



Aging Effects of a Beer

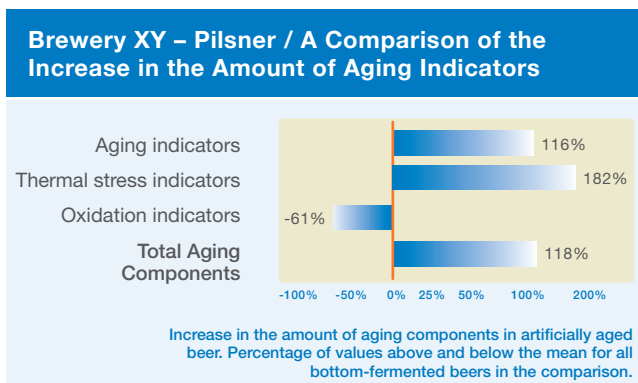
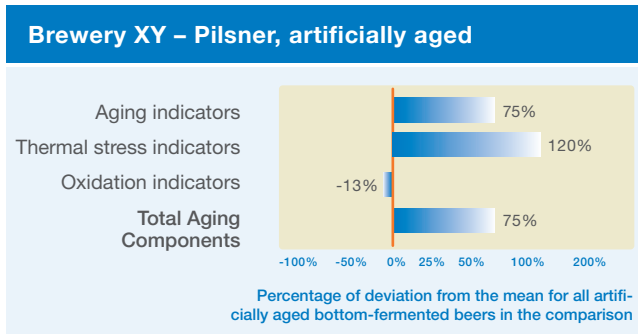
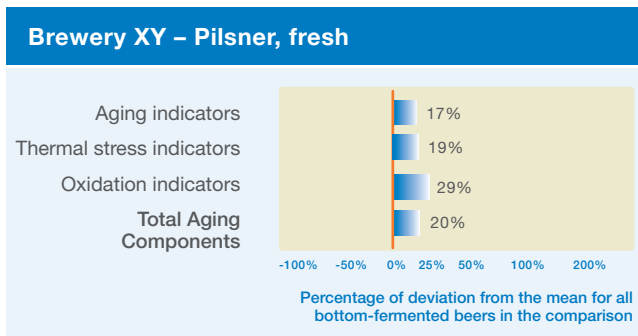
Determination of the aging behavior helps to identify potential technological weaknesses clearly. The aging behavior forms the basis for the taste optimization in terms of quality assurance.

The determination is carried out via:

- sensory and instrumental analysis of the flavor stability in fresh and forced aged beer
- statistical comparison of the aging, oxygen and heat indicators
- representative analysis of weak points

Comparison with beers of the branch in the three-digit range since 2009

Aging Indicators in Beer



Analysis of Aging Components

Brewery XY - Pilsner, fresh

Parameter	Einheit	Bezug	Wert	Mittelwert	Differenz
			Ihr BIER	alle Biere	
2-Methyl-Butanal (S,A)	µg/l	a/o	<5	3	-3
2-Acetyl-Furan (A)	µg/l	a	5	10	-5
2-Propionyl-Furan (A)	µg/l	a	<5	1	-1
gamma-Nonalacton (W,A)	µg/l	a/h	56	43	13
3-Methyl-Butanal (S,A)	µg/l	a/o	6	7	-1
2-Furfural (W,A)	µg/l	a/h	40	26	14
5-Methyl-Furfural (A)	µg/l	a	<5	6	-6
Benzaldehyd (S,A)	µg/l	a/o	<5	0	-0
2-Phenyl-Ethanal (S,A)	µg/l	a/o	22	12	10
Bernsteinsäure-Diethyl-Ester (A)	µg/l	a	<5	3	-3
Nicotinsäure-Ethyl-Ester	µg/l	*	6	14	-8
Phenyllessigsäure-Ethyl-Ester (A)	µg/l	a	<5	0	-0
Summe der Alterungskomponenten im frischen Bier	µg/l	a	129	109	20
Summe der Sauerstoffindikatoren im frischen Bier	µg/l	o	28	23	5
Summe der Wärmeindikatoren im frischen Bier	µg/l	h	96	67	29

a = Alterungsindikator
o = Sauerstoffindikator (Oxidation)
h = Wärmeindikator (Hitzeinfluss)
* = allgemeiner Alterungsindikator

Analysis scope & Prices

Service-Package

The service package „Aging Indicators in Beer“ comprises the following:

- sensory evaluation rating of fresh and artificially aged beer samples
- basic chemical analysis (°P/ alcohol/ pH)
- aging components (thermal stress, oxidation and aging indicators) in fresh and artificially aged beer
- comparative evaluation of the results with those of the other beers

Package Price
375,00 EUR plus VAT