



Sensory analysis

Part 1.1: Methodology—General guidance



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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
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Australian Standard[®]

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Part 1.1: Methodology—General guidance

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PREFACE

This Standard was prepared by Standards Australia Committee FT-022, Sensory Analysis of Foods to supersede AS 2542.1.1—2005, *Sensory analysis, Part 1.1: General guide to methodology—Types of test*.

This Standard is identical with, and has been reproduced from ISO 6658:2005, *Sensory analysis—Methodology—General guidance*.

The objective of this Standard is to provide general guidance on the methodology of sensory analysis. In addition, this Standard provides a brief background of essential features and requirements of methods used in the evaluation of products, by sensory analysis. It provides guidance and information on procedures where statistical analysis is used for interpretation of results.

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’.
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References to International Standards should be replaced by references to Australian Standards, as follows:

<i>Reference to International Standard</i>	<i>Australian Standard</i>
ISO	AS
5942 Sensory analysis—Vocabulary	2542 Sensory analysis
	2542.3 Part 3: Vocabulary

The term ‘informative’ has been used in this Standard to define the application of the annex to which it applies. An ‘informative’ annex is only for information and guidance.

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