

STN	Obilniny a mleté výrobky z obilnín. Stanovenie viskozity múky. Metóda s amylografom (ISO 7973: 1992).	STN EN ISO 7973 46 1080
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Cereals and milled cereal products - Determination of the viscosity of flour - Method using an amylograph (ISO 7973:1992)

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. 04/16

Obsahuje: EN ISO 7973:2015, ISO 7973:1992

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Úrad pre normalizáciu, metrológiu a skúšobníctvo SR, 2016
Podľa zákona č. 264/1999 Z. z. v znení neskorších predpisov sa môžu slovenské technické normy rozmnožovať a rozširovať iba so súhlasom Úradu pre normalizáciu, metrológiu a skúšobníctvo SR.

EUROPEAN STANDARD

EN ISO 7973

NORME EUROPÉENNE

EUROPÄISCHE NORM

December 2015

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English Version

Cereals and milled cereal products - Determination of the viscosity of flour - Method using an amylograph (ISO 7973:1992)

Céréales et produits de mouture des céréales -
Détermination de la viscosité de la farine - Méthode
utilisant un amylographe (ISO 7973:1992)

Getreide und gemahlene Getreideerzeugnisse -
Bestimmung der Viskosität von Mehl - Amylograph-
Verfahren (ISO 7973:1992)

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COMITÉ EUROPÉEN DE NORMALISATION
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European foreword

The text of ISO 7973:1992 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 7973:2015 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of an identical text or by endorsement, at the latest by June 2016, and conflicting national standards shall be withdrawn at the latest by June 2016.

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Endorsement notice

The text of ISO 7973:1992 has been approved by CEN as EN ISO 7973:2015 without any modification.

INTERNATIONAL STANDARD

ISO
7973

First edition
1992-12-01

Cereals and milled cereal products — Determination of the viscosity of flour — Method using an amylograph

*Céréales et produits de mouture des céréales — Détermination de la
viscosité de la farine — Méthode utilisant un amylographe*



Reference number
ISO 7973:1992(E)

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.

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.

International Standard ISO 7973 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*, Sub-Committee SC 4, *Cereals and pulses*.

This International Standard takes into account Standard No. 126 of the International Association for Cereal Science and Technology (ICC).

Annex A forms an integral part of this International Standard. Annexes B and C are for information only.

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Cereals and milled cereal products — Determination of the viscosity of flour — Method using an amylograph

1 Scope

This International Standard specifies a method using an amylograph for determining the viscosity of a suspension of flour in water, in which the starch is gelatinized by heating, in order to assess the conditions of gelatinization of the flour and so judge whether there is any alpha-amylase activity.

This method is applicable to wheat and rye flour and also to wheat and rye grain.

NOTES

1 This International Standard has been prepared on the basis of the Brabender-type amylograph.

2 This method applies strictly to an amylograph and not to a viscograph, since an amylograph possesses the following characteristics:

- it is possible to change the torque-measuring head;
- the heating coils are located around the bowl of the apparatus and at the bottom;
- there is no cooling rod for lowering the gel temperature.

2 Normative references

The following standards contain provisions which, through reference in this text, constitute provisions of this International Standard. At the time of publication, the editions indicated were valid. All standards are subject to revision, and parties to agreements based on this International Standard are encouraged to investigate the possibility of applying the most recent editions of the standards indicated below. Members of IEC and ISO maintain registers of currently valid International Standards.

ISO 712:1985, *Cereals and cereal products — Determination of moisture content (Routine reference method)*.

koniec náhľadu – text ďalej pokračuje v platenej verzii STN