

2015 Schedule - AOAC Laboratory Proficiency Testing Programs

Program	Shipment Date (mm-dd-yy)	Enrollment Deadline (mm-dd-yy)	Matrix*	Analytes		
M01* Standard Microbiology	01-19-15	12-15-14	Mashed Potatoes	<i>Salmonella</i>	APC	Yeast
	04-13-15	03-09-15		<i>Listeria</i>	Coliform	Mold
	07-13-15	06-08-15		<i>E. coli</i> O157:H7	<i>E. coli</i> (generic)	<i>B. cereus</i>
	10-05-15	09-01-15		<i>Enterobacteriaceae</i>	<i>S. aureus</i>	
M08* Standard Microbiology	01-19-15	12-15-14	Mashed Potatoes	<i>Salmonella</i>	APC	Yeast
	04-13-15	03-09-15		<i>Listeria</i>	Coliform	Mold
	07-13-15	06-08-15		<i>Enterobacteriaceae</i>	<i>E. coli</i> (generic)	<i>B. cereus</i>
	10-05-15	09-01-15			<i>S. aureus</i>	
M09* Standard Microbiology	01-19-15	12-15-14	Mashed Potatoes	<i>Salmonella</i>	APC	Yeast
	04-13-15	03-09-15		<i>Enterobacteriaceae</i>	Coliform	Mold
	07-13-15	06-08-15			<i>E. coli</i> (generic)	<i>B. cereus</i>
	10-05-15	09-01-15			<i>S. aureus</i>	
M02 Pathogen Free	02-16-15	01-13-15	Mashed Potatoes	APC	Yeast	
	05-04-15	03-30-15		Coliform	Mold	
	08-03-15	07-01-15		<i>E. coli</i>		
	11-02-15	09-28-15				
M03* Meat Microbiology	03-02-15	01-29-15	Ground Beef	<i>Salmonella</i>		
	06-08-15	05-14-15				
	09-14-15	08-10-15				
	12-07-15	11-02-15				
M04* Meat Microbiology	03-02-15	01-29-15	Ground Beef	<i>E. coli</i> O157:H7		
	06-08-15	05-14-15				
	09-14-15	08-10-15				
	12-07-15	11-02-15				
M10* Meat Microbiology Combo	03-02-15	01-29-15	Ground Beef & Hot Dogs	<i>Salmonella</i>		
	06-08-15	05-14-15		<i>E. coli</i> O157:H7		
	09-14-15	08-10-15		<i>Listeria</i>		
	12-07-15	11-02-15				
M12* Meat Microbiology	03-02-15	01-29-15	Ground Beef & Hot Dogs	<i>Salmonella</i>		
	06-08-15	05-14-15		<i>Listeria</i>		
	09-14-15	08-10-15				
	12-07-15	11-02-15				
E02* Liquid Whole Egg Program	02-02-15	01-13-15	Liquid Whole Egg	<i>Salmonella</i>		
	08-03-15 ¹	07-06-15				
C01 Ground Meat	03-03-15	01-30-15	Ground Meats	% Moisture	% Salt	Salt
	06-02-15	04-30-15		% Fat	Nitrite (ppm)**	Calories (cal/100g)
	09-08-15	08-04-15		% Protein	Potassium (ppm)	% Saturated Fat
	12-08-15	11-03-15		% Ash	Magnesium (ppm)	% Monounsaturated Fat
C02 Processed Cheese	03-03-15 06-02-15 09-08-15 12-08-15	01-30-15 04-30-15 08-04-15 11-03-15	Cheese	% Carbohydrate	Iron (ppm)	% Polyunsaturated Fat
				Cholesterol (mg/100g)	% Calcium	% Trans Fatty Acids
				% Sodium	% Lactose**	Calories (cal/100g)
				% Fat	% Galactose**	% Phosphorus
				% Protein	Potassium (ppm)	% Saturated Fat
				% Ash	Magnesium (ppm)	% Monounsaturated Fat
				% Carbohydrate	Iron (ppm)	Fat
				Cholesterol (mg/100g)	% Calcium	% Polyunsaturated Fat
				% Sodium	Salt	% Trans Fatty Acids
				% Salt		
P01 Pesticide Residues in Fruits and Vegetables	02-10-15	01-09-15	Green Beans	Click here for a list of possible analytes		
	06-09-15	05-05-15	Oranges			
	10-13-15	09-08-15	Potatoes			

*Programs contain Pathogens

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