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AOAC Official Method

•AOAC 's ability to validate fully collaboratively studied methods has been steadily on the decline, approving only three in 2010. •AOAC was repeatedly disappointing customers and communities who needed methods to solve problems. •AOAC already had a reputation of being slow and old with cumbersome processes – was potentially

AOAC Official Methods of AnalysisSM These were "Lactose, free and low, Profile by High Performance Anion Exchange Chromatography with Pulsed Amperometric Detection (HPAEC-PAD) " and "Lactose in Low Lactose Containing Milk and Milk Products by electrochemical biosensor technology. " Both methods were adopted as First Action Official Methods of Analysis, with changes. Next steps will include development of a validation protocol that will meet the requirements of AOAC, ISO, and IDF for interlaboratory study.

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AOAC SMPR 2011.011 Standard Method Performance Requirements for in vitro Determination of Total Antioxidant Activity ... Modification approved by Official Methods Board in January 2013 2000.14. ... in Olive Oil, Peanut Oil, and Page 10/17

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Official Methods of Analysis - AOAC International Performance TestedMethodsSM or AOACI Official Methods of AnalysisSM and can be used as 14 . acceptance criteria for verification at user laboratories. 15 . 16 1. Applicability 17 Targeted Testing (TT) methods to monitor extra virgin olive oil (EVOO) for the detected presence of 18

2 Testing (TT) of Other Vegetable Oils and Low ... - AOAC AOAC SMPRs are used by AOAC expert review panels in 11 their evaluation of validation study data for method being considered for Performance Tested 12 MethodsSM or AOAC Official Methods of AnalysisSM, and can be used as acceptance criteria for 13 verification at user laboratories.

14 1.15 Applicability

1 AOAC SMPR 2020.XXX; Draft AOAC Standard Method ... Coloring Matter (Natural and Artificial Organic and Water-Soluble) in Distilled Liquors: Color Additives/Natural and Artificial Organic and Water Soluble

OMA

Analytical Methods Week, run by AOAC INTERNATIONAL 's Official Methods Program, is a series of meetings using a convenient and popular "virtual" format for method developers and experts to come together and advance

analytical science.

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Aflatoxins B1, B2, G1, and G2 in Olive Oil, Peanut Oil, and
Sesame Oil: Analyte: Aflatoxins, Aflatoxins/Aflatoxin B1,
Aflatoxins/Aflatoxin B2, Aflatoxins/Aflatoxin G1,
Aflatoxins/Aflatoxin G2, Aflatoxins/Total Aflatoxins
Analytical Technique: Immunoaffinity Column Cleanup and
Liquid Chromatographic Quantitation Equipment

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