



**CSI**  
Certificazione e Testing

DIVISIONE:  
DIVISION:

**PHYSICAL CHEMISTRY**

LABORATORIO:  
LABORATORY:

**PACKAGING**

<b>RAPPORTO DI PROVA</b> (Test Report)	Pag. 1 di/of 4 pag. 4
N° <b>422m-ING/LCF/PKG/04</b>	Data: 30/07/04 Date:

IDENTIFICAZIONE E DESCRIZIONE DEL CAMPIONE:  
SPECIMEN DESCRIPTION:

**Expanded cork signed "SIGILLO", (H44.1)**

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:

**GENERAL DATA:**

- Samples receipt date: 05.06.02
- Initial date of testing: 27.06.02
- End date of testing: 28.06.02

- Standard procedure: YES
- Deviation from standard methods: YES<sup>(\*)</sup>
- Check of results: YES

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

**IDENTIFICATION OF SAMPLE EXAMINED:**

Expanded cork signed "SIGILLO", (H44.1)

**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.



**DETERMINATION:**

**Olfactory organoleptic test, method C UNI 10192.**

Estimation of the odour taint by comparison; each member of the panel is allowed to sniff two coded flasks, one of them contains the specimen and the other is empty and to give a score for the evaluation of the odour difference in accordance to the following scale:

- 0 no difference with the reference;
- 1 just perceptible difference, not definable;
- 2 slight difference, just definable;
- 3 definite difference, clearly definable;
- 4 very strong difference.

The final results is presented as the median score of the scores obtained from the different tasters, rounding the value to the first decimal digit and giving the typical difference (standard deviation).

**Condition test:**

conditioning time : 18 h  
conditioning temperature :  $55 \pm 1$  °C  
n° tasters : 8  
sample quantity : 5 caps  
flask volume: 1000 ml

The sample with a median score  $\geq 3$  is considered to be of doubtful quality.

**RESULTS**
**Olfactory organoleptic test, method C UNI 10192.**

In the table are reported the median scores and the standard deviation obtained from the different tasters:

	Samples	
	EMPTY	Cork "SIGILLO"
<b>Mean value</b>	0.0	1.8
<b>SD</b>	0.0	0.9

RESP. LAB. PHYSICAL CHEMISTRY

Laboratory Head

Dr Vestrucci



RESP. CENTRE

Managing Director

Ing. Pasqualino CAU

