Environment, soil, geology, marine science

Organic chemistry, pharmacy

Food analysis & security

Petrol chemistry, coal, energy

Quality control

Nitrogen

in Milk and cheese

Instrument: ECS 8060
Mode: N
Pretreatments: none

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Nitrogen in Milk and Cheese

By year 2019, FAO estimated a worldwide milk production of more than 840 millions of tons; the greatest part of this milk is coming from bovine sector.

Global milk consumption is increasing, in accordance to the human population and the different needs of new developing countries. As a matter of fact, in the last thirty years the world milk demand and related production increased of about the 60%.
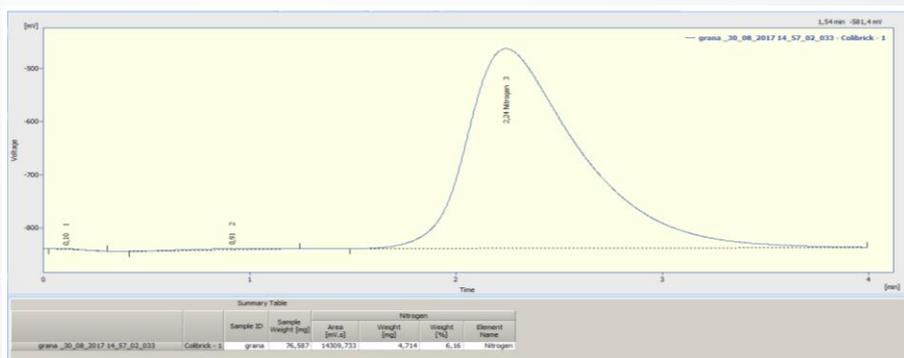
Milk is one of the most essential aliment for human nutrition, by giving to the body vitamins, calcium, micronutrients and, most relevant, proteins. An increasing sector that involves the human health and nutrition is linked to a strength and rigorous quality control, to ensure the nutritional properties and traceability of production chain. The Nitrogen determination in milk is a leitmotiv in this sense to obtain the total protein concentration (by using a 6.38 coefficient).

Aside from chemical methods like Kjeldahl determination, Dumas Nitrogen determination is one of the most fast, precise, safe and easy way to analyze milk and all its derivatives. With ECS 8060, liquid and solid samples can be simultaneously analyzed with a very small training on instrument; analyses on wet and dry samples can be run always having the same high performance.

Parameter	Milk	Cheese
Average	0.60	6.21
Standard deviation	0.01	0.06
Average Accuracy	2.36	1.03

All reported values unit: %

✓ Configuration: N

✓ Furnaces: No. 2

✓ Sampler: Pneumatic

✓ Chemical standard: EDTA

To send your samples for free demonstration analyses:
info@nctechnologies.it

For analytical and technical questions:
customerservice@nctechnologies.it

Food analysis & security

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