

# METHOD SPECIFICATION

Faculty of Biosciences, NMBU

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**Method name: Fermentation quality**

BIOVIT no.: msp1019

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## 1. Method of analysis / Principle / Main instrument

Lactic acid, acetic acid, butyric acid, propionic acid, formic acid, and ethanol is separated by liquid chromatography (HPLC) and detected with a refraction index (RI) detector.

For a total fermentation quality Ammonium-N (Arb1133) and pH is also analyzed.

Column, flow rate and temperature are taken from the application note “separation of organic acids and alcohols with Eurokat H”. (Application No.: VFD0054J).

<https://www.knauer.net/en/separation-of-organic-acids-and-alcohols-with-eurokat-h/a628>

**Main instrument:** HPLC-RI: (Azura, Knauer).

## 2. Reference and any modifications

Application No.: VFD0054J. <https://www.knauer.net/en/separation-of-organic-acids-and-alcohols-with-eurokat-h/a628>

## 3. Requirements for amount of sample.

Fresh silage, 20 g sample is required.

## 4. Contact person:

**Lab leader:** Hanne Kolsrud Hustoft

**Responsible for analysis:** Elin Follaug Johnsen

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