

**6. Department of Science and Technology – VII
Regional Standards and Testing Laboratory**

Address : S & T Complex, Sudlon, Lahug, Cebu City
 Telephone No. : (032) 254-7051
 Fax No. : (032) 254-7049
 E-mail : obet1963@yahoo.com
 Contact Person : Roberto Edra
Laboratory Head
 Field of Testing : Chemical Testing and
 Microbiological Testing

Chemical Testing

Product	Specific Test	Method / Reference
I. Foods		
.04 Meat and Meat products		
1. Dried animal products 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	Ash Crude Protein Sodium Potassium Calcium	NMKL Method no.6, 4th Ed. 2003 NMKL Method no.173, 2002 In-House Validated Method
.05 Fish and fish products, including molluscs, crustaceans, and echinoderms		
1. Fresh and frozen fish and cold-smoked 2. Pre-Cooked Breaded Fish 3. Frozen cooked crustaceans 4. Cooked, chilled & frozen crabmeat	Ash Crude Protein Sodium Potassium Calcium	NMKL Method no.6, 4th Ed. 2003 NMKL Method no.173, 2002 In-House Validated Method

<p>5. Fish and shellfish products in hermitically sealed containers 6. Smoked, dried, fermented, and /or salted fish and fish products</p>		
<p>.08 Fruits, jams and other fruit products</p>		
<p>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>	<p>Ash Crude Protein Sodium Potassium Calcium</p>	<p>NMKL Method no.6, 4th Ed. 2003 NMKL Method no.173, 2002 In-House Validated Method</p>

Microbiological Testing

I. Foods		
Product	Specific Test	Method / Reference
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	Pour Plate Method / BAM Online Dry Dehydratable Film Method / AOAC 16ed.1995
	<i>Salmonella</i>	Presence-Absence Method / BAM Online
01.2 Sweetened Condensed Milk	Coliform Count	Pour Plate Method / BAM Online Dry Dehydratable Film Method / AOAC 16ed.1995
	Aerobic Plate Count	Pour Plate Method / BAM Online Dry Dehydratable Film Method / AOAC 16ed.1995
	Mold and Yeast Count	Pour Plate Method / BAM Online
01.4 Pasteurized Milk	Coliform Count	Pour Plate Method / BAM Online Dry Dehydratable Film Method / AOAC 16ed.1995
	Aerobic Plate Count	Pour Plate Method / BAM Online Dry Dehydratable Film Method / AOAC 16ed.1995
	<i>Salmonella</i>	Presence-Absence Method / BAM Online
01.5 Pasteurized Cream	<i>Coliform Count</i>	Pour Plate Method / BAM Online Dry Dehydratable Film Method / AOAC 16ed.1995
	Aerobic Plate Count	Pour Plate Method / BAM Online Dry Dehydratable Film Method / AOAC 16ed.1995
	<i>Salmonella</i>	Presence-Absence Method / BAM Online
01.6 Yogurt and other fermented milk	<i>S. aureus</i>	Surface Plating Method / BAM Online

	Coliform Count	Pour Plate Method / BAM Online Dry Dehydratable Film Method / AOAC 16ed.1995
	<i>Salmonella</i>	Presence-Absence Method / BAM Online
01.7 Cheese and cheese products e.g. cottage cheese; soft and semi-soft cheese (moisture > 39%, pH >5)	<i>S. aureus</i>	Surface Plating Method / BAM Online
	<i>Salmonella</i>	Presence-Absence Method / BAM Online
01.8 Processed Cheese Spread	Aerobic Plate Count	Pour Plate Method / BAM Online Dry Dehydratable Film Method / AOAC 16ed.1995
	Coliform Count	Pour Plate Method / BAM Online Dry Dehydratable Film Method / AOAC 16ed.1995
	<i>S. aureus</i>	Surface Plating Method / BAM Online
01.9 All Raw Milk Cheese;Raw Milk Un-ripened cheese with moisture > 50%, pH >5.0	<i>Salmonella</i>	Presence-Absence Method / BAM Online
	<i>S. aureus</i>	Surface Plating Method / BAM Online
02 Fats, Oils, and Fat Emulsions		
02.1 Butter (whipped, pasteurized)	Mold and Yeast Count	Pour Plate Method / BAM Online
	Coliform Count	Pour Plate Method / BAM Online Dry Dehydratable Film Method / AOAC 16ed.1995
	<i>S. aureus</i>	Surface Plating Method / BAM Online
	Aerobic Plate Count	Pour Plate Method / BAM Online Dry Dehydratable Film Method / AOAC 16ed.1995
02.2 Butter made from unpasteurized milk or milk products	Coliform Count	Pour Plate Method / BAM Online Dry Dehydratable Film Method / AOAC 16ed.1995
	<i>S. aureus</i>	Surface Plating Method / BAM Online
	<i>Salmonella</i>	Presence-Absence Method / BAM Online

	Aerobic Plate Count	Pour Plate Method / BAM Online Dry Dehydratable Film Method / AOAC 16ed.1995
02.3 Margarine	<i>S. aureus</i>	Surface Plating Method / BAM Online
	<i>Salmonella</i>	Presence-Absence Method / BAM Online
	Aerobic Plate Count	Pour Plate Method / BAM Online Dry Dehydratable Film Method / AOAC 16ed.1995
	Mold and Yeast Count	Pour Plate Method / BAM Online
03 Edible Ices including Sherbet and Sorbet		
03.1 Ice Cream & Sherbet (plain and flavored)	Coliform Count	Pour Plate Method / BAM Online Dry Dehydratable Film Method / AOAC 16ed.1995
	<i>Salmonella</i>	Presence-Absence Method / BAM Online
	Aerobic Plate Count	Pour Plate Method / BAM Online Dry Dehydratable Film Method / AOAC 16ed.1995
	<i>S. aureus</i>	Surface Plating Method / BAM Online
03.2 Ice cream with added ingredients (nuts, fruits, cocoa etc)	<i>Salmonella</i>	Presence-Absence Method / BAM Online
	Aerobic Plate Count	Pour Plate Method / BAM Online Dry Dehydratable Film Method / AOAC 16ed.1995
	<i>S. aureus</i>	Surface Plating Method / BAM Online
03.3 Flavored Ice (e.g. ice candy)	Aerobic Plate Count	Pour Plate Method / BAM Online Dry Dehydratable Film Method / AOAC 16ed.1995
	Coliform Count	Pour Plate Method / BAM Online Dry Dehydratable Film Method / AOAC 16ed.1995
	Mold and Yeast Count	Pour Plate Method / BAM Online
	<i>Salmonella</i>	Presence-Absence Method / BAM Online
04 Confectionaries		
04.1 Cocoa Powder	Mold Count	Pour Plate Method / BAM Online

	<i>Salmonella</i>	Presence-Absence Method / BAM Online
	Coliform Count	Pour Plate Method / BAM Online Dry Dehydratable Film Method / AOAC 16ed.1995
	Aerobic Plate Count	Pour Plate Method / BAM Online Dry Dehydratable Film Method / AOAC 16ed.1995
04.2 Chocolate Products	Mold Count	Pour Plate Method / BAM Online
	<i>Salmonella</i>	Presence-Absence Method / BAM Online
	Coliform Count	Pour Plate Method / BAM Online Dry Dehydratable Film Method / AOAC 16ed.1995
	Aerobic Plate Count	Pour Plate Method / BAM Online Dry Dehydratable Film Method / AOAC 16ed.1995
04.3 Chocolate Confectionaries (chocolate bars, blocks, bonbons)	Mold Count	Pour Plate Method / BAM Online
	<i>Salmonella</i>	Presence-Absence Method / BAM Online
	Coliform Count	Pour Plate Method / BAM Online Dry Dehydratable Film Method / AOAC 16ed.1995
	Aerobic Plate Count	Pour Plate Method / BAM Online Dry Dehydratable Film Method / AOAC 16ed.1995
04.4 Sugar Confectionaries (hard & soft candies, caramel, fondants, creams, nougats and pastes)	Mold Count	Pour Plate Method / BAM Online
	<i>Salmonella</i>	Presence-Absence Method / BAM Online
	Coliform Count	Pour Plate Method / BAM Online Dry Dehydratable Film Method / AOAC 16ed.1995
	Aerobic Plate Count	Pour Plate Method / BAM Online Dry Dehydratable Film Method / AOAC 16ed.1995
05 Fruits and Vegetables, Nuts and Seeds		
05.2 Fermented Vegetables, ready to eat (e.g. Kimchi)	Mold and Yeast Count	Pour Plate Method / BAM Online
	<i>Salmonella</i>	Presence-Absence Method / BAM Online

	<i>S. aureus</i>	Surface Plating Method / BAM Online
05.5 Dessicated Coconut	Aerobic Plate Count	Pour Plate Method / BAM Online Dry Dehydratable Film Method / AOAC 16ed.1995
	Mold and Yeast Count	Pour Plate Method / BAM Online
	<i>Salmonella</i>	Presence-Absence Method / BAM Online
05.6 Peanut Butter & other Nut Butters	<i>Salmonella</i>	Presence-Absence Method / BAM Online
05.7 Sun Dried Fruits	Mold Count	Pour Plate Method / BAM Online
06 Egg and Egg Products		
06.1 Pasteurized Egg Products (Liquid, frozen or dried)	<i>Salmonella</i>	Presence-Absence Method / BAM Online
	Mold and Yeast Count	Pour Plate Method / BAM Online
	Aerobic Plate Count	Pour Plate Method / BAM Online Dry Dehydratable Film Method / AOAC 16ed.1995
07 Cereals and Cereal Products		
07.1 Breakfast Cereals	Mold Count Yeast & Yeast-like fungi	Pour Plate Method / BAM Online
	Coliform Count	Pour Plate Method / BAM Online Dry Dehydratable Film Method / AOAC 16ed.1995
	Aerobic Plate Count	Pour Plate Method / BAM Online Dry Dehydratable Film Method / AOAC 16ed.1995
07.2 Cereals/Cereal Grains	Mold and Yeast Count	Pour Plate Method / BAM Online
	Aerobic Plate Count	Pour Plate Method / BAM Online Dry Dehydratable Film Method / AOAC 16ed.1995
	Coliform Count	Pour Plate Method / BAM Online Dry Dehydratable Film Method / AOAC 16ed.1995
07.3 Cultured seeds and grains (e.g. bean sprouts, alfalfa etc.)	Coliform Count	Pour Plate Method / BAM Online Dry Dehydratable Film Method / AOAC 16ed.1995

	<i>Salmonella</i>	Presence-Absence Method / BAM Online
07.4 Soya Flours Concentrates and Isolates	Mold Count	Pour Plate Method / BAM Online
	<i>Salmonella</i>	Presence-Absence Method / BAM Online
07.5 Flour, Corn meal, Corn grits, Semolina	Mold Count Yeast & Yeastlike fungi	Pour Plate Method / BAM Online
	Coliform Count	Pour Plate Method / BAM Online Dry Dehydratable Film Method / AOAC 16ed.1995
07.7 Soy Protein	Coliform Count	Pour Plate Method / BAM Online Dry Dehydratable Film Method / AOAC 16ed.1995
	Mold and Yeast Count	Pour Plate Method / BAM Online
	<i>Salmonella</i>	Presence-Absence Method / BAM Online
	Aerobic Plate Count	Pour Plate Method / BAM Online Dry Dehydratable Film Method / AOAC 16ed.1995
07.8 Tofu	<i>S. aureus</i>	Surface Plating Method / BAM Online
07.9 Pasta Products and Noodles Uncooked (wet and dry)	Coliform Count	Pour Plate Method / BAM Online Dry Dehydratable Film Method / AOAC 16ed.1995
	Mold and Yeast Count	Pour Plate Method / BAM Online
	<i>S. aureus</i>	Surface Plating Method / BAM Online
	<i>Salmonella</i>	Presence-Absence Method / BAM Online
	Aerobic Plate Count	Pour Plate Method / BAM Online Dry Dehydratable Film Method / AOAC 16ed.1995
07.10 Starch	Coliform Count	Pour Plate Method / BAM Online Dry Dehydratable Film Method / AOAC 16ed.1995
	Mold and Yeast Count	Pour Plate Method / BAM Online
	<i>Salmonella</i>	Presence-Absence Method / BAM Online

	Aerobic Plate Count	Pour Plate Method / BAM Online Dry Dehydratable Film Method / AOAC 16ed.1995
08 Bakery Products		
08.1 Frozen Bakery Products (ready eat) with low acid or high a _w fillings or toppings	<i>S. aureus</i>	Surface Plating Method / BAM Online
	<i>Salmonella</i>	Presence-Absence Method / 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>	Surface Plating Method / BAM Online
	<i>Salmonella</i>	Presence-Absence Method / BAM Online
08.3 Frozen and Refrigerated Doughs (Chemically leavened)	Mold Count Yeast & Yeastlike fungi	Pour Plate Method / BAM Online
	Coliform Count	Pour Plate Method / BAM Online Dry Dehydratable Film Method / AOAC 16ed.1995
	Aerobic Plate Count	Pour Plate Method / BAM Online Dry Dehydratable Film Method / AOAC 16ed.1995
	<i>Salmonella</i>	Presence-Absence Method / BAM Online
	<i>S. aureus</i>	Surface Plating Method / BAM Online
08.4 Frozen and Refrigerated Doughs	Mold Count Yeast & Yeastlike fungi	Pour Plate Method / BAM Online
	Coliform Count	Pour Plate Method / BAM Online Dry Dehydratable Film Method / AOAC 16ed.1995
	Aerobic Plate Count	Pour Plate Method / BAM Online Dry Dehydratable Film Method / AOAC 16ed.1995
08.5 Baked Goods (microbiologically sensitive types e.g. containing eggs & dairy products)	<i>S. aureus</i>	Surface Plating Method / BAM Online
	Mold and Yeast Count	Pour Plate Method / BAM Online

	Aerobic Plate Count	Pour Plate Method / BAM Online Dry Dehydratable Film Method / AOAC 16ed.1995
	Coliform Count	Pour Plate Method / BAM Online Dry Dehydratable Film Method / AOAC 16ed.1995
	<i>Salmonella</i>	Presence-Absence Method / BAM Online
09 Ready to Eat Savouries		
09.1 Snack Foods	Mold Count Yeast & Yeastlike fungi	Pour Plate Method / BAM Online
	Coliform Count	Pour Plate Method / BAM Online Dry Dehydratable Film Method / AOAC 16ed.1995
	Aerobic Plate Count	Pour Plate Method / BAM Online Dry Dehydratable Film Method / AOAC 16ed.1995
10.0 Meat and Meat Products		
10.1 Dried Animal Products	<i>S. aureus</i>	Surface Plating Method / BAM Online
	<i>Salmonella</i>	Presence-Absence Method / BAM Online
10.2 Meat paste and Paté (heat treated)	<i>Salmonella</i>	Presence-Absence Method / BAM Online
	<i>S. aureus</i>	Presence-Absence Method / BAM Online
	Coliform Count	Pour Plate Method / BAM Online Dry Dehydratable Film Method / AOAC 16ed.1995
	Aerobic Plate Count	Pour Plate Method / BAM Online Dry Dehydratable Film Method / AOAC 16ed.1995
10.3 Cold Cuts, Frozen & Chilled Hot Corn Beef, Lucheon Meat	<i>Salmonella</i>	Presence-Absence Method / BAM Online
	<i>S. aureus</i>	Surface Plating Method / BAM Online
	Aerobic Plate Count	Pour Plate Method / BAM Online Dry Dehydratable Film Method / AOAC 16ed.1995
	<i>Salmonella</i>	Presence-Absence Method / BAM Online

10.4 Packaged cooked cured/salted meat (ham, bacon)	<i>S. aureus</i>	Surface Plating Method / BAM Online
10.5 Fermented, comminuted meat, not cooked (dry & semi-dry fermented sausages)	<i>Salmonella</i>	Presence-Absence Method / BAM Online
	<i>S. aureus</i>	Surface Plating Method / BAM Online
10.6 Cooked Poultry Meat, Frozen to be reheated before eating (e.g. prepared frozen meals)	<i>Salmonella</i>	Presence-Absence Method / BAM Online
	<i>S. aureus</i>	Surface Plating Method / BAM Online
10.7 Cured/Smoked Poultry Products	<i>Salmonella</i>	Presence-Absence Method / BAM Online
	<i>S. aureus</i>	Surface Plating Method / BAM Online
10.8 Dehydrated Poultry Products	<i>Salmonella</i>	Presence-Absence Method / BAM Online
10.9 Fresh/Frozen raw Chicken (during processing)	Aerobic Plate Count	Pour Plate Method / BAM Online Dry Dehydratable Film Method / AOAC 16ed.1995
11.0 Fish and Fish Products		
11.1 Fresh Forozen Fish and Cold- Smoked	<i>S. aureus</i>	Surface Plating Method / BAM Online
	<i>Salmonella</i>	Presence-Absence Method / BAM Online
	Aerobic Plate Count	Pour Plate Method / BAM Online Dry Dehydratable Film Method / AOAC 16ed.1995
11.2 Pre-Cooked Breaded Fish	<i>S. aureus</i>	Surface Plating Method / BAM Online
	Aerobic Plate Count	Pour Plate Method / BAM Online Dry Dehydratable Film Method / AOAC 16ed.1995
11.3 Frozen Raw Crustaceans	<i>S. aureus</i>	Surface Plating Method / BAM Online
	<i>Salmonella</i>	Presence-Absence Method / BAM Online
11.4 Frozen Cooked Crustaceans	Aerobic Plate Count	Pour Plate Method / BAM Online Dry Dehydratable Film Method / AOAC 16ed.1995
11.5 Cooked, Chilled & Frozen Crabmeat	<i>S. aureus</i>	Surface Plating Method / BAM Online

	Aerobic Plate Count	Pour Plate Method / BAM Online Dry Dehydratable Film Method / AOAC 16ed.1995
11.6 Fresh and Frozen Bivalve Mollusks	<i>Salmonella</i>	Presence-Absence Method / BAM Online
	Aerobic Plate Count	Pour Plate Method / BAM Online Dry Dehydratable Film Method / AOAC 16ed.1995
12.0 Spices, Soups, Sauces, Salad, and Protein Products		
12.1 Dry Mixes for Soup and Sauces	Mold and Yeast Count	Pour Plate Method / BAM Online
	Coliform Count	Pour Plate Method / BAM Online Dry Dehydratable Film Method / AOAC 16ed.1995
	Aerobic Plate Count	Pour Plate Method / BAM Online Dry Dehydratable Film Method / AOAC 16ed.1995
	<i>Salmonella</i>	Presence-Absence Method / BAM Online
12.2 Yeast	<i>Salmonella</i>	Presence-Absence Method / BAM Online
12.3 Spices	Molds Count	Pour Plate Method / BAM Online
	Aerobic Plate Count	Pour Plate Method / BAM Online Dry Dehydratable Film Method / AOAC 16ed.1995
12.4 Spices (ready to eat)	Coliform Count	Pour Plate Method / BAM Online Dry Dehydratable Film Method / AOAC 16ed.1995
	<i>S. aureus</i>	Surface Plating Method / BAM Online
	<i>Salmonella</i>	Presence-Absence Method / BAM Online
	Molds Count	Pour Plate Method / BAM Online
	Aerobic Plate Count	Pour Plate Method / BAM Online Dry Dehydratable Film Method / AOAC 16ed.1995
12.5 Salad Dressing, pH _≤ 4.6 (e.g. Mayonaise, Thousand Island, Ranch, French)	Aerobic Plate Count	Pour Plate Method / BAM Online Dry Dehydratable Film Method / AOAC 16ed.1995
	Mold and Yeast Count	Pour Plate Method / BAM Online

	<i>Salmonella</i>	Presence-Absence Method / BAM Online
13.0 Beverages		
13.1 Non Alcoholic Beverages (e.g. ready to drink, soft drinks, iced tea, energy drinks)	Mold and Yeast Count	Pour Plate Method / BAM Online
	Coliform Count	Pour Plate Method / BAM Online Dry Dehydratable Film Method / AOAC 16ed.1995
	Aerobic Plate Count	Pour Plate Method / BAM Online Dry Dehydratable Film Method / AOAC 16ed.1995
13.2 Frozen Juice Concentrate	Aerobic Plate Count	Pour Plate Method / BAM Online Dry Dehydratable Film Method / AOAC 16ed.1995
	Mold and Yeast Count	Pour Plate Method / BAM Online
13.3 Powdered beverages	Aerobic Plate Count	Pour Plate Method / BAM Online Dry Dehydratable Film Method / AOAC 16ed.1995
	Coliform Count	Pour Plate Method / BAM Online Dry Dehydratable Film Method / AOAC 16ed.1995
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>	Presence-Absence Method / 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>	Presence-Absence Method / BAM Online
14.5 Dried and Instant Products requiring reconstitution	Aerobic Plate Count	Pour Plate Method / BAM Online Dry Dehydratable Film Method / AOAC 16ed.1995
	<i>Salmonella</i>	Presence-Absence Method / BAM Online

14.6 Dried Products requiring reconstitution and boiling before consumption	Coliform Count	Pour Plate Method / BAM Online Dry Dehydratable Film Method / AOAC 16ed.1995
	<i>Salmonella</i>	Presence-Absence Method / BAM Online
	Aerobic Plate Count	Pour Plate Method / BAM Online Dry Dehydratable Film Method / AOAC 16ed.1995
14.6 Cereal based foods for infants	Aerobic Plate Count	Pour Plate Method / BAM Online Dry Dehydratable Film Method / AOAC 16ed.1995
	<i>Salmonella</i>	Presence-Absence Method / BAM Online
IV. Water		
Bottled water	Heterotrophic Bacteria	Pour Plate Method / SMEWW 21st ed.
	Total Coliform Count	Standard Coliform Multiple Tube (MPN) Test, SMEWW 21st ed.
	<i>E.coli</i>	