
International Standard



6564

INTERNATIONAL ORGANIZATION FOR STANDARDIZATION • МЕЖДУНАРОДНАЯ ОРГАНИЗАЦИЯ ПО СТАНДАРТИЗАЦИИ • ORGANISATION INTERNATIONALE DE NORMALISATION

Sensory analysis — Methodology — Flavour profile methods

Analyse sensorielle — Méthodologie — Méthodes d'établissement du profil de la flaveur

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Foreword

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.

Draft International Standards adopted by the technical committees are circulated to the member bodies for approval before their acceptance as International Standards by the ISO Council. They are approved in accordance with ISO procedures requiring at least 75 % approval by the member bodies voting.

International Standard ISO 6564 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*.

Users should note that all International Standards undergo revision from time to time and that any reference made herein to any other International Standard implies its latest edition, unless otherwise stated.

Sensory analysis — Methodology — Flavour profile methods

1 Scope and field of application

This International Standard describes a family of methods for describing and assessing the flavour of food products by qualified and trained assessors.

The methods are used

- a) in the development, modification or improvement of food products;
- b) in characterizing the differences between products;
- c) in quality control;
- d) to provide sensory data for the interpretation of instrumental data;
- e) to provide a permanent record of the attributes of a product;
- f) to monitor changes in a product during storage.

2 References

ISO 5492/1 to 6, *Sensory analysis — Vocabulary*.¹⁾

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

3 Definitions

For the purpose of this International Standard, the definitions in the various parts of ISO 5492 apply.

4 Principle

The methods are based on the concept that flavour consists partly of identifiable olfactory and gustatory attributes and partly of an underlying complex of attributes not separately identifiable.

The methods consist of procedures for describing and assessing the flavour of a product in a reproducible way. The separate

attributes contributing to the formation of the overall impression given by the product are identified and their intensity assessed in order to build up a description of the flavour of the product.

5 Apparatus

The apparatus shall be selected by the test supervisor according to the nature of the product to be analysed, the number of samples, etc., and shall not affect the test results.

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

6 Sampling

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

If there is no such International Standard, the method of sampling to be used shall be selected based on the test objective and shall be agreed upon between the parties concerned.

7 General test requirements

7.1 Room

For the conditions in the room in which the tests are to be conducted, see ISO 6658.

7.2 Assessors

7.2.1 Qualification, selection, aptitude

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

All the assessors shall have the same level of qualification. This qualification shall be chosen according to the purpose of the test. Selected assessors shall be chosen after training (see 7.2.2). For the examination of specific foods, experts may be used.

¹⁾ Part 6 is at present at the stage of draft.