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DRAFT TANZANIA STANDARD

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

DRAFT TANZANIA STANDARD FOR STAKEHOLDERS COMMENTS ONLY

TANZANIA BUREAU OF STANDARDS

0 NATIONAL FOREWORD

The Tanzania Bureau of Standards is the statutory national standards body for Tanzania, formally established by the Act.No.3 of 1975, which was amended and repealed by Act.No.2 of 2009.

This draft Tanzania Standard is being prepared by the Sensory evaluation Technical Committee, under supervision of Agriculture and Food Standards Divisional Committee (AFDC).

It is identical to **ISO 5497:1982 – Sensory analysis – Methodology – Guidelines for preparation of samples for which direct sensory analysis is not feasible**, published by International Organization for Standardization (ISO).

TERMINOLOGY AND CONVENTIONS

The text of the International standard is hereby being recommended for approval without deviation for publication as Tanzania standard.

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 a decimal marker for metric dimensions. In Tanzania Standards, it is current practice to use “full point” on the baseline as the decimal marker.
- 2) Where the words “International Standard(s)” appear, referring to this standard they should read “Tanzania Standard(s)”.

1 Scope

These 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 concentrated products (syrups, extracts).