

Third edition
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Wheat flour — Physical characteristics of doughs —

Part 1: Determination of water absorption and rheological properties using a farinograph

Farines de blé tendre — Caractéristiques physiques des pâtes —

Partie 1: Détermination de l'absorption d'eau et des caractéristiques rhéologiques au moyen du farinographe



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Foreword

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ISO 5530-1 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 5530-1:1997), which has been technically revised.

ISO 5530 consists of the following parts, under the general title *Wheat flour — Physical characteristics of doughs*:

- *Part 1: Determination of water absorption and rheological properties using a farinograph*
- *Part 2: Determination of rheological properties using an extensograph*
- *Part 3: Determination of water absorption and rheological properties using a valorigraph*