

**Department of Science and Technology – XI
Regional Standards and Testing Laboratory**

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Field of Testing : Chemical Testing
 Validity: 2 September 2014
 Microbiological Testing
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Chemical Testing

Products	Specific Tests	Method/Reference
I. Foods		
01.0 Milk and Dairy products		
01.1 Milk powder and cream powder	Protein	Kjeldahl Method AOAC 984.13A
01.2 Whey and whey products	Fat	Soxhlet Method AOAC 922.06 Food analysis by R. Lees, 1975
01.3 Condensed milk		
01.4 Liquid Milk (evaporated and Cream (UHT/sterilized))	Moisture	Air Oven Method AOAC 925.10 Food analysis by R. Lees, 1975
01.5 Pasteurized milk	Ash	Gravimetric Method AOAC 923.03 Food analysis by R. Lees, 1975
01.6 Pasteurized cream		
01.7 Yogurt and other fermented milk		
01.8 Milk and buttermilk		
01.9 Cheese and cheese products (Cottage cheese, soft and semi-soft cheese)		
01.10 Processed cheese spread		
02.0 Fats and oils, and fat emulsions		
02.1 Fats and oils essentially free from water (vegetable oils and fats, lard, tallow, fish oil and other animal fats)	Protein	Kjeldahl Method AOAC 984.13A
	Fat	Soxhlet Method AOAC 922.06 Food analysis by R. Lees, 1975
	Moisture	Air Oven Method AOAC 925.10 Food analysis by R. Lees, 1975

	Ash	Gravimetric Method AOAC 923.03 Food analysis by R. Lees, 1975
02.2 Fat emulsions mainly of type water-in-oil (butter, margarine)	Moisture	Air Oven Method AOAC 925.10 Food analysis by R. Lees, 1975
05.0 Fruits and vegetables, seaweeds nuts and seeds		
05.1 Frozen vegetables and fruits	Protein	Kjeldahl Method AOAC 984.13A
05.2 Fermented fruits and vegetables	Fat	Soxhlet Method AOAC 922.06 Food analysis by R. Lees, 1975
05.3 Fruits and vegetable products in hermetically sealed container		
05.4 Dried fruits and vegetables, seaweeds, nuts and seeds	Moisture	Air Oven Method AOAC 925.10 Food analysis by R. Lees, 1975
05.5 Nut and seed purees and spreads (e.g., peanut butter)	Ash	Gravimetric Method AOAC 923.03 Food analysis by R. Lees, 1975
07.0 Cereals and cereal products		
07.1 Breakfast cereals	Protein	Kjeldahl Method AOAC 984.13A
07.2 Cereal/cereal grains	Fat	Soxhlet Method AOAC 922.06 Food analysis by R. Lees, 1975
07.5 Flour, corn meal, corn grits, semolina		
07.7 Soy Protein	Moisture	Air Oven Method AOAC 925.10 Food analysis by R. Lees, 1975
	Ash	Gravimetric Method AOAC 923.03 Food analysis by R. Lees, 1975

Microbiological Testing

Products	Specific Tests	Method/Reference
I. Foods		
01.0 Milk and Dairy products		
01.5 Pasteurized Milk	Aerobic Plate Count Coliform Count	US FDA BAM Online 2001
03.0 Edible ices, including sherbet and sorbet		
03.1 Ice cream and sherbet	Aerobic Plate Count Coliform Count <i>S.aureus</i> Count	US FDA BAM Online 2001
04.0 Confectioneries		
04.1 Cocoa powder	Aerobic Plate Count Mold Count Coliform Count	US FDA BAM Online 2001
05.0 Fruits and vegetables, nuts and seeds		
05.7 Sun dried fruit	Mold Count <i>E.coli</i> Count	US FDA BAM Online 2001
07.0 Cereals and cereal products		
07.4 Soya flours concentrates and isolates	Mold Count	US FDA BAM Online 2001
07.5 Flour, corn meal, corn grits, semolina	Mold Count Yeast and Yeast-like fungi Count Coliform Count	US FDA BAM Online 2001
11.0 Fish and fish products		
11.1 Fresh frozen fish and cold-smoked	Aerobic Plate Count <i>E.coli</i> Count <i>S.aureus</i> Count	US FDA BAM Online 2001
11.2 Pre-cooked breaded and fish	Aerobic Plate Count <i>E.coli</i> Count <i>S.aureus</i> Count	US FDA BAM Online 2001
13.0 Beverages		
13.1 Non-alcoholic (e.g. Ready to drink soft drinks, iced tea,	Aerobic Plate Count Yeast and Mold Count Coliform Count	US FDA BAM Online 2001

energy drinks)		
13.2 Frozen juice concentrate	Aerobic Plate Count Yeast and Mold Count	US FDA BAM Online 2001
13.3 Powdered beverages (Juices)	Aerobic Plate Count Coliform Count	US FDA BAM Online 2001
IV. Water		
1.0 Bottled Water	Heterotrophic Plate count	SMEWW 21 st Edition, 2005