

Wheat flour - Physical characteristics of doughs - Part 1:  
Determination of water absorption and rheological  
properties using a farinograph (ISO 5530-1:2013)

## EESTI STANDARDI EESSÕNA

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English Version

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

Farines de blé tendre - Caractéristiques physiques des  
pâtes - Partie 1: Détermination de l'absorption d'eau et des  
caractéristiques rhéologiques au moyen du farinographe  
(ISO 5530-1:2013)

Weizenmehl - Physikalische Eigenschaften von Teigen -  
Teil 1: Bestimmung der Wasserabsorption und der  
rheologischen Eigenschaften mittels Farinograph (ISO  
5530-1:2013)

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**CEN-CENELEC Management Centre: Avenue Marnix 17, B-1000 Brussels**

## Foreword

The text of ISO 5530-1:2013 has been prepared by Technical Committee ISO/TC 34 "Food products" of the International Organization for Standardization (ISO) and has been taken over as EN ISO 5530-1:2014 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of an identical text or by endorsement, at the latest by June 2015, and conflicting national standards shall be withdrawn at the latest by June 2015.

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### Endorsement notice

The text of ISO 5530-1:2013 has been approved by CEN as EN ISO 5530-1:2014 without any modification.

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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<sup>[1]</sup> and AACC Method 54-21.2.<sup>[2]</sup>

### 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.