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International Standard



6820

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Wheat flour and rye flour — General guidance on the drafting of bread-making tests

Farines de blé tendre et de seigle — Directives générales pour la rédaction des essais de panification

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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.

Draft International Standards adopted by the technical committees are circulated to the member bodies for approval before their acceptance as International Standards by the ISO Council. They are approved in accordance with ISO procedures requiring at least 75 % approval by the member bodies voting.

International Standard ISO 6820 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*.

Wheat flour and rye flour — General guidance on the drafting of bread-making tests

0 Introduction

The international standardization of the drafting of a method for a bread-making test does not exclude the maintaining of national or local methods corresponding to the needs and habits of a region. This International Standard is intended for reference and may be particularly useful in the drafting of a method for interlaboratory tests.

In order to facilitate exchanges, it is important that each of these methods be fully understood and reproducible in all other countries, irrespective of how different they may be. It is also desirable to harmonize requirements concerning materials, the quantities of ingredients, and other conditions, for all methods serving for the production of the same types of bread.

When national methods have been written in this form, it will be possible to compare them and to consider whether any rationalization for each type of bread is possible.

1 Scope and field of application

This International Standard gives general guidance on the drafting of bread-making tests for wheat flour and rye flour, irrespective of whether the flours are commercial or experimental.

It follows the standard layout widely used for methods of analysis and thus ensures that no element is left unconsidered by the user when elaborating or drafting a bread-making test.

2 References

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

ISO 2170, *Cereals and pulses — Sampling of milled products*.

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

ISO 5530/1, *Wheat flour — Physical characteristics of doughs — Part 1: Determination of water absorption and rheological properties using a farinograph*.¹⁾

ISO 5530/3, *Wheat flour — Physical characteristics of doughs — Part 3: Determination of water absorption and rheological properties using a valorigraph*.¹⁾

1) At present at the stage of draft.

3 Drafting

The description of the bread-making test shall contain all the clauses enumerated below.

Text printed in italics is specific for the particular conditions of certain methods.

3.1 Scope and field of application

This clause shall identify the test and shall specify:

- a) the original cereal: wheat, rye or a mixture of species, *indicating, if necessary, the relative proportions;*

NOTE — The original cereal may be triticale.

- b) the type of flour:
 - 1) industrially prepared flour for bread-making,
 - 2) experimental flour of a cereal considered to be suitable for bread-making,
 - 3) experimental flour of a pure variety of cereal.

3.2 References

This clause shall contain a complete list of all the documents which the user of the standard will need to consult. In particular, reference should be made to the International Standards listed in clause 2 if these are essential.

3.3 Principle

This clause shall indicate (preferably by substantive phrases) the essential phases of the method, mentioning, in particular

- a) the presence of ingredients other than flour, water, yeast and salt;
- b) the conditions and manner of mixing (rapid, intensified, slow, etc.);
- c) the conditions and the duration of fermentation;
- d) the type of moulding.