

STN	Pšeničná múka. Fyzikálne charakteristiky ciest. Časť 2: Stanovenie reologických vlastností pomocou extenzografu (ISO 5530-2: 2012).	STN EN ISO 5530-2 56 0610
------------	--	---

Wheat flour - Physical characteristics of doughs - Part 2: Determination of rheological properties using an extensograph (ISO 5530-2:2012)

Táto norma obsahuje anglickú verziu európskej normy.
This standard includes the English version of the European Standard.

Táto norma bola oznámená vo Vestníku ÚNMS SR č. 04/15

Obsahuje: EN ISO 5530-2:2014, ISO 5530-2:2012

120647

ICS 67.060

English Version

Wheat flour - Physical characteristics of doughs - Part 2: Determination of rheological properties using an extensograph (ISO 5530-2:2012)

Farines de blé tendre - Caractéristiques physiques des pâtes - Partie 2: Détermination des caractéristiques rhéologiques au moyen de l'extensographe (ISO 5530-2:2012)

Weizenmehl - Physikalische Eigenschaften von Teigen - Teil 2: Bestimmung der rheologischen Eigenschaften mittels Extensograph (ISO 5530-2:2012)

This European Standard was approved by CEN on 16 December 2014.

CEN members are bound to comply with the CEN/CENELEC Internal Regulations which stipulate the conditions for giving this European Standard the status of a national standard without any alteration. Up-to-date lists and bibliographical references concerning such national standards may be obtained on application to the CEN-CENELEC Management Centre or to any CEN member.

This European Standard exists in three official versions (English, French, German). A version in any other language made by translation under the responsibility of a CEN member into its own language and notified to the CEN-CENELEC Management Centre has the same status as the official versions.

CEN members are the national standards bodies of Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, Former Yugoslav Republic of Macedonia, France, Germany, Greece, Hungary, Iceland, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Norway, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, Switzerland, Turkey and United Kingdom.



EUROPEAN COMMITTEE FOR STANDARDIZATION
COMITÉ EUROPÉEN DE NORMALISATION
EUROPÄISCHES KOMITEE FÜR NORMUNG

CEN-CENELEC Management Centre: Avenue Marnix 17, B-1000 Brussels

Contents

Page

Foreword.....2

Foreword

The text of ISO 5530-2:2012 has been prepared by Technical Committee ISO/TC 34 "Food products" of the International Organization for Standardization (ISO) and has been taken over as EN ISO 5530-2:2014 by Technical Committee CEN/TC 338 "Cereal and cereal products" the secretariat of which is held by AFNOR.

This European Standard shall be given the status of a national standard, either by publication of an identical text or by endorsement, at the latest by June 2015, and conflicting national standards shall be withdrawn at the latest by June 2015.

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. CEN [and/or CENELEC] shall not be held responsible for identifying any or all such patent rights.

According to the CEN-CENELEC Internal Regulations, the national standards organizations of the following countries are bound to implement this European Standard: Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, Former Yugoslav Republic of Macedonia, France, Germany, Greece, Hungary, Iceland, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Norway, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, Switzerland, Turkey and the United Kingdom.

Endorsement notice

The text of ISO 5530-2:2012 has been approved by CEN as EN ISO 5530-2:2014 without any modification.

**Wheat flour — Physical characteristics of
doughs —**

Part 2:
**Determination of rheological properties
using an extensograph**

Farines de blé tendre — Caractéristiques physiques des pâtes —

*Partie 2: Détermination des caractéristiques rhéologiques au moyen de
l'extensographe*



COPYRIGHT PROTECTED DOCUMENT

© ISO 2012

All rights reserved. Unless otherwise specified, no part of this publication may be reproduced or utilized in any form or by any means, electronic or mechanical, including photocopying and microfilm, without permission in writing from either ISO at the address below or ISO's member body in the country of the requester.

ISO copyright office
Case postale 56 • CH-1211 Geneva 20
Tel. + 41 22 749 01 11
Fax + 41 22 749 09 47
E-mail copyright@iso.org
Web www.iso.org

Published in Switzerland

Contents

Page

Foreword	iv
1 Scope	1
2 Normative references	1
3 Terms and definitions	1
4 Principle	2
5 Reagents	2
6 Apparatus	2
7 Sampling	3
8 Procedure	3
8.1 Determination of the moisture content of the flour	3
8.2 Preparation of apparatus	3
8.3 Test portion	4
8.4 Preparation of the dough	4
8.5 Determination	5
9 Expression of results	5
9.1 General	5
9.2 Water absorption	6
9.3 Resistance to stretching	6
9.4 Extensibility, <i>E</i>	6
9.5 Energy	6
9.6 Ratio (<i>R/E</i>)	6
10 Precision	7
10.1 Repeatability	7
10.2 Reproducibility	7
11 Test report	8
Annex A (informative) Description of the extensograph	9
Annex B (informative) Results of interlaboratory tests	13
Bibliography	14

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.

International Standards are drafted in accordance with the rules given in the ISO/IEC Directives, Part 2.

The main task of technical committees is to prepare International Standards. Draft International Standards adopted by the technical committees are circulated to the member bodies for voting. Publication as an International Standard requires approval by at least 75 % of the member bodies casting a vote.

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. ISO shall not be held responsible for identifying any or all such patent rights.

ISO 5530-2 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 4, *Cereals and pulses*.

This third edition cancels and replaces the second edition (ISO 5530-2:1997), which has been technically revised.

ISO 5530 consists of the following parts, under the general title *Wheat flour — Physical characteristics of doughs*:

- *Part 1: Determination of water absorption and rheological properties using a farinograph*
- *Part 2: Determination of rheological properties using an extensograph*
- *Part 3: Determination of water absorption and rheological properties using a valorigraph*

Wheat flour — Physical characteristics of doughs —

Part 2:

Determination of rheological properties using an extensograph

1 Scope

This part of ISO 5530 specifies a method, using an extensograph, for the determination of the rheological properties of wheat flour dough in an extension test. The recorded load–extension curve is used to assess general quality of flour and its response to improving agents.

The method is applicable to experimental and commercial flours from wheat (*Triticum aestivum* L.).

NOTE This part of ISO 5530 is based on ICC 114.[3]

2 Normative references

The following referenced documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

ISO 712, *Cereals and cereal products — Determination of moisture content — Reference method*

ISO 5530-1:—,¹⁾ *Wheat flour — Physical characteristics of doughs — Part 1: Determination of water absorption and rheological properties using a farinograph*

koniec náhľadu – text ďalej pokračuje v platenej verzii STN

1) To be published. (Revision of ISO 5530-1:1997)