



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

- EUROKOTE AUTOADHESIVOS paper

### 2.- FACTORY

- SARRIOPAPEL, S. A.

### 3.- TEST CONDITIONS

- Odour and flavour transferred test into indirect contact
- Date and place of testing: 1999/02/08  
Dptm. EQATA-Universitat de Girona  
Avda. Lluís Santaló s/n 17071 GIRONA
- Temperature :  $23 \pm 2$  °C
- Relative humidity: 53 %
- Test food product: milk chocolate
- Period : 48 h
- Panel: 14 experienced assessors
- Tasting method: triangular test

### 4.- RESULTS

The number of answers that has detected perceptibles differences are:

Olour	Flavour
3	8



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 (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
1.18	0.7

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 Autoadhesivos** doesn't transfer any deviating olour and flavour to chocolate, so this paper is suitable to come into contact with foodstuffs.

Service responsible

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