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### **FDA Sulfite Analysis Method Statement**

On January 18, 2022, FDA published the final rule “[New Method for the Analysis of Sulfites in Foods](#)” [Docket No. FDA 2019-N-0463], effective February 17, 2022. In the rule, FDA describes the adoption of the LC-MS/MS sulfite analysis method for foods outlined in “[Determination of Sulfites in Food using Liquid Chromatograph-Tandem Mass Spectrometry \(LC-MS/MS\)](#)”. FDA states that the new method will improve the efficacy and efficiency of FDA testing for sulfites in foods. However, FDA explicitly states that this method does not apply to members of the *Allium* genus in the method.

The new FDA LC-MS/MS method does not eliminate the possibility of obtaining false positive readings when analyzing spices with a high content of naturally occurring sulfurous compounds such as pure onion, garlic, and ginger. In samples tested by FDA, those with >15% added garlic or onion were recorded to produce false positives. Therefore, the FDA method is not recommended for pure garlic and onion. However, it may be effective for products that contain small quantities of garlic and onion as ingredients,

As such, it is the opinion of the ASTA Analytical Methods Subcommittee that the current [ASTA Method 30.0](#) “Determination of Added Sulfites in Dried Allium (Modified Monier-Williams Method)” continues to be the most valid method available for the determination of added sulfites in pure onion and garlic.

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