
**Wheat flour (*Triticum aestivum* L.) —
Physical characteristics of doughs —**

**Part 4:
Determination of rheological properties
using an alveograph**

*Farines de blé tendre (Triticum aestivum L.) — Caractéristiques physiques
des pâtes —*

*Partie 4: Détermination des caractéristiques rhéologiques au moyen de
l'alvéographe*



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