

ISO 16779:2015-08 (E)

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

Contents		Page
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