

15. SGS Philippines, Inc. - Multi-Laboratory

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Field of Testing	: Chemical Testing and Microbiological Testing

Chemical Testing

Products	Specific Tests	Method /Reference
I. Food		
01.0 Milk and Dairy products		
01.1 Milk powder and cream powder	Protein	Kjeltec Analyzer/ FOSS Manual Kjeltec 8400 Analyzer/Rapid N Protein Analyzer /AOAC, 18th Ed., 2005
01.2 Whey and whey products		
01.3 Condensed milk		
01.4 Liquid Milk (evaporated and Cream (UHT/sterilized)		
01.5 Pasteurized milk	Ash	Gravimetric Method/ AOAC, 18th Ed., 2005
01.6 Pasteurized cream	Fat	Rose-Gottlieb/ AOAC, 18 th Ed., 2005 Acid Hydrolysis/ AOAC, 18 th Ed., 2005
01.7 Yogurt and other fermented milk		
01.8 Cheese and cheese products (Cottage cheese, soft and semi-soft cheese		
01.9 Cheese and cheese products (Cottage cheese, soft and semi-soft cheese	Moisture	Air-oven Method/ GAFTA No. 130 (2003)/ AOAC 18th Ed., 2005 Toluene Distillation/ AOCS Ca 2a-45

10.0 Processed cheese spread 11.0 All raw milk cheese	Carbohydrate	By computation/ Based on FNRI Phil. Food Composition Tables 1997
	Lactose	Layne-Eynon/ AOAC 18 th Ed. 2005
	Acidity	Titrimetry
	Iodine in Food	Spectrophotometry
	Calories from fat	By Computation/ FNRI Phil Food Composition Tables 1997
	Sugar Profile - Fructose, Glucose, Lactose, Maltose and Sucrose	HPLC-RI/ AOAC, 18th Ed., 2005
	Trace Elements Arsenic (As) Cadmium (Cd) Calcium (Ca) Chromium (Cr) Copper (Cu) Iron (Fe) Lead (Pb) Mercury (Hg) Phosphorus (P) Potassium (K) Selenium (Se) Sodium (Na) Tin (Sn) Zinc (Zn)	AOAC, 18th Ed. AAS/ ICP-OES/, 2005/ Shimadzu and Ethos Manuals
	Fatty Acids Saturated Fat Cholesterol	GC/ AOAC, 18th Ed., 2005
2.0 Fats and oils, and fat emulsion		
02.1 Fats and oils essentially free from water (vegetable oils and fats, lard, tallow, fish oil and other animal fats)	Free Fatty Acid/ Acid Value	Titrimetric/ AOCS 2011
	Peroxide Value	Titrimetric/ AOCS 1993
	Saponification Value	Titrimetric/ AOCS 2011
	Iodine value	Titrimetric/ AOCS 2011
	Moisture	AOCS 2011
	Moisture and Volatile Matter	AOCS 2011
	Unsaponifiable Matter	AOCS 2011

02.2 Fat emulsions mainly of type water-in-oil (butter, margarine)	Cholesterol	GC/ P-LAB-007-INSTRU – In-house Method
	BHA BHT	GC/ P-LAB-007-INSTRU – In-house Method
	Fat	Ether Extraction/ AOCS Ba 3-38 Rose-Gottlieb (Dairy Products) Acid Hydrolysis (dairy Products/ Seafoods)
	Moisture	Air-oven Method/ GAFTA No. 130 (2003)/ AOAC 18th Ed., 2005
	Saturated Fat FattyAcids	GC/AOAC, 18 th ed. 2005
	Trace Elements Arsenic (As) Copper (Cu) Lead (Pb) Iron (Fe)	AOAC, 18th Ed. AAS/ ICP-OES/, 2005/ Shimadzu and Ethos Manuals
5.0 Fruits and vegetables, seaweeds, nuts and seeds		
5.1 Frozen vegetables and fruits 5.2 Fermented fruits and vegetables 5.3 Fruits and vegetable products in hermetically sealed container 5.4 Dried fruits and vegetables, seaweeds, nuts and seeds 5.5 Coconut (desiccated) 5.6 Nut and seed purees and spreads (e.g., peanut butter) 5.7 Jams, jellies, marmalades and fruit fillings for pastries 5.8 Fruit preparations (pulp, purees, fruit toppings and coconut milk)	Protein	Kjeltec Analyzer/ FOSS Manual Kjeltec 8400 Analyzer/Rapid N Protein Analyzer /AOAC, 18th Ed., 2005
	Fiber	Conventional/ GAFTA No. 10.0 (2003)/ AOAC 978.10
	Ash	Gravimetric Method/ AOAC, 18th Ed., 2005
	Fat	Ether Extraction/ AOCS Ba 3-38 Rose-Gottlieb (Dairy Products) Acid Hydrolysis (dairy Products/ Seafoods)
	Moisture	Air-oven Method/ GAFTA No. 130 (2003)/ AOAC 18th Ed., 2005 Toluene Distillation/ AOCS Ca 2a-45

	Carbohydrate	By computation/ Based on FNRI Phil. Food Composition Tables 1997
	Sugar Profile - Fructose, Glucose, Lactose, Maltose and Sucrose	HPLC-RI/ AOAC, 18th Ed., 2005
	Calories	By Computation/ FNRI Phil Food Composition Tables 1997
5.8 Jams, jellies, marmalades and fruit fillings for pastries 5.9 Fruit preparations	Soluble Solids	Refractometer Method/ AOAC, 18th Ed., 2005
5.5 Coconut (desiccated) 5.6 Nut and seed purees and spreads (e.g., peanut butter)	Dietary Fiber	Gravimetric/ AOAC, 18th Ed., 2005
	Salt as NaCl	Titrimetric Method/AOAC, 18th Ed.,2005
	Fatty Acids Saturated Fat Cholesterol	GC/ AOAC, 18th Ed., 2005
5.1 Frozen vegetables and fruits 5.2 Fermented fruits and vegetables 5.3 Fruits and vegetable products in hermetically sealed container 5.4 Dried vegetables	Trace Elements Arsenic (As) Cadmium (Cd) Calcium (Ca) Lead (Pb) Mercury (Hg) Phosphorus (P) Potassium (K) Selenium (Se) Sodium (Na) Tin (Sn)	AAS/ ICP-OES/ AOAC, 18th Ed., 2005/ Shimadzu and Ethos Manuals
6.0 Eggs and eggs products		
06.1 Egg products 06.1.1 Liquid egg products 06.1.2 Frozen egg products	Protein	Kjeltec Analyzer/ FOSS Manual Kjeltec 8400 Analyzer/Rapid N Protein Analyzer /AOAC, 18th Ed.,2005
	Ash	Gravimetric Method/ AOAC, 18th Ed., 2005

06.1.3 Dried and/or heat coagulated egg products 06.2 Preserved eggs, including alkaline, salted, and canned eggs	Fat	Ether Extraction/ AOCS Ba 3-38 Rose-Gottlieb (Dairy Products) Acid Hydrolysis (dairy Products/ Seafoods)
06.3 Egg-based desserts (e.g. custard)	Moisture	Air-oven Method/ GAFTA No. 130 (2003)/ AOAC 18th Ed., 2005
	Carbohydrate Calories	By computation/ Based on FNRI Phil. Food Composition Tables 1997
7.0 Cereals and cereal Products		
7.1 Breakfast cereals 7.4 Soya flours concentrates and isolates 7.5 Flour, corn meal, corn grits, semolina 7.6 Frozen entrees containing rice or corn flour 7.7 Soy protein 7.8 Tofu 7.9 Pasta products and noodles (e.g. rice paper, rice vermicelli, soybean pastas and noodles) 7.10 Starch 7.11 Cereal and starch based desserts (e.g., rice pudding, tapioca pudding) 7.12 Batters (e.g., for breading or batters for fish or poultry)	Protein	Kjeltec Analyzer/ FOSS Manual Kjeltec 8400 Analyzer/Rapid N Protein Analyzer /AOAC, 18th Ed., 2005 Gravimetric Method/ AOAC, 18th Ed., 2005
	Fiber	Conventional/GAFTA No. 10.0 (2003)/ AOAC 978.10
	Ash	Gravimetric Method/AOAC, 18 th Ed. 2005
	Fat	Rose-Gottlieb/ AOAC, 18 th Ed., 2005 Acid Hydrolysis/ AOAC, 18 th Ed., 2005
	Moisture	Air-oven Method/ GAFTA No. 130 (2003)/ AOAC 18th Ed., 2005 Toluene Distillation/ AOCS Ca 2a-45
	Carbohydrate	By computation/ Based on FNRI Phil. Food Composition Tables 1997
	Salt as NaCl	Volhard Method/ AOAC, 18th Ed.,2005
	Starch	Polarimetry/ GAFTA No. 130 Method 28:1 (2003)
	Iodine in Food	Spectrophotometry/AL8.1030

	Dietary Fiber	Gravimetric/ AOAC, 18th Ed., 2005
	Total Sugar as invert	Lane-Eynon Method/AOAC 18th Ed., 2005/Pearson's Composition and Analysis of Foods, 9th Edition
	Sugar Profile- Fructose, Glucose, Lactose, Maltose and Sucrose Saturated Fat Cholesterol	HPLC-RI/AOAC, 18 th Ed. 2005
	Trace Elements Arsenic (As) Cadmium (Cd) Calcium (Ca) Chromium (Cr) Mercury (Hg) Iron (Fe) Lead (Pb) Sodium (Na)	AAS/ AAS/ ICP-OES/ AOAC, 18th Ed., 2005/ Shimadzu and Ethos Manuals
11.0 Fish and fish products, including molluscs, crustaceans, and echinoderms		
11.1 Processed fish and fish products (frozen and cooked)	Histamine	Fluorometry/ AOAC, 18th Ed., 2005
11.2 Semi-preserved fish and fish Products (marinated and/or pickled) , e.g. fish paste	Total Volatile N	Distillation with MgO/ AOAC, 18th Ed., 2005
	Ash	Gravimetric Method/ AOAC, 18th Ed., 2005
11.3 Fully preserved (canned or fermented, smoked, dried and/or salted)	Crude Fat	Solvent Extraction/ AOAC, 18 th Ed., 2005 Acid Hydrolysis/ AOAC, 18 th Ed., 2005
	Salt as NaCl	Volumetric Method/ AOAC, 18th Ed., 2005
	Total Solids	Gravimetric method/ AOAC, 18th Ed., 2005
	Salt as NaCl	Volumetric Method/ AOAC, 18th Ed., 2005

	Sulfamethazine	HPLC/ In-House
	Chlortetracycline Hydrochloride	HPLC/ In-House
	Oxytetracycline Hydrochloride	HPLC/ In-House
	Cd, Pb, Hg, As	AAS/ ICP-OES/ AOAC, 18th Ed., 2005/ Shimadzu and Ethos Manuals
	Saturated Fat	GC/ AOAC, 18th Ed., 2005
	Cholesterol	
12.0 Salts, spices, soups, sauces, salads and protein products		
12.1 Salt and salt substitutes 12.2 Herbs, spices, seasonings, and condiments (e.g. seasoning for instant noodles) 12.3 Vinegars 12.4 Mustards 12.5 Soups and broths 12.6 Sauces and like products 12.6.1 Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dips) 12.6.2 Non-emulsified sauces (e.g. ketchup, cheese sauce, brown gravy) 12.6.3 Mixes for sauces and gravies 12.6.4 Clear sauces (e.g. fish sauce) 12.7 Salads (e.g. macaroni salad, potato salad) and sandwich spreads excluding cocoa-and nut-based preads of food categories 12.8 Yeast and like products 12.9 Soybean-based seasonings and condiments	Protein	Kjeltec Analyzer/ FOSS Manual Kjeltec 8400 Analyzer/Rapid N Protein Analyzer /AOAC, 18th Ed., 2005
	Fiber	Conventional/ GAFTA No. 10.0 (2003)/ AOAC 978.10
	Ash	Gravimetric Method/ AOAC, 18th Ed., 2005
	Fat	Ether Extraction/ AOCS Ba 3-38 Rose-Gottlieb (Dairy Products) Acid Hydrolysis (dairy Products/ Seafoods)
	Moisture	Air-oven Method/ GAFTA No. 130 (2003)/ AOAC 18th Ed., 2005 Toluene Distillation/ AOCS Ca 2a-45
	Carbohydrate	By computation/ Based on FNRI Phil. Food Composition Tables 1997
	Total Sugars as Invert	Lane-Eynon/ AOAC 18th Ed., 2005
	Salt as NaCl	Volhard Method/ AOAC, 18th Ed., 2005
	pH	pH electrode method/ AOAC, 18th Ed., 2005

12.9.1 Fermented soybean paste (e.g. miso) 12.9.2 Soybean sauce 12.10 Protein products other than from soybeans	Iodine in Food	Spectrophotometry
	Calories	By Computation/ FNRI Phil Food Composition Tables 1997
	Saturated Fat	GC/ AOAC, 18th Ed., 2005
	Cholesterol	
	Sugar Profile - Fructose, Glucose, Lactose, Maltose and Sucrose	HPLC-RI/ AOAC, 18th Ed., 2005
13.0 Beverages		
13.1 Non-alcoholic beverages 13.2 Frozen juice concentrate 13.3 Powdered beverages 13.4 Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages 13.5 Alcoholic beverages (Beer and malt beverages, cider and perry, grape wines and wines, mead, distilled spirits containing more than 15% alcohol and aromatized alcoholic beverages)	Total Soluble Solids as °Brix	Refractometer Method/ AOAC, 18th Ed., 2005
	Total Titratable Acidity	18th Ed., 2005 Titrimetric/ AOAC,
	Protein	Kjeltec Analyzer/ FOSS Manual Kjeltec 8400 Analyzer/Rapid N Protein Analyzer /AOAC, 18th Ed 2005
	Fiber	Conventional/. GAFTA No. 10.0 (2003)/ AOAC 97810
	Ash	Gravimetric Method/ AOAC, 18th Ed., 2005
	Fat	Ether Extraction/ AOCS Ba 3-38 Rose-Gottlieb (Dairy Products) Acid Hydrolysis (dairy Products/ Seafoods)
	Moisture	Air-oven Method/ GAFTA No. 130 (2003)/ AOAC 18th Ed., 2005 Toluene Distillation/ AOCS Ca 2a-45
	Carbohydrate	By computation/ Based on FNRI Phil. Food Composition Tables 1997
	Total Sugars as Invert sugar	18th Ed., 2005 Lane-Eynon/ AOAC

	Dietary Fiber	Gravimetric/ AOAC, 18th Ed., 2005
	Calories	By Computation/ FNRI
		Phil Food Composition Tables 1997
	Sugar Profile - Fructose, Glucose, Lactose, Maltose and Sucrose	HPLC-RI/ AOAC, 18th Ed., 2005
	Caffeine anhydrous	HPLC/ In-House
	Alcoholic Beverages	GC/ AOAC, 18 th Ed. 2005
	Ethanol (Assay)	
	Methanol (Assay)	
	iso-Propyl Alcohol (Assay)	
	1-Butanol (Assay)	
	Amyl Alcohol (Assay)	
	Propyl Alcohol (Assay)	
	Acetaldehyde (Assay)	
	Caffeine anhydrous	
14.0 Foodstuffs intended for particular nutritional uses		
14.1 Infant formulae, follow-on formulae, and formulae for special medical purposes for infants	Vitamin A (Retinol) Retinyl Acetate Retinyl Palmitate	HPLC/ P-LAB-021-INSTRU- In-House
	Vitamin A Precursor (Beta-carotene)	HPLC/ P-LAB-024-INSTRU- In-House
14.2 Complementary foods for infants and children	Vitamin B1	HPLC/ P-LAB-022-INSTRU- In-House
14.3 Dietetic foods intended for special medical purposes (excluding products of food category 14.1)	Vitamin B2	HPLC/ P-LAB-022-INSTRU- In-House
	Vitamin B6	HPLC/ P-LAB-022-INSTRU- In-House
	Vitamin C	Titrimetric/ HPLC/ P-LAB-023-INSTRU- In-House
	Vitamin D3	HPLC/ P-LAB-025-INSTRU- In-House

14.4 Dietetic formulae for slimming purposes and weight reducti 14.5 Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 14.1-14.4 and 14.6 14.6 Food supplements	Vitamin E	HPLC/ P-LAB-020-INSTRU- In-House
	Vitamin B3 (Niacin, Niacinamide)	HPLC/ P-LAB-022-INSTRU- In-House
	Folic Acid	HPLC/ P-LAB-037-INSTRU- In-House
	Calcium Panthothenate	HPLC/ P-LAB-027-INSTRU- In-House
	Biotin	HPLC/ P-LAB-035-INSTRU- In-House
	Vitamin B12	HPLC/ P-LAB-033-INSTRU- In-House
	Arsenic (As)	
	Cadmium (Cd)	
	Lead (Pb)	AAS/ ICP-OES/ AOAC, 18th Ed., 2005/ Shimadzu and Ethos Manuals
	Mercury (Hg)	
	Trace Elements in Food Supplements	
	Aluminum (Al)	
	Antimony (Sb)	
	Barium (Ba)	
	Beryllium (Be)	
	Boron (B)	
	Calcium (Ca)	
	Chromium (Cr)	
	Cobalt (Co)	
	Copper (Cu)	
Iron (Fe)		
Magnesium (Mg)		
Manganese (Mn)		
Molybdenum (Mo)		
Nickel (Ni)		
Phosphorus (P)		
Potassium (K)		
Selenium (Se)		
Silicon (Si)		
Sodium (Na)		
Strontium (Sr)		
Sulfur (S)		
Thallium (Tl)		
Tin (Sn)		
Titanium (Ti)		

	Vanadium (V)	
	Zinc (Zn)	
15.0 Sweeteners, including honey		
15.1 Refined and raw sugars 15.2 Brown sugar 15.3 Honey 15.4 Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings) 15.5 Table-top sweeteners, including those containing high- intensity sweeteners	Ash	Gravimetric/ PNS 1097/ 1098/ Handbook of Phil Sugarcane Ind. (1992)
	Color	Spectrophotometric/ PNS 1097/ 1098/ Handbook of Phil Sugarcane Ind. (1992)/ ICUMSA Method GS1/3-7(2002)
	Invert/Reducing Sugars	Titrimetric/ PNS 1097/ 1098/ Handbook of Phil Sugarcane Ind. (1992)
	Moisture	Gravimetric/ PNS 1097/ 1098/ Handbook of Phil Sugarcane Ind. (1992) /ICUMSA Method GS2/1/3/9-15 (2007)
	Brix	Hydrometer Method/ Handbook of Phil Sugarcane Ind. (1992)
	Moisture (Molasses)	Gravimetric/ AOAC, 18th Ed., 2005/ Handbook of Phil Sugarcane Ind. (1992)
	Polarization	Polarimetry/Handbook of Phil Sugarcane Ind. (1992) /ICUMSA Method GS1/2/3/9-1 (2007)
	Cholesterol	GC/AOAC, 18 th ed., 2005
Other food additives	Potassium Sorbate/ Sorbic Acid	HPLC/ P-LAB-006-INSTRU- In- House
	Sodium Benzoate/ Benzoic Acid	HPLC/ P-LAB-006-INSTRU- In- House
	Methyl, butyl, propyl paraben	HPLC/ Client-supplied procedure

Vitamins in Foods	Vitamin A(Retinol)	HPLC/ P-LAB-021-INSTRU- In-House
	Retinyl Acetate	
	Retinyl Palmitate	
	Vitamin A Precursor (Beta-carotene)	HPLC/ P-LAB-024-INSTRU- In-House
	Vitamin B1	HPLC/ P-LAB-022-INSTRU- In-House
	Vitamin B2	HPLC/ P-LAB-022-INSTRU- In-House
	Vitamin B6	HPLC/ P-LAB-022-INSTRU- In-House
	Vitamin C	Titrimetric/ HPLC/ P-LAB-023-INSTRU- In-House
	Vitamin D3	HPLC/ P-LAB-025-INSTRU- In-House
	Vitamin E	HPLC/ P-LAB-020-INSTRU- In-House
	Vitamin B3 (Niacin, Niacinamide)	HPLC/ P-LAB-022-INSTRU- In-House
	Folic Acid	HPLC/ P-LAB-037-INSTRU- In-House
	Calcium Panthothenate	HPLC/ P-LAB-027-INSTRU- In-House
	Biotin	HPLC/ P-LAB-035-INSTRU- In-House
	Vitamin B12	HPLC/ P-LAB-033-INSTRU- In-House
III Cosmetics, Perfumes and Essential Oils		
01.0Cosmetics		
	Parabens	HPLC/ client-supplied procedure
IV. Water		
01.0 Bottled Water		
	Turbidity	Photometry/SMEWW, 21 st Ed, 2005 2130B
	pH	Electrometric Method/ SMEWW,21 st Ed,2005 4500-H+B

	Total Dissolved Solids	Gravimetry/ SMEWW, 21 st Ed, 2005 2540C
	Conductivity	Electrical Conductivity Method/ SMEWW, 21 st Ed, 2005 2510B
	Chloride	Argentometric Method/ SMEWW, 21 st Ed, 4005 Cl-B
	Sulfate	Turbidimetric Method/ SMEWW, 21 st Ed, 4005 SO ₄ ²⁻ E
	Fluoride	Ion Selective electrode Method/ SMEWW, 21 st Ed 4005 4500-F-B
	Nitrate	Photometry SQ 118 Photometer Method/ 234
	Nitrite	Colorimetry/SMEWW, 21 st Ed, 2005 4500-NO ₂ B
	Arsenic (As)	SMEWW, 21 st Ed, 2005 3114B
	Mercury (Hg)	SMEWW, 21 st Ed, 2005 3112B
	Silver (Ag)	SMEWW, 21 st Ed, 2005 3111B (AAS)/3120B (ICP)
	Calcium (Ca)	
	Copper (Cu)	
	Cobalt (Co)	SMEWW, 21 st Ed, 2005 3111D (AAS)/3120B (ICP)
	Iron (Fe)	
	Potassium (K)	
	Magnesium (Mg)	
	Manganese (Mn)	
	Sodium (Na)	
	Zinc (Zn)	
	Barium (Ba)	SMEWW, 21 st Ed, 2005 3111D (AAS)/3120B (ICP)
	Aluminum (Al)	
	Boron (B)	
	Cadmium (Cd)	
	Chromium (Cr)	
	Phosphorus (P)	
	Nickel (Ni)	
	Lead (Pb)	
	Antimony (Sb)	
	Selenium (Se)	
	Silicon (Si)	
	Tin (Sn)	
	Titanium (Ti)	
	Thallium (Tl)	

	Vanadium (V)	
	Beryllium (Be)	
	Molybdenum (Mo)	
	Gold (Au)	
V. Toys		
	Migration of certain elements	ISO 8124-3: 1997 ASTM F973-03 / US CPSC Part 3-2003 – Lead only /16 CFR 1303 EN 71: 2003 Part 3 Canadian Hazardous Products Acts Regulation Ch 42 Sec1
VII. Food Packaging Products		
01.0 Food Container / packaging	Migration Test (BFAD Requirements) - UV Examination - Residue on Evaporation - Potassium Permanganate Consumption - Migration of Lead and Cadmium - Residue on Ignition	Japan Food Sanitation Law's Specifications and Standards for Food and Food Additives - Notification No. 370 (Japan External Trade Organization Clause II)

Microbiological Testing

Products	Specific Tests	Method/ Reference
I. Foods		
01.0 Milk and Dairy products		
01.1 Milk powder and cream powder	Aerobic Plate Count	Pour Plate Method, FD BAM Ch3 (Jan '01)
	Enterobacteriaceae	Pour Plate Method, FDA BAM
	<i>Salmonella</i>	Conventional/TECRA/FDA BAM Ch. 5
01.2 Sweetened Condensed Milk	Aerobic Plate Count	Pour Plate Method, FDA BAM Ch3 (Jan '01)
	Yeast and Mold Count	Spread Plate Method, FDA BAM Ch 18
	Coliform Count	Pour Plate/Petri Film, FDA BAM Ch. 4 (Feb '13)

01.4 Pasteurized Milk	Aerobic Plate Count	Pour Plate Method, FDA BAM Ch 3 (Jan '01)
	Coliform Count	Pour Plate/Petri Film, FDA BAM Ch. 4 (Feb '13)
	<i>Salmonella</i>	Conventional/TECRA/ FDA BAM Ch. 5
	<i>Listeria monocytogenes</i>	FDA BAM/TECRA
01.5 Pasteurized Cream	Aerobic Plate Count	Pour Plate Method, FDA BAM Ch 3 (Jan '01)
	Coliform Count	Pour Plate/Petri Film, FDA BAM Ch. 4 (Feb '13)
	Salmonella Detection	Conventional/TECRA/FDA BAM Ch. 5
	<i>Listeria monocytogenes</i>	FDA BAM/TECRA
01.6 Yogurt and other fermented milk	Coliform Count	Pour Plate/Petri Film, FDA BAM Ch. 4 (Feb '13)
	Salmonella Detection	Conventional/TECRA/FDA BAM Ch. 5
	<i>S. aureus</i> (coagulase +)	ISO 6888=1:1999 Conventional Mtd, FDA BAM Ch 12
01.7 Cheese and Cheese Products; e.g. Cottage Cheese; Soft and semi- soft cheese	Coliform Count <i>E.coli</i>	MPN, FDA BAM Ch 4 (Feb'13)
	<i>S. aureus</i> (coagulase +)	ISO 6888=1:1999 Conventional Mtd, FDA BAM Ch 12
	<i>Salmonella</i> Detection	Conventional/TECRA/FDA BAM Ch. 5

	<i>Listeria monocytogenes</i>	FDA BAM/TECRA
01.8 Processed Cheese Spread	Aerobic Plate Count	Pour Plate Method, FDA BAM Ch 3 (Jan '01)
	<i>Coliform Count</i>	Pour Plate/Petri Film, FDA BAM Ch. 4 (Feb '13)
	<i>S. aureus</i> (coagulase +)	ISO 6888=1:1999 Conventional Mtd, FDA BAM Ch 12
01.9 All Raw Milk Cheese; Raw Milk Un-ripened cheese w/ moisture >50%, pH >5.0	<i>Salmonella Detection</i>	Conventional/TECRA FDA BAM Ch. 5
	<i>S. aureus</i> (coagulase +)	ISO 6888=1:1999 Conventional Mtd, FDA BAM Ch 1
	<i>Listeria monocytogenes</i>	FDA BAM/TECRA
02 Fats, Oils and Fat Emulsions		
02.1 Butter (whipped, pasteurized)	Aerobic Plate Count	Pour Plate Method, FDA BAM Ch 3 (Jan '01)
	Yeast and Molds Count	Spread Plate Method, FDA BAM Ch 18
	Coliform Count	Pour Plate/Petri Film, FDA BAM Ch. 4 (Feb '13)
	<i>S. aureus</i> (coagulase +)	ISO 6888=1:1999 Conventional Mtd, FDA BAM Ch 12
	Aerobic Plate Count	Pour Plate Method, FDA BAM Ch 3 (Jan '01)

02.2 Butter made from unpasteurized milk or milk products		
	Coliform Count	Pour Plate/Petri Film, FDA BAM Ch. 4 (Feb '13)
	<i>E.coli</i>	MPN, FDA BAM Ch 4 (Sept '02)
	<i>S. aureus</i> (coagulase +)	ISO 6888=1:1999 Conventional Mtd, FDA BAM Ch 12
	<i>Salmonella Detection</i>	Conventional/TECRA/ FDA BAM Ch. 5
	<i>Listeria monocytogenes</i>	FDA BAM/TECRA
02.3 Margarine	Aerobic Plate Count	Pour Plate Method, FDA BAM Ch 3 (Jan '01)
	Yeast and Molds Count	Spread Plate method, FDA BAM Ch 18/Spread Plate Mtd., Compendium 4 th ed
	<i>Salmonella Detection</i>	Conventional/TECRA/FDA BAM Ch. 5 ISO 6888=1:1999
	<i>S. aureus</i> (coagulase +)	Conventional Mtd, FDA BAM Ch 12
	<i>Listeria monocytogenes</i>	FDA BAM/TECRA
03.0 Edible Ices, Including Sherbet and Sorbet		
03.1 Ice Cream & Sherbet (plain and flavored)	Aerobic Plate Count	Pour Plate Method, FDA BAM Ch 3 (Jan '01)
	Coliform Count	Pour Plate/Petri Film, FDA BAM Ch. 4 (Feb '13)

	<i>Salmonella</i> Detection	Conventional/TECRA/ FDA BAM Ch. 5
	<i>S. aureus</i> (coagulase +)	ISO 6888=1:1999 Conventional Mtd, FDA BAM Ch 12
	<i>Listeria monocytogenes</i>	FDA BAM/TECRA
03.2 Ice Cream with added ingredients (nuts, fruits, cocoa, etc)	Aerobic Plate Count	Pour Plate Method, FDA BAM Ch 3 (Jan '01)
	Coliform Count	Pour Plate/Petri Film, FDA BAM Ch. 4 (Feb '13)
	<i>Salmonella</i> Detection	Conventional/TECRA/FDA BAM Ch. 5
	<i>S. aureus</i> (coagulase +)	ISO 6888=1:1999 Conventional Mtd, FDA BAM Ch 12
	<i>Listeria monocytogenes</i>	FDA BAM/TECRA
03.3 Flavored Ice (ie.ice candy)	Aerobic Plate Count	Pour Plate Method, FDA BAM Ch 3 (Jan '01)
	Coliform Count	MPN, FDA BAM Ch 4 (Feb'13)
	Yeast and Molds Count	Spread Plate method, FDA BAM Ch 18
	<i>Salmonella</i> Detection	Conventional/TECRA/FDA BAM Ch. 5
04. Confectioneries		
04.1 Cocoa Powder		
	Aerobic Plate Count	Pour Plate Method, FDA BAM Ch 3 (Jan '01)
	Molds Count	Spread Plate Method FDA BAM Ch 18
	Coliform Count	MPN, FDA BAM Ch 4 (Feb'13)

	<i>Salmonella Detection</i>	Conventional/TECRA/ FDA BAM Ch. 5
04.2 Chocolate Products	Aerobic Plate Count	Pour Plate Method, FDA BAM Ch 3 (Jan '01)
	Molds Count	Spread Plate method, FDA BAM Ch 18
	Coliform Count	MPN, FDA BAM Ch 4 (Feb'13)
	<i>Salmonella Detection</i>	Conventional/TECRA/FDA BAM Ch. 5
04.3 Chocolate Confectionaries (chocolate bars, blocks, bonbons)	Aerobic Plate Count	Pour Plate Method, FDA BAM Ch 3 (Jan '01)
	Molds Count	Spread Plate Method FDA BAM Ch 18
	Coliform Count	MPN, FDA BAM Ch 4 (Feb'13)
	<i>Salmonella Detection</i>	Conventional/TECRA/FDA BAM Ch. 5
04.4 Sugar Confectionaries (Hard and soft candies, toffees, caramel, fondants, creams, nougats and pastes)	Aerobic Plate Count	Pour Plate Method, FDA BAM Ch 3 (Jan '01)
	Molds Count	Spread Plate Method FDA BAM Ch 18
	Coliform Count	MPN, FDA BAM Ch 4 (Feb'13)
	<i>Salmonella Detection</i>	Conventional/TECRA/FDA BAM Ch. 5
05. Fruits and Vegetables, Nuts and Seeds		
05.1 Frozen Vegetables & fruits (pH >4.5)	<i>E. coli</i>	MPN, FDA BAM Ch 4 (Feb'13)
	Aerobic Plate Count	Pour Plate Method, FDA BAM Ch 3 (Jan '01)

05.2 Fermented Vegetables, Ready to Eat (e.g. Kimchi)	Yeast and Molds Count	Spread Plate Method FDA BAM Ch 18
	Coliform Count <i>E. coli</i>	MPN, FDA BAM Ch 4 (Feb'13)
	<i>Salmonella</i> Detection	Conventional/TECRA/FDA BAM Ch. 5
	<i>S. aureus</i> (coagulase +)	ISO 6888=1:1999 Conventional Mtd, FDA BAM Ch 12
05.4 Dried Vegetables	<i>E.coli</i>	MPN, FDA BAM Ch 4 (Feb'13)
05.5 Coconut (desiccated)	<i>Salmonella</i>	Conventional/TECRA/FDA BAM Ch. 5
05.6 Peanut Butter and other Nut Butters	<i>Salmonella</i>	Conventional/TECRA/FDA BAM Ch. 5
05.7 Sun Dried Fruits	Yeast and Molds Count	Spread Plate Method FDA BAM Ch 18
	<i>E.coli</i>	MPN, FDA BAM Ch 4 (Feb'13)
06. Egg and Egg Products		
06.1 Pasteurized Egg Products (liquid, frozen, dried)	Aerobic Plate Count	Pour Plate Method, FDA BAM Ch 3 (Jan '01)
	Yeast and Molds Count (for dried products)	Spread Plate Method, FDA BAM Ch 18
	Coliform Count	Pour Plate/Petri Film, FDA BAM Ch. 4 (Feb '13)
	<i>Salmonella</i>	Conventional/TECRA/FDA BAM Ch. 5
07. Cereals and Cereal Products		
07.1 Breakfast cereals	Aerobic Plate Count	Pour Plate Method, FDA BAM Ch 3 (Jan '01)
	Yeast Count Molds Count	Spread Plate Method FDA BAM Ch 18

	Coliform Count	Pour Plate/Petri Film, FDA BAM Ch. 4 (Feb '13)
07.2 Cereals/Cereal Grains	Aerobic Plate Count	Pour Plate Method, FDA BAM Ch 3 (Jan '01)
	Yeast and Molds Count	Spread Plate Method FDA BAM
	Coliform Count	Pour Plate Method/Petri Film FDA BAM Ch. 4 (Feb '13)
	<i>E.coli</i>	MPN, FDA BAM Ch 4 (Feb '13)
07.3 Cultured seeds and grains (e.g. bean sprout, alfalfa, etc)	Coliforms Count <i>E. coli</i>	MPN, FDA BAM Ch 4 (Feb '13)
	<i>Salmonella</i>	Conventional/TECRA/FDA BAM Ch. 5
07.4 Soya Flours, Concentrates and Isolates	Molds	Spread Plate Method FDA BAM Ch 18
	<i>Salmonella</i>	Conventional/TECRA/FDA BAM Ch. 5
07.5 Flour, Corn meal, Corn grits, Semolina	Yeast Count Molds	Spread Plate Method FDA BAM Ch 18
	Coliform Count	Pour Plate/Petri Film, FDA BAM Ch. 4 (Feb '13)
07.6 Frozen entrees containing Rice or Corn Flour as main ingredient	<i>Bacillus cereus</i>	Spread Plate Method, FDA BAM Ch 14
07.7 Soy Protein	Aerobic Plate Count	Pour Plate Method, FDA BAM Ch 3 (Jan '01)
	Yeast and Molds Count	Spread Plate Method FDA BAM Ch 18
	Coliform Count	Pour Plate/Petri Film, FDA BAM Ch. 4 (Feb '13)

	<i>E.coli</i>	MPN, FDA BAM Ch 4 (Feb '13)
	<i>Salmonella</i>	Conventional/TECRA/FDA BAM Ch. 5
07.8 Tofu	<i>E.coli</i>	MPN, FDA BAM Ch 4 (Feb '13)
	<i>Bacillus cereus</i>	Spread Plate Method FDA BAM Ch 14
	<i>S. aureus</i> (coagulase +)	ISO 6888=1:1999 Conventional Mtd, FDA BAM Ch 12
07.9 Pasta Products and Noodles Uncooked (wet and dry)	Aerobic Plate Count	Pour Plate Method, FDA BAM Ch 3 (Jan '01)
	Yeast and Mold Count	Spread Plate Method FDA BAM Ch 18
	Coliform Count	Pour Plate/Petri Film, FDA BAM Ch. 4 (Feb '13)
	<i>Salmonella</i>	Conventional/TECRA/FDA BAM Ch. 5
	<i>S. aureus</i> (coagulase +)	ISO 6888=1:1999 Conventional Mtd, FDA BAM Ch 12
07.10 Starch	Aerobic Plate Count	Pour Plate Method, FDA BAM Ch 3 (Jan '01)
	Yeast and Mold Count	Spread Plate Method FDA BAM Ch 18
	Coliform Count	Pour Plate/Petri Film, FDA BAM Ch. 4 (Feb '13)
	<i>Salmonella</i>	Conventional/TECRA/ FDA BAM Ch. 5
08.0 Bakery Products		
08.1 Frozen Bakery products (ready to eat) with low	<i>Salmonella</i>	Conventional/TECRA/ FDA BAM Ch. 5

acid or high a_w fillings or toppings	<i>S. aureus</i> (coagulase +)	ISO 6888=1:1999 Conventional Mtd, FDA BAM Ch 12
08.2 Frozen Bakery products (to be cooked) with low acid or high a_w fillings or toppings	<i>Salmonella</i>	Conventional/TECRA/ FDA BAM Ch. 5
	<i>S. aureus</i> (coagulase +)	ISO 6888=1:1999 Conventional Mtd, FDA BAM Ch 12
08.3 Frozen and Refrigerated Doughs (Chemically leavened)	Aerobic Plate Count	Pour Plate Method, FDA BAM Ch 3 (Jan '01)
	Yeast Count Mold Count	Spread Plate Method FDA BAM Ch 18
	Coliform Count	Pour Plate/Petri Film, FDA BAM Ch. 4 (Feb '13)
	<i>E. coli</i>	MPN, FDA BAM Ch 4 (Feb '13)
	<i>Salmonella</i>	Conventional/TECRA/FDA BAM Ch. 5, ISO 6888=1:1999
	<i>S. aureus</i> (coagulase +)	Conventional Mtd, FDA BAM Ch 12
08.4 Frozen and Refrigerated Doughs	Aerobic Plate Count	Pour Plate Method, FDA BAM Ch 3 (Jan '01)
	Yeast Count Mold Count	Spread Plate Method FDA BAM Ch 18
	Coliform Count	Pour Plate/Petri Film, FDA BAM Ch. 4 (Feb '13)
08.5 Baked Goods	Aerobic Plate Count	Pour Plate Method, FDA BAM Ch 3 (Jan '01)
	Yeast and Mold Count	Spread Plate Method FDA BAM Ch 18
	Coliform Count	Pour Plate/Petri Film, FDA BAM Ch. 4 (Feb '13)

	<i>S. aureus</i> (coagulase +)	ISO 6888=1:1999 Conventional Mtd, FDA BAM Ch 12
08.6 Coated or Filled, Dried Shelf-Stable Biscuits	Coliform Count	MPN, FDA BAM Ch 4 (Feb '13)
	<i>Salmonella</i>	ISO 6888=1:1999 Conventional Mtd, FDA BAM Ch 12
09.0 Ready to Eat Savouries		
09.1 Snack Foods	Aerobic Plate Count	Pour Plate Method, FDA BAM Ch 3 Jan '01)
	Yeast Count Mold Count	Spread Plate Method FDA BAM Ch 18
	Coliform Count	Pour Plate/Petri Film, FDA BAM Ch. 4 (Feb '13)
11.0 Fish and Fish Products		
11.1 Fresh and Frozen Fish and Cold-Smoked	Aerobic Plate Count	Pour Plate Method, FDA BAM Ch 3 (Jan '01)
	<i>E. coli</i>	MPN, FDA BAM Ch 4 (Feb '13)
	<i>Salmonella</i>	ISO 6888=1:1999 Conventional Mtd, FDA BAM Ch 12
	<i>S. aureus</i> (coagulase +)	ISO 6888=1:1999 Conventional Mtd, FDA BAM Ch 12
	<i>V. parahaemolyticus</i> detection	Conventional Method/ FDA BAM Ch 2
11.2 Pre- Cooked Breaded Fish	Aerobic Plate Count	Pour Plate Method, FDA BAM Ch 3 (Jan '01)
	<i>E. coli</i>	MPN, FDA BAM Ch 4 (Feb '13)
	<i>S. aureus</i> (coagulase +)	ISO 6888=1:1999 Conventional Mtd, FDA BAM Ch 12

11.3 Frozen Raw Crustaceans	Aerobic Plate Count	Pour Plate Method, FDA BAM Ch 3 (Jan '01)
	<i>E. coli</i>	MPN, FDA BAM Ch 4 (Feb '13)
	<i>Salmonella</i>	ISO 6888=1:1999 Conventional Mtd, FDA BAM Ch 12
	<i>S. aureus</i> (coagulase +)	ISO 6888=1:1999 Conventional Mtd, FDA BAM Ch 12
	<i>V. parahaemolyticus</i> detection	Conventional Method/ FDA BAM Ch 2
11.4 Frozen Cooked Crustaceans	Aerobic Plate Count	Pour Plate Method, FDA BAM Ch 3 (Jan '01)
	<i>E. coli</i>	MPN, FDA BAM Ch 4 (Feb '13)
	<i>Salmonella</i>	ISO 6888=1:1999 Conventional Mtd, FDA BAM Ch 12
	<i>S. aureus</i> (coagulase +)	ISO 6888=1:1999 Conventional Mtd, FDA BAM Ch 12
	<i>V. parahaemolyticus</i> detection	Conventional Method/ FDA BAM Ch 2
11.5 Cooked, Chilled & Frozen Crabmeat	Aerobic Plate Count	Pour Plate Method, FDA BAM Ch 3 (Jan '01)
	<i>E. coli</i>	MPN, FDA BAM Ch 4 (Feb '13)
	<i>S. aureus</i> (coagulase +)	ISO 6888=1:1999 Conventional Mtd, FDA BAM Ch 12
	<i>V. parahaemolyticus</i> detection	Conventional Method/ FDA BAM Ch 2
11.6 Fresh & Frozen Bivalve	Aerobic Plate Count	Pour Plate Method, FDA BAM Ch 3 (Jan '01)

Molluscs		
	<i>E. coli</i>	MPN, FDA BAM Ch 4 (Feb '13)
	<i>Salmonella</i>	ISO 6888=1:1999 Conventional Mtd, FDA BAM Ch 12
	<i>V. parahaemolyticus</i> detection	Conventional Method/ FDA BAM Ch 2
12.0 Spices, Soups, Sauces, Salads and Protein Products		
12.1 Dry Mixes for Soup and Sauces	Aerobic Plate Count	Pour Plate Method, FDA BAM Ch 3 (Jan '01)
	Yeast Count Mold Count	Spread Plate Method FDA BAM Ch 18
	Coliform Count	Pour Plate/Petri Film, FDA BAM Ch. 4 (Feb '13)
	<i>Salmonella</i>	ISO 6888=1:1999 Conventional Mtd, FDA BAM Ch 12
12.2 Yeast	<i>Salmonella</i>	ISO 6888=1:1999 Conventional Mtd, FDA BAM Ch 12
12.3 Spices	Aerobic Plate Count	Pour Plate Method, FDA BAM Ch 3 (Jan '01)
	Mold Count	Spread Plate Method FDA BAM Ch 18/
12.4 Spices (ready to eat)	Aerobic Plate Count	Pour Plate Method, FDA BAM Ch 3 (Jan '01)
	Yeast and Mold Count	Spread Plate Method FDA BAM Ch 18
	Coliform Count	Pour Plate/Petri Film, FDA BAM Ch. 4 (Feb '13)

	<i>Salmonella</i>	ISO 6888=1:1999 Conventional Mtd, FDA BAM Ch 12
	<i>S. aureus</i> (coagulase +)	ISO 6888=1:1999 Conventional Mtd, FDA BAM Ch 12
12.5 Salad Dressing (e.g. Mayonnaise, Thousand Island, Ranch, French)	Aerobic Plate Count	Pour Plate Method, FDA BAM Ch 3 (Jan '01)
	Yeast and Molds Count	Spread Plate Method FDA BAM Ch 18
	<i>Salmonella</i>	ISO 6888=1:1999 Conventional Mtd, FDA BAM Ch 12
	<i>S. aureus</i> (coagulase +)	ISO 6888=1:1999 Conventional Mtd, FDA BAM Ch 12
	<i>Listeria monocytogenes</i>	FDA BAM/TECRA
13. Beverages		
13.1 Non-alcoholic beverages (e.g Ready to drink, softdrinks, iced tea, energy drinks)	Aerobic Plate Count	Pour Plate Method, FDA BAM Ch 3 (Jan '01)
	Yeast and Molds Count	Spread Plate Method, FDA BAM Ch18
	Coliform Count	Pour Plate/Petri Film, FDA BAM Ch. 4 (Feb '13)
13.2 Frozen Juice Concentrate	Aerobic Plate Count	Pour Plate Method, FDA BAM Ch 3 (Jan '01)
	Yeast and Molds Count	Spread Plate Method FDA BAM Ch 18
13.3 Powdered Beverages (e.g. Iced tea, powdered juice/mixes)	Aerobic Plate Count	Pour Plate Method, FDA BAM Ch 3 (Jan '01)
	Coliform Count	Pour Plate/Petri Film, FDA BAM Ch. 4 (Feb '13)

14. Food for Infants and Young Children

14.1 Powdered Infant Formula with or without added Lactic acid producing cultures (intended for 0 to 6 months)	Aerobic Plate Count	Pour Plate Method, FDA BAM Ch 3 (Jan '01)
	Coliform Count <i>E.coli</i>	MPN, FDA BAM Ch 4 (Feb '13)
	<i>Enterobacteriaceae</i>	Pour Plate Method, FDA BAM ISO 6888=1:1999
	<i>Salmonella</i>	Conventional Mtd, FDA BAM Ch 12
14.2 Follow-up Formula/ Milk Supplement (Intended for infants 6 months on and for young children 12-36 months of age)	Aerobic Plate Count	Pour Plate Method, FDA BAM Ch 3 (Jan '01)
	Coliform Count <i>E.coli</i>	MPN, FDA BAM Ch 4 (Feb '13)
	<i>Enterobacteriaceae</i>	Pour Plate Method, FDA BAM ISO 6888=1:1999
	<i>Salmonella</i>	Conventional Mtd, FDA BAM Ch 12
14.5 Dried and Instant products requiring reconstitution	Aerobic Plate Count	Pour Plate Method, FDA BAM Ch 3 (Jan '01)
	Coliform Count	Pour Plate/Petri Film, FDA BAM Ch. 4 (Feb '13)
	<i>Salmonella</i>	ISO 6888=1:1999 Conventional Mtd, FDA BAM Ch 12
14.6 Dried products requiring reconstitution and boiling before consumption	Aerobic Plate Count	Pour Plate Method, FDA BAM Ch 3 (Jan '01)
	Coliform Count	Pour Plate/Petri Film, FDA BAM Ch. 4 (Feb '13)
	<i>Salmonella</i>	ISO 6888=1:1999 Conventional Mtd, FDA BAM Ch 12
	<i>Listeria monocytogenes</i>	FDA BAM/TECRA

14.7 Cereal based foods for infants	Aerobic Plate Count	Pour Plate Method, FDA BAM Ch 3 (Jan '01)
	Coliform Count	MPN, FDA BAM Ch 4 (Feb '13)
	<i>Bacillus cereus</i>	Pour Plate Method, FDA BAM
	<i>Salmonella</i>	ISO 6888=1:1999 Conventional Mtd, FDA BAM Ch 12