

## Proficiency Programs

USDA      Meat Sample for Composition (Fat, Protein, Salt, Moisture)

Egg Salmonella

AACC      Sample DF (Total, Soluble, Insoluble Dietary Fiber)

Sample VMP (Vitamins, Minerals, Proximate)

Sample SA (Sugar Profile)

AOAC      Standard Microbiology Series: ( E.coli O157:H7, Listeria, Salmonella, Coliform direct & MPN, E.coli direct & MPN, S.aureus, Yeast, Mold, APC)

Cheese Chemistry Program: (Moisture, Total Fat, Saturated Fat, Monounsaturated Fat, Polyunsaturated Fat, Trans Fat, Protein, Ash, Carbohydrate, Cholesterol, Sodium, Salt, Potassium, Magnesium, Iron, Calcium, Calories, Lactose, Galactose, Phosphorus)

AOCS      Edible Fat (Solid Fat Index, Melting point, Free Fatty Acid, Peroxide, Iodine)

Fatty Acid Composition by GC (Fatty acid profile in vegetable oil)

Trans Fat by GC (Trans fat in soybean oil)

Cherney      Cheese (Moisture, Butterfat, pH, Salt)

API      Quantitative Pathogen Microbiology (APC, B.cereus, S.aureus, Coliform, E.coli, Yeast, and Mold)

Campylobacter