



Sensorical testing

Stated: 15.10.14

Methodology (general)

Each cork is placed individually in a sterile 100 ml screw cap jar. Add 3 ml of distilled water and leave the tightly closed jars at room temperature for 16 to 24 hours. After this time, the individual screw-cap jars are opened and smelled. The inspector must be trained in smelling. In case of doubt, the substances listed below are used as reference substances in order to accurately determine any off-tones. As a zero sample, a screw-cap glass is filled with only 3 ml distilled water.

Reference Substances

2,4,6-trichloroanisole, guaiacol, geosmin, 1-octen-3-one, 1-octen-3-ol, 2-methylisoborneol

Evaluation

The following deviations are regarded as missing tones:

- musty, musty, dull tones,
- chemical, artificial flavors,
- herbaceous and fungal smells.

The intensity of the missing tones is judged as weak and clear. Distinct missing tones lead to a negative evaluation.

Background information

Water is best suited to judge off-key tones, as water does not mask any aroma. The transfer is done by the steam phase, therefore the cork does not have to be covered with water.

It is sufficient if it stands in water. A washing out of the substances causing off-tones does not take place, therefore an insertion in alcohol is not necessary.

If the cork is left standing for more than 24 hours, microbiological growth may take place again (reason: high humidity in the glass). This can cause negative changes in the sample.

Ready-to-use corks, i.e. corks that have been treated and sulphurized, are much more difficult to assess than corks that have only been washed.

In order to make a reliable statement, the corks must come from a homogeneous supply. A delivery is homogeneous if an even mixing of all corks of this delivery has taken place (loose drum principle).

In order to come to an exact statement, high random samples must be tested (≥ 80).

Source

Geisenheimer Testmethoden