

Appendix II**PART 1. METHODS OF ANALYSIS FOR ADOPTION BY THE 41ST CODEX ALIMENTARIUS COMMISSION**

- A. Codex Committee on Nutrition and Foods for Special Dietary Uses
- B. Codex Committee on Milk and Milk Products
- C. Codex Committee on Cereals, Pulses and Legumes
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PART 2. METHODS OF ANALYSIS FOR REVOCATION BY THE 41ST CODEX ALIMENTARIUS COMMISSION

PART 1. METHODS OF ANALYSIS FOR ADOPTION BY THE 41ST CODEX ALIMENTARIUS COMMISSION**A. CODEX COMMITTEE ON NUTRITION AND FOODS FOR SPECIAL DIETARY USES***Methods of analysis for provisions in the Standard for Infant Formula and Formulas for Special Medical Purposes Intended for Infants (CXS 72-1981)*

Commodity	Provision	Method	Principle	Proposed Type
Infant Formula	Biotin	EN 15607	HPLC- fluorescence	III
		AOAC 2016.02	HPLC-UV	II
	Vitamin D	EN 12821	HPLC-UV	III
		AOAC 995.05	HPLC-UV	III
		AOAC 2016.05 / ISO 20636	LC-MS	II
	Chloride	AOAC 2016.03 / ISO 21422 IDF 242	Potentiometry	II

B. CODEX COMMITTEE ON MILK AND MILK PRODUCTS

Commodity	Provisions	Method	Principle	Type
Dairy permeate powders	Milkfat	ISO 1736 IDF 009	Gravimetry (Röse-Gottlieb)	I
Dairy permeate powders	Nitrogen	ISO 8968-1 IDF 020-1	Titrimetry (Kjeldahl)	I
Dairy permeate powders	Moisture*	ISO 5537 IDF 026	Gravimetry (drying at 87°C)	I
Dairy permeate powders	Ash	NMKL 173	Gravimetry (ashing at 550 °C)	IV
Cheese	Propionic acid	ISO/TS 19046-1I IDF/RM 233-1	Gas Chromatography-FID	IV
Cheese	Propionic acid	ISO/TS 19046-2I IDF/RM 233-2	Ion exchange chromatography-UV	IV
Emmental	Propionic acid	ISO/TS 19046-1I IDF/RM 233-1	Gas Chromatography -FID	IV
Emmental	Propionic acid	ISO/TS 19046-2I IDF/RM 233-2	Ion exchange chromatography-UV	IV

(*) Moisture content excluding the water of crystallization of lactose.

C. CODEX COMMITTEE ON CEREALS, PULSES AND LEGUMES***Methods of analysis for quinoa***

Provision	Method	Principle	Type
Moisture content	ISO 712 / AACCI 44-15.02	Gravimetry	I
Protein Content (N x 6.25 in dry weight basis)	ISO 1871	Titrimetry (Kjeldahl)	IV

D. CODEX COMMITTEE ON CONTAMINANTS IN FOODS***Proposed draft sampling plan for methylmercury contamination in fish***

Table 5: Performance Criteria for methods of analysis of mercury and methylmercury

Commodity	ML (mg/kg)	Min Appl. Range (mg/kg)	LOD (mg/kg)	LOQ (mg/kg)	Precision (%) Not more than	Recovery (%)	Examples of applicable Methods that meet the criteria	Principle
All Tuna	1.2	0.64 – 1.8	0.12	0.24	31	80 – 110	EN 16801 AOAC 977.15 AOAC 988.11	GC-ICP/MS Flameless atomic absorption spectrophotometry GC-electron capture
Alfonsino	1.5	0.82 – 2.2	0.15	0.30	30	80 – 110	AOAC 977.15 AOAC 988.11 EN 16801	Flameless atomic absorption spectrophotometry GC-electron capture GC-ICP/MS
All Marlin	1.7	0.95 – 2.5	0.17	0.34	30	80 – 110	AOAC 977.15 AOAC 988.11 EN 16801	Flameless atomic absorption spectrophotometry GC-electron capture GC-ICP/MS
Shark	1.6	0.88 – 2.3	0.16	0.32	30	80-110	AOAC 977.15 AOAC 988.11 EN 16801	Flameless atomic absorption spectrophotometry GC-electron capture GC-ICP/MS

PART 2.**METHODS OF ANALYSIS FOR REVOCATION BY THE 41ST CODEX ALIMENTARIUS COMMISSION*****Method of Analysis of mercury and methylmercury in fish***

Commodity	Provisions	Method	Principle	Type
Fish and fishery products	Mercury	AOAC 977.15	Flameless atomic absorption spectrophotometry	III
Guideline levels for mercury in fish	Methyl mercury	AOAC 988.11	Atomic absorption spectrophotometry	II