

Australian Standard[®]

AS 2542.2.5:2014

Sensory analysis

Method 2.5: Methodology—‘A–not A’ test

PREFACE

This Standard was prepared by the Standards Australia Committee FT-022, Sensory Analysis of Food, to supersede AS 2542.2.5:1991, *Sensory analysis of foods, Method 2.5: Specific methods—‘A–not A’ test*.

This Standard is based on but not equivalent to ISO 8588:1987. ISO 8588 has not been adopted due to the age of the standard and because work has commenced to review the 1987 edition.

This edition confirms the methodology, without technical change but updates the referenced documents and reflects current editorial style.

METHOD

1 SCOPE

This Standard sets out a method for the ‘A–not A’ test for use in the sensory analysis of foods.

NOTES:

- 1 The ‘A–not A’ test is used to determine whether test samples in a series are the same as, or different from, a reference sample.
- 2 The test is particularly useful where there are slight variations in appearance of test samples which would preclude the use of a test involving direct comparison with reference sample ‘A’, such as in the triangle test.
- 3 The test is applicable where the time interval between presentation of samples needs to be controlled, e.g. to overcome problems with lingering after-taste.
- 4 The test is useful for determining the sensitivity of an assessor to a particular stimulus.

2 REFERENCED DOCUMENTS

The following documents are referred to in this Standard:

AS 2542	Sensory analysis
2542.1.1	Part 1.1: Methodology—General guidance
2542.3	Part 3: Vocabulary

3 DEFINITIONS

For the purpose of this Standard, the definitions given in AS 2542.3 apply.