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AMENDMENT 1
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**Sensory analysis — Methodology —
Initiation and training of assessors in
the detection and recognition of odours**

AMENDMENT 1

*Analyse sensorielle — Méthodologie — Initiation et entraînement des
sujets à la détection et à la reconnaissance des odeurs*

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Sensory analysis — Methodology — Initiation and training of assessors in the detection and recognition of odours

AMENDMENT 1

Table A.2

Replace Table A.2 with the following table. A column with CAS N° has been added to the table.

Table A.2 — Examples of odoriferous substances that can be used for training in the detection and recognition of odours

No.	Chemical name or abbreviation ^a	Molecular formula ^b	CAS N°	Descriptor of odour or association	Dilution No. from Table A.1 to be used ^c			
					Direct method		Retro-nasal method	
					Flasks	Smelling strips	Gaseous phase	Ingestion
1	D Limonene	C ₁₀ H ₁₆	5989-27-5	lemon, orange zest	6	SS	7	5
2	Citral (geranial + neral)	C ₁₀ H ₁₆ O	5392-40-5	fresh, lemon	5	SS	6	4
3	Geraniol	C ₁₀ H ₁₈ O	106-24-1	rose	5	SS	6	4
4	Cis-3-Hexen-1-ol	C ₆ H ₁₂ O	928-96-1	crushed grass	6	SS	7	5
5	Benzaldehyde	C ₇ H ₆ O	100-52-7	bitter almond, marzipan	6	SS	7	5
6	Butyric acid	C ₄ H ₈ O ₂	107-92-6	rancid butter, cheesy (e.g. over-aged Parmesan), sour milk	5	SS	6	4
7	Ethyl butanoate	C ₆ H ₁₂ O ₂	105-54-4	very ripe banana, strawberry	4	SS	5	3
8	Benzyl acetate	C ₉ H ₁₀ O ₂	140-11-4	floral, lily of the valley, jasmine, lilac	5	SS	8	6
9	γ-Undecalactone	C ₁₁ H ₂₀ O ₂	104-67-6	fruity, peach	6	SS	7	5
10	2-Phenylethanol	C ₈ H ₁₀ O	60-12-8	floral, rose	8	SS	8	7
11	Methyl anthranilate	C ₈ H ₉ O ₂	134-20-3	orange blossom	4	SS	5	3
12	Ethyl phenyl acetate	C ₁₀ H ₁₂ O ₂	103-45-7	apricot, honey	4	SS	5	3

^a It is necessary to use products that are as pure as possible, since impurities can modify the nature and intensity of the odour.

^b See the detailed formulae in Table A.3.

^c The concentrations specified have been chosen after practical tests with all the substances given in the table using panels of inexperienced assessors. The concentrations chosen correspond to the recognition threshold of 70 % of the assessors.

^d Also produces a sensation of cold.

Table A.2 (continued)

No.	Chemical name or abbreviation ^a	Molecular formula ^b	CAS N°	Descriptor of odour or association	Dilution No. from Table A.1 to be used ^c			
					Direct method		Retro-nasal method	
					Flasks	Smelling strips	Gaseous phase	Ingestion
13	Anethole	C ₁₀ H ₁₂ O	104-46-1	aniseed- flavoured beverages	3	SS	4	2
14	Cinnamaldehyde	C ₉ H ₈ O	104-55-2	cinnamon	6	SS	7	5
15	Vanillin	C ₈ H ₈ O ₃	121-33-5	vanilla	5	SS	6	4
16	L-Menthol	C ₁₀ H ₂₀ O	2216-51-5	peppermint ^d	6	SS	8	6
17	Terpinyl acetate	C ₁₂ H ₂₀ O ₂	80-26-2	spicy, pine	4	SS	5	3
18	Thymol	C ₁₀ H ₁₄ O	89-83-8	spicy, fresh thyme	4	SS	5	3
19	Diacetyl	C ₄ H ₆ O ₂	431-03-8	butter	4	SS	4	4
20	γ-Nonalactone	C ₉ H ₁₆ O ₂	104-61-0	coconut	4	SS	4	4
21	Eugenol	C ₁₀ H ₁₂ O ₂	97-53-0	clove	4	SS	5	3
22	1-Octen-3-OL	C ₈ H ₁₆ O	3391-86-4	mushroom, forest damp soil	4	SS	5	3
23	β-Ionone	C ₁₃ H ₂₂ O	14901-07-6	violet	4	SS	4	4
24	Methional	C ₄ H ₈ OS	3268-49-3	mashed potato, grilled onion	5	SS	6	4
^a It is necessary to use products that are as pure as possible, since impurities can modify the nature and intensity of the odour. ^b See the detailed formulae in Table A.3. ^c The concentrations specified have been chosen after practical tests with all the substances given in the table using panels of inexperienced assessors. The concentrations chosen correspond to the recognition threshold of 70 % of the assessors. ^d Also produces a sensation of cold.								