AFDC 16 (3635) DTZS/ISO 5530-2:2025,

DRAFT TANZANIA STANDARD

Wheat flour — Physical characteristics of doughs — Part 2: Determination of rheological properties using an extensograph

TANZANIA BUREAU OF STANDARDS

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the statutory national standards body for Tanzania, formally established by the Act.No.3 of 1975, which was amended and repealed by Act.No.2 of 2009.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 5530-2:2025, Wheat flour — Physical characteristics of doughs — Part 2: Determination of rheological properties using an extensograph, 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 an extensograph for the determination of the rheological properties of wheat flour doughs in an extension test. The recorded load–extension curve is used to assess the general quality of flour and its response to improving agents.

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

NOTE 1 This document is related to ICC 114[5] and AACC Method 54-10[6].

NOTE 2 For dough preparation, a farinograph is used (see 6.2)