

MAURITIAN
STANDARD

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**Sensory analysis -- Assessment
(determination and verification)
of the shelf life of foodstuffs**

ICS: 67.240



Mauritius Standards Bureau

Moka

National Foreword

This Standard is identical with the ISO Standard **ISO 16779**, *Sensory analysis -- Assessment (determination and verification) of the shelf life of foodstuffs* published by the International Organization for Standardization (ISO). It was adopted by the Mauritius Standards Bureau on the recommendation of the **Food Products Standards Committee** and approval of the **Standards Council** on **21 February 2017**. It was notified in the **Government Gazette** on **29 April 2017***.

For the purpose of this standard the following changes should be made:

- (i) the words 'International Standard' should be replaced by 'Mauritian Standard';
- (ii) the 'decimal comma' should be replaced by 'decimal point'.
- (iii) Clause 3.2: The term 'use by date' will be accompanied by '/expiry date'.

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Foreword

ISO (the International Organization for Standardization) is a worldwide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

The procedures used to develop this document and those intended for its further maintenance are described in the ISO/IEC Directives, Part 1. In particular the different approval criteria needed for the different types of ISO documents should be noted. This document was drafted in accordance with the editorial rules of the ISO/IEC Directives, Part 2. www.iso.org/directives

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. ISO shall not be held responsible for identifying any or all such patent rights. Details of any patent rights identified during the development of the document will be in the Introduction and/or on the ISO list of patent declarations received. www.iso.org/patents

Any trade name used in this document is information given for the convenience of users and does not constitute an endorsement.

For an explanation on the meaning of ISO specific terms and expressions related to conformity assessment, as well as information about ISO's adherence to the WTO principles in the Technical Barriers to Trade (TBT) see the following URL: [Foreword - Supplementary information](#)

The committee responsible for this document is ISO/TC 34, *Food products*, Subcommittee SC 12, *Sensory analysis*.

Introduction

Measurements of product changes over time provide a basis for the determination and verification of the shelf life of foodstuffs (best before date and use by date).

PREVIEW

PREVIEW

Sensory analysis — Assessment (determination and verification) of the shelf life of foodstuffs

1 Scope

This International Standard specifies methods for the determination and verification of the shelf life of foodstuffs by means of sensory tests. Sensory characteristics to be evaluated are changes in appearance, odour, flavour, taste, trigeminal sensation, and texture during assumed preservation periods.

It is intended to support the development of individual approaches.

This International Standard does not purport to address all of the safety concerns, if any, associated with its use. It is the responsibility of the user of this International Standard to establish appropriate safety and health practices and determine the applicability of regulatory limitations prior to use.

NOTE For the purposes of calculating the shelf life, before microbiological, chemical and physical investigation results are used in addition to sensory testing.

2 Normative references

The following documents, in whole or in part, are normatively referenced in this document and are indispensable to its application. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

ISO 5492, *Sensory analysis — Vocabulary*

3 Terms and definitions

For the purposes of this document, the terms and definitions given in ISO 5492 and the following apply.

3.1

best before date

date of minimum durability (best before date) which signifies the end of the period under any stated storage conditions during which the product will remain marketable and will retain any specific quality for which claims have been made

Note 1 to entry: Date before the product may still be perfectly satisfactory.

3.2

use by date

date which signifies the end of the estimated period under any stated storage conditions, after which the product probably will not have the quality attributes normally expected by consumers

Note 1 to entry: After this date, the food should not be regarded as marketable.

3.3

specified storage condition

specified environmental parameter kept constant over a defined period of time

3.4

not specified storage condition

environmental parameter which arise depending on the environment and may change over time