ICS 67.240
CCS A 00

NATIONAL STANDARD OF THE PEOPLE'S REPUBLIC OF CHINA

GB/T 45536-2025

Sensory analysis laboratory - Guidance for quality control

感官分析实验室 质量控制指南

Issued on: April 25, 2025 **Implemented on: April 25, 2025**

Issued by: State Administration for Market Regulation;
Standardization Administration of the PRC

Table of Contents

Foreword

This document is in accordance with the provisions of GB/T 1.1-2020 "Guidelines for standardization work Part 1: Structure and drafting rules for standardization documents" Drafting.

Please note that some of the contents of this document may involve patents. The issuing organization of this document does not assume the responsibility for identifying patents.

This document was proposed and coordinated by the National Technical Committee on Sensory Analysis Standardization (SAC/TC566).

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Guidelines for Quality Control in Sensory Analysis Laboratories

1 Scope

This document provides guidance on quality control in sensory analysis laboratories, giving guidelines on personnel, laboratory environment, equipment and reference materials (samples), Selection of methods, verification and validation, handling of test samples, assessment of measurement uncertainty, ensuring the validity of results, reporting of results, nonconformity assessment, Quality control elements for sensory analysis activities such as This document is applicable to the quality control of laboratories that carry out sensory analysis technical activities mainly with evaluation teams.

2 Normative references

GB/T 10221

GB/T 12312

GB/T 13868

GB/T 15549

GB/T 16291.1

GB/T 16291.2

GB/T 22366

GB/T 29604

GB/T 45172

ISO 22935

3 Terms and definitions

The terms and definitions defined in GB/T 10221 and the following apply to this document.

3.1 Sensory analysis

Sensory testing/sensory test The science of evaluating the sensory properties of products using sensory organs to evoke, measure, analyze and interpret the sensory perceptions of products through sight, smell, touch, taste and hearing.

The perceived characteristics or properties of food and other products.

[Source. GB/T 10221-2021, 3.1, modified]