

*Indian Standard*  
METHOD FOR  
SENSORY EVALUATION OF  
MILK POWDER

**0. FOREWORD**

**0.1** This Indian Standard was adopted by the Indian Standards Institution on 31 December 1981, after the draft finalized by the Sensory Evaluation Sectional Committee had been approved by the Agricultural and Food Products Division Council.

**0.2** Evaluation of milk powder, whole or skimmed, on the basis of its sensory characteristics plays an important role in its marketing. Those who buy milk powder give prime consideration to its sensory properties, such as flavour and appearance for its acceptability. The sensory examination of milk powder assumes great significance in this country in particular, as the procurement of skimmed milk powder has been taken up in a big way from outside as well as within the country where it is manufactured at feeder-balancing plants in the flush season for its subsequent reconstitution during the lean period so as to maintain the milk supply to the needy areas. This standard prescribes the method and conditions for the sensory evaluation of milk powder for assessing the quality of market product and for quality control by the manufacturer.

**0.3** This standard is complementary to IS : 1165-1975\*.

**0.4** For the purpose of deciding whether a particular requirement of this standard is complied with, the final value, observed or calculated, expressing the result of a test or analysis, shall be rounded off in accordance with IS : 2-1960†. The number of significant places retained in the rounded off value should be the same as that of the specified value in this standard.

**1. SCOPE .**

**1.1** This standard prescribes conditions, technique, method and evaluation card for sensory evaluation of milk powder.