

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

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Field of Testing : Microbiological Testing
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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 Fozen and Refrigerated Doughs (Chemically leavened)	Aerobic Plate Count Yeast Count Mold Count E. coli	Pour Plate Method, BAM Online 2001 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
11.5 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, Thousand Island, 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
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