

11. OSTREA Mineral Laboratories, Inc.

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 Field of Testing : Chemical Testing and Microbiological Testing

Chemical Testing

Product	Specific Test	Method / Reference
VI. Water		
.01 Bottled Water	Total Dissolved Solids	Gravimetric (dried at 108°C), SMEWW 22 nd ed. 2012
	pH	Glass Electrode Method, SMEWW 22 nd ed. 2012
	Color	Visual Comparison Method, SMEWW 22 nd ed. 2012
	Turbidity	Nephelometric Method, SMEWW 22 nd ed. 2012
	Conductivity	Laboratory Method, SMEWW 22 nd ed. 2012
	Flouride	Ion Selective Electrode Method 4500F-C, SMEWW 22 nd ed. 2012
	Total Cyanide	With Distillation 4500CN-C Cyanide Selective Electrode Method, SMEWW 22 nd ed. 2012
	Free Cyanide	Without distillation 4500CN-C Cyanide Selective Electrode Method, SMEWW 22 nd ed. 2012
	Chloride	Argentometric Method, SMEWW 22 nd ed. 2012
	Nitrate Nitrogen	Colorimetric Brucine USEPA 352.1 Nitrate Electrode Method
	Nitrite Nitrogen	Diazotization Method, SMEWW 22 nd ed. 2012

	Phenol	Chloroform Extraction Method, SMEWW 22 nd ed. 2012
	Surfactants (MBAS)	Methylene Blue Method, SMEWW 22 nd ed. 2012
	Sulfate	Gravimetric Method 4500-SO ₄ C, SMEWW 22 nd ed. 2012
	Benzene	USEPA 8260, Feb 2017
	Arsenic	Manual Hydride Generation-AAS Method 3030F and 3111B, SMEWW 22 nd ed. 2012
	Total Cadmium	Flame AAS, Acid Digestion
	Total Lead	Flame AAS, Acid Digestion or Nitric Acid/ Hydrochloric Acid Hotplate Digestion
	Total Copper	
	Total Iron	Acid Digestion (Flame AAS) Method, 3030F/3111B, Nitric Acid/Hydrochloric Acid Hotplate Digestion SMEWW 22 nd ed. 2012
	Total Manganese	
	Total Zinc	
	Total Mercury	Cold Vapor-AAS Method 3030G and 3111B, SMEWW 22 nd ed. 2012
	Aluminum	Flame AAS, Acid Digestion or Nitric Acid/Hydrochloric Acid Hotplate Digestion
	Chromium	
	Potassium	
	Calcium	
	Magnesium	
	Sodium	
	Selenium	Flame AAS, Manual Hydride Generation, Acid Digestion or Nitric Acid/Hydrochloric Acid Hotplate Digestion

Microbiological Testing

I. Foods

07.0 Cereal and Cereal Products/ Legume-Based Products		
07.1 Breakfast Cereals	Aerobic Plate Count Yeast and Molds Count Coliform Count <i>Escherichia coli</i> <i>Staphylococcus aureus</i> <i>Salmonella</i>	BAM Online 2001
07.2 Cereals/Cereal Grains		
07.3 Cultured Seeds and Grains (e.g. bean sprouts, alfalfa, etc.)		
07.4 Soya Flours, Concentrates and Isolates		
07.5 Flour, Corn Meal, Corn Grits, Semolina		
07.6 Frozen Entrees Containing Rice or Corn Flour as Main Ingredient		
07.7 Soy Protein		
07.8 Tofu		
07.9 Pasta Products and Noodles (wet & dry)		
07.10 Starch		
08.0 Bakery Products		
08.5 Baked Goods (microbiologically sensitive types e.g. contains eggs & dairy products)	Aerobic Plate Count Yeast and Molds Count Coliform Count <i>Escherichia coli</i> <i>Staphylococcus aureus</i> <i>Salmonella</i>	BAM Online 2001
10.0 Meat and Meat Products		

10.6 Cooked Poultry Meat, Frozen to be reheated before eating (e.g. prepared frozen meals)	Aerobic Plate Count Yeast and Molds Count Coliform Count <i>Escherichia coli</i> <i>Staphylococcus aureus</i> <i>Salmonella</i>	BAM Online 2001
13.0 Beverages		
13.1 Non Alcoholic Beverages (e.g. ready to drink, softdrinks, iced tea, energy drinks)	Aerobic Plate Count Yeast and Molds Count Coliform Count <i>Escherichia coli</i> <i>Staphylococcus aureus</i> <i>Salmonella</i>	BAM Online 2001
IV. Water		
1.0 Bottled water	Total Coliform	Multiple Tube Fermentation Technique, 9221B SMEWW 23rd ed. 2017
	Fecal Coliform	Multiple Tube Fermentation Technique, 9221B SMEWW 23rd ed. 2017
	<i>Escherichia coli</i>	Indole Test, 9221G SMEWW 23rd ed. 2017