BS ISO 7304-1:2016

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Durum wheat semolina and alimentary pasta — Estimation of cooking quality of alimentary pasta by sensory analysis

Part 1: Reference method

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National foreword

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The UK participation in its preparation was entrusted to Technical Committee AW/4, Cereals and pulses.

A list of organizations represented on this committee can be obtained on request to its secretary.

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Part 1: Reference method

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Partie 1: Méthode de référence

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Foreword

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The committee responsible for this document is ISO/TC 34, *Food products*, Subcommittee SC 4, *Cereals and pulses*.

This first edition of ISO 7304-1 cancels and replaces ISO 7304:1985, which has been technically revised.

ISO 7304 consists of the following parts, under the general title *Durum wheat semolina and alimentary pasta — Estimation of cooking quality of alimentary pasta by sensory analysis*:

— *Part 1: Reference method*

— *Part 2: Routine method*

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