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Field of Testing : Chemical Testing and Microbiological
Testing

Chemical Testing

Product	Specific Test	Method Reference
I. Foods		
.01 Cereal and cereal products		
1. Breakfast cereals 2. Cereal/cereal grains 3. Cultured seeds and grains 4. Soya flours concentrates and isolates 5. Flour, corn meal, corn grits, semolina 6. Frozen entrees containing rice or corn flour 7. Soy protein 8. Tofu 9. Pasta products and noodles (e.g. rice paper, rice vermicelli, soybean pastas and noodles) 10. Starch	Moisture	AOAC International 19th ed., 2012
	Ash	
	Protein	In-house Validated Method BUCHI (Protein)
	Fat	In-house Validated Method BUCHI (Fat)
.02 Nuts and nuts products		
1. Peanut butter and other nut butters	Moisture	AOAC International 19th ed., 2012
	Ash	
	Protein	In-house Validated Method BUCHI (Protein)
	Fat	In-house Validated Method BUCHI (Fat)

.03 Dairy Products		
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, nonfat or filled milk, buttermilk, whey & whey protein concentrate)	Moisture	AOAC International 19th ed., 2012
	Ash	
.03 Dairy Products		
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	Protein	In-house Validated Method BUCHI (Protein)
	Fat	In-house Validated Method BUCHI (Fat)
.04 Meat and meat products		
1. Dried animal products 2. Meat paste and pate ⁷ (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 hermetically sealed containers	Moisture	AOAC International 19th ed., 2012
	Ash	
	Protein	In-house Validated Method BUCHI (Protein)
	Fat	In-house Validated Method BUCHI (Fat)

.05 Fish, and fish products including molluscs, crustaceans and echnoderms		
1. Fresh and frozen fish and cold-smoked 2. Pre-cooked breaded fish 3. Frozen cooked crustaceans 4. Cooked, chilled & frozen crabmeat 5. Fish and shellfish products in hermetically sealed containers 6. Smoked, dried, fermented and/or salted fish and fish products	Moisture	AOAC International 19th ed., 2012
	Ash	
	Protein	In-house Validated Method BUCHI (Protein)
	Fat	In-house Validated Method BUCHI (Fat)
	Histamine	In-house Validated Method LC-MS/MS
.06 Sugar and Sugar Products		
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	Moisture	AOAC International 19th ed., 2012
	Ash	
	Protein	In-house Validated Method BUCHI (Protein)
	Fat	In-house Validated Method BUCHI (Fat)
.07 Confectionary		
1. Cocoa powder 2. Chocolate products 3. Chocolate confectionaries (chocolate bars, blocks, bonbons) 4. Sugar confectionaries (hard and soft candies, toffees, caramel, fondants, creams, nougats and pastes)	Moisture	AOAC International 19th ed., 2012
	Ash	
	Protein	In-house Validated Method BUCHI (Protein)
	Fat	In-house Validated Method BUCHI (Fat)
.08 Fruits, Jams and Other Fruits Products		
1. Frozen fruits 2. Coconut (dессicated) 3. Sun dried fruits 4. Jams, jellies, marmalades 5. Fruit-based spreads 6. Candied fruits 7. Fruit preparations (pulp, purees, fruit toppings and coconut milk)	Moisture	AOAC International 19th ed., 2012
	Ash	
	Protein	In-house Validated Method BUCHI (Protein)
	Fat	In-house Validated Method BUCHI (Fat)
	Benzoic acid	

8. Fermented fruit products 9. Fruit filling for pastries	Sorbic acid	In-house Validated Method HPLC
	pH	AOAC International 19th ed., 2012
	Titrateable Acidity	
.09 Vegetable and Vegetable Products		
1. Frozen vegetables 2. Dried vegetables 3. Vegetables in vinegar, oil, brine, or soybean sauce 4. Canned bottle (pasteurized) or retort pouch vegetables 5. Fermented vegetables 6. Cooked or fried vegetables	Moisture	AOAC International 19th ed., 2012
	Ash	
	Protein	In-house Validated Method BUCHI (Protein)
	Fat	In-house Validated Method BUCHI (Fat)
.11 Softdrinks and cordials		
	Minerals (Calcium, Iron, Sodium, Potassium, Magnesium, Zinc, Manganese)	AOAC International 19th ed., 2012
	Moisture	
	Ash	
	Protein	In-house Validated Method BUCHI (Protein)
	Fat	In-house Validated Method BUCHI (Fat)
.12 Fruit juices, drinks and concentrates		
1. Fruit and vegetable juices 2. Fruit and vegetable nectars 3. Carbonated water- based flavoured drinks 4. Concentrates (liquid or solid) for water-based flavoured drinks 5. Coffee, coffee	Moisture	AOAC International 19th ed., 2012
	Ash	
	Protein	In-house Validated Method BUCHI (Protein)
	Fat	In-house Validated Method BUCHI (Fat)

substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	Benzoic acid	In-house Validated Method HPLC
	Sorbic acid	
	Titrateable Acidity	AOAC International 19th ed., 2012
	pH	
.15 Egg and egg products		
1. Egg products (liquid, frozen, dried) 2. Preserved eggs, including alkaline, salted, and canned eggs 3. Egg-based desserts (e.g. custards)	Moisture	AOAC International 19th ed., 2012
	Protein	In-house Validated Method BUCHI (Protein)
	Fat	In-house Validated Method BUCHI (Fat)
.20 Other food products		
	Minerals (Calcium, Iron, Sodium, Potassium, Magnesium, Zinc, Manganese)	AOAC International 19th ed., 2012
	Moisture	AOAC International 19th ed., 2012
	Ash	
	Protein	In-house Validated Method BUCHI (Protein)
	Fat	In-house Validated Method BUCHI (Fat)

.24 Sauce, Spice and Condiments		
1. Dry mixes for soup and sauces 2. Yeast 3. Spices and herbs 4. Salad dressings (e.g. Mayonaise, Thousand Island, Mustard) 5. Vinegars 6. Salts 7. Sauces and like products (e.g. fish sauce) 8. Soy-bean based seasoning and condiments (e.g. soy sauce)	Moisture	AOAC International 19th ed., 2012
	Ash	
	Protein	In-house Validated Method BUCHI (Protein)
	Fat	In-house Validated Method BUCHI (Fat)
	Sorbic acid	In-house Validated Method HPLC
	Benzoic acid	
	Titrateable Acidity	AOAC International 19th ed., 2012
	pH	
.25 Food supplement and / or Dietary supplement		
	Moisture	AOAC International 19th ed., 2012
	Ash	
	Protein	In-house Validated Method BUCHI (Protein)
	Fat	In-house Validated Method BUCHI (Fat)
IV. Water		
.01 Bottled water	Metals (As, Ca, Mg, Na, Co, K, Cd, Cr, Cu, Fe, Pb, Mn, Ni, Zn)	SMEWW, 22nd edition, 2012
	Nitrite	
	Nitrate	
	Phosphate	

	Sulphate	
	Phosphorous	
	Alkalinity	
	pH	
	Color	
	Total Dissolved Solids	
	Total Suspended Solids	
	Total Solids	
	Turbidity	
	Conductivity	
	Total Hardness	
	Chlorine, residual	
	Chloride	

Microbiological Testing

Product	Specific Test	Method Reference
I. Foods		
.01 Milk and Dairy Products		
01.1 Milk Powders (e.g. whole nonfat or filled milk, buttermilk, whey & whey protein concentrate) (intended for children more than 36 months of age and adults)	Aerobic Plate Count	FDA BAM Online
	<i>Salmonella</i>	Conventional, FDA BAM Online
01.2 Sweetened Condensed Milk	Aerobic Plate Count	FDA BAM Online
	Mold and Yeast Count	FDA BAM Online / In-house Validated Method
	Coliform Count	FDA BAM Online
01.3 Liquid Milk (evaporated or ready to drink) & Cream (UHT/sterilized)	Commercial Sterility	FDA BAM Online
	Aerobic Plate Count	FDA BAM Online

01.4 Pasteurized Milk	Coliform Count	FDA BAM Online
	<i>Salmonella</i>	Conventional, FDA BAM Online
01.5 Pasteurized Cream	Aerobic Plate Count	FDA BAM Online
	Coliform Count	FDA BAM Online
	<i>Salmonella</i>	Conventional, FDA BAM Online
01.6 Yogurt and other fermented milk	<i>S. aureus</i>	Conventional, FDA BAM Online
	Coliform Count	FDA BAM Online
	<i>Salmonella</i>	Conventional, FDA BAM Online
01.7 Cheese and chesse products e.g. cottage cheese; soft and semi-soft cheese (moisture > 39%, pH >5)	<i>S. aureus</i>	Conventional, FDA BAM Online
	Coliform Count <i>E.coli</i> Count	FDA BAM Online
	<i>Salmonella</i>	Conventional, FDA BAM Online
01.8 Processed Cheese Spread	Aerobic Plate Count	FDA BAM Online
	Coliform Count	FDA BAM Online
	<i>S. aureus</i>	Conventional, FDA BAM Online
01.9 All Raw Milk Cheese;Raw Milk Un-ripened cheese with moisture > 50%, pH >5.0	<i>Salmonella</i>	Conventional, FDA BAM Online
	<i>S. aureus</i>	Conventional, FDA BAM Online
02 Fats, Oils, and Fat Emulsions		
02.1 Butter (whipped, pasteurized)	Mold and Yeast Count	FDA BAM Online / In-house Validated Method
	Coliform Count	FDA BAM Online
	<i>S. aureus</i>	Conventional, FDA BAM Online

	Aerobic Plate Count	FDA BAM Online
02.2 Butter made from unpasteurized milk or milk products	Coliform Count	FDA BAM Online
	<i>E.coli</i> Count	FDA BAM Online
	<i>S. aureus</i>	Conventional, FDA BAM Online
	<i>Salmonella</i>	Conventional, FDA BAM Online
	Aerobic Plate Count	FDA BAM Online
02.3 Margarine	<i>S. aureus</i>	FDA BAM Online
	<i>Faecal Coliform</i>	FDA BAM Online
	<i>Salmonella</i>	Conventional, FDA BAM Online
	Aerobic Plate Count	FDA BAM Online
	Mold and Yeast Count	FDA BAM Online / In-house Validated Method
03 Edible Ices including Sherbet and Sorbet		
03.1 Ice Cream & Sherbet (plain and flavored)	Coliform Count	FDA BAM Online
	<i>Salmonella</i>	Conventional, FDA BAM Online
	Aerobic Plate Count	FDA BAM Online
	<i>S. aureus</i>	Conventional, FDA BAM Online
03.2 Ice Cream with added ingredients (nuts, fruits, cocoa, etc.)	Coliform Count	FDA BAM Online
	<i>Salmonella</i>	Conventional, FDA BAM Online
	Aerobic Plate Count	FDA BAM Online

	<i>S. aureus</i>	Conventional, FDA BAM Online
03.3 Flavored Ice (e.g. ice candy)	Aerobic Plate Count	FDA BAM Online
	Coliform Count	FDA BAM Online
	Mold and Yeast Count	FDA BAM Online / In-house Validated Method
	<i>Salmonella</i>	Conventional, FDA BAM Online
04 Confectionaries		
04.1 Cocoa Powder	Mold Count	FDA BAM Online / In-house Validated Method
	<i>Salmonella</i>	Conventional, FDA BAM Online
	Coliform Count	FDA BAM Online
	Aerobic Plate Count	FDA BAM Online
04.2 Chocolate Products	Mold Count	FDA BAM Online / In-house Validated Method
	<i>Salmonella</i>	Conventional, FDA BAM Online
	Coliform Count	FDA BAM Online
	Aerobic Plate Count	FDA BAM Online
04.3 Chocolate Confectionaries (chocolate bars, blocks, bonbons)	Mold Count	FDA BAM Online / In-house Validated Method
	<i>Salmonella</i>	Conventional, FDA BAM Online
	Coliform Count	FDA BAM Online
	Aerobic Plate Count	FDA BAM Online
04.4 Sugar Confectionaries (hard & soft candies, caramel, fondants, creams, nougats and pastes)	Mold Count	FDA BAM Online / In-house Validated Method
	<i>Salmonella</i>	Conventional, FDA BAM Online
	Coliform Count	FDA BAM Online
	Aerobic Plate Count	FDA BAM Online

05 Fruits and Vegetables, Nuts and Seeds		
05.1 Frozen vegetables & Fruits	<i>E.coli</i> Count	FDA BAM Online
05.2 Fermented Vegetables, ready to eat (e.g. Kimchi)	Mold and Yeast Count	FDA BAM Online / In-house Validated Method
	Coliform Count	FDA BAM Online
	<i>E.coli</i> Count	FDA BAM Online
	<i>Salmonella</i>	Conventional, FDA BAM Online
	<i>S. aureus</i>	Conventional, FDA BAM Online
05.4 Dried vegetables	<i>E.coli</i> Count	FDA BAM Online
05.5 Dessicated Coconut	Aerobic Plate Count	FDA BAM Online
	Coliform Count <i>E.coli</i> Count	FDA BAM Online
	Mold and Yeast Count	FDA BAM Online / In-house Validated Method
	<i>Salmonella</i>	Conventional, FDA BAM Online
05.6 Peanut Butter & other Nut Butters	<i>Salmonella</i>	Conventional, FDA BAM Online
05.7 Sun Fruits	Mold Count	FDA BAM Online / In-house Validated Method
	<i>E.coli</i> Count	FDA BAM Online
06 Egg and Egg Products		
06.1 Pasteurized Egg Products (liquid, frozen or dried)	Coliform Count	FDA BAM Online
	<i>Salmonella</i>	Conventional, FDA BAM Online
	Mold and Yeast Count	FDA BAM Online / In-house Validated Method
	Aerobic Plate Count	FDA BAM Online
07 Cereals and Cereal Products		
07.1 Breakfast Cereals	Mold Count Yeast & Yeast-like fungi	

		FDA BAM Online / In-house Validated Method
	Coliform Count	FDA BAM Online
	Aerobic Plate Count	FDA BAM Online
07.2 Cereals/Cereal Grains	Mold and Yeast Count	FDA BAM Online / In-house Validated Method
	Aerobic Plate Count	FDA BAM Online
	Coliform Count	FDA BAM Online
	<i>E.coli</i> Count	FDA BAM Online
07.3 Cultured seeds and grains (e.g. bean sprouts, alfalfa etc.)	<i>E.coli</i> Count	FDA BAM Online
	Coliform Count	FDA BAM Online
	<i>Salmonella</i>	Conventional, FDA BAM Online
07.4 Soya Flours Concentrates and Isolates	Mold Count	FDA BAM Online / In-house Validated Method
	<i>Salmonella</i>	Conventional, FDA BAM Online
07.5 Flour, Corn meal, Corn grits, Semolina	Mold Count Yeast & Yeastlike fungi	FDA BAM Online / In-house Validated Method
	Coliform Count	FDA BAM Online
07.7 Soy Protein	Coliform Count	FDA BAM Online
	<i>E.coli</i> Count	FDA BAM Online
	Mold and Yeast Count	FDA BAM Online / In-house Validated Method
	<i>Salmonella</i>	Conventional, FDA BAM Online
	Aerobic Plate Count	FDA BAM Online

07.8 Tofu	<i>E.coli</i> Count	FDA BAM Online
	<i>S. aureus</i>	FDA BAM Online
07.9 Pasta Products and Noodles Uncooked (wet & dry)	Coliform Count	FDA BAM Online
	Mold and Yeast Count	FDA BAM Online / In-house Validated Method
	<i>S. aureus</i>	FDA BAM Online
	<i>Salmonella</i>	Conventional, FDA BAM Online
	Aerobic Plate Count	FDA BAM Online
07.10 Starch	Coliform Count	FDA BAM Online
	Mold and Yeast Count	FDA BAM Online / In-house Validated Method
	<i>Salmonella</i>	Conventional, FDA BAM Online
	Aerobic Plate Count	FDA BAM Online
08 Bakery Products		
08.1 Frozen Bakery Products (ready eat) with low acid or high a _w fillings or toppings	<i>S. aureus</i>	FDA BAM Online
	<i>Salmonella</i>	Conventional, FDA BAM Online
08.2 Frozen Bakery Products (to be cooked) with low acid or high a _w fillings or toppings (e.g. meat pies, pizzas)	<i>S. aureus</i>	FDA BAM Online
	<i>Salmonella</i>	Conventional, FDA BAM Online
08.3 Frozen and Refrigerated Doughs (Chemically leavened)	Mold Count Yeast & Yeastlike fungi	FDA BAM Online / In-house Validated Method
	Coliform Count	FDA BAM Online
	Aerobic Plate Count	FDA BAM Online
	<i>Salmonella</i>	Conventional, FDA BAM Online

	<i>S. aureus</i>	Conventional, FDA BAM Online
	<i>E.coli</i> Count	FDA BAM Online
08.4 Frozen and Refrigerated Doughs	Mold Count Yeast & Yeastlike fungi	FDA BAM Online / In-house Validated Method
	Coliform Count	FDA BAM Online
	Aerobic Plate Count	FDA BAM Online
08.5 Baked Goods (microbiologically sensitive types e.g. containing eggs & dairy products)	<i>S. aureus</i>	Conventional, FDA BAM Online
	Mold and Yeast Count	FDA BAM Online / In-house Validated Method
	Aerobic Plate Count	FDA BAM Online
	Coliform Count	FDA BAM Online
08.6 Coated and Filled, Dried Shelf-Stable Biscuits	Coliform Count	FDA BAM Online
	<i>Salmonella</i>	Conventional, FDA BAM Online
09 Ready to Eat Savouries		
09.1 Snack Foods	Mold Count Yeast & Yeastlike fungi	FDA BAM Online / In-house Validated Method
	Coliform Count	FDA BAM Online
	Aerobic Plate Count	FDA BAM Online
10.0 Meat and Meat Products		
10.1 Dried Animal Products	<i>S. aureus</i>	FDA BAM Online
	<i>Salmonella</i>	Conventional, FDA BAM Online
10.2 Meat paste and Paté (heat treated)	<i>Salmonella</i>	Conventional, FDA BAM Online
	<i>S. aureus</i>	FDA BAM Online

	Coliform Count	FDA BAM Online
	Aerobic Plate Count	FDA BAM Online
10.3 Cold Cuts, Frozen & Chilled Hot Corn Beef, Lucheon Meat	<i>E.coli</i> Count	FDA BAM Online
	<i>Salmonella</i>	Conventional, FDA BAM Online
	<i>S. aureus</i>	FDA BAM Online
	Aerobic Plate Count	FDA BAM Online
10.4 Packaged cooked cured/salted meat (ham, bacon)	<i>S. aureus</i>	FDA BAM Online
	<i>Salmonella</i>	Conventional, FDA BAM Online
10.5 Fermented, comminuted meat, not cooked (dry & semi-dry fermented sausages)	<i>E.coli</i> Count	FDA BAM Online
	<i>Salmonella</i>	Conventional, FDA BAM Online
	<i>S. aureus</i>	FDA BAM Online
10.6 Cooked Poultry Meat, Frozen to be reheated before eating (e.g. prepared frozen meals)	<i>S. aureus</i>	FDA BAM Online
	<i>Salmonella</i>	Conventional, FDA BAM Online
10.7 Cured/Smoked Poultry Products	<i>S. aureus</i>	FDA BAM Online
	<i>Salmonella</i>	Conventional, FDA BAM Online
10.8 Dehydrated Poultry Products	<i>Salmonella</i>	Conventional, FDA BAM Online
10.9 Fresh/Frozen raw Chicken (during processing)	Aerobic Plate Count	FDA BAM Online
10.10 Meat products in hermetically sealed containers	Commercial Sterility	FDA BAM Online

11.0 Fish and Fish Products		
11.1 Fresh Forozen Fish and Cold-Smoked	<i>E.coli</i> Count	FDA BAM Online
	<i>S. aureus</i>	FDA BAM Online
	<i>Salmonella</i>	Conventional, FDA BAM Online
	Aerobic Plate Count	FDA BAM Online
11.2 Pre-Cooked Breaded Fish	<i>E.coli</i> Count	FDA BAM Online
	<i>S. aureus</i>	FDA BAM Online
	Aerobic Plate Count	FDA BAM Online
11.3 Frozen Raw Crustaceans	<i>E.coli</i> Count	FDA BAM Online
	<i>S. aureus</i>	FDA BAM Online
11.4 Frozen Cooked Crustaceans	<i>Salmonella</i>	Conventional, FDA BAM Online
	Aerobic Plate Count	FDA BAM Online
11.5 Cooked, Chilled & Frozen Crabmeat	<i>E.coli</i> Count	FDA BAM Online
	<i>S. aureus</i>	FDA BAM Online
	Aerobic Plate Count	FDA BAM Online
11.6 Fresh and Frozen Bivalve Mollusks	<i>E.coli</i> Count	FDA BAM Online
	<i>Salmonella</i>	Conventional, FDA BAM Online
	Aerobic Plate Count	FDA BAM Online
11.7 Fish and Shellfish products in hermetically sealed containers (thermally processed)	Commercial Sterility	FDA BAM Online
12.0 Spices, Soups, Sauces, Salad, and Protein Products		
12.1 Dry Mixes for Soup and Sauces	Mold and Yeast Count	FDA BAM Online / In-house Validated Method

	Coliform Count	FDA BAM Online
	Aerobic Plate Count	FDA BAM Online
	<i>Salmonella</i>	Conventional, FDA BAM Online
12.2 Yeast	<i>Salmonella</i>	Conventional, FDA BAM Online
12.3 Spices	Molds Count	FDA BAM Online / In-house Validated Method
	Aerobic Plate Count	FDA BAM Online
12.4 Spices (ready to eat)	Coliform Count	FDA BAM Online
	<i>S. aureus</i>	FDA BAM Online
	<i>Salmonella</i>	Conventional, FDA BAM Online
	Molds Count	FDA BAM Online / In-house Validated Method
	Aerobic Plate Count	FDA BAM Online
12.5 Salad Dressing, pH \leq 4.6 (e.g. Mayonaise, Thousand Island, Ranch, French)	Aerobic Plate Count	FDA BAM Online
	Mold and Yeast Count	FDA BAM Online / In-house Validated Method
	<i>Salmonella</i>	Conventional, FDA BAM Online
13.0 Beverages		
13.1 Non Alcoholic Beverages (e.g. ready to drink, soft drinks, iced tea, energy drinks)	Aerobic Plate Count	FDA BAM Online
	Mold and Yeast Count	FDA BAM Online / In-house Validated Method
	Coliform Count	FDA BAM Online
13.2 Frozen Juice Concentrate	Aerobic Plate Count	FDA BAM Online
	Mold and Yeast Count	FDA BAM Online / In-house Validated Method
13.3 Powdered beverages	Aerobic Plate Count	FDA BAM Online

	Coliform Count	FDA BAM Online
14.0 Food for Infants and Young Children		
14.1 Powdered Infant Formula with or without added Lactic Acid producing cultures (intended for 0 to 6 month old)	<i>Salmonella</i>	Conventional, FDA BAM Online
	Coliform Count	FDA BAM Online
	<i>E.coli</i> Count	FDA BAM Online
14.2 Follow-up Formula/ Milk Supplement (intended for infants 6 months on and for young children 12-36 months age)	<i>Salmonella</i>	Conventional, FDA BAM Online
	Coliform Count	FDA BAM Online
	<i>E.coli</i> Count	FDA BAM Online
14.3 Infant formula - liquid (UHT/sterilized)	Commercial Sterility	FDA BAM Online
14.4 Baby foods in hermetically sealed containers	Commercial Sterility	FDA BAM Online
14.5 Dried and Instant Products requiring reconstitution	Coliform Count	FDA BAM Online
	Aerobic Plate Count	FDA BAM Online
	<i>Salmonella</i>	Conventional, FDA BAM Online
14.5 Dried Products requiring reconstitution and boiling before consumption	Coliform Count	FDA BAM Online
	<i>Salmonella</i>	Conventional, FDA BAM Online
	Aerobic Plate Count	FDA BAM Online
14.6 Cereal based foods for infants	Aerobic Plate Count	FDA BAM Online
	<i>Salmonella</i>	Conventional, FDA BAM Online
	Coliform Count	FDA BAM Online
III. Cosmetics, Perfumes, Hygiene Products and Household Hazardous		
1.0 Cosmetics		

	Aerobic Plate Count	FDA BAM Online
	<i>S. aureus</i>	FDA BAM Online
	Mold and Yeast Count	FDA BAM Online / In-house Validated Method
IV. Water		
1.0 Bottled water		
	Heterotrophic Bacteria	SMEWW 21st ed. 2005
	Coliform Count, Feacal Coliform and <i>E.coli</i>	
	<i>Pseudomonas aeruginosa</i> Detection	

x-x-x-x-x-x-x-x-x-x-x-x-x-x-x-x - - *Nothing follows* - - x-x-x-x-x-x-x-x-x-x-x-x-x-x-x-x

Legend to Method/ Reference

- AOAC** - Association of Official Analytical Chemists
- AOCS** - American Oil Chemists' Society
- BAM** - Bacteriological Analytical Manual
- SMEWW** - Standard Methods for the Examination of Water and Wastewater
- CMMEF** - Compendium of Methods for Microbiological Examination of Food