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Sensory analysis — Apparatus — Tasting glass for liquid products

Analyse sensorielle — Appareillage — Verre à dégustation pour l'analyse sensorielle des produits liquides

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FOREWORD

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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 5494 was developed by Technical Committee ISO/TC 34, *Agricultural food products*, and was circulated to the member bodies in December 1976.

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

Austria	Hungary	New Zealand
Brazil	India	Poland
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Czechoslovakia	Israel	Spain
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The member body of the following country expressed disapproval of the document on technical grounds :

United Kingdom

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Sensory analysis — Apparatus — Tasting glass for liquid products

1 SCOPE AND FIELD OF APPLICATION

This International Standard specifies the characteristics of a tasting glass suitable for the sensory analysis of liquid products, especially high-proof spirits.[1] This tasting glass may be used for the examination, by all types of tests (simple tasting, profile analysis, dilution test on hot or cold samples, etc.), of all organoleptic characteristics of samples of liquid products (colour, clarity, odour, flavour).

Some recommendations concerning the use of the glass are given in the annex.

2 DESCRIPTION (See figure)

The tasting glass consists of a graduated cup (of "tulip", or "thistle", shape) supported by a stem resting on a base. The opening of the cup is narrower than the convex part so as to concentrate the odours.

The glass may be provided with a lid.

3 PHYSICAL CHARACTERISTICS

The tasting glass shall be made from colourless[2] transparent glass, which shall be free of striae and bubbles. It shall appear colourless even when viewed from the base through the solid stem towards the opening.

Its rim shall be face-ground so that it can, if desired, be covered with an overlapping face-ground lid.

The tasting glass shall withstand sudden changes of temperature within the range from 0 °C to 100 °C.

4 DIMENSIONAL CHARACTERISTICS

The tasting glass shall have the dimensions shown in the figure. (The dimensions of the lid are shown as an example.)

5 SPECIAL CHARACTERISTICS

5.1 Lid

If a lid is provided, it shall be of glass and shall have rounded edges. The inside shall be convex to permit refluxing of condensate, and shall have an anular medium-fine face-ground zone.

5.2 Marking

The tasting glass shall be graduated at 15, 30, 50 and 100 ml.

The graduation marks shall be durable and colourless (i.e. effected by etching or grinding) and shall have a length of 30 ± 5 mm and a maximum width of 0,3 mm. Numbers 4 mm high, indicating the respective volumes, shall be placed above each graduation. The symbol "ml" shall be placed above the scale.

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

5.3 Coloured tasting 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 product being examined and thus to eliminate the visual factor.

5.4 Tasting glass with an area for effervescence

In order to obtain reproducible results when determining the effervescence of samples containing carbon dioxide, the testing 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 ± 0,5 mm.

1) For the characteristics of a tasting glass designed for the sensory analysis of wines, see ISO 3591, *Sensory analysis — Apparatus — Wine-tasting glass.*

2) Except for special cases (see 5.3).

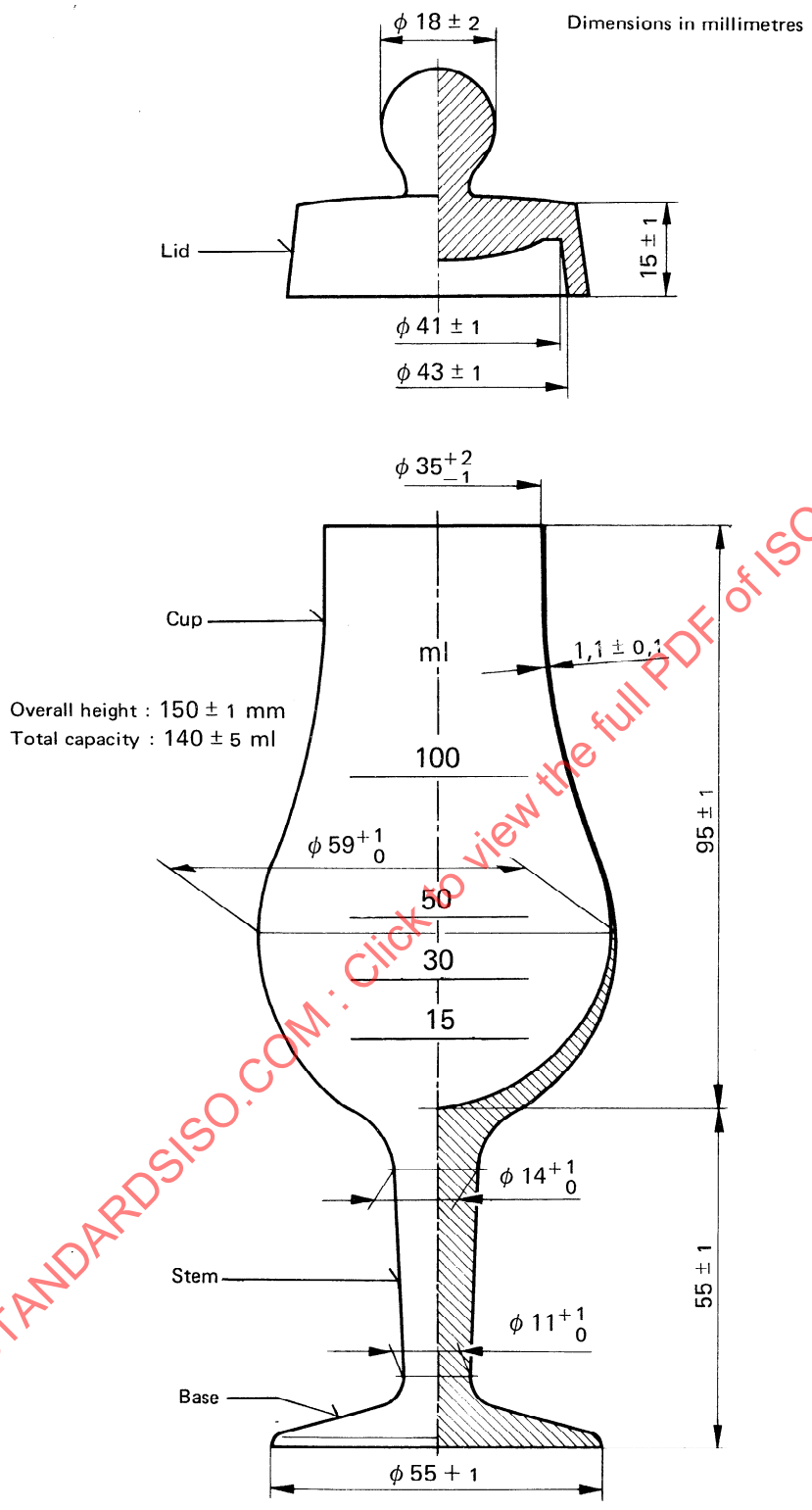

FIGURE — **Form and dimensions of the tasting glass, and example of lid**

ANNEX

RECOMMENDATIONS FOR USE

A.1 UPPER SPACE AND QUANTITY TO BE TASTED

The tasting glass should not be filled with more than 100 ml of the sample as a space is necessary above the liquid to collect the volatile substances given off by the sample before the olfactory examination.

When the odour of effervescent samples is being tested, the glass should not contain more than 50 ml of liquid in order to prevent droplets produced by bubbles bursting at the surface of the liquid from reaching the nose of the analyst.

A.2 CLEANING AND DRYING

A.2.1 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. The use of detergents should be prohibited when the glass is to be used to examine the effervescence of beverages.

Cleaning by use of concentrated mineral acids or a chromic-sulphuric acid mixture should also be prohibited.

A.2.2 Drying should preferably be carried out using hot air, free from traces of oil. Particular attention is drawn to the fact that cloths can transmit odours.

Glasses to be used for the examination of effervescence should be rinsed several times with distilled water and left to dry, without a cloth 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.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 tasting glass with a small portion of the sample to be tested, except in the case of effervescent samples 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.

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