

Australian Standard™

## Refrigerated display cabinets

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

This Australian Standard was prepared by Committee ME/8, Refrigerated Display Cabinets. It was approved on behalf of the Council of Standards Australia on 28 April 2000 and published on 10 August 2000.

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The following interests are represented on Committee ME/8:

Australian Food and Grocery Council  
Australian Retailers Association  
Commercial Refrigeration Manufacturers Association of Australia  
Food Science Australia  
New South Wales Health Department

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## Refrigerated display cabinets

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

Originated as AS B220—1966.  
Previous edition AS 1731—1983.  
Revised and redesignated in part as AS 1731.10—2000.

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## PREFACE

This Standard was prepared by Standards Australia Committee ME/8, Refrigerated Display Cabinets, to supersede (in part) AS 1731—1983, *Frozen food retail cabinets*.

The Scope of the original Standard has been extended to include requirements for retail chiller cabinets as well as retail freezer cabinets.

This Standard is based on British Standard BS EN 441:1994, *Refrigerated display cabinets* (Part 10).

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
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

The objective of this series of Standards is to provide standardized construction requirements and performance assessment procedures for refrigerated display cabinets for use by manufacturers, suppliers, purchasers, operators and regulators of these systems.

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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

This Standard specifies terminology, general mechanical and physical requirements, test conditions as well as installation and maintenance, including a user's guide, for refrigerated display cabinets for the sale or display, or both, of food products.

This Standard does not cover refrigerated vending machines, cabinets intended for use in catering or similar non-retail applications, or food service cabinets.

##### 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

#### 3 PREPARATION AND TESTING

##### 3.1 Ambient temperature

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

##### 3.2 Cleaning

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

##### 3.3 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).

##### 3.4 Samples

The analytical samples and check samples, respectively, for each cabinet or compartment are the following:

- (a) 100 mL distilled water.
- (b) a slice of fresh unsalted butter of 75 mm × 35 mm × 5 mm.

Six samples, at least, from each of Items (a) and (b) are necessary to serve as analytical samples and six, at least, to serve as check samples.