

Department of Science and Technology – XII
Regional Standards and Testing Laboratory

Address : Regional Government Center, Cotabato City
Telephone No. : (064)421-6908
Fax No. : (064)421-2711
E-mail : zphrlaidan@yahoo.com
 : mail.dost12@yahoo.com
Contact Person : DR. HAJA SITTIE SHAYMA
 : ZENAIDA P. HADJI RAOFF-LAIDAN
 : *Regional Director*
Field of Testing : Chemical Testing
 : Validity: 29 April 2019
 : Microbiological Testing
 : Validity: 29 April 2019

Chemical Testing

Products	Specific Tests	Method/Reference
I. Foods		
01.0 Milk and Dairy Products		
01.1 Milk powder and cream powder	Moisture Ash Protein Fat	AOAC
01.3 Condensed milk		
01.4 Liquid milk (evaporated and cream (UHT/sterilized))		
01.5 Pasteurized milk		
01.8 Milk and buttermilk		
03.0 Edible ices, including sherbet and sorbet		
03.1 Ice cream and sherbet	Moisture Ash Protein Fat	AOAC
03.2 Ice cream with added ingredients		
03.3 Flavored Ice		
04.0 Confectioneries		
04.1 Cocoa powder	Moisture Ash Protein Fat	AOAC
04.2 Chocolate products; chocolate confectioneries		
04.3 Sugar confectioneries (hard and soft candy, nougats, etc.)		
05.0 Fruits and vegetables, seaweeds, nuts and seeds		
05.1 Frozen vegetables and fruits	Moisture Ash Protein	AOAC
05.2 Fermented fruits and vegetables		
05.3 Fruits and vegetable products in		

hermetically sealed container	Fat Crude Fiber	
05.4 Dried fruits and vegetables, seaweeds, nuts and seeds		
05.5 Coconut (desiccated)	Moisture Ash Protein Fat Crude Fiber	AOAC
05.6 Nut and seed purees and spreads (e.g., peanut butter)		
05.7 Jams, jellies, marmalades and fruit fillings for pastries		
05.8 Fruit preparations (pulp, purees, fruit toppings and coconut milk)		
07.0 Cereals and cereal products		
07.1 Breakfast cereals	Moisture Ash Protein Fat Crude Fiber	AOAC
07.2 Cereal/cereal grains		
07.3 Cultured seeds and grains		
07.4 Soya flours concentrates and isolates		
07.5 Flour, corn meal, corn grits, semolina		
07.9 Pasta products and noodles (e.g rice paper, rice vermicelli, soybean pastas and noodles)		
07.10 Starch		
07.11 Cereal and starch based desserts (e.g rice pudding, tapioca pudding)		
08.0 Bakery Products		
08.1 Frozen bakery products (ready to eat and to be cooked)	Moisture Ash Protein Fat Crude Fiber	AOAC
08.2 Frozen and refrigerated dough		
08.3 Bread and rolls		
08.4 Crackers, excluding sweet crackers		
08.5 Cakes, cookies and pies, doughnuts		
08.6 Other ordinary bakery products (e.g., bagels, pita, English muffins)		
08.7 Steamed breads and buns		
09.0 Ready-to-eat savouries		
09.1 Snack foods-potato, cereal, flour or starch based	Moisture Ash Protein Fat Crude Fiber	AOAC
10.0 Meat and Meat Products		
10.1 Dried animal products	Moisture Ash Protein Fat	AOAC
10.2 Meat paste and pate		
10.3 Cold cuts, frozen and chilled hot dogs, corned beef, luncheon meat		
10.4 Packaged cooked and cured meat		

10.6	Cooked Poultry Meat to be reheated before eating (e.g prepared frozen meals)		
10.7	Cured/Smoked Poultry Meat		
10.8	Dehydrated Poultry Products		
10.9	Fresh/Frozen Raw Chicken (during processing)		
10.10	Meat products in hermetically sealed container		
11.0 Fish and fish products			
11.1	Processed fish and fish products, including molluscs, crustaceans, and echinoderms	Moisture Ash Protein Fat	AOAC
11.1.1	Frozen fish and cooked, fish fillets, and fish products, including molluscs, crustaceans, and echinoderms		
11.1.2	Frozen battered fish, fish fillets and fish products, including molluscs, crustaceans, and echinoderms		
11.1.3	Frozen minced and creamed fish products, including molluscs, crustaceans, and echinoderms	Moisture Ash Protein Fat	AOAC
11.1.4	Cooked and/or fried fish products, including molluscs, crustaceans and echinoderms		
11.1.5	Smoked, dried, fermented, and/or salted fish and fish products, including molluscs, crustaceans, and echinoderms		
11.2	Semi-preserved fish and fish products, including molluscs, crustaceans, and echinoderms		
11.2.2	Fish and fish products, including molluscs, crustaceans and echinoderms, pickled and/or in brine	Moisture Ash Protein Fat	AOAC
11.2.4	Semi-preserved fish and fish products, including molluscs, crustaceans and echinoderms(e.g., fish paste)		
11.3	Fully preserved, including canned or fermented fish and fish products, including molluscs, crustaceans, and echinoderms		
11.3.1	Smoked, dried, canned or		

fermented, and/or salted			
12.0 Salts, spices, soups, salads and protein products			
12.2	Herbs,spices,seasoning, and condiments (e.g. seasoning for instant noodles)	Moisture Ash Protein Fat	AOAC
12.3	Vinegars		
12.6	Sauces and like products		
12.6.2	Non-emulsified sauces (e.g ketchup, cheese sauce, cream sauce, brown gravy)		
12.6.3	Mixes for sauces and gravies		
12.6.4	Clear sauces (e.g fish sauces)		
13.0 Beverages			
13.1	Non-alcoholic beverages (Canned/Bottled Fruit and vegetables juices/nectars, Energy drinks and particulated drinks, Carbonated and Non-carbonated water-based flavoured drinks and concentrates (liquid or solid) for water-based flavoured drinks)	Moisture Ash Protein Fat	AOAC
13.2	Frozen juice concentrate		
13.3	Powdered beverages		
13.4	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages		
13.5	Alcoholic beverages (Beer and malt beverages, cider and perry, grape wines and wines, mead, distilled spirits containing more than 15% alcohol and aromatized alcoholic beverages)		
15.0 Sweeteners, including honey			
15.1	Refined and raw sugars	Moisture Ash Protein Fat	AOAC
15.2	Brown sugar		
15.3	Honey		
15.4	Other sugars and syrups (e.g xylose, maple syrup, sugar toppings)		
15.5	Table-top sweeteners, including those containing high-intensity sweeteners		

Microbiological Testing

Products	Specific Tests	Method/ Reference
I. Foods		
01. Milk and Dairy products		
01.1 Milk powder and cream powder	Aerobic Plate Count	Pour Plate Method, BAM Online 2001
01.2 Sweetened Condensed Milk	Aerobic Plate Count Yeast and Mold Count	Pour Plate Method, BAM Online 2001 Pour Plate Method, BAM Online 2001
01.4 Pasteurized milk	Aerobic Plate Count	Pour Plate Method, BAM Online 2001
01.5 Pasteurized cream	Aerobic Plate Count	Pour Plate Method, BAM Online 2001
01.7 Cheese and Cheese Products; e.g. Cottage Cheese; Soft and semi-soft cheese	Coliform <i>E.coli</i>	Multiple Tube Fermentation Technique, BAM Online 2001
01.8 Processed Cheese Spread	Aerobic Plate Count	Pour Plate Method, BAM Online 2001
02 Fats, Oils and Fat Emulsions		
02.1 Butter (whipped, pasteurized)	Aerobic Plate Count Yeast and Molds Count	Pour Plate Method, BAM Online 2001 Pour Plate Method, BAM Online 2001
02.2 Butter made from unpasteurized milk or milk products	Aerobic Plate Count	Pour Plate Method, BAM Online 2001
02.3 Margarine	Aerobic Plate Count Yeast and Molds Count	Pour Plate Method, BAM Online 2001 Pour Plate Method, BAM Online 2001
03. Edible Ices, Including Sherbet and Sorbet		

03.1 Ice Cream & Sherbet (plain and flavored)	Aerobic Plate Count	Pour Plate Method, BAM Online 2001
03.2 Ice Cream with added ingredients (nuts, fruits, cocoa)	Aerobic Plate Count	Pour Plate Method, BAM Online 2001
03.3 Flavored Ice (ie.ice candy)	Aerobic Plate Count Yeast and Molds Count	Pour Plate Method, BAM Online 2001 Pour Plate Method, BAM Online 2001
04. Confectioneries		
04.1 Cocoa Powder	Aerobic Plate Count Molds Count Coliform	Pour Plate Method, BAM Online 2001 Pour Plate Method, BAM Online 2001 Multiple Tube Fermentation Technique, BAM Online 2001
04.2 Chocolate Products	Aerobic Plate Count Molds Count Coliform	Pour Plate Method, BAM Online 2001 Pour Plate Method, BAM Online 2001 Multiple Tube Fermentation Technique, BAM Online 2001
04.3 Chocolate Confectionaries (chocolate bars, blocks, bonbons)	Aerobic Plate Count Molds Count Coliform	Pour Plate Method, BAM Online 2001 Pour Plate Method, BAM Online 2001 Multiple Tube Fermentation Technique, BAM Online 2001
04.4 Sugar Confectionaries (Hard and soft candies, toffees, caramel, fondants, creams, nougats and pastes)	Aerobic Plate Count Molds Count Coliform	Pour Plate Method, BAM Online 2001 Pour Plate Method, BAM Online 2001 Multiple Tube Fermentation Technique, BAM Online 2001

05. Fruits and Vegetables, Nuts and Seeds		
05.01 Frozen Vegetables & fruits (pH >4.5)	E. coli	Multiple Tube Fermentation Technique, BAM Online 2001
05.2 Fermented Vegetables, Ready to Eat (e.g. Kimchi)	Aerobic Plate Count Yeast and Molds Count Coliform	Pour Plate Method, BAM Online 2001 Pour Plate Method, BAM Online 2001 Multiple Tube Fermentation Technique, BAM Online 2001
05.4 Dried Vegetables	E.coli	Multiple Tube Fermentation Technique, BAM Online 2001
05.7 Sun Dried Fruits	Yeast and Molds Count E.coli	Pour Plate Method, BAM Online 2001 Multiple Tube Fermentation Technique, BAM Online 2001
06. Egg and Egg Products		
06.1 Pasteurized Egg Products (liquid, frozen, dried)	Aerobic Plate Count Yeast and Molds Count (for dried products)	Pour Plate Method, BAM Online 2001 Pour Plate Method, BAM Online 2001
07. Cereals and Cereal Products		
07.1 Breakfast cereals	Aerobic Plate Count Yeast Count Molds Count	Pour Plate Method, BAM Online 2001 Pour Plate Method, BAM Online 2001

07.2 Cereals/Cereal Grains	Aerobic Plate Count Yeast and Molds Count <i>E.coli</i>	Pour Plate Method, BAM Online Pour Plate Method, BAM Online Multiple Tube Fermentation Technique, BAM Online 2001
07.3 Cultured seeds and grains (e.g. bean sprout, alfalfa, etc)	<i>E. coli</i>	Multiple Tube Fermentation Technique, BAM Online 2001
07.4 Soya Flours, Concentrates and Isolates	Molds	Pour Plate Method, BAM Online 2001
07.5 Flour, Corn meal, Corn grits, Semolina	Yeast Count Molds	Pour Plate Method, BAM Online 2001
07.7 Soy Protein	Aerobic Plate Count Yeast and Molds Count <i>E.coli</i>	Pour Plate Method, BAM Online 2001 Pour Plate Method, BAM Online 2001 Multiple Tube Fermentation Technique, BAM Online 2001
07.8 Tofu	<i>E.coli</i>	Multiple Tube Fermentation Technique, BAM Online 2001
07.9 Pasta Products and Noodles Uncooked (wet and dry)	Aerobic Plate Count Yeast and Molds Count	Pour Plate Method, BAM Online 2001 Pour Plate Method, BAM Online 2001
07.10 Starch	Aerobic Plate Count Yeast and Molds Count	Pour Plate Method, BAM Online 2001 Pour Plate Method, BAM Online 2001
08. Bakery Products		
08.3 Frozen and Refrigerated Doughs (Chemically leavened)	Aerobic Plate Count Yeast Count Mold	Pour Plate Method, BAM Online 2001

	Count E. coli	Pour Plate Method, BAM Online 2001 Multiple Tube Fermentation Technique, BAM Online 2001
08.4 Frozen and Refrigerated Doughs	Aerobic Plate Count Yeast Count Mold Count	Pour Plate Method, BAM Online 2001 Pour Plate Method, BAM Online 2001
08.5 Baked Goods	Aerobic Plate Count Yeast and Molds Count	Pour Plate Method, BAM Online 2001 Pour Plate Method, BAM Online 2001
08.6 Coated or Filled, Dried Shelf-Stable Biscuits	Coliform	Multiple Tube Fermentation Technique, BAM Online 2001
09. Ready to Eat Savouries		
09.1 Snack Foods	Aerobic Plate Count Yeast Count Mold Count	Pour Plate Method, BAM Online 2001 Pour Plate Method, BAM Online 2001
11.0 Fish and Fish Products		
11.1 Fresh and Frozen Fish and Cold- Smoked	Aerobic Plate Count E. coli	Pour Plate Method, BAM Online 2001 Multiple Tube Fermentation Technique, BAM Online 2001
11.2 Pre- Cooked Breaded Fish	Aerobic Plate Count E. coli	Pour Plate Method, BAM Online 2001 Multiple Tube Fermentation Technique, BAM Online 2001
11.3 Frozen Raw Crustaceans	Aerobic Plate Count E. coli	Pour Plate Method, BAM Online 2001 Multiple Tube

		Fermentation Technique, BAM Online 2001
11.4 Frozen Cooked Crustaceans	Aerobic Plate Count E. coli	Pour Plate Method, BAM Online 2001 Multiple Tube Fermentation Technique, BAM Online 2001
11.4 Cooked, Chilled & Frozen Crabmeat	Aerobic Plate Count E. coli	Pour Plate Method, BAM Online 2001 Multiple Tube Fermentation Technique, BAM Online 2001
11.6 Fresh & Frozen Bivalve Molluscs	Aerobic Plate Count E. coli	Pour Plate Method, BAM Online 2001 Multiple Tube Fermentation Technique, BAM Online 2001
12. Spices, Soups, Sauces, Salads and Protein Products		
12.1 Dry Mixes for Soup and Sauces	Aerobic Plate Count Yeast and Molds Count	Pour Plate Method, BAM Online 2001 Pour Plate Method, BAM Online 2001
12.3 Spices	Aerobic Plate Count Molds Count	Pour Plate Method, BAM Online 2001 Pour Plate Method, BAM Online 2001
12.4 Spices (ready to eat)	Aerobic Plate Count Yeast and Molds Count	Pour Plate Method, BAM Online 2001 Pour Plate Method, BAM Online 2001
12.5 Salad Dressing (e.g. Mayonnaise, ThousandIsland, Ranch, French)	Aerobic Plate Count Yeast and Molds Count	Pour Plate Method, BAM Online 2001 Pour Plate Method, BAM Online 2001

13. Beverages

13.1 Non-alcoholic beverages (e.g Ready to drink, softdrinks, iced tea, energy drinks)	Aerobic Plate Count Yeast and Molds Count	Pour Plate Method, BAM Online 2001 Pour Plate Method, BAM Online 2001
13.2 Frozen Juice Concentrate	Aerobic Plate Count Yeast and Molds Count	Pour Plate Method, BAM Online 2001 Pour Plate Method, BAM Online 2001
13.3 Powdered Beverages (e.g. Iced tea, powdered juice/mixes)	Aerobic Plate Count	Pour Plate Method, BAM Online 2001

14. Food for Infants and Young Children

14.1 Powdered Infant Formula with or without added Lactic acid producing cultures (intended for 0 to 6 months)	Aerobic Plate Count Coliform <i>E.coli</i>	Pour Plate Method, BAM Online 2001 Multiple Tube Fermentation Technique, BAM Online 2001
14.2 Follow-up Formula/ Milk Supplement (Intended for infants 6 months on and for young children 12-36 months of age)	Aerobic Plate Count Coliform <i>E.coli</i>	Pour Plate Method, BAM Online 2001 Multiple Tube Fermentation Technique, BAM Online 2001
14.5 Dried and Instant products requiring reconstitution	Aerobic Plate Count Coliform	Pour Plate Method, BAM Online 2001 Multiple Tube Fermentation Technique, BAM Online 2001
14.6 Dried products requiring reconstitution and boiling before consumption	Aerobic Plate Count	Pour Plate Method, BAM Online 2001
14.7 Cereal based foods for infants	Aerobic Plate Count Coliform Count	Pour Plate Method, BAM Online 2001 Multiple Tube Fermentation Technique, BAM Online 2001