

DIN ISO 22935-2:2025-04 (E)

Milk and milk products - Sensory analysis - Part 2: Methods for sensory evaluation (ISO 22935-2:2023)

Contents	Page
National foreword	4
National Annex NA (informative) Bibliography	5
Forewords	6
Introduction	8
1 Scope	9
2 Normative references	9
3 Terms and definitions	9
4 Principle	9
5 Supervision	9
5.1 Panel leader responsibilities	9
5.2 Panel leader requirements	10
6 Preparing for a panel	10
7 Documents	10
8 Test room	10
9 Recommended method for sensory evaluation of butter	11
9.1 Applicability	11
9.2 Sampling and preparation of the sample	11
9.3 Apparatus and materials	11
9.4 Assessment	12
9.4.1 Appearance	12
9.4.2 Odour and flavour	12
9.4.3 Consistency	12
9.5 Attributes	12
10 Recommended method for sensory evaluation of milk-based powder	12
10.1 Applicability	12
10.2 Sampling and preparation of the test sample	12
10.3 Apparatus and materials	13
10.4 Assessment	14
10.4.1 Appearance	14
10.4.2 Odour and flavour	14
10.4.3 Consistency	14
10.5 Attributes	14
11 Recommended method for sensory evaluation of cheese	14
11.1 Applicability	14
11.2 Sampling and preparation of the sample	14
11.3 Apparatus	14
11.4 Assessment	15
11.4.1 Appearance	15
11.4.2 Consistency	15
11.4.3 Odour and flavour	15
11.5 Attributes	15

12	Recommended method for sensory evaluation of milk based liquids	15
12.1	Applicability	15
12.2	Sampling and preparation of the sample	15
12.3	Apparatus and materials	16
12.4	Assessment	16
12.4.1	Appearance	16
12.4.2	Odour and flavour	16
12.4.3	Consistency	16
12.5	Attributes	17
13	Recommended method for sensory evaluation of cream	17
13.1	Applicability	17
13.2	Sampling and preparation of the sample	17
13.3	Apparatus and materials	17
13.4	Assessment	18
13.4.1	Appearance	18
13.4.2	Odour and flavour	18
13.4.3	Consistency	18
13.5	Attributes	18
14	Recommended method for sensory evaluation of fermented milk products	18
14.1	Applicability	18
14.2	Sampling and preparation of the sample	18
14.3	Apparatus	18
14.4	Assessment	19
14.4.1	Appearance	19
14.4.2	Odour and flavour	19
14.4.3	Consistency	19
14.5	Attributes	19
15	Recommended method for sensory evaluation of ice cream	19
15.1	Applicability	19
15.2	Sampling and preparation of the sample	20
15.3	Apparatus	20
15.4	Assessment	20
15.4.1	Appearance	20
15.4.2	Odour and flavour	20
15.4.3	Consistency	20
15.4.4	Melting properties	21
15.5	Attributes	21
	Annex A (informative) International tables of common attributes	22
	Bibliography	31