

International Methods

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CONCLUSIONS

The present status of methods which have been designated International Methods ("IM") by EBC and ASBC is shown in Table I.

RECOMMENDATIONS

1. That the IM Subcommittee continue to foster and encourage collaboration between EBC and ASBC subcommittees and to exchange materials where feasible to ensure that new methods and procedures are capable of being assigned IM status at the time they are released or published by the two societies.
2. That the IM Subcommittee continue to study the differences between existing methods of EBC and ASBC to ascertain if there is a possibility of making these methods International.
3. That the IM Subcommittee, under the direction of the Technical Committee, assist other subcommittees in achieving IM status for methods under evaluation.
4. That the Subcommittee present to the EBC analysis committee at the EBC 1977 meeting in Amsterdam a brief showing the methods which have been assigned IM status by the ASBC and

the problems which stand in the way of making other existing methods International.

5. That the following methods which appear to have a reasonable possibility of becoming IM should receive further study.
 - 1) New malt mill study (Miag Disc Mill)
 - 2) All of the barley methods
 - 3) Malt Methods
 - a) 1000-Kernel Weight
 - b) Malt Color
 - c) Malt Diastatic Power
 - 4) Cereal Adjuncts: Fatty substances
 - 5) Brewers Grains (6 methods)
 - 6) Hops and Hop Products (α -acids in hops and wort, hop powders, hop pellets, iso- α -acids in wort and beer, and other methods of hop analysis)
 - 7) Wort (12 methods)
 - 8) Beer
 - a) Gravity, alcohol, extract (6 methods)
 - b) 15 other methods
 - 9) Microbiology
 - 10) Filter Aids
 - 11) Packaging
 - 12) Statistical planning and collaborative tests.
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TABLE I
Methods Approved for International Status

| Method | Printed as "IM" | | Approved by, but not yet Printed as "IM" | |
|---|-----------------|----------------------|--|------|
| | EBC | ASBC | EBC | ASBC |
| 1) Malt fine grind extract | 3.3 | Malt 4 | | |
| 2) Barley: sampling | | | X | X |
| 3) Malt: sampling | | Malt 1 | X | |
| 4) Malt: moisture | | Malt 3 | X | |
| 5) Malt: protein ($N \times 6.25$) | | Malt 8 | X | |
| 6) Malt soluble nitrogen | | Malt 5A | X | |
| 7) Malt: α -amylase | 3.7 | Malt 7 | | |
| 8) Caramel malt extract | | Malt 9 | X | |
| 9) Cereal moisture | | Cereals 3 | X | |
| 10) Extract in cereal adjuncts | 5.2.1 | Cereals 5A | | |
| 11) Cereals protein ($N \times 6.25$) | | Cereals 6 | | |
| 12) Sugars and syrups protein ($N \times 6.25$) | | Sugars and Syrups 11 | | |
| 13) Hops: sampling | | Hops 1 | X | |
| 14) Wort and beer: bitterness | 7.5 | Beer 23A | | |
| 15) Wort: free amino nitrogen | | Wort 12 | X | |
| 16) Wort: viscosity of wort | | Wort 13 | X | |
| 17) Beer: free amino nitrogen | | Beer 31 | X | |
| 18) Beer: iron (colorimetric) | 7.8 | Beer 18A | | |
| 19) Beer: copper (ZDBT colorimetric) | 7.9.1 | Beer 19A | | |
| 20) Beer: total SO_2 (rosaniline) | 7.12.1 | Beer 21 | X | |
| 21) Beer: viscosity | | Beer 32 | X | |
| 22) Calibration of spectrophotometers | | | X | X |
| 23) Statistical planning and collaborative tests | | | X | |

DISCUSSION

During the past year there has been an increase in communication between the ASBC and EBC Subcommittee chairmen through letters, telephone calls, and personal discussion. These activities have led to further progress in the quest for a greater number of methods being assigned the IM status.

Most of the existing methods have now been reviewed except Beer: Alcohol, original extract, real degree of fermentation, and apparent degree of fermentation; also, for some of the hop methods and the statistical section. These last two groups are in the process of being written up for submission and approval.

The following methods are under active study.

Miag Disc Mill

Three mills have been delivered and test procedures are being prepared so that the mills can be evaluated in different laboratories.

Sieving Test

The Canadian Department of Agriculture has advised this Subcommittee that they will not change the sieve sizes when they convert to metric units on February 1, 1977. There seems to be little chance that this test will receive IM status in the near future.

Malt: Diastatic Power

Discussion with the EBC analysis committee on the testing procedure is currently in progress.

Microbiology

The Raka-Ray medium for lactobacilli appears to have a good chance of becoming an IM.

Calibration of Spectrophotometers

The two Societies have agreed to use the wavelength figures supplied by the National Bureau of Standards for calibration of spectrophotometers.

1000-Kernel Weight

A method has been written up and a proposal is being submitted to EBC for further discussion.

Barley Germination and Barley Viability

A method is currently being written by this Subcommittee.

Cereal Adjuncts: Fatty Substances

Much more work is needed in this area before IM status can be considered.

Beer: Formazin Turbidity Units

At present there is an impasse because of incompatible units. It was suggested that we might adopt units used by the Water Industry. This concept was discarded when it was learned that the instruments being used by the water industry are being modified to read directly in ASBC-FTUs.

Beer: Foam

The method currently favored by the European group needs some modification before being considered as an IM.

Beer: Foam Collapse Rate

Reportedly, an instrument developed in Holland (Dr. Klopper's "Foam Flasher") is being studied by EBC as a possible standard device.