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

GB/T 37062-2018

Guidelines for the sensory evaluation of aquatic products

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Foreword

This standard was drafted in accordance with the rules given in GB/T 1.1-2009.

This standard uses the redrafting method with reference to CAC/GL31-1999 "Guidelines for sensory evaluation of fish and shellfish in laboratories", with CAC/GL

The degree of consistency of 31-1999 is non-equivalent.

1 Scope

This standard gives the basic principles, locations, equipment and evaluation procedures for sensory evaluation of aquatic products.

This standard applies to sensory evaluation of fresh, frozen, ready-to-eat and dried aquatic products.

2 Normative references

The following documents are indispensable for the application of this document. For dated references, only dated versions apply to this article.

Pieces. For undated references, the latest edition (including all amendments) applies to this document.

GB 5749 Sanitary Standard for Drinking Water

GB/T 10220 General Theory of Sensory Analysis

GB/T 13868 Sensory analysis establishes general guidelines for sensory analysis

laboratories

GB/T 15549 Sensory analysis methodology for the detection and identification of odours in the introduction and training of evaluators

GB/T 16291.1 General guidelines for sensory analysis selection, training and management evaluators Part 1. Preferred evaluators

GB/T 30891 Aquatic product sampling specification

3 basic principles

3.1 Personnel engaged in sensory evaluation shall meet the requirements for personnel in GB/T 10220, GB/T 15549 and GB/T 16291.1.

3.2 Similar products should be evaluated using the corresponding sensory evaluation methods.

3.3 The evaluation terms should be standardized and conform to the basic characteristics of aquatic products. For the standard terms, see Appendix A and related product standards, and some terms are used.

See Appendix B for definitions.

4.1 Location

4.1.1 The sensory evaluation laboratory should be arranged reasonably to ensure that the sensory evaluation is not subject to environmental interference, and the color, lighting, ventilation, etc. should be consistent.

GB/T 10220, GB/T 13868 provisions.

4.1.2 The sensory evaluation laboratory should have a relatively independent pre-treatment area and evaluation area.

4.1.3 The pretreatment area mainly prepares and temporarily stores samples for sensory evaluation.

4.1.4 No sample pretreatment and other inspections such as chemicals and microorganisms should be carried out in the evaluation area.

4.2 Equipment

4.2.1 Special equipment should be used to avoid cross-use of equipment such as chemical or microbiological inspection.