

# INTERNATIONAL STANDARD

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## **Cork stoppers — Sensory analysis**

*Bouchons en liège — Analyse sensorielle*



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## Foreword

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The main task of technical committees is to prepare International Standards. Draft International Standards adopted by the technical committees are circulated to the member bodies for voting. Publication as an International Standard requires approval by at least 75 % of the member bodies casting a vote.

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ISO 22308 was prepared by Technical Committee ISO/TC 87, *Cork*.

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# Cork stoppers — Sensory analysis

## 1 Scope

This International Standard defines a test method for detecting, qualifying and eventually evaluating the exogenous odours/flavours of cork stoppers.

This International Standard is applicable to all kinds of cork stoppers, ready for use, designed to be in contact with alcoholic drinks.

## 2 Normative references

The following referenced documents are indispensable for the application 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 2569, *Cork stoppers — Vocabulary*

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

## 3 Terms and definitions

For the purposes of this document, the terms and definitions given in ISO 633 and ISO 2569 and the following apply.

### 3.1

#### **flavour**

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

NOTE The flavour can be affected by tactile, thermal, pain and/or kinaesthetic sensations.

### 3.2

#### **odour**

organoleptic attribute perceptible by the olfactory organ on sniffing certain volatile substances

## 4 Principle

The method consists of detecting, qualifying and eventually evaluating the odours/flavours of the liquid where cork stoppers have been steeped. This detection/qualification is based on the organoleptic comparison between a control solution and the solution obtained after steeping (a) cork(s) in it.