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

GB/T 16860-2025

Replacing GB/T 16860-1997

**Sensory analysis methodology - Texture profile
(English Translation)**

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Foreword

This document complies with the provisions of GB/T 1.1-2020 "Standardization Work Guidelines Part 1: Structure and Drafting Rules of Standardization Documents".

Drafting.

This document replaces GB/T 16860-1997 "Sensory Analysis Methods - Texture Profile Inspection". Compared with GB/T 16860-1997, except for...

Aside from structural adjustments and editorial changes, the main technical changes are as follows.

- a) The terms "mechanical properties," "geometric properties," and "surface properties" have been removed (see 3.2, 3.3, and 3.4 of the 1997 edition);
- b) A new sampling method has been added (see 5.2);
- c) The content in "Order of Feature Appearance" has been changed (see 6.1, 1997 version 6.1);
- d) The definition and evaluation techniques for mechanical properties have been changed (see Table 1, 1997 edition);
- e) Reference samples for product geometry have been removed (see Table 2 in the 1997 edition);
- f) The content of the "Reference Sample Selection Criteria" has been modified (see 6.4.2, 1997 version 6.4.2);
- g) The content of the "Texture Evaluation Process" has been changed (see Figure 1, Figure 1 of the 1997 version);
- h) The selection process for the evaluation panel has been enhanced (see 7.2).

This document is equivalent to ISO 11036:2020 "Sensory analysis methodology - texture profile".

The following minimal editorial changes have been made to this document.

- a) To align with existing standards, the standard name will be changed to "Sensory Analysis Methods for Texture Profile Inspection";
- b) Change "6.2.1~6.2.3" in section 6.2.1 to "6.2.2~6.2.4" to correct the original text error;
- c) Change "ISO 13299" to "ISO 8586" in 7.3 to correct the original error.

Please note that some content in this document may involve patents. The issuing organization of this document assumes no responsibility for identifying patents.

This document was proposed and is under the jurisdiction of the National Technical

Committee on Standardization of Sensory Analysis (SAC/TC566).

1 Scope

This document describes a method for establishing a product texture profile, covering all the steps involved in comprehensively establishing the product's texture characteristics.

This document applies to food (solid, semi-solid, and liquid) or non-food products (such as cosmetics).

The main applications of this document include the following.

- Selection and training of evaluators;
- Establish definitions and evaluation techniques for product texture characteristics, and provide guidance to evaluators;
- Identify key characteristics in the product's texture properties and establish a standard texture profile to identify any changes in the product over time;
- Optimize existing products and develop new products;
- Study various factors that may affect the texture characteristics of a product, such as manufacturing process, time, temperature, ingredients, packaging, shelf life, and storage conditions etc;
- Compare similar products to identify differences in texture and strength;
- Analyze the correlation between sensory evaluation and instrumental and/or physical measurements.

2 Normative references

The contents of the following documents, through normative references within the text, constitute essential provisions of this document. Dated citations are not included.

For references to documents, only the version corresponding to that date applies to this document; for undated references, the latest version (including all amendments) applies.

This document.

ISO 5492 Sensory analysis - Vocabulary Note. GB/T 10221-2021 Sensory Analysis Terminology (ISO 5492:2008, IDT) sensory assessors) Note. GB/T 46555-2025 Selection and training of sensory evaluators for sensory analysis (ISO 8586:2023, IDT) ISO 8589 Sensory analysis - General guidance for establishing a sensory analysis laboratory Note. GB/T 13868-2009 Sensory analysis - General guidelines for establishing sensory analysis laboratories (ISO 8589:2007, IDT)

3 Terms and Definitions

The terms and definitions defined in ISO 5492 and the following terms and definitions apply to this document.

The URLs for the terminology databases maintained by ISO and IEC for standardization are as follows.

texture

All mechanical and geometric aspects of a product perceived through mechanical, tactile methods, and, under appropriate conditions, by visual and auditory receptors.

and surface properties.