

**Draft Tanzania Standard**

Sensory analysis - Methodology - Guidelines for the preparation of samples for which direct sensory analysis is not feasible

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 standard is identical to ISO 5497-1982 (E) – Sensory analysis - Methodology - Guidelines for the preparation of samples for which direct sensory analysis is not feasible 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 lays down guidelines for the preparation of samples of foodstuffs for which direct sensory analysis is not feasible, either because of the intensity of their flavour, or because of their physical state (viscosity, colour, powderiness, etc.).

It is applicable, in particular, to samples of intensely flavoured products (such as spices and condiments) and to samples of very concentrated products (syrops, extracts it does not apply to samples of products traditionally in the form of macerations, infusions or example tea, coffee.