

Sensory analysis

Part 2.4: Methodology—Duo-trio test



This Australian Standard® was prepared by Committee FT-022, Sensory Analysis of Food. It was approved on behalf of the Council of Standards Australia on 18 November 2014. This Standard was published on 17 December 2014.

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
- University of Queensland

This Standard was issued in draft form for comment as DR AS 2542.2.4:2014.

Standards Australia wishes to acknowledge the participation of the expert individuals that contributed to the development of this Standard through their representation on the Committee and through the public comment period.

Keeping Standards up-to-date

Australian Standards® are living documents that reflect progress in science, technology and systems. To maintain their currency, all Standards are periodically reviewed, and new editions are published. Between editions, amendments may be issued.

Standards may also be withdrawn. It is important that readers assure themselves they are using a current Standard, which should include any amendments that may have been published since the Standard was published.

Detailed information about Australian Standards, drafts, amendments and new projects can be found by visiting www.standards.org.au

Standards Australia welcomes suggestions for improvements, and encourages readers to notify us immediately of any apparent inaccuracies or ambiguities. Contact us via email at mail@standards.org.au, or write to Standards Australia, GPO Box 476, Sydney, NSW 2001.

AS 2542.2.4:2014

Australian Standard®

Sensory analysis

Part 2.4: Methodology—Duo-trio test

Originated as AS 2542.2.4—1988. Previous edition 2005. Third edition AS 2542.2.4:2014.

COPYRIGHT

© Standards Australia Limited

All rights are reserved. No part of this work may be reproduced or copied in any form or by any means, electronic or mechanical, including photocopying, without the written permission of the publisher, unless otherwise permitted under the Copyright Act 1968.

Published by SAI Global Limited under licence from Standards Australia Limited, GPO Box 476, Sydney, NSW 2001, Australia

ISBN 978 1 74342 923 5

PREFACE

This Standard was prepared by Standards Australia Committee FT-022, Sensory Analysis of Food, to supersede AS 2542.2.4—2005, *Sensory analysis*, Method 2.4: *Specific methods—Duo-trio test*.

The objective of this Standard is to provide a procedure for determining whether a perceptible sensory difference or similarity exists between samples of two products. The method is applicable whether a difference exists in a single sensory attribute or in several attributes.

This Standard is identical with, and has been reproduced from ISO 10399:2004, Sensory analysis—Methodology—Duo-trio test.

In reference to Table A.1 the exact p level for α can be calculated using binomial statistics. For example, using Microsoft Excel, the p value for $\alpha = 1$ – BINOMDIST $(x - 1, n, \frac{1}{2}, \text{true})$ for x correct responses from n panellists.

In reference to Table A.2, the exact p level for β can be calculated using binomial statistics. For example, using Microsoft Excel, the p value for β = BINOMDIST $(x, n, p_d + (1 - p_d)^*(1/2), TRUE)$ for x correct responses from n panellists and p_d = maximum allowable proportion of discriminators expressed as decimal, i.e. 10% = 0.10. Note that for similarity testing you accept the null hypothesis of no difference with $100 (1 - \beta)\%$ confidence.

Hence, if the p value (for β) is equal to 0.05, you conclude that the two samples are similar with 95% confidence.

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.

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

Reference to International Standard		Australian Standard	
ISO		AS	
5492	Sensory analysis—Vocabulary	2542	Sensory analysis
		2542.3	Part 3: Vocabulary

Only normative references that have been adopted as Australian Standards have been listed.

The terms 'normative' and 'informative' have been used in this Standard to define the application of the annex to which they apply. A 'normative' annex is an integral part of a Standard, whereas an 'informative' annex is only for information and guidance.

CONTENTS

1	Scope	1
2	Normative references	
3	Terms and definitions	
4	Principle	2
5	General test conditions and requirements	
6 6.1 6.2	AssessorsQualificationNumber of assessors	3
7	Procedure	4
8 8.1 8.2	Analysis and interpretation of results	5
9	Test report	6
10	Precision and bias	6
Annex	A (normative) Tables	7
Annex	B (informative) Examples	12
Biblio	graphy	19



The ic a nee previous i arenace are chare pasheaten at the limit selection	This is a free preview.	Purchase the	entire publication	at the link below:
--	-------------------------	--------------	--------------------	--------------------

Product Page

- Dooking for additional Standards? Visit Intertek Inform Infostore
- Dearn about LexConnect, All Jurisdictions, Standards referenced in Australian legislation