

Sensoorne analüüs. Metodoloogia. Üldjuhised

Sensory analysis - Methodology - General guidance

EESTI STANDARDI EESSÕNA

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International Standard



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Sensory analysis — Methodology — General guidance

Analyse sensorielle — Méthodologie — Guide général

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Foreword

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Draft International Standards adopted by the technical committees are circulated to the member bodies for approval before their acceptance as International Standards by the ISO Council. They are approved in accordance with ISO procedures requiring at least 75 % approval by the member bodies voting.

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Sensory analysis — Methodology — General guidance

0 Introduction

This International Standard constitutes a general introduction to the methodology of sensory analysis and should be read before undertaking the more detailed test procedures described in other International Standards. It covers the general area of methodology and is intended to fulfil the following functions :

- a) to provide a brief background of the essential features of methods of sensory analysis for the user of specific tests;
- b) to provide details of general requirements, procedures and interpretation of results common to all or most tests;
- c) to provide sufficient guidance on requirements, procedures and interpretation of results for the different specific tests to allow choice of the most appropriate procedure(s) for solution of a particular problem.

It comprises three main parts, covered in clauses 4, 5 and 6.

It is essential that clause 4 "General requirements" should be read first. Clause 5 "Test methods" describes, in a general manner, all the main tests, under five headings :

- a) Definitions.
- b) Application.
- c) Assessors.
- d) Procedure.
- e) Interpretation of results.

Clause 6 "Analysis of results" is concerned with the statistical treatment of the results and should be read in conjunction with the cross-references in the text headed "Interpretation of results" in clause 5 "Test methods".

1 Scope and field of application

This International Standard gives general guidance on the methodology of sensory analysis. It describes tests for the examination of food products by sensory analysis, and includes some information on the techniques to be used if statistical analysis of the results is required. The principles embodied in them may apply to the examination of other products by means of the human senses. Generally these tests are intended only

for sensory analysis in laboratories, and are not applicable to the determination of the consumer's preference. However, if the test can be used for determining preference, this is indicated in the subclauses entitled "Application".

2 References

ISO 2854, *Statistical interpretation of data — Techniques of estimation and tests relating to means and variances.*

ISO 2859, *Sampling procedures and tables for inspection by attributes.*¹⁾

ISO 3534, *Statistics — Vocabulary and symbols.*

ISO 3591, *Sensory analysis — Apparatus — Wine-tasting glass.*

ISO 3951, *Sampling procedures and charts for inspection by variables for percent defective.*

ISO 3972, *Sensory analysis — Determination of sensitivity of taste.*

ISO 4120, *Sensory analysis — Methodology — Triangular test.*

ISO 4121, *Sensory analysis — Methodology — Grading of food products by methods using scales and categories.*²⁾

ISO 5492/1 to 5, *Sensory analysis — Vocabulary.*³⁾

ISO 5494, *Sensory analysis — Apparatus — Tasting glass for liquid products.*

ISO 5495, *Sensory analysis — Methodology — Paired comparison test.*

ISO 5497, *Sensory analysis — Methodology — Guidelines for the preparation of samples for which direct sensory analysis is not feasible.*

ISO 6564, *Sensory analysis — Methodology — Flavour profile methods.*²⁾

ISO 8587, *Sensory analysis — Methodology — Ranking.*²⁾

ISO 8588, *Sensory analysis — Methodology — "A"-"not A" test.*²⁾

1) At present at the stage of draft. (Revision of ISO 2859-1974.)

2) At present at the stage of draft.

3) Part 6 is at present at the stage of draft.