

Food Safety Lab Division Testing Services

Food Safety Lab

Microbiological Analysis:

1. Standard Plate Count
2. Coliform Count
3. Fecal Coliforms
4. Yeast and Mold Count
5. Foodborne Pathogen Testing
6. Microscopic Examinations

Chemical Analysis:

1. Alkaline Phosphatase
2. Cryoscopic Analysis
3. Drug Residue Test (In Milk)
4. Extraneous Material Identification
5. % Fat
6. % Salt
7. % Moisture
8. Sulfites
9. % Protein
10. Vitamin A (In Milk)
11. Water Activity
12. % Solids and % Total Solids
13. Vitamin D (In Milk)
14. Metals Analysis

Agronomics Lab

Pesticide Residue and Formulation

1. Organophosphates
2. Organochlorines
3. Carbamates
4. Herbicides
5. Drugs
6. Poisons
7. Various Other

Limestone Analyses

1. Calcium
2. Magnesium
3. Particle Size

Feed analyses

1. % Protein
2. % Fat
3. Drugs
 - a. Amprolium
 - b. Monensin
 - c. Salinomycin
 - d. Narasin
 - e. Decoquinate

- f. Lasalocid
- 4. Mineral Analysis
 - a. Calcium
 - b. Magnesium
 - c. Iron
 - d. Copper
 - e. Zinc
 - f. Phosphorus
 - g. Manganese
 - h. Other as requested

Fertilizer Analyses

- 1. Total Nitrogen
- 2. Available Phosphorus
- 3. Soluble Potash
- 4. Micro-Nutrients
 - a. Calcium
 - b. Copper
 - c. Iron
 - d. Magnesium
 - e. Zinc
 - f. Manganese
 - g. Other as requested