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Color (APHA scale).....	Ea 9	-65 (09)

*Surplus method

	Method number	Latest issue
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Moisture, Distillation Method	F 1a	-44 (09)
Moisture and Volatile Matter, Hot Plate Method	F 1b	-44 (09)
Organically Combined Sulfuric Anhydride		
Titration Method.....	F 2a	-44 (09)
Extraction Titration Method.....	F 2b	-44 (09)
Ash-Gravimetric Method	F 2c	-44 (09)
Total Desulfated Fatty Matter.....	F 3	-44 (09)
Total Active Ingredients	F 4	-44 (09)
Unsaponifiable Nonvolatile Matter	F 5	-44 (09)
Inorganic Salts.....	F 6	-44 (09)
Total Alkalinity	F 7	-44 (09)
Total Ammonia	F 8	-44 (09)
Acidity (sulfonated or sulfated oils, with exceptions)	F 9a	-44 (09)
Acidity (dark-colored oils, with exceptions)	F 9b	-44 (09)
Acidity (in the presence of ammonium or triethanolamine soaps)	F 9c	-44 (09)
Water-Immiscible Organic Solvents	F 10	-44 (09)
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Total Fatty Acids, Wet Extraction Method	G 3	-53 (09)
Oxidized Fatty Acids, Wet Extraction Method.....	G 3	-53 (09)
Total Fatty Acids.....	G 4	-40 (09)
Neutral Oil	G 5	-40 (09)
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Thermometer Specifications (see H 5-40)	H 7	-45 (09)
Thermometer Specifications (see H 5-40)	H 8	-45 (09)
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Thermometer Specifications (see H 5-40)	H 10	-55 (09)
Thermometer Specifications (see H 5-40)	H 11	-58 (09)
Sodium Hydroxide, Standard Solution.....	H 12	-52 (09)
Sulfuric Acid, Standard Solution	H 13	-52 (09)
Hydrochloric Acid, Standard Solution	H 14	-52 (09)
Alcoholic Potassium Hydroxide, Standard Solution	H 15	-52 (09)
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Moisture	Ja 2a	-46 (09)
Moisture, Karl Fischer Reagent	Ja 2b	-87 (09)
Hexane-Insoluble Matter	Ja 3	-87 (09)
Acetone-Insoluble Matter	Ja 4	-46 (11)
Phosphorus, Total.....	Ja 5	-55 (89) *
Acid Value	Ja 6	-55 (11)
Phospholipids in Lecithin Concentrates by TLC.....	Ja 7	-86 (09)
Phospholipids in Lecithin Concentrates by HPLC	Ja 7b	-91 (11)
Lecithin Phospholipids by HPLC-LSD	Ja 7c	-07 (09)

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Iodine Value in Lecithin, Wijs Method	Ja 14	-91 (09)

Section M: Evaluation and Design of Test Methods

Precision of Analytical Methods	M 1	-92 (09)
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Section T: Test Methods for Industrial Oils and Derivatives

Sampling		
General	Ta 1	-09 (09)
Commercial Fatty Acids.....	Ta 1	-09 (09)
Epoxidized Oils.....	Ta 1	-09 (09)
Fatty Nitrogen Products.....	Ta 1	-09 (09)
Polymerized Fatty Acids.....	Ta 1	-09 (09)
Dibasic Acids	Ta 1e	-70 (09)
Moisture		
and Volatile Matter Fatty Acids (hot plate method)	Tb 1a	-64 (09)
Modified Karl Fischer Reagent (general)	Tb 2	-64 (97) *
Fatty Nitrogen Compounds (modified Karl Fischer reagent)	Tb 2a	-64 (89) *
Nonvolatiles (solids)		
Drying Oils (hot plate method).....	Tc 1a	-64 (09)
Fatty Quaternary Ammonium Chlorides (vacuum oven)	Tc 2a	-64 (09)
Color		
Gardner	Td 1a	-64 (09)
Platinum-Cobalt Scale	Td 1b	-64 (09)
Commercial Fatty Acids.....	Td 2a	-64 (09)
Fatty Acids (after heating)	Td 3a	-64 (09)
Acid Value		
Commercial Fatty Acids.....	Te 1a	-64 (09)
Polymerized Fatty Acids.....	Te 1a	-64 (09)
Drying Oils.....	Te 2a	-64 (09)
Fatty Quaternary Ammonium Chlorides (including free amine value)	Te 3a	-64 (09)
Dibasic Acids	Te 4a	-70 (09)
Amine Value		
Total Amine Value of Fatty Amines (potentiometric method)	Tf 1a	-64 (09)
Total Amine Value of Fatty Amines (indicator method)	Tf 1b	-64 (09)
Primary, Secondary, and Tertiary Potentiometric Fatty Amines	Tf 2a	-64 (09)
Primary, Secondary, and Tertiary Indicator Fatty Amines.....	Tf 2b	-64 (09)
Percent Primary, Secondary, and Tertiary Amines in Fatty Acids.....	Tf 3a	-64 (09)

*Surplus method

PRODUCT-METHOD LIST BY SECTION

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Composition		
Primary Amine Composition by GLC	Tf 4a	-77 (09)
Composition of Dimer Acids by HPLC	Tf 5	-91 (09)
Iodine Value		
Wijs Method (general)	Tg 1	-64 (11)
Commercial Fatty Acids, Wijs Method	Tg 1a	-64 (09)
Fatty Amines, Modified Wijs Method	Tg 2a	-64 (09)
Fatty Quaternary Ammonium Chlorides, Modified Wijs Method	Tg 3a	-64 (09)
Diene Value		
Drying Oils	Th 1a	-64 (11)
Conjugated Dienoic Acid		
Spectrophotometric Determination (dehydrated castor oil, fatty acids, and their methyl or ethyl esters)	Ti 1a	-64 (09)
Polyunsaturated Acids		
Spectrophotometric Method (commercial fatty acids)	Tj 1a	-64 (93) *
Unsaponifiable Matter		
Drying Oils	Tk 1a	-64 (09)
Commercial Fatty Acids	Tk 1a	-64 (09)
Polymerized Fatty Acids	Tk 1a	-64 (09)
Saponification Value	Tl 1a	-64 (09)
Ash		
Commercial Fatty Acids	Tm 1a	-64 (11)
Drying Oils	Tm 1a	-64 (11)
Fatty Quaternary Ammonium Chlorides	Tm 2a	-64 (09)
Flash and Fire Points		
Cleveland Open Cup (fatty acids)	Tn 1a	-64 (09)
Cleveland Open Cup (drying oils)	Tn 1a	-64 (09)
Closed Cup, Fatty Quaternary Ammonium Chlorides	Tn 2a	-86 (09)
Specific Gravity		
Commercial Fatty Acids	To 1a	-64 (11)
Drying Oils	To 1b	-64 (09)
Refractive Index		
Commercial Fatty Acids	Tp 1a	-64 (09)
Drying Oils	Tp 1a	-64 (09)
Viscosity		
Bubble Time Method (drying oils)	Tq 1a	-64 (11)
Titer		
Commercial Fatty Acids	Tr 1a	-64 (09)
Rosin Acids		
Commercial Fatty Acids	Ts 1a	-64 (09)
Tolerance Test		
Acetone (drying oils)	Tt 1a	-64 (09)
pH		
of Fatty Quaternary Ammonium Chlorides	Tu 1a	-64 (09)
Average Molecular Weight		
Fatty Quaternary Ammonium Chlorides	Tv 1a	-64 (09)
Nonamines		
Fatty Amines and Fatty Diamines	Tw 1a	-64 (09)
Hydroxyl Value of Epoxidized Oils	Tx 1a	-66 (09)
Dicarboxylic Acid Composition of Dimethyl Esters by GLC	Ty 1a	-76 (09)
Activity of Hydrogenation Catalysts	Tz 1a	-78 (09)
Selectivity of Hydrogenation Catalysts	Tz 1b	-79 (11)