

13. Qualibet Testing Services Corporation

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Field of Testing	:	Chemical Testing and Microbiological Testing

Chemical Testing

Products	Specific Tests	Method/ Reference
I. Foods		
.01 Cereal and cereal products <ol style="list-style-type: none"> 1. Breakfast cereals 2. Cereal/cereal grains 5. Flour, corn meal, corn grits, semolina 	Protein	Kjeldahl Method /Tecator
.02 Nuts and nut products <ol style="list-style-type: none"> 1. Peanut butter and other nut butters 	Fiber	Fibertech Tecator
.03 Dairy products <ol style="list-style-type: none"> 1. All cheese made from pasteurized milk (cottage cheese, soft & semi-solid cheese) 2. Processed cheese spread 6. Milk powders (whole, nonfat or filled milk, buttermilk, whey & whey protein concentrate) 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 	Fat Moisture	Acid Hydrolysis In-house procedure Oven Drying Method AOAC 930.15, 19 th Ed. 2012
.04 Meat and meat products <ol style="list-style-type: none"> 1. Dried animal products 	Ash	Ignition AOAC 942.05, 19 th Ed. 2005

<ol style="list-style-type: none"> 1. Cocoa powder 2. Chocolate products 3. Chocolate confectioneries (chocolate bars, blocks, bonbons) 4. Sugar confectioneries (hard and soft candies, toffees, caramel, fondants, creams, nougats and pastes) 	Fiber	Fibertech Tecator
<p>.08 Fruits, jams and other fruit products</p> <ol style="list-style-type: none"> 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 	Fat	Acid Hydrolysis In-house procedure
<p>.09 Vegetables and vegetable products</p> <ol style="list-style-type: none"> 1. Frozen vegetables 2. Dried vegetables 3. Vegetables in vinegar, oil, brine, or soybean sauce 4. Canned or bottled (pasteurized) or retort pouch vegetables 5. Fermented vegetable 6. Cooked or fried vegetables 	Moisture	Oven Drying Method AOAC 930.15, 19 th Ed. 2012
<p>.13 Edible fats and oils</p> <ol style="list-style-type: none"> 1. Butter (whipped, pasteurized) 2. Butter made from unpasteurized milk and milk products 3. Fats and oils essentially free from water (vegetable oils and fats, lard, tallow, fish oil, and other animal fats) 	Ash	Ignition AOAC 942.05, 19 th Ed. 2005
	Protein	Kjeldahl Method /Tecator

<p>4. Fat spreads, dairy fat spreads and blended spreads</p> <p>.14 Margarine</p> <p>.15 Eggs and eggs products</p> <ol style="list-style-type: none"> 1. Egg products (liquid, frozen, dried) 2. Preserved eggs, including alkaline, salted, and canned eggs 3. Egg-based desserts (e.g. custard) <p>.24 Sauce, spices and condiments</p> <ol style="list-style-type: none"> 1. Dry mixes for soup and sauces 2. Yeast 3. Spices and herbs 4. Salad dressing (e.g. Mayonaise, Thousand island, Mustard) 5. Vinegars 6. Salt 7. Sauces and like products (e.g. fish sauce) 8. Soybean-based seasonings and condiments (e.g. soy sauce) 	<p>Fiber</p> <p>Fat</p> <p>Moisture</p> <p>Ash</p>	<p>Fibertech Tecator</p> <p>Acid Hydrolysis In-house procedure</p> <p>Oven Drying Method AOAC 930.15, 19th Ed. 2012</p> <p>Ignition AOAC 942.05, 19th Ed. 2005</p>
<p>.21 Vitamins in foods</p>	<p>Vitamin A</p>	<p>In- House Validated Method, High Performance Liquid Chromatography (Modified USP 34:2011)</p>

III. Drugs and Pharmaceuticals		
.01 Drugs 04 Medicinal and veterinary preparations .05 Vitamins .06 Antibiotics	Amoxicillin	In- House Validated Method, High Performance Liquid Chromatography (Modified USP 34:2011)
	Dimetridazole	Spectrophoto-metry (USP 34:2011)
	Enfloxacin	In- House Validated Method, High Performance Liquid Chromatography (Modified USP 34:2011)
	Paracetamol	In- House Validated Method, High Performance Liquid Chromatography (Modified USP 34:2011)

Microbiological Testing

Products	Specific Tests	Method/ Reference
I. FOODS		
01.0 Milk and Dairy products		
01.1 Milk powder	Aerobic Plate Count	Pour Plate Method CMMEF 4 th ed., APHA 2001
01.2 Sweetened condensed milk		
01.3 Liquid milk (evaporated or ready to drink) and cream (UHT/sterilized)		
01.4 Pasteurized milk	Yeast and Mold Count	Spread Plate Count Method, CMMEF 4 th ed., APHA 2001
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 \geq 39%, pH>5)		
01.8 Processed cheese spread	Total Coliform	MTFT, CMMEF 4 th ed., APHA 2001

<p>02.0 Fats and oils, and fat emulsions</p> <p>02.1 Butter (whipped, pasteurized)</p> <p>02.2 Butter made from unpasteurized milk or milk products</p> <p>02.3 Margarine</p>	<p>Fecal Coliform</p>	<p>MTFT, CMMEF 4th ed., APHA 2001</p>
<p>03.0 Edible ices, including sherbet and sorbet</p> <p>03.1 Ice cream and sherbet (plain and flavoured)</p> <p>03.2 Ice cream with added ingredient (nuts, fruits, cocoa etc.)</p> <p>03.3 Flavored ice (e.g. Ice candy)</p>		
<p>04.0 Confectioneries</p> <p>04.1 Cocoa powder</p> <p>04.2 Chocolate products</p> <p>04.3 Chocolate confectioneries (chocolate bars, blocks and bonbon)</p> <p>04.4 Sugar confectioneries (hard and soft candies, toffees, caramel, fondants, creams, nougats and pastes)</p>		

12.1 Dry mixes for soup and sauces 12.2 Yeast 12.3 Spices 12.4 Spices (ready to eat) 12.5 Salad dressing (Mayonnaise, Thousand Island, Ranch, French etc.)		
13.0 Beverages 13.1 Non-alcoholic beverages (e.g. Ready to drink softdrinks, iced tea, energy drinks) 13.2 Frozen juice concentrate 13.3 Powdered beverages (e.g. iced tea, powdered juices/mixes)		
II. DRUGS AND PHARMACEUTICALS	Aerobic Plate Count	Pour Plate Method USP 39:2016
	Yeast and Mold Count	Pour Plate Method USP 39:2016
IV. WATER		
1. Bottled water	Heterotrophic Plate Count Total Coliform Count Fecal Coliform count	MTFT, SMEWW, APHA 2012

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* *****