

Methods of test for

Cereals and pulses —

**Part 22: Determination of water
absorption of flour and rheological
properties of doughs using a
valorigraph**

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- AFRC Institute of Engineering Research
- Agricultural Engineers' Association
- Association of Public Analysts
- British Edible Pulse Association
- Department of Trade and Industry (Laboratory of the Government Chemist)
- Flour Milling and Baking Research Association
- Food and Drink Federation
- Grain and Feed Trade Association
- Home Grown Cereals Authority
- Institute of Brewing
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- Intervention Board for Agricultural Produce
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- NABIM
- National Association of Commodity Cargo Superintendents and Surveyors
- National Farmers' Union
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National foreword

This Part of BS 4317 has been prepared under the direction of the Food and Agriculture Standards Policy Committee. It is identical with ISO 5530-3:1988 “*Wheat flour — Physical characteristics of doughs — Part 3: Determination of water absorption and rheological properties using a valorigraph*” published by the International Organization for Standardization (ISO), and in the preparation of which the United Kingdom played a full part.

Cross-references

International Standard	Corresponding British Standard
ISO 712:1985	BS 4317 <i>Methods of test for cereals and pulses</i> Part 3:1987 <i>Determination of moisture content of cereals and cereal products (routine method)</i> (Identical)
ISO 2170:1980	BS 5333:1981 <i>Methods for sampling cereals and pulses (as milled products)</i> (Identical)

Additional information. With reference to clause 5, water complying with grade 3 of BS 3978 “*Specification for water for laboratory use*” is suitable.
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Summary of pages

This document comprises a front cover, an inside front cover, pages i and ii, pages 1 to 6, an inside back cover and a back cover.

This standard has been updated (see copyright date) and may have had amendments incorporated. This will be indicated in the amendment table on the inside front cover.