



Universitat de Girona

Departament d'Enginyeria
Química, Agrària i Tecnologia
Agroalimentària

SENSORY ANALYSIS. EUROPEAN STANDARD prEN 1230:1993

Paper and board intended to come into contact with foodstuffs.

1.- SAMPLE DESCRIPTION

- Estucado EUROKOTE GRUESO paper

2.- FACTORY

- SARRIOPAPEL, S. A.

3.- TEST CONDITIONS

- Odour and flavour transferred test into indirect contact
- Date and place of testing: 04/06/1998 and 04/09/1998
IRTA 17131 Monells (Girona)
- Temperature : 23 ± 2 °C
- Relative humidity: 53 %
- Test food product: milk chocolate
- Period : 48 h
- Panel: 6 experienced assessors
- Tasting method: duplicate triangular test

4.- RESULTS

The number of answers that has detected perceptibles differences are:

Odour	Flavour
7	4



Minimum number of correct answers for defining the difference between the sample and the reference at 5% of significance level and 12 triangles are 8 answers (ISO 4120-1983 (E)).

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

Mean note	
Olour	Flavour
0.65	0.91

The results of the triangular test show that there is no significant deviation, at 5% of significance level, between the sample and the reference.

5.- CONCLUSION

Sensory analysis point out that there is no significant difference, at 5% of significance level, between the handled chocolate and the control chocolate.

In conclusion, in these experimental conditions, the paper Eurokote Grueso doesn't transfer any deviating olour and flavour to chocolate, so this paper is suitable to come into contact with foodstuffs.

Service responsible

Pere Mutjé Pujol

Dr. Engineer

Laboratory responsible

Fabiola Vilaseca Morera

L. Chemistry Science