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## Milk and milk products — Sensory analysis —

### Part 2:

### Recommended methods for sensory evaluation

*Lait et produits laitiers — Analyse sensorielle —*

*Partie 2: Méthodes recommandées pour l'évaluation sensorielle*

ICS: 67.100.01

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ISO copyright office  
CP 401 • Ch. de Blandonnet 8  
CH-1214 Vernier, Geneva  
Phone: +41 22 749 01 11

Email: [copyright@iso.org](mailto:copyright@iso.org)  
Website: [www.iso.org](http://www.iso.org)

Published in Switzerland

International Dairy Federation  
Silver Building • Bd Auguste Reyers 70/B  
B-1030 Brussels  
Phone: +32 2 325 67 40  
Fax: +32 2 325 67 41  
Email: [info@fil-idf.org](mailto:info@fil-idf.org)  
Website: [www.fil-idf.org](http://www.fil-idf.org)

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## 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](http://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](http://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 of 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 [www.iso.org/iso/foreword.html](http://www.iso.org/iso/foreword.html).

This document was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 5, *Milk and milk products*, and the International Dairy Federation (IDF). It is being published jointly by ISO and IDF.

This second edition cancels and replaces the first edition (ISO 22935-2|IDF 99-2:2009), which has been technically revised.

The main changes compared to the previous edition are as follows:

- Some changes in “International tables of common attributes”
- Widening scope: From Milk powder to Milk based powders, and: Liquid milk to Milk based liquids

A list of all parts in the ISO 22935 series can be found on the ISO website.

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](http://www.iso.org/members.html).

**ISO/DIS 22935-2:2022(E)**  
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**IDF (the International Dairy Federation)** is a non-profit private sector organization representing the interests of various stakeholders in dairying at the global level. IDF members are organized in National Committees, which are national associations composed of representatives of dairy-related national interest groups including dairy farmers, dairy processing industry, dairy suppliers, academics and governments/food control authorities.

ISO and IDF collaborate closely on all matters of standardization relating to methods of analysis and sampling for milk and milk products. Since 2001, ISO and IDF jointly publish their International Standards using the logos and reference numbers of both organizations.

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This document was prepared by the IDF *Standing Committee on Statistics and Automation* and ISO Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 5, *Milk and milk products*. It is being published jointly by ISO and IDF.

The work was carried out by the IDF/ISO Action Team S17 of the *Standing Committee on Statistics and Automation* under the aegis of its project leader Dr H. Kraggerud (NO).

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## Introduction

The purpose of ISO 22935|IDF 99 (all parts) is to give guidance on methodology for sensory analysis and the use of a common nomenclature of terms for milk and milk products.

To achieve that, ISO 22935|IDF 99 has been divided into three parts.

ISO 6658 should be consulted for an overview of sensory methods other than the one provided in ISO 22935-3|IDF 99-3.

Evaluation of labelling and packaging is not covered by ISO 22935|IDF 99 (all parts).

The principles described are largely derived from various International Standards on the topic.

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# Milk and milk products — Sensory analysis —

## Part 2: Recommended methods for sensory evaluation

### 1 Scope

This part of ISO 22935|IDF 99 specifies recommended methods for the sensory evaluation of specific milk and milk products. It specifies criteria for the sampling and preparation of samples and the assessment of the samples.

This part of ISO 22935|IDF 99 is suitable for application in conjunction with the sensory methodologies outlined in ISO 22935-1|IDF 99-1 and other ISO or IDF sensory methodologies for specific situations and products.

In addition to terms used in English and French, two of the three official ISO languages, [Annex A](#) gives equivalent terms in German and Spanish. These are published under the responsibility of the member bodies for Germany (DIN) and Spain (UNE), respectively, and are given for information only. Only the terms given in the official languages can be considered as ISO terms.

### 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 707, *Milk and milk products — Guidance on sampling* 22935-2-2023

ISO 8589, *Sensory analysis — General guidance for the design of test rooms*

ISO 22935-3|IDF 99-3, *Milk and milk products — Sensory analysis: Part 3: Guidance on a method for evaluation of compliance with product specifications for sensory properties by scoring*

### 3 Terms and definitions

No terms and definitions are listed in this document.

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 <https://www.electropedia.org/>

### 4 Principle

General practices are specified for the sensory evaluation of dairy products by trained assessors. These practices can be used with the scoring methodology outlined in ISO 22935-3|IDF 99-3, profiling and discrimination tests.

**ISO/DIS 22935-2:2022(E)**  
**IDF 99-2:2022(E)****5 Supervision****5.1 Panel leader responsibilities**

A panel leader, who is familiar with sensory evaluation of the products, should be responsible for the entire evaluation, and in particular should ensure that:

- a) testing conditions are appropriate;
- b) correct evaluation forms are supplied;
- c) correct sensory protocols are used;
- d) panel results are monitored;
- e) good records are maintained of panel attendance, panel performance, session objectives, samples and sample preparation methods, response forms used, session results, comments on results, attribute definitions and references;
- f) communication is maintained with the site manager or appropriate personnel.

**5.2 Panel leader requirements**

The panel leader should:

- a) understand sensory evaluation principles;
- b) understand and have experience with the specific products being evaluated;
- c) be committed to a sensory quality assurance programme.

**6 Preparing for a panel**

General steps for the preparation of a panel include:

- a) the invitation of panellists to the panel, informing them of the date, time, and location of the session;
- b) the choice of samples for assessment in the panel session, and their preparation using specified standard procedures;
- c) labelling of samples with three-digit random numbers to disguise the sample origin (including the assignment of random codes, using a random number table or computer program, to each sample and then labelling report forms and sample containers);
- d) the performance of panel evaluations (assessments) in booths or another suitable environment and ensuring that pens, palate cleansers, and spittoons are available in readiness for evaluations;
- e) checking that data are complete once assessors have completed their evaluations.

**7 Documents**

Necessary documents for the sensory evaluation of the various products should be available, e.g. the following:

- a) recommended methods;
- b) product attributes and attribute definitions;
- c) product specifications;
- d) food safety documentation.