



Sensory analysis

Part 3: Vocabulary



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- 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[®]

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Part 3: Vocabulary

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PREFACE

This Standard was prepared by Standards Australia Committee FT-022, Sensory Analysis of Food to supersede AS 2542.3—1989, *Sensory analysis of foods, Part 3: Glossary of terms*.

This Standard is identical with, and has been reproduced from ISO 5492:2008, *Sensory analysis—Vocabulary*.

The objective of this Standard is to list and define terms that are used in Australia for sensory analysis.

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.

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