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**