

RECOMMENDED METHODS OF ANALYSIS AND SAMPLING CXS 234-1999

Document Location: Raw Ingredients - Sample Testing and QC

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Overview

CXS 234-1999 presents recommended methods of analysis for foods by commodity categories and food items. It has a range of useful tables throughout the document with the recommended methods of analysis for indicated parameters, principles behind that test method and sampling plan for a range of food products. The document is split into two categories. Part A provides methods of analysis by commodity categories and names while part B examines the methods of sampling by commodity categories and names. Recommended tests procedures such as testing for pH, water activity, moisture, ash content, crude fat etc are provided in the document, and references are provided.

Following this document ensures that products are sampled and analyzed using the most appropriate method. This is important as it helps ensure accurate and consistent test results.

Link to Document

[CXS 234-1999](#)

