

METHODS COMMITTEE REPORTS

Commodity Foods and Commodity Products

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Committee Actions

The Committee met on the above date. The minutes and agenda were approved.

Fruit and Fruit Products

David Hammond, General Referee, Reading Berkshire, United Kingdom, Tel: 44-118-986-8541, E-mail: davidfruitjuice@aol.com.

(In the absence of a GR report the Chair has issued the report.)

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. During 2006 the SD has discussed repeating the study with AOAC but the cost to resubmit precludes the organization from repeating it. Discontinue 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.

Dairy Products

Robert L. Bradley, Jr, General Referee, 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. The Study Directors 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 <0.30. A report has been submitted to the AOAC *Official Methods*SM 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 the Fat, Protein, Lactose, Total Solids Content of Milk: Study Directors Joanna M. Lynch and David M. Barbano. Study Directors report that much of preliminary work has been completed. Three manuscripts have been written and accepted for publication in the *Journal of Dairy Science* (2006, **89**,2761; 2006, **89**,2817; 2006, **89**,2833). 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.

Meat and Meat Products

No GR.

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 for plants preparing fresh-ground and emulsified beef, pork, chicken, and turkey has undergone the collaborative study. The method has been adopted as First Action. The author died suddenly in May 2007. Comments on the method should be directed to the Chair of the Committee.

Seafood

Steve Winters, General Referee, 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, U.S. Department of Commerce, Seafood Inspection Program, 11-15 Parker St, First Fl, Gloucester, MA 01930, Tel: 978-281-9386, E-mail: Jane.E.Fox-Dobson@noaa.gov. The Chair advised the SD of the Committee's concerns. While some correspondence ensued, the SD has not even started the additional studies requested. Discontinue entire subject area.

Tobacco

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

Cereal and Cereal Products

Stephen R. Delwiche, General Referee, U.S. Department of Agriculture, Agricultural Research Service, 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.