

**Draft Tanzania Standard**

Sensory analysis — Assessment (determination and verification) of the shelf life of foodstuffs

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 16779:2015(E)– Sensory analysis — Assessment (determination and verification) of the shelf life of foodstuffs, 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 methods for the determination and verification of the shelf life of foodstuffs by means of sensory tests. Sensory characteristics to be evaluated are changes in appearance, odour, flavour, taste, trigeminal sensation, and texture during assumed preservation periods.

It is intended to support the development of individual approaches.

This International Standard does not purport to address all of the safety concerns, if any, associated with its use. It is the responsibility of the user of this International Standard to establish appropriate safety and health practices and determine the applicability of regulatory limitations prior to use.

NOTE for the purposes of calculating the shelf life, before microbiological, chemical and physical investigation