

**CORRELATING SENSORY
OBJECTIVE MEASUREMENTS —**

***New Methods for
Answering Old Problems***

Powers/Moskowitz

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CORRELATING SENSORY OBJECTIVE MEASUREMENTS— NEW METHODS FOR ANSWERING OLD PROBLEMS

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Foreword

The symposium on Correlating Sensory Objective Measurements—New Methods for Answering Old Problems was held at ASTM in Philadelphia, Pa., 11-12 Nov. 1974. Committee E-18 on Sensory Evaluation of Materials and Products sponsored the symposium. J. J. Powers, University of Georgia College of Agriculture, presided as a symposium chairman, and H. R. Moskowitz, U.S. Army Natick Laboratories, served as symposium co-chairman.

Related ASTM Publications

**Compilation of Odor and Taste Threshold Values Data, DS 48 (1973),
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**Sensory Evaluation of Appearance of Materials, STP 545 (1973),
04-545000-36**

Manual on Sensory Testing Methods, STP 434 (1968), 04-434000-36

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