BUREAU OF INDIAN STANDARDS

Program of Work

FAD 28: Test methods for food products

Scope: Standardization in the field of - Horizontal methods of test for food products including

physical, chemical and sensory evaluation excluding the microbiological methods of test covered under the scope of FAD 31 and methods of test for estimation of pesticide residues

covered under the scope of FAD 27.

Liaison: ISO TC-34 (P): Food products ISO TC-34 SC-12 (P): Sensory analysis

Published Standards

S.No	IS No.	TITLE	Reaffirm M-Y	No. of Amds	Eqv.
1	IS 10226 (Part	Method for determination of crude	December, 2020	-	Identical under dual
	1):1982	fibre content in - food products:			numbering
	ISO 5498	Part 1 general method			
	Reviewed In: 2020				
	ISO 5498: 1981				
2	IS 10226 (Part	Method for determination of crude	December, 2020	-	Indigenous
	-	fibre content in food products: Part			
	ISO 6541	2 modified scharrer method			
	Reviewed In: 2020				
3	IS 10641:1983	Recommended methods for	December, 2020	-	Indigenous
	Reviewed In: 2020	determination of aroma and taste			
		thresholds			
4	IS 10642:2023	Consumer Sensory Evaluation of		-	Indigenous
		Foods and Beverages � Guide			
5	IS 10643:2023	Sensory Evaluation Procedure to		-	Indigenous
		Establish Guidelines for Open			
		Dating Processed Food Products			
6	IS 11062:2019	Method for estimation of total	August, 2023	-	Indigenous
		dietary fibre in foodstuffs (First			
	Reviewed In: 2023	Revision)			
7	IS 15285:2016	Sensory analysis - Methodology -	August, 2021	1	Identical under dual
	ISO 5496 : 2006	Initiation and training of assessors			numbering
	Reviewed In: 2021	in the detection and recognition of			
	ISO 5496 : 2006	odours (First Revision)			
8	IS 15286:2003	Sensory analysis - Methodology -	August, 2023	-	Identical under dual
	ISO 5497	Guidelines for the preparation of			numbering
	Reviewed In: 2023	samples for which direct sensory			
	ISO 5497:1982	analysis is not feasible			
9	IS 15316:2016	Sensory analysis - General	August, 2021	1	Identical under dual
	ISO 8589 : 2007	guidance for the design of test			numbering
	Reviewed In: 2021	rooms (First Revision)			
	ISO 8589 : 2007				
10	IS 15317:2017	Sensory analysis - General	April, 2022	-	Identical under dual
	ISO 8586 : 2012	guidelines for the selection,			numbering
	Reviewed In: 2022	training and monitoring of selected			
1					

	ISO 8586 : 2012	assessors and expert sensory			
11	IS 15642 (Part 1 and	assessors Quick methods for detection of	December, 2020	1	Indigenous
11	2):2006	adulterants/contaminants in	December, 2020	1	margenous
	Reviewed In: 2020	common food products			
12	IS 15733:2006	Portable kit for quick detection of	December, 2020	_	Indigenous
	Reviewed In: 2020	adulterants/contaminants in	20001110011, 2020		mangenous
	110 / 10 / 10 / 10 / 20 20	common food products -			
		Specification			
13	IS 16639:2018	Infant formula and adult	April, 2022	-	Identical under dual
	ISO 20633 : 2015	nutritionals - Determination of	-		numbering
	Reviewed In: 2022	vitamin E and vitamin A by normal			
	ISO 20633:2015	phase high performance liquid			
		chromatography			
14	IS 16640:2018	Infant formula and adult	April, 2022	-	Identical under dual
	ISO 20634 : 2015	nutritionals - Determination of			numbering
	Reviewed In: 2022	vitamin B12 by reversed phase			
	ISO 20634:2015	high performance liquid			
1.5	IC 16641 2010	chromatography (RP - HPLC)	A		Tdonti11 1 1
15	IS 16641:2018	Infant formula - Determination of	April, 2022	-	Identical under dual
	ISO 20638 : 2015 Reviewed In : 2022	nucleotides by liquid			numbering
	ISO 20638:2015	chromatography			
16	IS 16642:2018	Infant formula and adult	April, 2022	_	Identical under dual
10	ISO 20639 : 2015	nutritionals - Determination of	Aprii, 2022	_	numbering
	Reviewed In : 2022	pantothenic acid by ultra high			numbering
	ISO 20639:2015	performance liquid			
	150 20037.2013	chromatography and tandem mass			
		spectrometry method (UHPLC -			
		MS/MS)			
17	IS 16643:2018	Food products - Determination of	April, 2022	-	Identical under dual
	ISO 26642 : 2010	the glycaemic index (GI) and			numbering
	Reviewed In: 2022	recommendation for food			
	ISO 26642:2010	classification			
18	IS 16649:2018	Infant formula and adult	April, 2022	-	Identical under dual
	ISO 20637 : 2015	nutritionals - Determination of			numbering
	Reviewed In : 2022	Myo - Inositol by liquid			
	ISO 20637 : 2015	chromatography and pulsed			
19	IS 17176:2019	amperometry Infant Formula and Adult	February, 2024		Identical under dual
1 1 2	ISO 20635 : 2018	Nutritionals â€" Determination of	1 Colualy, 2024]	numbering
	Reviewed In : 2024	Vitamin C by (Ultra) High			numbering
	ISO 20635:2018	Performance Liquid			
		Chromatography with Ultraviolet			
		Detection ((U) HPLC-UV)			
20	IS 17177:2019	Infant formula and adult	February, 2024	-	Identical under dual
	ISO 20636 : 2018	nutritionals - Determination of			numbering
	Reviewed In: 2024	vitamin d by liquid			
	IS 20636 : 2018	chromatography - Mass			
		spectrometry			
21	IS 17178:2019	Food stuffs - Determination of	February, 2024	-	Identical under dual
	ISO 18787 : 2017	water activity			numbering
	Reviewed In : 2024				
	ISO 18787:2017	Infant Francis at 1 A 1 1	Me:-1- 2027		Tdenti11 1 1
22	IS 17379:2020	Infant Formula and Adult Nutritionals â€" Determination of	March, 2025	-	Identical under dual
	ISO 20647 : 2015 Reviewed In : 2025	Total Iodine â€" Inductively			numbering
	ISO 20647 : 2015	Coupled Plasma Mass			
	100 2007/, 2013	Spectrometry (ICP-MS)			
\vdash		Specializing (101 1410)		+	

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23	IS 17668:2021	Infant formula and adult		-	Identical under dual
	ISO 21468 : 2020	nutritionals Determination of free			numbering
	ISO 21468 : 2020	and total choline and free and total			
		carnitine Liquid chromatography			
		tandem mass spectrometry HPLC-			
		MSMS			
24	IS 17669:2021	Infant formula and adult		-	Identical under dual
	ISO 21470 : 2020	nutritionals Simultaneous			numbering
	ISO 21470 : 2020	determination of total vitamins B1			
		B2 B3 and B6 Enzymatic digestion			
		and LC-MSMS			
25	IS 17670:2021	Fortified milk powders infant		-	Identical under dual
	ISO 23305 : 2020	formula and adult nutritionals			numbering
	ISO 23305 : 2020	Determination of total biotin by			
		liquid chromatography coupled			
		with immunoaffinity column clean-			
		up extraction			
26	IS 17671:2021	Infant formula and adult		-	Identical under dual
	ISO 23443 : 2020	nutritionals Determination of beta-			numbering
	ISO 23443 : 2020	carotene lycopene and lutein by			6
		reversed-phase ultra-high			
		performance liquid			
		chromatography RP-UHPLC			
27	IS 17822:2022	Sensory analysis Methodology A -		_	Identical under dual
-	ISO 8588 : 2017	not A Test			numbering
	ISO 8588 : 2017				
28	IS 17823:2022	Sensory Analysis Guidelines for		_	Identical under dual
20	ISO 11037 : 2011	Sensory Assessment of the Colour			numbering
	ISO 11037 : 2011	of Products			namounig
29	IS 17824:2022	Sensory analysis Methodology		_	Identical under dual
-	ISO 4120 : 2021	Triangle test			numbering
	ISO 4120 : 2021	1111111910 (00)			numo vimg
30	IS 17825:2022	Sensory analysis Methodology		_	Identical under dual
	ISO 3972:2011	Method of investigating sensitivity			numbering
	ISO 3972:2011	of taste			namounig
31		Sensory analysis Methodology Duo-		_	Identical under dual
	ISO 10399 : 2017	trio Test			numbering
	ISO 10399 : 2017				namounig
32	IS 17827:2022	Sensory Analysis Methodology		_	Identical under dual
	ISO 6658 : 2017	General Guidance			numbering
	ISO 6658 : 2017	Concrar Gardanee			namoonng
33	IS 17828:2022	Sensory analysis Identification and			Identical under dual
	ISO 11035 : 1994	selection of descriptors for			numbering
	ISO 11035 : 1994 ISO 11035 : 1994	establishing a sensory profile by a			namoornig
	100 11000 , 1994	multidimensional approach			
34	IS 17829:2022	Sensory analysis Methodology	+		Identical under dual
]]]	ISO 5495 : 2005	Paired Comparison Test			numbering
	ISO 5495 : 2005	i anea companson rest			numbering
35	IS 17830:2022	Sensory analysis Methodology			Identical under dual
	ISO 8587 : 2006	Ranking		-	numbering
	ISO 8587 : 2006	Kanking			numbering
36	IS 17831:2022	Sensory Analysis Methodology	+	_	Identical under dual
30	ISO 11036 : 1994	Texture Profile		-	
		rexture Profile			numbering
27	ISO 11036 : 1994	FOOD PRODUCTS GUIDANCE			Identical under desal
37	IS 18113:2023			-	Identical under dual
	ISO/TR 23304 :	ON HOW TO EXPRESS			numbering
	2021	VITAMINS AND THEIR			
	ISO/TR 23304 :	VITAMERS CONTENT			
\vdash	2021	-			
				-	

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38	IS 18364:2023	Sensory analysis Methodology		-	Identical under dual
	ISO 11132:2021	Guidelines for the measurement of			numbering
	ISO 11132:2021	the performance of a quantitative			
20	IC 10265 (D	descriptive sensory panel			Identical and a deal
39	IS 18365 (Part	Sensory Analysis � General		-	Identical under dual
	1):2023	Guidance for the Staff of a Sensory			numbering
	ISO 13300-1:2006	Evaluation Laboratory � Part 1:			
40	ISO 13300-1:2006	Staff Responsibilities			Identical and a deal
40	IS 18365 (Part	Sensory Analysis � General		-	Identical under dual
	2):2023	Guidance for the Staff of a Sensory			numbering
	ISO 13300-2:2006	Evaluation Laboratory � Part 2:			
	ISO 13300-2:2006	Recruitment and Training of Panel			
41	10 10267 2022	Leaders			71 1 1 1
41	IS 18367:2023	Sensory Analysis � Methodology		-	Identical under dual
	ISO 13301:2018	� General Guidance for			numbering
	ISO 13301:2018	Measuring Odour, Flavour and			
		Taste Detection Thresholds by a			
		Three-Alternative Forced-Choice			
L	IC 10270 2022	(3-AFC) Procedure		1	T.1
42	IS 18368:2023	Sensory Analysis � Assessment		-	Identical under dual
	ISO 16779:2015	(Determination and Verification)			numbering
42	ISO 16779:2015	of the Shelf Life of Foodstuffs		+	Tdom4!13 1 1
43	IS 18369:2023	Sensory Analysisi; ½ General		_	Identical under dual
	ISO 20613:2019	Guidance for the Application of			numbering
	ISO 20613:2019	Sensory Analysis in Quality			
4.4	10 10270 2022	Control			T1 (1 1 1 1 1
44	IS 18370:2023	Sensory Analysis � Guidance on		-	Identical under dual
	ISO 20784:2021	Substantiation for Sensory and Consumer Product Claims			numbering
45	ISO 20784:2021 IS 18372:2023				Identical under dual
43	ISO 13299 : 2016	Sensory Analysis � Methodology � General Guidance for		-	numbering
	ISO 13299 : 2016	Establishing A Sensory Profile			numbering
46	IS 19308:2025	Determination of Vitamin B12 in			Indigenous
70	15 17500.2025	Foods Using Liquid			margenous
		Chromatography and Tandem			
		Mass Spectrometry (LC-MS/MS)			
		� Method of Test			
47	IS/ISO 21466:2019	Infant Formula and Adult		_	Identical under single
''	ISO 21446 : 2019	Nutritionals Determination of			numbering
	ISO 21446 : 2019	Trans and Total cis trans Vitamin			namoering
	150 21	K1 Content Normal Phase HPLC			
48	IS 5126:2016	Sensory analysis - Vocabulary	August, 2021	1	Identical under dual
	ISO 5492 : 2008	(Second Revision)	<i>y</i> , ,		numbering
	Reviewed In: 2021]			
	ISO 5492: 2008				
49		Methods for estimation of thiamine	December, 2020	-	Indigenous
	Reviewed In: 2020	(Vitamin B1) in foodstuffs	,		
50	IS 5399:1969	Methods for estimation of	December, 2020	-	Indigenous
	Reviewed In: 2020	riboflavin (Vitamin B2) in,	, , , , , , , , , , , , , , , , , , ,		
		foodstuffs			
51	IS 5400:1969	Methods for estimation of nicotinic	December, 2020	-	Indigenous
L	Reviewed In: 2020	acid (Niacin) in foodstuffs			
52	IS 5835:1970	Method for estimation of vitamin	December, 2020	-	Indigenous
L	Reviewed In: 2020	D in foodstuffs			
53	IS 5835:2025	Determination of Vitamin D in		-	Indigenous
		Fortified Vegetable Oils by Ultra-			
		High Performance Liquid			
		Chromatography and Tandem			
1		Mass Spectrometry (UHPLC-			
i	I	ı	l	I	I

		MS/MS) - Method of Test (first revision)			
54	IS 5838:1970 Reviewed In : 2020	Methods for estimation of vitamin C in foodstuffs	December, 2020	-	Indigenous
55	IS 5886:1970 Reviewed In : 2020	Methods for estimation of carotenes and vitamin A (Retinol) in foodstuffs	December, 2020	-	Indigenous
56	IS 6273 (Part 1):2024	Guide for Sensory Evaluation of Foods Part 1 - Optimum Requirements		-	Indigenous
57	IS 6273 (Part 2):2025	Sensory Evaluation of Foods Guide Part 2 Methods and Evaluation Cards (first revision)		-	Indigenous
58	IS 6273 (Part 2):1971 Reviewed In : 2019	Guide for sensory evaluation of foods: Part 2 methods and evaluation cards	January, 2019	-	Indigenous
59	IS 6273 (Part 3/Sec 1):2025	Sensory Evaluation of Foods Guide Part 3 Statistical Analysis of Data Section 1 DifferencePreference Tests (Second Revision)		-	Indigenous
60	IS 6273 (Part 3/Sec 1):1983 Reviewed In : 2023	Guide for sensory evaluation of foods: Part 3 statistical analysis of data: Sec 1 difference/preference tests (First Revision)	January, 2023	-	Indigenous
61	IS 6273 (Part 3/Sec 2):2023	Sensory Evaluation of Foods "¿½ Guide: Part 3 Statistical Analysis of Data Section 2 Ranking and Scoring Tests		-	Indigenous
62	IS 7219:1973 Reviewed In : 2020	Method for determination of protein in foods and feeds	December, 2020	1	Indigenous
63	IS 7234:1974 Reviewed In : 2020	Method for estimation of folic acid in foodstuffs	December, 2020	-	Indigenous
64	IS 7234:2025	Determination of Vitamin B9 (Folates) in Foodstuffs by Ultra- High Performance Liquid Chromatography and Tandem Mass Spectrometry (UHPLC- MS/MS)- Method of Test (first revision)'		-	Indigenous
65	IS 7235:1974 Reviewed In : 2020	Method for estimation of tocopherols (Vitamin E) in foodstuffs	December, 2020	-	Indigenous
66	IS 7481:1974 Reviewed In : 2020	Method for determination of protein efficiency ratio (Per)	December, 2020	1	Indigenous
67	IS 7529:2025	Determination of Vitamin B12 in Foodstuffs by HPLC- UV - Method of Test (first revision)		-	Indigenous
68	IS 7529:1975 Reviewed In : 2020	Method for estimation of vitamin B 12 in foodstuffs	December, 2020	-	Indigenous
69	IS 7530:1975 Reviewed In : 2020	Method for estimation of pyridoxine (Vitamin B6) in foodstuffs	December, 2020	-	Indigenous
70	IS 7815:1975 Reviewed In : 2020	Method for estimation of amino acids in food	December, 2020	1	Indigenous
71	IS 7997:2023	Tasting Products of Intense Flavour � Guide		-	Indigenous
72	IS 8077:1976 Reviewed In : 2020	Procedure for checking temperature of quick - Frozen foods	December, 2020	-	Indigenous

73	IS 8077:2025	CHECKING TEMPERATURE OF QUICK-FROZEN FOODS - METHOD OF TEST (first revision)		-	Indigenous
74	IS 8140:2023	Selection of Panel for Sensory Evaluation of Foods and Beverages i; ½ Guide		-	Indigenous
75	IS 8168:1976 Reviewed In : 2020	Method for determination of available lysine in foods	December, 2020	-	Indigenous
76	IS 8639:1977 Reviewed In : 2019	Code for evaluation of the effect of packaging and storage on the sensory qualities of foods and beverages	January, 2019	-	Indigenous
77	IS 9820:1981 Reviewed In : 2020	Method for estimation of biotin in foodstuffs	December, 2020	-	Indigenous
78	IS 9840:1981 Reviewed In : 2020	Method for estimation of pantothenic acid in foodstuffs	December, 2020	-	Indigenous
79	IS 9840:2025	Determination of Vitamin B5 (pantothenic acid) in foodstuffs by ultra-high performance liquid chromatography and tandem mass spectrometry (UHPLCMSMS) - Method of Test (first revision)		-	Indigenous

Standards under Development

		Projects Approved		
SI. No.	SI. No. Doc No. Title			
No Records Found				

		Preliminary Draft Standards		
SI. No.	SI. No. Doc No. Title			
No Records Found				

		Drafts Standards in WC Stage		
SI. No.	SI. No. Doc No. Title			
No Records Found				

	Draft Standards Completed WC Stage						
SI. No.	Doc No.	Title					
1	FAD 28 (28002)	DETERMINATION OF PROTEIN IN FOODS AND FEEDS METHOD OF TEST					
2	FAD 28 (28003)	DETERMINATION OF CRUDE FIBRE CONTENT IN FOOD PRODUCTS METHOD OF					
		TEST PART II MODIFIED SCHARRER METHOD					
3	FAD 28 (28159)	DETERMINATION OF CRUDE FIBRE CONTENT IN FOOD PRODUCTS METHOD OF					
		TEST PART 1 GENERAL METHOD					

		Finalized Draft Indian Standard		
SI. No.	SI. No. Doc No. Title			
No Records Found				

Finalized Draft Indian Standards under Print

SI. No.	Doc No.	Title		
	No Records Found			

Total Published Standards:63 Total Standards Under development:3

Aspect Wise Report

Product: 1
Code of Practices: 1
Methods of Test: 68
Terminology: 1
Dimensions: 0
System Standard: 0
Safety Standard: 0

Others: 1
Service Specification: 0
Process Specification: 0
Unclassified: 0

Annexure-I :List of Indian Standards Withdrawn/Superseded

SI. No.	IS No. & Year	Title
1	IS 15315:2003	Sensory analysis - Methodology - Flavour profile methods
	ISO 6564 : 1985	
	Reviewed In: 2019 ISO	
	6564:1985	
2	IS 15317 (Part 1):2003	Sensory Analysis - General Guidance for the Selection Training and Monitoring of Assessors -
	ISO 8586-1	Part 1 Selected Assessors
	Reviewed In: 2019 ISO	
	8586-1	
3	IS 15317 (Part 2):2003	Sensory Analysis - General Guidance for the Selection Training and Monitoring of Assessors -
	ISO 8586-2	Part 2 Experts
	Reviewed In: 2019 ISO	
	8586-2	

Annexure-II :List of Indian Product Standards

SI. No.	IS No. & Year	Title
1	IS 15733:2006	Portable kit for quick detection of adulterants contaminants in common food products -
	Reviewed In: 2020	Specification