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English Version

**Paper and board intended to come into contact with foodstuffs -
Calibration of the off flavour test - Part 2: Fatty food**

Papiers et cartons destinés à entrer en contact avec les
denrées alimentaires - Étalonnage des essais de flaveur
atypique - Partie 2 : Aliments gras

Papier und Pappe vorgesehen für den Kontakt mit
Lebensmitteln - Kalibrierung für die Geschmacksprüfung -
Teil 2: Fettende Lebensmittel

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Management Centre: rue de Stassart, 36 B-1050 Brussels

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Foreword

This document (CEN/TR 15645-2:2008) has been prepared by Technical Committee CEN/TC 172 "Pulp, paper and board", the secretariat of which is held by DIN.

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Introduction

Paper and board, intended to be in contact with food, may have characteristic off-flavours that can migrate via airspace to the food packed in it. The purpose of testing the off-flavour of food in contact with paper and board is to establish whether the material to be tested possesses an inherent off-flavour when kept at room temperature.

In order to gain reliable results from the sensory evaluation, the performance of a sensory panel assessing the off-flavour within test material needs to be validated. This can be implemented through a training procedure by using spiked calibration samples prepared according to the given instructions.

This document consists of:

- protocol to prepare the calibration samples (spiked coconut fat) for sensory evaluation of off-flavour;
- description of the training procedure for a sensory panel in the use of the calibration samples;
- instructions for sensory evaluation of calibration samples before and after training.

This guide is meant to be used in connection with the European Standard EN 1230-2. The guidance given in this document is only a recommendation. Please note that the calibration samples in which preparation is described, can be applied also other ways than described in this document.

This guide has been devised and collaboratively tested in the context of the EU research project CALIBSENSORY (Growth programme, Measurement and Testing activity, GRD2-2000-30015) and it is the sole responsibility of its authors. It does in no way represent the views of the Commission or its services. Published results of the project are available at <http://www1.kcl.fi/euproj/calib.html>.

1 Scope

This Technical Report specifies a written protocol to prepare calibration samples for assessing off-flavour (given by benzaldehyde) in a test substance representative of fatty food products (coconut oil). Essentially, this is meant to simulate the transfer of off-flavours from paper and board to a fatty food product.

This Technical Report also specifies how to train the panel in the use of the calibration samples.

2 Normative references

The following referenced documents are indispensable for the application 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 6658, *Sensory analysis – Methodology – General guidance*

ISO 8586-1, *Sensory analysis – General guidance for the selection, training and monitoring of assessors – Part1: Selected assessors*