ACCREDITATION SCOPE

COGUANOR NTG ISO/IEC 17025:2017 STANDARD

"INLASA S.A"
Testing Laboratory

Contact: Licda. Alba Bran de Avilés
Address: 29 calle 19-11, Zona 12, Colonia Santa Rosa II, Ciudad de Guatemala, Guatemala.
Phone : (502) 2476-1795/96

Accreditation Registration: OGA-LE-008-05
Initial Accreditation Date: 2006-06-23
Reevaluation Date: 2022-07-27
Accreditation Effective Date: 2026-07-27

No.	Test -2-	Ref Method -3-	SOP -4-	Test Item/ Calibration/ -5-	Units -6-	Range -7-
1	Total Aerobic Count	FDA BAM ch. 3 (Conventional Aerobic Plate Counting Method)	Procedure for Total Count Analysis PC-MICRO-07	Frozen, chilled, precooked and prepared foods.	CFU/g	1 to 150 per dilution used
2	Total Aerobic Count	Compendium Methods ch.8 (Plate count of mesophilic aerobes) Section 8.72 (Pour plate); Section 8.73 (Method of spreading); Section 8.82 (Rehydrating Membrane Method)	Procedure for Total Count Analysis PC-MICRO-07	Raw beef, rolled cooked beef, raw chicken meat, pasteurized, dehydrated and frozen liquid egg products; pasteurized, liquid, dehydrated (powdered) dairy products; raw fish and shrimp; frozen and dehydrated fruits and vegetables; edible gums, spices, sweeteners and starches,	CFU/g	1 to 150 per dilution used

No.	Test -2-	Ref Method -3-	SOP -4-	Test Item/ Calibration/ -5-	Units -6-	Range -7-
				unprocessed grain cereals; breakfast cereals; confectionery (chocolate and marshmellows), nuts (fresh and in shell), butters and pastes of nuts, seeds and legumes; bottled water (with bactericidal treatment or reverse osmosis, mineral water without bactericidal treatment). Ice, edible ice. Frozen, chilled, precooked and prepared foods. Instant dry products, dry products that require heat before consumption, casein.		
3	Total Aerobic Count	Compendium Methods ch. 3, Section 3.81 (Swab Method)	Procedure for Total Count Analysis PC-MICRO-07	Hands and surfaces	CFU/hands	1 to 150 per dilution used
4	Total Aerobic Count	Compendium Methods ch. 3, Section 3.82 (Sponge Method)	Procedure for Total Count Analysis PC-MICRO-07	Surfaces	CFU/ surface; CFU/10cm^2	1 to 150 per dilution used
5	Total Coliform Count (Petrifilm 3M®)	Compendium Methods Ch. 9, section9.751; AOAC 991.14	Procedure for Total Coliform Count, Faecal and *E. coli* Count Analysis PC-MICRO-08	Foods	CFU/g	1 to 150 per dilution used
6	Total Coliform Count (Petrifilm	Compendium Methods ch. 3,	Procedure for Total Coliform	Hands	CFU/ hands	1 to 150 per

No.	Test -2-	Ref Method -3-	SOP -4-	Test Item/ Calibration/ -5-	Units -6-	Range -7-
	3M®)	section 3.81 (Swab method)	Count, Faecal and *E. coli* Count Analysis PC-MICRO-08			dilution used
7	Total Coliform Count (Petrifilm 3M®)	Compendium Methods ch. 3, Section 3.82 (Sponge Method)	Procedure for Total Coliform Count, Faecal and *E. coli* Count Analysis PC-MICRO-08	Surfaces	CFU/ surface CFU/10cm^2	1 to 150 per dilution used
8	Determination of Coliforms and E. coli (Pour Plate)	Compendium Methods ch. 9, Section 9.73 (for non-stressed or damaged coliforms); Section 9.74 (for stressed or damaged coliforms); section 9.933 (E. coli)	Procedure for Total Coliform Count, Faecal and *E. coli* Count Analysis PC-MICRO-08	Foods	CFU/g	1 to 150 per dilution used
9	Determination of Coliforms and E. coli (Pour Plate)	Compendium Methods ch. 3, Section 3.81 (Swab method). Compendium Methods ch. 9, sección 9.73 (for non-stressed or damaged coliforms); Section 9.74 (for stressed or damaged coliforms); section 9.933 (E. coli)	Procedure for total coliform count, fecal and *E. coli* PC-MICRO-08	Hands	CFU/mano	1 to 150 per dilution used
10	Determination of Coliforms and E. coli (Pour Plate)	Compendium Methods ch. 3, Section 3.81 (Swab method). Compendium Methods ch. 9, Section 9.73 (for	Procedure for total coliform count, fecal and *E. coli* PC-MICRO-08	Surface	CFU/ surface CFU/10cm^2	1 to 150 per dilution used

No.	Test -2-	Ref Method -3-	SOP -4-	Test Item/ Calibration/ -5-	Units -6-	Range -7-
		non-stressed or damaged coliforms); Section 9.74 (for stressed or damaged coliforms); section 9.933 (E. coli)				
11	Total Coliform Count (Most Probable Number)	Compendium Methods Ch. 9, section 9.71 y 9.72	Procedure for total coliform count, fecal and *E. coli* PC-MICRO-08	Foods	MPN/g	<3 a >1100 MPN
12	Total Coliform Count (Most Probable Number)	FDA BAM ch. 4 (I) y/o SMWW 9221 B	Procedure for total coliform count, fecal analysis y *E. coli* PC-MICRO-08	Drinking water (for drinking), Non-potable water (water for other uses, not for drinking), Wastewater, Salt water, Brackish water, Sludge, Sediment and sludge	MPN/100 mL	<1.1 a >23 MPN
13	Fecal Coliform Count (Most Probable Number)	Compendium Methods Ch. 9, section 9.71 y 9.72	Procedure for total coliform count, fecal analysis and *E. coli* PC-MICRO-08	Foods	<3 a >1100 MPN	<3 a >1100 MPN
14	Fecal Coliform Count (Most Probable Number)	FDA BAM ch. 4 (I) y/o SMWW 9221 E	Procedure for analysis of total decoliform count, fecal and *E. coli* PC-MICRO-08	Drinking water (for drinking), Non-potable water (water for other uses, not for drinking), Wastewater, Salt water, Brackish water, Sludge, Sediment and sludge	MPN/100 mL	< 1.1 a > 23 MPN
15	Quantification *E. coli* (Petrifilm	Compendium Methods Ch. 9,	Procedure for total coliform	Foods	CFU/g	1 to 150 per

No.	Test -2-	Ref Method -3-	SOP -4-	Test Item/ Calibration/ -5-	Units -6-	Range -7-
	3M®)	section 9.935; AOAC 991.14	count, fecal and *E. coli* PC-MICRO-08			dilution used
16	Quantification *E. coli* (Petrifilm 3M®).	Compendium Methods ch. 3, Section 3.81 (Swab method). Compendium Methods ch. 9, section 9.935	Procedure for total coliform count, fecal and *E. coli* PC-MICRO-08	Hands	CFU/hands	1 to 150 per dilution used
17	Quantification *E. coli* (Petrifilm 3M®)	Compendium Methods ch. 3, Section 3.81 (Swab method). Compendium Methods ch. 9, section 9.935	Procedure for total coliform count, fecal and *E. coli* PC-MICRO-08	Surfaces	CFU/ surface CFU/10cm^2	1 to 150 per dilution used
18	Quantification *E. coli* (Petrifilm 3M®)	Compendium Methods Ch. 9, section 9.935; AOAC 998.08	Procedure for total coliform count, fecal and *E. coli* PC-MICRO-08	Chicken, Meat and Seafood	CFU/g	1 to 150 per dilution used
19	Detection of *E. coli*	Compendium Methods ch. 9, section 9.933	Procedure for total coliform count, fecal and *E. coli* PC-MICRO-08	Foods	Absence/presence	Present - Absent/ 25g
20	Detection de *E. coli*	Compendium Methods ch. 3 Section 3.81 (Swab method) Compendium Methods ch. 9, section 9.933	Procedure for total coliform count, fecal and *E. coli* PC-MICRO-08	Hands	Absence/presence	Present - Absent / hands
21	Detection of *E. coli*	Compendium Methods ch. 3 Section 3.81 (Swab method). Compendium Methods ch. 9, Section 9.933	Procedure for total coliform count, fecal and *E. coli* PC-MICRO-08	Surfaces	Absence/presence	Present - Absent /surface
22	Detection of *E. coli*	SMWW 9221 B	Procedure for total coliform	Drinking water (for drinking), Non-	Absence/presence	Present - Absent/10

No.	Test -2-	Ref Method -3-	SOP -4-	Test Item/ Calibration/ -5-	Units -6-	Range -7-
			count, fecal and *E. coli* PC-MICRO-08	potable water (water for other uses, not for drinking), Wastewater, Salt water, Brackish water, Sludge, Sediment and sludge		0mL
23	Quantification of *E. coli* by membrane filtration EPA Method 1603	EPA Method 1603	Procedure for Method 1603: Escherichia coli (*E.* coli) in water by membrane filtration using modified*thermotolerant membrane Escherichia coli* agar (modified mTEC) PC-MICRO-17	Natural water and treated wastewater.	CFU/100 mL	1 to 150 per dilution used
24	*Salmonella* spp.	BAM chap.5	Procedure for the detection of *Salmonella* spp. PC-MICRO-02	Eggs, skim milk, egg products, prepared salads, fresh, frozen or dried fruits and vegetables, nuts, spices, sweets, meats, meat substitutes, orange juice, leafy greens and herbs.	Presence/Absence	Present - Absent/ 25 g
25	*Salmonella* spp.	BAM chap.5	Procedure for the detection of *Salmonella* spp. PC-MICRO-02	Surfaces	Presence/Absence	Present - Abcent/surface
26	*Salmonella* spp (ELFA VIDAS)	AOAC 2011.03 (VIDAS Method)	Procedure for the detection of *Salmonella* spp. PC-MICRO-02	Food, egg and egg products, liquid egg, dairy products, ice cream, vegetables, spinach, fresh	Presence/Absence	Present - Absent/ 25 g

No.	Test -2-	Ref Method -3-	SOP -4-	Test Item/ Calibration/ -5-	Units -6-	Range -7-
				spinach, fish, shrimp, nuts and nut products, peanut butter, meat and meat products, turkey, pork, beef, pork sausages, chicken milk, whole milk, pecans, bakery products, cake mix, grains, dry pasta, spices and seasonings, black pepper, powdered milk (dehydrated), powdered egg yolk (dehydrated), cocoa beans and cocoa bean products, chocolate, fruits and fruit products, fruit juices, orange juice, pet food, water.		
27	*Salmonella* spp. (ELFA VIDAS)	AFNOR NF BIO-12/16-09/05	Procedure for the detection of *Salmonella* spp. PC-MICRO-02	Surfaces	Presence/Absence	Present - Absent / surface
28	*Salmonella* spp. (PCR)	AOAC 2003.09	Procedure for the detection of *Salmonella* spp. PC-MICRO-02	Sausages, beef, raw ground beef, chicken, raw ground chicken, fish, raw fish and frozen fish, raw frozen tilapia, fruit juices, orange juice, cheese, mozzarella cheese.	Presence / Absence	Present - Absent/ 25g
29	*Salmonella* spp. (PCR)	BAX System AOAC 2011.03	Procedure for the detection of *Salmonella* spp.	Fruits and vegetables, dairy, chocolate, bakery	Presence/Absence	Present - Absent/ 25g

No.	Test -2-	Ref Method -3-	SOP -4-	Test Item/ Calibration/ -5-	Units -6-	Range -7-
			PC-MICRO-02	products, pasta, meat and poultry, liquid egg, peanut butter, alfalfa sprouts, frozen raw fish, milk chocolate, fat-free milk powder, black pepper, custard, 2% milk, cold prepared food, cooked fish, prawns, macaroni, pizza dough, frozen peas, pet dry food, soy protein meal. Surfaces (Sponge)		Present - Absent / surface
30	*Listeria monocytogenes*	BAM Chap. 10	Procedure for the isolation of *Listeria monocytogenes* PC-MICRO-03	Foods	Presence/Absence	Present - Absent/ 25 g
31	*Listeria monocytogenes*	BAM Chap. 10	Procedimiento para el aislamiento de *Listeria monocytogenes* PC-MICRO-03	Superficies	Presence/Absence	Present- Absent / surface
32	*Listeria monocytogenes* (VIDAS Method)	AOAC 2004.02	Procedure for the isolation of *Listeria monocytogenes* PC-MICRO-03	Meat, meat products, chicken, raw chicken, processed meat, processed chicken, dairy products, vegetables, raw meat and fish.	Presence/Absence	Present - Absent/ 25 g
33	*Listeria monocytogenes* (VIDAS Method)	AOAC 2004.02 (AFNOR NF Bio12/11-03/04)	Procedure for the isolation of *Listeria monocytogenes* PC-MICRO-03	Surfaces	Presence/Absence	Present- Absent / surface
34	Antimicrobial activity in germicidal	NMX-BB-040-SCFI-1999	Analysis instructions for the	Liquid or diluble disinfectants	% reduction in 30	0-100 %

No.	Test -2-	Ref Method -3-	SOP -4-	Test Item/ Calibration/ -5-	Units -6-	Range -7-
	products (Bactericidal power)		determination of antimicrobial activity in germicides IT-MICRO-048		seconds	
35	Water activity	AquaLab 4TE Dew Sensor Mode	Procedure for determining water activity AquaLab 4TE PC-CROMA-08	Products with water activity within the analytical range and without volatile components (< 1%) or with active respiration processes	aW	0.030-1.000
36	Determination of Total Coliforms and *E. coli* in water by method of Colilert Quanti-Tray 2000	SMWW 9223B	Instructions for the determination of total coliforms and *Escherichia coli* in water by Colilert's method. PC-MICRO-035	Water Samples	MPN/100 mL	<1 to 2419.6 MPN/ 100mL
37	Residues of chlorinated, phosphorus and pyrethroids pesticides.	PLTM Chapter 3, (31) AOAC International, 1998	Determination of pesticide residues in water. PC-CROMA-07	Water	µg/L	From 0.01
38	Determination of organophosphate, organochlorine and pyrethroid multi-residues pesticides	Pesticide Analytical Manual, Transmittal No. 2000-1 (10/1999) from FDA 2905a (6/92) Section 302, Method 1 for non-fatty foods; Section 303, Method 2 for non-fat foods; Section 304, Fatty Food Method	Procedure for the analysis of samples for pesticide residues. PC-CROMA-01	Non-fatty foods and fatty foods.	mg/Kg	0.008 a 10 mg/Kg
39	Fatty Acid Profile (includes saturated fat,	AOAC 969.33, AOAC 996.06	Determination of fatty acid profile including cis and	Food, Fats and Oils	g/ 100 grams of fat	0.01%-100%

No.	Test -2-	Ref Method -3-	SOP -4-	Test Item/ Calibration/ -5-	Units -6-	Range -7-
	monounsaturated, polyunsaturated, trans fat, omega 3 and omega 6)		trans fatty acids. PC-CROMA-03			
40	Determination of multi-residues of pesticides, organochlorines, organophosphates and pyrethroids	Quechers AOAC 2007.1	Analysis of pesticide multiresidues by Quechers extraction method. PC-CROMA-02	Food, Fruits and products of fruits, vegetables, other foods and feed.	mg/Kg	1 a 10 mg/Kg
41	Chlorinated pesticide residues	Pesticide Analytical Manual, Transmittal No. 2000-1 (10/1999) from FDA 2905a (6/92) Section 304, Fatty Food Method Quechers AOAC 2007.1	Analysis of pesticide multiresidues by Quechers extraction method. PC-CROMA-02	Raw shrimp tissue and animal concentrates	mg/Kg	0.002 – 0.15 mg/Kg
42	Free residual chlorine	SQ 1.00599.0001	Determination of free and total chlorine content in water PC-FQ-027	Swimming pool water, drinking water, wastewater and disinfectant solutions.	mg/L	0.010 – 6.00 mg/L
43	Chloride	AQ 1.11106.0001	Determination of chloride content in water PC-FQ-028	Groundwater and surface water, seawater, aquaculture water, drinking and mineral water, additional water, industrial and waste water, boiler water, boiler feed water, cooling water, swimming pool water.	mg/L	2 – 200 mg/L
44	Total hardness	EAA SMWW 2340B	Determination of metals by absorption spectrometry and atomic	Groundwater, potable and surface water, spring and wellwater, mineral	mg/L	According to amount of Ca and Mg.

No.	Test -2-	Ref Method -3-	SOP -4-	Test Item/ Calibration/ -5-	Units -6-	Range -7-
			emission in food, beverages, natural, drinking and waste water. PC-AA-01	water, wastewater and industrial water.		
45	Sulphate	SQ 1.14548.0001	Determination of sulphate content in water PC-FQ-036	Groundwater, potable and surface water, spring and wellwater, mineral water, wastewater and industrial water.	mg/L	5 – 250 mg/L
46	Calcium	EAA SMWW 3111D	Determination of metals by absorption spectrometry and atomic emission in food, beverages, natural, drinking and waste water. PC-AA-01	Groundwater, potable and surface water, spring and wellwater, mineral water, wastewater and industrial water.	mg/L	1.87mg/L
47	Zinc	EAA SMWW 3111C	Determination of metals by absorption spectrometry and atomic emission in food, beverages, natural, drinking and waste water. PC-AA-01	Groundwater, potable and surface water, spring and wellwater, mineral water, wastewater and industrial water.	mg/L	0.15mg/L
48	Copper	EAA SMWW 3111C	Determination of metals by absorption spectrometry and atomic emission in food, beverages, natural, drinking and waste water. PC-AA-01	Groundwater, potable and surface water, spring and wellwater, mineral water, wastewater and industrial water.	mg/L	0.21mg/L
49	Magnesium	EAA SMWW	Determination of	Groundwater,	mg/L	2.33mg/L

No.	Test -2-	Ref Method -3-	SOP -4-	Test Item/ Calibration/ -5-	Units -6-	Range -7-
		3111D	metals by absorption spectrometry and atomic emission in food, beverages, natural, drinking and waste water. PC-AA-01	drinking and surface water, spring and well water, mineral water, waste water and industrial water.		
50	Cadmium	EAA SMWW 3113B	Instructions for analysis of lead, cadmium, iron and copper in Water and food by Absorption spectrophotometry Atomic using flame and graphite furnace. IT-AA-01	Groundwater, potable and surface water, spring and wellwater, mineral water, wastewater and industrial water.	mg/L	0.00127 mg/L
51	Total Chromium	EAA SMWW 3113B	Instructions for analysis of lead, cadmium, iron and copper in Water and food by Absorption spectrophotometry Atomic using flame and graphite furnace. IT-AA-01	Groundwater, potable and surface water, spring and wellwater, mineral water, wastewater and industrial water.	mg/L	0.0086 mg/L
52	Lead	EAA SMWW 3113B	Instructions for analysis of lead, cadmium, iron and copper in Water and food by Absorption spectrophotome	Groundwater, potable and surface water, spring and wellwater, mineral water, wastewater and industrial water.	mg/L	0.00261 mg/L

No.	Test -2-	Ref Method -3-	SOP -4-	Test Item/ Calibration/ -5-	Units -6-	Range -7-
			try Atomic using flame and graphite furnace. IT-AA-01			
53	Iron	EAA SMWW 3111C	Determination of metals by absorption spectrometry and atomic emission in food, beverages, natural, drinking and waste water. PC-AA-01	Groundwater, potable and surface water, spring and wellwater, mineral water, wastewater and industrial water.	mg/L	0.3483 mg/L
54	Manganese	EAA SMWW 3111C	Determination of metals by absorption spectrometry and atomic emission in food, beverages, natural, drinking and waste water. PC-AA-01	Groundwater, potable and surface water, spring and wellwater, mineral water, wastewater and industrial water.	mg/L	0.1238 mg/L
55	Nitrates	SQ 1.14773.0001	Determination of denitrate content in water. PC-FQ-032	Groundwater, drinking and surface water, spring and well water, mineral water, waste water and industrial water.	mg/L	0.9 – 88.5 mg/L
56	Nitrites	SQ 1.14547.0001	Determination of denitrite content in water PC-FQ-033	Groundwater, drinking and surface water, seawater, wastewater, Food	mg/L	0.03 – 2.30 mg/L
57	Sodium	EAA SMWW 3111C	Determination of metals by absorption spectrometry	Groundwater, drinking and surface water, spring and well	mg/L	0.8mg/L

No.	Test -2-	Ref Method -3-	SOP -4-	Test Item/ Calibration/ -5-	Units -6-	Range -7-
			and atomic emission in food, beverages, natural, drinking and waste water. PC-AA-01	water, mineral water, waste water and industrial water.		
58	Potassium	EA SMWW 3111B	Determination of metals by atomic absorption and emission spectrometry in food, beverages, natural, potable and residual water. PC-AA-01	Groundwater, drinking and surface water, spring and well water, mineral water, waste water and industrial water.	mg/L	0.2mg/L
59	Humidity	Methods of AnaLysis for Nutrition Labeling AOAC 1993 ch. 23. Numerals: 925.23 (A), 925.10, 930.15, 931.04, 948.12, 941.08, 920.151, 927.05, 925.30, 952.08	Determination of moisture content in food PC-FQ-19	Milk, Flours, Cereals, Meat products, Animal feed, Cocoa products, Cheese, Ice cream, Jams, Dry goods, Evaporated milk, Eggs, Seafood.	g/100 Grams	1.33 (0.01% - 100%)
60	Ash	Methods of AnaLysis for Nutrition Labeling AOAC 1993 ch. 10. Numerals: 940.26 (A), 920.153, 925.51 (A), 950.14 (A), 920.100 (A), 972.15, 945.18, 930.22, 935.42, 945.46, 920.117, 930.30, 920.108, 920.115 (E), 938.08, 923.03, 935.39 (B), 941.12, 950.49 .	Determination of ash content in food PC-FQ-09	Fruits and fruit products, Meat products, Canned vegetables, Non-alcoholic beverages, Tea, Cocoa products, Cereals, Animal feed, Bread, Cheese, Milk, Butter, Evaporated milk, Cream, Condensed milk, Seafood, Flours, Bakery products, Spices, Nuts and Nut products.	g/100 grams	1.14 (0.01% - 100%)
61	Protein	Methods of	Determination of	Meat, Animal feed,	g/100	1.68

No.	Test -2-	Ref Method -3-	SOP -4-	Test Item/ Calibration/ -5-	Units -6-	Range -7-
		AnaLysis for Nutrition Labeling AOAC 1993 ch. 28. Numerals: 981.10, 976.05, 920.152, 992.15, 939.02, 991.20, 920.87, 945.18 (B), 950.36, 930.25, 930.33, 930.29	protein content in food PC-FQ-21	Fruit products, Meat and other meat products, Milk and chocolate milk, Flours, Cereals, Bakery products, Pasta, Ice cream and desserts, evaporated milk.	gram	(0.01% - 100%)
62	Fat	Methods of AnaLysis for Nutrition Labeling AOAC 1993 ch. 18. Numerals: 960.39, 985.15, 920.39 (B), 945.18 (A), 945.38 (F), 933.05, 905.02, 938.06, 920.111, 989.04, 952.06, 945.48, 932.06, 948.15, 986.25, 925.32, 948.22, 950.54, 963.15, 920.177.	Determination of fat content in food PC-FQ-10	Meat and meat products, Meat and chicken products, Animal feed, Cereals, Grains, Cheese, Milk, Butter, Cream, Raw milk, Frozen ice cream and desserts, Evaporated milk, Powdered milk, Seafood, Milk (infant formula), Eggs, Nuts and nut products, Dry products, Cocoa products, Confectionery products.	g/100 grams	1.61 (0.01% - 100%)
63	Mercury	AAGHVP SMWW 3112B	Determination of total mercury by atomic absorption spectrometry coupled to hydride (cold steam) generated in food, beverages, natural, potable and residual water. PC-AA-03	Groundwater, drinking and surface water, spring and well water, mineral water, waste water and industrial water.	µg/Kg	0.3483
64	Mercury	EPA 7473	Determination of total mercury by atomic	Solids, aqueous samples and digested solutions.	µg/Kg	20 µg/L, 25 µg/Kg

No.	Test -2-	Ref Method -3-	SOP -4-	Test Item/ Calibration/ -5-	Units -6-	Range -7-
			absorption spectrometry coupled to hydride (cold steam) generated in food, beverages, natural, potable and residual water. PC-AA-03			
65	Dietary fiber	Methods of AnaLysis for Nutrition Labeling AOAC 1993 ch. 16 (AOAC 985.29)	Determination of dietary fiber content in food. PC-CROMA-06	Food	%	From 0.1%
66	Aflatoxins	ELISA	Procedure for the analysis of aflatoxins (ELISA) PC-CROMA-05	Barley, corn, cornmeal, corn gluten meal, corn/soybean mix, cottonseed, cottonseed meal, distillers dried grains, ground corn, milo, peanuts, pet food, popcorn, rice, soybean meal, walnut and wheat.	µg/Kg	5 – 50µg/Kg
67	Aflatoxins	ELISA	Procedure for the analysis of aflatoxins (ELISA) PC-CROMA-05	Animal Tissues	µg/Kg	5 – 50µg/Kg
68	Molds	BAM Chapter 18 (Plate dilution technique)	Enumeration of molds and yeasts in food by the plate dispersion method y Petrifilm™ PC-MICRO-13	Food and raw materials (with the exception of foods that can be handled with forceps)	CFU/g	1 to 150 per dilution used
69	Yeasts	BAM Chapter 18 (Plate dilution technique)	Enumeration of molds and yeasts in food by the	Food and raw materials (with the exception of foods	CFU/g	1 to 150 per dilution

No.	Test -2-	Ref Method -3-	SOP -4-	Test Item/ Calibration/ -5-	Units -6-	Range -7-
			plate dispersion method y Petrifilm™ PC-MICRO-13	that can be handled with forceps)		used
70	Pesticide screeningMultiresidue pesticide analysis by Quechers extraction method	AOAC 2007.01 Journal of AOAC INTERNATIONAL Vol. 100, No.3, 2017.	Analysis of pesticide multiresidues by Quechers extraction method. PC-CROMA-02	Food, Fruits and products of fruits, vegetables, other foods and feed.	mg/kg	From 0.01 mg/kg
71	*Staphylococcus aureus*	BAM Chapter 12 (Direct Plate Counting Method)	DETERMINATION OF *Staphylococcus aureus* BY THE PLATE COUNTING METHOD PC-MICRO-01	Unprocessed foods with a count greater than 100 cells/g	CFU/g	1 to 200 per dilution used
72	Analysis of polychlorinated biphenyls (PCBs) in insulating liquids by gas chromatography	ASTM Standard D4059-00 (2010). Standard Test Method for Analysis of Polychiorinated Biphenyls in insulating Liquids by Gas Cromatography	Procedure for the analysis of polychlorinated biphenyls in insulating liquids by gas chromatography. PC-CROMA-09	Mineral or Dielectric Oil	mg/kg	10 mg/kg a 200 mg/kg

Updated: 2022-07-29

-LAST LINE-

Further Information:

Guatemalan Accreditation Office (OGA)
National Quality System Ministry of Economy
PBX (502) 2247-2600
www.oga.org.gt
info-oga@mineco.gob.gt
Info@oga.org.gt