OPTIMAL LABORATORIES, INC.
Since 1997

Accreditation and Recognition
PNS ISO/IEC 17025:2017
Department of Health
Food and Drug Administration
DENR - Environmental Management Bureau
DA - Bureau of Animal Industry

FOOD, ENVIRONMENTAL SURFACES AND PERSONNEL HYGIENE ANALYSIS

Food testing plays a significant role in wide range of industries. The food that people consume should be free of physical and chemical contaminants and biological hazards. Nutrition labelling inform consumers about the food they eat, based on their choices and dietary needs by providing comprehensive information about the nutritional content of the food products.

Microbiological Testing is one of the tools in food safety management system. Detection and identification of microorganisms such as bacteria and fungi are essential in ensuring food quality and compliance with food safety regulations.

The Department of Agriculture and Department of Health mandated the Food Safety Act of 2013 to strengthen the food regulatory system, protect the consumer's health, and facilitate market access to local foods and food products. The Food and Drug Administration issued FDA Circular No. 2022-012 guidelines on microbiological requirements and assessment of prepackaged processed food products that all food manufacturers should be able to adhere to.

With Optimal Laboratories, Inc. food testing capabilities, food industries can attest to the quality of their products and guarantee that the food safety management system is in place.

CAPABILITIES AND SERVICES

Chemical Analysis
Physico-chemical Analysis
HPLC Analysis
AAS / GFAAS Analysis
GC Analysis
Colorimetric Analysis
Microbiological Analysis

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CHEMICAL ANALYSIS	
Analyte	Method
Ash	Gravimetric
Carbohydrates	By computation (Protein, Fat, MC, Ash)
Calories	By computation (Protein, Fat, MC, Ash)
Calories from Fat	By computation (From analysis of Fat)
Calories from Carbohydrates	By computation (From analysis of Carbohydrate)
Calories from Protein	By computation (From analysis of Protein)
Cholesterol	Gas Chromatography
Moisture	Air-Oven Drying
Moisture	Infra-red Drying
Protein	Semi-micro Kjeldahl Distillation
Protein (Dry sample only)	Dumas Combustion
Total Dietary Fiber	Enzymatic - Gravimetry
Total Fat	Acid Hydrolysis
Total Fat	Mojonnier
Total Fat	Soxhlet
Total Sugar	Lane & Eynon
Drafting of Nutrifacts	By computation

PHYSICO-CHEMICAL ANALYSIS	
Analyte	Method
Brix	Refractometry
Free Fatty Acid	Titrimetric
Iodine Value	Titrimetric
Nitrate in meat	Colorimetric
Nitrite in meat	Colorimetric
pH	Electrometric
Peroxide Value	Titrimetric
Salt (NaCl)	Titrimetric
Specific Gravity	Pycnometer
Sulfite	Titrimetric
Taste, Odor, Texture	Sensory Evaluation
Total Titratable Acidity	Titrimetric
Viscosity	Viscometer

MINERALS	
Analyte	Method
Calcium	AAS
Iron	AAS
Magnesium	AAS
Manganese	AAS
Potassium	AAS
Sodium	AAS
Zinc	AAS

HEAVY METALS	
Analyte	Method
Arsenic	AAS-HVG
Cadmium	AAS
Lead	AAS
Mercury	Mercury Analyzer
Nickel	AAS
Selenium	GFAAS
Tin	AAS

VITAMINS	
Analyte	Method
Vitamin A (Retinol)	HPLC
Vitamin C	Titrimetric

MICROBIOLOGICAL ANALYSIS	
Analyte	Method
Aerobic Plate Count	Pour Plate
Environmental Listeria	Rapid Test using 3M Petrifilm
Escherichia coli	Conventional - Multiple Tube Fermentation Technique (MPN)
Escherichia coli (E.coli)	Rapid Test using 3M Petrifilm
Listeria monocytogenes	Rapid Test using Nissui Compact Dry Disc
Mold Count	Spread Plate
Staphylococcus aureus Count (coagulase positive)	Spread Plate
Salmonella	Conventional
Salmonella	Rapid Test using Nissui Compact Dry
Salmonella	Rapid Test using 3M SALX Petrifilm
Total Coliform Count	Pour Plate
Total Coliform Count	Multiple Tube Fermentation Technique (MPN)
Total Coliform Count	Rapid Test using 3M Petrifilm
Yeast Count	Spread Plate

Vicinity Map