

Indian Standard

**ICE CREAM — METHOD FOR SENSORY
EVALUATION**

1 SCOPE

This standard prescribes conditions, technique, method and evaluating card for sensory evaluation of ice cream.

2 REFERENCES

The following standards contain provisions, which through reference in this text, constitute provisions of this standard. At the time of publication, the editions indicated were valid. All standards are subject to revision, and parties to agreements based on this standard are encouraged to investigate the possibility of applying the most recent editions of the standards indicated below:

<i>IS No.</i>	<i>Title</i>
5126	Glossary of general terms for sensory evaluation of foods
(Part 1): 1969	Methodology
(Part 2): 1969	Quality characteristics
6273	Guide for sensory evaluation of foods
(Part 1): 1971	Optimum requirements
(Part 2): 1971	Methods and evaluation of cards