Committee on Additives, Beverages, and Food Process-Related Analytes

B. Denis Page, Chair
Health Canada, Sir Frederick Banting Research Centre, 2203D, Tunney’s Pasture, Ottawa, ON K1A 0L2, Canada

Frans S. Ertl, Secretary
Botanicals International, 2550 El Presidio St, Long Beach, CA 90810-1193

Lillie C. Thomas, Statistical Advisor
Research It!, Inc., 116 Huckleberry Ln, Henderson, NV 89014

Sara M. Williams, Safety Advisor
Office of the Texas State Chemist, PO Box 3160, College Station, TX 77841-3160

Sumer M. Dugar
Bureau of Alcohol, Tobacco, and Firearms, National Laboratory Center, 1401 Research Blvd, Rockville, MD 20850

Lynn R. Hageman
Nestlé USA, Inc., Quality Assurance Laboratory, PO Box 1516, 6625 Eiterman Rd, Dublin, OH 43017-1516

Athan R. Marion
Campbell Soup Company, 2440 Acorn Dr, Atco, NJ 08004

Benjamin J. Canas
U.S. Food and Drug Administration, Center for Food Safety and Applied Nutrition, DNP HFS-347, 200 C St SW, Washington, DC 20204

Norma R. Hill
Bureau of Alcohol, Tobacco, and Firearms, U.S. Department of Treasury, 355 N. Wiget Ln, Walnut Creek, CA 94598

Committee Actions

There is a great need for updating the methods in the Flavor section of the Official Methods of Analysis of AOAC International. The majority of the methods listed employ techniques that are rarely used. New Associate Referees are to be recruited to propose modern and more reliable techniques to supplant outdated procedures. Researchers who have developed and validated methods appropriate to this area of study and who are interested in initiating a collaborative study should contact any Committee Member or AOAC International for additional information.

Alcoholic Beverages, Sumer Dugar

(1) Alcohol in Distilled Spirits by Near Infrared Technology (NIRT): Associate Referee John Scussel, Bacardi Bottling Corp., PO Box 26368, 12200 N. Main St, Jacksonville, FL 32226-6368, Tel: +1-904-757-1280, Fax: +1-904-751-1397. Continue Study.

(2) Determination of fluoride in Wine by Ion Selective Electrode: Associate Referee Bruno Trombella, E&J Gallo Winery, PO Box 106, Farmington, CA 95230, Tel: +1-209-341-3251, Fax: +1-209-341-4541, has completed the collaborative study and results of the study look very good. The level of fluoride in wine is a health related issue. The United States and European Union will work together to establish maximum levels of fluoride in wine (interim maximum levels is 3 μg/mL for U.S. wines). Tombella is preparing the collaborative study manuscript for presentation to the Methods Committee at the AOAC International Annual Meeting in September of 2000. Continue Study.

(3) Determination of Cyanide in Stone Fruit Brandies and Liqueurs by IC with Amperometric Detection: Associate Referee Norma Hill, Bureau of Alcohol, Tobacco, and Firearms (BATF), U.S. Department of Treasury, 355 N. Wiget Ln, Walnut Creek, CA 94598, Tel: +1-510-486-3180, Fax: +1-510-486-3166, E-mail: nrhill@sfdi.atf.treas.gov, has developed and validated the method. Prussic acid (hydrogen cyanide) is a naturally occurring contaminant in stone fruit brandies and liqueurs. The levels of free cyanide and the associated cyanide-base compound, lactonitrile, in these distilled spirits has health and safety consequences. The existing AOAC method is a qualitative method for the detection of cyanide but not for the quantitative determination. Hill is in the process of preparing the collaborative study protocol. It is expected that the collaborative study will be initiated this fall. Continue Study.

(4) Determination of Organic Acids in Wine by Capillary Electrophoresis: Considerable interest exists in developing a capillary electrophoresis (CE) method for the simultaneous determination of organic acids in wine. Pierre Metra, Lareal, PO Box 234, Vannes Cedex 56006, France, Tel: +33-2-9-754-5455, Fax: +33-2-9-754-5464, E-mail: pmetra@AOL.com, has developed a CE method for the simultaneous determination of wine organic acids. Method validation is in progress. As soon as the method validation is satisfactorily completed, Metra will be approached to accept the offer of Associate Referee appointment to initiate the collaborative study. Continue Study.

(5) Nitrogen in Beer, Wort, and Brewing Grains, Protein (Total) by Calculation: Cynthia A. McLinn, Miller Brewing Co., 3939 W. Highland Blvd, PO Box 482, Milwaukee, WI 53201, Tel: +1-414-931-2864, Fax: +1-414-931-4873, E-mail: mclinn.cynthia@mcbo.com, has been appointed as the Associate Referee for this topic. Continue Study.
(6) **Vanillin, Ethyl Vanillin, Coumarin, Maltol, and Ethyl Maltol in Beverage Alcohol Products**: Associate Referee Eshwar Jagerdeo, BATF, Alcohol and Tobacco Laboratory, 8331 Kings Center Drive, Springfield, VA 22153, Tel: +1-301-217-5728, E-mail: ejagerdeo@atfhg.treas.gov, has developed a gas chromatography procedure and it has been validated for vanillin, ethyl vanillin, and coumarin. Jagerdeo is currently working on method validation for maltol and ethyl maltol. It is expected that he will submit the protocol for a collaborative study. Continue Study.

(7) **Pesticide Residues in Wine**: Associate Referee position vacant. Various methods have been developed and are in use for the analysis of pesticide residue in wine. It is likely that there could be as many as 2 methods, one GC/MS method and the other HPLC with post column derivatization. AOAC has an interest in initiating collaborative studies in these areas.

Researchers who have developed and validated methods and have an interest in initiating a collaborative study are requested to contact this General Referee or AOAC INTERNATIONAL for additional information.

(8) **Sulfur Dioxide in Wine, Ripper Method**: Associate Referee position vacant. The collaborative study was performed and the data was not good. Discontinue topic. A new topic, **Total Sulfur Dioxide in Wine** looks likely. George Peterson, BATF Alcohol and Tobacco Laboratory, 355 N. Wiget Ln, Walnut Creek, CA 94598, Tel: +1-510-486-3180, Fax: +1-510-486-3166, E-mail: gfpeterson@sfdi.atf.treas.gov, has worked on an aeration oxidation method modification to improve precision and accuracy in total sulfur dioxide determination in wine. The method looks promising. As soon as the validation studies are satisfactorily completed, this method may be proposed for a collaborative study. Continue Study.

(9) **Quinine in Soda**: Associate Referee Tomika L. Moore, BATF, 1401 Research Blvd, Rockville, MD 20850, Tel: +1-301-413-5227, Fax: +1-301-413-9463, E-mail: tmooore@atfhg.atf.treas.gov. This is a non-alcoholic beverage topic and should be moved to the appropriate General Referee. Associate Referee is still in process of method development. Continue Study and move to nonalcoholic General Referee when one is appointed.

(10) **Polydimethysiloxane in Wine**: Associate Referee Durward Ray Walker, E & J Gallo Winery, PO Box 1130, 600 Yosemite Blvd, Modesto, CA 95354, Tel: +1-209-341-3111, Fax: +1-209-341-7066, E-mail: ray.walker@ejgallo.com, reports no progress. Discontinue topic.

(11) **Malt Beverages and Brewing Materials**: Appoint new Associate Referee, Cynthia McLinn (see 5). Continue Study.

(12) **Ethyl Carbonate in Distilled Spirits by GC/MS**: Associate Referee Michael Massik. Discontinue topic.

(13) **Sugars in Wine, Enzymatic Method**: Associate Referee Guenther Henniger, Boehringer Mannheim GmbH, Postfach 120, Penzberg 82372-D, Germany, Tel: +49-8856-603-261, Fax: +49-8856-603-106, did not submit a report and could not be contacted. Discontinue topic.

(14) **Glycerol Monooleates in Wine**: Associate Referee Tony Ribeiro, E & J Gallo Winery, PO Box 1130, Modesto, CA 95353, Tel: +1-209-341-3221, Fax: +1-209-341-4541, did not submit a report. Discontinue Study.

(15) **Tannins in Distilled Liquors**: Associate Referee position vacant. Seeking new Associate Referee. Researchers who have developed and validated method(s) and have an interest in initiating collaborative study are requested to contact this General Referee or AOAC INTERNATIONAL for additional information.

### Color Additives, Austin Long

General Referee did not submit a report.

### Flavors, Janet M. Scalese

1. **Determination of site-specific (D/H) ratios in vanillin by $^2$H-NMR**: Associate Referee Gilles Martin, Eurofins Scientific, Rue Pierre Adolph Bobiere, BP 42301, Nantes 44323, France, Tel: +33-25-183-2100, Fax: +33-25-183-2111, E-mail: gillesmartin@eurofins.com. Initiate collaborative study in 2000. Continue Study.

2. Solicit ideas and suggestions for new topics and Associate Referees.

### Food Additives, James M. Burggraaf

This new General Referee will contact all current Associate Referees to verify the status and commitment to their topics.

1. **Nitrosamines**: Nisu Sen, Health Canada, FRD, 2203D, Ottawa, ON K1A0L2, Canada, Tel: +1-613-957-0979, Fax: +1-613-941-4775, reports that he is retiring this year and has resigned as the Associate Referee. Retire Associate Referee and seek new Associate Referee. Continue Study.

### Gelatins, Wayne A. Turner

1. Finish collaborative study of gel strength, viscosity, moisture, ash, and pH.

2. No activity was reported.

### Nonalcoholic Beverages

General Referee position is vacant

1. Appoint new General Referee

### Spices and Other Condiments, Roman Grypa

This new General Referee will contact all current Associate Referees to verify the status and commitment to their topics.

1. **Curcumin in Turmeric**: Associate Referee Thaddeus (Ted) Lupina, Kalsec, Inc., PO Box 50511, Kalamazoo, MI 49005-0511, Tel: +1-616-349-9711, Fax: +1-616-382-3060, did not submit a report. Continue Study.

2. **Water Activity of Spices**: Associate Referee Pierre Metra, Lareal, PO Box 234, Vannes Cedex 56006, France, Tel: +33-2-9-754-5455, Fax: +33-2-9-754-5464, E-mail: pmetra@AOL.com, did not submit a report. Continue Study.

3. **Moisture in Spices, Vacuum Oven Method**: Associate Referee Louis Sanna, Gilroy Foods, 8180 Arroyo Cir, Gilroy, CA 95020-7305, Tel: +1-408-847-1414, Fax:
Irradiation of Spices and Herbs, Microbiological Screening Method: Anna-Maija Sjoberg, VTT Biotech & Food Research Laboratory, PO Box 1504, 02044 VTT, Espoo 02150, Finland, Tel: +358-9-45-65216, Fax: +358-9-45-52028, E-mail: anna-maija.sjoberg@vtt.fi, did not submit a report. Continue Study.