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STN	**Pšeničná múka (*Triticum aestivum* L.) Ampérometrická metóda na meranie straty škrobu (ISO 17715: 2025)**	**STN EN ISO 17715** 56 0615

Flour from wheat (Triticum aestivum L.) - Amperometric method for starch damage measurement (ISO 17715:2025)

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

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English Version

Flour from wheat (Triticum aestivum L.) - Amperometric method for starch damage measurement (ISO 17715:2025)

Farine de blé tendre (Triticum aestivum L.) - Méthode ampérométrique pour le mesurage de l'endommagement de l'amidon (ISO 17715:2025)

Weizenmehl (Triticum aestivum L.) - Messung der Stärkebeschädigung mittels amperometrischer Methode (ISO 17715:2025)

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

CEN-CENELEC Management Centre: Rue de la Science 23, B-1040 Brussels

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European foreword

This document (EN ISO 17715:2025) 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of an identical text or by endorsement, at the latest by July 2025, and conflicting national standards shall be withdrawn at the latest by July 2025.

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Endorsement notice

The text of ISO 17715:2025 has been approved by CEN as EN ISO 17715:2025 without any modification.

International Standard

ISO 17715

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

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This document was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 4, *Cereals and pulses*, in collaboration with the European Committee for Standardization (CEN) Technical Committee CEN/TC 338, *Cereal and cereal products*, in accordance with the Agreement on technical cooperation between ISO and CEN (Vienna Agreement).

This second edition cancels and replaces the first edition (ISO 17715:2013), which has been technically revised.

The main changes are as follows:

— possibility to use a ready-to-use solution of sodium thiosulfate has been added.

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Introduction

Damaged starch content is an important parameter in flour quality as it directly influences 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.

International Standard **ISO 17715:2025(en)**

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

1 Scope

This document specifies an amperometric method to determine the content of damaged starch in flour.

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

NOTE 1 Wheat can be milled in the laboratory in accordance with the methods described in ISO 27971[9] or in the BIPEA guidance document BY.102.D[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.

2 Normative references

There are no normative references in this document.