

**Wheat, rye and respective flours, durum wheat and durum wheat semolina -
Determination of the Falling Number
according to Hagberg-Perten**

Wheat, rye and respective flours, durum wheat and durum wheat semolina - Determination of the Falling Number according to Hagberg-Perten

EESTI STANDARDI EESSÕNA

NATIONAL FOREWORD

Käesolev Eesti standard EVS-EN ISO 3093:2007 sisaldab Euroopa standardi EN ISO 3093:2007 ingliskeelset teksti. Käesolev dokument on jõustatud 30.03.2007 ja selle kohta on avaldatud teade Eesti standardiorganisatsiooni ametlikus väljaandes. Standard on kättesaadav Eesti standardiorganisatsioonist.	This Estonian standard EVS-EN ISO 3093:2007 consists of the English text of the European standard EN ISO 3093:2007. This document is endorsed on 30.03.2007 with the notification being published in the official publication of the Estonian national standardisation organisation. The standard is available from Estonian standardisation organisation.
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Käsitlusala: This International Standard describes the determination of the α-amylase activity of cereals by the Falling Number method according to Hagberg-Perten. This method is applicable to cereal grains, in particular to wheat and rye and their respective flours, durum wheat and its semolina. For the purposes of this International Standard the term "flour" includes semolina and ground grain (wholemeal), the particle sizes of which are defined. This method is not applicable for the determination of low levels of α-amylase activity, which can be carried out in accordance with ISO 7973.	Scope: This International Standard describes the determination of the α-amylase activity of cereals by the Falling Number method according to Hagberg-Perten. This method is applicable to cereal grains, in particular to wheat and rye and their respective flours, durum wheat and its semolina. For the purposes of this International Standard the term "flour" includes semolina and ground grain (wholemeal), the particle sizes of which are defined. This method is not applicable for the determination of low levels of α-amylase activity, which can be carried out in accordance with ISO 7973.
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ICS 67.060

Võtmesõnad: fermentatiivse aktiivsus, katsetused, määramine, põllumajandussaadused, teravili (toidu), teraviljasaadused

ICS 67.060

English Version

Wheat, rye and respective flours, durum wheat and durum
wheat semolina - Determination of the Falling Number according
to Hagberg-Perten (ISO 3093:2004)

Blés tendres, seigles et leurs farines, blés durs et leurs
semoules - Détermination de l'Indice de Chute selon
Hagberg-Perten (ISO 3093:2004)

Weizen, Roggen und deren jeweiliges Mehl, Hartweizen
und Hartweizengrieß - Bestimmung der Fallzahl nach
Hagberg-Perten (ISO 3093:2004)

This European Standard was approved by CEN on 7 January 2007.

CEN members are bound to comply with the CEN/CENELEC Internal Regulations which stipulate the conditions for giving this European Standard the status of a national standard without any alteration. Up-to-date lists and bibliographical references concerning such national standards may be obtained on application to the CEN Management Centre or to any CEN member.

This European Standard exists in three official versions (English, French, German). A version in any other language made by translation under the responsibility of a CEN member into its own language and notified to the CEN Management Centre has the same status as the official versions.

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EUROPEAN COMMITTEE FOR STANDARDIZATION
COMITÉ EUROPÉEN DE NORMALISATION
EUROPÄISCHES KOMITEE FÜR NORMUNG

Management Centre: rue de Stassart, 36 B-1050 Brussels

Foreword

The text of ISO 3093:2004 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 3093:2007 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 August 2007, and conflicting national standards shall be withdrawn at the latest by August 2007.

According to the CEN/CENELEC Internal Regulations, the national standards organizations of the following countries are bound to implement this European Standard: Austria, Belgium, Bulgaria, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Iceland, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Norway, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, Switzerland and United Kingdom.

Endorsement notice

The text of ISO 3093:2004 has been approved by CEN as EN ISO 3093:2007 without any modifications.

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*Blés tendres, seigles et leurs farines, blés durs et leurs semoules —
Détermination de l'Indice de Chute selon Hagberg-Perten*



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Case postale 56 • CH-1211 Geneva 20
Tel. + 41 22 749 01 11
Fax + 41 22 749 09 47
E-mail copyright@iso.org
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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.

International Standards are drafted in accordance with the rules given in the ISO/IEC Directives, Part 2.

The main task of technical committees is to prepare International Standards. Draft International Standards adopted by the technical committees are circulated to the member bodies for voting. Publication as an International Standard requires approval by at least 75 % of the member bodies casting a vote.

ISO draws attention to the fact that it is claimed that compliance with this document may involve the use of a patent concerning the Falling Number apparatus given in 6.1.

ISO takes no position concerning the evidence, validity and scope of this patent right.

The holder of this patent right has assured the ISO that he is willing to negotiate licences under reasonable and non-discriminatory terms and conditions with applicants throughout the world. In this respect, the statement of the holder of this patent right is registered with the ISO. Information may be obtained from:

Perten Instruments AB
P.O. Box 5101
S-141 05 HUDDINGE
Sweden

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights other than those identified above. ISO shall not be held responsible for identifying any or all such patent rights.

ISO 3093 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 4, *Cereals and pulses*.

This third edition cancels and replaces the second edition (ISO 3093:1982), which has been technically revised.

Wheat, rye and respective flours, durum wheat and durum wheat semolina — Determination of the Falling Number according to Hagberg-Perten

1 Scope

1.1 This International Standard describes the determination of the α -amylase activity of cereals by the Falling Number method according to Hagberg-Perten.

This method is applicable to cereal grains, in particular to wheat and rye and their respective flours, durum wheat and its semolina. For the purposes of this International Standard the term "flour" includes semolina and ground grain (wholemeal), the particle sizes of which are defined.

This method is not applicable for the determination of low levels of α -amylase activity, which can be carried out in accordance with ISO 7973.

1.2 By converting the Falling Number into a Liquefaction Number (LN), it is possible to use this method to estimate the composition of mixtures of grain, flour or semolina with known Falling Number values necessary to produce a sample of a required Falling Number.

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 565, *Test sieves — Woven metal wire cloth, perforated metal plate and electroformed sheet — Nominal sizes of openings*

ISO 712, *Cereals and cereals products — Determination of moisture content — Routine reference method*

ISO 3310-1, *Test sieves — Technical requirements and testing — Part 1: Test sieves of metal wire cloth*

ISO 3696, *Water for analytical laboratory use — Specification and test methods*

3 Terms and definitions

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

3.1

Falling Number

FN

total time, in seconds, required to activate a viscometer stirrer and allow it to fall a predetermined distance through an aqueous gel prepared from heating a mixture of flour or semolina and water in a viscometer tube, and which is undergoing liquefaction due to attack by the enzyme α -amylase

NOTE Time is counted from immersion in the water bath.