



National Standards Authority of Ireland
Údarás um Chaighdeáin Náisiúnta na hÉireann

IRISH STANDARD

S.R. CEN/TR 15645-2:2008

ICS 67.250
85.060

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*This Irish Standard was
published under the authority
of the National Standards
Authority of Ireland and
comes into effect on:
4 April 2008*

**PAPER AND BOARD INTENDED TO COME
INTO CONTACT WITH FOODSTUFFS -
CALIBRATION OF THE OFF FLAVOUR TEST -
PART 2: FATTY FOOD**

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EUROPEAN STANDARD

CEN/TR 15645-2:2008/AC

NORME EUROPÉENNE

July 2008

EUROPÄISCHE NORM

Juillet 2008

Juli 2008

ICS 85.060; 67.250

English version
Version Française
Deutsche Fassung

Paper and board intended to come into contact with foodstuffs - Calibration
of the off-flavour test - Part 2: Fatty food

Papiers et cartons destinés à entrer en
contact avec les denrées alimentaires -
Étalonnage des essais de flaveur atypique -
Partie 2: Aliments gras

Papier und Pappe vorgesehen für den
Kontakt mit Lebensmitteln - Kalibrierung für
die Geschmacksprüfung - Teil 2: Fettende
Lebensmittel

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

Ce corrigendum prendra effet le 9 juillet 2008 pour incorporation dans la version anglaise officielle de la EN.

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



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

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Ref. No.:CEN/TR 15645-2:2008/AC:2008 E

CEN/TR 15645-2:2008/AC:2008 (E)

In Annex I (informative) Mood's median test, 1.3 Testing, 4th 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 2: Fatty food**

Papiers et cartons destinés en entrer en contact avec les
denrées alimentaires - Étalonnage des essais de flaveur
atypique - Partie 2 : Aliments gras

Papier und Pappe vorgesehen für den Kontakt mit
Lebensmitteln - Kalibrierung für die Geschmacksprüfung -
Teil 2: Fettende 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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