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**Regional Standards and Testing Laboratory**

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**Chemical Testing**

Products	Specific Tests	Method/Reference
<b>1.0 Milk and Dairy products</b>		
1.1 Milk powder and cream powder	Moisture	AOAC
1.2 Whey and whey products	Ash	
1.5 Pasteurized milk	Protein	
	Sodium (Na)	AAS
<b>7.0 Cereal and cereal products</b>		
7.1 Breakfast cereals	Protein	AOAC
7.2 Cereals/cereal grain	Ash	
7.4 Soya flour, concentrates and Isolates	Moisture	
7.5 Flour, corn meal, corn grits, Semolina	Sodium(Na)	AAS
7.9 Pasta products and noodles Uncooked		
7.10 Starch		
<b>8.0 Bakery products</b>		
8.3 Breads and rolls	Protein	AOAC
8.5 Cakes, cookies and pies, Doughnuts	Ash	
8.6 Other ordinary bakery products	Moisture	
	Sodium(Na)	AAS
<b>9.0 Ready-to-eat savouries</b>		
9.1 Snack foods-potato, cereal, flour or starch- based	Protein	AOAC
	Ash Content	
	Moisture Content	
	Sodium(Na)	AAS
<b>10.0 Meat and meat products</b>		
10.1 Meat products in hermitically sealed container	Protein	AOAC
	Ash Content	
	Sodium (Na)	AAS

<b>11.0 Fish and fish products, including mollusks, crustaceans and Echinoderms</b>		
11.1 Processed fish and fish products including mollusks, crustaceans and echinoderms	Protein Ash Content	AOAC
<b>12.0 Salts, spices, soups, sauces, salads, and protein products</b>		
12.2 Herbs, spices, seasonings, and condiments	Ash Content	AOAC
12.6 Sauces and like products	Sodium (Na)	AAS
12.6.2 Non-emulsified sauces		
12.6.3 Mixes for sauces and gravies		
12.6.4 Clear sauces		
12.7 Salad and sandwich spreads excluding cocoa- and nut-based spreads of food categories		
<b>13.0 Foodstuffs intended for particular nutritional use</b>		
13.5 Dietetic Foods	Moisture Content	AOAC
13.6 Food Supplements	Ash Content	
<b>15.0 Sweeteners</b>		
15.1 Refined and raw sugar	Ash Content	AOAC
15.2 Brown sugar	Sodium(Na)	AAS
15.3 Honey		

## Microbiological Testing

<b>Products</b>	<b>Specific Tests</b>	<b>Method/Reference</b>
<b>1.0 Milk and Dairy products</b>		
01.1 Milk powder and cream powder	Aerobic Plate Count	Pour Plate Method BAM Online 2001
	<i>Salmonella</i>	Conventional Method BAM Online
01.2 Sweetened Condensed Milk	Aerobic Plate Count	Pour Plate Method BAM Online
	Yeast and Mold Count	Pour Plate Method, BAM Online
	Coliform Count	Chromogenic Agar, Rapid Method
01.4 Pasteurized milk	Aerobic Plate Count	Pour Plate Method BAM Online

	Coliform Count	Chromogenic Agar, Rapid Method
	Salmonella	Conventional Method BAM Online
01.5 Pasteurized cream	Aerobic Plate Count	Pour Plate Method BAM Online
	Coliform Count	Chromogenic Agar, Rapid Method
	Salmonella	Conventional Method BAM Online
01.6 Yogurt and other fermented milk	Coliform Count	Chromogenic Agar, Rapid Method
	<i>Salmonella</i>	Conventional Method, BAM Online
01.7 Cheese and Cheese Products; e.g. Cottage Cheese; Soft and semi-soft cheese	<i>Salmonella</i>	Conventional Method, BAM Online
01.8 Processed Cheese Spread	Aerobic Plate Count	Pour Plate Method, BAM Online
	Coliform Count	Chromogenic Agar, Rapid Method
01.9 All Raw Milk Cheese; Raw Milk Un-ripened cheese with moisture >50%, pH >5.0	<i>Salmonella</i>	Conventional Method, BAM Online
<b>02.0 Fats, Oils and Fat Emulsions</b>		
02.1 Butter (whipped, pasteurized)	Aerobic Plate Count	Pour Plate Method, BAM Online
	Yeast and Mold Count	Pour Plate Method, BAM Online

	Coliform Count	Chromogenic Agar, Rapid Method
02.2 Butter made from unpasteurized milk or milk products	Aerobic Plate Count	Pour Plate Method, BAM Online
	Coliform Count	Chromogenic Agar, Rapid Method
	<i>Salmonella</i>	Conventional Method, BAM Online
02.3 Margarine	Aerobic Plate Count	Pour Plate Method, BAM Online
	Yeast and Mold Count	Pour Plate Method, BAM Online
	<i>Salmonella</i>	Conventional Method, BAM Online
<b>03.0 Edible Ices, Including Sherbet and Sorbet</b>		
03.1 Ice Cream & Sherbet (plain and flavored)	Aerobic Plate Count	Pour Plate Method, BAM Online
	Coliform Count	Chromocult, Rapid Method
	<i>S.aureus</i>	Petrifilm, Rapid Method
03.2 Ice Cream with added ingredients (nuts, fruits, cocoa)	Aerobic Plate Count Coliform Count	Pour Plate Method, BAM Online Chromogenic Agar, Rapid Method
	<i>Salmonella</i>	Conventional Method, BAM Online
03.3 Flavored Ice	Aerobic Plate Count	Pour Plate Method, BAM Online
	Yeast and Mold Count	Pour Plate Method, BAM Online

	<i>Salmonella</i>	Conventional Method, BAM Online
<b>04.0 Confectioneries</b>		
04.1 Cocoa Powder	Aerobic Plate Count	Pour Plate Method, BAM Online
	Mold Count	Pour Plate Method, BAM Online
04.2 Chocolate Products	Aerobic Plate Count	Pour Plate Method, BAM Online
	Mold Count	Pour Plate Method, BAM Online
	<i>Salmonella</i>	Conventional Method, BAM Online
04.3 Chocolate Confectioneries(chocolate bars, blocks, bonbons)	Aerobic Plate Count	Pour Plate Method, BAM Online
	Mold Count	Pour Plate Method, BAM Online
	<i>Salmonella</i>	Conventional Method, BAM Online
04.4 Sugar Confectionaries (Hard and soft candies, toffees, caramel, fondants, creams, nougats and pastes)	Aerobic Plate Count	Pour Plate Method, BAM Online
	Mold Count	Pour Plate Method, BAM Online
	<i>Salmonella</i>	Conventional Method, BAM Online
<b>05.0 Fruits and Vegetables, Nuts and Seeds</b>		
05.2 Fermented Vegetables, Ready to Eat (e.g. Kimchi)	Yeast and Mold Count	Pour Plate Method, BAM Online
	<i>Salmonella</i>	Conventional Method, BAM Online
05.6 Peanut Butter and other Nut Butters	<i>Salmonella</i>	Conventional Method, BAM Online
05.7 Sun Dried Fruits	Yeast and Molds Count	Pour Plate Method, BAM Online
<b>06.0 Egg and Egg Products</b>		
06.1 Pasteurized Egg Products	Aerobic Plate Count	Pour Plate Method, BAM Online

	Yeast and Mold Count	Pour Plate Method, BAM Online
	Coliform Count	Chromogenic Agar, Rapid Method
	<i>Salmonella</i>	Conventional Method, BAM Online
<b>07.0 Cereals and Cereal Products</b>		
07.1 Breakfast cereals	Aerobic Plate Count	Pour Plate Method, BAM Online
	Yeast Count Mold Count	Pour Plate Method, BAM Online
	Coliform Count	Chromogenic Agar, Rapid Method
07.2 Cereals/Cereal Grains	Aerobic Plate Count	Pour Plate Method, BAM Online
	Yeast Count Mold Count	Pour Plate Method, BAM Online
	Coliform Count	Chromogenic Agar, Rapid Method
07.4 Soya Flours, Concentrates and Isolates	Mold Count <i>Salmonella</i>	Pour Plate Method, BAM Online
		Conventional Method, BAM Online
07.5 Flour, Corn meal, Corn grits, Semolina	Yeast Count Molds Count	Pour Plate Method, BAM Online
	Coliform	Chromogenic Agar, Rapid Method
07.7 Soy Protein	Aerobic Plate Count	Pour Plate Method, BAM Online
	Yeast and Mold Count	Pour Plate Method, BAM Online
	Coliform Count	Chromogenic Agar, Rapid Method
	<i>Salmonella</i>	Conventional Method, BAM Online

07.9 Pasta Products and Noodles Uncooked (wet and dry)	Aerobic Plate Count	Pour Plate Method, BAM Online
	Yeast and Mold Count	Pour Plate Method, BAM Online
	Coliform Count	Chromogenic Agar, Rapid Method
	<i>Salmonella</i>	Conventional Method, BAM Online
07.10 Starch	Aerobic Plate Count	Pour Plate Method BAM Online,
	Yeast and Molds Count	Pour Plate Method BAM Online
	Coliform Count	Chromogenic Agar, Rapid Method
	<i>Salmonella</i>	Conventional Method, BAM Online
<b>08.0 Bakery Products</b>		
08.1 Frozen Bakery products(ready to eat) with low- acid or high a <sub>w</sub> fillings or toppings	<i>Salmonella</i>	Conventional Method, BAM Online
08.2 Frozen Bakery Products (to be cooked) with low - acid or high a <sub>w</sub> fillings or toppings (e.g. Meat pies, pizzas)	<i>Salmonella</i>	Conventional Method, BAM Online
08.3 Frozen and Refrigerated Doughs (Chemically leavened)	Aerobic Plate Count	Pour Plate Method, BAM Online
	Yeast Count Mold Count	Pour Plate Method, BAM Online
	Coliform Count	Chromogenic Agar, Rapid Method
	<i>Salmonella</i>	Conventional Method, BAM Online
08.4 Frozen and Refrigerated Doughs	Aerobic Plate Count	Pour Plate Method, BAM Online
	Yeast Count Mold Count	Pour Plate Method, BAM Online
	Coliform Count	Chromogenic Agar, Rapid Method

08.5 Baked Goods	Aerobic Plate Count	Pour Plate Method, BAM Online
	Yeast and Molds Count	Spread Plate Method, BAM Online
	Coliform Count	Chromogenic Agar, Rapid Method
<b>09.0 Ready to Eat Savouries</b>		
09.1 Snack Foods	Aerobic Plate Count	Pour Plate Method, BAM Online
	Yeast Count Mold Count	Pour Plate Method, BAM Online
	Coliform Count	Chromogenic Agar, Rapid Method
<b>11.0 Fish and Fish Products</b>		
11.1 Fresh and Frozen Fish and Cold-Smoked	Aerobic Plate Count	Pour Plate Method, BAM Online
	Salmonella	Conventional Method, BAM Online
11.2 Pre-Cooked Breaded Fish	Aerobic Plate Count	Pour Plate Method, BAM Online
	Salmonella	Conventional Method, BAM Online
11.3 Frozen Raw Crustaceans	Aerobic Plate Count	Pour Plate Method, BAM Online
	Salmonella	Conventional Method, BAM Online
11.4 Frozen Cooked Crustaceans	Aerobic Plate Count	Pour Plate Method, BAM Online
	Salmonella	Conventional Method, BAM Online
11.5 Cooked, Chilled and Frozen Crabmeat	Aerobic Plate Count	Pour Plate Method, BAM Online
11.6 Fresh and Frozen Bivalve Molluscs	Aerobic Plate Count	Pour Plate Method, BAM Online
	<i>Salmonella</i>	Conventional Method, BAM Online
<b>12.0 Spices, Soups, Sauces, Salads and Protein Products</b>		



12.1 Dry Mixes for Soup and Sauces	Aerobic Plate Count	Pour Plate, BAM Online
	Yeast and Mold Count Coliform Count	Pour Plate Method, BAM Online Chromogenic Agar, Rapid Method
	<i>Salmonella</i>	Conventional Method, BAM Online
12.3 Spices	Aerobic Plate Count	Pour Plate Method, BAM Online
	Molds Count	Pour Plate Method, BAM Online
12.4 Spices (ready to eat)	Aerobic Plate Count	Pour Plate Method, BAM Online
	Mold Count	Pour Plate Method, BAM Online
	Coliform Count	Chromogenic Agar, Rapid Method
	<i>Salmonella</i>	Conventional Method, BAM Online
12.5 Salad Dressing (e.g. Mayonnaise, Thousand Island, Ranch, French)	Aerobic Plate Count	Pour Plate Method, BAM Online
	Yeast and Mold Count	Pour Plate Method, BAM Online
	<i>Salmonella</i>	Conventional Method, BAM Online
<b>13.0 Beverages</b>		
13.1 Non-alcoholic beverages (canned/bottled fruit and vegetable juices, energy drinks and particulated drinks, carbonated and non-carbonated water-based flavoured drinks and concentrates (liquid or solid for water-based flavoured drinks))	Aerobic Plate Count	Pour Plate Method, BAM Online
	Yeast and Mold Count	Pour Plate Method, BAM Online
	Coliform Count	Chromogenic Agar, Rapid Method
13.2 Frozen Juice Concentrate	Aerobic Plate Count	Pour Plate Method, BAM Online
	Yeast and Mold Count	Pour Plate Method, BAM Online

13.3 Powdered Beverages (e.g. Iced tea, powdered juice/ mixes)	Aerobic Plate Count	Pour Plate Method, BAM Online
	Coliform Count	Chromogenic Agar, Rapid Method
<b>14.0 Food for Infants and Young Children</b>		
14.1 Powdered Infant Formula with or without added Lactic acid producing cultures (intended for 0 to 6 months)	Aerobic Plate Count	Pour Plate Method, BAM Online
	<i>Salmonella</i>	Conventional Method, BAM Online
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	Pour Plate Method, BAM Online
	<i>Salmonella</i>	Conventional Method, BAM Online
14.5 Dried and Instant products requiring reconstitution	Aerobic Plate Count	Pour Plate Method, BAM Online
	<i>Salmonella</i>	Conventional Method, BAM Online
14.6 Dried products requiring reconstitution and boiling before consumption	Aerobic Plate Count	Pour Plate Method, BAM Online
	Coliform Count	Chromogenic Agar, Rapid Methods
	<i>Salmonella</i>	Conventional Method, BAM Online
14.7 Cereal based foods for infants	Aerobic Plate Count	Pour Plate Method, BAM Online
	<i>Salmonella</i>	Conventional Method, BAM Online
<b>IV. Water</b>		
1.0 Bottled Water	Heterotrophic Plate Count Coliform	Pour Plate Method, SMEWW SMEWW