

METHODS COMMITTEE REPORTS

Committee on Commodity Foods and Commodity Products

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Committee Actions

The minutes and agenda were approved. William Trujillo, General Referee (GR) for Meat and Meat Products, resigned July 2006. Simon Freeman, GR for Chocolate and Cacao Products, resigned August 2006. Two members were nominated to serve on the Committee; they were asked to provide the staff with resumes. The Chair has heard nothing since.

There were 2 methods adopted as First Action; 6 method studies were discontinued and one recommended to the Board of Directors for Final Action.

Fruit and Fruit Products

General Referee David Hammond, Reading Berkshire, UK, Tel: 44-118-986-8541, E-mail: davidfruitjuice@aol.com. The GR did not issue report.

2005.02 Determination of Total Monomeric Anthocyanin Pigment Content by the pH Differential Method for Fruit Juices, Beverages, and Natural Colorants.—Differences in interpretation among the GR, the Official Methods Board (OMB), and the authors were resolved at the OMB meeting subsequent to the Committee meeting. Adopt as First Action and ask the Study Director (SD) to serve as Method Advisor.

Hydrolyzed Inulin Syrup and High Fructose Corn Syrup Solids in Apple Juice by GC.—Michael McLaughlin, U.S. Food and Drug Administration, Center for Food Safety and Applied Nutrition, HFS-347, 5100 Paint Branch Pkwy, College Park, MD 20740-3835, Tel: 301-436-1958, E-mail: michael.mclaughlin@cfsan.fda.gov. Original study was flawed: all of the test samples were prepared from a single apple juice. The SD is preparing a revised protocol which is due before the end of 2006. Continue study.

Determination of Hypoglycine-A in Canned Ackee Fruit by LC.—George Ware, U.S. Food and Drug Administration, 60 8th St NE, Atlanta, GA 30309, Tel: 404-253-2249, E-mail: gware@ora.fda.gov. The SD would like to conduct a peer-reviewed study of the method. Continue study.

Capillary Electrophoresis of Organic Acids in Juices.—Michael S. McCroan, Minute Maid/Coca Cola North America, 2631 Apopka, FL 32703, E-mail: mmcroan@minjutemaid.com. The data from the original study were unsatisfactory. The original SD does not wish to continue, but in 2005 the GR reportedly found another SD for the project. However, efforts to contact the GR have been unsuccessful. Discontinue study.

Detection of Components Associated with Pulp Wash in Orange Juice.—Paul Cancalon, Florida Department of Citrus, 700 Experimental Station Rd, Lake Alfred, FL 33850, Tel: 863-295-5930, E-mail: pcancalo@citrus.state.fl.us. In 2005, the SD reported data from both methods studied: (1) capillary zone electrophoresis and UV detection and (2) HPLC proved unsatisfactory. Since pulp wash is now legal in the United States and Europe, there is no interest in continuing the study. Discontinue topic.

Dairy Products

General Referee Robert L. Bradley, Jr, University of Wisconsin, Madison, WI, Tel: 608-263-2007, E-mail: rbradley@wisc.edu.

Lactose in Milk.—Study Directors Joanna M. Lynch and David M. Barbano, Cornell University, 118 Stocking Hall, Ithaca, NY 14853, Tel: 607-273-6307, Fax: 607-254-4868, E-mail: JL72@cornell.edu, dmb37@cornell.edu. Conducted a

collaborative study in May 2005 on a nonproprietary method for the enzymatic determination of the anhydrous lactose content of milk. Twelve laboratories participated and analyzed 8 milk materials in blind replicate. The materials represented raw, processed, and fortified milks with an anhydrous lactose range of 3 to 7.6%. Repeatability and reproducibility method performance statistics were excellent, with HorRat values consistently below 0.30. A report has been submitted to the AOAC Official Methods program with the recommendation that the method be adopted Official First Action. Adopt First Action and ask Study Director to serve as Method Advisor.

972.16 Infrared Spectroscopic Methods for Determination of Fat, Protein, Lactose, and Total Solids Content of Milk.—Study Directors Joanna M. Lynch and David M. Barbano. Much of preliminary work has been completed. Three manuscripts have been written and accepted for publication in the *Journal of Dairy Science* [89, 2761(2006); 89, 2817(2006); 89, 2833(2006)]. This work will form the foundation for revision of Method 972.16 and a subsequent collaborative study of the revised method. These 3 manuscripts demonstrate the improvements in Method 972.16 that can be obtained when the instruments' precalibration procedures are optimized and well defined, and calibration is robust and statistically valid. Plans are underway to submit a protocol to conduct an AOAC collaborative study of a modification of Method 972.16 with the objective of characterizing accuracy and within- and between-laboratory performances. The performance of Method 972.16 has never been studied collaboratively within the framework of the harmonized AOAC/IDF/ISO protocol for interlaboratory studies. Method 972.16 needs major revisions and it should remain as a First Action method and remain as an active topic. Continue study.

998.04 Neutral Lactase Activity in Enzyme Preparations.—AOAC INTERNATIONAL was seeking an SD for further study of this method. In at least 4 years, no one has undertaken the work. Discontinue topic.

Meat and Meat Products

General Referee William Trujillo, Madison, WI, E-mail: w.trujillo@comcast.net. (The GR resigned without issuing a report.)

PVM 1:2003 Rapid Determination of Fat and Moisture in Meats by Microwave in Meats and NMR Analysis.—Assigned a Peer-Verified Method in 2003. Collaborative work has started. Continue study.

Determination of Fat, Moisture, and Protein in Meat and Meat Products Using the FOSS FoodScan™ Near-Infrared (NIR) Spectrophotometer with the FSS Artificial Neural Network (ANN) Calibration Model and Associated Database.—The method and instrument designed for plants preparing fresh ground and emulsified beef, pork, chicken, and turkey has undergone the collaborative study. That report is now being reviewed. Continue study.

Seafood

General Referee Steve Winters, National Seafood Inspection Laboratory, 3209 Frederic Ave, Pascagoula, MS

39568-1207, Tel: 228-762-7402 ext. 311, E-mail: steve.winters@noaa.gov. (The GR did not issue a report.)

996.15 Fish Flesh Content in Frozen Fishery Products by the End-Scrape Method.—Jane E. Fox-Dobson. USDC Seafood Inspection Program, 11-15 Parker St, First Floor, Gloucester, MA 01930, Tel: 978-281-9386, E-mail: Jane.E.Fox-Dobson@noaa.gov. The Committee was concerned about the request by the SD that recovery factors be added to the method for the following reasons: (1) The fact that AOAC policy is not to accept factors and (2) the actual stability of the proposed correction factors is in question. The Committee asked the SD to provide an estimate of both inter- and intralaboratory variability, publish these data as a technical note, and provide a description of the procedure used. The Committee agreed to provide a decision as soon as possible after these tasks are done. The SD is currently (2006) analyzing all of the data to defend her position regarding the adjustment factors and to provide inter- and intralaboratory variability. Continue study for 1 year only to allow the SD to do a true interlaboratory study. The Chair will so advise the SD.

Tobacco

General Referee Harold Burton, Department of Agronomy, College of Agriculture, Lexington, KY 40546-0091, Tel: 606-223-2946, E-mail: hburton@ca.uky.edu. The GR did not issue a report. Attempts to contact him have been unsuccessful. Discontinue entire subject area.

Chocolate and Cacao Products

Simon Freeman, York, UK, Tel: 44-1904-604755, E-mail: simon.freeman@uk.nestle.com. The GR resigned without issuing a report.

Carbohydrates in Chocolate Products

W. Jeffrey Hurst, Hershey Foods, Co., Hershey Foods Technical Center, PO Box 805, Hershey, PA 17033, Tel: 717-534-5145, E-mail: whurwst@hersheys.com. This study was designed to validate an HPAEC method using pulsed amperometric detection as a substitute for Method 930.11 for the determination of fructose, glucose, sucrose, maltose, and lactose in chocolate. Study was dependent on funding. In 3 years, no funds have become available. Discontinue study.

Cereal and Cereal Products

General Referee Stephen R. Delwiche, U.S. Department of Agriculture, ARS Instrumentation and Sensing Laboratory, Bldg 303 BARC E, Beltsville, MD, Tel: 301-504-9466, E-mail: delwiche@ba.arw.usda.gov. The GR did not issue a report.

992.22 Iodine (as Iodide).—Last year, the Committee recommended 992.22 as Final Action. The OMB suggested the study be discontinued because of an unfavorable report by one user only. The Committee was uncomfortable with this action and asked for time to research the matter more fully. The Chair has attempted to contact someone responsible for this study. E.J.M. Konings was contacted. He never replied and no others were located. No written comments about the method have been located. Adopt Final Action.