

CCS B 04



**NATIONAL STANDARD OF THE
PEOPLE'S REPUBLIC OF CHINA**

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**Sensory analysis - Service condition for the olive oil tasting
glass**

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Foreword

This document is in accordance with the provisions of GB/T 1.1-2020 "Guidelines for Standardization Work Part 1. Structure and Drafting Rules of Standardization Documents"

Drafting.

This document is prepared by using the redrafting method with reference to ISO 16657.2006 "Sensory Analysis Apparatus Olive Oil Tasting Cup", and

The degree of consistency of ISO 16657.2006 is non-equivalent.

1 Scope

This document specifies the general requirements, size requirements, appearance requirements, cleanliness requirements, and markings for the evaluation cup used in the sensory evaluation of olive oil.

Requirements, characteristic requirements, and other requirements.

This document is suitable for the sensory evaluation of olive oil smell, taste and flavor. Other edible vegetable oil sensory evaluation products can also refer to the evaluation cup use.

This document is not applicable to the analysis of the color or texture of olive oil.

2 Normative references

The contents of the following documents constitute the indispensable clauses of this document through normative references in the text. Among them, dated quotations

Only the version corresponding to that date is applicable to this document; for undated reference documents, the latest version (including all amendments) is applicable to

This document.

GB/T 9987 Terminology for Glass Bottle and Jar Manufacturing

GB/T 10221 Sensory Analysis Terms

3 Terms and definitions

The following terms and definitions defined in GB/T 9987 and GB/T 10221 apply to this document.

3.1

Olive oil tasting glass

Special utensils used to evaluate the organoleptic properties of olive oil products.

4.1 General requirements

4.1.1 The olive oil appraisal cup should have the greatest stability to prevent the appraisal cup from tilting and oil spilling.

4.1.2 The olive oil evaluation cup should have a bottom that can be easily inserted into the groove of the heating unit, so that the bottom is evenly heated; the cup should be smaller than the cup body, so

Conducive to enrichment of odors, easy to identify, as shown in Figure A.1.

4.1.3 The olive oil appraisal cup should be made of dark glass, which can hide the color of olive oil.

4.2 Size requirements

The size of the olive oil appraisal cup should meet the requirements of Table 1, and the design drawing should be as shown in Figure A.1.