

# ISO 16779:2015-08 (E)

## Sensory analysis - Assessment (determination and verification) of the shelf life of foodstuffs

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<b>Contents</b>		<b>Page</b>
Foreword .....		iv
Introduction .....		v
1	Scope .....	1
2	Normative references .....	1
3	Terms and definitions .....	1
4	Procedure .....	2
4.1	General .....	2
4.2	Selection of the test and reference samples .....	2
4.2.1	Test samples .....	2
4.2.2	Reference samples .....	3
4.2.3	Number and amount of the required test and reference samples .....	3
4.3	Storage conditions .....	3
4.3.1	Specified storage conditions .....	3
4.3.2	Not specified storage conditions .....	3
4.3.3	Storage conditions intended to accelerate product changes .....	3
4.3.4	Examples of application when the reaction/rate/temperature (RRT) is equal to 2 .....	4
4.4	Preparation of a sampling plan .....	4
4.4.1	Specification of the starting point .....	4
4.4.2	Specification of the test period .....	4
4.4.3	Test steps .....	5
5	Test methods .....	5
5.1	General .....	5
5.2	Discrimination tests .....	5
5.3	Descriptive tests .....	5
5.4	Hedonic tests .....	5
5.5	Combination of test methods .....	6
6	Evaluation of results .....	6
7	Test report .....	6
Bibliography .....		7