

## **Draft Tanzania Standard**

Sensory analysis — Methods for assessing modifications to the flavour of foodstuffs due to packaging.

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 13302:2003(E) – Sensory analysis — Methods for assessing modifications to the flavour of foodstuffs due to packaging. 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 describes methods for assessing the changes caused by packaging to the sensory attributes of foodstuffs or their simulants.

The methodology can be used as initial selection to assess a suitable packaging material or as subsequent acceptability screening of individual batches/production run (see Annex A).

This International Standard is applicable to all materials usable for packaging foodstuffs (e.g. paper, cardboard, plastic, foils, wood). Moreover, the scope can be extended to any objects intended to come into contact with foodstuffs (e.g. kitchen utensils, coatings, leaflets, or parts of equipment such as seals or piping) with the aim of controlling food compatibility from a sensory point of view according to the legislation in force