

ICS 67.100.01; 67.240

**Milk and milk products –
Sensory analysis –
Part 2: Recommended methods for sensory evaluation
(ISO 22935-2:2009),
English translation of DIN ISO 22935-2:2012-12**

Milch und Milcherzeugnisse –
Sensorische Analyse –
Teil 2: Empfohlene Verfahren für die sensorische Beurteilung (ISO 22935-2:2009),
Englische Übersetzung von DIN ISO 22935-2:2012-12

Lait et produits laitiers –
Analyse sensorielle –
Partie 2: Méthodes recommandées pour l'évaluation sensorielle (ISO 22935-2:2009),
Traduction anglaise de DIN ISO 22935-2:2012-12

Document comprises 27 pages

Translation by DIN-Sprachendienst.

In case of doubt, the German-language original shall be considered authoritative.

A comma is used as the decimal marker.

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National foreword

This standard has been prepared by Technical Committee ISO/TC 34 “Food products” (Secretariat: AFNOR, France), Subcommittee SC 5 “Milk and milk products” (Secretariat: NEN, Netherlands) in collaboration with the International Dairy Federation (IDF). It is being published jointly by IDF and ISO.

The responsible German body involved in its preparation was the *Normenausschuss Lebensmittel und landwirtschaftliche Produkte* (Food and Agricultural Products Standards Committee), Working Committee NA 057-05-13 AA *Milch und Milcherzeugnisse — Probenahme- und Untersuchungsverfahren*.

In the German version, the term “*Flavour*” (3.13) replaces and extends the term “*Geschmack*” formerly used in the dairy industry.

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. DIN shall not be held responsible for identifying any or all such patent rights.

The DIN Standards corresponding to the International Standards referred to in this document are as follows:

ISO 707	DIN EN ISO 707
ISO 8589	DIN EN ISO 8589

DIN ISO 22935 consists of the following parts, under the general title *Milk and milk products — Sensory analysis*:

- *Part 1: General guidance for the recruitment, selection, training and monitoring of assessors*
- *Part 2: Recommended methods for sensory evaluation*
- *Part 3: Guidance on a method for evaluation of compliance with product specifications for sensory properties by scoring*

National Annex NA (informative)

Bibliography

DIN EN ISO 707, *Milk and milk products — Guidance on sampling*

DIN EN ISO 8589, *Sensory analysis — General guidance for the design of test rooms*

Milk and milk products — Sensory analysis — Part 2: Recommended methods for sensory evaluation

Introduction

The purpose of ISO 22935|IDF 99 (all parts) is to give guidance on methodology for sensory analysis and the use of a common nomenclature of terms for milk and milk products.

To achieve that, ISO 22935|IDF 99 has been divided into the three parts listed in the forewords.

ISO 6658 ^[1] should be consulted for an overview of sensory methods other than the one provided in ISO 22935-3|IDF 99-3.

Evaluation of labelling and packaging is not covered by ISO 22935|IDF 99 (all parts).

The principles described are largely derived from various International Standards on the topic.