
Senzorična analiza - Oprema - Degustacijski kozarec

Sensory analysis -- Apparatus -- Wine-tasting glass

Analyse sensorielle -- Appareillage -- Verre à dégustation pour l'analyse sensorielle des vins

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Ta slovenski standard je istoveten z: ISO 3591:1977

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ICS:

67.240

Senzorična analiza

Sensory analysis

SIST ISO 3591:1997

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INTERNATIONAL STANDARD



3591

INTERNATIONAL ORGANIZATION FOR STANDARDIZATION • МЕЖДУНАРОДНАЯ ОРГАНИЗАЦИЯ ПО СТАНДАРТИЗАЦИИ • ORGANISATION INTERNATIONALE DE NORMALISATION

Sensory analysis — Apparatus — Wine-tasting glass

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First edition — 1977-06-01

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UDC 662.2/.3 : 159.933/.934 : 642.72

Ref. No. ISO 3591-1977 (E)

Descriptors : sensory analysis, test equipment, dimensions, physical properties, drinking glasses, beverages, wines.

Price based on 3 pages

FOREWORD

ISO (the International Organization for Standardization) is a worldwide federation of national standards institutes (ISO member bodies). The work of developing International Standards is carried out through ISO technical committees. Every member body interested in a subject for which a technical committee has been set up 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.

Draft International Standards adopted by the technical committees are circulated to the member bodies for approval before their acceptance as International Standards by the ISO Council.

International Standard ISO 3591 was developed by Technical Committee ISO/TC 34, *Agricultural food products*, and was circulated to the member bodies in August 1974.

It has been approved by the member bodies of the following countries:

Australia	Germany	Portugal
Austria	Ghana	Romania
Bulgaria	Hungary	South Africa, Rep. of
Chile	India	Spain
Czechoslovakia	Israel	Turkey
Ethiopia	Netherlands	United Kingdom
France	Poland	

No member body expressed disapproval of the document.

Sensory analysis — Apparatus — Wine-tasting glass

1 SCOPE AND FIELD OF APPLICATION

This International Standard specifies the characteristics of a wine-tasting glass to be used for the sensory analysis of wines. This glass may be used for the examination, by all types of tests (simple tasting, profile analysis, etc.), of all organoleptic characteristics of wine samples (colour, clarity, bouquet, flavour).

2 DESCRIPTION (See figure)

The tasting glass consists of a cup (an "elongated egg") supported by a stem resting on a base. The opening of the cup is narrower than the convex part so as to concentrate the bouquet.

3 PHYSICAL CHARACTERISTICS

The tasting glass shall be made from colourless¹⁾ transparent glass (see note), which shall be free of grooves and bubbles.

NOTE — The so-called "crystallin" type (crystal glass) is a colourless transparent glass that has been found suitable. Its principal characteristics are as follows :

Zinc oxide (ZnO), barium oxide (BaO), lead oxide (PbO), potassium oxide (K₂O) (singly or in combination) ≥ 10 % (m/m)

Relative density ≥ 2,45

Refractive index ≥ 1,520

Its rim shall be regular, smooth and rounded (for example cold-cut, ground flat²⁾ and reheated) and without unnecessary thickening as a result of annealing.

The tasting glass shall be annealed to a good commercial standard.

4 DIMENSIONAL CHARACTERISTICS

The tasting glass shall have the dimensions shown in the figure.

5 SPECIAL CHARACTERISTICS

5.1 Lid

The tasting glass may, if required, be provided with a lid.

5.2 Marking

The tasting glass may be graduated.

A small ground area for marking may be provided on the upper surface of the base.

5.3 Coloured glass

In certain special tests it is necessary to use a tasting glass made of a glass which is sufficiently deep in colour to mask the colour of the wine and thus to eliminate the visual factor.

5.4 Glass with an area for effervescence

In order to obtain reproducible results when determining the effervescence of certain wines, the tasting glass shall, in this case, have a ground circular area for the formation of bubbles. This ground area shall be in the central part of the bottom of the cup, and shall have a diameter of $5 \pm 0,5$ mm.

1) Except for special cases (see 5.3).

2) Ground to ensure that the edge is regular and horizontal.

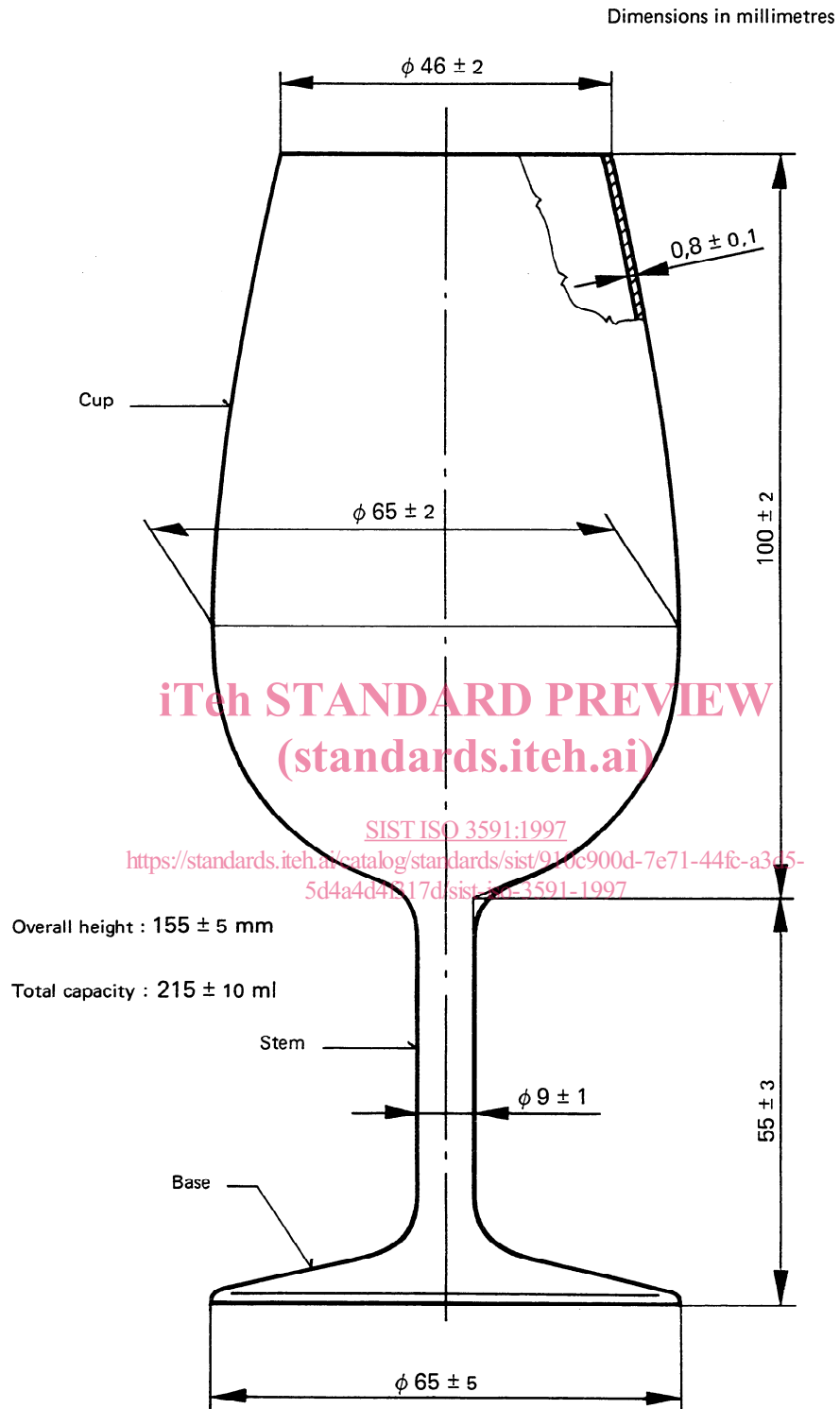


FIGURE — Form and dimensions of the tasting glass

ANNEX

RECOMMENDATIONS FOR USE

A.1 UPPER SPACE AND QUANTITY TO BE TASTED

The tasting glass should not be completely filled with the wine sample as a space is necessary above the liquid to collect the volatile substances given off by the sample before the olfactory examination.

A quantity of 50 ml of liquid should be poured into the glass to allow two samplings each of 25 ml.

Drying should preferably be carried out using hot air, free from traces of oil. Glasses to be used for the examination of effervescence should be rinsed several times with distilled water and left to dry, without a drying towel being used, in an inverted position.

After drying, the glass should be protected from dust, preferably being suspended by its base or fitted with its lid if it is provided with one.

A.2 CLEANING AND DRYING

The tasting glass should be perfectly clean; it should therefore be carefully rinsed with distilled water after having been washed in such a way as to leave it completely odourless. Particular attention is drawn to the fact that the majority of commercial detergents are perfumed, and that drying towels can transmit an odour from the washing product used. The use of detergents is prohibited in particular when the glass is to be used to examine the effervescence of wines.

Cleaning by use of concentrated mineral acids or a chromic-sulphuric mixture is not permitted.

A.3 MARKING

If markings are to be made on the ground area on the base, it is recommended that a pencil or a perfectly odourless ink be used.

A.4 USE AND HANDLING

Before use, it is necessary to rinse the glass with the wine to be tasted, except in the case of effervescent wines in which case only a perfectly dry glass should be used.

To avoid the influence of body warmth, the glass should be grasped by the stem only, and the cup should not be touched by the fingers or the nose.