



## **Sensory analysis**

### **Part 1.1: Methodology—General guidance**

**STANDARDS**  
Australia



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  - Australian Society of Cosmetic Chemists
  - Brewers Association of Australia and New Zealand
  - Deakin University
  - Defence Science and Technology Organisation
  - Department of Agriculture, Fisheries and Forestry, Qld
  - Food Technology Association of Australia
  - National Association of Testing Authorities Australia
  - National Measurement Institute
  - University of Queensland
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Australian Standard<sup>®</sup>

## Sensory analysis

### Part 1.1: Methodology—General guidance

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## PREFACE

This Standard was prepared by Standards Australia Committee FT-022, Sensory Analysis of Foods to supersede AS 2542.1.1—2005, *Sensory analysis, Part 1.1: General guide to methodology—Types of test*.

This Standard is identical with, and has been reproduced from ISO 6658:2005, *Sensory analysis—Methodology—General guidance*.

The objective of this Standard is to provide general guidance on the methodology of sensory analysis. In addition, this Standard provides a brief background of essential features and requirements of methods used in the evaluation of products, by sensory analysis. It provides guidance and information on procedures where statistical analysis is used for interpretation of results.

As this Standard is reproduced from an International Standard, the following applies:

- (a) In the source text ‘this International Standard’ should read ‘this Australian Standard’.
- (b) A full point substitutes for a comma when referring to a decimal marker.

References to International Standards should be replaced by references to Australian Standards, as follows:

<i>Reference to International Standard</i>	<i>Australian Standard</i>
ISO	AS
5942    Sensory analysis—Vocabulary	2542    Sensory analysis
	2542.1.1    Part 3: Vocabulary

The term ‘informative’ has been used in this Standard to define the application of the annex to which it applies. An ‘informative’ annex is only for information and guidance.

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## INTRODUCTION

This International Standard constitutes a general introduction to the methodology of sensory analysis and should be read before undertaking the more detailed test procedures described in other International Standards. It covers the general area of methodology and is intended to fulfil the following functions:

- a) to provide a brief background of the essential features of methods of sensory analysis for the user of specific tests;
- b) to provide details of general requirements, procedures and interpretation of results common to all or most tests;
- c) to provide sufficient guidance on requirements, procedures and interpretation of results for the different specific tests to allow choice of the most appropriate procedure(s) for solution of a particular problem.

It comprises three main aspects, covered in Clauses 4, 5 and 6.

It is essential that Clause 4 "General requirements" be read first. Clause 5 "Method of test" describes, in a general manner, all the main tests, under five headings:

- Definition;
- Application;
- Assessors;
- Procedure;
- Analysis of results.

Clause 6 is concerned with some general principles of data collection and analysis of sensory data and also briefly covers general principles of statistical treatment of the results.

## AUSTRALIAN STANDARD

**Sensory analysis**Part 1.1:  
Methodology—General guidance**1 Scope**

This International Standard gives general guidance on the use of sensory analysis. It describes tests for the examination of foods by sensory analysis, and includes some information on the techniques to be used if statistical analysis of the results is required.

Generally these tests are intended only for objective sensory analysis. However, if a test can be used for determining preference, this is indicated.

**2 Normative references**

The following referenced documents are indispensable for the application 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 International Standard, the terms and definitions given in ISO 5492 and the following apply.

**3.1****sensory analysis**

examination of organoleptic attributes of a product by the sense organs

**4 General requirements****4.1 Basic information**

This clause covers the general requirements common to all situations encountered in sensory analysis. The information basic to these requirements is as follows.

- a) The human response to one stimulus cannot be isolated from previous experience or from other sensory stimuli received from the environment.

NOTE Nevertheless, influences arising from these two sources can be controlled and the effect standardized.

- a) Variability in sensory response is inherent in any group of people used for testing and is unavoidable; this can arise from inconsistencies within an individual, and through physiological and psychological differences between individuals.

NOTE However, with training, such a group can show highly consistent individual responses. Recognition of these factors is important in the analysis of results.