

Methods for

Sensory analysis of food —

Part 3: Triangular test —

[ISO title: Sensory analysis —
Methodology — Triangular test]

UDC 664:543.92

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 Research Council, Food Research Institute
- Agricultural Research Council, Meat Research Institute
- 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
- National Institute for Research in Dairying
- Royal Society of Chemistry
- Society of Chemical Industry
- Society of Cosmetic Scientists
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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 May 1984

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The following BSI references relate to the work on this standard:
Committee reference FAC/20
Draft for comment 79/54233 DC

ISBN 0 580 13865 8

Amendments issued since publication

Amd. No.	Date of issue	Comments