Nutritional Testing of Grains at the University of Minnesota Soil Testing & Research Analytical Laboratories

With approximately 3.97 billion bushels of soybeans produced and 1.7 billion bushels exported in 2014, the United States accounts for nearly 34% of the world's total production and is the world's largest soybean producer¹. Minnesota is the third highest ranked state in soybean produced and \$1.8 billion exported annually². Near-infrared Spectroscopy (NIRS) is commonly used for nutritional evaluation of soybeans and is used to set prices for Minnesota soybeans and precise wet chemical analysis for calibration equations, which were previously performed at laboratories outside Minnesota. Starting in 2013, the Soil Testing and Research Analytical Laboratory at the University of Minnesota, began work to create a Nutritional Analysis Laboratory (NAL) capable of performing moisture, protein, oil, crude fiber, fatty acid, carbohydrate, and amino acid analyses and quantification. The NAL will ensure faster turn around and lower cost for these measurements for Minnesota's soybean researchers and farmers. Participation in certification programs and co-laboratory studies are important to ensure the accuracy and validity of the testing methodology and results. STRAL is now an approved soybean analysis laboratory certified through the American Oil Chemists' Society's (AOCS) laboratory proficiency program (LPP), and has participated in several co-laboratory studies successfully correlating this suite of measurements. Additionally, STRAL has invested substantially in state of the art technology and equipment to meet the goal of creating a NAL which will satisfy the needs of Minnesota researchers and farmers who require these measurements to determine various soybean varieties' nutritional status.

Methods:

% Moisture (AOCS Official Method Ba 2a-38)

- 5g ground or 10g whole beans weighed in covered moisture tins
- 130 ± 3°C for 2 h ground or 3 h whole beans, uncovered
- Covered and cooled in desiccator and re-weighed
- % Moisture = $\left(\frac{\text{loss in mass,g}}{\text{mass,g of sample}}\right) x 100$

% Nitrogen (AOCS Official Method Ba 4e-93)

- 0.2g sample combusted at 1110°C in an oxygen rich environment
- Isolation and conversion of NO_2 to N_2
- Detection of N₂ by a thermal conductivity detector
- % *Protein*=% *N x* 6.25

% Oil (AOCS Official Method Ac 3-44)

- 2g sample extracted with 140mL of petroleum ether Soxhlet type extraction at 150°C: 30min "wet" and
- 70min "vapor" extraction
- $\% Oil = \left(\frac{mass,g \ of \ oil}{x}\right) \times 100$ \mass,g of sample/

% Crude Fiber (AOCS Official Method Ba 6a-05)

- 1g of de-fatted sample in sealed filter bag
- H₂SO₄ and NaOH extractions at 100 °C
- Dried, weighed, and ash samples at 485 °C
- % $C.F. = \left(\frac{100x(loss in wt, g-(bag wt, g x bag correction factor))}{}\right)$ mass, g of sample

Free Fatty Acids (AOCS Official Method Ce 2-66)

- 0.200g of extracted oil
- 2mL Hexane and 0.1mL methanolic KOH additions
- 0.1mL of upper layer diluted to 1mL with Hexane
- Fatty Acid Methyl Esters analyzed by GM-MS





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