

ICS 67.240
CCS X 04



**NATIONAL STANDARD OF THE
PEOPLE'S REPUBLIC OF CHINA**

GB/T 12312-2012

Replacing GB/T 12312-1990

Sensory analysis -- Method of investigating sensitivity of taste

感官分析 味觉敏感度的测定方法

(English Translation)

Issued on: June 29, 2012

Implemented on: November 1, 2012

Issued by: Standardization Administration of China

Table of Contents

- Foreword
- 1 Scope
- 2 Normative references
- 3 Terms and Definitions

Foreword

Rules of the criteria based on GB/T 1.1-2009 given draft.

This standard replaces GB/T 12312-1990 "Determination of taste sensory sensitivity." this standard and GB/T 12312-1990 compared to the main changes are as follows.

- The standard name was changed to "Sensory analysis Determination of taste sensitivity";
- Increasing the standard "foreword";
- Modify the standard "range";
- Added "Terms and definitions" (see Chapter 3);
- Modify the "Method Synopsis";
- Increasing the content of umami and metallic taste (see Table 1, Table 2);
- Modified formulation dilutions (to be formulated by the two-step preparation step) (see 5.3);
- Remove the requirement for constant temperature water bath (Chapter 6 original standard);
- Remove the "Test Procedure" (Chapter 7, the original standard);
- Adds flavor identification, recognition, and results are shown threshold, etc. (see Chapter 8, Chapter 9, Chapter 10);
- Revised standard appendix.

This standard uses redrafted law revision adopted ISO 3972:1991 "Sensory analysis Determination of taste sensitivity." this standard ISO 3972:1991 The main differences are as follows.

- Equivalent adoption of international standards GB/T 10220 instead of ISO 6658:2005;
- With a modified adoption of international standards GB/T 10221 instead of ISO

5492:2008;

--- With international standards non-equivalent of GB/T 12805 instead of ISO 385. 1984;

--- With a degree of consistency with international standards equivalent GB/T 12806 instead of ISO 1042. 1983;

--- Equivalent adoption of international standards GB/T 13868 instead of ISO 8589:2007.

This standard is proposed and managed by the People's Republic of China Ministry of Agriculture.

This standard was drafted. Quality Standards and Testing Technology Research Institute, Chinese Academy of Agricultural Sciences, the Ministry of Agriculture Quality Supervision and Testing of fruits and vegetables Centre (Guangzhou).

1 Scope

This standard specifies that a reviewer familiar sensory analysis of a series of objective evaluation of test methods.

This standard applies to.

- a) Training evaluators identify and distinguish the different flavors;
- b) training of evaluators to understand and distinguish between different types of thresholds;
- c) so that each reviewer to understand their taste sensitivity;
- d) allowing the evaluation of the organizers of the assessor preliminary classification.

This standard also applies to members of the evaluation team conducted sensory analysis taste sensitivity of regular supervision and inspection.

2 Normative references

The following documents for the application of this document is essential. For dated references, only the dated edition applies to this article Member. For undated references, the latest edition (including any amendments) applies to this document.

GB/T 10220 Sensory analysis - Methodology Subjects (GB/T 10220-2012, ISO 6658:2005, IDT) GB/T 10221 terminology Sensory analysis (GB/T 10221-2012, ISO 5492:2008, MOD) GB/T 12805 laboratory glassware burette (GB/T 12805-2011, ISO 385:2005, NEQ) GB/T 12806 laboratory glassware single marking flask (GB/T 12806-2011, ISO 1042:1998, NEQ) GB/T 13868 Sensory analysis sensory analysis laboratory to establish general guidelines (GB/T 13868-2009, ISO 8589:2007, IDT)

3 Terms and Definitions

GB/T 10221 and define the following terms and definitions apply to this document. For ease of use, repeat the following list the GB/T 10221 certain terms and definitions.

Stimulation threshold stimulus threshold Perceived threshold detection threshold the minimum needed to cause the feeling of sensory stimulation.

Note 1: The term "threshold" is often used in conjunction with limiting terms.

Note 2: No need to be identified to feel.

Recognition threshold the minimum value can be perceived identify sensory stimulation of feeling.

Note: The term "threshold" is often used in conjunction with limiting terms.

Difference Threshold be the minimum stimulus intensity differences perceived.