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Note:
AM Archived Methods are no longer standardised; they can still be obtained from the EBC Secretariat (e-mail: info@europeanbreweryconvention.org)
IM International Method
RM Reference Method

The List of Suppliers is published on the EBC website (www.europeanbreweryconvention.org) under the heading Committees & Groups.

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(Footnotes)
* This method has no number since it was never published in the IOB Methods of Analysis; work on it was in progress when the IOB Analysis Committee was disbanded.

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