

# Macroanalytical Procedures Manual (MPM)

## Editors' Preface

The Macroanalytical Procedures Manual (MPM) is currently being revised to update its content and add new material. In the interim, we have converted the original 1984 edition of the manual for display on the FDA website. This website version was produced as a cooperative effort between the editors and the Center for Food Safety and Applied Nutrition (CFSAN). Our purpose is to provide access to the out-of-print 1984 manual until the revised edition is available.

As editors, we have tried to faithfully restore the website manuscript its original 1984 content and format. None of the methods have been changed. Where appropriate, we have inserted clearly marked editorial comments that alert users to potential changes or other useful information. In addition, we have updated (as far as possible) references to methods published by AOAC International in their compendium "Official Methods of Analysis" and to FDA Compliance Policy Guidelines.

We deeply appreciate and herein acknowledge the guidance of John C. Gecan (CFSAN) throughout the project.

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Was this helpful?

Yes

No