

## SENSORY ANALYSIS. EUROPEAN STANDARD EN 1230:1993

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

#### 1.- SAMPLE DESCRIPTION

- Sample: ESTUCADO TRIPLE 2C BRILLANTE

#### 2.- FACTORY

- TORRASPAPEL, S.A.

#### 3.- TEST CONDITIONS AND RESULTS

##### Flavour transferred test into indirect contact

- Date and place of testing: February, 17<sup>th</sup> 2005  
'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
- Relative humidity: 53 %
- Test food product: chocolate
- Period: 48 h
- Panel: 8 experienced assessors
- Tasting method: triangular test duplicated

##### RESULTS of flavour transferring test

The number of answers that has detected perceptible differences is: 8. Minimum number of correct answers for defining the difference between the sample and the reference at 5% of significance level and 16 triangles are 9 answers (UNE 87-008-92).

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

Nº answers perceiving differences	Flavour Intensity
8	0,5

#### **Odour transferred test into indirect contact**

- Date and place of testing: February, 17<sup>th</sup> 2005  
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- 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: 8 experienced assessors
- Testing method: one balloon per experienced assessor

#### **RESULTS of odour transferring test**

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

Odour Intensity
1,75

## 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: ESTUCADO TRIPLE 2C BRILLANTE does not transfer any deviating odour and flavour to chocolate, so this paper is in accordance to EN 1230:1993 standard of sensory analysis for paper to come into contact with foodstuffs

Service responsible



M.Àngels Pèlach Serra  
Dr. Chemistry Science

Laboratory responsible



Susanna Presta Masó  
Chemistry Science Degree