

STN	Pšeničná múka (<i>Triticum aestivum</i> L.). Ampérometrická metóda na meranie straty škrobu(ISO 17715:2013).	STN EN ISO 17715 56 0615
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Flour from wheat (*Triticum aestivum* L.) - Amperometric method for starch damage measurement (ISO 17715:2013)

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

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English Version

Flour from wheat (*Triticum aestivum* L.) - Amperometric method for starch damage measurement (ISO 17715:2013)

Farine de blé tendre (*Triticum aestivum* L.) - Méthode
ampérométrique pour le mesurage de l'endommagement
de l'amidon (ISO 17715:2013)

Weizenmehl (*Triticum aestivum* L.) - Messung der
Stärkebeschädigung mittels amperometrischer Methode
(ISO 17715:2013)

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Foreword

The text of ISO 17715:2013 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 17715:2014 by Technical Committee CEN/TC 338 "Cereal and cereal products" the secretariat of which is held by AFNOR.

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Endorsement notice

The text of ISO 17715:2013 has been approved by CEN as EN ISO 17715:2014 without any modification.

**Flour from wheat (*Triticum aestivum*
L.) — Amperometric method for
starch damage measurement**

*Farine de blé tendre (Triticum aestivum L.) — Méthode
ampérométrique pour le mesurage de l'endommagement de l'amidon*





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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.

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ISO 17715 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 4, *Cereals and pulses*.

Introduction

Damaged starch content is an important parameter in flour quality as it directly impacts the flour water absorption capacity and therefore its use in the agri-food industry.

In the past, a number of methods based on various principles were developed to estimate such content, but comparing the results is difficult due to the different principles and units of measurement used.

A laboratory device is dedicated to the determination of damaged starch content using an amperometric method and which offers a choice of units of measurement according to individual references.

Flour from wheat (*Triticum aestivum* L.) — Amperometric method for starch damage measurement

1 Scope

This International Standard specifies the determination of the damage to starch using an amperometric method.

It is applicable to all flour samples from industrial or laboratory milling of wheat (*Triticum aestivum* L.).

NOTE 1 Wheat can be milled in the laboratory according to the methods described in ISO 27971^[9] or in BIPEA guidance document BY.102.D.9302.^[10]

NOTE 2 In the absence of validity studies, the results on semi-wholemeal or wholemeal flour, although able to meet the conditions of repeatability given in [Clause 9](#), require careful interpretation.

koniec náhľadu – text ďalej pokračuje v platenej verzii STN