

OFF-FLAVOURS

TYPICAL

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Food and beverage flavour changes continuously during manufacturing and storage. The changes in concentration of the flavour-related compounds during storage are due largely to reactions that result in their formation or conversion to other compounds by bacterial metabolic enzymes, and their losses due to volatilization.



Training booklet included

EACH KIT INCLUDES OFF-FLAVOURS THAT MIGHT BE PRESENT IN FOOD SUCH AS COFFEE, YOGURT, BEVERAGES, BAKERY OR CHOCOLATE.

To order, please send an email to
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