FlavorActiV™

BEER

HOW TO PREPARE

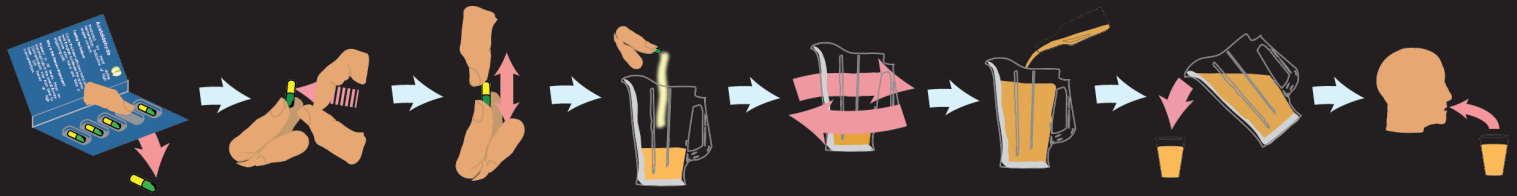
GMP FLAVOUR STANDARDS

Knowing where to begin with flavour training can be a challenge, but we're here to make it simple. Our How to Guide shows you exactly the measurements to use and where to start, helping you build confidence and consistency in every tasting session, whether you're just beginning your sensory journey or are more advanced in flavour evaluation.

BEGINNER	INTERMEDIATE	ADVANCED
1x Capsule per 1L of Water	1x Capsule per 440ml of Beer	1x Capsule per 880 ml of Beer

A FlavorActiV™ USER GUIDE

How to Prepare GMP Flavour Standards in Beer



1. Pour 200 ml of beer and let it rest. No foam should form when adding the capsule.
2. Remove the capsule you need for the session from the blister pack.
3. Hold the capsule upright with your arm extended. Gently tap the capsule and separate the two halves*. Make sure the capsule is facing away from your face when opening it.
4. Pour the powder into a pitcher containing the beer.
5. Swirl the pitcher to release the flavour.
6. Fill the pitcher with beer according to your recommended training level (see reverse).
7. Pour the prepared sample into tasting glasses and cover them.

** If your capsule is difficult to open, carefully use scissors to cut off one end of the capsule, then pour the powder into the beverage.*

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