1. SCOPE AND PURPOSE:

This method measures fiber in dry (FIBR) and cohesive (FRWE) foods, feeds, grains, meals, flours, roughages, and other fiber-containing ingredients, products, or unspecified matrices from which fat can be extracted to leave a workable residue. List of matrices may be modified as needed.

2. PRINCIPLE:

2.1. The sample is dried, if necessary, to remove excessive moisture, ground to pass a 1.0 mm screen, and extracted with ether to remove excessive fat. It is then digested in dilute sulfuric acid, filtered, digested in dilute sodium hydroxide, and filtered again. The residue is washed, dried, weighed, ignited, and reweighed. Crude fiber is calculated from the loss on ignition of the residue.

2.2. There are no technical differences in FIBR and FRWE. The codes are used as an aid in determining the amount of sample weighed.

2.3. Using a 1g sample, the lowest confidence level of this method is 0.2% fiber.

2.4. Known Interferences: Incomplete fat extraction of the sample, resulting in more than 1% fat remaining in the sample at the time of analysis, may yield high analytical results. There is no assurance that matrices other than those listed can be assayed using this method

3. PRECISION:

Records of method precision based on Method Validation and/or known control summaries are located in the QA Master file for this test method. Assay precision may vary with test matrix and analyte level. Terms used to describe method precision are defined in NPSOP3000, *Validation of Quantitative Chemical Tests*.

4. REFERENCES:

4.1. Nestle LI-75.200-01 Crude Fibre by Gravimetry

4.2. Official Methods of Analysis of the AOAC International, Method 962.09