
**Coffee — Sensory analysis —
Vocabulary**

Café — Analyse sensorielle — Vocabulaire





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Foreword

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This document was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 15, *Coffee*.

Coffee — Sensory analysis — Vocabulary

1 Scope

This document defines terms relating to coffee sensory analysis.

This document covers definitions applicable to green, roasted and ground coffee, coffee extracts and soluble coffee.

The terms are given under the following headings:

- a) basic terms of sensory analysis;
- b) generic terms in the sensory assessment of coffee;
- c) terminology relating to coffee-specific odours and tastes;
- d) terms commonly used in sensory assessment of coffee by practitioners.

2 Normative references

There are no normative references in this document.

3 Terms and definitions

ISO and IEC maintain terminological databases for use in standardization at the following addresses:

- IEC Electropedia: available at <http://www.electropedia.org/>
- ISO Online browsing platform: available at <http://www.iso.org/obp>

NOTE 1 For additional information on sensory analysis, see ISO 5492:2008.

NOTE 2 For additional terms and definitions on sensory analysis of coffee, see Reference [4].

3.1 Basic terms of sensory analysis

3.1.1

acidity, noun

acid taste, noun

basic taste (3.1.4) produced by dilute aqueous solutions of most acid substances (e.g. citric acid and tartaric acid)

[SOURCE: ISO 5492:2008, 3.3]

3.1.2

aroma, noun

<English sense and French informal language> *odour* (3.1.9) with a pleasant or unpleasant connotation

Note 1 to entry: The terms “aroma” in English and “arôme” in French are not exactly equivalent.

[SOURCE: ISO 5492:2008, 3.24]