
Pšenica in pšenična moka - Vsebnost glutena - 2. del: Določevanje mokrega glutena in indeksa glutena na mehanski način (ISO/DIS 21415-2:2025)

Wheat and wheat flour - Gluten content - Part 2: Determination of wet gluten and gluten index by mechanical means (ISO/DIS 21415-2:2025)

Weizen und Weizenmehl - Glutengehalt - Teil 2: Bestimmung von Feuchtgluten und Glutenindex durch mechanische Verfahren (ISO/DIS 21415-2:2025)

Blé et farines de blé - Teneur en gluten - Partie 2: Détermination du gluten humide et du gluten index par des moyens mécaniques (ISO/DIS 21415-2:2025)

Ta slovenski standard je istoveten z: prEN ISO 21415-2

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ICS:

67.060	Žita, stročnice in proizvodi iz njih	Cereals, pulses and derived products
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DRAFT International Standard

ISO/DIS 21415-2

Wheat and wheat flour — Gluten content —

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

Blé et farines de blé — Teneur en gluten —

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

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