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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 1. Breakfast cereals 2. Cereal/cereal grains 3. Cultured seeds 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	Moisture	AOAC 981.05 Modified AOAC 925.1
	Ash	AOAC 945.18 AOAC 923.03 AOAC 925.11 AOAC 945.39
	Protein	AOAC
	Calories	Computation
	Sodium, Phosphate, Magnesium, Zinc	Ashing ICP-OES
	Lead, Cadmium, Arsenic, Mercury	Microwave Digestion – ICP-OES
	Sodium Chloride (NaCl)	AOAC

Product	Specific Test	Method Reference
.02 Nuts and nut products 1. Peanut butter and other nut butters	Ash	AOAC 950.49
.03 Dairy Products 1. All cheese made from pasteurized milk (cottage cheese, soft and semi-solid cheese) 2. Process cheese spread 3. Ice cream and sherbet plain and flavoured 4. Ice cream with added ingredients 5. Flavored Ice 6. Milk powders (whole, nonfat of filled milk, buttermilk, whey and 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	Moisture	AOAC 990.19 AOAC 941.08
	Ash	AOAC 945.46 AOAC 930.30 AOAC 920.108 AOAC 986.25 AOAC 935.42 AOAC 920.115
	Protein	AOAC
	Calories	Computation
	Sodium, Phosphate, Magnesium, Zinc	Ashing – ICP-OES
	Lead, Cadmium, Arsenic, Mercury	Microwave Digestion – ICP-OES
	Sodium Chloride (NaCl)	AOAC
.04 Meat, poultry and derived products 1. Dried animal products 2. Meat pastes and pate' 3. Cold cuts, frozen and chilled hotdogs, corned beef, luncheon meat 4. Packaged cooked cured/salted meat (ham, bacon) 5. Fermented, comminuted meat, no cooked (dry and semi dry fermented sausages) 6. Cooked poultry meat, frozen to	Moisture	AOAC 950.46
	Ash	AOAC 920.153
	Protein	AOAC

Product	Specific Test	Method Reference
be re-heated before eating (e.g., prepared frozen meals 7. Cooked poultry meat, frozen, ready to eat (e.g., turkey rolls) 8. Cured/smoked poultry meat 9. Dehydrated poultry products 10. Fresh/frozen raw chicken (during processing) 11. Meat products in hermetically sealed containers	Calories	Computation
	Sodium, Phosphate, Magnesium, Zinc	Ashing – ICP-OES
	Sodium Chloride (NaCl)	AOAC
.05 Fish, crustaceans and mollusks and derived products 1. Fresh and frozen fish and cold-smoked 2. Pre-cooked breaded fish 3. Frozen cooked crustaceans 4. Cooked, chilled and frozen crabmeat 5. Fish and shellfish products in hermitically sealed containers 6. Smoked, dried, fermented and salted fish and fish products	Moisture	AOAC 952.08
	Ash	AOAC 938.08
	Protein	AOAC
	Calories	Computation
	Sodium, Phosphate, Magnesium, Zinc	Ashing – ICP-OES
	Salt	AOAC
.06 Sugar and sugar products 1. Refined and raw sugars 2. Brown sugar 3. Sugar solutions and syrups	Ash	AOAC 900.02 AOAC 945.63 AOAC 969.36

Product	Specific Test	Method Reference
4. Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings) 5. Honey 6. Table-top sweeteners, including those containing high-intensity sweeteners	Protein	AOAC
	Calories	Computation
	Sodium, Phosphate, Magnesium, Zinc	Ashing – ICP-OES
.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)	Ash	AOAC 972.15
	Protein	AOAC
	Calories	Computation
	Sodium, Phosphate, Magnesium, Zinc	Ashing – ICP-OES
.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 6. Candied fruit 7. Fruit preparations (pulp, purees, fruit toppings and coconut milk) 8. Fermented fruit products 9. Fruit fillings for pastries	Ash	AOAC 940.26
.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	Ash	AOAC 925.51
	Protein	AOAC
	Calories	Computation

Product	Specific Test	Method Reference
	Sodium, Phosphate, Magnesium, Zinc	Ashing – ICP-OES
	Salt	AOAC
.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)	Ash	AOAC 920.67 AOAC 920.54 AOAC 920.48
.11 Soft drinks and Cordial	Ash	AOAC 940.12
.12 Fruit juices, drinks and concentrates 1. Fruit and vegetable juices 2. Fruit and vegetable nectars 3. Water-based flavoured drinks (Carbonated, Non-carbonated, Concentrates (liquid or solid)) 4. Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	Ash	AOAC 920.93 AOAC 920.100
	Protein	AOAC
	Calories	Computation
	Sodium, Phosphate, Magnesium, Zinc	Ashing – ICP-OES
.16 Bakery Products 1. Frozen bakery products (ready to eat) with low-acid or high aw fillings or toppings	Ash	AOAC 935.39
	Protein	AOAC

Product	Specific Test	Method Reference
2. Frozen bakery products (to be cooked) with low-acid or high aw fillings or toppings (eg. meat pies, pizza) 3. Frozen and refrigerated doughs (Chemically leavened) 4. Frozen and refrigerated doughs 5. Baked goods 6. Coated or filled, dried shelf-stable biscuit	Calories	Computation
	Sodium, Phosphate, Magnesium, Zinc	Ashing – ICP-OES
	Salt	Ashing – ICP-OES
.20 Other Food Products	Ash	AOAC 935.46 AOAC 936.09
	Protein	AOAC
	Calories	Computation
	Sodium, Phosphate, Magnesium, Zinc	Ashing – ICP-OES
	Sodium Chloride (NaCl)	AOAC
	Lead, Cadmium, Arsenic, Mercury	Microwave Digestion – ICP-OES
.24 Sauce, spices and condiments 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)	Moisture	AOAC 961.06
	Ash	AOAC 930.35 AOAC 941.12
	Protein	AOAC
	Calories	Computation

Product	Specific Test	Method Reference
	Sodium, Phosphate, Magnesium, Zinc	Ashing – ICP-OES
	Salt	Ashing – ICP-OES

Legend to Reference Methods

AOAC - Association of Official Analytical Chemist

Microbiological Testing

Product	Specific Test	Method Reference
I. Foods		
01.0 Milk and Dairy Products 01.1 Milk Powders 01.2 Sweetened Condensed Milk/ Creamer 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 Heat treated fermented milks (sterilized, UHT) 01.8 Processed cheese spread 01.9 Soft Cheese (from pasteurized milk) 01.10 Hard and semi-hard cheese 01.11 All raw milk cheese; raw milk unripened cheese with moisture > 50%, pH > 5.0 01.12 Cream cheese products	Aerobic Plate Count	Petrifilm AOAC 990.12
		Pour Plate Method (CMMEF 5th ed.)
		Pour Plate Method (BAM Online, Ch. 3)
	Coliform Count	Petrifilm AOAC 998.08 & 991.14
		MPN (BAM Online, Ch. 4)
	<i>Escherichia coli</i> Count	Petrifilm AOAC 998.08 & 991.14
		MPN (BAM Online, Ch. 4)
	<i>Enterobacteriaceae</i> Count	Pour Plate Method (CMMEF 5th ed.)
	Yeast Count	Petrifilm AOAC 997.02
		Spread Plate Method (CMMEF 5th ed.)
		Spread Plate Method (BAM Online, Ch. 18)
	Mold Count	Petrifilm AOAC 997.02
		Spread Plate Method (BAM Online, Ch. 18)
		Spread Plate Method (CMMEF 5th ed.)
	Yeast and Mold Count	Petrifilm AOAC 997.02
		Spread Plate Method (BAM Online, Ch. 18)
		Spread Plate Method (CMMEF 5th ed.)
	<i>Listeria monocytogenes</i> Detection	Detection (CMMEF 5th ed)
		Detection (BAM Online, Ch. 10)
	<i>Salmonella</i> spp	Detection (ISO 6579-1)
		Detection (BAM Online, Ch. 5)
	<i>Staphylococcus aureus</i> Count	Petrifilm AOAC 2003.07; AOAC2003.08; AOAC2003.11

Product	Specific Test	Method Reference
	Coagulase positive <i>Staphylococci</i>	Detection (CMMEF 5th ed.)
		Direct Plate Count Method (BAM Online, Ch. 12)
02.0 Fats and oils, and fat emulsions 02.1 Butter (whipped, pasteurized) 02.2 Butter made from unpasteurized milk or unpasteurized milk products 02.3 Margarine 02.4 Virgin Coconut Oil	Aerobic Plate Count	Petrifilm AOAC 990.12
		Pour Plate Method (CMMEF 5th ed.)
		Pour Plate Method (BAM Online, Ch. 3)
	Coliform Count	Petrifilm AOAC 998.08 & 991.14
		MPN (BAM Online, Ch. 4)
	<i>Escherichia coli</i> Count	Petrifilm AOAC 998.08 & 991.14
		MPN (BAM Online, Ch. 4)
	Yeast Count	Petrifilm AOAC 997.02
		Spread Plate Method (CMMEF 5th ed.)
		Spread Plate Method (BAM Online, Ch. 18)
	Mold Count	Petrifilm AOAC 997.02
		Spread Plate Method (BAM Online, Ch. 18)
		Spread Plate Method (CMMEF 5th ed.)
	Yeast and Mold Count	Petrifilm AOAC 997.02
		Spread Plate Method (BAM Online, Ch. 18)
		Spread Plate Method (CMMEF 5th ed.)
	<i>Listeria monocytogenes</i> Detection	Detection (CMMEF 5th ed)
		Detection (BAM Online, Ch. 10)
	<i>Salmonella</i> spp	Detection (ISO 6579-1)
		Detection (BAM Online, Ch. 5)
	<i>Staphylococcus aureus</i> Count	Petrifilm AOAC 2003.07; AOAC2003.08; AOAC2003.11
	Coagulase positive <i>Staphylococci</i>	Detection (CMMEF 5th ed.)
		Direct Plate Count Method (BAM Online, Ch. 12)
04.0 Confectioneries 04.1 Cocoa powder 04.2 Chocolate products 04.3 Chocolate confectioneries	Aerobic Plate Count	Petrifilm AOAC 990.12

Product	Specific Test	Method Reference
(chocolate bars, blocks and bonbon) 04.4 Sugar confectioneries (hard and soft candies, toffees, caramel, fondants, creams, nougats and pastes) 04.5 Ethnic Milk-based Confectioneries (Pastillas and Yema) 04.6 Ethnic Flour based Confectioneries (Polvoron, Piaya and Barquillos) 04.7 Coconut Sap Sugar 04.8 Dry, Granulated Sugar 04.9. Liquid Sugar (sugar syrup) 04.10 Non-nutritive sweeteners (e.g. aspartame, sucralose) and bulk sweeteners (e.g. polysols)		Pour Plate Method (CMMEF 5th ed.)
		Pour Plate Method (BAM Online, Ch. 3)
	Coliform Count	Petrifilm AOAC 998.08 & 991.14
		MPN (BAM Online, Ch. 4)
	<i>Escherichia coli</i> Count	Petrifilm AOAC 998.08 & 991.14
		MPN (BAM Online, Ch. 4)
	Yeast Count	Petrifilm AOAC 997.02
		Spread Plate Method (CMMEF 5th ed.)
		Spread Plate Method (BAM Online, Ch. 18)
	Mold Count	Petrifilm AOAC 997.02
		Spread Plate Method (BAM Online, Ch. 18)
		Spread Plate Method (CMMEF 5th ed.)
	Yeast and Mold Count	Petrifilm AOAC 997.02
		Spread Plate Method (BAM Online, Ch. 18)
		Spread Plate Method (CMMEF 5th ed.)
	<i>Salmonella</i> spp	Detection (ISO 6579-1)
		Detection (BAM Online, Ch. 5)
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)	Aerobic Plate Count	Petrifilm AOAC 990.12
		Pour Plate Method (CMMEF 5th ed.)
		Pour Plate Method (BAM Online, Ch. 3)

Product	Specific Test	Method Reference
05.4 Dried vegetables 05.5 Coconut (desiccated) 05.6 Peanut Butter & other Nut Butters 05.7 Sun Dried Fruits 05.8 Dried Fruits (e.g. dried mangoes, dates, figs, apricots, raisins etc.) 05.9 Ethnic Food Products – Sweet Preserves in Syrup e.g. Kaong, Langka, Banana, Legumes, Chickpeas, Red Beans, White Kidney Beans, Coconut, Nata de Coco, Mixed Preserves (halo-halo) 05.10 Purple Yam (Ube) Jam (Halaya) 05.11 Malunggay (Moringa) Powder	Coliform Count	Petrifilm AOAC 998.08 & 991.14
		MPN (BAM Online, Ch. 4)
	<i>Escherichia coli</i> Count	Petrifilm AOAC 998.08 & 991.14
		MPN (BAM Online, Ch. 4)
	<i>Enterobacteriaceae</i> Count	Pour Plate Method (CMMEF 5th ed.)
	Yeast Count	Petrifilm AOAC 997.02
		Spread Plate Method (CMMEF 5th ed.)
		Spread Plate Method (BAM Online, Ch. 18)
	Mold Count	Petrifilm AOAC 997.02
		Spread Plate Method (BAM Online, Ch. 18)
		Spread Plate Method (CMMEF 5th ed.)
	Yeast and Mold Count	Petrifilm AOAC 997.02
		Spread Plate Method (BAM Online, Ch. 18)
		Spread Plate Method (CMMEF 5th ed.)
	<i>Salmonella</i> spp	Detection (ISO 6579-1)
		Detection (BAM Online, Ch. 5)
07.0 Cereals and cereal products 07.1 Breakfast cereals 07.2 Cereal/cereal grains 07.3 Cultured seeds and grains (Sprouted Seeds) e.g. bean sprouts, alfalfa etc. 07.4 Soya flours, concentrates and isolates 07.5 Flour, corn meal, corn grits, semolina	<i>Staphylococcus aureus</i> Count	Petrifilm AOAC 2003.07; AOAC2003.08; AOAC2003.11
	Coagulase positive <i>Staphylococci</i>	Detection (CMMEF 5th ed.)
		Direct Plate Count Method (BAM Online, Ch. 12)
	Aerobic Plate Count	Petrifilm AOAC 990.12
		Pour Plate Method (CMMEF 5th ed.)

Product	Specific Test	Method Reference
07.6 Dry Mixes (e.g. Pancake Mix, Purple Yam Mix) 07.7 Frozen entrees containing rice or corn flour as main ingredient 07.8 Soy protein 07.9 Tofu 07.10 Pasta products and noodles Uncooked (wet and dry) 07.11 Starch 07.12 Coconut Flour 07.13 Instant Noodles (Noodle Cake) 07.14 Instant Noodles (mixed with seasoning) 07.15 Rice based desserts (rice cakes), ready-to-eat e.g. kakanin, suman, layered, moulded, rice balls, mochi		Pour Plate Method (BAM Online, Ch. 3)
	Coliform Count	Petrifilm AOAC 998.08 & 991.14
		MPN (BAM Online, Ch. 4)
	<i>Escherichia coli</i> Count	Petrifilm AOAC 998.08 & 991.14
		MPN (BAM Online, Ch. 4)
	Yeast Count	Petrifilm AOAC 997.02
		Spread Plate Method (CMMEF 5th ed.)
		Spread Plate Method (BAM Online, Ch. 18)
	Mold Count	Petrifilm AOAC 997.02
		Spread Plate Method (BAM Online, Ch. 18)
		Spread Plate Method (CMMEF 5th ed.)
	Yeast and Mold Count	Petrifilm AOAC 997.02
		Spread Plate Method (BAM Online, Ch. 18)
		Spread Plate Method (CMMEF 5th ed.)
	<i>Listeria monocytogenes</i> Detection	Detection (CMMEF 5th ed)
		Detection (BAM Online, Ch. 10)
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 doughs 08.4 Baked goods (e.g. breads, cakes, pie crust, pastries and fried doughs) 08.6 Coated or filled, dried shelf-stable biscuits	<i>Salmonella</i> spp	Detection (ISO 6579-1)
		Detection (BAM Online, Ch. 5)
	<i>Staphylococcus aureus</i> Count	Petrifilm AOAC 2003.07; AOAC2003.08; AOAC2003.11
	Coagulase positive <i>Staphylococci</i>	Detection (CMMEF 5th ed.)
		Direct Plate Count Method (BAM Online, Ch. 12)
	Aerobic Plate Count	Petrifilm AOAC 990.12
		Pour Plate Method (CMMEF 5th ed.)
		Pour Plate Method (BAM Online, Ch. 3)
	Coliform Count	Petrifilm AOAC 998.08 & 991.14
		MPN (BAM Online, Ch. 4)

Product	Specific Test	Method Reference
	<i>Escherichia coli</i> Count	Petrifilm AOAC 998.08 & 991.14
		MPN (BAM Online, Ch. 4)
	Yeast Count	Petrifilm AOAC 997.02
		Spread Plate Method (CMMEF 5th ed.)
		Spread Plate Method (BAM Online, Ch. 18)
	Mold Count	Petrifilm AOAC 997.02
		Spread Plate Method (BAM Online, Ch. 18)
		Spread Plate Method (CMMEF 5th ed.)
	Yeast and Mold Count	Petrifilm AOAC 997.02
		Spread Plate Method (BAM Online, Ch. 18)
		Spread Plate Method (CMMEF 5th ed.)
	<i>Salmonella</i> spp	Detection (ISO 6579-1)
		Detection (BAM Online, Ch. 5)
	<i>Staphylococcus aureus</i> Count	Petrifilm AOAC 2003.07; AOAC2003.08; AOAC2003.11
	Coagulase positive <i>Staphylococci</i>	Detection (CMMEF 5th ed.)
		Direct Plate Count Method (BAM Online, Ch. 12)
09.0 Ready-to-eat savouries 09.1 Snacks foods (e.g. potato chips, popcorn, pretzels, rice crackers, flavored crackers, processed whole nuts, yoghurt-cereal and honey-covered nuts, dried fruit nut and cereal snacks, crackers with fish, fish product or flavoring)	Aerobic Plate Count	Petrifilm AOAC 990.12
		Pour Plate Method (CMMEF 5th ed.)
		Pour Plate Method (BAM Online, Ch. 3)
	Coliform Count	Petrifilm AOAC 998.08 & 991.14
		MPN (BAM Online, Ch. 4)
	<i>Escherichia coli</i> Count	Petrifilm AOAC 998.08 & 991.14
		MPN (BAM Online, Ch. 4)
	Yeast Count	Petrifilm AOAC 997.02
		Spread Plate Method (CMMEF 5th ed.)
		Spread Plate Method (BAM Online, Ch. 18)
	Mold Count	Petrifilm AOAC 997.02
		Spread Plate Method (BAM Online, Ch. 18)
		Spread Plate Method (CMMEF 5th ed.)
	Yeast and Mold Count	Petrifilm AOAC 997.02
		Spread Plate Method (BAM Online, Ch. 18)

Product	Specific Test	Method Reference
		Spread Plate Method (CMMEF 5th ed.)
	<i>Salmonella</i> spp	Detection (ISO 6579-1)
		Detection (BAM Online, Ch. 5)
	<i>Staphylococcus aureus</i> Count	Petrifilm AOAC 2003.07; AOAC2003.08; AOAC2003.11
	Coagulase positive <i>Staphylococci</i>	Detection (CMMEF 5th ed.) Direct Plate Count Method (BAM Online, Ch. 12)
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 chicken burgers, chicken turkey rolls, chicken nuggets, other breaded poultry meat products) 10.7 Cured/smoked poultry meat 10.8 Dehydrated poultry products 10.9 Meat products in hermetically sealed containers 10.10 Marinated Meat Products e.g. Marinated meat and meat preparations (tapa, sisig, etc.), Marinated Poultry, Dim Sum made from meat (siomai) 10.11 Minced meat and meat preparations made from poultry meat intended to be eaten cooked 10.12 Minced meat and meat preparations made from species other than poultry intended to be eaten cooked 10.13 Foods cooked immediately prior to sale or consumption e.g.	Aerobic Plate Count	Petrifilm AOAC 990.12
		Pour Plate Method (CMMEF 5th ed.)
		Pour Plate Method (BAM Online, Ch. 3)
	Coliform Count	Petrifilm AOAC 998.08 & 991.14
		MPN (BAM Online, Ch. 4)
	<i>Escherichia coli</i> Count	Petrifilm AOAC 998.08 & 991.14
		MPN (BAM Online, Ch. 4)
	Yeast Count	Petrifilm AOAC 997.02
		Spread Plate Method (CMMEF 5th ed.)
		Spread Plate Method (BAM Online, Ch. 18)
	Mold Count	Petrifilm AOAC 997.02
		Spread Plate Method (BAM Online, Ch. 18)
		Spread Plate Method (CMMEF 5th ed.)
	Yeast and Mold Count	Petrifilm AOAC 997.02
		Spread Plate Method (BAM Online, Ch. 18)
		Spread Plate Method (CMMEF 5th ed.)
	<i>Listeria monocytogenes</i> Detection	Detection (CMMEF 5th ed)
		Detection (BAM Online, Ch. 10)
	<i>Salmonella</i> spp	Detection (ISO 6579-1)
		Detection (BAM Online, Ch. 5)
	<i>Staphylococcus aureus</i> Count	Petrifilm AOAC 2003.07; AOAC2003.08; AOAC2003.11

Product	Specific Test	Method Reference
Takeaway food, burgers, kebabs, sausages, pizza, ready meals (cook/chill and cook/freeze) after regeneration	Coagulase positive <i>Staphylococci</i>	Detection (CMMEF 5th ed.)
		Direct Plate Count Method (BAM Online, Ch. 12)
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 crustaceans 11.6 Cooked, chilled and frozen crabmeat 11.7 Fresh and frozen bivalve molluscs 11.8 Fish and shellfish products, cooked crustaceans in hermetically sealed containers (thermally processed) e.g. cooked bagoong/shrimp paste 11.9 Ethnic food products – Dried, salted fish 11.10 Smoked Fish 11.11 Salt Fermented Fish and Shrimps (bagoong) 11.12 Thermally processed fish products 11.13 Aquatic products – cooked (heat-treated) aquatic product; intended for human consumption aquatic plant products (algae) 11.14 Fish and crustacean based processed meat e.g. fish ball, squid ball	Aerobic Plate Count	Petrifilm AOAC 990.12
		Pour Plate Method (CMMEF 5th ed.)
		Pour Plate Method (BAM Online, Ch. 3)
	Coliform Count	Petrifilm AOAC 998.08 & 991.14
		MPN (BAM Online, Ch. 4)
	<i>Escherichia coli</i> Count	Petrifilm AOAC 998.08 & 991.14
		MPN (BAM Online, Ch. 4)
	Yeast Count	Petrifilm AOAC 997.02
		Spread Plate Method (CMMEF 5th ed.)
		Spread Plate Method (BAM Online, Ch. 18)
	Mold Count	Petrifilm AOAC 997.02
		Spread Plate Method (BAM Online, Ch. 18)
		Spread Plate Method (CMMEF 5th ed.)
	Yeast and Mold Count	Petrifilm AOAC 997.02
		Spread Plate Method (BAM Online, Ch. 18)
		Spread Plate Method (CMMEF 5th ed.)
	<i>Listeria monocytogenes</i> Detection	Detection (CMMEF 5th ed)
		Detection (BAM Online, Ch. 10)
	<i>Salmonella</i> spp	Detection (ISO 6579-1)
		Detection (BAM Online, Ch. 5)

Product	Specific Test	Method Reference
	<i>Staphylococcus aureus</i> Count	Petrifilm AOAC 2003.07; AOAC2003.08; AOAC2003.11
	Coagulase positive <i>Staphylococci</i>	Detection (CMMEF 5th ed.)
		Direct Plate Count Method (BAM Online, Ch. 12)
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 Food Grade Gelatin 12.6 Emulsified Sauce pH≤4.6 (e.g. Mayonnaise, Thousand Island, Ranch, French) 12.7 Instant noodles seasoning 12.8 Ready to eat Flavourings/ Instant condiments (e.g. soy sauce and sauce and sauce products, composite seasonings 12.9 Aquatic dressing 12.10 Salad and Sandwich spreads (excluding cocoa milk-based sandwich spreads)	Aerobic Plate Count	Petrifilm AOAC 990.12
		Pour Plate Method (CMMEF 5th ed.)
		Pour Plate Method (BAM Online, Ch. 3)
	Coliform Count	Petrifilm AOAC 998.08 & 991.14
		MPN (BAM Online, Ch. 4)
	<i>Escherichia coli</i> Count	Petrifilm AOAC 998.08 & 991.14
		MPN (BAM Online, Ch. 4)
	Yeast Count	Petrifilm AOAC 997.02
		Spread Plate Method (CMMEF 5th ed.)
		Spread Plate Method (BAM Online, Ch. 18)
	Mold Count	Petrifilm AOAC 997.02
		Spread Plate Method (BAM Online, Ch. 18)
		Spread Plate Method (CMMEF 5th ed.)
	Yeast and Mold Count	Petrifilm AOAC 997.02
		Spread Plate Method (BAM Online, Ch. 18)
		Spread Plate Method (CMMEF 5th ed.)
	<i>Listeria monocytogenes</i> Detection	Detection (CMMEF 5th ed)
		Detection (BAM Online, Ch. 10)
	<i>Salmonella</i> spp	Detection (ISO 6579-1)
		Detection (BAM Online, Ch. 5)

Product	Specific Test	Method Reference
	<i>Staphylococcus aureus</i> Count	Petrifilm AOAC 2003.07; AOAC2003.08; AOAC2003.11
	Coagulase positive <i>Staphylococci</i>	Detection (CMMEF 5th ed.) Direct Plate Count Method (BAM Online, Ch. 12)
13.0 Beverages 13.1 Non-alcoholic beverages (e.g. Ready to drink softdrinks, iced tea, energy drinks, jelly drinks) 13.2 Frozen juice concentrate 13.3 Juices in hermetically sealed containers (Tetra Pack etc.) 13.4 Powdered beverages (e.g. iced tea, powdered juices/mixes) 13.5 Fruit beverage products 13.8 Chilled Young Coconut Water (Buko Juice)	Aerobic Plate Count	Petrifilm AOAC 990.12
		Pour Plate Method (CMMEF 5th ed.)
		Pour Plate Method (BAM Online, Ch. 3)
	Coliform Count	Petrifilm AOAC 998.08 & 991.14
		MPN (BAM Online, Ch. 4)
	<i>Escherichia coli</i> Count	Petrifilm AOAC 998.08 & 991.14
		MPN (BAM Online, Ch. 4)
	Yeast Count	Petrifilm AOAC 997.02
		Spread Plate Method (CMMEF 5th ed.)
		Spread Plate Method (BAM Online, Ch. 18)
	Mold Count	Petrifilm AOAC 997.02
		Spread Plate Method (BAM Online, Ch. 18)
		Spread Plate Method (CMMEF 5th ed.)
	Yeast and Mold Count	Petrifilm AOAC 997.02
		Spread Plate Method (BAM Online, Ch. 18)
		Spread Plate Method (CMMEF 5th ed.)
13.6 Bottled Water (Purified/Distilled Water)	<i>Staphylococcus aureus</i> Count	Petrifilm AOAC 2003.07; AOAC2003.08; AOAC2003.11
	Coagulase positive <i>Staphylococci</i>	Detection (CMMEF 5th ed.) Direct Plate Count Method (BAM Online, Ch. 12)
	Heterotrophic Plate Count	Pour Plate (SMEWW 23 rd ed, 9215)

Product	Specific Test	Method Reference
13.7 Bottled Water (Mineral Water)	Total Coliform Count	Multiple Tube Fermentation Technique (SMEWW 23 rd ed, 9221B)
	Thermotolerant (Fecal) Coliform	Multiple Tube Fermentation Technique (SMEWW 23 rd ed, 9221E)
	<i>Escherichia coli</i> Count	SMEWW 23 rd ed, 9221G.2
	<i>Escherichia coli</i> Detection	SMEWW 23 rd ed, 9221G.2

AOAC - Association of Official Analytical Chemist

BAM – Bacteriological Analytical Manual

SMEWW - Standard Methods for the Examination of Water and Wastewater

CMMEF - Compendium of Methods for the Microbiological Examination of Foods

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