BS ISO 22935-2:2023

BSI Standards Publication

Milk and milk products — Sensory analysis

Part 2: Methods for sensory evaluation

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National foreword

This British Standard is the UK implementation of ISO 22935-2:2023. It supersedes BS ISO 22935-2:2009, which is withdrawn.

The UK participation in its preparation was entrusted to Technical Committee AW/5, Chemical analysis of milk and milk products.

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

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Part 2: Methods for sensory evaluation

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Forewords

ISO (the International Organization for Standardization) is a worldwide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

The procedures used to develop this document and those intended for its further maintenance are described in the ISO/IEC Directives, Part 1. In particular, the different approval criteria needed for the different types of ISO documents should be noted. This document was drafted in accordance with the editorial rules of the ISO/IEC Directives, Part 2 (see www.iso.org/directives).

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This document was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 5, *Milk and milk products*, and the International Dairy Federation (IDF). It is being published jointly by ISO and IDF.

This second edition cancels and replaces the first edition (ISO 22935-2 | IDF 99-2:2009), which has been technically revised.

The main changes are as follows:

— changes have been made in the “International tables of common attributes” (see Annex A);

— the scope has been widened from milk powder to milk-based powders, and from liquid milk to milk-based liquids.

A list of all parts in the ISO 22935 series can be found on the ISO website.

Any feedback or questions on this document should be directed to the user’s national standards body. A complete listing of these bodies can be found at www.iso.org/members.html.

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ISO and IDF collaborate closely on all matters of standardization relating to methods of analysis and sampling for milk and milk products. Since 2001, ISO and IDF jointly publish their International Standards using the logos and reference numbers of both organizations.

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This document was prepared by the IDF *Standing Committee on Statistics and Automation* and ISO Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 5, *Milk and milk products.* It is being published jointly by ISO and IDF.

The work was carried out by the IDF/ISO Action Team S17 of the *Standing Committee on Statistics and Automation* under the aegis of its project leader Dr H. Kraggerud (NO).

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Introduction

The purpose of the ISO 22935 | IDF 99 series is to give guidance on methodology for sensory analysis and the use of a common nomenclature of terms for milk and milk products.

To achieve that, the ISO 22935 | IDF 99 series is divided into three parts.

ISO 6658 should be consulted for an overview of sensory methods other than the one provided in ISO 22935-3 | IDF 99-3.

The principles described are largely derived from various International Standards on the topic.

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Milk and milk products — Sensory analysis —

Part 2:
Methods for sensory evaluation

1 Scope

This document specifies recommended methods for the sensory evaluation of specific milk and milk products. It specifies criteria for the sampling and preparation of samples and the assessment of the samples.

This document is suitable for application in conjunction with the sensory methodologies outlined in ISO 22935-1 | IDF 99-1 and other ISO or IDF sensory methodologies for specific situations and products.

Annex A provides international tables of common attributes, including terms in the official ISO languages English and French as well as equivalent terms in German and Spanish.

2 Normative references

There are no normative references in this document.

3 Terms and definitions

No terms and definitions are listed in this document.

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/

4 Principle

General practices are specified for the sensory evaluation of dairy products by trained assessors. These practices can be used with the scoring methodology outlined in ISO 22935-3 | IDF 99-3, profiling and discrimination tests.

5 Supervision

5.1 Panel leader responsibilities

A panel leader, who is familiar with sensory evaluation of the products, should be responsible for the entire evaluation, and in particular should ensure that:

a) testing conditions are appropriate;

b) correct evaluation forms are supplied;

c) correct sensory protocols are used;

d) panel results are monitored;

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