



## **Sensory analysis**

### **Part 2.6: Methodology—Ranking**

**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 Society of Cosmetic Chemists
  - Brewers Association of Australia and New Zealand
  - Deakin University
  - Defence Science and Technology Organisation
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  - Food Technology Association of Australia
  - National Association of Testing Authorities Australia
  - National Measurement Institute
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Australian Standard<sup>®</sup>

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**Part 2.6: Methodology—Ranking**

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## PREFACE

This Standard was prepared by the Standards Australia Committee FT-022, Sensory Analysis of Foods, to supersede AS 2542.2.6—1995, *Sensory analysis of foods, Method 2.6: Specific methods—Ranking*.

This Standard is identical with, and has been reproduced from, ISO 8587:2006, *Sensory analysis—Methodology—Ranking*, and its Amendment 1:2013, which is added at the end of the source text. The amendment affects Clause 8.2.5.

The objective of this Standard is to provide a procedure for determining the rank order in a specified attribute or criterion for three or more samples.

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 or Australian/New Zealand Standards, as follows:

<i>Reference to International Standard</i>	<i>Australian Standard</i>
ISO	AS
5492 Sensory analysis—Vocabulary	2542 Sensory analysis 2542.3 Part 3 Vocabulary
6658 Sensory analysis—Methodology— General guidance	2542.1.1 Part 1.1: Methodology—General guidance
8586 Sensory analysis—General guidance 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

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

The terms ‘normative’ and ‘informative’ have been used in this Standard to define the application of the annex to which they apply. A ‘normative’ annex is an integral part of a Standard, whereas an ‘informative’ annex 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 2.6:  
Methodology—Ranking**1 Scope**

This International Standard describes a method for sensory evaluation with the aim of placing a series of test samples in rank order.

This method allows for assessing differences among several samples based on the intensity of a single attribute, of several attributes<sup>1)</sup> or of an overall impression. It is used to find if differences exist, but cannot determine the degree of difference that exists between samples.

The method is suited for the following cases:

- a) evaluation of assessors' performance
  - 1) training assessors,
  - 2) determining perception thresholds of individuals or groups,
- b) product assessment
  - 1) pre-sorting of samples
    - i) on a descriptive criterion,
    - ii) on hedonic preference;
  - 2) determination of the influence on intensity levels of one or more parameters (e.g. order of dilution, influence of raw materials or production, packaging or storage methods)
    - i) on a descriptive criterion,
    - ii) on hedonic preference;
  - 3) determination of the order of preference in a global hedonic test.

**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*

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1) In this case, each attribute is tested through a different test in which the same products have different codes and are served in different orders to the same assessor.