



Sensory analysis

Part 2.6: Methodology—Ranking



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The following are represented on Committee FT-022:

- Australian Chamber of Commerce and Industry
 - Australian Institute of Food Science and Technology
 - Australian Society of Cosmetic Chemists
 - Brewers Association of Australia and New Zealand
 - Deakin University
 - Defence Science and Technology Organisation
 - Department of Agriculture, Fisheries and Forestry, Qld
 - Food Technology Association of Australia
 - National Association of Testing Authorities Australia
 - National Measurement Institute
 - University of Queensland
-

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Australian Standard[®]

Sensory analysis

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.

* 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 attributes¹⁾ 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, of 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*

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.