
**Cork bark selected as bottling
product —**

**Part 1:
Sensory evaluation — Methodology
for sensory evaluation by soaking**

Liège destiné aux produits de bouchage —

*Partie 1: Évaluation sensorielle — Méthodologie pour l'évaluation
sensorielle par macération*

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Contents

Page

Foreword	iv
1 Scope	1
2 Normative references	1
3 Terms and definitions	1
4 Principle	2
5 Reagents and materials	2
6 Test conditions	3
7 Sensory panel	3
8 Preparation of samples	3
9 Test method	3
10 Expression of results	4
10.1 Odour/flavour families.....	4
10.2 Number of macerations and/or of cork stoppers and/or of corking products for which the jury has detected odours/flavours corresponding to one of the families described in 10.1	4
10.3 Intensity of each odour/flavour.....	5
11 Test report	5
Bibliography	7

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Foreword

ISO (the International Organization for Standardization) is a worldwide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

The procedures used to develop this document and those intended for its further maintenance are described in the ISO/IEC Directives, Part 1. In particular, the different approval criteria needed for the different types of ISO documents should be noted. This document was drafted in accordance with the editorial rules of the ISO/IEC Directives, Part 2 (see www.iso.org/directives).

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. ISO shall not be held responsible for identifying any or all such patent rights. Details of any patent rights identified during the development of the document will be in the Introduction and/or on the ISO list of patent declarations received (see www.iso.org/patents).

Any trade name used in this document is information given for the convenience of users and does not constitute an endorsement.

For an explanation of the voluntary nature of standards, the meaning of ISO specific terms and expressions related to conformity assessment, as well as information about ISO's adherence to the World Trade Organization (WTO) principles in the Technical Barriers to Trade (TBT), see www.iso.org/iso/foreword.html.

This document was prepared by Technical Committee ISO/TC 87, *Cork*.

This first edition of ISO 22308-1, together with the other parts of ISO 22308, cancels and replaces ISO 22308:2005, which has been technically revised.

A list of all parts in the ISO 22308 series can be found on the ISO website.

Any feedback or questions on this document should be directed to the user's national standards body. A complete listing of these bodies can be found at www.iso.org/members.html

Cork bark selected as bottling product —

Part 1:

Sensory evaluation — Methodology for sensory evaluation by soaking

1 Scope

This document defines a test method for the detection, qualification and possible assessment of odours/ flavours exogenous to cork bark selected as bottling product in contact with beverages, still, sparkling and sparkling wines, alcohols and spirits, beers and ciders.

This document is applicable to:

- cork bark selected as bottling product in all its forms;
- all cork components of cork stoppers: granules, discs, bodies and shanks;
- all types of cork stoppers, semi-finished (shaped), semi-finished (semi-finished stoppers possibly washed and possibly colmated and/or coated) or ready for use (semi-finished stoppers, possibly branded and surface treated).

2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

ISO 633, *Cork — Vocabulary*

ISO 3591, *Sensory analysis — Apparatus — Wine-tasting glass*

ISO 5492, *Sensory analysis — Vocabulary*

3 Terms and definitions

For the purposes of this document, the terms and definitions given in ISO 633, ISO 5492 and the following apply.

ISO and IEC maintain terminological databases for use in standardization at the following addresses:

- ISO Online browsing platform: available at <https://www.iso.org/obp>;
- IEC Electropedia: available at <http://www.electropedia.org/>.

3.1

flavour

complex combination of the olfactory, gustative and trigeminal sensations perceived during tasting

Note 1 to entry: Flavour may be influenced by tactile, thermal, painful and/or kinaesthetic effects.

[SOURCE: ISO 5492:2008, 3.20]

3.2
odour

sensation perceived by means of the olfactory organ in sniffing certain volatile substances

[SOURCE: ISO 5492:2008, 3.18]

3.3
sensory assessor

any person taking part in a sensory test

Note 1 to entry: A naive assessor is a person who does not meet any particular criterion.

Note 2 to entry: An initiated assessor has already participated in a sensory test.

[SOURCE: ISO 5492:2008, 1.5]

3.4
selected assessor

assessor chosen for his/her ability to perform a sensory test

[SOURCE: ISO 5492:2008, 1.6]

3.5
expert sensory assessor

selected assessor (3.4) who has demonstrated sensory sensitivity and who has received considerable training and experience in sensory testing

3.6
sensory panel

group of assessors participating in a sensory test

[SOURCE: ISO 5492:2008, 1.9]

4 Principle

The method consists of detecting, qualifying and evaluating the odours/flavours of the medium in which the cork bark selected as bottling product, stoppers or their components have been macerated. This detection/qualification is based on the organoleptic comparison between a control solution and the solution obtained after the maceration of the cork bark selected as bottling product.

5 Reagents and materials

5.1 Clean flask, material inert, odourless, closable vials of sufficient capacity for unit maceration, or 100 ml, 250 ml or up to 500 ml capacity. The vials are filled to the brim. The cover should not release or fix any odour.

5.2 Clean crystallizers, material inert, odourless, with a capacity of 1 000 ml, closable, with a cover which shall neither release nor fix odour, and fitted with a device for fixing stoppers for sparkling wines.

5.3 Tasting glasses, in accordance with ISO 3591.

5.4 Commercial spring water, organoleptically neutral and with low minerality.

NOTE Low minerality water can have a mineral salt content, calculated as a fixed residue, not greater than 500 mg/l.

5.5 Watch glass.