

STANDARDS AUSTRALIA

RECONFIRMATION

OF

AS 2609.2—1983

**Materials used for the packaging of food and beverages—Methods for the
assessment of odour and taint
Method 2: Instrumental methods**

RECONFIRMATION NOTICE

Technical Committee FT-022 has reviewed the content of this publication and in accordance with Standards Australia procedures for reconfirmation, it has been determined that the publication is still valid and does not require change.

Certain documents referenced in the publication may have been amended since the original date of publication. Users are advised to ensure that they are using the latest versions of such documents as appropriate, unless advised otherwise in this Reconfirmation Notice.

Approved for reconfirmation in accordance with Standards Australia procedures for reconfirmation on 12 April 2016.

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Australian Society of Cosmetic Chemists
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Defence Science & Technology Organisation
Food Technology Association of Australia
National Association of Testing Authorities Australia
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NOTES

STANDARDS ASSOCIATION OF AUSTRALIA

Australian Standard

for

**MATERIALS USED FOR THE PACKAGING OF FOOD AND BEVERAGES—
METHODS FOR THE ASSESSMENT OF ODOUR AND TAIN**

AS 2609.2 INSTRUMENTAL METHODS

PREFACE

This standard was prepared by the Association's Committee on Assessment of Odour from Food Packaging Material under the direction of the Packaging Standards Board to complement the sensory methods set out in Part 1 of AS 2609.

Principles of instrumental methods based on gas-liquid chromatography are described. These techniques should be used in quality control work for monitoring levels of volatile organic compounds, particularly residual solvents, but they cannot be used to assess the effect on food flavour of these components in the absence of supporting data from sensory tests.

NOTE: Additives bound chemically or physically to plastics packaging materials are discussed in AS 2070, Plastics Materials for Food Contact Use.

It cannot be emphasized too strongly that sensory tests must by definition form the basis of all odour assessment. The objective instrumental procedures for quantitative evaluation set out in this Part of the standard can be used for quality control purposes following the primary assessment established by subjective odour or taste methods.

This standard is intended to provide an authoritative source of important principles and practical guidelines to be used by responsible and competent persons or organizations. It is not to be regarded as being an instruction manual for untrained persons.

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