



NQAC

Nestlé Quality Assurance Center
Dublin

Technical Datasheet

Analysis Name: Total Nitrogen & Protein by Combustion

Method Number: LI-00.557

Scope of Application: Foods in all product categories with protein >1%, but not recommended for vegetable and fruit samples or non-food raw materials (i.e. salts or preservatives)

Description: This is a method to determine total nitrogen by combustion according to the Dumas principle. Samples are tested “as-is” and not dried first.

Sample Weight Required: 25 g

Method Reference: AOAC Official Methods 992.15, 992.23, 990.03
ISO 19891/IDF 185, 2002
ISO/FDIS 16634, 2008.

Analytical Platform: Protein by Combustion (Leco TruMac)

Special Information: Protein by Kjeldahl is better suited for lower level protein samples, as well as vegetables and fruits.
Protein is calculated using a factor of 6.25.

Analyte Reported	Alias	Unit of Measure	Limit of Quantification	Reproducibility
Total Nitrogen		%	0.2	For products with TN >1 to 10%: 0.13% For products with TN >10%: 0.19%
Protein (calculated using factor 6.25)		%	1.0	N/A