

# CODEX ALIMENTARIUS COMMISSION



Food and Agriculture  
Organization of the  
United Nations



World Health  
Organization

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**Agenda Item 3**

**CRD21  
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## **JOINT FAO/WHO FOOD STANDARDS PROGRAMME CODEX COMMITTEE ON METHODS OF ANALYSIS AND SAMPLING**

**43rd Session  
Budapest, Hungary**

**13 – 18 May 2024**

*(Prepared by Brazil and Uruguay and supported by Argentina, Colombia, Costa Rica, Ecuador, Honduras  
Panama, Paraguay and Peru)*

### **Agenda Item 3: Endorsement of methods of analysis provisions and sampling plans in Codex standards**

#### **MOISTURE IN WHEY MILK POWDER AND PERMEATE POWDER**

We propose to continue with the ratification of the methods of moisture in whey powder and permeate powder according to the criteria agreed at CCMAS42, maintaining the method of moisture in dairy powder products normal pressure oven at 102 °C within the methods accepted by Codex, considering that:

- Complies with the codex selection criteria for methods of analysis available in the Procedures Manual;
- Validation data demonstrate that this method is fit for purpose;
- Limitations that have the countries to calibrate and access to the technology and inputs with ISO 5537 I IDF 26; and
- Reference material and proficiency testing international available are mainly based on normal pressure oven at 102 °C