

# Australian Standard®

---

## Sensory analysis of foods

### Method 2.6: Specific methods—Ranking

---

#### PREFACE

The Standard was prepared by the Standards Australia Committee on Sensory Examination of Foods as a new Standard in the series AS 2542, *Sensory analysis of foods*. This Standard is based on ISO 8587:1988, *Sensory analysis—Methodology—Ranking*.

The term ‘informative’ has been used in this Standard to define the application of the appendix to which it applies. An ‘informative’ appendix is only for information and guidance.

---

#### METHOD

**1 SCOPE** This Standard sets out a forced-choice method for ranking in the sensory analysis of foods when determining if differences exist between three or more samples.

##### NOTES:

- 1 Ranking is an ordinal method and only yields information about directional differences between samples; it does not give any information about the degree of difference between samples.
- 2 The method is used to determine if differences exist between samples based on the ranking of those samples for a single specified criterion which has been declared by the test supervisor and is understood by the assessors. That criterion may be —
  - (a) the *intensity or degree* of a specified characteristic, e.g. sweetness, orange colour intensity, toughness, overall quality; or
  - (b) the *degree of like or dislike* of a specified characteristic.
- 3 For trained assessors, ranking is particularly useful as a means of selecting a sub-set of samples from a larger initial number based on a specific criterion. The sub-set may then be submitted to more detailed tests.
- 4 For untrained assessors and when the number of samples is small, ranking is useful because the method is easily understood, may be used without specific training and may be performed relatively quickly.
- 5 The method is useful in the training and selection of assessors.

**2 REFERENCED DOCUMENTS** The following documents are referred to in this Standard:

##### AS

- 2542 Sensory analysis of foods
- 2542.1.1 Part 1.1: General guide to methodology—General requirements
- 2542.3 Part 3: Glossary of terms

**3 DEFINITIONS** For the purpose of this Standard, the definitions given in AS 2542.3 apply.