

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 |