
**Sensory analysis — Assessment
(determination and verification) of
the shelf life of foodstuffs**

*Analyse sensorielle — Évaluation (détermination et vérification) de la
durée de conservation des produits alimentaires*



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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.

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. www.iso.org/directives

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For an explanation on the meaning of ISO specific terms and expressions related to conformity assessment, as well as information about ISO's adherence to the WTO principles in the Technical Barriers to Trade (TBT) see the following URL: [Foreword - Supplementary information](#)

The committee responsible for this document is ISO/TC 34, *Food products*, Subcommittee SC 12, *Sensory analysis*.

Introduction

Measurements of product changes over time provide a basis for the determination and verification of the shelf life of foodstuffs (best before date and use by date).

Sensory analysis — Assessment (determination and verification) of the shelf life of foodstuffs

1 Scope

This International Standard specifies methods for the determination and verification of the shelf life of foodstuffs by means of sensory tests. Sensory characteristics to be evaluated are changes in appearance, odour, flavour, taste, trigeminal sensation, and texture during assumed preservation periods.

It is intended to support the development of individual approaches.

This International Standard does not purport to address all of the safety concerns, if any, associated with its use. It is the responsibility of the user of this International Standard to establish appropriate safety and health practices and determine the applicability of regulatory limitations prior to use.

NOTE For the purposes of calculating the shelf life, before microbiological, chemical and physical investigation results are used in addition to sensory testing.

2 Normative references

The following documents, in whole or in part, are normatively referenced in this document and are indispensable to its application. 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 document, the terms and definitions given in ISO 5492 and the following apply.

3.1

best before date

date of minimum durability (best before date) which signifies the end of the period under any stated storage conditions during which the product will remain marketable and will retain any specific quality for which claims have been made

Note 1 to entry: Date before the product may still be perfectly satisfactory.

3.2

use by date

date which signifies the end of the estimated period under any stated storage conditions, after which the product probably will not have the quality attributes normally expected by consumers

Note 1 to entry: After this date, the food should not be regarded as marketable.

3.3

specified storage condition

specified environmental parameter kept constant over a defined period of time

3.4

not specified storage condition

environmental parameter which arise depending on the environment and may change over time