

Methods for

Sensory analysis of food —

Part 7: Investigating sensitivity of taste

Committees responsible for this British Standard

The preparation of this British Standard was entrusted by the Agriculture and Food Standards Policy Committee (AFC/-) to Technical Committee AFC/12, upon which the following bodies were represented:

- AFRC Institute of Food Research
- Association for Consumer Research (ACRE)
- British Food Manufacturing Industries Research Association
- British Psychological Society
- Campden Food and Drink Research Association
- 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 Bristol
- University of Reading
- University of Strathclyde

This British Standard, having been prepared under the direction of the Agriculture and Food Standards Policy Committee, was published under the authority of the Standards Board and comes into effect on 31 January 1992

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The following BSI references relate to the work on this standard:
Committee reference AFC/12
Draft for comment 90/53734 DC

ISBN 0 580 20507 X

Amendments issued since publication

Amd. No.	Date	Comments

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National foreword

This Part of BS 5929 has been prepared under the direction of the Agriculture and Food Standards Policy Committee. It is identical with ISO 3972:1991 “*Sensory analysis — Methodology — Method of investigating sensitivity of taste*”, 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 1042:1983	BS 1792:1982 Specification for one-mark volumetric flasks (Identical) BS 5929 Methods for the sensory analysis of food
ISO 6658:1985	Part 1:1986 General guide to methodology (Identical)
ISO 8589:1988	BS 7183:1989 Guide to design of test rooms for sensory analysis of food (Identical)

A British Standard related to ISO 385-1:1984 and ISO 385-2:1984 is BS 846:1985 “Specification for burettes”. Burettes complying with BS 846:1985 are technically equivalent to, and may be used in place of, those complying with ISO 385-1:1984 and ISO 385-2:1984. The Technical Committee has reviewed the provisions of ISO 385-3:1984, to which reference is made in the text, and has decided that they are acceptable for use in conjunction with this Part of BS 5929.

When ISO 5492 is published, it is intended to publish it as a dual-numbered revision of BS 5098. In the meantime, BS 5098:1975 “Glossary of terms relating to sensory analysis of food” may be used.

Textual errors. When adopting the text of the international standard, the textual errors listed below were discovered. They have been marked in the text and have been reported to ISO in a proposal to amend the text of the international standard.

In the first and second rows of Table 1, “Crystallized” should read “Crystalline”. 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 6, 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.