



Date : Wednesday 29 October 2008
Mercredi 29 octobre 2008

Title/Titre : Comments on the findings of the two studies

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





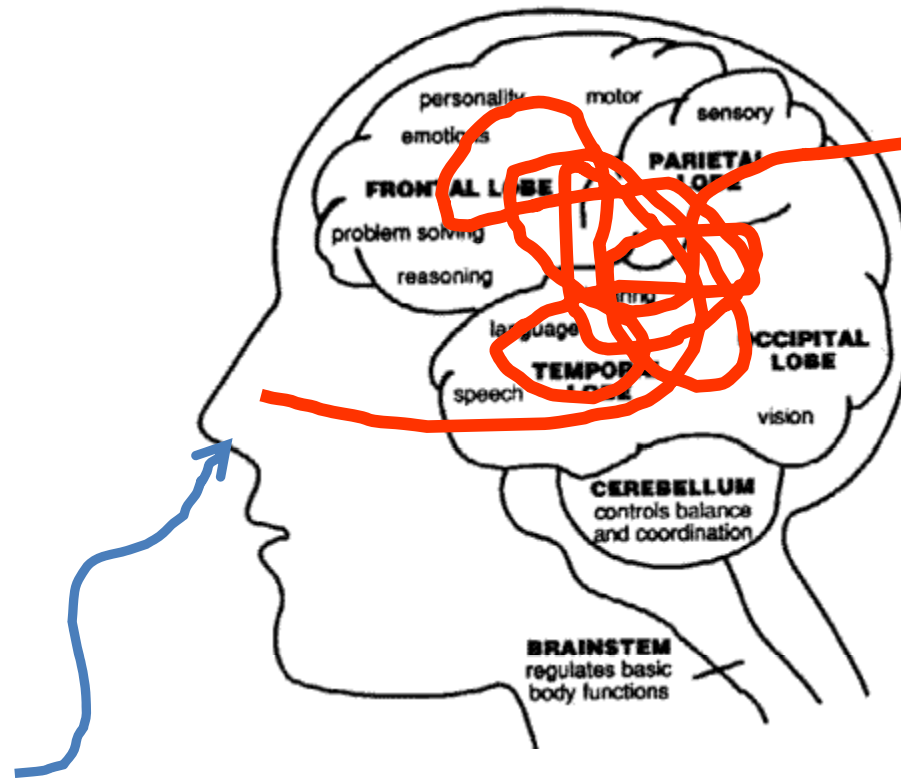
Summary of aroma and sensory data

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

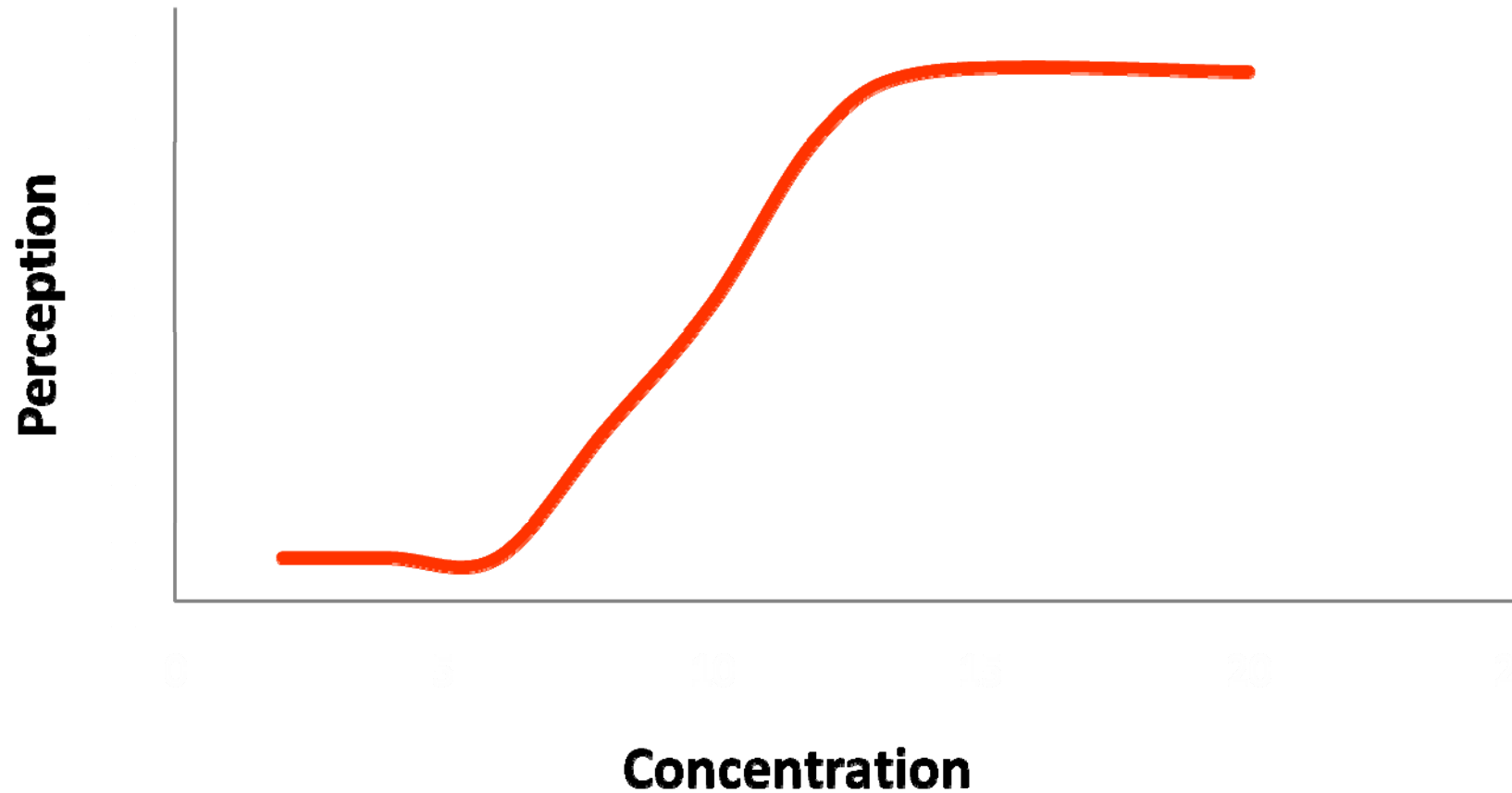
Aroma compounds

Aurélies data



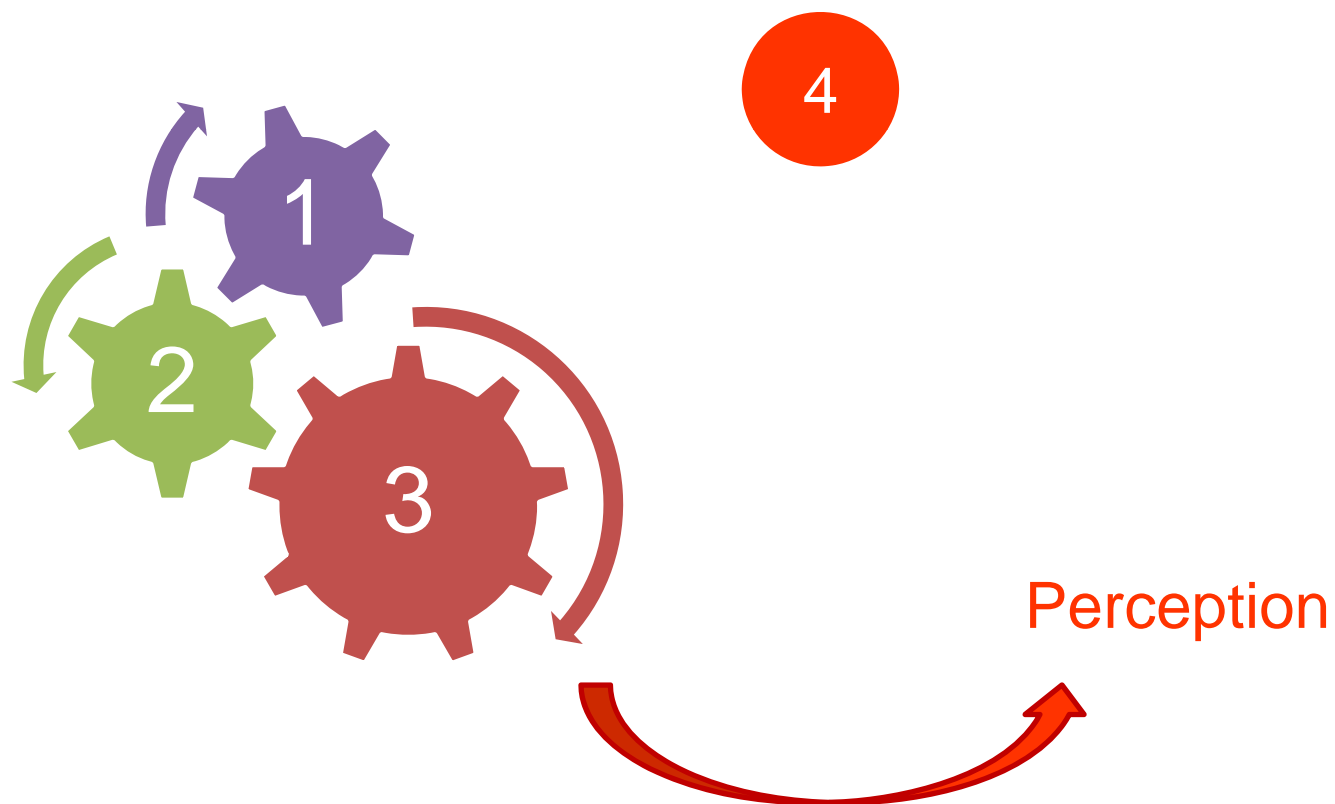


Physcophysics





Families of compounds work together





Families of compounds work together

4

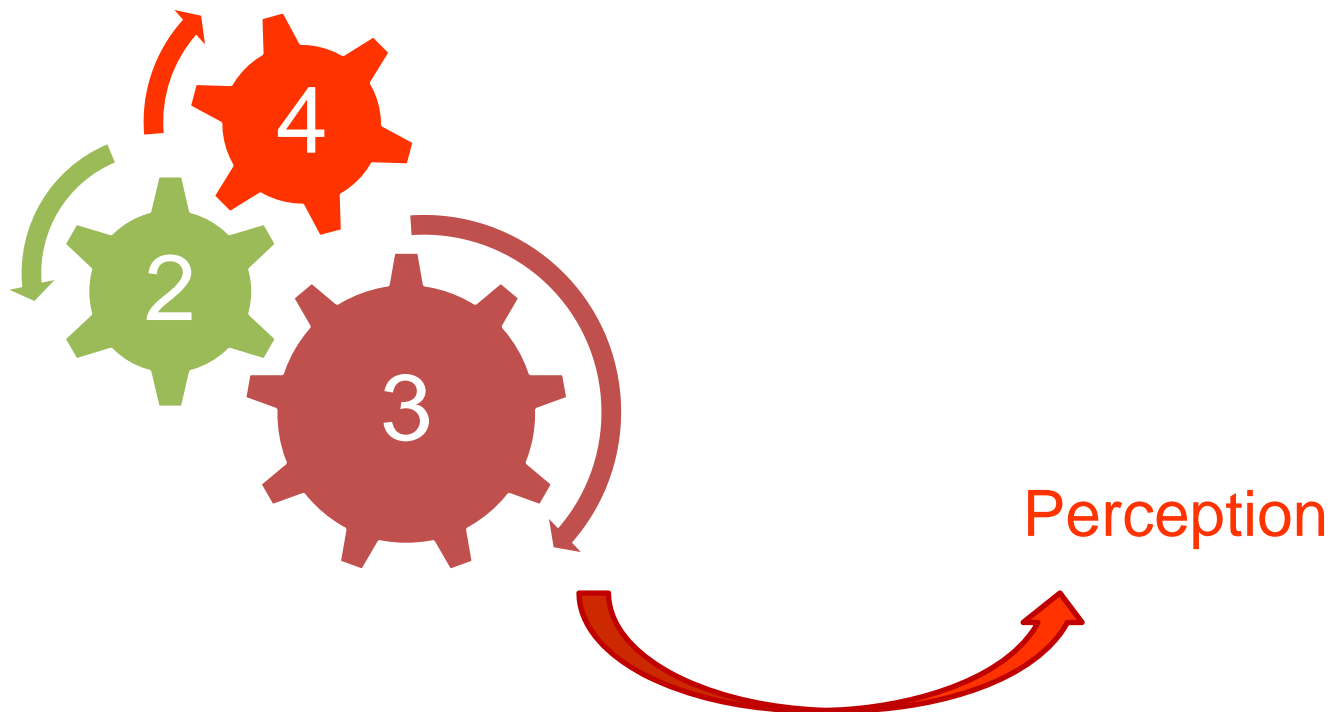
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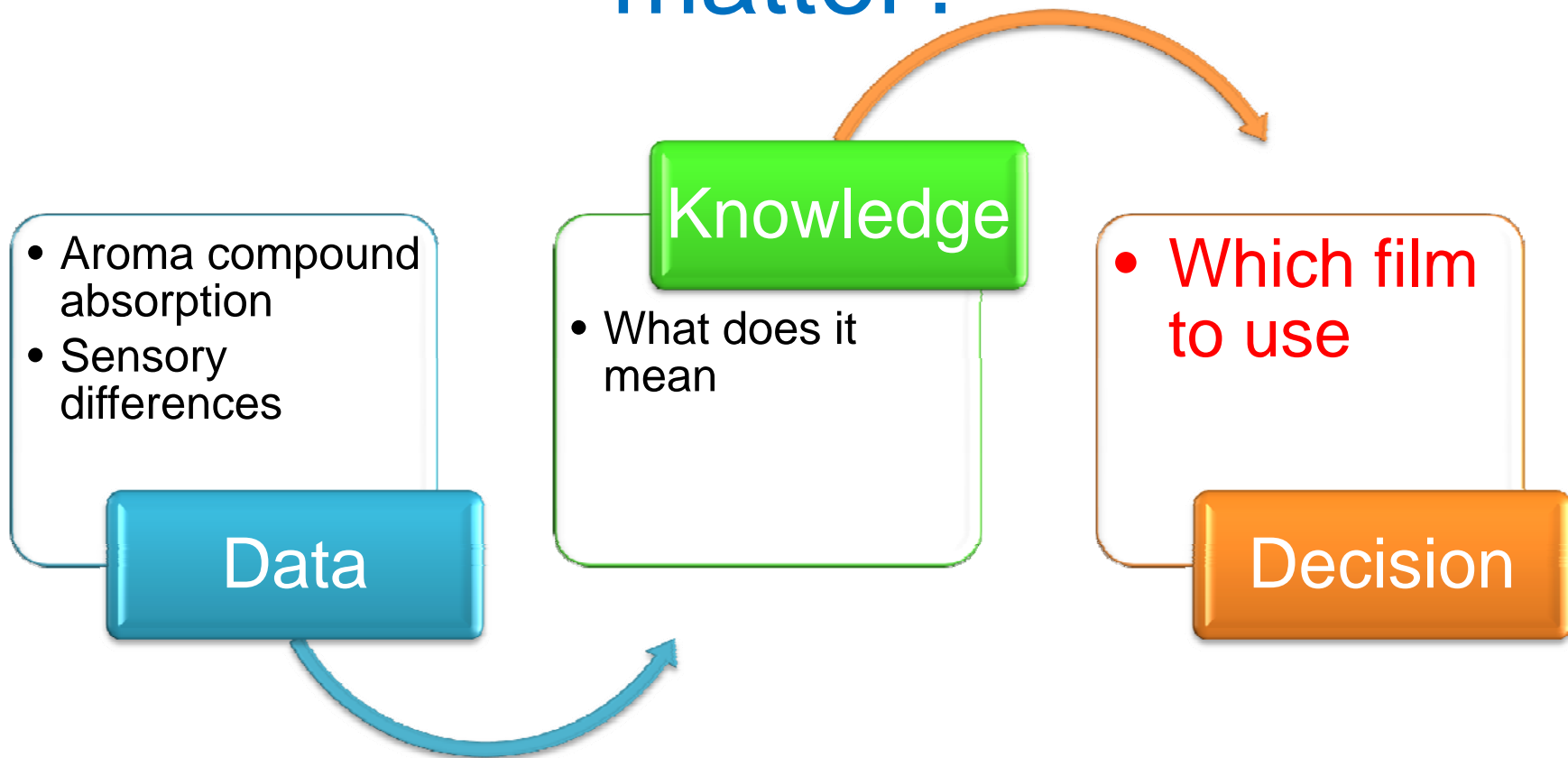


Families of compounds work together





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

- Aurélie Peychès and Christoph Schüssler for access to their slides and allowing me to comment on their work.
- Performance BIB for the invitation to come to this meeting.

