

**Draft Tanzania Standard**

Sensory analysis — Methodology — Method of investigating  
sensitivity of taste

DRAFT STANDARD FOR PUBLIC COMMENT ONLY

## **NATIONAL FOREWORD**

### **1.0 INTRODUCTION**

This standard was adopted by sensory evaluation technical committee, under the supervision of Food and Agriculture Standards Divisional committee (AFDC).

This draft Tanzania standard is identical to ISO 3972:2011(E) — Sensory analysis — Methodology — Method of investigating sensitivity of taste which was published by International Organization for Standardization.

### **TERMINOLOGY AND CONVENTIONS.**

This text of International standard, if found suitable, may be approved for publication as Tanzania standard without deviations.

Some terminologies and certain conventions are not identical with those used in Tanzania standards: attention is drawn especially to the following:-

1. The comma has been used as decimal marker for Metric dimensions. In Tanzania standards, it's currently practice to use "full point" on the baseline as decimal marker.
2. Where the words "International standard (s)" appear, referring to this standard they should read "Tanzania Standard(s)".

## SCOPE

This International Standard specifies a set of objective tests for familiarizing assessors with sensory analysis. The test methods specified can be useful to:

- a) teach assessors to recognize tastes and to distinguish between them (see Clause 8);
- b) teach assessors to know and to familiarize themselves with different types of threshold tests (see Clause 9);
- c) make assessors aware of their own sensitivity of taste;
- d) enable test supervisors to carry out a preliminary categorization of assessors.

The methods can also be used as a periodic monitor of the sensitivity of taste of assessors who are already members of sensory analysis panels.