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Sensory analysis — General guidance for the application of sensory analysis in quality control

Analyse sensorielle — Lignes directrices générales pour l'application de l'analyse sensorielle en contrôle qualité

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Foreword

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This document was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 12, *Sensory analysis*.

Any feedback or questions on this document should be directed to the user's national standards body. A complete listing of these bodies can be found at www.iso.org/members.html.

Sensory analysis — General guidance for the application of sensory analysis in quality control

1 Scope

This document gives guidelines for the implementation of a sensory analysis programme in quality control (QC), including general elements and procedures.

It is applicable to food and non-food industries.

It is limited to in-plant sensory analysis in QC.

2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

ISO 5492, *Sensory analysis — Vocabulary*

3 Terms and definitions

For the purposes of this document, the terms and definitions given in ISO 5492 and the following apply.

ISO and IEC maintain terminological databases for use in standardization at the following addresses:

— ISO Online browsing platform: available at https://www.iso.org/obp

— IEC Electropedia: available at http://www.electropedia.org/

3.1
quality
degree to which a set of inherent characteristics of an object fulfils requirements

Note 1 to entry: The definition of quality in this context includes consumer input.

Note 2 to entry: Quality has a multidimensional nature. The critical quality dimensions or inherent quality characteristics of the product should be determined.

Note 3 to entry: Satisfaction in this context includes consistent conformance to stated or implied needs. The product's degree of conformance and its reliability should be taken into consideration.

[SOURCE: ISO 9000:2015, 3.6.2, modified — The notes to entry have been replaced.]

3.2
quality control
QC
part of *quality* (3.1) management focused on fulfilling quality requirements

Note 1 to entry: QC is a procedure or set of procedures intended to ensure that a manufactured product adheres to a defined set of quality criteria or meets the requirements of the customer.

[SOURCE: ISO 9000:2015, 3.3.7, modified — Note 1 to entry has been added.]

3.3
quality assurance
QA
part of *quality* (3.1) management focused on providing confidence that quality requirements will be fulfilled

Note 1 to entry: In developing products, QA is any systematic process of checking to see whether a product being developed is meeting specified requirements.

[SOURCE: ISO 9000:2015, 3.3.6, modified — Note 1 to entry has been added.]

3.4
specification
document stating requirements

Note 1 to entry: A specification can be related to activities (e.g. procedure document, process specification and test specification), or products (e.g. product specification, performance specification and drawing).

Note 2 to entry: A specification is an exact statement of the particular needs to be satisfied, or essential characteristics that a customer requires and which a vendor must deliver. Specifications are written usually in a manner that enables both parties (and/or an independent certifier) to measure the degree of conformance.

[SOURCE: ISO 9000:2015, 3.8.7, modified — The example has been deleted and Note 2 to entry has been replaced.]

3.5
sensory specification/standard
document or product that defines the required sensory characteristics of an ingredient (raw material), a packaging material, an in-process or finished product (including its packaging) and their acceptable ranges of variation

Note 1 to entry: It may also be called “control standard”.

Note 2 to entry: It may be a paper standard (paper or electronic document with written and/or pictorial descriptions) or reference samples (product standard), which is or are selected to represent the *quality* (3.1) of the product.

3.6
calibration reference
material that represents the possible range of deviations from the *specification* (3.4)

Note 1 to entry: For a finished product, calibration references can be created through formula modification or by aging or abusing the product to demonstrate minor, moderate and major variations from the control.

Note 2 to entry: Reference products with unacceptable deviations can be helpful in demonstrating issues arising from raw materials, processing and packaging.

Note 3 to entry: It is recommended to determine calibration references by experts from the R&D department and/or sensory group, but references should be checked against consumer's opinions.

3.7
in-out test
test to determine whether a test sample is within or outside a relevant sensory *specification* (3.4)

Note 1 to entry: It is also called "pass/fail method" or "accept/reject method".

[SOURCE: ISO 5492:2008/Amd.1:2016, 4.60, modified — Note 1 to entry has been added.]

3.8
difference-from-control test
test to indicate the degree of difference between a test sample and a control standard

Note 1 to entry: It is a comparison test. It is essential to establish and maintain a constant control standard.