

**COLLABORATIVELY-TESTED NON-STATUTORY METHODS FOR
FOOD ANALYSIS**

Method Number	Reference (Journal of the Association of Public Analysts)	Title
V0	1992, <u>28(1)</u> , 11-16	Introduction, General Considerations and Analytical Quality Control
V1	1992, <u>28(1)</u> , 17-24	Dietary Fibre (Colorimetry)
V2	1992, <u>28(1)</u> , 25-36	Dietary Fibre (GLC)
V3	1992, <u>28(1)</u> , 37-42	Erucic Acid in Oils and Fats
V4	1992, <u>28(1)</u> , 43-49	Biphenyl and 2-hydroxybiphenyl in Citrus Fruits
V5	1992, <u>28(2)</u> , 63-67	Moisture in Cocoa and Chocolate Products
V6	1992, <u>28(2)</u> , 69-72	Ash in Cocoa and Chocolate Products
V7	1992, <u>28(2)</u> , 73-77	Unsaponifiable Matter in Cocoa and Chocolate Products
V8	1992, <u>28(2)</u> , 79-82	Acidity in Cocoa and Chocolate Products
V9	1992, <u>28(2)</u> , 83-88	Total Fat in Cocoa and Chocolate Products
V10	1992, <u>28(2)</u> , 89-94	Milk Fat in Cocoa and Chocolate Products
V11	1992, <u>28(2)</u> , 95-98	Loss of Mass on Drying of Quick Frozen French Fried Potatoes
V12	1992, <u>28(2)</u> , 99-102	Ice-Glaze on Quick Frozen Fish Fillets

V13	1992, <u>28(3)</u> , 117-121	Ice-Glaze on Quick Frozen Prawns
V14	1992, <u>28(3)</u> , 123-127	Ice-Glaze on Quick Frozen Prawns
V15	1992, <u>28(3)</u> , 129-132	Soluble Solids in Vinegar
V16	1992, <u>28(3)</u> , 133-138	Total Fat in Mayonnaise
V17	1992, <u>28(3)</u> , 139-143	Egg-Yolk in Mayonnaise
V18	1992, <u>28(3)</u> , 145-152	Vinyl Chloride in Foods
V19	1992, <u>28(4)</u> , 171-175	Acidity in Honey
V20	1992, <u>28(4)</u> , 177-181	Ash in Honey
V21	1992, <u>28(4)</u> , 183-187	Moisture in Honey
V22	1992, <u>28(4)</u> , 189-193	Water-Insoluble Solids in Honey
V23	1992, <u>28(4)</u> , 195-199	Hydroxymethylfurfural (HMF) in Honey
V24	1992, <u>28(4)</u> , 201-206	Insoluble Matter in Instant Coffee
V25	1993, <u>29(1)</u> , 33-48	Soya Protein in Meat Products
V26	1993, <u>29(1)</u> , 49-55	Crude Fibre in Flours
V27	1993, <u>29(3)</u> , 189-200	Detection of Irradiated Herbs and Spices (TL procedure)
V28	1993, <u>29(3)</u> , 201-208	Detection of Irradiated Meats which contain Bone Fragments using ESR Spectroscopy (ESR procedure)
V29	1993, <u>29(3)</u> , 209-220	Detection of Irradiated Poultry Meat (Microbiological screening procedure)

V30	1993, <u>29(4)</u> , 253-262	Detection of Thermotolerant Campylobacters
V31	1993, <u>29(4)</u> , 263-269	Enumeration of Total Revivable Colony Count in Natural Mineral Water
V32	1993, <u>29(4)</u> , 271-277	Detection of <i>Escherichia coli</i> in Natural Mineral Water
V33	1993, <u>29(4)</u> , 279-290	Detection of <i>Pseudomonas aeruginosa</i> in Natural Mineral Water
V34	1994, <u>30(1)</u> , 49-54	Differentiation of Fresh and Frozen-Thawed Poultry Meat
V35	1994, <u>30(4)</u> , 79-88	Determination of Papain in Meat
V36	1995, <u>31(1)</u> , 1-22	Englyst soluble, insoluble and total dietary fibre
V37	1996, <u>32</u> , 39-52	Detection of Irradiated Food Containing Fat: Chemical Method for Detection of 2-Dodecylcyclobutanone and 2-Tetradecylcyclobutanone
V38	1996, <u>33</u> , 67-85	Method for the enumeration of <i>Listeria Monocytogenes</i> in meat and meat products
V39	1997, <u>33</u> , 127-144	Englyst Procedure for Determination of Dietary Fibre as Non-Starch Polysaccharides: Measurement of Constituent Sugars by Gas-Liquid Chromatography
V40	1997, <u>33</u> , 145-159	Englyst Procedure for Determination of Dietary Fibre as Non-Starch Polysaccharides: Measurement of Constituent Sugars by Colorimetry