

PHYSICO - CHEMICAL ANALYSIS

SAMPLE	PARAMETER/ TEST	TEST METHOD	FEE (PhP)
Drinking Water (2L in one container)	Nitrate*	UV-VIS	600.00
	Color (Apparent)	Visual Comparison	250.00
	Turbidity*	Nephelometric	300.00
	pH*	Electrometric	350.00
	Total Dissolved Solids*	Gravimetric	600.00
	Disinfectant Residual	DPD Colorimetric	400.00
	Lead*	AAS	1,000.00
	Cadmium	AAS	1,000.00
	Arsenic	AAS	1,000.00
Unprocessed Water (1L)	Lead*	AAS	1,200.00
	Cadmium	AAS	1,200.00
	Arsenic	AAS	1,200.00
Wastewater (two 1L wide mouth glass container)	Oil and Grease*	Modified liquid, Partition Gravimetric	1,000.00
Wastewater (two 1L)	Total Suspended Solids*	Gravimetric	650.00
Wastewater (350 mL)	Chloride*	Argentometric	750.00
Food (minimum of 250 g and 5 packs per sample)	Nutrition Facts Analysis, Computation and Drafting		4,545.00 - 5,364.00
Food	Ash*	Gravimetric	600.00
	Crude Fat*	Soxhlet	960.00
		Solvent Extraction with Acid Hydrolysis	1,200.00
	Crude Protein*	Kjeldahl	1,000.00
	Moisture*	Oven	400.00
	Sodium*	AAS	1,920.00
	Total Sugar*	Volumetric	1,100.00
	Total Carbohydrates and Energy	Calculation from Ash, Crude Fat, Crude Protein, and Moisture	180.00

Food	Nutrition Facts Computation		1,500.00
	Vitamin C*	Titrimetric	1,155.00
	Water Activity	Capacitance Humidity	375.00
Wine (minimum of five 1L bottles)	Alcohol Content*	Refractometric	350.00
	Methanol Content*	Colorimetric	2,000.00
	Reducing Sugar	Volumetric	1,000.00
	pH	Electrometric	350.00
	Volatile Acids	Titrimetric	860.00
	Titratable Acidity	Titrimetric	560.00
Coffee (250 g)	Caffeine	Micro-Bailey Andrew Method	2,000.00
	Arsenic	AAS	2,300.00
	Lead	AAS	2,300.00
	Moisture	Oven	400.00
	Ash	Gravimetric	550.00
	Water Insoluble Solids	Gravimetric	600.00
	pH	Electrometric	350.00
	Lead	AAS	2,300.00
	Cadmium	AAS	2,300.00
	Arsenic	AAS	2,300.00
Tea (250 g)	Mercury	DMA	1,000.00
	Chromium	AAS	2,300.00
Noodles (250 g)	Borax	Qualitative	500.00
Jams and Jellies	Soluble Solids	Refractometric	360.00
	Sodium Benzoate	Titrimetric	1,000.00
SHELF LIFE ANALYSIS			
Food (required amount of sample depends on the sample packaging and computation)	Shelf Life Testing	Sensory Analyses and applicable tests to determine shelf life of food product	22,400.00–47,520.00 (depending on the sample matrix)

MICROBIOLOGICAL ANALYSIS

SAMPLE**	PARAMETER/ TEST	TEST METHOD	FEE (PhP)
Water (In 300 mL sterile bottle)	Total Coliform + Fecal Coliform*	Multiple Tube Fermentation Technique (MTFT)	650.00
	Total coliform Count* + <i>Escherichia coli</i> * (Rapid)	MTFT	1,000.00
	Heterotrophic Plate Count*	Pour Plate	550.00
	Total Coliform Count + <i>Escherichia Coli</i> + Heterotrophic Plate Count*	MTFT and Pour Plate	1,200.00
	<i>Pseudomonas aeruginosa</i> Enumeration*	MTFT	720.00
Food (250 g)	Total coliform Count*	MTFT	550.00
	<i>Escherichia coli</i> Count*	MTFT	1,000.00
	Coliform/ <i>Escherichia coli</i> Enumeration*	OMA Petrifilm	800.00
	Aerobic Plate Count*	Pour Plate	550.00
	Yeasts and Molds*	Spread Plate	550.00
	<i>Staphylococcus aureus</i> Enumeration*	Spread Plate / OMA Petrifilm	1,200.00
	<i>Salmonella</i> Detection*	Rapid Method / OMA Petrifilm	1,000.00
	Lactic Acid Count	Petrifilm	1,000.00
	<i>Enterobacteriaceae</i> Count	OMA Petrifilm	650.00
	Yeast and Molds	OMA Petrifilm	550.00
	Commercial Sterility	BAM	2,000.00

* PAB Accredited
OMA-Official Methods of Analysis of AOAC International
AAS - Atomic Absorption Spectrophotometric
DMA - Direct Mercury Analyzer



DOST-CAR

REGIONAL STANDARDS & TESTING LABORATORY

The Regional Standards and Testing Laboratory (RSTL) is a service unit of DOST-CAR. It is composed of three (3) laboratories: Chemical, Microbiological, and Metrology. It was established in 1998 to cater to the testing needs of the Cordillera Administrative Region (CAR) and nearby provinces. The Chemical and Microbiological laboratories started its operation in July 1999 where simple testing needs were accommodated. Through the years and with the help of various projects, the said laboratories were upgraded and gained accreditation as follows:

- A. Water Testing Laboratory by the Department of Health (DOH) in 2006;
- B. ISO/IEC 17025:2005 by Philippine Accreditation Bureau (PAB) in 2009;
- C. Food Testing Laboratory by the Food and Drug Administration (FDA) in 2014; and
- D. Environmental Testing Laboratory by the Department of Environment and Natural Resources in 2015.

SAMPLE ACCEPTANCE SCHEDULE

 Water Samples	Mondays and Tuesdays 8:00 AM to 2:00 PM
 Food/ Other Samples	Mondays Only 8:00 AM to 2:00 PM
	The Chemical Laboratory accepts food samples on a scheduled basis. For scheduling, you may contact the laboratory through the numbers provided.



For more information,
please contact us through:

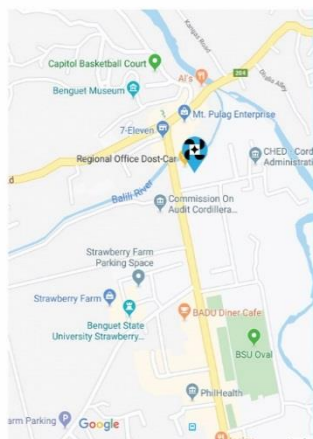
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DEPARTMENT OF SCIENCE AND TECHNOLOGY
CORDILERA ADMINISTRATIVE REGION

Regional Standards and Testing Laboratory



Microbiological Laboratory
Chemical Laboratory

DOH ACCREDITED DENR RECOGNIZED FDA ACCREDITED