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Durum wheat semolina and alimentary pasta — Estimation of cooking quality of alimentary pasta by sensory analysis —

Part 1: Reference method

*Semoule de blé dur et pâtes alimentaires — Appréciation de la qualité
culinaire des pâtes par analyse sensorielle —*

Partie 1: Méthode de référence



Reference number
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Foreword

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The committee responsible for this document is ISO/TC 34, *Food products*, Subcommittee SC 4, *Cereals and pulses*.

This first edition of ISO 7304-1 cancels and replaces ISO 7304:1985, which has been technically revised.

ISO 7304 consists of the following parts, under the general title *Durum wheat semolina and alimentary pasta — Estimation of cooking quality of alimentary pasta by sensory analysis*:

- *Part 1: Reference method*
- *Part 2: Routine method*