



SLOVENSKI STANDARD

oSIST prEN ISO 5530-1:2025

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Pšenična moka - Fizikalne značilnosti testa - 1. del: Ugotavljanje vpijanja vode in reoloških lastnosti s farinografom (ISO/FDIS 5530-1:2025)

Wheat flour - Physical characteristics of doughs - Part 1: Determination of water absorption and rheological properties using a farinograph (ISO/FDIS 5530-1:2025)

Weizenmehl - Physikalische Eigenschaften von Teigen - Teil 1: Bestimmung der Wasserabsorption und der rheologischen Eigenschaften mittels Farinograph (ISO/FDIS 5530-1:2025)

Farines de blé tendre - Caractéristiques physiques des pâtes - Partie 1: Détermination de l'absorption d'eau et des caractéristiques rhéologiques au moyen du farinographe (ISO/FDIS 5530-1:2025)

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Cereals, pulses and derived
products

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en,fr,de



FINAL DRAFT

International Standard

ISO/FDIS 5530-1

Wheat flour — Physical characteristics of doughs —

Part 1:

Determination of water absorption and rheological properties using a farinograph

Farines de blé tendre — Caractéristiques physiques des pâtes —

Partie 1: Détermination de l'absorption d'eau et des caractéristiques rhéologiques au moyen du farinographe

ISO/TC 34/SC 4

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Foreword

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This fifth edition cancels and replaces the fourth edition (ISO 5530-1:2025), of which it constitutes a minor revision.

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- the values in [B.5.1](#) have been modified.

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