

**1. Department of Science and Technology – I
Regional Standards and Testing Laboratory**

Address : DMMMSU- MLU Campus,
San Fernando City, 2500, La Union

Telephone No. : (072) 242-4878

Fax No. : (072) 242-4878

E-mail : aacriste@yahoo.com

Contact Person : Ms. Anita A. Criste
Laboratory Head

Field of Testing : Chemical Testing
Microbiological Testing

Chemical testing

Products	Specific Tests	Method/ Reference
I. Foods		
.01 Cereal and cereal products		
1. Breakfast cereals	Moisture	Gravimetric/AOAC
2. Cereal/cereal grains	Ash	Gravimetric/AOAC
3. Cultured seeds and grains	Crude Fat	Petroleum ether Extraction/AOAC
4. Soya flours concentrates and isolates	Crude protein	Kjeldahl/AOAC
5. Flour, corn meal, corn grits, semolina	Calcium	AOAC Official Method 935.35
6. Frozen entrees containing rice or corn flour	Sodium	
7. Soy protein	Potassium	
8. Tofu		
9. Pasta products and noodles (e.g. rice paper, rice vermicelli, soybean pastas and noodles)		
10. Starch		
.02 Nuts and nut products		
1. Peanut butter and other nut butters	Moisture	Gravimetric/AOAC
	Ash	Gravimetric/AOAC
	Crude Fat	Petroleum ether Extraction/AOAC
	Crude protein	Kjeldahl/AOAC
	Calcium	AOAC Official Method 935.35
	Sodium	
	Potassium	
.03 Dairy products		

<ol style="list-style-type: none"> 1. All cheese made from pasteurized milk (cottage cheese, soft & semi-solid cheese) 2. Processed cheese spread 3. Ice cream and sherbet plain and flavoured 4. Ice cream with added ingredients 5. Flavored ice 6. Milk powders (whole, non-fat or filled milk, buttermilk, whey & whey protein concentrate) 7. Sweetened Condensed milk 8. Liquid Milk (evaporated or Ready To Drink) and Cream (Ultra Heat Temperature/sterilized) 9. Pasteurized milk 10. Pasteurized cream 11. Yogurt and other fermented milk 	<p style="text-align: center;">Moisture</p> <p style="text-align: center;">Ash</p> <p style="text-align: center;">Crude Fat</p> <p style="text-align: center;">Crude protein</p> <p style="text-align: center;">Calcium</p> <p style="text-align: center;">Sodium</p> <p style="text-align: center;">Potassium</p>	<p style="text-align: center;">Gravimetric/AOAC</p> <p style="text-align: center;">Gravimetric/AOAC</p> <p style="text-align: center;">Petroleum ether Extraction/AOAC</p> <p style="text-align: center;">Kjeldahl/AOAC</p> <p style="text-align: center;">AOAC Official Method 935.35</p>
.04 Meat and Meat Products		
<ol style="list-style-type: none"> 1. Dried animal products 2. Meat paste and pate' (heat treated) 3. Cold cuts, frozen and chilled hotdogs, corned beef, luncheon meat 4. Packaged cooked cured/salted meat (ham, bacon) 5. Fermented, comminuted meat, not cooked (dry and semi-dry fermented sausages) 6. Cooked poultry meat, frozen to be re-heated before eating (e.g. prepared frozen meals) 7. Cooked poultry meat, frozen , ready-to-eat (e.g. turkey rolls) 8. Cured/smoked poultry meat 9. Dehydrated poultry products 10. Fresh/frozen raw chicken (during processing) 11. Meat products in hermetically sealed containers 	<p style="text-align: center;">Moisture</p> <p style="text-align: center;">Ash</p> <p style="text-align: center;">Crude Fat</p> <p style="text-align: center;">Crude protein</p> <p style="text-align: center;">Calcium</p> <p style="text-align: center;">Sodium</p> <p style="text-align: center;">Potassium</p>	<p style="text-align: center;">Gravimetric/AOAC</p> <p style="text-align: center;">Gravimetric/AOAC</p> <p style="text-align: center;">Petroleum ether Extraction/AOAC</p> <p style="text-align: center;">Kjeldahl/AOAC</p> <p style="text-align: center;">AOAC Official Method 935.35</p>
.05 Fish and fish products, including mollusks, crustaceans, echinoderms		

<ol style="list-style-type: none"> 1. Fresh and frozen fish and cold-smoke 2. Pre-cooked breaded fish 3. Smoked, dried, canned or fermented, and/or salted 	<p style="text-align: center;">Moisture</p> <p style="text-align: center;">Ash</p> <p style="text-align: center;">Crude Fat</p> <p style="text-align: center;">Crude protein</p> <p style="text-align: center;">Calcium</p> <p style="text-align: center;">Sodium</p> <p style="text-align: center;">Potassium</p>	<p style="text-align: center;">Gravimetric/AOAC</p> <p style="text-align: center;">Gravimetric/AOAC</p> <p style="text-align: center;">Petroleum ether Extraction/AOAC</p> <p style="text-align: center;">Kjeldahl/AOAC</p> <p style="text-align: center;">AOAC Official Method 935.35</p>
.06 Sugar and Sugar Products		
<ol style="list-style-type: none"> 1. Refined and raw sugars 2. Brown sugar 3. Sugar solutions and syrups 4. Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings) 5. Honey 6. Table-top sweeteners, including those containing high-intensity sweeteners 	<p style="text-align: center;">Moisture</p> <p style="text-align: center;">Ash</p> <p style="text-align: center;">Crude Fat</p> <p style="text-align: center;">Crude Protein</p> <p style="text-align: center;">Calcium</p> <p style="text-align: center;">Sodium</p> <p style="text-align: center;">Potassium</p>	<p style="text-align: center;">Gravimetric/AOAC</p> <p style="text-align: center;">Gravimetric/AOAC</p> <p style="text-align: center;">Petroleum ether Extraction/AOAC</p> <p style="text-align: center;">Kjeldahl/AOAC</p> <p style="text-align: center;">AOAC Official Method 935.35</p>
.08 Fruits, jams and other fruit products		
<ol style="list-style-type: none"> 1. Frozen fruits 2. Coconut (desiccated) 3. Sun dried fruit 4. Jams, jellies, marmalades 5. Fruit-based spreads 6. Candied fruit 7. Fruit preparations (pulp, purees, fruit toppings and coconut milk) 8. Fermented fruit products 9. Fruit fillings for pastries 	<p style="text-align: center;">Moisture</p> <p style="text-align: center;">Ash</p> <p style="text-align: center;">Crude Fat</p> <p style="text-align: center;">Crude protein</p> <p style="text-align: center;">Calcium</p> <p style="text-align: center;">Sodium</p> <p style="text-align: center;">Potassium</p>	<p style="text-align: center;">Gravimetric/AOAC</p> <p style="text-align: center;">Gravimetric/AOAC</p> <p style="text-align: center;">Petroleum ether Extraction/AOAC</p> <p style="text-align: center;">Kjeldahl/AOAC</p> <p style="text-align: center;">AOAC Official Method 935.35</p>
.09 Vegetables and vegetable products		

<ol style="list-style-type: none"> 1. Frozen vegetables 2. Dried vegetables 3. Vegetables in vinegar, oil, brine, or soybean sauce 4. Canned or bottled (pasteurized) or retort pouch vegetables 5. Fermented vegetable 6. Cooked or fried vegetables 	<p style="text-align: center;">Moisture</p> <p style="text-align: center;">Ash</p> <p style="text-align: center;">Crude Fat</p> <p style="text-align: center;">Crude protein</p> <p style="text-align: center;">Calcium</p> <p style="text-align: center;">Sodium</p> <p style="text-align: center;">Potassium</p>	<p style="text-align: center;">Gravimetric/AOAC</p> <p style="text-align: center;">Gravimetric/AOAC</p> <p style="text-align: center;">Petroleum ether Extraction/AOAC</p> <p style="text-align: center;">Kjeldahl/AOAC</p> <p style="text-align: center;">AOAC Official Method 935.35</p>
.10 Alcoholic Beverages		
<ol style="list-style-type: none"> 1. Beer and malt beverages 2. Cider and perry 3. Grape wines 4. Wines other than grapes 5. Mead 6. Distilled spirits containing more than 15% alcohol 7. Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers) 	<p style="text-align: center;">Moisture</p> <p style="text-align: center;">Ash</p> <p style="text-align: center;">Crude Fat</p> <p style="text-align: center;">Crude protein</p> <p style="text-align: center;">Calcium</p> <p style="text-align: center;">Sodium</p> <p style="text-align: center;">Potassium</p>	<p style="text-align: center;">Gravimetric/AOAC</p> <p style="text-align: center;">Gravimetric/AOAC</p> <p style="text-align: center;">Petroleum ether Extraction/AOAC</p> <p style="text-align: center;">Kjeldahl/AOAC</p> <p style="text-align: center;">AOAC Official Method 935.35</p>
.11 Soft drinks and cordial		
	<p style="text-align: center;">Moisture</p> <p style="text-align: center;">Ash</p> <p style="text-align: center;">Crude Fat</p> <p style="text-align: center;">Crude protein</p> <p style="text-align: center;">Calcium</p> <p style="text-align: center;">Sodium</p> <p style="text-align: center;">Potassium</p>	<p style="text-align: center;">Gravimetric/AOAC</p> <p style="text-align: center;">Gravimetric/AOAC</p> <p style="text-align: center;">Petroleum ether Extraction/AOAC</p> <p style="text-align: center;">Kjeldahl/AOAC</p> <p style="text-align: center;">AOAC Official Method 935.35</p>
.12 Fruit juices, drinks and concentrates		
<ol style="list-style-type: none"> 1. Fruit and vegetable juices 	<p style="text-align: center;">Moisture</p>	<p style="text-align: center;">Gravimetric/AOAC</p>

<p>2. Fruit and vegetable nectars</p> <p>3. Water-based flavoured drinks (Carbonated, Non-carbonated, Concentrates (liquid or solid))</p> <p>4. Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa</p>	<p>Ash</p> <p>Crude Fat</p> <p>Crude protein</p> <p>Calcium</p> <p>Sodium</p> <p>Potassium</p>	<p>Gravimetric/AOAC</p> <p>Petroleum ether Extraction/AOAC</p> <p>Kjeldahl/AOAC</p> <p>AOAC Official Method 935.35</p>
.13 Edible Fats and Oils		
<p>1. Butter (whipped, pasteurized)</p> <p>2. Butter made from unpasteurized milk and milk products</p> <p>3. Fats and oils essentially free from water (vegetable oils and fats, lard, tallow, fish oil, and other animal fats)</p> <p>4. Fat spreads, dairy fat spreads and blended spreads</p>	<p>Moisture</p> <p>Ash</p> <p>Crude Fat</p> <p>Crude protein</p> <p>Calcium</p> <p>Sodium</p> <p>Potassium</p>	<p>Gravimetric/AOAC</p> <p>Gravimetric/AOAC</p> <p>Petroleum ether Extraction/AOAC</p> <p>Kjeldahl/AOAC</p> <p>AOAC Official Method 935.35</p>
.14 Margarine	<p>Moisture</p> <p>Ash</p> <p>Crude Fat</p> <p>Crude protein</p> <p>Calcium</p> <p>Sodium</p> <p>Potassium</p>	<p>Gravimetric/AOAC</p> <p>Gravimetric/AOAC</p> <p>Petroleum ether Extraction/AOAC</p> <p>Kjeldahl/AOAC</p> <p>AOAC Official Method 935.35</p>
.15 Eggs and egg products		

1. Egg products (liquid, frozen, dried)	Moisture	Gravimetric/AOAC
2. Preserved eggs, including alkaline, salted and canned eggs	Ash	Gravimetric/AOAC
	Crude Fat	Petroleum ether Extraction/AOAC
3. Egg-based desserts (e.g. custard)	Crude protein	Kjeldahl/AOAC
	Calcium	
	Sodium	AOAC Official Method 935.35
	Potassium	
VI. Water		
.01 Bottled Water	Lead Iron Copper	3111B. Direct Air-Acetylene Flame Method, SMEWW

Microbiological testing

Products	Specific Tests	Method/ Reference
I. Foods		
a. Milk powder and cream powder	Aerobic Plate Count <i>Salmonella</i>	Conventional Plate Count- Pour Plate Method – BAM Enrichment Serology and Selective Plating Method/ Merck Microbiological Method
01.2 Sweetened condensed milk	Aerobic Plate Count Yeast and Mold Count	Conventional Plate Count- Pour Plate Method - BAM Food Dilution Plating Technique/ Pour Plate Method - BAM
01.4 Pasteurized milk	Aerobic Plate Count <i>Salmonella</i>	Conventional Plate Count- Pour Plate Method - BAM Enrichment Serology and Selective Plating Method/ Merck Microbiological Method

01.5 Pasteurized cream	Aerobic Plate Count <i>Salmonella</i>	Conventional Plate Count- Pour Plate Method - BAM Enrichment Serology and Selective Plating Method/ Merck Microbiological Method
01.6 Yogurt and other fermented milk	<i>S. aureus</i> <i>Salmonella</i>	Food Dilution Plating Technique/ Spreading Method - BAM Enrichment Serology and Selective Plating Method/ Merck Microbiological Method
01.7 Cheese and cheese products; e.g. Cottage Cheese, soft and semi-soft cheese (moisture \geq 39%, pH > 5)	<i>S.aureus</i> <i>E. coli</i> , MPN/g Coliforms, MPN/g <i>Salmonella</i>	Food Dilution Plating Technique/ Spreading Method - BAM MPN Method - BAM Enrichment Serology and Selective Plating Method/ Merck Microbiological Method
01.8 Processed cheese spread	Aerobic Plate Count <i>S. aureus</i>	Conventional Plate Count- Pour Plate Method - BAM Food Dilution Plating Technique/ Spreading Method - BAM
01.9 All Raw Milk Cheese; Raw milk unripened, cheese with moisture >50%, pH 5.0	<i>Salmonella</i>	Enrichment Serology and Selective Plating Method/ Merck Microbiological Method
03.0 Edible Ices, Including Sherbet and Sorbet		
03.1 Ice cream and Sherbet (plain and flavored)	<i>Salmonella</i> Aerobic Plate Count <i>S. aureus</i>	Enrichment Serology and Selective Plating Method/ Merck Microbiological Method Conventional Plate Count- Pour Plate Method - BAM Food Dilution Plating Technique/ Spreading Method – BAM

03.2 Ice cream with added ingredients (nuts, fruits, cocoa etc.)	<p style="text-align: center;"><i>Salmonella</i></p> <p style="text-align: center;">Aerobic Plate Count</p> <p style="text-align: center;"><i>S. aureus</i></p>	<p style="text-align: center;">Enrichment Serology and Selective Plating Method/ Merck Microbiological Method</p> <p style="text-align: center;">Conventional Plate Count- Pour Plate Method - BAM</p> <p style="text-align: center;">Food Dilution Plating Technique/ Spreading Method – BAM</p>
03.3 Flavored Ice	<p style="text-align: center;">Aerobic Plate Count</p> <p style="text-align: center;">Coliforms, MPN/g</p> <p style="text-align: center;"><i>Salmonella</i></p>	<p style="text-align: center;">Conventional Plate Count- Pour Plate Method - BAM</p> <p style="text-align: center;">MPN Method - BAM</p> <p style="text-align: center;">Enrichment Serology and Selective Plating Method/ Merck Microbiological Method</p>
05.0 Fruits and vegetables, nuts and seeds		
05.1 Frozen Vegetables & Fruits (pH >4.5)	<p style="text-align: center;"><i>E.coli.</i> MPN/g</p>	<p style="text-align: center;">MPN Method - BAM</p>
05.4 Dried Vegetables	<p style="text-align: center;"><i>E.coli.</i> MPN/g</p>	<p style="text-align: center;">MPN Method - BAM</p>
05.5 Coconut (desiccated)	<p style="text-align: center;">Aerobic Plate Count</p> <p style="text-align: center;"><i>Salmonella</i></p> <p style="text-align: center;">Yeast and Mold Count</p>	<p style="text-align: center;">Conventional Plate Count- Pour Plate Method - BAM</p> <p style="text-align: center;">Enrichment Serology and Selective Plating Method/ Merck Microbiological Method</p> <p style="text-align: center;">Food Dilution Plating Technique/ Pour Plate Method – BAM</p>
05. 6 Peanut Butter and other Nut Butters - consumed w/o heating or other treatment to destroy microbes - used as ingredient in high moisture food	<p style="text-align: center;"><i>Salmonella</i></p>	<p style="text-align: center;">Enrichment Serology and Selective Plating Method/ Merck Microbiological Method</p>

05.7 Sun Dried Fruits	Molds Count <i>E.coli</i> , MPN/g	Food Dilution Plating Technique/ Pour Plate Method – BAM MPN Method – BAM
07.0 Cereals and cereal products		
07.1 Breakfast cereals	Aerobic Plate Count Mold Count Yeast and Yeast like fungi Count	Conventional Plate Count- Pour Plate Method – BAM Food Dilution Plating Technique/ Pour Plate Method - BAM Food Dilution Plating Technique/ Pour Plate Method - BAM
07. 2 Cereals/Cereal Grains	Aerobic Plate Count Molds and Yeast Count <i>E.coli</i> . MPN/g	Conventional Plate Count- Pour Plate Method – BAM Food Dilution Plating Technique/ Pour Plate Method - BAM MPN Method – BAM
07.3 Cultured seeds and grains (e.g. bean sprouts, alfalfa, etc)	<i>E.coli</i> . MPN/g <i>Salmonella</i>	MPN Method – BAM Enrichment Serology and Selective Plating Method/ Merck Microbiological Method
07.4 Soya flours, Concentrates and Isolates	Molds Count <i>Salmonella</i>	Food Dilution Plating Technique/ Pour Plate Method - BAM Enrichment Serology and Selective Plating Method/ Merck Microbiological Method
07.5 Flour, corn meal, corn grits, semolina	Aerobic Plate Count Yeast and Mold Count	Conventional Plate Count- Pour Plate Method - BAM Food Dilution Plating Technique/ Pour Plate Method US FDA BAM

07.7 Soy Protein	<p><i>E.coli.</i> MPN/g</p> <p>Yeast and Mold Count</p> <p><i>Salmonella</i></p> <p>Aerobic Plate Count</p>	<p>MPN Method – BAM</p> <p>Food Dilution Plating Technique/ Pour Plate Method US FDA BAM</p> <p>Enrichment Serology and Selective Plating Method/ Merck Microbiological Method</p> <p>Conventional Plate Count- Pour Plate Method - BAM</p>
07.8 Tofu	<p><i>E.coli.</i> MPN/g</p> <p><i>S. aureus</i></p>	<p>MPN Method – BAM</p> <p>Food Dilution Plating Technique/ Spreading Method – BAM</p>
07.9 Pasta Products and Noodles Uncooked	<p>Yeast and Mold Count</p> <p><i>S. aureus</i></p> <p><i>Salmonella</i></p> <p>Aerobic Plate Count</p>	<p>Food Dilution Plating Technique/ Pour Plate Method US FDA BAM</p> <p>Food Dilution Plating Technique/ Spreading Method – BAM</p> <p>Enrichment Serology and Selective Plating Method/ Merck Microbiological Method</p> <p>Conventional Plate Count- Pour Plate Method - BAM</p>
07.10 Starch	<p>Yeast and Mold Count</p> <p><i>Salmonella</i></p> <p>Aerobic Plate Count</p>	<p>Food Dilution Plating Technique/ Pour Plate Method US FDA BAM</p> <p>Enrichment Serology and Selective Plating Method/ Merck Microbiological Method</p> <p>Conventional Plate Count- Pour Plate Method – BAM</p>
08.0 Bakery Products		
08.1 Frozen bakery products (ready to eat) with low acid or high a_w fillings or toppings	<p><i>Salmonella</i></p> <p><i>S. aureus</i></p>	<p>Enrichment Serology and Selective Plating Method/ Merck Microbiological Method</p> <p>Food Dilution Plating Technique/ Spread Plate Method - BAM</p>

08.2 Frozen bakery products (to be cooked) with low acid or high a_w fillings or toppings (e.g. meat pies and pizzas)	<i>Salmonella</i> <i>S. aureus</i>	Enrichment Serology and Selective Plating Method/ Merck Microbiological Method Food Dilution Plating Technique/ Spread Plate Method – BAM
08.3 Frozen and refrigerated dough (Chemically leavened)	Aerobic Plate Count Mold Count Yeast and Yeast like fungi Count <i>Salmonella</i> <i>S.aureus</i> <i>E.coli</i>	Conventional Plate Count- Pour Plate Method - BAM Food Dilution Plating Technique/ Pour Plate Method -BAM Enrichment Serology and Selective Plating Method/ Merck Microbiological Method Food Dilution Plating Technique/ Spread Plate Method - BAM MPN Method – BAM
08.4 Frozen and refrigerated dough	Aerobic Plate Count Mold Count Yeast and Yeast like fungi Count	Conventional Plate Count- Pour Plate Method - BAM Food Dilution Plating Technique/ Pour Plate Method - BAM
08.5 Baked Goods (microbiologically sensitive types e.g. containing eggs and dairy products)	Aerobic Plate Count Yeast and Mold Count <i>S. aureus</i>	Conventional Plate Count- Pour Plate Method - BAM Food Dilution Plating Technique/ Pour Plate Method – BAM Food Dilution Plating Technique/ Spread Plate Method – BAM
08.6 Coated or Filled, Dried Shelf-Stable Biscuits	<i>Salmonella</i> Coliform Count	Enrichment Serology and Selective Plating Method/ Merck Microbiological Method MPN Method – BA
9.0 Ready to Eat Savouries		
9.1 Snack Foods	Aerobic Plate Count Mold Count Yeast and Yeast like fungi Count	Conventional Plate Count- Pour Plate Method - BAM Food Dilution Plating Technique/ Pour Plate Method - BAM

10. Meat and Meat Products		
10.1 Dried Animal Products	<i>Salmonella</i> <i>S. aureus</i>	Enrichment Serology and Selective Plating Method/ Merck Microbiological Method Food Dilution Plating Technique/ Spread Plate Method – BAM
10.2 Meat paste and Pate (heat treated)	<i>Salmonella</i> <i>S. aureus</i> Aerobic Plate Count	Enrichment Serology and Selective Plating Method/ Merck Microbiological Method Food Dilution Plating Technique/ Spread Plate Method – BAM Conventional Plate Count- Pour Plate Method – BAM
10.3 Cold Cuts, Frozen and Chilled Hotdogs, Corned Beef, Luncheon Meat	<i>Salmonella</i> <i>S. aureus</i> Aerobic Plate Count <i>E.coli</i>	Enrichment Serology and Selective Plating Method/ Merck Microbiological Method Food Dilution Plating Technique/ Spread Plate Method – BAM Conventional Plate Count- Pour Plate Method – BAM MPN – BAM
10.4 Packaged Cooked, cured/salted meat (ham, bacon)	<i>Salmonella</i> <i>S. aureus</i>	Enrichment Serology and Selective Plating Method/ Merck Microbiological Method Food Dilution Plating Technique/ Spread Plate Method – BAM
10.5 Fermented, comminuted meat, not cooked (dry and semi-dry fermented sausages)	<i>E.coli</i> <i>Salmonella</i> <i>S. aureus</i>	MPN – BAM Enrichment Serology and Selective Plating Method/ Merck Microbiological Method Food Dilution Plating Technique/ Spread Plate Method – BAM
10.6 Cooked Poultry meat, Frozen to be reheated before eating (e.g prepared frozen meals)	<i>Salmonella</i>	Enrichment Serology and Selective Plating Method/ Merck Microbiological Method Food Dilution Plating Technique/ Spread Plate Method – BAM

	<i>S. aureus</i>	
10.7 Cured/Smoked Poultry Meat	<i>Salmonella</i> <i>S. aureus</i>	Enrichment Serology and Selective Plating Method/ Merck Microbiological Method Food Dilution Plating Technique/ Spread Plate Method – BAM
10.8 Dehydrated poultry products	<i>Salmonella</i>	Enrichment Serology and Selective Plating Method/ Merck Microbiological Method
10.9 Fresh/Frozen Raw Chicken (during processing)	Aerobic Plate Count	Conventional Plate Count- Pour Plate Method – BAM
11.0 Fish and fish products		
11.1 Fresh Frozen Fish and Cold-Smoked	<i>Salmonella</i> <i>S. aureus</i> Aerobic Plate Count <i>E.coli</i>	Enrichment Serology and Selective Plating Method/ Merck Microbiological Method Food Dilution Plating Technique/ Spread Plate Method – BAM Conventional Plate Count- Pour Plate Method – BAM MPN – BAM
11.2 Pre-cooked Breaded Fish	Aerobic Plate Count <i>E.coli</i> <i>S.aureus</i>	Conventional Plate Count- Pour Plate Method - BAM MPN- BAM Food Dilution Plating Technique/ Spread Plate Method – BAM

11. 3 Frozen Raw Crustaceans	<p><i>Salmonella</i></p> <p><i>S. aureus</i></p> <p>Aerobic Plate Count</p> <p><i>E.coli</i></p>	<p>Enrichment Serology and Selective Plating Method/ Merck Microbiological Method</p> <p>Food Dilution Plating Technique/ Spread Plate Method – BAM</p> <p>Conventional Plate Count- Pour Plate Method – BAM</p> <p>MPN – BAM</p>
11. 4 Frozen Cooked Crustaceans	<p><i>Salmonella</i></p> <p><i>S. aureus</i></p> <p>Aerobic Plate Count</p> <p><i>E.coli</i></p>	<p>Enrichment Serology and Selective Plating Method/ Merck Microbiological Method</p> <p>Food Dilution Plating Technique/ Spread Plate Method – BAM</p> <p>Conventional Plate Count- Pour Plate Method – BAM</p> <p>MPN – BAM</p>
11. 5 Cooked, Chilled and Frozen Crabmeat	<p><i>S. aureus</i></p> <p>Aerobic Plate Count</p> <p><i>E.coli</i></p>	<p>Food Dilution Plating Technique/ Spread Plate Method – BAM</p> <p>Conventional Plate Count- Pour Plate Method – BAM</p> <p>MPN – BAM</p>
11. 6 Fresh and Frozen Bivalve Molluscs	<p><i>Salmonella</i></p> <p>Aerobic Plate Count</p> <p><i>E.coli</i></p>	<p>Enrichment Serology and Selective Plating Method/ Merck Microbiological Method</p> <p>Conventional Plate Count- Pour Plate Method – BAM</p> <p>MPN – BAM</p>
12.0 Spices, soups, sauces, salads and protein products		

12. 1 Dry Mixes for Soup and Sauces	Yeast and Mold Count <i>Salmonella</i> Aerobic Plate Count	Food Dilution Plating Technique/ Pour Plate Method- BAM Enrichment Serology and Selective Plating Method/ Merck Microbiological Method Conventional Plate Count- Pour Plate Method – BAM
12.2 Yeast	<i>Salmonella</i>	Enrichment Serology and Selective Plating Method/ Merck Microbiological Method
12.3 Spices	Aerobic Plate Count Mold Count	Conventional Plate Count- Pour Plate Method - BAM Food Dilution Plating Technique/ Pour Plate Method – BAM
12.4 Spices (ready to eat)	Aerobic Plate Count Mold Count <i>Salmonella</i> <i>S. aureus</i>	Conventional Plate Count- Pour Plate Method – BAM Food Dilution Plating Technique/ Pour Plate Method - BAM Enrichment Serology and Selective Plating Method/ Merck Microbiological Method Food Dilution Plating Technique/ Spread Plate Method – BAM
13.0 Beverages		
13.1 Non-alcoholic (e.g. Ready to drink soft drinks, iced tea, energy drinks)	Aerobic Plate Count Yeast and Mold Count	Conventional Plate Count- Pour Plate Method - BAM Food Dilution Plating Technique/ Pour Plate Method - BAM
13.2 Frozen juice concentrate	Aerobic Plate Count Yeast and Mold Count	Conventional Plate Count- Pour Plate Method - BAM Food Dilution Plating Technique/ Pour Plate Method – BAM

13.3 Powdered beverages (Juices)	Aerobic Plate Count	Conventional Plate Count- Pour Plate Method - BAM
IV. Water		
1.0 Bottled Water	Heterotrophic Plate count Total Coliform Count Fecal Coliform Count <i>E.coli</i> Count	Conventional Plate Count/Pour Plate Method, SMEWW Method 9215 Multiple Tube Fermentation Technique/MPN Method, SMEWW