International Standard

ISO 18794

Coffee — Sensory analysis — Vocabulary

Café — Analyse sensorielle — Vocabulaire

Second edition
2025-11

Reference number
ISO 18794:2025(en)

© ISO 2025



COPYRIGHT PROTECTED DOCUMENT

© ISO 2025

All rights reserved. Unless otherwise specified, or required in the context of its implementation, no part of this publication may be reproduced or utilized otherwise in any form or by any means, electronic or mechanical, including photocopying, or posting on the internet or an intranet, without prior written permission. Permission can be requested from either ISO at the address below or ISO's member body in the country of the requester.

ISO copyright office
CP 401 • Ch. de Blandonnet 8
CH-1214 Vernier, Geneva
Phone: +41 22 749 01 11
Email: copyright@iso.org
Website: www.iso.org

Published in Switzerland

Contents

Page

Foreword ..... **iv**

1 Scope **1**

2 Normative references **1**

3 Terms and definitions **1**

3.1 Basic terms of sensory analysis 1

3.2 Generic terms in the sensory assessment of coffee 3

3.3 Terms related to coffee-specific odours and tastes 6

3.4 Terms commonly used in sensory assessment of coffee by practitioners 10

Bibliography **12**

Index **13**

© ISO 2025 – All rights reserved

Foreword

ISO (the International Organization for Standardization) is a worldwide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

The procedures used to develop this document and those intended for its further maintenance are described in the ISO/IEC Directives, Part 1. In particular, the different approval criteria needed for the different types of ISO document should be noted. This document was drafted in accordance with the editorial rules of the ISO/IEC Directives, Part 2 (see www.iso.org/directives).

ISO draws attention to the possibility that the implementation of this document may involve the use of (a) patent(s). ISO takes no position concerning the evidence, validity or applicability of any claimed patent rights in respect thereof. As of the date of publication of this document, ISO had not received notice of (a) patent(s) which may be required to implement this document. However, implementers are cautioned that this may not represent the latest information, which may be obtained from the patent database available at www.iso.org/patents. ISO shall not be held responsible for identifying any or all such patent rights.

Any trade name used in this document is information given for the convenience of users and does not constitute an endorsement.

For an explanation of the voluntary nature of standards, the meaning of ISO specific terms and expressions related to conformity assessment, as well as information about ISO's adherence to the World Trade Organization (WTO) principles in the Technical Barriers to Trade (TBT), see www.iso.org/iso/foreword.html.

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

This second edition cancels and replaces the first edition (ISO 18794:2018) which has been technically revised.

The main changes are as follows:

— terminological entries for the terms "intensity", "over-extracted", "stewed", "past crop", "old crop", "concentrated", "thick" and "dense" have been added.

Any feedback or questions on this document should be directed to the user's national standards body. A complete listing of these bodies can be found at www.iso.org/members.html.

© ISO 2025 – All rights reserved

Coffee — Sensory analysis — Vocabulary

1 Scope

This document defines terms related to coffee sensory analysis.

This document includes 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) terms related 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 terminology databases for use in standardization at the following addresses:

— ISO Online browsing platform: available at https://www.iso.org/obp

— IEC Electropedia: available at https://www.electropedia.org/

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 [5].

3.1 Basic terms of sensory analysis

3.1.1
acidity, noun
acid taste, noun
basic taste (3.1.3) 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
sensory attribute perceptible by the olfactory organ via the back of the nose when tasting, with a pleasant or unpleasant connotation

[SOURCE: ISO 5492:2008, 3.25, modified — "with a pleasant or unpleasant connotation" added. Note 1 to entry deleted.]

© ISO 2025 – All rights reserved

3.1.3
basic taste, noun
any one of the distinctive *tastes* (3.1.11): acid/*sour* (3.3.31), bitter, salty, sweet, umami

Note 1 to entry: These tastes are affected by the terroir, the botanical species of coffee, harvesting, processing, the degree of roasting and other brewing/extraction procedures.

[SOURCE: ISO 5492:2008, 3.2, modified — Note 1 to entry replaced.]

3.1.4
bitterness, noun
bitter taste, noun
complex *basic taste* (3.1.3) produced by dilute aqueous solutions of various substances such as quinine or caffeine

[SOURCE: ISO 5492:2008, 3.5, modified — "complex" added.]

3.1.5
flavour, noun
complex combination of the olfactory, gustatory and *trigeminal sensations* (3.1.14) perceived during tasting

Note 1 to entry: Flavour may be influenced by tactile, thermal, painful and/or kinaesthesic effects.

[SOURCE: ISO 5492:2008, 3.20]

3.1.6
mouthfeel, noun
mixed experience derived from sensations in the mouth that relate to physical or chemical properties of a stimulus

Note 1 to entry: Assessors differentiate the physical sensations (e.g. density, viscosity, particulate) as *texture* (3.1.12) properties and the chemical sensations (e.g. *astringency* (3.2.2), cooling) as *flavour* (3.1.5) properties.

[SOURCE: ISO 5492:2008, 3.62]

3.1.7
note
distinctive and identifiable feature of an *odour* (3.1.8) or *flavour* (3.1.5)

[SOURCE: ISO 5492:2008, 3.28]

3.1.8
odour, noun
olfactory, adj
sensation perceived by means of the olfactory organ in sniffing certain volatile substances

Note 1 to entry: The olfactory organ may be stimulated by the volatiles of roast coffee or coffee brew, with the inhaled air stream through the nose or from the mouth cavity via the retronasal route.

[SOURCE: ISO 5492:2008, 3.18, modified — Admitted term "olfactory" and Note 1 to entry added.]

3.1.9
saltiness, noun
salty taste, noun
basic taste (3.1.3) produced by dilute aqueous solutions of various substances such as sodium chloride

Note 1 to entry: This taste can mean high mineral concentration in the water used for brewing/extraction of coffee.

[SOURCE: ISO 5492:2008, 3.6, modified — Note 1 to entry added.]

© ISO 2025 – All rights reserved

3.1.10
sweetness, noun
sweet taste, noun
basic taste (3.1.3) produced by dilute aqueous solutions of natural or artificial substances such as sucrose or aspartame

Note 1 to entry: Commonly associated with sweet *aroma* (3.1.2) descriptors such as fruity, chocolate and caramel. It is dependent on the ripeness of the coffee cherry. This can also be affected by the processing method.

[SOURCE: ISO 5492:2008, 3.7, modified — Note 1 to entry added.]

3.1.11
taste, noun
sensations perceived by the taste organ when stimulated by certain soluble substances

Note 1 to entry: The term "taste" should not be used to designate the combination of gustatory, olfactory and *trigeminal sensations* (3.1.14) which are designated by the term *flavour* (3.1.5).

Note 2 to entry: Taste organs are the epithelial cells in the mouth cavity, stimulated by the coffee brew.

[SOURCE: ISO 5492:2008, 2.12, modified — Second sentence deleted from Note 1 to entry. Note 2 to entry added.]

3.1.12
texture, noun
mechanical, geometrical, surface and *body* (3.2.4) attributes of a product perceptible by means of kinaesthesis and somesthesis receptors and (where appropriate) visual and auditory receptors from the first bite to final swallowing

Note 1 to entry: Beverage preparations with foaming influence the texture of the coffee brew, as well as the filtration method

[SOURCE: ISO 5492:2008, 3.41, modified — Notes 1 and 2 to entry deleted. New Note 1 to entry added.]

3.1.13
smell, verb
perceive or to attempt to perceive an *odour* (3.1.8)

[SOURCE: ISO 5492:2008, 2.15]

3.1.14
trigeminal sensation, noun
oro-nasal chemesthesis, noun
sensation resulting from irritation caused by *chemical* (3.3.8) stimuli in the mouth, nose or throat

[SOURCE: ISO 5492:2008, 2.19]

3.1.15
intensity, noun
magnitude of the perceived sensation

[SOURCE: ISO 5492:2008, 2.8]

3.2 Generic terms in the sensory assessment of coffee

3.2.1
after-taste, noun
residual taste, noun
olfactory and/or gustatory sensation that occurs after the elimination of the product, and differs from the sensations perceived while the product was in the mouth

[SOURCE: ISO 5492:2008, 3.65]

© ISO 2025 – All rights reserved

3.2.2
astringency, noun
astringent, adj
complex sensation, accompanied by shrinking, drawing or puckering of the skin or mucosal surface in the mouth

Note 1 to entry: Produced by substances such as kaki tannins, sloe tannins, cranberry, Spanish lime, green plantain peel or unripe green skin.

Note 2 to entry: Astringency is a *mouthfeel* (3.1.6) suggested to be directly transmitted to the brain through trigeminal nerve endings in the mouth.

Note 3 to entry: It can be caused by presence of immature or not fully ripe beans or it can be a transitory condition in fresh coffee recently harvested or processed.

[SOURCE: ISO 5492:2008, 3.10, modified — The end of the definition moved to Note 1 to entry and extended. Notes 2 and 3 to entry added.]

3.2.3
balanced, adj
coffee with an adequate proportion of each characteristic under evaluation and with none of them excessively dominant

3.2.4
body, noun
consistency, compactness of *texture* (3.1.12), fullness, richness, *flavour* (3.1.5) or substance of a product

[SOURCE: ISO 5492:2008, 3.27]

3.2.5
creamy, adj
mild, unctuous and persistent sensation in the buccal cavity

Note 1 to entry: Caused, basically, by suspended lipids in the coffee brew.

[SOURCE: NTC 2758:2021, 3.25]

3.2.6
dry aroma coffee, noun
fragrance, noun
odour (3.1.8) of roasted and ground coffee before adding hot water

Note 1 to entry: This term is often used in coffee cupping.

3.2.7
flat, adj
product perceived to be below the expected organoleptic level

Note 1 to entry: Not to be confused with *insipid* (3.2.10).

[SOURCE: ISO 5492:2008, 3.71, modified — Note 1 to entry added.]

3.2.8
hard, adj
perception characterized by high levels of *bitterness* (3.1.4) and *astringency* (3.2.2)

3.2.9
heavy, adj
sensation of lingering mouth after-feel caused by high contents of soluble solids or fine suspended particles in a coffee brew

Note 1 to entry: Not to be confused with *body* (3.2.4).

© ISO 2025 – All rights reserved

3.2.10
insipid, adj
product with a much lower level of *flavour* (3.1.5) than expected

[SOURCE: ISO 5492:2008, 3.68]

3.2.11
neutral, adj
product without any distinct characteristic

[SOURCE: ISO 5492:2008, 3.70]

3.2.12
smooth, adj
gentle and pleasant sensation which does not produce harshness in the buccal cavity

Note 1 to entry: Indicating certain levels of fatty suspended substances and allowing for easy beverage ingestion due to moderate amounts of lipid in the coffee brew.

Note 2 to entry: This term is different to mild coffee that corresponds to washed arabica coffee (see ISO 3509:2005, 2.7), produced in some regions of the world (i.e. South America, Central America and Africa)

[SOURCE: NTC 2758:2021, 3.2.12]

3.2.13
strong, adj
flavour (3.1.5) indicative of *balanced* (3.2.3) coffee with high *body* (3.2.4) and intense *taste* (3.1.11) remaining in the mouth

Note 1 to entry: This taste is the result of the roasting process and the way to prepare coffee beverages such as espresso.

3.2.14
thin, adj
coffee brew of poor *body* (3.2.4) features

Note 1 to entry: Due to few soluble solids, it is essentially derived from a light roasting or inadequate preparation.

3.2.15
wet aroma coffee, noun
cup aroma, noun
odour (3.1.8) of roasted and ground coffee perceived after adding hot water upon preparation

Note 1 to entry: This term is often used in coffee cupping.

3.2.16
over-extracted, adj
taste sensation found in coffee beverages associated with *acidity* (3.1.1) and sourness, along with a bitter sensation

Note 1 to entry: It is caused by over-extraction.

3.2.17
stewed, adj
taste sensation present in coffee, associated with *burnt* (3.3.5) caramel

Note 1 to entry: It develops in the beverage through prolonged heating or when, after being prepared, it is reheated.

3.2.18
under-roasted, adj
taste sensation present in coffee, associated with freshly cut grass

Note 1 to entry: It develops in the beverage due to incomplete or deficient roasting that prevents the normal development of its organoleptic characteristics.

© ISO 2025 – All rights reserved

3.3 Terms related to coffee-specific odours and tastes

3.3.1
acrid, adj
rough (3.4.10), bitter, *astringency* (3.2.2), *spicy* (3.3.32) and sharp *note* (3.1.7)

Note 1 to entry: Usually associated with particularly black beans.

[SOURCE: NTC 2758:2021, 3.3.1]

3.3.2
animal-like, adj
note (3.1.7) resembling the *odour* (3.1.8) of animals

Note 1 to entry: It is not a fragrant odour-like musk but resembles wet fur, sweat, leather, hides or urine.

3.3.3
ashy, adj
having an alkaline *taste* (3.1.11) and an *odour* (3.1.8) resembling the *smell* (3.1.13) of ash

Note 1 to entry: Resembling the odour of cigarette or tobacco residue, or other *burnt* (3.3.5) products.

3.3.4
baggy, adj
agave-like, adj
sack-like, adj
note (3.1.7) resembling natural fibre such as jute or fique

3.3.5
burnt, adj
coal-like, adj
note (3.1.7) characteristic of coffee with very dark roasting

Note 1 to entry: It can arise from the roasting process taking too much time.

Note 2 to entry: The coffee has a *flavour* (3.1.5) resembling burnt vegetable oil.

3.3.6
caramel-like, adj
caramelized, adj
note (3.1.7) produced when sugar is heated to a high temperature without burning it

Note 1 to entry: It can be a characteristic related to the origin of the coffee or the result of mixing the roasted coffee with sugar (torrado coffee).

3.3.7
cereal-like, adj
malty, adj
toast-like, adj
descriptor that includes *notes* (3.1.7) similar to cereal, malt, toast, freshly baked bread or roasted corn, barley or wheat

Note 1 to entry: It can be present in some light-roasted coffees.

Note 2 to entry: Notes of rice roasted can be present in medium to dark roasted coffees.

3.3.8
chemical, adj
medicinal, adj
note (3.1.7) resembling chemical compounds such as disinfectants or pesticides

Note 1 to entry: The term “medicinal” is most often used in the case of iodine or *phenolic* (3.3.25) *flavours* (3.1.5).

© ISO 2025 – All rights reserved

3.3.9
chocolate-like, adj
note (3.1.7) resembling cocoa powder, dark chocolate or milk chocolate

Note 1 to entry: This *flavour* (3.1.5) is sometimes described as “sweet”.

[SOURCE: NTC 2758:2021, 3.3.9]

3.3.10
earthy, adj
note (3.1.7) resembling fresh earth, wet soil or humus

Note 1 to entry: This *flavour* (3.1.5) is sometimes caused by mould growth.

[SOURCE: NTC 2758:2021, 3.3.10]

3.3.11
fermented, adj
note (3.1.7) resembling decomposed organic material

Note 1 to entry: This *flavour* (3.1.5) is sometimes caused by enzymatic over-fermentation of organic compounds.

[SOURCE: NTC 2758:2021, 3.3.11]

3.3.12
floral, adj
note (3.1.7) resembling the fragrance of flowers

Note 1 to entry: Associated with the slight scent of different types of flowers including honeysuckle, jasmine, dandelion and nettles.

[SOURCE: NTC 2758:2021, 3.3.12]

3.3.13
fruity-citrus, adj
note (3.1.7) resembling ripe, fresh, citrus fruit

3.3.14
fruity-pulpy, adj
note (3.1.7) resembling overripe fruit or coffee pulp

Note 1 to entry: Fruity can be used for notes resembling overripe fruit and pulpy can be used for notes resembling coffee pulp.

[SOURCE: NTC 2758:2021, 3.3.14]

3.3.15
fuel-like, adj
note (3.1.7) typical of coffee contaminated with oil derivatives such as fuel oil or gasoline while in processing, transport, storage or roasting

3.3.16
grassy, adj
green, adj
note (3.1.7) resembling recently mown grass

Note 1 to entry: It can be transitorily present in recently harvested or recently processed coffee or be a result of harvesting unripe coffee.

[SOURCE: NTC 2758:2021, 3.3.16]

© ISO 2025 – All rights reserved

3.3.17
hay-like, adj
straw-like, adj
note (3.1.7) resembling dry grass or hay

3.3.18
herbal, adj
herby, adj
note (3.1.7) resembling fresh weeds or foliage

[SOURCE: NTC 2758:2021, 3.3.18]

3.3.19
metallic, adj
note (3.1.7) similar to the *taste* (3.1.11) of water in direct contact with recently polished metallic surfaces

Note 1 to entry: This taint can occur due to excessive polishing of green coffee or due contamination of water in rusted pipelines.

3.3.20
musty, adj
mouldy, adj
note (3.1.7) resembling mould, black soil or damp

Note 1 to entry: It can occur in coffee where there was poor control of water content during processing, particularly during coffee drying and storage in damp closed-air spaces.

3.3.21
nutty, adj
note (3.1.7) resembling fresh nuts but not *rancid* (3.3.27) nuts or bitter almonds

[SOURCE: NTC 2758:2021, 3.3.21]

3.3.22
onion-like, adj
note (3.1.7) resembling onions

Note 1 to entry: It can occur in coffee which has had inadequate fermentation.

3.3.23
papery, adj
note (3.1.7) resembling kraft paper or cardboard

Note 1 to entry: It can occur in coffee packed or in contact with paper bags or cardboard or in coffee brew prepared using poor quality or unrinsed paper filters.

[SOURCE: NTC 2758:2021, 3.3.23]

3.3.24
pea-like, adj
note (3.1.7) resembling *odour* (3.1.8) or *flavour* (3.1.5) characteristic of peas

Note 1 to entry: It can arise from incomplete or deficient roasting.

3.3.25
phenolic, adj
note (3.1.7) resembling halogen compounds such as creosol, chloride or iodine

Note 1 to entry: It can be used to describe coffees with a *flavour* (3.1.5) such as Rio.

© ISO 2025 – All rights reserved

3.3.26
potato-like, adj
note (3.1.7) resembling raw potato

Note 1 to entry: It can also be associated with the *aroma* (3.1.2) of boiled potato skin.

3.3.27
rancid, adj
note (3.1.7) resembling rancid nuts

Note 1 to entry: It can occur in coffee by lipid oxidation of roasted or roasted and ground coffee while exposed to air.

Note 2 to entry: This attribute usually increases with time because of inadequate coffee processing, packing and storage.

3.3.28
roasty, adj
dry aroma coffee (3.2.6) feature typical of freshly roasted coffee

Note 1 to entry: This attribute is the most important, intense and outstanding scent of coffee.

3.3.29
rubber-like, adj
note (3.1.7) resembling hot tires, rubber bands and rubber stoppers

3.3.30
smoky, adj
note (3.1.7) resembling smoke

Note 1 to entry: This attribute usually arises when smoke has contaminated coffee during processing or storage.

3.3.31
sour, adj
vinegary, adj
note (3.1.7) different from natural *acidity* (3.1.1) which is excessively sharp and biting

Note 1 to entry: This attribute is associated with the *flavour* (3.1.5) of acetic acid.

3.3.32
spicy, adj
note (3.1.7) resembling the *flavour* (3.1.5) characteristic of spices

Note 1 to entry: In coffee brew, is possible to identify sweet spicy notes such as cinnamon, or savoury spicy notes such as black pepper.

Note 2 to entry: Practitioners commonly describe spicy notes of a coffee brew with the name of the spice (e.g. cinnamon notes or pepper notes).

Note 3 to entry: For further definitions of species notes, see Reference [5].

3.3.33
stinky, adj
rotten, adj
note (3.1.7) resembling putrid organic material

Note 1 to entry: This attribute usually arises from excessive enzymatic fermentation of coffee cherries or can be caused due to faulty drying-process.

3.3.34
tobacco-like, adj
note (3.1.7) resembling the *flavour* (3.1.5) of tobacco

Note 1 to entry: Not to be used to describe the flavour of *burnt* (3.3.5) tobacco.

© ISO 2025 – All rights reserved

3.3.35
winey, adj
note (3.1.7) resembling the *flavours* (3.1.5) experienced when drinking wine

Note 1 to entry: This term is often used when a *strong* (3.2.13) acidic or fruity note is experienced.

Note 2 to entry: Assessors should be cautioned not to apply this term to a *sour* (3.3.31) or *fermented* (3.3.11) coffee flavour.

[SOURCE: NTC 2758:2021, 3.3.35]

3.3.36
woody, adj
note (3.1.7) resembling cedar, oak barrel, dry wood, balsa wood or aged wood

Note 1 to entry: It can arise from coffee being aged, or coffee being subjected to different humidity conditions for a long period.

Note 2 to entry: It can also arise from the direct contact with wood for a long period.

3.4 Terms commonly used in sensory assessment of coffee by practitioners

3.4.1
aromatic, adj
coffee having a distinctive *smell* (3.1.13) characteristic of its nature and origin

3.4.2
clean, adj
coffee free from all negative *taste* (3.1.11) attributes and off *notes* (3.1.7) and where all coffee characteristics are easily perceived

3.4.3
delicate, adj
coffee possessing subtle, sweet and complex *flavour* (3.1.5)*notes* (3.1.7) and without aggressive *odours* (3.1.8)

3.4.4
dirty, adj
coffee *flavour* (3.1.5) associated with certain flavours (such as dust, dirt) and *heavy* (3.2.9) to the palate

Note 1 to entry: It can be produced in different stages of the process from harvest to cup.

[SOURCE: NTC 2758:2021, 3.4.4]

3.4.5
fine, adj
coffee of outstanding *delicate* (3.4.3) and distinctive sensory qualities, *clean* (3.4.2), mild and *aromatic* (3.4.1) in the cup

[SOURCE: NTC 2758:2021, 3.4.5]

3.4.6
foreign taste, noun
unidentified *flavour* (3.1.5) in coffee, often caused by contamination outside the production process

Note 1 to entry: It can be caused by mixing coffee with other products such as cereals and legumes.

3.4.7
fresh, adj
note (3.1.7) typical of recently harvested coffee or freshly roasted coffee

3.4.8
oily, adj
fat, lipid/oily *mouthfeel* (3.1.6)*after-taste* (3.2.1) in a coffee brew

© ISO 2025 – All rights reserved

3.4.9
overall impression, noun
judgement integrating and summarizing all sensory features of evaluated coffee

[SOURCE: NTC 2758:2021, 3.4.9]

3.4.10
rough, adj
harsh sensation from the coffee

Note 1 to entry: It can be caused by defective beans, deficient processing or roasted coffee deterioration.

3.4.11
past crop, noun
characteristic of green coffee that due to time and/or storage conditions, causes a loss of *acidity* (3.1.1) and changes in *flavour* (3.1.5), usually developing *woody* (3.3.36)*notes* (3.1.7)

Note 1 to entry: When subtle woody notes appear, it means that the coffee has been stored in good conditions for about six months.

Note 2 to entry: When pronounced woody notes and green coffee bean colour deterioration appears, it refers to old or aged coffee.

3.4.12
old crop, noun
steady *flavour* (3.1.5) of green coffee from previous harvests, which has changed some of its organoleptic characteristics, or which, through subsequent storage processes, acquires other attributes for a certain period of time

3.4.13
concentrated, adj
sensation of appearance, *taste* (3.1.11) and viscosity produced by a coffee beverage prepared with a high coffee to-water ratio

Note 1 to entry: Concentration refers to the mass-to-volume ratio.

3.4.14
dense, adj
tactile mouth sensation of fullness in the oral cavity caused by a high content of soluble solids or fine suspended particles

3.4.15
thick, adj
muddy, adj
tactile mouth sensation indicating a high level of non-homogeneous suspended solid material, derived from insoluble fibre and proteins in the grain

Note 1 to entry: A high level of non-homogeneous suspended solid material can be found, for example, in the preparation of a beverage using the ibrik method.

© ISO 2025 – All rights reserved

Bibliography

[1] ISO 3509:2005, *Coffee and coffee products — Vocabulary*

[2] ISO 5492:2008, *Sensory analysis — Vocabulary*

[3] NTC 2758:2021, *Café. Análisis sensorial. Vocabulario*

[4] International Coffee Organization, ed. Technical Unit Quality Series. Report no 3: *Consumer-oriented vocabulary for brewed coffee*. London, UK, 1991

[5] World Coffee Research. *Sensory Lexicon. Unabridged Definition and References*. Texas, USA, 2017, ISBN: 978-0-9971542-0-7

© ISO 2025 – All rights reserved