



AFDC 16 (3634) DTZS/ISO 5530-1:2025,  
DRAFT TANZANIA STANDARD

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**Wheat flour — Physical characteristics of doughs — Part 1: Determination of  
water absorption and rheological properties using a farinograph**

TANZANIA BUREAU OF STANDARDS

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## 0. National Foreword

The Tanzania Bureau of Standards is the statutory national standards body for Tanzania, formally established by the Act.No.3 of 1975, which was amended and repealed by Act.No.2 of 2009.

The Cereals and Pulses Technical Committee, under the supervision of the Agriculture and Food Standards Divisional Committee (AFDC), has prepared this Tanzania Standard.

This Tanzania standard is the identical adoption to ISO 5530-1:2025, Wheat flour — Physical characteristics of doughs — Part 1: Determination of water absorption and rheological properties using a farinograph, published by International Organization for Standardization (ISO).

## Terminology and conventions

The text of the International Standard is hereby being recommended for approval without deviation for publication as Tanzania standard.

Some terminologies and certain conventions are not identical with those used in Tanzania standards; attention is drawn to the following: -

- 1) The comma has been used as a decimal marker for metric dimensions. In Tanzania Standards, it is current practice to use “full point” on the baseline as the decimal marker.
- 2) Where the words “International Standard(s)” appear, referring to this standard they should read “Tanzania Standard(s)”.

## 1. Scope

This document specifies a method using a farinograph for the determination of the water absorption of flours and the mixing behaviour of doughs made from them by a constant flour mass procedure or by a constant dough mass procedure.

The method is applicable to experimental and commercial flours from wheat (*Triticum aestivum* L.).

NOTE This document is related to ICC 115/1[5] and AACCC Method 54-21.02[6].