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. Cryosopic 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