

# Aoac Procedure For Fat

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## Schedule of Accreditation United Kingdom Accreditation Service

Fat (oil) 1) AM/C/101 using Soxhlet, Method A based on Feeding ... on AOAC method 985.29 A  
Hydroxyproline and Collagen AM/C/998 using Colorimetry BS 4401:Part 11:1995 A . 1282 Accredited to ...  
Williams procedure A Tryptophan, Total AM/V/228 using HPLC based on

## *Understanding Microbiological Sampling and Testing*

–AOAC International (U.S.A.) •AOAC Official Methods of Analysis (OMA) validations •AOAC-RI  
“Performance Tested Method” validations –AFNOR (France) •e.g., bioMerieux Vitek biochemical  
confirmation tests –Others (ISO, MicroVal, NordVal, AENOR, etc.) •However, past validations conducted  
by these

## USDA Table of Cooking Yields for Meat and Poultry

Cooking Procedure: All ground beef patties were cooked to a final internal temperature of 160°F/71°C. No fat was added during cooking. Broiling was done in a preheated conventional oven for 8.7 minutes. Pan-broiled patties were broiled in a preheated West Bend electric skillet for 11.75 minutes. Patties were cut in half to evaluate degree of

