

Foam formation and head retention in beer

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We review foam formation and head retention in beer compared to other soft drinks and alcoholic beverages, such as Coke and champagne.

In this paper, we describe

1. The role of barley and malt hydrophobic proteins in beer on stabilising a bubble.
2. The use of nitrogen gas which gives beer a more stable foam.
3. The phenomenon of gushing which most of the contents immediately end up on the floor when the bottle is opened.