

Methods for sensory analysis of food —

Part 6: Ranking

Committees responsible for this British Standard

The preparation of this British Standard was entrusted by the Food and Agriculture Standards Committee (FAC/-) to Technical Committee FAC/20, upon which the following bodies were represented:

- AFRC Institute of Food Research
- Association for Consumer Research (ACRE)
- British Essence Manufacturers' Association
- British Food Manufacturing Industries Research Association
- British Psychological Society
- Campden Food and Drink Research Association
- Co-operative Union
- Coffee Trade Federation Ltd.
- Department of Trade and Industry (Laboratory of the Government Chemist)
- Flour Milling and Baking Research Association
- Food and Drink Federation
- Institute of Food Science and Technology
- Institute of Masters of Wine
- Joint Committee of the Milk Marketing Board and the Dairy Trade Federation
- Ministry of Agriculture, Fisheries and Food
- Royal Society of Chemistry
- Society of Chemical Industry
- Society of Cosmetic Scientists
- Society of Dairy Technology
- University of Reading
- University of Strathclyde

This British Standard, having been prepared under the direction of the Food and Agriculture Standards Policy Committee, was published under the authority of the Board of BSI and comes into effect on 31 August 1989

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The following BSI references relate to the work on this standard:
Committee reference FAC/20
Draft for comment 85/52045 DC

ISBN 0 580 17493 X

Amendments issued since publication

Amd. No.	Date of issue	Comments

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National foreword

This Part of BS 5929 has been prepared under the direction of the Food and Agriculture Standards Policy Committee. It is identical with ISO 8587:1988 “*Sensory analysis — Methodology — Ranking*”, published by the International Organization for Standardization (ISO), and in the preparation of which the United Kingdom played a full part.

Cross-references

International standard	Corresponding British Standard
ISO 3534:1977	BS 5532 Statistical terminology Part 1:1978 Glossary of terms relating to probability and general terms relating to statistics (Identical) BS 5929 Methods for sensory analysis of food
ISO 5495:1983	Part 2:1982 Paired comparison test (Technically equivalent)
ISO 6658:1985	Part 1:1986 General guide to methodology (Identical)
ISO 8589:1988 ^a	BS 7183:1989 Guide to the design of test rooms for the sensory analysis of food (Identical)

^a Indicated in clause 2 as “to be published” but now published.

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 mean time 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.

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

This International Standard describes a method for sensory evaluation of test samples with the aim of placing a series of test samples in a ranking order. The method applies to performing multisample difference testing using the criterion of intensity of single attributes, components of attributes or total impression.

It is especially recommended for the pre-sorting of test samples (to be followed by the application of other test methods) or when other methods are beyond the capabilities of the assessors to use reliably.

Among other things, the method enables the influence of different raw materials, processing, treatment, packaging and storage to be determined.

It may also be suitable for use in the training of assessors.

2 Normative references

The following standards contain provisions which, through reference in this text, constitute provisions of this International Standard. At the time of publication, the editions indicated were valid. All standards are subject to revision, and parties to agreements based on this International Standard are encouraged to investigate the possibility of applying the most recent editions of the standards listed below. Members of IEC and ISO maintain registers of currently valid International Standards.

ISO 5492-1:1977, *Sensory analysis — Vocabulary — Part 1*.

ISO 5492-2:1978, *Sensory analysis — Vocabulary — Part 2*.

ISO 5492-3:1979, *Sensory analysis — Vocabulary — Part 3*.

ISO 5492-4:1981, *Sensory analysis — Vocabulary — Part 4*.

ISO 5492-5:1983, *Sensory analysis — Vocabulary — Part 5*.

ISO 5492-6:1985, *Sensory analysis — Vocabulary — Part 6*.

ISO 5495:1983, *Sensory analysis — Methodology — Paired comparison test*.

ISO 6658:1985, *Sensory analysis — Methodology — General guidance*.

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

3 Definitions

See ISO 5492 for the definition of terms relating to sensory analysis. Statistical terms are used as defined in accordance with ISO 3534:1977, *Statistics — Vocabulary and symbols*.

4 Principle

Simultaneous presentation of several test samples in random order to assessors.

Ranking of the samples according to a specified criterion (for example, total impression, particular attribute or specific characteristic of an attribute). If a reference sample is used, it is placed unidentified among the other samples.

Statistical evaluation of the test results.

5 Apparatus

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

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

6 Sampling

Refer to the standards relating to sampling, for sensory analysis, of the product or products to be examined.

The method of sampling shall take account of the test objective and, if there is no standard for the product concerned, shall be agreed between the interested parties.

7 General test requirements

7.1 Room

For the design of, and the conditions in, the room in which tests are to be conducted, see ISO 8589.

7.2 Assessors

7.2.1 Qualification

For the conditions which the assessors shall fulfil, see ISO 6658.

All the assessors shall preferably have the same level of qualification, this level being chosen according to the purpose of the test (for example, untrained assessors, selected assessors or experts).

¹⁾ To be published.