

Specific Descriptors - Tier 3

Umbrella Term - Tier 2

General Term - Tier 1

Icon	WCR / SCA Name	FlavorActiV Name Chemical Name	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
	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
	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
	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

The below table provides a key to GMP flavour standards, explaining where naming by World Coffee Research, FlavorActiV and the Speciality Coffee Association might differ, it also provides 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



FlavorActiV GMP Coffee Flavour Standards

“FlavorActiV has changed the math. Their flavor capsules are relevant, accurate, and globally available—just as easy if you’re in Lima as in Limerick as in Lincoln, Nebraska. FlavorActiV saw that coffee had a need, and they invested in the R&D to create something completely new. We embrace the same spirit of solving problems through innovation. We’re very excited about what they’ve done.”

Tim Schilling
CEO, World Coffee Research

Additional Coffee Flavours

Our North America distributor Coffee Enterprises selected the following FlavorActiV Pharmaceutical Quality GMP Flavour Reference Standards listed below 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 (Tier 3)
	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-Acetyl tetrahydropyridine			
	Potato Skins 2-Isopropyl-Methoxy pyrazine	Green / Vegetative	Raw	
	Leathery 6-Isobutyl quinoline			