

Cereals and pulses — Determination of the nitrogen content and calculation of the crude protein content — Kjeldahl method

The European Standard EN ISO 20483:2006 has the status of a
British Standard

ICS 67.060

National foreword

This British Standard was published by BSI. It is the UK implementation of EN ISO 20483:2006.

The UK participation in its preparation was entrusted to Technical Committee AW/4, Cereals and pulses.

A list of organizations represented on AW/4 can be obtained on request to its secretary.

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This British Standard was published under the authority of the Standards Policy and Strategy Committee on 30 November 2006

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ISBN 0 580 49686 4

Amendments issued since publication

Amd. No.	Date	Comments

English Version

Cereals and pulses - Determination of the nitrogen content and
calculation of the crude protein content - Kjeldahl method (ISO
20483:2006)

Céréales et légumineuses - Détermination de la teneur en
azote et calcul de la teneur en protéines brutes - Méthode
de Kjeldahl (ISO 20483:2006)

Getreide und Hülsenfrüchte - Bestimmung des
Stickstoffgehalts und Berechnung des Rohproteingehalts -
Kjeldahl-Verfahren (ISO 20483:2006)

This European Standard was approved by CEN on 28 October 2006.

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Foreword

This document (EN ISO 20483:2006) has been prepared by Technical Committee ISO/TC 34 "Agricultural food products" in collaboration with Technical Committee CEN/TC 338 "Cereal and cereal products", the secretariat of which is held by AFNOR.

This European Standard shall be given the status of a national standard, either by publication of an identical text or by endorsement, at the latest by May 2007, and conflicting national standards shall be withdrawn at the latest by May 2007.

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Endorsement notice

The text of ISO 20483:2006 has been approved by CEN as EN ISO 20483:2006 without any modifications.

INTERNATIONAL STANDARD

**ISO
20483**

First edition
2006-11-01

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*Céréales et légumineuses — Détermination de la teneur en azote et
calcul de la teneur en protéines brutes — Méthode de Kjeldahl*



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