	IFM Proficiency Testing Programs: Specialist Food Matrices				
Order Code	Program	Sample Prep	Available Test	Enroll By Date (mm/dd/yyyy)	Dispatch Date (mm/dd/yyyy)
CH1	Chocolate (Chocolate block)	**Sample Count**: 3 **Format**: 40g chocolate **Preparation**: NONE Test as received	**Count (cfu/g)**: Plate Count, Coliforms, Enterobacteriaceae, Mold, Yeast **Detection (/0.1g)**: E. coli; (/25g): Salmonella spp	03/10/2025	03/31/2025
MM1	Meat Microbiology 1 (Beef mince)	**Sample Count**: 2 **Format**: real mince **Preparation**: Rehydrate to obtain 40g	**Count (cfu/g)**: Plate Count, E. coli, Coagulase positivie Staphylococcus spp, Lactic acid bacteria, Enterobacteriaceae **Detection (/25g)**: Salmonella spp	04/21/2025	05/12/2025
MM2	Meat Microbiology 2 (Beef mince)	**Sample Count**: 2 **Format**: real mince **Preparation**: Rehydrate to obtain 40g	**Count (cfu/g)**: Anaerobic sulfite reducing bacteria, H2S producing bacterial, Psychrotrophic bacteria, Yeast, Mold, Pseudomonas aeruginosa **Detection (/25g)**: Listeria monocytogenes	10/27/2025	11/17/2025
SF1	Seafood Microbiology 1 (Seafood paste)	**Sample Count**: 2 **Format**: real seafood plus vial **Preparation**: Rehydrate to obtain 40g	**Detection (/0.1g)**: E. coli **Detection (/25g)**: Vibrio cholerae, Vibrio parahaemolytics	03/17/2025	04/7/2025