

# ISO 22935-2:2023-04 (E)

## Milk and milk products - Sensory analysis - Part 2: Methods for sensory evaluation

---

<b>Contents</b>		<b>Page</b>
Forewords.....		v
Introduction.....		vii
<b>1 Scope.....</b>		<b>1</b>
<b>2 Normative references.....</b>		<b>1</b>
<b>3 Terms and definitions.....</b>		<b>1</b>
<b>4 Principle.....</b>		<b>1</b>
<b>5 Supervision.....</b>		<b>1</b>
5.1 Panel leader responsibilities.....		1
5.2 Panel leader requirements.....		2
<b>6 Preparing for a panel.....</b>		<b>2</b>
<b>7 Documents.....</b>		<b>2</b>
<b>8 Test room.....</b>		<b>2</b>
<b>9 Recommended method for sensory evaluation of butter.....</b>		<b>3</b>
9.1 Applicability.....		3
9.2 Sampling and preparation of the sample.....		3
9.3 Apparatus and materials.....		3
9.4 Assessment.....		4
9.4.1 Appearance.....		4
9.4.2 Odour and flavour.....		4
9.4.3 Consistency.....		4
9.5 Attributes.....		4
<b>10 Recommended method for sensory evaluation of milk-based powder.....</b>		<b>4</b>
10.1 Applicability.....		4
10.2 Sampling and preparation of the test sample.....		4
10.3 Apparatus and materials.....		5
10.4 Assessment.....		6
10.4.1 Appearance.....		6
10.4.2 Odour and flavour.....		6
10.4.3 Consistency.....		6
10.5 Attributes.....		6
<b>11 Recommended method for sensory evaluation of cheese.....</b>		<b>6</b>
11.1 Applicability.....		6
11.2 Sampling and preparation of the sample.....		6
11.3 Apparatus.....		6
11.4 Assessment.....		7
11.4.1 Appearance.....		7
11.4.2 Consistency.....		7
11.4.3 Odour and flavour.....		7
11.5 Attributes.....		7
<b>12 Recommended method for sensory evaluation of milk based liquids.....</b>		<b>7</b>
12.1 Applicability.....		7
12.2 Sampling and preparation of the sample.....		7
12.3 Apparatus and materials.....		8
12.4 Assessment.....		8
12.4.1 Appearance.....		8

	12.4.2 Odour and flavour .....	8
	12.4.3 Consistency .....	8
	12.5 Attributes .....	9
<b>13</b>	<b>Recommended method for sensory evaluation of cream .....</b>	<b>9</b>
	13.1 Applicability .....	9
	13.2 Sampling and preparation of the sample .....	9
	13.3 Apparatus and materials .....	9
	13.4 Assessment .....	10
	13.4.1 Appearance .....	10
	13.4.2 Odour and flavour .....	10
	13.4.3 Consistency .....	10
	13.5 Attributes .....	10
<b>14</b>	<b>Recommended method for sensory evaluation of fermented milk products .....</b>	<b>10</b>
	14.1 Applicability .....	10
	14.2 Sampling and preparation of the sample .....	10
	14.3 Apparatus .....	10
	14.4 Assessment .....	11
	14.4.1 Appearance .....	11
	14.4.2 Odour and flavour .....	11
	14.4.3 Consistency .....	11
	14.5 Attributes .....	11
<b>15</b>	<b>Recommended method for sensory evaluation of ice cream .....</b>	<b>11</b>
	15.1 Applicability .....	11
	15.2 Sampling and preparation of the sample .....	12
	15.3 Apparatus .....	12
	15.4 Assessment .....	12
	15.4.1 Appearance .....	12
	15.4.2 Odour and flavour .....	12
	15.4.3 Consistency .....	12
	15.4.4 Melting properties .....	13
	15.5 Attributes .....	13
	<b>Annex A (informative) International tables of common attributes .....</b>	<b>14</b>
	<b>Bibliography .....</b>	<b>23</b>