



NMKL-PROSEDYRER, ISO-STANDARDER, ASTM-STANDARDER

NMKL (Nordisk Metodikkomite for næringsmidler)

www.nmkl.org

Metoder:

183 – Kvalitetskontrolltest av drikkevann (NMKL 183, 2005. Amd.2007,2013)

Prosedyrer:

- 6 – Generelle retningslinjer for kvalitetssikring af sensoriske laboratorier. (NMKL-prosedyre nr 6, 1998)
- 11 – Sensorisk bedømmelse av drikkevann. (NMKL-prosedyre nr 11, 2010)
- 14 – SENSVAL: Retningslinjer for egenkontroll i sensoriske analyselaboratorier (NMKL-prosedyre nr 14, 2004)
- 19 – Riktlinjer för sensorisk bedömning av livsmedelsförpackningar, (NMKL-prosedyre nr 19, 2007)
- 21 – Guide for sensory analysis of fish and shellfish (NMKL-prosedyre nr 21, 2008)
- 27 – Måleusikkerhet i sensoriske analyser (NMKL-prosedyre nr 27, 2013)
- 28 – Guidelines for reporting sensory data (NMKL-prosedyre nr 28, 2014)
- 29 – Sensorisk analyse av kjøtt og kjøttprodukter (NMKL-prosedyre nr 29, 2015)

ISO (International Organization for Standardization), Genève, Switzerland.

www.iso.org

Standarder under gruppen ICS- 67.240 – TC 34 - à jour per mars 2015.

ISO 707:2008 (IDF 50 : 2008) Milk and milk products – Guidance on sampling

ISO 3103:1980 Tea – Preparation of liquor for use in sensory tests

ISO 3591:1977 Sensory analysis – Apparatus – Wine-tasting glass.

ISO 3972:2011 Sensory analysis – Methodology – Method of investigating sensitivity of taste.

ISO 4120:2004 Sensory analysis – Methodology – Triangular test.

ISO 4121:2003 Sensory analysis – Methodology – Evaluation of food products by methods using scales.

ISO 5492:2008 Sensory analysis – Vocabulary.

ISO 5494:1978 Sensory analysis – Apparatus – Tasting glass for liquid products.

226 Sensorikk – Måling med menneskelige sanser





ISO 5495:2005	Sensory analysis – Methodology – Paired comparison test.
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 6564:1985	Sensory analysis – Methodology – Flavour profile methods.
ISO 6658:2005	Sensory analysis – Methodology – General guidance.
ISO 6668:2008	Green coffee – Preparation of samples for use in sensory analysis.
ISO 7304:1985	Durum wheat semolinas and pasta – Estimation of cooking quality of spaghetti by sensory analysis
ISO 7304-2:2008	Alimentary pasta produced from wheat semolina – Estimation of cooking quality by sensory analysis
ISO 8586:2012	Sensory analysis – General guidance for the selection, training and monitoring of selected assessors and expert sensory assessors
ISO 8587:2006	Sensory analysis – Methodology – Ranking.
ISO 8588:1987	Sensory analysis – Methodology – «A»-«not A» test.
ISO 8589:2007	Sensory analysis – General guidance for the design of test rooms.
ISO 10399:2004	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 – Guidances for sensory assessment of the colour of products
ISO 11056:1999	Sensory analysis – Methodology – Magnitude estimation method
ISO 11132:2012	Sensory analysis – Methodology – Guidelines for monitoring the performance of a quantitative sensory panel
ISO 11136: 2011	Sensory analysis – Methodology – General guidance for conducting hedonic tests with consumers in a controlled area
ISO 13299:2003	Sensory analysis – 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
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
ISO 16000-30:2014	Indoor air – Part 30: Sensory testing of indoor air
ISO 16657:2006	Sensory analysis – Apparatus- Olive oil tasting glass
ISO 16820:2004	Sensory analysis – Methodology- Sequential analysis
ISO 22308:2005	Cork stoppers – Sensory analysis





- ISO 22935-1:2009 (IDF 99-1: 2009) Milk and milk products – Sensory analysis – Part 1: General guidance for the recruitment, selection, training and monitoring of assessors
- ISO 22935-2:2009 (IDF 99-2: 2009) Milk and milk products – Sensory analysis – Part 2: Recommended methods for sensory evaluation
- ISO 22935-3:2009 (IDF 99-3: 2009) Milk and milk products – Sensory analysis – Part 3: Guidance on a method for evaluation of compliance with product specifications for sensory properties by scoring
- ISO 29842:2011 Sensory analysis – Methodology – Balanced incomplete block designs

ASTM – Sensory Evaluation Standards, ASTM Headquarters, PA. USA

www.astm.org/standards

Standarder à jour per mars 2015

Food and Beverage Evaluation

- E1083-00(2011) Standard Test Method for Sensory Evaluation of Red Pepper Heat
- E1346-90(2010) Standard Practice for Bulk Sampling, Handling, and Preparing Edible Vegetable Oils
- E1395-90(2011) Standard Test Method for Sensory Evaluation of Low Heat Chillies
- E1396-90(2011) Standard Test Method for Sensory Evaluation of Oleoresin Capsicum
- E1627-11 Standard Practice for Sensory Evaluation of Edible Oils and Fats
- E1810-12 Standard practice for Evaluating Effects of Contaminants on Odor and Taste of Exposed Fish
- E1871-10 Standard Guide for Serving Protocol for Sensory Evaluation of Foods and Beverages
- E1879-00(2010) Standard Guide for Sensory Evaluation of Beverages Containing Alcohol
- E2892-15 Standard Test Method for Odor and Flavor Transfer from Materials in Contact with Municipal Drinking Water

Fundamentals of Sensory

- E544-10 Standard Practices for Referencing Suprathreshold Odor Intensity
- E679-04(2011) Standard Practice for Determination of Odor and Taste Thresholds By a Forced-Choice Ascending Concentration Series Method of Limits
- E1432-04(2011) Standard Practice for Defining and Calculating Individual and Group Sensory Thresholds from Forced-Choice Data Sets of Intermediate Size
- E1885-04(2011) Standard Test Method for Sensory Analysis – Triangle Test
- E2139-05(2011) Standard Test Method for Same-Different Test
- E2164-08 Standard Test Method for Directional Difference Test
- E2263-12 Standard Test Method for Paired Preference Test
- E2610-08(2011) Standard Test Method for Sensory Analysis – Duo-Trio Test
- E2943-14 Standard Guide for Two-Sample Acceptance and preference Testing with Consumers





Personal Care and Household Evaluation

- E1207-14 Standard Guide for Sensory Evaluation of Axillary Deodorancy
- E1490-11 Standard Guide for Two Sensory Descriptive Analysis Approaches for Skin Creams and Lotions
- E1593-13 Standard Guide for Assessing the Efficacy of Air Care Products in Reducing the Perception of Indoor Malodor
- E2049-12 Standard Guide for Quantitative Attribute Evaluation of Frafrance/Odors for Shampoos and Hair Conditioners by Trained Assessors
- E2082-12 Standard Guide for Descriptive Analysis of Shampoo Performance
- E2346/ Standard Guide for Sensory Evaluation of Household Hand Surface-Cleaning
- E2346M-14 Products with Emphasis on Spray Triggers

Sensory Applications – General

- E460-12 Standard Practice for Determining Effect of Packaging on Food and Beverage Products During Storage
- E619-9 Standard Practice for Evaluating Foreign Odors in Paper Packaging
- E1870-11 Standard Test Method for Odor and Taste Transfer from Polymeric Packaging Film
- E1958-12 Standard Guide for Sensory Claim Substantiation
- E2299-13 Standard Guide for Sensory Evaluation of Products by Children and Minors
- E2454-05(2011) Standard Guide for Sensory Evaluation Methods to Determine the Sensory Shelf Life of Consumer Products
- E2609-08 Standard Test Method for Odor or Flavor Transfer or Both from Rigid Polymeric Packaging

Sensory Theory and Statistics

- E1697-05(2012) Standard Test Method for Unipolar Magnitude Estimation of Sensory Analyses
- E1909-13 Standard Guide for Time-Intensity Evaluation of Sensory Attributes
- E2262-03(2014) Standard Practice for Estimating Thurstonian Discriminant Distances

Terminology

- E253-15 Standard Terminology Relating to Sensory Evaluation of Materials and Product

