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Sensory analysis — Methodology — Initiation and training of assessors in the detection and recognition of odours

AMENDMENT 1

Analyse sensorielle — Méthodologie — Initiation et entraînement des sujets à la détection et à la reconnaissance des odeurs

AMENDEMENT 1

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This document was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 12, *Sensory analysis*.

Sensory analysis — Methodology — Initiation and training of assessors in the detection and recognition of odours

AMENDMENT 1

Table A.2

Replace Table A.2 with the following table. A column with CAS N° has been added to the table.

Table A.2 — Examples of odoriferous substances that can be used for training in the detection and recognition of odours

No.	Chemical name or abbreviation[a]	Molecular formula[b]	CAS N°	Descriptor of odour or association	Dilution No. from Table A.1 to be used[c]			
					Direct method		Retro-nasal method	
					Flasks	Smelling strips	Gaseous phase	Ingestion
1	D Limonene	$C_{10}H_{16}$	5989-27-5	lemon, orange zest	6	SS	7	5
2	Citral (geranial + neral)	$C_{10}H_{16}O$	5392-40-5	fresh, lemon	5	SS	6	4
3	Geraniol	$C_{10}H_{18}O$	106-24-1	rose	5	SS	6	4
4	Cis-3-Hexen-1-ol	$C_6H_{12}O$	928-96-1	crushed grass	6	SS	7	5
5	Benzaldehyde	C_7H_6O	100-52-7	bitter almond, marzipan	6	SS	7	5
6	Butyric acid	$C_4H_8O_2$	107-92-6	rancid butter, cheesy (e.g. over-aged Parmesan), sour milk	5	SS	6	4
7	Ethyl butanoate	$C_6H_{12}O_2$	105-54-4	very ripe banana, strawberry	4	SS	5	3
8	Benzyl acetate	$C_9H_{10}O_2$	140-11-4	floral, lily of the valley, jasmine, lilac	5	SS	8	6
9	γ-Undecalactone	$C_{11}H_{20}O_2$	104-67-6	fruity, peach	6	SS	7	5
10	2-Phenylethanol	$C_8H_{10}O$	60-12-8	floral, rose	8	SS	8	7
11	Methyl anthranilate	$C_8H_9O_2$	134-20-3	orange blossom	4	SS	5	3
12	Ethyl phenyl acetate	$C_{10}H_{12}O_2$	103-45-7	apricot, honey	4	SS	5	3

[a] It is necessary to use products that are as pure as possible, since impurities can modify the nature and intensity of the odour.

[b] See the detailed formulae in Table A.3.

[c] The concentrations specified have been chosen after practical tests with all the substances given in the table using panels of inexperienced assessors. The concentrations chosen correspond to the recognition threshold of 70 % of the assessors.

[d] Also produces a sensation of cold.

Table A.2 *(continued)*

No.	Chemical name or abbreviation[a]	Molecular formula[b]	CAS N°	Descriptor of odour or association	Dilution No. from Table A.1 to be used[c]			
					Direct method		Retro-nasal method	
					Flasks	Smelling strips	Gaseous phase	Ingestion
13	Anethole	$C_{10}H_{12}O$	104-46-1	aniseed-flavoured beverages	3	SS	4	2
14	Cinnamaldehyde	C_9H_8O	104-55-2	cinnamon	6	SS	7	5
15	Vanillin	$C_8H_8O_3$	121-33-5	vanilla	5	SS	6	4
16	L-Menthol	$C_{10}H_{20}O$	2216-51-5	peppermint[d]	6	SS	8	6
17	Terpinyl acetate	$C_{12}H_{20}O_2$	80-26-2	spicy, pine	4	SS	5	3
18	Thymol	$C_{10}H_{14}O$	89-83-8	spicy, fresh thyme	4	SS	5	3
19	Diacetyl	C4H6O2	431-03-8	butter	4	SS	4	4
20	γ-Nonalactone	C9H16O2	104-61-0	coconut	4	SS	4	4
21	Eugenol	C10H12O2	97-53-0	clove	4	SS	5	3
22	1-Octen-3-OL	C8H16O	3391-86-4	mushroom, forest damp soil	4	SS	5	3
23	β-Ionone	C13H22O	14901-07-6	violet	4	SS	4	4
24	Methional	C4H8OS	3268-49-3	mashed potato, grilled onion	5	SS	6	4

[a] It is necessary to use products that are as pure as possible, since impurities can modify the nature and intensity of the odour.

[b] See the detailed formulae in Table A.3.

[c] The concentrations specified have been chosen after practical tests with all the substances given in the table using panels of inexperienced assessors. The concentrations chosen correspond to the recognition threshold of 70 % of the assessors.

[d] Also produces a sensation of cold.