

# DIN EN ISO 5530-2:2025-09 (E)

## Wheat flour - Physical characteristics of doughs - Part 2: Determination of rheological properties using an extensograph (ISO 5530-2:2025)

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### Contents

Page

Foreword.....	iv
<b>1</b> <b>Scope</b> .....	<b>1</b>
<b>2</b> <b>Normative references</b> .....	<b>1</b>
<b>3</b> <b>Terms and definitions</b> .....	<b>1</b>
<b>4</b> <b>Principle</b> .....	<b>2</b>
<b>5</b> <b>Reagents</b> .....	<b>3</b>
<b>6</b> <b>Apparatus</b> .....	<b>3</b>
<b>7</b> <b>Sampling</b> .....	<b>4</b>
<b>8</b> <b>Procedure</b> .....	<b>4</b>
8.1    Determination of the moisture content of the flour.....	4
8.2    Preparation of apparatus.....	4
8.3    Test portion.....	5
8.4    Preparation of the dough.....	5
8.5    Determination.....	6
<b>9</b> <b>Expression of results</b> .....	<b>6</b>
9.1    General.....	6
9.2    Water absorption.....	6
9.3    Resistance to stretching.....	6
9.3.1    Maximum resistance.....	6
9.3.2    Resistance at constant deformation.....	7
9.4    Extensibility, <i>E</i> .....	7
9.5    Energy.....	8
9.6    Ratio ( <i>R/E</i> ).....	8
<b>10</b> <b>Precision</b> .....	<b>8</b>
10.1    Interlaboratory tests.....	8
10.2    Repeatability.....	8
10.3    Reproducibility.....	8
10.4    Comparison of two groups of measurements in two laboratories.....	9
<b>11</b> <b>Test report</b> .....	<b>9</b>
<b>Annex A</b> (informative) <b>Description of the extensograph</b> .....	<b>10</b>
<b>Annex B</b> (informative) <b>Results of interlaboratory test</b> .....	<b>15</b>
<b>Annex C</b> (informative) <b>Fidelity data</b> .....	<b>52</b>
<b>Bibliography</b> .....	<b>54</b>