According to Art. 3 of the framework regulation 1935/2004/EC and Art. 3 of the GMP regulation 2023/2006/EC food contact materials should not transfer constituents to the packed food that brings about deterioration in the organoleptic characteristics thereof. The training of a panel for food contact materials (FCM) should comprise a training section on the identification and description of taints and another for the evaluation of the intensity of the taint.

**Description and identification of taints**

- Aroma library of relevant taints
- Training set of 10 to 15 different relevant taints
- Training of the panel with these odours
- Test the ability of panelists to identify these odours

**Aroma wheel**

- Categorization and identification of taints (available in an aroma library)
- Training of a common language for odour and taste
- Identification of substances on the basis of the odour description

**Training of the intensity scale**

- no perceptible off-flavour
- moderate off-flavour
- strong off-flavour

**Orthonasal**

- Rank test on four sniffing sticks containing increasing concentrations of 1,3-dimethyl-naphthalene (intensity 1–4) and a blank (intensity 0)
- Quick basic test to select members for the panel
- Suitable to test daily sensory capability

**Ortho- and retronasal**

Training of the intensity of taints in different kinds of food matrices using *'simulant foods'*

**Liquid foods**

- Rank test on four samples of water containing increasing concentrations of hexanal (intensity 1–4) and a blank (intensity 0)

**Dry foods**

- Rank test on four samples (intensity 1–4) and a blank (intensity 0)
  - milled butter cookies containing increasing concentrations of benzaldehyde
  - grated chocolate containing increasing concentrations of 2-nonenal

**Fatty foods (and high temperature contact)**

- Rank test on four samples of coconut oil containing increasing concentrations of benzaldehyde (intensity 1–4) and a blank (intensity 0) (according to CEN TR 15645-2)

**Literature:**

1. EN 1230 (2009) Paper and board intended to come into contact with foodstuffs - Sensory analysis - Part 1: Odour · Part 2: Off-flavour (taint)
2. CEN/TR 15645 (2008) Paper and board intended to come into contact with foodstuffs - Calibration of the odour test - Part 1: Odour · Part 2: Fatty Food · Part 3: Dry Food

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