

Identification of a precursor of 2-mercapto-3-methyl-1-butanol in beer

#ElevateBeer

OShigekuni Noba, Nana Yako, Hiroaki Sakai, Minoru Kobayashi, Susumu Masuda, Masayuki Aizawa



Source: Demand Media

...and identifying the precursor of this off-flavor.

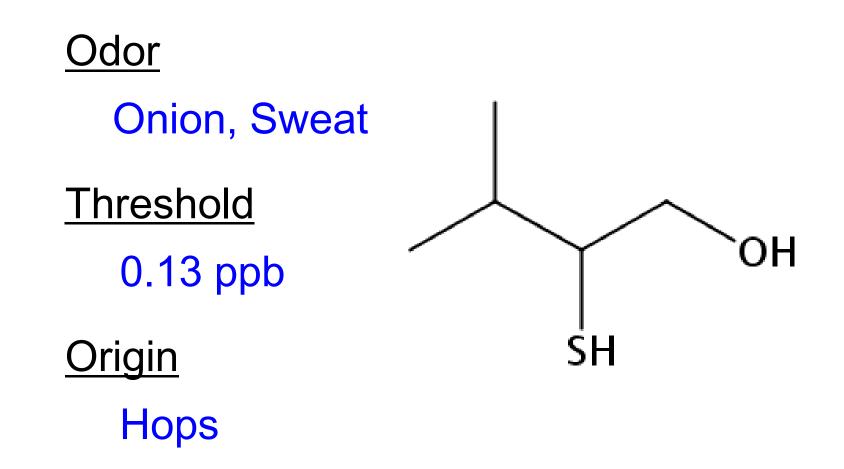
Main topics

1. Why did we focus on the precursor?

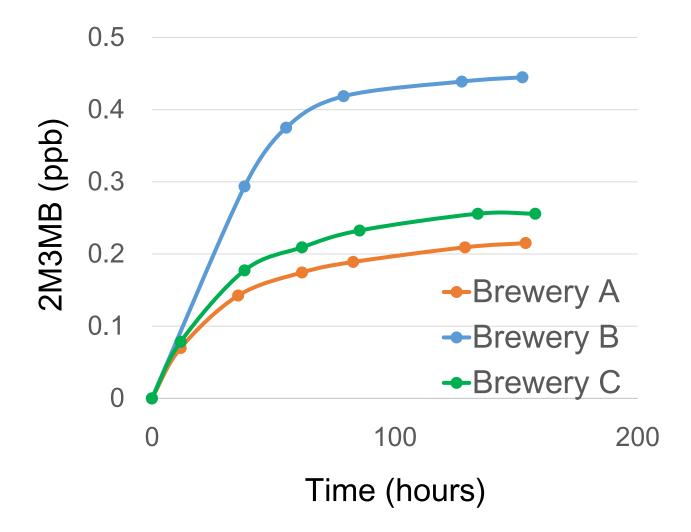
2. How was the precursor identified?

3. How can onion-like off-flavor be reduced?

2M3MB (2-mercapto-3-methyl-1-butanol)

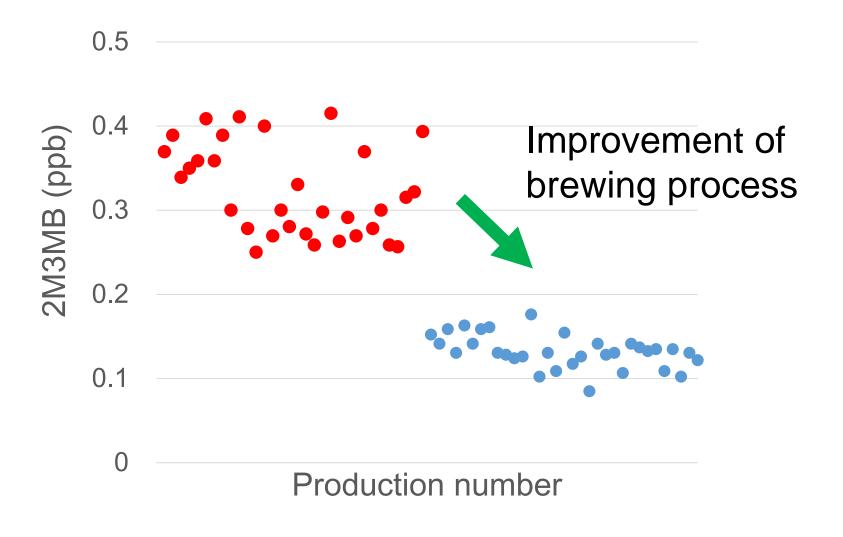


2M3MB formation during fermentation



Kobayashi, ASBC Meeting, 2006

2M3MB in our beer products

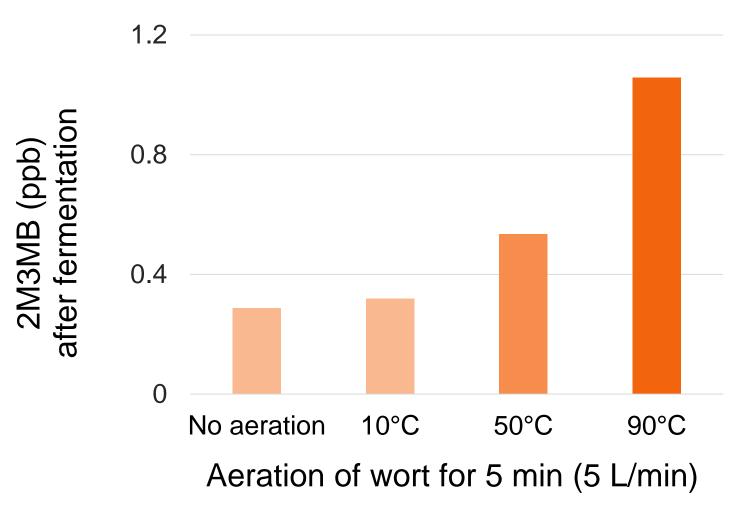


Kobayashi, ASBC Meeting, 2006

- Hot aeration of wort has been proposed as a cause of the onion-like odor in beer.

Liebenow, R. et al. Mschr Brauerei 20: 23-24 (1967)

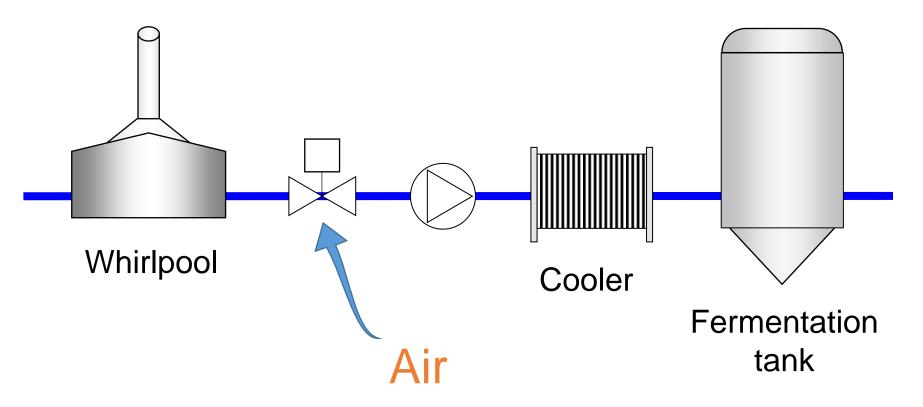




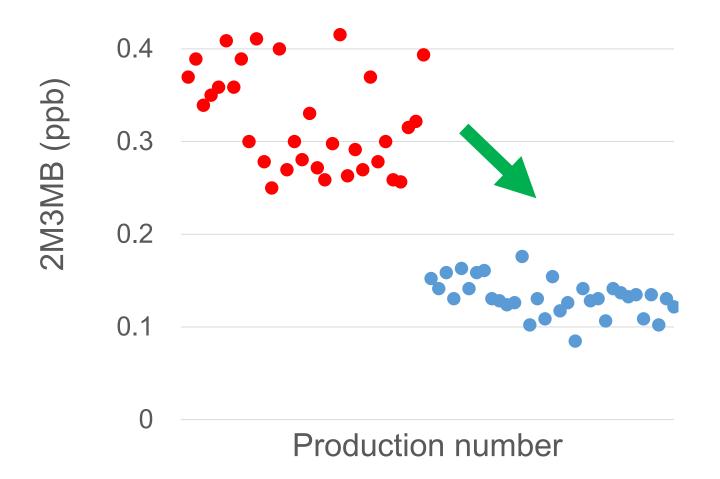
Kobayashi, ASBC Meeting, 2006

- Wort pumps of inadequate construction or faulty operation may cause onion off-flavors. Narziss, R. *Brauwelt* 33 (1978)

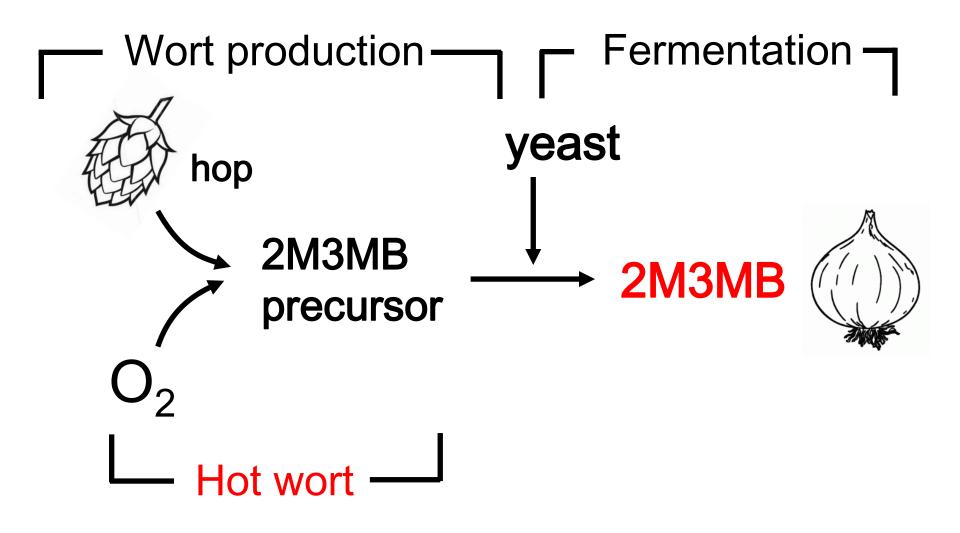
- Our experience:

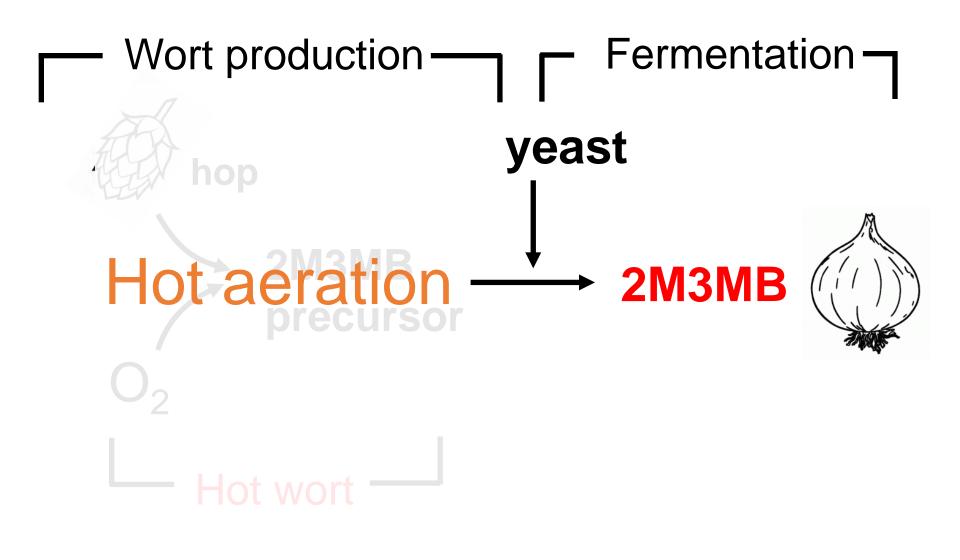


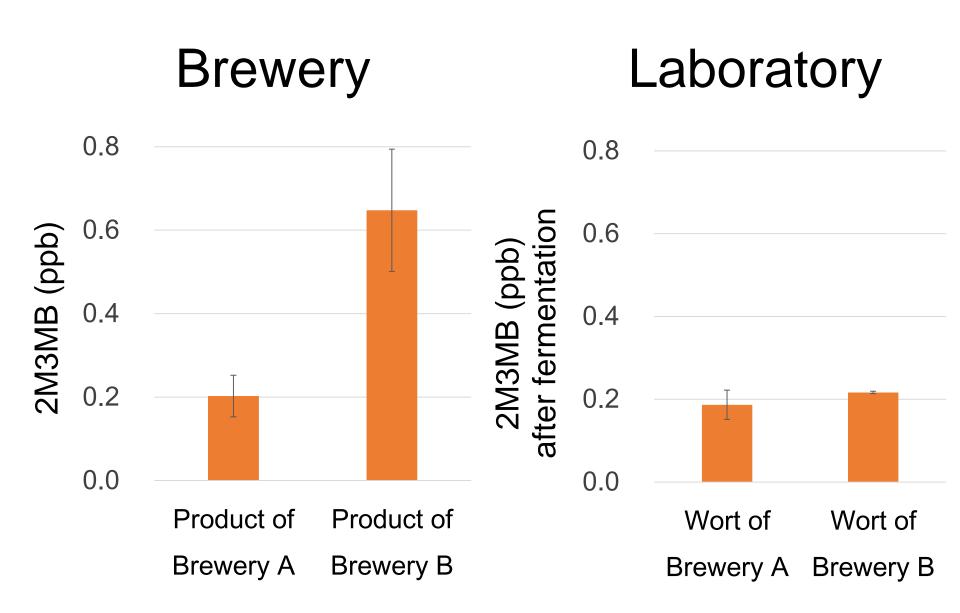
Hot aeration of wort

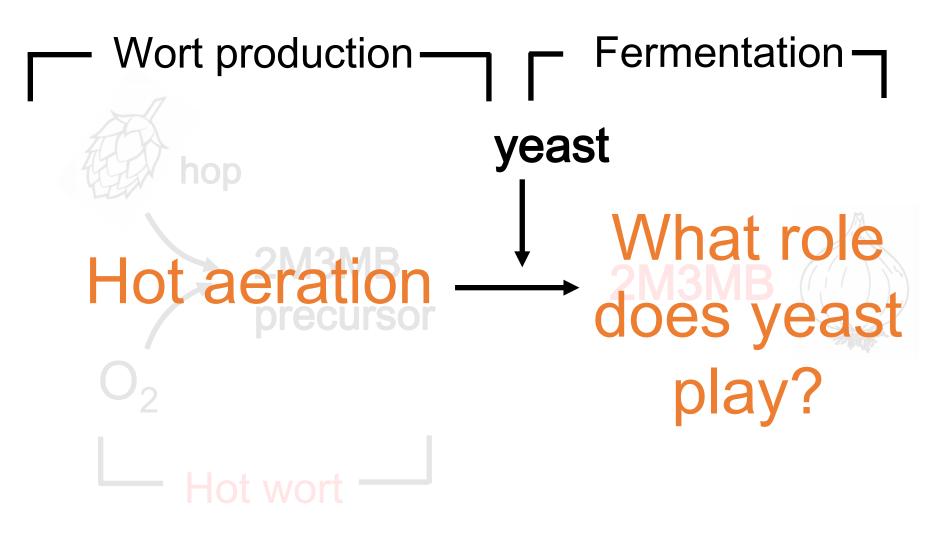


Kobayashi, ASBC Meeting, 2006

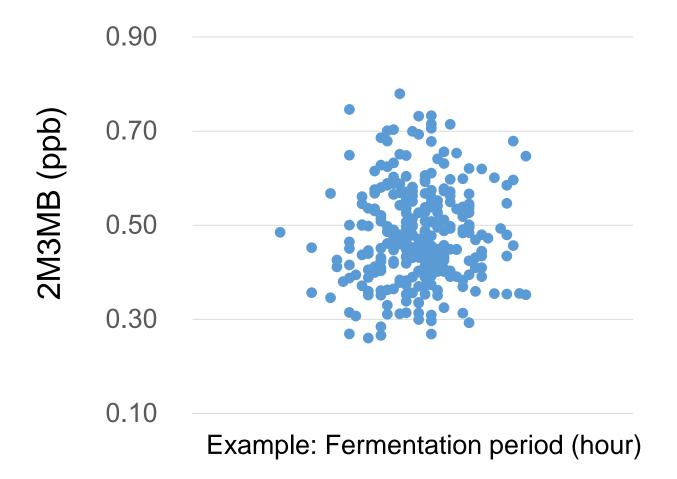




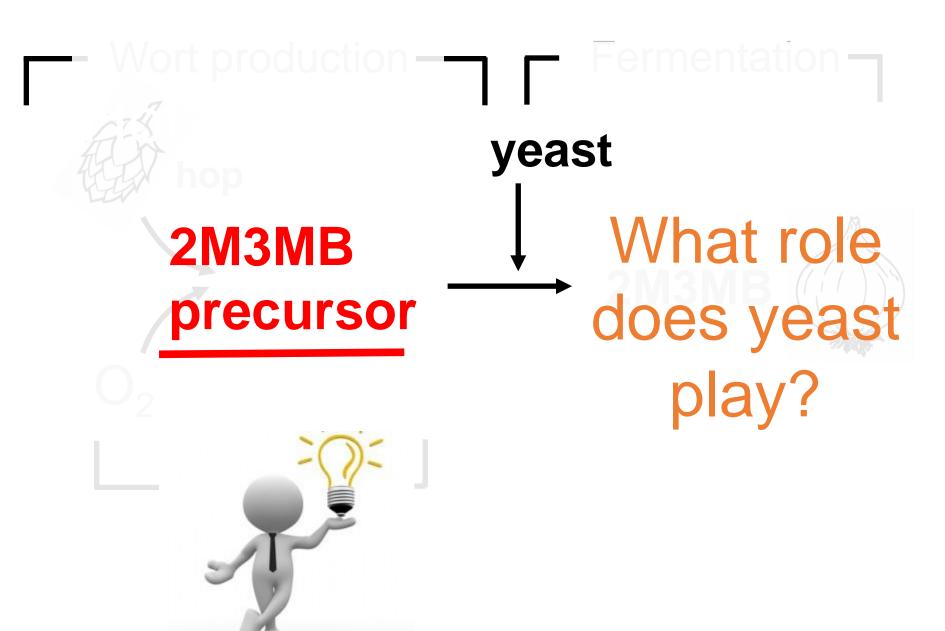




Regression analysis



No correlation was observed between 2M3MB concentrations and fermentation conditions.



Main topics

1. Why did we focus on the precursor?

2. How was the precursor identified?

3. How can onion-like off-flavor be reduced?

The difficulty of searching for a precursor



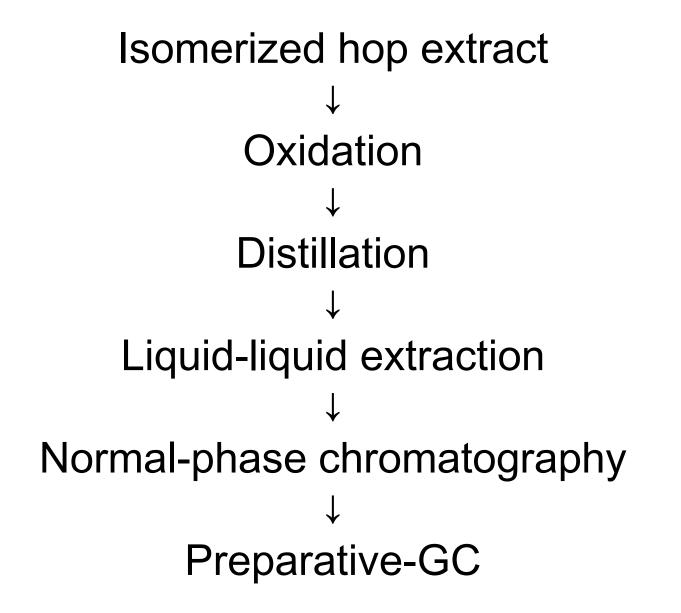
The difficulty of searching for a precursor

Like searching for a diamond on the beach

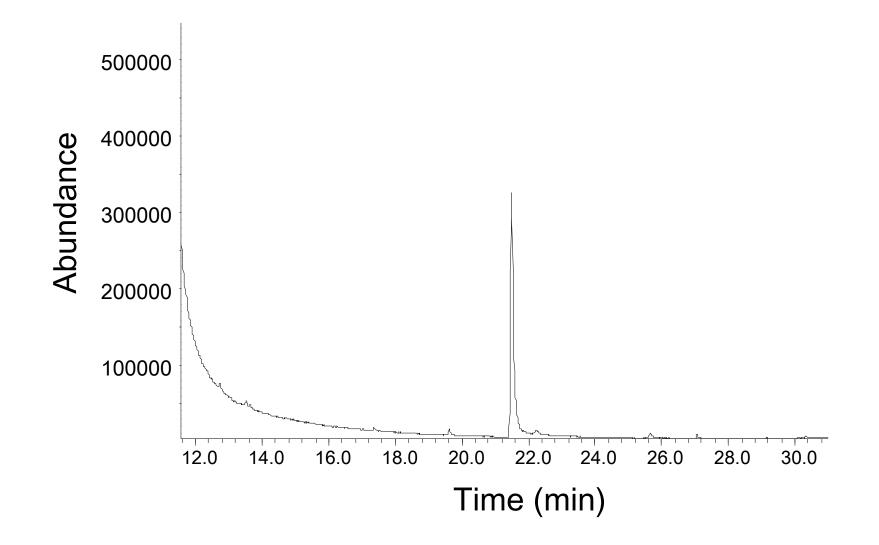
- Many similar transparent stones
- Many impurities



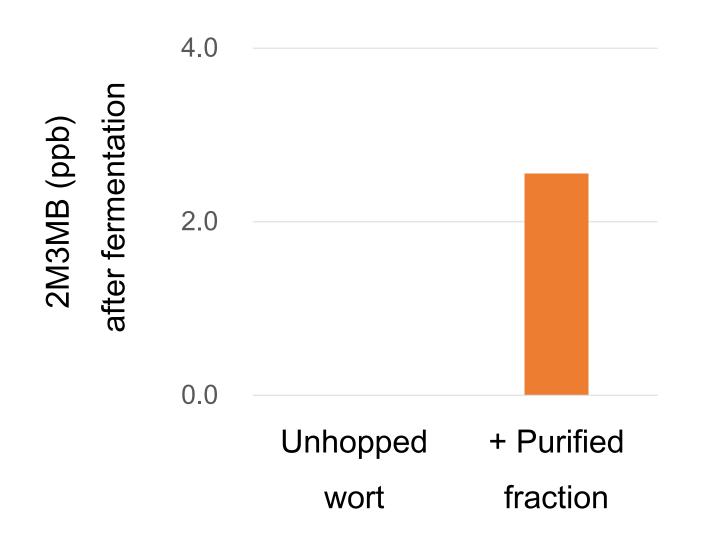
Purification scheme of the precursor



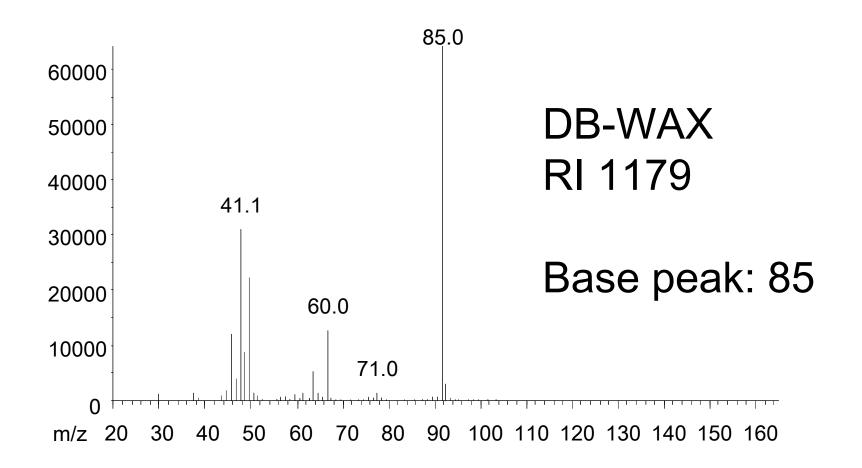
GC/MS chromatogram of the purified fraction



Addition test of the purified fraction



GC/MS spectrum of the purified fraction



 This compound was not present in the mass spectral library

Structural analysis



Calculation of the molecular formula ↓ Assembling the structure from the molecular formula and fragment ions

GC/Q-TOF (high-resolution GC/MS)

RULESAll pieces must be used.All pieces must touch.

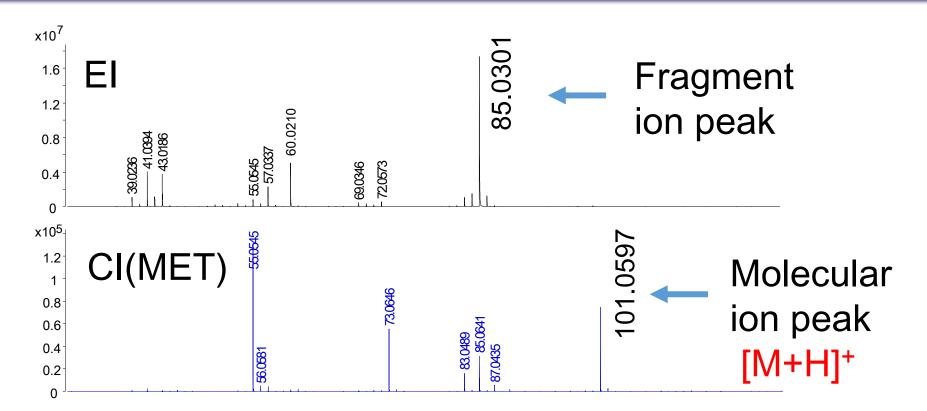


Source: http://kubiyagames.com



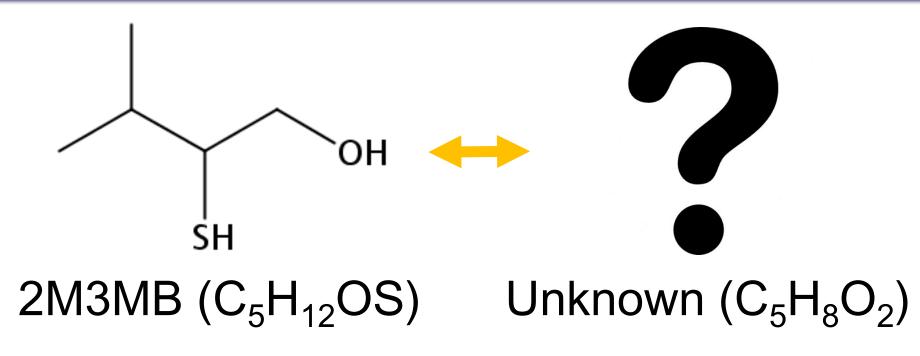
Source: http://www.123rf.com

Calculation of molecular formula



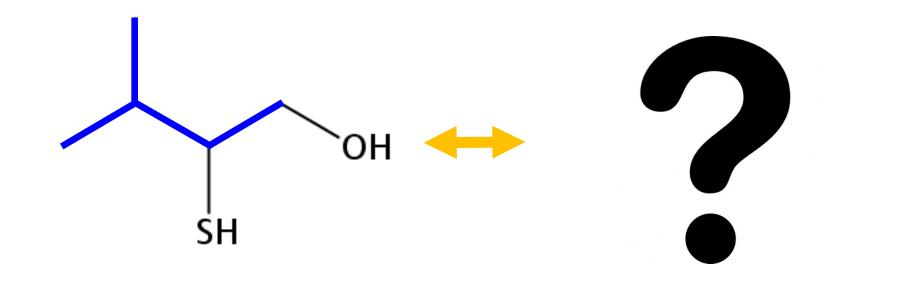
 $[M+H]^+ = m/z \ 101.0597$ Molecular weight (M)= 100.0524 Molecular formula $C_5H_8O_2$

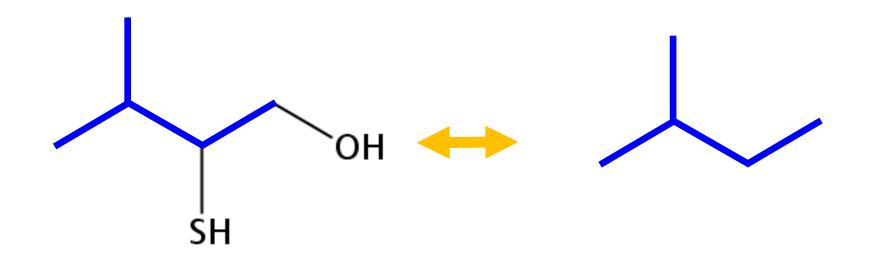
Prediction of the structure



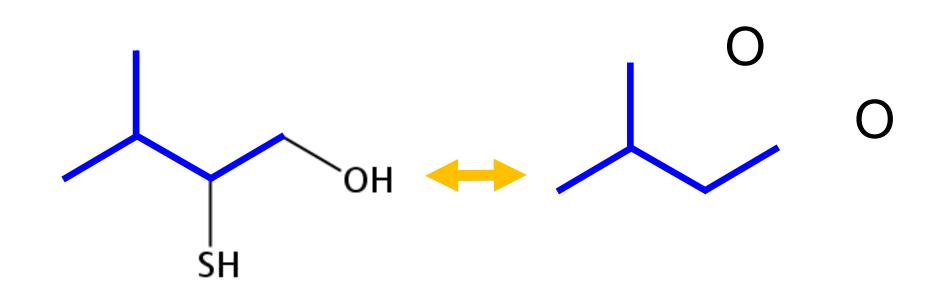
RULES

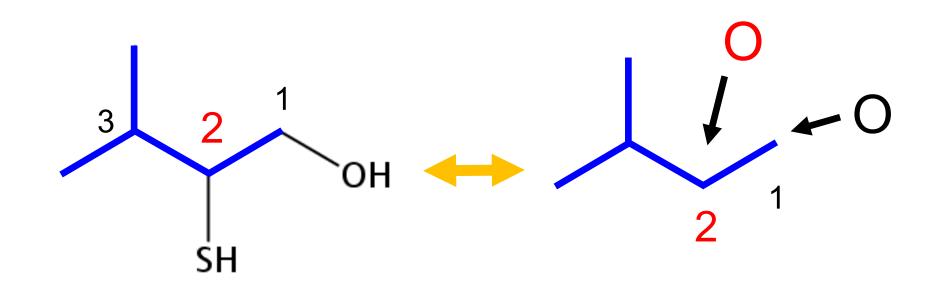
- All pieces must be used.
- All pieces must touch.
- Guess the shape.



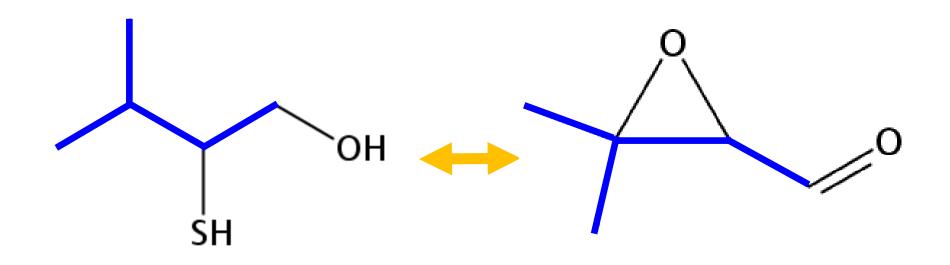


✓ Guess: the same carbon skeleton



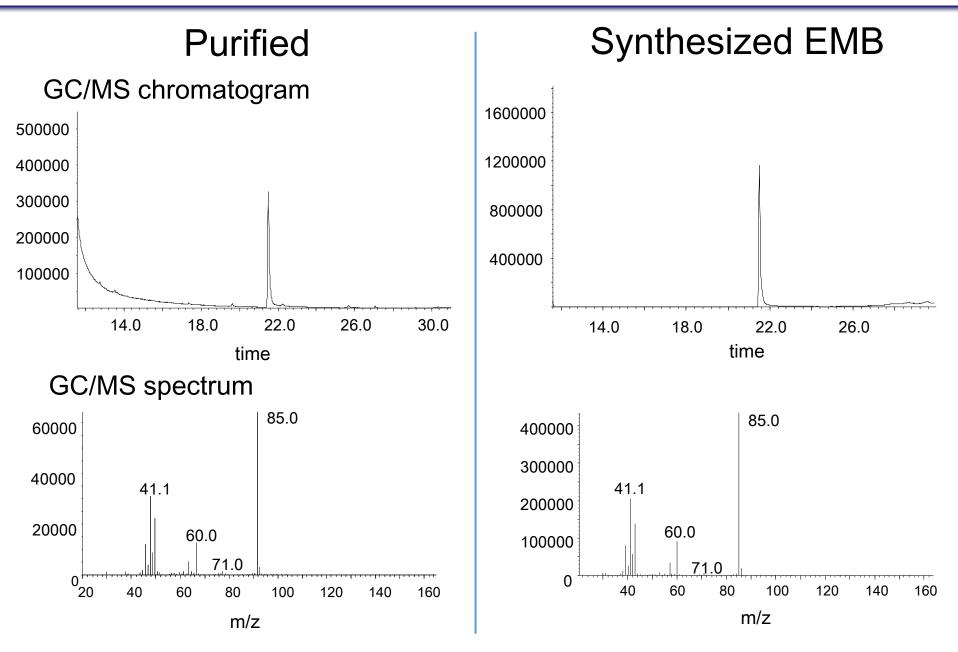


✓ Guess: O has higher reactivity → epoxide ring



Putative structure: 2,3-epoxy-3-methyl-butanal (EMB)

Identification of 2,3-epoxy-3-methyl-butanal



Short Summary

- ✓ Unknown compound purified from iso-hop extract was a potential 2M3MB precursor.
- ✓ Unknown compound was presumed to be 2,3-epoxy-3-methyl-butanal (EMB).

✓ GC/MS data of the unknown compound and synthesized EMB were identical.

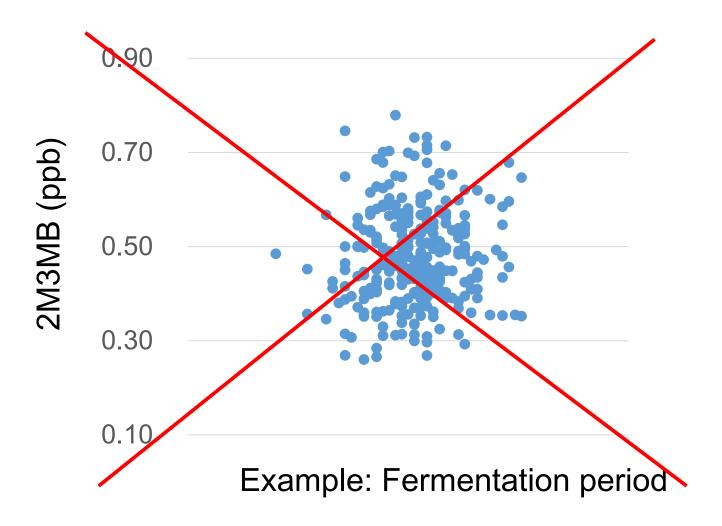
Main topics

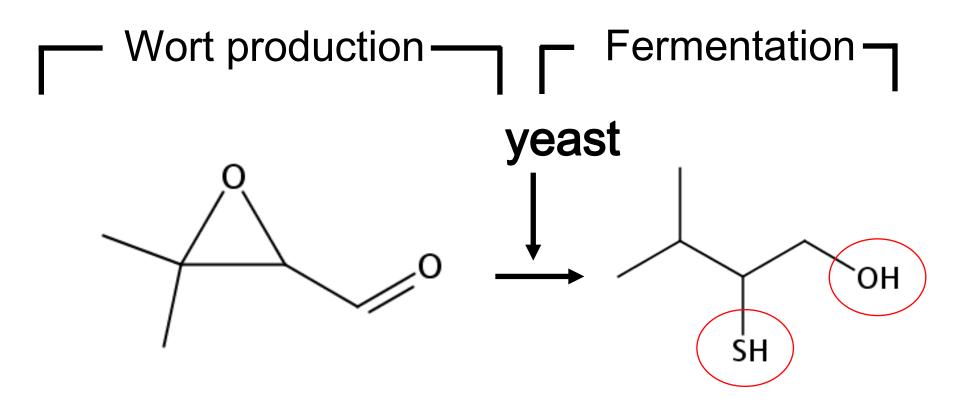
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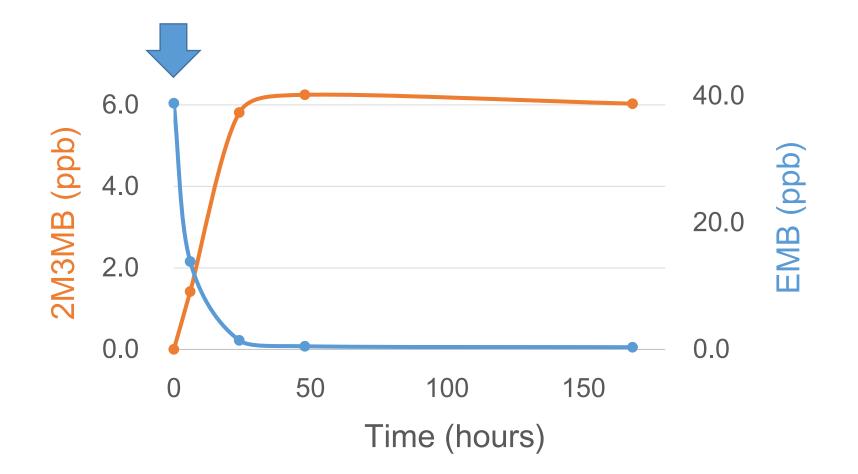
Regression analysis



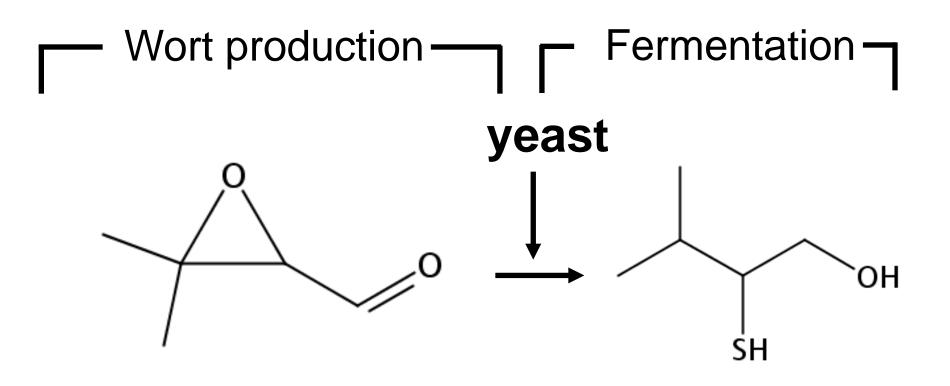


The precursor structure indicates how the yeast generates the target compound.

Addition test of EMB



The behavior of EMB was similar to other aldehyde compounds during fermentation.



Which is the bottleneck reaction?

- Substitution of an SH group?
- Reduction of the terminal aldehyde?



Step 1: Investigate the bottleneck reaction of 2M3MB formation

Step 2: Adjust the fermentation conditions to control the reaction

Maintain the good fermentation process without generating 2M3MB

Conclusion

 The precursor of 2M3MB was purified from isomerized hops and identified as 2,3-expoxy-3-methyl-butanal.