

METHODS COMMITTEE REPORTS**Committee on Additives, Beverages, and Food Process-Related Analytes****SUMER M. DUGAR, CHAIR**

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Committee Actions***Alcoholic Beverages, M. Abdul Mabud***

(1) *Determination of Fluoride in Wine by Ion Selective Electrode*: Study Director Bruno Trombella, E&J Gallo Win-

ery, PO Box 106, Farmington, CA 95230, Tel: +1-209-341-3251, Fax: +1-209-341-4541. The level of fluoride in wine is a health related issue. The United States and the European Union have agreed to an interim maximum tolerance of 3 ppm in wine. The collaborative study report has been favorably reviewed by the Committee Members, the Statistical Advisor, the Safety Advisor, and 2 of the OMB members assigned to review this study report. Recommend First Action status.

(2) *Determination of Cyanide in Stone Fruit Brandies and Liqueurs by IC with Amperometric Detection*: Study Director Norma Hill, Bureau of Alcohol, Tobacco and Firearms, Laboratory Services, 355 N. Wiget Ln, Walnut Creek, CA 94598, Tel: +1-925-280-3642, Fax: +1-925-280-3601. Hydrogen cyanide (prussic acid) is a naturally occurring contaminant in stone fruit brandies and liqueurs. The levels of free cyanide and the associated toxic cyanohydrins have health consequences. The existing AOAC Method **973.19** is a qualitative method for the detection of cyanide. Thus, a method for the quantitative determination was desired. Study Director, after completing method development and validation, has been trying to solicit collaborators with no success, thus far. Recommend put study on hold until guidance received from OMB regarding cost and procedure for incorporation as a SLV/Regulatory Method in e-CAM.

(3) *Determination of Alcohol in Distilled Spirits by Near Infrared Technology (NIRT)*: Study Director John Scussel, Bacardi Bottling Corp., PO Box 26368, 12200 N. Main St, Jacksonville, FL 32226-6368, Tel: +1-904-757-1280, Fax: +1-904-751-1397. After extensive research, the Study Director recommended to discontinue this study. Technical hurdles prevent establishment of a consistent method across all products and vendors. Recommend retire the topic and the Study Director.

(4) *Determination of Alcohol in Malt Beverages by Near Infrared (NIR) Technology*: Study Director Scussel (*see 3 above*) also studied the determination of alcohol in malt beverages by NIR, and mentioned that the technical hurdles noted for the proofing of distilled spirits were not encountered for malt beverages and expressed an interest in participating in any future collaborative study on NIR analysis of malt beverages for alcohol determination. However, in the past 2 years there has been no renewed interest in initiating a collaborative study. This topic may be reinstated when methodology development and validation is complete and method is ready to initiate a collaborative study. Recommend retire the topic.

(5) *Determination of Alcohol in Wines by Near Infrared (NIR) Technology*: A comparative study of the alcohol determination in various types of wines by NIR and GC (Method **983.13**) was undertaken jointly by ATF and Anton PAAR, USA. This study suggested that NIR is a viable technology for determining alcohol in wine. Two IR instrument manufacturers have expressed interest in a collaborative study

with their own instrument exclusively, but not collectively. Both IR instrument manufacturers have been informed that they must either submit a collaborative study that includes all IR instruments or sponsor a collaborative study using only their own instrument. No positive response as yet. This topic may be reinstated when either a sponsor is identified to offset the cost of collaborative study or a generic method is proposed which may be suitable for alcohol determination using any IR instrument. Recommend retire the topic.

(6) *Determination of Organic Acids in Wine by Capillary Electrophoresis*: About 3 years ago, Pierre Metra (Lareal, PO Box 234, Vannes Cedex 56006, France, Tel: +33-2-9-754-5455, Fax: +33-2-9-754-5464) expressed considerable interest in developing a capillary electrophoresis method for the simultaneous determination of organic acids in wine. For the past 3 years no progress has been reported. This topic may be reinstated when information is presented that the method has been developed and validated, and SD is ready to initiate the collaborative study. Recommend retire the topic.

(7) *Vanillin, Ethyl Vanillin, Coumarin, Maltol and Ethyl Maltol in Beverage Alcohol Products*: Study Director Eshwar Jagerdeo, Bureau of Alcohol, Tobacco and Firearms, National Laboratory Center, 1401 Research Blvd, Rockville, MD 20850, Tel: +1-301-217-5728. No activity is reported in the past 2 years and it appears that no activity is likely in the coming year. This topic may be reinstated when method development and validation are complete and SD is ready to initiate the collaborative study. Recommend retire the topic and the Study Director.

(8) *Pesticide Residues in Wine*: Pesticide residue in wine has health consequences, thus AOAC has an interest in initiating collaborative study for pesticide residue in wine. AOAC seeks a Study Director. Recommend continue study.

(9) *Total Sulfur Dioxide in Wine*: The level of total sulfite in wine has health consequences. This topic may be reinstated when a Study Director has been identified, the method validation is complete, and SD is ready to initiate a collaborative study. Recommend retire the topic.

(10) *Malt Beverages and Brewing Materials*: Study Director, Vacant. Recommend retire the subject.

Color Additives, Vacant

No topics, no Study Director, no activity. Sneh Bhandari of Silliker Laboratories, Chicago IL, has volunteered to act as GR for this subject. Bhandari has proposed 2 topics: FD&C Yellow 5 and FD&C Red 40 in food. Recommend appointment of Bhandari as GR.

Flavors, Janet M. Scalese

Determination of Site-Specific (D/H) Ratios in Vanillin by ²H-NMR: Study Director Eric Jamin, Eurofins Scientific, Rue Bobierre BP 42301, F-44323 Nantes Cedex 3, France, Tel: +33-2-51-83-21-00, Fax: +33-2-51-83-21-11, E-mail: EricJamin@Eurofins.com. Jamin has replaced Gilles Martin as Study Director. Revised study protocol has been submitted to AOAC and is being reviewed. Eight laboratories have ana-

lyzed the familiarization sample. Based on the information from that analysis, additional advice was provided to the collaborating laboratories. Jamin is prepared to move forward with the study as soon as the review is complete. Recommend continue study.

Food Additives, James M. Burggraf

No GR report, no study topics, no Study Director, and no activity reported. John Casanova has been approached to accept the position of GR for food additives. Recommend appointment of Casanova as GR.

Gelatins, Wayne A. Turner

No GR report, no topics, and no Study Director. Wayne Turner retired about 1 year ago. Recommend retire the subject.

Nonalcoholic Beverages, James A. Kinsinger

Quinine in Soda: Study Director Tomika Moore, Bureau of Alcohol, Tobacco and Firearms, National Laboratory Center, 1401 Research Blvd, Rockville, MD 20850, Tel: +1-301-217-5764, Fax: +1-301-413-9463, E-mail: tlmoore@atfhq.atf.treas.gov. No GR report, no activity. Recommend retire the Study Director, the topic, and the GR.

Spices and Other Condiments, Roman Grypa

(1) *Moisture in Spices, Vacuum Oven Method*: Study Director Louis Sanna, Gilroy Foods, 1350 Pacheco Pass Hwy, PO Box 1088, Gilroy, CA 95020-1088, Tel: +1-408-846-3452, Fax: +1-408-846-3152. Collaborative study manuscript (tracking number C-14) has been submitted and was reviewed by General Referee and methods committee. Recommend that this study moves to OMB for review. If necessary, Chair will work with OMB/SD to find a sponsor.

(2) *Water Activity of Spices*: Study Director Pierre Metra, Lareal, PO Box 234, Vannes Cedex 56006, France, Tel: +33-2-9-754-5455, Fax: +33-2-9-754-5464. No report received. Recommend continue study.

(3) *Moisture and Total Fat in Dressing, Sauces, and Condiments by Rapid Microwave Drying and Automatic Solvents Extraction*: Study Director John Brill, McCormick & Co., Inc., 204 Wight Ave, Hunt Valley, MD 21031, Tel: +1-410-771-7975, Fax: +1-410-527-8071. Collaborative study protocol has been submitted for review (tracking number Cg013). Recommend that AOAC contact Brill and inform him that he has been accepted as a Study Director for this topic. Continuation of this study moving forward contingent on resolving funding issue. Recommend continue study.

(4) *Piperine in Black Pepper*: Initiate a Peer Review study to change the current extraction solvent from ethylene dichloride to ethanol. Currently, ASTA and ISO methods extract piperine with ethanol, which is an environmentally friendly solvent. Recommend continue study.

Filth and Extraneous Materials in Food and Drugs, Alan R. Olsen

(1) *Revise sections 16.1.02A (Definition of Terms) and 16.1.02B, part (i) (Special Techniques—Format for Reporting Filth) of the topic chapter to reflect recent scientific and regulatory advances:* The shift in emphasis towards detecting filth that is associated with potential hazards will require the addition of new definitions as well as new categories for reporting filth from insects and other pests so that the definitions and reporting categories more accurately reflect associations with potential hazards. Changes to Chapter 16 of OMA as submitted by GR are approved. Recommend OMB action.

(2) *Develop methods for detecting hazardous foreign objects in various commodities:* Recruit members to develop methods for detecting hazardous foreign objects in various commodities. There is a priority need for verification and validation methods for physical hazards from foreign objects in seafood, juice, and meat commodities in order to evaluate conformance to HACCP (Hazard Analysis and Critical Control Points) regulations and prerequisite sanitation programs. Recommend continue study.

(3) *Develop a protocol for micromorphology studies of insect and hair fragment:* Historically, AOAC is a primary resource for studies of the micromorphology of insect and hair fragments. There is an urgent need to begin a series of new studies in this area because the previous micromorphology studies by members did not deal with insect vectors of foodborne pathogens. Nor did the previous studies follow established scientific procedures for validating and vouchering specimens that are used in insect taxonomy and morphology research studies. The protocol will contain instructions for conducting micromorphology studies including procedures for validating and vouchering study specimens. This is necessary to ensure that future studies are conducted in a uniform and scientifically sound manner. Recommend continue study.

(4) *Granary Weevil Myosin by Immunoassay Method:* No activity on this topic for a number of years and no Study Director. Recommend retire the topic.

(5) *Determination of Rat and Mouse Feces in Wheat Flour:* No activity on this topic for a number of years and no Study Director. Recommend retire the topic.

(6) *External Light Filth in Grains and Seeds by Flotation Method:* No activity on this topic for a number of years and no Study Director. Recommend retire the topic.