

NISUJAHU

Taina füüsikalised omadused

**Osa 1: Veesiduvuse ja reoloogiliste omaduste
määramine farinograafiga**

Wheat flour

Physical characteristics of doughs

**Part 1: Determination of water absorption and
rheological properties using a farinograph
(ISO 5530-1:2013)**

EVS

EESTI STANDARDI EESSÕNA**NATIONAL FOREWORD**

See Eesti standard EVS-ISO 5530-1:2014 „Nisujahu. Taina füüsikalised omadused. Osa 1: Veetiduvuse ja reoloogiliste omaduste määramine farinograafia” sisaldab rahvusvahelise standardi ISO 5530-1:2013 „Wheat flour — Physical characteristics of doughs — Part 1: Determination of water absorption and rheological properties using a farinograph” identset ingliskeelset teksti.	This Estonian Standard EVS-ISO 5530-1:2014 consists of the identical English text of the International Standard ISO 5530-1:2013 „Wheat flour — Physical characteristics of doughs — Part 1: Determination of water absorption and rheological properties using a farinograph”.
Ettepaneku rahvusvahelise standardi ümbertrüki meetodil ülevõtuks on esitanud Põllumajandusuuringute Keskus, standardi avaldamist on korraldanud Eesti Standardikeskus.	Proposal to adopt the International Standard by reprint method has been presented by The Agricultural Research Centre, the Estonian standard has been published by the Estonian Centre for Standardisation.
Standard EVS-ISO 5530-1:2014 on jõustunud sellekohase teate avaldamisega EVS Teataja 2014. aasta juuniku numbris.	This standard has been endorsed with a notification published in the official bulletin of the Estonian Centre for Standardisation.
Standard on kättesaadav Eesti Standardikeskusest.	The standard is available from the Estonian Centre for Standardisation.

Käsitlusala

Standardi ISO 5530 see osa kirjeldab farinograafi kasutamise meetodit jahude veetidumisvõime ja taina segamise erinevate näitajate käitumise uurimisel, kasutades kas konstantset jahukogust või konstantset tainakogust.

Meetod on kohaldatav katse- või kaubanduslikule nisujahule, mis on saadud nisuteradest (*Triticum aestivum* L.).

MÄRKUS ISO 5530 selle osa alusdokumentideks on ICC 115/1 ^[1] ja AACC Method 54-21.2.2. ^[2]

ICS 67.060

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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 part of ISO 5530 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 flour from wheat (*Triticum aestivum* L.).

NOTE This part of ISO 5530 is based on ICC 115/1[1] and AACC Method 54-21.2.[2]

2 Normative references

The following documents, in whole or in part, are normatively referenced in this document and are indispensable for its application. 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*

3 Terms and definitions

For the purposes of this part of ISO 5530, the following terms and definitions apply.

3.1

consistency

resistance of a dough to being mixed in a farinograph at a specified constant speed

Note 1 to entry: It is expressed in farinograph arbitrary units (see 3.2).

3.2

farinograph unit

FU

arbitrary unit for consistency on the farinogram

Note 1 to entry: For the mathematical expression of farinograph units, see 6.1.

Note 2 to entry: It is also possible to define “farinograph unit (FU)” as a twisting moment of 100 g. cm, measured in the axis of the mixer.

3.3

maximum consistency

consistency measured at the end of dough development time

Note 1 to entry: For the mathematical expression of maximum consistency, see 9.2.

Note 2 to entry: It is expressed in farinograph units (FU).

Note 3 to entry: See 3.7.