

# Australian Standard®

## Sensory analysis of foods Part 3: Glossary of terms

### PREFACE

The Standard comprises a list of terms which are commonly used in Australia in the sensory examination of foods and each term is defined in accordance with its accepted meaning in sensory analysis. Where considered suitable, the definition of the term is that given in International Standard ISO 5492, *Sensory analysis—Vocabulary*, or in British Standard BS 5098, *Glossary of terms relating to sensory analysis of food*.

Where more than one term applies to a particular definition, the preferred term is **the one given in boldface print**.

### GLOSSARY

| <b>Term</b>                  | <b>Definition</b>   |
|------------------------------|---|
| absolute threshold           | <i>See</i> detection threshold.   |
| <b>acceptability</b>         | Concept of adequacy of sensory characteristics of a product in the mind of consumer(s), i.e. product meets, exceeds or falls short of general expectation in sensory terms.   |
| <b>acceptance</b>            | The act of judging by consumer(s) that a product meets expectation in sensory terms; the act of consuming a product.  |
| <b>acid (taste)</b>          | (a) Describes the primary taste produced by dilute aqueous solutions of most acid substances, e.g. citric acid, tartaric acid.<br>(b) Describes the sensory attribute of pure substances or mixtures which produces this taste.<br>NOTE: The corresponding noun is acidity.                                       |
| <b>acuity</b><br>sensitivity | A measure of the ability to detect or discriminate.   |
| <b>adaptation</b>            | A temporary alteration in perception of the intensity of a sensory stimulus as a result of previous or current exposure to a stimulus.  |
| <b>after-taste</b>           | Taste sensation which persists after removal of the sample from the mouth.  |
| <b>anchor</b>                | A reference point against which a judgement is made. This may be verbal, as in hedonic scales, or physical as in a reference sample.  |
| <b>appearance</b>            | The general visual impression given by the combined physical characteristics of a product. This may include such characteristics as colour, state, texture, sheen, etc.   |
| <b>aroma</b>                 | An odour with a pleasant connotation.   |
| <b>assessor</b>              | Any person making a sensory evaluation in a defined test.   |
| <b>astringent</b>            | (a) Describes the complex sensation produced in the mouth by a dilute aqueous solution of products such as some tannins (for example Kaki tannins and sloe tannins).<br>(b) Describes the attribute of pure substances or mixtures which produces this sensation.<br>NOTE: The corresponding noun is astringency. |
| <b>attribute</b>             | A perceptible characteristic of a product, e.g. taste, texture, etc.  |
| <b>balanced order</b>        | Statistical term referring to experimental design whereby sources of error in the order of presentation of samples are recognized, and arrangements are made in that order so that no bias is allowed.  |