

16.18.04

**AOAC Official Method 970.76
Mold in Cranberry Sauce**

Howard Mold Count

First Action 1970

Final Action 1974

(a) *Strained sauce*.—Immerse unopened can of sauce in boiling water bath 30–45 min to facilitate breaking gel. Remove can from bath and open carefully to avoid loss of sauce through sudden release of pressure. Transfer contents into beaker (1 L for No. 2 can). Stir sauce to break gel. [Blender, **945.75B(c)** (*see* 16.1.01), at slow speed (350–450 rpm) may be used.] Thoroughly mix 50 g stirred sauce with 50 g stabilizer solution, **945.75C(v)** (*see* 16.1.01). Proceed as in **984.29** (*see* 16.17.01).

(b) *Whole sauce (seeds and skins included)*.—Pulp contents of container [if considerably >1 lb (500 g), such as No. 10 can, remove well-mixed aliquot of 1 lb (454 g)] through cyclone to remove skins and seeds, and prepare homogeneous pulp. Mix 50 g of this pulp with 50 g stabilizer solution, **945.75C(v)** (*see* 16.1.01). Proceed as in **984.29** (*see* 16.17.01).