

International standard for wheat flour

The end use value of wheat flour can be evaluated by a series of characteristics favourable to the manufacture of baked products such as bread, rusks and biscuits. The viscoelastic (rheo-logical) properties of dough formed by hydration of wheat flour and subsequent mixing are crucial. An alveograph allows the principal parameters to be studied by subjecting a test piece of dough to biaxial extension similar to the deformation that occurs during fermentation.

ISO/FDIS 5530-4, *Wheat flour (Triticum aestivum L.) Physical characteristics of dough – Part 4: Determination of rheological properties using an alveograph*, specifies a method, using an alveograph, to determine certain rheological properties of doughs obtained from “soft” or “hard” wheat flours. This third edition of ISO 5530-4 replaces the second edition, ISO 5530-4:1991. ISO 5530 comprises four parts, under the general title *Wheat flour (Triticum aestivum L.) – Physical characteristics of doughs*. ISO 5530-4 was prepared by ISO/TC 34, *Food products, SC 4, Cereals and pulses*. (ISO Bulletin, August 2002)