

Paper and board intended for contact with foodstuffs — Sensory analysis —

Part 2: Off-flavour (taint)

The European Standard EN 1230-2:2001 has the status of a
British Standard

35.040; 67.250; 85.060

Contents

Introduction	
1 Scope	
2 Normative references	
3 Terms and definitions.....	
4 Principle	
5 Reagents	
5.1 Test substance	
5.2 Saturated magnesium nitrate solution	
5.3 Saturated sodium chloride solution	
6 Test panel	
7 Test conditions	
8 Equipment.....	
8.1 General.....	
8.2 Vessels.....	
8.3 Petri dishes.....	
8.4 Supports for the Petri dishes in the glass jars	
8.5 Small glass dishes or odourless plastic disposable dishes	
8.6 Spoons.....	
8.7 Evaluating forms.....	
8.8 Water and glasses or drinking cups.....	
9 Sampling and storage of sample.....	
10 Preparation of sample	
11 Procedure	
12 Evaluation	
12.1 General procedure	
12.2 Triangle test.....	
12.3 Extended triangle test	
12.4 Multicomparison test.....	
13 Expression of results	
13.1 Calculation.....	
13.1.1 Significance of taint (triangle and extended triangle test)	
13.1.2 Intensity of taint (extended triangle and multicomparison test).....	
13.2 Result	
14 Test report	
Annex A (informative) Example of an efficient cleaning procedure.....	
Annex B (informative) Example of an assembly for the storage of test pieces and test substance	
Annex C (informative) Example of an evaluation form for extended triangle test.....	
Annex D (normative) Triangle test significance table	
Bibliography	