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## **Milk and milk products — Sensory analysis —**

### **Part 2: Recommended methods for sensory evaluation**

*Lait et produits laitiers — Analyse sensorielle —*

*Partie 2: Méthodes recommandées pour l'évaluation sensorielle*



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## Foreword

**ISO (the International Organization for Standardization)** is a worldwide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

International Standards are drafted in accordance with the rules given in the ISO/IEC Directives, Part 2.

The main task of technical committees is to prepare International Standards. Draft International Standards adopted by the technical committees are circulated to the member bodies for voting. Publication as an International Standard requires approval by at least 75 % of the member bodies casting a vote.

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. ISO shall not be held responsible for identifying any or all such patent rights.

ISO 22935-2|IDF 99-2 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 5, *Milk and milk products*, and the International Dairy Federation (IDF). It is being published jointly by ISO and IDF.

ISO 22935|IDF 99 consists of the following parts, under the general title *Milk and milk products — Sensory analysis*:

- *Part 1: General guidance for the recruitment, selection, training and monitoring of assessors*
- *Part 2: Recommended methods for sensory evaluation*
- *Part 3: Guidance on a method for evaluation of compliance with product specifications for sensory properties by scoring*

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## Foreword

**IDF (the International Dairy Federation)** is a non-profit organization representing the dairy sector worldwide. IDF membership comprises National Committees in every member country as well as regional dairy associations having signed a formal agreement on cooperation with IDF. All members of IDF have the right to be represented on the IDF Standing Committees carrying out the technical work. IDF collaborates with ISO in the development of standard methods of analysis and sampling for milk and milk products.

Draft International Standards adopted by the Action Teams and Standing Committees are circulated to the National Committees for voting. Publication as an International Standard requires approval by at least 50 % of the IDF National Committees casting a vote.

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ISO 22935-2|IDF 99-2 was prepared by the International Dairy Federation (IDF) and Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 5, *Milk and milk products*. It is being published jointly by IDF and ISO.

All work was carried out by the Joint ISO-IDF Action Team on *Statistics and sampling* of the Standing Committee on *Quality assurance, statistics of analytical data & sampling* under the aegis of its project leader: Ms. V. Jones (NZ).

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This edition of ISO 22935-2|IDF 99-2, together with ISO 22935-1|IDF 99-1 and ISO 22935-3|IDF 99-3, cancels and replaces IDF 99C:1997, which has been technically revised.

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## Introduction

The purpose of ISO 22935|IDF 99 (all parts) is to give guidance on methodology for sensory analysis and the use of a common nomenclature of terms for milk and milk products.

To achieve that, ISO 22935|IDF 99 has been divided into the three parts listed in the forewords.

ISO 6658 <sup>[1]</sup> should be consulted for an overview of sensory methods other than the one provided in ISO 22935-3|IDF 99-3.

Evaluation of labelling and packaging is not covered by ISO 22935|IDF 99 (all parts).

The principles described are largely derived from various International Standards on the topic.