

STANDARDS ASSOCIATION OF AUSTRALIA

Australian Standard

for

SENSORY ANALYSIS OF FOODS

PART 1. GENERAL GUIDE TO METHODOLOGY

AS 2542.1.1
GENERAL REQUIREMENTS

FOREWORD

Sensory analysis is concerned with obtaining information about the sensory properties of foods; colour, appearance, aroma, taste, flavour (the combined effect of aroma and taste), and textural attributes such as consistency, viscosity, or hardness. Samples of the foods are submitted to a panel of assessors who are asked to examine the samples and answer specific questions about one or more sensory properties according to the objectives of the investigation.

Sensory analysis is performed by people, not instruments, and because of the subjective nature of the tests, the results are influenced by human physiological and psychological factors. To minimize bias and make the overall test result as valid as possible, the tests are designed on a statistical basis and are conducted in such a way that opinions and judgements are influenced as little as possible by extraneous factors. The aim is to get the panel of assessors to act as a reliable measuring instrument.

It is essential that the type of test is appropriate for the purpose, a standardized procedure is followed using an adequate test panel, and results subjected to correct statistical interpretation.

1 SCOPE. This standard sets out in general terms the requirements for the testing area, apparatus, sample preparation, and selection of test panels for carrying out the sensory analysis of foods.

NOTE: The most important considerations in sensory testing are experimental design, and physiological and psychological aspects. These aspects are covered in greater depth in AS 2542.1.2, AS 2542.1.3 and AS 2542.1.4, and also in AS 2542.2.

2 REFERENCED DOCUMENTS. The following standards are referred to in this standard:

AS 2542	Sensory Analysis of Foods
2542.1.2	General Guide to Methodology—Types and Choice of Test
2542.1.3	General Guide for Methodology—Analysis and Interpretation of Results*
2542.1.4	General Guide to Methodology Selection and Training of Assessors*
2542.2	Specific Methods
2542.3	Glossary of Terms*

3 DEFINITIONS. For definitions of terms relating to sensory analysis, see AS 2542.3.

4 TESTING AREA. The aim should be to allow the assessors to perform their task free from distractions in a neutral and generally comfortable environment. Where possible, the testing area should be separate from the sample preparation area and it should be kept free of odours from cooking, cleaning materials, cosmetics and tobacco. Lighting should be kept constant throughout the test.

*In course of preparation.