

## Technical Datasheet

Analysis Name:	Total Nitrogen & Protein by Kjeldahl
Method Number:	LI-00.556-5
Scope Application:	This method is applicable to a wide range of products, including dairy products, cereals, confectionary, meat products, pet food, as well as ingredients containing low levels of protein, such as starches.
Description:	Rapid mineralization of the sample which transforms organically bound nitrogen to ammonium sulfate. Release of ammonia by addition of sodium hydroxide. Steam distillation and collection of the distillate in boric acid solution. Acidimetric titration of ammonium.
Sample Weight Required:	20g
Method Reference:	ISO 8968-1/IDF 20-1 (milk) AOAC 991.20 (milk), AOAC 981.10 (meat) AOAC 979.09 (grains), AOAC 976.05 (animal feed & pet food)
Analytical Platform:	Block-digestion apparatus and automated steam distillation unit.
Special information:	Nitrogen from nitrates and nitrites is not determined with this method.

Analyte Reported	Common name	Unit of measure	Limit of Quantification	Reproducibility
Total Nitrogen	Protein	g/100g	0.007-0.003	≤0.05