



SLOVENSKI STANDARD

SIST ISO 7304-1:2026

01-november-2026

Nadomešča:
SIST ISO 7304-1:2018

Pšenični zdrob durum in prehranske testenine - Ocenjevanje kakovosti kuhanja prehranskih testenin s senzorično analizo - 1. del: Referenčna metoda (ISO 7304-1:2025)

Durum wheat semolina and alimentary pasta — Estimation of cooking quality of alimentary pasta by sensory analysis — Part 1: Reference method (ISO 7304-1:2025)

Sample Document

Semoule de blé dur et pâtes alimentaires — Appréciation de la qualité de cuisson par analyse sensorielle — Partie 1: Méthode de référence (ISO 7304-1:2025)

Ta slovenski standard je istoveten z: ISO 7304-1:2025

ICS:

67.060	Žita, stročnice in proizvodi iz njih	Cereals, pulses and derived products
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SIST ISO 7304-1:2026

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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**

ISO 7304-1:2025(en)

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