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in Glycerin.....	Ea 8	-58 (97)
in Industrial Oils and Derivatives	Tb 2	-64 (95) *
in Lecithin.....	Ja 2b	-87 (97)
Molecular Weight (average) of Fatty Quaternary Ammonium Chlorides	Tv 1a	-64 (97)
Mono- and Diglycerides by Capillary GLC.....	Cd 11b	-91 (97)
Mono- and Diglycerides by HPLC-ELSD.....	Cd 11d	-96 (99)
Mono-, Di- and Triglycerides by Silica Gel Chromatography	Cd 11c	-93 (97)
α -Monoglycerides.....	Cd 11	-57 (99)
Near Infrared Reflectance	Am 1	-02 (99)
Neutral Oil		
in Alkylbenzene Sulfonates (unsulfonated material).....	Dd 4	-60 (97)
in Neutral Oil and Loss for Fats and Oils	Ca 9f	-57 (99)
in Soap Stock (unsaponifiable material).....	G 5	-40 (97)
Nitrogen-Ammonia-Protein		
Conversion Table	Aa 5	-91 (97)
Copper Sulfate Catalyst	I 4b	-87 (90) *

	Method number	Latest issue
Copper Sulfate Plus Titanium Dioxide Catalyst.....	Ba 4d	-90 (99)
in Cottonseed.....	A 5	-38 (89) *
in Cottonseed.....	A 5	-91 (07)
in Oilseeds, Meats, Meal, Cake and Pellets.....	Ba 4a	-3X (89) *
in Peanuts (groundnuts).....	Ab 4	-50 (89) *
in Peanuts (groundnuts).....	Ab 4	-91 (97)
in Soya Flours.....	Bc J	-49 (89) *
in Soya Flours.....	Bc 4	-91 (97)
in Soybeans.....	A 4	-41 (89) *
in Soybeans.....	A J	-91 (97)
in Sunflower Seeds.....	A 4	-75 (89) *
in Sunflower Seeds.....	A J	-91 (97)
Kjcl-Foss Automatic.....	Ba 4c	-X7 (89) *
Nitrogen Solubility Index (soybean products).....	Ba 11	-05 (97)
Nonamines in Fatty Amines and Diamines.....	Tw 1a	-04 (07)
Nonvolatiles (solids), by Hot Plate Method		
for Drying Oils (solutions).....	Tc 1a	-04 (97)
for Quaternary Ammonium Chlorides.....	Tc 2a	-64 (97)
Oil Content		
in Castor Beans.....	Ac 3	-52 (97)
in Castor Pomace.....	Bd 3	-52 (97)
in Corn Germ.....	Aj 4	-89 (97)
in Cottonseed.....	Aa 4	-38 (99)
in Flaxseed.....	Al 3	-54 (95) *
in Linters (cottonseed hulls).....	Bb 2	-3X (97)
in Oilseed Meats, Cake and Meal.....	Ba 3	-3X (97)
in Oilseeds (FOSFA Method).....	Am 3	-93 (97)
in Oilseeds: Supercritical Fluid Extraction Method.....	Am 3	-96 (97)
in Peanuts (groundnuts), Raw or Roasted.....	Ah 3	-40 (97)
in Rapeseed and other oilseeds by NMR.....	Ak 3	-94 (99)
in Safflower Seed.....	A 1	-65 (97)
in Soya Flours.....	Bc 3	-49 (97)
in Soybeans.....	Ac 3	-44 (97)
in Sunflower Seed or Dehulled Kernels.....	Ai 3	-75 (95) *
in Tung Fruit, Hulled.....	Ad 6	-52 (97)
in Tung Fruit, Kernels.....	A 5	-52 (97)
in Tung Fruit, Whole.....	Ad 3	-53 (97)
Olive Oil		
Chlorophyll Pigments.....	Ch J	-91 (97)
Fatty Acids by Capillary GLC.....	Ch 2	-91 (97)
trans Unsaturated Fatty Acids by Capillary Column GC.....	Ch 2a	-94 (99)
Fatty Acids in 2-Position.....	Ch 3	-91 (97)
Preparation of Methyl Esters.....	Ch 1	-91 (97)
Specific Extinction.....	Ch 5	-91 (97)
Sterol Fraction by TLC and Capillary GLC.....	Ch 6	-91 (97)
International Trade Standards.....	Ch 7	-94 (97)
Organic Residue in Glycerin.....	Ea 3	-58 (73) *
Ovens		
Air, Specifications.....	H 3	-45 (97)
Forced Draft, Specifications.....	H 1	-39 (97)
Vacuum, Specifications.....	H J	-45 (97)
Oxidized Fatty Acids in Soap Stocks.....	G 3	-53 (97)
Oxirane Oxygen in Epoxidized Materials.....	Cd 9	-57 (97)
Peroxide Value		
of Lecithin.....	Ja X	-87 (97)
Using Chloroform.....	Cd X	-53 (97)
Using Isooctane.....	Cd 8b	-90 (97)
Pesticides in Oils and Fats.....	Cd 23	-93 (97)

	Method number	Latest issue
Petroleum Ether. Specifications.....	H 2	-41 (97)
pH		
of Acidulated Soapstocks	G 7	-56 (97)
of Fatty Quaternary Ammonium Chlorides	Tu 1a	-64 (07)
Phosphates in Soap and Soap Products (gravimetric method)	Da 20a	-48 (97)
Phosphates in Soap and Soap Products (titrimetric method)	Da 20b	-57 (07)
Phospholipids		
in Lecithin Concentrates by HPLC	Ja 7h	-01 (97)
in Lecithin Concentrates by JLC	Ja 71	-86 (97)
in Vegetable Oil	I 19	-86 (07)
Phosphorus. Atomic Absorption Spectroscopy	Ca 12b	-92 (97)
Phosphorus		
in Lecithin (total)	Ja 5	-55 (80) *
in Oils	Ca 12	-55 (97)
in Oil by ICP-OES	I 20	-90 (99)
Photometric Index (color) of Commercial Fatty Acids	Td 2a	-64 (97)
Physical Analysis		
Polenske Value	Cd 5	-40 (97)
Tung Fruit (kernel content)	Ad 4	-52 (97)
Polar Compounds in Frying Fats	Cd 70	-91 (97)
Polyethylene in Fats and Oils	Ca 16	-75 (97)
Polymerized Triglycerides by Gel-Permeation HPLC	Cd 22	-91 (97)
Polyunsaturated Acids		
<i>cis, cis</i> Essential Fatty Acids (enzymatic)	Cd 15	-78 (97)
Commercial Fatty Acids. Spectrophotometric Method	Tj 1a	-64 (93) *
in Fats and Oils	Cd 7	-58 (97)
Potassium Carbonate in Potash Soaps	Da 5	-44 (97)
Potassium Oxide in Soap and Soap Products	Da 27	-48 (97)
Precision of Analytical Methods	M 1	-02 (97)
Protein Content		
by Combustion	Ha 4c	-93 (99)
Conversion Table	A 5	-91 (97)
in Cottonseed	A 5	-91 (97)
in Oilseed Meats, Meal, Cake and Pellets	I 4a	-38 (89) *
in Peanuts (groundnuts)	A 4	-91 (97)
in Soya Flours	Bc 4	-01 (97)
in Soybeans	Ac 4	-91 (07)
Protein Dispersibility Index (PDI) (soybean products)	Ba 10	-65 (99)
in Sunflower Seeds	A 4	-01 (97)
Kjel-Foss Automatic Method	I 4c	-87 (89) *
with Copper Sulfate Catalyst	Ba 4b	-87 (90) *
with Copper Sulfate Plus Titanium Dioxide Catalyst	Ba 4d	-90 (99)
Recommended Practices for Testing		
of Commercial Fatty Acids	S 1	-04 (97)
of Drying Oils	S 2	-64 (97)
of Epoxidized Oils	S 3	-64 (97)
of Fatty Amidoamines	S 4b	-64 (97)
of Fatty Amines	S 4a	-64 (97)
of Fatty Diamines	S 4d	-64 (07)
of Fatty Quaternary Ammonium Chlorides	S 4c	-64 (07)
of Feed-Grade Fat Products	Cf 1	-68 (97)
of Polymerized Fatty Acids	S 5	-64 (97)
Refined and Bleached Color (tallow and greases for soaps)	Cc Xd	-55 (97)
Refining Loss		
Degummed. Expeller Soybean Oil	Ca 9a	-52 (07)
Degummed. Hydraulic and Extracted Soybean Oil	I 9a	-52 (97)
Extracted and Reconstituted Prepressed Cottonseed Oils	I 9a	-52 (97)
Extracted Soybean Oil	Ca 9a	-52 (97)
Vegetable Oils. Crude	Ca 9a	-52 (97)

	Method number	Latest issue
Refractive Index		
Drying Oils	Tp 1i	-04 (97)
Fats and Oils	Cc 7	-25 (07)
Fatty Acids, Commercial	Tp 1a	-64 (97)
Reichert–Meissl Value	Cd 5	-40 (07)
Residual Lint in Cottonseeds	Aa 7	-55 (07)
Residue, Total and Organic, in Glycerin	Ea 3	-58 (73) *
Rheological Instrument Calibration	Cj 3	-99 (99)
Rosin		
in Soap and Soap Products	I 12	-48 (90)
in Soap Containing Synthetic Detergents	Db 11	-48 (07)
Rosin Acids in Fatty Acids	Ts 1a	-64 (07)
Sampling		
of Alkylbenzene Sulfonates	Dd 1	-59 (07)
of Cottonseed	A 1	-38 (07)
of Cottonseed Linters and Hull Fiber	Bb 1	-38 (97)
of Dibasic Acids	Ta 1c	-70 (97)
of Epoxidized Oils	Ta 1b	-64 (97)
of Fats and Oils	C 1	-47 (99)
of Fatty Acids, Commercial	Ti 1n	-64 (97)
of Fatty Alkyl Sulfates	Dc 1	-59 (07)
of Fatty Nitrogen Products	Ta 1c	-64 (97)
of Flaxseed	A 1	-54 (93) *
of Glycerin	Ea 1	-38 (97)
of Industrial Oils, General	Ta 1	-04 (97)
of Oilseed Slab, Cake, Pellets, Meals	Ba 1	-38 (97)
of Peanuts (groundnuts), Whole, Shelled	Ab 1	-49 (97)
of Polymerized Fatty Acids	Ta 1d	-64 (97)
of Soap and Soap Products	Da 1	-45 (97)
of Soap Stock	G 1	-40 (97)
of Soya Flours	Bc 1	-50 (97)
of Soybeans	Ac 1	-45 (97)
of Sunflower Seed	Ai 1	-80 (93) *
of Tung Fruit	Ad 1	-48 (97)
Saponification Color		
Refined and Bleached	Cc 13f	-94 (97)
High Quality Tallow, Coconut Oils	Cc 13g	-94 (97)
Tallow, Coconut Oils	Cc 13h	-94 (97)
Saponification Value		
of Deodorizer Distillates and Sludges	Cd 3b	-76 (97)
of Drying Oils	Ti 1a	-64 (97)
of Fats and Oils	Cd 3	-25 (97)
of Fats and Oils (Calculated)	Cd 3a	-94 (97)
of Fats and Oils, Modified Using Methanol	Cd 3c	-91 (97)
of Fatty Acids, Commercial	Ti 1a	-04 (97)
of Soap and Soap Products	Da 16	-48 (07)
of Soap Containing Synthetic Detergents	Db 8	-48 (07)
Screen Test		
Soap Powders	Da 28	-30 (97)
Soya Flours	Bc 7	-51 (07)
Selectivity of Hydrogenation Catalysts	Ti 1b	-79 (97)
Sesame Oil Detection, Modified Villavecchia Test	Ch 7	-40 (97)
Simultaneous Determination of Oil and Moisture		
Contents of Oilseeds Using Pulsed Nuclear Magnetic Resonance Spectroscopy	Ak 4	-05 (99)
Slip Melting Point, ISO Standard	Cc 3b	-92 (97)
Slip Point		
Hard Fats (palm oil)	Cc 3	-25 (97)
Soft Fats	Cc 4	-25 (89) *

	Method number	Latest issue
Smalley Statistical Results, 1985–1986.....	R 4	-89 (97)
Smoke, Flash and Fire Point; Cleveland Open Cup Method.....	Cc 9a	-48 (97)
Soap in Oil		
by Conductivity Method.....	Cc 15	-60 (89) *
by Titrimetric Method.....	Cc 17	-95 (97)
Sodium Alkylbenzene Sulfonate by Ultraviolet Absorption.....	Dd 3	-60 (97)
Sodium and Calcium by AAS.....	Ca 15b	-87 (97)
Sodium Chloride in Glycerin.....	Ea 2	-38 (73) *
Sodium Oxide in Soap and Soap Products.....	I 27	-48 (97)
Sodium Sulfate in Fatty Alkyl Sulfates.....	Dc 7	-59 (97)
Softening Point (slip point of hard fats).....	Cc 3	-25 (97)
Solid Fat Content (SFC) by Magnetic Resonance.....	Cd 16b	-99 (99)
Solid Fat Content (SFC) by Nuclear Magnetic Resonance.....	Cd 16	-81 (99)
Solid Fat Index (SFI) of Fats and Oils.....	Cd 10	-57 (97)
Solid Fatty Acids in Fats and Oils.....	Cd 6	-38 (89) *
Soluble Mineral Matter and Fatty Acids Combined as Mineral Soap.....	I 4	-25 (97)
Specifications.....	See Section H	
Specific Gravity		
Drying Oils.....	To 1h	-64 (97)
Fatty Acids, Commercial.....	To 1a	-64 (97)
Glycerin.....	Ea 7	-95 (97)
Liquid Oils and Fats.....	Cc 10a	-25 (95) *
Solid Fats and Waxes.....	Cc 10b	-25 (97)
Stability and Quality of Fats and Oils (recommended practices).....	Cg 3	-91 (97)
Oven Storage Test for Accelerated Aging of Oils.....	Cg 5	-97 (97)
Stability of Fats and Oils, Active Oxygen Method (AOM).....	Cd 12	-57 (93) *
Standard Solutions		
Alcoholic Potassium Hydroxide.....	H 15	-53 (07)
Hydrochloric Acid.....	H 14	-52 (97)
Sodium Hydroxide.....	H 12	-52 (97)
Sulfuric Acid.....	H 13	-52 (97)
Starch in Soap and Soap Products.....	Da 25	-48 (97)
Statistical Results, Smalley, 1985–1986.....	R 4	-89 (97)
Sterols in Soya Residues by GLC.....	Cc 3	-74 (97)
Stigmastadienes in Vegetable Oils.....	Cd 26	-96 (97)
Sugars in Soap and Soap Products.....	Da 24	-48 (99)
Sulfates in Soap and Soap Products.....	Da 22	-48 (97)
Sulfur in Olive Oil		
by Coin Test.....	Ca 8a	-35 (90) *
by Silver Benzoate Test.....	Ca 8b	-35 (90) *
Sulfuric Anhydride in Sulfonated and Sulfated Oils		
by Ash Gravimetric Method.....	F 2c	-44 (97)
by Extraction Titration Method.....	F 2b	-44 (97)
by Titration Method.....	F 2a	-44 (97)
Surplus Status of Methods.....	M 3	-82 (97)
Teased Oil Detection, Fitelson Test.....	Ch 3	-39 (97)
Tetrasodium Pyrophosphate.....	Da 31	-48 (07)
Thermometers, Specifications.....	H 5	-40 (97)
2-Thiobarbituric Acid (TBA) Value.....	Cd 19	-90 (97)
Thiocyanogen Value.....	Cd 2	-38 (73) *
Titer test		
for Fats and Oil.....	Cc 12	-59 (97)
for Fatty Acids, Commercial.....	Tr 1a	-64 (97)
for Soap and Soap Products.....	I 13	-4X (97)
for Soap Stocks.....	G 6	-40 (97)
Tocopherols		
in Deodorizer Distillates, Total.....	Cc 7	-87 (97)
in Lecithin Concentrates by HPLC.....	Ja 13	-91 (97)

	Method number	Latest issue
in Soya Sludge and Residues by GLC	Ce 3	-74 (07)
in Vegetable Oils and Fats by HPLC	Ce 8	-89 (07)
Toluene, Industrial, Specifications	H 19	-58 (07)
Total Fatty Acids		
in Coconut Oil and Palm Oil Soap Stock	G 4	-40 (97)
in Fats or Hydrolyzed Fats	Ca 5b	-71 (97)
in Soap Stocks Other Than Coconut Oil and Palm Oil	G 3	-53 (07)
Trace Metals in Oils		
by AAS (Cr, Cu, Fe, Ni)	I 15	-75 (07)
by Graphite Furnace AAS (Cr, Cu, Fe, Ni, Mn)	I 1X	-79 (97)
by Graphite Furnace AAS Direct (Cu, Fe, Ni)	Ca 18b	-91 (07)
by Graphite Furnace AAS (lead only)	Ca 18c	-01 (97)
<i>trans</i> and <i>cis,cis</i> isomers by GLC	Ce 1c	-89 (95) *
<i>trans</i> Composition of Partially Hydrogenated Oils by GLC-IR	Cd 14b	-93 (95) *
<i>trans</i> Isomers (isolated) by FTIR	Cd 14	-05 (99)
<i>trans</i> Isomers by Capillary GLC	Cd 14c	-04 (94) *
<i>trans</i> Isomers by Capillary GLC	Ch 2a	-04 (99)
<i>trans</i> Isomers in Triglycerides by ATR/FTIR	Cd 14d	-99 (99)
Triglycerides by GLC	Ce 5	-86 (97)
Triglycerides by HPLC	Ce 5b	-89 (07)
Triglycerides (Individual) by HPLC	Ce 5c	-93 (97)
Trypsin Inhibitor Activity in Soybean and Cotton/Soybean Dry Products	Ba 12	-75 (97)
Tung Fruit, Physical Analysis (kernel content)	Ad 4	-52 (97)
Unsaponifiable Matter		
in Drying Oils	Tk 1a	-64 (07)
in Fats and Oils, Except Marine Oils	I 6a	-40 (97)
in Fats and Oils, Including Marine Oils	I 6b	-52 (07)
in Fats or Hydrolyzed Fats	Ca 5b	-71 (97)
in Fatty Acids, Commercial	Tk 1a	-04 (07)
in Fatty Acids, Polymerized	Tk 1a	-64 (07)
in Soap and Soap Products	Da 11	-42 (99)
Unsaponifiable Nonvolatile Matter in Sulfated Oils	F 5	-44 (97)
Unsaponified Plus Unsaponifiable Matter in Soap and Soap Products	Da 10	-42 (97)
Unsulfated Material in Fatty Alkyl Sulfates	Dc 8	-59 (97)
Urease Activity (soybean meals, flours and mill feed)	I 9	-58 (97)
Villavecchia Test for Sesame Oil, Modified	Ch 3	-40 (97)
Viscosity		
Drying Oils, Bubble Time Method	1 1a	-04 (97)
Lecithin, Brookfield	Ja 10	-87 (97)
Lecithin, Bubble Time Method	Ja 11	-87 (97)
Transparent Liquids, Bubble Time Method	Ja 11	-87 (97)
Volatile Hydrocarbons in Soap and Soap Products	Da 26	-42 (97)
Volatiles (VOC) in Fats and Oils by GLC	Cg 4	-94 (97)
Water-Immiscible Organic Solvents in Sulfonated and Sulfated Oils	F 10	-44 (07)
Water-Insoluble Matter		
in Soap and Soap Products	Da 6	-48 (97)
in Soap Containing Synthetic Detergents	Db 4	-48 (97)
Wiley Melting Point Method	Cc 3	-38 (91) *
Writing and Approval of Methods	M 3	-05 (97)
X-Ray Diffraction Analysis of Fats	Cj 3	-95 (97)
Zearalenone and α -Zearalenol in Corn	Aj 7	-86 (07)

Surplus Methods

The methods listed in this section have been declared surplus (i.e., obsolete) by the AOCS Uniform Methods Committee. The surplus methods have been or will be removed from *Official Methods* in the year stated; however, they are available upon request from AOCS headquarters at the prevailing photocopying rate.

Method number	Topic	Year removed from book
Aa 5-38 (89)	Modified Kjeldahl Method (cottonseed)	1991
Ab 4-50 (89)	Modified Kjeldahl Method (peanuts)	1991
Ac 4-41 (89)	Modified Kjeldahl Method (soybeans)	1991
Af 1-54 (93)	Sampling (flaxseed)	*
Af 2-54 (93)	Moisture and Volatile Matter (flaxseed)	*
Af 3-54 (95)	Oil Content (flaxseed)	*
Ai 1-80 (93)	Sampling (sunflower seed)	*
Ai 3-75 (95)	Oil Content (sunflower seed)	*
Ai 4-75 (89)	Modified Kjeldahl Method (sunflower)	1991
Ba 4a-38 (89)	Modified Kjeldahl Method (oilseed meals)	**
Ba 4b-87 (90)	Modified Kjeldahl Method (copper sulfate)	1991
Ba 4c-87 (89)	Kjel-Foss Automatic Method	1991
Bc 4-49 (89)	Nitrogen and Protein (soya flour)	1991
Ca 7-35 (90)	Beilstein Test	1991
Ca 8a-35 (90)	Coin Test	1991
Ca 8b-35 (90)	Silver Benzoate Test	1991
Ca 10-40 (89)	Break Test (soybean oil)	1991
Cb 5-40	Bomer Value	1994
Cc 2-38 (91)	Wiley Melting Point	1994
Cc 4-25 (89)	Slip Point (soft fats)	1992
Cc 5-25 (89)	Flow Test	1992
Cc 10a-25 (95)	Specific Gravity of Oils and Liquid Fats	1995
Cc 15-60 (89)	Soap in Oil (Conductivity)	1993
Cc 17-79 (93)	Soap in Oil by Titrimetric Method	1995
Cd 1-25	Wijs Method for Iodine Value	**
Cd 2-38 (89)	Thiocyanogen Value	1991
Cd 6-38 (89)	Liquid and Solid Fatty Acids	1991
Cd 11-57 (91)	Monoglycerides (Section I)	1991
Cd 12-57	AOM for Oil Stability	**
Cd 14-61 (95)	<i>trans</i> Fatty Acids by FTIR	1995
Cd 17-85 (93)	<i>trans</i> Fatty Acids by GLC	1995
Cd 14b-93 (95)	<i>trans</i> Isomers in Partially Hydrogenated Oils by GLC-IR	1999
Cd 14c-94 (94)	<i>trans</i> Isomers by Capillary GLC	1999
Ce 1c-89 (95)	Fatty Acid Composition by GLC, <i>cis</i> , <i>cis</i> and <i>trans</i> Isomers	1999
Ce 1d-91 (93)	n-3 and n-6 Fatty Acids by Capillary GLC	1999
Ce 4-86 (95)	Erucic acid by TLC	1995
Dd 2b-59 (89)	Modified Karl Fischer (alkylbenzene sulfonates)	1989
Ea 2-38 (73)	Acidity (glycerol)	1991
Ea 2-38 (73)	Alkalinity (glycerol)	1991
Ea 2-38 (73)	Ash (glycerol)	1991
Ea 2-38 (73)	Sodium Chloride (glycerol)	1991
Ea 3-58 (73)	Total and Organic Residue	1991
Ea 7-50 (93)	Specific Gravity: Glycerin	1995
Ja 5-55 (89)	Total Phosphorus in Lecithin	1993
M 1-59 (73)	Precision of Analytical Methods	1989
Tb 2-64 (92)	Modified Karl Fischer, General	1991
Tb 2a-64 (89)	Modified Karl Fischer, Fatty Nitrogen Products	1991
Tj 1a-64 (93)	Polyunsaturated Acids. Ultraviolet Spectrophotometric Method	1994

*This method will be removed when Section A is revised.

** This method, which uses mercuric oxide, was retained in the book for historical and reference purposes only.