

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 |