Draft Tanzania Standard

Sensory analysis — Methodology — “A” – “not A” test.
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).

It is identical to ISO 8588:2017— Sensory analysis — Methodology — “A” – “not A” test. 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 document specifies a procedure for determining whether a perceptible sensory difference exists between samples of two products. The method applies whether a difference exists in a single sensory attribute or in several. The “A” – “not A” test can be used in sensory analysis in the following ways:

a) as a difference test, particularly for evaluating samples having variations, for example, in appearance (making it difficult to obtain strictly identical repeat samples) or in after taste (making direct comparison difficult);

b) as a recognition test, particularly for determining whether an assessor or group of assessors identifies a new stimulus in relation to a known stimulus (for example, recognition of the quality of the sweet taste of a new sweetener);

c) as a perception test, to determine the ability of an assessor to discriminate stimuli.