

PHARMACEUTICAL QUALITY GMP

SENSORY KITS

User Guide

FlavorActiV™



400-311-9333

FlavorAct:V™

Beginner
Sensory Kit

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Professional Craft
Brewer Sensory Kit

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Cider Sensory Kit -
Series One

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Coffee Sensory Kit
Series One

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Coffee Sensory Kit
Series Two

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Water Off Taste Sensory
Kit - Series One

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Tea Sensory Kit - Series
One

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Infusions With Fruits
& Spices Kit

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Chocolate Sensory Kit
- Series One

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Enthusiast Brewer
Sensory Kit



A Flavour Standard Kit for the
Enthusiast Brewer

FlavorAct:V™

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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 worlds largest beverage companies.

Storage and Stability

- Store at room temperature (below 25 degrees C)
- Store in low humidity
- It is ok to store in the refrigerator if local conditions are high temperature or humidity.
- Avoid freezing the Flavour Standards.
- Store away from direct sunlight
- Store away from strong flavours or odours
- Most products have a shelf life of 2-4 years due to the stability provided by our pharmaceutical quality 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

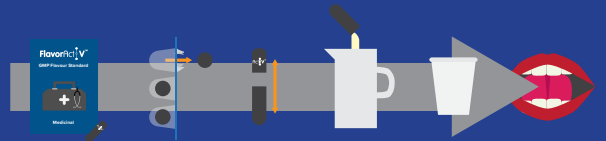
- Choose a clean, odourless room to carry out sensory testing. A quiet area with minimal distraction will ensure no emotional or visual bias that could potentially alter the outcome.

- 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.





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 (such as lightstruck, catty, etc.)

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 bad smells 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 all the 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.

ALCOHOLIC
BEVERAGES





BEER

1. Prepare sterile 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



CIDER

1. Prepare sterile jugs, small cups and paper towels
2. Gather sample cider at room temperature along with Flavour Standards capsules
3. Pour 250ml of cider 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 cider
8. Evenly distribute sample into small cups (60-80ml per cup) for testing
9. Repeat steps 3 - 8 for each separate Flavour Standard capsule

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WINE

1. Prepare small cups and paper towels
2. Gather sample bottle(s) of wine (750ml) at room temperature along with Flavour Standards capsules
3. With clean hands, push out the necessary capsule for the tasting session
5. Hold the capsule upright, tap the capsule to settle the contents and open carefully over the bottle top and away from the face*
6. Pour the powder into the bottle of wine and gently swirl to release the flavour
8. Evenly distribute sample into small cups (60-80ml per cup) for testing
9. Repeat steps 3 - 8 for each separate Flavour Standard capsule

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SPIRITS

1. Prepare a sterile glass, small cups and paper towels
2. Gather sample spirit and mix with room temperature distilled water to reach a combined ABV (alcohol by volume) of 20%*
3. Pour 50ml of spirit/water mix into a sterile glass
4. With clean hands, push out the necessary capsule(s) for the tasting session
5. Hold the capsule upright, open carefully away from the face** and pour the powder in.
6. Swirl the jug to disperse flavour, then top up each tasting jug volume to 300ml of spirit/water mix
7. Evenly distribute sample into small cups of 50ml volume for testing

* To achieve an optimum sensory reading, mix your chosen spirit with distilled water to achieve an ABV (alcohol by volume) of 20%.
Example: 40% ABV whiskey – dilute 100ml whiskey with 100ml distilled water to achieve 20% ABV

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

HOT
BEVERAGES





COFFEE

1. Prepare testing jugs, coffee brewing equipment (if required), small cups and paper towels
- 2a. (Beginner/Intermediate) Pour 200ml of room temperature water into a sampling jug
- 2b. (Advanced) Brew the coffee for testing and let it cool to below 65°C
3. With clean hands, push out the necessary capsule for the tasting session
5. Hold the capsule upright, tap the capsule to settle the contents and open carefully over the bottle top and away from the face*
6. Pour the powder into the chosen beverage and gently swirl to release the flavour
7. Top up the liquid to guidelines above (beginner, intermediate or advanced)
8. Evenly distribute sample into small cups (60-80ml per cup) for testing
9. Repeat steps 3 - 8 for each separate Flavour Standard capsule

Beginner Training: 1 capsule to 500ml of room temperature water

Intermediate Training: 1 capsule to 1litre of room temperature water

Advanced Training: 1 capsule to 300 ml of hot (65°C) coffee



TEA

1. Prepare sterile tea equipment, small cups and paper towels
2. Use spring or distilled water and boil in a kettle – we recommend 1 litre per capsule.
3. Use 6 grams of leaf tea /3 teabags for black tea and 3 grams/2 teabags for any green or herbal tea per 1 litre of boiling water
4. Leave to brew whilst covered for the following timeframes;
 - 3 minutes - black tea
 - 1.5 minutes - green/herbal tea
5. Remove leaves or teabags without squeezing after required brewing time
6. Push out the required capsule(s) for the tasting session
7. Hold the capsule upright and open carefully, away from the face and pour the powder in once the tea temperature is below 65°C
8. Swirl the sample gently to dissolve and release the flavour
9. The tea sample can then be poured into tasting cups and tested
10. Tea can be tasted traditionally using the 'slurping' action or tasted normally by sipping.*

* The sample can then be swallowed whilst gently breathing out through the nose or expelled into a spittoon.

SOFT
DRINKS





WATER

1. Prepare sterile jugs, small cups and paper towels
2. Gather sample water at room temperature along with flavour standards capsules - You will need 1litre of drinking water (mineral, spring water) per sample
3. Pour 250ml of water into a sterile jug for each capsule required
4. With clean hands, push out the necessary capsule(s) for the tasting session
5. Hold the capsule upright, open carefully away from the face* and pour the powder in. Swirl the jug to release the flavour
6. Top up the sample jug volume to 1 litre of water
7. Evenly distribute sample into small cups (60-80ml per cup/tester) for examination
8. Repeat steps for all Flavour Standards

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CARBONATED

1. Prepare sterile jugs, small cups and paper towels
2. Gather sample beverage at room temperature along with flavour standards capsules - You will need 1 litre of beverage per sample
3. With clean hands, push out the necessary capsule for the tasting session
4. Gently tap the upright capsule to settle the contents and twist to release the two halves.
5. Empty the capsule contents into a small plastic cup and pour 25ml of carbonated beverage in. Do not pour the capsule contents directly into the full bottle of beverage.
6. Mix by transferring between two small taste cups until the powder has completely dissolved.
7. Once fully dispersed, gently pour the sample back into the full bottle of beverage
7. Evenly distribute sample into small cups (60-80ml per cup/tester) for examination
8. Repeat steps for all Flavour Standards

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NON CARBONATED

1. Prepare sterile jugs, small cups and paper towels
2. Gather sample beverage at room temperature along with flavour standards capsules - You will need 1litre of beverage per sample
3. Pour 250ml of liquid into a sterile jug for each capsule required
4. With clean hands, push out the neccessary capsule(s) for the tasting session
5. Hold the capsule upright, open carefully away from the face* and pour the powder in. Swirl the jug to release the flavour
6. Top up the sample jug volume to 1 litre of beverage
7. Evenly distribute sample into small cups (60-80ml per cup/tester) for examination
8. Repeat steps for all Flavour Standards

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

DAIRY
PRODUCTS





DAIRY

1. Prepare sterile jugs, small cups and paper towels
2. Gather mineral water at room temperature along with flavour standards capsules - You will need 1litre of drinking water per sample
3. Pour 250ml of water into a sterile jug for each capsule required
4. With clean hands, push out the necessary capsule(s) for the tasting session
5. Hold the capsule upright, open carefully away from the face* and pour the powder in. Swirl the jug to release the flavour
6. Top up the sample jug volume to 1 litre of water
7. Evenly distribute sample into small cups (60-80ml per cup/tester) for examination
8. Repeat steps for all Flavour Standards

Due to the complexity of dairy produce, testing for flavours in water will allow you to become accustomed to the taints and off notes you may encounter during production.

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



CHOCOLATE

1. Prepare sterile glasses, small spoons and paper towels
2. Turn on the sample preparation heater and set on 50°C
3. Prepare 100 grams of cocoa or chocolate
4. Once the heater is up to temperature, place the cocoa or chocolate samples into the heater
5. Once the cocoa or chocolate has turned to a liquid, take a small spoon and mix the sample
6. With clean hands, push the capsule from the blister packaging
7. Hold the capsule upright and open carefully, away from the face* and pour the powder in. Mix the sample for 1 minute
8. Ask each taster to take a fresh and clean spoon then dip into the sample

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

Since 1996 FlavorActiV has provided sensory training to the beverage industry

Growth

From introducing the market to a range of powdered flavour standards for training beer sensory panels, FlavorActiV grew to provide many of the major beer companies with flavour standards. Offering sensory training to clients and providing sensory proficiency testing services was the next step. Over time we moved into other beverage areas - such as carbonated soft drinks, coffee, ciders, spirits and waters.

Serving many of the global beverage companies, our team expanded to include many sensory trainers - from international backgrounds, with a range of language capabilities and beverage skills.

Quality & Innovation

In 2012 inspired by customer demand for quality, FlavorActiV moved its production of Flavour Standards to its own dedicated facility within a specialist pharmaceutical manufacturers, adopting the strict use of Good Manufacturing Practices (GMP) with a switch to blister packaging from inferior plastic pots.

The Global Leader

With better products and services, FlavorActiV provides most of the top beer breweries with sensory services, as well as the major beverage producers for carbonated soft drinks and waters.

FlavorActiV later added Flavour Stability, tasting services and sensory equipment to its portfolio - to help provide more dedicated sensory systems to our customers.

Worldwide Sensory Delivery

FlavorActiV's team includes people from; UK, China, Mexico, India, USA, Netherlands, France, Brazil, Macedonia, Russia, South Africa and Taiwan. With recognised experts in sensory - from spirits, olive oil and a Master of Wine, FlavorActiV are capable of delivering training in 15 different languages to almost anywhere in the world. We also have a dedicated and highly experienced logistics and customer support team - to help deliver our services and products internationally.



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