

# CODEX ALIMENTARIUS COMMISSION



Food and Agriculture  
Organization of the  
United Nations



World Health  
Organization

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Agenda Item 3, 4.1 and 4.2

MAS-CRD/17  
ORIGINAL LANGUAGE ONLY

## JOINT FAO/WHO FOOD STANDARDS PROGRAMME

### CODEX COMMITTEE ON METHODS OF ANALYSIS SAMPLING

#### Comments of NMKL

***CX/MAS 21/41/3. FAO/WHO COORDINATING COMMITTEE FOR NORTH AMERICA AND SOUTH WEST PACIFIC (CCNASWP15): fermented noni fruit juice, pH value.***

The method “**NMKL 179 pH. Determination in foods**” was initially suggested as the Type II method for determining pH in fermented noni fruit juice (pH about 3.5) but substituted with AOAC 981.12 during the WG on endorsement 11 May.

NMKL pointed out at the meeting that the method NMKL 179 is fit for purpose. NMKL 179 is collaboratively validated in 13 laboratories for: Ketchup, Mayonnaise/vegetable spread, Shrimps in acidified water, Soft cheese, Sausage, Salmon filet in the measured pH range 3.6 - 6.3.

The “**AOAC Official Method 981.12 pH of Acidified Foods**” is collaboratively validated in 12 laboratories for: Pimientos, Marinated pimientos, 2 pH buffer solutions, Chocolate syrup in the measured pH range 4.6 – 5.1.

The method NMKL 179, thus, seems to be more suited as Type II for noni juice.

***CX/MAS 21/41/4. REVIEW OF METHODS OF ANALYSIS IN CXS234: DAIRY WORKABLE PACKAGE.***

The method “**NMKL 139 METALS. DETERMINATION BY ATOMIC ABSORPTION SPECTROPHOTOMETRY IN FOODSTUFFS**” should still be listed in tables G2.1 and G2.2. The method is for quantitative determination of metals (lead, cadmium, copper, iron and zinc) in all kinds of food products by atomic absorption spectrophotometry (AAS) after dry ashing. A collaborative validation study with 16 laboratories was carried out in 1988.

***CX/MAS 21/41/4. REVIEW OF METHODS OF ANALYSIS IN CXS234: DAIRY WORKABLE PACKAGE. METHODS NOT PREVIOUSLY REVIEWED.***

The method “**NMKL 173 ASH, gravimetric determination in foods.**” was listed as a Type IV method in CXS 234 for dairy permeate powders but should be Type I.

NMKL 173 is collaboratively validated in two separate collaborative studies for ash content in the range 0.07 to 8.0 g /100 g. In year 1986, 12 laboratories validated: Maize starch, Marmalade Mayonnaise Rolled oats, Feta cheese, Sausage, Milk powder. In year 1999, 13 laboratories validated: Salami, Tuna, Semi skimmed milk, Fromage Frais, Green beans, Apple purée, Wheat bran, Rye bread.

***CX/MAS 21/41/5. REVIEW OF METHODS OF ANALYSIS IN CXS234: FATS AND OILS WORKABLE PACKAGE, peroxide value.***

The method “**NMKL 158 Peroxide value in fats and oils**” is identical to “**ISO 3960**” and should be listed as Type I method for all the commodity categories that ISO 3960 is listed: Fats and oils not covered by individual standards, Fish oils, Named animal fats, Named vegetable oils, Olive oils and olive pomace oils. NMKL 158 is collaboratively validated for: rape oil, soy oil, maize oil, cod liver oil, animal feed fat.