

DIN ISO 16779:2018-05 (E)

Sensory analysis - Assessment (determination and verification) of the shelf life of foodstuffs (ISO 16779:2015)

| Contents | Page |
|--|------|
| National foreword..... | 3 |
| National Annex NA (informative) Bibliography..... | 4 |
| Foreword | 5 |
| Introduction..... | 6 |
| 1 Scope..... | 7 |
| 2 Normative references..... | 7 |
| 3 Terms and definitions..... | 7 |
| 4 Procedure..... | 8 |
| 4.1 General..... | 8 |
| 4.2 Selection of the test and reference samples..... | 8 |
| 4.2.1 Test samples..... | 8 |
| 4.2.2 Reference samples..... | 9 |
| 4.2.3 Number and amount of the required test and reference samples..... | 9 |
| 4.3 Storage conditions | 9 |
| 4.3.1 Specified storage conditions..... | 9 |
| 4.3.2 Not specified storage conditions..... | 9 |
| 4.3.3 Storage conditions intended to accelerate product changes..... | 9 |
| 4.3.4 Examples of application when the reaction/rate/temperature (RRT) is equal to 2 | 10 |
| 4.4 Preparation of a sampling plan..... | 10 |
| 4.4.1 Specification of the starting point..... | 10 |
| 4.4.2 Specification of the test period..... | 10 |
| 4.4.3 Test steps..... | 11 |
| 5 Test methods..... | 11 |
| 5.1 General..... | 11 |
| 5.2 Discrimination tests | 11 |
| 5.3 Descriptive tests..... | 11 |
| 5.4 Hedonic tests | 11 |
| 5.5 Combination of test methods | 12 |
| 6 Evaluation of results..... | 12 |
| 7 Test report..... | 12 |
| Bibliography..... | 13 |