<table>
<thead>
<tr>
<th>PROGRAM</th>
<th>SHIPMENT DATE MM-DD-YY</th>
<th>ENROLLMENT DEADLINE MM-DD-YY</th>
<th>MATRIX</th>
<th>ANALYTES</th>
</tr>
</thead>
</table>
| M01* Standard Microbiology    | 01-24-22 04-25-22 07-25-22 10-10-22 | 12-24-21 03-25-22 06-25-22 09-10-22 | Mashed Potatoes              | Salmonella
E.coli O157:H7
Enterobacteriaceae
APC
Coliform
E.coli (generic)
S.aureus
Yeast
Mold
B.cereus
|
Enterobacteriaceae
APC
Coliform
E.coli (generic)
S.aureus
Yeast
Mold
B.cereus
|
| M03* Meat Microbiology        | 03-07-22 09-12-22 | 02-07-22 08-12-22 | Ground Beef                   | Salmonella E.coli O157:H7 |
| M04* Meat Microbiology        | 03-07-22 09-12-22 | 02-07-22 08-12-22 | Ground Beef                   | E.coli O157:H7 |
| M05* Meat Microbiology        | 03-07-22 09-12-22 | 02-07-22 08-12-22 | Hot Dogs                      | Salmonella
Listeria
|
| M10* Meat Microbiology Combo  | 03-07-22 09-12-22 | 02-07-22 08-12-22 | Ground Beef & Hot Dogs        | Salmonella
E.coli O157:H7
Listeria |
| M12* Meat Microbiology Combo  | 03-07-22 09-12-22 | 02-07-22 08-12-22 | Ground Beef & Hot Dogs        | Salmonella
Listeria |
| LS01* Listeria Environmental Swab | 03-21-22 09-26-22 | 02-21-22 08-26-22 | Environmental Swab            | Listeria |
| E01* Salmonella in Liquid Egg | 03-14-22 09-19-22 | 02-14-22 08-19-22 | Liquid Egg                    | Salmonella % Moisture
% Fat
% Protein
% Ash
% Carbohydrate
Cholesterol (mg/100g)
% Sodium
% Salt
Nitrite (ppm)**
Potassium (ppm)
Magnesium (ppm)
Iron (ppm)
% Calcium
Salt
Calories (cal/100g)
% Saturated Fat
% Monounsaturated Fat
% Polyunsaturated Fat
% Trans Fatty Acids |
| C01 Ground Meat               | 03-01-22 06-07-22 09-13-22 12-06-22 | 02-01-22 05-07-22 08-13-22 11-06-22 | Hot Dogs                      | % Moisture
% Fat
% Protein
% Ash
% Carbohydrate
Cholesterol (mg/100g)
% Sodium
% Salt
Lactose**
Galactose**
Potassium (ppm)
Magnesium (ppm)
Iron (ppm)
% Calcium Salt
Salt
Calories (cal/100g)
% Saturated Fat
% Monounsaturated Fat
% Polyunsaturated Fat
% Trans Fatty Acids |
| C02 Processed Cheese          | 06-07-22 12-06-22 | 05-07-22 11-06-22 | Cheese                       | % Moisture
% Fat
% Protein
% Ash
% Carbohydrate
Cholesterol (mg/100g)
% Sodium
% Salt
Lactose**
Galactose**
Potassium (ppm)
Magnesium (ppm)
Iron (ppm)
% Calcium Salt
Salt
Calories (cal/100g)
% Saturated Fat
% Monounsaturated Fat
% Polyunsaturated Fat
% Trans Fatty Acids |
| P01 Pesticide Residues in Fruits and Vegetables | 02-08-22 06-07-22 10-11-22 | 01-08-22 05-07-22 09-11-22 | Broccoli
Kiwi
Cucumber | % Moisture
% Fat
% Protein
% Ash
% Carbohydrate
Cholesterol (mg/100g)
% Sodium
% Salt
Lactose**
Galactose**
Potassium (ppm)
Magnesium (ppm)
Iron (ppm)
% Calcium Salt
Salt
Calories (cal/100g)
% Saturated Fat
% Monounsaturated Fat
% Polyunsaturated Fat
% Trans Fatty Acids |

*Program contains pathogens **Not covered by scope of accreditation