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Durum wheat semolina and alimentary pasta - Estimation of cooking quality of alimentary pasta by sensory analysis - Part 1: Reference method

Contents

Page

Foreword iv

1 Scope 1

2 Normative references 1

3 Termsanddefinitions 1

4 Principle 2

5 Reagents 2

6 Apparatus 2

7 Sampling 3

8 Cooking procedure 3
8.1 Optimum cooking time (OCT), t 3
8.2 Sample preparation 3

9 Sensory analysis 4
9.1 General test conditions 4
9.2 Progress of the test 5

10 Expression of results 5

11 Test report 6

Annex A (informative) Illustrations of strands of cooked pasta (optimum cooking time) 8

Bibliography 9