

Australian Standard™

Refrigerated display cabinets

**Part 10: Test for absence of odour and
taste**



This Australian Standard was prepared by Committee ME-008, Refrigerated Display Cabinets. It was approved on behalf of the Council of Standards Australia on 26 September 2003.

This Standard was published on 1 October 2003.

The following are represented on Committee ME-008:

Australian Greenhouse Office
Australian Retailers Association
Commercial Refrigeration Manufacturers Association of Australia
Food Science Australia
Institution of Engineers Australia
Refrigeration Air Conditioning Companies Association

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Australian Standard™

Refrigerated display cabinets

Part 10: Test for absence of odour and taste

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PREFACE

This Standard was prepared by the Australian members of the Joint Standards Australia/Standards New Zealand Committee ME-008, Refrigerated Display Cabinets, to supersede (in part) AS 1731.10—2000, *Refrigerated display cabinets, Part 10: Test for absence of odour and taste*. After consultation with stakeholders in both countries, Standards Australia and Standards New Zealand decided to develop this Standard as an Australian, rather than an Australian/New Zealand Standard.

This Standard incorporates Amendment No. 1 (December 2005). The changes required by the Amendment are indicated in the text by a marginal bar and amendment number against the clause, note, table, figure or part thereof affected.

This Standard is based on International Standard prEN ISO 23953-2:2003, *Refrigerated display cabinets, Part 10: Classification, requirements and test conditions*.

The Standard is Part 10 of a series of Standards for refrigerated display cabinets, as follows:

AS

- 1731 Refrigerated display cabinets
- 1731.1 Part 1: Terms and definitions
- 1731.2 Part 2: General mechanical and physical requirements
- 1731.3 Part 3: Linear dimensions, areas and volumes
- 1731.4 Part 4: General test conditions
- 1731.5 Part 5: Temperature test
- 1731.6 Part 6: Classification according to temperatures
- 1731.7 Part 7: Defrosting test
- 1731.8 Part 8: Water vapour condensation test
- 1731.9 Part 9: Electrical energy consumption test
- 1731.10 Part 10: Test for absence of odour and taste (this Standard)
- 1731.11 Part 11: Installation, maintenance and user guide
- 1731.12 Part 12: Measurement of the heat extraction rate of the cabinets when the condensing unit is remote from the cabinet
- 1731.13 Part 13: Test report
- 1731.14 Part 14: Minimum energy performance standard (MEPS) requirements

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STANDARDS AUSTRALIA

Australian Standard

Refrigerated display cabinets

Part 10: Test for absence of odour and taste

1 SCOPE

1.1 Scope of Standard

A1 | This Standard specifies terminology, general mechanical and physical requirements, test conditions as well as installation and maintenance, for commercial refrigerators and freezers used for the sale or display of food products including beverages.

This Standard does not cover refrigerated vending machines, ice-makers, cabinets intended for use in catering and similar non-retail applications.

1.2 Scope of Part 10

This Part of AS 1731 specifies methods of test to check that materials used for the internal components of refrigerated display cabinets will not impart either taste or odour to food.

2 REFERENCED DOCUMENTS

The following documents are referred to in this Standard:

AS

1731 Refrigerated display cabinets

1731.6 Part 6: Classification according to temperatures

1731.13 Part 13: Test report

3 OBJECTIVE

The objective of this Standard is to establish a procedure for testing of refrigerated display cabinets designed for unwrapped foodstuff for absence of odour and taste for use by manufacturers, suppliers, purchasers, operators and regulators of these systems.

4 PREPARATION AND TESTING

4.1 Ambient temperature

The ambient temperature shall be between +22°C and +30°C.

4.2 Cleaning

The cabinet shall be cleaned prior to the test in accordance with the manufacturer's instructions and after the test with distilled water.

4.3 Thermostat setting

The cabinet shall be operated for 48 h, with the thermostat and other control devices set in accordance with the manufacturer's instructions, to provide the required temperatures according to the relevant classification (see AS 1731.6).