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## **Alimentary pasta produced from durum wheat semolina — Estimation of cooking quality by sensory analysis —**

### **Part 2: Routine method**

*Pâtes alimentaires produites à partir de semoule de blé dur —  
Appréciation de la qualité de cuisson par analyse sensorielle —*

*Partie 2: Méthode de routine*



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## Foreword

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The main task of technical committees is to prepare International Standards. Draft International Standards adopted by the technical committees are circulated to the member bodies for voting. Publication as an International Standard requires approval by at least 75 % of the member bodies casting a vote.

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ISO 7304-2 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 4, *Cereals and pulses*.

ISO 7304 consists of the following parts, under the general title *Alimentary pasta produced from durum wheat semolina — Estimation of cooking quality by sensory analysis*:

- *Part 1: Reference method* [in preparation (revision of ISO 7304:1985)]
- *Part 2: Routine method*