WINE

HOW TO PREPARE

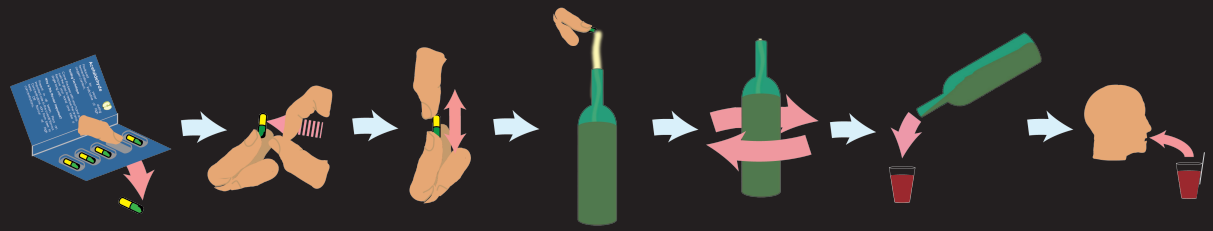
GMP FLAVOUR STANDARDS

Knowing where to begin with flavour training can be a challenge, but we're here to make it simple. Our How to Guide shows you exactly the measurements to use and where to start, helping you build confidence and consistency in every tasting session, whether you're just beginning your sensory journey or are more advanced in flavour evaluation.

BEGINNER	INTERMEDIATE	ADVANCED
1x Capsule per 1L of Water	1x Capsule per 357ml Wine	1x Capsule per 750ml Wine

A FlavorActiV™ USER GUIDE

How to Prepare GMP Flavour Standards in Wine



1. Remove the single capsule needed for the session from it's blister pack.
2. Hold the capsule upright and at arms length. Tap the capsule and pull apart each half.* Ensure the capsule is facing away from your face when you pull the capsule apart.
3. Empty the powder directly into your bottle of wine.
4. Gently swirl the bottle to release the flavour.
5. Pour the prepared sample into tasting cups or glasses and cover with lids.

**If your capsule is difficult to pull apart- please carefully use scissors to cut open one end of the capsule and then pour the solution into the beverage.*

FlavorActiV™