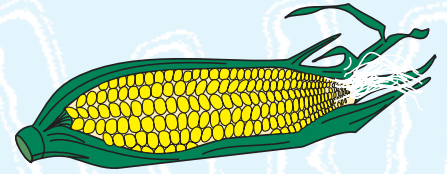


# Flavorfile



The active component in this FlavorActiV™ Beer Flavour Standard is dimethyl sulphide (*syn.* methyl sulphide).

## DMS

### Associated terms

- Sweetcorn
- Creamed corn
- Cooked vegetable
- Tomato sauce
- Sea vegetable

### Importance

Desirable characteristic of some **pale lager beer** styles. **Off-flavour** in some beers.

### Origins

Formed from a **malt-derived precursor** during wort production. May also be produced by contaminant **bacteria** during **fermentation**.

### Analysis

- Gas Chromatography

### Typical concentration in beer

10 - 150 µg/l

### Approximate flavour threshold

25 µg/l

### Beer Flavour Wheel number

**0732**

### Remarks

Recommended standard of the American Society of Brewing Chemists and the European Brewery Convention.

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FlavorActiV™  
**Beer Flavour**  
Standards Kit