



International
Standard

ISO 7304-1

**Durum wheat semolina and
alimentary pasta — Estimation of
cooking quality of alimentary pasta
by sensory analysis —**

Part 1:

Reference method

*Semoule de blé dur et pâtes alimentaires — Appréciation de la
qualité de cuisson par analyse sensorielle —*

Partie 1: Méthode de référence

**Second edition
2025-11**

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