

Wheat and wheat flour - Gluten content - Part 2: Determination of wet gluten by mechanical means

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EESTI STANDARDI EESSÕNA**NATIONAL FOREWORD**

<p>Käesolev Eesti standard EVS-EN ISO 21415-2:2008 sisaldab Euroopa standardi EN ISO 21415-2:2008 ingliskeelset teksti.</p>	<p>This Estonian standard EVS-EN ISO 21415-2:2008 consists of the English text of the European standard EN ISO 21415-2:2008.</p>
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English Version

Wheat and wheat flour - Gluten content - Part 2: Determination
of wet gluten by mechanical means (ISO 21415-2:2006)

Blé et farines de blé - Teneur en gluten - Partie 2:
Détermination du gluten humide par des moyens
mécaniques (ISO 21415-2:2006)

Weizen und Weizenmehl - Glutengehalt - Teil 2:
Bestimmung des Feuchtglutens durch mechanische
Verfahren (ISO 21415-2:2006)

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Foreword

The text of ISO 21415-2:2006 has been prepared by Technical Committee ISO/TC 34 "Agricultural food products" of the International Organization for Standardization (ISO) and has been taken over as EN ISO 21415-2:2008 by 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of an identical text or by endorsement, at the latest by July 2008, and conflicting national standards shall be withdrawn at the latest by July 2008.

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Endorsement notice

The text of ISO 21415-2:2006 has been approved by CEN as EN ISO 21415-2:2008 without any modifications.

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Introduction

The alternative techniques specified in this part of ISO 21415 and in ISO 21415-1 for the isolation of wet gluten (i.e. washing out by hand and mechanical washing out) do not usually give equivalent results. The reason is that, for complete development of gluten structure it is necessary to rest the dough. Therefore, the result obtained by hand washing is usually higher than that obtained by mechanical washing, mainly in the case of wheat which has high gluten content. Consequently, the test report should always indicate the technique used.

Wheat and wheat flour — Gluten content —

Part 2: Determination of wet gluten by mechanical means

1 Scope

This part of ISO 21415 specifies a method for the determination of the wet gluten content of wheat flour (*Triticum aestivum* L. and *Triticum durum* Desf.) by mechanical means. This method is directly applicable to flour. It is also applicable to semolina and wheat after grinding, if their particle size distribution meets the specification given in Table B 1.

2 Normative references

The following referenced documents are indispensable for the application 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 — Routine reference method*

3 Terms and definitions

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

3.1

wet gluten

visco-elastic substance, composed principally of two protein fractions (gliadin and glutenin) in hydrated form, obtained as specified in this part of ISO 21415 or ISO 21415-1

3.2

ground wheat

product of small-scale milling of whole wheat which meets the particle size distribution shown in Table B.1.

3.3

semolina

coarsely milled wheat endosperm

3.4

flour

finely milled wheat endosperm with a particle size of less than 250 µm

4 Principle

Dough is prepared from a sample of flour or reground semolina, or ground wheat and a solution of sodium chloride, in the chamber of the equipment. The wet gluten is separated by washing the dough with sodium chloride solution, followed by removal of excess washing solution by centrifugation. The residue is weighed.