# **INTERNATIONAL STANDARD**

**ISO** 7970

Fourth edition 2021-01

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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 <a href="www.iso.org/directives">www.iso.org/directives</a>).

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. ISO shall not be held responsible for identifying any or all such patent rights. Details of any patent rights identified during the development of the document will be in the Introduction and/or on the ISO list of patent declarations received (see <a href="https://www.iso.org/patents">www.iso.org/patents</a>).

Any trade name used in this document is information given for the convenience of users and does not constitute an endorsement.

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 <a href="https://www.iso.org/iso/foreword.html">www.iso.org/iso/foreword.html</a>.

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

This fourth edition cancels and replaces the third edition (ISO 7970:2011), which has been technically revised. The main changes compared with the previous edition are as follows:

a precision of impurities determination has been added in <u>Annex C</u>.

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 <a href="https://www.iso.org/members.html">www.iso.org/members.html</a>.

# Wheat (Triticum aestivum L.) — Specification

### 1 Scope

This document establishes minimum specifications for wheat (*Triticum aestivum* L.) grains intended for human consumption and which are the subject of international trade. It is also applicable to local wheat trade.

NOTE Wheat (*Triticum aestivum* L.) is also called "common wheat" in some regions.

### 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, Cereals and cereal products — Determination of moisture content — Reference method

ISO 3093, Wheat, rye and their flours, durum wheat and durum wheat semolina — Determination of the falling number according to Hagberg-Perten

ISO 6639-3, Cereals and pulses — Determination of hidden insect infestation — Part 3: Reference method

ISO 6639-4, Cereals and pulses — Determination of hidden insect infestation — Part 4: Rapid methods

ISO 7971-1, Cereals — Determination of bulk density, called mass per hectolitre — Part 1: Reference method

ISO 7971-3, Cereals — Determination of bulk density, called mass per hectolitre — Part 3: Routine method

ISO 24333, Cereals and cereal products — Sampling

### 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 <a href="https://www.iso.org/obp">https://www.iso.org/obp</a>
- IEC Electropedia: available at <a href="http://www.electropedia.org/">http://www.electropedia.org/</a>

### 3.1

### impurity

element that is conventionally considered as undesirable in a sample or batch of cereals

Note 1 to entry: In wheat, impurities comprise four main categories: damaged wheat grains (3.2), other cereals (3.13), extraneous matter (3.14), and harmful and/or toxic matter (3.17). See also Table C.1.

### 3.2

### damaged wheat grain

grain of the main cereal that comprises the following fractions: broken grain (3.3), wheat of decreased value (3.4), grain attacked by pests (3.8), unsound grain (3.9) and sprouted grain (3.12) (not to count)

Note 1 to entry: See Table C.1.