

# ISO 21415-2:2026-05 (E)

## Wheat and wheat flour - Gluten content - Part 2: Determination of wet gluten and gluten index by mechanical means

---

### Contents

Page

Foreword.....	iv
Introduction.....	v
1 Scope.....	1
2 Normative references.....	1
3 Terms and definitions.....	1
4 Principle.....	2
5 Reagents.....	2
6 Apparatus.....	2
7 Sampling.....	3
8 Preparation of test sample.....	3
9 Procedure.....	3
9.1 General.....	3
9.2 Testing.....	3
9.3 Paste preparation.....	3
9.4 Paste washing.....	4
9.4.1 Washing time.....	4
9.4.2 Flour.....	4
9.4.3 Ground wheat.....	4
9.4.4 Special case.....	4
9.5 Spinning and weighing the wet gluten.....	4
9.6 Determining the gluten index.....	4
9.7 Number of measurements.....	5
10 Calculations and record of results.....	5
11 Precision.....	5
11.1 Interlaboratory test.....	5
11.2 Repeatability.....	6
11.3 Reproducibility.....	6
11.4 Critical difference.....	7
11.4.1 Comparison of two sets of measurements in the same laboratory.....	7
11.4.2 Comparison of two sets of measurements in two laboratories.....	7
12 Test report.....	8
Annex A (informative) Washing chamber and mill of the Glutomatic unit and centrifuge.....	9
Annex B (normative) Preparation of ground wheat.....	12
Annex C (informative) Results of interlaboratory test.....	13
Annex D (informative) Proficiency tests data for commercial flours and wheats.....	20
Bibliography.....	29