

ICS 67.240, 67.100.10
CCS X 16



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

GB/T 47328.3-2026

**Sensory analysis of milk and milk product - Part 3: Method for
evaluation of compliance with product specifications for
sensory properties by scoring**

乳及乳制品感官分析 第3部分：产品感官特性符合性评价评分法
(English Translation)

Issued on: April 30, 2026

Implemented on: August 1, 2026

Issued by: State Administration for Market Regulation

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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 is Part 3 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 adopts ISO 22935-3:2023 "Milk and dairy products - Sensory analysis - Part 3: Conformity assessment of sensory characteristics".

Evaluation and rating method.

This document has undergone minimal editorial changes.

---To align with existing standards, the standard title has been changed to "Sensory Analysis of Milk and Dairy Products - Part 3: Compliance with Sensory Characteristics".

Evaluation and scoring method.

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 3: Scoring Method for Evaluation of Product Sensory Characteristics

1 Scope

This document describes a method for evaluating whether the sensory characteristics of milk and dairy products meet product specifications using sensory scoring combined with common terminology.

The method of pricing.

This document applies to the periodic process control and quality control of milk and dairy products, and is especially suitable for products with a large quantity and short project cycles.

Scenarios where the number of expert evaluators is limited.

This document is not applicable to product classification. However, the results obtained using the methods described in this document can be used as a product classification system in domestic and international trade.

Components of.

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.

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 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) ISO 22935-1|IDF99-1 Sensory analysis of milk and dairy products - Part 1: Recruitment, selection, training and management of assessors) Note. GB/T 47328.1-2026 Sensory analysis of milk and dairy products - Part 1: Recruitment, selection, training and management of assessors (ISO 22935-1.

2023, IDT)

ISO 22935-2|IDF99-2 Sensory analysis of milk and dairy products-Part 2: Sensory analysis methods