

2020 Schedule - AOAC Laboratory Proficiency Testing Programs

Program	Shipment Date (mm-dd-yy)	Enrollment Deadline (mm-dd-yy)	Matrix*	Analytes		
M01* Standard Microbiology	01-18-21	12-18-20	Mashed Potatoes	<i>Salmonella</i>	APC	Yeast
	04-19-21	03-19-21		<i>Listeria</i>	Coliform	Mold
	07-19-21	06-19-21		<i>E. coli</i> O157:H7	<i>E. coli</i> (generic)	<i>B. cereus</i>
	10-11-21	09-11-21		<i>Enterobacteriaceae</i>	<i>S. aureus</i>	
M08* Standard Microbiology	01-18-21	12-18-20	Mashed Potatoes	<i>Salmonella</i>	APC	Yeast
	04-19-21	03-19-21		<i>Listeria</i>	Coliform	Mold
	07-19-21	06-19-21		<i>Enterobacteriaceae</i>	<i>E. coli</i> (generic)	<i>B. cereus</i>
	10-11-21	09-11-21		<i>S. aureus</i>		
M09* Standard Microbiology	01-18-21	12-18-20	Mashed Potatoes	<i>Salmonella</i>	APC	Yeast
	04-19-21	03-19-21		<i>Enterobacteriaceae</i>	Coliform	Mold
	07-19-21	06-19-21			<i>E. coli</i> (generic)	<i>B. cereus</i>
	10-11-21	09-11-21			<i>S. aureus</i>	
M02 Pathogen Free	02-08-21	01-08-21	Mashed Potatoes	APC	Yeast	
	05-03-21	04-03-21		Coliform	Mold	
	08-10-21	07-10-21		<i>E. coli</i>		
	11-08-21	10-08-21				
M03* Meat Microbiology	03-01-21	02-01-21	Ground Beef	<i>Salmonella</i>		
	06-07-21	05-07-21				
	09-13-21	08-13-21				
	12-06-21	11-06-21				
M04* Meat Microbiology	03-01-21	02-01-21	Ground Beef	<i>E. coli</i> O157:H7		
	06-07-21	05-07-21				
	09-13-21	08-13-21				
	12-06-21	11-06-21				
M05* Meat Microbiology	03-01-21	02-01-21	Hot Dogs	<i>Listeria</i>		
	06-07-21	05-07-21				
	09-13-21	08-13-21				
	12-06-21	11-06-21				
M10* Meat Microbiology Combo	03-01-21	02-01-21	& Hot Dogs	<i>Salmonella</i>		
	06-07-21	05-07-21		<i>E. coli</i> O157:H7		
	09-13-21	08-13-21		<i>Listeria</i>		
	12-06-21	11-06-21				
M12* Meat Microbiology	03-01-21	02-01-21	Ground Beef & Hot Dogs	<i>Salmonella</i>		
	06-07-21	05-07-21		<i>Listeria</i>		
	09-13-21	08-13-21				
	12-06-21	11-06-21				
C01 Ground Meat	03-02-21	02-02-21	Ground Meats	% Moisture	% Salt	Salt
	06-08-21	05-08-21		% Fat	Nitrite (ppm)**	Calories (cal/100g)
	09-14-21	08-14-21		% Protein	Potassium (ppm)	% Saturated Fat
	12-07-21	11-07-21		% Ash	Magnesium (ppm)	% Monounsaturated Fat
			% Carbohydrate	Iron (ppm)	% Polyunsaturated Fat	
			Cholesterol (mg/100g)	% Calcium	% Trans Fatty Acids	
			% Sodium			
C02 Processed Cheese	03-02-21	02-02-21	Cheese	% Moisture	% Lactose**	Calories (cal/100g)
	06-08-21	05-08-21		% Fat	% Galactose**	% Phosphorus
	09-14-21	08-14-21		% Protein	Potassium (ppm)	% Saturated Fat
	12-07-21	11-07-21		% 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	02-09-21	01-09-21	Potatoes	Click here for a list of possible analytes		
	06-08-21	05-08-21	Oranges			
	10-12-21	09-12-21	Bell Peppers			
IF01 Vitamins & Nutrients in Infant Formula & Adult Nutritionals	03-#-21 06-#-21 11-#-21	# 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**