



**ISO 21415-2**

**Wheat and wheat flour — Gluten content —**

Part 2:  
**Determination of wet gluten and gluten index by mechanical means**

*Blé et farines de blé — Teneur en gluten —*

*Partie 2: Détermination du gluten humide et du gluten index par des moyens mécaniques*

**Third edition  
2026-05**

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This third edition cancels and replaces the second edition (ISO 21415-2:2015), which has been technically revised.

The main changes are as follows:

- fidelity requirements (see [Clause 10](#)) have been changed in accordance with a new ring-test organized by the Academy of National Food and Strategic Reserves Administration of China (see [Annex C](#)).

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The alternative techniques specified in this document and in ISO 21415-1<sup>[5]</sup> for isolation of wet gluten (i.e. manual extraction and mechanical extraction) do not generally yield equivalent results. The reason for this is that for full development of the gluten structure the dough needs to be allowed to rest. Hence, the result obtained by manual extraction is usually greater than that obtained by mechanical extraction, especially in the case of wheat with high gluten content. Therefore, the test report should always state the technique used.