
**Milk and milk products — Sensory
analysis —**

Part 2:
**Recommended methods for sensory
evaluation**

Lait et produits laitiers — Analyse sensorielle —

Partie 2: Méthodes recommandées pour l'évaluation sensorielle



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ISO copyright office
Case postale 56 • CH-1211 Geneva 20
Tel. + 41 22 749 01 11
Fax + 41 22 749 09 47
E-mail copyright@iso.org
Web www.iso.org

International Dairy Federation
Diamant Building • Boulevard Auguste Reyers 80 • B-1030 Brussels
Tel. + 32 2 733 98 88
Fax + 32 2 733 04 13
E-mail info@fil-idf.org
Web www.fil-idf.org

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