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AACC Approved Methods of Analysis, 11th Edition Moisture. AACC Method 44-15.02 Moisture -- Air-Oven Methods. VIEW METHOD | VIEW CALCULATOR. Objective These methods determine moisture content as loss in weight of a sample when heated under specified conditions. The results are in close agreement with those obtained by Method 44-40.01 (vacuum-oven). The methods are applicable to flour, semolina, bread, all kinds of grains and cereal products, and food products (except those that are sugar coated).

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St. Paul, Minn. : AACC, 2000-(OCOLC)676716869 Approved methods of the American Association of Cereal... The 11th edition is the first online-only AACC Intl. Approved Methods of Analysis and is the only edition supported by AACC International. "Produced under the direction of the Methods Technical Leadership Committee."

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AACC 2000 Approved methods of the American Association of Cereal Chemists, 10th ed. Methods 44-15 A, 44-40. The Association, St. Paul, MN, US. 5. Procedure: .Samples shall be fully representative of the lots from which they are taken. A representative sample is essential for a meaningful quality analysis. Therefore, as the composition

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St. Paul, Minn. (March 8, 2010) – AACC International Approved Method 32-45.01, Total Dietary Fiber (Codex Alimentarius Definition), was approved after rigorous review by the AACC Intl. Approved Methods technical Committee. This new method is important because it simplifies TDF analysis when several types of fiber are formulated in foods.

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