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(54) **TASTING GLASS**

(57) The present invention relates to a tasting glass (1) of liquid food, in particular oil, comprising a main body (10) provided with a drinking opening (2), said main body (10) comprising a cup-like base portion (10a) shaped for a grip in the palm of a user and a top portion (10b) curved so as to define an external decanting tank (3) suitable for receiving the liquid to be tasted, wherein said external tank (3) houses means (4) for filtering the liquid and said

base portion (10a) comprises an internal tasting chamber (5) in communication with said opening (2) and positioned in such a way as to receive the liquid by pouring from said external tank (3), the overall configuration being such that, in a drinking position of the glass (1), said internal chamber (5) allows the liquid to be directed towards said opening (2) and said external tank (3) is intended to receive at least partially the user's nose.

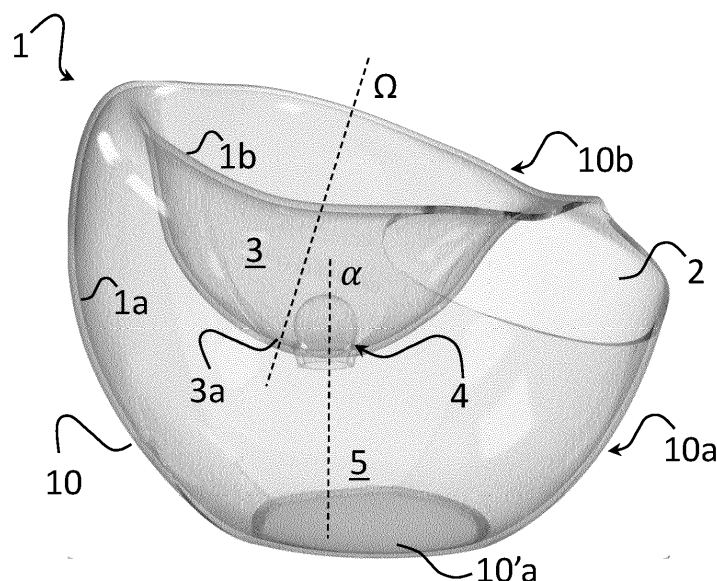


Fig.1

Description

Technical field of the invention

[0001] The present invention generally relates to the field of the recipients to taste food products in liquid form. The present invention, in particular, relates to an oil tasting glass.

Background

[0002] In the field of the procedures for tasting food products in liquid form, such as for example wine, beer, oil, etc., the use of recipients - commonly called glasses - is widespread, indeed suitable to contain a minimum amount of food liquid to allow the user (taster) to perform an olfactory, gustatory and visual analysis.

[0003] Especially in fair contexts and, in particular, in relation to the procedures for tasting Extra Virgin Olive (EVO) oil or even others, a known drawback is related to the widespread use of glasses made of plastic material, such as for example the common small coffee glass.

[0004] Recipients of this type, the sizes thereof are often reduced, in fact prevent the user from bringing the product to be tasted near both the mouth and the nose and thus allowing a full and correct evaluation of the organoleptic features. Moreover, plastic materials typically are opaque and do not allow a good oxygenation, thus conditioning the user perception, especially in the procedure for tasting the oil in which a considerable attention to the sensory faculties is required. EVO oil, in fact, is provided with a considerable sensory complexity which can be perceived, understood and enhanced only by knowing the correct tasting procedures.

[0005] In some cases, mainly in the didactic and training field, an adopted cunning device is to use "official" tasting glasses, that is generally blue cups made of glass, however available even in the transparent version. However, such glasses result to be suitable only for a professional analysis performed by expert tasters, but not suitable to be used by not expert users. The official glasses, in fact, have a classic tulip-like shape with the stem suggesting a simple use as glass but not inviting the less expert user to perform autonomously the ritual gestures for a correct oil tasting.

[0006] For example, both CN 112167923 A and US 2012/167775 A1 disclose a wine tasting glass wherein, in the first case, spherical filtering means is provided to dose the amount of wine to be tasted and, in the second case, decanting means is provided borne by a stem which penetrates the glass cup. Additional examples are illustrated in DE 29915432 U1, which discloses a tulip-like glass comprising an element for holding the beverage so that it could be smelt upon drinking, and in US 2007/048411 A1, which discloses a recipient with several compartments to contain distinct products.

Brief description of the invention

[0007] The technical problem placed and solved by the present invention is then to overcome the above-illustrated problems and, in particular, to provide a tasting glass as defined in claim 1.

[0008] Additional features of the present invention are defined in the corresponding depending claims.

[0009] The invention relates to a tasting glass of liquid food, in particular oil, preferably extra virgin olive (EVO) oil, comprising a main body provided with a drinking opening.

[0010] The main body comprises a cup-like base portion shaped for a grip in the palm of a user and a top portion curved so as to define an external decanting tank suitable for receiving the liquid to be tasted.

[0011] The external tank houses means for filtering the liquid and the base portion comprises an internal tasting chamber which is in communication with said opening and is positioned so as to receive the liquid by pouring from the external tank.

[0012] The overall configuration of the glass, in a drinking position, is so that the tasting chamber allows the liquid to be directed towards the opening and the external tank is intended to receive at least partially the user's nose.

[0013] Advantageously, the invention then provides a tasting glass the shape thereof, apart from having aesthetic value, is functional, since the actions which the user performs during its use necessarily correspond to those provided by the correct formal tasting.

[0014] During tasting the user, for example, can perform simultaneously an olfactory analysis near the external tank, through the perception of the fragrances released by the oil, and an analysis of the taste by bringing the mouth to opening of the glass and by introducing the oil in the oral cavity.

[0015] In particular, all elements constituting the glass of the invention contribute to the sensory enhancement of liquid food, so that tasting results to be as complete and pleasant as possible.

[0016] In other terms, the specific structural combination of an external decanting tank and of an internal tasting chamber overlapped to each other allows to reduce considerably the strict complexity of the professional tasting process which results to be implemented in simple intuitive gestures, guided by the structure of the glass itself.

[0017] Moreover, advantageously, the glass the invention relates to is made of glass, preferably transparent, so as to keep unaltered the organoleptic properties of food to be tasted and to allow the total visibility through the main body, to appreciate not only the density, as a professional tasting requires, but even the colour of said food.

[0018] The tasting glass of the invention then allows to guarantee, even to a neophyte, or less expert, taster a complete sensory stimulation during the tasting experience.

rience, by activating a synaesthetic process which enhances food.

[0019] Other advantages, together with the features and the use modes of the present invention, will result evident from the following detailed description of some preferred embodiments thereof, shown by way of example and not for limitative purposes.

Brief description of figures

[0020] The drawings shown in the enclosed figures will be referred to, wherein:

- Figure 1 shows an overall view of a tasting glass according to a preferred embodiment of the present invention and suitable to receive liquid food, in particular olive oil;
- Figure 2 shows the glass of Figure 1 rotated in front position with respect to a user's view under condition of incipient tasting;
- Figures 3A, 3B, 3C show an enlarged detail of a first, second and third embodiment of the filtering means of the glass shown in Figure 1, respectively.

[0021] The thicknesses and the curves shown in the above-mentioned Figures have to be meant as purely exemplifying and are not necessarily shown in proportion.

Detailed description of embodiments of the invention

[0022] The present invention will be described herein-after by making reference to the above-mentioned Figures.

[0023] By firstly referring to Figures 1 and 2, a tasting glass of a liquid food product, in particular oil, preferably Extra Virgin Olive (EVO) oil, is shown according to the present invention and designated as a whole with reference 1.

[0024] In the present context, under the term "tasting" it is meant to designate the set of techniques, processes and tools allowing the evaluation of the organoleptic properties of liquid food by tasting a generally reduced amount of said food.

[0025] The advantageous technical effect of the tasting glass 1 of the invention is mainly obtained through a joint use with food oil, in particular olive oil, preferably of EVO type. Therefore, hereinafter in the present description one will refer for convenience to the food oil as liquid food intended to be received in the glass of the invention. However, it is not excluded that additional liquid food relating to the field of the tasting procedures as defined above, could be suitable to a use with said glass, such as for example spirit drinks or infusions.

[0026] The preferred intended use of the tasting glass

of the invention is in fair environment, in didactic and training contexts for tasters and, more generally, in the cooking techniques and gastronomy. The reference productive sector of the present invention preferably comprises table tools and utensils, both in domestic environment and catering industry, being preferably applied in commercial establishments, such as restaurants and farmhouses, which offer one or more types of EVO oil.

[0027] In general terms, the glass 1 provides a main body 10 comprising a cup-like base portion 10a and a curved top portion 10b. The main body 10 has an opening 2 for tasting, or drinking, the oil received in the glass 1.

[0028] Said cup-like base portion 10a is shaped for a grip in the palm of a user. Then, it has sizes and overall dimensions suitable to such type of manipulation.

[0029] Said top portion 10b is curved so as to define an external decanting tank 3 suitable to receive the oil to be tasted. During the use of glass, the oil to be tasted (not shown in the Figures) is poured in said external tank 3.

[0030] The base portion 10a comprises an internal tasting chamber 5 which is in fluid communication with said opening 2 and is positioned so as to receive the liquid by pouring from said external tank 3.

[0031] In other terms, according to an advantageous aspect of the invention, the tasting glass 1 integrates a structure with two chambers overlapped to each other performing distinct but synergic functions. As it can be seen in the Figures, said external decanting tank 3 comprises a bottom 3a which results to be suspended in the internal tasting chamber 5.

[0032] The overall configuration of the glass 1 is so that, in a drinking position, said tasting chamber 5 allows the liquid to be directed towards said opening 2 and said external tank 3 is intended to receive at least partially the user's nose.

[0033] Advantageously, the main body 10 comprises a single continuous containment wall of the liquid, having two opposite faces. Said single continuous portion extends starting from a substantially planar area 10'a of said base portion 10a configured for resting the glass on a surface.

[0034] Such wall comprises a first face 1a which defines the internal chamber 5 and a second face 1b which defines the external tank 3. In particular, the first face 1a results to be directed towards said internal chamber 5. Near the base portion 10a, the second face 1b, under a condition for gripping the glass 1, is directed to the contact with the user's hand palm. Near the top portion 10b, the second face 1b defines the concavity of the external decanting tank 3.

[0035] It will be appreciated that such solution allows to obtain in a simple way a monolithic structure with double chamber, without the need for providing elements to be assembled to each other.

[0036] The main body 10 is preferably made of glassy material and still more preferably of material transparent to the light. In this way it is possible to preserve the oil

organoleptic properties and to allow the total visibility of what is contained in the glass 1 to appreciate correctly density and colour of said food.

[0037] In the illustrated embodiment, the drinking opening 2 has an elongated shape, substantially like half-moon, shaped so as to be able to receive as resting the user's lips. Said opening 2 is obtained in the cup-like base portion 10a and develops along a circumferential direction, preferably near a region connecting with the top portion 10b.

[0038] Preferably, the external tank 3 results to be housed in the internal tasting chamber 5 and has a perimeter edge 3e in common with the drinking opening 2.

[0039] Advantageously the glass 1 has not a cover or a covering element since the specific configuration with double chamber as described above allows to avoid the accidental spillage of the oil and to preserve the aroma inside thereof.

[0040] The external tank 3 in fact results to be positioned so as to cover on the upper side the internal chamber 5 by preventing the oil from evaporating and/or accidentally spilling during the manipulation of the glass 1 in the gestures prodromal to tasting or during tasting itself.

[0041] The external tank 3 further houses means 4 for filtering the liquid and it is opened on the upper side.

[0042] In the preferred embodiment of the glass 1, the external tank 3 occupies a lower volume than the internal tasting chamber 5. The lower volume of the external tank 3 advantageously allows a better chromatic enhancement and oxygenation of the oil. A higher volume of the internal tasting chamber 5 allows to collect in a better way the oil and to further develop the emission of aroma.

[0043] In particular, the external tank 3 is shaped with an overall rotational symmetry around an axis Ω incident to a second axis α orthogonal to said planar area 10'a of the base portion 10a for resting the glass 1. Preferably the external tank 3 has a substantially paraboloid-like or hemispherical hollow geometry.

[0044] Such feature translates into an overall tilted shape of the glass 1, in particular of the top portion 10b, which apart from conferring a strong aesthetical impact, develops the sensation of immersion during the tasting act, by making to coincide the olfactory and gustatory experience.

[0045] Upon tasting, in fact, the user who rests the opening 2 upon his/her lips, by rotating the glass 1 to introduce the oil in the oral cavity, will approach the external tank 3 to his/her own nose which will be at least partially inside thereof and will be invested by an orchestra of aromas and flavours capable of enriching the gustatory experience.

[0046] Advantageously, the stimulation of several senses, in sequence or contemporary, eases the perception of the oil organoleptic features.

[0047] As mentioned above, the external tank 3 houses means 4 for filtering the oil which, in a preferred embodiment, comprises a rolling element and a through hole 4b obtained on the bottom 3a of the external tank 3.

[0048] By further referring to Figures 3A, 3B and 3C, the rolling element is preferably implemented in the shape of a sphere, or marble, 4a and it is free to be movable within the external tank 3. The geometry of the external tank 3 is so that the rolling element 4a finds a position of stable equilibrium at the through hole 4b.

[0049] The through hole 4b is at a minimum distance of the external tank 3 from the planar area 10'a for resting the glass 1. Preferably, the through hole 4b lies on an axis α orthogonal to the plane comprising said planar area 10'a. In the preferred embodiment of the invention, the through hole 4b has a circular geometry compatible by sizes with the geometry of the sphere 4a.

[0050] The rolling element is shaped to partially occupy the through hole 4b by reducing the passage light for the oil from said external tank 3 towards the internal chamber 5.

[0051] In particular, the hole 4b comprises a passage light for the oil which comprises an indentation, preferably placed near the edge connecting with the second face 1b which defines the external tank 3. Such indentation is shaped so as to prevent the marble 4a from obstructing completely the hole 4b.

[0052] The indentation can include a pair of elements in relief and opposed, such as ribs projecting from the continuous wall of the main body 10. Such indentation keeps the marble sufficiently spaced apart, for example raised, with respect to the passage light of the hole 4b by allowing the oil to flow however correctly from the external tank 3 to the internal chamber 5.

[0053] Such configuration of the filtering means allows to make the glass of the invention functional while keeping the passage light for the oil to a minimum, so as not to jeopardize the chromatic enhancement and oxygenation thereof.

[0054] The presence of the rolling element, preferably made of solid glass, acts as filter in the external tank 3 by slowing down the descent of the oil which can flow in a delicate way in the tasting chamber 5, thus improving the vaporization of the aromatic components.

[0055] The slowing down of the oil pouring further allows to improve the oxygenation and to emphasize the chromatic aspect.

[0056] The rolling element, in particular the marble 4a, can be characterized by different surface treatments and be selected based upon the type of oil to be tasted and/or upon the auditory sensations which one wants to emphasize.

[0057] Preferably, such treatments are so that the rolling surface of the sphere 4a could be substantially smooth (Figure 3A) or generically irregular, for example sandblasted (Figure 3A) or with facets (Figure 3C).

[0058] It will be appreciated that the just described filtering means, in particular the free motion of the marble 4a in the external tank 3, allows to stimulate spontaneously the user to rotate the glass 1 by carrying out a fundamental step (oxygenation) in the oil professional tasting.

[0059] Moreover, the rolling of the marble 4a advantageously allows to obtain even an acoustic stimulation during tasting, by generating a sound effect capable of suggesting to the user the oil sensory features.

[0060] The present invention has been described so far with reference to preferred embodiments thereof. It is to be meant that each one of the technical solutions implemented in the preferred embodiments, herein described by way of example, could advantageously be combined differently to each other, to create other embodiments, belonging to the same inventive core and however all within the protective scope of the herebelow reported claims.

made of transparent material.

6. The tasting glass (1) according to any one of the preceding claims, wherein said filtering means (4) comprises a rolling element (4a) free to be movable and shaped to partially occupy a through hole (4b) obtained on the bottom of said external tank (3).
7. The tasting glass (1) according to the preceding claim, wherein said rolling element (4a) has spherical shape and comprises a smooth or irregular rolling surface.

Claims

1. A tasting glass (1) of a liquid food, in particular oil, comprising a main body (10) provided with a drinking opening (2), said main body (10) comprising a cup-like base portion (10a) shaped for a grip in the palm of a user and a top portion (10b) curved so as to define an external decanting tank (3) suitable for receiving the liquid to be tasted, wherein said external tank (3) houses filtering means (4) of the liquid and said base portion (10a) comprises an internal tasting chamber (5) in communication with said opening (2) and positioned in such a way as to receive the liquid by pouring from said external tank (3), the overall configuration being such that, in a drinking position of the glass (1), said internal chamber (5) allows the liquid to be directed towards said opening (2) and said external tank (3) is intended to receive at least partially the user's nose, and wherein said main body (10) comprises a single continuous containment wall having two opposite faces, wherein a first face (1a) defines said internal chamber (5) and a second face (1b) defines said external tank (3).
2. The tasting glass (1) according to claim 1, wherein said external tank (3) is shaped with an overall rotational symmetry around a first axis (Ω) incident to a second axis (α) orthogonal to a substantially planar area (10'a) of said base portion (10a) for resting the glass (1) on a surface.
3. The tasting glass (1) according to any one of the preceding claims, wherein said external tank (3) is housed in said internal chamber (5) and provided with a perimeter edge (3e) in common with said opening (2).
4. The tasting glass (1) according to any one of the preceding claims, wherein said main body (10) is a monolithic body made of glass material.
5. The tasting glass (1) according to any one of the preceding claims, wherein said main body (10) is

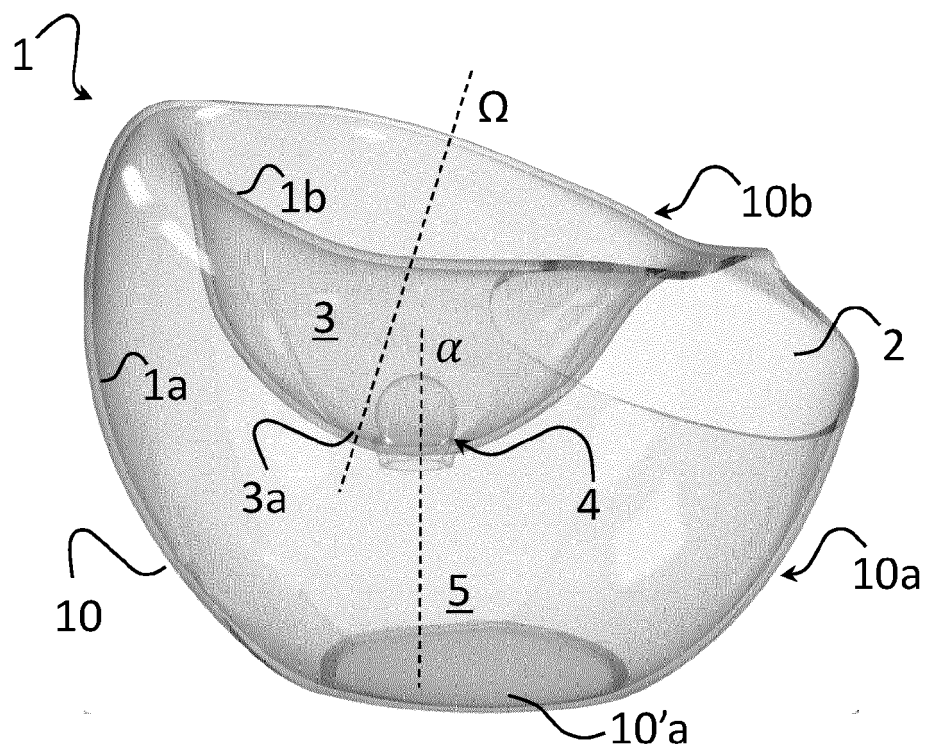


Fig.1

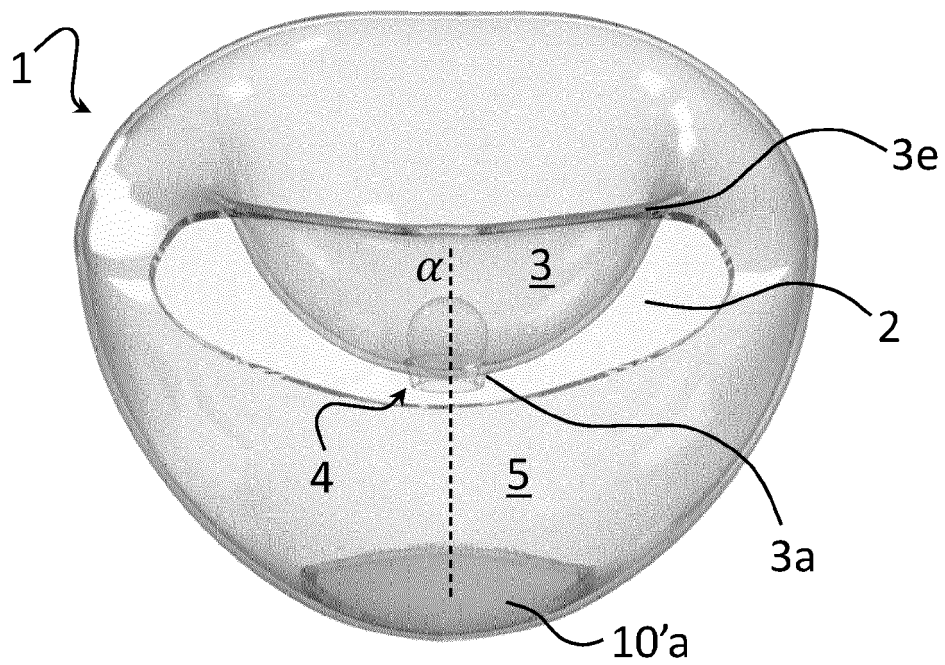


Fig.2

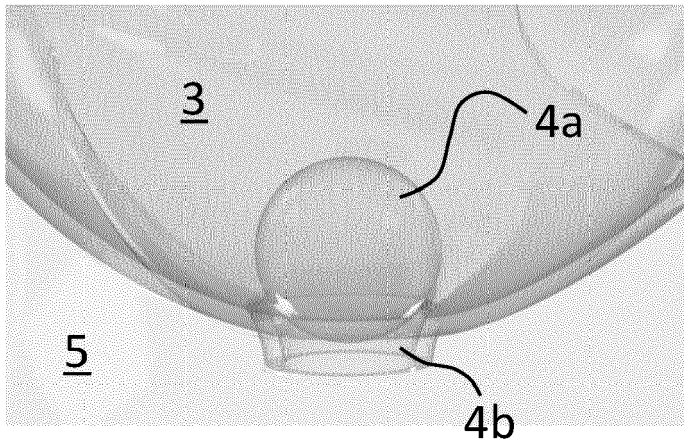


Fig.3A

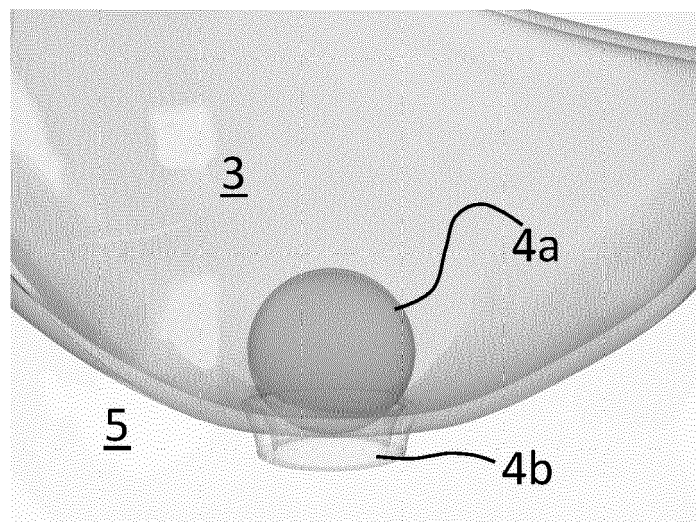


Fig.3B

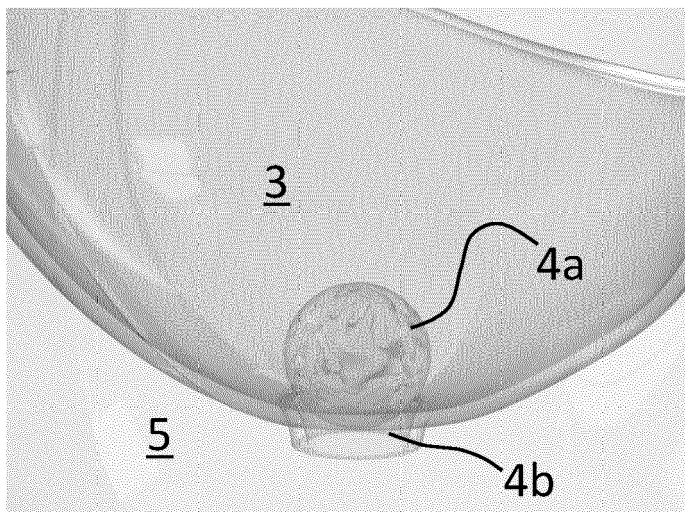


Fig.3C



EUROPEAN SEARCH REPORT

Application Number

EP 22 17 5659

DOCUMENTS CONSIDERED TO BE RELEVANT

DOCUMENTS CONSIDERED TO BE RELEVANT			
Category	Citation of document with indication, where appropriate, of relevant passages	Relevant to claim	CLASSIFICATION OF THE APPLICATION (IPC)
A	CN 112 167 923 A (CHENGDU YIBEIJIU LIQUOR IND CO LTD) 5 January 2021 (2021-01-05) * the whole document * -----	1-7	INV. A47G19/22
A	DE 299 15 432 U1 (WEBER UNGER GEORG [AT]) 30 December 1999 (1999-12-30) * page 4, last paragraph - page 10, paragraph 2; figures * -----	1-7	
A	US 2007/048411 A1 (BOOM STEPHEN [NL] ET AL) 1 March 2007 (2007-03-01) * paragraph [0045] - paragraph [0055]; figures * -----	1	
The present search report has been drawn up for all claims			TECHNICAL FIELDS SEARCHED (IPC)
			A47G B65D
Place of search		Date of completion of the search	Examiner
The Hague		3 October 2022	Vistisen, Lars
CATEGORY OF CITED DOCUMENTS		T : theory or principle underlying the invention E : earlier patent document, but published on, or after the filing date D : document cited in the application L : document cited for other reasons & : member of the same patent family, corresponding document	
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**ANNEX TO THE EUROPEAN SEARCH REPORT
ON EUROPEAN PATENT APPLICATION NO.**

EP 22 17 5659

5 This annex lists the patent family members relating to the patent documents cited in the above-mentioned European search report.
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03-10-2022

Patent document cited in search report	Publication date	Patent family member(s)	Publication date
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