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Regional Standards and Testing Laboratory**

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Field of Testing : Chemical Testing and  
Microbiological Testing

**Chemical Testing**

Product	Specific Test	Method Reference
<b>I. Foods</b>		
<b>.01 Cereal and cereal products</b>		
1. Breakfast Cereals	Ash	Gravimetric, AOAC 20th ed. 2016
2. Cereal/cereal grains	Moisture	Air-Oven, AOAC 20th ed. 2016
3. Cultured seeds and grains	Crude Fat	Soxhlet/Solvent Extraction with Acid Hydrolysis, AOAC 20th ed. 2016
4. Soya flours concentrates and isolates	Crude Protein	Kjeldahl, AOAC 20th ed. 2016
5. Flour, corn meal, corn grits, semolina	Total Energy	by Computation, Philippine Food
6. Frozen entrees containing rice or corn flour	Carbohydrates	Composition Tables by DOST-FNRI, 1997
7. Soy protein	Sodium	Atomic Absorption Spectrophotometric, AOAC 20th ed. 2016
8. Tofu	Total Sugar	Lane-Eynon Constant Volumetric Method, AOAC 20th ed. 2016
9. Pasta products and noodles (e.g. rice paper, rice vermicelli, soybean pastas and noodles)		
10. Starch		
<b>.02 Nuts and nut products</b>		

1. Peanut butter and other nut butters	Ash	Gravimetric, AOAC 20th ed. 2016
	Moisture	Air-Oven, AOAC 20th ed. 2016
	Crude Fat	Soxhlet/Solvent Extraction with Acid Hydrolysis, AOAC 20th ed. 2016
	Crude Protein	Kjeldahl, AOAC 20th ed. 2016
	Total Energy	by Computation, Philippine Food Composition Tables by DOST-FNRI, 1997
	Carbohydrates	
	Sodium	Atomic Absorption Spectrophotometric, AOAC 20th ed. 2016
	Total Sugar	Lane-Eynon Constant Volumetric Method, AOAC 20th ed. 2016
<b>.03 Dairy products</b>		
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, nonfact or filled milk, buttermilk, whey & whey protein concentrates) 7. Sweetened condensed milk 8. Liquid Milk (evaporated or Ready-To-Drink) and Cream (Ultra-Heat Temperature/Sterilized) 9. Pasteurized milk 10. Pasteurized cream	Ash	Gravimetric, AOAC 20th ed. 2016
	Moisture	Air-Oven, AOAC 20th ed. 2016
	Crude Fat	Soxhlet/Solvent Extraction with Acid Hydrolysis, AOAC 20th ed. 2016
	Crude Protein	Kjeldahl, AOAC 20th ed. 2016
	Total Energy	by Computation, Philippine Food Composition Tables by DOST-FNRI, 1997
	Carbohydrates	
	Sodium	Atomic Absorption Spectrophotometric, AOAC 20th ed. 2016
	Total Sugar	Lane-Eynon Constant Volumetric Method, AOAC 20th ed. 2016

11. Yogurt and other fermented milk		
<b>.04 Meat and meat products</b>		
1. Dried animal products	Ash	Gravimetric, AOAC 20th ed. 2016
2. Meat paste and patè (heat treated)	Moisture	Air-Oven, AOAC 20th ed. 2016
3. Cold cuts, frozen and chilled hotdogs, corned beef, luncheon meat	Crude Fat	Soxhlet/Solvent Extraction with Acid Hydrolysis, AOAC 20th ed. 2016
4. Packaged cooked cured/salted meat (ham, bacon)	Crude Protein	Kjeldahl, AOAC 20th ed. 2016
5. Fermented comminuted meat, not cooked (dry and semi-dry fermented sausages)	Total Energy	by Computation, Philippine Food Composition Tables by DOST-FNRI, 1997
6. Cooked poultry meat, frozen to be reheated before eating (e.g. prepared frozen meals)	Carbohydrates	
7. Cooked poultry meat, frozen, ready-to-eat (e.g. turkey rolls)	Sodium	Atomic Absorption Spectrophotometric, AOAC 20th ed. 2016
8. Cured/smoked poultry meat	Total Sugar	Lane-Eynon Constant Volumetric Method, AOAC 20th ed. 2016
9. Dehydrated poultry products	Ash	Gravimetric, AOAC 20th ed. 2016
	Moisture	Air-Oven, AOAC 20th ed. 2016
	Crude Fat	Soxhlet/Solvent Extraction with Acid Hydrolysis, AOAC 20th ed. 2016
10. Fresh/frozen raw chicken (during processing)	Crude Protein	Kjeldahl, AOAC 20th ed. 2016
	Total Energy	by Computation, Philippine Food Composition Tables by DOST-FNRI, 1997
	Carbohydrates	

11. Meat products in hermetically sealed containers	Sodium	Atomic Absorption Spectrophotometric, AOAC 20th ed. 2016
	Total Sugar	Lane-Eynon Constant Volumetric Method, AOAC 20th ed. 2016
<b>.05 Fish and fish products, including molluscs, crustaceans, and echinoderms</b>		
1. Fresh and frozen fish and cold-smoked	Ash	Gravimetric, AOAC 20th ed. 2016
	Moisture	Air-Oven, AOAC 20th ed. 2016
2. Pre-cooked breaded fish	Crude Fat	Soxhlet/Solvent Extraction with Acid Hydrolysis, AOAC 20th ed. 2016
3. Frozen cooked crustaceans	Crude Protein	Kjeldahl, AOAC 20th ed. 2016
4. Cooked, chilled & frozen crabmeat	Total Energy	by Computation, Philippine Food Composition Tables by DOST-FNRI, 1997
	Carbohydrates	
5. Fish and shellfish products in hermetically sealed containers	Sodium	Atomic Absorption Spectrophotometric, AOAC 20th ed. 2016
6. Smoked, dried, fermented, and/or salted fish and fish products	Total Sugar	Lane-Eynon Constant Volumetric Method, AOAC 20th ed. 2016
<b>.06 Sugar and sugar products</b>		
1. Refined and raw sugar	Ash	Gravimetric, AOAC 20th ed. 2016
	Moisture	Air-Oven, AOAC 20th ed. 2016
2. Brown sugar	Crude Fat	Soxhlet/Solvent Extraction with Acid Hydrolysis, AOAC 20th ed. 2016
	Crude Protein	Kjeldahl, AOAC 20th ed. 2016
3. Sugar solutions and syrups	Total Energy	by Computation, Philippine Food
4. Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)		

	Carbohydrates	Composition Tables by DOST-FNRI, 1997
5. Honey	Sodium	Atomic Absorption Spectrophotometric, AOAC 20th ed. 2016
	Total Sugar	Lane-Eynon Constant Volumetric Method, AOAC 20th ed. 2016
6. Table-top sweeteners, including those containing high-intensity sweeteners	Vitamin C	2,6-dichloroindophenol Titrimetry, AOAC Method 967.21, AOAC 20th ed. 2016
	Acidity	Titrimetry, AOAC Method 930.35, AOAC 20th ed. 2016
<b>.07 Confectioneries</b>		
1. Cocoa powder	Ash	Gravimetric, AOAC 20th ed. 2016
2. Chocolate products	Moisture	Air-Oven, AOAC 20th ed. 2016
	Crude Fat	Soxhlet/Solvent Extraction with Acid Hydrolysis, AOAC 20th ed. 2016
3. Chocolate confectioneries (chocolate bars, blocks, bonbons)	Crude Protein	Kjeldahl, AOAC 20th ed. 2016
	Total Energy	by Computation, Philippine Food Composition Tables by DOST-FNRI, 1997
	Carbohydrates	by Computation, Philippine Food Composition Tables by DOST-FNRI, 1997
4. Sugar confectioneries (hard and soft candies, toffees, caramel, fondants, creams, nougats and pastes)	Sodium	Atomic Absorption Spectrophotometric, AOAC 20th ed. 2016
	Total Sugar	Lane-Eynon Constant Volumetric Method, AOAC 20th ed. 2016
<b>.08 Fruits, jams, and other fruit products</b>		
1. Frozen fruits	Ash	Gravimetric, AOAC 20th ed. 2016
2. Coconut (desiccated)	Moisture	Air-Oven, AOAC 20th ed. 2016

3. Sun dried fruits	Crude Fat	Soxhlet/Solvent Extraction with Acid Hydrolysis, AOAC 20th ed. 2016
4. Jams, jellies, marmalades	Crude Protein	Kjeldahl, AOAC 20th ed. 2016
5. Fruit-based spreads	Total Energy	by Computation, Philippine Food Composition Tables by DOST-FNRI, 1997
6. Candied fruit	Carbohydrates	Atomic Absorption Spectrophotometric, AOAC 20th ed. 2016
7. Fruit preparations (pulp, purees, fruit toppings, and coconut milk)	Sodium	Lane-Eynon Constant Volumetric Method, AOAC 20th ed. 2016
8. Fermented fruit products	Total Sugar	
9. Fruit fillings for pastries		
<b>.09 Vegetable and vegetable products</b>		
1. Frozen vegetables	Ash	Gravimetric, AOAC 20th ed. 2016
2. Dried vegetables	Moisture	Air-Oven, AOAC 20th ed. 2016
3. Vegetables in vinegar, oil, brine, or soybean sauce	Crude Fat	Soxhlet/Solvent Extraction with Acid Hydrolysis, AOAC 20th ed. 2016
	Crude Protein	Kjeldahl, AOAC 20th ed. 2016
4. Canned or bottled (pasteurized) or retort pouch vegetables	Total Energy	by Computation, Philippine Food Composition Tables by DOST-FNRI, 1997
	Carbohydrates	
5. Fermented vegetable	Sodium	Atomic Absorption Spectrophotometric, AOAC 20th ed. 2016
6. Cooked or fried vegetables	Total Sugar	Lane-Eynon Constant Volumetric Method, AOAC 20th ed. 2016
<b>.10 Alcoholic Beverages</b>		
1. Beer and malt beverages	Alcoholic Content	Refractometry, Method 920.58, AOAC 20th ed. 2016
2. Cider and perry		
3. Grape wines		
4. Wines other than grapes		
5. Mead		
6. Distilled spirits containing more than 15% alcohol	Methanol Content	Colorimetry, Method 958.04, AOAC 20th ed. 2016

7. Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)		
<b>.12 Fruit juices, drinks and concentrates</b>		
1. Fruit and vegetable juices	Ash	Gravimetric, AOAC 20th ed. 2016
2. Fruit and vegetable nectars	Moisture	Air-Oven, AOAC 20th ed. 2016
	Crude Fat	Soxhlet/Solvent Extraction with Acid Hydrolysis, AOAC 20th ed. 2016
3. Water-based flavoured drinks (Carbonated, Non-carbonated, Concentrates (liquid or solid))	Crude Protein	Kjeldahl, AOAC 20th ed. 2016
	Total Energy	by Computation, Philippine Food Composition Tables by DOST-FNRI, 1997
	Carbohydrates	
4. Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	Sodium	Atomic Absorption Spectrophotometric, AOAC 20th ed. 2016
	Total Sugar	Lane-Eynon Constant Volumetric Method, AOAC 20th ed. 2016
<b>.20 Other food products</b>		
	Ash	Gravimetric, AOAC 20th ed. 2016
	Moisture	Air-Oven, AOAC 20th ed. 2016
	Crude Fat	Soxhlet/Solvent Extraction with Acid Hydrolysis, AOAC 20th ed. 2016
	Crude Protein	Kjeldahl, AOAC 20th ed. 2016
	Total Energy	by Computation, Philippine Food Composition Tables by DOST-FNRI, 1997
	Carbohydrates	

	Sodium	Atomic Absorption Spectrophotometric, AOAC 20th ed. 2016
	Total Sugar	Lane-Eynon Constant Volumetric Method, AOAC 20th ed. 2016
<b>.21 Vitamins in foods</b>		
	Vitamin C	2,6-dichloroindophenol Titrimetry, AOAC Method 967.21, AOAC 20th ed. 2016
<b>.24 Sauces, spices, and condiments</b>		
<ol style="list-style-type: none"> <li>1. Dry mixes for soup and sauces</li> <li>2. Yeast</li> <li>3. Spices and herbs</li> <li>4. Salad dressing (e.g. Mayonaise, Thousand island, Mustard)</li> <li>5. Vinegars</li> <li>6. Salt</li> <li>7. Sauces and like products (e.g. fish sauce)</li> <li>8. Soybean-based seasonings and condiments (e.g. soy sauce)</li> </ol>	Acidity	Titrimetry, AOAC Method 930.35, AOAC 20th ed. 2016
<b>VI. Water</b>		
<b>.01 Bottled water</b>		
	pH	pH Meter, SMEWW Method 4500-H+, 23rd ed. 2017
	Turbidity	Turbidimeter, SMEWW Method 2130, 23rd ed. 2017
	Total Dissolved Solids (TDS)	(TDS Dried at 180°C), SMEWW Method 2540C, 23rd ed. 2017
	Total Hardness as CaCO <sub>3</sub>	Titrimetry, SMEWW Method 2340C, 23rd ed. 2017
	Chlorides	Argentometry, SMEWW Method 4500 Cl- B., 23rd ed. 2017



	Nitrate	Ultraviolet Spectrometric Screening Method, SMEWW Method 4500-NO3- B., 23rd ed. 2017
	Calcium	Titrimetry, SMEWW Method 3500-Ca B, 23rd ed. 2017
	Magnesium	Calculation, SMEWW Method 3500-Mg B, 23rd ed. 2017
	Sulfate	Turbidimetry, SMEWW Method 4500-SO42- E, 23rd ed. 2017
	Mercury	Direct Mercury Analyzer, Thermal Decomposition Amalgamation, Atomic Absorption Spectrophotometric Method
	Lead	Electrothermal Atomic Absorption Spectrophotometric Method SMEWW Method 5220B

### Microbiological Testing

Product	Specific Test	Method Reference
<b>I. Foods</b>		
<b>1.0 Milk and Dairy products</b>		
01.1 Milk powder (e.g whole nonfat or filled milk, whey & whey protein concentrates) (intended for children more than 36 months of age and adults)	Aerobic Plate Count	Pour Plate Method US FDA BAM
	<i>Salmonella</i> Detection	Rambach Agar Method Merck Microbiology Manual 12th edition
01.2 Sweetened condensed milk	Aerobic Plate Count	Pour Plate Method US FDA BAM
	Coliform Count	Petrifilm AOAC 991.14
	Yeast and Mold Counts	Spread Plate Method US FDA BAM
01.4 Pasteurized milk	Aerobic Plate Count	Pour Plate Method US FDA BAM

	Coliform Count	Petrifilm AOAC 991.14
	<i>Salmonella</i> Detection	Rambach Agar Method Merck Microbiology Manual 12th edition
01.5 Pasteurized cream	Aerobic Plate Count	Pour Plate Method US FDA BAM
	Coliform Count	Petrifilm AOAC 991.14
	<i>Salmonella</i> Detection	Rambach Agar Method Merck Microbiology Manual 12th edition
01.6 Yogurt and other fermented milk	Coliform Count	Petrifilm AOAC 991.14
	<i>Salmonella</i> Detection	Rambach Agar Method Merck Microbiology Manual 12th edition
	<i>Staphylococcus aureus</i>	Spread Plate Method US FDA BAM
01.7 Cheese and cheese products; e.g. Cottage cheese, soft and semi-soft cheese (moisture > 39%, pH > 5)	Coliform Count	MPN Method US FDA BAM
	<i>E. coli</i> Count	MPN Method US FDA BAM
	<i>Staphylococcus aureus</i>	Spread Plate Method US FDA BAM
	<i>Salmonella</i> Detection	Rambach Agar Method Merck Microbiology Manual 12th edition
01.8 Processed cheese spread	Aerobic Plate Count	Pour Plate Method US FDA BAM
	Coliform Count	Petrifilm AOAC 991.14
	<i>Staphylococcus aureus</i>	Spread Plate Method US FDA BAM

01.9 All raw milk cheese; raw milk unripened cheese with moisture > 50%, pH > 5.0	<i>Salmonella</i> Detection	Rambach Agar Method Merck Microbiology Manual 12th edition
	<i>Staphylococcus aureus</i>	Spread Plate Method US FDA BAM
<b>02.0 Fats and oils, and fat emulsions</b>		
02.1 Butter (whipped, pasteurized)	Aerobic Plate Count	Pour Plate Method US FDA BAM
	Coliform Count	Petrifilm AOAC 991.14
	<i>Staphylococcus aureus</i>	Spread Plate Method US FDA BAM
	Yeast and Mold Counts	Spread Plate Method US FDA BAM
02.2 Butter made from unpasteurized milk or milk products	Aerobic Plate Count	Pour Plate Method US FDA BAM
	Coliform Count	Petrifilm AOAC 991.14
	<i>E. coli</i> Count	MPN Method US FDA BAM
	<i>Salmonella</i> Detection	Rambach Agar Method Merck Microbiology Manual 12th edition
	<i>Staphylococcus aureus</i>	Spread Plate Method US FDA BAM
02.3 Margarine	Aerobic Plate Count	Pour Plate Method US FDA BAM
	Faecal Colifom	MPN Method US FDA BAM
	<i>Salmonella</i> Detection	Rambach Agar Method Merck Microbiology Manual 12th edition
	<i>Staphylococcus aureus</i>	Spread Plate Method US FDA BAM
	Yeast and Mold Counts	Spread Plate Method US FDA BAM

<b>03.0 Edible ices, including sherbet and sorbet</b>		
03.1 Ice cream and sherbet (plain and flavoured)	Aerobic Plate Count	Pour Plate Method US FDA BAM
	Coliform Count	Petrifilm AOAC 991.14
	<i>Salmonella</i> Detection	Rambach Agar Method Merck Microbiology Manual 12th edition
	<i>Staphylococcus aureus</i>	Spread Plate Method US FDA BAM
03.2 Ice cream with added ingredient (nuts, fruits, cocoa etc.)	Aerobic Plate Count	Pour Plate Method US FDA BAM
	Coliform Count	Petrifilm AOAC 991.14
	<i>Salmonella</i> Detection	Rambach Agar Method Merck Microbiology Manual 12th edition
	<i>Staphylococcus aureus</i>	Spread Plate Method US FDA BAM
03.3 Flavored ice (e.g. Ice candy)	Aerobic Plate Count	Pour Plate Method US FDA BAM
	Coliform Count	US FDA BAM MPN Method
	<i>Salmonella</i> Detection	Rambach Agar Method Merck Microbiology Manual 12th edition
	Yeast and Mold Counts	Spread Plate Method US FDA BAM
<b>04.0 Confectioneries</b>		
04.1 Cocoa powder	Aerobic Plate Count	Pour Plate Method US FDA BAM
	Coliform Count	MPN Method US FDA BAM

	Mold Count	US FDA BAM Spread Plate Method
	<i>Salmonella</i> Detection	Rambach Agar Method Merck Microbiology Manual 12th edition
04.2 Chocolate products	Aerobic Plate Count	Pour Plate Method US FDA BAM
	Coliform Count	MPN Method US FDA BAM
	Mold Count	US FDA BAM Spread Plate Method
	<i>Salmonella</i> Detection	Rambach Agar Method Merck Microbiology Manual 12th edition
04.3 Chocolate confectioneries (chocolate bars, blocks and bonbon)	Aerobic Plate Count	Pour Plate Method US FDA BAM
	Coliform Count	MPN Method US FDA BAM
	Mold Count	US FDA BAM Spread Plate Method
	<i>Salmonella</i> Detection	Rambach Agar Method Merck Microbiology Manual 12th edition
04.4 Sugar confectioneries (hard and soft candies, toffees, caramel, fondants, creams, nougats and pastes)	Aerobic Plate Count	Pour Plate Method US FDA BAM
	Coliform Count	MPN Method US FDA BAM
	Mold Count	Spread Plate Method US FDA BAM
	<i>Salmonella</i> Detection	Rambach Agar Method Merck Microbiology Manual 12th edition
<b>05.0 Fruits and vegetables, nuts and seeds</b>		
05.1 Frozen vegetables and fruits (pH >4.5)	<i>E. coli</i> Count	MPN Method US FDA BAM

05.2 Fermented fruits and vegetables, Ready to Eat (e.g. Kimchi)	Coliform Count <i>E. coli</i> Count	MPN Method US FDA BAM
	Yeast and Mold Counts	Spread Plate Method US FDA BAM
	<i>Salmonella</i> Detection	Rambach Agar Method Merck Microbiology Manual 12th edition
	<i>Staphylococcus aureus</i>	Spread Plate Method US FDA BAM
05.5 Coconut (desiccated)	<i>Salmonella</i> Detection	Rambach Agar Method Merck Microbiology Manual 12th edition
05.6 Peanut Butter & other Nut Butters	<i>Salmonella</i> Detection	Rambach Agar Method Merck Microbiology Manual 12th edition
05.7 Sun dried fruit	<i>E. coli</i> Count	MPN Method US FDA BAM
	Mold Count	Spread Plate Method US FDA BAM
<b>06.0 Egg and egg products</b>		
06.1 Pasteurized egg products (liquid, frozen or dried)	Aerobic Plate Count	Pour Plate Method US FDA BAM
	Coliform Count	Petrifilm AOAC 991.14
	Yeast and Mold Counts	Spread Plate Method US FDA BAM
	<i>Salmonella</i> Detection	Rambach Agar Method Merck Microbiology Manual 12th edition
<b>07.0 Cereals and cereal products</b>		
07.1 Breakfast cereals	Aerobic Plate Count	Pour Plate Method US FDA BAM
	Coliform Count	Petrifilm AOAC 991.14

	Mold Count	Spread Plate Method US FDA BAM
	Yeast Count	Spread Plate Method US FDA BAM
07.2 Cereal/cereal grains	Aerobic Plate Count	Pour Plate Method US FDA BAM
	Coliform Count	Petrifilm AOAC 991.14
	<i>E. coli</i>	MPN Method US FDA BAM
	Yeast and Mold Counts	Spread Plate Method US FDA BAM
07.3 Cultured seeds and grains	Coliform Count	Petrifilm AOAC 991.14
	<i>E. coli</i>	MPN Method US FDA BAM
	<i>Salmonella</i> Detection	Rambach Agar Method Merck Microbiology Manual 12th edition
07.4 Soya flours concentrates and isolates	Mold Count	Spread Plate Method US FDA BAM
	<i>Salmonella</i> Detection	Rambach Agar Method Merck Microbiology Manual 12th edition
07.5 Flour, corn meal, corn grits, semolina	Coliform Count	Petrifilm AOAC 991.14
	Mold Count	Spread Plate Method US FDA BAM
	Yeast and yeastlike fungi	Spread Plate Method US FDA BAM
07.7 Soy protein	Aerobic Plate Count	Pour Plate Method US FDA BAM
	Coliform Count	Petrifilm AOAC 991.14
	<i>E. coli</i>	MPN Method US FDA BAM
	<i>Salmonella</i> Detection	Rambach Agar Method Merck Microbiology Manual 12th edition

	Yeast and Mold Counts	Spread Plate Method US FDA BAM
07.8 Tofu	<i>E. coli</i>	MPN Method US FDA BAM
	<i>Staphylococcus aureus</i>	Spread Plate Method US FDA BAM
07.9 Pasta products and noodles Uncooked (wet and dry)	Aerobic Plate Count	Pour Plate Method US FDA BAM
	Coliform Count	Petrifilm AOAC 991.14
	<i>Salmonella</i> Detection	Rambach Agar Method Merck Microbiology Manual 12th edition
	Yeast and Mold Counts	Spread Plate Method US FDA BAM
	<i>Staphylococcus aureus</i>	Spread Plate Method US FDA BAM
07.10 Starch	Aerobic Plate Count	Pour Plate Method US FDA BAM
	Coliform Count	Petrifilm AOAC 991.14
	<i>Salmonella</i> Detection	Rambach Agar Method Merck Microbiology Manual 12th edition
	Yeast and Mold Counts	Spread Plate Method US FDA BAM
<b>08.0 Bakery Products</b>		
08.1 Frozen bakery products (ready to eat) with low acid or high $a_w$ fillings or toppings	<i>Salmonella</i> Detection	Rambach Agar Method Merck Microbiology Manual 12th edition
	<i>Staphylococcus aureus</i>	Spread Plate Method US FDA BAM
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> Detection	Rambach Agar Method Merck Microbiology Manual 12th edition
	<i>Staphylococcus aureus</i>	Spread Plate Method US FDA BAM



08.3 Frozen and refrigerated dough (Chemically leavened)	Aerobic Plate Count	Pour Plate Method US FDA BAM
	Coliform Count	Petrifilm AOAC 991.14
	Mold Count	Spread Plate Method US FDA BAM
	Yeast and yeastlike fungi	US FDA BAM Spread Plate Method
	<i>Salmonella</i> Detection	Rambach Agar Method Merck Microbiology Manual 12th edition
	<i>Staphylococcus aureus</i>	Spread Plate Method US FDA BAM
08.4 Frozen and refrigerated dough	Aerobic Plate Count	Pour Plate Method US FDA BAM
	Coliform Count	Petrifilm AOAC 991.14
	Mold Count	Spread Plate Method US FDA BAM
	Yeast and yeastlike fungi	Spread Plate Method US FDA BAM
08.5 Baked goods (microbiologically sensitive types e.g. containing eggs and dairy products)	Aerobic Plate Count	Pour Plate Method US FDA BAM
	Coliform Count	Petrifilm AOAC 991.14
	Yeast and Mold Count	Spread Plate Method US FDA BAM
08.6 Coated or filled, dried shelf-stable biscuits	Coliform	MPN Method US FDA BAM
	<i>Salmonella</i> Detection	Rambach Agar Method Merck Microbiology Manual 12th edition
<b>09.0 Ready-to-eat savouries</b>		
09.1 Snacks foods	Aerobic Plate Count	Pour Plate Method US FDA BAM

	Coliform Count	Petrifilm AOAC 991.14
	Mold Count	Spread Plate Method US FDA BAM
	Yeast and yeastlike fungi	Spread Plate Method US FDA BAM
<b>10.0 Meat and meat products</b>		
10.1 Dried animal products	<i>Salmonella</i> Detection	Rambach Agar Method Merck Microbiology Manual 12th edition
	<i>Staphylococcus aureus</i>	US FDA BAM Spread Plate Method
10.2 Meat paste and pate´ (heat treated)	Aerobic Plate Count	Pour Plate Method US FDA BAM
	Coliform Count	Petrifilm AOAC 991.14
	<i>Salmonella</i> Detection	Rambach Agar Method Merck Microbiology Manual 12th edition
	<i>Staphylococcus aureus</i>	US FDA BAM Spread Plate Method
10.3 Cold cuts, frozen and chilled hotdogs, corned beef, luncheon meat	Aerobic Plate Count	Pour Plate Method US FDA BAM
	<i>E. coli</i> Count	MPN Method US FDA BAM
	<i>Salmonella</i> Detection	Rambach Agar Method Merck Microbiology Manual 12th edition
	<i>Staphylococcus aureus</i>	Spread Plate Method US FDA BAM
10.4 Packaged cooked cured/salted meat (ham, bacon)	<i>Salmonella</i> Detection	Rambach Agar Method Merck Microbiology Manual 12th edition
	<i>Staphylococcus aureus</i>	Spread Plate Method US FDA BAM
10.5 Fermented, comminuted meat, not cooked (dry and semi-dry fermented sausages)	<i>E. coli</i> Count	MPN Method US FDA BAM
	<i>Salmonella</i> Detection	Rambach Agar Method Merck Microbiology

		Manual 12th edition
	<i>Staphylococcus aureus</i>	Spread Plate Method US FDA BAM
10.6 Cooked poultry meat, frozen to be re-heated before eating (e.g. prepared frozen meals)	<i>Salmonella</i> Detection	Rambach Agar Method Merck Microbiology Manual 12th edition
	<i>Staphylococcus aureus</i>	Spread Plate Method US FDA BAM
10.7 Cured/smoked poultry meat	<i>Salmonella</i> Detection	Rambach Agar Method Merck Microbiology Manual 12th edition
	<i>Staphylococcus aureus</i>	Spread Plate Method US FDA BAM
10.8 Dehydrated poultry products	<i>Salmonella</i> Detection	Rambach Agar Method Merck Microbiology Manual 12th edition
<b>11.0 Fish and fish products</b>		
11.1 Fresh frozen fish and cold-smoked	Aerobic Plate Count	Pour Plate Method US FDA BAM
	<i>E. coli</i> Count	MPN Method US FDA BAM
	<i>Salmonella</i> Detection	Rambach Agar Method Merck Microbiology Manual 12th edition
	<i>Staphylococcus aureus</i>	Spread Plate Method US FDA BAM
11.2 Pre-cooked breaded and fish	Aerobic Plate Count	Pour Plate Method US FDA BAM
	<i>E. coli</i> Count	MPN Method US FDA BAM
	<i>Staphylococcus aureus</i>	Spread Plate Method US FDA BAM
11.3 Frozen raw crustaceans	Aerobic Plate Count	Pour Plate Method US FDA BAM
	<i>E. coli</i> Count	MPN Method US FDA BAM

	<i>Salmonella</i> Detection	Rambach Agar Method Merck Microbiology Manual 12th edition
	<i>Staphylococcus aureus</i>	Spread Plate Method US FDA BAM
11.4 Frozen cooked crustaceans	Aerobic Plate Count	Pour Plate Method US FDA BAM
	<i>E. coli</i> Count	MPN Method US FDA BAM
	<i>Salmonella</i> Detection	Rambach Agar Method Merck Microbiology Manual 12th edition
	<i>Staphylococcus aureus</i>	Spread Plate Method US FDA BAM
11.5 Cooked, chilled and frozen crabmeat	Aerobic Plate Count	Pour Plate Method US FDA BAM
	<i>E. coli</i> Count	MPN Method US FDA BAM
	<i>Staphylococcus aureus</i>	US FDA BAM Spread Plate Method
11.6 Fresh and frozen bivalve molluscs	Aerobic Plate Count	Pour Plate Method US FDA BAM
	<i>E. coli</i> Count	MPN Method US FDA BAM
	<i>Salmonella</i> Detection	Rambach Agar Method Merck Microbiology Manual 12th edition
<b>12.0 Spices, soups, sauces, salads and protein products</b>		
12.0 Dry mixes for soup and sauces	Aerobic Plate Count	Pour Plate Method US FDA BAM
	Coliform Count	Petriefilm AOAC 991.14
	Yeast and Mold Counts	Spread Plate Method US FDA BAM
	<i>Salmonella</i> Detection	Rambach Agar Method Merck Microbiology Manual 12th edition

12.2 Yeast	<i>Salmonella</i> Detection	Rambach Agar Method Merck Microbiology Manual 12th edition
12.3 Spices	Aerobic Plate Count	Pour Plate Method US FDA BAM
	Mold Count	Spread Plate Method US FDA BAM
12.4 Spices (ready to eat)	Aerobic Plate Count	Pour Plate Method US FDA BAM
	Coliform Count	Petrifilm AOAC 991.14
	Mold Count	Spread Plate Method US FDA BAM
	<i>Salmonella</i> Detection	Rambach Agar Method Merck Microbiology Manual 12th edition
	<i>Staphylococcus aureus</i>	Spread Plate Method US FDA BAM
12.5 Salad dressing (Mayonnaise, Thousand Island, Ranch, French etc.)	Aerobic Plate Count	Pour Plate Method US FDA BAM
	Yeast and Mold Counts	Spread Plate Method US FDA BAM
	<i>Salmonella</i> Detection	Rambach Agar Method Merck Microbiology Manual 12th edition
<b>13.0 Beverages</b>		
13.1 Non-alcoholic beverages (e.g. Ready to drink softdrinks, iced tea, energy drinks)	Aerobic Plate Count	Pour Plate Method US FDA BAM
	Coliform Count	Petrifilm AOAC 991.14
	Yeast and Mold Counts	Spread Plate Method US FDA BAM
13.2 Frozen juice concentrate	Aerobic Plate Count	Pour Plate Method US FDA BAM

	Yeast and Mold Counts	Spread Plate Method US FDA BAM
13.3 Powdered beverages (e.g. iced tea, powdered juices/mixes)	Aerobic Plate Count	Pour Plate Method US FDA BAM
	Coliform Count	Petrifilm AOAC 991.14
<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)	<i>Salmonella</i> Detection	Rambach Agar Method Merck Microbiology Manual 12th edition
14.2 Follow up formula /milk supplement (intended for infants 6 months on and for young children 12-36 months of age)	<i>Salmonella</i> Detection	Rambach Agar Method Merck Microbiology Manual 12th edition
14.5 Dried and instant products requiring reconstitution	Aerobic Plate Count	Pour Plate Method US FDA BAM
	Coliform Count	MPN Method US FDA BAM
	<i>Salmonella</i> Detection	Rambach Agar Method Merck Microbiology Manual 12th edition
14.6 Dried products requiring reconstitution and boiling before consumption	Aerobic Plate Count	Pour Plate Method US FDA BAM
	Coliform Count	Petrifilm AOAC 991.14
	<i>Salmonella</i> Detection	Rambach Agar Method Merck Microbiology Manual 12th edition
14.7 Cereal based foods for infants	Aerobic Plate Count	Pour Plate Method US FDA BAM
	Coliform Count	MPN Method US FDA BAM

	<i>Salmonella</i> Detection	Rambach Agar Method Merck Microbiology Manual 12th edition
<b>IV. Water</b>		
<b>1.0 Bottled water</b>		
1.0 Bottled Water	Heterotrophic Plate Count	Pour Plate MethodSMEWW Methods 9050C, 9215A and B
	Total Coliform Count	Multiple Tube Fermentation Technique / SMEWW Methods 9221A, B, E, G
	Fecal Coliform Count	
	<i>E. coli</i> Count	Multiple Tube Fermentation Technique (using Indole Production Methods)/SMEWW Methods 9221B, 9223A and B