



National Standards Authority of Ireland  
Údarás um Chaighdeáin Náisiúnta na hÉireann

IRISH STANDARD

**S.R. CEN/TR 15645-3:2008**

ICS 67.250  
85.060

**PAPER AND BOARD INTENDED TO COME  
INTO CONTACT WITH FOODSTUFFS -  
CALIBRATION OF THE OFF-FLAVOUR TEST -  
PART 3: DRY FOOD**

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EUROPEAN STANDARD

**CEN/TR 15645-3:2008/AC**

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July 2008

EUROPÄISCHE NORM

Juillet 2008

Juli 2008

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ICS 67.250; 85.060

English version  
Version Française  
Deutsche Fassung

Paper and board intended to come into contact with foodstuffs - Calibration  
of the off-flavour test - Part 3: Dry food

Papiers et cartons destinés à entrer en  
contact avec les denrées alimentaires -  
Étalonnage des essais de flaveur atypique -  
Partie 3: Aliments secs

Papier und Pappe vorgesehen für den  
Kontakt mit Lebensmitteln - Kalibrierung für  
die Geschmacksprüfung - Teil 3: Trockene  
Lebensmittel

This corrigendum becomes effective on 9 July 2008 for incorporation in the official English and French versions of the EN.

Ce corrigendum prendra effet le 9 juillet 2008 pour incorporation dans les versions officielles anglaise et française de la EN.

Die Berichtigung tritt am 9. Juli 2008 zur Einarbeitung in die offizielle Englische und Französische Fassung der EN in Kraft.



EUROPEAN COMMITTEE FOR STANDARDIZATION  
COMITÉ EUROPÉEN DE NORMALISATION  
EUROPÄISCHES KOMITEE FÜR NORMUNG

**Management Centre: rue de Stassart, 36 B-1050 Brussels**

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**CEN/TR 15645-3:2008/AC:2008 (E)**

*In Annex J (informative) Mood's median test, J.3 Testing, 4<sup>th</sup> hyphen, replace "Error! Objects cannot be created from editing field codes." with "  $X^2 = \sum \frac{(O-E)^2}{E}$  " to read as follows: "*

— Compute the value of the  $X^2$  statistic:  $X^2 = \sum \frac{(O-E)^2}{E}$  .".

ICS 67.250; 85.060

English Version

**Paper and board intended to come into contact with foodstuffs -  
Calibration of the off-flavour test - Part 3: Dry food**

Papiers et cartons destinés à entrer en contact avec les  
denrées alimentaires - Etalonnage des essais de flaveur  
atypique - Partie 3 : Aliments secs

Papier und Pappe vorgesehen für den Kontakt mit  
Lebensmitteln - Kalibrierung für die Geschmacksprüfung -  
Teil 3: Trockene Lebensmittel

This Technical Report was approved by CEN on 13 August 2007. It has been drawn up by the Technical Committee CEN/TC 172.

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