ISO 11036:2020-05 (E)

Sensory analysis - Methodology - Texture profile

Contents

Page

Foreword iv

Introduction v

1 Scope 1

2 Normative references 1

3 Terms and definitions 1

4 Principle 2

5 General test requirements 2
5.1 General conditions of test 2
5.2 Equipment and premises 2

6 Methodology 2
6.1 Components of a texture profile 2
6.2 Classification of textural attributes 3
6.2.1 General 3
6.2.2 Mechanical attributes 3
6.2.3 Geometrical attributes 5
6.2.4 Other attributes (moisture and fat content) 5
6.3 Development of terminology 6
6.4 Reference products 6
6.4.1 Scales of reference products 6
6.4.2 Criteria for selection of reference products 7
6.5 Order of occurrence 7
6.6 Evaluation technique 7
6.7 Use of intensity scales 8

7 Panel screening and selection 8
7.1 General 8
7.2 Panel screening 8
7.2.1 General 8
7.2.2 Mouth or skin environment 8
7.2.3 Behaviour criteria 9
7.3 Panel selection 9

8 Panel training 9
8.1 First stage: Mechanical attributes 9
8.2 Second stage: Geometric attributes and fat and moisture content 9
8.3 Third stage: Develop scales 9

9 Preparation and presentation of samples for training and for evaluation 9

10 Evaluation by the panel 10

11 Data analysis 10

Annex A (informative) Examples of scales of reference products for evaluating the mechanical texture attributes of food products 11

Annex B (informative) Classification of selected visual and tactile sensory texture terms for non-food products 14

Bibliography 16