ADRIA FOOD EXPERTISE

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NF VALIDATION
Validation of alternative analytical methods
Application in food microbiology

Summary report
Validation study according to EN ISO 16140-2:2016

TEMPO® STA method
(Certificate number: BIO 12/28 - 04/10)

for the enumeration of coagulase-positive *Staphylococci* in human food and pet food

Quantitative method

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This report consists of 97 pages, including 10 appendices.
Only copies including the totality of this report are authorised.

Competencies of the laboratory are certified by COFRAC accreditation for the analyses marked with the symbol◆.

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Quality Assurance documents related to this study can be consulted upon request from **bioMérieux**.

The technical protocol and the result interpretation were carried out according to the EN ISO 16140-2:2016 and the AFNOR technical rules (PR Revision 7).

Validation protocols	▪ ISO 16140-1 (2016): Microbiology of the food chain - Method validation — *Part 1: Vocabulary* ▪ ISO 16140-2(2016): Microbiology of the food chain - Method validation — *Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method* ▪ AFNOR technical rules (PR Revision 7)
Reference method♦	ISO 6888-2 (August 2021): Microbiology of the food chain - Horizontal method for the enumeration of coagulase-positive staphylococci (*Staphylococcus aureus* and other species). Part 2: Method using rabbit plasma fibrinogen agar medium
Alternative method	**TEMPO® STA**
Scope	☒ **Human food** ☒ **Pet food**
Certification organism	AFNOR Certification (http://nf-validation.afnor.org/)

♦ Analyses performed according to the COFRAC accreditation

1 INTRODUCTION

The **TEMPO® STA** method was validated on 4 January 2010 (certificate number BIO 12/28 - 04/10) for the enumeration of coagulase-positive *Staphylococci* in human food and pet food according to the ISO 16140:2003.

The alternative method was renewed in January 2014 (ISO 16140:2003), March 2018 (ISO 16140-2 2016) and February 2022 (ISO 16140-2 2016).

2 METHOD PROTOCOLS

2.1 Alternative method

2.1.1 Principle

The TEMPO® system is an **automated method** associating an **innovative card** with an adapted medium to ensure rapid enumeration of several quality indicators.

The TEMPO® STA test consists of a vial of culture medium and a card, which are specific to coagulase positive *Staphylococci*. The culture medium is inoculated with the sample to be tested and homogeneously transferred by the **TEMPO® Filler** into the card containing 48 wells of three different volumes. The TEMPO® Filler seals the card in order to avoid any risk of contamination during subsequent handling.

The culture medium contains fluorescent pH indicator which, when its pH is neutral, emits a signal detected by the TEMPO® Reader. During incubation, the coagulase positive *Staphylococci* present in the card assimilate the nutrients in the culture medium, resulting in a decrease of pH and the extinction of the fluorescent signal.

Depending on the number and size of the positive wells, the TEMPO® system deduces the number of coagulase positive *Staphylococci* present in the original sample according to a calculation based on the MPN (Most Probable Number) method. Card reading, interpretation and reporting are managed by the TEMPO® system after a 24h incubation at 37°C. TEMPO® STA method allows the coagulase positive *Staphylococci* enumeration.

2.1.2 Protocol

The main steps for the TEMPO® STA method are the following:

- 1/10 dilution of the matrix in a TEMPO Stomacher bag using appropriate diluent according to ISO 6887 parts, as recommended in the IFU.
- Preparation of the TEMPO STA medium with sterile water. For low moisture products, water supplemented with D-Alanine needs to be used
- Addition of the 1/10 or other dilution suspension in the TEMPO flasks
- Filling the cards with the TEMPO® Filler
- Incubation of the cards for 24-27 h at 37°C ± 1°C
- Reading the cards using the TEMPO® Reader.

It is possible to store the cards up to 48 h at 5°C ± 3°C before reading.

The flow diagram is given in **Appendix 1**.

2.1.3 Restriction

There is no restriction for use.

2.2 Reference method◆

The reference methods used for the initial validation and renewal studies were:

- ISO 6888-2 :1999: Horizontal method for the enumeration of coagulase-positive *staphylococci* (*Staphylococcus aureus* and other species). Technique using the rabbit plasma fibrinogen.
- ISO 6888-2:1999 /Amd1:2003: Horizontal method for the enumeration of coagulase-positive *staphylococci* (*Staphylococcus aureus* and other species). Technique using the rabbit plasma fibrinogen. Amendment 1: Inclusion of precision data.

◆ Analysis performed according to the COFRAC accreditation

The reference method used for this renewal study is the ISO 6888-2 (August 2021): Microbiology of the food chain - Horizontal method for the enumeration of coagulase-positive staphylococci (*Staphylococcus aureus* and other species). Part 2: Method using rabbit plasma fibrinogen agar medium.

The modifications which occur in the new version are considered as minor and have no impact on the previous data. The only modification concerns the incubation temperature (34-38°C instead of 37°C ±1°C).

The flow diagram of the reference method is given in **Appendix 2**.

3 INITIAL VALIDATION STUDY AND RENEWAL STUDIES: RESULTS

3.1 Method comparison study

The method comparison study is a study performed by the expert laboratory to compare the alternative method with the reference method.

3.1.1 Relative trueness

The relative trueness is the degree of correspondence between the response obtained by the reference method and the response obtained by the alternative method on identical samples.

3.1.1.1 Number and nature of the samples

Six categories were tested: five food categories and one pet food category.

Taking into account all the studies, 145 samples were tested. A summary of the number of samples tested per study is given in Table 1.

Table 1 – Summary of the number of samples tested per category

Category		2010 Initial validation study	2017 Renewal study	Total analysed	Total with interpretable results
1	**Meat products**	24	2	26	19
2	**Dairy products**	16	17	33	18
3	**Seafood products**	18	6	24	16
4	**Fruit and vegetables**	11	15	26	16
5	**Egg products**	8	9	17	15
6	**Feed**	19	0	19	17
TOTAL		96	49	145	101
Low moisture products (+ D- Alanine) [1]		13	8	21	16

Note that as a specific protocol is applied for low moisture products (addition of D-Alanine in the 1/40 dilution), 15 interpretable results are also required for this specific protocol.

The number of tested samples, the number of interpretable results per category and type are given in Table 2.

[1] Addition of D-Alanine in the 1/40 dilution

Table 2 – Distribution per tested category and type

Category		Type		Number of tested samples	Number of interpretable results
1	Meat products	a	Raw	8	7
		b	Delicatessen	11	7
		c	Processed	7	5
			Total	26	19
2	Dairy products	a	Cheeses, and fermented milk	10	8
		b	Milk	13	5
		c	Milk powders and desserts	10	5
			Total	33	18
3	Seafood products	a	Raw	7	5
		b	Smoked	8	5
		c	Processed, RTE, RTRH	9	6
			Total	24	16
4	Fruit and vegetables	a	Raw	9	5
		b	RTE Fruits based products	6	5
		c	RTE vegetables-based products	11	6
			Total	26	16
5	Egg products	a	Pasta and egg-based products (omelettes, tortilla…)	6	5
		b	Pastries	5	5
		c	Egg powders and low moisture egg-based preparations	6	5
			Total	17	15
6	Pet food	a	High moisture	13	12
		b	Low moisture	6	5
			Total	19	17
ALL CATEGORIES				**145**	**101**
Low moisture products (+ D-Alanine)				21	16

3.1.1.2 Artificial and natural contamination of the samples

75 samples were artificially contaminated; 64 gave interpretable results with both methods.

The strains inoculated, the injury applied, and the injury evaluation is provided in **Appendix 3**.

37 % of the samples were naturally contaminated.

3.1.1.3 Protocol applied during the validation studies

The TEMPO cards were read three times during the validation study:

- After 24 h incubation time at 37°C ±1°C
- After 24 h incubation time at 37°C ±1°C and storage for 24 h at 5°C ± 3°C
- After 24 h incubation time at 37°C ±1°C and storage for 48 h at 5°C ± 3°C.

3.1.1.4 Raw data

The raw data are provided in **Appendix 4**.

The samples were analyzed by the reference and the alternative methods in order to have 15 interpretable results per category, and 5 interpretable results per type. Three interpretations were done corresponding to the different incubation and storage conditions:

- After 24 h incubation time at 37°C
- After 24 h incubation time at 37°C and storage for 24 h at 5°C ±3°C
- After 24 h incubation time at 37°C and storage for 48 h at 5°C ±3°C.

The data are classified in four categories (See Table 2):

- Interpretable results with the reference and the alternative methods,
- Results with less than 4 colonies per plate with the reference and/or the alternative method (indicated with "*" in the data) in order to have a more precise result. These results are not included in the calculation.
- Results below or above the quantification limit: according to the ISO 16140-2:2016, if any result (either reference or alternative method) is below the quantification limit, the data should be plotted using a substituted value of 1 $\log_{10}$ units less than the observed value in case of a lower than value. Similarly, any value greater than the upper limit should be amended by adding 1 log unit. These results are not included in the calculations but also appear on the graphs.
- Samples with no result (ND): presence of high level of background microflora on the plates which prevents from giving a result.

Table 3 - Classification of the data

Category		Number of samples analysed	Number of samples with interpretable results after 24 h incubation time	No result with the reference method	Below or above the quantification limit (one or both methods)	Number of colonies < 4 CFU/plate
1	**Meat products**	26	19	0	4	3
2	**Dairy products**	33	18	2	11	2
3	**Seafood products**	24	16	0	7	1
4	**Fruit and vegetables**	26	16	3	6	1
5	**Egg products**	17	15	0	1	1
6	**Pet food**	19	17	0	1	1
TOTAL		**145**	**101**	**5**	**30**	**9**
Low moisture products (+ D-Alanine)		*21*	*16*	*0*	*3*	*2*

The samples, which were not used in the calculations, are provided in Table 4.

Table 4 - Samples which were not used in the calculations

ND: not determined * : < 4 colonies/plate

Sample No	Product	Reference method: ISO 6888-2♦ log CFU/gf	Alternative method: TEMPO STA log CFU/gf			Category	Type
			24h	24h + 24h at 5°C	24h + 48h at 5°C		
1261	Hen meat	1,18*	1,00	1,00	1,00	1	a
1263	Sliced low moisture ham	2,18*	2,71	2,71	2,71	1	b
1264	Low moisture ham	<2,00	<1,00	<1,00	<1,00	1	b
1388	Low moisture ham	2,42*	2,00	1,97	1,97	1	b
1575	Merguez	0,70*	<1,00	<1,00	<1,00	1	b
1419	Deli salad (ham)	<1,00	<1,00	<1,00	<1,00	1	c
8585	Ready to reheat food	<1,00	<1,00	<1,00	<1,00	1	c
1324	Cheese	<1,00	<1,00	<1,00	<1,00	2	a
1384	Goat milk cheese	ND	4,07	4,07	4,07	2	a
8590	Raw milk	1,00*	<1,00	<1,00	<1,00	2	b
89	Raw cow milk	<2,00	2,72	2,72	2,72	2	b
90	Raw cow milk	<1,00	2,28	2,28	2,28	2	b
91	Raw cow milk	<2,00	1,74	1,74	1,74	2	b
445	Raw milk	ND	<1,00	<1,00	<1,00	2	b
446	Raw milk	1,00*	1,00	1,00	1,00	2	b
447	Raw milk	<1,00	<1,00	<1,00	<1,00	2	b
898	**Raw milk**	5,94	>5,69	>5,69	>5,69	2	b
51	Milk powder	2,18*	1,40	1,69	1,69	2	c

♦ Analyses performed according to the COFRAC accreditation

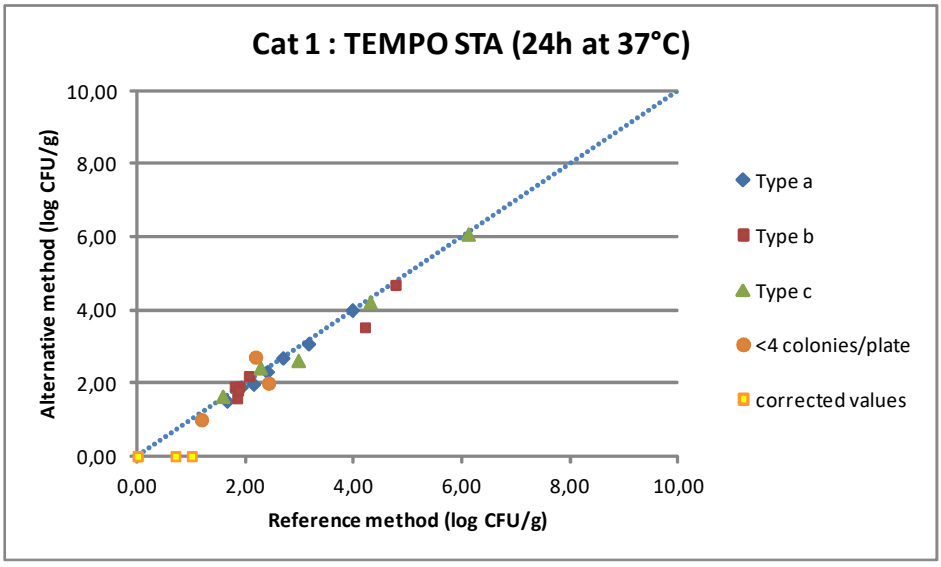
Sample No	Product	Reference method: ISO 6888-2♦ log CFU/gf	Alternative method: TEMPO STA log CFU/gf			Category	Type
			24h	24h + 24h at 5°C	24h + 48h at 5°C		
8588	Rice pudding	<1,00	<1,00	<1,00	<1,00	2	c
8589	Semolina pudding	<1,00	<1,00	<1,00	<1,00	2	c
8591	Milk powder	<1,00	<1,00	<1,00	<1,00	2	c
8592	Milk powder	1,00*	<1,00	<1,00	<1,00	2	c
1383	Fish fillet	0,70*	<1,00	<1,00	<1,00	3	a
1565	**Salmon**	1,45*	1,00	1,00	1,00	3	a
1564	**Smoked herring**	<2,00	1,71	1,71	1,71	3	b
8586	Smoked herring	<1,00	<1,00	<1,00	<1,00	3	b
8587	Smoked salmon	<1,00	<1,00	<1,00	<1,00	3	b
1382	Vegetables based preparation	<1,00	<1,00	<1,00	<1,00	3	c
1424	Fish rillettes	<1,00	<1,00	<1,00	<1,00	3	c
1456	Ready to eat food	<1,00	<1,00	<1,00	<1,00	3	c
448	Sprouts	ND	<1,00	<1,00	<1,00	4	a
449	Baby leaves	ND	<1,00	<1,00	<1,00	4	a
450	Baby leaves	ND	<1,00	<1,00	<1,00	4	a
71	**Pineapple**	2,52	<1,00	<1,00	<1,00	4	a
902	**Strawberry mousse**	1,60	<1,00	<1,00	<1,00	4	b
1333	Deli salad	1,40*	1,32	1,32	1,32	4	c
1334	Deli salad	<1,00	<1,00	<1,00	<1,00	4	c
1421	RTRH meal (ham and leeks)	<1,00	<1,00	<1,00	<1,00	4	c
1422	Deli salad	<1,00	<1,00	<1,00	<1,00	4	c
49	**Dehydrated soup**	2,33*	<2,00	2,00	<2,00	4	c
1563	**Fresh pasta**	1,42*	1,32	1,32	1,32	5	a
312	**Whole egg powder**	<1,00	<1,00	<1,00	1,00	5	c
33	Pâté for dog	1,72	< 1,00	1,00	< 1,00	6	a
44	Pellets for cat	2,29*	1,78	1,54	1,54	6	b

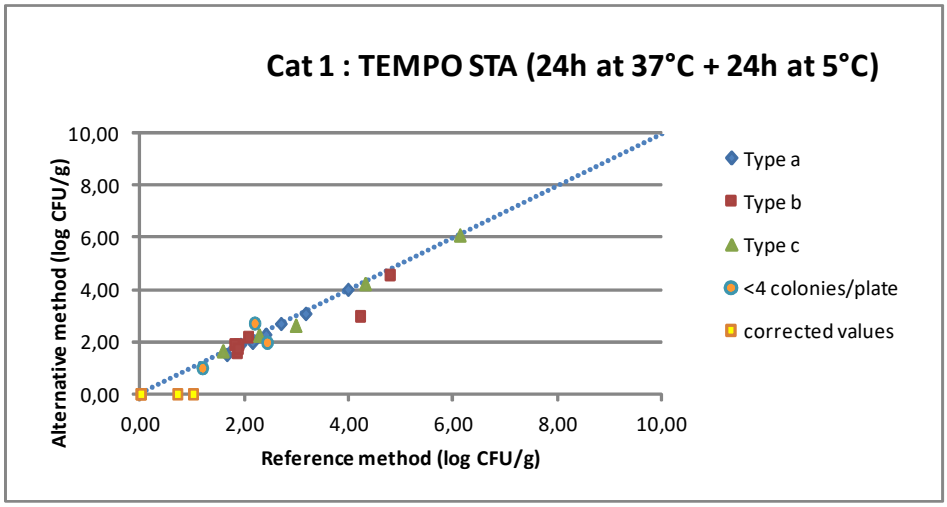
3.1.1.5 Statistical interpretation

The calculations are provided in **Appendix 5**.

The obtained data were analyzed using the scatter plot. The graphs are provided with the line of identity (y = x).
The Figures 1 to 6 show the data plotted for the different studied categories, and the Figure 7 for all the products. The Figure 8 corresponds to the data obtained for low moisture products tested with addition of D-Alanine.

Figure 1 - Data plotted for Meat products





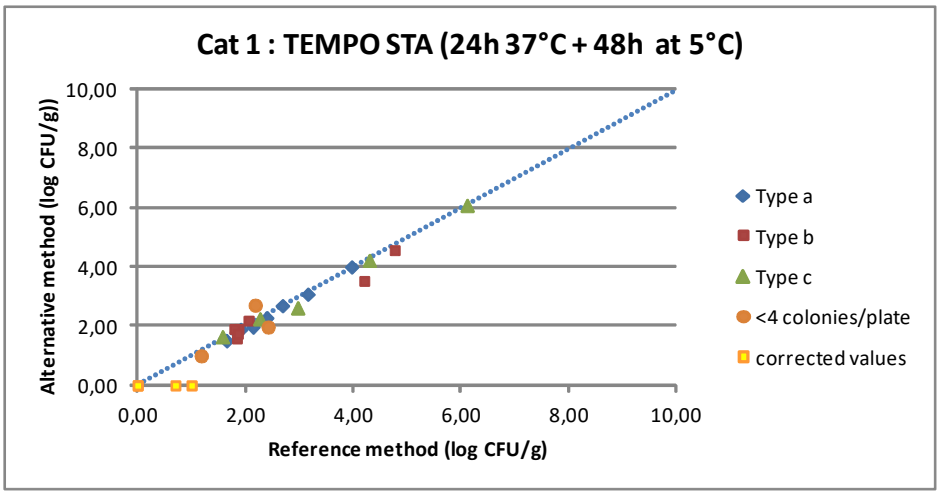
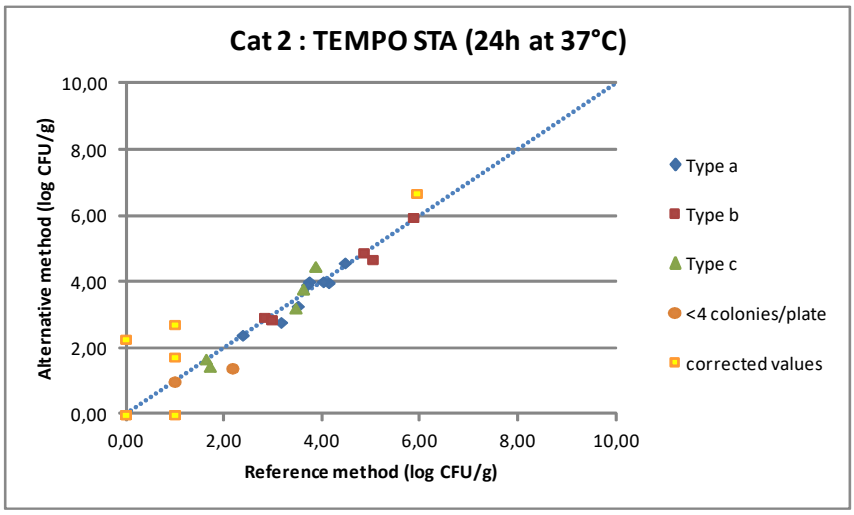
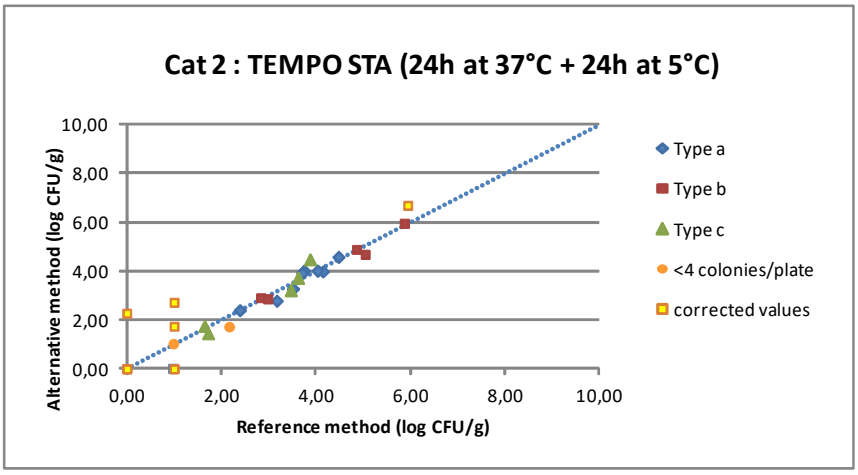


Figure 2 - Data plotted for Dairy products





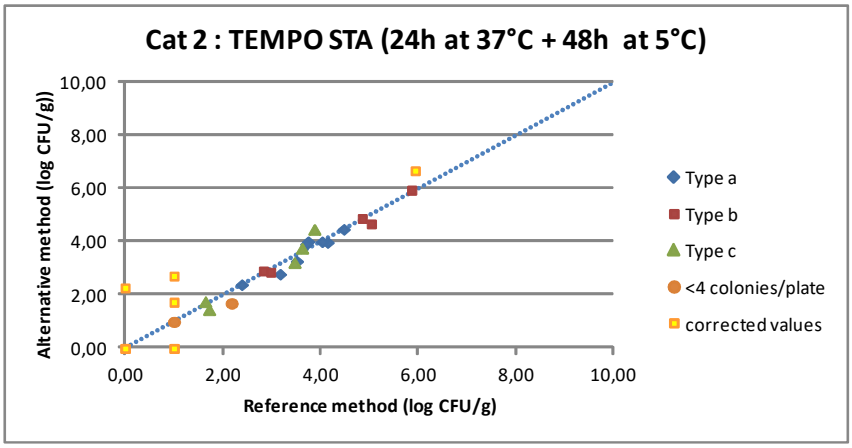
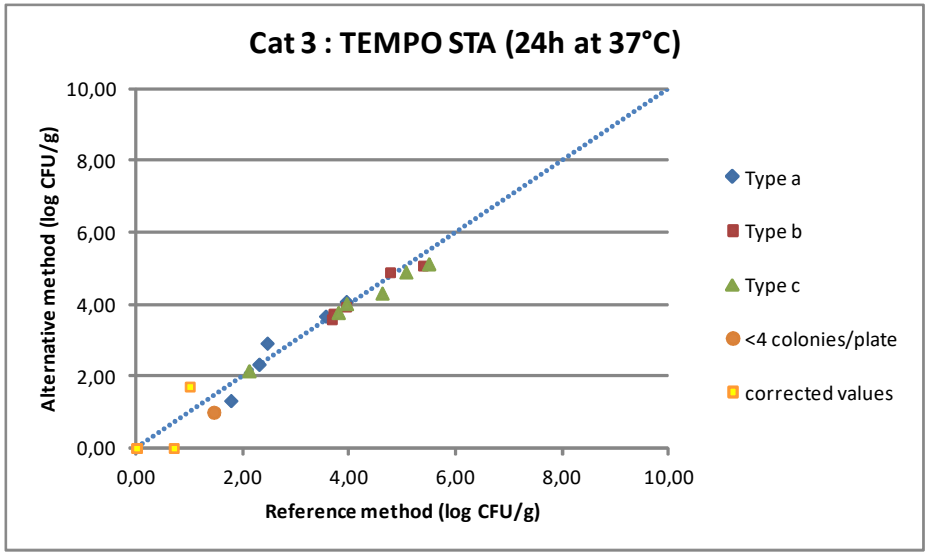
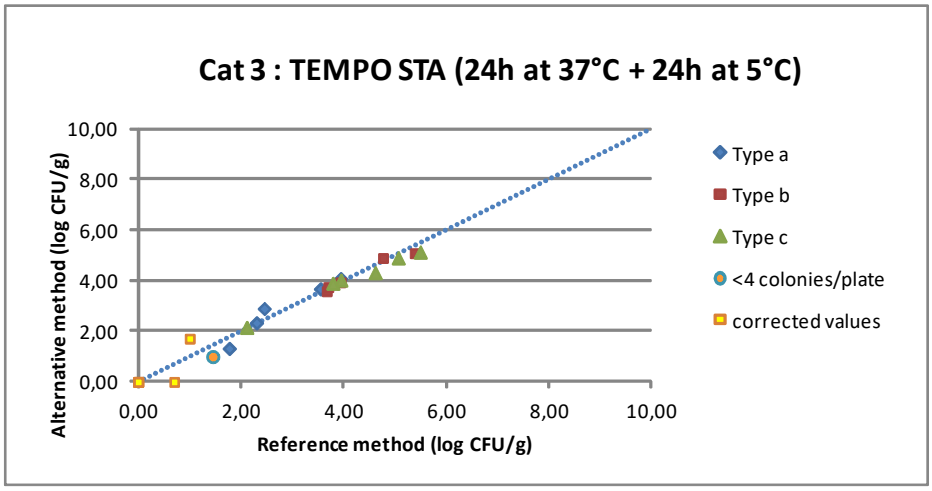


Figure 3 - Data plotted for Seafood products





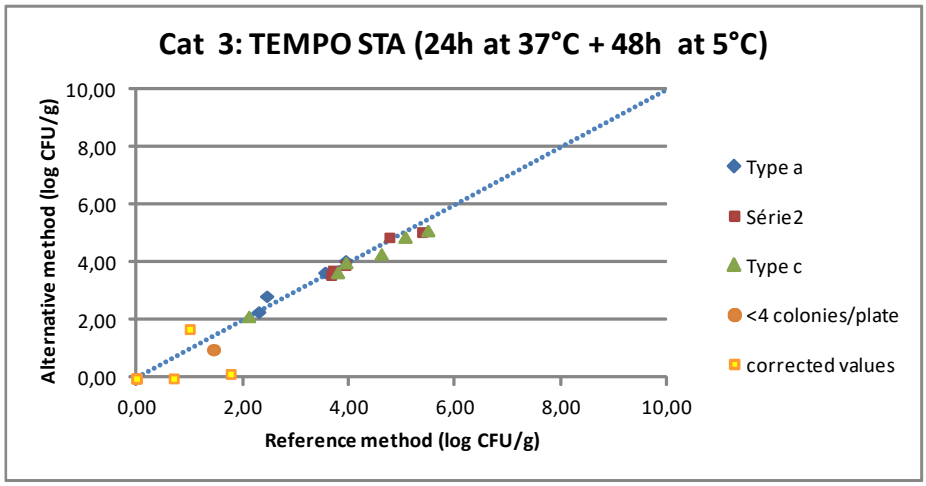
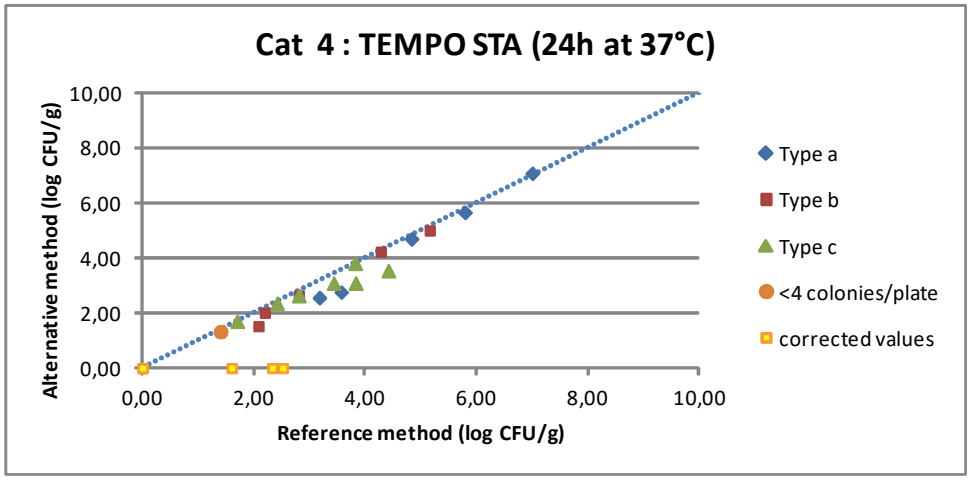
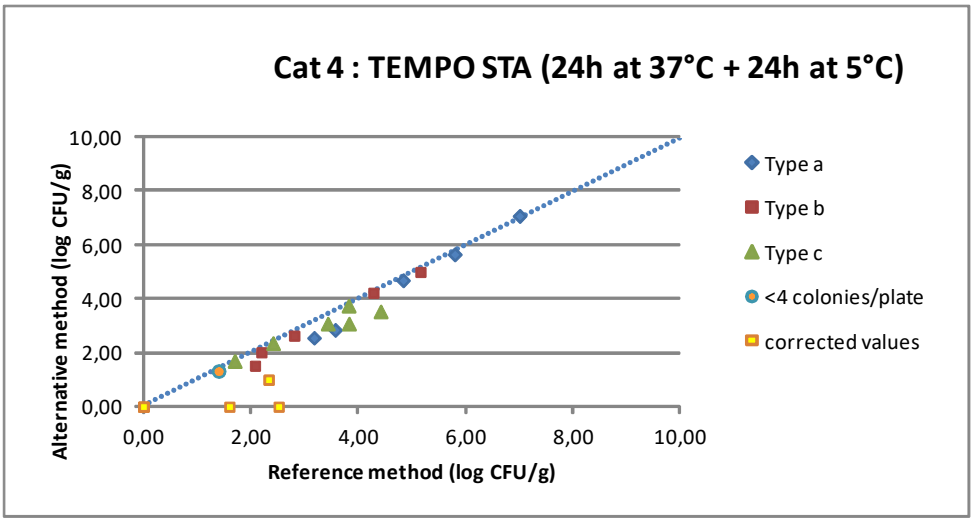


Figure 4 - Data plotted for Fruit and vegetables





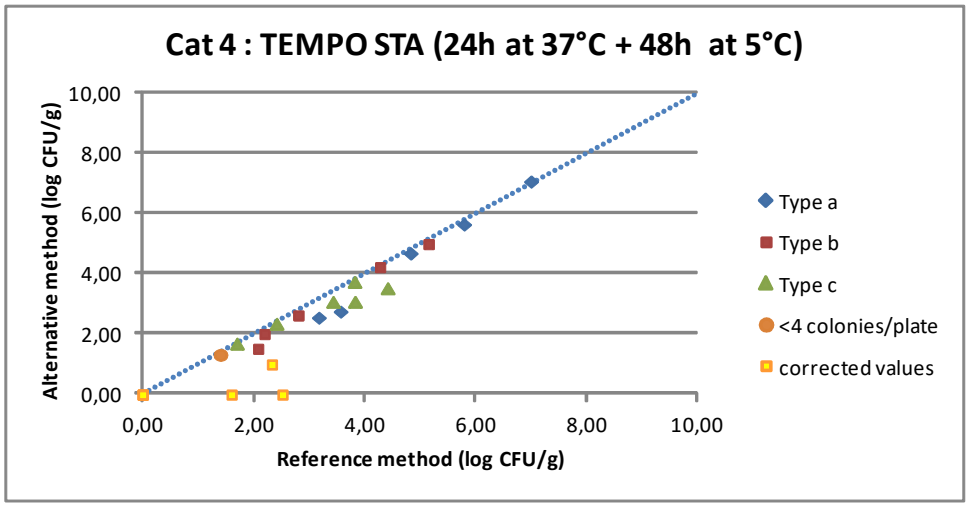
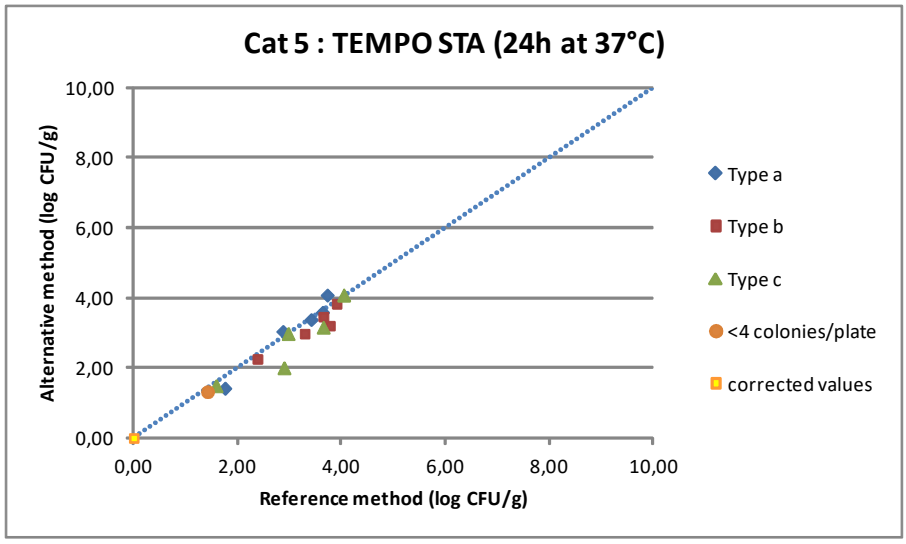
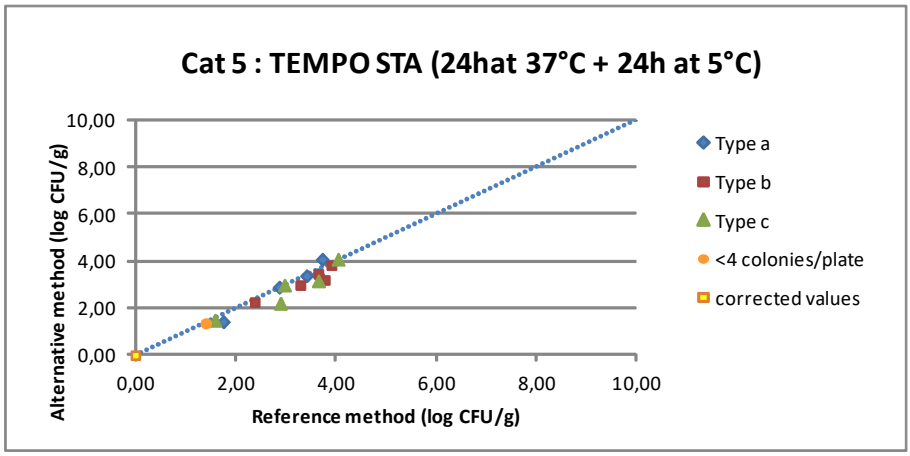


Figure 5 - Data plotted for Egg products





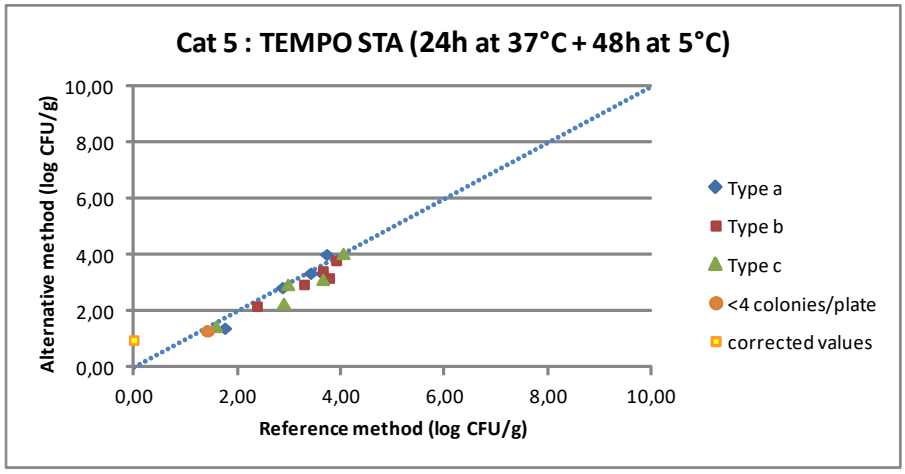
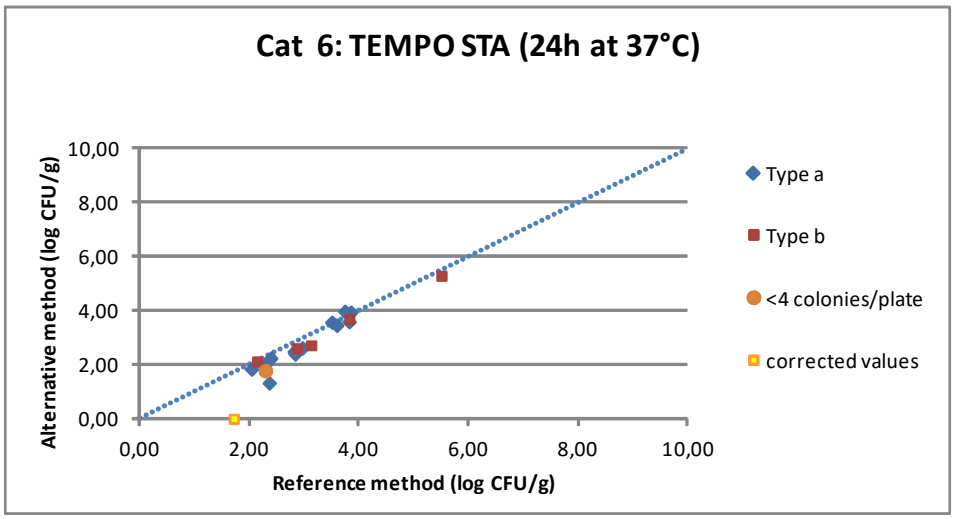
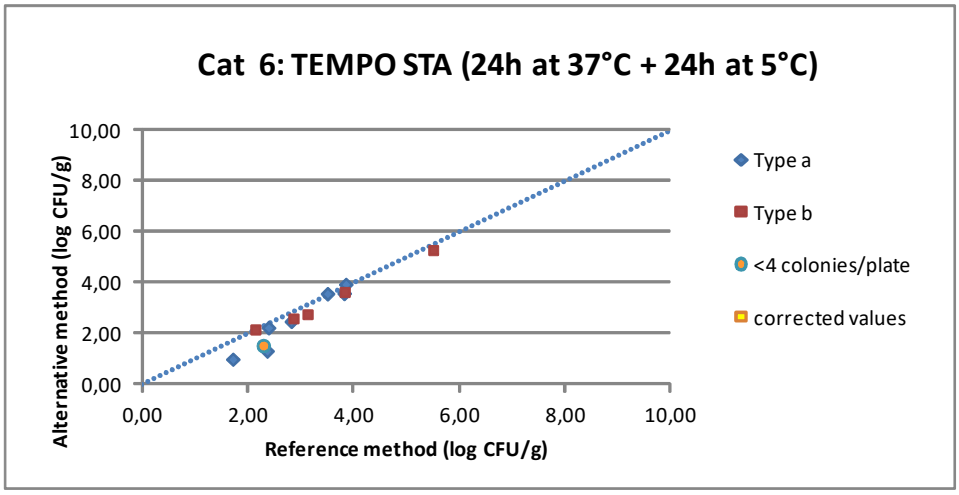


Figure 6 - Data plotted for Pet food





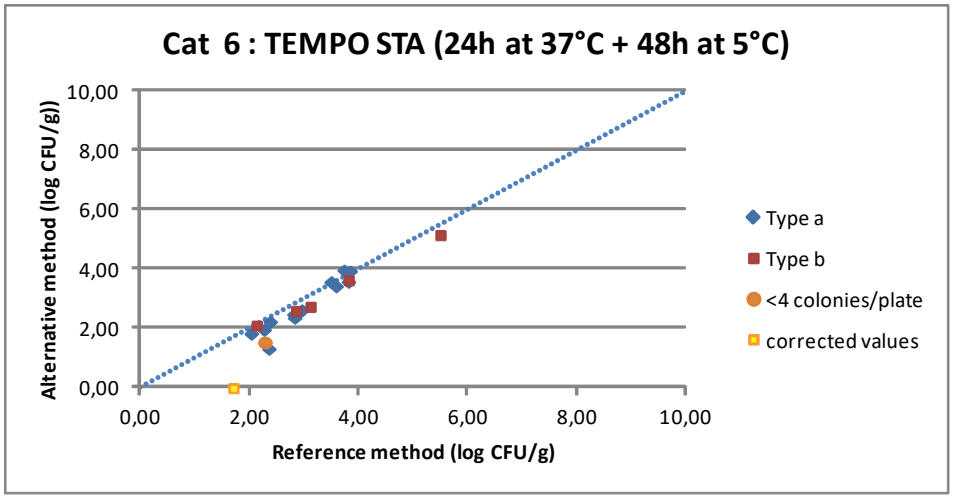
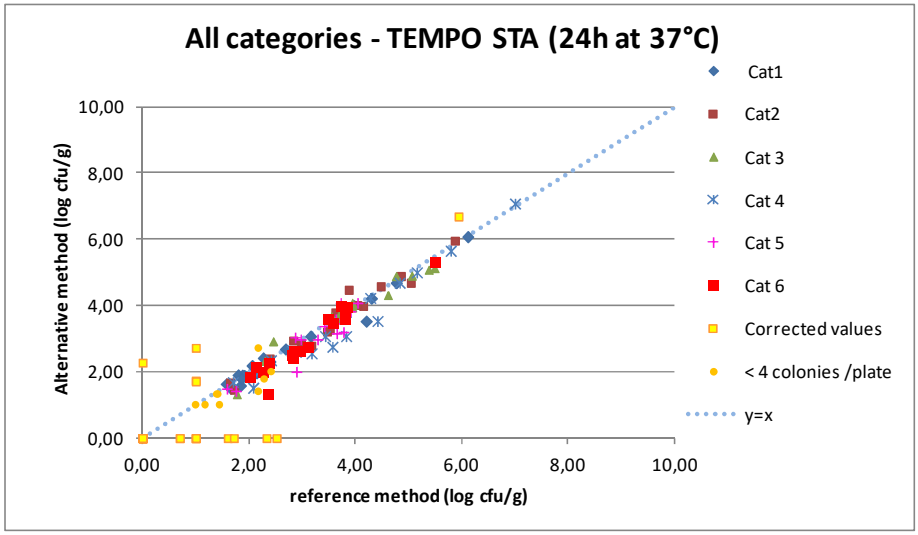
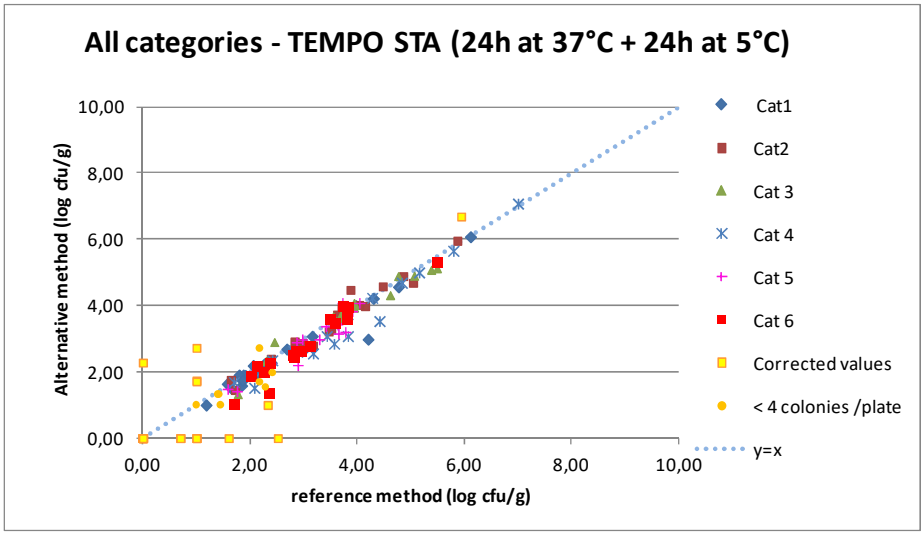


Figure 7 - Data plotted for All the products





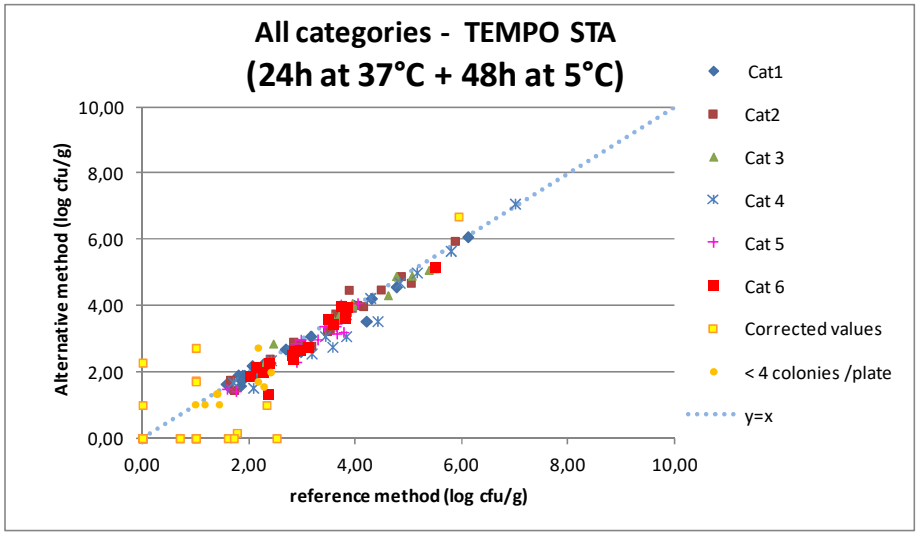
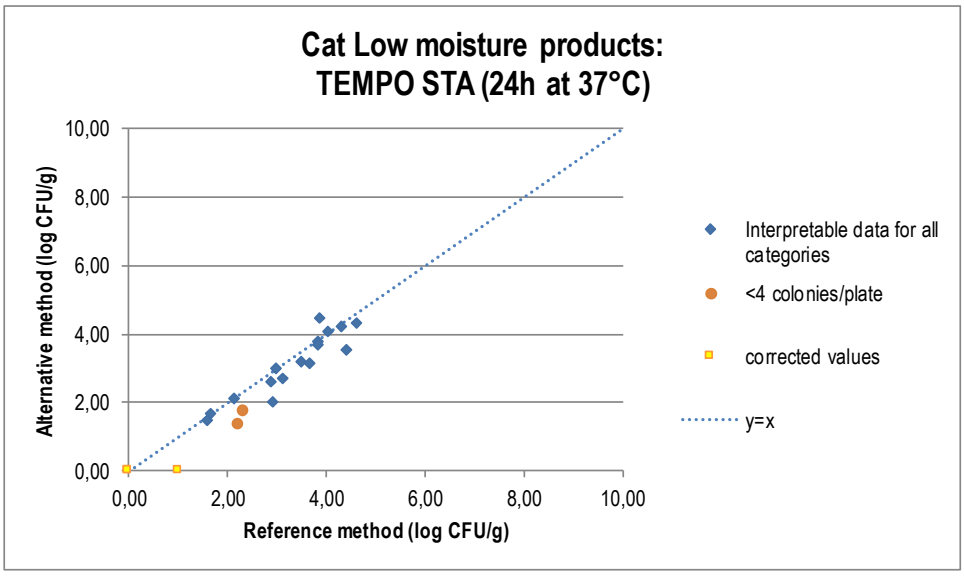
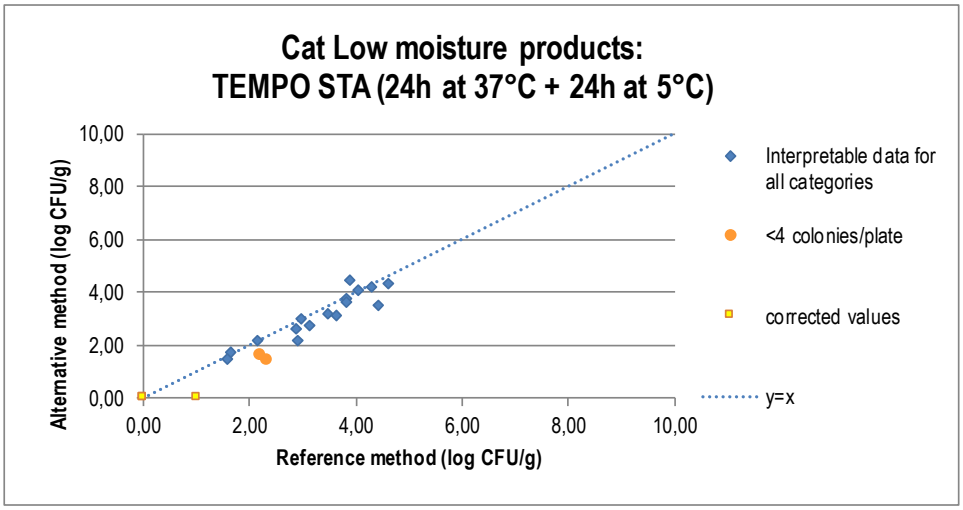
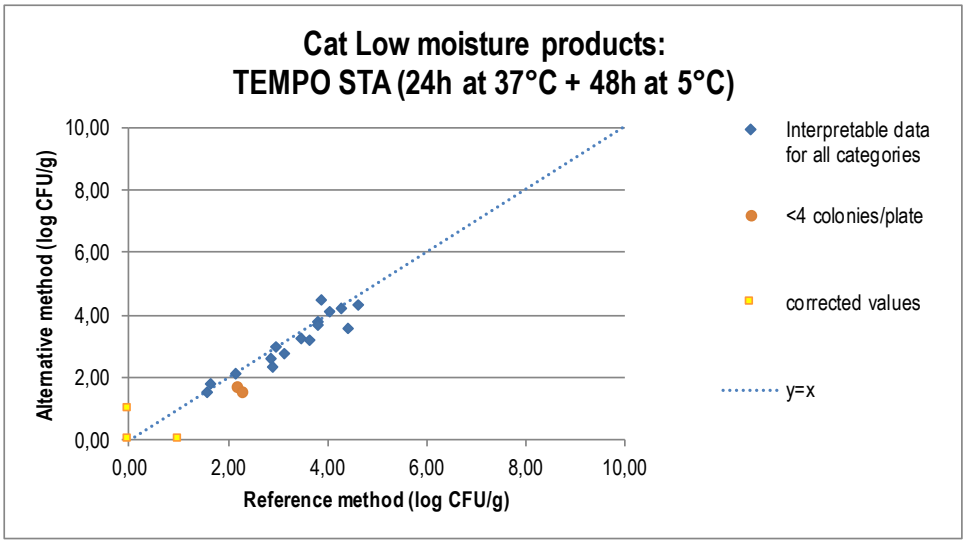


Figure 8 - Data plotted for Low moisture products tested with addition of D-Alanine







The calculated values for Average difference and Standard deviation differences per category are provided in Table 5.

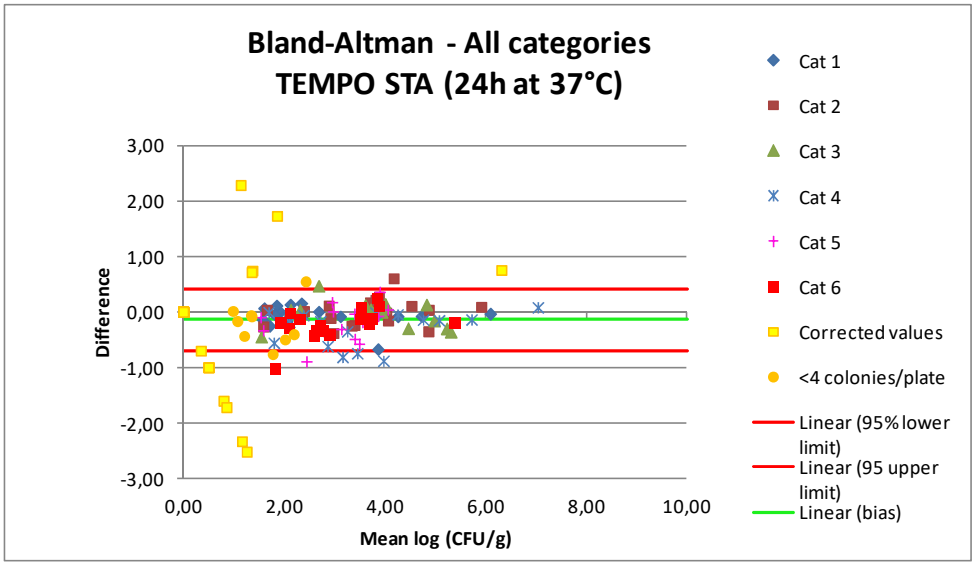
Table 5 - Calculated values

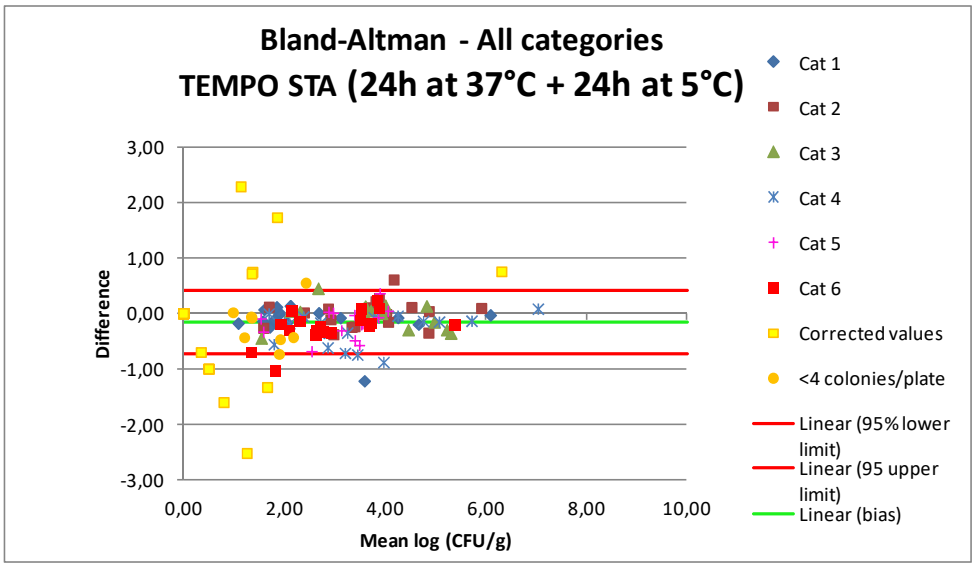
Incubation time	Category		n	$\bar{D}$ (linear bias)	SD	95% lower limit	95% upper limit
TEMPO STA 24h	1	Meat products	19	-0,08	0,19	-0,49	0,33
	2	Dairy products	18	-0,01	0,25	-0,54	0,53
	3	Seafood products	16	-0,04	0,23	-0,55	0,47
	4	Fruit and vegetables	16	-0,30	0,32	-1,00	0,40
	5	Egg products	15	-0,17	0,31	-0,86	0,51
	6	Pet food	17	-0,23	0,28	-0,83	0,38
	All categories		**101**	**-0,13**	**0,28**	**-0,69**	**0,42**
TEMPO STA 24h + 24h at 5°C	1	Meat products	19	-0,13	0,28	-0,76	0,50
	2	Dairy products	18	-0,01	0,25	-0,54	0,53
	3	Seafood products	16	-0,03	0,23	-0,54	0,47
	4	Fruit and vegetables	16	-0,30	0,30	-0,97	0,37
	5	Egg products	15	-0,18	0,27	-0,77	0,41
	6	Pet food	18	-0,25	0,29	-0,88	0,38
	All categories		**102**	**-0,15**	**0,29**	**-0,72**	**0,42**
TEMPO STA 24h + 48h at 5°C	1	Meat products	19	-0,10	0,19	-0,50	0,30
	2	Dairy products	18	-0,01	0,25	-0,54	0,52
	3	Seafood products	15	-0,02	0,20	-0,47	0,42
	4	Fruit and vegetables	16	-0,31	0,31	-0,99	0,38
	5	Egg products	15	-0,18	0,25	-0,74	0,37
	6	Pet food	17	-0,24	0,28	-0,84	0,36
	All categories		**100**	**-0,14**	**0,26**	**-0,67**	**0,39**

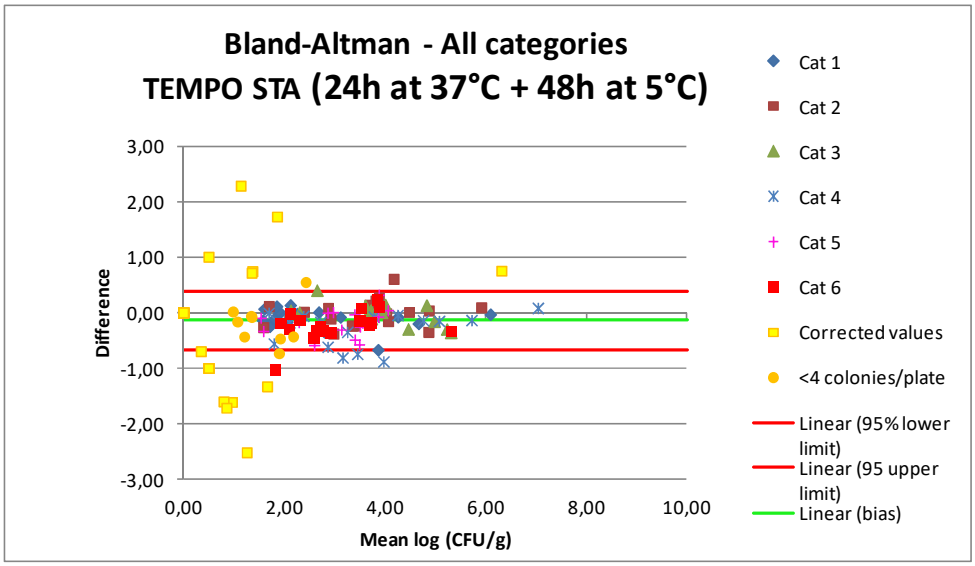
$\bar{D}$: Average difference (bias) SD: Standard deviation of differences

The Bland-Altman difference plot for all the samples is given in Figure 9.

Figure 9 – Bland-Altman difference plot for all the samples







The average difference observed after 24 h incubation time at 37°C varies from -0.01 (dairy products) to -0.30 log (fruits and vegetables). Similar results are observed after TEMPO card storage for 24 h and 48 h at 5°C ± 3°C.

Samples for which the difference between the result obtained with the reference and the alternative methods is above or lower than the 95 % confidence limits of agreement (CIs), are listed in Table 6.

Table 6 - Analysis of the data out of the confidence limits

Values in green: differences in favour of the alternative method Values in red: differences in favour of the reference method

Corrected value
Results calculated using enumeration lower than 4 CFU/plate

Category											
1	Meat products	2	Dairy products	3	Seafood products	4	Fruit and vegetables	5	Egg products	6	Pet food

Classification of the data	TEMPO STA for 24 h at 37°C									
	Category	Type	N° Sample	Reference method	Alternative method	Values before correction (Reference or/and alternative method)	Mean	Difference	Lower / Upper limits	Comments
Interpretable results by both methods	4	a	**72**	3,57	2,76	/	3,16	-0,81	-0,69 / 0,42	Higher enumeration with ISO
	4	c	**73**	3,83	3,08	/	3,45	-0,75		Higher enumeration with ISO
	4	c	**311**	4,41	3,53	/	3,97	-0,88		Higher enumeration with ISO
	5	c	**592**	2,89	2,00	/	2,45	-0,89		Higher enumeration with ISO
	6	a	**1569**	2,36	1,32	/	1,84	-1,04		Higher enumeration with ISO
	2	c	**8826**	3,88	4,48	/	4,18	0,60		Higher enumeration with TEMPO STA
	3	a	**1561**	2,45	2,92	/	2,69	0,47		Higher enumeration with TEMPO STA
< 4 CFU/plate	2	c	**51**	2,18	1,40	/	1,79	-0,78		Higher enumeration with ISO
	1	b	1263	2,18	2,71	/	2,45	0,53		Higher enumeration with TEMPO STA
< or > the quantification limit	1	b	1264	1,00	0,00	2,00 / 1,00	0,50	-1,00		Below the quantification limit with both methods, equivalent results with both methods
	2	a	1324	1,00	0,00	2,00 / 1,00	0,50	-1,00		Below the quantification limit with both methods, equivalent results with both methods
	2	b	8590	1,00	0,00	1,00	0,50	-1,00		Below the quantification limit with TEMPO STA, equivalent results with both methods
	2	c	8592	1,00	0,00	1,00	0,50	-1,00		Below the quantification limit with TEMPO STA, equivalent results with both methods
	3	a	1383	0,70	0,00	1,00	0,35	-0,70		Below the quantification limit with TEMPO STA, equivalent results with both methods
	4	a	**71**	2,52	0,00	1,00	1,26	-2,52		Higher enumeration with ISO
	4	b	**902**	1,60	0,00	1,00	0,80	-1,60		Below the quantification limit with TEMPO STA, equivalent results with both methods
	4	c	**49**	2,33	0,00	1,00	1,17	-2,33		Higher enumeration with ISO
	6	a	**33**	1,72	0,00	1,00	0,86	-1,72		Higher enumeration with ISO

Classification of the data	TEMPO STA for 24 h at 37°C									
	Category	Type	N° Sample	Reference method	Alternative method	Values before correction (Reference or/and alternative method)	Mean	Difference	Lower / Upper limits	Comments
	2	b	89	1,00	2,72	2,00	1,86	1,72		Higher enumeration with TEMPO STA
	2	b	90	0,00	2,28	1,00	1,14	2,28		Higher enumeration with TEMPO STA
	2	b	91	1,00	1,74	2,00	1,37	0,74		Higher enumeration with TEMPO STA
	2	b	**898**	5,94	6,69	5,59	6,31	0,75		Below the quantification limit with TEMPO STA, equivalent results with both methods
	3	b	**1564**	1,00	1,71	2,00	1,36	0,71		Higher enumeration with TEMPO STA

Classification of the data	TEMPO STA 24h 37°C + 24 h at 5°C									
	Category	Type	N° Sample	Reference method	Alternative method	Values before correction (Reference or/and alternative method)	Mean	Difference	Lower / Upper limits	Comments
Interpretable results by both methods	1	b	1576	4,20	2,98	/	3,59	-1,22	-0,72 / 0,42	Higher enumeration with ISO
	4	c	**73**	3,83	3,08	/	3,45	-0,75		Higher enumeration with ISO
	4	c	**311**	4,41	3,53	/	3,97	-0,88		Higher enumeration with ISO
	6	a	**1569**	2,36	1,32	/	1,84	-1,04		Higher enumeration with ISO
	2	c	**8826**	3,88	4,48	/	4,18	0,60		Higher enumeration with TEMPO STA
	3	a	**1561**	2,45	2,90	/	2,68	0,45		Higher enumeration with TEMPO STA
< 4 CFU/plate	6	b	**44**	2,29	1,54	/	1,91	-0,75		Higher enumeration with ISO
	1	b	1263	2,18	2,71	/	2,45	0,53		Higher enumeration with TEMPO STA
< or > the quantification limit	1	b	1264	1,00	0,00	2,00 / 1,00	0,50	-1,00		Below the quantification limit with both methods, equivalent results with both methods
	2	a	1324	1,00	0,00	2,00 / 1,00	0,50	-1,00		Below the quantification limit with both methods, equivalent results with both methods
	2	b	8590	1,00	0,00	1,00	0,50	-1,00		Below the quantification limit with TEMPO STA, equivalent results with both methods
	2	c	8592	1,00	0,00	1,00	0,50	-1,00		Below the quantification limit with TEMPO STA, equivalent results with both methods
	4	a	**71**	2,52	0,00	1,00	1,26	-2,52		Higher enumeration with ISO
	4	b	**902**	1,60	0,00	1,00	0,80	-1,60		Below the quantification limit with TEMPO STA, equivalent results with both methods
	4	c	**49**	2,33	1,00	2,00	1,67	-1,33		Higher enumeration with ISO
	3	b	**1564**	1,00	1,71	1,00	1,36	0,71		Higher enumeration with TEMPO STA
	2	b	89	1,00	2,72	2,00	1,86	1,72		Higher enumeration with TEMPO STA
	2	b	90	0,00	2,28	1,00	1,14	2,28		Higher enumeration with TEMPO STA
	2	b	91	1,00	1,74	2,00	1,37	0,74		Higher enumeration with TEMPO STA
	2	b	**898**	5,94	6,69	5,69	6,31	0,75		Below the quantification limit with TEMPO STA, equivalent results with both methods

Classification of the data	TEMPO STA for 24 h at 37°C + 48 h at 5°C									
	Category	Type	N° Sample	Reference method	Alternative method	Values before correction (Reference or/and alternative method)	Mean	Difference	Lower / Upper limits	Comments
Interpretable results by both methods	4	a	**72**	3,57	2,76	/	3,16	-0,81	-0,67 / 0,39	Higher enumeration with ISO
	4	c	**73**	3,83	3,08	/	3,45	-0,75		Higher enumeration with ISO
	4	c	**311**	4,41	3,53	/	3,97	-0,88		Higher enumeration with ISO
	6	a	**1569**	2,36	1,32	/	1,84	-1,04		Higher enumeration with ISO
	2	c	**8826**	3,88	4,48	/	4,18	0,60		Higher enumeration with TEMPO STA
	3	a	**1561**	2,45	2,85	/	2,65	0,40		Higher enumeration with TEMPO STA
< 4 CFU/plate	6	b	**44**	2,29	1,54	/	1,91	-0,75		Higher enumeration with ISO
	1	b	1263	2,18	2,71	/	2,45	0,53		Higher enumeration with TEMPO STA
	1	b	1263	2,18	2,71	/	2,45	0,53		Higher enumeration with TEMPO STA
< or > the quantification limit	1	b	1264	1,00	0,00	2,00 / 1,00	0,50	-1,00		Below the quantification limit with both methods, equivalent results with both methods
	2	a	1324	1,00	0,00	2,00 / 1,00	0,50	-1,00		Below the quantification limit with both methods, equivalent results with both methods
	2	b	8590	1,00	0,00	1,00	0,50	-1,00		Below the quantification limit with TEMPO STA, equivalent results with both methods
	2	c	8592	1,00	0,00	1,00	0,50	-1,00		Below the quantification limit with TEMPO STA, equivalent results with both methods
	3	a	1383	0,70	0,00	1,00	0,35	-0,70		Below the quantification limit with TEMPO STA, equivalent results with both methods
	3	a	**31**	1,77	0,16	1,16	0,97	-1,61		Below the quantification limit with TEMPO STA, equivalent results with both methods
	4	a	**71**	2,52	0,00	1,00	1,26	-2,52		Higher enumeration with ISO
	4	b	**902**	1,60	0,00	1,00	0,80	-1,60		Below the quantification limit with TEMPO STA, equivalent results with both methods
	4	c	**49**	2,33	1,00	2,00	1,67	-1,33		Below the quantification limit with TEMPO STA, equivalent results with both methods
	6	a	**33**	1,72	0,00	1,00	0,86	-1,72		Higher enumeration with ISO
	2	b	89	1,00	2,72	2,00	1,86	1,72		Higher enumeration with TEMPO STA
	2	b	90	0,00	2,28	1,00	1,14	2,28		Higher enumeration with TEMPO STA
	2	b	91	1,00	1,74	2,00	1,37	0,74		Higher enumeration with TEMPO STA
	2	b	**898**	5,94	6,69	5,69	6,31	0,75		Below the quantification limit with TEMPO STA, equivalent results with both methods
	3	b	**1564**	1,00	1,71	2,00	1,36	0,71		Higher enumeration with TEMPO STA
	5	c	**312**	0,00	1,00	1,00	0,50	1,00		Below the quantification limit with ISO

3.1.1.6 Discordant results

The samples are classified in three categories (See Table 7).

Table 7 - Classification of the samples

		Number of samples		
		24 h at 37°C	24 h at 37°C + 24 h at 5°C	24 h at 37°C + 48 h at 5°C
Interpretable results by both methods	< LCL	5	4	4
	> UCL	2	2	2
	Total	7	6	
<4 CFU/plate	< LCL	1	1	1
	> UCL	1	1	2
	Total	2	2	
< or > the quantification limit	< LCL	9	7	10
	> UCL	5	5	6
	Total	14	12	16
Total < LCL		**15**	**12**	**15**
Total >UCL		**8**	**8**	**10**
TOTAL		**23**	**20**	**25**

The number of samples which gave higher enumeration with the reference method is slightly higher than the number of samples which gave a higher enumeration with the alternative method (after incubation time and after storage of the TEMPO cards for 24 h and 48 h at 5°C ± 3°C) but the results are satisfactory.

3.1.1.7 Conclusion

The relative trueness study of the alternative method is satisfying. The alternative method is reliable when compared to the reference method.

It is possible to store the TEMPO cards for 24 h and 48 h at 5°C ± 3°C.

3.1.2 Accuracy profile

The accuracy profile is a graphical representation of the capacity of measurement of the quantitative method, obtained by combining acceptability intervals and β-expectation tolerance intervals, both reported to different levels of the reference value.

3.1.2.1 Matrices

Six matrix/strain pairs were tested. One type per category and two different batches was selected, using six samples per type. Two samples were contaminated at low level, two at intermediate level, and two at high level. For each sample, five replicates (five different test portions) were tested. In the end, thirty samples were tested per matrix type.

The following matrix/strain pairs were tested (See Table 8).

Table 8 – Matrix/strain pairs tested per method

Categories		Matrix	Strains	Origin	Inoculation level (CFU/g)
1	Meat products	Ground beef	*S. aureus* Ad160	Ground beef	100 5 000 100 000
2	Dairy products	Pasteurized skimmed milk	*S. aureus* Ad501	Dairy product	
3	Seafood products	Frozen fish filet	*S. aureus* A00M072	Fish	
4	Fruit and vegetables	Leeks puff pastry	*S. aureus* Ad166	Poultry	
5	Egg products	Pasteurized whole egg	S. *aureus* Ad159	Poultry	
6	Pet food	Dog terrine	*S. aureus* Ad155	VSM	

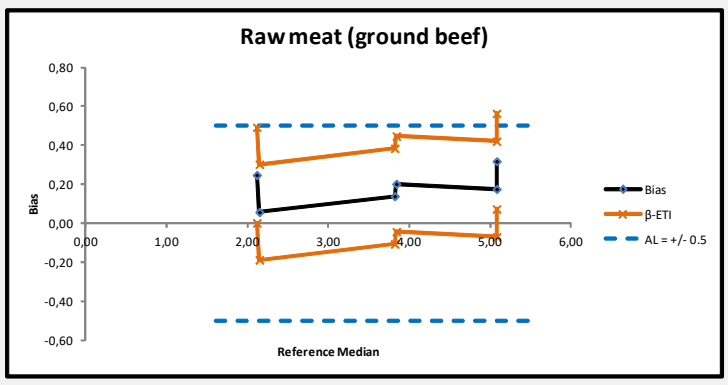
3.1.2.2 Calculation and interpretation

The raw data are provided in **Appendix 6**. The summary tables (in log CFU/g) and calculations are provided in **Appendix 7**. The statistical results and the accuracy profiles are provided on Figure 10.

The calculations will be done using the AP Calculation Tool MCS (Clause 6-1-3-3 calculation and interpretation of accuracy profile study) ver 31-07-2018 available on http://standards.iso.org/iso/16140.

Figure 10 – Accuracy profile

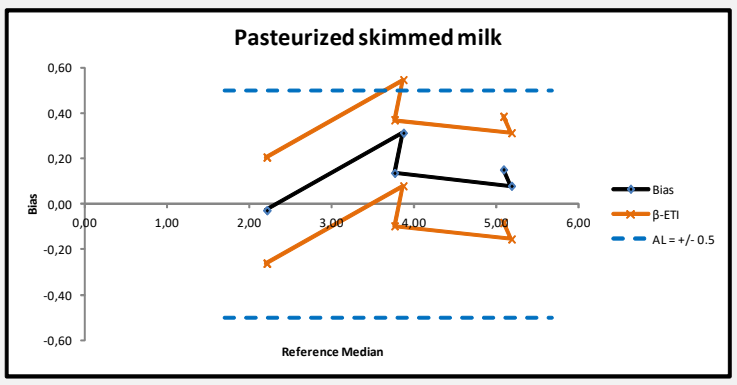
(Food) Category	Meat products
(Food) Type	Raw meat (ground beef)



Sample Name	Reference central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
10-14	2,11	0,248	0,002	0,493	YES	YES
25-29	2,15	0,058	-0,187	0,303	YES	YES
15-19	3,82	0,139	-0,106	0,385	YES	YES
30-34	3,84	0,203	-0,043	0,448	YES	YES
20-24	5,08	0,176	-0,069	0,422	YES	YES
35-39	5,08	0,319	0,073	0,564	NO	NO

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,110	0,170	YES	+/- 0,500

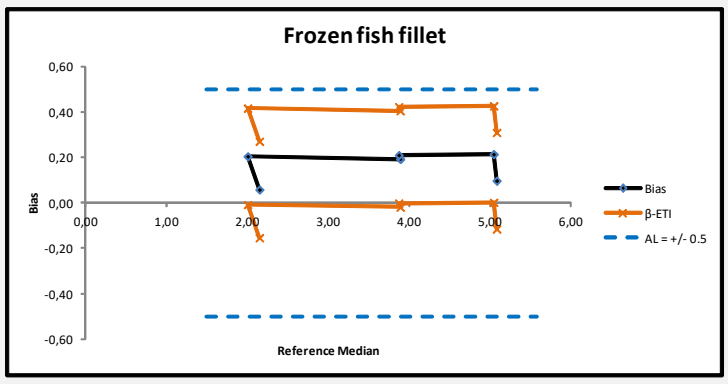
(Food) Category	Dairy products
(Food) Type	Pasteurized skimmed milk



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
3104-3108	2,20	-0,028	-0,262	0,206	YES	YES
3119-3123	2,20	-0,028	-0,262	0,206	YES	YES
3109-3113	3,86	0,313	0,079	0,547	NO	NO
3124-3128	3,76	0,136	-0,098	0,370	YES	YES
3114-3118	5,18	0,079	-0,155	0,313	YES	YES
3129-3133	5,08	0,151	-0,083	0,385	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,102	0,162	YES	+/- 0,500

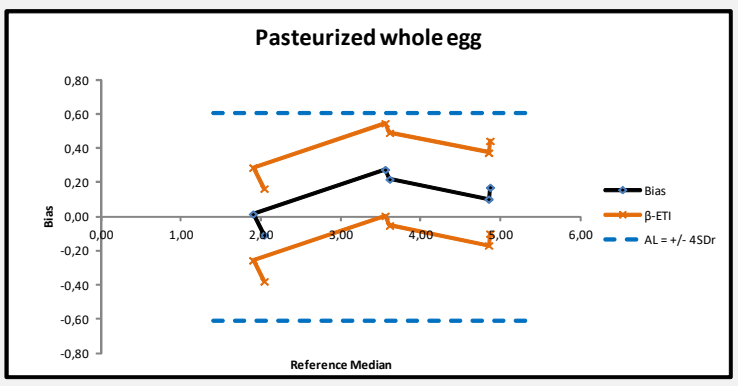
(Food) Category	Seafood products
(Food) Type	Frozen fish fillet



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
284-288	2,15	0,058	-0,154	0,270	YES	YES
299-303	2,00	0,204	-0,008	0,416	YES	YES
289-293	3,89	0,193	-0,020	0,405	YES	YES
304-308	3,87	0,210	-0,002	0,422	YES	YES
294-298	5,04	0,214	0,002	0,426	YES	YES
309-313	5,08	0,097	-0,115	0,309	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,113	0,147	YES	+/- 0,500

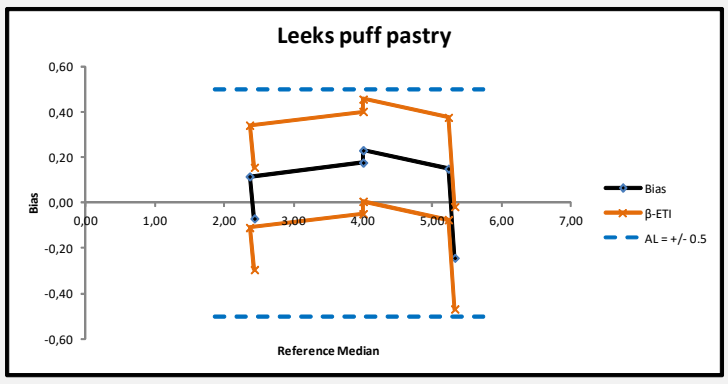
(Food) Category	Egg products
(Food) Type	Pasteurized whole egg



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
342-346	2,04	-0,107	-0,378	0,165	YES	YES
357-361	1,90	0,016	-0,255	0,287	YES	YES
347-351	3,56	0,276	0,005	0,548	NO	YES
362-366	3,61	0,220	-0,052	0,491	YES	YES
352-356	4,85	0,103	-0,168	0,374	YES	YES
367-371	4,87	0,172	-0,099	0,444	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,152	0,188	NO	+/- 0,608

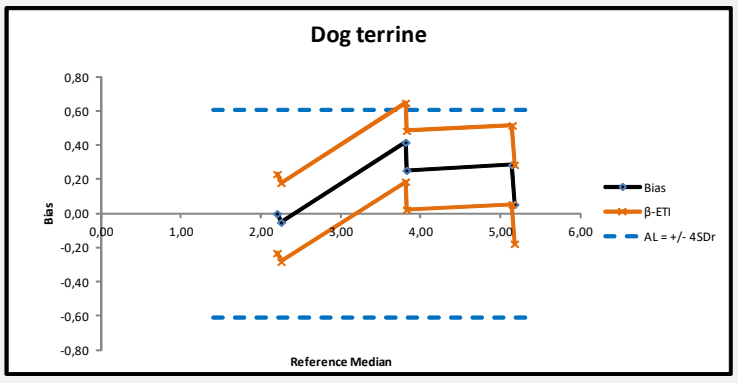
(Food) Category	Fruit and vegetables
(Food) Type	Leeks puff pastry



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
517-521	2,43	-0,070	-0,295	0,156	YES	YES
532-536	2,36	0,115	-0,110	0,341	YES	YES
522-526	4,00	0,176	-0,049	0,401	YES	YES
537-541	4,00	0,230	0,005	0,456	YES	YES
527-531	5,23	0,150	-0,075	0,375	YES	YES
542-546	5,32	-0,243	-0,468	-0,018	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,187	0,156	NO	+/- 0,500

(Food) Category	Pet food
(Food) Type	Dog terrine



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
574-578	2,20	0,000	-0,231	0,231	YES	YES
589-593	2,26	-0,051	-0,282	0,180	YES	YES
579-583	3,81	0,418	0,187	0,649	NO	NO
594-598	3,83	0,253	0,022	0,484	YES	YES
584-588	5,15	0,285	0,054	0,516	NO	YES
599-603	5,18	0,054	-0,177	0,285	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,095	0,160	YES	+/- 0,500

The lower and upper β ETI are within the acceptability limits for raw fish fillet, beef, pasteurized whole egg and leeks puff pastry.

The upper β ETI are above the acceptability limit for one batch for:

- Ground beef:
  - High inoculation level: upper β ETI = 0.564

- Pasteurized skimmed milk:
  - Intermediate inoculation level: upper β ETI = 0.547

- Dog terrine:
  - Intermediate inoculation level: upper β ETI = 0.649

3.1.2.3 Conclusion

The observed profiles are in most of the cases comprised within the Acceptability Limits (AL) fixed at ± 0,5 log.

3.1.3 Quantification limits (LOQ)

The limit of Quantification (LOQ) is the lowest analyte concentration that can be quantified with an acceptable level of precision and trueness under the conditions of the test.

The LOQ was determined as is it needed for the instrumental methods which are related to the growth of the microorganism.

3.1.3.1 Experimental design

Blank samples were tested for each category. These blank samples were used to verify the limit of quantification of the alternative method. 10 test portions from the same sample were analysed. The same food type matrices than those tested in the accuracy profile were used.

3.1.3.2 Calculation and interpretation

The threshold standard deviation S_0 was calculated as followed:

$$s_0 = \frac{1}{n-1}\sum_{j=1}^{n}(y_j - \bar{y})^2$$

where: *n = the total number of test portions used*
yj = the log transformed result of test portion j
y = the average log transformed result of all test portions

The limit of quantification is calculated as LOQ = 10 s_o.

3.1.3.3 Results

The raw data are given in **Appendix 8**. The results are summarized in table 9.

Table 9 - Quantification limits per tested matrix

Matrix	S_0	LOQ
Ground beef	0	0
Pasteurized skimmed milk	0	0
Frozen fish filet	0	0
Leeks puff pastry	0	0
Pasteurized whole egg	0	0
Dog terrine	0	0

3.1.4 Inclusivity and exclusivity

Inclusivity is the ability of the alternative method to detect the target analyte from a wide range of strains. Exclusivity is the lack of interference from a relevant range of non-target strains of the alternative method.

3.1.4.1 Protocols

- **Inclusivity**

32 strains were tested for the initial validation study, 19 additional strains were tested by the reference and alternative methods for the renewal study (2018). For the initial validation study, all the strains were tested with or without addition of UHT milk in the tryptone-salt used for dilutions.
For the renewal studies, this protocol was also applied for the strains which did not give positive results when dilutions were made in tryptone-salt.

- **Exclusivity**

24 strains were tested for the initial validation study, 7 additional strains were tested for the renewal study (2018). The strains were tested with and without addition of UHT milk.

3.1.4.2 Results

The raw data are provided in **Appendix 9**.

- **Inclusivity**

For the initial validation study (2010), 32 strains were tested with or without a 1/10 dilution in the tryptone-salt supplemented with UHT milk; similar results were observed between the reference and the TEMPO® STA methods, except for the *S. intermedius* CIP 81.60 strain, which was only enumerated by the ISO method. A second *S. intermedius* strain was tested (CIP 81.67) and gave negative results by both methods.

Note that the *Staphylococcus aureus* 6 and 605 strains were only enumerated by the TEMPO® STA using the tryptone-salt supplemented with milk.

For the renewal study, 19 strains were tested; similar enumerations were observed for both methods (reference and alternative) except for one strain (*Staphylococcus hyicus* DSM 17-421) which gave negative results with the TEMPO STA method.
Note that two *Staphylococcus hyicus* (CIP 81.58 and DSM 20459) were not enumerated by both methods.

Exclusivity

For the initial validation study, 24 strains were tested, and all gave a negative result by the two methods.

For the renewal study, 7 strains were tested. 2 strains gave a positive result when milk was added (*Staphylococcus sciuri* DSM 15613 and *Staphylococcus simulans* DSM20322). Note that the obtained enumerations (1 and 1.8 CFU) are significantly lower than the inoculation level (> $1.5.10^5$ and $2.1\ 10^4$ CFU).

3.1.4.3 Conclusion

The TEMPO STA method is specific and selective.

3.1.5 Practicability

The alternative method practicability was evaluated according to the AFNOR criteria.

Storage conditions and shelf-life	The storage temperatures are between 2 and 25°C (room temperature before analysis) depending of the materials and reagents.				
Time to result (in minutes)	**Steps**	**Reference method**		**Alternative method**	
		1 sample	20 samples	1 sample	20 samples
	Sampling	4	45	4	15
	Dilution and stomach	2	15	2	15
	Preparation of plates	0.3	13	/	/
	Dilutions and inoculation	4	64	2	20
	Reading	2.5	60	0.45	2
	Total time	12.8	197	8.45	82
	Total time per sample	12.8	9.85	8.45	4.1
Common step with the reference method	The sample preparation (initial suspension) is the same for the reference and the alternative methods.				

The use of TEMPO® STA method reduces manipulation time by 2, particularly during the reading step.

3.2 Inter-laboratory study

The inter-laboratory study is a study performed by multiple laboratories testing identical samples at the same time, the results of which are used to estimate alternative-method performance parameters.

The results of the inter-laboratory study run in 2010 were interpreted according to the EN ISO 16140-2:2016 standard using the Excel spread sheet available at http://standards.iso.org/iso/16140 (AP Calculation tool ILS (clause 6.2.3 Calculation summary and interpretations of data) ver 14.03.2016).

3.2.1 Study organisation

16 laboratories participated to this study. Pasteurised milk has been inoculated by *S. aureus* 3, isolated from raw milk. The targeted inoculation levels were:

- 0 CFU/g,
- 10 – 100 CFU /g,
- 100 – 1 000 CFU /g,
- 1 000 – 10 000 CFU /g.

Each laboratory received eight flasks of 10 ml sample, i.e. two flasks per inoculation level. Furthermore, one non-inoculated sample has been added to the package for total viable count microflora (NF ISO 4833 method).

Detailed instructions were transmitted to the collaborators by the expert laboratory.

Collaborative study laboratories and the expert laboratory carried out the analyses with the alternative and reference methods.

3.2.2 Experimental parameters control

3.2.2.1 Strain stability

In order to evaluate the stability of the inoculated strain during transport and storage, bacterial count of samples was checked at different times, *i.e.* inoculation time, after 24 h and 48 h of storage at 4°C.
Six test portions (3 contamination levels x 2 replicates) were enumerated (See Table 10).

Table 10 - Strain stability in the matrix (ISO 6888-2, CFU/ml)

Day of the analyses	Level contamination	Reference method	Alternative method
Day 0 (15/02/2010)	1	100	99
		90	32
	2	1 000	830
		600	730
	3	12 000	9 500
		11 000	8 300
Day 1 (16/02/2010)	1	91	57
		45	83
	2	740	930
		630	810
	3	6 200	7 800
		5 700	11 000
Day 2 (17/02/2010)	1	91	32
		64	86
	2	890	640
		1 100	1 000
	3	15 000	25 000
		10 000	12 000

No evolution of the inoculated strain was observed between Day 0 and Day 2.

3.2.2.2 Homogeneity of inoculation

This test was not run for the inter-laboratory study as it was not required in 2010 (inter-laboratory study run according to the ISO 16140:2003).

3.2.2.3 Logistic conditions

The temperature during shipment, the receipt date as well as the analysis date are provided in Table 11.

Table 11 - Sample temperature on receipt

Laboratories	Measured temperature by the temperature probe (°C)	Measured temperature at receipt (°C)	Receipt day and hour
B	0.0	2.8	16/02/2010 – 11h20
C	0.5	2.9	16/02/2010 – 11h35
D	0.5	0.8	16/02/2010 – 10h30
E	0.5	6.0	16/02/2010 – 09h50
F	0.0	2.1	16/02/2010 – 12h00
G	0.0	1.6	16/02/2010 – 08h00
H	*Lost*	3.0	16/02/2010 – 11h45
I	0.5	4.8	16/02/2010 – 09h30
J	*Lost*	2.8	16/02/2010 – 11h00
K	0.0	1.1	16/02/2010 – 09h55
L	- 0.5	3.1	16/02/2010 – 11h15
M	- 0.5	3.0	16/02/2010 – 10h15
N	2.5	5.8	17/02/2010 – 12h30
O	2.0	4.6	16/02/2010 – 09h25
P	2.5	4.8	16/02/2010 – 12h30
Q	2.5	5.1	16/02/2010 – 10h20

Lab N received the samples at day 2, but the temperature was still correct.

The temperatures during the transport were comprised between – 0.5°C and 2.5°C.

3.2.3 Analysis results

The raw data are given in **Appendix 10**.

3.2.3.1 Expert laboratory results

The results obtained by the expert Lab are the following (See Table 12).

Table 12 – Results obtained by the expert Lab.

Level	Reference method	Alternative method
Level 0	91/64	32/86
Level 1	890/1 100	640/1 000
Level 2	15 000/10 000	25 000/12 000

Targeted contamination levels were reached.

3.2.3.2 Results observed by the collaborators

A summary of the test results is given in Table 13 (CFU/g) and Table 14 (log CFU/g).

Table 13 - Summary of data (CFU/g)

Labora-tories	Level 0				Level 1				Level 2				Level 3			
	Reference method		Alternative method		Reference method		Alternative method		Reference method		Alternative method		Reference method		Alternative method	
B	<10	<10	<10	<10	120	120	55	120	1900	1200	830	950	10000	14000	15000	30000
C	<100	<100	<10	<10	<100	<100	33	100	2800	1500	1000	700	27000	25000	17000	21000
D	<10	<10	<10	<10	82	160	73	71	2300	2100	830	1700	14000	13000	25000	11000
E	<10	<10	<10	<10	73	160	21	55	1300	1500	1400	670	12000	15000	15000	7800
F	<10	<10	<10	<10	91	120	73	21	1100	960	810	620	13000	26000	21000	17000
G	<10	<10	<10	<10	55	100	57	59	1000	910	570	730	15000	8200	21000	25000
H	<10	<10	<10	<10	120	100	110	100	2000	1800	1300	830	20000	18000	21000	17000
I	<10	<10	<10	<10	82	91	59	55	1300	1400	480	1100	21000	18000	15000	17000
J	<10	<10	<10	<10	55	73	71	45	920	1000	520	690	8400	9900	15000	11000
K	<10	<10	<10	<10	82	82	21	71	1700	1700	950	590	23000	13000	17000	15000
L	<100	<100	<10	<10	1000	<100	10	59	4000	2000	900	830	28000	21000	12000	12000
M	<10	<10	<10	<10	130	73	44	31	1300	2000	1400	490	14000	16000	12000	17000
N	<100	<100	<10	<10	<100	<100	89	32	<100	1100	1300	630	11000	8300	21000	25000
O	<10	<10	<10	<10	120	150	32	71	1300	1500	640	830	21000	15000	15000	11000
P	<10	<10	<10	<10	91	45	44	45	1500	1500	2400	520	11000	8500	15000	15000
Q	<10	<10	<10	<10	82	64	120	57	1400	580	1400	1500	15000	7300	30000	11000

Table 14 - Summary of data (log CFU/g)

Labora-tories	Level 0				Level 1				Level 2				Level 3			
	Reference method		Alternative method		Reference method		Alternative method		Reference method		Alternative method		Reference method		Alternative method	
B	<1.00	<1.00	<1	<1	2.079	2.079	1.740	2.079	3.279	3.079	2.919	2.978	4.000	4.146	4.176	4.477
C	<2.00	<2.00	<1	<1	<2.00	<2.00	1.519	2.000	3.447	3.176	3.000	2.845	4.431	4.398	4.230	4.322
D	<1.00	<1.00	<1	<1	1.914	2.204	1.863	1.851	3.362	3.322	2.919	3.230	4.146	4.114	4.398	4.041
E	<1.00	<1.00	<1	<1	1.863	2.204	1.322	1.740	3.114	3.176	3.146	2.826	4.079	4.176	4.176	3.892
F	<1.00	<1.00	<1	<1	1.959	2.079	1.863	1.322	3.041	2.982	2.908	2.792	4.114	4.415	4.322	4.230
G	<1.00	<1.00	<1	<1	1.740	2.000	1.756	1.771	3.000	2.959	2.756	2.863	4.176	3.914	4.322	4.398
H	<1.00	<1.00	<1	<1	2.079	2.000	2.041	2.000	3.301	3.255	3.114	2.919	4.301	4.255	4.322	4.230
I	<1.00	<1.00	<1	<1	1.914	1.959	1.771	1.740	3.114	3.146	2.681	3.041	4.322	4.255	4.176	4.230
J	<1.00	<1.00	<1	<1	1.740	1.863	1.851	1.653	2.964	3.000	2.716	2.839	3.924	3.996	4.176	4.041
K	<1.00	<1.00	<1	<1	1.914	1.914	1.322	1.851	3.230	3.230	2.978	2.771	4.362	4.114	4.230	4.176
L	<2.00	<2.00	<1	<1	3.000	<1.00	1.000	1.771	3.602	3.301	2.954	2.919	4.447	4.322	4.079	4.079
M	<1.00	<1.00	<1	<1	2.114	1.863	1.643	1.491	3.114	3.301	3.146	2.690	4.146	4.204	4.079	4.230
N	<2.00	<2.00	<1	<1	<2.00	<2.00	1.949	1.505	<2.00	3.041	3.114	2.799	4.041	3.919	4.322	4.398
O	<1.00	<1.00	<1	<1	2.079	2.176	1.505	1.851	3.114	3.176	2.806	2.919	4.322	4.176	4.176	4.041
P	<1.00	<1.00	<1	<1	1.959	1.653	1.643	1.653	3.176	3.176	3.380	2.716	4.041	3.929	4.176	4.176
Q	<1.00	<1.00	<1	<1	1.914	1.806	2.079	1.756	3.146	2.763	3.146	3.176	4.176	3.863	4.477	4.041

Three laboratories did not realize the 1/10 dilution for the reference method, leading to results < 100 CFU/g at Level 1. The interpretations were thus done by taking into account:

- 13 laboratories at Level 1;
- 15 laboratories at Level 2;
- 16 laboratories at Level 3.

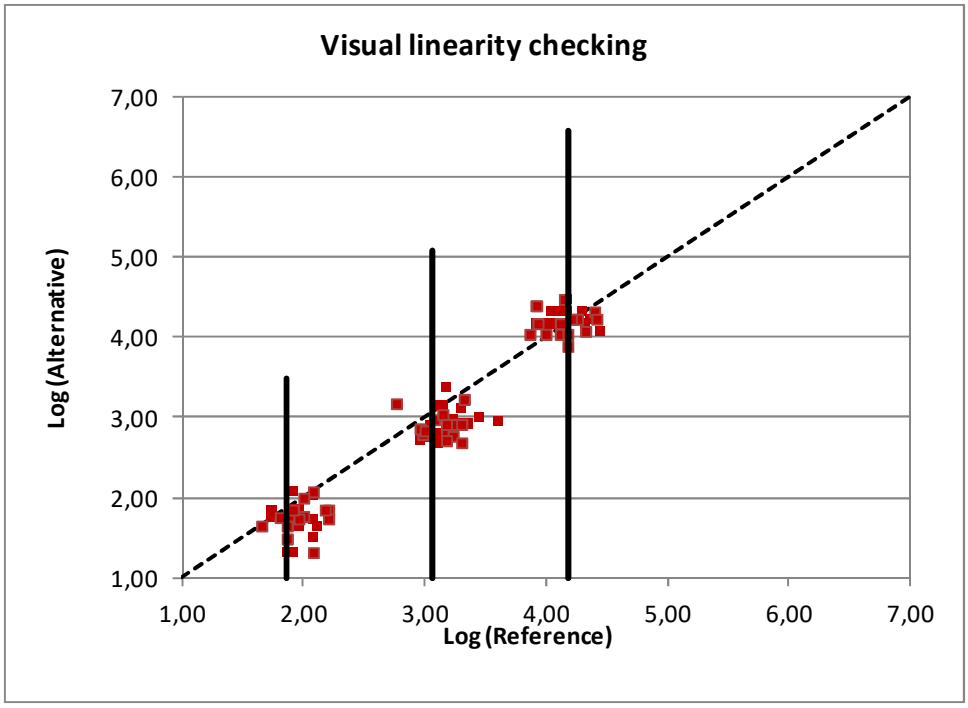
3.2.4 Calculations and interpretation

3.2.4.1 Visual linearity checking

The Figure 11 shows the data points after $\log_{10}$ transformation. The visual inspection shows that the alternative method gives results, which are proportional to those of the reference method.

The data are distributed closely to the first bisecting line.

Figure 11 - Visual linearity checking



3.2.4.2 Accuracy profile calculation

Statistical calculations were done according to the Excel spreadsheet available on http://standards.iso.org/ISO/16140 (ver 14-03-2016).

A summary of the statistical test is provided in Table 15.

Table 15 - Summary of the statistical test

Accuracy profile	0,5		
Study Name	TEMPO STA		
Date	2010		
Coordinator	ADRIA Développement		
Tolerance probability (beta)	80%	80%	80%
Acceptability limit in log (lambda)	0,53	0,53	0,53

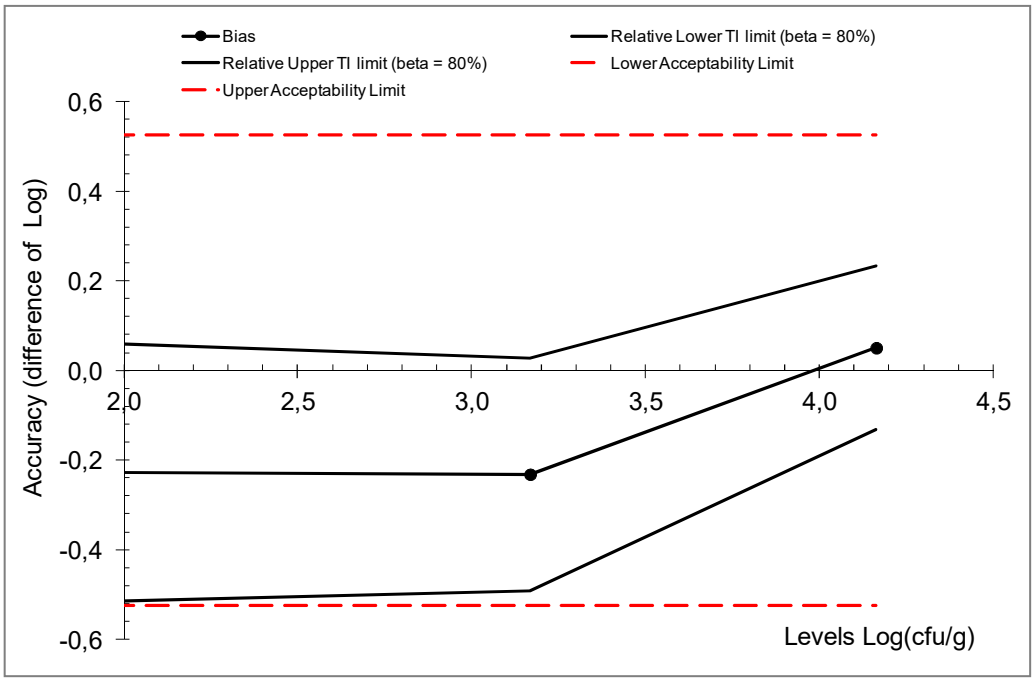
VRAI

Application of clause 6.2.3
Step 8: If any of the values for the β-ETI fall outside the acceptability limits, calculate the pooled average reproducibility standard deviation of the reference method.
Step 9: Calculate new acceptability limits as a function of this standard deviation.

Levels	**Alternative method Low**	**Medium**	**High**		**Reference method Low**	**Medium**	**High**
Target value	**1,964**	**3,168**	**4,163**				
Number of participants (K)	13	15	16		13	15	16
Average for alternative method	1,737	2,937	4,214		1,964	3,168	4,163
Repeatability standard deviation (sr)	0,211	0,195	0,136		0,136	0,116	0,116
Between-labs standard deviation (sL)	0,039	0,000	0,024		0,046	0,119	0,120
Reproducibility standard deviation (sR)	0,214	0,195	0,138		0,144	0,166	0,167
Corrected number of dof	24,865	28,966	30,879		24,490	22,342	23,838
Coverage factor	1,342	1,333	1,330				
Interpolated Student t	1,317	1,311	1,310				
Tolerance interval standard deviation	0,2184	0,1983	0,1401				
Lower TI limit	1,450	2,677	4,030				
Upper TI limit	2,025	3,197	4,397				
Bias	**-0,227**	**-0,232**	**0,051**				
Relative Lower TI limit (beta = 80%)	**-0,515**	**-0,492**	**-0,133**	VRAI			
Relative Upper TI limit (beta = 80%)	**0,060**	**0,028**	**0,234**	FAUX			
Lower Acceptability Limit	**-0,53**	**-0,53**	**-0,53**				
Upper Acceptability Limit	**0,53**	**0,53**	**0,53**				
New acceptability limits may be based on reference method pooled variance							
Pooled repro standard dev of reference	0,159						

These values are collected in a graphical representation together with the acceptability limits (AL). This representation is given Figure 12.

Figure 12 - Summary of statistical tests



It is observed that for all the levels, the tolerance interval limits of the alternative method are within the acceptability limits of ± 0.53 log.

The results obtained with the alternative method are not statistically different than those obtained with the reference method.

3.2.4.3 Inter-laboratory study conclusion

The quality assurance parameters were verified (inoculation, targeted levels, strain stability, logistic conditions, analyses), confirming that the inter-laboratory study was conducted in appropriate conditions.

The data interpretations were done according to the EN ISO 16140-2:2016. For the three contamination levels, the alternative method is accepted as equivalent to the reference method.

3.3 General Conclusion

The **method comparison study conclusions** are:

- ☒ **The relative trueness study of the alternative method is satisfying. The alternative method is reliable when compared to the reference method.**

- ☒ **It is possible to store the TEMPO cards up to 48 h at 5°C ± 3°C, before reading.**

- ☒ The observed profiles are in most of the cases comprised within the Acceptability Limit (AL).

- ☒ The TEMPO STA method is specific and selective.

- ☒ The use of TEMPO® STA method reduces manipulation time by 2, particularly during the reading step

The **inter-laboratory study conclusions** are:

- ☒ The quality assurance parameters were verified (*i.e.* inoculation, targeted levels, strain stability, logistic conditions, analyses), confirming that the inter-laboratory study was conducted in appropriate conditions.

- ☒ **The data interpretations were done according to the EN ISO 16140-2:2016**. For the three contamination levels, the alternative method is accepted as equivalent to the reference method.

Quimper, 16 February 2022

Maryse RANNOU
Project Manager
Validation of Alternative methods
Food Safety & Quality

I hereby attest to the validation of the verification of the conformity of the report (opinion and interpretation).

Appendix 1 – Flow diagram of the alternative method: TEMPO® STA

Sample 1/10 dilution in a TEMPO® stomacher bag using appropriate diluent according to ISO 6887 parts, as recommended in the IFU.

1/40 dilution	Other successive dilutions
3 ml distilled water*	3.9 ml distilled water
in a TEMPO®STA flask	in a TEMPO®STA flask
+ 1 ml suspension	+ 0.1 ml suspension
in a flask (1 card)	in a flask (1 card)

↓

Incubation at 37°C ± 1°C

↓

Reading 24h - 27h

*** Water supplemented with D-Alanine for the analyses of low moisture products**

The 1/40 dilution allows 10 to 49 000 CFU/g enumeration
The 1/400 dilution allows 100 to 490 000 CFU/g enumeration

The cards can be stored up to 48 h at 5°C ± 3°C after incubation.

Appendix 2 – Flow diagram of the reference method ISO 6888-2 (August 2021): Microbiology of the food chain - Horizontal method for the enumeration of coagulase-positive staphylococci (*Staphylococcus aureus* and other species). Part 2: Method using rabbit plasma fibrinogen agar medium

1:10 dilution in appropriate diluent according to ISO 6887 parts

↓

Decimal dilutions

↓

Inoculation of 1ml per plate

↓

Add 18 to 20 mL of BPRPF medium

↓

Incubation 24 h ± 2 h and if necessary, 48 h ± 4 h at 34-38°C

↓

Enumeration of the characteristic colonies

Appendix 3 - Artificial contamination of the samples

Year of analyse	N° Sample	Product (French name)	Product	Diluent	Artificial contamination				Category	Type
					Strain	Origin	Injury	Injury measure-ment		
2010	**42**	**Fond de volaille**	**Culinary product**	BPW	*Staphylococcus aureus* Ad164	Boars' meat	lyophilized strain	>0,60	1	c
2010	**43**	**Fond de veau**	**Culinary product**	BPW	*Staphylococcus aureus* Ad164	Boars' meat	lyophilized strain	>0,60	1	c
2018	**62**	**Cordon bleu**	**Cordon bleu (processed meat)**	BPW	*Staphylococcus aureus* Ad155	Poultry meat	Seeding 2-8°C 48h	/	1	c
2018	**895**	**Lait cru**	**Raw milk**	BPW	*Staphylococcus aureus* 3	Raw milk	Seeding 2-8°C 48h	/	2	b
2018	**896**	**Lait cru**	**Raw milk**	BPW	*Staphylococcus aureus* 3	Raw milk	Seeding 2-8°C 48h	/	2	b
2018	**897**	**Lait cru**	**Raw milk**	BPW	*Staphylococcus aureus* Ad468	Dairy product	Seeding 2-8°C 48h	/	2	b
2018	**898**	**Lait cru**	**Raw milk**	BPW	*Staphylococcus aureus* Ad468	Dairy product	Seeding 2-8°C 48h	/	2	b
2010	**1573**	**Poudre de lait**	**Milk powder**	BPW	*Staphylococcus aureus* 501	Raw milk	HT 5min 55°C	0,30	2	c
2010	**51**	**Poudre de lait**	**Milk powder**	BPW	*Staphylococcus aureus* 501	Raw milk	lyophilized strain	0,55	2	c
2010	**52**	**Poudre de lait**	**Milk powder**	BPW	*Staphylococcus aureus* 501	Raw milk	lyophilized strain	/	2	c
2017	**8826**	**Lait en poudre**	**Milk powder**	BPW	*Staphylococcus aureus* 605	Raw milk	HT 5 min 55°C	0,72	2	c
2018	**76**	**Panna cotta**	**Panna cotta**	BPW	*Staphylococcus aureus* Ad467	Dairy product	Seeding 2-8°C 48h	/	2	c
2010	**1561**	**Pavés de saumon**	**Salmon**	BPW	*Staphylococcus aureus* Ad902	Nems	HT 5min 55°C	0,68	3	a
2010	**1565**	**Pavé de saumon**	**Salmon**	BPW	*Staphylococcus aureus* Ad163	Seafood	HT 5min 55°C	1,02	3	a
2010	**31**	**Pavé de saumon surgelé**	**Frozen salmon**	BPW	*Staphylococcus aureus* Ad153	Rabbit	TS+10%NaCl 12 days	0,44	3	a
2010	**32**	**Steak de thon surgelé**	**Frozen tuna**	BPW	*Staphylococcus aureus* Ad153	Rabbit	TS+10%NaCl 12 days	0,44	3	a
2018	**401**	**Filet de bar**	**Fish fillet**	BPW	*Staphylococcus aureus* A00M079	Tuna	Seeding 2-8°C 48h	/	3	a
2010	**1564**	**Filets de hareng fumés**	**Smoked herring**	BPW	*Staphylococcus aureus* Ad901	Fish fillet	HT 5min 55°C	0,66	3	b
2010	**27**	**Saumon fumé**	**Smoked salmon**	BPW	*Staphylococcus aureus* Ad153	Rabbit	TS+10%NaCl 12 days	0,44	3	b
2010	**28**	**Truite fumée**	**Smoked trout**	BPW	*Staphylococcus aureus* Ad153	Rabbit	TS+10%NaCl 12 days	0,44	3	b
2018	**63**	**Harengs fumés**	**Smoked herring**	BPW	*Staphylococcus aureus* Ad154	Fish fillet	Seeding 2-8°C 48h	/	3	b
2018	**64**	**Saumon fumé**	**Smoked salmon**	BPW	*Staphylococcus aureus* Ad154	Fish fillet	Seeding 2-8°C 48h	/	3	b

Year of analyse	N° Sample	Product (French name)	Product	Diluent	Artificial contamination				Category	Type
					Strain	Origin	Injury	Injury measure-ment		
2018	**65**	**Filets de maquereau fumés**	**Smoked mackerel**	BPW	*Staphylococcus aureus* Ad154	Fish fillet	Seeding 2-8°C 48h	/	3	b
2010	**1567**	**Pavé de lieu sauce citron**	**RTRH fish**	BPW	*Staphylococcus aureus* Ad902	Nems	HT 5min 55°C	0,68	3	c
2010	**1568**	**Rillettes de saumon**	**Salmon rillettes**	BPW	*Staphylococcus aureus* Ad163	Seafood	HT 5min 55°C	1,02	3	c
2010	**45**	**Soupe de pêcheur deshydratée**	**Dehydrated soup**	BPW	*Staphylococcus aureus* Ad900	Fish fillet	lyophilized strain	0,75	3	c
2010	**46**	**Fumet de poisson deshydraté**	**Dehydrated culinary product**	BPW	*Staphylococcus aureus* Ad900	Fish fillet	lyophilized strain	0,75	3	c
2010	**57**	**Fumet de poisson**	**Culinary product**	BPW	*Staphylococcus aureus* Ad900	Fish fillet	lyophilized strain	0,75	3	c
2018	**70**	**Raisin**	**Grape**	BPW	*Staphylococcus aureus* Ad159	Poultry meat	Seeding 2-8°C 48h	/	4	a
2018	**71**	**Ananas**	**Pineapple**	BPW	*Staphylococcus aureus* Ad159	Poultry meat	Seeding 2-8°C 48h	/	4	a
2018	**72**	**Pêche**	**Peach**	BPW	*Staphylococcus aureus* Ad159	Poultry meat	Seeding 2-8°C 48h	/	4	a
2018	**899**	**Graines germées (alfalfa, radis, fenouil)**	**Sprouts (alfalfa, radish, fennel)**	BPW	*Staphylococcus aureus* Ad2901	Pear	Seeding 2-8°C 48h	/	4	a
2018	**900**	**Jeunes pousses (red chard, roquette, épinards)**	**Baby leaves (red chard, rocket, spinach)**	BPW	*Staphylococcus aureus* Ad2902	Sesame	Seeding 2-8°C 48h	/	4	a
2018	**901**	**Tendres pousses (mâche, laitue, épinards)**	**Baby leaves (lamb's lettuce, lettuce, spinach)**	BPW	*Staphylococcus aureus* Ad2902	Sesame	Seeding 2-8°C 48h	/	4	a
2018	**902**	**Mousse de fraise**	**Strawberry mousse**	BPW	*Staphylococcus aureus* Ad2901	Pear	Seeding 2-8°C 48h	/	4	b
2018	**903**	**Mousse de fraise**	**Strawberry mousse**	BPW	*Staphylococcus aureus* Ad2901	Pear	Seeding 2-8°C 48h	/	4	b
2018	**904**	**Coulis abricot/mangue**	**Apricot/mango coulis**	BPW	*Staphylococcus aureus* Ad2902	Sesame	Seeding 2-8°C 48h	/	4	b
2010	**26**	**Macédoine de légumes**	**Mix of vegetables**	BPW	*Staphylococcus aureus* Ad157	Poultry	TS pH4 12 days	0,78	4	c
2010	**49**	**Mouliné neuf légumes deshydraté**	**Dehydrated soup**	BPW	*Staphylococcus aureus* Ad166	Poultry	lyophilized strain	0,89	4	c
2010	**50**	**Soupe deshydratée légumes variés**	**Dehydrated soup**	BPW	*Staphylococcus aureus* Ad166	Poultry	lyophilized strain	0,89	4	c
2018	**73**	**Salade de concombres**	**Cucumbers**	BPW	*Staphylococcus aureus* Ad168	Poultry meat	Seeding 2-8°C 48h	/	4	c

Year of analyse	N° Sample	Product (French name)	Product	Diluent	Artificial contamination				Category	Type
					Strain	Origin	Injury	Injury measure-ment		
2018	**311**	**Soupe déshydratée 9 légumes**	**Dehydrated vegetable soup**	BPW	*Staphylococcus aureus* Ad168	Poultry meat	Seeding lyophilized strain 1 week	/	4	c
2018	**591**	**Soupe déshydratée poireau/légumes**	**Dehydrated vegetable soup**	BPW	*Staphylococcus aureus* Ad168	Poultry meat	Seeding lyophilized strain 1 week	/	4	c
2010	**1562**	**Tagliatelles fraiches**	**Fresh pasta**	BPW	*Staphylococcus aureus* Ad158	Poultry meat	HT 5min 55°C	1,15	5	a
2010	**1563**	**Spaghettis aux œufs frais**	**Fresh pasta**	BPW	*Staphylococcus aureus* Ad158	Poultry meat	HT 5min 55°C	1,15	5	a
2017	**8823**	**Tortilla nature**	**Tortilla**	BPW	*Staphylococcus aureus* Ad910	Poultry	HT 5 min 55°C	0,49	5	a
2017	**8824**	**Tortilla oignons**	**Tortilla with onions**	BPW	*Staphylococcus aureus* Ad910	Poultry	HT 5 min 55°C	0,49	5	a
2017	**8825**	**Tortilla oingnon**	**Tortilla with onions**	BPW	*Staphylococcus aureus* Ad910	Poultry	HT 5 min 55°C	0,49	5	a
2018	**74**	**Eclair au chocolat**	**Pastry**	BPW	*Staphylococcus aureus* Ad168	Poultry meat	Seeding 2-8°C 48h	/	5	b
2018	**75**	**Chou chantilly**	**Pastry**	BPW	*Staphylococcus aureus* Ad911	Poultry meat	Seeding 2-8°C 48h	/	5	b
2010	**53**	**Poudre pour préparation flan pâtissier**	**Preparation for custard**	BPW	*Staphylococcus aureus* Ad166	Poultry	lyophilized strain		5	c
2010	**54**	**Poudre d'œuf entier**	**Whole egg powder**	BPW	*Staphylococcus aureus* Ad166	Poultry	lyophilized strain		5	c
2018	**312**	**Poudre d'œuf entier**	**Whole egg powder**	BPW	*Staphylococcus aureus* Ad168	Poultry meat	Seeding lyophilized strain 1 week	/	5	c
2018	**313**	**Poudre de jaune d'œuf**	**Egg yolk powder**	BPW	*Staphylococcus aureus* Ad911	Poultry meat	Seeding lyophilized strain 1 week	/	5	c
2018	**314**	**Poudre de blanc d'œuf**	**Egg white powder**	BPW	*Staphylococcus aureus* Ad911	Poultry meat	Seeding lyophilized strain 1 week	/	5	c
2018	**592**	**Poudre d'œuf entier**	**Whole egg powder**	BPW	*Staphylococcus aureus* Ad168	Poultry meat	Seeding lyophilized strain 1 week	/	5	c
2010	**1569**	**Terrine de saumon pour chat**	**Terrine for cat**	BPW	*Staphylococcus aureus* Ad160	Ground beef	HT 5min 55°C	0,95	6	a
2010	**30**	**Saucisson pour chien**	**Sausage for dog**	BPW	*Staphylococcus aureus* Ad153	Rabbit	4°C 12 days	0,50	6	a
2010	**33**	**Pâtée pour chien**	**Pâté for dog**	BPW	*Staphylococcus aureus* Ad153	Rabbit	HT 5min 55°C	>1,81	6	a
2010	**34**	**Terrine pour chat au lapin**	**Terrine for cat**	BPW	*Staphylococcus aureus* Ad167	Smoked pork belly	TS+10%NaCl 12 days	0,66	6	a

Year of analyse	N° Sample	Product (French name)	Product	Diluent	Artificial contamination				Category	Type
					Strain	Origin	Injury	Injury measure-ment		
2010	**35**	**Boulettes pour chien**	**Balls for dog**	BPW	*Staphylococcus aureus* Ad167	Smoked pork belly	TS pH4 12 days	0,79	6	a
2010	**244**	**Pâté pour chien au saumon**	**Pâté for dog**	BPW	*Staphylococcus aureus* Ad160	Ground beef	TSpH4 7 days	0,86	6	a
2010	**245**	**Timbale pour chien bœuf et petits légumes**	**Terrine for dog**	BPW	*Staphylococcus aureus* AOOMO77	Fish	TS+10%NaCl 1month	>1,86	6	a
2010	**246**	**Terrine pour chien bœuf et légumes**	**Terrine for dog**	BPW	*Staphylococcus aureus* Ad153	Rabbit	TS+10%NaCl 1month	0,53	6	a
2010	**247**	**Terrine pour chien au bœuf**	**Terrine for dog**	BPW	*Staphylococcus aureus* Ad167	Smoked pork belly	TS+10%NaCl 1month	1,56	6	a
2010	**248**	**Terrine pour chat au bœuf**	**Terrine for cat**	BPW	*Staphylococcus aureus* Ad160	Ground beef	HT 5min 55°C	1,06	6	a
2010	**249**	**Terrine pour chat truite et cabillaud**	**Terrine for cat**	BPW	*Staphylococcus aureus* AOOMO77	Fish	TS+10%NaCl 1month	>1,86	6	a
2010	**250**	**Terrine pour chat au bœuf**	**Terrine for cat**	BPW	*Staphylococcus aureus* Ad153	Rabbit	TS+10%NaCl 1month	0,53	6	a
2010	**251**	**Terrine pour chat au saumon**	**Terrine for cat**	BPW	*Staphylococcus aureus* Ad167	Smoked pork belly	TS+10%NaCl 1month	1,56	6	a
2010	**1571**	**Croquettes au poulet pour chien**	**Pellets for dog**	BPW	*Staphylococcus aureus* Ad903	Animal feed	HT 5min 55°C	0,08	6	b
2010	**1572**	**Croquettes thon, saumon, légumes pour chat**	**Pellets for cat**	BPW	*Staphylococcus aureus* Ad903	Animal feed	HT 5min 55°C	0,08	6	b
2010	**44**	**Croquettes pour chat au poisson**	**Pellets for cat**	BPW	*Staphylococcus aureus* Ad903	Meat waste	lyophilized strain	2,27	6	b
2010	**47**	**Croquettes pour chat**	**Pellets for cat**	BPW	*Staphylococcus aureus* Ad903	Meat waste	lyophilized strain	2,27	6	b
2010	**48**	**Fines croquettes pour chat**	**Pellets for cat**	BPW	*Staphylococcus aureus* Ad903	Meat waste	lyophilized strain	2,27	6	b
2010	**56**	**Croquettes au poisson pour chat**	**Pellets for cat**	BPW	*Staphylococcus aureus* Ad164	Boar meat	lyophilized strain	>0,60	6	b

Appendix 4 – Relative trueness: raw data

Colored samples, dilution 1/400 recommended
Samples tested with addition of D-Alanine

BF : background flora
ND: not determined result linked to high level of background microflora on the plates
* : < 4 colonies/plate

MEAT PRODUCTS																												
Year of analysis	N° Sample	Product (French name)	Product	Diluent	Dilution	Reference method: ISO 6888-2♦									Alternative method: TEMPO STA 24 h at 37°C												Category	Type
						Rep1		Rep2		Rep1	Rep2	Rep 1	Rep 2	Mean	Rep 1					Rep 2				Rep 1	Rep 2	Mean		
						Plate a	Plate b	Plate a	Plate b	CFU/g	CFU/g	log CFU/g	log CFU/g	log CFU/g	d 1/40	d 1/400	d 1/4000	d 1/40000	Result	d 1/40	d 1/400	d 1/4000	Result	log CFU/g	log CFU/g	log CFU/g		
2010	1239	Jambon sec supérieur	Low moisture ham	TS	10	10	7	10	4	82	68	1,91	1,83	1,87	89	<100			89	71	<100		71	1,95	1,85	1,90	1	b
					100	1	0	0	1																			
2010	1242	Haché de porc	Ground pork	TS	10	3	7	4	4	50	40	1,70	1,60	1,65	31	<100			31	33	<100		33	1,49	1,52	1,50	1	a
					100	0	1	0	0	Ne	Ne	Ne	Ne	Ne														
2010	1261	Morceau de poule avec peau	Hen meat	TS	10	3	0	2	1	15	15	1,18	1,18	1,18*	10	<100			10	<10	<100		<10	1,00	<1,00	1,00	1	a
					100	0	0	1	0																			
2010	1262	Peau de poule	Hen skin	TS	10	12	6	8	6	95	70	1,98	1,85	1,91	86	<100			86	71	<100		71	1,93	1,85	1,89	1	a
					100	0	3	3	3		Ne			Ne														
2010	1263	Lamelles de jambon cru	Sliced low moisture ham	TS	10	Impossible to enumerate				150	150	2,18*	2,18*	2,18*	1400	<100			1400	190	<100		190	3,15	2,28	2,71	1	b
					100	0	3	2	1																			
2010	1264	Jambon cru	Low moisture ham	TS	10	Impossible to enumerate				<100	<100	<2,00	<2,00	<2,00	<10	<100			<10	<10	<100		<10	<1,00	<1,00	<1,00	1	b
					100	0	0	0	0																			
2010	1385	Steak de cheval	Horse meat	TS	10	44	50	45	43	500	470	2,70	2,67	2,69	480	<100			480	500	210		500	2,68	2,70	2,69	1	a
					100	7	8	5	11																			
2010	1386	Filet de bœuf cru	Raw beef meat	TS	10	15	12	23	9	120	160	2,08	2,20	2,14	120	100			120	73	<100		73	2,08	1,86	1,97	1	a
					100	0	0	2	0																			
2010	1387	Foie de porc	Pork liver	TS	100	97	96	75	100	9700	9000	3,99	3,95	3,97	9100	37000			9100	11000	11000		11000	3,96	4,04	4,00	1	a
					1000	11	10	17	6																			
2010	1388	Jambon de Bayonne	Low moisture ham	TS	10	14(BF>300)	10(BF>300)	13(BF>300)	20(BF>300)	200	350	2,30*	2,54	2,42*	59	<100			59	170	<100		170	1,77	2,23	2,00	1	b
					100	3	1	1	6																			
2010	1389	VSM de poulet 365285	Poultry ground meat	TS	10	15	26	27	33	200	310	2,30	2,49	2,40	210				210	200			200	2,32	2,30	2,31	1	a
					100	2	0	5	3																			
2010	1418	Saucisson sec	Low moisture sausage	TS	1000	66	54	53	59	64000	54000	4,81	4,73	4,77	49000	26000	27000		49000	49000	27000	25000	49000	4,69	4,69	4,69	1	b
					10000	15	6	5	2																			
2010	1419	Salade jambon cru mozarella	Deli salad (ham)	TS	10	0	0	0	0	<10	<10	<1,00	<1,00	<1,00	<10				<10	10			10	<1,00	1,00	<1,00	1	c
					100	0	0	0	0																			
2010	1457	Chipolatas	Sausages	TS	10	7	5	6	7	60	65	1,78	1,81	1,80	59				59	110			110	1,77	2,04	1,91	1	b
					100	1	0	0	2	Ne	Ne	Ne	Ne	Ne														
2010	1458	Saucisse au poivre	Sausages	TS	10	9	10	9	3	80	60	1,90	1,78	1,84	71				71	21			21	1,85	1,32	1,59	1	b
					100	0	0	1	0		Ne		Ne															
2010	1459	Merguez	Merguez	TS	10	8	5	9	7	65	80	1,81	1,90	1,86	69				69	57			57	1,84	1,76	1,80	1	b
					100	0	0	0	0	Ne	Ne	Ne	Ne	Ne														
2010	1481	Escalope viennoise	RTC veal meat	TS	10	4	4	3	4	40	35	1,60	1,54	1,57	43				43	44			44	1,63	1,64	1,64	1	c
					100	0	1	1	0	Ne	Ne	Ne	Ne	Ne														
2010	1482	Steak haché assaisonné aux herbes	Seasoned ground beef	TS	10	15	20	14	25	180	190	2,26	2,28	2,27	240				240	290			290	2,38	2,46	2,42	1	c
					100	3	1	1	1																			
2010	1485	Saucisses de Toulouse	Sausages	TS	10	11	6	15	17	82	160	1,91	2,20	2,06	160				160	150			150	2,20	2,18	2,19	1	b
					100	0	1	2	0																			
2010	1574	VSM de poulet	Ground chicken meat	BPW	100	20	14	15	14	1600	1300	3,20	3,11	3,16	1800	1100			1800	790	1000		790	3,26	2,90	3,08	1	a
					1000	2	0	0	0																			
2010	1575	Merguez	Merguez	BPW	10	1	0	1	0	5	5	0,70*	0,70*	0,70*	<10	<100			<10	<10	<100		<10	<1,00	<1,00	<1,00	1	b
					100	0	0	0	0																			
2010	1576	Merguez	Merguez	BPW	1000	17	13	16	22	15000	17000	4,18	4,23	4,20	3100	630			3100	3700	300		3700	3,49	3,57	3,53	1	b
					10000	1	2	0	0																			
2010	**42**	**Fond de volaille**	**Culinary product**	BPW	10	89	89	97	103	870	1000	2,94	3,00	2,97	5300	540			540	5300	320		320	2,73	2,51	2,62	1	c
					100	6	7	9	16																			
2010	**43**	**Fond de veau**	**Culinary product**	BPW	100	>100	>100	>100	>100	21000	19000	4,32	4,28	4,30	25000	9500			25000	11000	18000		11000	4,40	4,04	4,22	1	c
					1000	20	22	26	12	N'	N'	N'	N'	N'														
2017	8585	Cordon bleu de dinde	Ready to reheat food	BPW	10	0				<10		<1,00		<1,00	<10	<100			<10					<1,00		<1,00	1	c
					100	0																						
2018	**62**	**Cordon bleu**	**Cordon bleu (processed meat)**	BPW	10000	110				1300000		6,11		6,11		>490000	1200000		1200000					6,08		6,08	1	c
					100000	13				N'		N'		N'														

♦ Analyses performed according to the COFRAC accreditation

DAIRY PRODUCTS																													
						Reference method: ISO 6888-2									Alternative method: TEMPO STA														
															24 h at 37°C														
						Rep1		Rep2		Rep1	Rep2	Rep 1	Rep 2	Mean	Rep 1					Rep 2				Rep 1	Rep 2	Mean		
Year of analysis	N° Sample	Product (French name)	Product	Diluent	Dilution	Plate a	Plate b	Plate a	Plate b	CFU/g	CFU/g	log CFU/g	log CFU/g	log CFU/g	d 1/40	d 1/400	d 1/4000	d 1/40000	Result	d 1/40	d 1/400	d 1/4000	Result	log CFU/g	log CFU/g	log CFU/g	Category	Type
2010	1240	Reblochon au lait cru	Raw milk cheese	TS	100	56	54	52	59	5600	5600	3,75	3,75	3,75	9100	6300			9100	12000	11000		12000	3,96	4,08	4,02	2	a
					1000	7	6	4	8																			
2010	1241	Morbier AOC lait cru	Raw milk cheese	TS	1000	35	22	25	41	29000	31000	4,46	4,49	4,48	49000	34000			49000	30000	19000		30000	4,69	4,48	4,58	2	a
					10000	5	1	2	1																			
2010	1323	Fromage N°2	Cheese	TS	100	16	10	18	18	1300	1700	3,11	3,23	3,17	480	730			480	790	330		790	2,68	2,90	2,79	2	a
					1000	2	1	1	0																			
2010	1324	Fromage N°10	Cheese	TS	10	0	0	0		<10	<10	<1,00	<1,00	<1,00	<10	<100			<10	<10	<100		<100	<1,00	<1,00	<1,00	2	a
					100	0	0	0	0																			
2010	1325	Fromage 34-1	Cheese	TS	1000	18	11	20	6	13000	15000	4,11	4,18	4,15	7800	5700			7800	12000	12000		12000	3,89	4,08	3,99	2	a
					10000	0	0	1	5																			
2010	1326	Fromage blanc	White cheese	TS	100	32	50	27	31	4000	2700	3,60	3,43	3,52	2100	890			2100	1700	2100		1700	3,32	3,23	3,28	2	a
					1000	2	3	0	2																			
2010	1328	Reblochon au lait cru	Raw milk cheese	TS	100	BF>300	BF>300	BF>300	BF>300	13000	9000	4,11	3,95	4,03	9100	9500			9100	12000	3900		12000	3,96	4,08	4,02	2	a
					1000	12	13	13	5	N'	N'			N'														
2010	1332	Reblochon	Cheese	TS	100	36	45	58	54	4400	6000	3,64	3,78	3,71	9100	7000			9100	7800	6300		7800	3,96	3,89	3,93	2	a
					1000	5	10	12	7																			
2010	1337	Lait cru	Raw milk	TS	10	69	60	80	59	650	710	2,81	2,85	2,83	810	1000			810	950	570		950	2,91	2,98	2,94	2	b
					100	5	8	10	8																			
2010	1338	Gros lait fermier	Fermented milk	TS	10	23	30	21	29	250	240	2,40	2,38	2,39	210	330			210	300	450		300	2,32	2,48	2,40	2	a
					100	0	2	0	3																			
2010	1384	Fromage de chèvre cendré	Goat milk cheese	TS	100	BF>300	BF>300	BF>300	BF>300	ND	ND	ND	ND	ND	15000	11000			15000 (a)	9100	31000		9100 (a)	4,18	3,96	4,07	2	a
					1000	7(BF>300)	13(BF>300	9(BF>300)	18(BF>300)																			
2010	1486	Lait cru	Raw milk	TS	10	91	97	113	75	960	950	2,98	2,98	2,98	950				950	570			570	2,98	2,76	2,87	2	b
					100	10	12	8	12																			
2010	**1573**	**Poudre de lait**	**Milk powder**	BPW	10	2	5	6	5	35	55	1,54	1,74	1,64	33				33	68			68	1,52	1,83	1,68	2	c
					100	0	1	0	0			Ne	Ne	Ne														
2010	1577	Crème glacée	Ice cream	BPW	10	5	6	4	6	55	50	1,74	1,70	1,72	81				81	10			10	1,91	1,00	1,45	2	c
					100	0	0	1	0			Ne	Ne	Ne														
2010	**51**	**Poudre de lait**	**Milk powder**	BPW	10	BF>300	BF>300	BF>300	BF>300	150	150	2,18*	2,18*	2,18*	32	100			32	20	210		20	1,51	1,30	1,40	2	c
					100	2	1	1	2																			
2010	**52**	**Poudre de lait**	**Milk powder**	BPW	100	35	26	27	25	3200	2700	3,51	3,43	3,47	1600	1800			1600	1700	1700		1700	3,20	3,23	3,22	2	c
					1000	6	3	3	4																			
2017	8588	Riz au lait	Rice pudding	BPW	10	0				<10		<1,00		<1,00	<10	<100			<10					<1,00		<1,00	2	c
					100	0																						
2017	8589	Semoule au lait	Semolina pudding	BPW	10	0				<10		<1,00		<1,00	<10	<100			<10					<1,00		<1,00	2	c
					100	0																						
2017	8590	Lait cru	Raw milk	BPW	10	1				10		1,00*		1,00*	<10	<100			<10					<1,00		<1,00	2	b
					100	0																						
2017	8591	Lait en poudre	Milk powder	BPW	10	0				0		<1,00		<1,00	<10	<100			<10					<1,00		<1,00	2	c
					100	0																						
2017	8592	Lait en poudre	Milk powder	BPW	10	1				10		1,00*		1,00*	<10	<100			<10					<1,00		<1,00	2	c
					100	0																						
2017	**8826**	**Lait en poudre**	**Milk powder**	BPW	100	75				7500		3,88		3,88	30000	28000			30000					4,48		4,48	2	c
					1000	8																						
2018	**76**	**Panna cotta**	**Panna cotta**	BPW	100	41				4200		3,62		3,62	<10	6200			6200					3,79		3,79	2	c
					1000	5																						
2018	89	Lait cru	Raw cow milk	BPW	100	>100 NC				<100		<2,00		<2,00	530	310			530					2,72		2,72	2	b
					1000	>38 NC																						
2018	90	Lait cru	Raw cow milk	BPW	10	>100 NC				<10		<1,00		<1,00	190	100			190					2,28		2,28	2	b
					100	20 NC																						

DAIRY PRODUCTS																															
						Reference method: ISO 6888-2									Alternative method: TEMPO STA																
															24 h at 37°C																
						Rep1		Rep2		Rep1	Rep2	Rep 1	Rep 2	Mean	Rep 1					Rep 2				Rep 1	Rep 2	Mean				
Year of analysis	N° Sample	Product (French name)	Product	Diluent	Dilution	Plate a	Plate b	Plate a	Plate b	CFU/g	CFU/g	log CFU/g	log CFU/g	log CFU/g	d 1/40	d 1/400	d 1/4000	d 1/40000	Result	d 1/40	d 1/400	d 1/4000	Result	log CFU/g	log CFU/g	log CFU/g	Category	Type			
2018	91	Lait cru	Raw cow milk	BPW	100	99 NC				<100		<2,00		<2,00	55	100			55					1,74		1,74	2	b			
					1000	10 NC																									
2018	445	Lait cru	Raw milk	BPW	10	BF >300				ND		ND		ND	<10	<100			<10					<1,00		<1,00	2	b			
					100	BF >300																									
2018	446	Lait cru	Raw milk	BPW	10	1				10		1,00*		1,00*	10	<100			10					1,00		1,00	2	b			
					100	1																									
2018	447	Lait cru	Raw milk	BPW	10	0				<10		<1,00		<1,00	<10	<100			<10					<1,00		<1,00	2	b			
					100	0																									
2018	**895**	**Lait cru**	**Raw milk**	BPW	1000	75				72000		4,86		4,86	>49000	78000			78000					4,89		4,89	2	b			
					10000	4																									
2018	**896**	**Lait cru**	**Raw milk**	BPW	10000	73				740000		5,87		5,87		>490000	910000		910000					5,96		5,96	2	b			
					100000	8																									
2018	**897**	**Lait cru**	**Raw milk**	BPW	1000	103				110000		5,04		5,04	49000	150000			49000					4,69		4,69	2	b			
					10000	13																									
2018	**898**	**Lait cru**	**Raw milk**	BPW	10000	89				870000		5,94		5,94		>490000	Error 19		>490000					>5,69		>5,69	2	b			
					100000	7																									

SEAFOOD PRODUCTS																												
						Reference method: ISO 6888-2									Alternative method: TEMPO STA													
															24 h at 37°C													
						Rep1		Rep2		Rep1	Rep2	Rep 1	Rep 2	Mean	Rep 1					Rep 2				Rep 1	Rep 2	Mean		
Year of analysis	N° Sample	Product (French name)	Product	Diluent	Dilution	Plate a	Plate b	Plate a	Plate b	CFU/g	CFU/g	log CFU/g	log CFU/g	log CFU/g	d 1/40	d 1/400	d 1/4000	d 1/40000	Result	d 1/40	d 1/400	d 1/4000	Result	log CFU/g	log CFU/g	log CFU/g	Category	Type
2010	1329	Filet de merlan	Herring fillet	TS	10	17	25	17	22	210	190	2,32	2,28	2,30	240	100			240	190	100		190	2,38	2,28	2,33	3	a
					100	2	1	1	2																			
2010	1382	Mousse avocat, crevetets,moules	Vegetables based preparation	TS	10	0	0	0	0	<10	<10	<1,00	<1,00	<1,00	<10	<100			<10	<10	<100		<10	<1,00	<1,00	<1,00	3	c
					100	0	0	0	0																			
2010	1383	Filet de Mérou	Fish fillet	TS	10	0	1	1	0	5	5	0,70*	0,70*	0,70*	<10	<100			<10	<10	<100		<10	<1,00	<1,00	<1,00	3	a
					100	0	0	0	0																			
2010	1423	Gratin de poisson	RTRH (fish)	TS	100	85	75	98	95	7900	9800	3,90	3,99	3,94	9100	12000			9100	12000	8500		12000	3,96	4,08	4,02	3	c
					1000	5	8	14	8																			
2010	1424	Rillettes de poisson	Fish rillettes	TS	10	0	0	0	0	<10	<10	<1,00	<1,00	<1,00	<10				<10	<10			<10	<1,00	<1,00	<1,00	3	c
					100	0	0	0	1																			
2010	1456	Thon au cumin	Ready toeat food	TS	10	0	0	0	0	<10	<10	<1,00	<1,00	<1,00	<10				<10	<10			<10	<1,00	<1,00	<1,00	3	c
					100	0	0	0	0																			
2010	**1561**	**Pavés de saumon**	**Salmon**	BPW	10	27	22	33	31	260	310	2,41	2,49	2,45	1100	1400			1100	630	950		630	3,04	2,80	2,92	3	a
					100	5	2	4	0																			
2010	**1564**	**Filets de hareng fumés**	**Smoked herring**	BPW	100	0	0	0	0	<100	<100	<2,00	<2,00	<2,00	59				59	45			45	1,77	1,65	1,71	3	b
					1000	0	0	0	0																			
2010	**1565**	**Pavé de saumon**	**Salmon**	BPW	10	3	2	4	4	25	40	1,30*	1,60	1,45*	10				10	10			10	1,00	1,00	1,00	3	a
					100	0	0	0	0				Ne															
2010	**1567**	**Pavé de lieu sauce citron**	**RTRH fish**	BPW	100	72	51	60	58	6300	6000	3,80	3,78	3,79	7800	14000			7800	4500	2600		4500	3,89	3,65	3,77	3	c
					1000	8	8	9	5																			
2010	**1568**	**Rillettes de saumon**	**Salmon rillettes**	BPW	10	13	10	16	8	140	120	2,15	2,08	2,11	110				110	180			180	2,04	2,26	2,15	3	c
					100	5	3	0	3																			
2010	**27**	**Saumon fumé**	**Smoked salmon**	BPW	100	45	48	43	51	4600	4700	3,66	3,67	3,67	4000	7100			4000	3700	2600		3700	3,60	3,57	3,59	3	b
					1000	6	2	6	4																			
2010	**28**	**Truite fumée**	**Smoked trout**	BPW	100	77	84	83	87	8400	9000	3,92	3,95	3,94	6800	10000			6800	11000	11000		11000	3,83	4,04	3,94	3	b
					1000	10	14	7	10																			
2010	**31**	**Pavé de saumon surgelé**	**Frozen salmon**	BPW	10	4	6	8	6	50	70	1,70	1,85	1,77	<10	<100			<10	21	<100		21	<1,00	1,32	1,32	3	a
					100	3	1	0	0	Ne	Ne	Ne	Ne	Ne														
2010	**32**	**Steak de thon surgelé**	**Frozen tuna**	BPW	100	34	35	36	39	3400	3700	3,53	3,57	3,55	3700	2300			3700	6000	3000		6000	3,57	3,78	3,67	3	a
					1000	3	3	5	2																			
2010	**45**	**Soupe de pêcheur déshydratée**	**Dehydrated soup**	BPW	1000	41	40	40	41	42000	40000	4,62	4,60	4,61	25000	20000			25000	17000	16000		17000	4,40	4,23	4,31	3	c
					10000	11	1	2	5																			
2010	**46**	**Fumet de poisson déshydraté**	**Dehydrated culinary product**	BPW	1000	>100	>100	>100	>100	120000	110000	5,08	5,04	5,06	>49000	53000			53000	>49000	120000		120000	4,72	5,08	4,90	3	c
					10000	16	7	13	8																			
2010	**57**	**Fumet de poisson**	Culinary product	BPW	10000	42	28	26	29	340000	280000	5,53	5,45	5,49		150000	160000		150000		120000	200000	120000	5,18	5,08	5,13	3	c
					100000	1	3	3	3																			
2017	8586	Harengs fumés au naturel	Smoked herring	BPW	10	0				<10		<1,00		<1,00	<10	<100			<10					<1,00		<1,00	3	b
					100	0																						
2017	8587	Lardons de saumon fumé	Smoked salmon	BPW	10	0				<10		<1,00		<1,00	<10	<100			<10					<1,00		<1,00	3	b
					100	0																						
2018	**63**	**Harengs fumés**	**Smoked herring**	BPW	100	47				5000		3,70		3,70	5500	4400			5500					3,74		3,74	3	b
					1000	8																						
2018	**64**	**Saumon fumé**	**Smoked salmon**	BPW	1000	58				58000		4,76		4,76	>49000	78000			78000					4,89		4,89	3	b
					10000	6																						
2018	**65**	**Filets de maquereau fumés**	**Smoked mackerel**	BPW	1000	125				240000		5,38		5,38	>49000	120000			120000					5,08		5,08	3	b
					10000	24				N'		N'		N'														
2018	**401**	**Filet de bar**	**Fish fillet**	BPW	100	88				8700		3,94		3,94	12000	15000			12000					4,08		4,08	3	a
					1000	8																						

FRUIT AND VEGETABLE																													
						Reference method: ISO 6888-2♦									Alternative method: TEMPO STA														
															24 h at 37°C														
						Rep1		Rep2		Rep1	Rep2	Rep 1	Rep 2	Mean	Rep 1					Rep 2				Rep 1	Rep 2	Mean		
Year of analysis	N° Sample	Product (French name)	Product	Diluent	Dilution	Plate a	Plate b	Plate a	Plate b	CFU/g	CFU/g	log CFU/g	log CFU/g	log CFU/g	d 1/40	d 1/400	d 1/4000	d 1/40000	Result	d 1/40	d 1/400	d 1/4000	Result	log CFU/g	log CFU/g	log CFU/g	Category	Type
2010	1333	Salade poulet, œufs, crudités	Deli salad	TS	10	3	2	2	2	25	25	1,40*	1,40*	1,40*	21	<100			21	<10	<100		<10	1,32	<1,00	1,32	4	c
					100	0	1	0	0																			
2010	1334	Salade céleri, anchois	Deli salad	TS	10	0	0	0	0	<10	<10	<1,00	<1,00	<1,00	<10	<100			<10	<10	<100		<10	<1,00	<1,00	<1,00	4	c
					100	0	0	0	0																			
2010	1381	Salade piémontaise	Deli salad	TS	10	8	2	5	5	50	50	1,70	1,70	1,70	33				33	73			73	1,52	1,86	1,69	4	c
					100	1	1	2	0	Ne	Ne	Ne	Ne	Ne														
2010	1393	Pommes poêlées à la vanille	Apple based dessert	TS	1000	18	21	23	13	19000	19000	4,28	4,28	4,28	17000	8300	12000		17000	17000	13000	8900	17000	4,23	4,23	4,23	4	b
					10000	1	2	4	2																			
2010	1395	Bande de pommes poêlées	Apple based dessert	TS	10000	14	10	14	20	120000	170000	5,08	5,23	5,15	>49000	91000	53000		91000	>49000	110000	68000	110000	4,96	5,04	5,00	4	b
					100000	1	1	2	1																			
2010	1421	Poireaux au jambon	RTRH meal (ham and leeks)	TS	10	0	0	0	0	<10	<10	<1,00	<1,00	<1,00	<10				<10	<10			<10	<1,00	<1,00	<1,00	4	c
					100	0	0	0	0																			
2010	1422	Salade Niçoise	Deli salad	TS	10	0	0	0	0	<10	<10	<1,00	<1,00	<1,00	<10				<10	<10			<10	<1,00	<1,00	<1,00	4	c
					100	0	0	0	0																			
2010	1426	Mousse de fruits	Fruits mousse	TS	10	10	15	15	21	130	190	2,11	2,28	2,20	89				89	120			120	1,95	2,08	2,01	4	b
					100	3	1	1	4																			
2010	**26**	**Macédoine de légumes**	**Vegetables mix**	BPW	10	25	29	26	23	280	240	2,45	2,38	2,41	240	100			240	210	<100		210	2,38	2,32	2,35	4	c
					100	6	1	3	0																			
2010	**49**	**Mouliné neuf légumes déshydraté**	**Dehydrated soup**	BPW	10	BF>300	BF>300	BF>300	BF>300	150	300	2,18*	2,48	2,33*	6800	100			100	5300	<100		<100	2,00	<2,00	<2,00	4	c
					100	1	2	4	2		N'		Ne															
2010	**50**	**Soupe déshydratée légumes variés**	**Dehydrated soup**	BPW	100	55	70	72	62	6300	6900	3,80	3,84	3,82	6800	1200			6800	6000	1400		6000	3,83	3,78	3,81	4	c
					1000	4	10	13	4																			
2018	**70**	**Raisin**	**Grape**	BPW	100	14				1500		3,18		3,18	360	690			360					2,56		2,56	4	a
					1000	2																						
2018	**71**	**Ananas**	**Pineapple**	BPW	10	32				330		2,52		2,52	<10	<100			<10					<1,00		<1,00	4	a
					100	4																						
2018	**72**	**Pêche**	**Peach**	BPW	100	36				3700		3,57		3,57		570	1000		570					2,76		2,76	4	a
					1000	5																						
2018	**73**	**Salade de concombres**	**Cucumbers**	BPW	100	71				6700		3,83		3,83	1200	<100			1200					3,08		3,08	4	c
					1000	3																						
2018	**311**	**Soupe déshydratée 9 légumes**	**Dehydrated vegetable soup**	BPW	1000	23				26000		4,41		4,41	3400	3600			3400					3,53		3,53	4	c
					10000	6																						
2018	448	Graines germées (alfalfa)	Sprouts	BPW	10	BF >300				ND		ND		ND	<10	<100			<10					<1,00		<1,00	4	a
					100	BF >300																						
2018	449	Jeunes pousses	Baby leaves	BPW	10	BF >300				ND		ND		ND	<10	<100			<10					<1,00		<1,00	4	a
					100	BF >300																						
2018	450	Tendres pousses	Baby leaves	BPW	10	BF >300				ND		ND		ND	<10	<100			<10					<1,00		<1,00	4	a
					100	BF >300																						
2018	**591**	**Soupe déshydratée poireau/légumes**	**Dehydrated vegetable soup**	BPW	100	26				2700		3,43		3,43	1200	<100	<1000		1200					3,08		3,08	4	c
					1000	4																						
2018	**899**	**Graines germées (alfalfa, radis, fenouil)**	**Sprouts (alfalfa, radish, fennel)**	BPW	1000	67				68000		4,83		4,83	49000	68000			49000					4,69		4,69	4	a
					10000	8																						
2018	**900**	**Jeunes pousses (red chard, roquette, épinards)**	**Baby leaves (red chard, rocket, spinach)**	BPW	10000	61				620000		5,79		5,79		>490000	450000		450000					5,65		5,65	4	a
					100000	7																						
2018	**901**	**Tendres pousses (mâche, laitue, épinards)**	**Baby leaves (lamb's lettuce, lettuce, spinach)**	BPW	100000	97				10000000		7,00		7,00			>4900000	12000000	12000000					7,08		7,08	4	a
					1000000	13																						
2018	**902**	**Mousse de fraise**	**Strawberry mousse**	BPW	10	4				40		1,60		1,60	<10	<100			<10					<1,00		<1,00	4	b
					100	0				Ne																		
2018	**903**	**Mousse de fraise**	**Strawberry mousse**	BPW	10	12				120		2,08		2,08	33	100			33					1,52		1,52	4	b
					100	1																						
2018	**904**	**Coulis abricot/mangue**	**Apricot/mango coulis**	BPW	100	7				640		2,81		2,81	430	730			430					2,63		2,63	4	b
					1000	0																						

♦ Analyses performed according to the COFRAC accreditation

Year of analysis	N° Sample	Product (French name)	Product	Diluent	Dilution	Reference method: ISO 6888-2♦									Alternative method: TEMPO STA 24 h at 37°C												Category	Type
						Rep1		Rep2		Rep1	Rep2	Rep 1	Rep 2	Mean	Rep 1					Rep 2				Rep 1	Rep 2	Mean		
						Plate a	Plate b	Plate a	Plate b	CFU/g	CFU/g	log CFU/g	log CFU/g	log CFU/g	d 1/40	d 1/400	d 1/4000	d 1/40000	Result	d 1/40	d 1/400	d 1/4000	Result	log CFU/g	log CFU/g	log CFU/g		
2010	1394	Gâteau Normand	Pastry	TS	100	61	60	51	71	6100	5900	3,79	3,77	3,78	1700	1700			1700	1500	1700		1500	3,23	3,18	3,20	5	b
					1000	6	7	4	3																			
2010	1397	Cadre Normand	Pastry	TS	100	37	41	41	61	4000	5000	3,60	3,70	3,65	2900	1900			2900	2900	3900		2900	3,46	3,46	3,46	5	b
					1000	5	6	4	4																			
2010	1425	Spaghettis cuits	RTRH pasta	TS	10	1	10	7	4	59	55	1,77	1,74	1,76	33				33	21			21	1,52	1,32	1,42	5	a
					100	1	1	0	1		Ne		Ne	Ne														
2010	**1562**	**Tagliatelles fraiches**	**Fresh pasta**	BPW	100	23	26	23	30	2500	2700	3,40	3,43	3,41	2600	1400			2600	2200	2600		2200	3,41	3,34	3,38	5	a
					1000	3	4	3	3																			
2010	**1563**	**Spaghettis aux œufs frais**	**Fresh pasta**	BPW	10	2	2	4	3	20	35	1,30	1,54	1,42*	21				21	21			21	1,32	1,32	1,32	5	a
					100	0	1	0	1		Ne		Ne															
2010	1578	Gâteau pomme vanille	Pastry	BPW	100	22	15	22	16	2000	1900	3,30	3,28	3,29	830	430			830	1100	550		1100	2,92	3,04	2,98	5	b
					1000	1	7	1	2																			
2010	**53**	**Poudre pour préparation flan pâtissier**	**Preparation for custard**	BPW	10	2	6	4	9	40	37	1,60	1,57	1,59	21	<100			21	45	<100		45	1,32	1,65	1,49	5	c
2010					100	1	1	0	1	Ne	Ne	Ne	Ne	Ne														
2010	**54**	**Poudre d'œuf entier**	**Whole egg powder**	BPW	100	48	39	46	46	4400	4500	3,64	3,65	3,65	1600	920			1600	1300	<100		1300	3,20	3,11	3,16	5	c
					1000	4	5	3	3																			
2017	**8823**	**Tortilla nature**	**Tortilla**	BPW	100	42				4300		3,63		3,63	3900	730			3900					3,59		3,59	5	a
					1000	5																						
2017	**8824**	**Tortilla oignons**	**Tortilla with onions**	BPW	10	79				740		2,87		2,87	1100	<100			1100					3,04		3,04	5	a
					100	2																						
2017	**8825**	**Tortilla oignon**	**Tortilla with onions**	BPW	100	50				5300		3,72		3,72	12000	710			12000					4,08		4,08	5	a
					1000	8																						
2018	**74**	**Eclair au chocolat**	**Pastry**	BPW	100	84				8100		3,91		3,91	6800	2700			6800					3,83		3,83	5	b
					1000	5																						
2018	**75**	**Chou chantilly**	**Pastry**	BPW	10	23				240		2,38		2,38	180	<100			180					2,26		2,26	5	b
					100	3																						
2018	**312**	**Poudre d'œuf entier**	**Whole egg powder**	BPW	10	0				<10		<1,00		<1,00	<10	<100			<10					<1,00		<1,00	5	c
					100	0																						
2018	**313**	**Poudre de jaune d'œuf**	**Egg yolk powder**	BPW	10	94				940		2,97		2,97	950	<100			950					2,98		2,98	5	c
					100	9																						
2018	**314**	**Poudre de blanc d'œuf**	**Egg white powder**	BPW	100	103				11000		4,04		4,04	12000	1900			12000					4,08		4,08	5	c
					1000	18																						
2018	**592**	**Poudre d'œuf entier**	**Whole egg powder**	BPW	10	77				780		2,89		2,89	100	100	<1000		100					2,00		2,00	5	c
					100	9																						

♦ Analyses performed according to the COFRAC accreditation

Year of analysis	N° Sample	Product (French name)	Product	Diluent	Dilution	FEED																					Category	Type
						Reference method: ISO 6888-2♦									Alternative method: TEMPO STA 24 h at 37°C													
						Rep1		Rep2		Rep1	Rep2	Rep 1	Rep 2	Mean	Rep 1					Rep 2				Rep 1	Rep 2	Mean		
						Plate a	Plate b	Plate a	Plate b	CFU/g	CFU/g	log CFU/g	log CFU/g	log CFU/g	d 1/40	d 1/400	d 1/4000	d 1/40000	Result	d 1/40	d 1/400	d 1/4000	Result	log CFU/g	log CFU/g	log CFU/g		
2010	**1569**	**Terrine de saumon pour chat**	**Terrine for cat**	BPW	10	18	37	22	16	280	190	2,45	2,28	2,36	21				21	21			21	1,32	1,32	1,32	6	a
					100	3	3	4	0																			
2010	**1571**	**Croquettes au poulet pour chien**	**Pellets for dog**	BPW	10	13	12	16	13	120	160	2,08	2,20	2,14	120				120	140			140	2,08	2,15	2,11	6	b
					100	0	1	3	2																			
2010	**1572**	**Croquettes thon, saumon, légumes pour chat**	**Pellets for cat**	BPW	100	10	14	16	10	1200	1500	3,08	3,18	3,13	530	<100			530	500	<100		500	2,72	2,70	2,71	6	b
					1000	1	1	4	3																			
2010	**30**	**Saucisson pour chien**	**Sausage for dog**	BPW	100	66	59	91	72	6200	8100	3,79	3,91	3,85	11000	6400			11000	6800	3600		6800	4,04	3,83	3,94	6	a
					1000	8	4	9	7																			
2010	**33**	**Pâtée pour chien**	**Pâté for dog**	BPW	10	5	7	5	4	60	45	1,78	1,65	1,72	<10	<100			<10	10	<100		10	<1,00	1,00	<1,00	6	a
					100	2	1	0	1	Ne	Ne	Ne	Ne	Ne														
2010	**34**	**Terrine pour chat au lapin**	**Terrine for cat**	BPW	10	29	18	16	35	240	250	2,38	2,40	2,39	120	330			120	250	100		250	2,08	2,40	2,24	6	a
					100	1	4	2	2																			
2010	**35**	**Boulettes pour chien**	**Balls for dog**	BPW	100	36	29	35	29	3300	3100	3,52	3,49	3,50	4100	2600			4100	3400	3300		3400	3,61	3,53	3,57	6	a
					1000	6	2	2	2																			
2010	**44**	**Croquettes pour chat au poisson**	**Pellets for cat**	BPW	10	BF>300	BF>300	BF>300	BF>300	250	150	2,40	2,18	2,29*	10	<100			10	360	<100		360	1,00	2,56	1,78	6	b
					100	2	3	1	2																			
2010	**47**	**Croquettes pour chat**	**Pellets for cat**	BPW	100	61	50	89	78	5500	8200	3,74	3,91	3,83	5000	1100			5000	4700	1600		4700	3,70	3,67	3,69	6	b
					1000	6	5	8	6																			
2010	**48**	**Fines croquettes pour chat**	**Pellets for cat**	BPW	10000	33	26	32	37	290000	350000	5,46	5,54	5,50		250000	43000		250000		150000	58000	150000	5,40	5,18	5,29	6	b
					100000	3	2	6	2																			
2010	**56**	**Croquettes au poisson pour chat**	**Pellets for cat**	BPW	10	75	69	76	76	700	760	2,85	2,88	2,86	330	100			330	480	330		480	2,52	2,68	2,60	6	b
					100	2	8	7	8																			
2010	**244**	**Pâté pour chien au saumon**	**Pâté for dog**	BPW	100	61	69	69	68	6600	6600	3,82	3,82	3,82	3100	9000			3100	4800	4900		4800	3,49	3,68	3,59	6	a
					1000	5	10	5	4										(a)				(a)					
2010	**245**	**Timbale pour chien bœuf et petits légumes**	**Terrine for dog**	BPW	10	54	82	52	66	690	630	2,84	2,80	2,82	360	<100			360	260	2100		260	2,56	2,41	2,49	6	a
					100	4	11	11	10										(a)				(a)					
2010	**246**	**Terrine pour chien bœuf et légumes**	**Terrine for dog**	BPW	10	11	27	18	16	210	170	2,32	2,23	2,28	86	100			86	99	<100		99	1,93	2,00	1,97	6	a
					100	3	5	3	0										(a)				(a)					
2010	**247**	**Terrine pour chien au bœuf**	**Terrine for dog**	BPW	100	48	52	68	52	5000	6100	3,70	3,79	3,74	7800	4900			7800	11000	4200		11000	3,89	4,04	3,97	6	a
					1000	4	6	6	8										(a)				(a)					
2010	**248**	**Terrine pour chat au bœuf**	**Terrine for cat**	BPW	10	11	7	11	14	86	140	1,93	2,15	2,04	86	100			86	55	<100		55	1,93	1,74	1,84	6	a
					100	0	1	2	4										(a)				(a)					
2010	**249**	**Terrine pour chat truite et cabillaud**	**Terrine for cat**	BPW	100	40	47	29	40	4300	3600	3,63	3,56	3,59	3400	1800			3400	2400	4300		2400	3,53	3,38	3,46	6	a
					1000	3	4	7	4										(a)				(a)					
2010	**250**	**Terrine pour chat au bœuf**	**Terrine for cat**	BPW	10	78	100	99	86	930	920	2,97	2,96	2,97	730	570			730	240	210		240	2,86	2,38	2,62	6	a
					100	12	15	7	11										(a)				(a)					
2010	**251**	**Terrine pour chat au saumon**	**Terrine for cat**	BPW	10	50	72	88	63	640	730	2,81	2,86	2,83	210	330			210	300	1000		300	2,32	2,48	2,40	6	a
					100	11	7	5	5										(a)				(a)					

♦ Analyses performed according to the COFRAC accreditation

MEAT PRODUCTS																			
Year of analysis	N° Sample	Product (French name)	Product	Diluent	Dilution	Reference method: ISO 6888-2♦	Alternative method : TEMPO STA										Category	Type
							24 h at 37°C + 24 h at 5°C ± 3°C					24h at 37°C + 48 h at 5°C ± 3°C						
						Mean	Rep 1	Rep 2	Rep 1	Rep 2	Mean	Rep 1	Rep 2	Rep 1	Rep 2	Mean		
						log CFU/g	Result	Result	log CFU/g	log CFU/g	log CFU/g	Result	Result	log CFU/g	log CFU/g	log CFU/g		
2010	1239	Jambon sec supérieur	Low moisture ham	TS	10	1,87	89	71	1,95	1,85	1,90	89	71	1,95	1,85	1,90	1	b
					100													
2010	1242	Haché de porc	Ground pork	TS	10	1,65	31	33	1,49	1,52	1,50	31	33	1,49	1,52	1,50	1	a
					100	Ne												
2010	1261	Morceau de poule avec peau	Hen meat	TS	10	1,18*	10	<10	1,00	<1,00	1,00	10	<10	1,00	<1,00	1,00	1	a
					100													
2010	1262	Peau de poule	Hen skin	TS	10	1,91	86	71	1,93	1,85	1,89	86	71	1,93	1,85	1,89	1	a
					100	Ne												
2010	1263	Lamelles de jambon cru	Sliced low moisture ham	TS	10	2,18*	1400	190	3,15	2,28	2,71	1400	190	3,15	2,28	2,71	1	b
					100													
2010	1264	Jambon cru	Low moisture ham	TS	10	<2,00	<10	<10	<1,00	<1,00	<1,00	<10	<10	<1,00	<1,00	<1,00	1	b
					100													
2010	1385	Steak de cheval	Horse meat	TS	10	2,69	480	500	2,68	2,70	2,69	480	500	2,68	2,70	2,69	1	a
					100													
2010	1386	Filet de bœuf cru	Raw beef meat	TS	10	2,14	120	73	2,08	1,86	1,97	120	73	2,08	1,86	1,97	1	a
					100													
2010	1387	Foie de porc	Pork liver	TS	100	3,97	9100	11000	3,96	4,04	4,00	9100	11000	3,96	4,04	4,00	1	a
					1000													
2010	1388	Jambon de Bayonne	Low moisture ham	TS	10	2,42*	59	150	1,77	2,18	1,97	59	150	1,77	2,18	1,97	1	b
					100													
2010	1389	VSM de poulet 365285	Poultry ground meat	TS	10	2,40	210	170	2,32	2,23	2,28	210	170	2,32	2,23	2,28	1	a
					100													
2010	1418	Saucisson sec	Low moisture sausage	TS	1000	4,77	37000	37000	4,57	4,57	4,57	37000	37000	4,57	4,57	4,57	1	b
					10000													
2010	1419	Salade jambon cru mozzarella	Deli salad (ham)	TS	10	<1,00	<10	<10	<1,00	<1,00	<1,00	<10	10	<1,00	<1,00	<1,00	1	c
					100													
2010	1457	Chipolatas	Sausages	TS	10	1,80	59	110	1,77	2,04	1,91	59	110	1,77	2,04	1,91	1	b
					100	Ne												
2010	1458	Saucisse au poivre	Sausages	TS	10	1,84	71	21	1,85	1,32	1,59	71	21	1,85	1,32	1,59	1	b
					100													
2010	1459	Merguez	Merguez	TS	10	1,86	69	44	1,84	1,64	1,74	69	44	1,84	1,64	1,74	1	b
					100	Ne												
2010	1481	Escalope viennoise	RTC veal meat	TS	10	1,57	43	44	1,63	1,64	1,64	43	44	1,63	1,64	1,64	1	c
					100	Ne												
2010	1482	Steak haché assaisonné aux herbes	Seasoned ground beef	TS	10	2,27	140	220	2,15	2,34	2,24	140	220	2,15	2,34	2,24	1	c
					100													
2010	1485	Saucisses de Toulouse	Sausages	TS	10	2,06	160	150	2,20	2,18	2,19	160	150	2,20	2,18	2,19	1	b
					100													
2010	1574	VSM de poulet	Ground chicken meat	BPW	100	3,16	1800	790	3,26	2,90	3,08	1800	790	3,26	2,90	3,08	1	a
					1000													
2010	1575	Merguez	Merguez	BPW	10	0,70*	<10	<10	<1,00	<1,00	<1,00	<10	<10	<1,00	<1,00	<1,00	1	b
					100													
2010	1576	Merguez	Merguez	BPW	1000	4,20	3100	300	3,49	2,48	2,98	3100	3700	3,49	3,57	3,53	1	b
					10000													
2010	**42**	**Fond de volaille**	**Culinary product**	BPW	10	2,97	540	320	2,73	2,51	2,62	540	320	2,73	2,51	2,62	1	c
					100													
2010	**43**	**Fond de veau**	**Culinary product**	BPW	100	4,30	25000	11000	4,40	4,04	4,22	25000	11000	4,40	4,04	4,22	1	c
					1000	N'												
2017	8585	Cordon bleu de dinde	Ready to reheat food	BPW	10	<1,00	<10		<1,00		<1,00	<10		<1,00		<1,00	1	c
					100													
2018	**62**	**Cordon bleu**	**Cordon bleu (processed meat)**	BPW	10000	6,11	1200000		6,08		6,08	1200000		6,08		6,08	1	c
					100000	N'												

♦ Analyses performed according to the COFRAC accreditation

Year of analysis	N° Sample	Product (French name)	Product	Diluent	Dilution	Reference method: ISO 6888-2♦	Alternative method : TEMPO STA										Category	Type
							24 h at 37°C + 24 h at 5°C ± 3°C					24h at 37°C + 48 h at 5°C ± 3°C						
						Mean	Rep 1	Rep 2	Rep 1	Rep 2	Mean	Rep 1	Rep 2	Rep 1	Rep 2	Mean		
						log CFU/g	Result	Result	log CFU/g	log CFU/g	log CFU/g	Result	Result	log CFU/g	log CFU/g	log CFU/g		
2010	1240	Reblochon au lait cru	Raw milk cheese	TS	100 1000	3,75	9100	12000	3,96	4,08	4,02	9100	12000	3,96	4,08	4,02	2	a
2010	1241	Morbier AOC lait cru	Raw milk cheese	TS	1000 10000	4,48	49000	30000	4,69	4,48	4,58	49000	19000	4,69	4,28	4,48	2	a
2010	1323	Fromage N°2	Cheese	TS	100 1000	3,17	480	790	2,68	2,90	2,79	480	790	2,68	2,90	2,79	2	a
2010	1324	Fromage N°10	Cheese	TS	10 100	<1,00	<10	<10	<1,00	<1,00	<1,00	<10	<10	<1,00	<1,00	<1,00	2	a
2010	1325	Fromage 34-1	Cheese	TS	1000 10000	4,15	7800	12000	3,89	4,08	3,99	7800	12000	3,89	4,08	3,99	2	a
2010	1326	Fromage blanc	White cheese	TS	100 1000	3,52	2100	1700	3,32	3,23	3,28	2100	1700	3,32	3,23	3,28	2	a
2010	1328	Reblochon au lait cru	Raw milk cheese	TS	100 1000	4,03 N'	9100	12000	3,96	4,08	4,02	9100	12000	3,96	4,08	4,02	2	a
2010	1332	Reblochon	Cheese	TS	100 1000	3,71	9100	7800	3,96	3,89	3,93	9100	7800	3,96	3,89	3,93	2	a
2010	1337	Lait cru	Raw milk	TS	10 100	2,83	810	830	2,91	2,92	2,91	810	830	2,91	2,92	2,91	2	b
2010	1338	Gros lait fermier	Fermented milk	TS	10 100	2,39	210	300	2,32	2,48	2,40	210	300	2,32	2,48	2,40	2	a
2010	1384	Fromage de chèvre cendré	Goat milk cheese	TS	100 1000	ND	15000	9100	4,18	3,96	4,07	15000	9100	4,18	3,96	4,07	2	a
2010	1486	Lait cru	Raw milk	TS	10 100	2,98	950	570	2,98	2,76	2,87	950	570	2,98	2,76	2,87	2	b
2010	**1573**	**Poudre de lait**	**Milk powder**	BPW	10 100	1,64 Ne	33	99	1,52	2,00	1,76	33	99	1,52	2,00	1,76	2	c
2010	1577	Crème glacée	Ice cream	BPW	10 100	1,72 Ne	81	10	1,91	1,00	1,45	81	10	1,91	1,00	1,45	2	c
2010	**51**	**Poudre de lait**	**Milk powder**	BPW	10 100	2,18*	57	43	1,76	1,63	1,69	57	43	1,76	1,63	1,69	2	c
2010	**52**	**Poudre de lait**	**Milk powder**	BPW	100 1000	3,47	1600	1700	3,20	3,23	3,22	1600	1800	3,20	3,26	3,23	2	c
2017	8588	Riz au lait	Rice pudding	BPW	10 100	<1,00	<10		<1,00		<1,00	<10		<1,00		<1,00	2	c
2017	8589	Semoule au lait	Semolina pudding	BPW	10 100	<1,00	<10		<1,00		<1,00	<10		<1,00		<1,00	2	c
2017	8590	Lait cru	Raw milk	BPW	10 100	1,00*	<10		<1,00		<1,00	<10		<1,00		<1,00	2	b
2017	8591	Lait en poudre	Milk powder	BPW	10 100	<1,00	<10		<1,00		<1,00	<10		<1,00		<1,00	2	c
2017	8592	Lait en poudre	Milk powder	BPW	10 100	1,00*	<10		<1,00		<1,00	<10		<1,00		<1,00	2	c
2017	**8826**	**Lait en poudre**	**Milk powder**	BPW	100 1000	3,88	30000		4,48		4,48	30000		4,48		4,48	2	c
2018	**76**	**Panna cotta**	**Panna cotta**	BPW	100 1000	3,62	5300		3,72		3,72	5800		3,76		3,76	2	c
2018	89	Lait cru	Raw cow milk	BPW	100 1000	<2,00	530		2,72		2,72	530		2,72		2,72	2	b
2018	90	Lait cru	Raw cow milk	BPW	10 100	<1,00	190		2,28		2,28	190		2,28		2,28	2	b

♦ Analyses performed according to the COFRAC accreditation

DAIRY PRODUCTS																			
Year of analysis	N° Sample	Product (French name)	Product	Diluent	Dilution	Reference method: ISO 6888-2♦	Alternative method : TEMPO STA										Category	Type
							24 h at 37°C + 24 h at 5°C ± 3°C					24h at 37°C + 48 h at 5°C ± 3°C						
						Mean	Rep 1	Rep 2	Rep 1	Rep 2	Mean	Rep 1	Rep 2	Rep 1	Rep 2	Mean		
						log CFU/g	Result	Result	log CFU/g	log CFU/g	log CFU/g	Result	Result	log CFU/g	log CFU/g	log CFU/g		
2018	91	Lait cru	Raw cow milk	BPW	100	<2,00	55		1,74		1,74	55		1,74		1,74	2	b
					1000													
2018	445	Lait cru	Raw milk	BPW	10	ND	<10		<1,00		<1,00	<10		<1,00		<1,00	2	b
					100													
2018	446	Lait cru	Raw milk	BPW	10	1,00*	<10		1,00		1,00	10		1,00		1,00	2	b
					100													
2018	447	Lait cru	Raw milk	BPW	10	<1,00	<10		<1,00		<1,00	<10		<1,00		<1,00	2	b
					100													
2018	**895**	**Lait cru**	**Raw milk**	BPW	1000	4,86	78000		4,89		4,89	78000		4,89		4,89	2	b
					10000													
2018	**896**	**Lait cru**	**Raw milk**	BPW	10000	5,87	910000		5,96		5,96	910000		5,96		5,96	2	b
					100000													
2018	**897**	**Lait cru**	**Raw milk**	BPW	1000	5,04	49000		4,69		4,69	49000		4,69		4,69	2	b
					10000													
2018	**898**	**Lait cru**	**Raw milk**	BPW	10000	5,94	>490000		>5,69		>5,69	>490000		>5,69		>5,69	2	b
					100000													

SEAFOOD PRODUCTS																			
Year of analysis	N° Sample	Product (French name)	Product	Diluent	Dilution	Reference method: ISO 6888-2♦	Alternative method : TEMPO STA										Category	Type
							24 h at 37°C + 24 h at 5°C ± 3°C					24h at 37°C + 48 h at 5°C ± 3°C						
						Mean	Rep 1	Rep 2	Rep 1	Rep 2	Mean	Rep 1	Rep 2	Rep 1	Rep 2	Mean		
						log CFU/g	Result	Result	log CFU/g	log CFU/g	log CFU/g	Result	Result	log CFU/g	log CFU/g	log CFU/g		
2010	1329	Filet de merlan	Herring fillet	TS	10	2,30	240	190	2,38	2,28	2,33	210	190	2,32	2,28	2,30	3	a
					100													
2010	1382	Mousse avocat, crevetets, moules	Vegetables based preparation	TS	10	<1,00	<10	<10	<1,00	<1,00	<1,00	<10	<10	<1,00	<1,00	<1,00	3	c
					100													
2010	1383	Filet de Mérou	Fish fillet	TS	10	0,70*	<10	<10	<1,00	<1,00	<1,00	<10	<10	<1,00	<1,00	<1,00	3	a
					100													
2010	1423	Gratin de poisson	RTRH (fish)	TS	100	3,94	9100	12000	3,96	4,08	4,02	9100	12000	3,96	4,08	4,02	3	c
					1000													
2010	1424	Rillettes de poisson	Fish rillettes	TS	10	<1,00	<10	<10	<1,00	<1,00	<1,00	<10	<10	<1,00	<1,00	<1,00	3	c
					100													
2010	1456	Thon au cumin	Ready toeat food	TS	10	<1,00	<10	<10	<1,00	<1,00	<1,00	<10	<10	<1,00	<1,00	<1,00	3	c
					100													
2010	**1561**	**Pavés de saumon**	**Salmon**	BPW	10	2,45	1100	570	3,04	2,76	2,90	1100	460	3,04	2,66	2,85	3	a
					100													
2010	**1564**	**Filets de hareng fumés**	**Smoked herring**	BPW	100	<2,00	59	45	1,77	1,65	1,71	59	45	1,77	1,65	1,71	3	b
					1000													
2010	**1565**	**Pavé de saumon**	**Salmon**	BPW	10	1,45*	10	10	1,00	1,00	1,00	10	10	1,00	1,00	1,00	3	a
					100													
2010	**1567**	**Pavé de lieu sauce citron**	**RTRH fish**	BPW	100	3,79	7800	7800	3,89	3,89	3,89	5500	4100	3,74	3,61	3,68	3	c
					1000													
2010	**1568**	**Rillettes de saumon**	**Salmon rillettes**	BPW	10	2,11	110	180	2,04	2,26	2,15	110	180	2,04	2,26	2,15	3	c
					100													
2010	**27**	**Saumon fumé**	**Smoked salmon**	BPW	100	3,67	4000	3700	3,60	3,57	3,59	4000	3700	3,60	3,57	3,59	3	b
					1000													
2010	**28**	**Truite fumée**	**Smoked trout**	BPW	100	3,94	6800	11000	3,83	4,04	3,94	6800	11000	3,83	4,04	3,94	3	b
					1000													
2010	**31**	**Pavé de saumon surgelé**	**Frozen salmon**	BPW	10	1,77	<10	21	<1,00	1,32	1,32	<10	21	<1,00	1,32	<1,16	3	a
					100	Ne												
2010	**32**	**Steak de thon surgelé**	**Frozen tuna**	BPW	100	3,55	3700	6000	3,57	3,78	3,67	3700	6000	3,57	3,78	3,67	3	a
					1000													
2010	**45**	**Soupe de pêcheur déshydratée**	**Dehydrated soup**	BPW	1000	4,61	25000	17000	4,40	4,23	4,31	25000	17000	4,40	4,23	4,31	3	c
					10000													
2010	**46**	**Fumet de poisson déshydraté**	**Dehydrated culinary product**	BPW	1000	5,06	53000	120000	4,72	5,08	4,90	53000	120000	4,72	5,08	4,90	3	c
					10000													
2010	**57**	**Fumet de poisson**	**Culinary product**	BPW	10000	5,49	150000	120000	5,18	5,08	5,13	150000	120000	5,18	5,08	5,13	3	c
					100000													
2017	8586	Harengs fumés au naturel	Smoked herring	BPW	10	<1,00	<10		<1,00		<1,00	<10		<1,00		<1,00	3	b
					100													
2017	8587	Lardons de saumon fumé	Smoked salmon	BPW	10	<1,00	<10		<1,00		<1,00	<10		<1,00		<1,00	3	b
					100													
2018	**63**	**Harengs fumés**	**Smoked herring**	BPW	100	3,70	5500		3,74		3,74	5500		3,74		3,74	3	b
					1000													
2018	**64**	**Saumon fumé**	**Smoked salmon**	BPW	1000	4,76	78000		4,89		4,89	78000		4,89		4,89	3	b
					10000													
2018	**65**	**Filets de maquereau fumés**	**Smoked mackerel**	BPW	1000	5,38	120000		5,08		5,08	120000		5,08		5,08	3	b
					10000	N'												
2018	**401**	**Filet de bar**	**Fish fillet**	BPW	100	3,94	12000		4,08		4,08	12000		4,08		4,08	3	a
					1000													

♦ Analyses performed according to the COFRAC accreditation

FRUIT AND VEGETABLE																		
Year of analysis	N° Sample	Product (French name)	Product	Diluent	Dilution	Reference method: ISO 6888-2♦	Alternative method : TEMPO STA										Category	Type
							24 h at 37°C + 24 h at 5°C ± 3°C					24h at 37°C + 48 h at 5°C ± 3°C						
						Mean	Rep 1	Rep 2	Rep 1	Rep 2	Mean	Rep 1	Rep 2	Rep 1	Rep 2	Mean		
						log CFU/g	Result	Result	log CFU/g	log CFU/g	log CFU/g	Result	Result	log CFU/g	log CFU/g	log CFU/g		
2010	1333	Salade poulet, œufs, crudités	Deli salad	TS	10	1,40*	21	<10	1,32	<1,00	1,32	21	<10	1,32	<1,00	1,32	4	c
					100													
2010	1334	Salade céleri, anchois	Deli salad	TS	10	<1,00	<10	<10	<1,00	<1,00	<1,00	<10	<10	<1,00	<1,00	<1,00	4	c
					100													
2010	1381	Salade piémontaise	Deli salad	TS	10	1,70	33	73	1,52	1,86	1,69	33	73	1,52	1,86	1,69	4	c
					100	Ne												
2010	1393	Pommes poêlées à la vanille	Apple based dssert	TS	1000	4,28	17000	17000	4,23	4,23	4,23	17000	17000	4,23	4,23	4,23	4	b
					10000													
2010	1395	Bande de pommes poêlées	Apple based dssert	TS	10000	5,15	91000	110000	4,96	5,04	5,00	91000	110000	4,96	5,04	5,00	4	b
					100000													
2010	1421	Poireaux au jambon	RTRH meal (ham and leeks)	TS	10	<1,00	<10	<10	<1,00	<1,00	<1,00	<10	<10	<1,00	<1,00	<1,00	4	c
					100													
2010	1422	Salade Niçoise	Deli salad	TS	10	<1,00	<10	<10	<1,00	<1,00	<1,00	<10	<10	<1,00	<1,00	<1,00	4	c
					100													
2010	1426	Mousse de fruits	Fruits mousse	TS	10	2,20	89	120	1,95	2,08	2,01	89	120	1,95	2,08	2,01	4	b
					100													
2010	**26**	**Macédoine de légumes**	**Vegetables mix**	BPW	10	2,41	240	210	2,38	2,32	2,35	240	210	2,38	2,32	2,35	4	c
					100													
2010	**49**	**Mouliné neuf légumes déshydraté**	**Dehydrated soup**	BPW	10	2,33*	100	<100	2,00	<2,00	<2,00	100	<100	2,00	<2,00	<2,00	4	c
					100													
2010	**50**	**Soupe déshydratée légumes variés**	**Dehydrated soup**	BPW	100	3,82	6800	4500	3,83	3,65	3,74	6800	4500	3,83	3,65	3,74	4	c
					1000													
2018	**70**	**Raisin**	**Grape**	BPW	100	3,18	360		2,56		2,56	360		2,56		2,56	4	a
					1000													
2018	**71**	**Ananas**	**Pineapple**	BPW	10	2,52	<10		<1,00		<1,00	<10		<1,00		<1,00	4	a
					100													
2018	**72**	**Pêche**	**Peach**	BPW	100	3,57	710		2,85		2,85	570		2,76		2,76	4	a
					1000													
2018	**73**	**Salade de concombres**	**Cucumbers**	BPW	100	3,83	1200		3,08		3,08	1200		3,08		3,08	4	c
					1000													
2018	**311**	**Soupe déshydratée 9 légumes**	**Dehydrated vegetable soup**	BPW	1000	4,41	3400		3,53		3,53	3400		3,53		3,53	4	c
					10000													
2018	448	Graines germées (alfalfa)	Sprouts	BPW	10	ND	<10		<1,00		<1,00	<10		<1,00		<1,00	4	a
					100													
2018	449	Jeunes pousses	Baby leaves	BPW	10	ND	<10		<1,00		<1,00	<10		<1,00		<1,00	4	a
					100													
2018	450	Tendres pousses	Baby leaves	BPW	10	ND	<10		<1,00		<1,00	<10		<1,00		<1,00	4	a
					100													
2018	**591**	**Soupe déshydratée poireau/légumes**	**Dehydrated vegetable soup**	BPW	100	3,43	1200		3,08		3,08	1200		3,08		3,08	4	c
					1000													
2018	**899**	**Graines germées (alfalfa, radis, fenouil)**	**Sprouts (alfalfa, radish, fennel)**	BPW	1000	4,83	49000		4,69		4,69	49000		4,69		4,69	4	a
					10000													
2018	**900**	**Jeunes pousses (red chard, roquette, épinards)**	**Baby leaves (red chard, rocket, spinach)**	BPW	10000	5,79	450000		5,65		5,65	450000		5,65		5,65	4	a
					100000													
2018	**901**	**Tendres pousses (mâche, laitue, épinards)**	**Baby leaves (lamb's lettuce, lettuce, spinach)**	BPW	100000	7,00	12000000		7,08		7,08	12000000		7,08		7,08	4	a
					1000000													
2018	**902**	**Mousse de fraise**	**Strawberry mousse**	BPW	10	1,60	<10		<1,00		<1,00	<10		<1,00		<1,00	4	b
					100													
2018	**903**	**Mousse de fraise**	**Strawberry mousse**	BPW	10	2,08	33		1,52		1,52	33		1,52		1,52	4	b
					100													
2018	**904**	**Coulis abricot/mangue**	**Apricot/mango coulis**	BPW	100	2,81	430		2,63		2,63	430		2,63		2,63	4	b
					1000													

♦ Analyses performed according to the COFRAC accreditation

	EGG PRODUCTS																	
Year of analysis	N° Sample	Product (French name)	Product	Diluent	Dilution	Reference method: ISO 6888-2♦	Alternative method : TEMPO STA										Category	Type
							24 h at 37°C + 24 h at 5°C ± 3°C					24h at 37°C + 48 h at 5°C ± 3°C						
						Mean	Rep 1	Rep 2	Rep 1	Rep 2	Mean	Rep 1	Rep 2	Rep 1	Rep 2	Mean		
						log CFU/g	Result	Result	log CFU/g	log CFU/g	log CFU/g	Result	Result	log CFU/g	log CFU/g	log CFU/g		
2010	1394	Gâteau Normand	Pastry	TS	100 1000	3,78	1700	1500	3,23	3,18	3,20	1700	1500	3,23	3,18	3,20	5	b
2010	1397	Cadre Normand	Pastry	TS	100 1000	3,65	2900	2900	3,46	3,46	3,46	2900	2900	3,46	3,46	3,46	5	b
2010	1425	Spaghettis cuits	RTRH pasta	TS	10 100	1,76 Ne	33	21	1,52	1,32	1,42	33	21	1,52	1,32	1,42	5	a
2010	**1562**	**Tagliatelles fraiches**	**Fresh pasta**	BPW	100 1000	3,41	2600	2200	3,41	3,34	3,38	2600	2200	3,41	3,34	3,38	5	a
2010	**1563**	**Spaghettis aux œufs frais**	**Fresh pasta**	BPW	10 100	1,42*	21	21	1,32	1,32	1,32	21	21	1,32	1,32	1,32	5	a
2010	1578	Gâteau pomme vanille	Pastry	BPW	100 1000	3,29	830	1100	2,92	3,04	2,98	830	1100	2,92	3,04	2,98	5	b
2010	**53**	**Poudre pour préparation flan pâtissier**	**Preparation for custard**	BPW	10 100	1,59 Ne	21	45	1,32	1,65	1,49	21	45	1,32	1,65	1,49	5	c
2010	**54**	**Poudre d'œuf entier**	**Whole egg powder**	BPW	100 1000	3,65	1600	1300	3,20	3,11	3,16	1600	1300	3,20	3,11	3,16	5	c
2017	**8823**	**Tortilla nature**	**Tortilla**	BPW	100 1000	3,63	2700		3,43		3,43	2400		3,38		3,38	5	a
2017	**8824**	**Tortilla oignons**	**Tortilla with onions**	BPW	10 100	2,87	780		2,89		2,89	730		2,86		2,86	5	a
2017	**8825**	**Tortilla oignon**	**Tortilla with onions**	BPW	100 1000	3,72	12000		4,08		4,08	11000		4,04		4,04	5	a
2018	**74**	**Eclair au chocolat**	**Pastry**	BPW	100 1000	3,91	6800		3,83		3,83	6800		3,83		3,83	5	b
2018	**75**	**Chou chantilly**	**Pastry**	BPW	10 100	2,38	180		2,26		2,26	160		2,20		2,20	5	b
2018	**312**	**Poudre d'œuf entier**	**Whole egg powder**	BPW	10 100	<1,00	<10		<1,00		<1,00	10		1,00		1,00	5	c
2018	**313**	**Poudre de jaune d'œuf**	**Egg yolk powder**	BPW	10 100	2,97	950		2,98		2,98	950		2,98		2,98	5	c
2018	**314**	**Poudre de blanc d'œuf**	**Egg white powder**	BPW	100 1000	4,04	12000		4,08		4,08	12000		4,08		4,08	5	c
2018	**592**	**Poudre d'œuf entier**	**Whole egg powder**	BPW	10 100	2,89	160		2,20		2,20	200		2,30		2,30	5	c

♦ Analyses performed according to the COFRAC accreditation

FEED																		
Year of analysis	N° Sample	Product (French name)	Product	Diluent	Dilution	Reference method: ISO 6888-2♦	Alternative method : TEMPO STA										Category	Type
							24 h at 37°C + 24 h at 5°C ± 3°C					24h at 37°C + 48 h at 5°C ± 3°C						
						Mean	Rep 1	Rep 2	Rep 1	Rep 2	Mean	Rep 1	Rep 2	Rep 1	Rep 2	Mean		
						log CFU/g	Result	Result	log CFU/g	log CFU/g	log CFU/g	Result	Result	log CFU/g	log CFU/g	log CFU/g		
2010	**1569**	**Terrine de saumon pour chat**	**Terrine for cat**	BPW	10	2,36	21	21	1,32	1,32	1,32	21	21	1,32	1,32	1,32	6	a
					100													
2010	**1571**	**Croquettes au poulet pour chien**	**Pellets for dog**	BPW	10	2,14	120	180	2,08	2,26	2,17	120	140	2,08	2,15	2,11	6	b
					100													
2010	**1572**	**Croquettes thon, saumon, légumes pour chat**	**Pellets for cat**	BPW	100	3,13	530	640	2,72	2,81	2,77	530	580	2,72	2,76	2,74	6	b
					1000													
2010	**30**	**Saucisson pour chien**	**Sausage for dog**	BPW	100	3,85	11000	6800	4,04	3,83	3,94	11000	6800	4,04	3,83	3,94	6	a
					1000													
2010	**33**	**Pâtée pour chien**	**Pâté for dog**	BPW	10	1,72	<10	10	<1,00	1,00	1,00	<10	10	<1,00	1,00	<1,00	6	a
					100	Ne												
2010	**34**	**Terrine pour chat au lapin**	**Terrine for cat**	BPW	10	2,39	120	250	2,08	2,40	2,24	120	250	2,08	2,40	2,24	6	a
					100													
2010	**35**	**Boulettes pour chien**	**Balls for dog**	BPW	100	3,50	4100	3400	3,61	3,53	3,57	4100	3400	3,61	3,53	3,57	6	a
					1000													
2010	**44**	**Croquettes pour chat au poisson**	**Pellets for cat**	BPW	10	2,29*	10	120	1,00	2,08	1,54	10	120	1,00	2,08	1,54	6	b
					100													
2010	**47**	**Croquettes pour chat**	**Pellets for cat**	BPW	100	3,83	4000	4700	3,60	3,67	3,64	4000	4700	3,60	3,67	3,64	6	b
					1000													
2010	**48**	**Fines croquettes pour chat**	**Pellets for cat**	BPW	10000	5,50	250000	150000	5,40	5,18	5,29	250000	82000	5,40	4,91	5,16	6	b
					100000													
2010	**56**	**Croquettes au poisson pour chat**	**Pellets for cat**	BPW	10	2,86	330	480	2,52	2,68	2,60	330	480	2,52	2,68	2,60	6	b
					100													
2010	**244**	**Pâté pour chien au saumon**	**Pâté for dog**	BPW	100	3,82	3100	4800	3,49	3,68	3,59	3100	4800	3,49	3,68	3,59	6	a
					1000		(a)	(a)				(a)	(a)					
2010	**245**	**Timbale pour chien bœuf et petits légumes**	**Terrine for dog**	BPW	10	2,82	360	260	2,56	2,41	2,49	360	260	2,56	2,41	2,49	6	a
					100		(a)	(a)				(a)	(a)					
2010	**246**	**Terrine pour chien bœuf et légumes**	**Terrine for dog**	BPW	10	2,28	86	99	1,93	2,00	1,97	86	99	1,93	2,00	1,97	6	a
					100		(a)	(a)				(a)	(a)					
2010	**247**	**Terrine pour chien au bœuf**	**Terrine for dog**	BPW	100	3,74	7800	11000	3,89	4,04	3,97	7800	11000	3,89	4,04	3,97	6	a
					1000		(a)	(a)				(a)	(a)					
2010	**248**	**Terrine pour chat au bœuf**	**Terrine for cat**	BPW	10	2,04	86	55	1,93	1,74	1,84	86	55	1,93	1,74	1,84	6	a
					100		(a)	(a)				(a)	(a)					
2010	**249**	**Terrine pour chat truite et cabillaud**	**Terrine for cat**	BPW	100	3,59	3400	2400	3,53	3,38	3,46	3100	2400	3,49	3,38	3,44	6	a
					1000		(a)	(a)				(a)	(a)					
2010	**250**	**Terrine pour chat au bœuf**	**Terrine for cat**	BPW	10	2,97	730	240	2,86	2,38	2,62	730	240	2,86	2,38	2,62	6	a
					100		(a)	(a)				(a)	(a)					
2010	**251**	**Terrine pour chat au saumon**	**Terrine for cat**	BPW	10	2,83	240	300	2,38	2,48	2,43	210	260	2,32	2,41	2,37	6	a
					100		(a)	(a)				(a)	(a)					

♦ Analyses performed according to the COFRAC accreditation

Appendix 5 - Relative trueness study: calculations

			TEMPO STA 24h at 37°C									
			Log CFU/g				Alternative method					
Category	Type	N° sample	Reference method	Alternative method	Average	Difference	<4 CFU/ plate	<or> threshold corrected values	Average <4 CFU/ plate	Difference <4 CFU/ plate	Average corrected values	Difference Corrected values
1	a	1242	1,65	1,50	1,58	-0,15			#N/A		#N/A	
	a	1261	1,18		#N/A		1,00		1,09	-0,18	#N/A	
	a	1262	1,91	1,89	1,90	-0,02			#N/A		#N/A	
	a	1385	2,69	2,69	2,69	0,00			#N/A		#N/A	
	a	1386	2,14	1,97	2,06	-0,17			#N/A		#N/A	
	a	1387	3,97	4,00	3,99	0,03			#N/A		#N/A	
	a	1389	2,40	2,31	2,35	-0,08			#N/A		#N/A	
	a	1574	3,16	3,08	3,12	-0,08			#N/A		#N/A	
	b	1239	1,87	1,90	1,89	0,03			#N/A		#N/A	
	b	1263	2,18		#N/A		2,71		2,45	0,53	#N/A	
	b	1264	1,00		#N/A			0,00	#N/A		0,50	-1,00
	b	1388	2,42		#N/A		2,00		2,21	-0,42	#N/A	
	b	1418	4,77	4,69	4,73	-0,08			#N/A		#N/A	
	b	1457	1,80	1,91	1,85	0,11			#N/A		#N/A	
	b	1458	1,84	1,59	1,71	-0,25			#N/A		#N/A	
	b	1459	1,86	1,80	1,83	-0,06			#N/A		#N/A	
	b	1485	2,06	2,19	2,12	0,13			#N/A		#N/A	
	b	1575	0,70		#N/A			0,00	#N/A		0,35	
	b	1576	4,20	3,53	3,87	-0,67			#N/A		#N/A	
	c	1419	0,00		#N/A			0,00	#N/A		0,00	0,00
	c	1481	1,57	1,64	1,61	0,07			#N/A		#N/A	
	c	1482	2,27	2,42	2,34	0,15			#N/A		#N/A	
	c	**42**	2,97	2,62	2,79	-0,35			#N/A		#N/A	
	c	**43**	4,30	4,22	4,26	-0,08			#N/A		#N/A	
	c	8585	0,00		#N/A			0,00	#N/A		0,00	0,00
	c	**62**	6,11	6,08	6,10	-0,03			#N/A		#N/A	
Average category 1						**-0,08**						
Standard deviation of differences category 1						**0,19**						
2	a	1240	3,75	4,02	3,88	0,27			#N/A		#N/A	
	a	1241	4,48	4,58	4,53	0,11			#N/A		#N/A	
	a	1323	3,17	2,79	2,98	-0,38			#N/A		#N/A	
	a	1324	1,00		#N/A			0,00	#N/A		0,50	-1,00
	a	1325	4,15	3,99	4,07	-0,16			#N/A		#N/A	
	a	1326	3,52	3,28	3,40	-0,24			#N/A		#N/A	
	a	1328	4,03	4,02	4,03	-0,01			#N/A		#N/A	
	a	1332	3,71	3,93	3,82	0,21			#N/A		#N/A	
	a	1338	2,39	2,40	2,39	0,01			#N/A		#N/A	
	b	1337	2,83	2,94	2,89	0,11			#N/A		#N/A	
	b	1486	2,98	2,87	2,92	-0,11			#N/A		#N/A	
	b	8590	1,00		#N/A			0,00	#N/A		0,50	-1,00
	b	89	1,00		#N/A			2,72	#N/A		1,86	1,72
	b	90	0,00		#N/A			2,28	#N/A		1,14	2,28

			TEMPO STA 24h at 37°C									
			Log CFU/g				Alternative method					
Category	Type	N° sample	Reference method	Alternative method	Average	Difference	<4 CFU/ plate	<or> threshold corrected values	Average <4 CFU/ plate	Difference <4 CFU/ plate	Average corrected values	Difference Corrected values
	b	91	1,00		#N/A			1,74	#N/A		1,37	0,74
	b	446	1,00		#N/A		1,00		1,00	0,00	#N/A	
	b	447	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	**895**	4,86	4,89	4,87	0,03			#N/A		#N/A	
	b	**896**	5,87	5,96	5,91	0,09			#N/A		#N/A	
	b	**897**	5,04	4,69	4,87	-0,35			#N/A		#N/A	
	b	**898**	5,94		#N/A			6,69	#N/A		6,31	0,75
	c	**1573**	1,64	1,68	1,66	0,03			#N/A		#N/A	
	c	1577	1,72	1,45	1,59	-0,27			#N/A		#N/A	
	c	**51**	2,18		#N/A		1,40		1,79	-0,78	#N/A	
	c	**52**	3,47	3,22	3,34	-0,25			#N/A		#N/A	
	c	8588	0,00		#N/A			0,00	#N/A		0,00	0,00
	c	8589	0,00		#N/A			0,00	#N/A		0,00	0,00
	c	8591	0,00		#N/A			0,00	#N/A		0,00	0,00
	c	8592	1,00		#N/A			0,00	#N/A		0,50	-1,00
	c	**8826**	3,88	4,48	4,18	0,60			#N/A		#N/A	
	c	**76**	3,62	3,79	3,71	0,17			#N/A		#N/A	
Average category 2						**-0,01**						
Standard deviation of differences category 2						**0,25**						
3	a	1329	2,30	2,33	2,31	0,03			#N/A		#N/A	
	a	1383	0,70		#N/A			0,00	#N/A		0,35	-0,70
	a	**1561**	2,45	2,92	2,69	0,47			#N/A		#N/A	
	a	**1565**	1,45		#N/A		1,00		1,23	-0,45	#N/A	
	a	**31**	1,77	1,32	1,55	-0,45			#N/A		#N/A	
	a	**32**	3,55	3,67	3,61	0,12			#N/A		#N/A	
	a	**401**	3,94	4,08	4,01	0,14			#N/A		#N/A	
	b	**1564**	1,00		#N/A			1,71	#N/A		1,36	0,71
	b	**27**	3,67	3,59	3,63	-0,08			#N/A		#N/A	
	b	**28**	3,94	3,94	3,94	0,00			#N/A		#N/A	
	b	8586	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	8587	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	**63**	3,70	3,74	3,72	0,04			#N/A		#N/A	
	b	**64**	4,76	4,89	4,83	0,13			#N/A		#N/A	
	b	**65**	5,38	5,08	5,23	-0,30			#N/A		#N/A	
	c	1382	0,00		#N/A			0,00	#N/A		0,00	0,00
	c	1423	3,94	4,02	3,98	0,07			#N/A		#N/A	
	c	1424	0,00		#N/A			0,00	#N/A		0,00	0,00
	c	1456	0,00		#N/A			0,00	#N/A		0,00	0,00
	c	**1567**	3,79	3,77	3,78	-0,02			#N/A		#N/A	
	c	**1568**	2,11	2,15	2,13	0,04			#N/A		#N/A	
	c	**45**	4,61	4,31	4,46	-0,30			#N/A		#N/A	
	c	**46**	5,06	4,90	4,98	-0,16			#N/A		#N/A	
	c	**57**	5,49	5,13	5,31	-0,36			#N/A		#N/A	
Average category 3						**-0,04**						
Standard deviation of differences category 3						**0,23**						
4	a	**70**	3,18	2,56	2,87	-0,62			#N/A		#N/A	
	a	**71**	2,52		#N/A			0,00	#N/A		1,26	-2,52
	a	**72**	3,57	2,76	3,16	-0,81			#N/A		#N/A	

			TEMPO STA 24h at 37°C									
			Log CFU/g				Alternative method					
Category	Type	N° sample	Reference method	Alternative method	Average	Difference	<4 CFU/ plate	<or> threshold corrected values	Average <4 CFU/ plate	Difference <4 CFU/ plate	Average corrected values	Difference Corrected values
	a	**899**	4,83	4,69	4,76	-0,14			#N/A		#N/A	
	a	**900**	5,79	5,65	5,72	-0,14			#N/A		#N/A	
	a	**901**	7,00	7,08	7,04	0,08			#N/A		#N/A	
	b	1393	4,28	4,23	4,25	-0,05			#N/A		#N/A	
	b	1395	5,15	5,00	5,08	-0,15			#N/A		#N/A	
	b	1426	2,20	2,01	2,11	-0,18			#N/A		#N/A	
	b	**902**	1,60		#N/A			0,00	#N/A		0,80	-1,60
	b	**903**	2,08	1,52	1,80	-0,56			#N/A		#N/A	
	b	**904**	2,81	2,63	2,72	-0,17			#N/A		#N/A	
	c	1333	1,40		#N/A		1,32		1,36	-0,08	#N/A	
	c	1334	0,00		#N/A			0,00	#N/A		0,00	0,00
	c	1381	1,70	1,69	1,69	-0,01			#N/A		#N/A	
	c	1421	0,00		#N/A			0,00	#N/A		0,00	0,00
	c	1422	0,00		#N/A			0,00	#N/A		0,00	0,00
	c	**26**	2,41	2,35	2,38	-0,06			#N/A		#N/A	
	c	**49**	2,33		#N/A			0,00	#N/A		1,17	-2,33
	c	**50**	3,82	3,81	3,81	-0,01			#N/A		#N/A	
	c	**73**	3,83	3,08	3,45	-0,75			#N/A		#N/A	
	c	**311**	4,41	3,53	3,97	-0,88			#N/A		#N/A	
	c	**591**	3,43	3,08	3,26	-0,35			#N/A		#N/A	
Average category 4						**-0,30**						
Standard deviation of differences category 4						**0,32**						

			TEMPO STA 24h at 37°C									
Category	Type	N° sample	Log CFU/g		Average	Difference	Alternative method		Average <4 CFU/ plate	Difference <4 CFU/ plate	Average corrected values	Difference Corrected values
			Reference method	Alternative method			<4 CFU/ plate	<or> threshold corrected values				
5	a	1425	1,76	1,42	1,59	-0,34			#N/A		#N/A	
	a	**1562**	3,41	3,38	3,40	-0,04			#N/A		#N/A	
	a	**1563**	1,42		#N/A		1,32		1,37	-0,10	#N/A	
	a	**8823**	3,63	3,59	3,61	-0,04			#N/A		#N/A	
	a	**8824**	2,87	3,04	2,96	0,17			#N/A		#N/A	
	a	**8825**	3,72	4,08	3,90	0,35			#N/A		#N/A	
	b	1394	3,78	3,20	3,49	-0,57			#N/A		#N/A	
	b	1397	3,65	3,46	3,56	-0,19			#N/A		#N/A	
	b	1578	3,29	2,98	3,14	-0,31			#N/A		#N/A	
	b	**74**	3,91	3,83	3,87	-0,08			#N/A		#N/A	
	b	**75**	2,38	2,26	2,32	-0,12			#N/A		#N/A	
	c	**53**	1,59	1,49	1,54	-0,10			#N/A		#N/A	
	c	**54**	3,65	3,16	3,40	-0,49			#N/A		#N/A	
	c	**312**	0,00		#N/A			0,00	#N/A		0,00	0,00
	c	**313**	2,97	2,98	2,98	0,00			#N/A		#N/A	
	c	**314**	4,04	4,08	4,06	0,04			#N/A		#N/A	
	c	**592**	2,89	2,00	2,45	-0,89			#N/A		#N/A	
Average category 5						**-0,17**						
Standard deviation of differences category 5						**0,31**						
6		**1569**	2,36	1,32	1,84	-1,04			#N/A		#N/A	
		30	3,85	3,94	3,89	0,09			#N/A		#N/A	
		33	1,72		#N/A			0,00	#N/A		0,86	-1,72
		34	2,39	2,24	2,31	-0,15			#N/A		#N/A	
		35	3,50	3,57	3,54	0,07			#N/A		#N/A	
		244	3,82	3,59	3,70	-0,23			#N/A		#N/A	
		245	2,82	2,49	2,65	-0,33			#N/A		#N/A	
		246	2,28	1,97	2,12	-0,31			#N/A		#N/A	
		247	3,74	3,97	3,85	0,22			#N/A		#N/A	
		248	2,04	1,84	1,94	-0,20			#N/A		#N/A	
		249	3,59	3,46	3,53	-0,14			#N/A		#N/A	
		250	2,97	2,62	2,79	-0,34			#N/A		#N/A	
		251	2,83	2,40	2,62	-0,44			#N/A		#N/A	
		1571	2,14	2,11	2,13	-0,03			#N/A		#N/A	
		1572	3,13	2,71	2,92	-0,42			#N/A		#N/A	
		44	2,29		#N/A		1,78		2,03	-0,51	#N/A	

Category	Type	N° sample	TEMPO STA 24h at 37°C									
			Log CFU/g		Average	Difference	Alternative method		Average <4 CFU/ plate	Difference <4 CFU/ plate	Average corrected values	Difference Corrected values
			Reference method	Alternative method			<4 CFU/ plate	<or> threshold corrected values				
		47	3,83	3,69	3,76	-0,14			#N/A		#N/A	
		48	5,50	5,29	5,40	-0,22			#N/A		#N/A	
		56	2,86	2,60	2,73	-0,26			#N/A		#N/A	
Average category 6						**-0,23**						
Standard deviation of differences category 6						**0,28**						
Average all categories				Dall		**-0,13**						
Standard deviation of differences all categories				SDAll		**0,28**						

	n all	101			
β=95%	T(0,05;70)=	1,983971466			
		0,5531201	Upper limit	Lower limit	Linear
	Average (minimal value)	**0,00**	0,42	-0,69	-0,13
	Average (maximal value)	**10,00**	0,42	-0,69	-0,13

Category	n	T(0,05;70)=	SD	ISO formula	Bias	Lower limit (95%)	Upper limit (95%)
1	19	2,10	0,19	0,41	-0,08	-0,49	0,33
2	18	2,11	0,25	0,54	-0,01	-0,54	0,53
3	16	2,13	0,23	0,51	-0,04	-0,55	0,47
4	16	2,13	0,32	0,70	-0,30	-1,00	0,40
5	15	2,14	0,31	0,69	-0,17	-0,86	0,51
6	17	2,12	0,28	0,60	-0,23	-0,83	0,38
All categories	**101**	**1,98**	**0,28**	**0,55**	**-0,13**	**-0,69**	**0,42**

Category	Type	N° sample	TEMPO STA (24h at 37°C + 24 h at 5°C ± 3°C)									
			Log CFU/g		Average	Difference	Alternative method		Average <4 CFU/ plate	Difference <4 CFU/ plate	Average corrected values	Difference Corrected values
			Reference method	Alternative method			<4 CFU /plate	<or> threshold corrected values				
1	a	1242	1,65	1,50	1,58	-0,15			#N/A		#N/A	
	a	1261	1,18		#N/A		1,00		1,09	-0,18	#N/A	
	a	1262	1,91	1,89	1,90	-0,02			#N/A		#N/A	
	a	1385	2,69	2,69	2,69	0,00			#N/A		#N/A	
	a	1386	2,14	1,97	2,06	-0,17			#N/A		#N/A	
	a	1387	3,97	4,00	3,99	0,03			#N/A		#N/A	
	a	1389	2,40	2,28	2,34	-0,12			#N/A		#N/A	
	a	1574	3,16	3,08	3,12	-0,08			#N/A		#N/A	
	b	1239	1,87	1,90	1,89	0,03			#N/A		#N/A	
	b	1263	2,18		#N/A		2,71		2,45	0,53	#N/A	
	b	1264	1,00		#N/A			0,00	#N/A		0,50	-1,00
	b	1388	2,42		#N/A		1,97		2,20	-0,45	#N/A	
	b	1418	4,77	4,57	4,67	-0,20			#N/A		#N/A	
	b	1457	1,80	1,91	1,85	0,11			#N/A		#N/A	
	b	1458	1,84	1,59	1,71	-0,25			#N/A		#N/A	
	b	1459	1,86	1,74	1,80	-0,12			#N/A		#N/A	
	b	1485	2,06	2,19	2,12	0,13			#N/A		#N/A	
	b	1575	0,70		#N/A			0,00	#N/A		0,35	
	b	1576	4,20	2,98	3,59	-1,22			#N/A		#N/A	
	c	1419	0,00		#N/A			0,00	#N/A		0,00	0,00
	c	1481	1,57	1,64	1,61	0,07			#N/A		#N/A	
	c	1482	2,27	2,24	2,26	-0,02			#N/A		#N/A	
	c	42	2,97	2,62	2,79	-0,35			#N/A		#N/A	

			TEMPO STA (24h at 37°C + 24 h at 5°C ± 3°C)									
Category	Type	N° sample	Log CFU/g		Average	Difference	Alternative method		Average <4 CFU/ plate	Difference <4 CFU/ plate	Average corrected values	Difference Corrected values
			Reference method	Alternative method			<4 CFU /plate	<or> threshold corrected values				
	c	**43**	4,30	4,22	4,26	-0,08			#N/A		#N/A	
	c	8585	0,00		#N/A			0,00	#N/A		0,00	0,00
	c	**62**	6,11	6,08	6,10	-0,03			#N/A		#N/A	
Average category 1						**-0,13**						
Standard deviation of differences category 1						**0,29**						
2	a	1240	3,75	4,02	3,88	0,27			#N/A		#N/A	
	a	1241	4,48	4,58	4,53	0,11			#N/A		#N/A	
	a	1323	3,17	2,79	2,98	-0,38			#N/A		#N/A	
	a	1324	1,00		#N/A			0,00	#N/A		0,50	-1,00
	a	1325	4,15	3,99	4,07	-0,16			#N/A		#N/A	
	a	1326	3,52	3,28	3,40	-0,24			#N/A		#N/A	
	a	1328	4,03	4,02	4,03	-0,01			#N/A		#N/A	
	a	1332	3,71	3,93	3,82	0,21			#N/A		#N/A	
	a	1338	2,39	2,40	2,39	0,01			#N/A		#N/A	
	b	1337	2,83	2,91	2,87	0,08			#N/A		#N/A	
	b	1486	2,98	2,87	2,92	-0,11			#N/A		#N/A	
	b	8590	1,00		#N/A			0,00	#N/A		0,50	-1,00
	b	89	1,00		#N/A			2,72	#N/A		1,86	1,72
	b	90	0,00		#N/A			2,28	#N/A		1,14	2,28
	b	91	1,00		#N/A			1,74	#N/A		1,37	0,74
	b	446	1,00		#N/A		1,00		1,00	0,00	#N/A	
	b	447	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	**895**	4,86	4,89	4,87	0,03			#N/A		#N/A	
	b	**896**	5,87	5,96	5,91	0,09			#N/A		#N/A	
	b	**897**	5,04	4,69	4,87	-0,35			#N/A		#N/A	
	b	**898**	5,94		#N/A			6,69	#N/A		6,31	0,75
	c	**1573**	1,64	1,76	1,70	0,11			#N/A		#N/A	
	c	1577	1,72	1,45	1,59	-0,27			#N/A		#N/A	
	c	**51**	2,18		#N/A		1,69		1,94	-0,49	#N/A	
	c	**52**	3,47	3,22	3,34	-0,25			#N/A		#N/A	
	c	8588	0,00		#N/A			0,00	#N/A		0,00	0,00
	c	8589	0,00		#N/A			0,00	#N/A		0,00	0,00
	c	8591	0,00		#N/A			0,00	#N/A		0,00	0,00
	c	8592	1,00		#N/A			0,00	#N/A		0,50	-1,00
	c	**8826**	3,88	4,48	4,18	0,60			#N/A		#N/A	
	c	**76**	3,62	3,72	3,67	0,10			#N/A		#N/A	
Average category 2						**-0,01**						
Standard deviation of differences category 2						**0,25**						
3	a	1329	2,30	2,33	2,31	0,03			#N/A		#N/A	
	a	1383	0,70		#N/A			0,00	#N/A		0,35	-0,70
	a	**1561**	2,45	2,90	2,68	0,45			#N/A		#N/A	
	a	**1565**	1,45		#N/A		1,00		1,23	-0,45	#N/A	
	a	**31**	1,77	1,32	1,55	-0,45			#N/A		#N/A	
	a	**32**	3,55	3,67	3,61	0,12			#N/A		#N/A	
	a	**401**	3,94	4,08	4,01	0,14			#N/A		#N/A	
	b	**1564**	1,00		#N/A			1,71	#N/A		1,36	0,71
	b	**27**	3,67	3,59	3,63	-0,08			#N/A		#N/A	
	b	**28**	3,94	3,94	3,94	0,00			#N/A		#N/A	
	b	8586	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	8587	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	**63**	3,70	3,74	3,72	0,04			#N/A		#N/A	
	b	**64**	4,76	4,89	4,83	0,13			#N/A		#N/A	
	b	**65**	5,38	5,08	5,23	-0,30			#N/A		#N/A	
	c	1382	0,00		#N/A			0,00	#N/A		0,00	0,00
	c	1423	3,94	4,02	3,98	0,07			#N/A		#N/A	
	c	1424	0,00		#N/A			0,00	#N/A		0,00	0,00
	c	1456	0,00		#N/A			0,00	#N/A		0,00	0,00
	c	**1567**	3,79	3,89	3,84	0,10			#N/A		#N/A	
	c	**1568**	2,11	2,15	2,13	0,04			#N/A		#N/A	
	c	**45**	4,61	4,31	4,46	-0,30			#N/A		#N/A	

			TEMPO STA (24h at 37°C + 24 h at 5°C ± 3°C)									
Category	Type	N° sample	Log CFU/g		Average	Difference	Alternative method		Average <4 CFU/ plate	Difference <4 CFU/ plate	Average corrected values	Difference Corrected values
			Reference method	Alternative method			<4 CFU /plate	<or> threshold corrected values				
	c	**46**	5,06	4,90	4,98	-0,16			#N/A		#N/A	
	c	**57**	5,49	5,13	5,31	-0,36			#N/A		#N/A	
Average category 3						**-0,03**						
Standard deviation of differences category 3						**0,23**						
4	a	**70**	3,18	2,56	2,87	-0,62			#N/A		#N/A	
	a	**71**	2,52		#N/A			0,00	#N/A		1,26	-2,52
	a	**72**	3,57	2,85	3,21	-0,72			#N/A		#N/A	
	a	**899**	4,83	4,69	4,76	-0,14			#N/A		#N/A	
	a	**900**	5,79	5,65	5,72	-0,14			#N/A		#N/A	
	a	**901**	7,00	7,08	7,04	0,08			#N/A		#N/A	
	b	1393	4,28	4,23	4,25	-0,05			#N/A		#N/A	
	b	1395	5,15	5,00	5,08	-0,15			#N/A		#N/A	
	b	1426	2,20	2,01	2,11	-0,18			#N/A		#N/A	
	b	**902**	1,60		#N/A			0,00	#N/A		0,80	-1,60
	b	**903**	2,08	1,52	1,80	-0,56			#N/A		#N/A	
	b	**904**	2,81	2,63	2,72	-0,17			#N/A		#N/A	
	c	1333	1,40		#N/A		1,32		1,36	-0,08	#N/A	
	c	1334	0,00		#N/A			0,00	#N/A		0,00	0,00
	c	1381	1,70	1,69	1,69	-0,01			#N/A		#N/A	
	c	1421	0,00		#N/A			0,00	#N/A		0,00	0,00
	c	1422	0,00		#N/A			0,00	#N/A		0,00	0,00
	c	**26**	2,41	2,35	2,38	-0,06			#N/A		#N/A	
	c	**49**	2,33		#N/A			1,00	#N/A		1,67	-1,33
	c	**50**	3,82	3,74	3,78	-0,08			#N/A		#N/A	
	c	**73**	3,83	3,08	3,45	-0,75			#N/A		#N/A	
	c	**311**	4,41	3,53	3,97	-0,88			#N/A		#N/A	
	c	**591**	3,43	3,08	3,26	-0,35			#N/A		#N/A	
Average category 4						**-0,30**						
Standard deviation of differences category 4						**0,30**						

Category	Type	N° sample	TEMPO STA (24h at 37°C + 24 h at 5°C ± 3°C) Log CFU/g Reference method	Alternative method	Average	Difference	Alternative method <4 CFU/ plate	<or> threshold corrected values	Average <4 CFU/ plate	Difference <4 CFU/ plate	Average corrected values	Difference Corrected values
5	a	1425	1,76	1,42	1,59	-0,34			#N/A		#N/A	
	a	**1562**	3,41	3,38	3,40	-0,04			#N/A		#N/A	
	a	**1563**	1,42		#N/A		1,32		1,37	-0,10	#N/A	
	a	**8823**	3,63	3,43	3,53	-0,20			#N/A		#N/A	
	a	**8824**	2,87	2,89	2,88	0,02			#N/A		#N/A	
	a	**8825**	3,72	4,08	3,90	0,35			#N/A		#N/A	
	b	1394	3,78	3,20	3,49	-0,57			#N/A		#N/A	
	b	1397	3,65	3,46	3,56	-0,19			#N/A		#N/A	
	b	1578	3,29	2,98	3,14	-0,31			#N/A		#N/A	
	b	**74**	3,91	3,83	3,87	-0,08			#N/A		#N/A	
	b	**75**	2,38	2,26	2,32	-0,12			#N/A		#N/A	
	c	**53**	1,59	1,49	1,54	-0,10			#N/A		#N/A	
	c	**54**	3,65	3,16	3,40	-0,49			#N/A		#N/A	
	c	**312**	0,00		#N/A			0,00	#N/A		0,00	0,00
	c	**313**	2,97	2,98	2,98	0,00			#N/A		#N/A	
	c	**314**	4,04	4,08	4,06	0,04			#N/A		#N/A	
	c	**592**	2,89	2,20	2,55	-0,69			#N/A		#N/A	
Average category 5						**-0,18**						
Standard deviation of differences category 5						**0,27**						
6		**1569**	2,36	1,32	1,84	-1,04			#N/A		#N/A	
		30	3,85	3,94	3,89	0,09			#N/A		#N/A	
		33	1,72	1,00	1,36	-0,72			#N/A		#N/A	
		34	2,39	2,24	2,31	-0,15			#N/A		#N/A	
		35	3,50	3,57	3,54	0,07			#N/A		#N/A	
		244	3,82	3,59	3,70	-0,23			#N/A		#N/A	
		245	2,82	2,49	2,65	-0,33			#N/A		#N/A	
		246	2,28	1,97	2,12	-0,31			#N/A		#N/A	
		247	3,74	3,97	3,85	0,22			#N/A		#N/A	
		248	2,04	1,84	1,94	-0,20			#N/A		#N/A	
		249	3,59	3,46	3,53	-0,14			#N/A		#N/A	
		250	2,97	2,62	2,79	-0,34			#N/A		#N/A	
		251	2,83	2,43	2,63	-0,41			#N/A		#N/A	
		1571	2,14	2,17	2,15	0,03			#N/A		#N/A	
		1572	3,13	2,77	2,95	-0,36			#N/A		#N/A	
		44	2,29		#N/A		1,54		1,91	-0,75	#N/A	
		47	3,83	3,64	3,73	-0,19			#N/A		#N/A	
		48	5,50	5,29	5,40	-0,22			#N/A		#N/A	
		56	2,86	2,60	2,73	-0,26			#N/A		#N/A	
Average category 6						**-0,25**						
Standard deviation of differences category 5						**0,29**						
Average all categories				Dall		**-0,15**						
Standard deviation of differences all categories				SDAll		**0,29**						

	n all	102				
β=95%	T(0,05;70)=	1,98373095				
		0,572332132	Upper limit	Lower limit	Linear	
	Average (minimal value)	**0,00**	0,42	-0,72		-0,15
	Average (maximal value)	**10,00**	0,42	-0,72		-0,15

Category	n	T(0,05;70)=	SD	ISO formula	Bias	Lower limit (95%)	Upper limit (95%)
1	19	2,10	0,29	0,63	-0,13	-0,76	0,50
2	18	2,11	0,25	0,53	-0,01	-0,54	0,53
3	16	2,13	0,23	0,51	-0,03	-0,54	0,47
4	16	2,13	0,30	0,67	-0,30	-0,97	0,37
5	15	2,14	0,27	0,59	-0,18	-0,77	0,41
6	18	2,11	0,29	0,63	-0,25	-0,88	0,38
All categories	**102**	**1,98**	**0,29**	**0,57**	**-0,15**	**-0,72**	**0,42**

			TEMPO STA-(24h at 37°C + 48 h at 5°C ± 3°C)									
			Log CFU/g				Alternative method					
Category	Type	N° sample	Reference method	Alternative method	Average	Difference	<4 CFU/ plate	<or> threshold corrected values	Average <4 CFU/ plate	Difference <4 CFU /plate	Average corrected values	Difference Corrected values
1	a	1242	1,65	1,50	1,58	-0,15			#N/A		#N/A	
	a	1261	1,18		#N/A		1,00		1,09	-0,18	#N/A	
	a	1262	1,91	1,89	1,90	-0,02			#N/A		#N/A	
	a	1385	2,69	2,69	2,69	0,00			#N/A		#N/A	
	a	1386	2,14	1,97	2,06	-0,17			#N/A		#N/A	
	a	1387	3,97	4,00	3,99	0,03			#N/A		#N/A	
	a	1389	2,40	2,28	2,34	-0,12			#N/A		#N/A	
	a	1574	3,16	3,08	3,12	-0,08			#N/A		#N/A	
	b	1239	1,87	1,90	1,89	0,03			#N/A		#N/A	
	b	1263	2,18		#N/A		2,71		2,45	0,53	#N/A	
	b	1264	1,00		#N/A			0,00	#N/A		0,50	-1,00
	b	1388	2,42		#N/A		1,97		2,20	-0,45	#N/A	
	b	1418	4,77	4,57	4,67	-0,20			#N/A		#N/A	
	b	1457	1,80	1,91	1,85	0,11			#N/A		#N/A	
	b	1458	1,84	1,59	1,71	-0,25			#N/A		#N/A	
	b	1459	1,86	1,74	1,80	-0,12			#N/A		#N/A	
	b	1485	2,06	2,19	2,12	0,13			#N/A		#N/A	
	b	1575	0,70		#N/A			0,00	#N/A		0,35	
	b	1576	4,20	3,53	3,87	-0,67			#N/A		#N/A	
	c	1419	0,00		#N/A			0,00	#N/A		0,00	0,00
	c	1481	1,57	1,64	1,61	0,07			#N/A		#N/A	
	c	1482	2,27	2,24	2,26	-0,02			#N/A		#N/A	
	c	**42**	2,97	2,62	2,79	-0,35			#N/A		#N/A	
	c	**43**	4,30	4,22	4,26	-0,08			#N/A		#N/A	
	c	8585	0,00		#N/A			0,00	#N/A		0,00	0,00
	c	**62**	6,11	6,08	6,10	-0,03			#N/A		#N/A	
Average category 1						**-0,10**						
Standard deviation of differences category 1						**0,19**						
2	a	1240	3,75	4,02	3,88	0,27			#N/A		#N/A	
	a	1241	4,48	4,48	4,48	0,01			#N/A		#N/A	
	a	1323	3,17	2,79	2,98	-0,38			#N/A		#N/A	
	a	1324	1,00		#N/A			0,00	#N/A		0,50	-1,00
	a	1325	4,15	3,99	4,07	-0,16			#N/A		#N/A	
	a	1326	3,52	3,28	3,40	-0,24			#N/A		#N/A	
	a	1328	4,03	4,02	4,03	-0,01			#N/A		#N/A	
	a	1332	3,71	3,93	3,82	0,21			#N/A		#N/A	
	a	1338	2,39	2,40	2,39	0,01			#N/A		#N/A	
	b	1337	2,83	2,91	2,87	0,08			#N/A		#N/A	
	b	1486	2,98	2,87	2,92	-0,11			#N/A		#N/A	
	b	8590	1,00		#N/A			0,00	#N/A		0,50	-1,00
	b	89	1,00		#N/A			2,72	#N/A		1,86	1,72
	b	90	0,00		#N/A			2,28	#N/A		1,14	2,28
	b	91	1,00		#N/A			1,74	#N/A		1,37	0,74
	b	446	1,00		#N/A		1,00		1,00	0,00	#N/A	
	b	447	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	**895**	4,86	4,89	4,87	0,03			#N/A		#N/A	
	b	**896**	5,87	5,96	5,91	0,09			#N/A		#N/A	
	b	**897**	5,04	4,69	4,87	-0,35			#N/A		#N/A	
	b	**898**	5,94		#N/A			6,69	#N/A		6,31	0,75
	c	**1573**	1,64	1,76	1,70	0,11			#N/A		#N/A	
	c	1577	1,72	1,45	1,59	-0,27			#N/A		#N/A	
	c	**51**	2,18		#N/A		1,69		1,94	-0,49	#N/A	
	c	**52**	3,47	3,23	3,35	-0,24			#N/A		#N/A	
	c	8588	0,00		#N/A			0,00	#N/A		0,00	0,00
	c	8589	0,00		#N/A			0,00	#N/A		0,00	0,00
	c	8591	0,00		#N/A			0,00	#N/A		0,00	0,00
	c	8592	1,00		#N/A			0,00	#N/A		0,50	-1,00
	c	**8826**	3,88	4,48	4,18	0,60			#N/A		#N/A	
	c	**76**	3,62	3,76	3,69	0,14			#N/A		#N/A	
Average category 2						**-0,01**						
Standard deviation of differences category 2						**0,25**						

			TEMPO STA-(24h at 37°C + 48 h at 5°C ± 3°C)									
			Log CFU/g				Alternative method					
Category	Type	N° sample	Reference method	Alternative method	Average	Difference	<4 CFU/ plate	<or> threshold corrected values	Average <4 CFU/plate	Difference <4 CFU/plate	Average corrected values	Difference Corrected values
3	a	1329	2,30	2,30	2,30	0,00			#N/A		#N/A	
	a	1383	0,70		#N/A			0,00	#N/A		0,35	-0,70
	a	**1561**	2,45	2,85	2,65	0,40			#N/A		#N/A	
	a	**1565**	1,45		#N/A		1,00		1,23	-0,45	#N/A	
	a	**31**	1,77		#N/A			0,16	#N/A		0,97	-1,61
	a	**32**	3,55	3,67	3,61	0,12			#N/A		#N/A	
	a	**401**	3,94	4,08	4,01	0,14			#N/A		#N/A	
	b	**1564**	1,00		#N/A			1,71	#N/A		1,36	0,71
	b	**27**	3,67	3,59	3,63	-0,08			#N/A		#N/A	
	b	**28**	3,94	3,94	3,94	0,00			#N/A		#N/A	
	b	8586	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	8587	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	**63**	3,70	3,74	3,72	0,04			#N/A		#N/A	
	b	**64**	4,76	4,89	4,83	0,13			#N/A		#N/A	
	b	**65**	5,38	5,08	5,23	-0,30			#N/A		#N/A	
	c	1382	0,00		#N/A			0,00	#N/A		0,00	0,00
	c	1423	3,94	4,02	3,98	0,07			#N/A		#N/A	
	c	1424	0,00		#N/A			0,00	#N/A		0,00	0,00
	c	1456	0,00		#N/A			0,00	#N/A		0,00	0,00
	c	**1567**	3,79	3,68	3,73	-0,11			#N/A		#N/A	
	c	**1568**	2,11	2,15	2,13	0,04			#N/A		#N/A	
	c	**45**	4,61	4,31	4,46	-0,30			#N/A		#N/A	
	c	**46**	5,06	4,90	4,98	-0,16			#N/A		#N/A	
	c	**57**	5,49	5,13	5,31	-0,36			#N/A		#N/A	
Average category 3						**-0,02**						
Standard deviation of differences category 3						**0,20**						
4	a	**70**	3,18	2,56	2,87	-0,62			#N/A		#N/A	
	a	**71**	2,52		#N/A			0,00	#N/A		1,26	-2,52
	a	**72**	3,57	2,76	3,16	-0,81			#N/A		#N/A	
	a	**899**	4,83	4,69	4,76	-0,14			#N/A		#N/A	
	a	**900**	5,79	5,65	5,72	-0,14			#N/A		#N/A	
	a	**901**	7,00	7,08	7,04	0,08			#N/A		#N/A	
	b	1393	4,28	4,23	4,25	-0,05			#N/A		#N/A	
	b	1395	5,15	5,00	5,08	-0,15			#N/A		#N/A	
	b	1426	2,20	2,01	2,11	-0,18			#N/A		#N/A	
	b	**902**	1,60		#N/A			0,00	#N/A		0,80	-1,60
	b	**903**	2,08	1,52	1,80	-0,56			#N/A		#N/A	
	b	**904**	2,81	2,63	2,72	-0,17			#N/A		#N/A	
	c	1333	1,40		#N/A		1,32		1,36	-0,08	#N/A	
	c	1334	0,00		#N/A			0,00	#N/A		0,00	0,00
	c	1381	1,70	1,69	1,69	-0,01			#N/A		#N/A	
	c	1421	0,00		#N/A			0,00	#N/A		0,00	0,00
	c	1422	0,00		#N/A			0,00	#N/A		0,00	0,00
	c	**26**	2,41	2,35	2,38	-0,06			#N/A		#N/A	
	c	**49**	2,33		#N/A			1,00	#N/A		1,67	-1,33
	c	**50**	3,82	3,74	3,78	-0,08			#N/A		#N/A	
	c	**73**	3,83	3,08	3,45	-0,75			#N/A		#N/A	
	c	**311**	4,41	3,53	3,97	-0,88			#N/A		#N/A	
	c	**591**	3,43	3,08	3,26	-0,35			#N/A		#N/A	
Average category 4						**-0,31**						
Standard deviation of differences category 4						**0,31**						

			TEMPO STA-(24h at 37°C + 48 h at 5°C ± 3°C)									
			Log CFU/g				Alternative method					
Category	Type	N° sample	Reference method	Alternative method	Average	Difference	<4 CFU/ plate	<or> threshold corrected values	Average <4 CFU/ plate	Difference <4 CFU/ plate	Average corrected values	Difference Corrected values
5	a	1425	1,76	1,42	1,59	-0,34			#N/A		#N/A	
	a	**1562**	3,41	3,38	3,40	-0,04			#N/A		#N/A	
	a	**1563**	1,42		#N/A		1,32		1,37	-0,10	#N/A	
	a	**8823**	3,63	3,38	3,51	-0,25			#N/A		#N/A	
	a	**8824**	2,87	2,86	2,87	-0,01			#N/A		#N/A	
	a	**8825**	3,72	4,04	3,88	0,32			#N/A		#N/A	
	b	1394	3,78	3,20	3,49	-0,57			#N/A		#N/A	
	b	1397	3,65	3,46	3,56	-0,19			#N/A		#N/A	
	b	1578	3,29	2,98	3,14	-0,31			#N/A		#N/A	
	b	**74**	3,91	3,83	3,87	-0,08			#N/A		#N/A	
	b	**75**	2,38	2,20	2,29	-0,18			#N/A		#N/A	
	c	**53**	1,59	1,49	1,54	-0,10			#N/A		#N/A	
	c	**54**	3,65	3,16	3,40	-0,49			#N/A		#N/A	
	c	**312**	0,00		#N/A			1,00	#N/A		0,50	1,00
	c	**313**	2,97	2,98	2,98	0,00			#N/A		#N/A	
	c	**314**	4,04	4,08	4,06	0,04			#N/A		#N/A	
	c	**592**	2,89	2,30	2,60	-0,59			#N/A		#N/A	
Average category 5						**-0,18**						
Standard deviation of differences category 5						**0,25**						
6		**1569**	2,36	1,32	1,84	-1,04			#N/A		#N/A	
		30	3,85	3,94	3,89	0,09			#N/A		#N/A	
		33	1,72		#N/A			0,00	#N/A		0,86	-1,72
		34	2,39	2,24	2,31	-0,15			#N/A		#N/A	
		35	3,50	3,57	3,54	0,07			#N/A		#N/A	
		244	3,82	3,59	3,70	-0,23			#N/A		#N/A	
		245	2,82	2,49	2,65	-0,33			#N/A		#N/A	
		246	2,28	1,97	2,12	-0,31			#N/A		#N/A	
		247	3,74	3,97	3,85	0,22			#N/A		#N/A	
		248	2,04	1,84	1,94	-0,20			#N/A		#N/A	
		249	3,59	3,44	3,52	-0,16			#N/A		#N/A	
		250	2,97	2,62	2,79	-0,34			#N/A		#N/A	
		251	2,83	2,37	2,60	-0,47			#N/A		#N/A	
		1571	2,14	2,11	2,13	-0,03			#N/A		#N/A	
		1572	3,13	2,74	2,94	-0,38			#N/A		#N/A	
		44	2,29		#N/A		1,54		1,91	-0,75	#N/A	
		47	3,83	3,64	3,73	-0,19			#N/A		#N/A	
		48	5,50	5,16	5,33	-0,35			#N/A		#N/A	
		56	2,86	2,60	2,73	-0,26			#N/A		#N/A	
Average category 6						**-0,24**						
Standard deviation of differences category 6						**0,28**						
Average all categories				Dall		**-0,14**						
Standard deviation of differences all categories				SDAll		**0,26**						

	n all	100				
β=95%	T(0,05;70)=	1,9842169				
		0,527969008	Upper limit	Lower limit	Linear	
	Average (minimal value)	**0,00**	0,39	-0,67		-0,14
	Average (maximal value)	**10,00**	0,39	-0,67		-0,14

Category	n	T(0,05;70)=	SD	ISO formula	Bias	Lower limit (95%)	Upper limit (95%)
1	19	2,10	0,19	0,40	-0,10	-0,50	0,30
2	18	2,11	0,25	0,53	-0,01	-0,54	0,52
3	15	2,14	0,20	0,44	-0,02	-0,47	0,42
4	16	2,13	0,31	0,69	-0,31	-0,99	0,38
5	15	2,14	0,25	0,55	-0,18	-0,74	0,37
6	17	2,12	0,28	0,60	-0,24	-0,84	0,36
All categories	**100**	**1,98**	**0,26**	**0,53**	**-0,14**	**-0,67**	**0,39**

Appendix 6 - Accuracy profile study: raw data

Matrix	Strain	Level	Sample N°	Reference method: ISO 6888-2♦				Alternative method: TEMPO STA			
				Dilution	CFU/ plate	CFU/g	log CFU/g	Dilution 1/40	Dilution 1/4000	CFU/g	log CFU/g
Ground beef-Batch 1 Aerobic mesophilic flora: 2,5.10⁴ CFU/g	*Staphylococcus aureus* Ad160	1	10	10	7	70	1,85	180		180	2,26
				100	0		Ne				
			11	10	12	140	2,15	240		240	2,38
				100	3						
			12	10	12	120	2,08	230		230	2,36
				100	1						
			13	10	14	130	2,11	200		200	2,30
				100	0						
			14	10	19	180	2,26	1200		1200	3,08
				100	1						
		2	15	100	73	7500	3,88	12000		12000	4,08
				1000	9						
			16	100	54	5500	3,74	7400		7400	3,87
				1000	6						
			17	100	74	7000	3,85	7800		7800	3,89
				1000	3						
			18	100	68	6600	3,82	12000		12000	4,08
				1000	5						
			19	100	53	5600	3,75	9100		9100	3,96
				1000	9						
		3	20	10000	16	160000	5,20		170000	170000	5,23
				100000	2						
			21	1000	104	100000	5,00		230000	230000	5,36
				10000	6						
			22	1000	107	100000	5,00		170000	170000	5,23
				10000	7						
			23	10000	12	120000	5,08		190000	190000	5,28
				100000	1						
			24	10000	17	150000	5,18		180000	180000	5,26
				100000	0						
Ground beef-Batch 2 Aerobic mesophilic flora: 1,4.10³ CFU/g	*Staphylococcus aureus* Ad160	1	25	10	9	90	1,95	160		160	2,20
				100	2		Ne				
			26	10	23	210	2,32	160		160	2,20
				100	0						
			27	10	13	130	2,11	210		210	2,32
				100	1						
			28	10	12	140	2,15	240		240	2,38
				100	3						
			29	10	15	170	2,23	150		150	2,18
				100	4						
		2	30	100	86	8500	3,93	12000		12000	4,08
				1000	7						
			31	100	71	6900	3,84	11000		11000	4,04
				1000	5						
			32	100	68	7100	3,85	11000		11000	4,04
				1000	10						
			33	100	64	6500	3,81	4500		4500	3,65
				1000	7						
			34	100	61	6100	3,79	7800		7800	3,89
				1000	6						
		3	35	10000	11	110000	5,04		220000	220000	5,34
				100000	1						
			36	10000	13	120000	5,08		280000	280000	5,45
				100000	0						
			37	10000	21	190000	5,28		250000	250000	5,40
				100000	0						
			38	10000	9	90000	4,95		190000	190000	5,28
				100000	0		Ne				
			39	10000	15	150000	5,18		260000	260000	5,41
				100000	1						

♦ Analyses performed according to the COFRAC accreditation

Matrix	Strain	Level	Sample N°	Reference method : ISO 6888-2♦				Alternative method : TEMPO STA			
				Dilution	CFU/plate	CFU/g	log CFU/g	Dilution 1/40	Dilution 1/4000	CFU/g	log CFU/g
Pasteurized half skimmed milk -Batch 1 Aerobic mesophilic flora: <1 CFU/g	*Staphylococcus aureus* Adria 501	1	3104	10	25	280	2,45	150		150	2,18
				100	6						
			3105	10	16	160	2,20	170		170	2,23
				100	1						
			3106	10	15	160	2,20	89		89	1,95
				100	3						
			3107	10	14	140	2,15	150		150	2,18
				100	1						
			3108	10	23	220	2,34	160		160	2,20
				100	1						
		2	3109	100	73	7300	3,86	30000		30000	4,48
				1000	7						
			3110	100	96	9600	3,98	30000		30000	4,48
				1000	10						
			3111	100	83	8200	3,91	15000		15000	4,18
				1000	7						
			3112	100	56	6200	3,79	6800		6800	3,83
				1000	12						
			3113	100	64	6800	3,83	12000		12000	4,08
				1000	11						
		3	3114	1000	96	95000	4,98		160000	160000	5,20
				10000	9						
			3115	1000	88	91000	4,96		340000	340000	5,53
				10000	12						
			3116	10000	17	180000	5,26		120000	120000	5,08
				100000	3						
			3117	10000	15	150000	5,18		260000	260000	5,41
				100000	1						
			3118	10000	16	170000	5,23		180000	180000	5,26
				100000	3						
Pasteurized half skimmed milk -Batch 2 Aerobic mesophilic flora: <1 CFU/g	*Staphylococcus aureus* Adria 501	1	3119	10	15	140	2,15	150		150	2,18
				100	0						
			3120	10	10	120	2,08	110		110	2,04
				100	3						
			3121	10	21	230	2,36	150		150	2,18
				100	4						
			3122	10	19	190	2,28	210		210	2,32
				100	2						
			3123	10	18	160	2,20	120		120	2,08
				100	0						
		2	3124	100	68	6600	3,82	6800		6800	3,83
				1000	5						
			3125	100	84	8100	3,91	7800		7800	3,89
				1000	5						
			3126	100	57	5500	3,74	6000		6000	3,78
				1000	3						
			3127	100	53	5100	3,71	12000		12000	4,08
				1000	3						
			3128	100	56	5700	3,76	7800		7800	3,89
				1000	7						
		3	3129	1000	119	120000	5,08		140000	140000	5,15
				10000	9						
			3130	1000	110	110000	5,04		270000	270000	5,43
				10000	8						
			3131	10000	13	140000	5,15		220000	220000	5,34
				100000	2						
			3132	1000	108	100000	5,00		170000	170000	5,23
				10000	6						
			3133	10000	12	120000	5,08		170000	170000	5,23
				100000	1						

♦ Analyses performed according to the COFRAC accreditation

Matrix	Strain	Level	Sample N°	Reference method : ISO 6888-2♦				Alternative method : TEMPO STA			
				Dilution	CFU/plate	CFU/g	log CFU/g	Dilution 1/40	Dilution 1/4000	CFU/g	log CFU/g
Leeks puff pastry-Batch 1 Aerobic mesophilic flora: 1,0.10³ CFU/g	*Staphylococcus aureus* Ad166	1	517	10	28	280	2,45	160		160	2,20
				100	3						
			518	10	31	290	2,46	230		230	2,36
				100	1						
			519	10	25	260	2,41	460		460	2,66
				100	4						
			520	10	25	240	2,38	360		360	2,56
				100	1						
			521	10	28	270	2,43	190		190	2,28
				100	2						
		2	522	100	88	9500	3,98	12000		12000	4,08
				1000	16						
			523	100	95	9000	3,95	15000		15000	4,18
				1000	4						
			524	100	95	10000	4,00	7800		7800	3,89
				1000	17						
			525	100	103	11000	4,04	17000		17000	4,23
				1000	11		N'				
			526	100	115	16000	4,20	17000		17000	4,23
				1000	16		N'				
		3	527	10000	17	160000	5,20		260000	260000	5,41
				100000	1						
			528	10000	21	210000	5,32		230000	230000	5,36
				100000	2						
			529	10000	21	200000	5,30		180000	180000	5,26
				100000	1						
			530	10000	19	170000	5,23		240000	240000	5,38
				100000	0						
			531	10000	13	130000	5,11		260000	260000	5,41
				100000	1						
Leeks puff pastry-Batch 1 Aerobic mesophilic flora: 6,0.10² CFU/g	*Staphylococcus aureus* Ad166	1	532	10	23	230	2,36	300		300	2,48
				100	2						
			533	10	24	230	2,36	280		280	2,45
				100	1						
			534	10	23	260	2,41	430		430	2,63
				100	6						
			535	10	10	91	1,96	480		480	2,68
				100	0						
			536	10	24	250	2,40	190		190	2,28
				100	3						
		2	537	100	137	11000	4,04	15000		15000	4,18
				1000	11		N'				
			538	100	96	10000	4,00	12000		12000	4,08
				1000	14						
			539	100	23	2900	3,46	21000		21000	4,32
				1000	9						
			540	100	104	17000	4,23	17000		17000	4,23
				1000	17		N'				
			541	100	73	8300	3,92	37000		37000	4,57
				1000	18						
		3	542	1000	90	90000	4,95		120000	120000	5,08
				10000	9						
			543	1000	58	60000	4,78		81000	81000	4,91
				10000	8						
			544	10000	26	240000	5,38		190000	190000	5,28
				100000	0						
			545	10000	20	220000	5,34		180000	180000	5,26
				100000	4						
			546	10000	20	210000	5,32		110000	110000	5,04
				100000	3						

♦ Analyses performed according to the COFRAC accreditation

Matrix	Strain	Level	Sample N°	Reference method : ISO 6888-2♦				Alternative method : TEMPO STA			
				Dilution	CFU/plate	CFU/g	log CFU/g	Dilution 1/40	Dilution 1/4000	CFU/g	log CFU/g
Pasteurized liquid egg -Batch 1 Aerobic mesophilic flora: <10 CFU/g	*Staphylococcus aureus* Ad159	1	342	10	11	110	2,04	140		140	2,15
				100	1						
			343	10	14	150	2,18	120		120	2,08
				100	2						
			344	10	7	70	1,85	86		86	1,93
				100	1		Ne				
			345	10	4	40	1,60	86		86	1,93
				100	0		Ne				
			346	10	11	110	2,04	86		86	1,93
				100	1						
		2	347	100	19	2000	3,30	3100		3100	3,49
				1000	3						
			348	100	27	2500	3,40	7800		7800	3,89
				1000	0						
			349	100	44	4400	3,64	4800		4800	3,68
				1000	4						
			350	100	38	3600	3,56	6800		6800	3,83
				1000	2						
			351	100	42	3900	3,59	6800		6800	3,83
				1000	1						
		3	352	1000	66	64000	4,81		69000	69000	4,84
				10000	4						
			353	1000	74	74000	4,87		150000	150000	5,18
				10000	7						
			354	1000	53	55000	4,74		90000	90000	4,95
				10000	8						
			355	1000	77	72000	4,86		48000	48000	4,68
				10000	2						
			356	1000	70	71000	4,85		160000	160000	5,20
				10000	8						
Pasteurized liquid egg -Batch 2 Aerobic mesophilic flora: <10 CFU/g	*Staphylococcus aureus* Ad159	1	357	10	18	180	2,26	110		110	2,04
				100	2						
			358	10	8	80	1,90	32		32	1,51
				100	4		Ne				
			359	10	5	50	1,70	120		120	2,08
				100	0		Ne				
			360	10	8	80	1,90	57		57	1,76
				100	1		Ne				
			361	10	5	50	1,70	83		83	1,92
				100	0		Ne				
		2	362	100	38	3500	3,54	9100		9100	3,96
				1000	0						
			363	100	32	3500	3,54	3700		3700	3,57
				1000	6						
			364	100	48	4800	3,68	6800		6800	3,83
				1000	5						
			365	100	44	4200	3,62	9100		9100	3,96
				1000	2						
			366	100	37	4100	3,61	3100		3100	3,49
				1000	8						
		3	367	1000	78	75000	4,88		58000	58000	4,76
				10000	4						
			368	1000	70	68000	4,83		110000	110000	5,04
				10000	5						
			369	1000	74	74000	4,87		81000	81000	4,91
				10000	7						
			370	1000	43	45000	4,65		140000	140000	5,15
				10000	6						
			371	1000	77	79000	4,90		120000	120000	5,08
				10000	10						

♦ Analyses performed according to the COFRAC accreditation

Matrix	Strain	Level	Sample N°	Reference method : ISO 6888-2♦				Alternative method : TEMPO STA			
				Dilution	CFU/plate	CFU/g	log CFU/g	Dilution 1/40	Dilution 1/4000	CFU/g	log CFU/g
Dog terrine-Batch 1 Aerobic mesophilic flora: <10 CFU/g	*Staphylococcus aureus* Ad155	1	574	10	9	90	1,95	110		110	2,04
				100	0						
			575	10	17	190	2,28	160		160	2,20
				100	4						
			576	10	16	150	2,18	100		100	2,00
				100	0						
			577	10	17	180	2,26	200		200	2,30
				100	3						
			578	10	15	160	2,20	280		280	2,45
				100	2						
		2	579	100	69	6500	3,81	9100		9100	3,96
				1000	2						
			580	100	74	7400	3,87	17000		17000	4,23
				1000	7						
			581	100	68	6400	3,81	25000		25000	4,40
				1000	2						
			582	100	80	7900	3,90	17000		17000	4,23
				1000	7						
			583	100	62	6100	3,79	12000		12000	4,08
				1000	5						
		3	584	10000	10	140000	5,15		210000	210000	5,32
				100000	5						
			585	10000	14	160000	5,20		190000	190000	5,28
				100000	4						
			586	1000	116	110000	5,04		270000	270000	5,43
				10000	9						
			587	10000	10	91000	4,96		290000	290000	5,46
				100000	0						
			588	10000	14	150000	5,18		290000	290000	5,46
				100000	2						
Dog terrine-Batch 2 Aerobic mesophilic flora: <10 CFU/g	*Staphylococcus aureus* Ad155	1	589	10	19	180	2,26	200		200	2,30
				100	1						
			590	10	21	210	2,32	150		150	2,18
				100	2						
			591	10	17	160	2,20	150		150	2,18
				100	0						
			592	10	12	120	2,08	160		160	2,20
				100	1						
			593	10	24	220	2,34	300		300	2,48
				100	0						
		2	594	100	58	5900	3,77	12000		12000	4,08
				1000	7						
			595	100	62	6500	3,81	21000		21000	4,32
				1000	9						
			596	100	69	6700	3,83	6800		6800	3,83
				1000	5						
			597	100	78	7800	3,89	11000		11000	4,04
				1000	8						
			598	100	80	8300	3,92	15000		15000	4,18
				1000	11						
		3	599	10000	17	150000	5,18		260000	260000	5,41
				100000	0						
			600	1000	106	100000	5,00		170000	170000	5,23
				10000	8						
			601	10000	16	160000	5,20		140000	140000	5,15
				100000	2						
			602	10000	19	180000	5,26		310000	310000	5,49
				100000	1						
			603	10000	12	120000	5,08		110000	110000	5,04
				100000	1						

♦ Analyses performed according to the COFRAC accreditation

Appendix 7 - Accuracy profile study: summarized results

(Food) Category 1	Meat products
(Food) Type 1	Ground beef

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
10-14	Ground beef	1	70	140	120	130	180	180	240	230	200	1200
25-29	Ground beef	1	90	210	130	140	170	160	160	210	240	150
15-19	Ground beef	2	7500	5500	7000	6600	5600	12000	7400	7800	12000	9100
30-34	Ground beef	2	8500	6900	7100	6500	6100	12000	11000	11000	4500	7800
20-24	Ground beef	3	160000	100000	100000	120000	150000	170000	230000	170000	190000	180000
35-39	Ground beef	3	110000	120000	190000	90000	150000	220000	280000	250000	190000	260000

(Food) Category 2	Dairy products
(Food) Type 2	Pasteurized skimmed milk

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
3104-3108	Pasteurized milk	1	280	160	160	140	220	150	170	89	150	160
3119-3123	Pasteurized milk	1	140	120	230	190	160	150	110	150	210	120
3109-3113	Pasteurized milk	2	7300	9600	8200	6200	6800	30000	30000	15000	6800	12000
3124-3128	Pasteurized milk	2	6600	8100	5500	5100	5700	6800	7800	6000	12000	7800
3114-3118	Pasteurized milk	3	95000	91000	180000	150000	170000	160000	340000	120000	260000	180000
3129-3133	Pasteurized milk	3	120000	110000	140000	100000	120000	140000	270000	220000	170000	170000

(Food) Category 3	Seafood products
(Food) Type 3	Frozen fish fillet

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
284-288	Raw fish fillet	1	150	140	90	120	140	200	210	160	120	160
299-303	Raw fish fillet	1	130	100	91	180	91	180	120	120	160	280
289-293	Raw fish fillet	2	7700	7100	9000	8500	7500	7400	15000	12000	12000	9100
304-308	Raw fish fillet	2	6300	8800	7400	8500	6600	17000	11000	12000	5500	15000
294-298	Raw fish fillet	3	110000	100000	130000	250000	85000	140000	88000	200000	180000	200000
309-313	Raw fish fillet	3	120000	140000	120000	200000	95000	120000	270000	170000	150000	110000

(Food) Category 4	Egg products
(Food) Type 4	Pasteurized whole egg

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
342-346	Pasteurized liquid egg product	1	110	150	70	40	110	140	120	86	86	86
357-361	Pasteurized liquid egg product	1	180	80	50	80	50	110	32	120	57	83
347-351	Pasteurized liquid egg product	2	2000	2500	4400	3600	3900	3100	7800	4800	6800	6800
362-366	Pasteurized liquid egg product	2	3500	3500	4800	4200	4100	9100	3700	6800	9100	3100
352-356	Pasteurized liquid egg product	3	64000	74000	55000	72000	71000	69000	150000	90000	48000	160000
367-371	Pasteurized liquid egg product	3	75000	68000	74000	45000	79000	58000	110000	81000	140000	120000

(Food) Category 5	Fruit and vegetables
(Food) Type 5	Leeks puff pastry

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
517-521	Leeks puff pastry	1	280	290	260	240	270	160	230	460	360	190
532-536	Leeks puff pastry	1	230	230	260	91	250	300	280	430	480	190
522-526	Leeks puff pastry	2	9500	9000	10000	11000	16000	12000	15000	7800	17000	17000
537-541	Leeks puff pastry	2	11000	10000	2900	17000	8300	15000	12000	21000	17000	37000
527-531	Leeks puff pastry	3	160000	210000	200000	170000	130000	260000	230000	180000	240000	260000
542-546	Leeks puff pastry	3	90000	60000	240000	220000	210000	120000	81000	190000	180000	110000

(Food) Category 6	Pet food
(Food) Type 6	Dog terrine

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
574-578	Dog terrine	1	90	190	150	180	160	110	160	100	200	280
589-593	Dog terrine	1	180	210	160	120	220	200	150	150	160	300
579-583	Dog terrine	2	6500	7400	6400	7900	6100	9100	17000	25000	17000	12000
594-598	Dog terrine	2	5900	6500	6700	7800	8300	12000	21000	6800	11000	15000
584-588	Dog terrine	3	140000	160000	110000	91000	150000	210000	190000	270000	290000	290000
599-603	Dog terrine	3	150000	100000	160000	180000	120000	260000	170000	140000	310000	110000

Appendix 8 – Quantification limits (LOQ): raw data

Sample N°	Matrix	Alternative method: Tempo STA					
		Observed value	Value for calculation	yi	$\bar{y}$	So	LOQ
8683	Ground beef	<10	10	1	1	0	0
8684		<10	10	1			
8685		<10	10	1			
8686		<10	10	1			
8687		<10	10	1			
8688		<10	10	1			
8689		<10	10	1			
8690		<10	10	1			
8691		<10	10	1			
8692		<10	10	1			
8723	Pasteurized half skimmed milk	<10	10	1	1	0	0
8724		<10	10	1			
8725		<10	10	1			
8726		<10	10	1			
8727		<10	10	1			
8728		<10	10	1			
8729		<10	10	1			
8730		<10	10	1			
8731		<10	10	1			
8732		<10	10	1,00			
8693	Frozen fish fillet	<10	10	1	1	0	0
8694		<10	10	1			
8695		<10	10	1			
8696		<10	10	1			
8697		<10	10	1			
8699		<10	10	1			
8700		<10	10	1			
8701		<10	10	1			
8702		<10	10	1			
235		<10	10	1			
8703	Leeks puff pastry	<10	10	1	1	0	0
8704		<10	10	1			
8705		<10	10	1			
8706		<10	10	1			
8707		<10	10	1			
8708		<10	10	1			
8709		<10	10	1			
8710		<10	10	1			
8711		<10	10	1			
8712		<10	10	1			
8733	Pasteurized liquid egg	<10	10	1	1	0	0
8734		<10	10	1			
8735		<10	10	1			
8736		<10	10	1			
8737		<10	10	1			
8738		<10	10	1			
8739		<10	10	1			
8740		<10	10	1			
8741		<10	10	1			
8742		<10	10	1			

Sample N°	Matrix	Alternative method: Tempo STA					
		Observed value	Value for calculation	yi	$\bar{y}$	So	LOQ
8713	Dog terrine	<10	10	1	1	0	0
8714		<10	10	1			
8715		<10	10	1			
8716		<10	10	1			
8717		<10	10	1			
8718		<10	10	1			
8719		<10	10	1			
8720		<10	10	1			
8721		<10	10	1			
8722		<10	10	1			

Appendix 9 – Inclusivity and exclusivity: raw data

NC: non-characteristic colonies on BP + RPF

INCLUSIVITY (initial validation study)											
N°	Strain	Origin	Dilution Tryptone salt							Dilution Tryptone salt + 1ml UHT milk	
			Dilution	PCA		BP+RPF		TEMPO STA (-6)		TEMPO STA (-6)	
				a	b	a	b	a	b	a	b
1.	*S. aureus* 3	Raw milk	-6	219	223	>100	>100	480	680	680	500
			-7	21	27	44	41	/	/	/	/
2.	*S. aureus* 6	/	-6	>300	>300	>100	>100	<1,0	<1,0	370	340
			-7	54	47	54	53	/	/	/	/
3.	*S. aureus* 156	/	-6	>300	>300	>100	>100	680	670	910	1500
			-7	50	60	64	50	/	/	/	/
4.	*S. aureus* 242	Raw mik cheese	-6	>300	>300	>100	>100	670	1200	1100	1700
			-7	60	57	87	82	/	/	/	/
5.	*S. aureus* 501	Raw milk	-6	229	242	>100	>100	450	450	680	780
			-7	29	24	41	52	/	/	/	/
6.	*S. aureus* 605	Raw milk	-6	>300	>300	>100	>100	<1,0	<1,0	400	600
			-7	35	31	48	65	/	/	/	/
7.	*S. aureus* A00M071	Cooked tuna	-6	>300	>300	>100	>100	450	500	600	1500
			-7	42	51	42	42	/	/	/	/
8.	*S. aureus* A00M074	Fish	-6	>300	>300	>100	>100	500	670	530	1100
			-7	42	65	59	37	/	/	/	/
9.	*S. aureus* A00M077	Fish	-6	>300	>300	>100	>100	1100	670	1500	1500
			-7	57	57	63	52	/	/	/	/
10.	*S. aureus* Ad 162	Merguez	-6	>300	>300	>100	>100	1500	910	1200	2100
			-7	58	66	67	75	/	/	/	/
11.	*S. aureus* Ad 152	Rabbit	-6	>300	>300	>100	>100	910	1100	1700	2500
			-7	77	73	82	96	/	/	/	/
12.	*S. aureus* Ad 153	Rabbit	-6	>300	>300	>100	>100	1100	530	780	1100
			-7	34	29	62	64	/	/	/	/
13.	*S. aureus* Ad 154	Fish fillet	-6	>300	>300	>100	>100	910	1500	1100	2100
			-7	82	71	83	83	/	/	/	/
14.	*S. aureus* Ad 165	Bacon	-6	>300	>300	>100	>100	780	470	820	1100
			-7	56	55	42	55	/	/	/	/
15.	*S. aureus* Ad 157	Chicken skin	-6	>300	>300	>100	>100	400	910	780	780
			-7	42	44	29	48	/	/	/	/
16.	*S. aureus* Ad 158	Chicken leg	-6	>300	>300	>100	>100	600	910	780	2500
			-7	43	45	48	33	/	/	/	/
17.	*S. aureus* Ad 910	Hen meat	-6	>300	>300	>100	>100	1100	910	220	1500
			-7	39	44	53	44	/	/	/	/
18.	*S. aureus* Ad 422	Rabbit	-6	117	110	115	119	130	170	290	66
			-7	6	5	2	5	/	/	/	/
19.	*S. aureus* Ad 161	Merguez	-6	264	284	>100	>100	340	410	2500	670
			-7	11	18	17	26	/	/	/	/
20.	*S. aureus* Ad 163	Crayfish coral	-6	220	172	>100	>100	170	340	910	1200
			-7	27	30	28	19	/	/	/	/
21.	*S. aureus* Ad 164	Boar meat	-6	122	111	184	164	170	220	220	210
			-7	9	17	20	6	/	/	/	/
22.	*S. aureus* Ad 166	Chicken leg	-6	>300	>300	>100	>100	1100	600	500	2100
			-7	46	41	34	37	/	/	/	/
23.	*S. aureus* Ad 167	Bacon	-6	>300	>300	>100	>100	530	780	1100	680
			-7	40	41	45	36	/	/	/	/

INCLUSIVITY (initial validation study)											
N°	Strain	Origin	Dilution Tryptone salt							Dilution Tryptone salt + 1ml UHT milk	
			Dilution	PCA		BP+RPF		TEMPO STA (-6)		TEMPO STA (-6)	
				a	b	a	b	a	b	a	b
24.	*S. aureus* Ad 168	Ground poultry meat	-6	>300	>300	>100	>100	680	450	310	440
			-7	30	52	40	48	/	/	/	/
25.	*S. aureus* ATCC 25923	Clinical	-6	>300	>300	>100	>100	290	250	1500	1500
			-7	36	33	27	27	/	/	/	/
26.	*S. aureus* ATCC 51740	/	-6	>300	>300	>100	>100	480	550	910	910
			-7	32	40	38	45	/	/	/	/
27.	*S. hyicus* CIP 81.58	Pork meat	-6	49	50	0 (62 colonies NC)	0 (82 colonies NC)	<1,0	<1,0	<1,0	<1,0
			-7	5	1	0 (6 colonies NC)	0 (4 colonies NC)	/	/	/	/
28.	S. *hyicus* DSM20459^{T}	/	-6	85	81	0 (89 colonies NC)	0 (76 colonies NC)	<1,0	<1,0	<1,0	<1,0
			-7	7	5	0 (11 colonies NC)	0 (8 colonies NC)	/	/	/	/
29.	S. *intermedius* CIP 81.60	Pigeon	-6	88	83	>100	103	<1,0	<1,0	<1,0	<1,0
			-7	11	11	11	13	/	/	/	/
30.	S. *intermedius* CIP 81.77	/	-6	141	134	0 (colonies NC>100)	0 (colonies NC>100)	<1,0	<1,0	<1,0	<1,0
			-7	16	12	0 (20 colonies NC)	0 (22 colonies NC)	/	/	/	/
31.	*S. aureus* Ad468	Dairy product	-6	274	302	>100	>100	/	/	/	/
			-7	16	26	25	19	24	17	57	39
32.	*S. aureus* Ad160	Ground beef	-6	288	311	>100	>100	/	/	/	/
			-7	23	21	26	20	18	23	28	57

INCLUSIVITY (renewal study)						
No	**Strain**	**Reference**	**Origin**	**PCA (-7)**	**ISO 6888-2 (-7)**	**TEMPO STA (-7)**
1	*Staphylococcus aureus*	Ad467	Dairy product	63	58	50
2	*Staphylococcus aureus*	Ad1063	Cheese	45	30	18
3	*Staphylococcus aureus*	Ad1709	Cheese	47	29	21
4	*Staphylococcus aureus*	Ad1710	Raw ewe milk cheese	39	27	56
5	*Staphylococcus aureus*	Ad899	Ready to eat fish	12	13	12
6	*Staphylococcus aureus*	Ad901	Cod	44	48	63
7	*Staphylococcus aureus*	Ad909	Nems	59	75	21
8	*Staphylococcus aureus*	Ad906	Merguez	11	17	28
9	*Staphylococcus aureus*	Ad910	Poultry meat	40	28	28
10	*Staphylococcus aureus*	Ad1519	Swimming pool water	66	90	130
11	*Staphylococcus aureus*	Ad1571	River water	43	50	63
12	*Staphylococcus aureus*	Ad903	Animal feed (raw material)	21	23	16
13	*Staphylococcus aureus*	Ad900	Fish fillet	70	58	48
14	*Staphylococcus aureus*	Ad1712	Raw milk cheese	16	16	10
15	*Staphylococcus aureus*	Ad905	Raw milk cheese	42	32	36
16	*Staphylococcus aureus*	Ad160	Ground beef	21	39	33
17	*Staphylococcus aureus*	Ad1656	Swimming pool water	43	58	44
18	*Staphylococcus aureus*	Ad1711	Cheese	26	31	53
19	*Staphylococcus hyicus*	DSM17421	/	>150	166	(with or without milk)

EXCLUSIVITY (initial validation)										
N°	Strain	Origin	Dilution	PCA / TSYEA		Dilution	BP+RPF		TEMPO STA (-3)	
				a	b		a	b	a	b
1	*Brevibacterium linens* CIP 101125T	Cheese	-3	>300	>300	-3	0	0	<1,0	<1,0
			-4	239	195	-4	0	0	/	/
2	*Brochothrix thermosphacta* EN 15/29	Trout	-4	58	60	-1	0	0	<1,0	<1,0
			-5	4	7	-2	0	0	/	/
3	*Carnobacterium piscicola* Ad 368	Raw milk	-5	>300	>300	-5	0	0	<1,0	<1,0
			-6	249	274	-6	0	0	/	/
4	*Kluyveromyces lactis*	Salad	-4	>300	>300	-4	0	0	<1,0	<1,0
			-5	270	239	-5	0	0	/	/
5	*Kocuria rosea* CIP 7115	/	-1	>300	>300	-1	0	0	<1,0	<1,0
			-2	259	215	-2	0	0	/	/
6	*Macrococcus cohni cohni Ad 156*	Poultry	-5	200	188	-5	0(>100 NC)	0(>100 NC)	<1,0	<1,0
			-6	12	10	-6	0(10 NC)	0(8 NC)	/	/
7	*Micrococcus luteus* Ad 432	Rhum	-4	157	132	-5	0(13NC)	0 (17NC)	<1,0	<1,0
			-5	13	5	-6	0	0	/	/
8	*Staphylococcus carnosus 1*	/	-5	153	143	-6	0(18NC)	0(18NC)	<1,0	<1,0
			-6	13	15	-7	0 (2 NC)	0	/	/
9	*Staphylococcus carnosus* M86	Ferment	-5	199	196	-6	0 (13NC)	0 (23NC)	<1,0	<1,0
			-6	35	17	-7	0 (3NC)	0 (3NC)	/	/
10	*Staphylococcus caseolyticus* CIP 100755	Milk	-5	33	31	-5	0 (46NC)	0 (45NC)	<1,0	<1,0
			-6	5	1	-6	0 (4NC)	0	/	/
11	*Staphylococcus epidermidis* Ad 150 (steak haché)	Ground beef	-6	201	213	-6	0(>100 NC)	0(>100 NC)	<1,0	<1,0
			-7	16	17	-7	0 (26NC)	0 (19NC)	/	/
12	*Staphylococcus epidermidis* Ad 443	/	-6	132	128	-6	0(>100 NC)	0(>100 NC)	<1,0	<1,0
			-7	8	7	-7	0 (12NC)	0 (13NC)	/	/
13	*Staphylococcus epidermidis* Ad 695	/	-6	214	214	-6	0(>100 NC)	0(>100 NC)	<1,0	<1,0
			-7	17	23	-7	0 (23NC)	0 (24NC)	/	/
14	*Staphylococcus equorum DSM20674*	Horse skin	-5	65	59	-5	0 (81NC)	0 (73NC)	<1,0	<1,0
			-6	8	10	-6	0 (9NC)	0 (8 NC)	/	/
15	*Staphylococcus equorum* CIP 103502	Horse skin	-5	174	180	-5	0 (95NC)	0 (79NC)	<1,0	<1,0
			-6	16	20	-6	0 (6NC)	0 (3NC)	/	/
16	*Staphylococcus hominis* Ad 692	/	-5	188	196	-4	0 (3NC)	0 (9 NC)	<1,0	<1,0
			-6	17	23	-5	0 (1NC)	0 (4NC)	/	/
17	*Staphylococcus hominis* Ad 693	/	-5	101	109	-5	0 (35NC)	0 (52NC)	<1,0	<1,0
			-6	6	4	-6	0 (3NC)	0 (2NC)	/	/
18	*Staphylococcus saprophyticus* CIP 76125T	Clinical	-6	275	260	-6	0(>100 NC)	0(>100 NC)	<1,0	<1,0
			-7	27	26	-7	0 (20NC)	0 (22NC)	/	/
19	*Staphylococcus xylosus* Ad 151	Ground beef	-6	100	117	-6	0 (120NC)	0 (125NC)	<1,0	<1,0
			-7	8	12	-7	0 (22NC)	0 (21NC)	/	/
20	*Streptococcus salivarius subs thermophilus* 91L580	Cheese	-5	285	310	-5	0 (10NC)	0 (1NC)	<1,0	<1,0
			-6	28	34	-6	0 (3NC)	0 (1NC)	/	/
21	*Bacillus cereus Ad 608*	Bread dough	-5	54	41	-5	0	0	<1,0	<1,0
			-6	5	10	-6	0	0	/	/
22	*S.caprae DSM20608T*	Goat milk	-6	>300	>300	-6	0 (>100NC)	0 (>100NC)	<1,0	<1,0
			-7	45	46	-7	0 (49 NC)	0 (50 NC)	/	/
23	*Bacillus cereus 21*	Egg product	-5	184	125	-6	0	0	<1,0	<1,0
			-6	25	22	-7	0	0	/	/
24	*Bacillus cereus Ad825*	Surimi	-6	35	48	-6	0	0	<1,0	<1,0
			-7	2	2	-7	0	0	/	/

EXCLUSIVITY (with addition of UHT milk) (initial validation)										
Strains		Origin	Dilution	PCA / TSYEA		Dilution	BP+RPF		TEMPO STA	
				a	b		a	b	a	b
1	*Brevibacterium linens* CIP 101125T	Cheese	-3	>300	>300	-3	0	0	<1,0	<1,0
			-4	50	100	-4	0	0	/	/
2	*Brochothrix thermosphacta* EN 15/29	Trout	-1	>300	>300	-1	0	0	<1,0	<1,0
			-2	133	154	-2	0	0	/	/
3	*Carnobacterium piscicola* Ad 368	Raw milk	-5	>300	>300	-5	0	0	<1,0	<1,0
			-6	126	132	-6	0	0	/	/
4	*Kluyveromyces lactis*	Salad	-4	>300	>300	-4	0	0	<1,0	<1,0
			-5	57	55	-5	0	0	/	/
5	*Kocuria rosea* CIP 7115	/	-1	>300	>300	-1	0	0	<1,0	<1,0
			-2	288	303	-2	0	0	/	/
6	*Macrococcus cohni cohni Ad 156*	Poultry	-5	124	109	-5	0(>100NC)	0(>100NC)	<1,0	<1,0
			-6	17	19	-6	0(13NC)	0(11NC)	/	/
7	*Micrococcus luteus* Ad 432	Rhum	-4	260	291	-4	0(>100NC)	0(>100NC)	<1,0	<1,0
			-5	26	23	-5	0(19NC)	0(21NC)	/	/
8	*Staphylococcus carnosus 1*	/	-5	125	117	-5	0(>100NC)	0(>100NC)	<1,0	<1,0
			-6	9	2	-6	0(12NC)	0(10NC)	/	/
9	*Staphylococcus carnosus* M86	Ferment	-5	131	117	-5	0(>100NC)	0(>100NC)	<1,0	<1,0
			-6	15	13	-6	0(9NC)	0(12NC)	/	/
10	*Staphylococcus caseolyticus* CIP 100755	Milk	-5	15	19	-5	0(23NC)	0(18NC)	<1,0	<1,0
			-6	1	3	-6	0(2NC)	0(1NC)	/	/
11	*Staphylococcus epidermidis* Ad 150	Ground beef	-6	246	262	-6	0(>100NC)	0(>100NC)	<1,0	<1,0
			-7	10	21	-7	0(17NC)	0(31NC)	/	/
12	*Staphylococcus epidermidis* Ad 443	/	-6	147	150	-6	0(160NC)	0(149NC)	<1,0	<1,0
			-7	9	12	-7	0(21NC)	0(11NC)	/	/
13	*Staphylococcus epidermidis* Ad 695	/	-6	176	185	-6	0(>100NC)	0(>100NC)	<1,0	<1,0
			-7	15	20	-7	0(32NC)	0(19NC)	/	/
14	*Staphylococcus equorum DSM20674*	Horse skin	-5	107	116	-5	0(>100NC)	0(>100NC)	<1,0	<1,0
			-6	4	1	-6	0(11NC)	0(12NC)	/	/
15	*Staphylococcus equorum* CIP 103502	Horse skin	-5	66	49	-5	0(52NC)	0(61NC)	<1,0	<1,0
			-6	3	1	-6	0(2NC)	0(4NC)	/	/
16	*Staphylococcus hominis* Ad 692	/	-5	57	53	-4	0	0	<1,0	<1,0
			-6	3	5	-5	0	0	/	/
17	*Staphylococcus hominis* Ad 693	/	-5	35	26	-5	0	0	<1,0	<1,0
			-6	2		-6	0	0	/	/
18	*Staphylococcus saprophyticus* CIP 76125T	Clinical	-6	120	111	-6	0(>100NC)	0(>100NC)	<1,0	<1,0
			-7	11	11	-7	0(17NC)	0(10NC)	/	/
19	*Staphylococcus xylosus* Ad 151	Ground beef	-6	16	28	-6	0(48NC)	0(46NC)	<1,0	<1,0
			-7	0	2	-7	0(4NC)	0(1NC)	/	/
20	*Streptococcus salivarius subs thermophilus* 91L580	Cheese	-5	>300	>300	-5	0(21NC)	0(27NC)	<1,0	<1,0
			-6	41	44	-6	0(1NC)	0(3NC)	/	/
21	*Bacillus cereus Ad 608*	Bread dough	-5	123	152	-5	0(92NC)	0(39NC)	<1,0	<1,0
			-6	12	15	-6	0(3NC)	0(4NC)	/	/
22	*S.caprae DSM20608T*	Goat milk	-6	137	156	-6	0(153NC)	0(160NC)	<1,0	<1,0
			-7	12	3	-7	0(11NC)	0(7NC)	/	/
23	*Bacillus cereus 21*	Egg product	-5	143	170	-6	0	0	<1,0	<1,0
			-6	16	14	-7	0	0	/	/
24	*Bacillus cereus Ad825*	Surimi	-5	21	23	-5	0	0	/	/
			-6	0	2	-6	0	0	<1,0	<1,0

EXCLUSIVITY (Renewal study)							
No	Strain	Reference	Origin	PCA	ISO 6888-2♦	TEMPO STA (-3)	
						Without milk	With milk
1	*Staphylococcus caprae*	DSM2060BT	/	91 (-7)	0 (-6)	<1	<1
2	*Staphylococcus haemolyticus*	Ad989	Cheese	18 (-6)	28 NC (-6)	<1	<1
3	*Staphylococcus nicotianae*	Ad1105	Cheese	10 (-7)	22 NC (-7)	<1	<1
4	*Macrococcus caseolyticus*	Ad1100	Cheese	39 (-6)	2 NC (-6)	<1	<1
5	*Staphylococcus lentus*	DSM100111	Faecal matter	24 (-6)	22 NC (-6)	<1	<1
6	*Staphylococcus sciuri*	DSM15613	Veal meat	22 (-6)	0 (-6)	<1	1
7	*Staphylococcus simulans*	DSM20322	Human skin	>150 (-6)	58NC (-6)	<1	18

♦ Analyses performed according to the COFRAC accreditation

Appendix 10 – Results obtained by the Expert Laboratory and each collaborator

Sample n°	Dilution	Reference method: ISO 6888-2		Alternative method: TEMPO STA			ISO 4833 (CFU/g)
		Colonies CFU/plate	CFU/g	Dilution 1/40	Dilution 1/400	CFU/g	
B8	10	0	<10	<10	<100	<10	>3000000
	100	0					
B2	10	0	<10	<10	<100	<10	
	100	0					
B3	10	12	120	55	<100	55	
	100	1					
B7	10	10	120	120	<100	120	
	100	3					
B5	100	20	1900	830	1200	830	
	1000	1					
B4	100	10	1200	950	860	950	
	1000	3					
B1	1000	11	10000	15000	14000	15000	
	10000	0					
B6	1000	11	14000	30000	20000	30000	
	10000	4					
C8	100	0	<100	<10	<100	<10	63000
	1000	0					
C2	100	0	<100	<10	<100	<10	
	1000	0					
C3	100	1	<100	33	210	33	
	1000	0					
C7	100	0	<100	100	100	100	
	1000	0					
C5	100	24	2800	1000	1100	1000	
	1000	7					
C4	100	13	1500	700	1400	700	
	1000	3					
C1	1000	26	27000	17000	13000	17000	
	10000	4					
C6	1000	25	25000	21000	11000	21000	
	10000	3					

Sample n°	Dilution	Reference method: ISO 6888-2		Alternative method: TEMPO STA			ISO 4833 (CFU/g)
		Colonies CFU/plate	CFU/g	Dilution 1/40	Dilution 1/400	CFU/g	
D8	10	0	<10	<10	<100	<10	>3000000
	100	0					
D2	10	0	<10	<10	<100	<10	
	100	0					
D3	10	7	82	73	<100	73	
	100	2	Ne				
D7	10	17	160	71	100	71	
	100	1					
D5	100	23	2300	830	210	830	
	1000	2					
D4	100	21	2100	1700	860	1700	
	1000	2					
D1	1000	14	14000	25000	13000	25000	
	10000	1					
D6	1000	13	13000	11000	23000	11000	
	10000	1					
E8	10	0	<10	<10	<100	<10	>3000000
	100	0					
E2	10	0	<10	<10	<100	<10	
	100	0					
E3	10	8	73	21	100	21	
	100	0	Ne				
E7	10	15	160	55	<100	55	
	100	2					
E5	100	12	1300	1400	860	1400	
	1000	2					
E4	100	15	1500	670	990	670	
	1000	1					
E1	1000	11	12000	15000	17000	15000	
	10000	2					
E6	1000	15	15000	7800	21000	7800	
	10000	1					

Sample n°	Dilution	Reference method: ISO 6888-2		Alternative method: TEMPO STA			ISO 4833 (CFU/g)
		Colonies CFU/plate	CFU/g	Dilution 1/40	Dilution 1/400	CFU/g	
F8	10	0	<10	<10	<100	<10	>3000000
	100	0					
F2	10	0	<10	<10	<100	<10	
	100	0					
F3	10	9	91	73	100	73	
	100	1	Ne				
F7	10	12	120	21	100	21	
	100	1					
F5	10	115	1100	810	1000	810	
	100	9					
F4	10	90	960	620	810	620	
	100	16					
F1	1000	13	13000	21000	31000	21000	
	10000	1					
F6	1000	28	26000	17000	15000	17000	
	10000	1					
G8	10	0	<10	<10	<100	<10	>3000000
	100	0					
G2	10	0	<10	<10	<100	<10	
	100	0					
G3	10	5	55	57	100	57	
	100	1	Ne				
G7	10	10	100	59	<100	59	
	100	1					
G5	100	8	1000	570	1300	570	
	1000	3	Ne				
G4	100	10	910	730	1300	730	
	1000	0					
G1	1000	16	15000	21000	12000	21000	
	10000	1					
G6	1000	7	8200	25000	12000	25000	
	10000	2					

Sample n°	Dilution	Reference method: ISO 6888-2		Alternative method: TEMPO STA			ISO 4833 (CFU/g)
		Colonies CFU/plate	CFU/g	Dilution 1/40	Dilution 1/400	CFU/g	
H8	10	0	<10	<10	<100	<10	2680000
	100	0					
H2	10	0	<10	<10	<100	<10	
	100	0					
H3	10	11	120	110	<100	110	
	100	2					
H7	10	11	100	100	100	100	
	100	0					
H5	100	18	2000	1300	1300	1300	
	1000	4					
H4	100	19	1800	830	1300	830	
	1000	1					
H1	1000	21	20000	21000	22000	21000	
	10000	1					
H6	1000	19	18000	17000	17000	17000	
	10000	1					
I8	10	0	<10	<10	<100	<10	>3000000
	100	0					
I2	10	0	<10	<10	<100	<10	
	100	0					
I3	10	9	82	59	<100	59	
	100	0	Ne				
I7	10	9	91	55	<100	55	
	100	1	Ne				
I5	100	13	1300	480	1800	480	
	1000	1					
I4	100	13	1400	1100	1400	1100	
	1000	2					
I1	1000	20	21000	15000	27000	15000	
	10000	3					
I6	1000	18	18000	17000	10000	17000	
	10000	2					

Sample n°	Dilution	Reference method: ISO 6888-2		Alternative method: TEMPO STA			ISO 4833 (CFU/g)
		Colonies CFU/plate	CFU/g	Dilution 1/40	Dilution 1/400	CFU/g	
J8	10	0	<10	<10	<100	<10	>3000000
	100	0					
J2	10	0	<10	<10	<100	<10	
	100	0					
J3	10	6	55	71	100	71	
	100	0	Ne				
J7	10	7	73	45	100	45	
	100	1	Ne				
J5	10	92	920	520	1200	520	
	100	9					
J4	10	100	1000	690	210	690	
	100	14					
J1	100	75	8400	15000	9400	15000	
	1000	17					
J6	100	95	9900	11000	12000	11000	
	1000	14					
K8	10	0	<10	<10	<100	<10	33900000
	100	0					
K2	10	0	<10	<10	<100	<10	
	100	0					
K3	10	8	82	21	100	21	
	100	1	Ne				
K7	10	8	82	71	<100	71	
	100	1	Ne				
K5	100	17	1700	950	830	950	
	1000	2					
K4	100	19	1700	590	500	590	
	1000	0					
K1	1000	21	23000	17000	19000	17000	
	10000	4					
K6	1000	14	13000	15000	29000	15000	
	10000	0					

Sample n°	Dilution	Reference method: ISO 6888-2		Alternative method: TEMPO STA			ISO 4833 (CFU/g)
		Colonies CFU/plate	CFU/g	Dilution 1/40	Dilution 1/400	CFU/g	
L8	100	0	<100	<10	<100	<10	46000000
	1000	0					
L2	100	0	<100	<10	<100	<10	
	1000	0					
L3	100	10	1000	10	<100	10	
	1000	1					
L7	100	0	<100	59	100	59	
	1000	0					
L5	100	40	4000	900	1400	900	
	1000	4					
L4	100	20	2000	830	860	830	
	1000	2					
L1	1000	31	28000	12000	10000	12000	
	10000	0					
L6	1000	22	21000	12000	12000	12000	
	10000	1					
M8	10	0	<10	<10	<100	<10	>3000000
	100	0					
M2	10	0	<10	<10	<100	<10	
	100	0					
M3	10	13	130	44	<100	44	
	100	1					
M7	10	6	73	31	<100	31	
	100	2	Ne				
M5	100	12	1300	1400	1600	1400	
	1000	2					
M4	100	21	2000	490	210	490	
	1000	1					
M1	1000	15	14000	12000	12000	12000	
	10000	0					
M6	1000	14	16000	17000	9200	17000	
	10000	4					

Sample n°	Dilution	Reference method: ISO 6888-2		Alternative method: TEMPO STA			ISO 4833 (CFU/g)
		Colonies CFU/plate	CFU/g	Dilution 1/40	Dilution 1/400	CFU/g	
N8	100	0	<100	<10	<100	<10	>3000000
	1000	0					
N2	100	0	<100	<10	<100	<10	
	1000	0					
N3	100	0	<100	89	100	89	
	1000	0					
N7	100	0	<100	32	<100	32	
	1000	0					
N5	100	3	<100	1300	590	1300	
	1000	1					
N4	100	12	1100	630	860	630	
	1000	0					
N1	1000	8	11000	21000	17000	21000	
	10000	4					
N6	100	81	8300	25000	16000	25000	
	1000	10					
O8	10	0	<10	<10	<100	<10	>3000000
	100	0					
O2	10	0	<10	<10	<100	<10	
	100	0					
O3	10	11	120	32	<100	32	
	100	2					
O7	10	14	150	71	100	71	
	100	2					
O5	100	11	1300	640	1000	640	
	1000	3					
O4	100	15	1500	830	1800	830	
	1000	2					
O1	1000	22	21000	15000	17000	15000	
	10000	1					
O6	1000	16	15000	11000	17000	11000	
	10000	1					

Sample n°	Dilution	Reference method: ISO 6888-2		Alternative method: TEMPO STA			ISO 4833 (CFU/g)
		Colonies CFU/plate	CFU/g	Dilution 1/40	Dilution 1/400	CFU/g	
P8	10	0	<10	<10	<100	<10	>3000000
	100	0					
P2	10	0	<10	<10	<100	<10	
	100	0					
P3	10	9	91	44	<100	44	
	100	1	Ne				
P7	10	5	45	45	<100	45	
	100	0	Ne				
P5	100	16	1500	2400	1200	2400	
	1000	0					
P4	100	17	1500	520	570	520	
	1000	0					
P1	1000	11	11000	15000	11000	15000	
	10000	1					
P6	100	90	8500	15000	13000	15000	
	1000	3					
Q8	10	0	<10	<10	<100	<10	35000
	100	0					
Q2	10	0	<10	<10	<100	<10	
	100	0					
Q3	10	8	82	120	<100	120	
	100	1	Ne				
Q7	10	6	64	57	100	57	
	100	1	Ne				
Q5	100	13	1400	1400	1400	1400	
	1000	2					
Q4	10	58	580	1500	1000	1500	
	100	6					
Q1	1000	16	15000	30000	11000	30000	
	10000	1					
Q6	100	70	7300	11000	13000	11000	
	1000	10					

Sample n°	Dilution	Méthode de référence ISO 6888-2◆		Alternative method: TEMPO STA			ISO 4833 (CFU/g)
		Colonies CFU/plate	CFU/g	Dilution 1/40	Dilution 1/400	CFU/g	
A8(ADRIA)	10	0	<10	<10	<100	<10	>3000000
	100	0					
A2	10	0	<10	<10	<100	<10	
	100	0					
A3	10	9	91	32	<100	32	
	100	1	Ne				
A7	10	7	64	86	<100	86	
	100	0	Ne				
A5	10	93	890	640	590	640	
	100	5					
A4	10	108	1100	1000	1000	1000	
	100	8					
A1	1000	12	15000	25000	41000	25000	
	10000	4					
A6	100	103	10000	12000	24000	12000	
	1000	9					

◆ Analyses performed according to the COFRAC accreditation