
**Wheat flour and durum wheat
semolina — Determination of
impurities of animal origin**

*Farines de blé tendre et semoules de blé dur — Détermination des
impuretés d'origine animale*



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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).

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For an explanation of the voluntary nature of standards, the meaning of ISO specific terms and expressions related to conformity assessment, as well as information about ISO's adherence to the World Trade Organization (WTO) principles in the Technical Barriers to Trade (TBT) see www.iso.org/iso/foreword.html.

This document was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 4, *Cereals and pulses*.

This second edition cancels and replaces the first edition (ISO 11050:1993), which has been technically revised. The main changes compared with the previous edition are as follows:

- the Scope has been widened;
- the protocol has been improved to make it easier;
- the figures have been updated.

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.

Wheat flour and durum wheat semolina — Determination of impurities of animal origin

1 Scope

This document specifies a method for determining the content of impurities of animal origin in wheat flours, with or without additives and having an ash yield not exceeding a mass fraction of 0,75 %, and in durum wheat semolinas.

This method permits the separation and quantification of contamination of animal origin, such as insects at all stages of their development and their fragments, rodent hairs and their fragments, and mites.

2 Normative references

There are no normative references in this document.

3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

ISO and IEC maintain terminological databases for use in standardization at the following addresses:

- ISO Online browsing platform: available at <https://www.iso.org/obp>
- IEC Electropedia: available at <http://www.electropedia.org/>

3.1

impurity of animal origin

matter of animal origin [larvae, nymphs or adults of *insects* (3.10) and their fragments, rodent hairs and their fragments, *mites* (3.3)] separated from the product under the conditions specified in this document

3.2

abdomen

rear part of the body of an *insect* (3.10), excluding the head and thorax, commonly with eight or more segments when complete

3.3

mite

very small arthropod belonging to the class Arachnida, often living in large numbers

3.4

appendice

distinctly differentiated prolongation of the body of an arthropod

EXAMPLE Legs, wings, antennae, *urogomphi* (3.16).

3.5

cephalic capsule

head capsule

sclerous part of an exuvia that once contained the head of a larva