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

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



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Foreword

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The committee responsible for this document is ISO/TC 34, *food and food products*, Subcommittee SC 4, *cereals and pulses*.

This second edition cancels and replaces the first edition (ISO 20483:2006), which has been technically revised.