

2022 SCHEDULE AOAC LABORATORY PROFICIENCY TESTING PROGRAMS

PROGRAM	SHIPMENT DATE MM-DD-YY	ENROLLMENT DEADLINE MM-DD-YY	MATRIX	ANALYTES		
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	<i>Salmonella</i> <i>Listeria</i> <i>E.coli</i> O157:H7 <i>Enterobacteriaceae</i>	APC Coliform <i>E.coli</i> (generic) <i>S.aureus</i>	Yeast Mold <i>B.cereus</i>
M08* 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	<i>Salmonella</i> <i>Listeria</i> <i>Enterobacteriaceae</i>	APC Coliform <i>E.coli</i> (generic) <i>S.aureus</i>	Yeast Mold <i>B.cereus</i>
M09* 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	<i>Salmonella</i> <i>Enterobacteriaceae</i>	APC Coliform <i>E.coli</i> (generic) <i>S.aureus</i>	Yeast Mold <i>B.cereus</i>
M02 Pathogen Free	02-14-22 05-16-22 08-15-22 11-07-22	01-14-22 04-16-22 07-15-22 10-07-22	Mashed Potatoes		APC Coliform <i>E.coli</i>	Yeast Mold
M03* Meat Microbiology	03-07-22 09-12-22	02-07-22 08-12-22	Ground Beef	<i>Salmonella</i>		
M04* Meat Microbiology	03-07-22 09-12-22	02-07-22 08-12-22	Ground Beef	<i>E.coli</i> O157:H7		
M05* Meat Microbiology	03-07-22 09-12-22	02-07-22 08-12-22	Hot Dogs	<i>Listeria</i>		
M10* Meat Microbiology Combo	03-07-22 09-12-22	02-07-22 08-12-22	Ground Beef & Hot Dogs	<i>Salmonella</i> <i>E.coli</i> O157:H7 <i>Listeria</i>		
M12* Meat Microbiology Combo	03-07-22 09-12-22	02-07-22 08-12-22	Ground Beef & Hot Dogs	<i>Salmonella</i> <i>Listeria</i>		
LS01* Listeria Environmental Swab	03-21-22 09-26-22	02-21-22 08-26-22	Environmental Swab	<i>Listeria</i>		
E01* Salmonella in Liquid Egg	03-14-22 09-19-22	02-14-22 08-19-22	Liquid Egg	<i>Salmonella</i>		
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 Nitrite (ppm)** Potassium (ppm) Magnesium (ppm) Iron (ppm) % Calcium	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	Calories (cal/100g) % Phosphorus % 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	Click here for a list of possible analytes.		
IF01 Vitamins & Nutrients in Infant Formula & Adult Nutritionals	03-28-22 06-27-22 11-14-22	02-28-22 05-27-22 10-14-22	Infant Formula	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)		

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