

Australian Standard<sup>®</sup>

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**Sensory analysis of foods**

**Part 0: Introduction and list of  
methods**

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This Australian Standard was prepared by Committee FT/2, Sensory Examination of Foods. It was approved on behalf of the Council of Standards Australia on 28 December 1994 and published on 5 April 1995.

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The following interests are represented on Committee FT/2:

Australian Associated Brewers  
Australian Chamber of Commerce and Industry  
Australian Institute of Food Science and Technology  
Australian Soft Drink Association  
Australian Wine and Brandy Corporation  
Council of Australian Food Technology Associations  
CSIRO—Division of Food Science and Technology  
Dairy Industry Authority of Western Australia  
Department of Agriculture, Victoria  
Department of Primary Industries, Queensland  
N.S.W. Agriculture  
National Association of Testing Authorities, Australia  
Royal Melbourne Institute of Technology  
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## INTRODUCTION

This Standard was prepared by the Standards Australia Committee FT/2 on Sensory Examination of Foods, which took account of corresponding International (ISO) Standards, relevant British Standards and Standards published by the American Society for Testing and Materials (ASTM).

This Standard is Part 0 of AS 2542, which comprises a series of methods and related Standards dealing with the examination of foods and beverages for sensory properties such as odour, taste, flavour and texture.

The objective of this Standard is to list the designations and titles of the AS 2542 series. Each Standard in the series falls into one of three categories, according to subject matter, as follows:

*AS 2542.1 Series—General guide to methodology* This series provides information on requirements for the testing area, preparation and presentation of samples, types of test available and selection of assessors to take part in testing panels.

*AS 2542.2 Series—Specific methods* Standards in this series set out in detail the procedures for carrying out the various test methods used in sensory analysis and include data for statistical analysis of test panel results.

*AS 2542.3 Glossary of terms* This Standard lists and defines the terms used in sensory analysis of foods that are commonly used in the AS 2542 series.