# INTERNATIONAL STANDARD

ISO 22935-3

**IDF 99-3** 

Second edition 2023-04

## Milk and milk products — Sensory analysis —

Part 3:

Method for evaluation of compliance with product specifications for sensory properties by scoring

Lait et produits laitiers — Analyse sensorielle —

Partie 3: Méthode d'évaluation de la conformité aux spécifications de produit pour les propriétés sensorielles par notation





#### © ISO and IDF 2023

ntation, no part of the "including photoe" from either IS' All rights reserved. Unless otherwise specified, or required in the context of its implementation, no part of this publication may be reproduced or utilized otherwise in any form or by any means, electronic or mechanical, including photocopying, or posting on the internet or an intranet, without prior written permission. Permission can be requested from either ISO at the address below or ISO's member body in the country of the requester.

ISO copyright office CP 401 • Ch. de Blandonnet 8 CH-1214 Vernier, Geneva Phone: +41 22 749 01 11

Email: copyright@iso.org Website: www.iso.org Published in Switzerland

International Dairy Federation Silver Building • Bd Auguste Reyers 70/B B-1030 Brussels

Phone: +32 2 325 67 40 Fax: +32 2 325 67 41 Email: info@fil-idf.org Website: www.fil-idf.org

Contents				Page	
Fore	words.			iv	
Introduction					
1	Scop	e		1	
2	Norr	native 1	references	1	
3	Terms and definitions			1	
4	Prin	Principle			
5	Gene 5.1 5.2 5.3 5.4 5.5 5.6	Gener Test r Asses Panel Panel	t requirements ral room ssors leader ments General Specific methods for specific milk and milk products Product specifications Nomenclature of terms		
6	Appa	aratus	<u> </u>	3	
7	Sam	pling		3	
8	Prep	aration	of test samples	4	
9	Procedures			4	
10	Precision			5	
11	Test	report		6	
Bibli	ograpl	hv		7	

### **Forewords**

**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.

The procedures used to develop this document and those intended for its further maintenance are described in the ISO/IEC Directives, Part 1. In particular, the different approval criteria needed for the different types of ISO documents should be noted. This document was drafted in accordance with the editorial rules of the ISO/IEC Directives, Part 2 (see <a href="www.iso.org/directives">www.iso.org/directives</a>).

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. ISO shall not be held responsible for identifying any or all such patent rights. Details of any patent rights identified during the development of the document will be in the Introduction and/or on the ISO list of patent declarations received (see <a href="https://www.iso.org/patents">www.iso.org/patents</a>).

Any trade name used in this document is information given for the convenience of users and does not constitute an endorsement.

For an explanation of the voluntary nature of standards, the meaning of ISO specific terms and expressions related to conformity assessment, as well as information about ISO's adherence to the World Trade Organization (WTO) principles in the Technical Barriers to Trade (TBT) see <a href="https://www.iso.org/iso/foreword.html">www.iso.org/iso/foreword.html</a>.

This document was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 5, *Milk and milk products*, and the International Dairy Federation (IDF). It is being published jointly by ISO and IDF.

This second edition cancels and replaces the first edition (ISO 22935-3 | IDF 99-3:2009), which has been technically revised.

The main changes are as follows:

- the Normative references have been updated;
- procedures have been adjusted to align with ISO 20613:2019 in that there is now an opening for using variation in scale definitions, and not only using the 1 to 5 point scale.

A list of all parts in the ISO 22935 series can be found on the ISO website.

Any feedback or questions on this document should be directed to the user's national standards body. A complete listing of these bodies can be found at <a href="https://www.iso.org/members.html">www.iso.org/members.html</a>

**IDF (the International Dairy Federation)** is a non-profit private sector organization representing the interests of various stakeholders in dairying at the global level. IDF members are organized in National Committees, which are national associations composed of representatives of dairy-related national interest groups including dairy farmers, dairy processing industry, dairy suppliers, academics and governments/food control authorities.

ISO and IDF collaborate closely on all matters of standardization relating to methods of analysis and sampling for milk and milk products. Since 2001, ISO and IDF jointly publish their International Standards using the logos and reference numbers of both organizations.

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. IDF shall not be held responsible for identifying any or all such patent rights. Details of any patent rights identified during the development of the document will be in the Introduction and/or on the ISO list of patent declarations received (see <a href="https://www.iso.org/patents">www.iso.org/patents</a>).

Any trade name used in this document is information given for the convenience of users and does not constitute an endorsement.

This document was prepared by the IDF *Standing Committee on Statistics and Automation* and ISO Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 5, *Milk and milk products*. It is being published jointly by ISO and IDF.

The work was carried out by the IDF/ISO Action Team S17 of the Standing Committee on Statistics and Ac reade. *Automation* under the aegis of its project leader Dr H. Kraggerud (NO).

## Introduction

The purpose of the ISO 22935 | IDF 99 series is to give guidance on methodology for sensory analysis and the use of a common nomenclature of terms for milk and milk products.

To achieve that, the ISO 22935 | IDF 99 series is divided into three parts.

ISO 6658 should be consulted for an overview of sensory methods other than the one provided in this document.

re larg. The principles described are largely derived from various International Standards on the topic.

## Milk and milk products — Sensory analysis —

## Part 3:

## Method for evaluation of compliance with product specifications for sensory properties by scoring

### 1 Scope

This document specifies a general method for evaluation of compliance with product specifications for sensory properties based on sensory scoring and the use of a common nomenclature of terms.

The method is especially applicable in process and quality control performed regularly on a larger number of samples and/or with some time pressure and/or with a limited number of expert assessors available.

The results from the method can be part of product classification systems for domestic and international trade. This document does not apply to classification systems.

#### 2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

ISO 4121, Sensory analysis — Guidelines for the use of quantitative response scales

ISO 5492, Sensory analysis — Vocabulary

ISO 5496, Sensory analysis — Methodology — Initiation and training of assessors in the detection and recognition of odours

ISO 6658, Sensory analysis — Methodology — General guidance

ISO 8586, Sensory analysis — General guidelines for the selection, training and monitoring of selected assessors and expert sensory assessors

ISO 8589, Sensory analysis — General guidance for the design of test rooms

ISO 22935-1 | IDF 99-1, Milk and milk products — Sensory analysis — Recruitment, selection, training and monitoring of assessors

ISO 22935-2 | IDF 99-2, Milk and milk products — Sensory analysis — Methods for sensory evaluation

ISO/IEC 17025, General requirements for the competence of testing and calibration laboratories

#### 3 Terms and definitions

For the purposes of this document, the terms and definitions given in ISO 4121, ISO 5492, ISO 5496, ISO 6658, ISO 8586, ISO 8589, ISO 22935-1 | IDF 99-1 and the following apply.

ISO and IEC maintain terminology databases for use in standardization at the following addresses:

ISO Online browsing platform: available at <a href="https://www.iso.org/obp">https://www.iso.org/obp</a>