

CCS B 04



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

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Sensory analysis - Service condition for the wine-tasting glass

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Foreword

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

To be drafted.

This document is prepared using the redrafting method with reference to ISO 3591.1977 "Sensory Analysis Apparatus Wine Tasting Cup", and ISO 3591.

The degree of consistency in 1977 is non-equivalent.

1 Scope

This document specifies the requirements for the use of tasting cups in the sensory evaluation of wine, including general requirements, size requirements, appearance requirements, and cleanliness.

Requirements, marking requirements, operating requirements and other requirements, etc.

This document is applicable to all types of sensory evaluation of wine (including difference inspection, quality grade evaluation, descriptive analysis, etc.), as well as Portuguese

The use of the tasting cup involved in the sensory evaluation of all organoleptic properties

of wine (including appearance, aroma, taste, etc.). Sensory evaluation of other fruit wines
Cup evaluation can also be used as a reference.

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

Wine-tastingglass

Special utensils for sensory evaluation of wine.

Note. The wine tasting cup is usually a colorless, transparent, no-patterned, and uniformly thick goblet.

4.1 General requirements

4.1.1 The design of the evaluation cup should be conducive to the release and enrichment of the odor of the sample being evaluated, reduce the influence of alcohol on the sense of smell, and better reflect the sample.

The sensory properties of the product.

4.1.2 The evaluation cup should be made of transparent glass without grooves and bubbles. For sensory evaluation of wines, colorless and transparent ones are usually used.

Tasting cup; when the evaluation of wine color needs to be concealed, a colored transparent tasting cup should be used.

4.1.3 The colorless and transparent appraisal cup should be made of lens protein type glass. The main components of the glass are zinc oxide (ZnO) and barium oxide (BaO), lead oxide (PbO) and potassium oxide (K₂O) or the total amount of the above

multiple components $\geq 10\%$ (mass fraction), its relative

Density ≥ 2.45 , refractive index ≥ 1.520 .

Note. The lens type glass is also called crystal glass.

4.2 Size requirements

The size of the wine tasting cup should comply with the requirements of Table 1, and the design drawing should comply with Appendix A.