



**Philippine  
Accreditation  
Bureau**

# Certificate of Accreditation

The Philippine Accreditation Bureau, Department of Trade and Industry, grants accreditation to

**Regional Standards and Testing Laboratory  
Department of Science and Technology,  
Regional Office VIII  
Government Center, Candahug, Palo, Leyte**

having been assessed and found conforming to the requirements of **PNS ISO/IEC 17025:2005** and the PAB conditions for laboratory accreditation in the field of **Biological Testing** as specified in the Scope of Accreditation.

This accreditation demonstrates technical competence for the specified scope in Appendix No. **ATEL-1-0118-323A** and the operation of a laboratory quality management system that meets the principles of ISO 9001:2008.

This Certificate is valid until **16 January 2023** subject to continuing conformity with the criteria and PAB conditions for laboratory accreditation.

Issued this 17<sup>th</sup> day of January 2018 at Makati City, Philippines.

  
**ERNANI M. DIONISIO**  
Director III  
Philippine Accreditation Bureau

  
**PAB ACCREDITED  
TESTING LABORATORY  
PNS ISO/IEC 17025:2005  
LA-2018-323A**

**ATEL-1-0118-323A**

## **SCOPE OF ACCREDITATION**

### **Regional Standards and Testing Laboratory Department of Science and Technology, Regional Office VIII Government Center, Candahug, Palo, Leyte**

#### **Biological Testing**

<b>Products / Class of Test</b>	<b>Specific tests or Measurements</b>	<b>Standard Method / Reference Standard</b>
<b>1.05 Microbiological tests on foods and beverages</b>		
.01 Microbial Enumerations (.01, .09)	Aerobic plate count	BAM /Pour Plate Method
.02 Indicator Microorganisms (.02, .03, .04)	Yeast and mold count	BAM /Spread Plate Count
AA. Milk and dairy products	Coliform count	BAM / MTFT
1. All cheese made from pasteurized milk - cottage cheese - soft and semi-soft cheese (moisture ≥39%, pH>5)	Fecal coliform	BAM / MTFT
	<i>E. coli</i> count	BAM / MTFT
2. All raw milk cheese - raw milk unripened cheese with moisture > 50%, pH>5		
3. Processed cheese spread		
4. Milk powders (whole, nonfat or filled milk, buttermilk, whey and whey protein concentrate)		
5. Sweetened condensed milk		
6. Liquid milk (evaporated or ready to drink) and Cream Ultra Heat Treated/sterilized		
7. Pasteurized milk		
8. Pasteurized cream		
9. Yoghurt and other fermented milk		
AB. Fats, Oils and Emulsions		
1. Butter (whipped, pasteurized)		
2. Butter made from unpasteurized milk or milk products		
3. Margarine		
AC. Edible Ices, including Sherbet and Sorbet		
1. Ice cream and sherbet (plain and flavored)		



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### **Regional Standards and Testing Laboratory Department of Science and Technology, Regional Office VIII Government Center, Candahug, Palo, Leyte**

<b>Products / Class of Test</b>	<b>Specific tests or Measurements</b>	<b>Standard Method / Reference Standard</b>
2. Ice cream with added ingredients ( nuts, fruits, cocoa, etc.) 3. Flavored ice AD. Confectioneries 1. Cocoa powder 2. Chocolate products 3. Chocolate confectioneries (chocolate bars, blocks, bonbons) 4. Sugar confectioneries (hard and soft candies, toffees, caramel, fondants, creams, nougats and pastes) AE. Fruits, Vegetables, Nuts and Seeds 1. Frozen vegetables and fruits (pH>4.5) 2. Fruit and vegetable products in hermetically sealed containers (thermally processed) 3. Dried vegetables 4. Coconut (desiccated) 6. Sun dried fruits AF. Egg and Egg products 1. Pasteurized egg products (liquid, frozen or dried) AG. Cereal and Cereal/Legume- Based Products 1. Breakfast cereals 2. Cereals/cereal grains 3. Cultured seeds and grains (bean sprouts, alfalfa, etc.) 4. Soya flours, concentrates and isolates 5. Flour, corn meal, corn grits, semolina 6. Frozen entrees containing rice or corn flour as main ingredient 7. Soy protein 8. Tofu		

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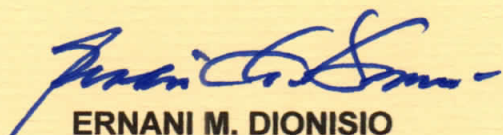
<b>Products / Class of Test</b>	<b>Specific tests or Measurements</b>	<b>Standard Method / Reference Standard</b>
9. Pasta products and noodles uncooked (wet and dry) 10. Starch		
<b>1.13 Microbial test of waters, including effluents</b>		
(.01, .03, .04, .05) BA. Potable waters BB. Non potable waters BC. Sewage BD. Effluents and trade wastes BE. Cooling tower BF. Industrial waters (treated, recirculating) BG. Swimming and spa pools BH. Marine waters BI. Environmental waters	Heterotrophic Plate count  Total Coliform count  Fecal Coliform count  <i>E. coli</i> count	SMEWW 22 <sup>nd</sup> ed./ Pour Plate Method  SMEWW 22 <sup>nd</sup> ed./ MTFT  SMEWW 22 <sup>nd</sup> ed./ MTFT  SMEWW 22 <sup>nd</sup> ed./ Indole Production

**Legends to Reference Standards:**

BAM - Bacteriological Analytical Manual

SMEWW - Standard Methods for the Examination of Water and Wastewater

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ATEL-2-0118-323A

## **APPROVED SIGNATORIES**

### **Regional Standards and Testing Laboratory Department of Science and Technology, Regional Office VIII Government Center, Candahug, Palo, Leyte**

<b>Name</b>	<b>Program/Class of Test Biological Testing</b>
Marilyn O. Radam Emmanuel E. Lagdamen Alfred B. Calibuso	<p>1.05 Microbiological tests on foods and beverages</p> <p>.01 Microbial Count</p> <p>.01 Aerobic plate count</p> <p>.09 Yeast and mold count</p> <p>.02 Indicator Microorganisms</p> <p>.02 Coliform count</p> <p>.04 Fecal coliform</p> <p>.04 <i>E. coli</i> count</p> <p>AA. Milk and dairy products</p> <p>AB. Fats, Oils and Emulsions</p> <p>AC. Edible Ices, including Sherbet and Sorbet</p> <p>AD. Confectioneries</p> <p>AE. Fruits, Vegetables, Nuts and Seeds</p> <p>AF. Egg and Egg products</p> <p>AG. Cereal and Cereal/Legume- Based Products</p> <hr/> <p>1.13 Microbial test of waters, including effluents</p> <p>.01 Heterotrophic Plate Count</p> <p>.03 Total Coliform Count</p> <p>.04 Fecal Coliform Count</p> <p>.05 <i>E. coli</i> Count</p> <p>BA. Potable waters</p> <p>BB. Non potable waters</p> <p>BC. Sewage</p> <p>BD. Effluents and trade wastes</p> <p>BE. Cooling tower</p> <p>BF. Industrial waters (treated, recirculating)</p>

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**APPROVED SIGNATORIES**

**Regional Standards and Testing Laboratory  
Department of Science and Technology,  
Regional Office VIII  
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Name	Program/Class of Test Biological Testing
	BG. Swimming and spa pools BH. Marine waters BI. Environmental waters

*The List of PAB Approved Signatories is valid until **16 January 2023** subject to continuing conformity with the criteria and PAB conditions for accreditation.*



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