
**Sensory analysis — Methodology —
Initiation and training of assessors in
the detection and recognition of odours**
AMENDMENT 1

*Analyse sensorielle — Méthodologie — Initiation et entraînement des
sujets à la détection et à la reconnaissance des odeurs*

AMENDEMENT 1

iTeh STANDARD PREVIEW
(standards.iteh.ai)

ISO 5496:2006/Amd 1:2018

<https://standards.iteh.ai/catalog/standards/sist/e8ed8a25-673a-4a33-bd63-5f2537042f79/iso-5496-2006-amd-1-2018>



iTeh STANDARD PREVIEW (standards.iteh.ai)

ISO 5496:2006/Amd 1:2018
<https://standards.iteh.ai/catalog/standards/sist/e8ed8a25-673a-4a33-bd63-5f2537042f79/iso-5496-2006-amd-1-2018>



COPYRIGHT PROTECTED DOCUMENT

© ISO 2018

All rights reserved. Unless otherwise specified, or required in the context of its implementation, no part of this publication may be reproduced or utilized otherwise in any form or by any means, electronic or mechanical, including photocopying, or posting on the internet or an intranet, without prior written permission. Permission can be requested from either ISO at the address below or ISO's member body in the country of the requester.

ISO copyright office
CP 401 • Ch. de Blandonnet 8
CH-1214 Vernier, Geneva
Phone: +41 22 749 01 11
Fax: +41 22 749 09 47
Email: copyright@iso.org
Website: www.iso.org

Published in Switzerland

Foreword

ISO (the International Organization for Standardization) is a worldwide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

The procedures used to develop this document and those intended for its further maintenance are described in the ISO/IEC Directives, Part 1. In particular the different approval criteria needed for the different types of ISO documents should be noted. This document was drafted in accordance with the editorial rules of the ISO/IEC Directives, Part 2 (see www.iso.org/directives).

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. ISO shall not be held responsible for identifying any or all such patent rights. Details of any patent rights identified during the development of the document will be in the Introduction and/or on the ISO list of patent declarations received (see www.iso.org/patents).

Any trade name used in this document is information given for the convenience of users and does not constitute an endorsement.

For an explanation on the voluntary nature of standards, the meaning of ISO specific terms and expressions related to conformity assessment, as well as information about ISO's adherence to the World Trade Organization (WTO) principles in the Technical Barriers to Trade (TBT) see the following URL: www.iso.org/iso/foreword.html.

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

<https://standards.iteh.ai/catalog/standards/sist/e8ed8a25-673a-4a33-bd63-5f2537042f79/iso-5496-2006-amd-1-2018>

iTeh STANDARD PREVIEW **(standards.iteh.ai)**

ISO 5496:2006/Amd 1:2018

<https://standards.iteh.ai/catalog/standards/sist/e8ed8a25-673a-4a33-bd63-5f2537042f79/iso-5496-2006-amd-1-2018>

Sensory analysis — Methodology — Initiation and training of assessors in the detection and recognition of odours

AMENDMENT 1

Table A.2

Replace Table A.2 with the following table. A column with CAS N° has been added to the table.

Table A.2 — Examples of odoriferous substances that can be used for training in the detection and recognition of odours

No.	Chemical name or abbreviation ^a	Molecular formula ^b	CAS N°	Descriptor of odour or association	Dilution No. from Table A.1 to be used ^c			
					Direct method		Retro-nasal method	
					Flasks	Smelling strips	Gaseous phase	Ingestion
1	D Limonene	C ₁₀ H ₁₆	5989-27-5	lemon, orange zest	6	SS	7	5
2	Citral (geranial + neral)	C ₁₀ H ₁₆ O	5392-40-5	fresh, lemon	5	SS	6	4
3	Geraniol	C ₁₀ H ₁₈ O	106-24-1	rose	5	SS	6	4
4	Cis-3-Hexen-1-ol	C ₆ H ₁₂ O	1028-96-1	crushed grass	6	SS	7	5
5	Benzaldehyde	C ₇ H ₆ O	100-52-7	bitter almond, marzipan	6	SS	7	5
6	Butyric acid	C ₄ H ₈ O ₂	107-92-6	rancid butter, cheesy (e.g. over-aged Parmesan), sour milk	5	SS	6	4
7	Ethyl butanoate	C ₆ H ₁₂ O ₂	105-54-4	very ripe banana, strawberry	4	SS	5	3
8	Benzyl acetate	C ₉ H ₁₀ O ₂	140-11-4	floral, lily of the valley, jasmine, lilac	5	SS	8	6
9	γ-Undecalactone	C ₁₁ H ₂₀ O ₂	104-67-6	fruity, peach	6	SS	7	5
10	2-Phenylethanol	C ₈ H ₁₀ O	60-12-8	floral, rose	8	SS	8	7
11	Methyl anthranilate	C ₈ H ₉ O ₂	134-20-3	orange blossom	4	SS	5	3
12	Ethyl phenyl acetate	C ₁₀ H ₁₂ O ₂	103-45-7	apricot, honey	4	SS	5	3

^a It is necessary to use products that are as pure as possible, since impurities can modify the nature and intensity of the odour.

^b See the detailed formulae in Table A.3.

^c The concentrations specified have been chosen after practical tests with all the substances given in the table using panels of inexperienced assessors. The concentrations chosen correspond to the recognition threshold of 70 % of the assessors.

^d Also produces a sensation of cold.

Table A.2 (continued)

No.	Chemical name or abbreviation ^a	Molecular formula ^b	CAS N°	Descriptor of odour or association	Dilution No. from Table A.1 to be used ^c			
					Direct method		Retro-nasal method	
					Flasks	Smelling strips	Gaseous phase	Ingestion
13	Anethole	C ₁₀ H ₁₂ O	104-46-1	aniseed-flavoured beverages	3	SS	4	2
14	Cinnamaldehyde	C ₉ H ₈ O	104-55-2	cinnamon	6	SS	7	5
15	Vanillin	C ₈ H ₈ O ₃	121-33-5	vanilla	5	SS	6	4
16	L-Menthol	C ₁₀ H ₂₀ O	2216-51-5	peppermint ^d	6	SS	8	6
17	Terpinyl acetate	C ₁₂ H ₂₀ O ₂	80-26-2	spicy, pine	4	SS	5	3
18	Thymol	C ₁₀ H ₁₄ O	89-83-8	spicy, fresh thyme	4	SS	5	3
19	Diacetyl	C ₄ H ₆ O ₂	431-03-8	butter	4	SS	4	4
20	γ-Nonalactone	C ₉ H ₁₆ O ₂	104-61-0	coconut	4	SS	4	4
21	Eugenol	C ₁₀ H ₁₂ O ₂	97-53-0	clove	4	SS	5	3
22	1-Octen-3-OL	C ₈ H ₁₆ O	3391-86-4	mushroom, forest damp soil	4	SS	5	3
23	β-Ionone	C ₁₃ H ₂₂ O	14901-07-6	violet	4	SS	4	4
24	Methional	C ₄ H ₈ OS	3268-49-3	mashed potato, grilled onion	5	SS	6	4

^a It is necessary to use products that are as pure as possible, since impurities can modify the nature and intensity of the odour.

^b See the detailed formulae in Table A.3.

^c The concentrations specified have been chosen after practical tests with all the substances given in the table using panels of inexperienced assessors. The concentrations chosen correspond to the recognition threshold of 70 % of the assessors.

^d Also produces a sensation of cold.

iTeh STANDARD PREVIEW **(standards.iteh.ai)**

ISO 5496:2006/Amd 1:2018

<https://standards.iteh.ai/catalog/standards/sist/e8ed8a25-673a-4a33-bd63-5f2537042f79/iso-5496-2006-amd-1-2018>

iTeh STANDARD PREVIEW
(standards.iteh.ai)

ISO 5496:2006/Amd 1:2018

<https://standards.iteh.ai/catalog/standards/sist/e8ed8a25-673a-4a33-bd63-5f2537042f79/iso-5496-2006-amd-1-2018>