

What is HAHP analysis?

HAHP analysis is the analysis of Halophenols and Haloanisoles. Haloanisoles are responsible of musty aroma in wines at low concentrations and the most common compounds are 2,4,6-trichloroanisole (TCA), and 2,4,6-tribromoanisole (TBA). Halophenols can be responsible of similar taint at higher concentrations than haloanisoles but they can be transformed into haloanisoles by microbiological methylation. It is very important to know the concentrations of these two groups of chemical compounds to determine existing contamination or prevent future contaminations.

Why is HAHP analysis done?

HAHP analysis is done because it is a monitoring tool of the productions process and a preventing step of future contaminations. Knowing the absence or existence of these compounds and their potential precursors, helps prevent contaminations of our products.



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