

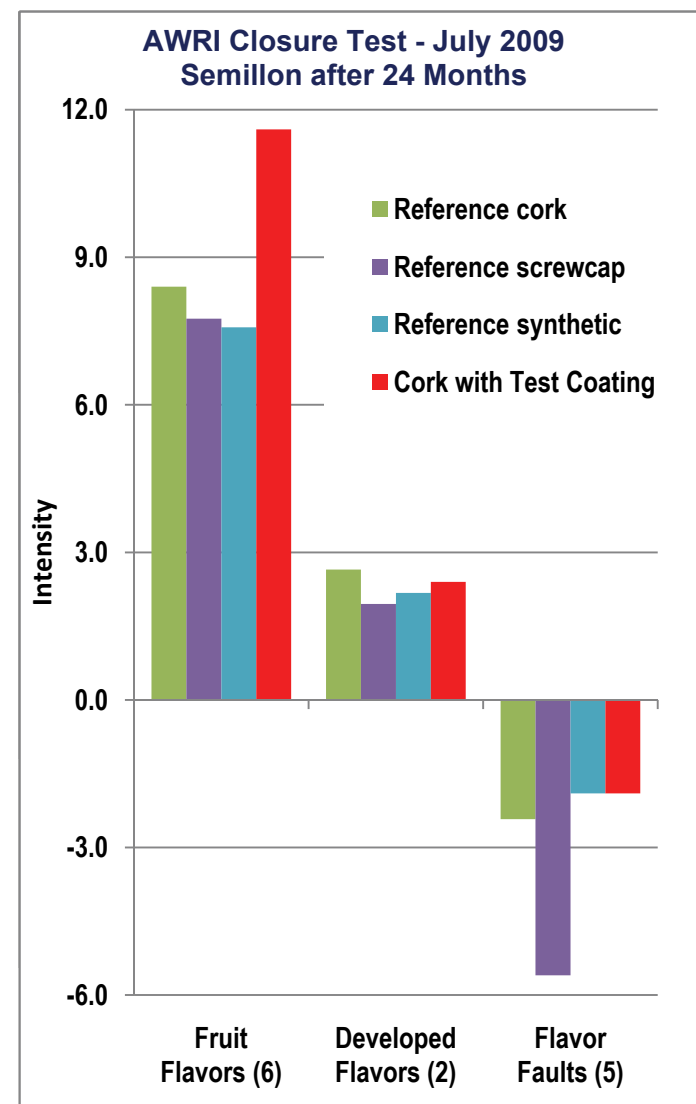
AWRI Commercial Closure Trial

Twenty Four Month Report of New Coating Treatment for Cork Closures

7/27/2009

Average Ranking of Sensory Components (4 replicates per closure type)

	Reference cork	Reference screwcap	Reference synthetic	Cork with Test Coating
Fruit Flavors				
estery	1.0	0.6	0.9	1.4
fresh citrus	1.3	1.8	0.9	1.9
cooked citrus	1.7	1.3	1.7	2.4
tropical fruit	0.9	0.8	0.6	1.3
Stone fruit	0.8	0.7	1.1	1.1
overall fruit	2.8	2.6	2.5	3.5
Group Total	8.4	7.8	7.6	11.6
Developed Flavors				
honey	1.7	0.7	1.3	1.4
toasty	0.9	1.2	0.9	1.0
Group Total	2.7	2.0	2.2	2.4
Flavor Faults				
oxidised	1.5	0.2	1.1	0.5
plastic	0.6	0.4	0.7	0.4
TCA	0.0	0.0	0.1	0.0
struck flint	0.3	4.5	0.1	0.9
cabbagey	0.1	0.6	0.0	0.1
Group Total	-2.4	-5.6	-1.9	-1.9
Overall Total	8.6	4.1	7.9	12.1



Rankings based on scale of 0-9pts

Report supplied by Nanocork.com