### § 98.4 Analytical methods.

(a) The majority of analytical methods used by the USDA laboratories to perform analyses of meat, meat food products, and MREs are listed as follows:

1. Official Methods of Analysis of AOAC INTERNATIONAL, Suite 500, 481 North Frederick Avenue, Gaithersburg, MD 20877–2417.


(b) Additional analytical methods for these foods will be used, from time to time, as approved by the Director.


### § 98.5 Fees and charges.

(a) The fee charged for any single laboratory analysis of meat, meat food products, and MREs, not covered by a cooperative agreement with Livestock and Seed Division, is specified in the schedules of charges in paragraph (a) of §91.37 of this subchapter.

(b) The laboratory analyses of meat, meat food products, and MREs, not covered by a cooperative agreement, shall result in an additional fee, found in Table 7 of §91.37 of this subchapter, for sample preparation or grinding.

(c) The charge for any requested laboratory analysis of meat, meat food products, and MREs not listed shall be based on the standard hourly rate specified in §91.37, paragraph (b).

### § 98.100 General.

A laboratory that has met the requirements for certification specified in this subpart shall receive an AMS Science and Technology certificate to approve its analysis for Trichinella spiralis in horsemeat. Certification would be granted to a qualified analyst or a laboratory based on having the proper training, facilities, and equipment. This AMS laboratory certification program will enable horsemeat exporters to comply with trichinae testing requirements of the European Community.


### § 98.101 Definitions.

Words used in the regulations in this part in the singular form will import the plural, and vice versa, as the case may demand. As used throughout the

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**Table 4—lard and tallow analysis—continued**

<table>
<thead>
<tr>
<th>Type of analysis</th>
<th>Number of samples tested</th>
</tr>
</thead>
<tbody>
<tr>
<td>Specific Gravity</td>
<td>4 to 6</td>
</tr>
<tr>
<td>Titer Test</td>
<td>1</td>
</tr>
<tr>
<td>Unsaponifiable Material</td>
<td>1</td>
</tr>
</tbody>
</table>

(b) Meats, such as ground beef or ground pork, meat food products, and MREs, not covered by an agreement with Livestock and Seed Division, are analyzed for fat, moisture, salt, sulfur dioxide, nitrites, sulfites, ascorbates, citric acid, protein, standard plate counts, and coliform counts, among other analyses. These food product analyses are performed at any one of the Science and Technology (S&T) field laboratories as follows:

1. USDA, AMS, Science and Technology, Midwestern Laboratory, 3570 North Avondale Avenue, Chicago, IL 60618.

2. USDA, AMS, S&T Aflatoxin Laboratory, 107 South 4th Street, Madill, OK 73446.

3. USDA, AMS, S&T, Eastern Laboratory, 2311–B Aberdeen Boulevard, Gastonia, NC 28054.