

INTERNATIONAL STANDARD

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Sensory analysis — General guidance and test method for assessment of the colour of foods

*Analyse sensorielle — Directives générales et méthode d'essai pour
l'évaluation de la couleur des produits alimentaires*



Reference number
ISO 11037:1999(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.

International Standards are drafted in accordance with the rules given in the ISO/IEC Directives, Part 3.

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 11037 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*, Subcommittee SC 12, *Sensory analysis*.

Annex B forms a normative part of this International Standard. Annex A is for information only.

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Introduction

For standardized colour comparison, it is necessary to have an assessor with normal colour vision and to have reproducible illumination and viewing conditions. It is usual to match colours to a standard in daylight, but the spectral composition of daylight varies considerably. Although it is difficult to control precisely the spectral distribution of artificial light sources, individual sources are more stable over a limited period than daylight and therefore enable more reproducible colour comparisons to be made.

Unless otherwise agreed, the methods described in this International Standard use diffuse daylight or an artificial daylight source representative of a phase of daylight with a correlated colour temperature of 6 504 K (CIE Standard Illuminant D 65) for routine comparisons. If there is dispute, the comparison should always be made under the specified artificial light.

CIE Standards and other documents are a primary source of internationally accepted and agreed data for light and lighting, for which international harmonization requires unique definitions. These documents are produced by the *Commission Internationale de l'Éclairage* (CIE). Note that, in documents relating only to visual judgements, the term "observer" is frequently used in place of "assessor".

A bibliography is given at the end of this International Standard.

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Sensory analysis — General guidance and test method for assessment of the colour of foods

1 Scope

This International Standard gives general guidance and specifies a method for the sensory evaluation of the colours of food products by visual comparison with colour standards. The given procedures are applicable to solid, semi-solid, powder and liquid food products which can be opaque, translucent, cloudy or transparent in nature, as well as matt or glossy.

General information is also given about the viewing and lighting conditions to be used in various situations in sensory analysis, such as difference testing, profile analysis and grading methods, performed by panels of selected assessors or by individual experts in special situations.

This International Standard does not deal with consumer testing or with assessment of the metamerism of colours of food products, but metameric matches are described in annex A.

2 Normative references

The following normative documents contain provisions which, through reference in this text, constitute provisions of this International Standard. For dated references, subsequent amendments to, or revisions of, any of these publications do not apply. However, parties to agreements based on this International Standard are encouraged to investigate the possibility of applying the most recent editions of the normative documents indicated below. For undated references, the latest edition of the normative document referred to applies. Members of IEC and ISO maintain registers of currently valid International Standards.

ISO 5492, *Sensory analysis — Vocabulary*.

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

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

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

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

IEC 60050(845):1987, *International electrotechnical vocabulary — Chapter 845: Lighting*; CIE Publication No. 17.4 *International Lighting Vocabulary* (Joint publication IEC/CIE).

3 Terms and definitions

For the purposes of this International Standard, the terms and definitions given in ISO 5492 and IEC 60050 (845) apply. For selected definitions, see annex B.