

Teravili ja kaunvili. Lämmastiksisalduse määramine ja toorproteiini sisalduse arvutamine. Kjeldahli meetod

Cereals and pulses - Determination of the nitrogen content and calculation of the crude protein content - Kjeldahl method (ISO 20483:2013)

EESTI STANDARDI EESSÕNA

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NATIONAL FOREWORD

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English Version

**Cereals and pulses - Determination of the nitrogen content and
calculation of the crude protein content - Kjeldahl method (ISO
20483:2013)**

Céréales et légumineuses - Détermination de la teneur en
azote et calcul de la teneur en protéines brutes - Méthode
de Kjeldahl (ISO 20483:2013)

Getreide und Hülsenfrüchte - Bestimmung des
Stickstoffgehaltes und Berechnung des Rohproteingehaltes
- Kjeldahl-Verfahren (ISO 20483:2013)

This European Standard was approved by CEN on 7 September 2013.

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EUROPEAN COMMITTEE FOR STANDARDIZATION
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Foreword

This document (EN ISO 20483:2013) has been prepared by Technical Committee ISO/TC 34 "Food products" in collaboration with Technical Committee CEN/TC 338 "Cereal and cereal products" the secretariat of which is held by AFNOR.

This European Standard shall be given the status of a national standard, either by publication of an identical text or by endorsement, at the latest by June 2014, and conflicting national standards shall be withdrawn at the latest by June 2014.

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. CEN [and/or CENELEC] shall not be held responsible for identifying any or all such patent rights.

This document supersedes EN ISO 20483:2006.

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Endorsement notice

The text of ISO 20483:2013 has been approved by CEN as EN ISO 20483:2013 without any modification.

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Cereals and pulses — Determination of the nitrogen content and calculation of the crude protein content — Kjeldahl method

WARNING — The use of this standard may involve hazardous materials, operations and equipment. This standard does not purport to address all the safety problems associated with its use. It is the responsibility of the user of this standard to establish appropriate safety practices and determine the applicability of regulatory limitations prior to use.

1 Scope

This International Standard specifies a method for the determination of the nitrogen content of cereals, pulses and derived products, according to the Kjeldahl method, and a method for calculating the crude protein content.

The method does not distinguish between protein nitrogen and non-protein nitrogen. If it is important to determine the non-protein nitrogen content, an appropriate method can be applied.

NOTE In certain cases, full recovery of the nitrogen in nitrates and nitrites is not possible by this method.

2 Normative references

The following referenced documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

ISO 712, *Cereals and cereal products — Determination of moisture content — Routine reference method*

ISO 6540, *Maize — Determination of moisture content (on milled grains and on whole grains)*

3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

3.1

nitrogen content

quantity of nitrogen determined after application of the procedure described in this International Standard

NOTE It is expressed as mass fraction of dry product, in percent.

3.2

crude protein content

quantity of crude protein obtained from the nitrogen content as determined by applying the method described in this document, calculated by multiplying this content by an appropriate factor depending on the type of cereal or pulse

NOTE It is expressed as mass fraction of dry product, in percent.