

13. Qualibet Testing Services Corporation

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 Field of Testing : Chemical Testing
 Microbiological Testing

Chemical Testing

Products	Specific Tests	Method/ Reference
I. Foods		
.01 Cereal and cereal products 1. Breakfast cereals 2. Cereal/cereal grains 5. Flour, corn meal, corn grits, semolina	Protein	Kjeldahl Method /Tecator
.02 Nuts and nut products 1. Peanut butter and other nut butters	Fiber	Fibertech Tecator
.03 Dairy products 1. All cheese made from pasteurized milk (cottage cheese, soft & semi-solid cheese) 2. Processed cheese spread 6. Milk powders (whole, nonfat 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	Fat Moisture	Acid Hydrolysis In-house procedure Oven Drying Method AOAC 930.15, 19 th Ed. 2012
.04 Meat and meat products 1. Dried animal products	Ash	Ignition AOAC 942.05, 19 th Ed. 2005

<ol style="list-style-type: none"> 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>Protein</p> <p>Fiber</p> <p>Fat</p>	<p>Kjeldahl Method / Tecator</p> <p>Fibertech Tecator</p> <p>Acid Hydrolysis In-house procedure</p>
<p>.05 Fish and fish products, including molluscs, crustaceans, and echinoderms</p> <ol style="list-style-type: none"> 5. Fish and shellfish products in hermitically sealed containers 	<p>Moisture</p>	<p>Oven Drying Method AOAC 930.15, 19th Ed. 2012</p>
<p>.06 Sugar and sugar products</p> <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 	<p>Ash</p>	<p>Ignition AOAC 942.05, 19th Ed. 2005</p>

<p>6. Table-top sweeteners, including those containing high-intensity sweeteners</p>	<p>Protein</p>	<p>Kjeldahl Method /Tecator</p>
<p>.07 Confectioneries</p> <ol style="list-style-type: none"> 1. Cocoa powder 2. Chocolate products 3. Chocolate confectioneries (chocolate bars, blocks, bonbons) 4. Sugar confectioneries (hard and soft candies, toffees, caramel, fondants, creams, nougats and pastes) 	<p>Fiber</p>	<p>Fibertech Tecator</p>
<p>.08 Fruits, jams and other fruit products</p> <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>Fat</p>	<p>Acid Hydrolysis In-house procedure</p>
<p>.09 Vegetables and vegetable products</p> <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>Moisture</p>	<p>Oven Drying Method AOAC 930.15, 19th Ed. 2012</p>
<p>.13 Edible fats and oils</p> <ol style="list-style-type: none"> 1. Butter (whipped, pasteurized) 	<p>Ash</p>	<p>Ignition AOAC 942.05, 19th Ed. 2005</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>.14 Margarine</p> <p>.15 Eggs and eggs products</p> <p>1. Egg products (liquid, frozen, dried)</p> <p>2. Preserved eggs, including alkaline, salted, and canned eggs</p> <p>3. Egg-based desserts (e.g. custard)</p> <p>.24 Sauce, spices and condiments</p> <p>1. Dry mixes for soup and sauces</p> <p>2. Yeast</p> <p>3. Spices and herbs</p> <p>4. Salad dressing (e.g. Mayonaise, Thousand island, Mustard)</p> <p>5. Vinegars</p> <p>6. Salt</p> <p>7. Sauces and like products (e.g. fish sauce)</p> <p>8. Soybean-based seasonings and condiments (e.g. soy sauce)</p>	<p>Protein</p> <p>Fiber</p> <p>Fat</p> <p>Moisture</p> <p>Ash</p>	<p>Kjeldahl Method /Tecator</p> <p>Fibertech Tecator</p> <p>Acid Hydrolysis In-house procedure</p> <p>Oven Drying Method AOAC 930.15, 19th Ed. 2012</p> <p>Ignition AOAC 942.05, 19th Ed. 2005</p>
<p>.21 Vitamins in foods</p>	<p>Vitamin A</p>	<p>In- House Validated Method, High Performance Liquid Chromatography (Modified USP 34:2011)</p>

III. Drugs and Pharmaceuticals		
.01 Drugs 04 Medicinal and veterinary preparations .05 Vitamins .06 Antibiotics	Amoxicillin	In- House Validated Method, High Performance Liquid Chromatography (Modified USP 34:2011)
	Dimetridazole	Spectrophoto-metry (USP 34:2011)
	Enfloxacin	In- House Validated Method, High Performance Liquid Chromatography (Modified USP 34:2011)
	Paracetamol	In- House Validated Method, High Performance Liquid Chromatography (Modified USP 34:2011)

Microbiological Testing

Products	Specific Tests	Method/ Reference
I. FOODS		
01.0 Milk and Dairy products		
01.1 Milk powder	Aerobic Plate Count	Pour Plate Method CMMEF 4 th ed., APHA 2001
01.2 Sweetened condensed milk		
01.3 Liquid milk (evaporated or ready to drink) and cream (UHT/sterilized)		
01.4 Pasteurized milk		
01.5 Pasteurized cream	Yeast and Mold Count	Spread Plate Count Method, CMMEF 4 th ed., APHA 2001
01.6 Yogurt and other fermented milk		
01.7 Cheese and cheese products; e.g. Cottage cheese, soft and semi-soft cheese (moisture \geq 39%, pH>5)		MTFT, CMMEF 4 th ed., APHA 2001
01.8 Processed cheese spread		
02.0 Fats and oils, and fat emulsions	Total Coliform	
02.1 Butter (whipped, pasteurized)		
02.2 Butter made from unpasteurized milk or milk products		
02.3 Margarine	Fecal Coliform	MTFT, CMMEF 4 th ed., APHA 2001
03.0 Edible ices, including sherbet		

<p>and sorbet</p> <p>03.1 Ice cream and sherbet (plain and flavoured)</p> <p>03.2 Ice cream with added ingredient (nuts, fruits, cocoa etc.)</p> <p>03.3 Flavored ice (e.g. Ice candy)</p>		
<p>04.0 Confectioneries</p> <p>04.1 Cocoa powder</p> <p>04.2 Chocolate products</p> <p>04.3 Chocolate confectioneries (chocolate bars, blocks and bonbon)</p> <p>04.4 Sugar confectioneries (hard and soft candies, toffees, caramel, fondants, creams, nougats and pastes)</p>		
<p>05.0 Fruits and vegetables, nuts and seeds</p> <p>05.1 Frozen vegetables and fruits (pH > 4.5)</p> <p>05.2 Fermented fruits and vegetables, Ready to Eat (e.g. Kimchi)</p> <p>05.3 Fruits and vegetable products in hermetically sealed container (thermally processed)</p> <p>05.4 Dried vegetables</p> <p>05.5 Coconut (desiccated)</p> <p>05.6 Peanut Butter & other Nut Butters</p> <p>05.7 Sun dried fruit</p>	<p>Aerobic Plate Count</p>	<p>Pour Plate Method CMMEF 4th ed., APHA 2001</p>
<p>06.0 Egg and egg products</p> <p>06.1 Pasteurized egg products (liquid, frozen or dried)</p>	<p>Yeast and Mold Count</p>	<p>Spread Plate Count Method, CMMEF 4th ed., APHA 2001</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</p>	<p>Total Coliform</p>	<p>MTFT, CMMEF 4th ed., APHA 2001</p>

<p>Uncooked (wet and dry) 07.10 Starch</p>	<p>Fecal Coliform</p>	<p>MTFT, CMMEF 4th ed., APHA 2001</p>
<p>08.0 Bakery Products 08.1 Frozen bakery products (ready to eat) with low acid or high a_w fillings or toppings 08.2 Frozen bakery products (to be cooked) with low acid or high a_w fillings or toppings (e.g. meat pies and pizzas) 08.3 Frozen and refrigerated dough (Chemically leavened) 08.4 Frozen and refrigerated dough 08.5 Baked goods (microbiologically sensitive types e.g. containing eggs and dairy products) 08.6 Coated or filled, dried shelf-stable biscuits</p>		
<p>09.0 Ready-to-eat savouries 09.1 Snacks foods</p>	<p>Aerobic Plate Count</p>	<p>Pour Plate Method CMMEF 4th ed., APHA 2001</p>
<p>10.0 Meat and meat products 10.2 Meat paste and pate' (heat treated) 10.3 Cold cuts, frozen and chilled hotdogs, corned beef, luncheon meat 10.4 Packaged cooked cured/salted meat (ham, bacon) 10.7 Cured/smoked poultry meat 10.9 Fresh/frozen raw chicken (during processing) 10.10 Meat products in hermetically sealed containers</p>	<p>Yeast and Mold Count</p>	<p>Spread Plate Count Method, CMMEF 4th ed., APHA 2001</p>
<p>11.0 Fish and fish products 11.1 Fresh frozen fish and cold-smoked 11.2 Pre-cooked breaded fish 11.7 Fish and shellfish in hermetically sealed containers</p>	<p>Total Coliform</p>	<p>MTFT, CMMEF 4th ed., APHA 2001</p>
	<p>Fecal Coliform</p>	<p>MTFT, CMMEF 4th ed., APHA 2001</p>

<p>12.0 Spices, soups, sauces, salads and protein products</p> <p>12.1 Dry mixes for soup and sauces</p> <p>12.2 Yeast</p> <p>12.3 Spices</p> <p>12.4 Spices (ready to eat)</p> <p>12.5 Salad dressing (Mayonnaise, Thousand Island, Ranch, French etc.)</p>		
<p>13.0 Beverages</p> <p>13.1 Non-alcoholic beverages (e.g. Ready to drink softdrinks, iced tea, energy drinks)</p> <p>13.2 Frozen juice concentrate</p> <p>13.3 Powdered beverages (e.g. iced tea, powdered juices/mixes)</p>		
<p>II. DRUGS AND PHARMACEUTICALS</p>	<p>Aerobic Plate Count</p> <p>Yeast and Mold Count</p>	<p>Pour Plate Method USP 39:2016</p> <p>Pour Plate Method USP 39:2016</p>
<p>IV. WATER</p>		
<p>1. Bottled water</p>	<p>Heterotrophic Plate Count</p> <p>Total Coliform Count</p> <p>Fecal Coliform count</p>	<p>MTFT, SMEWW, APHA 2012</p>