



ISO 5530-1

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*

**Fourth edition
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This fourth edition cancels and replaces the third edition (ISO 5530-1:2013), which has been technically revised.

The main changes are as follows:

- a wheat flour interlaboratory test was performed in 2015 to evaluate the repeatability and reproducibility of the test method specified in this document, and the results have been added as [Annex C](#);
- more detailed procedure for electronic devices has been added.

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