

Draft Tanzania Standard

Sensory analysis - Methodology - Texture 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 11036:1994(E)– Sensory analysis - Methodology - Texture 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 describes a method of developing a texture Profile of food products (solids, semi-solids, liquids)

NOTE 1 This International Standard is actually more oriented towards the establishment of texture profiles for solid food products. Further work will be carried out to treat in more detail the texture of drinks and non-food products.

This method is just one approach to Sensory Texture Profile analysis; other methods exist. It describes various Steps in the process of establishing a complete description of the textural attributes of a product.

This method may be used for:

- screening and training of assessors;
- orientation of assessors through the development of definitions and evaluation techniques of textural characteristics;
- characterization of the textural attributes of a product to for the product in Order to discern any changes later; establish a Standard Profile
- improving old and developing new products;
- studying various factors which may affect the textural attributes of a product; these factors may be, for example, a Change in the process, time, temperature, ingredients, packaging or shelf-life and storage conditions;
- comparing a product with another similar product to determine the nature and intensity of textural differences;
- correlation of sensory and instrumental and/or physical measurements.