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DRAFT TANZANIA STANDARD

Sensory analysis – Assessment (determination and verification) of the shelf life of foodstuffs

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the statutory national standards body for Tanzania, formally established by the Act.No.3 of 1975, which was amended and repealed by Act.No.2 of 2009.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 16779:2015 – Sensory analysis – Assessment (determination and verification) of the shelf life of foodstuffs**, 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

This International Standard specifies methods for the determination and verification of the shelf life of foodstuffs by means of sensory tests. Sensory characteristics to be evaluated are changes in appearance, odour, flavour, taste, trigeminal sensation, and texture during assumed preservation periods.

It is intended to support the development of individual approaches.

NOTE. For the purposes of calculating the shelf life, before microbiological, chemical and physical investigation results are used in addition to sensory testing.