

<b>STN</b>	<b>Senzorická analýza Výber a školenie senzorických posudzovateľov (ISO 8586: 2023)</b>	<b>STN EN ISO 8586</b>  56 0035
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Sensory analysis - Selection and training of sensory assessors (ISO 8586:2023)

Táto norma obsahuje anglickú verziu európskej normy.  
This standard includes the English version of the European Standard.

Táto norma bola oznámená vo Vestníku ÚNMS SR č. 08/23

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English Version

**Sensory analysis - Selection and training of sensory assessors (ISO 8586:2023)**

Analyse sensorielle - Sélection et entraînement des sujets sensoriels (ISO 8586:2023)

Sensorische Analyse - Auswahl und Schulung von Prüfpersonen (ISO 8586:2023)

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**EN ISO 8586:2023 (E)**

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## **European foreword**

This document (EN ISO 8586:2023) has been prepared by Technical Committee ISO/TC 34 "Food products" in collaboration with CCMC.

This European Standard shall be given the status of a national standard, either by publication of an identical text or by endorsement, at the latest by October 2023, and conflicting national standards shall be withdrawn at the latest by October 2023.

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. CEN shall not be held responsible for identifying any or all such patent rights.

This document supersedes EN ISO 8586:2014.

Any feedback and questions on this document should be directed to the users' national standards body/national committee. A complete listing of these bodies can be found on the CEN website.

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## **Endorsement notice**

The text of ISO 8586:2023 has been approved by CEN as EN ISO 8586:2023 without any modification.

# INTERNATIONAL STANDARD

# ISO 8586

Second edition  
2023-04

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## **Sensory analysis — Selection and training of sensory assessors**

*Analyse sensorielle — Sélection et entraînement des sujets sensoriels*



Reference number  
ISO 8586:2023(E)

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## Foreword

ISO (the International Organization for Standardization) is a worldwide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

The procedures used to develop this document and those intended for its further maintenance are described in the ISO/IEC Directives, Part 1. In particular, the different approval criteria needed for the different types of ISO documents should be noted. This document was drafted in accordance with the editorial rules of the ISO/IEC Directives, Part 2 (see [www.iso.org/directives](http://www.iso.org/directives)).

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. ISO shall not be held responsible for identifying any or all such patent rights. Details of any patent rights identified during the development of the document will be in the Introduction and/or on the ISO list of patent declarations received (see [www.iso.org/patents](http://www.iso.org/patents)).

Any trade name used in this document is information given for the convenience of users and does not constitute an endorsement.

For an explanation of the voluntary nature of standards, the meaning of ISO specific terms and expressions related to conformity assessment, as well as information about ISO's adherence to the World Trade Organization (WTO) principles in the Technical Barriers to Trade (TBT), see [www.iso.org/iso/foreword.html](http://www.iso.org/iso/foreword.html).

This document was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 12, *Sensory analysis*, in collaboration with the European Committee for Standardization (CEN) Technical Committee CEN/SS C01, *Food Products*, in accordance with the Agreement on technical cooperation between ISO and CEN (Vienna Agreement).

This second edition cancels and replaces the first edition (ISO 8586:2012), which has been technically revised.

The main changes are as follows:

- the Title has been changed to “Sensory analysis — Selection and training of sensory assessors” (the monitoring was removed as redundant with ISO 11132);
- some text from the Introduction has been moved into [Clause 4](#);
- the Scope has been modified;
- a definition for the term “homogeneous” has been added in [Clause 3](#);
- the process steps and roles of assessors have been clarified and the corresponding [Figure 1](#) revised;
- [Table 4](#) has been added with references to other International Standards;
- the tables and exercises for screening and training have been revised and modified;
- in [Tables 3, 5, 9](#) and [11](#), examples for home and personal care products have been added;
- new annexes have been added with examples of screening and training activities;
- the concept of expert sensory assessors has been included in [8.5](#);
- [Clause 2](#) and the Bibliography have been updated.

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Any feedback or questions on this document should be directed to the user's national standards body. A complete listing of these bodies can be found at [www.iso.org/members.html](http://www.iso.org/members.html).

## **Introduction**

Sensory analysis is a science that is involved with the assessment of the organoleptic attributes of a product by the senses. As such, sensory analysis uses sensory assessors as evaluators of products. This document describes the recruitment, screening and training protocol for sensory assessors.

A sensory analysis sensory panel constitutes a true “measuring instrument”, and consequently the results of the analysis depend on its members.

The recruitment of persons willing to participate in a sensory panel therefore needs to be carried out with care and to be considered as a real investment, both in time and money.



# Sensory analysis — Selection and training of sensory assessors

**WARNING** — This document does not address any safety issues associated with its use. It is the responsibility of the user of this document to establish appropriate safety and health practices and to determine the applicability of regulatory limitations prior to use.

## 1 Scope

This document specifies criteria for the selection of and procedures for the training of trained sensory assessors and expert sensory assessors for food and beverages, as well as home and personal care products.

It is applicable to all industries concerned with the evaluation of products by the sense organs.

This document supplements the information given in ISO 6658.

## 2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

ISO 5492, *Sensory analysis — Vocabulary*

ISO 6658, *Sensory analysis — Methodology — General guidance*

ISO 8589, *Sensory analysis — General guidance for the design of test rooms*

**koniec náhľadu – text ďalej pokračuje v platenej verzii STN**