

Compendial Approvals for FCC 13

Date: Tue Jan 18 09:55:27 EST 2022

Category	Monograph Title		Scientific Liaison
Revision	ALLULOSE, SYRUP	New	Gina Clapper
Revision	APPENDIX V -- ENZYME ASSAYS	ENZYME PREPARATIONS USED IN FOOD PROCESSING/Phytase Activity, ENZYME PREPARATIONS USED IN FOOD PROCESSING/Trypsin Activity	Tongtong Xu
Revision	APPENDIX VII -- FATS AND RELATED SUBSTANCES	FATTY ACID COMPOSITION (SATURATED cis-MONOUNSATURATED and cis-POLYUNSATURATED) IN OILS CONTAINING LONG CHAIN POLYUNSATURATED FATTY ACIDS/Reagents and solutions	Gina Clapper
New	APPENDIX XIX--OLIVE OIL GUIDANCE, METHODS, AND APPLICABLE RESOURCES	A. ACCEPTANCE CRITERIA FOR FCC OLIVE OIL IDENTITY STANDARDS, B. COMPANION DOCUMENT FOR THE FCC OLIVE OIL IDENTITY STANDARDS/1. Introduction, B. COMPANION DOCUMENT FOR THE FCC OLIVE OIL IDENTITY STANDARDS/2. Nutritional and Functional Value of Olive Oil Components (Including Key Differences Between Virgin and Refined Oils), B. COMPANION DOCUMENT FOR THE FCC OLIVE OIL IDENTITY STANDARDS/3. Quality—Between and Within Grades, B. COMPANION DOCUMENT FOR THE FCC OLIVE OIL IDENTITY STANDARDS/4. Quality Over Time, B. COMPANION DOCUMENT FOR THE FCC OLIVE OIL IDENTITY STANDARDS/5. Purity—Is It Olive Oil?, B. COMPANION DOCUMENT FOR THE FCC OLIVE OIL IDENTITY STANDARDS/6. Emerging Analytical Methods and Technology, B. COMPANION DOCUMENT FOR THE FCC OLIVE OIL IDENTITY STANDARDS, B. COMPANION DOCUMENT FOR THE FCC OLIVE OIL IDENTITY STANDARDS/References	Gina Clapper
New	AVOCADO OIL	New	Gina Clapper
Revision	(+)-CAMPHOR	Revision	Tongtong Xu
Revision	COPPER SULFATE	Revision	Eric Schwartz
New	HEMP SEED OIL	New	Gina Clapper
New	HEMP SEED PROTEIN	New	Eric Schwartz
Revision	JAGUA (GENIPIN-GLYCINE) BLUE	Revision	Tongtong Xu
New	BLACK PEPPER	New	Tongtong Xu
New	WHITE PEPPER	New	Tongtong Xu
Revision	STEVIOL GLYCOSIDES	Revision	Tongtong Xu
Revision	D-TAGATOSE	Revision	Eric Schwartz
Revision	WHEAT PROTEIN ISOLATE	Revision	Eric Schwartz