



**NSAI**

# Sensory Standardisation

by

International standards organisation

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# ISO TC 34 SC 12

- TC 34 “Food Products”
- TC 34 SC 12 “Sensory analysis”
- Secretary IRAM (Argentina)
- Total published standards:29
- New items, revisions and amendments:10
- First standard ISO 3591 :1977

# Standards for SC 12

- The published standards are :
- Guidance on establishing and operating a sensory evaluation facility
- Methods to be used for sensory evaluation
- List of all standards (hard copy)

# Guidance standards

- FDIS 6658 (in revision)  
General guidance-methodology
- ISO 13299 :2016  
General guidance for establishing a sensory profile
- ISO 13299:2012  
General guidance on the selection of assessors and expert sensory assessors

# Other guidance standards

- ISO 8589:2010  
General guidance for design of rooms
- ISO 13300-1:2006  
General guidance for the staff of a sensory evaluation laboratory-Staff responsibilities
- ISO 13300-2 :2006  
Title as in Part 1  
- Recruitment and training of panel leaders

# Methods based standards

- ISO 3972:2011  
Methodology – Method of investigating sensitivity to taste
- ISO 5496 :2006  
Methodology – Initiation and training of assessors in the detection and recognition of odours

# Sensory standards for food

- ISO 16779:2015
  - Sensory analysis- Assessment (determination and verification) of the shelf life of foods
- ISO 13302:2003
  - Sensory analysis - Methods for assessing modifications to the flavour of foodstuffs due to packaging

# SC 12 work of food interest

- ISO/CD 20613.3
  - Sensory analysis – General guidance for the application of sensory analysis in quality control
- ISO/NP 20784
  - Guidance on the substantiation of sensory and consumer claims



# Standardization Information

- Two sources of external standards
    - ISO – international standards organisation
    - CEN – European standards organisation
- All CEN publications (EN) have to be adopted as national standards - I.S. EN
- Some ISO standard are accepted by CEN and become I.S. EN ISO under the Vienna agreement – I.S. EN ISO 22000-FSMS.
- NSAI write national standards-I.S. 340

# National Standards Body Role

NSAI is the Irish NSB

NSB's are responsible for

- setting up national mirror committees
- voting/commenting on documents
- nominating experts to go to meetings
- providing access to committees

# Food/ feed committees

ISO TC 34 "Food products" comprised of:

- Sub committees :16 ( with WG's)
- Working groups : 7 (become SC's)

CEN 275 "Horizontal methods for food"

CEN 302 "Milk and milk products"

CEN 327 "Animal feeding stuffs"

CEN 338 "Cereal and cereal products"

CEN 454 " Algae and algae products"

# Participation in standards work

- Complete the on line link :

<https://www.nsai.ie/Our-Services/Standardization/Get-Involved-in-Standards-Development.aspx>

state your area of interest

my name as the contact

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