



International
Standard

ISO 5530-2

**Wheat flour — Physical
characteristics of doughs —**

**Part 2:
Determination of rheological
properties using an extensograph**

Farines de blé tendre — Caractéristiques physiques des pâtes —

*Partie 2: Détermination des caractéristiques rhéologiques au
moyen de l'extensographe*

**Fourth edition
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