SAMPLE ACCEPTANCE SCHEDULE		REMARKS						
WATER SAMPLES FOOD AND OTHER SPECIAL SAMPLES	Monday – Tuesday 8:00AM – 2:00PM ONLY Monday 8:00AM – 2:00PM ONLY	 The Chemical and Microbiological Laboratories set acceptance schedule for water samples in order to give ample time for the incubation time (48 hours) and analysis of the physico-chemical properties. With these, the laboratories can release reports of analyses for water samples on Friday of the same week that the water sample was submitted. For food samples, the sample acceptance schedule allows appropriate sampling time and pre-analyses preparation of the food samples before the spoilage. Also, the incubation process of food samples for yeast and molds (microbiological analyses) take maximum of 7 days. Accepting food samples every Mondays allow the release of reports for microbiological analyses on the succeeding Monday. 						
For more information, please contact:								

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CHEMICAL AND MICROBIOLOGICAL LABORATORIES' BROCHURE (TESTS, FEES, AND SAMPLE REQUIREMENTS)

PHYSICO - CHEMICAL ANALYSIS

MICROBIOLOGICAL ANALYSIS

SAMPLE	PARAMETER/ TEST	TEST METHOD	FEE (PhP)	Food	Nutrition Facts Computation		1,500.00	SAMPLE**	PARAMETER/ TEST	TEST METHOD	FEE (PhP)
Drinking Water (2L in one container)	Nitrate*	UV-VIS	600.00		Vitamin C*	Titrimetric	1,155.00	(In 300 mL sterile bottle)	Total Coliform + Fecal Coliform*	Multiple Tube Fermentation Technique (MTFT)	650.00
	Color (Apparent)	Visual Comparison	250.00		Water Activity	Capacitance Humidity	375.00				
	Turbidity*	Nephelometric	300.00		,						
	pH*	Electrometric	350.00	Wine (minimum of five 1L bottles) Coffee (250 g)	Alcohol Content*	Refractometric	350.00		Total coliform	MTFT	1,000.00
	Total Dissolved Solids*	Gravimetric	600.00		Methanol Content*	Colorimetric	2,000.00		Count* + Escherichia coli*		
	Disinfectant Residual	DPD Colorimetric	400.00		Reducing Sugar	Volumetric	1,000.00		(Rapid)		
	Lead*	AAS	1,000.00		pН	Electrometric	350.00		Heterotrophic Plate Count*	Pour Plate	550.00
	Cadmium	AAS	1,000.00		Volatile Acids	Titrimetric	860.00		Total Coliform Count + Escherichia Coli + Heterotrophic Plate Count*	MTFT and Pour Plate	1,200.00
	Arsenic	AAS	1.000.00		Titratable Acidity	Titrimetric	580.00				
Unprocessed	Lead*	AAS	1,200.00		Caffeine	Micro-Bailey	2,000.00				
Water (1L)	Cadmium	AAS	1,200.00			Andrew Method			Pseudomonas aeruginosa	MTFT	720.00
	Arsenic	AAS	1,200.00		Arsenic	AAS	2,300.00				
Wastewater (two	Oil and Grease*	Modified liquid,	1,000.00		Lead	AAS	2,300.00		Enumeration*		
1L wide mouth		Partition			Moisture	Oven	400.00				
glass container)	Total	Gravimetric	650.00		Ash	Gravimetric	550.00	Food (250 g)	Total coliform Count*	MTFT	550.00
(two 1L)	Suspended Solids*	Gravimetric	030.00		Water Insoluble Solids	Gravimetric	600.00		Escherichia coli Count*	MTFT	1,000.00
Wastewater	Chloride*	Argentometric	750.00		pН	Electrometric	350.00		Coliform/	OMA Petrifilm	800.00
(350 mL)				Tea (250 g)	Lead	AAS	2,300.00		Escherichia coli		
Food (minimum of 250 g and 5 packs	Nutrition Facts Analysis, Computation and Drafting		4,545.00 - 5,364.00		Cadmium	AAS	2,300.00		Enumeration*		
per sample)					Arsenic	AAS	2,300.00		Aerobic Plate Count*	Pour Plate	550.00
					Mercury	DMA	1,000.00		Yeasts and Molds*	Spread Plate	550.00
F1	Ash*	Gravimetric	600.00		Chromium	AAS	2,300.00		Staphylococcus	Spread Plate /	1.200.00
Food	Crude Fat*	Soxhlet	980.00	Noodles (250 g)	Borax	Qualitative	500.00		aureus Enumeration*	OMA Petrifilm	1,200.00
		Solvent Extraction	1,200.00	Jams and Jellies	Soluble Solids	Refractometric			Salmonella Detection*	Rapid Method / OMA Petrifilm	1,000.00
		with Acid Hydrolysis			Sodium Benzoate	Titrimetric	1,000.00		Lactic Acid Count	Petrifilm	1,000.00
	Crude Protein*	Kjeldahl	1,000.00	SHELF LIF	E ANAL	YSIS			Enterobacteriacea Count	OMA Petrifilm	650.00
	Moisture*	Oven	400.00	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)		Yeast and Molds	OMA Petrifilm	550.00
	Sodium*	AAS	1,920.00						reast and Moids	OWA FEMILIN	330.00
	Total Sugar*	Volumetric	1,100.00						Commercial Sterility	BAM	2.000.00
	Total Carbohydrates and Energy	Calculation from Ash, Crude Fat, Crude Protein, and Moisture	180.00					* PAB Acci	Í		2,300.00
							OMA-Official Methods of Analysis of AOAC International				

AAS - Atomic Absorption Spectrophotometric

DMA - Direct Mercury Analyzer