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Wheat flour - Physical characteristics of doughs - Part 2: Determination of rheological properties using an extensograph (ISO 5530-2:2025)

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

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English Version

Wheat flour - Physical characteristics of doughs - Part 2: Determination of rheological properties using an extensograph (ISO 5530-2:2025)

Farines de blé tendre - Caractéristiques physiques des pâtes - Partie 2: Détermination des caractéristiques rhéologiques au moyen de l'extensographe (ISO 5530-2:2025)

Weizenmehl - Physikalische Eigenschaften von Teigen - Teil 2: Bestimmung der rheologischen Eigenschaften mittels Extensograph (ISO 5530-2:2025)

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

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European foreword

This document (EN ISO 5530-2:2025) 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of an identical text or by endorsement, at the latest by July 2025, and conflicting national standards shall be withdrawn at the latest by July 2025.

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

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Endorsement notice

The text of ISO 5530-2:2025 has been approved by CEN as EN ISO 5530-2:2025 without any modification.

International Standard

ISO 5530-2

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

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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 document 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).

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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 fourth edition cancels and replaces the third edition (ISO 5530-2:2012), which has been technically revised.

The main changes are as follows:

— a wheat flour interlaboratory test was performed in 2016 to evaluate the repeatability and reproducibility of the test method specified in this document, and the results have been added as Annex B;

— more detailed procedure for electronic devices has been added.

A list of all parts in the ISO 5530 series can be found on the ISO website.

Any feedback or questions on this document should be directed to the user's national standards body. A complete listing of these bodies can be found at www.iso.org/members.html.

International Standard **ISO 5530-2:2025(en)**

Wheat flour — Physical characteristics of doughs —

Part 2: Determination of rheological properties using an extensograph

1 Scope

This document specifies a method using an extensograph for the determination of the rheological properties of wheat flour doughs in an extension test. The recorded load–extension curve is used to assess the 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 1 This document is related to ICC 114[5] and AACC Method 54-10[6].

NOTE 2 For dough preparation, a farinograph is used (see 6.2)

2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements 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 712-1, *Cereals and cereal products — Determination of moisture content — Part 1: Reference method*

ISO 3696, *Water for analytical laboratory use — Specification and test methods*

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