

Content:

- No. 101/1: Sampling of Grains
- No. 102/1: Determination of Besatz of Wheat
- No. 103/1: Determination of Besatz of Rye
- No. 104/1: Determination of Ash in Cereals and Cereal Products
- No. 105/2: Determination of Crude Protein in Cereals and Cereal Products for Food and Feed
- No. 106/2: Working Method for the Determination of Wet Gluten in Wheat Flour
- No. 107/1: Determination of the "Falling Number" according to Hagberg-Perten as a Measure of the Degree of Alpha-Amylase Activity in Grain and Flour
- No. 108: Colorimetric Method for the Determination of Alpha Amylase Activity
- No. 109/1: Determination of Moisture Content of Cereals and Cereal Products (Basic Reference Method)
- No. 110/1: Determination of Moisture Content of Cereals and Cereal Products (Practical Method)
- No. 111: Chemical Assay of Nicotinic Acid in Cereal Products
- No. 112: Microbiological Assay of Nicotinic Acid in Cereal Products
- No. 113: Determination of Crude Fibre Value
- No. 114/1: Method for using the Brabender Extensograph
- No. 115/1: Method for using the Brabender Farinograph
- No. 116/1: Determination of Sedimentation Value (ac. to Zeleny) as an Approximate Measure of Baking Quality
- No. 117: Chemical Determination of Thiamine in Cereal Products
- No. 118: Preparation of Test Flour from Wheat Samples for Sedimentation Test
- No. 119: Rapid Method for the Determination of Thiamine in Enriched Flours and Enrichment Mixtures
- No. 120: Mechanical Sampling of Grain
- No. 121: Method for using the Chopin-Alveograph
- No. 122/1: Determination of Starch Content by Calcium Chloride Dissolution
- No. 123/1: Determination of Starch Content by Hydrochloric Acid Dissolution
- No. 125: Method for Determining the Count of Aerobic Mesophilic Bacteria (Plate Count Method)
- No. 126/1: Method for using the Brabender Amylograph
- No. 127: Determination of the Particle Size Distribution in Flour by the Andreasen Pipette Method
- No. 128/1: Procedure for the Determination of Starch after Enzymatic Decomposition
- No. 129: Method for Determination of the Vitreousness of Durum Wheat
- No. 130: Cereals - Sampling of Milled Products
- No. 131: Baking Test for Wheat Flours
- No. 132: Determination of Saccharose in Cereals and Cereal Products
- No. 133: Determination of the Germ Count of Aerobic and Facultatively Anaerobic, Mesophilic Bacteria (Plate Count Method) in Cereals, Cereal Products and Animal Feed
- No. 134: Determination of the Fungus Germ Count (Plate Count Method) in Cereals, Cereal Products and Animal Feed
- No. 135: Determination of the Water Content of Whole Maize Kernels
- No. 136: Cereals and Cereal Products - Determination of Total Fat Content
- No. 137/1: Mechanical Determination of the Wet Gluten Content of Wheat Flour (Glutomatic)

- No. 138: Mechanical Sampling of Milled Cereal Products
- No. 139: Determination of Fungus Germ Count (Plate Count Method)
- No. 140: Enzymatic Determination of the Bran Content of Cereals
- No. 141: Determination of Mercury in Cereals
- No. 143: Wheat Identification of Varieties by Electrophoresis
- No. 144: Enumeration of Spores of Mesophilic Bacteria
- No. 145: Determination of Acidity (acc. to Schulerud) for Cereals and Cereal Products
- No. 146: Enumeration of Yeasts and Moulds (Spatula Method)
- No. 147: Enumeration of Bacteria (Spatula Method)
- No. 151: Determination of the Sedimentation Value - SDS Test of Durum Wheat
- No. 152: Determination of the yellow pigment content of durum wheat semolina and flour
- No. 153: Determination of total organic matter (TOM) in pasta
- No. 154: Determination of Cadmium and Lead in Cereals and Cereal Products
- No. 155: Determination of Wet Gluten Quantity and Quality (Gluten Index ac. to Perten) of Whole Wheat Meal and Wheat Flour (*Triticum aestivum*)
- No. 156: Determination of Total Dietary Fibre
- No. 157: Ash Determination by Conductivity
- No. 158: Gluten Index Method for Assessing Gluten Strength in Durum Wheat (*Triticum durum*)
- No. 159: Determination of Protein by Near Infrared Reflectance (NIR) Spectroscopy
- No. 161: Determination of the "Stirring Number" using the Newport Rapid Visco Analyser, as a Measure of the Degree of Alpha-Amylase Activity in Grain and Flour Rapid Pasting Method Using the Newport Rapid Visco Analyser
- No. 162: Measurement of Damaged Starch by Using Megazyme Enzymic Kit
- No. 164: Measurement of Ochratoxin A in Grain and Grain Products
- No. 165: Determination of β -Glucan in Barley, Oat and Rye
- No. 166: Determination of crude protein in grain and grain products for food and feed by the Dumas Combustion Principle
- No. 167: Determination of crude protein in grain and grain products for food and feed by the Dumas Combustion Principle
- No. 169: Method for using the Brabender Viscograph
- No. 171: Determination of the water absorption capacity of wheat flours and of physical properties of wheat flour dough using the Consistograph

Recommendations:

- No. 201: Test Procedure for Rapid Moisture Determination Apparatus
- No. 202: Procedure for near infrared (NIR) reflectance analysis of ground wheat and milled wheat products
- No. 203: Statistical Analysis of the results of collaborative studies
- No. 204: Determination of Pesticide Residues in Grain by Gel Permeation Chromatography/gas-liquid Chromatography
- No. 206: Microbiology - General Guidance for microbiological examination (Basis: ISO Standard 7218)
- No. 207: Determination of the Particle Size of Milling Products Using Sieve Analysis

Rapid Methods:

- No. 301: Quantitative Peroxidase Activity
- No. 302: Quantitative Catalase Activity Assay
- No. 303: Simple and Specific Assay for Alpha-Amylase (Ceralpha-Method)