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Sensory analysis — Apparatus — Olive oil tasting glass

Analyse sensorielle — Appareillage — Verre pour la dégustation de l'huile d'olive

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Foreword

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This document was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 12, *Sensory analysis*.

This second edition cancels and replaces the first edition (ISO 16657:2006), of which it constitutes a minor revision.

The changes are as follows:

— in 2.4, the water used for rinsing the glass has been modified to delete "distilled";

— the Bibliography has been updated.

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Sensory analysis — Apparatus — Olive oil tasting glass

1 Scope

This document specifies the characteristics of a glass intended for use in the sensory analysis of the organoleptic attributes of odour, taste and flavour of virgin olive oils, for the classification of such oils.

The glass does not apply for the analysis of the colour or texture of olive oils.

In addition, this document describes an adapted heating unit used to reach and maintain the right temperature for this analysis.

2 Normative references

There are no normative references in this document.

3 Terms and definitions

No terms and definitions are listed in this document.

ISO and IEC maintain terminology databases for use in standardization at the following addresses:

— ISO Online browsing platform: available at https://www.iso.org/obp

— IEC Electropedia: available at https://www.electropedia.org/

4 Description of the glass

4.1 General

The optimum characteristics desirable in a piece of apparatus of this kind can be specified as follows:

a) maximum steadiness, to prevent the glass from tilting and the oil from being spilled;

b) a base that easily fits the indentations of the heating unit so that the base of the glass is evenly heated;

c) a narrow mouth, which helps to concentrate the odours and facilitates their identification;

d) made of dark-coloured glass to prevent the taster from perceiving the colour of the oil, thus eliminating any prejudices and impeding the possible formation of biases or tendencies that can affect the objectivity of the determination.

4.2 Dimensions

The glass, shown in Annex A, shall have the following dimensions:

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