



NQAC

Nestlé Quality Assurance Center
Dublin

Technical Datasheet

Analysis Name: Total Nitrogen & Protein by Kjeldahl

Method Number: LI-00.556

Scope of Application: Foods with <1% protein, liquid, raw meat, oil, high fat, high salt, fruit, vegetable, high vegetable content, or caffeinated.

Description: Rapid mineralization of the sample which transforms organically bound nitrogen to ammonium sulfate. Release of ammonia by addition of sodium hydroxide. Steam distillation and collection of the distillate in boric acid solution. Acidimetric titration with ammonium. Samples are tested "as-is" and not dried first.

Sample Weight Required: 25 g

Method Reference: ISO 8968-1/IDF 20-1 (milk)
AOAC 991.20 (milk), AOAC 981.10 (meat)
AOAC 979.09 (grains), AOAC 976.05 (animal feed & pet food)

Analytical Platform: Block-digestion apparatus and automated steam distillation unit.

Special Information: Nitrogen from nitrates and nitrites is not determined with this method. Protein is calculated using a factor of 6.25.

Analyte Reported	Alias	Unit of Measure	Limit of Quantification*	Reproducibility
Total Nitrogen		%	0.007 - 0.05	≤0.05
Protein (calculated using factor 6.25)		%	0.04 - 0.31	N/A

*QL varies based on sample matrix