Email

FAD Twenty Eight

Re: URGENT: Authorization of Draft Indian Standard (Adoption of ISO standards and Revision of Indian Standards) on behalf of FAD 28

From : aloksriva@yahoo.com

Tue, Jul 18, 2023 06:31 PM

Subject : Re: URGENT: Authorization of Draft Indian Standard (Adoption

of ISO standards and Revision of Indian Standards) on behalf of FAD 28

To : FAD Twenty Eight <fad28@bis.gov.in>

Dear Ms Varsha Gupta

Greetings

This has reference to your trailing email, dated 6th July'23, informing that NO COMMENTS are received to WC Drafts of indicated 14 IS documents, which have been discussed in 9th and 8th meetings of FAD28. Accordingly, it is approved and authorised that needful may be done for printing of following documents:

SI No.	IS No.	Title
1.	FAD 28 (21621)	Sensory analysis Methodology Guidelines for the measurement of the quantitative descriptive sensory panel (<i>Adoption of ISO 11132 : 202</i>).
2.	FAD 28 (21623)	Sensory analysis General guidance for the staff of a sensory evaluatic Staff responsibilities (<i>Adoption of ISO 13300 - 1 : 2006</i>)
3.	FAD 28 (21624)	Sensory analysis General guidance for the staff of a sensory evaluatic Recruitment and training of panel leaders (<i>Adoption of ISO 13300 - 2</i>
4.	FAD 28 (21625)	Sensory analysis Methodology General guidance for measuring odo detection thresholds by a three-alternative forced-choice 3-AFC proc <i>ISO 13301 : 2018</i>)
5.	FAD 28 (21626)	Sensory Analysis — Assessment (Determination and Verification) c Foodstuffs (<i>Adoption of ISO 16779 : 2015</i>)
6.	FAD 28 (21627)	Sensory Analysis— General Guidance for the Application of Sensory Control (<i>Adoption of ISO 20613 : 2019</i>)
7.	FAD 28 (21628)	Sensory Analysis — Guidance on Substantiation for Sensory and Const (<i>Adoption of ISO 20784 : 2021</i>)
8.	FAD 28 (21820)	Sensory Analysis — Methodology — General Guidance for Establishin (Adoption of ISO 13299 : 2016)
9.	FAD 28 (21645) IS 7997	Guide for Tasting Products of Intense Flavour (<i>First Revision of IS 79</i>
10.	FAD 28 (21646) IS 8140	Guide for Selection of Panel for Sensory Evaluation Beverages (<i>First Revision of IS 8140 : 1976</i>)

11.	FAD 28 (21647) IS 6273 (Part 3/Sec 2)	Guide for Sensory Evaluation of Foods Part 3 Statistical Analysis Ranking and Scoring Tests (<i>Second Revision of IS 6273 (Part 3/Sec</i>
12.	FAD 28 (21648) IS 10643	Sensory Evaluation Procedure to Establish Guidelines for Open Dat Products (<i>First Revision of IS 10643 : 1983</i>)
13.	FAD 28 (21649) IS 6273 (Part 1)	Guide for Sensory Evaluation of Foods Part 1 - Optimum Requirement <i>IS 6273 (Part 1) : 1971)</i>
14.	FAD 28 (21938) IS 10642	General Guide for Consumer Sensory Evaluation of Foods and Bever of IS 10642 : 1983)

Sincerely:

Dr Alok K Srivastava

Chair FAD28, BIS

On Thursday, 6 July 2023 at 01:23:56 pm GMT+5:30, FAD Twenty Eight <fad28@bis.gov.in> wrote:

Dear Sir,

This has reference to minutes of 9th meeting of 'Test Methods for Food Products Sectional Committee', FAD 28 held on 20 Jan 2023. As per the agenda at item No. 6, the Committee decided that if no comments were received on the WC drafts issued on the subject mentioned in the table below, the drafts would be finalized and sent for publication.

Since no comments are received on the draft documents, it is requested you to kindly accord your approval and authorization on behalf of FAD 28 Sectional Committee to send this document for printing.

SI No.	IS No.	Title
1.	FAD 28 (21621)	Sensory analysis Methodology Guidelines for the measurement of the quantitative descriptive sensory panel (<i>Adoption of ISO 11132 : 202</i> .)
2.	FAD 28 (21623)	Sensory analysis General guidance for the staff of a sensory evaluation Staff responsibilities (<i>Adoption of ISO 13300 - 1 : 2006</i>)
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10.	FAD 28 (21646) IS 8140	Guide for Selection of Panel for Sensory Evaluation of Foods at <i>Revision of IS 8140 : 1976)</i>
11.	FAD 28 (21647) IS 6273 (Part 3/Sec 2)	Guide for Sensory Evaluation of Foods Part 3 Statistical Analysis Ranking and Scoring Tests (<i>Second Revision of IS 6273 (Part 3/Sec</i>
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13.	FAD 28 (21649) IS 6273 (Part 1)	Guide for Sensory Evaluation of Foods Part 1 - Optimum Requirement IS 6273 (Part 1) : 1971)
14.	FAD 28 (21938) IS 10642	General Guide for Consumer Sensory Evaluation of Foods and Bever of IS 10642 : 1983)

National Forewords of the draft document along with copy of their corresponding ISO standards (In case of ISO standards adoptions) and finalized draft documents (for revised Indian Standards) are enclosed.

Copy of the agenda and minutes of the 9th meeting of FAD 28 held on 20th April 2023 are also enclosed highlighted the decision of the committee.

With thanks and kind regards,

Varsha Gupta/ वर्षा गुप्ता

Joint Dir/Sc.-D & Member Secretary, FAD 28 संयुक्त निदेशक/ वैज्ञा-डी एवं सदस्य सचिव, FAD 28 Food & Agriculture Deptt./ कृषि एवं खाद्य विभाग

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