

2010 Schedule -- AOAC Programs

Program	Ship Date	Matrix*	Analytes
MO1	1-25-10 4-12-10 7-12-10 10-04-10	Mashed potatoes	M01 <i>Salmonella, Listeria, E.coli</i> O157:H7, APC, Coliform, <i>E. coli</i> (generic), <i>S. aureus</i> , Yeast, Mold
MO8	SEE ABOVE		M08 <i>Salmonella, Listeria,</i> APC, Coliform, <i>E. coli</i> (generic), <i>S.</i> <i>aureus</i> , Yeast, Mold
MO9	SEE ABOVE		M09 <i>Salmonella,</i> APC, Coliform, <i>E. coli</i> (generic), <i>S.</i> <i>aureus</i> , Yeast, Mold
MO2 Pathogen free	2-22-10 5-03-10 8-09-10 11-01-10	Mashed potatoes	APC, Coliform, <i>E. coli</i> , Yeast, Mold
MO3 Meat microbiology	3-22-10 6-14-10 9-20-10 12-06-10	Ground Beef	<i>Salmonella</i>
MO4 Meat microbiology	3-22-10 6-14-10 9-20-10 12-06-10	Ground Beef	<i>E. coli</i> O157:H7
MO5 Meat microbiology	3-22-10 6-14-10 9-20-10 12-06-10	Hot dogs	<i>Listeria</i>
M10 Meat microbiology combo	3-22-10 6-14-10 9-20-10 12-06-10	Ground Beef & Hot dogs	<i>Salmonella,</i> <i>E. coli</i> O157:H7, <i>Listeria</i>
M12 Meat microbiology	3-22-10 6-14-10 9-20-10 12-06-10	Ground Beef & Hot dogs	<i>Salmonella, Listeria</i>
E01* USDA Liquid Whole Egg Program	2-15-10 8-02-10	Liquid Whole Egg	<i>Salmonella</i>
CO1 Ground Meat	3-02-10 6-01-10 9-14-10 11-30-10	Ground meats	% Moisture, % Fat, % Protein, & Ash, % Carbohydrate, Cholesterol, Sodium, Potassium, Magnesium, Calcium, Salt, Calories
CO2 Processed Cheese	3-02-10 6-01-10 9-14-10 11-30-10	Cheese	% Moisture, % Fat, % Protein, & Ash, % Carbohydrate, Cholesterol, Sodium, Iron, Potassium, Magnesium, Calcium, Salt, Calories
P01 Pesticide Program	2/09/10 6/08/10 10/12/10	Potatoes Lettuce Cantaloupe	Click to view list of possible analytes

Programs Highlighted Contain Pathogens