



# NMKL: Nordic Committee on Food Analysis

Established 1947

## Objectives:

- Elaborate collaboratively validated methods for food analysis
- Elaborate guidelines on laboratory related issues
- Organize courses and workshops on relevant subjects

**Members: Food analysts from the fields of microbiology, chemistry and sensory analysis, representing the food control authorities, industry and relevant scientific institutions.**

## Subcommittee 4 – Sensory Analysis

Established 1994



Photo: Kjell J Merok/Nofima Food

**THE SENSORY SUBCOMMITTEE** ('Sub 4' in short) of NMKL was established in 1994 and has since then published several procedures, all available from the NMKL website: [www.nmkl.org](http://www.nmkl.org). Sub 4 works according to its annually updated working plan consisting of guidelines as well as vertical and horizontal methods.

Sensory analysis plays an increasingly important role in food analysis, both within research (basic and applied), and food control. Besides taking part in the activities of the national committees, Sub 4 members also organise subcommittee meetings on a Nordic level and take an active part in the Annual Meetings of NMKL. In addition to working on sensory issues within an organisation covering a broader field, involvement with NMKL's Sub 4 can also be an introduction to a valuable Nordic sensory network consisting of people from industry, research and government agencies. Thus, taking part in Sub 4 activities makes it possible to influence people within other fields of food analysis, as well as being inspired by sensory scientists from the other Nordic countries. Outside the Nordic countries, Sub 4 also co-operates with CEN, IDF and ISO.

Sub 4 consists of about a dozen scientists, but NMKL also has a need for co-operation with other sensory scientists when new methods are to be tested and Procedures or Guidelines are developed.

Sub 4 members regularly participate in scientific meetings dedicated to practical as well as theoretical aspects of sensory analysis, primarily Rose Marie Pangborn Symposium, Sensometrics, Nordic Workshop in Sensory Science, European Sensory Network.

Sub 4 has published several procedures and methods. Most of them are available in English as well as in one of the Scandinavian languages. Some publications are also available in Finnish.

NMKL newsletter presents new NMKL methods, reports and procedures as well as other news of interest to Nordic food analysts. The newsletter is distributed to about 1000 recipients in the Nordic region and to about 100 international interest groups.

NMKL publications include work on:

Guidelines for quality assurance of sensory laboratories

Sensory evaluation of drinking water

Guidelines for internal control in sensory analysis laboratories

Sensory Quality Control

Quality control test for drinking water

Sensory evaluation of food packaging materials

Sensory analysis of fish and shellfish

Sensory analysis of meat products

Sensory analysis of vegetables

A complete and updated list of NMKL publications can be found on [www.nmkl.org](http://www.nmkl.org)

NMKL is a non-profit organisation based on voluntary work, and hence the members' institutions are the main sponsors of NMKL. The General Secretariat of NMKL is funded by the Committee of Senior Officials of the Nordic Council of Ministers. Since 1997 the NMKL secretariat has been hosted by The National Veterinary Institute, Oslo, Norway. The General Secretariat, headed by a General Secretary elected for a 4-year term, administers NMKL's day-to-day work. The present General Secretary is Hilde Skår Norli ([nmkl@online.no](mailto:nmkl@online.no)).

List of available publications relating to sensory analysis:

NMKL-Method 183 (2005): Sensory quality control test for drinking water

NMKL-Procedure 6 (1998): General guidelines for quality assurance of sensory laboratories (in Danish and Finnish only)

NMKL-Procedure 11 (2002): Procedure for sensory analysis of drinking water

NMKL-Procedure 14 (2004): SENSVAl: Guidelines for internal control in sensory laboratories

NMKL-Procedure 16 (2005): Sensory quality control

NMKL-Procedure 19 (2007): Guidelines for sensory analysis of food containers/packages

NMKL-Procedure 21 (2008): Guide for sensory analysis of fish and shellfish

(In progress: Measuring uncertainty in sensory analysis)

Publications can be ordered at: [www.nmkl.org](http://www.nmkl.org)

**Members of NMKL subcommittee 4 – Sensory analysis:**

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Halina, Agerhem ([halina.agerhem@hkr.se](mailto:halina.agerhem@hkr.se), [halina.agerhem@synovate.com](mailto:halina.agerhem@synovate.com))

Dept. of Behavioral Sciences: [www.hkr.se](http://www.hkr.se)

Synovate: [www.synovate.com](http://www.synovate.com)

Urd Bente Andersen ([urd.bente.andersen@vinmonopolet.no](mailto:urd.bente.andersen@vinmonopolet.no))

The Norwegian Wine and Spirits Monopoly: [www.vinmonopolet.no](http://www.vinmonopolet.no)

Camilla Bejerholm ([cb@danishmeat.dk](mailto:cb@danishmeat.dk))

Danish Meat Association: [www.dmri.com](http://www.dmri.com)

Gunnar Forsgren ([gunnar.forsgren@iggesundpaperboard.com](mailto:gunnar.forsgren@iggesundpaperboard.com))

Iggesund Paperboard: [www.iggesund.com](http://www.iggesund.com)

Kristín Halldórsdóttir ([kristinh@ms.is](mailto:kristinh@ms.is))

MS Akureyri: [www.ms.is](http://www.ms.is)

Grethe Hyldig ([ghy@aqua.dtu.dk](mailto:ghy@aqua.dtu.dk))

Danish Institute of Fisheries Research, Technical University of Denmark: [www.dfu.dtu.dk](http://www.dfu.dtu.dk)

Per Lea ([per.lea@nofima.no](mailto:per.lea@nofima.no))

Nofima Mat: [www.nofima.no/mat](http://www.nofima.no/mat)

Leena Lilleberg ([leena.lilleberg@evira.fi](mailto:leena.lilleberg@evira.fi))

Finnish Food Safety Authority Evira: [www.evira.fi](http://www.evira.fi)

Marit Rødbotten ([marit.rodbotten@nofima.no](mailto:marit.rodbotten@nofima.no))

Nofima Mat: [www.nofima.no/mat](http://www.nofima.no/mat)

Steffen Solem ([sts@matanalyse.no](mailto:sts@matanalyse.no))

Eurofins Norsk Matanalyse: [www.matanalyse.no](http://www.matanalyse.no)

Tuomo Tupasela ([tuomo.tupasela@mtt.fi](mailto:tuomo.tupasela@mtt.fi))

MTT Agrifood Research Finland: [www.mtt.fi](http://www.mtt.fi)