

# ISO 22935-2:2009-04 (E)

## Milk and milk products — Sensory analysis — Part 2: Recommended methods for sensory evaluation

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### Contents

Page

Foreword.....	iv
Foreword.....	v
Introduction .....	vi
1 Scope .....	1
2 Normative references .....	1
3 Principle.....	1
4 Supervision .....	2
5 Preparing for a panel.....	2
6 Documents .....	2
7 Test room.....	3
8 Recommended method for sensory evaluation of butter.....	3
9 Recommended method for sensory evaluation of milk powder.....	5
10 Recommended method for sensory evaluation of cheese.....	6
11 Recommended method for sensory evaluation of liquid milk.....	8
12 Recommended method for sensory evaluation of cream .....	9
13 Recommended method for sensory evaluation of fermented milk products.....	10
14 Recommended method for sensory evaluation of ice cream .....	11
Annex A (normative) International tables of common attributes .....	14
Bibliography .....	23