

4. Samples

Unless otherwise specified, sample for analysis by the test methods stipulated in chapter II and III should be prepared according to the following procedure.

- 1) For grains, beans, nuts and seeds, grind sample to pass through a standard sieve (425 μm). If grind of above procedure is difficult because the food becomes paste during the grind etc., grind the food to pass through a sieve (1-3 mm), then grind to pass through a standard sieve (425 μm), and homogenize. If this procedure is still difficult, grind the food to pass through a sieve (1-3 mm), homogenize and use this for the test. In this case, extraction must be performed with homogenization.
- 2) For fruits, vegetables and herbs, weigh about 1 kg of sample accurately, add an appropriate quantity of water (if necessary), and homogenize.
- 3) For tea and hops, grind sample to pass through a standard sieve (425 μm). For tea leaves except powdered tea in extraction method using boiling water, homogenize by mixing not by grinding.
- 4) For spices, follow the procedure for “nuts and seeds” or “fruits” according to the component of the sample (such as fat content and water content).
- 5) For muscle, remove the fat from the sample as possible, cut into small pieces, and homogenize.
- 6) For fat, remove the muscle from the samples possible, cut into small pieces, and homogenize.
- 7) For liver, kidney, and other edible offal, cut into small pieces, and homogenize.
- 8) For milk, homogenize by thoroughly mixing.
- 9) For honey, heat (normally less than 40°C) and melt if necessary, and homogenize by mixing. If the honey is not appropriate to heat, add some water and dissolve it as necessary, mix thoroughly, and homogenize.
- 10) For fish, cut edible parts into small pieces and homogenize.
- 11) For shellfish, remove the shell from the sample, drain off the meat using metal fine gauze etc. for about 5 minutes, cut into small pieces, and homogenize. If sand attaches, wash away gently with water.
- 12) For small crustaceans, cut into small pieces and homogenize. For large crustaceans, remove the shell, cut into small pieces, and homogenize.
- 13) For egg, remove the shell, mix thoroughly, and homogenize (except the case the white or yolk has a maximum residue limit).
- 14) For dried vegetables and dried fruits, add some water if necessary, cut into small pieces, and homogenize.