

	KEBS TC 013: Processed Cereals and Pulses TC	
1.	KS 1074:2007	Millet flour - Specification (Second Edition).
2.	KS ISO 2171:2007	Cereals, pulses and by-products-determination of ash yield by incineration
3.	KS EAS 282:2002	Durum Wheat semolina
4.	KS EAS 800:2013	Soya milk Specification
5.	KS EAS 801:2013	Soya protein products Specification
6.	KS EAS 802:2013	Textured soya protein products Specification
7.	KS ISO 5530-1:1997	Specification for wheat flour - Physical characteristics of doughs - Part 1: Determination of water absorption and rheological properties using a farinograph.
8.	KS ISO 6644:2002	Flowing cereals and milled cereal products - Automatic sampling by mechanical means.
9.	KS ISO 6820:1985	Wheat flour and rye flour - General guidance on the drafting of bread-making tests.
10.	KS ISO 7305:1998	Specification for milled cereal products - Determination of fat acidity.
11.	KS ISO 9648:1988	Specification for Sorghum - Determination of tanning content.
12.	KS 2176:2009	Popcorn - Specification.
13.	KS 337:1981	Glossary of terms relating to starch.