

Relationship between Polyphenols and Beer Flavour Stability

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ABSTRACT

Beer quality that is depending on the processes (malting and brewing) and raw materials is a very fragile product. The flavour quality of the beer decreases during the storage and the challenge for the breweries is to maintain a fresh flavour in their product for about 9 to 12 months. The T2N that is the major contributor of oxidised, is formed during malting and during brewing from milling to boiling by enzymatic and non enzymatic oxidation of lipids. Polyphenols from malt and hop that have antioxidant activities (inhibition of Lox-1 activity, metal chelating activity, and radical scavenging activity), contribute to improve the flavour stability of beer.