

SLOVENSKI STANDARD

SIST EN ISO 21415-3:2007

01-julij-2007

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Wheat and wheat flour - Gluten content - Part 3: Determination of dry gluten from wet gluten by an oven drying method (ISO 21415-3:2006)

Weizen und Weizenmehl - Glutengehalt - Teil 3: Bestimmung des Trockenglutens aus Feuchtgluten mittels Ofentrocknungsverfahren (ISO 21415-3:2006)

Blé et farines de blé - Teneur en gluten - Partie 3: Détermination du gluten sec a partir du gluten humide par une méthode de séchage en étuve (ISO 21415-3:2006)

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Ta slovenski standard je istoveten z: EN ISO 21415-3:2007

ICS:

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English Version

Wheat and wheat flour - Gluten content - Part 3: Determination
of dry gluten from wet gluten by an oven drying method (ISO
21415-3:2006)

Blé et farines de blé - Teneur en gluten - Partie 3:
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une méthode de séchage en étuve (ISO 21415-3:2006)

Weizen und Weizenmehl - Glutengehalt - Teil 3:
Bestimmung des Trockenglutens aus Feuchtgluten mittels
Ofentrocknung (ISO 21415-3:2006)

This European Standard was approved by CEN on 25 February 2007.

CEN members are bound to comply with the CEN/CENELEC Internal Regulations which stipulate the conditions for giving this European Standard the status of a national standard without any alteration. Up-to-date lists and bibliographical references concerning such national standards may be obtained on application to the CEN Management Centre or to any CEN member.

This European Standard exists in three official versions (English, French, German). A version in any other language made by translation under the responsibility of a CEN member into its own language and notified to the CEN Management Centre has the same status as the official versions.

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EUROPEAN COMMITTEE FOR STANDARDIZATION
COMITÉ EUROPÉEN DE NORMALISATION
EUROPÄISCHES KOMITEE FÜR NORMUNG

Management Centre: rue de Stassart, 36 B-1050 Brussels

Foreword

The text of ISO 21415-3:2006 has been prepared by Technical Committee ISO/TC 34 "Agricultural food products" of the International Organization for Standardization (ISO) and has been taken over as EN ISO 21415-3:2007 by Technical Committee CEN/TC 338 "Cereal and cereal products", the secretariat of which is held by AFNOR.

This European Standard shall be given the status of a national standard, either by publication of an identical text or by endorsement, at the latest by September 2007, and conflicting national standards shall be withdrawn at the latest by September 2007.

According to the CEN/CENELEC Internal Regulations, the national standards organizations of the following countries are bound to implement this European Standard: Austria, Belgium, Bulgaria, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Iceland, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Norway, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, Switzerland and United Kingdom.

Endorsement notice

The text of ISO 21415-3:2006 has been approved by CEN as EN ISO 21415-3:2007 without any modifications.

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**Wheat and wheat flour — Gluten
content —**

Part 3:

**Determination of dry gluten from wet
gluten by an oven drying method**

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Blé et farines de blé — Teneur en gluten —

*Partie 3. Détermination du gluten sec à partir du gluten humide par une
méthode de séchage en étuve*

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Foreword

ISO (the International Organization for Standardization) is a worldwide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

International Standards are drafted in accordance with the rules given in the ISO/IEC Directives, Part 2.

The main task of technical committees is to prepare International Standards. Draft International Standards adopted by the technical committees are circulated to the member bodies for voting. Publication as an International Standard requires approval by at least 75 % of the member bodies casting a vote.

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. ISO shall not be held responsible for identifying any or all such patent rights.

ISO 21415-3 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 4, *Cereals and pulses*.

This first edition of ISO 21415-3, together with ISO 21415-4:2006, cancels and replaces ISO 6645:1981, which has been technically revised.

ISO 21415 consists of the following parts, under the general title *Wheat and wheat flour — Gluten content*:

- *Part 1: Determination of wet gluten by a manual method*
- *Part 2: Determination of wet gluten by mechanical means*
- *Part 3: Determination of dry gluten from wet gluten by an oven drying method*
- *Part 4: Determination of dry gluten from wet gluten by a rapid drying method*

Wheat and wheat flour — Gluten content —

Part 3:

Determination of dry gluten from wet gluten by an oven drying method

1 Scope

This part of ISO 21415 specifies a method for the determination of the dry gluten content from wet gluten obtained as specified in either ISO 21415-1 or ISO 21415-2. In this method, dry gluten is obtained from wet gluten by drying in an oven.

The method can also be used to determine the moisture content of the wet gluten.

2 Normative references

The following referenced documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

ISO 21415-1, *Wheat and wheat flour — Gluten content — Part 1: Determination of wet gluten by a manual method*

ISO 21415-2, *Wheat and wheat flour — Gluten content — Part 2: Determination of wet gluten by mechanical means*

3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

3.1

wet gluten

visco-elastic substance, composed principally of two protein fractions (gliadin and glutenin) in a hydrated form, obtained as specified in ISO 21415-1 or ISO 21415-2

3.2

dry gluten

residue obtained from wet gluten dried according to the conditions specified in this part of ISO 21415 or in ISO 21415-4

4 Principle

A ball of wet gluten obtained under the conditions specified in ISO 21415-1 or ISO 21415-2 is dried then weighed.