

16.18.05

**AOAC Official Method 982.33
Mold in Fruit Nectars, Purees,
and Pastes**

**Howard Mold Count
First Action 1982
Final Action 1988**

A. Sample Preparation

(a) *Fruit nectars*.—Measure 40 mL well-mixed test portion into 40 mL graduated, thick-wall centrifuge tube (Corning, Pyrex No. 8340, or equivalent) and proceed as in **B**.

(b) *Fruit purees with no added starch*.—Dilute test portion 1 + 1 with H₂O, measure 40 mL well-mixed test sample into 40 mL graduated, thick-wall centrifuge tube, and proceed as in **B**.

(c) *Fruit purees with added starch*.—Weigh 50 g fruit puree into beaker and add 50 mL HCl solution (5 + 45). Mix well and heat on steam bath 15 min. Measure 40 mL well-mixed, hydrolyzed

suspension into 40 mL graduated, thick-wall centrifuge tube and proceed as in **B**.

(d) *Fruit pastes*.—Disperse 1 part paste in 3 parts H₂O. If necessary, warm gently to break gel. Measure 40 mL well-mixed test portion into 40 mL graduated, thick-wall centrifuge tube and proceed as in **B**.

B. Centrifugation and Concentration Adjustment

Centrifuge 10 min at 2200 rpm as in **970.75** (*see* 16.18.03). Gradually let centrifuge come to complete stop. Remove tubes and immediately decant supernate without disturbing sediment. Gently tap centrifuge tube to level top of sediment. Dilute sediment with stabilizer solution, **945.75C(v)** (*see* 16.1.01), as follows: (1) peach, apricot, mango, and papaya: 1 + 1; (2) pear and guava: 1 + 3; (3) strawberries, blackberries, raspberries, and blueberries: 1 + 6.

Proceed with Howard mold count as in **984.29** (*see* 16.17.01). For products diluted 1 + 1, divide number of positive fields by 2 before calculating % mold count.

References: *JAOAC* **65**, 1093(1982); **66**, 393(1983).