

Nisu, rukis ja nende jahud, durumnisu ja durumnisust manna. Langemisarvu määramine Hagberg-Perteni järgi

Wheat, rye and their flours, durum wheat and durum wheat semolina - Determination of the falling number according to Hagberg-Perten (ISO 3093:2009)

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NATIONAL FOREWORD

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English Version

Wheat, rye and their flours, durum wheat and durum wheat
semolina - Determination of the falling number according to
Hagberg-Perten (ISO 3093:2009)

Blés tendres, seigles et leurs farines, blés durs et leurs
semoules - Détermination de l'indice de chute selon
Hagberg-Perten (ISO 3093:2009)

Weizen, Roggen und deren Mehl, Hartweizen und
Hartweizengrieß - Bestimmung der Fallzahl nach Hagberg-
Perten (ISO 3093:2009)

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Foreword

This document (EN ISO 3093:2009) has been prepared by Technical Committee ISO/TC 34 "Food products" in collaboration with 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of an identical text or by endorsement, at the latest by June 2010, and conflicting national standards shall be withdrawn at the latest by June 2010.

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Endorsement notice

The text of ISO 3093:2009 has been approved by CEN as a EN ISO 3093:2009 without any modification.

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

1 Scope

This International Standard specifies the determination of the α -amylase activity of cereals by the falling number (FN) method according to Hagberg-Perten.

This method is applicable to cereal grains, in particular to wheat and rye and their flours, durum wheat and its semolina.

This method is not applicable to the determination of low levels of α -amylase activity.

By converting the FN 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 FNs necessary to produce a sample of a required FN.

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 — Reference method*

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

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total time 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 1 Time is counted from immersion in the water bath.

NOTE 2 The falling number is expressed in seconds.