

# DIN 10950:2020-09 (E)

## Sensory analysis - Basic principles

---

### Contents

Page

Foreword .....	3
1 Scope .....	4
2 Normative references .....	4
3 Terms and definitions.....	5
4 Classification of sensations .....	5
4.1 Classification according to sensory modality.....	5
4.2 Olfactory sensations.....	5
4.3 Gustatory sensations.....	6
4.3.1 Basic taste types/flavour qualities.....	6
4.3.2 Course of gustatory sensations.....	6
5 General prerequisites .....	6
5.1 General information.....	6
5.2 Objectives of the test method .....	7
5.3 Selection of a sensory analysis method.....	7
5.4 Selection and training of assessors .....	7
5.5 Selection of samples .....	8
5.6 Test rooms.....	8
6 Classification of sensory test methods .....	8
7 Possible applications of the test methods including the number of test samples .....	9
8 Examples of application of test methods.....	10
Bibliography .....	13

### Tables

Table 1 — Classification of sensory test methods .....	9
Table 2 — Classification with regard to problem definition.....	9
Table 3 — Test method and number of test samples .....	9
Table 4 — Examples of application of test methods.....	10