



SLOVENSKI STANDARD SIST EN ISO 21415-2:2026

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Nadomešča:

SIST EN ISO 21415-2:2016

Pšenica in pšenična moka - Vsebnost glutena - 2. del: Določanje mokrega glutena in indeksa glutena na mehanski način (ISO 21415-2:2026)

Wheat and wheat flour - Gluten content - Part 2: Determination of wet gluten and gluten index by mechanical means (ISO 21415-2:2026)

Weizen und Weizenmehl - Glutengehalt - Teil 2: Bestimmung von Feuchtgluten und Glutenindex durch mechanische Verfahren (ISO 21415-2:2026)

Blé et farines de blé - Teneur en gluten - Partie 2: Détermination du gluten humide et du gluten index par des moyens mécaniques (ISO 21415-2:2026)

Ta slovenski standard je istoveten z: EN ISO 21415-2:2026

ICS:

67.060	Žita, stročnice in proizvodi iz njih	Cereals, pulses and derived products
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EUROPEAN STANDARD
NORME EUROPÉENNE
EUROPÄISCHE NORM

EN ISO 21415-2

June 2026

ICS 67.060

Supersedes EN ISO 21415-2:2015

English Version

**Wheat and wheat flour - Gluten content - Part 2:
Determination of wet gluten and gluten index by
mechanical means (ISO 21415-2:2026)**

Blé et farines de blé - Teneur en gluten - Partie 2:
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des moyens mécaniques (ISO 21415-2:2026)

Weizen und Weizenmehl - Glutengehalt - Teil 2:
Bestimmung von Feuchtgluten und Glutenindex durch
mechanische Verfahren (ISO 21415-2:2026)

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European foreword

This document (EN ISO 21415-2:2026) 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of an identical text or by endorsement, at the latest by December 2026, and conflicting national standards shall be withdrawn at the latest by December 2026.

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

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**International
Standard**

ISO 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*

**Third edition
2026-05**

ISO 21415-2:2026(en)

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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 document 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).

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This document was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 4, *Cereals and pulses*, in collaboration with the European Committee for Standardization (CEN) Technical Committee CEN/TC 338, *Cereal and cereal products*, in accordance with the Agreement on technical cooperation between ISO and CEN (Vienna Agreement).

This third edition cancels and replaces the second edition (ISO 21415-2:2015), which has been technically revised.

The main changes are as follows:

- fidelity requirements (see [Clause 10](#)) have been changed in accordance with a new ring-test organized by the Academy of National Food and Strategic Reserves Administration of China (see [Annex C](#)).

A list of all parts in the ISO 21415 series can be found on the ISO website.

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ISO 21415-2:2026(en)**Introduction**

The alternative techniques specified in this document and in ISO 21415-1^[5] 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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