

Analytical Laboratory

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Proficiency Programs

Program	Matrix	Tests
AAFCO Chemistry	Feed	Protein, Fat Soxtec, Crude Fiber, Acid Detergent Fiber, Neutral Detergent Fiber, Ash, Moisture, Fat Mojonnier, Minerals, Salt, Vitamin A, Vitamin D, Vitamin E, Sugars
AOCS Chemistry	Edible Fat	Solid Fat Content, Dropping point, Free Fatty Acid, Peroxide, Iodine Value
	Oils	Fatty Acid Profile, Trans Fatty Acids
Bipea Chemistry	Butter	Ash, Mineral, Cholesterol, Dropping Point, Fatty Acid Composition, Free Fatty Acid, Iodine Value, Kohman (Fat, Moisture, Salt), pH, Protein, Refractive Index, Vitamin A, Vitamin D, Vitamin E, Water Activity
	Cheese Slices	Ash, Minerals, Cholesterol, Moisture, pH, Protein, Fat, Sugars, Fatty Acid Composition
	Dairy Dessert	Ash, Minerals, Cholesterol, Moisture, pH, Protein, Fat, Sugars, Fatty Acid Composition
	Infant Formula	Ash, Minerals, Cholesterol, Fat, Fatty Acid Composition, Free Fatty Acid, Galactose, Moisture, pH, Protein, Salt, Sugars, Vitamin A, Vitamin D, Vitamin C, Water Activity
	Pasteurized Milk	Ash, Minerals, Fat, Fatty Acid Composition, Free Fatty Acid, Galactose, Moisture, pH, Protein, Salt, Sugars, Titratable Acidity, Vitamin A, Vitamin D, Vitamin E, Water Activity
DairyChek Chemistry	Casein	Fat, Protein, pH, Lactose, Rotap Sieve, Bulk Density
	Milk Powder	Nitrate, Nitrite
LGC Chemistry	Cereal	Ash, Fat, Moisture, Protein, Salt, Dietary Fiber, Minerals, Sugars
	Cheese (Hard, Soft)	Moisture, Fat, pH, Salt, Protein, Calcium, Lactose, Sodium, Ash, Saturated Fat, Cholesterol
	Mixed Fat Spread	Fatty Acid Composition, Karl Fischer Moisture, pH, Salt, Vitamin A, Vitamin D
	Whey Powder	Ash, Fat, Lactose, Protein, Scorched Particle, Moisture
LGC Microbiology	Cosmetics	USP: Aerobic Plate Count, E.coli, S.aureus, Pseudomonas, Yeast and Mold
	Dairy	E.coli O157:H7, Listeria, Salmonella (Qualitative) Coliform Plate & MPN, E.coli Plate & MPN, S.aureus, Yeast, Mold, Aerobic Plate Count, Anaerobic Plate Count, B. cereus Plate & MPN, Enterobacteriaceae, Lactics, Mesophilic Anaerobic Spores, Psychrotrophic Plate Count
	Dairy/Oatmeal	Enterococci, Mesophilic and Thermophilic Aerobic Spores, Osmophilic Yeast, Clostridium, Thermophilic Plate Count
	Spice	Salmonella
	Undefined	Bifidobacteria, Microbial Identification
USDA Food Chemistry	Meat	Fat Soxtec, Moisture, Salt, Protein