

Methods for

Sensory analysis of food —

Part 5: “A” — “not A” test

[ISO title: Sensory analysis — Methodology — “A” — “not A” test]

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- Retail Consortium
- Royal Society of Chemistry
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National foreword

This Part of BS 5929 has been prepared under the direction of the Food and Agriculture Standards Committee. It is identical with ISO 8588:1987 “*Sensory analysis — Methodology — “A” — “not A” test*”, published by the International Organization for Standardization (ISO), and in the preparation of which the United Kingdom played a full part.

Terminology and conventions. The text of the international standard has been approved as suitable for publication as a British Standard without deviation. Some terminology and certain conventions are not identical with those used in British Standards; attention is drawn especially to the following.

The comma has been used as a decimal marker. In British Standards it is current practice to use a full point on the baseline as the decimal marker.

Wherever the words “International Standard” appear, referring to this Standard, they should be read as “British Standard”.

Cross-references

International standard	Corresponding British Standard
ISO 3534:1977	BS 5532 <i>Statistical terminology</i> Part 1:1978 <i>Glossary of terms relating to probability and general terms relating to statistics</i> (Identical)
ISO 6658:1985	BS 5929 <i>Methods for sensory analysis of food</i> Part 1:1986 <i>General guide to methodology</i> (Identical)

The various Parts of ISO 5492, referred to in clauses 2 and 3, are being published in a single classified form and it is intended that the resulting international standard will be implemented as an identical (dual-numbered) revision of BS 5098:1975 “*Glossary of terms relating to sensory analysis of food*”. In the meantime the Technical Committee has reviewed the provisions of ISO 5492 and has decided that they are acceptable for use in conjunction with this Part of BS 5929 for the definitions of any terms not given in BS 5098.

When ISO 8589, referred to in 7.1, is published it is intended to implement it as an identical (dual-numbered) British Standard. In the meantime the Technical Committee has reviewed the provisions of ISO 8589 and has decided that they are acceptable for use in conjunction with this Part of BS 5929.

A British Standard does not purport to include all the necessary provisions of a contract. Users of British Standards are responsible for their correct application.

Compliance with a British Standard does not of itself confer immunity from legal obligations.

Summary of pages

This document comprises a front cover, an inside front cover, pages i and ii, pages 1 to 8, an inside back cover and a back cover.

This standard has been updated (see copyright date) and may have had amendments incorporated. This will be indicated in the amendment table on the inside front cover.

1 Scope and field of application

This International Standard describes the “A” — “not A” test for use in sensory analysis:

- a) as a difference test, particularly for evaluating samples having variations in appearance (making it difficult to obtain strictly identical repeat samples) or in after-taste (making direct comparison difficult);
- b) as a recognition test, particularly for determining whether an assessor or group of assessors identifies a new stimulus in relation to a known stimulus (for example recognition of the quality of the sweet taste of a new sweetener);
- c) as a perception test, to determine the sensitivity of an assessor to a particular stimulus.

Examples of its application are given in Annex A.

2 References

ISO 3534, *Statistics — Vocabulary and symbols*.

ISO 5492 (Parts 1 to 6), *Sensory analysis — Vocabulary*.

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

ISO 8589, *Sensory analysis — General guidance for the design of test rooms*¹⁾.

3 Definitions

For the purpose of this International Standard, the definitions given in the various parts of ISO 5492, for terms concerning sensory analysis, and in ISO 3534, for statistical terms, apply.

4 Principle

Presentation to an assessor of a series of samples, some of which are composed of sample “A” while others are different from sample “A”; for each sample, the assessor has to determine whether or not it is identical to “A”.

This test requires the assessor to have evaluated a known sample “A” prior to the exposure to test samples.

5 Apparatus

The apparatus shall be selected by the test supervisor, according to the nature of the product to be analysed, the number of samples, etc., and shall in no way affect the test results.

If standard apparatus corresponds to the needs of the test, it shall be used.

6 Sampling

Refer to sampling standards for the sensory analysis of the product or products for testing.

In the absence of such standards, agreement shall be sought between the parties concerned.

7 General test conditions

7.1 Test room

The characteristics of the room in which the tests are to be carried out form the subject of ISO 8589. See also ISO 6658.

7.2 Assessors

7.2.1 Qualification, selection, arrangement

The conditions with which the assessors shall comply will form the subject of a future International Standard.

All the assessors shall have the same level of qualification. This qualification shall be chosen in accordance with the object of the test.

7.2.2 Number of assessors

The number of assessors to be used depends on the object of the test, and on the required significance level.

8 Procedure

8.1 Preparation of the test samples

(distribution, dilution, cooking, etc.)

Provide a sufficient quantity of test sample of “A” and “not A” products so that the desired number of samples may be prepared.

The assessors shall not be able to draw conclusions as to the nature of the samples from the way in which they are presented to them. The samples shall be prepared in an identical fashion (same containers, same quantities of products).

The temperature of the samples shall be checked and constant.

The containers holding the test samples shall be coded, preferably using three-digit numbers chosen at random. The coding shall be different for each test.

8.2 Test method

The “A” — “not A” test presupposes an explicit initial experience of the sample “A”. After this experience, and as soon as the assessment has started, the assessor no longer has access to an explicit “A” sample; in addition, in the series presented to the assessor, all the “not A” samples are similar, and the respective number of “A” and “not A” samples is unknown to the assessor.

¹⁾ At present at the stage of draft.