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Sensory analysis — Methodology — Duo-trio test

Analyse sensorielle — Méthodologie — Essai duo-trio

ISO 10399

**Fourth edition
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This document was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 12, *Sensory analysis*, in collaboration with the European Committee for Standardization (CEN), in accordance with the Agreement on technical cooperation between ISO and CEN (Vienna Agreement).

This fourth edition cancels and replaces the third edition (ISO 10399:2017), which has been technically revised.

The main changes are as follows:

- the document has been generalized beyond food and beverage applications;
- the description of how to test for similarity has been updated to best practices and some definitions and descriptions have been amended to also encompass this scenario;
- basic information on how to use the Thurstonian model in addition to the previously emphasized guessing model has been added;
- the principle has been expanded slightly to enhance clarity;
- R code has been provided in the tables of [Annex A](#) as one alternative option to derive exact results, which is exemplified in the examples in [Annex B](#);
- the example in [Clause B.2](#) has been modified to reflect state-of-the-art testing for similarity, whereas the example in Clause B.3 has been dropped as the confidence interval approach is now embedded into the earlier examples;
- the references have been updated.

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