

**METHODS OF ANALYSIS OF PARAMETERS OF NEW COMMODITIES UNDER CEREAL
& CEREAL PRODUCTS CATEGORY**

S. No.	Parameter	Product	Method
1.	Acid value	Instant noodles	Described in standard CODEX STAN 249: 2006 for Instant Noodles
2.	Protein	Durum Wheat	ICC 105/1 (CODEX STAN 234-1999)
3.	Protein	Maida	ICC 105/1 (CODEX STAN 234-1999)
4.	Protein	Pearl millet flour	AOAC 920.87 (CODEX STAN 234-1999)
5.	Protein	Sorghum flour	ICC 105/1 (CODEX STAN 234-1999)
6.	Protein	Durum wheat semolina	ICC 105/1 (CODEX STAN 234-1999)
7.	Protein	Whole Durum wheat semolina	ICC 105/1 (CODEX STAN 234-1999)
8.	Yellow pigment	Durum wheat	J Agric Food Chem. 2002 Nov 6;50(23):6663-8. Spectrophotometric determination of yellow pigment content and evaluation of carotenoids by high-performance liquid chromatography in durum wheat grain. AOAC - 950.34 - Pigment in flour
9.	Fat	Pearl millet flour	AOAC 945.38F; 920.39C (CODEX STAN 234-1999)
10.	Crude fat	Sorghum flour	AOAC 945.38F; 920.39C (CODEX STAN 234-1999)
11.	Oil content	Soybean	AOAC 945.38F; 920.39C (CODEX STAN 234-1999)
12.	Acid value of extracted oil	Soybean	Described in standard CODEX STAN 249: 2006 for Instant Noodles
13.	Crude Protein	Soy protein products	AOAC 955.04D (using factor 6.25) (CODEX STAN

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			234-1999)
14.	Crude protein	Wheat protein products including wheat gluten	AOAC 979.09 (CODEX STAN 234-1999)
15.	Protein	Whole maize (corn) flour	ICC 105/1 (CODEX STAN 234-1999)
16.	Crude fat	Whole maize (corn) flour	AOAC 945.38F; 920.39C (CODEX STAN 234-1999)
17.	Protein	Degermed maize corn flour	ICC 105/1 (CODEX STAN 234-1999)
18.	Protein	Tempe	ICC 105/1 (CODEX STAN 234-1999)
19.	Fat content	Tempe	AOAC 945.38F; 920.39C (CODEX STAN 234-1999)
20.	Protein	Textured Soy Protein ((Soy Bari/Soy Nuggets/ Soy Chunks/ Soy Granules)	ICC 105/1 (CODEX STAN 234-1999)
21.	Fat	Textured Soy Protein ((Soy Bari/Soy Nuggets/ Soy Chunks/ Soy Granules)	AOAC 945.38F; 920.39C (CODEX STAN 234-1999)
22.	Hexane	Textured Soy Protein ((Soy Bari/Soy Nuggets/ Soy Chunks/ Soy Granules)	Rapid Quantitative Determination of Residual Oils by Direct Gas Chromatography - Journal of the American Oil Chemists Society Vol. 52 Pg 118-120
23.	Total solids	Soyamilk	Determination of soluble solids - FSSAI Manual of Methods of Analysis of Foods - Fruits and Vegetables
24.	Protein	Soyamilk	ICC 105/1 (CODEX STAN 234-1999)
25.	Fat	Soyamilk	AOAC 945.38F; 920.39C (CODEX STAN 234-1999)
26.	Protein	Tofu	ICC 105/1 (CODEX STAN 234-1999)
27.	Fat	Tofu	AOAC 945.38F; 920.39C (CODEX STAN 234-1999)
28.	Titration acidity (as lactic acid)	Tofu	Determination of acidity - FSSAI Manual of Methods

S. No.	Parameter	Product	Method
			of Analysis of Foods - Fruits and Vegetables
29.	Acidity	Edible sago flour	IS 899
30.	Starch	Edible sago flour	IS 899
31.	Protein	Decorticated millet grain	AOAC 920.87 -whole & decorticated pearl millet grains (CODEX STAN 234-1999)
32.	Fat	Decorticated millet grain	AOAC 945.38F; 920.39C - for crude fat in whole & decorticated pearl millet grains (CODEX STAN 234-1999)