

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

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

---

### 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