
**Sensory analysis — Methodology —
Texture profile**

Analyse sensorielle — Méthodologie — Profil de la texture

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Contents

Page

Foreword	iv
Introduction	v
1 Scope	1
2 Normative references	1
3 Terms and definitions	1
4 Principle	2
5 General test requirements	2
5.1 General conditions of test.....	2
5.2 Equipment and premises.....	2
6 Methodology	2
6.1 Components of a texture profile.....	2
6.2 Classification of textural attributes.....	3
6.2.1 General.....	3
6.2.2 Mechanical attributes.....	3
6.2.3 Geometrical attributes.....	5
6.2.4 Other attributes (moisture and fat content).....	5
6.3 Development of terminology.....	6
6.4 Reference products.....	6
6.4.1 Scales of reference products.....	6
6.4.2 Criteria for selection of reference products.....	7
6.5 Order of occurrence.....	7
6.6 Evaluation technique.....	7
6.7 Use of intensity scales.....	8
7 Panel screening and selection	8
7.1 General.....	8
7.2 Panel screening.....	8
7.2.1 General.....	8
7.2.2 Mouth or skin environment.....	8
7.2.3 Behaviour criteria.....	9
7.3 Panel selection.....	9
8 Panel training	9
8.1 First stage: Mechanical attributes.....	9
8.2 Second stage: Geometric attributes and fat and moisture content.....	9
8.3 Third stage: Develop scales.....	9
9 Preparation and presentation of samples for training and for evaluation	9
10 Evaluation by the panel	10
11 Data analysis	10
Annex A (informative) Examples of scales of reference products for evaluating the mechanical texture attributes of food products	11
Annex B (informative) Classification of selected visual and tactile sensory texture terms for non-food products	14
Bibliography	16

Foreword

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

This second edition cancels and replaces the first edition (ISO 11036:1994), which has been technically revised. The main changes compared with the previous edition are as follows:

- definitions have been added for consistency with ISO 5492;
- changes have been made to avoid repetition.

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