

Paper and board intended for contact with foodstuffs - Sensory analysis - Part 2: Off-flavour (taint)

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- Sensory analysis - Part 2: Off-flavour (taint)

EESTI STANDARDI EESSÕNA

NATIONAL FOREWORD

<p>Käesolev Eesti standard EVS-EN 1230-2:2001 sisaldab Euroopa standardi EN 1230-2:2001+AC:2002 ingliskeelset teksti.</p> <p>Käesolev dokument on jõustatud 19.12.2001 ja selle kohta on avaldatud teade Eesti standardiorganisatsiooni ametlikus väljaandes.</p> <p>Standard on kättesaadav Eesti standardiorganisatsioonist.</p>	<p>This Estonian standard EVS-EN 1230-2:2001 consists of the English text of the European standard EN 1230-2:2001+AC:2002.</p> <p>This document is endorsed on 19.12.2001 with the notification being published in the official publication of the Estonian national standardisation organisation.</p> <p>The standard is available from Estonian standardisation organisation.</p>
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<p>Käsitlusala:</p> <p>This European Standard specifies whether a paper or board sample contains substances which may be transmitted through the air space to a rest substance and affect its taste. It is applicable to all kinds of paper and board, including coated and printed material, intended to come into contact with foodstuffs. It is not applicable for the determination of consumers' preference.</p>	<p>Scope:</p> <p>This European Standard specifies whether a paper or board sample contains substances which may be transmitted through the air space to a rest substance and affect its taste. It is applicable to all kinds of paper and board, including coated and printed material, intended to come into contact with foodstuffs. It is not applicable for the determination of consumers' preference.</p>
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ICS 55.040, 67.250, 85.060

Võtmesõnad: analysis, board (paper), contact, definition, definitions, food packages, food products, paper, sensory, sensory analysis, taste, taste tests

ICS 55.040; 67.250; 85.060

English version

**Paper and board intended for contact
with foodstuffs – Sensory analysis**

Part 2: Off-flavour (taint)

Papier et carton destinés à entrer en contact avec les denrées alimentaires – Analyse sensorielle – Partie 2: Flaveur atypique (flaveur ou odeur parasite)

Papier und Pappe vorgesehen für den Kontakt mit Lebensmitteln – Sensorische Analyse – Teil 2: Geschmacksübertragung

This European Standard was approved by CEN on 2001-09-30.

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Up-to-date lists and bibliographical references concerning such national standards may be obtained on application to the Management Centre or to any CEN member.

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CEN

European Committee for Standardization
Comité Européen de Normalisation
Europäisches Komitee für Normung

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Foreword

This European Standard has been prepared by Technical Committee CEN /TC 172, "Pulp, paper and board", the secretariat of which is held by DIN.

This European Standard shall be given the status of a national standard, either by publication of an identical text or by endorsement, at the latest by April 2002, and conflicting national standards shall be withdrawn at the latest by April 2002.

EN 1230 contains the following parts:

- Part 1: Odour
- Part 2: Off flavour (taint)

The annexes A, B and C are informative ; annex D is normative. This European Standard also contains a Bibliography.

According to the CEN/CENELEC Internal Regulations, the national standards organizations of the following countries are bound to implement this European Standard: Austria, Belgium, Czech Republic, Denmark, Finland, France, Germany, Greece, Iceland, Ireland, Italy, Luxembourg, Netherlands, Norway, Portugal, Spain, Sweden, Switzerland and the United Kingdom.

Introduction

The taint test is valid for evaluation of whether the material to be tested may bring about a change in the taste (flavour) of the food to be in contact with the material. The test serves for evaluating the possible off-flavour transmitted from a paper and board intended for food packaging or otherwise to come into contact with foodstuffs. According to the results conclusions may be drawn as to the suitability of the material tested for packaging of foodstuffs.

For evaluation of the test substance three alternative testing procedures are described:

- 1) the triangle test;
- 2) the extended triangle test;
- 3) the multicomparison test.

It is recommended to use the triangle test when rating of the intensity of taint is not needed. This test is less affected by the presence of atypical data than the multicomparison test.

The extended triangle test, though very useful, is not used by the majority of sensory laboratories, as it is very demanding as regards the assessors. Two different psychological tasks are involved in these tests (difference and intensity) and the results are dependent on one another.

The multicomparison test may be preferred when a large number of samples are to be tested, as this procedure is less time consuming compared to the triangle tests. It is also the most common sensory test applied for evaluation of paper and board. The method is statistically less efficient than the triangle test.

NOTE The triangle and the extended tests are described in detail in ISO 5492. The multicomparison test is not described in any ISO Standard.

In order to give reliable results this test should be performed by selected assessors.

The result may be influenced by the time elapsed between manufacturing and testing as well as by the storage conditions of the paper or board.

Part 1, "Odour" comprises the corresponding method for the estimation of odour originating from paper or board intended for food contact.

1 Scope

This European Standard specifies whether a paper or board sample contains substances which may be transmitted through the air space to a test substance and affect its taste. It is applicable to all kinds of paper and board, including coated and printed material, intended to come into contact with foodstuffs. It is not applicable for the determination of consumers' preference.

2 Normative references

This European Standard incorporates by dated or undated reference, provisions from other publications. These normative references are cited at the appropriate places in the text, and the publications are listed hereafter. For dated references, subsequent amendments to or revisions of any of these publications apply to this European Standard only when incorporated in it by amendment or revision. For undated references the latest edition of the publication referred to applies (including amendments).

ISO 5492, *Sensory analysis — Vocabulary*.

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

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

EN ISO 186, *Paper and board — Sampling to determine average quality (ISO 186:1994)*.

3 Terms and definitions

For the purposes of this European Standard, the following terms and definitions apply.

3.1

taste

sensations perceived by the taste organ when stimulated by certain soluble substances [see ISO 5492]

3.2

flavour

complex combination of the olfactory, gustatory and trigeminal sensations perceived during tasting. The flavour may be influenced by tactile, thermal, painful and/or kinaesthetic effects [see ISO 5492]

3.3

taint

taste or odour foreign to the product [see ISO 5492]

3.4

off-flavour

atypical flavour often associated with deterioration or transformation of the product [see ISO 5492]

NOTE For simplicity, taste and flavour are used as synonyms in this European Standard, though this is not exactly in accordance with ISO 5492. The same regards taint and off-flavour.

3.5

sample

aggregate of all the specimens taken from the lot to provide information on the average quality of the lot and possibly serve as a basis for a decision on the lot [see EN ISO 186]

3.6

test piece

piece or pieces of paper or board on which the measurement is carried out in accordance with the stipulations of the methods of test

The test piece is generally taken from a specimen; in some instances the test piece may be the specimen itself, or several specimens [see EN ISO 186].

3.7

test substance

foodstuff intended to be packed, or a suitable test food product

3.8

test portion

portion of the test substance which is directly tested by the assessor [see ISO 5492]

3.8.1

test portion for analysis

quantity of test substance which has been stored along with the test pieces

3.8.2

test portion for control

quantity of test substance which has been stored in the same way but without test pieces

3.9

assessor

any person taking part in a sensory test [see ISO 5492]