FEB 06, 2020

OPEN ACCESS

DOI:
dx.doi.org/10.17504/protocols.io.babqiamw

External link:
<https://doi.org/10.1371/journal.pone.0227826>

Protocol Citation: Alison Lovegrove 2020. Relative viscosity. **protocols.io**
<https://dx.doi.org/10.17504/protocols.io.babqiamw>

MANUSCRIPT CITATION:
Lovegrove A, Wingen LU, Plummer A, Wood A, Passmore D, Kosik O, Freeman J, Mitchell RAC, Hassall K, Ulker M, Tremmel-Bede K, Rakszegi M, Bedő Z, Perretant M, Charmet G, Pont C, Salse J, Waite ML, Orford S, Burridge A, Pellny TK, Shewry PR, Griffiths S (2020) Identification of a major QTL and associated molecular marker for high arabinoxylan fibre in white wheat flour. PLoS ONE 15(2): e0227826. doi: [10.1371/journal.pone.0227826](https://doi.org/10.1371/journal.pone.0227826)

Relative viscosity

PLOS OneAlison Lovegrove¹¹Rothamsted research

Alison Lovegrove

ABSTRACT

Lab protocol for: Relative viscosity measurement in wheat flour using a capillary viscometer.

based on Saulnier et al. (1995) Journal of Cereal Science, **22**, 259-264

ATTACHMENTS

[SOP Relative viscosity.docx](#)

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Protocol status: Working

Created: Dec 10, 2019

Last Modified: Feb 06, 2020

PROTOCOL integer ID:
30800