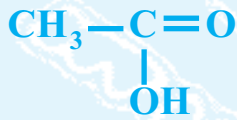
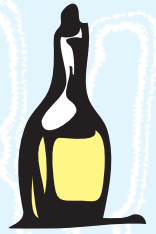


Flavorfile



The active component in this FlavorActiV™ Beer Flavour Standard is acetic acid

ACETIC

Associated terms

- Vinegar
- Acidic

Importance

Present in all beers. **Off-flavour** at high concentrations.

Origins

Produced by yeast in beer during fermentation. High levels can be produced in beer by contaminating acetic acid bacteria.

Analysis

- Gas Chromatography
- High Performance Liquid Chromatography
- Enzymic assay

Typical concentration in beer

30 - 200 mg/l

Approximate flavour threshold

130 mg/l

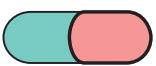
Beer Flavour Wheel number

0910

Remarks

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

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FlavorActiV™
Beer Flavour
Standards Kit