

PHARMACEUTICAL QUALITY GMP

# CRAFT BEER FLAVOUR STANDARDS

---

User Guide

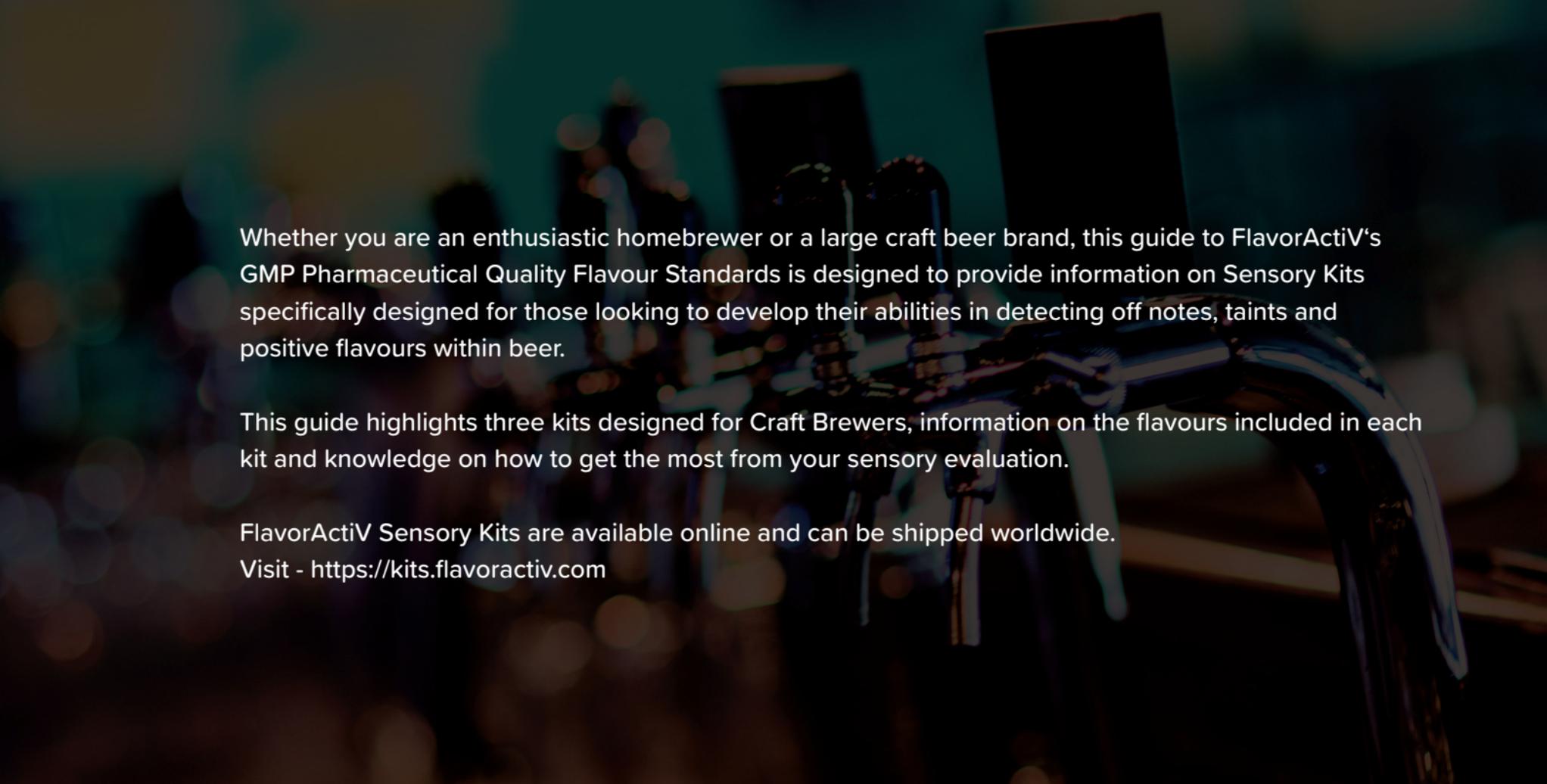
## Thank you for your interest in FlavorActiV's GMP Beer Flavour Standards.

For over 20 years, three times Queen's Award winner FlavorActiV has been a trusted and vital partner to the global beverage industry. Our multilingual team of sensory professionals train and validate tasters in best sensory practices to ensure quality beverages reach the market. We deliver 5 core capabilities to our multi-beverage customers; sensory training, flavour stability, tasting services, proficiency testing, and GMP Flavour Standards.

FlavorActiV are relied upon by 9 out of 10 of the world's largest beverage companies.

FlavorActiV's pharmaceutical grade, GMP Flavour Standards are safe to smell, taste and drink and they can be used in almost any liquid to impart a real flavour, off-note or taint. Each flavour has been analysed and approved by the FlavorActiV Sensory team.

The Craft Beer Flavour Standards are sold in 3 varieties - Beginner, Enthusiast and Professional. Each capsule is separately blister packed to provide flavour protection and prolonged shelf life. Production adheres to strict Good Manufacturing Practice (GMP) pharmaceutical quality controls. FlavorActiV's dedicated GMP Flavour Centre is certified and regulated by the UK Government's Medicine and Healthcare Product Regulatory Agency (MHRA) to a standard which far exceed ISO 9001, ISO 17025 or any food grade certification.



Whether you are an enthusiastic homebrewer or a large craft beer brand, this guide to FlavorActiV's GMP Pharmaceutical Quality Flavour Standards is designed to provide information on Sensory Kits specifically designed for those looking to develop their abilities in detecting off notes, taints and positive flavours within beer.

This guide highlights three kits designed for Craft Brewers, information on the flavours included in each kit and knowledge on how to get the most from your sensory evaluation.

FlavorActiV Sensory Kits are available online and can be shipped worldwide.  
Visit - <https://kits.flavoractiv.com>

## Recommended Tasting Techniques

With the sample at arms length start swirling the glass anticlockwise (if the taster is left handed swirl clockwise) while taking short exploratory sniffs, this will 'calibrate' the taster's nose to the background odour of the beverage and the room.

Continue to swirl the glass while moving it towards the nose, until at certain length, some flavours become noticeable. When the glass is next to the nose, take 2 short sniffs (of 1 second duration each) and move the glass away from the nose. The sulphur flavours will become noticeable.

Continue swirling, move the glass towards the nose again, take a long sniff of 2 seconds and move the glass away from the nose. Heavier aromas will be noticeable.

Smell the other hand to make sure it doesn't have any odours and use it to cover the glass. Swirl the glass for five seconds while covered to concentrate the flavour then take a long sniff of 2 seconds. The heaviest aromas are now noticeable.

Put a small amount of beverage in the mouth (20 ml), move it around to cover the whole mouth, swallow and breathe out first through the nose then through the mouth. The aromas and tastes are now noticeable.

Dip one finger in the beverage, rub it in the back of the other hand and smell it, if the beverage is metallic, you should be able to smell it.



## Storage

- Store at room temperature (below 25 degrees celsius)
- Store in low humidity
- It is ok to store in the refrigerator if local conditions are high in temperature or humidity.
- Avoid freezing the flavour standards.
- Store away from direct sunlight
- Store away from strong flavours or odours
- Most capsules have a shelf life of 2-4 years due to the stability of our pharmaceutical blister packaging
- Empty packs can be recycled in cardboard waste by tearing out the plastic and foil blister packaging
- Waste samples can be disposed of by pouring down normal waste water systems

## Preparation Instructions

1. Prepare clean jugs, small cups and paper towels
2. Gather sample beer at room temperature along with Flavour Standards capsules
3. Pour 250ml of beer into a sterile jug
4. With clean hands, push out the necessary capsule(s) for the tasting session
5. Hold the capsule upright, tap the capsule to settle the contents and open carefully over the jug and away from the face\*
6. Pour the powder into the jug and swirl to release the flavour
7. Top up the sample to a volume of 1 litre of beer
8. Evenly distribute sample into small cups (60-80ml per cup) for testing
9. Repeat steps 3 - 8 for each separate Flavour Standard capsule

\* If your capsule is difficult to pull apart, please carefully use scissors to cut open one end of the capsule and pour

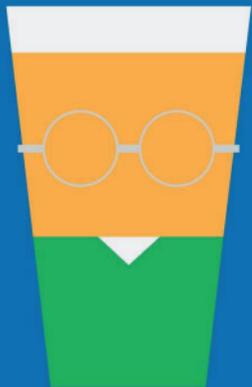
beer

GMP Pharmaceutical Quality  
Flavour Standards



**FlavorAct V™**

## Beginner Beer Sensory Kit



## Beginner Beer Sensory Kit

A sensory kit for the beginner or home brewer. Containing five different flavour standards commonly found in most beer types for basic sensory training and education.

Flavours that are common to all beers and all sensory panels should be aware of. A good sensory training program will help your brewery to detect when it's beer is right or wrong.

The Beginner Sensory kit is ideal for home brewers and brewpub staff. This kit contains 5 different GMP Flavour Standard capsules. Each capsule dissolves in one litre of beer allowing you to train 10–15 people per capsule.

## GMP Flavour Standards included:



### **Butyric**

Baby Vomit, Rancid,  
Cheesy, Parmesan

Butyric Acid



### **Diacetyl**

Buttery, Butterscotch,  
Cream, Toffee

2,3-butanedione



### **Isoamyl Acetate**

Fruity, Banana

Isoamyl Acetate



### **Metallic**

Metal, Iron Rust,  
Blood-like

Ferrous  
Sulphate



### **Papery**

Wet Paper,  
Cardboard

Trans-2-  
Nonenal

**FlavorAct** V™

**Enthusiast  
Beer Sensory Kit**



## Enthusiast Beer Sensory Kit

Ideal for experienced home brewers, microbreweries and brewing enthusiasts, the Enthusiast Brewer kit contains 10 different capsules of the most common occurring off-flavours and taints found in beer. Along with our GMP Flavour Standards this sensory training kit also provides information about the flavours' importance and origins to help further your brewing knowledge.

## GMP Flavour Standards included:



**Butyric**  
Baby Vomit, Rancid,  
Cheesy, Parmesan  
  
Butyric Acid



**DMS**  
Sweetcorn, Tomato  
Sauce  
  
Dimethyl  
Sulphide



**Lightstruck**  
Skunk / Sulphur  
  
3-Methyl-2-  
Butene-1-Thiol



**Metallic**  
Metal, Iron Rust,  
Blood-like  
  
Ferrous  
Sulphate



**Phenolic**  
Spicy, Herbal, Cloves  
  
4-Vinyl Guaiacol



**Diacetyl**  
Buttery, Butterscotch,  
Cream, Toffee  
  
2,3-butanedione



**H2S**  
Rotten Eggs, Sulphury  
  
Hydrogen  
Sulphide



**Mercaptan**  
Sulphury, Drain Gas,  
Butane-like  
  
Ethanethiol



**Papery**  
Wet Paper,  
Cardboard  
  
Trans-2-  
Nonenal



**Sour**  
Lemon, Acid,  
Sour Milk  
  
Citric Acid

**FlavorAct** V™

**Professional  
Beer Sensory Kit**



## Professional Beer Sensory Kit

For the larger Craft Brewer our Professional Sensory kits provide 20 different GMP Flavour Standards to train your sensory panel in the full range of flavours commonly experienced. Provided in 2 packs of 10 blisters each our flavours are packed independently in their own compartments ensuring that no different flavours are exposed to one another eliminating cross contamination.

## GMP Flavour Standards included:



**Acetaldehyde**  
Under-ripe Fruit, Green  
Apple, Solvent

Acetaldehyde



**Butyric**  
Baby Vomit, Rancid,  
Cheesy, Parmesan

Butyric Acid



**Caprylic**  
Goat, Waxy, Tallowy

Octanoic Acid



**Catty**  
Blackcurrant, Tom  
Cat Urine

P-Menthane-8-  
Thiol-3-One



**Diacetyl**  
Buttery, Butterscotch,  
Cream, Toffee

2,3-butanedione



**DMS**  
Sweetcorn, Tomato  
Sauce

Dimethyl  
Sulphide



**Ethyl Butyrate**  
Tropical Fruit,  
Pineapple

Ethyl Butyrate



**Ethyl  
Hexanoate**  
Fruity, Apple, Aniseed

Ethyl Hexanoate



**Freshly Cut  
Grass**  
Leafy, Hedge  
Trimnings

Cis-3-Hexanol



**Geraniol**  
Floral, Rose Water

Geraniol



**Grainy**  
Green, Harsh, Green  
Malt Character

Iso-  
Butyraldehyde



**Hop Oil**  
Green Apple

Oil derived from  
target hops



**H2S**  
Rotten Eggs, Sulphury

Hydrogen  
Sulphide



**Isoamyl  
Acetate**  
Fruity, Banana

Isoamyl Acetate



**Lightstruck**  
Skunk / Sulphur

3-Methyl-2-  
Butene-1-Thiol



**Mercaptan**  
Sulphury, Drain Gas,  
Butane-like

Ethanethiol



**Metallic**  
Metal, Iron Rust,  
Blood-like

Ferrous  
Sulphate



**Papery**  
Wet Paper,  
Cardboard

Trans-2-  
Nonenal



**Phenolic**  
Spicy, Herbal, Cloves

4-Vinyl Guaiacol



**Sour**  
Lemon, Acid,  
Sour Milk

Citric Acid

## Train, Enhance, Maintain

FlavorActiV's Calibration Schemes measure the abilities of professionally trained tasters globally.

With over 50,000 professional tasters participating and over 3,000 sensory panels enrolled, it is the largest proficiency programme in the world.

FlavorActiV are proud to hold the only schemes to use Pharmaceutical Quality GMP Flavour Standards.

Benchmark your current abilities, spot learning opportunities and maintain tasting skill levels.

For more information, visit:  
[www.flavoractiv.com/craftcalibration](http://www.flavoractiv.com/craftcalibration)



1



Click, Order + Join Online

2



Calibration Packs Mailed Out

3



Easy Sample Production

4



Get Tasting

5



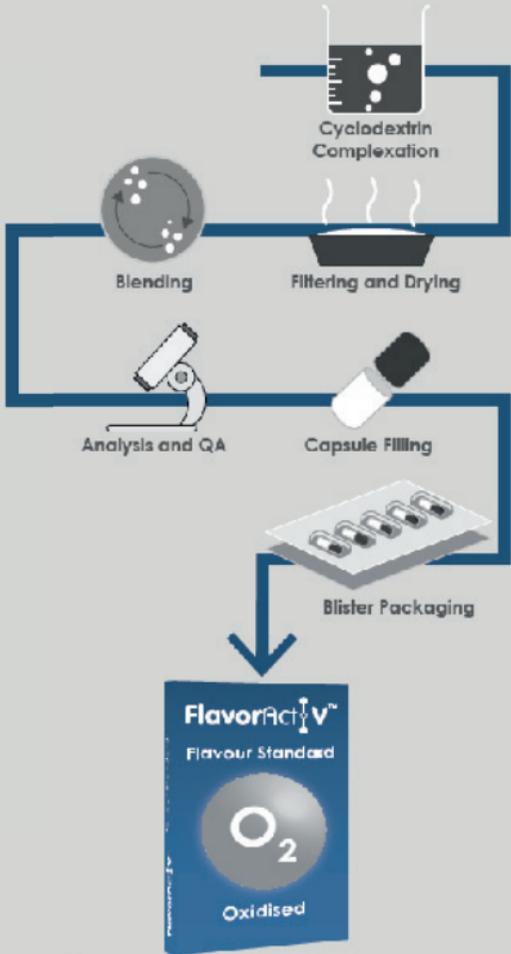
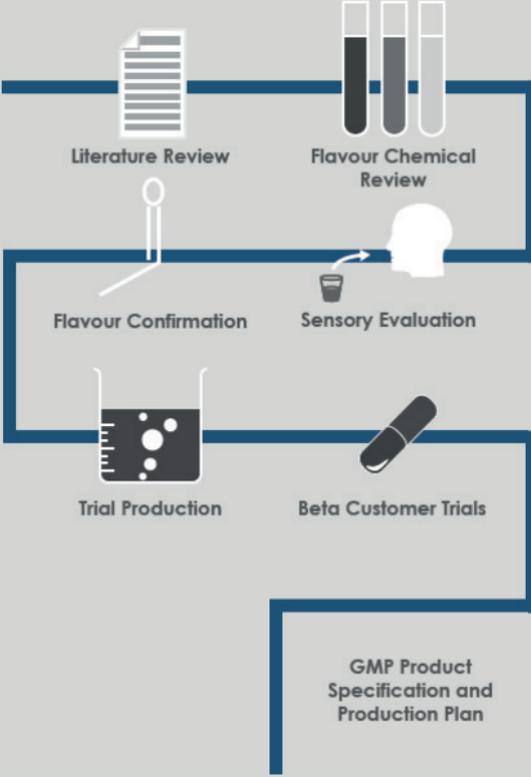
Log Your Results Online

6



Measure, Enhance, Maintain

# How Does The Flavour Get In Those Capsules?



Since 1996 FlavorActiV  
has provided sensory  
training to the beverage  
industry

FlavorActiV is the world leader in taster training and management.  
Our training products and services are used in more than 200  
countries with 3000+ sites supported globally and 9/10 of the  
world's largest beverage companies relying on our services.

Further information can be found on our website - [www.flavoractiv.com](http://www.flavoractiv.com).







FlavorActiV Limited  
Parkwood Stud  
Aston Park  
Aston Rowant  
Oxfordshire  
OX49 5SP  
UK

+44 (0) 1844 396 113  
[enquiries@flavoractiv.com](mailto:enquiries@flavoractiv.com)

© 2018 FlavorActiV Limited  
[www.flavoractiv.com](http://www.flavoractiv.com)



Printed On  
Recycled Materials