



## TABLE OF CONTENTS

Number	Title	Date of Acceptance	Number of Printed Pages
<b>CORN (A)</b>			
A-2	Aflatoxins (Quantitative Procedure)	2-27-96	8
A-4	Ash (See Combined Ash Method M-4)		
A-5	Aflatoxins (Presumptive)(Last Revision 3-10-97)	10-10-85	3
A-8	Crude Fiber (Last Revision 10-10-85)	10-24-58	4
A-10	External Filth and Internal Insect Infestation in Whole Corn	2-27-96	5
A-12	Moisture (Azeotropic Distillation) (Last Revision 4-18-89)	11-15-55	7
A-13	Moisture (Karl Fischer) (Last Revision 11-17-92)	10-20-87	5
A-18	Protein (Last Revision 2-23-01)	6-3-57	5
A-20	Starch (Last Revision 4-15-86)	6-3-57	4
A-28	Waxy and Nonwaxy (Last Revision 4-1-09)	11-17-59	3
<b>CORN STARCH (UNMODIFIED) (B)</b>			
B-2	Acidity (Extractable) (Last Revision 4-1-09)	5-23-55	2
B-4	Acidity (Paste) (Last Revision 10-9-09)	5-23-55	2
B-6	Arsenic (Last Revision 2-23-01)	11-18-58	6
B-8	Ash (See Combined Ash Method M-4)		
B-9	Brabender Viscosity (Last Revision 4-11-94)	5-27-68	3
B-11	Calcium (EGTA Titrimetric) (Last Revision 10-7-96)	11-9-73	4
B-14	Color, Tristimulus	4-25-90	3
B-16	Bulk Density (Last Revision 4-9-98)	4-14-78	2
B-20	Total Fat (Last Revision 3-29-06)	11-14-55	4
B-25	Starch Identification (Microscopy)	6-20-91	8
B-26	Amylose (Blue Value) (Last Revision 3-10-97)	7-25-75	3
B-28	Iodine Affinity (Last Revision 3-5-04)	11-9-73	6
B-30	Iron (Last Revision 3-5-04)	11-13-61	6
B-32	Lead (Last Revision 3-8-04)	2-7-75	5
B-34	Moisture (Azeotropic Distillation) (Last Revision 4-18-89)	5-7-56	5
B-36	Moisture (Karl Fischer) (Last Revision 11-17-92)	5-22-61	4
B-38	Moisture (Oven) (Last Revision 4-28-87)	11-26-56	2
B-42	pH (Paste) (Last Revision 4-1-09)	5-12-58	3
B-44	pH (Slurry) (Last Revision 10-10-85)	11-26-56	3
B-47	Phosphorus (Last Revision 10-8-96)	8-3-73	5
B-48	Protein (Last Revision 2-23-01)	11-26-56	4
B-54	Small Sample Brookfield (SSB) Viscosity	4-9-98	3

## TABLE OF CONTENTS

Number	Title	Date of Acceptance	Number of Printed Pages
B-56	Solubles (Last Revision 10-18-88)	5-7-56	1
B-58	Sulfur Dioxide (Last Revision 4-9-91)	5-7-56	6
B-61	Inherent Viscosity (One Point) (Last Revision 4-2-03)	5-20-63	5
B-64	Waxy and Nonwaxy (Last Revision 4-1-09)	6-1-60	3
B-66	Nitrogen / Protein by Combustion	5-31-07	5

### CORN STARCH (MODIFIED) (C)

C-2	Acetyl (Last Revision 3-30-93)	5-27-68	3
C-22	Carboxyl (Last Revision 3-31-92)	5-16-66	2
C-30	Hydroxyalkoxyl (Last Revision 5-19-95)	11-9-73	6
C-31	Hydroxyethyl Substitution Level	6-30-98	5
C-42	pH (Paste) (Last Revision 4-1-09)	8-3-73	3
C-44	pH (Slurry) (Last Revision 10-10-85)	8-3-73	3
C-46	Phosphorus (Bound) (Last Revision 10-8-96)	10-16-69	6
C-47	Phosphorus (Last Revision 10-8-96)	6-21-74	5
C-50	Propylene Oxide (Last Revision 3-10-97)	7-22-77	2
C-66	Nitrogen / Protein by Combustion	5-31-07	5

### DEXTRIN (D)

D-10	Borax (Last Revision 3-1-95)	11-12-71	2
D-38	Moisture (Oven) (Last Revision 10-8-96)	6-21-74	2
D-42	pH (Paste) (Last Revision 4-1-09)	6-21-74	3
D-44	pH (Slurry) (Last Revision 10-10-85)	6-21-74	3
D-52	Reducing Sugars (Last Revision 2-23-01)	9-22-70	5
D-56	Solubles (Last Revision 3-30-93)	9-22-70	2

### CORN SYRUP (E)

E-1	Acetaldehyde	4-15-86	5
E-1a	Acetaldehyde and Isovaleraldehyde (Gas Chromatography)	10-9-09	6
E-2	Acidity (Last Revision 4-1-09)	8-25-52	2
E-4	Arsenic (Last Revision 10-23-01)	4-5-54	6
E-6	Ash (See Combined Ash Method M-4)		
E-6a	Ash (See Combined Ash Method M-4)		
E-8	Baumé (Last Revision 10-24-94)	6-8-59	8
E-11	Calcium (EGTA Titrimetric) (Last Revision 10-7-96)	11-9-73	4
E-14	Chloride (Potassium Chromate) (Last Revision 3-28-06)	4-5-54	2
E-14a	Chloride (Diphenylcarbazone)	4-15-86	2
E-15	Chloride (Silver-Silver Chloride) (Last Revision 2-27-96)	3-30-71	3
E-16	Color (Spectrophotometric) (Last Revision 4-18-89)	1-25-57	3
E-19	Color (% Transmittance)	2-27-96	1
E-19a	Heated Color (% Transmittance)	2-27-96	2
E-20	Color Stability (Last Revision 4-28-87)	11-8-54	2
E-24	Dextrose (Last Revision 10-24-94)	11-13-67	3
E-26	Dextrose Equivalent (Last Revision 7-9-93)	5-27-68	3
E-27	Extraneous Materials (Last Revision 3-31-92)	11-7-66	3

## TABLE OF CONTENTS

Number	Title	Date of Acceptance	Number of Printed Pages
E-29	Fermentable Sugars (Last Revision 10-23-01)	4-28-78	5
E-29a	Odor and Flavor	10-21-86	3
E-30	Heavy Metals (Last Revision 4-28-87)	11-26-56	2
E-32	Iron (Orthophenanthroline) (Last Revision 3-1-95)	9-21-71	4
E-33	Iron (TPTZ) (Last Revision 7-9-93)	9-22-70	3
E-35	Lead (Last Revision 3-10-97)	2-7-75	5
E-42	Moisture (Oven Filter Aid) (Last Revision 10-17-89)	4-5-54	4
E-43	Lead (Chelating Membrane Concentration and Graphite Furnace Atomic Absorption Spectroscopy)	6-31-98	8
E-44	Moisture (Oven Filter Paper) (Last Revision 10-17-89)	11-26-56	3
E-46	Moisture (Karl Fischer) (Last Revision 11-17-92)	5-16-66	4
E-48	pH (Last Revision 3-28-06)	8-25-52	2
E-51	Phosphorus (Last Revision 10-8-96)	6-21-74	5
E-52	Protein (Last Revision 10-23-01)	8-25-52	4
E-54	Refractive Index (Last Revision 4-25-90)	5-7-56	11
E-56	Soluble Polystyrene Sulfonate (Quinine Haze Test) (Last Revision 10-7-96)	11-28-84	2
E-58	Specific Rotation (Last Revision 3-1-95)	6-2-60	2
E-60	Apparent Starch (Last Revision 10-9-09)	3-31-67	2
E-61	Saccharides (Liquid Chromatography) (Last Revision 4-1-09)	9-17-76	5
E-63	Saccharides (Gas Liquid Chromatography) (Last Revision 10-17-89)	11-13-67	5
E-64	Sulfate (Last Revision 10-23-01)	4-5-54	2
E-66	Sulfur Dioxide (Last Revision 4-9-91)	8-25-52	5
E-67	Sulfur Dioxide (Iodometric)	10-18-88	2
E-67a	Sulfur Dioxide (Iodometric: Low Level)	10-18-88	3
E-70	Trace Metals (Flame Atomic Absorption Spectroscopy)	2-27-96	4

### CORN SUGAR (CRUDE AND REFINED) (F)

F-2	Acidity (Last Revision 3-29-06)	11-18-58	2
F-4	Arsenic (Last Revision 10-23-01)	11-18-58	6
F-6	Ash (See Combined Ash Method M-4)		
F-8	Calcium (EGTA Titrimetric) (Last Revision 10-7-96)	11-9-73	4
F-10	Chloride (Silver-Silver Chloride) (Last Revision 3-8-04)	11-12-62	3
F-11	Chloride (Diphenylcarbazone)	4-15-86	2
F-14	Color, Solutions (Spectrophotometric) (Last Revision 6-20-91)	11-17-59	4
F-16	Color, Tristimulus	4-25-90	3
F-22	Dextrose Equivalent (Last Revision 2-27-96)	3-20-72	3
F-26	Heavy Metals (Last Revision 4-9-98)	4-14-78	4
F-30	Lead (Last Revision 3-10-97)	2-7-75	5
F-32	Moisture (Karl Fischer) (Last Revision 11-17-92)	5-16-66	5
F-34	Moisture (Oven) (Last Revision 9-30-97)	6-8-59	2
F-38	Nitrogen (Chemiluminescence)	3-30-93	5

## TABLE OF CONTENTS

Number	Title	Date of Acceptance	Number of Printed Pages
F-40	Phosphorus (Last Revision 10-8-96)	6-21-74	5
F-42	pH (Last Revision 10-10-85)	11-13-61	3
F-44	Protein (Last Revision 10-9-09)	10-12-60	3
F-50	Saccharides (Gas Liquid Chromatography) (Last Revision 3-1-95)	9-20-71	4
F-51	Minor Saccharides (Liquid Chromatography) (Last Revision 4-1-09)	10-18-83	4
F-52	Specific Rotation (Last Revision 3-1-95)	9-20-71	2
F-54	Sulfur Dioxide (Last Revision 4-9-91)	11-13-61	6
F-55	Sulfur Dioxide (Iodometric)	10-18-88	3
F-58	Total Sugars (Last Revision 2-27-96)	3-20-72	4
<b>FEEDSTUFFS (G)</b>			
G-4	Ash (See Combined Ash Method M-4)		
G-6	Color, Tristimulus	4-25-90	3
G-8	Bulk Density (Last Revision 4-9-98)	3-26-76	2
G-9	Total Fat (Hydrolysis)	4-25-90	3
G-11	Crude Fat (Hexane Extractables) (Last Revision 10-9-09)	4-19-89	2
G-12	Crude Fiber (Last Revision 10-10-85)	10-24-58	3
G-14	Moisture (Azeotropic Distillation) (Last Revision 4-18-89)	5-7-56	5
G-16	Moisture (Oven) (Last Revision 10-20-87)	11-18-57	2
G-17	Moisture in Sweet Feed (Last Revision 4-9-98)	9-30-97	2
G-20	pH (Last Revision 10-10-85)	5-23-55	3
G-22	Protein (Last Revision 10-23-01)	11-12-62	4
G-26	Solubles (Last Revision 10-18-88)	11-8-54	2
G-28	Starch (Last Revision 4-15-86)	11-8-54	3
G-40	Xanthophylls (Last Revision 10-9-09)	11-16-64	6
G-66	Nitrogen / Protein by Combustion	5-31-07	5
<b>CORN OIL (H)</b>			
H-10	Cold Test (Last Revision 3-31-92)	5-24-65	2
H-12	Color (Spectrophotometric) (Last Revision 10-23-01)	11-16-64	3
H-22	Free Fatty Acids (Last Revision 10-9-09)	5-24-65	2
H-32	Iodine Number (Wijs Method) (Last Revision 4-11-94)	11-7-66	4
<b>STEEPWATER (J)</b>			
J-4	Acidity (Last Revision 3-8-04)	5-21-63	2
J-12	Ammonia Nitrogen (Last Revision 3-5-04)	5-15-62	4
J-14	Ash (See Combined Ash Method M-4)		
J-36	Lactic Acid (Last Revision 3-10-97)	11-12-62	6
J-44	Moisture (Karl Fischer) (Last Revision 11-17-92)	5-16-66	4
J-48	pH (Last Revision 10-10-85)	5-21-63	3
J-56	Protein (Last Revision 9-30-97)	9-17-76	4
J-58	Reducing Sugars (Last Revision 10-20-87)	5-25-64	5

## TABLE OF CONTENTS

Number	Title	Date of Acceptance	Number of Printed Pages
<b>FUEL ETHANOL (K)</b>			
K-30	Moisture (Karl Fischer)	4-11-94	4
<b>CITRIC ACID (L)</b>			
L-2	Readily Carbonizable Substances	9-8-06	4
L-3	Readily Carbonizable Substances	9-8-06	3
L-4	Extraneous Materials	9-8-06	3
L-6	Moisture (Karl Fischer)	9-8-06	6
L-8	Residue on Ignition (Sulfated Ash)	9-8-06	2
<b>COMBINED METHODS (M)</b>			
M-4	Ash (Residue on Ignition)	10-9-09	3
<b>REAGENTS AND INDICATORS (R)</b>			
R-1	List of Reagents	8-9-89	2
R-5	Arsenious Oxide Solution (Last Revision 3-1-95)	11-12-71	1
R-10	Iodine Solution (Last Revision 3-1-95)	11-12-71	1
R-13	Mercuric Nitrate Solution	4-15-86	2
R-15	Potassium Permanganate Solution (Last Revision 3-1-95)	11-12-71	1
R-20	Sodium Hydroxide Solutions (Last Revision 9-30-97)	11-12-71	2
R-25	Sodium Thiosulfate Solution (Last Revision 3-1-95)	11-12-71	1
R-30	Sulfuric Acid Solution (Last Revision 5-19-95)	11-12-71	1
R-55	Bromophenol Blue Indicator, 1% (Last Revision 2-27-96)	11-12-71	1
R-60	Cresol Red Indicator, 0.1% (Last Revision 2-27-96)	11-12-71	1
R-62	Diphenylcarbazone Indicator, 3%	4-15-86	
R-65	Methylene Blue Indicator, 1% (Last Revision 2-27-96)	11-12-71	1
R-70	Methyl Orange Indicator, 0.1% (Last Revision 2-27-96)	11-12-71	1
R-72	Methyl Red Indicator, 0.25% (Last Revision 9-30-97)	3-26-76	1
R-75	Phenolphthalein Indicator, 1% (Last Revision 9-30-97)	11-12-71	1
R-80	Starch Indicator, 1% (Last Revision 2-27-96)	11-12-71	1
<b>STATISTICAL PRINCIPLES (S)</b>			
S-10	Detection Limit (Spectrophotometric) (Last Revision 4-9-98)	4-14-78	3

Date of Table of Contents Revision: October 2009