
**Cork — Cork stoppers for still wine —
Sampling plan for the quality control
of cork stoppers**

*Liège — Bouchons de liège pour vins tranquilles — Plan
d'échantillonnage pour le contrôle qualité des bouchons de liège*

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Published in Switzerland

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Foreword

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ISO 17727 was prepared by Technical Committee ISO/TC 87, *Cork*.

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Cork — Cork stoppers for still wine — Sampling plan for the quality control of cork stoppers

1 Scope

This International Standard describes the quality control sampling plans for the receipt and shipping of ready-to-use, cylindrical stoppers (flush with cork mouth finish) in semi-worked or finished cork used for still wines.

These plans do not apply to controls made during production.

This sampling plan applies to the following parameters, for which a standardized analysis method is available. These are the parameters which are applicable to:

- physical tests: dimensions, mass, and apparent density for agglomerate cork stoppers, moisture content, dimensional recovery after compression, extraction force, liquid tightness, and dust content [see ISO 9727 (all parts)];
- chemical tests: analysis of oxidizing residues (see ISO 21128);
- microbiological tests: enumeration of colony-forming units of yeasts, moulds, and bacteria capable of growth in an alcoholic medium (see ISO 10718);
- sensory analysis (see ISO 22308);
- the analysis of releasable 2, 4, 6-trichloroanisole (TCA) (see ISO 20752).

Type tests and validation tests are not included in this International Standard (for example global migration).

2 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

2.1

outer packaging

cardboard box that contains bags of stoppers

2.2

packaging

plastic bag that contains the stoppers

3 Initial sampling of the batch

The definition of a batch will vary according to the supplier, who will define this concept such that a group of stoppers is as homogeneous as possible for the characteristics evaluated.

An initial sample of n stoppers will be taken from a batch of N stoppers.

The quantity n of stoppers to be sampled will be the optimum amount of stoppers necessary to perform the controls: stoppers used in non-destructive tests can be reused. Controls shall be carried out in a logical order, according to this optimization criterion.

Take a sufficient quantity so as not to have to repeat the sampling in the event that the test shall be repeated.

a) For stoppers packaged in bags that are repackaged in cardboard boxes:

- number of boxes constituting a batch = K ;
- sample size (for analysis) = n stoppers;
- number of boxes to be opened: $k = \sqrt{K}$;
- the sampling shall be taken from k boxes with n/k stoppers per box;
- take stoppers from a single pack of each box opened.

b) For stoppers directly packaged in large bags:

- number of bags constituting a batch = K ;
- sample size (for analysis) = n stoppers;
- number of bags to be opened: $k = \sqrt{K}$;
- the sampling shall be taken from k bags with n/k stoppers per bag.

4 Sampling implementation

For microbiological analysis (see ISO 10718), the sampling shall take place under specific hygiene conditions. The list of characteristics that follow a normal random distribution includes the "Checking visual appearance compliance and anomaly count" test. This visual check shall be done first, in order to eliminate stoppers with defects.

5 Sampling of stoppers for each test

5.1 General

The different parameters to be tested for the stoppers shall be treated by differentiating those following a normal distribution and those following a random distribution.

5.2 Normal distribution parameters

This affects the following parameters:

- dimensions;
- density (for agglomerate cork stoppers);
- moisture content;
- dimensional recovery;
- extraction force;
- liquid tightness;
- dust content;
- peroxide residues;
- microbiological analysis.

Table 1 — Sampling plan

Number	Parameter	Sample size
1 to 500 000	Dimensions	32
	Apparent density (agglomerate)	20
	Moisture	20
	Dimensional recovery	5
	Extraction force	5
	Liquid tightness	6
	Dust	1 x 4
	Peroxide residues	1 x 4
	Microbiological analysis	1 x 8

5.3 Random distribution parameters

This affects the following parameters:

- TCA;
- organoleptic analysis.

Table 2 — Sampling plan

Number	Parameter	Sample size
1 to 35 000	Organoleptic analysis	32
	Releasable TCA	1 x 20
35 001 to 150 000	Organoleptic analysis	50
	Releasable TCA	2 x 20
150 001 to 500 000	Organoleptic analysis	64
	Releasable TCA	3 x 20

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