

# DIN EN ISO 17718:2015-03 (E)

## Wholemeal and flour from wheat (*Triticum aestivum* L.) - Determination of rheological behaviour as a function of mixing and temperature increase (ISO 17718:2013)

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<b>Contents</b>		<b>Page</b>
Foreword	.....	3
Introduction	.....	4
<b>1</b>	<b>Scope</b> .....	<b>5</b>
<b>2</b>	<b>Normative references</b> .....	<b>5</b>
<b>3</b>	<b>Terms and definitions</b> .....	<b>5</b>
<b>4</b>	<b>Principle</b> .....	<b>5</b>
<b>5</b>	<b>Reagent</b> .....	<b>6</b>
<b>6</b>	<b>Equipment</b> .....	<b>6</b>
<b>7</b>	<b>Sampling</b> .....	<b>7</b>
<b>8</b>	<b>Procedure</b> .....	<b>7</b>
8.1	General .....	7
8.2	Sample milling .....	7
8.3	Determination of flour moisture content .....	7
8.4	Preparation of the device .....	7
8.5	Preparation of the test .....	7
<b>9</b>	<b>Expression of results</b> .....	<b>9</b>
<b>10</b>	<b>Precision</b> .....	<b>9</b>
10.1	Interlaboratory tests .....	9
10.2	Repeatability limits, <i>r</i> .....	9
10.3	Reproducibility limits, <i>R</i> .....	10
10.4	Critical difference, <i>d<sub>C</sub></i> .....	11
10.5	Uncertainty, <i>u</i> .....	11
<b>11</b>	<b>Test report</b> .....	<b>11</b>
<b>Annex A (informative) Mixolab®1) parameters location</b> .....		<b>13</b>
<b>Annex B (informative) Results of the interlaboratory test on flour and milled wheat samples</b> .....		<b>16</b>
<b>Bibliography</b> .....		<b>40</b>