



Solutions for Chicken and Eggs

Wet Chemistry Analyses for Chicken farms and producers of eggs

Crude Protein

OP SIS LiquidLINE has solutions for determination of Kjeldahl (TKN) protein following standard methods.

The samples are digested with sulphuric acid to convert nitrogen into ammonium sulphate. The samples are further distilled by steam distillation followed by titration.

Examples: Protein in chicken, liquid eggs and eggs

Our Solution

- The KjelROC Digestor Advanced motor lift makes the digestion efficient and saves valuable operator time.
- KjelROC Analyzer with integrated Titration offers titration with low relative standard deviation and wireless communication save time and costs.

Standards

ISO 1871
AOAC 932.08
AOAC 925.31

Application Notes

LA1000 Application Guide Kjeldahl
Further Notes on request

Total Fat

OP SIS LiquidLINE provides instruments to determine Total Fat according to standard methods.

The sample is hydrolysed and thereafter extracted in hot solvents. Calculation of total fat content follows after the extract has been dried to a constant weight.

Examples: Total Fat in eggs and chicken feed

Our Solution

- The HydROC hydrolysis unit offers a unique filter technology that saves time and reduces the risk of errors when moving samples between hydrolysis and extraction.
- The SoxROC extraction unit with batch handling and full automation facilitates the extraction.

Standards

AOAC 925.32
98/64/EC
ISO 6492
ISO 11085

Application Notes

LA1002, Appl. Guide Solvent Extraction
Further Notes on request