**Appendix II**

**ENDORSEMENT OF METHODS OF ANALYSIS PROVISIONS IN CODEX STANDARDS**

1. Committee on Fish and Fishery Products
2. FAO/WHO Coordinating Committee for Asia
3. Committee on Processed Fruits and Vegetables
4. FAO/WHO Coordinating Committee for the Near East
5. Committee on Fats and Oils
6. Committee on Nutrition and Foods for Special Dietary Uses
7. Committee on Milk and Milk Products
8. Committee on Sugars
9. Committee on Contaminants in Foods

**A. COMMITTEE ON FISH AND FISHERY PRODUCTS**

**Standard for Smoked Fish, Smoke-Flavoured Fish and Smoke-Dried Fish**

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| --- | --- | --- | --- | --- |
| **COMMODITY** | **PROVISION** | **METHOD** | **PRINCIPLE** | **Notes and Type** |
| Smoked Fish, Smoke-Flavoured fish and Smoke-dried fish | Water phase salt | AOAC 952.08AOAC 937.09Described in standard[[1]](#footnote-1) | Calculation | **Type I** |
| Smoked Fish, Smoke-Flavoured fish and Smoke-dried fish | Water activity | NMKL 168, 2001 | Electrometry | **Type III** |
| Smoked Fish, Smoke-Flavoured fish and Smoke-dried fish | Water activity | ISO 21807:2004 | Electrometry | **Type III** |
|  |  |  |  |  |

**Method Performance Criteria for histamine in smoked fish, smoke-flavoured fish and smoke-dried fish**

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| --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Provision | ML (mg/100 g) | Minimum applicable range (mg/100 g) | LOD (mg/100 g) | LOQ (mg/100 g) | RSDR(%) | Recovery | Suggested methods that meet the criteria | Principle |
| Histamine | 10 (average) | 8 – 12 | 1 | 2 | 16.0 | 90 – 107 | AOAC 977.13 | NMKL 91, 1987NMKL 196, 2013 | FluorometricHPLC |
| histamine | 20 (each unit) | 16 – 24 | 2 | 4 | 14.4 | 90 – 107 | AOAC 977.13 | NMKL 91, 1987NMKL 196, 2013 | FluorometricHPLC |

**Standard for Live Abalone and for Raw Fresh Chilled or Frozen Abalone for Direct Consumption or for Further Processing**

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| --- | --- | --- | --- | --- |
| **COMMODITY** | **PROVISION** | **METHOD** | **PRINCIPLE** | **Notes and Type** |
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| frozen abalone (covered by glaze) | Net weight  | AOAC 963.18 | Gravimetry | **Type I** |

**B. FAO/WHO COORDINATING COMMITTEE FOR ASIA**

**Regional Standard for Tempe**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **COMMODITY** | **PROVISION** | **METHOD** | **PRINCIPLE** | **Notes and Type** |
| Tempe | Moisture content | AOAC 925.09 | AACCI 44-40.01 | Gravimetry (vacuum oven) | **type I** |
| Tempe | Protein content | NMKL 6, 2004 or AOAC 988.05 or AACCI 46-16.01(Nitrogen factor6.25) | Titrimetry, Kjeldahl digestion | **type I** |
| Tempe | Lipid Content | AOAC 983.23 | Gravimetry | **type I** |
| Tempe | Crude fibre | ISO 5498:1981 or AOAC 962.09 or AACCI 32-10.01 |  Gravimetry | **type I** |

**Regional Standard for Non-Fermented Soybean Products**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **COMMODITY** | **PROVISION** | **METHOD** | **PRINCIPLE** | **Notes and Type** |
| Non-fermented soybean products | Moisture content | AOAC 925.09 | AACCI 44-40.01 | Gravimetry (vacuum oven) | **type I** |
| Non-fermented soybean products | Protein content |  NMKL 6, 2004 or AACCI 46-16.01 or AOAC 988.05 or AOCS Bc 4-91 or AOCS Ba 4d-90(Nitrogen factor6.25) | Titrimetry, Kjeldahl digestion | **type I** |

**C. COMMITTEE ON PROCESSED FRUITS AND VEGETABLES**

**1. Methods of Analysis**

**Standard for Canned Apple Sauce**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **COMMODITY** | **PROVISION** | **METHOD** | **PRINCIPLE** | **Notes and Type** |
| Canned Apple Sauce | Fill of containers | CAC/RM 46-1972\* (for glass containers) (Codex general method for processed fruits and vegetables)andISO 90-1.1:1999 (for metal containers)(Codex general method for processed fruits and vegetables) | Weighing | **Type I** |
| Canned Apple Sauce | Soluble solids | AOAC 932.12ISO 2173:2003(Codex general method for processed fruits and vegetables) | Refractometry | **Type I** |

**Standard for Table Olives**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **COMMODITY** | **PROVISION** | **METHOD** | **PRINCIPLE** | **Notes and Type**  |
| Table olives | Drained weight | AOAC 968.30(Codex general method for processed fruits and vegetables) | SievingGravimetry | **Type I** |
| Table olives | Fill of containers | CAC/RM 46-1972\* (for glass containers) (Codex general method for processed fruits and vegetables)andISO 90-1.1:1999 (for metal containers)(Codex general method for processed fruits and vegetables) | Weighing | **Type I** |
| Table olives | pH of brine | NMKL 179:2005(Codex general method for processed fruits and vegetables) | Potentiometry | **type II** |
| Table olives | AOAC 981.12(Codex general method for processed fruits and vegetables) | **Type III** |
| Table olives | ISO 1842:1991 | **Type IV** |
| Table olives | Salt in brine | AOAC 971.27 | NMKL 178, 2004(Codex general method) | Potentiometry | **Type II** |
| Table olives | ISO 3634:1979“chloride expressed as sodium chloride”(Codex general method for processed fruits and vegetables) | **Type III** |
| Table olives | Lead | AOAC 999.11 | NMKL 139, 1991 (Codex general method) | AAS (Flame absorption) | **Type II** |
| Table olives | Tin | AOAC 980.19 (Codex general method) | AAS | **Type II** |

**\* DETERMINATION OF WATER CAPACITY OF CONTAINERS (CAC/RM 46-1972)**

1. **SCOPE**

This method applies to glass containers.

2. **DEFINITION**

The water capacity of a container is the volume of distilled water at 20°C which the sealed container will hold when completely filled.

3. **PROCEDURE**

3.1 Select a container which is undamaged in all respects.

3.2 Wash, dry and weigh the empty container.

3.3 Fill the container with distilled water at 20°C to the level of the top thereof, and weigh the container thus filled.

4. **CALCULATION AND EXPRESSION OF RESULTS**

Subtract the weight found in 3.2 from the weight found in 3.3. The difference shall be considered to be the weight of water required to fill the container. Results are expressed as mL of water.

**Aqueous coconut products**

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| --- | --- | --- | --- | --- |
| **Products** | **Provisions** | **Method** | **Principle** | **Type** |
| Aqueous coconut products | Total Fats | ~~ISO 1211:1999~~~~IDF 1D:1996~~**ISO 1211|IDF 1:2010** | Gravimetry (Röse-Gottlieb) | I |
| Aqueous coconut products | Totals Solids | ~~ISO 6731:1989~~~~IDF 21B:1987~~**ISO 6731|IDF 21:2010** | Gravimetry | I |
| Aqueous coconut products | Non-fat solids | ~~ISO 1211:1999~~~~IDF 1D:1996~~**ISO 1211|IDF 1:2010**~~And~~ ~~ISO 6731:1989~~~~IDF 21B:1987~~**ISO 6731|IDF 21:2010** | Calculation:Gravimetry (Röse-Gottlieb)Gravimetry  | I |
| Aqueous coconut products | Moisture | ~~ISO 6731:1989~~~~IDF 21B:1987~~**ISO 6731|IDF 21:2010** | Gravimetry | I |

1. **Sampling**

|  |  |  |
| --- | --- | --- |
| Commodity | Sampling Plan | Status |
| Table Olives | Described in the Standards | Endorsed |

**D. FAO/WHO COORDINATING COMMITTEE FOR THE NEAR EAST**

**Regional Standard for Date Paste**

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| --- | --- | --- | --- | --- |
| **COMMODITY** | **PROVISION** | **METHOD** | **PRINCIPLE** | **Notes and Type**  |
| Date Paste | Moisture | AOAC 934.06 | Gravimetry | **Type I** |
| Date Paste | Mineral matter content | ISO 762:2003 | Gravimetry | **Type I** |
| Date Paste | Ash | AOAC 940.26 | Gravimetry | **Type I** |
| Date Paste | Acid Soluble Ash | AOAC 900.02D | GravimetryCalculation | **Type I** |

**Regional Standard for Halwa Tehenia**

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| --- | --- | --- | --- | --- |
| **COMMODITY** | **PROVISION** | **METHOD** | **PRINCIPLE** | **Notes and Type**  |
| Halwa Tehenia | Sugars |  ISI 28-1e[[2]](#footnote-2) | Polarimetry | **Type IV** |
| Halwa Tehenia | Acidity |  AOAC 924.53, AOAC 942.15 | Titrimetry | **Type IV** |

**E. COMMITTEE ON FATS AND OILS**

**Standard on Olive Oil and Olive Pomace Oil**

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| --- | --- | --- | --- | --- |
| **COMMODITY** | **PROVISION** | **METHOD** | **PRINCIPLE** | **Notes and Type** |
| Olive Oils and Olive Pomace Oils | Erythrodiol + uvaol | COI/T.20/doc.No 30-2011 | Gas chromatography | **Type II** |

1. **COMMITTEE ON NUTRITION AND FOODS FOR SPECIAL DIETARY USES**

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| --- | --- | --- | --- | --- |
| **Products** | **Provisions** | **Method** | **Principle** | **Note and Type** |
| Special foods | Loss on drying (milk based) | AOAC 925.23 ~~IDF Standard 21B:1987 ISO 6731:1989~~**ISO 6731|IDF 21:2010** | Gravimetry  | Type I |
| Special foods | Sodium and Potassium | ~~ISO 8070:1987 (confirmed 1992)~~~~IDF Standard 119A:1987~~**ISO 8070|IDF 119:2007** | Flame ~~emission~~ **atomic absorption** spectrometry | Type II |
| Infant formula | Moisture/Total Solids | AOAC 990.20~~IDF 21B:1987 or~~~~ISO 6731:1989~~**ISO 6731|IDF 21:2010** | Gravimetry | Type I |

1. **COMMITTEE ON MILK AND MILK PRODUCTS**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Products** | **Provisions** | **Method** | **Principle** | **Type** |
| ~~Edible Casein Products~~ | ~~Casein in protein~~ | ~~ISO 17997-1|IDF 29-1:2004~~ | ~~Titrimetry, Kjeldahl~~ | ~~I~~ |
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1. **Committee on Sugars**

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| **Products** | **Provisions** | **Method** | **Principle** | **Note and Type** |
| Honey | diastase activity | IHC Method for Determination of Diastase activity with Phadebas, 2009 except that the incubation time should be increased from 15 to 30 minutes. |  | Type IV |

1. **Committee on Contaminants in Foods**

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| --- | --- | --- |
| **Commodity** | **Sampling Plan** | **Status** |
| Dried Figs | Described in the Standard | Endorsed |

1. % salt x 100 / (%water + %salt) [↑](#footnote-ref-1)
2. http://www.starch.dk/isi/methods/28luff.htm [↑](#footnote-ref-2)