

ISO 20483:2013-12 (E)

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

Contents		Page
Foreword		iv
1	Scope	1
2	Normative references	1
3	Terms and definitions	1
4	Principle	2
5	Reagents	2
6	Apparatus	3
7	Sampling	3
8	Preparation of test sample	3
9	Determination of the moisture content	4
10	Procedure	4
10.1	General	4
10.2	Test portion	4
10.3	Determination	4
10.4	Blank test	5
10.5	Test with reference material (check test)	5
11	Expression of results	5
11.1	Nitrogen content	5
11.2	Crude protein content	6
12	Precision	6
12.1	Interlaboratory test	6
12.2	Repeatability	6
12.3	Reproducibility	6
12.4	Critical difference	6
13	Test report	7
Annex A (informative) Results of interlaboratory tests		8
Annex B (informative) Critical difference and practical application of the repeatability and reproducibility limits to different protein contents		10
Annex C (informative) Factors for converting nitrogen content to protein content		12
Bibliography		13