



## **Sensory analysis**

### **Part 2.3: Methodology—Guidelines for the use of quantitative response scales (rating)**

**STANDARDS**  
Australia



This Australian Standard® was prepared by Committee FT-022, Sensory Analysis of Food. It was approved on behalf of the Council of Standards Australia on 18 November 2014. This Standard was published on 17 December 2014.

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Australian Standard<sup>®</sup>

## Sensory analysis

### Part 2.3: Methodology—Guidelines for the use of quantitative response scales (rating)

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## PREFACE

This Standard was prepared by Standards Australia Committee FT-022, Sensory Analysis of Food to supersede AS 2542.2.3:2007, *Sensory analysis, Part 2.3: Specific methods—Guidelines for the use of quantitative response scales (rating)*.

The objective of this Standard is to provide guidelines describing quantitative response scales (where the response obtained indicates the intensity of perception) and their use when assessing samples.

This Standard is identical with, and has been reproduced from ISO 4121:2003, *Sensory analysis—Guidelines for the use of quantitative response scales*.

Appendix ZA provides additional information on Clause 5, *Response scales*, by covering examples of various types of rating scales and specimen answer forms.

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
5492	Sensory analysis—Vocabulary	2542.2.3 Sensory analysis 2542.2.3 Part 3: Vocabulary
6658	Sensory analysis—Methodology— General guidance	2542.2.1 Part 1.1: Methodology—General guidance
8586	Sensory analysis—General guidelines for the selection, training and monitoring of assessors, Parts 1 and 2*	2542.1.3 Part 1.3: General guidelines for the selection, training and monitoring of selected assessors and expert sensory assessors
8587	Sensory analysis—Methodology— Ranking	2542.2.6 Part 2.6: Methodology—Ranking

Only normative references that have been adopted as Australian Standards have been listed.

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

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\* ISO 8586, Parts 1 and 2 were revised and amalgamated in 2012 to become ISO 8586, *Sensory analysis—General guidelines for the selection, training and monitoring of selected assessors and expert sensory assessors*, which was adopted as AS 2542.1.3:2014.

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## AUSTRALIAN STANDARD

**Sensory analysis****Part 2.3:  
Methodology—Guidelines for the use of quantitative response scales  
(rating)****1 Scope**

This International Standard provides guidelines describing quantitative response scales (where the response obtained indicates the intensity of perception) and their use when assessing samples.

It is applicable to all quantitative assessment, whether global or specific and whether objective or hedonic.

It is intentionally limited to the most commonly used measurement scales for sensory assessment.

It is necessary to distinguish between two common uses of the term “scale”: response scale (see 3.1), and measurement scale (see 3.5).

NOTE Annex A gives examples of an application.

**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*

ISO 6658, *Sensory analysis — Methodology — General guidance*

ISO 8586-1, *Sensory analysis — General guidance for the selection, training and monitoring of assessors — Part 1: Selected assessors*

ISO 8586-2, *Sensory analysis — General guidance for the selection, training and monitoring of assessors — Part 2: Experts*

ISO 8587, *Sensory analysis — Methodology — Ranking*

**3 Terms and definitions**

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

**3.1  
Response scale**

means (e.g. numerical, verbal or pictorial) by which an assessor registers a quantitative response

NOTE 1 In sensory analysis, this is a device or tool to capture the reaction of an assessor to some property such that it can be converted into numbers.

NOTE 2 The term “scale” is widely used as being equivalent to the expression “response scale”.