



**CODE FOR ANALYTICAL TESTS  
MICROBIOLOGICAL EXAMINATION OF FOOD**

CODE	TEST	CODE	TEST	CODE	TEST
01	Standard Plate Count	09	Faecal Streptococci	17	Faecal Coliforms
02	Psychrophilic Count	10	Coagulase pos Staphylococci	18	Can Sterility
03	Thermophilic Count	11	Salmonella	19	
04	Yeasts	12	Howard Mould Count	20	
05	Moulds	13	Leak test	21	
06	Coliforms	14	Bacteria (specify type)	22	
07	E. coli	15	Commercial Sterility	23	
08	Penicillin	16	Antibiotics (specify type)	24	
OTHER : TO BE SPECIFIED					
PHYSICAL / CHEMICAL EXAMINATION OF FOOD					
CODE	TEST	CODE	TEST	CODE	TEST
50	Moisture	69	Maltose	88	Protein Content
51	Total Milk Solids	70	Lactose	89	Sulphite Residue (as SO <sub>2</sub> )
52	Total Solids	71	Emulsifying Agents	90	Phosphatase
53	Fat	72	Pfund value	91	Water / Protein ratio
54	Curd	73	Volume of Contents	92	Nitrosamines
55	Solubility Index	74	Residues (specify type)	93	Colouring (specify type)
56	Sediment	75	Meat Content	94	Preservatives (specify type)
57	Salt	76	Filler Cereal	95	Aflatoxins
58	Ash	77	Metals (specify type)	96	H M F
59	pH	78	Mass, Net	97	Grit
60	Colour	79	Mass, Drained	98	Headspace
61	Peroxide Value	80	Odour / Flavour	99	Melting Point
62	free Fatty Acids	81	Texture	100	
63	Scorched Particles	82	Soluble Solids	101	
64	Extraneous Matter	83	Sulphur dioxide	102	
65	Sugars, Total	84	Vacuum	103	
66	Sugars, reducing	85	Titratable acidity (free acidity)	104	
67	Glucose	86	Total acidity	105	
68	Fructose	87	Water Analysis	106	
OTHER : TO BE SPECIFIED					