

METHODS DELETED SINCE 1983

The following methods have been deleted since publication of the 8th edition in 1983 and no longer appear in *AACC Approved Methods* except by title in this list. Copies of deleted methods are available from AACC for a nominal charge.

No.	Title of Method	Status	Year Deleted
02-01	Fat Acidity—General Method	Replaced by 02-01A	1984
02-02	Fat Acidity—Rapid Method, for Grain	Replaced by 02-02A	1984
02-03	Fat Acidity—Rapid Method, for Corn	Replaced by 02-03A	1984
02-04	Fat Acidity—Colorimetric Method	Replaced by 02-04A	1984
02-32	Neutralizing Value of Acid-Reacting Materials Other Than Phosphates	Replaced by 02-32A	1985
02-33	Neutralizing Value of Monocalcium Phosphate: Monohydrate and Anhydrous	Deleted	1985
02-34	Neutralizing Value of Sodium Acid Pyrophosphate	Deleted	1985
02-35	Neutralizing Value of Sodium Aluminum Phosphate, Acidic	Deleted	1985
04-23	Formic, Acetic, Propionic, Butyric, Valeric, Succinic, and Lactic Acids—Van Dame Method	Deleted	1999
04-25	Lactic Acid in Dried Eggs	Deleted	2000
04-26	Lactic Acid in Nonfat Dry Milk	Deleted	2000
08-15	Original Ash—Gustafson Method	Deleted	1995
10-01	Total Reducing Substances	Deleted	2000
10-10A	Basic Straight Dough Method	Replaced by 10-10B	1986
10-20	Baking Test for Sweet Yeast Products	Deleted	1996
10-31A	Baking Quality of Self-Rising Biscuit Flour	Replaced by 10-31B	1994
10-60	Baking Quality of Pie Flour	Deleted	1998
10-70	Baking Quality of Rye Bread Flour	Deleted	1996
10-85	Baking Quality of Nonfat Dry Milk	Deleted	2000
14-20	Color of Semolina—Disk Method	Deleted	1995
14-21	Color of Macaroni Products— Spectrophotometric Method	Deleted	1999
16-50	Pasta Cooking Quality—Firmness	Replaced by 66-50	2000
16-51	Cooking Characteristics of Pasta—Borasio System	Deleted	1998
18-20	Arsanilic Acid	Deleted	1999
18-25	Nitrophenide	Deleted	1999
18-26	Nitrophenide—Modified Method, in Presence of Arsanilic Acid	Deleted	1999
18-27	Nitrosal	Deleted	1999
18-30	Phenothiazine	Deleted	1999
18-35	Sulfaquinoxaline	Deleted	1999
20-02	Lipids and Lipid Phosphoric Acid	Deleted	2000

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No.	Title of Method	Status	Year Deleted
22-01	α -Amylase Activity of Malt	Deleted	2000
22-06	Cereal α -Amylase	Deleted	1998
22-07	α -Amylase Activity—Nephelometric	Deleted	1995
22-13	Yeast Strength	Deleted	1990
22-16	Diastatic Activity of Malt	Deleted	2000
22-17	Table: Thiosulfate-Maltose (Diastatic Activity) Conversion	Incorporated into 22-15	2000
22-18	Table: Ferricyanide-Maltose-Sucrose Conversion	Incorporated into 80-60	2000
26-10	Experimental Milling: Equipment, Sample Preparation, and Tempering	Replaced by 26-10A	1989
26-20	Experimental Milling—Buhler Method	Replaced by 26-21A, 26-30A, and 26-31	1989
26-21	Experimental Milling—Batch Method for Bread and Soft Wheats	Replaced by 26-22	1989
26-30	Experimental Milling—Batch Method for Durum Wheat	Replaced by 26-41 and 26-42	1989
28-00	Extraneous Matter	Incorporated in 28-22A	2000
28-03	Special Techniques for Extraneous Matter Methods	Replaced by 28-03A	2000
28-10	Macroscopic Examination of Cereal Grains, Unpopped Popcorn, Dried Beans and Peas	Replaced by 28-10A	2000
28-20	External Insect and Rodent Hair Contamination	Replaced by 28-20A	2000
28-21	X-Ray Examination for Internal Insect Infestation	Replaced by 28-21A	2000
28-22	Cracking-Flotation Test for Internal Insects	Replaced by 28-22A	2000
28-30	Macroscopic Examination of Baked Goods, Ready-to-Eat Cereals, and Alimentary Pastes	Replaced by 28-30A	2000
28-31	Sieving Method, for Insect and Rodent Filth	Replaced by 28-31A	2000
28-32	Sieving Method, for Materials Hard to Hydrate	Replaced by 28-32A	2000
28-33	Direct Trapping Method, for All Baked Materials Except Chocolate Products and Pie Crust	Replaced by 28-33A	2000
28-41A	Acid Hydrolysis Method for Insect Fragments and Rodent Hairs—Flour	Replaced by 28-41B	2000
28-51	Flotation Method, for Insect and Rodent Filth	Replaced by 28-51A	2000
28-60	Tween-Versene Method, for Insect Fragments and Rodent Hairs	Replaced by 28-60A	2000
28-75	Sieving Method for Light Filth	Replaced by 28-75A	2000
28-99A	Radioactivity in Cereal Products—Emergency Monitoring	Deleted	2000
30-26	Crude fat in Soy Flours	Deleted	2000
32-30	Determination of Complex Carbohydrates in Foods as the Sum of Available Starch and Dietary Fiber—HPLC and Enzymatic-Gravimetric Determinations	Deleted	1998

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No.	Title of Method	Status	Year Deleted
33-50	Taste Panel—Triangle Test	Replaced by 33-50A	2000
36-01A	Glossary	Replaced by 56-99	2000
36-02	Glossary—Fat	Replaced by 58-99	2000
36-03	Glossary—Rice	Replaced by 36-03A	1994
36-03A	Glossary—Rice	Replaced by 61-99	2000
38-11	Gluten—Machine Washing Method	Deleted	1995
39-01	General Near-Infrared Instrumentation and Techniques	Incorporated into 39-10	2000
39-21A	Near-Infrared Method for Whole-Grain Analysis	Deleted	1998
39-70	Wheat Hardness as Determined by Near-Infrared Reflectance	Replaced by 39-70A	1990
40-51	Monocalcium Phosphate and/or Sodium Acid Pyrophosphate	Deleted	2000
40-60	Added Salt	Deleted	1998
42-17	<i>Clostridium perfringens</i> Enumeration	Replaced by 42-17A	2000
42-25A	<i>Salmonella</i> Bacteria	Replaced by 42-25B	2000
42-26	<i>Salmonella</i> Bacteria—Fluorescent Antibody Technique	Deleted	2000
42-55	Ergot—Chloroform-Alcohol Method	Deleted	2000
44-10	Moisture—Electrical Methods	Incorporated into 44-01	2000
44-18	Moisture—Modified Two-Stage Air-Oven Method	Deleted	1995
44-32	Moisture and Volatile Matter—Vacuum-Oven Method	Deleted	1995
44-50	Moisture—By Distillation with Toluene, For Feeds and Feedstuffs	Deleted	1995
44-52	Moisture in Nonfat Dry Milk	Deleted	1995
45-10	Aflatoxin—Screening Method for Feeds and Foods	Deleted	1998
45-30	Identification of Aflatoxin B ₁ by Derivative Formation	Deleted	1998
46-08	Crude Protein—Automated Kjeld-Foss Method	Deleted	1995
46-14A	Crude Protein—Udy Dye Method	Deleted Reinstated as 46-14B	1995 2000
48-02	Oxidizing Agents—Qualitative Method	Deleted	2000
48-05	Acetone Peroxides in Milling Premixes	Deleted	2000
48-06B	Benzoyl Peroxide—Qualitative Method	Deleted	2000
48-07	Benzoyl Peroxide—Semi-quantitative Method	Deleted	2000
48-30	Bleaching of Flour—Chlorine Dioxide-Acetic Anhydride Method	Deleted	2000
50-10	Particle Size Distribution of Flour	Deleted	1995
50-11	Particle Size of Wheat Flour by Laser Instrument	Replaced by 55-40	2000
52-11	Pentosans—Xylene Partition Method	Deleted	1995
54-20	Farinograph Method of Hoffman et al	Deleted	1995

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No.	Title of Method	Status	Year Deleted
54-40	Mixograph Method	Replaced by 54-40A	1989
56-79	Apparent Viscosity of Acidulated Flour-Water Suspensions—Spindle Method	Deleted	1998
56-80	Apparent Viscosity of Acidulated Flour-Water Suspensions—Wire Method	Deleted	1998
58-30	Iodine Number	Replaced by 58-30A	2000
58-41	Melting Point—Wiley Method	Deleted	2000
58-51	Slipping Point	Deleted	2000
58-54	Stability—Active Oxygen Method (AOM)	Replaced by 58-54A	2000
58-55	Stability—Oxygen-Bomb Method	Deleted	2000
60-01	Fungicide Residues	Deleted	1999
60-10	Inorganic Bromide Residues	Deleted	1999
60-20	Hydrocyanic Acid Residues	Deleted	1999
60-30	Malathion Residues—Colorimetric Method	Deleted	1999
60-40	Methoxychlor Residues—Low-Blank Method	Deleted	1999
60-50A	Pesticide Residues—Soxhlet Extraction Procedure	Deleted	1999
60-60	Pesticide Residues—Blending Extraction Procedure	Deleted	1999
62-15	Preparation of Sample: Dried Eggs	Deleted	2000
62-20	Preparation of Sample: Feed and Feedstuffs	Replaced by 62-20A	2000
62-30	Preparation of Sample: Leavening Agents	Deleted	1996
62-60	Preparation of Sample: Semolina	Incorporated in 62-20A	2000
62-70	Preparation of Sample: Wheat	Deleted	2000
62-80	Preparation of Sample: Yeast Foods and Flour Improvers	Deleted	1999
68-60	Solids—Refractometer Method	Replaced by 80-51	2000
68-61	Table: Indices of Refraction (n) of Sucrose Solutions at 20°	Incorporated into 80-51	2000
58-62	Solids—Spindle Method	Replaced by 80-53	2000
70-10	Preparation and Standardization of Barium Lactate Solution	Deleted	2000
70-20	Preparation and Standardization of Hydrochloric Acid Solution	Replaced by 70-20A	2000
70-30	Preparation and Standardization of Lactic Acid Solution	Deleted	2000
70-35	Preparation of Ammonium Molybdate Solution	Incorporated into 04-11	2000
70-50	Preparation and Standardization of Potassium Permanganate Solution	Replaced by 70-50A	2000
71-10	Determination of Trypsin Inhibitor Activity of Soy Products	Replaced by 22-40	2000
72-10	Specific Volume	Replaced by 55-50	2000
74-10	Staleness of Bread—Compression Test with Baker Compressimeter	Replaced by 74-10A	2000
76-12	Total Starch—Rapid Enzymatic Method	Deleted	2000

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No.	Title of Method	Status	Year Deleted
76-20	Starch—Polarimetric Method	Deleted	1995
80-20	Table: Temperature Corrections for Refractometer Readings	Incorporated into 80-51	2000
80-21	Table: Temperature Corrections for Saccharimeter Readings	Incorporated into 80-53	2000
80-30	Lactose in Mixed Feeds	Deleted	2000
80-31	Lactose and Nonfat Dry Milk in Bread	Deleted	2000
80-69	Schoorl's Reduction Table	Incorporated into 80-68	2000
80-75	Table: Specific Gravity, Degrees Brix, and Degrees Baumé of Sugar Solutions	Incorporated into 80-53	2000
86-52	Niacin and Niacinamide—Automated Determination	Deleted	1998
86-73	Riboflavin—Automated Determination	Deleted	1998
88-04	Water Hydration Capacity of Protein Materials	Replaced by 56-30	2000
88-10	Water Hydration (Absorption) of Rolled Oats	Replaced by 56-40	1999