

# ISO 5530-2:2025-01 (E)

## Wheat flour - Physical characteristics of doughs - Part 2: Determination of rheological properties using an extensograph

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