

2020 Schedule - AOAC Laboratory Proficiency Testing Programs

Program	Shipment Date (mm-dd-yy)	Enrollment Deadline (mm-dd-yy)	Matrix*	Analytes		
M01* Standard Microbiology	01-20-20	12-20-19	Mashed Potatoes	<i>Salmonella</i>	APC	Yeast
	04-20-20	03-20-20		<i>Listeria</i>	Coliform	Mold
	07-20-20	06-20-20		<i>E. coli</i> O157:H7	<i>E. coli</i> (generic)	<i>B. cereus</i>
	10-12-20	09-12-20		<i>Enterobacteriaceae</i>	<i>S. aureus</i>	
M08* Standard Microbiology	01-20-20	12-20-19	Mashed Potatoes	<i>Salmonella</i>	APC	Yeast
	04-20-20	03-20-20		<i>Listeria</i>	Coliform	Mold
	07-20-20	06-20-20		<i>Enterobacteriaceae</i>	<i>E. coli</i> (generic)	<i>B. cereus</i>
	10-12-20	09-12-20			<i>S. aureus</i>	
M09* Standard Microbiology	01-20-20	12-20-19	Mashed Potatoes	<i>Salmonella</i>	APC	Yeast
	04-20-20	03-20-20		<i>Enterobacteriaceae</i>	Coliform	Mold
	07-20-20	06-20-20			<i>E. coli</i> (generic)	<i>B. cereus</i>
	10-12-20	09-12-20			<i>S. aureus</i>	
M02 Pathogen Free	02-10-20	01-10-20	Mashed Potatoes	APC	Yeast	
	05-04-20	04-04-20		Coliform	Mold	
	08-10-20	07-10-20		<i>E. coli</i>		
	11-09-20	10-09-20				
M03* Meat Microbiology	03-02-20	02-02-20	Ground Beef	<i>Salmonella</i>		
	06-01-20	05-01-20				
	09-14-20	08-07-20				
	12-07-20	11-07-20				
M04* Meat Microbiology	03-02-20	02-02-20	Ground Beef	<i>E. coli</i> O157:H7		
	06-01-20	05-01-20				
	09-14-20	08-07-20				
	12-07-20	11-07-20				
M05* Meat Microbiology	03-02-20	02-02-20	Hot Dogs	<i>Listeria</i>		
	06-01-20	05-01-20				
	09-14-20	08-07-20				
	12-07-20	11-07-20				
M10* Meat Microbiology Combo	03-02-20	02-02-20	& Hot Dogs	<i>Salmonella</i>		
	06-01-20	05-01-20		<i>E. coli</i> O157:H7		
	09-14-20	08-10-20		<i>Listeria</i>		
	12-07-20	11-07-20				
M12* Meat Microbiology	03-02-20	02-02-20	Ground Beef & Hot Dogs	<i>Salmonella</i>		
	06-01-20	05-01-20		<i>Listeria</i>		
	09-14-20	08-07-20				
	12-07-20	11-07-20				
C01 Ground Meat	03-03-20	02-03-20	Ground Meats	% Moisture	% Salt	Salt
	06-02-20	05-02-20		% Fat	Nitrite (ppm)**	Calories (cal/100g)
	09-08-20	08-08-20		% Protein	Potassium (ppm)	% Saturated Fat
	12-08-20	11-08-20		% Ash	Magnesium (ppm)	% Monounsaturated Fat
			% Carbohydrate	Iron (ppm)	% Polyunsaturated Fat	
			Cholesterol (mg/100g)	% Calcium	% Trans Fatty Acids	
			% Sodium			
C02 Processed Cheese	03-03-20	02-03-20	Cheese	% Moisture	% Lactose**	Calories (cal/100g)
	06-02-20	05-02-20		% Fat	% Galactose**	% Phosphorus
	09-08-20	08-08-20		% Protein	Potassium (ppm)	% Saturated Fat
	12-08-20	11-08-20		% 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	02-11-20	01-11-20	Cabbage Summer Squash Strawberries	Click here for a list of possible analytes		
	06-09-20	05-09-20				
	10-13-20	09-13-20				
IF01 Infant Formula & Adult Nutritionals	03-#-20 06-#-20 11-#-20	# Exact shipment Date TBD	Infant Formula	<i>Vitamin B1, B2, B3, B6, B12, Pantothenic Acid (B5), Vitamin C, Biotin, Folic Acid, Vitamin A, Vitamin D, D2, D3, Vitamin E, Vitamin K, Fatty Acids, Iodine, Myo-inositol, Nucleotides, Ultratrace Minerals (Chromium, Selenium, Molybdenum)</i>		

***Programs contain Pathogens**