**FDC SITEMAP 2022**

* **HOME**
* **ABOUT US**
	+ History
	+ Mission, Vision, and Quality Policy
	+ Mandate
	+ Organizational Chart
* **FDC SERVICES**
	+ ***Product Testing and Evaluation***
		- Chemical Analyses
			* Nutritional components
			* Food Contaminants
		- Microbiological Analyses
		- Microanalytical (Filth) Analyses
		- Food Product Label Evaluation and drafting of Nutrition Information
		- Physical and Sensory Evaluation
		- Package Testing
		- Accelerated and Actual Shelf -Life Studies
		- Thermal Process Establishment and Evaluation
	+ ***Plant/Product Inspection and Certification***
		- Certification Services
			* Product Certification
		- Quality Assurance Services
			* Plant/Product Inspection
			* In-line Quality Control Services
			* Hazard Analysis Critical Control Point (HACCP) Verification
			* Review of HACCP Plan Documents
	+ ***Market Sample and Pilot Scale Production***
	+ ***Product and Process Development***
		- Product Development
		- Product/Process Improvement
		- Research and Development
		- Food Safety Program Development (HACCP, GMP)
	+ ***Training***
		- Hazard Analysis Critical Control Point (HACCP)
		- GMP in the Handling and Processing of Foods
		- Establishment of Thermal Processes for Canned Foods
		- Shelf Life Testing of Food Products
		- Basic Sensory Evaluation for Food Testing and Product Development
		- Food Labeling Requirements of the United States and the Philippines
		- Thermal Process Operation for Retort Operators
		- Microanalytical Filth Analysis
		- Sanitation Standard Operating Procedures in Food Processing Facilities
		- Product-Specific Training Courses (preferred by the customer)
		- Analysis-Specific Training Courses (Microbiological, Chemical, Microanalytical Analyses) preferred by the customer
		- Trainings offered to DA-Food Safety Regulatory Agencies (DA-FSRAs) Testing laboratories towards ISO/IEC 17025:2017 accreditation
			* Good Laboratory Practices for Microbiology and Chemistry
			* Requirements of ISO/IEC 17025:2017 Standard
			* Internal Audit
			* Uncertainty Measurement
			* Other topics, as per request
	+ ***Other Services***
		- Filling out of USFDA Food Canning Establishment (FCE) Registration and Low Acid Canned Food (LACF) Process Filing Forms
		- Use of FDC Training Facilities
		- Consultancy Services on Food Processing, Product Development, Shelf-Life and others, as per request
	+ ***Official Laboratory for Contaminants of the Department of Agriculture (DA)***
* **ACCREDITATIONS**
* **NATIONAL CODEX ORGANIZATION**
* **FOOD SAFETY ACT**
* **RESOURCES**
	+ ***Downloadable Forms***
		- Request for FDC Services (RFDCS)
		- Product Information Form for the Conduct of Shelf-Life Study
		- Product Information Form for the Conduct of Heat Penetration Test
		- Product Information Form for the Conduct of Heat Distribution Test
	+ ***Media***
		- Press Releases
		- Publications
		- Articles
	+ ***Frequently Asked Questions (FAQs)***
* **CAREER OPPORTUNITIES**
* **CONTACT US**