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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* | Moisture  Acid Insoluble Ash  Heavy Metals ( Pb, As) |
| 3. | **Bakery Products** | *Salmonella* | Potassium Bromate | *Salmonella*  *E.coli*  *Staphylococcus aureus* | Potassium Bromate |
| 4. | **Cereals**  a). Cereals - Processed  b). Unprocessed cereals | *Salmonella* | a). Moisture  Aflatoxin  b). Aflatoxin,  Heavy Metals  Pesticide Residue | *Salmonella*,  *E. coli*  *Staphylococcus aureus* Enterobacteriaceae | a). Moisture  Total Ash  Aflatoxin  b). Aflatoxin  Heavy Metals  Pesticide Residue |
| 5. | **Confectionary** | Aerobic Plate Count  Enterobacteriaceae, | Moisture  Acidity of Extracted Fat  Heavy (Pb, As) | Enterobacteriaceae,  Aerobic Plate Count | Moisture  Acidity of Extracted Fat  Heavy (Pb, As) |
| 6. | **Drinks**  a). Alcoholic Drinks  b). Raw Alcohol (food grade)  c). Bitters  d).Non-Alcoholic Carbonated Drinks  e). Carbonated Drinks with Caffeine | Aerobic Plate Count  Yeast and Moulds | a). Methanol  Particulate matter  Alcohol volume  b). Methanol  Alcohol volume  Heavy Metals (Pb, As) Hydroxymethylfurfural  (HMF)  c). Methanol  Alcohol volume  Toxicogical Report  d). Soluble solids  e). Caffeine | Enterobacteriaceae  Aerobic Plate Count  *Staphylococcus aureus*  Yeast and Moulds | a). Methanol  Particulate matter  Alcohol volume  b). Methanol  Alcohol volume  Heavy Metals (Pb, As) Hydroxymethylfurfural (HMF)  c). Methanol  Alcohol volume  Toxicogical Report  d). Soluble Solids  e). Caffeine |
| 7. | **Dairy products**  a). Processed milk  b). Raw milk | a). Enterobacteriaceae  b). Aerobic Plate Count Enterobacteriaceae  *Staphylococcus aureus* | Total Solids  Milk 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-Fat  Aflatoxin M1 |
| 8. | **Fats and Oils** | Yeast and Moulds  Aerobic Plate Count  *Staphylococcus aureus*  *E. coli* | Peroxide value | Yeast and Moulds | Peroxide value  Relative Density  Sudan dyes – ***Palm Oil*** |
| 9. | **Fish & fish products**    a). Smoked  b). Fermented fish  c). Salted  d). Canned fish | a). Aerobic Plate Count  Enterobacteriaceae  b). Aerobic Plate Count  Enterobacteriaceae  c). Aerobic Plate Count  Mould  d).*Clostridium perfringens* | a). Free Fatty Acids  Polycyclic Aromatic Hydrocarbons (PAHs)  b).Formaldehydehyde   Histamine  c). Formaldehydehyde  d) N/A | *a). Salmonella*  *E. coli*  b). Aerobic Plate Count  Enterobacteriaceae  c). *Salmonella*  Moulds  *d). Clostridium perfringens* | a). Free Fatty Acids  Polycyclic Aromatic Hydrocarbons (PAHs)  b). Formaldehydehyde. Histamine  c). Formaldehydehyde  d). N/A |
| 10. | **Fruits**  a). Fruit and Fruit Products  b). Unprocessed | Aerobic Plate Count  Enterobacteriaceae (*If count exceeds limit, test for E. coli*) | a). Soluble solids  Brix  Patulin for apple based products  b). Heavy Metals (Pb, As)  Pesticide Residues | Aerobic Plate Count  Enterobacteriaceae  *E. coli*  *Staphylococcus aureus*  Yeast and Moulds | a). Soluble solids  Total Sulphur dioxide content  b). 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 | Moisture  Acid Insoluble Ash | *Salmonella* Enterobacteriaceae | Moisture  Acid 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 Ash  Peroxide value (*if oil is an ingredient)* | *Salmonella*  *Staphylococcus aureus*  *Clostridium perfringens*  *E. coli* | Acid Insoluble Ash  Peroxide 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 products  b). Other Sugars and Syrups including Honey | Aerobic Plate Count  Enterobacteriaceae | a). Loss on drying Sulphate Ash  b).Hydroxymethylfurfural | Aerobic Plate Count  *E. coli*  Enterobacteriaceae, | a). Loss on drying Sulphate Ash  Colour  b). Hydroxymethylfurfural Moisture  Total ash  Sucrose content - ***Honey*** |
| 18. | **Vegetables and**  **Vegetable Products**  a). Processed Vegetable and Vegetable Products  b). 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). Moisture  Aflatoxins  Heavy metals (Pb, As)  Pesticide Residues  c). Moisture  Aflatoxins  Heavy metals (Pb, As)  Pesticide Residues  d). Moisture  Aflatoxins  Heavy 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  Aflatoxins  Heavy Metals (Pb, As)  Pesticide Residues  c). Moisture  Aflatoxins  Heavy Metals (Pb, As)  Pesticide Residues  d). Moisture  Aflatoxins  Heavy 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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