



Validation of alternative analysis methods

NF102 – Application to the food industry

Certificate

Certificate No.: **3M 01/19-11/17**
Validation decision dated: **23-11-2017**
Expiry date: **23-11-2021**

The Company:

3M Health Care
Food Safety Department
2501 Hudson Road, Building 275 5W 05
Saint Paul, MN 55144-IWO - United States

Is authorized to affix the NF VALIDATION mark on the alternative analysis method cited below, in accordance with the NF VALIDATION general rules and the certification rules NF102 - Validation of alternative analysis methods (Application to the food industry):

3M™ Petrifilm™ Lactic Acid Bacteria Count Plate

Validated for the enumeration of mesophilic lactic acid bacteria

Technical sheet reference's

34-8720-1939-2

This decision attests that the alternative analysis method has been assessed by AFNOR Certification and found to conform to the standards cited in page 2/2 and complementary requirements, as specified in the certification reference document. The **principal certified characteristics** are the "analytical performances" as defined in the associated validation study summarized report (relative trueness, accuracy profile...), available on the certification dedicated website <http://nf-validation.org/en>.

This certificate supersedes all previous certificates. This NF VALIDATION certificate, included 2 pages, is valid until **23rd November 2021**. It is subject to the results obtained upon regular controls carried out by AFNOR Certification. Appropriate decision is made by AFNOR Certification in accordance with the NF VALIDATION general rules and certification rules NF102 - Validation of alternative analysis methods (Application to the food industry).



Managing Director
Franck LEBEUGLE

Issue dated 21/11/2017

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The alternative analysis method:

3M™ Petrifilm™ Lactic Acid Bacteria Count Plate

Validated for the enumeration of mesophilic lactic acid bacteria

Manufactured by:

3M Health Care
3M Brookings
601, 22nd Avenue South
Brookings, South Dakota 57006 - United States

Has been certified according to the reference documents and the application scope specified here after:

Validation protocol	NF EN ISO 16140-2 (September 2016): Microbiology of the food chain. Method validation - Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method.
Reference method(s)	NF ISO 15214 (September 1998): Microbiology of food and animal feeding stuffs. Horizontal method for the enumeration of mesophilic lactic acid bacteria. Colony-count technique at 30 degrees Celsius.
Scope	All human food products (excluding yoghurts) by performing validation assays on a broad range of foods, and industrial environment samples.
Restriction(s)	None.
Warning	None.
Other informations	Not applicable.

Please send any queries concerning the performances of the certified alternative method to AFNOR Certification.

You may download the validation study summarized report on <http://nf-validation.afnor.org/en>.

Issue dated 21/12/2017

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