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Standard Terminology Relating to Sensory Evaluation of Materials and Products¹

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1. Referenced Documents

1.1 ASTM Standards:

E 284 Terminology of Appearance²

2. Terminology

absolute judgment, *n*—an evaluation of a stimulus made without direct comparison. (1996)

acceptability/unacceptability, *n*—degree to which a stimulus is judged to be favorable or unfavorable. (1996)

acuity, *n*—the ability to repeatedly detect or discriminate sensory stimuli. (1996)

adaptation, sensory, *n*—a decrease in sensitivity to a given stimulus which occurs as a result of exposure to that stimulus. (1996)

affective test, *n*—any method to assess acceptance, attitudes, emotions, or preference for a stimulus (i). (1998)

after effects, *n*—total array of sensations that occur after elimination of the physical stimulus from the sensing field. (1996)

aftersensation, *n*—sense impression after direct stimulation of the sense organ has ceased. (1996)

aftertaste, *n*—the oral or nasal sensations that occur after the source of the stimulus has been removed from the oral cavity. See **after effects**. (1996)

ageusia, *n*—lack of sensitivity to taste stimuli. (1996)

anchoring point, *n*—a reference point against which other items are judged. (1996)

anosmia, *n*—lack of sensitivity to odor stimuli. (1996)

A-not-A test, *n*—a method of discrimination testing comprised of at least two samples; at least one sample is a previously identified sample (“A”) and at least one is a test sample. All samples are presented blindly, and the assessor’s task is to assign the label “A” or “not-A” to each of the samples. (2001)

antagonism, *n*—joint action of two or more stimuli whose combination elicits a level of sensation lower than that expected from combining the effects of each stimulus taken separately. (1996)

aroma, *n*—perception resulting from stimulating the olfactory receptors; in a broader sense, the term is sometimes used to refer to the combination of sensations resulting from stimulation of the entire nasal cavity. (1996)

DISCUSSION—Aroma, odor, and smell have the same basic meaning; however, in common usage they may have different connotations.

assessor, *n*—a general term for any individual responding to stimuli in a sensory test. (1996)

DISCUSSION—The terms *assessor*, *judge*, *panelist*, *panel member*, and *respondent* all have the same basic meaning, although sometimes different connotations. Usage of these terms varies with the training and experience of the investigator, habit, tradition, personal preference, and other factors.

astringency, *n*—the complex of sensations due to shrinking, drawing, or puckering of the epithelium as a result of exposure to substances such as alums or tannins. (1996)

attitude, *n*—a predisposition to respond in a characteristic way toward a class of objects, concepts, or stimuli. (1996)

attitude scale, *n*—a means for eliciting indications of the attitudes or opinions held, usually on a measuring system using marks or value designations. (1996)

attribute, *n*—a perceived characteristic. (1996)

audition, *n*—the sense of hearing. (1996)

aversion, *n*—feeling of dislike provoking avoidance of a stimulus. (1996)

bias, *n*—systematic error manifested as a persistent positive or negative deviation of the method average from its accepted true value. (1996)

bite, chemical, *n*—stinging experienced primarily in the oral cavity as a result of exposure to substances such as highly carbonated beverages. (1997)

bitter (taste), *adj*—taste produced by substances such as quinine or caffeine when in solution. (1997)

body (food), *n*—the quality of a food or beverage relating either to its consistency, compactness of texture, fullness, flavor, or combination thereof. (1997)

brightness, *n*—see **color (of an object)**. (2001) (For consensus technical definition see **brightness** in Terminology E 284).

burn chemical, *n*—perception of increased temperature and irritation resulting from exposure to such substances as ethyl alcohol, or high concentrations of NaCl or acids. The sensation lingers a short time after the stimulus is removed. (1997)

¹ This terminology is under the jurisdiction of ASTM Committee E18 on Sensory Evaluation of Materials and Products and is the direct responsibility of Subcommittee E18.01 on Terminology.

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² *Annual Book of ASTM Standards*, Vol. 06.01.