BS ISO 18794:2025

BSI Standards Publication

Coffee — Sensory analysis — Vocabulary

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National foreword

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A list of organizations represented on this committee can be obtained on request to its committee manager.

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Café — Analyse sensorielle — Vocabulaire

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Foreword

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This document was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 15, *Coffee*.

This second edition cancels and replaces the first edition (ISO 18794:2018) which has been technically revised.

The main changes are as follows:

— terminological entries for the terms "intensity", "over-extracted", "stewed", "past crop", "old crop", "concentrated", "thick" and "dense" have been added.

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Coffee — Sensory analysis — Vocabulary

1 Scope

This document defines terms related to coffee sensory analysis.

This document includes definitions applicable to green, roasted and ground coffee, coffee extracts and soluble coffee.

The terms are given under the following headings:

a) basic terms of sensory analysis;

b) generic terms in the sensory assessment of coffee;

c) terms related to coffee-specific odours and tastes;

d) terms commonly used in sensory assessment of coffee by practitioners.

2 Normative references

There are no normative references in this document.

3 Terms and definitions

ISO and IEC maintain terminology databases for use in standardization at the following addresses:

— ISO Online browsing platform: available at https://www.iso.org/obp

— IEC Electropedia: available at https://www.electropedia.org/

NOTE 1 For additional information on sensory analysis, see ISO 5492:2008.

NOTE 2 For additional terms and definitions on sensory analysis of coffee, see Reference [5].

3.1 Basic terms of sensory analysis

3.1.1
acidity, noun
acid taste, noun
basic taste (3.1.3) produced by dilute aqueous solutions of most acid substances (e.g. citric acid and tartaric acid)

[SOURCE: ISO 5492:2008, 3.3]

3.1.2
aroma, noun
sensory attribute perceptible by the olfactory organ via the back of the nose when tasting, with a pleasant or unpleasant connotation

[SOURCE: ISO 5492:2008, 3.25, modified — “with a pleasant or unpleasant connotation” added. Note 1 to entry deleted.]

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