



BSI Standards Publication

Sensory analysis — General guidance for the application of sensory analysis in quality control

National foreword

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

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*Analyse sensorielle — Lignes directrices générales pour l'application
de l'analyse sensorielle en contrôle qualité*



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Contents

Page

Foreword	iv
1 Scope	1
2 Normative references	1
3 Terms and definitions	1
4 Elements for implementing and maintaining a sensory quality control programme	3
4.1 Assessment from various perspectives	3
4.2 Sensory analysis in all phases of production process	3
4.3 Consumer-derived sensory specifications	3
4.4 Sensory and instrumental data	3
4.5 Detailed quality records	3
5 Procedures to implement a sensory quality control programme	4
5.1 General	4
5.2 Establishing sensory specifications/standards	4
5.2.1 General	4
5.2.2 Paper standard	5
5.2.3 Physical control standard	5
5.2.4 Preservation and renewal of physical control standards	5
5.3 Selection, training and qualification of assessors in quality control	5
5.3.1 General	5
5.3.2 Assessors for finished product evaluation	5
5.3.3 Assessors for in-process evaluation	6
5.3.4 Assessors for raw materials evaluation	6
5.4 Appropriate facilities	6
5.5 Sensory method applications	6
5.5.1 General	6
5.5.2 In-out test	7
5.5.3 Difference-from-control test	7
5.5.4 Descriptive sensory analysis method	8
5.5.5 Difference scoring with key attribute scales test	8
5.6 Data presentation and integration of control charts	8
5.6.1 General	8
5.6.2 $\bar{X}$ chart	9
5.6.3 Closeness-to-control standard/conformance to specification chart	9
Bibliography	11

Foreword

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This document was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 12, *Sensory analysis*.

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