



Taste Testing of Water in Sports Bottles

Sensory Panel Tests Conducted for Eastman Chemical by The National Food Lab

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Background



- Copolyesters in general have a reputation for being neutral in taste and aroma for food and beverage packaging.
- Eastman commissioned the National Food Laboratory to compare sports bottles made of various materials, including Tritan[™] copolyester.
- Testing was conducted on single designs of commercial bottles made from glass (control), Tritan[™] copolyester, stainless steel (SS), polypropylene (PP), and low density polyethylene (LDPE).



Test Protocol



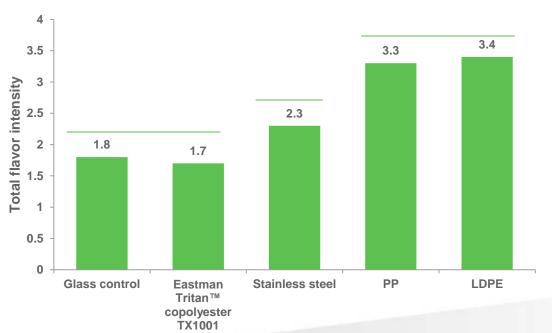
- Assessed two types of taste effects: Flavor Contribution and Flavor Carryover
- Flavor Contribution
 - Sensory panel taste tests on water stored in fresh bottles.
 - Stored 48 hrs at room temperature and elevated temperature (70F, 110F).
- Flavor Carryover
 - Sensory panel taste tests on water stored in bottles that had previously stored orange juice.
 - OJ: 24 hrs at 110F | rinse | water: 48 hrs at 70F.



Flavor Contribution – Room Temperature Storage

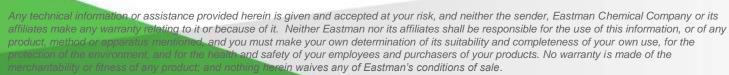
Water stored in bottles for 48 hours at 21°C (70°F)

- The Eastman Tritan™ copolyester bottle contributed no more flavor to the water than the glass control bottle.
- The stainless steel bottle contributed more flavor to the water than the glass control and the Eastman Tritan™ copolyester bottles.
- The polypropylene (PP) and the low density polyethylene (LDPE) bottles contributed the most flavor to the water.



Note: Samples that share the same line over the top are not statistically different from each other in intensity.



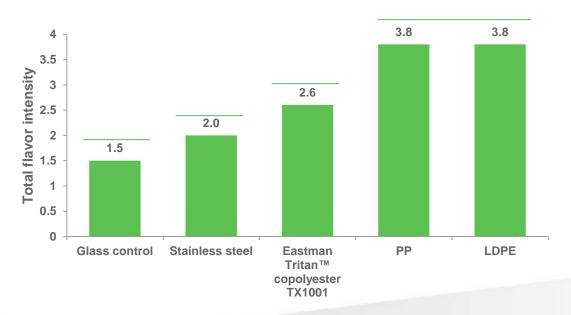




Flavor Contribution – Elevated Temperature Storage

Water stored in bottles for 48 hours at 38°C (110°F)

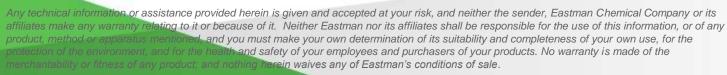
- The **stainless steel** bottle contributed more flavor to the water than the glass control bottle.
- The Eastman Tritan™ copolyester bottle contributed more flavor to the water than the glass control and the stainless steel bottles.
- The polypropylene (PP) and the low density polyethylene (LDPE) bottles contributed the most flavor to the water.



Note: Samples that share the same line over the top are not statistically different from each other in intensity.





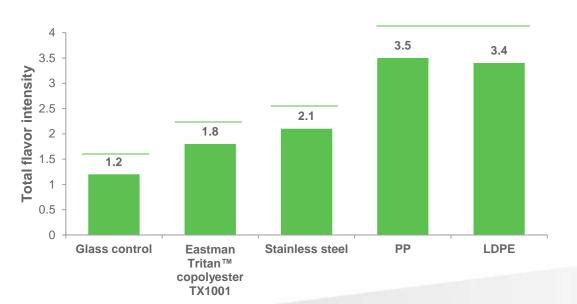




Flavor Carryover

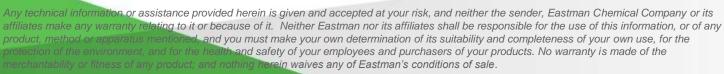
Bottles stored with orange juice, then rinsed and re-filled with water

- The Eastman Tritan™ copolyester bottle contributed more flavor to the water than the glass control bottle.
- The stainless steel bottle contributed more flavor to the water than the glass control and the Eastman Tritan™ copolyester bottles.
- The polypropylene (PP) and the low density polyethylene (LDPE) bottles contributed the most flavor to the water.



Note: Samples that share the same line over the top are not statistically different from each other in intensity.







Summary of findings



- Eastman Tritan™ copolyester samples were virtually taste neutral; that is, showed very little flavor contribution.
- Eastman Tritan[™] copolyester samples also had lower flavor carryover in the orange juice tests than did the other sports bottle materials.
- Stainless steel samples had consistently lower flavor contribution and carryover than did the PP and LDPE samples.
- Overall, the polypropylene (PP) and low density polyethylene (LDPE) samples did not perform as well as the other bottles. They were highest in flavor contribution and in flavor carryover compared to the three other packages.

