

ICS 67.240, 67.100.10
CCS X 16



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

GB/T 47328.1-2026

**Sensory analysis of milk and milk product - Part 1: Recruitment,
selection, training and monitoring of assessors**

乳及乳制品感官分析 第1部分：评价员的招募、选拔、培训和管理
(English Translation)

Issued on: March 31, 2026

Implemented on: July 1, 2026

Issued by: State Administration for Market Regulation

Table of Contents

Preface
Introduction
1 Scope
2 Normative References
3 Terms and Definitions
4 Recruitment
5 Screening
5.1 Screening Format and Requirements
5.2 Preparation of test samples for screening
5.3 Screening Tests, Materials, and Methods
6 Selection of
7 Requirements for Group Evaluators
8 Training and Management of Dairy Product Evaluators
8.1 General Provisions
8.2 Reference Sample
9 Group performance
Reference

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 is Part 1 of GB/T 47328 "Sensory Analysis of Milk and Dairy Products". GB/T 47328 has already published the following parts.

---Part 1: Recruitment, Selection, Training and Management of Evaluators;

---Part 2: Sensory Analysis Methods;

---Part 3: Evaluation Scoring Method for Product Sensory Characteristics Conformity.

This document is equivalent to ISO 22935-1:2023 "Sensory analysis of milk and dairy products - Part 1: Recruitment, selection and training of evaluators".

"and management".

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

a) To harmonize with existing standards, the standard title will be changed to "Sensory Analysis of Milk and Dairy Products Part 1: Recruitment, Selection, and Evaluation of Evaluators".

Training and Management;

b) To improve the consistency and operability of the work procedures, notes 5.3.4 and 5.3.5 have been added;

c) The missing score 2 has been added to Table 13;

d) Change the maximum possible score for the identification and ranking test in Table 26 from "57" to "53" and the passing score from "38/57" to...

The maximum possible score for the three-point test of flavor and texture has been changed from "42" to "48", and the passing score has been changed from "28/42".

The value should be "32/48", correcting the error in the original text.

e) Change the reference sample for paint odor in Table 28 from "trans-2,4-decadienal" to "turpentine" to correct the error in the original text.

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).

Introduction

GB/T 47328 "Sensory Analysis of Milk and Dairy Products" provides guidelines for the use of generic terminology and sensory analysis techniques in the analysis of milk and dairy products.

Guidance on sensory analysis activities for dairy products. Aimed at addressing personnel (sensory evaluators of milk and dairy products), methods (sensory analysis methods for milk and dairy products), and quality...

In areas such as quantitative evaluation applications (compliance testing of product sensory characteristics), standardize sensory analysis of milk and dairy products, and improve the results of product sensory evaluation.

The scientific rigor, comparability, and reliability are proposed to be comprised of three parts.

---Part 1: Recruitment, Selection, Training, and Management of Sensory Evaluators. The aim is to provide guidelines for the recruitment, selection, training, and management of

sensory evaluators for milk and dairy products.

General guidelines for recruitment, training, and management.

---Part 2: Sensory Analysis Methods. The purpose is to provide methods for sensory analysis of specific milk and dairy products.

---Part 3: Product Sensory Characteristic Conformity Evaluation Scoring Method. The purpose is to provide a scoring method for evaluating whether the sensory characteristics of milk and dairy products conform to standards.

A scoring method for product specifications.

The principles described in this document are largely derived from relevant standards on this topic. For further information, please refer to other methods besides those provided in this document.

For official analysis methods, see ISO 6658.

Sensory analysis of milk and dairy products Part 1: Recruitment, Selection, Training and Management of Evaluators

1 Scope

This document provides general guidelines for the recruitment, selection, training, and management of sensory evaluation personnel for milk and dairy products.

This document specifies the selection criteria for sensory evaluation evaluators and expert evaluators for milk and dairy products, as well as related training and management procedures.

Preface. This document supplements the information regarding expert evaluators in ISO 8586.

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 4120 Sensory analysis methodology - Triangle test Note. GB/T 12311-2012 Sensory Analysis Methods - Three-Point Test (ISO 4120:2004, MOD) Note. GB/T 39501-2020 Guidelines for the use of quantitative response scales in sensory analysis (ISO 4121:2003, IDT) ISO 5492 Sensory analysis - Vocabulary Note. GB/T 10221-2021 Sensory Analysis

Terminology (ISO 5492:2008, IDT) ISO 5496 Sensory analysis methodology. Introduction and training for assessors of odor detection and identification.

Note: GB/T 15549-2022 Sensory analysis methodology - Introduction and training for assessors of odor detection and identification (ISO 5496:2006, IDT) ISO 6658 Sensory analysis - Methodology - General guidance Note. GB/T 10220-2012 General Methodology of Sensory Analysis (ISO 6658:2005, IDT) sensory assessors) Note. GB/T 46555-2025 Selection and training of sensory evaluators for sensory analysis (ISO 8586:2023, IDT) ISO 8587 Sensory analysis-methodology-ranking Note. GB/T 12315-2008 Sensory Analysis Methodology - Ranking Method (ISO 8587:2006, 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 4121, ISO 5492, ISO 5496, ISO 6658, ISO 8586 and ISO 8589, as well as the following terms and definitions, shall apply.

Used in this document.

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