

Indian Standard
**METHOD FOR SENSORY EVALUATION
OF PROCESSED CHEESE**

0. FOREWORD

0.1 This Indian Standard was adopted by the Indian Standards Institution on 15 October 1982, after the draft finalized by the Sensory Evaluation Sectional Committee had been approved by the Agricultural and Food Products Division Council.

0.2 The acceptance of cheese by consumer is based on its characteristic *flavour*. Cheese has many flavouring substances contained in milk and also developed as a result of its processing. Chemical and instrumental analysis does not provide for integrated assessment of flavouring substances perceived by human palate. Sensory evaluation, therefore, assumes special significance in quality control of cheese. This standard lays down technique of sensory evaluation which can provide better assessment of cheese and can be acceptable to consumer.

0.3 This standard is complementary to IS : 2785-1961*. **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 processed cheese.