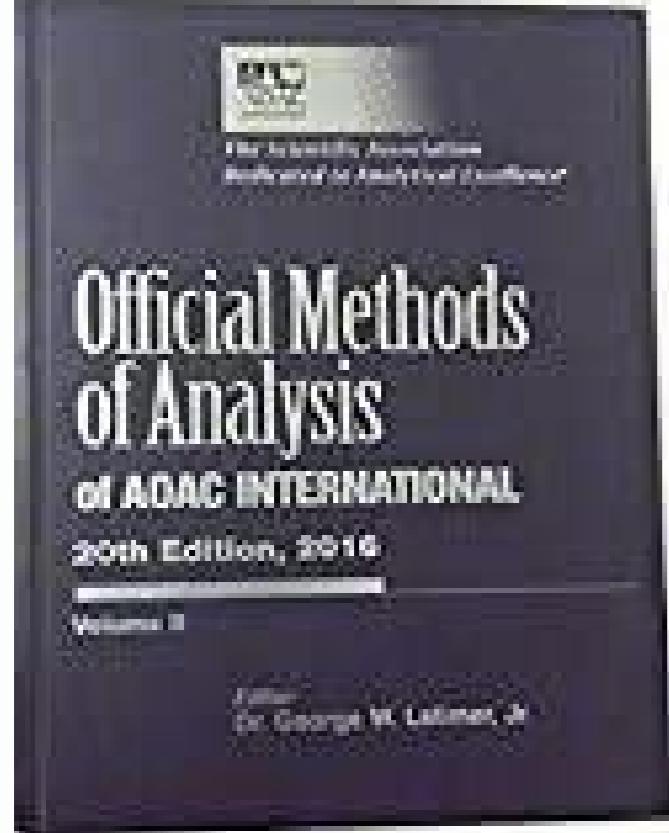


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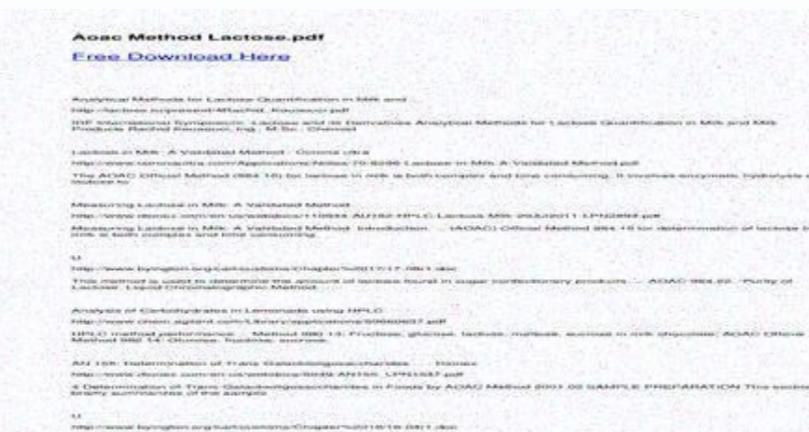
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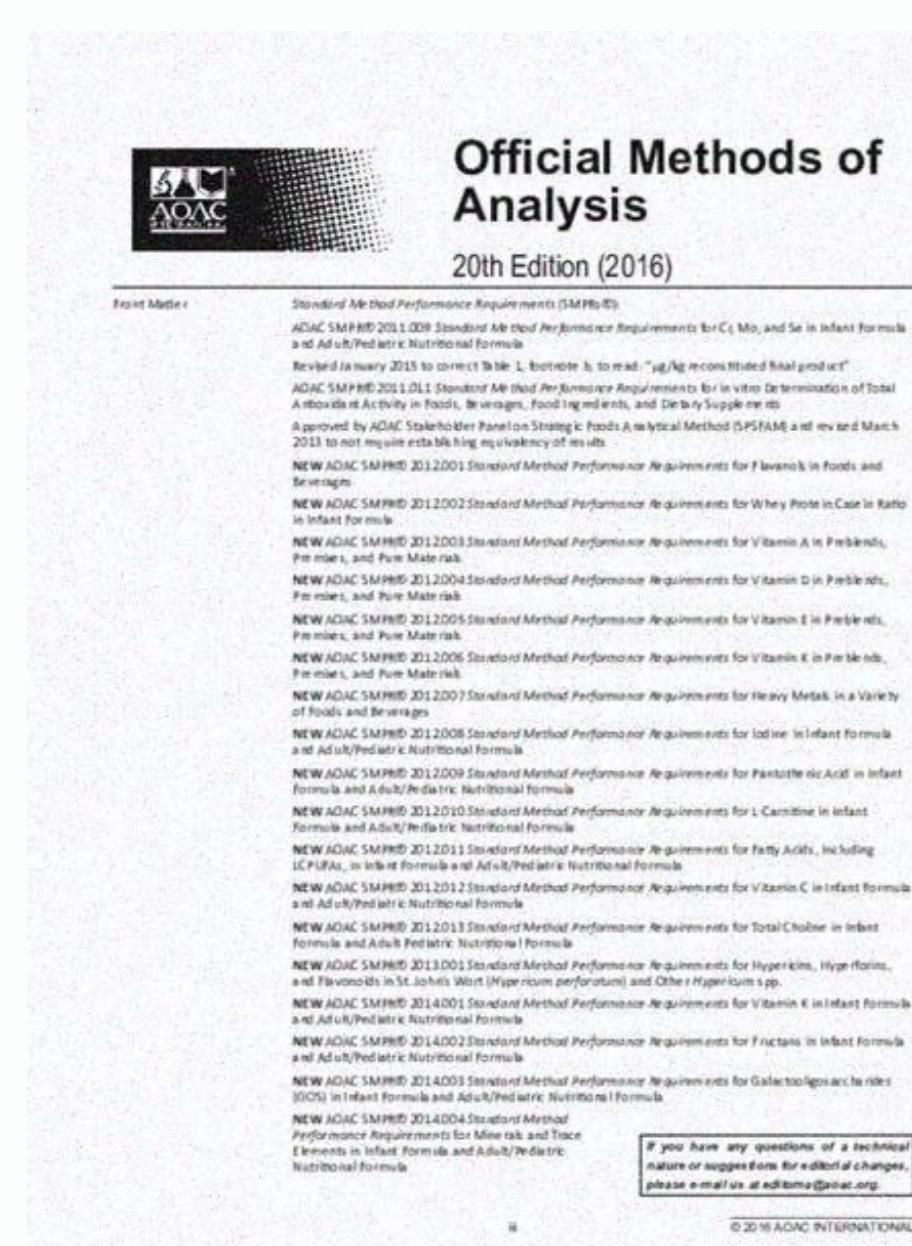
AOAC INTERNATIONAL brings together government, industry, and academia to establish standard methods of analysis that ensure the safety and integrity of foods and other products that impact public health around the world. Learn more Explore a collection of most cited and most read research from the past two years, plus browse the top performing articles from Altmetric published in the Journal of AOAC INTERNATIONAL. Browse the collection The Journal of AOAC INTERNATIONAL is seeking papers for the "Sampling" section of the journal. The scope of this section includes studies related to the primary sampling or laboratory sampling, i.e., the selection of a smaller mass/volume of material to represent a larger mass/volume. Learn more? Advanced embedding details, examples, and help! Approved methods undergo rigorous systematic scientific scrutiny to ensure they are highly credible and defensible—and can be used with confidence by industry, regulatory agencies, research organizations, testing laboratories, and academic institutions. The U.S. Code of Federal Regulations recognizes AOAC methods, and they are legally defensible in court worldwide. The program evaluates: Chemistry methods, Microbiology methods, Molecular biology methods, Traditional benchtop methods, Instrumental methods, and Proprietary, commercial, and/or alternative methods. AOAC periodically issues Calls for Methods. Methods developers may also submit sole source/individual methods for methods not associated with an open Call for Methods. The AOAC OMA Program also reviews candidate methods previously certified through the Performance Tested MethodsSM (PTM) program. 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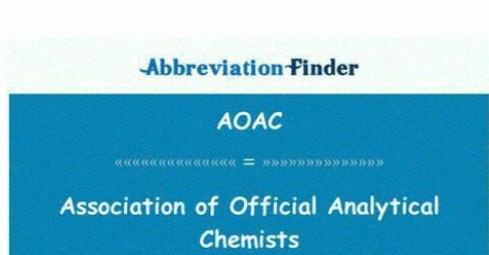
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