

9td. 543.1/INT/ 2013 **38224 201 n.w.120 /

ICC Standard Methods, Complete edition

Table of Contents

Generic Methods:

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 BrabenderExtensograph
No. 115/1:	Method for using the BrabenderFarinograph
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 BrabenderAmylograph
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 WheatNo. 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 (Triticumaestivum)
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
No. 162:	Rapid Pasting Method Using the Newport Rapid Visco Analyser
No. 164:	Measurement of Damaged Starch by Using MegazymeEnzymic Kit
No. 165:	Determination of Ochratoxin A in Grain and Grain Products
No. 166:	Determination of β-Glucan in Barley, Oat and Rye
No. 167:	Determination of crude protein in grain and grain products for food and feed
N. 160	by the Dumas Combustion Principle
No. 169:	Method for using the BrabenderViscograph
No. 171:	Determination of the water absorption capacity of wheat flours and of
N- 170	physical properties of wheat flour dough using the Consistograph
No 172:	Flour from Wheat (Triticumaestivum) – Determination of Damaged Starch
	by an Amperometric Method Using the SDMatic

No 173:	Whole Meal and Flour from T. aestivum – Determination of Rheological
	Behavior as a Function of Mixing and Temperature Increase
No 174:	Determination of Germinative Energy of Sorghum Grain
No 175:	Determination of Total Defects in Sorghum Grain
No. 176:	Estimation of Sorghum Grain Endosperm Texture
No. 177:	Detection of Tannin Sorghum Grain by the Bleach Test
No. 179:	Determination of Water Absorption Capacity of Wheat Floursand Wheat
	Meals and Physical Properties of Wheat Dough Using the
	HaubeltFlourgraph E 6
No. 180:	Determination of the Rheological Properties of Wheat Flour Dough Using the HaubeltFlourgraph E 7

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)

Last updated 2015-08-26