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

**Part 1:
Determination of water absorption
and rheological properties using a
farinograph**

Farines de blé tendre — Caractéristiques physiques des pâtes —

*Partie 1: Détermination de l'absorption d'eau et des caractéristiques
rhéologiques au moyen du farinographe*





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