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

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**Sensory analysis -- Methods for assessing modifications to the
flavour of foodstuffs due to packaging**

感官分析 包装材料引起食品风味改变的评价方法

(English Translation)

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Foreword

This standard is equivalent to international standard ISO 13302:2003 "Sensory analysis and evaluation methods of packaging materials caused by changes in food flavor" (Sensory analysis-Methods for assessing modification to the flavour of food stuffs due to packaging), in technical content and structure of the original text is identical to international standards, as only a few editorial changes.

The Standard Appendix A, Appendix B, Appendix C, Appendix D, Appendix E are informative appendices.

This standard is proposed and managed by China National Institute of Standardization.

This standard is mainly drafted by. China National Institute of Standardization, People's Republic of China Hubei Exit Inspection and Quarantine.

Introduction

Prevent the packaging material adverse effect on the odor and flavor of food is necessary. Also should pay attention to the packaged food storage conditions Member, because storage conditions may also be one of the causes of food odor and flavor changes.

To produce certain types of foods (such as fatty foods and a larger contact area with the packaging of powdered food) packaging materials susceptible Flavor changes. Even the packaging material by the migration of food pollution. This migration can be derived from direct contact with the food packaging material Indirect contact or through the air to produce packaging materials and food between. Thus, the inner or outer packaging materials packaging materials food packaging are likely to Products bring foreign odor and flavor.

In addition, the packaging material may also absorb some of the ingredients in food resulting from changes in product flavor.

Food industry should choose the most suitable packaging material according to product type and to take appropriate means to ensure food flavor in particular Significant changes under storage conditions do not occur.

Compound packaging material adverse effect on the flavor of the food is usually very small amount, generally less than the detection limit of the analysis instrument, or no cause of these compounds must be changed food flavor has not been confirmed. Therefore, evaluation of the organoleptic properties of packaging materials is also very necessary.

This standard includes two complementary aspects.

--- Inherent odor evaluation test packaging material (odor evaluation);

--- Evaluation flavor changes in the real or simulated environment, food and packaging material after direct contact or indirect contact (contact test).

This standard by sensory experts and packaging industry analysis specialists combine their practical experience and developed jointly.

Sensory Analysis

Packaging materials caused by changes in food flavor evaluation method

1 Scope

This standard stipulates the packaging material caused by the food (or simulated food) Evaluation of sensory characteristics change.

This standard can be used for initial screening of product suitable for the packaging material can also be used in individual or batch production processes in the packaging material into the Row subsequent acceptance filtering (see Appendix A).

This standard applies to all food packaging materials (such as paper, cardboard, plastic, foil, wood, etc.) and any material may come into contact with food Materials and products (such as certain parts of the kitchen appliance, packaging, coating, printing, or equipment such as seals or pipes, etc.), in accordance with the mandatory regulations Sensory analysis methods to ensure its compatibility with food packaging materials.

2 Normative references

The following documents contain provisions which, through reference in this standard and become the standard terms. For dated references, subsequent Amendments (not including errata content) or revisions do not apply to this standard, however, encourage the parties to the agreement are based on research Whether the latest versions of these documents. For undated reference documents, the latest versions apply to this standard.

GB/T 10221 Sensory analysis terminology (GB/T 10221-1998, idt ISO 5492:1992) GB/T 12315-2008 Sensory analysis - Methodology sorting method (ISO 8587:2006, IDT) GB/T 13868 Sensory analysis sensory analysis laboratory to establish general guidelines (GB/T 13868-2009, ISO 8589:2007, IDT) GB/T 16291.2 sensory analysis selection, training and monitoring of assessors general guidelines - Part 2. Expert reviewers (GB/T 16291.2-2010, ISO 8586-2:2008, IDT) GB/T 16861 Sensory analysis by descriptive words multivariate analysis method for identifying and selecting for establishing a sensory profile (GB/T 16861-1997, idt ISO 11035:1994) GB/T 17321 Sensory analysis method two, three-point test (GB/T 17321-1998, idt ISO 10399:1991) ISO 483. 1988 plastics using an aqueous solution remained relatively constant level of humidity conditioning test with small enclosures Act

(Plas-tics-Smalenclosuresforconditioningandtestingusingaqueoussolutionstomaintainrelativ ehumid-ityatconstantvalue) ISO 4120 Sensory analysis - Methodology Three test (Sensoryanalysis-Methodology-Triangle test) ISO 5495:2005 Sensory analysis - Methodology pairwise comparison test (Sensoryanalysis-Methodology-Paired

comparisontest) ISO 6564 Sensory analysis - Methodology flavor sectional test
(Sensoryanalysis-Methodology-Flavourprofile methods) ISO 8586-1 Sensory analysis
selection, training and monitoring of assessors General guidance Part 1. selected
assessors (Sensoryanaly-sis-Generalguidancefortheselection,
trainingandmonitoringofassessors-Part 1. Selectedassessors) ISO 13299 Sensory analysis
methodology to establish a sensory profile test guidelines
(Sensoryanalysis-Methodology-Gen-eralguidanceforestablishingasensoryprofile)

NOTE: The standard international documents and normative references are consistent
correspondence between our criteria are as follows.

- GB/T 12311-1990 Sensory analysis three point test (neq ISO 4120. 1983);
- GB/T 12313-1990 Sensory analysis of the flavor sectional test (eqv ISO 6564. 1985).

3 Terms and Definitions

GB/T 10221 and established the following terms and definitions apply to this standard.