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 Field of Testing : Chemical Testing and  
 Microbiological Testing

### Chemical Testing

Products	Specific Test	Method/Reference Standard
<b>I. Foods</b>		
<b>1.0 Milk and Dairy Products</b>		
01.1 Milk powder and cream powder	Moisture	Oven-drying/Gravimetric Method, AOAC 927.05, 18 <sup>th</sup> ed. 2005
01.2 Whey and whey products	Fat	Roese Gottlieb Method, AOAC 905.02, 18 <sup>th</sup> ed. 2005
01.3 Condensed milk	Protein	Kjeldahl Method, AOAC 991.22, 18 <sup>th</sup> ed. 2005
01.4 Liquid Milk (evaporated and Cream(UHT/sterilized)	Ash	Gravimetric Method, AOAC 930.30, 18 <sup>th</sup> ed. 2005
01.5 Pasteurized milk	Minerals ( Ca, Fe, Na)	Atomic Absorption Spectroscopy, AOAC 991.25, 18 <sup>th</sup> ed. 2005
01.6 Pasteurized cream		
01.7 Yogurt and other fermented milk		
01.8 Milk and buttermilk		
01.9 Cheese and cheese products (Cottage cheese, soft and semi-soft cheese)		
01.10 Processed cheese spread		
01.11 All raw milk Cheese		
<b>02.0 Fats and oils, and fat emulsions</b>		
02.1 Fats and oils essentially free from water(vegetable oils	Free fatty acid	Titrimetric Method AOCS Ca 50-40, 5 <sup>th</sup> ed. 2003

and fats, lard, tallow, fish oil and other animal fats)	Peroxide Value	Titrimetric Method, AOCS Cd 8-53, 5 <sup>th</sup> ed. 2004
	Moisture	Vacuum Oven-Drying Method, AOCS Ca 2d-25, 5 <sup>th</sup> ed. 2003
	Saponification Value	Titrimetric Method, AOCS Cd 3-25, 5 <sup>th</sup> ed. 2003
02.2 Fat emulsions mainly of type water-in-oil(butter, margarine)	Moisture	Oven-drying/Gravimetric Method, AOAC 927.05, 18 <sup>th</sup> ed. 2005
<b>04.0 Confectioneries</b>		
04.1 Cocoa powder	Moisture	Oven-drying/Gravimetric Method, AOAC 952.45, 18 <sup>th</sup> ed. 2005
04.2 Chocolate products;chocolate confectioneries		
04.3 Sugar confectioneries (hard and soft candy, nougats, etc.)	Sugar	Munson-Walker Method, AOAC 906.03, 18 <sup>th</sup> ed. 2005
04.4 Chewing gum		
04.5 Decorations and toppings (non-fruit), and sweet sauces		
<b>05.0 Fruits and vegetables, seaweeds, nuts and seeds</b>		
05.1 Frozen vegetables and fruits	Benzoate	HPLC/in-house procedure
05.2 Fermented fruits and vegetables	Sorbic Acid/Sorbate	HPLC/in-house procedure
05.3 Fruits and vegetable products in hermetically sealed container	Moisture	For Fruits-Oven-drying/Gravimetric Method, AOAC 950.151, 18 <sup>th</sup> ed. 2005 For Vegetables-Oven drying/Gravimetric Method, AOAC 911.02, 18 <sup>th</sup> ed. 2005
05.4 Dried fruits and vegetables, seaweeds, nuts and seeds	Fat	Acid Hydrolysis Method, AOAC 920.85, 18 <sup>th</sup> ed. 2005
05.5 Coconut (desiccated)		
05.6 Nut and seed puree and spreads (e.g., peanut butter)	Protein	Kjeldahl Method, AOAC 920.152, 18 <sup>th</sup> ed. 2005
05.7 Sun dried fruit	Ash	For Fruits-Gravimetric Method, AOAC 940.26, 18 <sup>th</sup> ed. 2005 For Vegetables- Gravimetric Method, AOAC 925.51, 18 <sup>th</sup> ed. 2005
05.8 Jams, jellies, marmalades and fruit fillings for pastries		
05.9 Fruit preparations (pulp, puree, fruit	Sugar	For Fruits-Munson Walker Method, AOAC 906.03, 18 <sup>th</sup> ed. 2005

toppings and coconut milk)		
<b>06.0 Egg and egg products</b>		
06.1 Egg products 06.1.1 Liquid egg products 06.1.2 Frozen egg products 06.1.3 Dried and/or heat coagulated egg products 06.3 Egg-based desserts (e.g. custard)	Moisture  Fat  Protein  Ash  Calories	Oven-drying/Gravimetric Method, AOAC 925.30, 18 <sup>th</sup> ed. 2005  Acid Hydrolysis Method, AOAC 925.32, 18 <sup>th</sup> ed. 2005  Kjeldahl Method, AOAC 925.31, 18 <sup>th</sup> ed. 2005  Gravimetric Method, AOAC 925.30, 18 <sup>th</sup> ed. 2005  By Composition in the Philippine Composition Tables (FNRI), 1997
<b>07.0 Cereals and cereal products</b>		
07.1 Breakfast cereals 07.2 Cereal/cereal grains 07.3 Cultured seeds and grains 07.4 Soya flours concentrates and isolates 07.5 Flour, corn meal, corn grits, semolina 07.6 Frozen entrees containing rice or corn flour 07.7 Soy protein 07.8 Tofu 07.9 Pasta products and noodles (e.g rice paper, rice vermicelli, soybean pastas and noodles) 07.10 Starch 07.11 Cereal and starch based desserts (e.g., rice pudding, tapioca pudding) 07.12 Batters (e.g., for breading or batters for fish or poultry)	Moisture  Fat  Protein  Ash  Sugar  Starch	Oven-drying/Gravimetric Method, AOAC 925.10, 18 <sup>th</sup> ed. 2005  Acid Hydrolysis Method, AOAC 925.85, 18 <sup>th</sup> ed. 2005  Kjeldahl Method, AOAC 925.87, 18 <sup>th</sup> ed. 2005  Gravimetric Method, AOAC 923.03, 18 <sup>th</sup> ed. 2005  Munson-Walker Method, AOAC 975.14, 18 <sup>th</sup> ed. 2005  Lane-Eynon, AOAC 968.28, 18 <sup>th</sup> ed. 2005
<b>11. 0 Fish and fish products, including mollusks, crustaceans, and echinoderms</b>		

<p>11.1.Processed fish and fish products, including mollusks, crustaceans, and echinoderms</p> <ul style="list-style-type: none"> <li>- Frozen fish and cooked, fish fillets, and fish products</li> <li>- Cooked and/or fried</li> <li>- Smoked, dried, fermented, and/or salted</li> <li>- Pickled and/or in brine</li> <li>- Semi-preserved fish and fish products (e.g, fish paste)</li> <li>- Fully preserved, including canned or fermented fish and fish products</li> <li>- Smoked, dried, canned or fermented, and/or salted</li> </ul>	<p>Moisture</p> <p>Fat</p> <p>Protein</p> <p>Ash</p>	<p>Oven-drying/ Gravimetric Method, AOAC 952.08, 18<sup>th</sup> ed. 2005</p> <p>Soxhlet Method, AOAC 948.15, 18<sup>th</sup> ed. 2005</p> <p>Kjeldahl Method, AOAC 940.25, 18<sup>th</sup> ed. 2005</p> <p>Gravimetric Method, AOAC 938.08, 18<sup>th</sup> ed. 2005</p>
<b>12. Spices, herbs, soups, sauces, salads, vinegars, seasonings and condiments</b>		
<p>12.1.Dry mixes for soup and sauces</p> <p>12.2.Yeast</p> <p>12.3.Spices</p> <p>12.4.Salad dressing (mayonnaise, thousand island, sandwich spread etc.)</p> <p>12.5.Ketchup, cheese sauce, cream sauce, brown gravy</p> <p>12.6.Fish sauce</p> <p>12.7.Soybean sauce</p> <p>12.8.Salts</p>	<p>Moisture</p> <p>Fat</p> <p>Protein</p> <p>Ash</p>	<p>Oven-drying/Gravimetric Method, AOAC 950.151 18<sup>th</sup> ed. 2005</p> <p>Gravimetric Method, AOAC 950.54, 18<sup>th</sup> ed. 2005</p> <p>Kjeldahl Method, AOAC 920.165, 18<sup>th</sup> ed. 2005</p> <p>Gravimetric Method, AOAC 941.12, 18<sup>th</sup> ed. 2005</p>
<b>13. Beverages, excluding dairy products</b>		
<p>13.1. Non-alcoholic (Canned/Bottled Fruit and vegetable juices/nectars, Energy drinks and particulated drinks, Carbonated and Non-carbonated water-</p>	<p>Moisture</p> <p>Fat</p> <p>Protein</p>	<p>Oven-drying/ Gravimetric Method, AOAC 935.29 18<sup>th</sup> ed. 2005</p> <p>Acid Hydrolysis Method, AOAC 920.85, 18<sup>th</sup> ed. 2005</p> <p>Kjeldahl Method, AOAC 950.09, 18<sup>th</sup> ed. 2005</p>

<p>based flavored drinks and concentrates(liquid or solid) for water-based flavored drinks)</p> <p>13.2. Frozen juice concentrate</p> <p>13.3. Powdered beverages</p>	<p>Ash</p>	<p>Gravimetric Method, AOAC 940.12, 18<sup>th</sup> ed. 2005</p>
<p>13.4. Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages</p>	<p>Moisture</p> <p>Fat</p> <p>Protein</p> <p>Ash</p> <p>Benzoate</p> <p>Sorbic Acid/Sorbate</p> <p>Sugar</p>	<p>Oven-drying/Gravimetric Method, AOAC 950.151, 18<sup>th</sup> ed. 2005</p> <p>Acid Hydrolysis Method, AOAC 920.85, 18<sup>th</sup> ed. 2005</p> <p>Kjeldahl Method, AOAC 920.152, 18<sup>th</sup> ed. 2005</p> <p>Gravimetric Method, AOAC 940.26, 18<sup>th</sup> ed. 2005</p> <p>HPLC/ In-house procedure</p> <p>HPLC/ In-house procedure</p> <p>Munson-Walker Method, AOAC 906.03, 18<sup>th</sup> ed. 2005</p>
<p>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)</p>	<p>Moisture</p> <p>Fat</p> <p>Protein</p> <p>Ash</p>	<p>Oven-drying/Gravimetric Method, AOAC 935.29 18<sup>th</sup> ed. 2005</p> <p>Acid Hydrolysis Method, AOAC 920.85, 18<sup>th</sup> ed. 2005</p> <p>Kjeldahl Method, AOAC 950.09, 18<sup>th</sup> ed. 2005</p> <p>Gravimetric Method AOAC 920.54, 18<sup>th</sup> ed. 2005</p>
<p><b>14. Foodstuffs intended for particular nutritional uses</b></p>		
<p>14.1. Infant formulae, follow-on formulae, and formulae for special medical purposes for infants</p> <p>14.2. Complementary foods for infants</p>	<p>Moisture</p> <p>Fat</p>	<p>Oven-drying/ Gravimetric method, AOAC 911.02, 18<sup>th</sup> ed. 2005</p> <p>Gravimetric Method, AOAC 930.09, 18<sup>th</sup> ed. 2005</p>

<p>and young children</p> <p>14.3. Dietetic foods intended for special medical purposes (excluding products of food category 14.1)</p> <p>14.4. Dietetic formulae for slimming purposes and weight reduction</p> <p>14.5. Dietetic foods (e.g supplementary foods for dietary use) excluding products of food categories 14.1-14.4 and 14.6</p> <p>14.6. Food supplements</p>	<p>Protein</p> <p>Ash</p> <p>B Vitamins</p> <p>Vitamin A</p> <p>Vitamin C</p> <p>Vitamin E</p>	<p>Kjeldahl Method, AOAC 978.04, 18<sup>th</sup> ed. 2005</p> <p>Gravimetric Method, AOAC 925.51, 18<sup>th</sup> ed. 2005</p> <p>HPLC SOP-CHRM-017/ In-house procedure</p> <p>HPLC SOP-CHRM-024/ In-house procedure</p> <p>HPLC SOP-CHRM-016/ In-house procedure</p> <p>HPLC SOP-CHRM-015/ In-house procedure</p>
<p><b>Bottled Water</b></p>	<p>Minerals – CA, Mg, Fe, Mn, Na, K, Zn</p> <p>Nitrite as Nitrogen</p> <p>pH</p> <p>Residual Chlorine</p> <p>Sulfate Content</p> <p>Total Dissolved Solids Total Suspended Solids</p> <p>Total Hardness</p> <p>Total Solids</p> <p>Turbidity</p> <p>Heavy Metals – Pb, Cd, Cu, Sb, Al, Ba, Cr, Ni, Ag, Sn</p> <p>Heavy Metals – Se, A</p>	<p>AAS/ SMEWW 22<sup>nd</sup> Ed., 2012</p> <p>UV-Vis Spectrophotometry/ SMEWW 22<sup>nd</sup> Ed., 2012</p> <p>Glass electrode method/ SMEWW 22<sup>nd</sup> Ed. 2012</p> <p>Iodometric method/ SMEWW 22<sup>nd</sup> Ed., 2012</p> <p>Precipitation/ Gravimetric/ SMEWW 22<sup>nd</sup> Ed., 2012</p> <p>Gravimetric method/ SMEWW 22<sup>nd</sup> Ed., 2012</p> <p>EDTA Titration/ SMEWW 22<sup>nd</sup> Ed., 2012</p> <p>Gravimetric/Drying/ SMEWW 22<sup>nd</sup> Ed., 2012</p> <p>UV-Vis Spectrophotometry/ SMEWW 22<sup>nd</sup> ed., 2012</p> <p>AAS-Flame Spectrophotometry/ SMEWW 22<sup>nd</sup> Ed., 2012</p> <p>AAS-MHS/ SMEWW 22<sup>nd</sup> Ed., 2012</p>

	Chromium Hexavalent  Odor  Taste	DiphenylCarbazide/ SMEWW 22 <sup>nd</sup> Ed., 2012  Sensory Evaluation/ SMEWW 22 <sup>nd</sup> Ed., 2012  Sensory Evaluation/ SMEWW 22 <sup>nd</sup> Ed., 2012
<b>Toys</b>		
1.0 Toy materials of coatings of paints, varnishes, lacquers, printing inks, polymers and similar coatings 2.0 Toy materials of polymeric and similar materials including laminates whether textile-reinforced or not but excluding textiles 3.0 Toy materials of paper and paperboard 4.0 Toy materials of natural and synthetic textiles 5.0 Toy materials of glass/ceramic/metallic materials 6.0 Toy materials whether mass-colored or not 7.0 Toy materials of materials intended to leave a trace 8.0 Toy materials of pliable materials including modelling clay and gels 9.0 Toy materials of paints, including finger paints, varnishes, lacquers, glazing powders and similar materials in solid or liquid forms	Metals and Alloys: Toxicity test / Heavy metals  Paint and related surface coatings: Heavy metals – Pb, Cd, Cr+6, Hg  Ink, dyes and pigments: Toxicity test / Heavy metals  Plastics: Heavy metals – Pb, Cd, Cr+6, Hg  Small Parts Sharp Point/Edges  Requirement for Children Toy Safety  Flammability Test  General Requirements Construction requirements  Cleanliness for Stuffing Materials  Physical and Mechanical :	CPSC-CH-E1001-08 USEPA 3540C, 3052, 3050 IEC 62321, ISO 3613  AAS/ASTM 4.3.5.1(2) F963-11, EN 71, CONEG, 16CFR Part 1303 (CPSC-CH-E1003-09.1), EN 1122  AAS/ASTM 4.3.5.1(2) F963-11, EN 71, CONEG, 16CFR Part 1303 (CPSC-CH-E1003-09.1), EN 1122 ASTM E 1645/E1613  AAS/USEPA 3052, 3050B, IEC 62321, ISO 3613/ CPSC-CH-E1002-08  16 CFR 1500 16 CFR 1501  PNS 174; EN71 Part 1; Canadian Hazardous Act; CRC c. 931; ISO 8124; 16 CFR 1501  Flaming by butane gas/PNS 1408-2; 16 CFR 1610; EN71 Part 2; 16 CFR 1500.44; BS 4569  AS 1647.1-1190; AS 1647.2; NZS 5820  Pennsylvania Regulation Chapter 44; AOAC  ASTM F963-11

	<p>Toys Chests (except labelling and/or instructional literature requirements)</p> <p>Stuffing Materials Sound Producing Toys Small Objects (except labeling and/or instructional literature requirements)</p> <p>Accessible Edges (except labeling and/or instructional literature requirements) Projections Accessible Points (except labeling and/or instructional literature requirements) Wires or Rods Nails and Fasteners Packaging Film Cords, Straps and Elastics Simulated Protective Devices (except labeling and/or instructional literature requirements)</p> <p>Toy Pacifiers Projectile Toys Teethers and Teething Toys</p> <p>Rattles with Nearly Spherical, Hemispherical or Circular Flared Ends</p> <p>Squeeze Toys Battery-Operated Toys (except labeling and/or instructional literature requirements)</p> <p>Toys intended to be attached to a Crib or Playpen (except labeling</p>	<p>ASTM F963-07e1 Section 4.27</p> <p>ASTM F963-11 Section 4.3.7 ASTM F963-11 Section 4.5</p> <p>ASTM F963-11 Section 4.6 ASTM F963-11 Section 4.7</p> <p>ASTM F963-11 Section 4.8 ASTM F963-11 Section 4.9</p> <p>ASTM F963-11 Section 4.10 ASTM F963-11 Section 4.11 ASTM F963-11 Section 4.12 ASTM F963-11 Section 4.14</p> <p>ASTM F963-11 Section 4.19</p> <p>ASTM F963-11 Section 4.20.2 ASTM F963-11 Section 4.21 ASTM F963-11 Section 4.22</p> <p>ASTM F963-11 Section 4.23.1</p> <p>ASTM F963-11 Section 4.24 ASTM F963-11 Section 4.25 (Except Clause 4.25.10)</p> <p>ASTM F963-11 Section 4.26</p>
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	and/or instructional literature requirements)	ASTM F963-11 Section 4.27 ASTM F963-11 Section 4.30 ASTM F963-11 Section 4.32 ASTM F963-11 Section 4.35 ASTM F963-11 Section 4.36
	Stuffed and Beanbag-type Toys Toy Gun Marking Certain Toys with Spherical Ends Pompoms Hemispherical-Shaped Objects	ASTM F963-11 Section 4.37  ASTM F963-11 Section 4.38
	Yo-yo Elastic Teether Toys Magnets (except labeling and/or instructional literature requirements)	

## Microbiological Testing

Products	Specific Tests	Method/ Reference
<b>I. Foods</b>		
<b>01. Milk and Dairy products</b>		
1.0 Milk powder and cream powder	Aerobic Plate Count  <i>Salmonella</i>	Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02  Conventional, CMMEF 4 <sup>th</sup> Ed. 2001
01.2 Sweetened Condensed Milk	Aerobic Plate Count  Coliform Count  Yeast and Mold Count	Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02  Petrifilm, AOAC 990.12; 991.14; 997.02  Conventional, CMMEF 4 <sup>th</sup> Ed. 2001; Petrifilm, AOAC 990.12; 991.14; 997.02
01.3 Pasteurized Milk	Aerobic Plate Count  Coliform Count	Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02

	<p><i>Listeria monocytogenes</i></p> <p><i>Salmonella</i></p>	<p>Petrifim, AOAC 990.12; 991.14; 997.02</p> <p>Conventional, BAM Online 2001</p> <p>Conventional, CMMEF 4<sup>th</sup> Ed. 2001</p>
01.4 Pasteurized cream	<p>Aerobic Plate Count</p> <p>Coliform Count</p> <p><i>Listeria monocytogenes</i></p> <p><i>Salmonella</i></p>	<p>Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>Petrifim, AOAC 990.12; 991.14; 997.02</p> <p>Conventional, BAM Online 2001</p> <p>Conventional, CMMEF 4<sup>th</sup> Ed. 2001</p>
01.5 Yogurt and other fermented milk	<p>Coliform Count</p> <p><i>Salmonella</i></p> <p><i>Staphylococcus aureus</i></p>	<p>Petrifim, AOAC 990.12; 991.14; 997.02</p> <p>Conventional, CMMEF 4<sup>th</sup> Ed. 2001</p> <p>Conventional, BAM Online 2001</p>
01.6 Cheese and Cheese Products; e.g. Cottage Cheese; Soft and semi-soft cheese	<p>Coliform Count</p> <p><i>E.coli</i></p> <p><i>Listeria monocytogenes</i></p> <p><i>Salmonella</i></p> <p><i>Staphylococcus aureus</i></p>	<p>MPN Method, BAM Online 2001</p> <p>Conventional, BAM Online 2001</p> <p>Conventional, CMMEF 4<sup>th</sup> Ed. 2001</p> <p>Conventional, BAM Online 2001</p>
01.7 Processed Cheese Spread	<p>Aerobic Plate Count</p> <p>Coliform Count</p> <p><i>Staphylococcus aureus</i></p>	<p>Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>Petrifim, AOAC 990.12; 991.14; 997.02</p> <p>Conventional, BAM Online 2001</p>

<p>01.8 All Raw Milk Cheese; Raw Milk Un-ripened cheese with moisture&gt;50%, pH&gt;5.0</p>	<p><i>Listeria monocytogenes</i></p> <p><i>Salmonella</i></p> <p><i>Staphylococcus aureus</i></p>	<p>Conventional, BAM Online 2001</p> <p>Conventional, CMMEF 4<sup>th</sup> Ed. 2001</p> <p>Conventional, BAM Online 2001</p>
<p><b>02 Fats, Oils and Fat Emulsions</b></p>		
<p>02.1 Butter (whipped, pasteurized)</p>	<p>Aerobic Plate Count</p> <p>Yeast and Mold Count</p> <p>Coliform Count</p> <p><i>Staphylococcus aureus</i></p>	<p>Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>Conventional, CMMEF 4<sup>th</sup> Ed. 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>Conventional, BAM Online 2001</p>
<p>02.2 Butter made from unpasteurized milk or milk products</p>	<p>Aerobic Plate Count</p> <p>Coliform Count E.coli</p> <p><i>Listeria monocytogenes</i></p> <p><i>Salmonella</i></p> <p><i>Staphylococcus aureus</i></p>	<p>Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>Petrifilm, AOAC 990.12; 991.14; 997.02; MPN Method, BAM Online 2001</p> <p>Conventional, BAM Online 2001</p> <p>Conventional, CMMEF 4<sup>th</sup> Ed. 2001</p> <p>Conventional, BAM Online 2001</p>

<p>02.3 Margarine</p>	<p>Aerobic Plate Count</p> <p>Fecal Coliform</p> <p>Yeast and Mold Count</p> <p><i>Listeria monocytogenes</i></p> <p><i>Salmonella</i></p> <p><i>Staphylococcus aureus</i></p>	<p>Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>MPN Method, BAM Online 2001</p> <p>Conventional, CMMEF 4<sup>th</sup> Ed. 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>Conventional, BAM Online 2001</p> <p>Conventional, CMMEF 4<sup>th</sup> Ed. 2001</p> <p>Conventional, BAM Online 2001</p>
<p><b>03. Edible Ices, Including Sherbet and Sorbet</b></p>		
<p>03.1 Ice Cream &amp; Sherbet (plain and flavored)</p>	<p>Aerobic Plate Count</p> <p>Coliform Count</p> <p><i>Listeria monocytogenes</i></p> <p><i>Salmonella</i></p> <p><i>Staphylococcus aureus</i></p>	<p>Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>Conventional, BAM Online 2001</p> <p>Conventional, CMMEF 4<sup>th</sup> Ed. 2001</p> <p>Conventional, BAM Online 2001</p>

<p>03.2 Ice Cream with added ingredients (nuts, fruits, cocoa)</p>	<p>Aerobic Plate Count</p> <p>Coliform Count</p> <p><i>Listeria monocytogenes</i></p> <p><i>Salmonella</i></p> <p><i>Staphylococcus aureus</i></p>	<p>Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>Conventional, BAM Online 2001</p> <p>Conventional, CMMEF 4<sup>th</sup> Ed. 2001</p> <p>Conventional, BAM Online 2001</p>
<p>03.3 Flavored Ice</p>	<p>Aerobic Plate Count</p> <p>Coliform Count</p> <p>Yeast and Mold Count</p> <p><i>Salmonella</i></p>	<p>Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>MPN Method, BAM Online 2001</p> <p>Conventional, CMMEF 4<sup>th</sup> Ed. 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>Conventional, CMMEF 4<sup>th</sup> Ed. 2001</p>
<p><b>04. Confectioneries</b></p>		
<p>04.1 Cocoa Powder</p>	<p>Aerobic Plate Count</p> <p>Molds Count</p> <p>Coliform Count</p> <p><i>Salmonella</i></p>	<p>Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>Conventional, CMMEF 4<sup>th</sup> Ed. 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>MPN Method, BAM Online 2001</p> <p>Conventional, CMMEF 4<sup>th</sup> Ed. 2001</p>

<p>04.2 Chocolate Products</p>	<p>Aerobic Plate Count</p> <p>Molds Count</p> <p>Coliform Count</p> <p><i>Salmonella</i></p>	<p>Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>Conventional, CMMEF 4<sup>th</sup> Ed. 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>MPN Method, BAM Online 2001</p> <p>Conventional, CMMEF 4<sup>th</sup> Ed. 2001</p>
<p>04.3 Chocolate Confectionaries (chocolate bars, blocks, bonbons)</p>	<p>Aerobic Plate Count</p> <p>Molds Count</p> <p>Coliform Count</p> <p><i>Salmonella</i></p>	<p>Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>Conventional, CMMEF 4<sup>th</sup> Ed. 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>MPN Method, BAM Online 2001</p> <p>Conventional, CMMEF 4<sup>th</sup> Ed. 2001</p>
<p>04.4 Sugar Confectionaries (Hard and soft candies, toffees, caramel, fondants, creams, nougats and pastes)</p>	<p>Aerobic Plate Count</p> <p>Molds Count</p> <p>Coliform Count</p> <p><i>Salmonella</i></p>	<p>Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>Conventional, CMMEF 4<sup>th</sup> Ed. 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>MPN Method, BAM Online 2001</p> <p>Conventional, CMMEF 4<sup>th</sup> Ed. 2001</p>
<p><b>05. Fruits and Vegetables, Nuts and Seeds</b></p>		
<p>05.1 Fermented Vegetables, Ready to Eat (e.g. Kimchi)</p>	<p>Coliform Count E.coli</p> <p>Yeast and Mold Count</p> <p><i>Salmonella</i></p>	<p>MPN Method, BAM Online 2001</p> <p>Conventional, CMMEF 4<sup>th</sup> Ed. 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>Conventional, CMMEF 4<sup>th</sup> Ed. 2001</p>

	<i>Staphylococcus aureus</i>	Conventional, BAM Online 2001
05.2 Dried Vegetables	E.coli	MPN Method, BAM Online 2001
05.2 Peanut Butter and other Nut Butters	<i>Salmonella</i>	Conventional, CMMEF 4 <sup>th</sup> Ed. 2001
05.4 Sun Dried Fruits	Molds Count	Conventional, CMMEF 4 <sup>th</sup> Ed. 2001; Petrifilm, AOAC 990.12; 991.14; 997.02
	E.coli	MPN Method, BAM Online 2001
<b>06. Egg and Egg Products</b>		
06.1 Pasteurized Egg Products	Aerobic Plate Count	Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02
	Coliform Count	Petrifilm, AOAC 990.12; 991.14; 997.02
	Yeast and Molds Count	Conventional, CMMEF 4 <sup>th</sup> Ed. 2001; Petrifilm, AOAC 990.12; 991.14; 997.02
	<i>Salmonella</i>	Conventional, CMMEF 4 <sup>th</sup> Ed. 2001
<b>07. Cereals and Cereal Products</b>		
07.1 Breakfast cereals	Aerobic Plate Count	Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02
	Coliform Count	Petrifilm, AOAC 990.12; 991.14; 997.02
	Yeast Count Molds Count	Conventional, CMMEF 4 <sup>th</sup> Ed. 2001; Petrifilm, AOAC 990.12; 991.14; 997.02

07.2 Cereals/Cereal Grains	Aerobic Plate Count  Coliform Count <i>E.coli</i>  Yeast and Mold Count	Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02  Petrifilm, AOAC 990.12; 991.14; 997.02; MPN Method, BAM Online 2001 Conventional, CMMEF 4 <sup>th</sup> Ed. 2001; Petrifilm, AOAC 990.12; 991.14; 997.02
07.3 Soya Flours, Concentrates and Isolates	Molds Count  Salmonella	Conventional, CMMEF 4 <sup>th</sup> Ed. 2001; Petrifilm, AOAC 990.12; 991.14; 997.02  Conventional, CMMEF 4 <sup>th</sup> Ed. 2001
07.4 Flour, Corn meal, Corn grits, Semolina	Yeast Count Molds Count  Coliform Count	Conventional, CMMEF 4 <sup>th</sup> Ed. 2001; Petrifilm, AOAC 990.12; 991.14; 997.02  Petrifilm, AOAC 990.12; 991.14; 997.02
07.5 Soy Protein	Aerobic Plate Count  Coliform Count <i>E.coli</i>  Yeast and Molds Count  <i>Salmonella</i>	Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02  MPN Method, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02  Conventional, CMMEF 4 <sup>th</sup> Ed. 2001; Petrifilm, AOAC 990.12; 991.14; 997.02  Conventional, CMMEF 4 <sup>th</sup> Ed. 2001
07.6 Tofu	<i>E.coli</i>  <i>Staphylococcus aureus</i>	MPN Method, BAM Online 2001  Conventional Method, BAM Online 2001
07.7 Pasta Products and Noodles Uncooked (wet and dry)	Aerobic Plate Count  Coliform Count	Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02  Petrifilm, AOAC 990.12; 991.14; 997.02



	<p>Yeast and Molds Count</p> <p><i>Salmonella</i></p> <p><i>Staphylococcus aureus</i></p>	<p>Conventional, CMMEF 4<sup>th</sup> Ed. 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>Conventional, CMMEF 4<sup>th</sup> Ed. 2001</p> <p>Conventional Method, BAM Online 2001</p>
07.8 Starch	<p>Aerobic Plate Count</p> <p>Coliform Count</p> <p>Yeast and Molds Count</p> <p><i>Salmonella</i></p>	<p>Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>Conventional, CMMEF 4<sup>th</sup> Ed. 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>Conventional, CMMEF 4<sup>th</sup> Ed. 2001</p>
<b>08. Bakery Products</b>		
08.1 Frozen Bakery products (ready to eat) with low-acid or high $a_w$ fillings or toppings	<p><i>Salmonella</i></p> <p><i>Staphylococcus aureus</i></p>	<p>Conventional, CMMEF 4<sup>th</sup> Ed. 2001</p> <p>Conventional Method, BAM Online 2001</p>
08.2 Frozen Bakery products (ready to eat) with low-acid or high $a_w$ fillings or toppings	<p><i>Salmonella</i></p> <p><i>Staphylococcus aureus</i></p>	<p>Conventional, CMMEF 4<sup>th</sup> Ed. 2001</p> <p>Conventional Method, BAM Online 2001</p>
08.3 Frozen and Refrigerated Doughs (Chemically leavened)	<p>Aerobic Plate Count</p> <p>Coliform Count E.coli</p> <p>Yeast Count Mold Count</p>	<p>Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>MPN Method, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>Conventional, CMMEF 4<sup>th</sup> Ed. 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p>

	<p><i>Salmonella</i></p> <p><i>Staphylococcus aureus</i></p>	<p>Conventional, CMMEF 4<sup>th</sup> Ed. 2001</p> <p>Conventional, BAM Online 2001</p>
08.4 Frozen and Refrigerated Doughs	<p>Aerobic Plate Count</p> <p>Coliform Count</p> <p>Yeast Count Mold Count</p>	<p>Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>Conventional, CMMEF 4<sup>th</sup> Ed. 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p>
08.5 Baked Goods	<p>Aerobic Plate Count</p> <p>Coliform Count</p> <p>Yeast and Mold Count</p> <p><i>Staphylococcus aureus</i></p>	<p>Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>Conventional, CMMEF 4<sup>th</sup> Ed. 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>Conventional, BAM Online 2001</p>
08.4 Coated or Filled, Dried Shelf-Stable Biscuits	<p>Coliform Count</p> <p><i>Salmonella</i></p>	<p>MPN Method, BAM Online 2001</p> <p>Conventional, CMMEF 4<sup>th</sup> Ed. 2001</p>
<b>09. Ready to Eat Savouries</b>		

09.1 Snack Foods	<p>Aerobic Plate Count</p> <p>Yeast Count Mold Count</p> <p>Coliform Count</p>	<p>Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>Conventional, CMMEF 4<sup>th</sup> Ed. 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>Petrifilm, AOAC 990.12; 991.14; 997.02</p>
<b>10. Fish and Fish Products</b>		
10.1 Fresh and Frozen Fish and Cold-Smoked	<p>Aerobic Plate Count</p> <p>E.coli</p> <p><i>Salmonella</i></p> <p><i>Staphylococcus aureus</i></p>	<p>Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>MPN Method, BAM Online 2001</p> <p>Conventional, CMMEF 4<sup>th</sup> Ed. 2001</p> <p>Conventional, BAM Online 2001</p>
10.2 Pre-Cooked Breaded Fish	<p>Aerobic Plate Count</p> <p>E.coli</p> <p><i>Staphylococcus aureus</i></p>	<p>Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>MPN Method, BAM Online 2001</p> <p>Conventional, BAM Online 2001</p>
10.3 Frozen Raw Crustaceans	<p>Aerobic Plate Count</p> <p>E.coli</p> <p><i>Salmonella</i></p> <p><i>Staphylococcus aureus</i></p>	<p>Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>MPN Method, BAM Online 2001</p> <p>Conventional, CMMEF 4<sup>th</sup> Ed. 2001</p> <p>Conventional, BAM Online 2001</p>

10.4 Frozen Cooked Crustaceans	<p>Aerobic Plate Count</p> <p>E.coli</p> <p><i>Salmonella</i></p> <p><i>Staphylococcus aureus</i></p>	<p>Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>MPN Method, BAM Online 2001</p> <p>Conventional Method, BAM Online</p> <p>Conventional, BAM Online 2001</p>
10.5 Cooked, Chilled and Frozen Crabmeat	<p>Aerobic Plate Count</p> <p>E.coli</p> <p><i>Staphylococcus aureus</i></p>	<p>Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>MPN Method, BAM Online 2001</p> <p>Conventional, BAM Online 2001</p>
10.6 Fresh and Frozen Bivalve Molluscs	<p>Aerobic Plate Count</p> <p>E.coli</p> <p><i>Salmonella</i></p>	<p>Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>MPN Method, BAM Online 2001</p> <p>Conventional, CMMEF 4<sup>th</sup> Ed. 2001</p>
<b>11. Spices, Soups, Sauces, Salads and Protein Products</b>		
11.1 Dry Mixes for Soup and Sauces	<p>Aerobic Plate Count</p> <p>Coliform count</p> <p>Yeast and Mold Count</p> <p><i>Salmonella</i></p>	<p>Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>Conventional, CMMEF 4<sup>th</sup> Ed. 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>Conventional, CMMEF 4<sup>th</sup> Ed. 2001</p>
11.2 Yeast	<p><i>Salmonella</i></p>	<p>Conventional, CMMEF 4<sup>th</sup> Ed. 2001</p>

11.3 Spices	<p>Aerobic Plate Count</p> <p>Molds Count</p>	<p>Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>Conventional, CMMEF 4<sup>th</sup> Ed. 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p>
11.4 Spices (ready to eat)	<p>Aerobic Plate Count</p> <p>Coliform count</p> <p>Mold Count</p> <p><i>Salmonella</i></p> <p><i>Staphylococcus aureus</i></p>	<p>Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>Conventional, CMMEF 4<sup>th</sup> Ed. 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>Conventional, CMMEF 4<sup>th</sup> Ed. 2001</p> <p>Conventional, BAM Online 2001</p>
11.5 Salad Dressing (e.g. Mayonnaise, Thousand Island, Ranch, French)	<p>Aerobic Plate Count</p> <p>Yeast and Mold Count</p> <p><i>Listeria monocytogenes</i></p> <p><i>Salmonella</i></p>	<p>Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>Conventional, CMMEF 4<sup>th</sup> Ed. 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>Conventional Method, BAM Online</p> <p>Conventional, CMMEF 4<sup>th</sup> Ed. 2001</p>
<b>12. Beverages</b>		
12.1 Non-alcoholic beverages (canned/bottled fruit and vegetable juices, energy drinks and particulated drinks, carbonated and non-	<p>Aerobic Plate Count</p> <p>Coliform count</p>	<p>Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02</p> <p>Petrifilm, AOAC 990.12; 991.14; 997.02</p>

carbonated water-based flavoured drinks and concentrates (liquid or solid) for water-based flavoured drinks)	Yeast and Mold Count	Conventional, CMMEF 4 <sup>th</sup> Ed. 2001; Petrifilm, AOAC 990.12; 991.14; 997.02
12.2 Frozen Juice Concentrate	Aerobic Plate Count  Yeast and Mold Count	Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02  Conventional, CMMEF 4 <sup>th</sup> Ed. 2001; Petrifilm, AOAC 990.12; 991.14; 997.02
12.3 Powdered Beverages (e.g. Iced tea, powdered juice/mixes)	Aerobic Plate Count  Coliform count	Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02  Petrifilm, AOAC 990.12; 991.14; 997.02
<b>13. Food for Infants and Young Children</b>		
13.1 Powdered Infant Formula with or without added Lactic acid producing cultures (intended for 0 to 6 months)	<i>Salmonella</i>  Coliform count E.coli	Conventional, CMMEF 4 <sup>th</sup> Ed. 2001  MPN Method, BAM Online 2001
13.2 Follow-up Formula/ Milk Supplement (Intended for infants 6 months on and for young children 12-36 months of age)	<i>Salmonella</i>  Coliform count E.coli	Conventional, CMMEF 4 <sup>th</sup> Ed. 2001  MPN Method, BAM Online 2001
13.3 Dried and Instant products requiring reconstitution	Aerobic Plate Count  Coliform count  <i>Listeria monocytogenes</i>  <i>Salmonella</i>	Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02  MPN Method, BAM Online 2001  Conventional Method, BAM Online  Conventional, CMMEF 4 <sup>th</sup> Ed. 2001

13.4 Dried products requiring reconstitution and boiling before consumption	Aerobic Plate Count  Coliform count  <i>Salmonella</i>	Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02  Petrifilm, AOAC 990.12; 991.14; 997.02  Conventional, CMMEF 4 <sup>th</sup> Ed. 2001
13.5 Cereal based foods for infants	Aerobic Plate Count  Coliform count  <i>Salmonella</i>	Conventional, BAM Online 2001; Petrifilm, AOAC 990.12; 991.14; 997.02  MPN Method, BAM Online 2001  Conventional, CMMEF 4 <sup>th</sup> Ed. 2001
<b>14. Test on Human Drugs, biological products and Medical Devices</b>		
14.1 Herbal and Pharmaceutical Products	Aerobic Plate Count  E.coli detection  Yeast and Mold Count <i>Pseudomonas aeruginosa</i>  <i>Salmonella</i>  <i>Staphylococcus aureus</i>	Pour Plate Method, USP XXXV 2012  Conventional, USP XXXV 2012  Pour Plate, USP XXXV 2012  Conventional, USP XXXV 2012  Conventional, USP XXXV 2012  Conventional, USP XXXV 2012
<b>15. Cosmetics, Perfumes and Essential Oils</b>		
15.1 Cosmetic products	Aerobic Plate Count  E.coli detection  Yeast and Mold Count <i>Pseudomonas aeruginosa</i>  <i>Staphylococcus aureus</i>	Spread Plate, BAM Online 2001/SASO  Conventional, ISO 21150  Spread Plate, BAM Online 2001/SASO  Conventional, ISO 22717  Conventional, ISO 22718
<b>16. Water</b>		

<p>16.1 Bottled water</p>	<p>Heterotrophic Plate Count</p> <p>Coliform count E.coli</p> <p><i>Pseudomonas aeruginosa</i></p> <p><i>Fecal streptococci</i></p>	<p>Pour Plate, SMEWW 21<sup>st</sup> Ed. 2012</p> <p>MPN Method, SMEWW 21<sup>st</sup> Ed. 2012</p> <p>MPN Method, SMEWW 21<sup>st</sup> Ed. 2012</p> <p>MPN Method, SMEWW 21<sup>st</sup> Ed. 2012</p>
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