

Book Review

Diacetyl in Fermented Foods and Beverages

Takashi Inoue

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Soft cover; 7" × 10" ; 140 pages; 34 black and white images; 30 tables.

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Available from www.asbcnet.org

This book was originally published only in Japanese and recently has been updated and published in English by the ASBC. The author, Dr. Takashi Inoue, is a world expert in diacetyl. He has written an excellent and much needed book on the topic of diacetyl in foods and beverages, with the main focus in the book on beverages. I am not aware of another book on the market in English that goes into diacetyl formation and measurement in such detail.

Chapters 1 to 4, which encompass over half of the book, are sections that every brewer should read and thoroughly understand. These chapters explain the mysteries of diacetyl formation in beer and why this has been such a difficult compound for brewers to measure and control.

One of my favorite chapters in the book is Chapter 11, the postscript chapter, where Dr. Inoue talks about the background of his many years of research on diacetyl and

his trials and tribulations during which some of the discoveries were made (e.g., sampling fermentations every 2 hours for 30 hours without any sleep). His comment about the old adage "discovery is 99% perspiration and 1% inspiration" is so very true.

I very much enjoyed reading this book and it is highly recommended as a key book that should be on every brewer's book shelf. Considering the economic losses that poor diacetyl control can wreak on a brewery, the return on investment by brewers carefully reading this book will be very, very high.

The book's chapter titles are as follows:

Preface

Chapter 1 – Importance of Diacetyl in Fermented Foods and Beverages

Chapter 2 – Analysis of Diacetyl and Related Compounds

Chapter 3 – Diacetyl Formation by Yeast and Bacteria

Chapter 4 – Beer

Chapter 5 – Sake

Chapter 6 – Japanese Rice Wine

Chapter 7 – Wine

Chapter 8 – Vinegar

Chapter 9 – Fermented Dairy Products

Chapter 10 – Other Fermented Foods and Beverages

Chapter 11 – Postscript

Appendix – Methods for Diacetyl Analysis

Reviewed by Inge Russell, Ph.D., D.Sc., FIBiol., FIBD.