

Methods of test for **Cereals and pulses —**

Part 21: Determination of rheological properties of doughs using an extensograph

ICS 67.060

Confirmed December 2011

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The preparation of this British Standard was entrusted to Technical Committee AW/4, Cereals and pulses, upon which the following bodies were represented:

- Agricultural Engineers' Association
- Association of Public Analysts
- Campden and Chorleywood Food Research Association
- Grain and Feed Trade Association
- Home Grown Cereals Authority
- Institute of Brewing
- Institute of Food Science and Technology
- Intervention Board
- Maltsters Association of Great Britain
- Ministry of Agriculture, Fisheries and Food
- NABIM
- National Farmers' Union
- Natural Resources Institute
- United Kingdom Agricultural Supply Trade Association Ltd.

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Foreword

This part of BS 4317 has been prepared by Technical Committee AW/4, Cereals and pulses. It supersedes BS 4317-21:1989, which is withdrawn.

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