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Soya bean products — Determination of urease activity

Produits dérivés du soja — Détermination de l'activité uréasique



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Foreword

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This document was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 2, *Oleaginous seeds and fruits and oilseed meals*.

Any feedback or questions on this document should be directed to the user's national standards body. A complete listing of these bodies can be found at www.iso.org/members.html.

This third edition cancels and replaces the second edition (ISO 5506:1988), of which it constitutes a minor revision. The dated references have been replaced with undated references and the reference ISO 5505:1986 has been corrected to ISO 5500.

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Introduction

The method specified in this document is based on the property of soya bean products of being able to liberate ammoniacal nitrogen from a urea solution when they have not been sufficiently cooked.