



**ISO 7304-1**

**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 de cuisson par analyse sensorielle —*

*Partie 1: Méthode de référence*

**Second edition  
2025-11**



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

This second edition cancels and replaces the first edition (ISO 7304-1:2016), which has been technically revised.

- pressure recording has been added to the test conditions;
- timing for testing pasta after draining has been better defined;
- the use of plates with a false bottom has been added as requirement to keep the control sample warm throughout the analysis;
- reference to the ISO 24333 sampling method has been removed;
- dimensional measurement has been replaced by thickness measurement alone and the apparatus has been updated.

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