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**Food products — Determination of the  
total nitrogen content by combustion  
according to the Dumas principle and  
calculation of the crude protein  
content —**

**Part 1:  
Oilseeds and animal feeding stuffs**

*Produits alimentaires — Détermination de la teneur en azote total par  
combustion selon le principe Dumas et calcul de la teneur en protéines  
brutes —*

*Partie 1: Graines oléagineuses et aliments des animaux*



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## Foreword

ISO (the International Organization for Standardization) is a worldwide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

International Standards are drafted in accordance with the rules given in the ISO/IEC Directives, Part 2.

The main task of technical committees is to prepare International Standards. Draft International Standards adopted by the technical committees are circulated to the member bodies for voting. Publication as an International Standard requires approval by at least 75 % of the member bodies casting a vote.

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

ISO 16634-1 was prepared by Technical Committee ISO/TC 34, *Food products*.

ISO 16634 consists of the following parts, under the general title *Food products — Determination of the total nitrogen content by combustion according to the Dumas principle and calculation of the crude protein content*:

— *Part 1: Oilseeds and animal feeding stuffs*

A part 2 on cereals, pulses and milled cereal products is in preparation.

## Introduction

For a long time the Kjeldahl method has been the most frequently used method for the determination of protein content of food products. However, in recent years, the Kjeldahl method has increasingly been replaced by the Dumas method, which is faster and does not use dangerous chemicals. Although the principles of the two methods are different, both measure the nitrogen content of the product. Nitrogen can be converted into protein content by using an appropriate factor. The value of this factor varies with the relative amounts of different proteins and their amino-acid composition in the given product.

Neither the Dumas nor the Kjeldahl method distinguishes between protein and non-protein nitrogen. In most cases, results obtained by the Dumas method are slightly higher than those of the Kjeldahl method. This is due to the fact that the Dumas method measures almost all of the non-protein nitrogen, whereas the Kjeldahl method measures only a part of it.

Taking into consideration that the calculated protein content of a product by both methods only approximates the true value, it is a matter of discretion which one is accepted. The most appropriate solution should be the use of a second factor for the elimination of the systematic error caused by the non-protein nitrogen content of the different products. However, this second factor has to be determined for each product, like existing factors, which show the ratio of the protein to the nitrogen content.

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# Food products — Determination of the total nitrogen content by combustion according to the Dumas principle and calculation of the crude protein content —

## Part 1: Oilseeds and animal feeding stuffs

### 1 Scope

This part of ISO 16634 specifies a method for the determination of the total nitrogen content and the calculation of crude protein content of oilseeds and animal feeding stuffs.

This method, like the Kjeldahl method, does not distinguish between protein nitrogen and non-protein nitrogen. For the calculation of protein content, various conversion factors are used (see Annex D).

This method is not applicable to milk and milk products, for which a method is specified in ISO 14891|IDF 185<sup>[10]</sup>.

### 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 664, *Oilseeds — Reduction of laboratory sample to test sample*

ISO 665, *Oilseeds — Determination of moisture and volatile matter content*

ISO 771, *Oilseed residues — Determination of moisture and volatile matter content*

ISO 6496, *Animal feeding stuffs — Determination of moisture and other volatile matter content*

ISO 6498, *Animal feeding stuffs — Preparation of test samples*

### 3 Terms and definitions

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

#### 3.1

##### **nitrogen content**

mass fraction of the total nitrogen determined by the procedure specified in this part of ISO 16634

NOTE The mass fraction is expressed as a percentage.