

STN	Pšeničná múka Fyzikálne charakteristiky ciest Časť 1: Stanovenie absorpcie vody a reologických vlastností pomocou farinografu (ISO 5530-1: 2026)	STN EN ISO 5530-1 56 0610
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Wheat flour - Physical characteristics of doughs - Part 1: Determination of water absorption and rheological properties using a farinograph (ISO 5530-1:2026)

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. 03/26

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English Version

Wheat flour - Physical characteristics of doughs - Part 1: Determination of water absorption and rheological properties using a farinograph (ISO 5530-1:2026)

Farines de blé tendre - Caractéristiques physiques des pâtes - Partie 1: Détermination de l'absorption d'eau et des caractéristiques rhéologiques au moyen du farinographe (ISO 5530-1:2026)

Weizenmehl - Physikalische Eigenschaften von Teigen - Teil 1: Bestimmung der Wasserabsorption und der rheologischen Eigenschaften mittels Farinograph (ISO 5530-1:2026)

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EN ISO 5530-1:2026 (E)

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European foreword

This document (EN ISO 5530-1:2026) 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of an identical text or by endorsement, at the latest by July 2026, and conflicting national standards shall be withdrawn at the latest by July 2026.

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Endorsement notice

The text of ISO 5530-1:2026 has been approved by CEN as EN ISO 5530-1:2026 without any modification.



International Standard

ISO 5530-1

Wheat flour — Physical characteristics of doughs —

Part 1: Determination of water absorption and rheological properties using a farinograph

Farines de blé tendre — Caractéristiques physiques des pâtes —

*Partie 1: Détermination de l'absorption d'eau et des
caractéristiques rhéologiques au moyen du farinographe*

**Fifth edition
2026-01**

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ISO 5530-1:2026(en)**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 fifth edition cancels and replaces the fourth edition (ISO 5530-1:2025), of which it constitutes a minor revision.

The changes are as follows:

- the values in [B.5.1](#) have been modified.

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

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Wheat flour — Physical characteristics of doughs —

Part 1:

Determination of water absorption and rheological properties using a farinograph

1 Scope

This document specifies a method using a farinograph for the determination of the water absorption of flours and the mixing behaviour of doughs made from them by a constant flour mass procedure or by a constant dough mass procedure.

The method is applicable to experimental and commercial flours from wheat (*Triticum aestivum* L.).

NOTE This document is related to ICC 115/1^[5] and AACC Method 54-21.02^[6].

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*

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