

2017 Schedule - AOAC Laboratory Proficiency Testing Programs

Program	Shipment Date (mm-dd-yy)	Enrollment Deadline (mm-dd-yy)	Matrix*	Analytes		
M01* Standard Microbiology	01-23-17 04-24-17 07-24-17 10-09-17	12-23-16 03-24-17 06-24-17 09-09-17	Mashed Potatoes	<i>Salmonella</i> <i>Listeria</i> <i>E. coli</i> O157:H7 <i>Enterobacteriaceae</i>	APC Coliform <i>E. coli</i> (generic) <i>S. aureus</i>	Yeast Mold <i>B. cereus</i>
M08* Standard Microbiology	01-23-17 04-24-17 07-24-17 10-09-17	12-23-16 03-24-17 06-24-17 09-09-17	Mashed Potatoes	<i>Salmonella</i> <i>Listeria</i> <i>Enterobacteriaceae</i>	APC Coliform <i>E. coli</i> (generic) <i>S. aureus</i>	Yeast Mold <i>B. cereus</i>
M09* Standard Microbiology	01-23-17 04-24-17 07-24-17 10-09-17	12-23-16 03-24-17 06-24-17 09-09-17	Mashed Potatoes	<i>Salmonella</i> <i>Enterobacteriaceae</i>	APC Coliform <i>E. coli</i> (generic) <i>S. aureus</i>	Yeast Mold <i>B. cereus</i>
M02 Pathogen Free	02-13-17 05-08-17 08-14-17 11-13-17	01-13-17 04-08-17 07-14-17 10-13-17	Mashed Potatoes	APC Coliform <i>E. coli</i>	Yeast Mold	
M03* Meat Microbiology	03-06-17 06-05-17 09-11-17 12-04-17	02-06-17 05-05-17 08-11-17 11-04-17	Ground Beef	<i>Salmonella</i>		
M04* Meat Microbiology	03-06-17 06-05-17 09-11-17 12-04-17	02-06-17 05-05-17 08-11-17 11-04-17	Ground Beef	<i>E. coli</i> O157:H7		
M05* Meat Microbiology	03-06-17 06-05-17 09-11-17 12-04-17	02-06-17 05-05-17 08-11-17 11-04-17	Hot Dogs	<i>Listeria</i>		
M10* Meat Microbiology Combo	03-06-17 06-05-17 09-11-17 12-04-17	02-06-17 05-05-17 08-11-17 11-04-17	& Hot Dogs	<i>Salmonella</i> <i>E. coli</i> O157:H7 <i>Listeria</i>		
M12* Meat Microbiology	03-06-17 06-05-17 09-11-17 12-04-17	02-06-17 05-05-17 08-11-17 11-04-17	Ground Beef & Hot Dogs	<i>Salmonella</i> <i>Listeria</i>		
C01 Ground Meat	03-07-17 06-06-17 09-12-17 12-05-17	02-07-17 05-06-17 08-12-17 11-05-17	Ground Meats	% Moisture % Fat % Protein % Ash % Carbohydrate Cholesterol (mg/100g) % Sodium	% Salt Nitrite (ppm)** Potassium (ppm) Magnesium (ppm) Iron (ppm) % Calcium	Salt Calories (cal/100g) % Saturated Fat % Monounsaturated Fat % Polyunsaturated Fat % Trans Fatty Acids
C02 Processed Cheese	03-07-17 06-06-17 09-12-17 12-05-17	02-07-17 05-06-17 08-12-17 11-05-17	Cheese	% Moisture % Fat % Protein % Ash % Carbohydrate Cholesterol (mg/100g) % Sodium % Salt	% Lactose** % Galactose** Potassium (ppm) Magnesium (ppm) Iron (ppm) % Calcium Salt	Calories (cal/100g) % Phosphorus % Saturated Fat % Monounsaturated Fat % Polyunsaturated Fat % Trans Fatty Acids
P01 Pesticide Residues in Fruits and Vegetables	02-14-17 06-13-17 10-10-17	02-14-17 06-13-17 10-10-17	Bell Pepper Cantaloupe Broccoli	Click here for a list of possible analytes		
IF01 Infant Formula & Adult Nutritionals	June 2017 September	02-01-17 05-01-17	Infant Formula	<i>vitamin E, vitamin A, vitamin B12, fatty acids, iodine, nucleotides (total), Pantothenic Acid, Chromium, selenium and molybdenum (UTM) & myo-inositol</i>		

*Programs contain Pathogens

Updated: 11/08/16 11:43pm