

GMP Pharma

Coffee Flavour Standards

User Guide

Thank you for your interest in FlavorActiV's GMP Coffee Flavour Reference Standards.

FlavorActiV's pharmaceutical grade, GMP Flavour Standards are safe to smell, taste and drink, and can be used in almost any liquid to impart a real flavour, off-note, or taint. The coffee flavour standards were co-developed with Coffee Enterprises in Vermont, USA with input from Square Mile Coffee in London, England.

In 2016 FlavorActiV partnered with World Coffee Research to validate the use of FlavorActiV's GMP Flavour Standards as reference standards within WCR's lexicon. A list of the 24 validated flavour reference standards can be found below. Moving forward, FlavorActiV continues to build on its goal of establishing an industry-wide global coffee flavour language, supported initially by FlavorActiV's GMP flavour standards

to train tasters to recognise defects and positives in coffee, and progressing to measure and maintain tasters skills and education level through advanced proprietary calibration tools and software.

The Coffee Flavour Standards are sold individually in packs of 5 capsules, each capsule separately blister packed to provide flavour protection and prolonged shelf life. Production adheres to strict Good Manufacturing Process (GMP) pharmaceutical quality controls. FlavorActiV's dedicated GMP Flavour Centre is certified and regulated by the UK Government's Medicine Regulatory and Healthcare Product Agency (MHRA) to a standard which far exceed ISO 9001, ISO 17025 or any food grade certification.

If you have any questions about coffee sensory management, please contact coffee@flavoractiv.com.

This concise guide to using FlavorActiV's GMP Coffee Flavour References is designed to provide basic usage instructions and to offer clarity where the terminology used by FlavorActiV, Speciality Coffee Association (SCA) and World Coffee Research (WCR) might not perfectly align. The guide also highlights where on the SCA's Coffee Taster Flavour Wheel you might find each of the flavours / off-notes listed.

Each of the 24 flavours listed can be found within WCR's Sensory Lexicon and are available to purchase online from FlavorActiV (Globally), Coffee Enterprises (North America) and the SCA (members & non-members).

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

- Choose a clean, odourless room to carry out sensory testing. A quiet area with minimal distraction will ensure no emotional or visual bias that could potentially alter the outcome.
- Before handling Flavour Standards capsules, wash hands thoroughly with unscented soap. It is a good idea to wear latex gloves in order to minimise the risk of scent carry over - this can be done for each capsule if required.
- Avoid eating, drinking or smoking for at least 30 minutes prior to testing - this includes gum and mints
- Take time to focus on the evaluation - be in a relaxed state and if testing in a group, avoid eye contact and conversation during examination.
- Flavour Standards capsules should remain sealed in the blister packaging until needed to safeguard from flavour loss.

Preparation Instructions

Prepare your tasting session according to the current ability of those tasting. beginner, intermediate and advanced preparation instructions are provided →

Beginner

1. Prepare testing jugs, coffee brewing equipment (if required), small cups and paper towels
2. Pour 200ml of room temperature water into a sampling jug
3. With clean hands, push out the necessary capsule for the tasting session
4. Hold the capsule upright, tap the capsule to settle the contents and open carefully over the bottle top and away from the face*
5. Pour the powder into the chosen beverage and gently swirl to release the flavour
6. Top up the liquid to reach 1 capsule to 500ml of room temperature water
7. Evenly distribute sample into small cups (60-80ml per cup) for testing
8. Repeat steps 3 - 8 for each separate Flavour Standard capsule

Intermediate

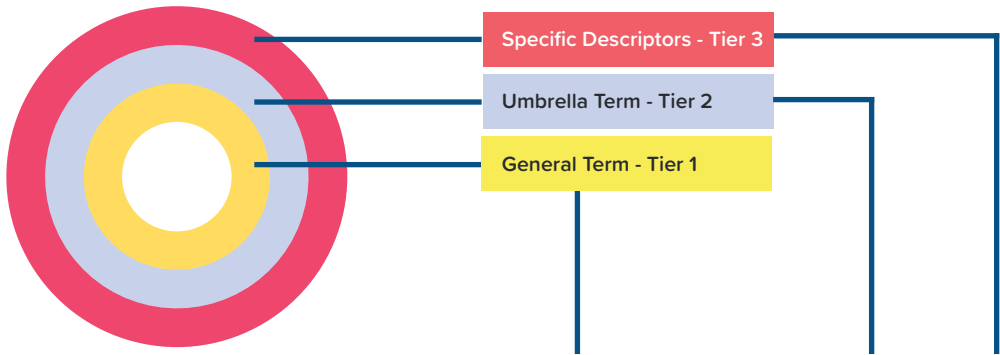
1. Prepare testing jugs, coffee brewing equipment (if required), small cups and paper towels
2. Pour 200ml of room temperature water into a sampling jug
3. With clean hands, push out the necessary capsule for the tasting session
4. Hold the capsule upright, tap the capsule to settle the contents and open carefully over the bottle top and away from the face*
5. Pour the powder into the chosen beverage and gently swirl to release the flavour
6. Top up the liquid to reach 1 capsule to 1 litre of room temperature water
7. Evenly distribute sample into small cups (60-80ml per cup) for testing
8. Repeat steps 3 - 8 for each separate Flavour Standard capsule

Advanced

1. Prepare testing jugs, coffee brewing equipment (if required), small cups and paper towels
2. Brew the coffee for tasting and let it cool to below 65°C
3. With clean hands, push out the necessary capsule for the tasting session
4. Hold the capsule upright, tap the capsule to settle the contents and open carefully over the bottle top and away from the face*
5. Pour the powder into the chosen beverage and gently swirl to release the flavour
6. Top up the liquid to reach 1 capsule to 300ml of hot (65°C) coffee
7. Evenly distribute sample into small cups (60-80ml per cup) for testing
8. Repeat steps 3 - 8 for each separate Flavour Standard capsule

The following pages provide a key to GMP flavour standards, explaining where naming by World Coffee Research, FlavorActiV and the Speciality Coffee Association might differ and also providing the positioning of each flavour within the SCA/WCR Coffee Tasters Flavor Wheel.

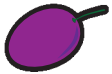
You can purchase the SCA Coffee Tasters Flavor Wheel poster directly from the SCA



Icon	WCR / SCA Name	FlavorActiV Name Chemical Name	SCA / WCR Coffee Tasters Flavour Wheel Position		
			General Term (Tier 1)	Umbrella Term (Tier 2)	Specific Descriptors (Tier 3)
	Peapod	Acetaldehyde Acetaldehyde	Green / Vegetative	Green / Vegetative	Peapod

Icon	WCR / SCA Name	FlavorActiV Name Chemical Name	SCA / WCR Coffee Tasters Flavour Wheel Position		
			General Term (Tier 1)	Umbrella Term (Tier 2)	Specific Descriptors (Tier 3)
	Peapod	Acetaldehyde Acetaldehyde	Green / Vegetative	Green / Vegetative	Peapod
	Acetic Acid	Acetic Acetic Acid	Sour / Fermented	Sour	Acetic Acid
	Almond	Almond Benzaldehyde	Nutty Cocoa	Nutty	Cocoa
	Apple	Apple Ethyl Hexanoate	Fruity	Other Fruit	Apple
	Bitter	Bitter Iso-Alpha-Acids	Other	Chemical	Bitter
	Butyric Acid	Butyric Butyric Acid	Sour / Fermented	Sour	Butyric Acid

Icon	WCR / SCA Name	FlavorActiV Name Chemical Name	SCA / WCR Coffee Tasters Flavour Wheel Position		
			General Term (Tier 1)	Umbrella Term (Tier 2)	Specific Descriptors (Tier 3)
	Coconut	Coconut Whiskey Lactone	Fruity	Other Fruit	Coconut
	Petroleum	Diesel / Motor Fuel P-Cymene	Other	Chemical	Petroleum
	Fermented	Fermented Ethyl Isovalerate	Sour / Fermented	Alcohol / Fermented	Fermented
	Fresh	Freshly Cut Grass Cis-3-Hexanol	Green / Vegetative	Green / Vegetative	Fresh
	Musty / Dusty	Geosmin (Dry Earth) Geosmin	Other	Paper / Musty	Musty / Dusty
	Floral	Geraniol (Rose/Floral) Geraniol	Floral	Floral	N/A

FlavorActiV Icon	WCR / SCA Name	FlavorActiV Name Chemical Name	SCA / WCR Coffee Tasters Flavour Wheel Position		
			General Term (Tier 1)	Umbrella Term (Tier 2)	Specific Descriptors (Tier 3)
	Grape	Grape Methyl Anthranilate	Fruity	Other Fruit	Grape
	Jasmine	Indol (Jasmine) Indole	Floral	Floral	Jasmine
	Isovaleric	Isovaleric (Cheese) Isovaleric Acid	Sour / Fermented	Sour	Isovaleric Acid
	Phenolic	Medicinal O-Cresol (Methyl Phenol)	Other	Papery / Musty	Phenolic
	Mouldy / Damp	Musty 2,4,6 Trichloroanisole	Other	Papery / Musty	Mouldy / Damp
	Papery	Papery Trans-2-Nonenal	Other	Papery / Musty	Papery

Icon	WCR / SCA Name	FlavorActiV Name Chemical Name	SCA / WCR Coffee Tasters Flavour Wheel Position		
			General Term (Tier 1)	Umbrella Term (Tier 2)	Specific Descriptors (Tier 3)
	Brown Spice	Phenolic 4-Vinyl Guaiacol	Spices	Brown Spice	N/A
	Pineapple	Pineapple Ethyl Butrate	Fruity	Other Fruit	Pineapple
	Salty	Salty Sodium Chloride	Other	Chemical	Salty
	Sour	Sour Citric Acid	Sour / Fermented	Sour	N/A
	Vanillin	Vanilla Vanillin	Sweet	Vanillin	N/A
	Musty / Earthy	Wet Earthy 2-Ethyl Fenchol	Other	Paper / Musty	Musty / Earthy

Additional Coffee Flavours

Our North America distributor
Coffee Enterprises selected the following
FlavorActiV Pharmaceutical Quality GMP
Flavour Reference Standards listed right as
important coffee flavour references not yet
included within WCR's Sensory Lexicon.

Icon	FlavorActiV Name Chemical Name	SCA / WCR Coffee Tasters Flavour Wheel Position		
		General Term (Tier 1)	Umbrella Term (Tier 2)	Specific Descriptors
	Cucumber Trans, Cis 2-6 Nonadienal	Green / Vegetative	Green / Vegetative	
	Barnyard 4-Ethyl Phenol	Other	Paper / Musty	Animalic
	Spicy Eugenol	Spicy		
	Dry Cracker / Mousy 2-Acetyltetrahydropyridine			
	Potato Skins 2-Isopropyl--Methoxypazine	Green / Vegetative	Raw	
	Leathery 6-Isobutylquinoline			

The world's largest beverage brand owners rely on three times Queens Award winner FlavorActiV globally for their sensory needs

FlavorActiV is the world leader in the training and monitoring of professional tasting panels, and an expert in the supply, monitoring and analysis of sensory systems. Whilst FlavorActiV regularly support all of the 10 largest beverage brand owners globally, FlavorActiV's multi-lingual team provide the same sensory expertise to craft professionals, enthusiasts and beginners all over the world.

From the worlds only pharmaceutical facility dedicated to the production of flavour reference standards, FlavorActiV produces its encapsulated flavour references to Pharmaceutical Quality GMP Standards. These flavour standards are used directly within liquid foods or beverages to impart a taint, off-note or positive flavour for the purposes of training and maintaining the abilities of professional tasters.

FlavorActiV GMP Pharma flavour standards are used by thousands of tasters worldwide for both training and calibration of sensory quality panels.

Contact us (in any of the 16 languages we speak) at:

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