

SENSORY ANALYSIS. EUROPEAN STANDARD EN 1230:2002

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

1.- SAMPLE DESCRIPTION

Sample: COATED 2 SIDES MATT BULKY

2.- FACTORY

TORRASPAPEL, S.A; CONDAT SAS; and CARTIERE del GARDA SpA
(LECTA GROUP)

3.- TEST CONDITIONS AND RESULTS

3.1 Odour transferred test into indirect contact

- Date and place of testing: July 14th, 2011
Secció d'Anàlisi Sensorial i Laboratori del Gust'
Dptm. EQATA-Universitat de Girona
Avda. Lluís Santaló s/n 17071 GIRONA
- Temperature: 23 ± 2 °C
- Test pieces are introduced into a wide-necked flat bottom flask and kept closed and in the dark at 23 ± 2 °C for 24 h.
- Period: 24 h
- Panel: 7 experienced assessors
- Testing method: one balloon per experienced assessor

Results of odour transferring test

Intensity of the odour is evaluated as follows:

- 0 = no perceptible odour,
- 1 = odour just perceptible
- 2 = slight odour
- 3 = distinct odour
- 4 = strong odour

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

Odour Intensity
1,5

3.2 Flavour transferred test into indirect contact

- Date and place of testing: July 14th, 2011
Secció d'Anàlisi Sensorial i Laboratori del Gust'
Dpto. EQATA-Universitat de Girona
Avda. Lluís Santaló s/n 17071 GIRONA
- Temperature: 23 ± 2 °C
- Relative humidity: 53 %
- Test food product: chocolate
- Period: 48 h
- Panel: 7 experienced assessors
- Tasting method: triangular test duplicated

Results of flavour transferring test

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

N° answers perceiving differences	Flavour intensity (average)	Flavour intensity (mean)
8	0,57	1

The number of answers that has detected perceptible differences is: 8 for the chocolate. 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 (UNE 87-008-92).

4. - 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: **COATED 2 SIDES MATT BULKY** does not transfer any deviating odour and flavour to chocolate, so this paper **is in accordance** to EN 1230:2002 standard of sensory analysis for paper to come into contact with foodstuffs

Service responsible



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