



CSI
Certificazione e Testing

DIVISIONE: **PHYSICAL CHEMISTRY**
DIVISION:

LABORATORIO:
LABORATORY:

PACKAGING

RAPPORTO DI PROVA <i>(Test Report)</i>	Pag. 1 di/of pag. 3
N° 422g-ING/LCF/PKG/04	Data: 30/07/04 Date:

IDENTIFICAZIONE E DESCRIZIONE DEL CAMPIONE:
SPECIMEN DESCRIPTION:

**Wine bottles with white wine inserted with
expanded corks signed "SIGILLO".**

DATI IDENTIFICATIVI DEL CLIENTE:
CLIENT:

OREMPLAST s.r.l.
Via Martiri della libertà, 60
48024 MASSA LOMBARDA (RA)

NORMA DI RIFERIMENTO:
REFERENCE STANDARD:

Evaluation of organoleptic defect by olfactory and tasting test
in accordance to UNI 10192 – 00.

DISTRIBUZIONE ESTERNA:
OUTSIDE DISTRIBUTION:

OREMPLAST S.r.l.
to Mr CASADEI LELLI

DISTRIBUZIONE INTERNA:
INSIDE DISTRIBUTION:

Copy: Laboratory Head

ENTE DI ACCREDITAMENTO:
ACCREDITATION BODY:



CSI
Certificazione e Testing

RAPPORTO DI PROVA
(Test Report)

N°422g-ING/LCF/PKG/04

Pag. 2
di/of
pag. 3

Data: 30/07/04
Date:

GENERAL DATA:

- Samples receipt date: 05.06.02

- Initial date of testing: 29.08.02

- End date of testing: 04.09.02

- Standard procedure: YES

- Deviation from standard methods: YES^(*)

- Check of results: YES

(*) Time and temperature specified in the standard can be modified for using more really conditions.

IDENTIFICATION OF SAMPLE EXAMINED:

Wine bottles with white wine inserted with expanded corks signed "SIGILLO".

DECLARATION

- The test results of this report are referred to the samples tested.

- This report cannot be reproduced partially without the authorization of the Managing Director.



CSI
Certificazione e Testing

RAPPORTO DI PROVA
(Test Report)

N° 422g-ING/LCF/PKG/04

Pag. 3
di/of
pag. 3

Data: 30/07/04
Date:

DETERMINATION:

Olfactory organoleptic test, method D UNI 10192.

Estimation of the odour taint by comparison; each member of the panel is allowed to sniff three coded flasks(white wine of bottle inserted with "SIGILLO") , one of theme contains the specimen and the other is empty and to give a score for the evaluation of the odour difference

Operating conditions:

Both samples have been placed to make to happen the contact between wine white and cap, and maintaining in such position for 30gg;

The wine has been tasted from the judges, after conditioning for 10 hours, to 13 ± 2 °C

RESULTS

Examination for differentiation:

- number of the answers: 11
- meaningful difference: YES
- significance of the difference: 5%

On 11 tasters 7 have characterized the various champion. Test, considering $\alpha=5\%$, test meaningful.

RESP. LAB. PHYSICAL CHEMISTRY

Laboratory Head

Dr. G. VESTRUCCI

RESP. CENTRE

Managing Director

Ing. Pasqualino CAU