



**BUREAU OF FISHERIES AND AQUATIC RESOURCES  
NATIONAL FISHERIES LABORATORY DIVISION  
Arcadia Bldg., 860 Quezon Avenue, Quezon City**

Document No. <b>ML 7.2-01</b>	Revision No <b>5</b>	Effectivity Date <b>05/02/2024</b>	<b>MASTER LISTS</b>			Page: <b>1 of 12</b>
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ANALYSIS	METHOD	LIMIT OF DETECTION (LOD) / LIMIT OF QUANTIFICATION (LOQ)	REQUIREMENTS	FEE PER SAMPLE (PhP)	RELEASING RESULTS	PNS ISO/IEC 17025:2017 ACCREDITED
<b>FISH HEALTH LABORATORY (FHL)</b>						
<b>A. Residue Analysis</b>						
1. Chloramphenicol (CAP)	ELISA	LOQ: Shrimp: 0.020 ppb Finfish: 0.014 ppb Crab: 0.014 ppb Lobsters: 0.007 ppb Shellfish: 0.023 ppb	Fresh Chilled/Frozen -Whole Finfish (Milkfish, Tilapia, Stonefish, Eel, Grouper, Pompano etc.): At least 1.3 kg (2-3 pcs)	1,000.00	Fifteen (15) working days after sample receipt	<i>Accredited for <b>CAP, AOZ and AMOZ</b> in Food and Agricultural Products for the following sample type:</i>  <i>A. Fish</i> <i>B. Crustaceans (Shrimps, Lobsters, Sea Mantis etc.)</i> <i>C. Mollusks</i> <i>D. Derived Products</i>  <i>Using RIDASCREEN Commercial Kit</i>  <i>Accreditation No.: LA-2019-345A</i> <i>Scope Reference: ATEL-0423-345A</i>
		Feeds: 0.100 ppb	-Bamboo Shark: At least 1.3 kg. -Salmon Head/Belly: At least 2 kg. -Shrimp (Head-on): At least 1.3 kg. -Sea Mantis: At least 1.2 kg. -Lobsters (Headless): At least 800 g. (at least 2 pieces)  -Canned/Pasteurized/Chilled Crab Meat: At least 300 g Live	1,000.00		



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			-Geoduck: At least 1.5 kg (at least 2 pcs) -Crabs: At least 1.2 kg (2-3 pcs with claws attached) -Nylon Shell: 1.2 kg -Other Shells: At least 1.5 kg Kept Dry Aquatic Feeds: At least 300 g		
<b>2. Nitrofurans</b>					
<b>a. AOZ</b>	<b>ELISA</b>	Shrimp: 0.16 ppb Finfish: 0.22 ppb Crab: 0.17 ppb Lobsters: 0.1 ppb Shellfish: 0.2 ppb Eel: 0.24 ppb		<b>1,000.00</b>	
<b>b. AMOZ</b>		Shrimp: 0.13 ppb Finfish: 0.48 ppb Crab: 0.36 ppb Lobsters: 0.60 ppb Shellfish: 0.36 ppb Eel: 0.39 ppb		<b>1,000.00</b>	
<b>3. Aflatoxin</b>		<b>Feeds: 2.00 ppb</b>		<b>1,000.00</b>	



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<b>B. Molecular Diagnostic</b>						
<p>1. for Crustaceans (Shrimp, Crabs, etc.)</p> <p><b>DNA</b> -WSSV, IHNNV, EHP, AHPND, MBV, and NHPB</p> <p><b>RNA</b> - TSV, IMNV, YHV/GAV, MRNV, PVNV, CMNV, and DIV1</p>	<p><b>Conventional PCR</b> (WSSV, IHNNV, EHP, AHPND, MBV, NHPB, TSV, IMNV, YHV/GAV, MRNV, PVNV and CMNV)</p> <p><b>Real Time PCR</b> (WSSV, IHNNV, EHP, IMNV, TSV, YHV and AHPND)</p> <p><b>Insulated Isothermal PCR-IIPCR</b> (DIV 1)</p>	Qualitative	<p>Live, chilled, frozen or FIXED in 95% Ethanol</p> <p>Shrimp: At least 300 pcs for fry/pl or at least 5 pcs adult</p> <p>Crabs: At least 2pcs</p>	600.00 per analysis	Five (5) working days after sample receipt	<p><i>Accredited for the Identification of pathogens in plants and animals (Crustaceans) for the following microbial pathogens:</i></p> <p><i>A. White Spot Syndrome Virus (WSSV)</i>  <i>B. Infectious Hypodermal and Hematopoietic Necrosis Virus (IHNNV)</i>  <i>C. Enterocytozoon hepatopenaei (EHP)</i>  <i>D. Vibrio parahaemolyticus (AHPND)</i>  <i>E. Necrotising Hepatopancrea Bacteria (NHPB)</i>  <i>F. Monodon Biculovirus (MBV)</i>  <i>G. Infectious Myonecrosis Virus (IMNV)</i>  <i>H. Taura Virus (TSV)</i>  <i>I. Macrobrachium rosenbergii nodavirus (MRNV)</i>  <i>J. Yellow Head Virus (YHV)</i>  <i>K. Penaeus vannamei nodavirus (PVNV)</i>  <i>L. Covert Mortality Nodavirus (CMNV)</i>  <i>M. Gill-Associated Virus (GAV)</i></p>



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						<i>Using Conventional PCR Commercial Kit</i>  <i>Accreditation No.: LA-2019-346A</i> <i>Scope Reference: ATEL-0423-346A</i>
2. for Finfishes (Milkfish, Tilapia, Koi, etc.)  <b>DNA</b> -KHV, Irido  <b>RNA</b> - TiLV, VNN and SVCV	<b>Conventional PCR</b> (KHV, Irido, SCVC and VNN)  <b>Insulated Isothermal PCR-IIPCR</b> (TiLV and Irido-G)	Qualitative	-Live, Chilled, frozen or FIXED in 95% Ethanol  -At least 30 pcs fry/fingerlings  -At least 10 juvenile/ grow out moribund or fish exhibiting clinical signs of a disease	600.00 per analysis	Five (5) working days after sample receipt	<i>Accredited for the Identification of pathogens in plants and animals (Finfish):</i>  <i>A. Iridovirus</i>  <i>Using Conventional PCR Commercial Kit</i>  <i>Accreditation No.: LA-2019-346A</i> <i>Scope Reference: ATEL-0423-346A</i>
3. Parasitological Examination	Microscopic	Qualitative	<b>Must be LIVE</b> Finfish: At least 30 pcs  Lobster: At least 10 pcs with carapace length >10cm  Eel: At least 30 pcs (>16 cm)  Shrimp: At least 300 pcs for fry/pl or at least 5 pcs adult	75.00	Three (3) working days after sample receipt	N/A



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4. Gross Morphological/Necropsy /Microscopic	Microscopic	Qualitative		100.00	Three (3) working days after sample receipt	N/A
5. Bacterial Count (Luminous and Vibrio)	Serial Dilution	Quantitative	Water: At least 1 L submitted within 3-4 hours from the time of collection  Shrimp: At least 30 pcs fry/fingerlings and at least 10 juvenile/ grow out moribund or fish exhibiting clinical signs of a disease	100.00		
6. Physico-Chemical (Salt, Brackish or Fresh intended for Aquaculture)						
a. pH	Lamotte pH meter	0.00-14.01 ppm	<i>For all parameters except Dissolved Oxygen:</i> At least 1 L submitted within 3-4 hours from the time of collection.	30.00	N/A	
b. Acidity/Alkalinity	Unit dose Vial	0.200 ppm		100.00		
c. Dissolved Oxygen (DO)	Winkler	0.0-10.0 ppm	150.00			
d. Ammonia	Salicylate	0-1.00 ppm	<i>For Dissolved Oxygen:</i> At least 1 L submitted within 30 minutes from the time of sample collection.	180.00		
e. Nitrate/Nitrite	Colorimetric	FW: 0.05-0.80 ppm; SW: 0.2510.0 ppm/ FW: 0.05-0.80 ppm		180.00		
f. Phosphate	Ascorbic Acid Reduction	0.00-3.00 ppm	<i>Handling and Transport for ALL parameters:</i> The temperature of samples must be maintained at 0-4°C prior to submission.	300.00		
g. Total Hardness	UDV	0-450 ppm		300.00		



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h. Salinity	Refractometer	0-100 ppm		30.00		
7. Bacterial Identification for Finfish a. API 20 Strep b. API Staph c. API 20 E d. API 20 NE	Analytical Profile Index	Qualitative	-At least 30 pcs LIVE fry/fingerlings/ at least 10 juvenile/ grow out moribund or fish exhibiting clinical signs of a disease  - If bacterial isolates are in a culture media, it should be transported in a refrigeration temperature with a sealed packaging. Pertinent details about the sample should be complete and will be assessed first before the receipt of samples	200 per analysis per sample	Ten (10) working days after sample receipt	N/A
8. Histopathology	Histotechniques and microscopic examination of histological slides	Qualitative	-At least 30 pcs LIVE fry/fingerlings/ at least 10 juvenile/ grow out moribund or fish exhibiting clinical signs of a disease  - At least 100 pcs LIVE fry/PL for shrimp  - At least 10 moribund juvenile/adult shrimp	500.00	Fifteen (15) working days after sample receipt	N/A



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			<p>- If samples are already fixed, it should be properly transported with its pertinent details attached. Samples will be assessed first before the samples are received.</p> <p><b>FIXATIVE:</b> Shrimp: Davidson's fixative</p> <p>Fish: 10% Neutral buffered formalin, 10% buffered formalin, bouin's solution</p>			
<b>FISHERIES PRODUCT TESTING LABORATORY (FPTL)</b>						
1. pH	Potentiometric	Good Quality: 6.2-6.9 Sour/Putrid: 5.2&below	Fresh/Chilled/Frozen: Cephalopods: At least 500 g	50.00	Seven (7) working days after sample receipt	N/A
2. Water activity (Aw)	Novasina Aw Measuring Value	Heavily Salted Fish: 0.6-0.7 Bagoong PNS/FDA 36:2012: 0.85	Mollusks: At least 2 kg w/ shell and at least 500 g meat Crustaceans: At least 1 kg w/ shell and at least 500 g meat	75.00	Ten (10) working days after sample receipt	
3. Sodium Chloride (NaCl)	Titrimetry-Volhard	Fresh: 0.2-3% Dried Fish: 8-10% Smoked: 3-5%	Fish: At least 500 g; Dried Fish and Fishery Products:	160.00		



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		Bagoong: 8-15%	At least 1 kg			
4. Moisture	AOAC 950.46	Quantitative		85.00		
<b>5. Heavy Metals</b>						
a. Cadmium (Cd)	GFA AAS	0.000084 ppm	<b>A. For EU and US Export and Plant Verification</b>  Fresh/Chilled/Frozen NINE (9) samples per batch or production code with 250 grams each.  <b>B. For other purposes</b>  Cephalopods: At least 1 kg  Mollusks: At least 1.5 kg w/ shell and at least 1 kg meat  Crustaceans: At least 1.5 kg w/shell and at least 1 kg meat  Fish: At least 1 kg	1,200.00 per sample	Fifteen (15) working days after sample receipt	N/A
b. Lead (Pb)		0.000025 ppm		1,200.00 per sample		
c. Mercury (Hg)	MVU-AAS	0.0054 ug/g		1,200.00 per sample		
6. Histamine	HPLC-FLD	0.0310 mg/kg		450.00 per sample		
<b>7. Microbial Examination</b>						
a. APC	<i>For meat:</i>	Fish & Fishery Product: 500,000 cfu/g	<b>A. For EU and US Export and Plant Verification</b>	200.00	Ten (10) working days	<i>I. Accredited for Aerobic Plate Count (APC)*, Total and</i>





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<i>b. Staphylococcus aureus</i>	Pour Plate Method Bacteriological Analytical Manual (BAM) and  MPN Method Bacteriological Analytical Manual (BAM) (for meat)	Fish & Fishery Product: 1,000 cfu/g	Fresh/Chilled/Frozen FIVE (5) samples per batch or production code with 250 grams each.	300.00	after sample receipt	<b>Fecal Coliform**</b> for the following:  <i>A. Fish and Shellfish products</i> <i>B. Fresh frozen fish and cold smoked</i> <i>C. Pre-cooked breaded fish</i> <i>D. Frozen raw crustaceans</i> <i>E. Cooked, chilled and frozen crab meat</i> <i>F. Fish and shellfish products hermetically sealed containers (thermally processed)</i>  <i>*With Pour Plate Method Bacteriological Analytical Manual (BAM)</i> <i>**With MPN Method Bacteriological Analytical Manual (BAM)</i>
c. Fecal Coliform for water and ice		Shellfish: 16 mpn/g	<b>B. For other purposes</b>  Dried Fish and Fishery Products: At least 1 kg	250.00		
d. E. coli	<i>For water and ice:</i>  Pour Plate Method, 9215 SMEWW 23 <sup>rd</sup> ed 2017  MTTFT, 9221B SMEWW 23 <sup>rd</sup> ed 2017  MTTFT, 9221E SMEWW 23 <sup>rd</sup> ed 2017	Water: <1.1 mpn/100 mL	Fresh/Chilled/Frozen  Cephalopods: At least 1 kg  Mollusks: At least 2 kg w/ shell and at least 1 kg meat  Crustaceans: At least 1.5 kg w/ shell and at least 1 kg meat  Fish: At least 1 kg	350.00		
e. Heterotrophic Plate Count (HPC) for water and ice		Fish & Fishery Product: 11 mpn/g Shellfish: 16 mpn/g Live	Water: At least 1 L contained in a sterilized bottle jar	200.00		
f. Salmonella		Shellfish: 23 mpn/g	Ice: At least 1 kg	400.00		
		Water: <1.1 mpn/100 mL				



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g. Enterococci/Fecal Streptococci		Water: <1.1 mpn/100 mL		350.00		<p><i>Scope Reference: ATEL-0423-346A</i></p> <p><i>II. Accredited for Heterotrophic Plate Count (HPC)***, Total Coliform**** and Fecal Coliform***** for the following:</i></p> <p><i>A. Potable Water</i> <i>B. Source Water</i> <i>C. Others Ice</i></p> <p><i>***With Pour Plate Method, 9215 SMEWW 23<sup>rd</sup> ed 2017</i></p> <p><i>****With MTTFT, 9221B SMEWW 23<sup>rd</sup> ed 2017</i></p> <p><i>*****With MTTFT, 9221E SMEWW 23<sup>rd</sup> ed 2017</i></p> <p><i>Accreditation No.: LA-2019-346A</i> <i>Scope Reference: ATEL-0423-346A</i></p>
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**AQUATIC TOXICOLOGY LABORATORY (ATL)**

1. Paralytic Shellfish Toxin (PST)	ELISA	0.3 ug STX equivalent/100 g	SHELLFISH Meat: at least 250 g.  With shell: at least 1.5 kg.  CRUSTACEAN (ALAMANG): at least 250 grams	600.00	Five (5) working days after sample receipt	<i>Accredited for <b>Paralytic Shellfish Toxin (PST)</b> in SHELLFISH MEAT</i>
	RBA	~ 5 µg/100g		2,500.00	Seven (7) working days after sample receipt	
2. Amnesic Shellfish Toxin (AST)	AOAC Method No. 991.26	0.2 ug/mL		3,000.00		<i>Using Enzyme-Linked Immunosorbent Assay (ELISA)</i>
3. Diarrhetic Shellfish Toxin (DST)	Protein Phosphatase 2A Assay	63 ug/Kg		4,500.00		
4. Brevetoxin	IAEA TechDOC 1729	< 5 ng/g		4,000.00	Fifteen (15) working days after completion of the required number of samples per filter plate	<i>Accreditation No.: LA-2019-346A Scope Reference: ATEL-0423-346A</i>
5. Ciguatoxin	IAEA TechDOC 1729	5 ng PbTX eq / g		250.00	Seven (7) working days after sample receipt	
6. Cyanide	APHA Method No. 4500	0.04 ppm		250.00		
7. Formaldehyde	Spectrophotometric Method Nash Reagent	0.60 ug/g	250.00			



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**NOTES and REMINDERS:**

- All samples** that will be submitted for analysis must have COMPLETE **INFORMATION including other documentary requirements such as Local Transport Permit (LTP) or Auxilliary Invoice for samples that are wild caught.**
- ALL samples** for other analysis **MUST be placed in a plastic container, plastic bag or Ziploc bag and should be properly SEALED for each sample type.** KINDLY ensure that there are **no holes in the container to avoid contamination.**
- The **SEALED samples must then be placed in a Styrofoam box or Cooler Insulated Box** and **ice SHOULD be packed SEPARATELY** around the samples. This is NOT REQUIRED for AQUATIC FEEDS and LIVE samples.
- Samples for MICROBIAL EXAMINATION** will be accepted every **MONDAY between 8:00AM to 12:00PM in a week with five (5) working days** for 20 samples (maximum of 5 samples accepted per exporters).
- For **Physico-Chemical and Microbial Analysis or Examination**, samples **MUST be in a Sterilized Zipped Plastic Sealer Bag or Vacuumed Sealed Plastic Bag or Bottle** and put in a **Cool Box or Container or Styrofoam Box as chilled or maintain its ice temperature.**
- Aquatic Feeds** samples can be analyzed for **CAP and Aflatoxin only.**
- Samples for **Bacteriology (Luminous and Vibrio)** will be accepted from **Monday to Thursday between 8:00AM to 4:00PM.**

**SAMPLES THAT DO NOT COMPLY WITH THE SET REQUIREMENTS AND WITH INCOMPLETE INFORMATION WILL BE REJECTED.**

FOR INQUIRIES you may contact or email us:



0919-0041280

receivingnfld.bfar@gmail.com

Prepared by:  <i>Original signed</i> JENNY A. HERNANDEZ Customer Service Officer	Reviewed by:  <i>Original signed</i> JUDITH MAE B. ARVESU Quality Assurance Manager	Approved by:  <i>Original signed</i> SONIA S. SOMGA Laboratory Manager
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