## 13. Qualibet Testing Services Corporation

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## **Chemical Testing**

Products	Specific Tests	Method/ Reference
I. Foods		
.01 Cereal and cereal products		
<ol> <li>Breakfast cereals</li> </ol>	Protein	Kjeldahl Method /Tecator
<ol><li>Cereal/cereal grains</li></ol>		
<ol><li>Flour, corn meal, corn grits, semolina</li></ol>		
.02 Nuts and nut products		
<ol> <li>Peanut butter and other nut</li> </ol>		Fibertech
butters	Fiber	Tecator
.03 Dairy products		
<ol> <li>All cheese made from</li> </ol>		
pasteurized milk (cottage		
cheese, soft & semi-solid		
cheese)		
<ol><li>Processed cheese spread</li></ol>		Acid Hydrolyis
6. Milk powders (whole, nonfat	Fat	In-house procedure
or filled milk, buttermilk, whey		
& whey protein concentrate)		
7. Sweetened Condensed milk		
8. Liquid Milk (evaporated or		
Ready To Drink) and Cream (Ultra Heat	Moisture	Oven Drying Method
Temperature/sterilized)	MOBIULE	AOAC 930.15, 19 <sup>th</sup> Ed. 2012
9. Pasteurized milk		710710710717 23.2012
10. Pasteurized cream		
11. Yogurt and other fermented		
milk		
.04 Meat and meat products	Ash	Ignition
Dried animal products	, (01)	AOAC 942.05, 19 <sup>th</sup> Ed. 2005
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Meat paste and pate' (heat treated)     Cold outs frozen and shilled.		
<ol> <li>Cold cuts, frozen and chilled hotdogs, corned beef, luncheon meat</li> </ol>	Protein	Kjeldahl Method / Tecator
4. Packaged cooked cured/salted meat (ham,		
bacon) 5. Fermented, comminuted		
meat, not cooked (dry and semi-dry fermented		Fibertech
sausages) 6. Cooked poultry meat, frozen to be re-heated before	Fiber	Tecator
eating (e.g. prepared frozen meals)		
7. Cooked poultry meat, frozen , ready-to-eat (e.g. turkey rolls)		
<ul><li>8. Cured/smoked poultry meat</li><li>9. Dehydrated poultry products</li></ul>		
10. Fresh/frozen raw chicken	Fat	Acid Hydrolyis
(during processing) 11. Meat products in	-	In-house procedure
hermetically sealed containers		
.05 Fish and fish products, including molluscs,		
crustaceans, and		
echinoderms  5. Fish and shellfish products in		
hermitically sealed	Moisture	Oven Drying Method AOAC 930.15, 19 <sup>th</sup> Ed. 2012
containers		
.06 Sugar and sugar products		
<ol> <li>Refined and raw sugars</li> <li>Brown sugar</li> </ol>		
3. Sugar solutions and syrups		
<ol> <li>Other sugars and syrups</li> <li>(e.g. xylose, maple syrup,</li> </ol>		
sugar toppings)	Ash	Ignition
5. Honey		AOAC 942.05, 19 <sup>th</sup> Ed. 2005
6. Table-top sweeteners, including those containing		
high-intensity sweeteners		
.07 Confectioneries	Protein	Kjeldahl Method /Tecator

1.	Cocoa powder		
2.	Chocolate products		
3.	Chocolate confectioneries		
	(chocolate bars, blocks,		
	bonbons)		
4.	Sugar confectioneries (hard		
	and soft candies, toffees,		
	caramel, fondants, creams,	Fiber	Fibertech
	nougats and pastes)		Tecator
.08 Fruit	s, jams and other fruit		
	lucts		
-	Frozen fruits		
	Coconut (desiccated)		
	Sun dried fruit		
	Jams, jellies, marmalades		
	Fruit-based spreads		
	Candied fruit		
	Fruit preparations ( pulp,	Γα. <del>t</del>	A ciel I hydrobia
, ·	purees, fruit toppings and	Fat	Acid Hydrolyis In-house procedure
	coconut milk)		In-noose procedure
8	Fermented fruit products		
	Fruit fillings for pastries		
, ·	Tron minigo for pasmos		
ne Vec	otables and vegetable		
.07 405	leiables alia vegelable		
_	jetables and vegetable ducts		Oven Drying Method
pro	ducts	Moisture	Oven Drying Method AOAC 930.15, 19th Ed. 2012
prod	ducts Frozen vegetables	Moisture	Oven Drying Method AOAC 930.15, 19 <sup>th</sup> Ed. 2012
prod 1. 2.	ducts Frozen vegetables Dried vegetables	Moisture	
prod 1. 2.	ducts Frozen vegetables Dried vegetables Vegetables in vinegar, oil,	Moisture	
prod 1. 2.	ducts Frozen vegetables Dried vegetables Vegetables in vinegar, oil, brine, or soybean sauce	Moisture	
prod 1. 2. 3.	Frozen vegetables Dried vegetables Vegetables in vinegar, oil, brine, or soybean sauce Canned or bottled	Moisture	
prod 1. 2. 3.	Frozen vegetables Dried vegetables Vegetables in vinegar, oil, brine, or soybean sauce Canned or bottled (pasteurized) or retort	Moisture	
prod 1. 2. 3. 4.	Frozen vegetables Dried vegetables Vegetables in vinegar, oil, brine, or soybean sauce Canned or bottled (pasteurized) or retort pouch vegetables	Moisture	
prod 1. 2. 3. 4.	Frozen vegetables Dried vegetables Vegetables in vinegar, oil, brine, or soybean sauce Canned or bottled (pasteurized) or retort pouch vegetables Fermented vegetable	Moisture Ash	
prod 1. 2. 3. 4.	Frozen vegetables Dried vegetables Vegetables in vinegar, oil, brine, or soybean sauce Canned or bottled (pasteurized) or retort pouch vegetables Fermented vegetable		AOAC 930.15, 19 <sup>th</sup> Ed. 2012
prod 1. 2. 3. 4.	Frozen vegetables Dried vegetables Vegetables in vinegar, oil, brine, or soybean sauce Canned or bottled (pasteurized) or retort pouch vegetables Fermented vegetable		AOAC 930.15, 19 <sup>th</sup> Ed. 2012
prod 1. 2. 3. 4.	Frozen vegetables Dried vegetables Vegetables in vinegar, oil, brine, or soybean sauce Canned or bottled (pasteurized) or retort pouch vegetables Fermented vegetable Cooked or fried vegetables ble fats and oils		AOAC 930.15, 19 <sup>th</sup> Ed. 2012
prod 1. 2. 3. 4. 5. 6.	Frozen vegetables Dried vegetables Vegetables in vinegar, oil, brine, or soybean sauce Canned or bottled (pasteurized) or retort pouch vegetables Fermented vegetable Cooked or fried vegetables ble fats and oils Butter (whipped,		AOAC 930.15, 19 <sup>th</sup> Ed. 2012
prod 1. 2. 3. 4. 5. 6.	Frozen vegetables Dried vegetables Vegetables in vinegar, oil, brine, or soybean sauce Canned or bottled (pasteurized) or retort pouch vegetables Fermented vegetable Cooked or fried vegetables ble fats and oils		AOAC 930.15, 19 <sup>th</sup> Ed. 2012
prod 1. 2. 3. 4. 5. 6.	Frozen vegetables Dried vegetables Vegetables in vinegar, oil, brine, or soybean sauce Canned or bottled (pasteurized) or retort pouch vegetables Fermented vegetable Cooked or fried vegetables ble fats and oils Butter (whipped, pasteurized) Butter made from		AOAC 930.15, 19 <sup>th</sup> Ed. 2012
prod 1. 2. 3. 4. 5. 6.	Frozen vegetables Dried vegetables Vegetables in vinegar, oil, brine, or soybean sauce Canned or bottled (pasteurized) or retort pouch vegetables Fermented vegetable Cooked or fried vegetables ble fats and oils Butter (whipped, pasteurized) Butter made from unpasteurized milk and milk		AOAC 930.15, 19 <sup>th</sup> Ed. 2012
5. 613 Edil 1. 2.	Frozen vegetables Dried vegetables Vegetables in vinegar, oil, brine, or soybean sauce Canned or bottled (pasteurized) or retort pouch vegetables Fermented vegetable Cooked or fried vegetables ble fats and oils Butter (whipped, pasteurized) Butter made from unpasteurized milk and milk products		AOAC 930.15, 19 <sup>th</sup> Ed. 2012
5. 613 Edil 1. 2.	Frozen vegetables Dried vegetables Vegetables in vinegar, oil, brine, or soybean sauce Canned or bottled (pasteurized) or retort pouch vegetables Fermented vegetable Cooked or fried vegetables  ble fats and oils Butter (whipped, pasteurized) Butter made from unpasteurized milk and milk products Fats and oils essentially free		AOAC 930.15, 19 <sup>th</sup> Ed. 2012
5. 613 Edil 1. 2.	Frozen vegetables Dried vegetables Vegetables in vinegar, oil, brine, or soybean sauce Canned or bottled (pasteurized) or retort pouch vegetables Fermented vegetable Cooked or fried vegetables ble fats and oils Butter (whipped, pasteurized) Butter made from unpasteurized milk and milk products Fats and oils essentially free from water (vegetable oils		AOAC 930.15, 19 <sup>th</sup> Ed. 2012
5. 613 Edil 1. 2.	Frozen vegetables Dried vegetables Vegetables in vinegar, oil, brine, or soybean sauce Canned or bottled (pasteurized) or retort pouch vegetables Fermented vegetable Cooked or fried vegetables  ble fats and oils Butter (whipped, pasteurized) Butter made from unpasteurized milk and milk products Fats and oils essentially free from water (vegetable oils and fats, lard, tallow, fish oil,	Ash	AOAC 930.15, 19 <sup>th</sup> Ed. 2012  Ignition AOAC 942.05, 19 <sup>th</sup> Ed. 2005
5. 613 Edil 1. 2.	Frozen vegetables Dried vegetables Vegetables in vinegar, oil, brine, or soybean sauce Canned or bottled (pasteurized) or retort pouch vegetables Fermented vegetable Cooked or fried vegetables ble fats and oils Butter (whipped, pasteurized) Butter made from unpasteurized milk and milk products Fats and oils essentially free from water (vegetable oils		AOAC 930.15, 19 <sup>th</sup> Ed. 2012
5. 613 Edil 1. 2.	Frozen vegetables Dried vegetables Vegetables in vinegar, oil, brine, or soybean sauce Canned or bottled (pasteurized) or retort pouch vegetables Fermented vegetable Cooked or fried vegetables  ble fats and oils Butter (whipped, pasteurized) Butter made from unpasteurized milk and milk products Fats and oils essentially free from water (vegetable oils and fats, lard, tallow, fish oil,	Ash	AOAC 930.15, 19th Ed. 2012  Ignition AOAC 942.05, 19th Ed. 2005

4. Fat spreads, dairy fat		
spreads and blended		
spreads		
.14 Margarine		
	Fiber	Fibertech
.15 Eggs and eggs products	TIDEI	Tecator
Egg products (liquid, frozen,		1000101
dried)		
2. Preserved eggs, including		
alkaline, salted, and		
canned eggs		
3. Egg-based desserts (e.g.	□ n.l.	A sight by salmabyin
custard)	Fat	Acid Hydrolyis
Costaraj		In-house procedure
24 Squag spices and condingate		
.24 Sauce, spices and condiments		
1. Dry mixes for soup and		
sauces		Oven Drying Method
2. Yeast	Moisture	AOAC 930.15, 19 <sup>th</sup> Ed. 2012
3. Spices and herbs		
4. Salad dressing (e.g.		
Mayonaise, Thousand island,		
Mustard)		
5. Vinegars		
6. Salt	Ash	Ignition
7. Sauces and like products		AOAC 942.05, 19 <sup>th</sup> Ed. 2005
(e.g. fish sauce)		
8. Soybean-based seasonings		
and condiments (e.g. soy		
sauce)		
.21 Vitamins in foods	Vitamin A	In- House Validated Method, High
		Performance Liquid
		Chromatography
		(Modified USP 34:2011)

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)
	Enfofloxacin	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	Pour Plate Method
01.2 Sweetened condensed	Plate Count	CMMEF 4 <sup>th</sup> ed., APHA 2001
milk		
01.3 Liquid milk (evaporated or		
ready to drink) and cream		
(UHT/sterilized)		Spread Plate Count Method
01.4 Pasteurized milk		Spread Plate Count Method, CMMEF 4 <sup>th</sup> ed., APHA 2001
01.5 Pasteurized cream	Yeast and	CMINILI 4" Gu., AI HA 2001
01.6 Yogurt and other fermented	Mold Count	
milk	741010 000111	
01.7 Cheese and cheese		MTFT, CMMEF 4 <sup>th</sup> ed., APHA 2001
products; e.g. Cottage		
cheese, soft and semi-soft		
cheese (moisture >		
39%,pH>5)		
01.8 Processed cheese spread	Total Coliform	

02.0 Fats and oils, and fat emulsions 02.1 Butter (whipped, pasteurized) 02.2 Butter made from unpasteurized milk or milk products 02.3 Margarine	Fecal Coliform	MTFT, CMMEF 4 <sup>th</sup> ed., APHA 2001
03.0 Edible ices, including sherbet		
and sorbet		
03.1 Ice cream and sherbet (plain and flavoured) 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  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

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05.0 Fruits and vegetables, nuts		
and		
seeds		
05.1 Frozen vegetables and		
fruits		
(pH > 4.5)		
05.2 Fermented fruits and		Pour Plate Method
vegetables, Ready to Eat	Aerobic	CMMEF 4 <sup>th</sup> ed., APHA 2001
(e.g. Kimchi)	Plate Count	
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		Spread Plate Count Method,
Butters		CMMEF 4 <sup>th</sup> ed., APHA 2001
05.7 Sun dried fruit	Yeast and	·
06.0 Egg and egg products	Mold Count	
06.1 Pasteurized egg products		
(liquid, frozen or dried)		
07.0 Cereals and cereal products		
07.1 Breakfast cereals		MTFT, CMMEF 4 <sup>th</sup> ed., APHA 2001
07.2 Cereal/cereal grains		
07.3 Cultured seeds and grains		
07.4 Soya flours concentrates	Total Coliform	
and		
isolates		
07.5 Flour, corn meal, corn grits,		
semolina		
07.6 Frozen entrees containing		
rice or corn flour		MTFT, CMMEF 4 <sup>th</sup> ed., APHA 2001
07.7 Soy protein		
07.8 Tofu		
07.9 Pasta products and	Fecal	
noodles	Coliform	
Uncooked (wet and dry)		
07.10 Starch		
OO O D release Burnelle		
08.0 Bakery Products		
08.1 Frozen bakery products		
(ready to eat) with low		
acid		
or high a <sub>w</sub> fillings or		
toppings		
08.2 Frozen bakery products (to		

Aerobic Plate Count	Pour Plate Method CMMEF 4 <sup>th</sup> ed., APHA 2001
Yeast and Mold Count	Spread Plate Count Method, CMMEF 4 <sup>th</sup> ed., APHA 2001 MTFT, CMMEF 4 <sup>th</sup> ed., APHA 2001
Total Coliform	MTFT, CMMEF 4 <sup>th</sup> ed., APHA 2001
Fecal Coliform	
	Plate Count  Yeast and Mold Count  Total Coliform

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	MTFT, SMEWW, APHA 2012
	Total Coliform Count	
	Fecal Coliform count	

## **Legend to Reference Methods**

**AOAC** – Association of Official Analytical Chemists

**BAM** - Bacteriological Analytical Manual