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Cereals and 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