

Environment, soil, geology, marine science



Organic chemistry, pharmacy



Food analysis & security



Petrol chemistry, coal, energy



Quality control

Nitrogen in Peanuts

Instrument: ECS 8020

Mode: N

Pretreatments: grinding



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Innovative Elemental µ-Analysis

Nitrogen in Peanuts



Parameter	Nitrogen
Average	5.00
Standard deviation	0.10
Average Accuracy	1.94
All reported values unit: %	

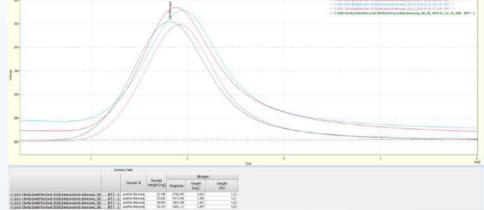
Peanuts (Arachis hypogaea), the famous legume coming from South America, are nowadays used for human nutrition all over the world and in several dishes.

This fruit is particularly interesting for its protein content and considered as an important healthy food. A total protein content of 22-30% is usually reported, so that this food can be also considered as a great source of protein (in this application note, a content of 31.2% was found; the latter value was multiplied by the coefficient 6.25, thus obtaining the crude protein).

Arachin and conarachin are the most abundant protein, well known also for their allergenic behavior.

Nitrogen determination assumes a relevant role for the determination of protein total amount in peanuts. The link between a protein-rich food and human health has to be sustained by a precise and reliable analysis. These characteristics have to be in accordance also with investments, production rates and times and customers high quality requests.

In this case, ECS8020 with Nitrogen configuration was used. Nitrogen determination in peanuts is easy and low-cost. Lipids content did not affect the perfect combustion and the precision in analysis.



✓ 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



