

A STATUS REPORT ON METHODS FOR NUTRIENT ANALYSIS IN 1981
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The quality of the data in any nutrient data bank can be no better than the quality of the methods used to obtain the nutrient data. Contrary to popular opinion, we do not know everything there is to know about the nutrient analysis of foods. Recent work in the Nutrient Composition Laboratory has resulted in the classification of the methods for the analyses of foods. This classification is shown in Table 1. We believe that if a qualified analyst used the methods classified as sufficient, substantial, or tentatively acceptable with the appropriate quality control, then the nutrient composition data, thus obtained, will be acceptable. Unfortunately, the same cannot be said for the determination of the other nutrient in foods. Application of the new techniques of analytical chemistry should permit the development of adequate methodologies for all the nutrients.

State of Development of Methodology for the Analysis of Nutrients in Foods as of 1981

<u>Sufficient</u>	<u>Substantial</u>	<u>Tentatively Acceptable</u>	<u>Conflicting</u>	<u>Fragmentary</u>	<u>Little to None</u>
Calcium	Amino Acids (Most)	Amino Acids (Some)	Arsenic	Biotin	Cobalt
Copper	Cholesterol	Chromium*	Calories	Choline	Silicon
Magnesium	Fatty Acids	Fat (Total)	Fiber	Heme-Iron	Tin
Nitrogen (Total)	Individual Sugars	Manganese	Fluorine	Molybdenum	Vanadium
Phosphorus	Iron (Total)	Trans-Fatty Acids	Folic Acid	Non Heme-Iron	
Potassium	Niacin		Iodine	Vitamin K	
Sodium	Riboflavin		Pantothenic Acid		
Zinc	Selenium		Protein (Total)		
	Thiamin		Starch		
	Vitamin C		Sterols (Others)		
			Vitamins		
			A		
			B ₆ *		
			B ₁₂ *		
			D		
			E*		

* New methods look very promising