

**Draft Tanzania Standard**

Sensory analysis — General guidance for the design of test rooms

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 describes the requirements to set up a test room comprising a testing area, a preparation area, and an office, specifying those that are essential or those that are merely desirable

This draft Tanzania standard is identical to ISO 8589: 2007 – Sensory analysis — General guidance for the design of test rooms, 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 provides general guidance for the design of test rooms intended for the sensory analysis of products.

It describes the requirements to set up a test room comprising a testing area, a preparation area, and an office, specifying those that are essential or those that are merely desirable.

This International Standard is not specific for any product or test type.

NOTE The test space can be similar for food and non-food products that are evaluated using sensory methods. However, the test rooms might need to be adapted for each specialized use. Modifications to the design are often needed for specific products and for specific types of testing. This is particularly true if the test rooms are to be used for the evaluation of non-food products.

Although many of the general principles are similar, this International Standard does not address test facilities for the specialized examination of products in inspection or in-plant quality-control applications