

11. Department of Science and Technology – XII (Satellite Laboratory) Regional Standards and Testing Laboratory

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Field of Testing : Microbiological Testing

Microbiological Testing

Products	Specific Tests	Method/ Reference
I. Foods		
1.0 Milk and Dairy Products		
01.1 Milk Powder	Aerobic Plate Count Yeast and Mold Count Coliform Count Fecal Coliform Count <i>Escherichia coli</i> Count	BAM/Pour Plate Method BAM/Pour Plate Method BAM/MPN BAM/MPN In-house/Fluorocult™
01.2 Sweetened condensed milk		
01.3 Liquid milk (evaporated or ready to drink) and cream (UHT/sterilized)		
01.4 Pasteurized milk		
01.5 Pasteurized cream		
01.6 Yogurt and other fermented milk		
01.7 Cheese and cheese products; e.g., Cottage cheese, soft and semi-soft cheese (moisture > 39%, pH > 5)		
01.8 Processed cheese spread		
01.9 All raw milk cheese; raw milk unripened cheese with moisture > 50%, pH > 5.0		
02.0 Fats and oils, and fat emulsions		

02.1 Butter (whipped, pasteurized)	Aerobic Plate Count Yeast and Mold Count Coliform Count Fecal Coliform Count Escherichia coli Count	BAM/Pour Plate Method BAM/Pour Plate Method BAM/MPN BAM/MPN In-house/Fluorocult™
02.2 Butter made from unpasteurized milk or milk products		
02.3 Margarine		
03.0 Edible ices, including sherbet and sorbet		
03.1 Ice cream and sherbet (plain and flavoured)	Aerobic Plate Count Yeast and Mold Count Coliform Count Fecal Coliform Count Escherichia coli Count	BAM/Pour Plate Method BAM/Pour Plate Method BAM/MPN BAM/MPN In-house/Fluorocult™
03.2 Ice cream with added ingredient (nuts, fruits, cocoa etc.)		
03.3 Flavored ice (e.g., Ice candy)		
04.0 Confectioneries		
04.1 Cocoa powder	Aerobic Plate Count Yeast and Mold Count Coliform Count Fecal Coliform Count Escherichia coli Count	BAM/Pour Plate Method BAM/Pour Plate Method BAM/MPN BAM/MPN In-house/Fluorocult™
04.2 Chocolate products		
04.3 Chocolate confectioneries (chocolate bars, blocks and bonbon)		
04.4 Sugar confectioneries (hard and soft candies, toffees, caramel, fondants, creams, nougats and pastes)	Aerobic Plate Count Yeast and Mold Count Coliform Count Fecal Coliform Count Escherichia coli Count	BAM/Pour Plate Method BAM/Pour Plate Method BAM/MPN BAM/MPN In-house/Fluorocult™
05.0 Fruits and vegetables, nuts and seeds		
05.1 Frozen vegetables and fruits (pH > 4.5)	Aerobic Plate Count Yeast and Mold Count Coliform Count Fecal Coliform Count Escherichia coli Count	BAM/Pour Plate Method BAM/Pour Plate Method BAM/MPN BAM/MPN In-house/Fluorocult™
05.2 Fermented fruits and vegetables, Ready to Eat (e.g., Kimchi)		
05.3 Fruits and vegetable products in hermetically sealed container (thermally processed)		
05.4 Dried vegetables		
05.5 Coconut (desiccated)		
05.6 Peanut Butter & other Nut Butters		
05.7 Sun dried fruit		

06.0 Egg and egg products		
06.1 Pasteurized egg products (liquid, frozen or dried)	Aerobic Plate Count Yeast and Mold Count Coliform Count Fecal Coliform Count Escherichia coli Count	BAM/Pour Plate Method BAM/Pour Plate Method BAM/MPN BAM/MPN In-house/Fluorocult™
07.0 Cereals and cereal products		
07.1 Breakfast cereals	Aerobic Plate Count Yeast and Mold Count Coliform Count Fecal Coliform Count Escherichia coli Count	BAM/Pour Plate Method BAM/Pour Plate Method BAM/MPN BAM/MPN In-house/Fluorocult™
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 Uncooked (wet and dry)		
07.10 Starch		
09.0 Ready-to-eat savouries		
09.1 Snacks foods	Aerobic Plate Count Yeast and Mold Count Coliform Count Fecal Coliform Count Escherichia coli Count	BAM/Pour Plate Method BAM/Pour Plate Method BAM/MPN BAM/MPN In-house/Fluorocult™
10.0 Meat and meat products		
10.1 Dried animal products	Aerobic Plate Count Yeast and Mold Count Coliform Count Fecal Coliform Count Escherichia coli Count	BAM/Pour Plate Method BAM/Pour Plate Method BAM/MPN BAM/MPN In-house/Fluorocult™
10.2 Meat paste and pate (heat treated)		
10.3 Cold cuts, frozen and chilled hotdogs, corned beef, luncheon meat		

10.4 Packaged cooked cured/salted meat (ham, bacon)		
10.5 Fermented, comminuted meat, not cooked (dry and semi-dry fermented sausages)		
10.6 Cooked poultry meat, frozen to be re-heated before eating (e.g., prepared frozen meals)		
10.7 Cured/smoked poultry meat		
10.8 Dehydrated poultry products		
10.9 Fresh/frozen raw chicken (during processing)		
10.10 Meat products in hermetically sealed containers		
11.0 Fish and fish products		
11.1 Fresh frozen fish and cold-smoked	Aerobic Plate Count Yeast and Mold Count Coliform Count Fecal Coliform Count Escherichia coli Count	BAM/Pour Plate Method BAM/Pour Plate Method BAM/MPN BAM/MPN In-house/Fluorocult™
11.2 Pre-cooked breaded and fish		
11.3 Frozen raw crustaceans		
11.4 Frozen cooked crustaceans		
11.5 Cooked, chilled and frozen crabmeat		
11.6 Fresh and frozen bivalve molluscs		
11.7 Fish and shellfish in hermetically sealed containers		
12.0 Spices, soups, sauces, salads and protein products		
12.1 Dry mixes for soup and sauces	Aerobic Plate Count Yeast and Mold Count Coliform Count Fecal Coliform Count Escherichia coli Count	BAM/Pour Plate Method BAM/Pour Plate Method BAM/MPN BAM/MPN In-house/Fluorocult™
12.2 Yeast		
12.3 Spices		
12.4 Spices (ready to eat)		

12.5 Salad dressing (Mayonnaise, Thousand Island, Ranch, French etc.)	Aerobic Plate Count Yeast and Mold Count Coliform Count Fecal Coliform Count <i>Escherichia coli</i> Count	BAM/Pour Plate Method BAM/Pour Plate Method BAM/MPN BAM/MPN In-house/Fluorocult™
IV. Water		
1.0 Bottled water	Heterotrophic Plate Count	SMEWW 22nd ed./ Pour Plate Method
	Total Coliform Count	SMEWW 22nd ed./ MTFT
	Fecal Coliform Count	SMEWW 22nd ed./ MTFT
	<i>Escherichia coli</i> Count	SMEWW 22nd ed./ Chromogenic

Legend to Reference Methods

AOAC – Association of Official Analytical Chemists

BAM - Bacteriological Analytical Manual

SMEWW - Standard Methods for Examination of Water and Wastewater

***** Nothing Follows *****