

## 2012 Schedule - AOAC Laboratory Proficiency Testing Programs

Program	Shipment Date (mm-dd-yy)	Enrollment Due Date (mm-dd-yy)	Matrix*	Analytes
<b>M01</b> Standard Microbiology	01-23-12 04-16-12 07-09-12 10-01-12	12-20-11 03-16-12 06-15-12 09-07-12	Mashed potatoes	<i>Salmonella</i> , <i>Listeria</i> , <i>E. coli</i> O157:H7, APC, Coliform, <i>E. coli</i> (generic), <i>S. aureus</i> , Yeast, Mold, <i>B. cereus</i>
<b>M08</b>	01-23-12 04-16-12 07-09-12 10-01-12	12-20-11 03-16-12 06-15-12 09-07-12	Mashed potatoes	<i>Salmonella</i> , <i>Listeria</i> , APC, Coliform, <i>E. coli</i> (generic), <i>S. aureus</i> , Yeast, Mold, <i>B. cereus</i>
<b>M09</b>	01-23-12 04-16-12 07-09-12 10-01-12	12-20-11 03-16-12 06-15-12 09-07-12	Mashed potatoes	<i>Salmonella</i> , APC, Coliform, <i>E. coli</i> (generic), <i>S. aureus</i> , Yeast, Mold, <i>B. cereus</i>
<b>M02</b> Pathogen free	02-20-12 05-07-12 08-06-12 11-12-12	01-27-12 04-13-12 07-10-12 10-12-12	Mashed potatoes	APC, Coliform, <i>E. coli</i> , Yeast, Mold
<b>M03</b> Meat Microbiology	03-19-12 06-11-12 09-17-12 12-03-12	02-24-12 05-04-12 08-03-12 11-02-12	Ground Beef	<i>Salmonella</i>
<b>M04</b> Meat Microbiology	03-19-12 06-11-12 09-17-12 12-03-12	02-24-12 05-04-12 08-03-12 11-02-12	Ground Beef	<i>E. coli</i> O157:H7
<b>M10</b> Meat Microbiology Combo	03-19-12 06-11-12 09-17-12 12-03-12	02-24-12 05-04-12 08-03-12 11-02-12	Ground Beef & Hot dogs	<i>Salmonella</i> , <i>E. coli</i> O157:H7, <i>Listeria</i>
<b>M12</b> Meat Microbiology	03-19-12 06-11-12 09-17-12 12-03-12	02-24-12 05-04-12 08-03-12 11-02-12	Ground Beef & Hot dogs	<i>Salmonella</i> , <i>Listeria</i>
<b>E01</b> USDA Liquid Whole Egg Program	02-06-12 08-06-12	01-03-12 07-10-12	Liquid Whole Egg	<i>Salmonella</i>
<b>E02</b> Salmonella in Liquid Egg	02-06-12 08-06-12	01-03-12 07-10-12	Liquid Whole Egg	<i>Salmonella</i>
<b>C01</b> Meat Food Chemistry	03-06-12 06-05-12 09-11-12 11-27-12	02-10-12 05-11-12 08-17-12 10-26-12	Meats	% Moisture, % Fat, % Protein, & Ash, % Carbohydrate, Cholesterol, Sodium, Potassium, Magnesium, Calcium, Salt, Calories
<b>C02</b> Cheese Food Chemistry	03-06-12 06-05-12 09-11-12 11-27-12	02-10-12 05-11-12 08-17-12 10-26-12	Processed Cheese	% Moisture, % Fat, % Protein, & Ash, % Carbohydrate, Cholesterol, Sodium, Iron, Potassium, Magnesium, Calcium, Salt, Calories
<b>P01</b> Pesticide Residues in Fruits & Vegetables	02-14-12 06-12-12 10-09-12	01-13-12 05-11-12 09-07-12		<a href="#">Click here</a> for list of possible analytes

**Programs highlighted contain Pathogens**