



JOINT FAO/WHO FOOD STANDARDS PROGRAMME
CODEX COMMITTEE ON METHODS OF ANALYSIS AND SAMPLING

44th Session

Virtual

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DETERMINATION OF MOISTURE CONTENT IN WHEY POWDER

MOISTURE IN WHEY POWDER

Moisture Analysis Method Using Oven at 102°C under Normal Pressure (102NP)

(Comments from: Brazil and Uruguay, supported by Argentina, Chile, Colombia, Costa Rica, El Salvador, Honduras, Panama and Paraguay)

Why Should the 102NP Oven Method Be Ratified as a Type IV Method?

- The 102NP method requires equipment that is easily accessible and calibrated. It does not require specific equipment or inputs that must be imported, nor does it generate waste that could pollute the environment. It is practical and routinely used in laboratories, in line with the method selection criteria established by Codex.
- The 102NP method fully complies with the definition of a Codex Type IV method, as it has been historically used in food trade and has proven to be suitable for ensuring food quality and safety in international trade. No equivalency is requested; the Type I method would continue to be used in cases of dispute. The Type IV method would be applied in more routine applications.
- The 102NP method has demonstrated to be fit-for-purpose for the product standard based on performance data. It includes validation studies with a different experimental design compared to the Type I method (in terms of the number of laboratories and replicates per laboratory), and was validated using a greater number of individual data points, resulting in similar final uncertainties (102NP: total of 35–45 individual results; Type I method: total of 22–24 individual results).
- Precedents exist for the coexistence of Type I and Type IV methods (e.g., Acid Value in Animal Fats and Unsaponifiable Matter in Vegetable Oils – CXS 234-1999 (2024), pages 12 and 14 respectively).
- If the 102NP method is not ratified, some of the Codex Alimentarius Member countries may be left without a viable method of analysis to control quality of whey powder, as the Type I method presents limitations regarding its applicability, particularly in relation to equipment calibration and accessibility.