

## 8.7 Appendix: Answer Key

1. What section of the FD&C Act talks about adulteration of seafood products by decomposition?

Answer: Section 402 (a)(3).

2. What are the four basic tastes?

Answer: Sweet, Salty, Sour, and Bitter.

3. What are the five seafood product categories that the sensory analyst is provided training to make classifications on the quality in seafood products?

Answer: Fresh/Frozen Shrimp, Fresh/Frozen Finfish other than Scombrototoxic Species, Fresh/Frozen Scombrototoxic Species, Canned Tuna, and other Processed Seafood.

4. Explain how the 10 centimeter unstructured line scale is used.

Answer: The line scale is used to give a rating as to the quality of the sample being examined. If the quality of the sample is the highest possible, the analyst is to place a vertical line to the very left end of the 10 centimeter line scale. If the quality of the product is the very lowest possible, the vertical line is to be placed to the extreme right of the 10 centimeter line scale. Positions from the extreme left to the mid- point indicate the sample is passable for decomposition and whereas those to the right of the mid- point indicate the sample fails for decomposition. As the position moves from the left to the right of the line, the quality of the sample declines. The vertical line dividing the line scale in half demarcates pass from fail and is not used.

## 8.8 Document/Change History

Version 1.2	Revision	Approved: 02-02-10	Author: LMEB	Approver: LMEB
Version 1.3	Revision	Approved: 02-06-12	Author: LMEB	Approver: LMEB
Version 1.4	Revision	Approved: 02-14-13	Author: LMEB	Approver: LMEB

Version 1.2 changes

8.4 3. - “canned” changed to “processed

8.6 – Reference 4. and 5. added

8.8 – section added

**Footer – web link updated**

Version 1.3 changes:

Appendix 8.6 – form header removed

Version 1.4 changes:

Header – Division of Field Science changed to Office of Regulatory Science