

INTERNATIONAL STANDARD

ISO
11036

First edition
1994-12-01

Sensory analysis — Methodology — Texture profile

Analyse sensorielle — Méthodologie — Profil de la texture



Reference number
ISO 11036:1994(E)

Foreword

ISO (the International Organization for Standardization) is a worldwide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

Draft International Standards adopted by the technical committees are circulated to the member bodies for voting. Publication as an International Standard requires approval by at least 75 % of the member bodies casting a vote.

International Standard ISO 11036 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*, Subcommittee SC 12, *Sensory analysis*.

Annexes A, B and C of this International Standard are for information only.

This document is a preview generated by EVS

Introduction

Sensory profiling methods are formal procedures used for assessing in a reproducible manner the separate attributes of a sample and then rating their intensity on a suitable scale. The methods can be used for evaluating odour, flavour, appearance and texture, separately or in combination.

As a consequence of the unique nature of texture, methods have been developed specifically for texture profiling.

This document is a preview generated by EVS

This page intentionally left blank

Sensory analysis — Methodology — Texture profile

1 Scope

This International Standard describes a method of developing a texture profile of food products (solids, semi-solids, liquids) or non-food products (e.g. cosmetics).

NOTE 1 This International Standard is actually more oriented towards the establishment of texture profiles for solid food products. Further work will be carried out to treat in more detail the texture of drinks and non-food products.

This method is just one approach to sensory texture profile analysis; other methods exist. It describes various steps in the process of establishing a complete description of the textural attributes of a product.

This method may be used for:

- screening and training of assessors;
- orientation of assessors through the development of definitions and evaluation techniques of textural characteristics;
- characterization of the textural attributes of a product to establish a standard profile for the product in order to discern any changes later;
- improving old and developing new products;
- studying various factors which may affect the textural attributes of a product; these factors may be, for example, a change in the process, time, temperature, ingredients, packaging or shelf-life and storage conditions;
- comparing a product with another similar product to determine the nature and intensity of textural differences;

- correlation of sensory and instrumental and/or physical measurements.

2 Normative references

The following standards contain provisions which, through reference in this text, constitute provisions of this International Standard. At the time of publication, the editions indicated were valid. All standards are subject to revision, and parties to agreements based on this International Standard are encouraged to investigate the possibility of applying the most recent editions of the standards indicated below. Members of IEC and ISO maintain registers of currently valid International Standards.

ISO 5492:1992, *Sensory analysis — Vocabulary*.

ISO 6658:1985, *Sensory analysis — Methodology — General guidance*.

ISO 8586-1:1993, *Sensory analysis — General guidance for the selection, training and monitoring of assessors — Part 1: Selected assessors*.

ISO 8586-2:1994, *Sensory analysis — General guidance for the selection, training and monitoring of assessors — Part 2: Experts*.

ISO 8589:1988, *Sensory analysis — General guidance for the design of test rooms*.

ISO 11035:1994¹⁾, *Sensory analysis — Identification and selection of descriptors for establishing a sensory profile by a multidimensional approach*.

3 Definitions

For the purposes of this International Standard, the definitions given in ISO 5492 apply. For the con-

1) To be published.