

Appendix | Related Documents

ASTM E253	Terminology Relating to Sensory Evaluation of Materials and Products
ASTM E1697	Test Method for Unipolar Magnitude Estimation of Sensory Attributes
ASTM E1909	Guide for Time-Intensity Evaluation of Sensory Attributes
ASTM E2262	Practice for Estimating Thurstonian Discriminal Distances
ASTM E3000	Guide for Measuring and Tracking Performance of Assessors on a Descriptive Sensory Panel
ASTM E544	Practice for Referencing Suprathreshold Odor Intensity
ASTM E679	Practice for Determination of Odor and Taste Thresholds by a Forced-Choice Ascending Concentration Series Method of Limits
ASTM E1432	Practice for Defining and Calculating Individual and Group Sensory Thresholds from Forced-Choice Data Sets of Intermediate Size
ASTM E1885	Test Method for Sensory Analysis—Triangle Test
ASTM E2164	Test Method for Directional Difference Test
ASTM E2263	Test Method for Paired Preference Test
ASTM E2610	Test Method for Sensory Analysis—Duo-Trio Test
ASTM E2943	Guide for Two-Sample Acceptance and Preference Testing with Consumers
ASTM E3009	Test Method for Sensory Analysis—Tetrad Test
ASTM E3041	Guide for Selecting and Using Scales for Sensory Evaluation
ASTM E460	Practice for Determining Effect of Packaging on Food and Beverage Products during Storage
ASTM E619	Practice for Evaluating Foreign Odors and/or Flavors from Paper Packaging
ASTM E1870	Test Method for Odor and Taste Transfer from Polymeric Packaging Film
ASTM E1958	Guide for Sensory Claim Substantiation
ASTM E2299	Guide for Sensory Evaluation of Products by Children and Minors
ASTM E2454	Guide for Sensory Evaluation Methods to Determine the Sensory Shelf Life of Consumer Products
ASTM E2609	Test Method for Odor or Flavor Transfer or Both from Rigid Polymeric Packaging
ASTM E3093	Guide for Structured Small Group Product Evaluations
ASTM E1083	Test Method for Sensory Evaluation of Red Pepper Heat

ASTM E1346	Practice for Bulk Sampling, Handling, and Preparing Edible Vegetable Oils for Sensory Evaluation
ASTM E1395	Test Method for Sensory Evaluation of Low Heat Chilies
ASTM E1396	Test Method for Sensory Evaluation of Oleoresin Capsicum
ASTM E1627	Practice for Sensory Evaluation of Edible Oils and Fats
ASTM E1810	Practice for Evaluating Effects of Contaminants on Odor and Taste of Exposed Fish
ASTM E1871	Guide for Serving Protocol for Sensory Evaluation of Foods and Beverages
ASTM E1879	Guide for Sensory Evaluation of Beverages Containing Alcohol
ASTM E2892	Test Method for Odor and Flavor Transfer from Materials in Contact with Municipal Drinking Water
ASTM E1207	Guide for Sensory Evaluation of Axillary Deodorancy
ASTM E1490	Guide for Two Sensory Descriptive Analysis Approaches for Skin Creams and Lotions
ASTM E1593	Guide for Assessing the Efficacy of Air Care Products in Reducing the Perception of Indoor Malodor
ASTM E2049	Guide for Quantitative Attribute Evaluation of Fragrance/Odors for Shampoos and Hair Conditioners by Trained Assessors
ASTM E2082	Guide for Descriptive Analysis of Shampoo Performance
ASTM E2346	Guide for Sensory Evaluation of Household Hard Surface-Cleaning Products with Emphasis on Spray Triggers
ASTM E2978	Guide for Screening and Training of Assessors and a General Approach for the Sensory Evaluation of Toothpaste Appearance, Flavor, and Texture
MNL13	Descriptive Analysis Testing for Sensory Evaluation
MNL14	The Role of Sensory Analysis in Quality Control
MNL30	Relating Consumer, Descriptive, and Laboratory Data to Better Understand Consumer Responses
MNL55	International Consumer Product Testing Across Cultures and Countries
MNL60	Physical Requirement Guidelines for Sensory Evaluation Laboratories: 2nd Edition
MNL63	Just about Right (JAR) Scales: Design, Usage, Benefits, and Risks
DS72-2nd	Lexicon for Sensory Evaluation: Aroma, Flavor, Texture and Appearance

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