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## **Sensory analysis — Methodology — General guidance**

*Analyse sensorielle — Méthodologie — Lignes directrices générales*



Reference number  
ISO 6658:2005(E)

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## 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 2.

The main task of technical committees is to prepare International Standards. 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.

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.

ISO 6658 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 12, *Sensory analysis*.

This second edition cancels and replaces the first edition (ISO 6658:1985), which has been technically revised.

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## Introduction

This International Standard constitutes a general introduction to the methodology of sensory analysis and should be read before undertaking the more detailed test procedures described in other International Standards. It covers the general area of methodology and is intended to fulfil the following functions:

- a) to provide a brief background of the essential features of methods of sensory analysis for the user of specific tests;
- b) to provide details of general requirements, procedures and interpretation of results common to all or most tests;
- c) to provide sufficient guidance on requirements, procedures and interpretation of results for the different specific tests to allow choice of the most appropriate procedure(s) for solution of a particular problem.

It comprises three main aspects, covered in Clauses 4, 5 and 6.

It is essential that Clause 4 “General requirements” be read first. Clause 5 “Methods of test” describes, in a general manner, all the main tests, under five headings:

- Definition;
- Application;
- Assessors;
- Procedure;
- Analysis of results.

Clause 6 is concerned with some general principles of data collection and analysis of sensory data and also briefly covers general principles of statistical treatment of the results.

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# Sensory analysis — Methodology — General guidance

## 1 Scope

This International Standard gives general guidance on the use of sensory analysis. It describes tests for the examination of foods by sensory analysis, and includes some information on the techniques to be used if statistical analysis of the results is required.

Generally these tests are intended only for objective sensory analysis. However, if a test can be used for determining preference, this is indicated.

## 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 5492, *Sensory analysis — Vocabulary*

## 3 Terms and definitions

For the purposes of this International Standard, the terms and definitions given in ISO 5492 and the following apply.

### 3.1

#### **sensory analysis**

examination of organoleptic attributes of a product by the sense organs

## 4 General requirements

### 4.1 Basic information

This clause covers the general requirements common to all situations encountered in sensory analysis. The information basic to these requirements is as follows.

- a) The human response to one stimulus cannot be isolated from previous experience or from other sensory stimuli received from the environment.

NOTE Nevertheless, influences arising from these two sources can be controlled and the effect standardized.

- a) Variability in sensory response is inherent in any group of people used for testing and is unavoidable; this can arise from inconsistencies within an individual, and through physiological and psychological differences between individuals.

NOTE However, with training, such a group can show highly consistent individual responses. Recognition of these factors is important in the analysis of results.