

(PREVIEW)

*Indian Standard*

# RECOMMENDED METHODS FOR DETERMINATION OF AROMA AND TASTE THRESHOLDS

## 0. FOREWORD

**0.1** This Indian Standard was adopted by the Indian Standards Institution on 30 August 1983, after the draft finalized by the Sensory Evaluation Sectional Committee had been approved by the Agricultural and Food Products Division Council.

**0.2** Threshold determinations are of value to (a) characterize panelists individually and form groups of homogenous sensitivity; (b) determine the threshold of a stimulus in the selected media; (c) determine the relative importance of component stimuli in a mixture; and (d) develop correlations between concentration of specific stimuli and the magnitude of the perceived sensory effect.

**0.3** It is recognized that precise values for thresholds for a given stimulus cannot be given ( in the same sense as any of physico-chemical measures ) being influenced by a number of external factors as sample presentation parameters and internal factors as the panelists physiological and psychological effects and training. However, usable concentration ranges for thresholds for individual and groups can be determined for stimuli alone and in mixtures *as* per situations in use.

**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 a method for determination of aroma and/ or taste thresholds of any stimulus in a chosen medium.