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**Durum wheat (*Triticum durum* Desf.) —
Specification**

Blé dur (Triticum durum Desf.) — Spécifications



Reference number
ISO 11051:1994(E)

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.

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.

International Standard ISO 11051 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*, Subcommittee SC 4, *Cereals and pulses*.

Annexes A, B and C form an integral part of this International Standard. Annexes D and E are for information only.

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Durum wheat (*Triticum durum* Desf.) — Specification

1 Scope

This International Standard lays down minimum specifications for durum wheat (*Triticum durum* Desf.) intended for human consumption and forming the subject of international trade.

It also gives methods for the determination of the level of impurities (annex A) and the proportion of non-wholly-vitreous grains (annex B). Annex C gives a list of typical insect pests of stored cereals. Annex D gives an informative list of harmful and toxic seeds.

2 Normative references

The following standards contain provisions which, through reference in this text, constitute provisions of this International Standard. At the time of publication, the editions indicated were valid. All standards are subject to revision, and parties to agreements based on this International Standard are encouraged to investigate the possibility of applying the most recent editions of the standards indicated below. Members of IEC and ISO maintain registers of currently valid International Standards.

ISO 712:1985, *Cereals and cereal products — Determination of moisture content (Routine reference method)*.

ISO 950:1979, *Cereals — Sampling (as grain)*.

ISO 3093:1982, *Cereals — Determination of falling number*.

ISO 5223:1983, *Test sieves for cereals*.

ISO 7971:1986, *Cereals — Determination of bulk density, called "mass per hectolitre" (Reference method)*.

3 Definitions

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

3.1 impurities: Damaged wheat grains and all organic and inorganic materials other than durum wheat grains.

NOTE 1 The impurities comprise four main categories, as follows: damaged durum wheat grains (3.2), other cereals (3.3), extraneous matter (3.4), and harmful and/or toxic seeds (3.5), bunted grains (3.6) and ergot (3.7). (See also table A.1.)

3.2 damaged durum wheat grains

3.2.1 broken grains: All grains of durum wheat in which part of the endosperm is exposed, or wheat without germ.

3.2.2 shrivelled grains: Shrivelled (shrunken), light, thin whole grains, in which accumulation of nutritive elements is finished owing to physiological and pathological influences, and which pass through a sieve with long rounded apertures 1,90 mm wide.

3.2.3 unsound grains

3.2.3.1 mouldy grains: Grains which have moulds visible to the naked eye on 50 % of the surface and/or in the kernel.

3.2.3.2 heat-damaged grains: Grains which have a chestnut to black coloration, and of which a section of the endosperm has a coloration which is between yellowish-grey and brownish-black, resulting from the effect of heat.

3.2.4 grains attacked by pests: Grains which show visible damage owing to attack by rodents, insects, mites or other pests.