
**Durum wheat semolina and
alimentary pasta — Estimation of
cooking quality of alimentary pasta by
sensory analysis —**

**Part 1:
Reference method**

*Semoule de blé dur et pâtes alimentaires — Appréciation de la qualité
culinaire des pâtes par analyse sensorielle —*

Partie 1: Méthode de référence



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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.

The procedures used to develop this document and those intended for its further maintenance are described in the ISO/IEC Directives, Part 1. In particular the different approval criteria needed for the different types of ISO documents should be noted. This document was drafted in accordance with the editorial rules of the ISO/IEC Directives, Part 2 (see www.iso.org/directives).

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. Details of any patent rights identified during the development of the document will be in the Introduction and/or on the ISO list of patent declarations received (see www.iso.org/patents).

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For an explanation on the meaning of ISO specific terms and expressions related to conformity assessment, as well as information about ISO's adherence to the WTO principles in the Technical Barriers to Trade (TBT) see the following URL: [Foreword - Supplementary information](#)

The committee responsible for this document is ISO/TC 34, *Food products*, Subcommittee SC 4, *Cereals and pulses*.

This first edition of ISO 7304-1 cancels and replaces ISO 7304:1985, which has been technically revised.

ISO 7304 consists of the following parts, under the general title *Durum wheat semolina and alimentary pasta — Estimation of cooking quality of alimentary pasta by sensory analysis*:

- *Part 1: Reference method*
- *Part 2: Routine method*

Durum wheat semolina and alimentary pasta — Estimation of cooking quality of alimentary pasta by sensory analysis —

Part 1: Reference method

1 Scope

This part of ISO 7304 sets out a method for estimation by sensory analysis of the cooking quality of alimentary pasta. Estimation takes place through the evaluation of the following:

- firmness, by chewing;
- liveliness, by manual handling;
- starch release, by manual handling.

The method does not express a preference and only gives an estimate relating to the evaluation of the cooking of the pasta; it does not apply to small pasta shapes usually consumed in soups.

NOTE This method can be applied to all forms of alimentary pasta produced from durum wheat and to products made from common wheat or a mixture of common wheat and durum wheat as long as the appropriate national regulations allow these raw materials to be used in alimentary pasta.

This part of ISO 7304 has been specifically designed to establish the reference method with a view to the development, approval or monitoring of instrumental or practical methods of sensory analysis.

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 4120, *Sensory analysis — Methodology — Triangle test*

ISO 5492, *Sensory analysis — Vocabulary*

ISO 8586, *Sensory analysis — General guidelines for the selection, training and monitoring of selected assessors and expert sensory assessors*

3 Terms and definitions

For the purposes of this document, the terms and definitions given in ISO 5492 and the following apply.

3.1

firmness

resistance to cutting between the teeth

3.2

liveliness

ability of one strand of pasta to slide smoothly over another, which depends on the degree of adhesion

Note 1 to entry: This property can be evaluated manually by assessing the ability of the cooked pasta strands to stick to each other or to the fingers after handling (between thumb, major, and index).