

Meinertz, J.R. and T.M. Schreier. 2006. Evaluation of a method to determine isoeugenol concentrations in the edible fillet tissue from cold, cool, and warm water fish species. Submitted to the UMESC archives June 5, 2006. 70 pages.

Conclusions

(1) The method performance is acceptable with walleye, channel catfish, yellow perch, and hybrid striped bass fillet tissue fortified at nominal isoeugenol concentrations ranging from 1 to 200 $\mu\text{g/g}$.

(2) No chromatographic interferences can be expected in fillet tissue extracts from walleye and lake trout while minor chromatographic interferences ($<0.31 \mu\text{g/g}$) can be expected from channel catfish, yellow perch, hybrid striped bass, and brook trout.

(3) Minor ion interferences can be expected changing abundance ratios in fillet tissue extracts containing isoeugenol at a concentration of about 1 $\mu\text{g/g}$.

Meinertz, J.R., T.M. Schreier, and S.L. Greseth. 2006. Isoeugenol total residue depletion in the edible fillet tissue of rainbow trout, *Oncorhynchus mykiss*. Submitted to FDA Center for Veterinary Medicine, March 14, 2006. 687 pages.