

Indian Standard

**METHOD FOR DETERMINATION OF
AVAILABLE LYSINE IN FOODS**

1. SCOPE

1.1 This standard prescribes chemical method for determination of available lysine in foods.

FOREWORD

0.1 This Indian Standard was adopted by the Indian Standards Institution on 31 August 1976, after the draft finalized by the Food Hygiene, Sampling and Analysis Sectional Committee had been approved by the Agricultural and Food Products Division Council.

0.2 Available lysine content is considered as the most important chemical (non-biological) indicator of nutritional quality of protein because low values reflect loss due to heat processing. Since lysine is a limiting amino acid, its fortification should be viewed in the light of the concept of suitable and reliable method of analysis which gives repeatable and reproducible results. There are mainly two methods, namely, chemical and microbiological, for analysis of lysine. Of these, chemical method is more precise and accurate. This standard, therefore, prescribes chemical method for analysis of available lysine. It is expected that this method will help in achieving uniformity in the analysis of lysine thereby facilitating uniform interpretation and comparison of results.

0.3 In the preparation of this standard, considerable assistance has been derived from a number of books and publications. However, the method included in this standard is predominantly that which has been tried in various laboratories in the country and is mainly based on practical experience gained within the country.

0.4 In reporting the results of a test or analysis made in accordance with this standard, if the final value, observed or calculated, is to be rounded off, it shall be done in accordance with IS : 2-1960*.