

## Qualibet Testing Services Corporation

Address : 121 Dangay St., Project 7, Quezon City  
 Telephone No. : (632) 374-8003/ 372-7993  
 Fax No. : (632) 410-6048  
 E-mail : [Qualibet.testing@yahoo.com](mailto:Qualibet.testing@yahoo.com)  
 Contact Person : **Ms. Pinky P. Tobiano**  
 Chief Executive Officer  
 Field of Testing : Microbiological Testing and  
 Chemical Testing  
 Validity: 5 December 2017

### Chemical Testing

Products	Specific Tests	Method/ Reference
<b>I. Foods</b>		
<b>01.0 Milk and Dairy products</b>		
01.1 Milk powder and cream powder	Fat	Acid Hydrolysis In-house procedure
01.2 Whey and whey products	Moisture	Oven Drying Method AOAC 18 <sup>th</sup> ed 2005
01.3 Condensed milk		
01.4 Liquid Milk (evaporated and Cream (UHT/sterilized)	Ash	Ignition AOAC 18 <sup>th</sup> ed 2005
01.5 Pasteurized milk		
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		
<b>02.0 Fats and oils, and fat emulsions</b>		
02.1 Fats and oils essentially free from water (vegetable oils and fats,	Fat	Acid Hydrolysis In-house procedure

lard, tallow, fish oil and other animal fats) 02.2 Fat emulsions mainly of type water-in-oil (butter, margarine)		
<b>05.0 Fruits and vegetables, seaweeds , nuts and seed</b>		
05.1 Frozen vegetables and fruits 05.2 Fermented fruits vegetables 05.3 Fruits and vegetable products in hermetically sealed container 05.4 Dried fruits and , seaweeds, nuts and seeds	Protein	Kjeldahl Method / Tecator
	Fiber	Fibertech Tecator
	Fat	Acid Hydrolysis In-house procedure
	Moisture	Oven Drying Method AOAC 18 <sup>th</sup> ed 2005
	Ash	Ignition AOAC 18 <sup>th</sup> ed 2005
05.6 Nut and seed purees and spreads (e.g., peanut butter)	Moisture	Oven Drying Method AOAC 18 <sup>th</sup> ed 2005
05.7 Jam, jellies, marmalades and fruit fillings for pastries 05.8 Fruit preparations ( pulp, purees, fruit toppings and coconut milk)	Protein	Kjeldahl Method / Tecator
	Fiber	Fibertech Tecator
	Fat	Acid Hydrolysis In-house procedure
	Moisture	Oven Drying Method AOAC 18 <sup>th</sup> ed 2005
	Ash	Ignition AOAC 18 <sup>th</sup> ed 2005
<b>06.0 Egg and egg products</b>		
06.1 Egg products 06.1.1 Liquid egg products 06.1.2 Frozen egg products	Fat	Acid Hydrolysis In-house procedure

06.1.3 Dried and/or heat coagulated egg products 06.2 Preserved eggs, including alkaline, salted, and canned eggs 06.3 Egg-based desserts (e.g. custard)	Ash	Ignition AOAC 18 <sup>th</sup> ed 2005
<b>07.0 Cereals and cereal products</b>		
07.1 Breakfast cereals 07.2 Cereal/cereal grains 07.5 Flour, corn meal, corn grits, semolina	Protein Fiber	Kjeldahl Method / Tecator Fibertech Tecator
	Fat	Acid Hydrolysis In-house procedure
	Moisture	Oven Drying Method AOAC 18 <sup>th</sup> ed 2005
	Ash	Ignition AOAC 18 <sup>th</sup> ed 2005
<b>15.0 Sweeteners, including honey</b>		
15.1 Refined and raw sugars 15.2 Brown sugar	Fat	Acid Hydrolysis In-house procedure
	Moisture	Oven Drying Method AOAC 18 <sup>th</sup> ed 2005
	Ash	Ignition AOAC 18 <sup>th</sup> ed 2005

## Microbiological Testing

Products	Specific Tests	Method/ Reference
<b>I. Foods</b>		
<b>01.0 Milk and milk products</b>		
01.1 Milk powder and cream powder	Aerobic Plate Count	Pour Plate Method CMMEF, 4 <sup>th</sup> edition

01.2 Sweetened condensed milk	Aerobic Plate Count	Pour Plate Method CMMEF, 4 <sup>th</sup> edition
	Mold and Yeast Count	Spread Plate Method CMMEF, 4 <sup>th</sup> edition
01.4 Pasteurized Milk	Aerobic Plate Count	Pour Plate Method CMMEF, 4 <sup>th</sup> edition
01.5 Pasteurized cream	Aerobic Plate Count	Pour Plate Method CMMEF, 4 <sup>th</sup> edition
01.7 Cheese and Cheese products; e.g. Cottage Cheese; soft and semi-soft cheese	Coliforms	MPN Method, CMMEF, 4 <sup>th</sup> edition
01.8 Processed Cheese Spread	Aerobic Plate Count	Pour Plate Method CMMEF, 4 <sup>th</sup> edition
<b>02.0 Fats, Oils and Emulsions</b>		
02.1 Butter (Whipped, pasteurized)	Aerobic Plate Count	Pour Plate Method CMMEF, 4 <sup>th</sup> edition
02.2 Butter made from unpasteurized milk or milk products	Aerobic Plate Count	Pour Plate Method CMMEF, 4 <sup>th</sup> edition
	Yeast and Mold Count	Spread Plate Method CMMEF, 4 <sup>th</sup> edition
02.3 Margarine	Aerobic Plate Count	Pour Plate Method CMMEF, 4 <sup>th</sup> edition
	Yeast and Mold Count	Spread Plate Method CMMEF, 4 <sup>th</sup> edition
<b>03.0 Edible ices, including sherbet and sorbet</b>		
03.1 Ice cream and sherbet	Aerobic Plate Count	Pour Plate Method CMMEF, 4 <sup>th</sup> edition
03.2 Ice cream with added ingredient	Aerobic Plate Count	Pour Plate Method CMMEF, 4 <sup>th</sup> edition
03.3 Flavored ice	Aerobic Plate Count	Pour Plate Method CMMEF 4 <sup>th</sup> edition
	Aerobic Plate Count	Pour Plate Method CMMEF 4 <sup>th</sup> edition

	Coliform Count	MPN Method, CMMEF, 4 <sup>th</sup> edition
	Mold and Yeast Count	Spread Plate Method CMMEF, 4 <sup>th</sup> edition
<b>04. Confectionaries</b>		
04.1 Cocoa Powder	Aerobic Plate Count	Pour Plate Method CMMEF, 4 <sup>th</sup> edition
	Coliform Count	MPN Method, CMMEF, 4 <sup>th</sup> edition
	Mold Count	Spread Plate Count CMMEF, 4 <sup>th</sup> edition
04.2 Chocolate products	Aerobic Plate Count	Pour Plate Method CMMEF, 4 <sup>th</sup> edition
	Coliform Count	MPN Method, CMMEF, 4 <sup>th</sup> edition
	Mold Count	Spread Plate Count CMMEF, 4 <sup>th</sup> edition
04.3 Chocolate confectionaries (chocolate bars, blocks, bonbons)	Aerobic Plate Count	Pour Plate Method CMMEF, 4 <sup>th</sup> edition
	Coliform Count	MPN Method CMMEF, 4 <sup>th</sup> edition
	Mold Count	Spread Plate Count CMMEF, 4 <sup>th</sup> edition
04.5 Sugar confectionaries (Hard and soft candies, toffees, caramel, and fondants, creams, and pastes)	Aerobic Plate Count	Pour Plate Method CMMEF, 4 <sup>th</sup> edition
	Coliforms	MPN Method CMMEF, 4 <sup>th</sup> edition
	Mold Count	Spread Plate Count CMMEF, 4 <sup>th</sup> edition
<b>07.0 Cereals and cereal products</b>		
07.1 Breakfast cereal	Aerobic Plate Count	Pour Plate Method CMMEF 4 <sup>th</sup> edition
	Mold and Yeast Count	Spread Plate Method CMMEF 4 <sup>th</sup> edition
07.2 Cereal/cereal grains	Aerobic Plate Count	Pour Plate Method CMMEF 4 <sup>th</sup> edition
	Yeast and Mold Count	Spread Plate Method

07.4 Soya Flours, concentrates and Isolate	Mold Count	Spread Plate Method CMMEF, 4 <sup>th</sup> edition
07.5 Flour, corn meal, corn grits, semolina	Mold and Yeast Count	Spread Plate Method CMMEF 4 <sup>th</sup> edition
07.7 Soy protein	Aerobic Plate Count	Pour Plate Method CMMEF, 4 <sup>th</sup> edition
	Mold and Yeast Count	Spread Plate Method CMMEF 4 <sup>th</sup> edition
07.9 Pasta products and noodles uncooked (wet and dry)	Aerobic Plate Count	Pour Plate Method CMMEF, 4 <sup>th</sup> edition
	Yeast and Mold Count	Spread Plate Method CMMEF, 4 <sup>th</sup> edition
07.10 Starch	Aerobic Plate Count	Pour Plate Method CMMEF, 4 <sup>th</sup> edition
	Mold and Yeast Count	Spread Plate Method CMMEF, 4 <sup>th</sup> edition
<b>08.0 Bakery Products</b>		
08.3 Frozen and refrigerated dough (chemically leavened)	Aerobic Plate Count	Pour Plate Method CMMEF, 4 <sup>th</sup> edition
	Yeast and Mold Count	Spread Plate Method CMMEF, 4 <sup>th</sup> edition
08.4 Frozen and Refrigerated Dough	Aerobic Plate Count	Pour Plate Method CMMEF, 4 <sup>th</sup> edition
	Mold and Yeast Count	Spread Plate Count CMMEF, 4 <sup>th</sup> edition
08.5 Baked Goods (microbiologically sensitive types e.g. containing eggs and dairy products)	Aerobic Plate Count	Pour Plate Method CMMEF, 4 <sup>th</sup> edition
	Mold and Yeast Count	Spread Plate Method CMMEF, 4 <sup>th</sup> edition
08.6 Coated or Filled, Dried Shelf-Stable Biscuits	Coliform Count	MPN Method CMMEF, 4 <sup>th</sup> edition
<b>09.0 Ready to Eat Savories</b>		
09.1 Snack Foods	Aerobic Plate Count	Pour Plate Method CMMEF, 4 <sup>th</sup> edition
	Mold and Yeast Count	Spread Plate Method CMMEF, 4 <sup>th</sup> edition

<b>10.0 Fish and Fish Products</b>		
10.1 Fresh Frozen Fish and Coated-Smoked	Aerobic Plate Count	Pour Plate Method CMMEF, 4 <sup>th</sup> edition
10.2 Pre-Cooked Breaded Fish	Aerobic Plate Count	Pour Plate Method CMMEF, 4 <sup>th</sup> edition
10.3 Frozen Raw Crustacean	Aerobic Plate Count	Pour Plate Method CMMEF, 4 <sup>th</sup> edition
10.4 Frozen Cooked Crustacean	Aerobic Plate Count	Pour Plate Method CMMEF, 4 <sup>th</sup> edition
10.5 Cooked, Chilled & Frozen Crabmeat	Aerobic Plate Count	Pour Plate Method CMMEF, 4 <sup>th</sup> edition
<b>2.0 Spices, Soup, Sauces, Salad and Protein Products</b>		
12.1 Dry mixes for soup and sauces	Aerobic Plate Count	Pour Plate Method CMMEF, 4 <sup>th</sup> edition
12.3 Spices	Aerobic Plate Count	Pour Plate Method CMMEF, 4 <sup>th</sup> edition
	Mold Count	Spread Plate Count CMMEF, 4 <sup>th</sup> edition
12.4 Spices(ready to eat)	Aerobic Plate Count	Pour Plate Method CMMEF, 4 <sup>th</sup> edition
	Mold Count	Spread Plate Method CMMEF, 4 <sup>th</sup> edition
12.5 Salad Dressing, pH≤4.6 (e.g. Mayonnaise, Thousand Island, Ranch, French)	Aerobic Plate Count	Pour Plate Method CMMEF, 4 <sup>th</sup> edition
	Mold and Yeast Count	Spread Plate Count CMMEF, 4 <sup>th</sup> edition
<b>13.0 Beverages</b>		
13.1 Non-alcoholic beverages (e.g. ready to drink, softdrinks, ice tea, energy drink)	Aerobic Plate Count	Pour Plate Method CMMEF, 4 <sup>th</sup> edition
	Mold and Yeasts	Spread Plate Method CMMEF, 4 <sup>th</sup> edition
13.2 Frozen concentrate	Aerobic Plate Count	Pour Plate Method CMMEF, 4 <sup>th</sup> edition
	Mold and Yeast	Pour Plate Method CMMEF, 4 <sup>th</sup> edition
13.3 Powdered Beverages (e.g. iced tea, powdered juices/mixes)	Aerobic Plate Count	Pour Plate Method CMMEF, 4 <sup>th</sup> edition

<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 old)	Aerobic Plate Count	Pour Plate Method CMMEF, 4 <sup>th</sup> edition
	Coliform Count	MPN Method CMMEF, 4 <sup>th</sup> edition
14.2 Follow-up Mil Supplement (intended for infants 6 months on and young children 12 to 36 months age)	Aerobic Plate Count	Pour Plate Method CMMEF, 4 <sup>th</sup> edition
	Coliform	MPN Method CMMEF, 4 <sup>th</sup> edition
14.5 Dried and instant requiring reconstitution	Aerobic Plate Count	Pour Plate Method CMMEF, 4 <sup>th</sup> edition
	Coliform Count	MPN Method CMMEF, 4 <sup>th</sup> edition
14.6 Dried products requiring reconstitution before consumption	Aerobic Plate Count	Pour Plate Method CMMEF, 4 <sup>th</sup> edition
14.7 Cereal based for food infants	Aerobic Plate Count	Pour Plate Method CMMEF, 4 <sup>th</sup> edition
	Coliform	MPN Method CMMEF, 4 <sup>th</sup> edition
<b>IV. Water</b>		
01.0 Bottled Water	Heterotrophic Plate Count	Pour Plate Method SMEWW 2005
	Total Coliform	MPN Method SMEWW 2005