ADRIA FOOD EXPERTISE

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NF VALIDATION
Validation of alternative analytical methods
Application in food microbiology

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

RAPID'*Enterobacteriaceae* method
(Certificate number: BRD 07/24 - 11/13)
for the enumeration of *Enterobacteriaceae*
in all human food, feed and environmental samples

Quantitative method

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This report consists of 155 pages, including 10 appendices.
Only copies including the totality of this report are authorized.

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

Version 0
October 29, 2021

Quality Assurance documents related to this study can be consulted upon request from **Bio-Rad**.

Measurement uncertainty on the reference method results is not taken into account to provide the conclusion in this report; this measurement uncertainty is however available.

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♦	NF ISO 21528-2 (June 2017) - Microbiology of food and animal feeding stuffs - Horizontal methods for the detection and enumeration of *Enterobacteriaceae* - Part 2: colony-count method
Alternative method	**RAPID'*Enterobacteriaceae***
Scope	☒ **All human food** ☒ **Feed** ☒ **Production environmental samples**
Certification organism	AFNOR Certification (http://nf-validation.afnor.org/)

♦ Analyses performed according to the COFRAC accreditation

1 INTRODUCTION

The RAPID'*Enterobacteriaceae* was validated on November 29th 2013 for meat products, dairy products, seafood and vegetables (certificate number: BRD 07/24 - 11/13) according to the ISO 16140 (2003).

Date	Study	Validation standard	ISO method
29th November 2013	Validation study (2 enumeration procedures for both enumeration protocols (pour plate and spreading method): ▪ Meat products ▪ Dairy products ▪ Seafood and vegetables	ISO 16140 (2003)	NF ISO 21528-2 (2004)
31st January 2014	Extension study (2 enumeration procedures for both enumeration protocols (pour plate and spreading method): ▪ All human food ▪ Feed ▪ Environmental samples	ISO 16140 (2003)	NF ISO 21528-2 (2004)
March 2018	Renewal study ▪ Pour plate method: manual and automated enumeration using the Scan 1200 from Interscience ▪ Spreading method: manual enumeration	ISO 16140-2 (2016)	NF ISO 21528-2 (2017)
October 201	Renewal study	ISO 16140-2 (2016)	NF ISO 21528-2 (2017)

2 METHOD DESCRIPTIONS

2.1 Alternative method

The flow diagram of the alternative method is provided in **Appendix 1**.

2.1.1 Principle

The RAPID'*Enterobacteriaceae* is a high-performance medium for the enumeration of *Enterobacteriaceae.* The RAPID'*Enterobacteriaceae* provides a complete result in 24 hours without confirmation step. The method can be used for a pour plate or spreading inoculation. The enumeration can be done manually (both inoculation procedure) or by using an automated colony counter (pour plate inoculation only).

2.1.2 Protocol

Two protocols are available:

- Pour plate method,
- Spreading method.

For the pour plate method, two enumeration procedures are available: manual and automated enumerations using the Scan 1200 from Interscience. For the spreading method, only the manual enumeration is possible.

The incubation of the samples can be done at 30°C, 35°C or 37°C. Only the incubation at 37°C has been tested during the validation studies.

It is also possible to store the plates for 72 h at 5°C ± 3°C before proceeding manual and automated enumerations for the pour plate method only.

2.1.3 Restrictions

There is no restriction.

2.2 Reference method♦

The reference method used for the renewal study performed in 2018 was the NF ISO 21528-2 (June 2017) - Microbiology of food and animal feeding stuffs - Horizontal methods for the detection and enumeration of *Enterobacteriaceae* - Part 2: colony-count method.

The flow diagram is provided in **Appendix 2**.

3 INITIAL VALIDATION STUDY, EXTENSION AND RENEWAL STUDIES: RESULTS

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

3.1 Method comparison study

The study was carried out on a diversity of samples and strains representative of agri-food products. This does not constitute an exhaustive list of the different matrices included in the scope.
For any comment on the alternative method, please contact AFNOR Certification at http://nf-validation.afnor.org/contact-2/.

3.1.1 Relative trueness study

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

84 samples were tested for the initial validation study and 43 samples for the extension study which concerned feed and environmental samples.
For the renewal study run in 2018, 72 additional samples were tested.

The repartition of samples analyzed and used for interpretation per protocol is given in Table 1.

♦ Analyses performed according to the COFRAC accreditation

Table 1 - Repartition of samples analyzed and used for interpretation per protocol

N°	Categories	Types		Pour plate method						Spreading method	
				Manual enumeration			Automated enumeration			Manual enumeration	
				Analysed	Interpretable results 24h	Interpretable results 72h	Analysed	Interpretable results 24h	Interpretable results 72h	Analysed	Interpretable results
1	Meat products	a	Raw meat	10	10	10	10	10	10	10	10
		b	Delicatessen (raw and cooked)	8	6	5	8	6	5	8	6
		c	Ready to eat or ready to cook food	8	6	6	7	5	5	8	6
		Total		26	22	21	25	21	20	26	22
2	Dairy products	a	Pasteurized milks, fermented dairy products	8	6	6	8	6	6	8	6
		b	Dairy products, ice cream	11	5	6	10	6	6	11	7
		c	Milk powders with or without probiotics	7	6	5	8	5	5	7	6
		Total		26	17	17	26	17	17	26	19
3	Vegetables	a	Fruits and raw products	8	5	5	8	5	5	9	5
		b	Aromatic herbs	13	12	12	10	10	10	13	12
		c	Ready to eat or ready to cook	13	9	9	10	7	7	12	8
		Total		34	26	26	28	22	22	34	25
4	Fishery products	a	Raw products	9	7	7	6	6	6	9	7
		b	Smoked, marinated products	11	6	6	10	5	5	11	6
		c	Ready to eat or ready to cook food	8	8	8	7	7	7	8	8
		Total		28	21	21	23	18	18	28	21
5	Egg products	a	Liquid egg products	8	5	5	8	5	5	6	5
		b	Egg powders	14	5	5	14	5	5	14	5
		c	Ready to eat, ready to reheat	9	5	5	9	5	5	9	5
		Total		31	15	15	31	15	15	29	15
6	Feed	a	Fresh products	7	6	6	6	5	5	7	5
		b	Terrines	6	5	5	6	5	5	6	5
		c	Dried products	9	9	9	7	7	7	9	9
		Total		22	20	20	19	17	17	22	19
7	Production environmental samples	a	Process water	11	8	8	10	7	7	11	7
		b	Surfaces	15	6	7	15	6	6	16	6
		c	Dusts, residues	6	6	6	6	6	6	6	7
		Total		32	20	21	31	19	19	33	20
ALL CATEGORIES				**199**	**141**	**141**	**183**	**129**	**128**	**198**	**141**

3.1.1.2 Artificial and natural contamination of the samples

Artificial contaminations were realized by spiking or seeding protocols. The inoculated strains, the contamination protocols, the injured protocols of the inoculated vegetative cells and the injury evaluation are provided in **Appendix 3**. Injury efficiency was evaluated by enumerating the pure culture on selective (VRBG) and non-selective (TSYEA) agars.

76 samples were artificially contaminated; 57 gave interpretable results.
84 samples were naturally contaminated representing 59.6 % of the interpretable results.

3.1.1.3 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 incubation protocol, and 5 interpretable results per tested type.

The data are classified in three 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.

Table 2 - Classification of the data

Enumeration protocol	Incubation time	Category		Number of samples tested	Number of samples with less than 4 colonies /plate	Number of samples below or above the quantification limit	Number of samples with no result	Number of samples with interpretable results
Pour plate	Manual 24 h	1	Meat products	26	0	4	0	22
		2	Dairy products	26	7	2	0	17
		3	Vegetables	34	1	7	0	26
		4	Fishery products	28	0	7	0	21
		5	Egg products	31	4	12	0	15
		6	Feed	22	0	2	0	20
		7	Environmental samples	32	3	9	0	20
			Total	199	15	43	0	141
	Automated 24 h	1	Meat products	25	0	4	0	21
		2	Dairy products	26	5	4	0	17
		3	Vegetables	28	1	5	0	22
		4	Fishery products	23	0	5	0	18
		5	Egg products	31	4	12	0	15
		6	Feed	19	0	2	0	17
		7	Environmental samples	31	3	9	0	19
			Total	183	13	41	0	129
	Manual 72 h	1	Meat products	26	0	5	0	21
		2	Dairy products	26	6	3	0	17
		3	Vegetables	34	1	7	0	26
		4	Fishery products	28	0	7	0	21
		5	Egg products	31	5	11	0	15
		6	Feed	22	0	2	0	20
		7	Environmental samples	32	2	9	0	21
			Total	199	14	44	0	141
	Automated 72 h	1	Meat products	25	0	5	0	20
		2	Dairy products	26	6	3	0	17
		3	Vegetables	28	1	5	0	22
		4	Fishery products	23	0	5	0	18
		5	Egg products	31	5	11	0	15
		6	Feed	19	0	2	0	17
		7	Environmental samples	31	2	10	0	19
			Total	183	14	41	0	128
Spreading	Manual 24 h	1	Meat products	26	0	4	0	22
		2	Dairy products	26	4	3	0	19
		3	Vegetables	34	1	7	0	25
		4	Fishery products	28	0	7	0	21
		5	Egg products	29	3	11	0	15
		6	Feed	22	1	2	0	19
		7	Environmental samples	33	3	10	0	20
			Total	198	12	44	0	141

The samples, which were not used in the calculations, are provided in **Appendix 5**.

3.1.1.4 Statistical interpretation

The calculations are provided in **Appendix 6**.

The obtained data were analyzed using the scatter plot. The graphs are provided with the line of identity (y = x).
The Figures 1 to 7 show the data plotted for each individual category.
The Figure 8 shows the data plotted for all the products.

Figure 1 - Data plotted for Meat products

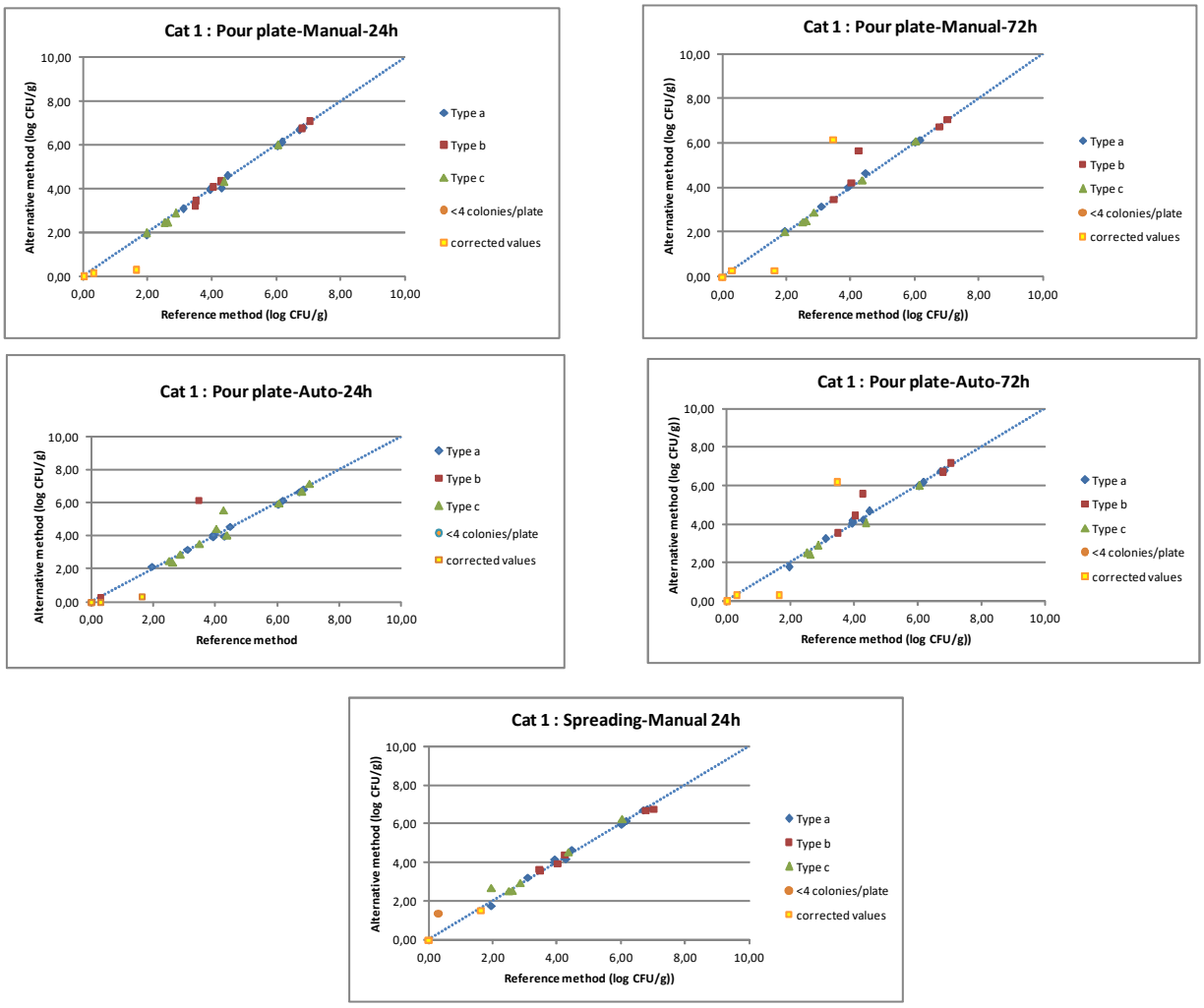
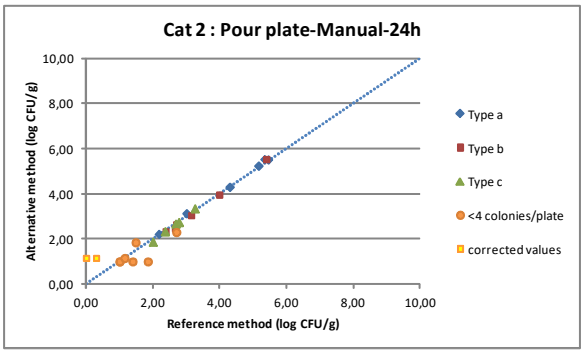
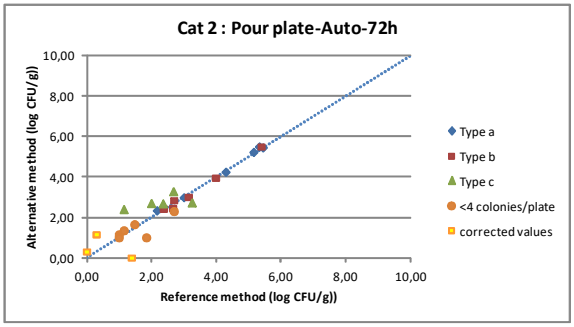
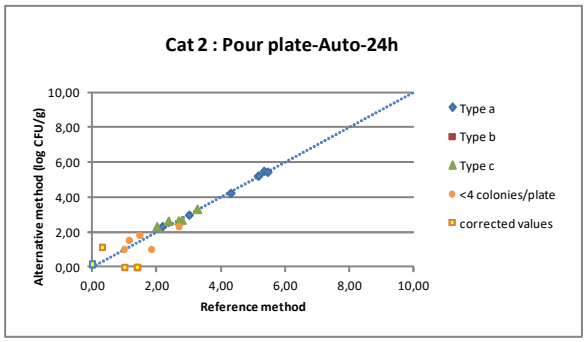
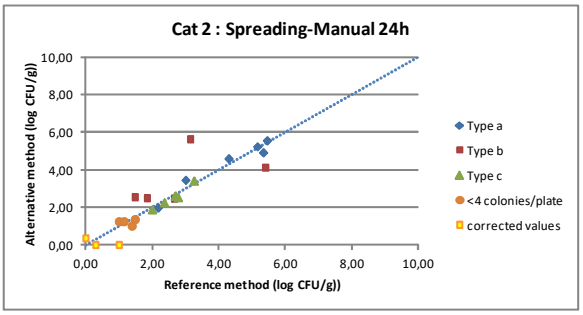


Figure 2 - Data plotted for Dairy products









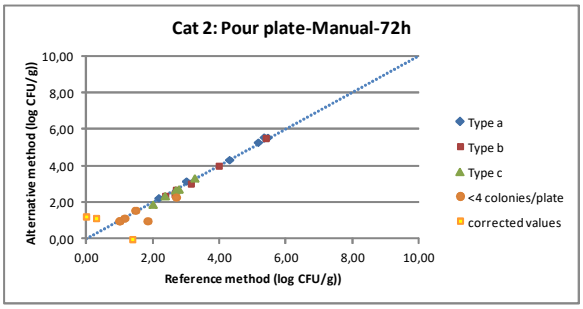
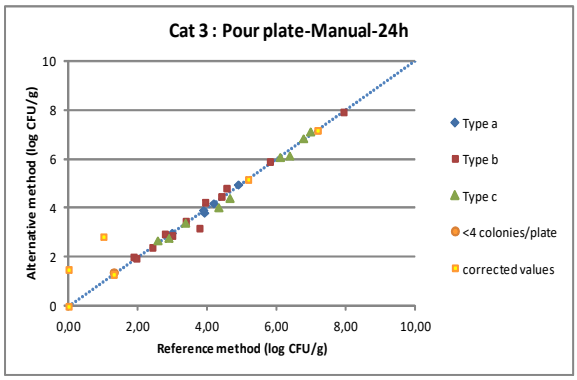
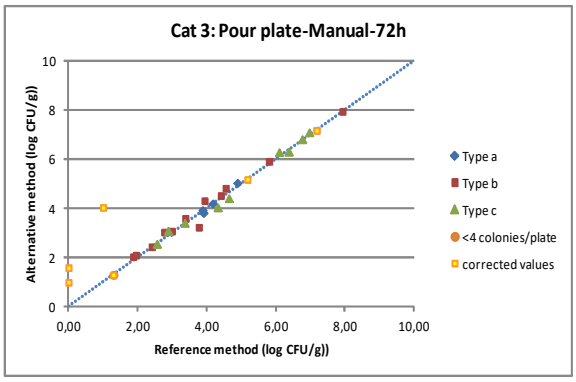
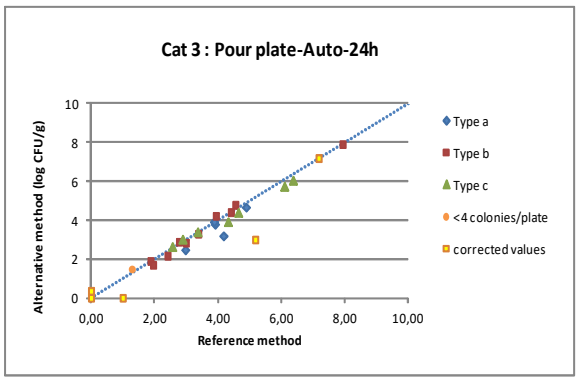
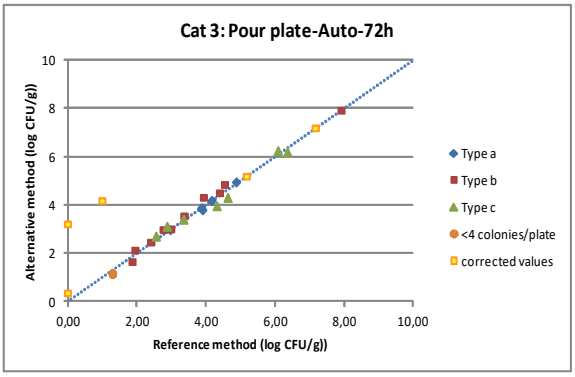


Figure 3 - Data plotted for Vegetables









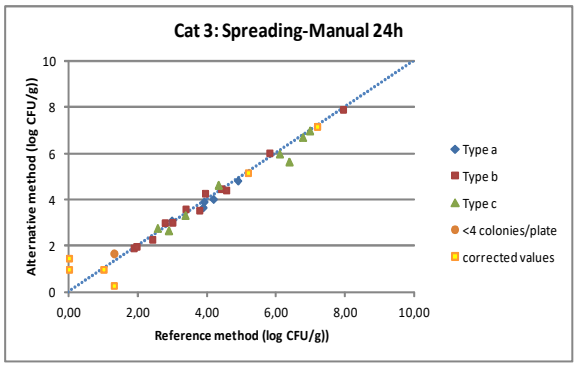
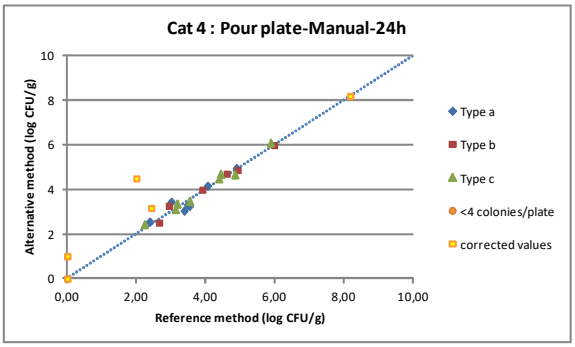
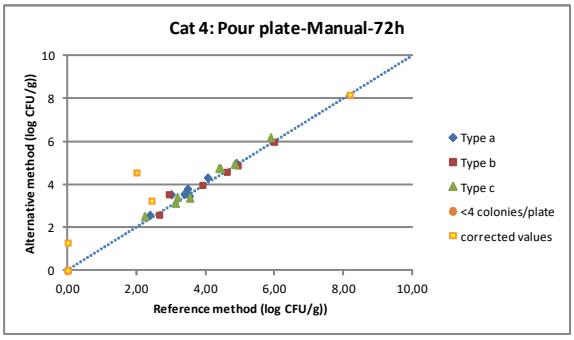
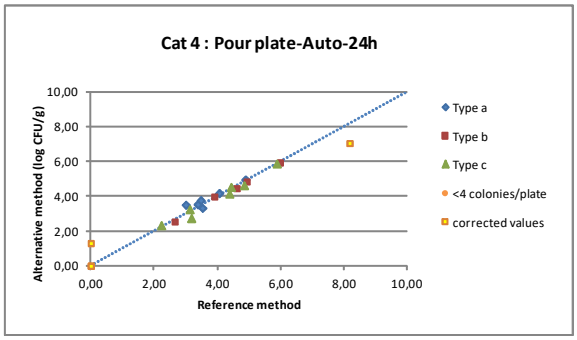
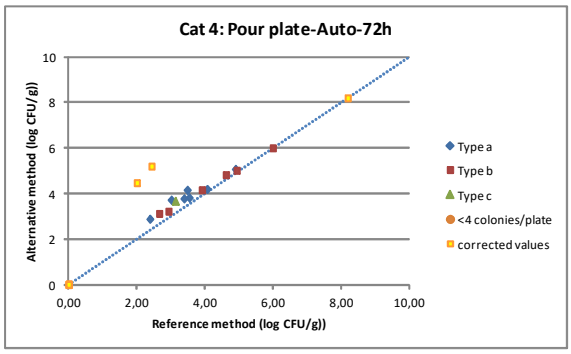


Figure 4 - Data plotted for Egg products









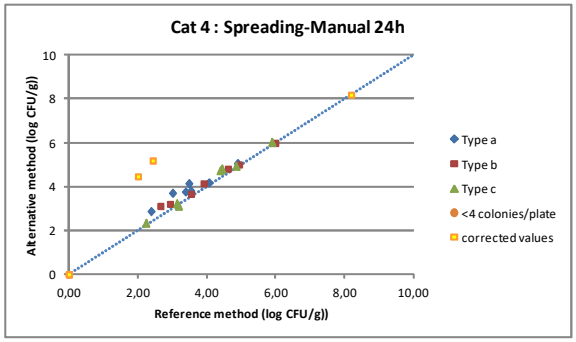
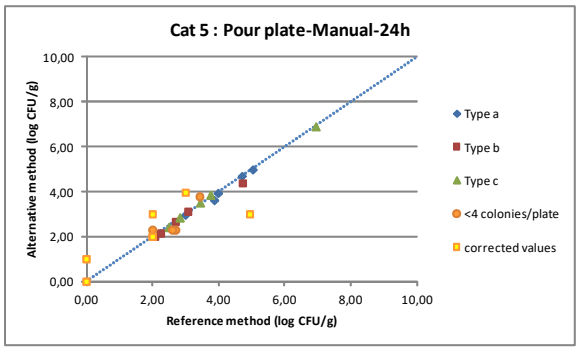
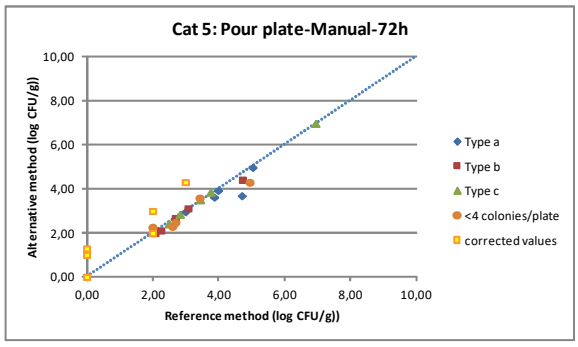
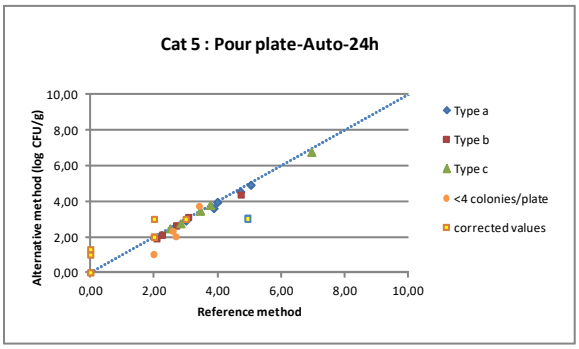
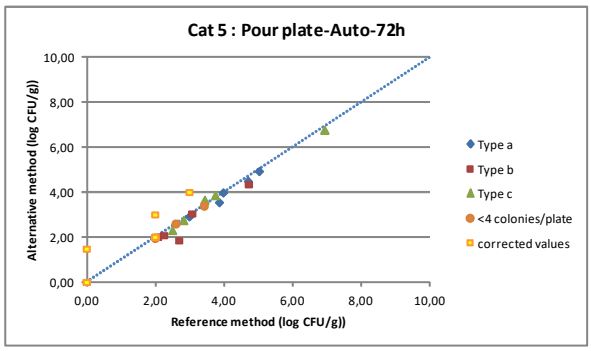


Figure 5 - Data plotted for Fishery products









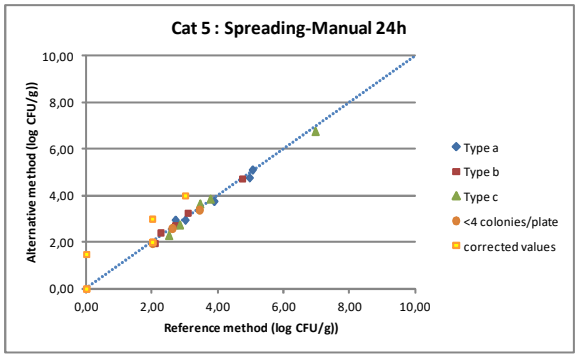
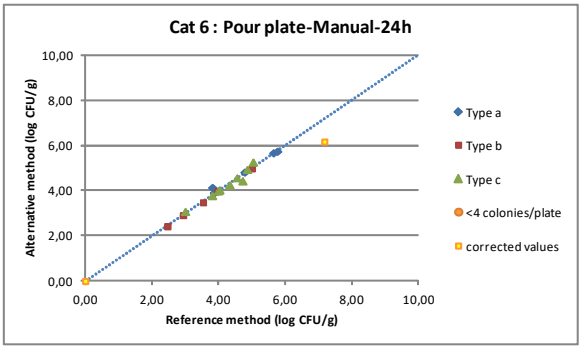
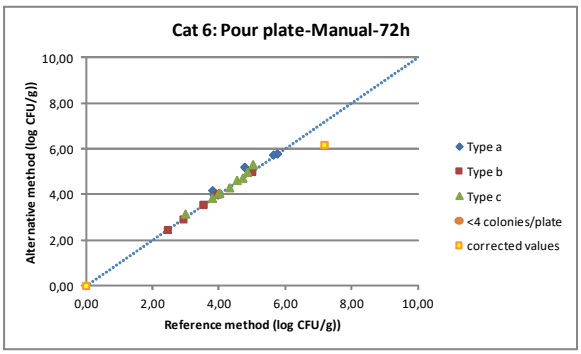
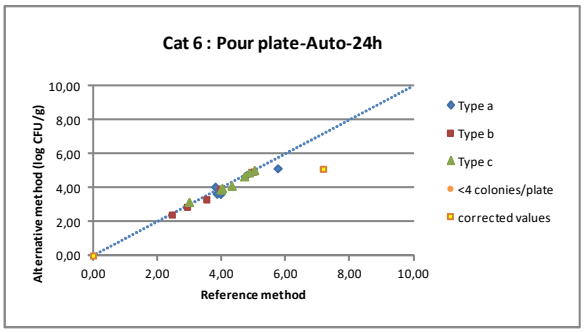
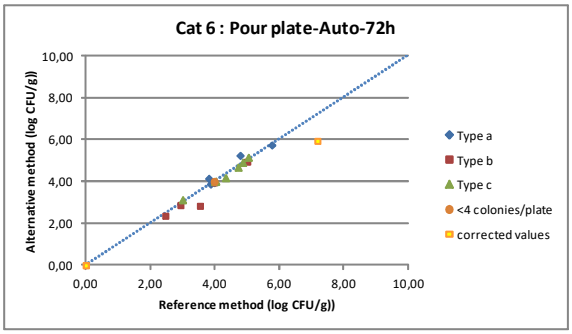


Figure 6 - Data plotted for Feed









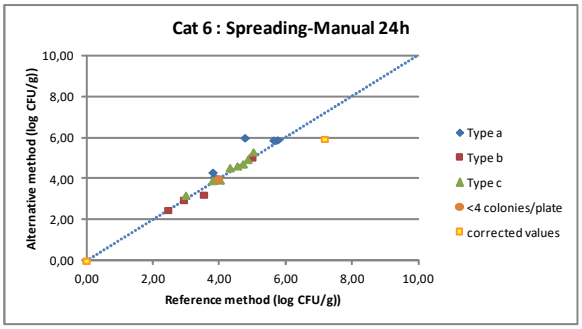
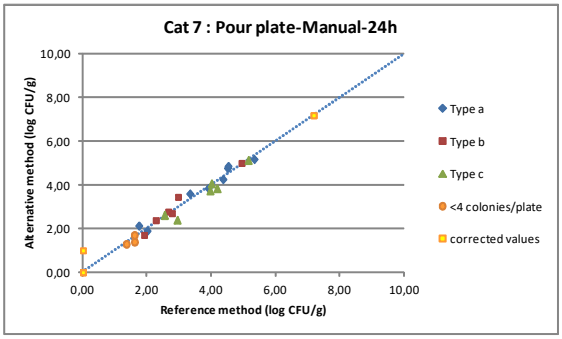
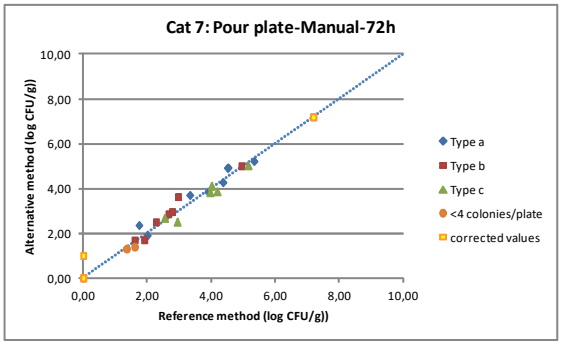
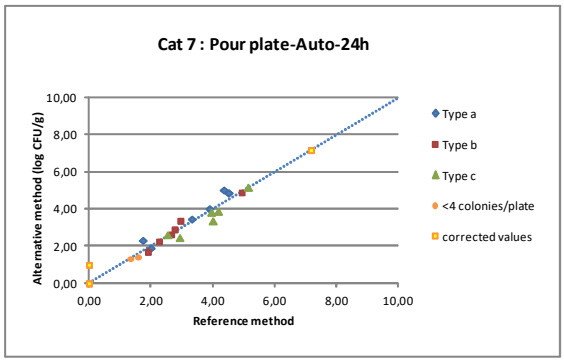
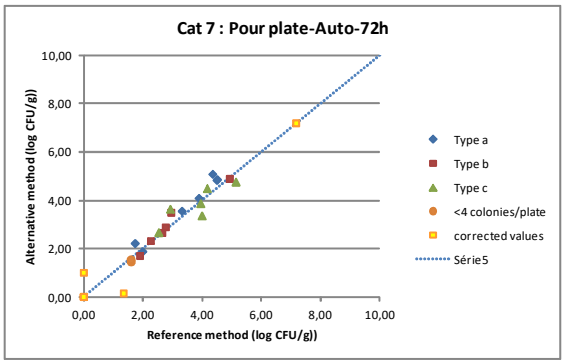


Figure 7 - Data plotted for Environmental samples









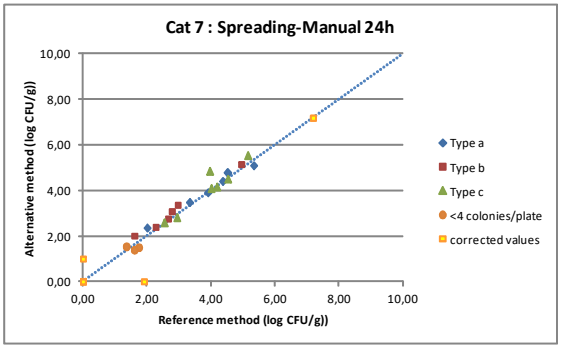
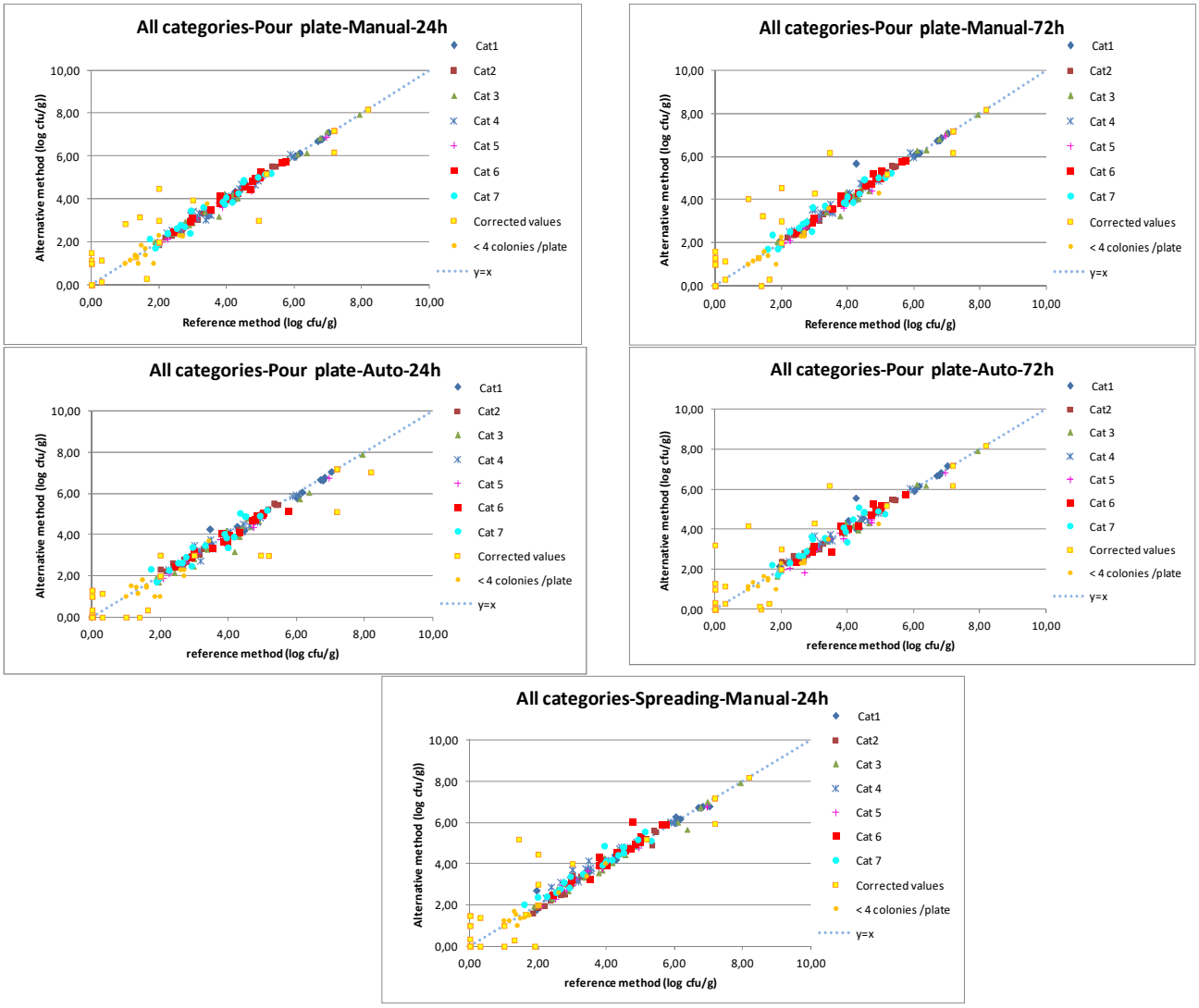


Figure 8 - Data plotted for all the products



The calculated values are provided in Table 3 per protocol.

Table 3 - Calculated values per inoculation protocol, incubation time and enumeration protocol

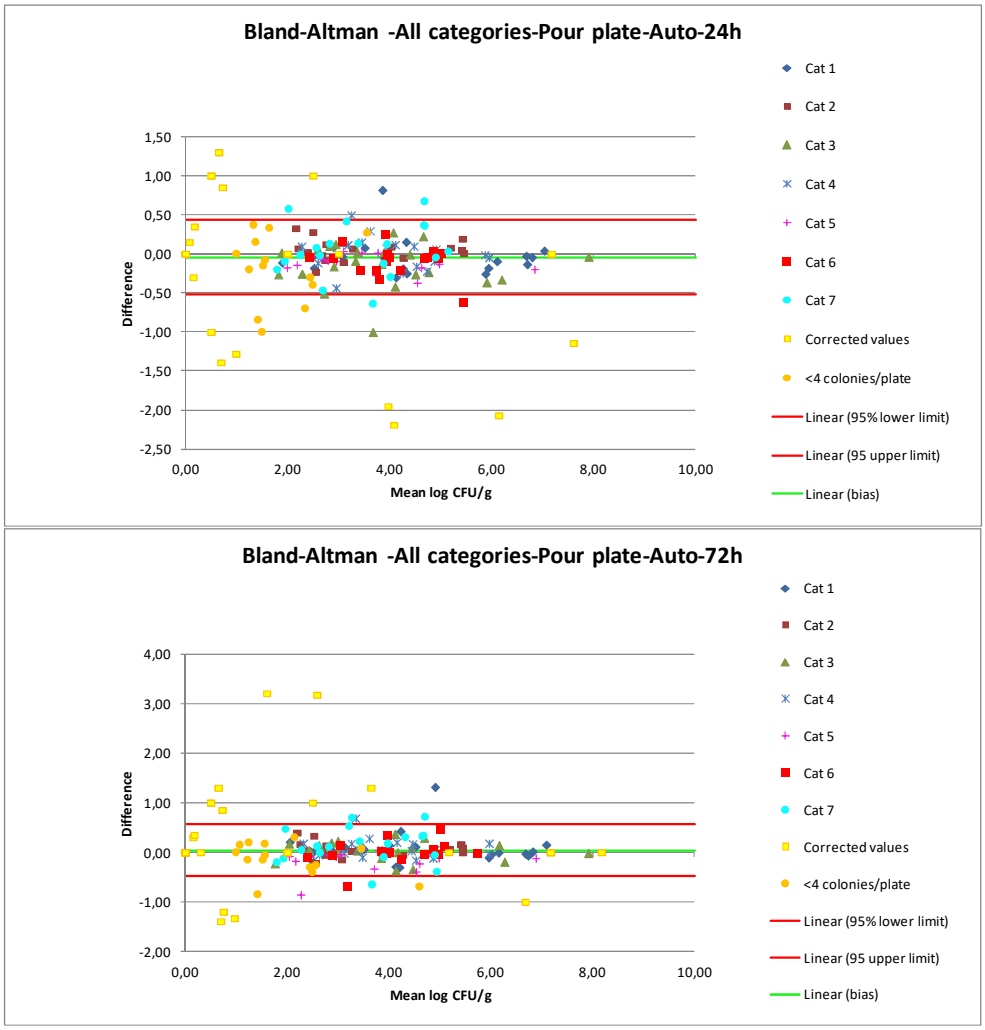
Protocol	Enumeration protocol Incubation time		Category	n	$\bar{D}$ (bias)	SD	95% lower limit	95% upper limit
Pour plate	Manual 24h	1	**Meat products**	22	-0,01	0,09	-0,21	0,19
		2	**Dairy products**	17	0,00	0,10	0,00	0,00
		3	**Vegetables**	26	0,01	0,19	-0,38	0,40
		4	**Fishery products**	21	0,05	0,20	-0,38	0,47
		5	**Egg products**	15	-0,07	0,11	-0,32	0,18
		6	**Feed**	20	0,02	0,12	-0,23	0,27
		7	**Environmental samples**	20	0,02	0,25	-0,52	0,57
			All categories	**141**	**0,01**	**0,17**	**-0,32**	**0,33**
	Auto 24h	1	**Meat products**	21	-0,04	0,23	-0,53	0,45
		2	**Dairy products**	17	0,06	0,14	0,06	0,06
		3	**Vegetables**	22	-0,15	0,28	-0,75	0,45
		4	**Fishery products**	18	0,00	0,22	-0,47	0,47
		5	**Egg products**	15	-0,11	0,11	-0,36	0,13
		6	**Feed**	17	-0,09	0,19	-0,52	0,33
		7	**Environmental samples**	19	0,05	0,33	-0,67	0,77
			All categories	**129**	**-0,04**	**0,24**	**-0,52**	**0,43**
	Manual 72h	1	**Meat products**	21	0,12	0,32	-0,56	0,80
		2	**Dairy products**	17	0,04	0,11	0,04	0,04
		3	**Vegetables**	26	0,06	0,19	-0,33	0,46
		4	**Fishery products**	21	0,17	0,20	-0,27	0,61
		5	**Egg products**	15	-0,06	0,11	-0,30	0,19
		6	**Feed**	20	0,09	0,13	-0,19	0,36
		7	**Environmental samples**	21	0,09	0,29	-0,53	0,71
			All categories	**141**	**0,08**	**0,22**	**-0,35**	**0,51**
	Auto 72h	1	**Meat products**	20	0,08	0,34	-0,64	0,80
		2	**Dairy products**	17	0,05	0,15	0,05	0,05
		3	**Vegetables**	22	0,03	0,19	-0,37	0,43
		4	**Fishery products**	18	0,09	0,19	-0,33	0,51
		5	**Egg products**	15	-0,16	0,23	-0,67	0,35
		6	**Feed**	17	0,00	0,24	-0,52	0,51
		7	**Environmental samples**	19	0,13	0,35	-0,63	0,89
			All categories	**128**	**0,04**	**0,26**	**-0,48**	**0,56**
Spreading	Manual 24h	1	**Meat products**	22	0,09	0,20	-0,35	0,52
		2	**Dairy products**	19	-0,02	0,22	-0,02	-0,02
		3	**Vegetables**	25	0,00	0,22	-0,46	0,47
		4	**Fishery products**	21	0,26	0,20	-0,18	0,69
		5	**Egg products**	15	0,00	0,15	-0,33	0,34
		6	**Feed**	19	0,15	0,31	-0,52	0,81
		7	**Environmental samples**	20	0,19	0,24	-0,34	0,71
			All categories	**141**	**0,10**	**0,24**	**-0,39**	**0,58**

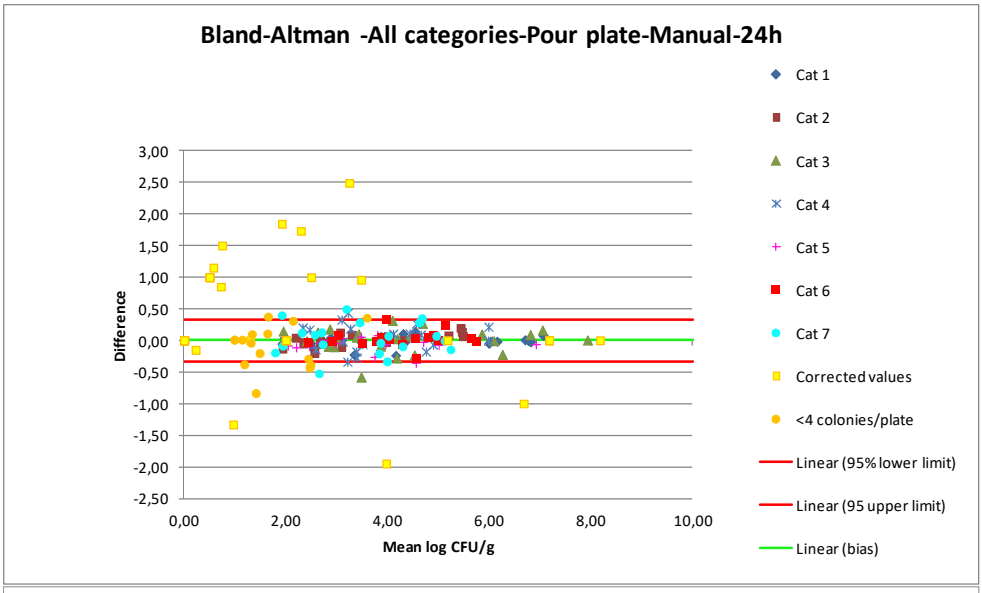
$\bar{D}$: average difference SD: standard deviation of difference

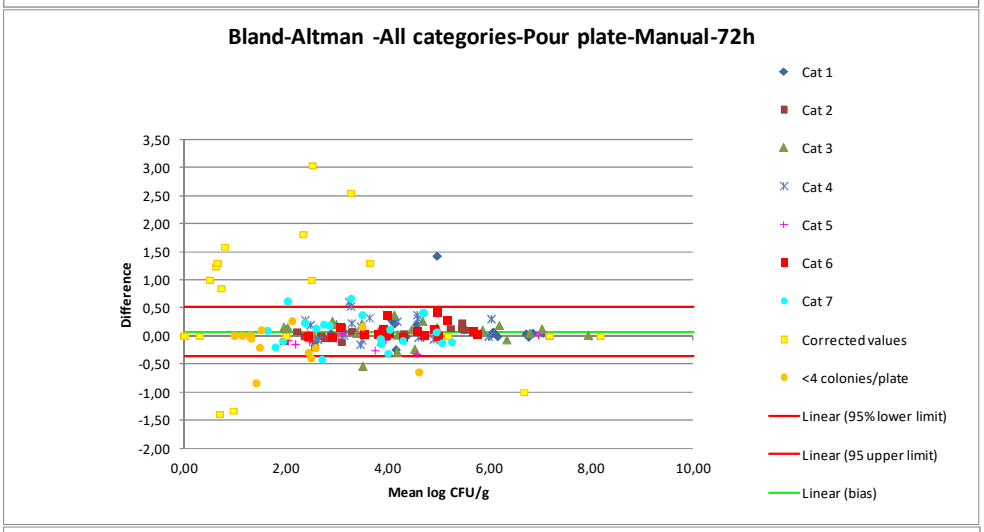
The average difference between the alternative and the reference methods is closed to 0 and varies from - 0.04 to 0.08 log CFU depending on the tested protocol.

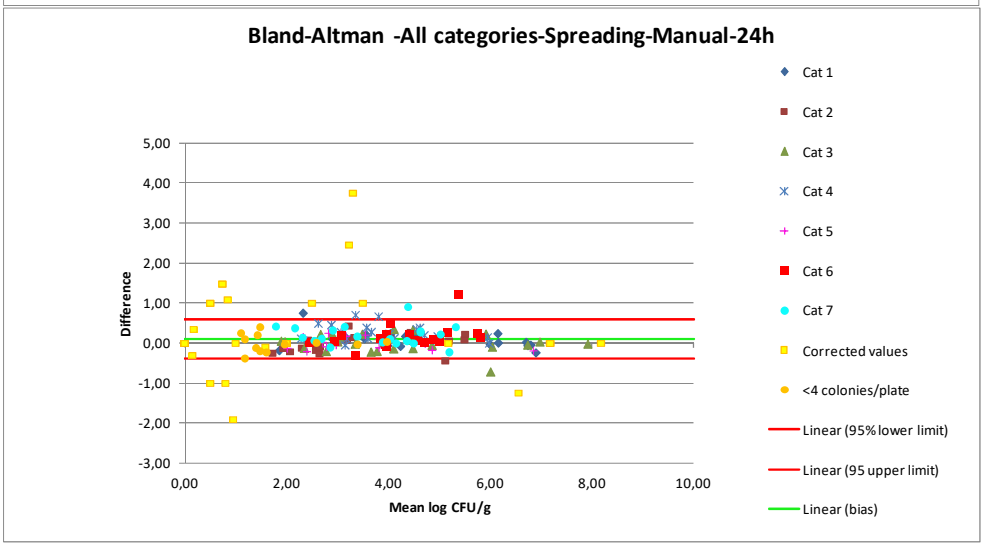
The Bland-Altman difference plot for all the samples is given Figure 9.

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









Samples for which the difference between the result observed with the reference and the alternative methods is above or lower than the limits are listed in Table 4 with associated comments.

Table 4 - Disagreements observed between the reference and the alternative method

Values in green: differences >UCL
Values in red: differences < LCL

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

POUR PLATE - Manual - 24 h										
Classification of data	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	3171	3,00	3,44	/	3,22	0,44	-0,32 / 0,33	Higher enumeration with alternative
	7	a	4953	1,74	2,13	/	1,93	0,39		Higher enumeration with alternative
	7	a	4956	4,52	4,86	/	4,69	0,34		Higher enumeration with alternative
	7	b	4740	2,96	3,44	/	3,20	0,49		Typical colonies on VRBG not confirmed, mix of Ox+ and Ox- for the alternative method
	3	b	2994	3,77	3,19	/	3,48	-0,58		Higher enumeration for 1 replicate with reference method
	4	a	177	3,38	3,04	/	3,21	-0,34		Higher enumeration with reference
	5	b	**462**	4,73	4,38	/	4,56	-0,35		Higher enumeration with reference
	7	c	**5016**	4,18	3,83	/	4,01	-0,34		Higher enumeration with reference
	7	c	**5017**	2,93	2,40	/	2,66	-0,53		Higher enumeration with reference
<4 CFU/ plate	2	b	**9165**	1,85	1,00	/	1,42	-0,85		Higher enumeration with reference
	5	a	**302**	2,70	2,26	/	2,48	-0,44		Higher enumeration with reference
< or > the quantification limit	1	c	3831	1,63	0,30	1,30	0,97	-1,33		Below the quantification limit
	5	a	**303**	4,95	3,00	4,00	3,98	-1,95		No typical colony on RAPID'*Enterobacteriaceae*
	2	a	4189	0,30	1,15	1,30	0,73	0,85		Below the quantification limit
	2	a	4190	0,00	1,15	1,00	0,58	1,15		Below the quantification limit
	3	a	9019	1,00	2,85	2,00	1,92	1,85		Higher enumeration with alternative
	3	c	3829	0,00	1,50	1,00	0,75	1,50		Below the quantification limit
	4	a	2955	2,00	4,49	3,00	3,25	2,49		Typical colonies on VRBG not confirmed, *Aeromonas* spp identified for the alternative method
	4	a	2957	1,43	3,16	2,43	2,30	1,73		Typical colonies on VRBG not confirmed, *Aeromonas* spp identified for the alternative method
	4	b	180	0,00	1,00	1,00	0,50	1,00		Below the quantification limit
	4	b	181	0,00	1,00	1,00	0,50	1,00		Below the quantification limit
	5	b	**9616**	0,00	1,00	1,00	0,50	1,00		Below the quantification limit
	5	b	**9618**	0,00	1,00	1,00	0,50	1,00		Below the quantification limit
	5	b	**9619**	3,00	3,96	4,00	3,48	0,96		Below the quantification limit
	5	b	**461**	2,00	3,00	3,00	2,50	1,00		Below the quantification limit
	7	a	4748	0,00	1,00	1,00 / 2,00	0,50	1,00		Below the quantification limit

POUR PLATE - Automatic - 24 h										
Classification of data	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	3	a	**306**	4,18	3,18	/	3,68	-1,00	-0,52 / 0,43	Colonies too small to be enumerated by the scan 1200
	1	b	4360	3,46	4,27	/	3,86	0,82		Presence of doubtful colonies for the alternative method
	4	a	3171	3,00	3,50	/	3,25	0,50		Higher enumeration with alternative method
	7	a	4953	1,74	2,31	/	2,03	0,57		Higher enumeration with alternative method
	7	a	**5019**	4,36	5,03	/	4,69	0,67		Higher enumeration with alternative method
	6	a	9215	5,76	5,15	/	5,45	-0,62		Colonies too small to be enumerated by the scan 1200
<4 CFU/ plate	2	b	**9165**	1,85	1,00	/	1,42	-0,85		More colonies on VRBG
	5	a	**302**	2,70	2,00	/	2,35	-0,70		More colonies on VRBG
	5	b	**9617**	2,00	1,00	/	1,50	-1,00		Few colonies for both methods
< or > the quantification limit	1	c	3831	1,63	0,35	1,35	0,99	-1,28		Below the quantification limit
	2	b	4191	1,00	0,00	1,00	0,50	-1,00		Below the quantification limit
	2	b	**4361**	1,39	0,00	1,00	0,70	-1,39		Below the quantification limit
	3	a	**307**	5,18	2,99	4,18	4,09	-2,19		Colonies too small to be enumerated by the scan 1200
	4	b	3592	8,18	7,04	7,18	7,61	-1,14		Above the quantification limit
	5	a	**303**	4,95	3,00	4,00	3,98	-1,95		No typical colony on RAPID'*Enterobacteriaceae*
	6	a	4654	6,18	5,11	5,18	5,65	-1,07		Above the quantification limit
	2	a	4189	0,30	1,15	1,30	0,73	0,85		Below the quantification limit
	4	b	181	0,00	1,30	1,00	0,65	1,30		Below the quantification limit
	5	b	**9616**	0,00	1,30	1,00	0,65	1,30		Below the quantification limit
	5	b	**9618**	0,00	1,00	1,00	0,50	1,00		Below the quantification limit
	5	b	**461**	2,00	3,00	3,00	2,50	1,00		Below the quantification limit
	7	a	4748	0,00	1,00	1,00	0,50	1,00		Below the quantification limit

POUR PLATE - Manual -72 h										
Classification of data	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	3	b	2994	3,77	3,24	/	3,51	-0,53	-0,35 / 0,51	Higher enumeration with reference
	7	c	**5017**	2,93	2,51	/	2,72	-0,42		Higher enumeration with reference
	1	b	4357	4,25	5,68	/	4,97	1,43		Higher enumeration with alternative
	4	a	3171	3,00	3,54	/	3,27	0,54		Higher enumeration with alternative
	4	b	3000	2,93	3,54	/	3,24	0,61		Higher enumeration with alternative
	7	a	4953	1,74	2,35	/	2,04	0,61		Higher enumeration with alternative
	7	b	4740	2,96	3,62	/	3,29	0,66		Typical colonies on VRBG not confirmed
<4 CFU/ plate	2	b	**9165**	1,85	1,00	/	1,42	-0,85		Higher enumeration with reference
	5	a	**303**	4,95	4,30	/	4,63	-0,65		Higher enumeration with reference
< or > the quantification limit	1	c	3831	1,63	0,30	1,30	0,97	-1,33		Below the quantification limit
	2	b	**4361**	1,39	0,00	2,00	0,70	-1,39		Below the quantification limit
	2	a	4189	0,30	1,15	1,30	0,73	0,85		Below the quantification limit
	2	a	4190	0,00	1,24	1,00	0,62	1,24		Below the quantification limit
	3	a	9019	1,00	4,04	2,00	2,52	3,04		Presence of non-typical colonies on VRBG (*E. cloacae*)
	3	a	9020	0,00	1,00	1,00 / 2,00	0,50	1,00		Below the quantification limit
	3	c	3829	0,00	1,59	1,00	0,80	1,59		Below the quantification limit
	4	a	2955	2,00	4,55	3,00	3,27	2,55		Typical colonies on VRBG not confirmed
	4	a	2957	1,43	3,24	2,43	2,34	1,81		Typical colonies on VRBG not confirmed
	4	b	181	0,00	1,30	1,00	0,65	1,30		Below the quantification limit
	5	b	**9616**	0,00	1,30	1,00	0,65	1,30		Below the quantification limit
	5	b	**9618**	0,00	1,00	1,00	0,50	1,00		Below the quantification limit
	5	b	**9619**	3,00	4,30	4,00	3,65	1,30		Below the quantification limit
	5	b	**461**	2,00	3,00	3,00	2,50	1,00		Below the quantification limit
	7	a	4748	0,00	1,00	1,00 / 2,00	0,50	1,00		Below the quantification limit
	7	b	4747	0,00	1,00	1,00 / 2,00	0,50	1,00		Below the quantification limit

POUR PLATE - Automatic - 72 h										
Classification of data	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	5	b	**460**	2,70	1,85	/	2,27	-0,85	-0,48 / 0,56	Higher enumeration with reference
	5	b	**4833**	3,54	2,84	/	3,19	-0,70		Higher enumeration with reference
	7	c	**4835**	4,00	3,35	/	3,67	-0,65		Higher enumeration with reference
	1	b	4357	4,25	5,57	/	4,91	1,32		Higher enumeration with alternative
	4	a	3171	3,00	3,69	/	3,35	0,69		Higher enumeration with alternative
	7	a	**5019**	4,36	5,07	/	4,71	0,71		Higher enumeration with alternative
	7	c	**5017**	2,93	3,63	/	3,28	0,70		Higher enumeration with alternative
<4 CFU/ plate	2	b	**9165**	1,85	1,00	/	1,42	-0,85		Higher enumeration with reference
	5	a	**303**	4,95	4,26	/	4,61	-0,69		No typical colony on RAPID'*Enterobacteriaceae*
< or > the quantification limit	1	c	3831	1,63	0,30	1,30	0,97	-1,33		Below the quantification limit
	2	b	**4361**	1,39	0,00	1,00	0,70	-1,39		Below the quantification limit
	7	b	4738	1,35	0,15	1,15	0,75	-1,20		Below the quantification limit
	2	a	4189	0,30	1,15	1,30	0,73	0,85		Below the quantification limit
	3	a	9019	1,00	4,18	2,00	2,59	3,18		Presence of non-typical colonies on VRBG (*E. cloacae*)
	3	a	9020	0,00	3,20	1,00	1,60	3,20		Below the quantification limit
	4	b	181	0,00	1,30	1,00	0,65	1,30		Below the quantification limit
	5	b	**9616**	0,00	1,30	1,00	0,65	1,30		Below the quantification limit
	5	b	**9618**	0,00	1,00	1,00	0,50	1,00		Below the quantification limit
	5	b	**9619**	3,00	4,30	4,00	3,65	1,30		Below the quantification limit
	5	b	**461**	2,00	3,00	3,00	2,50	1,00		Below the quantification limit
	7	a	4748	0,00	1,00	1,00 / 2,00	0,50	1,00		Below the quantification limit

SPREADING METHOD - Manual - 24h										
Classification of data	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	2	a	3727	5,34	4,90	/	5,12	-0,44	-0,39/ 0,58	Higher enumeration with reference
	1	c	2954	1,95	2,71	/	2,33	0,76		Higher enumeration with alternative
	4	a	3171	3,00	3,71	/	3,36	0,71		Higher enumeration with alternative
	4	a	179	3,48	4,15	/	3,81	0,67		Higher enumeration with alternative
	6	a	4655	4,78	6,00	/	5,39	1,21		Higher enumeration with alternative
	7	c	**4836**	3,96	4,85	/	4,40	0,89		Higher enumeration with alternative
< or > the quantification limit	2	b	4191	1,00	0,00	1,00	0,50	-1,00		Below the quantification limit
	3	a	2992	1,30	0,30	2,30 / 1,30	0,80	-1,00		Below the quantification limit
	7	b	173	1,90	0,00	1,00	0,95	-1,90		Below the quantification limit
	1	b	3198	0,30	1,39	1,30	0,85	1,09		Below the quantification limit
	3	a	9019	1,00	1,00	1,30 / 1,00	1,00	0,00		Presence of non-typical colonies on VRBG (*E. cloacae*)
	3	a	9020	0,00	1,00	1,00 / 2,00	0,50	1,00		Below the quantification limit
	3	c	3829	0,00	1,48	1,00	0,74	1,48		Below the quantification limit
	4	a	2955	2,00	4,46	3,00	3,23	2,46		Typical colonies on VRBG not confirmed
	4	a	2957	1,43	5,18	2,43 / 4,18	3,31	3,75		Typical colonies on VRBG not confirmed
	5	b	**9616**	0,00	1,48	1,00	0,74	1,48		Below the quantification limit
	5	b	**9619**	3,00	4,00	4,00	3,50	1,00		Below the quantification limit
	5	b	**461**	2,00	3,00	3,00	2,50	1,00		Below the quantification limit
	7	a	4748	0,00	1,00	1,00 / 2,00	0,50	1,00		Below the quantification limit

3.1.1.5 Discordant results

The samples are classified in 3 categories (See Table 5).

Table 5 - Classification of the samples

		Number of samples				
		Pour plate				Spreading
		Manual 24 h	Automatic 24 h	Manual 72 h	Automatic 72 h	Manual 24 h
Interpretable results by both methods	< LCL	5	2	2	3	1
	> UCL	4	4	5	4	5
	Total	9	6	7	7	6
<4 CFU/plate	< LCL	2	3	2	2	0
	> UCL	0	0	0	0	0
	Total	2	3	2	2	0
< or > the quantification limit	< LCL	2	7	2	3	3
	> UCL	13	6	14	9	10
	Total	15	13	16	12	13
Total < LCL		9	12	6	8	4
Total >UCL		17	10	19	13	15

For samples with interpretable results by both the alternative method and the reference method, the number of samples with higher results with the reference method is more or less equivalent to the number of samples with higher results with the alternative method, after incubation or after plate storage for 72 h at 5°C ± 3°C for the pour plate method. For the spreading method, the number of samples with higher results with the alternative method (5) is higher than the number of samples with higher results with the reference method (1).

3.1.1.6 Conclusion

The relative trueness study of the alternative method is satisfying.

It is possible to store the plates for 72 h at 5°C ± 3°C after incubation before reading for pour plate enumeration.

It is possible to use the SCAN 1200 for enumeration of colonies from plates inoculated with the pour plate method.

3.1.2 Accuracy profile study

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.

3.2.1.1 Matrices

Seven matrix/strain pairs were tested. A minimum of one type per category and two different batches was selected, using six samples per type. Two samples were contaminated at a low level, two at intermediate level, and two at a 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 studied (See Table 6).

Table 6 - Matrix/strain pairs

Category	Type	Product	Inoculated strain	Origin	Inoculation level (CFU/g)
Meat products	b: Delicatessen	Pâté	*Enterobacter kobei* Ad342	Ham	300 10 000 1 000 000
Dairy products	b: Dairy desserts	Dairy dessert	*Serratia marcescens* Ad454	Raw milk	
Vegetables	c: Ready to eat or ready to cook	Macédoine	*Klebsiella pneumoniae* 114	Turnips	
Egg products	a: Liquid egg product	Liquid egg product	*Citrobacter freundii* Ad1326	Liquid egg product	
Fishery products	c: Ready to eat, ready to cook	Fish terrine	*Escherichia coli* Ad228	Fish	
Feed	c: Dried products	Feed for fish	*Enterobacter sakazakii* Ad705	Granular for fish	
Environmental samples	a: Process water	Process water	*Citrobacter farmeri* Ad116	Environmental samples	

The pour plate and the spreading methods were tested. The two enumeration procedures were also tested (manual and using the Scan 1200) for the pour plate method only. For the spreading method, the manual enumeration procedure was carried out.

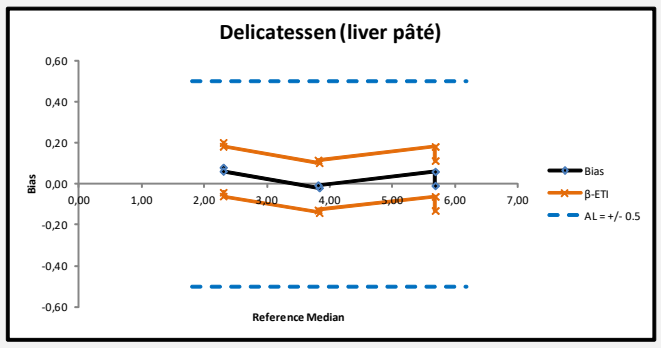
3.2.1.2 Calculation and interpretation

The raw data are provided in **Appendix 7**. The summary tables (in log CFU/g) and calculations are provided in **Appendix 8**. The statistical results and the accuracy profiles are provided Figure 10 (Manual enumeration) and Figure 11 (Automated enumeration).

The calculations were 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 - Pour plate method - Manual

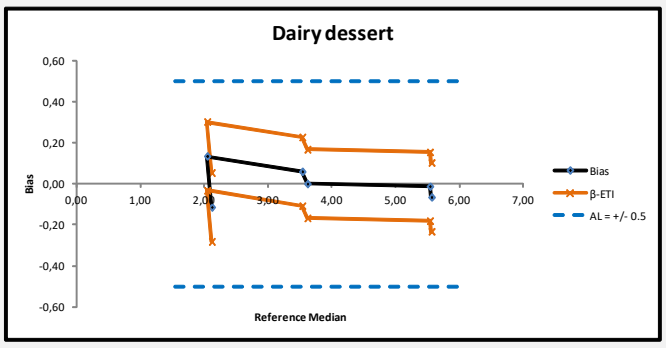
(Food) Category	Meat products
(Food) Type	Delicatessen (liver pâté)



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
8793-8797	2,30	0,079	-0,042	0,200	YES	YES
8808-8812	2,30	0,061	-0,061	0,182	YES	YES
8798-8802	3,83	-0,020	-0,141	0,102	YES	YES
8813-8817	3,81	-0,007	-0,128	0,115	YES	YES
8803-8807	5,68	0,059	-0,062	0,180	YES	YES
8818-8822	5,68	-0,009	-0,130	0,112	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,078	0,084	YES	+/- 0,500

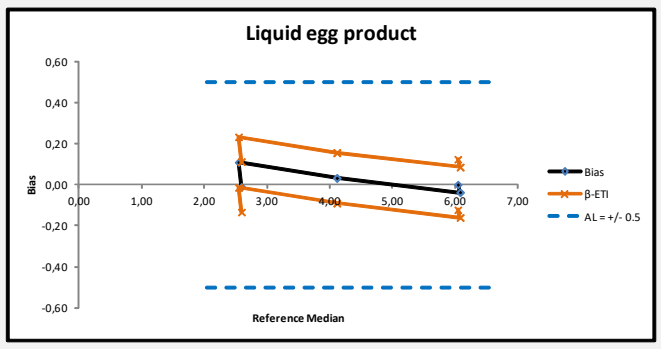
(Food) Category	Dairy products
(Food) Type	Dairy dessert



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
8827-8831	2,11	-0,114	-0,281	0,054	YES	YES
8842-8846	2,04	0,135	-0,033	0,302	YES	YES
8832-8836	3,53	0,060	-0,108	0,227	YES	YES
8847-8851	3,61	0,000	-0,167	0,167	YES	YES
8837-8841	5,53	-0,013	-0,180	0,154	YES	YES
8852-8856	5,56	-0,065	-0,232	0,103	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,091	0,116	YES	+/- 0,500

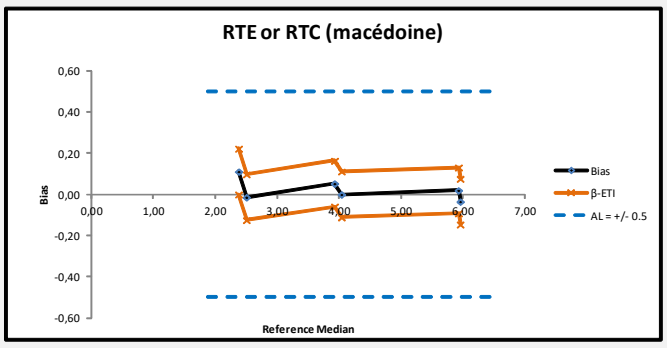
(Food) Category	Egg products
(Food) Type	Liquid egg product



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
9133-9137	2,59	-0,011	-0,134	0,111	YES	YES
9148-9152	2,54	0,109	-0,014	0,232	YES	YES
9138-9142	4,11	0,032	-0,091	0,155	YES	YES
9153-9157	4,11	0,032	-0,091	0,155	YES	YES
9143-9147	6,08	-0,038	-0,160	0,085	YES	YES
9158-9162	6,04	0,000	-0,123	0,123	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,065	0,085	YES	+/- 0,500

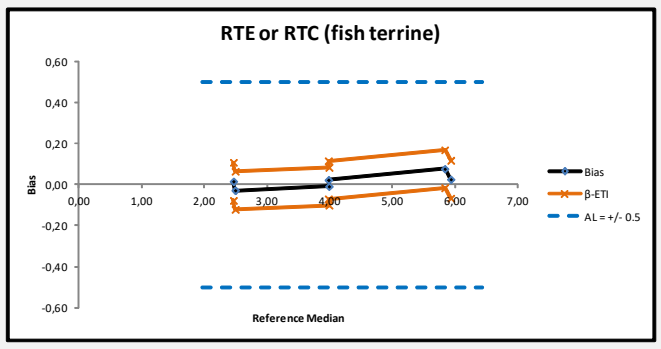
(Food) Category	Vegetable
(Food) Type	RTE or RTC (macédoine)



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
8984-8988	2,38	0,111	0,000	0,222	YES	YES
8999-9003	2,51	-0,014	-0,125	0,097	YES	YES
8989-8993	3,93	0,053	-0,058	0,164	YES	YES
9004-9008	4,04	0,000	-0,111	0,111	YES	YES
8994-8998	5,93	0,020	-0,091	0,131	YES	YES
9009-9013	5,96	-0,035	-0,146	0,076	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,052	0,077	YES	+/- 0,500

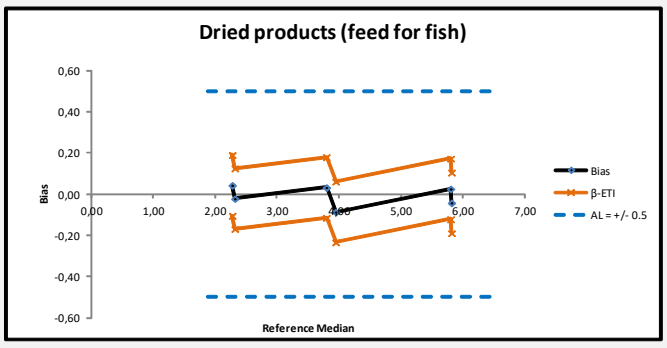
(Food) Category	Fishery products
(Food) Type	RTE or RTC (fish terrine)



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
9398-9402	2,46	0,015	-0,078	0,107	YES	YES
9413-9417	2,49	-0,029	-0,121	0,063	YES	YES
9403-9407	3,99	-0,009	-0,101	0,083	YES	YES
9418-9422	3,98	0,022	-0,070	0,115	YES	YES
9408-9412	5,83	0,076	-0,016	0,168	YES	YES
9423-9427	5,93	0,025	-0,068	0,117	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,063	0,064	YES	+/- 0,500

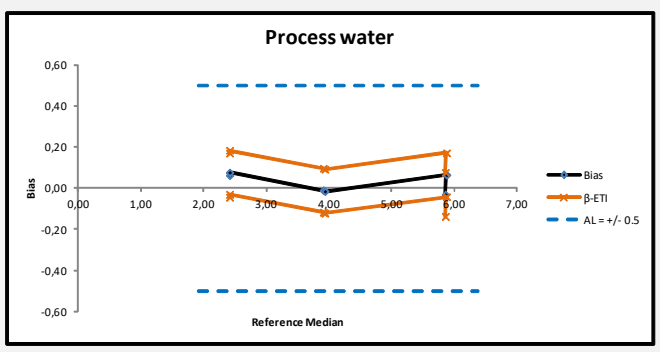
(Food) Category	Feed
(Food) Type	Dried products (feed for fish)



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
9530-9534	2,28	0,043	-0,104	0,191	YES	YES
9545-9549	2,32	-0,021	-0,168	0,126	YES	YES
9535-9539	3,80	0,033	-0,114	0,180	YES	YES
9550-9554	3,95	-0,086	-0,233	0,061	YES	YES
9540-9544	5,81	0,026	-0,121	0,174	YES	YES
9555-9559	5,82	-0,041	-0,189	0,106	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,078	0,102	YES	+/- 0,500

(Food) Category	Environmental samples
(Food) Type	Process water

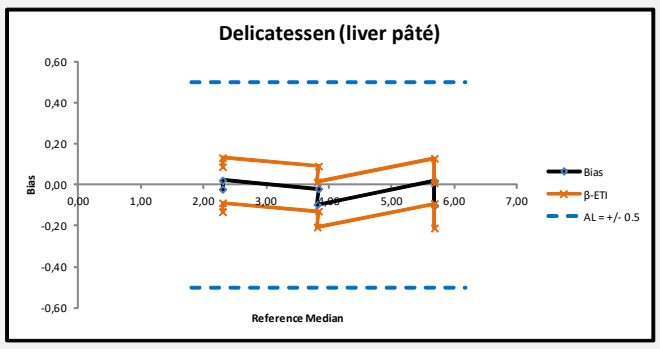


Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
32-36	2,41	0,062	-0,045	0,169	YES	YES
47-51	2,41	0,076	-0,030	0,183	YES	YES
37-41	3,91	-0,011	-0,118	0,096	YES	YES
52-56	3,93	-0,015	-0,122	0,091	YES	YES
42-46	5,88	0,064	-0,042	0,171	YES	YES
57-61	5,86	-0,031	-0,138	0,076	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,062	0,074	YES	+/- 0,500

Figure 11 – Accuracy profile - Pour plate method - Automated

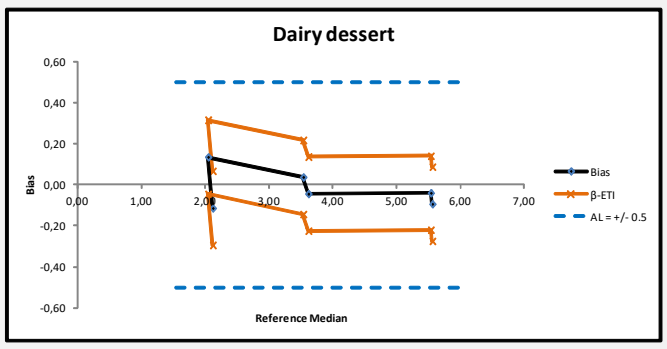
(Food) Category	Meat products
(Food) Type	Delicatessen (liver pâté)



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
8793-8797	2,30	-0,022	-0,132	0,087	YES	YES
8808-8812	2,30	0,021	-0,089	0,131	YES	YES
8798-8802	3,83	-0,020	-0,129	0,090	YES	YES
8813-8817	3,81	-0,097	-0,207	0,013	YES	YES
8803-8807	5,68	0,018	-0,092	0,127	YES	YES
8818-8822	5,68	-0,101	-0,211	0,008	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,078	0,076	YES	+/- 0,500

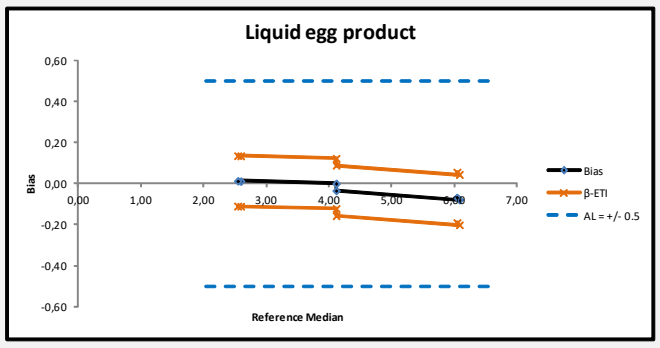
(Food) Category	Dairy products
(Food) Type	Dairy dessert



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
8827-8831	2,11	-0,114	-0,294	0,067	YES	YES
8842-8846	2,04	0,135	-0,046	0,315	YES	YES
8832-8836	3,53	0,037	-0,144	0,217	YES	YES
8847-8851	3,61	-0,045	-0,225	0,136	YES	YES
8837-8841	5,53	-0,040	-0,221	0,140	YES	YES
8852-8856	5,56	-0,094	-0,274	0,087	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,091	0,125	YES	+/- 0,500

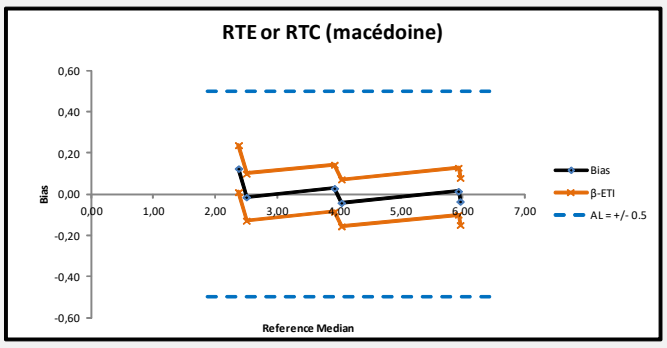
(Food) Category	Egg products
(Food) Type	Liquid egg product



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
9133-9137	2,59	0,011	-0,112	0,134	YES	YES
9148-9152	2,54	0,012	-0,110	0,135	YES	YES
9138-9142	4,11	0,000	-0,123	0,123	YES	YES
9153-9157	4,11	-0,035	-0,157	0,088	YES	YES
9143-9147	6,08	-0,079	-0,202	0,044	YES	YES
9158-9162	6,04	-0,068	-0,191	0,054	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,065	0,085	YES	+/- 0,500

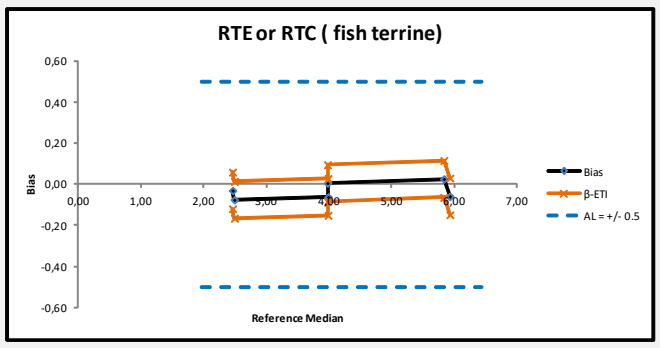
(Food) Category	Vegetable
(Food) Type	RTE or RTC (macédoine)



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
8984-8988	2,38	0,125	0,011	0,239	YES	YES
8999-9003	2,51	-0,014	-0,128	0,100	YES	YES
8989-8993	3,93	0,030	-0,084	0,144	YES	YES
9004-9008	4,04	-0,041	-0,155	0,073	YES	YES
8994-8998	5,93	0,015	-0,099	0,129	YES	YES
9009-9013	5,96	-0,035	-0,149	0,079	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,052	0,079	YES	+/- 0,500

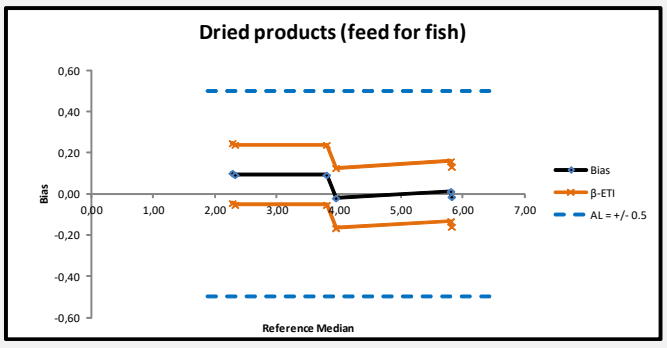
(Food) Category	Fishery products
(Food) Type	RTE or RTC (fish terrine)



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
9398-9402	2,46	-0,031	-0,121	0,058	YES	YES
9413-9417	2,49	-0,076	-0,166	0,013	YES	YES
9403-9407	3,99	-0,062	-0,152	0,027	YES	YES
9418-9422	3,98	0,005	-0,085	0,094	YES	YES
9408-9412	5,83	0,025	-0,065	0,114	YES	YES
9423-9427	5,93	-0,060	-0,150	0,029	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,063	0,062	YES	+/- 0,500

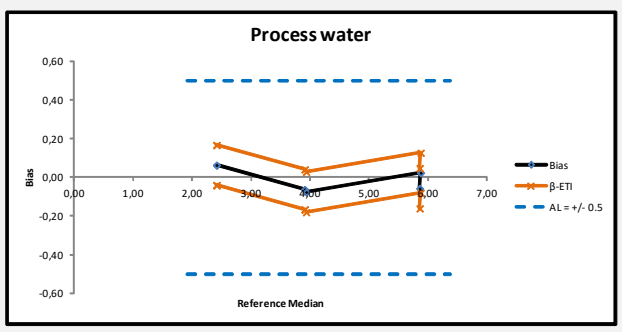
(Food) Category	Feed
(Food) Type	Dried products (feed for fish)



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
9530-9534	2,28	0,101	-0,044	0,247	YES	YES
9545-9549	2,32	0,093	-0,053	0,239	YES	YES
9535-9539	3,80	0,093	-0,053	0,239	YES	YES
9550-9554	3,95	-0,020	-0,166	0,126	YES	YES
9540-9544	5,81	0,013	-0,132	0,159	YES	YES
9555-9559	5,82	-0,013	-0,159	0,132	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,078	0,101	YES	+/- 0,500

(Food) Category	Environmental samples
(Food) Type	Process water

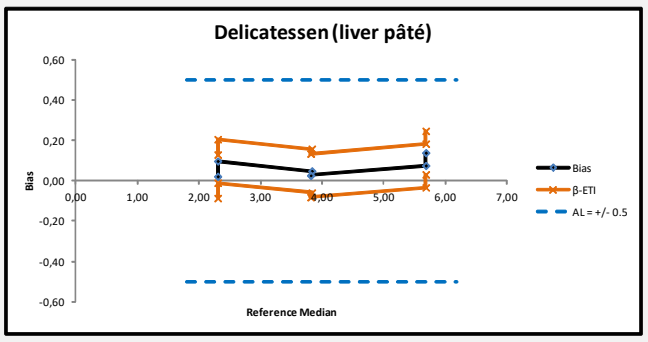


Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
32-36	2,41	0,062	-0,042	0,166	YES	YES
47-51	2,41	0,062	-0,042	0,166	YES	YES
37-41	3,91	-0,063	-0,167	0,041	YES	YES
52-56	3,93	-0,077	-0,181	0,027	YES	YES
42-46	5,88	0,023	-0,081	0,127	YES	YES
57-61	5,86	-0,058	-0,162	0,046	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,062	0,072	YES	+/- 0,500

Figure 12 – Accuracy profile - Spreading method - Manual

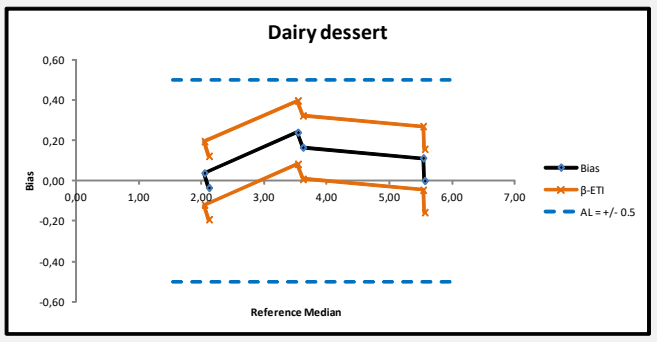
(Food) Category	Meat products
(Food) Type	Delicatessen (liver pâté)



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
8793-8797	2,30	0,021	-0,087	0,129	YES	YES
8808-8812	2,30	0,097	-0,011	0,205	YES	YES
8798-8802	3,83	0,048	-0,060	0,157	YES	YES
8813-8817	3,81	0,026	-0,082	0,134	YES	YES
8803-8807	5,68	0,075	-0,034	0,183	YES	YES
8818-8822	5,68	0,138	0,030	0,247	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,078	0,075	YES	+/- 0,500

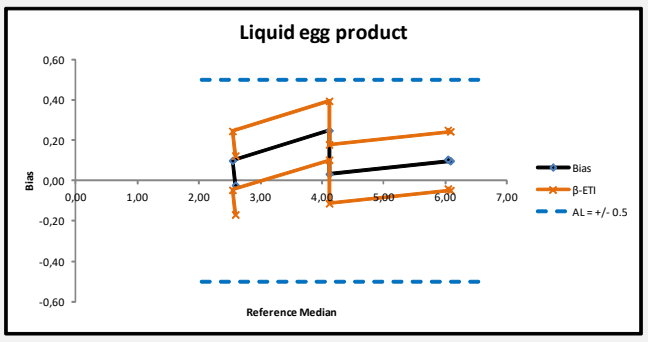
(Food) Category	Dairy products
(Food) Type	Dairy dessert



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
8827-8831	2,11	-0,035	-0,192	0,123	YES	YES
8842-8846	2,04	0,038	-0,120	0,195	YES	YES
8832-8836	3,53	0,239	0,082	0,397	YES	YES
8847-8851	3,61	0,165	0,008	0,323	YES	YES
8837-8841	5,53	0,112	-0,045	0,269	YES	YES
8852-8856	5,56	0,000	-0,157	0,157	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,091	0,109	YES	+/- 0,500

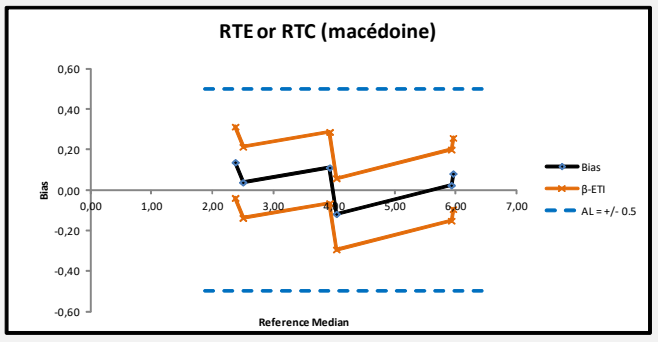
(Food) Category	Egg products
(Food) Type	Liquid egg product



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
9133-9137	2,59	-0,023	-0,169	0,123	YES	YES
9148-9152	2,54	0,099	-0,046	0,245	YES	YES
9138-9142	4,11	0,248	0,102	0,394	YES	YES
9153-9157	4,11	0,032	-0,114	0,178	YES	YES
9143-9147	6,08	0,097	-0,049	0,243	YES	YES
9158-9162	6,04	0,105	-0,041	0,251	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,065	0,101	YES	+/- 0,500

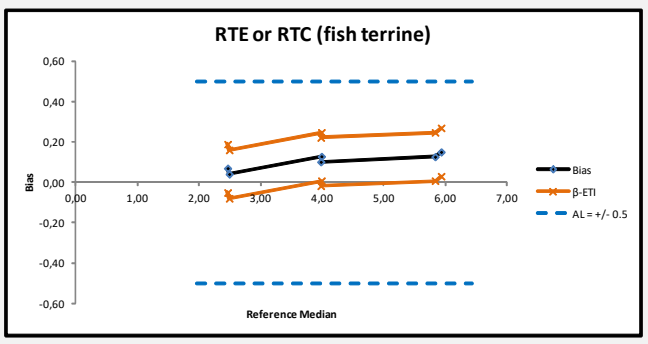
(Food) Category	Vegetable
(Food) Type	RTE or RTC (macédoine)



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
8984-8988	2,38	0,138	-0,038	0,314	YES	YES
8999-9003	2,51	0,039	-0,137	0,215	YES	YES
8989-8993	3,93	0,112	-0,064	0,288	YES	YES
9004-9008	4,04	-0,117	-0,293	0,059	YES	YES
8994-8998	5,93	0,025	-0,151	0,201	YES	YES
9009-9013	5,96	0,082	-0,094	0,258	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,052	0,122	YES	+/- 0,500

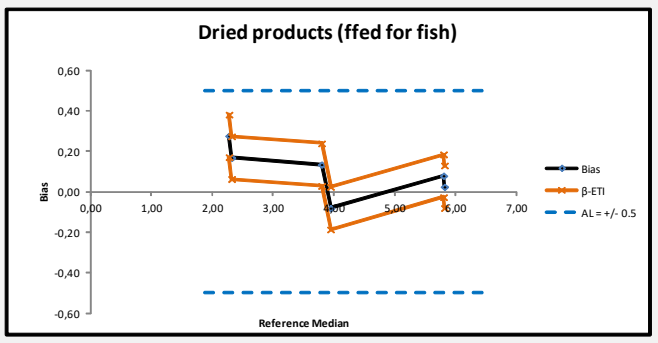
(Food) Category	Fishery products
(Food) Type	RTE or RTC (fish terrine)



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
9398-9402	2,46	0,069	-0,051	0,189	YES	YES
9413-9417	2,49	0,040	-0,080	0,160	YES	YES
9403-9407	3,99	0,127	0,007	0,247	YES	YES
9418-9422	3,98	0,101	-0,018	0,221	YES	YES
9408-9412	5,83	0,127	0,007	0,246	YES	YES
9423-9427	5,93	0,150	0,030	0,270	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,063	0,083	YES	+/- 0,500

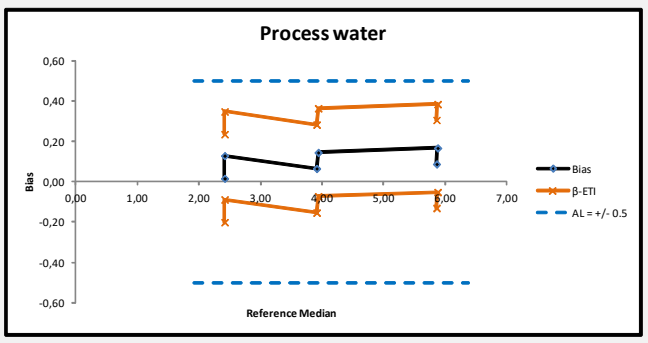
(Food) Category	Feed
(Food) Type	Dried products (ffed for fish)



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
9530-9534	2,28	0,278	0,172	0,383	YES	YES
9545-9549	2,32	0,169	0,064	0,275	YES	YES
9535-9539	3,80	0,135	0,030	0,241	YES	YES
9550-9554	3,95	-0,080	-0,186	0,025	YES	YES
9540-9544	5,81	0,080	-0,025	0,186	YES	YES
9555-9559	5,82	0,026	-0,080	0,131	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,078	0,073	YES	+/- 0,500

(Food) Category	Environmental samples
(Food) Type	Process water



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
32-36	2,41	0,016	-0,202	0,234	YES	YES
47-51	2,41	0,129	-0,089	0,347	YES	YES
37-41	3,91	0,065	-0,153	0,283	YES	YES
52-56	3,93	0,145	-0,073	0,363	YES	YES
42-46	5,88	0,166	-0,052	0,384	YES	YES
57-61	5,86	0,087	-0,131	0,305	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,062	0,151	YES	+/- 0,500

The lower and upper β.ETI are within the Acceptability Limits for all the matrix/strain pairs tested. The acceptability limits are fixed at -0.5 log and +0.5 log for all the matrices tested.

3.2.1.3 Conclusion

The observed profiles are comprised within the AL. All the accuracy profiles fulfil the performance criteria.

3.1.3 Inclusivity / exclusivity

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

31 positive and 20 negative strains were tested for the initial validation study.
21 positive and 10 negative strains were tested for the renewal study.

3.3.1.1 Protocols

- **Inclusivity**

Each test was performed once with the alternative method, the reference method and a non-selective agar. The inoculation level shall obtain a countable number on the plate.

- **Exclusivity**

The pure culture was grown in a suitable non-selective broth under optimal growth conditions for at least 24 h and diluted at an appropriate level before testing.

The two inoculation procedures were tested: pour plate and spreading methods.

3.3.1.2 Results

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

Inclusivity

52 strains were tested; the following results were observed:

- 2 strains were not able to grow on VRBG plates and RAPID'*Enterobacteriaceae* plates while enumeration was possible on PCA plates:
    - *Enterobacter hormaechei* Ad834;
    - *Buttiauxella noackiae* Ad325.

- 5 strains were not able to grow at 37°C even on PCA plates; they were tested again with an incubation at 30°C:
    - *Morganella* sp Ad1699;
    - *Rhanella aquatilis* Ad1689;
    - *Serratia proteomaculans* Ad455;
    - *Serratia proteomaculans* Ad1701;
    - *Serratia proteomaculans* Ad1698.

  3 of them gave typical colonies on both methods (*Rhanella aquatilis* Ad1689, *Serratia proteomaculans* Ad455 and *Morganella* sp Ad1699). 2 strains grew only on PCA plates (*Serratia proteomaculans* Ad1701 and *Serratia proteomaculans* Ad1698).

- 1 strain (*Yersinia enterocolitica* A00C066) gave small colonies (< 0.5 mm) on RAPID'*Enterobacteriaceae* plates and were not enumerated using the SCAN 1200.

Exclusivity:

30 non-target strains were tested. 26 strains were not able to grow or gave non-characteristic colonies with the reference and the alternative methods.

4 strains gave characteristic colonies on VRBG plates and on RAPID'*Enterobacteriaceae* plates:

- *Aeromonas salmonicida* Ad1716;
- *Aeromonas punctata* Ad1517;
- *Plesiomonas shigelloïdes* Ad673;
- *Xanthomonas maltophilia* 60.77T.

These strains were tested using the confirmatory tests described in the ISO method (oxidase, BCP glucose).

The two *Aeromonas* strains as well as *Plesiomonas* did not give typical *Enterobacteriaceae* tests results but *Xanthomonas* gave a negative oxidase test and a positive BCP glucose test.

3.3.1.3 Conclusion

Similar results were observed by the reference method and the alternative method (pour plate and spreading methods).

The RAPID'*Enterobacteriaceae* method is as specific and selective as the reference method.

3.2 Practicability

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

Storage conditions, shelf-life and modalities of utilization after first use	+15°C/25°C The expiration date is indicated on the plates.		
Time to result	Steps	**Reference method**	**Alternative method**
	Sampling, analysis	Day 0	Day 0
	Reading	Day 1	Day 1
	Confirmation	Day 3	/
Common step with the reference method	Initial suspension and dilutions		

The negative and positive results are available in one day for the alternative method while three days are required for positive results confirmation with the reference method.

3.3 Inter-laboratory Study

The aim of the inter-Laboratory study is to determine the variability of the results obtained in different laboratories using identical samples and to compare these results with those obtained in the methods comparison study.

The results of the inter-laboratory study run in 2013 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).

3.3.1 Study organisation

- *Collaborators number*

Samples were sent to 22 collaborators.

- *Matrix and strain used*

A vegetable purée was inoculated with *Escherichia coli* 19 strain.

- *Samples*

Samples were prepared and inoculated on Monday 14 October 2013 as described below:

- 8 blind coded samples for analysis with the reference and the alternative methods;
- 1 sample for aerobic mesophilic flora enumeration by ISO 4833-1 method,
- 1 water flask labelled “Temperature Control” with a temperature probe.

- *Inoculation*

The targeted inoculation levels were the following:

- Level 0 : 2 samples;
- Level 1: 10 - 100 CFU/g;
- Level 2: 100 - 1000 CFU/g;
- Level 3: 1000 - 10000 CFU/g.

- *Labelling and shipping*

Blind coded samples were placed in isothermal boxes, which contained cooling blocks, and express-shipped to the different laboratories.

A temperature control flask containing a sensor was added to the package in order to register the temperature profile during the transport, the package delivery and storage until analyses.

Samples were shipped in 24 h to 48 h to the involved laboratories. The temperature conditions had to stay lower or equal to 8°C during transport, and between 0°C – 8°C in the labs.

- *Analyses*

Collaborative study laboratories and the expert laboratory carried out the analyses on 8 samples with the alternative method using the pour plate and spreading methods and the reference method. T**he analyses by the reference method and the alternative method were performed on the same day.**

3.3.2 Experimental parameters controls

3.2.3.1 Strain stability

- **Strain stability during transport**

In order to check the stability of the inoculated strain, an enumeration was carried out on 2 inoculated samples per inoculation level at Day 0 and after 24 h and 48 h storage at 5°C ± 3°C (See Table 7).

Table 7 – Strain stability in the matrix

	Level 1		Level 2		Level 3	
	Replicate 1	Replicate 2	Replicate 1	Replicate 2	Replicate 1	Replicate 2
Day 0	130	90	700	950	8 300	7 700
Day 1	73	100	900	770	5 400	6 100
Day 2	100	70	890	940	6 000	6 900

No evolution was observed during storage for 48 h at 5°C ± 3°C.

3.2.3.2 Logistic conditions

The temperatures measured at reception by the Labs, the temperatures registered by the thermo-probe, and the receipt dates are given in Table 8.

Table 8 - Sample temperatures at receipt

Laboratories	Temperature measured by the probe (°C)	Temperature measured at receipt (°C)	Receipt date and time	
A	1,7	*Not measured*	15/10/2013	14h00
B	1,9	3,6	15/10/2013	12h00
C	3,5	5,1	15/10/2013	15h25
D	3,5	**10,2**	15/10/2013	10h00
E	4,6	4,2	15/10/2013	14h00
F	1,7	5,4	15/10/2013	12h50
G	**10,6**	**11,7**	16/10/2013	06h00
H	2,9	**8,6**	15/10/2013	11h00
I	2,7	7,3	15/10/2013	14h10
J	2,8	5,6	15/10/2013	09h00
K	2,7	6,1	15/10/2013	10h30
L	2,0	7,1	15/10/2013	10h00
M	/	/	**17/10/2013**	
N	*Not received*	**10,0**	15/10/2013	10h45
O	4,4	**9,0**	15/10/2013	16h45
P	3,1	8,0	15/10/2013	11h15
Q	3,8	7,6	15/10/2013	17h00
R	4,0	5,2	15/10/2013	16h20
S	2,0	5,0	15/10/2013	11h30
T	4,0	7,4	15/10/2013	17h31
U	1,7	6,4	15/10/2013	09h30
V	1,9	4,5	15/10/2013	11h00

The following observations can be done:

- Lab M received its package at Day 3.
- The temperature of the samples measured at receipt for Labs D, G, H, N and O was higher than 8.4°C.
- The temperature measured by the probe was respectively for Labs D, M and O: 3.5°C, 2.9°C and 4.4°C.
- The probe from Lab N was never received by ADRIA Développement.
- The temperatures measured during transport were correct.

3.3.3 Result analysis

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

3.3.3.1 *Results obtained by the expert Lab.*

The results obtained by the expert Lab. are the following (See table 9).

Table 9 – Results obtained by the expert Lab.

Target level (log CFU/g)	Reference method		Alternative method			
			Manual		Automated	
	Duplicat 1	Duplicat 2	Duplicat 1	Duplicat 2	Duplicat 1	Duplicat 2
< 1,00	< 1,00	< 1,00	< 1,00	< 1,00	< 1,00	< 1,00
2,00	2,18	1,85	1,96	1,85	2,08	1,95
3,00	2,83	2,91	2,94	2,90	2,93	2,92
4,00	3,90	3,90	3,87	3,80	3,88	3,90

3.3.3.2 *Results obtained by the collaborators*

Samples were sent to 22 collaborators.

The enumeration of the aerobic mesophilic flora varies from 1.1 10^3 to 1.5 10^5 CFU/g depending on the labs.

Two labs enumerated more than 3.0 10^7 CFU/g; these results were probably due to a contamination.

20 labs provided their results:

- Lab I did not run the analysis as the media were not delivered on time;
- Lab G received its package at a temperature above 8.4°C;
- Lab M did not run the analyses as the samples arrived too late;
- Lab N measured a temperature of 10°C at receipt as the probe was never received by the expert laboratory, it was impossible to check if this temperature was correct or not.

Lab A sent results with disagreements between the manual and the automatic enumeration. It was asked to this Lab to send the SCAN 1200 file. Differences between the data given by the software and those reported in the

data sheets were noticed. Several technicians were involved in the study and several replicates were done. Due to discrepancy observed, it was decided to not take into account the results from this Lab for interpretation.

Lab H carried out the enumeration with the SCAN 1200 after storage of the RAPID'*Enterobacteriaceae* plates for 3 days at 20°C. Only the results from manual enumeration were kept for interpretation.

Lab K carried out the alternative method using a double layer; their results were kept as this option is mentioned in the kit insert.

Lab L indicated that a problem occurred with the incubator at 37°C.

The list of the laboratories retained for interpretation per enumeration method is given in Table 10.

Table 10 - Labs retained for interpretation

Laboratory	Problem occurred	Statistical interpretation	
		Manual	Automatic
A	Reporting of the results	No	No
B		Yes	Yes
C		Yes	Yes
D		Yes	Yes
E		Yes	/
F		Yes	/
G	Temperature at receipt above 8.4°C	No	/
H	Storage of the plates before reading of the SCAN 1200	Yes	No
I	Analyses not run	/	/
J		Yes	/
K		Yes	Yes
L		Yes	Yes
M	Analyses not run	/	/
N	Temperature at receipt above 8.4°C	No	No
O		Yes	/
P		Yes	/
Q		Yes	Yes
R		Yes	Yes
S		Yes	/
T		Yes	/
U		Yes	Yes
V		Yes	Yes
	Total	**17**	**9**

The statistical interpretation was carried out with 17 laboratories for the manual enumeration and 9 laboratories for the automated enumeration.

A summary of the test results is given in Tables 11 and 13 (CFU/g) and Tables 12 and 14 (log CFU/g).

Table 11 - Summary of data (CFU) - Manual enumeration

Laboratories	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	70	50	40	91	960	870	780	760	6800	10000	6600	6600
C	<10	<10	<10	<10	70	80	50	80	780	700	760	730	7300	7000	8500	7700
D	<10	<10	<10	<10	90	100	80	70	930	880	950	820	8600	9000	9200	7100
E	<10	<10	<10	<10	40	60	140	90	880	750	840	720	9600	9900	9000	9300
F	<10	<10	<10	<10	90	80	110	60	790	710	830	740	7800	8600	7800	8500
H	<10	<10	<40	40	90	80	50	90	560	600	620	940	4500	6300	8300	7300
J	<10	<10	<10	<10	110	120	80	90	940	700	780	820	7700	8100	8500	9300
K	<10	<10	<10	<10	40	120	90	80	740	780	710	760	8000	8500	10000	8100
L	<10	<10	<10	<10	130	50	50	100	680	670	570	680	6100	8900	8000	8500
O	<10	<10	<10	<10	90	100	91	160	1300	1200	1200	1100	14000	9800	20000	15000
P	<10	<10	<10	<10	180	110	110	100	1600	1000	2300	1000	14000	8300	21000	6600
Q	<10	<10	<10	<10	100	210	120	90	1000	1000	980	1100	9200	11000	9000	12000
R	<10	<10	<10	<10	50	91	50	90	930	870	770	970	7100	7600	7100	9300
S	<10	<10	<10	<10	80	160	40	90	760	970	920	820	7000	8100	8500	9000
T	<10	<10	<10	<10	80	80	160	150	990	1000	980	1000	9200	9500	8500	8500
U	<10	<10	<10	<10	40	40	60	130	1300	1100	1100	1100	9000	8800	9100	11000
V	<10	<10	<10	<40	90	130	120	160	1100	880	1200	860	7600	8700	7500	7600

Table 12 - Summary of data (log CFU) - Manual enumeration

Laboratories	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	<1,00	<1,00	1,845	1,699	1,602	1,959	2,982	2,940	2,892	2,881	3,833	4,000	3,820	3,820
C	<1,00	<1,00	<1,00	<1,00	1,845	1,903	1,699	1,903	2,892	2,845	2,881	2,863	3,863	3,845	3,929	3,886
D	<1,00	<1,00	<1,00	<1,00	1,954	2,000	1,903	1,845	2,968	2,944	2,978	2,914	3,934	3,954	3,964	3,851
E	<1,00	<1,00	<1,00	<1,00	1,602	1,778	2,146	1,954	2,944	2,875	2,924	2,857	3,982	3,996	3,954	3,968
F	<1,00	<1,00	<1,00	<1,00	1,954	1,903	2,041	1,778	2,898	2,851	2,919	2,869	3,892	3,934	3,892	3,929
H	<1,00	<1,00	<1,60	1,60	1,954	1,903	1,699	1,954	2,748	2,778	2,792	2,973	3,653	3,799	3,919	3,863
J	<1,00	<1,00	<1,00	<1,00	2,041	2,079	1,903	1,954	2,973	2,845	2,892	2,914	3,886	3,908	3,929	3,968
K	<1,00	<1,00	<1,00	<1,00	1,602	2,079	1,954	1,903	2,869	2,892	2,851	2,881	3,903	3,929	4,000	3,908
L	<1,00	<1,00	<1,00	<1,00	2,114	1,699	1,699	2,000	2,833	2,826	2,756	2,833	3,785	3,949	3,903	3,929
O	<1,00	<1,00	<1,00	<1,00	1,954	2,000	1,959	2,204	3,114	3,079	3,079	3,041	4,146	3,991	4,301	4,176
P	<1,00	<1,00	<1,00	<1,00	2,255	2,041	2,041	2,000	3,204	3,000	3,362	3,000	4,146	3,919	4,322	3,820
Q	<1,00	<1,00	<1,00	<1,00	2,000	2,322	2,079	1,954	3,000	3,000	2,991	3,041	3,964	4,041	3,954	4,079
R	<1,00	<1,00	<1,00	<1,00	1,699	1,959	1,699	1,954	2,968	2,940	2,886	2,987	3,851	3,881	3,851	3,968
S	<1,00	<1,00	<1,00	<1,00	1,903	2,204	1,602	1,954	2,881	2,987	2,964	2,914	3,845	3,908	3,929	3,954
T	<1,00	<1,00	<1,00	<1,00	1,903	1,903	2,204	2,176	2,996	3,000	2,991	3,000	3,964	3,978	3,929	3,929
U	<1,00	<1,00	<1,00	<1,00	1,602	1,602	1,778	2,114	3,114	3,041	3,041	3,041	3,954	3,944	3,959	4,041
V	<1,00	<1,00	<1,00	<1,60	1,954	2,114	2,079	2,204	3,041	2,944	3,079	2,934	3,881	3,940	3,875	3,881

Table 13 - Summary of data (CFU) - Automated enumeration

Laboratories	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	70	50	40	91	960	870	740	670	6800	10000	4800	7000
C	<10	<10	<10	<10	70	80	50	80	780	700	650	710	7300	7000	8300	8300
D	<10	<10	<10	<10	90	100	100	91	930	880	960	760	8600	9000	8500	6100
K	<10	<10	<10	<10	40	120	460	170	740	780	860	1200	8000	8500	8600	7100
L	<10	<10	<40	<10	130	50	40	160	680	670	740	960	6100	8900	15000	6900
Q	<10	<10	<10	<10	100	210	110	80	1000	1000	850	1400	9200	11000	7500	12000
R	<10	<10	<10	<10	50	91	50	60	930	870	1100	1300	7100	7600	6400	7500
U	<10	<10	<10	<10	40	40	60	150	1300	1100	1000	1100	9000	8800	9300	9300
V	<10	<10	<10	<40	90	130	120	170	1100	880	1300	1600	7600	8700	9000	7300

Table 14 - Summary of data (log CFU) - Automated enumeration

Laboratories	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	<1,00	<1,00	1,845	1,699	1,602	1,959	2,982	2,940	2,869	2,826	3,833	4,000	3,681	3,845
C	<1,00	<1,00	<1,00	<1,00	1,845	1,903	1,699	1,903	2,892	2,845	2,813	2,851	3,863	3,845	3,919	3,919
D	<1,00	<1,00	<1,00	<1,00	1,954	2,000	2,000	1,959	2,968	2,944	2,982	2,881	3,934	3,954	3,929	3,785
K	<1,00	<1,00	<1,00	<1,00	1,602	2,079	2,663	2,230	2,869	2,892	2,934	3,079	3,903	3,929	3,934	3,851
L	<1,00	<1,00	<1,60	<1,00	2,114	1,699	1,602	2,204	2,833	2,826	2,869	2,982	3,785	3,949	4,176	3,839
Q	<1,00	<1,00	<1,00	<1,00	2,000	2,322	2,041	1,903	3,000	3,000	2,929	3,146	3,964	4,041	3,875	4,079
R	<1,00	<1,00	<1,00	<1,00	1,699	1,959	1,699	1,778	2,968	2,940	3,041	3,114	3,851	3,881	3,806	3,875
U	<1,00	<1,00	<1,00	<1,00	1,602	1,602	1,778	2,176	3,114	3,041	3,000	3,041	3,954	3,944	3,968	3,968
V	<1,00	<1,00	<1,00	<1,60	1,954	2,114	2,079	2,230	3,041	2,944	3,114	3,204	3,881	3,940	3,954	3,863

3.3.4 Calculation and interpretation

3.4.3.1 Visual linearity checking

The figures 13 and 14 show 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 lines with a slope equal to 1.

Figure 13 - Visual linearity checking - Manual enumeration

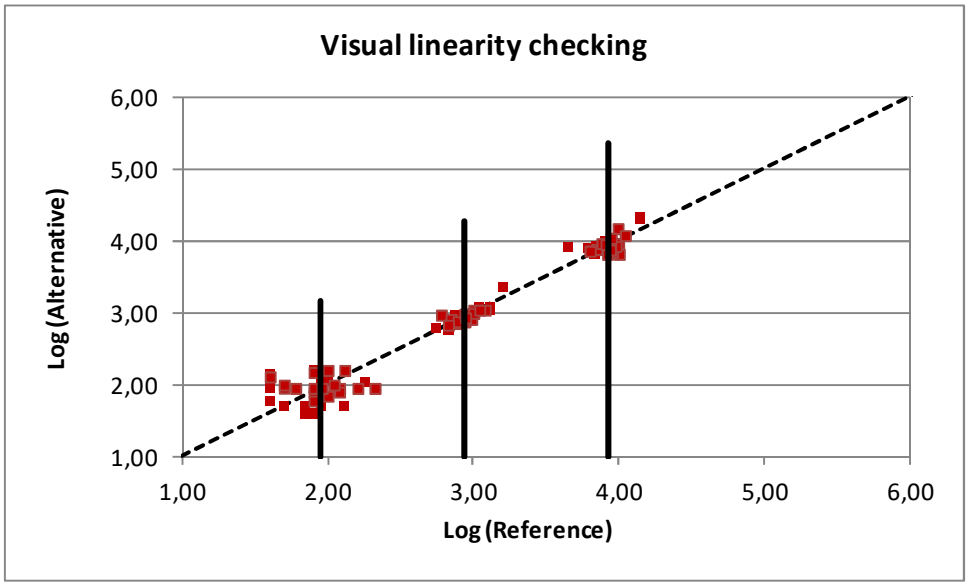
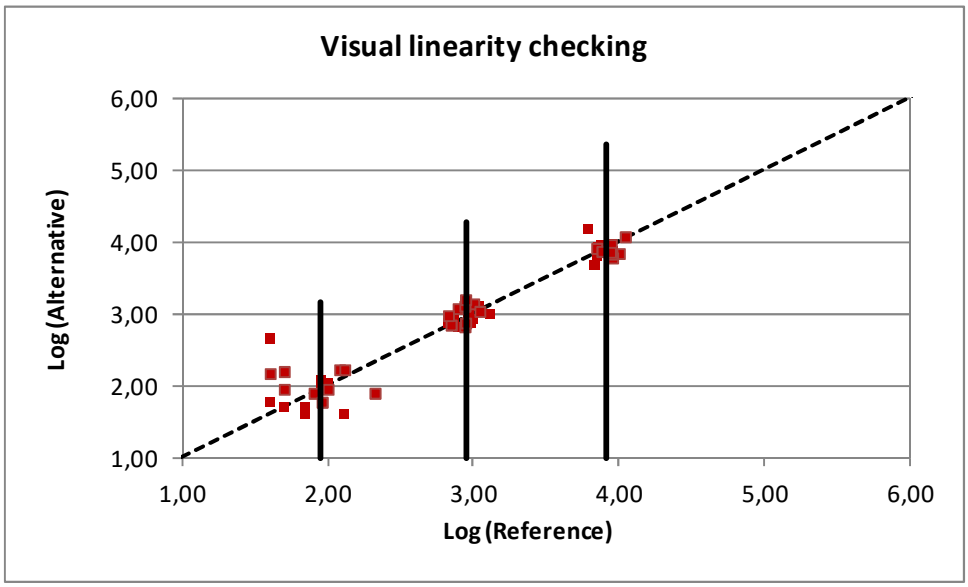


Figure 14 - Visual linearity checking - Automated enumeration



3.4.3.2 Accuracy profile calculation

Statistical calculations were done according to the Excel spreadsheet available on http://standards.iso.org/ISO/16140. A summary of the statistical test is provided in Table 15 for Manual enumeration and Table 16 for Automated enumeration.

Table 15 - Summary of statistical tests - Manual enumeration

Accuracy profile	0,5					
Study Name	RAPID'*Enterobacteriaceae*					
Date	October 2013					
Coordinator	ADRIA Développement			FAUX		
Tolerance probability (beta)	80%	80%	80%			
Acceptability limit in log (lambda)	0,50	0,50	0,50			
	Alternative method			**Reference method**		
Levels	**Low**	**Medium**	**High**	**Low**	**Medium**	**High**
Target value	**1,923**	**2,947**	**3,924**			
Number of participants (K)	17	17	17	17	17	17
Average for alternative method	1,938	2,948	3,953	1,923	2,947	3,924
Repeatability standard deviation (sr)	0,157	0,080	0,099	0,153	0,054	0,071
Between-labs standard deviation (sL)	0,062	0,074	0,061	0,104	0,085	0,061
Reproducibility standard deviation (sR)	0,169	0,109	0,117	0,185	0,100	0,094
Corrected number of dof	32,117	26,673	30,168	29,502	21,297	27,254
Coverage factor	1,330	1,342	1,335			
Interpolated Student t	1,308	1,314	1,310			
Tolerance interval standard deviation	0,1714	0,1114	0,1188			
Lower TI limit	1,714	2,801	3,797			
Upper TI limit	2,163	3,094	4,109			
Bias	**0,016**	**0,000**	**0,030**			
Relative Lower TI limit (beta = 80%)	**-0,209**	**-0,146**	**-0,126**	FAUX		
Relative Upper TI limit (beta = 80%)	**0,240**	**0,147**	**0,185**	FAUX		
Lower Acceptability Limit	**-0,50**	**-0,50**	**-0,50**			
Upper Acceptability Limit	**0,50**	**0,50**	**0,50**			
New acceptability limits may be based on reference method pooled variance						
Pooled repro standard dev of reference	0,133					

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.

Table 16 - Summary of statistical tests - Automated enumeration

Accuracy profile	0,5		
Study Name	RAPID'*Enterobacteriaceae*		
Date	October 2013		
Coordinator	ADRIA Développement		
Tolerance probability (beta)	80%	80%	80%
Acceptability limit in log (lambda)	0,50	0,50	0,50

FAUX

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.

	Alternative method			Reference method		
Levels	**Low**	**Medium**	**High**	**Low**	**Medium**	**High**
Target value	**1,889**	**2,947**	**3,914**			
Number of participants (K)	9	9	9	9	9	9
Average for alternative method	1,973	2,982	3,904	1,889	2,947	3,914
Repeatability standard deviation (sr)	0,227	0,078	0,111	0,186	0,034	0,061
Between-labs standard deviation (sL)	0,149	0,092	0,000	0,091	0,073	0,020
Reproducibility standard deviation (sR)	0,272	0,121	0,111	0,207	0,080	0,064
Corrected number of dof	15,039	12,042	16,941	15,975	9,568	16,588
Coverage factor	1,388	1,414	1,370			
Interpolated Student t	1,340	1,356	1,334			
Tolerance interval standard deviation	0,2812	0,1257	0,1143			
Lower TI limit	1,596	2,812	3,751			
Upper TI limit	2,350	3,153	4,056			
Bias	**0,084**	**0,035**	**-0,010**			
Relative Lower TI limit (beta = 80%)	**-0,293**	**-0,135**	**-0,163**	FAUX		
Relative Upper TI limit (beta = 80%)	**0,461**	**0,206**	**0,142**	FAUX		
Lower Acceptability Limit	**-0,50**	**-0,50**	**-0,50**			
Upper Acceptability Limit	**0,50**	**0,50**	**0,50**			
New acceptability limits may be based on reference method pooled variance						
Pooled repro standard dev of reference	0,134					

These values are collected in a graphical representation together with the acceptability limits (AL). This representation is given Figure 15 (Manual enumeration) and Figure 16 (Automated enumeration).

Figure 15 - Accuracy profile - Manual enumeration

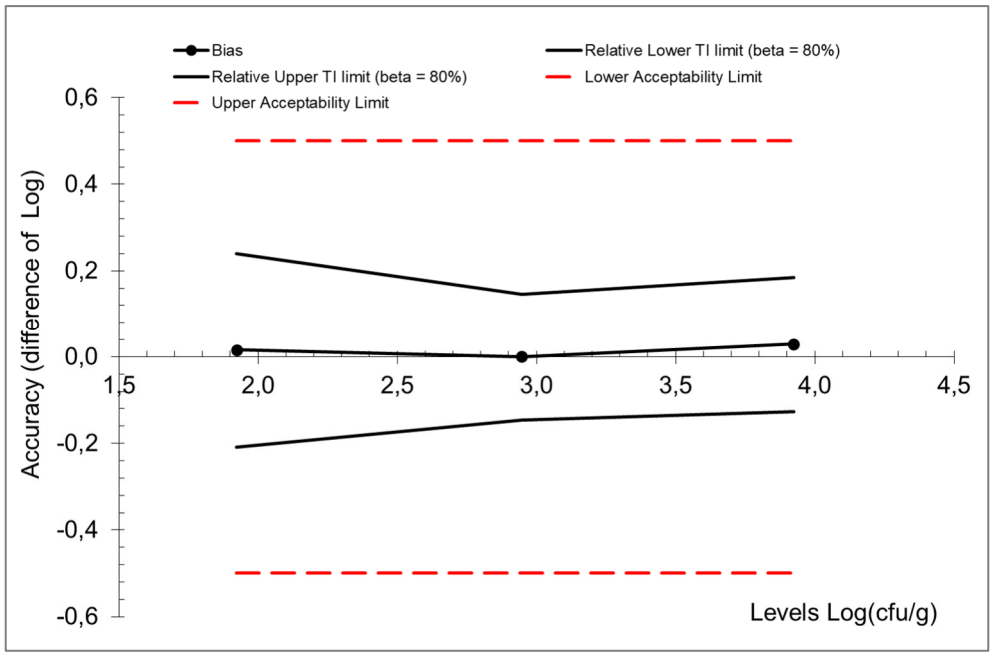
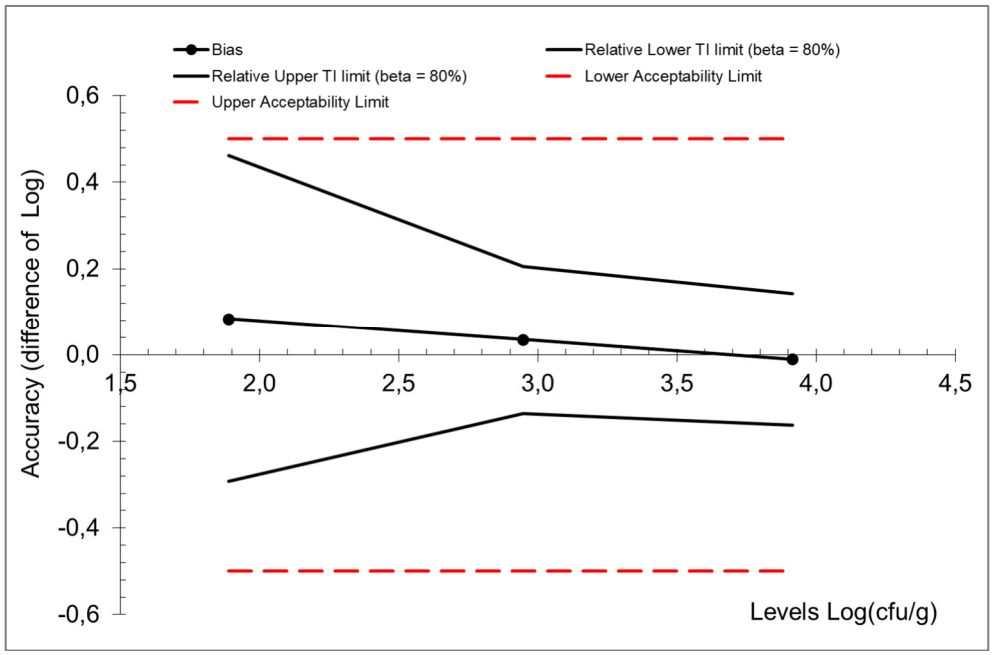


Figure 16 - Accuracy profile - Automated enumeration



It is observed that for all the levels, the tolerance interval limits of the alternative method are within the acceptability limits of 0.5 log.

3.4.3.3 Conclusion

The alternative method is equivalent to the reference method for both enumeration procedures.

3.4 General conclusion

The **method comparison study conclusions** are:

The observed data and interpretation confirm the performances of the alternative method:

- **199 samples were tested in the relative trueness study,** which clearly satisfied the required criteria for quantitative method comparison per ISO 16140-2**; this study confirms as well the possibility to store the plates (pour plate method) for 72 h at 5°C ± 3°C and the possibility to proceed to enumeration using the SCAN 1200 for the pour plate method.**

- **The observed profiles are comprised within the AL actually set at 0.5 Log CFU/g in the EN ISO 16140-2:2016.**

- **The inclusivity and exclusivity testing shows satisfying results.**

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

☒ The quality assurance parameters were verified (*i.e.* 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.

Based on the results obtained for the method comparison study and the inter-laboratory study, the RAPID'*Enterobacteriaceae* method is considered equivalent to the reference method.

Quimper, 29 October 2021

Muriel BERNARD
Technical Study Manager
Validation of Alternative methods
Food Safety & Quality

I hereby attest to the validation of the results of the analyses carried out under the COFRAC accreditation.

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: RAPID'*Enterobacteriaceae*

xg + 9 xml appropriate diluents (solid product)
Sample (liquid product)
according to the ISO 6887 parts

↓

Pour plate method: 1 ml per plate

↓

Spreading method: 1 ml onto 3 plates (initial suspension)
0.1 ml onto 1 plate (initial suspension and decimal dilutions)

↓

Pour plate method: Add the RAPID'*Enterobacteriaceae* medium (≈ 15 ml)
Solidification
Add a double layer for high background microflora products (≈ 2 mm)

↓

Incubation for 24 h ± 2 h
at 30°C, 35°C or 37°C ± 1°C[1]

Possibility to store the plates before enumeration for the pour plate method

↓

Enumeration of red colonies Ø ≥ 0.5 mm
with or without (precipitation) zone
Manual or using an automated colony counter
(Scan 1200 Interscience) for the pour plate method,
Manual for the spreading method

[1] During the validation studies, only the incubation at 37°C was tested.

Appendix 2 – Flow diagram of the reference method: NF ISO 21528-2 (June 2017) - Microbiology of food and animal feeding stuffs - Horizontal methods for the detection and enumeration of *Enterobacteriaceae* - Part 2: colony-count method

xg + 9x ml appropriate diluent
according to the ISO 6887 parts

↓

Stomach

↓

Decimal dilutions

↓

Inoculate 1 ml per plate

↓

Add VRBG + double layer

↓

Incubation for 24 h ± 2 h at 37°C ± 1°C

↓

Enumeration of characteristic colonies (red, pink, with or without a precipitation halo)

↓

Confirmation: pick up 5 colonies per plate retained for enumeration

↓

TSA incubation for 24 h ± 2 h at 37°C ± 1°C

↙ ↘

Oxidase test
(-)

OF Glucose
(24 h ± 2 h at 37°C ± 1°C)
(Fermentation, +)

Appendix 3 – Artificial contaminations of samples

POUR PLATE METHOD						
Year	**Sample N°**	**Product (English name)**	**Artificial contamination**			
			Strain	***Origin***	***Injury protocol***	***Injury measurement***
2014	**4361**	**Vanilla ice-cream**	*Enterobacter kobei* Ad706	Milk powder	Spiking HT 8min/56°C	0,20
2014	**4362**	**Fish fillets**	*Enterobacter cloacae* Ad230	Tuna	Spiking 4°C/6 days	0,73
2014	**4363**	**Smoked salmon**	*Enterobacter cloacae* Ad230	Tuna	Spiking 4°C/6 days	0,73
2014	**4364**	**Vanilla dairy dessert**	*Enterobacter kobei* Ad706	Milk powder	Spiking HT 8min/56°C	0,20
2014	**4365**	**Salmon terrine**	*Enterobacter cloacae* Ad230	Tuna	Spiking 4°C/6 days	0,73
2014	**4366**	**Fermented milk**	*Seratia marcescens* Ad454	Raw milk	Spiking TS pH4 /6 days	0,51
2014	**4367**	**Yogurt**	*Seratia marcescens* Ad454	Raw milk	Spiking TS pH4 /6 days	0,51
2014	**4368**	**Yogurt**	*Seratia marcescens* Ad454	Raw milk	Spiking TS pH4 /6 days	0,51
2014	**4369**	**Hake fillets**	*Enterobacter cloacae* Ad230	Tuna	Spiking 4°C/6 days	0,73
2014	**4370**	**Skimmed milk powder**	*Enterobacter kobei* Ad706	Milk powder	Spiking HT 8min/56°C	0,20
2014	**4371**	**Infant formula with probiotics**	*Klebsiela oxytoca* Ad1509	Milk powder	Spiking HT 8min/56°C	1,80
2014	**4372**	**Infant formula with probiotics**	*Klebsiela oxytoca* Ad1509	Milk powder	Spiking HT 8min/56°C	1,80
2014	**4373**	**Dairy dessert (Panna Cotta)**	*Klebsiela oxytoca* Ad1509	Milk powder	Spiking HT 8min/56°C	1,80
2014	**4374**	**Half skimmed milk**	*Klebsiela oxytoca* Ad1509	Milk powder	Spiking HT 8min/56°C	1,80
2014	**4490**	**Cheesecake**	*Klebsiela oxytoca* Ad1509	Milk powder	Spiking HT 8min/56°C	1,80
2014	**4832**	**Pâté for cats**	*Hafnia alvei* Ad 1695	Shrimp	Spiking HT 8min/56°C	>4,00
2014	**4833**	**Pâté for cats**	*Proteus vulgaris* Ad 984	Cooked beef/pork meat	Spiking HT 8min/56°C	>2,30
2014	**4834**	**Pâté for dogs**	*Citrobacter braakii* Ad 833	Beef meat	Spiking HT 8min/56°C	2,29
2014	**4835**	**Dusts**	*Providenciaa stuartii* 46	Environment	Spiking 4°C/5 days	0,43
2014	**4836**	**Dusts**	*Citrobacter braakii* Ad 833	Environment	Spiking 4°C/5 days	2,47
2014	**5015**	**Wipe (dusts)**	*Cronobacter sakazakii* Ad1707	Environment (dairy industry)	Spiking HT 8min/56°C	0,4

POUR PLATE METHOD						
Year	Sample N°	Product (English name)	Artificial contamination			
			Strain	***Origin***	***Injury protocol***	***Injury measurement***
2014	**5016**	**Wipe (dusts)**	*Escherichia coli* Ad524	Environment (dairy industry)	Spiking HT 8min/56°C	0,73
2014	**5017**	**Wipe (dusts)**	*Escherichia coli* Ad524	Environment (dairy industry)	Spiking 4°c/ 26 days	0,59
2014	**5018**	**Process water**	*Cronobacter sakazakii* Ad1707	Environment (dairy industry)	Spiking 4°c/ 26 days	0,51
2014	**5019**	**Process water**	*Escherichia coli* Ad524	Environment (dairy industry)	Spiking 4°c/ 26 days	0,59
2017	**9163**	**Vanilla ice cream**	*Escherichia coli* Ad455	Raw milk	Seeding 2 weeks -20°C	/
2017	**9164**	**Chocolate ice cream**	*Escherichia coli* Ad455	Raw milk	Seeding 2 weeks -20°C	/
2017	**9165**	**Semolina pudding**	*Enterobacter aerogenes* Ad2569	Cheese	Seeding 48h 5±3°C	/
2017	**9166**	**Dairy dessert (Panna Cotta)**	*Enterobacter kobei* Ad706	Milk powder	Seeding 48h 5±3°C	/
2017	**9167**	**Cat terrine (trout)**	*Escherichia coli* Ad1828	Beef	Seeding 48h 5±3°C	/
2017	**9168**	**Cat terrine (poultry)**	*Escherichia coli* Ad1828	Beef	Seeding 48h 5±3°C	/
2017	**9169**	**Cat terrine (trout)**	*Hafnia alvei* 124	Pork liver	Seeding 48h 5±3°C	/
2017	**9170**	**RTE (Macedoine)**	*Enterobacter cloacae* 85	Frozen macédoine	Seeding 48h 5±3°C	/
2017	**9171**	**RTE (Coleslaw)**	*Enterobacter cloacae* 85	Frozen macédoine	Seeding 48h 5±3°C	/
2017	**9612**	**Infant formula with probiotics**	*Enterobacter kobei* Ad706	Milk powder	Seeding lyophilized 15days at room temperature	/
2017	**9613**	**Infant formula with probiotics**	*Escherichia hermanii* Ad463	Raw milk	Seeding lyophilized 15days at room temperature	/
2017	**9614**	**Infant formula**	*Enterobacter kobei* Ad706	Milk powder	Seeding lyophilized 15days at room temperature	/
2017	**9615**	**Infant formula**	*Escherichia hermanii* Ad463	Raw milk	Seeding lyophilized 15days at room temperature	/
2017	**9616**	**White egg powder**	*Escherichia hermanii* Ad461	Custard	Seeding lyophilized 15days at room temperature	/

POUR PLATE METHOD						
Year	Sample N°	Product (English name)	Artificial contamination			
			Strain	***Origin***	***Injury protocol***	***Injury measurement***
2017	**9617**	**White egg powder**	*Serratia liquefaciens* 26	Egg product	Seeding lyophilized 15days at room temperature	/
2017	**9618**	**Yolk egg powder**	*Escherichia coli* Ad222	Egg product	Seeding lyophilized 15days at room temperature	/
2017	**9619**	**Yolk egg powder**	*Serratia liquefaciens* 26	Egg product	Seeding lyophilized 15days at room temperature	/
2017	**9620**	**Whole egg powder**	*Escherichia hermanii* Ad461	Custard	Seeding lyophilized 15days at room temperature	/
2017	**9621**	**Whole egg powder**	*Escherichia coli* Ad222	Egg product	Seeding lyophilized 15days at room temperature	/
2017	**184**	**RTRH (pork)**	*Enterobacter kobei* Ad342	Ham	Spiking HT 8min/56°C	0,4
2017	**185**	**RTRH (tortilla)**	*Citrobacter freundii* Ad1326	Liquid egg	Spiking HT 8min/56°C	0,52
2017	**186**	**RTRH (tortilla)**	*Escherichia hermanii* Ad460	Custard	Spiking HT 8min/56°C	0,38
2017	**187**	**RTE (egg-based dessert)**	*Citrobacter freundii* Ad1326	Liquid egg	Spiking HT 8min/56°C	0,52
2017	**188**	**RTRH (cheese and egg)**	*Escherichia hermanii* Ad460	Custard	Spiking HT 8min/56°C	0,38
2017	**300**	**Pasteurized liquid whole egg**	*Escherichia hermanii* Ad459	Custard	Seeding 48h 5±3°C	/
2017	**301**	**Pasteurized yolk liquid egg**	*Escherichia hermanii* Ad459	Custard	Seeding 48h 5±3°C	/
2017	**302**	**Pasteurized yolk liquid egg**	*Rhanella aquatilis* 90a	Egg cream	Seeding 48h 5±3°C	/
2017	**303**	**Pasteurized whole liquid egg**	*Rhanella aquatilis* 90a	Egg cream	Seeding 48h 5±3°C	/
2017	**304**	**Pasteurized white liquid egg**	*Pantoea agglomerans* 89a	Egg cream	Seeding 48h 5±3°C	/
2017	**305**	**Mango**	*Pantoea agglomerans* 66	Cereals	Seeding 48h 5±3°C	/
2017	**306**	**Khaki**	*Pantoea agglomerans* 66	Cereals	Seeding 48h 5±3°C	/
2017	**307**	**Flat beans**	*Citrobacter koseri* Ad2731	Sprouts	Seeding 48h 5±3°C	/
2017	**308**	**Red peppers**	*Citrobacter freundii* 116	Zucchini	Seeding 48h 5±3°C	/
2017	**309**	**Fresh spinach**	*Enterobacter cloacae* 51	Flat beans	Seeding 48h 5±3°C	/

POUR PLATE METHOD						
Year	**Sample N°**	**Product (English name)**	**Artificial contamination**			
			Strain	***Origin***	***Injury protocol***	***Injury measurement***
2017	**310**	**RTE (Macedoine)**	*Enterobacter cloacae* 51	Flat beans	Seeding 48h 5±3°C	/
2017	**451**	**Smoked fish fillets**	*Citrobacter braakii* Ad2701	Fish	Seeding 48h 5±3°C	/
2017	**452**	**Smoked fish fillets**	*Citrobacter braakii* Ad2701	Fish	Seeding 48h 5±3°C	/
2017	**453**	**Smoked trout**	*Escherichia coli* Ad228	Fish	Seeding 48h 5±3°C	/
2017	**454**	**Wipe (poultry industry)**	*Escherichia coli* 123	Beef	Seeding 48h 5±3°C	/
2017	**459**	**White egg powder**	Serratia *liquefaciens* 26	Egg	Spiking HT 8min/56°C	3,5
2017	**460**	**Whole egg powder**	*Escherichia coli* Ad222	Egg product	Spiking HT 8min/56°C	0,87
2017	**461**	**Whole egg powder**	*Escherichia hermanii* Ad458	White liquid egg	Spiking HT 10min/56°C	3,3
2017	**462**	**Yolk egg powder**	*Escherichia coli* Ad222	Egg product	Spiking HT 8min/56°C	0,87
2017	**538**	**Raw zucchini**	*Citrobacter freundii* 116	Zucchini	Seeding 48h 5±3°C	/
2017	**539**	**Pasteurized liquid whole egg**	*Citrobacter freundii* Ad1326	Liquid egg	Seeding 48h 5±3°C	/
2017	**540**	**Pasteurized liquid whole egg**	*Citrobacter freundii* Ad1326	Liquid egg	Seeding 48h 5±3°C	/
2017	**541**	**Pasteurized yolk liquid egg**	*Cronobacter sakazakii* Ad891	Liquid egg	Seeding 48h 5±3°C	/
2017	**543**	**Yolk egg powder**	*Escherichia hermanii* Ad458	White liquid egg	Spiking HT 8min/56°C	4,65
2017	**544**	**Whole egg powder**	*Escherichia coli* 142	Liquid egg	Spiking HT 8min/56°C	0,68
2017	**706**	**Whole egg powder**	*Escherichia coli* 142	Liquid egg	Spiking HT 8min/56°C	0,9
2017	**707**	**Yolk egg powder**	*Escherichia coli* 142	Liquid egg	Spiking HT 8min/56°C	0,9

SPREADING METHOD						
Year	Sample N°	Product (English name)	Artificial contamination			
			Strain	***Origin***	***Injury protocol***	***Injury measurement***
2014	**4361**	**Vanilla ice-cream**	*Enterobacter kobei* Ad706	Milk powder	Spiking HT 8min/56°C	0,2
2014	**4362**	**Fish fillets**	*Enterobacter cloacae* Ad230	Tuna	Spiking 4°C/6 days	0,73
2014	**4363**	**Smoked salmon**	*Enterobacter cloacae* Ad230	Tuna	Spiking 4°C/6 days	0,73
2014	**4364**	**Vanilla dairy dessert**	*Enterobacter kobei* Ad706	Milk powder	Spiking HT 8min/56°C	0,2
2014	**4365**	**Salmon terrine**	*Enterobacter cloacae* Ad230	Tuna	Spiking 4°C/6 days	0,73
2014	**4366**	**Fermented milk**	*Serratia marcescens* Ad454	Raw milk	Spiking TS pH4 /6 days	0,51
2014	**4367**	**Yogurt**	*Serratia marcescens* Ad454	Raw milk	Spiking TS pH4 /6 days	0,51
2014	**4368**	**Yogurt**	*Serratia marcescens* Ad454	Raw milk	Spiking TS pH4 /6 days	0,51
2014	**4369**	**Hake fillets**	*Enterobacter cloacae* Ad230	Tuna	Spiking 4°C/6 days	0,73
2014	**4370**	**Skimmed milk powder**	*Enterobacter kobei* Ad706	Milk powder	Spiking HT 8min/56°C	0,2
2014	**4371**	**Infant formula with probiotics**	*Klebsiella oxytoca* Ad1509	Milk powder	Spiking HT 8min/56°C	1,8
2014	**4372**	**Infant formula with probiotics**	*Klebsiella oxytoca* Ad1509	Milk powder	Spiking HT 8min/56°C	1,8
2014	**4373**	**Dairy dessert (Panna Cotta)**	*Klebsiella oxytoca* Ad1509	Milk powder	Spiking HT 8min/56°C	1,8
2014	**4374**	**Half skimmed milk**	*Klebsiella oxytoca* Ad1509	Milk powder	Spiking HT 8min/56°C	1,8
2014	**4490**	**Cheese cake**	*Klebsiella oxytoca* Ad1509	Milk powder	Spiking HT 8min/56°C	1,8
2014	**4832**	**Pâté for cats**	*Hafnia* alvei Ad 1695	Shrimp	Spiking HT 8min/56°C	>4,00
2014	**4833**	**Pâté for cats**	*Proteus vulgaris* Ad 984	Cooked beef/pork meat	Spiking HT 8min/56°C	>2,30
2014	**4834**	**Pâté for dogs**	*Citrobacter braakii* Ad 833	Beef meat	Spiking HT 8min/56°C	2,29
2014	**4835**	**Dusts**	*Providencia stuartii* 46	Environment	Spiking 4°C/5 days	0,43
2014	**4836**	**Dusts**	*Citrobacter braakii* Ad 833	Environment	Spiking 4°C/5 days	2,47
2014	**5015**	**Wipe (dusts)**	*Cronobacter sakazakii* Ad1707	Environment (dairy industry)	Spiking HT 8min/56°C	0,4
2014	**5016**	**Wipe (dusts)**	*Escherichia coli* Ad524	Environment (dairy industry)	Spiking HT 8min/56°C	0,73
2014	**5017**	**Wipe (dusts)**	*Escherichia coli* Ad524	Environment (dairy industry)	Spiking 4°c/ 26 days	0,59
2014	**5018**	**Process water**	*Cronobacter sakazakii* Ad1707	Environment (dairy industry)	Spiking 4°c/ 26 days	0,51
2014	**5019**	**Process water**	*Escherichia coli* Ad524	Environment (dairy industry)	Spiking 4°c/ 26 days	0,59
2017	**9163**	**Vanilla ice cream**	*Escherichia coli* Ad455	Raw milk	Seeding 2 weeks -20°C	/
2017	**9164**	**Chocolate ice cream**	*Escherichia coli* Ad455	Raw milk	Seeding 2 weeks -20°C	/
2017	**9165**	**Semolina pudding**	*Enterobacter aerogenes* Ad2569	Cheese	Seeding 48h 5±3°C	/
2017	**9166**	**Dairy dessert (Panna Cotta)**	*Enterobacter kobei* Ad706	Milk powder	Seeding 48h 5±3°C	/
2017	**9167**	**Cat terrine (truit)**	*Escherichia coli* Ad1828	Beef	Seeding 48h 5±3°C	/
2017	**9168**	**Cat terrine (poultry)**	*Escherichia coli* Ad1828	Beef	Seeding 48h 5±3°C	/
2017	**9169**	**Cat terrine (trout)**	*Hafnia* alvei 124	Pork liver	Seeding 48h 5±3°C	/

SPREADING METHOD						
Year	Sample N°	Product (English name)	Artificial contamination			
			Strain	***Origin***	***Injury protocol***	***Injury measurement***
2017	**9170**	**RTE (Macedoine)**	*Enterobacter cloacae* 85	Frozen macédoine	Seeding 48h 5±3°C	/
2017	**9171**	**RTE (Coleslaw)**	*Enterobacter cloacae* 85	Frozen macédoine	Seeding 48h 5±3°C	/
2017	**9612**	**Infant formula with probiotics**	*Enterobacter kobei* Ad706	Milk powder	Seeding lyophilized 15days at room temperature	/
2017	**9613**	**Infant formula with probiotics**	*Escherichia hermanii* Ad463	Raw milk	Seeding lyophilized 15days at room temperature	/
2017	**9614**	**Infant formula**	*Enterobacter kobei* Ad706	Milk powder	Seeding lyophilized 15days at room temperature	/
2017	**9615**	**Infant formula**	*Escherichia hermanii* Ad463	Raw milk	Seeding lyophilized 15days at room temperature	/
2017	**9616**	**White egg powder**	*Escherichia hermanii* Ad461	Custard	Seeding lyophilized 15days at room temperature	/
2017	**9617**	**White egg powder**	*Serratia liquefaciens* 26	Egg product	Seeding lyophilized 15days at room temperature	/
2017	**9618**	**Yolk egg powder**	*Escherichia coli* Ad222	Egg product	Seeding lyophilized 15days at room temperature	/
2017	**9619**	**Yolk egg powder**	*Serratia liquefaciens* 26	Egg product	Seeding lyophilized 15days at room temperature	/
2017	**9620**	**Whole egg powder**	*Escherichia hermanii* Ad461	Custard	Seeding lyophilized 15days at room temperature	/
2017	**9621**	**Whole egg powder**	*Escherichia coli* Ad222	Egg product	Seeding lyophilized 15days at room temperature	/
2017	**184**	**RTRH (pork)**	*Enterobacter kobei* Ad342	Ham	Spiking HT 8min/56°C	0,4
2017	**185**	**RTRH (tortilla)**	*Citrobacter freundii* Ad1326	Liquid egg	Spiking HT 8min/56°C	0,52
2017	**186**	**RTRH (tortilla)**	*Escherichia hermanii* Ad460	Custard	Spiking HT 8min/56°C	0,38
2017	**187**	**RTE (egg-based dessert)**	*Citrobacter freundii* Ad1326	Liquid egg	Spiking HT 8min/56°C	0,52
2017	**188**	**RTRH (cheese and egg)**	*Escherichia* hermanii Ad460	Custard	Spiking HT 8min/56°C	0,38
2017	**300**	**Pasteurized liquid whole egg**	*Escherichia hermanii* Ad459	Custard	Seeding 48h 5±3°C	/
2017	**301**	**Pasteurized yolk liquid egg**	*Escherichia hermanii* Ad459	Custard	Seeding 48h 5±3°C	/
2017	**302**	**Pasteurized yolk liquid egg**	*Rhanella aquatilis* 90a	Egg cream	Seeding 48h 5±3°C	/
2017	**303**	**Pasteurized whole liquid egg**	*Rhanella aquatilis* 90a	Egg cream	Seeding 48h 5±3°C	/
2017	**304**	**Pasteurized white liquid egg**	*Pantoea agglomerans* 89a	Egg cream	Seeding 48h 5±3°C	/
2017	**305**	**Mango**	*Pantoea agglomerans* 66	Cereals	Seeding 48h 5±3°C	/
2017	**306**	**Khaki**	*Pantoea agglomerans* 66	Cereals	Seeding 48h 5±3°C	/
2017	**307**	**Flat beans**	*Citrobacter koseri* Ad2731	Sprouts	Seeding 48h 5±3°C	/
2017	**308**	**Red peppers**	*Citrobacter freundii* 116	Zucchini	Seeding 48h 5±3°C	/
2017	**309**	**Fresh spinach**	*Enterobacter cloacae* 51	Flat beans	Seeding 48h 5±3°C	/
2017	**451**	**Smoked fish fillets**	*Citrobacter braakii* Ad2701	Fish	Seeding 48h 5±3°C	/
2017	**452**	**Smoked fish fillets**	*Citrobacter braakii* Ad2701	Fish	Seeding 48h 5±3°C	/
2017	**453**	**Smoked truit**	*Escherichia coli* Ad228	Fish	Seeding 48h 5±3°C	/
2017	**454**	**Wipe (poultry industry)**	*Escherichia coli* 123	Beef	Seeding 48h 5±3°C	/
2017	**459**	**White egg powder**	*Serratia liquefaciens* 26	Egg	Spiking HT 8min/56°C	3,5

SPREADING METHOD						
Year	Sample N°	Product (English name)	Artificial contamination			
			Strain	***Origin***	***Injury protocol***	***Injury measurement***
2017	**460**	**Whole egg powder**	*Escherichia coli* Ad222	Egg product	Spiking HT 8min/56°C	0,87
2017	**461**	**Whole egg powder**	*Escherichia hermanii* Ad458	White liquid egg	Spiking HT 10min/56°C	3,3
2017	**462**	**Yolk egg powder**	*Escherichia coli* Ad222	Egg product	Spiking HT 8min/56°C	0,87
2017	**538**	**Raw zucchini**	*Citrobacter freundii* 116	Zucchini	Seeding 48h 5±3°C	/
2017	**539**	**Pasteurized liquid whole egg**	*Citrobacter freundii* Ad1326	Liquid egg	Seeding 48h 5±3°C	/
2017	**542**	**Wipe (dairy industry)**	*Enterobacter cloacae* Ad2851	Environment (dairy industry)	Seeding 48h 5°C±3°C	/
2017	**543**	**Yolk egg powder**	*Escherichia hermanii* Ad458	White liquid egg	Spiking HT 8min/56°C	4,65
2017	**544**	**Whole egg powder**	*Escherichia coli* 142	Liquid egg	Spiking HT 8min/56°C	0,68
2017	**706**	**Whole egg powder**	*Escherichia coli* 142	Liquid egg	Spiking HT 8min/56°C	0,9
2017	**707**	**Yolk egg powder**	*Escherichia coli* 142	Liquid egg	Spiking HT 8min/56°C	0,9

Appendix 4 - Relative trueness study: raw data (initial validation and extension study)

NC: non characteristic colonies

d: doubtful result

	Double layer
	Manipulator intervention
	Color settings (R:146;V:58;B:26)
	Green colonies (red after 24 hours)
	Presence of < 0.5 mm colonies uncountable by Scan1200
	Impossible to enumerate
	Color settings (R:63;V:66;B:40)

POUR PLATE METHOD																																
MEAT PRODUCTS																																
Year	Sample No	Product (French name)	Product (English name)	Reference method: ISO 21528-2♦										Alternative method: RAPID'*Enterobacteriaceae*																	Category	Type
				Dilution	CFU/plate		CFU confirmed		CFU/g		log (CFU/g)			Dilution	Pour plate method (24 h ± 2h at 37°C)																
															Manual enumeration							Automated enumeration										
															CFU/plate		CFU/g		log (CFU/g)			CFU/plate		CFU/g		log (CFU/g)						
					Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean		Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean				
2013	2954	Sandwich jambon beurre	RTE	10	11	8	11	8	100	80	2,00	1,90	1,95	10	12	8	120	80	2,08	1,90	1,99	/	/	/	/	/	/	/	1	c
				100	0	1	0	1		Ne		Ne		100	1	2				Ne												
2013	3197	Rognons de veau	Veal kidney	1000	26	35	26	35	26000	33000	4,41	4,52	4,47	1000	29	57	30000	55000	4,48	4,74	4,61	16	19	15000	18000	4,18	4,26	4,22	1	a
				10000	3	1	3	1						10000	4	4						0	1									
2013	3198	Chair à saucisse	Sausage	10	4	0	4	0	40	<10	1,60	<1,00	<1,30	10	0	2	<10	20	<1,00	1,30*	<1,15	0	1	<10	10	<1,00	1,00*	<1,00	1	b
				100	0	0			Ne		Ne			100	0	1						0	0									
2013	3199	Filet de porc	Pork meat	10	8	10	8	10	80	100	1,90	2,00	1,95	10	9	7	90	70	1,95	1,85	1,90	8	6	80	60	1,90	1,78	1,84	1	a
				100	0	1	0	1			Ne	Ne	Ne	100	3	0			Ne	Ne	Ne	2	0			Ne	Ne					
2013	3200	Langue de porc	Pork tongue	10000	95	110	95	110	980000	1100000	5,99	6,04	6,02	10000	90	107	870000	1000000	5,94	6,00	5,97	61	55	600000	550000	5,78	5,74	5,76	1	a
				100000	13	10	13	8						100000	6	5						5	6									
2013	3202	Pâté de campagne	Pâté	10	0	0	0	0	<10	<10	<1,00	<1,00	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	0	0	<10	<10	<1,00	<1,00	<1,00	1	b
				100	0	0	0	0						100	0	0						0	0									
2013	3203	Epaule	Ham	10	109	134	109	134	1100	1400	3,04	3,15	3,09	10	123	128	1200	1300	3,08	3,11	3,10	106	108	1100	1200	3,04	3,08	3,06	1	a
				100	14	16	14	16						100	13	20						13	23									
2013	3590	Poitrine	Ham	10000	>150	>150	>150	>150	11100000	9900000	7,05	7,00	7,02	10000	>150	>150	12500000	12700000	7,10	7,10	7,10	>150	>150	11000000	12000000	7,04	7,08	7,06	1	b
				100000	111	99	111	99			N'	N'	N'	100000	125	127			N'	N'	N'	108	122			N'	N'	N'				
2013	3591	Chair à saucisse	Sausage	10000	>150	>150	>150	>150	5500000	6400000	6,74	6,81	6,77	10000	>150	>150	6900000	5000000	6,84	6,70	6,77	>150	>150	5000000	3800000	6,70	6,58	6,64	1	b
				100000	55	64	55	64			N'	N'	N'	100000	69	50			N'	N'	N'	50	38			N'	N'	N'				
2013	3728	Saucisse de Strasbourg	Sausage	100	26	38	26	38	2500	3600	3,40	3,56	3,48	100	23	32	2500	3300	3,40	3,52	3,46	32	39	3300	3900	3,52	3,59	3,55	1	b
				1000	2	2	2	2						1000	4	4						4	4									
2013	3831	Lasagne	RTRH (lasagne)	10	2	5	2	5	20	50	1,56	1,70	1,63	10	0	4	<10	40	<1,00	1,60	<1,30	0	5	<10	50	<1,00	1,70	<1,35	1	c
				100	2	0	2	0			Ne	Ne	Ne	100	1	0						1	0									
2013	3832	Poulet basquaise	RTRH (chicken)	1000	21	26	21	26	21000	25000	4,32	4,40	4,36	1000	24	20	24000	20000	4,38	4,30	4,34	17	13	17000	13000	4,23	4,11	4,17	1	c
				10000	2	2	2	2						10000	2	2						2	1									
2013	3985	Filets de dinde aux poivrons	RTRH (turkey)	10000	98	119	98	119	980000	1200000	5,99	6,08	6,04	10000	102	116	1000000	1100000	6,00	6,04	6,02	75	67	750000	680000	5,88	5,83	5,85	1	c
				100000	10	12	10	12						100000	11	9						7	8									
2013	3991	Filets mignon de porc sous vide	Raw pork meat	10000	>150	>150	>150	>150	1100000	1900000	6,04	6,28	6,16	10000	>150	>150	1300000	1500000	6,11	6,18	6,15	>150	>150	900000	1500000	5,95	6,18	6,07	1	a
				100000	11	19	11	19					N'	100000	13	15			N'	N'	N'	9	15			N'	N'	N'				
2013	4351b	Museau de porc cuit	Cooked delicatessen	100	106	113	106	113	10000	11000	4,00	4,04	4,02	100	113	131	12000	13000	4,08	4,11	4,10	78	99	8300	10000	3,92	4,00	3,96	1	b
				1000	9	10	9	10						1000	14	16						13	15									

♦ Analyses performed according to the COFRAC accreditation

POUR PLATE METHOD																																
MEAT PRODUCTS																																
Year	Sample No	Product (French name)	Product (English name)	Reference method: ISO 21528-2♦											Alternative method: RAPID'*Enterobacteriaceae*																Category	Type
				Dilution	CFU/plate		CFU confirmed		CFU/g		log (CFU/g)			Dilution	Pour plate method (24 h ± 2h at 37°C)																	
															Manual enumeration							Automated enumeration										
															CFU/plate		CFU/g		log (CFU/g)			CFU/plate		CFU/g		log (CFU/g)					
					Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean		Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean		
2013	4356	Foie de poulet	Chicken liver	100	85	74	85	74	8500	8200	3,93	3,91	3,92	100	86	112	8200	11000	3,91	4,04	3,98	75	75	7300	7600	3,86	3,88	3,87	1	a
				1000	8	16	8	16						1000	4	9						5	9							
2013	4357	Saucisson à l'ail tranché	Cooked delicatessen	1000	22	16	22	16	20000	16000	4,30	4,20	4,25	1000	19	28	18000	29000	4,26	4,46	4,36	16	41	15000	43000	4,18	4,63	4,40	1	b
				10000	0	2	0	2						10000	1	4						1	6							
2013	4358	Carré baguettes (viande crue)	Raw meat	100000	74	58	74	58	7800000	5700000	6,89	6,76	6,82	100000	76	59	7100000	5700000	6,85	6,76	6,80	74	51	7100000	5100000	6,85	6,71	6,78	1	a
				1000000	12	5	12	5						1000000	2	4						4	5							
2013	4359	Filet de porc cru	Raw pork meat	100	84	80	84	80	8600	8500	3,93	3,93	3,93	100	100	96	9800	9800	3,99	3,99	3,99	88	83	8400	8500	3,92	3,93	3,93	1	a
				1000	11	13	11	13						1000	8	12						4	10							
2013	4360	Saucisson à l'ail tranché	Cooked delicatessen	100	34	25	34	25	3400	2400	3,53	3,38	3,46	100	18d	16d	1800	1600	3,26	3,20	3,23	183	101	25000	14000	4,40	4,15	4,27	1	b
				1000	3	1	3	1						1000	2d	2d						91	53							
2017	9014	Filet de poulet cube cuits	RTRH (chicken)	10	32	/	32	/	320	/	2,51	/	2,51	10	28	/	290	/	2,46	/	2,46	28	/	290	/	2,46	/	2,46	1	c
				100	3		3							100	4							4								
2017	9015	Hachis parmentier	RTRH (meat and potatoes)	10	75	/	75	/	720	/	2,86	/	2,86	10	81	/	790	/	2,90	/	2,90	90	/	880	/	2,94	/	2,94	1	c
				100	4		4							100	6							7								
2017	9016	Grillades de porc	Raw pork meat	1000	17	/	17	/	19000	/	4,28	/	4,28	100	109	/	11000	/	4,04	/	4,04	92	/	9500	/	3,98	/	3,98	1	a
				10000	4		4							1000	15							13								
2017	9017	Emincés de volaille kebab	RTRH (chicken)	10	0	/	0	/	<10	/	<1,00	/	<1,00	10	0	/	<10	/	<1,00	/	<1,00	0	/	<10	/	<1,00	/	<1,00	1	c
				100	0		0							100	0							0								
2017	9018	Hampes	Raw beef meat	10000	>150	/	>150	/	5000000	/	6,70	/	6,70	10000	>150	/	5100000	/	6,71	/	6,71	>150	/	4700000	/	6,67	/	6,67	1	a
				100000	50		50				N'			100000	51							47				N'				
2017	**184**	**Porc au caramel**	**RTRH (pork)**	10	42	/	42	/	410	/	2,61	/	2,61	10	29	/	300	/	2,48	/	2,48	26	/	270	/	2,43	/	2,43	1	c
				100	3		3							100	4							4								

POUR PLATE METHOD																																
DAIRY PRODUCTS																																
Year	Sample No	Product (French name)	Product (English name)	Reference method: ISO 21528-2♦											Alternative method: RAPID'*Enterobacteriaceae*																Category	Type
				Dilution	CFU/plate		CFU confirmed		CFU/g		log (CFU/g)			Dilution	Pour plate method (24 h ± 2h at 37°C)																
															Manual enumeration							Automated enumeration										
															CFU/plate		CFU/g		log (CFU/g)			CFU/plate		CFU/g		log (CFU/g)					
					Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean		Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean		
2013	3204	Glace	Ice cream	10	52	47	52	47	540	460	2,73	2,66	2,70	10	43	44	430	440	2,63	2,64	2,64	69	57	750	580	2,88	2,76	2,82	2	b
				100	7	4	7	4						100	4	4						13	7							
2013	3589	Reblochon	Cheese (Reblochon)	10000	12	15	12	15	140000	150000	5,15	5,18	5,16	10000	20	18	190000	160000	5,28	5,20	5,24	21	16	200000	150000	5,30	5,18	5,24	2	a
				100000	3	1	3	1						100000	1	0						1	0							
2013	3727	Yaourt bio vanille	Yaourt	10000	27	20	27	20	250000	190000	5,40	5,28	5,34	10000	45	27	450000	260000	5,65	5,41	5,53	47	25	480000	240000	5,68	5,38	5,53	2	a
				100000	1	1	1	1						100000	4	2						6	1							
2013	4189	Yaghourt nature	Yoghurt	10	4	0	4	0	40	<10	1,60	<1,00	<1,30	10	2	1	20	10	1,30*	1,00*	1,15*	2	1	20	10	1,30*	1,00*	1,15*	2	a
				100	0	0	0	0			Ne			100	0	0						0	0							
2013	4190	Lait ribot	Buttermilk	10	1	0	1	0	10	<10	1,00*	<1,00	<1,00	10	2	1	20	10	1,30*	1,00*	1,15*	2	0	20	<10	1,30*	<1,00	<1,15	2	a
				100	0	0	0	0						100	0	0						0	0							
2013	4191	Glace pistache	Ice cream	10	1	1	1	1	10	10	1,00*	1,00*	1,00*	10	1	1	10	10	1,00*	1,00*	1,00*	0	1	<10	10	<1,00	1,00*	<1,00	2	b
				100	0	0	0	0						100	0	0						0	0							
2013	4192	Glace caramel au beurre salé	Ice cream	10	3	3	3	3	30	30	1,48*	1,48*	1,48*	10	2	7	20	70	1,30*	1,85	1,85	6	7	60	70	1,78	1,85	1,81	2	b
				100	0	0	0	0						100	0	0						0	0			Ne	Ne	Ne		
2013	**4361**	**Glace à la vanille**	**Vanilla ice-cream**	10	3	2	3	2	30	20	1,48*	1,30*	1,39*	10	1	1	10	10	1,00*	1,00*	1,00*	1	0	10	<10	1,00*	<1,00	<1,00	2	b
				100	0	1	0	1						100	0	0						0	0							
2013	**4364**	**Dessert lacté à la vanille**	**Vanilla dairy dessert**	10	1	1	1	1	10	10	1,00*	1,00*	1,00*	10	1	1	10	10	1,00*	1,00*	1,00*	1	1	10	10	1,00*	1,00*	1,00*	2	b
				100	0	0	0	0						100	0	0						0	0							
2013	**4366**	**Lait fermenté**	**Fermented milk**	10	97	85	97	85	1100	930	3,04	2,97	3,00	10	144	136	1400	1300	3,15	3,11	3,13	139	144	1400	1400	3,15	3,15	3,15	2	a
				100	19	17	19	17						100	13	11						10	11							
2013	**4367**	**Yaourt nature**	**Yogurt**	1000	19	18	19	18	21000	19000	4,32	4,28	4,30	1000	25	15	27000	15000	4,43	4,18	4,30	>150	>150	26000	12000	4,41	4,08	4,25	2	a
				10000	4	3	4	3						10000	5	2						26	12			N'	N'	N'		
2013	**4368**	**Yaourt fermier**	**Yogurt**	10000	31	27	31	27	320000	250000	5,51	5,40	5,45	10000	33	34	340000	320000	5,53	5,51	5,52	>150	>150	300000	280000	5,48	5,45	5,46	2	a
				100000	4	0	4	0						100000	4	1						30	28			N'	N'	N'		
2013	**4370**	**Lait en poudre écrémé**	**Skimmed milk powder**	10	1	2	1	2	10	20	1,00*	1,30*	1,15*	10	1	2	10	20	1,00*	1,30*	1,15*	12	1	110	10	2,04	1,00*	1,52*	2	c
				100	0	0	0	0						100	0	0						0	0							
2013	**4371**	**Poudre de lait infantile avec probiotiques (Bifidobactéries et ferments lactiques)**	**Infant formula with probiotics**	10	9	11	9	11	100	100	2,00	2,00	2,00	10	5	12	50	110	1,70	2,04	1,87	27	20	250	180	2,40	2,26	2,33	2	c
				100	0	0	0	0			Ne			100	0	0			Ne			0	0							
2013	**4372**	**Poudre de lait infantile avec probiotiques (S. thermophilus)**	**Infant formula with probiotics**	10	23	23	23	23	240	220	2,38	2,34	2,36	10	22	20	220	210	2,34	2,32	2,33	64	31	590	320	2,77	2,51	2,64	2	c
				100	3	1	3	1						100	2	3						1	4							

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POUR PLATE METHOD																																				
DAIRY PRODUCTS																																				
Year	Sample No	Product (French name)	Product (English name)	Reference method: ISO 21528-2♦											Alternative method: RAPID'*Enterobacteriaceae*																			Category	Type
				Dilution	CFU/plate		CFU confirmed		CFU/g		log (CFU/g)			Dilution	Pour plate method (24 h ± 2h at 37°C)																				
															Manual enumeration							Automated enumeration													
															CFU/plate		CFU/g		log (CFU/g)			CFU/plate		CFU/g		log (CFU/g)									
					Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean		Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean							
2013	**4373**	**Panna cotta framboise**	**Dairy dessert (Panna Cotta)**	10	23	22	23	22	260	220	2,41	2,34	2,38	10	26	19	250	180	2,40	2,26	2,33	32	19	300	210	2,48	2,32	2,40	2	b						
				100	5	2	5	2						100	1	1						1	4												
2013	**4374**	**Lait pasteurisé demi-écrémé**	**Half skimmed milk**	10	16	14	16	14	160	140	2,20	2,15	2,18	10	14	17	150	180	2,18	2,26	2,22	13	17	140	220	2,15	2,34	2,24	2	a						
				100	1	1	1	1						100	2	3						2	7												
2013	**4490**	**Cheese cake**	**Cheese cake**	100	98	98	98	98	9400	10000	3,97	4,00	3,99	100	99	88	9800	8500	3,99	3,93	3,96	131	112	13000	11000	4,11	4,04	4,08	2	b						
				1000	5	16	5	16						1000	9	6						10	7						2						
2017	**9163**	**Crème glacée à la vanille**	**Vanilla ice cream**	10	48	/	48	/	460	/	2,66	/	2,66	10	30	/	290	/	2,46	/	2,46	29	/	270	/	2,43	/	2,43	2	b						
				100	3		3							100	2							1													
2017	**9164**	**Crème glacée au chocolat**	**Chocolate ice cream**	10000	24	/	24	/	250000	/	5,40	/	5,40	10000	32	/	340000	/	5,53	/	5,53	26	/	280000	/	5,45	/	5,45	2	b						
				100000	3		3							100000	5							5													
2017	**9165**	**Semoule au lait**	**Semolina pudding**	10	7	/	7	/	70	/	1,85	/	1,85	10	1	/	10	/	1,00*	/	1,00*	1	/	10	/	1,00*	/	1,00*	2	b						
				100	1		1				Ne			100	0							0													
2017	**9166**	**Panna cotta caramel**	**Dairy dessert (Panna Cotta)**	10	139	/	139	/	1400	/	3,15	/	3,15	10	111	/	1100	/	3,04	/	3,04	106	/	1100	/	3,04	/	3,04	2	b						
				100	11		11							100	7							8													
2017	**9612**	**Poudre de lait infantile avec probiotiques (6,8.10^5 ufc/g)**	**Infant formula with probiotics**	10	52	/	52	/	480	/	2,68	/	2,68	10	49	/	470	/	2,67	/	2,67	47	/	460	/	2,66	/	2,66	2	c						
				100	1		1							100	3							3													
2017	**9613**	**Poudre de lait infantile avec probiotiques (6,8.10^5 ufc/g)**	**Infant formula with probiotics**	100	15	/	15	/	1800	/	3,26	/	3,26	100	24	/	2200	/	3,34	/	3,34	23	/	2100	/	3,32	/	3,32	2	c						
				1000	5		5							1000	0							0													
2017	**9614**	**Poudre de lait infantile 2e âge**	**Infant formula**	10	63	/	63	/	600	/	2,78	/	2,78	10	58	/	550	/	2,74	/	2,74	53	/	500	/	2,70	/	2,70	2	c						
				100	3		3							100	2							2													
2017	**9615**	**Poudre de lait infantile 2e âge**	**Infant formula**	100	5	/	5	/	500	/	2,70	/	2,70	100	2	/	200	/	2,30*	/	2,30*	2	/	200	/	2,30*	/	2,30*	2	c						
				1000	1		1				Ne			1000	0							0													

POUR PLATE METHOD																																
VEGETABLES																																
Year	Sample No	Product (French name)	Product (English name)	Reference method: ISO 21528-2♦											Alternative method: RAPID'*Enterobacteriaceae*																Category	Type
				Dilution	CFU/plate		CFU confirmed		CFU/g		log (CFU/g)			Dilution	Pour plate method (24 h ± 2h at 37°C)																	
															Manual enumeration							Automated enumeration										
															CFU/plate		CFU/g		log (CFU/g)			CFU/plate		CFU/g		log (CFU/g)					
					Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean		Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean		
2013	2992	Romarin	Rosemary	20	0	0	0	0	<20	<20	<2,30	<2,30	<2,30	20	0	0	<20	<20	<2,30	<2,30	<2,30	/	/	/	/	/	/	/	3	b
				200	0	0	0	0						200	0	0														
2013	2993	Ciboulette déshydratée	Dehydrated chives	5000	119	135	119	135	600000	680000	5,78	5,83	5,81	5000	>150	>150	750000	850000	5,88	5,93	5,90	/	/	/	/	/	/	/	3	b
				50000	14	14	14	14						50000	15	17			N'	N'	N'									
2013	2994	Piment fort	Hot pepper	100	141	26	141	26	14000	2500	4,15	3,40	3,77	100	18	15	1600	1500	3,20	3,18	3,19	/	/	/	/	/	/	/	3	b
				1000	18	1	18	1						1000	0	2														
2013	2996	Carottes râpées	Grated carrots	10000	>150	>150	>150	>150	8900000	9600000	6,95	6,98	6,97	10000	>150	>150	14000000	13000000	7,15	7,11	7,13	/	/	/	/	/	/	/	3	c
				100000	89	96	89	96			N'	N'	N'	100000	144	129			N'	N'	N'									
2013	2997	Assiette croquante	Mix vegetables	10000	>150	>150	>150	>150	6200000	5400000	6,79	6,73	6,76	10000	>150	>150	8400000	6100000	6,92	6,79	6,85	/	/	/	/	/	/	/	3	c
				100000	62	54	62	54			N'	N'	N'	100000	84	61			N'	N'	N'									
2013	2998	Crudités (chou blanc, carottes, celeri branche)	Mix vegetables	1000	>150	>150	>150	>150	>1500000	>1500000	>6,18	>6,18	>6,18	1000	>150	>150	>1500000	>1500000	>6,18	>6,18	>6,18	/	/	/	/	/	/	/	3	c
				10000	>150	>150	>150	>150						10000	>150	>150														
2013	3167	Carottes râpées	Grated carrots	10000	136	103	136	103	1400000	1100000	6,15	6,04	6,09	10000	152	99	1500000	1000000	6,18	6,00	6,09	78	31	770000	370000	5,89	5,57	5,73	3	c
				100000	17	17	17	17						100000	9	14						7	10							
2013	3168	Crudités mélangées	Mix vegetables	10000	>150	>150	/	/	1900000	2900000	6,28	6,46	6,37	10000	213	261	>1500000	1400000	>6,18	6,15	6,15	119	184	1100000	1100000	6,04	6,04	6,04	3	c
				100000	19	29	19	29			N'	N'	N'	100000	0	14						0	11							
2013	3169	Assiette croquante	Mix vegetables	1000	>150	>150	/	/	>1500000	>150000	>6,18	>6,18	>6,18	10000	>150	>150	>1500000	>1500000	>6,18	>6,18	>6,18	153	187	>1500000	>1500000	>6,18	>6,18	>6,18	3	c
				10000	>150	>150	/	/																						
2013	3170	Pousses de soja	Beansprouts	100000	>150	>150	/	/	79000000	92000000	7,90	7,96	7,93	1000000	95	78	95000000	78000000	7,98	7,89	7,93	69	88	69000000	88000000	7,84	7,94	7,89	3	b
				1000000	79	92	79	92			N'	N'							N'	N'	N'									
2013	3172	Courgettes en rondelles surgelées	Zucchini	10	107	95	107	95	1000	960	3,00	2,98	2,99	10	98	58	973	620	2,99	2,79	2,89	58	77	590	770	2,77	2,89	2,83	3	b
				100	7	10	7	10						100	9	10						7	8							
2013	3201	Poudre d'amande	Almond powder	10	17	29	17	29	240	280	2,38	2,45	2,41	10	25	25	260	250	2,41	2,40	2,41	16	12	160	130	2,20	2,11	2,16	3	b
				100	9	2	9	2						100	3	2						2	2							
2013	3726	Semoule	Semolina	10	90	63	90	63	910	640	2,96	2,81	2,88	10	74	49	740	510	2,87	2,71	2,79	97	117	940	1100	2,97	3,04	3,01	3	c
				100	10	7	10	7						100	7	7						6	7							
2013	3829	Salade d'été	Salad	10	1	0	1	0	10	<10	1,00*	<1,00	<1,00	10	5	2	50	20	1,70	1,30*	1,50*	5	0	50	<10	1,70	<1,00	<1,35	3	c
				100	0	0	0	0						100	1	0			Ne			1	0			Ne				
2013	3830	Celeri moutarde	RTE (vegetables)	10	2	2	2	2	20	20	1,30*	1,30*	1,30*	10	2	3	20	30	1,30*	1,48*	1,39*	2	4	20	40	1,30*	1,60	1,45*	3	c
				100	0	1	0	1						100	0	0						0	0							
2013	3835	Mangue en tranche	Mango slice	10	38	33	38	33	400	330	2,60	2,52	2,56	10	50	48	480	500	2,68	2,70	2,69	63	31	590	300	2,77	2,48	2,62	3	c
				100	6	3	6	3						100	3	7						2	2							
2013	3836	Courgettes en rondelles	Zucchini	10	8	7	8	7	80	70	1,90	1,85	1,87	10	12	11	110	100	2,04	2,00	2,02	11	6	100	60	2,00	1,78	1,89	3	b
				100	0	0	0	0					Ne	100	0	0						0	0		Ne		Ne			

♦ Analyses performed according to the COFRAC accreditation

POUR PLATE METHOD																																
VEGETABLES																																
Year	Sample No	Product (French name)	Product (English name)	Reference method: ISO 21528-2♦										Alternative method: RAPID'*Enterobacteriaceae*																	Category	Type
				Dilution	CFU/plate		CFU confirmed		CFU/g		log (CFU/g)			Dilution	Pour plate method (24 h ± 2h at 37°C)																
															Manual enumeration							Automated enumeration										
															CFU/plate		CFU/g		log (CFU/g)			CFU/plate		CFU/g		log (CFU/g)						
					Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean		Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean				
2013	3987	Persil	Parsley	1000	25	25	25	25	25000	26000	4,40	4,41	4,41	1000	31	29	31000	30000	4,49	4,48	4,48	25	24	25000	25000	4,40	4,40	4,40	3	b		
				10000	2	4	2	4						10000	3	4						2	4									
2013	3988	Ciboulette	Chive	10	9	9	9	9	90	90	1,95	1,95	1,95	10	10	9	91	90	1,96	1,95	1,96	4	6	40	60	1,60	1,78	1,69	3	b		
				100	0	0	0	0			Ne	Ne	Ne	100	0	3		Ne		Ne		0	2			Ne	Ne	Ne				
2013	3989	Persil	Parsley	100	26	23	26	23	2600	2200	3,41	3,34	3,38	100	33	28	3500	2600	3,54	3,41	3,48	19	20	2100	1800	3,32	3,26	3,29	3	b		
				1000	3	1	3	1						1000	5	1						4	0									
2013	3990	Persil plat	Parsley	1000	5	17	5	17	5000	15000	3,70	4,18	3,94	1000	17	22	16000	20000	4,20	4,30	4,25	13	24	12000	22000	4,08	4,34	4,21	3	b		
				10000	1	0	1	0			Ne			10000	1	0						0	0									
2013	4352	Ciboulette	Chive	10	62	61	62	61	610	580	2,79	2,76	2,77	10	109	82	1000	800	3,00	2,90	2,95	95	66	870	650	2,94	2,81	2,88	3	b		
				100	5	3	5	3						100	4	6						1	5									
2013	4355	Persil plat	Parsley	100	>150	>150	>150	>150	29000	44000	4,46	4,64	4,55	100	>150	>150	69000	64000	4,84	4,81	4,82	>150	>150	65000	55000	4,81	4,74	4,78	3	b		
				1000	29	44	29	44			N'	N'	N'	1000	69	64			N'	N'	N'	65	55			N'	N'	N'				
2017	9019	Echalotte	Shallot	10	NC	/	NC	/	<100	/	<2,00	/	<2,00	10	>150	/	700	/	2,85	/	2,85	0	/	<10	/	<1,00	/	<1,00	3	a		
				100	0		0							100	7		N'		N'		N'	0									
2017	9020	Echalotte	Shallot	10	NC	/	NC	/	<10	/	<1,00	/	<1,00	10	0	/	<10	/	<1,00	/	<1,00	0	/	<10	/	<1,00	/	<1,00	3	a		
				100	0		0							100	0							0									
2017	**9170**	**Macédoine**	**RTE (Macedoine)**	100	23	/	23	/	2300	/	3,36	/	3,36	100	26	/	2600	/	3,41	/	3,41	23	/	2400	/	3,38	/	3,38	3	c		
				1000	2		2							1000	3							3									
2017	**9171**	**Coleslaw**	**RTE (Coleslaw)**	1000	23	/	23	/	21000	/	4,32	/	4,32	1000	11	/	11000	/	4,04	/	4,04	8	/	8000	/	3,90	/	3,90	3	c		
				10000	0		0							10000	1							1									
2017	**305**	**Mangue fraiche**	**Mango**	10	86	/	86	/	940	/	2,97	/	2,97	10	105	/	1000	/	3,00	/	3,00	32	/	291	/	2,46	/	2,46	3	a		
				100	17		17							100	8							0									
2017	**306**	**Kaki**	**Khaki**	1000	16	/	16	/	15000	/	4,18	/	4,18	100	161	/	16000	/	4,20	/	4,20	16	/	1500	/	3,18	/	3,18	3	a		
				10000	1		1							1000	11							0									
2017	**307**	**Haricots plats**	**Flat beans**	10	>150	/	>150	/	>15000	/	>4,18	/	>4,18	10	>150	/	>15000	/	>4,18	/	>4,18	83	/	980	/	2,99	/	2,99	3	a		
				100	>150		>150							100	>150							25									
2017	**308**	**Poivrons rouges**	**Red peppers**	100	77	/	77	/	8100	/	3,91	/	3,91	100	68	/	6600	/	3,82	/	3,82	62	/	6000	/	3,78	/	3,78	3	a		
				1000	12		12							1000	5							4									
2017	**309**	**Epinards frais**	**Fresh spinach**	1000	80	/	80	/	77000	/	4,89	/	4,89	1000	97	/	93000	/	4,97	/	4,97	44	/	45000	/	4,65	/	4,65	3	a		
				10000	5		5							10000	5							5									
2017	**310**	**Macédoine**	**RTE (Macedoine)**	100	>150	/	>150	/	44000	/	4,64	/	4,64	100	>150	/	26000	/	4,41	/	4,41	>150	/	24000	/	4,38	/	4,38	3	c		
				1000	44		44				N'			1000	26				N'		N'	24				N'		N'				
2017	**538**	**Courgette crue**	**Raw zucchini**	100	72	/	72	/	7600	/	3,88	/	3,88	10	>150	/	8500	/	3,93	/	3,93	>150	/	8000	/	3,90	/	3,90	3	a		
				1000	12		12							100	85				N'		N'	80				N'		N'				

POUR PLATE METHOD																																
FISHERY PRODUCTS																																
Year	Sample No	Product (French name)	Product (English name)	Reference method: ISO 21528-2♦											Alternative method: RAPID'*Enterobacteriaceae*																Category	Type
				Dilution	CFU/plate		CFU confirmed		CFU/g		log (CFU/g)			Dilution	Pour plate method (24 h ± 2h at 37°C)																	
															Manual enumeration							Automated enumeration											
															CFU/plate		CFU/g		log (CFU/g)			CFU/plate		CFU/g		log (CFU/g)						
					Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean		Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean				
2013	2955	Dos de cabillaud	Raw fish	1000	35	27	0	0	<1000	<1000	<3,00	<3,00	<3,00	1000	38	23	40000	24000	4,60	4,38	4,49	/	/	/	/	/	/	/	4	a
				10000	1	0	0	0						10000	6	3																
2013	2956	Filet de julienne	Raw fish	10	24	25	24	25	230	250	2,36	2,40	2,38	10	41	31	380	330	2,58	2,52	2,55	/	/	/	/	/	/	/	4	a
				100	1	2	1	2						100	1	5																
2013	2957	Filet de sabre	Raw fish	10	114	>150	0	/	700	<100	2,85	<2,00	<2,43	10	137	135	1500	1400	3,18	3,15	3,16	/	/	/	/	/	/	/	4	a
				100	17	62	7	0	Ne					100	26	14																
2013	2999	Encornets farcis	Stuffed squid	100	30	38	30	38	3300	3600	3,52	3,56	3,54	100	31	30	3100	2900	3,49	3,46	3,48	/	/	/	/	/	/	/	4	c
				1000	6	2	6	2						1000	3	2																
2013	3000	Saumon marinés	Marinated salmon	10	76	103	76	103	750	970	2,88	2,99	2,93	10	107	>150	1100	3000	3,04	3,48	3,26	/	/	/	/	/	/	/	4	b
				100	6	4	6	4						100	13	30																
2013	3171	Filet de merlan	Fish fillet	100	28	31	17	6	1700	600	3,23	2,78	3,00	100	32	23	3300	2300	3,52	3,36	3,44	42	24	4200	2400	3,62	3,38	3,50	4	a
				1000	2	5	2	0						1000	4	2						4	2									
2013	3592	Tartare de saumon	Raw salmon	10000	>150	>150	>150	>150	>15000000	>15000000	>7,18	>7,18	>7,18	10000	>150	>150	>15000000	>15000000	>7,18	>7,18	>7,18	>150	>150	13000000	9200000	7,11	6,96	7,04	4	b
				100000	>150	>150	>150	>150						100000	>150	>150						133	92			N'	N'	N'				
2013	3833	Encornet à l'américaine	RTRH (fish)	1000	27	26	27	26	27000	27000	4,43	4,43	4,43	1000	54	45	55000	45000	4,74	4,65	4,70	37	31	38000	30000	4,58	4,48	4,53	4	c
				10000	3	4	3	4						10000	7	4						5	2									
2013	3834	Paella royale	RTRH (paella)	1000	28	17	28	17	28000	21000	4,45	4,32	4,38	1000	29	32	31000	31000	4,49	4,49	4,49	16	11	19000	10000	4,28	4,00	4,14	4	c
				10000	3	6	3	6						10000	5	2						5	0									
2013	3986	Salade de thon crudités	RTE (tune vegetables)	1000	61	72	61	72	65000	75000	4,81	4,88	4,84	1000	44	52	44000	49000	4,64	4,69	4,67	51	38	50000	35000	4,70	4,54	4,62	4	c
				10000	10	11	10	11						10000	4	2						4	0									
2013	4188	Truite fumée	Smoked trout	10000	6	3	6	3	60000	30000	4,78	4,43*	4,61	10000	5	3	50000	27000	4,70	4,43*	4,70	4	2	40000	20000	4,60	4,30*	4,45	4	b
				100000	1	0	1	0			Ne			100000	0	0			Ne			0	0									
2013	4193	Thon sauce blanche	RTRH (tuna)	10	139	158	139	158	1400	1600	3,15	3,20	3,18	10	163	162	2300	2300	3,36	3,36	3,36	74	36	880	340	2,94	2,53	2,74	4	c
				100	16	14	16	14						100	23	23	N'	N'	N'	N'	N'	23	1									
2013	4194	Saumon aux légumes	RTRH (salmon vegetables)	10000	79	82	79	66	770000	750000	5,89	5,88	5,88	10000	106	142	1100000	1400000	6,04	6,15	6,09	61	91	630000	860000	5,80	5,93	5,87	4	c
				100000	6	16	6	16						100000	11	8						8	4									
2013	4195	Poisson blanc en sauce avec légumes	RTRH (fish vegetables)	10	18	17	18	17	170	170	2,23	2,23	2,23	10	17	42	170	430	2,23	2,63	2,43	14	31	140	320	2,15	2,51	2,33	4	c
				100	1	2	1	2						100	2	5						1	4									
2013	**4362**	**Filets de cabillaud**	**Fish fillets**	1000	66	91	66	91	65000	92000	4,81	4,96	4,89	1000	91	83	94000	84000	4,97	4,92	4,95	95	83	95000	83000	4,98	4,92	4,95	4	a
				10000	5	10	5	10						10000	12	9						10	8									
2013	**4363**	**Saumon fumé**	**Smoked salmon**	10	49	39	49	39	520	390	2,72	2,59	2,65	10	34	28	330	320	2,52	2,51	2,51	34	30	330	360	2,52	2,56	2,54	4	b
				100	8	4	8	4						100	2	7						2	9									
2013	**4365**	**Terrine de saumon**	**Salmon terrine**	10	159	115	159	115	1500	1200	3,18	3,08	3,13	10	150	112	1500	1100	3,18	3,04	3,11	144	226	1400	2200	3,15	3,34	3,24	4	c
				100	8	14	8	14						100	15	11						14	11									

♦ Analyses performed according to the COFRAC accreditation

POUR PLATE METHOD																																
FISHERY PRODUCTS																																
Year	Sample No	Product (French name)	Product (English name)	Reference method: ISO 21528-2♦											Alternative method: RAPID'*Enterobacteriaceae*																	Category	Type
				Dilution	CFU/plate		CFU confirmed		CFU/g		log (CFU/g)			Dilution	Pour plate method (24 h ± 2h at 37°C)																	
															Manual enumeration							Automated enumeration										
															CFU/plate		CFU/g		log (CFU/g)			CFU/plate		CFU/g		log (CFU/g)						
					Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean		Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean				
2013	**4369**	**Filets de colin**	**Hake fillets**	100	127	110	127	110	13000	10000	4,11	4,00	4,06	100	130	153	14000	15000	4,15	4,18	4,16	132	161	14000	16000	4,15	4,20	4,18	4	a
				1000	15	5	15	5						1000	22	14						23	13									
2017	177	Poisson cru Sébaste	Raw fish	100	33	/	26	/	2400	/	3,38	/	3,38	100	12	/	1100	/	3,04	/	3,04	35	/	3400	/	3,53	/	3,53	4	a
				1000	4		0							1000	0							2										
2017	178	Pavé de saumon cru	Raw salmon	100	35	/	35	/	3400	/	3,53	/	3,53	100	20	/	1800	/	3,26	/	3,26	23	/	2100	/	3,32	/	3,32	4	a
				1000	2		2							1000	0							0										
2017	179	Filet de merlan	Raw fish	100	53	/	32	/	3000	/	3,48	/	3,48	100	20	/	2000	/	3,30	/	3,30	60	/	5900	/	3,77	/	3,77	4	a
				1000	3		1							1000	2							5										
2017	180	Harengs fumés	Smoked fish	10	0	/	0	/	<10	/	<1,00	/	<1,00	10	0	/	<10	/	1,00	/	1,00	0	/	<10	/	<1,00	/	<1,00	4	b
				100	0		0							100	0							0										
2017	181	Truite fumée	Smoked trout	10	0	/	0	/	<10	/	<1,00	/	<1,00	10	0	/	<10	/	1,00	/	1,00	2	/	20	/	1,30*	/	1,30*	4	b
				100	0		0							100	0							0										
2017	182	Filets de maquereau marinés au poivre	Marinated fish	10	0	/	0	/	<10	/	<1,00	/	<1,00	10	0	/	<10	/	<1,00	/	<1,00	0	/	<10	/	<1,00	/	<1,00	4	b
				100	0		0							100	0							0										
2017	183	Saumon fumé	Smoked salmon	10	0	/	0	/	<10	/	<1,00	/	<1,00	10	0	/	<10	/	<1,00	/	<1,00	0	/	<10	/	<1,00	/	<1,00	4	b
				100	0		0							100	0							0										
2017	**451**	**Filets de maquereau fumés au poivre**	**Smoked fish fillets**	100	82	/	82	/	8100	/	3,91	/	3,91	100	98	/	9500	/	3,98	/	3,98	99	/	9500	/	3,98	/	3,98	4	b
				1000	7		7							1000	6							6										
2017	**452**	**Filets de harengs fumés**	**Smoked fish fillets**	1000	82	/	82	/	85000	/	4,93	/	4,93	1000	69	/	73000	/	4,86	/	4,86	64	/	68000	/	4,83	/	4,83	4	b
				10000	11		11							10000	11							11										
2017	**453**	**Mini tranches de truite fumée**	**Smoked trout**	10000	102	/	102	/	960000	/	5,98	/	5,98	10000	93	/	950000	/	5,98	/	5,98	84	/	860000	/	5,93	/	5,93	4	b
				100000	4		4							100000	11							11										

POUR PLATE METHOD																																									
EGG PRODUCTS																																									
Year	Sample No	Product (French name)	Product (English name)	Reference method: ISO 21528-2♦											Alternative method: RAPID'*Enterobacteriaceae*																					Category	Type
				Dilution	CFU/plate		CFU confirmed		CFU/g		log (CFU/g)			Dilution	Pour plate method (24 h ± 2h at 37°C)																						
															Manual enumeration							Automated enumeration															
															CFU/plate		CFU/g		log (CFU/g)			CFU/plate		CFU/g		log (CFU/g)										
					Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean		Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean										
2013	3723	Omelette	Omelet	1000	0	0	0	0	<1000	<1000	<3,00	<3,00	<3,00	1000	0	0	<1000	<1000	<3,00	<3,00	<3,00	0	0	<1000	<1000	<3,00	<3,00	<3,00	5	c								
				10000	0	0	0	0						10000	0	0						0	0															
2013	3724	Omelette	Omelet	1000	0	0	0	0	<1000	<1000	<3,00	<3,00	<3,00	1000	0	0	<1000	<1000	<3,00	<3,00	<3,00	0	0	<1000	<1000	<3,00	<3,00	<3,00	5	c								
				10000	0	0	0	0						10000	0	0						0	0															
2013	3725	Omelette	Omelet	1000	0	0	0	0	<1000	<1000	<3,00	<3,00	<3,00	1000	0	0	<1000	<1000	<3,00	<3,00	<3,00	0	0	<1000	<1000	<3,00	<3,00	<3,00	5	c								
				10000	0	0	0	0						10000	0	0						0	0															
2013	4353	Œufs durs	Hard boiled eggs	1000	4	2	4	2	4000	2000	3,60	3,26*	3,43*	1000	3	6	2700	6000	3,43*	3,78	3,78	2	5	1800	5000	3,26*	3,70	3,70	5	c								
				10000	0	0	0	0						10000	0	1				Ne		0	1				Ne											
2013	4354	Œufs durs	Hard boiled eggs	100000	96	84	96	84	9000000	8800000	6,95	6,94	6,95	100000	74	78	7300000	8200000	6,86	6,91	6,89	53	56	5400000	5900000	6,73	6,77	6,75	5	c								
				1000000	3	13	3	13						1000000	6	12						6	9															
2017	**9616**	**Blanc d'œuf en poudre**	**White egg powder**	10	0	/	0	/	<10	/	<1,00	/	<1,00	10	1	/	10	/	1,00*	/	1,00*	2	/	20	/	1,30*	/	1,30*	5	b								
				100	0		0							100	0							0																
2017	**9617**	**Blanc d'œuf en poudre**	**White egg powder**	100	1	/	1	/	100	/	2,00*	/	2,00*	100	2	/	200	/	2,30*	/	2,30*	1	/	10	/	1,00*	/	1,00*	5	b								
				1000	0		0							1000	0							0																
2017	**9618**	**Jaune d'œuf en poudre**	**Yolk egg powder**	10	0	/	0	/	<10	/	<1,00	/	<1,00	10	1	/	10	/	1,00*	/	1,00*	1	/	10	/	1,00*	/	1,00*	5	b								
				100	0		0							100	0							0																
2017	**9619**	**Jaune d'œuf en poudre**	**Yolk egg powder**	10000	0	/	0	/	<10000	/	<4,00	/	<4,00	10000	1	/	9100	/	3,96*	/	3,96*	1	/	1000	/	3,00*	/	3,00*	5	b								
				100000	0		0							100000	0							0																
2017	**9620**	**Œuf entier en poudre**	**Whole egg powder**	10	13	/	13	/	120	/	2,08	/	2,08	10	10	/	100	/	2,00	/	2,00	8	/	80	/	1,90	/	1,90	5	b								
				100	0		0							100	1							1					Ne		Ne									
2017	**9621**	**Œuf entier en poudre**	**Whole egg powder**	1000	0	/	0	/	<1000	/	<3,00	/	<3,00	1000	0	/	<1000	/	<3,00	/	<3,00	0	/	<1000	/	<3,00	/	<3,00	5	b								
				10000	0		0							10000	0							0																
2017	**185**	**Tortilla nature**	**RTRH (tortilla)**	10	65	/	65	/	680	/	2,83	/	2,83	10	70	/	690	/	2,84	/	2,84	56	/	560	/	2,75	/	2,75	5	c								
				100	10		10							100	6							6																
2017	**186**	**Tortilla nature**	**RTRH (tortilla)**	100	28	/	28	/	2800	/	3,45	/	3,45	100	32	/	3200	/	3,51	/	3,51	29	/	2900	/	3,46	/	3,46	5	c								
				1000	3		3							1000	3							3																
2017	**187**	**Flan patissier**	**RTE (egg-based dessert)**	100	57	/	57	/	5800	/	3,76	/	3,76	100	69	/	7000	/	3,85	/	3,85	59	/	6000	/	3,78	/	3,78	5	c								
				1000	7		7							1000	8							7																
2017	**188**	**Tarte aux fromages**	**RTRH (cheese and egg)**	10	30	/	30	/	320	/	2,51	/	2,51	10	26	/	260	/	2,41	/	2,41	30	/	290	/	2,46	/	2,46	5	c								
				100	5		5							100	3							2																
2017	**300**	**Œuf entier liquide pasteurisé**	**Pasteurized liquid whole egg**	100	76	/	76	/	7500	/	3,88	/	3,88	100	40	/	4100	/	3,61	/	3,61	39	/	4000	/	3,60	/	3,60	5	a								
				1000	6		6							1000	5							5																
2017	**301**	**Jaune d'œuf liquide pasteurisé**	**Pasteurized yolk liquid egg**	10000	11	/	11	/	110000	/	5,04	/	5,04	1000	90	/	94000	/	4,97	/	4,97	79	/	82000	/	4,91	/	4,91	5	a								
				100000	1		1						Ne	10000	13							11																

♦ Analyses performed according to the COFRAC accreditation

POUR PLATE METHOD																																	
EGG PRODUCTS																																	
Year	Sample No	Product (French name)	Product (English name)	Reference method: ISO 21528-2♦											Alternative method: RAPID'*Enterobacteriaceae*																	Category	Type
				Dilution	CFU/plate		CFU confirmed		CFU/g		log (CFU/g)			Dilution	Pour plate method (24 h ± 2h at 37°C)																	
															Manual enumeration							Automated enumeration											
															CFU/plate		CFU/g		log (CFU/g)			CFU/plate		CFU/g		log (CFU/g)						
					Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean		Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean				
2017	**302**	**Jaune d'œuf liquide pasteurisé**	**Pasteurized yolk liquid egg**	100	5	/	5	/	500	/	2,70	/	2,70	100	2	/	200	/	2,30*	/	2,30*	1	/	100	/	2,00*	/	2,00*	5	a		
				1000	0		0				Ne			1000	0							0										
2017	**303**	**Œuf entier liquide pasteurisé**	**Pasteurized whole liquid egg**	10000	9	/	9	/	90000	/	4,95	/	4,95	10000	0	/	<10000	/	<4,00	/	<4,00	0	/	<10000	/	<4,00	/	<4,00	5	a		
				100000	0		0							100000	0							0										
2017	**304**	**Blanc d'œuf liquide pasteurisé**	**Pasteurized white liquid egg**	1000	0	/	0	/	<1000	/	<3,00	/	<3,00	1000	0	/	<1000	/	<3,00	/	<3,00	0	/	<1000	/	<3,00	/	<3,00	5	a		
				10000	0		0							10000	0							0										
2017	**459**	**Poudre de blanc d'œuf**	**White egg powder**	10	0	/	0	/	<10	/	<1,00	/	<1,00	10	0	/	<10	/	<1,00	/	<1,00	0	/	<10	/	<1,00	/	<1,00	5	b		
				100	0		0							100	0							0										
2017	**460**	**Poudre d'œuf entier**	**Whole egg powder**	10	54	/	54	/	500	/	2,70	/	2,70	10	44	/	460	/	2,66	/	2,66	40	/	430	/	2,63	/	2,63	5	b		
				100	1		1							100	7							7										
2017	**461**	**Poudre d'œuf entier**	**Whole egg powder**	1000	0	/	0	/	<1000	/	<3,00	/	<3,00	1000	1	/	1000	/	3,00*	/	3,00*	1	/	1000	/	3,00*	/	3,00*	5	b		
				10000	0		0							10000	0							0										
2017	**462**	**Poudre de jaune d'œuf**	**Yolk egg powder**	1000	54	/	54	/	54000	/	4,73	/	4,73	1000	24	/	24000	/	4,38	/	4,38	23	/	23000	/	4,36	/	4,36	5	b		
				10000	5		5							10000	2							2										
2017	**539**	**Coule d'œuf entier pasteurisé**	**Pasteurized liquid whole egg**	10	107	/	107	/	1000	/	3,00	/	3,00	10	93	/	910	/	2,96	/	2,96	83	/	810	/	2,91	/	2,91	5	a		
				100	8		8							100	7							6										
2017	**540**	**Coule de blanc d'œuf pasteurisé**	**Pasteurized liquid whole egg**	100	>150	/	>150	/	52000	/	4,72	/	4,72	100	>150	/	49000	/	4,69	/	4,69	>150	/	35000	/	4,54	/	4,54	5	a		
				1000	52		52				N'		N'	1000	49				N'		N'	35				N'		N'				
2017	**541**	**Coule de jaune d'œuf**	**Pasteurized yolk liquid egg**	100	100	/	100	/	9800	/	3,99	/	3,99	100	87	/	8500	/	3,93	/	3,93	91	/	8900	/	3,95	/	3,95	5	a		
				1000	8		8							1000	7							7										
2017	**543**	**Poudre de jaune d'œuf**	**Yolk egg powder**	10	0	/	0	/	<10	/	<1,00	/	<1,00	10	0	/	<10	/	<1,00	/	<1,00	0	/	<10	/	<1,00	/	<1,00	5	b		
				100	0		0							100	0							0										
2017	**544**	**Poudre d'œuf entier**	**Whole egg powder**	100	4	/	4	/	400	/	2,60	/	2,60	100	2	/	200	/	2,30*	/	2,30*	2	/	200	/	2,30*	/	2,30*	5	b		
				1000	0		0				Ne		Ne	1000	0							0										
2017	**706**	**Poudre d'oeuf entier pasteurisé**	**Whole egg powder**	10	17	/	17	/	180	/	2,26	/	2,26	10	14	/	140	/	2,15	/	2,15	13	/	130	/	2,11	/	2,11	5	b		
				100	3		3							100	1							1										
2017	**707**	**Poudre de jaune d'œuf entier pasteurisé**	**Yolk egg powder**	100	11	/	11	/	1200	/	3,08	/	3,08	100	14	/	1300	/	3,11	/	3,11	14	/	1300	/	3,11	/	3,11	5	b		
				1000	2		2							1000	0							0										

POUR PLATE METHOD																																
FEED																																
Year	Sample No	Product (French name)	Product (English name)	Reference method: ISO 21528-2♦											Alternative method: RAPID'*Enterobacteriaceae*																	Category	Type
				Dilution	CFU/plate		CFU confirmed		CFU/g		log (CFU/g)			Dilution	Pour plate method (24 h ± 2h at 37°C)																	
															Manual enumeration							Automated enumeration											
															CFU/plate		CFU/g		log (CFU/g)			CFU/plate		CFU/g		log (CFU/g)						
					Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean		Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean				
2013	2995	Viande crue pour animaux	Raw meat for animals	10000	45	44	45	44	450000	440000	5,65	5,64	5,65	10000	41	54	420000	550000	5,62	5,74	5,68	/	/	/	/	/	/	/	6	a
				100000	5	4	5	4						100000	5	6																
2013	3001	Aliments pour canard	Feed for ducks	100	61	72	61	72	5800	7100	3,76	3,85	3,81	100	62	57	6300	5800	3,80	3,76	3,78	/	/	/	/	/	/	/	6	c
				1000	3	7	3	6						1000	7	7																
2013	3002	Aliments pour oiseaux	Feed for birds	1000	35	33	35	33	37000	34000	4,57	4,53	4,55	1000	35	43	33000	42000	4,52	4,62	4,57	/	/	/	/	/	/	/	6	c
				10000	6	4	6	4						10000	1	3																
2013	3593	Poudre d'alimentation animale	Dried feed product	100	104	102	104	102	10000	9700	4,00	3,99	3,99	100	103	104	9900	10000	4,00	4,00	4,00	86	74	8300	7400	3,92	3,87	3,89	6	c
				1000	7	5	7	5						1000	6	8						5	7									
2013	3594	Poudre d'alimentation animale	Dried feed product	10000	14	9	14	9	130000	90000	5,11	4,95	5,03	10000	16	24	150000	230000	5,18	5,36	5,27	8	16	80000	150000	4,90	5,18	5,04	6	c
				100000	0	0	0	0				Ne		100000	0	1						0	1			Ne						
2013	3595	Poudre d'alimentation animale	Dried feed product	1000	17	25	17	25	19000	24000	4,28	4,38	4,33	1000	17	20	17000	19000	4,23	4,28	4,25	14	12	14000	12000	4,15	4,08	4,11	6	c
				10000	4	1	4	1						10000	2	1						1	1									
2013	3596	Poudre d'alimentation animale	Dried feed product	10	101	99	101	99	1000	990	3,00	3,00	3,00	10	121	118	1200	1200	3,08	3,08	3,08	143	134	1600	1300	3,20	3,11	3,16	6	c
				100	14	10	14	10						100	12	11						34	9									
2013	4585	Aliment poules pondeuses	Laying hens	100	123	97	123	97	12000	9500	4,08	3,98	4,03	100	101	125	10000	12000	4,00	4,08	4,04	80	119	8300	11000	3,92	4,04	3,98	6	c
				1000	8	7	8	7						1000	12	9						11	7									
2013	4586	Aliment volailles	Laying hens	1000	67	76	67	76	68000	78000	4,83	4,89	4,86	1000	101	82	97000	79000	4,99	4,90	4,94	91	76	87000	71000	4,94	4,85	4,90	6	c
				10000	8	10	8	10						10000	6	5						5	2									
2013	4587	Aliment volailles	Laying hens	1000	48	45	48	45	53000	52000	4,72	4,72	4,72	1000	43	62	13000	58000	4,11	4,76	4,44	45	50	45000	47000	4,65	4,67	4,66	6	c
				10000	10	12	10	12						10000	4	2						5	2									
2013	4654	Viande crue pour animaux	Raw meat for animals	100	>150	>150	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	>150	>150	130000	130000	5,11	5,11	5,11	6	a
				1000	>150	>150	>150	>150						1000	>150	>150						129	134			N'	N'					
2013	4655	Viande crue pour animaux	Raw meat for animals	1000	63	57	63	57	64000	57000	4,81	4,76	4,78	1000	81	54	85000	53000	4,93	4,72	4,83	60	45	64000	45000	4,81	4,65	4,73	6	a
				10000	7	6	7	6						10000	12	4						10	4									
2013	4656	Viande crue pour animaux	Raw meat for animals	1000	6	7	6	7	6000	7000	3,78	3,85	3,81	1000	13	15	14000	14000	4,15	4,15	4,15	10	14	10000	13000	4,00	4,11	4,06	6	a
				10000	0	0	0	0			Ne	Ne	Ne	10000	2	0						1	0									
2013	**4832**	**Pâté pour chat au thon crevettes**	**Pâté for cats**	10	0	0	0	0	<10	<10	<1,00	<1,00	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	0	0	<10	<10	<1,00	<1,00	<1,00	6	b
				100	0	0	0	0						100	0	0						0	0									
2013	**4833**	**Pâté pour chat veau poulet**	**Pâté for cats**	100	34	38	34	38	3400	3500	3,53	3,54	3,54	100	32	30	3200	3000	3,51	3,48	3,49	20	22	1800	2400	3,26	3,38	3,32	6	b
				1000	3	1	3	1						1000	3	3						0	4									
2013	**4834**	**Pâté pour chien bœuf dinde**	**Pâté for dogs**	100	98	94	98	94	9800	9000	3,99	3,95	3,97	100	84	107	8400	11000	3,92	4,04	3,98	73	109	7400	11000	3,87	4,04	3,96	6	b
				1000	10	5	10	5						1000	8	13						8	13									
2017	**9167**	**Terrine pour chat truite**	**Cat terrine (trout)**	10	31	/	31	/	290	/	2,46	/	2,46	10	28	/	270	/	2,43	/	2,43	26	/	260	/	2,41	/	2,41	6	b
				100	1		1							100	2							2										

♦ Analyses performed according to the COFRAC accreditation

POUR PLATE METHOD																																									
FEED																																									
Year	Sample No	Product (French name)	Product (English name)	Reference method: ISO 21528-2♦											Alternative method: RAPID'*Enterobacteriaceae*																					Category	Type
				Dilution	CFU/plate		CFU confirmed		CFU/g		log (CFU/g)			Dilution	Pour plate method (24 h ± 2h at 37°C)																						
															Manual enumeration							Automated enumeration															
															CFU/plate		CFU/g		log (CFU/g)			CFU/plate		CFU/g		log (CFU/g)										
					Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean		Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean									
2017	**9168**	**Terrine pour chat volaille**	**Cat terrine (poultry)**	10	89	/	89	/	860	/	2,93	/	2,93	10	82	/	820	/	2,91	/	2,91	74	/	750	/	2,88	/	2,88	6	b							
				100	6		6							100	8							8															
2017	**9169**	**Terrine pour chat truite**	**Cat terrine (trout)**	1000	107	/	107	/	100000	/	5,00	/	5,00	1000	101	/	99000	/	5,00	/	5,00	89	/	88000	/	4,94	/	4,94	6	b							
				10000	4		4							10000	8							8															
2017	9213	Viande bovine fraiche pour animaux	Raw meat for animals	100	75	/	75	/	7300	/	3,86	/	3,86	100	80	/	8100	/	3,91	/	3,91	43	/	4500	/	3,65	/	3,65	6	a							
				1000	5		5							1000	9							6															
2017	9214	Viande bovine fraiche pour animaux	Raw meat for animals	100	93	/	93	/	9500	/	3,98	/	3,98	100	97	/	9800	/	3,99	/	3,99	44	/	4400	/	3,64	/	3,64	6	a							
				1000	11		11							1000	11							4															
2017	9215	Viande bovine fraiche pour animaux	Raw meat for animals	10000	58	/	58	/	580000	/	5,76	/	5,76	10000	56	/	560000	/	5,75	/	5,75	13	/	140000	/	5,15	/	5,15	6	a							
				100000	6		6							100000	6							2															

POUR PLATE METHOD																																
ENVIRONMENTAL SAMPLES																																
Year	Sample No	Product (French name)	Product (English name)	Reference method: ISO 21528-2♦											Alternative method: RAPID'*Enterobacteriaceae*																	Category	Type
				Dilution	CFU/plate		CFU confirmed		CFU/g		log (CFU/g)			Dilution	Pour plate method (24 h ± 2h at 37°C)																	
															Manual enumeration							Automated enumeration										
															CFU/plate		CFU/g		log (CFU/g)			CFU/plate		CFU/g		log (CFU/g)						
					Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean		Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean				
2013	2958	Eau de rinçage cutter	Rinsed water	1000	>150	>150	>150	>150	240000	190000	5,38	5,28	5,33	1000	142	142	150000	150000	5,18	5,18	5,18	/	/	/	/	/	/	/	7	a
				10000	24	19	24	19			N'	N'	N'	10000	21	19																
2013	4653	Résidus	Dusts	1000	131	>150	131	>150	130000	150000	5,11	5,18	5,15	1000	>150	>150	140000	130000	5,15	5,11	5,13	>150	>150	130000	170000	5,11	5,23	5,17	7	c
				10000	12	15	12	15				N'		10000	14	13			N'	N'		13	17			N'	N'					
2013	4738	Lingette planche à découper	Wipe	10	3	2	3	2	30	20	1,43*	1,26*	1,35*	10	2	2	20	20	1,30*	1,30*	1,30*	2	1	20	10	1,30*	1,00*	1,15*	7	b
				100	0	0	0	0						100	0	1						0	0									
2013	4739	Lingette scie	Wipe	10	4	4	4	4	40	40	1,60	1,60	1,60	10	2	3	20	30	1,30*	1,48*	1,39*	2	4	20	40	1,30*	1,60	1,45*	7	b
				100	0	0	0	0			Ne	Ne	Ne	100	0	0						0	0									
2013	4740	Lingette bac de stockage	Wipe	100	25	25	0	10	<100	910	<2,00	2,96	2,96	100	26	25	2500	3100	3,40	3,49	3,44	24	24	2300	2400	3,36	3,38	3,37	7	b
				1000	0	2	0	0						1000	2	3						1	2									
2013	4741	Lingette plan de travail	Wipe	10	0	0	0	0	<10	<10	<1,00	<1,00	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	0	0	<10	<10	<1,00	<1,00	<1,00	7	b
				100	0	0	0	0						100	0	0						0	0									
2013	4742	Lingette plan de travail	Wipe	10	0	0	0	0	<10	<10	<1,00	<1,00	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	0	0	<10	<10	<1,00	<1,00	<1,00	7	b
				100	0	0	0	0						100	0	0						0	0									
2013	4743	Lingette bache de recouvrement	Wipe	10	0	0	0	0	<10	<10	<1,00	<1,00	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	0	0	<10	<10	<1,00	<1,00	<1,00	7	b
				100	0	0	0	0						100	0	0						0	0									
2013	4744	Lingette planche à découper	Wipe	10	16	24	16	24	150	230	2,18	2,36	2,27	10	24	21	240	240	2,38	2,38	2,38	20	18	190	170	2,28	2,23	2,25	7	b
				100	0	1	0	1						100	2	1						1	1									
2013	4745	Lingette trancheuse	Wipe	10	8	2	8	2	80	20	1,90	1,30*	1,60*	10	3	5	28	50	1,45*	1,70	1,70	4	3	40	30	1,60	1,43*	1,52*	7	b
				100	0	0	0	0	Ne					100	0	0				Ne		0	0			Ne						
2013	4746	Lingette machine conditionnement	Wipe	10	61	34	61	34	570	360	2,76	2,56	2,66	10	62	50	600	590	2,78	2,77	2,77	52	38	510	360	2,71	2,56	2,63	7	b
				100	2	6	2	6						100	4	4						4	2									
2013	4747	Lingette balance	Wipe	10	0	0	0	0	<10	<10	<1,00	<1,00	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	0	0	<10	<10	<1,00	<1,00	<1,00	7	b
				100	0	0	0	0						100	0	0						0	0									
2013	4748	Eau de rinçage bac de stockage	Rinsed water	100	0	0	0	0	<10	<10	<1,00	<1,00	<1,00	100	0	0	<100	<100	<2,00	<2,00	<2,00	0	0	<100	<100	<2,00	<2,00	<2,00	7	a
				1000	0	0	0	0						1000	0	0						0	0									
2013	4749	Eau de rinçage bac de stockage	Rinsed water	100	26	17	26	17	2500	1800	3,40	3,26	3,33	100	44	33	4000	4000	3,60	3,60	3,60	40	24	3600	2300	3,56	3,36	3,46	7	a
				1000	1	3	1	3						1000	0	3						0	1									
2013	**4835**	**Poussières**	**Dusts**	100	95	107	95	107	9100	11000	3,96	4,04	4,00	100	109	117	11000	12000	4,04	4,08	4,06	22	26	2100	2500	3,32	3,40	3,36	7	c
				1000	5	14	5	14						1000	14	15						1	1									
2013	**4836**	**Résidus**	**Dusts**	100	97	82	97	82	9800	8300	3,99	3,92	3,96	100	57	52	6000	5000	3,78	3,70	3,74	99	50	9900	4600	4,00	3,66	3,83	7	c
				1000	11	9	11	9						1000	9	3						10	1									
2013	4837	Eau laveuse poisson	Process water	1000	>150	>150	>150	>150	>1500000	>1500000	>6,18	>6,18	>6,18	1000	>150	>150	>1500000	>1500000	>6,18	>6,18	>6,18	>150	>150	>1500000	>1500000	>6,18	>6,18	>6,18	7	a
				10000	>150	>150	>150	>150						10000	>150	>150						>150	>150									

♦ Analyses performed according to the COFRAC accreditation

POUR PLATE METHOD																																				
ENVIRONMENTAL SAMPLES																																				
Year	Sample No	Product (French name)	Product (English name)	Reference method: ISO 21528-2♦											Alternative method: RAPID'*Enterobacteriaceae*																				Category	Type
				Dilution	CFU/plate		CFU confirmed		CFU/g		log (CFU/g)			Dilution	Pour plate method (24 h ± 2h at 37°C)																					
															Manual enumeration							Automated enumeration														
															CFU/plate		CFU/g		log (CFU/g)			CFU/plate		CFU/g		log (CFU/g)									
					Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean		Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean								
2013	4838	Eau étêteuse	Process water	1000	>150	>150	>150	>150	>1500000	>1500000	>6,18	>6,18	>6,18	1000	>150	>150	>1500000	>1500000	>6,18	>6,18	>6,18	>150	>150	>1500000	>1500000	>6,18	>6,18	>6,18	7	a						
				10000	>150	>150	>150	>150						10000	>150	>150						>150	>150													
2013	4953	Eau de laveuse poisson	Process water	10	10	13	6	5	60	50	1,78	1,70	1,74	10	19	10	180	100	2,26	2,00	2,13	28	14	280	150	2,45	2,18	2,31	7	a						
				100	0	0	0	0			Ne	Ne	Ne	100	1	1						3	2													
2013	4954	Eau étêteuse poisson	Process water	10	12	11	12	9	110	90	2,04	1,95	2,00	10	7	9	70	90	1,85	1,95	1,90	7	9	70	90	1,85	1,95	1,90	7	a						
				100	0	0	0	0				Ne		100	1	0			Ne	Ne	Ne	1	0			Ne	Ne									
2013	4955	Eau polychiller AB volaille	Process water	1000	50	49	40	30	36000	28000	4,56	4,45	4,50	1000	51	69	54000	66000	4,73	4,82	4,78	67	83	67000	81000	4,83	4,91	4,87	7	a						
				10000	3	3	0	1						10000	8	4						7	6													
2013	4956	Eau polychiller CD volaille	Process water	1000	66	74	0	30	910	33000	2,96*	4,52	4,52	1000	62	78	61000	86000	4,79	4,93	4,86	64	78	64000	88000	4,81	4,94	4,88	7	a						
				10000	5	15	1	6						10000	5	17						6	19													
2013	**5015**	**Lingette poussières industrie laitière**	**Wipe (dusts)**	10	38	29	38	29	440	270	2,64	2,43	2,54	10	45	41	440	390	2,64	2,59	2,62	52	36	490	340	2,69	2,53	2,61	7	c						
				100	10	1	10	1						100	3	2						2	1													
2013	**5016**	**Lingette poussières grille industrie laitière**	**Wipe (dusts)**	100	145	146	145	146	15000	15000	4,18	4,18	4,18	100	59	81	5900	7900	3,77	3,90	3,83	42	142	4400	13000	3,64	4,11	3,88	7	c						
				1000	18	17	18	17						1000	6	6						6	6													
2013	**5017**	**Lingette poussières industrie laitière**	**Wipe (dusts)**	10	79	88	79	88	810	900	2,91	2,95	2,93	10	22	24	240	260	2,38	2,41	2,40	34	22	350	240	2,54	2,38	2,46	7	c						
				100	10	11	10	11						100	4	4						4	4													
2013	**5018**	**Eau de process industrie laitière**	**Process water**	100	81	83	81	83	8100	7700	3,91	3,89	3,90	100	67	73	6700	7400	3,83	3,87	3,85	161	68	15000	7300	4,18	3,86	4,02	7	a						
				1000	8	2	8	2						1000	7	8						6	12													
2013	**5019**	**Eau de process industrie laitière**	**Process water**	1000	27	21	27	21	26000	20000	4,41	4,30	4,36	1000	18	17	19000	17000	4,28	4,23	4,25	76	169	71000	160000	4,85	5,20	5,03	7	a						
				10000	2	1	2	1						10000	3	2						2	2													
2017	173	Chiffonnette sortie plumeuse (abattoir volaille)	Wipe (poultry slaughterhouse)	10	8	/	8	/	80	/	1,90	/	1,90	10	5	/	50	/	1,70	/	1,70	5	/	50	/	1,70	/	1,70	7	b						
				100	1		1				Ne			100	0				Ne		Ne	0				Ne		Ne								
2017	174	Chiffonnette eviscération (abattoir volaille)	Wipe (poultry slaughterhouse)	10	73	/	58	/	590	/	2,77	/	2,77	10	47	/	500	/	2,70	/	2,70	76	/	790	/	2,90	/	2,90	7	b						
				100	9		7							100	8							11														
2017	175	Chiffonnette après nettoyage et désinfection (abattoir porc)	Wipe after cleaning (pork slaughterhouse)	10	0	/	0	/	<10	/	<1,00	/	<1,00	10	0	/	<10	/	<1,00	/	<1,00	0	/	<10	/	<1,00	/	<1,00	7	b						
				100	0		0							100	0							0														
2017	176	Chiffonnette après nettoyage et désinfection (abattoir porc)	Wipe after cleaning (pork slaughterhouse)	10	0	/	0	/	<10	/	<1,00	/	<1,00	10	0	/	<10	/	<1,00	/	<1,00	0	/	<10	/	<1,00	/	<1,00	7	b						
				100	0		0							100	0							0														
2017	**454**	**Lingette plumeuse (industrie volaille)**	**Wipe (poultry industry)**	1000	89	/	89	/	87000	/	4,94	/	4,94	1000	103	/	100000	/	5,00	/	5,00	76	/	78000	/	4,89	/	4,89	7	b						
				10000	7		7							10000	10							10														

POUR PLATE METHOD

MEAT PRODUCTS

Year	Sample	Product (French name)	Product (English name)	Reference method: ISO 21528-2♦											Alternative method: RAPID'*Enterobacteriaceae*															Category	Type
															Pour plate method 24 h± 2 h at 37°C and storage for 72h at 5°C± 3°C																
																Manual enumeration							Automated enumeration								
																CFU/plate		CFU/g		log (CFU/g)			CFU/plate		CFU/g		log (CFU/g)				
				Dilution	CFU/plate		CFU confirmed		CFU/g		log (CFU/g)			Dilution																
					Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean		Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean		
2013	2954	Sandwich jambon beurre	RTE	10	11	8	11	8	100	80	2,00	1,90	1,95	10	14	8	140	80	2,15	1,90	2,02	/	/	/	/	/	/	/	1	c
				100	0	1	0	1		Ne		Ne		100	1	2				Ne	Ne									
2013	3197	Rognons de veau	Veal kidney	1000	26	35	26	35	26000	33000	4,41	4,52	4,47	1000	33	58	33000	68000	4,52	4,83	4,68	38	42	36000	40000	4,56	4,60	4,58	1	a
				10000	3	1	3	1						10000	3	4						2	2							
2013	3198	Chair à saucisse	Sausage	10	4	0	4	0	40	<10	1,60	<1,00	<1,30	10	0	4	<10	40	<1,00	1,60	<1,30	0	4	<10	40	<1,00	1,60	<1,30	1	b
				100	0	0			Ne		Ne			100	1	1				Ne		0	1				Ne			
2013	3199	Filet de porc	Pork meat	10	8	10	8	10	80	100	1,90	2,00	1,95	10	11	10	130	110	2,11	2,04	2,08	14	16	140	150	2,15	2,18	2,16	1	a
				100	0	1	0	1			Ne	Ne	Ne	100	3	0						1	0							
2013	3200	Langue de porc	Pork tongue	10000	95	110	95	110	980000	1100000	5,99	6,04	6,02	10000	96	118	930000	1400000	5,97	6,15	6,06	76	93	740000	900000	5,87	5,95	5,91	1	a
				100000	13	10	13	8						100000	6	5						5	6							
2013	3202	Pâté de campagne	Pâté	10	0	0	0	0	<10	<10	<1,00	<1,00	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	0	0	<10	<10	<1,00	<1,00	<1,00	1	b
				100	0	0	0	0						100	0	0						0	0							
2013	3203	Epaule	Ham	10	109	134	109	134	1100	1400	3,04	3,15	3,09	10	139	128	1400	1600	3,15	3,20	3,18	141	146	1500	1600	3,18	3,20	3,19	1	a
				100	14	16	14	16						100	14	20						23	25							
2013	3590	Poitrine	Ham	10000	>150	>150	>150	>150	11100000	9900000	7,05	7,00	7,02	10000	>150	>150	12000000	12000000	7,08	7,08	7,08	>150	>150	13000000	17000000	7,11	7,23	7,17	1	b
				100000	111	99	111	99			N'	N'	N'	100000	119	123			N'	N'	N'	131	165			N'	N'	N'		
2013	3591	Chair à saucisse	Sausage	10000	>150	>150	>150	>150	5500000	6400000	6,74	6,81	6,77	10000	>150	>150	6600000	5100000	6,82	6,71	6,76	>150	>150	5600000	4600000	6,75	6,66	6,71	1	b
				100000	55	64	55	64			N'	N'	N'	100000	66	51			N'	N'	N'	56	46			N'	N'	N'		
2013	3728	Saucisse de Strasbourg	Sausage	100	26	38	26	38	2500	3600	3,40	3,56	3,48	100	23	32	2500	3900	3,40	3,59	3,49	30	38	3200	3800	3,51	3,58	3,54	1	b
				1000	2	2	2	2						1000	4	4						5	4							
2013	3831	Lasagne	RTRH (lasagne)	10	2	5	2	5	20	50	1,56	1,70	1,63	10	0	4	<10	40	<1,00	1,60	<1,30	0	4	<10	40	<1,00	1,60	<1,30	1	c
				100	2	0	2	0			Ne	Ne	Ne	100	1	0				Ne		1	0				Ne			
2013	3832	Poulet basquaise	RTRH (chicken)	1000	21	26	21	26	21000	25000	4,32	4,40	4,36	1000	23	19	23000	22000	4,36	4,34	4,35	18	7	18000	7300	4,26	3,86	4,06	1	c
				10000	2	2	2	2						10000	2	1						2	1							
2013	3985	Filets de dinde aux poivrons	RTRH (turkey)	10000	98	119	98	119	980000	1200000	5,99	6,08	6,04	10000	105	123	1100000	1500000	6,04	6,18	6,11	101	101	1000000	990000	6,00	6,00	6,00	1	c
				100000	10	12	10	12						100000	12	9						10	8							
2013	3991	Filets mignon de porc sous vide	Raw pork meat	10000	>150	>150	>150	>150	1100000	1900000	6,04	6,28	6,16	10000	>150	>150	1300000	1600000	6,11	6,20	6,16	>150	>150	1200000	1700000	6,08	6,23	6,15	1	a
				100000	11	19	11	19					N'	100000	13	16			N'	N'	N'	12	17			N'	N'	N'		
2013	4351b	Museau de porc cuit	Cooked delicatessen	100	106	113	106	113	10000	11000	4,00	4,04	4,02	1000	28	108	26000	12000	4,41	4,08	4,25	16	53	16000	49000	4,20	4,69	4,45	1	b
				1000	9	10	9	10						10000	1	2						2	1							
2013	4356	Foie de poulet	Chicken liver	100	85	74	85	74	8500	8200	3,93	3,91	3,92	100	90	114	8600	14000	3,93	4,15	4,04	83	101	8100	9900	3,91	4,00	3,95	1	a
				1000	8	16	8	16						1000	5	9						6	8							

♦ Analyses performed according to the COFRAC accreditation

POUR PLATE METHOD																																		
MEAT PRODUCTS																																		
Year	Sample	Product (French name)	Product (English name)	Reference method: ISO 21528-2♦											Alternative method: RAPID'*Enterobacteriaceae*																		Category	Type
															Pour plate method 24 h± 2 h at 37°C and storage for 72h at 5°C± 3°C																			
				Dilution	CFU/plate		CFU confirmed		CFU/g		log (CFU/g)			Dilution	Manual enumeration							Automated enumeration										
															CFU/plate		CFU/g		log (CFU/g)			CFU/plate		CFU/g		log (CFU/g)						
					Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean		Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean				
2013	4357	Saucisson à l'ail tranché	Cooked delicatessen	1000	22	16	22	16	20000	16000	4,30	4,20	4,25	1000	>150	>150	360000	640000	5,56	5,81	5,68	>150	171	230000	600000	5,36	5,78	5,57	1	b
				10000	0	2	0	2						10000	36	64			N'	N'	N'	23	60			N'	N'	N'				
2013	4358	Carré baguettes (viande crue)	Raw meat	100000	74	58	74	58	7800000	5700000	6,89	6,76	6,82	100000	86	61	8000000	7200000	6,90	6,86	6,88	84	62	7800000	6100000	6,89	6,79	6,84	1	a
				1000000	12	5	12	5						1000000	2	4						2	5									
2013	4359	Filet de porc cru	Raw pork meat	100	84	80	84	80	8600	8500	3,93	3,93	3,93	100	>150	>150	17000	16000	4,23	4,20	4,22	110	133	11000	13000	4,04	4,11	4,08	1	a
				1000	11	13	11	13						1000	17	16			N'	N'	N'	7	12									
2013	4360	Saucisson à l'ail tranché	Cooked delicatessen	100	34	25	34	25	3400	2400	3,53	3,38	3,46	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	>150	>150	>150000	>15000	>5,18	>5,18	>5,18	1	b
				1000	3	1	3	1						1000	>150	>150						>150	>150									
2017	9014	Filet de poulet cube cuits	RTRH (chicken)	10	32	/	32	/	320	/	2,51	/	2,51	10	28	/	290	/	2,46	/	2,46	31	/	320	/	2,51	/	2,51	1	c
				100	3		3							100	4							4										
2017	9015	Hachis parmentier	RTRH (meat and potatoes)	10	75	/	75	/	720	/	2,86	/	2,86	10	81	/	800	/	2,90	/	2,90	81	/	790	/	2,90	/	2,90	1	c
				100	4		4							100	7							6										
2017	9016	Grillades de porc	Raw pork meat	1000	17	/	17	/	19000	/	4,28	/	4,28	100	100	/	11000	/	4,04	/	4,04	92	/	9800	/	3,99	/	3,99	1	a
				10000	4		4							1000	17							16										
2017	9017	Emincés de volaille kebab	RTRH (chicken)	10	0	/	0	/	<10	/	<1,00	/	<1,00	10	0	/	<10	/	<1,00	/	<1,00	0	/	<10	/	<10	/	<1,00	1	c
				100	0		0							100	0							0										
2017	9018	Hampes	Raw beef meat	10000	>150	/	>150	/	5000000	/	6,70	/	6,70	10000	>150	/	5500000	/	6,74	/	6,74	>150	/	4700000	/	6,67	/	6,67	1	a
				100000	50		50				N'			100000	55				N'			47				N'						
2017	**184**	**Porc au caramel**	**RTRH (pork)**	10	42	/	42	/	410	/	2,61	/	2,61	10	32	/	330	/	2,52	/	2,52	26	/	260	/	2,41	/	2,41	1	c
				100	3		3							100	4							3										

POUR PLATE METHOD																																
DAIRY PRODUCTS																																
Year	Sample	Product (French name)	Product (English name)	Reference method: ISO 21528-2♦											Alternative method: RAPID'*Enterobacteriaceae*																Category	Type
															Pour plate method 24 h± 2 h at 37°C and storage for 72h at 5°C± 3°C																	
				Dilution	CFU/plate		CFU confirmed		CFU/g		log (CFU/g)			Dilution	Manual enumeration							Automated enumeration									
															CFU/plate		CFU/g		log (CFU/g)			CFU/plate		CFU/g		log (CFU/g)				
					Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean		Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean		
2013	3204	Glace	Ice cream	10	52	47	52	47	540	460	2,73	2,66	2,70	10	44	45	450	550	2,65	2,74	2,70	70	64	750	630	2,88	2,80	2,84	2	b
				100	7	4	7	4						100	5	5						12	5							
2013	3589	Reblochon	Cheese (Reblochon)	10000	12	15	12	15	140000	150000	5,15	5,18	5,16	10000	20	18	200000	200000	5,30	5,30	5,30	20	16	190000	150000	5,28	5,18	5,23	2	a
				100000	3	1	3	1						100000	2	0						1	0							
2013	3727	Yaourt bio vanille	Yogurt	10000	27	20	27	20	250000	190000	5,40	5,28	5,34	10000	46	27	450000	320000	5,65	5,51	5,58	45	23	450000	220000	5,65	5,34	5,50	2	a
				100000	1	1	1	1						100000	4	2						5	1							
2013	4189	Yaghourt nature	Yogurt	10	4	0	4	0	40	<10	1,60	<1,00	<1,30	10	2	1	20	10	1,30*	1,00*	1,15*	2	1	20	10	1,30*	1,00*	1,15*	2	a
				100	0	0	0	0			Ne			100	0	0						0	0							
2013	4190	Lait ribot	Buttermilk	10	1	0	1	0	10	<10	1,00*	<1,00	<1,00	10	3	1	30	10	1,48*	1,00*	1,24*	4	0	40	<10	1,60	<1,00	<1,30	2	a
				100	0	0	0	0						100	0	0						0	0							
2013	4191	Glace pistache	Ice cream	10	1	1	1	1	10	10	1,00*	1,00*	1,00*	10	1	1	10	10	1,00*	1,00*	1,00*	1	2	10	20	1,00*	1,30*	1,15*	2	b
				100	0	0	0	0						100	1	0						1	0							
2013	4192	Glace caramel au beurre salé	Ice cream	10	3	3	3	3	30	30	1,48*	1,48*	1,48*	10	2	7	20	70	1,30*	1,85	1,58*	4	5	40	50	1,60	1,70	1,65	2	b
				100	0	0	0	0						100	0	0						1	0			Ne	Ne	Ne		
2013	**4361**	**Glace à la vanille**	**Vanilla ice-cream**	10	3	2	3	2	30	20	1,48*	1,30*	1,39*	10	1	0	10	<10	1,00*	<1,00	<1,00	1	0	9	<10	0,95*	<1,00	<1,00	2	b
				100	0	1	0	1						100	0	0						0	0						2	
2013	**4364**	**Dessert lacté à la vanille**	**Vanilla dairy dessert**	10	1	1	1	1	10	10	1,00*	1,00*	1,00*	10	1	1	10	10	1,00*	1,00*	1,00*	1	1	10	10	1,00*	1,00*	1,00*	2	b
				100	0	0	0	0						100	0	0						0	0							
2013	**4366**	**Lait fermenté**	**Fermented milk**	10	97	85	97	85	1100	930	3,04	2,97	3,00	10	144	131	1400	1600	3,15	3,20	3,18	131	68	1300	720	3,11	2,86	2,99	2	a
				100	19	17	19	17						100	13	11						8	11							
2013	**4367**	**Yaourt nature**	**Yogurt**	1000	19	18	19	18	21000	19000	4,32	4,28	4,30	1000	24	15	26000	19000	4,41	4,28	4,35	25	12	26000	12000	4,41	4,08	4,25	2	a
				10000	4	3	4	3						10000	5	2						4	1							
2013	**4368**	**Yaourt fermier**	**Yogurt**	10000	31	27	31	27	320000	250000	5,51	5,40	5,45	10000	33	34	340000	390000	5,53	5,59	5,56	31	27	320000	250000	5,51	5,40	5,45	2	a
				100000	4	0	4	0						100000	4	1						4	1							
2013	**4370**	**Lait en poudre écrémé**	**Skimmed milk powder**	10	1	2	1	2	10	20	1,00*	1,30*	1,15*	10	1	2	10	20	1,00*	1,30*	1,15*	5	1	50	10	1,70	1,00*	1,35*	2	c
				100	0	0	0	0						100	0	0						0	0			Ne				
2013	**4371**	**Poudre de lait infantile avec probiotiques (Bifidobactéries et ferments lactiques)**	**Infant formula with probiotics**	10	9	11	9	11	100	100	2,00	2,00	2,00	10	5	12	50	130	1,70	2,11	1,91	26	29	240	260	2,38	2,41	2,40	2	c
				100	0	0	0	0			Ne			100	0	0			Ne			0	0							

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POUR PLATE METHOD																																
DAIRY PRODUCTS																																
Year	Sample	Product (French name)	Product (English name)	Reference method: ISO 21528-2♦											Alternative method: RAPID'*Enterobacteriaceae*																Category	Type
															Pour plate method 24 h± 2 h at 37°C and storage for 72h at 5°C± 3°C																	
																Manual enumeration							Automated enumeration									
				Dilution	CFU/plate		CFU confirmed		CFU/g		log (CFU/g)			Dilution	CFU/plate		CFU/g		log (CFU/g)			CFU/plate		CFU/g		log (CFU/g)				
					Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean		Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean		
2013	**4372**	**Poudre de lait infantile avec probiotiques (S.thermophilus)**	**Infant formula with probiotics**	10	23	23	23	23	240	220	2,38	2,34	2,36	10	22	20	220	250	2,34	2,40	2,37	69	37	640	380	2,81	2,58	2,69	2	c
				100	3	1	3	1						100	2	3						1	5							
2013	**4373**	**Panna cotta framboise**	**Dairy dessert (Panna Cotta)**	10	23	22	23	22	260	220	2,41	2,34	2,38	10	26	19	250	220	2,40	2,34	2,37	35	20	340	200	2,53	2,30	2,42	2	b
				100	5	2	5	2						100	1	1						2	2							
2013	**4374**	**Lait pasteurisé demi-écrémé**	**Half skimmed milk**	10	16	14	16	14	160	140	2,20	2,15	2,18	10	14	17	150	220	2,18	2,34	2,26	19	23	190	250	2,28	2,40	2,34	2	a
				100	1	1	1	1						100	2	3						2	4							
2013	**4490**	**Cheese cake**	**Cheesecake**	100	98	98	98	98	9400	10000	3,97	4,00	3,99	100	103	93	9900	11000	4,00	4,04	4,02	103	81	10000	8000	4,00	3,90	3,95	2	b
				1000	5	16	5	16						1000	6	9						10	7							
2017	**9163**	**Crème glacée à la vanille**	**Vanilla ice cream**	10	48	/	48	/	460	/	2,66	/	2,66	10	30	/	290	/	2,46	/	2,46	29	/	280	/	2,45	/	2,45	2	b
				100	3		3							100	2							2								
2017	**9164**	**Crème glacée au chocolat**	**Chocolate ice cream**	10000	24	/	24	/	250000	/	5,40	/	5,40	10000	32	/	340000	/	5,53	/	5,53	29	/	310000	/	5,49	/	5,49	2	b
				100000	3		3							100000	5							5								
2017	**9165**	**Semoule au lait**	**Semolina pudding**	10	7	/	7	/	70	/	1,85	/	1,85	10	1	/	10	/	1,00*	/	1,00*	1	/	10	/	1,00*	/	1,00*	2	b
				100	1		1				Ne			100	0							0								
2017	**9166**	**Panna cotta caramel**	**Dairy dessert (Panna Cotta)**	10	139	/	139	/	1400	/	3,15	/	3,15	10	111	/	1100	/	3,04	/	3,04	106	/	1000	/	3,00	/	3,00	2	b
				100	11		11							100	7							7								
2017	**9612**	**Poudre de lait infantile avec probiotiques (6,8.10^5 cfu/g)**	**Infant formula with probiotics**	10	52	/	52	/	480	/	2,68	/	2,68	10	51	/	490	/	2,69	/	2,69	50	/	480	/	2,68	/	2,68	2	c
				100	1		1							100	3							3								
2017	**9613**	**Poudre de lait infantile avec probiotiques (6,8.10^5 cfu/g)**	**Infant formula with probiotics**	100	15	/	15	/	1800	/	3,26	/	3,26	100	24	/	2200	/	3,34	/	3,34	21	/	1900	/	3,28	/	3,28	2	c
				1000	5		5							1000	0							0								
2017	**9614**	**Poudre de lait infantile 2ième âge**	**Infant formula**	10	63	/	63	/	600	/	2,78	/	2,78	10	58	/	550	/	2,74	/	2,74	56	/	530	/	2,72	/	2,72	2	c
				100	3		3							100	2							2								
2017	**9615**	**Poudre de lait infantile 2ième âge**	**Infant formula**	100	5	/	5	/	500	/	2,70	/	2,70	100	2	/	200	/	2,30*	/	2,30*	2	/	200	/	2,30*	/	2,30*	2	c
				1000	1		1				Ne			1000	0							0								

POUR PLATE METHOD																															
VEGETABLES																															
Year	Sample	Product (French name)	Product (English name)	Reference method: ISO 21528-2♦											Alternative method: RAPID'*Enterobacteriaceae*																
															Pour plate method 24 h± 2 h at 37°C and storage for 72h at 5°C± 3°C																
																Manual enumeration							Automated enumeration								
				Dilution	CFU/plate		CFU confirmed		CFU/g		log (CFU/g)			Dilution	CFU/plate		CFU/g		log (CFU/g)			CFU/plate		CFU/g		log (CFU/g)			Category	Type
					Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean		Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean		
2013	2992	Romarin	Rosemary	20	0	0	0	0	<20	<20	<2,30	<2,30	<2,30	20	0	0	<20	<20	<2,30	<2,30	<2,30	/	/	/	/	/	/	/	3	b
				200	0	0	0	0						200	0	0														
2013	2993	Ciboulette deshydratée	Dehydrated chives	5000	119	135	119	135	600000	680000	5,78	5,83	5,81	5000	>150	140	800000	860000	5,90	5,93	5,92	/	/	/	/	/	/	/	3	b
				50000	14	14	14	14						50000	16	17			N'											
2013	2994	Piment fort	Hot pepper	100	141	26	141	26	14000	2500	4,15	3,40	3,77	100	18	15	1600	1900	3,20	3,28	3,24	/	/	/	/	/	/	/	3	b
				1000	18	1	18	1						1000	0	2														
2013	2996	Carottes râpées	Grated carrots	10000	>150	>150	>150	>150	8900000	9600000	6,95	6,98	6,97	10000	>150	>150	14000000	11000000	7,15	7,04	7,09	/	/	/	/	/	/	/	3	c
				100000	89	96	89	96			N'	N'	N'	100000	140	110			N'	N'										
2013	2997	Assiette croquante	Mix vegetables	10000	>150	>150	>150	>150	6200000	5400000	6,79	6,73	6,76	10000	>150	>150	7100000	6100000	6,85	6,79	6,82	/	/	/	/	/	/	/	3	c
				100000	62	54	62	54			N'	N'	N'	100000	71	61			N'	N'	N'									
2013	2998	Crudités (chou blanc, carottes, celeri branche)	Mix vegetables	1000	>150	>150	>150	>150	>1500000	>1500000	>6,18	>6,18	>6,18	1000	>150	>150	>1500000	>1500000	>6,18	>6,18	>6,18	/	/	/	/	/	/	/	3	c
				10000	>150	>150	>150	>150						10000	>150	>150														
2013	3167	Carottes râpées	Grated carrots	10000	136	103	136	103	1400000	1100000	6,15	6,04	6,09	10000	>150	>150	2100000	1800000	6,32	6,26	6,29	190	159	1900000	1600000	6,28	6,20	6,24	3	c
				100000	17	17	17	17						100000	21	18			N'	N'		20	16							
2013	3168	Crudités mélangées	Mix vegetables	10000	>150	>150	/	/	1900000	2900000	6,28	6,46	6,37	10000	>150	>150	1300000	3200000	6,11	6,51	6,31	238	283	1200000	1900000	6,08	6,28	6,18	3	c
				100000	19	29	19	29			N'	N'	N'	100000	13	32			N'	N'		12	19							
2013	3169	Assiette croquante	Mix vegetables	1000	>150	>150	/	/	>1500000	>150000	>6,18	>6,18	>6,18	1000	>150	>150	>1500000	>1500000	>6,18	>6,18	>6,18	>150	>150	>1500000	>1500000	>6,18	>6,18	>6,18	3	c
				10000	>150	>150	/	/						10000	>150	>150						>150	>150							
2013	3170	Pousses de soja	Beansprouts	100000	>150	>150	/	/	79000000	92000000	7,90	7,96	7,93	100000	80	99	80000000	99000000	7,90	8,00	7,95	>150	>150	73000000	93000000	7,86	7,97	7,92	3	b
				1000000	79	92	79	92			N'	N'		1000000								73	93							
2013	3172	Courgettes en rondelles surgelées	Zucchini	10	107	95	107	95	1000	960	3,00	2,98	2,99	10	119	100	1200	1200	3,08	3,08	3,08	121	83	1200	850	3,08	2,93	3,00	3	b
				100	7	10	7	10						100	9	9						6	10							
2013	3201	Poudre d'amande	Almond powder	10	17	29	17	29	240	280	2,38	2,45	2,41	10	25	25	260	300	2,41	2,48	2,45	28	29	290	280	2,46	2,45	2,45	3	b
				100	9	2	9	2						100	3	2						4	2							
2013	3726	Semoule	Semolina	10	90	63	90	63	910	640	2,96	2,81	2,88	10	139	94	1400	1100	3,15	3,04	3,09	136	127	1400	1200	3,15	3,08	3,11	3	c
				100	10	7	10	7						100	13	10						13	10							
2013	3829	Salade d'été	Salad	10	1	0	1	0	10	<10	1,00*	<1,00	<1,00	10	5	3	50	30	1,70	1,48*	1,59*	5	0	50	<10	1,70	<1,00	<1,35	3	c
				100	0	0	0	0						100	1	0			Ne			2	0			Ne				
2013	3830	Celeri moutarde	RTE (vegetables)	10	2	2	2	2	20	20	1,30*	1,30*	1,30*	10	2	2	20	20	1,30*	1,30*	1,30*	1	2	10	20	1,00*	1,30*	1,15*	3	c
				100	0	1	0	1						100	0	0						0	0							
2013	3835	Mangue en tranche	Mango slice	10	38	33	38	33	400	330	2,60	2,52	2,56	10	40	28	370	360	2,57	2,56	2,56	90	31	840	300	2,92	2,48	2,70	3	c
				100	6	3	6	3						100	1	5						2	2							

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POUR PLATE METHOD																																
VEGETABLES																																
Year	Sample	Product (French name)	Product (English name)	Reference method: ISO 21528-2♦											Alternative method: RAPID'*Enterobacteriaceae*																Category	Type
															Pour plate method 24 h± 2 h at 37°C and storage for 72h at 5°C± 3°C																	
																Manual enumeration							Automated enumeration									
				Dilution	CFU/plate		CFU confirmed		CFU/g		log (CFU/g)			Dilution	CFU/plate		CFU/g		log (CFU/g)			CFU/plate		CFU/g		log (CFU/g)				
					Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean		Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean		
2013	3836	Courgettes en rondelles	Zucchini	10	8	7	8	7	80	70	1,90	1,85	1,87	10	11	11	100	120	2,00	2,08	2,04	5	4	50	40	1,70	1,60	1,65	3	b
				100	0	0	0	0					Ne	100	0	0						0	0			Ne	Ne	Ne		
2013	3987	Persil	Parsley	1000	25	25	25	25	25000	26000	4,40	4,41	4,41	1000	31	29	31000	36000	4,49	4,56	4,52	33	28	32000	30000	4,51	4,48	4,49	3	b
				10000	2	4	2	4						10000	3	4						2	5							
2013	3988	Ciboulette	Chive	10	9	9	9	9	90	90	1,95	1,95	1,95	10	12	10	110	150	2,04	2,18	2,11	13	11	120	150	2,08	2,18	2,13	3	b
				100	0	0	0	0			Ne	Ne	Ne	100	0	4						0	5							
2013	3989	Persil	Parsley	100	26	23	26	23	2600	2200	3,41	3,34	3,38	100	38	34	4000	3900	3,60	3,59	3,60	36	33	3900	3100	3,59	3,49	3,54	3	b
				1000	3	1	3	1						1000	6	1						7	1							
2013	3990	Persil plat	Parsley	1000	5	17	5	17	5000	15000	3,70	4,18	3,94	1000	19	22	18000	24000	4,26	4,38	4,32	19	25	18000	23000	4,26	4,36	4,31	3	b
				10000	1	0	1	0			Ne			10000	1	0						1	0							
2013	4352	Ciboulette	Chive	10	62	61	62	61	610	580	2,79	2,76	2,77	10	115	96	1100	1100	3,04	3,04	3,04	108	89	1000	860	3,00	2,93	2,97	3	b
				100	5	3	5	3						100	4	8						2	5							
2013	4355	Persil plat	Parsley	100	>150	>150	>150	>150	29000	44000	4,46	4,64	4,55	100	>150	>150	67000	66000	4,83	4,82	4,82	/	/	76000	64000	4,88	4,81	4,84	3	b
				1000	29	44	29	44			N'	N'	N'	1000	67	66			N'	N'	N'	76	64			N'	N'	N'		
2017	9019	Echalotte	Shallot	10	NC	/	NC	/	<100	/	<2,00	/	<2,00	100	89	/	11000	/	4,04	/	4,04	150	/	15000	/	4,18	/	4,18	3	a
				100	0		0							1000	31							10								
2017	9020	Echalotte	Shallot	10	NC	/	NC	/	<10	/	<1,00	/	<1,00	10	>150	/	<100	/	<2,00	/	<2,00	18	/	1600	/	3,20	/	3,20	3	a
				100	0		0							100	0							0								
2017	**9170**	**Macédoine**	**RTE (Macedoine)**	100	23	/	23	/	2300	/	3,36	/	3,36	100	26	/	2600	/	3,41	/	3,41	24	/	2500	/	3,40	/	3,40	3	c
				1000	2		2							1000	3							3								
2017	**9171**	**Coleslaw**	**RTE (Coleslaw)**	1000	23	/	23	/	21000	/	4,32	/	4,32	1000	11	/	11000	/	4,04	/	4,04	9	/	9000	/	3,95	/	3,95	3	c
				10000	0		0							10000	1							1								
2017	**305**	**Mangue fraiche**	**Mango**	10	86	/	86	/	940	/	2,97	/	2,97	10	108	/	1100	/	3,04	/	3,04	94	/	930	/	2,97	/	2,97	3	a
				100	17		17							100	9							8								
2017	**306**	**Kaki**	**Khaki**	1000	16	/	16	/	15000	/	4,18	/	4,18	100	166	/	16000	/	4,20	/	4,20	151	/	15000	/	4,18	/	4,18	3	a
				10000	1		1							1000	11							9								
2017	**307**	**Haricots plats**	**Flat beans**	10	>150	/	>150	/	>15000	/	>4,18	/	>4,18	10	>150	/	>15000	/	>4,18	/	>4,18	>150	/	>15000	/	>4,18	/	>4,18	3	a
				100	>150		>150							100	>150							>150								
2017	**308**	**Poivrons rouges**	**Red peppers**	100	77	/	77	/	8100	/	3,91	/	3,91	100	68	/	6600	/	3,82	/	3,82	64	/	6200	/	3,79	/	3,79	3	a
				1000	12		12							1000	5							4								
2017	**309**	**Epinards frais**	**Fresh spinach**	1000	80	/	80	/	77000	/	4,89	/	4,89	1000	113	/	110000	/	5,04	/	5,04	89	/	88000	/	4,94	/	4,94	3	a
				10000	5		5							10000	9							8								
2017	**310**	**Macédoine**	**RTE (Macedoine)**	100	>150	/	>150	/	44000	/	4,64	/	4,64	100	>150	/	26000	/	4,41	/	4,41	>150	/	20000	/	4,30	/	4,30	3	c
				1000	44		44				N'			1000	26				N'		N'	20				N'				
2017	**538**	**Courgette crue**	**Raw zucchini**	100	72	/	72	/	7600	/	3,88	/	3,88	10	>150	/	8500	/	3,93	/	3,93	>150	/	7600	/	3,88	/	3,88	3	a
				1000	12		12							100	85				N'		N'	76				N'		N'		

POUR PLATE METHOD																																
FISHERY PRODUCTS																																
Year	Sample	Product (French name)	Product (English name)	Reference method: ISO 21528-2♦											Alternative method: RAPID'*Enterobacteriaceae*																Category	Type
															Pour plate method 24 h± 2 h at 37°C and storage for 72h at 5°C± 3°C																	
																Manual enumeration							Automated enumeration									
				Dilution	CFU/plate		CFU confirmed		CFU/g		log (CFU/g)			Dilution	CFU/plate		CFU/g		log (CFU/g)			CFU/plate		CFU/g		log (CFU/g)				
					Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean		Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean		
2013	2955	Dos de cabillaud	Raw fish	1000	35	27	0	0	<1000	<1000	<3,00	<3,00	<3,00	1000	36	26	39000	32000	4,59	4,51	4,55	/	/	/	/	/	/	/	4	a
				10000	1	0	0	0						10000	7	3														
2013	2956	Filet de julienne	Raw fish	10	24	25	24	25	230	250	2,36	2,40	2,38	10	40	30	373	390	2,57	2,59	2,58	/	/	/	/	/	/	/	4	a
				100	1	2	1	2						100	1	5														
2013	2957	Filet de sabre	Raw fish	10	114	>150	0	/	700	<100	2,85	<2,00	<2,43	10	139	149	1700	1800	3,23	3,26	3,24	/	/	/	/	/	/	/	4	a
				100	17	62	7	0	Ne					100	44	19														
2013	2999	Encornets farcis	Stuffed squid	100	30	38	30	38	3300	3600	3,52	3,56	3,54	100	>150	>150	3000	2000	3,48	3,30	3,39	/	/	/	/	/	/	/	4	c
				1000	6	2	6	2						1000	3	2			Ne	Ne										
2013	3000	Saumon marinés	Marinated salmon	10	76	103	76	103	750	970	2,88	2,99	2,93	100	26	42	2400	5100	3,38	3,71	3,54	/	/	/	/	/	/	/	4	b
				100	6	4	6	4						1000	0	4														
2013	3171	Filet de merlan	Fish fillet	100	28	31	17	6	1700	600	3,23	2,78	3,00	100	>150 (FA µcolonies)	>150 (FA µcolonies)	6000	2000	3,78	3,30	3,54	60	43	6000	4000	3,78	3,60	3,69	4	a
				1000	2	5	2	0						1000	6	2			Ne	Ne	Ne	6	1							
2013	3592	Tartare de saumon	Raw salmon	10000	>150	>150	>150	>150	>15000000	>15000000	>7,18	>7,18	>7,18	10000	>150	>150	>15000000	>15000000	>7,18	>7,18	>7,18	>150	>150	>15000000	14000000	>7,18	7,15	>7,17	4	b
				100000	>150	>150	>150	>150						100000	>150	>150						205	143				N'			
2013	3833	Encornet à l'américaine	RTRH (fish)	1000	27	26	27	26	27000	27000	4,43	4,43	4,43	1000	54	48	55000	57000	4,74	4,76	4,75	29	29	30000	28000	4,48	4,45	4,46	4	c
				10000	3	4	3	4						10000	7	4						4	2							
2013	3834	Paëlla royale	RTRH (paëlla)	1000	28	17	28	17	28000	21000	4,45	4,32	4,38	1000	42	63	44000	77000	4,64	4,89	4,76	28	47	30000	43000	4,48	4,63	4,56	4	c
				10000	3	6	3	6						10000	6	7						5	0							
2013	3986	Salade de thon crudités	RTE (tune vegetables)	1000	61	72	61	72	65000	75000	4,81	4,88	4,84	1000	91	82	86000	92000	4,93	4,96	4,95	82	59	78000	54000	4,89	4,73	4,81	4	c
				10000	10	11	10	11						10000	4	2						4	0							
2013	4188	Truite fumée	Smoked trout	10000	6	3	6	3	60000	30000	4,78	4,43*	4,61	10000	5	3	50000	30000	4,70	4,48*	4,59	4	2	40000	20000	4,60	4,30*	4,45	4	b
				100000	1	0	1	0			Ne			100000	0	0			Ne			0	0			Ne				
2013	4193	Thon sauce blanche	RTRH (tuna)	10	139	158	139	158	1400	1600	3,15	3,20	3,18	10	194	174	2500	2600	3,40	3,41	3,41	174	156	2400	2100	3,38	3,32	3,35	4	c
				100	16	14	16	14						100	25	26			N'	N'	N'	24	21			N'	N'			
2013	4194	Saumon aux légumes	RTRH (salmon vegetables)	10000	79	82	79	66	770000	750000	5,89	5,88	5,88	10000	122	170	1200000	2000000	6,08	6,30	6,19	105	128	1100000	1200000	6,04	6,08	6,06	4	c
				100000	6	16	6	16						100000	12	8						11	6							
2013	4195	Poisson blanc en sauce avec légumes	RTRH (fish vegetables)	10	18	17	18	17	170	170	2,23	2,23	2,23	10	18	47	190	580	2,28	2,76	2,52	19	36	180	370	2,26	2,57	2,41	4	c
				100	1	2	1	2						100	3	6						1	5							
2013	**4362**	**Filets de cabillaud**	**Fish fillets**	1000	66	91	66	91	65000	92000	4,81	4,96	4,89	1000	95	83	98000	100000	4,99	5,00	5,00	97	82	95000	81000	4,98	4,91	4,94	4	a
				10000	5	10	5	10						10000	13	9						7	7							
2013	**4363**	**Saumon fumé**	**Smoked salmon**	10	49	39	49	39	520	390	2,72	2,59	2,65	10	36	33	350	440	2,54	2,64	2,59	45	33	430	370	2,63	2,57	2,60	4	b
				100	8	4	8	4						100	2	7						2	8							

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FISHERY PRODUCTS																																
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															Pour plate method 24 h± 2 h at 37°C and storage for 72h at 5°C± 3°C																	
				Dilution	CFU/plate		CFU confirmed		CFU/g		log (CFU/g)			Dilution	Manual enumeration							Automated enumeration									
															CFU/plate		CFU/g		log (CFU/g)			CFU/plate		CFU/g		log (CFU/g)					
					Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean		Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean			
2013	**4365**	**Terrine de saumon**	**Salmon terrine**	10	159	115	159	115	1500	1200	3,18	3,08	3,13	10	150	105	1500	1300	3,18	3,11	3,15	145	247	1400	1200	3,15	3,08	3,11	4	c
				100	8	14	8	14						100	13	11						12	12							
2013	**4369**	**Filets de colin**	**Hake fillets**	100	127	110	127	110	13000	10000	4,11	4,00	4,06	1000	22	14	23000	19000	4,36	4,28	4,32	23	12	25000	13000	4,40	4,11	4,26	4	a
				1000	15	5	15	5						10000	3	3						4	2							
2017	177	Poisson cru Sébaste	Raw fish	100	33	/	26	/	2400	/	3,38	/	3,38	100	37	/	3600	/	3,56	/	3,56	27	/	2700	/	3,43	/	3,43	4	a
				1000	4		0							1000	3							3								
2017	178	Pavé de saumon cru	Raw salmon	100	35	/	35	/	3400	/	3,53	/	3,53	100	32	/	2900	/	3,46	/	3,46	30	/	2700	/	3,43	/	3,43	4	a
				1000	2		2							1000	0							0								
2017	179	Filet de merlan	Raw fish	100	53	/	32	/	3000	/	3,48	/	3,48	100	64	/	6400	/	3,81	/	3,81	59	/	5700	/	3,76	/	3,76	4	a
				1000	3		1							1000	6							4								
2017	180	Harengs fumés	Smoked fish	10	0	/	0	/	<10	/	<1,00	/	<1,00	10	0	/	<10	/	<1,00	/	<1,00	0	/	<10	/	<1,00	/	<1,00	4	b
				100	0		0							100	0							0								
2017	181	Truite fumée	Smoked trout	10	0	/	0	/	<10	/	<1,00	/	<1,00	10	2	/	20	/	1,30*	/	1,30*	2	/	20	/	1,30*	/	1,30*	4	b
				100	0		0							100	0							0								
2017	182	Filets de maquereau marinés au poivre	Marinated fish	10	0	/	0	/	<10	/	<1,00	/	<1,00	10	0	/	<10	/	<1,00	/	<1,00	0	/	<10	/	<1,00	/	<1,00	4	b
				100	0		0							100	0							0								
2017	183	Saumon fumé	Smoked salmon	10	0	/	0	/	<10	/	<1,00	/	<1,00	10	0	/	<10	/	<1,00	/	<1,00	0	/	<10	/	<1,00	/	<1,00	4	b
				100	0		0							100	0							0								
2017	**451**	**Filets de maquereau fumés au poivre**	**Smoked fish fillets**	100	82	/	82	/	8100	/	3,91	/	3,91	100	98	/	9500	/	3,98	/	3,98	95	/	9200	/	3,96	/	3,96	4	b
				1000	7		7							1000	6							6								
2017	**452**	**Filets de harengs fumés**	**Smoked fish fillets**	1000	82	/	82	/	85000	/	4,93	/	4,93	1000	71	/	75000	/	4,88	/	4,88	62	/	65000	/	4,81	/	4,81	4	b
				10000	11		11							10000	11							9								
2017	**453**	**Mini tranches de truite fumée**	**Smoked trout**	10000	102	/	102	/	960000	/	5,98	/	5,98	10000	94	/	950000	/	5,98	/	5,98	89	/	900000	/	5,95	/	5,95	4	b
				100000	4		4							100000	11							11								

POUR PLATE METHOD																																
EGG PRODUCTS																																
Year	Sample	Product (French name)	Product (English name)	Reference method: ISO 21528-2♦											Alternative method: RAPID'*Enterobacteriaceae*																Category	Type
															Pour plate method 24 h± 2 h at 37°C and storage for 72h at 5°C± 3°C																	
				Dilution	CFU/plate		CFU confirmed		CFU/g		log (CFU/g)			Dilution	Manual enumeration							Automated enumeration									
															CFU/plate		CFU/g		log (CFU/g)			CFU/plate		CFU/g		log (CFU/g)					
					Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean		Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean		
2013	3723	Omelette	Omelet	1000	0	0	0	0	<1000	<1000	<3,00	<3,00	<3,00	1000	0	0	<1000	<1000	<3,00	<3,00	<3,00	0	0	<1000	<1000	<3,00	<3,00	<3,00	5	c
				10000	0	0	0	0						10000	0	0						0	0							
2013	3724	Omelette	Omelet	1000	0	0	0	0	<1000	<1000	<3,00	<3,00	<3,00	1000	0	0	<1000	<1000	<3,00	<3,00	<3,00	0	0	<1000	<1000	<3,00	<3,00	<3,00	5	c
				10000	0	0	0	0						10000	0	0						0	0							
2013	3725	Omelette	Omelet	1000	0	0	0	0	<1000	<1000	<3,00	<3,00	<3,00	1000	0	0	<1000	<1000	<3,00	<3,00	<3,00	0	0	<1000	<1000	<3,00	<3,00	<3,00	5	c
				10000	0	0	0	0						10000	0	0						0	0							
2013	4353	Œufs durs	Hard boiled eggs	1000	4	2	4	2	4000	2000	3,60	3,26*	3,43*	1000	3	5	3000	5000	3,48*	3,70	3,59*	2	5	1800	5000	3,30*	3,70	3,50*	5	c
				10000	0	0	0	0						10000	1	1				Ne		0	1				Ne			
2013	4354	Œufs durs	Hard boiled eggs	100000	96	84	96	84	9000000	8800000	6,95	6,94	6,95	100000	82	82	8000000	11000000	6,90	7,04	6,97	65	67	6500000	7000000	6,81	6,85	6,83	5	c
				1000000	3	13	3	13						1000000	6	15						7	10							
2017	**9616**	**Blanc d'œuf en poudre**	**White egg powder**	10	0	/	0	/	<10	/	<1,00	/	<1,00	10	2	/	20	/	1,30*	/	1,30*	2	/	20	/	1,30*	/	1,30*	5	b
				100	0		0							100	0							0								
2017	**9617**	**Blanc d'œuf en poudre**	**White egg powder**	100	1	/	1	/	100	/	2,00*	/	2,00*	100	2	/	182	/	2,26*	/	2,26*	2	/	200	/	2,30*	/	2,30*	5	b
				1000	0		0							1000	0							0								
2017	**9618**	**Jaune d'œuf en poudre**	**Yolk egg powder**	10	0	/	0	/	<10	/	<1,00	/	<1,00	10	1	/	10	/	1,00*	/	1,00*	1	/	10	/	1,00*	/	1,00*	5	b
				100	0		0							100	0							0								
2017	**9619**	**Jaune d'œuf en poudre**	**Yolk egg powder**	10000	0	/	0	/	<10000	/	<4,00	/	<4,00	10000	2	/	20000	/	4,30*	/	4,30*	2	/	20000	/	4,30*	/	4,30*	5	b
				100000	0		0							100000	0							0								
2017	**9620**	**Œuf entier en poudre**	**Whole egg powder**	10	13	/	13	/	120	/	2,08	/	2,08	10	10	/	100	/	2,00	/	2,00	10	/	100	/	2,00	/	2,00	5	b
				100	0		0							100	1							1								
2017	**9621**	**Œuf entier en poudre**	**Whole egg powder**	1000	0	/	0	/	<1000	/	<3,00	/	<3,00	1000	0	/	<1000	/	<3,00	/	<3,00	0	/	<1000	/	<3,00	/	<3,00	5	b
				10000	0		0							10000	0							0								
2017	**185**	**Tortilla nature**	**RTRH (tortilla)**	10	65	/	65	/	680	/	2,83	/	2,83	10	71	/	700	/	2,85	/	2,85	61	/	610	/	2,79	/	2,79	5	c
				100	10		10							100	6							6								
2017	**186**	**Tortilla nature**	**RTRH (tortilla)**	100	28	/	28	/	2800	/	3,45	/	3,45	100	32	/	3200	/	3,51	/	3,51	35	/	3400	/	3,53	/	3,53	5	c
				1000	3		3							1000	3							2								
2017	**187**	**Flan pâtissier**	**RTE (egg-based dessert)**	100	57	/	57	/	5800	/	3,76	/	3,76	100	70	/	7100	/	3,85	/	3,85	63	/	6500	/	3,81	/	3,81	5	c
				1000	7		7							1000	8							8								
2017	**188**	**Tarte aux fromages**	**RTRH (cheese and egg)**	10	30	/	30	/	320	/	2,51	/	2,51	10	26	/	260	/	2,41	/	2,41	27	/	260	/	2,41	/	2,41	5	c
				100	5		5							100	3							2								
2017	**300**	**Œuf entier liquide pasteurisé**	**Pasteurized liquid whole egg**	100	76	/	76	/	7500	/	3,88	/	3,88	100	41	/	4200	/	3,62	/	3,62	35	/	3500	/	3,54	/	3,54	5	a
				1000	6		6							1000	5							4								

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Year	Sample	Product (French name)	Product (English name)	Reference method: ISO 21528-2♦											Alternative method: RAPID'*Enterobacteriaceae*																		Category	Type
															Pour plate method 24 h± 2 h at 37°C and storage for 72h at 5°C± 3°C																			
				Dilution	CFU/plate		CFU confirmed		CFU/g		log (CFU/g)			Dilution	Manual enumeration							Automated enumeration										
															CFU/plate		CFU/g		log (CFU/g)			CFU/plate		CFU/g		log (CFU/g)						
					Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean		Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean				
2017	301	Jaune d'œuf liquide pasteurisé	Pasteurized yolk liquid egg	10000 100000	11 1	/	11 1	/	110000	/	5,04	/	5,04 Ne	1000 10000	90 13	/	94000	/	4,97	/	4,97	82 12	/	85000	/	4,93	/	4,93	5	a
2017	302	Jaune d'œuf liquide pasteurisé	Pasteurized yolk liquid egg	100 1000	5 0	/	5 0	/	500	/	2,70 Ne	/	2,70	100 1000	3 0	/	300	/	2,48*	/	2,48*	3 0	/	273	/	2,44*	/	2,44*	5	a
2017	303	Œuf entier liquide pasteurisé	Pasteurized whole liquid egg	10000 100000	9 0	/	9 0	/	90000	/	4,95	/	4,95	10000 100000	2 0	/	20000	/	4,30*	/	4,30*	2 0	/	18000	/	4,26*	/	4,26*	5	a
2017	304	Blanc d'œuf liquide pasteurisé	Pasteurized white liquid egg	1000 10000	0 0	/	0 0	/	<1000	/	<3,00	/	<3,00	1000 10000	0 0	/	<1000	/	<3,00	/	<3,00	0 0	/	<1000	/	<3,00	/	<3,00	5	a
2017	459	Poudre de blanc d'œuf	White egg powder	10 100	0 0	/	0 0	/	<10	/	<1,00	/	<1,00	10 100	0 0	/	<10	/	<1,00	/	<1,00	0 0	/	<10	/	<1,00	/	<1,00	5	b
2017	460	Poudre d'œuf entier	Whole egg powder	10 100	54 1	/	54 1	/	500	/	2,70	/	2,70	10 100	46 7	/	480	/	2,68	/	2,68	7 1	/	70	/	1,85 Ne	/	1,85	5	b
2017	461	Poudre d'œuf entier	Whole egg powder	1000 10000	0 0	/	0 0	/	<1000	/	<3,00	/	<3,00	1000 10000	1 0	/	1000	/	3,00*	/	3,00*	1 0	/	1000	/	3,00*	/	3,00*	5	b
2017	462	Poudre de jaune d'œuf	Yolk egg powder	1000 10000	54 5	/	54 5	/	54000	/	4,73	/	4,73	1000 10000	27 2	/	26000	/	4,41	/	4,41	22 2	/	22000	/	4,34	/	4,34	5	b
2017	539	Coule d'œuf entier pasteurisé	Pasteurized liquid whole egg	10 100	107 8	/	107 8	/	1000	/	3,00	/	3,00	10 100	93 7	/	910	/	2,96	/	2,96	84 6	/	820	/	2,91	/	2,91	5	a
2017	540	Coule de blanc d'œuf pasteurisé	Pasteurized liquid whole egg	100 1000	>150 52	/	>150 52	/	52000	/	4,72 N'	/	4,72 N'	100 1000	>150 49	/	49000	/	4,69 N'	/	4,69 N'	>150 31	/	31000	/	4,49 N'	/	4,49 N'	5	a
2017	541	Coule de jaune d'œuf	Pasteurized yolk liquid egg	100 1000	100 8	/	100 8	/	9800	/	3,99	/	3,99	100 1000	87 7	/	8500	/	3,93	/	3,93	96 9	/	9500	/	3,98	/	3,98	5	a
2017	543	Poudre de jaune d'œuf	Yolk egg powder	10 100	0 0	/	0 0	/	<10	/	<1,00	/	<1,00	10 100	0 0	/	<10	/	<1,00	/	<1,00	0 0	/	<10	/	<1,00	/	<1,00	5	b
2017	544	Poudre d'œuf entier	Whole egg powder	100 1000	4 0	/	4 0	/	400	/	2,60 Ne	/	2,60 Ne	100 1000	2 0	/	200	/	2,30*	/	2,30*	2 0	/	200	/	2,30*	/	2,30*	5	b
2017	706	Poudre d'oeuf entier pasteurisé	Whole egg powder	10 100	17 3	/	17 3	/	180	/	2,26	/	2,26	10 100	13 1	/	130	/	2,11	/	2,11	12 1	/	120	/	2,08	/	2,08	5	b
2017	707	Poudre de jaune d'œuf entier pasteurisé	Yolk egg powder	100 1000	11 2	/	11 2	/	1200	/	3,08	/	3,08	100 1000	14 0	/	1300	/	3,11	/	3,11	12 0	/	1100	/	3,04	/	3,04	5	b

POUR PLATE METHOD																																
FEED																																
Year	Sample	Product (French name)	Product (English name)	Reference method: ISO 21528-2♦											Alternative method: RAPID'*Enterobacteriaceae*																Category	Type
															Pour plate method 24 h± 2 h at 37°C and storage for 72h at 5°C± 3°C																	
																Manual enumeration							Automated enumeration									
				Dilution	CFU/plate		CFU confirmed		CFU/g		log (CFU/g)			Dilution	CFU/plate		CFU/g		log (CFU/g)			CFU/plate		CFU/g		log (CFU/g)				
					Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean		Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean		
2013	2995	Viande crue pour animaux	Raw meat for animals	10000	45	44	45	44	450000	440000	5,65	5,64	5,65	10000	46	49	480000	610000	5,68	5,79	5,73	/	/	/	/	/	/	/	6	a
				100000	5	4	5	4						100000	7	6																
2013	3001	Aliments pour canard	Feed for ducks	100	61	72	61	72	5800	7100	3,76	3,85	3,81	100	69	54	6900	6800	3,84	3,83	3,84	/	/	/	/	/	/	/	6	c
				1000	3	7	3	6						1000	7	8																
2013	3002	Aliments pour oiseaux	Feed for birds	1000	35	33	35	33	37000	34000	4,57	4,53	4,55	1000	38	42	35000	50000	4,54	4,70	4,62	/	/	/	/	/	/	/	6	c
				10000	6	4	6	4						10000	1	3																
2013	3593	Poudre d'alimentation animale	Dried feed product	100	104	102	104	102	10000	9700	4,00	3,99	3,99	100	107	100	10000	12000	4,00	4,08	4,04	102	102	9700	9900	3,99	4,00	3,99	6	c
				1000	7	5	7	5						1000	6	9						5	7									
2013	3594	Poudre d'alimentation animale	Dried feed product	10000	14	9	14	9	130000	90000	5,11	4,95	5,03	10000	16	24	150000	280000	5,18	5,45	5,31	11	21	100000	200000	5,00	5,30	5,15	6	c
				100000	0	0	0	0				Ne		100000	0	1						0	1									
2013	3595	Poudre d'alimentation animale	Dried feed product	1000	17	25	17	25	19000	24000	4,28	4,38	4,33	1000	18	19	18000	22000	4,26	4,34	4,30	16	16	15000	15000	4,18	4,18	4,18	6	c
				10000	4	1	4	1						10000	2	1						1	1									
2013	3596	Poudre d'alimentation animale	Dried feed product	10	101	99	101	99	1000	990	3,00	3,00	3,00	100	12	12	1400	1400	3,15	3,15	3,15	15	12	1500	1200	3,18	3,08	3,13	6	c
				100	14	10	14	10						1000	3	1						2	1									
2013	4585	Aliment poules pondeuses	Laying hens	100	123	97	123	97	12000	9500	4,08	3,98	4,03	100	96	121	9800	14000	3,99	4,15	4,07	83	124	9000	12000	3,95	4,08	4,02	6	c
				1000	8	7	8	7						1000	12	10						16	8									
2013	4586	Aliment volailles	Laying hens	1000	67	76	67	76	68000	78000	4,83	4,89	4,86	1000	95	81	93000	95000	4,97	4,98	4,97	92	79	90000	75000	4,95	4,88	4,91	6	c
				10000	8	10	8	10						10000	7	5						7	4									
2013	4587	Aliment volailles	Laying hens	1000	48	45	48	45	53000	52000	4,72	4,72	4,72	1000	41	59	41000	67000	4,61	4,83	4,72	49	51	48000	48000	4,68	4,68	4,68	6	c
				10000	10	12	10	12						10000	4	2						4	2									
2013	4654	Viande crue pour animaux	Raw meat for animals	100	>150	>150	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	6	a
				1000	>150	>150	>150	>150						1000	>150	>150						>150	>150									
2013	4655	Viande crue pour animaux	Raw meat for animals	1000	63	57	63	57	64000	57000	4,81	4,76	4,78	1000	>150	>150	310000	80000	5,49	4,90	5,20	>150	108	280000	110000	5,45	5,04	5,24	6	a
				10000	7	6	7	6						10000	31	8			N'	Ne		28	11			N'						
2013	4656	Viande crue pour animaux	Raw meat for animals	1000	6	7	6	7	6000	7000	3,78	3,85	3,81	1000	14	14	15000	15000	4,18	4,18	4,18	13	17	13000	15000	4,11	4,18	4,15	6	a
				10000	0	0	0	0			Ne	Ne	Ne	10000	2	0						1	0									
2013	**4832**	**Pâté pour chat au thon crevettes**	**Pâté for cats**	10	0	0	0	0	<10	<10	<1,00	<1,00	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,01	0	0	<10	<10	<1,00	<1,00	<1,00	6	b
				100	0	0	0	0						100	0	0						0	0									
2013	**4833**	**Pâté pour chat veau poulet**	**Pâté for cats**	100	34	38	34	38	3400	3500	3,53	3,54	3,54	100	34	32	3300	3900	3,52	3,59	3,55	6	8	600	800	2,78	2,90	2,84	6	b
				1000	3	1	3	1						1000	2	3						0	4			Ne	Ne	Ne		
2013	**4834**	**Pâté pour chien bœuf dinde**	**Pâté for dogs**	100	98	94	98	94	9800	9000	3,99	3,95	3,97	100	83	102	8300	13000	3,92	4,11	4,02	74	106	7400	11000	3,87	4,04	3,96	6	b
				1000	10	5	10	5						1000	8	13						7	13									

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POUR PLATE METHOD																																		
FEED																																		
Year	Sample	Product (French name)	Product (English name)	Reference method: ISO 21528-2♦											Alternative method: RAPID'*Enterobacteriaceae*																		Category	Type
															Pour plate method 24 h± 2 h at 37°C and storage for 72h at 5°C± 3°C																			
				Dilution	CFU/plate		CFU confirmed		CFU/g		log (CFU/g)			Dilution	Manual enumeration							Automated enumeration											
															CFU/plate		CFU/g		log (CFU/g)			CFU/plate		CFU/g		log (CFU/g)							
					Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean		Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean					
2017	**9167**	**Terrine pour chat truite**	**Cat terrine (trout)**	10	31	/	31	/	290	/	2,46	/	2,46	10	29	/	280	/	2,45	/	2,45	23	/	230	/	2,36	/	2,36	6	b				
				100	1		1							100	2							2												
2017	**9168**	**Terrine pour chat volaille**	**Cat terrine (poultry)**	10	89	/	89	/	860	/	2,93	/	2,93	10	82	/	820	/	2,91	/	2,91	76	/	750	/	2,88	/	2,88	6	b				
				100	6		6							100	8							6												
2017	**9169**	**Terrine pour chat truite**	**Cat terrine (trout)**	1000	107	/	107	/	100000	/	5,00	/	5,00	1000	101	/	99000	/	5,00	/	5,00	89	/	88000	/	4,94	/	4,94	6	b				
				10000	4		4							10000	8							8												
2017	9213	Viande bovine fraiche pour animaux	Raw meat for animals	100	75	/	75	/	7300	/	3,86	/	3,86	100	92	/	9400	/	3,97	/	3,97	73	/	7500	/	3,88	/	3,88	6	a				
				1000	5		5							1000	11							9												
2017	9214	Viande bovine fraiche pour animaux	Raw meat for animals	100	93	/	93	/	9500	/	3,98	/	3,98	100	92	/	9600	/	3,98	/	3,98	86	/	8900	/	3,95	/	3,95	6	a				
				1000	11		11							1000	14							12												
2017	9215	Viande bovine fraiche pour animaux	Raw meat for animals	10000	58	/	58	/	580000	/	5,76	/	5,76	10000	58	/	610000	/	5,79	/	5,79	53	/	550000	/	5,74	/	5,74	6	a				
				100000	6		6							100000	9							7												

POUR PLATE METHOD																																				
ENVIRONMENTAL SAMPLES																																				
Year	Sample	Product (French name)	Product (English name)	Reference method: ISO 21528-2♦											Alternative method: RAPID'*Enterobacteriaceae*																			Category	Type
															Pour plate method 24 h± 2 h at 37°C and storage for 72h at 5°C± 3°C																				
																Manual enumeration							Automated enumeration												
				Dilution	CFU/plate		CFU confirmed		CFU/g		log (CFU/g)			Dilution	CFU/plate		CFU/g		log (CFU/g)			CFU/plate		CFU/g		log (CFU/g)								
					Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean		Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean							
2013	2958	Eau de rinçage cutter	Rinsed water	1000	>150	>150	>150	>150	240000	190000	5,38	5,28	5,33	1000	146	142	150000	180000	5,18	5,26	5,22	/	/	/	/	/	/	/	7	a
				10000	24	19	24	19			N'	N'	N'	10000	21	20																			
2013	4653	Résidus	Dusts	1000	131	>150	131	>150	130000	150000	5,11	5,18	5,15	1000	90	98	89000	120000	4,95	5,08	5,01	45	48	51000	62000	4,71	4,79	4,75	7	c
				10000	12	15	12	15				N'		10000	8	13						11	20												
2013	4738	Lingette planche à découper	Wipe	10	3	2	3	2	30	20	1,43*	1,26*	1,35*	10	2	2	20	20	1,30*	1,30*	1,30*	2	0	20	<10	1,30*	<1,00	<1,15	7	b
				100	0	0	0	0						100	0	1						0	0												
2013	4739	Lingette scie	Wipe	10	4	4	4	4	40	40	1,60	1,60	1,60	10	2	3	20	30	1,30*	1,48*	1,39*	2	4	20	40	1,30*	1,60	1,45*	7	b
				100	0	0	0	0			Ne	Ne	Ne	100	0	0						0	0												
2013	4740	Lingette bac de stockage	Wipe	100	25	25	0	10	<100	910	<2,00	2,96	2,96	100	35	42	3500	5000	3,54	3,70	3,62	29	37	2700	3500	3,43	3,54	3,49	7	b
				1000	0	2	0	0						1000	3	3						1	2												
2013	4741	Lingette plan de travail	Wipe	10	0	0	0	0	<10	<10	<1,00	<1,00	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	0	0	<10	<10	<1,00	<1,00	<1,00	7	b
				100	0	0	0	0						100	0	0						0	0												
2013	4742	Lingette plan de travail	Wipe	10	0	0	0	0	<10	<10	<1,00	<1,00	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	0	0	<10	<10	<1,00	<1,00	<1,00	7	b
				100	0	0	0	0						100	0	0						0	0												
2013	4743	Lingette bache de recouvrement	Wipe	10	0	0	0	0	<10	<10	<1,00	<1,00	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	0	0	<10	<10	<1,00	<1,00	<1,00	7	b
				100	0	0	0	0						100	0	0						0	0												
2013	4744	Lingette planche à découper	Wipe	10	16	24	16	24	150	230	2,18	2,36	2,27	10	34	26	330	300	2,52	2,48	2,50	28	17	260	160	2,41	2,20	2,31	7	b
				100	0	1	0	1						100	2	1						1	1												
2013	4745	Lingette trancheuse	Wipe	10	8	2	8	2	80	20	1,90	1,30*	1,60*	10	4	6	40	60	1,60	1,78	1,69	2	6	20	60	1,30*	1,78	1,54*	7	b
				100	0	0	0	0	Ne					100	0	0			Ne	Ne	Ne	0	0				Ne								
2013	4746	Lingette machine conditionnement	Wipe	10	61	34	61	34	570	360	2,76	2,56	2,66	10	74	61	710	720	2,85	2,86	2,85	63	34	590	330	2,77	2,52	2,64	7	b
				100	2	6	2	6						100	4	4						2	2												
2013	4747	Lingette balance	Wipe	10	0	0	0	0	<10	<10	<1,00	<1,00	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	0	0	<10	<10	<1,00	<1,00	<1,00	7	b
				100	0	0	0	0						100	0	0						0	0												
2013	4748	Eau de rinçage bac de stockage	Rinsed water	100	0	0	0	0	<10	<10	<1,00	<1,00	<1,00	100	0	0	<100	<100	<2,00	<2,00	<2,00	0	0	<100	<100	<2,00	<2,00	<2,00	7	a
				1000	0	0	0	0						1000	0	0						0	0												
2013	4749	Eau de rinçage bac de stockage	Rinsed water	100	26	17	26	17	2500	1800	3,40	3,26	3,33	100	52	43	4800	5100	3,68	3,71	3,69	46	30	4200	2900	3,62	3,46	3,54	7	a
				1000	1	3	1	3						1000	1	3						0	2												
2013	**4835**	**Poussières**	**Dusts**	100	95	107	95	107	9100	11000	3,96	4,04	4,00	100	109	119	11000	15000	4,04	4,18	4,11	21	26	2000	2500	3,30	3,40	3,35	7	c
				1000	5	14	5	14						1000	16	15						1	1												
2013	**4836**	**Résidus**	**Dusts**	100	97	82	97	82	9800	8300	3,99	3,92	3,96	100	64	54	6600	6300	3,82	3,80	3,81	107	51	11000	4700	4,04	3,67	3,86	7	c
				1000	11	9	11	9						1000	9	3						11	1												

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POUR PLATE METHOD																																				
ENVIRONMENTAL SAMPLES																																				
Year	Sample	Product (French name)	Product (English name)	Reference method: ISO 21528-2♦											Alternative method: RAPID'*Enterobacteriaceae*																			Category	Type
															Pour plate method 24 h± 2 h at 37°C and storage for 72h at 5°C± 3°C																				
																Manual enumeration							Automated enumeration												
				Dilution	CFU/plate		CFU confirmed		CFU/g		log (CFU/g)			Dilution	CFU/plate		CFU/g		log (CFU/g)			CFU/plate		CFU/g		log (CFU/g)								
					Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean		Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep2	Mean							
2013	4837	Eau laveuse poisson	Process water	1000	>150	>150	>150	>150	>1500000	>1500000	>6,18	>6,18	>6,18	1000	>150	>150	>1500000	>1500000	>6,18	>6,18	>6,18	>150	>150	>1500000	>1500000	>6,18	>6,18	>6,18	7	a						
				10000	>150	>150	>150	>150						10000	>150	>150						>150	>150												
2013	4838	Eau étêteuse	Process water	1000	>150	>150	>150	>150	>1500000	>1500000	>6,18	>6,18	>6,18	1000	>150	>150	>1500000	>1500000	>6,18	>6,18	>6,18	>150	>150	>1500000	>1500000	>6,18	>6,18	>6,18	7	a						
				10000	>150	>150	>150	>150						10000	>150	>150						>150	>150												
2013	4953	Eau de laveuse poisson	Process water	10	10	13	6	5	60	50	1,78	1,70	1,74	10	28	14	280	180	2,45	2,26	2,35	26	10	260	100	2,41	2,00	2,21	7	a						
				100	0	0	0	0			Ne	Ne	Ne	100	3	2						2	1												
2013	4954	Eau étêteuse poisson	Process water	10	12	11	12	9	110	90	2,04	1,95	2,00	10	7	9	70	90	1,85	1,95	1,90	8	7	80	70	1,90	1,85	1,87	7	a						
				100	0	0	0	0				Ne		100	1	0			Ne	Ne	Ne	1	0			Ne	Ne	Ne							
2013	4955	Eau polychiller AB volaille	Process water	1000	50	49	40	30	36000	28000	4,56	4,45	4,50	1000	67	83	67000	98000	4,83	4,99	4,91	58	76	60000	74000	4,78	4,87	4,82	7	a						
				10000	3	3	0	1						10000	7	6						8	5												
2013	4956	Eau polychiller CD volaille	Process water	1000	66	74	0	30	910	33000	2,96*	4,52	4,52	1000	64	78	64000	110000	4,81	5,04	4,92	51	87	52000	97000	4,72	4,99	4,85	7	a						
				10000	5	15	1	6						10000	6	19						6	20												
2013	**5015**	**Lingette poussières industrie laitière**	**Wipe (dusts)**	10	38	29	38	29	440	270	2,64	2,43	2,54	10	46	42	450	480	2,65	2,68	2,67	58	41	550	380	2,74	2,58	2,66	7	c						
				100	10	1	10	1						100	3	2						2	1												
2013	**5016**	**Lingette poussières grille industrie laitière**	**Wipe (dusts)**	100	145	146	145	146	15000	15000	4,18	4,18	4,18	100	54	70	6000	8700	3,78	3,94	3,86	184	157	130000	7000	5,11	3,85	4,48	7	c						
				1000	18	17	18	17						1000	12	9						125	70												
2013	**5017**	**Lingette poussières industrie laitière**	**Wipe (dusts)**	10	79	88	79	88	810	900	2,91	2,95	2,93	10	27	28	280	370	2,45	2,57	2,51	43	31	4000	4500	3,60	3,65	3,63	7	c						
				100	10	11	10	11						100	4	6						40	45												
2013	**5018**	**Eau de process industrie laitière**	**Process water**	100	81	83	81	83	8100	7700	3,91	3,89	3,90	100	57	67	5800	8300	3,76	3,92	3,84	150	97	14000	10000	4,15	4,00	4,07	7	a						
				1000	8	2	8	2						1000	7	8						6	14												
2013	**5019**	**Eau de process industrie laitière**	**Process water**	1000	27	21	27	21	26000	20000	4,41	4,30	4,36	1000	16	16	17000	20000	4,23	4,30	4,27	94	178	87000	160000	4,94	5,20	5,07	7	a						
				10000	2	1	2	1						10000	3	2						2	2												
2017	173	Chiffonnette sortie plumeuse (abattoir volaille)	Wipe (poultry slaughterhouse)	10	8	/	8	/	80	/	1,90	/	1,90	10	5	/	50	/	1,70	/	1,70	5	/	50	/	1,70	/	1,70	7	b						
				100	1		1				Ne			100	0				Ne		Ne	0				Ne									
2017	174	Chiffonnette éviscération (abattoir volaille)	Wipe (poultry slaughterhouse)	10	73	/	58	/	590	/	2,77	/	2,77	10	87	/	900	/	2,95	/	2,95	73	/	760	/	2,88	/	2,88	7	b						
				100	9		7							100	12							10													
2017	175	Chiffonnette après nettoyage et désinfection (abattoir porc)	Wipe after cleaning (pork slaughterhouse)	10	0	/	0	/	<10	/	<1,00	/	<1,00	10	0	/	<10	/	<1,00	/	<1,00	0	/	<10	/	<1,00	/	<1,00	7	b						
				100	0		0							100	0							0													
2017	176	Chiffonnette après nettoyage et désinfection (abattoir porc)	Wipe after cleaning (pork slaughterhouse)	10	0	/	0	/	<10	/	<1,00	/	<1,00	10	0	/	<10	/	<1,00	/	<1,00	0	/	<10	/	<1,00	/	<1,00	7	b						
				100	0		0							100	0							0													
2017	**454**	**Lingette plumeuse (industrie volaille)**	**Wipe (poultry industry)**	1000	89	/	89	/	87000	/	4,94	/	4,94	1000	103	/	100000	/	5,00	/	5,00	75	/	76000	/	4,88	/	4,88	7	b						
				10000	7		7							10000	10							9													

SPREADING METHOD																									
MEAT PRODUCTS																									
Year	Sample N°	Product (French name)	Product (English name)	Reference method: ISO2 1528-2♦											Alternative method: RAPID'*Enterobacteriaceae*									Category	Type
																Spreading method 24 h ± 2h at 37°C									
																Manual enumeration									
				Dilution	CFU/plate		CFU confirmed		CFU/g		log (CFU/g)			Dilution	CFU/plate		CFU/g		log (CFU/g)				
					Rep 1	Rep2	Rep 1	Rep2	Rep 1	Rep2	Rep 1	Rep2	Mean		Rep 1	Rep 2	Rep 1	Rep2	Rep 1	Rep2	Mean		
2013	2954	Sandwich jambon beurre	RTE	10	11	8	11	8	100	80	2,00	1,90	1,95	10	77	36	700	370	2,85	2,57	2,71	1	c
				100	0	1	0	1				Ne	Ne	100	0	5							
2013	3197	Rognons de veau	Veal kidney	1000	26	35	26	35	26000	33000	4,41	4,52	4,47	1000	42	55	41000	55000	4,61	4,74	4,68	1	a
				10000	3	1	3	1					Ne	10000	3	5							
2013	3198	Chair à saucisse	Sausage	10	4	0	4	0	40	<10	1,60	<1,00	<1,30	10	2	3	20	30	1,30*	1,48*	1,39*	1	b
				100	0	0	0	0			Ne		Ne	100	0	0							
2013	3199	Filet de porc	Pork meat	10	8	10	8	10	80	100	1,90	2,00	1,95	10	5	7	50	70	1,70	1,85	1,77	1	a
				100	0	1	0	1			Ne		Ne	100	0	0			Ne	Ne	Ne		
2013	3200	Langue de porc	Pork tongue	10000	95	110	95	110	980000	1100000	5,99	6,04	6,02	10000	84	119	850000	1100000	5,93	6,04	5,99	1	a
				100000	13	10	13	8					Ne	100000	9	7							
2013	3202	Pâté de campagne	Pâté	10	0	0	0	0	<10	<10	<1,00	<1,00	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	1	b
				100	0	0	0	0					Ne	100	0	0							
2013	3203	Epaule	Ham	10	109	134	109	134	1100	1400	3,04	3,15	3,09	10	188	151	1900	1600	3,28	3,20	3,24	1	a
				100	14	16	14	16					Ne	100	23	22							
2013	3590	Poitrine	Ham	10000	>150	>150	>150	>150	11100000	9900000	7,05	7,00	7,02	10000	>150	>150	6100000	6100000	6,79	6,79	6,79	1	b
				100000	111	99	111	99			N'	N'	Ne	100000	61	61			N'	N'			
2013	3591	Chair à saucisse	Sausage	10000	>150	>150	>150	>150	5500000	6400000	6,74	6,81	6,77	10000	>150	>150	5000000	5400000	6,70	6,73	6,72	1	b
				100000	55	64	55	64			N'	N'	Ne	100000	50	54			N'	N'	N'		
2013	3728	Saucisse de Strasbourg	Sausage	100	26	38	26	38	2500	3600	3,40	3,56	3,48	100	45	37	4400	3500	3,64	3,54	3,59	1	b
				1000	2	2	2	2					Ne	1000	3	1							
2013	3831	Lasagne	RTRH (lasagne)	10	2	5	2	5	20	50	1,56	1,70	1,63	10	4	3	40	30	1,60	1,48*	1,54*	1	c
				100	2	0	2	0					Ne	100	0	0			Ne				
2013	3832	Poulet basquaise	RTRH (chicken)	1000	21	26	21	26	21000	25000	4,32	4,40	4,36	1000	51	28	48000	27000	4,68	4,43	4,56	1	c
				10000	2	2	2	2					Ne	10000	2	2							
2013	3985	Filets de dinde aux poivrons	RTRH (turkey)	10000	98	119	98	119	980000	1200000	5,99	6,08	6,04	10000	>150	>150	1500000	2400000	6,18	6,38	6,28	1	c
				100000	10	12	10	12					Ne	100000	15	24			N'	N'			
2013	3991	Filets mignon de porc sous vide	Raw pork meat	10000	>150	>150	>150	>150	1100000	1900000	6,04	6,28	6,16	10000	>150	>150	1100000	2000000	6,04	6,30	6,17	1	a
				100000	11	19	11	19			N'	N'	Ne	100000	11	20			N'	N'	N'		
2013	4351b	Museau de porc cuit	Cooked delicatessen	100	106	113	106	113	10000	11000	4,00	4,04	4,02	100	91	87	9500	8900	3,98	3,95	3,96	1	b
				1000	9	10	9	10					Ne	1000	14	11							
2013	4356	Foie de poulet	Chicken liver	100	85	74	85	74	8500	8200	3,93	3,91	3,92	100	108	110	11000	11000	4,04	4,04	4,04	1	a
				1000	8	16	8	16					Ne	1000	10	9							
2013	4357	Saucisson à l'ail tranché	Cooked delicatessen	1000	22	16	22	16	20000	16000	4,30	4,20	4,25	1000	18	38	18000	40000	4,26	4,60	4,43	1	b
				10000	0	2	0	2					Ne	10000	2	6							

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SPREADING METHOD																								
MEAT PRODUCTS																								
Year	Sample N°	Product (French name)	Product (English name)	Reference method: ISO2 1528-2♦										Alternative method: RAPID'*Enterobacteriaceae*									Category	Type
														Dilution	Spreading method 24 h ± 2h at 37°C									
															Manual enumeration									
				Dilution	CFU/plate		CFU confirmed		CFU/g		log (CFU/g)				CFU/plate		CFU/g		log (CFU/g)					
					Rep 1	Rep2	Rep 1	Rep2	Rep 1	Rep2	Rep 1	Rep2	Mean		Rep 1	Rep 2	Rep 1	Rep2	Rep 1	Rep2	Mean			
2013	4358	Carré baguettes (viande crue)	Raw meat	100000	74	58	74	58	7800000	5700000	6,89	6,76	6,82	100000	75	50	7300000	5000000	6,86	6,70	6,78	1	a
				1000000	12	5	12	5					Ne	1000000	5	5							
2013	4359	Filet de porc cru	Raw pork meat	100	84	80	84	80	8600	8500	3,93	3,93	3,93	100	>150	>150	9000	26000	3,95	4,41	4,18	1	a
				1000	11	13	11	13					Ne	1000	9	26			Ne	N'	N'		
2013	4360	Saucisson à l'ail tranché	Cooked delicatessen	100	34	25	34	25	3400	2400	3,53	3,38	3,46	100	35	55	3300	6800	3,52	3,83	3,68	1	b
				1000	3	1	3	1					Ne	1000	1	7							
2017	**9014**	Filet de poulet cube cuits	RTRH (chicken)	10	32	/	32	/	320	/	2,51	/	2,51	10	34	/	350	/	2,54	/	2,54	1	c
				100	3	0	3	0					Ne	100	4								
2017	**9015**	Hachis parmentier	RTRH (meat and potatoes)	10	75	/	75	/	720	/	2,86	/	2,86	10	92	/	910	/	2,96	/	2,96	1	c
				100	4	0	4	0					Ne	100	8								
2017	**9016**	Grillades de porc	Raw pork meat	1000	17	/	17	/	19000	/	4,28	/	4,28	100	>150	/	16000	/	4,20	/	4,20	1	a
				10000	4	0	4	0					Ne	1000	16								
2017	**9017**	Emincés de volaille kebab	RTRH (chicken)	10	0	/	0	/	<10	/	<1,00	/	<1,00	10	0	/	<10	/	<1,00	/	<1,00	1	c
				100	0	0	0	0					Ne	100	0								
2017	**9018**	Hampes	Raw beef meat	10000	>150	/	>150	/	5000000	/	6,70	/	6,70	10000	>150	/	5300000	/	6,72	/	6,72	1	a
				100000	50	0	50	0					Ne	100000	53								
2017	**184**	**Porc au caramel**	**RTRH (pork)**	10	42	/	42	/	410	/	2,61	/	2,61	10	33	/	360	/	2,56	/	2,56	1	c
				100	3	0	3	0					Ne	100	7								

SPREADING METHOD																								
DAIRY PRODUCTS																								
Year	Sample N°	Product (french name)	Product (english name)	Reference method: ISO2 1528-2♦										Alternative method: RAPID'*Enterobacteriaceae*									Category	Type
														Dilution	Spreading method 24 h ± 2h at 37°C									
															Manual enumeration									
				Dilution	CFU/plate		CFU confirmed		CFU/g		log (CFU/g)				CFU/plate		CFU/g		log (CFU/g)				
					Rep 1	Rep2	Rep 1	Rep2	Rep 1	Rep2	Rep 1	Rep2	Mean		Rep 1	Rep 2	Rep 1	Rep2	Rep 1	Rep2	Mean		
2013	3204	Glace	Ice cream	10	52	47	52	47	540	460	2,73	2,66	2,70	10	33	39	340	360	2,53	2,56	2,54	2	b
				100	7	4	7	4					Ne	100	5	1							
2013	3589	Reblochon	Cheese (Reblochon)	10000	12	15	12	15	140000	150000	5,15	5,18	5,16	10000	25	11	230000	120000	5,36	5,08	5,22	2	a
				100000	3	1	3	1					Ne	100000	0	2							
2013	3727	Yaourt bio vanille	Yogurt	10000	27	20	27	20	250000	190000	5,40	5,28	5,34	1000	88	62	94000	67000	4,97	4,83	4,90	2	a
				100000	1	1	1	1					Ne	10000	15	12							
2013	4189	Yaghourt nature	Yogurt	10	4	0	4	0	40	<10	1,60	<1,00	<1,30	10	1	0	10	<10	1,00*	<1,00	<1,00	2	a
				100	0	0	0	0			Ne		Ne	100	0	0							
2013	4190	Lait ribot	Buttermilk	10	1	0	1	0	10	<10	1,00*	<1,00	<1,00	10	0	5	<10	50	<1,00	1,70	<1,35	2	a
				100	0	0	0	0					Ne	100	0	1				Ne			
2013	4191	Glace pistache	Ice cream	10	1	1	1	1	10	10	1,00*	1,00*	1,00*	10	0	1	<10	10	<1,00	1,00*	<1,00	2	b
				100	0	0	0	0					Ne	100	0	0							
2013	4192	Glace caramel au beurre salé	Ice cream	10	3	3	3	3	30	30	1,48*	1,48*	1,48*	10	1	5	10	50	1,00*	1,70	1,35*	2	b
				100	0	0	0	0					Ne	100	0	0							
2013	**4361**	**Glace à la vanille**	**Vanilla ice-cream**	10	3	2	3	2	30	20	1,48*	1,30*	1,39*	10	1	1	10	10	1,00*	1,00*	1,00*	2	b
				100	0	1	0	1					Ne	100	0	0							
2013	**4364**	**Dessert lacté à la vanille**	**Vanilla dairy dessert**	10	1	1	1	1	10	10	1,00*	1,00*	1,00*	10	3	1	30	10	1,48*	1,00*	1,24*	2	b
				100	0	0	0	0					Ne	100	0	0							
2013	**4366**	**Lait fermenté**	**Fermented milk**	10	97	85	97	85	1100	930	3,04	2,97	3,00	100	30	24	3000	2500	3,48	3,40	3,44	2	a
				100	19	17	19	17					Ne	1000	3	4							
2013	**4367**	**Yaourt nature**	**Yogurt**	1000	19	18	19	18	21000	19000	4,32	4,28	4,30	1000	37	35	39000	37000	4,59	4,57	4,58	2	a
				10000	4	3	4	3					Ne	10000	6	6							
2013	**4368**	**Yaourt fermier**	**Yogurt**	10000	31	27	31	27	320000	250000	5,51	5,40	5,45	10000	31	40	320000	380000	5,51	5,58	5,54	2	a
				100000	4	0	4	0					Ne	100000	4	2							
2013	**4370**	**Lait en poudre écrémé**	**Skimmed milk powder**	10	1	2	1	2	10	20	1,00*	1,30*	1,15*	10	1	3	10	30	1,00*	1,48*	1,24*	2	c
				100	0	0	0	0					Ne	100	0	0							
2013	**4371**	**Poudre de lait infantile avec probiotiques (Bifidobactéries et ferments lactiques)**	**Infant formula with probiotics**	10	9	11	9	11	100	100	2,00	2,00	2,00	10	14	4	140	40	2,15	1,60	1,87	2	c
				100	0	0	0	0					Ne	100	1	1				Ne			
2013	**4372**	**Poudre de lait infantile avec probiotiques (S.thermophilus)**	**Infant formula with probiotics**	10	23	23	23	23	240	220	2,38	2,34	2,36	10	19	18	180	170	2,26	2,23	2,24	2	c
				100	3	1	3	1					Ne	100	1	1							
2013	**4373**	**Panna cotta framboise**	**Dairy dessert (Panna Cotta)**	10	23	22	23	22	260	220	2,41	2,34	2,38	10	29	32	270	310	2,43	2,49	2,46	2	b
				100	5	2	5	2					Ne	100	1	2							

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SPREADING METHOD																										
DAIRY PRODUCTS																										
Year	Sample N°	Product (french name)	Product (english name)	Reference method: ISO2 1528-2♦											Alternative method: RAPID'*Enterobacteriaceae*									Category	Type
															Dilution	Spreading method 24 h ± 2h at 37°C									
																Manual enumeration									
				Dilution	CFU/plate		CFU confirmed		CFU/g		log (CFU/g)				CFU/plate		CFU/g		log (CFU/g)					
					Rep 1	Rep2	Rep 1	Rep2	Rep 1	Rep2	Rep 1	Rep2	Mean		Rep 1	Rep 2	Rep 1	Rep2	Rep 1	Rep2	Mean				
2013	**4374**	**Lait pasteurisé demi-écrémé**	**Half skimmed milk**	10	16	14	16	14	160	140	2,20	2,15	2,18	10	5	18	50	170	1,70	2,23	1,96	2	a
				100	1	1	1	1					Ne	100	1	1			Ne				
2013	**4490**	**Cheese cake**	**Cheese cake**	100	98	98	98	98	9400	10000	3,97	4,00	3,99	100	136	124	14000	12000	4,15	4,08	4,11	2	b
				100	5	16	5	16					Ne	1000	17	11							
2017	**9163**	**Crème glacée à la vanille**	**Vanilla ice cream**	10	48	/	48	/	460	/	2,66	/	2,66	10	27	/	310	/	2,49	/	2,49	2	b
				100	3	0	3	0					Ne	100	7								
2017	**9164**	**Crème glacée au chocolat**	**Chocolate ice cream**	10000	24	/	24	/	250000	/	5,40	/	5,40	10000	41	/	420000	/	5,62	/	5,62	2	b
				100000	3	0	3	0					Ne	100000	5								
2017	**9165**	**Semoule au lait**	**Semolina pudding**	10	7	/	7	/	70	/	1,85	/	1,85	10	4	/	40	/	1,60	/	1,60	2	b
				100	1	0	1	0					Ne	100	0				Ne		Ne		
2017	**9166**	**Panna cotta caramel**	**Dairy dessert (Panna Cotta)**	10	139	/	139	/	1400	/	3,15	/	3,15	10	160	/	1700	/	3,23	/	3,23	2	b
				100	11	0	11	0					Ne	100	29								
2017	**9612**	**Poudre de lait infantile avec probiotiques (6,8.105 cfu/g)**	**Infant formula with probiotics**	10	52	/	52	/	480	/	2,68	/	2,68	10	37	/	390	/	2,59	/	2,59	2	c
				100	1	0	1	0					Ne	100	6								
2017	**9613**	**Poudre de lait infantile avec probiotiques (6,8.105 cfu/g)**	**Infant formula with probiotics**	100	15	/	15	/	1800	/	3,26	/	3,26	100	25	/	2500	/	3,40	/	3,40	2	c
				1000	5	0	5	0					Ne	1000	3								
2017	**9614**	**Poudre de lait infantile 2ième âge**	**Infant formula**	10	63	/	63	/	600	/	2,78	/	2,78	10	31	/	330	/	2,52	/	2,52	2	c
				100	3	0	3	0					Ne	100	5								
2017	**9615**	**Poudre de lait infantile 2ième âge**	**Infant formula**	100	5	/	5	/	500	/	2,70	/	2,70	100	4	/	400	/	2,60	/	2,60	2	c
				1000	1	0	1	0					Ne	1000	0				Ne				

SPREADING METHOD																												
VEGETABLES																												
Year	Sample N°	Product (French name)	Product (English name)	Reference method: ISO2 1528-2♦											Alternative method: RAPID'*Enterobacteriaceae*									Category	Type
																Spreading method 24 h ± 2h at 37°C										
																Manual enumeration										
				Dilution	CFU/plate		CFU confirmed		CFU/g		log (CFU/g)				Dilution	CFU/plate		CFU/g		log (CFU/g)					
					Rep 1	Rep2	Rep 1	Rep2	Rep 1	Rep2	Rep 1	Rep2	Mean			Rep 1	Rep 2	Rep 1	Rep2	Rep 1	Rep2	Mean				
2013	2992	Romarin	Rosemary	20	0	0	0	0	<20	<20	<1,30	<1,30	<2,30		20	0	0	<20	<20	<1,30	<1,30	<1,30		3	b
				200	0	0	0	0					Ne		200	0	0								
2013	2993	Ciboulette deshydratée	Dehydrated chives	5000	119	135	119	135	600000	680000	5,78	5,83	5,81		5000	>150	>150	1200000	1000000	6,08	6,00	6,04		3	b
				50000	14	14	14	14					Ne		50000	23	20								
2013	2994	Piment fort	Hot pepper	100	141	26	141	26	14000	2500	4,15	3,40	3,77		100	32	36	3500	3700	3,54	3,57	3,56		3	b
				1000	18	1	18	1					Ne		1000	7	5								
2013	2996	Carottes râpées	Grated carrots	10000	>150	>150	>150	>150	8900000	9600000	6,95	6,98	6,97		10000	>150	>150	>15000000	10000000	>7,18	7,00	7,00		3	c
				100000	89	96	89	96			N'	N'	Ne		100000	>150	102								
2013	2997	Assiette croquante	Mix vegetables	10000	>150	>150	>150	>150	6200000	5400000	6,79	6,73	6,76		10000	>150	>150	5400000	5100000	6,73	6,71	6,72		3	c
				100000	62	54	62	54				N'	Ne		100000	54	51								
2013	2998	Crudités (chou blanc, carottes, celeri branche)	Mix vegetables	1000	>150	>150	>150	>150	>1500000	>1500000	>6,18	>6,18	>6,18		10000	>150	>150	>1500000	>1500000	>6,18	>6,18	>6,18		3	c
				10000	>150	>150	>150	>150					Ne												
2013	3167	Carottes râpées	Grated carrots	10000	136	103	136	103	1400000	1100000	6,15	6,04	6,09		10000	/	61	1700000	590000	6,23	5,77	6,00		3	c
				100000	17	17	17	17					Ne		100000	17	4								
2013	3168	Crudités mélangées	Mix vegetables	10000	>150	>150	/	/	1900000	2900000	6,28	6,46	6,37		10000	64	19	590000	350000	5,77	5,54	5,66		3	c
				100000	19	29	19	29			N'	N'	Ne		100000	1	20								
2013	3169	Assiette croquante	Mix vegetables	1000	>150	>150	/	/	>1500000	>150000	>6,18	>6,18	>6,18		1000	>150	>150	>1500000	>1500000	>6,18	>6,18	>6,18		3	c
				10000	>150	>150	/	/					Ne		10000	>150	>150								
2013	3170	Pousses de soja	Beansprouts	100000	>150	>150	/	/	79000000	92000000	7,90	7,96	7,93		100000	>150	>150	88000000	77000000	7,94	7,89	7,92		3	b
				1000000	79	92	79	92			N'	N'	Ne		1000000	88	77								
2013	3172	Courgettes en rondelles surgelées	Zucchini	10	107	95	107	95	1000	960	3,00	2,98	2,99		10	99	115	950	1200	2,98	3,08	3,03		3	b
				100	7	10	7	10					Ne		100	5	20								
2013	3201	Poudre d'amande	Almond powder	10	17	29	17	29	240	280	2,38	2,45	2,41		10	16	25	160	240	2,20	2,38	2,29		3	b
				100	9	2	9	2					Ne		100	1	1								
2013	3726	Semoule	Semolina	10	90	63	90	63	910	640	2,96	2,81	2,88		10	27	43	350	660	2,54	2,82	2,68		3	c
				100	10	7	10	7					Ne		100	11	30								
2013	3829	Salade d'été	Salad	10	1	0	1	0	10	<10	1,00*	<1,00	<1,00		10	3	3	30	30	1,48*	1,48*	1,48*		3	c
				100	0	0	0	0					Ne		100	0	0								
2013	3830	Celeri moutarde	RTE (vegetables)	10	2	2	2	2	20	20	1,30*	1,30*	1,30*		10	4	6	40	60	1,60	1,78	1,69		3	c
				100	0	1	0	1					Ne		100	0	0			Ne	Ne	Ne			
2013	3835	Mangue en tranche	Mango slice	10	38	33	38	33	400	330	2,60	2,52	2,56		10	52	66	530	700	2,72	2,85	2,78		3	c
				100	6	3	6	3					Ne		100	6	11								

♦ Analyses performed according to the COFRAC accreditation

SPREADING METHOD																										
VEGETABLES																										
Year	Sample N°	Product (French name)	Product (English name)	Reference method: ISO2 1528-2♦											Alternative method: RAPID'*Enterobacteriaceae*									Category	Type
																Spreading method 24 h ± 2h at 37°C										
																Manual enumeration										
				Dilution	CFU/plate		CFU confirmed		CFU/g		log (CFU/g)			Dilution	CFU/plate		CFU/g		log (CFU/g)				
					Rep 1	Rep2	Rep 1	Rep2	Rep 1	Rep2	Rep 1	Rep2	Mean		Rep 1	Rep 2	Rep 1	Rep2	Rep 1	Rep2	Mean		
2013	3836	Courgettes en rondelles	Zucchini	10	8	7	8	7	80	70	1,90	1,85	1,87	10	6	13	60	120	1,78	2,08	1,93	3	b
				100	0	0	0	0			Ne	Ne	Ne	100	0	0			Ne				
2013	3987	Persil	Parsley	1000	25	25	25	25	25000	26000	4,40	4,41	4,41	1000	25	36	25000	37000	4,40	4,57	4,48	3	b
				10000	2	4	2	4					Ne	10000	3	5							
2013	3988	Ciboulette	Chive	10	9	9	9	9	90	90	1,95	1,95	1,95	10	8	11	80	120	1,90	2,08	1,99	3	b
				100	0	0	0	0			Ne	Ne	Ne	100	3	2	Ne						
2013	3989	Persil	Parsley	100	26	23	26	23	2600	2200	3,41	3,34	3,38	100	42	31	4700	3500	3,67	3,54	3,61	3	b
				1000	3	1	3	1					Ne	1000	10	7							
2013	3990	Persil plat	Parsley	1000	5	17	5	17	5000	15000	3,70	4,18	3,94	1000	14	27	14000	27000	4,15	4,43	4,29	3	b
				10000	1	0	1	0					Ne	10000	1	3							
2013	4352	Ciboulette	Chive	10	62	61	62	61	610	580	2,79	2,76	2,77	10	109	94	1100	990	3,04	3,00	3,02	3	b
				100	5	3	5	3					Ne	100	17	15							
2013	4355	Persil plat	Parsley	100	>150	>150	>150	>150	29000	44000	4,46	4,64	4,55	100	>150	>150	50000	14000	4,70	4,15	4,42	3	b
				1000	29	44	29	44			N'	N'	Ne	1000	50	14			N'	N'	N'		
2017	**9019**	Echalotte	Shallot	10	NC	/	NC	/	<100	/	<2,00	/	<2,00	10	>150	/	<100	/	<2,00	/	<2,00	3	a
				100	0	0	0	0					Ne	100	0								
2017	**9020**	Echalotte	Shallot	10	NC	/	NC	/	<10	/	<1,00	/	<1,00	10	>150	/	<100	/	<2,00	/	<2,00	3	a
				100	0	0	0	0					Ne	100	0								
2017	**9170**	**Macédoine**	**RTE (Macedoine)**	100	23	/	23	/	2300	/	3,36	/	3,36	100	21	/	2200	/	3,34	/	3,34	3	c
				1000	2	0	2	0					Ne	1000	3								
2017	**9171**	**Coleslaw**	**RTE (Coleslaw)**	1000	23	/	23	/	21000	/	4,32	/	4,32	1000	45	/	45000	/	4,65	/	4,65	3	c
				10000	0	0	0	0					Ne	10000	5								
2017	**305**	**Mangue fraiche**	**Mango**	10	86	/	86	/	940	/	2,97	/	2,97	10	120	/	1300	/	3,11	/	3,11	3	a
				100	17	0	17	0					Ne	100	19								
2017	**306**	**Kaki**	**Khaki**	1000	16	/	16	/	15000	/	4,18	/	4,18	100	111	/	11000	/	4,04	/	4,04	3	a
				10000	1	0	1	0					Ne	1000	11								
2017	**307**	**Haricots plats**	**Flat beans**	10	>150	/	>150	/	>15000	/	>4,18	/	>4,18	10	>150	/	>15000	/	>4,18	/	>4,18	3	a
				100	>150	0	>150	0					Ne	100	>150								
2017	**308**	**Poivrons rouges**	**Red peppers**	100	77	/	77	/	8100	/	3,91	/	3,91	100	92	/	8500	/	3,93	/	3,93	3	a
				1000	12	0	12	0					Ne	1000	2								
2017	**309**	**Epinards frais**	**Fresh spinach**	1000	80	/	80	/	77000	/	4,89	/	4,89	1000	73	/	69000	/	4,84	/	4,84	3	a
				10000	5	0	5	0					Ne	10000	3								
2017	**451**	**Filets de maquereau fumés au poivre**	**Smoked fish fillets**	100	82	/	82	/	8100	/	3,91	/	3,91	100	142	/	14000	/	4,15	/	4,15	3	b
				1000	7	0	7	0						1000	8								
2017	**539**	**Coule d'œuf entier pasteurisé**	**Pasteurized liquid whole egg**	10	107	/	107	/	1000	/	3,00	/	3,00	10	95	/	910	/	2,96	/	2,96	3	a
				100	8	0	8	0						100	5								

SPREADING METHOD																												
FISHERY PRODUCTS																												
Year	Sample N°	Product (French name)	Product (English name)	Reference method: ISO2 1528-2♦											Alternative method: RAPID'*Enterobacteriaceae*									Category	Type
															Dilution	Spreading method 24 h ± 2h at 37°C									
																Manual enumeration									
				Dilution	CFU/plate		CFU confirmed		CFU/g		log (CFU/g)				CFU/plate		CFU/g		log (CFU/g)					
					Rep 1	Rep2	Rep 1	Rep2	Rep 1	Rep2	Rep 1	Rep2	Mean		Rep 1	Rep 2	Rep 1	Rep2	Rep 1	Rep2	Mean				
2013	2955	Dos de cabillaud	Raw fish	1000	35	27	0	0	<1000	<1000	<3,00	<3,00	<3,00	1000	43	21	39000	21000	4,59	4,32	4,46	4	a
				10000	1	0	0	0					Ne	10000	0	2							
2013	2956	Filet de julienne	Raw fish	10	24	25	24	25	230	250	2,36	2,40	2,38	10	57	93	630	900	2,80	2,95	2,88	4	a
				100	1	2	1	2					Ne	100	12	6							
2013	2957	Filet de sabre	Raw fish	10	114	>150	0	/	700	<100	2,85	<2,00	<2,43	10	>150	>150	>15000	>15000	>4,18	>4,18	>4,18	4	a
				100	17	62	7	0						100	>150	>150							
2013	2999	Encornets farcis	Stuffed squid	100	30	38	30	38	3300	3600	3,52	3,56	3,54	100	39	55	3900	5400	3,59	3,73	3,66	4	c
				1000	6	2	6	2					Ne	1000	4	4							
2013	3000	Saumon marinés	Marinated salmon	10	76	103	76	103	750	970	2,88	2,99	2,93	100	23	12	2200	1200	3,34	3,08	3,21	4	b
				100	6	4	6	4					Ne	1000	1	/							
2013	3171	Filet de merlan	Fish fillet	100	28	31	17	6	1700	600	3,23	2,78	3,00	100	68	47	6200	4300	3,79	3,63	3,71	4	a
				1000	2	5	2	0					Ne	1000	0	0							
2013	3592	Tartare de saumon	Raw salmon	10000	>150	>150	>150	>150	>15000000	>15000000	>7,18	>7,18	>7,18	10000	>150	>150	>15000000	>15000000	>7,18	>7,18	>7,18	4	b
				100000	>150	>150	>150	>150					Ne	100000	>150	>150							
2013	3833	Encornet à l'américaine	RTRH (fish)	1000	27	26	27	26	27000	27000	4,43	4,43	4,43	1000	66	68	65000	67000	4,81	4,83	4,82	4	c
				10000	3	4	3	4					Ne	10000	6	6							
2013	3834	Paella royale	RTRH (paella)	1000	28	17	28	17	28000	21000	4,45	4,32	4,38	1000	57	47	53000	56000	4,72	4,75	4,74	4	c
				10000	3	6	3	6					Ne	10000	1	15							
2013	3986	Salade de thon crudités	RTE (tune vegetables)	1000	61	72	61	72	65000	75000	4,81	4,88	4,84	1000	92	84	88000	85000	4,94	4,93	4,94	4	c
				10000	10	11	10	11					Ne	10000	5	9							
2013	4188	Truite fumée	Smoked trout	10000	6	3	6	3	60000	30000	4,78	4,43*	4,61	10000	6	7	60000	70000	4,78	4,85	4,81	4	b
				100000	1	0	1	0			Ne		Ne	100000	0	1			Ne	Ne	Ne		
2013	4193	Thon sauce blanche	RTRH (tuna)	10	139	158	139	158	1400	1600	3,15	3,20	3,18	10	129	115	1400	1300	3,15	3,11	3,13	4	c
				100	16	14	16	14					Ne	100	20	25							
2013	4194	Saumon aux légumes	RTRH (salmon vegetables)	10000	79	82	79	66	770000	750000	5,89	5,88	5,88	10000	88	131	880000	1300000	5,94	6,11	6,03	4	c
				100000	6	16	6	16					Ne	100000	9	12							
2013	4195	Poisson blanc en sauce avec légumes	RTRH (fish vegetables)	10	18	17	18	17	170	170	2,23	2,23	2,23	10	28	18	290	170	2,46	2,23	2,35	4	c
				100	1	2	1	2					Ne	100	4	1							
2013	**4362**	**Filets de cabillaud**	**Fish fillets**	1000	66	91	66	91	65000	92000	4,81	4,96	4,89	1000	117	112	120000	110000	5,08	5,04	5,06	4	a
				10000	5	10	5	10					Ne	10000	9	8							
2013	**4363**	**Saumon fumé**	**Smoked salmon**	10	49	39	49	39	520	390	2,72	2,59	2,65	100	12	13	1400	1200	3,15	3,08	3,11	4	b
				100	8	4	8	4					Ne	1000	3	0							
2013	**4365**	**Terrine de saumon**	**Salmon terrine**	10	159	115	159	115	1500	1200	3,18	3,08	3,13	100	25	12	2500	1200	3,40	3,08	3,24	4	c
				100	8	14	8	14					Ne	1000	3	1							
2013	**4369**	**Filets de colin**	**Hake fillets**	100	127	110	127	110	13000	10000	4,11	4,00	4,06	100	126	171	13000	18000	4,11	4,26	4,18	4	a
				1000	15	5	15	5					Ne	1000	14	24							

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SPREADING METHOD																												
FISHERY PRODUCTS																												
Year	Sample N°	Product (French name)	Product (English name)	Reference method: ISO2 1528-2♦											Alternative method: RAPID'*Enterobacteriaceae*										Category	Type
															Dilution	Spreading method 24 h ± 2h at 37°C										
																Manual enumeration										
				Dilution	CFU/plate		CFU confirmed		CFU/g		log (CFU/g)					CFU/plate		CFU/g		log (CFU/g)					
					Rep 1	Rep2	Rep 1	Rep2	Rep 1	Rep2	Rep 1	Rep2	Mean			Rep 1	Rep 2	Rep 1	Rep2	Rep 1	Rep2	Mean				
2017	**177**	Poisson cru Sébaste	Raw fish	100	33	/	26	/	2400	/	3,38	/	3,38	100	62	/	5900	/	3,77	/	3,77	4	a
				1000	4	0	0	0					Ne	1000	3										
2017	**178**	Pavé de saumon cru	Raw salmon	100	35	/	35	/	3400	/	3,53	/	3,53	100	63	/	6500	/	3,81	/	3,81	4	a
				1000	2	0	2	0					Ne	1000	9										
2017	**179**	Filet de merlan	Raw fish	100	53	/	32	/	3000	/	3,48	/	3,48	100	150	/	14000	/	4,15	/	4,15	4	a
				1000	3	0	1	0					Ne	1000	5										
2017	**180**	Harengs fumés	Smoked fish	10	0	/	0	/	<10	/	<1,00	/	<1,00	10	0	/	<10	/	<1,00	/	<1,00	4	b
				100	0	0	0	0					Ne	100	0										
2017	**181**	Truite fumée	Smoked trout	10	0	/	0	/	<10	/	<1,00	/	<1,00	10	0	/	<10	/	<1,00	/	<1,00	4	b
				100	0	0	0	0					Ne	100	0										
2017	**182**	Filets de maquereau marinés au poivre	Marinated fish	10	0	/	0	/	<10	/	<1,00	/	<1,00	10	0	/	<10	/	<1,00	/	<1,00	4	b
				100	0	0	0	0					Ne	100	0										
2017	**183**	Saumon fumé	Smoked salmon	10	0	/	0	/	<10	/	<1,00	/	<1,00	10	0	/	<10	/	<1,00	/	<1,00	4	b
				100	0	0	0	0					Ne	100	0										
2017	**452**	**Filets de harengs fumés**	**Smoked fish fillets**	1000	82	/	82	/	85000	/	4,93	/	4,93	1000	96	/	100000	/	5,00	/	5,00	4	b
				10000	11	0	11	0						10000	14										
2017	**453**	**Mini tranches de truite fumée**	**Smoked trout**	10000	102	/	102	/	960000	/	5,98	/	5,98	10000	94	/	960000	/	5,98	/	5,98	4	b
				100000	4	0	4	0						100000	12										
2017	**454**	**Lingette plumeuse (industrie volaille)**	**Wipe (poultry industry)**	1000	89	/	89	/	87000	/	4,94	/	4,94	1000	143	/	140000	/	5,15	/	5,15	4	b
				10000	7	0	7	0						10000	14										

SPREADING METHOD																										
EGG PRODUCTS																										
Year	Sample N°	Product (French name)	Product (English name)	Reference method: ISO2 1528-2◆											Alternative method: RAPID'*Enterobacteriaceae*									Category	Type
															Dilution	Spreading method 24 h ± 2h at 37°C									
																Manual enumeration									
				Dilution	CFU/plate		CFU confirmed		CFU/g		log (CFU/g)					CFU/plate		CFU/g		log (CFU/g)				
					Rep 1	Rep2	Rep 1	Rep2	Rep 1	Rep2	Rep 1	Rep2	Mean			Rep 1	Rep 2	Rep 1	Rep2	Rep 1	Rep2	Mean		
2013	3723	Omelette	Omelet	1000	0	0	0	0	<1000	<1000	<3,00	<3,00	<3,00	1000	1	0	1000	<1000	3,00*	<3,00	<3,00	5	c
				10000	0	0	0	0					Ne	10000	0	0							
2013	3724	Omelette	Omelet	1000	0	0	0	0	<1000	<1000	<3,00	<3,00	<3,00	1000	0	0	<1000	<1000	<3,00	<3,00	<3,00	5	c
				10000	0	0	0	0					Ne	10000	0	0							
2013	3725	Omelette	Omelet	1000	0	0	0	0	<1000	<1000	<3,00	<3,00	<3,00	1000	0	0	<1000	<1000	<3,00	<3,00	<3,00	5	c
				10000	0	0	0	0					Ne	10000	0	0							
2013	4353	Œufs durs	Hard boiled eggs	1000	4	2	4	2	4000	2000	3,60	3,26*	3,43*	1000	3	6	3000	6000	3,00*	3,78	3,39*	5	c
				10000	0	0	0	0			Ne		Ne	10000	1	1				Ne			
2013	4354	Œufs durs	Hard boiled eggs	100000	96	84	96	84	9000000	8800000	6,95	6,94	6,95	100000	40	72	4500000	7500000	6,65	6,88	6,76	5	c
				1000000	3	13	3	13					Ne	1000000	10	10							
2017	**9616**	**Blanc d'œuf en poudre**	**White egg powder**	10	0	/	0	/	<10	/	<1,00	/	<1,00	10	3	/	30	/	1,48*	/	1,48*	5	b
				100	0	0	0	0					Ne	100	0								
2017	**9617**	**Blanc d'œuf en poudre**	**White egg powder**	100	1	/	1	/	100	/	2,00*	/	2,00*	100	1	/	100	2,00*	1,96	/	1,96	5	b
				1000	0	0	0	0					Ne	1000	0								
2017	**9618**	**Jaune d'œuf en poudre**	**Yolk egg powder**	10	0	/	0	/	<10	/	<1,00	/	<1,00	10	0	/	<10	/	<1,00	/	<1,00	5	b
				100	0	0	0	0					Ne	100	0								
2017	**9619**	**Jaune d'œuf en poudre**	**Yolk egg powder**	10000	0	/	0	/	<10000	/	<4,00	/	<4,00	10000	1	/	10000	/	4,00*	/	4,00*	5	b
				100000	0	0	0	0					Ne	100000	0								
2017	**9620**	**Œuf entier en poudre**	**Whole egg powder**	10	13	/	13	/	120	/	2,08	/	2,08	10	9	/	90	/	1,95	/	1,95	5	b
				100	0	0	0	0					Ne	100	3				Ne				
2017	**9621**	**Œuf entier en poudre**	**Whole egg powder**	1000	0	/	0	/	<1000	/	<3,00	/	<3,00	100	1	/	100	/	2,00*	/	2,00*	5	b
				10000	0	0	0	0					Ne	10000	0								
2017	**185**	**Tortilla nature**	**RTRH (tortilla)**	10	65	/	65	/	680	/	2,83	/	2,83	10	50	/	560	/	2,75	/	2,75	5	c
				100	10	0	10	0					Ne	100	11								
2017	**186**	**Tortilla nature**	**RTRH (tortilla)**	100	28	/	28	/	2800	/	3,45	/	3,45	100	47	/	4500	/	3,65	/	3,65	5	c
				1000	3	0	3	0					Ne	1000	3								
2017	**187**	**Flan patissier**	**RTE (egg-based dessert)**	100	57	/	57	/	5800	/	3,76	/	3,76	100	70	/	7200	/	3,86	/	3,86	5	c
				1000	7	0	7	0					Ne	1000	9								
2017	**188**	**Tarte aux fromages**	**RTRH (cheese and egg)**	10	30	/	30	/	320	/	2,51	/	2,51	10	18	/	200	/	2,30	/	2,30	5	c
				100	5	0	5	0					Ne	100	4								
2017	**300**	**Œuf entier liquide pasteurisé**	**Pasteurized liquid whole egg**	100	76	/	76	/	7500	/	3,88	/	3,88	100	57	/	5800	/	3,76	/	3,76	5	a
				1000	6	0	6	0					Ne	1000	7								
2017	**301**	**Jaune d'œuf liquide pasteurisé**	**Pasteurized yolk liquid egg**	10000	11	/	11	/	110000	/	5,04	/	5,04	1000	122	/	130000	/	5,11	/	5,11	5	a
				100000	1	0	1	0					Ne	10000	25								
2017	**302**	**Jaune d'œuf liquide pasteurisé**	**Pasteurized yolk liquid egg**	100	5	/	5	/	500	/	2,70	/	2,70	100	9	/	900	/	2,95	/	2,95	5	a
				1000	0	0	0	0					Ne	1000	0				Ne		Ne		
2017	**303**	**Œuf entier liquide pasteurisé**	**Pasteurized whole liquid egg**	10000	9	/	9	/	90000	/	4,95	/	4,95	10000	6	/	60000	/	4,78	/	4,78	5	a
				100000	0	0	0	0					Ne	100000	0				NE		Ne		

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SPREADING METHOD																												
EGG PRODUCTS																												
Year	Sample N°	Product (French name)	Product (English name)	Reference method: ISO2 1528-2◆											Alternative method: RAPID'*Enterobacteriaceae*									Category	Type
															Dilution	Spreading method 24 h ± 2h at 37°C									
																Manual enumeration									
				Dilution	CFU/plate		CFU confirmed		CFU/g		log (CFU/g)				CFU/plate		CFU/g		log (CFU/g)					
					Rep 1	Rep2	Rep 1	Rep2	Rep 1	Rep2	Rep 1	Rep2	Mean		Rep 1	Rep 2	Rep 1	Rep2	Rep 1	Rep2	Mean				
2017	**304**	**Blanc d'œuf liquide pasteurisé**	**Pasteurized white liquid egg**	1000	0	/	0	/	<1000	/	<3,00	/	<3,00	1000	0	/	<1000	/	<3,00	/	<3,00	5	a
				10000	0	0	0	0					Ne	10000	0								
2017	**460**	**Poudre d'œuf entier**	**Whole egg powder**	10	54	/	54	/	500	/	2,70	/	2,70	10	54	/	530	/	2,72	/	2,72	5	b
				100	1	0	1	0						100	4								
2017	**461**	**Poudre d'œuf entier**	**Whole egg powder**	1000	0	/	0	/	<1000	/	<3,00	/	<3,00	1000	1	/	1000	/	3,00*	/	3,00*	5	b
				10000	0	0	0	0						10000	0								
2017	**462**	**Poudre de jaune d'œuf**	**Yolk egg powder**	1000	54	/	54	/	54000	/	4,73	/	4,73	1000	52	/	53000	/	4,72	/	4,72	5	b
				10000	5	0	5	0						10000	6								
2017	**538**	**Courgette crue**	**Raw zucchini**	100	72	/	72	/	7600	/	3,88	/	3,88	10	>150	/	4800	/	3,68	/	3,68	5	a
				1000	12	0	12	0						100	48				N'				
2017	**542**	**Chiffonnette sol (industrie laitière)**	**Wipe (dairy industry)**	1000	33	/	33	/	33000	/	4,52	/	4,52	1000	33	/	32000	/	4,51	/	4,51	5	b
				10000	3		3							10000	2								
2017	**543**	**Poudre de jaune d'œuf**	**Yolk egg powder**	10	0	/	0	/	<10	/	<1,00	/	<1,00	10	0	/	<10	/	<1,00	/	<1,00	5	b
				100	0	0	0	0						100	0								
2017	**544**	**Poudre d'œuf entier**	**Whole egg powder**	100	4	/	4	/	400	/	2,60	/	2,60	100	4	/	400	/	2,60*	/	2,60*	5	b
				1000	0	0	0	0						1000	0								
2017	**706**	**Poudre d'oeuf entier pasteurisé**	**Whole egg powder**	10	17	/	17	/	180	/	2,26	/	2,26	10	27	/	260	/	2,41	/	2,41	5	b
				100	3	0	3	0						100	1								
2017	**707**	**Poudre de jaune d'œuf entier pasteurisé**	**Yolk egg powder**	100	11	/	11	/	1200	/	3,08	/	3,08	100	17	/	1800	/	3,26	/	3,26	5	b
				1000	2	0	2	0						1000	3								

SPREADING METHOD																								
FEED																								
Year	Sample N°	Product (French name)	Product (English name)	Reference method: ISO2 1528-2♦										Alternative method: RAPID'*Enterobacteriaceae*									Category	Type
														Dilution	Spreading method 24 h ± 2h at 37°C									
															Manual enumeration									
				Dilution	CFU/plate		CFU confirmed		CFU/g		log (CFU/g)				CFU/plate		CFU/g		log (CFU/g)				
					Rep 1	Rep2	Rep 1	Rep2	Rep 1	Rep2	Rep 1	Rep2	Mean		Rep 1	Rep 2	Rep 1	Rep2	Rep 1	Rep2	Mean		
2013	2995	Viande crue pour animaux	Raw meat for animals	10000	45	44	45	44	450000	440000	5,65	5,64	5,65	10000	>150	88	700000	820000	5,85	5,91	5,88	6	a
				100000	5	4	5	4					Ne	100000	7	2							
2013	3001	Aliments pour canard	Feed for ducks	100	61	72	61	72	5800	7100	3,76	3,85	3,81	100	84	69	8500	7800	3,93	3,89	3,91	6	c
				1000	3	7	3	6					Ne	1000	10	17							
2013	3002	Aliments pour oiseaux	Feed for birds	1000	35	33	35	33	37000	34000	4,57	4,53	4,55	1000	56	31	55000	31000	4,74	4,49	4,62	6	c
				10000	6	4	6	4					Ne	10000	4	3							
2013	3593	Poudre d'alimentation animale	Dried feed product	100	104	102	104	102	10000	9700	4,00	3,99	3,99	100	96	84	9500	8700	3,98	3,94	3,96	6	c
				1000	7	5	7	5					Ne	1000	8	12							
2013	3594	Poudre d'alimentation animale	Dried feed product	10000	14	9	14	9	130000	90000	5,11	4,95	5,03	10000	26	15	250000	160000	5,40	5,20	5,30	6	c
				100000	0	0	0	0					Ne	100000	1	3							
2013	3595	Poudre d'alimentation animale	Dried feed product	1000	17	25	17	25	19000	24000	4,28	4,38	4,33	1000	38	31	37000	32000	4,57	4,51	4,54	6	c
				10000	4	1	4	1					Ne	10000	3	4							
2013	3596	Poudre d'alimentation animale	Dried feed product	10	101	99	101	99	1000	990	3,00	3,00	3,00	100	15	15	1600	1500	3,20	3,18	3,19	6	c
				100	14	10	14	10					Ne	1000	3	1							
2013	4585	Aliment poules pondeuses	Laying hens	100	123	97	123	97	12000	9500	4,08	3,98	4,03	100	75	89	7800	9200	3,89	3,96	3,93	6	c
				1000	8	7	8	7					Ne	1000	11	12							
2013	4586	Aliment volailles	Laying hens	1000	67	76	67	76	68000	78000	4,83	4,89	4,86	1000	75	95	78000	95000	4,89	4,98	4,93	6	c
				10000	8	10	8	10					Ne	10000	11	10							
2013	4587	Aliment volailles	Laying hens	1000	48	45	48	45	53000	52000	4,72	4,72	4,72	1000	47	58	50000	56000	4,70	4,75	4,72	6	c
				10000	10	12	10	12					Ne	10000	8	4							
2013	4654	Viande crue pour animaux	Raw meat for animals	100	>150	>150	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	100	>150	>150	50000	>150000	4,70	>5,18	>4,94	6	a
				1000	>150	>150	>150	>150					Ne	1000	50	>150	N'		N'				
2013	4655	Viande crue pour animaux	Raw meat for animals	1000	63	57	63	57	64000	57000	4,81	4,76	4,78	1000	>150	>150	1180000	830000	6,07	5,92	6,00	6	a
				10000	7	6	7	6					Ne	10000	118	83			N'	N'			
2013	4656	Viande crue pour animaux	Raw meat for animals	1000	6	7	6	7	6000	7000	3,78	3,85	3,81	1000	11	34	13000	32000	4,11	4,51	4,31	6	a
				10000	0	0	0	0			Ne	Ne	Ne	10000	3	1							
2013	**4832**	**Pâté pour chat au thon crevettes**	**Pâté for cats**	10	0	0	0	0	<10	<10	<1,00	<1,00	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	6	b
				100	0	0	0	0					Ne	100	0	0							
2013	**4833**	**Pâté pour chat veau poulet**	**Pâté for cats**	100	34	38	34	38	3400	3500	3,53	3,54	3,54	10	166	128	1800	1500	3,26	3,18	3,22	6	b
				1000	3	1	3	1					Ne	100	37	37							
2013	**4834**	**Pâté pour chien bœuf dinde**	**Pâté for dogs**	100	98	94	98	94	9800	9000	3,99	3,95	3,97	100	91	86	8700	8700	3,94	3,94	3,94	6	b
				1000	10	5	10	5					Ne	1000	5	10							
2017	**9167**	**Terrine pour chat truite**	**Cat terrine (trout)**	10	31	/	31	/	290	/	2,46	/	2,46	10	30	/	300	/	2,48	/	2,48	6	b
				100	1	0	1	0					Ne	100	3								
2017	**9168**	**Terrine pour chat volaille**	**Cat terrine (poultry)**	10	89	/	89	/	860	/	2,93	/	2,93	10	93	/	920	/	2,96	/	2,96	6	b
				100	6	0	6	0					Ne	100	8								

♦ Analyses performed according to the COFRAC accreditation

SPREADING METHOD																						Category	Type
FEED																							
Year	Sample N°	Product (French name)	Product (English name)	Reference method: ISO2 1528-2♦										Alternative method: RAPID'*Enterobacteriaceae*									
														Dilution	Spreading method 24 h ± 2h at 37°C								
															Manual enumeration								
				Dilution	CFU/plate		CFU confirmed		CFU/g		log (CFU/g)				CFU/plate		CFU/g		log (CFU/g)				
					Rep 1	Rep2	Rep 1	Rep2	Rep 1	Rep2	Rep 1	Rep2	Mean		Rep 1	Rep 2	Rep 1	Rep2	Rep 1	Rep2	Mean		
2017	**9169**	**Terrine pour chat truite**	**Cat terrine (trout)**	1000	107	/	107	/	100000	/	5,00	/	5,00	1000	100	/	110000	/	5,04	/	5,04	6	b
				10000	4	0	4	0					Ne	10000	22							6	
2017	**9213**	Viande bovine fraiche pour animaux	Raw meat for animals	100	75	/	75	/	7300	/	3,86	/	3,86	100	100	/	12000	/	4,08	/	4,08	6	a
				1000	5	0	5	0					Ne	1000	31								
2017	**9214**	Viande bovine fraiche pour animaux	Raw meat for animals	100	93	/	93	/	9500	/	3,98	/	3,98	1000	>150	/	10000	/	4,00*	/	4,00*	6	a
				1000	11	0	11	0					Ne	10000	1								
2017	**9215**	Viande bovine fraiche pour animaux	Raw meat for animals	10000	58	/	58	/	580000	/	5,76	/	5,76	10000	73	/	780000	/	5,89	/	5,89	6	a
				100000	6	0	6	0					Ne	100000	13								

SPREADING METHOD

ENVIRONMENTAL SAMPLES

Year	Sample N°	Product (French name)	Product (English name)	Reference method: ISO2 1528-2◆										Alternative method: RAPID'*Enterobacteriaceae*								Category	Type
															Spreading method 24 h ± 2h at 37°C								
															Manual enumeration								
				Dilution	CFU/plate		CFU confirmed		CFU/g		log (CFU/g)			Dilution	CFU/plate		CFU/g		log (CFU/g)				
					Rep 1	Rep2	Rep 1	Rep2	Rep 1	Rep2	Rep 1	Rep2	Mean		Rep 1	Rep 2	Rep 1	Rep2	Rep 1	Rep2	Mean		
2013	2958	Eau de rinçage cutter	Rinsed water	1000 10000	>150 24	>150 19	>150 24	>150 19	240000	190000	5,38 N'	5,28 N'	5,33 Ne	1000 10000	138 14	102 18	140000	110000	5,15	5,04	5,09	7	a
2013	4653	Résidus	Dusts	1000 10000	131 12	>150 15	131 12	>150 15	130000	150000	5,11	5,18	5,15 Ne	1000 10000	>150 28	>150 42	280000	420000	5,45 N'	5,62 N'	5,54 N'	7	c
2013	4738	Lingette planche à découper	Wipe	10 100	3 0	2 0	3 0	2 0	30	20	1,43*	1,26*	1,35* Ne	10 100	4 0	3 0	40	30	1,60 Ne	1,48*	1,54*	7	b
2013	4739	Lingette scie	Wipe	10 100	4 0	4 0	4 0	4 0	40	40	1,60 Ne	1,60 Ne	1,60 Ne	10 100	8 1	14 0	80	130	1,90 Ne	2,11	2,01	7	b
2013	4740	Lingette bac de stockage	Wipe	100 1000	25 0	25 2	0 0	10 0	<100	910	<2,00	2,96	2,96 Ne	100 1000	19 1	23 3	1800	2900	3,26	3,46	3,36	7	b
2013	4741	Lingette plan de travail	Wipe	10 100	0 0	0 0	0 0	0 0	<10	<10	<1,00	<1,00	<1,00 Ne	10 100	0 0	0 0	<10	<10	<1,00	<1,00	<1,00	7	b
2013	4742	Lingette plan de travail	Wipe	10 100	0 0	0 0	0 0	0 0	<10	<10	<1,00	<1,00	<1,00 Ne	10 100	0 0	0 0	<10	<10	<1,00	<1,00	<1,00	7	b
2013	4743	Lingette bache de recouvrement	Wipe	10 100	0 0	0 0	0 0	0 0	<10	<10	<1,00	<1,00	<1,00 Ne	10 100	0 0	0 0	<10	<10	<1,00	<1,00	<1,00	7	b
2013	4744	Lingette planche à découper	Wipe	10 100	16 0	24 1	16 0	24 1	150	230	2,18	2,36	2,27 Ne	10 100	29 2	20 4	280	220	2,45	2,34	2,39	7	b
2013	4745	Lingette trancheuse	Wipe	10 100	8 0	2 0	8 0	2 0	80	20	1,90 Ne	1,30*	1,60* Ne	10 100	3 2	2 1	30	20	1,48*	1,30*	1,39*	7	b
2013	4746	Lingette machine conditionnement	Wipe	10 100	61 2	34 6	61 2	34 6	570	360	2,76	2,56	2,66 Ne	10 100	61 7	54 5	600	540	2,78	2,73	2,76	7	b
2013	4747	Lingette balance	Wipe	10 100	0 0	0 0	0 0	0 0	<10	<10	<1,00	<1,00	<1,00 Ne	10 100	0 0	0 0	<10	<10	<1,00	<1,00	<1,00	7	b
2013	4748	Eau de rinçage bac de stockage	Rinsed water	100 1000	0 0	0 0	0 0	0 0	<10	<10	<1,00	<1,00	<1,00 Ne	100 1000	0 0	0 0	<100	<100	<2,00	<2,00	<2,00	7	a
2013	4749	Eau de rinçage bac de stockage	Rinsed water	100 1000	26 1	17 3	26 1	17 3	2500	1800	3,40	3,26	3,33 Ne	100 1000	39 2	21 2	3700	2500	3,57	3,40	3,48	7	a
2013	**4835**	**Poussières**	**Dusts**	100 1000	95 5	107 14	95 5	107 14	9100	11000	3,96	4,04	4,00 Ne	100 1000	107 9	136 16	11000	14000	4,04	4,15	4,09	7	c
2013	**4836**	**Résidus**	**Dusts**	100 1000	97 11	82 9	97 11	82 9	9800	8300	3,99	3,92	3,96 Ne	100 1000	>150 94	>150 53	94000	53000	4,97 N'	4,72 N'	4,85	7	c
2013	4837	Eau laveuse poisson	Process water	1000 10000	>150 >150	>150 >150	>150 >150	>150 >150	>1500000	>1500000	>6,18	>6,18	>6,18 Ne	1000 10000	>150 70	>150 >150	700000	>1500000	5,85	>6,18	>6,02	7	a
2013	4838	Eau étêteuse	Process water	1000 10000	>150 >150	>150 >150	>150 >150	>150 >150	>1500000	>1500000	>6,18	>6,18	>6,18 Ne	1000 10000	>150 >150	>150 >150	>1500000	>1500000	>6,18	>6,18	>6,18	7	a

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◆ Analyses performed according to the COFRAC accreditation

SPREADING METHOD																										
ENVIRONMENTAL SAMPLES																										
Year	Sample N°	Product (French name)	Product (English name)	Reference method: ISO2 1528-2♦											Alternative method: RAPID'*Enterobacteriaceae*									Category	Type
															Dilution	Spreading method 24 h ± 2h at 37°C									
																Manual enumeration									
				Dilution	CFU/plate		CFU confirmed		CFU/g		log (CFU/g)					CFU/plate		CFU/g		log (CFU/g)				
					Rep 1	Rep2	Rep 1	Rep2	Rep 1	Rep2	Rep 1	Rep2	Mean		Rep 1	Rep 2	Rep 1	Rep2	Rep 1	Rep2	Mean		
2013	4953	Eau de laveuse poisson	Process water	10	10	13	6	5	60	50	1,78	1,70	1,74	10	2	5	20	50	1,30*	1,70	1,50*	7	a
				100	0	0	0	0			Ne	Ne	Ne	100	0	1				Ne			
2013	4954	Eau étêteuse poisson	Process water	10	12	11	12	9	110	90	2,04	1,95	2,00	10	34	17	330	160	2,52	2,20	2,36	7	a
				100	0	0	0	0				Ne	Ne	100	2	0							
2013	4955	Eau polychiller AB volaille	Process water	1000	50	49	40	30	36000	28000	4,56	4,45	4,50	1000	55	68	54000	71000	4,73	4,85	4,79	7	a
				10000	3	3	0	1					Ne	10000	4	10							
2013	4956	Eau polychiller CD volaille	Process water	1000	66	74	0	30	910	33000	2,96*	4,52	4,52	1000	52	64	54000	67000	4,73	4,83	4,78	7	a
				10000	5	15	1	6					Ne	10000	7	10							
2013	**5015**	**Lingette poussières industrie laitière**	**Wipe (dusts)**	10	38	29	38	29	440	270	2,64	2,43	2,54	10	51	31	500	300	2,70	2,48	2,59	7	c
				100	10	1	10	1					Ne	100	4	2							
2013	**5016**	**Lingette poussières grille industrie laitière**	**Wipe (dusts)**	100	145	146	145	146	15000	15000	4,18	4,18	4,18	100	139	142	14000	15000	4,15	4,18	4,16	7	c
				1000	18	17	18	17					Ne	1000	18	18							
2013	**5017**	**Lingette poussières industrie laitière**	**Wipe (dusts)**	10	79	88	79	88	810	900	2,91	2,95	2,93	10	58	51	680	630	2,83	2,80	2,82	7	c
				100	10	11	10	11					Ne	100	17	18							
2013	**5018**	**Eau de process industrie laitière**	**Process water**	100	81	83	81	83	8100	7700	3,91	3,89	3,90	100	79	92	7500	8800	3,88	3,94	3,91	7	a
				1000	8	2	8	2					Ne	1000	3	5							
2013	**5019**	**Eau de process industrie laitière**	**Process water**	1000	27	21	27	21	26000	20000	4,41	4,30	4,36	1000	34	20	32000	20000	4,51	4,30	4,40	7	a
				10000	2	1	2	1					Ne	10000	1	2							
2017	**173**	Chiffonnette sortie plumeuse (abattoir volaille)	Wipe (poultry slaughterhouse)	10	8	/	8	/	80	/	1,90	/	1,90	10	0	/	<10	/	<1,00	/	<1,00	7	b
				100	1	0	1	0					Ne	100	0								
2017	**174**	Chiffonnette eviscération (abattoir volaille)	Wipe (poultry slaughterhouse)	10	73	/	58	/	590	/	2,77	/	2,77	100	11	/	1200	/	3,08	/	3,08	7	b
				100	9	0	7	0					Ne	1000	2								
2017	**175**	Chiffonnette après nettoyage et désinfection (abattoir porc)	Wipe after cleaning (pork slaughterhouse)	10	0	/	0	/	<10	/	<1,00	/	<1,00	10	0	/	<10	/	<1,00	/	<1,00	7	b
				100	0	0	0	0					Ne	100	0								
2017	**176**	Chiffonnette après nettoyage et désinfection (abattoir porc)	Wipe after cleaning (pork slaughterhouse)	10	0	/	0	/	<10	/	<1,00	/	<1,00	10	0	/	<10	/	<1,00	/	<1,00	7	b
				100	0	0	0	0					Ne	100	1								
2017	**459**	**Poudre de blanc d'œuf**	**White egg powder**	10	0	/	0	/	<10	/	<1,00	/	<1,00	10	0	/	<10	/	<1,00	/	<1,00	7	b
				100	0	0	0	0						100	0								

Appendix 5 - Samples which were not used in the calculations

Year of analysis	Sample N°	Product (English name)	**Reference method : ISO 21528-2♦**	**Alternative method : RAPID'*Enterobacteriaceae* Pour plate - Manual 24h**	Category	Type
2013	3198	Sausage	<1,30	<1,15	1	b
2013	3202	Pâté	<1,00	<1,00	1	b
2017	9017	RTRH (chicken)	<1,00	<1,00	1	c
2013	3831	RTRH (lasagne)	1,63	<1,30	1	c
2013	4189	Yogurt	<1,30	1,15*	2	a
2013	4190	Buttermilk	<1,00	1,15*	2	a
2013	4191	Ice cream	1,00*	1,00*	2	b
2013	4192	Ice cream	1,48*	1,85	2	b
2013	2992	Rosemary	<2,30	<2,30	3	b
2013	**4361**	**Vanilla ice-cream**	1,39*	1,00*	2	b
2013	**4364**	**Vanilla dairy dessert**	1,00*	1,00*	2	b
2017	**9165**	**Semolina pudding**	1,85	1,00*	2	b
2013	**4370**	**Skimmed milk powder**	1,15*	1,15*	2	c
2017	**9615**	**Infant formula**	2,70	2,30*	2	c
2017	9019	Shallot	<2,00	2,85	3	a
2017	9020	Shallot	<1,00	<1,00	3	a
2017	**307**	**Flat beans**	>4,18	>4,18	3	a
2013	2998	Mix vegetables	>6,18	>6,18	3	c
2013	3169	Mix vegetables	>6,18	>6,18	3	c
2013	3829	Salad	<1,00	1,50*	3	c
2013	3830	RTE (vegetables)	1,30*	1,39*	3	c
2013	2955	Raw fish	<3,00	4,49	4	a
2013	2957	Raw fish	<2,43	3,16	4	a
2013	3592	Raw salmon	>7,18	>7,18	4	b
2013	4188	Smoked trout	4,61*	4,70	4	b
2017	180	Smoked fish	<1,00	1,00	4	b
2017	181	Smoked trout	<1,00	1,00	4	b
2017	182	Marinated fish	<1,00	<1,00	4	b
2017	183	Smoked salmon	<1,00	<1,00	4	b
2017	**302**	**Pasteurized yolk liquid egg**	2,70	2,30*	5	a
2017	**303**	**Pasteurized whole liquid egg**	4,95	<4,00	5	a
2017	**304**	**Pasteurized white liquid egg**	<3,00	<3,00	5	a
2017	**9616**	**White egg powder**	<1,00	1,00*	5	b
2017	**9617**	**White egg powder**	2,00*	2,30*	5	b
2017	**9618**	**Yolk egg powder**	<1,00	1,00*	5	b
2017	**9619**	**Yolk egg powder**	<4,00	3,96*	5	b
2017	**9621**	**Whole egg powder**	<3,00	<3,00	5	b
2017	**459**	**White egg powder**	<1,00	<1,00	5	b
2017	**461**	**Whole egg powder**	<3,00	3,00*	5	b
2017	**543**	**Yolk egg powder**	<1,00	<1,00	5	b
2017	**544**	**Whole egg powder**	2,60	2,30*	5	b
2013	3723	Omelet	<3,00	<3,00	5	c
2013	3724	Omelet	<3,00	<3,00	5	c
2013	3725	Omelet	<3,00	<3,00	5	c
2013	4353	Hard boiled eggs	3,43*	3,78	5	c
2013	4654	Raw meat for animals	>5,18	>5,18	6	a
2013	**4832**	**Pâté for cats**	<1,00	<1,00	6	b
2013	4748	Rinsed water	<1,00	<2,00	7	a

♦ Analyses performed according to the COFRAC accreditation

Year of analysis	Sample N°	Product (English name)	**Reference method : ISO 21528-2♦**	**Alternative method : RAPID'*Enterobacteriaceae* Pour plate - Manual 24h**	Category	Type
2013	4837	Process water	>6,18	>6,18	7	a
2013	4838	Process water	>6,18	>6,18	7	a
2013	4738	Wipe	1,35*	1,30*	7	b
2013	4741	Wipe	<1,00	<1,00	7	b
2013	4742	Wipe	<1,00	<1,00	7	b
2013	4743	Wipe	<1,00	<1,00	7	b
2013	4745	Wipe	1,60*	1,70	7	b
2013	4747	Wipe	<1,00	<1,00	7	b
2017	175	Wipe after cleaning (pork slaughterhouse)	<1,00	<1,00	7	b
2017	176	Wipe after cleaning (pork slaughterhouse)	<1,00	<1,00	7	b
2013	4739	Wipe	1,60	1,39*	7	b

Year of analysis	Sample N°	Product (English name)	**Reference method : ISO 21528-2♦**	**Alternative method : RAPID'*Enterobacteriaceae* Pour plate - Automated 24h**	Category	Type
2013	3198	Sausage	<1,30	<1,00	1	b
2013	3202	Pâté	<1,00	<1,00	1	b
2017	9017	RTRH (chicken)	<1,00	<1,00	1	c
2013	3831	RTRH (lasagne)	1,63	<1,35	1	c
2013	4189	Yogurt	<1,30	1,15*	2	a
2013	4190	Buttermilk	<1,00	<1,15	2	a
2013	4191	Ice cream	1,00*	<1,00	2	b
2013	4192	Ice cream	1,48*	1,81	2	b
2013	**4361**	**Vanilla ice-cream**	1,39*	<1,00	2	b
2013	**4364**	**Vanilla dairy dessert**	1,00*	1,00*	2	b
2017	**9165**	**Semolina pudding**	1,85	1,00*	2	b
2013	**4370**	**Skimmed milk powder**	1,15*	1,52*	2	c
2017	**9615**	**Infant formula**	2,70	2,30*	2	c
2017	9019	Shallot	<2,00	<1,00	3	a
2017	9020	Shallot	<1,00	<1,00	3	a
2017	**307**	**Flat beans**	>4,18	2,99	3	a
2013	3169	Mix vegetables	>6,18	>6,18	3	c
2013	3829	Salad	<1,00	<1,35	3	c
2013	3830	RTE (vegetables)	1,30*	1,45*	3	c
2013	3592	Raw salmon	>7,18	7,04	4	b
2013	4188	Smoked trout	4,61*	4,45	4	b
2017	180	Smoked fish	<1,00	<1,00	4	b
2017	181	Smoked trout	<1,00	1,30*	4	b
2017	182	Marinated fish	<1,00	<1,00	4	b
2017	183	Smoked salmon	<1,00	<1,00	4	b
2017	**304**	**Pasteurized white liquid egg**	<3,00	<3,00	5	a
2017	**302**	**Pasteurized yolk liquid egg**	2,70	2,00*	5	a
2017	**303**	**Pasteurized whole liquid egg**	4,95	<4,00	5	a
2017	**9616**	**White egg powder**	<1,00	1,30*	5	b
2017	**9617**	**White egg powder**	2,00*	1,00*	5	b

♦ Analyses performed according to the COFRAC accreditation

Year of analysis	Sample N°	Product (English name)	**Reference method : ISO 21528-2♦**	**Alternative method : RAPID'*Enterobacteriaceae* Pour plate - Automated 24h**	Category	Type
2017	**9618**	**Yolk egg powder**	<1,00	1,00*	5	b
2017	**9619**	**Yolk egg powder**	<4,00	3,00*	5	b
2017	**9621**	**Whole egg powder**	<3,00	<3,00	5	b
2017	**459**	**White egg powder**	<1,00	<1,00	5	b
2017	**461**	**Whole egg powder**	<3,00	3,00*	5	b
2017	**543**	**Yolk egg powder**	<1,00	<1,00	5	b
2017	**544**	**Whole egg powder**	2,60	2,30*	5	b
2013	3723	Omelet	<3,00	<3,00	5	c
2013	3724	Omelet	<3,00	<3,00	5	c
2013	3725	Omelet	<3,00	<3,00	5	c
2013	4353	Hard boiled eggs	3,43*	3,70	5	c
2013	4654	Raw meat for animals	>5,18	5,11	6	a
2013	**4832**	**Pâté for cats**	<1,00	<1,00	6	b
2013	4748	Rinsed water	<1,00	<2,00	7	a
2013	4837	Process water	>6,18	>6,18	7	a
2013	4838	Process water	>6,18	>6,18	7	a
2013	4738	Wipe	1,35*	1,15*	7	b
2013	4741	Wipe	<1,00	<1,00	7	b
2013	4742	Wipe	<1,00	<1,00	7	b
2013	4743	Wipe	<1,00	<1,00	7	b
2013	4745	Wipe	1,60*	1,52*	7	b
2013	4747	Wipe	<1,00	<1,00	7	b
2017	175	Wipe after cleaning (pork slaughterhouse)	<1,00	<1,00	7	b
2017	176	Wipe after cleaning (pork slaughterhouse)	<1,00	<1,00	7	b
2013	4739	Wipe	1,60	1,45*	7	b

Year of analysis	Sample N°	Product (English name)	**Reference method : ISO 21528-2♦**	**Alternative method : RAPID'*Enterobacteriaceae* Pour plate - Manual 72h**	Category	Type
2013	3198	Sausage	<1,30	<1,30	1	b
2013	3202	Pâté	<1,00	<1,00	1	b
2013	4360	Cooked delicatessen	3,46	>5,18	1	b
2017	9017	RTRH (chicken)	<1,00	<1,00	1	c
2013	3831	RTRH (lasagne)	1,63	<1,30	1	c
2013	4189	Yogurt	<1,30	1,15*	2	a
2013	4190	Buttermilk	<1,00	1,24*	2	a
2013	4191	Ice cream	1,00*	1,00*	2	b
2013	4192	Ice cream	1,48*	1,58*	2	b
2013	**4361**	**Vanilla ice-cream**	1,39*	<1,00	2	b
2013	**4364**	**Vanilla dairy dessert**	1,00*	1,00*	2	b
2017	**9165**	**Semolina pudding**	1,85	1,00*	2	b
2013	**4370**	**Skimmed milk powder**	1,15*	1,15*	2	c
2017	**9615**	**Infant formula**	2,70	2,30*	2	c
2017	9019	Shallot	<2,00	4,04	3	a
2017	9020	Shallot	<1,00	<2,00	3	a
2017	**307**	**Flat beans**	>4,18	>4,18	3	a
2013	2992	Rosemary	<2,30	<2,30	3	b
2013	2998	Mix vegetables	>6,18	>6,18	3	c
2013	3169	Mix vegetables	>6,18	>6,18	3	c
2013	3829	Salad	<1,00	1,59*	3	c
2013	3830	RTE (vegetables)	1,30*	1,30*	3	c
2013	2955	Raw fish	<3,00	4,55	4	a
2013	2957	Raw fish	<2,43	3,24	4	a
2013	3592	Raw salmon	>7,18	>7,18	4	b
2013	4188	Smoked trout	4,61*	4,59	4	b
2017	180	Smoked fish	<1,00	<1,00	4	b
2017	181	Smoked trout	<1,00	1,30*	4	b
2017	182	Marinated fish	<1,00	<1,00	4	b
2017	183	Smoked salmon	<1,00	<1,00	4	b
2017	**304**	**Pasteurized white liquid egg**	<3,00	<3,00	5	a
2017	**302**	**Pasteurized yolk liquid egg**	2,70	2,48*	5	a
2017	**303**	**Pasteurized whole liquid egg**	4,95	4,30*	5	a
2017	**9616**	**White egg powder**	<1,00	1,30*	5	b
2017	**9617**	**White egg powder**	2,00*	2,26*	5	b
2017	**9618**	**Yolk egg powder**	<1,00	1,00*	5	b
2017	**9619**	**Yolk egg powder**	<4,00	4,30*	5	b
2017	**9621**	**Whole egg powder**	<3,00	<3,00	5	b
2017	**459**	**White egg powder**	<1,00	<1,00	5	b
2017	**461**	**Whole egg powder**	<3,00	3,00*	5	b
2017	**543**	**Yolk egg powder**	<1,00	<1,00	5	b
2017	**544**	**Whole egg powder**	2,60	2,30*	5	b
2013	3723	Omelet	<3,00	<3,00	5	c
2013	3724	Omelet	<3,00	<3,00	5	c
2013	3725	Omelet	<3,00	<3,00	5	c
2013	4353	Hard boiled eggs	3,43*	3,59*	5	c
2013	4654	Raw meat for animals	>5,18	>5,18	6	a
2013	**4832**	**Pâté for cats**	<1,00	<1,01	6	b
2013	4748	Rinsed water	<1,00	<2,00	7	a
2013	4837	Process water	>6,18	>6,18	7	a

♦ Analyses performed according to the COFRAC accreditation

Year of analysis	Sample N°	Product (English name)	**Reference method : ISO 21528-2♦**	**Alternative method : RAPID'*Enterobacteriaceae* Pour plate - Manual 72h**	Category	Type
2013	4838	Process water	>6,18	>6,18	7	a
2013	4738	Wipe	1,35*	1,30*	7	b
2013	4741	Wipe	<1,00	<1,00	7	b
2013	4742	Wipe	<1,00	<1,00	7	b
2013	4743	Wipe	<1,00	<1,00	7	b
2013	4745	Wipe	1,60*	1,69	7	b
2013	4747	Wipe	<1,00	<1,00	7	b
2017	175	Wipe after cleaning (pork slaughterhouse)	<1,00	<1,00	7	b
2017	176	Wipe after cleaning (pork slaughterhouse)	<1,00	<1,00	7	b
2013	4739	Wipe	1,60	1,39*	7	b

Year of analysis	Sample N°	Product (English name)	**Reference method : ISO 21528-2♦**	**Alternative method : RAPID'*Enterobacteriaceae* Pour plate - Automated 72h**	Category	Type
2013	3198	Sausage	<1,30	<1,30	1	b
2013	3202	Pâté	<1,00	<1,00	1	b
2013	4360	Cooked delicatessen	3,46	>5,18	1	b
2017	9017	RTRH (chicken)	<1,00	<1,00	1	c
2013	3831	RTRH (lasagne)	1,63	<1,30	1	c
2013	4189	Yogurt	<1,30	1,15*	2	a
2013	4190	Buttermilk	<1,00	<1,30	2	a
2013	4191	Ice cream	1,00*	1,15*	2	b
2013	4192	Ice cream	1,48*	1,65	2	b
2013	**4361**	**Vanilla ice-cream**	1,39*	<1,00	2	b
2013	**4364**	**Vanilla dairy dessert**	1,00*	1,00*	2	b
2017	**9165**	**Semolina pudding**	1,85	1,00*	2	b
2013	**4370**	**Skimmed milk powder**	1,15*	1,35*	2	c
2017	**9615**	**Infant formula**	2,70	2,30*	2	c
2017	9019	Shallot	<2,00	4,18	3	a
2017	9020	Shallot	<1,00	3,20	3	a
2017	**307**	**Flat beans**	>4,18	>4,18	3	a
2013	3169	Mix vegetables	>6,18	>6,18	3	c
2013	3829	Salad	<1,00	<1,35	3	c
2013	3830	RTE (vegetables)	1,30*	1,15*	3	c
2013	3592	Raw salmon	>7,18	>7,17	4	b
2013	4188	Smoked trout	4,61*	4,45	4	b
2017	180	Smoked fish	<1,00	<1,00	4	b
2017	181	Smoked trout	<1,00	1,30*	4	b
2017	182	Marinated fish	<1,00	<1,00	4	b
2017	183	Smoked salmon	<1,00	<1,00	4	b
2017	**304**	**Pasteurized white liquid egg**	<3,00	<3,00	5	a
2017	**302**	**Pasteurized yolk liquid egg**	2,70	2,44*	5	a
2017	**303**	**Pasteurized whole liquid egg**	4,95	4,26*	5	a
2017	**9616**	**White egg powder**	<1,00	1,30*	5	b
2017	**9617**	**White egg powder**	2,00*	2,30*	5	b

♦ Analyses performed according to the COFRAC accreditation

Year of analysis	Sample N°	Product (English name)	**Reference method : ISO 21528-2♦**	**Alternative method : RAPID'*Enterobacteriaceae* Pour plate - Automated 72h**	Category	Type
2017	**9618**	**Yolk egg powder**	<1,00	1,00*	5	b
2017	**9619**	**Yolk egg powder**	<4,00	4,30*	5	b
2017	**9621**	**Whole egg powder**	<3,00	<3,00	5	b
2017	**459**	**White egg powder**	<1,00	<1,00	5	b
2017	**461**	**Whole egg powder**	<3,00	3,00*	5	b
2017	**543**	**Yolk egg powder**	<1,00	<1,00	5	b
2017	**544**	**Whole egg powder**	2,60	2,30*	5	b
2013	3723	Omelet	<3,00	<3,00	5	c
2013	3724	Omelet	<3,00	<3,00	5	c
2013	3725	Omelet	<3,00	<3,00	5	c
2013	4353	Hard boiled eggs	3,43*	3,50*	5	c
2013	4654	Raw meat for animals	>5,18	>5,18	6	a
2013	**4832**	**Pâté for cats**	<1,00	<1,00	6	b
2013	4748	Rinsed water	<1,00	<2,00	7	a
2013	4837	Process water	>6,18	>6,18	7	a
2013	4838	Process water	>6,18	>6,18	7	a
2013	4738	Wipe	1,35*	<1,15	7	b
2013	4741	Wipe	<1,00	<1,00	7	b
2013	4742	Wipe	<1,00	<1,00	7	b
2013	4743	Wipe	<1,00	<1,00	7	b
2013	4745	Wipe	1,60*	1,54*	7	b
2013	4747	Wipe	<1,00	<1,00	7	b
2017	175	Wipe after cleaning (pork slaughterhouse)	<1,00	<1,00	7	b
2017	176	Wipe after cleaning (pork slaughterhouse)	<1,00	<1,00	7	b
2013	4739	Wipe	1,60	1,45*	7	b

Year of analysis	Sample N°	Product (English name)	**Reference method : ISO 21528-2♦**	**Alternative method : RAPID'*Enterobacteriaceae* Spreading - Manual 24h**	Category	Type
2013	3198	Sausage	<1,30	1,39*	1	b
2013	3202	Pâté	<1,00	<1,00	1	b
2017	**9017**	RTRH (chicken)	<1,00	<1,00	1	c
2013	3831	RTRH (lasagne)	1,63	1,54*	1	c
2013	4189	Yogurt	<1,30	<1,00	2	a
2013	4190	Buttermilk	<1,00	<1,35	2	a
2013	4191	Ice cream	1,00*	<1,00	2	b
2013	4192	Ice cream	1,48*	1,35*	2	b
2013	**4361**	**Vanilla ice-cream**	1,39*	1,00*	2	b
2013	**4364**	**Vanilla dairy dessert**	1,00*	1,24*	2	b
2013	**4370**	**Skimmed milk powder**	1,15*	1,24*	2	c
2017	**9019**	Shallot	<2,00	<2,00	3	a
2017	**9020**	Shallot	<1,00	<2,00	3	a
2017	**307**	**Flat beans**	>4,18	>4,18	3	a
2013	2992	Rosemary	<2,30	<1,30	3	b
2013	2998	Mix vegetables	>6,18	>6,18	3	c

♦ Analyses performed according to the COFRAC accreditation

Year of analysis	Sample N°	Product (English name)	**Reference method : ISO 21528-2♦**	**Alternative method : RAPID'*Enterobacteriaceae* Spreading - Manual 24h**	Category	Type
2013	3169	Mix vegetables	>6,18	>6,18	3	c
2013	3829	Salad	<1,00	1,48*	3	c
2013	3830	RTE (vegetables)	1,30*	1,69	3	c
2013	2955	Raw fish	<3,00	4,46	4	a
2013	2957	Raw fish	<2,43	>4,18	4	a
2013	3592	Raw salmon	>7,18	>7,18	4	b
2017	**180**	Smoked fish	<1,00	<1,00	4	b
2017	**181**	Smoked trout	<1,00	<1,00	4	b
2017	**182**	Marinated fish	<1,00	<1,00	4	b
2017	**183**	Smoked salmon	<1,00	<1,00	4	b
2017	**304**	**Pasteurized white liquid egg**	<3,00	<3,00	5	a
2017	**9616**	**White egg powder**	<1,00	1,48*	5	b
2017	**9617**	**White egg powder**	2,00*	1,96	5	b
2017	**9618**	**Yolk egg powder**	<1,00	<1,00	5	b
2017	**9619**	**Yolk egg powder**	<4,00	4,00*	5	b
2017	**9621**	**Whole egg powder**	<3,00	2,00*	5	b
2017	**461**	**Whole egg powder**	<3,00	3,00*	5	b
2017	**543**	**Yolk egg powder**	<1,00	<1,00	5	b
2017	**544**	**Whole egg powder**	2,60	2,60*	5	b
2013	3723	Omelet	<3,00	<3,00	5	c
2013	3724	Omelet	<3,00	<3,00	5	c
2013	3725	Omelet	<3,00	<3,00	5	c
2013	4353	Hard boiled eggs	3,43*	3,39*	5	c
2013	4654	Raw meat for animals	>5,18	>4,94	6	a
2017	**9214**	Raw meat for animals	3,98	4,00*	6	a
2013	**4832**	**Pâté for cats**	<1,00	<1,00	6	b
2013	4748	Rinsed water	<1,00	<2,00	7	a
2013	4837	Process water	>6,18	>6,02	7	a
2013	4838	Process water	>6,18	>6,18	7	a
2013	4953	Process water	1,74	1,50*	7	a
2013	4738	Wipe	1,35*	1,54*	7	b
2013	4741	Wipe	<1,00	<1,00	7	b
2013	4742	Wipe	<1,00	<1,00	7	b
2013	4743	Wipe	<1,00	<1,00	7	b
2013	4745	Wipe	1,60*	1,39*	7	b
2013	4747	Wipe	<1,00	<1,00	7	b
2017	**175**	Wipe after cleaning (pork slaughterhouse)	<1,00	<1,00	7	b
2017	**176**	Wipe after cleaning (pork slaughterhouse)	<1,00	<1,00	7	b
2017	**459**	**White egg powder**	<1,00	<1,00	7	b
2017	**173**	Wipe (poultry slaughterhouse)	1,90	<1,00	7	b

Appendix 6 - Relative trueness study: summarized results and calculations

Category	Type	N°sample	Pour Plate-Manual-24h									
			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	3197	4,47	4,61	4,54	0,14			#N/A		#N/A	
	a	3199	1,95	1,90	1,93	-0,05			#N/A		#N/A	
	a	3200	6,02	5,97	5,99	-0,05			#N/A		#N/A	
	a	3203	3,09	3,10	3,10	0,00			#N/A		#N/A	
	a	3991	6,16	6,15	6,15	-0,02			#N/A		#N/A	
	a	4356	3,92	3,98	3,95	0,06			#N/A		#N/A	
	a	4358	6,82	6,80	6,81	-0,02			#N/A		#N/A	
	a	4359	3,93	3,99	3,96	0,06			#N/A		#N/A	
	a	9016	4,28	4,04	4,16	-0,24			#N/A		#N/A	
	a	9018	6,70	6,71	6,70	0,01			#N/A		#N/A	
	b	3198	0,30		#N/A			0,15	#N/A		0,23	-0,15
	b	3202	0,00		#N/A			0,00	#N/A		0,00	
	b	3590	7,02	7,10	7,06	0,08			#N/A		#N/A	
	b	3591	6,77	6,77	6,77	0,00			#N/A		#N/A	
	b	3728	3,48	3,46	3,47	-0,02			#N/A		#N/A	
	b	4351b	4,02	4,10	4,06	0,08			#N/A		#N/A	
	b	4357	4,25	4,36	4,31	0,11			#N/A		#N/A	
	b	4360	3,46	3,23	3,34	-0,23			#N/A		#N/A	
	c	2954	1,95	1,99	1,97	0,04			#N/A		#N/A	
	c	3831	1,63		#N/A			0,30	#N/A		0,97	-1,33
	c	3832	4,36	4,34	4,35	-0,02			#N/A		#N/A	
	c	3985	6,04	6,02	6,03	-0,01			#N/A		#N/A	
	c	9014	2,51	2,46	2,48	-0,04			#N/A		#N/A	
	c	9015	2,86	2,90	2,88	0,04			#N/A		#N/A	
	c	9017	0,00		#N/A			0,00	#N/A		0,00	0,00
	c	**184**	2,61	2,48	2,54	-0,14			#N/A		#N/A	
Average category 1						**-0,01**						
Standard deviation of differences category 1						**0,09**						
2	a	3589	5,16	5,24	5,20	0,08			#N/A		#N/A	
	a	3727	5,34	5,53	5,44	0,20			#N/A		#N/A	
	a	4189	0,30		#N/A			1,15	#N/A		0,73	0,85
	a	4190	0,00		#N/A			1,15	#N/A		0,58	1,15
	a	**4366**	3,00	3,13	3,07	0,13			#N/A		#N/A	
	a	**4367**	4,30	4,30	4,30	0,00			#N/A		#N/A	
	a	**4368**	5,45	5,52	5,48	0,07			#N/A		#N/A	
	a	**4374**	2,18	2,22	2,20	0,04			#N/A		#N/A	
	b	3204	2,70	2,64	2,67	-0,06			#N/A		#N/A	
	b	4191	1,00		#N/A		1,00		1,00	0,00	#N/A	
	b	4192	1,48		#N/A		1,85		1,66	0,37	#N/A	
	b	**4361**	1,39		#N/A		1,00		1,20	-0,39	#N/A	
	b	**4364**	1,00		#N/A		1,00		1,00	0,00	#N/A	
	b	**4373**	2,38	2,33	2,35	-0,05			#N/A		#N/A	
	b	**4490**	3,99	3,96	3,97	-0,03			#N/A		#N/A	
	b	**9163**	2,66	2,46	2,56	-0,20			#N/A		#N/A	
	b	**9164**	5,40	5,53	5,46	0,13			#N/A		#N/A	
	b	**9165**	1,85		#N/A		1,00		1,42	-0,85	#N/A	
	b	**9166**	3,15	3,04	3,09	-0,10			#N/A		#N/A	
	c	**4370**	1,15		#N/A		1,15		1,15	0,00	#N/A	
	c	**4371**	2,00	1,87	1,94	-0,13			#N/A		#N/A	
	c	**4372**	2,36	2,33	2,35	-0,03			#N/A		#N/A	
	c	**9612**	2,68	2,67	2,68	-0,01			#N/A		#N/A	
	c	**9613**	3,26	3,34	3,30	0,09			#N/A		#N/A	
	c	**9614**	2,78	2,74	2,76	-0,04			#N/A		#N/A	
	c	**9615**	2,70		#N/A		2,30		2,50	-0,40	#N/A	
Average category 2						**0,00**						
Standard deviation of differences category 2						**0,10**						
3	a	9019	1,00		#N/A			2,85	#N/A		1,92	1,85
	a	9020	0,00		#N/A			0,00	#N/A		0,00	0,00
	a	**305**	2,97	3,00	2,99	0,03			#N/A		#N/A	
	a	**306**	4,18	4,20	4,19	0,03			#N/A		#N/A	
	a	**307**	5,18		#N/A			5,18	#N/A		5,18	0,00
	a	**308**	3,91	3,82	3,86	-0,09			#N/A		#N/A	
	a	**309**	4,89	4,97	4,93	0,08			#N/A		#N/A	
	a	**538**	3,88	3,93	3,91	0,05			#N/A		#N/A	
	a	2992	1,30		#N/A			1,30	#N/A		1,30	0,00
	b	2993	5,81	5,90	5,85	0,10			#N/A		#N/A	
	b	2994	3,77	3,19	3,48	-0,58			#N/A		#N/A	
	b	3170	7,93	7,93	7,93	0,00			#N/A		#N/A	
	b	3172	2,99	2,89	2,94	-0,10			#N/A		#N/A	
	b	3201	2,41	2,41	2,41	-0,01			#N/A		#N/A	
	b	3836	1,87	2,02	1,95	0,15			#N/A		#N/A	
	b	3987	4,41	4,48	4,45	0,08			#N/A		#N/A	
	b	3988	1,95	1,96	1,96	0,00			#N/A		#N/A	
	b	3989	3,38	3,48	3,43	0,10			#N/A		#N/A	
	b	3990	3,94	4,25	4,10	0,32			#N/A		#N/A	
	b	4352	2,77	2,95	2,86	0,18			#N/A		#N/A	
	b	4355	4,55	4,82	4,69	0,27			#N/A		#N/A	
	c	2996	6,97	7,13	7,05	0,16			#N/A		#N/A	
	c	2997	6,76	6,85	6,81	0,09			#N/A		#N/A	
	c	2998	7,18		#N/A			7,18	#N/A		7,18	0,00
	c	3167	6,09	6,09	6,09	-0,01			#N/A		#N/A	
	c	3168	6,37	6,15	6,26	-0,22			#N/A		#N/A	
	c	3169	7,18		#N/A			7,18	#N/A		7,18	0,00
	c	3726	2,88	2,79	2,84	-0,09			#N/A		#N/A	
	c	3829	0,00		#N/A			1,50	#N/A		0,75	1,50
	c	3830	1,30		#N/A		1,39		1,35	0,09	#N/A	
	c	3835	2,56	2,69	2,63	0,13			#N/A		#N/A	
	c	**9170**	3,36	3,41	3,39	0,05			#N/A		#N/A	
	c	**9171**	4,32	4,04	4,18	-0,28			#N/A		#N/A	
	c	**310**	4,64	4,41	4,53	-0,23			#N/A		#N/A	
Average category 3						**0,01**						
Standard deviation of differences category 3						**0,19**						

Category	Type	N°sample	Pour Plate-Manual-24h									
			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				
4	a	2955	2,00		#N/A			4,49	#N/A		3,25	2,49
	a	2956	2,38	2,55	2,46	0,17			#N/A		#N/A	
	a	2957	1,43		#N/A			3,16	#N/A		2,30	1,73
	a	3171	3,00	3,44	3,22	0,44			#N/A		#N/A	
	a	**4362**	4,89	4,95	4,92	0,06			#N/A		#N/A	
	a	**4369**	4,06	4,16	4,11	0,10			#N/A		#N/A	
	a	177	3,38	3,04	3,21	-0,34			#N/A		#N/A	
	a	178	3,53	3,26	3,39	-0,28			#N/A		#N/A	
	a	179	3,48	3,30	3,39	-0,18			#N/A		#N/A	
	b	3000	2,93	3,26	3,10	0,33			#N/A		#N/A	
	b	3592	8,18		#N/A			8,18	#N/A		8,18	0,00
	b	4188	4,61	4,70	4,65	0,09			#N/A		#N/A	
	b	**4363**	2,65	2,51	2,58	-0,14			#N/A		#N/A	
	b	180	0,00		#N/A			1,00	#N/A		0,50	1,00
	b	181	0,00		#N/A			1,00	#N/A		0,50	1,00
	b	182	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	183	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	**451**	3,91	3,98	3,94	0,07			#N/A		#N/A	
	b	**452**	4,93	4,86	4,90	-0,07			#N/A		#N/A	
	b	**453**	5,98	5,98	5,98	0,00			#N/A		#N/A	
	c	2999	3,54	3,48	3,51	-0,06			#N/A		#N/A	
	c	3833	4,43	4,70	4,56	0,27			#N/A		#N/A	
	c	3834	4,38	4,49	4,44	0,11			#N/A		#N/A	
	c	3986	4,84	4,67	4,76	-0,18			#N/A		#N/A	
	c	4193	3,18	3,36	3,27	0,19			#N/A		#N/A	
	c	4194	5,88	6,09	5,99	0,21			#N/A		#N/A	
	c	4195	2,23	2,43	2,33	0,20			#N/A		#N/A	
	c	**4365**	3,13	3,11	3,12	-0,02			#N/A		#N/A	
Average category 4						**0,05**						
Standard deviation of differences category 4						**0,20**						
5	a	**300**	3,88	3,61	3,74	-0,26			#N/A		#N/A	
	a	**301**	5,04	4,97	5,01	-0,07			#N/A		#N/A	
	a	**302**	2,70		#N/A		2,26		2,48	-0,44	#N/A	
	a	**303**	4,95		#N/A			3,00	#N/A		3,98	-1,95
	a	**304**	2,00		#N/A			2,00	#N/A		2,00	0,00
	a	**539**	3,00	2,96	2,98	-0,04			#N/A		#N/A	
	a	**540**	4,72	4,69	4,70	-0,03			#N/A		#N/A	
	a	**541**	3,99	3,93	3,96	-0,06			#N/A		#N/A	
	b	**9616**	0,00		#N/A			1,00	#N/A		0,50	1,00
	b	**9617**	2,00		#N/A		2,30		2,15	0,30	#N/A	
	b	**9618**	0,00		#N/A			1,00	#N/A		0,50	1,00
	b	**9619**	3,00		#N/A			3,96	#N/A		3,48	0,96
	b	**9620**	2,08	2,00	2,04	-0,08			#N/A		#N/A	
	b	**9621**	2,00		#N/A			2,00	#N/A		2,00	0,00
	b	**459**	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	**460**	2,70	2,66	2,68	-0,04			#N/A		#N/A	
	b	**461**	2,00		#N/A			3,00	#N/A		2,50	1,00
	b	**462**	4,73	4,38	4,56	-0,35			#N/A		#N/A	
	b	**543**	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	**544**	2,60		#N/A		2,30		2,45	-0,30	#N/A	
	b	**706**	2,26	2,15	2,20	-0,11			#N/A		#N/A	
	b	**707**	3,08	3,11	3,10	0,03			#N/A		#N/A	
	c	3723	2,00		#N/A			2,00	#N/A		2,00	0,00
	c	3724	2,00		#N/A			2,00	#N/A		2,00	0,00
	c	3725	2,00		#N/A			2,00	#N/A		2,00	0,00
	c	4353	3,43		#N/A		3,78		3,60	0,35	#N/A	
	c	4354	6,95	6,89	6,92	-0,06			#N/A		#N/A	
	c	**185**	2,83	2,84	2,84	0,01			#N/A		#N/A	
	c	**186**	3,45	3,51	3,48	0,06			#N/A		#N/A	
	c	**187**	3,76	3,85	3,80	0,08			#N/A		#N/A	
	c	**188**	2,51	2,41	2,46	-0,09			#N/A		#N/A	
Average category 5						**-0,07**						
Standard deviation of differences category 5						**0,11**						
6	a	2995	5,65	5,68	5,67	0,03			#N/A		#N/A	
	a	4654	7,18		#N/A			6,18	#N/A		6,68	-1,00
	a	4655	4,78	4,83	4,80	0,05			#N/A		#N/A	
	a	4656	3,81	4,15	3,98	0,33			#N/A		#N/A	
	a	9213	3,86	3,91	3,89	0,05			#N/A		#N/A	
	a	9214	3,98	3,99	3,98	0,01			#N/A		#N/A	
	a	9215	5,76	5,75	5,76	-0,02			#N/A		#N/A	
	b	**4832**	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	**4833**	3,54	3,49	3,51	-0,05			#N/A		#N/A	
	b	**4834**	3,97	3,98	3,98	0,01			#N/A		#N/A	
	b	**9167**	2,46	2,43	2,45	-0,03			#N/A		#N/A	
	b	**9168**	2,93	2,91	2,92	-0,02			#N/A		#N/A	
	b	**9169**	5,00	5,00	5,00	0,00			#N/A		#N/A	
	c	3001	3,81	3,78	3,79	-0,03			#N/A		#N/A	
	c	3002	4,55	4,57	4,56	0,02			#N/A		#N/A	
	c	3593	3,99	4,00	4,00	0,00			#N/A		#N/A	
	c	3594	5,03	5,27	5,15	0,23			#N/A		#N/A	
	c	3595	4,33	4,25	4,29	-0,07			#N/A		#N/A	
	c	3596	3,00	3,08	3,04	0,08			#N/A		#N/A	
	c	4585	4,03	4,04	4,03	0,01			#N/A		#N/A	
	c	4586	4,86	4,94	4,90	0,08			#N/A		#N/A	
	c	4587	4,72	4,44	4,58	-0,28			#N/A		#N/A	
Average category 6						**0,02**						
Standard deviation of differences category 6						**0,12**						

Category	Type	N°sample	Pour Plate-Manual-24h									
			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				
7	a	2958	5,33	5,18	5,25	-0,15			#N/A		#N/A	
	a	4748	0,00		#N/A			1,00	#N/A		0,50	1,00
	a	4749	3,33	3,60	3,46	0,28			#N/A		#N/A	
	a	4837	7,18		#N/A			7,18	#N/A		7,18	0,00
	a	4838	7,18		#N/A			7,18	#N/A		7,18	0,00
	a	4953	1,74	2,13	1,93	0,39			#N/A		#N/A	
	a	4954	2,00	1,90	1,95	-0,10			#N/A		#N/A	
	a	4955	4,50	4,78	4,64	0,27			#N/A		#N/A	
	a	4956	4,52	4,86	4,69	0,34			#N/A		#N/A	
	a	**5018**	3,90	3,85	3,87	-0,05			#N/A		#N/A	
	a	**5019**	4,36	4,25	4,31	-0,10			#N/A		#N/A	
	b	4738	1,35		#N/A		1,30		1,33	-0,05	#N/A	
	b	4739	1,60		#N/A		1,39		1,50	-0,21	#N/A	
	b	4740	2,96	3,44	3,20	0,49			#N/A		#N/A	
	b	4741	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	4742	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	4743	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	4744	2,27	2,38	2,32	0,11			#N/A		#N/A	
	b	4745	1,60		#N/A		1,70		1,65	0,10	#N/A	
	b	4746	2,66	2,77	2,72	0,12			#N/A		#N/A	
	b	4747	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	173	1,90	1,70	1,80	-0,20			#N/A		#N/A	
	b	174	2,77	2,70	2,73	-0,07			#N/A		#N/A	
	b	175	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	176	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	**454**	4,94	5,00	4,97	0,06			#N/A		#N/A	
	c	**542**	4,52		#N/A				#N/A		#N/A	
	c	4653	5,15	5,13	5,14	-0,01			#N/A		#N/A	
	c	**4835**	4,00	4,06	4,03	0,06			#N/A		#N/A	
	c	**4836**	3,96	3,74	3,85	-0,22			#N/A		#N/A	
	c	**5015**	2,54	2,62	2,58	0,08			#N/A		#N/A	
	c	**5016**	4,18	3,83	4,01	-0,34			#N/A		#N/A	
	c	**5017**	2,93	2,40	2,66	-0,53			#N/A		#N/A	
Average category 7						**0,02**						
Standard deviation of differences category 7						**0,25**						
Average all categories				Dall		**0,01**						
Standard deviation of differences all categories				SDAll		**0,17**						

	n all	141				
β=95%	T(0,05;70)=	1,977053689				
		0,327378592	Upper limit	Lower limit	Linear	
	Average (minimal value)	**0,00**	0,33	-0,32		0,01
	Average (maximal value)	**10,00**	0,33	-0,32		0,01

Category	Type	N°sample	Pour Plate-Manual-72h									
			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	3197	4,47	4,68	4,57	0,21			#N/A		#N/A	
	a	3199	1,95	2,08	2,01	0,13			#N/A		#N/A	
	a	3200	6,02	6,06	6,04	0,04			#N/A		#N/A	
	a	3203	3,09	3,18	3,13	0,08			#N/A		#N/A	
	a	3991	6,16	6,16	6,16	0,00			#N/A		#N/A	
	a	4356	3,92	4,04	3,98	0,12			#N/A		#N/A	
	a	4358	6,82	6,88	6,85	0,06			#N/A		#N/A	
	a	4359	3,93	4,22	4,07	0,29			#N/A		#N/A	
	a	9016	4,28	4,04	4,16	-0,24			#N/A		#N/A	
	a	9018	6,70	6,74	6,72	0,04			#N/A		#N/A	
	b	3198	0,30		#N/A			0,30	#N/A		0,30	0,00
	b	3202	0,00		#N/A			0,00	#N/A		0,00	
	b	3590	7,02	7,08	7,05	0,06			#N/A		#N/A	
	b	3591	6,77	6,76	6,77	-0,01			#N/A		#N/A	
	b	3728	3,48	3,49	3,49	0,02			#N/A		#N/A	
	b	4351b	4,02	4,25	4,13	0,23			#N/A		#N/A	
	b	4357	4,25	5,68	4,97	1,43			#N/A		#N/A	
	b	4360	3,46		#N/A			6,18	#N/A		4,82	
	c	2954	1,95	2,02	1,99	0,07			#N/A		#N/A	
	c	3831	1,63		#N/A			0,30	#N/A		0,97	-1,33
	c	3832	4,36	4,35	4,36	-0,01			#N/A		#N/A	
	c	3985	6,04	6,11	6,07	0,07			#N/A		#N/A	
	c	9014	2,51	2,46	2,48	-0,04			#N/A		#N/A	
	c	9015	2,86	2,90	2,88	0,05			#N/A		#N/A	
	c	9017	0,00		#N/A			0,00	#N/A		0,00	0,00
	c	**184**	2,61	2,52	2,57	-0,09			#N/A		#N/A	
Average category 1						**0,12**						
Standard deviation of differences category 1						**0,32**						
2	a	3589	5,16	5,30	5,23	0,14			#N/A		#N/A	
	a	3727	5,34	5,58	5,46	0,24			#N/A		#N/A	
	a	4189	0,30		#N/A			1,15	#N/A		0,73	0,85
	a	4190	0,00		#N/A			1,24	#N/A		0,62	1,24
	a	**4366**	3,00	3,18	3,09	0,17			#N/A		#N/A	
	a	**4367**	4,30	4,35	4,32	0,05			#N/A		#N/A	
	a	**4368**	5,45	5,56	5,51	0,11			#N/A		#N/A	
	a	**4374**	2,18	2,26	2,22	0,08			#N/A		#N/A	
	b	3204	2,70	2,70	2,70	0,00			#N/A		#N/A	
	b	4191	1,00		#N/A		1,00		1,00	0,00	#N/A	
	b	4192	1,48		#N/A		1,58		1,53	0,10	#N/A	
	b	**4361**	1,39		#N/A			0,00	#N/A		0,70	-1,39
	b	**4364**	1,00		#N/A		1,00		1,00	0,00	#N/A	
	b	**4373**	2,38	2,37	2,37	-0,01			#N/A		#N/A	
	b	**4490**	3,99	4,02	4,00	0,03			#N/A		#N/A	
	b	**9163**	2,66	2,46	2,56	-0,20			#N/A		#N/A	
	b	**9164**	5,40	5,53	5,46	0,13			#N/A		#N/A	
	b	**9165**	1,85		#N/A		1,00		1,42	-0,85	#N/A	
	b	**9166**	3,15	3,04	3,09	-0,10			#N/A		#N/A	
	c	**4370**	1,15		#N/A		1,15		1,15	0,00	#N/A	
	c	**4371**	2,00	1,91	1,95	-0,09			#N/A		#N/A	
	c	**4372**	2,36	2,37	2,37	0,01			#N/A		#N/A	
	c	**9612**	2,68	2,69	2,69	0,01			#N/A		#N/A	
	c	**9613**	3,26	3,34	3,30	0,09			#N/A		#N/A	
	c	**9614**	2,78	2,74	2,76	-0,04			#N/A		#N/A	
	c	**9615**	2,70		#N/A		2,30		2,50	-0,40	#N/A	
Average category 2						**0,04**						
Standard deviation of differences category 2						**0,11**						
3	a	9019	1,00		#N/A			4,04	#N/A		2,52	3,04
	a	9020	0,00		#N/A			1,00	#N/A		0,50	1,00
	a	**305**	2,97	3,04	3,01	0,07			#N/A		#N/A	
	a	**306**	4,18	4,20	4,19	0,03			#N/A		#N/A	
	a	**307**	5,18		#N/A			5,18	#N/A		5,18	0,00
	a	**308**	3,91	3,82	3,86	-0,09			#N/A		#N/A	
	a	**309**	4,89	5,04	4,96	0,15			#N/A		#N/A	
	a	**538**	3,88	3,93	3,91	0,05			#N/A		#N/A	
	a	2992	1,30		#N/A			1,30	#N/A		1,30	0,00
	b	2993	5,81	5,92	5,86	0,11			#N/A		#N/A	
	b	2994	3,77	3,24	3,51	-0,53			#N/A		#N/A	
	b	3170	7,93	7,95	7,94	0,02			#N/A		#N/A	
	b	3172	2,99	3,08	3,04	0,09			#N/A		#N/A	
	b	3201	2,41	2,45	2,43	0,03			#N/A		#N/A	
	b	3836	1,87	2,04	1,96	0,17			#N/A		#N/A	
	b	3987	4,41	4,52	4,47	0,12			#N/A		#N/A	
	b	3988	1,95	2,11	2,03	0,15			#N/A		#N/A	
	b	3989	3,38	3,60	3,49	0,22			#N/A		#N/A	
	b	3990	3,94	4,32	4,13	0,38			#N/A		#N/A	
	b	4352	2,77	3,04	2,91	0,27			#N/A		#N/A	
	b	4355	4,55	4,82	4,69	0,27			#N/A		#N/A	
	c	2996	6,97	7,09	7,03	0,13			#N/A		#N/A	
	c	2997	6,76	6,82	6,79	0,06			#N/A		#N/A	
	c	2998	7,18		#N/A			7,18	#N/A		7,18	0,00
	c	3167	6,09	6,29	6,19	0,19			#N/A		#N/A	
	c	3168	6,37	6,31	6,34	-0,06			#N/A		#N/A	
	c	3169	7,18		#N/A			7,18	#N/A		7,18	0,00
	c	3726	2,88	3,09	2,99	0,21			#N/A		#N/A	
	c	3829	0,00		#N/A			1,59	#N/A		0,80	1,59
	c	3830	1,30		#N/A		1,30		1,30	0,00	#N/A	
	c	3835	2,56	2,56	2,56	0,00			#N/A		#N/A	
	c	**9170**	3,36	3,41	3,39	0,05			#N/A		#N/A	
	c	**9171**	4,32	4,04	4,18	-0,28			#N/A		#N/A	
	c	**310**	4,64	4,41	4,53	-0,23			#N/A		#N/A	
Average category 3						**0,06**						
Standard deviation of differences category 3						**0,19**						

Category	Type	N°sample	Pour Plate-Manual-72h									
			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				
4	a	2955	2,00		#N/A			4,55	#N/A		3,27	2,55
	a	2956	2,38	2,58	2,48	0,20			#N/A		#N/A	
	a	2957	1,43		#N/A			3,24	#N/A		2,34	1,81
	a	3171	3,00	3,54	3,27	0,54			#N/A		#N/A	
	a	**4362**	4,89	5,00	4,94	0,11			#N/A		#N/A	
	a	**4369**	4,06	4,32	4,19	0,26			#N/A		#N/A	
	a	177	3,38	3,56	3,47	0,18			#N/A		#N/A	
	a	178	3,53	3,46	3,50	-0,07			#N/A		#N/A	
	a	179	3,48	3,81	3,64	0,33			#N/A		#N/A	
	b	3000	2,93	3,54	3,24	0,61			#N/A		#N/A	
	b	3592	8,18		#N/A			8,18	#N/A		8,18	0,00
	b	4188	4,61	4,59	4,60	-0,02			#N/A		#N/A	
	b	**4363**	2,65	2,59	2,62	-0,06			#N/A		#N/A	
	b	180	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	181	0,00		#N/A			1,30	#N/A		0,65	1,30
	b	182	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	183	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	**451**	3,91	3,98	3,94	0,07			#N/A		#N/A	
	b	**452**	4,93	4,88	4,90	-0,05			#N/A		#N/A	
	b	**453**	5,98	5,98	5,98	0,00			#N/A		#N/A	
	c	2999	3,54	3,39	3,46	-0,15			#N/A		#N/A	
	c	3833	4,43	4,75	4,59	0,32			#N/A		#N/A	
	c	3834	4,38	4,76	4,57	0,38			#N/A		#N/A	
	c	3986	4,84	4,95	4,90	0,11			#N/A		#N/A	
	c	4193	3,18	3,41	3,29	0,23			#N/A		#N/A	
	c	4194	5,88	6,19	6,04	0,31			#N/A		#N/A	
	c	4195	2,23	2,52	2,38	0,29			#N/A		#N/A	
	c	**4365**	3,13	3,15	3,14	0,02			#N/A		#N/A	
Average category 4						**0,17**						
Standard deviation of differences category 4						**0,20**						
5	a	**300**	3,88	3,62	3,75	-0,25			#N/A		#N/A	
	a	**301**	5,04	4,97	5,01	-0,07			#N/A		#N/A	
	a	**302**	2,70		#N/A		2,48		2,59	-0,22	#N/A	
	a	**303**	4,95		#N/A		4,30		4,63	-0,65	#N/A	
	a	**304**	2,00		#N/A			2,00	#N/A		2,00	0,00
	a	**539**	3,00	2,96	2,98	-0,04			#N/A		#N/A	
	a	**540**	4,72	4,69	4,70	-0,03			#N/A		#N/A	
	a	**541**	3,99	3,93	3,96	-0,06			#N/A		#N/A	
	b	**9616**	0,00		#N/A			1,30	#N/A		0,65	1,30
	b	**9617**	2,00		#N/A		2,26		2,13	0,26	#N/A	
	b	**9618**	0,00		#N/A			1,00	#N/A		0,50	1,00
	b	**9619**	3,00		#N/A			4,30	#N/A		3,65	1,30
	b	**9620**	2,08	2,00	2,04	-0,08			#N/A		#N/A	
	b	**9621**	2,00		#N/A			2,00	#N/A		2,00	0,00
	b	**459**	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	**460**	2,70	2,68	2,69	-0,02			#N/A		#N/A	
	b	**461**	2,00		#N/A			3,00	#N/A		2,50	1,00
	b	**462**	4,73	4,41	4,57	-0,32			#N/A		#N/A	
	b	**543**	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	**544**	2,60		#N/A		2,30		2,45	-0,30	#N/A	
	b	**706**	2,26	2,11	2,18	-0,14			#N/A		#N/A	
	b	**707**	3,08	3,11	3,10	0,03			#N/A		#N/A	
	c	3723	2,00		#N/A			2,00	#N/A		2,00	0,00
	c	3724	2,00		#N/A			2,00	#N/A		2,00	0,00
	c	3725	2,00		#N/A			2,00	#N/A		2,00	0,00
	c	4353	3,43		#N/A		3,59		3,51	0,16	#N/A	
	c	4354	6,95	6,97	6,96	0,02			#N/A		#N/A	
	c	**185**	2,83	2,85	2,84	0,01			#N/A		#N/A	
	c	**186**	3,45	3,51	3,48	0,06			#N/A		#N/A	
	c	**187**	3,76	3,85	3,81	0,09			#N/A		#N/A	
	c	**188**	2,51	2,41	2,46	-0,09			#N/A		#N/A	
Average category 5						**-0,06**						
Standard deviation of differences category 5						**0,11**						
6	a	2995	5,65	5,73	5,69	0,08			#N/A		#N/A	
	a	4654	7,18		#N/A			6,18	#N/A		6,68	-1,00
	a	4655	4,78	5,20	4,99	0,42			#N/A		#N/A	
	a	4656	3,81	4,18	3,99	0,36			#N/A		#N/A	
	a	9213	3,86	3,97	3,92	0,11			#N/A		#N/A	
	a	9214	3,98	3,98	3,98	0,00			#N/A		#N/A	
	a	9215	5,76	5,79	5,77	0,02			#N/A		#N/A	
	b	**4832**	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	**4833**	3,54	3,55	3,55	0,02			#N/A		#N/A	
	b	**4834**	3,97	4,02	3,99	0,04			#N/A		#N/A	
	b	**9167**	2,46	2,45	2,45	-0,02			#N/A		#N/A	
	b	**9168**	2,93	2,91	2,92	-0,02			#N/A		#N/A	
	b	**9169**	5,00	5,00	5,00	0,00			#N/A		#N/A	
	c	3001	3,81	3,84	3,82	0,03			#N/A		#N/A	
	c	3002	4,55	4,62	4,59	0,07			#N/A		#N/A	
	c	3593	3,99	4,04	4,02	0,05			#N/A		#N/A	
	c	3594	5,03	5,31	5,17	0,28			#N/A		#N/A	
	c	3595	4,33	4,30	4,31	-0,03			#N/A		#N/A	
	c	3596	3,00	3,15	3,07	0,15			#N/A		#N/A	
	c	4585	4,03	4,07	4,05	0,04			#N/A		#N/A	
	c	4586	4,86	4,97	4,92	0,11			#N/A		#N/A	
	c	4587	4,72	4,72	4,72	0,00			#N/A		#N/A	
Average category 6						**0,09**						
Standard deviation of differences category 6						**0,13**						

Category	Type	N°sample	Pour Plate-Manual-72h									
			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				
7	a	2958	5,33	5,22	5,27	-0,11			#N/A		#N/A	
	a	4748	0,00		#N/A			1,00	#N/A		0,50	1,00
	a	4749	3,33	3,69	3,51	0,37			#N/A		#N/A	
	a	4837	7,18		#N/A			7,18	#N/A		7,18	0,00
	a	4838	7,18		#N/A			7,18	#N/A		7,18	0,00
	a	4953	1,74	2,35	2,04	0,61			#N/A		#N/A	
	a	4954	2,00	1,90	1,95	-0,10			#N/A		#N/A	
	a	4955	4,50	4,91	4,71	0,41			#N/A		#N/A	
	a	4956	4,52	4,92	4,72	0,41			#N/A		#N/A	
	a	**5018**	3,90	3,84	3,87	-0,06			#N/A		#N/A	
	a	**5019**	4,36	4,27	4,31	-0,09			#N/A		#N/A	
	b	4738	1,35		#N/A		1,30		1,33	-0,05	#N/A	
	b	4739	1,60		#N/A		1,39		1,50	-0,21	#N/A	
	b	4740	2,96	3,62	3,29	0,66			#N/A		#N/A	
	b	4741	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	4742	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	4743	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	4744	2,27	2,50	2,38	0,23			#N/A		#N/A	
	b	4745	1,60	1,69	1,65	0,09			#N/A		#N/A	
	b	4746	2,66	2,85	2,76	0,20			#N/A		#N/A	
	b	4747	0,00		#N/A			1,00	#N/A		0,50	1,00
	b	173	1,90	1,70	1,80	-0,20			#N/A		#N/A	
	b	174	2,77	2,95	2,86	0,18			#N/A		#N/A	
	b	175	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	176	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	**454**	4,94	5,00	4,97	0,06			#N/A		#N/A	
	c	**542**	4,52		#N/A				#N/A		#N/A	
	c	4653	5,15	5,01	5,08	-0,13			#N/A		#N/A	
	c	**4835**	4,00	4,11	4,05	0,11			#N/A		#N/A	
	c	**4836**	3,96	3,81	3,88	-0,15			#N/A		#N/A	
	c	**5015**	2,54	2,67	2,60	0,13			#N/A		#N/A	
	c	**5016**	4,18	3,86	4,02	-0,32			#N/A		#N/A	
	c	**5017**	2,93	2,51	2,72	-0,42			#N/A		#N/A	
Average category 7						**0,09**						
Standard deviation of differences category 7						**0,29**						
Average all categories				Dall		**0,08**						
Standard deviation of differences all categories				SDAll		**0,22**						

	n all	141			
β=95%	T(0,05;70)=	1,977053689			
		0,432505989	Upper limit	Lower limit	Linear
	Average (minimal value)	**0,00**	0,51	-0,35	0,08
	Average (maximal value)	**10,00**	0,51	-0,35	0,08

Category	Type	N°sample	Pour Plate-Auto-24h									
			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	3197	4,47	4,22	4,34	-0,25			#N/A		#N/A	
	a	3199	1,95	1,84	1,90	-0,11			#N/A		#N/A	
	a	3200	6,02	5,76	5,89	-0,26			#N/A		#N/A	
	a	3203	3,09	3,06	3,08	-0,03			#N/A		#N/A	
	a	3991	6,16	6,07	6,11	-0,09			#N/A		#N/A	
	a	4356	3,92	3,87	3,90	-0,05			#N/A		#N/A	
	a	4358	6,82	6,78	6,80	-0,04			#N/A		#N/A	
	a	4359	3,93	3,93	3,93	-0,01			#N/A		#N/A	
	a	9016	4,28	3,98	4,13	-0,30			#N/A		#N/A	
	a	9018	6,70	6,67	6,69	-0,03			#N/A		#N/A	
	b	3198	0,30		#N/A			0,00	#N/A		0,15	-0,30
	b	3202	0,00		#N/A			0,00	#N/A		0,00	
	b	3590	7,02	7,06	7,04	0,04			#N/A		#N/A	
	b	3591	6,77	6,64	6,71	-0,13			#N/A		#N/A	
	b	3728	3,48	3,55	3,52	0,08			#N/A		#N/A	
	b	4351b	4,02	3,96	3,99	-0,06			#N/A		#N/A	
	b	4357	4,25	4,40	4,33	0,15			#N/A		#N/A	
	b	4360	3,46	4,27	3,86	0,82			#N/A		#N/A	
	c	2954	1,95		#N/A				#N/A		#N/A	
	c	3831	1,63		#N/A			0,35	#N/A		0,99	-1,28
	c	3832	4,36	4,17	4,27	-0,19			#N/A		#N/A	
	c	3985	6,04	5,85	5,94	-0,18			#N/A		#N/A	
	c	9014	2,51	2,46	2,48	-0,04			#N/A		#N/A	
	c	9015	2,86	2,94	2,90	0,09			#N/A		#N/A	
	c	9017	0,00		#N/A			0,00	#N/A		0,00	0,00
	c	**184**	2,61	2,43	2,52	-0,18			#N/A		#N/A	
Average category 1						**-0,04**						
Standard deviation of differences category 1						**0,23**						
2	a	3589	5,16	5,24	5,20	0,08			#N/A		#N/A	
	a	3727	5,34	5,53	5,43	0,19			#N/A		#N/A	
	a	4189	0,30		#N/A			1,15	#N/A		0,73	0,85
	a	4190	0,00		#N/A			0,15	#N/A		0,08	0,15
	a	**4366**	3,00	3,15	3,08	0,14			#N/A		#N/A	
	a	**4367**	4,30	4,25	4,27	-0,05			#N/A		#N/A	
	a	**4368**	5,45	5,46	5,46	0,01			#N/A		#N/A	
	a	**4374**	2,18	2,24	2,21	0,07			#N/A		#N/A	
	b	3204	2,70	2,82	2,76	0,12			#N/A		#N/A	
	b	4191	1,00		#N/A			0,00	#N/A		0,50	-1,00
	b	4192	1,48		#N/A		1,81		1,65	0,33	#N/A	
	b	**4361**	1,39		#N/A			0,00	#N/A		0,70	-1,39
	b	**4364**	1,00		#N/A		1,00		1,00	0,00	#N/A	
	b	**4373**	2,38	2,40	2,39	0,02			#N/A		#N/A	
	b	**4490**	3,99	4,08	4,03	0,09			#N/A		#N/A	
	b	**9163**	2,66	2,43	2,55	-0,23			#N/A		#N/A	
	b	**9164**	5,40	5,45	5,42	0,05			#N/A		#N/A	
	b	**9165**	1,85		#N/A		1,00		1,42	-0,85	#N/A	
	b	**9166**	3,15	3,04	3,09	-0,10			#N/A		#N/A	
	c	**4370**	1,15		#N/A		1,52		1,34	0,37	#N/A	
	c	**4371**	2,00	2,33	2,16	0,33			#N/A		#N/A	
	c	**4372**	2,36	2,64	2,50	0,28			#N/A		#N/A	
	c	**9612**	2,68	2,66	2,67	-0,02			#N/A		#N/A	
	c	**9613**	3,26	3,32	3,29	0,07			#N/A		#N/A	
	c	**9614**	2,78	2,70	2,74	-0,08			#N/A		#N/A	
	c	**9615**	2,70		#N/A		2,30		2,50	-0,40	#N/A	
Average category 2						**0,06**						
Standard deviation of differences category 2						**0,14**						
3	a	9019	1,00		#N/A			0,00	#N/A		0,50	-1,00
	a	9020	0,00		#N/A			0,00	#N/A		0,00	0,00
	a	**305**	2,97	2,46	2,72	-0,51			#N/A		#N/A	
	a	**306**	4,18	3,18	3,68	-1,00			#N/A		#N/A	
	a	**307**	5,18		#N/A			2,99	#N/A		4,09	-2,19
	a	**308**	3,91	3,78	3,84	-0,13			#N/A		#N/A	
	a	**309**	4,89	4,65	4,77	-0,23			#N/A		#N/A	
	a	**538**	3,88	3,90	3,89	0,02			#N/A		#N/A	
	a	2992	1,30		#N/A				#N/A		#N/A	
	b	2993	5,81		#N/A				#N/A		#N/A	
	b	2994	3,77		#N/A				#N/A		#N/A	
	b	3170	7,93	7,89	7,91	-0,04			#N/A		#N/A	
	b	3172	2,99	2,83	2,91	-0,16			#N/A		#N/A	
	b	3201	2,41	2,16	2,29	-0,25			#N/A		#N/A	
	b	3836	1,87	1,89	1,88	0,01			#N/A		#N/A	
	b	3987	4,41	4,40	4,40	-0,01			#N/A		#N/A	
	b	3988	1,95	1,69	1,82	-0,26			#N/A		#N/A	
	b	3989	3,38	3,29	3,33	-0,09			#N/A		#N/A	
	b	3990	3,94	4,21	4,07	0,27			#N/A		#N/A	
	b	4352	2,77	2,88	2,83	0,10			#N/A		#N/A	
	b	4355	4,55	4,78	4,66	0,22			#N/A		#N/A	
	c	2996	6,97		#N/A				#N/A		#N/A	
	c	2997	6,76		#N/A				#N/A		#N/A	
	c	2998	7,18		#N/A				#N/A		#N/A	
	c	3167	6,09	5,73	5,91	-0,37			#N/A		#N/A	
	c	3168	6,37	6,04	6,21	-0,33			#N/A		#N/A	
	c	3169	7,18		#N/A			7,18	#N/A		7,18	0,00
	c	3726	2,88	3,01	2,94	0,12			#N/A		#N/A	
	c	3829	0,00		#N/A			0,35	#N/A		0,18	0,35
	c	3830	1,30		#N/A		1,45		1,38	0,15	#N/A	
	c	3835	2,56	2,62	2,59	0,06			#N/A		#N/A	
	c	**9170**	3,36	3,38	3,37	0,02			#N/A		#N/A	
	c	**9171**	4,32	3,90	4,11	-0,42			#N/A		#N/A	
	c	**310**	4,64	4,38	4,51	-0,26			#N/A		#N/A	
Average category 3						**-0,15**						
Standard deviation of differences category 3						**0,28**						

Category	Type	N°sample	Pour Plate-Auto-24h									
			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				
4	a	2955	2,00		#N/A				#N/A		#N/A	
	a	2956	2,38		#N/A				#N/A		#N/A	
	a	2957	1,43		#N/A				#N/A		#N/A	
	a	3171	3,00	3,50	3,25	0,50			#N/A		#N/A	
	a	**4362**	4,89	4,95	4,92	0,06			#N/A		#N/A	
	a	**4369**	4,06	4,18	4,12	0,12			#N/A		#N/A	
	a	177	3,38	3,53	3,46	0,15			#N/A		#N/A	
	a	178	3,53	3,32	3,43	-0,21			#N/A		#N/A	
	a	179	3,48	3,77	3,62	0,29			#N/A		#N/A	
	b	3000	2,93		#N/A				#N/A		#N/A	
	b	3592	8,18		#N/A			7,04	#N/A		7,61	-1,14
	b	4188	4,61	4,45	4,53	-0,16			#N/A		#N/A	
	b	**4363**	2,65	2,54	2,60	-0,12			#N/A		#N/A	
	b	180	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	181	0,00		#N/A			1,30	#N/A		0,65	1,30
	b	182	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	183	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	**451**	3,91	3,98	3,94	0,07			#N/A		#N/A	
	b	**452**	4,93	4,83	4,88	-0,10			#N/A		#N/A	
	b	**453**	5,98	5,93	5,96	-0,05			#N/A		#N/A	
	c	2999	3,54		#N/A				#N/A		#N/A	
	c	3833	4,43	4,53	4,48	0,10			#N/A		#N/A	
	c	3834	4,38	4,14	4,26	-0,25			#N/A		#N/A	
	c	3986	4,84	4,62	4,73	-0,22			#N/A		#N/A	
	c	4193	3,18	2,74	2,96	-0,44			#N/A		#N/A	
	c	4194	5,88	5,87	5,87	-0,01			#N/A		#N/A	
	c	4195	2,23	2,33	2,28	0,10			#N/A		#N/A	
	c	**4365**	3,13	3,24	3,19	0,12			#N/A		#N/A	
Average category 4						**0,00**						
Standard deviation of differences category 4						**0,22**						
5	a	**300**	3,88	3,60	3,74	-0,27			#N/A		#N/A	
	a	**301**	5,04	4,91	4,98	-0,13			#N/A		#N/A	
	a	**302**	2,70		#N/A		2,00		2,35	-0,70	#N/A	
	a	**303**	4,95		#N/A			3,00	#N/A		3,98	-1,95
	a	**304**	2,00		#N/A			2,00	#N/A		2,00	0,00
	a	**539**	3,00	2,91	2,95	-0,09			#N/A		#N/A	
	a	**540**	4,72	4,54	4,63	-0,18			#N/A		#N/A	
	a	**541**	3,99	3,95	3,97	-0,04			#N/A		#N/A	
	b	**9616**	0,00		#N/A			1,30	#N/A		0,65	1,30
	b	**9617**	2,00		#N/A		1,00		1,50	-1,00	#N/A	
	b	**9618**	0,00		#N/A			1,00	#N/A		0,50	1,00
	b	**9619**	3,00		#N/A			3,00	#N/A		3,00	0,00
	b	**9620**	2,08	1,90	1,99	-0,18			#N/A		#N/A	
	b	**9621**	2,00		#N/A			2,00	#N/A		2,00	0,00
	b	**459**	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	**460**	2,70	2,63	2,67	-0,07			#N/A		#N/A	
	b	**461**	2,00		#N/A			3,00	#N/A		2,50	1,00
	b	**462**	4,73	4,36	4,55	-0,37			#N/A		#N/A	
	b	**543**	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	**544**	2,60		#N/A		2,30		2,45	-0,30	#N/A	
	b	**706**	2,26	2,11	2,18	-0,14			#N/A		#N/A	
	b	**707**	3,08	3,11	3,10	0,03			#N/A		#N/A	
	c	3723	2,00		#N/A			2,00	#N/A		2,00	0,00
	c	3724	2,00		#N/A			2,00	#N/A		2,00	0,00
	c	3725	2,00		#N/A			2,00	#N/A		2,00	0,00
	c	4353	3,43		#N/A		3,70		3,56	0,27	#N/A	
	c	4354	6,95	6,75	6,85	-0,20			#N/A		#N/A	
	c	**185**	2,83	2,75	2,79	-0,08			#N/A		#N/A	
	c	**186**	3,45	3,46	3,45	0,02			#N/A		#N/A	
	c	**187**	3,76	3,78	3,77	0,01			#N/A		#N/A	
	c	**188**	2,51	2,46	2,48	-0,04			#N/A		#N/A	
Average category 5						**-0,11**						
Standard deviation of differences category 5						**0,11**						
6	a	2995	5,65		#N/A				#N/A		#N/A	
	a	4654	7,18		#N/A			5,11	#N/A		6,15	-2,07
	a	4655	4,78	4,73	4,76	-0,05			#N/A		#N/A	
	a	4656	3,81	4,06	3,93	0,25			#N/A		#N/A	
	a	9213	3,86	3,65	3,76	-0,21			#N/A		#N/A	
	a	9214	3,98	3,64	3,81	-0,33			#N/A		#N/A	
	a	9215	5,76	5,15	5,45	-0,62			#N/A		#N/A	
	b	**4832**	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	**4833**	3,54	3,32	3,43	-0,22			#N/A		#N/A	
	b	**4834**	3,97	3,96	3,96	-0,02			#N/A		#N/A	
	b	**9167**	2,46	2,41	2,44	-0,05			#N/A		#N/A	
	b	**9168**	2,93	2,88	2,90	-0,06			#N/A		#N/A	
	b	**9169**	5,00	4,94	4,97	-0,06			#N/A		#N/A	
	c	3001	3,81		#N/A				#N/A		#N/A	
	c	3002	4,55		#N/A				#N/A		#N/A	
	c	3593	3,99	3,89	3,94	-0,10			#N/A		#N/A	
	c	3594	5,03	5,04	5,04	0,01			#N/A		#N/A	
	c	3595	4,33	4,11	4,22	-0,22			#N/A		#N/A	
	c	3596	3,00	3,16	3,08	0,16			#N/A		#N/A	
	c	4585	4,03	3,98	4,00	-0,05			#N/A		#N/A	
	c	4586	4,86	4,90	4,88	0,03			#N/A		#N/A	
	c	4587	4,72	4,66	4,69	-0,06			#N/A		#N/A	
Average category 6						**-0,09**						
Standard deviation of differences category 6						**0,19**						

Category	Type	N°sample	Pour Plate-Auto-24h									
			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				
7	a	2958	5,33		#N/A				#N/A		#N/A	
	a	4748	0,00		#N/A			1,00	#N/A		0,50	1,00
	a	4749	3,33	3,46	3,39	0,13			#N/A		#N/A	
	a	4837	7,18		#N/A			7,18	#N/A		7,18	0,00
	a	4838	7,18		#N/A			7,18	#N/A		7,18	0,00
	a	4953	1,74	2,31	2,03	0,57			#N/A		#N/A	
	a	4954	2,00	1,90	1,95	-0,10			#N/A		#N/A	
	a	4955	4,50	4,87	4,68	0,37			#N/A		#N/A	
	a	4956	4,52	4,88	4,70	0,36			#N/A		#N/A	
	a	**5018**	3,90	4,02	3,96	0,12			#N/A		#N/A	
	a	**5019**	4,36	5,03	4,69	0,67			#N/A		#N/A	
	b	4738	1,35		#N/A		1,15		1,25	-0,20	#N/A	
	b	4739	1,60		#N/A		1,45		1,53	-0,15	#N/A	
	b	4740	2,96	3,37	3,17	0,41			#N/A		#N/A	
	b	4741	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	4742	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	4743	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	4744	2,27	2,25	2,26	-0,01			#N/A		#N/A	
	b	4745	1,60		#N/A		1,52		1,56	-0,08	#N/A	
	b	4746	2,66	2,63	2,64	-0,02			#N/A		#N/A	
	b	4747	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	173	1,90	1,70	1,80	-0,20			#N/A		#N/A	
	b	174	2,77	2,90	2,83	0,13			#N/A		#N/A	
	b	175	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	176	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	**454**	4,94	4,89	4,92	-0,05			#N/A		#N/A	
	c	**542**	4,52		#N/A				#N/A		#N/A	
	c	4653	5,15	5,17	5,16	0,03			#N/A		#N/A	
	c	**4835**	4,00	3,36	3,68	-0,64			#N/A		#N/A	
	c	**4836**	3,96	3,83	3,89	-0,13			#N/A		#N/A	
	c	**5015**	2,54	2,61	2,57	0,07			#N/A		#N/A	
	c	**5016**	4,18	3,88	4,03	-0,30			#N/A		#N/A	
	c	**5017**	2,93	2,46	2,70	-0,47			#N/A		#N/A	
Average category 7						**0,05**						
Standard deviation of differences category 7						**0,33**						
Average all categories				Dall		**-0,04**						
Standard deviation of differences all categories				SDAll		**0,24**						

	n all	129				
β=95%	T(0,05;70)=	1,978670823				
		0,475091967	Upper limit	Lower limit	Linear	
	Average (minimal value)	**0,00**	0,43	-0,52		-0,04
	Average (maximal value)	**10,00**	0,43	-0,52		-0,04

Category	Type	N°sample	Pour Plate-Auto-72h									
			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	3197	4,47	4,58	4,52	0,11			#N/A		#N/A	
	a	3199	1,95	2,16	2,06	0,21			#N/A		#N/A	
	a	3200	6,02	5,91	5,96	-0,10			#N/A		#N/A	
	a	3203	3,09	3,19	3,14	0,10			#N/A		#N/A	
	a	3991	6,16	6,15	6,16	-0,01			#N/A		#N/A	
	a	4356	3,92	3,95	3,94	0,03			#N/A		#N/A	
	a	4358	6,82	6,84	6,83	0,01			#N/A		#N/A	
	a	4359	3,93	4,08	4,00	0,15			#N/A		#N/A	
	a	9016	4,28	3,99	4,13	-0,29			#N/A		#N/A	
	a	9018	6,70	6,67	6,69	-0,03			#N/A		#N/A	
	b	3198	0,30		#N/A			0,30	#N/A		0,30	0,00
	b	3202	0,00		#N/A			0,00	#N/A		0,00	
	b	3590	7,02	7,17	7,10	0,15			#N/A		#N/A	
	b	3591	6,77	6,71	6,74	-0,07			#N/A		#N/A	
	b	3728	3,48	3,54	3,51	0,07			#N/A		#N/A	
	b	4351b	4,02	4,45	4,23	0,43			#N/A		#N/A	
	b	4357	4,25	5,57	4,91	1,32			#N/A		#N/A	
	b	4360	3,46		#N/A			6,18	#N/A		4,82	
	c	2954	1,95		#N/A				#N/A		#N/A	
	c	3831	1,63		#N/A			0,30	#N/A		0,97	-1,33
	c	3832	4,36	4,06	4,21	-0,30			#N/A		#N/A	
	c	3985	6,04	6,00	6,02	-0,04			#N/A		#N/A	
	c	9014	2,51	2,51	2,51	0,00			#N/A		#N/A	
	c	9015	2,86	2,90	2,88	0,04			#N/A		#N/A	
	c	9017	0,00		#N/A			0,00	#N/A		0,00	0,00
	c	**184**	2,61	2,41	2,51	-0,20			#N/A		#N/A	
Average category 1						**0,08**						
Standard deviation of differences category 1						**0,34**						
2	a	3589	5,16	5,23	5,19	0,07			#N/A		#N/A	
	a	3727	5,34	5,50	5,42	0,16			#N/A		#N/A	
	a	4189	0,30		#N/A			1,15	#N/A		0,73	0,85
	a	4190	0,00		#N/A			0,30	#N/A		0,15	0,30
	a	**4366**	3,00	2,99	3,00	-0,02			#N/A		#N/A	
	a	**4367**	4,30	4,25	4,27	-0,05			#N/A		#N/A	
	a	**4368**	5,45	5,45	5,45	0,00			#N/A		#N/A	
	a	**4374**	2,18	2,34	2,26	0,16			#N/A		#N/A	
	b	3204	2,70	2,84	2,77	0,14			#N/A		#N/A	
	b	4191	1,00		#N/A		1,15		1,08	0,15	#N/A	
	b	4192	1,48		#N/A		1,65		1,57	0,17	#N/A	
	b	**4361**	1,39		#N/A			0,00	#N/A		0,70	-1,39
	b	**4364**	1,00		#N/A		1,00		1,00	0,00	#N/A	
	b	**4373**	2,38	2,42	2,40	0,04			#N/A		#N/A	
	b	**4490**	3,99	3,95	3,97	-0,04			#N/A		#N/A	
	b	**9163**	2,66	2,45	2,55	-0,22			#N/A		#N/A	
	b	**9164**	5,40	5,49	5,44	0,09			#N/A		#N/A	
	b	**9165**	1,85		#N/A		1,00		1,42	-0,85	#N/A	
	b	**9166**	3,15	3,00	3,07	-0,15			#N/A		#N/A	
	c	**4370**	1,15		#N/A		1,35		1,25	0,20	#N/A	
	c	**4371**	2,00	2,40	2,20	0,40			#N/A		#N/A	
	c	**4372**	2,36	2,69	2,53	0,33			#N/A		#N/A	
	c	**9612**	2,68	2,68	2,68	0,00			#N/A		#N/A	
	c	**9613**	3,26	3,28	3,27	0,02			#N/A		#N/A	
	c	**9614**	2,78	2,72	2,75	-0,05			#N/A		#N/A	
	c	**9615**	2,70		#N/A		2,30		2,50	-0,40	#N/A	
Average category 2						**0,05**						
Standard deviation of differences category 2						**0,15**						
3	a	9019	1,00		#N/A			4,18	#N/A		2,59	3,18
	a	9020	0,00		#N/A			3,20	#N/A		1,60	3,20
	a	**305**	2,97	2,97	2,97	0,00			#N/A		#N/A	
	a	**306**	4,18	4,18	4,18	0,00			#N/A		#N/A	
	a	**307**	5,18		#N/A			5,18	#N/A		5,18	0,00
	a	**308**	3,91	3,79	3,85	-0,12			#N/A		#N/A	
	a	**309**	4,89	4,94	4,92	0,06			#N/A		#N/A	
	a	**538**	3,88	3,88	3,88	0,00			#N/A		#N/A	
	a	2992	1,30		#N/A				#N/A		#N/A	
	b	2993	5,81		#N/A				#N/A		#N/A	
	b	2994	3,77		#N/A				#N/A		#N/A	
	b	3170	7,93	7,92	7,92	-0,01			#N/A		#N/A	
	b	3172	2,99	3,00	3,00	0,01			#N/A		#N/A	
	b	3201	2,41	2,45	2,43	0,04			#N/A		#N/A	
	b	3836	1,87	1,65	1,76	-0,22			#N/A		#N/A	
	b	3987	4,41	4,49	4,45	0,08			#N/A		#N/A	
	b	3988	1,95	2,13	2,04	0,17			#N/A		#N/A	
	b	3989	3,38	3,54	3,46	0,16			#N/A		#N/A	
	b	3990	3,94	4,31	4,12	0,37			#N/A		#N/A	
	b	4352	2,77	2,97	2,87	0,19			#N/A		#N/A	
	b	4355	4,55	4,84	4,70	0,29			#N/A		#N/A	
	c	2996	6,97		#N/A				#N/A		#N/A	
	c	2997	6,76		#N/A				#N/A		#N/A	
	c	2998	7,18		#N/A				#N/A		#N/A	
	c	3167	6,09	6,24	6,17	0,15			#N/A		#N/A	
	c	3168	6,37	6,18	6,28	-0,19			#N/A		#N/A	
	c	3169	7,18		#N/A			7,18	#N/A		7,18	0,00
	c	3726	2,88	3,11	3,00	0,23			#N/A		#N/A	
	c	3829	0,00		#N/A			0,35	#N/A		0,18	0,35
	c	3830	1,30		#N/A		1,15		1,23	-0,15	#N/A	
	c	3835	2,56	2,70	2,63	0,14			#N/A		#N/A	
	c	**9170**	3,36	3,40	3,38	0,04			#N/A		#N/A	
	c	**9171**	4,32	3,95	4,14	-0,37			#N/A		#N/A	
	c	**310**	4,64	4,30	4,47	-0,34			#N/A		#N/A	
Average category 3						**0,03**						
Standard deviation of differences category 3						**0,19**						

Category	Type	N°sample	Pour Plate-Auto-72h									
			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				
4	a	2955	2,00		#N/A				#N/A		#N/A	
	a	2956	2,38		#N/A				#N/A		#N/A	
	a	2957	1,43		#N/A				#N/A		#N/A	
	a	3171	3,00	3,69	3,35	0,69			#N/A		#N/A	
	a	**4362**	4,89	4,94	4,92	0,05			#N/A		#N/A	
	a	**4369**	4,06	4,26	4,16	0,20			#N/A		#N/A	
	a	177	3,38	3,43	3,41	0,05			#N/A		#N/A	
	a	178	3,53	3,43	3,48	-0,10			#N/A		#N/A	
	a	179	3,48	3,76	3,62	0,28			#N/A		#N/A	
	b	3000	2,93		#N/A				#N/A		#N/A	
	b	3592	8,18		#N/A			8,18	#N/A		8,18	0,00
	b	4188	4,61	4,45	4,53	-0,16			#N/A		#N/A	
	b	**4363**	2,65	2,60	2,63	-0,05			#N/A		#N/A	
	b	180	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	181	0,00		#N/A			1,30	#N/A		0,65	1,30
	b	182	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	183	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	**451**	3,91	3,96	3,94	0,06			#N/A		#N/A	
	b	**452**	4,93	4,81	4,87	-0,12			#N/A		#N/A	
	b	**453**	5,98	5,95	5,97	-0,03			#N/A		#N/A	
	c	2999	3,54		#N/A				#N/A		#N/A	
	c	3833	4,43	4,46	4,45	0,03			#N/A		#N/A	
	c	3834	4,38	4,56	4,47	0,17			#N/A		#N/A	
	c	3986	4,84	4,81	4,83	-0,03			#N/A		#N/A	
	c	4193	3,18	3,35	3,26	0,18			#N/A		#N/A	
	c	4194	5,88	6,06	5,97	0,18			#N/A		#N/A	
	c	4195	2,23	2,41	2,32	0,18			#N/A		#N/A	
	c	**4365**	3,13	3,11	3,12	-0,01			#N/A		#N/A	
Average category 4						**0,09**						
Standard deviation of differences category 4						**0,19**						
5	a	**300**	3,88	3,54	3,71	-0,33			#N/A		#N/A	
	a	**301**	5,04	4,93	4,99	-0,11			#N/A		#N/A	
	a	**302**	2,70		#N/A		2,44		2,57	-0,26	#N/A	
	a	**303**	4,95		#N/A		4,26		4,61	-0,69	#N/A	
	a	**304**	2,00		#N/A			2,00	#N/A		2,00	0,00
	a	**539**	3,00	2,91	2,96	-0,09			#N/A		#N/A	
	a	**540**	4,72	4,49	4,60	-0,23			#N/A		#N/A	
	a	**541**	3,99	3,98	3,98	-0,01			#N/A		#N/A	
	b	**9616**	0,00		#N/A			1,30	#N/A		0,65	1,30
	b	**9617**	2,00		#N/A		2,30		2,15	0,30	#N/A	
	b	**9618**	0,00		#N/A			1,00	#N/A		0,50	1,00
	b	**9619**	3,00		#N/A			4,30	#N/A		3,65	1,30
	b	**9620**	2,08	2,00	2,04	-0,08			#N/A		#N/A	
	b	**9621**	2,00		#N/A			2,00	#N/A		2,00	0,00
	b	**459**	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	**460**	2,70	1,85	2,27	-0,85			#N/A		#N/A	
	b	**461**	2,00		#N/A			3,00	#N/A		2,50	1,00
	b	**462**	4,73	4,34	4,54	-0,39			#N/A		#N/A	
	b	**543**	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	**544**	2,60		#N/A		2,30		2,45	-0,30	#N/A	
	b	**706**	2,26	2,08	2,17	-0,18			#N/A		#N/A	
	b	**707**	3,08	3,04	3,06	-0,04			#N/A		#N/A	
	c	3723	2,00		#N/A			2,00	#N/A		2,00	0,00
	c	3724	2,00		#N/A			2,00	#N/A		2,00	0,00
	c	3725	2,00		#N/A			2,00	#N/A		2,00	0,00
	c	4353	3,43		#N/A		3,50		3,47	0,07	#N/A	
	c	4354	6,95	6,83	6,89	-0,12			#N/A		#N/A	
	c	**185**	2,83	2,79	2,81	-0,05			#N/A		#N/A	
	c	**186**	3,45	3,53	3,49	0,08			#N/A		#N/A	
	c	**187**	3,76	3,81	3,79	0,05			#N/A		#N/A	
	c	**188**	2,51	2,41	2,46	-0,09			#N/A		#N/A	
Average category 5						**-0,16**						
Standard deviation of differences category 5						**0,23**						
6	a	2995	5,65		#N/A				#N/A		#N/A	
	a	4654	7,18		#N/A			6,18	#N/A		6,68	-1,00
	a	4655	4,78	5,24	5,01	0,46			#N/A		#N/A	
	a	4656	3,81	4,15	3,98	0,33			#N/A		#N/A	
	a	9213	3,86	3,88	3,87	0,01			#N/A		#N/A	
	a	9214	3,98	3,95	3,96	-0,03			#N/A		#N/A	
	a	9215	5,76	5,74	5,75	-0,02			#N/A		#N/A	
	b	**4832**	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	**4833**	3,54	2,84	3,19	-0,70			#N/A		#N/A	
	b	**4834**	3,97	3,96	3,96	-0,02			#N/A		#N/A	
	b	**9167**	2,46	2,36	2,41	-0,10			#N/A		#N/A	
	b	**9168**	2,93	2,88	2,90	-0,06			#N/A		#N/A	
	b	**9169**	5,00	4,94	4,97	-0,06			#N/A		#N/A	
	c	3001	3,81		#N/A				#N/A		#N/A	
	c	3002	4,55		#N/A				#N/A		#N/A	
	c	3593	3,99	3,99	3,99	0,00			#N/A		#N/A	
	c	3594	5,03	5,15	5,09	0,12			#N/A		#N/A	
	c	3595	4,33	4,18	4,25	-0,15			#N/A		#N/A	
	c	3596	3,00	3,13	3,06	0,13			#N/A		#N/A	
	c	4585	4,03	4,02	4,02	-0,01			#N/A		#N/A	
	c	4586	4,86	4,91	4,89	0,05			#N/A		#N/A	
	c	4587	4,72	4,68	4,70	-0,04			#N/A		#N/A	
Average category 6						**0,00**						
Standard deviation of differences category 6						**0,24**						

Category	Type	N°sample	Pour Plate-Auto-72h									
			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				
7	a	2958	5,33		#N/A				#N/A		#N/A	
	a	4748	0,00		#N/A			1,00	#N/A		0,50	1,00
	a	4749	3,33	3,54	3,43	0,22			#N/A		#N/A	
	a	4837	7,18		#N/A			7,18	#N/A		7,18	0,00
	a	4838	7,18		#N/A			7,18	#N/A		7,18	0,00
	a	4953	1,74	2,21	1,97	0,47			#N/A		#N/A	
	a	4954	2,00	1,87	1,94	-0,12			#N/A		#N/A	
	a	4955	4,50	4,82	4,66	0,32			#N/A		#N/A	
	a	4956	4,52	4,85	4,68	0,33			#N/A		#N/A	
	a	**5018**	3,90	4,07	3,99	0,18			#N/A		#N/A	
	a	**5019**	4,36	5,07	4,71	0,71			#N/A		#N/A	
	b	4738	1,35		#N/A			0,15	#N/A		0,75	-1,20
	b	4739	1,60		#N/A		1,45		1,53	-0,15	#N/A	
	b	4740	2,96	3,49	3,22	0,53			#N/A		#N/A	
	b	4741	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	4742	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	4743	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	4744	2,27	2,31	2,29	0,04			#N/A		#N/A	
	b	4745	1,60		#N/A		1,54		1,57	-0,06	#N/A	
	b	4746	2,66	2,64	2,65	-0,01			#N/A		#N/A	
	b	4747	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	173	1,90	1,70	1,80	-0,20			#N/A		#N/A	
	b	174	2,77	2,88	2,83	0,11			#N/A		#N/A	
	b	175	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	176	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	**454**	4,94	4,88	4,91	-0,06			#N/A		#N/A	
	c	**542**	4,52		#N/A				#N/A		#N/A	
	c	4653	5,15	4,75	4,95	-0,40			#N/A		#N/A	
	c	**4835**	4,00	3,35	3,67	-0,65			#N/A		#N/A	
	c	**4836**	3,96	3,86	3,91	-0,10			#N/A		#N/A	
	c	**5015**	2,54	2,66	2,60	0,12			#N/A		#N/A	
	c	**5016**	4,18	4,48	4,33	0,30			#N/A		#N/A	
	c	**5017**	2,93	3,63	3,28	0,70			#N/A		#N/A	
Average category 7						**0,13**						
Standard deviation of differences category 7						**0,35**						
Average all categories				Dall		**0,04**						
Standard deviation of differences all categories				SDAll		**0,26**						

	n all	128				
β=95%	T(0,05;70)=	1,978819508				
		0,518599307	Upper limit	Lower limit	Linear	
	Average (minimal value)	**0,00**	0,56	-0,48		0,04
	Average (maximal value)	**10,00**	0,56	-0,48		0,04

Category	Type	N°sample	Spreading-Manual-24h									
			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	3197	4,47	4,68	4,57	0,21			#N/A		#N/A	
	a	3199	1,95	1,77	1,86	-0,18			#N/A		#N/A	
	a	3200	6,02	5,99	6,00	-0,03			#N/A		#N/A	
	a	3203	3,09	3,24	3,17	0,15			#N/A		#N/A	
	a	3991	6,16	6,17	6,17	0,01			#N/A		#N/A	
	a	4356	3,92	4,04	3,98	0,12			#N/A		#N/A	
	a	4358	6,82	6,78	6,80	-0,04			#N/A		#N/A	
	a	4359	3,93	4,18	4,06	0,25			#N/A		#N/A	
	a	9016	4,28	4,20	4,24	-0,07			#N/A		#N/A	
	a	9018	6,70	6,72	6,71	0,03			#N/A		#N/A	
	b	3198	0,30		#N/A			1,39	#N/A		0,85	1,09
	b	3202	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	3590	7,02	6,79	6,90	-0,24			#N/A		#N/A	
	b	3591	6,77	6,72	6,74	-0,06			#N/A		#N/A	
	b	3728	3,48	3,59	3,54	0,12			#N/A		#N/A	
	b	4351b	4,02	3,96	3,99	-0,06			#N/A		#N/A	
	b	4357	4,25	4,43	4,34	0,18			#N/A		#N/A	
	b	4360	3,46	3,68	3,57	0,22			#N/A		#N/A	
	c	2954	1,95	2,71	2,33	0,76			#N/A		#N/A	
	c	3831	1,63		#N/A			1,54	#N/A		1,59	-0,09
	c	3832	4,36	4,56	4,46	0,20			#N/A		#N/A	
	c	3985	6,04	6,28	6,16	0,24			#N/A		#N/A	
	c	9014	2,51	2,54	2,52	0,04			#N/A		#N/A	
	c	9015	2,86	2,96	2,91	0,10			#N/A		#N/A	
	c	9017	0,00		#N/A			0,00	#N/A		0,00	0,00
	c	**184**	2,61	2,56	2,58	-0,06			#N/A		#N/A	
Average category 1						**0,09**						
Standard deviation of differences category 1						**0,20**						
2	a	3589	5,16	5,22	5,19	0,06			#N/A		#N/A	
	a	3727	5,34	4,90	5,12	-0,44			#N/A		#N/A	
	a	4189	0,30		#N/A			0,00	#N/A		0,15	-0,30
	a	4190	0,00		#N/A			0,35	#N/A		0,18	0,35
	a	**4366**	3,00	3,44	3,22	0,43			#N/A		#N/A	
	a	**4367**	4,30	4,58	4,44	0,28			#N/A		#N/A	
	a	**4368**	5,45	5,54	5,50	0,09			#N/A		#N/A	
	a	**4374**	2,18	1,96	2,07	-0,21			#N/A		#N/A	
	b	3204	2,70	2,54	2,62	-0,15			#N/A		#N/A	
	b	4191	1,00		#N/A			0,00	#N/A		0,50	-1,00
	b	4192	1,48		#N/A		1,35		1,42	-0,13	#N/A	
	b	**4361**	1,39		#N/A		1,00		1,20	-0,39	#N/A	
	b	**4364**	1,00		#N/A		1,24		1,12	0,24	#N/A	
	b	**4373**	2,38	2,46	2,42	0,08			#N/A		#N/A	
	b	**4490**	3,99	4,11	4,05	0,13			#N/A		#N/A	
	b	**9163**	2,66	2,49	2,58	-0,17			#N/A		#N/A	
	b	**9164**	5,40	5,62	5,51	0,23			#N/A		#N/A	
	b	**9165**	1,85	1,60	1,72	-0,24			#N/A		#N/A	
	b	**9166**	3,15	3,23	3,19	0,08			#N/A		#N/A	
	c	**4370**	1,15		#N/A		1,24		1,20	0,09	#N/A	
	c	**4371**	2,00	1,87	1,94	-0,13			#N/A		#N/A	
	c	**4372**	2,36	2,24	2,30	-0,12			#N/A		#N/A	
	c	**9612**	2,68	2,59	2,64	-0,09			#N/A		#N/A	
	c	**9613**	3,26	3,40	3,33	0,14			#N/A		#N/A	
	c	**9614**	2,78	2,52	2,65	-0,26			#N/A		#N/A	
	c	**9615**	2,70	2,60	2,65	-0,10			#N/A		#N/A	
Average category 2						**-0,02**						
Standard deviation of differences category 2						**0,22**						
3	a	9019	1,00		#N/A			1,00	#N/A		1,00	0,00
	a	9020	0,00		#N/A			1,00	#N/A		0,50	1,00
	a	**305**	2,97	3,11	3,04	0,14			#N/A		#N/A	
	a	**306**	4,18	4,04	4,11	-0,13			#N/A		#N/A	
	a	**307**	5,18		#N/A			5,18	#N/A		5,18	0,00
	a	**308**	3,91	3,93	3,92	0,02			#N/A		#N/A	
	a	**309**	4,89	4,84	4,86	-0,05			#N/A		#N/A	
	a	**538**	3,88	3,68	3,78	-0,20			#N/A		#N/A	
	a	2992	1,30		#N/A			0,30	#N/A		0,80	-1,00
	b	2993	5,81	6,04	5,92	0,23			#N/A		#N/A	
	b	2994	3,77	3,56	3,66	-0,22			#N/A		#N/A	
	b	3170	7,93	7,92	7,92	-0,01			#N/A		#N/A	
	b	3172	2,99	3,03	3,01	0,04			#N/A		#N/A	
	b	3201	2,41	2,29	2,35	-0,12			#N/A		#N/A	
	b	3836	1,87	1,93	1,90	0,05			#N/A		#N/A	
	b	3987	4,41	4,48	4,44	0,08			#N/A		#N/A	
	b	3988	1,95	1,99	1,97	0,04			#N/A		#N/A	
	b	3989	3,38	3,61	3,49	0,23			#N/A		#N/A	
	b	3990	3,94	4,29	4,11	0,35			#N/A		#N/A	
	b	4352	2,77	3,02	2,90	0,24			#N/A		#N/A	
	b	4355	4,55	4,42	4,49	-0,13			#N/A		#N/A	
	c	2996	6,97	7,00	6,98	0,03			#N/A		#N/A	
	c	2997	6,76	6,72	6,74	-0,04			#N/A		#N/A	
	c	2998	7,18		#N/A			7,18	#N/A		7,18	0,00
	c	3167	6,09	6,00	6,05	-0,09			#N/A		#N/A	
	c	3168	6,37	5,66	6,01	-0,71			#N/A		#N/A	
	c	3169	7,18		#N/A			7,18	#N/A		7,18	0,00
	c	3726	2,88	2,68	2,78	-0,20			#N/A		#N/A	
	c	3829	0,00		#N/A			1,48	#N/A		0,74	1,48
	c	3830	1,30		#N/A		1,69		1,50	0,39	#N/A	
	c	3835	2,56	2,78	2,67	0,22			#N/A		#N/A	
	c	**9170**	3,36	3,34	3,35	-0,02			#N/A		#N/A	
	c	**9171**	4,32	4,65	4,49	0,33			#N/A		#N/A	
	c	**310**	4,64		#N/A				#N/A		#N/A	
Average category 3						**0,00**						
Standard deviation of differences category 3						**0,22**						

Category	Type	N°sample	Spreading-Manual-24h									
			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				
4	a	2955	2,00		#N/A			4,46	#N/A		3,23	2,46
	a	2956	2,38	2,88	2,63	0,50			#N/A		#N/A	
	a	2957	1,43		#N/A			5,18	#N/A		3,31	3,75
	a	3171	3,00	3,71	3,36	0,71			#N/A		#N/A	
	a	**4362**	4,89	5,06	4,97	0,17			#N/A		#N/A	
	a	**4369**	4,06	4,18	4,12	0,13			#N/A		#N/A	
	a	177	3,38	3,77	3,58	0,39			#N/A		#N/A	
	a	178	3,53	3,81	3,67	0,28			#N/A		#N/A	
	a	179	3,48	4,15	3,81	0,67			#N/A		#N/A	
	b	3000	2,93	3,21	3,07	0,28			#N/A		#N/A	
	b	3592	8,18		#N/A			8,18	#N/A		8,18	0,00
	b	4188	4,61	4,81	4,71	0,20			#N/A		#N/A	
	b	**4363**	2,65	3,11	2,88	0,46			#N/A		#N/A	
	b	180	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	181	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	182	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	183	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	**451**	3,91	4,15	4,03	0,24			#N/A		#N/A	
	b	**452**	4,93	5,00	4,96	0,07			#N/A		#N/A	
	b	**453**	5,98	5,98	5,98	0,00			#N/A		#N/A	
	c	2999	3,54	3,66	3,60	0,12			#N/A		#N/A	
	c	3833	4,43	4,82	4,63	0,39			#N/A		#N/A	
	c	3834	4,38	4,74	4,56	0,35			#N/A		#N/A	
	c	3986	4,84	4,94	4,89	0,09			#N/A		#N/A	
	c	4193	3,18	3,13	3,15	-0,05			#N/A		#N/A	
	c	4194	5,88	6,03	5,95	0,15			#N/A		#N/A	
	c	4195	2,23	2,35	2,29	0,12			#N/A		#N/A	
	c	**4365**	3,13	3,24	3,18	0,11			#N/A		#N/A	
Average category 4						**0,26**						
Standard deviation of differences category 4						**0,20**						
5	a	**300**	3,88	3,76	3,82	-0,11			#N/A		#N/A	
	a	**301**	5,04	5,11	5,08	0,07			#N/A		#N/A	
	a	**302**	2,70	2,95	2,83	0,26			#N/A		#N/A	
	a	**303**	4,95	4,78	4,86	-0,17			#N/A		#N/A	
	a	**304**	2,00		#N/A			2,00	#N/A		2,00	0,00
	a	**539**	3,00	2,96	2,98	-0,04			#N/A		#N/A	
	a	**540**	4,72		#N/A				#N/A		#N/A	
	a	**541**	3,99		#N/A				#N/A		#N/A	
	b	**9616**	0,00		#N/A			1,48	#N/A		0,74	1,48
	b	**9617**	2,00		#N/A		1,96		1,98	-0,04	#N/A	
	b	**9618**	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	**9619**	3,00		#N/A			4,00	#N/A		3,50	1,00
	b	**9620**	2,08	1,95	2,02	-0,12			#N/A		#N/A	
	b	**9621**	2,00		#N/A			2,00	#N/A		2,00	0,00
	b	**459**	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	**460**	2,70	2,72	2,71	0,03			#N/A		#N/A	
	b	**461**	2,00		#N/A			3,00	#N/A		2,50	1,00
	b	**462**	4,73	4,72	4,73	-0,01			#N/A		#N/A	
	b	**543**	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	**544**	2,60		#N/A		2,60		2,60	0,00	#N/A	
	b	**706**	2,26	2,41	2,33	0,15			#N/A		#N/A	
	b	**707**	3,08	3,26	3,17	0,18			#N/A		#N/A	
	c	3723	2,00		#N/A			2,00	#N/A		2,00	0,00
	c	3724	2,00		#N/A			2,00	#N/A		2,00	0,00
	c	3725	2,00		#N/A			2,00	#N/A		2,00	0,00
	c	4353	3,43		#N/A		3,39		3,41	-0,04	#N/A	
	c	4354	6,95	6,76	6,86	-0,19			#N/A		#N/A	
	c	**185**	2,83	2,75	2,79	-0,08			#N/A		#N/A	
	c	**186**	3,45	3,65	3,55	0,21			#N/A		#N/A	
	c	**187**	3,76	3,86	3,81	0,09			#N/A		#N/A	
	c	**188**	2,51	2,30	2,40	-0,20			#N/A		#N/A	
Average category 5						**0,00**						
Standard deviation of differences category 5						**0,15**						
6	a	2995	5,65	5,88	5,76	0,23			#N/A		#N/A	
	a	4654	7,18		#N/A			5,94	#N/A		6,56	-1,24
	a	4655	4,78	6,00	5,39	1,21			#N/A		#N/A	
	a	4656	3,81	4,31	4,06	0,50			#N/A		#N/A	
	a	9213	3,86	4,08	3,97	0,22			#N/A		#N/A	
	a	9214	3,98		#N/A		4,00		3,99	0,02	#N/A	
	a	9215	5,76	5,89	5,83	0,13			#N/A		#N/A	
	b	**4832**	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	**4833**	3,54	3,22	3,38	-0,32			#N/A		#N/A	
	b	**4834**	3,97	3,94	3,96	-0,03			#N/A		#N/A	
	b	**9167**	2,46	2,48	2,47	0,01			#N/A		#N/A	
	b	**9168**	2,93	2,96	2,95	0,03			#N/A		#N/A	
	b	**9169**	5,00	5,04	5,02	0,04			#N/A		#N/A	
	c	3001	3,81	3,91	3,86	0,10			#N/A		#N/A	
	c	3002	4,55	4,62	4,58	0,07			#N/A		#N/A	
	c	3593	3,99	3,96	3,98	-0,03			#N/A		#N/A	
	c	3594	5,03	5,30	5,17	0,27			#N/A		#N/A	
	c	3595	4,33	4,54	4,43	0,21			#N/A		#N/A	
	c	3596	3,00	3,19	3,09	0,19			#N/A		#N/A	
	c	4585	4,03	3,93	3,98	-0,10			#N/A		#N/A	
	c	4586	4,86	4,93	4,90	0,07			#N/A		#N/A	
	c	4587	4,72	4,72	4,72	0,00			#N/A		#N/A	
Average category 6						**0,15**						
Standard deviation of differences category 6						**0,31**						

Category	Type	N°sample	Spreading-Manual-24h									
			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				
7	a	2958	5,33	5,09	5,21	-0,24			#N/A		#N/A	
	a	4748	0,00		#N/A			1,00	#N/A		0,50	1,00
	a	4749	3,33	3,48	3,40	0,16			#N/A		#N/A	
	a	4837	7,18		#N/A			7,18	#N/A		7,18	0,00
	a	4838	7,18		#N/A			7,18	#N/A		7,18	0,00
	a	4953	1,74		#N/A		1,50		1,62	-0,24	#N/A	
	a	4954	2,00	2,36	2,18	0,36			#N/A		#N/A	
	a	4955	4,50	4,79	4,65	0,29			#N/A		#N/A	
	a	4956	4,52	4,78	4,65	0,26			#N/A		#N/A	
	a	**5018**	3,90	3,91	3,90	0,01			#N/A		#N/A	
	a	**5019**	4,36	4,40	4,38	0,05			#N/A		#N/A	
	b	4738	1,35		#N/A		1,54		1,45	0,19	#N/A	
	b	4739	1,60	2,01	1,81	0,41			#N/A		#N/A	
	b	4740	2,96	3,36	3,16	0,40			#N/A		#N/A	
	b	4741	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	4742	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	4743	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	4744	2,27	2,39	2,33	0,13			#N/A		#N/A	
	b	4745	1,60		#N/A		1,39		1,50	-0,21	#N/A	
	b	4746	2,66	2,76	2,71	0,10			#N/A		#N/A	
	b	4747	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	173	1,90		#N/A			0,00	#N/A		0,95	-1,90
	b	174	2,77	3,08	2,93	0,31			#N/A		#N/A	
	b	175	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	176	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	**454**	4,94	5,15	5,04	0,21			#N/A		#N/A	
	c	**542**	4,52	4,51	4,51	-0,01			#N/A		#N/A	
	c	4653	5,15	5,54	5,34	0,39			#N/A		#N/A	
	c	**4835**	4,00	4,09	4,05	0,09			#N/A		#N/A	
	c	**4836**	3,96	4,85	4,40	0,89			#N/A		#N/A	
	c	**5015**	2,54	2,59	2,56	0,05			#N/A		#N/A	
	c	**5016**	4,18	4,16	4,17	-0,01			#N/A		#N/A	
	c	**5017**	2,93	2,82	2,87	-0,12			#N/A		#N/A	
Average category 7						**0,19**						
Standard deviation of differences category 7						**0,24**						
Average all categories				Dall		**0,10**						
Standard deviation of differences all categories				SDAll		**0,24**						

	n all	141				
β=95%	T(0,05;70)=	1,977053689				
		0,48140534	Upper limit	Lower limit	Linear	
	Average (minimal value)	**0,00**	0,58	-0,39		0,10
	Average (maximal value)	**10,00**	0,58	-0,39		0,10

Appendix 7 - Accuracy profile study: raw data

Matrix	Strain	Level	N° sample	Reference method : ISO 21528-2♦				Alternative method: RAPID'*Enterobacteriaceae* 24h ± 2 h at 37°C ± 1 °C											
								Pour plate method- Manual enumeration				Pour plate method- Automated enumeration				Spreading method- Manual enumeration			
				Dilution	cfu/ plate	cfu/g	log cfu/g	Dilution	cfu/plate	cfu/g	log cfu/g	Dilution	cfu/plate	cfu/g	log cfu/g	Dilution	cfu/plate	cfu/g	log cfu/g
Liver pâté Batch 1 Aerobic mesophilic flora: 1,4 10^2CFU/g	*Enterobacter kobei* Ad342	1	8793	10	30	290	2,46	10	19	190	2,28	10	15	160	2,20	10	20	190	2,28
				100	2			100	2			100	2			100	1		
			8794	10	21	200	2,30	10	19	200	2,30	10	16	170	2,23	10	21	200	2,30
				100	1			100	3			100	3			100	1		
			8795	10	15	140	2,15	10	41	400	2,60	10	34	340	2,53	10	24	230	2,36
				100	0			100	3			100	3			100	1		
			8796	10	16	160	2,20	10	23	250	2,40	10	16	190	2,28	10	21	210	2,32
				100	1			100	4			100	5			100	2		
			8797	10	27	250	2,40	10	24	240	2,38	10	23	230	2,36	10	28	300	2,48
				100	0			100	2			100	2			100	5		
		2	8798	100	74	7300	3,86	100	64	6600	3,82	100	63	6500	3,81	100	103	10000	4,00
				1000	6			1000	9			1000	9			1000	8		
			8799	100	66	6500	3,81	100	64	6500	3,81	100	57	5800	3,76	100	80	7500	3,88
				1000	6			1000	7			1000	7			1000	3		
			8800	100	69	6800	3,83	100	74	4100	3,61	100	71	6800	3,83	100	68	6900	3,84
				1000	6			1000	4			1000	4			1000	8		
			8801	100	63	6800	3,83	100	79	7600	3,88	100	71	6900	3,84	100	72	7600	3,88
				1000	12			1000	5			1000	5			1000	12		
			8802	100	59	5600	3,75	100	62	6300	3,80	100	59	6000	3,78	100	94	9100	3,96
				1000	3			1000	7			1000	7			1000	6		
		3	8803	10000	43	430000	5,63	10000	60	580000	5,76	10000	55	540000	5,73	10000	70	640000	5,81
				100000	4			100000	4			100000	4			100000	0		
			8804	10000	53	540000	5,73	10000	58	550000	5,74	10000	52	500000	5,70	10000	47	470000	5,67
				100000	6			100000	3			100000	3			100000	5		
			8805	10000	65	610000	5,79	10000	60	550000	5,74	10000	57	530000	5,72	10000	48	540000	5,73
				100000	2			100000	1			100000	1			100000	11		
			8806	10000	40	400000	5,60	10000	57	550000	5,74	10000	52	500000	5,70	10000	57	620000	5,79
				100000	4			100000	3			100000	3			100000	11		
			8807	10000	49	480000	5,68	10000	52	500000	5,70	10000	48	460000	5,66	10000	55	570000	5,76
				100000	4			100000	3			100000	3			100000	8		
Liver pâté Batch 2 Aerobic mesophilic flora:1,0 10^2 CFU/g		1	8808	10	17	170	2,23	10	17	160	2,20	10	18	160	2,20	10	24	270	2,43
				100	2			100	0			100	0			100	6		
			8809	10	22	200	2,30	10	22	230	2,36	10	20	210	2,32	10	21	240	2,38
				100	0			100	3			100	3			100	5		
			8810	10	15	170	2,23	10	18	170	2,23	10	16	160	2,20	10	24	250	2,40
				100	4			100	1			100	1			100	3		
			8811	10	28	270	2,43	10	26	250	2,40	10	29	270	2,43	10	26	280	2,45
				100	2			100	1			100	1			100	5		
			8812	10	22	220	2,34	10	26	250	2,40	10	26	250	2,40	10	23	240	2,38
				100	2			100	1			100	1			100	3		
		2	8813	100	86	8500	3,93	100	63	6400	3,81	100	58	5700	3,76	100	42	4500	3,65
				1000	7			1000	7			1000	5			1000	7		
			8814	100	64	6300	3,80	100	69	6900	3,84	100	55	5200	3,72	100	78	8100	3,91
				1000	5			1000	7			1000	2			1000	11		
			8815	100	70	6700	3,83	100	52	5500	3,74	100	44	4600	3,66	100	71	6900	3,84
				1000	4			1000	8			1000	7			1000	5		
			8816	100	65	6500	3,81	100	58	6000	3,78	100	49	5200	3,72	100	53	5800	3,76
				1000	7			1000	8			1000	8			1000	11		
			8817	100	66	6500	3,81	100	69	6900	3,84	100	59	5900	3,77	100	88	9000	3,95
				1000	6			1000	7			1000	6			1000	11		
		3	8818	10000	57	570000	5,76	10000	50	470000	5,67	10000	40	380000	5,58	10000	84	830000	5,92
				100000	6			100000	2			100000	2			100000	7		
			8819	10000	46	450000	5,65	10000	38	380000	5,58	10000	34	350000	5,54	10000	65	640000	5,81
				100000	3			100000	4			100000	4			100000	5		
			8820	10000	53	500000	5,70	10000	35	370000	5,57	10000	31	340000	5,53	10000	53	520000	5,72
				100000	2			100000	6			100000	6			100000	4		
			8821	10000	51	480000	5,68	10000	51	500000	5,70	10000	46	450000	5,65	10000	73	710000	5,85
				100000	2			100000	4			100000	4			100000	5		
			8822	10000	45	460000	5,66	10000	51	520000	5,72	10000	37	390000	5,59	10000	61	660000	5,82
				100000	6			100000	6			100000	6			100000	12		

♦ Analyses performed according to the COFRAC accreditation

Matrix	Strain	Level	N°sample	Reference method : ISO 21528-2♦				Alternative method: RAPID'*Enterobacteriaceae* 24h ± 2 h at 37°C ± 1 °C											
								Pour plate method- Manual enumeration				Pour plate method- Automated enumeration				Spreading method- Manual enumeration			
				Dilution	cfu/plate	cfu/g	log cfu/g	Dilution	cfu/plate	cfu/g	log cfu/g	Dilution	cfu/plate	cfu/g	log cfu/g	Dilution	cfu/plate	cfu/g	log cfu/g
Vanilla cream Batch 1 Aerobic mesophilic flora:<10 CFU/g	*Serratia marcescens* Ad454	1	8827	10	11	110	2,04	10	11	100	2,00	10	11	100	2,00	10	19	210	2,32
				100	1			100	0			100	0			100	4		
			8828	10	10	91	1,96	10	5	50	1,70	10	5	50	1,70	10	18	160	2,20
				100	0			100	0		Ne	100	0		Ne	100	0		
			8829	10	18	180	2,26	10	16	160	2,20	10	15	150	2,18	10	9	90	1,95
				100	2			100	1			100	1			100	1		Ne
			8830	10	12	130	2,11	10	9	90	1,95	10	7	70	1,85	10	9	120	2,08
				100	2			100	1		Ne	100	1		Ne	100	4		
			8831	10	14	140	2,15	10	16	160	2,20	10	15	150	2,18	10	8	80	1,90
				100	1			100	2			100	1			100	1		Ne
		2	8832	100	48	4800	3,68	100	38	3600	3,56	100	37	3500	3,54	100	68	6500	3,81
				1000	5			1000	2			1000	2			1000	3		
			8833	100	30	2900	3,46	100	44	4100	3,61	100	42	3900	3,59	100	71	6700	3,83
				1000	2			1000	1			1000	1			1000	3		
			8834	100	49	4900	3,69	100	38	3900	3,59	100	37	3700	3,57	100	45	4600	3,66
				1000	5			1000	5			1000	4			1000	6		
			8835	100	34	3400	3,53	100	31	3100	3,49	100	30	3000	3,48	100	61	5900	3,77
				1000	3			1000	3			1000	3			1000	4		
			8836	100	28	3000	3,48	100	43	4300	3,63	100	45	4500	3,65	100	60	5700	3,76
				1000	5			1000	4			1000	4			1000	3		
		3	8837	10000	28	290000	5,46	10000	29	310000	5,49	10000	27	290000	5,46	10000	38	400000	5,60
				100000	4			100000	5			100000	5			100000	6		
			8838	10000	33	320000	5,51	10000	33	310000	5,49	10000	30	280000	5,45	10000	54	530000	5,72
				100000	2			100000	1			100000	1			100000	4		
			8839	10000	35	350000	5,54	10000	34	330000	5,52	10000	32	310000	5,49	10000	41	450000	5,65
				100000	3			100000	2			100000	2			100000	9		
			8840	10000	32	340000	5,53	10000	35	350000	5,54	10000	32	330000	5,52	10000	38	390000	5,59
				100000	5			100000	4			100000	4			100000	5		
			8841	10000	41	400000	5,60	10000	49	480000	5,68	10000	48	470000	5,67	10000	44	440000	5,64
				100000	3			100000	4			100000	4			100000	4		
Vanilla cream Batch 2 Aerobic mesophilic flora:<10 CFU/g		1	8842	10	9	90	1,95	10	18	180	2,26	10	17	170	2,23	10	12	110	2,04
				100	1		Ne	100	2			100	2			100	0		
			8843	10	10	110	2,04	10	22	220	2,34	10	21	210	2,32	10	21	220	2,34
				100	2			100	2			100	2			100	3		
			8844	10	11	110	2,04	10	12	130	2,11	10	11	120	2,08	10	11	120	2,08
				100	1			100	2			100	2			100	2		
			8845	10	11	120	2,08	10	15	150	2,18	10	15	150	2,18	10	13	120	2,08
				100	2			100	1			100	1			100	0		
			8846	10	11	110	2,04	10	9	90	1,95	10	8	80	1,90	10	9	90	1,95
				100	1			100	1		Ne	100	1		Ne	100	0		Ne
		2	8847	100	42	3900	3,59	100	45	4300	3,63	100	38	3600	3,56	100	38	4000	3,60
				1000	1			1000	2			1000	2			1000	6		
			8848	100	39	3900	3,59	100	41	4100	3,61	100	42	4200	3,62	100	62	6000	3,78
				1000	4			1000	4			1000	4			1000	4		
			8849	100	39	4100	3,61	100	42	4100	3,61	100	44	4300	3,63	100	46	4300	3,63
				1000	6			1000	3			1000	3			1000	1		
			8850	100	44	4300	3,63	100	44	4100	3,61	100	38	3500	3,54	100	75	6800	3,83
				1000	3			1000	1			1000	1			1000	0		
			8851	100	55	5300	3,72	100	42	3900	3,59	100	40	3700	3,57	100	70	6600	3,82
				1000	3			1000	1			1000	1			1000	3		
		3	8852	10000	25	250000	5,40	10000	33	310000	5,49	10000	31	290000	5,46	10000	46	450000	5,65
				100000	2			100000	1			100000	1			100000	4		
			8853	10000	52	520000	5,72	10000	33	310000	5,49	10000	29	270000	5,43	10000	28	350000	5,54
				100000	5			100000	1			100000	1			100000	11		
			8854	10000	52	500000	5,70	10000	28	280000	5,45	10000	26	250000	5,40	10000	43	390000	5,59
				100000	3			100000	3			100000	2			100000	0		
			8855	10000	35	330000	5,52	10000	34	350000	5,54	10000	32	340000	5,53	10000	38	360000	5,56
				100000	1			100000	5			100000	5			100000	2		
			8856	10000	37	360000	5,56	10000	48	450000	5,65	10000	47	450000	5,65	10000	32	350000	5,54
				100000	3			100000	2			100000	2			100000	6		

♦ Analyses performed according to the COFRAC accreditation

Matrix	Strain	Level	N° sample	Reference method : ISO 21528-2♦				Alternative method: RAPID'*Enterobacteriaceae* 24h ± 2 h at 37°C ± 1 °C											
								Pour plate method- Manual enumeration				Pour plate method- Automated enumeration				Spreading method- Manual enumeration			
				Dilution	cfu/plate	cfu/g	log cfu/g	Dilution	cfu/plate	cfu/g	log cfu/g	Dilution	cfu/plate	cfu/g	log cfu/g	Dilution	cfu/plate	cfu/g	log cfu/g
Macédoine Batch 1 Aerobic mesophilic flora: <10 CFU/g	*Klebsiella pneumoniae* 114	1	8984	10	22	240	2,38	10	32	310	2,49	10	33	320	2,51	10	26	280	2,45
				100	4			100	2			100	2			100	5		
			8985	10	30	310	2,49	10	36	360	2,56	10	37	360	2,56	10	37	340	2,53
				100	4			100	3			100	3			100	0		
			8986	10	25	240	2,38	10	19	180	2,26	10	19	180	2,26	10	35	330	2,52
				100	1			100	1			100	1			100	1		
			8987	10	21	230	2,36	10	32	330	2,52	10	30	310	2,49	10	22	230	2,36
				100	4			100	4			100	4			100	3		
			8988	10	22	230	2,36	10	26	270	2,43	10	32	330	2,52	10	40	420	2,62
				100	3			100	4			100	4			100	6		
		2	8989	100	80	7700	3,89	100	87	8600	3,93	100	77	7600	3,88	100	103	11000	4,04
				1000	5			1000	8			1000	7			1000	13		
			8990	100	71	6900	3,84	100	96	9600	3,98	100	91	9200	3,96	100	103	10000	4,00
				1000	5			1000	10			1000	10			1000	8		
			8991	100	93	9200	3,96	100	96	9600	3,98	100	91	9100	3,96	100	101	9700	3,99
				1000	8			1000	10			1000	9			1000	6		
			8992	100	89	8500	3,93	100	74	7600	3,88	100	79	8100	3,91	100	108	11000	4,04
				1000	4			1000	10			1000	10			1000	9		
			8993	100	102	10000	4,00	100	117	11000	4,04	100	110	11000	4,04	100	106	11000	4,04
				1000	8			1000	7			1000	7			1000	12		
		3	8994	10000	85	880000	5,94	10000	99	980000	5,99	10000	92	920000	5,96	10000	105	1100000	6,04
				100000	12			100000	9			100000	9			100000	12		
			8995	10000	98	930000	5,97	10000	90	890000	5,95	10000	83	830000	5,92	10000	127	1200000	6,08
				100000	4			100000	8			100000	8			100000	5		
			8996	10000	85	850000	5,93	10000	89	890000	5,95	10000	88	880000	5,94	10000	69	700000	5,85
				100000	9			100000	9			100000	9			100000	8		
			8997	10000	60	590000	5,77	10000	67	680000	5,83	10000	67	680000	5,83	10000	79	830000	5,92
				100000	5			100000	8			100000	8			100000	12		
			8998	10000	82	850000	5,93	10000	95	960000	5,98	10000	92	940000	5,97	10000	86	900000	5,95
				100000	11			100000	11			100000	11			100000	13		
Macédoine Batch 2 Aerobic mesophilic flora:30 CFU/g		1	8999	10	28	300	2,48	10	36	380	2,58	10	36	380	2,58	10	47	480	2,68
				100	5			100	6			100	6			100	6		
			9000	10	30	310	2,49	10	25	250	2,40	10	25	250	2,40	10	78	760	2,88
				100	4			100	2			100	2			100	6		
			9001	10	34	330	2,52	10	38	370	2,57	10	41	400	2,60	10	27	260	2,41
				100	2			100	3			100	3			100	2		
			9002	10	34	340	2,53	10	31	310	2,49	10	31	310	2,49	10	23	240	2,38
				100	3			100	3			100	3			100	3		
			9003	10	30	320	2,51	10	28	260	2,41	10	28	260	2,41	10	35	350	2,54
				100	5			100	1			100	1			100	3		
		2	9004	100	108	11000	4,04	100	104	11000	4,04	100	99	10000	4,00	100	81	8300	3,92
				1000	9			1000	12			1000	11			1000	10		
			9005	100	119	11000	4,04	100	116	12000	4,08	100	114	11000	4,04	1000	18	17000	4,23
				1000	5			1000	11			1000	11			10000	1		
			9006	100	106	11000	4,04	100	88	8500	3,93	100	80	7700	3,89	1000	9	8200	3,91
				1000	11			1000	5			1000	5			10000	0		
			9007	100	98	10000	4,00	100	99	11000	4,04	100	100	10000	4,00	100	85	8400	3,92
				1000	13			1000	12			1000	12			1000	7		
			9008	100	107	10000	4,00	100	100	10000	4,00	100	85	8900	3,95	100	130	13000	4,11
				1000	6			1000	14			1000	13			1000	12		
		3	9009	10000	93	910000	5,96	10000	88	890000	5,95	10000	82	840000	5,92	10000	111	1100000	6,04
				100000	7			100000	10			100000	10			100000	7		
			9010	10000	106	1000000	6,00	10000	72	710000	5,85	10000	63	630000	5,80	10000	132	1300000	6,11
				100000	8			100000	6			100000	6			100000	9		
			9011	10000	79	750000	5,88	10000	78	780000	5,89	10000	79	790000	5,90	10000	95	960000	5,98
				100000	3			100000	8			100000	8			100000	11		
			9012	10000	92	900000	5,95	10000	83	840000	5,92	10000	83	840000	5,92	10000	135	1300000	6,11
				100000	7			100000	9			100000	9			100000	7		
			9013	10000	92	910000	5,96	10000	101	1000000	6,00	10000	95	940000	5,97	10000	82	850000	5,93
				100000	8			100000	9			100000	8			100000	12		

♦ Analyses performed according to the COFRAC accreditation

Matrix	Strain	Level	N°sample	Reference method : ISO 21528-2♦				Alternative method: RAPID'*Enterobacteriaceae* 24h ± 2 h at 37°C ± 1 °C											
								Pour plate method- Manual enumeration				Pour plate method- Automated enumeration				Spreading method- Manual enumeration			
				Dilution	cfu/plate	cfu/g	log cfu/g	Dilution	cfu/ plate	cfu/g	log cfu/g	Dilution	cfu/ plate	cfu/g	log cfu/g	Dilution	cfu/plate	cfu/g	log cfu/g
Whole pasteurized liquid egg Batch 1 Aerobic mesophilic flora:20 CFU/g	*Citrobacter freundii* Ad1326	1	9133	10	44	450	2,65	10	38	380	2,58	10	32	330	2,52	10	33	360	2,56
				100	5			100	4			100	4			100	7		
			9134	10	37	370	2,57	10	45	460	2,66	10	43	440	2,64	10	35	400	2,60
				100	4			100	5			100	5			100	9		
			9135	10	43	390	2,59	10	20	230	2,36	10	19	200	2,30	10	36	430	2,63
				100	0			100	5			100	3			100	11		
			9136	10	32	310	2,49	10	37	350	2,54	10	48	450	2,65	10	27	290	2,46
				100	2			100	1			100	1			100	5		
			9137	10	43	440	2,64	10	43	440	2,64	10	41	400	2,60	10	33	370	2,57
				100	5			100	5			100	3			100	8		
		2	9138	100	123	13000	4,11	100	124	12000	4,08	100	106	10000	4,00	1000	22	22000	4,34
				1000	21			1000	10			1000	9			10000	2		
			9139	100	112	11000	4,04	100	144	14000	4,15	100	129	13000	4,11	1000	21	23000	4,36
				1000	11			1000	12			1000	12			10000	4		
			9140	100	105	10000	4,00	100	145	15000	4,18	100	128	13000	4,11	1000	28	27000	4,43
				1000	10			1000	20			1000	17			10000	2		
			9141	100	151	15000	4,18	100	144	14000	4,15	100	129	13000	4,11	1000	23	23000	4,36
				1000	18			1000	14			1000	14			10000	2		
			9142	100	137	14000	4,15	100	149	14000	4,15	100	131	12000	4,08	1000	14	15000	4,18
				1000	15			1000	7			1000	6			10000	3		
		3	9143	10000	118	1200000	6,08	10000	133	1300000	6,11	10000	116	1100000	6,04	100000	24	2200000	6,34
				100000	10			100000	11			100000	10			1000000	0		
			9144	10000	96	950000	5,98	10000	109	1100000	6,04	10000	101	1000000	6,00	100000	34	3300000	6,52
				100000	9			100000	12			100000	9			1000000	2		
			9145	10000	118	1200000	6,08	10000	109	1100000	6,04	10000	98	1000000	6,00	100000	14	1500000	6,18
				100000	13			100000	14			100000	14			1000000	2		
			9146	10000	128	1200000	6,08	10000	122	1200000	6,08	10000	105	1000000	6,00	10000	145	1400000	6,15
				100000	8			100000	10			100000	9			100000	18		
			9147	10000	75	730000	5,86	10000	119	1100000	6,04	10000	84	780000	5,89	10000	133	1300000	6,11
				100000	5			100000	2			100000	2			100000	14		
Whole pasteurized liquid egg Batch 2 Aerobic mesophilic flora:60 CFU/g		1	9148	10	34	350	2,54	10	29	290	2,46	10	28	280	2,45	10	41	480	2,68
				100	4			100	3			100	3			100	12		
			9149	10	28	280	2,45	10	28	260	2,41	10	28	260	2,41	10	46	500	2,70
				100	3			100	1			100	1			100	9		
			9150	10	35	370	2,57	10	55	550	2,74	10	44	450	2,65	10	28	360	2,56
				100	6			100	5			100	5			100	12		
			9151	10	40	400	2,60	10	47	450	2,65	10	38	360	2,56	10	42	440	2,64
				100	4			100	2			100	1			100	6		
			9152	10	36	340	2,53	10	49	500	2,70	10	43	450	2,65	10	32	360	2,56
				100	1			100	6			100	6			100	8		
		2	9153	100	134	13000	4,11	100	149	14000	4,15	100	126	12000	4,08	1000	12	12000	4,08
				1000	14			1000	9			1000	10			10000	1		
			9154	100	135	13000	4,11	100	138	14000	4,15	100	122	12000	4,08	1000	10	12000	4,08
				1000	5			1000	11			1000	10			10000	3		
			9155	100	136	14000	4,15	100	145	14000	4,15	100	125	13000	4,11	1000	19	17000	4,23
				1000	14			1000	14			1000	16			10000	0		
			9156	100	121	12000	4,08	1000	11	12000	4,08	1000	10	11000	4,04	1000	20	21000	4,32
				1000	9			10000	2			10000	2			10000	3		
			9157	100	138	14000	4,15	1000	18	18000	4,26	1000	14	15000	4,18	100	141	14000	4,15
				1000	14			10000	2			10000	2			1000	14		
		3	9158	10000	108	1100000	6,04	10000	104	1000000	6,00	10000	94	930000	5,97	10000	108	1100000	6,04
				100000	14			100000	9			100000	8			100000	14		
			9159	10000	111	1100000	6,04	10000	107	1100000	6,04	10000	99	1000000	6,00	10000	135	1400000	6,15
				100000	10			100000	14			100000	14			100000	21		
			9160	10000	131	1300000	6,11	10000	116	1100000	6,04	10000	94	940000	5,97	100000	14	1500000	6,18
				100000	10			100000	10			100000	9			1000000	2		
			9161	10000	96	1000000	6,00	10000	99	960000	5,98	10000	90	880000	5,94	10000	148	1500000	6,18
				100000	14			100000	7			100000	7			100000	14		
			9162	10000	100	980000	5,99	10000	116	1200000	6,08	10000	106	1100000	6,04	100000	14	1300000	6,11
				100000	8			100000	12			100000	11			1000000	0		

♦ Analyses performed according to the COFRAC accreditation

Matrix	Strain	Level	N°sample	Reference method : ISO 21528-2♦				Alternative method: RAPID'*Enterobacteriaceae* 24h ± 2 h at 37°C ± 1 °C											
								Pour plate method- Manual enumeration				Pour plate method- Automated enumeration				Spreading method- Manual enumeration			
				Dilution	cfu/plate	cfu/g	log cfu/g	Dilution	cfu/ plate	cfu/g	log cfu/g	Dilution	cfu/plate	cfu/g	log cfu/g	Dilution	cfu/ plate	cfu/g	log cfu/g
Fish terrine Batch 1 Aerobic mesophilic flora: 4,4 10^4 CFU/g	*Escherichia coli* Ad228	1	9398	10	20	230	2,36	10	29	300	2,48	10	26	260	2,41	10	29	320	2,51
				100	5			100	4			100	3			100	6		
			9399	10	27	270	2,43	10	36	350	2,54	10	36	350	2,54	10	38	390	2,59
				100	3			100	2			100	2			100	5		
			9400	10	28	300	2,48	10	32	300	2,48	10	28	260	2,41	10	29	300	2,48
				100	5			100	1			100	1			100	4		
			9401	10	30	290	2,46	10	26	270	2,43	10	26	270	2,43	10	47	460	2,66
				100	2			100	4			100	4			100	4		
			9402	10	38	350	2,54	10	46	460	2,66	10	40	410	2,61	10	30	340	2,53
				100	0			100	5			100	5			100	7		
		2	9403	100	82	8400	3,92	100	103	10000	4,00	100	97	9500	3,98	100	99	11000	4,04
				1000	10			1000	9			1000	8			1000	26		
			9404	100	105	10000	4,00	100	89	8600	3,93	100	72	7000	3,85	100	89	8700	3,94
				1000	10			1000	6			1000	5			1000	7		
			9405	100	83	8000	3,90	100	96	9500	3,98	100	84	8400	3,92	100	135	14000	4,15
				1000	5			1000	9			1000	8			1000	14		
			9406	100	100	9700	3,99	100	78	7900	3,90	100	77	7700	3,89	100	150	15000	4,18
				1000	7			1000	9			1000	8			1000	11		
			9407	100	104	10000	4,00	100	99	9500	3,98	100	98	9500	3,98	100	135	13000	4,11
				1000	9			1000	6			1000	7			1000	7		
		3	9408	10000	80	750000	5,88	10000	95	950000	5,98	10000	82	830000	5,92	10000	117	1200000	6,08
				100000	3			100000	9			100000	9			100000	13		
			9409	10000	71	680000	5,83	10000	82	810000	5,91	10000	73	720000	5,86	10000	73	800000	5,90
				100000	4			100000	7			100000	6			100000	15		
			9410	10000	71	710000	5,85	10000	82	840000	5,92	10000	74	750000	5,88	10000	96	960000	5,98
				100000	7			100000	10			100000	9			100000	10		
			9411	10000	59	620000	5,79	10000	62	650000	5,81	10000	63	630000	5,80	10000	84	900000	5,95
				100000	9			100000	9			100000	6			100000	15		
			9412	10000	67	660000	5,82	10000	65	650000	5,81	10000	66	660000	5,82	10000	86	850000	5,93
				100000	6			100000	7			100000	7			100000	8		
Fish terrine Batch 2 Aerobic mesophilic flora: 2,1 10^5 CFU/g		1	9413	10	41	400	2,60	10	25	260	2,41	10	24	250	2,40	10	31	300	2,48
				100	3			100	3			100	3			100	2		
			9414	10	21	240	2,38	10	42	410	2,61	10	41	400	2,60	10	30	290	2,46
				100	5			100	3			100	3			100	2		
			9415	10	36	360	2,56	10	25	260	2,41	10	23	250	2,40	10	30	360	2,56
				100	3			100	4			100	4			100	9		
			9416	10	22	220	2,34	10	34	370	2,57	10	30	330	2,52	10	36	340	2,53
				100	2			100	7			100	6			100	1		
			9417	10	31	310	2,49	10	27	290	2,46	10	23	260	2,41	10	40	410	2,61
				100	3			100	5			100	5			100	5		
		2	9418	100	85	8500	3,93	100	101	9900	4,00	100	94	9300	3,97	100	112	12000	4,08
				1000	9			1000	8			1000	8			1000	22		
			9419	100	98	9500	3,98	100	119	12000	4,08	100	104	10000	4,00	100	139	14000	4,15
				1000	7			1000	8			1000	7			1000	10		
			9420	100	92	8900	3,95	100	107	10000	4,00	100	89	8600	3,93	100	149	15000	4,18
				1000	6			1000	6			1000	6			1000	17		
			9421	100	102	11000	4,04	100	105	10000	4,00	100	97	9700	3,99	100	70	7100	3,85
				1000	15			1000	10			1000	10			1000	8		
			9422	100	107	11000	4,04	100	107	11000	4,04	100	99	9600	3,98	100	97	10000	4,00
				1000	11			1000	9			1000	7			1000	16		
		3	9423	10000	105	1000000	6,00	10000	85	840000	5,92	10000	67	660000	5,82	10000	109	1100000	6,04
				100000	5			100000	7			100000	6			100000	8		
			9424	10000	80	820000	5,91	10000	85	900000	5,95	10000	71	770000	5,89	10000	142	1400000	6,15
				100000	10			100000	14			100000	14			100000	9		
			9425	10000	88	850000	5,93	10000	84	870000	5,94	10000	70	740000	5,87	10000	115	1200000	6,08
				100000	6			100000	12			100000	11			100000	14		
			9426	10000	89	880000	5,94	10000	91	900000	5,95	10000	71	720000	5,86	10000	109	1200000	6,08
				100000	8			100000	8			100000	8			100000	18		
			9427	10000	77	800000	5,90	10000	95	900000	5,95	10000	77	740000	5,87	10000	112	1100000	6,04
				100000	11			100000	4			100000	4			100000	10		

♦ Analyses performed according to the COFRAC accreditation

Matrix	Strain	Level	N°sample	Reference method : ISO 21528-2♦				Alternative method: RAPID'*Enterobacteriaceae* 24h ± 2 h at 37°C ± 1 °C											
								Pour plate method- Manual enumeration				Pour plate method- Automated enumeration				Spreading method- Manual enumeration			
				Dilution	cfu/plate	cfu/g	log cfu/g	Dilution	cfu/plate	cfu/g	log cfu/g	Dilution	cfu/plate	cfu/g	log cfu/g	Dilution	cfu/plate	cfu/g	log cfu/g
Feed for fish Batch 1 Aerobic mesophilic flora: 330 CFU/g	*Enterobacter sakazakii* Ad705	1	9530	10	19	200	2,30	10	22	260	2,41	10	33	360	2,56	10	37	370	2,57
				100	3			100	6			100	6			100	4		
			9531	10	17	160	2,20	10	20	210	2,32	10	23	240	2,38	10	37	360	2,56
				100	0			100	3			100	3			100	2		
			9532	10	15	170	2,23	10	12	140	2,15	10	21	220	2,34	10	23	260	2,41
				100	4			100	3			100	3			100	6		
			9533	10	15	190	2,28	10	14	160	2,20	10	18	210	2,32	10	38	400	2,60
				100	6			100	4			100	5			100	6		
			9534	10	19	210	2,32	10	30	300	2,48	10	27	260	2,41	10	35	330	2,52
				100	4			100	3			100	2			100	1		
		2	9535	100	63	6300	3,80	100	67	6800	3,83	100	78	7800	3,89	100	55	5500	3,74
				1000	6			1000	8			1000	8			1000	6		
			9536	100	67	6700	3,83	100	78	7600	3,88	100	65	6500	3,81	100	84	8600	3,93
				1000	7			1000	6			1000	6			1000	11		
			9537	100	52	5500	3,74	100	68	6700	3,83	100	81	7900	3,90	100	86	8900	3,95
				1000	9			1000	6			1000	6			1000	12		
			9538	100	60	5900	3,77	100	63	6400	3,81	100	69	7000	3,85	100	93	9400	3,97
				1000	5			1000	7			1000	8			1000	10		
			9539	100	67	7100	3,85	100	90	9100	3,96	100	85	8500	3,93	100	87	8600	3,93
				1000	11			1000	10			1000	8			1000	8		
		3	9540	10000	73	730000	5,86	10000	74	780000	5,89	10000	74	790000	5,90	10000	103	1000000	6,00
				100000	7			100000	12			100000	13			100000	11		
			9541	10000	66	650000	5,81	10000	68	680000	5,83	10000	64	660000	5,82	10000	68	710000	5,85
				100000	5			100000	7			100000	9			100000	10		
			9542	10000	65	640000	5,81	10000	67	670000	5,83	10000	55	570000	5,76	10000	61	620000	5,79
				100000	5			100000	7			100000	8			100000	7		
			9543	10000	63	630000	5,80	10000	72	700000	5,85	10000	65	620000	5,79	10000	82	840000	5,92
				100000	6			100000	5			100000	3			100000	10		
			9544	10000	63	630000	5,80	10000	65	650000	5,81	10000	71	680000	5,83	10000	77	770000	5,89
				100000	6			100000	6			100000	4			100000	8		
Fish terrine Batch 2 Aerobic mesophilic flora: 1,1 10^3 CFU/g		1	9545	10	19	210	2,32	10	20	200	2,30	10	14	160	2,20	10	24	240	2,38
				100	4			100	2			100	3			100	2		
			9546	10	30	300	2,48	10	25	260	2,41	10	32	330	2,52	10	31	300	2,48
				100	3			100	4			100	4			100	2		
			9547	10	16	180	2,26	10	13	140	2,15	10	10	110	2,04	10	32	330	2,52
				100	4			100	2			100	2			100	4		
			9548	10	13	140	2,15	10	9	90	1,95	10	27	260	2,41	10	30	320	2,51
				100	2			100	2		Ne	100	2			100	5		
			9549	10	24	240	2,38	10	20	200	2,30	10	29	270	2,43	10	28	310	2,49
				100	2			100	2			100	1			100	6		
		2	9550	100	88	9000	3,95	100	75	7900	3,90	100	89	9000	3,95	100	56	6200	3,79
				1000	11			1000	12			1000	10			1000	12		
			9551	100	103	10000	4,00	100	87	8700	3,94	100	67	8800	3,94	100	69	7400	3,87
				1000	9			1000	9			1000	30			1000	12		
			9552	100	60	5800	3,76	100	62	6200	3,79	100	65	7300	3,86	100	65	6800	3,83
				1000	4			1000	6			1000	15			1000	10		
			9553	100	90	8900	3,95	100	72	7300	3,86	100	83	8500	3,93	100	72	7500	3,88
				1000	8			1000	8			1000	11			1000	10		
			9554	100	81	8000	3,90	100	70	7100	3,85	100	83	8300	3,92	100	99	10000	4,00
				1000	7			1000	8			1000	8			1000	12		
		3	9555	10000	70	670000	5,83	10000	46	490000	5,69	10000	79	820000	5,91	10000	60	650000	5,81
				100000	4			100000	8			100000	11			100000	11		
			9556	10000	51	530000	5,72	10000	70	700000	5,85	10000	73	690000	5,84	10000	65	700000	5,85
				100000	7			100000	7			100000	3			100000	12		
			9557	10000	64	660000	5,82	10000	72	660000	5,82	10000	69	640000	5,81	10000	84	840000	5,92
				100000	9			100000	1			100000	1			100000	8		
			9558	10000	45	450000	5,65	10000	52	530000	5,72	10000	47	470000	5,67	10000	84	790000	5,90
				100000	5			100000	6			100000	5			100000	3		
			9559	10000	69	720000	5,86	10000	60	600000	5,78	10000	56	570000	5,76	10000	55	650000	5,81
				100000	10			100000	6			100000	7			100000	16		

♦ Analyses performed according to the COFRAC accreditation

Matrix	Strain	Level	N°sample	Reference method : ISO 21528-2♦				Alternative method: RAPID'*Enterobacteriaceae* 24h ± 2 h at 37°C ± 1 °C											
								Pour plate method- Manual enumeration				Pour plate method- Automated enumeration				Spreading method- Manual enumeration			
				Dilution	cfu/ plate	cfu/g	log cfu/g	Dilution	cfu/ plate	cfu/g	log cfu/g	Dilution	cfu/ plate	cfu/g	log cfu/g	Dilution	cfu/ plate	cfu/g	log cfu/g
Rinsed water (Cutter Schuffle fish mix) Batch 1 Aerobic mesophilic flora: <10 CFU/g	*Citrobacter farmeri* Ad116	1	32	10	32	330	2,52	10	32	300	2,48	10	32	300	2,48	10	23	280	2,45
				100	4			100	1			100	1			100	8		
			33	10	26	260	2,41	10	37	340	2,53	10	35	320	2,51	10	28	350	2,54
				100	2			100	0			100	0			100	10		
			34	10	25	240	2,38	10	22	240	2,38	10	20	220	2,34	10	19	220	2,34
				100	1			100	4			100	4			100	5		
			35	10	27	280	2,45	10	36	340	2,53	10	35	330	2,52	10	29	270	2,43
				100	4			100	1			100	1			100	1		
			36	10	24	250	2,40	10	20	190	2,28	10	18	170	2,23	10	22	230	2,36
				100	3			100	1			100	1			100	3		
		2	37	100	87	8500	3,93	100	67	6500	3,81	100	67	6500	3,81	100	80	7700	3,89
				1000	6			1000	5			1000	5			1000	5		
			38	100	87	8500	3,93	100	81	7900	3,90	100	76	7500	3,88	100	118	11000	4,04
				1000	7			1000	6			1000	6			1000	6		
			39	100	77	8000	3,90	100	82	7900	3,90	100	72	7000	3,85	100	115	11000	4,04
				1000	11			1000	5			1000	5			1000	6		
			40	100	79	8000	3,90	100	93	8900	3,95	100	83	7900	3,90	100	94	9400	3,97
				1000	9			1000	5			1000	4			1000	9		
			41	100	80	8100	3,91	100	78	7800	3,89	100	67	6700	3,83	100	92	9300	3,97
				1000	9			1000	8			1000	7			1000	10		
		3	42	10000	73	750000	5,88	10000	98	980000	5,99	10000	85	850000	5,93	10000	106	1100000	6,04
				100000	9			100000	10			100000	8			100000	14		
			43	10000	66	690000	5,84	10000	91	870000	5,94	10000	82	790000	5,90	10000	85	830000	5,92
				100000	10			100000	5			100000	5			100000	6		
			44	10000	84	850000	5,93	10000	85	860000	5,93	10000	75	770000	5,89	10000	92	990000	6,00
				100000	9			100000	10			100000	10			100000	17		
			45	10000	100	970000	5,99	10000	108	1100000	6,04	10000	94	930000	5,97	10000	149	1500000	6,18
				100000	7			100000	9			100000	8			100000	15		
			46	10000	68	650000	5,81	10000	69	650000	5,81	10000	64	610000	5,79	10000	115	1100000	6,04
				100000	4			100000	3			100000	3			100000	11		
Rinsed water (Cutter shuffle salmon) Batch 2 Aerobic mesophilic flora: 10 CFU/g		1	47	10	36	340	2,53	10	32	310	2,49	10	31	300	2,48	10	36	360	2,56
				100	1			100	2			100	2			100	4		
			48	10	21	200	2,30	10	39	360	2,56	10	35	320	2,51	10	7	70	1,85
				100	1			100	0			100	0			100	3		Ne
			49	10	27	260	2,41	10	25	270	2,43	10	25	270	2,43	10	34	360	2,56
				100	1			100	5			100	5			100	6		
			50	10	37	370	2,57	10	41	410	2,61	10	37	370	2,57	10	34	350	2,54
				100	4			100	4			100	4			100	4		
			51	10	27	260	2,41	10	30	290	2,46	10	29	280	2,45	10	26	270	2,43
				100	2			100	2			100	2			100	4		
		2	52	100	80	7600	3,88	100	95	9400	3,97	100	90	8900	3,95	100	117	12000	4,08
				1000	4			1000	8			1000	8			1000	18		
			53	100	81	8100	3,91	100	85	8500	3,93	100	71	7200	3,86	100	142	13000	4,11
				1000	8			1000	8			1000	8			1000	4		
			54	100	87	8600	3,93	100	82	8000	3,90	100	75	7200	3,86	100	91	8900	3,95
				1000	8			1000	6			1000	4			1000	7		
			55	100	90	8700	3,94	100	88	8300	3,92	100	82	7700	3,89	100	58	6500	3,81
				1000	6			1000	3			1000	3			1000	14		
			56	100	87	8900	3,95	100	69	6900	3,84	100	60	6100	3,79	100	120	12000	4,08
				1000	11			1000	7			1000	7			1000	11		
		3	57	10000	74	720000	5,86	10000	67	660000	5,82	10000	63	630000	5,80	10000	107	1000000	6,00
				100000	5			100000	6			100000	6			100000	6		
			58	10000	96	920000	5,96	10000	68	650000	5,81	10000	62	600000	5,78	10000	64	660000	5,82
				100000	5			100000	4			100000	4			100000	9		
			59	10000	83	790000	5,90	10000	91	900000	5,95	10000	84	830000	5,92	10000	105	1100000	6,04
				100000	4			100000	8			100000	7			100000	14		
			60	10000	66	650000	5,81	10000	84	780000	5,89	10000	73	680000	5,83	10000	94	880000	5,94
				100000	6			100000	2			100000	2			100000	3		
			61	10000	73	720000	5,86	10000	70	670000	5,83	10000	61	590000	5,77	10000	74	760000	5,88
				100000	6			100000	4			100000	4			100000	10		

♦ Analyses performed according to the COFRAC accreditation

Appendix 8 - Accuracy profile study: summarized results

Pour plate - Manual

(Food) Category 1	Meat products
(Food) Type 1	Delicatessen (liver pâté)

			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
8793-8797	Liver pâté	1	290	200	140	160	250	190	200	400	250	240
8808-8812	Liver pâté	1	170	200	170	270	220	160	230	170	250	250
8798-8802	Liver pâté	2	7300	6500	6800	6800	5600	6600	6500	4100	7600	6300
8813-8817	Liver pâté	2	8500	6300	6700	6500	6500	6400	6900	5500	6000	6900
8803-8807	Liver pâté	3	430000	540000	610000	400000	480000	580000	550000	550000	550000	550000
8818-8822	Liver pâté	3	570000	450000	500000	480000	460000	470000	380000	370000	500000	520000

(Food) Category 2	Dairy products
(Food) Type 2	Dairy dessert

			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
8827-8831	Vanilla cream	1	110	91	180	130	140	100	50	160	90	160
8842-8846	Vanilla cream	1	90	110	110	120	110	180	220	130	150	90
8832-8836	Vanilla cream	2	4800	2900	4900	3400	3000	3600	4100	3900	3100	4300
8847-8851	Vanilla cream	2	3900	3900	4100	4300	5300	4300	4100	4100	4100	3900
8837-8841	Vanilla cream	3	290000	320000	350000	340000	400000	310000	310000	330000	350000	480000
8852-8856	Vanilla cream	3	250000	520000	500000	330000	360000	310000	310000	280000	350000	450000

(Food) Category 3	Egg products
(Food) Type 3	Liquid egg product

			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
9133-9137	Whole pasteurized liquid egg	1	450	370	390	310	440	380	460	230	350	440
9148-9152	Whole pasteurized liquid egg	1	350	280	370	400	340	290	260	550	450	500
9138-9142	Whole pasteurized liquid egg	2	13000	11000	10000	15000	14000	12000	14000	15000	14000	14000
9153-9157	Whole pasteurized liquid egg	2	13000	13000	14000	12000	14000	14000	14000	14000	12000	18000
9143-9147	Whole pasteurized liquid egg	3	1200000	950000	1200000	1200000	730000	1300000	1100000	1100000	1200000	1100000
9158-9162	Whole pasteurized liquid egg	3	1100000	1100000	1300000	1000000	980000	1000000	1100000	1100000	960000	1200000

(Food) Category 4	Vegetable
(Food) Type 4	RTE or RTC (macédoine)

			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
8984-8988	Macédoine	1	240	310	240	230	230	310	360	180	330	270
8999-9003	Macédoine	1	300	310	330	340	320	380	250	370	310	260
8989-8993	Macédoine	2	7700	6900	9200	8500	10000	8600	9600	9600	7600	11000
9004-9008	Macédoine	2	11000	11000	11000	10000	10000	11000	12000	8500	11000	10000
8994-8998	Macédoine	3	880000	930000	850000	590000	850000	980000	890000	890000	680000	960000
9009-9013	Macédoine	3	910000	1000000	750000	900000	910000	890000	710000	780000	840000	1000000

(Food) Category 5	Fishery products
(Food) Type 5	RTE or RTC (fish 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
9398-9402	Fish terrine	1	230	270	300	290	350	300	350	300	270	460
9413-9417	Fish terrine	1	400	240	360	220	310	260	410	260	370	290
9403-9407	Fish terrine	2	8400	10000	8000	9700	10000	10000	8600	9500	7900	9500
9418-9422	Fish terrine	2	8500	9500	8900	11000	11000	9900	12000	10000	10000	11000
9408-9412	Fish terrine	3	750000	680000	710000	620000	660000	950000	810000	840000	650000	650000
9423-9427	Fish terrine	3	1000000	820000	850000	880000	800000	840000	900000	870000	900000	900000

(Food) Category 6	Feed
(Food) Type 6	Dried products (feed for fish)

			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
9530-9534	Feed for fish	1	200	160	170	190	210	260	210	140	160	300
9545-9549	Feed for fish	1	210	300	180	140	240	200	260	140	90	200
9535-9539	Feed for fish	2	6300	6700	5500	5900	7100	6800	7600	6700	6400	9100
9550-9554	Feed for fish	2	9000	10000	5800	8900	8000	7900	8700	6200	7300	7100
9540-9544	Feed for fish	3	730000	650000	640000	630000	630000	780000	680000	670000	700000	650000
9555-9559	Feed for fish	3	670000	530000	660000	450000	720000	490000	700000	660000	530000	600000

(Food) Category 7	Environmental samples
(Food) Type 7	Process water

			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
32-36	Rinced water	1	330	260	240	280	250	300	340	240	340	190
47-51	Rinced water	1	340	200	260	370	260	310	360	270	410	290
37-41	Rinced water	2	8500	8500	8000	8000	8100	6500	7900	7900	8900	7800
52-56	Rinced water	2	7600	8100	8600	8700	8900	9400	8500	8000	8300	6900
42-46	Rinced water	3	750000	690000	850000	970000	650000	980000	870000	860000	1100000	650000
57-61	Rinced water	3	720000	920000	790000	650000	720000	660000	650000	900000	780000	670000

Pour Plate - Automated

(Food) Category 1	Meat products
(Food) Type 1	Delicatessen (liver pâté)

			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
8793-8797	Liver pâté	1	290	200	140	160	250	160	170	340	190	230
8808-8812	Liver pâté	1	170	200	170	270	220	160	210	160	270	250
8798-8802	Liver pâté	2	7300	6500	6800	6800	5600	6500	5800	6800	6900	6000
8813-8817	Liver pâté	2	8500	6300	6700	6500	6500	5700	5200	4600	5200	5900
8803-8807	Liver pâté	3	430000	540000	610000	400000	480000	540000	500000	530000	500000	460000
8818-8822	Liver pâté	3	570000	450000	500000	480000	460000	380000	350000	340000	450000	390000

(Food) Category 2	Dairy products
(Food) Type 2	Dairy dessert

			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
8827-8831	Vanilla cream	1	110	91	180	130	140	100	50	150	70	150
8842-8846	Vanilla cream	1	90	110	110	120	110	170	210	120	150	80
8832-8836	Vanilla cream	2	4800	2900	4900	3400	3000	3500	3900	3700	3000	4500
8847-8851	Vanilla cream	2	3900	3900	4100	4300	5300	3600	4200	4300	3500	3700
8837-8841	Vanilla cream	3	290000	320000	350000	340000	400000	290000	280000	310000	330000	470000
8852-8856	Vanilla cream	3	250000	520000	500000	330000	360000	290000	270000	250000	340000	450000

(Food) Category 3	Egg products
(Food) Type 3	Liquid egg product

			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
9133-9137	Whole pasteurized liquid egg	1	450	370	390	310	440	330	440	200	450	400
9148-9152	Whole pasteurized liquid egg	1	350	280	370	400	340	280	260	450	360	450
9138-9142	Whole pasteurized liquid egg	2	13000	11000	10000	15000	14000	10000	13000	13000	13000	12000
9153-9157	Whole pasteurized liquid egg	2	13000	13000	14000	12000	14000	12000	12000	13000	11000	15000
9143-9147	Whole pasteurized liquid egg	3	1200000	950000	1200000	1200000	730000	1100000	1000000	1000000	1000000	780000
9158-9162	Whole pasteurized liquid egg	3	1100000	1100000	1300000	1000000	980000	930000	1000000	940000	880000	1100000

(Food) Category 4	Vegetable
(Food) Type 4	RTE or RTC (macédoine)

			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
8984-8988	Macédoine	1	240	310	240	230	230	320	360	180	310	330
8999-9003	Macédoine	1	300	310	330	340	320	380	250	400	310	260
8989-8993	Macédoine	2	7700	6900	9200	8500	10000	7600	9200	9100	8100	11000
9004-9008	Macédoine	2	11000	11000	11000	10000	10000	10000	11000	7700	10000	8900
8994-8998	Macédoine	3	880000	930000	850000	590000	850000	920000	830000	880000	680000	940000
9009-9013	Macédoine	3	910000	1000000	750000	900000	910000	840000	630000	790000	840000	940000

(Food) Category 5	Fishery products
(Food) Type 5	RTE or RTC (fish 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
9398-9402	Fish terrine	1	230	270	300	290	350	260	350	260	270	410
9413-9417	Fish terrine	1	400	240	360	220	310	250	400	250	330	260
9403-9407	Fish terrine	2	8400	10000	8000	9700	10000	9500	7000	8400	7700	9500
9418-9422	Fish terrine	2	8500	9500	8900	11000	11000	9300	10000	8600	9700	9600
9408-9412	Fish terrine	3	750000	680000	710000	620000	660000	830000	720000	750000	630000	660000
9423-9427	Fish terrine	3	1000000	820000	850000	880000	800000	660000	770000	740000	720000	740000

(Food) Category 6	Feed
(Food) Type 6	Dried products (feed for fish)

			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
9530-9534	Feed for fish	1	200	160	170	190	210	360	240	220	210	260
9545-9549	Feed for fish	1	210	300	180	140	240	160	330	110	260	270
9535-9539	Feed for fish	2	6300	6700	5500	5900	7100	7800	6500	7900	7000	8500
9550-9554	Feed for fish	2	9000	10000	5800	8900	8000	9000	8800	7300	8500	8300
9540-9544	Feed for fish	3	730000	650000	640000	630000	630000	790000	660000	570000	620000	680000
9555-9559	Feed for fish	3	670000	530000	660000	450000	720000	820000	690000	640000	470000	570000

(Food) Category 7	Environmental samples
(Food) Type 7	Process water

			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
32-36	Rinced water	1	330	260	240	280	250	300	320	220	330	170
47-51	Rinced water	1	340	200	260	370	260	300	320	270	370	280
37-41	Rinced water	2	8500	8500	8000	8000	8100	6500	7500	7000	7900	6700
52-56	Rinced water	2	7600	8100	8600	8700	8900	8900	7200	7200	7700	6100
42-46	Rinced water	3	750000	690000	850000	970000	650000	850000	790000	770000	930000	610000
57-61	Rinced water	3	720000	920000	790000	650000	720000	630000	600000	830000	680000	590000

Spreading - Manual

(Food) Category 1	Meat products
(Food) Type 1	Delicatessen (liver pâté)

			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
8793-8797	Liver pâté	1	290	200	140	160	250	190	200	230	210	300
8808-8812	Liver pâté	1	170	200	170	270	220	270	240	250	280	240
8798-8802	Liver pâté	2	7300	6500	6800	6800	5600	10000	7500	6900	7600	9100
8813-8817	Liver pâté	2	8500	6300	6700	6500	6500	4500	8100	6900	5800	9000
8803-8807	Liver pâté	3	430000	540000	610000	400000	480000	640000	470000	540000	620000	570000
8818-8822	Liver pâté	3	570000	450000	500000	480000	460000	830000	640000	520000	710000	660000

(Food) Category 2	Dairy products
(Food) Type 2	Dairy dessert

			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
8827-8831	Vanilla cream	1	110	91	180	130	140	210	160	90	120	80
8842-8846	Vanilla cream	1	90	110	110	120	110	110	220	120	120	90
8832-8836	Vanilla cream	2	4800	2900	4900	3400	3000	6500	6700	4600	5900	5700
8847-8851	Vanilla cream	2	3900	3900	4100	4300	5300	4000	6000	4300	6800	6600
8837-8841	Vanilla cream	3	290000	320000	350000	340000	400000	400000	530000	450000	390000	440000
8852-8856	Vanilla cream	3	250000	520000	500000	330000	360000	450000	350000	390000	360000	350000

(Food) Category 3	Egg products
(Food) Type 3	Liquid egg product

			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
9133-9137	Whole pasteurized liquid egg	1	450	370	390	310	440	360	400	430	290	370
9148-9152	Whole pasteurized liquid egg	1	350	280	370	400	340	480	500	360	440	360
9138-9142	Whole pasteurized liquid egg	2	13000	11000	10000	15000	14000	22000	23000	27000	23000	15000
9153-9157	Whole pasteurized liquid egg	2	13000	13000	14000	12000	14000	12000	12000	17000	21000	14000
9143-9147	Whole pasteurized liquid egg	3	1200000	950000	1200000	1200000	730000	2200000	3300000	1500000	1400000	1300000
9158-9162	Whole pasteurized liquid egg	3	1100000	1100000	1300000	1000000	980000	1100000	1400000	1500000	1500000	1300000

(Food) Category 4	Vegetable
(Food) Type 4	RTE or RTC (macédoine)

			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
8984-8988	Macédoine	1	240	310	240	230	230	280	340	330	230	420
8999-9003	Macédoine	1	300	310	330	340	320	480	760	260	240	350
8989-8993	Macédoine	2	7700	6900	9200	8500	10000	11000	10000	9700	11000	11000
9004-9008	Macédoine	2	11000	11000	11000	10000	10000	8300	17000	8200	8400	13000
8994-8998	Macédoine	3	880000	930000	850000	590000	850000	1100000	1200000	700000	830000	900000
9009-9013	Macédoine	3	910000	1000000	750000	900000	910000	1100000	1300000	960000	1300000	850000

(Food) Category 5	Fishery products
(Food) Type 5	RTE or RTC (fish 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
9398-9402	Fish terrine	1	230	270	300	290	350	320	390	300	460	340
9413-9417	Fish terrine	1	400	240	360	220	310	300	290	360	340	410
9403-9407	Fish terrine	2	8400	10000	8000	9700	10000	11000	8700	14000	15000	13000
9418-9422	Fish terrine	2	8500	9500	8900	11000	11000	12000	14000	15000	7100	10000
9408-9412	Fish terrine	3	750000	680000	710000	620000	660000	1200000	800000	960000	910000	850000
9423-9427	Fish terrine	3	1000000	820000	850000	880000	800000	1100000	1400000	1200000	1200000	1100000

(Food) Category 6	Feed
(Food) Type 6	Dried products (ffed for fish)

			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
9530-9534	Feed for fish	1	200	160	170	190	210	370	360	260	400	330
9545-9549	Feed for fish	1	210	300	180	140	240	240	300	330	320	310
9535-9539	Feed for fish	2	6300	6700	5500	5900	7100	5500	8600	8900	9400	8600
9550-9554	Feed for fish	2	9000	10000	5800	8900	8000	6200	7400	6800	7500	10000
9540-9544	Feed for fish	3	730000	650000	640000	630000	630000	1000000	710000	620000	840000	770000
9555-9559	Feed for fish	3	670000	530000	660000	450000	720000	650000	700000	840000	790000	650000

(Food) Category 7	Environmental samples
(Food) Type 7	Process water

			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
32-36	Rinced water	1	330	260	240	280	250	280	350	220	270	230
47-51	Rinced water	1	340	200	260	370	260	360	70	360	350	270
37-41	Rinced water	2	8500	8500	8000	8000	8100	7700	11000	11000	9400	9300
52-56	Rinced water	2	7600	8100	8600	8700	8900	12000	13000	8900	6500	12000
42-46	Rinced water	3	750000	690000	850000	970000	650000	1100000	830000	990000	1500000	1100000
57-61	Rinced water	3	720000	920000	790000	650000	720000	1000000	660000	1100000	880000	760000

Appendix 9 - Inclusivity / Exclusivity: raw data

INCLUSIVITY									
N°	Strain		Reference	Origin	PCA (37°C) cfu/plate	VRBG cfu/plate	RAPID'Enterobacteriacea		
							Pour protocol cfu/plate		Spreading protocol
							Manual	Automated	Manual
1.	*Buttiauxella*	*agrestis*	Ad1320	Liquid egg	30/36	30/26	38/32	38/30	69/52
2.	*Citrobacter*	*braakii*	Ad833	Beef necklace	46/6	48/55	56/44	57/38	49/54
3.	*Citrobacter*	*farmeri*	Ad116	Environment (egg industry)	31/43	48/46	51/34	48/34	48/26
5.	*Cronobacter*	*sakazakii*	Ad1418	Infant formula	39/52	45/34	39/32	37/34	52/39
6.	*Edwarsiella*	*tarda*	CIP 78-61T	Clinical	96/109	57/50	64/50	104/47	104/76
4.	*Enterobacter*	*hormaechei*	Ad834	Food product	52/66	0/0	0/0	0/0	0/0
7.	*Enterobacter*	*hormaechei*	Ad990	Butter	66/66	50/54	50/45	48/46	71/55
8.	*Enterobacter*	*kobei*	Ad706	Milk powder	46/44	41/37	30/31	61/36	47/34
9.	*Enterobacter*	*cloacae*	Ad230	Food product	38/39	31/39	43/40	90/79	32/29
10.	*Erwinia*	*carotovora*	CIP 82-83T	Potatoes	102/100	63/54	70/59	29/29	123/96
11.	*Escherichia*	*coli*	Ad226	Poultry	54/53	54/43	36/47	200/79	66/88
12.	*Escherichia*	*hermanii*	Ad457	Spinach	24/24	nov-19	20/23	123/48	26/32
13.	*Escherichia*	*vulneris*	127	Raw milk	113/113	105/94	102/100	295/274	169/108
14.	*Hafnia*	*alvei*	A00C069	Shrimp	82/62	75/97	74/67	74/59	103/92
15.	*Klebsiella*	*pneumoniae*	Ad1374	Surface water	92/74	94/86	95/99	194/354	107/82
16.	*Klebsiella*	*oxytoca*	Ad1509	Milk powder	56/50	47/57	63/52	178/73	92/77
17.	*Kluyvera*	*spp.*	Ad229	Fish	197/201	145/151	154/162	205/186	212/170
18.	*Leclercia*	*adecarboxylata*	Ad707	Milk powder	82/82	63/70	54/70	64/102	67/88
19.	*Morganella*	*sp*	Ad1699	Salmon	No growth at 37°C	/	/	/	/
	Incubation 30°C during 48h				122/120	0/0 (96/86 after 72h at 4°C)	82/59 (96/86 after 72h at 4°C)	35/14	0/0
	(no growth in 24 hours)								
20.	*Pantoea*	*agglomerans*	86	Frozen macedoine	89/92	87/91	110/95	118/133	139/112
21.	*Proteus*	*vulgaris*	Ad984	Pork meatballs	50/51	56/56	36/38	150/126	57/58
22.	*Proteus*	*mirabilis*	Ad639	Mayonnaise	53/50	58/35	48/25	61/63	/
					116/105	124/100	/	/	100/133
23.	*Providencia*	*rettgeri*	112	White liquid egg	35/45	55/56	63/61	76/94	55/31
24.	*Raoultella*	*terrigena*	Ad1370	Water	37/20	30/36	24/22	40/29	28/35
25.	*Rhanella*	*aquatilis*	Ad1689	Salmon	No growth at 37°C	/	/	/	/
	Incubation at 30°C				36/31	46/47	43/43	41/40	38/47
26.	*Salmonella*	Dublin	Ad1336	Raw milk cheese	44/48	45/55	39/36	47/37	103/81
27.	*Serratia*	*proteomaculans*	Ad1698	Salmon	No growth at 37°C	/	/	/	/
	Incubation at 30°C				50/74	53/65	78/79	63/118	86/71
28.	*Serratia*	*marcescens*	Ad455	Raw milk	102/129	114/95	102/107	147/305	129/141
29.	*Serratia*	*fonticola*	Ad1696	Salmon	54/52	51/54	55/51	26/37	55/71
30.	*Shigella*	*sonnei*	CIP 82-49T	/	28/47	27/19	20/19	18/17	33/27
31.	*Yersinia*	*enterocolitica*	Ad 1028	Speck	56/53	58/69	56/61	27/47	75/91
32.	*Citrobacter*	*braakii*	Ad2701	Squids	43	41	23	27	39
33.	*Citrobacter*	*koseri*	Ad2731	Sprouts	69	62	42	55	73
34.	*Serratia*	*marcescens*	Ad2604	Dairy product	48	50	48	40	35
35.	*Serratia*	*liquefaciens*	Ad2601	Dairy product	95	93	86	92	91
36.	*Enterobacter*	*aerogenes*	Ad889	Meat flour	81	104	73	70	124
37.	*Hafnia*	*alvei*	Ad2274	Cheese	84	56	55	50	85
38.	*Cronobacter*	*condimenti*	LMG2650T	Spicy meat	23	10	10	8	20
39.	*Cronobacter*	*universalis*	NCTC 95229T	Water	45	26	39	40	28
40.	*Cronobacter*	*muytjensii*	E888	Milk powder	49	34	26	25	23
41.	*Shigella*	*flexneri*	Ad2002	Chicken leg	58	58	46	44	71

INCLUSIVITY										
N°	Strain		Reference	Origin	PCA (37°C) cfu/plate	VRBG cfu/plate	RAPID'Enterobacteriacea		
							Pour protocol cfu/plate		Spreading protocol
							Manual	Automated	Manual
42.	*Serratia*	*proteomaculans*	Ad1701	Salmon	0	0	0	0	0
	Incubation at 30°C				32	0	0	0	0
43.	*Serratia*	*proteomaculans*	Ad1698	Salmon	0	0	0	0	0
	Incubation at 30°C				51	0	0	0	0
44.	*Yersinia*	*enterocolitica*	A00C066	Cockerel	20	16	24	0 (col diameter <0,5mm not enumerated)	21
45.	*Hafnia*	*alvei*	A00C068	Chicken leg	52	56	43	43	60
46.	*Lelliottia*	*amnigena*	A00C088	Cockerel	35	33	14	15	72
47.	*Citrobacter*	*gilenii*	Ad343	Food product	38	30	21	19	34
48.	*Enterobacter*	*aerogenes*	Ad889	Meat flour	43	46	29	42	44
49.	*Citrobacter*	*freundii*	Ad1326	Egg product	22	27	31	26	53
50.	*Buttiauxella*	*noackiae*	Ad325	Egg product	22	0	0	0	0
51.	*Buttiauxella*	*agrestis*	Ad2850	Dairy environment	36	43	44	46	68
52.	*Raoultella*	*tenigena*	Ad1370	Water	19	19	24	21	28

NC:Non caracteristic colonies d:doubtful g: green colonies

	EXCLUSIVITY										
	N°	Strain	Reference	Origin	PCA cfu/plate	VRBG cfu/plate			RAPID'*Enterobacteriaceae*		
									Pour protocol cfu/plate		Spreading protocol
						CFU/plate	Oxidase	BCP glucose	Manual	Automated	Manual
Initial vamidation study	1	*Acinetobacter calcoaceticus*	Ad 1090	Poultry meat	61/72 (-5)	57/47 (-4) µcolonies NC	/	/	32/36 (-3) µcolonies	26/40 (-3)	72/89 (-4)
	2	*Aerococcus viridens*	Ad184	Whole liquid egg	17/25(-5)	0/0 (-5)	/	/	0/0 (-5)	/	0/0 (-5)
	3	*Aeromonas salmonicida*	Ad1716	Whole liquid egg	11/14 (-7)	14/6 (-7)	-	doubtful	31/25 (-7)	19/20 (-7)	15/7 (-7)
	4	*Aeromonas sobria*	CIP 7433	Fish	23/27 (-6)	0/0 (-5)	/	/	0/0 (-5)	/	0/0 (-5)
	5	*Aeromonas punctata*	Ad1517	Whole liquid egg	131/170 (-5)	63/83 (-5)	-	-	137/135 (-5)	125/117 (-5)	3/15 (-5)
	6	*Bacillus coagulans*	Ad970	Potatoes	59/60 (-5) (55°C)	0/0 (-5)	/	/	0/0 (-5)	/	0/0 (-5)
	7	*Burkholderia ceapacia*	Ad1541	Ground	40/39 (-7)	0/0 (-5)	/	/	0/0 (-5)	/	0/0 (-5)
	8	*Enterococcus durans*	Ad181	Whole liquid egg	24/31 (-7)	0/0 (-5)	/	/	0/0 (-5)	/	0/0 (-5)
	9	*Enterococcus faecalis*	Ad547	Pâte à galette	20/12 (-7)	0/0 (-5)	/	/	0/0 (-5)	/	0/0 (-5)
	10	*Lactobacillus skei*	Ad1150	Low moisture sausage	84/83 (-5)	0/0 (-5)	/	/	0/0 (-5)	/	0/0 (-5)
	11	*Lactobacillus plantarum*	Ad1097	Cheese	170/168 (-5)	0/0 (-5)	/	/	0/0 (-5)	/	0/0 (-5)
	12	*Plesiomonas shigelloïdes*	Ad673	Fish	68/60 (-5)	51/67 (-5)	+	+	104/151 (-5)	>150/>150 7/7 (-6)	44/32 (-5)
	13	*Pseudomonas putida*	Ad1331	Whole liquid egg	49/51 (-7)	0/0 (-5)	/	/	0/0 (-5)	/	0/0 (-5)
	14	*Pseudomonas fluorescens*	Ad1515	Environmental sample	150/145 (-5)	0/0 (-5)	/	/	0/0 (-5)	/	0/0 (-5)
	15	*Ralstonia mannitolilytica*	Ad1059	Turkey neck skin	29/32 (-7)	0/0 (-5)	/	/	0/0 (-5)	/	0/0 (-5)
	16	*Shewanella baltica*	Ad1694	Shrimps	21/26 (-7)	27/9 NC	/	/	11d+13g/13d+13g (-6)	1/4	53d+26g/26d+8g (-6)
	17	*Spingobacterium sp*	Ad1324	Whole liquid egg	108/110 (-5)	0/0 (-5)	/	/	0/0 (-5)	/	0/0 (-5)
	18	*Staphylococcus xylosus*	Ad1142	Low moisture sausage	64/41 (-6)	0/0 (-5)	/	/	0/0 (-5)	/	0/0 (-5)
	19	*Staphylococcus epidermidis*	Ad931	Fruit preparation	83/66 (-5)	0/0 (-5)	/	/	0/0 (-5)	/	0/0 (-5)
	20	*Xanthomonas maltophilia*	60.77 T	Clinic	31/43 (-6)	83/71 (-5)	-	+	18/21 (-6)	19/26 (-6)	26/27 (-6)
Renewal study	21	*Stenotrophomonas maltophilia*	Ad2275	White cheese	34(-7)	0(-1)	/	/	0(-1)	0(-1)	0(-1)
	22	*Pseudomonas fluorescens*	Ad2265	Lamb meat	92(-5)	0(-5)	/	/	0(-5)	0(-5)	0(-5)
	23	*Pseudomonas psychrophila*	Ad2264	Whipped cream	10(-7)	0(-1)	/	/	0(-1)	0(-1)	0(-1)
	24	*Pseudomonas migutae*	Ad2246	Beef meat	10(-6)	0(-1)	/	/	0(-1)	0(-1)	0(-1)
	25	*Psychrobacter alimentarius*	Ad2602	Dairy products	81(-6)	NC microcolonies uncountable (-5)	/	/	NC uncolorless microcolonies uncountable (-5)	0(-5)	150 NC uncolorless microcolonies (-6)
	26	*Agrobacterium rhizogenes*	Ad2591	Environmental sample	11(-7)	0(-1)	/	/	0(-1)	0(-1)	0(-1)
	27	*Pandoraera sp.*	Ad1882	Environmental sample	80(-7)	NC microcolonies uncountable (-5)	/	/	0(-5)	0(-5)	34 NC uncolorless microcolonies (-7)
	28	*Comamonas aquatic*	Ad1543	Water	21(-7)	NC microcolonies uncountable (-5)	/	/	NC uncolorless microcolonies uncountable (-5)	0(-5)	58 NC uncolorless microcolonies (-6)
	29	*Staphylococcus aureus*	Ad1658	Water	54(-7)	0(-5)	/	/	0(-5)	0(-5)	0(-5)
	30	*Streptococcus parauberis*	Ad2518	Egg product	67(-6)	0(-5)	/	/	0(-5)	0(-5)	0(-5)

Appendix 10 - Results obtained by the collaborative laboratories and the expert laboratory

Laboratory	Sample No	Reference method: ISO 21528-2					Alternative method: RAPID'*Enterobacteriaceae* Manual enumeration				Alternative method: RAPID'Enterobacteriaceae Automated enumeration		
		Dilution	CFU/plate	UFC/confirmed	CFU/g	Log (CFU/g)	Dilution	CFU/plate	CFU/g	Log (CFU/g)	CFU/plate	CFU/g	Log (CFU/g)
A	A2	10	0	0	<10	<1,00	10	1	<40	<1,60	3	<40	<1,60
	MV	100	0	0			100	0	(presence)	(presence)	0	(presence)	(presence)
	A5	10	0	0	<10	<1,00	10	0	<10	<1,00	1	<40	<1,60
Aerobic mesophilic flora: 1,5.10³/g	NT	100	0	0			100	0			1	(presence)	(presence)
	A3	10	4	4	40	1,60	10	0	<10	<1,00	12	110	2,04
	NT	100	1	1	Ne		100	0			0		
	A7	10	9	9	90	1,95	10	5	50	1,70	31(-2)	3200	3,51
	MV	100	1	1	Ne		100	0	Ne		4(-3)		
	A1	10	88	88	870	2,94	10	104	1100	3,04	90	900	2,95
	NT	100	8	8			100	14			9		
	A6	10	67	67	640	2,81	10	67	720	2,86	56	610	2,79
	MV	100	3	3			100	12			11		
	A4	100	84	84	8300	3,92	100	81	8000	3,90	99	9900	4,00
	MV	1000	7	7			1000	7			10		
	A8	100	91	91	8600	3,93	100	81	7900	3,90	116	11000	4,04
	NT	1000	4	4			1000	6			7		

Laboratory	Sample No	Reference method: ISO 21528-2					Alternative method: RAPID'*Enterobacteriaceae* Manual enumeration				Alternative method: RAPID'Enterobacteriaceae Automated enumeration		
		Dilution	UFC/plate	CFU/confirmed	CFU/g	Log (CFU/g)	Dilution	CFU/plate	CFU/g	Log (CFU/g)	CFU/plate	CFU/g	Log (CFU/g)
B	B2	10	0	0	<10	<1,00	10	0	<10	<1,00	0	<10	<1,00
		100	0	0			100	0			0		
	B5	10	0	0	<10	<1,00	10	0	<10	<1,00	0	<10	<1,00
Aerobic mesophilic flora: 3,5.10³/g		100	0	0			100	0			0		
	B3	10	7	7	70	1,85	10	4	40	1,60	4	40	1,60
		100	0	0	Ne		100	1	Ne		3	Ne	
	B7	10	5	5	50	1,70	10	10	91	1,96	10	91	1,96
		100	0	0	Ne		100	0			0		
	B1	10	101	101	960	2,98	10	80	780	2,89	77	740	2,87
		100	5	5			100	6			4		
	B6	10	86	86	870	2,94	10	78	760	2,88	70	670	2,83
		100	10	10			100	5			4		
	B4	100	70	70	6800	3,83	100	64	6600	3,82	48	4800	3,68
		1000	5	5			1000	8			5		
	B8	100	100	100	10000	4,00	100	66	6600	3,82	72	7000	3,85
		1000	10	10			1000	6			5		

Laboratoire	Sample No	Reference method: ISO 21528-2					Alternative method: RAPID'*Enterobacteriaceae* Manual enumeration				Alternative method: R RAPID'*Enterobacteriaceae* Automated enumeration		
		Dilution	CFU/plate	CFU/confirmed	UFC/g	Log (CFU/g)	Dilution	CFU/plate	UFC/g	Log (CFU/g)	CFU/plate	UFC/g	Log (CFU/g)
C	C2	10	0	0	<10	<1,00	10	0	<10	<1,00	0	<10	<1,00
		100	0	0			100	0			0		
	C5	10	0	0	<10	<1,00	10	0	<10	<1,00	0	<10	<1,00
		100	0	0			100	0			0		
Aerobic mesophilic flora: >3,0.10^7/g	C3	10	7	7	70	1,85	10	5	50	1,70	5	50	1,70
		100	1	1	Ne		100	0	Ne		0	Ne	
	C7	10	8	8	80	1,90	10	8	80	1,90	8	80	1,90
		100	0	0	Ne		100	0	Ne		0	Ne	
	C1	10	82	82	780	2,89	10	78	760	2,88	65	650	2,81
		100	4	4			100	6			6		
	C6	10	69	69	700	2,85	10	71	730	2,86	69	710	2,85
		100	8	8			100	9			9		
	C4	100	74	74	7300	3,86	100	89	8500	3,93	86	8300	3,92
		1000	6	6			1000	5			5		
	C8	100	69	69	7000	3,85	100	78	7700	3,89	84	8300	3,92
		1000	8	8			1000	7			7		

Laboratory	Sample No	Reference method: ISO 21528-2					Alternative method: RAPID'*Enterobacteriaceae* Manual enumeration				Alternative method: RAPID'*Enterobacteriaceae* Automated enumeration		
		Dilution	CFU/plate	CFU/confirmed	UFC/g	Log (CFU/g)	Dilution	CFU/plate	UFC/g	Log (CFU/g)	CFU/plate	UFC/g	Log (CFU/g)
D	D2	10	0	0	<10	<1,00	10	0	<10	<1,00	0	<10	<1,00
		100	0	0			100	0			0		
	D5	10	0	0	<10	<1,00	10	0	<10	<1,00	0	<10	<1,00
Aerobic mesophilic flora: 2,9.10³/g		100	0	0			100	0			0		
	D3	10	9	9	90	1,95	10	8	80	1,90	11	100	2,00
		100	0	0	Ne		100	0	Ne		0		
	D7	10	10	10	100	2,00	10	8	70	1,85	10	91	1,96
		100	1	1			100	0	Ne		0		
	D1	10	92	92	930	2,97	10	94	950	2,98	93	960	2,98
		100	10	10			100	10			13		
	D6	10	87	87	880	2,94	10	81	820	2,91	75	760	2,88
		100	10	10			100	9			8		
	D4	100	86	86	8600	3,93	100	86	9200	3,96	79	8500	3,93
		1000	9	9			1000	15			14		
	D8	100	89	89	9000	3,95	100	75	7100	3,85	63	6100	3,79
		1000	10	10			1000	3			4		

Laboratory	Sample No	Reference method: ISO 21528-2					Alternative method: RAPID'*Enterobacteriaceae* Manual enumeration				Alternative method: RAPID'*Enterobacteriaceae* Automated enumeration		
		Dilution	CFU/plate	CFU/confirmed	UFC/g	Log (CFU/g)	Dilution	CFU/plate	UFC/g	Log (CFU/g)	CFU/plate	UFC/g	Log (CFU/g)
E	E2	10	0	0	<10	<1,00	10	0	<10	<1,00	/	/	/
		100	0	0			100	0					
	E5	10	0	0	<10	<1,00	10	0	<10	<1,00	/	/	/
Aerobic mesophilic flora:		100	0	0			100	0					
	E3	10	4	4	40	1,60	10	12	140	2,15	/	/	/
$2,0.10^3$/g		100	1	1	Ne		100	3					
	E7	10	6	6	60	1,78	10	9	90	1,95	/	/	/
		100	0	0	Ne		100	1	Ne				
	E1	10	87	87	880	2,94	10	84	840	2,92	/	/	/
		100	10	10			100	8					
	E6	10	75	75	750	2,88	10	73	720	2,86	/	/	/
		100	7	7			100	6					
	E4	100	103	103	9600	3,98	100	90	9000	3,95	/	/	/
		1000	3	3			1000	9					
	E8	100	100	100	9900	4,00	100	92	9300	3,97	/	/	/
		1000	9	9			1000	10					

Laboratory	Sample No	Reference method: ISO 21528-2					Alternative method: RAPID'*Enterobacteriaceae* Manual enumeration				Alternative method: RAPID'*Enterobacteriaceae* Automated enumeration		
		Dilution	CFU/plate	CFU/confirmed	UFC/g	Log (CFU/g)	Dilution	CFU/plate	UFC/g	Log (CFU/g)	CFU/plate	UFC/g	Log (CFU/g)
F	F2	10	0	0	<10	<1,00	10	0	<10	<1,00	/	/	/
		100	0	0			100	0					
	F5	10	0	0	<10	<1,00	10	0	<10	<1,00	/	/	/
Aerobic mesophilic flora: 8,2.10³/g		100	0	0			100	0					
	F3	10	9	9	90	1,95	10	12	110	2,04	/	/	/
		100	2	2	Ne		100	0					
	F7	10	8	8	80	1,90	10	6	60	1,78	/	/	/
		100	0	0	Ne		100	0	Ne				
	F1	10	80	80	790	2,90	10	82	830	2,92	/	/	/
		100	7	7			100	9					
	F6	10	70	70	710	2,85	10	72	740	2,87	/	/	/
		100	8	8			100	9					
	F4	100	75	75	7800	3,89	100	77	7800	3,89	/	/	/
		1000	11	11			1000	9					
	F8	100	85	85	8600	3,93	100	87	8500	3,93	/	/	/
		1000	10	10			1000	6					

Laboratory	Sample No	Reference method: ISO 21528-2					Alternative method: RAPID'*Enterobacteriaceae* Manual enumeration				Alternative method: RAPID'*Enterobacteriaceae* Automated enumeration		
		Dilution	CFU/plate	CFU/confirmed	UFC/g	Log (CFU/g)	Dilution	CFU/plate	UFC/g	Log (CFU/g)	CFU/plate	UFC/g	Log (CFU/g)
G	G2	10	17	170	1500	3,18	10	0	<10	<1,00	/	/	/
		100	0	0			100	0					
	G5	10	0	0	<10	<1,00	10	104	945	2,98	/	/	/
Aerobic mesophilic flora:		100	0	0			100	0					
	G3	10	4	4	40	1,60	10	8	80	1,90	/	/	/
$4,2.10^3$/g		100	2	2	Ne		100	0	Ne				
	G7	10	7	7	70	1,85	10	7	70	1,85	/	/	/
		100	1	1	Ne		100	0	Ne				
	G1	10	69	69	660	2,82	10	76	760	2,88	/	/	/
		100	4	4			100	8					
	G6	10	74	74	760	2,88	10	95	920	2,96	/	/	/
		100	10	10			100	6					
	G4	100	75	75	7200	3,86	100	43	4500	3,65	/	/	/
		1000	4	4			1000	7					
	G8	100	84	84	8600	3,93	100	120	11000	4,04	/	/	/
		1000	11	11			1000	5					

Laboratory	Sample No	Reference method: ISO 21528-2					Alternative method: RAPID'*Enterobacteriaceae* Manual enumeration				Alternative method: RAPID'*Enterobacteriaceae* Automated enumeration		
		Dilution	CFU/plate	CFU/confirmed	UFC/g	Log (CFU/g)	Dilution	CFU/plate	UFC/g	Log (CFU/g)	CFU/plate	UFC/g	Log (CFU/g)
H	H2	10	0	0	<10	<1,00	10	2	<40	<1,60	10	91	1,96
		100	0	0			100	0	presence		0		
	H5	10	0	0	<10	<1,00	10	4	40	1,60	2	<40	<1,60
Aerobic mesophilic flora:		100	0	0			100	0	Ne		0	presence	
	H3	10	9	9	90	1,95	10	5	50	1,70	9	90	1,95
$1,5.10^3$/g		100	1	1	Ne		100	2	Ne		2	Ne	
	H7	10	8	8	80	1,90	10	9	90	1,95	8	80	1,90
		100	1	1	Ne		100	1	Ne		1	Ne	
	H1	10	55	55	560	2,75	10	62	620	2,79	69	680	2,83
		100	6	6			100	6			6		
	H6	10	61	61	600	2,78	10	96	940	2,97	113	1100	3,04
		100	5	5			100	7			9		
	H4	100	45	45	4500	3,65	100	85	8300	3,92	/		/
		1000	5	5			1000	6			5		
	H8	100	61	61	6300	3,80	100	70	7300	3,86	59	6000	3,78
		1000	8	8			1000	10			7		

Laboratory	Sample No	Reference method: ISO 21528-2					Alternative method: RAPID'*Enterobacteriaceae* Manual enumeration				Alternative method: RAPID'*Enterobacteriaceae* Automated enumeration		
		Dilution	CFU/plate	CFU/confirmed	UFC/g	Log (CFU/g)	Dilution	CFU/plate	UFC/g	Log (CFU/g)	CFU/plate	UFC/g	Log (CFU/g)
J	J2	10	0	0	<10	<1,00	10	0	<10	<1,00	/	/	/
		100	0	0			100	0					
	J5	10	0	0	<10	<1,00	10	0	<10	<1,00	/	/	/
Aerobic mesophilic flora:		100	0	0			100	0					
	J3	10	12	12	110	2,04	10	8	80	1,90	/	/	/
$2,1.10^4$/g		100	0	0			100	0	Ne				
	J7	10	12	12	120	2,08	10	9	90	1,95	/	/	/
		100	1	1			100	0	Ne				
	J1	10	96	96	940	2,97	10	77	780	2,89	/	/	/
		100	7	7			100	9					
	J6	10	70	70	700	2,85	10	82	820	2,91	/	/	/
		100	7	7			100	8					
	J4	100	78	78	7700	3,89	100	89	8500	3,93	/	/	/
		1000	7	7			1000	5					
	J8	100	82	82	8100	3,91	100	96	9300	3,97	/	/	/
		1000	7	7			1000	6					

Laboratory	Sample No	Reference method: ISO 21528-2					Alternative method: RAPID'*Enterobacteriaceae* Manual enumeration				Alternative method: RAPID'*Enterobacteriaceae* Automated enumeration		
		Dilution	CFU/plate	CFU/confirmed	UFC/g	Log (CFU/g)	Dilution	CFU/plate	UFC/g	Log (CFU/g)	CFU/plate	UFC/g	Log (CFU/g)
K	K2	10	0	0	<10	<1,00	10	0	<10	<1,00	0	<10	<1,00
		100	0	0			100	0			0		
	K5	10	0	0	<10	<1,00	10	0	<10	<1,00	0	<10	<1,00
		100	0	0			100	0			0		
	K3	10	4	4	40	1,60	10	9	90	1,95	50	460	2,66
Aerobic mesophilic flora:		100	0	0	Ne		100	0	Ne		0		
	K7	10	12	12	120	2,08	10	8	80	1,90	18	170	2,23
$1,5.10^5$/g		100	1	1			100	1	Ne		1		
	K1	10	74	74	740	2,87	10	75	710	2,85	91	860	2,93
		100	7	7			100	3			3		
	K6	10	72	72	780	2,89	10	72	760	2,88	124	1200	3,08
		100	14	14			100	11			11		
	K4	100	78	78	8000	3,90	100	102	10000	4,00	85	8600	3,93
		1000	10	10			1000	11			10		
	K8	100	88	88	8500	3,93	100	84	8100	3,91	73	7100	3,85
		1000	6	6			1000	5			5		

Laboratory	Sample No	Reference method: ISO 21528-2					Alternative method: RAPID'*Enterobacteriaceae* Manual enumeration				Alternative method: RAPID'*Enterobacteriaceae* Automated enumeration		
		Dilution	CFU/plate	CFU/confirmed	UFC/g	Log (CFU/g)	Dilution	CFU/plate	UFC/g	Log (CFU/g)	CFU/plate	UFC/g	Log (CFU/g)
L	L2	10	0	0	<10	<1,00	10	0	<10	<1,00	1	<40	<1,60
		100	0	0			100	0			0	presence	
	L5	10	0	0	<10	<1,00	10	0	<10	<1,00	0	<10	<1,00
		100	0	0			100	0			0		
	L3	10	14	14	130	2,11	10	5	50	1,70	4	40	1,60
		100	0	0			100	0	Ne		0	Ne	
Aerobic mesophilic flora: $4,3.10^3$/g	L7	10	5	5	50	1,70	10	11	100	2,00	18	160	2,20
		100	0	0	Ne		100	0			0		
	L1	10	63	63	680	2,83	10	57	570	2,76	75	740	2,87
		100	12	12			100	6			6		
	L6	10	67	67	670	2,83	10	68	680	2,83	98	960	2,98
		100	7	7			100	7			7		
	L4	100	61	61	6100	3,79	100	79	8000	3,90	157	15000	4,18
		1000	6	6			1000	9			7		
	L8	100	91	91	8900	3,95	100	86	8500	3,93	72	6900	3,84
		1000	7	7			1000	7			4		

Laboratory	Sample No	Reference method: ISO 21528-2					Alternative method: RAPID'*Enterobacteriaceae* Manual enumeration				Alternative method: RAPID'*Enterobacteriaceae* Automated enumeration		
		Dilution	CFU/plate	CFU/confirmed	UFC/g	Log (CFU/g)	Dilution	CFU/plate	UFC/g	Log (CFU/g)	CFU/plate	UFC/g	Log (CFU/g)
N	N2	10	0	0	<10	<1,00	10	0	<10	<1,00	/	/	/
		100	0	0			100	0					
	N5	10	0	0	<10	<1,00	10	0	<10	<1,00	/	/	/
		100	0	0			100	0					
Aerobic mesophilic flora: $3,9.10^3$/g	N3	10	11	11	110	2,04	10	12	120	2,08	/	/	/
		100	1	1			100	1					
	N7	10	12	12	110	2,04	10	11	110	2,04	/	/	/
		100	0	0			100	1					
	N1	10	86	86	860	2,93	10	73	740	2,87	/	/	/
		100	9	9			100	8					
	N6	10	93	93	930	2,97	10	88	860	2,93	/	/	/
		100	9	9			100	7					
	N4	100	75	75	7500	3,88	100	67	6600	3,82	/	/	/
		1000	7	7			1000	6					
	N8	100	80	80	8000	3,90	100	80	8000	3,90	/	/	/
		1000	8	8			1000	8					

Laboratory	Sample No	Reference method: ISO 21528-2					Alternative method: RAPID'*Enterobacteriaceae* Manual enumeration				Alternative method: RAPID'*Enterobacteriaceae* Automated enumeration		
		Dilution	CFU/plate	CFU/confirmed	UFC/g	Log (CFU/g)	Dilution	CFU/plate	UFC/g	Log (CFU/g)	CFU/plate	UFC/g	Log (CFU/g)
O	O2	10	0	0	<10	<1,00	10	0	<10	<1,00	/	/	/
		100	0	0			100	0					
	O5	10	0	0	<10	<1,00	10	0	<10	<1,00	/	/	/
		100	0	0			100	0					
	O3	10	9	9	90	1,95	10	10	91	1,96	/	/	/
		100	2	2	Ne		100	0					
Aerobic mesophilic flora: >3,0.10^7/g	O7	10	10	10	100	2,00	10	16	160	2,20	/	/	/
		100	1	1			100	1					
	O1	10	121	121	1300	3,11	10	106	1200	3,08	/	/	/
		100	17	17			100	22					
	O6	10	101	101	1200	3,08	10	94	1100	3,04	/	/	/
		100	28	28			100	25					
	O4	100	140	140	14000	4,15	1000	21	20000	4,30	/	/	/
		1000	19	19			10000	1					
	O8	100	95	95	9800	3,99	1000	14	15000	4,18	/	/	/
		1000	13	13			10000	2					

Laboratory	Sample No	Reference method: ISO 21528-2					Alternative method: RAPID'*Enterobacteriaceae* Manual enumeration				Alternative method: RAPID'*Enterobacteriaceae* Automated enumeration		
		Dilution	CFU/plate	CFU/confirmed	UFC/g	Log (CFU/g)	Dilution	CFU/plate	UFC/g	Log (CFU/g)	CFU/plate	UFC/g	Log (CFU/g)
P	P2	10	0	0	<10	<1,00	10	0	<10	<1,00	/	/	/
		100	0	0			100	0					
	P5	10	0	0	<10	<1,00	10	0	<10	<1,00	/	/	/
		100	0	0			100	0					
	P3	10	17	17	180	2,26	10	10	110	2,04	/	/	/
		100	3	3			100	2					
Aerobic mesophilic flora: $1,5.10^4$/g	P7	10	11	11	110	2,04	10	10	100	2,00	/	/	/
		100	1	1			100	1					
	P1	100	18	18	1600	3,20	100	23	2300	3,36	/	/	/
		1000	0	0			1000	2					
	P6	100	11	11	1000	3,00	10	100	1000	3,00	/	/	/
		1000	0	0			100	10					
	P4	1000	15	15	14000	4,15	1000	23	21000	4,32	/	/	/
		10000	0	0			10000	0					
	P8	100	88	88	8300	3,92	100	66	6600	3,82	/	/	/
		1000	3	3			1000	7					

Laboratory	Sample No	Reference method: ISO 21528-2					Alternative method: RAPID'*Enterobacteriaceae* Manual enumeration				Alternative method: RAPID'*Enterobacteriaceae* Automated enumeration		
		Dilution	CFU/plate	CFU/confirmed	UFC/g	Log (CFU/g)	Dilution	CFU/plate	UFC/g	Log (CFU/g)	CFU/plate	UFC/g	Log (CFU/g)
Q	Q2	10	0	0	<10	<1,00	10	0	<10	<1,00	0	<10	<1,00
		100	0	0			100	0			0		
	Q5	10	0	0	<10	<1,00	10	0	<10	<1,00	0	<10	<1,00
		100	0	0			100	0			0		
Aerobic mesophilic flora: $9,9.10^3$/g	Q3	10	10	10	100	2,00	10	13	120	2,08	12	110	2,04
		100	1	1			100	0			0		
	Q7	10	21	21	210	2,32	10	9	90	1,95	8	80	1,90
		100	2	2			100	1	Ne		1	Ne	
	Q1	10	101	101	1000	3,00	10	98	980	2,99	85	850	2,93
		100	13	13			100	10			8		
	Q6	10	99	99	1000	3,00	10	106	1100	3,04	149	1400	3,15
		100	13	13			100	11			9		
	Q4	100	92	92	9200	3,96	100	87	9000	3,95	75	7500	3,88
		1000	9	9			1000	12			8		
	Q8	100	110	110	11000	4,04	100	126	12000	4,08	10(-3)	12000	4,08
		1000	10	10			1000	11			3		

Laboratory	Sample No	Reference method: ISO 21528-2					Alternative method: RAPID'*Enterobacteriaceae* Manual enumeration				Alternative method: RAPID'*Enterobacteriaceae* Automated enumeration		
		Dilution	CFU/plate	CFU/confirmed	UFC/g	Log (CFU/g)	Dilution	CFU/plate	UFC/g	Log (CFU/g)	CFU/plate	UFC/g	Log (CFU/g)
R	R2	10	0	0	<10	<1,00	10	0	<10	<1,00	0	<10	<1,00
		100	0	0			100	0			0		
	R5	10	0	0	<10	<1,00	10	0	<10	<1,00	0	<10	<1,00
		100	0	0			100	0			0		
Aerobic mesophilic flora: 9,9.10³/g	R3	10	5	5	50	1,70	10	5	50	1,70	5	50	1,70
		100	0	0	Ne		100	1	Ne		2	Ne	
	R7	10	10	10	91	1,96	10	9	90	1,95	6	60	1,78
		100	0	0			100	1	Ne		2	Ne	
	R1	10	92	92	930	2,97	10	74	770	2,89	114	1100	3,04
		100	10	10			100	11			10		
	R6	10	89	89	870	2,94	10	99	970	2,99	132	1300	3,11
		100	7	7			100	8			10		
	R4	100	77	77	7100	3,85	100	70	7100	3,85	65	6400	3,81
		1000	1	1			1000	8			5		
	R8	100	76	76	7600	3,88	100	94	9300	3,97	74	7500	3,88
		1000	8	8			1000	8			8		

Laboratory	Sample No	Reference method: ISO 21528-2					Alternative method: RAPID'*Enterobacteriaceae* Manual enumeration				Alternative method: RAPID'*Enterobacteriaceae* Automated enumeration		
		Dilution	CFU/plate	CFU/confirmed	UFC/g	Log (CFU/g)	Dilution	CFU/plate	UFC/g	Log (CFU/g)	CFU/plate	UFC/g	Log (CFU/g)
S	S2	10	0	0	<10	<1,00	10	0	<10	<1,00	/	/	/
		100	0	0			100	0					
	S5	10	0	0	<10	<1,00	10	0	<10	<1,00	/	/	/
		100	0	0			100	0					
Aerobic mesophilic flora: $5,10^3$/g	S3	10	8	8	80	1,90	10	4	40	1,60	/	/	/
		100	0	0	Ne		100	0	Ne				
	S7	10	15	15	160	2,20	10	9	90	1,95	/	/	/
		100	2	2			100	0	Ne				
	S1	10	74	74	760	2,88	10	92	920	2,96	/	/	/
		100	9	9			100	9					
	S6	10	90	90	970	2,99	10	82	820	2,91	/	/	/
		100	17	17			100	8					
	S4	100	73	73	7000	3,85	100	82	8500	3,93	/	/	/
		1000	4	4			1000	11					
	S8	100	82	82	8100	3,91	100	87	9000	3,95	/	/	/
		1000	7	7			1000	12					

Laboratory	Sample No	Reference method: ISO 21528-2					Alternative method: RAPID'*Enterobacteriaceae* Manual enumeration				Alternative method: RAPID'*Enterobacteriaceae* Automated enumeration		
		Dilution	CFU/plate	CFU/confirmed	UFC/g	Log (CFU/g)	Dilution	CFU/plate	UFC/g	Log (CFU/g)	CFU/plate	UFC/g	Log (CFU/g)
T	T2	10	0	0	<10	<1,00	10	0	<10	<1,00	/	/	/
		100	0	0			100	0					
	T5	10	0	0	<10	<1,00	10	0	<10	<1,00	/	/	/
		100	0	0			100	0					
Aerobic mesophilic flora: $3,5.10^3$/g	T3	10	8	8	80	1,90	10	16	160	2,20	/	/	/
		100	1	1	Ne		100	2					
	T7	10	8	8	80	1,90	10	16	150	2,18	/	/	/
		100	0	0	Ne		100	0					
	T1	10	102	102	990	3,00	10	98	980	2,99	/	/	/
		100	7	7			100	10					
	T6	10	107	107	1000	3,00	10	104	1000	3,00	/	/	/
		100	5	5			100	10					
	T4	100	95	95	9200	3,96	100	89	8500	3,93	/	/	/
		1000	6	6			1000	4					
	T8	100	91	91	9500	3,98	100	81	8500	3,93	/	/	/
		1000	13	13			1000	13					

Laboratory	Sample No	Reference method: ISO 21528-2					Alternative method: RAPID'*Enterobacteriaceae* Manual enumeration				Alternative method: RAPID'*Enterobacteriaceae* Automated enumeration		
		Dilution	CFU/plate	CFU/confirmed	UFC/g	Log (CFU/g)	Dilution	CFU/plate	UFC/g	Log (CFU/g)	CFU/plate	UFC/g	Log (CFU/g)
U	U2	10	0	0	<10	<1,00	10	0	<10	<1,00	0	<10	<1,00
		100	0	0			100	0			0		
	U5	10	0	0	<10	<1,00	10	0	<10	<1,00	0	<10	<1,00
		100	0	0			100	0			0		
Aerobic mesophilic flora: 6,5.10³/g	U3	10	4	4	40	1,60	10	6	60	1,78	6	60	1,78
		100	0	0	Ne		100	1	Ne		1	Ne	
	U7	10	4	4	40	1,60	10	13	130	2,11	15	150	2,18
		100	1	1	Ne		100	1			1		
	U1	10	133	133	1300	3,11	10	110	1100	3,04	105	1000	3,00
		100	7	7			100	13			10		
	U6	10	112	112	1100	3,04	10	118	1100	3,04	118	1100	3,04
		100	9	9			100	5			4		
	U4	100	86	86	9000	3,95	100	88	9100	3,96	92	9300	3,97
		1000	13	13			1000	12			10		
	U8	100	91	91	8800	3,94	100	102	11000	4,04	90	9300	3,97
		1000	6	6			1000	14			12		

Laboratory	Sample No	Reference method: ISO 21528-2					Alternative method: RAPID'*Enterobacteriaceae* Manual enumeration				Alternative method: RAPID'*Enterobacteriaceae* Automated enumeration		
		Dilution	CFU/plate	CFU/confirmed	UFC/g	Log (CFU/g)	Dilution	CFU/plate	UFC/g	Log (CFU/g)	CFU/plate	UFC/g	Log (CFU/g)
V	V2	10	0	0	<10	<1,00	10	0	<10	<1,00	0	<10	<1,00
		100	0	0			100	0			0		
	V5	10	0	0	<10	<1,00	10	1	<40	<1,60	1	<40	<1,60
		100	0	0			100	0	presence		0	presence	
Aerobic mesophilic flora: 1,1.10³/g	V3	10	9	9	90	1,95	10	12	120	2,08	12	120	2,08
		100	1	1	Ne		100	1			1		
	V7	10	14	14	130	2,11	10	18	160	2,20	19	170	2,23
		100	0	0			100	0			0		
	V1	10	107	107	1100	3,04	10	124	1200	3,08	133	1300	3,11
		100	11	11			100	13			11		
	V6	10	86	86	880	2,94	10	91	860	2,93	170	1600	3,20
		100	11	11			100	3			2		
	V4	100	72	72	7600	3,88	100	73	7500	3,88	>150	9000	3,95
		1000	12	12			1000	10			9		
	V8	100	87	87	8700	3,94	100	76	7600	3,88	73	7300	3,86
		1000	9	9			1000	8			7		

Laboratory	Sample No	Reference method: ISO 21528-2♦					Alternative method: RAPID'*Enterobacteriaceae* Manual enumeration				Alternative method: RAPID'*Enterobacteriaceae* Automated enumeration		
		Dilution	CFU/plate	CFU/confirmed	CFU/g	Log (CFU/g)	Dilution	CFU/plate	CFU/g	Log (CFU/g)	CFU/plate	CFU/g	Log (CFU/g)
ADRIA	W2	10	0	0	<10	<1,00	10	0	<10	<1,00	0	<10	<1,00
		100	0	0			100	0			0		
	W5	10	0	0	<10	<1,00	10	0	<10	<1,00	0	<10	<1,00
		100	0	0			100	0			0		
	W3	10	12	12	150	2,18	10	10	91	1,96	13	120	2,08
		100	4	4			100	0			0		
	W7	10	7	7	70	1,85	10	7	70	1,85	9	90	1,95
Aerobic mesophilic flora: 1,5.10³/g		100	0	0	Ne		100	1	Ne		1	Ne	Ne
	W1	10	70	70	680	2,83	10	88	870	2,94	86	850	2,93
		100	5	5			100	8			7		
	W6	10	87	87	820	2,91	10	77	790	2,90	82	840	2,92
		100	3	3			100	10			10		
	W4	100	74	74	7900	3,90	100	74	7400	3,87	76	7500	3,88
		1000	13	13			1000	7			7		
	W8	100	80	80	8000	3,90	100	72	7500	3,88	77	7900	3,90
		1000	8	8			1000	10			10		

Manipulator intervention

♦ Analyses performed according to the COFRAC accreditation