The FCC and associated Reference Materials enables you to verify the identity, quality, and purity of the food ingredients you buy and sell, which help to ensure the overall safety and integrity of the food ingredient supply chain. An FCC standard can be used to characterize ingredients used in food. Monographs in the FCC consist of tests and specifications for identification, assay and impurities, as well as other tests that help describe the purity and quality of the ingredient. FCC standards are reviewed and approved by independent experts. Learn how to become an expert volunteer.

**FCC Updates**

- [FCC 11, Third Supplement Commentary](#) (posted 03–Sep–2019)
- [FCC 11, Third Supplement Compendial Approvals, Deferrals and Cancellations](#) (posted 28–Jun–2019)

**Order your copy of FCC, Eleventh Edition**

Featuring:

- **More than 1,250 monographs** including:
  - Probiotics & prebiotics
  - Flavors
  - Preservatives
  - Sweeteners
  - Fats and oils
FCC Standards

- FCC standards are established, evaluated, and revised with scientific rigor in an open, collaborative process involving USP scientists, government representatives, expert volunteers, and public input. Standards are approved by an Expert Committee that includes knowledgeable technical leaders from industry, academia, and regulatory bodies from around the world.
- The FCC is cited over 200 times in the U.S. Code of Federal Regulations and is recognized by regulatory bodies around the world including the US, Argentina, Australia, Brazil, Canada, Israel, New Zealand, Paraguay, and Uruguay.

Subscription Information

- The two-year subscription is available in print and online formats. Subscription includes a main edition and three supplements, containing new and revised standards and information. Supplements publish at six-month intervals, see publication and comment schedule.

Subscriber Resources

- Ordering Information
- Technical Services and Account Managers
- Currency Change Request
- Credit Application
- Authorized Distributors