ISO TC 34 SC 12 “Sensory analysis” – list of published standards

(ISO = international standard, Amd1 = amendment 1 to standard, Amd2 = amendment 2 to standard, Cor1 = corrigenda 1 to standard, I.S.EN = adopted by CEN as EN and then automatically becomes I.S.)

ISO 3972:2011 -- Sensory analysis -- Methodology -- Method of investigating sensitivity of taste
I.S. EN ISO 4120:2007 -- Sensory analysis -- Methodology -- Triangle test
ISO 4121:2003 -- Sensory analysis -- Guidelines for the use of quantitative response scales
I.S. EN ISO 5492:2009/Amd1:2017 -- Sensory analysis -- Vocabulary
ISO 5496:2006 -- Sensory analysis -- Methodology -- Initiation and training of assessors in the detection and recognition of odours
ISO 5497:1982 -- Sensory analysis -- Methodology -- Guidelines for the preparation of samples for which direct sensory analysis is not feasible
ISO 6658:2005 Sensory analysis -- Methodology -- General guidance (to be revised)
I.S. EN ISO 8586:2014 -- Sensory analysis -- General guidelines for the selection, training and monitoring of selected assessors and expert sensory assessors
ISO 8587:2006/Amd1:2013 -- Sensory analysis -- Methodology -- Ranking
ISO 8588:1987 -- Sensory analysis -- Methodology -- “A” - “not A” test
I.S. EN ISO 8589:2010/Amd1:2014 -- Sensory analysis -- General guidance for the design of test rooms
I.S. EN ISO 10399:2010 -- Sensory analysis -- Methodology -- Duo-trio test
ISO 11035:1994 -- Sensory analysis -- Identification and selection of descriptors for establishing a sensory profile by a multidimensional approach
ISO 11036:1994 -- Sensory analysis -- Methodology -- Texture profile
ISO 11037:2011 -- Sensory analysis -- Guidelines for sensory assessment of the colour of products
ISO 11132:2012 -- Sensory analysis -- Methodology -- Guidelines for monitoring the performance of a quantitative sensory panel
ISO 11136:2014 -- Sensory analysis -- Methodology -- General guidance for conducting hedonic tests with consumers in a controlled area
I.S. EN ISO 13299:2016 -- Sensory analysis -- Methodology -- General guidance for establishing a sensory profile
ISO 13300-1:2006 -- Sensory analysis -- General guidance for the staff of a sensory evaluation laboratory -- Part 1: Staff responsibilities
ISO 13300-2:2006 -- Sensory analysis -- General guidance for the staff of a sensory evaluation laboratory -- Part 2: Recruitment and training of panel leaders

Continued overleaf
ISO 13301:2002 -- Sensory analysis -- Methodology -- General guidance for measuring odour, flavour and taste detection thresholds by a three-alternative forced-choice (3-AFC) procedure
ISO 13302:2003 -- Sensory analysis -- Methods for assessing modifications to the flavour of foodstuffs due to packaging multidimensional approach
ISO 16657:2006 -- Sensory analysis -- Apparatus -- Olive oil tasting glass
ISO 16779:2015 Sensory analysis -- Assessment (determination and verification) of the shelf life of foodstuffs
ISO 16820:2004 -- Sensory analysis -- Methodology -- Sequential analysis
ISO 29842:2011/Amd1:2015 -- Sensory analysis -- Methodology -- Balanced incomplete block designs

Standards under development by ISO TC 34 SC12 “Sensory analysis”
(NP = new proposal, CD=committee draft, DIS=final draft international standard, FDIS=final draft international standard, Amd 1 =amendment 1)
ISO/FDIS 6658 -- Sensory analysis -- Methodology -- General guidance
ISO/FDIS 8588 -- Sensory analysis -- Methodology -- “A” - “not A” test
ISO 11136:2014/CD Amd1 -- Sensory analysis -- Methodology -- General guidance for conducting hedonic tests with consumers in a controlled area
ISO 5496:2006/CD Amd1 -- Sensory analysis -- Methodology -- Initiation and training of assessors in the detection and recognition of odours
ISO/CD 11056 -- Sensory analysis -- Methodology -- Magnitude estimation method
ISO/CD 13301 -- Sensory analysis -- Methodology -- General guidance for measuring odour, flavour and taste detection thresholds by a three-alternative forced-choice (3-AFC) procedure
ISO/CD 20613 -- Sensory Analysis --- Guidelines for application of sensory analysis in food quality control
ISO/NP 5492 -- Sensory analysis -- Vocabulary
ISO/NP 20784 -- Guidance on substantiation for sensory and consumer claims
Project not yet approved -- General guidance for establishing a dynamic sensory profile.

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