



SLOVENSKI STANDARD SIST EN ISO 21415-2:2016

01-januar-2016

Nadomešča:

SIST EN ISO 21415-2:2008

Pšenica in pšenična moka - Vsebnost glutena - 2. del: Določevanje mokrega glutena in indeksa glutena na mehanski način (ISO 21415-2:2015)

Wheat and wheat flour - Gluten content - Part 2: Determination of wet gluten and gluten index by mechanical means (ISO 21415-2:2015)

Weizen und Weizenmehl - Glutengehalt - Teil 2: Bestimmung von Feuchtgluten und Glutenindex durch mechanische Verfahren (ISO 21415-2:2015)

Blé et farines de blé - Teneur en gluten - Partie 2: Détermination du gluten humide et du gluten index par des moyens mécaniques (ISO 21415-2:2015)

Ta slovenski standard je istoveten z: EN ISO 21415-2:2015

ICS:

67.060	Žita, stročnice in proizvodi iz njih	Cereals, pulses and derived products
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en

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EUROPEAN STANDARD

EN ISO 21415-2

NORME EUROPÉENNE

EUROPÄISCHE NORM

October 2015

ICS 67.060

Supersedes EN ISO 21415-2:2008

English Version

Wheat and wheat flour - Gluten content - Part 2: Determination of wet gluten and gluten index by mechanical means (ISO 21415-2:2015)

Blé et farines de blé - Teneur en gluten - Partie 2:
Détermination du gluten humide et du gluten index par
des moyens mécaniques (ISO 21415-2:2015)

Weizen und Weizenmehl - Glutengehalt - Teil 2:
Bestimmung von Feuchtgluten und Glutenindex durch
mechanische Verfahren (ISO 21415-2:2015)

This European Standard was approved by CEN on 13 June 2015.

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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-CENELEC Management Centre has the same status as the official versions.

CEN members are the national standards bodies of Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, Former Yugoslav Republic of Macedonia, France, Germany, Greece, Hungary, Iceland, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Norway, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, Switzerland, Turkey and United Kingdom.



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COMITÉ EUROPÉEN DE NORMALISATION
EUROPÄISCHES KOMITEE FÜR NORMUNG

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European foreword

This document (EN ISO 21415-2:2015) has been prepared by Technical Committee ISO/TC 34 "Food products" in collaboration with 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 April 2016, and conflicting national standards shall be withdrawn at the latest by April 2016.

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

This document supersedes EN ISO 21415-2:2008.

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, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, Former Yugoslav Republic of Macedonia, France, Germany, Greece, Hungary, Iceland, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Norway, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, Switzerland, Turkey and the United Kingdom.

PREVIEW
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The text of ISO 21415-2:2015 has been approved by CEN as EN ISO 21415-2:2015 without any modification.

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INTERNATIONAL
STANDARD

ISO
21415-2

Second edition
2015-10-01

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

**Part 2:
Determination of wet gluten and
gluten index by mechanical means**

iTeh STANDARD PREVIEW —
Blé et farines de blé — Teneur en gluten —

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*Partie 2: Détermination du gluten humide et du gluten index par des
moyens mécaniques*

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Reference number
ISO 21415-2:2015(E)

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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.

The procedures used to develop this document and those intended for its further maintenance are described in the ISO/IEC Directives, Part 1. In particular the different approval criteria needed for the different types of ISO documents should be noted. This document was drafted in accordance with the editorial rules of the ISO/IEC Directives, Part 2 (see www.iso.org/directives).

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. Details of any patent rights identified during the development of the document will be in the Introduction and/or on the ISO list of patent declarations received (see www.iso.org/patents).

Any trade name used in this document is information given for the convenience of users and does not constitute an endorsement.

For an explanation on the meaning of ISO specific terms and expressions related to conformity assessment, as well as information about ISO's adherence to the WTO principles in the Technical Barriers to Trade (TBT) see the following URL: [Foreword - Supplementary information](#)

The committee responsible for this document is ISO/TC 34, *Food products*, Subcommittee SC 4, *Cereals and pulses*.

This second edition of ISO 21415-2 cancels and replaces the first edition (ISO 21415-2:2006) 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 and gluten index by mechanical means*
- *Part 3: Determination of dry gluten from wet gluten by using an oven-drying method*
- *Part 4: Determination of dry gluten from wet gluten by a rapid drying method*

Introduction

The alternative techniques specified in this part of ISO 21415 and in ISO 21415-1 for isolation of wet gluten (i.e. manual extraction and mechanical extraction) do not generally yield equivalent results. The reason for this is that for full development of the gluten structure the dough needs to be allowed to rest. Hence, the result obtained by manual extraction is usually greater than that obtained by mechanical extraction, especially in the case of wheat with high gluten content. Therefore, the test report should always state the technique used.

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