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

COMPASS® *Bacillus cereus* Agar and COMPASS® *Bacillus* Plus Agar
(Certificate number: BKR 23/06 - 02/10)
for enumeration of presumptive *Bacillus cereus* in a broad range of food and animal feed

Quantitative method

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This report consists of 177 pages, including 15 appendices.
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Competencies of the laboratory are certified by COFRAC accreditation for the analyses marked with the symbol◆.

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

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 realised according to the EN ISO 16140-2:2016 and the AFNOR technical rules (Revision 6).

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 (Revision 6).
Reference method♦	EN ISO 7932 (July 2004) - Microbiology of food and animal feeding stuffs - Horizontal method for the enumeration of presumptive *Bacillus cereus* - Colony-count technique at 30 °C
Alternative method	**COMPASS® *Bacillus cereus* Agar and COMPASS® *Bacillus* Plus Agar**
Scope	☒ **Broad range of food** ☒ **Animal feed**
Certification organization	AFNOR Certification (http://nf-validation.afnor.org/)

♦ Analyses performed according to the COFRAC accreditation

1 INTRODUCTION

The initial validation of the COMPASS *Bacillus cereus* agar method for the enumeration of *Bacillus* of the cereus group in food and animal feed was obtained on 5 February 2010 (Certificate No. BKR 23/06 - 02/10) according to ISO 16140 (2003). The certificate was renewed in November 2013. The method was renewed in May 2018 according to ISO 16140-2 (2016).

In 2019, an extension study of the COMPASS *Bacillus cereus* Agar method was carried out for a second protocol with the addition of egg yolk to the basic agar formulation (COMPASS Bacillus Plus Agar) with an incubation time reduced to 21 h. This extension concerns food and feed products.

2 METHODS DESCRIPTION

2.1 Alternative method

2.1.1 Principle

COMPASS *Bacillus cereus* Agar is a chromogenic agar which allows the enumeration of vegetative cells and spores belonging to the *Bacillus cereus* group. The chromogenic substrate is hydrolysed by species belonging to the *Bacillus cereus* group and the colonies appear pale green to green. The selective agents inhibit most of the background microflora. The addition of egg yolk to the formulation of COMPASS *Bacillus cereus* Agar allows a better recovery of *Bacillus* of the *cereus* group and thus reduces the incubation time to 21 h.

Two enumeration protocols are available:

- Pour plate method;
- Spreading method.

2.1.2 Protocol

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

- Prepare an initial suspension and decimal dilutions according to ISO 6887 parts;
- For the pour plate method inoculate 1ml per petri dish from the initial suspension and/or from the successive dilutions.
- For the spreading method, inoculate 0.1 ml on 1 plate from the initial suspension and/or from the successive dilutions or 1 ml on 3 plates from the initial suspension (estimation of low number) ;
- Incubate the plates for 24 to 27 h at 30°C (COMPASS *Bacillus cereus* Agar) or 21 to 27 h at 30°C (COMPASS *Bacillus* Plus Agar);
- Count characteristic colonies (pale green to green with a diameter > 1 mm using spreading method and > 0.5 mm using the pour plate method).

2.1.3 Restrictions

There is no restriction for use.

2.2 Reference method◆

The reference method is the EN ISO 7932 standard (July 2004): horizontal method for the enumeration of presumptive *Bacillus cereus*: 30 °C colony counting technique (See **Appendix 2**).

◆ Analyses performed according to the COFRAC accreditation

3 INITIAL VALIDATION AND RENEWAL/EXTENSION STUDIES : RESULTS

3.1 Initial validation study and extension study for *COMPASS cereus* Agar

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

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 Method comparison study

3.1.1.1 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.

3.1.1.1.1 Number and nature of samples

116 samples were tested for the initial validation study and 54 additional samples were tested for the renewal study performed in 2018.

Taking into account both studies, 170 samples were analysed, leading to 130 exploitable results for the spreading method and 132 for the pour plate method.

The repartition per tested category and type is provided in Table 1.

Table 1 – Categories and types

Categories		Types		Number of samples tested		Number of interpretable results	
				Initial validation study	*Renewal*	*Spreading method*	*Pour plate method*
1	**Meat products**	a	Cooked delicatessen	8	0	7	7
		b	RTE	4	3	7	7
		c	RTRH, RTC	7	0	5	6
		Total		19	3	19	20
2	**Seafood and fishery products**	a	Terrines	2	8	7	7
		b	RTE	2	12	6	7
		c	RTRH, RTC	3	6	6	6
		Total		7	26	19	20
3	**Dairy products**	a	Milk powders	6	0	6	6
		b	Cheeses	11	0	6	6
		c	Dairy based desserts	6	2	6	5
		Total		23	2	18	17
4	**Egg products**	a	Pasta	3	4	6	6
		b	Powders	3	5	7	6
		c	Pastries, creams, desserts	8	0	8	8
		Total		14	9	21	20
5	**Vegetables**	a	Flours, Spices	3	5	8	8
		b	Dry vegetables	11	0	8	6
		c	RTE, RTRH	13	0	9	11
		Total		27	5	25	25
6	**Feed**	a	Dry feed	10	4	13	13
		b	Wet feed	9	0	8	9
		c	Rice, pasta, granular	7	5	7	8
		Total		26	9	28	30
Total				**116**	**54**	**130**	**132**

3.1.1.1.2 Artificial contamination

Artificial contaminations were realised by spiking (heat treatment for 10 min at 56°C) or by seeding (inoculation by vegetative cells or by spores and storage for 2 weeks at ambient temperature, at -20°C or 48 h at 3°C ± 2°C).

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 and non-selective agars.

Vegetative cells or spores were inoculated in order to check the ability of spore germination on the COMPASS® *Bacillus cereus* agar.

45 samples were naturally contaminated; 29 gave interpretable result. 131 samples were artificially contaminated; 107 gave interpretable results.

The naturally contaminated samples represent 22.3 % of the interpretable results using the spreading method and 22.0 % using the pour plate method.

3.1.1.1.3 Protocol applied during the validation study

The minimum incubation time was applied during the validation study, *i.e.* 24 h at 30°C ± 1°C.

During the validation study, confirmation was performed by running a haemolysis test on five colonies per plate as described in the ISO method.

3.1.1.1.4 Raw data

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

The samples were analysed by the reference and the alternative methods in order to have 15 interpretable results per incubation protocol, and 5 interpretable results per tested type.

Two replicates were tested for the initial validation study and one replicate for the renewal study. The first replicate was kept for interpretation for the renewal study as much as possible, when no result was available; the second replicate was used for calculation for both methods.

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

- Interpretable results with the reference and the alternative methods;
- Results with less than 4 colonies per plate with the reference and/or the alternative method (indicated with "*" in the data) in order to have a more precise result. These results were not included in the calculation.
- Results below or above the quantification limit;
- Results not determined (plates impossible to enumerate due to high level of background microflora).

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 amending by adding 1 log unit more. These results are not included in the calculations but also appear on the graphs.

Table 2 - Classification of the data

Category		Interpretable results with the reference and alternative methods		Results with less than 4 colonies		Results below the quantification limit		Not determined[1]		TOTAL	
		Spreading	*Pour plate*	*Spreading*	*Pour plate*	*Spreading*	*Pour plate*	*Spreading*	*Pour plate*	*Spreading*	*Pour plate*
1	**Meat products**	19	20	2	1	1	1	0	0	22	22
2	**Seafood and fishery products**	18	17	1	3	1	0	5	5	25	25
3	**Dairy products**	21	20	1	2	0	0	1	1	23	23
4	**Egg products**	25	25	3	3	4	4	0	0	32	32
5	**Vegetables**	19	20	4	2	8	9	2	2	33	33
6	**Feed**	28	30	3	1	4	4	0	0	35	35
Total		**130**	**132**	**14**	**12**	**18**	**18**	**8**	**8**	**170**	**170**

[1] Not determined, high level of background microflora on the plates

The samples, which were not used in the calculations, are provided in Table 3.

Table 3 - Samples which were not used in the calculations

Sample N°	Product	Reference method: ISO 7932♦	Alternative method: COMPASS *B. cereus*		Category	Type
			Spreading method	Pour plate method		
1307	**Low moisture sausage**	2,30*	1,78	1,85	1	a
1149	RTRH food with veal	1,70*	<2,00	<2,00	1	c
1049	**Paella**	1,88	1,48*	1,70	1	c
603	**Leeks and salmon terrine**	1,48*	1,30*	1,48*	2	a
1050	**Salmon and smoked salmon terrine**	<3,0	<3,00	<3,00	2	a
1804	**Salmon and smoked salmon terrine**	<3,0	<3,0	<3,0	2	a
1081	Pasta and surimi deli salad	ND	<2,00	4,15	2	b
1052	**Tuna and rice deli salad (seafood salad)**	<1,00	<1,00	<1,00	2	b
1054	**Sandwich with smoked salmon**	<2,00	<2,00	<2,00	2	b
1805	**Sandwich with smoked salmon**	ND	2,08	2,15	2	b
1806	**Sandwich with tuna**	<1,0	<1,0	<1,0	2	b
1808	**Salmon and pasta deli salad**	<3,0	<3,0	<3,0	2	b
1095	**Surimi**	1,78	1,00*	1,60	2	b
1053	**Surimi**	4,00	3,3*	<3,00	2	b
796	**RTRH fish filet**	<2,00	<2,00	<2,00	2	c
797	**RTRH cod fish cakes**	<1,00	<1,00	<1,00	2	c
1094	**RTC salmon**	1,65	1,00*	1,5*	2	c
1054	**Raw milk cheese**	ND	ND	ND	3	b
1154	**Pasteurized milk cheese**	ND	1,60	1,60	3	b
1155	**Pasteurized milk cheese**	ND	1,78	1,48*	3	b
1460	**Pasteurized milk cheese**	ND	1,60*	2,00	3	b
1461	**Pasteurized milk cheese**	ND	3,34	3,30	3	b
1014	Vanilla dairy-based dessert	1,70	1,00*	1,3*	3	c
1015	Chocolate dairy-based dessert	1,78	<1,00	1,3*	3	c
1093	**Chocolate based dessert**	1,74	1,70	1,48*	3	c
1045	**Puff pastry**	ND	ND	ND	4	a
598	Egg based preparation	1,3*	1,30*	1,30*	4	b
1156	**Egg powder**	1,81	1,60	1,3*	4	b
979	Dehydrated mushroom	>5,18	>5,18	>5,18	5	b
980	Dehydrated mushroom	>5,18	>5,18	>5,18	5	b
1010	Dehydrated mushroom	<3,00	<3,00	<3,00	5	b
982	Onion	2,82	2,11	1,48*	5	b
1007	Dehydrated mushroom	1,48	1,60	1,00*	5	b
1472	**Tomato purée**	1,70*	1,70	1,30*	5	c
983	Tabbouleh	2,48	<1,00	<1,00	5	c
991	Tabbouleh	2,74	2,30*	2,60	5	c
1430	**Deli salad**	2,60	2,90	2,48*	5	c
1507	Parsnip purée	3,84	2,38	1,30*	5	c
1043	**Pellet for dog**	2,04	1,48*	<1,00	6	a
1313	**Terrine for dog**	1,54	<1,00	1,78	6	b
1157	Rice for animals	<2,00	<2,00	<2,00	6	c
1158	Pasta for animals	<2,00	<2,00	<2,00	6	c
994	Fish food	2,04	1,30*	1,48	6	c
996	Fish food	1,78	1,00*	<1,00	6	c
1083	Tabbouleh	1,93	1,30*	1,70	5	c
599	Granules for fish	2,56	<1,00	1,30*	6	c

ND: Results not determined (plates impossible to enumerate due to high level of background microflora).

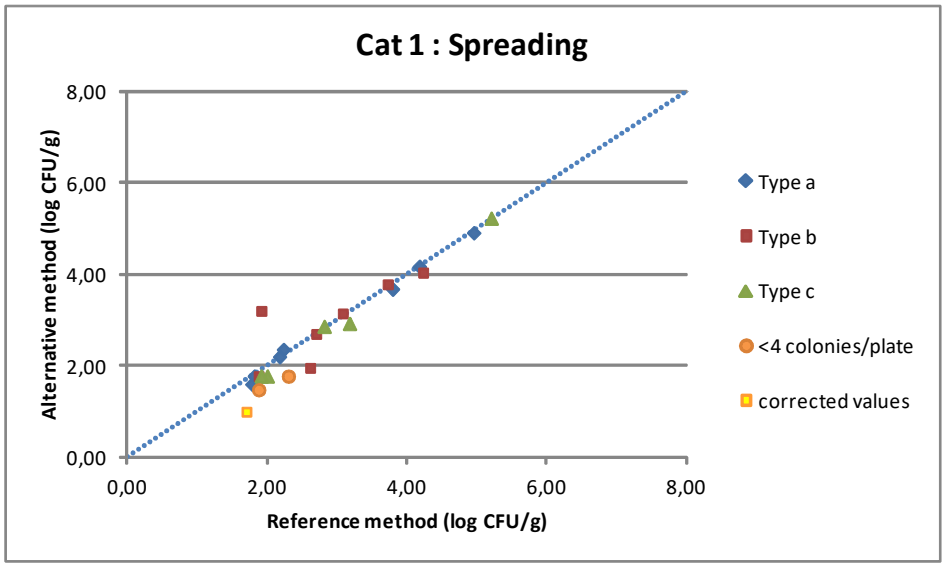
♦ Analyses performed according to the COFRAC accreditation

3.1.1.1.5 Statistical interpretation

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

The obtained data were analyzed using the scatter plot. The graphs are provided with the line of identity (y = x).
The Figures 1 to 6 show the data plotted for each individual category.
The Figure 7 shows the data plotted for all the products.

Figure 1 - Data plotted for
Meat products



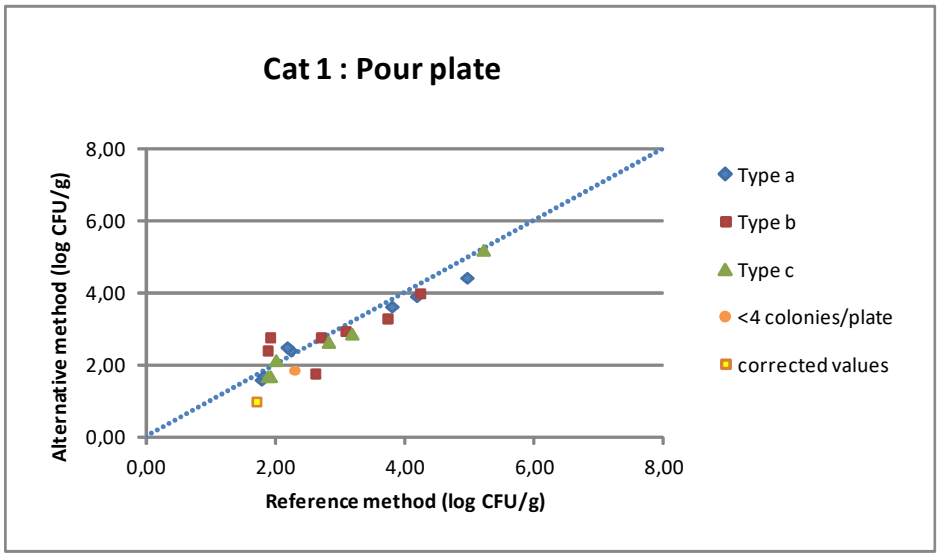
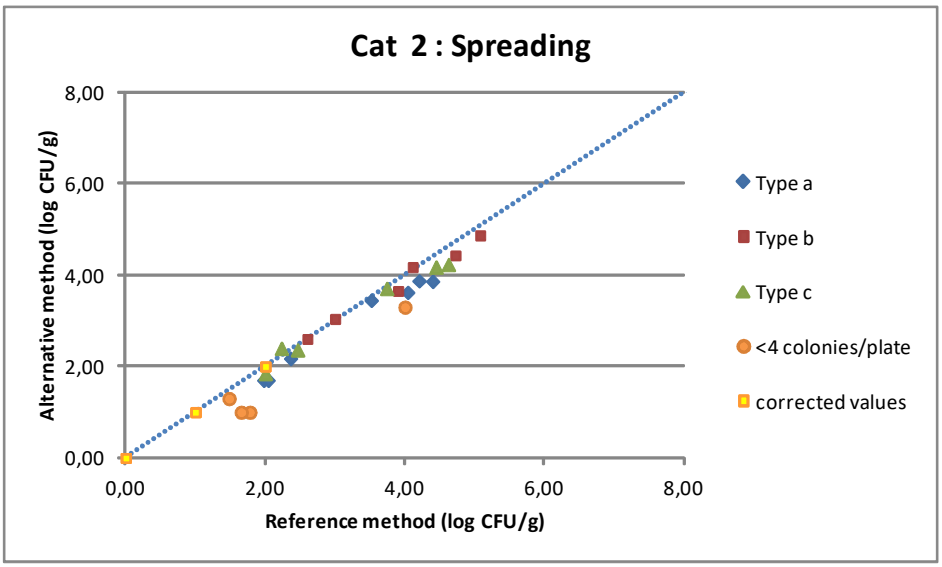


Figure 2 - Data plotted for

Seafood and fishery products



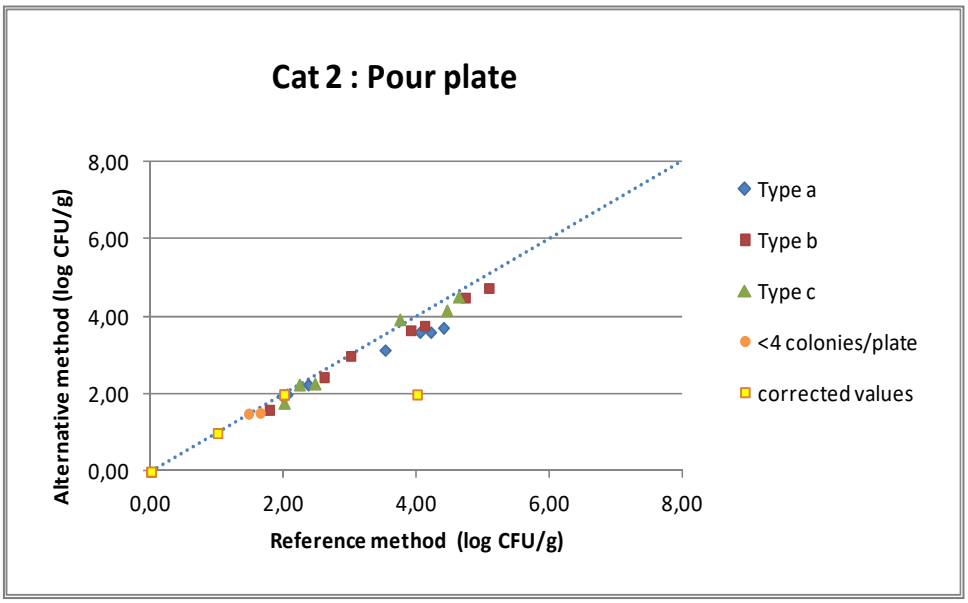
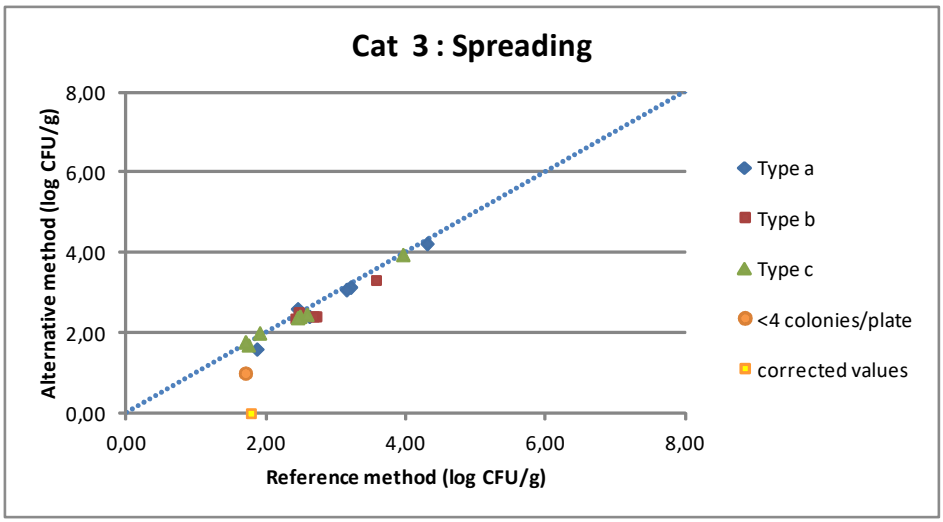


Figure 3 - Data plotted for

Dairy products



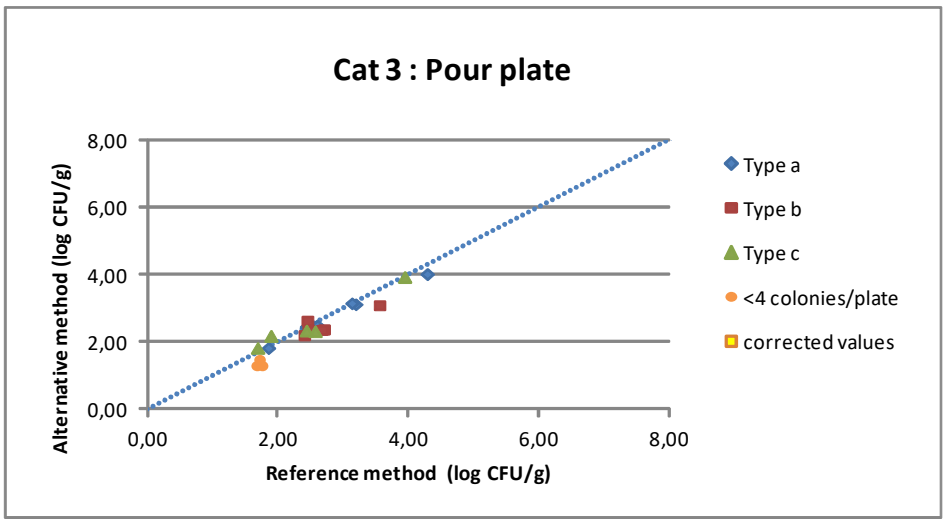
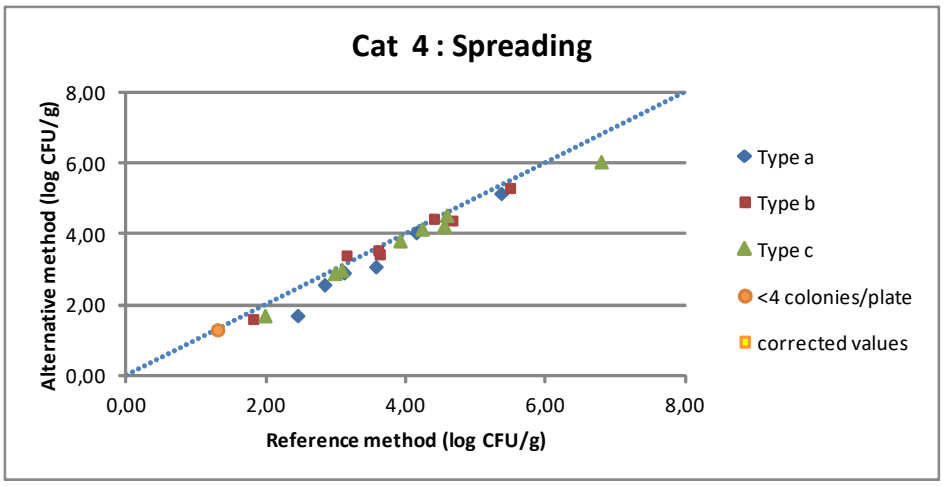


Figure 4 - Data plotted for

Egg products



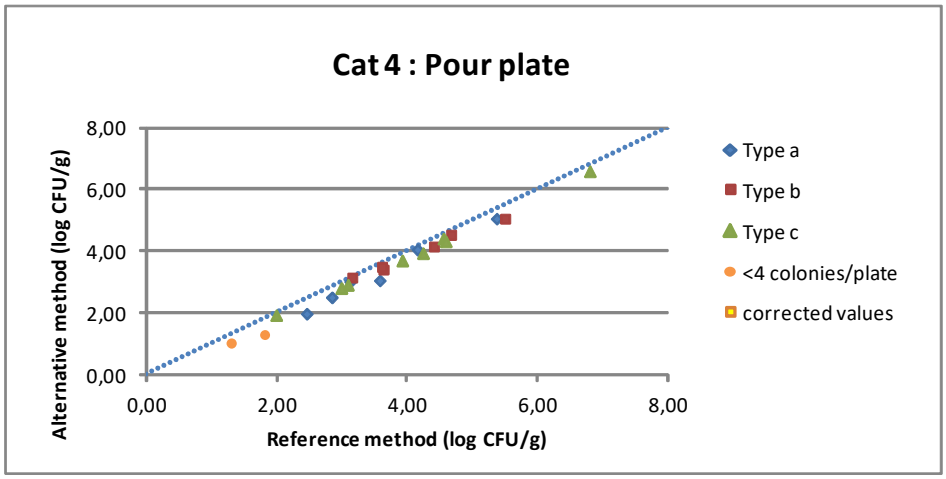
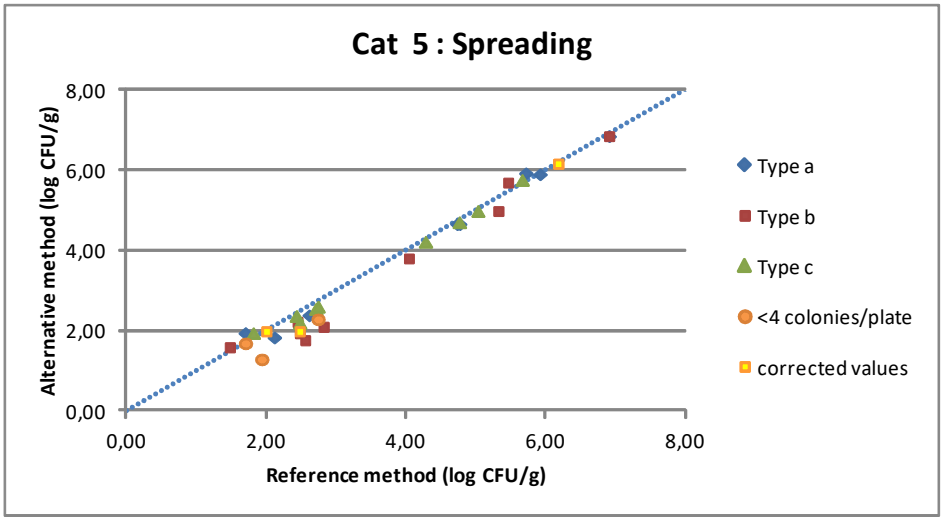


Figure 5 - Data plotted for

Vegetables



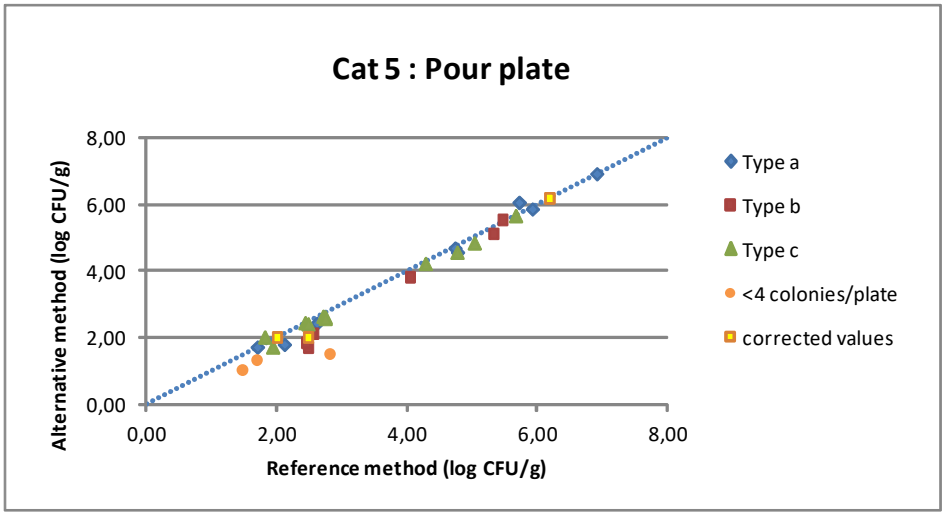
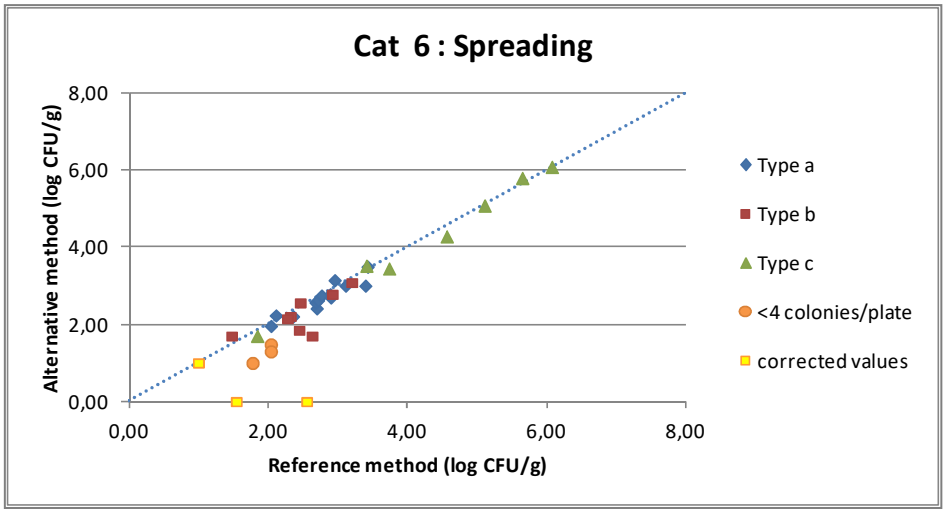


Figure 6 - Data plotted

Animal feed



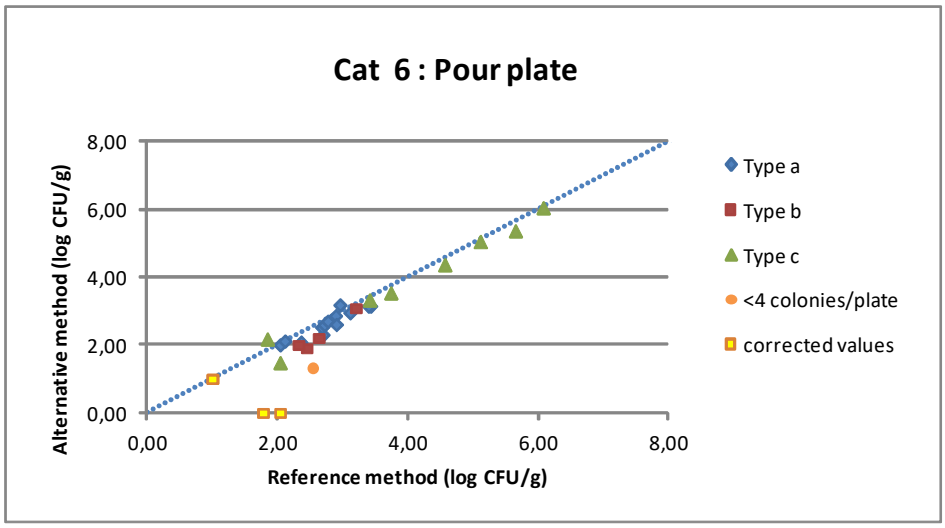
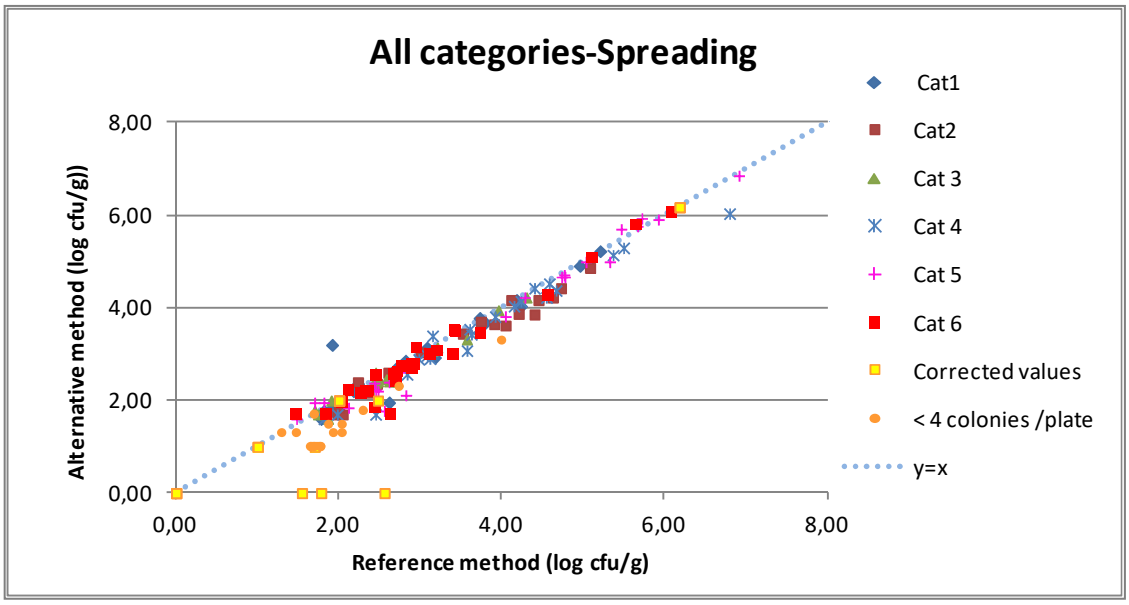
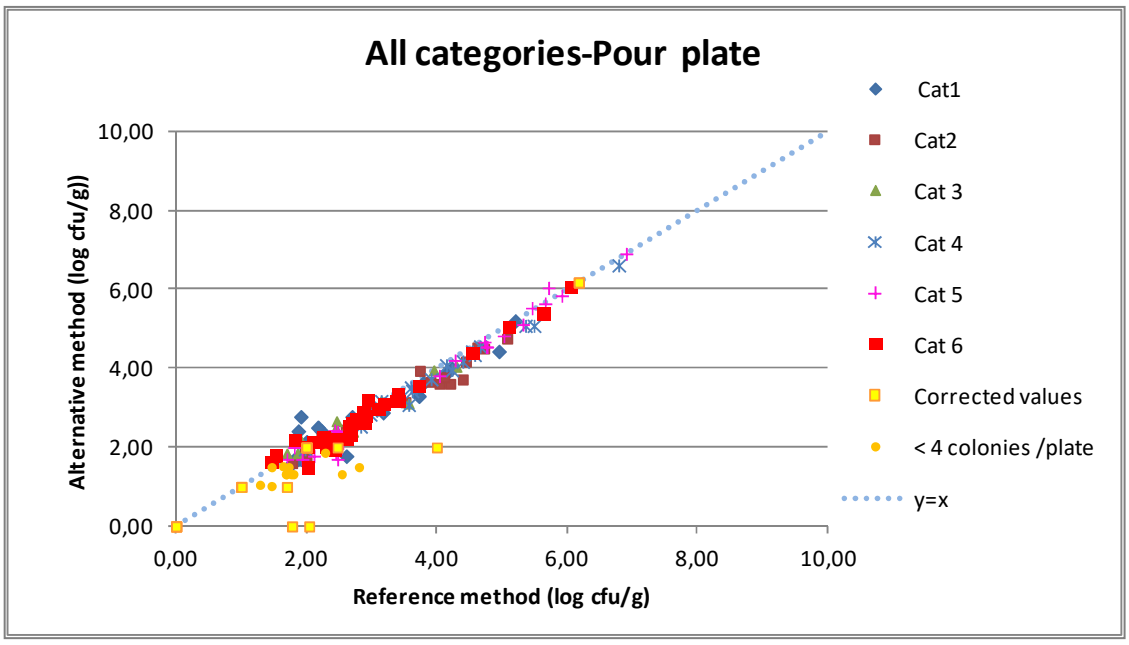


Figure 7 - Data plotted for

All the categories





The calculated values for Average difference and Standard deviation differences per category are provided in table 4.

Table 4 - Calculated values

Incubation time	Category	n	$\bar{D}$	SD	Linear bias	95% lower limit	95% upper limit
Spreading	1	19	-0,01	0,36	/	/	/
	2	19	-0,19	0,18	/	/	/
	3	18	-0,08	0,13	/	/	/
	4	21	-0,21	0,23	/	/	/
	5	25	-0,12	0,26	/	/	/
	6	28	-0,12	0,24	/	/	/
	All categories	**130**	**-0,13**	**0,25**	**-0,13**	**-0,62**	**0,37**
Pour plate	1	20	-0,08	0,37	/	/	/
	2	20	-0,21	0,21	/	/	/
	3	17	-0,08	0,20	/	/	/
	4	20	-0,20	0,14	/	/	/
	5	25	-0,15	0,23	/	/	/
	6	30	-0,15	0,21	/	/	/
	All categories	**132**	**-0,15**	**0,24**	**-0,15**	**-0,62**	**0,32**

$\bar{D}$: Average difference

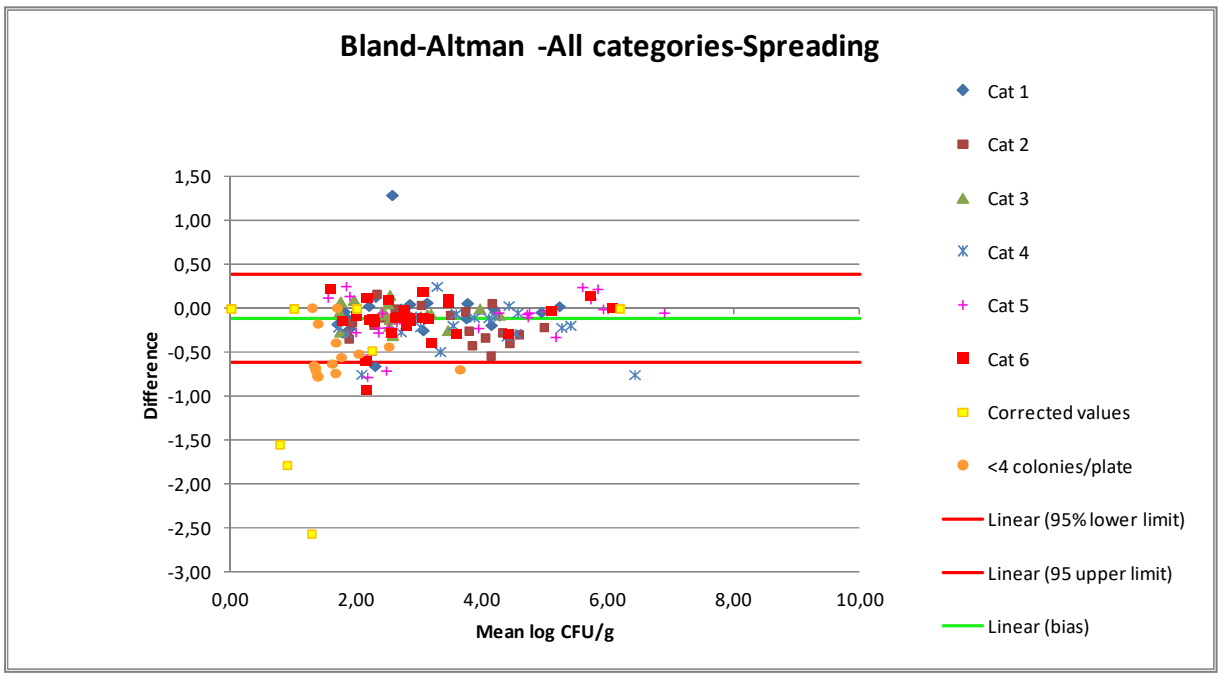
SD: Standard deviation of differences

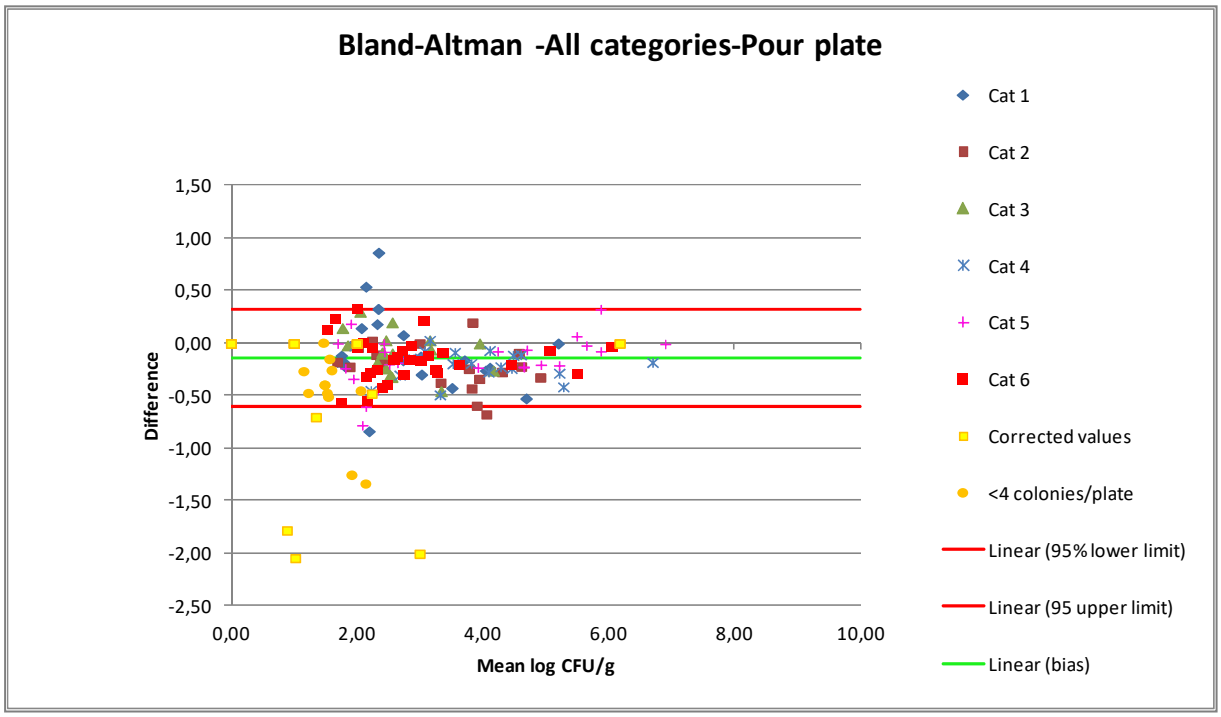
The average differences varied from - 0.21 log (vegetables) to - 0.01 log (meat products) for the spreading method and from - 0.21 log (seafood and fishery products) to - 0.08 log (meat products) for the pour plate method.

The Bland-Altman difference plot for all the samples is given Figure 8.

Figure 8 – Bland-Altman difference plot for

All the categories





Samples for which the difference between the result obtained with the reference and the alternative methods is above or lower than the 95 % confidence limits are listed in Table 5.

Table 5 - Disagreements observed between the reference and the alternative method

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

Corrected value (enumeration lower or upper the quantification limit)
Results calculated using enumeration lower than 4 CFU/plate

Spreading method									
Classification of data	**Category**	**Type**	**N° Sample**	**Reference method**	**Alternative method**	**Values before correction**	**Mean**	**Difference**	**LCL / UCL**
Interpretable	1	b	**1092**	1,91	3,20	/	2,56	1,29	
	1	b	**1091**	2,61	1,96	/	2,29	-0,65	
	4	a	1367	2,45	1,70	/	2,07	-0,75	
	4	c	975	6,79	6,04	/	6,42	-0,75	
	5	b	981	2,56	1,78	/	2,17	-0,78	
	5	b	982	2,82	2,11	/	2,47	-0,71	
	6	b	**1053**	2,63	1,70	/	2,17	-0,93	
< 4 colonies /plate	2	b	**1095**	1,78	1,00	/	1,39	-0,78	
	2	b	**1053**	4,00	3,30	/	3,65	-0,70	
	3	c	1014	1,70	1,00	/	1,35	-0,70	
	6	c	994	2,04	1,30	/	1,67	-0,74	-0,62/0,37
	6	c	996	1,78	1,00	/	1,39	-0,78	
< or > quantification limit	1	c	1149	1,70	1,00	2,00	1,35	-0,70	
	3	c	1015	1,78	0,00	1,00	0,89	-1,78	
	6	b	**1313**	1,54	0,00	1,00	0,77	-1,54	
	6	c	599	2,56	0,00	1,00	1,78	-2,56	
	3	b	1154	**ND**	1.60	/	/	1,60	
	3	b	1155	**ND**	1.78	/	/	1,78	
	3	b	1450	**ND**	1,60	/	/	1,60	
	3	b	1461	**ND**	3.34		/	3,30	
	2	b	1081	**ND**	1,00	2,00	/	1,00	
	2	b	1805	**ND**	2.08	/	/	2.08	

Pour plate method									
Classification of data	**Category**	**Type**	**N° Sample**	**Reference method**	**Alternative method**	**Values before correction**	**Mean**	**Difference**	**LCL / UCL**
Interpretable	1	b	1082	1,88	2,41	/	2,15	0,54	-0,62/0,32
	1	b	**1092**	1,91	2,78	/	2,35	0,86	
	1	b	**1091**	2,61	1,78	/	2,20	-0,83	
	2	b	**1048**	4,40	3,72	/	4,06	-0,67	
	5	b	978	2,48	1,70	/	2,09	-0,78	
< 4 colonies /plate	5	b	982	2,82	1,48	/	2,15	-1,34	
	6	c	599	2,56	1,30	/	1,93	-1,26	
< or > quantification limit	1	c	1149	1,70	1,00	2,00	1,35	-0,70	
	2	b	**1053**	4,00	2,00	3,00	3,00	-2,00	
	6	a	**1043**	2,04	0,00	1,00	1,02	-2,04	
	6	c	996	1,78	0,00	1,00	0,89	-1,78	
	3	b	1154	**ND**	1.60	/	/	1,60	
	3	b	1155	**ND**	1.48	/	/	1,48	
	3	b	1450	**ND**	2.00	/	/	2,00	
	3	b	1461	**ND**	3.30	/	/	3,30	
	2	b	1081	**ND**	4.15	/	/	4,15	
	2	b	1805	**ND**	2.15	/	/	2.15	

ND: Not determined result (plates impossible to enumerate due to high level of background microflora).

3.1.1.1.6 Discordant results

The number of samples outside of the limits of agreement is given in Table 6

Table 6 - Number of samples outside of the limits of agreement

		Alternative method	
		Spreading method	Pour plate method
Interpretable results	< LCL	6	3
	> UCL	1	2
	Total	7	5
<4 CFU/plate	< LCL	5	2
	> UCL	0	0
	Total	5	2
< or quantification limit	< LCL	4	4
	> UCL	6 (1)	6(1)
	Total	10	10
Total < LCL		15	9
Total >UCL		7	8
Total		22	17

(1) Samples with no determined result on MYP

UCL: 95 % upper confidence limit LCL : 95 % Lower confidence limit

If only the samples for which the plates allowed an enumeration are taken into account for the spreading method, the number of samples below the limit of agreement (6 samples) is higher than the number of samples above the limit (1 sample) .This number is equivalent for the pour plate method, with 3 samples below the limit and 2 samples above the limit.

For the spreading method, for 11 samples, the differences between the two methods were comprised between - 0.65 and - 0.93 log. For one sample (1015), the difference was > - 0.78 log and for one sample (599), the difference was > - 1.56 log. For one sample, the enumeration was higher with the alternative method (+ 1.29 log).

For the pour plate method, the enumeration was higher using the reference method for 8 samples (differences varying from - 2.04 to - 0.67 log). The enumeration was higher with the alternative method for 2 samples.

Note that for 6 samples, it was impossible to give a result using the reference method as the level of background microflora was very high on the plates while the enumeration was possible with the alternative

method by both inoculation procedures. This concerns samples No 1081, 1805, 1154, 1155, 1460 and 1461.

The selectivity of the media facilitates the reading of the plates in comparison to the reference method for which high level of background microflora is often observed on MYP plates.

3.1.1.1.7 Confirmations

During the validation study, the colonies enumerated on the COMPASS *Bacillus cereus* media were confirmed using the haemolysis test (5 colonies per plate). The samples for which all the tested colonies did not give a positive haemolysis test are listed in Table 7.

Table 7 - Results on confirmation

Sample No	Product	Haemolysis result		Identification of non-haemolytic colonies by 16Sr DNA sequencing
		Spreading method	Pour plate method	
1046	Salmon terrine	Positive: 9 Negative: 0	Positive: 8 Negative: 2	*Carnobacterium maltaromaticum*
1057	Salmon terrine	Positive: 10 Negative: 10	Positive: 8 Negative: 2	*Leuconostoc citreum*
1058	RTH meal	Positive: 10 Negative: 0	Positive: 6 Negative: 1	*Enterococcus* sp.
1092	Sliced turkey meat	Positive: 0 Negative:13	Positive: 0 Negative: 13	*Bacillus cereus* group
1155	Cheese	Positive: 10 Negative: 0	Positive: 7 Negative: 2	*Enterococcus faecalis*
1167	Buck flour	Positive: 10 Negative: 0	Positive: 8 Negative: 1	*Leuconostoc citreum*
1082	Sandwich	Positive: 10 Negative: 0	Positive: 9 Negative: 5	*Leuconostoc citreum*
1081	Pasta deli salad	Positive: 5 Negative: 0	Positive: 5 Negative: 5	*Leuconostoc citreum*
1083	Tabbouleh	Positive: 7 Negative: 0	Positive: 6 Negative: 4	*Leuconostoc citreum*

In most of the cases, the non-haemolytic strains were identified as *Leuconostoc citreum.* These colonies appear blue green and smaller than 0.5 or 1 mm. They were enumerated as they were in minority among a majority of characteristic colonies even though they were not actually typical. Even if these colonies were enumerated the impact on the result was very weak.

Strains belonging to *Leuconostoc citreum* and *Enterococcus faecalis* species were tested in the exclusivity study. They were generally not able to grow or showed non characteristic colonies (*i.e.* white or blue with a diameter <1mm).

For sample 1092, the characteristic colonies observed on COMPASS® *Bacillus cereus* Agar, are non-haemolytic but belong to the *Bacillus cereus* group, as shown by 16S rDNA sequencing. These strains can't be enumerated by the reference method or a method including the haemolysis test for confirmation. A study carried out on 339 strains belonging to *Bacillus cereus* group showed that 3.2% of the strains were non haemolytic[2]. This phenomenon could be attributed to a mutation of the genePlcR3[3]. This spiked sample contained a mix of *Bacillus cereus* strains, one haemolytic strain corresponding to the inoculated one, and a non-haemolytic strain which was naturally present in the matrix. This strain was probably not recovered on the MYP plates.
Note that for interpretation, all the colonies were taken into account as described in the kit insert of the COMPASS *Bacillus cereus* method.

3.1.1.1.8 Conclusion

Despite the fact that the enumerations are lower with the alternative method for 12 samples using the spreading method and for 9 samples using the pour plate method, the relative trueness study of the alternative method is satisfying.

3.1.1.2 Accuracy profile

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

3.1.1.2.1 Matrices

Six matrices including two batches were tested with three contamination levels and five test portions per level. The tested categories, types, matrix and inoculated strains are provided in Table 8.

[2] Thaenthaneen et al., 2005. int. J. Food. Microbiol. 25, 203-212

[3] Slamti et al., 2004. J. Bacteriol. 186, 3531-3538

Table 8 - Categories, types and matrices

Categories		Type	Matrix	Strains and origin	Origin	Inoculation level (CFU/g)
1	Meat products	a: Delicatessen	Pâté	*Bacillus cereus* Ad2183 (spores)	Ham	100 5 000 100 000
2	Seafood and fishery products	a: Terrine	Seafood terrine	*Bacillus cereus* Ad2477	Mussels	
3	Dairy products	a: Milk powder	Milk powder	*Bacillus cereus* Ad420	Milk powder	
4	Egg products	a: Pasta	Cooked fresh pasta	*Bacillus weihenstephanensis* Ad726 (spores)	Egg product	
5	Vegetables	c: Deli salad, rice, purées	Vegetable purée	*Bacillus mycoïdes* Ad761	Vegetables	
6	Feed	a: Dry products	Pellets for dog	*Bacillus thuringiensis* Ad2786	Vegetables	

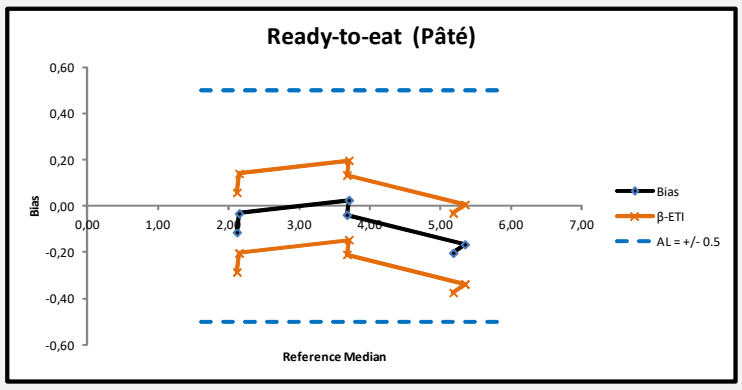
3.1.1.2.2 Calculation and interpretation

The raw data are provided in **Appendix 6**. The summary tables (in log CFU/g) and calculations are provided in **Appendix 7**. The statistical results and the accuracy profiles are provided Figure 9 (Spreading method) and Figure 10 (Pour plate method).

The calculations were done using the AP Calculation Tool MCS (Clause 6-1-3-3 calculation and interpretation of accuracy profile study) ver 2027-01-2015 available on http://standards.iso.org/iso/16140

Figure 9 – Accuracy profile - Spreading method

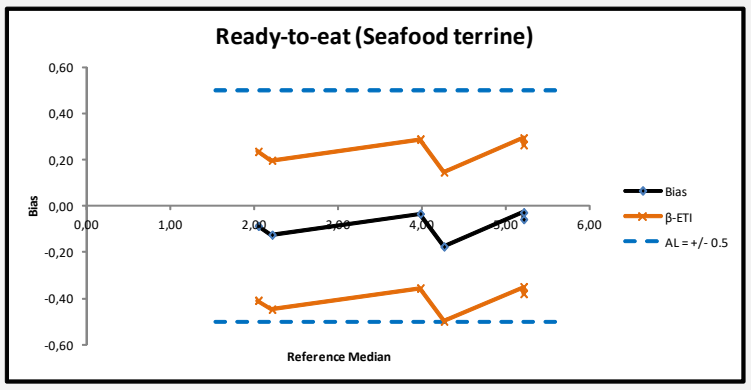
(Food) Category	Meat products
(Food) Type	Ready-to-eat (Pâté)



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
1233-1237	2,11	-0,114	-0,286	0,058	YES	YES
1238-1242	2,15	-0,032	-0,204	0,140	YES	YES
#REF!	3,70	0,025	-0,146	0,197	YES	YES
1253-1257	3,67	-0,039	-0,210	0,133	YES	YES
2440-2444	5,34	-0,166	-0,338	0,005	YES	YES
2445-2449	5,18	-0,203	-0,375	-0,031	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,123	0,119	YES	+/- 0,500

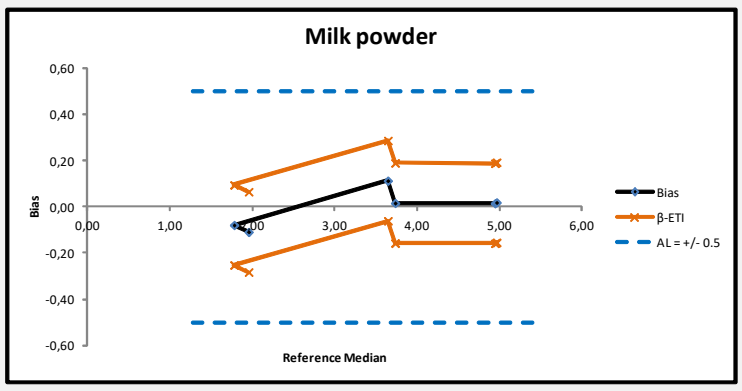
(Food) Category	Seafood and fishery products
(Food) Type	Ready-to-eat (Seafood terrine)



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
604-608	2,04	-0,087	-0,409	0,235	YES	YES
619-623	2,20	-0,125	-0,447	0,197	YES	YES
609-613	3,97	-0,034	-0,356	0,288	YES	YES
624-628	4,26	-0,176	-0,498	0,146	YES	YES
614-618	5,20	-0,028	-0,350	0,294	YES	YES
629-633	5,20	-0,058	-0,380	0,264	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,214	0,223	NO	+/- 0,500

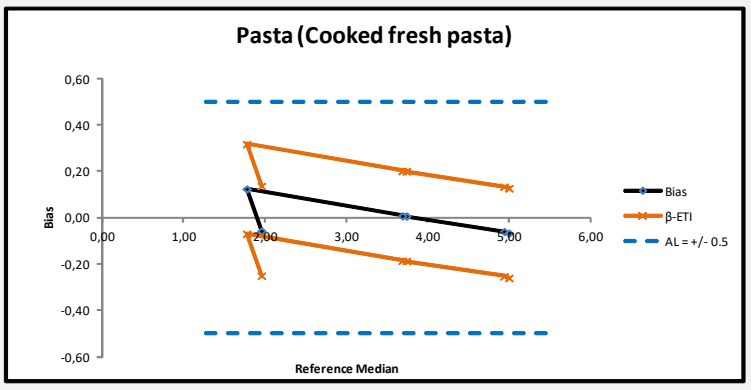
(Food) Category	Dairy products
(Food) Type	Milk powder



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
727-731	1,95	-0,109	-0,282	0,064	YES	YES
742-746	1,78	-0,079	-0,252	0,094	YES	YES
732-736	3,64	0,112	-0,061	0,286	YES	YES
747-751	3,73	0,016	-0,157	0,189	YES	YES
737-741	4,94	0,015	-0,159	0,188	YES	YES
752-756	4,96	0,018	-0,155	0,192	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,127	0,120	NO	+/- 0,500

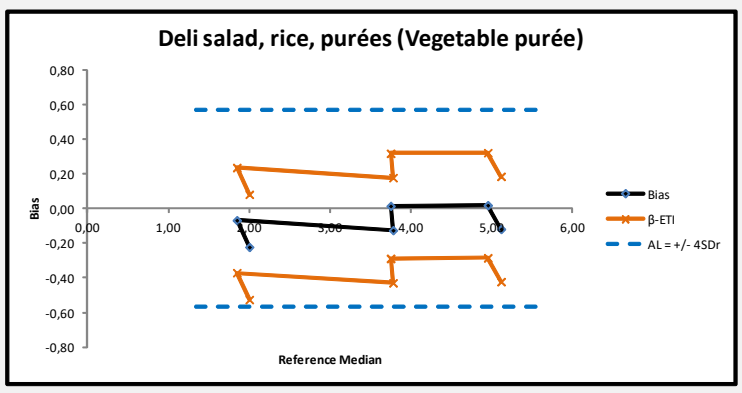
(Food) Category	Egg products
(Food) Type	Pasta (Cooked fresh pasta)



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
1357-1361	1,96	-0,056	-0,249	0,137	YES	YES
1362-1366	1,78	0,125	-0,069	0,318	YES	YES
1020-1024	3,74	0,008	-0,186	0,201	YES	YES
1035-1039	3,69	0,009	-0,185	0,202	YES	YES
1025-1029	4,94	-0,059	-0,252	0,135	YES	YES
1040-1044	5,00	-0,066	-0,259	0,128	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,104	0,134	YES	+/- 0,500

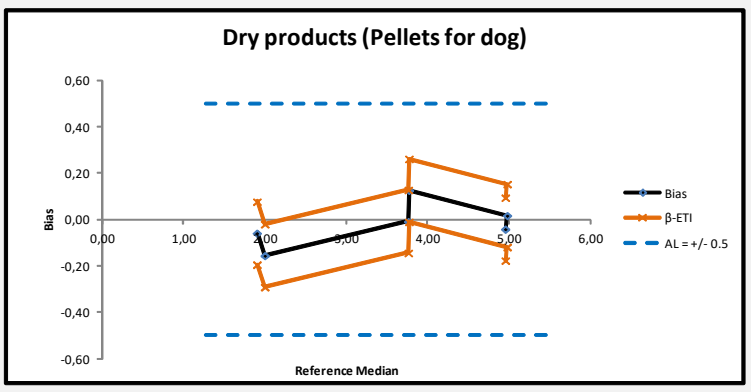
(Food) Category	Vegetables
(Food) Type	Deli salad, rice, purées



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
1617-1621	2,00	-0,222	-0,525	0,081	NO	YES
1632-1636	1,85	-0,067	-0,370	0,236	YES	YES
1622-1626	3,78	-0,125	-0,428	0,178	YES	YES
1637-1641	3,75	0,015	-0,288	0,318	YES	YES
1627-1631	4,95	0,019	-0,284	0,322	YES	YES
1642-1646	5,11	-0,118	-0,421	0,185	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,142	0,210	NO	+/- 0,568

(Food) Category	Feed stuffs
(Food) Type	Dry products (Pellets for dog)

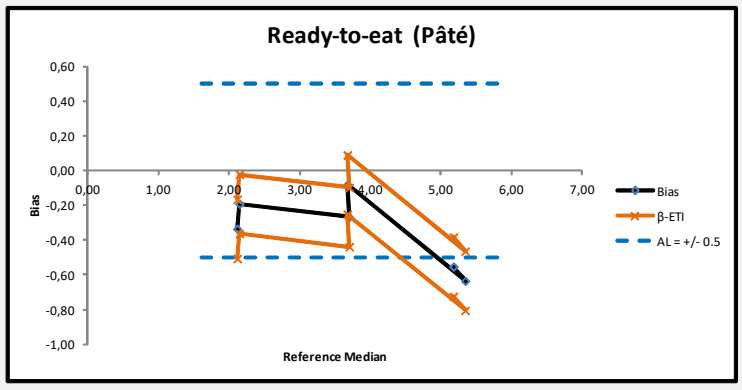


Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
1432-1436	1,90	-0,058	-0,194	0,078	YES	YES
1447-1451	2,00	-0,155	-0,291	-0,019	YES	YES
1437-1441	3,76	-0,008	-0,143	0,128	YES	YES
1452-1456	3,77	0,127	-0,009	0,262	YES	YES
1442-1446	4,98	0,018	-0,118	0,154	YES	YES
1457-1461	4,95	-0,040	-0,176	0,095	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,139	0,094	NO	+/- 0,500

Figure 10 – Accuracy profile - Pour plate method

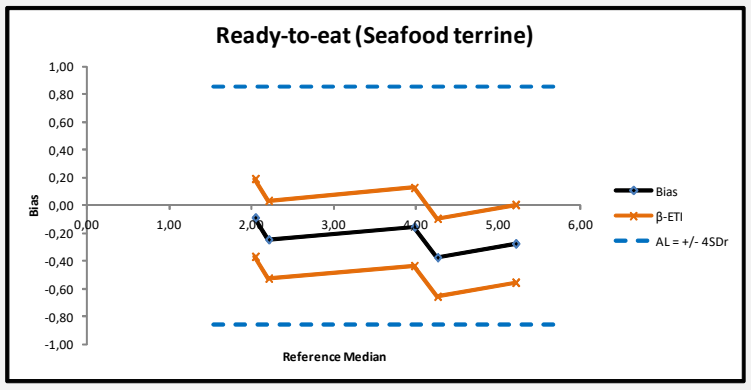
(Food) Category	Meat products
(Food) Type	Ready-to-eat (Pâté)



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
1233-1237	2,11	-0,336	-0,506	-0,165	NO	NO
1248-1252	2,15	-0,192	-0,362	-0,022	YES	YES
1238-1242	3,70	-0,268	-0,438	-0,097	YES	YES
1253-1257	3,67	-0,081	-0,251	0,089	YES	YES
2440-2444	5,34	-0,635	-0,805	-0,465	NO	NO
2445-2449	5,18	-0,553	-0,723	-0,382	NO	NO

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,123	0,118	YES	+/- 0,500

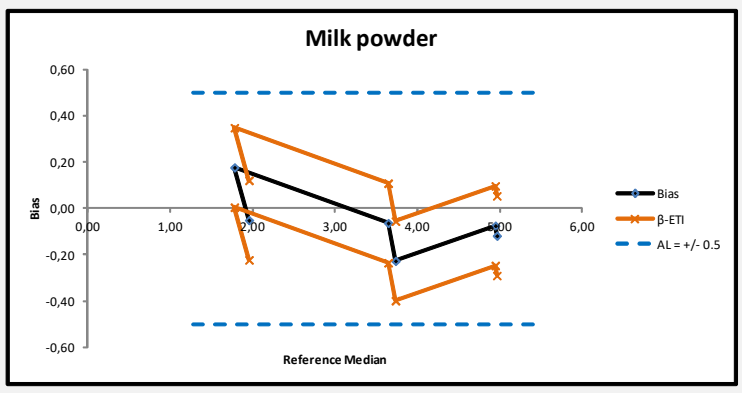
(Food) Category	Seafood and fishery products
(Food) Type	Ready-to-eat (Seafood terrine)



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
604-608	2,04	-0,087	-0,367	0,193	YES	YES
619-623	2,20	-0,245	-0,525	0,035	NO	YES
609-613	3,97	-0,154	-0,434	0,126	YES	YES
624-628	4,26	-0,374	-0,655	-0,094	NO	YES
614-618	5,20	-0,275	-0,555	0,005	NO	YES
629-633	5,20	-0,275	-0,555	0,005	NO	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,214	0,194	NO	+/- 0,856

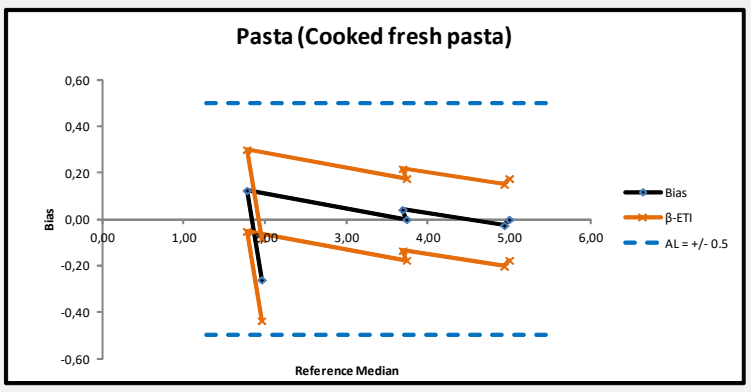
(Food) Category	Dairy products
(Food) Type	Milk powder



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
727-731	1,95	-0,051	-0,223	0,121	YES	YES
742-746	1,78	0,176	0,004	0,348	YES	YES
732-736	3,64	-0,064	-0,235	0,108	YES	YES
747-751	3,73	-0,227	-0,399	-0,055	YES	YES
737-741	4,94	-0,075	-0,247	0,097	YES	YES
752-756	4,96	-0,119	-0,290	0,053	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,127	0,119	NO	+/- 0,500

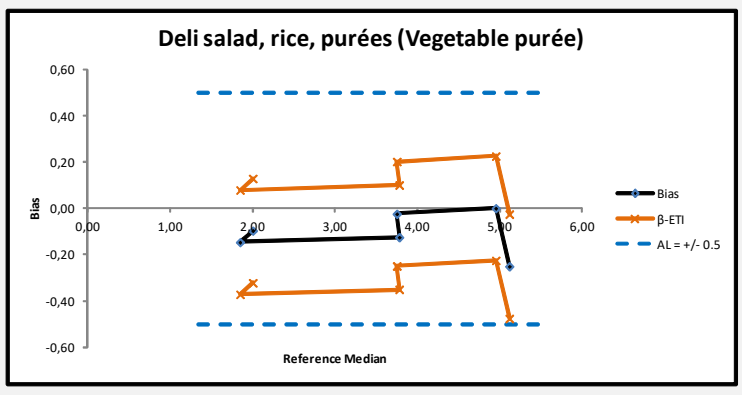
(Food) Category	Egg products
(Food) Type	Pasta (Cooked fresh pasta)



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
1357-1361	1,96	-0,260	-0,436	-0,084	YES	YES
1362-1366	1,78	0,125	-0,051	0,301	YES	YES
1020-1024	3,74	0,000	-0,176	0,176	YES	YES
1035-1039	3,69	0,042	-0,134	0,218	YES	YES
1025-1029	4,94	-0,026	-0,202	0,150	YES	YES
1040-1044	5,00	0,000	-0,176	0,176	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,104	0,122	YES	+/- 0,500

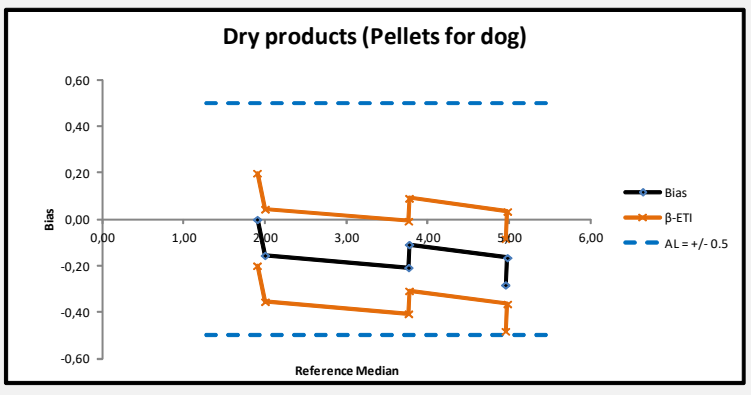
(Food) Category	Vegetables
(Food) Type	Deli salad, rice, purées



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
1617-1621	2,00	-0,097	-0,322	0,128	YES	YES
1632-1636	1,85	-0,146	-0,371	0,079	YES	YES
1622-1626	3,78	-0,125	-0,350	0,100	YES	YES
1637-1641	3,75	-0,024	-0,249	0,201	YES	YES
1627-1631	4,95	0,000	-0,225	0,225	YES	YES
1642-1646	5,11	-0,251	-0,476	-0,025	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,142	0,156	NO	+/- 0,500

(Food) Category	Feed stuffs
(Food) Type	Dry products (Pellets for dog)



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
1432-1436	1,90	0,000	-0,199	0,199	YES	YES
1447-1451	2,00	-0,155	-0,354	0,044	YES	YES
1437-1441	3,76	-0,207	-0,406	-0,008	YES	YES
1452-1456	3,77	-0,108	-0,307	0,091	YES	YES
1442-1446	4,98	-0,165	-0,364	0,034	YES	YES
1457-1461	4,95	-0,282	-0,481	-0,083	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,139	0,138	NO	+/- 0,500

The observed profiles are within the Acceptability Limits for all the matrices tested using the pour plate method, except for the ready-to-eat product (pâté). In this case, the lower β.ETI are above the Acceptability Limit for one batch inoculated at the low inoculation level (lower β.ETI = - 0.506) and for the higher inoculation level (two batches) (lower β.ETI = - 0.805 and - 0.723).

This result could be due to the fact that at this dilution level, the matrix is no more present in the suspension and the inhibitory effect of the selective agents present in the media has more impact on the tested strains when the pour plate method is used. This phenomenon was not observed in the trueness study and is probably specific to the strain used for the accuracy profile.

The observed profiles are within the Acceptability Limits fixed at ± 0.5 log for all the matrices tested using the spreading method. For the vegetable purée, the AL is fixed at ± 0.568 log.

3.1.1.2.3 Conclusion

The observed profiles are comprised within the Acceptability Limits, except for the pâté with the pour plate method (low and high inoculation level).

3.1.1.3 Inclusivity and exclusivity

The inclusivity study is a study involving pure target strains to be detected or enumerated by the alternative method.

The exclusivity study is a study involving pure non-target strains, which can be potentially cross-reactive, but are not expected to be detected or enumerated by the alternative method.

3.1.1.3.1 Protocol

- ***Inclusivity***

36 strains were tested for the initial validation study; 14 additional strains were tested for the renewal study.

Each test was performed once with the alternative method, the reference method and a non-selective agar.

- ***Exclusivity***

41 strains were tested for the initial validation study; no additional testing was required for this part.

3.1.1.3.2 Results

The raw data are provided in **Appendix 8.**

- ***Inclusivity***

Among the 50 strains used for the inclusivity test, 47 gave characteristic green colonies on COMPASS® *Bacillus cereus* Agar, whatever the inoculation method used. One strain (*Bacillus pseudomycoïdes* Ad765) gave typical colonies with the spreading method only.

Note that for some strains, addition of 1 % UHT milk in the last dilution was necessary to recover the strains.

Two strains (*Bacillus pseudomycoïdes* Ad766 and *Bacillus cytotoxicus* Ad2163) did not grow on the COMPASS *Bacillus cereus* agar whatever the inoculation procedure used.

- ***Exclusivity***

All of the strains used for the exclusivity test appeared non-characteristic.

3.1.1.4 Practicability

Practicability was evaluated according to the criteria defined in the validation study requirements:

Storage conditions, shelf-life and modalities of utilisation after first use	All media should be stored at 2-8°C. The storage best before date is displayed on the boxes.		
✓ **Time to result**	Step	Reference method	Alternative method
	Analysis	D0	D0
	Enumeration	D1 - D2	D1
	Confirmation	D3	/
	Final result	D3	D1
✓ **Steps common with the reference method**	Initial suspension		

Enumeration is obtained in one day using the COMPASS® *Bacillus cereus* method while three days are required for the reference method when typical colonies are observed.

3.1.1.5 Method comparison study conclusions

The relative trueness of the alternative method is satisfying.
The characteristic colonies appear blue green with a diameter > 0.5mm for the pour plate method and > 1mm for the spreading method.
Some colonies observed on COMPASS® *Bacillus cereus* Agar, using the pour plate method were not identified as *Bacillus cereus*. These colonies were not characteristic using the spreading method as they were blue and smaller than 1mm. In a majority of the cases, such colonies were enumerated as they were in minority among characteristic colonies belonging to the *Bacillus cereus* group. The fact to take into account these colonies for enumeration had few impacts on the result
It is advised in the kit insert to proceed to confirmatory tests using the haemolysis test in case of doubtful aspect of the colonies.

In most of the cases (11 over 12 tested) the observed accuracy profiles are comprised with the Acceptability Limit (AL).

The COMPASS® *Bacillus cereus* method is specific and selective.

A non-haemolytic strain was enumerated on COMPASS® *Bacillus cereus* Agar but was confirmed as *Bacillus cereus* using 16S rDNA sequencing,
Anyway, such colonies would not have been taken into account by the reference method as the confirmation is based on haemolysis test.

The alternative method is more selective than the reference method, which facilitates the reading of the plates.

The enumeration is obtained in 1 day with the COMPASS® *Bacillus cereus* Agar while 2 days are required for the ISO 7932.

3.1.2 Inter-laboratory study

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

The results of the inter-laboratory study run in 2010 were interpreted according to the EN ISO 16140-2:2016 standard using the Excel spread sheet available at http://standards.iso.org/iso/16140

3.1.2.1 Study organisation

Fourteen laboratories took part in the study. The study focused on custard inoculated with *Bacillus cereus* strain MJG03 spores isolated from liquid egg product.

The target inoculation rates were as follows:

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

10 ml of each sample was dispensed to a bottle. Two samples per inoculation and per laboratory were prepared, i.e. eight samples per laboratory. An additional bottle was appended to the package for enumeration of the aerobic mesophilic flora via the NF EN ISO 4833 method.
The samples were shipped on Monday 04 January 2010 and analysed on Wednesday 06 January 2010.

The coded samples (code known only to the expert laboratory) were placed in isothermal boxes containing refrigerant blocks and shipped to the various laboratories by means of an express transport system.

A temperature control bottle containing a temperature recorder was added to the package, in order to monitor the temperature during transport and to measure it upon receipt.

Each laboratory, identified by a letter, received the following:

- Eight encoded custard samples (10 g) in Stomacher bags for the enumeration of *Bacillus cereus* by reference method ISO 7932 and by the COMPASS® *Bacillus cereus* method,
- One non-encoded custard sample (10 g) for the enumeration of aerobic mesophilic flora in custard by the ISO 4833 method,
- One control bottle containing water and a thermo-button was added to each package to monitor temperature during transport, upon receipt and during storage by the laboratory until analysis.

The collaborators and the expert laboratory analysed the samples using the reference methods and the alternative method (using the spreading method).

3.1.2.2 Experimental parameter controls

3.1.2.2.1 Srain stability during transport

In order to verify the stability of *Bacillus cereus* strain MJG03, six samples (3 contamination levels x 2 samples) were enumerated after storage for 24 and 48 h at 4 °C. The results are given in Table 9.

Table 9 – Enumeration of *Bacillus cereus* MJG03

Analysis day	Contamination level	Reference method	Alternative method
Day 0	1	180	120
		110	180
	2	1,400	1,300
		1,500	1,800
	3	15,000	15,000
		14,000	14,000
Day 1	1	210	160
		180	180
	2	1,800	1,700
		2,000	1,600
	3	18,000	19,000
		27,000	17,000
Day 2	1	160	82
		130	160
	2	2,200	2,000
		1,900	1,900
	3	24,000	19,000
		17,000	15,000

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

3.1.2.2.2 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 10.

Table 10 - Sample temperatures at receipt

Laboratories	Temperature measured by the probe- (°C)	Temperature measured upon receipt (°C)	Receipt date and time
A	1.5	5.0	D1 - 1:30pm
B	1.5	4.5	D1 - 2:30pm
C	1.5	4.2	D1 - 3:30pm
D	2.5	4.8	D1 - 10am
E	1.5	0.8	D1 - 10:20am
F	0.0	2.3	D1 - 11am
G	*Defective thermo probe*	3.4	D1 - 9am
H	0.5	2.2	D1 - 10am
I	0.5	1.8	D1 - 8:30am
J	0.0	2.2	D1 - 9:45am
K	1.5	1.0	D1 - 9:30am
L	0.0	1.0	D1 - 9:30am
M	0.5	1.5	D1 - 11:30am
N	Not received	2.9	D1 - 10am

No problem was encountered during the transport or at receipt for the 14 collaborators. All the samples were delivered on time and in appropriate conditions. The temperatures measured during transport varied from 0 to 2.5°C.

3.1.2.3 Results analysis

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

3.1.2.3.1 Aerobic mesophilic microflora enumeration

The aeoric microflora enumeration in the matrix was performed according to the ISO 4833-1. The enumeration varies from < 10 to 60 CFU/g

3.1.2.3.2 Results obtained by the Expert laboratory

The results obtained by the expert Lab. are the following (See table 11).

Table 11 – Results obtained by the expert Lab (FCU/g)

Level	Reference method	Alternative method
L0	< 10 / < 10	< 10 / < 10
L1	160 / 130	82 / 60
L2	2 200 / 1 900	2 000 / 1 900
L3	24 000 / 17 000	19 000 / 15 000

3.1.2.3.3 Results obtained by the collaborators

Samples were sent to 14 collaborators.

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

Table 12 - Summary of data (CFU/g)

Labora-tories	Level 0				Level 1				Level 2				Level 3			
	Reference method		Alternative method		Reference method		Alternative method		Reference method		Alternative method		Reference method		Alternative method	
A	<10	<10	<10	<10	230	200	220	160	3200	1800	2300	1800	23000	22000	25000	18000
B	<10	<10	<10	<10	170	190	160	120	1800	2400	1500	1600	20000	21000	11000	10000
C	<10	<10	<10	<10	220	140	150	100	1600	1900	1500	1600	25000	18000	17000	20000
D	<10	<10	<10	<10	220	200	250	200	2700	2700	1900	2300	19000	23000	20000	18000
E	<10	<10	<10	<10	200	170	110	160	1400	1500	1500	1200	16000	9300	7700	7500
F	<10	<10	<10	<10	160	190	80	120	1100	1400	1600	1200	27000	20000	10000	11000
G	<10	<10	<10	<10	140	160	210	150	1700	1700	1500	1500	19000	9800	13000	11000
H	<10	<10	<10	<10	190	170	240	180	1800	1500	2500	1700	22000	21000	24000	17000
I	<10	<10	<10	<10	240	260	210	110	2200	2000	1900	1900	16000	14000	16000	8700
J	<10	<10	<10	<10	160	150	120	160	2000	1800	2000	1900	18000	13000	17000	14000
K	<10	<10	<10	<10	180	190	110	200	2000	2200	1800	1900	16000	15000	18000	23000
L	<10	<10	<10	<10	270	170	200	140	2000	1800	2200	2200	16000	12000	17000	15000
M	<10	<10	<10	<10	200	220	210	130	1700	2700	2200	2400	15000	16000	13000	15000
N	<10	<10	<10	<10	150	160	160	190	1700	1600	1700	1400	29000	17000	20000	15000

Table 13 - Summary of data (log CFU/g)

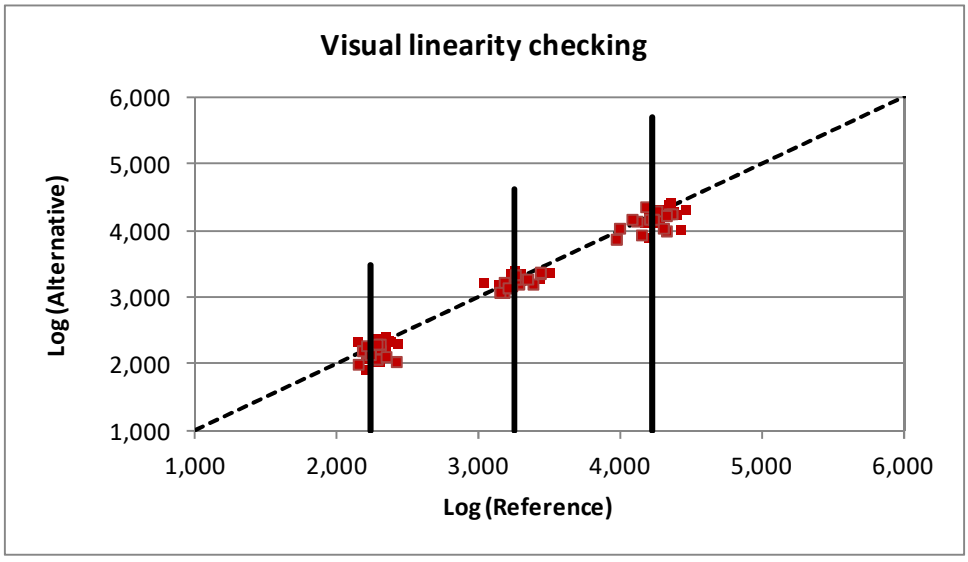
Labora-tories	Level 0				Level 1				Level 2				Level 3			
	Reference method		Alternative method		Reference method		Alternative method		Reference method		Alternative method		Reference method		Alternative method	
A	<1	<1	<1	<1	2.362	2.301	2.342	2.204	3.505	3.255	3.362	3.255	4.362	4.342	4.398	4.255
B	<1	<1	<1	<1	2.230	2.279	2.204	2.079	3.255	3.380	3.176	3.204	4.301	4.322	4.041	4.000
C	<1	<1	<1	<1	2.342	2.146	2.176	2.000	3.204	3.279	3.176	3.204	4.398	4.255	4.230	4.301
D	<1	<1	<1	<1	2.342	2.301	2.398	2.301	3.431	3.431	3.279	3.362	4.279	4.362	4.301	4.255
E	<1	<1	<1	<1	2.301	2.230	2.041	2.204	3.146	3.176	3.176	3.079	4.204	3.968	3.886	3.875
F	<1	<1	<1	<1	2.204	2.279	1.903	2.079	3.041	3.146	3.204	3.079	4.431	4.301	4.000	4.041
G	<1	<1	<1	<1	2.146	2.204	2.322	2.176	3.230	3.230	3.176	3.176	4.279	3.991	4.114	4.041
H	<1	<1	<1	<1	2.279	2.230	2.380	2.255	3.255	3.176	3.398	3.230	4.342	4.322	4.380	4.230
I	<1	<1	<1	<1	2.380	2.415	2.322	2.041	3.342	3.301	3.279	3.279	4.204	4.146	4.204	3.940
J	<1	<1	<1	<1	2.204	2.176	2.079	2.204	3.301	3.255	3.301	3.279	4.255	4.114	4.230	4.146
K	<1	<1	<1	<1	2.255	2.279	2.041	2.301	3.301	3.342	3.255	3.279	4.204	4.176	4.255	4.362
L	<1	<1	<1	<1	2.431	2.230	2.301	2.146	3.301	3.255	3.342	3.342	4.204	4.079	4.230	4.176
M	<1	<1	<1	<1	2.301	2.342	2.322	2.114	3.230	3.431	3.342	3.380	4.176	4.204	4.114	4.176
N	<1	<1	<1	<1	2.176	2.204	2.204	2.279	3.230	3.204	3.230	3.146	4.462	4.230	4.301	4.176

3.1.2.4 Calculation and interpretation

3.1.2.4.1 Visual linearity checking

The Figure 11 shows the data points after $\log_{10}$ transformation. The visual inspection shows that the alternative method gives results, which are proportional to those of the reference method. The data are distributed closely to the first bisecting lines with a slope equal to 1.

Figure 11 - Visual linearity checking



3.1.2.4.2 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 14.

Table 14 - Summary of statistical tests

Accuracy profile							
Study Name	COMPASS *Bacillus cereus*						
Date	2010						
Coordinator	ADRIA Développement			FAUX			
Tolerance probability (beta)	80%	80%	80%				
Acceptability limit in log (lambda)	0,50	0,50	0,50				
	Alternative method				**Méthode de référence**		
Levels	**Low**	**Medium**	**High**		**Low**	**Medium**	**High**
Target value	**2,270**	**3,273**	**4,247**				
Number of participants (K)	14	14	14		14	14	14
Average for alternative method	2,194	3,250	4,167		2,270	3,273	4,247
Repeatability standard deviation (sr)	0,120	0,054	0,078		0,062	0,073	0,100
Between-labs standard deviation (sL)	0,041	0,068	0,123		0,046	0,071	0,067
Reproducibility standard deviation (sR)	0,127	0,087	0,146		0,077	0,102	0,120
Corrected number of dof	26,459	19,005	17,255		23,370	21,220	24,051
Coverage factor	1,340	1,365	1,373				
Interpolated Student t	1,314	1,328	1,333				
Tolerance interval standard deviation	0,1296	0,0895	0,1499				
Lower TI limit	2,023	3,131	3,967				
Upper TI limit	2,364	3,369	4,366				
Bias	**-0,077**	**-0,023**	**-0,081**				
Relative Lower TI limit (beta = 80%)	**-0,247**	**-0,142**	**-0,280**	FAUX			
Relative Upper TI limit (beta = 80%)	**0,094**	**0,096**	**0,119**	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	0,101						

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.

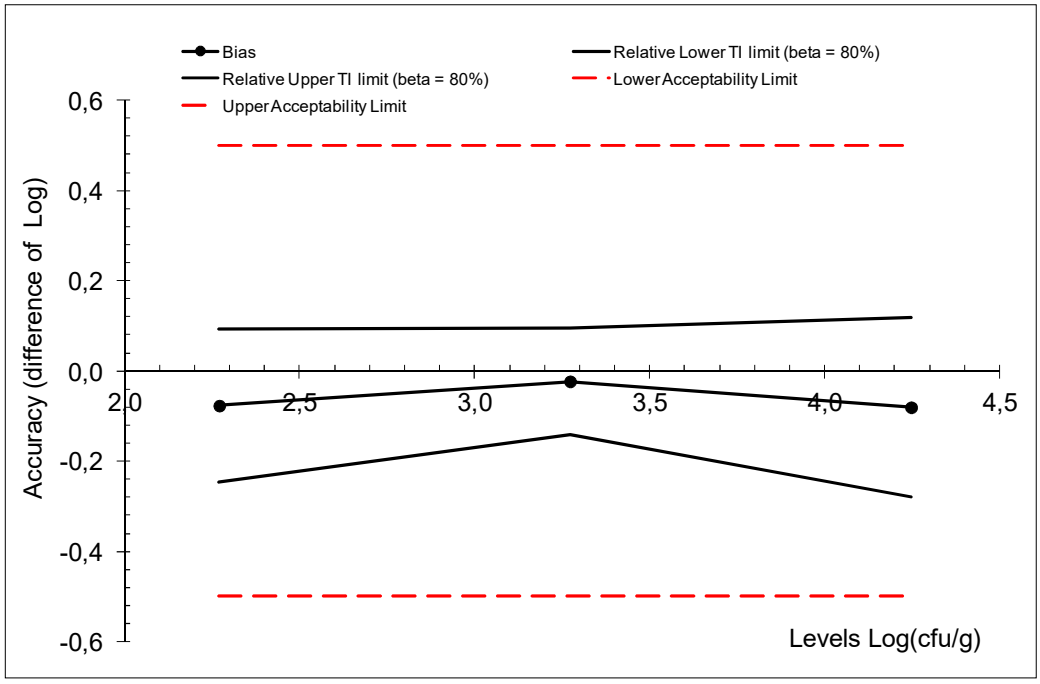
Obtained values are summarized in Table 15.

Table 15 - Summary of obtained values (log CFU/g)

	Alternative method		
	Low	*Medium*	*High*
Target value	2,270	3,273	4,247
Bias	-0,077	-0,023	-0,081
Lower β.ETI (80 %)	-0,247	-0,142	-0,280
Upper β.ETI (80 %)	0,094	0,096	0,119
Lower AL	-0,5		
Upper AL	+0,5		

These values are collected in a graphical representation together with the acceptability limits (AL). This representation is given Figure 12 for interpretation with 14 collaborators.

Figure 12 – Accuracy profile -



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.

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

The results obtained with the alternative method are not statically different than those obtained with the reference method. The alternative method is considered equivalent to the reference method.

3.2 Extension study for *COMPASS Bacillus* Plus Agar

3.2.1 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.

3.2.1.1 Number and nature of the samples

Five food categories and the animal feed were tested. The repartition per tested category and type is provided in Table 16.

Table 16 – Number of exploitable results per categories, types and protocol

Category		Type		Number of anlaysed samples	Number of interpretable results	
					Spreading method	Pour plate method
1	Meat products	a	Raw meat-based preparations	5	5	5
		b	RTE	6	5	5
		c	RTRH, RTC	6	5	5
			Total	17	15	15
2	Dairy products	a	Milk powders	8	5	5
		b	Cheeses	9	5	5
		c	Dairy based desserts	5	5	5
			Total	22	15	15
3	Fishery products and egg products	a	Fishery products	8	5	5
		b	Egg and pastries	11	7	8
		c	Egg powders and pastas	7	6	6
			Total	26	18	19
4	Composite foods	a	RTE	13	6	6
		b	RTRH	11	7	7
		c	RTC	5	5	5
			Total	29	18	18
5	Cereals, spices, vegetables, fruits and dehydrated vegetables	a	Cereals	5	5	5
		b	Spices	11	5	5
		c	Vegetables and fruits	12	6	5
			Total	28	16	15
6	Animal feed	a	Flours and cakes for livestock	6	5	5
		b	Terrines, pâtés for pet	5	5	5
		c	Low moisture products for pet	7	5	5
			Total	18	15	15
All categories				**140**	**97**	**97**

140 samples were analysed leading to 97 interpretable results by the alternative method whatever the inoculation method.

3.2.1.2 Artificial contamination

Seeding protocols (inoculation by vegetative cells or spores and storage for 2 weeks at room temperature, -20°C or 48 h at 3°C ± 2°C) or spiking protocols (heat treatment for 10 min at 56°C) were used to inoculate the samples. When using the spiking protocol, an evaluation of the stress applied was performed by differential enumeration on non-selective agar (TSA) and selective agar (MYP).

112 samples were artificially contaminated; 90 samples gave interpretable by the spreading method and the pour plate method. 7 interpretable results by both methods were obtained from naturally contaminated samples, representing 7.2% of the exploitable samples.

Note that 10 samples not inoculated showing typical colonies on the plates were enumerated by either method, but with a number of colonies present of less than 4, making it impossible to retain the result for interpretation.

For 3 naturally contaminated samples, the result was not interpretable by the reference method because of an excessive level of background microflora, whereas the results obtained by the alternative method were interpretable.

The inoculated samples, the strains and the injury protocols applied are given in **Appendix 10**.

3.2.1.3 Protocols applied during the extension study

- ***Inoculation***

Both inoculation procedures were tested during the validation study:

- Spreading method;
- Pour plate method.

- ***Incubation***

The minimum incubation time was applied during the validation study, *i.e.* 21 h at 30°C ± 1°C.

- ***Confirmation***

During the validation study, confirmation was performed by running a haemolysis test on five colonies per plate as described in the ISO method.

3.2.1.4 Raw data

The raw data of the extension study (2019) are given in **Appendix 11**.

The data are classified in four categories (See Table 17):

- 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 were not included in the calculation.
- Results below or above the quantification limit;
- Results not determined (plates impossible to enumerate due to high level of background microflora).

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 amending by adding 1 log unit more. These results are not included in the calculations but also appear on the graphs.

Table 17 - Classification of the data

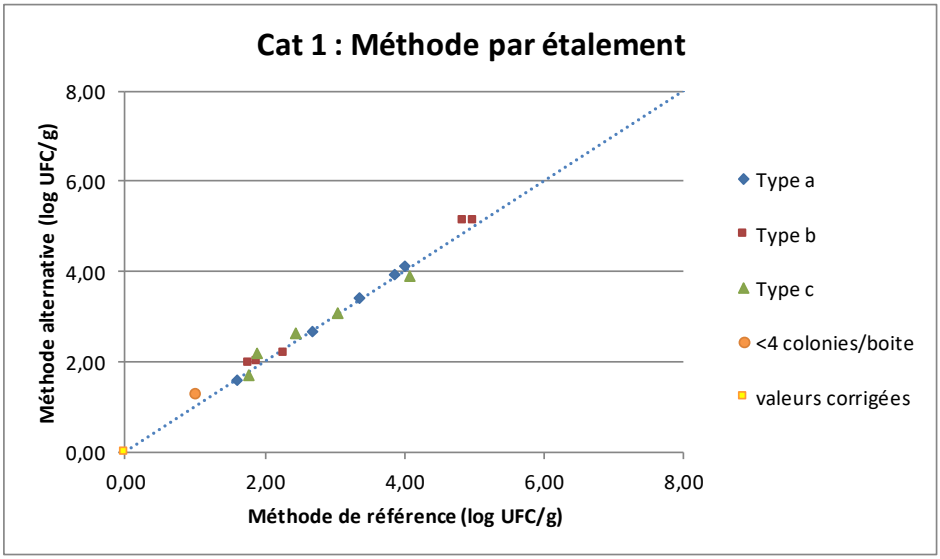
Category		Type		Spreading method					Pour plate method				
				Analysed	Interpretable	< 4 CFU/g	< or > limit	Not determined	Analysed	Interpretable	< 4 CFU/g	< or > limit	Not determined
1	Meat products	a	Raw meat-based preparations	5	5	0	0	0	5	5	0	0	0
		b	RTE	6	5	1	0	0	6	5	0	1	0
		c	RTRH, RTC	6	5	0	1	0	6	5	0	1	0
		Total		17	15	1	1	0	17	15	0	2	0
2	Dairy products	a	Milk powders	8	5	1	2	0	8	5	2	1	0
		b	Cheeses	9	5	0	3	1	9	5	0	3	1
		c	Dairy products	5	5	0	0	0	5	5	0	0	0
		Total		22	15	1	5	1	22	15	2	4	1
3	Fishery products - Egg products	a	Fishery products	8	5	0	1	2	8	5	0	1	2
		b	Egg and pastries	11	7	2	1	1	11	8	1	1	1
		c	Egg powders and pastas	7	6	1	0	0	7	6	1	0	0
		Total		26	18	3	2	3	26	19	2	2	3
4	Composite foods	a	RTE	13	6	2	5	0	13	6	3	4	
		b	RTRH	11	7	0	4	0	11	7	0	4	
		c	RTC	5	5	0	0	0	5	5	0	0	
		Total		29	18	2	9	0	29	18	3	8	0
5	Cereals, spices, vegetables, fruits and dehydrated vegetables	a	Cereals	5	5	0	0	0	5	5	0	0	0
		b	Spices	11	5	0	4	2	11	5	0	4	2
		c	Vegetables and fruits	12	6	0	6	0	12	5	1	6	0
		Total		28	16	0	10	2	28	15	1	10	2
6	Animal feed	a	Flours and cakes for livestock	6	5	0	1	0	6	5	0	1	0
		b	Terrines, pâtés for pet	5	5	0	0	0	5	5	0	0	0
		c	Low moisture products for pet	7	5	0	2	0	7	5	0	2	0
		Total		18	15	0	3	0	18	15	0	3	0
ALL CATEGORIES				**140**	**97**	**7**	**30**	**6**	**140**	**97**	**8**	**29**	**6**

3.2.1.5 Statistical interpretation

The calculations are provided in **Appendix 12**. The obtained data were analysed by using the Bland-Altman method.

The obtained data were analyzed using the scatter plot. The graphs are provided with the line of identity (y = x).
The Figures 13 to 18 show the data plotted for each individual category.
The Figure 19 shows the data plotted for all the products.

Figure 13 - Data plotted for
Meat products



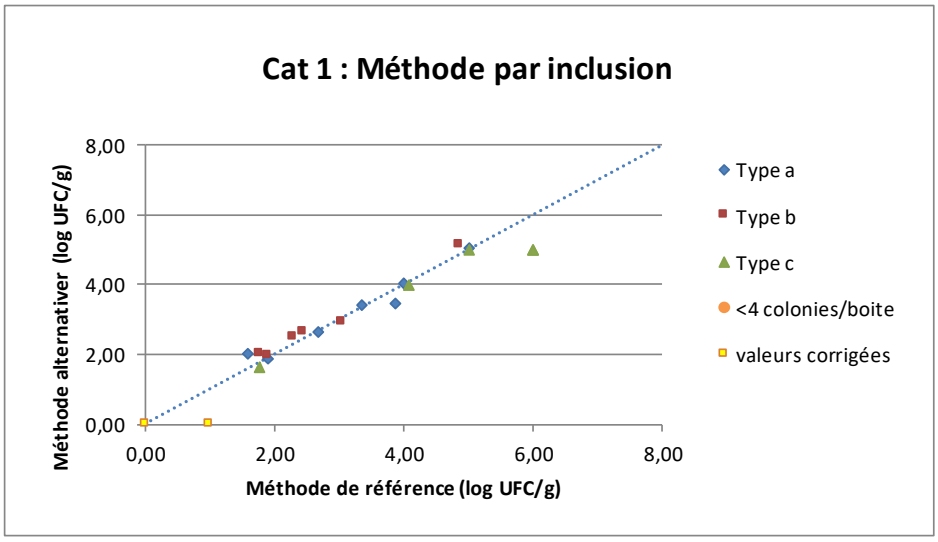
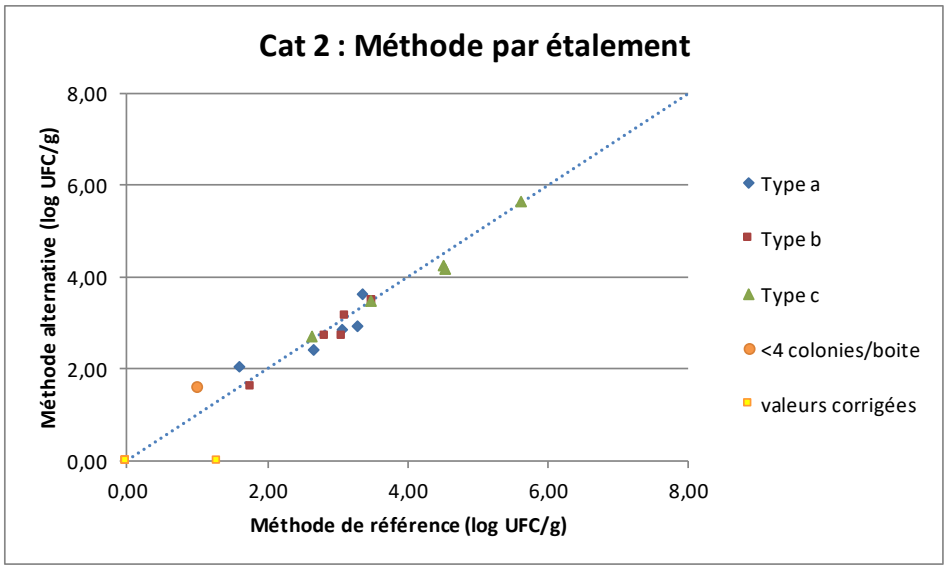


Figure 14 - Data plotted for

Dairy products



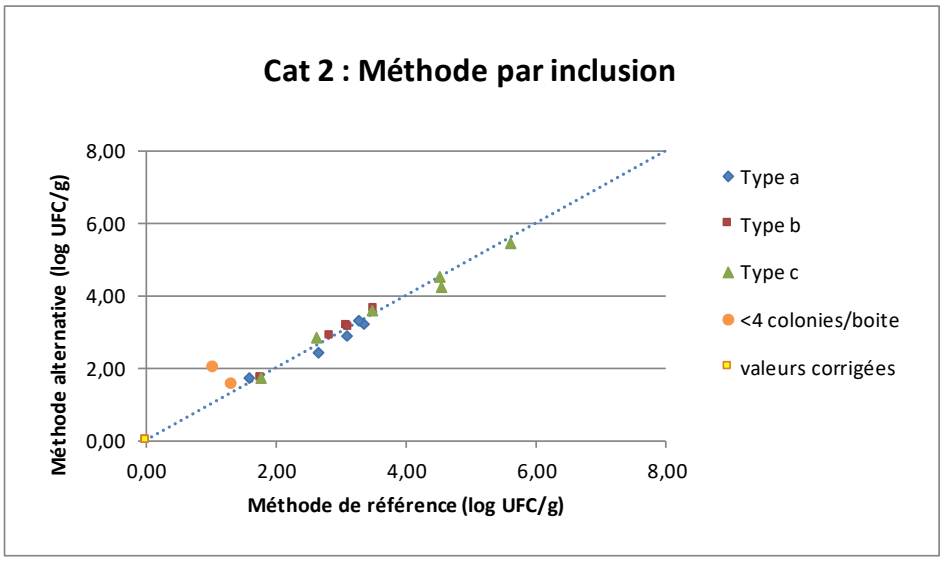
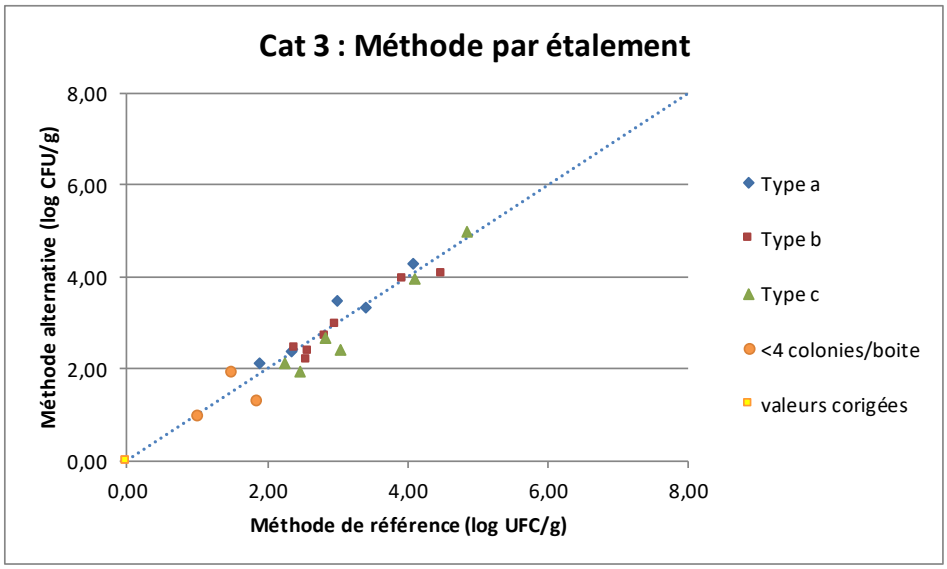


Figure 15 - Data plotted for

Fishery products - Egg products



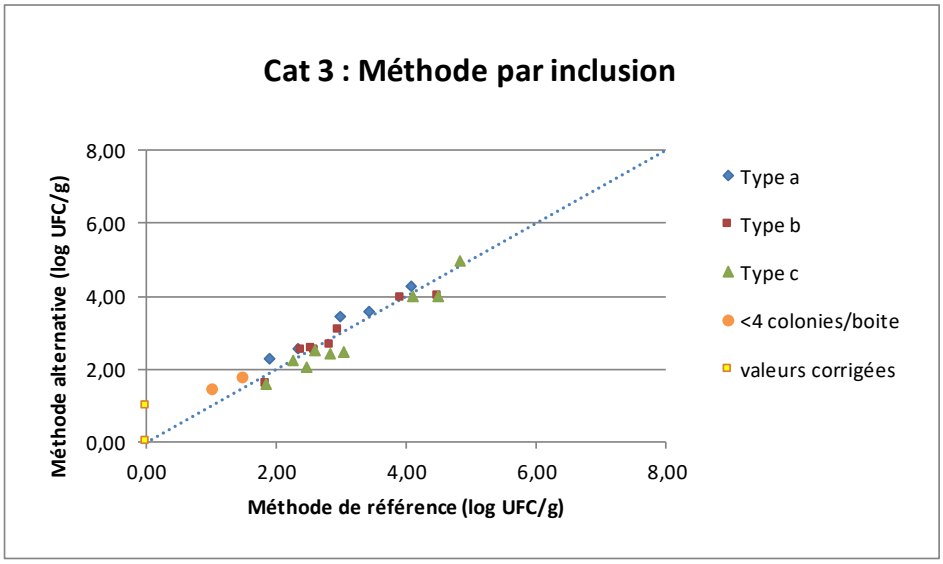
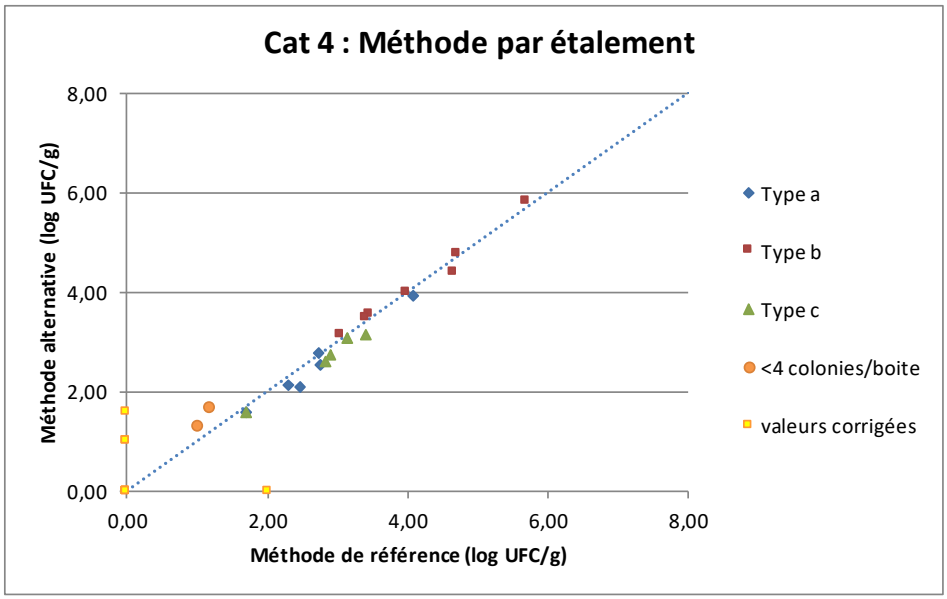


Figure 16 - Data plotted for

Composite products



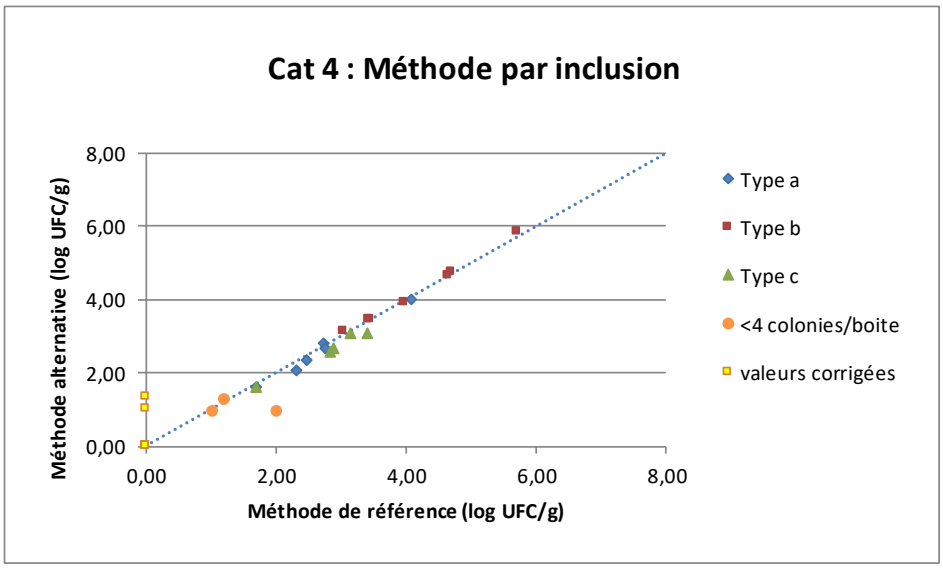
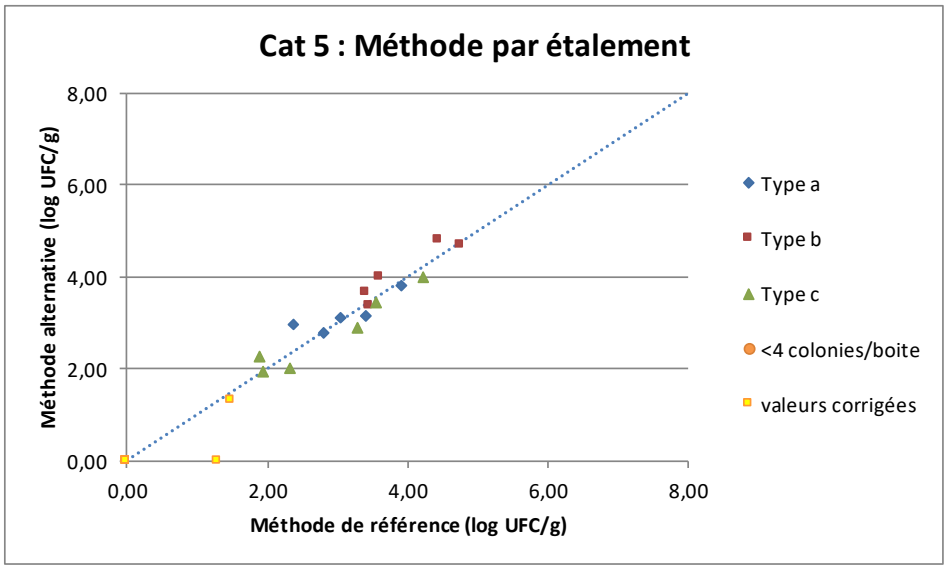


Figure 17 - Data plotted for

Cereals, spices, vegetables, fruits and dehydrated vegetables



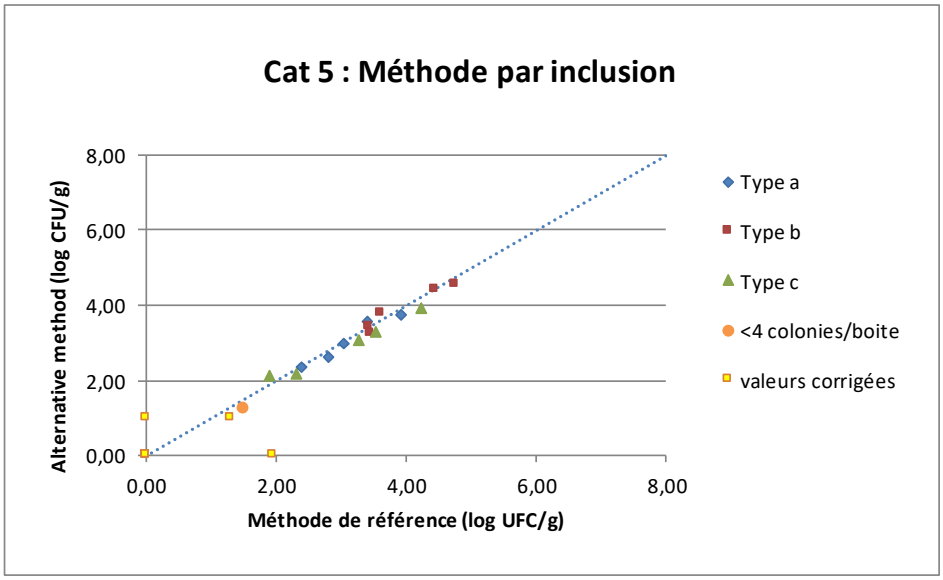
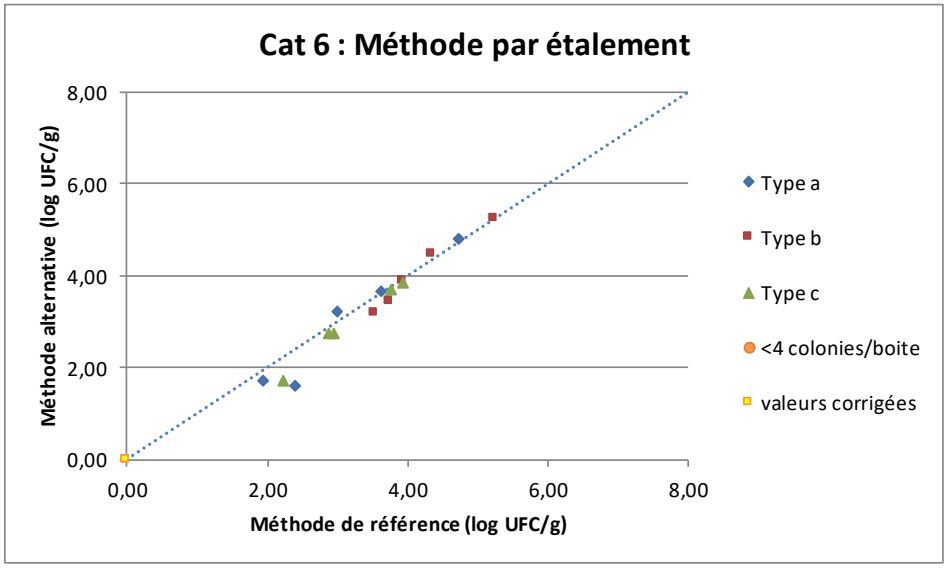


Figure 18 - Data plotted for

Animal feed



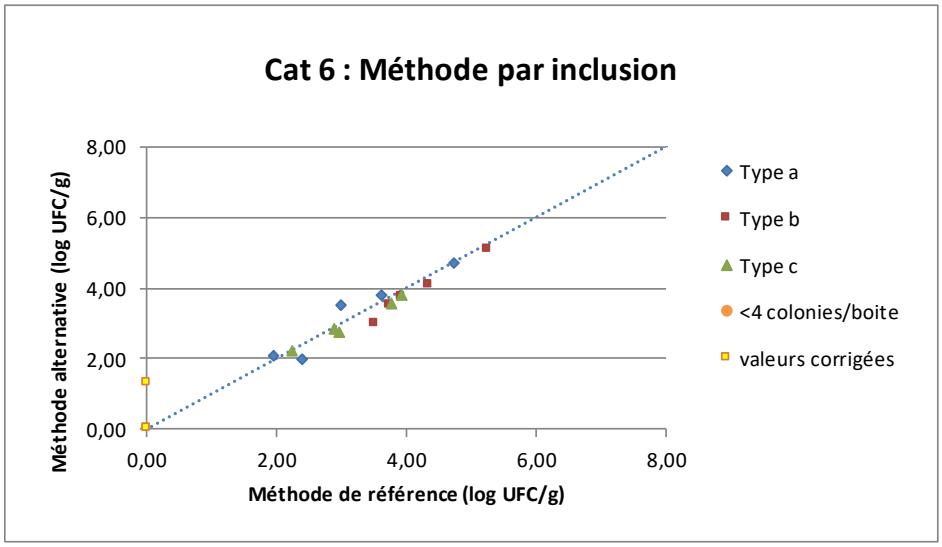
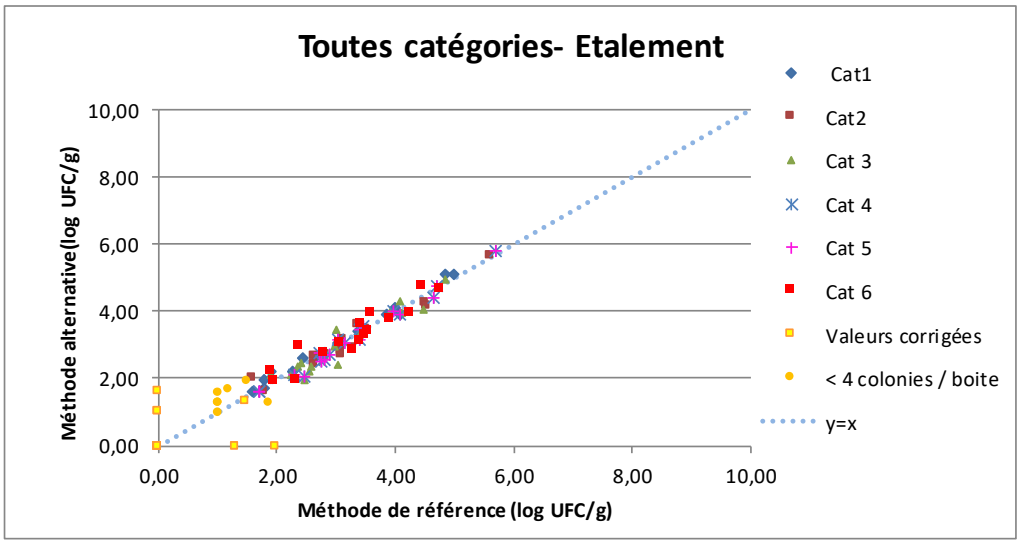
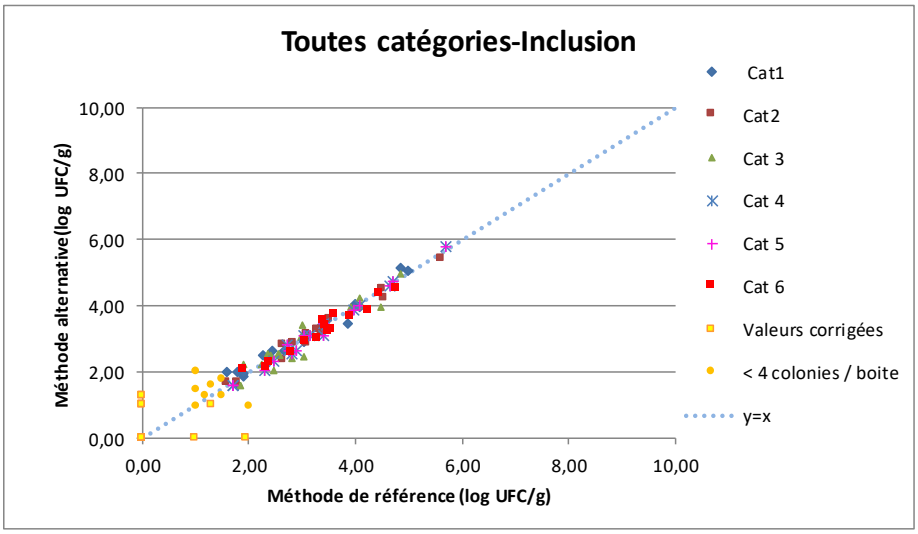


Figure 19 - Data plotted for

All the categories





The calculated values for Average difference and Standard deviation differences per category and the limits of agreement are provided per category and for all the categories in Table 18.

Table 18 - Calculated values

Protocol	Category	n	$\bar{D}$: (Bias)	95% lower limit	95% upper limit
Spreading method	1	15	0,07	-0,22	0,36
	2	15	-0,09	-0,61	0,43
	3	18	-0,09	-0,70	0,53
	4	18	-0,09	-0,42	0,24
	5	16	0,03	-0,61	0,67
	6	15	-0,16	-0,73	0,42
	All categories	**97**	**-0,06**	**-0,53**	**0,42**
Pour plate method	1	15	0,04	-0,42	0,50
	2	15	-0,05	-0,39	0,29
	3	19	-0,04	-0,66	0,58
	4	18	-0,08	-0,36	0,19
	5	15	-0,09	-0,47	0,28
	6	15	-0,12	-0,68	0,43
	All categories	**97**	**-0,06**	**-0,48**	**0,36**

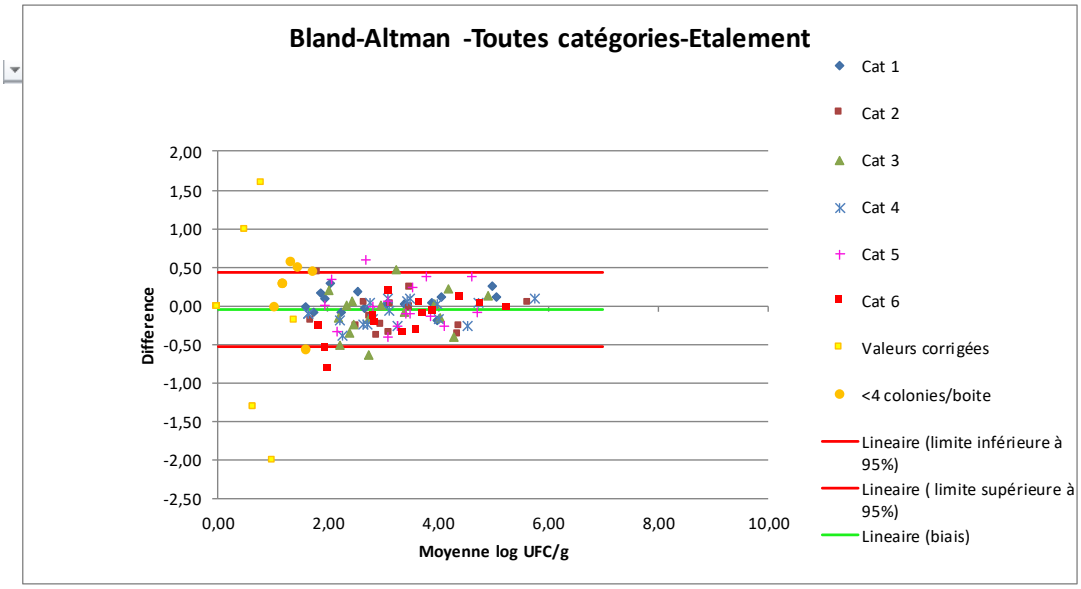
$\bar{D}$: Average difference SD: Standard deviation of differences

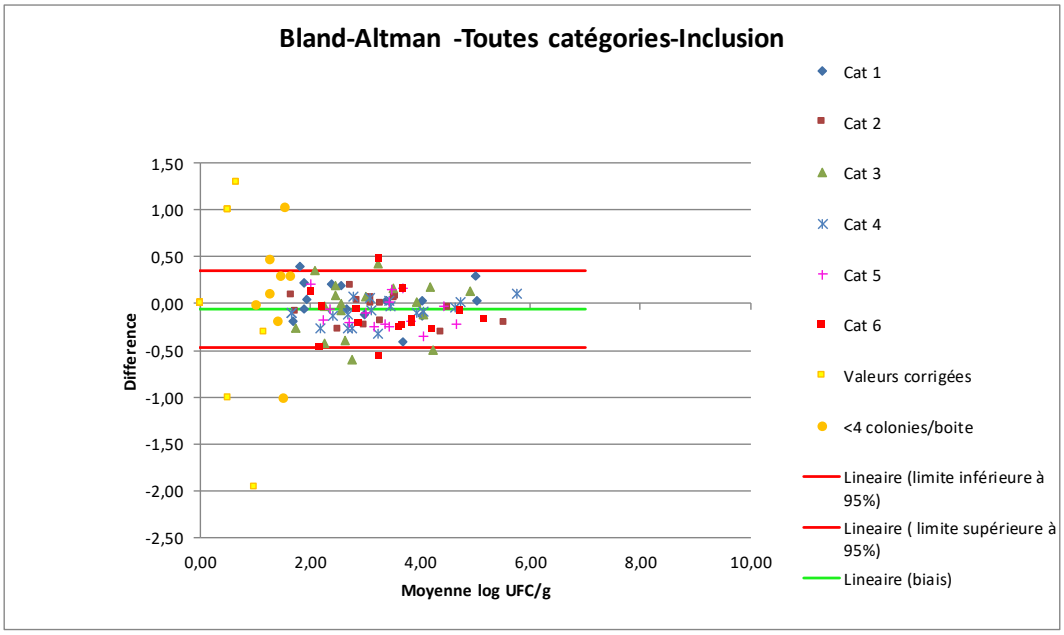
The bias for all combined categories is - 0.06 log whatever the inoculation procedure used.

The 95% lower limit is - 0.54 log; the 95% upper limit is 0.42 log. The limits are - 0,48 log for the spreading method and 0.36 log for the pour plate method. The Bland-Altman difference plot for all the samples is given Figure 8.

Figure 20 - Bland-Altman difference plot for

All the categories





Samples for which differences in enumeration were observed are listed by protocol applied for the alternative method (See Table 19).

Table 19 – Results obtained for the samples outside of the limits of agreement

Values in green: differences in favour of the alternative method

Values in red: differences in favour of the reference method

Corrected value according to ISO 16140-2 :2016 (enumeration lower or upper the quantification limit)

Results calculated using enumeration lower than 4 CFU/plate

Spreading method										
Classification of data	Category	Type	Sample No	Product (in French)	Reference method	Alternative method	Values before correction	Mean	Difference	LCL / UCL
Interpretable	3	c	**7413**	**Poudre d'œuf entier**	3,04	2,41	/	2,73	-0,63	
	6	a	**7430**	**Farine poulet croissance**	2,40	1,60	/	2,00	-0,80	
	2	a	**7915**	**Poudre de lait**	1,60	2,04	/	1,82	0,44	
	3	a	**7714**	**Chair de moules surgelées**	3,00	3,48	/	3,24	0,48	
	5	a	**7417**	**Amande**	2,38	2,98	/	2,68	0,60	
	5	b	**7920**	**Cannelle moulue**	3,60	3,99	/	3,80	0,39	
	5	b	**7921**	**Piment fort moulu**	4,43	4,81	/	4,62	0,38	
< 4 colonies /plate	3	b	**7458**	**Coule d'œuf entier**	1,85	1,30	/	1,58	-0,55	
	2	a	**7408**	**Poudre de lait infantile avec probiotiques (B. lactis 4,1.10⁶CFU/g)**	1,00	1,60	/	1,30	0,60	-0,54 / 0,42
	3	c	**7415**	**Poudre d'œuf**	1,48	1,95	/	1,72	0,47	
	4	a	7331	Torsades poulet rôti	1,18	1,70	/	1,44	0,52	
< or > quantification limit	2	a	**7406**	**Poudre de lait écrémé**	1,30	0,00	1,00	0,65	-1,30	
	4	a	7330	Torsade poulet rôti	2,00	0,00	1,00	1,00	-2,00	
	5	c	5755	Légumes pour couscous	1,30	0,00	1,00	0,65	-1,30	
	4	a	5761	Sandwich poulet rôti crudités	0,00	1,60	1,00	0,80	1,60	
	4	a	5763	Salade pâtes/poissons	0,00	1,00	1,00	0,50	1,00	
	4	b	5765	Lasagnes aux choux	0,00	1,00	1,00	0,50	1,00	

Pour plate method										
Classification of data	Category	Type	Sample No	Product (in French)	Reference method	Alternative method	Values before correction	Mean	Difference	LCL / UCL
Interpretable	3	b	7820	Tartelette fraises	4,48	3,98	/	-0,49	-0,49	-0,48 / 0,36
	3	c	**7413**	**Poudre d'œuf entier**	3,04	2,45	/	-0,59	-0,59	
	6	a	**7881**	**Terrine pour chat saumon**	3,52	2,96	/	-0,56	-0,56	
	1	a	**7454**	**Lardons**	1,60	2,00	/	1,80	0,40	
	3	a	**7714**	**Chair de moules surgelées**	3,00	3,43	/	3,22	0,43	
	6	a	**7923**	**Tourteaux de colza**	3,00	3,48	/	3,24	0,48	
< 4 colonies /plate	4	a	7330	Torsade poulet rôti	2,00	1,00	/	1,50	-1,00	
	2	a	**7408**	**Poudre de lait infantile avec probiotiques (B. lactis 4,1.10^{6}CFU/g)**	1,00	2,04	/	1,52	1,04	
	3	b	5758	Blinis aux œufs	1,00	1,48	/	1,24	0,48	
< or > quantification limit	1	b	**7759**	**Jambon cru Serrano**	1,00	0,00	1,00	0,50	-1,00	
	5	c	**7772**	**Compote pomme/vanille**	1,95	0,00	1,00	0,98	-1,95	
	3	b	5762	Tartelette framboises	0,00	1,00	1,00	0,50	1,00	
	4	a	5761	Sandwich poulet rôti crudités	0,00	1,30	1,00	0,65	1,30	
	4	a	5763	Salade pâtes/poissons	0,00	1,00	1,00	0,50	1,00	
	5	c	5752	Purée de brocolis	0,00	1,00	1,00	0,50	1,00	
	6	a	**7429**	**Farine de tourteaux de soja**	0,00	1,30	1,00	0,65	1,30	

3.2.1.6 Discordant results

The number of samples outside of the limits of agreement is given in Table 20.

Table 20 - Number of samples outside of the limits of agreement

		Alternative method	
		Spreading method	Pour plate method
Interpretable results	< LCL	2	3
	> UCL	5	3
	Total	7	6
<4 CFU/plate	< LCL	1	1
	> UCL	3	2
	Total	4	3
< or quantification limite	< LCL	3	2
	> UCL	3	5
	Total	6	4
Total < LCL		6	6
Total >UCL		11	10
Total		17	16

UCL: 95 % upper confidence limit LCL : 95 % Lower confidence limit

17 results are outside of the 95% limits of agreement for the spreading method and 16 for the pour plate method. The number of values above the limit of agreement is higher than the number of samples below the limit of agreement.

Note that for four samples (6068, 7218, 7879 et 7880), it was impossible to exploit the results obtained with the reference method due to high level of background microflora on the MYP plates. For these samples, the results were interpretable for the alternative methods for both inoculation procedures, *i.e.* pour plate or spreading methods.

The bias observed between the reference method and the COMPASS *Bacillus* Plus Agar method is closed to 0 for both inoculation procedures.

3.2.1.7 Conclusion

The relative trueness study of the alternative method is satisfying.

3.2.2 Accuracy profile

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

3.2.2.1 Matrices

6 matrices were tested. A minimum of one type per category, and therefore 2 different batches, was selected, using 6 samples per type. 2 samples are contaminated at a low level, 2 at intermediate level, 2 at a high level. For each sample, 5 replicates (5 different test portions) were tested. The tested categories, types, matrix and inoculated strains are provided in Table 21.

Table 21 - Categories, types, matrices and inoculation level

Category		Type		Matrix	Inoculated strain	Origin	Inoculation level (CFU/g)
1	Meat products	a	Delicatessen	Pâté	*Bacillus cereus* Ad2183 (spores)	Ham	100 5000 10000
2	Dairy products	a	Milk powders	Milk powder	*Bacillus cereus* Ad420 (III)	Milk power	
3	Fishery products and egg products	a	Fishery products	Saint Jacques terrine	*Bacillus weihenstephanensis* Ad2478	Raw hulls	
4	Composite products	a	Ready to eat	Salad with pastas	*Bacillus weihenstephanensis* Ad726	Pancake	
5	Cereals, spices, vegetables, fruits and dehydrated vegetables	c	Vegetables	Dried puree	*Bacillus cytotoxicus* Ad2932 (spores) (VII)	Dried puree	
6	Animal feed	c	Dehydrated products for pet	Pellet for dog	*Bacillus thuringiensis* Ad2786	Vegetables	

3.2.2.2 Calculation and interpretation

The raw data are provided in **Appendix 13**. The summary tables (in log CFU/g) and calculations are provided in **Appendix 14**. The statistical results and the accuracy profiles are provided Figure 7.

The calculations were done using the AP Calculation Tool MCS available on http://standards.iso.org/iso/16140

For the six matrices tested and the two inoculation procedures (spreading and pour plate), the accuracy profiles are comprised within the acceptability limits fixed at ± 0.500 log.

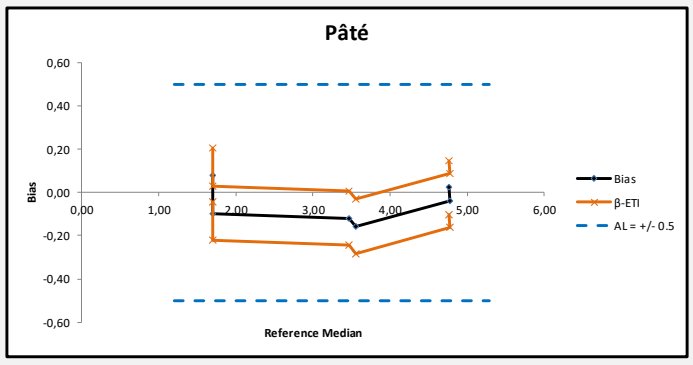
3.2.2.3 Conclusion

The accuracy profiles are comprised within the acceptability limits for the 6 tested matrices. The observed results are satisfying.

Figure 21 - Accuracy profiles (in French)

Spreading method

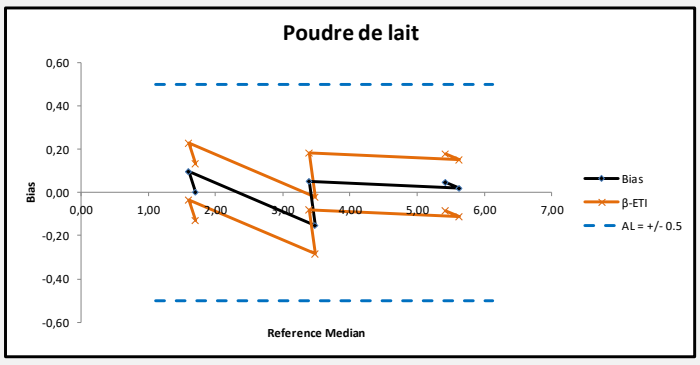
(Food) Category	Produits carnés
(Food) Type	Charcuterie



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
7885-7889	1,70	0,079	-0,046	0,205	YES	YES
7900-7904	1,70	-0,097	-0,223	0,029	YES	YES
7890-7894	3,46	-0,120	-0,246	0,006	YES	YES
7905-7909	3,56	-0,158	-0,284	-0,033	YES	YES
7895-7899	4,78	-0,038	-0,163	0,088	YES	YES
7910-7914	4,76	0,022	-0,104	0,147	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,112	0,087	YES	+/- 0,500

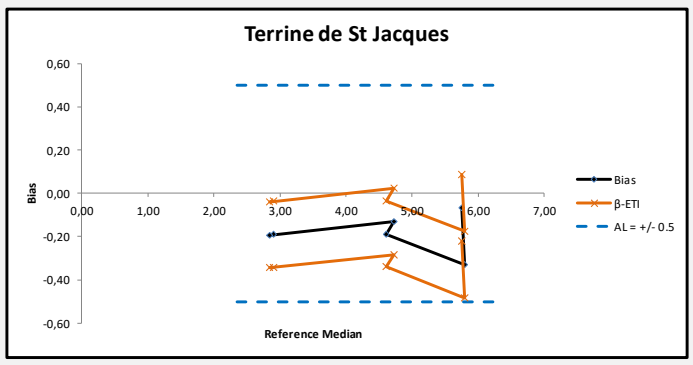
(Food) Category	Produits laitiers
(Food) Type	Poudres de lait



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
5949-5953	1,70	0,000	-0,131	0,131	YES	YES
5964-5968	1,60	0,097	-0,034	0,228	YES	YES
5954-5958	3,48	-0,155	-0,286	-0,024	YES	YES
5969-5973	3,40	0,049	-0,082	0,181	YES	YES
7095-7099	5,62	0,020	-0,111	0,152	YES	YES
7100-7104	5,41	0,047	-0,084	0,179	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,110	0,091	YES	+/- 0,500

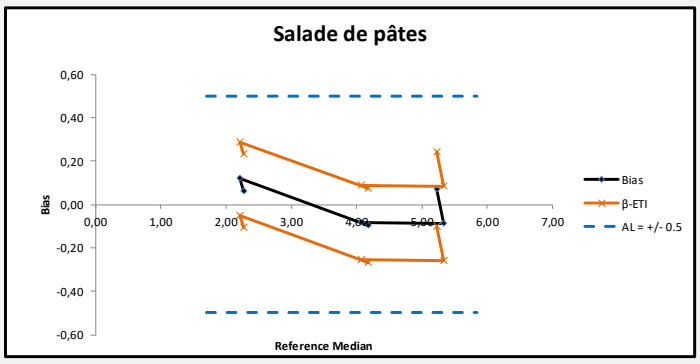
(Food) Category	Produits de la pêche et
(Food) Type	Produits de la pêche



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
7147-7151	2,90	-0,190	-0,343	-0,037	YES	YES
7162-7166	2,85	-0,192	-0,345	-0,039	YES	YES
7152-7156	4,73	-0,130	-0,283	0,023	YES	YES
7167-7171	4,60	-0,187	-0,340	-0,034	YES	YES
7157-7161	5,79	-0,330	-0,483	-0,177	YES	YES
7172-7176	5,75	-0,067	-0,220	0,086	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,117	0,106	YES	+/- 0,500

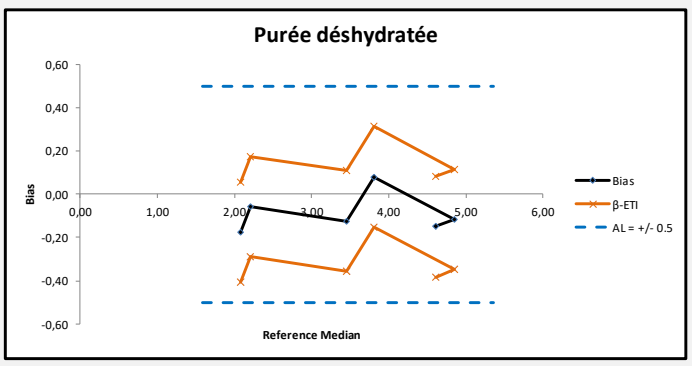
(Food) Category	Produits composites
(Food) Type	Prêts à consommer



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
Salade de pâtes	2,28	0,064	-0,107	0,234	YES	YES
Salade de pâtes	2,20	0,118	-0,052	0,288	YES	YES
Salade de pâtes	4,18	-0,097	-0,267	0,073	YES	YES
Salade de pâtes	4,08	-0,084	-0,254	0,087	YES	YES
Salade de pâtes	5,34	-0,087	-0,257	0,083	YES	YES
Salade de pâtes	5,23	0,071	-0,100	0,241	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,091	0,118	YES	+/- 0,500

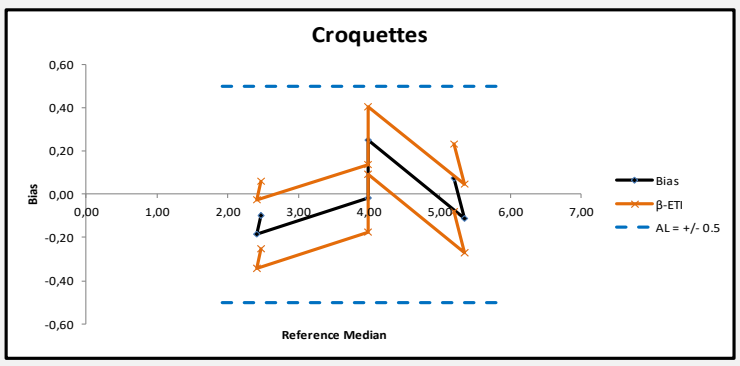
(Food) Category	Céréales, épices, végétaux,
(Food) Type	Végétaux



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
7270-7274	2,08	-0,176	-0,409	0,056	YES	YES
7477-7481	2,20	-0,058	-0,290	0,174	YES	YES
7275-7279	3,45	-0,125	-0,357	0,107	YES	YES
7482-7486	3,81	0,079	-0,153	0,312	YES	YES
7280-7284	4,86	-0,117	-0,349	0,115	YES	YES
7295-7299	4,61	-0,150	-0,383	0,082	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,133	0,161	NO	+/- 0,500

(Food) Category	Alimentation animale
(Food) Type	Produits déshydratés pour

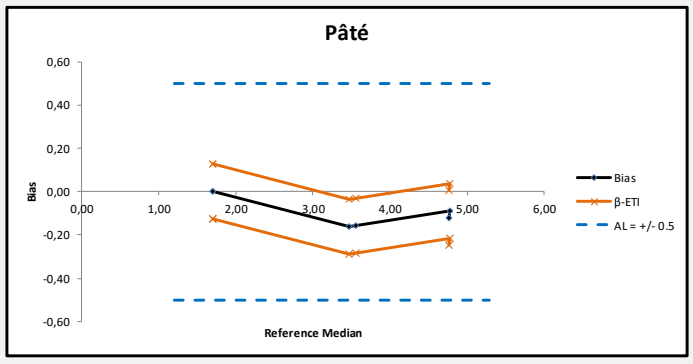


Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
7065-7069	2,48	-0,097	-0,254	0,060	YES	YES
7080-7084	2,41	-0,185	-0,342	-0,027	YES	YES
7070-7074	3,98	-0,019	-0,176	0,139	YES	YES
7085-7089	3,98	0,248	0,091	0,406	YES	YES
7075-7079	5,34	-0,112	-0,269	0,045	YES	YES
7090-7094	5,20	0,075	-0,083	0,232	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,107	0,109	YES	+/- 0,500

Pour plate method

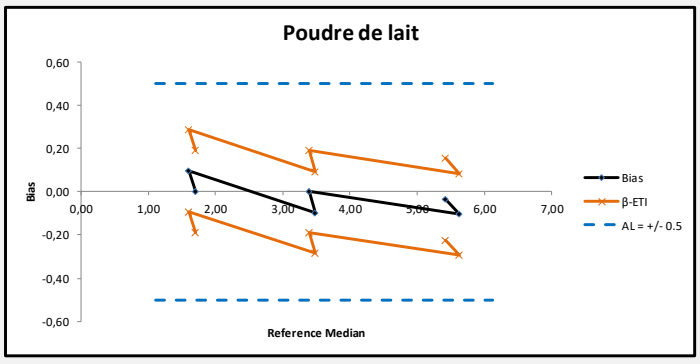
(Food) Category	Produits carnés
(Food) Type	Charcuterie



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
7885-7889	1,70	0,000	-0,127	0,127	YES	YES
7900-7904	1,70	0,000	-0,127	0,127	YES	YES
7890-7894	3,46	-0,161	-0,288	-0,034	YES	YES
7905-7909	3,56	-0,158	-0,285	-0,031	YES	YES
7895-7899	4,78	-0,088	-0,215	0,039	YES	YES
7910-7914	4,76	-0,120	-0,247	0,007	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,112	0,088	YES	+/- 0,500

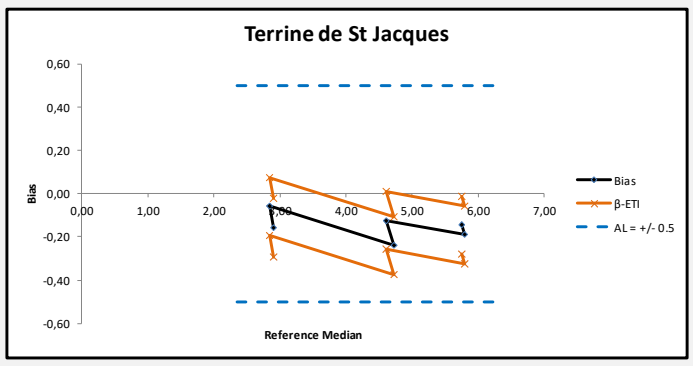
(Food) Category	Produits laitiers
(Food) Type	Poudres de lait



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
5949-5953	1,70	0,000	-0,189	0,189	YES	YES
5964-5968	1,60	0,097	-0,092	0,286	YES	YES
5954-5958	3,48	-0,097	-0,286	0,092	YES	YES
5969-5973	3,40	0,000	-0,189	0,189	YES	YES
7095-7099	5,62	-0,105	-0,294	0,084	YES	YES
7100-7104	5,41	-0,035	-0,224	0,154	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,110	0,131	YES	+/- 0,500

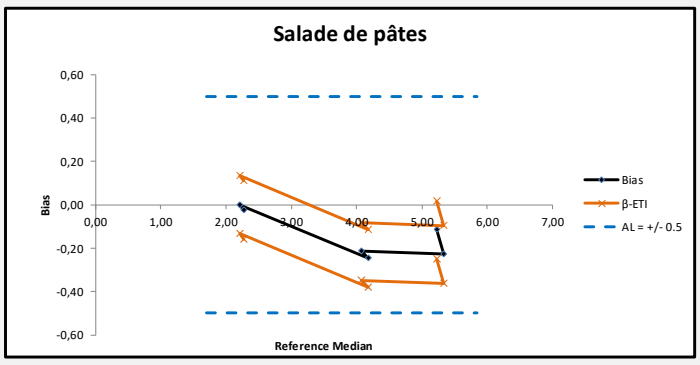
(Food) Category	Produits de la pêche et
(Food) Type	Produits de la pêche



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
7147-7151	2,90	-0,157	-0,292	-0,023	YES	YES
7162-7166	2,85	-0,060	-0,194	0,074	YES	YES
7152-7156	4,73	-0,241	-0,375	-0,107	YES	YES
7167-7171	4,60	-0,125	-0,259	0,009	YES	YES
7157-7161	5,79	-0,190	-0,325	-0,056	YES	YES
7172-7176	5,75	-0,146	-0,280	-0,012	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,117	0,093	YES	+/- 0,500

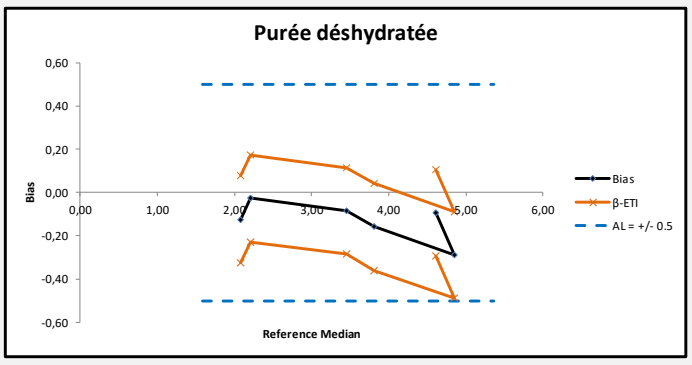
(Food) Category	Produits composites
(Food) Type	Prêts à consommer



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
7333-7337	2,28	-0,023	-0,158	0,111	YES	YES
7348-7352	2,20	0,000	-0,134	0,134	YES	YES
7338-7342	4,18	-0,247	-0,381	-0,112	YES	YES
7353-7357	4,08	-0,216	-0,350	-0,082	YES	YES
7343-7347	5,34	-0,228	-0,363	-0,094	YES	YES
7358-7362	5,23	-0,117	-0,251	0,018	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,091	0,093	YES	+/- 0,500

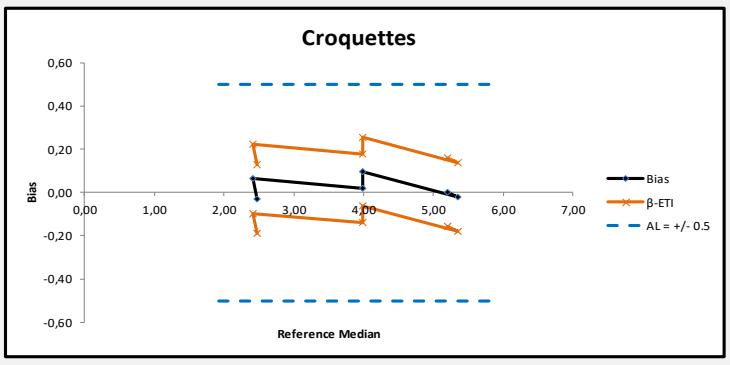
(Food) Category	Céréales, épices, végétaux,
(Food) Type	Végétaux



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
7270-7274	2,08	-0,125	-0,326	0,076	YES	YES
7477-7481	2,20	-0,028	-0,229	0,173	YES	YES
7275-7279	3,45	-0,085	-0,286	0,115	YES	YES
7482-7486	3,81	-0,160	-0,360	0,041	YES	YES
7280-7284	4,86	-0,289	-0,490	-0,088	YES	YES
7295-7299	4,61	-0,094	-0,295	0,106	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,133	0,139	NO	+/- 0,500

(Food) Category	Alimentation animale
(Food) Type	Produits déshydratés pour



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
7065-7069	2,48	-0,030	-0,189	0,129	YES	YES
7080-7084	2,41	0,062	-0,097	0,221	YES	YES
7070-7074	3,98	0,018	-0,141	0,177	YES	YES
7085-7089	3,98	0,097	-0,062	0,256	YES	YES
7075-7079	5,34	-0,020	-0,179	0,139	YES	YES
7090-7094	5,20	0,000	-0,159	0,159	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,107	0,110	YES	+/- 0,500

3.2.3 Inclusivity and exclusivity

The inclusivity study is a study involving pure target strains to be detected or enumerated by the alternative method.

The exclusivity study is a study involving pure non-target strains, which can be potentially cross-reactive, but are not expected to be detected or enumerated by the alternative method.

3.2.3.1 Protocol

50 target strains and 30 non target strains were tested. They were grown in BHI and enumerated with the alternative method (COMPASS *Bacillus* Plus Agar) using the spreading and the pour plate inoculation procedures, with the reference method (MYP plates) and a non-selective agar media (PCA).

3.2.3.2 Results

The raw data of the extension study are given in **Appendix 15**.

- ***Inclusivity***

The 50 target strains shown characteristic colonies on the COMPASS® *Bacillus* Plus Agar whatever the inoculation procedure applied.
Note that one strain (*Bacillus thuringiensis* Ad2489) gave a negative haemolysis test when tested from colonies enumerated on MYP plates.

- ***Exclusivity***

None of the 30 non-target strains tested shown characteristic colonies neither with the COMPASS® *Bacillus* Plus Agar, nor with the MYP Agar.

3.2.3.3 Conclusion

The alternative method is specific and selective.

3.3 General conclusion

The **conclusions of the method comparison study** are:

- ☒ **The data observed and the statistical interpretation confirm the performances of the alternative method using either COMPASS Bacillus Agar media or the COMPASS Bacillus Plus Agar media.**
- ☒ **The relative trueness of the method is satisfying.**
- ☒ **The alternative method is specific and selective.**
- ☒ **The accuracy profiles are within the acceptability limits for all the tested matrices. The results are satisfying.**

The **conclusions of the interlaboratory study** are:

The data and the interpretation fulfil the ISO 16140-2:2016 requirements. The alternative method, for both formulation of the media, is considered equivalent to the reference method.

Quimper, le 23 December 2020

Sarah PERON
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: COMPASS® *Bacillus* Plus Agar

xg + 9 xg diluent
(according ISO 6887-1 to 5)

↓ ↓

Spreading method	Pour plate method
1 ml on 3 plates of COMPASS® *Bacillus cereus* Agar or COMPASS® *Bacillus* Plus Agar (initial suspension) 0.1 ml on 1 plate of COMPASS® *Bacillus cereus* Agar or COMPASS® *Bacillus* Plus Agar (initial suspension or decimal dilutions)	1ml of initial suspension and/or decimal dilutions in 1 petri dish. Pour 18 ml of COMPASS® *Bacillus cereus* Agar or COMPASS® *Bacillus* Plus Agar

↓

Incubation at 30°C ± 1°C for:
24h – 27 h for COMPASS® *Bacillus cereus* Agar
21h – 27 h for COMPASS® *Bacillus* Plus Agar

↓

Reading the plates

↓

Take into account the plates with less than 150 characteristic colonies

↓

Enumerate the colonies (pale green to green)
> 1 mm for the spreading method
Ø > 0.5 mm for the pour plate method

Appendix 2 – Flow diagram of the reference method:
ISO 7932 (2004): Microbiology of food and animal feeding stuffs -
Horizontal method for the enumeration of presumptive *Bacillus cereus* -
Colony-count technique at 30 °C

xg of sample
+ 9x g of appropriate diluents
(according to ISO 6887 1 to 5 parts)
↓
Stomach
↓
Spreading method onto Mossel agar:

Initial suspension: 1 ml onto 3 plates ∅ 90 mm
0.1 ml onto 1 plate ∅ 90 mm

Decimal dilutions: 0.1 ml onto 1 plate ∅ 90 mm

↓
Incubate for 18 h to 24 h at 30 °C
Re-incubate for 24 h if necessary (colonies not clearly visible)
↓
Select plates containing fewer than 150 characteristic colonies
(large, Mannitol-, pink surrounded or not
by a zone of precipitation (lecithinase+)
Enumerate the characteristic colonies

Confirmation: subculture five characteristic colonies per selected plate
onto sheep blood agar
↓
Incubate for 24 h ±2 h at 30 °C
↓
Read haemolysis reaction
(*Bacillus cereus*: haemolysis positive)

Appendix 3 - Artificial contamination of the samples (initial validation, renewal study- 2010,2018)

Year of analysis	Sample No	Product	Artificial contamination				
			Strain		Injury protocol	Injury measu-rement	Inoculation level (CFU)/25g
			Reference	Origin			
2010	**1042**	**Pellets for cat**	*Bacillus cereus* 31	Powder butter	TT 12 min 56°C	0,77	300
2010	**1043**	**Pellet for dog**	*Bacillus cereus* 31	Powder butter	TT 12 min 56°C	0,77	100
2010	**1044**	**Flour**	*Bacillus cereus* 22	Whey flour	TT 12 min 56°C	0,81	70
2010	**1045**	**Puff pastry**	*Bacillus cereus* 22	Whey flour	TT 12 min 56°C	0,81	80
2010	**1046**	**Salmon terrine**	*Bacillus cereus* 16	RTRH seafood	TT 12 min 56°C	0,98	100
2010	**1047**	**RTRH food with beef**	*Bacillus cereus* 35	RTE meat	TT 12 min 56°C	0,75	1500
2010	**1048**	**RTRH food with beef**	*Bacillus cereus* 35	RTE meat	TT 12 min 56°C	0,75	1000
2010	**1049**	**Paella**	*Bacillus cereus* 16	RTRH seafood	TT 12 min 56°C	0,98	100
2010	**1050**	**Salmon terrine**	*Bacillus cereus* 16	RTRH seafood	1 day at 4°C	0,52	100
2010	**1051**	**RTRH Seafood**	*Bacillus cereus* 16	RTRH seafood	1 day at 4°C	0,52	80
2010	**1052**	**Sausage for dog**	*Bacillus cereus* 22	Whey flour	1 day at 4°C	1,63	1000
2010	**1053**	**Sausage for dog**	*Bacillus cereus* 22	Whey flour	1 day at 4°C	1,63	2000
2010	**1054**	**Raw milk cheese**	*Bacillus mycoïdes* Ad 746	Dairy product	1 day at 4°C	>1,18	50
2010	**1055**	**Raw ewe milk cheese**	*Bacillus mycoïdes* Ad 762	Milk	1 day at 4°C	2,60	1600
2010	**1056**	**Milk powder**	*Bacillus mycoïdes* Ad 762	Milk	1 day at 4°C	2,60	800
2010	**1057**	**RTRH food with lamb**	*Bacillus cereus* 20	RTRH meal	2 days at -80°C	0,89	200
2010	**1058**	**RTRH food with bacon**	*Bacillus cereus* 20	RTRH meal	2 days at -80°C	0,89	160
2010	**1089**	**Vanilla ice cream**	*Bacillus mycoïdes* Ad 762	Milk	2 days at -80°C	>2,00	300
2010	**1090**	**Vanilla ice cream**	*Bacillus mycoïdes* Ad 762	Milk	2 days at -80°C	>2,00	200
2010	**1091**	**Roasted chicken fillet**	*Bacillus weihenstephenensis* Ad 780	RTRH	2 days at -80°C	1,50	800
2010	**1092**	**Ready to eat duck**	*Bacillus weihenstephenensis* Ad 780	RTRH	2 days at -80°C	1,50	1000
2010	**1093**	**Chocolate based dessert**	*Bacillus mycoïdes* Ad 746	Dairy product	2 days at -80°C	>1,35	80
2010	**1094**	**RTC salmon**	*Bacillus cereus* Ad465	Salmon terrine	2 days at -80°C	0,42	50
2010	**1095**	**Surimi**	*Bacillus cereus* Ad465	Salmon terrine	2 days at -80°C	0,42	40
2010	**1151**	**Sausage**	*Bacillus cereus* 29	Meat product	TT 56°C 10min	0,72	100
2010	**1152**	**RTRH seafood**	*Bacillus cereus* Ad825	Surimi	TT 56°C 10 min	0,58	100
2010	**1154**	**Pasteurized milk cheese**	*Bacillus cereus* 26	Raw milk	TT 56°C 10 min	0,39	100
2010	**1155**	**Pasteurized milk cheese**	*Bacillus cereus* 26	Raw milk	TT 56°C 10 min	0,39	80

Year of analysis	Sample No	Product	Artificial contamination				
			Strain		Injury protocol	Injury measu-rement	Inoculation level (CFU)/25g
			Reference	Origin			
2010	**1156**	**Egg powder**	*Bacillus cereus* Ad 338	Egg product	TT 56°C 10 min	0,46	100
2010	**1159**	**Pâté for dog**	*Bacillus cereus* Ad 495	Rice flour	TT 56°C 10 min	0,58	200
2010	**1160**	**Pellets for cat**	*Bacillus cereus* Ad 495	Rice flour	TT 56°C 10 min	0,58	150
2010	**1161**	**Turkey ham**	*Bacillus cereus* 29	VSM	2 days 4°C	0,41	800
2010	**1162**	**Ham**	*Bacillus cereus* 29	VSM	2 days 4°C	0,41	900
2010	**1163**	**Pasteurized milk cheese**	*Bacillus cereus* 26	Raw milk	2 days 4°C	0,39	1000
2010	**1164**	**Pasteurized milk cheese**	*Bacillus cereus* 26	Raw milk	2 days 4°C	0,39	800
2010	**1165**	**Pasteurized milk cheese**	*Bacillus cereus* 26	Raw milk	2 days 4°C	0,39	500
2010	**1166**	**Egg based dessert**	*Bacillus cereus* Ad338	Egg product	2 days 4°C	0,50	3000
2010	**1167**	**Buck wheat flour**	*Bacillus cereus* Ad495	Rice flour	2 days 4°C+ TT 10 min 56°C	0,44	100
2010	**1168**	**Peas purée**	*Bacillus cereus* Ad 763	Pasteurized vegetables	2 days 4°C	0,41	200
2010	**1169**	**vegetables and lens purée**	*Bacillus cereus* Ad 763	Pasteurized vegetables	2 days 4°C	0,41	100
2010	**1170**	**Pâté for cat**	*Bacillus cereus* 29	VSM	2 days 4°C	0,41	800
2010	**1171**	**Pâté for cat**	*Bacillus cereus* 29	VSM	2 days 4°C	0,41	900
2010	**1172**	**Pâté for cat**	*Bacillus cereus* Ad 825	Surimi	2 days 4°C	0,40	1000
2010	**1173**	**Pellets for dog**	*Bacillus cereus* Ad 825	Surimi	2 days 4°C	0,40	1300
2010	**1174**	**Pellet for cat**	*Bacillus mycoides* Ad763	Pasteurized vegetables	2 days 4°C	0,41	100
2010	**1175**	**Pellets for dog**	*Bacillus mycoides* Ad763	Pasteurized vegetables	2 days 4°C	0,41	170
2010	**1302**	**Buck wheat flour**	*Bacillus* adria 22	Flour	TT56°C 12min-2 days 4°C	0,57	
2010	**1303**	**Pasteurized milk cheese**	*Bacillus cereus* Ad420	Caseinate	TT56°C 12min-2 days 4°C	0,57	
2010	**1304**	**Pasteurized milk cheese**	*Bacillus cereus* Ad420	Caseinate	TT56°C 12min-2 days 4°C	0,57	
2010	**1305**	**Half skimmed milk powder**	*Bacillus cereus* Ad725	Fresh dairy product	TT56°C 12min-2 days 4°C	0,72	
2010	**1306**	**Turkey ham**	*Bacillus cereus* adria 20	RTRH meat	TT56°C 12min-2 days 4°C	0,60	
2010	**1307**	**Low moisture sausage**	*Bacillus cereus* adria 20	RTRH meat	TT56°C 12min-2 days 4°C	0,60	
2010	**1308**	**Pellets for dog**	*Bacillus cereus* adria 21	Spicy rice	TT56°C 12min-2 days 4°C	0,52	
2010	**1309**	**Pellets for dog**	*Bacillus thuriengensis* Ad773	Environment	TT56°C 12min-2 days 4°C	0,64	
2010	**1310**	**Flour for poultry**	*Bacillus thuriengensis* Ad773	Environment	TT56°C 12min-2 days 4°C	0,64	
2010	**1311**	**Terrine for cat**	*Bacillus cereus* Ad607	Environment	TT56°C 12min-2 days 4°C	0,64	
2010	**1312**	**Terrine for cat**	*Bacillus cereus* Ad465	Salmon terrine	TT56°C 12min-2 days 4°C	0,51	
2010	**1313**	**Terrine for dog**	*Bacillus cereus* Ad607	Environment	TT56°C 12min-2 days 4°C	0,64	
2010	**1314**	**RTRH vegetables food**	*Bacillus cereus* Ad465	Salmon terrine	TT56°C 12min-2 days 4°C	0,51	

Year of analysis	Sample No	Product	Artificial contamination				
			Strain		Injury protocol	Injury measu-rement	Inoculation level (CFU)/25g
			Reference	Origin			
2010	**1315**	**Frozen soup**	*Bacillus cereus* adria 21	Spicy rice	TT56°C 12min-2 days 4°C	0,52	
2010	**1460**	**Pasteurized milk cheese**	*Bacillus cereus* 28	Raw cow milk	Inoculation with spores	/	
2010	**1461**	**Pasteurized milk cheese**	*Bacillus cereus* Ad 725	Fresh dairy product	Inoculation with spores	/	
2010	**1462**	**Milk powder**	*Bacillus cereus* 28	Raw cow milk	Inoculation with spores	/	
2010	**1463**	**Pastry**	*Bacillus weihenstephenensis* Ad 727	Egg product	Inoculation with spores	/	
2010	**1464**	**Puff pastry**	*Bacillus weihenstephenensis* Ad 727	Egg product	Inoculation with spores	/	
2010	**1465**	**Ham**	*Bacillus cereus* 63	RTRH	Inoculation with spores	/	
2010	**1466**	**Cooked chicken meat**	*Bacillus cereus* 63	RTRH	Inoculation with spores	/	
2010	**1467**	**Pâté**	*Bacillus cereus* 63	RTRH	Inoculation with spores	/	
2010	**1468**	**Pâté**	*Bacillus cereus* 21	Spicy rice	Inoculation with spores	/	
2010	**1469**	**Deli salad**	*Bacillus cereus* Ad 483	Vegetables	Inoculation with spores	/	
2010	**1470**	**Deli salad**	*Bacillus cereus* 21	Spicy rice	Inoculation with spores	/	
2010	**1471**	**Potatoes purée**	*Bacillus cereus* Ad 483	Vegetables	Inoculation with spores	/	
2010	**1472**	**Tomato purée**	*Bacillus mycoïdes* CIP 10342T		Inoculation with spores	/	
2010	**1473**	**Pellet for cat**	*Bacillus cereus* Ad 825	Surimi	Inoculation with spores	/	
2010	**1474**	**Pasta for animals**	*Bacillus mycoïdes* CIP 10342T		Inoculation with spores	/	
2010	**1475**	**Rice feed**	*Bacillus cereus* Ad 825	Surimi	Inoculation with spores	/	
2018	**600**	**Sandwich with tuna**	*Bacillus cereus* Ad825 (group IV)	Surimi	Seeding 48h 2-8°C	/	/
2018	**601**	**Sandwich with tuna and vegetables**	*Bacillus cereus* Ad825 (group IV)	Surimi	Seeding 48h 2-8°C	/	/
2018	**602**	**Scallops and salmon terrine**	*Bacillus cereus* Ad825 (group IV)	Surimi	Seeding 48h 2-8°C	/	/
2018	**603**	**Leeks and salmon terrine**	*Bacillus cereus* Ad825 (group IV)	Surimi	Seeding 48h 2-8°C	/	/
2018	**794**	**RTRH salmon filet**	*Bacillus weihenstephanensis* Ad2478	Seafood product	Seeding 48h 2-8°C	/	/
2018	**795**	**RTRH cod filet**	*Bacillus weihenstephanensis* Ad2478	Seafood product	Seeding 48h 2-8°C	/	/
2018	**796**	**RTRH fish filet**	*Bacillus weihenstephanensis* Ad2478	Seafood product	Seeding 48h 2-8°C	/	/
2018	**797**	**RTRH cod fish cakes**	*Bacillus weihenstephanensis* Ad2478	Seafood product	Seeding 48h 2-8°C	/	/
2018	**798**	**Dairy based dessert**	*Bacillus cereus* Ad2483	Dairy product	Seeding 48h 2-8°C	/	/
2018	**799**	**Dairy based dessert**	*Bacillus cereus* Ad2483	Dairy product	Seeding 48h 2-8°C	/	/
2018	**1045**	**Sandwich with chicken**	*Bacillus cereus* Ad2188	Meat product	Seeding 48h 2-8°C	/	/
2018	**1046**	**Tabbouleh with chicken**	*Bacillus cereus* Ad2188	Meat product	Seeding 48h 2-8°C	/	/
2018	**1047**	**Sliced roasted chicken**	*Bacillus cereus* Ad2188	Meat product	Seeding 48h 2-8°C	/	/

Year of analysis	Sample No	Product	Artificial contamination				
			Strain		Injury protocol	Injury measu-rement	Inoculation level (CFU)/25g
			Reference	Origin			
2018	**1048**	**Scallops terrine**	*Bacillus mycoïdes* Ad2473	Seafood product	Seeding 48h 2-8°C	/	/
2018	**1049**	**Trout and almonds terrine**	*Bacillus mycoïdes* Ad2473	Seafood product	Seeding 48h 2-8°C	/	/
2018	**1050**	**Salmon and smoked salmon terrine**	*Bacillus mycoïdes* Ad2473	Seafood product	Seeding 48h 2-8°C	/	/
2018	**1051**	**Leeks and salmon terrine**	*Bacillus mycoïdes* Ad2473	Seafood product	Seeding 48h 2-8°C	/	/
2018	**1052**	**Tuna and rice deli salad (seafood salad)**	*Bacillus cereus* Ad2477	Seafood product	Seeding 48h 2-8°C	/	/
2018	**1053**	**Surimi**	*Bacillus cereus* Ad2477	Seafood product	Seeding 48h 2-8°C	/	/
2018	**1054**	**Sandwich with smoked salmon**	*Bacillus cereus* Ad2477	Seafood product	Seeding 48h 2-8°C	/	/
2018	**1423**	**Pasta**	*Bacillus cereus* ADQP403 (spores)	Pasta	Inoculation with spores	/	/
2018	**1424**	**Rice feed**	*Bacillus cereus* Ad1407 (spores)	Rice	Inoculation with spores	/	/
2018	**1425**	**Rice feed**	*Bacillus cereus* Ad1407 (spores)	Rice	Inoculation with spores	/	/
2018	**1426**	**Pasta for animals**	*Bacillus cereus* ADQP403 (spores)	Pasta	Inoculation with spores	/	/
2018	**1427**	**Potatoes purée**	*Bacillus weihenstephanensis* Ad778	Vegetable product	Seeding 48h 2-8°C	/	/
2018	**1428**	**Sliced carrots**	*Bacillus weihenstephanensis* Ad778	Vegetable product	Seeding 48h 2-8°C	/	/
2018	**1429**	**Deli salad**	*Bacillus weihenstephanensis* Ad778	Vegetable product	Seeding 48h 2-8°C	/	/
2018	**1430**	**Deli salad**	*Bacillus weihenstephanensis* Ad778	Vegetable product	Seeding 48h 2-8°C	/	/
2018	**1683**	**Egg yolk powder**	*Bacillus cereus* 1	Liquid egg	Inoculation with spores	/	/
2018	**1684**	**Egg yolk powder**	*Bacillus cereus* 1	Liquid egg	Inoculation with spores	/	/
2018	**1685**	**Whole egg powder**	*Bacillus cereus* 1	Liquid egg	Inoculation with spores	/	/
2018	**1686**	**Egg white powder**	*Bacillus cereus* 1	Liquid egg	Inoculation with spores	/	/
2018	**1687**	**Coriander**	*Bacillus cereus* Ad495	Rice flour	Inoculation with spores	/	/
2018	**1688**	**Wheat flour**	*Bacillus cereus* Ad495	Rice flour	Inoculation with spores	/	/
2018	**1689**	**Wheat flour**	*Bacillus cereus* Ad495	Rice flour	Inoculation with spores	/	/
2018	**1690**	**Spice**	*Bacillus cereus* Ad495	Rice flour	Inoculation with spores	/	/
2018	**1691**	**Tumeric**	*Bacillus cereus* Ad495	Rice flour	Inoculation with spores	/	/
2018	**1803**	**Scallops terrine**	*Bacillus cereus* Ad2076 (group II)	Seafood	Seeding 48h 2-8°C	/	/
2018	**1804**	**Salmon and smoked salmon terrine**	*Bacillus cereus* Ad2076 (group II)	Seafood	Seeding 48h 2-8°C	/	/
2018	**1805**	**Sandwich with smoked salmon**	*Bacillus cereus* Ad2025 (group II)	Seafood	Seeding 48h 2-8°C	/	/
2018	**1806**	**Sandwich with tuna**	*Bacillus cereus* Ad2025 (group II)	Seafood	Seeding 48h 2-8°C	/	/

Year of analysis	Sample No	Product	Artificial contamination				
			Strain		Injury protocol	Injury measu-rement	Inoculation level (CFU)/25g
			Reference	Origin			
2018	**1807**	**Surimi deli salad**	*Bacillus cereus* Ad2025 (group II)	Seafood	Seeding 48h 2-8°C	/	/
2018	**1808**	**Salmon and pasta deli salad**	*Bacillus cereus* Ad2025 (group II)	Seafood	Seeding 48h 2-8°C	/	/
2018	**1809**	**RTRH cod fish cakes**	*Bacillus thuringiensis* Ad2689	RTRH food	Seeding 48h 2-8°C	/	/
2018	**1810**	**RTRH shrimps**	*Bacillus thuringiensis* Ad2689	RTRH food	Seeding 48h 2-8°C	/	/
2018	**1811**	**Fresh pasta**	*Bacillus werhenstephanensis* Ad728	Egg products	Inoculation with spores	/	/
2018	**1812**	**Fresh pasta**	*Bacillus werhenstephanensis* Ad728	Egg products	Inoculation with spores	/	/
2018	**1813**	**Fresh pasta**	*Bacillus werhenstephanensis* Ad728	Egg products	Inoculation with spores	/	/
2018	**2156**	**Surimi**	*Bacillus cereus* ADQP407 (spores)	Surimi	Inoculation with spores	/	/
2018	**2157**	**Sandwich with tuna**	*Bacillus cereus* ADQP407 (spores)	Surimi	Inoculation with spores	/	/
2018	**2158**	**Sandwich with salmon**	*Bacillus cereus* ADQP407 (spores)	Surimi	Inoculation with spores	/	/
2018	**2432**	**Infant formula for cattle**	*Bacillus weihenstephanensis* Ad782	Dairy product	Inoculation with spores	/	/
2018	**2433**	**Soya meal for chicken**	*Bacillus thuringiensis* Ad777	Vegetables	Inoculation with spores	/	/
2018	**2434**	**Feed for pork**	*Bacillus thuringiensis* Ad777	Vegetables	Inoculation with spores	/	/
2018	**2435**	**Lactoserum for veal**	*Bacillus weihenstephanensis* Ad782	Dairy product	Inoculation with spores	/	/

Appendix 4 - Relative trueness study: raw data (initial validation, renewal study - 2010, 2018)

Results 1 - Reference method _____ *71*
Results 2 - Alternative method (Spreading) _____ *84*
Results 3 - Alternative method (pour plate) _____ *96*

N' : arithmetic mean

Ne: estimation number

FA: background microflora

ND: not determined result

Results 1 - Reference method

MEAT PRODUCTS																						
Year of analysis	Sample No	Product	Reference method: ISO 7932♦																			
			Dilution	24 H				48 H				Replicate 1 (confirmed)		Replicate 2 (confirmed)		Replicate 1	Replicate 2	Replicate 1	Replicate 2	Final result (= Replicate 1)	Category	Type
				Replicate 1		Replicate 2		Replicate 1		Replicate 2												
				CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/g	CFU/g	log CFU/g	log CFU/g			
2010	**1047**	**RTRH food with beef**	10	154	152	126	92	158	152	126	92	158	152	126	92	1500	1100	3,18	3,04	3,18	1	c
			100	9	16	18	16	11	19	18	16	11	19	18	16						1	
2010	**1048**	**RTRH food with beef**	10	65	54	69	92	65	54	69	92	65	54	69	92	650	860	2,81	2,93	2,81	1	c
			100	12	9	7	18	15	9	9	18	15	9	9	18						1	
2010	**1049**	**Paella**	10	8	7	9	8	8	7	10	10	8	7	10	10	75	110	1,88	2,04	1,88	1	c
			100	0	0	2	1	0	0	2	1	0	0	2	1	Ne		Ne		Ne	1	
2010	**1057**	**RTRH food with lamb**	10	9	7	9	14	11	8	10	16	11	8	10	16	100	130	2,00	2,11	2,00	1	c
			100	2	1	0	2	2	1	0	2	2	1	0	2						1	
2010	**1058**	**RTRH food with bacon**	10	9	5	5	7	10	6	6	9	10	6	6	9	82	75	1,91	1,88	1,91	1	c
			100	0	2	2	1	0	2	2	1	0	2	2	1		Ne		Ne		1	
2010	1082	Sandwich with chicken	10	8	7	4	2	8	7	5	2	8	7	5	2	75	35	1,88	1,54	1,88	1	b
			100	2	0	1	0	2	0	1	0	2	0	1	0	Ne	Ne	Ne	Ne	Ne	1	
2010	**1091**	**Roasted chicken fillet**	10	39	42	45	38	39	43	46	38	39	43	46	38	410	420	2,61	2,62	2,61	1	b
			100	4	3	6	2	4	3	6	2	4	3	6	2						1	
2010	**1092**	**Ready to eat duck**	10	7	9	13	6	7	10	15	7	7	10	15	7	82	110	1,91	2,04	1,91	1	b
			100	1	0	0	3	1	0	0	3	1	0	0	3						1	
2010	1149	RTRH food with veal	100	0	1	0	0	0	1	0	0	0	1	0	0	50	<100	1,70*	<2,00	1,70*	1	c
			1000	0	0	0	0	0	0	0	0	0	0	0	0						1	
2010	1150	RTRH food with beef	1000	167	143	>150	162	167	143	>150	162	167	143	>150	162	160000	160000	5,20	5,20	5,20	1	c
			10000	19	13	14	19	20	13	14	19	20	13	14	19						1	
2010	**1151**	**Sausage**	10	9	3	8	4	9	3	8	4	9	3	8	4	60	60	1,78	1,78	1,78	1	a
			100	0	0	0	1	0	0	0	1	0	0	0	1	Ne	Ne	Ne	Ne	Ne	1	
2010	**1161**	**Turkey ham**	10	19	14	24	29	19	16	24	30	19	16	24	30	170	290	2,23	2,46	2,23	1	a
			100	1	1	0	9	1	1	1	9	1	1	1	9						1	
2010	**1162**	**Ham**	10	21	9	14	10	21	10	14	10	21	10	14	10	150	130	2,18	2,11	2,18	1	a
			100	0	2	1	4	0	3	1	4	0	2	1	4						1	
2010	**1306**	**Turkey ham**	10	4	9	8	5	4	9	8	5	4	9	8	5	65	65	1,81	1,81	1,81	1	a
			100	1	0	2	0	1	0	2	0	1	0	2	0	Ne	Ne	Ne	Ne	Ne	1	
2010	**1307**	**Low moisture sausage**	10	FA>150	FA>150	FA>150	FA>150	FA>150	FA>150	FA>150	FA>150	/	/	/	/	200	200	2,30*	2,30*	2,30*	1	a
			100	3	1	2	2	FA>150	FA>150	FA>150	FA>150	3	1	2	2						1	

♦ Analyses performed according to the COFRAC accreditation

MEAT PRODUCTS																							
Year of analysis	Sample No	Product	Reference method: ISO 7932♦																			Category	Type
			Dilution	24 H				48 H				Replicate 1 (confirmed)		Replicate 2 (confirmed)		Replicate 1	Replicate 2	Replicate 1	Replicate 2	Final result (= Replicate 1)		
				Replicate 1		Replicate 2		Replicate 1		Replicate 2												
				CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/g	CFU/g	log CFU/g	log CFU/g			
2010	**1465**	**Ham**	1000	16	16	23	16	16	16	23	16	16	16	23	16	15000	19000	4,18	4,28	4,18	1	a
			10000	0	2	1	2	0	2	1	2	0	2	1	2						1	
2010	**1466**	**Cooked chicken meat**	100	52	51	66	58	53	53	69	58	53	53	69	58	5300	6400	3,72	3,81	3,72	1	b
			1000	4	5	7	6	4	6	7	6	4	6	7	6						1	
2010	**1467**	**Pâté**	10000	9	10	15	6	9	10	15	6	9	10	15	6	90000	105000	4,95	5,02	4,95	1	a
			100000	2	1	2	0	2	1	2	0	2	1	2	0	Ne		Ne		Ne	1	
2010	**1468**	**Pâté**	100	69	54	77	74	69	55	77	74	69	55	77	74	6200	7200	3,79	3,86	3,79	1	a
			1000	8	3	5	1	8	3	6	1	8	3	6	1						1	
2018	**1045**	**Sandwich with chicken**	100	5				5				5				500		2,70		2,70	1	b
			1000	0				0				0				Ne		Ne		Ne	1	
2018	**1046**	**Tabbouleh with chicken**	100	10				10				10				1200		3,08		3,08	1	b
			1000	2				3				3									1	
2018	**1047**	**Sliced roasted chicken**	1000	18				19				19				17000		4,23		4,23	1	b
			10000	0				0				0									1	

FISHERY PRODUCTS

Reference method : ISO 7932♦

Year of analysis	Sample No	Product	Dilution	24 H				48 H				Replicate 1 (confirmed)		Replicate 2 (confirmed)		Replicate 1	Replicate 2	Replicate 1	Replicate 2	Final result (= Replicate 1)	Category	Type
				Replicate 1		Replicate 2		Replicate 1		Replicate 2												
				CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/g	CFU/g	log CFU/g	log CFU/g			
2010	**1046**	**Salmon terrine**	10	12	8	1	5	12	8	1	5	12	8	1	5	95	30	1,98	1,48	1,98	2	a
			100	1	0	1	0	1	0	1	0	1	0	1	0		Ne		Ne		2	
2010	**1050**	**Salmon terrine**	10	5	11	8	9	10	13	8	11	10	13	8	11	110	95	2,04	1,98	2,04	2	a
			100	0	0	1	1	0	1	1	1	0	1	1	1						2	
2010	**1051**	**RTRH Seafood**	10	7	9	9	7	9	10	9	9	9	10	9	9	100	90	2,00	1,95	2,00	2	c
			100	1	1	1	1	2	1	2	1	2	1	2	1		Ne		Ne		2	
2010	1081	Pasta and surimi deli salad	10	2(FA>150)	2(FA>150)	2(FA>150)	4(FA>150)	2(FA>150)	4(FA>150)	2(FA>150)	8(FA>150)	2(FA>150)	4(FA>150)	2(FA>150)	8(FA>150)	270	450	ND	ND	ND	2	b
			100	0	0	0	0	0	0	0	0	0	0	0	0	FA>150	FA>150	FA>150	FA>150	FA>150	2	
2010	**1094**	**RTC salmon**	10	2	7	2	2	2	7	4	3	2	7	4	3	45	35	1,65	1,54	1,65	2	c
			100	1	0	1	1	1	0	1	1	1	0	1	1	Ne	Ne	Ne	Ne	Ne	2	
2010	**1095**	**Surimi**	10	5	7	1	2	5	7	1	1	5	7	1	1	60	10	1,78	1,00*	1,78	2	b
			100	0	1	1	1	0	1	1	1	0	1	1	1	Ne		Ne		Ne	2	
2010	**1152**	**RTRH seafood**	10	17	17	17	26	17	18	19	26	17	18	19	26	170	230	2,23	2,36	2,23	2	c
			100	1	1	1	3	1	1	3	3	1	1	3	3						2	
2018	**600**	**Sandwich with tuna**	1000	12				13				13				13000		4,11		4,11	2	b
			10000	1				1				1									2	
2018	**601**	**Sandwich with tuna and vegetables**	100	4				4				4				400		2,60		2,60	2	b
			1000	0				0				0				Ne		Ne		Ne	2	
2018	**602**	**Scallops and salmon terrine**	10	23				23				23				230		2,36		2,36	2	a
			100	2				2				2									2	
2018	**603**	**Leeks and salmon terrine**	10	2				3				3				30		1,48*		1,48*	2	a
			100	0				0				0									2	
2018	**794**	**RTRH salmon filet**	1000	39				41				41				42000		4,62		4,62	2	c
			10000	5				5				5									2	
2018	**795**	**RTRH cod filet**	1000	26				27				27				28000		4,45		4,45	2	c
			10000	4				4				4									2	
2018	**796**	**RTRH fish filet**	100	0				0				0				<100		<2,00		<2,00	2	c
			1000	0				0				0									2	
2018	**797**	**RTRH cod fish cakes**	10	0				0				0				<10		<1,00		<1,00	2	c
			100	0				0				0									2	
2018	**1048**	**Scallops terrine**	1000	25				25				25				25000		4,40		4,40	2	a
			10000	3				3				3									2	
2018	**1049**	**Trout and almonds terrine**	1000	16				16				16				16000		4,20		4,20	2	a
			10000	1				1				1									2	

♦ Analyses performed according to the COFRAC accreditation

FISHERY PRODUCTS

Reference method : ISO 7932♦

Year of analysis	Sample No	Product	Dilution	24 H				48 H				Replicate 1 (confirmed)		Replicate 2 (confirmed)		Replicate 1	Replicate 2	Replicate 1	Replicate 2	Final result (= Replicate 1)	Category	Type
				Replicate 1		Replicate 2		Replicate 1		Replicate 2												
				CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/g	CFU/g	log CFU/g	log CFU/g			
2018	**1050**	**Salmon and smoked salmon terrine**	1000	0				0				0				<1000		<3,0		<3,0	2	a
			10000	0				0				0									2	
2018	**1051**	**Leeks and salmon terrine**	100	35				35				35				3300		3,52		3,52	2	a
			1000	1				1				1									2	
2018	**1052**	**Tuna and rice deli salad Seafood salad**	10	0				0				0				<10		<1,00		<1,00	2	b
			100	0				0				0									2	
2018	**1053**	**Surimi**	1000	10				10				10				10000		4,00		4,00	2	b
			10000	1				1				1									2	
2018	**1054**	**Sandwich with smoked salmon**	100	0				0				0				<100		<2,00		<2,00	2	b
			1000	0				0				0									2	
2018	**1803**	**Scallops terrine**	100	107				113				113				11000		4,04		4,04	2	a
			1000	4				4				4									2	
2018	**1804**	**Salmon and smoked salmon terrine**	1000	0				0				0				<1000		<3,0		<3,0	2	a
			10000	0				0				0									2	
2018	**1805**	**Sandwich with smoked salmon**	10	21 (FA>150)				21 (FA>150)				21 (FA>150)				200		ND		ND	2	b
			100	1 (FA>150)				1 (FA>150)				1 (FA>150)				FA>150					2	
2018	**1806**	**Sandwich with tuna**	10	0				0				0				<10		<1,0		<1,0	2	b
			100	0				0				0									2	
2018	**1807**	**Surimi deli salad**	100	10				10				10				1000		3,00		3,00	2	b
			1000	1				1				1									2	
2018	**1808**	**Salmon and pasta deli salad**	1000	0				0				0				<1000		<3,0		<3,0	2	b
			10000	0				0				0									2	
2018	**1809**	**RTRH cod fish cakes**	100	53				54				54				5500		3,74		3,74	2	c
			1000	6				6				6									2	
2018	**1810**	**RTRH shrimps**	10	28				28				28				290		2,46		2,46	2	c
			100	4				4				4									2	
2018	**2156**	**Surimi**	100	82				82				82				8000		3,90		3,90	2	b
			1000	6				6				6									2	
2018	**2157**	**Sandwich with tuna**	1000	53				53				53				53000		4,72		4,72	2	b
			10000	5				5				5									2	
2018	**2158**	**Sandwich with salmon**	1000	113				114				114				120000		5,08		5,08	2	b
			10000	10				10				10									2	

DAIRY PRODUCTS

Year of analysis	Sample No	Product	Reference method: ISO 7932♦																		
			Dilution	24 H				48 H				Replicate 1 (confirmed)		Replicate 2 (confirmed)		Replicate 1	Replicate 2	Replicate 1	Replicate 2	Final result (= Replicate 1)	Category	Type
				Replicate 1		Replicate 2		Replicate 1		Replicate 2												
				CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/g	CFU/g	log CFU/g	log CFU/g			
2010	976	Milk powder	10	27	29	30	21	27	29	30	21	27	29	30	21	280	260	2,45	2,41	2,45	3	a
			100	3	2	1	5	3	2	1	5	3	2	1	5						3	
2010	977	Milk powder	10	>150	139	>150	>150	>150	141	>150	>150	>150	141	>150	>150	1600	3000	3,20	3,48	3,20	3	a
			100	14	31	28	31	15	32	28	31	15	32	28	31		N'		N'		3	
2010	1014	Vanilla dairy-based dessert	10	6	4	0	1	6	4	1	2	6	4	1	2	50	15	1,70	1,18*	1,70	3	c
			100	0	0	0	2	0	0	0	2	0	0	0	2	Ne		Ne		Ne	3	
2010	1015	Chocolate dairy-based dessert	10	4	7	4	8	5	7	4	8	5	7	4	8	60	60	1,78	1,78	1,78	3	c
			100	1	2	1	1	1	2	1	1	1	2	1	1	Ne	Ne	Ne	Ne	Ne	3	
2010	1016	Caramel dairy based dessert	10	7	8	7	8	8	8	7	8	8	8	7	8	80	75	1,90	1,88	1,90	3	c
			100	1	1	1	3	2	2	1	3	2	2	1	3	Ne	Ne	Ne	Ne	Ne	3	
2010	**1054**	**Raw milk cheese**	10	FA>150	FA>150	FA>150	FA>150	FA>150	FA>150	FA>150	FA>150	FA>150	FA>150	FA>150	FA>150	FA>150	FA>150	/	/	ND	3	b
			100	FA>150	FA>150	FA>150	FA>150	FA>150	FA>150	FA>150	FA>150	FA>150	FA>150	FA>150	FA>150						3	
2010	**1055**	**Raw ewe milk cheese**	100	40	32	29	39	41	32	29	38	41	32	29	38	3700	3400	3,57	3,53	3,57	3	b
			1000	4	3	6	1	4	5	7	1	4	5	7	1						3	
2010	**1056**	**Milk powder**	10	96	122	109	144	122	123	111	147	122	123	111	147	1400	1400	3,15	3,15	3,15	3	a
			100	32	28	19	15	41	28	19	20	41	28	19	20						3	
2010	**1089**	**Vanilla ice cream**	10	32	39	39	40	34	40	39	43	34	40	39	43	380	420	2,58	2,62	2,58	3	c
			100	6	3	6	3	6	4	7	3	6	4	7	3						3	
2010	**1090**	**Vanilla ice cream**	10	25	21	22	23	27	26	25	25	27	26	25	25	280	270	2,45	2,43	2,45	3	c
			100	4	5	1	7	4	5	1	8	4	5	1	8						3	
2010	**1093**	**Chocolate based dessert**	10	3	5	4	4	4	7	5	5	4	7	5	5	55	50	1,74	1,70	1,74	3	c
			100	0	0	0	0	0	0	0	0	0	0	0	0	Ne	Ne	Ne	Ne	Ne	3	
2010	1153	Milk powder	10	39	42	38	27	41	42	38	27	41	42	38	27	410	330	2,61	2,52	2,61	3	a
			100	5	2	3	5	5	2	3	5	5	2	3	5						3	
2010	**1154**	**Pasteurized milk cheese**	10	4(FA>150)	3(FA>150)	3(FA>150)	1(FA>150)	Impossible to enumerate				4(FA>150)	3(FA>150)	3(FA>150)	1(FA>150)	35	20	ND	ND	ND	3	b
			100	0(FA>150)	0(FA>150)	0(FA>150)	0(FA>150)					0(FA>150)	0(FA>150)	0(FA>150)	0(FA>150)	FA>150	FA>150				3	
2010	**1155**	**Pasteurized milk cheese**	10	2(FA>150)	3(FA>150)	3(FA>150)	1(FA>150)	Impossible to enumerate				2(FA>150)	3(FA>150)	3(FA>150)	1(FA>150)	25	20	ND	ND	ND	3	b
			100	0(FA>150)	1(FA>150)	0(FA>150)	1(FA>150)					0(FA>150)	1(FA>150)	0(FA>150)	1(FA>150)	FA>150	FA>150				3	
2010	**1163**	**Pasteurized milk cheese**	10	44	50	51	55	44	50	51	55	44	50	51	55	520	550	2,72	2,74	2,72	3	b
			100	12	9	5	9	12	9	5	9	12	9	5	9						3	
2010	**1164**	**Pasteurized milk cheese**	10	44	49	43	49	44	49	44	49	44	49	44	49	480	500	2,68	2,70	2,68	3	b
			100	5	7	6	10	5	8	6	10	5	8	6	10						3	
2010	**1165**	**Pasteurized milk cheese**	10	24	24	34	22	24	24	34	22	24	24	34	22	260	290	2,41	2,46	2,41	3	b
			100	6	3	3	4	6	4	3	4	6	4	3	4						3	

♦ Analyses performed according to the COFRAC accreditation

DAIRY PRODUCTS

Reference method: ISO 7932♦

Year of analysis	Sample No	Product	Dilution	24 H				48 H				Replicate 1 (confirmed)		Replicate 2 (confirmed)		Replicate 1	Replicate 2	Replicate 1	Replicate 2	Final result (= Replicate 1)	Category	Type
				Replicate 1		Replicate 2		Replicate 1		Replicate 2												
				CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/g	CFU/g	log CFU/g	log CFU/g			
2010	**1303**	**Pasteurized milk cheese**	10	24	26	41	25	24	26	41	25	24	26	41	25	290	340	2,46	2,53	2,46	3	b
			100	9	4	6	3	9	4	6	3	9	4	6	3						3	
2010	**1304**	**Pasteurized milk cheese**	10	29	31	22	24	31	31	22	26	31	31	22	26	300	230	2,48	2,36	2,48	3	b
			100	1	3	2	1	1	3	2	1	1	3	2	1						3	
2010	**1305**	**Half skimmed milk powder**	10	8	6	2	6	10	6	2	6	10	6	2	6	73	30	1,86	1,48	1,86	3	a
			100	0	0	0	1	0	0	0	1	0	0	0	1		Ne		Ne		3	
2010	**1460**	**Pasteurized milk cheese**	10	Impossible to enumerate				Impossible to enumerate				Impossible to enumerate				/	/	/	/	ND	3	b
			100																		3	
2010	**1461**	**Pasteurized milk cheese**	100	Impossible to enumerate				Impossible to enumerate				Impossible to enumerate				/	/	/	/	ND	3	b
			1000																		3	
2010	**1462**	**Milk powder**	1000	16	23	9	18	16	23	9	18	16	23	9	18	20000	14000	4,30	4,15	4,30	3	a
			10000	1	3	2	1	1	3	2	1	1	3	2	1						3	
2018	**798**	**Dairy based dessert**	1000	10				10				10				9000		3,95		3,95	3	c
			10000	0				0				0									3	
2018	**799**	**Dairy based dessert**	10	5				5				5				50		1,70		1,70	3	c
			100	0				0				0				Ne		Ne		Ne	3	

EGG PRODUCTS

Reference method: ISO 7932♦

Year of analysis	Sample No	Product	Dilution	24 H				48 H				Replicate 1 (confirmed)		Replicate 2 (confirmed)		Replicate 1	Replicate 2	Replicate 1	Replicate 2	Final result (= Replicate 1)	Category	Type
				Replicate 1		Replicate 2		Replicate 1		Replicate 2												
				CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/g	CFU/g	log CFU/g	log CFU/g			
2010	974	Pudding	100	>150	154	131	138	>150	164	135	140	>150	164	135	140	17000	15000	4,23	4,18	4,23	4	c
			1000	21	11	23	21	23	11	23	24	23	11	23	24						4	
2010	975	Pudding	100000	70	49	39	40	70	51	39	40	70	51	39	40	6200000	4500000	6,79	6,65	6,79	4	c
			1000000	8	7	9	4	8	7	14	4	8	7	14	4						4	
2010	986	Vanilla cream	100	81	80	84	48	88	82	84	50	88	82	84	50	8200	7000	3,91	3,85	3,91	4	c
			1000	6	4	10	9	7	4	10	9	7	4	10	9						4	
2010	987	Vanilla cream	100	>150	>150	>150	>150	>150	>150	>150	>150	>150	>150	>150	>150	35000	52000	4,54	4,72	4,54	4	c
			1000	32	36	36	62	36	33	66	38	36	33	66	38	N'	N'	N'	N'	N'	4	
2010	993	Egg powder	100	46	40	24	39	46	40	24	39	46	40	24	39	4200	3300	3,62	3,52	3,62	4	b
			1000	3	2	7	3	3	2	7	3	3	2	7	3						4	
2010	995	Egg based preparation	100	17	8	19	31	17	9	19	31	17	9	19	31	1400	2500	3,15	3,40	3,15	4	b
			1000	5	0	1	3	5	0	1	3	5	0	1	3						4	
2010	1002	Pasta deli salad	1000	15	12	17	14	15(FA>150)	12(FA>150)	17(FA>150)	14(FA>150)	15	12	17	14	14000	15000	4,15	4,18	4,15	4	a
			10000	2	1	0	2	2(FA>150)	1(FA>150)	0(FA>150)	1(FA>150)	2	1	0	2						4	
2010	1003	Omelette with mushrooms and onions	1000	45	28	27	22	45(FA>150)	28(FA>150)	27(FA>150)	22(FA>150)	45	28	27	22	38000	23000	4,58	4,36	4,58	4	c
			10000	6	4	0	1	6(FA>150)	4(FA>150)	0(FA>150)	1(FA>150)	6	4	0	1						4	
2010	1012	Custard	10	6	11	11	6	6	11	11	6	6	11	11	6	95	91	1,98	1,96	1,98	4	c
			100	2	2	0	3	2	2	0	3	2	2	0	3						4	
2010	**1045**	**Puff pastry**	10	6(FA>150)	3(FA>150)	5(FA>150)	8(FA>150)	FA>150	FA>150	FA>150	FA>150	FA>150	FA>150	FA>150	FA>150	FA>150	FA>150	ND	ND	ND	4	a
			100	0(FA>150)	1(FA>150)	0(FA>150)	1(FA>150)	FA>150	FA>150	FA>150	FA>150	FA>150	FA>150	FA>150	FA>150						4	
2010	**1156**	**Egg powder**	10	6	7	7	5	6	7	7	5	6	7	7	5	65	60	1,81	1,78	1,81	4	b
			100	0	0	0	0	0	0	0	0	0	0	0	0	Ne	Ne	Ne	Ne	Ne	4	
2010	**1166**	**Egg based dessert**	10	115	124	105	122	115	124	105	122	115	124	105	122	1200	1200	3,08	3,08	3,08	4	c
			100	22	6	16	21	22	6	16	21	22	6	16	21						4	
2010	**1463**	**Pastry**	10	97	84	92	81	97	84	92	81	97	84	92	81	950	880	2,98	2,94	2,98	4	c
			100	10	17	9	12	10	17	9	12	10	17	9	12						4	
2010	**1464**	**Puff pastry**	10000	15	33	14	18	15	33	14	18	15	33	14	18	230000	160000	5,36	5,20	5,36	4	a
			100000	2	1	1	2	2	1	1	2	2	1	1	2						4	
2018	598	Egg based preparation	10	2				2				2				20		1,3*		1,3*	4	b
			100	1				1				1									4	
2018	1367	Fresh pasta	10	26				26				26				280		2,45		2,45	4	a
			100	5				5				5									4	
2018	**1683**	**Egg yolk powder**	10000	32				33				33				310000		5,49		5,49	4	b
			100000	1				1				1									4	

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EGG PRODUCTS

Year of analysis	Sample No	Product	Reference method: ISO 7932♦																		Category	Type
			Dilution	24 H				48 H				Replicate 1 (confirmed)		Replicate 2 (confirmed)		Replicate 1	Replicate 2	Replicate 1	Replicate 2	Final result (= Replicate 1)		
				Replicate 1		Replicate 2		Replicate 1		Replicate 2												
				CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/g	CFU/g	log CFU/g	log CFU/g			
2018	**1684**	**Egg yolk powder**	1000	41				45				45				46000		4,66		4,66	4	b
			10000	6				6				6									4	
2018	**1685**	**Whole egg powder**	1000	23				23				23				25000		4,40		4,40	4	b
			10000	4				4				4									4	
2018	**1686**	**Egg white powder**	100	41				41				41				4000		3,60		3,60	4	b
			1000	3				3				3									4	
2018	**1811**	**Fresh pasta**	10	69				69				69				680		2,83		2,83	4	a
			100	6				6				6									4	
2018	**1812**	**Fresh pasta**	100	37				38				38				3700		3,57		3,57	4	a
			1000	3				3				3									4	
2018	**1813**	**Fresh pasta**	100	13				13				13				1300		3,11		3,11	4	a
			1000	1				1				1									4	

VEGETABLES

Reference method: ISO 7932♦

Year of analysis	Sample No	Product	Dilution	24 H				48 H				Replicate 1 (confirmed)		Replicate 2 (confirmed)		Replicate 1	Replicate 2	Replicate 1	Replicate 2	Final result (= Replicate 1)	Category	Type
				Replicate 1		Replicate 2		Replicate 1		Replicate 2												
				CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/g	CFU/g	log CFU/g	log CFU/g			
2010	978	Onion	10	33	28	28	31	34	29	29	30	34	29	29	30	300	280	2,48	2,45	2,48	5	b
			100	1	2	1	2	1	2	1	2	1	2	1	2						5	
2010	979	Dehydrated mushroom	100	>150	>150	>150	>150	>150	>150	>150	>150	>150	>150	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	5	b
			1000	>150	>150	>150	>150	>150	>150	>150	>150	>150	>150	>150	>150						5	
2010	980	Dehydrated mushroom	100	>150	>150	>150	>150	>150	>150	>150	>150	>150	>150	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	5	b
			1000	>150	>150	>150	>150	>150	>150	>150	>150	>150	>150	>150	>150						5	
2010	981	Onion	10	34	31	26	27	39	33	26	31	39	33	26	31	360	290	2,56	2,46	2,56	5	b
			100	3	3	1	5	3	3	1	5	3	3	1	5						5	
2010	982	Onion	10	61	69	63	61	65	71	69	62	65	71	69	62	660	650	2,82	2,81	2,82	5	b
			100	3	5	8	4	3	5	8	4	3	5	8	4						5	
2010	983	Tabbouleh	10	35	22	38	27	37	23	39	27	37	23	39	27	300	320	2,48	2,51	2,48	5	c
			100	4	1	0	3	4	1	1	3	4	1	1	3						5	
2010	988	Dehydrated mushroom	10000	20	24	20	29	20	24	30	21	20	24	30	21	210000	250000	5,32	5,40	5,32	5	b
			100000	0	2	2	3	0	2	2	3	0	2	2	3					0,00	5	
2010	989	Dehydrated mushroom	1000	>150	>150	>150	>150	>150	>150	>150	>150	>150	>150	>150	>150	290000	420000	5,46	5,62	5,46	5	b
			10000	29	29	45	38	29	29	45	39	29	29	45	39	N'	N'	N'	N'	N'	5	
2010	991	Tabbouleh	10	26(FA>150)	21(FA>150)	25(FA>150)	35(FA>150)	29(FA>150)	26(FA>150)	29(FA>150)	36(FA>150)	29(FA>150)	26(FA>150)	29(FA>150)	36(FA>150)	550	400	2,74	2,60	2,74	5	c
			100	5	6	4	4	5(FA>150)	6(FA>150)	4(FA>150)	4(FA>150)	5	6	4	4	Ne	Ne	Ne	Ne	Ne	5	
2010	992	Cooked rice	1000	103	110	136	132	103	110	136	132	103	110	136	132	107000	130000	5,03	5,11	5,03	5	c
			10000	7	14	12	7	8	14	12	7	8	14	12	7						5	
2010	1007	Dehydrated mushroom	10	2	3	7	3	2	4	7	3	2	4	7	3	30	50	1,48	1,70	1,48	5	b
			100	1	0	0	2	1	2	1	2	1	0	1	2		Ne	Ne	Ne	Ne	5	
2010	1008	Dehydrated shallot	10	33	25	14	10	33	25	14	10	33	25	14	10	280	120	2,45	2,08	2,45	5	b
			100	3	1	0	2	3	1	0	2	3	1	0	2						5	
2010	1009	Dehydrated mushroom	100	121	93	97	71	121	93	97	73	121	93	97	73	11000	8500	4,04	3,93	4,04	5	b
			1000	12	10	12	6	12	10	12	6	12	10	12	6						5	
2010	1010	Dehydrated mushroom	1000	0	0	0	0	0	0	0	0	0	0	0	0	<1000	<1000	<3,00	<3,00	<3,00	5	b
			10000	0	0	0	0	0	0	0	0	0	0	0	0						5	
2010	1013	Bolognaise dressing	10	4	9	8	8	4	9	8	8	4	9	8	8	65	80	1,81	1,90	1,81	5	c
			100	0	0	0	0	0	0	0	0	0	0	0	0	Ne	Ne				5	
2010	**1044**	**Flour**	10	15	6	17	7	19	6	19	10	19	6	19	8	130	130	2,11	2,11	2,11	5	a
			100	2	1	0	0	2	2	2	0	2	1	2	0						5	

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VEGETABLES

Reference method: ISO 7932♦

Year of analysis	Sample No	Product	Dilution	24 H				48 H				Replicate 1 (confirmed)		Replicate 2 (confirmed)		Replicate 1	Replicate 2	Replicate 1	Replicate 2	Final result (= Replicate 1)	Category	Type
				Replicate 1		Replicate 2		Replicate 1		Replicate 2												
				CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/g	CFU/g	log CFU/g	log CFU/g			
2010	1083	Tabbouleh	10	7	10	5	3	7	10	6	4	7	10	6	4	86	50	1,93	1,70	1,93	5	c
			100	0	2	0	2	0	2	0	2	0	2	0	2		Ne		Ne		5	
2010	**1167**	**Buck wheat flour**	10	6	6	6	11	Impossible to enumerate				4	6	5	9	50	70	1,70	1,85	1,70	5	a
			100	0	0	0	1	0	0	0	1	0	0	0	1	Ne	Ne	Ne	Ne	Ne	5	
2010	**1168**	**Peas purée**	10	51	46	44	42	55	50	47	47	55	50	47	47	550	510	2,74	2,71	2,74	5	c
			100	7	8	9	10	7	9	9	10	7	9	9	10						5	
2010	**1169**	**Vegetables and lens purée**	10	34	23	25	33	34	24	25	34	34	24	25	34	300	300	2,48	2,48	2,48	5	c
			100	3	4	6	1	3	4	6	1	3	4	6	1						5	
2010	**1302**	**Buck wheat flour**	10	55	29	34	29	55	29	34	29	55	29	34	29	410	320	2,61	2,51	2,61	5	a
			100	3	3	4	3	3	3	4	3	3	3	4	3						5	
2010	**1314**	**RTRH vegetables food**	10	31	19	14	25	31	19	15	25	31	19	15	25	270	210	2,43	2,32	2,43	5	c
			100	7	3	2	4	7	3	2	4	7	3	2	4						5	
2010	**1315**	**Frozen soup**	10	46	54	32	49	46	54	32	49	46	54	32	49	510	430	2,71	2,63	2,71	5	c
			100	6	4	5	9	7	4	5	9	7	4	5	9						5	
2010	**1469**	**Deli salad**	100	>150	>150	>150	>150	>150	>150	>150	>150	>150	>150	>150	>150	19000	20000	4,28	4,30	4,28	5	c
			1000	18	20	19	20	18	20	19	20	18	20	19	20	N'	N'	N'	N'	N'	5	
2010	**1470**	**Deli salad**	1000	51	58	48	64	51	58	49	64	51	58	49	64	58000	55000	4,76	4,74	4,76	5	c
			10000	10	9	4	3	10	9	4	3	10	9	4	3						5	
2010	**1471**	**Potatoes purée**	1000	>150	>150	>150	>150	>150	>150	>150	>150	>150	>150	>150	>150	460000	520000	5,66	5,72	5,66	5	c
			10000	42	50	52	51	42	50	52	51	42	50	52	51						5	
2010	**1472**	**Tomato purée**	10	2	3	2	4	2	3	2	4	2	3	2	4	25	30	1,70*	1,48*	1,70*	5	c
			100	0	1	1	2	0	1	1	2	0	1	1	2		Ne				5	
2018	**1427**	**Potatoes purée**	100	30				30				30				2800		3,45		3,45	5	c
			1000	1				1				1									5	
2018	**1428**	**Sliced carrots**	10	9				9				9				90		1,95		1,95	5	c
			100	0				0				0				Ne		Ne		Ne	5	
2018	**1429**	**Deli salad**	1000	8				8				8				8000		3,90		3,90	5	c
			10000	1				1				1				Ne		Ne		Ne	5	
2018	**1430**	**Deli salad**	100	4				4				4				400		2,60		2,60	5	c
			1000	0				0				0				Ne		Ne		Ne	5	
2018	1431	Potatoes purée	10	4				4				4				40		1,60		1,60	5	c
			100	1				1				1				Ne		Ne		Ne	5	
2018	1507	Parsnip purée	100	70				70				70				6900		3,84		3,84	5	c
			1000	6				6				6									5	
2018	**1687**	**Coriander**	100	>150				>150				>150				59000		4,77		4,77	5	a
			1000	58				59				59				N'		N'		N'	5	

VEGETABLES																							
Year of analysis	Sample No	Product	Reference method: ISO 7932♦																			Category	Type
			Dilution	24 H				48 H				Replicate 1 (confirmed)		Replicate 2 (confirmed)		Replicate 1	Replicate 2	Replicate 1	Replicate 2	Final result (= Replicate 1)		
				Replicate 1		Replicate 2		Replicate 1		Replicate 2												
				CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/g	CFU/g	log CFU/g	log CFU/g			
2018	**1688**	**Wheat flour**	1000	57				57				57				54000		4,73		4,73	5	a
			10000	2				2				2									5	
2018	**1689**	**Wheat flour**	1000	>150				>150				>150				520000		5,72		5,72	5	a
			10000	52				52				52				N'		N'		N'	5	
2018	**1690**	**Spice**	10000	83				84				84				830000		5,92		5,92	5	a
			100000	7				7				7									5	
2018	**1691**	**Tumeric**	10000	>150				>150				>150				8100000		6,91		6,91	5	a
			100000	81				81				81				N'		N'		N'	5	

ANIMAL FEED

Reference method: ISO 7932♦

Year of analysis	Sample No	Product	Dilution	24 H				48 H				Replicate 1 (confirmed)		Replicate 2 (confirmed)		Replicate 1	Replicate 2	Replicate 1	Replicate 2	Final result (= Replicate 1)	Category	Type
				Replicate 1		Replicate 2		Replicate 1		Replicate 2												
				CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/g	CFU/g	log CFU/g	log CFU/g			
2010	994	Fish food	10	12	9	12	8	13	9	12	8	13	9	12	8	110	110	2,04	2,04	2,04	6	c
			100	1	2	2	1	1	2	2	1	1	2	2	1						6	
2010	996	Fish food	10	7	4	5	12	8	4	5	12	8	4	5	12	60	86	1,78	1,93	1,78	6	c
			100	1	0	1	1	1	0	1	1	1	0	1	1	Ne		Ne		Ne	6	
2010	1011	Granules for rabbit	10	5	9	4	4	5(FA>150)	9(FA>150)	4(FA>150)	4(FA>150)	5	9	4	4	70	40	1,85	1,60	1,85	6	c
			100	0	0	0	1	0	0	0	1	0	0	0	1	Ne	Ne	Ne	Ne	Ne	6	
2010	**1042**	**Pellets for cat**	10	25	20	26	29	26	21	28	33	26	21	28	33	230	310	2,36	2,49	2,36	6	a
			100	1	2	6	0	2	2	6	0	2	2	6	0						6	
2010	**1043**	**Pellet for dog**	10	11	7	5	9	14	7	6	10	14	7	6	10	110	82	2,04	1,91	2,04	6	a
			100	1	3	1	1	1	3	1	1	1	3	1	1						6	
2010	**1052**	**Sausage for dog**	10	19	23	15	26	23	30	23	34	23	30	23	34	280	280	2,45	2,45	2,45	6	b
			100	6	1	0	5	7	1	0	5	7	1	0	5						6	
2010	**1053**	**Sausage for dog**	10	40	26	55	44	47	36	66	50	47	36	66	50	430	580	2,63	2,76	2,63	6	b
			100	5	6	4	6	5	7	6	6	5	7	6	6						6	
2010	1157	Rice for animals	100	0	0	1	0	0	0	1	0	0	0	1	0	<100	50	<2,00	1,70*	<2,00	6	c
			1000	0	0	0	0	0	0	0	0	0	0	0	0						6	
2010	1158	Pasta for animals	100	0	0	0	0	0	0	0	0	0	0	0	0	<100	<100	<2,00	<2,00	<2,00	6	c
			1000	0	0	0	0	0	0	0	0	0	0	0	0						6	
2010	**1159**	**Pâté for dog**	10	26	18	17	22	26	18	17	22	26	18	17	22	210	200	2,32	2,30	2,32	6	b
			100	1	1	4	1	1	1	4	1	1	1	4	1						6	
2010	**1160**	**Pellets for cat**	10	9	15	10	4	9	15	11	4	9	15	11	4	110	82	2,04	1,91	2,04	6	a
			100	0	1	2	1	0	1	2	1	0	1	2	1						6	
2010	**1170**	**Pâté for cat**	10	165	136	>150	>150	165	136	>150	>150	165	136	>150	>150	1600	1900	3,20	3,28	3,20	6	b
			100	21	29	20	17	21	29	20	17	21	29	20	17		N'		N'		6	
2010	**1171**	**Pâté for cat**	10	82	81	58	67	82	81	58	67	82	81	58	67	840	620	2,92	2,79	2,92	6	b
			100	10	11	7	4	10	11	7	4	10	11	7	4						6	
2010	**1172**	**Pâté for cat**	10	31	22	32	31	31	22	32	31	31	22	32	31	290	310	2,46	2,49	2,46	6	b
			100	6	4	2	4	6	4	2	4	6	4	2	4						6	
2010	**1173**	**Pellets for dog**	10	119	120	106	89	119	120	106	89	119	120	106	89	1300	1000	3,11	3,00	3,11	6	a
			100	21	18	21	14	21	18	21	14	21	18	21	14						6	
2010	**1174**	**Pellet for cat**	10	82	72	84	84	82	72	84	84	82	72	84	84	780	890	2,89	2,95	2,89	6	a
			100	10	8	13	14	10	8	13	14	10	8	13	14						6	
2010	**1175**	**Pellets for dog**	10	48	48	50	45	50	48	50	45	50	48	50	45	500	510	2,70	2,71	2,70	6	a
			100	5	6	6	10	5	6	6	10	5	6	6	10						6	

♦ Analyses performed according to the COFRAC accreditation

ANIMAL FEED

Reference method: ISO 7932♦

Year of analysis	Sample No	Product	Dilution	24 H				48 H				Replicate 1 (confirmed)		Replicate 2 (confirmed)		Replicate 1	Replicate 2	Replicate 1	Replicate 2	Final result (= Replicate 1)	Category	Type
				Replicate 1		Replicate 2		Replicate 1		Replicate 2												
				CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/g	CFU/g	log CFU/g	log CFU/g			
2010	**1308**	**Pellets for dog**	10	49	46	32	37	49	47	32	38	49	47	32	38	480	360	2,68	2,56	2,68	6	a
			100	4	5	5	3	4	5	5	3	4	5	5	3						6	
2010	**1309**	**Pellets for dog**	10	20	7	12	12	20	7	12	12	20	7	12	12	130	140	2,11	2,15	2,11	6	a
			100	1	0	7	0	1	0	7	0	1	0	7	0						6	
2010	**1310**	**Flour for poultry**	10	53	48	39	42	55	49	39	42	55	49	39	42	530	420	2,72	2,62	2,72	6	a
			100	4	8	6	4	4	8	6	6	4	8	6	6						6	
2010	**1311**	**Terrine for cat**	10	2	1	5	3	5	1	5	4	5	1	5	4	30	45	1,48	1,65	1,48	6	b
			100	2	0	0	0	2	0	0	0	2	0	0	0	Ne	Ne	Ne	Ne	Ne	6	
2010	**1312**	**Terrine for cat**	10	19	19	16	11	19	19	16	12	19	19	16	12	190	140	2,28	2,15	2,28	6	b
			100	1	2	2	1	1	2	2	1	1	2	2	1						6	
2010	**1313**	**Terrine for dog**	10	5	2	3	4	5	2	3	4	5	2	3	4	35	35	1,54	1,54	1,54	6	b
			100	0	0	1	0	0	0	1	0	0	0	1	0	Ne	Ne	Ne	Ne	Ne	6	
2010	**1473**	**Pellet for cat**	10	64	62	71	64	64	62	71	64	64	62	71	64	590	660	2,77	2,82	2,77	6	a
			100	2	2	6	5	2	2	6	5	2	2	6	5						6	
2010	**1474**	**Pasta for animals**	100	23	31	40	16	23	31	40	16	23	31	40	16	2600	3000	3,41	3,48	3,41	6	c
			1000	2	1	4	5	2	1	4	5	2	1	4	5						6	
2010	**1475**	**Rice feed**	100	55	56	33	38	55	57	33	38	55	57	33	38	5500	3700	3,74	3,57	3,74	6	c
			1000	4	3	3	7	4	4	3	7	4	4	3	7						6	
2018	599	Granules for fish	10	38				38				38				360		2,56		2,56	6	c
			100	1				1				1									6	
2018	**1423**	**Pasta**	1000	>150				>150				>150				450000		5,65		5,65	6	c
			10000	45				45				45						N'		N'	6	
2018	**1424**	**Rice feed**	10000	>150				>150				>150				1200000		6,08		6,08	6	c
			100000	12				12				12				N'		N'		N'	6	
2018	**1425**	**Rice feed**	100	>150				>150				>150				37000		4,57		4,57	6	c
			1000	37				37				37						N'		N'	6	
2018	**1426**	**Pasta for animals**	100	>150				>150				>150				130000		5,11		5,11	6	c
			1000	134				134				134						N'		N'	6	
2018	**2432**	**Infant formula for cattle**	100	30				30				30				2700		3,43		3,43	6	a
			1000	0				0				0									6	
2018	**2433**	**Soya meal for chicken**	100	10				10				10				910		2,96		2,96	6	a
			1000	0				0				0									6	
2018	**2434**	**Feed for pork**	100	25				25				25				2500		3,40		3,40	6	a
			1000	3				3				3									6	
2018	**2435**	**Lactoserum for veal**	100	8				8				8				800		2,90		2,90	6	a
			1000	0				0				0						Ne		Ne	6	

Results 2 - Alternative method (Spreading)

MEAT PRODUCTS																	
Year of analysis	Sample No	Product	Reference method: ISO 7932♦	Alternative method: COMPASS *Bacillus cereus* Agar (Spreading method) 24h													
			Final result (= Replicate 1)	Dilution	Replicate 1	Replicate 2	Replicate 1 (confirmed)	Replicate 2 (confirmed)	Replicate 1	Replicate 2	Replicate 1	Replicate 2	Final result (=Replicate 1)			Category	Type
					CFU/plate	CFU/plate	CFU/plate	CFU/plate	CFU/g	CFU/g	log CFU/g	log CFU/g					
2010	**1047**	**RTRH food with beef**	3,18	10	85	104	85	104	850	1100	2,93	3,04	2,93			1	c
				100	8	14	8	14								1	
2010	**1048**	**RTRH food with beef**	2,81	10	78	84	78	84	730	820	2,86	2,91	2,86			1	c
				100	2	6	2	6								1	
2010	**1049**	**Paella**	1,88	10	3	6	3	6	30	60	1,48*	1,78	1,48*			1	c
			Ne	100	0	0	0	0		Ne		Ne				1	
2010	**1057**	**RTRH food with lamb**	2,00	10	7	10	7	10	60	100	1,78	2,00	1,78			1	c
				100	0	1	0	1	Ne		Ne		Ne			1	
2010	**1058**	**RTRH food with bacon**	1,91	10	6	7	6	7	60	70	1,78	1,85	1,78			1	c
				100	0	1	0	1	Ne	Ne	Ne	Ne	Ne			1	
2010	1082	Sandwich with chicken	1,88	10	6 (Presence of blue colonies<1mm)	5 (Presence of blue colonies<1mm)	6	5	60	50	1,78	1,70	1,78			1	b
			Ne	100	0	0	0	0			Ne	Ne	Ne			1	
2010	**1091**	**Roasted chicken fillet**	2,61	10	10	22	10	22	91	220	1,96	2,34	1,96			1	b
				100	0	2	0	2								1	
2010	**1092**	**Ready to eat duck**	1,91	100	16	11	0	0	1600	1100	3,20	3,04	3,20			1	b
				1000	2	1	0	0	<100	<100	<2,00	<2,00	<2,00			1	
2010	1149	RTRH food with veal	1,70*	100	0	0	0	0	<100	<100	<2,00	<2,00	<2,00			1	c
				1000	0	0	0	0								1	
2010	1150	RTRH food with beef	5,20	1000	>150	>150	>150	>150	170000	100000	5,23	5,00	5,23			1	c
				10000	17	10	17	10								1	
2010	**1151**	**Sausage**	1,78	10	4	5	4	5	40	50	1,60	1,70	1,60			1	a
			Ne	100	1	0	1	0	Ne	Ne	Ne	Ne	Ne			1	
2010	**1161**	**Turkey ham**	2,23	10	24	24	24	24	230	240	2,36	2,38	2,36			1	a
				100	1	2	1	2								1	
2010	**1162**	**Ham**	2,18	10	15	12	15	12	160	160	2,20	2,20	2,20			1	a
				100	3	5	3	5								1	
2010	**1306**	**Turkey ham**	1,81	10	6	8	6	8	60	80	1,78	1,90	1,78			1	a
			Ne	100	1	1	1	1	Ne	Ne	Ne	Ne	Ne			1	
2010	**1307**	**Low moisture sausage**	2,30*	10	6	7	6	7	60	70	1,78	1,85	1,78			1	a
				100	1	2	1	2	Ne	Ne	Ne	Ne	Ne			1	
2010	**1465**	**Ham**	4,18	100	153	144	153	144	15000	14000	4,18	4,15	4,18			1	a
				1000	14	15	14	15								1	
2010	**1466**	**Cooked chicken meat**	3,72	100	63	47	63	47	6100	4500	3,79	3,65	3,79			1	b
				1000	4	3	4	3								1	

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MEAT PRODUCTS																	
Year of analysis	Sample No	Product	Reference method: ISO 7932♦	Alternative method: COMPASS *Bacillus cereus* Agar (Spreading method) 24h													
			Final result (= Replicate 1)	Dilution	Replicate 1	Replicate 2	Replicate 1 (confirmed)	Replicate 2 (confirmed)	Replicate 1	Replicate 2	Replicate 1	Replicate 2	Final result (=Replicate 1)	Category	Type
					CFU/plate	CFU/plate	CFU/plate	CFU/plate	CFU/g	CFU/g	log CFU/g	log CFU/g			
2010	**1467**	**Pâté**	4,95	1000	84	85	84	85	82000	83000	4,91	4,92	4,91	1	a
			Ne	10000	6	6	6	6						1	
2010	**1468**	**Pâté**	3,79	100	51	60	51	60	4800	5600	3,68	3,75	3,68	1	a
				1000	2	2	2	2						1	
2018	**1045**	**Sandwich with chicken**	2,70	100	5		5		500		2,70		2,70	1	b
			Ne	1000	0		0		Ne		Ne		Ne	1	
2018	**1046**	**Tabbouleh with chicken**	3,08	100	14		14		1400		3,15		3,15	1	b
				1000	1		1							1	
2018	**1047**	**Sliced roasted chicken**	4,23	1000	11		11		11000		4,04		4,04	1	b
				10000	1		1							1	

FISHERY PRODUCTS																	
Year of analysis	Sample No	Product	Reference method: ISO 7932♦	Alternative method: COMPASS *Bacillus cereus* Agar (Spreading method) 24h											Category	Type
			Final result (= Replicate 1)	Dilution	Replicate 1	Replicate 2	Replicate 1 (confirmed)	Replicate 2 (confirmed)	Replicate 1	Replicate 2	Replicate 1	Replicate 2	Final result (=Replicate 1)			
					CFU/plate	CFU/plate	CFU/plate	CFU/plate	CFU/g	CFU/g	log CFU/g	log CFU/g				
2010	**1046**	**Salmon terrine**	1,98	10	5	4	5	4	50	40	1,70	1,60	1,70	2	a
				100	1	0	1	0	Ne	Ne	Ne	Ne	Ne	2	
2010	**1050**	**Salmon terrine**	2,04	10	5	9	5	9	50	90	1,70	1,95	1,70	2	a
				100	0	0	0	0	Ne	Ne	Ne	Ne	Ne	2	
2010	**1051**	**RTRH Seafood**	2,00	10	7	6	7	6	70	60	1,85	1,78	1,85	2	c
				100	0	0	0	0	Ne	Ne	Ne	Ne	Ne	2	
2010	1081	Pasta and surimi deli salad	ND FA>150	10	>150(colonies bleues <1mm)	>150(colonies bleues <1mm)	/	/	<1000	2300	<2,00	3,36	<2,00	2	b
				100	0	0	/	/						2	
2010	**1094**	**RTC salmon**	1,65	10	1	1	1	1	10	10	1,00*	1,00*	1,00*	2	c
			Ne	100	1	1	1	1						2	
2010	**1095**	**Surimi**	1,78	10	1	2	1	2	10	20	1,00*	1,30*	1,00*	2	b
			Ne	100	1	0	1	0						2	
2010	**1152**	**RTRH seafood**	2,23	10	24	14	24	14	250	140	2,40	2,15	2,40	2	c
				100	3	1	3	1						2	
2018	**600**	**Sandwich with tuna**	4,11	1000	15		15		15000		4,18		4,18	2	b
				10000	2		2							2	
2018	**601**	**Sandwich with tuna and vegetables**	2,60	100	4		4		400		2,60		2,60	2	b
			Ne	1000	1		1		Ne		Ne		Ne	2	
2018	**602**	**Scallops and salmon terrine**	2,36	10	14		14		150		2,18		2,18	2	a
				100	2		2							2	
2018	**603**	**Leeks and salmon terrine**	1,48*	10	2		2		20		1,30*		1,30*	2	a
				100	1		1							2	
2018	**794**	**RTRH salmon filet**	4,62	1000	19		19		17000		4,23		4,23	2	c
				10000	0		0							2	
2018	**795**	**RTRH cod filet**	4,45	1000	15		15		15000		4,18		4,18	2	c
				10000	2		2							2	
2018	**796**	**RTRH fish filet**	<2,00	100	0		0		<100		<2,00		<2,00	2	c
				1000	0		0							2	
2018	**797**	**RTRH cod fish cakes**	<1,00	10	0		0		<10		<1,00		<1,00	2	c
				100	0		0							2	
2018	**1048**	**Scallops terrine**	4,40	100	74		74		7300		3,86		3,86	2	a
				1000	6		6							2	
2018	**1049**	**Trout and almonds terrine**	4,20	100	76		76		7500		3,88		3,88	2	a
				1000	7		7							2	

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FISHERY PRODUCTS																	
Year of analysis	Sample No	Product	Reference method: ISO 7932♦	Alternative method: COMPASS *Bacillus cereus* Agar (Spreading method) 24h												Category	Type
			Final result (= Replicate 1)	Dilution	Replicate 1	Replicate 2	Replicate 1 (confirmed)	Replicate 2 (confirmed)	Replicate 1	Replicate 2	Replicate 1	Replicate 2	Final result (=Replicate 1)				
					CFU/plate	CFU/plate	CFU/plate	CFU/plate	CFU/g	CFU/g	log CFU/g	log CFU/g					
2018	**1050**	**Salmon and smoked salmon terrine**	<3,0	1000	0		0		<1000		<3,00		<3,00	2	a
				10000	0		0							2	
2018	**1051**	**Leeks and salmon terrine**	3,52	100	27		27		2800		3,45		3,45	2	a
				1000	4		4							2	
2018	**1052**	**Tuna and rice deli salad Seafood salad**	<1,00	10	0		0		<10		<1,00		<1,00	2	b
				100	0		0							2	
2018	**1053**	**Surimi**	4,00	1000	2		2		1800*		3,3*		3,3*	2	b
				10000	0		0							2	
2018	**1054**	**Sandwich with smoked salmon**	<2,00	100	0		0		<100		<2,00		<2,00	2	b
				1000	0		0							2	
2018	**1803**	**Scallops terrine**	4,04	100	45		45		4200		3,62		3,62	2	a
				1000	1		1							2	
2018	**1804**	**Salmon and smoked salmon terrine**	<3,0	1000	0		0		<1000		<3,0		<3,0	2	a
				10000	0		0							2	
2018	**1805**	**Sandwich with smoked salmon**	ND	10	12		12		120		2,08		2,08	2	b
				100	1		1							2	
2018	**1806**	**Sandwich with tuna**	<1,0	10	0		0		<10		<1,0		<1,0	2	b
				100	0		0							2	
2018	**1807**	**Surimi deli salad**	3,00	100	10		10		1100		3,04		3,04	2	b
				1000	2		2							2	
2018	**1808**	**Salmon and pasta deli salad**	<3,0	1000	0		0		<1000		<3,0		<3,0	2	b
				10000	0		0							2	
2018	**1809**	**RTRH cod fish cakes**	3,74	100	51		51		5100		3,71		3,71	2	c
				1000	5		5							2	
2018	**1810**	**RTRH shrimps**	2,46	10	21		21		230		2,36		2,36	2	c
				100	4		4							2	
2018	**2156**	**Surimi**	3,90	100	45		45		4500		3,65		3,65	2	b
				1000	5		5							2	
2018	**2157**	**Sandwich with tuna**	4,72	1000	27		27		27000		4,43		4,43	2	b
				10000	3		3							2	
2018	**2158**	**Sandwich with salmon**	5,08	1000	79		79		74000		4,87		4,87	2	b
				10000	2		2							2	

DAIRY PRODUCTS																	
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			Final result (= Replicate 1)	Dilution	Replicate 1	Replicate 2	Replicate 1 (confirmed)	Replicate 2 (confirmed)	Replicate 1	Replicate 2	Replicate 1	Replicate 2	Final result (=Replicate 1)			
					CFU/plate	CFU/plate	CFU/plate	CFU/plate	CFU/g	CFU/g	log CFU/g	log CFU/g				
2010	976	Milk powder	2,45	10	40	40	40	40	400	420	2,60	2,62	2,60	3	a
				100	4	6	4	6						3	
2010	977	Milk powder	3,20	10	125	151	125	151	1400	1600	3,15	3,20	3,15	3	a
				100	24	23	24	23						3	
2010	1014	Vanilla dairy based dessert	1,70	10	1	1	1	1	10	10	1,00*	1,00*	1,00*	3	c
			Ne	100	0	0	0	0						3	
2010	1015	Chocolate dairy based dessert	1,78	10	0	2	0	2	<10	20	<1,00	1,30*	<1,00	3	c
			Ne	100	0	1	0	1						3	
2010	1016	Caramel dairy based dessert	1,90	10	10	8	10	8	100	82	2,00	1,91	2,00	3	c
			Ne	100	1	1	1	1		Ne		Ne		3	
2010	**1054**	**Raw milk cheese**	ND	10	FA>150	FA>150	FA>150	FA>150	FA>150	FA>150	ND	ND	ND	3	b
				100	FA>150	FA>150	FA>150	FA>150						3	
2010	**1055**	**Raw ewe milk cheese**	3,57	100	23	27	23	27	2100	2700	3,32	3,43	3,32	3	b
				1000	0	3	0	3						3	
2010	**1056**	**Milk powder**	3,15	10	93	113	93	113	1200	1100	3,08	3,04	3,08	3	a
				100	39	13	39	13						3	
2010	**1089**	**Vanilla ice cream**	2,58	10	28	29	28	29	290	310	2,46	2,49	2,46	3	c
				100	4	5	4	5						3	
2010	**1090**	**Vanilla ice cream**	2,45	10	25	20	25	20	240	200	2,38	2,30	2,38	3	c
				100	1	2	1	2						3	
2010	**1093**	**Chocolate based dessert**	1,74	10	5	3	5	3	50	30	1,70	1,48*	1,70	3	c
			Ne	100	1	2	1	2	Ne		Ne		Ne	3	
2010	1153	Milk powder	2,61	10	26	16	26	16	260	160	2,41	2,20	2,41	3	a
				100	3	2	3	2						3	
2010	**1154**	**Pasteurized milk cheese**	ND	10	4	3	4	3	40	30	1,60	1,48*	1,60	3	b
				100	0	4	0	4	Ne		Ne		Ne	3	
2010	**1155**	**Pasteurized milk cheese**	ND	10	6	7	6	7	60	60	1,78	1,78	1,78	3	b
				100	0	1	0	0	Ne	Ne	Ne	Ne	Ne	3	
2010	**1163**	**Pasteurized milk cheese**	2,72	10	25	24	25	24	260	250	2,41	2,40	2,41	3	b
				100	3	3	3	3						3	
2010	**1164**	**Pasteurized milk cheese**	2,68	10	27	32	27	32	260	340	2,41	2,53	2,41	3	b
				100	2	5	2	5						3	
2010	**1165**	**Pasteurized milk cheese**	2,41	10	24	23	24	23	230	240	2,36	2,38	2,36	3	b
				100	1	3	1	3						3	
2010	**1303**	**Pasteurized milk cheese**	2,46	10	29	45	29	45	330	430	2,52	2,63	2,52	3	b
				100	7	2	7	2						3	
2010	**1304**	**Pasteurized milk cheese**	2,48	10	27	25	27	25	260	250	2,41	2,40	2,41	3	b
				100	2	2	2	2						3	

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DAIRY PRODUCTS																		
Year of analysis	Sample No	Product	Reference method: ISO 7932♦	Alternative method: COMPASS *Bacillus cereus* Agar (Spreading method) 24h												Category	Type
			Final result (= Replicate 1)	Dilution	Replicate 1	Replicate 2	Replicate 1 (confirmed)	Replicate 2 (confirmed)	Replicate 1	Replicate 2	Replicate 1	Replicate 2	Final result (=Replicate 1)				
					CFU/plate	CFU/plate	CFU/plate	CFU/plate	CFU/g	CFU/g	log CFU/g	log CFU/g					
2010	**1305**	**Half skimmed milk powder**	1,86	10	4	5	4	5 40	50	1,60	1,70	1,60	3			a	
				100	1	1	1	1	Ne	Ne	Ne	Ne	Ne			3	
2010	**1460**	**Pasteurized milk cheese**	ND	10	4	9	4	9	40	90	1,60*	1,95	1,60*			3	b
				100	0	0	0	0		Ne						3	
2010	**1461**	**Pasteurized milk cheese**	ND	100	20	25	20	25	2200	2600	3,34	3,41	3,34			3	b
				1000	4	3	4	3								3	
2010	**1462**	**Milk powder**	4,30	100	157	139	157	139	17000	14000	4,23	4,15	4,23			3	a
				1000	26	19	26	19								3	
2018	**798**	**Dairy based dessert**	3,95	1000	10		10		9000		3,95		3,95			3	c
				10000	0		0									3	
2018	**799**	**Dairy based dessert**	1,70	10	6		6		60		1,78		1,78			3	c
			Ne	100	0		0		Ne		Ne		Ne			3	

EGG PRODUCTS																
Year of analysis	Sample No	Product	Reference method: ISO 7932♦	Alternative method : COMPASS *Bacillus cereus* Agar (Spreading method) 24h											Category	Type
			Final result (= Replicate 1)	Dilution	Replicate 1	Replicate 2	Replicate 1 (confirmed)	Replicate 2 (confirmed)	Replicate 1	Replicate 2	Replicate 1	Replicate 2	Final result (=Replicate 1)			
					CFU/plate	CFU/plate	CFU/plate	CFU/plate	CFU/g	CFU/g	log CFU/g	log CFU/g				
2010	974	Pudding	4,23	100	140	120	140	120	14000	12000	4,15	4,08	4,15	4	c
				1000	10	8	10	8						4	
2010	975	Pudding	6,79	100000	12	14	12	14	1100000	1300000	6,04	6,11	6,04	4	c
				1000000	0	0	0	0						4	
2010	986	Vanilla cream	3,91	100	66	36	66	36	6500	3400	3,81	3,53	3,81	4	c
				1000	6	1	6	1						4	
2010	987	Vanilla cream	4,54 N'	100	164	155	164	155	17000	16000	4,23	4,20	4,23	4	c
				1000	23	23	23	23						4	
2010	993	Egg powder	3,62	100	26	29	26	29	2700	3000	3,43	3,48	3,43	4	b
				1000	4	4	4	4						4	
2010	995	Egg based preparation	3,15	100	25	28	25	28	2500	2900	3,40	3,46	3,40	4	b
				1000	3	4	3	4						4	
2010	1002	Pasta deli salad	4,15	100	112	144	112	144	11000	15000	4,04	4,18	4,04	4	a
				1000	14	18	14	18						4	
2010	1003	Omelette with mushrooms and onions	4,58	1000	31	25	31	25	34000	25000	4,53	4,40	4,53	4	c
				10000	6	3	6	3						4	
2010	1012	Custard	1,98	10	5	6	5	6	50	60	1,70	1,78	1,70	4	c
				100	1	0	1	0	Ne	Ne	Ne	Ne	Ne	4	
2010	**1045**	**Puff pastry**	ND	10	FA>150	FA>150	FA>150	FA>150	FA>150	FA>150	ND	ND	ND	4	a
				100	FA>150	FA>150	FA>150	FA>150						4	
2010	**1156**	**Egg powder**	1,81 Ne	10	4	4	4	5	40	50	1,60	1,70	1,60	4	b
				100	1	0	1	0	Ne	Ne	Ne	Ne	Ne	4	
2010	**1166**	**Egg based dessert**	3,08	10	91	108	91	108	950	1000	2,98	3,00	2,98	4	c
				100	13	7	13	7						4	
2010	**1463**	**Pastry**	2,98	10	81	102	81	102	780	1100	2,89	3,04	2,89	4	c
				100	5	14	5	14						4	
2010	**1464**	**Puff pastry**	5,36	1000	149	112	149	112	140000	110000	5,15	5,04	5,15	4	a
				10000	6	13	6	13						4	
2018	598	Egg based preparation	1,3*	10	2		2		20*		1,30*		1,30*	4	b
				100	1		1							4	
2018	1367	Fresh pasta	2,45	10	5		5		50		1,70		1,70	4	a
				100	1		1		Ne		Ne		Ne	4	
2018	**1683**	**Egg yolk powder**	5,49	10000	20		20		200000		5,30		5,30	4	b
				100000	2		2							4	
2018	**1684**	**Egg yolk powder**	4,66	1000	24		24		24000		4,38		4,38	4	b
				10000	2		2							4	
2018	**1685**	**Whole egg powder**	4,40	1000	27		27		27000		4,43		4,43	4	b
				10000	3		3							4	

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EGG PRODUCTS																	
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			Final result (= Replicate 1)	Dilution	Replicate 1	Replicate 2	Replicate 1 (confirmed)	Replicate 2 (confirmed)	Replicate 1	Replicate 2	Replicate 1	Replicate 2	Final result (=Replicate 1)				
					CFU/plate	CFU/plate	CFU/plate	CFU/plate	CFU/g	CFU/g	log CFU/g	log CFU/g					
2018	**1686**	**Egg white powder**	3,60	100	33		33		3500		3,54		3,54	4	b
				1000	5		5							4	
2018	**1811**	**Fresh pasta**	2,83	10	38		38		370		2,57		2,57	4	a
				100	3		3							4	
2018	**1812**	**Fresh pasta**	3,57	100	10		10		1200		3,08		3,08	4	a
				1000	3		3							4	
2018	**1813**	**Fresh pasta**	3,11	10	85		85		810		2,91		2,91	4	a
				100	4		4							4	

VEGETABLES																	
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			Final result (= Replicate 1)	Dilution	Replicate 1	Replicate 2	Replicate 1 (confirmed)	Replicate 2 (confirmed)	Replicate 1	Replicate 2	Replicate 1	Replicate 2	Final result (=Replicate 1)			
					CFU/plate	CFU/plate	CFU/plate	CFU/plate	CFU/g	CFU/g	log CFU/g	log CFU/g				
2010	978	Onion	2,48	10	9	8	9	8	90	80	1,95	1,90	1,95	5	b
				100	1	1	1	1	Ne	Ne	Ne	Ne	Ne	5	
2010	979	Dehydrated mushroom	>5,18	100	>150	>150	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	5	b
				1000	>150	>150	>150	>150						5	
2010	980	Dehydrated mushroom	>5,18	100	>150	>150	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	5	b
				1000	>150	>150	>150	>150						5	
2010	981	Onion	2,56	10	6	15	6	15	60	150	1,78	2,18	1,78	5	b
				100	1	1	1	1	Ne		Ne		Ne	5	
2010	982	Onion	2,82	10	12	17	12	17	130	180	2,11	2,26	2,11	5	b
				100	2	3	2	3						5	
2010	983	Tabbouleh	2,48	10	0	0	0	0	<10	<10	<1,00	<1,00	<1,00	5	c
				100	0	0	0	0						5	
2010	988	Dehydrated mushroom	5,32	10000	11	20	11	20	100000	240000	5,00	5,38	5,00	5	b
			0,00	100000	0	6	0	6						5	
2010	989	Dehydrated mushroom	5,46	1000	>150	>150	>150	>150	510000	420000	5,71	5,62	5,71	5	b
			N'	10000	51	32	51	32	N'	N'	N'	N'	N'	5	
2010	991	Tabbouleh	2,74	10	28(FA>150)	23(FA>150)	28(FA>150)	23(FA>150)	200	600	2,30*	2,78	2,30*	5	c
			Ne	100	2	6	2	6		Ne		Ne		5	
2010	992	Cooked rice	5,03	1000	104	97	104	97	100000	98000	5,00	4,99	5,00	5	c
				10000	6	11	6	11						5	
2010	1007	Dehydrated mushroom	1,48	10	4	0	4	0	40	<10	1,60	<1,00	1,60	5	b
			Ne	100	0	0	1	0	Ne		Ne		Ne	5	
2010	1008	Dehydrated shallot	2,45	10	18	18	18	18	170	200	2,23	2,30	2,23	5	b
				100	1	4	1	4						5	
2010	1009	Dehydrated mushroom	4,04	100	66	101	66	101	6600	11000	3,82	4,04	3,82	5	b
				1000	7	25	7	25						5	
2010	1010	Dehydrated mushroom	<3,00	1000	0	0	0	0	<1000	<1000	<3,00	<3,00	<3,00	5	b
				10000	0	0	0	0						5	
2010	1013	Bolognaise dressing	1,81	10	9	6	9	6	90	60	1,95	1,78	1,95	5	c
				100	0	0	0	0	Ne	Ne	Ne	Ne	Ne	5	
2010	**1044**	**Flour**	2,11	10	7	3	7	3	70	30	1,85	1,48*	1,85	5	a
				100	1	0	1	0	Ne		Ne		Ne	5	
2010	1083	Tabbouleh	1,93	10	2	5	2	5	20	50	1,30*	1,70	1,30*	5	c
				100	0	0	0	0						5	
2010	**1167**	**Buck wheat flour**	1,70	10	9	9	9	9	90	90	1,95	1,95	1,95	5	a
			Ne	100	1	1	1	1						5	
2010	**1168**	**Peas purée**	2,74	10	40	28	40	28	410	280	2,61	2,45	2,61	5	c
				100	5	3	5	3						5	

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VEGETABLES																
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			Final result (= Replicate 1)	Dilution	Replicate 1	Replicate 2	Replicate 1 (confirmed)	Replicate 2 (confirmed)	Replicate 1	Replicate 2	Replicate 1	Replicate 2	Final result (=Replicate 1)			
					CFU/plate	CFU/plate	CFU/plate	CFU/plate	CFU/g	CFU/g	log CFU/g	log CFU/g				
2010	**1169**	**Vegetables and lens purée**	2,48	10	13	12	13	12	160	150	2,20	2,18	2,20	5	c
				100	4	4	4	4						5	
2010	**1302**	**Buck wheat flour**	2,61	10	26	24	26	24	250	260	2,40	2,41	2,40	5	a
				100	1	4	1	4						5	
2010	**1314**	**RTRH vegetables food**	2,43	10	19	29	19	29	240	270	2,38	2,43	2,38	5	c
				100	7	1	7	1						5	
2010	**1315**	**Frozen soup**	2,71	10	39	28	39	28	360	290	2,56	2,46	2,56	5	c
				100	1	4	1	4						5	
2010	**1469**	**Deli salad**	4,28 N'	100	>150	151	>150	151	17000	15000	4,23	4,18	4,23	5	c
				1000	17	9	17	9	N'		N'	N'	N'	5	
2010	**1470**	**Deli salad**	4,76	1000	49	48	49	48	52000	47000	4,72	4,67	4,72	5	c
				10000	8	4	8	4						5	
2010	**1471**	**Potatoes purée**	5,66	1000	>150	>150	>150	>150	590000	470000	5,77	5,67	5,77	5	c
				10000	59	47	59	47	N'	N'	N'	N'	N'	5	
2010	**1472**	**Tomato purée**	1,70*	10	5	3	5	3	50	30	1,70	1,48*	1,70	5	c
				100	0	1	0	1	Ne					5	
2018	**1427**	**Potatoes purée**	3,45	10	146		146		1400		3,15		3,15	5	c
				100	12		12							5	
2018	**1428**	**Sliced carrots**	1,95 Ne	10	8		8		80		1,90		1,90	5	c
				100	0		0		Ne		Ne		Ne	5	
2018	**1429**	**Deli salad**	3,90 Ne	100	58		58		5600		3,75		3,75	5	c
				1000	4		4							5	
2018	**1430**	**Deli salad**	2,60 Ne	100	8		8		800		2,90		2,90	5	c
				1000	0		0		Ne		Ne		Ne	5	
2018	1431	Potatoes purée	1,60 Ne	10	4		4		40		1,60		1,60	5	c
				100	0		0		Ne		Ne		Ne	5	
2018	1507	Parsnip purée	3,84	10	24		24		240		2,38		2,38	5	c
				100	2		2							5	
2018	**1687**	**Coriander**	4,77 N'	100	>150		>150		47000		4,67		4,67	5	a
				1000	47		47		N'		N'		N'	5	
2018	**1688**	**Wheat flour**	4,73	1000	46		46		47000		4,67		4,67	5	a
				10000	6		6							5	
2018	**1689**	**Wheat flour**	5,72 N'	1000	>150		>150		870000		5,94		5,94	5	a
				10000	87		87		N'		N'		N'	5	
2018	**1690**	**Spice**	5,92	10000	86		86		820000		5,91		5,91	5	a
				100000	4		4							5	
2018	**1691**	**Tumeric**	6,91 N'	10000	>150		>150		7300000		6,86		6,86	5	a
				100000	73		73		N'		N'		N'	5	

ANIMAL FEED																	
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			Final result (= Replicate 1)	Dilution	Replicate 1	Replicate 2	Replicate 1 (confirmed)	Replicate 2 (confirmed)	Replicate 1	Replicate 2	Replicate 1	Replicate 2	Final result (=Replicate 1)			
					CFU/plate	CFU/plate	CFU/plate	CFU/plate	CFU/g	CFU/g	log CFU/g	log CFU/g				
2010	994	Fish food	2,04	10	2	0	2	0	20	<10	1,30*	<1,00	1,30*	6	c
				100	0	0	0	0						6	
2010	996	Fish food	1,78	10	1	5	1	5	10	50	1,00*	1,70	1,00*	6	c
			Ne	100	0	0	0	0		Ne		Ne		6	
2010	1011	Granules for rabbit	1,85	10	5	8	5	8	50	80	1,70	1,90	1,70	6	c
			Ne	100	1	2	1	2	Ne	Ne	Ne	Ne	Ne	6	
2010	**1042**	**Pellets for cat**	2,36	10	15	18	15	18	160	160	2,20	2,20	2,20	6	a
				100	2	0	2	0						6	
2010	**1043**	**Pellet for dog**	2,04	10	3	6	3	6	30	60	1,48*	1,78	1,48*	6	a
				100	1	1	1	1		Ne		Ne		6	
2010	**1052**	**Sausage for dog**	2,45	10	7	4	7	4	70	40	1,85	1,60	1,85	6	b
				100	0	0	0	0	Ne	Ne	Ne	Ne	Ne	6	
2010	**1053**	**Sausage for dog**	2,63	10	5	9	5	9	50	90	1,70	1,95	1,70	6	b
				100	1	1	1	1	Ne	Ne	Ne	Ne	Ne	6	
2010	1157	Rice for animal	<2,00	100	0	0	0	0	<100	<100	<2,00	<2,00	<2,00	6	c
				1000	0	0	0	0						6	
2010	1158	Pasta for animal	<2,00	100	0	0	0	0	<100	<100	<2,00	<2,00	<2,00	6	c
				1000	0	0	0	0						6	
2010	**1159**	**Pâté for dog**	2,32	10	16	17	16	17	160	160	2,20	2,20	2,20	6	b
				100	1	1	1	1						6	
2010	**1160**	**Pellets for cat**	2,04	10	10	7	10	7	91	70	1,96	1,85	1,96	6	a
				100	0	2	0	2		Ne		Ne		6	
2010	**1170**	**Pâté for cat**	3,20	10	123	113	123	113	1200	1100	3,08	3,04	3,08	6	b
				100	13	13	13	13						6	
2010	**1171**	**Pâté for cat**	2,92	10	59	63	59	63	600	660	2,78	2,82	2,78	6	b
				100	7	9	7	9						6	
2010	**1172**	**Pâté for cat**	2,46	10	37	12	37	12	360	150	2,56	2,18	2,56	6	b
				100	2	4	2	4						6	
2010	**1173**	**Pellets for dog**	3,11	10	107	91	107	91	1000	910	3,00	2,96	3,00	6	a
				100	7	9	7	9						6	
2010	**1174**	**Pellet for cat**	2,89	10	63	61	63	61	600	610	2,78	2,79	2,78	6	a
				100	3	6	3	6						6	
2010	**1175**	**Pellets for dog**	2,70	10	27	31	27	31	260	290	2,41	2,46	2,41	6	a
				100	2	1	2	1						6	
2010	**1308**	**Pellets for dog**	2,68	10	35	36	35	36	370	370	2,57	2,57	2,57	6	a
				100	6	5	6	5						6	
2010	**1309**	**Pellets for dog**	2,11	10	17	10	17	10	170	100	2,23	2,00	2,23	6	a
				100	2	1	2	1						6	

♦ Analyses performed according to the COFRAC accreditation

ANIMAL FEED																	
Year of analysis	Sample No	Product	Reference method: ISO 7932♦	Alternative method: COMPASS *Bacillus cereus* Agar (Spreading method) 24h											Category	Type
			Final result (= Replicate 1)	Dilution	Replicate 1	Replicate 2	Replicate 1 (confirmed)	Replicate 2 (confirmed)	Replicate 1	Replicate 2	Replicate 1	Replicate 2	Final result (=Replicate 1)			
					CFU/plate	CFU/plate	CFU/plate	CFU/plate	CFU/g	CFU/g	log CFU/g	log CFU/g				
2010	**1310**	**Flour for poultry**	2,72	10	38	41	38	41	420	430	2,62	2,63	2,62	6	a
				100	8	6	8	6						6	
2010	**1311**	**Terrine for cat**	1,48	10	5	6	5	6	50	60	1,70	1,78	1,70	6	b
			Ne	100	0	1	0	1	Ne	Ne	Ne	Ne	Ne	6	
2010	**1312**	**Terrine for cat**	2,28	10	14	13	14	13	140	120	2,15	2,08	2,15	6	b
				100	1	0	1	0						6	
2010	**1313**	**Terrine for dog**	1,54	10	0	0	0	0	<10	<10	<1,00	<1,00	<1,00	6	b
			Ne	100	0	0	0	0						6	
2010	**1473**	**Pellet for cat**	2,77	10	54	58	54	58	560	570	2,75	2,76	2,75	6	a
				100	7	5	7	5						6	
2010	**1474**	**Pasta for animals**	3,41	100	36	25	36	25	3300	2600	3,52	3,41	3,52	6	c
				1000	0	4	0	4						6	
2010	**1475**	**Rice feed**	3,74	100	31	41	31	41	2800	4200	3,45	3,62	3,45	6	c
				1000	0	5	0	5						6	
2018	599	Granules for fish	2,56	10	0		0				<1,00		<1,00	6	c
				100	0		0							6	
2018	**1423**	**Pasta**	5,65	1000	>150		>150		620000		5,79		5,79	6	c
			N'	10000	62		62		N'		N'		N'	6	
2018	**1424**	**Rice feed**	6,08	10000	118		118		1200000		6,08		6,08	6	c
			N'	100000	10		10							6	
2018	**1425**	**Rice feed**	4,57	100	>150		>150		19000		4,28		4,28	6	c
			N'	1000	19		19		N'		N'		N'	6	
2018	**1426**	**Pasta for animals**	5,11	100	>150		>150		120000		5,08		5,08	6	c
			N'	1000	117		117		N'		N'		N'	6	
2018	**2432**	**Infant formula for cattle**	3,43	100	32		32		3100		3,49		3,49	6	a
				1000	2		2							6	
2018	**2433**	**Soya meal for chicken**	2,96	100	15		15		1400		3,15		3,15	6	a
				1000	0		0							6	
2018	**2434**	**Feed for pork**	3,40	100	11		11		1000		3,00		3,00	6	a
				1000	0		0							6	
2018	**2435**	**Lactoserum for veal**	2,90	100	5		5		500		2,70		2,70	6	a
			Ne	1000	1		1				Ne		Ne	6	

Results 3 - Alternative method (pour plate)

PRODUITS CARNES																
Year of analysis	Sample No	Product	Reference method: ISO 7932♦	Alternative method: COMPASS *Bacillus cereus* Agar (Pour plate method) 24h											Category	Type
			Final result (= Replicate 1)	Dilution	Replicate 1	Replicate 2	Replicate 1 (confirmed)	Replicate 2 (confirmed)	Replicate 1	Replicate 2	Replicate 1	Replicate 2	Final result (=Replicate 1)			
					CFU/plate	CFU/plate	CFU/plate	CFU/plate	CFU/g	CFU/g	log CFU/g	log CFU/g				
2010	**1047**	**RTRH food with beef**	3,18	10	80	73	80	73	760	700	2,88	2,85	2,88	1	c
				100	4	4	4	4						1	
2010	**1048**	**RTRH food with beef**	2,81	10	47	60	47	60	450	560	2,65	2,75	2,65	1	c
				100	2	1	2	1						1	
2010	**1049**	**Paella**	1,88	10	5	4	5	4	50	40	1,70	1,60	1,70	1	c
			Ne	100	0	0	0	0	Ne	Ne	Ne	Ne	Ne	1	
2010	**1057**	**RTRH food with lamb**	2,00	10	15	6	15	4	140	60	2,15	1,78	2,15	1	c
				100	0	0	0	0		(40)		(1,60)		1	
2010	**1058**	**RTRH food with bacon**	1,91	10	5	2	4	2	50	20	1,70	1,3*	1,70	1	c
				100	0	0	0	0	(40)		(1,60) Ne		(1,60) Ne	1	
2010	1082	Sandwich with chicken	1,88	10	27	78	27	16	260	730	2,41	2,86	2,41	1	b
			Ne	100	2	2	1	0	(250)	(150)	(2,40)	(2,18)	(2,40)	1	
2010	**1091**	**Roasted chicken fillet**	2,61	10	6	3	6	3	60	30	1,78	1,47*	1,78	1	b
				100	0	0	0	0	Ne					1	
2010	**1092**	**Ready to eat duck**	1,91	100	6	7	0	0	600	700	2,78	2,85	2,78	1	b
				1000	0	0	0	0	(<100)	(<100)	<2,00	<2,00	(<2,00)	1	
2010	1149	RTRH food with veal	1,70*	100	0	0	0	0	<100	<100	<2,00	<2,00	<2,00	1	c
				1000	0	0	0	0						1	
2010	1150	RTRH food with beef	5,20	1000	162	115	162	115	160000	114000	5,20	5,06	5,20	1	c
				10000	13	10	13	10						1	
2010	**1151**	**Sausage**	1,78	10	4	9	4	9	40	90	1,60	1,95	1,60	1	a
			Ne	100	0	0	0	0	Ne	Ne	Ne	Ne	Ne	1	
2010	**1161**	**Turkey ham**	2,23	10	28	25	28	25	260	230	2,41	2,36	2,41	1	a
				100	1	0	1	0						1	
2010	**1162**	**Ham**	2,18	10	31	26	31	26	320	260	2,51	2,41	2,51	1	a
				100	4	2	4	2						1	
2010	**1306**	**Turkey ham**	1,81	10	5	6	5	6	50	60	1,70	1,78	1,70	1	a
			Ne	100	0	1	0	1	Ne	Ne	Ne	Ne	Ne	1	
2010	**1307**	**Low moisture sausage**	2,30*	10	7	8	7	8	70	80	1,85	1,90	1,85	1	a
				100	0	0	0	0	Ne	Ne	Ne	Ne	Ne	1	
2010	**1465**	**Ham**	4,18	100	85	98	85	98	8300	9500	3,92	3,98	3,92	1	a
				1000	6	6	6	6						1	

♦ Analyses performed according to the COFRAC accreditation

PRODUITS CARNES																	
Year of analysis	Sample No	Product	Reference method: ISO 7932♦	Alternative method: COMPASS *Bacillus cereus* Agar (Pour plate method) 24h											Category	Type
			Final result (= Replicate 1)	Dilution	Replicate 1	Replicate 2	Replicate 1 (confirmed)	Replicate 2 (confirmed)	Replicate 1	Replicate 2	Replicate 1	Replicate 2	Final result (=Replicate 1)			
					CFU/plate	CFU/plate	CFU/plate	CFU/plate	CFU/g	CFU/g	log CFU/g	log CFU/g				
2010	**1466**	**Cooked chicken meat**	3,72	100	21	34	21	34	2000	3500	3,30	3,54	3,30	1	b
				1000	1	5	1	5						1	
2010	**1467**	**Pâté**	4,95	1000	24	50	24	50	27000	48000	4,43	4,68	4,43	1	a
			Ne	10000	6	3	6	3						1	
2010	**1468**	**Pâté**	3,79	100	45	58	45	58	4300	5600	3,63	3,75	3,63	1	a
				1000	2	4	2	4						1	
2018	**1045**	**Sandwich with chicken**	2,70	100	6		6		600		2,78		2,78	1	b
			Ne	1000	1		1		Ne		Ne		Ne	1	
2018	**1046**	**Tabbouleh with chicken**	3,08	100	9		9		900		2,95		2,95	1	b
				1000	0		0		Ne		Ne		Ne	1	
2018	**1047**	**Sliced roasted chicken**	4,23	1000	11		11		10000		4,00		4,00	1	b
				10000	0		0							1	

FISHERY PRODUCTS																	
Year of analysis	Sample No	Product	Reference method: ISO 7932♦	Alternative method: COMPASS *Bacillus cereus* Agar (Pour plate method) 24h											Category	Type
			Final result (= Replicate 1)	Dilution	Replicate 1	Replicate 2	Replicate 1 (confirmed)	Replicate 2 (confirmed)	Replicate 1	Replicate 2	Replicate 1	Replicate 2	Final result (=Replicate 1)			
					CFU/plate	CFU/plate	CFU/plate	CFU/plate	CFU/g	CFU/g	log CFU/g	log CFU/g				
2010	**1046**	**Salmon terrine**	1,98	10	10	2	4	1	91	20*	1,96	1,3*	1,96	2	a
				100	0	0	0	0	(40)	(10)	(1,60)		(1,60)	2	
2010	**1050**	**Salmon terrine**	2,04	10	10	3	10	3	100	30	2,00	1,5*	2,00	2	a
				100	1	0	1	0						2	
2010	**1051**	**RTRH Seafood**	2,00	10	6	5	6	5	60	50	1,78	1,70	1,78	2	c
				100	1	2	1	2	Ne	Ne	Ne	Ne	Ne	2	
2010	1081	Pasta and surimi deli salad	ND	10	>150	>150	>150	>150	14000	14000	4,15	4,15	4,15	2	b
			FA>150	100	138	136	28	0	(2800)	(<100)	(3,47)	(<2,00)	(3,47)	2	
2010	**1094**	**RTC salmon**	1,65	10	3	1	3	1	30	10	1,5*	1*	1,5*	2	c
			Ne	100	1	0	1	0						2	
2010	**1095**	**Surimi**	1,78	10	4	3	4	3	40	30	1,60	1,47*	1,60	2	b
			Ne	100	0	0	0	0	Ne		Ne		Ne	2	
2010	**1152**	**RTRH seafood**	2,23	10	18	23	18	23	180	240	2,26	2,38	2,26	2	c
				100	2	3	2	3						2	
2018	**600**	**Sandwich with tuna**	4,11	1000	6		6		6000		3,78		3,78	2	b
				10000	0		0		Ne		Ne		Ne	2	
2018	**601**	**Sandwich with tuna and vegetables**	2,60	10	28		28		280		2,45		2,45	2	b
			Ne	100	3		3							2	
2018	**602**	**Scallops and salmon terrine**	2,36	10	20		20		180		2,26		2,26	2	a
				100	0		0							2	
2018	**603**	**Leeks and salmon terrine**	1,48*	10	3		3		30*		1,48*		1,48*	2	a
				100	0		0							2	
2018	**794**	**RTRH salmon filet**	4,62	1000	34		34		34000		4,53		4,53	2	c
				10000	3		3							2	
2018	**795**	**RTRH cod filet**	4,45	1000	15		15		15000		4,18		4,18	2	c
				10000	2		2							2	
2018	**796**	**RTRH fish filet**	<2,00	100	0		0		<100		<2,00		<2,00	2	c
				1000	0		0							2	
2018	**797**	**RTRH cod fish cakes**	<1,00	10	0		0		<10		<1,00		<1,00	2	c
				100	0		0							2	
2018	**1048**	**Scallops terrine**	4,40	100	53		53		5300		3,72		3,72	2	a
				1000	5		5							2	

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FISHERY PRODUCTS																	
Year of analysis	Sample No	Product	Reference method: ISO 7932♦	Alternative method: COMPASS *Bacillus cereus* Agar (Pour plate method) 24h											Category	Type
			Final result (= Replicate 1)	Dilution	Replicate 1	Replicate 2	Replicate 1 (confirmed)	Replicate 2 (confirmed)	Replicate 1	Replicate 2	Replicate 1	Replicate 2	Final result (=Replicate 1)			
					CFU/plate	CFU/plate	CFU/plate	CFU/plate	CFU/g	CFU/g	log CFU/g	log CFU/g				
2018	**1049**	**Trout and almonds terrine**	4,20	100	41		41		4100		3,61		3,61	2	a
				1000	4		4							2	
2018	**1050**	**Salmon and smoked salmon terrine**	<3,0	1000	0		0		<1000		<3,00		<3,00	2	a
				10000	0		0							2	
2018	**1051**	**Leeks and salmon terrine**	3,52	10	146		146		1400		3,15		3,15	2	a
				100	9		9							2	
2018	**1052**	**Tuna and rice deli salad Seafood salad**	<1,00	10	0		0		<10		<1,00		<1,00	2	b
				100	0		0							2	
2018	**1053**	**Surimi**	4,00	1000	0		0		<1000		<3,00		<3,00	2	b
				10000	0		0							2	
2018	**1054**	**Sandwich with smoked salmon**	<2,00	100	0		0		<100		<2,00		<2,00	2	b
				1000	0		0							2	
2018	**1803**	**Scallops terrine**	4,04	100	42		42		4100		3,61		3,61	2	a
				1000	3		3							2	
2018	**1804**	**Salmon and smoked salmon terrine**	<3,0	1000	0		0		<1000		<3,0		<3,0	2	a
				10000	0		0							2	
2018	**1805**	**Sandwich with smoked salmon**	ND	10	15		15		140		2,15		2,15	2	b
				100	0		0							2	
2018	**1806**	**Sandwich with tuna**	<1,0	10	0		0		<10		<1,0		<1,0	2	b
				100	0		0							2	
2018	**1807**	**Surimi deli salad**	3,00	100	10		10		1000		3,00		3,00	2	b
				1000	1		1							2	
2018	**1808**	**Salmon and pasta deli salad**	<3,0	1000	0		0		<1000		<3,0		<3,0	2	b
				10000	0		0							2	
2018	**1809**	**RTRH cod fish cakes**	3,74	100	86		86		8700		3,94		3,94	2	c
				1000	10		10							2	
2018	**1810**	**RTRH shrimps**	2,46	10	19		19		190		2,28		2,28	2	c
				100	2		2							2	
2018	**2156**	**Surimi**	3,90	100	46		46		4600		3,66		3,66	2	b
				1000	5		5							2	
2018	**2157**	**Sandwich with tuna**	4,72	1000	32		32		32000		4,51		4,51	2	b
				10000	3		3							2	
2018	**2158**	**Sandwich with salmon**	5,08	1000	55		55		57000		4,76		4,76	2	b
				10000	8		8							2	

DAIRY PRODUCTS																	
Year of analysis	Sample No	Product	Reference method: ISO 7932♦	Alternative method: COMPASS *Bacillus cereus* Agar (Pour plate method) 24h											Category	Type
			Final result (= Replicate 1)	Dilution	Replicate 1	Replicate 2	Replicate 1 (confirmed)	Replicate 2 (confirmed)	Replicate 1	Replicate 2	Replicate 1	Replicate 2	Final result (=Replicate 1)			
					CFU/plate	CFU/plate	CFU/plate	CFU/plate	CFU/g	CFU/g	log CFU/g	log CFU/g				
2010	976	Milk powder	2,45	10	32	25	32	25	300	260	2,48	2,41	2,48	3	a
				100	1	3	1	3						3	
2010	977	Milk powder	3,20	10	147	150	147	150	1400	1500	3,15	3,18	3,15	3	a
				100	12	14	12	14						3	
2010	1014	Vanilla dairy-based dessert	1,70	10	2	0	2	0	20	<10	1,3*	<1,00	1,3*	3	c
			Ne	100	0	0	0	0						3	
2010	1015	Chocolate dairy-based dessert	1,78	10	2	5	2	5	20	50	1,3*	1,70	1,3*	3	c
			Ne	100	0	0	0	0		Ne		Ne		3	
2010	1016	Caramel dairybased dessert	1,90	10	15	13	15	13	160	140	2,20	2,15	2,20	3	c
			Ne	100	2	2	2	2						3	
2010	**1054**	**Raw milk cheese**	ND	10	FA>150	FA>150	FA>150	FA>150	FA>150	FA>150	/	/	ND	3	b
				100	FA>150	FA>150	FA>150	FA>150						3	
2010	**1055**	**Raw ewe milk cheese**	3,57	100	12	17	12	17	1300	1600	3,11	3,20	3,11	3	b
				1000	2	1	2	1						3	
2010	**1056**	**Milk powder**	3,15	100	16	16	16	16	1500	1500	3,18	3,18	3,18	3	a
				1000	1	0	1	0						3	
2010	**1089**	**Vanilla ice cream**	2,58	10	19	23	19	23	220	220	2,34	2,34	2,34	3	c
				100	5	1	5	1						3	
2010	**1090**	**Vanilla ice cream**	2,45	10	24	23	24	23	230	220	2,36	2,34	2,36	3	c
				100	1	1	1	1						3	
2010	**1093**	**Chocolate based dessert**	1,74	10	3	9	3	9	30	90	1,48*	1,95	1,48*	3	c
			Ne	100	0	0	0	0		Ne		Ne		3	
2010	1153	Milk powder	2,61	10	32	24	32	24	330	230	2,52	2,36	2,52	3	a
				100	4	1	4	1						3	
2010	**1154**	**Pasteurized milk cheese**	ND	10	4	2	4	2	40	20	1,60	1,3*	1,60	3	b
				100	0	0	0	0	Ne		Ne		Ne	3	
2010	**1155**	**Pasteurized milk cheese**	ND	10	3	6	3	4	30	60	1,48*	1,78	1,48*	3	b
				100	0	1	0	1		(40)		<1,60		3	
2010	**1163**	**Pasteurized milk cheese**	2,72	10	25	24	25	24	250	260	2,40	2,41	2,40	3	b
				100	2	4	2	4						3	
2010	**1164**	**Pasteurized milk cheese**	2,68	10	25	16	25	16	240	150	2,38	2,18	2,38	3	b
				100	1	0	1	0						3	

♦ Analyses performed according to the COFRAC accreditation

DAIRY PRODUCTS																	
Year of analysis	Sample No	Product	Reference method: ISO 7932◆	Alternative method: COMPASS *Bacillus cereus* Agar (Pour plate method) 24h											Category	Type
			Final result (= Replicate 1)	Dilution	Replicate 1	Replicate 2	Replicate 1 (confirmed)	Replicate 2 (confirmed)	Replicate 1	Replicate 2	Replicate 1	Replicate 2	Final result (=Replicate 1)			
					CFU/plate	CFU/plate	CFU/plate	CFU/plate	CFU/g	CFU/g	log CFU/g	log CFU/g				
2010	**1165**	**Pasteurized milk cheese**	2,41	10	18	21	18	21	170	190	2,23	2,28	2,23	3	b
				100	1	0	1	0						3	
2010	**1303**	**Pasteurized milk cheese**	2,46	10	48	38	48	38	460	360	2,66	2,56	2,66	3	b
				100	2	2	2	2						3	
2010	**1304**	**Pasteurized milk cheese**	2,48	10	24	16	24	16	240	160	2,38	2,20	2,38	3	b
				100	2	1	2	1						3	
2010	**1305**	**Half skimmed milk powder**	1,86	10	7	8	7	8	70	80	1,85	1,90	1,85	3	a
				100	0	0	0	0	Ne	Ne	Ne	Ne	Ne	3	
2010	**1460**	**Pasteurized milk cheese**	ND	10	11	6	11	6	100	60	2,00	1,78	2,00	3	b
				100	0	3	0	3		Ne		Ne		3	
2010	**1461**	**Pasteurized milk cheese**	ND	100	20	17	20	17	2000	3100	3,30	3,49	3,30	3	b
				1000	2	0	2	0						3	
2010	**1462**	**Milk powder**	4,30	100	110	142	110	142	11000	26000	4,04	4,41	4,04	3	a
				1000	15	12	15	12						3	
2018	**798**	**Dairy based dessert**	3,95	1000	10		10		9000		3,95		3,95	3	c
				10000	0		0							3	
2018	**799**	**Dairy based dessert**	1,70	10	7		7		70		1,85		1,85	3	c
			Ne	100	0		0		Ne		Ne		Ne	3	

EGG PRODUCTS																	
Year of analysis	Sample No	Product	Reference method: ISO 7932♦	Alternative method: COMPASS *Bacillus cereus* Agar (Pour plate method) 24h											Category	Type
			Final result (= Replicate 1)	Dilution	Replicate 1	Replicate 2	Replicate 1 (confirmed)	Replicate 2 (confirmed)	Replicate 1	Replicate 2	Replicate 1	Replicate 2	Final result (=Replicate 1)			
					CFU/plate	CFU/plate	CFU/plate	CFU/plate	CFU/g	CFU/g	log CFU/g	log CFU/g				
2010	974	Pudding	4,23	100	92	116	92	116	9100	11000	3,96	4,04	3,96	4	c
				1000	8	6	8	6						4	
2010	975	Pudding	6,79	100000	39	35	39	35	4100000	3300000	6,61	6,52	6,61	4	c
				1000000	6	1	6	1						4	
2010	986	Vanilla cream	3,91	100	54	52	54	52	5300	5100	3,72	3,71	3,72	4	c
				1000	4	4	4	4						4	
2010	987	Vanilla cream	4,54	100	>150	>150	>150	>150	27000	37000	4,43	4,57	4,43	4	c
			N'	1000	27	37	27	37			N'	N'	N'	4	
2010	993	Egg powder	3,62	100	27	31	27	31	2700	3000	3,43	3,48	3,43	4	b
				1000	3	2	3	2						4	
2010	995	Egg based preparation	3,15	100	16	17	16	17	1500	1800	3,18	3,26	3,18	4	b
				1000	0	3	0	3						4	
2010	1002	Pasta deli salad	4,15	100	117	124	117	124	12000	12000	4,08	4,08	4,08	4	a
				1000	16	12	16	12						4	
2010	1003	Omelette with mushrooms and onions	4,58	1000	23	17	23	17	22000	17000	4,34	4,23	4,34	4	c
				10000	1	2	1	2						4	
2010	1012	Custard	1,98	10	9	8	9	8	90	80	1,95	1,90	1,95	4	c
				100	2	0	2	0	Ne	Ne	Ne	Ne	Ne	4	
2010	**1045**	**Puff pastry**	ND	10	FA>150	FA>150	FA>150	FA>150	FA>150	FA>150	/	/	ND	4	a
				100	FA>150	FA>150	FA>150	FA>150						4	
2010	**1156**	**Egg powder**	1,81	10	2	3	2	3	20	30	1,3*	1,48*	1,3*	4	b
			Ne	100	0	0	0	0						4	
2010	**1166**	**Egg based dessert**	3,08	10	82	109	82	109	870	1100	2,94	3,04	2,94	4	c
				100	14	11	14	11						4	
2010	**1463**	**Pastry**	2,98	10	71	82	71	82	680	800	2,83	2,90	2,83	4	c
				100	4	6	4	6						4	
2010	**1464**	**Puff pastry**	5,36	1000	122	129	122	129	120000	130000	5,08	5,11	5,08	4	a
				10000	13	14	13	14						4	
2018	598	Egg based preparation	1,3*	10	2		2		20*		1,30*		1,30*	4	b
				100	0		0							4	
2018	1367	Fresh pasta	2,45	10	10		10		100		2,00		2,00	4	a
				100	1		1							4	

♦ Analyses performed according to the COFRAC accreditation

EGG PRODUCTS																
Year of analysis	Sample No	Product	Reference method: ISO 7932♦	Alternative method: COMPASS *Bacillus cereus* Agar (Pour plate method) 24h											Category	Type
			Final result (= Replicate 1)	Dilution	Replicate 1	Replicate 2	Replicate 1 (confirmed)	Replicate 2 (confirmed)	Replicate 1	Replicate 2	Replicate 1	Replicate 2	Final result (=Replicate 1)			
					CFU/plate	CFU/plate	CFU/plate	CFU/plate	CFU/g	CFU/g	log CFU/g	log CFU/g				
2018	**1683**	**Egg yolk powder**	5,49	10000	12		12		120000		5,08		5,08	4	b
				100000	1		1							4	
2018	**1684**	**Egg yolk powder**	4,66	1000	36		36		36000		4,56		4,56	4	b
				10000	4		4							4	
2018	**1685**	**Whole egg powder**	4,40	100	143		143		15000		4,18		4,18	4	b
				1000	20		20							4	
2018	**1686**	**Egg white powder**	3,60	100	34		34		3300		3,52		3,52	4	b
				1000	2		2							4	
2018	**1811**	**Fresh pasta**	2,83	10	35		35		340		2,53		2,53	4	a
				100	2		2							4	
2018	**1812**	**Fresh pasta**	3,57	100	13		13		1200		3,08		3,08	4	a
				1000	0		0							4	
2018	**1813**	**Fresh pasta**	3,11	10	107		107		1100		3,04		3,04	4	a
				100	10		10							4	

VEGETABLES																	
Year of analysis	Sample No	Product	Reference method: ISO 7932♦	Alternative method: COMPASS *Bacillus cereus* Agar (Pour plate method) 24h											Category	Type
			Final result (= Replicate 1)	Dilution	Replicate 1	Replicate 2	Replicate 1 (confirmed)	Replicate 2 (confirmed)	Replicate 1	Replicate 2	Replicate 1	Replicate 2	Final result (=Replicate 1)			
					CFU/plate	CFU/plate	CFU/plate	CFU/plate	CFU/g	CFU/g	log CFU/g	log CFU/g				
2010	978	Onion	2,48	10	5	4	5	4	50	40	1,70	1,60	1,70	5	b
				100	3	1	3	1						5	
2010	979	Dehydrated mushroom	>5,18	100	>150	>150	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	5	b
				1000	>150	>150	>150	>150						5	
2010	980	Dehydrated mushroom	>5,18	100	>150	>150	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	5	b
				1000	>150	>150	>150	>150						5	
2010	981	Onion	2,56	10	12	10	12	10	130	91	2,11	1,96	2,11	5	b
				100	2	0	2	0						5	
2010	982	Onion	2,82	10	3	7	3	7	30	91	1,48*	1,96	1,48*	5	b
				100	0	3	0	3						5	
2010	983	Tabbouleh	2,48	10	0	2	0	2	<10	20	<1,00	1,30	<1,00	5	c
				100	0	0	0	0						5	
2010	988	Dehydrated mushroom	5,32	10000	13	14	13	14	130000	140000	5,11	5,15	5,11	5	b
			0,00	100000	1	1	1	1						5	
2010	989	Dehydrated mushroom	5,46	1000	>150	>150	>150	>150	340000	400000	5,53	5,60	5,53	5	b
			N'	10000	34	40	34	40			N'	N'	N'	5	
2010	991	Tabbouleh	2,74	10	26(FA>150)	23(FA>150)	26(FA>150)	23(FA>150)	400	200	2,60	2,30*	2,60	5	c
			Ne	100	4	2	4	2			Ne		Ne	5	
2010	992	Cooked rice	5,03	1000	65	77	65	77	67000	76000	4,83	4,88	4,83	5	c
				10000	8	6	8	6						5	
2010	1007	Dehydrated mushroom	1,48	10	1	0	1	0	10	<10	1,00*	<1,00	1,00*	5	b
			Ne	100	0	0	0	0						5	
2010	1008	Dehydrated shallot	2,45	10	7	6	7	6	70	60	1,85	1,78	1,85	5	b
				100	2	1	2	1						5	
2010	1009	Dehydrated mushroom	4,04	100	65	79	65	79	6500	7800	3,81	3,89	3,81	5	b
				1000	7	7	7	7						5	
2010	1010	Dehydrated mushroom	<3,00	1000	0	0	0	0	<1000	<1000	<3,00	<3,00	<3,00	5	b
				10000	0	0	0	0						5	
2010	1013	Bolognaise dressing	1,81	10	10	3	10	3	100	30	2,00	1,48	2,00	5	c
				100	1	0	1	0				Ne		5	
2010	**1044**	**Flour**	2,11	10	6	8	6	8	60	80	1,78	1,90	1,78	5	a
				100	0	0	0	0	Ne	Ne	Ne	Ne	Ne	5	

♦ Analyses performed according to the COFRAC accreditation

VEGETABLES																	
Year of analysis	Sample No	Product	Reference method: ISO 7932♦	Alternative method: COMPASS *Bacillus cereus* Agar (Pour plate method) 24h											Category	Type
			Final result (= Replicate 1)	Dilution	Replicate 1	Replicate 2	Replicate 1 (confirmed)	Replicate 2 (confirmed)	Replicate 1	Replicate 2	Replicate 1	Replicate 2	Final result (=Replicate 1)			
					CFU/plate	CFU/plate	CFU/plate	CFU/plate	CFU/g	CFU/g	log CFU/g	log CFU/g				
2010	1083	Tabbouleh	1,93	10	5	9	2	4	50	90	1,70	1,95	1,70	5	c
				100	0	0	0	0	(20)	(<40)	(1,3*)	<1,60)	(1,3*)	5	
2010	**1167**	**Buck wheat flour**	1,70	10	5	8	4	8	40	80	1,60	1,90	1,60	5	a
			Ne	100	0	0	0	0		Ne		Ne		5	
2010	**1168**	**Peas purée**	2,74	10	38	44	38	44	360	430	2,56	2,63	2,56	5	c
				100	2	3	2	3						5	
2010	**1169**	**vegetables and lens purée**	2,48	10	26	19	26	19	250	180	2,40	2,26	2,40	5	c
				100	1	1	1	1						5	
2010	**1302**	**Buck wheat flour**	2,61	10	26	24	26	24	260	240	2,41	2,38	2,41	5	a
				100	3	2	3	2						5	
2010	**1314**	**RTRH vegetables food**	2,43	10	28	30	28	30	270	280	2,43	2,45	2,43	5	c
				100	2	1	2	1						5	
2010	**1315**	**Frozen soup**	2,71	10	45	49	45	49	420	490	2,62	2,69	2,62	5	c
				100	1	5	1	5						5	
2010	**1469**	**Deli salad**	4,28	100	168	181	168	181	16000	18000	4,20	4,26	4,20	5	c
			N'	1000	8	17	8	17						5	
2010	**1470**	**Deli salad**	4,76	1000	37	72	37	72	35000	67000	4,54	4,83	4,54	5	c
				10000	1	2	1	2						5	
2010	**1471**	**Potatoes purée**	5,66	1000	>150	>150	>150	>150	440000	420000	5,64	5,62	5,64	5	c
				10000	44	42	44	42	N'	N'				5	
2010	**1472**	**Tomato purée**	1,70*	10	2	1	2	1	20	10	1,30*	1,00*	1,30*	5	c
				100	2	1	2	1						5	
2018	**1427**	**Potatoes purée**	3,45	100	14		14		1300		3,11		3,11	5	c
				1000	0		0							5	
2018	**1428**	**Sliced carrots**	1,95	10	6		6		60		1,78		1,78	5	c
			Ne	100	0		0		Ne		Ne		Ne	5	
2018	**1429**	**Deli salad**	3,90	100	89		89		9200		3,96		3,96	5	c
			Ne	1000	12		12							5	
2018	**1430**	**Deli salad**	2,60	100	3		3		300*		2,48*		2,48*	5	c
			Ne	1000	0		0							5	
2018	1431	Potatoes purée	1,60	10	5		5		50		1,70		1,70	5	c
			Ne	100	2		2		Ne		Ne		Ne	5	
2018	1507	Parsnip purée	3,84	10	2		2		18*		1,30*		1,30*	5	c
				100	0		0							5	

VEGETABLES																	
Year of analysis	Sample No	Product	Reference method: ISO 7932♦	Alternative method: COMPASS *Bacillus cereus* Agar (Pour plate method) 24h											Category	Type
			Final result (= Replicate 1)	Dilution	Replicate 1	Replicate 2	Replicate 1 (confirmed)	Replicate 2 (confirmed)	Replicate 1	Replicate 2	Replicate 1	Replicate 2	Final result (=Replicate 1)			
					CFU/plate	CFU/plate	CFU/plate	CFU/plate	CFU/g	CFU/g	log CFU/g	log CFU/g				
2018	**1687**	**Coriander**	4,77	100	>150		>150		35000		4,54		4,54	5	a
			N'	1000	35		35		N'		N'		N'	5	
2018	**1688**	**Wheat flour**	4,73	1000	47		47		47000		4,67		4,67	5	a
				10000	5		5							5	
2018	**1689**	**Wheat flour**	5,72	1000	>150		>150		1100000		6,04		6,04	5	a
			N'	10000	110		110		N'		N'		N'	5	
2018	**1690**	**Spice**	5,92	10000	71		71		700000		5,85		5,85	5	a
				100000	6		6							5	
2018	**1691**	**Tumeric**	6,91	10000	>150		>150		8000000		6,90		6,90	5	a
			N'	100000	80		80		N'		N'		N'	5	

ANIMAL FEED																	
Year of analysis	Sample No	Product	Reference method: ISO 7932♦	Alternative method: COMPASS *Bacillus cereus* Agar (Pour plate method) 24h											Category	Type
			Final result (= Replicate 1)	Dilution	Replicate 1	Replicate 2	Replicate 1 (confirmed)	Replicate 2 (confirmed)	Replicate 1	Replicate 2	Replicate 1	Replicate 2	Final result (=Replicate 1)			
					CFU/plate	CFU/plate	CFU/plate	CFU/plate	CFU/g	CFU/g	log CFU/g	log CFU/g				
2010	994	Fish food	2,04	10	3	2	3	2	30	20	1,48	1,3*	1,48	6	c
				100	2	0	2	0						6	
2010	996	Fish food	1,78 Ne	10	0	0	0	0	<10	<10	<1,00	<1,00	<1,00	6	c
				100	0	0	0	0						6	
2010	1011	Granules for rabbit	1,85 Ne	10	15	7	15	7	150	70	2,18	1,85 Ne	2,18	6	c
				100	1	6	1	6						6	
2010	**1042**	**Pellets for cat**	2,36	10	11	8	11	8	120	80	2,08	1,90	2,08	6	a
				100	2	1	2	1		Ne		Ne		6	
2010	**1043**	**Pellet for dog**	2,04	10	0	6	0	6	<10	60	<1,00	1,78	<1,00	6	a
				100	0	0	0	0		Ne		Ne		6	
2010	**1052**	**Sausage for dog**	2,45	10	8	8	8	8	80	80	1,90	1,90	1,90	6	b
				100	0	0	0	0	Ne	Ne	Ne	Ne	Ne	6	
2010	**1053**	**Sausage for dog**	2,63	10	17	19	17	19	160	190	2,20	2,28	2,20	6	b
				100	0	2	0	2						6	
2010	1157	Rice for animals	<2,00	100	0	0	0	0	<100	<100	<2,00	<2,00	<2,00	6	c
				1000	0	0	0	0						6	
2010	1158	Pasta for animals	<2,00	100	0	0	0	0	<100	<100	<2,00	<2,00	<2,00	6	c
				1000	0	0	0	0						6	
2010	**1159**	**Pâté for dog**	2,32	10	11	14	11	14	100	150	2,00	2,18	2,00	6	b
				100	0	2	0	2						6	
2010	**1160**	**Pellets for cat**	2,04	10	10	10	10	10	100	91	2,00	1,96	2,00	6	a
				100	1	0	1	0						6	
2010	**1170**	**Pâté for cat**	3,20	10	119	129	119	129	1200	1300	3,08	3,11	3,08	6	b
				100	11	13	11	13						6	
2010	**1171**	**Pâté for cat**	2,92	10	59	63	59	63	580	610	2,76	2,79	2,76	6	b
				100	5	4	5	4						6	
2010	**1172**	**Pâté for cat**	2,46	10	17	17	17	17	160	160	2,20	2,20	2,20	6	b
				100	0	1	0	1						6	
2010	**1173**	**Pellets for dog**	3,11	10	94	108	94	108	890	1100	2,95	3,04	2,95	6	a
				100	4	11	4	11						6	
2010	**1174**	**Pellet for cat**	2,89	10	78	79	78	79	730	770	2,86	2,89	2,86	6	a
				100	2	6	2	6						6	
2010	**1175**	**Pellets for dog**	2,70	10	21	26	21	26	200	250	2,30	2,40	2,30	6	a
				100	1	1	1	1						6	
2010	**1308**	**Pellets for dog**	2,68	10	28	41	28	41	330	390	2,52	2,59	2,52	6	a
				100	8	2	8	2						6	
2010	**1309**	**Pellets for dog**	2,11	10	13	12	13	12	130	120	2,11	2,08	2,11	6	a
				100	1	1	1	1						6	

♦ Analyses performed according to the COFRAC accreditation

ANIMAL FEED																	
Year of analysis	Sample No	Product	Reference method: ISO 7932♦	Alternative method: COMPASS *Bacillus cereus* Agar (Pour plate method) 24h											Category	Type
			Final result (= Replicate 1)	Dilution	Replicate 1	Replicate 2	Replicate 1 (confirmed)	Replicate 2 (confirmed)	Replicate 1	Replicate 2	Replicate 1	Replicate 2	Final result (=Replicate 1)			
					CFU/plate	CFU/plate	CFU/plate	CFU/plate	CFU/g	CFU/g	log CFU/g	log CFU/g				
2010	**1310**	**Flour for poultry**	2,72	10	37	40	37	40	390	440	2,59	2,64	2,59	6	a
				100	6	8	6	8						6	
2010	**1311**	**Terrine for cat**	1,48	10	4	5	4	5	40	50	1,60	1,70	1,60	6	b
			Ne	100	0	0	0	0	Ne	Ne	Ne	Ne	Ne	6	
2010	**1312**	**Terrine for cat**	2,28	10	18	20	18	20	170	190	2,23	2,28	2,23	6	b
				100	1	1	1	1						6	
2010	**1313**	**Terrine for dog**	1,54	10	6	2	6	2	60	20	1,78	1,30*	1,78	6	b
			Ne	100	0	0	0	0	Ne		Ne		Ne	6	
2010	**1473**	**Pellet for cat**	2,77	10	50	48	50	48	500	470	2,70	2,67	2,70	6	a
				100	5	4	5	4						6	
2010	**1474**	**Pasta for animals**	3,41	100	18	24	18	24	2100	2200	3,32	3,34	3,32	6	c
				1000	5	0	5	0						6	
2010	**1475**	**Rice feed**	3,74	100	34	44	34	44	3400	4000	3,53	3,60	3,53	6	c
				1000	3	0	3	0						6	
2018	599	Granules for fish	2,56	10	2		2		20*		1,30*		1,30*	6	c
				100	0		0							6	
2018	**1423**	**Pasta**	5,65	1000	>150		>150		230000		5,36		5,36	6	c
			N'	10000	23		23		N'		N'		N'	6	
2018	**1424**	**Rice feed**	6,08	10000	117		117		1100000		6,04		6,04	6	c
			N'	100000	8		8							6	
2018	**1425**	**Rice feed**	4,57	100	>150		>150		23000		4,36		4,36	6	c
			N'	1000	23		23		N'		N'		N'	6	
2018	**1426**	**Pasta for animals**	5,11	100	>150		>150		110000		5,04		5,04	6	c
			N'	1000	110		110				N'		N'	6	
2018	**2432**	**Infant formula for cattle**	3,43	100	14		14		1400		3,15		3,15	6	a
				1000	1		1							6	
2018	**2433**	**Soya meal for chicken**	2,96	100	16		16		1500		3,18		3,18	6	a
				1000	1		1							6	
2018	**2434**	**Feed for pork**	3,40	100	13		13		1400		3,15		3,15	6	a
				1000	2		2							6	
2018	**2435**	**Lactoserum for veal**	2,90	100	4		4		400		2,60		2,60	6	a
			Ne	1000	0		0				Ne		Ne	6	

Appendix 5 - Relative trueness study: calculations
(initial validation, renewal study - 2010, 2018)

Category	Type	N° sample	Spreading									
			Log cfu/g				Alternative method					
			Reference method	Alternative method	Average	Difference	<4 CFU/ plate	<or> threshold corrected values	Average <4 CFU/plate	Difference <4 CFU/plate	Average corrected values	Difference Corrected values
1	a	**1151**	1,78	1,60	1,69	-0,18			#N/A		#N/A	
	a	**1161**	2,23	2,36	2,30	0,13			#N/A		#N/A	
	a	**1162**	2,18	2,20	2,19	0,03			#N/A		#N/A	
	a	**1306**	1,81	1,78	1,80	-0,03			#N/A		#N/A	
	a	**1307**	2,30		#N/A		1,78		2,04	-0,52	#N/A	
	a	**1465**	4,18	4,18	4,18	0,00			#N/A		#N/A	
	a	**1467**	4,95	4,91	4,93	-0,04			#N/A		#N/A	
	a	**1468**	3,79	3,68	3,74	-0,11			#N/A		#N/A	
	b	1082	1,88	1,78	1,83	-0,10			#N/A		#N/A	
	b	**1091**	2,61	1,96	2,29	-0,65			#N/A		#N/A	
	b	**1092**	1,91	3,20	2,56	1,29			#N/A		#N/A	
	b	**1466**	3,72	3,79	3,75	0,06			#N/A		#N/A	
	b	**1045**	2,70	2,70	2,70	0,00			#N/A		#N/A	
	b	**1046**	3,08	3,15	3,11	0,07			#N/A		#N/A	
	b	**1047**	4,23	4,04	4,14	-0,19			#N/A		#N/A	
	c	**1047**	3,18	2,93	3,05	-0,25			#N/A		#N/A	
	c	**1048**	2,81	2,86	2,84	0,05			#N/A		#N/A	
	c	**1049**	1,88		#N/A		1,48		1,68	-0,40	#N/A	
	c	**1057**	2,00	1,78	1,89	-0,22			#N/A		#N/A	
	c	**1058**	1,91	1,78	1,85	-0,14			#N/A		#N/A	
	c	1149	1,70		#N/A			1,00	#N/A		1,35	-0,70
	c	1150	5,20	5,23	5,22	0,03			#N/A		#N/A	
Average category 1						**-0,01**						
Standard deviation of differences category 1						**0,36**						
2	a	**1046**	1,98	1,70	1,84	-0,28			#N/A		#N/A	
	a	**1050**	2,04	1,70	1,87	-0,34			#N/A		#N/A	
	a	**602**	2,36	2,18	2,27	-0,19			#N/A		#N/A	
	a	**603**	1,48		#N/A		1,30		1,39	-0,18	#N/A	
	a	**1048**	4,40	3,86	4,13	-0,53			#N/A		#N/A	
	a	**1049**	4,20	3,88	4,04	-0,33			#N/A		#N/A	
	a	**1050**	2,00		#N/A			2,00	#N/A		2,00	0,00
	a	**1051**	3,52	3,45	3,48	-0,07			#N/A		#N/A	
	a	**1803**	4,04	3,62	3,83	-0,42			#N/A		#N/A	
	a	**1804**	2,00		#N/A			2,00	#N/A		2,00	0,00
	b	**1095**	1,78		#N/A		1,00		1,39	-0,78	#N/A	
	b	**600**	4,11	4,18	4,15	0,06			#N/A		#N/A	
	b	**601**	2,60	2,60	2,60	0,00			#N/A		#N/A	
	b	**1052**	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	**1053**	4,00		#N/A		3,30		3,65	-0,70	#N/A	
	b	**1054**	1,00		#N/A			1,00	#N/A		1,00	0,00
	b	**1806**	0,00		#N/A			0,00	#N/A		1,00	0,00
	b	**1807**	3,00	3,04	3,02	0,04			#N/A		#N/A	
	b	**1808**	2,00		#N/A			2,00	#N/A		2,00	0,00
	b	**2156**	3,90	3,65	3,78	-0,25			#N/A		#N/A	
	b	**2157**	4,72	4,43	4,58	-0,29			#N/A		#N/A	
	b	**2158**	5,08	4,87	4,97	-0,21			#N/A		#N/A	
	c	**1051**	2,00	1,85	1,92	-0,15			#N/A		#N/A	
	c	**1094**	1,65		#N/A		1,00		1,33	-0,65	#N/A	
	c	**1152**	2,23	2,40	2,31	0,17			#N/A		#N/A	
	c	**794**	4,62	4,23	4,43	-0,39			#N/A		#N/A	
	c	**795**	4,45	4,18	4,31	-0,27			#N/A		#N/A	
	c	**796**	1,00		#N/A			1,00	#N/A		1,00	0,00
	c	**797**	0,00		#N/A			0,00	#N/A		0,00	0,00
	c	**1809**	3,74	3,71	3,72	-0,03			#N/A		#N/A	
	c	**1810**	2,46	2,36	2,41	-0,10			#N/A		#N/A	
Average category 2						**-0,19**						
Standard deviation of differences category 2						**0,18**						

Category	Type	N° sample	Spreading									
			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				
3	a	976	2,45	2,60	2,52	0,15			#N/A		#N/A	
	a	977	3,20	3,15	3,18	-0,06			#N/A		#N/A	
	a	**1056**	3,15	3,08	3,11	-0,07			#N/A		#N/A	
	a	1153	2,61	2,41	2,51	-0,20			#N/A		#N/A	
	a	**1305**	1,86	1,60	1,73	-0,26			#N/A		#N/A	
	a	**1462**	4,30	4,23	4,27	-0,07			#N/A		#N/A	
	b	**1055**	3,57	3,32	3,45	-0,25			#N/A		#N/A	
	b	**1163**	2,72	2,41	2,57	-0,30			#N/A		#N/A	
	b	**1164**	2,68	2,41	2,55	-0,27			#N/A		#N/A	
	b	**1165**	2,41	2,36	2,39	-0,05			#N/A		#N/A	
	b	**1303**	2,46	2,52	2,49	0,06			#N/A		#N/A	
	b	**1304**	2,48	2,41	2,45	-0,06			#N/A		#N/A	
	c	1014	1,70		#N/A		1,00		1,35	-0,70	#N/A	
	c	1015	1,78		#N/A			0,00	#N/A		0,89	-1,78
	c	1016	1,90	2,00	1,95	0,10			#N/A		#N/A	
	c	**1089**	2,58	2,46	2,52	-0,12			#N/A		#N/A	
	c	**1090**	2,45	2,38	2,41	-0,07			#N/A		#N/A	
	c	**1093**	1,74	1,70	1,72	-0,04			#N/A		#N/A	
	c	**798**	3,95	3,95	3,95	0,00			#N/A		#N/A	
	c	**799**	1,70	1,78	1,74	0,08			#N/A		#N/A	
Average category 3						**-0,08**						
Standard deviation of differences category 3						**0,13**						
4	a	1002	4,15	4,04	4,09	-0,10			#N/A		#N/A	
	a	**1464**	5,36	5,15	5,25	-0,22			#N/A		#N/A	
	a	1367	2,45	1,70	2,07	-0,75			#N/A		#N/A	
	a	**1811**	2,83	2,57	2,70	-0,26			#N/A		#N/A	
	a	**1812**	3,57	3,08	3,32	-0,49			#N/A		#N/A	
	a	**1813**	3,11	2,91	3,01	-0,21			#N/A		#N/A	
	b	993	3,62	3,43	3,53	-0,19			#N/A		#N/A	
	b	995	3,15	3,40	3,27	0,25			#N/A		#N/A	
	b	**1156**	1,81	1,60	1,71	-0,21			#N/A		#N/A	
	b	598	1,30		#N/A		1,30		1,30	0,00	#N/A	
	b	**1683**	5,49	5,30	5,40	-0,19			#N/A		#N/A	
	b	**1684**	4,66	4,38	4,52	-0,28			#N/A		#N/A	
	b	**1685**	4,40	4,43	4,41	0,03			#N/A		#N/A	
	b	**1686**	3,60	3,54	3,57	-0,06			#N/A		#N/A	
	c	974	4,23	4,15	4,19	-0,08			#N/A		#N/A	
	c	975	6,79	6,04	6,42	-0,75			#N/A		#N/A	
	c	986	3,91	3,81	3,86	-0,10			#N/A		#N/A	
	c	987	4,54	4,23	4,39	-0,31			#N/A		#N/A	
	c	1003	4,58	4,53	4,56	-0,05			#N/A		#N/A	
	c	1012	1,98	1,70	1,84	-0,28			#N/A		#N/A	
	c	**1166**	3,08	2,98	3,03	-0,10			#N/A		#N/A	
	c	**1463**	2,98	2,89	2,93	-0,09			#N/A		#N/A	
Average category 4						**-0,21**						
Standard deviation of differences category 4						**0,23**						

Category	Type	N° sample	Spreading									
			Log cfu/g		Average	Difference	Alternative method		Average <4 CFU/plate	Difference <4 CFU/plate	Average corrected values	Difference Corrected values
			Reference method	Alternative method			<4 CFU/ plate	<or> threshold corrected values				
5	a	**1044**	2,11	1,85	1,98	-0,27			#N/A		#N/A	
	a	**1167**	1,70	1,95	1,83	0,26			#N/A		#N/A	
	a	**1302**	2,61	2,40	2,51	-0,21			#N/A		#N/A	
	a	**1687**	4,77	4,67	4,72	-0,10			#N/A		#N/A	
	a	**1688**	4,73	4,67	4,70	-0,06			#N/A		#N/A	
	a	**1689**	5,72	5,94	5,83	0,22			#N/A		#N/A	
	a	**1690**	5,92	5,91	5,92	-0,01			#N/A		#N/A	
	a	**1691**	6,91	6,86	6,89	-0,05			#N/A		#N/A	
	b	978	2,48	1,95	2,22	-0,52			#N/A		#N/A	
	b	979	6,18		#N/A			6,18	#N/A		6,18	0,00
	b	980	6,18		#N/A			6,18	#N/A		6,18	0,00
	b	981	2,56	1,78	2,17	-0,78			#N/A		#N/A	
	b	982	2,82	2,11	2,47	-0,71			#N/A		#N/A	
	b	988	5,32	5,00	5,16	-0,32			#N/A		#N/A	
	b	989	5,46	5,71	5,58	0,25			#N/A		#N/A	
	b	1007	1,48	1,60	1,54	0,12			#N/A		#N/A	
	b	1008	2,45	2,23	2,34	-0,22			#N/A		#N/A	
	b	1009	4,04	3,82	3,93	-0,22			#N/A		#N/A	
	b	1010	2,00		#N/A			2,00	#N/A		2,00	0,00
	c	**1314**	2,43	2,38	2,41	-0,05			#N/A		#N/A	
	c	**1315**	2,71	2,56	2,63	-0,15			#N/A		#N/A	
	c	983	2,48		#N/A			2,00	#N/A		2,24	-0,48
	c	991	2,74		#N/A		2,30		2,52	-0,44	#N/A	
	c	992	5,03	5,00	5,01	-0,03			#N/A		#N/A	
	c	1013	1,81	1,95	1,88	0,14			#N/A		#N/A	
	c	1083	1,93		#N/A		1,30		1,62	-0,63	#N/A	
	c	**1168**	2,74	2,61	2,68	-0,13			#N/A		#N/A	
	c	**1169**	2,48	2,20	2,34	-0,27			#N/A		#N/A	
	c	**1469**	4,28	4,23	4,25	-0,05			#N/A		#N/A	
	c	**1470**	4,76	4,72	4,74	-0,05			#N/A		#N/A	
	c	**1471**	5,66	5,77	5,72	0,11			#N/A		#N/A	
	c	**1472**	1,70		#N/A		1,70		1,70	0,00	#N/A	
Average category 5						**-0,12**						
Standard deviation of differences category 5						**0,26**						

Category	Type	N° sample	Spreading									
			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				
6	a	**1042**	2,36	2,20	2,28	-0,16			#N/A		#N/A	
	a	**1043**	2,04		#N/A		1,48		1,76	-0,56	#N/A	
	a	**1160**	2,04	1,96	2,00	-0,08			#N/A		#N/A	
	a	**1173**	3,11	3,00	3,06	-0,11			#N/A		#N/A	
	a	**1174**	2,89	2,78	2,84	-0,11			#N/A		#N/A	
	a	**1175**	2,70	2,41	2,56	-0,28			#N/A		#N/A	
	a	**1308**	2,68	2,57	2,62	-0,11			#N/A		#N/A	
	a	**1309**	2,11	2,23	2,17	0,12			#N/A		#N/A	
	a	**1310**	2,72	2,62	2,67	-0,10			#N/A		#N/A	
	a	**1473**	2,77	2,75	2,76	-0,02			#N/A		#N/A	
	a	**2432**	3,43	3,49	3,46	0,06			#N/A		#N/A	
	a	**2433**	2,96	3,15	3,05	0,19			#N/A		#N/A	
	a	**2434**	3,40	3,00	3,20	-0,40			#N/A		#N/A	
	a	**2435**	2,90	2,70	2,80	-0,20			#N/A		#N/A	
	b	**1052**	2,45	1,85	2,15	-0,60			#N/A		#N/A	
	b	**1053**	2,63	1,70	2,17	-0,93			#N/A		#N/A	
	b	**1159**	2,32	2,20	2,26	-0,12			#N/A		#N/A	
	b	**1170**	3,20	3,08	3,14	-0,12			#N/A		#N/A	
	b	**1171**	2,92	2,78	2,85	-0,15			#N/A		#N/A	
	b	**1172**	2,46	2,56	2,51	0,09			#N/A		#N/A	
	b	**1311**	1,48	1,70	1,59	0,22			#N/A		#N/A	
	b	**1312**	2,28	2,15	2,21	-0,13			#N/A		#N/A	
	b	**1313**	1,54		#N/A			0,00	#N/A		0,77	-1,54
	c	994	2,04		#N/A		1,30		1,67	-0,74	#N/A	
	c	996	1,78		#N/A		1,00		1,39	-0,78	#N/A	
	c	1011	1,85	1,70	1,77	-0,15			#N/A		#N/A	
	c	1157	1,00		#N/A			1,00	#N/A		1,00	0,00
	c	1158	1,00		#N/A			1,00	#N/A		1,00	0,00
	c	**1474**	3,41	3,52	3,47	0,10			#N/A		#N/A	
	c	**1475**	3,74	3,45	3,59	-0,29			#N/A		#N/A	
	c	599	2,56		#N/A			0,00	#N/A		1,78	-2,56
	c	**1423**	5,65	5,79	5,72	0,14			#N/A		#N/A	
	c	**1424**	6,08	6,08	6,08	0,00			#N/A		#N/A	
	c	**1425**	4,57	4,28	4,42	-0,29			#N/A		#N/A	
	c	**1426**	5,11	5,08	5,10	-0,03			#N/A		#N/A	
Average category 6						**-0,12**						
Standard deviation of differences category 6						**0,24**						
Average all categories				Dall		**-0,13**						
Standard deviation of differences all categories				SDAll		**0,25**						

	n all	130			
β=95%	T(0,05;70)=	1,978524465			
		0,495305747	Upper limit	Lower limit	Linear
	Average (minimal value)	**0,00**	0,37	-0,62	-0,13
	Average (maximale value)	**10,00**	0,37	-0,62	-0,13

Category	Type	N°sample	Pour plate									
			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				
1	a	**1151**	1,78	1,60	1,69	-0,18			#N/A		#N/A	
	a	**1161**	2,23	2,41	2,32	0,18			#N/A		#N/A	
	a	**1162**	2,18	2,51	2,34	0,33			#N/A		#N/A	
	a	**1306**	1,81	1,70	1,76	-0,11			#N/A		#N/A	
	a	**1307**	2,30		#N/A		1,85		2,07	-0,45	#N/A	
	a	**1465**	4,18	3,92	4,05	-0,26			#N/A		#N/A	
	a	**1467**	4,95	4,43	4,69	-0,52			#N/A		#N/A	
	a	**1468**	3,79	3,63	3,71	-0,16			#N/A		#N/A	
	b	1082	1,88	2,41	2,15	0,54			#N/A		#N/A	
	b	**1091**	2,61	1,78	2,20	-0,83			#N/A		#N/A	
	b	**1092**	1,91	2,78	2,35	0,86			#N/A		#N/A	
	b	**1466**	3,72	3,30	3,51	-0,42			#N/A		#N/A	
	b	**1045**	2,70	2,78	2,74	0,08			#N/A		#N/A	
	b	**1046**	3,08	2,95	3,02	-0,12			#N/A		#N/A	
	b	**1047**	4,23	4,00	4,12	-0,23			#N/A		#N/A	
	c	**1047**	3,18	2,88	3,03	-0,30			#N/A		#N/A	
	c	**1048**	2,81	2,65	2,73	-0,16			#N/A		#N/A	
	c	**1049**	1,88	1,70	1,79	-0,18			#N/A		#N/A	
	c	**1057**	2,00	2,15	2,07	0,15			#N/A		#N/A	
	c	**1058**	1,91	1,70	1,81	-0,21			#N/A		#N/A	
	c	1149	1,70		#N/A			1,00	#N/A		1,35	-0,70
	c	1150	5,20	5,20	5,20	0,00			#N/A		#N/A	
Average category 1						**-0,08**						
Standard deviation of differences category 1						**0,37**						
2	a	**1046**	1,98	1,96	1,97	-0,02			#N/A		#N/A	
	a	**1050**	2,04	2,00	2,02	-0,04			#N/A		#N/A	
	a	**602**	2,36	2,26	2,31	-0,11			#N/A		#N/A	
	a	**603**	1,48		#N/A		1,48		1,48	0,00	#N/A	
	a	**1048**	4,40	3,72	4,06	-0,67			#N/A		#N/A	
	a	**1049**	4,20	3,61	3,91	-0,59			#N/A		#N/A	
	a	**1050**	2,00		#N/A			2,00	#N/A		2,00	0,00
	a	**1051**	3,52	3,15	3,33	-0,37			#N/A		#N/A	
	a	**1803**	4,04	3,61	3,83	-0,43			#N/A		#N/A	
	a	**1804**	2,00		#N/A			2,00	#N/A		2,00	0,00
	b	**1095**	1,78	1,60	1,69	-0,18			#N/A		#N/A	
	b	**600**	4,11	3,78	3,95	-0,34			#N/A		#N/A	
	b	**601**	2,60	2,45	2,52	-0,15			#N/A		#N/A	
	b	**1052**	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	**1053**	4,00		#N/A			2,00	#N/A		3,00	-2,00
	b	**1054**	1,00		#N/A			1,00	#N/A		1,00	0,00
	b	**1806**	0,00		#N/A			0,00	#N/A		0,50	-1,00
	b	**1807**	3,00	3,00	3,00	0,00			#N/A		#N/A	
	b	**1808**	2,00		#N/A			2,00	#N/A		2,00	0,00
	b	**2156**	3,90	3,66	3,78	-0,24			#N/A		#N/A	
	b	**2157**	4,72	4,51	4,61	-0,22			#N/A		#N/A	
	b	**2158**	5,08	4,76	4,92	-0,32			#N/A		#N/A	
	c	**1051**	2,00	1,78	1,89	-0,22			#N/A		#N/A	
	c	**1094**	1,65		#N/A		1,50		1,58	-0,15	#N/A	
	c	**1152**	2,23	2,26	2,24	0,02			#N/A		#N/A	
	c	**794**	4,62	4,53	4,58	-0,09			#N/A		#N/A	
	c	**795**	4,45	4,18	4,31	-0,27			#N/A		#N/A	
	c	**796**	1,00		#N/A			1,00	#N/A		1,00	0,00
	c	**797**	0,00		#N/A			0,00	#N/A		0,00	0,00
	c	**1809**	3,74	3,94	3,84	0,20			#N/A		#N/A	
	c	**1810**	2,46	2,28	2,37	-0,18			#N/A		#N/A	
Average category 2						**-0,21**						
Standard deviation of differences category 2						**0,21**						

Category	Type	N°sample	Pour plate									
			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				
3	a	976	2,45	2,48	2,46	0,03			#N/A		#N/A	
	a	977	3,20	3,15	3,18	-0,06			#N/A		#N/A	
	a	**1056**	3,15	3,18	3,16	0,03			#N/A		#N/A	
	a	1153	2,61	2,52	2,57	-0,09			#N/A		#N/A	
	a	**1305**	1,86	1,85	1,85	-0,02			#N/A		#N/A	
	a	**1462**	4,30	4,04	4,17	-0,26			#N/A		#N/A	
	b	**1055**	3,57	3,11	3,34	-0,45			#N/A		#N/A	
	b	**1163**	2,72	2,40	2,56	-0,32			#N/A		#N/A	
	b	**1164**	2,68	2,38	2,53	-0,30			#N/A		#N/A	
	b	**1165**	2,41	2,23	2,32	-0,18			#N/A		#N/A	
	b	**1303**	2,46	2,66	2,56	0,20			#N/A		#N/A	
	b	**1304**	2,48	2,38	2,43	-0,10			#N/A		#N/A	
	c	1014	1,70		#N/A		1,30		1,50	-0,40	#N/A	
	c	1015	1,78		#N/A		1,30		1,54	-0,48	#N/A	
	c	1016	1,90	2,20	2,05	0,30			#N/A		#N/A	
	c	**1089**	2,58	2,34	2,46	-0,24			#N/A		#N/A	
	c	**1090**	2,45	2,36	2,40	-0,09			#N/A		#N/A	
	c	**1093**	1,74		#N/A		1,48		1,61	-0,26	#N/A	
	c	**798**	3,95	3,95	3,95	0,00			#N/A		#N/A	
	c	**799**	1,70	1,85	1,77	0,15			#N/A		#N/A	
Average category 3						**-0,08**						
Standard deviation of differences category 3						**0,20**						
4	a	1002	4,15	4,08	4,11	-0,07			#N/A		#N/A	
	a	**1464**	5,36	5,08	5,22	-0,28			#N/A		#N/A	
	a	1367	2,45	2,00	2,22	-0,45			#N/A		#N/A	
	a	**1811**	2,83	2,53	2,68	-0,30			#N/A		#N/A	
	a	**1812**	3,57	3,08	3,32	-0,49			#N/A		#N/A	
	a	**1813**	3,11	3,04	3,08	-0,07			#N/A		#N/A	
	b	993	3,62	3,43	3,53	-0,19			#N/A		#N/A	
	b	995	3,15	3,18	3,16	0,03			#N/A		#N/A	
	b	**1156**	1,81		#N/A		1,30		1,56	-0,51	#N/A	
	b	598	1,30		#N/A		1,03		1,17	-0,27	#N/A	
	b	**1683**	5,49	5,08	5,29	-0,41			#N/A		#N/A	
	b	**1684**	4,66	4,56	4,61	-0,11			#N/A		#N/A	
	b	**1685**	4,40	4,18	4,29	-0,22			#N/A		#N/A	
	b	**1686**	3,60	3,52	3,56	-0,08			#N/A		#N/A	
	c	974	4,23	3,96	4,09	-0,27			#N/A		#N/A	
	c	975	6,79	6,61	6,70	-0,18			#N/A		#N/A	
	c	986	3,91	3,72	3,82	-0,19			#N/A		#N/A	
	c	987	4,54	4,43	4,49	-0,11			#N/A		#N/A	
	c	1003	4,58	4,34	4,46	-0,24			#N/A		#N/A	
	c	1012	1,98	1,95	1,97	-0,02			#N/A		#N/A	
	c	**1166**	3,08	2,94	3,01	-0,14			#N/A		#N/A	
	c	**1463**	2,98	2,83	2,91	-0,15			#N/A		#N/A	
Average category 4						**-0,20**						
Standard deviation of differences category 4						**0,14**						

Category	Type	N°sample	Pour plate									
			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				
5	a	**1044**	2,11	1,78	1,95	-0,34			#N/A		#N/A	
	a	**1167**	1,70	1,70	1,70	0,00			#N/A		#N/A	
	a	**1302**	2,61	2,41	2,51	-0,20			#N/A		#N/A	
	a	**1687**	4,77	4,54	4,66	-0,23			#N/A		#N/A	
	a	**1688**	4,73	4,67	4,70	-0,06			#N/A		#N/A	
	a	**1689**	5,72	6,04	5,88	0,33			#N/A		#N/A	
	a	**1690**	5,92	5,85	5,88	-0,07			#N/A		#N/A	
	a	**1691**	6,91	6,90	6,91	-0,01			#N/A		#N/A	
	b	978	2,48	1,70	2,09	-0,78			#N/A		#N/A	
	b	979	6,18		#N/A			6,18	#N/A		6,18	0,00
	b	980	6,18		#N/A			6,18	#N/A		6,18	0,00
	b	981	2,56	2,11	2,34	-0,44			#N/A		#N/A	
	b	982	2,82		#N/A		1,48		2,15	-1,34	#N/A	
	b	988	5,32	5,11	5,22	-0,21			#N/A		#N/A	
	b	989	5,46	5,53	5,50	0,07			#N/A		#N/A	
	b	1007	1,48		#N/A		1,00		1,24	-0,48	#N/A	
	b	1008	2,45	1,85	2,15	-0,60			#N/A		#N/A	
	b	1009	4,04	3,81	3,93	-0,23			#N/A		#N/A	
	b	1010	2,00		#N/A			2,00	#N/A		2,00	0,00
	c	**1314**	2,43	2,43	2,43	0,00			#N/A		#N/A	
	c	**1315**	2,71	2,62	2,67	-0,08			#N/A		#N/A	
	c	983	2,48		#N/A			2,00	#N/A		2,24	-0,48
	c	991	2,74	2,60	2,67	-0,14			#N/A		#N/A	
	c	992	5,03	4,83	4,93	-0,20			#N/A		#N/A	
	c	1013	1,81	2,00	1,91	0,19			#N/A		#N/A	
	c	1083	1,93	1,70	1,82	-0,24			#N/A		#N/A	
	c	**1168**	2,74	2,56	2,65	-0,18			#N/A		#N/A	
	c	**1169**	2,48	2,40	2,44	-0,08			#N/A		#N/A	
	c	**1469**	4,28	4,20	4,24	-0,07			#N/A		#N/A	
	c	**1470**	4,76	4,54	4,65	-0,22			#N/A		#N/A	
	c	**1471**	5,66	5,64	5,65	-0,02			#N/A		#N/A	
	c	**1472**	1,70		#N/A		1,30		1,50	-0,40	#N/A	
Average category 5						**-0,15**						
Standard deviation of differences category 5						**0,23**						

Category	Type	N°sample	Pour plate									
			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				
6	a	**1042**	2,36	2,08	2,22	-0,28			#N/A		#N/A	
	a	**1043**	2,04		#N/A			0,00	#N/A		1,02	-2,04
	a	**1160**	2,04	2,00	2,02	-0,04			#N/A		#N/A	
	a	**1173**	3,11	2,95	3,03	-0,16			#N/A		#N/A	
	a	**1174**	2,89	2,86	2,88	-0,03			#N/A		#N/A	
	a	**1175**	2,70	2,30	2,50	-0,40			#N/A		#N/A	
	a	**1308**	2,68	2,52	2,60	-0,16			#N/A		#N/A	
	a	**1309**	2,11	2,11	2,11	0,00			#N/A		#N/A	
	a	**1310**	2,72	2,59	2,66	-0,13			#N/A		#N/A	
	a	**1473**	2,77	2,70	2,73	-0,07			#N/A		#N/A	
	a	**2432**	3,43	3,15	3,29	-0,29			#N/A		#N/A	
	a	**2433**	2,96	3,18	3,07	0,22			#N/A		#N/A	
	a	**2434**	3,40	3,15	3,27	-0,25			#N/A		#N/A	
	a	**2435**	2,90	2,60	2,75	-0,30			#N/A		#N/A	
	b	**1052**	2,45	1,90	2,18	-0,54			#N/A		#N/A	
	b	**1053**	2,63	2,20	2,42	-0,43			#N/A		#N/A	
	b	**1159**	2,32	2,00	2,16	-0,32			#N/A		#N/A	
	b	**1170**	3,20	3,08	3,14	-0,12			#N/A		#N/A	
	b	**1171**	2,92	2,76	2,84	-0,16			#N/A		#N/A	
	b	**1172**	2,46	2,20	2,33	-0,26			#N/A		#N/A	
	b	**1311**	1,48	1,60	1,54	0,12			#N/A		#N/A	
	b	**1312**	2,28	2,23	2,25	-0,05			#N/A		#N/A	
	b	**1313**	1,54	1,78	1,66	0,23			#N/A		#N/A	
	c	994	2,04	1,48	1,76	-0,56			#N/A		#N/A	
	c	996	1,78		#N/A			0,00	#N/A		0,89	-1,78
	c	1011	1,85	2,18	2,01	0,33			#N/A		#N/A	
	c	1157	1,00		#N/A			1,00	#N/A		1,00	0,00
	c	1158	1,00		#N/A			1,00	#N/A		1,00	0,00
	c	**1474**	3,41	3,32	3,37	-0,09			#N/A		#N/A	
	c	**1475**	3,74	3,53	3,64	-0,21			#N/A		#N/A	
	c	599	2,56		#N/A		1,30		1,93	-1,26	#N/A	
	c	**1423**	5,65	5,36	5,51	-0,29			#N/A		#N/A	
	c	**1424**	6,08	6,04	6,06	-0,04			#N/A		#N/A	
	c	**1425**	4,57	4,36	4,46	-0,21			#N/A		#N/A	
	c	**1426**	5,11	5,04	5,08	-0,07			#N/A		#N/A	
Average category 6						**-0,15**						
Standard deviation of differences category 6						**0,21**						
Average all categories				Dall		**-0,15**						
Standard deviation of differences all categories				SDAll		**0,24**						

	n all	132			
β=95%	T(0,05;70)=	1,978238512			
		0,467365905	Upper limit	Lower limit	Linear
	Average (minimal value)	**0,00**	0,32	-0,62	-0,15
	Average (maximale value)	**10,00**	0,32	-0,62	-0,15

Appendix 6 - Accuracy profile study: raw data

Meat product (Liver pâté)

Strain : *B. cereus* Ad2183 (spores)

Matrix	Strain	Level	Sample N°	Reference method: ISO 7932♦				Alternative method: COMPASS *B. cereus* Agar							
								Spreading method				Pour plate method			
				Dilution	cfu/plate	cfu/g	log cfu/g	Dilution	cfu/plate	cfu/g	log cfu/g	Dilution	cfu/plate	cfu/g	log cfu/g
Pâté Batch 1 Aerobic mesophilic flora : $8{,}0.10^6$ CFU/g	*B. cereus Ad2183 (spores)*	1	1233	10	12	110	2,04	10	15	140	2,15	10	7	70	1,85
				100	0			100	0			100	1		Ne
			1234	10	12	130	2,11	10	11	100	2,00	10	5	50	1,70
				100	2			100	0			100	0		Ne
			1235	10	15	150	2,18	10	7	70	1,85	10	5	50	1,70
				100	1			100	0		Ne	100	0		Ne
			1236	10	13	120	2,08	10	9	90	1,95	10	6	60	1,78
				100	0			100	1		Ne	100	0		Ne
			1237	10	15	150	2,18	10	10	100	2,00	10	9	90	1,95
				100	1			100	1			100	1		Ne
		2	1238	100	38	3600	3,56	100	56	5300	3,72	100	38	3500	3,54
				1000	1			1000	2			1000	0		
			1239	100	49	5000	3,70	100	49	4900	3,69	100	20	1800	3,26
				1000	6			1000	5			1000	0		
			1240	100	55	5900	3,77	100	66	6700	3,83	100	29	2700	3,43
				1000	10			1000	8			1000	1		
			1241	100	36	3600	3,56	100	42	4400	3,64	100	29	2800	3,45
				1000	4			1000	6			1000	2		
			1242	100	61	6400	3,81	100	107	10000	4,00	100	39	3600	3,56
				1000	9			1000	3			1000	0		
		3	2440	1000	154	150000	5,18	1000	141	150000	5,18	1000	46	51000	4,71
				10000	7			10000	26			10000	10		
			2441	10000	24	220000	5,34	1000	147	140000	5,15	1000	45	51000	4,71
				100000	0			10000	11			10000	11		
			2442	10000	28	270000	5,43	10000	16	160000	5,20	1000	62	62000	4,79
				100000	2			100000	2			10000	6		
			2443	10000	23	230000	5,36	10000	28	270000	5,43	1000	53	58000	4,76
				100000	2			10000	2			10000	11		
			2444	1000	93	97000	4,99	1000	86	86000	4,93	1000	35	36000	4,56
				10000	14			10000	9			10000	5		
Pâté Batch 2 Aerobic mesophilic flora : $1{,}4.10^5$ CFU/g	*B. cereus Ad2183 (spores)*	1	1248	10	14	140	2,15	10	14	140	2,15	10	6	60	1,78
				100	1			100	1			100	0		Ne
			1249	10	13	140	2,15	10	12	130	2,11	10	5	50	1,70
				100	2			100	2			100	0		Ne
			1250	10	17	160	2,20	10	10	110	2,04	10	17	160	2,20
				100	1			100	2			100	0		
			1251	10	12	120	2,08	10	15	150	2,18	10	9	90	1,95
				100	1			100	1			100	0		Ne
			1252	10	11	110	2,04	10	12	120	2,08	10	11	100	2,00
				100	1			100	1			100	0		
		2	1253	100	48	5000	3,70	100	40	4000	3,60	100	37	3500	3,54
				1000	7			1000	4			1000	2		
			1254	100	49	4900	3,69	100	54	5400	3,73	100	41	3700	3,57
				1000	5			1000	5			1000	0		
			1255	100	47	4700	3,67	100	44	4300	3,63	100	40	3900	3,59
				1000	5			1000	3			1000	3		
			1256	100	43	4300	3,63	100	63	6000	3,78	100	47	4300	3,63
				1000	4			1000	3			1000	0		
			1257	100	47	4500	3,65	100	43	4200	3,62	100	44	4000	3,60
				1000	3			1000	3			1000	0		
		3	2445	1000	173	160000	5,20	1000	112	120000	5,08	1000	38	42000	4,62
				10000	8			10000	12			10000	8		
			2446	10000	15	150000	5,18	1000	140	130000	5,11	1000	43	44000	4,64
				100000	2			10000	8			10000	5		
			2447	1000	109	100000	5,00	1000	72	71000	4,85	1000	44	43000	4,63
				10000	5			10000	6			10000	3		
			2448	10000	6	60000	4,78	1000	79	78000	4,89	1000	37	37000	4,57
				100000	1		Ne	10000	7			10000	4		
			2449	10000	18	170000	5,23	1000	95	94000	4,97	1000	39	39000	4,59
				100000	1			10000	8			10000	4		

♦ Analyses performed according to the COFRAC accreditation

Seafood Terrine

Strain : *B. cereus* Ad2477

Matrix	Strain	Level	Sample N°	Reference method : ISO 7932♦				Alternative method: COMPASS *B. cereus* Agar							
								Spreading method				Pour plate method			
				Dilution	cfu/ plate	cfu/g	log cfu/g	Dilution	cfu/plate	cfu/g	log cfu/g	Dilution	cfu/plate	cfu/g	log cfu/g
Seafood terrine Batch 1 Aerobic mesophilic flora : 30 CFU/g	*B. cereus* Ad2477	1	604	10	10	91	1,96	10	10	100	2,00	10	10	110	2,04
				100	0			100	1			100	2		
			605	10	11	110	2,04	10	13	130	2,11	10	6	60	1,78
				100	1			100	1			100	0		Ne
			606	10	14	150	2,18	10	9	90	1,95	10	11	110	2,04
				100	2			100	0		Ne	100	1		
			607	10	8	80	1,90	10	8	80	1,90	10	9	90	1,95
				100	0		Ne	100	1		Ne	100	1		Ne
			608	10	15	150	2,18	10	7	70	1,85	10	4	40	1,60
				100	1			100	1		Ne	100	0		Ne
		2	609	100	>150	15000	4,18	100	>150	46000	4,66	100	144	14000	4,15
				1000	15		N'	1000	46		N'	1000	10		
			610	100	94	9400	3,97	100	82	8700	3,94	100	63	6600	3,82
				1000	9			1000	14			1000	10		
			611	100	58	5900	3,77	100	72	7300	3,86	100	53	5200	3,72
				1000	7			1000	8			1000	4		
			612	100	>150	17000	4,23	100	148	14000	4,15	100	133	13000	4,11
				1000	17		N'	1000	8			1000	12		
			613	100	65	6400	3,81	100	66	6400	3,81	100	54	5100	3,71
				1000	5			1000	4			1000	2		
		3	614	10000	24	240000	5,38	10000	18	180000	5,26	1000	88	85000	4,93
				100000	2			100000	2			10000	6		
			615	10000	13	130000	5,11	1000	98	98000	4,99	1000	91	92000	4,96
				100000	1			10000	10			10000	10		
			616	1000	>150	160000	5,20	1000	148	140000	5,15	1000	86	85000	4,93
				10000	16		N'	10000	8			10000	7		
			617	10000	21	210000	5,32	10000	23	230000	5,36	1000	28	30000	4,48
				100000	2			100000	2			10000	5		
			618	10000	14	140000	5,15	1000	149	150000	5,18	1000	87	90000	4,95
				100000	1			10000	13			10000	12		
Seafood terrine Batch 2 Aerobic mesophilic flora : <10 CFU/g	*B. cereus* Ad2477	1	619	10	29	300	2,48	10	32	330	2,52	10	21	190	2,28
				100	4			100	4			100	0		
			620	10	13	120	2,08	10	11	130	2,11	10	10	91	1,96
				100	0			100	3			100	0		
			621	10	19	190	2,28	10	12	110	2,04	10	8	80	1,90
				100	2			100	0			100	1		Ne
			622	10	15	160	2,20	10	12	120	2,08	10	10	100	2,00
				100	2			100	1			100	1		
			623	10	9	90	1,95	10	10	100	2,00	10	7	70	1,85
				100	0		Ne	100	1			100	0		Ne
		2	624	100	>150	19000	4,28	100	>150	21000	4,32	100	90	9100	3,96
				1000	19		N'	1000	21		N'	1000	10		
			625	100	76	7400	3,87	100	58	5700	3,76	100	48	4500	3,65
				1000	5			1000	5			1000	1		
			626	100	>150	18000	4,26	100	79	7600	3,88	100	74	7600	3,88
				1000	18		N'	1000	5			1000	9		
			627	100	>150	24000	4,38	100	>150	35000	4,54	100	>150	18000	4,26
				1000	24		N'	1000	35		N'	1000	18		N'
			628	100	71	6600	3,82	100	123	12000	4,08	100	44	4500	3,65
				1000	2			1000	12			1000	5		
		3	629	1000	101	99000	5,00	10000	14	140000	5,15	1000	82	83000	4,92
				10000	8			100000	1			10000	9		
			630	10000	35	360000	5,56	10000	13	150000	5,18	1000	129	130000	5,11
				100000	5			100000	3			10000	12		
			631	10000	15	160000	5,20	1000	172	160000	5,20	1000	84	85000	4,93
				100000	3			10000	8			10000	10		
			632	10000	62	570000	5,76	1000	131	130000	5,11	1000	82	80000	4,90
				100000	1			10000	11			10000	6		
			633	10000	15	150000	5,18	10000	14	140000	5,15	1000	116	120000	5,08
				100000	2			100000	1			10000	11		

♦ Analyses performed according to the COFRAC accreditation

Milk Powder
Strain : *B. cereus* Ad420

Matrix	Strain	Level	Sample N°	Reference method : ISO 7932♦				Alternative method: COMPASS *B. cereus* Agar							
				Spreading method								Pour plate method			
				Dilution	cfu/ plate	cfu/g	log cfu/g	Dilution	cfu/ plate	cfu/g (	log cfu/g	Dilution	cfu/ plate	cfu/g	log cfu/g
Milk powder Batch 1 Aerobic mesophilic flora : <10 CFU/g	*B. cereus* Ad420	1	727	10	5	50	1,70	10	9	90	1,95	10	12	110	2,04
				100	0		Ne	1000	0		Ne	1000	0		
			728	10	12	140	2,15	10	7	70	1,85	10	5	50	1,70
				100	3			100	0		Ne	100	0		Ne
			729	10	9	90	1,95	10	7	70	1,85	10	8	80	1,90
				100	0		Ne	100	1		Ne	100	0		Ne
			730	10	9	90	1,95	10	8	80	1,90	10	10	91	1,96
				100	0		Ne	100	0		Ne	100	0		
			731	10	6	60	1,78	10	6	60	1,78	10	7	70	1,85
				100	2		Ne	100	1		Ne	100	0		Ne
		2	732	100	37	3500	3,54	100	43	4000	3,60	100	39	3800	3,58
				1000	1			1000	1			1000	3		
			733	100	47	4400	3,64	100	58	5800	3,76	100	37	3700	3,57
				1000	1			1000	6			1000	4		
			734	100	55	5600	3,75	100	61	5700	3,76	100	47	4700	3,67
				1000	7			1000	2			1000	5		
			735	100	33	3000	3,48	100	54	5100	3,71	100	41	4000	3,60
				1000	1			1000	2			1000	3		
			736	100	45	4600	3,66	100	69	6600	3,82	100	41	3800	3,58
				1000	6			1000	4			1000	1		
		3	737	1000	97	96000	4,98	1000	150	140000	5,15	1000	88	85000	4,93
				10000	9			10000	8			10000	5		
			738	1000	90	88000	4,94	1000	72	75000	4,88	1000	75	74000	4,87
				10000	7			10000	10			10000	6		
			739	1000	60	62000	4,79	1000	81	84000	4,92	1000	70	70000	4,85
				10000	8			10000	11			10000	7		
			740	1000	108	110000	5,04	1000	107	105000	5,02	1000	83	79000	4,90
				10000	10			10000	8			10000	4		
			741	1000	87	87000	4,94	1000	95	91000	4,96	1000	67	68000	4,83
				10000	9			10000	5			10000	8		
Milk powder Batch 2 Aerobic mesophilic flora : <10 CFU/g	*B. cereus* Ad420	1	742	10	5	50	1,70	10	4	40	1,60	10	8	80	1,90
				100	0		Ne	1000	0		Ne	1000	1		Ne
			743	10	10	91	1,96	10	5	50	1,70	10	15	160	2,20
				100	0			100	0		Ne	100	3		
			744	10	6	60	1,78	10	5	50	1,70	10	14	150	2,18
				100	0		Ne	100	0		Ne	100	2		
			745	10	11	110	2,04	10	5	50	1,70	10	10	90	1,95
				100	1			100	0		Ne	100	0		
			746	10	5	50	1,70	10	13	130	2,11	10	4	40	1,60
				100	0		Ne	100	1			100	1		Ne
		2	747	100	50	4800	3,68	100	84	7900	3,90	100	33	3200	3,51
				1000	3			1000	3			1000	2		
			748	100	42	4100	3,61	100	36	3400	3,53	100	45	4300	3,63
				1000	3			1000	1			1000	2		
			749	100	53	5400	3,73	100	79	7500	3,88	100	41	3900	3,59
				1000	6			1000	3			1000	2		
			750	100	56	5500	3,74	100	57	5600	3,75	100	33	3100	3,49
				1000	5			1000	5			1000	1		
			751	100	84	7900	3,90	100	54	5500	3,74	100	35	3200	3,51
				1000	3			1000	6			1000	0		
		3	752	1000	127	140000	5,15	1000	101	96000	4,98	1000	77	78000	4,89
				10000	23			10000	5			10000	9		
			753	1000	82	84000	4,92	1000	103	100000	5,00	1000	75	73000	4,86
				10000	10			10000	11			10000	5		
			754	1000	96	92000	4,96	1000	75	75000	4,88	1000	73	67000	4,83
				10000	5			10000	8			10000	1		
			755	1000	72	79000	4,90	1000	97	95000	4,98	1000	62	62000	4,79
				10000	15			10000	7			10000	7		
			756	1000	123	120000	5,08	1000	100	98000	4,99	1000	72	70000	4,85
				10000	11			10000	8			10000	5		

♦ Analyses performed according to the COFRAC accreditation

Cooked fresh pasta (raviolis with beef)

Strain : *B. weihenstephanensis* Ad726 (spores)

Matrix	Strain	Level	Sample N°	Reference method : ISO 7932♦				Alternative method: COMPASS *B. cereus* Agar							
								Spreading method				Pour plate method			
				Dilution	cfu/plate	cfu/g	log cfu/g	Dilution	cfu/plate	cfu/g	log cfu/g	Dilution	cfu/plate	cfu/g	log cfu/g
Cooked fresh pasta Batch 1 Aerobic mesophilic flora : 8,0.10² CFU/g	*B. weihenstephanensis* Ad726 (spores)	1	1357	10	14	130	2,11	10	8	80	1,90	10	5	50	1,70
				100	0			100	0		Ne	100	0		Ne
			1358	10	10	91	1,96	10	5	50	1,70	10	5	50	1,70
				100	0			100	0		Ne	100	0		Ne
			1359	10	6	60	1,78	10	8	80	1,90	10	4	40	1,60
				100	0		Ne	100	0		Ne	100	2		Ne
			1360	10	10	91	1,96	10	8	80	1,90	10	5	50	1,70
				100	0			100	1		Ne	100	1		Ne
			1361	10	7	70	1,85	10	5	50	1,70	10	4	40	1,60
				100	0		Ne	100	3		Ne	100	0		Ne
		2	1020	100	74	7300	3,86	100	48	5400	3,73	100	42	4400	3,64
				1000	6			1000	11			1000	6		
			1021	100	43	4500	3,65	100	80	7700	3,89	100	65	6100	3,79
				1000	6			1000	5			1000	3		
			1022	100	57	5900	3,77	100	55	5600	3,75	100	66	6500	3,81
				1000	8			1000	7			1000	5		
			1023	100	29	3400	3,53	100	46	4800	3,68	100	45	4500	3,65
				1000	8			1000	7			1000	5		
			1024	100	55	5500	3,74	100	70	7100	3,85	100	51	5500	3,74
				1000	5			1000	8			1000	10		
		3	1025	1000	58	65000	4,81	1000	91	95000	4,98	1000	84	86000	4,93
				10000	13			10000	13			10000	11		
			1026	1000	88	91000	4,96	1000	42	47000	4,67	1000	83	82000	4,91
				10000	12			10000	10			10000	7		
			1027	1000	102	100000	5,00	1000	79	83000	4,92	1000	85	85000	4,93
				10000	10			10000	12			10000	8		
			1028	1000	81	87000	4,94	1000	76	76000	4,88	1000	77	80000	4,90
				10000	15			10000	8			10000	11		
			1029	1000	54	53000	4,72	1000	24	25000	4,40	1000	24	25000	4,40
				10000	4			10000	3			10000	3		
Cooked fresh pasta Batch 2 Aerobic mesophilic flora : 6,0.10² CFU/g	*B. weihenstephanensis* Ad726 (spores)	1	1362	10	7	70	1,85	10	8	80	1,90	10	8	80	1,90
				100	3		Ne	100	1		Ne	100	0		Ne
			1363	10	5	50	1,70	10	6	60	1,78	10	8	80	1,90
				100	0		Ne	100	1		Ne	100	0		Ne
			1364	10	5	50	1,70	10	9	90	1,95	10	5	50	1,70
				100	0		Ne	100	0		Ne	100	1		Ne
			1365	10	7	70	1,85	10	4	40	1,60	10	10	100	2,00
				100	0		Ne	100	0		Ne	100	1		Ne
			1366	10	6	60	1,78	10	9	90	1,95	10	7	70	1,85
				100	1		Ne	100	0		Ne	100	0		Ne
		2	1035	100	47	4800	3,68	100	49	4900	3,69	100	33	3500	3,54
				1000	7			1000	5			1000	6		
			1036	100	48	4900	3,69	100	60	5800	3,76	100	48	4900	3,69
				1000	7			1000	4			1000	6		
			1037	100	36	3600	3,56	100	48	5000	3,70	100	56	5400	3,73
				1000	4			1000	7			1000	3		
			1038	100	57	5800	3,76	100	44	4300	3,63	100	57	5600	3,75
				1000	7			1000	3			1000	5		
			1039	100	71	6700	3,83	100	61	6200	3,79	100	59	6200	3,79
				1000	4			1000	7			1000	9		
		3	1040	1000	119	120000	5,08	1000	96	100000	5,00	1000	98	100000	5,00
				10000	15			10000	14			10000	12		
			1041	1000	97	94000	4,97	1000	70	68000	4,83	1000	104	100000	5,00
				10000	6			10000	5			10000	9		
			1042	1000	92	89000	4,95	1000	88	86000	4,93	1000	72	71000	4,85
				10000	6			10000	7			10000	6		
			1043	1000	101	100000	5,00	1000	88	88000	4,94	1000	100	100000	5,00
				10000	13			10000	9			10000	13		
			1044	1000	114	120000	5,08	1000	69	76000	4,88	1000	107	100000	5,00
				10000	15			10000	15			10000	7		

♦ Analyses performed according to the COFRAC accreditation

Vegetable puree
Strain : *B. mycoïdes* Ad761

Matrix	Strain	Level	Sample	Reference method : ISO 7932♦				Alternative method: COMPASS *B. cereus* Agar							
								Spreading method				Pour plate method			
				Dilution	cfu/ plate	cfu/g	log cfu/g	Dilution	cfu/ plate	cfu/g	log cfu/g	Dilution	cfu/ plate	cfu/g	log cfu/ g
Vegetable puree Batch 1 Aerobic mesophilic flora : 5,2.10³ CFU/g	*B. mycoïdes Ad761*	1	1617	10	11	100	2,00	10	7	70	1,85	10	13	120	2,08
				100	0			100	0		Ne	100	0		
			1618	10	5	50	1,70	10	5	50	1,70	10	8	80	1,90
				100	1		Ne	100	2		Ne	100	0		Ne
			1619	10	14	150	2,18	10	6	60	1,78	10	8	80	1,90
				100	2			100	0		Ne	100	0		Ne
			1620	10	10	100	2,00	10	9	90	1,95	10	6	60	1,78
				100	1			100	1		Ne	100	0		Ne
			1621	10	12	110	2,04	10	4	40	1,60	10	5	50	1,70
				100	0			100	1		Ne	100	0		Ne
		2	1622	100	51	5200	3,72	100	45	4500	3,65	100	43	4500	3,65
				1000	6			1000	5			1000	7		
			1623	100	62	6400	3,81	100	57	5900	3,77	100	37	3700	3,57
				1000	8			1000	8			1000	4		
			1624	100	45	5100	3,71	100	46	4500	3,65	100	35	3300	3,52
				1000	11			1000	3			1000	1		
			1625	100	87	8500	3,93	100	40	3900	3,59	100	93	8900	3,95
				1000	7			1000	3			1000	5		
			1626	100	56	6000	3,78	100	51	5200	3,72	100	52	5100	3,71
				1000	10			1000	6			1000	4		
		3	1627	1000	96	96000	4,98	1000	94	94000	4,97	1000	89	95000	4,98
				10000	10			10000	9			10000	15		
			1628	1000	91	89000	4,95	1000	102	100000	5,00	1000	68	69000	4,84
				10000	7			10000	13			10000	8		
			1629	1000	122	130000	5,11	1000	114	110000	5,04	1000	88	89000	4,95
				10000	17			10000	8			10000	10		
			1630	1000	72	73000	4,86	1000	96	93000	4,97	1000	81	78000	4,89
				10000	8			10000	6			10000	5		
			1631	1000	78	82000	4,91	1000	83	85000	4,93	1000	110	100000	5,00
				10000	12			10000	11			10000	5		
Vegetables puree Batch 2 Aerobic mesophilic flora : 7,8.10³ CFU/g	*B. mycoïdes Ad761*	1	1632	10	6	60	1,78	10	6	60	1,78	10	3	30	1,48
				100	2		Ne	100	2		Ne	100	0		Ne
			1633	10	11	110	2,04	10	6	60	1,78	10	4	40	1,60
				100	1			100	0		Ne	100	1		Ne
			1634	10	7	70	1,85	10	10	90	1,95	10	9	90	1,95
				100	0		Ne	100	0			100	3		Ne
			1635	10	8	80	1,90	10	6	60	1,78	10	5	50	1,70
				100	1		Ne	100	0		Ne	100	0		Ne
			1636	10	5	50	1,70	10	8	80	1,90	10	10	90	1,95
				100	0		Ne	100	1		Ne	100	0		
		2	1637	100	57	5700	3,76	100	60	5800	3,76	100	58	5500	3,74
				1000	6			1000	4			1000	3		
			1638	100	31	3700	3,57	100	59	5600	3,75	100	28	3100	3,49
				1000	10			1000	3			1000	6		
			1639	100	52	5500	3,74	100	61	6000	3,78	100	40	4000	3,60
				1000	9			1000	5			1000	4		
			1640	100	62	6200	3,79	100	52	5200	3,72	100	53	5300	3,72
				1000	6			1000	5			1000	5		
			1641	100	88	5600	3,75	100	79	7500	3,88	100	97	9300	3,97
				1000	6			1000	4			1000	5		
		3	1642	10000	37	370000	5,57	10000	25	240000	5,38	1000	126	130000	5,11
				100000	4			100000	1			10000	19		
			1643	1000	128	130000	5,11	1000	86	83000	4,92	1000	67	64000	4,81
				10000	10			10000	5			10000	3		
			1644	1000	124	130000	5,11	1000	85	82000	4,91	1000	73	69000	4,84
				10000	14			10000	5			10000	3		
			1645	1000	99	98000	4,99	1000	103	100000	5,00	1000	72	73000	4,86
				10000	9			10000	9			10000	8		
			1646	1000	120	130000	5,11	1000	106	99000	5,00	1000	87	90000	4,95
				10000	19			10000	3	120		10000	12		

♦ Analyses performed according to the COFRAC accreditation

Pellets for dog
Strain : *B. thuringiensis* Ad2786

Matrix	Strain	Level	Sample N°	Reference method : ISO 7932♦				Alternative method: COMPASS *B. cereus* Agar							
								Spreading method				Pour plate method			
				Dilution	cfu/plate	cfu/g	log cfu/g	Dilution	cfu/plate	cfu/g	log cfu/g	Dilution	cfu/plate	cfu/g	log cfu/g
Pellets for dog Batch 1 Aerobic mesophilic flora : 2,0.10² CFU/g	*B. thuringiensis Ad2786*	1	1432	10	9	90	1,95	10	8	80	1,90	10	12	110	2,04
				100	0		Ne	100	0		Ne	100	0		
			1433	10	7	70	1,85	10	7	70	1,85	10	4	40	1,60
				100	1		Ne	100	1		Ne	100	0		Ne
			1434	10	9	90	1,95	10	7	70	1,85	10	11	130	2,11
				100	0		Ne	100	2		Ne	100	3		
			1435	10	5	50	1,70	10	8	80	1,90	10	8	80	1,90
				100	2		Ne	100	0		Ne	100	0		Ne
			1436	10	8	80	1,90	10	5	50	1,70	10	8	80	1,90
				100	2		Ne	100	1		Ne	100	1		Ne
		2	1437	100	62	5800	3,76	100	58	5700	3,76	100	18	1800	3,26
				1000	2			1000	5			1000	2		
			1438	100	96	9500	3,98	100	99	9700	3,99	100	36	3600	3,56
				1000	9			1000	8			1000	4		
			1439	100	65	6500	3,81	100	43	4300	3,63	100	30	3000	3,48
				1000	6			1000	4			1000	3		
			1440	100	51	5100	3,71	100	54	5300	3,72	100	41	4000	3,60
				1000	5			1000	4			1000	3		
			1441	100	40	4500	3,65	100	75	7700	3,89	100	47	4600	3,66
				1000	10			1000	10			1000	4		
		3	1442	1000	92	89000	4,95	1000	107	110000	5,04	1000	39	39000	4,59
				10000	6			10000	9			10000	4		
			1443	1000	80	77000	4,89	1000	136	140000	5,15	1000	86	86000	4,93
				10000	5			10000	14			10000	9		
			1444	1000	98	97000	4,99	10000	8	73000	4,86	1000	57	54000	4,73
				10000	9			100000	0			10000	2		
			1445	10000	15	180000	5,26	1000	97	99000	5,00	1000	68	67000	4,83
				100000	5			10000	12			10000	6		
			1446	1000	99	95000	4,98	1000	88	86000	4,93	1000	63	65000	4,81
				10000	6			10000	7			10000	8		
Pellets for dog Batch 2 Aerobic mesophilic flora : 1,4.10³ CFU/g	*B. thuringiensis Ad2786*	1	1447	10	5	50	1,70	10	8	80	1,90	10	10	91	1,96
				100	2		Ne	100	1		Ne	100	0		
			1448	10	10	100	2,00	10	8	80	1,90	10	4	40	1,60
				100	1			100	0		Ne	100	0		Ne
			1449	10	9	90	1,95	10	6	60	1,78	10	7	70	1,85
				100	1		Ne	100	1		Ne	100	0		Ne
			1450	10	10	130	2,11	10	6	60	1,78	10	8	80	1,90
				100	4			100	0		Ne	100	0		Ne
			1451	10	15	160	2,20	10	7	70	1,85	10	6	60	1,78
				100	2			100	1		Ne	100	1		Ne
		2	1452	100	34	3100	3,49	100	85	8200	3,91	100	39	3600	3,56
				1000	0			1000	5			1000	1		
			1453	100	79	7500	3,88	100	81	7900	3,90	100	64	6600	3,82
				1000	3			1000	6			1000	9		
			1454	100	60	5700	3,76	100	79	7500	3,88	100	39	3900	3,59
				1000	3			1000	3			1000	4		
			1455	100	68	6900	3,84	100	89	8400	3,92	100	52	5300	3,72
				1000	9			1000	3			1000	6		
			1456	100	59	5900	3,77	100	76	7400	3,87	100	45	4600	3,66
				1000	6			1000	5			1000	6		
		3	1457	1000	88	90000	4,95	10000	11	100000	5,00	1000	48	47000	4,67
				10000	11			100000	0			10000	4		
			1458	1000	65	60000	4,78	1000	55	55000	4,74	1000	44	43000	4,63
				10000	1			10000	6			10000	3		
			1459	1000	100	94000	4,97	1000	103	96000	4,98	1000	39	38000	4,58
				10000	3			10000	3			10000	3		
			1460	1000	83	81000	4,91	1000	86	82000	4,91	1000	53	54000	4,73
				10000	6			10000	4			10000	6		
			1461	1000	104	110000	5,04	1000	87	82000	4,91	1000	48	51000	4,71
				10000	15			10000	3			10000	8		

♦ Analyses performed according to the COFRAC accreditation

Appendix 7 - Accuracy profile study: summarized results (initial validation and renewal study - 2010, 2018)

Spreading method

(Food) Category 1	Meat products
(Food) Type 1	Ready-to-eat (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
1233-1237	Pâté	1	110	130	150	120	150	140	100	70	90	100
1248-1252	Pâté	1	140	140	160	120	110	140	130	110	150	120
1238-1242	Pâté	2	3600	5000	5900	3600	6400	5300	4900	6700	4400	10000
1253-1257	Pâté	2	5000	4900	4700	4300	4500	4000	5400	4300	6000	4200
2440-2444	Pâté	3	150000	220000	270000	230000	97000	150000	140000	160000	270000	86000
2445-2449	Pâté	3	160000	150000	100000	60000	170000	120000	130000	71000	78000	94000

(Food) Category 2	Seafood and fishery products
(Food) Type 2	Ready-to-eat (Seafood 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
604-608	Seafood terrine	1	91	110	150	80	150	100	130	90	80	70
619-623	Seafood terrine	1	300	120	190	160	90	330	130	110	120	100
609-613	Seafood terrine	2	15000	9400	5900	17000	6400	46000	8700	7300	14000	6400
624-628	Seafood terrine	2	19000	7400	18000	24000	6600	21000	5700	7600	35000	12000
614-618	Seafood terrine	3	240000	130000	160000	210000	140000	180000	98000	140000	230000	150000
629-633	Seafood terrine	3	99000	360000	160000	570000	150000	140000	150000	160000	130000	140000

(Food) Category 3	Dairy products
(Food) Type 3	Milk powder

			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
727-731	Milk powder	1	50	140	90	90	60	90	70	70	80	60
742-746	Milk powder	1	50	91	60	110	50	40	50	50	50	130
732-736	Milk powder	2	3500	4400	5600	3000	4600	4000	5800	5700	5100	6600
747-751	Milk powder	2	4800	4100	5400	5500	7900	7900	3400	7500	5600	5500
737-741	Milk powder	3	96000	88000	62000	110000	87000	140000	75000	84000	105000	91000
752-756	Milk powder	3	140000	84000	92000	79000	120000	96000	100000	75000	95000	98000

(Food) Category 4	Egg products
(Food) Type 4	Pasta (Cooked fresh pasta)

			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
1357-1361	Cooked fresh pasta	1	130	91	60	91	70	80	50	80	80	50
1362-1366	Cooked fresh pasta	1	70	50	50	70	60	80	60	90	40	90
1020-1024	Cooked fresh pasta	2	7300	4500	5900	3400	5500	5400	7700	5600	4800	7100
1035-1039	Cooked fresh pasta	2	4800	4900	3600	5800	6700	4900	5800	5000	4300	6200
1025-1029	Cooked fresh pasta	3	65000	91000	100000	87000	53000	95000	47000	83000	76000	25000
1040-1044	Cooked fresh pasta	3	120000	94000	89000	100000	120000	100000	68000	86000	88000	76000

(Food) Category 5	Vegetables
(Food) Type 5	Deli salad, rice, purées (Vegetable purée)

			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
1617-1621	Vegetable purée	1	100	50	150	100	110	70	50	60	90	40
1632-1636	Vegetable purée	1	60	110	70	80	50	60	60	90	60	80
1622-1626	Vegetable purée	2	5200	6400	5100	8500	6000	4500	5900	4500	3900	5200
1637-1641	Vegetable purée	2	5700	3700	5500	6200	5600	5800	5600	6000	5200	7500
1627-1631	Vegetable purée	3	96000	89000	130000	73000	82000	94000	10000	110000	93000	85000
1642-1646	Vegetable purée	3	370000	130000	130000	98000	130000	240000	83000	82000	100000	99000

(Food) Category 6	Feed stuffs
(Food) Type 6	Dry products (Pellets for dog)

			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
1432-1436	Pellets for dog	1	90	70	90	50	80	80	70	70	80	50
1447-1451	Pellets for dog	1	50	100	90	130	160	80	80	60	60	70
1437-1441	Pellets for dog	2	5800	9500	6500	5100	4500	5700	9700	4300	5300	7700
1452-1456	Pellets for dog	2	3100	7500	5700	6900	5900	8200	7900	7500	8400	7400
1442-1446	Pellets for dog	3	89000	77000	97000	180000	95000	110000	140000	73000	99000	86000
1457-1461	Pellets for dog	3	90000	60000	94000	81000	110000	100000	55000	96000	82000	82000

Pour plate method

(Food) Category 1	Meat products
(Food) Type 1	Ready-to-eat (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
1233-1237	Pâté	1	110	130	150	120	150	70	50	50	60	90
1248-1252	Pâté	1	140	140	160	120	110	60	50	160	90	100
1238-1242	Pâté	2	3600	5000	5900	3600	6400	3500	1800	2700	1800	3600
1253-1257	Pâté	2	5000	4900	4700	4300	4500	3500	3700	3900	4300	4000
2440-2444	Pâté	3	150000	220000	270000	230000	97000	51000	51000	62000	58000	36000
2445-2449	Pâté	3	160000	150000	100000	60000	170000	42000	44000	43000	37000	39000

(Food) Category 2	Seafood and fishery products
(Food) Type 2	Ready-to-eat (Seafood 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
604-608	Seafood terrine	1	91	110	150	80	150	110	60	110	90	40
619-623	Seafood terrine	1	300	120	190	160	90	190	91	80	100	70
609-613	Seafood terrine	2	15000	9400	5900	17000	6400	14000	6600	5200	13000	5100
624-628	Seafood terrine	2	19000	7400	18000	24000	6600	9100	4500	7600	18000	4500
614-618	Seafood terrine	3	240000	130000	160000	210000	140000	85000	92000	85000	30000	90000
629-633	Seafood terrine	3	99000	360000	160000	570000	150000	83000	130000	85000	80000	120000

(Food) Category 3	Dairy products
(Food) Type 3	Milk powder

			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
727-731	Milk powder	1	50	140	90	90	60	110	50	80	91	70
742-746	Milk powder	1	50	91	60	110	50	80	160	150	90	40
732-736	Milk powder	2	3500	4400	5600	3000	4600	3800	3700	4700	4000	3800
747-751	Milk powder	2	4800	4100	5400	5500	7900	3200	4300	3900	3100	3200
737-741	Milk powder	3	96000	88000	62000	110000	87000	85000	74000	70000	79000	68000
752-756	Milk powder	3	140000	84000	92000	79000	120000	78000	73000	67000	62000	70000

(Food) Category 4	Egg products
(Food) Type 4	Pasta (Cooked fresh pasta)

			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
1357-1361	Cooked fresh pasta	1	130	91	60	91	70	50	50	40	50	40
1362-1366	Cooked fresh pasta	1	70	50	50	70	60	80	80	50	100	70
1020-1024	Cooked fresh pasta	2	7300	4500	5900	3400	5500	4400	6100	6500	4500	5500
1035-1039	Cooked fresh pasta	2	4800	4900	3600	5800	6700	3500	4900	5400	5600	6200
1025-1029	Cooked fresh pasta	3	65000	91000	100000	87000	53000	86000	82000	85000	80000	25000
1040-1044	Cooked fresh pasta	3	120000	94000	89000	100000	120000	100000	100000	71000	100000	100000

(Food) Category 5	Vegetables
(Food) Type 5	Deli salad, rice, purées (Vegetable purée)

			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
1617-1621	Vegetable purée	1	100	50	150	100	110	120	80	80	60	50
1632-1636	Vegetable purée	1	60	110	70	80	50	30	40	90	50	90
1622-1626	Vegetable purée	2	5200	6400	5100	8500	6000	4500	3700	3300	8900	5100
1637-1641	Vegetable purée	2	5700	3700	5500	6200	5600	5500	3100	4000	5300	9300
1627-1631	Vegetable purée	3	96000	89000	130000	73000	82000	95000	69000	89000	78000	100000
1642-1646	Vegetable purée	3	370000	130000	130000	98000	130000	130000	64000	69000	73000	90000

(Food) Category 6	Feed stuffs
(Food) Type 6	Dry products (Pellets for dog)

			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
1432-1436	Pellets for dog	1	90	70	90	50	80	110	40	130	80	80
1447-1451	Pellets for dog	1	50	100	90	130	160	91	40	70	80	60
1437-1441	Pellets for dog	2	5800	9500	6500	5100	4500	1800	3600	3000	4000	4600
1452-1456	Pellets for dog	2	3100	7500	5700	6900	5900	3600	6600	3900	5300	4600
1442-1446	Pellets for dog	3	89000	77000	97000	180000	95000	39000	86000	54000	67000	65000
1457-1461	Pellets for dog	3	90000	60000	94000	81000	110000	47000	43000	38000	54000	51000

Appendix 8 – Inclusivity / Exclusivity: raw data (initial validation and renewal study - 2010, 2018)

M: mannitol L: lecithinase ND: not determined

INCLUSIVITY (Initial validation study)																	
N°	Strain					Dilution	PCA Pour plate method	MOSSEL (ISO 7932) Spreading method			COMPASS® *B. cereus* Agar						Haemo-lysis
											Pour plate method			Spreading method			
	Genus	species	Reference	Origin	Group[4]		CFU/plate	CFU/plate	Aspect colonies	% recovery	CFU/plate	Aspect colonies	% recovery	CFU/plate	Aspect colonies	% recovery	
1	*Bacillus*	*cereus*	1	Liquid egg product	VI	-5 -6	>300/319 42/45	>150/>150 35/46	M-/L+	93	>150/>150 39/29	green 1mm	78	>150/>150 57/48	green 1mm	120	+
2	*Bacillus*	*cereus*	8	RTRH pasta	VI	-5 -6	50/70 9/6	33/23 6/7	M-/L+	47	35/33 4/4	green 1mm	56	32/32 5/5	green 1mm	53	+
3	*Bacillus*	*cereus*	16	RTHR pasat	III	-5 -6	>300/>300 55/44	>150/>150 45/81	M-/L+	127	>150/>150 43/39	green 1-3mm	83	>150/>150 44/44	green 3mm	89	+
4	*Bacillus*	*cereus*	20	RTRH chicken	IV	-5 -6	>300/>300 64/42	>150/>150 39/72	M-/L+	105	>150/>150 56/52	green 3mm	102	>150/>150 46/45	green 5mm	86	+
5	*Bacillus*	*cereus*	21	Cirrued rice	VI	-5 -6	276/275 33/36	>150/>150 37/20	M-/L+	84	>150/>150 22/22	green 1-2mm	65	>150/>150 25/26	green 3mm	75	+
6	*Bacillus*	*cereus*	22	Flour	III	-5 -6	>300/>300 49/38	>150/>150 47/69	M-/L+	133	>150/>150 54/51	green 1-2mm	127	>150/>150 63/54	green 8mm	134	+
7	*Bacillus*	*cereus*	30	Raw shrimps	IV	-5 -6	>300/>300 69/74	>150/>150 68/73	M-/L+	99	>150/>150 63/56	green 1-2mm	83	>150/>150 61/78	green 5mm	97	+
8	*Bacillus*	*cereus*	31	Butter (powder)	III	-5 -6	>300/>300 49/50	>150/>150 48/35	M-/L+	84	>150/>150 32/37	green 1mm	70	>150/>150 38/32	green 2-3mm	71	+
9	*Bacillus*	*cereus*	35	RTRH meat	IV	-5 -6	>300/>300 77/67	>150/>150 71/92	M-/L+	112	>150/>150 69/68	green 1mm	95	>150/>150 60/62	green 3-5mm	85	+

[4] Phylogenetic groups as defined by Guinebretière *et al.* (2007-2010)

INCLUSIVITY (Initial validation study)																	
N°	Strain					Dilution	PCA Pour plate method	MOSSEL (ISO 7932) Spreading method			COMPASS® *B. cereus* Agar						Haemo-lysis
											Pour plate method			Spreading method			
	Genus	species	Reference	Origin	Group[4]		CFU/plate	CFU/plate	Aspect colonies	% recovery	CFU/plate	Aspect colonies	% recovery	CFU/plate	Aspect colonies	% recovery	
10	*Bacillus*	*cereus*	Ad 242	Preparation for pancakes	III	-5 -6	>300/>300 59/54	>150/>150 47/50	M-/L+	86	>150/>150 35/30	green 1mm	58	>150/>150 49/44	green 2mm	82	+
11	*Bacillus*	*cereus*	Ad 338	Dessert (egg based)	III	-5 -6	>300/>300 40/36	>150/>150 46/41	M-/L+	114	>150/>150 31/24	green 1mm	72	>150/>150 36/38	green 3mm	97	+
12	*Bacillus*	*cereus*	Ad 420	Caseinate	III	-5 -6	251/304 34/30	>150/>150 40/38	M-/L+	121	>150/>150 36/32	green 1mm	106	>150/>150 30/34	green 1mm	100	+
13	*Bacillus*	*cereus*	Ad 465	Salmon terrine	III	-5 -6	>300/>300 42/35	>150/>150 35/42	M-/L+	100	>150/>150 33/29	green 1mm	81	>150/>150 33/29	green 2-5mm	86	+
14	*Bacillus*	*cereus*	Ad 483	Beverage	III	-5 -6	>300/>300 35/56	>150/>150 30/48	M-/L+	86	>150/>150 42/33	green 1-3mm	82	>150/>150 52/37	green 3mm	98	+
15	*Bacillus*	*cereus*	Ad 607	Environment	III	-5 -6	>300/>300 55/50	>150/>150 40/32	M-/L+	69	>150/>150 18/41	pale green 1mm	56	>150/>150 37/41	green 2mm	74	+
16	*Bacillus*	*cereus*	Ad 608	Dough	III	-5 -6	190/181 27/27	>150/>150 32/25	M-/L+	105	>150/>150 18/18	green 1-2mm	67	>150/>150 15/19	green 3mm	63	+
17	*Bacillus*	*cereus*	Ad 725	Dairy product	IV	-5 -6	>300/>300 67/52	>150/>150 45/59	M-/L+	87	>150/>150 57/57	green 1-3mm	96	>150/>150 58/50	green 3-4mm	91	+
18	*Bacillus*	*cereus*	Ad 755	Milk proteins	III	-5 -6	>300/>300 83/63	>150/>150 66/66	M-/L+	90	>150/>150 65/62	green 1-2mm	87	>150/>150 50/50	green 3-5mm	68	+
19	*Bacillus*	*cereus*	Ad 756	Starch	IV	-5 -6	>300/>300 77/96	>150/>150 101/90	M-/L+	110	>150/>150 71/102	green 1-2mm	100	>150/>150 107/76	green 2-3mm	106	+
20	*Bacillus*	*cereus*	Ad 757	Purée	IV	-5 -6	>300/>300 83/82	>150/>150 71/73	M-/L+	87	>150/>150 65/70	pale green 1-5mm	82	>150/>150 90/84	green 5mm	105	+
21	*Bacillus*	*mycoïdes*	Ad 746	Dairy product	VI	-5 -6	106/92 12/17	76/92 8/9	M-/L+	85	96/96 7/10	green 1-4mm	97	67/45 8/8	green 1-4mm	57	+

INCLUSIVITY (Initial validation study)																	
N°	Strain					Dilution	PCA Pour plate method	MOSSEL (ISO 7932) Spreading method			COMPASS® *B. cereus* Agar						Haemo-lysis
											Pour plate method			Spreading method			
	Genus	species	Reference	Origin	Group[4]		CFU/plate	CFU/plate	Aspect colonies	% recovery	CFU/plate	Aspect colonies	% recovery	CFU/plate	Aspect colonies	% recovery	
22	*Bacillus*	*mycoïdes*	Ad 761	Vegetables	VI	-5 -6	57/103 8/15	66/55 13/18	M-/L+	76	76/74 10/6	green 1-4mm	94	73/53 10/14	green 1-4mm	79	+
23	*Bacillus*	*mycoïdes*	Ad 762	Milk proteins	VI	-5 -6	100/95 24/28	>150/154 18/36	M-/L+	104	93/106 13/18	pale green 2-3mm	60	129/136 22/28	pale green 3-7mm	96	+
24	*Bacillus*	*mycoïdes*	Ad 787	Egg product	IV	-5 -6	>300/>300 68/54	>150/>150 76/58	M-/L+	110	>150/>150 69/66	green 2-10mm	111	>150/>150 51/47	green 5-10mm	80	+
25	*Bacillus*	*pseudomycoïdes*	CIP105702	/	III	-5 -6	14/11 4/0	12/9 2/4	M-/L+	84	12/18 1/3	green	120	23/17 2/3	green	160	+
26	*Bacillus*	*pseudomycoïdes*	DSM307	/	III	-5 -6	ND 1/0	24/24 2/4	M-/L+	300	0/0 0/0	/	/	0/0 0/0	/	/	+
						-5 -6	27/19 5/4	26/16 2/5	M-/L+	91	20/30 2/0	pale green and white 1mm	110	12/14 1/2	white	57	+
27	*Bacillus*	*pseudomycoïdes*	Ad 765	Vegetables	III	-5 -6	ND 2/5	10/ND 5/4	M-/L+	129	0/0 0/0	/	/	1/0 0/0	white	0	+
						-5 -6	24/16 4/1	22/23 2/2	M-/L+	113	2/0 0/0	pale green	10	14/16 1/4	pale green and white 1mm	75	+
28	*Bacillus*	*pseudomycoïdes*	Ad 766	Vegetables	I	-5 -6	ND 6-3	35/38 5/6	M-/L+	122	0/0 0/0	/	/	0/0 0/0	/	/	+
						-5 -6	23/21 3/2	9/13 1/4	M-/L+	50	0/0 0/0	/	/	0/0 0/0	/	/	+

INCLUSIVITY (Initial validation study)																	
N°	Strain					Dilution	PCA Pour plate method	MOSSEL (ISO 7932) Spreading method			COMPASS® *B. cereus* Agar						Haemo-lysis
											Pour plate method			Spreading method			
	Genus	species	Reference	Origin	Group[4]		CFU/plate	CFU/plate	Aspect colonies	% recovery	CFU/plate	Aspect colonies	% recovery	CFU/plate	Aspect colonies	% recovery	
29	*Bacillus*	*pseudomycoïdes*	Ad 767	Dairy product	I	-5 -6	29/37 5/6	27/40 5/6	M-/L+	102	27/22 5/5	green 2-3mm	74	0/0 0/0	/	/	+
						-5 -6	28/22 2/4	23/27 0/3	M-/L+	100	23/25 3/2	green	96	13/12 2/3	pale green and white	50	+
30	*Bacillus*	*thuringiensis*	Ad 773	Environment	II	-5 -6	>300/>300 56/40	>150/>150 50/56	M-/L+	63	>150/>150 34/45	pale green 1mm	82	>150/>150 51/30	vert 1mm	84	+
31	*Bacillus*	*thuringiensis*	Ad 774	Environment	III	-5 -6	>300/>300 57/40	>150/>150 31/49	M-/L+	82	>150/>150 46/49	green 1-3mm	98	>150/>150 49/49	vert 2mm	101	+
32	*Bacillus*	*weihenstephanensis*	Ad 728	Egg product	VI	-5 -6	>300/>300 64/68	>150/>150 75/75	M-/L+	113	>150/>150 37/55	green 1mm	70	>150/>150 37/55	green 1mm	70	+
33	*Bacillus*	*weihenstephanensis*	Ad 778	Purée	VI	-5 -6	>300/280 34/28	>150/>150 23/38	M-/L+	98	>150/>150 34/33	green 1mm	108	>150/>150 40/36	green 1mm	122	+
34	*Bacillus*	*weihenstephanensis*	Ad 780	RTRH	VI	-5 -6	269/280 26/18	>150/>150 17/28	M-/L+	102	92/108 10/11	green 1mm	48	136/147 21/15	pale green 1-2mm	82	+
35	*Bacillus*	*weihenstephanensis*	Ad 781	Vegetables	VI	-5 -6	238/255 36/38	>150/>150 41/48	M-/L+	120	>150/>150 13/20	green 1-2mm	45	>150/>150 23/34	green 2-5mm	77	+
36	*Bacillus*	*weihenstephanensis*	Ad 782	Milk	VI	-5 -6	115/112 9/11	132/112 16/17	M-/L+	106	45/58 2/0	white 0,5mm	46	95/93 9/7	white 0,5-1mm	83	+

With addition of 1% UHT milk in the last dilution

INCLUSIVITY (Renewal study)											
No	Strain	Reference	Origin	Group	Dilution	PCA	MOSSEL (ISO 7932)	COMPASS® *B. cereus* Agar			
						Pour plate	Spreading	Pour plate		Spreading method	
						CFU/plate	CFU/plate	Colonies aspect	CFU/plate	Colonies aspect	CFU/plate
1	*Bacillus weihenstephanensis*	Ad1029	Carrots	VI	-5	>150	>150	Litlle green colonies	134	Litlle green colonies	>150
					-6	32	50	Litlle green colonies	14	Litlle green colonies	13
					-5	71	123	Litlle green colonies	49	Big green colonies	95
2	*Bacillus cereus*	Ad2014	Ice cream	II	-5	>150	>150	Litlle green colonies	135	Green colonies	128
					-6	35	26	Litlle green colonies	8	Green colonies	16
					-5	29	58	Litlle green colonies	39	Big green colonies	26
3	*Bacillus cereus*	Ad2017	Chinese meal	II	-6	48	55	Litlle green colonies	33	Green colonies	45
4	*Bacillus cereus*	Ad2477	Seafood	II	-5	>150	>150	Litlle green colonies	>150	Green colonies	116
					-6	20	15	Litlle green colonies	14	Green colonies	11
5	*Bacillus cereus*	Ad2183	Pork meat	/	-6	45	47	Litlle green colonies	44	Green colonies	40
6	*Bacillus cereus*	Ad495	Vegetable	III	-6	55	57	Little green colonies	46	Green colonies	47
7	*Bacillus weihenstephanensis*	Ad2030	Water	VI	-5	>150	>150	Litlle green colonies	>150	Pale green colonies	106
					-6	66	110	Litlle green colonies	45	Pale green colonies	8
					-4	94	126	Litlle green colonies	78	Pale green colonies	27
8	*Bacillus weihenstephanensis*	Ad726	Egg product	VI	-6	50	47	Litlle green colonies	49	Pale green colonies	33
9	*Bacillus thuringiensis*	Ad2089	Unknown	III	-6	19	42	Litlle green colonies	30	Green colonies	21
10	*Bacillus mycoïdes*	Ad2462	Ready to eat meal	IV	-6	49	70	Litlle green colonies	56	Green colonies	29
11	*Bacillus thuringiensis*	Ad2486	Camel milk	IV	-6	28	53	Litlle green colonies	47	Big green colonies	45
12	*Bacillus thuringiensis*	Ad2786	Vegetable	/	-6	66	65	Litlle green colonies	55	Big green colonies	44
13	*Bacillus cereus*	Ad2565	Ready to eat vegetables	VI	-5	>150	96	Litlle green colonies	86	Blue/green colonies	88
					-6	130	7	Litlle green colonies	2	Blue/green colonies	10
14	*Bacillus cytotoxicus*	Ad2163	Potato-based product	VII	-4	141	102	/	0	/	0

M: mannitol L: lecithinase NC: non-characteristic

EXCLUSIVITY																
No.	Strain				Dilution	PCA	COMPASS® *Bacillus cereus*						Mossel		
							Pour plate			Spreading					
							CFU/plate	Appearance colonies	% recovery	CFU/plate	Appearance colonies	% recovery	CFU/plate	Colony appearance	% recovery
1	*Bacillus*	*amyloliquefaciens*	36	Pain	-5	46/56	0/0	/	/	0/0	/	/	12/55	M-/L- shiny NC	
					-6	4/8	0/0			0/0			2/7		
2	*Bacillus*	*circulans*	Ad 496	Coffee extract	-5	96/116	0/0	/	/	0/0	/	/	0/0	/	/
					-6	6/14	0/0			0/0			0/0		
3	*Bacillus*	*circulans*	Ad760	Plants	-5	43/54	0/0	/	/	0/0	/	/	0/0	/	/
					-6	2/4	0/0			0/0			0/0		
4	*Bacillus*	*coagulans*	Ad 732	Dairy product	-5	59/31	0/0	/	/	0/0	/	/	0/0	/	/
					-6	10/5	0/0			0/0			0/0		
					-6	36/33	44/35			4/8			42/34		
5	*Lysinibacillus*	*fusiformis*	Ad 828	/	-5	>300	0/0	/	/	0/0	/	/	>150	M-/L- small NC	/
					-6	68/83	0/0			0/0			33/34		
6	*Lysinibacillus*	*sphaericus*	Ad 724	Dairy product	-5	>300	0/0	/	/	0/0	/	/	>150	M+/L- small matt NC	/
					-6	38/44	0/0			0/0			66/54		
7	*Brevibacillus*	*laterosporus*	Ad 803	Environment (floor)	-5	>300/>300	0/0	/	/	0/0	/	/	>150/>150	M-/L- NC	/
					-6	53/41	0/0			0/0			20/16		
8	*Bacillus*	*licheniformis*	Ad 789	Egg products	-5	239/264	0/0	/	/	0/0	/	/	>150	M+/L- shiny NC	/
					-6	45/46	0/0			0/0			33/30		
9	*Bacillus*	*licheniformis*	Ad 742	Dairy product	-5	>300	0/0	/	/	0/0	/	/	>150	M-/L- small NC	/
					-6	70/46	0/0			0/0			54/60		
10	*Paenibacillus*	*macerans*	Ad 739	Dairy product	-5	>300	0/0	/	/	0/0	/	/	0/0	/	/
					-6	74/68	0/0			0/0			0/0		
11	*Bacillus*	*macroides*	Ad 750	Refrigerated purée	-5	>300	0/0	/	/	0/0	/	/	0/0	/	/
					-6	94/94	0/0			0/0			0/0		
12	*Bacillus*	*megaterium*	Ad 172	Karaya gum	-5	20/26	0/0	/	/	0/0	/	/	0/0	/	/
					-6	0/0	0/0			0/0			0/0		
13	*Bacillus*	*motobuensis*	Ad 690	Gluten	-5	>300	0/0	/	/	0/0	/	/	0/0	/	/
					-6	154/141	0/0			0/0			0/0		
14	*Bacillus*	*benzoevorans*	Ad 430	Rhum	-5	90/123	0/0	/	/	0/0	/	/	0/0	/	/
					-6	13/8	0/0			0/0			0/0		

EXCLUSIVITY																
No.	Strain				Dilution	PCA	COMPASS® *Bacillus cereus*						Mossel		
							Pour plate			Spreading					
							CFU/plate	Appearance colonies	% recovery	CFU/plate	Appearance colonies	% recovery	CFU/plate	Colony appearance	% recovery
15	*Brevibacillus*	*agrii*	Ad 681	Gelled water	-5	74/55	0/0	/	/	0/0	/	/	59/50	M+/L- NC	/
					-6	14/6	0/0			0/0			8/6		
16	*Paenibacillus*	*polymyxa*	Ad 785	Refrigerated purée	-5	>300/>300	0/0	/	/	0/0	/	/	0/0	/	/
					-6	55/45	0/0			0/0			0/0		
17	*Paenibacillus*	*polymyxa*	32	ionised chicken cutlet	-5	>300	0/0	/	/	0/0	/	/	0/0	/	/
					-6	89/77	0/0			0/0			0/0		
18	*Bacillus*	*pumilus*	24	Chicken	-5	>300	0/0	/	/	0/0	/	/	>150	M+/L- shiny NC	/
					-6	62/46	0/0			0/0			42/29		
19	*Bacillus*	*pumilus*	Ad 284	Piémontaise sauce	-5	>300	0/0	/	/	0/0	/	/	118/121	M+/L- shiny NC	/
					-6	30/25	0/0			0/0			15/14		
20	*Bacillus*	*sphaericus*	Ad 872	/	-5	219/187	0/0	/	/	0/0	/	/	142/140	M-/L- shiny NC	/
					-6	24/20	0/0			0/0			28/4		
21	*Bacillus*	*sporothermodurans*	Ad 745	Dairy product	-5	89/92	0/0	/	/	0/0	/	/	42/46	M+/L- shiny NC	/
					-6	5/14	0/0			0/0			8/1		
22	*Bacillus*	*subtilis*	4	Environment	-5	89/91	0/0	/	/	0/0	/	/	40/34	M+/L- matt NC	/
					-6	6/4	0/0			0/0			4/2		
23	*Bacillus*	*subtilis*	Ad 786	Egg products	-5	164/174	0/0	/	/	0/0	/	/	>150	M+/L- shiny NC	/
					-6	24/23	0/0			0/0			12/14		
24	*Staphylococcus*	*aureus*	Ad 150	Minced steak	-5	>300	0/0	/	/	0/0	/	/	0/0	/	/
					-6	55/71	0/0			0/0			0/0		
25	*Staphylococcus*	*aureus*	Ad 931	Fruit preparation	-5	75/105	0/0	/	/	0/0	/	/	0/0	/	/
					-6	7/12	0/0			0/0			0/0		
26	*Staphylococcus*	*epidermidis*	Ad 152	Poultry	-5	>300	0/0	/	/	0/0	/	/	>150	M+/L- shiny NC	/
					-6	222/198	0/0			0/0			>150		
27	*Staphylococcus*	*epidermidis*	Ad 904	Dairy	-5	>300	0/0	/	/	0/0	/	/	>150	M+/L- shiny NC	/
					-6	66/56	0/0			0/0			49/36		
28	*Enterococcus*	*faecalis*	Ad 175	Liquid egg portions	-6	>150	>150	white	/	0	/	/	>150	M+/L- shiny NC	/
					-7	40/40	46/40			0			48/24		
29	*Enterococcus*	*faecium*	Ad 874	Cheese	-6	>150	>150	micro-colonies white	/	>150	micro-colonies white	/	>150	M+/L- shiny NC	/
					-7	28/28	0/0			?			26/16		
30	*Enterococcus*	*durans*	Ad 149	Cooked ham	-5	159/103	0/0	/	/	0/0	/	/	0/0	/	/
					-6	14/13	0/0			0/0			0/0		

EXCLUSIVITY															
No.	Strain				Dilution	PCA	COMPASS® *Bacillus cereus*						Mossel		
							Pour plate			Spreading					
							CFU/plate	Appearance colonies	% recovery	CFU/plate	Appearance colonies	% recovery	CFU/plate	Colony appearance	% recovery
31	*Enterococcus*	*hirae*	CNRZ 1380	Cheese	-6	>150	>150	white	/	0/0	/	/	>150	M-/L- shiny NC	/
					-7	35/30	27/28			0/0			22/36		
32	*Leuconostoc*	*citreum*	Ad 387	Meat pork	-1	0/0	7/4	0.5mm blue	/	7/11	0.5mm blue	/	0/0	/	/
					-2	0/0	1/2			1/0			0/0		
33	*Leuconostoc*	*citreum*	Ad 604	Raw milk	-6	>300/>300	0/0	/	/	0/0	/	/	>150/>150	M+/L- 1mm	/
					-7	23/32	0/0			0/0			29/35		
34	*Leuconostoc*	*mesenteroides*	88L299	Fresh goat's cheese made with raw milk	-5	0/0	0/0	/	/	0/0	/	/	0/0	/	/
					-6	0/0	0/0			0/0			0/0		
35	*Leuconostoc*	*mesenteroides*	Ad 417	Ham	-1	>300/>300(?)	0/0	/	/	0/0	/	/	0/0	/	/
					-2	>300/>300(?)	0/0			0/0			0/0		
36	*Enterococcus*	*faecalis*	25	Chicken thigh	-6	>300/>300	0/0	/	/	0/0	/	/	>150/>150	M+/L- 1mm	/
					-7	42/41	0/0			0/0			38/47		
37	*Enterococcus*	*faecalis*	Ad 602	Raw milk	-6	>300/>300	0/0	/	/	0/0	/	/	>150/>150	M+/L- 1mm	/
					-7	41/61	0/0			0/0			58/54		
38	*Enterococcus*	*faecalis*	CNRZ 1388	Cheese	-6	>300/>300	0/0	/	/	0/0	/	/	>150/>150	M+/L- 1mm	/
					-7	66/75	0/0			0/0			45/44		
39	*Enterococcus*	*faecium*	Ad 179	Raw liquid egg portion	-5	>300/>300	0/0	/	/	0/0	/	/	>150/>150	M+/L- 1mm	/
					-6	47/87	0/0			0/0			95/84		
40	*Yarrovia*	*lipolytica*	CLIB 183	Food	-4	>150 ([5])	0/0	/	/	0/0	/	/	>150	M-/L- (NC)	/
					-5	24/25 (5)	0/0			0/0			12/16		
41	*Zyggosaccharomyces*	*baillii*	CLIB 213	Brewery	-4	>150 (5)	0/0	/	/	0/0	/	/	>150	M-/L- (NC)	/
					-5	25/34 (5)	0/0			0/0			39/35		

[5] OGA dilution

Appendix 9 - Inter-laboratory study: results obtained by the collaborators and the expert laboratory

Sample No	Dilution	Reference method : ISO 7932			Alternative method : COMPASS® *Bacillus cereus*		ISO 4833 (CFU/g)
		Characteristic colonies	Confirmed colonies	CFU/g	Characteristic colonies	CFU/g	
A4	10	0	0	<10	0	<10	30
	100	0	0		0		
A6	10	0	0	<10	0	<10	
	100	0	0		0		
A1	10	22	22	230	21	220	
	100	3	3		3		
A7	10	18	18	200	16	160	
	100	4	4		1		
A2	100	28	28	3200	23	2300	
	1000	7	7		2		
A8	10	185	185	1800	185	1800	
	100	17	17		18		
A3	1000	24	24	23000	28	25000	
	10000	1	1		0		
A5	1000	23	23	22000	18	18000	
	10000	1	1		2		
B4	10	0	0	<10	0	<10	30
	100	0	0		0		
B6	10	0	0	<10	0	<10	
	100	0	0		0		
B1	10	18	18	170	16	160	
	100	1	1		2		
B7	10	20	20	190	12	120	
	100	1	1		1		
B2	100	18	18	1800	15	1500	
	1000	2	2		2		
B8	100	24	24	2400	17	1600	
	1000	2	2		1		
B3	1000	20	20	20000	11	11000	
	10000	2	2		1		
B5	1000	23	23	21000	11	10000	
	10000	0	0		0		

Sample No	Dilution	Reference method : ISO 7932			Alternative method : COMPASS® *Bacillus cereus*		ISO 4833 (CFU/g)
		Characteristic colonies	Confirmed colonies	CFU/g	Characteristic colonies	CFU/g	
C4	10	0	0	<10	0	<10	20
	100	0	0		0		
C6	10	0	0	<10	0	<10	
	100	0	0		0		
C1	10	20	20	220	14	150	
	100	4	4		2		
C7	10	13	13	140	11	100	
	100	2	2		0		
C2	100	18	18	1600	15	1500	
	1000	0	0		2		
C8	100	19	19	1900	16	1600	
	1000	2	2		2		
C3	1000	26	26	25000	18	17000	
	10000	2	2		1		
C5	1000	19	19	18000	20	20000	
	10000	1	1		2		
D4	10	0	0	<10	0	<10	50
	100	0	0		0		
D6	10	0	0	<10	0	<10	
	100	0	0		0		
D1	10	21	21	220	25	250	
	100	3	3		2		
D7	10	20	20	200	21	200	
	100	2	2		1		
D2	100	27	27	2700	18	1900	
	1000	3	3		3		
D8	100	28	28	2700	23	2300	
	1000	2	2		2		
D3	100	183	183	19000	200	20000	
	1000	23	23		18		
D5	1000	24	24	23000	19	18000	
	10000	1	1		1		

Sample No	Dilution	Reference method : ISO 7932			Alternative method : COMPASS® *Bacillus cereus*		ISO 4833 (CFU/g)
		Characteristic colonies	Confirmed colonies	CFU/g	Characteristic colonies	CFU/g	
E4	10	0	0	<10	0	<10	50
	100	0	0		0		
E6	10	0	0	<10	0	<10	
	100	0	0		0		
E1	10	21	21	200	11	110	
	100	1	1		1		
E7	10	16	16	170	14	160	
	100	3	3		3		
E2	10	138	138	1400	144	1500	
	100	20	20		20		
E8	10	140	140	1500	104	1200	
	100	20	20		25		
E3	100	151	151	16000	74	7700	
	1000	21	21		11		
E5	100	86	86	9300	73	7500	
	1000	16	16		10		
F4	10	0	0	<10	0	<10	60
	100	0	0		0		
F6	10	0	0	<10	0	<10	
	100	0	0		0		
F1	10	14	14	160	8	80	
	100	4	4		0	Ne	
F7	10	19	19	190	13	120	
	100	2	2		0		
F2	100	11	11	1100	152(1/10)	1600	
	1000	1	1		21(1/100)		
F8	100	14	14	1400	114(1/10)	1200	
	1000	1	1		14(1/100)		
F3	1000	26	26	27000	11	10000	
	10000	4	4		0		
F5	1000	20	20	20000	10	11000	
	10000	2	2		2		

Sample No	Dilution	Reference method : ISO 7932			Alternative method : COMPASS® *Bacillus cereus*		ISO 4833 (CFU/g)
		Characteristic colonies	Confirmed colonies	CFU/g	Characteristic colonies	CFU/g	
G4	10	0	0	<10	0	<10	50
	100	0	0		0		
G6	10	0	0	<10	0	<10	
	100	0	0		0		
G1	10	14	14	140	21	210	
	100	1	1		2		
G7	10	15	15	160	14	150	
	100	3	3		2		
G2	10	169	169	1700	159	1500	
	100	21	21		11		
G8	10	172	172	1700	147	1500	
	100	14	14		13		
G3	1000	20	20	19000	14	13000	
	10000	1	1		0		
G5	100	97	97	9800	105	11000	
	1000	11	11		13		
H4	10	0	0	<10	0	<10	60
	100	0	0		0		
H6	10	0	0	<10	0	<10	
	100	0	0		0		
H1	10	20	20	190	24	240	
	100	1	1		2		
H7	10	14	14	170	17	180	
	100	5	5		3		
H2	100	19	19	1800	26	2500	
	1000	1	1		1		
H8	100	15	15	1500	19	1700	
	1000	1	1		0		
H3	1000	23	23	22000	20	24000	
	10000	1	1		6		
H5	1000	21	21	21000	16	17000	
	10000	2	2		3		

Sample No	Dilution	Reference method : ISO 7932			Alternative method : COMPASS® *Bacillus cereus*		ISO 4833 (CFU/g)
		Characteristic colonies	Confirmed colonies	CFU/g	Characteristic colonies	CFU/g	
I4	10	0	0	<10	0	<10	<10
	100	0	0		0		
I6	10	0	0	<10	0	<10	
	100	0	0		0		
I1	10	25	25	240	21	210	
	100	1	1		2		
I7	10	23	23	260	8	110	
	100	5	5		4		
I2	10	201	201	2200	184	1900	
	100	37	37		30		
I8	10	197	197	2000	191	1900	
	100	26	26		17		
I3	100	152	152	16000	152	16000	
	1000	23	23		21		
I5	100	116	116	14000	84	8700	
	1000	36	36		12		
J4	10	0	0	<10	0	<10	<10
	100	0	0		0		
J6	10	0	0	<10	0	<10	
	100	0	0		0		
J1	10	16	16	160	13	120	
	100	2	2		0		
J7	10	16	16	150	18	160	
	100	0	0		0		
J2	10	202	202	2000	208	2000	
	100	17	17		17		
J8	10	182	182	1800	186	1900	
	100	21	21		20		
J3	100	182	182	18000	169	17000	
	1000	16	16		14		
J5	100	127	127	13000	144	14000	
	1000	20	20		10		

Sample No	Dilution	Reference method : ISO 7932			Alternative method : COMPASS® *Bacillus cereus*		ISO 4833 (CFU/g)
		Characteristic colonies	Confirmed colonies	CFU/g	Characteristic colonies	CFU/g	
K4	10	0	0	<10	0	<10	<100
	100	0	0		0		
K6	10	0	0	<10	0	<10	
	100	0	0		0		
K1	10	18	18	180	10	110	
	100	2	2		2		
K7	10	20	20	190	21	200	
	100	1	1		1		
K2	10	211	211	2000	186	1800	
	100	14	14		13		
K8	10	218	218	2200	179	1900	
	100	24	24		29		
K3	1000	16	16	16000	19	18000	
	10000	2	2		1		
K5	100	148	148	15000	24(1/1000)	23000	
	1000	14	14		1(1/10000)		
L4	10	0	0	<10	0	<10	30
	100	0	0		0		
L6	10	0	0	<10	0	<10	
	100	0	0		0		
L1	10	28	28	270	20	200	
	100	2	2		2		
L7	10	17	17	170	14	140	
	100	2	2		1		
L2	10	204	204	2000	230	2200	
	100	15	15		11		
L8	10	180	180	1800	218	2200	
	100	18	18		20		
L3	100	160	160	16000	172	17000	
	1000	14	14		18		
L5	100	116	116	12000	160	15000	
	1000	14	14		9		

Sample No	Dilution	Reference method : ISO 7932			Alternative method : COMPASS® *Bacillus cereus*		ISO 4833 (CFU/g)
		Characteristic colonies	Confirmed colonies	CFU/g	Characteristic colonies	CFU/g	
M4	10	0	0	<10	0	<10	20
	100	0	0		0		
M6	10	0	0	<10	0	<10	
	100	0	0		0		
M1	10	20	20	200	21	210	
	100	2	2		2		
M7	10	21	21	220	13	130	
	100	3	3		1		
M2	100	16	16	1700	21	2200	
	1000	3	3		3		
M8	100	28	28	2700	26	2400	
	1000	2	2		0		
M3	1000	14	14	15000	11	13000	
	10000	2	2		3		
M5	1000	15	15	16000	15	15000	
	10000	3	3		1		
N4	10	0	0	<10	0	<10	50
	100	0	0		0		
N6	10	0	0	<10	0	<10	
	100	0	0		0		
N1	10	13	13	150	18	160	
	100	3	3		0		
N7	10	17	17	160	21	190	
	100	1	1		0		
N2	10	158	158	1700	160	1700	
	100	25	25		24		
N8	10	149	149	1600	138	1400	
	1000	25	25		14		
N3	1000	29	29	29000	20	20000	
	10000	3	3		2		
N5	1000	18	18	17000	12	15000	
	10000	1	1		4		

Sample No	Dilution	Reference method : ISO 7932♦			Alternative method : COMPASS® *Bacillus cereus*		ISO 4833 (CFU/g)
		Characteristic colonies	Confirmed colonies	CFU/g	Characteristic colonies	CFU/g	
O4 (ADRIA)	10	0	0	<10	0	<10	50
	100	0	0		0		
O6	10	0	0	<10	0	<10	
	100	0	0		0		
O1	10	18	18	160	8	82	
	100	0	0		1	Ne	
O7	10	13	13	130	15	160	
	100	1	1		3		
O2	10	218	218	2200	210	2000	
	100	20	20		15		
O8	10	182	182	1900	193	1900	
	100	24	24		19		
O3	1000	25	25	24000	19	19000	
	10000	1	1		2		
O5	1000	17	17	17000	17	15000	
	10000	2	2		0		

♦ Analyses performed according to the COFRAC accreditation

Appendix 10 - Artificial contamination (extension study, 2019)

Year of analysis	Sample No	Product (in French)	Artificial contamination				Category	Type
			Strain		Injury protocol	Injury measure-ment		
			Reference	Origin (in French)				
2019	**7218**	**Chamois d'or**	*Bacillus cereus* Ad1470	Produit laitier	Seeding 48 h at 3±2°C	/	2	b
2019	**7219**	**Etorki**	*Bacillus cytotoxicus* Ad2470	Produit laitier	Seeding spores 48 h at 3±2°C	/	2	b
2019	**7220**	**Kiri à tartiner**	*Bacillus cereus* Ad2117	Produit laitier	Seeding 48 h at 3±2°C	/	2	b
2019	**7221**	**Pik & Croq'**	*Bacillus cereus* Ad1470	Produit laitier	Seeding 48 h at 3±2°C	/	2	b
2019	**7222**	**Tiramisu spéculoos**	*Bacillus weihenstephanensis* Ad782	Produit laitier	Seeding 48 h at 3±2°C	/	2	c
2019	**7223**	**Riz au lait**	*Bacillus cereus* Ad2117	Produit laitier	Seeding 48 h at 3±2°C	/	2	c
2019	**7224**	**Panna Cotta**	*Bacillus cytotoxicus* Ad2470	Produit laitier	Seeding spores 48 h at 3±2°C	/	2	c
2019	**7225**	**Ile flottante**	*Bacillus weihenstephanensis* Ad782	Produit laitier	Seeding 48 h at 3±2°C	/	2	c
2019	**7226**	**Crème caramel**	*Bacillus cereus* Ad2117	Produit laitier	Seeding 48 h at 3±2°C	/	2	c
2019	**7227**	**Surimi**	*Bacillus cereus* Ad825	Produit de la mer	Seeding 48 h at 3±2°C	/	3	a
2019	**7228**	**Filet de carrelet**	*Bacillus mycoïdes* Ad2473	Produit de la mer	Seeding 48 h at 3±2°C	/	3	a
2019	**7229**	**Filet de maquereaux**	*Bacillus cereus* Ad825	Produit de la mer	Seeding 48 h at 3±2°C	/	3	a
2019	**7230**	**Terrine truite**	*Bacillus mycoïdes* Ad2473	Produit de la mer	Seeding 48 h at 3±2°C	/	3	a
2019	**7231**	**Choux chantilly**	*Bacillus cereus* Ad2021	Ovoproduit	Seeding 48 h at 3±2°C	/	3	b
2019	**7232**	**Eclair chocolat**	*Bacillus thuringiensis* Ad2489	Crème pâtissière	Seeding 48 h at 3±2°C	/	3	b
2019	**7233**	**Flan**	*Bacillus thuringiensis* Ad2489	Crème pâtissière	Seeding 48 h at 3±2°C	/	3	b
2019	**7234**	**Tagliatelles**	*Bacillus cereus* Ad2021	Ovoproduit	Seeding 48 h at 3±2°C	/	3	c
2019	**7235**	**Feuilles lasagnes**	*Bacillus cereus* Ad2021	Ovoproduit	Seeding 48 h at 3±2°C	/	3	c
2019	**7236**	**Riz à la provençale thon basilic**	*Bacillus cereus* 21	Plat cuisiné	Seeding spores 48 h at 3±2°C	/	4	a
2019	**7237**	**Quiche Lorraine**	*Bacillus cereus* 21	Plat cuisiné	Seeding spores 48 h at 3±2°C	/	4	b
2019	**7238**	**Quiche saumon**	*Bacillus cereus* 21	Plat cuisiné	Seeding spores 48 h at 3±2°C	/	4	b
2019	**7406**	**Poudre de lait écrémé**	*Bacillus cereus* Ad1468	Poudre de lait	Seeding lyophilisat 2 semaines à température ambiante	/	2	a
2019	**7407**	**Poudre de lait entier**	*Bacillus cereus* Ad420	Produit laitier	Seeding lyophilisat 2 semaines à température ambiante	/	2	a
2019	**7408**	**Poudre de lait infantile avec probiotiques (B. lactis 4,1.10^{6}CFU/g)**	*Bacillus cereus* Ad1468	Poudre de lait	Seeding lyophilisat 2 semaines à température ambiante	/	2	a

Year of analysis	Sample No	Product (in French)	Artificial contamination				Category	Type
			Strain		Injury protocol	Injury measure-ment		
			Reference	Origin (in French)				
2019	**7409**	**Poudre de lait infantile avec probiotiques (Lactobacillus 3,0.10^{5}CFU/g)**	*Bacillus cereus* Ad420	Produit laitier	Seeding lyophilisat 2 semaines à température ambiante	/	2	a
2019	**7410**	**Poudre de lait infantile**	*Bacillus cereus* Ad1468	Poudre de lait	Seeding lyophilisat 2 semaines à température ambiante	/	2	a
2019	**7411**	**Poudre de blanc d'œuf**	*Bacillus cereus* Ad338	Ovoproduit	Seeding lyophilisat 2 semaines à température ambiante	/	3	c
2019	**7412**	**Poudre de blanc d'œuf**	*Bacillus weihenstephanensis* Ad729	Ovoproduit	Seeding lyophilisat 2 semaines à température ambiante	/	3	c
2019	**7413**	**Poudre d'œuf entier**	*Bacillus cereus* Ad338	Ovoproduit	Seeding lyophilisat 2 semaines à température ambiante	/	3	c
2019	**7414**	**Poudre d'œuf**	*Bacillus cereus* Ad338	Ovoproduit	Seeding lyophilisat 2 semaines à température ambiante	/	3	c
2019	**7415**	**Poudre d'œuf**	*Bacillus weihenstephanensis* Ad729	Ovoproduit	Seeding lyophilisat 2 semaines à température ambiante	/	3	c
2019	**7416**	**Sarrasin bio**	*Bacillus thuringiensis* Ad2914	Céréales	Seeding lyophilisat 2 semaines à température ambiante	/	5	a
2019	**7417**	**Amande**	*Bacillus thuringiensis* Ad2914	Céréales	Seeding lyophilisat 2 semaines à température ambiante	/	5	a
2019	**7418**	**Flocon d'avoine**	*Bacillus cereus* 22	Céréales	Seeding lyophilisat 2 semaines à température ambiante	/	5	a
2019	**7419**	**Noisette**	*Bacillus cereus* 22	Céréales	Seeding lyophilisat 2 semaines à température ambiante	/	5	a
2019	**7420**	**Cerneaux de noix**	*Bacillus cereus* 22	Céréales	Seeding lyophilisat 2 semaines à température ambiante	/	5	a
2019	**7421**	**Coriandre**	*Bacillus mycoïdes* Ad2995	Epices	Seeding lyophilisat 2 semaines à température ambiante	/	5	b
2019	**7422**	**Curcuma**	*Bacillus mycoïdes* Ad2995	Epices	Seeding lyophilisat 2 semaines à température ambiante	/	5	b
2019	**7423**	**Basilic**	*Bacillus mycoïdes* Ad2995	Epices	Seeding lyophilisat 2 semaines à température ambiante	/	5	b

Year of analysis	Sample No	Product (in French)	Artificial contamination				Category	Type
			Strain		Injury protocol	Injury measure-ment		
			Reference	Origin (in French)				
2019	**7424**	**Origan**	*Bacillus mycoïdes* Ad2995	Epices	Seeding lyophilisat 2 semaines à température ambiante	/	5	b
2019	**7425**	**Romarin**	*Bacillus mycoïdes* Ad2995	Epices	Seeding lyophilisat 2 semaines à température ambiante	/	5	b
2019	**7426**	**Purée déshydratée**	*Bacillus cytotoxicus* Ad2031	Purée de pomme de terre	Seeding lyophilisat 2 semaines à température ambiante	/	5	c
2019	**7427**	**Crème de potiron déshydratée**	*Bacillus cytotoxicus* Ad2031	Purée de pomme de terre	Seeding lyophilisat 2 semaines à température ambiante	/	5	c
2019	**7428**	**Soupe déshydratée aux légumes**	*Bacillus cytotoxicus* Ad2932	Purée déshydratée	Seeding lyophilisat 2 semaines à température ambiante	/	5	c
2019	**7429**	**Farine de tourteaux de soja**	*Bacillus cereus* 29	VSM	Seeding lyophilisat 2 semaines à température ambiante	/	6	a
2019	**7430**	**Farine poulet croissance**	*Bacillus cereus* 29	VSM	Seeding lyophilisat 2 semaines à température ambiante	/	6	a
2019	**7431**	**Farine de tourteaux**	*Bacillus cereus* 29	VSM	Seeding lyophilisat 2 semaines à température ambiante	/	6	a
2019	**7432**	**Croquettes**	*Bacillus cereus* 29	VSM	Seeding lyophilisat 2 semaines à température ambiante	/	6	c
2019	**7433**	**Croquettes**	*Bacillus cereus* 29	VSM	Seeding lyophilisat 2 semaines à température ambiante	/	6	c
2019	**7434**	**Croquettes**	*Bacillus cereus* 29	VSM	Seeding lyophilisat 2 semaines à température ambiante	/	6	c
2019	**7447**	**Petit camembert pasteurisé**	*Bacillus thuringiensis* Ad2486	Lait	Seeding 48 h at 3±2°C	/	2	b
2019	**7448**	**Gorgonzola pasteurisé**	*Bacillus thuringiensis* Ad2486	Lait	Seeding 48 h at 3±2°C	/	2	b
2019	**7449**	**Fromage à tartiner**	*Bacillus thuringiensis* Ad2486	Lait	Seeding 48 h at 3±2°C	/	2	b
2019	**7450**	**Pavé de truite**	*Bacillus cereus* Ad2025	Produit de la mer	Seeding 48 h at 3±2°C	/	3	a
2019	**7451**	**Filet de merlan**	*Bacillus cereus* Ad2025	Produit de la mer	Seeding 48 h at 3±2°C	/	3	a
2019	**7452**	**Saucisse de Montbéliard**	*Bacillus cereus* Ad2146	Porc	Seeding 48 h at 3±2°C	/	1	a
2019	**7453**	**Plat de côte demi-sel**	*Bacillus cereus* Ad2146	Porc	Seeding 48 h at 3±2°C	/	1	a
2019	**7454**	**Lardons**	*Bacillus cereus* Ad2146	Porc	Seeding 48 h at 3±2°C	/	1	a
2019	**7455**	**Saucisse purée**	*Bacillus thuringiensis* Ad2968	Produit carné	HT 10 min 56°C	0,4	1	c

Year of analysis	Sample No	Product (in French)	Artificial contamination				Category	Type
			Strain		Injury protocol	Injury measure-ment		
			Reference	Origin (in French)				
2019	**7456**	**Bœuf bourguignon**	*Bacillus thuringiensis* Ad2968	Produit carné	HT 10 min 56°C	0,4	1	c
2019	**7457**	**Rougail saucisse**	*Bacillus thuringiensis* Ad2968	Produit carné	HT 10 min 56°C	0,4	1	c
2019	**7458**	**Coule d'œuf entier**	*Bacillus cereus* Ad1718	Coule d'œuf	HT 10 min 56°C	0,5	3	b
2019	**7459**	**Coule de jaune d'œuf**	*Bacillus cereus* Ad1718	Coule d'œuf	HT 10 min 56°C	0,5	3	b
2019	**7714**	**Chair de moules surgelées**	*Bacillus weihenstephanensis* Ad2478	Produit de la mer	Seeding 2 semaines à -20°C	/	3	a
2019	**7715**	**Paëlla poulet/moules surgelée**	*Bacillus cereus* Ad2109	Riz cantonais	Seeding 2 semaines à -20°C	/	4	c
2019	**7716**	**Papillote colin et petits légumes surgelée**	*Bacillus cereus* Ad2109	Riz cantonais	Seeding 2 semaines à -20°C	/	4	c
2019	**7717**	**Riz à la cantonaise surgelé**	*Bacillus thuringiensis* Ad2106	Paëlla congelée	Seeding 2 semaines à -20°C	/	4	c
2019	**7718**	**Riz basmati, légumes et crevettes surgelés**	*Bacillus thuringiensis* Ad2106	Paëlla congelée	Seeding 2 semaines à -20°C	/	4	c
2019	**7719**	**Cabillaud aux légumes, quinoa et boulgour surgelés**	*Bacillus cereus* 16	Spaghettis aux fruits de mer	Seeding 2 semaines à -20°C	/	4	c
2019	**7756**	**Lardon nature**	*Bacillus cereus* Ad2127	Porc	Seeding 48 h at 3±2°C	/	1	a
2019	**7757**	**Saucisse Francfort**	*Bacillus cereus* Ad2127	Porc	Seeding 48 h at 3±2°C	/	1	a
2019	**7758**	**Emincé de poulet rôti**	*Bacillus cereus* Ad2127	Porc	Seeding 48 h at 3±2°C	/	1	b
2019	**7759**	**Jambon cru Serrano**	*Bacillus cereus* Ad2127	Porc	Seeding 48 h at 3±2°C	/	1	b
2019	**7760**	**Jambon sec**	*Bacillus cereus* Ad2127	Porc	Seeding 48 h at 3±2°C	/	1	b
2019	**7761**	**Mortadelle**	*Bacillus cereus* Ad2019	Produit carné	Seeding 48 h at 3±2°C	/	1	b
2019	**7762**	**Jambon supérieur**	*Bacillus cereus* Ad2127	Porc	Seeding 48 h at 3±2°C	/	1	b
2019	**7763**	**Porc au caramel**	*Bacillus cereus* Ad2019	Produit carné	Seeding 48 h at 3±2°C	/	1	c
2019	**7764**	**Bœuf charolais**	*Bacillus cereus* Ad2015	Bœuf	Seeding 48 h at 3±2°C	/	1	c
2019	**7765**	**Fromage ail et fines herbes**	*Bacillus pseudomycoïdes* Ad767	Produit laitier	Seeding 48 h at 3±2°C	/	2	b
2019	**7766**	**Pâtes et surimi**	*Bacillus cereus* 8	Pâtes à l'espagnole	Seeding 48 h at 3±2°C	/	4	a
2019	**7767**	**Riz provençal au thon et basilic**	*Bacillus cereus* 8	Pâtes à l'espagnole	Seeding 48 h at 3±2°C	/	4	a
2019	**7768**	**Tarte aux poireaux**	*Bacillus cereus* 8	Pâtes à l'espagnole	Seeding 48 h at 3±2°C	/	4	b
2019	**7769**	**Tarte aux fromages**	*Bacillus cereus* Ad2086	Sandwich	Seeding 48 h at 3±2°C	/	4	b
2019	**7770**	**Quiche lorraine**	*Bacillus cereus* Ad2086	Sandwich	Seeding 48 h at 3±2°C	/	4	b
2019	**7771**	**Sandwich rosette**	*Bacillus cereus* Ad2086	Sandwich	Seeding 48 h at 3±2°C	/	4	a
2019	**7772**	**Compote pomme/vanille**	*Bacillus cereus* Ad2116	Salade de fruits	Seeding 48 h at 3±2°C	/	5	c
2019	**7881**	**Terrine pour chat saumon**	*Bacillus thuringiensis* Ad2968	Produit carné	HT 10 min 56°C	0,4	6	b

Year of analysis	Sample No	Product (in French)	Artificial contamination				Category	Type
			Strain		Injury protocol	Injury measure-ment		
			Reference	Origin (in French)				
2019	**7882**	**Terrine pour chat lapin**	*Bacillus thuringiensis* Ad2968	Produit carné	HT 10 min 56°C	0,4	6	b
2019	**7883**	**Terrine pour chat bœuf**	*Bacillus thuringiensis* Ad2968	Produit carné	HT 10 min 56°C	0,4	6	b
2019	**7915**	**Poudre de lait**	*Bacillus weihenstephanensis Ad782*	Produit laitier	Seeding spores 11 jours à température ambiante	/	2	a
2019	**7916**	**Poudre de lait**	*Bacillus weihenstephanensis Ad782*	Produit laitier	Seeding spores 11 jours à température ambiante	/	2	a
2019	**7917**	**Lait en poudre écrémé**	*Bacillus weihenstephanensis Ad782*	Produit laitier	Seeding spores 11 jours à t° ambiante	/	2	a
2019	**7918**	**Sarriette**	*Bacillus weihenstephanensis* Ad1029	Végétaux	Seeding spores 11 jours à température ambiante	/	5	b
2019	**7919**	**Persil flocon**	*Bacillus weihenstephanensis* Ad1029	Végétaux	Seeding spores 11 jours à température ambiante	/	5	b
2019	**7920**	**Cannelle moulue**	*Bacillus cereus* Ad2974	Végétaux	Seeding spores 11 jours à température ambiante	/	5	b
2019	**7921**	**Piment fort moulu**	*Bacillus cereus* Ad2974	Végétaux	Seeding spores 11 jours à température ambiante	/	5	b
2019	**7922**	**Tourteaux de colza**	*Bacillus cereus* Ad807	Environnement	Seeding spores 11 jours à température ambiante	/	6	a
2019	**7923**	**Tourteaux de colza**	*Bacillus cereus* Ad807	Environnement	Seeding spores 11 jours à température ambiante	/	6	a
2019	**7924**	**Tourteaux de colza**	*Bacillus cereus* Ad807	Environnement	Seeding spores 11 jours à température ambiante	/	6	a
2019	**7927**	**Biscuits croquants pour chien**	*Bacillus cereus* Ad2183	Produit carné	Seeding spores 11 jours à température ambiante	/	6	c
2019	**7928**	**Friandises pour chat au canard**	*Bacillus cereus* Ad2183	Produit carné	Seeding spores 11 jours à température ambiante	/	6	c
2019	**7929**	**Friandises pour chien au bœuf**	*Bacillus cereus* Ad2183	Produit carné	Seeding spores 11 jours à température ambiante	/	6	c
2019	**7930**	**Croquettes pour chien**	*Bacillus cereus* Ad2183	Produit carné	Seeding spores 11 jours à température ambiante	/	6	c
2019	**8128**	**Filet de poulet rôti**	*Bacillus cereus* Ad2019	Volaille	Seeding 48 h at 3±2°C	/	1	b

Year of analysis	Sample No	Product (in French)	Artificial contamination				Category	Type
			Strain		Injury protocol	Injury measure-ment		
			Reference	Origin (in French)				
2019	**8129**	**Fromage à tartiner ail et fines herbes**	*Bacillus cereus* Ad840	Fromage	Seeding 48 h at 3±2°C	/	2	b
2019	**8130**	**Salade de fettucine aux deux saumons**	*Bacillus cereus* Ad2178	Lasagnes	Seeding 48 h at 3±2°C	/	4	a
2019	**8131**	**Salade de riz à la provençale**	*Bacillus cereus* Ad2022	Riz indonésien	Seeding 48 h at 3±2°C	/	4	a
2019	**8132**	**Compote poire**	*Bacillus cereus* Ad2116	Salade de fruits	Seeding 48 h at 3±2°C	/	5	c
2019	**8133**	**Terrine au bœuf pour chien**	*Bacillus cereus* Ad2183	Porc	Seeding spores 48 h at 3±2°C	/	6	b
2019	**8134**	**Terrine au poulet pour chat**	*Bacillus cereus* Ad2183	Porc	Seeding spores 48 h at 3±2°C	/	6	b
2019	**8235**	**Salade de riz au crabe**	*Bacillus cereus* Ad2216	Riz	Seeding 48 h at 3±2°C	/	4	a
2019	**8236**	**Riz à la provençale**	*Bacillus cereus* Ad2184	Riz	Seeding 48 h at 3±2°C	/	4	a

Appendix 11 - Relative trueness study: raw data (Extension study - 2019)

* : less than 4 colonies characteristic colonies enumerated on the plate
ND : Not determined result
Ne : Number Estimation
** : presence of background microflora with no impact on enumeration of characteristic colonies
H- : colonies without halo

MEAT PRODUCTS																					
Year of analys	Sample No	Product (in French)	Reference method: ISO 7932♦					Alternative method: COMPASS® B. Plus Agar (BM13008+BS06908 + BS06608) 21 h at 30°C											Category	Type
								Spreading method					Pour plate method							
			Dilution	24 h CFU/plate	48 h CFU/plate	CFU/plate (confirmed)	CFU/g	Final result (log CFU/g)	Dilution	CFU/plate	CFU/plate (confirmed)	CFU/g	Final result (log CFU/g)	Dilution	CFU/plate	CFU/plate (confirmed)	CFU/g	Final result (log CFU/g)		
2019	5757	Joue de porc en sauce	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	10	0	0	<10	<1,00	1	c
			100	0	0	0			100	0	0			100	0	0				
2019	**7452**	**Saucisse de Montbéliard**	10	46 (FA>150)**	46 (FA>150)	46	480	2,68	10	42	42	460	2,66	10	41	41	430	2,63	1	a
			100	7	7 (FA>150)	7			100	8	8			100	6	6				
2019	**7453**	**Plat de côte demi-sel**	100	70	70	70	7400	3,87	100	80	80	8300	3,92	100	25	25	2900	3,46	1	a
			1000	11	11	11			1000	11	11			1000	7	7				
2019	**7454**	**Lardons**	10	4	4	4	40	1,60 Ne	10	4	4	40	1,60 Ne	10	10	10	100	2,00	1	a
			100	2	2	2			100	4	4			100	1	1				
2019	**7455**	**Saucisse purée**	10	8	8	8	80	1,90 Ne	10	16	16	160	2,20	10	9	9	90	1,95 Ne	1	c
			100	1	1	1			100	1	1			100	0	0				
2019	**7456**	**Bœuf bourguignon**	10	117	117	117	1100	3,04	10	122	122	1200	3,08	10	80	80	840	2,92	1	c
			100	5	6	6			100	5	5			100	12	12				
2019	**7457**	**Rougail saucisse**	10	29 (FA>150)**	29 (FA>150)	29	280	2,45	10	46	46	440	2,64	10	44	44	440	2,64	1	c
			100	2 (FA>150)**	2 (FA>150)	2			100	2	2			100	4	4				
2019	**7756**	**Lardon nature**	100	22	23	23	2300	3,36	100	28	28	2500	3,40	100	27	27	2500	3,40	1	a
			1000	2	2	2			1000	0	0			1000	1	1				
2019	**7757**	**Saucisse Francfort**	100	102 (FA>150)**	103 (FA>150)	102	10000	4,00	100	133	133	13000	4,11	100	113	113	11000	4,04	1	a
			1000	10 (FA>150)**	10 (FA>150)	10			1000	13	13			1000	13	13				
2019	**7758**	**Emincé de poulet rôti**	1000	103	103	103	100000	5,00	1000	116	116	130000	5,11	1000	110	110	110000	5,04	1	b
			10000	10	10	10			10000	23	23			10000	8	8				
2019	**7759**	**Jambon cru Serrano**	10	1	1	1	10	1,00*	10	2	2	20	1,30*	10	0	0	<10	<1,00	1	b
			100	0	0	0			100	0	0			100	0	0				
2019	**7760**	**Jambon sec**	10	8	8	8	80	1,90 Ne	10	10	10	100	2,00	10	7	7	70	1,85 Ne	1	b
			100	1	1	1			100	1	1			100	2	2				
2019	**7761**	**Mortadelle**	10	18	20	20	190	2,28	10	16	16	160	2,20	10	32	32	310	2,49	1	b
			100	1	1	1			100	1	1			100	2	2				
2019	**7762**	**Jambon supérieur**	1000	>150	>150	/	70000	4,85 N'	1000	123	123	130000	5,11	1000	134	134	140000	5,15	1	b
			10000	7 (FA>150)**	7 (FA>150)	7			10000	22	22			10000	21	21				

♦ Analyses performed according to the COFRAC accreditation

MEAT PRODUCTS																				
Year of analys	Sample No	Product (in French)	Reference method: ISO 7932◆						Alternative method: COMPASS® B. Plus Agar (BM13008+BS06908 + BS06608) 21 h at 30°C										Category	Type
									Spreading method					Pour plate method						
			Dilution	24 h CFU/plate	48 h CFU/plate	CFU/plate (confirmed)	CFU/g	Final result (log CFU/g)	Dilution	CFU/plate	CFU/plate (confirmed)	CFU/g	Final result (log CFU/g)	Dilution	CFU/plate	CFU/plate (confirmed)	CFU/g	Final result (log CFU/g)		
2019	**7763**	**Porc au caramel**	10	6	6	6	60	1,78 Ne	10	5	5	50	1,70 Ne	10	4	4	40	1,60 Ne	1	c
			100	0	0	0			100	0	0			100	0	0				
2019	**7764**	**Bœuf charolais**	100	131	131	131	12000	4,08	100	77	77	8000	3,90	100	91	91	8900	3,95	1	c
			1000	6	6	6			1000	11	11			1000	7	7				
2019	**8128**	**Filet de poulet rôti**	10	6	6	6	60	1,78 Ne	10	10	10	90	1,95	10	10	10	100	2,00	1	b
			100	0	0	0			100	0	0			100	1	1				

DAIRY PRODUCTS																						
Year of analys	Sample No	Product (in French)	Reference method: ISO 7932♦						Alternative method: COMPASS® B. Plus Agar (BM13008+BS06908+BS066) 21 h at 30°C												Category	Type
									Spreading method					Pour plate method								
			Dilution	24 h CFU/plate	48 h CFU/plate	CFU/plate (confirmed)	CFU/g	Final result (log CFU/g)	Dilution	CFU/plate	CFU/plate (confirmed)	CFU/g	Final result (log CFU/g)	Dilution	CFU/plate	CFU/plate (confirmed)	CFU/g	Final result (log CFU/g)		
2019	**7218**	**Chamois d'or**	100	11	11(FA>150)	11	1200	3,08	10	46	46	500	2,70	10	139	139	1400	3,15	2	b
			1000	2	2(FA>150)	2			100	9	9			100	20	20				
2019	**7219**	**Etorki**	100	FA>150	FA>150	ND	ND	ND	100	42	42	3900	3,59	100	29	29	3000	3,48	2	b
			1000	FA>150	FA>150	ND			1000	1	1			1000	4	4				
2019	**7220**	**Kiri à tartiner**	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	10	0	0	<10	<1,00	2	b
			100	0	0	0			100	0	0			100	0	0				
2019	**7221**	**Pik & Croq'**	10	119	126	126	1300	3,11	10	133	133	1400	3,15	10	128	128	1300	3,11	2	b
			100	13	13	13			100	21	21			100	19	19				
2019	**7222**	**Tiramisu spéculoos**	10	41	42	42	430	2,63	10	50	50	490	2,69	10	68	68	670	2,83	2	c
			100	5	5	5			100	4	4			100	6	6				
2019	**7223**	**Riz au lait**	100	>150	>150	/	33000	4,52 N'	100	>150	/	18000	4,26 N'	100	>150	/	31000	4,49 N'	2	c
			1000	30	33	33			1000	18	18			1000	31	31				
2019	**7224**	**Panna Cotta**	10000	44 (H-)	44 (H-)	44	410000	5,61	10000	48	48	450000	5,65	10000	29	29	260000	5,41	2	c
			100000	1 (H-)	1 (H-)	1			100000	2	2			100000	0	0				
2019	**7225**	**Ile flottante**	10	>150	>150	/	3100	3,49 N'	10	>150	/	3100	3,49 N'	10	>150	/	3600	3,56 N'	2	c
			100	31	31	31			100	31	31			100	36	36				
2019	**7226**	**Crème caramel**	1000	33	33	33	34000	4,53	1000	17	17	15000	4,18	1000	16	16	17000	4,23	2	c
			10000	4	4	4			10000	0	0			10000	3	3				
2019	**7406**	**Poudre de lait écrémé**	10	2	2	2	20	1,30*	10	0	0	<10	<1,00	10	4	4	40	1,60 Ne	2	a
			100	0	0	0			100	0	0			100	0	0				
2019	**7407**	**Poudre de lait entier**	100	21	21	21	2300	3,36	100	41	41	4100	3,61 N'	100	17	17	1500	3,18	2	a
			1000	4	4	4			1000	0	0			1000	0	0				
2019	**7408**	**Poudre de lait infantile avec probiotiques (B. lactis 4,1.10⁶ CFU/g)**	10	1	1	1	10	1,00*	10	4	4	40	1,60 Ne	10	12	12	110	2,04	2	a
			100	0	0	0			100	0	0			100	0	0				
2019	**7409**	**Poudre de lait infantile avec probiotiques (Lactobacillus 3,0.10⁵ CFU/g))**	100	19	19	19	1900	3,28	10	85	85	850	2,93 N'	100	19	19	1900	3,28	2	a
			1000	2	2	2			100	25	25			1000	2	2				
2019	**7410**	**Poudre de lait infantile**	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	10	0	0	<10	<1,00	2	a
			100	0	0	0			100	0	0			100	0	0				
2019	**7447**	**Petit camembert pasteurisé**	10	70 (FA>150)**	70 (FA>150)	70	670	2,83	10	45	45	500	2,70	10	75	75	730	2,86	2	b
			100	4 (FA>150)**	4 (FA>150)	4			100	10	10			100	5	5				
2019	**7448**	**Gorgonzola pasteurisé**	100	30 (FA>150)**	30(FA>150)	30	3200	3,51	100	28	28	3000	3,48	100	41	41	3900	3,59	2	b
			1000	5 (FA>150)**	5 (FA>150)	5			1000	5	5			1000	2	2				
2019	**7449**	**Fromage à tartiner**	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	10	0	0	<10	<1,00	2	b
			100	0	0	0			100	0	0			100	0	0				
2019	**7765**	**Fromage ail et fines herbes**	10	0	7 (H-)	0	<10	<1,00	10	0	0	<10	<1,00	10	0	0	<10	<1,00	2	b
			100	0	0	0			100	0	0			100	0	0				

♦ Analyses performed according to the COFRAC accreditation

DAIRY PRODUCTS																				
Year of analys	Sample No	Product (in French)	Reference method: ISO 7932◆						Alternative method: COMPASS® B. Plus Agar (BM13008+BS06908+BS066) 21 h at 30°C										Category	Type
									Spreading method					Pour plate method						
			Dilution	24 h CFU/plate	48 h CFU/plate	CFU/plate (confirmed)	CFU/g	Final result (log CFU/g)	Dilution	CFU/plate	CFU/plate (confirmed)	CFU/g	Final result (log CFU/g)	Dilution	CFU/plate	CFU/plate (confirmed)	CFU/g	Final result (log CFU/g)		
2019	**7915**	**Poudre de lait**	10	3	4	4	40	1,60	10	12	12	110	2,04	10	5	5	50	1,70	2	a
			100	0	0	0		Ne	100	0	0			100	0	0		Ne		
2019	**7916**	**Poudre de lait**	10	45	45	45	450	2,65	10	22	22	250	2,40	10	25	25	240	2,38	2	a
			100	0	0	0		N'	100	5	5			100	1	1				
2019	**7917**	**Lait en poudre écrémé**	100	13	13	13	1200	3,08	10	66	66	690	2,84	10	74	74	720	2,86	2	a
			1000	0	0	0			100	10	10			100	5	5				
2019	**8129**	**Fromage à tartiner ail et fines herbes**	10	6	6	6	60	1,78	10	4	4	40	1,60	10	5	5	50	1,70	2	b
			100	0	0	0		Ne	100	2	2		Ne	100	0	0		Ne		

FISHERY PRODUCTS - EGG PRODUCTS																					
Year of analys	Sample No	Product (in French)	Reference method: ISO 7932♦						Alternative method: COMPASS® B. Plus Agar (BM13008+BS06908+BS066) 21 h at 30°C										Category	Type
									Spreading method					Pour plate method						
			Dilution	24 h CFU/plate	48 h CFU/plate	CFU/plate (confirmed)	CFU/g	Final result (log CFU/g)	Dilution	CFU/plate	CFU/plate (confirmed)	CFU/g	Final result (log CFU/g)	Dilution	CFU/plate	CFU/plate (confirmed)	CFU/g	Final result (log CFU/g)		
2019	5753	Mousse de fruits rouges	10	62	63	63	660	2,82	10	49	49	510	2,71	10	43	43	450	2,65	3	b
			100	8	9	9			100	7	7			100	6	6				
2019	5758	Blinis aux œufs	10	1	1	1	10	1,00*	10	1	1	10	1,00*	10	3	3	30	1,48*	3	b
			100	0	0	0			100	0	0			100	0	0				
2019	5762	Tartelette framboises	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	10	1	1	10	1,00*	3	b
			100	0	0	0			100	0	0			100	1	1				
2019	5764	Poulpe cuit	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	10	0	0	<10	<1,00	3	a
			100	0	0	0			100	0	0			100	0	0				
2019	6068	Pâte au chocolat	10	FA>150	FA>150	ND	ND	ND	10	18	18	180	2,26	10	8	8	80	1,90 Ne	3	b
			100	FA>150	FA>150	ND			100	2	2			100	1	1				
2019	6069	Brioche Nanterre	10	31	34	34	360	2,56	10	15	15	160	2,20	10	33	33	360	2,56	3	b
			100	5	5	5			100	2	2			100	7	7				
2019	**7227**	**Surimi**	100	26	26	26	2600	3,41	100	18	18	2200	3,34	100	40	40	3800	3,58	3	a
			1000	3	3	3			1000	6	6			1000	2	2				
2019	**7228**	**Filet de carrelet**	1000	>150	>150	/	ND	ND	10	81	81	800	2,90	10	94	94	960	2,98	3	a
			10000	>150	>150	/			100	7	7			100	12	12				
2019	**7229**	**Filet de maquereaux**	1000	>150	>150	/	ND	ND	1000	50	50	53000	4,72	1000	84	84	85000	4,93	3	a
			10000	>150	>150	/			10000	8	8			10000	10	10				
2019	**7230**	**Terrine truite**	1000	12	12	12	12000	4,08	1000	17	17	20000	4,30	1000	20	20	18000	4,26	3	a
			10000	1	1	1			10000	5	5			10000	0	0				
2019	**7231**	**Choux chantilly**	10	90	93(FA>150)**	93	930	2,97	10	91	91	960	2,98	10	108	108	1100	3,04	3	b
			100	9	9	9			100	15	15			100	16	16				
2019	**7232**	**Eclair chocolat**	10	13	22	22	250	2,40	10	29	29	290	2,46 N'	10	31	31	310	2,49 N'	3	b
			100	5	5	5			100	13	13			100	10	10				
2019	**7233**	**Flan**	100	85	85	85	8400	3,92	100	93	93	9000	3,95	100	90	90	8900	3,95	3	b
			1000	7	7	7			1000	6	6			1000	8	8				
2019	**7234**	**Tagliatelles**	100	128	128(FA>150)	128	13000	4,11	100	94	94	9400	3,97	100	108	108	10000	4,00	3	c
			1000	19	19	19			1000	9	9			1000	4	4				
2019	**7235**	**Feuilles lasagnes**	1000	67	67	67	69000	4,84	1000	88	88	96000	4,98	1000	93	93	94000	4,97	3	c
			10000	8	9	9			10000	18	18			10000	10	10				
2019	**7411**	**Poudre de blanc d'œuf**	10	66	66	66	660	2,82	10	39	39	450	2,65	10	24	24	270	2,43	3	c
			100	7	7	7			100	10	10			100	6	6				
2019	**7412**	**Poudre de blanc d'œuf**	10	19	19	19	180	2,26	10	13	13	130	2,11	10	17	17	170	2,23	3	c
			100	1	1	1			100	1	1			100	2	2				
2019	**7413**	**Poudre d'œuf entier**	100	11	11	11	1100	3,04	10	23	23	260	2,41	10	27	27	280	2,45	3	c
			1000	1	1	1			100	6	6			100	4	4				
2019	**7414**	**Poudre d'œuf**	10	27	29	29	290	2,46	10	9	9	90	1,95 Ne	10	11	11	110	2,04	3	c
			100	2	3	3			100	1	1			100	1	1				
2019	**7415**	**Poudre d'œuf**	10	3	3	3	30	1,48*	10	9	9	90	1,95 Ne	10	6	6	60	1,78 Ne	3	c
			100	3	3	3			100	0	0			100	0	0				

♦ Analyses performed according to the COFRAC accreditation

FISHERY PRODUCTS - EGG PRODUCTS																				
Year of analys	Sample No	Product (in French)	Reference method: ISO 7932♦						Alternative method: COMPASS® B. Plus Agar (BM13008+BS06908+BS066) 21 h at 30°C										Category	Type
									Spreading method					Pour plate method						
			Dilution	24 h CFU/plate	48 h CFU/plate	CFU/plate (confirmed)	CFU/g	Final result (log CFU/g)	Dilution	CFU/plate	CFU/plate (confirmed)	CFU/g	Final result (log CFU/g)	Dilution	CFU/plate	CFU/plate (confirmed)	CFU/g	Final result (log CFU/g)		
2019	**7450**	**Pavé de truite**	10	8 (FA>150)**	8 (FA>150)	8	80	1,90 Ne	10	11	11	130	2,11	10	20	20	180	2,26	3	a
			100	4 (FA>150)**	4 (FA>150)	4			100	3	3			100	0	0				
2019	**7451**	**Filet de merlan**	10	23 (FA>150)**	23 (FA>150)	23	220	2,34	10	19	19	230	2,36	10	36	36	350	2,54	3	a
			100	1(FA>150)**	1(FA>150)	1			100	6	6			100	2	2				
2019	**7458**	**Coule d'œuf entier**	10	7	7	7	70	1,85 Ne	10	2	2	20	1,30*	10	4	4	40	1,60 Ne	3	b
			100	1	1	1			100	0	0			100	1	1				
2019	**7459**	**Coule de jaune d'œuf**	10	39	39	39	390	2,59	10	22	22	230	2,36	10	33	33	330	2,52	3	b
			100	4	4	4			100	3	3			100	3	3				
2019	**7714**	**Chair de moules surgelées**	100	10	10	10	1000	3,00	100	28	28	3000	3,48	100	30	30	2700	3,43	3	a
			1000	1	1	1			1000	5	5			1000	0	0				
2019	7820	Tartelette fraises	1000	30	30	30	30000	4,48	100	116	116	12000	4,08	100	89	89	9600	3,98	3	b
			10000	3	3	3			1000	18	18			1000	17	17				

COMPOSITE FOODS																						
Year of analys	Sample No	Product (in French)	Reference method: ISO 7932♦						Alternative method: COMPASS® B. Plus Agar (BM13008+BS06908+Bs066) 21 h à 30°C												Category	Type
									Spreading method					Pour plate method								
			Dilution	24 h CFU/plate	48 h CFU/plate	CFU/plate (confirmed)	CFU/g	Final result (log CFU/g)	Dilution	CFU/plate	CFU/plate (confirmed)	CFU/g	Final result (log CFU/g)	Dilution	CFU/plate	CFU/plate (confirmed)	CFU/g	Final result (log CFU/g)		
2019	5754	Galette de blé noir	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	10	0	0	<10	<1,00	4	b
			100	0	0	0			100	0	0			100	0	0				
2019	5756	Riz aux légumes	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	10	0	0	<10	<1,00	4	b
			100	0	0	0			100	0	0			100	0	0				
2019	5761	Sandwich poulet rôti crudités	10	0	0	0	<10	<1,00	10	4	4	40	1,60 Ne	10	2	2	20	1,30*	4	a
			100	0	0	0			100	0	0			100	0	0				
2019	5763	Salade pâtes/poissons	10	0	0	0	<10	<1,00	10	1	1	10	1,00*	10	1	1	10	1,00*	4	a
			100	0	0	0			100	0	0			100	0	0				
2019	5765	Lasagnes aux choux	10	0	0	0	<10	<1,00	10	1	1	10	1,00*	10	0	0	<10	<1,00	4	b
			100	0	0	0			100	0	0			100	0	0				
2019	5766	Galette de blé noir	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	10	0	0	<10	<1,00	4	b
			100	0	0	0			100	0	0			100	0	0				
2019	**7236**	**Riz a la provençale thon basilic**	10	51	52	52	540	2,73	10	60	60	610	2,79	10	66	66	640	2,81	4	a
			100	7	7	7			100	7	7			100	4	4				
2019	**7237**	**Quiche Lorraine**	100	92	92	92	9500	3,98	100	103	103	10000	4,00	100	76	76	7700	3,89	4	b
			1000	12	12	12			1000	9	9			1000	9	9				
2019	**7238**	**Quiche saumon**	1000	47 (FA>150)**	47(FA>150)	47	50000	4,70	1000	56	56	57000	4,76	1000	54	54	53000	4,72	4	b
			10000	8(FA>150)**	8(FA>150)	8			10000	7	7			10000	4	4				
2019	7330	Torsade poulet rôti	10	10	FA>150	10	100	2,00	10	0	0	<10	<1,00	10	1	1	10	1,00*	4	a
			100	1	FA>150	1			100	0	0			100	0	0				
2019	7331	Torsades poulet rôti	10	3	FA>150	3	30	1,48*	10	5	5	50	1,70 Ne	10	2	2	20	1,30*	4	a
			100	2	FA>150	2			100	0	0			100	0	0				
2019	7332	Salade de pâtes pesto	10	56	56	56	560	2,75	10	33	33	330	2,52	10	38	38	430	2,63	4	a
			100	3	5	5			100	3	3			100	9	9				
2019	**7715**	**Paëlla poulet/moules surgelée**	100	21	21	21	2500	3,40	10	130	130	1400	3,15	10	112	112	1200	3,08	4	c
			1000	6	6	6			100	26	26			100	23	23				
2019	**7716**	**Papillote colin et petits légumes surgelée**	10	64	64	64	660	2,82	10	41	41	390	2,59	10	36	36	360	2,56	4	c
			100	8	8	8			100	2	2			100	4	4				
2019	**7717**	**Riz à la cantonaise surgelé**	10	137	137	137	1400	3,15	10	126	126	1200	3,08	10	120	120	1200	3,08	4	c
			100	18	18	18			100	10	10			100	9	9				
2019	**7718**	**Riz basmati, légumes et crevettes surgelés**	10	5	5	5	50	1,70 Ne	10	4	4	40	1,60 Ne	10	4	4	40	1,60 Ne	4	c
			100	0	0	0			100	1	1			100	0	0				
2019	**7719**	**Cabillaud aux légumes, quinoa et boulgour surgelés**	10	77	77	77	780	2,89	10	51	51	540	2,73	10	35	35	430	2,63	4	c
			100	9	9	9			100	8	8			100	12	12				
2019	**7766**	**Pâtes et surimi**	10	0	19 (H-)	0	<10	<1,00	10	0	0	<10	<1,00	10	0	0	<10	<1,00	4	a
			100	0	5 (H-)	0			100	0	0			100	0	0				
2019	**7767**	**Riz à la provençale au thon et basilic**	10	0	12 (H-)	0	<10	<1,00	10	0	0	<10	<1,00	10	0	0	<10	<1,00	4	a
			100	0	0	0			100	0	0			100	0	0				
2019	**7768**	**Tarte aux poireaux**	1000	>150	>150	/	500000	5,70 N'	1000	>150	/	640000	5,81 N'	1000	>150	/	640000	5,81 N'	4	b
			10000	31	50	50			10000	64	64			10000	64	64				

♦ Analyses performed according to the COFRAC accreditation

COMPOSITE FOODS																					
Year of analys	Sample No	Product (in French)	Reference method: ISO 7932◆						Alternative method: COMPASS® B. Plus Agar (BM13008+BS06908+Bs066) 21 h à 30°C											Category	Type
									Spreading method					Pour plate method							
			Dilution	24 h CFU/plate	48 h CFU/plate	CFU/plate (confirmed)	CFU/g	Final result (log CFU/g)	Dilution	CFU/plate	CFU/plate (confirmed)	CFU/g	Final result (log CFU/g)	Dilution	CFU/plate	CFU/plate (confirmed)	CFU/g	Final result (log CFU/g)		
2019	**7769**	**Tarte aux fromages**	100	25	25	25	2800	3,45	100	35	35	3500	3,54	100	29	29	2700	3,43	4	b
			1000	6	6	6			1000	4	4			1000	1	1				
2019	**7770**	**Quiche lorraine**	1000	43	43	43	45000	4,65	1000	24	24	25000	4,40	1000	41	41	41000	4,61	4	b
			10000	7	7	7			10000	4	4			10000	4	4				
2019	**7771**	**Sandwich rosette**	100	117 (FA>150)**	117 (FA>150)	117	12000	4,08	100	78	78	8300	3,92	100	102	102	10000	4,00	4	a
			1000	15 (FA>150)**	15 (FA>150)	15			1000	13	13			1000	13	13				
2019	7821	Pizza du pêcheur	100	12	12	12	1100	3,04	10	143	143	1400	3,15	10	134	134	1300	3,11	4	b
			1000	0	0	0			100	15	15			100	14	14				
2019	7822	Pizza du pêcheur	100	26	26	26	2600	3,41	100	30	30	3000	3,48	100	29	29	2800	3,45	4	b
			1000	3	3	3			1000	3	3			1000	2	2				
2019	**8130**	**Salade de fettucine aux deux saumons**	10	5	5	5	50	1,70	10	4	4	40	1,60	10	4	4	40	1,60	4	a
			100	0	0	0		Ne	100	0	0		Ne	100	1	1		Ne		
2019	**8131**	**Salade de riz à la provençale**	10	1	1	1	10	1,00*	10	2	2	20	1,30*	10	1	1	10	1,00*	4	a
			100	0	0	0			100	0	0			100	0	0				
2019	**8235**	**Salade de riz au crabe**	10	28	28	28	290	2,46	10	11	11	120	2,08	10	23	23	220	2,34	4	a
			100	4	4	4			100	2	2			100	1	1				
2019	**8236**	**Riz à la provençale**	10	19	20	20	200	2,30	10	13	13	130	2,11	10	12	12	110	2,04	4	a
			100	2	2	2			100	1	1			100	0	0				

CEREALS, SPICES, VEGETABLES, FRUITS AND DEHYDRATED VEGETABLES																					
Year of analys	Sample No	Product (in French)	Reference method: ISO 7932♦						Alternative method: COMPASS® B. Plus Agar (BM13008+BS06908+BS066) 21 hatà 30°C											Category	Type
									Spreading method					Pour plate method							
			Dilution	24 h CFU/plate	48 h CFU/plate	CFU/plate (confirmed)	CFU/g	Final result (log CFU/g)	Dilution	CFU/plate	CFU/plate (confirmed)	CFU/g	Final result (log CFU/g)	Dilution	CFU/plate	CFU/plate (confirmed)	CFU/g	Final result (log CFU/g)		
2019	5752	Purée de brocolis	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	10	1	1	10	1,00*	5	c
			100	0	0	0			100	0	0			100	0	0				
2019	5755	Légumes pour couscous	10	2	2	2	20	1,30*	10	0	0	<10	<1,00	10	1	1	10	1,00*	5	c
			100	1	1	1			100	0	0			100	0	0				
2019	5759	Flageolets fins	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	10	0	0	<10	<1,00	5	c
			100	0	0	0			100	0	0			100	0	0				
2019	5760	Choux fleur	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	10	0	0	<10	<1,00	5	c
			100	0	0	0			100	0	0			100	0	0				
2019	6067	Fond d'artichauts surgelés	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	10	0	0	<10	<1,00	5	c
			100	0	0	0			100	0	0			100	0	0				
2019	7262	Purée déshydratée	10	20	23	23	210	2,32	10	11	11	100	2,00	10	13	13	140	2,15	5	c
			100	0	0	0			100	0	0			100	2	2				
2019	7263	Purée déshydratée de pomme de terre	10	3	3	3	30	1,48*	10	2	2	20	1,30*	10	2	2	20	1,30*	5	c
			100	0	0	0			100	1	1			100	0	0				
2019	**7416**	**Sarrasin bio**	10	64	64	64	640	2,81	10	61	61	630	2,80	10	36	36	400	2,60	5	a
			100	6	6	6			100	8	8			100	8	8				
2019	**7417**	**Amande**	10	26	26	26	240	2,38	10	102	102	960	2,98	10	21	21	210	2,32	5	a
			100	0	0	0			100	3	3			100	2	2				
2019	**7418**	**Flocon d'avoine**	100	71	76	76	8200	3,91	100	66	66	6200	3,79	100	55	55	5400	3,73	5	a
			1000	14	14	14			1000	2	2			1000	4	4				
2019	**7419**	**Noisette**	100	24	24	24	2500	3,40	10	134	134	1400	3,15	100	32	32	3600	3,56	5	a
			1000	4	4	4			100	21	21			1000	8	8				
2019	**7420**	**Cerneaux de noix**	100	12	12	12	1100	3,04	10	124	124	1300	3,11	10	86	86	880	2,94	5	a
			1000	0	0	0			100	19	19			100	11	11				
2019	**7421**	**Coriandre**	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	10	0	0	<10	<1,00	5	b
			100	0	0	0			100	0	0			100	0	0				
2019	**7422**	**Curcuma**	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	10	0	0	<10	<1,00	5	b
			100	0	0	0			100	0	0			100	0	0				
2019	**7423**	**Basilic**	100	27 (FA>150)**	27 (FA>150)	27	2600	3,41	100	46	46	4600	3,66	100	26	26	2700	3,43	5	b
			1000	1	2	2			1000	5	5			1000	4	4				
2019	**7424**	**Origan**	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	10	0	0	<10	<1,00	5	b
			100	0	0	0			100	0	0			100	0	0				
2019	**7425**	**Romarin**	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	10	0	0	<10	<1,00	5	b
			100	0	0	0			100	0	0			100	0	0				
2019	**7426**	**Purée déshydratée**	100	34	38	38	3500	3,54	100	29	29	2800	3,45	100	22	22	2000	3,30	5	c
			1000	1	1	1			1000	2	2			1000	0	0				
2019	**7427**	**Crème de potiron déshydratée**	100	21	21	21	1900	3,28	10	75	75	750	2,88 N'	10	118	118	1100	3,04	5	c
			1000	0	0	0			100	20	20		N'	100	7	7				
2019	**7428**	**Soupe déshydratée aux légumes**	1000	18	18	18	17000	4,23	100	96	96	9500	3,98	100	80	80	7700	3,89	5	c
			10000	1	1	1			1000	9	9			1000	5	5				
2019	**7772**	**Compote pomme/vanille**	10	9	9	9	90	1,95	10	10	10	90	1,95	10	0	0	<10	<1,00	5	c
			100	0	0	0		Ne	100	0	0			100	0	0				

♦ Analyses performed according to the COFRAC accreditation

CEREALS, SPICES, VEGETABLES, FRUITS AND DEHYDRATED VEGETABLES																					
Year of analys	Sample No	Product (in French)	Reference method: ISO 7932◆						Alternative method: COMPASS® B. Plus Agar (BM13008+BS06908+BS066) 21 hatà 30°C											Category	Type
									Spreading method					Pour plate method							
			Dilution	24 h CFU/plate	48 h CFU/plate	CFU/plate (confirmed)	CFU/g	Final result (log CFU/g)	Dilution	CFU/plate	CFU/plate (confirmed)	CFU/g	Final result (log CFU/g)	Dilution	CFU/plate	CFU/plate (confirmed)	CFU/g	Final result (log CFU/g)		
2019	7879	Cannelle moulue	10	27 FA>150)	27 FA>150)	ND	ND	ND	10	99	99	990	3,00	10	38	38	360	2,56	5	b
			100	3 (FA>150)	3 (FA>150)	ND			100	1	1		N'	100	2	2				
2019	7880	Piment fort moulu	10	2 (FA>150)	2 (FA>150)	ND	ND	ND	10	0	0	<10	<1,00	10	7	7	70	1,85	5	b
			100	FA>150	FA>150	ND			100	0	0			100	0	0		Ne		
2019	**7918**	**Sarriette**	100	31	31	31	2900	3,46	100	21	21	2300	3,36	100	16	16	1800	3,26	5	b
			1000	1	1	1			1000	4	4			1000	4	4				
2019	**7919**	**Persil flocon**	1000	57	57	57	57000	4,76	1000	48	48	47000	4,67	1000	34	34	35000	4,54	5	b
			10000	6	6	6			10000	4	4			10000	5	5				
2019	**7920**	**Cannelle moulue**	1000	4	4	4	4000	3,60	100	94	94	9800	3,99	100	56	56	5800	3,76	5	b
			10000	0	0	0		Ne	1000	14	14			1000	8	8				
2019	**7921**	**Piment fort moulu**	1000	26	26	26	27000	4,43	1000	65	65	65000	4,81	1000	27	27	26000	4,41	5	b
			10000	4	4	4			10000	1	1		N'	10000	2	2				
2019	**8132**	**Compote poire**	10	8	8	8	80	1,90	10	17	17	180	2,26	10	12	12	130	2,11	5	c
			100	6	6	6		Ne	100	3	3			100	2	2				

ANIMAL FEED																					
Year of analys	Sample No	Product (in French)	Reference method: ISO 7932♦						Alternative method: COMPASS® B. Plus Agar (BM13008+BS06908+Bs06608) 21 h at 30°C											Category	Type
									Spreading method					Pour plate method							
			Dilution	24 h CFU/plate	48 h CFU/plate	CFU/plate (confirmed)	CFU/g	Final result (log CFU/g)	Dilution	CFU/plate	CFU/plate (confirmed)	CFU/g	Final result (log CFU/g)	Dilution	CFU/plate	CFU/plate (confirmed)	CFU/g	Final result (log CFU/g)		
2019	**7429**	**Farine de tourteaux de soja**	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	10	2	2	20	1,30*	6	a
			100	0	0	0			100	0	0			100	0	0				
2019	**7430**	**Farine poulet croissance**	10	27	27	27	250	2,40	10	4	4	40	1,60 Ne	10	9	9	90	1,95 Ne	6	a
			100	0	0	0			100	0	0			100	1	1				
2019	**7431**	**Farine de tourteaux**	10	9	9	9	90	1,95 Ne	10	5	5	50	1,70 Ne	10	13	13	120	2,08	6	a
			100	0	0	0			100	2	2			100	0	0				
2019	**7432**	**Croquettes**	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	10	0	0	<10	<1,00	6	c
			100	0	0	0			100	0	0			100	0	0				
2019	**7433**	**Croquettes**	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	10	0	0	<10	<1,00	6	c
			100	0	0	0			100	0	0			100	0	0				
2019	**7434**	**Croquettes**	10	15	15	15	170	2,23	10	5	5	50	1,70 Ne	10	17	17	160	2,20	6	c
			100	4	4	4			100	2	2			100	0	0				
2019	**7881**	**Terrine pour chat saumon**	100	28	28	28	3300	3,52	100	16	16	1500	3,18	100	10	10	910	2,96	6	b
			1000	8	8	8			1000	1	1			1000	0	0				
2019	**7882**	**Terrine pour chat lapin**	100	58	58	58	5500	3,74	100	26	26	2800	3,45	100	33	33	3100	3,49	6	b
			1000	2	2	2			1000	5	5			1000	1	1				
2019	**7883**	**Terrine pour chat bœuf**	100	86	86	86	8500	3,93	100	81	81	7500	3,88	100	53	53	5300	3,72	6	b
			1000	7	7	7			1000	2	2			1000	5	5				
2019	**7922**	**Tourteaux de colza**	100	33	44	44	4100	3,61	100	45	45	4600	3,66	100	60	60	5900	3,77	6	a
			1000	0	1	1			1000	6	6			1000	5	5				
2019	**7923**	**Tourteaux de colza**	100	4	10	10	1000	3,00	100	15	15	1600	3,20	100	31	31	3000	3,48	6	a
			1000	1	8	8		N'	1000	3	3			1000	2	2				
2019	**7924**	**Tourteaux de colza**	1000	6	57	57	55000	4,74	1000	62	62	61000	4,79	1000	46	46	47000	4,67	6	a
			10000	0	3	3			10000	5	5			10000	6	6				
2019	**7927**	**Biscuits croquants pour chien**	100	47	57	57	5800	3,76	100	51	51	4800	3,68	100	37	37	3500	3,54	6	c
			1000	6	7	7			1000	2	2			1000	2	2				
2019	**7928**	**Friandises pour chat au canard**	100	81	87	87	8500	3,93	100	71	71	7200	3,86	100	60	60	5900	3,77	6	c
			1000	7	7	7			1000	8	8			1000	5	5				
2019	**7929**	**Friandises pour chien au bœuf**	100	10	10	10	910	2,96	10	58	58	570	2,76	10	51	51	560	2,75	6	c
			1000	0	0	0			100	5	5			100	11	11				
2019	**7930**	**Croquettes pour chien**	10	77	78	78	760	2,88	10	53	53	570	2,76	10	61	61	660	2,82	6	c
			100	6	6	6			100	10	10			100	12	12				
2019	**8133**	**Terrine au bœuf pour chien**	100	>150	>150	/	22000	4,34	100	>150	/	29000	4,46	100	123	123	12000	4,08	6	b
			1000	18	22	22		N'	1000	29	29		N'	1000	12	12				
2019	**8134**	**Terrine au poulet pour chat**	100	>150	>150	/	172000	5,24	100	>150	/	170000	5,23	100	>150	/	120000	5,08	6	b
			1000	171	172	172		N'	1000	166	166		N'	1000	118	118		N'		

♦ Analyses performed according to the COFRAC accreditation

Appendix 12 - Relative trueness study: calculations (Extension study, 2019)

Category	Type	Sample No	Product (in French)	Spreading method									
				Log CFU/g									
				Reference method	Alternative method	Average	Difference	Non interpretable <4 CFU / plate	Non interpretable < or > limit	Average <4 CFU / plate	Difference <4 CFU / plate	Average < or > limit	Difference < or > limit
1	a	**7452**	**Saucisse de Montbéliard**	2,68	2,66	2,67	-0,02			#N/A		#N/A	
1	a	**7453**	**Plat de côte demi-sel**	3,87	3,92	3,89	0,05			#N/A		#N/A	
1	a	**7454**	**Lardons**	1,60	1,60	1,60	0,00			#N/A		#N/A	
1	a	**7756**	**Lardon nature**	3,36	3,40	3,38	0,04			#N/A		#N/A	
1	a	**7757**	**Saucisse Francfort**	4,00	4,11	4,06	0,11			#N/A		#N/A	
1	b	**7758**	**Emincé de poulet rôti**	5,00	5,11	5,06	0,11			#N/A		#N/A	
1	b	**7759**	**Jambon cru Serrano**	1,00		#N/A		1,30		1,15	0,30	#N/A	
1	b	**7760**	**Jambon sec**	1,90	2,00	1,95	0,10			#N/A		#N/A	
1	b	**7761**	**Mortadelle**	2,28	2,20	2,24	-0,07			#N/A		#N/A	
1	b	**7762**	**Jambon supérieur**	4,85	5,11	4,98	0,26			#N/A		#N/A	
1	b	**8128**	**Filet de poulet rôti**	1,78	1,95	1,87	0,17			#N/A		#N/A	
1	c	5757	Joue de porc en sauce	0,00		#N/A			0,00	#N/A		0,00	
1	c	**7455**	**Saucisse purée**	1,90	2,20	2,05	0,30			#N/A		#N/A	
1	c	**7456**	**Bœuf bourguignon**	3,04	3,08	3,06	0,04			#N/A		#N/A	
1	c	**7457**	**Rougail saucisse**	2,45	2,64	2,55	0,20			#N/A		#N/A	
1	c	**7763**	**Porc au caramel**	1,78	1,70	1,74	-0,08			#N/A		#N/A	
1	c	**7764**	**Bœuf charolais**	4,08	3,90	3,99	-0,18			#N/A		#N/A	
Average Category 1							**0,07**						
Standard deviation of differences Category 1							**0,13**						
2	a	**7406**	**Poudre de lait écrémé**	1,30		#N/A			0,00	#N/A		0,65	-1,30
2	a	**7407**	**Poudre de lait entier**	3,36	3,61	3,49	0,25			#N/A		#N/A	
2	a	**7408**	**Poudre de lait infantile avec probiotiques (B. lactis 4,1.10⁶CFU/g)**	1,00		#N/A		1,60		1,30	0,60	#N/A	
2	a	**7409**	**Poudre de lait infantile avec probiotiques (Lactobacillus 3,0.10⁵CFU/g)**	3,28	2,93	3,10	-0,35			#N/A		#N/A	
2	a	**7410**	**Poudre de lait infantile**	0,00		#N/A			0,00	#N/A		0,00	0,00
2	a	**7915**	**Poudre de lait**	1,60	2,04	1,82	0,44			#N/A		#N/A	
2	a	**7916**	**Poudre de lait**	2,65	2,40	2,52	-0,25			#N/A		#N/A	
2	a	**7917**	**Lait en poudre écrémé**	3,08	2,84	2,96	-0,24			#N/A		#N/A	
2	b	**7218**	**Chamois d'or**	3,08	2,70	2,89	-0,38			#N/A		#N/A	
2	b	**7219**	**Etorki**							#N/A		#N/A	
2	b	**7220**	**Kiri à tartiner**	0,00		#N/A			0,00	#N/A		0,00	0,00
2	b	**7221**	**Pik & Croq'**	3,11	3,15	3,13	0,03			#N/A		#N/A	
2	b	**7447**	**Petit camembert pasteurisé**	2,83	2,70	2,76	-0,13			#N/A		#N/A	
2	b	**7448**	**Gorgonzola pasteurisé**	3,51	3,48	3,49	-0,03			#N/A		#N/A	
2	b	**7449**	**Fromage à tartiner**	0,00		#N/A			0,00	#N/A		0,00	0,00
2	b	**7765**	**Fromage ail et fines herbes**	0,00		#N/A			0,00	#N/A		0,00	0,00
2	b	**8129**	**Fromage à tartiner ail et fines herbes**	1,78	1,60	1,69	-0,18			#N/A		#N/A	
2	c	**7222**	**Tiramisu spéculoos**	2,63	2,69	2,66	0,06			#N/A		#N/A	
2	c	**7223**	**Riz au lait**	4,52	4,26	4,39	-0,26			#N/A		#N/A	
2	c	**7224**	**Panna Cotta**	5,61	5,65	5,63	0,04			#N/A		#N/A	
2	c	**7225**	**Ile flottante**	3,49	3,49	3,49	0,00			#N/A		#N/A	
2	c	**7226**	**Crème caramel**	4,53	4,18	4,35	-0,36			#N/A		#N/A	
Average Category 2							**-0,09**						
Standard deviation of differences Category 2							**0,23**						
3	a	5764	Poulpe cuit	0,00		#N/A			0,00	#N/A		0,00	0,00
3	a	**7227**	**Surimi**	3,41	3,34	3,38	-0,07			#N/A		#N/A	
3	a	**7228**	**Filet de carrelet**							#N/A		#N/A	
3	a	**7229**	**Filet de maquereaux**							#N/A		#N/A	
3	a	**7230**	**Terrine truite**	4,08	4,30	4,19	0,22			#N/A		#N/A	
3	a	**7450**	**Pavé de truite**	1,90	2,11	2,01	0,21			#N/A		#N/A	
3	a	**7451**	**Filet de merlan**	2,34	2,36	2,35	0,02			#N/A		#N/A	
3	a	**7714**	**Chair de moules surgelées**	3,00	3,48	3,24	0,48			#N/A		#N/A	
3	b	5753	Mousse de fruits rouges	2,82	2,71								
3	b	5758	Blinis aux œufs	1,00		#N/A		1,00		1,00	0,00	#N/A	
3	b	5762	Tartelette framboises	0,00		#N/A			0,00	#N/A		0,00	0,00
3	b	6068	Pâte au chocolat							#N/A		#N/A	
3	b	6069	Brioche Nanterre	2,56	2,20	2,38	-0,35			#N/A		#N/A	
3	b	**7231**	**Choux chantilly**	2,97	2,98	2,98	0,01			#N/A		#N/A	
3	b	**7232**	**Eclair chocolat**	2,40	2,46	2,43	0,06			#N/A		#N/A	
3	b	**7233**	**Flan**	3,92	3,95	3,94	0,03			#N/A		#N/A	
3	b	**7458**	**Coule d'œuf entier**	1,85		#N/A		1,30		1,58	-0,55	#N/A	
3	b	**7459**	**Coule de jaune d'œuf**	2,59	2,36	2,48	-0,23			#N/A		#N/A	
3	b	7820	Tartelette fraises	4,48	4,08	4,28	-0,40			#N/A		#N/A	
3	c	**7234**	**Tagliatelles**	4,11	3,97	4,04	-0,14			#N/A		#N/A	
3	c	**7235**	**Feuilles lasagnes**	4,84	4,98	4,91	0,14			#N/A		#N/A	
3	c	**7411**	**Poudre de blanc d'œuf**	2,82	2,65	2,74	-0,17			#N/A		#N/A	
3	c	**7412**	**Poudre de blanc d'œuf**	2,26	2,11	2,18	-0,14			#N/A		#N/A	
3	c	**7413**	**Poudre d'œuf entier**	3,04	2,41	2,73	-0,63			#N/A		#N/A	
3	c	**7414**	**Poudre d'œuf**	2,46	1,95	2,21	-0,51			#N/A		#N/A	
3	c	**7415**	**Poudre d'œuf**	1,48		#N/A		1,95		1,72	0,47	#N/A	
Average Category 3							**-0,09**						
Standard deviation of differences Category 3							**0,28**						
4	a	5761	Sandwich poulet rôti crudités	0,00		#N/A			1,60	#N/A		0,80	1,60
4	a	5763	Salade pâtes/poissons	0,00		#N/A			1,00	#N/A		0,50	1,00
4	a	**7236**	**Riz a la provençale thon basilic**	2,73	2,79	2,76	0,05			#N/A		#N/A	
4	a	7330	Torsade poulet rôti	2,00		#N/A			0,00	#N/A		1,00	-2,00
4	a	7331	Torsades poulet rôti	1,18		#N/A		1,70		1,44	0,52	#N/A	
4	a	7332	Salade de pâtes pesto	2,75	2,52	2,63	-0,23			#N/A		#N/A	
4	a	**7766**	**Pâtes et surimi**	0,00		#N/A			0,00	#N/A		0,00	0,00
4	a	**7767**	**Riz à la provençale au thon et basilic**	0,00		#N/A			0,00	#N/A		0,00	0,00
4	a	**7771**	**Sandwich rosette**	4,08	3,92	4,00	-0,16			#N/A		#N/A	
4	a	**8130**	**Salade de fettucine aux deux saumons**	1,70	1,60	1,65	-0,10			#N/A		#N/A	
4	a	**8131**	**Salade de riz à la provençale**	1,00		#N/A		1,30		1,15	0,30	#N/A	
4	a	**8235**	**Salade de riz au crabe**	2,46	2,08	2,27	-0,38			#N/A		#N/A	
4	a	**8236**	**Riz à la provençale**	2,30	2,11	2,21	-0,19			#N/A		#N/A	
4	b	5754	Galette de blé noir	0,00		#N/A			0,00	#N/A		0,00	0,00
4	b	5756	Riz aux légumes	0,00		#N/A			0,00	#N/A		0,00	0,00
4	b	5765	Lasagnes aux choux	0,00		#N/A			1,00	#N/A		0,50	1,00
4	b	5766	Galette de blé noir	0,00		#N/A			0,00	#N/A		0,00	0,00
4	b	**7237**	**Quiche Lorraine**	3,98	4,00	3,99	0,02			#N/A		#N/A	

Category	Type	Sample No	Product (in French)	Spreading method Log CFU/g: Reference method	Alternative method	Average	Difference	Non interpretable <4 CFU / plate	Non interpretable < or > limit	Average <4 CFU / plate	Difference <4 CFU / plate	Average < or > limit	Difference < or > limit
4	b	**7238**	**Quiche saumon**	4,70	4,76	4,73	0,06			#N/A		#N/A	
4	b	**7768**	**Tarte aux poireaux**	5,70	5,81	5,76	0,11			#N/A		#N/A	
4	b	**7769**	**Tarte aux fromages**	3,45	3,54	3,50	0,10			#N/A		#N/A	
4	b	**7770**	**Quiche lorraine**	4,65	4,40	4,53	-0,26			#N/A		#N/A	
4	b	7821	Pizza du pêcheur	3,04	3,15	3,09	0,10			#N/A		#N/A	
4	b	7822	Pizza du pêcheur	3,41	3,48	3,45	0,06			#N/A		#N/A	
4	c	**7715**	**Paëlla poulet/moules surgelée**	3,40	3,15	3,27	-0,25			#N/A		#N/A	
4	c	**7716**	**Papillote colin et petits légumes surgelée**	2,82	2,59	2,71	-0,23			#N/A		#N/A	
4	c	**7717**	**Riz à la cantonaise surgelé**	3,15	3,08	3,11	-0,07			#N/A		#N/A	
4	c	**7718**	**Riz basmati, légumes et crevettes surgelés**	1,70	1,60	1,65	-0,10			#N/A		#N/A	
4	c	**7719**	**Cabillaud aux légumes, quinoa et boulgour surgelés**	2,89	2,73	2,81	-0,16			#N/A		#N/A	
Average Category 4							**-0,09**						
Standard deviation of differences Category 4							**0,15**						
5	a	**7416**	**Sarrasin bio**	2,81	2,80	2,80	-0,01			#N/A		#N/A	
5	a	**7417**	**Amande**	2,38	2,98	2,68	0,60			#N/A		#N/A	
5	a	**7418**	**Flocon d'avoine**	3,91	3,79	3,85	-0,12			#N/A		#N/A	
5	a	**7419**	**Noisette**	3,40	3,15	3,27	-0,25			#N/A		#N/A	
5	a	**7420**	**Cerneaux de noix**	3,04	3,11	3,08	0,07			#N/A		#N/A	
5	b	**7421**	**Coriandre**	0,00		#N/A			0,00	#N/A		0,00	0,00
5	b	**7422**	**Curcuma**	0,00		#N/A			0,00	#N/A		0,00	0,00
5	b	**7423**	**Basilic**	3,41	3,66	3,54	0,25			#N/A		#N/A	
5	b	**7424**	**Origan**	0,00		#N/A			0,00	#N/A		0,00	0,00
5	b	**7425**	**Romarin**	0,00		#N/A			0,00	#N/A		0,00	0,00
5	b	7879	Cannelle moulue			#N/A				#N/A		#N/A	
5	b	7880	Piment fort moulu			#N/A				#N/A		#N/A	
5	b	**7918**	**Sarriette**	3,46	3,36	3,41	-0,10			#N/A		#N/A	
5	b	**7919**	**Persil flocon**	4,76	4,67	4,71	-0,08			#N/A		#N/A	
5	b	**7920**	**Cannelle moulue**	3,60	3,99	3,80	0,39			#N/A		#N/A	
5	b	**7921**	**Piment fort moulu**	4,43	4,81	4,62	0,38			#N/A		#N/A	
5	c	5752	Purée de brocolis	0,00		#N/A			0,00	#N/A		0,00	0,00
5	c	5755	Légumes pour couscous	1,30		#N/A			0,00	#N/A		0,65	-1,30
5	c	5759	Flageolets fins	0,00		#N/A			0,00	#N/A		0,00	0,00
5	c	5760	Choux fleur	0,00		#N/A			0,00	#N/A		0,00	0,00
5	c	6067	Fond d'artichauts surgelés	0,00		#N/A			0,00	#N/A		0,00	0,00
5	c	7262	Purée déshydratée	2,32	2,00	2,16	-0,32			#N/A		#N/A	
5	c	7263	Purée déshydratée de pomme de terre	1,48		#N/A			1,30	#N/A		1,39	-0,18
5	c	**7426**	**Purée déshydratée**	3,54	3,45	3,50	-0,10			#N/A		#N/A	
5	c	**7427**	**Crème de potiron déshydratée**	3,28	2,88	3,08	-0,40			#N/A		#N/A	
5	c	**7428**	**Soupe déshydratée aux légumes**	4,23	3,98	4,10	-0,25			#N/A		#N/A	
5	c	**7772**	**Compote pomme/vanille**	1,95	1,95	1,95	0,00			#N/A		#N/A	
5	c	**8132**	**Compote poire**	1,90	2,26	2,08	0,36			#N/A		#N/A	
Average Category 5							**0,03**						
Standard deviation of differences Category 5							**0,29**						
6	a	**7429**	**Farine de tourteaux de soja**	0,00		#N/A			0,00	#N/A		0,00	0,00
6	a	**7430**	**Farine poulet croissance**	2,40	1,60	2,00	-0,80			#N/A		#N/A	
6	a	**7431**	**Farine de tourteaux**	1,95	1,70	1,83	-0,25			#N/A		#N/A	
6	a	**7922**	**Tourteaux de colza**	3,61	3,66	3,64	0,05			#N/A		#N/A	
6	a	**7923**	**Tourteaux de colza**	3,00	3,20	3,10	0,20			#N/A		#N/A	
6	a	**7924**	**Tourteaux de colza**	4,74	4,79	4,76	0,04			#N/A		#N/A	
6	a	**7881**	**Terrine pour chat saumon**	3,52	3,18	3,35	-0,34			#N/A		#N/A	
6	a	**7882**	**Terrine pour chat lapin**	3,74	3,45	3,59	-0,29			#N/A		#N/A	
6	a	**7883**	**Terrine pour chat bœuf**	3,93	3,88	3,90	-0,05			#N/A		#N/A	
6	a	**8133**	**Terrine au bœuf pour chien**	4,34	4,46	4,40	0,12			#N/A		#N/A	
6	a	**8134**	**Terrine au poulet pour chat**	5,24	5,23	5,24	-0,01			#N/A		#N/A	
6	c	**7432**	**Croquettes**	0,00		#N/A			0,00	#N/A		0,00	0,00
6	c	**7433**	**Croquettes**	0,00		#N/A			0,00	#N/A		0,00	0,00
6	c	**7434**	**Croquettes**	2,23	1,70	1,97	-0,53			#N/A		#N/A	
6	c	**7927**	**Biscuits croquants pour chien**	3,76	3,68	3,72	-0,08			#N/A		#N/A	
6	c	**7928**	**Friandises pour chat au canard**	3,93	3,86	3,89	-0,07			#N/A		#N/A	
6	c	**7929**	**Friandises pour chien au bœuf**	2,96	2,76	2,86	-0,20			#N/A		#N/A	
6	c	**7930**	**Croquettes pour chien**	2,88	2,76	2,82	-0,12			#N/A		#N/A	
Average Category 6							**-0,16**						
Standard deviation of differences Category 6							**0,26**						
Average all categories					Dall		**-0,06**						
Standard deviation of differences all categories					SDAll		**0,24**						

β=95%	n all products	97					
	T(0,05;n)	1,984984312					
		0,478290333	Upper limit	Lower limit	Linear		
	Average (minimal value)	**0,00**	0,42	-0,53	-0,06		
	Moyenne (maximal value)	**7,00**	0,42	-0,53	-0,06		

Category	n	T(0,05;n)	SD	Formule ISO	Bias (D)	LCL (95%)	UCL (95%)
1	15	2,14	0,13	0,29	0,07	-0,22	0,36
2	15	2,14	0,23	0,52	-0,09	-0,61	0,43
3	18	2,11	0,28	0,61	-0,09	-0,70	0,53
4	18	2,11	0,15	0,33	-0,09	-0,42	0,24
5	16	2,13	0,29	0,64	0,03	-0,61	0,67
6	15	2,14	0,26	0,58	-0,16	-0,73	0,42
All categories	**97**	1,98	**0,24**	**0,48**	**-0,06**	-0,53	0,42

				Pour plate method											
				Log CFU/g											
Category	Type	Sample No	Product (in French)	Reference method	Alternative method	Average	Difference	Non interpretable <4 CFU / plate	Non interpretable < or > limit	Average <4 CFU / plate	Difference <4 CFU / plate	Average < or > limit	Difference < or > limit
1	a	**7452**	**Saucisse de Montbéliard**	2,68	2,63	2,66	-0,05			#N/A		#N/A	
1	a	**7453**	**Plat de côte demi-sel**	3,87	3,46	3,67	-0,41			#N/A		#N/A	
1	a	**7454**	**Lardons**	1,60	2,00	1,80	0,40			#N/A		#N/A	
1	a	**7756**	**Lardon nature**	3,36	3,40	3,38	0,04			#N/A		#N/A	
1	a	**7757**	**Saucisse Francfort**	4,00	4,04	4,02	0,04			#N/A		#N/A	
1	b	**7758**	**Emincé de poulet rôti**	5,00	5,04	5,02	0,04			#N/A		#N/A	
1	b	**7759**	**Jambon cru Serrano**	1,00		#N/A			0,00	#N/A		0,50	-1,00
1	b	**7760**	**Jambon sec**	1,90	1,85	1,88	-0,05			#N/A		#N/A	
1	b	**7761**	**Mortadelle**	2,28	2,49	2,39	0,21			#N/A		#N/A	
1	b	**7762**	**Jambon supérieur**	4,85	5,15	5,00	0,30			#N/A		#N/A	
1	b	**8128**	**Filet de poulet rôti**	1,78	2,00	1,89	0,22			#N/A		#N/A	
1	c	5757	Joue de porc en sauce	0,00		#N/A			0,00	#N/A		0,00	
1	c	**7455**	**Saucisse purée**	1,90	1,95	1,93	0,05			#N/A		#N/A	
1	c	**7456**	**Bœuf bourguignon**	3,04	2,92	2,98	-0,12			#N/A		#N/A	
1	c	**7457**	**Rougail saucisse**	2,45	2,64	2,55	0,20			#N/A		#N/A	
1	c	**7763**	**Porc au caramel**	1,78	1,60	1,69	-0,18			#N/A		#N/A	
1	c	**7764**	**Bœuf charolais**	4,08	3,95	4,01	-0,13			#N/A		#N/A	
Average Category 1							**0,04**						
Standard deviation of differences Category 1							**0,21**						
2	a	**7406**	**Poudre de lait écrémé**	1,30		#N/A		1,60		1,45	0,30	#N/A	
2	a	**7407**	**Poudre de lait entier**	3,36	3,18	3,27	-0,19			#N/A		#N/A	
2	a	**7408**	**Poudre de lait infantile avec probiotiques (B. lactis 4,1.10⁶CFU/g)**	1,00		#N/A		2,04		1,52	1,04	#N/A	
2	a	**7409**	**Poudre de lait infantile avec probiotiques (Lactobacillus 3,0.10⁵CFU/g)**	3,28	3,28	3,28	0,00			#N/A		#N/A	
2	a	**7410**	**Poudre de lait infantile**	0,00		#N/A			0,00	#N/A		0,00	0,00
2	a	**7915**	**Poudre de lait**	1,60	1,70	1,65	0,10			#N/A		#N/A	
2	a	**7916**	**Poudre de lait**	2,65	2,38	2,52	-0,27			#N/A		#N/A	
2	a	**7917**	**Lait en poudre écrémé**	3,08	2,86	2,97	-0,22			#N/A		#N/A	
2	b	**7218**	**Chamois d'or**	3,08	3,15	3,11	0,07			#N/A		#N/A	
2	b	**7219**	**Etorki**							#N/A		#N/A	
2	b	**7220**	**Kiri à tartiner**	0,00		#N/A			0,00	#N/A		0,00	0,00
2	b	**7221**	**Pik & Croq'**	3,11	3,11	3,11	0,00			#N/A		#N/A	
2	b	**7447**	**Petit camembert pasteurisé**	2,83	2,86	2,84	0,04			#N/A		#N/A	
2	b	**7448**	**Gorgonzola pasteurisé**	3,51	3,59	3,55	0,09			#N/A		#N/A	
2	b	**7449**	**Fromage à tartiner**	0,00		#N/A			0,00	#N/A		0,00	0,00
2	b	**7765**	**Fromage ail et fines herbes**	0,00		#N/A			0,00	#N/A		0,00	0,00
2	b	**8129**	**Fromage à tartiner ail et fines herbes**	1,78	1,70	1,74	-0,08			#N/A		#N/A	
2	c	**7222**	**Tiramisu spéculoos**	2,63	2,83	2,73	0,19			#N/A		#N/A	
2	c	**7223**	**Riz au lait**	4,52	4,49	4,51	-0,03			#N/A		#N/A	
2	c	**7224**	**Panna Cotta**	5,61	5,41	5,51	-0,20			#N/A		#N/A	
2	c	**7225**	**Ile flottante**	3,49	3,56	3,53	0,07			#N/A		#N/A	
2	c	**7226**	**Crème caramel**	4,53	4,23	4,38	-0,30			#N/A		#N/A	
Average Category 2							**-0,05**						
Standard deviation of differences Category 2							**0,15**						
3	a	5764	Poulpe cuit	0,00		#N/A			0,00	#N/A		0,00	0,00
3	a	**7227**	**Surimi**	3,41	3,58	3,50	0,16			#N/A		#N/A	
3	a	**7228**	**Filet de carrelet**							#N/A		#N/A	
3	a	**7229**	**Filet de maquereaux**							#N/A		#N/A	
3	a	**7230**	**Terrine truite**	4,08	4,26	4,17	0,18			#N/A		#N/A	
3	a	**7450**	**Pavé de truite**	1,90	2,26	2,08	0,36			#N/A		#N/A	
3	a	**7451**	**Filet de merlan**	2,34	2,54	2,44	0,20			#N/A		#N/A	
3	a	**7714**	**Chair de moules surgelées**	3,00	3,43	3,22	0,43			#N/A		#N/A	
3	b	5753	Mousse de fruits rouges	2,82	2,65								
3	b	5758	Blinis aux œufs	1,00		#N/A		1,48		1,24	0,48	#N/A	
3	b	5762	Tartelette framboises	0,00		#N/A			1,00	#N/A		0,50	1,00
3	b	6068	Pâte au chocolat							#N/A		#N/A	
3	b	6069	Brioche Nanterre	2,56	2,56	2,56	0,00			#N/A		#N/A	
3	b	**7231**	**Choux chantilly**	2,97	3,04	3,00	0,07			#N/A		#N/A	
3	b	**7232**	**Eclair chocolat**	2,40	2,49	2,44	0,09			#N/A		#N/A	
3	b	**7233**	**Flan**	3,92	3,95	3,94	0,03			#N/A		#N/A	
3	b	**7458**	**Coule d'œuf entier**	1,85	1,60	1,73	-0,25			#N/A		#N/A	
3	b	**7459**	**Coule de jaune d'œuf**	2,59	2,52	2,55	-0,07			#N/A		#N/A	
3	b	7820	Tartelette fraises	4,48	3,98	4,23	-0,49			#N/A		#N/A	
3	c	**7234**	**Tagliatelles**	4,11	4,00	4,06	-0,11			#N/A		#N/A	
3	c	**7235**	**Feuilles lasagnes**	4,84	4,97	4,91	0,13			#N/A		#N/A	
3	c	**7411**	**Poudre de blanc d'œuf**	2,82	2,43	2,63	-0,39			#N/A		#N/A	
3	c	**7412**	**Poudre de blanc d'œuf**	2,26	2,23	2,24	-0,02			#N/A		#N/A	
3	c	**7413**	**Poudre d'œuf entier**	3,04	2,45	2,74	-0,59			#N/A		#N/A	
3	c	**7414**	**Poudre d'œuf**	2,46	2,04	2,25	-0,42			#N/A		#N/A	
3	c	**7415**	**Poudre d'œuf**	1,48		#N/A		1,78		1,63	0,30	#N/A	
Average Category 3							**-0,04**						
Standard deviation of differences Category 3							**0,29**						
4	a	5761	Sandwich poulet rôti crudités	0,00		#N/A			1,30	#N/A		0,65	1,30
4	a	5763	Salade pâtes/poissons	0,00		#N/A			1,00	#N/A		0,50	1,00
4	a	**7236**	**Riz a la provençale thon basilic**	2,73	2,81	2,77	0,07			#N/A		#N/A	
4	a	7330	Torsade poulet rôti	2,00		#N/A		1,00		1,50	-1,00	#N/A	
4	a	7331	Torsades poulet rôti	1,18		#N/A		1,30		1,24	0,12	#N/A	
4	a	7332	Salade de pâtes pesto	2,75	2,63	2,69	-0,11			#N/A		#N/A	
4	a	**7766**	**Pâtes et surimi**	0,00		#N/A			0,00	#N/A		0,00	0,00
4	a	**7767**	**Riz à la provençale au thon et basilic**	0,00		#N/A			0,00	#N/A		0,00	0,00
4	a	**7771**	**Sandwich rosette**	4,08	4,00	4,04	-0,08			#N/A		#N/A	
4	a	**8130**	**Salade de fettucine aux deux saumons**	1,70	1,60	1,65	-0,10			#N/A		#N/A	
4	a	**8131**	**Salade de riz à la provençale**	1,00		#N/A		1,00		1,00	0,00	#N/A	
4	a	**8235**	**Salade de riz au crabe**	2,46	2,34	2,40	-0,12			#N/A		#N/A	
4	a	**8236**	**Riz à la provençale**	2,30	2,04	2,17	-0,26			#N/A		#N/A	
4	b	5754	Galette de blé noir	0,00		#N/A			0,00	#N/A		0,00	0,00
4	b	5756	Riz aux légumes	0,00		#N/A			0,00	#N/A		0,00	0,00
4	b	5765	Lasagnes aux choux	0,00		#N/A			0,00	#N/A		0,00	0,00
4	b	5766	Galette de blé noir	0,00		#N/A			0,00	#N/A		0,00	0,00

Category	Type	Sample No	Product (in French)	Pour plate method Log CFU/g Reference method	Alternative method	Average	Difference	Non interpretable <4 CFU / plate	Non interpretable < or > limit	Average <4 CFU / plate	Difference <4 CFU / plate	Average < or > limit	Difference < or > limit
4	b	**7237**	**Quiche Lorraine**	3,98	3,89	3,93	-0,09			#N/A		#N/A	
4	b	**7238**	**Quiche saumon**	4,70	4,72	4,71	0,03			#N/A		#N/A	
4	b	**7768**	**Tarte aux poireaux**	5,70	5,81	5,76	0,11			#N/A		#N/A	
4	b	**7769**	**Tarte aux fromages**	3,45	3,43	3,44	-0,02			#N/A		#N/A	
4	b	**7770**	**Quiche lorraine**	4,65	4,61	4,63	-0,04			#N/A		#N/A	
4	b	7821	Pizza du pêcheur	3,04	3,11	3,08	0,07			#N/A		#N/A	
4	b	7822	Pizza du pêcheur	3,41	3,45	3,43	0,03			#N/A		#N/A	
4	c	**7715**	**Paëlla poulet/moules surgelée**	3,40	3,08	3,24	-0,32			#N/A		#N/A	
4	c	**7716**	**Papillote colin et petits légumes surgelée**	2,82	2,56	2,69	-0,26			#N/A		#N/A	
4	c	**7717**	**Riz à la cantonaise surgelé**	3,15	3,08	3,11	-0,07			#N/A		#N/A	
4	c	**7718**	**Riz basmati, légumes et crevettes surgelés**	1,70	1,60	1,65	-0,10			#N/A		#N/A	
4	c	**7719**	**Cabillaud aux légumes, quinoa et boulgour surgelés**	2,89	2,63	2,76	-0,26			#N/A		#N/A	
Average Category 4							**-0,08**						
Standard deviation of differences Category 4							**0,13**						
5	a	**7416**	**Sarrasin bio**	2,81	2,60	2,70	-0,20			#N/A		#N/A	
5	a	**7417**	**Amande**	2,38	2,32	2,35	-0,06			#N/A		#N/A	
5	a	**7418**	**Flocon d'avoine**	3,91	3,73	3,82	-0,18			#N/A		#N/A	
5	a	**7419**	**Noisette**	3,40	3,56	3,48	0,16			#N/A		#N/A	
5	a	**7420**	**Cerneaux de noix**	3,04	2,94	2,99	-0,10			#N/A		#N/A	
5	b	**7421**	**Coriandre**	0,00		#N/A			0,00	#N/A		0,00	0,00
5	b	**7422**	**Curcuma**	0,00		#N/A			0,00	#N/A		0,00	0,00
5	b	**7423**	**Basilic**	3,41	3,43	3,42	0,02			#N/A		#N/A	
5	b	**7424**	**Origan**	0,00		#N/A			0,00	#N/A		0,00	0,00
5	b	**7425**	**Romarin**	0,00		#N/A			0,00	#N/A		0,00	0,00
5	b	7879	Cannelle moulue			#N/A				#N/A		#N/A	
5	b	7880	Piment fort moulu			#N/A				#N/A		#N/A	
5	b	**7918**	**Sarriette**	3,46	3,26	3,36	-0,21			#N/A		#N/A	
5	b	**7919**	**Persil flocon**	4,76	4,54	4,65	-0,21			#N/A		#N/A	
5	b	**7920**	**Cannelle moulue**	3,60	3,76	3,68	0,16			#N/A		#N/A	
5	b	**7921**	**Piment fort moulu**	4,43	4,41	4,42	-0,02			#N/A		#N/A	
5	c	5752	Purée de brocolis	0,00		#N/A			1,00	#N/A		0,50	1,00
5	c	5755	Légumes pour couscous	1,30		#N/A			1,00	#N/A		1,15	-0,30
5	c	5759	Flageolets fins	0,00		#N/A			0,00	#N/A		0,00	0,00
5	c	5760	Choux fleur	0,00		#N/A			0,00	#N/A		0,00	0,00
5	c	6067	Fond d'artichauts surgelés	0,00		#N/A			0,00	#N/A		0,00	0,00
5	c	7262	Purée déshydratée	2,32	2,15	2,23	-0,18			#N/A		#N/A	
5	c	7263	Purée déshydratée de pomme de terre	1,48		#N/A		1,30		1,39	-0,18	#N/A	
5	c	**7426**	**Purée déshydratée**	3,54	3,30	3,42	-0,24			#N/A		#N/A	
5	c	**7427**	**Crème de potiron déshydratée**	3,28	3,04	3,16	-0,24			#N/A		#N/A	
5	c	**7428**	**Soupe déshydratée aux légumes**	4,23	3,89	4,06	-0,34			#N/A		#N/A	
5	c	**7772**	**Compote pomme/vanille**	1,95		#N/A			0,00	#N/A		0,98	-1,95
5	c	**8132**	**Compote poire**	1,90	2,11	2,01	0,21			#N/A		#N/A	
Average Category 5							**-0,09**						
Standard deviation of differences Category 5							**0,17**						
6	a	**7429**	**Farine de tourteaux de soja**	0,00		#N/A			1,30	#N/A		0,65	1,30
6	a	**7430**	**Farine poulet croissance**	2,40	1,95	2,17	-0,45			#N/A		#N/A	
6	a	**7431**	**Farine de tourteaux**	1,95	2,08	2,01	0,13			#N/A		#N/A	
6	a	**7922**	**Tourteaux de colza**	3,61	3,77	3,69	0,16			#N/A		#N/A	
6	a	**7923**	**Tourteaux de colza**	3,00	3,48	3,24	0,48			#N/A		#N/A	
6	a	**7924**	**Tourteaux de colza**	4,74	4,67	4,71	-0,07			#N/A		#N/A	
6	a	**7881**	**Terrine pour chat saumon**	3,52	2,96	3,24	-0,56			#N/A		#N/A	
6	a	**7882**	**Terrine pour chat lapin**	3,74	3,49	3,62	-0,25			#N/A		#N/A	
6	a	**7883**	**Terrine pour chat bœuf**	3,93	3,72	3,83	-0,21			#N/A		#N/A	
6	a	**8133**	**Terrine au bœuf pour chien**	4,34	4,08	4,21	-0,26			#N/A		#N/A	
6	a	**8134**	**Terrine au poulet pour chat**	5,24	5,08	5,16	-0,16			#N/A		#N/A	
6	c	**7432**	**Croquettes**	0,00		#N/A			0,00	#N/A		0,00	0,00
6	c	**7433**	**Croquettes**	0,00		#N/A			0,00	#N/A		0,00	0,00
6	c	**7434**	**Croquettes**	2,23	2,20	2,22	-0,03			#N/A		#N/A	
6	c	**7927**	**Biscuits croquants pour chien**	3,76	3,54	3,65	-0,22			#N/A		#N/A	
6	c	**7928**	**Friandises pour chat au canard**	3,93	3,77	3,85	-0,16			#N/A		#N/A	
6	c	**7929**	**Friandises pour chien au bœuf**	2,96	2,75	2,85	-0,21			#N/A		#N/A	
6	c	**7930**	**Croquettes pour chien**	2,88	2,82	2,85	-0,06			#N/A		#N/A	
Average Category 6							**-0,12**						
Standard deviation of differences Category 6							**0,25**						
Moyenne des différences toutes catégories					D tous produits		**-0,06**						
Ecart type des différences toutes catégories					SD tous produits		**0,21**						

	n all products	97			
β=95%	T(0,05;n)	1,984984312			
		0,416419975	Upper limit	Lower limit	Linear
	Average (minimal value)	**0,00**	0,36	-0,48	-0,06
	Average (maximal value)	**7,00**	0,36	-0,48	-0,06

Category	n	T(0,05;n)	SD	Formule ISO	Bias (D)	LCL (95%)	UCL (95%)
1	15	2,14	0,21	0,46	0,04	-0,42	0,50
2	15	2,14	0,15	0,34	-0,05	-0,39	0,29
3	19	2,10	0,29	0,62	-0,04	-0,66	0,58
4	18	2,11	0,13	0,27	-0,08	-0,36	0,19
5	15	2,14	0,17	0,38	-0,09	-0,47	0,28
6	15	2,14	0,25	0,55	-0,12	-0,68	0,43
All categories	**97**	1,98	**0,21**	**0,42**	**-0,06**	-0,48	0,36

Appendix 13 - Accuracy profile study: raw data (Extension study- 2019)

Matrix	Strain	Level	Sample No	Reference method : ISO 7932♦				Alternative method: COMPASS® B. Plus Agar (BM13008+BS06908) + 10ml egg yolk (BS06608) 21 h at 30°C							
								Pour plate method				Spreading method			
				Dilution	CFU/ plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g
Pâté - Batch 1 Aerobic mesophilic flora: 2,3.10⁴CFU/g	*Bacillus cereus* Ad2183 (spores)	1	7885	10	4	40	1,60	10	8	80	1,90	10	6	60	1,78
				100	1		Ne	100	0		Ne	100	0		Ne
			7886	10	4	40	1,60	10	4	40	1,60	10	6	60	1,78
				100	0		Ne	100	0		Ne	100	0		Ne
			7887	10	5	50	1,70	10	5	50	1,70	10	7	70	1,85
				100	0		Ne	100	0		Ne	100	1		Ne
			7888	10	8	80	1,90	10	6	60	1,78	10	4	40	1,60
				100	0		Ne	100	1		Ne	100	0		Ne
			7889	10	5	50	1,70	10	4	40	1,60	10	6	60	1,78
				100	1		Ne	100	1		Ne	100	0		Ne
		2	7890	100	28	3000	3,48	100	21	2000	3,30	100	33	3400	3,53
				1000	5			1000	1			1000	4		
			7891	100	21	2300	3,36	100	21	1900	3,28	100	18	1800	3,26
				1000	4			1000	0			1000	2		
			7892	100	31	2900	3,46	100	15	1800	3,26	100	24	2200	3,34
				1000	1			1000	5			1000	0		
			7893	100	29	2900	3,46	100	23	2100	3,32	100	33	3100	3,49
				1000	3			1000	0			1000	1		
			7894	100	30	3500	3,54	100	22	2200	3,34	100	19	2000	3,30
				1000	9			1000	2			1000	3		
		3	7895	1000	54	60000	4,78	1000	55	52000	4,72	1000	48	48000	4,68
				10000	12			10000	2			10000	5		
			7896	1000	68	64000	4,81	1000	42	41000	4,61	1000	55	55000	4,74
				10000	2			10000	3			10000	6		
			7897	1000	48	48000	4,68	1000	57	56000	4,75	1000	59	55000	4,74
				10000	5			10000	5			10000	2		
			7898	1000	90	90000	4,95	1000	44	49000	4,69	1000	55	60000	4,78
				10000	29		N'	10000	10			10000	11		
			7899	1000	48	53000	4,72	1000	33	31000	4,49	1000	77	73000	4,86
				10000	10			10000	1			10000	3		
Pâté - Batch 2 Aerobic mesophilic flora: <2,0.10²CFU/g	*Bacillus cereus* Ad2183 (spores)	1	7900	10	5	50	1,70	10	4	40	1,60	10	5	50	1,70
				100	0		Ne	100	0		Ne	100	1		Ne
			7901	10	4	40	1,60	10	5	50	1,70	10	4	40	1,60
				100	0		Ne	100	0		Ne	100	0		Ne
			7902	10	7	70	1,85	10	5	50	1,70	10	4	40	1,60
				100	0		Ne	100	0		Ne	100	0		Ne
			7903	10	4	40	1,60	10	5	50	1,70	10	7	70	1,85
				100	1		Ne	100	0		Ne	100	0		Ne
			7904	10	8	80	1,90	10	7	70	1,85	10	4	40	1,60
				100	0		Ne	100	0		Ne	100	1		Ne
		2	7905	100	63	6100	3,79	100	31	3000	3,48	100	22	2100	3,32
				1000	4			1000	2			1000	1		
			7906	100	34	3600	3,56	100	23	2200	3,34	100	27	2700	3,43
				1000	6			1000	1			1000	3		
			7907	100	26	3100	3,49	100	20	1900	3,28	100	34	3200	3,51
				1000	8			1000	1			1000	1		
			7908	100	25	2500	3,40	100	24	2600	3,41	100	23	2500	3,40
				1000	2			1000	5			1000	4		
			7909	100	48	4500	3,65	100	25	2500	3,40	100	24	2400	3,38
				1000	2			1000	2			1000	2		
		3	7910	1000	62	58000	4,76	1000	42	41000	4,61	1000	64	62000	4,79
				10000	2			10000	3			10000	4		
			7911	1000	50	49000	4,69	1000	51	51000	4,71	1000	60	57000	4,76
				10000	4			10000	5			10000	3		
			7912	1000	65	63000	4,80	1000	54	57000	4,76	1000	55	61000	4,79
				10000	4			10000	9			10000	12		
			7913	1000	46	47000	4,67	1000	34	38000	4,58	1000	72	75000	4,88
				10000	6			10000	8			10000	10		
			7914	1000	65	65000	4,81	1000	44	44000	4,64	1000	55	61000	4,79
				10000	0		N'	10000	4			10000	12		

♦ Analyses performed according to the COFRAC accreditation

Matrix	Strain	Level	Sample No	Reference method : ISO 7932♦				Alternative method: COMPASS® B. Plus Agar (BM13008+BS06908) + 10ml egg yolk (BS06608) 21 h at 30°C							
								Pour plate method				Spreading method			
				Dilution	CFU/ plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g
Scallops terrine - Batch 1 Aerobic mesophilic flora: 50CFU/g	*Bacillus weihenstephanensis Ad2478*	1	7147	10	92	880	2,94	10	68	690	2,84	10	29	320	2,51
				100	5			100	8			100	6		
			7148	10	82	790	2,90	10	55	550	2,74	10	47	510	2,71
				100	5			100	5			100	9		
			7149	10	82	810	2,91	10	52	520	2,72	10	62	630	2,80
				100	7			100	5			100	7		
			7150	10	71	770	2,89	10	65	680	2,83	10	56	560	2,75
				100	14			100	10			100	6		
			7151	10	83	780	2,89	10	53	540	2,73	10	34	370	2,57
				100	3			100	6			100	7		
		2	7152	1000	26	32000	4,51	1000	31	31000	4,49	1000	46	46000	4,66
				10000	9			10000	3			10000	5		
			7153	1000	58	54000	4,73	1000	23	22000	4,34	1000	40	40000	4,60
				10000	1			10000	1			10000	4		
			7154	1000	55	55000	4,74	1000	45	44000	4,64	1000	36	35000	4,54
				10000	6			10000	3			10000	3		
			7155	1000	59	59000	4,77	1000	38	38000	4,58	1000	44	45000	4,65
				10000	6			10000	4			10000	5		
			7156	1000	49	48000	4,68	1000	25	26000	4,41	1000	34	35000	4,54
				10000	4			10000	4			10000	5		
		3	7157	10000	69	680000	5,83	10000	40	400000	5,60	10000	29	290000	5,46
				100000	6			100000	4			100000	3		
			7158	10000	88	870000	5,94	10000	35	350000	5,54	10000	22	260000	5,41
				100000	8			100000	4			100000	7		
			7159	10000	62	620000	5,79	10000	43	420000	5,62	10000	24	250000	5,40
				100000	6			100000	3			100000	3		
			7160	10000	62	610000	5,79	10000	23	260000	5,41	10000	43	450000	5,65
				100000	5			100000	6			100000	7		
			7161	10000	33	310000	5,49	10000	43	440000	5,64	10000	62	620000	5,79
				100000	1			100000	5			100000	6		
Scallops terrine - Batch 2 Aerobic mesophilic flora: 20CFU/g	*Bacillus weihenstephanensis Ad2478*	1	7162	10	70	690	2,84	10	60	610	2,79	10	56	600	2,78
				100	6			100	7			100	10		
			7163	10	67	680	2,83	10	71	710	2,85	10	34	350	2,54
				100	8			100	7			100	4		
			7164	10	98	960	2,98	10	53	520	2,72	10	40	450	2,65
				100	8			100	4			100	9		
			7165	10	74	730	2,86	10	68	640	2,81	10	48	480	2,68
				100	6			100	2			100	12		N'
			7166	10	64	700	2,85	10	52	510	2,71	10	41	410	2,61
				100	13			100	4			100	4		
		2	7167	1000	24	23000	4,36	1000	25	25000	4,40	1000	20	22000	4,34
				10000	1			10000	3			10000	4		
			7168	1000	38	40000	4,60	1000	29	30000	4,48	1000	17	19000	4,28
				10000	6			10000	4			10000	4		
			7169	1000	26	29000	4,46	1000	43	44000	4,64	1000	36	35000	4,54
				10000	6			10000	5			10000	3		
			7170	1000	44	44000	4,64	1000	40	37000	4,57	1000	25	26000	4,41
				10000	4			10000	1			10000	4		
			7171	1000	65	64000	4,81	1000	25	25000	4,40	1000	25	26000	4,41
				10000	5			10000	3			10000	4		
		3	7172	10000	52	500000	5,70	10000	36	370000	5,57	10000	44	420000	5,62
				100000	3			100000	5			100000	2		
			7173	10000	36	380000	5,58	10000	33	340000	5,53	10000	49	480000	5,68
				100000	6			100000	4			100000	4		
			7174	10000	59	560000	5,75	10000	40	400000	5,60	10000	50	510000	5,71
				100000	3			100000	4			100000	6		
			7175	10000	65	690000	5,84	10000	53	550000	5,74	10000	48	490000	5,69
				100000	11			100000	8			100000	6		
			7176	10000	60	590000	5,77	10000	49	550000	5,74	10000	43	430000	5,63
				100000	5			100000	11			100000	4		

♦ Analyses performed according to the COFRAC accreditation

Matrix	Strain	Level	Sample No	Reference method : ISO 7932♦				Alternative method: COMPASS® B. Plus Agar (BM13008+BS06908) + 10ml egg yolk (BS06608) 21 h at 30°C							
								Pour plate method				Spreading method			
				Dilution	CFU/ plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g
Milk powder- Batch 1 Aerobic mesophilic flora: 3,7. 10^2CFU/g	*Bacillus cereus* Ad420	1	5949	10	8	80	1,90	10	4	40	1,60	10	4	40	1,60
				100	0		Ne	100	0		Ne	100	0		Ne
			5950	10	6	60	1,78	10	4	40	1,60	10	5	50	1,70
				100	0		Ne	100	1		Ne	100	0		Ne
			5951	10	5	50	1,70	10	5	50	1,70	10	7	70	1,85
				100	0		Ne	100	0		Ne	100	0		Ne
			5952	10	4	40	1,60	10	11	110	2,04	10	5	50	1,70
				100	0		Ne	100	1			100	1		Ne
			5953	10	4	40	1,60	10	5	50	1,70	10	8	80	1,90
				100	1		Ne	100	0		Ne	100	0		Ne
		2	5954	100	32	3000	3,48	100	18	2100	3,32	100	27	2500	3,40
				1000	1			1000	5			1000	0		
			5955	100	29	3000	3,48	100	16	1600	3,20	100	22	2100	3,32
				1000	4			1000	2			1000	1		
			5956	100	44	4300	3,63	100	33	3100	3,49	100	32	3000	3,48
				1000	3			1000	1			1000	1		
			5957	100	26	2600	3,41	100	26	2400	3,38	100	22	2100	3,32
				1000	3			1000	0			1000	1		
			5958	100	33	3100	3,49	100	26	2500	3,40	100	15	1500	3,18
				1000	1			1000	1			1000	2		
		3	5959	100	51	5200	3,72	100	55	5300	3,72	100	42	4300	3,63
				1000	6			1000	3			1000	5		
			5960	100	34	3600	3,56	100	39	4000	3,60	100	48	5200	3,72
				1000	6			1000	5			1000	9		
			5961	100	50	5200	3,72	100	27	3000	3,48	100	51	5500	3,74
				1000	7			1000	6			1000	9		
			5962	100	61	6100	3,79	100	30	2900	3,46	100	43	4300	3,63
				1000	6			1000	2			1000	4		
			5963	100	53	5500	3,74	100	39	3700	3,57	100	56	5400	3,73
				1000	8			1000	2			1000	3		
		4	7095	10000	49	500000	5,70	10000	33	330000	5,52	10000	34	350000	5,54
				100000	6			100000	3			100000	4		
			7096	10000	30	310000	5,49	10000	34	360000	5,56	10000	53	510000	5,71
				100000	4			100000	6			100000	3		
			7097	10000	35	410000	5,61	10000	22	200000	5,30	10000	46	480000	5,68
				100000	10			100000	0			100000	7		
			7098	10000	49	520000	5,72	10000	38	400000	5,60	10000	34	320000	5,51
				100000	8			100000	6			100000	1		
			7099	10000	41	420000	5,62	10000	30	290000	5,46	10000	43	440000	5,64
				100000	5			100000	2			100000	5		

♦ Analyses performed according to the COFRAC accreditation

Matrix	Strain	Level	Sample No	Reference method : ISO 7932♦				Alternative method: COMPASS® B. Plus Agar (BM13008+BS06908) + 10ml egg yolk (BS06608) 21 h at 30°C							
								Pour plate method				Spreading method			
				Dilution	CFU/ plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g
Milk powder - Batch 2 Aerobic mesophilic flora: 4,8.10²CFU/g	*Bacillus cereus* Ad420	1	5964	10	4	40	1,60	10	5	50	1,70	10	4	40	1,60
				100	1		Ne	100	0		Ne	100	0		Ne
			5965	10	4	40	1,60	10	6	60	1,78	10	5	50	1,70
				100	0		Ne	100	0		Ne	100	0		Ne
			5966	10	4	40	1,60	10	6	60	1,78	10	5	50	1,70
				100	0		Ne	100	0		Ne	100	0		Ne
			5967	10	4	40	1,60	10	4	40	1,60	10	5	50	1,70
				100	0		Ne	100	0		Ne	100	0		Ne
			5968	10	5	50	1,70	10	5	50	1,70	10	4	40	1,60
				100	0		Ne	100	0		Ne	100	0		Ne
		2	5969	100	22	2000	3,30	100	15	1700	3,23	100	30	3100	3,49
				1000	0			1000	4			1000	4		
			5970	100	34	3600	3,56	100	22	2500	3,40	100	33	3000	3,48
				1000	6			1000	5			1000	0		
			5971	100	24	2500	3,40	100	15	1500	3,18	100	28	2500	3,40
				1000	3			1000	2			1000	0		
			5972	100	19	1900	3,28	100	30	3100	3,49	100	27	2800	3,45
				1000	2			1000	4			1000	4		
			5973	100	38	3500	3,54	100	30	3100	3,49	100	25	2600	3,41
				1000	1			1000	4			1000	4		
		3	5974	100	58	5600	3,75	100	43	4500	3,65	100	41	4200	3,62
				1000	4			1000	7			1000	5		
			5975	100	78	7700	3,89	100	35	3500	3,54	100	31	3300	3,52
				1000	7			1000	4			1000	5		
			5976	100	71	7000	3,85	100	31	3100	3,49	100	48	4800	3,68
				1000	6			1000	3			1000	5		
			5977	100	58	6000	3,78	100	39	3800	3,58	100	42	4200	3,62
				1000	8			1000	3			1000	4		
			5978	100	63	6600	3,82	100	25	2600	3,41	100	60	6200	3,79
				1000	10			1000	4			1000	8		
		4	7100	10000	27	260000	5,41	10000	25	240000	5,38	10000	36	350000	5,54
				100000	2			100000	1			100000	2		
			7101	10000	42	400000	5,60	10000	37	360000	5,56	10000	32	310000	5,49
				100000	2			100000	3			100000	2		
			7102	10000	16	180000	5,26	10000	35	350000	5,54	10000	26	260000	5,41
				100000	4			100000	4			100000	3		
			7103	10000	21	210000	5,32	10000	19	180000	5,26	10000	17	190000	5,28
				100000	2			100000	1			100000	4		
			7104	10000	38	370000	5,57	10000	21	210000	5,32	10000	29	290000	5,46
				100000	3			100000	2			100000	3		

Matrix	Strain	Level	Sample No	Reference method : ISO 7932♦				Alternative method: COMPASS® B. Plus Agar (BM13008+BS06908) + 10ml egg yolk (BS06608) 21 h at 30°C							
								Pour plate method				Spreading method			
				Dilution	CFU /plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g
Pasta salad - Batch 1 Aerobic mesophilic flora: 5,0.10³CFU/g	*Bacillus weihenstephanensis Ad726 (spores)*	1	7333	10	30	290	2,46	10	24	250	2,40	10	22	250	2,40
				100	2			100	3			100	5		
			7334	10	21	240	2,38	10	26	260	2,41	10	21	220	2,34
				100	5			100	2			100	3		
			7335	10	18	190	2,28	10	15	160	2,20	10	17	170	2,23
				100	3			100	3			100	2		
			7336	10	16	160	2,20	10	15	160	2,20	10	21	190	2,28
				100	2			100	2			100	0		
			7337	10	15	160	2,20	10	20	180	2,26	10	28	260	2,41
				100	3			100	0			100	1		
		2	7338	1000	10	11000	4,04	100	86	8500	3,93	100	112	12000	4,08
				10000	2			1000	8			1000	15		
			7339	100	148	15000	4,18	100	90	8900	3,95	100	122	12000	4,08
				1000	16			1000	8			1000	6		
			7340	100	142	14000	4,15	100	66	6800	3,83	100	71	7400	3,87
				1000	11			1000	9			1000	10		
			7341	1000	15	15000	4,18	100	74	8200	3,91	100	82	9000	3,95
				10000	1			1000	16			1000	17		
			7342	1000	21	19000	4,28	100	84	8500	3,93	100	115	12000	4,08
				10000	0			1000	9			1000	17		
		3	7343	10000	28	260000	5,41	1000	134	140000	5,15	10000	12	130000	5,11
				100000	1			10000	16			100000	2		
			7344	10000	22	220000	5,34	1000	118	130000	5,11	10000	29	270000	5,43
				100000	2			10000	20			100000	1		
			7345	10000	19	170000	5,23	1000	133	130000	5,11	10000	19	170000	5,23
				100000	0			10000	13			100000	0		
			7346	10000	20	180000	5,26	1000	101	110000	5,04	10000	20	180000	5,26
				100000	0			10000	16			100000	0		
			7347	10000	23	230000	5,36	1000	106	110000	5,04	10000	20	190000	5,28
				100000	2			10000	13			100000	1		
Pasta salad - Batch 2 Aerobic mesophilic flora: 1,4.10⁴CFU/g	*Bacillus weihenstephanensis Ad726 (spores)*	1	7348	10	19	180	2,26	10	12	110	2,04	10	15	140	2,15
				100	1			100	0			100	0		
			7349	10	15	160	2,20	10	16	160	2,20	10	26	250	2,40
				100	3			100	2			100	1		
			7350	10	14	150	2,18	10	23	210	2,32	10	23	210	2,32
				100	2			100	0			100	0		
			7351	10	22	210	2,32	10	34	310	2,49	10	15	140	2,15
				100	1			100	0			100	0		
			7352	10	14	150	2,18	10	17	160	2,20	10	28	290	2,46
				100	2			100	0			100	4		
		2	7353	100	112	11000	4,04	100	61	6500	3,81	100	82	8900	3,95
				1000	5			1000	10			1000	16		
			7354	1000	16	15000	4,18	100	79	8000	3,90	100	124	13000	4,11
				10000	0			1000	9			1000	16		
			7355	100	142	14000	4,15	100	70	6800	3,83	100	115	11000	4,04
				1000	10			1000	5			1000	10		
			7356	100	123	12000	4,08	100	73	7300	3,86	100	101	9900	4,00
				1000	12			1000	7			1000	8		
			7357	100	92	9500	3,98	100	76	8100	3,91	100	102	9800	3,99
				1000	12			1000	13			1000	6		
		3	7358	10000	21	200000	5,30	1000	124	130000	5,11	10000	11	100000	5,00
				100000	1			10000	15			100000	0		
			7359	10000	18	170000	5,23	1000	140	140000	5,15	10000	18	160000	5,20
				100000	1			10000	15			100000	0		
			7360	10000	15	150000	5,18	1000	84	89000	4,95	10000	21	200000	5,30
				100000	1			10000	14			100000	1		
			7361	10000	15	160000	5,20	1000	136	140000	5,15	10000	25	230000	5,36
				100000	3			10000	20			100000	0		
			7362	10000	30	290000	5,46	1000	126	130000	5,11	10000	31	290000	5,46
				100000	2			10000	17			100000	1		

♦ Analyses performed according to the COFRAC accreditation

Matrix	Strain	Level	Sample No	Reference method : ISO 7932♦				Alternative method: COMPASS® B. Plus Agar (BM13008+BS06908) + 10ml egg yolk (BS06608) 21 h at 30°C							
								Pour plate method				Spreading method			
				Dilution	CFU/ plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g
Dehydrated purée - Batch 1 Aerobic mesophilic flora: 3,2.10²CFU/g	*Bacillus cytotoxicus* Ad2892 (spores)	1	7270	10	8	80	1,90	10	9	90	1,95	10	7	70	1,85
				100	1		Ne	100	0		Ne	100	0		Ne
			7271	10	12	130	2,11	10	9	90	1,95	10	8	80	1,90
				100	2			100	1		Ne	100	0		Ne
			7272	10	13	120	2,08	10	12	110	2,04	10	14	140	2,15
				100	0			100	0			100	1		
			7273	10	17	160	2,20	10	11	100	2,00	10	5	50	1,70
				100	0			100	0			100	1		Ne
			7274	10	13	120	2,08	10	7	70	1,85	10	12	120	2,08
				100	0			100	2		Ne	100	1		
		2	7275	100	37	3500	3,54	100	33	3200	3,51	100	20	1800	3,26
				1000	1			1000	2			1000	0		
			7276	100	34	3200	3,51	100	24	2300	3,36	100	21	2100	3,32
				1000	1			1000	1			1000	2		
			7277	100	27	2600	3,41	100	22	2300	3,36	100	28	2600	3,41
				1000	2			1000	3			1000	1		
			7278	100	29	2800	3,45	100	22	2100	3,32	100	32	3200	3,51
				1000	2			1000	1			1000	3		
			7279	100	15	1600	3,20	100	17	1500	3,18	100	22	2100	3,32
				1000	3			1000	0			1000	1		
		3	7280	1000	75	77000	4,89	1000	43	44000	4,64	1000	76	73000	4,86
				10000	10			10000	5			10000	4		
			7281	1000	35	34000	4,53	1000	20	18000	4,26	1000	38	36000	4,56
				10000	2			10000	0			10000	2		
			7282	1000	54	53000	4,72	1000	25	25000	4,40	1000	57	55000	4,74
				10000	4			10000	3			10000	3		
			7283	1000	106	100000	5,00	1000	48	50000	4,70	1000	66	62000	4,79
				10000	4			10000	7			10000	2		
			7284	1000	73	72000	4,86	1000	38	37000	4,57	1000	43	51000	4,71
				10000	6			10000	3			10000	13		
Dehydrated purée - Batch 2 Aerobic mesophilic flora: 4,0;10²CFU/g	*Bacillus cytotoxicus* Ad2892 (spores)	1	7477	10	15	160	2,20	10	21	210	2,32	10	15	140	2,15
				100	2			100	2			100	0		
			7478	10	18	170	2,23	10	17	160	2,20	10	19	210	2,32
				100	1			100	0			100	4		
			7479	10	17	160	2,20	10	14	140	2,15	10	11	110	2,04
				100	0			100	1			100	1		
			7480	10	15	160	2,20	10	8	80	1,90	10	19	200	2,30
				100	3			100	1		Ne	100	3		
			7481	10	14	130	2,11	10	16	150	2,18	10	9	90	1,95
				100	0			100	0			100	1		Ne
		2	7482	100	69	6600	3,82	100	47	4500	3,65	100	83	7800	3,89
				1000	4			1000	3			1000	3		
			7483	100	70	6600	3,82	100	46	4500	3,65	100	72	7000	3,85
				1000	3			1000	3			1000	5		
			7484	100	49	5400	3,73	100	60	5800	3,76	100	71	6700	3,83
				1000	10			1000	4			1000	3		
			7485	100	63	6100	3,79	100	37	3600	3,56	100	98	9300	3,97
				1000	4			1000	3			1000	4		
			7486	100	66	6500	3,81	100	57	5400	3,73	100	87	8500	3,93
				1000	5			1000	2			1000	7		
		3	7295	1000	83	80000	4,90	1000	60	58000	4,76	1000	29	27000	4,43
				10000	5			10000	4			10000	1		
			7296	1000	81	83000	4,92	1000	49	50000	4,70	1000	89	89000	4,95
				10000	10			10000	6			10000	9		
			7297	1000	43	41000	4,61	1000	27	31000	4,49	1000	28	29000	4,46
				10000	2			10000	7			10000	4		
			7298	1000	37	40000	4,60	1000	32	33000	4,52	1000	17	17000	4,23
				10000	7			10000	4			10000	2		
			7299	1000	32	29000	4,46	1000	20	20000	4,30	1000	31	29000	4,46
				10000	0			10000	2			10000	1		

♦ Analyses performed according to the COFRAC accreditation

Matrix	Strain	Level	Sample No	Reference method: ISO 7932♦				Alternative method: COMPASS® B. Plus Agar (BM13008+BS06908) + 10ml egg yolk (BS06608) 21h at 30°C							
								Pour plate method				Spreading method			
				Dilution	UFC/ plate	CFU/g	log CFU/g	Dilution	UFC/plate	CFU/g	log CFU/g	Dilution	UFC/ plate	UFC/g	log CFU/g
Pellets for dog - Batch 1 Aerobic mesophilic flora: 40 UFC/g	*Bacillus thuringiensis Ad2786*	1	7065	10	32	350	2,54	10	30	290	2,46	10	12	160	2,20
				100	6			100	2			100	6		
			7066	10	30	300	2,48	10	27	280	2,45	10	29	270	2,43
				100	3			100	4			100	1		
			7067	10	32	340	2,53	10	25	240	2,38	10	21	230	2,36
				100	5			100	1			100	4		
			7068	10	25	270	2,43	10	30	290	2,46	10	24	260	2,41
				100	5			100	2			100	4		
			7069	10	22	200	2,30	10	25	230	2,36	10	23	240	2,38
				100	0			100	0			100	3		
		2	7070	100	92	9500	3,98	100	103	9900	4,00	100	87	8600	3,93
				1000	13			1000	6			1000	8		
			7071	100	105	11000	4,04	1000	15	15000	4,18	100	94	9300	3,97
				1000	15			10000	1			1000	8		
			7072	100	61	6100	3,79	100	85	8500	3,93	100	97	9700	3,99
				1000	6			1000	8			1000	10		
			7073	100	98	9400	3,97	100	60	6400	3,81	100	87	8600	3,93
				1000	5			1000	10			1000	8		
			7074	100	123	12000	4,08	100	118	12000	4,08	1000	10	9100	3,96
				1000	11			1000	11			10000	0		
		3	7075	10000	23	240000	5,38	10000	29	270000	5,43	10000	20	240000	5,38
				100000	3			10000	1			100000	6		
			7076	10000	24	220000	5,34	10000	23	240000	5,38	1000	130	130000	5,11
				100000	0			100000	3			10000	16		
			7077	10000	20	180000	5,26	1000	138	140000	5,15	1000	144	140000	5,15
				100000	0			10000	12			10000	15		
			7078	10000	24	220000	5,34	10000	23	210000	5,32	10000	16	170000	5,23
				100000	0			100000	0			100000	3		
			7079	10000	15	150000	5,18	10000	16	150000	5,18	10000	20	180000	5,26
				100000	1			100000	1			100000	0		
Pellets for dog - Batch 2 Aerobic mesophilic flora:: 20 CFU/g	*Bacillus thuringiensis Ad2786*	1	7080	10	23	220	2,34	10	32	300	2,48	10	22	230	2,36
				100	1			100	1			100	3		
			7081	10	22	260	2,41	10	36	360	2,56	10	22	240	2,38
				100	7			100	4			100	4		
			7082	10	26	260	2,41	10	28	260	2,41	10	15	160	2,20
				100	2			100	1			100	2		
			7083	10	29	290	2,46	10	19	200	2,30	10	19	170	2,23
				100	3			100	3			100	0		
			7084	10	22	250	2,40	10	32	320	2,51	10	18	170	2,23
				100	5			100	3			100	1		
		2	7085	100	149	15000	4,18	100	126	13000	4,11	1000	23	24000	4,38
				1000	17			1000	14			10000	3		
			7086	1000	17	18000	4,26	100	117	12000	4,08	1000	16	19000	4,28
				10000	3			1000	17			10000	5		
			7087	1000	8	8000	3,90	100	117	12000	4,08	1000	19	17000	4,23
				10000	1		Ne	1000	10			10000	0		
			7088	100	97	9600	3,98	100	130	13000	4,11	100	108	12000	4,08
				1000	9			1000	11			1000	23		
			7089	100	85	8500	3,93	100	96	9700	3,99	1000	11	10000	4,00
				1000	9			1000	11			10000	0		
		3	7090	1000	147	150000	5,18	10000	24	250000	5,40	10000	20	190000	5,28
				10000	21			100000	3			100000	1		
			7091	10000	25	230000	5,36	10000	34	320000	5,51	10000	13	130000	5,11
				100000	0			100000	1			100000	1		
			7092	1000	127	160000	5,20	10000	17	150000	5,18	10000	16	170000	5,23
				10000	44			100000	0			100000	3		
			7093	1000	128	140000	5,15	10000	18	160000	5,20	10000	25	270000	5,43
				10000	22			100000	0			100000	5		
			7094	10000	22	250000	5,40	10000	16	150000	5,18	10000	27	290000	5,46
				100000	6			100000	1			100000	5		

♦ Analyses performed according to the COFRAC accreditation

Appendix 14 - Accuracy profile study: summarized results (Extension study, 2019)

Spreading method

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

			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
7885-7889	Pâté	1	40	40	50	80	50	60	60	70	40	60
7900-7904	Pâté	1	50	40	70	40	80	50	40	40	70	40
7890-7894	Pâté	2	3000	2300	2900	2900	3500	3400	1800	2200	3100	2000
7905-7909	Pâté	2	6100	3600	3100	2500	4500	2100	2700	3200	2500	2400
7895-7899	Pâté	3	60000	64000	48000	90000	53000	48000	55000	55000	60000	73000
7910-7914	Pâté	3	58000	49000	63000	47000	65000	62000	57000	61000	75000	61000

(Food) Category 2	Dairy products
(Food) Type 2	Milk powder

			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
5949-5953	Milk powder	1	80	60	50	40	40	40	50	70	50	80
5964-5968	Milk powder	1	40	40	40	40	50	40	50	50	50	40
5954-5958	Milk powder	2	3000	3000	4300	2600	3100	2500	2100	3000	2100	1500
5969-5973	Milk powder	2	2000	3600	2500	1900	3500	3100	3000	2500	2800	2600
7095-7099	Milk powder	4	500000	310000	410000	520000	420000	350000	510000	480000	320000	440000
7100-7104	Milk powder	4	260000	400000	180000	210000	370000	350000	310000	260000	190000	290000

(Food) Category 3	Fishery products - Egg products
(Food) Type 3	Fishery products

			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
7147-7151	Terrine	1	880	790	810	770	780	320	510	630	560	370
7162-7166	Terrine	1	690	680	960	730	700	600	350	450	480	410
7152-7156	Terrine	2	32000	54000	55000	59000	48000	46000	40000	35000	45000	35000
7167-7171	Terrine	2	23000	40000	29000	44000	64000	22000	19000	35000	26000	26000
7157-7161	Terrine	3	680000	870000	620000	610000	310000	290000	260000	250000	450000	620000
7172-7176	Terrine	3	500000	380000	560000	690000	590000	420000	480000	510000	490000	430000

(Food) Category 4	Composite products
(Food) Type 4	Ready to eat

			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
7333-7337	Pasta salad	1	290	240	190	160	160	250	220	170	190	260
7348-7352	Pasta salad	1	180	160	150	210	150	140	250	210	140	290
7338-7342	Pasta salad	2	11000	15000	14000	15000	19000	12000	12000	7400	9000	12000
7353-7357	Pasta salad	2	11000	15000	14000	12000	9500	8900	13000	11000	9900	9800
7343-7347	Pasta salad	3	260000	220000	170000	180000	230000	130000	270000	170000	180000	190000
7358-7362	Pasta salad	3	200000	170000	150000	160000	290000	100000	160000	200000	230000	290000

(Food) Category 5	Cereals, spices, vegetables, fruits and dehydrated vegetables
(Food) Type 5	Vegetables

			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
7270-7274	Dehydrated purée	1	80	130	120	160	120	70	80	140	50	120
7477-7481	Dehydrated purée	1	160	170	160	160	130	140	210	110	200	90
7275-7279	Dehydrated purée	2	3500	3200	2600	2800	1600	1800	2100	2600	3200	2100
7482-7486	Dehydrated purée	2	6600	6600	5400	6100	6500	7800	7000	6700	9300	8500
7280-7284	Dehydrated purée	3	77000	34000	53000	100000	72000	73000	36000	55000	62000	51000
7295-7299	Dehydrated purée	3	80000	83000	41000	40000	29000	27000	89000	29000	17000	29000

(Food) Category 6	Animal feed
(Food) Type 6	Dehydrated products for pet

			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
7065-7069	Pellets for pet	1	350	300	340	270	200	160	270	230	260	240
7080-7084	Pellets for pet	1	220	260	260	290	250	230	240	160	170	170
7070-7074	Pellets for pet	2	9500	11000	6100	9400	12000	8600	9300	9700	8600	9100
7085-7089	Pellets for pet	2	15000	18000	8000	9600	8500	24000	19000	17000	12000	10000
7075-7079	Pellets for pet	3	240000	220000	180000	220000	150000	240000	130000	140000	170000	180000
7090-7094	Pellets for pet	3	150000	230000	160000	140000	250000	190000	130000	170000	270000	290000

Pour plate method

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

			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
7885-7889	Pâté	1	40	40	50	80	50	80	40	50	60	40
7900-7904	Pâté	1	50	40	70	40	80	40	50	50	50	70
7890-7894	Pâté	2	3000	2300	2900	2900	3500	2000	1900	1800	2100	2200
7905-7909	Pâté	2	6100	3600	3100	2500	4500	3000	2200	1900	2600	2500
7895-7899	Pâté	3	60000	64000	48000	90000	53000	52000	41000	56000	49000	31000
7910-7914	Pâté	3	58000	49000	63000	47000	65000	41000	51000	57000	38000	44000

(Food) Category 3	Fishery products - Egg products
(Food) Type 3	Fishery products

			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
7147-7151	Terrine	1	880	790	810	770	780	690	550	520	680	540
7162-7166	Terrine	1	690	680	960	730	700	610	710	520	640	510
7152-7156	Terrine	2	32000	54000	55000	59000	48000	31000	22000	44000	38000	26000
7167-7171	Terrine	2	23000	40000	29000	44000	64000	25000	30000	44000	37000	25000
7157-7161	Terrine	3	680000	870000	620000	610000	310000	400000	350000	420000	260000	440000
7172-7176	Terrine	3	500000	380000	560000	690000	590000	370000	340000	400000	550000	550000

(Food) Category 5	Cereals, spices, vegetables, fruits and dehydrated vegetables
(Food) Type 5	Vegetables

			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
7270-7274	Dehydrated purée	1	80	130	120	160	120	90	90	110	100	70
7477-7481	Dehydrated purée	1	160	170	160	160	130	210	160	140	80	150
7275-7279	Dehydrated purée	2	3500	3200	2600	2800	1600	3200	2300	2300	2100	1500
7482-7486	Dehydrated purée	2	6600	6600	5400	6100	6500	4500	4500	5800	3600	5400
7280-7284	Dehydrated purée	3	77000	34000	53000	100000	72000	44000	18000	25000	50000	37000
7295-7299	Dehydrated purée	3	80000	83000	41000	40000	29000	58000	50000	31000	33000	20000

(Food) Category 2	Dairy products
(Food) Type 2	Milk powders

			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
5949-5953	Milk powder	1	80	60	50	40	40	40	40	50	110	50
5964-5968	Milk powder	1	40	40	40	40	50	50	60	60	40	50
5954-5958	Milk powder	2	3000	3000	4300	2600	3100	2100	1600	3100	2400	2500
5969-5973	Milk powder	2	2000	3600	2500	1900	3500	1700	2500	1500	3100	3100
7095-7099	Milk powder	4	500000	310000	410000	520000	420000	330000	360000	200000	400000	290000
7100-7104	Milk powder	4	260000	400000	180000	210000	370000	240000	360000	350000	180000	210000

(Food) Category 4	Composite products
(Food) Type 4	Ready to eat

			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
7333-7337	Pasta salad	1	290	240	190	160	160	250	260	160	160	180
7348-7352	Pasta salad	1	180	160	150	210	150	110	160	210	310	160
7338-7342	Pasta salad	2	11000	15000	14000	15000	19000	8500	8900	6800	8200	8500
7353-7357	Pasta salad	2	11000	15000	14000	12000	9500	6500	8000	6800	7300	8100
7343-7347	Pasta salad	3	260000	220000	170000	180000	230000	140000	130000	130000	110000	110000
7358-7362	Pasta salad	3	200000	170000	150000	160000	290000	130000	140000	89000	140000	130000

(Food) Category 6	Animal feed
(Food) Type 6	Dehydrated products for pet

			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
7065-7069	Pellets for pet	1	350	300	340	270	200	290	280	240	290	230
7080-7084	Pellets for pet	1	220	260	260	290	250	300	360	260	200	320
7070-7074	Pellets for pet	2	9500	11000	6100	9400	12000	9900	15000	8500	6400	12000
7085-7089	Pellets for pet	2	15000	18000	8000	9600	8500	13000	12000	12000	13000	9700
7075-7079	Pellets for pet	3	240000	220000	180000	220000	150000	270000	240000	140000	210000	150000
7090-7094	Pellets for pet	3	150000	230000	160000	140000	250000	250000	320000	150000	160000	150000

Appendix 15 - Inclusivity / Exclusivity: raw data (Extension study, 2019)

INCLUSIVITY																
N°	Strain	Species	Reference	Origin (in French)	Group	PCA		MYP (ISO 7932)			COMPASS® *B. Plus* Agar (BM13008+BS06908+Bs066))					
						Dilution	Pour plate method CFU/plate	Dilution	Spreading method CFU/plate	Haemolysis	Dilution	Pour plate method CFU/plate	Pour plate method Aspect of colonies	Dilution	Spreading method CFU/plate	Spreading method Aspect of colonies
1	*Bacillus*	*cereus*	Ad825	Surimi	IV	-6	16	-5	135	+	-6	10	Green with halo	-6	19	Green with halo
						-7	2	-6	18		-7	1		-7	1	
2	*Bacillus*	*cereus*	Ad1468	Poudre de lait	VI	-5	16	-5	32	+	-5	31	Green with halo	-5	25	Green with halo
						-6	3	-6	7		-6	1		-6	1	
3	*Bacillus*	*cereus*	Ad2971	Lait de coco	III	-6	9	-6	25	+	-5	83	Green with halo	-5	134	Green with halo
						-7	1	-7	2		-6	13		-6	13	
4	*Bacillus*	*cereus*	Ad2455	Purée de chou-fleur	III	-6	30	-6	35	+	-6	35	Green with halo	-6	49	Green with halo
						-7	1	-7	0		-7	4		-7	5	
5	*Bacillus*	*cereus*	21	Riz au curry	VI	-6	75	-6	108	+	-6	76	Green with halo	-6	64	Green with halo
						-7	11	-7	21		-7	8		-7	11	
6	*Bacillus*	*cereus*	Ad2488	Crème pâtissière	III	-6	18	-6	34	+	-6	33	Green with halo	-6	21	Green with halo
						-7	0	-7	3		-7	2		-7	1	
7	*Bacillus*	*cereus*	30	Crevettes crues	IV	-6	44	-6	41	+	-6	14	Green with halo	-6	44	Green with halo
						-7	3	-7	6		-7	5		-7	6	
8	*Bacillus*	*cereus*	31	Poudre de beurre	III	-6	29	-6	15	+	-6	33	Green with halo	-6	29	Green with halo
						-7	1	-7	3		-7	1		-7	5	
9	*Bacillus*	*cereus*	35	Hachis Parmentier	IV	-6	44	-6	30	+	-6	37	Green with halo	-6	63	Green with halo
						-7	2	-7	11		-7	5		-7	3	
10	*Bacillus*	*cereus*	Ad 242	Pâte à crêpes	III	-6	23	-5	133	+	-6	25	Green with halo	-6	26	Green with halo
						-7	1	-6	12		-7	1		-7	0	
11	*Bacillus*	*cereus*	Ad 338	Ile flottante	III	-6	25	-6	25	+	-6	16	Green with halo	-6	33	Green with halo
						-7	1	-7	0		-7	1		-7	4	
12	*Bacillus*	*cereus*	Ad 420	Caséinate	III	-6	20	-6	29	+	-6	21	Green with halo	-6	28	Green with halo
						-7	1	-7	2		-7	4		-7	6	
13	*Bacillus*	*cereus*	Ad 465	Terrine de saumon	III	-5	149	-5	140	+	-6	6	Green with halo	-5	26	Green with halo
						-6	14	-6	11		-7	1		-6	3	
14	*Bacillus*	*cereus*	Ad 483	Punch	III	-6	62	-6	36	+	-6	36	Green with halo	-6	51	Green with halo
						-7	0	-7	3		-7	7		-7	8	

INCLUSIVITY																	
						PCA		MYP (ISO 7932)			COMPASS® *B. Plus* Agar (BM13008+BS06908+Bs066))						
N°	Strain	Species	Reference	Origin (in French)	Group	Dilution	Pour plate method CFU/plate	Dilution	Spreading method CFU/plate	Haemolysis	Dilution	Pour plate method CFU/ plate	Pour plate method Aspect of colonies	Dilution	Spreading method CFU/ plate	Spreading method Aspect of colonies
15	*Bacillus*	*cereus*	Ad 607	Environnement	III	-6	75	-6	59	+	-6	55	Green with halo	-6	52	Green with halo
						-7	7	-7	3		-7	6		-7	4	
16	*Bacillus*	*cereus*	Ad 608	Pâte à baguette	III	-6	48	-6	14	+	-6	28	Green with halo	-6	30	Green with halo
						-7	1	-7	4		-7	2		-7	3	
17	*Bacillus*	*cereus*	Ad 755	Protéines de lait	III	-6	25	-6	34	+	-6	17	Green with halo	-6	26	Green with halo
						-7	3	-7	1		-7	1		-7	2	
18	*Bacillus*	*cereus*	Ad 756	Amidon	IV	-6	52	-6	45	+	-6	27	Green with halo	-6	37	Green with halo
						-7	6	-7	2		-7	5		-7	4	
19	*Bacillus*	*cereus*	Ad 757	Purée	IV	-6	63	-6	54	+	-6	50	Green with halo	-6	40	Green with halo
						-7	4	-7	8		-7	8		-7	2	
20	*Bacillus*	*cereus*	Ad2014	Glace	II	-6	30	-6	21	+	-6	21	Green with halo	-6	35	Green with halo
						-7	4	-7	5		-7	4		-7	1	
21	*Bacillus*	*cereus*	Ad2017	Plat cuisiné asiatique	II	-6	40	-6	19	+	-5	112	Green with halo	-6	25	Green with halo
						-7	3	-7	2		-6	10		-7	2	
22	*Bacillus*	*cereus*	Ad2477	Produit de la mer	II	-6	30	-6	26	+	-6	22	Green with halo	-6	42	Green with halo
						-7	4	-7	1		-7	2		-7	1	
23	*Bacillus*	*cereus*	Ad1718	Coule d'oeuf	II	-5	24	-5	26	+	-5	12	Green with and without halo	-5	28	Green with halo
						-6	0	-6	1		-6	1	Green without halo	-6	1	
24	*Bacillus*	*cereus*	Ad495	Végétaux	III	-6	33	-6	44	+	-6	23	Green with halo	-6	35	Green with halo
						-7	1	-7	4		-7	6		-7	3	
25	*Bacillus*	*cereus*	Ad2565	Epeautre et légumes	VI	-6	57	-6	22	+	-6	34	Green with and without halo	-6	27	Green with halo
						-7	3	-7	0		-7	3		-7	5	
26	*Bacillus*	*cytotoxicus*	Ad2163	Pommes noisette	VII	-6	21*	-5	55	+	-6	20	Green with halo	-6	10	Green with halo
						-7	4*	-6	2		-7	4		-7	1	
27	*Bacillus*	*cytotoxicus*	Ad2164	Semoule	VII	-5	6*	-5	90	+	-6	20	Green with halo	-6	103	Green with halo
						-6	0*	-6	14		-7	1		-7	7	
28	*Bacillus*	*cytotoxicus*	Ad2932	Purée déshydratée	VII	-5	6*	-6	68	+	-6	95	Green with halo	-6	36	Green with halo
						-6	3*	-7	6		-7	18		-7	3	

INCLUSIVITY																	
						PCA		MYP (ISO 7932)			COMPASS® *B. Plus* Agar (BM13008+BS06908+Bs066))						
N°	Strain	Species	Reference	Origin (in French)	Group	Dilution	Pour plate method	Dilution	Spreading method	Haemolysis	Dilution	Pour plate method		Dilution	Spreading method	
							CFU/plate		CFU/plate			CFU/ plate	Aspect of colonies		CFU/ plate	Aspect of colonies
29	*Bacillus*	*cytotoxicus*	Ad2864	Potage déshydraté poireaux/pdt	VII	-5	3*	-6	>150		-6	>150	Green with halo	-6	>150	Green with halo
						-6	0*	-7	23	+	-7	39		-7	50	
30	*Bacillus*	*cytotoxicus*	DSM 22905	Purée de légumes	VII	-5	115*	-5	29	+	-5	76	Green with halo	-5	146	Green with halo
						-6	10*	-6	4		-6	12		-6	4	
31	*Bacillus*	*mycoïdes*	Ad 746	Produit laitier	VI	-6	36	-6	34	+	-6	32	Green without halo	-6	43	Green without halo
						-7	2	-7	2		-7	4		-7	2	
32	*Bacillus*	*mycoïdes*	Ad 761	Végétaux	VI	-6	27	-6	29	+	-6	15	Green without halo	-6	48	Green without halo
						-7	4	-7	5		-7	4		-7	2	
33	*Bacillus*	*mycoïdes*	Ad 762	Protéines de lait	VI	-5	142	-6	18	+	-5	103	Green without halo	-5	144	Green without halo
						-6	16	-7	2		-6	18		-6	17	
34	*Bacillus*	*mycoïdes*	Ad 787	Ovoproduit	IV	-6	124	-6	145	+	-6	64	Green with halo	-6	82	Green with halo
						-7	13	-7	12		-7	14		-7	17	
35	*Bacillus*	*mycoïdes*	Ad2462	Galette volaille fromage	IV	-5	44	-5	86	+	-5	55	Green with halo	-5	88	Green with halo
						-6	6	-6	9		-6	6		-6	4	
36	*Bacillus*	*pseudomycoïdes*	CIP105702	/	III	-5	145	-6	12	+	-5	69	Spreading colonies, green with and without halo	-5	>150	Spreading colonies, green with and without halo
						-6	10	-7	1		-6	8		-6	9	
37	*Bacillus*	*pseudomycoïdes*	DSM307	/	III	-5	84	-5	22	+	-5	72	Spreading colonies, green without halo	-5	Impossible to enumerate (spreading colonies)	Spreading colonies, green without halo
						-6	9	-6	5		-6	11		-6	17	
38	*Bacillus*	*pseudomycoïdes*	Ad 765	Végétaux	III	-5	81	-6	19	+	-5	75	Spreading colonies, green without halo	-5	Impossible to enumerate (spreading colonies)	Spreading colonies, green without halo
						-6	6	-7	2		-6	7		-6	4	
39	*Bacillus*	*pseudomycoïdes*	Ad 766	Végétaux	I	-5	75	-5	48	+	-5	Impossible to enumerate	Spreading colonies, green without halo	-5	Impossible to enumerate	Spreading colonies, green without halo

INCLUSIVITY																
N°	Strain	Species	Reference	Origin (in French)	Group	PCA		MYP (ISO 7932)			COMPASS® *B. Plus* Agar (BM13008+BS06908+Bs066))					
						Dilution	Pour plate method CFU/plate	Dilution	Spreading method CFU/plate	Haemolysis	Dilution	Pour plate method CFU/plate	Pour plate method Aspect of colonies	Dilution	Spreading method CFU/plate	Spreading method Aspect of colonies
												(spreading colonies)			(spreading colonies)	
						-6	6	-6	12		-6	10		-6	8	
40	*Bacillus*	*pseudomycoïdes*	Ad2459	Végétaux	I	-5	107	-5	49	+	-5	69	Spreading colonies, green without halo	-5	Impossible to enumerate (spreading colonies)	Spreading colonies, green without halo
						-6	7	-6	10		-6	11		-6	13	
41	*Bacillus*	*thuringiensis*	Ad2489	Crème pâtissière	IV	-6	78	-6	62	-	-6	67	Green without halo	-6	137	Green without halo
						-7	6	-7	5		-7	9		-7	17	
42	*Bacillus*	*thuringiensis*	Ad2914	Farine de blé	IV	-6	83	-6	72	+	-6	56	Green with halo	-6	56	Green with halo
						-7	7	-7	9		-7	5		-7	5	
43	*Bacillus*	*thuringiensis*	Ad2989	Galette de blé noir	IV	-6	76	-6	45	+	-6	68	Green with and without halo	-6	124	Green with halo
						-7	5	-7	11		-7	7		-7	15	
44	*Bacillus*	*thuringiensis*	Ad2991	Mousse aux fruits rouges	IV	-6	58	-6	44	+	-6	57	Green with halo	-6	68	Green with halo
						-7	6	-7	4		-7	7		-7	6	
45	*Bacillus*	*thuringiensis*	Ad3002	Muesli	IV	-6	95	-6	86	+	-6	75	Green with halo	-6	95	Green with halo
						-7	2	-7	12		-7	10		-7	2	
46	*Bacillus*	*weihenstephanensis*	Ad728	Ovoproduit	VI	-6	46	-6	36	+	-6	37	Green with and without halo	-6	56	Green with halo
						-7	4	-7	9		-7	3		-7	6	
47	*Bacillus*	*weihenstephanensis*	Ad780	Plat cuisiné	VI	-6	33	-6	41	+	-6	40	Green with and without halo	-6	62	Green with halo
						-7	3	-7	2		-7	6		-7	2	
48	*Bacillus*	*weihenstephanensis*	Ad782	Lait	VI	-6	26	-6	38	+	-6	25	Green with halo	-6	52	Green with halo
						-7	2	-7	2		-7	4		-7	5	
49	*Bacillus*	*weihenstephanensis*	Ad1029	Carottes	VI	-6	59	-6	49	+	-6	45	Green with and without halo	-6	76	Green with halo
						-7	7	-7	10		-7	6		-7	4	
50	*Bacillus*	*weihenstephanensis*	Ad2478	Coques crues	VI	-6	27	-6	78	+	-6	59	Green with halo	-6	87	Green with halo
						-7	2	-7	6		-7	4		-7	3	

* : results obtained after 48 h incubation at 37°C

EXCLUSIVITY																
N°	Strain				PCA		MYP (ISO 7932)			COMPASS® *B. Plus* Agar (BM13008+BS06908+BS066)						
	Genus	Species	Reference	Origin (in French)	Dilution	Pour plate method	Dilution	Spreading method		Dilution	Pour plate method		Dilution	Spreading method	
						CFU/plate		CFU/plate	Aspect of the colonies		CFU/plate	Aspect of the colonies		CFU/plate	Aspect of the colonies
1	*Bacillus*	*amyloliquefaciens*	36	Pain	-5 -6	33 1	-4 -5	27 2	NC clear	-3 -4	0 0	/	-3 -4	0 0	/
2	*Bacillus*	*benzoevorans*	Ad 430	Rhum	-6 -7	72 9	-3 -4	0 0	/	-3 -4	0 0	/	-3 -4	0 0	/
3	*Bacillus*	*circulans*	Ad760	Végétaux	-6 -7	6 1	-3 -4	0 0	/	-3 -4	0 0	/	-3 -4	0 0	/
4	*Bacillus*	*coagulans*	Ad 732	Produit laitier	-5 -6	41 7	-3 -4	0 0	/	-3 -4	0 0	/	-3 -4	0 0	/
5	*Bacillus*	*licheniformis*	Ad 789	Ovoproduits	-6 -7	61 10	-4 -5	>150 >150	NC yellow	-3 -4	0 0	/	-3 -4	0 0	/
6	*Bacillus*	*licheniformis*	Ad 742	produit laitier	-5 -6	69 7	-4 -5	>150 46	NC clear	-3 -4	0 0	/	-3 -4	0 0	/
7	*Bacillus*	*macroïdes*	Ad 750	Purée conservée au froid	-4 -5	28 1	-3 -4	0 0	/	-3 -4	0 0	/	-3 -4	0 0	/
8	*Bacillus*	*megaterium*	Ad 172	Gomme de karaya	-4 -5	84 6	-3 -4	0 0	/	-3 -4	0 0	/	-3 -4	0 0	/
9	*Bacillus*	*motobuensis*	Ad 690	Gluten	-6 -7	60 6	-4 -5	>150 >150	NC yellow	-3 -4	0 0	/	-3 -4	0 0	/
10	*Bacillus*	*pumilus*	24	Poulet	-5 -6	>300 34	-4 -5	>150 >150	NC yellow	-3 -4	0 0	/	-3 -4	0 0	/
11	*Bacillus*	*pumilus*	Ad 284	Sauce piémontaise	-5 -6	>300 49	-4 -5	>150 >150	NC yellow	-3 -4	0 0	/	-3 -4	0 0	/
12	*Bacillus*	*sphaericus*	Ad 872	/	-6 -7	65 4	-4 -5	Impossible to enumerate Impossible to enumerate	Pink spread	-3 -4	0 0	/	-3 -4	0 0	/
13	*Bacillus*	*sporothermodurans*	Ad 745	Produit laitier	-5 -6	74 34	-4 -5	>150 >150	NC yellow	-3 -4	0 0	/	-3 -4	0 0	/

EXCLUSIVITY															
N°	Strain				PCA		MYP (ISO 7932)			COMPASS® *B. Plus* Agar (BM13008+BS06908+BS066)					
	Genus	Species	Reference	Origin (in French)	Dilution	Pour plate method	Dilution	Spreading method		Dilution	Pour plate method		Dilution	Spreading method	
						CFU/plate		CFU/plate	Aspect of the colonies		CFU/plate	Aspect of the colonies		CFU/plate	Aspect of the colonies
14	*Bacillus*	*subtilis*	4	Environnement	-6 -7	5 1	-4 -5	>150 57	NC yellow	-3 -4	0 0	/	-3 -4	0 0	/
15	*Bacillus*	*subtilis*	Ad 786	Ovoproduits	-5 -6	150 27	-4 -5	>150 74	NC yellow spread	-3 -4	0 0	/	-3 -4	0 0	/
16	*Brevibacillus*	*agrii*	Ad 681	Eau gélifiée	-6 -7	81 8	-4 -5	>150 66	NC clear	-3 -4	0 0	/	-3 -4	0 0	/
17	*Brevibacillus*	*laterosporus*	Ad 803	Environnement (sol)	-5 -6	55 10	-4 -5	85 13	NC white	-3 -4	0 0	/	-3 -4	0 0	/
18	*Enterococcus*	*durans*	Ad 149	Jambon blanc	-6 -7	>300 53	-4 -5	>150 >150	NC white/ pink	-3 -4	0 0	/	-3 -4	0 0	/
19	*Enterococcus*	*faecalis*	Ad 175	Coule d'œuf	-7 -8	82 15	-4 -5	>150 >150	NC yellow	-3 -4	0 0	/	-3 -4	0 0	/
20	*Enterococcus*	*faecium*	Ad 179	Coule d'oeuf crue	-6 -7	>300 23	-4 -5	>150 >150	NC yellow	-3 -4	0 0	/	-3 -4	0 0	/
21	*Enterococcus*	*hirae*	CNRZ 1380	Fromage	-7 -8	76 1	-4 -5	>150 >150	NC microscopic	-3 -4	0 0	/	-3 -4	0 0	/
22	*Leuconostoc*	*citreum*	Ad 408	Jambon	-6 -7	17 4	-4 -5	>150 >150	NC yellow	-3 -4	0 0	/	-3 -4	0 0	/
23	*Leuconostoc*	*mesenteroïdes*	Ad 417	Jambon	-6 -7	40 3	-4 -5	>150 61	NC yellow	-3 -4	0 0	/	-3 -4	0 0	/
24	*Lysinibacillus*	*fusiformis*	Ad 828	/	-5 -6	173 16	-4 -5	Impossible to enumerate 68	NC pink flat	-3 -4	0 0	/	-3 -4	0 0	/
25	*Lysinibacillus*	*sphaericus*	Ad 724	Produit laitier	-5 -6	60 4	-4 -5	>150 >150	NC yellow	-3 -4	0 0	/	-3 -4	0 0	/
26	*Paenibacillus*	*macerans*	Ad 739	Produit laitier	-6 -7	43 4	-4 -5	>150 17	NC yellow clear	-3 -4	0 0	/	-3 -4	0 0	/
27	*Paenibacillus*	*polymyxa*	32	Escalope de poulet ionisée	-5 -6	266 32	-4 -5	>150 122	NC yellow microscopic	-3 -4	0 0	/	-3 -4	0 0	/
28	*Paenibacillus*	*polymyxa*	Ad 785	Purée conservée au froid	-6 -7	51 4	-4 -5	Impossible to enumerate 0	NC microscopic /	-3 -4	0 0	/	-3 -4	0 0	/

EXCLUSIVITY															
N°	Strain				PCA		MYP (ISO 7932)			COMPASS® *B. Plus* Agar (BM13008+BS06908+BS066)					
	Genus	Species	Reference	Origin (in French)	Dilution	Pour plate method	Dilution	Spreading method		Dilution	Pour plate method		Dilution	Spreading method	
						CFU/plate		CFU/plate	Aspect of the colonies		CFU/plate	Aspect of the colonies		CFU/plate	Aspect of the colonies
29	*Staphylococcus*	*epidermis*	Ad 931	Préparation de fruits	-4 -5	29 1	-3 -4	0 0	/	-3 -4	0 0	/	-3 -4	0 0	/
30	*Staphylococcus*	*aureus*	Ad 152	Volaille	-6 -7	>300 49	-4 -5	>150 >150	NC yellow	-3 -4	0 0	/	-3 -4	0 0	/