ICC – International Association for Cereal Science and Technology

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To Whom It May Concern

ICC - the International Association for Cereal Science and Technology is the pre-eminent international association in the field of cereal science and technology committed to the international cooperation through disseminating information and developing standard methods for the well-being of all people.

ICC has issued and published internationally accepted Standard Methods for cereal/food quality and safety since 1955, many of which were adopted by ISO, CEN, and other international organisations. Many of these methods are the basis for national regulations and are implemented by many companies and regulatory bodies to increase product quality and ensure consumer satisfaction.

Some of these standard methods require the use of procedures clearly described in the method and the laboratory equipment listed accordingly. This applies in particular to methods that already mention the measuring device to be used in the title. This applies to the following methods:

- **Perten Falling Number System**
  - ICC 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"

- **Perten Glutomatic System**
  - ICC 137/1 "Mechanical Determination of the Wet Gluten Content of Wheat Flour (Glutomatic)"
  - ICC 155 "Determination of Wet Gluten Quantity and Quality (Gluten Index ac. to Perten) of Whole Wheat Meal and Wheat Flour (Triticum aestivum)"
  - ICC 158 "Gluten Index Method for Assessing Gluten Strength in Durum Wheat (Triticum Durum)"

- **Perten Rapid Visco Analyser (RVA)**
  - ICC 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"
  - ICC 162 "Rapid Pasting Method Using the Newport Rapid Visco Analyser"

Perten doughLAB
  - ICC 184 "Determination of the mixing quality of wheat flour doughs by high-speed mixing using the doughLAB"

The use of measuring equipment other than that specified automatically means that the specifications of the method are not met and the measurement does not comply with the requirements of the described standard method.

Yours sincerely

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