

Draft Tanzania Standard

Sensory analysis — Methodology — General guidance for
establishing a sensory profile

DRAFT STANDARD FOR PUBLIC COMMENT ONLY

TANZANIA BUREAU OF STANDARDS

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 13299:2016(E)– Sensory analysis — Methodology — General guidance for establishing a sensory profile, 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 gives guidelines for the overall process for establishing a sensory profile. Sensory profiles can be established for all products or samples which can be evaluated by the senses of sight, odour, taste, touch, or hearing (e.g. food, beverage, tobacco product, cosmetic, textile, paper, packaging, sample of air or water). This International Standard can also be useful in studies of human cognition and behaviour.

Some applications of sensory profiling are as follows:

- to develop or change a product;
- to define a product, production standard, or trading standard in terms of its sensory attributes;
- to define a reference “fresh” product for shelf-life testing;
- to study and improve shelf-life of a product;
- to compare a product with a reference product or with other similar products on the market or under development;
- to map a product’s perceived attributes for the purpose of relating them to factors such as instrumental, chemical or physical properties, and/or to consumer acceptability;
- to characterize by type and intensity the off-odours or off-tastes in a sample (e.g. in pollution studies).