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

*Céréales et légumineuses — Détermination de la teneur en azote et
calcul de la teneur en protéines brutes — Méthode de Kjeldahl*



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Foreword

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

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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.