

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 low protein samples (i.e. vegetable and fruit) or non-food raw materials (i.e. salts, preservatives, or volatile liquids/oils)

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)

Special Information: Protein by Kjeldahl is better suited for lower-level protein samples, as well as vegetables and fruits.
Ten protein factors are offered, corresponding to the sample matrix. (5.30, 5.46, 5.55, 5.70, 5.80, 5.83, 5.95, 6.25, 6.38, 13.37) Protein is calculated using a factor of 6.25 if another factor is not requested.

Analyte Reported	Alias	Unit of Measure	Limit of Quantification	Reproducibility
Total Nitrogen		%	0.2	1.3%
Protein (calculated using factor 6.25)		%	1.0	N/A