DIN EN ISO 27971:2008-10 (E)

Cereals a nd cereal products - Common wheat (Triticum aestivum L.) - Determination of alveograph properties of dough at constant hydration from commercial or test flours and test milling methodology (ISO 27971:2008)

Contents

Page

Foreword 3

Introduction 4

1 Scope 5

2 Normative references 5

3 Principle 5

4 Reagents 6

5 Apparatus 6

6 Sampling 7

7 Preparation of the wheat for test milling 7
7.1 Cleaning the laboratory sample 7
7.2 Test portion 11
7.3 Wheat moisture content determination 11
7.4 Wheat conditioning 11

8 Laboratory milling 14
8.1 General 14
8.2 Milling procedure 14
8.3 Expression of milling results 15

9 Preparation and alveograph test 16
9.1 Preliminary checks 16
9.2 Preliminary operations 16
9.3 Kneading 18
9.4 Preparation of dough test pieces 20
9.5 Alveograph test 22
9.6 Expression of the results of the alveograph test 24

10 Precision 26
10.1 Interlaboratory tests 26
10.2 Repeatability limits 26
10.3 Reproducibility limits 27
10.4 Uncertainty 28

11 Test report 29

Annex A (informative) Characteristics of the Chopin-Dubois CD1 mill 30

Annex B (normative) Quantity of water to be added to wheat for conditioning 32

Annex C (informative) Sample milling sheet 34

Annex D (informative) Conversion table for L to G 36

Annex E (informative) Interlaboratory data for commercial flour 38

Annex F (informative) Interlaboratory data for laboratory milled flour 41

Annex G (informative) Routine maintenance instructions for the alveograph 52

Annex H (informative) Assessment of proteolytic activity assessment in wheat or flour (T. aestivum L.) 54

Bibliography 56