
**Wheat (*Triticum aestivum* L.) —
Specification**

Blé tendre (Triticum aestivum L.) — Spécifications



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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.

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

ISO 7970 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 7970:2000), which has been technically revised.

Wheat (*Triticum aestivum* L.) — Specification

1 Scope

This International Standard establishes minimum specifications for wheat (*Triticum aestivum* L.) intended for human consumption and which is the subject of international trade.

2 Normative references

The following normative documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition of referenced document (including any amendments) applies.

ISO 712, *Cereals and cereal products — Determination of moisture content — Reference method*

ISO 3093, *Wheat, rye and their flours, durum wheat and durum wheat semolina — Determination of the falling number according to Hagberg-Perten*

ISO 6639-3, *Cereals and pulses — Determination of hidden insect infestation — Part 3: Reference method*

ISO 6639-4, *Cereals and pulses — Determination of hidden insect infestation — Part 4: Rapid methods*

ISO 7971-1, *Cereals — Determination of bulk density, called mass per hectolitre — Part 1: Reference method*

ISO 7971-3, *Cereals — Determination of bulk density, called mass per hectolitre — Part 3: Routine method*

ISO 24333, *Cereals and cereal products — Sampling*

3 Terms and definitions

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

3.1

impurities

all the elements which are conventionally considered as undesirable in a sample or batch of cereals

[ISO 5527:1995^[5], 1.4]

NOTE In wheat, impurities comprise four main categories: damaged wheat grains (3.1.1), other cereals (3.1.2), extraneous matter (3.1.3), and harmful and/or toxic matter (3.1.4). (See also Table C.1.)

3.1.1

damaged wheat grains

all the matter of a sample of grain other than the basic cereal which comprises the following fractions: broken grains, wheat of decreased value, grains attacked by pests, unsound grains and sprouted grains

3.1.1.1

broken grains

grains in which part of the endosperm is exposed, or grains without germ

[ISO 5527:1995^[5], 1.4.9]

3.1.1.2

wheat of decreased value

grains, not fully developed or with discoloration in germ and its surrounding area, which are less valuable in end-use performance due to external factors