

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	12-23-16	Mashed Potatoes	<i>Salmonella</i>	APC	Yeast
	04-24-17	03-24-17		<i>Listeria</i>	Coliform	Mold
	07-24-17	06-24-17		<i>E. coli</i> O157:H7	<i>E. coli</i> (generic)	<i>B. cereus</i>
	10-09-17	09-09-17		<i>Enterobacteriaceae</i>	<i>S. aureus</i>	
M08* Standard Microbiology	01-23-17	12-23-16	Mashed Potatoes	<i>Salmonella</i>	APC	Yeast
	04-24-17	03-24-17		<i>Listeria</i>	Coliform	Mold
	07-24-17	06-24-17		<i>Enterobacteriaceae</i>	<i>E. coli</i> (generic)	<i>B. cereus</i>
	10-09-17	09-09-17			<i>S. aureus</i>	
M09* Standard Microbiology	01-23-17	12-23-16	Mashed Potatoes	<i>Salmonella</i>	APC	Yeast
	04-24-17	03-24-17		<i>Enterobacteriaceae</i>	Coliform	Mold
	07-24-17	06-24-17			<i>E. coli</i> (generic)	<i>B. cereus</i>
	10-09-17	09-09-17			<i>S. aureus</i>	
M02 Pathogen Free	02-13-17	01-13-17	Mashed Potatoes	APC	Yeast	
	05-08-17	04-08-17		Coliform	Mold	
	08-14-17	07-14-17		<i>E. coli</i>		
	11-13-17	10-13-17				
M03* Meat Microbiology	03-06-17	02-06-17	Ground Beef	<i>Salmonella</i>		
	06-05-17	05-05-17				
	09-11-17	08-11-17				
	12-04-17	11-04-17				
M04* Meat Microbiology	03-06-17	02-06-17	Ground Beef	<i>E. coli</i> O157:H7		
	06-05-17	05-05-17				
	09-11-17	08-11-17				
	12-04-17	11-04-17				
M05* Meat Microbiology	03-06-17	02-06-17	Hot Dogs	<i>Listeria</i>		
	06-05-17	05-05-17				
	09-11-17	08-11-17				
	12-04-17	11-04-17				
M10* Meat Microbiology Combo	03-06-17	02-06-17	& Hot Dogs	<i>Salmonella</i>		
	06-05-17	05-05-17		<i>E. coli</i> O157:H7		
	09-11-17	08-11-17		<i>Listeria</i>		
	12-04-17	11-04-17				
M12* Meat Microbiology	03-06-17	02-06-17	Ground Beef & Hot Dogs	<i>Salmonella</i>		
	06-05-17	05-05-17		<i>Listeria</i>		
	09-11-17	08-11-17				
	12-04-17	11-04-17				
C01 Ground Meat	03-07-17	02-07-17	Ground Meats	% Moisture	% Salt	Salt
	06-06-17	05-06-17		% Fat	Nitrite (ppm)**	Calories (cal/100g)
	09-12-17	08-12-17		% Protein	Potassium (ppm)	% Saturated Fat
	12-05-17	11-05-17		% Ash	Magnesium (ppm)	% Monounsaturated Fat
			% Carbohydrate	Iron (ppm)	% Polyunsaturated Fat	
			Cholesterol (mg/100g)	% Calcium	% Trans Fatty Acids	
			% Sodium			
C02 Processed Cheese	03-07-17	02-07-17	Cheese	% Moisture	% Lactose**	Calories (cal/100g)
	06-06-17	05-06-17		% Fat	% Galactose**	% Phosphorus
	09-12-17	08-12-17		% Protein	Potassium (ppm)	% Saturated Fat
	12-05-17	11-05-17		% 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	02-14-17	01-14-17	Bell Pepper	Click here for a list of possible analytes		
	06-13-17	05-13-17	Cantaloupe			
	10-10-17	09-10-17	Broccoli			
IF01 Infant Formula & Adult Nutritionals	03/19/18		Infant Formula	Water Soluble Vitamins: C, B1, B2, B3, B12, Pantothenic Acid (B5), Folic Acid, Biotin - Oil Soluble Vitamins (A, D, E, K1) Myo -Inositol, Nucleotides, Ultra Trace Minerals (Chromium, Selenium & Molybdenum) Fatty Acids		

*Programs contain Pathogens