

Taint	Associated flav	Possible cause
Acetaldehyde	Apples, paint, grassy	Bacterial-acetic acid bacteria/Zymomonas
Sulphur	Bad eggs, drains	Wild yeast/ Zymomonas
Cloves, musty, fungal, fruity	Herbal, phenolic, mouldy, stale, hessian, estery, pineapples, solvent, bananas, pear	Bacterial/wild yeast, mould bacteria (from water), brettanomyces, enterobacter agglomerous, wild yeast hansenula anomala
Ethyl acetate, diacetyl	Toffee, butterscotch, honey	Lactobacillus/pediococcus
DMS	Sweetcorn, jammy	Bacterial hafnia/obsesum bacterium
TCP	Medicinal, antiseptic	Bacterial
Acetic acid	Sour, vinegar	Acetobacter/gluconobacter
Acidic	Sourness and creaminess, sourness and apples	Lactobacillus/acetobacter
Adapted by Muscovy from: FOOD MICROBIOLOGY, Adams M.R. , Moss M.O., The Royal Society of Chemistry, 1999.		