BUREAU OF INDIAN STANDARDS

Program of Work

FAD 28: Test methods for food products

Scope: Standardization in the field of - Horizontal methods of test for food products including

physical, chemical and sensory evaluation excluding the microbiological methods of test covered under the scope of FAD 31 and methods of test for estimation of pesticide residues

covered under the scope of FAD 27.

Liaison: ISO TC-34 (P): Food products ISO TC-34 SC-12 (P): Sensory analysis

Published Standards

S.No	IS No.	TITLE	Reaffirm M-Y	No. of Amds	Eqv.
1	IS 10226 (Part 1):	Method for determination of crude	December, 2020	-	Identical under dual
	1982	fibre content in - food products:			numbering
	ISO 5498	Part 1 general method			
	Reviewed In: 2020				
	ISO 5498: 1981				
2		Method for determination of crude	December, 2020	-	Indigenous
		fibre content in food products: Part			
	ISO 6541	2 modified scharrer method			
	Reviewed In: 2020				
3	IS 10641: 1983	Recommended methods for	December, 2020	-	Indigenous
	Reviewed In: 2020	determination of aroma and taste			
		thresholds			
4	IS 10642 : 2023	Consumer Sensory Evaluation of		-	Indigenous
		Foods and Beverages � Guide			
5	IS 10643: 2023	Sensory Evaluation Procedure to		-	Indigenous
		Establish Guidelines for Open			
		Dating Processed Food Products			
6	IS 11062 : 2019	Method for estimation of total	August, 2023	-	Indigenous
		dietary fibre in foodstuffs (First			
	Reviewed In: 2023	Revision)			
7	IS 15285 : 2016	Sensory analysis - Methodology -	August, 2021	1	Identical under dual
	ISO 5496 : 2006	Initiation and training of assessors			numbering
	Reviewed In: 2021	in the detection and recognition of			
	ISO 5496 : 2006	odours (First Revision)			
8	IS 15286 : 2003	Sensory analysis - Methodology -	August, 2023	-	Identical under dual
	ISO 5497	Guidelines for the preparation of			numbering
	Reviewed In: 2023	samples for which direct sensory			
	ISO 5497:1982	analysis is not feasible			
9	IS 15316 : 2016	Sensory analysis - General	August, 2021	1	Identical under dual
	ISO 8589 : 2007	guidance for the design of test			numbering
	Reviewed In: 2021	rooms (First Revision)			
10	ISO 8589 : 2007				
10	IS 15317 : 2017	Sensory analysis - General	April, 2022	-	Identical under dual
	ISO 8586 : 2012	guidelines for the selection,			numbering
	Reviewed In: 2022	training and monitoring of selected			

	ISO 8586 : 2012	assessors and expert sensory			
<u> </u>	IG 15642 (D 1 1	assessors	D 1 2020	1	T 1'
11	IS 15642 (Part 1 and	=	December, 2020	1	Indigenous
	2):2006	adulterants/contaminants in			
10	Reviewed In : 2020	common food products	D 1 2020		T 1:
12	IS 15733 : 2006	Portable kit for quick detection of	December, 2020	-	Indigenous
	Reviewed In: 2020	adulterants/contaminants in			
		common food products -			
13	IS 16639 : 2018	Specification Infant formula and adult	April, 2022		Identical under dual
13	ISO 20633 : 2015	nutritionals - Determination of	Aprii, 2022	-	numbering
		vitamin E and vitamin A by normal			numbering
	ISO 20633:2015	phase high performance liquid			
	150 20055.2015	chromatography			
14	IS 16640 : 2018	Infant formula and adult	April, 2022	_	Identical under dual
1.	ISO 20634 : 2015	nutritionals - Determination of	11p111, 2022		numbering
	Reviewed In: 2022	vitamin B12 by reversed phase			
	ISO 20634:2015	high performance liquid			
		chromatography (RP - HPLC)			
15	IS 16641 : 2018	Infant formula - Determination of	April, 2022	-	Identical under dual
	ISO 20638 : 2015	nucleotides by liquid	•		numbering
	Reviewed In: 2022	chromatography			
	ISO 20638:2015				
16	IS 16642 : 2018	Infant formula and adult	April, 2022	-	Identical under dual
	ISO 20639 : 2015	nutritionals - Determination of			numbering
	Reviewed In: 2022	pantothenic acid by ultra high			
	ISO 20639:2015	performance liquid			
		chromatography and tandem mass			
		spectrometry method (UHPLC -			
		MS/MS)			
17	IS 16643 : 2018	Food products - Determination of	April, 2022	-	Identical under dual
	ISO 26642 : 2010	the glycaemic index (GI) and			numbering
	Reviewed In : 2022	recommendation for food			
18	ISO 26642:2010 IS 16649 : 2018	classification Infant formula and adult	April, 2022		Identical under dual
10	ISO 20637 : 2015	nutritionals - Determination of	Aprii, 2022	-	numbering
	Reviewed In : 2022	Myo - Inositol by liquid			numbering
	ISO 20637 : 2015	chromatography and pulsed			
	150 20037 . 2013	amperometry			
19	IS 17176 : 2019	Infant Formula and Adult		_	Identical under dual
	ISO 20635 : 2018	Nutritionals â€" Determination of			numbering
	ISO 20635:2018	Vitamin C by (Ultra) High			nume vinig
		Performance Liquid			
		Chromatography with Ultraviolet			
		Detection ((U) HPLC-UV)			
20	IS 17177 : 2019	Infant formula and adult		-	Identical under dual
	ISO 20636 : 2018	nutritionals - Determination of			numbering
	IS 20636 : 2018	vitamin d by liquid			
		chromatography - Mass			
		spectrometry			
21	IS 17178 : 2019	Food stuffs - Determination of		-	Identical under dual
	ISO 18787 : 2017	water activity			numbering
1	ISO 18787:2017	70.7			***
22	IS 17379 : 2020	Infant Formula and Adult		-	Identical under dual
	ISO 20647 : 2015	Nutritionals â€" Determination of			numbering
	ISO 20647 : 2015	Total Iodine â€" Inductively			
		Coupled Plasma Mass			
23	IS 17668 : 2021	Spectrometry (ICP-MS) Infant formula and adult		+	Identical under dual
23	10 1 / 000 . 2021	mani rominia and addit			Identical under dual

1 1	ISO 21468 : 2020	nutritionals Determination of free]	 	numborina
	ISO 21468 : 2020	and total choline and free and total			numbering
	130 21408 . 2020	carnitine Liquid chromatography			
		tandem mass spectrometry HPLC-			
		MSMS			
24	IS 17669 : 2021	Infant formula and adult		_	Identical under dual
	ISO 21470 : 2020	nutritionals Simultaneous			numbering
	ISO 21470 : 2020	determination of total vitamins B1			2
		B2 B3 and B6 Enzymatic digestion			
		and LC-MSMS			
25	IS 17670 : 2021	Fortified milk powders infant		-	Identical under dual
	ISO 23305 : 2020	formula and adult nutritionals			numbering
	ISO 23305 : 2020	Determination of total biotin by			
		liquid chromatography coupled			
		with immunoaffinity column clean-			
		up extraction			
26	IS 17671 : 2021	Infant formula and adult		-	Identical under dual
	ISO 23443 : 2020	nutritionals Determination of beta-			numbering
	ISO 23443 : 2020	carotene lycopene and lutein by			
		reversed-phase ultra-high			
		performance liquid			
		chromatography RP-UHPLC			
27	IS 17822 : 2022	Sensory analysis Methodology A -		-	Identical under dual
	ISO 8588 : 2017	not A Test			numbering
	ISO 8588 : 2017				
28	IS 17823 : 2022	Sensory Analysis Guidelines for		-	Identical under dual
	ISO 11037 : 2011	Sensory Assessment of the Colour			numbering
	ISO 11037 : 2011	of Products			
29	IS 17824 : 2022	Sensory analysis Methodology		-	Identical under dual
	ISO 4120 : 2021	Triangle test			numbering
20	ISO 4120 : 2021	Canada analysis Mathadalass			Identical under dual
30	IS 17825 : 2022 ISO 3972:2011	Sensory analysis Methodology		-	
	ISO 3972.2011 ISO 3972:2011	Method of investigating sensitivity of taste			numbering
31		Sensory analysis Methodology Duo-		_	Identical under dual
	ISO 10399 : 2017	trio Test			numbering
	ISO 10399 : 2017				namouring
32	IS 17827 : 2022	Sensory Analysis Methodology		-	Identical under dual
	ISO 6658 : 2017	General Guidance			numbering
	ISO 6658 : 2017				C
33	IS 17828 : 2022	Sensory analysis Identification and		-	Identical under dual
	ISO 11035 : 1994	selection of descriptors for			numbering
	ISO 11035 : 1994	establishing a sensory profile by a			
		multidimensional approach			
34	IS 17829 : 2022	Sensory analysis Methodology		-	Identical under dual
	ISO 5495 : 2005	Paired Comparison Test			numbering
	ISO 5495 : 2005				*, ,
35	IS 17830 : 2022	Sensory analysis Methodology		-	Identical under dual
	ISO 8587 : 2006	Ranking			numbering
26	ISO 8587 : 2006	Canager Analysis Made also			Identical d 11
36	IS 17831 : 2022	Sensory Analysis Methodology Texture Profile		-	Identical under dual
	ISO 11036 : 1994 ISO 11036 : 1994	1 exture Profile			numbering
37	IS 18113 : 2023	FOOD PRODUCTS GUIDANCE		_	Identical under dual
	ISO/TR 23304 :	ON HOW TO EXPRESS		-	numbering
	2021	VITAMINS AND THEIR			namooning
	ISO/TR 23304 :	VITAMINS AND TILER VITAMERS CONTENT			
	2021				
38	IS 18364 : 2023	Sensory analysis Methodology		-	Identical under dual
I .		l			

1	l	la a .		1	1
	ISO 11132:2021	Guidelines for the measurement of			numbering
	ISO 11132:2021	the performance of a quantitative			
		descriptive sensory panel			
39	IS 18365 (Part 1):	Sensory Analysis � General		-	Identical under dual
		Guidance for the Staff of a Sensory			numbering
	ISO 13300-1:2006	Evaluation Laboratory � Part 1:			
	ISO 13300-1:2006	Staff Responsibilities			
40	IS 18365 (Part 2):	Sensory Analysis � General		-	Identical under dual
	2023	Guidance for the Staff of a Sensory			numbering
	ISO 13300-2:2006	Evaluation Laboratory � Part 2:			
	ISO 13300-2:2006	Recruitment and Training of Panel			
		Leaders			
41	IS 18367 : 2023	Sensory Analysis � Methodology		-	Identical under dual
	ISO 13301:2018	� General Guidance for			numbering
	ISO 13301:2018	Measuring Odour, Flavour and			_
		Taste Detection Thresholds by a			
		Three-Alternative Forced-Choice			
		(3-AFC) Procedure			
42	IS 18368 : 2023	Sensory Analysis � Assessment		-	Identical under dual
~	ISO 16779:2015	(Determination and Verification)			numbering
	ISO 16779:2015	of the Shelf Life of Foodstuffs			I GIII O CI III S
43	IS 18369 : 2023	Sensory Analysisï;½ General		 -	Identical under dual
73	ISO 20613:2019	Guidance for the Application of		_	numbering
	ISO 20613:2019	Sensory Analysis in Quality			numbering
	130 20013.2019	Control			
44	IS 18370 : 2023			+	Identical under dual
44		Sensory Analysis � Guidance on		-	
	ISO 20784:2021	Substantiation for Sensory and			numbering
1.5	ISO 20784:2021	Consumer Product Claims			71 1 1 1
45	IS 18372 : 2023	Sensory Analysis � Methodology		-	Identical under dual
	ISO 13299 : 2016	ï¿⅓ General Guidance for			numbering
	ISO 13299 : 2016	Establishing A Sensory Profile			
46	IS/ISO 21466 : 2019			-	Identical under single
	ISO 21446 : 2019	Nutritionals Determination of			numbering
	ISO 21446 : 2019	Trans and Total cis trans Vitamin			
		K1 Content Normal Phase HPLC			
47	IS 5126 : 2016	Sensory analysis - Vocabulary	August, 2021	1	Identical under dual
	ISO 5492 : 2008	(Second Revision)			numbering
	Reviewed In: 2021				
	ISO 5492: 2008				
48	IS 5398 : 1969	Methods for estimation of thiamine	December, 2020	=	Indigenous
	Reviewed In: 2020	(Vitamin B1) in foodstuffs			
49	IS 5399 : 1969	Methods for estimation of	December, 2020	-	Indigenous
	Reviewed In: 2020	riboflavin (Vitamin B2) in,			
		foodstuffs			
50	IS 5400 : 1969	Methods for estimation of nicotinic	December, 2020	-	Indigenous
	Reviewed In: 2020	acid (Niacin) in foodstuffs	•		
51	IS 5835 : 1970	Method for estimation of vitamin	December, 2020	-	Indigenous
	Reviewed In: 2020	D in foodstuffs	,		- G- 3
52	IS 5838 : 1970	Methods for estimation of vitamin	December, 2020	-	Indigenous
-	Reviewed In: 2020	C in foodstuffs	,		- G- 3
53	IS 5886 : 1970	Methods for estimation of	December, 2020	-	Indigenous
	Reviewed In: 2020	carotenes and vitamin A (Retinol)	2 000111001, 2020		margonous
	110 110 110 111 1 2020	in foodstuffs			
54	IS 6273 (Part 1):	Guide for Sensory Evaluation of		_	Indigenous
"	2024	Foods Part 1 - Optimum		_	muigenous
	2027	-			
55	IS 6272 (Dowt 2) -	Requirements Guide for sensory evaluation of	January 2010	+	Indiagnous
ا ا	IS 6273 (Part 2) : 1971	foods: Part 2 methods and	January, 2019	_	Indigenous
<u> </u>	Reviewed In: 2019	evaluation cards		+	
		'			

l 56	IS 6273 (Part 3/Sec	Guide for sensory evaluation of	January, 2023	1 - 1	Indigenous
	1): 1983	foods: Part 3 statistical analysis of	January, 2023		margenous
	Reviewed In: 2023	data: Sec 1 difference/preference			
	Reviewed III : 2023	tests (First Revision)			
57	IS 6273 (Part 3/Sec	Sensory Evaluation of Foods ï; ½		_	Indigenous
"	2): 2023	Guide: Part 3 Statistical Analysis			margenous
	2).2023	of Data Section 2 Ranking and			
		Scoring Tests			
58	IS 7219 : 1973	Method for determination of	December, 2020	1	Indigenous
	Reviewed In: 2020	protein in foods and feeds	December, 2020	1	margenous
59	IS 7234 : 1974	Method for estimation of folic acid	December, 2020	_	Indigenous
	Reviewed In: 2020	in foodstuffs	December, 2020		margenous
60	IS 7235 : 1974	Method for estimation of	December, 2020	_	Indigenous
	Reviewed In: 2020	tocopherols (Vitamin E) in	December, 2020		margenous
	Reviewed III : 2020	foodstuffs			
61	IS 7481 : 1974	Method for determination of	December, 2020	1	Indigenous
01	Reviewed In: 2020	protein efficiency ratio (Per)	December, 2020	1	margenous
62	IS 7529 : 1975	Method for estimation of vitamin	December, 2020	_	Indigenous
02	Reviewed In: 2020	B 12 in foodstuffs	December, 2020		margenous
63	IS 7530 : 1975	Method for estimation of	December, 2020	_	Indigenous
05	Reviewed In: 2020	pyridoxine (Vitamin B6) in	December, 2020		margenous
	Reviewed III : 2020	foodstuffs			
64	IS 7815 : 1975	Method for estimation of amino	December, 2020	1	Indigenous
	Reviewed In: 2020	acids in food	2000		magenous
65	IS 7997 : 2023	Tasting Products of Intense		-	Indigenous
	15 />>/ . 2025	Flavour � Guide			magenous
66	IS 8077 : 1976	Procedure for checking	December, 2020	_	Indigenous
	Reviewed In: 2020	temperature of quick - Frozen	2000	- Indigenous	
		foods			
67	IS 8140 : 2023	Selection of Panel for Sensory		-	Indigenous
		Evaluation of Foods and Beverages			8
		� Guide			
68	IS 8168 : 1976	Method for determination of	December, 2020	-	Indigenous
	Reviewed In: 2020	available lysine in foods	-,		<i>5</i>
69	IS 8639 : 1977	Code for evaluation of the effect	January, 2019	-	Indigenous
	Reviewed In: 2019	of packaging and storage on the	• •		
		sensory qualities of foods and			
		beverages			
70	IS 9820 : 1981	Method for estimation of biotin in	December, 2020	-	Indigenous
	Reviewed In: 2020	foodstuffs	•		
71	IS 9840 : 1981	Method for estimation of	December, 2020	-	Indigenous
	Reviewed In: 2020	pantothenic acid in foodstuffs	•		

Standards under Development

		Projects Approved		
SI. No.	Doc No.	Title		
No Records Found				

	Preliminary Draft Standards				
SI. No.	Doc No.	Title			
	No Records Found				

	Drafts Standards in WC Stage				
SI. No.	Doc No.	Title			

	1	FAD 28 (26736) Revision	Sensory Evaluation of Foods Guide Part 3 Statistical Analysis of Data Section 1
ı		of: IS 6273:1983	DifferencePreference Tests Second Revision of IS 6273 Part 3Sec 1
ĺ	2	FAD 28 (26789) Revision	Sensory Evaluation of Foods Guide Part 2 Methods and Evaluation Cards
١		of: IS 6273:1971	

		Draft Standards Completed WC Stage		
SI. No.	Doc No.	Title		
No Records Found				

		Finalized Draft Indian Standard	
SI. No.	Doc No.	Title	
No Records Found			

		Finalized Draft Indian Standards under Print		
SI. No.	Doc No.	Title		
No Records Found				

Total Published Standards:63 Total Standards Under development:2

Aspect Wise Report

Product: 1
Code of Practices: 1
Methods of Test: 67
Terminology: 1
Dimensions: 0
System Standard: 0
Safety Standard: 0
Others: 1

Service Specification: 0 Process Specification: 0 Unclassified: 0

Annexure-I :List of Indian Standards Withdrawn/Superseded

SI. No.	IS No. & Year	Title
1	IS 15315 : 2003	Sensory analysis - Methodology - Flavour profile methods
	ISO 6564 : 1985	
	Reviewed In: 2019 ISO	
	6564:1985	
2	IS 15317 (Part 1): 2003	Sensory Analysis - General Guidance for the Selection Training and Monitoring of Assessors -
	ISO 8586-1	Part 1 Selected Assessors
	Reviewed In: 2019 ISO	
	8586-1	
3	IS 15317 (Part 2): 2003	Sensory Analysis - General Guidance for the Selection Training and Monitoring of Assessors -
	ISO 8586-2	Part 2 Experts
	Reviewed In: 2019 ISO	
	8586-2	

Annexure-II :List of Indian Product Standards

SI. No.	IS No. & Year	Title
1	IS 15733 : 2006	Portable kit for quick detection of adulterants contaminants in common food products -
	Reviewed In: 2020	Specification