

DIN EN ISO 5530-2:2025-09 (E)

Wheat flour - Physical characteristics of doughs - Part 2: Determination of rheological properties using an extensograph (ISO 5530-2:2025)

Contents

Page

Foreword.....	iv
1 Scope	1
2 Normative references	1
3 Terms and definitions	1
4 Principle	2
5 Reagents	3
6 Apparatus	3
7 Sampling	4
8 Procedure	4
8.1 Determination of the moisture content of the flour.....	4
8.2 Preparation of apparatus.....	4
8.3 Test portion.....	5
8.4 Preparation of the dough.....	5
8.5 Determination.....	6
9 Expression of results	6
9.1 General.....	6
9.2 Water absorption.....	6
9.3 Resistance to stretching.....	6
9.3.1 Maximum resistance.....	6
9.3.2 Resistance at constant deformation.....	7
9.4 Extensibility, <i>E</i>	7
9.5 Energy.....	8
9.6 Ratio (<i>R/E</i>).....	8
10 Precision	8
10.1 Interlaboratory tests.....	8
10.2 Repeatability.....	8
10.3 Reproducibility.....	8
10.4 Comparison of two groups of measurements in two laboratories.....	9
11 Test report	9
Annex A (informative) Description of the extensograph	10
Annex B (informative) Results of interlaboratory test	15
Annex C (informative) Fidelity data	52
Bibliography	54