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 Field of Testing : Chemical and Microbiological Testing
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Chemical Testing

Products	Specific Test	Method/Reference Standard
I. Foods		
1.0 Milk and Dairy Products		
01.1 Milk powder and cream powder	Moisture	Oven-drying/Gravimetric Method, AOAC 927.05, 18 th ed. 2005
01.2 Whey and whey products	Fat	Roese Gottlieb Method, AOAC 905.02, 18 th ed. 2005
01.3 Condensed milk	Protein	Kjeldahl Method, AOAC 991.22, 18 th ed. 2005
01.4 Liquid Milk (evaporated and Cream(UHT/sterilized)	Ash	Gravimetric Method, AOAC 930.30, 18 th ed. 2005
01.5 Pasteurized milk	Minerals (Ca, Fe, Na)	Atomic Absorption Spectroscopy, AOAC 991.25, 18 th ed. 2005
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		
01.11 All raw milk cheese		
02.0 Fats and oils, and fat emulsions		
02.1 Fats and oils essentially free from water(vegetable oils and fats, lard, tallow,	Free fatty acid	Titrimetric Method AOCS Ca 50-40, 5 th ed. 2003

fish oil and other animal fats)	Peroxide Value	Titrimetric Method, AOCS Cd 8-53, 5 th ed. 2004
	Moisture	Vacuum Oven-Drying Method, AOCS Ca 2d-25, 5 th ed. 2003
	Saponification Value	Titrimetric Method, AOCS Cd 3-25, 5 th ed. 2003
02.2 Fat emulsions mainly of type water-in-oil(butter, margarine)	Moisture	Oven-drying/Gravimetric Method, AOAC 927.05, 18 th ed. 2005
04.0 Confectioneries		
04.1 Cocoa powder	Moisture	Oven-drying/Gravimetric Method, AOAC 952.45, 18 th ed. 2005
04.2 Chocolate products;chocolate confectioneries		
04.3 Sugar confectioneries (hard and soft candy, nougats, etc.)	Sugar	Munson-Walker Method, AOAC 906.03, 18 th ed. 2005
04.4 Chewing gum		
04.5 Decorations and toppings (non-fruit), and sweet sauces		
05.0 Fruits and vegetables, seaweeds, nuts and seeds		
05.1 Frozen vegetables and fruits	Benzoate	HPLC/in-house procedure
05.2 Fermented fruits and vegetables	Sorbic Acid/Sorbate	HPLC/in-house procedure
05.3 Fruits and vegetable products in hermetically sealed container	Moisture	For Fruits-Oven-drying/Gravimetric Method, AOAC 950.151, 18 th ed. 2005 For Vegetables-Oven drying/Gravimetric Method, AOAC 911.02, 18 th ed. 2005
05.4 Dried fruits and vegetables, seaweeds, nuts and seeds	Fat	Acid Hydrolysis Method, AOAC 920.85, 18 th ed. 2005
05.5 Coconut (desiccated)		
05.6 Nut and seed puree and spreads (e.g., peanut butter)		
05.7 Sun dried fruit	Protein	Kjeldahl Method, AOAC 920.152, 18 th ed. 2005
05.8 Jams, jellies, marmalades and fruit fillings for pastries	Ash	For Fruits-Gravimetric Method, AOAC 940.26, 18 th ed. 2005 For Vegetables- Gravimetric Method, AOAC 925.51, 18 th ed. 2005
05.9 Fruit preparations (pulp, puree, fruit toppings and coconut milk)	Sugar	For Fruits-Munson Walker Method, AOAC 906.03, 18 th ed. 2005
06.0 Egg and egg products		

<p>06.1 Egg products</p> <p>06.1.1 Liquid egg products</p> <p>06.1.2 Frozen egg products</p> <p>06.1.3 Dried and/or heat coagulated egg products</p> <p>06.3 Egg-based desserts (e.g. custard)</p>	<p>Moisture</p> <p>Fat</p> <p>Protein</p> <p>Ash</p> <p>Calories</p>	<p>Oven-drying/Gravimetric Method, AOAC 925.30, 18th ed. 2005</p> <p>Acid Hydrolysis Method, AOAC 925.32, 18th ed. 2005</p> <p>Kjeldahl Method, AOAC 925.31, 18th ed. 2005</p> <p>Gravimetric Method, AOAC 925.30, 18th ed. 2005</p> <p>By Composition in the Philippine Composition Tables (FNRI), 1997</p>
<p>07.0 Cereals and cereal products</p>		
<p>07.1 Breakfast cereals</p> <p>07.2 Cereal/cereal grains</p> <p>07.3 Cultured seeds and grains</p> <p>07.4 Soya flours concentrates and isolates</p> <p>07.5 Flour, corn meal, corn grits, semolina</p> <p>07.6 Frozen entrees containing rice or corn flour</p> <p>07.7 Soy protein</p> <p>07.8 Tofu</p> <p>07.9 Pasta products and noodles (e.g rice paper, rice vermicelli, soybean pastas and noodles)</p> <p>07.10 Starch</p> <p>07.11 Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)</p> <p>07.12 Batters (e.g., for breading or batters for fish or poultry)</p>	<p>Moisture</p> <p>Fat</p> <p>Protein</p> <p>Ash</p> <p>Sugar</p> <p>Starch</p>	<p>Oven-drying/Gravimetric Method, AOAC 925.10, 18th ed. 2005</p> <p>Acid Hydrolysis Method, AOAC 925.85, 18th ed. 2005</p> <p>Kjeldahl Method, AOAC 925.87, 18th ed. 2005</p> <p>Gravimetric Method, AOAC 923.03, 18th ed. 2005</p> <p>Munson-Walker Method, AOAC 975.14, 18th ed. 2005</p> <p>Lane-Eynon, AOAC 968.28, 18th ed. 2005</p>
<p>11. 0 Fish and fish products, including mollusks, crustaceans, and echinoderms</p>		
<p>11.1. Processed fish and fish products, including mollusks, crustaceans, and echinoderms</p> <ul style="list-style-type: none"> - Frozen fish and cooked, fish fillets, and fish products - Cooked and/or fried 	<p>Moisture</p> <p>Fat</p>	<p>Oven-drying/ Gravimetric Method, AOAC 952.08, 18th ed. 2005</p> <p>Soxhlet Method, AOAC 948.15, 18th ed. 2005</p>

<ul style="list-style-type: none"> - Smoked, dried, fermented, and/or salted - Pickled and/or in brine - Semi-preserved fish and fish products (e.g, fish paste) - Fully preserved, including canned or fermented fish and fish products - Smoked, dried, canned or fermented, and/or salted 	<p style="text-align: center;">Protein</p> <p style="text-align: center;">Ash</p>	<p style="text-align: center;">Kjeldahl Method, AOAC 940.25, 18th ed. 2005</p> <p style="text-align: center;">Gravimetric Method, AOAC 938.08, 18th ed. 2005</p>
12. Spices, herbs, soups, sauces, salads, vinegars, seasonings and condiments		
<p>12.1. Dry mixes for soup and sauces</p> <p>12.2. Yeast</p> <p>12.3. Spices</p> <p>12.4. Salad dressing (mayonnaise, thousand island, sandwich spread etc.)</p> <p>12.5. Ketchup, cheese sauce, cream sauce, brown gravy</p> <p>12.6. Fish sauce</p> <p>12.7. Soybean sauce</p> <p>12.8. Salts</p>	<p style="text-align: center;">Moisture</p> <p style="text-align: center;">Fat</p> <p style="text-align: center;">Protein</p> <p style="text-align: center;">Ash</p>	<p style="text-align: center;">Oven-drying/Gravimetric Method, AOAC 950.151 18th ed. 2005</p> <p style="text-align: center;">Gravimetric Method, AOAC 950.54, 18th ed. 2005</p> <p style="text-align: center;">Kjeldahl Method, AOAC 920.165, 18th ed. 2005</p> <p style="text-align: center;">Gravimetric Method, AOAC 941.12, 18th ed. 2005</p>
13. Beverages, excluding dairy products		
<p>13.1. Non-alcoholic (Canned/Bottled Fruit and vegetable juices/nectars, Energy drinks and particulated drinks, Carbonated and Non-carbonated water-based flavored drinks and concentrates(liquid or solid) for water-based flavored drinks)</p> <p>13.2. Frozen juice concentrate</p> <p>13.3. Powdered beverages</p>	<p style="text-align: center;">Moisture</p> <p style="text-align: center;">Fat</p> <p style="text-align: center;">Protein</p> <p style="text-align: center;">Ash</p>	<p style="text-align: center;">Oven-drying/ Gravimetric Method, AOAC 935.29 18th ed. 2005</p> <p style="text-align: center;">Acid Hydrolysis Method, AOAC 920.85, 18th ed. 2005</p> <p style="text-align: center;">Kjeldahl Method, AOAC 950.09, 18th ed. 2005</p> <p style="text-align: center;">Gravimetric Method, AOAC 940.12, 18th ed. 2005</p>
<p>13.4. Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages</p>	<p style="text-align: center;">Moisture</p> <p style="text-align: center;">Fat</p> <p style="text-align: center;">Protein</p>	<p style="text-align: center;">Oven-drying/Gravimetric Method, AOAC 950.151, 18th ed. 2005</p> <p style="text-align: center;">Acid Hydrolysis Method, AOAC 920.85, 18th ed. 2005</p> <p style="text-align: center;">Kjeldahl Method, AOAC 920.152, 18th ed. 2005</p>

	Ash	Gravimetric Method, AOAC 940.26, 18 th ed. 2005
	Benzoate	HPLC/ In-house procedure
	Sorbic Acid/Sorbate	HPLC/ In-house procedure
	Sugar	Munson-Walker Method, AOAC 906.03, 18 th ed. 2005
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)	Moisture	Oven-drying/Gravimetric Method, AOAC 935.29 18 th ed. 2005
	Fat	Acid Hydrolysis Method, AOAC 920.85, 18 th ed. 2005
	Protein	Kjeldahl Method, AOAC 950.09, 18 th ed. 2005
	Ash	Gravimetric Method AOAC 920.54, 18 th ed. 2005
14. Foodstuffs intended for particular nutritional uses		
14.1. Infant formulae, follow-on formulae, and formulae for special medical purposes for infants	Moisture	Oven-drying/ Gravimetric method, AOAC 911.02, 18 th ed. 2005
14.2. Complementary foods for infants and young children	Fat	Gravimetric Method, AOAC 930.09, 18 th ed. 2005
14.3. Dietetic foods intended for special medical purposes (excluding products of food category 14.1)	Protein	Kjeldahl Method, AOAC 978.04, 18 th ed. 2005
14.4. Dietetic formulae for slimming purposes and weight reduction	Ash	Gravimetric Method, AOAC 925.51, 18 th ed. 2005
14.5. Dietetic foods (e.g supplementary foods for dietary use) excluding products of food categories 14.1-14.4 and 14.6	B Vitamins	HPLC SOP-CHRM-017/ In-house procedure
14.6. Food supplements	Vitamin A	HPLC SOP-CHRM-024/ In-house procedure
	Vitamin C	HPLC SOP-CHRM-016/ In-house procedure
	Vitamin E	HPLC SOP-CHRM-015/ In-house procedure
Bottled Water		

	Minerals – CA, Mg, Fe, Mn, Na, K, Zn	AAS/ SMEWW 22 nd Ed., 2012
	Nitrite as Nitrogen	UV-Vis Spectrophotometry/ SMEWW 22 nd Ed., 2012
	pH	Glass electrode method/ SMEWW 22 nd Ed. 2012
	Residual Chlorine	Iodometric method/ SMEWW 22 nd Ed., 2012
	Sulfate Content	Precipitation/ Gravimetric/ SMEWW 22 nd Ed., 2012
	Total Dissolved Solids	Gravimetric method/ SMEWW 22 nd Ed., 2012
	Total Suspended Solids	
	Total Hardness	EDTA Titration/ SMEWW 22 nd Ed., 2012
	Total Solids	Gravimetric/Drying/ SMEWW 22 nd Ed., 2012
	Turbidity	UV-Vis Spectrophotometry/ SMEWW 22 nd ed., 2012
	Heavy Metals – Pb, Cd, Cu, Sb, Al, Ba, Cr, Ni, Ag, Sn	AAS-Flame Spectrophotometry/ SMEWW 22 nd Ed., 2012
	Heavy Metals – Se, As	AAS-MHS/ SMEWW 22 nd Ed., 2012
	Chromium Hexavalent	DiphenylCarbazide/ SMEWW 22 nd Ed., 2012
	Odor	Sensory Evaluation/ SMEWW 22 nd Ed., 2012
	Taste	Sensory Evaluation/ SMEWW 22 nd Ed., 2012
Toys		
1.0 Toy materials of coatings of paints, varnishes, lacquers,		CPSC-CH-E1001-08

<p>printing inks, polymers and similar coatings</p> <p>2.0 Toy materials of polymeric and similar materials including laminates whether textile-reinforced or not but excluding textiles</p> <p>3.0 Toy materials of paper and paperboard</p> <p>4.0 Toy materials of natural and synthetic textiles</p> <p>5.0 Toy materials of glass/ceramic/metallic materials</p> <p>6.0 Toy materials whether mass-colored or not</p> <p>7.0 Toy materials of materials intended to leave a trace</p> <p>8.0 Toy materials of pliable materials including modelling clay and gels</p> <p>9.0 Toy materials of paints, including finger paints, varnishes, lacquers, glazing powders and similar materials in solid or liquid forms</p>	<p>Metals and Alloys: Toxicity test / Heavy metals</p> <p>Paint and related surface coatings: Heavy metals – Pb, Cd, Cr+6, Hg</p> <p>Ink, dyes and pigments: Toxicity test / Heavy metals</p> <p>Plastics: Heavy metals – Pb, Cd, Cr+6, Hg</p> <p>Small Parts Sharp Point/Edges</p> <p>Requirement for Children Toy Safety</p> <p>Flammability Test</p> <p>General Requirements Construction requirements</p> <p>Cleanliness for Stuffing Materials</p> <p>Physical and Mechanical : Toys Chests (except labelling and/or</p>	<p>USEPA 3540C, 3052, 3050 IEC 62321, ISO 3613</p> <p>AAS/ASTM 4.3.5.1(2) F963-11, EN 71, CONEG, 16CFR Part 1303 (CPSC-CH-E1003-09.1), EN 1122</p> <p>AAS/ASTM 4.3.5.1(2) F963-11, EN 71, CONEG, 16CFR Part 1303 (CPSC-CH-E1003-09.1), EN 1122 ASTM E 1645/E1613</p> <p>AAS/USEPA 3052, 3050B, IEC 62321, ISO 3613/ CPSC-CH-E1002-08</p> <p>16 CFR 1500 16 CFR 1501</p> <p>PNS 174; EN71 Part 1; Canadian Hazardous Act; CRC c. 931; ISO 8124; 16 CFR 1501</p> <p>Flaming by butane gas/PNS 1408-2; 16 CFR 1610; EN71 Part 2; 16 CFR 1500.44; BS 4569</p> <p>AS 1647.1-1190; AS 1647.2; NZS 5820</p> <p>Pennsylvania Regulation Chapter 44; AOAC</p> <p>ASTM F963-11</p> <p>ASTM F963-07e1 Section 4.27</p> <p>ASTM F963-11 Section 4.3.7</p>
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	<p>instructional literature requirements)</p> <p>Stuffing Materials Sound Producing Toys Small Objects (except labeling and/or instructional literature requirements)</p> <p>Accessible Edges (except labeling and/or instructional literature requirements) Projections Accessible Points (except labeling and/or instructional literature Wires or Rods Nails and Fasteners Packaging Film Cords, Straps and Elastics Simulated Protective Devices (except labeling and/or instructional literature requirements)</p> <p>Toy Pacifiers Projectile Toys Teethers and Teething Toys</p> <p>Rattles with Nearly Spherical, Hemispherical or Circular Flared Ends</p> <p>Squeeze Toys Battery-Operated Toys (except labeling and/or instructional literature requirements)</p> <p>Toys intended to be</p>	<p>ASTM F963-11 Section 4.5</p> <p>ASTM F963-11 Section 4.6 ASTM F963-11 Section 4.7</p> <p>ASTM F963-11 Section 4.8 ASTM F963-11 Section 4.9</p> <p>ASTM F963-11 Section 4.10 ASTM F963-11 Section 4.11 ASTM F963-11 Section 4.12 ASTM F963-11 Section 4.14</p> <p>ASTM F963-11 Section 4.19</p> <p>ASTM F963-11 Section 4.20.2 ASTM F963-11 Section 4.21 ASTM F963-11 Section 4.22</p> <p>ASTM F963-11 Section 4.23.1</p> <p>ASTM F963-11 Section 4.24 ASTM F963-11 Section 4.25 (Except Clause 4.25.10)</p> <p>ASTM F963-11 Section 4.26</p>
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	<p>attached to a Crib or Playpen (except labeling and/or instructional literature requirements)</p> <p>Stuffed and Beanbag-type Toys Toy Gun Marking Certain Toys with Spherical Ends Pompoms Hemispherical-Shaped Objects</p> <p>Yo-yo Elastic Teether Toys Magnets (except labeling and/or instructional literature requirements)</p>	<p>ASTM F963-11 Section 4.27 ASTM F963-11 Section 4.30 ASTM F963-11 Section 4.32 ASTM F963-11 Section 4.35 ASTM F963-11 Section 4.36</p> <p>ASTM F963-11 Section 4.37</p> <p>ASTM F963-11 Section 4.38</p>
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Microbiological Testing (based on FC2013-010)

Products	Specific Tests	Method/ Reference
I. Foods		
01. Milk and Dairy products		
01.1 Milk powder and cream powder	<p>Aerobic Plate Count</p> <p><i>Salmonella</i></p>	<p>Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>Conventional, CMMEF 4th Ed. 2001</p>
01.2 Sweetened Condensed Milk	<p>Aerobic Plate Count</p> <p>Coliform Count</p>	<p>Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>Petrifim, AOAC 990.12; 991.14; 997.02</p>

	Yeast and Mold Count	Conventional, CMMEF 4 th Ed. 2001; Petrifilm, AOAC 990.12; 991.14; 997.02
01.3 Pasteurized Milk	Aerobic Plate Count	Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02
	Coliform Count	Petrifilm, AOAC 990.12; 991.14; 997.02
	<i>Listeria monocytogenes</i>	Conventional, BAM Online 2001
	<i>Salmonella</i>	Conventional, CMMEF 4 th Ed. 2001
01.4 Pasteurized cream	Aerobic Plate Count	Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02
	Coliform Count	Petrifilm, AOAC 990.12; 991.14; 997.02
	<i>Listeria monocytogenes</i>	Conventional, BAM Online 2001
	<i>Salmonella</i>	Conventional, CMMEF 4 th Ed. 2001
01.5 Yogurt and other fermented milk	Coliform Count	Petrifilm, AOAC 990.12; 991.14; 997.02
	<i>Salmonella</i>	Conventional, CMMEF 4 th Ed. 2001
	<i>Staphylococcus aureus</i>	Conventional, BAM Online 2001
01.6 Cheese and Cheese Products; e.g. Cottage Cheese; Soft and semi-soft cheese	Coliform Count <i>E.coli</i>	MPN Method, BAM Online 2001
	<i>Listeria monocytogenes</i>	Conventional, BAM Online 2001
	<i>Salmonella</i>	Conventional, CMMEF 4 th Ed. 2001
	<i>Staphylococcus aureus</i>	Conventional, BAM Online 2001

01.7 Processed Cheese Spread	Aerobic Plate Count Coliform Count <i>Staphylococcus aureus</i>	Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02 Petrifilm, AOAC 990.12; 991.14; 997.02 Conventional, BAM Online 2001
01.8 All Raw Milk Cheese; Raw Milk Un-ripened cheese with moisture>50%, pH>5.0	<i>Listeria monocytogenes</i> <i>Salmonella</i> <i>Staphylococcus aureus</i>	Conventional, BAM Online 2001 Conventional, CMMEF 4 th Ed. 2001 Conventional, BAM Online 2001
02 Fats, Oils and Fat Emulsions		
02.1 Butter (whipped, pasteurized)	Aerobic Plate Count Yeast and Mold Count Coliform Count <i>Staphylococcus aureus</i>	Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02 Conventional, CMMEF 4 th Ed. 2001; Petrifilm, AOAC 990.12; 991.14; 997.02 Petrifilm, AOAC 990.12; 991.14; 997.02 Conventional, BAM Online 2001

<p>02.2 Butter made from unpasteurized milk or milk products</p>	<p>Aerobic Plate Count</p> <p>Coliform Count E.coli</p> <p><i>Listeria monocytogenes</i></p> <p><i>Salmonella</i></p> <p><i>Staphylococcus aureus</i></p>	<p>Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>Petrifilm, AOAC 990.12; 991.14; 997.02; MPN Method, BAM Online 2001</p> <p>Conventional, BAM Online 2001</p> <p>Conventional, CMMEF 4th Ed. 2001</p> <p>Conventional, BAM Online 2001</p>
<p>02.3 Margarine</p>	<p>Aerobic Plate Count</p> <p>Fecal Coliform</p> <p>Yeast and Mold Count</p> <p><i>Listeria monocytogenes</i></p> <p><i>Salmonella</i></p> <p><i>Staphylococcus aureus</i></p>	<p>Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>MPN Method, BAM Online 2001</p> <p>Conventional, CMMEF 4th Ed. 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>Conventional, BAM Online 2001</p> <p>Conventional, CMMEF 4th Ed. 2001</p> <p>Conventional, BAM Online 2001</p>
<p>03. Edible Ices, Including Sherbet and Sorbet</p>		

<p>03.1 Ice Cream & Sherbet (plain and flavored)</p>	<p>Aerobic Plate Count</p> <p>Coliform Count</p> <p><i>Listeria monocytogenes</i></p> <p><i>Salmonella</i></p> <p><i>Staphylococcus aureus</i></p>	<p>Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>Petrifim, AOAC 990.12; 991.14; 997.02</p> <p>Conventional, BAM Online 2001</p> <p>Conventional, CMMEF 4th Ed. 2001</p> <p>Conventional, BAM Online 2001</p>
<p>03.2 Ice Cream with added ingredients (nuts, fruits, cocoa)</p>	<p>Aerobic Plate Count</p> <p>Coliform Count</p> <p><i>Listeria monocytogenes</i></p> <p><i>Salmonella</i></p> <p><i>Staphylococcus aureus</i></p>	<p>Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>Petrifim, AOAC 990.12; 991.14; 997.02</p> <p>Conventional, BAM Online 2001</p> <p>Conventional, CMMEF 4th Ed. 2001</p> <p>Conventional, BAM Online 2001</p>

03.3 Flavored Ice	Aerobic Plate Count	Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02
	Coliform Count	MPN Method, BAM Online 2001
	Yeast and Mold Count	Conventional, CMMEF 4 th Ed. 2001; Petrifilm, AOAC 990.12; 991.14; 997.02
	<i>Salmonella</i>	Conventional, CMMEF 4 th Ed. 2001
04. Confectioneries		
04.1 Cocoa Powder	Aerobic Plate Count	Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02
	Molds Count	Conventional, CMMEF 4 th Ed. 2001; Petrifilm, AOAC 990.12; 991.14; 997.02
	Coliform Count	MPN Method, BAM Online 2001
	<i>Salmonella</i>	Conventional, CMMEF 4 th Ed. 2001
04.2 Chocolate Products	Aerobic Plate Count	Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02
	Molds Count	Conventional, CMMEF 4 th Ed. 2001; Petrifilm, AOAC 990.12; 991.14; 997.02
	Coliform Count	MPN Method, BAM Online 2001
	<i>Salmonella</i>	Conventional, CMMEF 4 th Ed. 2001

<p>04.3 Chocolate Confectionaries (chocolate bars, blocks, bonbons)</p>	<p>Aerobic Plate Count</p> <p>Molds Count</p> <p>Coliform Count</p> <p><i>Salmonella</i></p>	<p>Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>Conventional, CMMEF 4th Ed. 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>MPN Method, BAM Online 2001</p> <p>Conventional, CMMEF 4th Ed. 2001</p>
<p>04.4 Sugar Confectionaries (Hard and soft candies, toffees, caramel, fondants, creams, nougats and pastes)</p>	<p>Aerobic Plate Count</p> <p>Molds Count</p> <p>Coliform Count</p> <p><i>Salmonella</i></p>	<p>Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>Conventional, CMMEF 4th Ed. 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>MPN Method, BAM Online 2001</p> <p>Conventional, CMMEF 4th Ed. 2001</p>
<p>05. Fruits and Vegetables, Nuts and Seeds</p>		
<p>05.1 Fermented Vegetables, Ready to Eat (e.g. Kimchi)</p>	<p>Coliform Count E.coli</p> <p>Yeast and Mold Count</p> <p><i>Salmonella</i></p> <p><i>Staphylococcus aureus</i></p>	<p>MPN Method, BAM Online 2001</p> <p>Conventional, CMMEF 4th Ed. 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>Conventional, CMMEF 4th Ed. 2001</p> <p>Conventional, BAM Online 2001</p>
<p>05.2 Dried Vegetables</p>	<p>E.coli</p>	<p>MPN Method, BAM Online 2001</p>
<p>05.2 Peanut Butter and other Nut Butters</p>	<p><i>Salmonella</i></p>	<p>Conventional, CMMEF 4th Ed. 2001</p>

05.4 Sun Dried Fruits	Molds Count E.coli	Conventional, CMMEF 4 th Ed. 2001; Petrifilm, AOAC 990.12; 991.14; 997.02 MPN Method, BAM Online 2001
06. Egg and Egg Products		
06.1 Pasteurized Egg Products	Aerobic Plate Count Coliform Count Yeast and Molds Count <i>Salmonella</i>	Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02 Petrifilm, AOAC 990.12; 991.14; 997.02 Conventional, CMMEF 4 th Ed. 2001; Petrifilm, AOAC 990.12; 991.14; 997.02 Conventional, CMMEF 4 th Ed. 2001
07. Cereals and Cereal Products		
07.1 Breakfast cereals	Aerobic Plate Count Coliform Count Yeast Count Molds Count	Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02 Petrifilm, AOAC 990.12; 991.14; 997.02 Conventional, CMMEF 4 th Ed. 2001; Petrifilm, AOAC 990.12; 991.14; 997.02
07.2 Cereals/Cereal Grains	Aerobic Plate Count Coliform Count <i>E.coli</i> Yeast and Mold Count	Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02 Petrifilm, AOAC 990.12; 991.14; 997.02; MPN Method, BAM Online 2001 Conventional, CMMEF 4 th Ed. 2001; Petrifilm, AOAC 990.12; 991.14; 997.02
07.3 Soya Flours, Concentrates and Isolates	Molds Count	Conventional, CMMEF 4 th Ed. 2001; Petrifilm, AOAC 990.12; 991.14; 997.02

	Salmonella	Conventional, CMMEF 4 th Ed. 2001
07.4 Flour, Corn meal, Corn grits, Semolina	Yeast Count Molds Count	Conventional, CMMEF 4 th Ed. 2001; Petrifilm, AOAC 990.12; 991.14; 997.02
	Coliform Count	Petrifilm, AOAC 990.12; 991.14; 997.02
07.5 Soy Protein	Aerobic Plate Count	Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02
	Coliform Count E.coli	MPN Method, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02
	Yeast and Molds Count	Conventional, CMMEF 4 th Ed. 2001; Petrifilm, AOAC 990.12; 991.14; 997.02
	Salmonella	Conventional, CMMEF 4 th Ed. 2001
07.6 Tofu	E.coli	MPN Method, BAM Online 2001
	Staphylococcus aureus	Conventional Method, BAM Online 2001
07.7 Pasta Products and Noodles Uncooked (wet and dry)	Aerobic Plate Count	Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02
	Coliform Count	Petrifilm, AOAC 990.12; 991.14; 997.02
	Yeast and Molds Count	Conventional, CMMEF 4 th Ed. 2001; Petrifilm, AOAC 990.12; 991.14; 997.02
	Salmonella	Conventional, CMMEF 4 th Ed. 2001
	Staphylococcus aureus	Conventional Method, BAM Online 2001

07.8 Starch	Aerobic Plate Count	Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02
	Coliform Count	Petrifilm, AOAC 990.12; 991.14; 997.02
	Yeast and Molds Count	Conventional, CMMEF 4 th Ed. 2001; Petrifilm, AOAC 990.12; 991.14; 997.02
	<i>Salmonella</i>	Conventional, CMMEF 4 th Ed. 2001
08. Bakery Products		
08.1 Frozen Bakery products (ready to eat) with low-acid or high a _w fillings or toppings	<i>Salmonella</i>	Conventional, CMMEF 4 th Ed. 2001
	<i>Staphylococcus aureus</i>	Conventional Method, BAM Online 2001
08.2 Frozen Bakery products (ready to eat) with low-acid or high a _w fillings or toppings	<i>Salmonella</i>	Conventional, CMMEF 4 th Ed. 2001
	<i>Staphylococcus aureus</i>	Conventional Method, BAM Online 2001
08.3 Frozen and Refrigerated Doughs (Chemically leavened)	Aerobic Plate Count	Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02
	Coliform Count E.coli	MPN Method, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02
	Yeast Count Mold Count	Conventional, CMMEF 4 th Ed. 2001; Petrifilm, AOAC 990.12; 991.14; 997.02
	<i>Salmonella</i>	Conventional, CMMEF 4 th Ed. 2001
	<i>Staphylococcus aureus</i>	Conventional, BAM Online 2001

<p>08.4 Frozen and Refrigerated Doughs</p>	<p>Aerobic Plate Count</p> <p>Coliform Count</p> <p>Yeast Count Mold Count</p>	<p>Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>Conventional, CMMEF 4th Ed. 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p>
<p>08.5 Baked Goods</p>	<p>Aerobic Plate Count</p> <p>Coliform Count</p> <p>Yeast and Mold Count</p> <p><i>Staphylococcus aureus</i></p>	<p>Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>Conventional, CMMEF 4th Ed. 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>Conventional, BAM Online 2001</p>
<p>08.4 Coated or Filled, Dried Shelf-Stable Biscuits</p>	<p>Coliform Count</p> <p><i>Salmonella</i></p>	<p>MPN Method, BAM Online 2001</p> <p>Conventional, CMMEF 4th Ed. 2001</p>
<p>09. Ready to Eat Savouries</p>		
<p>09.1 Snack Foods</p>	<p>Aerobic Plate Count</p> <p>Yeast Count Mold Count</p> <p>Coliform Count</p>	<p>Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>Conventional, CMMEF 4th Ed. 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>Petrifilm, AOAC 990.12; 991.14; 997.02</p>

10. Fish and Fish Products		
10.1 Fresh and Frozen Fish and Cold-Smoked	<p>Aerobic Plate Count</p> <p>E.coli</p> <p><i>Salmonella</i></p> <p><i>Staphylococcus aureus</i></p>	<p>Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>MPN Method, BAM Online 2001</p> <p>Conventional, CMMEF 4th Ed. 2001</p> <p>Conventional, BAM Online 2001</p>
10.2 Pre-Cooked Breaded Fish	<p>Aerobic Plate Count</p> <p>E.coli</p> <p><i>Staphylococcus aureus</i></p>	<p>Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>MPN Method, BAM Online 2001</p> <p>Conventional, BAM Online 2001</p>
10.3 Frozen Raw Crustaceans	<p>Aerobic Plate Count</p> <p>E.coli</p> <p><i>Salmonella</i></p> <p><i>Staphylococcus aureus</i></p>	<p>Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>MPN Method, BAM Online 2001</p> <p>Conventional, CMMEF 4th Ed. 2001</p> <p>Conventional, BAM Online 2001</p>
10.4 Frozen Cooked Crustaceans	<p>Aerobic Plate Count</p> <p>E.coli</p> <p><i>Salmonella</i></p> <p><i>Staphylococcus aureus</i></p>	<p>Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>MPN Method, BAM Online 2001</p> <p>Conventional Method, BAM Online</p> <p>Conventional, BAM Online 2001</p>

<p>10.5 Cooked, Chilled and Frozen Crabmeat</p>	<p>Aerobic Plate Count</p> <p>E.coli</p> <p><i>Staphylococcus aureus</i></p>	<p>Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>MPN Method, BAM Online 2001</p> <p>Conventional, BAM Online 2001</p>
<p>10.6 Fresh and Frozen Bivalve Molluscs</p>	<p>Aerobic Plate Count</p> <p>E.coli</p> <p><i>Salmonella</i></p>	<p>Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>MPN Method, BAM Online 2001</p> <p>Conventional, CMMEF 4th Ed. 2001</p>
<p>11. Spices, Soups, Sauces, Salads and Protein Products</p>		
<p>11.1 Dry Mixes for Soup and Sauces</p>	<p>Aerobic Plate Count</p> <p>Coliform count</p> <p>Yeast and Mold Count</p> <p><i>Salmonella</i></p>	<p>Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>Conventional, CMMEF 4th Ed. 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>Conventional, CMMEF 4th Ed. 2001</p>
<p>11.2 Yeast</p>	<p><i>Salmonella</i></p>	<p>Conventional, CMMEF 4th Ed. 2001</p>
<p>11.3 Spices</p>	<p>Aerobic Plate Count</p> <p>Molds Count</p>	<p>Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>Conventional, CMMEF 4th Ed. 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p>

<p>11.4 Spices (ready to eat)</p>	<p>Aerobic Plate Count</p> <p>Coliform count</p> <p>Mold Count</p> <p><i>Salmonella</i></p> <p><i>Staphylococcus aureus</i></p>	<p>Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>Conventional, CMMEF 4th Ed. 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>Conventional, CMMEF 4th Ed. 2001</p> <p>Conventional, BAM Online 2001</p>
<p>11.5 Salad Dressing (e.g. Mayonnaise, Thousand Island, Ranch, French)</p>	<p>Aerobic Plate Count</p> <p>Yeast and Mold Count</p> <p><i>Listeria monocytogenes</i></p> <p><i>Salmonella</i></p>	<p>Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>Conventional, CMMEF 4th Ed. 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>Conventional Method, BAM Online</p> <p>Conventional, CMMEF 4th Ed. 2001</p>
<p>12. Beverages</p>		
<p>12.1 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)</p>	<p>Aerobic Plate Count</p> <p>Coliform count</p> <p>Yeast and Mold Count</p>	<p>Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>Conventional, CMMEF 4th Ed. 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p>
<p>12.2 Frozen Juice Concentrate</p>	<p>Aerobic Plate Count</p> <p>Yeast and Mold Count</p>	<p>Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>Conventional, CMMEF 4th Ed. 2001; Petrifilm, AOAC 990.12;</p>

		991.14; 997.02
12.3 Powdered Beverages (e.g. Iced tea, powdered juice/mixes)	Aerobic Plate Count Coliform count	Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02 Petrifilm, AOAC 990.12; 991.14; 997.02
13. Food for Infants and Young Children		
13.1 Powdered Infant Formula with or without added Lactic acid producing cultures (intended for 0 to 6 months)	<i>Salmonella</i> Coliform count E.coli	Conventional, CMMEF 4 th Ed. 2001 MPN Method, BAM Online 2001
13.2 Follow-up Formula/ Milk Supplement (Intended for infants 6 months on and for young children 12-36 months of age)	<i>Salmonella</i> Coliform count E.coli	Conventional, CMMEF 4 th Ed. 2001 MPN Method, BAM Online 2001
13.3 Dried and Instant products requiring reconstitution	Aerobic Plate Count Coliform count <i>Listeria monocytogenes</i> <i>Salmonella</i>	Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02 MPN Method, BAM Online 2001 Conventional Method, BAM Online Conventional, CMMEF 4 th Ed. 2001
13.4 Dried products requiring reconstitution and boiling before consumption	Aerobic Plate Count Coliform count <i>Salmonella</i>	Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02 Petrifilm, AOAC 990.12; 991.14; 997.02 Conventional, CMMEF 4 th Ed. 2001
	Aerobic Plate Count	Conventional, BAM Online

13.5 Cereal based foods for infants	Coliform count <i>Salmonella</i>	2001; Petrifilm, AOAC 990.12; 991.14; 997.02 MPN Method, BAM Online 2001 Conventional, CMMEF 4 th Ed. 2001
14. Test on Human Drugs, biological products and Medical Devices		
14.1 Herbal and Pharmaceutical Products	Aerobic Plate Count E.coli detection Yeast and Mold Count <i>Pseudomonas aeruginosa</i> <i>Salmonella</i> <i>Staphylococcus aureus</i>	Pour Plate Method, USP XXXV 2012 Conventional, USP XXXV 2012 Pour Plate, USP XXXV 2012 Conventional, USP XXXV 2012 Conventional, USP XXXV 2012 Conventional, USP XXXV 2012
15. Cosmetics, Perfumes and Essential Oils		
15.1 Cosmetic products	Aerobic Plate Count E.coli detection Yeast and Mold Count <i>Pseudomonas aeruginosa</i> <i>Staphylococcus aureus</i>	Spread Plate, BAM Online 2001/SASO Conventional, ISO 21150 Spread Plate, BAM Online 2001/SASO Conventional, ISO 22717 Conventional, ISO 22718
16. Water		

<p>16.1 Bottled water</p>	<p>Heterotrophic Plate Count</p> <p>Coliform count E.coli</p> <p><i>Pseudomonas aeruginosa</i></p> <p><i>Fecal streptococci</i></p>	<p>Pour Plate, SMEWW 21st Ed. 2012</p> <p>MPN Method, SMEWW 21st Ed. 2012</p> <p>MPN Method, SMEWW 21st Ed. 2012</p> <p>MPN Method, SMEWW 21st Ed. 2012</p>
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