



Recognition Schedule

Laboratory Recognition Programme

Laboratory Name: Stats Asia Pacific Pte Ltd
 Address: 71 Toh Guan Road East #02-01/02-06, #03-02 TCH
 Techcentre, Singapore 608598

Certificate No.: LRP-2020-012/STA
 Date of Issue: 13 July 2022

Issue No: 05

S/N	Food Category	Area	Test Parameter	Standard Reference Method/ In-house Method No./ Equipment/ Technique
1	01. Milk and Dairy Products	Food Specifications	Ash	AOAC 930.30: 2005
2			Moisture	AOAC 950.46: 2008
3			Crude protein	In house Method STATS-FC-SOP-001:2018 Rev(0)
4			Fat %	AOAC 996.06 (2001)
5			Milk fat	AOAC 996.06 (2001)
6			Sucrose	In-House Method STATS-FC-SOP-007:2021 Rev(0)
7		Inorganic Contaminants	Tin	STATS-FC-SOP-003:2021 Rev(3)
8			Arsenic	STATS-FC-SOP-003:2021 Rev(3)
9			Cadmium	STATS-FC-SOP-003:2021 Rev(3)
10			Copper	STATS-FC-SOP-003:2021 Rev(3)
11			Lead	STATS-FC-SOP-003:2021 Rev(3)
12			Mercury	STATS-FC-SOP-003:2021 Rev(3)
13		Microbiological Indicators	E. coli Count	AOAC 991.14: 2005
14			Enterobacteriaceae Count	BS ISO 21528-1: 2017 BS ISO 21528-2: 2017

S/N	Food Category	Area	Test Parameter	Standard Reference Method/ In-house Method No./ Equipment/ Technique
15			pH @ 25C	Compendium of Methods for the Microbiological Examination of Foods 5th Ed:2015 Chapter 62 HPB Method MFHPB-03:2014
16			Mould Count	FDA-BAM Chapter 18: Apr 2001 AOAC 997.02: 2005 ISO 6611: 2004
17			Yeast Count	FDA-BAM Chapter 18: Apr 2001 AOAC 997.02: 2005 ISO 6611: 2004
18			Total Colony Count/ Aerobic Plate Count @ 30/35°C	FDA-BAM Chapter 3: Jan 2001 AOAC 990.12: 2005 ISO 4833-1: 2013
19			Faecal Coliform Count	FDA-BAM Chapter 4: July 2017
20			Coliform Count	FDA-BAM Chapter 4: July 2017 - MPN Technique AOAC 991.14: 2005
21		Pathogens, Parasites & Toxins	Bacillus cereus Count	BS EN ISO 7932:2004 FDA-BAM Chapter 14: Feb 2012
22			Shigella spp.	Compendium of Methods for the Microbiological Examination of Foods 5th Ed: 2015 Chapter 37
23			Listeria Monocytogenes	FDA-BAM Chapter 10: Mar 2017
24			Coagulase Positive Staphylococcus aureus Count	FDA-BAM Chapter 12: Mar 2016
25			Salmonella spp.	FDA-BAM Chapter 5: July 2018 BS EN ISO 6579-1:2017
26			Vibrio cholerae	FDA-BAM Chapter 9: May 2004

S/N	Food Category	Area	Test Parameter	Standard Reference Method/ In-house Method No./ Equipment/ Technique	
27			Enterobacter Sakazakii	ISO 22964:2017	
28			Bacillus Enterotoxin	Toxin Detection Kits Based on Test Kit Manual	
29			Staphylococcal Enterotoxin, A-E	Toxin Detection Kits Based on Test Kit Manual	
30			Clostridium perfringens	FDA-BAM Chapter 16: Jan 2001	
31	02. Fats and Oil	Food Specifications	Cholesterol	AOAC 994.01 (1994)	
32			Peroxide Value	AOCS Cd 8-53 (2003)	
33		Inorganic Contaminants	Copper	STATS-FC-SOP-003:2021 Rev(3)	
34			Lead	STATS-FC-SOP-003:2021 Rev(3)	
35		Microbiological Indicators	E. coli Count	AOAC 991.14: 2005	
36			Total Colony Count/ Aerobic Plate Count @ 30/35°C	FDA-BAM Chapter 3: Jan 2001 AOAC 990.12: 2005 ISO 4833-1: 2013	
37			Faecal Coliform Count	FDA-BAM Chapter 4: July 2017	
38			Coliform Count	FDA-BAM Chapter 4: July 2017 - MPN Technique AOAC 991.14: 2005	
39			Pathogens, Parasites & Toxins	Coagulase Positive Staphylococcus aureus Count	FDA-BAM Chapter 12: Mar 2016
40		Salmonella spp.		FDA-BAM Chapter 5: July 2018 BS EN ISO 6579-1:2017	
41			Microbiological Indicators	E. coli Count	AOAC 991.14: 2005

S/N	Food Category	Area	Test Parameter	Standard Reference Method/ In-house Method No./ Equipment/ Technique
42	03. Nuts and Related Products		Total Colony Count/ Aerobic Plate Count @ 30/35°C	FDA-BAM Chapter 3: Jan 2001 AOAC 990.12: 2005 ISO 4833-1: 2013
43			Faecal Coliform Count	FDA-BAM Chapter 4: July 2017
44			Coliform Count	FDA-BAM Chapter 4: July 2017 - MPN Technique AOAC 991.14: 2005
45		Pathogens, Parasites & Toxins	Shigella spp.	Compendium of Methods for the Microbiological Examination of Foods 5th Ed: 2015 Chapter 37
46			Coagulase Positive Staphylococcus aureus Count	FDA-BAM Chapter 12: Mar 2016
47			Salmonella spp.	FDA-BAM Chapter 5: July 2018 BS EN ISO 6579-1:2017
48			Vibrio cholerae	FDA-BAM Chapter 9: May 2004
49		04. Fruits and Vegetables	Microbiological Indicators	E. coli Count
50	Total Colony Count/ Aerobic Plate Count @ 30/35°C			FDA-BAM Chapter 3: Jan 2001 AOAC 990.12: 2005 ISO 4833-1: 2013
51	Faecal Coliform Count			FDA-BAM Chapter 4: July 2017
52	Coliform Count			FDA-BAM Chapter 4: July 2017 - MPN Technique AOAC 991.14: 2005

S/N	Food Category	Area	Test Parameter	Standard Reference Method/ In-house Method No./ Equipment/ Technique
53		Pathogens, Parasites & Toxins	Shigella spp.	Compendium of Methods for the Microbiological Examination of Foods 5th Ed: 2015 Chapter 37
54			Coagulase Positive Staphylococcus aureus Count	FDA-BAM Chapter 12: Mar 2016
55			Salmonella spp.	FDA-BAM Chapter 5: July 2018 BS EN ISO 6579-1:2017
56			Vibrio cholerae	FDA-BAM Chapter 9: May 2004
57	05. Cocoa Products	Food Specifications	Moisture	AOAC 950.46: 2008
58			Fat %	AOAC 996.06 (2001)
59			pH	Compendium of Methods for the Microbiological Examination of Foods 5th Ed:2015 Chapter 62 HPB Method MFHPB-03:2014
60		Inorganic Contaminants	Arsenic	STATS-FC-SOP-003:2021 Rev(3)
61			Cadmium	STATS-FC-SOP-003:2021 Rev(3)
62			Copper	STATS-FC-SOP-003:2021 Rev(3)
63			Lead	STATS-FC-SOP-003:2021 Rev(3)
64		Microbiological Indicators	E. coli Count	AOAC 991.14: 2005
65			Total Colony Count/ Aerobic Plate Count @ 30/35°C	FDA-BAM Chapter 3: Jan 2001 AOAC 990.12: 2005 ISO 4833-1: 2013
66			Faecal Coliform Count	FDA-BAM Chapter 4: July 2017
67			Coliform Count	FDA-BAM Chapter 4: July 2017 - MPN Technique AOAC 991.14: 2005

S/N	Food Category	Area	Test Parameter	Standard Reference Method/ In-house Method No./ Equipment/ Technique
68		Pathogens, Parasites & Toxins	Shigella spp.	Compendium of Methods for the Microbiological Examination of Foods 5th Ed: 2015 Chapter 37
69			Coagulase Positive Staphylococcus aureus Count	FDA-BAM Chapter 12: Mar 2016
70			Salmonella spp.	FDA-BAM Chapter 5: July 2018 BS EN ISO 6579-1:2017
71			Vibrio cholerae	FDA-BAM Chapter 9: May 2004
72	06. Meat and Meat Products	Inorganic Contaminants	Tin	STATS-FC-SOP-003:2021 Rev(3)
73			Lead	STATS-FC-SOP-003:2021 Rev(3)
74		Microbiological Indicators	E. coli Count	AOAC 991.14: 2005
75			pH @ 25C	Compendium of Methods for the Microbiological Examination of Foods 5th Ed:2015 Chapter 62 HPB Method MFHPB-03:2014
76			Total Colony Count/ Aerobic Plate Count @ 30/35°C	FDA-BAM Chapter 3: Jan 2001 AOAC 990.12: 2005 ISO 4833-1: 2013
77			Coliform Count	FDA-BAM Chapter 4: July 2017 - MPN Technique AOAC 991.14: 2005
78		Pathogens, Parasites & Toxins	Shigella spp.	Compendium of Methods for the Microbiological Examination of Foods 5th Ed: 2015 Chapter 37
79			Listeria Monocytogenes	FDA-BAM Chapter 10: Mar 2017
80			Coagulase Positive Staphylococcus aureus Count	FDA-BAM Chapter 12: Mar 2016

S/N	Food Category	Area	Test Parameter	Standard Reference Method/ In-house Method No./ Equipment/ Technique
81			Clostridium Perfringens	FDA-BAM Chapter 16: Jan 2001
82			Salmonella spp.	FDA-BAM Chapter 5: July 2018 BS EN ISO 6579-1:2017
83			Campylobacter spp.	FDA-BAM Chapter 7: Jan 2001
84			Vibrio cholerae	FDA-BAM Chapter 9: May 2004
85	07. Fish & Seafood Products	Inorganic Contaminants	Arsenic	STATS-FC-SOP-003:2021 Rev(3)
86			Cadmium	STATS-FC-SOP-003:2021 Rev(3)
87			Lead	STATS-FC-SOP-003:2021 Rev(3)
88			Mercury	STATS-FC-SOP-003:2021 Rev(3)
89		Microbiological Indicators	E. coli Count	AOAC 991.14: 2005
90			pH @ 25C	Compendium of Methods for the Microbiological Examination of Foods 5th Ed:2015 Chapter 62 HPB Method MFHPB-03:2014
91			Total Colony Count/ Aerobic Plate Count @ 30/35°C	FDA-BAM Chapter 3: Jan 2001 AOAC 990.12: 2005 ISO 4833-1: 2013
92			Faecal Coliform Count	FDA-BAM Chapter 4: July 2017
93			Coliform Count	FDA-BAM Chapter 4: July 2017 - MPN Technique AOAC 991.14: 2005
94		Pathogens, Parasites & Toxins	Shigella spp.	Compendium of Methods for the Microbiological Examination of Foods 5th Ed: 2015 Chapter 37
95			Listeria Monocytogenes	FDA-BAM Chapter 10: Mar 2017
96			Coagulase Positive Staphylococcus aureus Count	FDA-BAM Chapter 12: Mar 2016

S/N	Food Category	Area	Test Parameter	Standard Reference Method/ In-house Method No./ Equipment/ Technique
97			Salmonella spp.	FDA-BAM Chapter 5: July 2018 BS EN ISO 6579-1:2017
98			Vibrio cholerae	FDA-BAM Chapter 9: May 2004
99	08. Egg and Egg Based Products	Inorganic Contaminants	Lead (Preserved Eggs)	STATS-FC-SOP-003:2021 Rev(3)
100		Microbiological Indicators	E. coli Count	AOAC 991.14: 2005
101			Total Colony Count/ Aerobic Plate Count @ 30/35°C	FDA-BAM Chapter 3: Jan 2001 AOAC 990.12: 2005 ISO 4833-1: 2013
102			Faecal Coliform Count	FDA-BAM Chapter 4: July 2017
103			Coliform Count	FDA-BAM Chapter 4: July 2017 - MPN Technique AOAC 991.14: 2005
104			Pathogens, Parasites & Toxins	Shigella spp.
105		Listeria Monocytogenes		FDA-BAM Chapter 10: Mar 2017
106		Coagulase Positive Staphylococcus aureus Count		FDA-BAM Chapter 12: Mar 2016
107		Salmonella spp.		FDA-BAM Chapter 5: July 2018 BS EN ISO 6579-1:2017
108		Vibrio cholerae		FDA-BAM Chapter 9: May 2004
109	09. Sweeteners	Food Specifications	Sucrose	In-House Method STATS-FC-SOP-007:2021 Rev(0)
110		Inorganic Contaminants	Arsenic	STATS-FC-SOP-003:2021 Rev(3)
111			Cadmium	STATS-FC-SOP-003:2021 Rev(3)
112			Copper	STATS-FC-SOP-003:2021 Rev(3)
113			Lead	STATS-FC-SOP-003:2021 Rev(3)

S/N	Food Category	Area	Test Parameter	Standard Reference Method/ In-house Method No./ Equipment/ Technique	
114		Microbiological Indicators	Mercury	STATS-FC-SOP-003:2021 Rev(3)	
115			E. coli Count	AOAC 991.14: 2005	
116			Mould Count	FDA-BAM Chapter 18: Apr 2001 AOAC 997.02: 2005 ISO 6611: 2004	
117			Yeast Count	FDA-BAM Chapter 18: Apr 2001 AOAC 997.02: 2005 ISO 6611: 2004	
118			Total Colony Count/ Aerobic Plate Count @ 30/35°C	FDA-BAM Chapter 3: Jan 2001 AOAC 990.12: 2005 ISO 4833-1: 2013	
119			Faecal Coliform Count	FDA-BAM Chapter 4: July 2017	
120			Coliform Count	FDA-BAM Chapter 4: July 2017 - MPN Technique AOAC 991.14: 2005	
121			Pathogens, Parasites & Toxins	Coagulase Positive Staphylococcus aureus Count	FDA-BAM Chapter 12: Mar 2016
122				Salmonella spp.	FDA-BAM Chapter 5: July 2018 BS EN ISO 6579-1:2017
123			10. Flour, Improvers and Related Products	Food Specifications	Moisture
124	pH	Compendium of Methods for the Microbiological Examination of Foods 5th Ed:2015 Chapter 62 HPB Method MFHPB-03:2014			
125	Inorganic Contaminants	Tin		STATS-FC-SOP-003:2021 Rev(3)	

S/N	Food Category	Area	Test Parameter	Standard Reference Method/ In-house Method No./ Equipment/ Technique	
126			Antimony	STATS-FC-SOP-003:2021 Rev(3)	
127			Arsenic	STATS-FC-SOP-003:2021 Rev(3)	
128			Cadmium	STATS-FC-SOP-003:2021 Rev(3)	
129			Copper	STATS-FC-SOP-003:2021 Rev(3)	
130			Lead	STATS-FC-SOP-003:2021 Rev(3)	
131			Mercury	STATS-FC-SOP-003:2021 Rev(3)	
132			Microbiological Indicators	E. coli Count	AOAC 991.14: 2005
133		Total Colony Count/ Aerobic Plate Count @ 30/35°C		FDA-BAM Chapter 3: Jan 2001 AOAC 990.12: 2005 ISO 4833-1: 2013	
134		Faecal Coliform Count		FDA-BAM Chapter 4: July 2017	
135		Coliform Count		FDA-BAM Chapter 4: July 2017 - MPN Technique AOAC 991.14: 2005	
136		Pathogens, Parasites & Toxins	Coagulase Positive Staphylococcus aureus Count	FDA-BAM Chapter 12: Mar 2016	
137			11. Grain Based Products	Microbiological Indicators	E. coli Count
138		11. Grain Based Products	Microbiological Indicators	pH @ 25C	Compendium of Methods for the Microbiological Examination of Foods 5th Ed:2015 Chapter 62 HPB Method MFHPB-03:2014
139	Total Colony Count/ Aerobic Plate Count @ 30/35°C			FDA-BAM Chapter 3: Jan 2001 AOAC 990.12: 2005 ISO 4833-1: 2013	
140	Faecal Coliform Count			FDA-BAM Chapter 4: July 2017	
141	Coliform Count			FDA-BAM Chapter 4: July 2017 - MPN Technique AOAC 991.14: 2005	

S/N	Food Category	Area	Test Parameter	Standard Reference Method/ In-house Method No./ Equipment/ Technique
142		Pathogens, Parasites & Toxins	Shigella spp.	Compendium of Methods for the Microbiological Examination of Foods 5th Ed: 2015 Chapter 37
143			Coagulase Positive Staphylococcus aureus Count	FDA-BAM Chapter 12: Mar 2016
144			Salmonella spp.	FDA-BAM Chapter 5: July 2018 BS EN ISO 6579-1:2017
145			Vibrio cholerae	FDA-BAM Chapter 9: May 2004
146	12. Confectionary and Bakery Products	Microbiological Indicators	E. coli Count	AOAC 991.14: 2005
147			Mould Count	FDA-BAM Chapter 18: Apr 2001 AOAC 997.02: 2005 ISO 6611: 2004
148			Yeast Count	FDA-BAM Chapter 18: Apr 2001 AOAC 997.02: 2005 ISO 6611: 2004
149			Total Colony Count/ Aerobic Plate Count @ 30/35°C	FDA-BAM Chapter 3: Jan 2001 AOAC 990.12: 2005 ISO 4833-1: 2013
150			Faecal Coliform Count	FDA-BAM Chapter 4: July 2017
151			Coliform Count	FDA-BAM Chapter 4: July 2017 - MPN Technique AOAC 991.14: 2005
152			Pathogens, Parasites & Toxins	Shigella spp.
153	Coagulase Positive Staphylococcus aureus Count	FDA-BAM Chapter 12: Mar 2016		

S/N	Food Category	Area	Test Parameter	Standard Reference Method/ In-house Method No./ Equipment/ Technique
154	13. Sauces, Seasonings, Soup, Spices and Related Products		Salmonella spp.	FDA-BAM Chapter 5: July 2018 BS EN ISO 6579-1:2017
155			Vibrio cholerae	FDA-BAM Chapter 9: May 2004
156		Food Specifications	Moisture	AOAC 950.46: 2008
157			Nitrogen Content/ Total Nitrogen by Kjeldahl	In house Method STATS-FC-SOP-001:2018 Rev(0)
158		Inorganic Contaminants	Arsenic	STATS-FC-SOP-003:2021 Rev(3)
159			Cadmium	STATS-FC-SOP-003:2021 Rev(3)
160			Copper	STATS-FC-SOP-003:2021 Rev(3)
161			Lead	STATS-FC-SOP-003:2021 Rev(3)
162		Microbiological Indicators	E. coli Count	AOAC 991.14: 2005
163			pH @ 25C	Compendium of Methods for the Microbiological Examination of Foods 5th Ed:2015 Chapter 62 HPB Method MFHPB-03:2014
164			Mould Count	FDA-BAM Chapter 18: Apr 2001 AOAC 997.02: 2005 ISO 6611: 2004
165			Yeast Count	FDA-BAM Chapter 18: Apr 2001 AOAC 997.02: 2005 ISO 6611: 2004
166			Total Colony Count/ Aerobic Plate Count @ 30/35°C	FDA-BAM Chapter 3: Jan 2001 AOAC 990.12: 2005 ISO 4833-1: 2013
167			Faecal Coliform Count	FDA-BAM Chapter 4: July 2017
168			Coliform Count	FDA-BAM Chapter 4: July 2017 - MPN Technique AOAC 991.14: 2005

S/N	Food Category	Area	Test Parameter	Standard Reference Method/ In-house Method No./ Equipment/ Technique
169		Pathogens, Parasites & Toxins	Bacillus cereus Count	BS EN ISO 7932:2004 FDA-BAM Chapter 14: Feb 2012
170			Shigella spp.	Compendium of Methods for the Microbiological Examination of Foods 5th Ed: 2015 Chapter 37
171			Listeria Monocytogenes	FDA-BAM Chapter 10: Mar 2017
172			Coagulase Positive Staphylococcus aureus Count	FDA-BAM Chapter 12: Mar 2016
173			Salmonella spp.	FDA-BAM Chapter 5: July 2018 BS EN ISO 6579-1:2017
174			Vibrio cholerae	FDA-BAM Chapter 9: May 2004
175			Vibrio Parahaemolyticus Count	FDA-BAM Chapter 9: May 2004
176			14. Food Supplements	Inorganic Contaminants
177	Copper	STATS-FC-SOP-003:2021 Rev(3)		
178	Lead	STATS-FC-SOP-003:2021 Rev(3)		
179	Microbiological Indicators	E. coli Count		AOAC 991.14: 2005
180		pH @ 25C		Compendium of Methods for the Microbiological Examination of Food 5th Ed: 2015 Chapter 62 HPB Method MFHPB-03:2014
181		Total Colony Count/ Aerobic Plate Count @ 30/35°C		FDA-BAM Chapter 3: Jan 2001 AOAC 990.12: 2005 ISO 4833-1: 2013
182		Faecal Coliform Count		FDA-BAM Chapter 4: July 2017
183		Coliform Count		FDA-BAM Chapter 4: July 2017 - MPN Technique AOAC 991.14: 2005

S/N	Food Category	Area	Test Parameter	Standard Reference Method/ In-house Method No./ Equipment/ Technique
184		Pathogens, Parasites & Toxins	Bacillus cereus Count	BS EN ISO 7932:2004 FDA-BAM Chapter 14: Feb 2012
185			Shigella spp.	Compendium of Methods for the Microbiological Examination of Foods 5th Ed: 2015 Chapter 37
186			Coagulase Positive Staphylococcus aureus Count	FDA-BAM Chapter 12: Mar 2016
187			Salmonella spp.	FDA-BAM Chapter 5: July 2018 BS EN ISO 6579-1:2017
188			Vibrio cholerae	FDA-BAM Chapter 9: May 2004
189	15. Bottled Water	Microbiological Indicators	Total Colony Count/ Aerobic Plate Count @ 30/35°C	APHA 9215B (PP Method) APHA 9215C (SP Method) APHA 9215D (MF Method) ISO 6222: 199
190			Coliform Count	APHA 9221B (MPN Method) APHA 9222B (MF Method) APHA 9222C (MF Method)
191			Faecal Coliform Count	APHA 9221E (MPN Method) APHA 9222D (MF Method) APHA 9222E (MF Method)
192			E. coli Count	APHA 9221F (MPN Method) APHA 9222H (MF Method)
193			Sulphite Reducing Clostridia	BS EN 26461-2:1993

S/N	Food Category	Area	Test Parameter	Standard Reference Method/ In-house Method No./ Equipment/ Technique
194		Pathogens, Parasites & Toxins	Coagulase Positive Staphylococcus aureus Count	APHA 9213B (MF Method)
195			Salmonella spp.	APHA 9260B
196			Shigella spp.	Compendium of Methods for the Microbiological Examination of Foods 5th Ed: 2015 Chapter 37
197			Vibrio cholerae	FDA-BAM Chapter 9: May 2004
198	16. Tea	Inorganic Contaminants	Arsenic	STATS-FC-SOP-003:2021 Rev(3)
199			Copper	STATS-FC-SOP-003:2021 Rev(3)
200			Lead	STATS-FC-SOP-003:2021 Rev(3)
201		Microbiological Indicators	E. coli Count	AOAC 991.14: 2005
202			Mould Count	FDA-BAM Chapter 18: Apr 2001 AOAC 997.02: 2005 ISO 6611: 2004
203			Yeast Count	FDA-BAM Chapter 18: Apr 2001 AOAC 997.02: 2005 ISO 6611: 2004
204			Total Colony Count/ Aerobic Plate Count @ 30/35°C	FDA-BAM Chapter 3: Jan 2001 AOAC 990.12: 2005 ISO 4833-1: 2013
205			Faecal Coliform Count	FDA-BAM Chapter 4: July 2017
206			Coliform Count	FDA-BAM Chapter 4: July 2017 - MPN Technique AOAC 991.14: 2005
207			Pathogens, Parasites & Toxins	Coagulase Positive Staphylococcus aureus Count

S/N	Food Category	Area	Test Parameter	Standard Reference Method/ In-house Method No./ Equipment/ Technique
208			Salmonella spp.	FDA-BAM Chapter 5: July 2018 BS EN ISO 6579-1:2017
209	17. Beverages	Inorganic Contaminants	Arsenic	STATS-FC-SOP-003:2021 Rev(3)
210			Copper	STATS-FC-SOP-003:2021 Rev(3)
211			Lead	STATS-FC-SOP-003:2021 Rev(3)
212		Microbiological Indicators	E. coli Count	AOAC 991.14: 2005
213			Sulphite Reducing Clostridia	BS EN 26461-2:1993
214			pH @ 25C	Compendium of Methods for the Microbiological Examination of Foods 5th Ed:2015 Chapter 62 HPB Method MFHPB-03:2014
215			Mould Count	FDA-BAM Chapter 18: Apr 2001 AOAC 997.02: 2005 ISO 6611: 2004
216			Yeast Count	FDA-BAM Chapter 18: Apr 2001 AOAC 997.02: 2005 ISO 6611: 2004
217			Total Colony Count/ Aerobic Plate Count @ 30/35°C	FDA-BAM Chapter 3: Jan 2001 AOAC 990.12: 2005 ISO 4833-1: 2013
218			Faecal Coliform Count	FDA-BAM Chapter 4: July 2017
219			Coliform Count	FDA-BAM Chapter 4: July 2017 - MPN Technique AOAC 991.14: 2005
220			Pathogens, Parasites & Toxins	Shigella spp.
221		Listeria Monocytogenes		FDA-BAM Chapter 10: Mar 2017

S/N	Food Category	Area	Test Parameter	Standard Reference Method/ In-house Method No./ Equipment/ Technique
222			Coagulase Positive Staphylococcus aureus Count	FDA-BAM Chapter 12: Mar 2016
223			Salmonella spp.	FDA-BAM Chapter 5: July 2018 BS EN ISO 6579-1:2017
224			Vibrio cholerae	FDA-BAM Chapter 9: May 2004
225	19. Canned Food Products	Microbiological Indicators	Commercial Sterility Test (a) Incubation tests (35 °C for 10 days/ 55 °C for 5 days) (b) pH test (c) Detection of Aerobes and Anaerobes	Compendium of Methods for the Microbiological Examination of Foods 5th Ed: 2015 Chapter 61
226	21. Swabs from Poultry and Farm Environment	Pathogens, Parasites & Toxins	Salmonella spp.	FDA-BAM Chapter 5: July 2018 BS EN ISO 6579-1:2017