

METHODS COMMITTEE REPORTS

Committee on Additives, Beverages, and Food Process-Related Analytes

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Study Director Topics

Alcoholic Beverages.—General Referee, Abdul Mabud

(1) **2003.03 Determination of Fluoride in Wine by Ion Selective Electrode.**—Study Director, Bruno Trombella, E&J Gallo Winery, PO Box 106, Farmington, CA 95230, Tel: +1-209-341-3251, Fax: +1-209-341-4541. The Methods Committee on Additives, Beverages, and Food Process Related Analytes adopted the fluoride method as First Action on

March 27, 2003. The method was published as part of the collaborative study and will be included in the *Official Methods of Analysis* in 2004.

(2) *Determination of Cyanide in Stone Fruit Brandies and Liqueurs by IC with Amperometric Detection.*—Study Director, Norma Hill, Alcohol & Tobacco Tax & Trade Bureau, Compliance Monitoring Laboratory, 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 has completed the method development and validation, but did not find any collaborators for the study. The study is currently on hold until guidance is received from OMB regarding the cost and procedure to incorporate it as a SLV/Regulatory Method in e-CAM. Continue Study.

(3) *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 (AOAC OMA 983.13) was undertaken jointly by the Alcohol and Tobacco Tax and Trade Bureau (TTB) and Anton PAAR, USA. This study suggested that NIR is a viable technology for determining alcohol in wine. Robert Hale of Anton Paar initially expressed an interest to serve as the study director for the method using Anton Paar's instrument, but in a recent communication he expressed that Anton Paar is not ready to spend \$30 000 to cover the collaborative study costs that AOAC asks. Retire the topic.

(4) *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 Directory. Continue Study.

(5) *Vanillin, Ethyl Vanillin, Coumarin, Maltol, and Ethyl Maltol in Beverage Alcohol Products.*—No progress in method development. Topic may be reinstated when new study director is identified. Retire the topic.

(6) *Malt Beverages and Brewing Materials.*—Study Director, Vacant.

Color Additives.—General Referee, Sneha D. Bhandari

The appointment of the General Referee (GR) for Color Additives was made on March 19, 2003. After the appointment, the GR solicited interest in methods for the quantitation of FD&C colors in food and beverages. An urgent need for a validated and collaboratively studied method for quantitation

of FD&C Yellow 5 and Red 40 in food and beverages was identified. The GR has identified a suitable method for this purpose. This is an HPLC-based method using a specific gradient program for elution of the colors. The detection is in the visible range. This is a single laboratory validated method. The method is accurate, precise, and suitable for initiating a collaborative study. The GR proposes that this method be further studied collaboratively using the AOAC protocols. The collaborators are solicited to study this HPLC method for FD&C colors, specifically, Yellow 5 and Red 40 in food and beverages. Those who are interested please contact the GR. The GR solicits interest in methods for the quantitation of other FD&C colors in food and beverages.

Filth and Extraneous Materials in Foods and Drugs.—General Referee, Alan Olsen

No report.

Flavors.—General Referee, Janet M. Scalese

No report.

Food Additives.—General Referee, John Casanova

No report.

Nonalcoholic Beverages.—General Referee, Retired.

No activity.

Spices and Other Condiments.—General Referee, Roman Grypa

(1) *Moisture in Spices, Vacuum Oven Method, C-14.*—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, E-mail: lsanna@gilroyfoods.com. Final study manuscript has been submitted for review. Recommend expediting process to move this method to First Action Official Method adoption or drop this topic.

(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, E-mail: pmetra@lareal.com. No report received. Continue study.

(3) *Moisture and Total Fat in Dressing, Sauces, and Condiments by Rapid Microwave Drying and Automatic Solvents Extraction, Cg013.*—Study Director, John Brill, McCormick & Co., Inc., 204 Wight Ave, Hunt Valley, MD 21031, Tel: +1-410-771-7975, Fax: +1-410-527-8071, E-mail: John_Brill@McCormick.com.

(4) *Piperine in Black Pepper (AOAC Official Method 987.07).*—Recommend changing the extraction and optical solvent from ethylene dichloride to ethanol. The American Spice Trade Association (ASTA; Method 12.1) and the International Organization for Standardization (ISO; Method 5564:1982) extract piperine from black and white pepper with ethanol. Changing the extraction solvent in AOAC Method 987.07 would make these 3 analytical methods identical.