



BSI Standards Publication

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

Part 1: Reference method

National foreword

This British Standard is the UK implementation of ISO 7304-1:2025. It supersedes BS ISO 7304-1:2016, which is withdrawn.

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 committee manager.

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Published by BSI Standards Limited 2025

ISBN 978 0 539 31188 4
ICS 67.060

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This British Standard was published under the authority of the Standards Policy and Strategy Committee on 30 November 2025.

Amendments/corrigenda issued since publication

Date	Text affected



International
Standard

ISO 7304-1

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

**Part 1:
Reference method**

*Semoule de blé dur et pâtes alimentaires — Appréciation de la
qualité de cuisson par analyse sensorielle —*

Partie 1: Méthode de référence

**Second edition
2025-11**

Reference number
ISO 7304-1:2025(en)

Full document details: BS ISO 7304-1:2025

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Published in Switzerland

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