

DIN EN ISO 5530-1:2025-09 (E)

Wheat flour - Physical characteristics of doughs - Part 1: Determination of water absorption and rheological properties using a farinograph (ISO 5530-1:2025)

Contents		Page
Foreword		iv
1	Scope	1
2	Normative references	1
3	Terms and definitions	1
4	Principle	3
5	Reagent	3
6	Apparatus	3
7	Sampling	4
8	Procedure	4
8.1	Determination of the moisture content of the flour	4
8.2	Preparation of the farinograph	4
8.3	Test portion	5
8.3.1	General	5
8.3.2	Constant flour mass procedure	5
8.3.3	Constant dough mass procedure	7
8.4	Common rules of determination	8
9	Evaluation of the farinogram and calculation of the derived rheological characteristics	9
9.1	General	9
9.2	Water absorption of flour	9
9.3	Characteristics relating to the consistency of dough	10
10	Precision	11
10.1	Interlaboratory tests	11
10.2	Repeatability	11
10.3	Reproducibility	12
10.4	Comparison of two groups of measurements in two laboratories	12
11	Test report	13
Annex A (informative)	Description of the farinograph	14
Annex B (informative)	Examples of farinogram types	19
Annex C (informative)	Results of interlaboratory test	25
Annex D (informative)	Critical difference data	36
Bibliography		39