

INTERNATIONAL STANDARD

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Cereals and milled cereal products — Determination of the viscosity of flour — Method using an amylograph

*Céréales et produits de mouture des céréales — Détermination de la
viscosité de la farine — Méthode utilisant un amylographe*



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Foreword

ISO (the International Organization for Standardization) is a worldwide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

Draft International Standards adopted by the technical committees are circulated to the member bodies for voting. Publication as an International Standard requires approval by at least 75 % of the member bodies casting a vote.

International Standard ISO 7973 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*, Sub-Committee SC 4, *Cereals and pulses*.

This International Standard takes into account Standard No. 126 of the International Association for Cereal Science and Technology (ICC).

Annex A forms an integral part of this International Standard. Annexes B and C are for information only.