ISSN 2181-3187

# DEFECTS FOUND IN BEERS

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**Annotation:** the article which about the beer products because beer product is very important for industry and there are a lot of useful ingredients, sugar, chemical substracts and soft water in beer [1] products.

**Key words:** separately, raw materials, standard, the product,beer, defect, technological processes.

**Introduction.** It should [2]be noted separately that raw materials that do not meet the standard requirement in the production of beers are used, as well as defects and defects in them can also occur when technological processes are disrupted.

One such drawback that happens in the [3] taste of beers is the simple(pustoy) taste. Such a taste is contained in beers that do not accumulate alcohol and carbonated angdride gas as much as necessary. Also, such a taste is caused by the fact that proteins go into deep hydrolysis, oxidizing certain substances to an excess of the necessary level.

Beers can also have defects such as an unpleasant, bitter, and over-the-top pure taste. Such defects occur when waters [4] with strong alkaline properties are used in the production of beer, when bitter flavoring substances are not well precipitated, or in the results of certain substances going to an oxidation reaction.

In black-brown beers, an excessive frizzing taste occurs as a result of the use of poor-quality black or caramelized malt.

Taste typical of unripe beer. [5] Such a defect occurs in beers that slowly go to ferment. The main reason for such a taste is considered to be the aldehydes contained in beers, while the latter are sulfur-catching volatile substances, namely SO2 and H2S gases.

Disadvantages in taste indicators in beers are foreign

it also occurs as a result of the development of microorganisms. For example, wild yeast bacteria of taste [6] indicators of beers as a result of its development, the appearance of a taxir-bitter taste can be attributed to this.

Beers also have the ability to absorb foreign odors. For this reason, it is considered very important to take this feature into account when storing them.

When evaluating beers, their whipping is also [7] an important indicator. The fact that foams are dark, stable, and high taste indicators indicate that beers are of high quality.

ISSN 2181-3187

The volume of foam formed when pouring beer into a container is characterized by the amount of SO2 gas contained in it under relatively uniform conditions. With an increase in temperature, the volume of foam increases. SO2-saturated Beers produce a lot of foam.

The stability of the foam is expressed in how many [8] minutes the foam spreads on the surface of the beer. The whipping of beer poured into bottles should be high, compact and stable. This requires that the foam is at least 40 mm high and last for 4 minutes.

One of the characteristics of good beers is their clarity and stability when stored. In the process of storage, beers begin to blur. [9] The duration of blurring after the beer is packaged is a sign of its stability.

Beers can be blurred by biological and physicochemical factors.

Biological turbidity is caused by microorganisms.

Most foreign microorganisms cannot develop in high-quality beers because they contain antiseptic [10] substances such as alcohol, SO2, xmel Tar. These include fungi, acetic acid bacteria, thermobacteria, and lactic acid bacteria. But, in beer, drojjs and some species of cuttlefish bacteria can easily develop. While the blur caused by cultural drogues is harmless, it is not advisable for such a defect to be present in beer. [11] The turbidity caused by drojjs often occurs in ill-fated beers.

In beers, blurring, which is based on the development of acetic acid bacteria, occurs in rare cases.[12] Since these bacteria are aerobic bacteria, these bacteria develop mainly in privos, which are stored in containers that are not saturated with air or hermetically sealed.

Blurring, which is not biological in nature, [13] occurs due to the instability of some substances in beer. Beer contains hydrophilic colloids, which undergo coagulation under the influence of various factors.[14] This causes the beer to blur.

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ISSN 2181-3187


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