

# इंटरनेट

# मानक

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IS 14594 (1998): Sensory analysis - Apparatus - Wine testing glass. [FAD 14: Drinks and Carbonated Beverages]



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“Knowledge is such a treasure which cannot be stolen”



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*भारतीय मानक*

संवेदी विश्लेषण — उपकरण — वाइन चखने हेतु गिलास

*Indian Standard*

**SENSORY ANALYSIS — APPARATUS —  
WINE TASTING GLASS**

ICS 67.240;71.040.20

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**BUREAU OF INDIAN STANDARDS**  
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## NATIONAL FOREWORD

This Indian Standard which is identical with ISO 3591 : 1977 'Sensory analysis — Apparatus — Wine tasting glass' issued by the International Organization for Standardization (ISO) was adopted by the Bureau of Indian Standards on the recommendation of the Food Analysis and Nutrition Sectional Committee and approval of the Food and Agriculture Division Council.

In the adopted standard certain terminology and conventions are not identical to those used in Indian Standards; attention is drawn specially to the following:

- a) Wherever the words 'International Standard' appear referring to this standard, they should be read as 'Indian Standard'.
- b) Comma (,) has been used as a decimal marker while in Indian Standards, the current practice is to use a point (.) as the decimal marker.

## *Indian Standard*

# 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 colourless<sup>1)</sup> 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 (K<sub>2</sub>O) (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 flat<sup>2)</sup> 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.

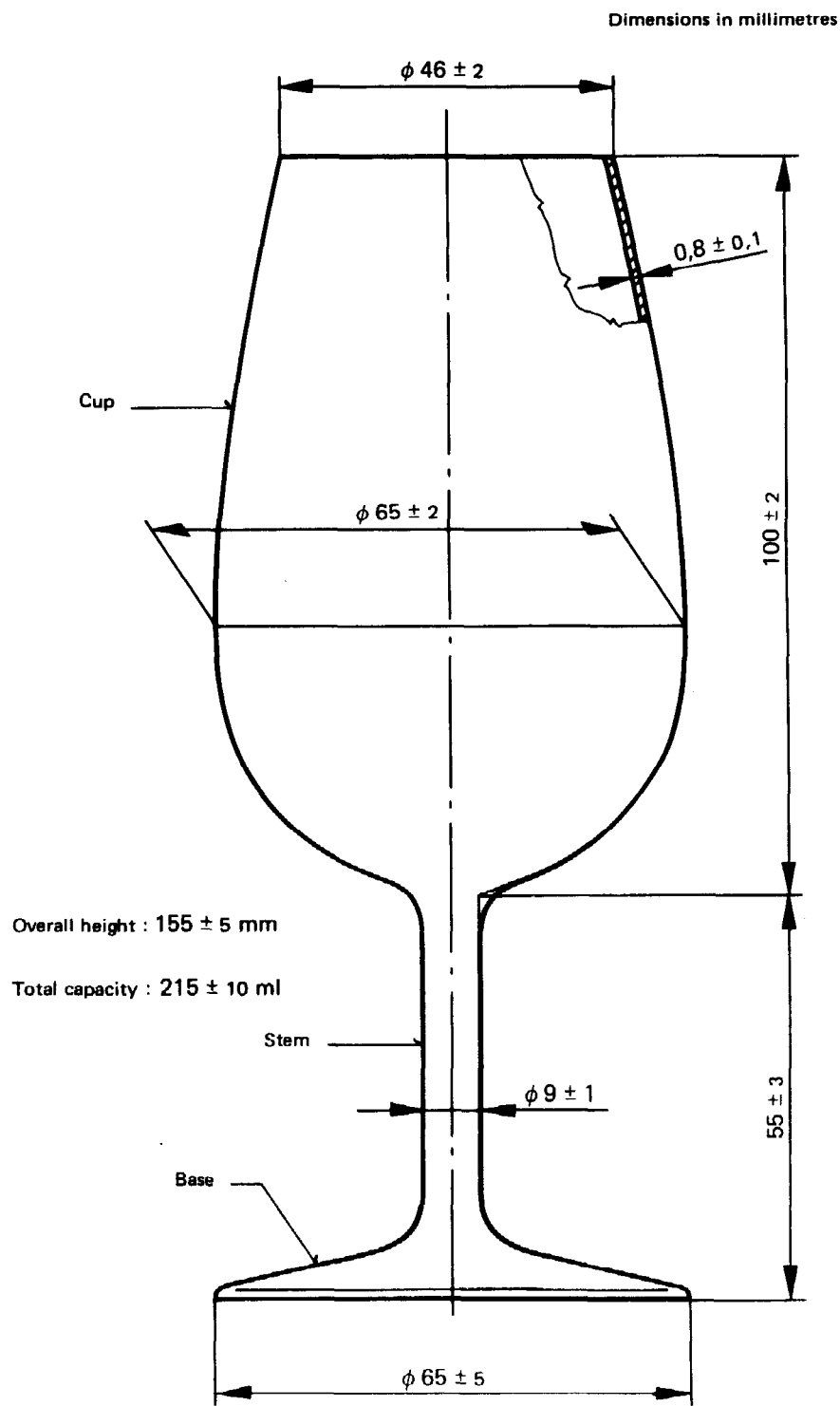


FIGURE — Form and dimensions of the tasting glass

## 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.

#### 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.

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.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.



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#### Amendments Issued Since Publication

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