

<b>STN</b>	<b>Pšenica a pšeničná múka. Obsah lepku. Časť 2: Stanovenie mokrého lepku a gluténového indexu mechanickými prostriedkami (ISO 21415-2:2015).</b>	<b>STN EN ISO 21415-2</b>
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Wheat and wheat flour - Gluten content - Part 2: Determination of wet gluten and gluten index by mechanical means (ISO 21415-2:2015)

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

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English Version

## Wheat and wheat flour - Gluten content - Part 2: Determination of wet gluten and gluten index by mechanical means (ISO 21415-2:2015)

Blé et farines de blé - Teneur en gluten - Partie 2:  
Détermination du gluten humide et du gluten index par  
des moyens mécaniques (ISO 21415-2:2015)

Weizen und Weizenmehl - Glutengehalt - Teil 2:  
Bestimmung von Feuchtgluten und Glutenindex durch  
mechanische Verfahren (ISO 21415-2:2015)

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

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## **European foreword**

This document (EN ISO 21415-2:2015) has been prepared by Technical Committee ISO/TC 34 "Food products" in collaboration with 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of an identical text or by endorsement, at the latest by April 2016, and conflicting national standards shall be withdrawn at the latest by April 2016.

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.

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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 21415-2:2015 has been approved by CEN as EN ISO 21415-2:2015 without any modification.

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**Wheat and wheat flour — Gluten  
content —**

Part 2:  
**Determination of wet gluten and  
gluten index by mechanical means**

*Blé et farines de blé — Teneur en gluten —*

*Partie 2: Détermination du gluten humide et du gluten index par des  
moyens mécaniques*





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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.

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 documents 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](http://www.iso.org/directives)).

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

For an explanation on the meaning of ISO specific terms and expressions related to conformity assessment, as well as information about ISO's adherence to the WTO principles in the Technical Barriers to Trade (TBT) see the following URL: [Foreword - Supplementary information](#)

The committee responsible for this document is ISO/TC 34, *Food products*, Subcommittee SC 4, *Cereals and pulses*.

This second edition of ISO 21415-2 cancels and replaces the first edition (ISO 21415-2:2006) which has been technically revised.

ISO 21415 consists of the following parts, under the general title *Wheat and wheat flour — Gluten content*:

- *Part 1: Determination of wet gluten by a manual method*
- *Part 2: Determination of wet gluten and gluten index by mechanical means*
- *Part 3: Determination of dry gluten from wet gluten by using an oven-drying method*
- *Part 4: Determination of dry gluten from wet gluten by a rapid drying method*



## Introduction

The alternative techniques specified in this part of ISO 21415 and in ISO 21415-1 for isolation of wet gluten (i.e. manual extraction and mechanical extraction) do not generally yield equivalent results. The reason for this is that for full development of the gluten structure the dough needs to be allowed to rest. Hence, the result obtained by manual extraction is usually greater than that obtained by mechanical extraction, especially in the case of wheat with high gluten content. Therefore, the test report should always state the technique used.

# Wheat and wheat flour — Gluten content —

## Part 2:

## Determination of wet gluten and gluten index by mechanical means

### 1 Scope

This part of ISO 21415 specifies a method for determining the content of wet gluten and the gluten index for wheat flours (*Triticum aestivum* L. and *Triticum durum* Desf.) by mechanical means. This method is directly applicable to flours. It also applies to common and durum wheat after grinding, if their particular size distribution meets the specification given in [Table B.1](#).

**koniec náhľadu – text ďalej pokračuje v platenej verzii STN**