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| **S/N** | **PRODUCT CATEGORY** | **IMPORTED PRODUCT** | **LOCALLY MANUFACTURED PRODUCTS** |
| **MICROBIOLOGICAL PARAMETERS** | **PHYSICOCHEMICAL PARAMETERS** | **MICROBIOLOGICAL PARAMETERS** | **PHYSICOCHEMICAL PARAMETERS** |
| 1. | **Additives** | Aerobic Plate Count  | Heavy Metals (Pb, As) | Aerobic Plate Count  | Heavy Metals (Pb, As) |
| 2. | **Animal feed** | *Salmonella* | Moisture Acid Insoluble Ash | *Salmonella**E. coli* | MoistureAcid Insoluble AshHeavy Metals ( Pb, As) |
| 3. | **Bakery Products** | *Salmonella* | Potassium Bromate | *Salmonella**E.coli* *Staphylococcus aureus* | Potassium Bromate |
| 4. | **Cereals**a). Cereals - Processedb). Unprocessed cereals | *Salmonella*  | a). MoistureAflatoxin b). Aflatoxin, Heavy MetalsPesticide Residue | *Salmonella*, *E. coli**Staphylococcus aureus* Enterobacteriaceae | a). MoistureTotal AshAflatoxin b). AflatoxinHeavy Metals Pesticide Residue |
| 5. | **Confectionary** | Aerobic Plate Count Enterobacteriaceae, | MoistureAcidity of Extracted FatHeavy (Pb, As) | Enterobacteriaceae, Aerobic Plate Count  | MoistureAcidity of Extracted FatHeavy (Pb, As) |
| 6. | **Drinks**a). Alcoholic Drinksb). Raw Alcohol (food grade)c). Bittersd).Non-Alcoholic Carbonated Drinkse). Carbonated Drinks with Caffeine  | Aerobic Plate Count Yeast and Moulds | a). MethanolParticulate matter Alcohol volumeb). Methanol Alcohol volumeHeavy Metals (Pb, As) Hydroxymethylfurfural (HMF) c). Methanol Alcohol volumeToxicogical Reportd). Soluble solids e). Caffeine | Enterobacteriaceae Aerobic Plate Count *Staphylococcus aureus* Yeast and Moulds | a). Methanol Particulate matter Alcohol volumeb). Methanol Alcohol volumeHeavy Metals (Pb, As) Hydroxymethylfurfural (HMF)  c). Methanol Alcohol volumeToxicogical Report d). Soluble Solidse). Caffeine |
| 7. | **Dairy products** a). Processed milk b). Raw milk | a). Enterobacteriaceaeb). Aerobic Plate Count Enterobacteriaceae *Staphylococcus aureus* | Total SolidsMilk Fat Aflatoxin M1 | a). Salmonella*E. coli* *Staphylococcus aureus* b).Enterobacteriaceae (*If count exceeds limit, test for Salmonella*) *Staphylococcus aureus* | Total solids, Milk fat Milk Solid Non-FatAflatoxin M1 |
| 8. | **Fats and Oils** | Yeast and Moulds Aerobic Plate Count *Staphylococcus aureus**E. coli* | Peroxide value | Yeast and Moulds | Peroxide valueRelative Density Sudan dyes – ***Palm Oil*** |
| 9. | **Fish & fish products** a). Smoked b). Fermented fish c). Salted d). Canned fish | a). Aerobic Plate Count Enterobacteriaceaeb). Aerobic Plate Count Enterobacteriaceae c). Aerobic Plate Count Mouldd).*Clostridium perfringens* | a). Free Fatty AcidsPolycyclic Aromatic Hydrocarbons (PAHs)b).Formaldehydehyde  Histaminec). Formaldehydehyded) N/A | *a). Salmonella* *E. coli* b). Aerobic Plate Count Enterobacteriaceaec). *Salmonella* Moulds*d). Clostridium perfringens* | a). Free Fatty Acids Polycyclic Aromatic Hydrocarbons (PAHs)b). Formaldehydehyde. Histaminec). Formaldehydehyded). N/A |
| 10. | **Fruits**a). Fruit and Fruit Productsb). Unprocessed | Aerobic Plate Count Enterobacteriaceae (*If count exceeds limit, test for E. coli*)  | a). Soluble solidsBrixPatulin for apple based productsb). Heavy Metals (Pb, As) Pesticide Residues | Aerobic Plate Count Enterobacteriaceae *E. coli**Staphylococcus aureus* Yeast and Moulds | a). Soluble solidsTotal Sulphur dioxide contentb). Heavy metals (Pb, As)Pesticide Residues |
| 11. | **Meat & Meat products** | *Salmonella* Aerobic Plate Count  | Veterinary Drug Residue | *Salmonella* Aerobic Plate Count  | Veterinary Drug Residue |
| 12. | **Pet food** | *Salmonella* Enterobacteriaceae | MoistureAcid Insoluble Ash | *Salmonella* Enterobacteriaceae | MoistureAcid Insoluble Ash Heavy Metals (Pb, As) |
| 13. | **Ready to eat foods** a). Frozen dough products with low acid fillings or high water activity b). Frozen refrigerated ready to cook dough product with low acid and high water activity fillings c). Ready to eat Snack |  *a). Listeria monocytogens**Staphylococcus aureus Salmonella* b). *Staphylococcus aureus* *Salmonella* c). Aerobic Plate Count Enterobacteriaceae (*If count exceeds limit, test for* *Salmonella and E. coli)*  | N/A | *a). Listeria monocytogens**Staphylococcus aureus* *Salmonella* *b). Staphylococcus aureus Salmonella*c). Aerobic Plate Count Enterobacteriaceae (*If count exceeds limit, test for Salmonella and E. coli)*  | N/A |
| 14. | **Roots and Tubers** | Enterobacteriaceae, *Staphylococcus aureus* | Heavy Metals (Pb, As) | *Salmonella**E.coli* *Staphylococcus aureus*Yeast and Moulds | Heavy Metals (Pb, As) |
| 15. | **Soups and Sauces** | *Salmonella* | Acid Insoluble AshPeroxide value (*if oil is an ingredient)* | *Salmonella**Staphylococcus aureus**Clostridium perfringens* *E. coli* | Acid Insoluble AshPeroxide value (*if oil is an ingredient)* |
| 16. | **Spices and Condiments** | *Salmonella* | Moisture | *Salmonella**E. coli* *Staphylococcus aureus* | Moisture Acid Insoluble Ash |
| 17. | **Sugar & Sugar Products**a). Solid Sugars and sugar productsb). Other Sugars and Syrups including Honey | Aerobic Plate Count Enterobacteriaceae | a). Loss on drying Sulphate Ashb).Hydroxymethylfurfural | Aerobic Plate Count *E. coli* Enterobacteriaceae, | a). Loss on drying Sulphate AshColourb). Hydroxymethylfurfural MoistureTotal ashSucrose content - ***Honey***  |
| 18. | **Vegetables and****Vegetable Products**a). Processed Vegetable and Vegetable Productsb). Vegetables & Pulses -Fresh cut c). Cooked d). Frozen | a). Aerobic Plate Count Enterobacteriaceae*b). Salmonella,*  *E. coli 0157**c). Listeria monocytogens**d). Listeria monocytogens**Salmonella* | a). Soluble solids Added colours (*test for Erythrosine for canned* ***Tomato Products)*** Starch - ***Tomato Paste*** b). MoistureAflatoxinsHeavy metals (Pb, As)Pesticide Residuesc). MoistureAflatoxinsHeavy metals (Pb, As)Pesticide Residuesd). MoistureAflatoxinsHeavy metals (Pb, As)Pesticide Residues | *a). E. coli**Salmonella* *Listeria monocytogens* Aerobic Plate Count*b). Salmonella*  *E. coli 0157**c). Listeria monocytogens**d). Listeria monocytogens**Salmonella* | a). Soluble Solids Total Sulphur dioxide content Added colours (*test for Erythrosine for canned* ***Tomato Products)*** Starch - ***Tomato Paste***b). Moisture AflatoxinsHeavy Metals (Pb, As)Pesticide Residuesc). Moisture AflatoxinsHeavy Metals (Pb, As)Pesticide Residuesd). Moisture AflatoxinsHeavy Metals (Pb, As)Pesticide Residues |
| 19. | **Water** | Aerobic Plate Count @37/22oC  | pH | Aerobic Plate Count @37/22oC *E. coli*/coliforms (*If counts exceed limit, test for Pseudomonas aeruginosa, Clostridium perfringens,**Streptococcus sp.)* | Particulate matter pH |

**Signature:……………………. Date:…………………………….**

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