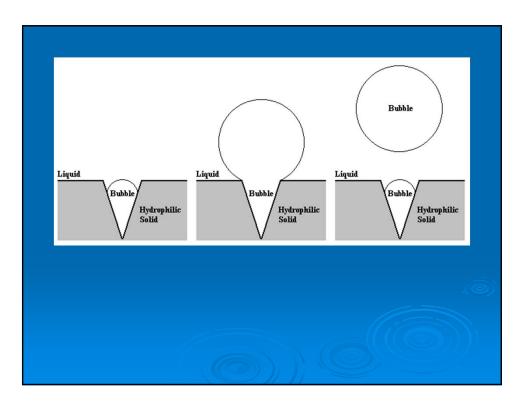




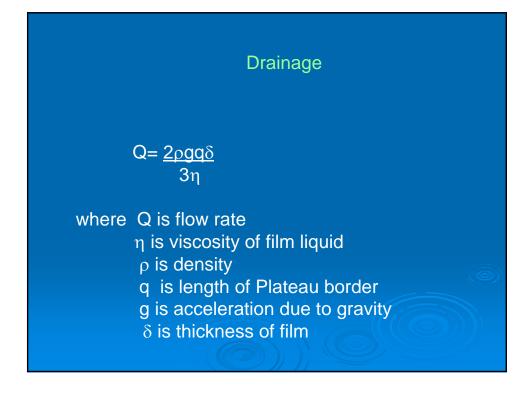


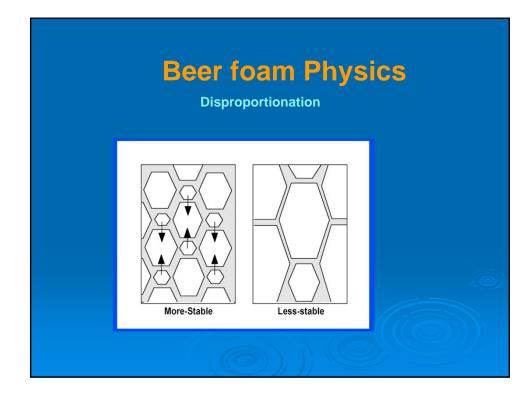
## Aspects of beer foam

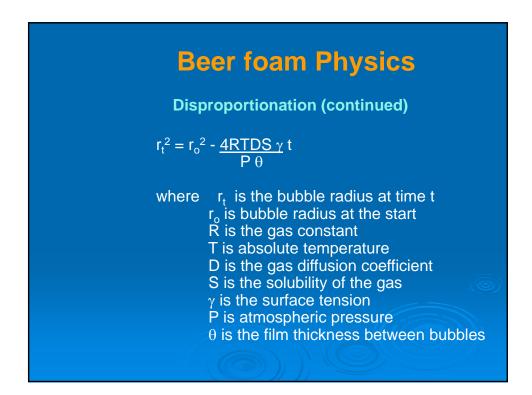
- Formation (nucleation, beading)
- Stability (head retention)
- Lacing (cling, adhesion)
- > Texture, whiteness etc

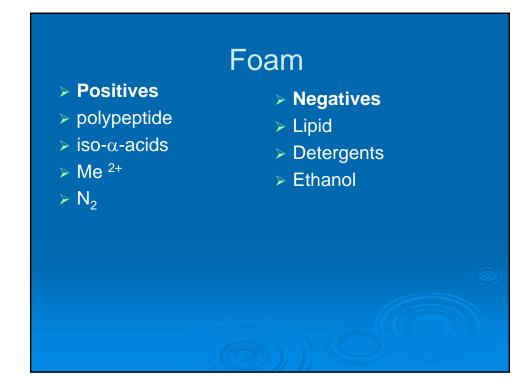


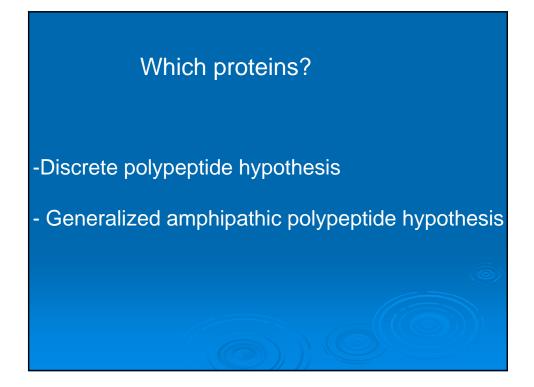












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## Some proposed foaming proteins

Lipid Transfer Protein (LTP1)

From barley Unchanged in malting and mashing Activated during boiling by denaturation



Protein Z (40kD protein)

- from barley

- attached to  $\beta$ -amylase

