



Date : Wednesday 29 October 2008
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Title/Titre : Comments on the findings of the two studies

**Speaker/
Intervenant :** Elizabeth Waters (The Australian Wine Research Institute,
Australia)





Summary of aroma and sensory data

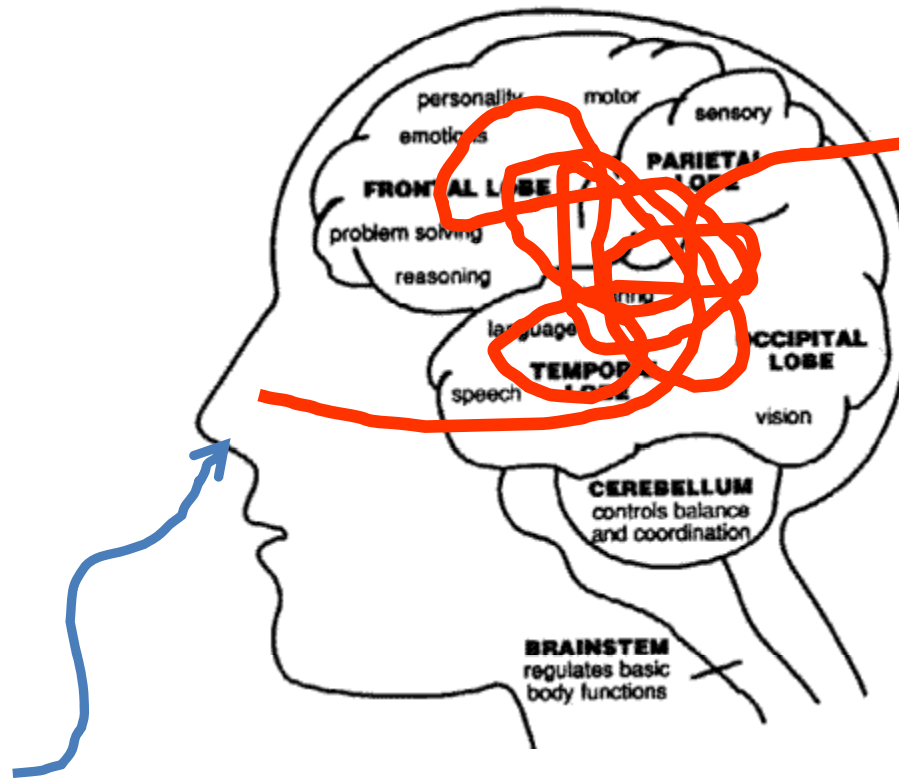
Aurélie Peychès:

- Aroma compounds are absorbed by and permeate through films
- Different films have different properties
- The wine matrix also has an effect

Christoph Schüssler

- Wines packaged in different films were not always perceived, by aroma and taste, as different





Perception

Christoph's data

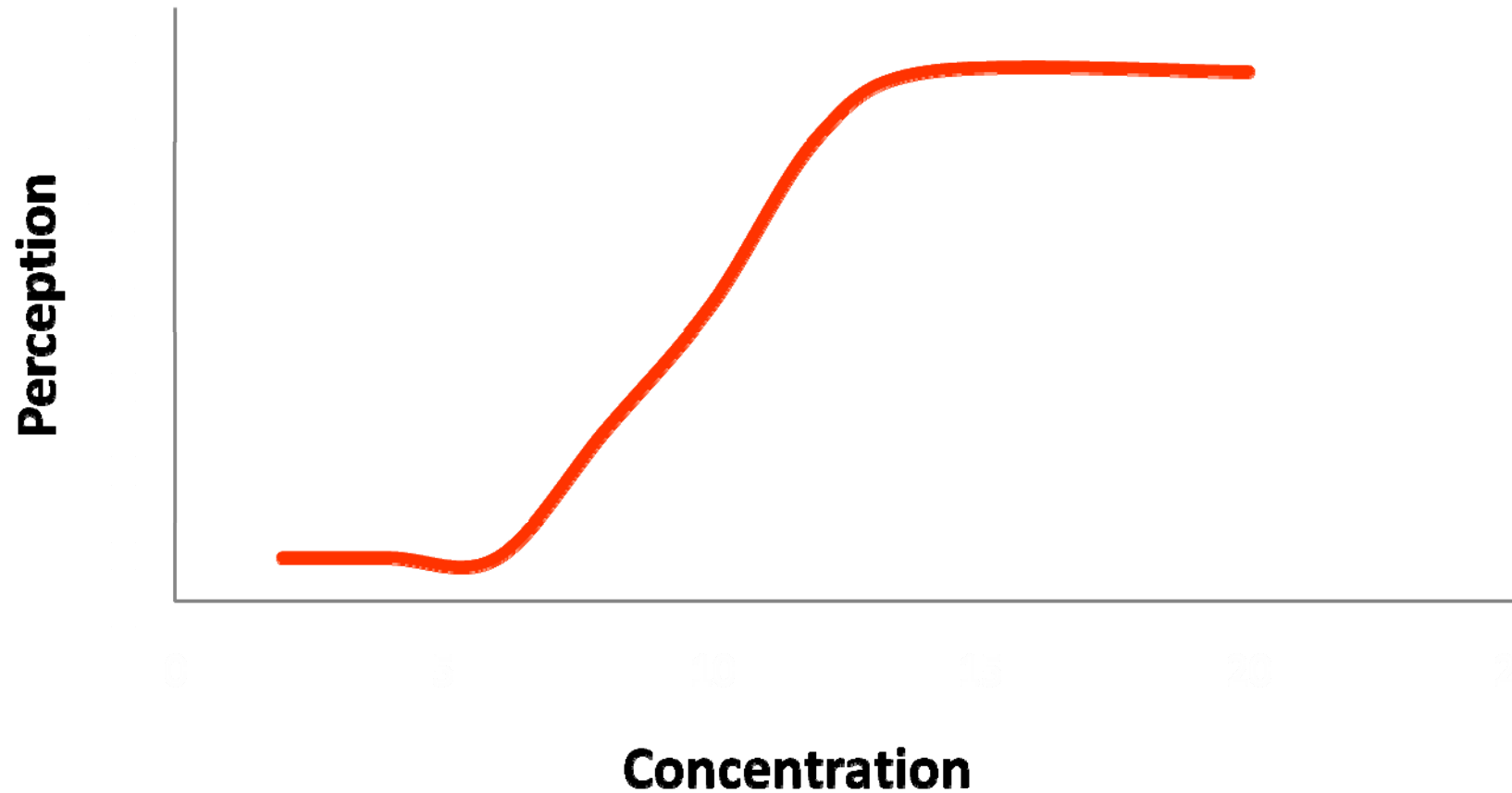
Aroma compounds

Aurélies data



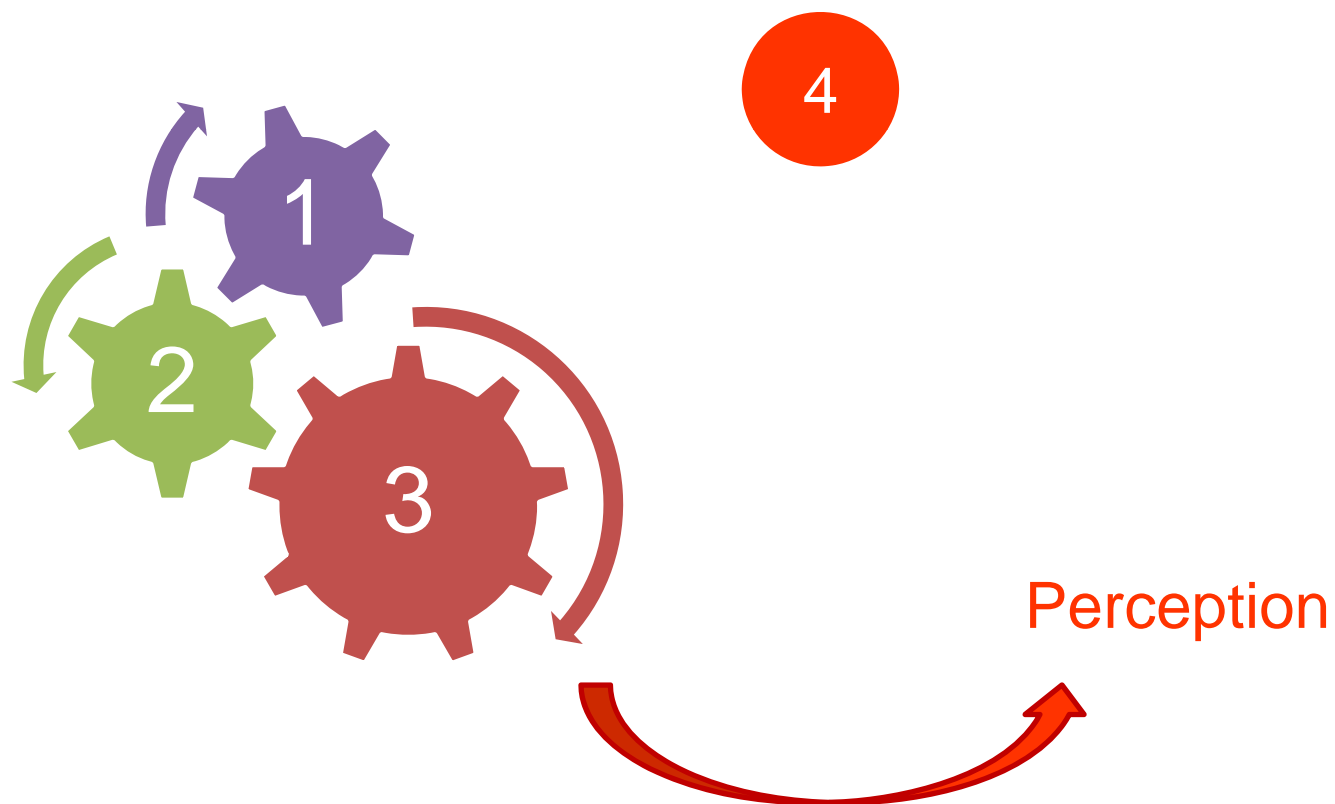


Physcophysics





Families of compounds work together





Families of compounds work together

4

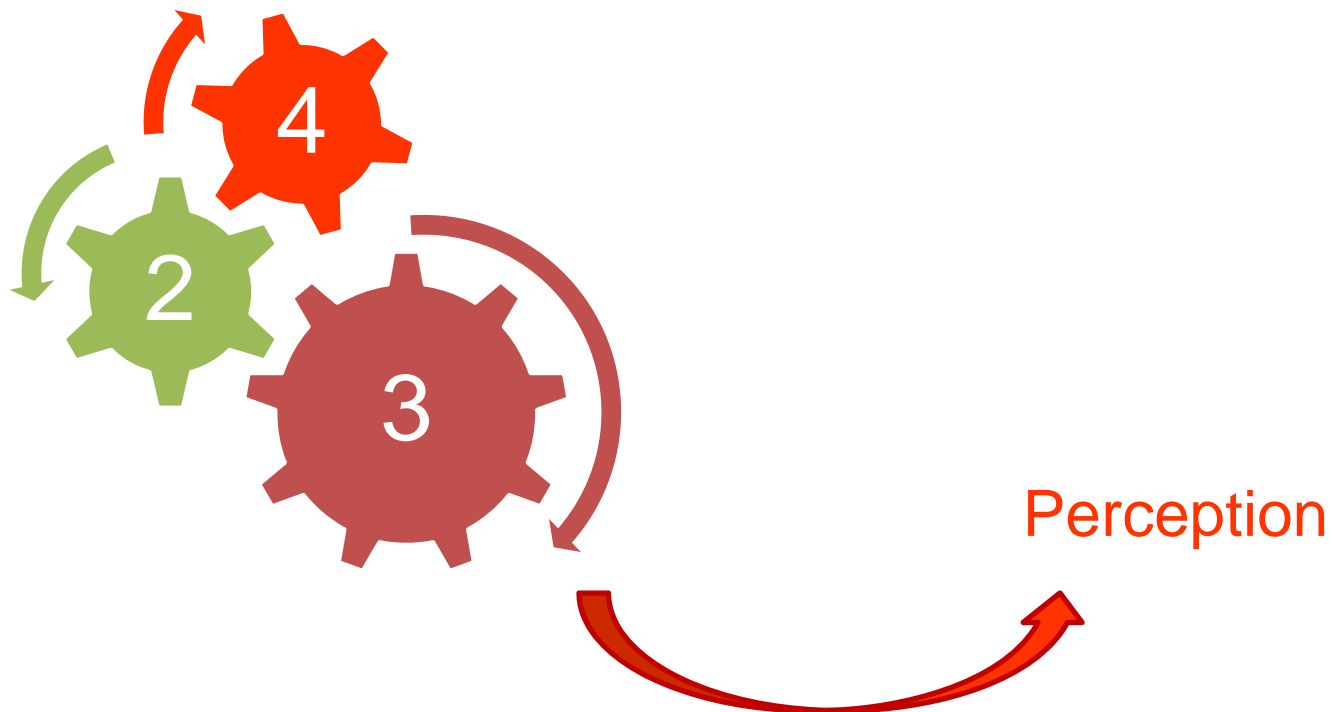
2

3



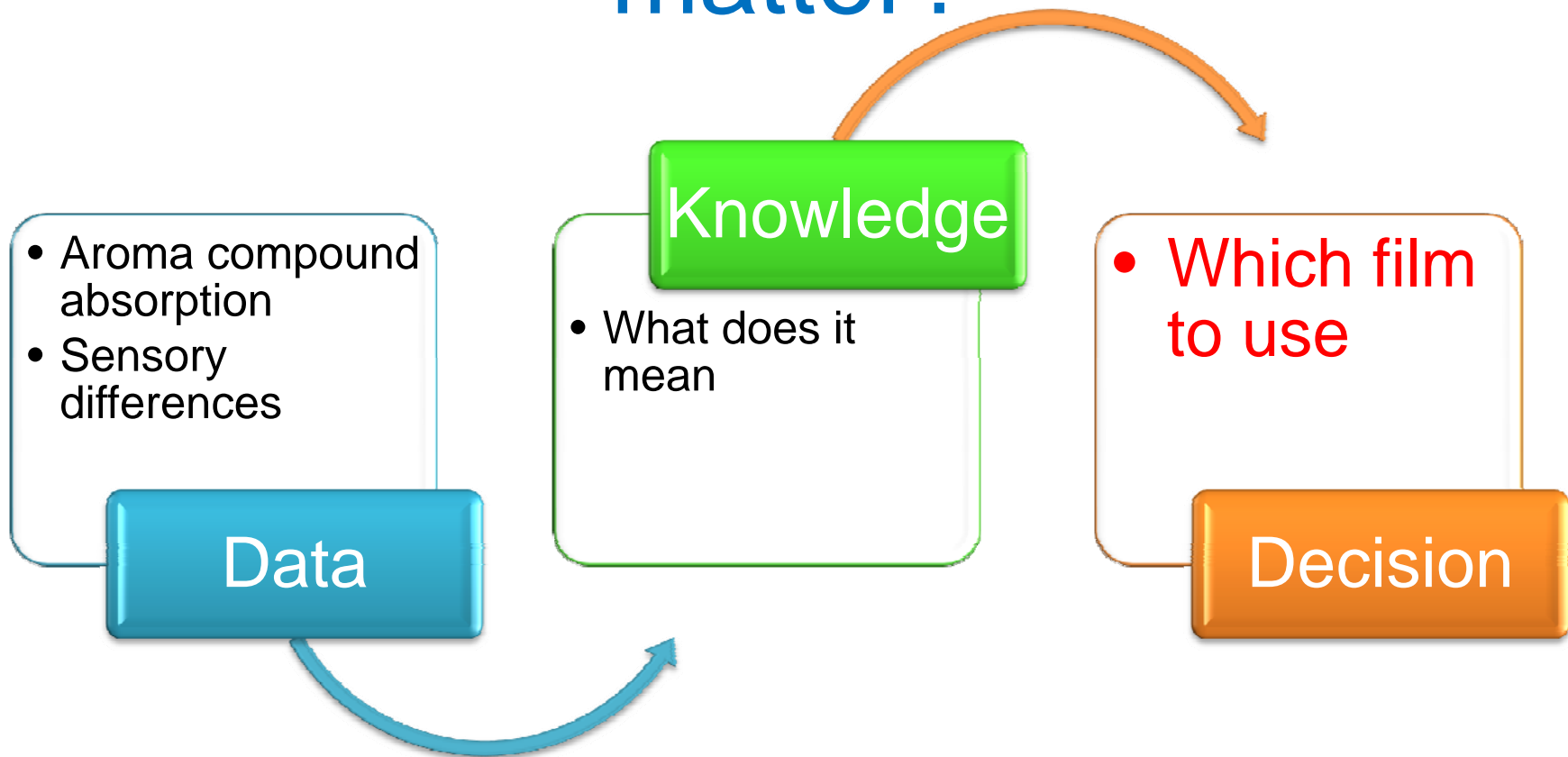


Families of compounds work together





Why does this information matter?





- Aroma compound absorption
- Sensory differences
- Consumer preferences
- Cost
- SO₂ loss
- Ease of use

Data

- Availability
- etc.....

Knowledge

- What does it mean

- Which film to use

Decision





Acknowledgements

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- Performance BIB for the invitation to come to this meeting.

