

Identify Faults in Wine, Cider, Beer & Spirits

The Aroma Academy Faults Kit provides reference Aroma Standards and guidance in the development of Sensory Recognition Skills.

AROMA ACADEMY

Global Leading Sensory Training & Aroma Marketing

The Faults Aroma Kit contains:

- 30 aroma samples representing the most common aroma/flavor faults found in wine, cider, beer and spirits
- Four concentration levels for one of the faults to introduce the concept of detection & recognition thresholds
- A booklet guide
- Blank aroma strips

The Aroma Kit:

- Allows for developing sensory aroma recognition skills, fault identification knowledge and expertise at the pace that best suits you
- Excellent "self learn" tool for individuals, groups or small teams
- Very simple, methodical and extremely effective process!



Fault Kit Reference Aromas: Acetaldehyde, Acetic Acid (Vinegar), Antiseptic/Medicinal, Burnt Rubber, Butter (Excessive), Cheesy/Vomit, Earthy, Estery (Banana-Like), Fusel Oil, Garlic/Onion, Grassy (Excessive), Green Bell Pepper (IBMP), Green Vegetable (Excessive), Lactic Taint (Off-Butter), Leather/Farmyard, Metallic, Mushroom, Oxidation (Generic), Phenolic (Generic), Rotten Egg (H₂S), Smoky, Solventy, Spicy, Sulfur (Generic), TCA - Level 1, TCA - Level 2, TCA - Level 3, TCA - Level 4, Wet Dog, Wood Derived (Excessive)