

BRITISH STANDARD

**BS 5929-1:
1986
ISO 6658:
1985**

Methods for sensory analysis of food —

Part 1: General guide to methodology —

**[ISO title: Sensory analysis —
Methodology — General guidance]**

UDC 664:543.92

NO COPYING WITHOUT BSI PERMISSION EXCEPT AS PERMITTED BY COPYRIGHT LAW



Committees responsible for this British Standard

The preparation of this British Standard was entrusted by the Food and Agriculture Standards Committee (FAC/-) to Technical Committee FAC/20 upon which the following bodies were represented:

- Agricultural and Food Research Council, Institute of Food Research
- British Essence Manufacturers' Association
- British Food Manufacturing Industries Research Association
- British Psychological Society
- Campden Food Preservation Research Association
- Co-operative Union
- Coffee Trade Federation Ltd.
- Consumers' Association
- Department of Trade and Industry (Laboratory of the Government Chemist)
- Flour Milling and Baking Research Association
- Food Manufacturers' Federation Incorporated
- Institute of Food Science and Technology
- Institute of Masters of Wine
- Joint Committee of the Milk Marketing Board and the Dairy Trade Federation
- Long Ashton Research Station
- Ministry of Agriculture, Fisheries and Food
- Retail Consortium
- Royal Society of Chemistry
- Society of Chemical Industry
- Society of Cosmetic Scientists
- Society of Dairy Technology
- University of Reading
- University of Strathclyde

This British Standard, having been prepared under the direction of the Food and Agriculture Standards Committee, was published under the authority of the Board of BSI and comes into effect on 31 July 1986

© BSI 06-1999

First published November 1980
First revision July 1986

The following BSI references relate to the work on this standard:
Committee reference FAC/20
Draft for comment 85/55064 DC

ISBN 0 580 15272 3

Amendments issued since publication

Amd. No.	Date	Comments