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# Committee E18 Sensory Evaluation

More than meets the eye

[www.astm.org/COMMITTEE/E18](http://www.astm.org/COMMITTEE/E18)



# 225

Professionals in the food, personal care, household care and environmental industries, as well as attorneys, professors, consultants, and researchers, comprise Committee E18

# 11

Subcommittees oversee E18 sensory evaluation standards

## High Standards for Perception

Since 1960, Committee E18 on Sensory Evaluation has promoted knowledge, stimulating research, and developing principles and standards for sensory evaluation. There is a diverse range of industries that require sensory analysis, which emphasizes the demand for professionals and field experts involved in the science of perception.



## Market Relevance

ASTM standards have met the technical demands of commerce for more than a century by providing modern guides for research, design, marketing, and manufacturing. Our standards are accepted and used in research and development, product testing, quality systems, and commercial transactions around the globe. ASTM's market relevance extends beyond its 100 sectors and dedicated members in more than 140 nations.

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# Sensory Standards



From car horns to cantaloupe and makeup to markers, the five senses are important for everything manufactured, sold, purchased and enjoyed by the public. To help sensory professionals provide consumers with products that delight the senses, Committee E18 has published 37 standards to define methods that measure sensory responses, including:

**E253** — Standard Terminology Relating to Sensory Evaluation of Materials and Products

**E460** — Standard Practice for Determining the Effect of Packaging on Food and Beverage Products During Storage

**E679** — Standard Practice for Determination of Odor and Taste Thresholds by a Forced Choice Ascending Concentration Series Method of Limits

**E1490** — Standard Practice for Two Sensory Descriptive Analysis Approaches for Skin Creams and Lotions

**E1871** — Standard Guide for Serving Protocol for Sensory Evaluation of Foods and Beverages

**E1885** — Standard Guide for Sensory Analysis-Triangle Test

**E1958** — Standard Guide for Sensory Claim Substantiation

**E2299** — Standard Guide for Sensory Evaluation of Products by Children and Minors

**E2454** — Standard Guide for Sensory Evaluation Methods to Determine the Sensory Shelf Life of Consumer Products

**E2943** — Standard Guide for Two-Sample Acceptance and Preference Testing with Consumers

**E3009** — Standard Test Method for Sensory Analysis - Tetrad Test

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E18 standards define methods that are used to measure sensory responses

## Search E18 Standards

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## Purchase E18 Standards

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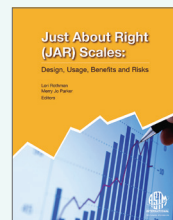
## DS72

Lexicon for Sensory Evaluation: Aroma, Flavor, Texture and Appearance



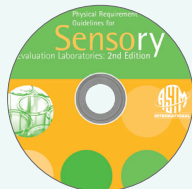
## MNL63

Just About Right (JAR) Scales: Design, Usage, Benefits and Risks



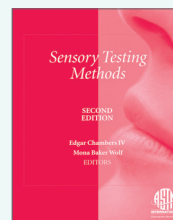
## MNL60-2ND

Physical Requirement Guidelines for Sensory Evaluation Laboratories 2nd Edition



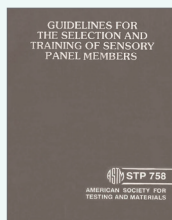
## MNL26-2ND

Sensory Testing Methods 2nd Edition



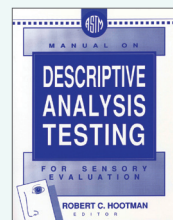
## STP758-EB

Guidelines for the Selection and Training of Sensory Panel Members



## MNL13-EB


Manual on Descriptive Analysis Testing for Sensory Evaluation



## Publications

In addition to standards, Committee E18 publishes many volumes to educate and inform industry professionals. Some of the most recent editions are featured above.





ASTM International welcomes all technical experts with a desire to work toward further development of sensory standardization. As a member, you will be on the cutting edge of the world's most advanced standards development infrastructure. Through an online network built on speed and efficiency, you can join global efforts to create standards that affect the industry of touch, scent, taste, sight, and sound.

**As a member, you will have the opportunity to:**

- Network with sensory professionals worldwide
- Participate in informational webinars
- Receive a free volume of the *Annual Book of ASTM Standards* (print, CD, or virtual volume)
- Enjoy discounts on all ASTM publications
- Receive free subscriptions to *ASTM Standardization News* and *ASTM eNews*
- Benefit from reduced attendance fees at ASTM symposia and technical workshops

**Cater to Your  
Career Sense**

## Networking

Nearly 100 members come together for three days of Committee E18 meetings, technical workshops and presentations twice a year. These meetings emphasize the current market trends and how standardization must evolve in order to accommodate consumers' changing desires.



For more information  
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ASTM INTERNATIONAL  
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Over 12,000 ASTM standards operate globally. Defined and set by us, they improve the lives of millions every day.

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Working across borders, disciplines and industries we harness the expertise of over 30,000 members to create consensus and improve performance in manufacturing and materials, products and processes, systems and services.

Understanding commercial needs and consumer priorities, we touch every part of everyday life: helping our world work better.

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