SLOVENSKI STANDARD

SIST EN ISO 20483:2014

01-februar-2014

Nadomešča:

SIST EN ISO 20483:2007

Žito in stročnice - Določevanje dušika in izračun deleža surovih beljakovin - Metoda po Kjeldahlu (ISO 20483:2013)

Cereals and pulses - Determination of the nitrogen content and calculation of the crude protein content - Kjeldahl method (ISO 20483:2013)

Getreide und Hülsenfrüchte - Bestimmung des Stickstoffgehaltes und Berechnung des Rohproteingehaltes - Kjeldahl-Verfahren (ISO 20483:2013)

Céréales et légumineuses - Détermination de la teneur en azote et calcul de la teneur en protéines brutes - Méthode de Kjeldahl (ISO 20483:2013)

Ta slovenski standard je istoveten z: **EN ISO 20483:2013**

ICS:

67.060	Žita, stročnice in proizvodi iz njih	Cereals, pulses and derived products

SIST EN ISO 20483:2014 **en,fr,de**

EUROPEAN STANDARD

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EUROPÄISCHE NORM

EN ISO 20483

December 2013

ICS 67.060

Supersedes EN ISO 20483:2006

English Version

Cereals and pulses - Determination of the nitrogen content and calculation of the crude protein content - Kjeldahl method (ISO 20483:2013)

Céréales et légumineuses - Détermination de la teneur en azote et calcul de la teneur en protéines brutes - Méthode de Kjeldahl (ISO 20483:2013)

Getreide und Hülsenfrüchte - Bestimmung des Stickstoffgehaltes und Berechnung des Rohproteingehaltes - Kjeldahl-Verfahren (ISO 20483:2013)

This European Standard was approved by CEN on 7 September 2013.

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EUROPEAN COMMITTEE FOR STANDARDIZATION
COMITÉ EUROPÉEN DE NORMALISATION
EUROPÄISCHES KOMITEE FÜR NORMUNG

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Foreword

This document (EN ISO 20483:2013) has been prepared by Technical Committee ISO/TC 34 “Food products” in collaboration with Technical Committee CEN/TC 338 “Cereal and cereal products” the secretariat of which is held by AFNOR.

This European Standard shall be given the status of a national standard, either by publication of an identical text or by endorsement, at the latest by June 2014, and conflicting national standards shall be withdrawn at the latest by June 2014.

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

This document supersedes EN ISO 20483:2006.

According to the CEN-CENELEC Internal Regulations, the national standards organizations of the following countries are bound to implement this European Standard: Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, Former Yugoslav Republic of Macedonia, France, Germany, Greece, Hungary, Iceland, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Norway, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, Switzerland, Turkey and the United Kingdom.

Endorsement notice

The text of ISO 20483:2013 has been approved by CEN as EN ISO 20483:2013 without any modification.

INTERNATIONAL STANDARD

ISO 20483

Second edition
2013-12-01

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

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.

The procedures used to develop this document and those intended for its further maintenance are described in the ISO/IEC Directives, Part 1. In particular the different approval criteria needed for the different types of ISO documents should be noted. This document was drafted in accordance with the editorial rules of the ISO/IEC Directives, Part 2. www.iso.org/directives

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Any trade name used in this document is information given for the convenience of users and does not constitute an endorsement.

The committee responsible for this document is ISO/TC 34, *food and food products*, Subcommittee SC 4, *cereals and pulses*.

This second edition cancels and replaces the first edition (ISO 20483:2006), which has been technically revised.

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

WARNING — The use of this International Standard can involve hazardous materials, operations and equipment. This International Standard does not purport to address all the safety problems associated with its use. It is the responsibility of the user of this International Standard to establish appropriate safety practices and determine the applicability of regulatory limitations prior to use.

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 would 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 documents, in whole or in part, are normatively referenced in this document and are indispensable to its application. 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 — Reference method*

ISO 6540, *Maize — Determination of moisture content (on milled grains and on whole grains)*

ISO 24557, *Pulses — Determination of moisture content — Air-oven method*

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

Note 1 to entry: It is expressed as a mass fraction of dry product, as a percentage.

3.2
crude protein content
quantity of crude protein obtained from the nitrogen content as determined by applying the specified method, calculated by multiplying this content by an appropriate factor depending on the type of cereal or pulse

Note 1 to entry: It is expressed as a mass fraction of dry product, as a percentage.