

Méthodes de références approuvées pour le RVA

- 1.** American Association of Cereal Chemists (AACC), 1995. Determination of the pasting properties of rice with the Rapid Visco-Analyser. AACC Method 61-02, First Approval 10-26-94, Approved Methods of Analysis, 9th Edition, Amer. Assoc. Cereal. Chem., St. Paul MN.
- 2.** American Association of Cereal Chemists (AACC), 1995. Stirring Number Determination with the Rapid Visco Analyser. AACC Method 22-08, First Approval 11-8-95, Approved Methods of Analysis, 9th Edition, Amer. Assoc. Cereal. Chem., St. Paul MN.
- 3.** American Association of Cereal Chemists (AACC), 1997. General Pasting Method for Wheat or Rye Flour using the Rapid Visco Analyser. AACC Method 76-21, First Approval 10-15-97, Approved Methods of Analysis, Amer. Assoc. Cereal. Chem., St. Paul MN.
- 4.** International Association for Cereal Science and Technology (ICC), 1995. 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 Standard No. 161, Int. Assoc. Cereal Sci. Technol.
- 5.** International Association for Cereal Science and Technology (ICC), 1995. Rapid Pasting Method using the Newport Rapid Visco Analyser. ICC Standard No. 162, Int. Assoc. Cereal Sci. Technol.
- 6.** Royal Australian Chemical Institute (RACI), 1995. Stirring Number Method for Determination of Alpha-Amylase Activity. Official Method 05-05, First Approved 1994.
- 7.** Royal Australian Chemical Institute (RACI), 1995. Determination of the Pasting Properties of Rice with the Rapid Visco Analyser. Official Method 06-05, First Approved 1994.