

## SENSORY ANALYSIS. EUROPEAN STANDARD EN 1230:2002

### Paper and board intended to come into contact with foodstuffs. Sensory analysis

#### 1.- SAMPLE DESCRIPTION

- Sample: SOPORTE BLANCO PARA SILICONAR

#### 2.- FACTORY

- TORRASPAPEL, S.A.

#### 3.- TEST CONDITIONS AND RESULTS

##### 3.1 Odour transferred test into indirect contact

- Date and place of testing: November, 23<sup>rd</sup> 2006  
'Secció d'Anàlisi Sensorial i Laboratori del Gust'  
Dptm. EQATA-Universitat de Girona  
Avda. Lluís Santaló s/n 17071 GIRONA
- Temperature:  $23 \pm 2$  °C
- Test pieces are introduced into a wide-necked flat bottom flask and kept closed and in the dark at  $23 \pm 2$  °C for 24 h.
- Period: 24 h
- Panel: 7 experienced assessors
- Testing method: one balloon per experienced assessor

#### Results of odour transferring test

Intensity of the odour is evaluated as follows:

- 0 = no perceptible odour,
- 1 = odour just perceptible
- 2 = slight odour
- 3 = distinct odour
- 4 = strong odour

Membre de:



R75.1-07.2 Rev.:01



Table presents the values of aromatic intensity detected by the experts, in a range between 0 and 4.

Odour Intensity
2

### 3.2 Flavour transferred test into indirect contact

- Date and place of testing: November, 23<sup>rd</sup> 2006  
‘Secció d’Anàlisi Sensorial i Laboratori del Gust’  
Dptm. EQATA-Universitat de Girona  
Avda. Lluís Santaló s/n 17071 GIRONA
- Temperature: 23 ± 2 °C
- Relative humidity: 53 %
- Test food product: chocolate
- Period: 48 h
- Panel: 7 experienced assessors
- Tasting method: triangular test duplicated

### Results of flavour transferring test

The intensity of the taint is evaluated using following scale:

- 0 = no perceptible off-flavour
- 1 = off-flavour just perceptible (still difficult to define)
- 2 = slight off-flavour
- 3 = distinct off-flavour
- 4 = strong off-flavour

N° answers perceiving differences	Flavour Intensity
7	0,57

The number of answers that has detected perceptible differences is: 7. Minimum number of correct answers for defining the difference between the sample and the reference at 5% of significance level and 14 triangles are 9 answers (UNE 87-008-92).

## 5.- CONCLUSION

Sensory analysis points out that there are NO significant differences, at 5% of significance level, between the handled chocolate and the control chocolate.

In conclusion, in these experimental conditions, the sample: SOPORTE BLANCO PARA SILICONAR does not transfer any deviating odour and flavour to chocolate, so this paper is in accordance to EN 1230:2002 standard of sensory analysis for paper to come into contact with foodstuffs

Service responsible



M. Àngels Pèlach Serra  
Dr. Chemistry Science

Laboratory responsible



Laura Barberà Rodríguez  
Chemistry Science Degree