

**HAMILTON****J.S. HAMILTON POLAND  
TESTING LABORATORY**

Edition

III

Edition date

09.02.2022


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**LIST OF TESTING CARRIED OUT IN THE FRAMEWORK OF FLEXIBLE SCOPE****SENSORY ANALYSIS LABORATORY****SENSORY ANALYSIS LABORATORY**

Chwaszczyńska 180, 81-571 Gdynia

Subject of research / product	Type of activity / tested qualities / method	Reference document
<b>Food and agricultural products <sup>1)</sup> Cosmetics and chemical products <sup>1)</sup></b>	<b>Sensory attributes <sup>2)</sup> Simple descriptive test</b>	<b>Standardized methods <sup>4)</sup> In-house test procedures <sup>3)</sup> Methods described by a reputable organization <sup>5)</sup></b>
Crisps	Shape and exterior appearance, structure and consistency, odour, taste Simple descriptive test	PN-A-88034:1998 p.4
Roasted coffee	Before preparation: colour, appearance, odour. After preparation: odour, taste Simple descriptive test	PN-A-76100:2009
Food concentrates	Before preparation: appearance, colour, odour, consistency After preparation: appearance, colour, odour, consistency, taste Simple descriptive test	PN-A-79011-2:1998+Az1:2000+Az2:2008
Canned meat, canned poultry, canned meat with vegetables and with other non-meat products	Appearance of the exterior surface of the packaging. Appearance of the interior surface of the packaging Exterior appearance of the preserved block; shape, colour, consistency, odour. Appearance on cross-section of the preserved block: colour, degree of binding, layout and quality of ingredients, odour, taste, tenderness, juiciness Simple descriptive test	PN-A-82056:1985 p. 2.1.5, 2.1.7, 2.2
Canned fish	Odour, appearance of the surface and correctness of the layout of ingredients, colour of sauce, cream or brine; consistency of liquid ingredients, correctness framing and preparation of fish, colour of solid ingredients, odour, taste, texture of solid ingredients Simple descriptive test	PN-A-86732:1992 p. 2.3.4.2+2.3.4.9
Dried milk	Appearance, colour, odour, taste Simple descriptive test	ADPI, Section 1, 2016
Soft drinks	Clarity, colour, odour, taste Simple descriptive test	PN-A-79033:1985 p. 3.4-3.5
Carbonated soft drinks	CO <sub>2</sub> saturation Simple descriptive test	PN-A-79032:1993 p. 5.3.2
Fresh and frozen fish	Appearance and colour, appearance of inside body cavity, damages, framing, texture muscle tissue, odour, flavour Simple descriptive test	PN-A-86767:1986 p. 5.6.10-5.6.16
Juices, nectars	Appearance, colour, odour and taste Simple descriptive test	PB-85 ed. I of 05.01.2009
Products for washing and cleaning	Appearance, colour, odour Simple descriptive test	PN-C-77056-06:1987
Confectionery	Exterior appearance of product in a packaging, shape, colour, surface, cross-section, consistency, correctness of fulfilment, ability to create balloon, odour, taste Simple descriptive test	PN-A-88032:1998+Ap1:2001 p. 4.1-4.9 PB-292 ed. I of 03.06.2019

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Subject of research / product	Type of activity / tested qualities / method	Reference document
Ready-made culinary products	Condition of packaging, appearance, consistency, odour, taste Simple descriptive test	PN-A-82107:1996 p. 2.2
Cakes	Exterior appearance, structure and texture, odour and taste Simple descriptive test	PN-A-74252:1998 p. 4.3.4+4.3.6; PB-292 ed. I of 03.06.2019
Sausages	Appearance, colour, structure and texture, odour, flavour Simple descriptive test	PN-A-82062:1988 p. 2.2 PN-A-82007:1996 +Az1:1998 p.2.4.1-2.4.4
Fruits products - Jams	Appearance, colour, consistency, odour, flavour, signs of fermentation or mold Simple descriptive test	PN-A-75100:1994 p. 5.3.1+Az1:2000
Fruits products – Fruit preserves	Appearance and consistency, colour, odour, flavour Simple descriptive test	PN-A-75115:2001 p. 3.2.2+Az1:2002
Pasta	Before preparation: appearance, colour, odour After preparation: appearance, colour, odour, flavour Simple descriptive test	PB-409 ed. I of 29.04.2020
Milk and milk products (milk powder, liquid milk, cream, fermented milk products, ice cream, cheese: ripened; unripened, including curdled; spread; blue)	Appearance, consistency, odour, flavour Simple descriptive test	ISO 22935-2:2009/IDF 99-2:2009
<b>Food <sup>1)</sup></b>	<b>Sensory attributes <sup>2)</sup></b> <b>Scoring method</b>	<b>Standardized methods <sup>4)</sup></b> <b>In-house test procedures <sup>3)</sup></b>
Food concentrates	After preparation: appearance, colour, odour, consistency, taste Range: 1 - 5 Scoring method	PN-A-79011-2:1998+Az 1:2000+Az2:2008
Milk and milk products (milk powder, liquid milk, cream, fermented milk products, ice cream)	Appearance, consistency, odour, taste Range: 1 - 5 Scoring method	ISO 22935-2:2009/IDF 99-2:2009 ISO 22935-3:2009/IDF 99-3:2009
Margarines	Colour, flavour and odour, melting in the mouth, spreadability Range: 1 - 5 Scoring method	PN-A-86936:1997
Confectionery	Exterior appearance of product in a packaging, shape, colour, surface, cross-section, consistency, correctness of fulfilment, ability to create balloon, odour, taste Range: 1 - 5 Scoring method	PN-A-88032:1998+Ap1:2001 p. 4.1-4.9, p. 5

Within the flexible scope of accreditation, it is allowed:

- 1) Adding the subject of research within a group of subjects
- 2) Adding the examined feature within the subject / groups of subjects and methods (research techniques)
- 3) Applying updated and implemented new methods described in-house test procedures
- 4) Applying updated and implemented new methods described in the standardized methods
- 5) Applying updated methods described by a reputable organization

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