



NQAC

Nestlé Quality Assurance Center
Dublin

Technical Datasheet

Analysis Name: Total Tryptophan by HPLC

Method Number: LI-00.589

Scope of Application: Raw materials and food products.

Description: Alkaline hydrolysis of the sample under vacuum with addition of an internal standard. Sample is then neutralized and filtered, followed by analysis via reversed phase high performance liquid chromatography (RP-HPLC) with fluorescence detection.

Sample Weight Required: 50 g

Method Reference: Nielsen, H.K., Hurrell, R.F. "Tryptophan determination of food proteins by HPLC after alkaline hydrolysis" J. Sci. Food Agric, 36, 893-907 (1985).

Analytical Platform: High Performance Liquid Chromatography

Analyte Reported	Alias	Unit of Measure	Limit of Quantification	Reproducibility
Tryptophan		g/100 g	0.01	20%