

Methods for

Sensory analysis of food —

Part 5: “A” — “not A” test

[ISO title: Sensory analysis — Methodology — “A” — “not A” test]

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Committees responsible for this British Standard

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- AFRC Institute of Food Research (Bristol Laboratory)
- AFRC Institute of Food Research (Norwich Laboratory)
- AFRC Institute of Food Research (Reading Laboratory)
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- 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 and Drink Federation
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- 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
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