



NQAC

Nestlé Quality Assurance Center
Dublin

Technical Datasheet

Analysis Name: Fat by Acid Hydrolysis

Method Number: LI-75.204

Scope of Application: Total fat determination in finished foods, foods containing flour, cereal products, ingredients such as meat and cheese, gummy-based vitamins and baked or extruded pet foods.

Description: Extraction of fat from a sample, digested with acid, by means of ethyl ether and petroleum ether. The solvents are removed through evaporation and the residue weighed.

Sample Weight Required: 25 g

Method Reference: AOAC 954.02 & 922.06

Analyte Reported	Alias	Unit of Measure	Limit of Quantification	Reproducibility
Fat		%	0.6	8%