



SLOVENSKI STANDARD
oSIST prEN ISO 20483:2012
01-september-2012

Žito in stročnice - Določevanje dušika in izračun deleža surovih beljakovin - Metoda po Kjeldahlu (ISO/DIS 20483:2012)

Cereals and pulses - Determination of the nitrogen content and calculation of the crude protein content - Kjeldahl method (ISO/DIS 20483:2012)

Getreide und Hülsenfrüchte - Bestimmung des Stickstoffgehaltes und Berechnung des Rohproteingehaltes - Kjeldahl-Verfahren (ISO/DIS 20483:2012)

Céréales et légumineuses - Détermination de la teneur en azote et calcul de la teneur en protéines brutes - Méthode de Kjeldahl (ISO/DIS 20483:2012)

Ta slovenski standard je istoveten z: prEN ISO 20483 rev

ICS:

67.060	Žita, stročnice in proizvodi iz njih	Cereals, pulses and derived products
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oSIST prEN ISO 20483:2012

en,fr,de

EUROPEAN STANDARD
NORME EUROPÉENNE
EUROPÄISCHE NORM

DRAFT
prEN ISO 20483 rev

July 2012

ICS 67.060

Will supersede EN ISO 20483:2006

English Version

**Cereals and pulses - Determination of the nitrogen content and
calculation of the crude protein content - Kjeldahl method
(ISO/DIS 20483:2012)**

Céréales et légumineuses - Détermination de la teneur en
azote et calcul de la teneur en protéines brutes - Méthode
de Kjeldahl (ISO/DIS 20483:2012)

Getreide und Hülsenfrüchte - Bestimmung des
Stickstoffgehaltes und Berechnung des Rohproteingehaltes
- Kjeldahl-Verfahren (ISO/DIS 20483:2012)

This draft European Standard is submitted to CEN members for parallel enquiry. It has been drawn up by the Technical Committee CEN/TC 338.

If this draft becomes a European Standard, CEN members are bound to comply with the CEN/CENELEC Internal Regulations which stipulate the conditions for giving this European Standard the status of a national standard without any alteration.

This draft European Standard was established by CEN in three official versions (English, French, German). A version in any other language made by translation under the responsibility of a CEN member into its own language and notified to the CEN-CENELEC Management Centre has the same status as the official versions.

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[3a241ecef81/sist-en-iso-20483-2014](https://www.cen.eu/3a241ecef81/sist-en-iso-20483-2014)

Recipients of this draft are invited to submit, with their comments, notification of any relevant patent rights of which they are aware and to provide supporting documentation.

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

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Foreword

This document (prEN ISO 20483:2012) 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 document is currently submitted to the parallel Enquiry.

This document will supersede EN ISO 20483:2006.

Endorsement notice

The text of ISO/DIS 20483:2012 has been approved by CEN as a prEN ISO 20483:2012 without any modification.

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DRAFT INTERNATIONAL STANDARD ISO/DIS 20483

ISO/TC 34/SC 4

Secretariat: SAC

Voting begins on
2012-07-05Voting terminates on
2012-12-05

INTERNATIONAL ORGANIZATION FOR STANDARDIZATION • МЕЖДУНАРОДНАЯ ОРГАНИЗАЦИЯ ПО СТАНДАРТИЗАЦИИ • ORGANISATION INTERNATIONALE DE NORMALISATION

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

[Revision of first edition (ISO 20483:2006)]

ICS 67.060

iTeh STANDARD PREVIEW

ISO/CEN PARALLEL PROCESSING

This draft has been developed within the International Organization for Standardization (ISO), and processed under the **ISO-lead** mode of collaboration as defined in the Vienna Agreement.

This draft is hereby submitted to the ISO member bodies and to the CEN member bodies for a parallel five-month enquiry.

Should this draft be accepted, a final draft, established on the basis of comments received, will be submitted to a parallel two-month approval vote in ISO and formal vote in CEN.

To expedite distribution, this document is circulated as received from the committee secretariat. ISO Central Secretariat work of editing and text composition will be undertaken at publication stage.

Pour accélérer la distribution, le présent document est distribué tel qu'il est parvenu du secrétariat du comité. Le travail de rédaction et de composition de texte sera effectué au Secrétariat central de l'ISO au stade de publication.

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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.

International Standards are drafted in accordance with the rules given in the ISO/IEC Directives, Part 2.

The main task of technical committees is to prepare International Standards. Draft International Standards adopted by the technical committees are circulated to the member bodies for voting. Publication as an International Standard requires approval by at least 75 % of the member bodies casting a vote.

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

ISO 20483 was prepared by Technical Committee ISO/TC 34, *food and food products*, Subcommittee SC 4, *cereals and pulses*.

This second edition cancels and replaces the first edition, which has been technically revised.

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

WARNING — The use of this standard may involve hazardous materials, operations and equipment. This standard does not purport to address all the safety problems associated with its use. It is the responsibility of the user of this 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 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)*

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 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.