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Field of Testing : Chemical Testing and
Microbiological Testing

Chemical Testing

Product	Specific Test	Method / Reference
I. Foods		
.01 Cereal and cereal products		AOAC 21ST EDITION, 2019
1. Breakfast cereals		
2. Cereal/cereal grains		
3. Cultured seeds and grains		
4. Soya flours concentrates and isolates		
5. Flour, corn meal, corn grits, semolina		
6. Frozen entrees containing rice or corn flour		
7. Soy protein		
8. Tofu		
9. Pasta products and noodles (e.g., rice paper, rice vermicelli, soybean pastas and noodles)		
10. Starch		

	Zinc Potassium Sodium	
.02 Nuts and nut products		
1. Peanut butter and other nut butters		
.03 Dairy products		
1. All cheese made from pasteurized milk (cottage cheese, soft & semi-solid cheese)		
2. Processed cheese spread		
3. Ice cream and sherbet plain and flavoured		
4. Ice cream with added ingredients		
5. Flavoured ice		
6. Milk powders (whole, non-fat 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		
.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)	Ash	
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)	Moisture Protein Carbohydrates Calories Fat Calcium Iron Zinc Potassium Sodium	
8. Cured/smoked poultry meat		
9. Dehydrated poultry products		
10. Fresh/frozen raw chicken (during processing)		
11. Meat products in hermetically sealed containers		
.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		
5. Fish and shellfish products in hermitically sealed containers		
6. Smoked, dried, fermented, and /or salted fish and fish products		
.06 Sugar and sugar products		
1. Refined and raw sugars		
2. Brown sugar		
3. Sugar solutions and syrups		
4. Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)		
5. Honey		
6. Table-top sweeteners, including those containing high-intensity sweeteners		
.07 Confectioneries		
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)		

.08 Fruits, jams and other fruit products		
1. Frozen fruits		
2. Coconut (desiccated)		
3. Sun dried fruit		
4. Jams, jellies, marmalades		
5. Fruit-based spreads	Ash Moisture Protein Carbohydrates Calories Fat Calcium Iron Zinc Potassium Sodium	
6. Candied fruit		
7. Fruit preparations (pulp, purees, fruit toppings and coconut milk)		
8. Fermented fruit products		
9. Fruit fillings for pastries		
.09 Vegetables and vegetable products		
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		
.10 Alcoholic Beverages		
1. Beer and malt beverages		
2. Cider and Perry		
3. Grape wines		
4. Wines other than grapes		
5. Mead		
6. Distilled spirits containing more than 15% alcohol		
7. Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)		
.11 Soft drinks and cordial		
.12 Fruit juices, drinks and concentrates		

1. Fruit and vegetable juices			
2. Fruit and vegetable nectars			
3. Water-based flavored drinks (Carbonated, Non-carbonated, Concentrates (liquid or solid))			
4. Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa			
.13 Edible fats and oils	Ash Moisture Protein Carbohydrates Calories Fat Calcium Iron Zinc Potassium Sodium		
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 Moisture Protein Carbohydrates Calories Fat Calcium Iron Zinc Potassium Sodium		
4. Fat spreads, dairy fat spreads and blended spreads			
.14 Margarine			
.15 Eggs and eggs products			
1. Egg products (liquid, frozen, dried)			
2. Preserved eggs, including alkaline, salted, and canned eggs			Calcium Iron Zinc Potassium Sodium
3. Egg-based desserts (e.g., custard)			
.16 Bakery Products			
1. Frozen bakery products (ready to eat) with low-acid or high a _w fillings or toppings			

2. Frozen bakery products (to be cooked) with low-acid or high aw fillings or toppings (e.g., meat pies, pizza)		
3. Frozen and refrigerated dough (Chemically leavened)		
4. Frozen and refrigerated dough		
5. Baked goods		
6. Coated or filled, dried shelf-stable biscuits		
.17 Antioxidants in foods		
.18 Colorants in foods		
.19 Other food additives		
.20 Other food products		
.21 Vitamins in foods		
.22 Shelf-life test		
.23 Sensory evaluation test		
.24 Sauce, spices and condiments		
1. Dry mixes for soup and sauces		
2. Yeast		
3. Spices and herbs		
4. Salad dressing (e.g., Mayonnaise, 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)		Ash Moisture Protein Carbohydrates Calories Fat Calcium Iron Zinc Potassium Sodium
.25 Food supplement and / or Dietary supplement		
.26 Novel food products		
II. Residues in foods and agricultural materials		
.01 Elements		
.02 Pesticides		
.03 Antibiotics		

.04 Insect infestation		
.05 Mycotoxins		
.06 Agricultural chemical		
.07 Polyhalogenated biphenyls		
.08 Chlorinated dioxins and dibenzofurans		
.09 Hormones and steroids		
.10 Other residues		
III. Drugs and Pharmaceuticals		
.01 Drugs		
.02 Herbal product		
.03 Parenteral solutions and fluids		
.04 Medicinal and veterinary preparations		
.05 Vitamins		
.06 Antibiotics		
.08 Vaccines and sera		
.10 Enzymes		
.11 Raw materials used in compounding pharmaceuticals		
.13 Biotech derive products		
IV. Cosmetics, perfumes and essential oils		
.01 Cosmetics		
.02 Perfumes		
.03 Essentials		
.04 Hygiene products		
V. Detergents and related products		
.01 Soap		
.02 Synthetic detergents		
.03 Wetting and emulsifying agents		
.04 Biodegradability tests		
.05 Disinfectants		
VI. Water		

.01 Bottled water	Total Dissolved Solids, pH, Color, Chloride, Lead, Cadmium, Iron, Zinc, Arsenic, Calcium, Magnesium, Manganese, Mercury, PAH, VOC, BTEX, OCP, Temperature and Nitrates	SMEWW/EPA
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Microbiological Testing

Product	Specific Test	Method / Reference
I. Foods		
1.0 Milk and Dairy products	SPC, TCC, YMC, <i>S. aureus</i> , <i>E. coli</i> and <i>Salmonella</i>	BAM, AOAC
01.1 Milk powder		
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 \geq 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)		

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)		
03.2 Ice cream with added ingredient (nuts, fruits, cocoa etc.)		
03.3 Flavoured 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)		
05.0 Fruits and vegetables, nuts and seeds		
05.1 Frozen vegetables and fruits (pH > 4.5)		
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)		
07.0 Cereals and cereal products		
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 Uncooked (wet and dry)		
07.10 Starch		
08.0 Bakery Products		
08.1 Frozen bakery products (ready to eat) with low acid or high aw fillings or toppings		
08.2 Frozen bakery products (to be cooked) with low acid or high aw fillings or toppings (e.g., meat pies and pizzas)		
08.3 Frozen and refrigerated dough (Chemically leavened)		
08.4 Frozen and refrigerated dough		
08.5 Baked goods (microbiologically sensitive types e.g., containing eggs and dairy products)		
08.6 Coated or filled, dried shelf-stable biscuits		
09.0 Ready-to-eat savouries		
09.1 Snacks foods		
10.0 Meat and meat products		
10.1 Dried animal products		
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		
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		
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 soft drinks, iced tea, energy drinks)		
13.2 Frozen juice concentrate		
13.3 Powdered beverages (e.g., iced tea, powdered juices/mixes)		
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 months old)		
14.2 Follow up formula /milk supplement (intended for infants 6 months on and for young children 12-36 months of age)		
14.3 Infant formula- liquid (UHT/Sterilized)		

14.4 Baby foods in hermetically sealed containers		
14.5 Dried and instant products requiring reconstitution		
14.6 Dried products requiring reconstitution and boiling before consumption		
14.7 Cereal based foods for infants		
II. Drugs and Pharmaceuticals		
1.0 Drugs	APC, TCC and YMC	Compendium 5th Edition
2.0 Herbal Products		
3.0 Medicinal preparations		
4.0 Parenteral solutions and fluids		
5.0 Vitamins		
6.0 Antibiotics		
III. Cosmetics, Perfumes, Hygiene Products and Household Hazardous		
1.0 Cosmetics		
2.0 Perfumes		
3.0 Hygiene products		
4.0 Detergents and other products		
IV. Water		
1.0 Bottled water	HPC, TCC, FCC	SMEWW

Legend to Reference Methods:

AOAC - Association of Official Analytical Chemists

SMEWW - Standard Methods for the Examination of Water and Wastewater

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