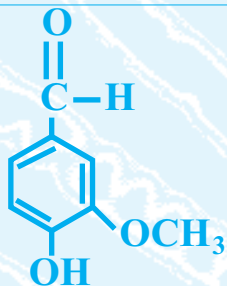


Flavorfile



The active component in this FlavorActiV™ Beer Flavour Standard is vanillin (*syn.* 4-hydroxy-3-methoxybenzaldehyde)

VANILLA

Associated terms

- Custard-like
- Cream-soda
- Ice cream

Importance

Imparts a positive aroma to some beer styles. Formed in some beers during ageing.

Origins

Derived from breakdown of barley cell wall materials. Can also be formed from the breakdown of certain phenolic flavour compounds produced by wild yeasts.

Analysis

- Gas Chromatography

Typical concentration in beer

10 - 80 µg/l

Approximate flavour threshold

40 µg/l

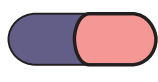
Beer Flavour Wheel number

1003

Remarks

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

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FlavorActiV™
Beer Flavour
Standards Kit