**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**