

2025 SCHEDULE AOAC LABORATORY PROFICIENCY TESTING PROGRAMS

PROGRAM	SHIPMENT DATE MM-DD-YY	ENROLLMENT DEADLINE MM-DD-YY	MATRIX	ANALYTES		
M01* Standard Microbiology	01-27-25 04-21-25 07-21-25 10-20-25	12-27-24 03-21-25 06-20-25 09-21-25	Mashed Potatoes	<i>Salmonella</i> <i>Listeria</i> <i>E.coli</i> O157:H7 Shiga Toxins (STX1 & STX2)	<i>Enterobacteriaceae</i> APC Coliform <i>E.coli</i> (generic) <i>S.aureus</i>	Yeast Mold <i>B.cereus</i> <i>Enterococcus</i>
M08* Standard Microbiology	01-27-25 04-21-25 07-21-25 10-20-25	12-27-24 03-21-25 06-20-25 09-19-25	Mashed Potatoes	<i>Salmonella</i> <i>Listeria</i>	<i>Enterobacteriaceae</i> APC Coliform <i>E.coli</i> (generic) <i>S.aureus</i>	Yeast Mold <i>B.cereus</i> <i>Enterococcus</i>
M09* Standard Microbiology	01-27-25 04-21-25 07-21-25 10-20-25	12-27-24 03-21-25 06-20-25 09-19-25	Mashed Potatoes	<i>Salmonella</i>	<i>Enterobacteriaceae</i> APC Coliform <i>E.coli</i> (generic) <i>S.aureus</i>	Yeast Mold <i>B.cereus</i> <i>Enterococcus</i>
M02 Pathogen Free	02-17-25 05-12-25 08-18-25 11-10-25	01-17-25 04-11-25 07-18-25 10-10-25	Mashed Potatoes	APC Coliform <i>E.coli</i>	<i>Enterobacteriaceae</i> Yeast Mold Lactic Acid Bacteria (LAB)	
M03* Meat Microbiology	03-10-25 09-08-25	02-07-25 08-08-25	Ground Beef	<i>Salmonella</i>		
M04* Meat Microbiology	03-10-25 09-08-25	02-07-25 08-08-25	Ground Beef	<i>E.coli</i> O157:H7		
M05* Meat Microbiology	03-10-25 09-08-25	02-07-25 08-08-25	Hot Dogs	<i>Listeria</i>		
M10* Meat Microbiology Combo	03-10-25 09-08-25	02-07-25 08-08-25	Ground Beef & Hot Dogs	<i>Salmonella</i> <i>E.coli</i> O157:H7 <i>Listeria</i>		
M12* Meat Microbiology Combo	03-10-25 09-08-25	02-07-25 08-08-25	Ground Beef & Hot Dogs	<i>Salmonella</i> <i>Listeria</i>		
LS01* <i>Listeria</i> Environmental Swab	03-24-25 09-15-25	02-21-25 08-15-25	Environmental Swab	<i>Listeria</i>		
E01* Salmonella in Liquid Egg	03-03-25 09-08-25	01-31-25 08-08-25	Liquid Egg	<i>Salmonella</i>		
C01 Ground Meat	03-04-25 06-03-25 09-23-25 12-02-25	01-31-25 05-02-25 08-22-25 10-31-25	Hot Dogs	% Moisture % Fat % Protein % Ash % Carbohydrate Cholesterol (mg/100g) % Sodium	% Salt Nitrite (ppm)** Potassium (ppm) Magnesium (ppm) Iron (ppm) % Calcium	Salt Calories (cal/100g) % Saturated Fat % Monounsaturated Fat % Polyunsaturated Fat % Trans Fatty Acids pH
C02 Processed Cheese	06-03-25 12-02-25	05-02-25 12-31-25	Cheese	% Moisture % Fat % Protein % Ash % Carbohydrate Cholesterol (mg/100g) % Sodium	% Salt % Lactose** % Galactose** Potassium (ppm) Magnesium (ppm) Iron (ppm) % Calcium Salt	Phosphorus % Saturated Fat % Monounsaturated Fat % Polyunsaturated Fat % Trans Fatty Acids pH Water Activity
P01 Pesticide Residues in Fruits and Vegetables	02-04-25 06-03-25 10-07-25	01-04-25 05-03-25 09-07-25	Winter Squah Cabbage Peaches	Click here for a list of possible analytes.		
IF01 Vitamins & Nutrients in Infant Formula & Adult Nutritionals	03-24-25 06-30-25 11-03-25	02-24-25 05-30-25 10-03-25	Infant Formula	Vitamin B1, B2, B3, B6, B12, Pantothenic Acid (B5), Vitamin C, Biotin, Folic Acid, Vitamin A, Vitamin D2, D3, Vitamin E, Vitamin K1, Fatty Acids, Iodine, Myo-inositol, Nucleotides, Ultratrace Minerals (Chromium, Selenium, Molybdenum)		

*Program contains pathogens **Not covered by scope of accreditation