



Table of Contents

Number	Method	No. of Pages	Date Last Revised
ACETA.01	Acetaldehyde	7	12/19/2006
ACETA.02	Acetaldehyde and Isovaleraldehyde	6	10/9/2009
ACETY.01	Acetyl	3	3/30/1993
ACIDI.01	Acidity	3	4/15/2010
ACIDI.02	Acidity, Paste	2	10/8/2009
AFLAT.01	Aflatoxins (Presumptive)	3	12/8/2006
AMYLO.01	Amylose (Blue Value)	4	3/10/1997
ARSEN.01	Arsenic	6	4/15/2010
ASHXX.01	Ash	5	10/9/2009
BAUME.01	Baumé	9	10/24//1994
BORAX.01	Borax	2	3/1/1995
BULKD.01	Bulk Density	3	4/9/1998
CALCI.01	Calcium (EGTA Titrimetric)	5	4/15/2010
CARBO.01	Carboxyl	3	3/31/1992
CHLOR.01	Chloride (Potassium Chromate)	2	3/28/2006
CHLOR.02	Chloride (Potentiometric)	3	4/15/2010
COLDT.01	Cold Test	3	3/31/1992
COLOR.01	Color (Spectrophotometric)	5	11/9/2010
COLOR.02	Color (Spectrophotometric)after heat	2	4/28/1987
COLOR.03	Color (%T @ 390 nm)	2	2/27/1996
COLOR.04	Color (%T @ 390 nm)after heat	2	2/27/1996
COLOR.05	Color, Tristimulus	4	4/15/2010
DEXTR.01	Dextrose, Enzomatic	4	10/24/1994
DEXTR.02	Dextrose Equivalent	4	4/15/2010
EXTER.01	External Filth and Internal Insect Infestation in Corn	5	2/27/1996
EXTRA.01	Extraneous Materials (Sugars)	3	3/31/1992
EXTRA.02	Extraneous Materials(Lactic)	3	9/8/2006
FATCR.01	Fat , Crude, (Oil)(Hexane Extractables)	3	10/8/2009
FATTO.01	Fat, Total (Oil)	6	11/9/2010
FIBER.01	Fiber, Crude	4	4/15/2011
FREEF.01	Free Fatty Acids	2	10/9/2009
HYDRO.01	Hydroxyalkoxyl	6	5/19/1995
HYDRO.02	Hydroxyethyl Substitution Level	5	6/30/1998
IODIN.01	Iodine Affinity	6	3/5/2004
IODIN.02	Iodine Number (Wijs Method)	5	4/11/1994
IRONX.01	Iron (Colorimetric)	5	4/15/2010
LACTI.01	Lactic Acid	7	3/10/1997
LEADX.01	Lead	6	4/15/2010
LEADX.02	Lead (Graphite Furnace AAS)	8	6/3/1998

Number	Method	No. of Pages	Date Last Revised
METAL.01	Metals, Heavy, H2S ppt	4	11/9/2010
METAL.02	Metals, Trace (Flame Atomic Absorption Spectroscopy)	4	12/22/2006
MOIST.01	Moisture (Azeotropic Distillation)	8	11/9/2010
MOIST.02	Moisture (Karl Fischer)	8	11/9/2010
MOIST.03	Moisture (Karl Fischer, Buffered)	6	9/8/2006
MOIST.04	Moisture (Oven)	7	11/9/2010
MOIST.05	Moisture in Sweet Feed	2	4/9/1998
NITRO.01	Nitrogen, Ammonia	4	3/5/2004
ODORA.01	Odor and Flavor	3	10/21/1986
PHXXX.01	pH (Paste)	3	4/15/2010
PHXXX.02	pH (Slurry)	4	4/15/2010
PHOSP.01	Phosphorus	10	11/9/2010
PROPY.01	Propylene Oxide	2	12/8/2006
PROTE.01	Protein, Kjeldahl	6	11/9/2010
PROTE.02	Protein, Nitrogen (Chemiluminescence)	5	3/30/1993
PROTE.03	Protein, Nitrogen (Combustion)		
READI.01	Readily Carbonizable Substances, Colorimetric	3	9/8/2006
READI.02	Readily Carbonizable Substances, Spectrophotometric	4	9/8/2006
REFRA.01	Refractive Index	3	10/9/2009
SACCH.01	Saccharides (Gas Liquid Chromatography)	7	10/17/1989
SACCH.02	Saccharides, Minor (Gas Liquid Chromatography)	4	3/1/1995
SACCH.03	Saccharides(Liquid Chromatography)	5	4/1/2009
SACCH.04	Saccharides,Minor (Liquid Chromatography)	4	4/1/2009
SOLUB.01	Soluble Polystyrene Sulfonate (Quinine Haze Test)	2	10/7/1996
SOLUB.02	Solubles	4	11/9/2010
SPECI.01	Specific Rotation	3	4/15//2010
STARC.01	Starch (Polarimetry)	4	4/15/2010
STARC.02	Starch, Apparent	2	10/9/2009
STARC.03	Starch Identification (Microscopy)	8	6/20/1991
SUGAR.01	Sugars, Fermentable, GC	5	4/28/2001
SUGAR.02	Sugars, Reducing (Schoorl Method)	6	4/15/2010
SUGAR.03	Sugars, Total	5	2/27/1996
SULFA.01	Sulfates	2	10/23/2001
SULFU.01	Sulfur Dioxide (Iodometric)	4	11/9/2010
SULFU.02	Sulfur Dioxide, Monier Williams	6	4/15/2010
VISCO.01	Viscosity, Brabender	3	4/11/1994
VISCO.02	Viscosity, Inherent (One Point)	5	4/2/2003
VISCO.03	Viscosity,Small Sample Brookfield (SSB)	3	4/9/1998
WAXYA.01	Waxy and Nonwaxy (Corn)	3	4/1/2009
WAXYA.02	Waxy and Nonwaxy (Starch)	3	4/1/2009
XANTH.01	Xanthophylls	6	10/9/2009

Date of Table of Contents Revision: December 2011