

Sensory Quality Control

Why?

How?

ISO Standards



Reference numbers
ISO 22935-1:2023(E)
IDF 99-1:2023(E)

© ISO and IDF 2023

Photo Shutterstock

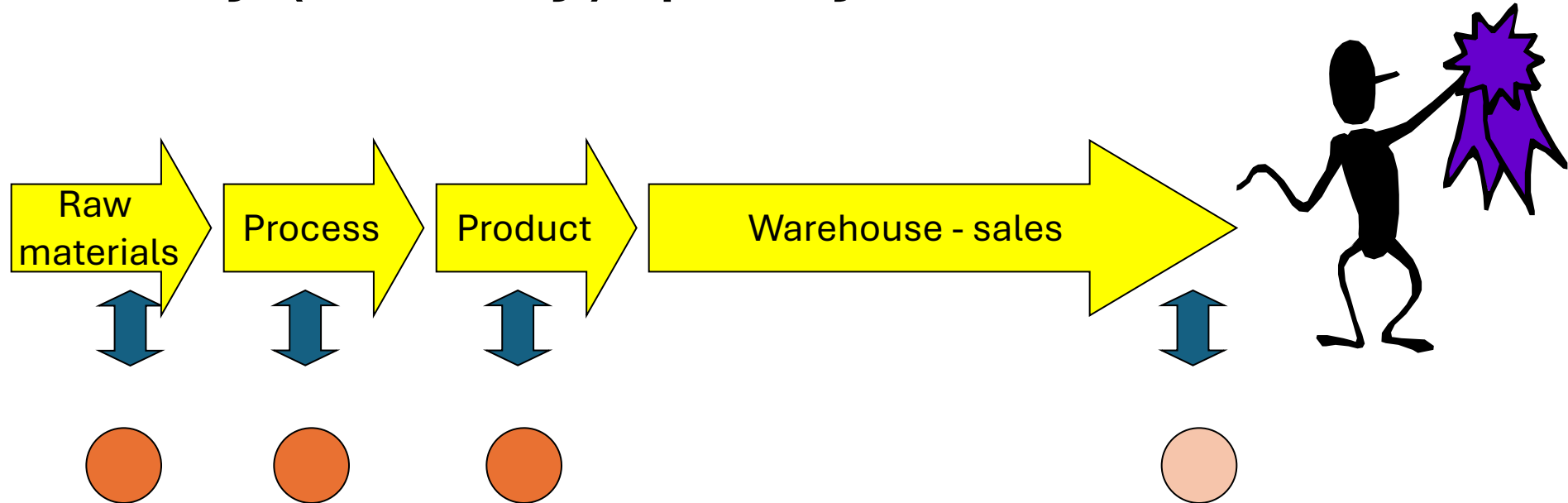
Introduction of ISO standards for Milk and Milk products

– sensory analysis



1. **ISO 22935-1 | IDF 99-1 Recruitment, selection, training and monitoring of assessors**
2. **ISO 22935-2 | IDF 99-2 Methods for sensory evaluation**
3. **ISO 22935-3 | IDF 99-3 Method for evaluation of compliance with product specifications for sensory properties by scoring**

Achieving high quality products: Why (sensory) quality control?



- Measurement points as early as possible, critical points
- Measures quality indicators later in the product's life cycle
- The standards must account for development during storage, for example off-flavours that may increase must be detected at low concentrations
- Important that the analysis methods are fast, i.e. that we can stop further processing immediately, or change the parameters during next stages of the process



Methods of Analysis & Sampling

Facilitating trade and building trust in the dairy sector through standardized methods for the safety, quality and composition of milk and dairy products



IDF works with leading standards organisations such as ISO to facilitate trade through establishing standards for safety, quality and composition of milk and dairy products. This is essential in building mutual understanding and trust in the international dairy sector.

Action Team – IDF. Several stages. Then ISO-stages.

INTERNATIONAL STANDARD

**ISO
22935-1**

IDF 99-1

Second edition
2023-04

Milk and milk products — Sensory analysis —

Part 1: Recruitment, selection, training and monitoring of assessors

Lait et produits laitiers — Analyse sensorielle —

Partie 1: Recrutement, sélection, entraînement et contrôle des sujets

Forewords

Introduction

1 Scope.

2 Normative references

3 Terms and definitions

4 Recruitment

5 Screening

5.1 Screening form and requirements

5.2 Preparation of test samples for screening

5.3 Screening tests, materials and methods

5.3.1 General

5.3.2 Odour recognition

5.3.3 Basic taste recognition

5.3.4 Ranking tests

5.3.5 Difference testing

5.3.6 Descriptive ability and group discussion

5.3.7 Marking schedule summary

6 Selection

7 Requirements for assessors in the panel

8 Training and monitoring of assessors for dairy products

8.1 General

8.2 References

9 Performance

Bibliography

iii © ISO and IDF 2023 – All rights reserved

INTERNATIONAL STANDARD

ISO
22935-2

IDF 99-2

Second edition
2023-04

Milk and milk products — Sensory analysis —

Part 2: Methods for sensory evaluation

Lait et produits laitiers — Analyse sensorielle —

Part 2: Méthodes d'évaluation sensorielle

Contents

Forewords.....	
Introduction.....	
1	Scope
2	Normative references
3	Terms and definitions
4	Principle.....
5	Supervision
5.1	Panel leader responsibilities
5.2	Panel leader requirements.....
6	Preparing for a panel
7	Documents
8	Test room
9	Recommended method for sensory evaluation of butter.....
9.1	Applicability.....
9.2	Sampling and preparation of the sample
9.3	Apparatus and materials.....
9.4	Assessment
9.4.1	Appearance
9.4.2	Odour and flavour
9.4.3	Consistency
9.5	Attributes.....

Annex A (informative) **International tables of common attributes**
Bibliography

INTERNATIONAL STANDARD

**ISO
22935-3**

IDF 99-3

Second edition
2023-04

Milk and milk products — Sensory analysis —

Part 3: Method for evaluation of compliance with product specifications for sensory properties by scoring

Forewords.....

Introduction.....

1 Scope.....

2 Normative references.....

3 Terms and definitions.....

4 Principle.....

5 General test requirements.....

5.1 General.....

5.2 Test room.....

5.3 Assessors.....

5.4 Panel.....

5.5 Panel leader.....

5.6 Documents.....

5.6.1 General.....

5.6.2 Specific methods for specific milk and milk products.....

5.6.3 Product specifications.....

5.6.4 Nomenclature of terms.....

6 Apparatus.....

7 Sampling.....

8 Preparation of test samples.....

9 Procedures.....

10 Precision.....

11 Test report.....

Bibliography.....