

---

---

**Cereals and cereal products —  
Common wheat (*Triticum  
aestivum* L.) — Determination of  
alveograph properties of dough at  
constant hydration from commercial  
or test flours and test milling  
methodology**

*Céréales et produits céréaliers — Blé tendre (*Triticum aestivum* L.) — Détermination des propriétés alvéographiques d'une pâte à hydratation constante de farine industrielle ou d'essai et méthodologie pour la mouture d'essai*





**COPYRIGHT PROTECTED DOCUMENT**

© ISO 2015, Published in Switzerland

All rights reserved. Unless otherwise specified, no part of this publication may be reproduced or utilized otherwise in any form or by any means, electronic or mechanical, including photocopying, or posting on the internet or an intranet, without prior written permission. Permission can be requested from either ISO at the address below or ISO's member body in the country of the requester.

ISO copyright office  
Ch. de Blandonnet 8 • CP 401  
CH-1214 Vernier, Geneva, Switzerland  
Tel. +41 22 749 01 11  
Fax +41 22 749 09 47  
[copyright@iso.org](mailto:copyright@iso.org)  
[www.iso.org](http://www.iso.org)