

[← TC](#) [← ISO/TC 34](#)

Standards by ISO/TC 34/SC 4

Cereals and pulses

Filter : Published Under development Withdrawn Deleted

Standard and/or project	<input checked="" type="checkbox"/> ISO 520:2010 Cereals and pulses — Determination of the mass of 1 000 grains
Stage	90.93
ICS	67.060
Standard and/or project	<input checked="" type="checkbox"/> ISO 605:1991 Pulses — Determination of impurities, size, foreign odours, insects, and species and variety — Test methods
Stage	90.92
ICS	67.060
Standard and/or project	<input checked="" type="checkbox"/> ISO/CD 605 Pulses — Determination of the impurities (including insects) — Test methods on a laboratory sample
Stage	30.60
ICS	
Standard and/or project	<input checked="" type="checkbox"/> ISO 712-1:2024 Cereals and cereal products — Determination of moisture content — Part 1: Reference method
Stage	60.60
ICS	67.060
Standard and/or project	<input checked="" type="checkbox"/> ISO 712-2:2024 Cereals and cereal products — Determination of moisture content — Part 2: Automatic drying oven method
Stage	60.60
ICS	67.060
Standard and/or project	<input checked="" type="checkbox"/> ISO 2164:1975 Pulses — Determination of glycosidic hydrocyanic acid
Stage	90.93
ICS	67.060
Standard and/or project	<input checked="" type="checkbox"/> ISO 2171:2023 Cereals, pulses and by-products — Determination of ash yield by incineration
Stage	60.60
ICS	67.060

Standard and/or project	<u>☑ ISO 3093:2009</u> Wheat, rye and their flours, durum wheat and durum wheat semolina — Determination of the falling number according to Hagberg-Perten
Stage	<u>90.20</u>
ICS	<u>67.060</u>
Standard and/or project	<u>☑ ISO 4112:1990</u> Cereals and pulses — Guidance on measurement of the temperature of grain stored in bulk
Stage	<u>90.92</u>
ICS	<u>67.060</u>
Standard and/or project	<u>⊙ ISO/DIS 4112</u> Cereals and pulses — Guidance on measurement of the temperature of grain stored in bulk
Stage	<u>40.20</u>
ICS	<u>67.060</u>
Standard and/or project	<u>☑ ISO 4174:1998</u> Cereals, oilseeds and pulses — Measurement of unit pressure loss in one- dimensional air flow through bulk grain
Stage	<u>90.60</u>
ICS	<u>67.060</u>
Standard and/or project	<u>☑ ISO 5223:1995</u> Test sieves for cereals
Stage	<u>90.93</u>
ICS	<u>67.260</u>
Standard and/or project	<u>☑ ISO 5223:1995/Amd 1:1999</u> Test sieves for cereals — Amendment 1: Additional sizes
Stage	<u>60.60</u>
ICS	<u>67.260</u>
Standard and/or project	<u>☑ ISO 5526:2013</u> Cereals, pulses and other food grains — Nomenclature
Stage	<u>90.93</u>
ICS	<u>67.060</u> <u>01.040.67</u>
Standard and/or project	<u>☑ ISO 5527:2015</u> Cereals — Vocabulary
Stage	<u>90.93</u>
ICS	<u>67.060</u> <u>01.040.67</u>
Standard and/or project	<u>☑ ISO 5529:2007</u> Wheat — Determination of the sedimentation index — Zeleny test
Stage	<u>90.93</u>
ICS	<u>67.060</u>
Standard and/or project	<u>☑ ISO 5530-1:2013</u> Wheat flour — Physical characteristics of doughs — Part 1: Determination of water absorption and rheological properties using a farinograph
Stage	<u>90.92</u>
ICS	<u>67.060</u>

Standard and/or project	🕒 ISO 5530-1 Wheat flour — Physical characteristics of doughs — Part 1: Determination of water absorption and rheological properties using a farinograph
Stage	60.00
ICS	67.060
Standard and/or project	✅ ISO 5530-2:2012 Wheat flour — Physical characteristics of doughs — Part 2: Determination of rheological properties using an extensograph
Stage	90.92
ICS	67.060
Standard and/or project	🕒 ISO 5530-2 Wheat flour — Physical characteristics of doughs — Part 2: Determination of rheological properties using an extensograph
Stage	60.00
ICS	67.060
Standard and/or project	✅ ISO 5530-3:1988 Wheat flour — Physical characteristics of doughs — Part 3: Determination of water absorption and rheological properties using a valorigraph
Stage	90.60
ICS	67.060
Standard and/or project	✅ ISO 6322-1:1996 Storage of cereals and pulses — Part 1: General recommendations for the keeping of cereals
Stage	90.93
ICS	67.060
Standard and/or project	✅ ISO 6322-2:2000 Storage of cereals and pulses — Part 2: Practical recommendations
Stage	90.93
ICS	67.060
Standard and/or project	✅ ISO 6322-3:1989 Storage of cereals and pulses — Part 3: Control of attack by pests
Stage	90.93
ICS	67.060
Standard and/or project	✅ ISO 6540:2021 Maize — Determination of moisture content (on milled grains and on whole grains)
Stage	60.60
ICS	67.060
Standard and/or project	✅ ISO 6639-1:1986 Cereals and pulses — Determination of hidden insect infestation — Part 1: General principles
Stage	90.92
ICS	67.060
Standard and/or project	🕒 ISO/DIS 6639-1 Cereals and pulses — Determination of hidden insect infestation — Part 1: General principles
Stage	40.20
ICS	67.060

- Standard and/or project [✔ ISO 6639-2:1986](#)
Cereals and pulses — Determination of hidden insect infestation — Part 2: Sampling
Stage [90.92](#)
ICS [67.060](#)
- Standard and/or project [⊙ ISO/DIS 6639-2](#)
Cereals and pulses — Determination of hidden insect infestation — Part 2: Sampling
Stage [40.20](#)
ICS [67.060](#)
- Standard and/or project [✔ ISO 6639-3:1986](#)
Cereals and pulses — Determination of hidden insect infestation — Part 3: Reference method
Stage [90.93](#)
ICS [67.060](#)
- Standard and/or project [✔ ISO 6639-4:1987](#)
Cereals and pulses — Determination of hidden insect infestation — Part 4: Rapid methods
Stage [90.92](#)
ICS [67.060](#)
- Standard and/or project [⊙ ISO/DIS 6639-4](#)
Cereals and pulses — Determination of hidden insect infestation — Part 4: Rapid methods
Stage [40.20](#)
ICS [67.060](#)



Menu

Stage [90.93](#)
ICS [67.060](#)

- Standard and/or project [✔ ISO 6647-1:2020](#)
Rice — Determination of amylose content — Part 1: Spectrophotometric method with a defatting procedure by methanol and with calibration solutions of potato amylose and waxy rice amylopectin
Stage [60.60](#)
ICS [67.060](#)
- Standard and/or project [✔ ISO 6647-2:2020](#)
Rice — Determination of amylose content — Part 2: Spectrophotometric routine method without defatting procedure and with calibration from rice standards
Stage [60.60](#)
ICS [67.060](#)
- Standard and/or project [✔ ISO 6820:1985](#)
Wheat flour and rye flour — General guidance on the drafting of bread-making tests
Stage [90.93](#)
ICS [67.060](#)
- Standard and/or project [✔ ISO 7301:2021](#)
Rice — Specification
Stage [60.60](#)
ICS [67.060](#)

Standard and/or project	☑ ISO 7301:2021/Amd 1:2024 Rice — Specification — Amendment 1
Stage	60.60
ICS	67.060
Standard and/or project	☑ ISO 7304-1:2016 Durum wheat semolina and alimentary pasta — Estimation of cooking quality of alimentary pasta by sensory analysis — Part 1: Reference method
Stage	90.92
ICS	67.060
Standard and/or project	⊙ ISO/CD 7304-1 Durum wheat semolina and alimentary pasta — Estimation of cooking quality of alimentary pasta by sensory analysis — Part 1: Reference method
Stage	30.60
ICS	
Standard and/or project	☑ ISO 7304-2:2008 Alimentary pasta produced from durum wheat semolina — Estimation of cooking quality by sensory analysis — Part 2: Routine method
Stage	90.93
ICS	67.060
Standard and/or project	☑ ISO 7305:2019 Milled cereal products — Determination of fat acidity
Stage	90.60
ICS	67.060
Standard and/or project	☑ ISO 7700-1:2008 Food products — Checking the performance of moisture meters in use — Part 1: Moisture meters for cereals
Stage	90.93
ICS	67.260
Standard and/or project	☑ ISO 7970:2021 Wheat (<i>Triticum aestivum</i> L.) — Specification
Stage	60.60
ICS	67.060
Standard and/or project	☑ ISO 7971-1:2009 Cereals — Determination of bulk density, called mass per hectolitre — Part 1: Reference method
Stage	90.93
ICS	67.060
Standard and/or project	☑ ISO 7971-2:2019 Cereals — Determination of bulk density, called mass per hectolitre — Part 2: Method of traceability for measuring instruments through reference to the international standard instrument
Stage	90.60
ICS	67.060
Standard and/or project	☑ ISO 7971-3:2019 Cereals — Determination of bulk density, called mass per hectolitre — Part 3: Routine method
Stage	90.60
ICS	67.060

Standard and/or project	☑ ISO 7973:1992 Cereals and milled cereal products — Determination of the viscosity of flour — Method using an amylograph
Stage	90.60
ICS	67.060
Standard and/or project	☑ ISO 9648:1988 Sorghum — Determination of tannin content
Stage	90.93
ICS	67.060
Standard and/or project	☑ ISO 11050:2020 Wheat flour and durum wheat semolina — Determination of impurities of animal origin
Stage	60.60
ICS	67.060
Standard and/or project	☑ ISO 11051:1994 Durum wheat (<i>Triticum durum</i> Desf.) — Specification
Stage	90.93
ICS	67.060
Standard and/or project	☑ ISO 11052:1994 Durum wheat flour and semolina — Determination of yellow pigment content
Stage	90.93
ICS	67.060
Standard and/or project	☑ ISO 11085:2015 Cereals, cereals-based products and animal feeding stuffs — Determination of crude fat and total fat content by the Randall extraction method
Stage	90.60
ICS	67.060
Standard and/or project	☑ ISO 11746:2020 Rice — Determination of biometric characteristics of kernels
Stage	60.60
ICS	67.060
Standard and/or project	☑ ISO 11747:2012 Rice — Determination of rice kernel resistance to extrusion after cooking
Stage	90.93
ICS	67.060
Standard and/or project	☑ ISO 11747:2012/Amd 1:2017 Rice — Determination of rice kernel resistance to extrusion after cooking — Amendment 1
Stage	60.60
ICS	67.060
Standard and/or project	☑ ISO 14864:1998 Rice — Evaluation of gelatinization time of kernels during cooking
Stage	90.60
ICS	67.060
Standard and/or project	☑ ISO 15141:2018 Cereals and cereal products — Determination of ochratoxin A — High performance liquid chromatographic method with immunoaffinity column cleanup and fluorescence detection
Stage	90.93
ICS	67.060

Standard and/or project	✔ ISO 15793:2000 Durum wheat semolinas — Determination of the undersize fraction
Stage	90.60
ICS	67.060
Standard and/or project	✔ ISO 16002:2004 Stored cereal grains and pulses — Guidance on the detection of infestation by live invertebrates by trapping
Stage	90.93
ICS	67.060
Standard and/or project	✔ ISO 16624:2020 Wheat flour and durum wheat semolina — Determination of colour by diffuse reflectance colorimetry
Stage	60.60
ICS	67.060
Standard and/or project	✔ ISO 16634-2:2016 Food products — Determination of the total nitrogen content by combustion according to the Dumas principle and calculation of the crude protein content — Part 2: Cereals, pulses and milled cereal products
Stage	90.92
ICS	67.050 67.060
Standard and/or project	⊙ ISO/CD 16634-2 Food products — Determination of the total nitrogen content by combustion according to the Dumas principle and calculation of the crude protein content — Part 2: Cereals, pulses and milled cereal products
Stage	30.99
ICS	67.050 67.060
Standard and/or project	✔ ISO 17715:2013 Flour from wheat (<i>Triticum aestivum</i> L.) — Amperometric method for starch damage measurement
Stage	90.92
ICS	67.060
Standard and/or project	⊙ ISO 17715 Flour from wheat (<i>Triticum aestivum</i> L.) — Amperometric method for starch damage measurement
Stage	60.00
ICS	67.060
Standard and/or project	✔ ISO 17718:2013 Wholemeal and flour from wheat (<i>Triticum aestivum</i> L.) — Determination of rheological behaviour as a function of mixing and temperature increase
Stage	90.20
ICS	67.060
Standard and/or project	⊙ ISO/DIS 18390 Cereals pulses and cereal products — Sampling — Simplified routine method
Stage	40.60
ICS	67.060
Standard and/or project	✔ ISO 19942:2018 Maize (<i>Zea mays</i> L.) — Specification
Stage	90.93
ICS	67.060

Standard and/or project	☑ ISO 20483:2013 Cereals and pulses — Determination of the nitrogen content and calculation of the crude protein content — Kjeldahl method
Stage	90.60
ICS	67.060
Standard and/or project	⊙ ISO/CD 20810 Whole grain — Definition and technical criteria for food labelling and claims
Stage	30.60
ICS	
Standard and/or project	☑ ISO 21415-1:2006 Wheat and wheat flour — Gluten content — Part 1: Determination of wet gluten by a manual method
Stage	90.93
ICS	67.060
Standard and/or project	☑ ISO 21415-2:2015 Wheat and wheat flour — Gluten content — Part 2: Determination of wet gluten and gluten index by mechanical means
Stage	90.60
ICS	67.060
Standard and/or project	☑ ISO 21415-3:2006 Wheat and wheat flour — Gluten content — Part 3: Determination of dry gluten from wet gluten by an oven drying method
Stage	90.93
ICS	67.060
Standard and/or project	☑ ISO 21415-4:2006 Wheat and wheat flour — Gluten content — Part 4: Determination of dry gluten from wet gluten by a rapid drying method
Stage	90.93
ICS	67.060
Standard and/or project	☑ ISO 23637:2021 Cereals — Determination of cadmium content by graphite furnace atomic absorption spectrometry with diluted nitric acid extraction
Stage	60.60
ICS	67.060
Standard and/or project	⊙ ISO/DIS 23719 Cereals and cereal products — Determination of 17 mycotoxins by ultra high performance liquid chromatography and tandem mass spectrometry method (UHPLC-MS/MS)
Stage	40.20
ICS	67.060
Standard and/or project	☑ ISO 24333:2009 Cereals and cereal products — Sampling
Stage	90.60
ICS	67.060
Standard and/or project	☑ ISO 24557:2024 Pulses — Determination of moisture content — Air-oven method
Stage	60.60
ICS	67.060

Standard and/or project	🕒 ISO/AWI 25273 Cereals and cereal products — Common wheat (<i>Triticum aestivum</i> L.) — Determination of alveograph properties of dough at adapted hydration from commercial or test flours and test milling methodology
Stage	20.00
ICS	
Standard and/or project	🕒 ISO 27971:2023 Cereals and cereal products — Common wheat (<i>Triticum aestivum</i> L.) — Determination of Alveograph properties of dough at constant hydration from commercial or test flours and test milling methodology
Stage	60.60
ICS	67.060
Standard and/or project	🕒 ISO/TR 29263:2021 Cereals and cereal products — Sampling studies
Stage	60.60
ICS	67.060