

Collection of methods for sensory testing of food contact materials provided by the Working Group “Sensory Testing of Consumer Products”

Food contact materials as well as other consumer goods are tested on the transfer of sensory active substances (mainly off-flavors). For food contact materials the sensory analysis is even of legal relevance: In accordance with Article 3 of the Framework Regulation (EC) No. 1935/2004 it is required for the assessment of compliance.

Numerous standards, amongst others DIN 10955:2004, EN 1230-1:2010 and 1230-2:2010 as well as ISO 13302: 2003 should be mentioned, describe procedures of the sensory testing of food contact materials.

The collection of methods for sensory testing of food contact materials from DGSens e.V and EUROLAB-D contains a number of informal proposals for sensory testing of various consumer goods. These methods are to be understood as a guidance for the implementation of the above mentioned standards in practice.

The available normative documents do not describe detailed enough how the technical implementation of the sensory testing should be carried out. In such cases different interpretations can lead to deviating results in the compliance testing of consumer goods.

The aim of the present publication is to enable better comparability of test results on the sensory examination of consumer goods.

This document was created in the joint working committee “sensory testing” in the **Working Group “Sensory Testing of Consumer Products”** of DGSens e.V and EUROLAB-D. Members are representatives of the food industry, commercial laboratories, laboratories of public surveillance as well as university laboratories.

The proposals for the sensory testing of various consumer goods have been developed based on experience and in-depth discussions of the participants and reflect the common practice in this field.

The collection of methods for sensory testing of food contact materials shall be continuously expanded by recommendations for sensory testing of other consumer goods. Existing methods shall be revised and updated when required.

Suggestions and proposals by third parties are always welcome!

They can be submitted directly by email: AG_Sens@mailbox.tu-dresden.de.