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NF VALIDATION
Validation of alternative analytical methods
Application in food microbiology

Summary report

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

RAPID'*B. cereus* method
for the enumeration of bacteria from *Bacillus cereus* in food products, animal feed and production environmental samples

Quantitative method

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This report consists of 116 pages, including 9 appendices.

Only copies including the totality of this report are authorised.

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

Version 0

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

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

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

Validation protocols	▪ ISO 16140-1 (2016): Microbiology of the food chain - Method validation — *Part 1: Vocabulary* ▪ ISO 16140-2 (2016): Microbiology of the food chain - Method validation — *Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method* ▪ AFNOR technical rules (PR Revision 7).
Reference method♦	▪ 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
Alternative method	**RAPID'*B. cereus***
Scope	☒ **Food products** ☒ **Animal feed** ☒ **Production environmental samples**
Certification organism	AFNOR Certification (http://nf-validation.afnor.org/)

♦ Analyses performed according to the COFRAC accreditation

1 INTRODUCTION

The RAPID'*B. cereus* method for the enumeration of bacteria from *Bacillus cereus* group was validated in March 2019 (Certificate number BRD 07/26-03/19). A summary of the different studies is given below:

Date	Study	Validation standard	ISO method
March 2019	Initial validation: ▪ Dairy products ▪ Ready to eat and ready to reheat products ▪ Cereals, spices, dehydrated fruits and vegetables	ISO 16140-2 (2016)	ISO 7932 (2004)
July 2020	Extension study in order to have a broad range food claim: ▪ Fish and egg products ▪ Other dry food products and ingredients	ISO 16140-2 (2016)	ISO 7932 (2004)
October 2021	Extension study: ▪ Animal feed ▪ Production environmental samples	ISO 16140-2 (2016)	ISO 7932 (2004) ISO 7932/A1 (2020)
December 2022	Renewal study	ISO 16140-2 (2016)	ISO 7932 (2004)

2 METHODS DESCRIPTION

2.1 Alternative method

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

2.1.1 Principle

The RAPID'*B.cereus* medium is based on a chromogenic reaction and phospholipase activity: the typical *Bacillus cereus* colonies develop a characteristic red colour surrounded or not with an opaque halo. The selective mixture prevents the growth of the interfering flora and allows the analysis of a broad range of food.

2.1.2 Protocol

The method can be used for a pour plate or spreading inoculation. After sample preparation according to the ISO 6887 parts, the plates are inoculated as follows:

- *Spreading method*: spread 0.1 ml of the initial suspension or the liquid sample onto one plate per dilution.
  For low number estimation, it is possible to spread 1 ml onto three plates.

- *Pour plate method*: inoculate one plate per dilution with 1 ml of initial suspension or 1 ml of a liquid product; pour RAPID'*B. cereus* media.

The plates are incubated at 30°C ± 1°C for 24 h ± 3 h.

It is possible to store the plates for 72 h at 5°C ± 3°C for the **spreading inoculation method** only.

2.1.3 Restrictions

There is no restriction for use.

2.2 Reference method◆

The reference method is the ISO 7932 standard (2004): horizontal method for the enumeration of presumptive *Bacillus cereus*: Colony-count technique at 30°C (See **Appendix 2**).

2.3 Protocols applied during the initial validation and the renewal studies

> ***Incubation of the plates***

The minimum incubation was applied*:* 21 h.

> ***Inoculation procedure***

Both inoculation procedures were tested: pour plate and spreading method.

◆ Analysis performed according to the COFRAC accreditation

> ***Confirmation***

During the validation study, one colony per plate retained for enumeration was tested for confirmation; the hemolysis test described in the ISO 7932 method was run.

> ***Plate storage for 72 h at 5°C ± 3°C***

For the spreading method, the plates were stored for 72 h at 5°C ± 3°C after incubation for 21 h at 30°C ± 1°C and a second enumeration was carried out.

3 INITIAL VALIDATION, EXTENSION/RENEWAL STUDIES: RESULTS

3.1 Method comparison study

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

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

3.1.1 Relative trueness study

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

3.1.1.1 Number and nature of the samples

For the initial validation, 73 samples were analyzed using the spreading method providing 51 interpretable results by the reference and the alternative methods after incubation time and 49 interpretable results after RAPID'*B.cereus* plates storage for 72h at 5°C ± 3°C.
66 samples were analyzed using the pour plate method providing 51 interpretable results.
During the extension performed in 2020, 70 samples were analyzed using the spreading and the pour plate methods providing respectively 39 and 41 interpretable results by the reference and the alternative methods after incubation time and

39 interpretable results after RAPID'*B.cereus* plates storage for 72h at 5°C ± 3°C for the spreading method.

During the extension study performed in 2021, two additional categories were tested: animal feed and production environmental samples. 63 samples were analysed using the spreading and the pour plate methods providing both 32 interpretable results by the reference and the alternative methods after incubation time and after RAPID'*B.cereus* plates storage for 72 h at 5 ± 3°C for the spreading method.

Taking into account all the studies, the repartition per tested category and type is provided in Table 1 (spreading method) and Table 2 (pour plate method).

Table 1 – Categories and types (Spreading method)

Category		Type		Number of samples tested	Number of samples with interpretable results by both methods	
					21 h	21 h + 7 2h
1	Dairy products	a	Milk powder ingredients	5	5	5
		b	Infant formula with and without probiotics	5	5	5
		c	Cheeses, fresh cheeses	5	5	5
			Total	15	15	15
2	Ready to eat and ready to reheat products	a	Ready to eat cereals-based products	10	6	5
		b	Ready to eat products containing starch	7	6	6
		c	Ready to reheat products containing starch	16	6	6
			Total	33	18	17
3	Cereals, spices, dehydrated fruits and vegetables	a	Cereals and dried fruits	6	6	6
		b	Spices	8	7	6
		c	Vegetables	11	5	5
			Total	25	18	17
4	Fish and egg products	a	Raw fish	13	9	9
		b	Cooked fish and fishery products	6	5	5
		c	Egg products	9	5	5
			Total	28	19	19
5	Dry products and ingredients	a	Flours	21	10	10
		b	Dehydrated preparations	10	5	5
		c	Egg products and egg-based products	11	5	5
			Total	42	20	20
6	Animal feed	a	Raw materials	9	5	5
		b	Feed for livestock	11	6	6
		c	Pet food	9	5	5
			Total	29	16	16
7	Production environmental samples	a	Process water	9	6	6
		b	Surfaces	8	5	5
		c	Dusts, wastes	17	5	5
			Total	34	16	16
ALL CATEGORIES				**206**	**122**	**120**

Table 2 – Categories and types (Pour plate method - 21 h)

Category		Type		Number of samples tested	Number of samples with interpretable results by both methods
					21 h
1	Dairy products	a	Milk powder ingredients	5	5
		b	Infant formula with and without probiotics	5	5
		c	Cheeses, fresh cheeses	5	5
			Total	15	15
2	Ready to eat and ready to reheat products	a	Ready to eat cereals-based products	9	5
		b	Ready to eat products containing starch	8	7
		c	Ready to reheat products containing starch	9	6
			Total	26	18
3	Cereals, spices, dehydrated fruits and vegetables	a	Cereals and dried fruits	6	6
		b	Spices	8	7
		c	Vegetables	11	5
			Total	25	18
4	Fish and egg products	a	Raw fish	13	9
		b	Cooked fish and fishery products	6	6
		c	Egg products	9	5
			Total	28	20
5	Dry products and ingredients	a	Flours	21	11
		b	Dehydrated preparations	10	5
		c	Egg products and egg-based products	11	5
			Total	42	21
6	Animal feed	a	Raw materials	9	5
		b	Feed for livestock	11	7
		c	Pet food	9	5
			Total	29	17
7	Production environmental samples	a	Process water	9	5
		b	Surfaces	8	5
		c	Dusts, wastes	17	5
			Total	34	15
ALL CATEGORIES				**199**	**124**

3.1.1.2 Artificial and natural contamination of the samples

Artificial contaminations were realized by seeding protocol. The inoculated strains, the contamination protocols, the injured protocols of the inoculated vegetative cells or spores are provided in **Appendix 3**.

For the initial validation study:

- For the spreading method, 40 samples were inoculated; 37 gave interpretable results by both methods.

- For the pour plate method, 42 samples were inoculated providing 39 interpretable results by both methods.

- 14 naturally contaminated samples gave interpretable results for the spreading method and 12 for the pour plate method.

For the extension study performed in 2020

- For the spreading and pour plate methods, 42 samples were inoculated; 36 gave interpretable results using the spreading method and 37 using the pour plate.

- 3 samples giving interpretable results by both methods were naturally contaminated for the spreading method and 4 for the pour plate method. Note that 33 samples were screened before enumeration and gave results below the quantification limit (<10 CFU/g).

For the extension study performed in 2021

- For the spreading and pour plate methods, 37 samples were inoculated; 26 gave interpretable results using both the spreading and pour plate methods.

- 6 samples giving interpretable results by both methods were naturally contaminated for the spreading method and the pour plate method.

Combining all the categories 99 artificially contaminated samples and 23 naturally contaminated samples were tested giving interpretable results by both method when using the spreading method. For the pour plate method, 102 artificially contaminated samples and 22 naturally contaminated samples gave interpretable results by both methods.

The strains isolated from 39 naturally contaminated samples were identified. The phylogenetic clustering of *B. cereus* isolates was based on partial sequencing of PanC genes according to Guinebretiere *et al*. 2008, 2010. *B. cytotoxicus* which belong to group VII were further confirmed targeting the *cytK-1* gene according to Guinebretiere *et al.* 2014. The results are given in Table 3.

Table 3 - Identification of the strains

Date analysis	Sample N°	Product	Genus	Species	Guinebretière group
2018	7500	Deli salad (tabbouleh)	*Bacillus*	*cytotoxicus*	VII
2018	7502	Deli salad (pasta)	*Bacillus*	*cereus* group	II
2018	7504	RTRH meal (pancake)	*Bacillus*	*thuringiensis*	IV
			Bacillus	*cereus* group	II
2018	7505	Pastry (red fruit mousse)	*Bacillus*	*thuringiensis*	IV
2018	7506	Blinis	*Bacillus*	*cereus* group	III
2018	7507	RTRH meal	*Bacillus*	*mycoides*	/
2018	7508	Dehydrated purple petals	*Bacillus*	*cereus* group	/
			Bacillus	*thuringiensis*	IV
2018	7509	Shallot	*Bacillus*	*cereus* group	IV
2018	7535	Oregano	*Bacillus*	*cereus* group	III
			Bacillus	*mycoides*	/
2018	7536	Frozen leeks	*Bacillus*	*cereus* group	V
2018	7537	Frozen peas	*Bacillus*	*mycoides*	/
2018	7655	Dehydrated vegetables soup	*Bacillus*	*cereus* group	III
2018	7656	Dehydrated soup (onion)	*Bacillus*	*mycoides*	VI
2018	7657	Dehydrated soup (leeks)	*Bacillus*	*cereus* group	VI
2018	7658	Dehydrated soup	*Bacillus*	*cereus* group	VI
2018	7671	Dehydrated mashed potatoes	*Bacillus*	*cytotoxicus*	VII
2018	7672	Dehydrated mashed potatoes	*Bacillus*	*cereus* group	III
2018	7875	Flaked almonds	*Bacillus*	*cereus* group	III
2018	7876	Cinnamon	*Bacillus*	*cereus* group	IV
2018	7877	Turmeric	*Bacillus*	*cereus* group	III
2018	7878	Colombo	*Bacillus*	*cereus* group	IV
2018	7879	Fluffy muesli	*Bacillus*	*thuringiensis*	IV
2020	1252	Pea flour	*Bacillus*	*thuringiensis*	IV
2020	1263	White egg powder	*Bacillus*	*cereus* group	III
2020	1341	Quinoa flour	*Bacillus*	*thuringiensis*	IV
2020	1342	Hemp protein	*Bacillus*	*cereus group*	IV
2020	1343	Supermix protein	*Bacillus*	*cereus group*	V
2020	1344	Dry cake mix	*Bacillus*	*thuringiensis*	IV
2020	1345	Whole egg powder	*Bacillus*	*cereus group*	IV
2020	2130	Cricket flour	*Bacillus*	*cereus* group	IV
2021	2369	Dog pellets	*Bacillus*	*cereus* group	IV
2021	2370	Rabbit granules	*Bacillus*	*cereus* group	IV
2021	2371	Soya cakes	*Bacillus*	*cereus* group	IV
2021	2372	Soybean hulls	*Bacillus*	*mycoides*	/
2021	2373	Kitten pellets	*Bacillus*	*cytotoxicus*	VII
2021	2645	Wipe (dairy environment)	*Bacillus*	*cereus* group	III
2021	4051	Cow pellets	*Bacillus*	*cereus* group	IV
2021	4134	Pellets for cattle	*Bacillus*	*cereus* group	III
2021	4135	Milk powder for cattle	*Bacillus*	*cereus* group	III

23.2 % of the samples were naturally contaminated for the spreading method and 21.6 % for the pour plate method when taking into account all the categories.

3.1.1.3 Raw data

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

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

The data are classified in four categories (See Table 4 for the spreading method and Table 5 for the pour plate method):

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

Table 4 - Classification of the data (Spreading method)

Category		Type		Number of samples tested	Number of interpretable results by both methods	Number of samples with no result (ND)	Number of samples with less than 4 colonies /plate	Number of samples below or above the quantification limit
1	Dairy products	a	Milk powder ingredients	5	5	0	0	0
		b	Infant formula with and without probiotics	5	5	0	0	0
		c	Cheeses, fresh cheeses	5	5	0	0	0
	Total			15	15	0	0	0
2	Ready to eat and ready to reheat products	a	Ready to eat cereals-based products	10	6	0	1	3
		b	Ready to eat products containing starch	7	6	0	1	0
		c	Ready to reheat products containing starch	16	6	1	2	7
	Total			33	18	1	4	10
3	Cereals, spices, dehydrated fruits and vegetables	a	Cereals and dried fruits	6	6	0	0	0
		b	Spices	8	7	1	0	0
		c	Vegetables	11	5	0	4	2
	Total			25	18	1	4	2
4	Fish and egg products	a	Raw fish	13	9	0	0	4
		b	Cooked fish and fishery products	6	5	0	0	1
		c	Egg products	9	5	0	1	3
	Total			28	19	0	1	8
5	Dry products and ingredients	a	Flours	21	10	0	4	7
		b	Dehydrated preparations	10	5	0	1	4
		c	Egg products and egg-based products	11	5	0	2	4
	Total			42	20	0	7	15
6	Animal feed	a	Raw materials	9	5	0	3	1
		b	Feed for livestock	11	6	1	3	1
		c	Pet food	9	5	0	1	3
	Total			29	16	1	7	5
7	Production environmental samples	a	Process water	9	6	0	0	3
		b	Surfaces	8	5	0	1	2
		c	Dusts, wastes	17	5	2	0	10
	Total			34	16	2	1	15
ALL CATEGORIES				**206**	**122**	**5**	**24**	**55**

Table 5 - Classification of the data (Pour plate method)

Category		Type		Number of samples tested	Number of interpretable results by both methods	Number of samples with no result (ND)	Number of samples with less than 4 colonies /plate	Number of samples below or above the quantification limit
1	Dairy products	a	Milk powder ingredients	5	5	0	0	0
		b	Infant formula with and without probiotics	5	5	0	0	0
		c	Cheeses, fresh cheeses	5	5	0	0	0
			Total	15	15	0	0	0
2	Ready to eat and ready to reheat products	a	Ready to eat cereals-based products	9	5	0	0	4
		b	Ready to eat products containing starch	8	7	0	0	1
		c	Ready to reheat products containing starch	9	6	0	1	2
			Total	26	18	0	1	7
3	Cereals, spices, dehydrated fruits and vegetables	a	Cereals and dried fruits	6	6	0	0	0
		b	Spices	8	7	1	0	0
		c	Vegetables	11	5	0	4	2
			Total	25	18	1	4	2
4	Fish and egg products	a	Raw fish	13	9	0	0	4
		b	Cooked fish and fishery products	6	6	0	0	0
		c	Egg products	9	5	0	0	4
			Total	28	20	0	0	8
5	Dry products and ingredients	a	Flours	21	11	0	2	8
		b	Dehydrated preparations	10	5	0	1	4
		c	Egg products and egg-based products	11	5	0	1	5
			Total	42	21	0	4	17
6	Animal feed	a	Raw materials	9	5	0	2	2
		b	Feed for livestock	11	7	1	2	1
		c	Pet food	9	5	0	1	3
			Total	29	17	1	5	6
7	Production environmental samples	a	Process water	9	5	0	1	3
		b	Surfaces	8	5	0	0	3
		c	Dusts, wastes	17	5	2	0	10
			Total	34	15	2	1	16
ALL CATEGORIES				**199**	**124**	**4**	**15**	**56**

The samples, which were not used in the calculations, are provided in Table 6 for the spreading method (84 samples) and Table 7 for the pour plate method (75 samples).

Table 6 - Samples which were not used in the calculations (Spreading method)

Sample No	Product	Reference method: ISO 7932♦	Alternative method: RAPID'*B.cereus*		Category	Type
		log CFU/g	Spreading method			
			21h	21h + 72h		
			log CFU/g	log CFU/g		
3542	Deli salad (rice)	1.48*	<1.00	<1.00	2	a
3762	**Deli salad (tabbouleh)**	2,04	1.30*	1.30*	2	a
7502	Deli salad (pasta)	<1.00	1.00*	1.00*	2	a
7503	Sandwich	<1.00	<1.00	<1.00	2	a
3759	**Pastry**	1,60	1.48*	1.48*	2	b
3537	RTRH meal	<1.00	<1.00	<1.00	2	c
3538	RTRH meal	<1.00	<1.00	<1.00	2	c
3539	RTRH meal	<1.00	<1.00	<1.00	2	c
3540	RTRH meal	<1.00	<1.00	<1.00	2	c
3541	RTRH meal	<1.00	<1.00	<1.00	2	c
3544	RTRH meal	1,78	<1.00	<1.00	2	c
3764	**RTRH meal**	ND	2,45	2,46	2	c
7501	RTRH meal (rice)	<1.00	<1.00	<1.00	2	c
7506	Blinis	1.00*	1.00*	1.00*	2	c
7507	RTRH meal	1.48*	1.00*	1.00*	2	c
7877	Turmeric	ND	2,18	2,20	3	b
7509	Shallot	1.30*	1.00*	1.00*	3	c
7537	Frozen peas	<1.00	1.30*	1.30*	3	c
7655	Dehydrated vegetables soup	1,78	1.00*	1.00*	3	c
7656	Dehydrated soup (onion)	<1.00	1,60	1,60	3	c
7658	Dehydrated soup	1.30*	1.48*	1.48*	3	c
7672	Dehydrated mashed potatoes	1,60	1.00*	1.00*	3	c
817	**Tuna sashimi**	4,00	>4.18	>4.18	4	a
1260	Salmon sushi	<1.00	<1.00	<1.00	4	a
1261	Crunch cali roll	<1.00	<1.00	<1.00	4	a
1262	Tuna maki	<1.00	<1.00	<1.00	4	a
825	**Shrimps**	1,70	<1.00	<1.00	4	b
828	**Liquid egg product**	<1.00	<1.00	<1.00	4	c
830	**Fresh pasta**	<1.00	<1.00	<1.00	4	c
831	**Fresh pasta**	1.00*	1.00*	1.00*	4	c
832	**Fresh pasta**	<1.00	<1.00	<1.00	4	c
1252	Pea flour	1,70	1.00*	1.00*	5	a
1253	White rice flour	<1.00	<1.00	<1.00	5	a
1947	Flour (raw bread)	1.00*	1.00*	1.00*	5	a
1948	Flour (raw bread)	1.30*	1.00*	1.00*	5	a
1949	Flour (raw bread)	1.00*	<1.00	<1.00	5	a

♦ Analyses performed according to the COFRAC accreditation

Sample No	Product	Reference method: ISO 7932♦	Alternative method: RAPID'*B.cereus*		Category	Type
		log CFU/g	Spreading method			
			21h	21h + 72h		
			log CFU/g	log CFU/g		
2085	Soybean flour	<1.00	<1.00	<1.00	5	a
2086	Soybean flour	1.30*	1,60	1,60	5	a
2087	Insect powder	<1.00	<1.00	<1.00	5	a
2131	Cricket flour	<1.00	<1.00	<1.00	5	a
2132	Tenebrion flour	<1.00	<1.00	<1.00	5	a
2133	Wheat flour	<1.00	<1.00	<1.00	5	a
1257	Dry cake mix	<1.00	<1.00	<1.00	5	b
1258	Dry cake mix	<1.00	<1.00	<1.00	5	b
1259	Dry cake mix	<1.00	<1.00	<1.00	5	b
1342	Hemp protein	1.48*	1,60	1,60	5	b
1343	Supermix protein	<1.00	1.00*	1.00*	5	b
1254	Dry pasta	<1.00	<1.00	<1.00	5	c
1255	Dry pasta	<1.00	<1.00	<1.00	5	c
1256	Dry pasta	<1.00	<1.00	<1.00	5	c
1263	White egg powder	1.30*	1.48*	1.48*	5	c
1264	Egg yolk powder	<1.00	<1.00	<1.00	5	c
1345	Whole egg powder	1.48*	1,60	1,60	5	c
2371	Soya cakes	1.00*	1,60	1,60	6	a
3981	**Soya cakes**	1,70	1.00*	1.00*	6	a
3982	**Rapeseed cakes**	1,70	1.00*	1.00*	6	a
4136	Flour	<1.00	<1.00	<1.00	6	a
3983	**Cow pellets**	1,78	1.48*	1.48*	6	b
3984	**Cow pellets**	1,90	1.30*	1.30*	6	b
4052	Cow pellets	<1.00	<1.00	<1.00	6	b
4061	**Pellets for cattle**	1.00*	1.30*	1.30*	6	b
4062	**Milk powder for cattle**	ND	3,04	3,04	6	b
2369	Dog pellets	1,60	1.48*	1.48*	6	c
2646	Pasta for dog	<1.00	<1.00	<1.00	6	c
2647	Rice for dog	<1.00	<1.00	<1.00	6	c
2705	**Rice for dog**	1.48*	<1.00	<1.00	6	c
2640	Process water (dairy environment)	<1.00	<1.00	<1.00	7	a
2641	Process water (dairy environment)	<1.00	<1.00	<1.00	7	a
2642	Process water (dairy environment)	<1.00	<1.00	<1.00	7	a
2643	Wipe (dairy environment)	<1.00	<1.00	<1.00	7	b
2644	Wipe (dairy environment)	<1.00	<1.00	<1.00	7	b
2645	Wipe (dairy environment)	1,70	1.30*	1.30*	7	b
2632	Dusts (dairy environment)	<1.00	<1.00	<1.00	7	c
2633	Dusts (dairy environment)	<1.00	<1.00	<1.00	7	c
2634	Dusts (dairy environment)	<1.00	<1.00	<1.00	7	c
2635	Dusts (dairy environment)	<1.00	<1.00	<1.00	7	c
2636	Dusts (dairy environment)	<1.00	<1.00	<1.00	7	c
2637	Residues (meat environment)	<1.00	<1.00	<1.00	7	c

Sample No	Product	Reference method: ISO 7932♦	Alternative method: RAPID'*B.cereus*		Category	Type
		log CFU/g	Spreading method			
			21h	21h + 72h		
			log CFU/g	log CFU/g		
2638	Residues (meat environment)	<1.00	<1.00	<1.00	7	c
2639	Residues (meat environment)	<1.00	<1.00	<1.00	7	c
2703	**Dusts (dairy environment)**	<1.00	<1.00	<1.00	7	c
2707	**Dusts (dairy environment)**	<1.00	1.00*	1.00*	7	c
2825	**Residues (meat environment)**	ND	2,98	2,98	7	c
2826	**Residues (meat environment)**	ND	2,90	2,90	7	c

Table 7 - Samples which were not used in the calculations (Pour plate method)

Sample No	Product	Reference method: ISO 7932♦	Alternative method: RAPID'*B.cereus*	Category	Type
		log CFU/g	Pour plate method		
			21h		
			log CFU/g		
7502	Deli salad (pasta)	<1.00	<1.00	2	a
7503	Sandwich	<1.00	<1.00	2	a
7867	**Deli salad (rice)**	1,60	<1.00	2	a
8114	**Deli salad (tabbouleh)**	1.00*	<1.00	2	a
7874	**Pastry**	<1.00	1.00*	2	b
7501	RTRH meal (rice)	<1.00	<1.00	2	c
7506	Blinis	1.00*	1.48*	2	c
7507	RTRH meal	1.48*	<1.00	2	c
7877	Turmeric	ND	2,18	3	b
7509	Shallot	1.30*	1.00*	3	c
7536	Frozen leeks	1,78	1.00*	3	c
7537	Frozen peas	<1.00	<1.00	3	c
7656	Dehydrated soup (onion)	<1.00	1.48*	3	c
7658	Dehydrated soup	1.30*	1.00*	3	c
7672	Dehydrated mashed potatoes	1,60	1.00*	3	c
814	**Tuna sushi**	3,45	>3.18	4	a
1260	Salmon sushi	<1.00	<1.00	4	a
1261	Crunch cali roll	<1.00	<1.00	4	a
1262	Tuna maki	<1.00	<1.00	4	a
828	**Liquid egg product**	<1.00	<1.00	4	c
830	**Fresh pasta**	<1.00	<1.00	4	c
831	**Fresh pasta**	1.00*	<1.00	4	c
832	**Fresh pasta**	<1.00	<1.00	4	c
1253	White rice flour	<1.00	<1.00	5	a
1947	Flour (raw bread)	1.00*	<1.00	5	a
1948	Flour (raw bread)	1.30*	1.00*	5	a
1949	Flour (raw bread)	1.00*	<1.00	5	a
2085	Soybean flour	<1.00	<1.00	5	a

♦ Analyses performed according to the COFRAC accreditation

Sample No	Product	Reference method: ISO 7932♦	Alternative method: RAPID'*B.cereus*	Category	Type
		log CFU/g	Pour plate method 21h log CFU/g		
2086	Soybean flour	1.30*	1,60	5	a
2087	Insect powder	<1.00	<1.00	5	a
2131	Cricket flour	<1.00	<1.00	5	a
2132	Tenebrion flour	<1.00	<1.00	5	a
2133	Wheat flour	<1.00	<1.00	5	a
1257	Dry cake mix	<1.00	<1.00	5	b
1258	Dry cake mix	<1.00	<1.00	5	b
1259	Dry cake mix	<1.00	<1.00	5	b
1342	Hemp protein	1.48*	1.48*	5	b
1343	Supermix protein	<1.00	<1.00	5	b
1254	Dry pasta	<1.00	<1.00	5	c
1255	Dry pasta	<1.00	<1.00	5	c
1256	Dry pasta	<1.00	<1.00	5	c
1263	White egg powder	1.30*	<1.00	5	c
1264	Egg yolk powder	<1.00	<1.00	5	c
1345	Whole egg powder	1.48*	1.00*	5	c
2371	Soya cakes	1.00*	1,78	6	a
3981	**Soya cakes**	1,70	1.30*	6	a
3982	**Rapeseed cakes**	1,70	<1.00	6	a
4136	Flour	<1.00	<1.00	6	a
3984	**Cow pellets**	1,90	1.48*	6	b
4052	Cow pellets	<1.00	<1.00	6	b
4061	**Pellets for cattle**	1.00*	1.00*	6	b
4062	**Milk powder for cattle**	ND	2,81	6	b
2369	Dog pellets	1,60	1.00*	6	c
2646	Pasta for dog	<1.00	<1.00	6	c
2647	Rice for dog	<1.00	<1.00	6	c
2705	**Rice for dog**	1.48*	<1.00	6	c
2640	Process water (dairy environment)	<1.00	<1.00	7	a
2641	Process water (dairy environment)	<1.00	<1.00	7	a
2642	Process water (dairy environment)	<1.00	<1.00	7	a
2820	**Process water (dairy environment)**	1,95	1.48*	7	a
2643	Wipe (dairy environment)	<1.00	<1.00	7	b
2644	Wipe (dairy environment)	<1.00	<1.00	7	b
2645	Wipe (dairy environment)	1,70	<1.00	7	b
2632	Dusts (dairy environment)	<1.00	<1.00	7	c
2633	Dusts (dairy environment)	<1.00	<1.00	7	c
2634	Dusts (dairy environment)	<1.00	<1.00	7	c
2635	Dusts (dairy environment)	<1.00	<1.00	7	c
2636	Dusts (dairy environment)	<1.00	<1.00	7	c
2637	Residues (meat environment)	<1.00	<1.00	7	c
2638	Residues (meat environment)	<1.00	<1.00	7	c
2639	Residues (meat environment)	<1.00	<1.00	7	c
2703	**Dusts (dairy environment)**	<1.00	<1.00	7	c
2707	**Dusts (dairy environment)**	<1.00	1.00*	7	c

Sample No	Product	Reference method: ISO 7932♦	Alternative method: RAPID'*B.cereus*	Category	Type
		log CFU/g	Pour plate method 21h log CFU/g		
2825	**Residues (meat environment)**	ND	2,98	7	c
2826	**Residues (meat environment)**	ND	2,93	7	c

ND: no result due to high number of colonies on the plates

*: < 4 CFU/plate

For the studies carried out in 2019 and 2020, for 4 samples using the spreading method (7504, 7535, 7878 and 823) and 5 samples using the pour plate method (7504, 7535, 7869, 7870 and 823), a high level of background microflora was present on the MYP plates (ISO method) while if it was not the case on the RAPID'*B.cereus* plates. These samples were kept for interpretation as the presumptive *Bacillus cereus* colonies were easy to distinguish among the background microflora. Note that these samples were naturally contaminated except sample 823.

During the extension study performed in 2021, it was also the case for three samples (3078, 4135 and 4486). Note that sample 4135 was naturally contaminated.
Additionally, combining all the categories, for 5 samples, it was not possible to enumerate or to estimate the number of characteristic colonies on MYP plates due to high background microflora, while enumeration was possible using the RAPID'*B.cereus* method, this concerns the following samples:

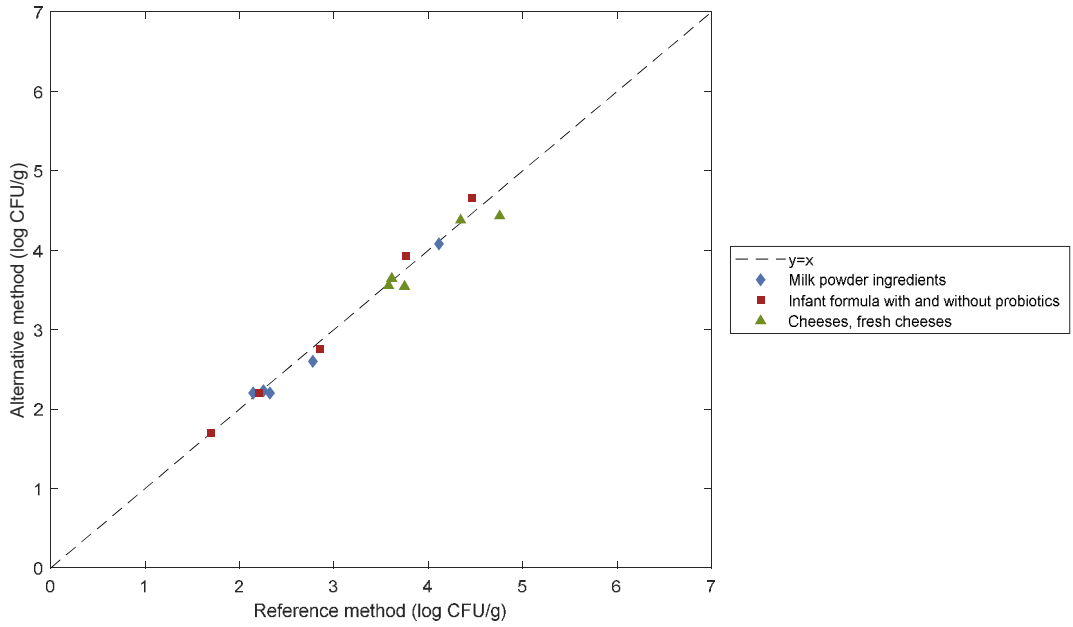
- 3764: **RTRH meal**
- 7877: **Turmeric**
- 4062: **Milk powder for cattle**
- 2825: **Residues (meat environment)**
- 2826: **Residues (meat environment)**.

3.1.1.4 Statistical interpretation

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

Figure 1 - Data plotted for the Dairy products

Spreading method



Pour plate method

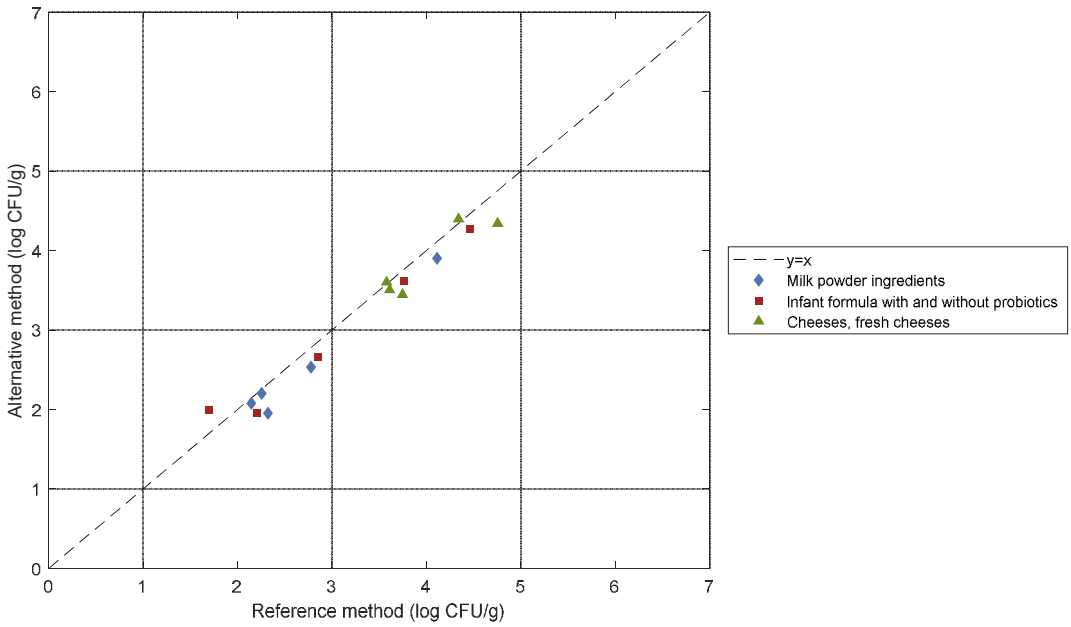
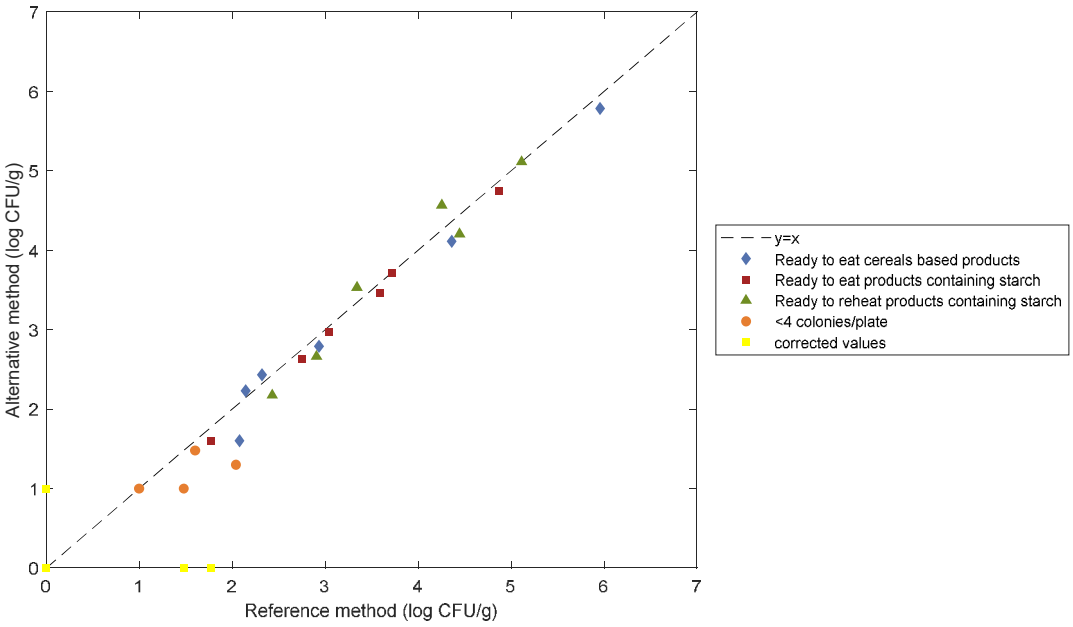


Figure 2 - Data plotted for Ready-to-eat and ready-to-reheat products

Spreading method



Pour plate method

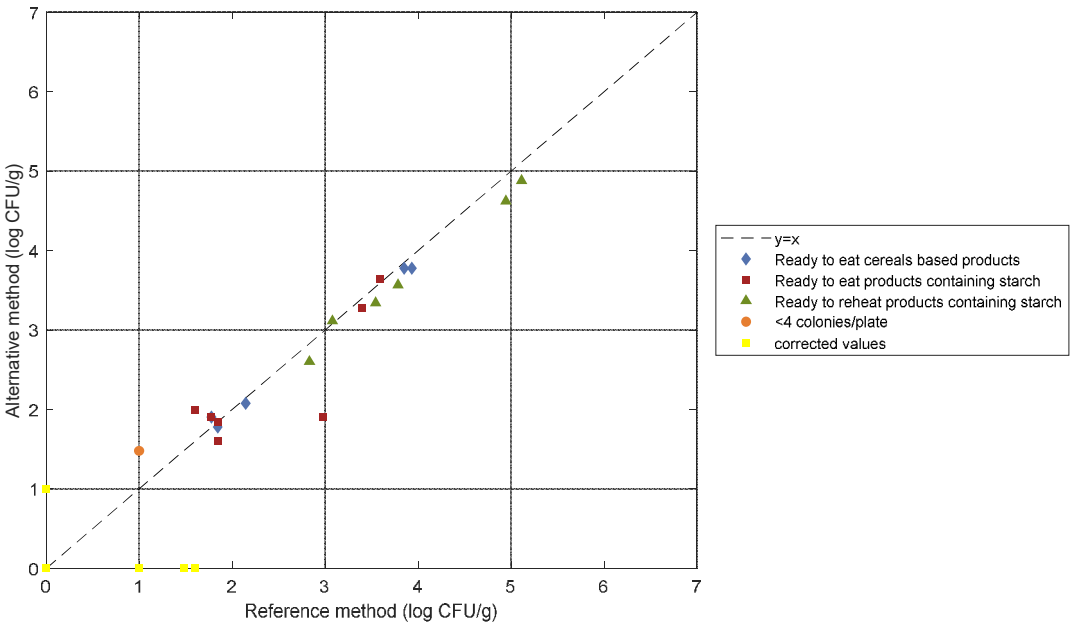
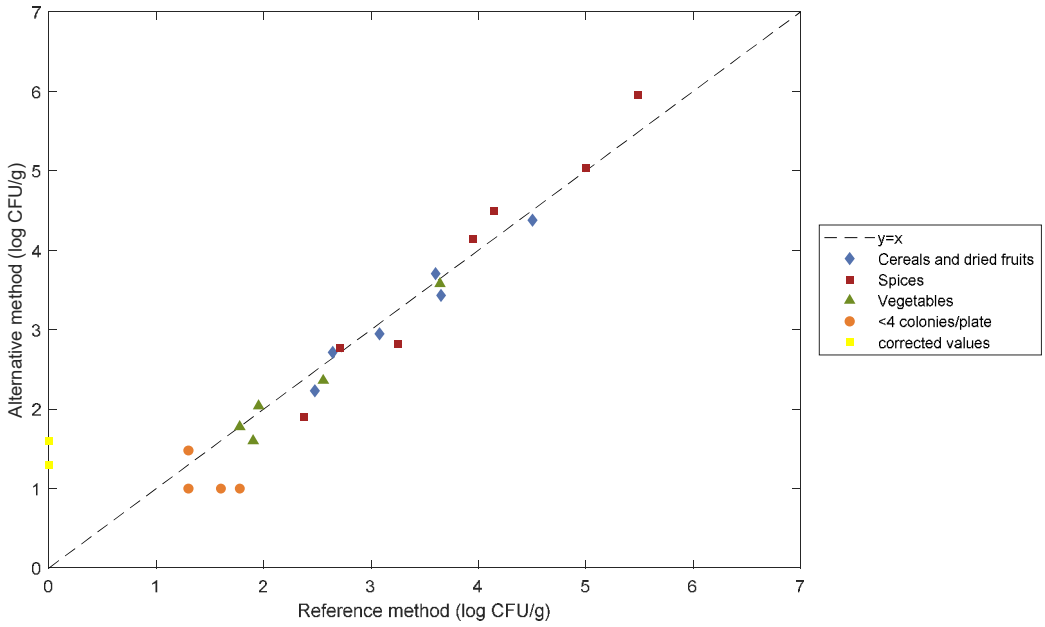


Figure 3 - Data plotted for Cereals, spices, dehydrated fruits and vegetables

Spreading method



Pour plate method

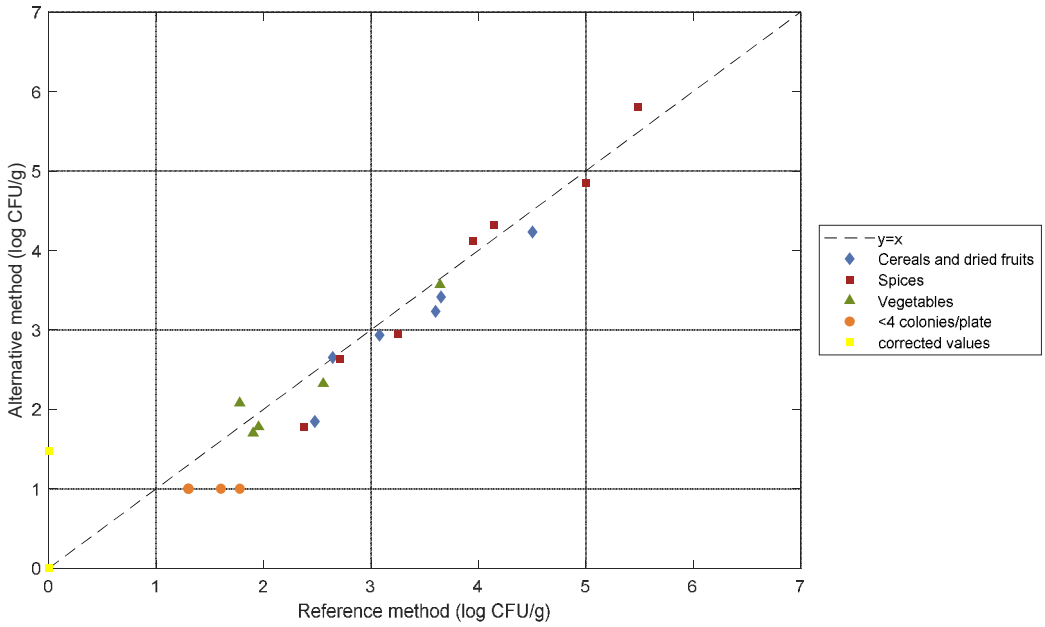
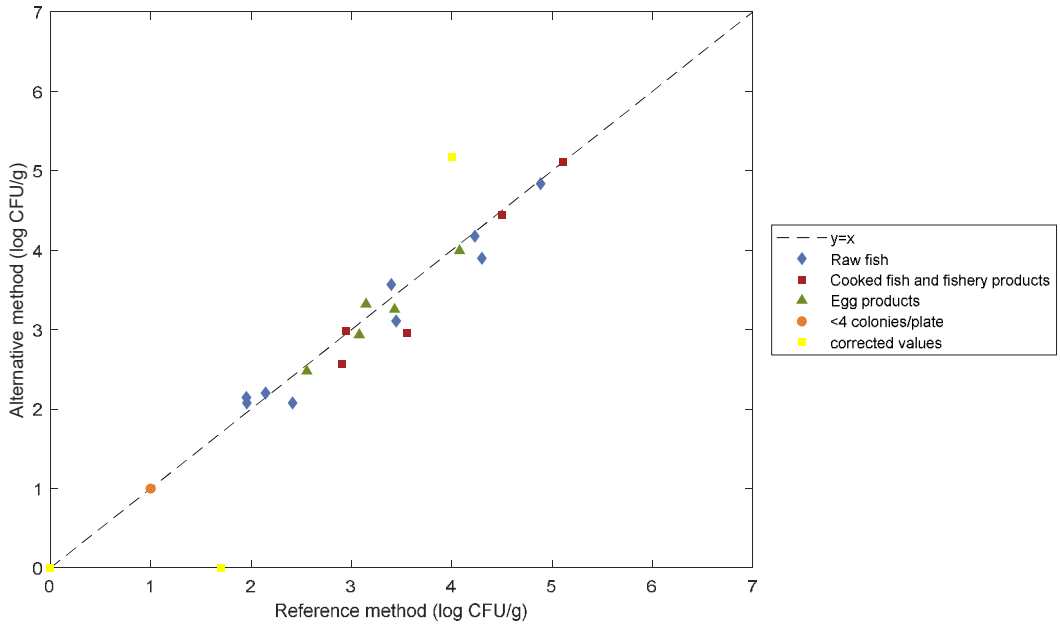


Figure 4 - Data plotted for Fish and egg products

Spreading method



Pour plate method

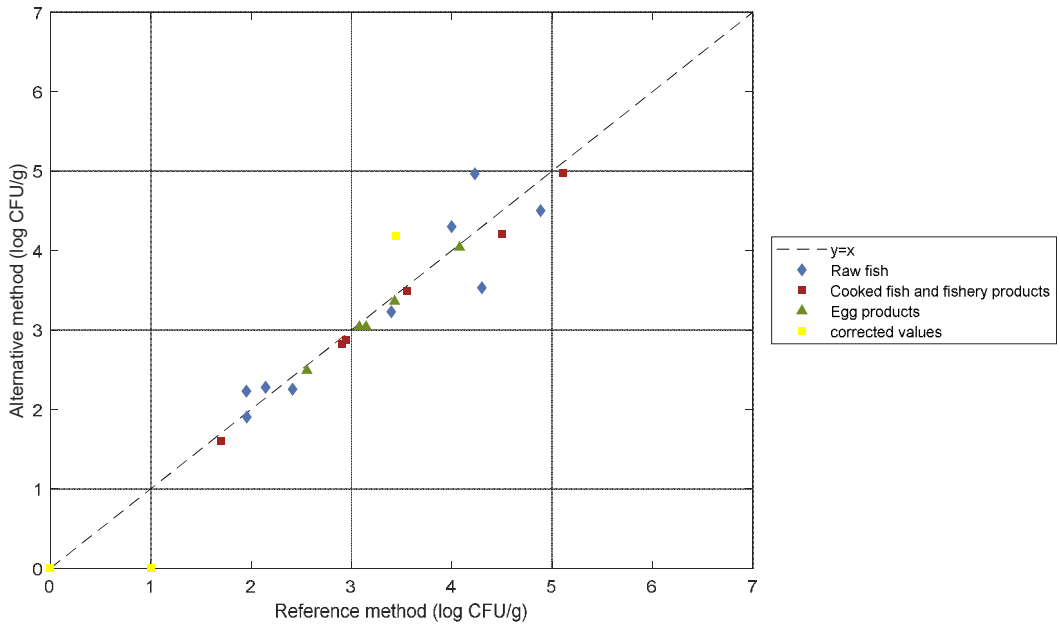
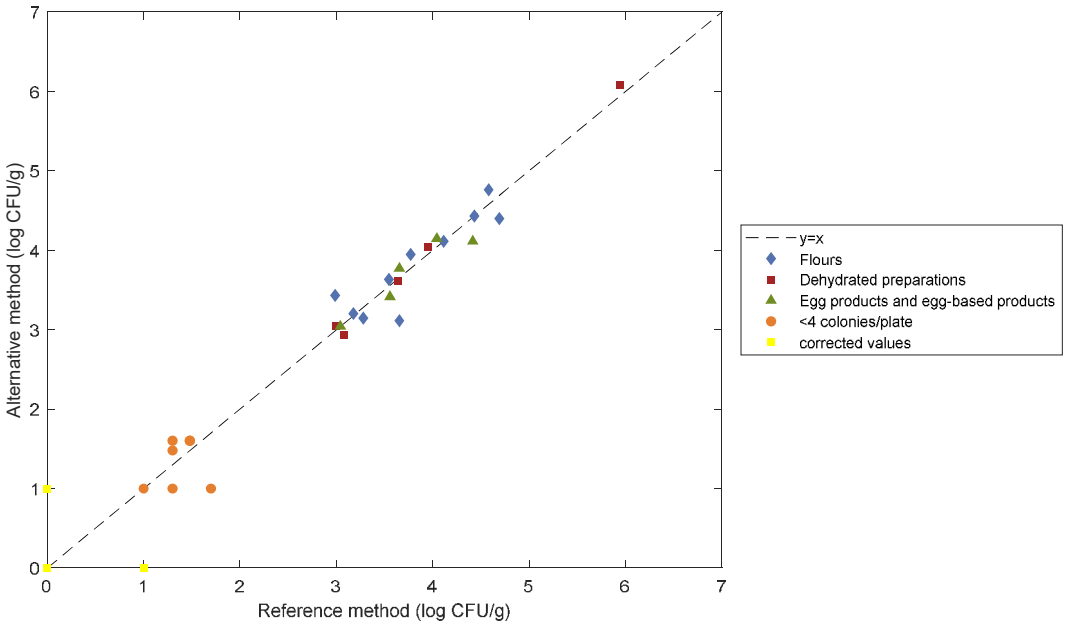


Figure 5 - Data plotted for Other dry food products and ingredients

Spreading method



Pour plate method

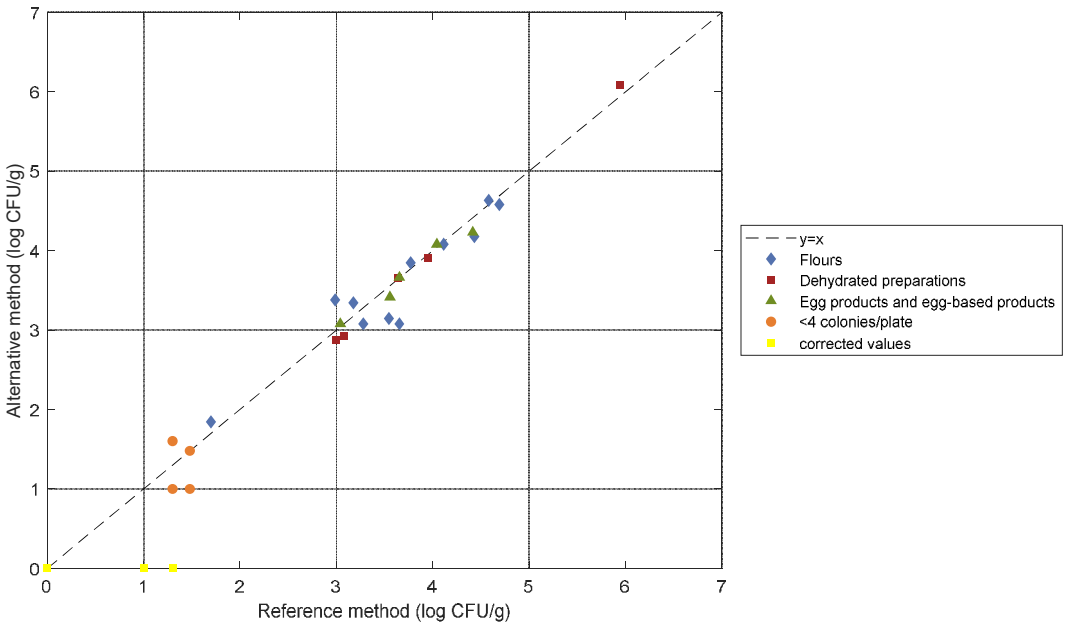
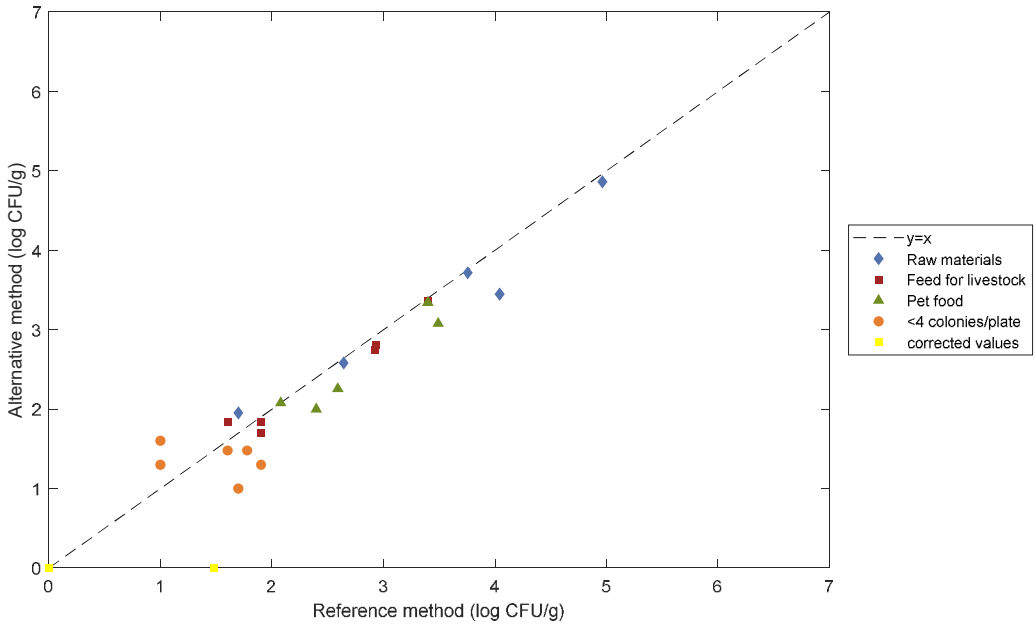


Figure 6 - Data plotted for Animal feed

Spreading method



Pour plate method

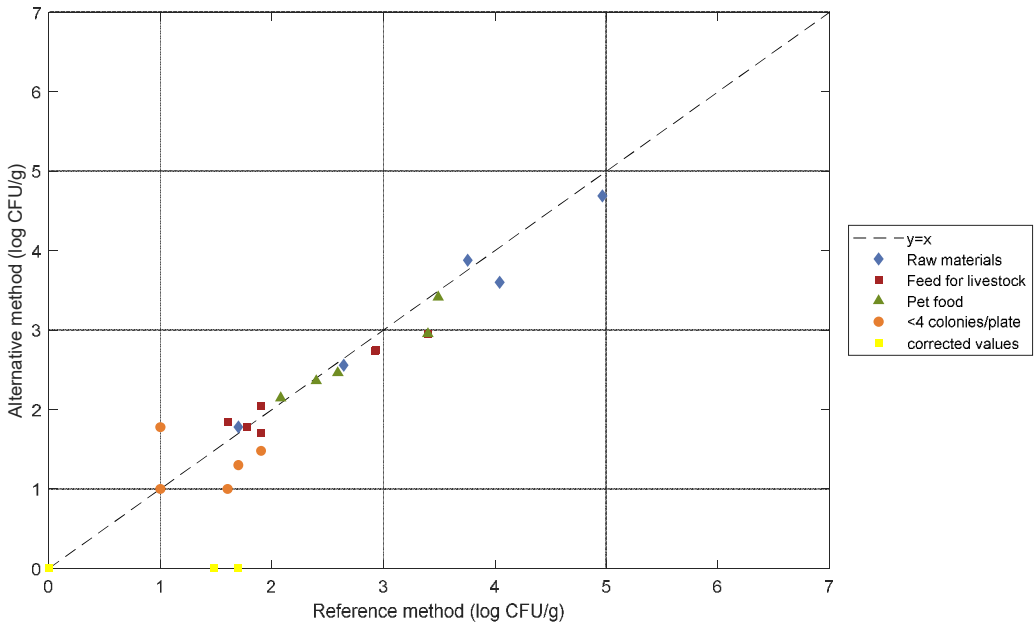
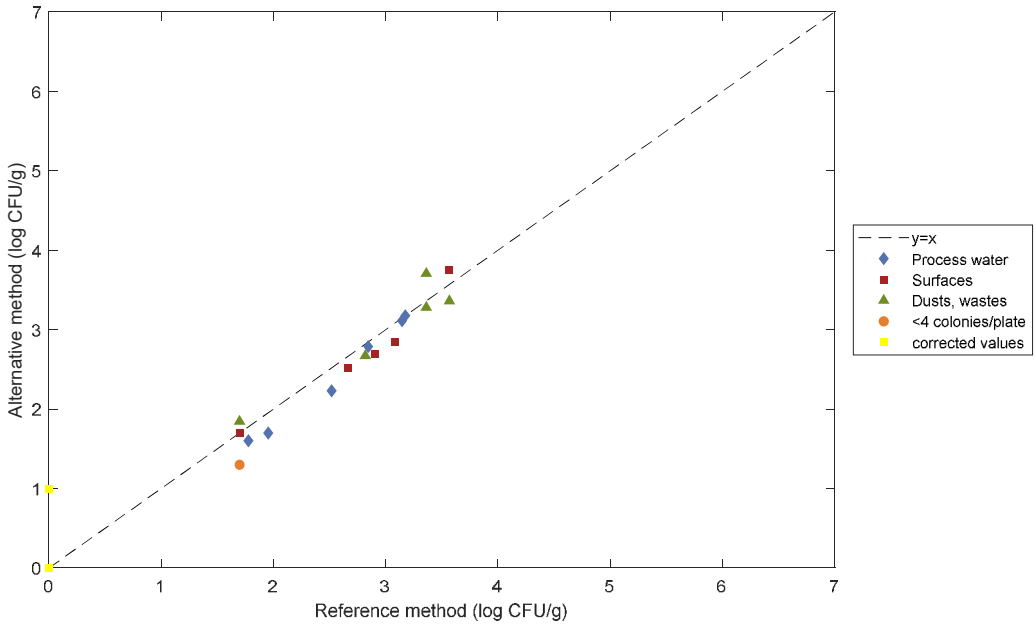


Figure 7 - Data plotted for <u>Production environmental samples</u>

Spreading method



Pour plate method

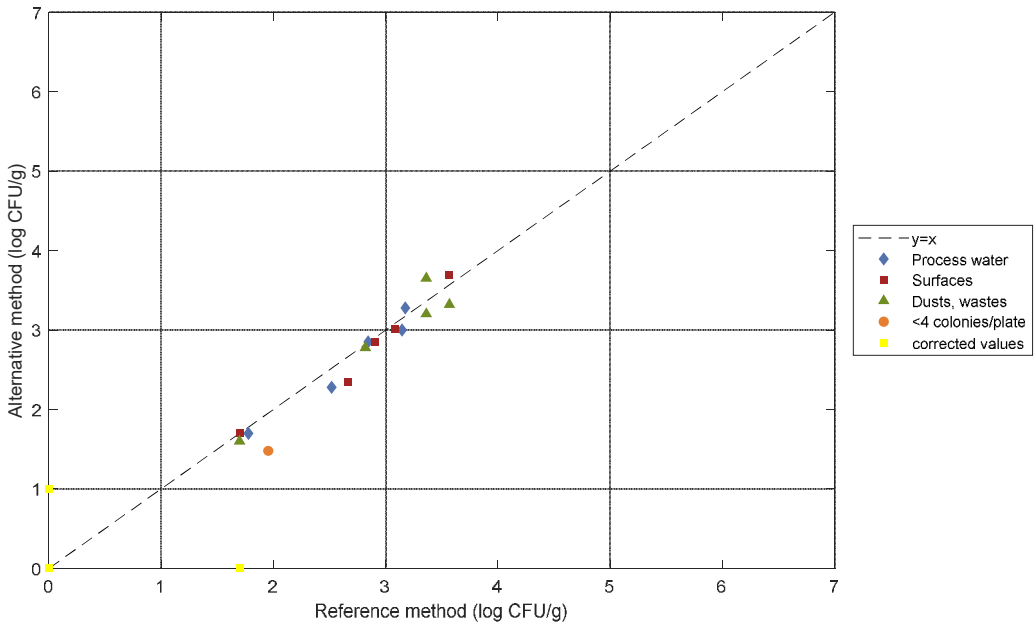
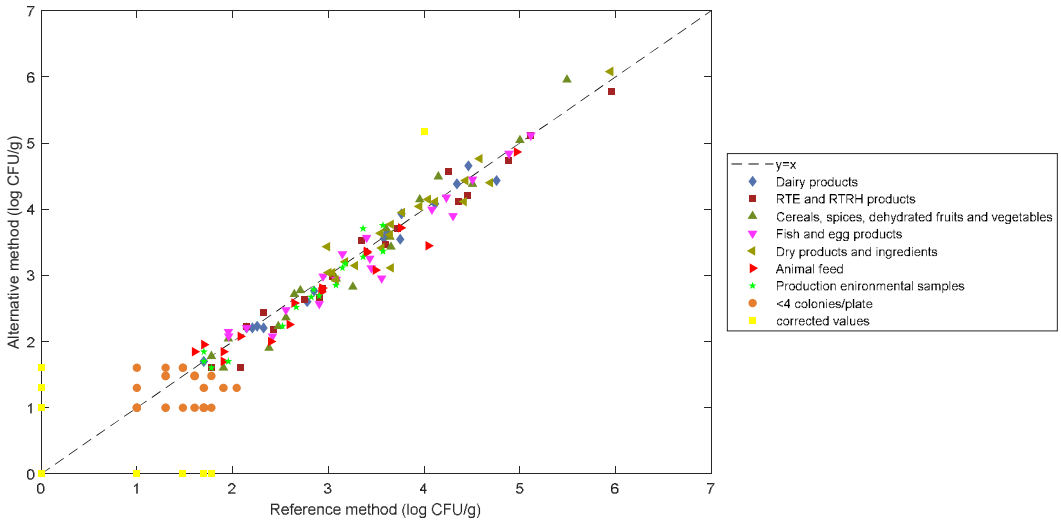
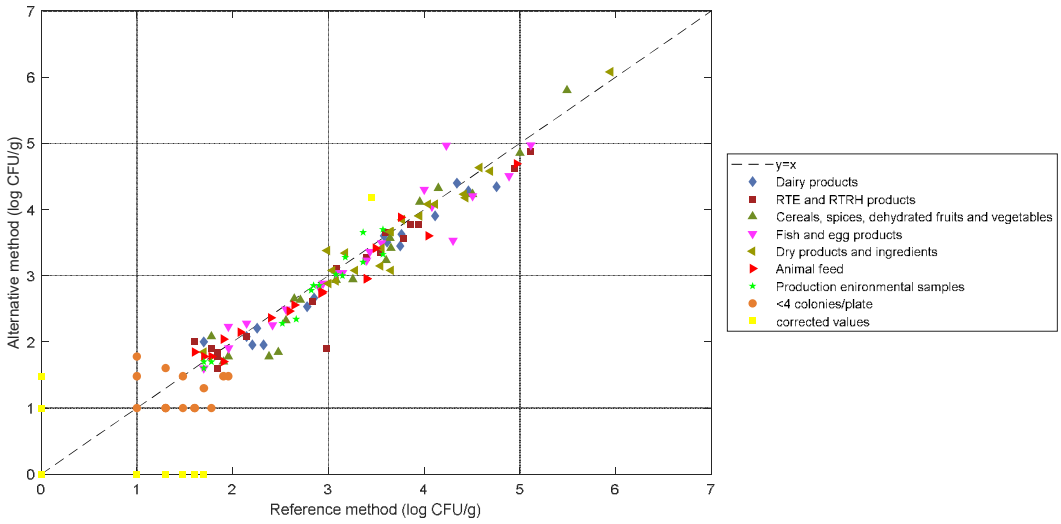


Figure 8 - Data plotted for <u>all the products</u>

Spreading method



Pour plate method



The calculated values for Average difference (bias) and Standard deviation differences per category are provided in Table 8.

Table 8 - Calculated values

Protocol	Category	n	$\bar{D}$ (bias)	SD	95% lower limit	95% upper limit
Spreading method	1-Dairy products	15	-0.03	0.13	-0.33	0.26
	2-Ready to eat and ready to reheat products	18	-0.10	0.19	-0.50	0.31
	3-Cereals, spices, dehydrated fruits and vegetables	18	-0.05	0.25	-0.58	0.49
	4-Fish and egg products	19	-0.10	0.22	-0.57	0.37
	5-Other dry food products and ingredients	20	-0.01	0.21	-0.46	0.45
	6-Animal feed	16	-0.13	0.22	-0.62	0.36
	7-Production environmental samples	16	-0.07	0.18	-0.46	0.32
	All categories	**122**	**-0.07**	**0.20**	**-0.47**	**0.34**
Pour plate method	1-Dairy products	15	-0.14	0.18	-0.54	0.26
	2-Ready to eat and ready to reheat products	18	-0.13	0.30	-0.77	0.51
	3-Cereals, spices, dehydrated fruits and vegetables	18	-0.14	0.27	-0.72	0.43
	4-Fish and egg products	20	-0.06	0.29	-0.68	0.57
	5-Other dry food products and ingredients	21	-0.05	0.21	-0.50	0.39
	6-Animal feed	17	-0.11	0,21	-0.57	0,35
	7-Production environmental samples	15	-0.06	0,16	-0.41	0,29
	All categories	**124**	**-0.10**	**0,24**	**-0.57**	**0,37**

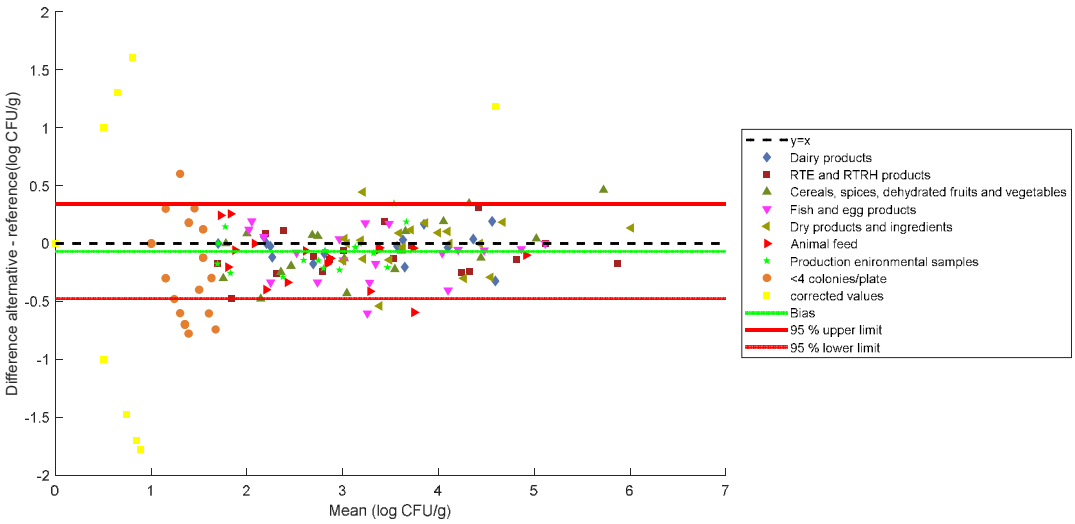
$\bar{D}$: Average difference SD: Standard deviation of differences

For all categories combined, the bias is - 0.07 log CFU for the spreading method and - 0.10 log CFU for the pour plate method.

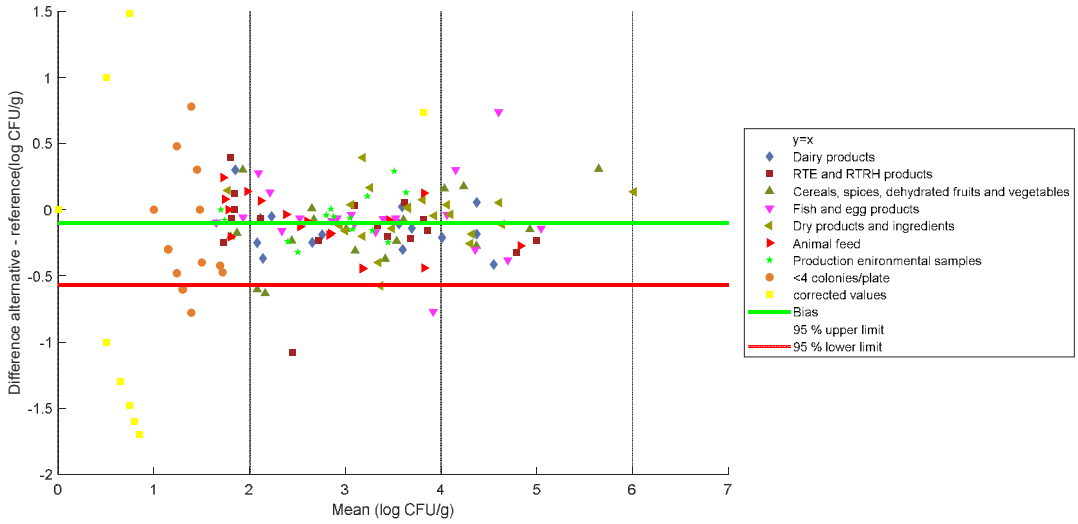
The Bland-Altman difference plot for all the samples is given Figure 9.

Figure 9 – Bland-Altman difference plot for <u>all the samples</u>

Spreading method



Pour plate method



Samples for which the difference between the result observed with the reference and the alternative methods is above or lower than the limits are listed in Table 9.

Table 9 - Analysis of the data out of the confidence limits

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

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

UCL Upper confidence limit
LCL Lower confidence limit

Categories	
1	Dairy products
2	Ready to eat and ready to reheat products
3	Cereals, spices, dehydrated fruits and vegetables
4	Fish and egg products
5	Other dry food products and ingredients
6	Animal feed
7	Production environmental samples

Spreading method

Classification of the data	Category	Type	N°Sample	Product	Reference method	Alternative method	Values before correction (Reference or/and alternative method)	Mean	Difference	LCL / UCL
Interpretable results by both methos	2	a	3543	Deli salad (tabbouleh)	2,08	1,60	/	1,84	-0,48	
	3	b	7876	Cinnamon	2,38	1,90	/	2,14	-0,48	
	3	b	8317	Cumin	4,15	4,49	/	4,32	0,35	
	3	b	8318	Ginger	5,49	5,95	/	5,72	0,46	
	4	b	824	Trout terrine	3,56	2,95	/	3,26	-0,60	
	5	a	2028	Soybean flour	2,99	3,43	/	3,21	0,44	
	5	a	2130	Cricket flour	3,65	3,11	/	3,38	-0,54	
	6	a	4422	Rapeseed cakes	4,04	3,45	/	3,74	-0,59	
	7	c	4486	Residues (sea food environment)	3,36	3,71	/	3,53	0,35	
< 4CFU/plate	2	a	3762	Deli salad (tabbouleh)	2,04	1,30	/	1,67	-0,74	
	2	c	7507	RTRH meal	1,48	1,00	/	1,24	-0,48	
	3	c	7655	Dehydrated vegetables soup	1,78	1,00	/	1,39	-0,78	
	3	c	7672	Dehydrated mashed potatoes	1,60	1,00	/	1,30	-0,60	
	5	a	1252	Pea flour	1,70	1,00	/	1,35	-0,70	
	6	a	2371	Soya cakes	1,00	1,60	/	1,30	0,60	-0.47 / 0.34
	6	a	3981	Soya cakes	1,70	1,00	/	1,35	-0,70	
	6	a	3982	Rapeseed cakes	1,70	1,00	/	1,35	-0,70	
	6	b	3984	Cow pellets	1,90	1,30	/	1,60	-0,60	
< or > quantification limit	2	a	3542	Deli salad (rice)	1,48	0,00	1.00	0,74	-1,48	
	2	a	7502	Deli salad (pasta)	0,00	1,00	1.00	0,50	1,00	
	2	c	3544	RTRH meal	1,78	0,00	1.00	0,89	-1,78	
	3	c	7537	Frozen peas	0,00	1,30	1.00	0,65	1,30	
	3	c	7656	Dehydrated soup (onion)	0,00	1,60	1.00	0,80	1,60	
	4	a	817	Tuna sashimi	4,00	5,18	4.18	4,59	1,18	
	4	b	825	Shrimps	1,70	0,00	1.00	0,85	-1,70	
	5	a	1949	Flour (raw bread)	1,00	0,00	1.00	0,50	-1,00	
	5	b	1343	Supermix protein	0,00	1,00	1.00	0,50	1,00	
	6	c	2705	Rice for dog	1,48	0,00	1.00	0,74	-1,48	
	7	c	2707	Dusts (dairy environment)	0,00	1,00	1.00	0,50	1,00	

Pour plate method

Classification of the data	Category	Type	N°Sample	Product	Reference method	Alternative method	Values before correction (Reference or/and alternative method)	Mean	Difference	LCL / UCL
Interpretable results by both methos	2	b	7870	Pâté	2,98	1,90	/	2,44	-1,08	-0.57 / 0.37
	2	b	8112	Pastry	1,60	2,00	/	1,80	0,40	
	3	a	7879	Fluffy muesli	2,48	1,85	/	2,16	-0,63	
	3	b	7876	Cinnamon	2,38	1,78	/	2,08	-0,60	
	4	a	821	Fish fillet	4,30	3,53	/	3,92	-0,77	
	4	a	833	Raw salmon	4,23	4,97	/	4,60	0,74	
	5	a	2028	Soybean flour	2,99	3,38	/	3,18	0,39	
	5	a	2130	Cricket flour	3,65	3,08	/	3,37	-0,57	
< 4CFU/plate	2	c	7506	Blinis	1,00	1,48	/	1,24	0,48	
	3	c	7536	Frozen leeks	1,78	1,00	/	1,39	-0,78	
	3	c	7672	Dehydrated mashed potatoes	1,60	1,00	/	1,30	-0,60	
	6	a	2371	Soya cakes	1,00	1,78	/	1,39	0,78	
	6	c	2369	Dog pellets	1,60	1,00	/	1,30	-0,60	
< or > quantification limit	2	a	7867	Deli salad (rice)	1,60	0,00	1.00	0,80	-1,60	
	2	a	8114	Deli salad (tabbouleh)	1,00	0,00	1.00	0,50	-1,00	
	2	b	7874	Pastry	0,00	1,00	1.00	0,50	1,00	
	2	c	7507	RTRH meal	1,48	0,00	1.00	0,74	-1,48	
	3	c	7656	Dehydrated soup (onion)	0,00	1,48	1.00	0,74	1,48	
	4	a	814	Tuna sushi	3,45	4,18	3.18	3,81	0,73	
	4	c	831	Fresh pasta	1,00	0,00	1.00	0,50	-1,00	
	5	a	1947	Flour (raw bread)	1,00	0,00	1.00	0,50	-1,00	
	5	a	1949	Flour (raw bread)	1,00	0,00	1.00	0,50	-1,00	
	5	c	1263	White egg powder	1,30	0,00	1.00	0,65	-1,30	
	6	a	3982	Rapeseed cakes	1,70	0,00	1.00	0,85	-1,70	
	6	c	2705	Rice for dog	1,48	0,00	1.00	0,74	-1,48	
	7	b	2645	Wipe (dairy environment)	1,70	0,00	1.00	0,85	-1,70	
	7	c	2707	Dusts (dairy environment)	0,00	1,00	1.00	0,50	1,00	

3.1.1.5 Discordant results

29 samples are outside of the 95 % confidence limits for the spreading method and 27 samples for the pour plate method; their repartition is given in Table 10.

Table 10 - Classification of the samples

		Number of samples	
		Spreading 21h	Pour plate 21h
Interpretable results by both methods	< LCL	5	5
	> UCL	4	3
	Total	9	8
<4 CFU/plate	< LCL	8	3
	> UCL	1	2
	Total	9	5
< or > the quantification limit	< LCL	5	10
	> UCL	6	4
	Total	11	14
Total < LCL		18	18
Total >UCL		11	9
Total		**29**	**27**

For samples giving interpretable results by both methods and for both inoculation procedures (spreading and pour plate), the number of samples with higher enumeration with the ISO method and with higher enumeration with the RAPID'*B.cereus* plates is very close.

For samples with non-interpretable results by one of the methods (using spreading method for the alternative method), the difference is in favor of the reference method with difference of enumeration varying from -0.78 log to -0.48 log CFU for samples concerned by enumeration obtained with less than 4 colonies per plate.

3.1.1.6 Storage of the RAPID'B.cereus plates for 72 h at 5°C ± 3°C

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

The RAPID'*B.cereus* plates (spreading method) were stored for 72 h at 5°C ± 3°C after enumeration and read again. As for the enumeration after incubation time, the data are classified in five categories (See Table 11 for the spreading method).

Table 11 - Classification of the data (Spreading method) for 72 h at 5°C ± 3°C

Category		Type		Number of samples tested	Number of interpretable results by both methods	Number of samples with no result (ND)	Number of samples with less than 4 colonies /plate	Number of samples below or above the quantification limit
1	Dairy products	a	Milk powder ingredients	5	5	0	0	0
		b	Infant formula with and without probiotics	5	5	0	0	0
		c	Cheeses, fresh cheeses	5	5	0	0	0
	Total			15	15	0	0	0
2	Ready to eat and ready to reheat products	a	Ready to eat cereals-based products	10	5	1	1	3
		b	Ready to eat products containing starch	7	6	0	1	0
		c	Ready to reheat products containing starch	16	6	1	2	7
	Total			33	17	2	4	10
3	Cereals, spices, dehydrated fruits and vegetables	a	Cereals and dried fruits	6	6	0	0	0
		b	Spices	8	6	2	0	0
		c	Vegetables	11	5	0	4	2
	Total			25	17	2	4	2
4	Fish and egg products	a	Raw fish	13	9	0	0	4
		b	Cooked fish and fishery products	6	5	0	0	1
		c	Egg products	9	5	0	1	3
	Total			28	19	0	1	8
5	Dry products and ingredients	a	Flours	21	10	0	4	7
		b	Dehydrated preparations	10	5	0	1	4
		c	Egg products and egg-based products	11	5	0	2	4
	Total			42	20	0	7	15
6	Animal feed	a	Raw materials	9	5	0	3	1
		b	Feed for livestock	11	6	1	3	1
		c	Pet food	9	5	0	1	3
	Total			29	16	1	7	5
7	Production environmental samples	a	Process water	9	6	0	0	3
		b	Surfaces	8	5	0	1	2
		c	Dusts, wastes	17	5	2	0	10
	Total			34	16	2	1	15
Total				**206**	**120**	**7**	**24**	**55**

The scatter plots are presented Figures 10 to 17 and the Bland-Altman graph Figure 18 for spreading method.

Figure 10 - Storage for 72 h at 5°C ± 3°C for the Dairy products

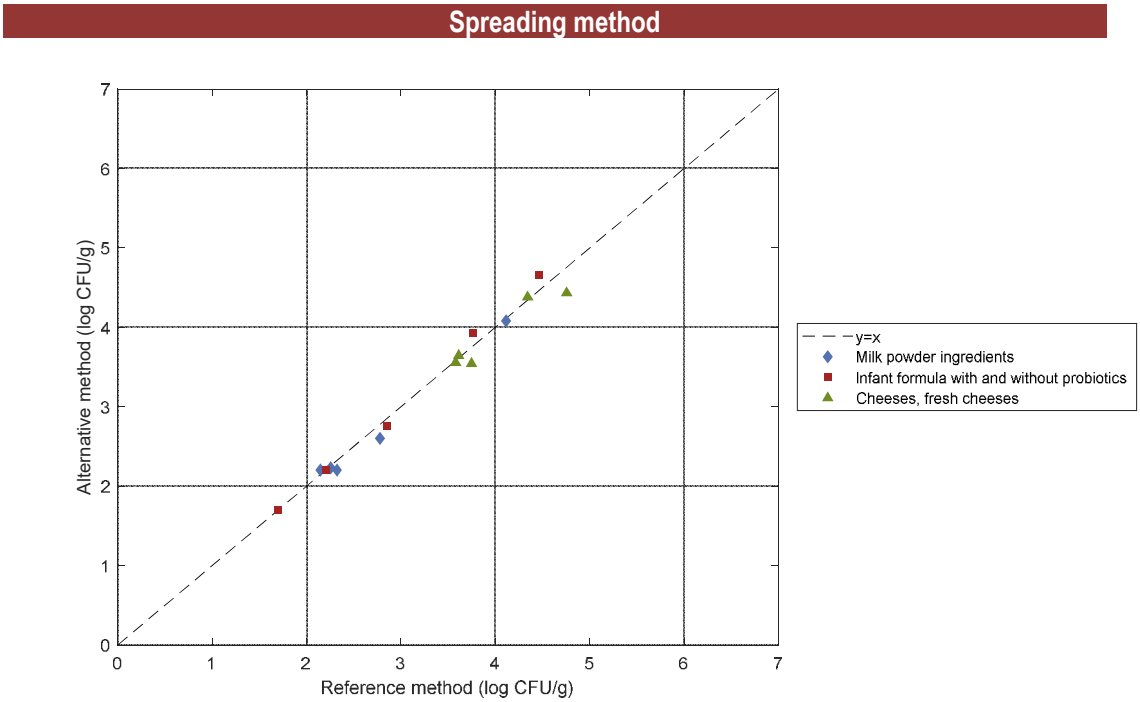


Figure 11 - Storage for 72 h at 5°C ± 3°C for the Ready-to-eat and ready-to-reheat products

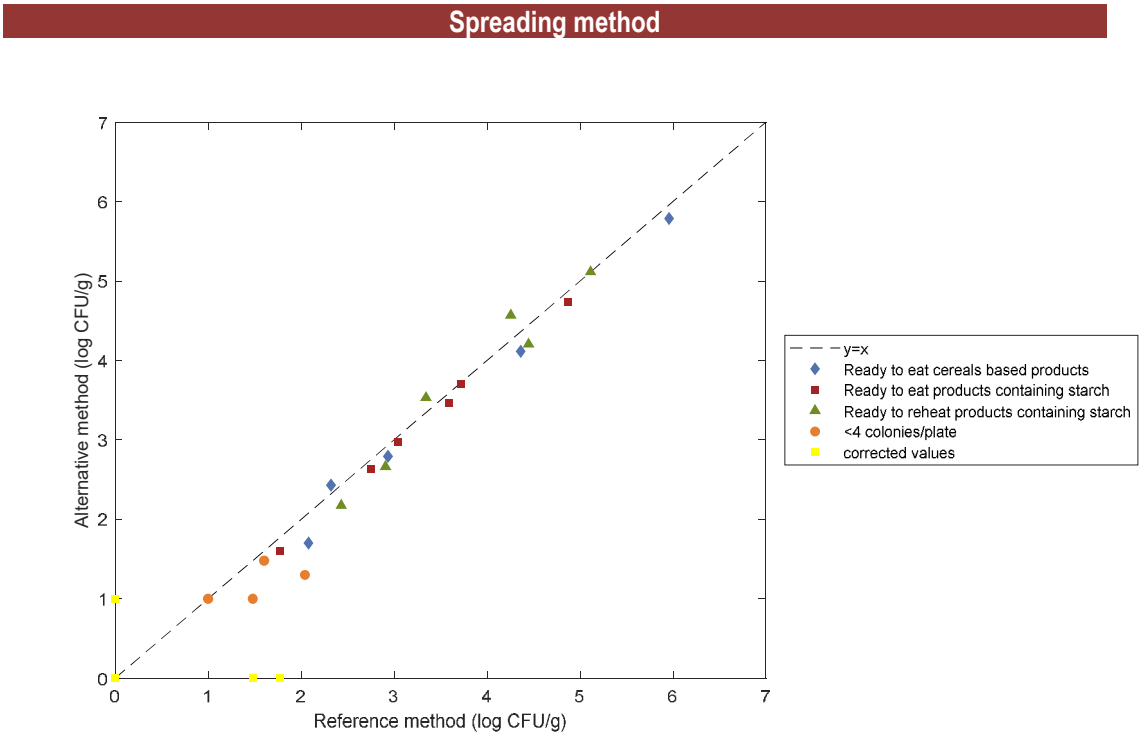


Figure 12 - Storage for 72 h at 5°C ± 3°C for the
Cereals, spices, dehydrated fruits and vegetables

Spreading method

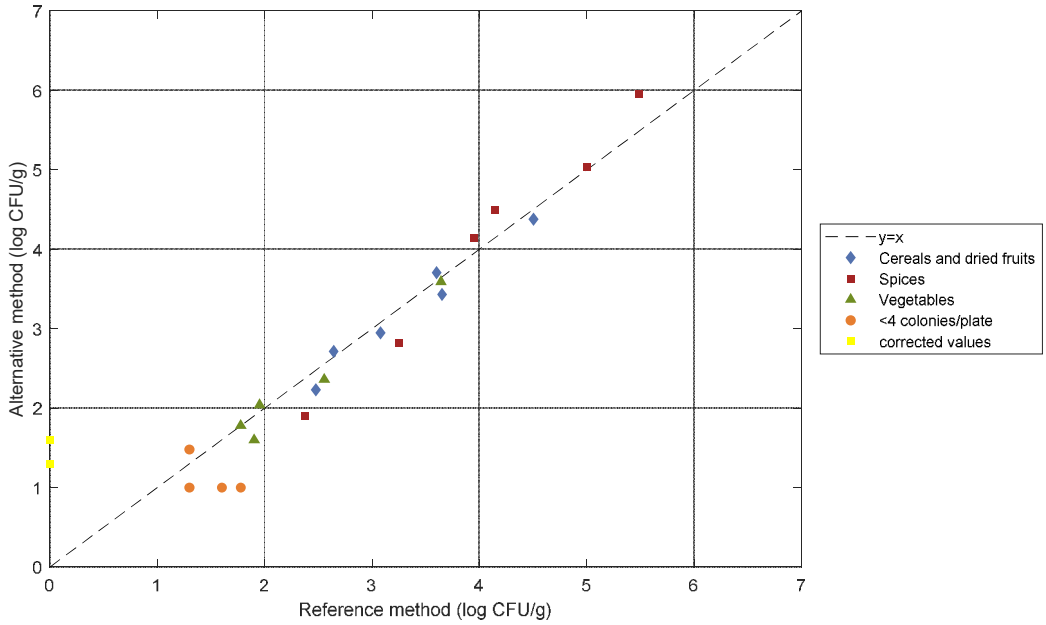


Figure 13 - Storage for 72 h at 5°C ± 3°C for the
Fish and egg products

Spreading method

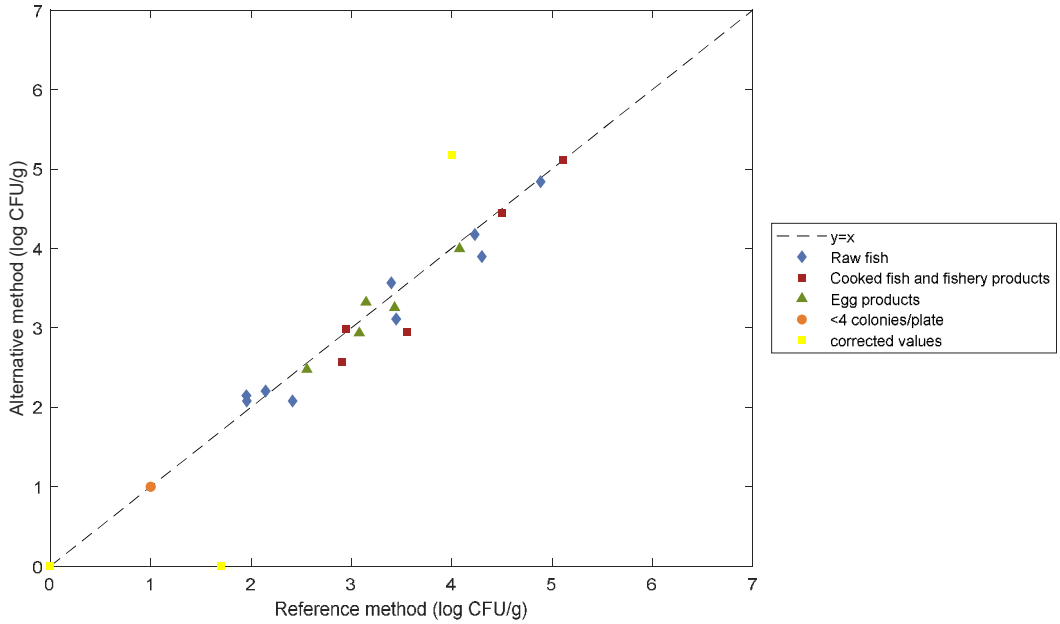


Figure 14 - Storage for 72 h at 5°C ± 3°C for the

Other dry food products and ingredients

Spreading method

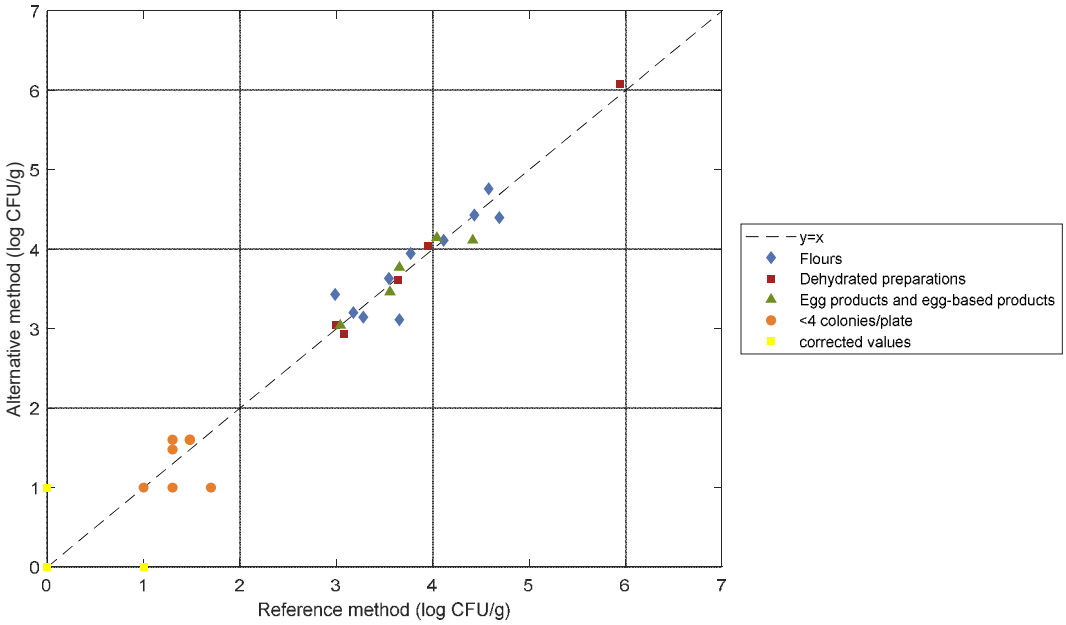


Figure 15 - Storage for 72 h at 5°C ± 3°C for the

Animal feed

Spreading method

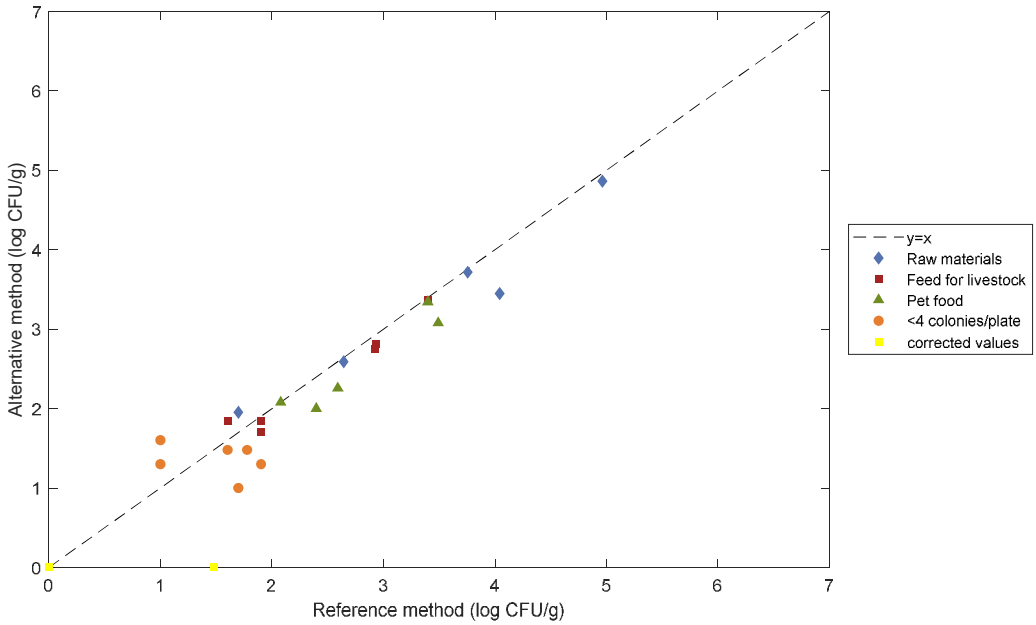


Figure 16 - Storage for 72 h at 5°C ± 3°C for the
Production environmental samples

Spreading method

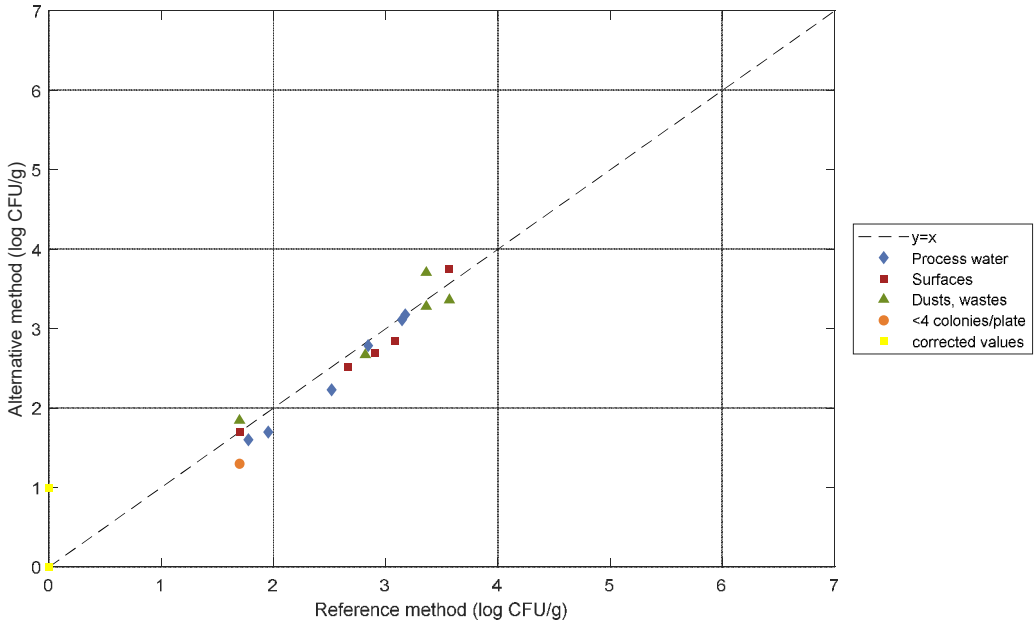


Figure 17 - Storage for 72 h at 5°C ± 3°C for all the products

Spreading method

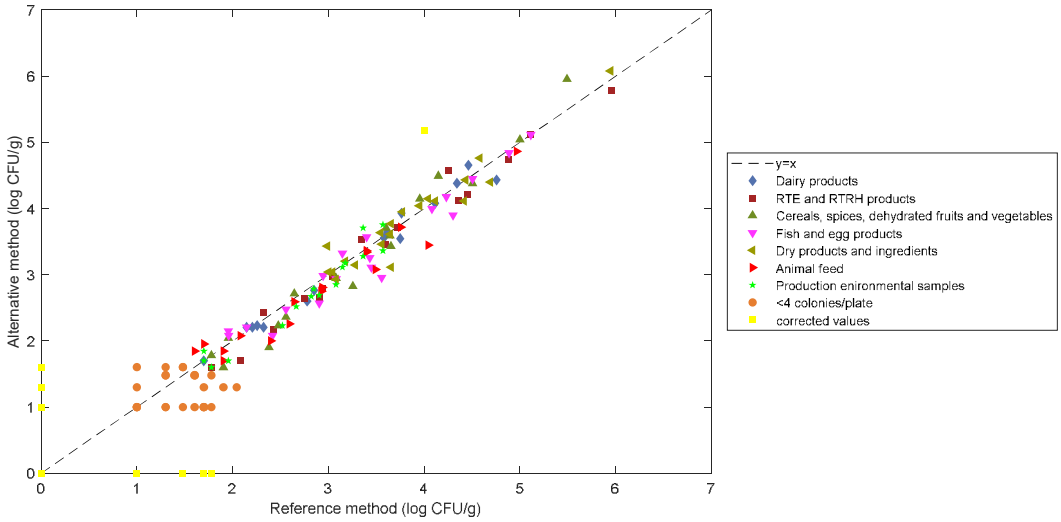
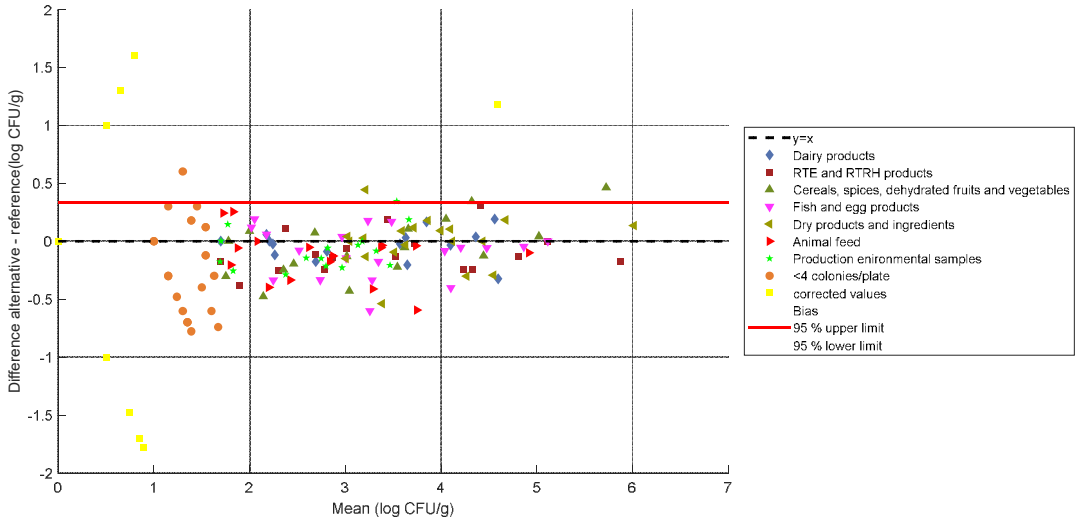


Figure 18 – Bland-Altman difference plot for <u>all the products</u>

Spreading method



The calculated values for average difference (bias) and standard deviation differences per category are provided in Table 12.

Table 12 - Calculated values for 72 h at 5°C ± 3°C

Protocol	Category	n	$\overline{D}$ (bias)	SD	95% lower limit	95% upper limit
Spreading method	1-Dairy products	15	-0.03	0.13	-0.33	0.26
	2-Ready to eat and ready to reheat products	17	-0.10	0.18	-0.49	0.28
	3-Cereals, spices, dehydrated fruits and vegetables	17	-0.05	0.25	-0.61	0,5
	4-Fish and egg products	19	-0.10	0.22	-0.57	0.37
	5-Other dry food products and ingredients	20	-0.01	0.21	-0.46	0,44
	6-Animal feed	16	-0.13	0.22	-0.62	0.36
	7-Production environmental samples	16	-0.07	0.18	-0.46	0.32
	All categories	**120**	**-0.07**	**0.20**	**-0.47**	**0,33**

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

The bias for all combined categories is -0.07 CFU; bias value identical to the bias observed before the plates storage (See Table 13).

Table 13 –Analysis of the data out of the confidence limits

(Spreading method - 21 h + 72 h)

Classification of the data	Category	Type	N°Sample	Product	Reference method	Alternative method	Values before correction (Reference or/and alternative method)	Mean	Difference	LCL / UCL
Interpretable results by both methods	3	b	7876	Cinnamon	2,38	1,90	/	2,14	-0,48	-0.47/ 0.33
	3	b	8317	Cumin	4,15	4,49	/	4,32	0,35	
	3	b	8318	Ginger	5,49	5,95	/	5,72	0,46	
	4	b	824	Trout terrine	3,56	2,95	/	3,26	-0,60	
	5	a	2028	Soybean flour	2,99	3,43	/	3,21	0,44	
	5	a	2130	Cricket flour	3,65	3,11	/	3,38	-0,54	
	6	a	4422	Rapeseed cakes	4,04	3,45	/	3,74	-0,59	
	7	c	4486	Residues (sea food environment)	3,36	3,71	/	3,53	0,35	
< 4CFU/plate	2	a	3762	Deli salad (tabbouleh)	2,04	1,30	/	1,67	-0,74	
	2	c	7507	RTRH meal	1,48	1,00	/	1,24	-0,48	
	3	c	7655	Dehydrated vegetables soup	1,78	1,00	/	1,39	-0,78	
	3	c	7672	Dehydrated mashed potatoes	1,60	1,00	/	1,30	-0,60	
	5	a	1252	Pea flour	1,70	1,00	/	1,35	-0,70	
	6	a	2371	Soya cakes	1,00	1,60	/	1,30	0,60	
	6	a	3981	Soya cakes	1,70	1,00	/	1,35	-0,70	
	6	a	3982	Rapeseed cakes	1,70	1,00	/	1,35	-0,70	
	6	b	3984	Cow pellets	1,90	1,30	/	1,60	-0,60	
< or > quantification limit	2	a	3542	Deli salad (rice)	1,48	0,00	1.00	0,74	-1,48	
	2	a	7502	Deli salad (pasta)	0,00	1,00	1.00	0,50	1,00	
	2	c	3544	RTRH meal	1,78	0,00	1.00	0,89	-1,78	
	3	c	7537	Frozen peas	0,00	1,30	1.00	0,65	1,30	
	3	c	7656	Dehydrated soup (onion)	0,00	1,60	1.00	0,80	1,60	
	4	a	817	Tuna sashimi	4,00	5,18	4.18	4,59	1,18	
	4	b	825	Shrimps	1,70	0,00	1.00	0,85	-1,70	
	5	a	1949	Flour (raw bread)	1,00	0,00	1.00	0,50	-1,00	
	5	b	1343	Supermix protein	0,00	1,00	1.00	0,50	1,00	
	6	c	2705	Rice for dog	1,48	0,00	1.00	0,74	-1,48	
	7	c	2707	Dusts (dairy environment)	0,00	1,00	1.00	0,50	1,00	

28 samples are outside of the 95 % confidence limits; their repartition is given in Table 14.

Table 14 - Repartition of the samples outside of the 95 % Confidence Limits

		Number of samples
		Spreading 21h + 72h
Interpretable results by both methods	< LCL	4
	> UCL	4
	Total	8
<4 CFU/plate	< LCL	8
	> UCL	1
	Total	9
< or > the quantification limit	< LCL	5
	> UCL	6
	Total	11
Total < LCL		17
Total >UCL		11
Total		**28**

The results observed after storage are similar to those observed before storage.

3.1.1.7 Conclusion

The relative trueness study of the alternative method is satisfying whatever the protocol used for inoculation for all the categories tested.

Satisfying results are also observed after storage of the RAPID'*B.cereus* **plates (spreading method) for 72 h at 5°C ± 3°C.**

3.1.2 Accuracy profile study

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

3.1.2.1 Matrices

Seven matrices were tested with three contamination levels and five test portions per level. The tested categories, types, matrix and inoculated strains are provided in Table 15.

Table 15 - Categories, types and matrices

Categories		Type	Matrix	Strains	Origin	Inoculation level (CFU/g)
1	Dairy products	b – Infant formula	Infant formula with probiotics	*Bacillus cereus* Ad420	Milk powder	100 5 000 100 000
2	Ready to eat and ready to reheat products	b - Delicatessen	Pâté	*Bacillus cereus* Ad2183	Ham	
3	Cereals, spices, dehydrated fruits and vegetables	a - Cereals	Cereals	*Bacillus weihenstephanensis* Ad1029 (spores)	Carrots	
4	Fish and egg products	b-Cooked fish and fishery products	Seafood cocktail	*Bacillus cereus* Ad825 (vegetative cells)	Surimi	
5	Other dry food products and ingredients	a-Flours	Wheat flour	*Bacillus thuringiensis* Ad2914 (spores)	Wheat flour	
6	Animal feed	c- Pet food	Pellets for cat	B. thuringiensis Ad2786	Vegetables	
7	Production environmental samples	c- Dusts	Dust from dairy industry	B. cytotoxicus Ad2164	Semolina	

3.1.2.2 Calculation and interpretation

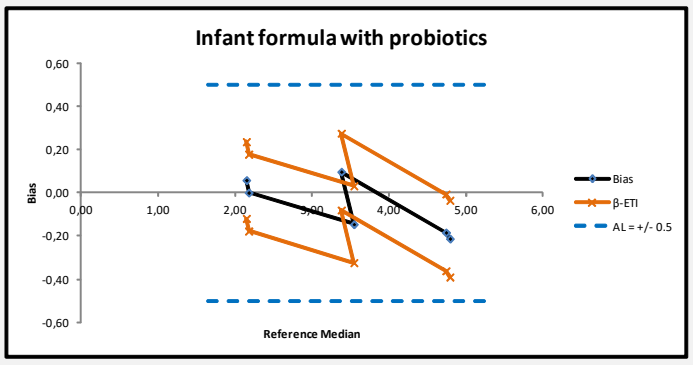
The raw data are provided in **Appendix 5**. The summary tables (in log CFU/g) and calculations are provided in **Appendix 6**. The statistical results and the accuracy profiles are provided Figure 19.

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

Figure 19 – Accuracy profile

Spreading method

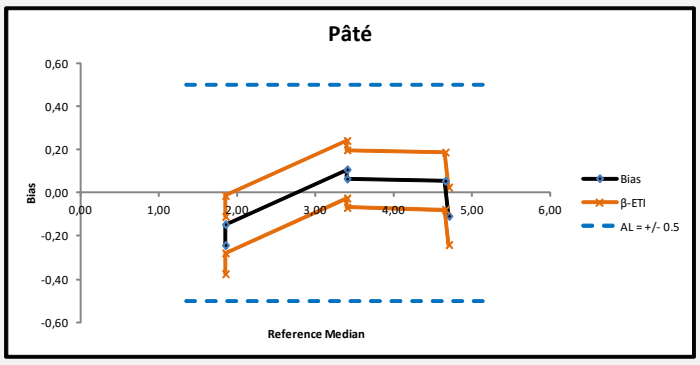
(Food) Category	Dairy product
(Food) Type	Infant formula



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
7558-7562	2,15	0,058	-0,120	0,236	YES	YES
7573-7577	2,18	0,000	-0,178	0,178	YES	YES
7563-7567	3,54	-0,146	-0,324	0,031	YES	YES
7578-7582	3,38	0,097	-0,081	0,274	YES	YES
7568-7572	4,74	-0,184	-0,362	-0,006	YES	YES
7583-7587	4,79	-0,213	-0,390	-0,035	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,116	0,123	YES	+/- 0,500

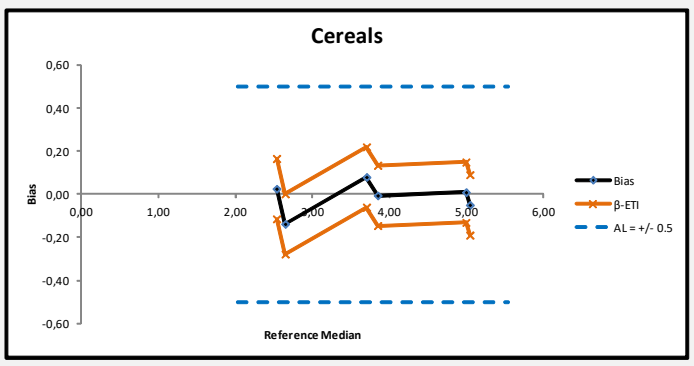
(Food) Category	RTE and RTRH products
(Food) Type	RTE products containing starch



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
7332-7336	1,85	-0,243	-0,376	-0,110	YES	YES
7347-7351	1,85	-0,146	-0,279	-0,013	YES	YES
7337-7341	3,40	0,107	-0,026	0,240	YES	YES
7352-7356	3,40	0,064	-0,068	0,197	YES	YES
7342-7346	4,65	0,054	-0,078	0,187	YES	YES
7357-7361	4,70	-0,108	-0,241	0,025	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,123	0,092	YES	+/- 0,500

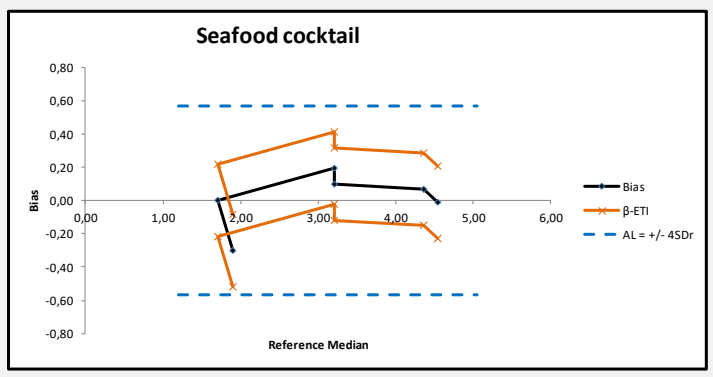
(Food) Category	Cereals, spices and dehydrated
(Food) Type	Cereals and dried fruits



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
7780-7784	2,53	0,025	-0,115	0,165	YES	YES
7795-7799	2,64	-0,138	-0,278	0,002	YES	YES
7785-7789	3,70	0,079	-0,061	0,219	YES	YES
7800-7804	3,85	-0,006	-0,146	0,134	YES	YES
7790-7794	4,99	0,009	-0,131	0,149	YES	YES
7805-7809	5,04	-0,050	-0,190	0,090	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,111	0,097	YES	+/- 0,500

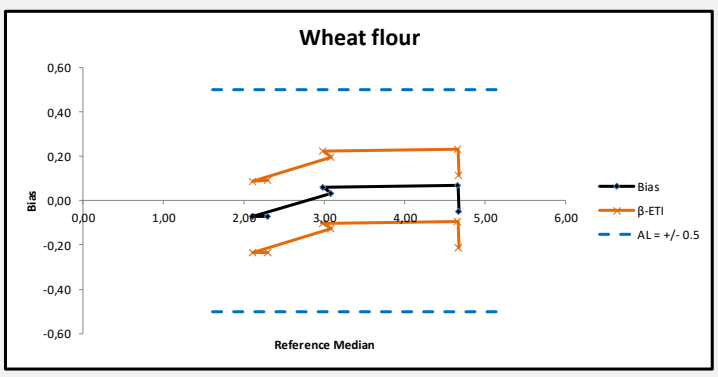
(Food) Category	Fish and egg products
(Food) Type	Cooked fish and fishery products



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
1021-1025	1,90	-0,301	-0,518	-0,084	NO	YES
1036-1040	1,70	0,000	-0,217	0,217	YES	YES
1026-1030	3,20	0,194	-0,023	0,410	YES	YES
1041-1045	3,20	0,097	-0,120	0,313	YES	YES
1031-1035	4,36	0,070	-0,147	0,286	YES	YES
1046-1050	4,54	-0,013	-0,229	0,204	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,142	0,150	NO	+/- 0,568

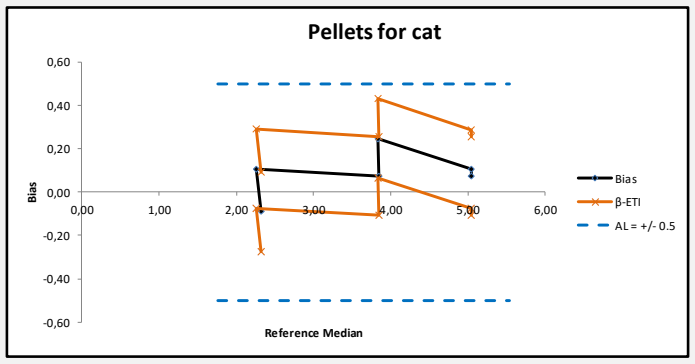
(Food) Category	Dry food products and
(Food) Type	Flours



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
1917-1921	2,30	-0,071	-0,232	0,091	YES	YES
1922-1926	2,11	-0,073	-0,234	0,089	YES	YES
1823-1827	3,08	0,035	-0,127	0,196	YES	YES
1838-1842	2,98	0,059	-0,103	0,221	YES	YES
1828-1832	4,66	0,070	-0,092	0,231	YES	YES
1843-1847	4,67	-0,049	-0,211	0,113	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,082	0,112	YES	+/- 0,500

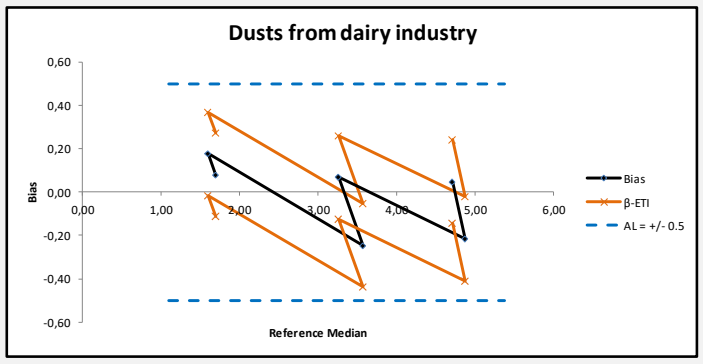
(Food) Category	Animal feed
(Food) Type	Pet food



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
2135-2139	2,32	-0,092	-0,274	0,090	YES	YES
2150-2154	2,26	0,106	-0,075	0,288	YES	YES
2140-2144	3,85	0,074	-0,108	0,256	YES	YES
2155-2159	3,83	0,247	0,065	0,429	YES	YES
2145-2149	5,04	0,105	-0,077	0,287	YES	YES
2160-2164	5,04	0,073	-0,109	0,254	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,086	0,126	YES	+/- 0,500

(Food) Category	Production environmental
(Food) Type	Dusts

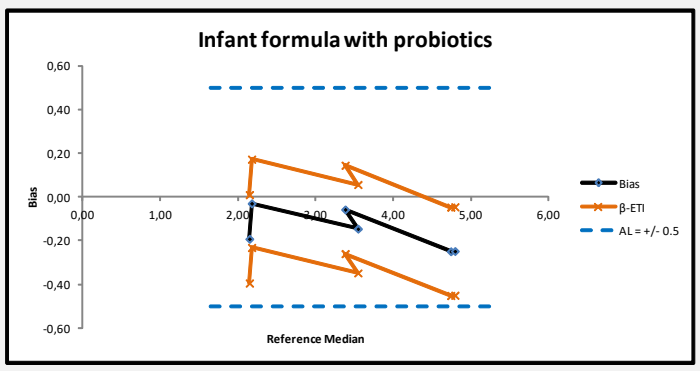


Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
2760-2764	1,70	0,079	-0,114	0,273	YES	YES
2775-2779	1,60	0,176	-0,017	0,370	YES	YES
2765-2769	3,57	-0,246	-0,439	-0,053	YES	YES
2780-2784	3,26	0,067	-0,126	0,260	YES	YES
2770-2774	4,87	-0,216	-0,409	-0,023	YES	YES
2785-2789	4,71	0,048	-0,145	0,242	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,139	0,134	NO	+/- 0,500

Pour plate method

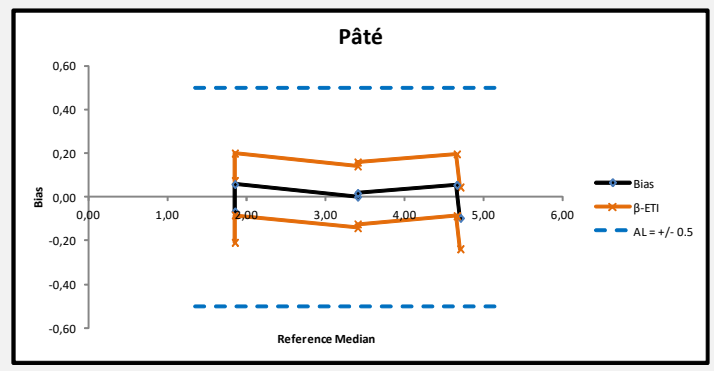
(Food) Category	Dairy product
(Food) Type	Infant formula



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
7558-7562	2,15	-0,192	-0,394	0,010	YES	YES
7573-7577	2,18	-0,030	-0,232	0,172	YES	YES
7563-7567	3,54	-0,146	-0,348	0,056	YES	YES
7578-7582	3,38	-0,058	-0,260	0,144	YES	YES
7568-7572	4,74	-0,249	-0,451	-0,047	YES	YES
7583-7587	4,79	-0,248	-0,450	-0,046	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,116	0,140	YES	+/- 0,500

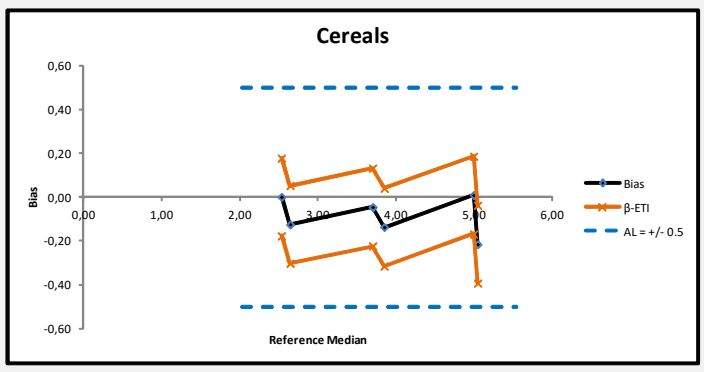
(Food) Category	RTE and RTRH products
(Food) Type	RTE products containing starch



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
7332-7336	1,85	-0,067	-0,208	0,075	YES	YES
7347-7351	1,85	0,058	-0,083	0,199	YES	YES
7337-7341	3,40	0,000	-0,141	0,141	YES	YES
7352-7356	3,40	0,017	-0,124	0,159	YES	YES
7342-7346	4,65	0,054	-0,087	0,196	YES	YES
7357-7361	4,70	-0,097	-0,238	0,045	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,123	0,098	YES	+/- 0,500

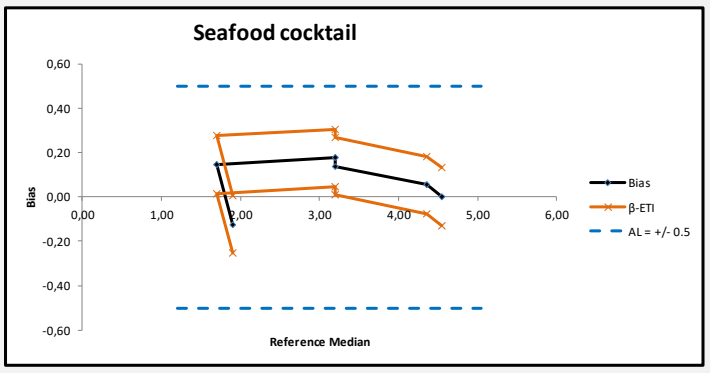
(Food) Category	Cereals, spices and dehydrated
(Food) Type	Cereals and dried fruits



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
7780-7784	2,53	0,000	-0,178	0,178	YES	YES
7795-7799	2,64	-0,125	-0,303	0,053	YES	YES
7785-7789	3,70	-0,046	-0,223	0,132	YES	YES
7800-7804	3,85	-0,138	-0,315	0,040	YES	YES
7790-7794	4,99	0,009	-0,169	0,186	YES	YES
7805-7809	5,04	-0,215	-0,393	-0,038	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,111	0,123	YES	+/- 0,500

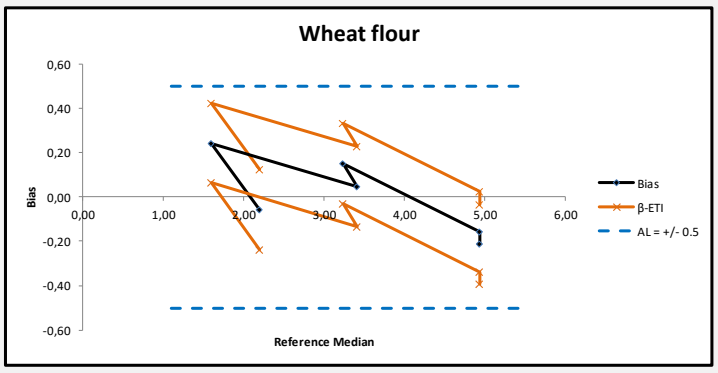
(Food) Category	Fish and egg products
(Food) Type	Cooked fish and fishery products



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
1021-1025	1,90	-0,125	-0,255	0,005	YES	YES
1036-1040	1,70	0,146	0,016	0,276	YES	YES
1026-1030	3,20	0,176	0,046	0,306	YES	YES
1041-1045	3,20	0,138	0,008	0,268	YES	YES
1031-1035	4,36	0,053	-0,077	0,183	YES	YES
1046-1050	4,54	0,000	-0,130	0,130	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,142	0,090	NO	+/- 0,500

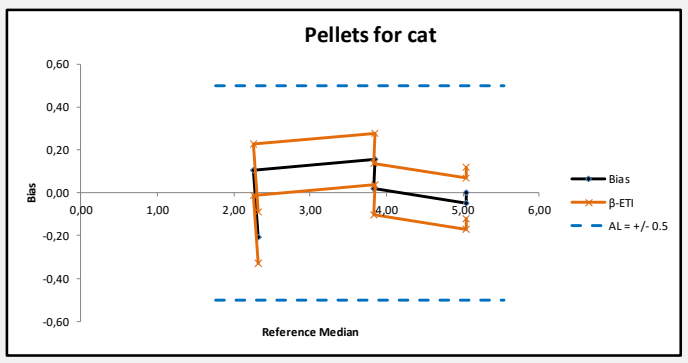
(Food) Category	Dry food products and
(Food) Type	Flours



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
1130-1134	2,20	-0,058	-0,238	0,122	YES	YES
1145-1149	1,60	0,243	0,063	0,423	YES	YES
1135-1139	3,41	0,047	-0,133	0,228	YES	YES
1150-1154	3,23	0,150	-0,031	0,330	YES	YES
1140-1144	4,93	-0,159	-0,339	0,022	YES	YES
1155-1159	4,93	-0,213	-0,394	-0,033	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,189	0,125	NO	+/- 0,500

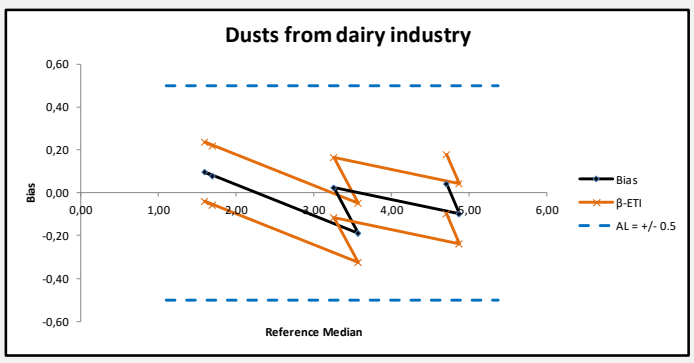
(Food) Category	Animal feed
(Food) Type	Pet food



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
2135-2139	2,32	-0,208	-0,328	-0,088	YES	YES
2150-2154	2,26	0,106	-0,013	0,226	YES	YES
2140-2144	3,85	0,155	0,035	0,275	YES	YES
2155-2159	3,83	0,019	-0,101	0,139	YES	YES
2145-2149	5,04	-0,050	-0,170	0,070	YES	YES
2160-2164	5,04	0,000	-0,120	0,120	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,086	0,083	YES	+/- 0,500

(Food) Category	Production environmental
(Food) Type	Dusts



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
2760-2764	1,70	0,079	-0,059	0,218	YES	YES
2775-2779	1,60	0,097	-0,042	0,235	YES	YES
2765-2769	3,57	-0,188	-0,327	-0,049	YES	YES
2780-2784	3,26	0,023	-0,115	0,162	YES	YES
2770-2774	4,87	-0,098	-0,237	0,040	YES	YES
2785-2789	4,71	0,041	-0,098	0,179	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,139	0,096	NO	+/- 0,500

All the accuracy profiles are comprised within the Acceptability Limits (AL) fixed at ± 0.5 log whatever the inoculation protocol applied (Spreading or Pour plate method) for the seven matrices tested except for seafood product for which the AL is fixed at ± 0.568 log for the spreading method

3.1.2.3 Conclusion

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

3.1.3 Inclusivity and exclusivity studies

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.

3.1.3.1 Protocols

- ***Inclusivity***

50 target strains were tested. Strains were grown in appropriate conditions. Decimal dilutions were done and enumerated once with the alternative method (both inoculation protocols *i.e*. pour plate and spreading protocols), the reference method and a non-selective agar.

- ***Exclusivity***

30 non-target strains were tested. Strains were grown in appropriate conditions. Decimal dilutions were done and enumerated once with the alternative method (both inoculation protocols *i.e*. pour plate and spreading protocols), the reference method and a non-selective agar.

3.1.3.2 Results

The raw data are provided in **Appendix 7**.

Inclusivity

All the tested strains gave characteristic colonies using the spreading inoculation protocol. For the pour plate method, one strain gave very small colonies after 21 h incubation time (*Bacillus cytotoxicus* Ad1681) but gave beautiful colonies after 48 h incubation time. Note that 3 other *Bacillus cytotoxicus* strains were tested and gave typical colonies after 21 h incubation time.

Exclusivity

None of the 30 non-target strains grew on the RAPID'*B.cereus* plate (spreading or pour plate method) while a majority of the strains was able to grow on MYP plates giving sometimes pink colonies but not clearly characteristic colonies.

The RAPID'*B.cereus* method is specific and selective.

3.1.4 Practicability

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

Storage conditions, shelf-life and modalities of utilisation after first use	The storage conditions and the expiration date are mentioned on the package. The modalities of utilization are described in the technical data sheet.		
Time to result	Steps	**Reference method**	**Alternative method**
	Negative samples		
	Analysis	Day 0	Day 0
	Enumeration	Day 2	Day 1
	Presumptive positive or positive results		
	Analysis	Day 0	Day 0
	Enumeration	Day 1 - Day 2	Day 1
	Confirmation	Day 2 - Day 3	/
Common step with the reference method	Initial suspension preparation		

The negative and positive results are available in one day using the RAPID'*B.cereus* method while two days are required for negative samples for the ISO 7932 method and two or three days for samples presenting characteristic colonies on MYP plates.

3.2 Inter-laboratory study

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

3.2.1 Study organisation

The inter-laboratory was run in February 2019. Peas were inoculated with spores of *Bacillus cereus* Ad2974, isolated from vegetables. Samples were sent to 17 Collaborators.

Samples were prepared and inoculated on Monday 11 February 2019 as described below:

- 7 peas codified samples (25 g) for enumeration of presumptive *Bacillus cereus* group by the EN ISO 7932 reference method and RAPID'*B.cereus* method;
- 1 sample 25 g (labelled "Sample for Total Count enumeration") for aerobic mesophilic flora enumeration by the ISO 4833-1 method;
- 1 water flask labelled "Temperature Control" with a temperature probe.

The targeted inoculation levels were the following:

- Level 0: 0 CFU/g,
- Level 1: 100 – 1 000 CFU/g,
- Level 2: 1 000 – 10 000 CFU/g,
- Level 3: 10 000 – 100 000 CFU/g.

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

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

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

Collaborative study laboratories and the expert laboratory carried out the analyses on Wednesday the 13rd of February 2019 with the alternative and reference methods.

The spreading inoculation method was used during the study in order to facilitate the work for the collaborators as the reference method also uses this inoculation procedure.

3.2.2 *Experimental parameters controls*

3.2.2.1 *Sample stability*

In order to evaluate the *Bacillus cereus* strain behaviour during transport, bacterial counts were done in triplicate with both reference and alternative methods at different times, i.e. inoculation time and after 48 h storage at 3°C ± 2°C. Results are reported in Table 16.

Table 16 - Stability of the strain in the matrix (in log CFU/g)

Day of analysis	Inoculation level	Reference method ISO 7932	Alternative method: RAPID'*B. cereus*
Day 0	Level 1	170 180 280	200 200 290
	Level 2	2 500 2 600 2 600	2 000 3 700 2 600
	Level 3	60 000 65 000 56 000	69 000 79 000 51 000
Day 2	Level 1	230 290 180	260 400 260
	Level 2	2 000 3 700 2 600	2 700 2 400 1 900
	Level 3	69 000 79 000 51 000	80 000 54 000 55 000

No evolution was observed during 48 h storage at 3°C ± 2°C.

3.2.2.2 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 17.

Table 17 - Sample temperatures at receipt

Laboratories	Temperature measured by the probe (°C)	Temperature measured at receipt (°C)	Receipt date and time	Analysis date
A	1.5	4.5	12/02/2019 11h20	13/02/2019
B	1.5	6.0	12/02/2019 14h00	13/02/2019
C	2.6	*Information not provided by the lab*	12/02/2019 08h45	13/02/2019
D	2.0	2.3	12/02/2019 10h00	13/02/2019
E	2.4	*Information not provided by the lab*	12/02/201 12h00	13/02/2019
F	0.5	0.4	12/02/2019 13h45	13/02/2019
G	*Not received*	4.6	12/02/2019 10h30	13/02/2019
H	1.0	1.4	12/02/2019 11h15	13/02/2019
I	*Not received*	4.0	12/02/2019 10h50	13/02/2019
J	1.8	6.9	13/02/2019 11h00	13/02/2019
K	*Not received*	*Information not provided by the lab*	14/02/2019 14h20	*Samples not analyzed*
L	2.4	3.2	13/02/2019 12h10	13/02/2019
M	3.0	4.5	13/02/2019 14h45	13/02/2019
N	1.6	2.9	12/02/2019 10h40	13/02/2019
O	1.5	3.6	12/02/2019 12h00	13/02/2019
P	0.6	1.2	12/02/2019 10h00	13/02/2019
Q	*Probe defective*	2.0	12/02/2019 08h30	13/02/2019

The temperatures measured by the collaborators at receipt were all correct. Note that the information was not provided by 3 Labs; for 2 of them the temperature measured by the probe indicated that the temperature at receipt was satisfying.

Lab K received its samples at Day 3 and did not carry out the analyses.

Three probes have not been received yet and one was defective.

3.2.2.3 Homogeneity of inoculation

Homogeneity tests were conducted according to the ISO/TS 22117. Ten samples per inoculation level were analyzed in duplicate by the reference method. The results are provided in **Appendix 8**. The test concluded to the homogeneity of the inoculation for the three contamination levels.

3.2.3 Result analysis

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

3.2.3.1 Aerobic mesophilic enumeration

The aerobic mesophilic enumeration varied from < 10 CFU/g (Lab L) to 9 800 CFU/g (ADRIA).

3.2.3.2 Results obtained by the expert Lab.

The results obtained by the expert Lab. are the following (See table 18).

Table 18 – Results obtained by the expert Lab. (CFU/g)

Level	Reference method	Alternative method
L0	< 10	< 10
L1	300 170	320 330
L2	3 200 2 300	3 100 1 700
L3	73 000 33 000	90 000 41 000

The enumeration results correspond to the target inoculation levels.

3.2.3.3 Results obtained by the collaborators

Samples were sent to 17 collaborators, but Lab K did not proceed to the analyses; the data from 16 laboratories are thus available.

A summary of the test results is given in Table 19 (CFU/g) and Table 20 (log CFU/g).

Lab E obtained inconsistent results, particularly for the medium inoculation level. This Lab confirmed that they probably missed a dilution. It was decided to not keep the data from this Lab for interpretation.

The interpretation was done with 15 datasets.

Table 19 - Summary of data (CFU/g)

Labo-ratory	Level 0		Level 1				Level 2				Level 3			
	Reference method	Alternative method	Reference method		Alternative method		Reference method		Alternative method		Reference method		Alternative method	
	Replicate 1	*Replicate 1*	*Replicate 1*	*Replicate 2*	*Replicate 1*	*Replicate 2*	*Replicate 1*	*Replicate 2*	*Replicate 1*	*Replicate 2*	*Replicate 1*	*Replicate 2*	*Replicate 1*	*Replicate 2*
A	<10	<10	520	290	460	340	6200	4100	5300	4100	140000	75000	140000	85000
B	<10	<10	650	360	460	360	5400	3600	5200	4600	120000	83000	100000	93000
C	<10	<10	450	250	310	260	2500	2700	3700	1600	120000	55000	110000	58000
D	<10	<10	460	360	530	270	5800	2400	5000	4900	99000	88000	120000	100000
E	<10	<10	330	170	590	240	500	3400	400	3500	8800	7636	15000	8200
F	<10	<10	480	310	290	260	4400	4300	10000	1800	85000	71000	51000	60000
G	<10	<10	370	320	330	270	8100	2900	7700	2400	140000	38000	96000	75000
H	<10	<10	490	190	480	100	6100	3100	4300	3600	130000	77000	140000	83000
I	<10	<10	410	260	470	480	5800	3800	5500	2700	120000	59000	130000	49000
J	<10	<10	550	280	360	330	5500	2500	5300	2500	130000	84000	150000	120000
L	<10	<10	420	120	300	240	2600	1900	2300	1200	120000	48000	95000	67000
M	<10	<10	410	180	320	220	4800	2400	4400	2500	89000	57000	91000	70000
N	<10	<10	370	220	700	400	5500	2500	5500	9000	67000	40000	77000	58000
O	<10	<10	280	250	410	220	3800	2800	4300	1700	100000	45000	94000	45000
P	<10	<10	290	230	380	250	4100	2700	2200	1500	85000	55000	124000	55000
Q	<10	<10	430	180	370	160	4400	2300	4800	1900	96000	37000	110000	53000

Table 20 - Summary of data (log CFU/g)

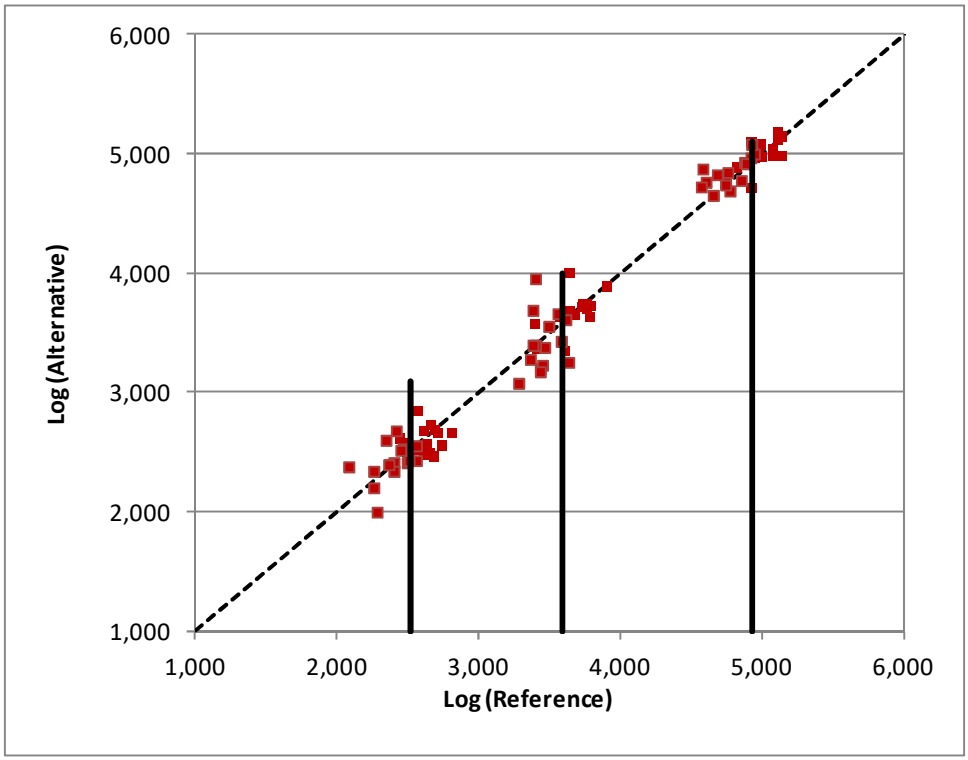
Labo-ratory	Level 0		Level 1				Level 2				Level 3			
	Reference method	Alternative method	Reference method		Alternative method		Reference method		Alternative method		Reference method		Alternative method	
	Replicate 1	*Replicate 1*	*Replicate 1*	*Replicate 2*	*Replicate 1*	*Replicate 2*	*Replicate 1*	*Replicate 2*	*Replicate 1*	*Replicate 2*	*Replicate 1*	*Replicate 2*	*Replicate 1*	*Replicate 2*
A	<1,00	<1,00	2,72	2,46	2,66	2,53	3,79	3,61	3,72	3,61	5,15	4,88	5,15	4,93
B	<1,00	<1,00	2,81	2,56	2,66	2,56	3,73	3,56	3,72	3,66	5,08	4,92	5,00	4,97
C	<1,00	<1,00	2,65	2,40	2,49	2,41	3,40	3,43	3,57	3,20	5,08	4,74	5,04	4,76
D	<1,00	<1,00	2,66	2,56	2,72	2,43	3,76	3,38	3,70	3,69	5,00	4,94	5,08	5,00
E	<1,00	<1,00	2,52	2,23	2,77	2,38	2,70	3,53	2,60	3,54	3,94	3,88	4,18	3,91
F	<1,00	<1,00	2,68	2,49	2,46	2,41	3,64	3,63	4,00	3,26	4,93	4,85	4,71	4,78
G	<1,00	<1,00	2,57	2,51	2,52	2,43	3,91	3,46	3,89	3,38	5,15	4,58	4,98	4,88
H	<1,00	<1,00	2,69	2,28	2,68	2,00	3,79	3,49	3,63	3,56	5,11	4,89	5,15	4,92
I	<1,00	<1,00	2,61	2,41	2,67	2,68	3,76	3,58	3,74	3,43	5,08	4,77	5,11	4,69
J	<1,00	<1,00	2,74	2,45	2,56	2,52	3,74	3,40	3,72	3,40	5,11	4,92	5,18	5,08
L	<1,00	<1,00	2,62	2,08	2,48	2,38	3,41	3,28	3,36	3,08	5,08	4,68	4,98	4,83
M	<1,00	<1,00	2,61	2,26	2,51	2,34	3,68	3,38	3,64	3,40	4,95	4,76	4,96	4,85
N	<1,00	<1,00	2,57	2,34	2,85	2,60	3,74	3,40	3,74	3,95	4,83	4,60	4,89	4,76
O	<1,00	<1,00	2,45	2,40	2,61	2,34	3,58	3,45	3,63	3,23	5,00	4,65	4,97	4,65
P	<1,00	<1,00	2,46	2,36	2,58	2,40	3,61	3,43	3,34	3,18	4,93	4,74	5,09	4,74
Q	<1,00	<1,00	2,63	2,26	2,57	2,20	3,64	3,36	3,68	3,28	4,98	4,57	5,04	4,72

3.2.4 Calculation and interpretation

3.2.4.1 Visual linearity checking

The figure 20 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 20 - Visual linearity checking



3.2.4.2 Accuracy profile calculation

Statistical calculations were done according to the Excel spreadsheet available on http://standards.iso.org/ISO/16140. A summary of the statistical test is provided in Table 21.

Table 21 - Summary of statistical tests

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.

Accuracy profile	0,5		
Study Name	RAPID'*B.cereus*		
Date	February 2019		
Coordinator	ADRIA Développement		
Tolerance probability (beta)	80%	80%	80%
Acceptability limit in log (lambda)	0,50	0,50	0,50

	Alternative method			Reference method		
Levels	**Low**	**Medium**	**High**	**Low**	**Medium**	**High**
Target value	**2,510**	**3,568**	**4,898**			
Number of participants (K)	15	15	15	15	15	15
Average for alternative method	2,509	3,547	4,929	2,510	3,568	4,898
Repeatability standard deviation (sr)	0,176	0,238	0,160	0,198	0,183	0,208
Between-labs standard deviation (sL)	0,000	0,008	0,000	0,000	0,000	0,000
Reproducibility standard deviation (sR)	0,176	0,239	0,160	0,198	0,183	0,208
Corrected number of dof	28,966	28,963	28,966	28,966	28,966	28,966
Coverage factor	1,333	1,333	1,333			
Interpolated Student t	1,311	1,311	1,311			
Tolerance interval standard deviation	0,1789	0,2425	0,1626			
Lower TI limit	2,274	3,229	4,716			
Upper TI limit	2,744	3,865	5,142			
Bias	**-0,001**	**-0,021**	**0,031**			
Relative Lower TI limit (beta = 80%)	**-0,235**	**-0,339**	**-0,182**			
Relative Upper TI limit (beta = 80%)	**0,234**	**0,297**	**0,244**			
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	0,196

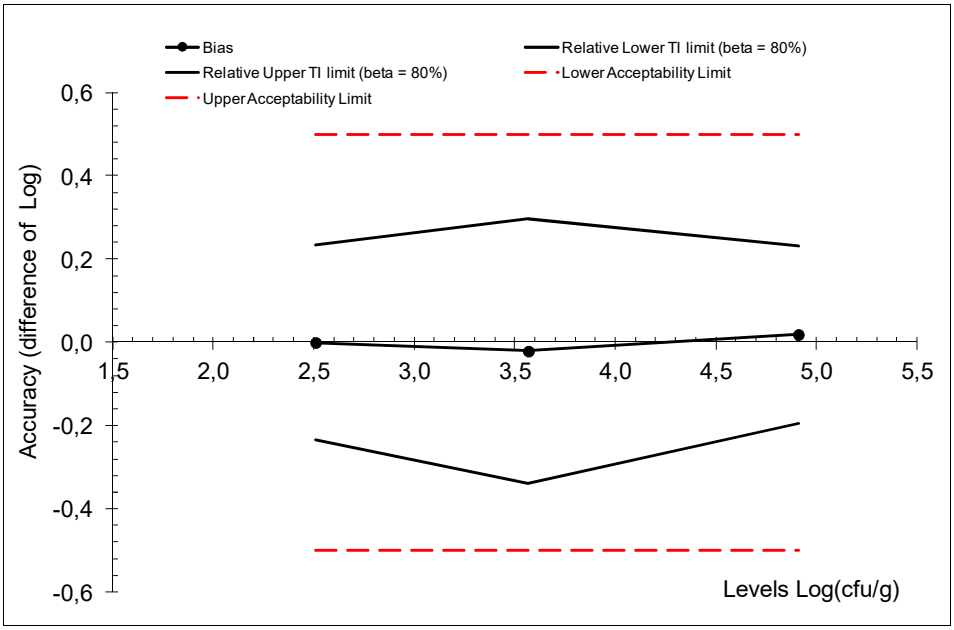
A summary of the obtained values is given in Table 22.

Table 22 - Summary of obtained values

	Dataset		
	15		
	Low level	*Medium level*	*High level*
Target value	2.510	3.568	4.898
Bias	- 0.001	- 0.021	0.031
β.ETI lower (80 %)	- 0.235	- 0.339	- 0.182
β.ETI upper (80 %)	0.234	0.297	0.244
Lower AL	- 0.500		
Upper AL	+ 0.500		

These values are collected in a graphical representation together with the acceptability limits (AL). This representation is given Figure 21.

Figure 21 - Accuracy profile



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 observed bias is very low and varies from - 0.001 log to 0.031 log.

The alternative method is considered as equivalent to the reference method as β.ETI values meet the Acceptability Limits fixed at ± 0.5 log whatever the inoculation level.

The alternative method is considered equivalent to the reference method.

3.3 Conclusion

For the **method comparison study**, the observed data and interpretation confirm the performances of the alternative method:

- 206 (spreading protocol) or 199 (pour plate method) samples were tested in the relative trueness study, providing 122 or 124 interpretable results respectively for the spreading and the pour plate inoculation methods, which clearly satisfied the required criteria for quantitative method comparison per ISO 16140-2; this study confirms as well, the possibility to store the RAPID'*B.cereus* plates for 72 h at 5°C ± 3°C. for the spreading inoculation procedure

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

- The inclusivity and exclusivity testing show satisfying results.

- The negative and positive results are available in one day using the RAPID'*B.cereus* method while two days are required for negative samples for the ISO 7932 method and two or three days for samples presenting characteristic colonies on MYP plates.

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

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

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

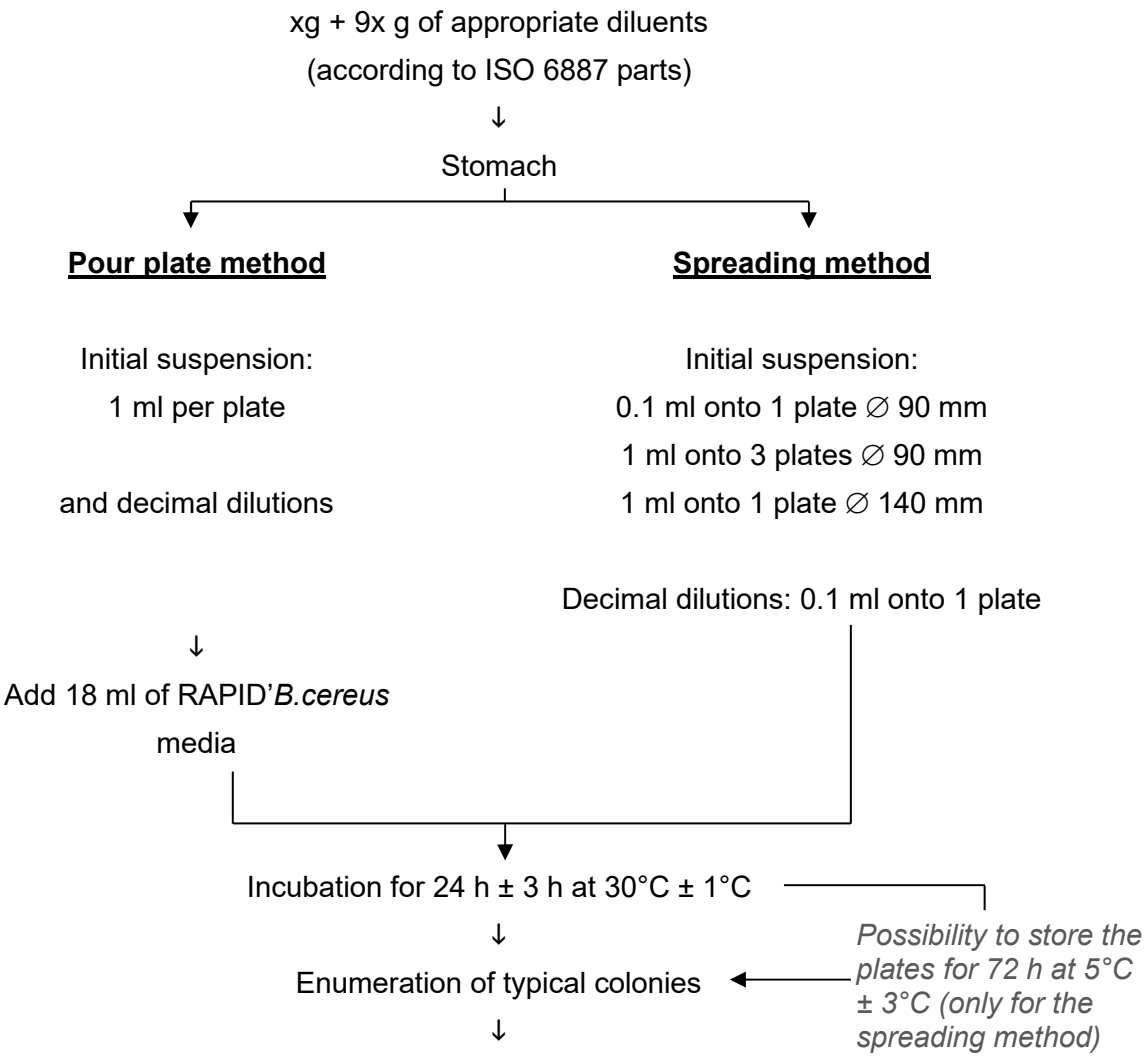
Based on the results obtained for the method comparison study and the inter-laboratory study, the RAPID'*B.cereus* **method is considered equivalent to the reference method.**

Quimper, 17 January 2023

Maryse RANNOU
Project Manager
Validation of Alternative methods

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

Appendix 1 - Flow diagram of the alternative method: RAPID'*B.cereus* method



[1] Confirmation on 1 characteristic colony per plate:
haemolysis test on sheep blood agar as described in ISO 7932 (2005)

[1] Test carried out only for the validation study

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 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 contaminations of samples

Date of analysis	Sample N°	Product	Artificial contaminations			Category	Type
			Strain		Injury protocol		
			Reference (group)	Origin			
2018	**7412**	**Whey powder**	*Bacillus cereus* (III) Ad420	Dairy product	Seeding with lyophilized strain 2 weeks at ambient temperature	1	a
2018	**7413**	**Calcium carbonate**	*Bacillus cereus* (III) Ad420	Dairy product	Seeding with lyophilized strain 2 weeks at ambient temperature	1	a
2018	**7414**	**Lactose protein starch**	*Bacillus cereus* (III) Ad420	Dairy product	Seeding with lyophilized strain 2 weeks at ambient temperature	1	a
2018	**8116**	**Maltodextrin**	*Bacillus cereus* Ad755	Milk protein	Seeding with lyophilized strain 2 weeks at ambient temperature	1	a
2018	**8117**	**Caseinate**	*Bacillus cereus* Ad755	Milk protein	Seeding with lyophilized strain 2 weeks at ambient temperature	1	a
2018	**7415**	**Infant formula with probiotics (*Lactobacillus fermentum hereditum* 2,3.10^{6}CFU/g)**	*Bacillus cereus* (III) Ad2169	Milk powder	Seeding with lyophilized strain 2 weeks at ambient temperature	1	b
2018	**7416**	**Infant formula**	*Bacillus cereus* (III) Ad2169	Milk powder	Seeding with lyophilized strain 2 weeks at ambient temperature	1	b
2018	**8118**	**Infant formula**	*Bacillus cereus* (III) Ad848	Milk powder	Seeding with lyophilized strain 2 weeks at ambient temperature	1	b
2018	**8119**	**Infant formula**	*Bacillus cereus* (VI) Ad1468	Milk powder	Seeding with lyophilized strain 2 weeks at ambient temperature	1	b
2018	**8120**	**Infant formula with probiotics (*Lactobacillus reuteri* DSM17938 6,4.10^{5}CFU/g)**	*Bacillus cereus* (VI) Ad1468	Milk powder	Seeding with lyophilized strain 2 weeks at ambient temperature	1	b
2018	**7862**	**Sheep cheese (rosemary)**	Bacillus *weihenstephanensis* Ad782 (spores)	Dairy product	Seeding with spores 48h at 3±2°C	1	c
2018	**7863**	**Cheese (cumin)**	*Bacillus cereus* Bce78 (spores)	Dairy product	Seeding with spores 48h at 3±2°C	1	c
2018	**7864**	**Fresh sheep cheese**	Bacillus *weihenstephanensis* Ad782 (spores)	Dairy product	Seeding with spores 48h at 3±2°C	1	c
2018	**7865**	**Cheese**	*Bacillus cereus* Bce78 (spores)	Dairy product	Seeding with spores 48h at 3±2°C	1	c
2018	**7866**	**Fresh goat cheese**	Bacillus *weihenstephanensis* Ad782 (spores)	Dairy product	Seeding with spores 48h at 3±2°C	1	c

Date of analysis	Sample N°	Product	Artificial contaminations			Category	Type
			Strain		Injury protocol		
			Reference (group)	Origin			
2018	**3761**	**Deli salad (pasta)**	*Bacillus cereus* Ad2192	RTE salad	Seeding 48h at 3±2°C	2	a
2018	**3762**	**Deli salad (tabbouleh)**	*Bacillus cereus* Ad2144	RTE salad	Seeding 48h at 3±2°C	2	a
2018	**3763**	**Deli salad (rice)**	*Bacillus cereus* Ad2144	RTE salad	Seeding 48h at 3±2°C	2	a
2018	**4022**	**Deli salad (pasta)**	*Bacillus cereus* ADQP403 (spores)	RTE product	Seeding 48h at 3±2°C	2	a
2018	**4023**	**Deli salad (tabbouleh)**	*Bacillus cereus* ADQP403 (spores)	RTE product	Seeding 48h at 3±2°C	2	a
2018	**7867**	**Deli salad (rice)**	*Bacillus cereus* Ad2192	RTE meal	Seeding 48h at 3±2°C	2	a
2018	**7868**	**Deli salad (pasta)**	*Bacillus cereus* Ad2192	RTE meal	Seeding 48h at 3±2°C	2	a
2018	**8033**	**Deli salad (pasta)**	*Bacillus cereus* 63 (spores)	RTRH products	Seeding with spores 72h at 3±2°C	2	a
2018	**8034**	**Deli salad (rice)**	*Bacillus cereus* Ad1407 (spores)	RTRH products	Seeding with spores 72h at 3±2°C	2	a
2018	**8114**	**Deli salad (tabbouleh)**	Bacillus *thuringiensis* Ad2785	Vegetables	Seeding 48h at 3±2°C	2	a
2018	**8316**	**Deli salad (rice)**	*Bacillus cereus* Ad2184	Rice	Seeding 48h at 3±2°C	2	a
2018	**3759**	**Pastry**	*Bacillus cereus* Ad2175	Pastry	Seeding 48h at 3±2°C	2	b
2018	**3760**	**Pastry**	*Bacillus cereus* Ad2175	Pastry	Seeding 48h at 3±2°C	2	b
2018	**4024**	**Delicatessen**	*Bacillus cereus* Ad2183 (spores)	Delicatessen	Seeding 48h at 3±2°C	2	b
2018	**4025**	**Delicatessen**	*Bacillus cereus* Ad2183 (spores)	Delicatessen	Seeding 48h at 3±2°C	2	b
2018	**4026**	**Delicatessen**	*Bacillus cereus* Ad2183 (spores)	Delicatessen	Seeding 48h at 3±2°C	2	b
2018	**7869**	**Pâté**	*Bacillus cereus* Ad2183	Ham	Seeding 48h at 3±2°C	2	b
2018	**7870**	**Pâté**	*Bacillus cereus* Ad2183	Ham	Seeding 48h at 3±2°C	2	b
2018	**7874**	**Pastry**	*Bacillus cereus* (III) Ad2175	Pastry	Seeding 48h at 3±2°C	2	b
2018	**8112**	**Pastry**	*Bacillus cereus* (VI) Ad2574	Pastry	Seeding 48h at 3±2°C	2	b
2018	**8113**	**Pastry**	*Bacillus cereus* (VI) Ad2574	Pastry	Seeding 48h at 3±2°C	2	b
2018	**8512**	**Pâté**	*Bacillus cereus* (V) Ad2146	Pork meat	Seeding 48h at 3±2°C	2	b
2018	**8513**	**Pâté**	*Bacillus cereus* (V) Ad2146	Pork meat	Seeding 48h at 3±2°C	2	b
2018	**3764**	**RTRH meal**	*Bacillus mycoïdes* Ad2462	RTRH product	Seeding 48h at 3±2°C	2	c
2018	**3765**	**RTRH meal**	*Bacillus mycoïdes* Ad2462	RTRH product	Seeding 48h at 3±2°C	2	c
2018	**3766**	**RTRH meal**	*Bacillus mycoïdes* Ad2462	RTRH product	Seeding 48h at 3±2°C	2	c
2018	**4027**	**RTRH meal**	*Bacillus cereus* 21 (spores)	RTRH product	Seeding 48h at 3±2°C	2	c

Date of analysis	Sample N°	Product	Artificial contaminations			Category	Type
			Strain		Injury protocol		
			Reference (group)	Origin			
2018	**4028**	**RTRH meal**	*Bacillus cereus* 35 (spores)	RTRH product	Seeding 48h at 3±2°C	2	c
2018	**4293**	**RTRH meal**	*Bacillus cereus* ADQP 403 (spores)	RTRH product	Seeding with spores 48h at 3±2°C	2	c
2018	**7871**	**RTRH meal**	Bacillus *weihenstephanensis* (VI) Ad780	RTRH meal	Seeding 48h at 3±2°C	2	c
2018	**7872**	**RTRH meal**	Bacillus *weihenstephanensis* (VI) Ad780	RTRH meal	Seeding 48h at 3±2°C	2	c
2018	**7873**	**RTRH meal (gnocchi)**	Bacillus *weihenstephanensis* (VI) Ad780	RTRH meal	Seeding 48h at 3±2°C	2	c
2018	**8035**	**RTRH meal (potatoes)**	*Bacillus cereus* 63 (spores)	RTRH products	Seeding with spores 72h at 3±2°C	2	c
2018	**8511**	**Paella**	*Bacillus cereus* (II) Ad2109	Rice	Seeding 48h at 3±2°C	2	c
2018	**8004**	**Oatmeal**	*Bacillus cereus* (IV) Ad756	Cereals	Seeding with lyophilized strain 2 weeks at ambient temperature	3	a
2018	**8005**	**Corn flour**	*Bacillus cereus* (IV) Ad756	Cereals	Seeding with lyophilized strain 2 weeks at ambient temperature	3	a
2018	**8031**	**Dried apricots**	Bacillus *weihenstephanensis* Ad1029 (spores)	Vegetables	Seeding with spores 72h at 3±2°C	3	a
2018	**8032**	**Dry blond grapes**	Bacillus *weihenstephanensis* Ad1029 (spores)	Vegetables	Seeding with spores 72h at 3±2°C	3	a
2018	**8317**	**Cumin**	*Bacillus cereus* (IV) Ad2974	Spice	Seeding with spores 6 days at ambient temperature	3	b
2018	**8318**	**Ginger**	*Bacillus cereus* (IV) Ad2974	Spice	Seeding with spores 6 days at ambient temperature	3	b
2018	**8319**	**Turmeric**	*Bacillus cereus* (III) Ad2975	Spice	Seeding with spores 6 days at ambient temperature	3	b
2018	**8320**	**Coriander**	*Bacillus cereus* (III) Ad2975	Spice	Seeding with spores 6 days at ambient temperature	3	b
2018	**8036**	**Frozen carrots**	Bacillus *weihenstephanensis* Ad1029 (spores)	Vegetables	Seeding with spores 72h at 3±2°C	3	c

Date of analysis	Sample no	Product	Artificial contaminations				Category	Type
			Strain		Injury protocol	Injury measu-rement		
			Reference	Origin				
2020	**814**	**Tuna sushi**	*Bacillus cereus* Adria 30 (spores) IV	Raw shrimps	Seeding 48h at 3°C ± 2°C	/	4	a
2020	**815**	**Salmon sushi**	*Bacillus weihenstephanensis* Ad2478 VI	Cockles	Seeding 48h at 3°C ± 2°C	/	4	a
2020	**816**	**Salmon sashimi**	*Bacillus cereus* group Ad2477 (II)	Raw mussels	Seeding 48h at 3°C ± 2°C	/	4	a
2020	**817**	**Tuna sashimi**	*Bacillus cereus* Adria 30 (spores) (IV)	Raw shrimps	Seeding 48h at 3°C ± 2°C	/	4	a
2020	**818**	**Tuna maki**	*Bacillus weihenstephanensis* Ad2478 (VI)	Cockles	Seeding 48h at 3°C ± 2°C	/	4	a
2020	**819**	**Salmon maki with avocado**	*Bacillus cereus* group Ad2477 (II)	Raw mussels	Seeding 48h at 3°C ± 2°C	/	4	a
2020	**820**	**Salmon tartare**	*Bacillus cereus* Adria 30 (spores) (IV)	Raw shrimps	Seeding 48h at 3°C ± 2°C	/	4	a
2020	**821**	**Fish fillet**	*Bacillus weihenstephanensis* Ad2478 (VI)	Cockles	Seeding 48h at 3°C ± 2°C	/	4	a
2020	**822**	**Cod fillet**	Bacillus *cereus* group Ad2477 (II)	Raw mussels	Seeding 48h at 3°C ± 2°C	/	4	a
2020	**833**	**Raw salmon**	*Bacillus cereus* group Ad2477 (II)	Raw mussels	Seeding 48h at 3°C ± 2°C	/	4	a
2020	**823**	**Salmon terrine**	*Bacillus cereus* Adria 30 (spores) (IV)	Raw shrimps	Seeding 48h at 3°C ± 2°C	/	4	b
2020	**824**	**Trout terrine**	*Bacillus weihenstephanensis* Ad2478 (VI)	Cockles	Seeding 48h at 3°C ± 2°C	/	4	b
2020	**825**	**Shrimps**	*Bacillus cereus* group Ad2477 (II)	Raw mussels	Seeding 48h at 3°C ± 2°C	/	4	b
2020	**826**	**Cod with dressing**	*Bacillus weihenstephanensis* Ad2478 (VI)	Cockles	Seeding 48h at 3°C ± 2°C	/	4	b
2020	**827**	**Surimi**	*Bacillus cereus* Adria 30 (spores) (IV)	Raw shrimps	Seeding 48h at 3°C ± 2°C	/	4	b
2020	**1346**	**Salmon terrine**	*Bacillus cereus* Ad2025 (V)	Seafood	Seeding 48h at 3°C ± 2°C	/	4	b
2020	**828**	**Liquid egg product**	*Bacillus cereus* Ad2528 (spores) (VI)	Liquid egg product	Seeding 48h at 3°C ± 2°C	/	4	c
2020	**829**	**Whole liquid egg product**	*Bacillus mycoïdes* Ad790 (VI)	Liquid egg product	Seeding 48h at 3°C ± 2°C	/	4	c
2020	**830**	**Fresh pasta**	*Bacillus cereus* Ad2528 (spores) (VI)	Liquid egg product	Seeding 48h at 3°C ± 2°C	/	4	c
2020	**831**	**Fresh pasta**	*Bacillus mycoïdes* Ad790 (VI)	Liquid egg product	Seeding 48h at 3°C ± 2°C	/	4	c
2020	**832**	**Fresh pasta**	*Bacillus cereus* Ad2528 (spores) (VI)	Liquid egg product	Seeding 48h at 3°C ± 2°C	/	4	c
2020	**1347**	**Whole liquid egg product**	*Bacillus cereus* Ad2533 (III)	Liquid egg product	Seeding 48h at 3°C ± 2°C	/	4	c
2020	**1348**	**Fresh pasta**	*Bacillus cereus* Ad2533 (III)	Liquid egg product	Seeding 48h at 3°C ± 2°C	/	4	c
2020	**1349**	**Fresh pasta**	*Bacillus cereus* Ad2533 (III)	Liquid egg product	Seeding 48h at 3°C ± 2°C	/	4	c
2020	**1350**	**Fresh pasta**	*Bacillus cereus* Ad2533 (III)	Liquid egg product	Seeding 48h at 3°C ± 2°C	/	4	c

Date of analysis	Sample no	Product	Artificial contaminations				Category	Type
			Strain		Injury protocol	Injury measu-rement		
			Reference	Origin				
2020	**1351**	**Lupin flour**	*Bacillus cereus* Ad495 (spores) (III)	Rice flour	Seeding 48h at 3°C ± 2°C	/	5	a
2020	**1352**	**Barley flour**	*Bacillus cereus* Ad495 (spores) (III)	Rice flour	Seeding 48h at 3°C ± 2°C	/	5	a
2020	**2028**	**Soybean flour**	*Bacillus thuringiensis* Ad2914 (spores) (IV)	Wheat	Seeding 48h at ambient temperature	/	5	a
2020	**2029**	**Soybean flour**	*Bacillus thuringiensis* Ad2914 (spores) (IV)	Wheat	Seeding 48h at ambient temperature	/	5	a
2020	**2030**	**Insect powder**	*Bacillus thuringiensis* Ad2914 (spores) (IV)	Wheat	Seeding 48h at ambient temperature	/	5	a
2020	**2134**	**Cricket flour**	*Bacillus cereus* Ad607 (spores) (III)	Environment	Seeding 48h at ambient temperature	/	5	a
2020	**2135**	**Cricket flour**	*Bacillus. cereus* Ad495 (spores) (III)	Rice flour	Seeding 48h at ambient temperature	/	5	a
2020	**2136**	**Tenebrion flour**	*Bacillus cereus* Ad607 (spores) (III)	Environment	Seeding 48h at ambient temperature	/	5	a
2020	**1353**	**Sportsman protein**	*Bacillus cereus* Ad495 (spores) (III)	Rice flour	Seeding 48h at 3°C ± 2°C	/	5	b
2020	**1380**	**Dry cake mix**	*Bacillus thuringiensis* Ad2914 (IV)	Wheat flour	Lyophilized strain 2 weeks at ambient temperature	/	5	b
2020	**1382**	**Hemp protein**	*Bacillus cereus* Ad2778	Environment	Lyophilized strain 2 weeks at ambient temperature	/	5	b
2020	**1383**	**Supermix protein**	*Bacillus cereus* Adria 22 (III)	Wheat	Lyophilized strain 2 weeks at ambient temperature	/	5	b
2020	**1377**	**Whole egg powder**	*Bacillus cereus* Ad2165 (VI)	Egg powder	Lyophilized strain 2 weeks at ambient temperature	/	5	c
2020	**1378**	**White egg powder**	*Bacillus cereus* Ad2165 (VI)	Egg powder	Lyophilized strain 2 weeks at ambient temperature	/	5	c
2020	**1379**	**Egg yolk powder**	*Bacillus cereus* Ad2165 (VI)	Egg powder	Lyophilized strain 2 weeks at ambient temperature	/	5	c
2020	**1381**	**Dry pasta**	*Bacillus thuringiensis* Ad2914 (IV)	Wheat flour	Lyophilized strain 2 weeks at ambient temperature	/	5	c
2020	**1384**	**Dry pasta**	*Bacillus cereus* Adria 22 (III)	Wheat	Lyophilized strain 2 weeks at ambient temperature	/	5	c

Date of analysis	Sample no	Product	Artificial contaminations				Category	Type
			Strain		Injury protocol	Injury measu-rement		
			Reference	Origin				
2021	**3981**	**Soya cakes**	*Bacillus thuringiensis* Ad2914 (IV)	Vegetables	Lyophilysed strain 2 weeks at ambiant temperature	/	6	a
2021	**3982**	**Rapeseed cakes**	*Bacillus thuringiensis* Ad2914 (IV)	Vegetables	Lyophilysed strain 2 weeks at ambiant temperature	/	6	a
2021	**4063**	**Flour**	*Bacillus thuringiensis* Ad2914 (IV)	Vegetables	Lyophilysed strain 2 weeks at ambiant temperature	/	6	a
2021	**4421**	**Soya cakes**	*Bacillus weihenstephanensis* Ad1029 (VI) (spores)	Vegetables	Seeding spores 1 week at ambiant temperature	/	6	a
2021	**4422**	**Rapeseed cakes**	*Bacillus cereus* Adria28 (IV) (spores)	Dairy product	Seeding spores 1 week at ambiant temperature	/	6	a
2021	**4423**	**Flour**	*Bacillus cereus* Adria28 (IV) (spores)	Dairy product	Seeding spores 1 week at ambiant temperature	/	6	a
2021	**3980**	**Lactoserum**	*Bacillus cereus* Ad3235 (III)	Milk powder	Lyophilysed strain 2 weeks at ambiant temperature	/	6	b
2021	**3983**	**Cow pellets**	*Bacillus thuringiensis* Ad2914 (IV)	Vegetables	Lyophilysed strain 2 weeks at ambiant temperature	/	6	b
2021	**3984**	**Cow pellets**	*Bacillus thuringiensis* Ad2914 (IV)	Vegetables	Lyophilysed strain 2 weeks at ambiant temperature	/	6	b
2021	**4061**	**Pellets for cattle**	*Bacillus thuringiensis* Ad2914 (IV)	Vegetables	Lyophilysed strain 2 weeks at ambiant temperature	/	6	b
2021	**4062**	**Milk powder for cattle**	*Bacillus cereus* Ad3235 (III)	Milk powder	Lyophilysed strain 2 weeks at ambiant temperature	/	6	b
2021	**4424**	**Pellets for cattle**	*Bacillus mycoïdes* CIP103472 (VI) (spores)	Environment	Seeding spores 1 week at ambiant temperature	/	6	b
2021	**4425**	**Cow pellets**	*Bacillus weihenstephanensis* Ad1029 (VI) (spores)	Vegetables	Seeding spores 1 week at ambiant temperature	/	6	b
2021	**2705**	**Rice for dog**	*Bacillus cereus* Ad2120 (III)	Wheat	Lyophilysed strain 2 weeks at ambiant temperature	/	6	c
2021	**2706**	**Pasta for dog**	*Bacillus cereus* Ad2120 (III)	Wheat	Lyophilysed strain 2 weeks at ambiant temperature	/	6	c

Date of analysis	Sample no	Product	Artificial contaminations				Category	Type
			Strain		Injury protocol	Injury measu-rement		
			Reference	Origin				
2021	**3079**	**Sausages**	*Bacillus thuringiensis* Ad2968 (IV)	Meat product	Seeding 48h at 3°C ± 2°C	/	6	c
2021	**3080**	**Sausages**	*Bacillus thuringiensis* Ad2914 (IV)	Vegetables	Seeding 48h at 3°C ± 2°C	/	6	c
2021	**2819**	**Process water (dairy environment)**	*Bacillus cereus* Ad2189 (III)	Dairy environment	Seeding 48h at 3°C ± 2°C	/	7	a
2021	**2820**	**Process water (dairy environment)**	*Bacillus cereus* Ad 607 (III) (spores)	Dairy environment	Seeding 48h at 3°C ± 2°C	/	7	a
2021	**2821**	**Process water (dairy environment)**	*Bacillus cereus* Ad2189 (III)	Dairy environment	Seeding 48h at 3°C ± 2°C	/	7	a
2021	**3075**	**Process water (dairy environment)**	*Bacillus cereus* Ad2191 (III)	Dairy environment	Seeding 48h at 3°C ± 2°C	/	7	a
2021	**3076**	**Process water (dairy environment)**	*Bacillus cereus* Ad2191 (III)	Dairy environment	Seeding 48h at 3°C ± 2°C	/	7	a
2021	**4487**	**Process water (sea food environment)**	*Bacillus cereus* Ad825 (IV)	Seafood product	Seeding 48h at 3°C ± 2°C	/	7	a
2021	**2822**	**Wipe (dairy environment)**	*Bacillus cereus* Ad2189 (III)	Dairy environment	Seeding 48h at 3°C ± 2°C	/	7	b
2021	**2823**	**Wipe (dairy environment)**	*Bacillus cereus* Ad 607 (III) (spores)	Dairy environment	Seeding 48h at 3°C ± 2°C	/	7	b
2021	**2824**	**Wipe (dairy environment)**	*Bacillus cereus* Ad 607 (III) (spores)	Dairy environment	Seeding 48h at 3°C ± 2°C	/	7	b
2021	**3077**	**Wipe (dairy environment)**	*Bacillus cereus* Ad2191 (III)	Dairy environment	Seeding 48h at 3°C ± 2°C	/	7	b
2021	**3078**	**Wipe (dairy environment)**	*Bacillus cereus* Ad2191 (III)	Dairy environment	Seeding 48h at 3°C ± 2°C	/	7	b
2021	**2703**	**Dusts (dairy environment)**	*Bacillus cereus* Ad2197 (III)	Dairy dust	Lyophilysed strain 2 weeks at ambiant temperature	/	7	c
2021	**2704**	**Dusts (dairy environment)**	*Bacillus cereus* Ad2197 (III)	Dairy dust	Lyophilysed strain 2 weeks at ambiant temperature	/	7	c
2021	**2707**	**Dusts (dairy environment)**	*Bacillus thuringiensis* Ad3243 (IV)	Flour	Lyophilysed strain 2 weeks at ambiant temperature	/	7	c

Date of analysis	Sample no	Product	Artificial contaminations				Category	Type
			Strain		Injury protocol	Injury measu-rement		
			Reference	Origin				
2021	**2825**	**Residues (meat environment)**	*Bacillus pseudomycoïdes* DSM307 (II)	Environment	Seeding 48h at 3°C ± 2°C	/	7	c
2021	**2826**	**Residues (meat environment)**	*Bacillus pseudomycoïdes* DSM307 (II)	Environment	Seeding 48h at 3°C ± 2°C	/	7	c
2021	**3978**	**Dusts (dairy environment)**	*Bacillus cereus* Ad3235 (III)	Milk powder	Lyophilysed strain 2 weeks at ambiant temperature	/	7	c
2021	**3979**	**Dusts (dairy environment)**	*Bacillus cereus* Ad3235 (III)	Milk powder	Lyophilysed strain 2 weeks at ambiant temperature	/	7	c
2021	**4485**	**Residues (sea food environment)**	*Bacillus cereus* group Ad2919 (VI)	Seafood product	Seeding 48h at 3°C ± 2°C	/	7	c
2021	**4486**	**Residues (sea food environment)**	*Bacillus cereus* Ad825 (IV)	Seafood product	Seeding 48h at 3°C ± 2°C	/	7	c

Appendix 4 - Relative trueness study: raw data

BM: Background microflora

DAIRY PRODUCTS																						
				Reference method: ISO 7932♦						Alternative method: RAPID'*B.cereus* (Spreading method)												
										21h at 30°C					21h at 30°C + 72h at 5°C ± 3°C							
Date of analysis	Sample No	Product (French name)	Product	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)	Category	Type
2018	**7412**	**Poudre de lactoserum**	**Whey powder**	10	12	12	12	140	2,15	10	13	13	160	2,20	10	13	13	160	2,20	1	a
				100	3	3	3			100	4	4			100	4	4				
2018	**7413**	**Carbonate de calcium**	**Calcium carbonate**	10	20	22	22	210	2,32	10	17	17	160	2,20	10	17	17	160	2,20	1	a
				100	1	1	1			100	1	1			100	1	1				
2018	**7414**	**Amidon protéine lactose**	**Lactose protein starch**	10	19	19	19	180	2,26	10	16	16	170	2,23	10	16	16	170	2,23	1	a
				100	1	1	1			100	3	3			100	3	3				
2018	**7415**	**Poudre de lait infantile avec probiotiques (*Lactobacillus fermentum hereditum* 2,3.10⁶ UFC/g)**	**Infant formula with probiotics (*Lactobacillus fermentum hereditum* 2,3.10⁶ CFU/g)**	10	5	5	5	50	1,70	10	5	5	50	1,70	10	5	5	50	1,70	1	b
				100	0	0	0		Ne	100	2	2		Ne	100	2	2		Ne		
2018	**7416**	**Poudre de lait infantile**	**Infant formula**	10	18	18	18	160	2,20	10	15	15	160	2,20	10	15	15	160	2,20	1	b
				100	0	0	0			100	3	3			100	3	3				
2018	**7862**	**Fromage de brebis au romarin**	**Sheep cheese (rosemary)**	100	42	42	42	4100	3,61	100	42	42	4400	3,64	100	42	42	4400	3,64	1	c
				1000	3	3	3			1000	6	6			1000	6	6				
2018	**7863**	**Gouda cumin**	**Cheese (cumin)**	100	32	36	36	3800	3,58	100	35	35	3600	3,56	100	35	35	3600	3,56	1	c
				1000	6	6	6			1000	5	5			1000	5	5				
2018	**7864**	**Fromage de brebis frais**	**Fresh sheep cheese**	100	52	56	56	5600	3,75	100	37	37	3500	3,54	100	37	37	3500	3,54	1	c
				1000	6	6	6			1000	1	1			1000	1	1				
2018	**7865**	**Petit Billy**	**Cheese**	1000	22	23	23	22000	4,34	1000	23	23	24000	4,38	1000	23	23	24000	4,38	1	c
				10000	1	1	1			10000	3	3			10000	3	3				
2018	**7866**	**Petits chèvre frais**	**Fresh goat cheese**	1000	57	58	58	57000	4,76	1000	26	26	27000	4,43	1000	26	26	27000	4,43	1	c
				10000	5	5	5			10000	4	4			10000	4	4				
2018	**8116**	**Maltodextrine**	**Maltodextrin**	10	60	61	61	600	2,78	10	41	41	400	2,60	10	41	41	400	2,60	1	a
				100	5	5	5			100	3	3			100	3	3				
2018	**8117**	**Caséinate**	**Caseinate**	100	128	128	128	13000	4,11	100	110	110	12000	4,08	100	110	110	12000	4,08	1	a
				1000	11	11	11			1000	22	22			1000	22	22				
2018	**8118**	**Poudre de lait infantile**	**Infant formula**	10	66	66	66	710	2,85	10	53	53	580	2,76	10	53	53	580	2,76	1	b
				100	11	12	12			100	11	11			100	11	11				
2018	**8119**	**Poudre de lait infantile**	**Infant formula**	1000	30	30	30	29000	4,46	1000	45	45	45000	4,65	1000	45	45	45000	4,65	1	b
				10000	2	2	2			10000	4	4			10000	4	4				
2018	**8120**	**Poudre de lait infantile avec probiotiques (*Lactobacillus reuteri* DSM17938 6,4.10⁵ UFC/g)**	**Infant formula with probiotics (*Lactobacillus reuteri* DSM17938 6,4.10⁵ CFU/g)**	100	53	59	59	5800	3,76	100	83	83	8500	3,93	100	83	83	8500	3,93	1	b
				1000	5	5	5			1000	11	11			1000	11	11				

♦ Analyses performed according to the COFRAC accreditation

READY TO EAT AND READY TO REHEAT PRODUCTS																							
				Reference method: ISO 7932♦						Alternative method: RAPID'*B.cereus* (Spreading method)												
										21h at 30°C					21h at 30°C + 72h at 5°C ± 3°C							
Date of analysis	Sample No	Product (French name)	Product	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)	Category	Type
2018	3537	Arancini	RTRH meal	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	10	0	0	<10	<1,00	2	c
				100	0	0	0			100	0	0			100	0	0				
2018	3538	Tagliatelles aux petits légumes	RTRH meal	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	10	0	0	<10	<1,00	2	c
				100	0	0	0			100	0	0			100	0	0				
2018	3539	Tagliatelles aux petits légumes	RTRH meal	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	10	0	0	<10	<1,00	2	c
				100	0	0	0			100	0	0			100	0	0				
2018	3540	Gratin dauphinois	RTRH meal	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	10	0	0	<10	<1,00	2	c
				100	0	0	0			100	0	0			100	0	0				
2018	3541	Ravioli bœuf aux petits oignons	RTRH meal	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	10	0	0	<10	<1,00	2	c
				100	0	0	0			100	0	0			100	0	0				
2018	3542	Salade de riz	Deli salad (rice)	10	3	3	3	30	1,48*	10	0	0	<10	<1,00	10	1	0	<10	<1,00	2	a
				100	0	0	0			100	0	0			100	0	0				
2018	3543	Semoule	Deli salad (tabbouleh)	10	12 (without halo)	12 (without halo)	12	120	2,08	10	4	4	40	1,60	10	5	5	50	1,70	2	a
				100	1 (without halo)	1 (without halo)	1			100	0	0		Ne	100	0	0		Ne		
2018	3544	Nouilles de riz	RTRH meal	10	6	6	6	60	1,78	10	0	0	<10	<1,00	10	0	0	<10	<1,00	2	c
				100	0	0	0		Ne	100	0	0			100	0	0				
2018	3545	Tartelettes framboises	Pastry	10	6	6	6	60	1,78	10	4	4	40	1,60	10	4	4	40	1,60	2	b
				100	1	1	1		Ne	100	0	0		Ne	100	0	0		Ne		
2018	**3759**	**Eclair à la vanille**	**Pastry**	10	0	4d	4	40	1,60	10	3 (without halo)	3	30	1,48*	10	3	3	30	1,48*	2	b
				100	0	0	0		Ne	100	1 (without halo)	1			100	1	1				
2018	**3760**	**Tartelette financier fraise**	**Pastry**	100	46 (without halo)	52	52	5300	3,72	100	49 (without halo)	49	5100	3,71	100	49	49	5100	3,71	2	b
				1000	4 (without halo)	6	6			1000	7 (without halo)	7			1000	7	7				
2018	**3761**	**Mini penne tomate mozzarella**	**Deli salad (pasta)**	10	20	21	21	210	2,32	10	28	28	270	2,43	10	28	28	270	2,43	2	a
				100	2	2	2			100	2	2			100	2	2				
2018	**3762**	**Taboulé**	**Deli salad (tabbouleh)**	10	10	10	10	110	2,04	10	2	2	20	1,30*	10	2	2	20	1,30*	2	a
				100	2	2	2			100	1	1			100	1	1				
2018	**3763**	**Riz à la niçoise**	**Deli salad (rice)**	10	90	90	90	860	2,93	10	63	63	620	2,79	10	63	63	620	2,79	2	a
				100	4	4	4			100	5	5			100	5	5				
2018	**3764**	**Riz cantonais**	**RTRH meal**	10	36 (BM+++ : yellow plate)	36 (BM+++ : yellow plate)	7	ND	ND	10	28	28	280	2,45	10	28	28	290	2,46	2	c
				100	2 (BM+++ : yellow plate)	2 (FBM+++ : yellow plate)	0			100	3	3			100	4	4				
2018	**3765**	**Gratin dauphinois**	**RTRH meal**	10	27	27	27	270	2,43	10	12	12	150	2,18	10	12	12	150	2,18	2	c
				100	3	3	3			100	4	4			100	4	4				
2018	**3766**	**Ravioli au jambon**	**RTRH meal**	1000	19	19	19	18000	4,26	1000	40	40	37000	4,57	1000	40	40	37000	4,57	2	c
				10000	1	1	1			10000	1	1			10000	1	1				
2018	**4022**	**Salade pâtes et surimi**	**Deli salad (pasta)**	10000	85	85	85	910000	5,96	10000	65	65	610000	5,79	10000	65	65	610000	5,79	2	a
				100000	14	15	15			100000	2	2			100000	2	2				
2018	**4023**	**Taboulé oriental**	**Deli salad (tabbouleh)**	1000	23	23	23	23000	4,36	100	124	124	13000	4,11	100	124	124	13000	4,11	2	a
				10000	0	0	0		N'	1000	17	17			1000	17	17				
2018	**4024**	**Terrine de campagne**	**Delicatessen**	10	121	122	122	1100	3,04	10	97	97	950	2,98	10	97	97	950	2,98	2	b
				100	4	4	4			100	7	7			100	7	7				
2018	**4025**	**Mousse de foie**	**Delicatessen**	10	57	59	59	560	2,75	10	43	43	430	2,63	10	43	43	430	2,63	2	b
				100	3	3	3			100	4	4			100	4	4				
2018	**4026**	**Mousse de foie**	**Delicatessen**	1000	75	75	75	75000	4,88	1000	52	52	55000	4,74	1000	52	52	55000	4,74	2	b
				10000	7	7	7			10000	8	8			10000	8	8				

♦ Analyses performed according to the COFRAC accreditation

READY TO EAT AND READY TO REHEAT PRODUCTS																						
Date of analysis	Sample No	Product (French name)	Product	Reference method: ISO 7932♦						Alternative method: RAPID'*B.cereus* (Spreading method)										Category	Type
										21h at 30°C					21h at 30°C + 72h at 5°C ± 3°C						
				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)		
2018	**4027**	**Riz au curry**	**RTRH meal**	10	84	86	86	810	2,91	10	41	41	460	2,66	10	41	41	460	2,66	2	c
				100	3	3	3			100	9	9			100	9	9				
2018	**4028**	**Hachis parmentier**	**RTRH meal**	100	22	22	22	2200	3,34	100	31	31	3400	3,53	100	31	31	3400	3,53	2	c
				1000	2	2	2			1000	6	6			1000	6	6				
2018	**4293**	**Lasagne bolognaise**	**RTRH meal**	1000	27	28	28	28000	4,45	1000	17	17	16000	4,20	1000	17	17	16000	4,20	2	c
				10000	0	0	0		N'	10000	1	1			10000	1	1				
2018	7500	Taboulé	Deli salad (tabbouleh)	10	7	14	14	140	2,15	10	16	16	170	2,23	10	/	/	/	ND (not tested)	2	a
				100	0	1	1			100	3	3			100	/	/				
2018	7501	Riz aux légumes	RTRH meal (rice)	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	10	0	0	<10	<1,00	2	c
				100	0	0	0			100	0	0			100	0	0				
2018	7502	Salade pâtes, poissons	Deli salad (pasta)	10	0	0	0	<10	<1,00	10	1	1	10	1,00*	10	1	1	10	1,00*	2	a
				100	0	0	0			100	0	0			100	0	0				
2018	7503	Sandwich poulet rôti crudités	Sandwich	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				
2018	7504	Galette de blé noir bio	RTRH meal (pancake)	10000	10 (BM)	11 (BM)	11	130000	5,11	1000	136	136	130000	5,11	1000	136	136	130000	5,11	2	c
				100000	3 (BM)	3 (BM)	3			10000	12	12			10000	12	12				
2018	7505	Mousse fruits rouges	Pastry	100	36	39	39	3900	3,59	10	298	298	2900	3,46	10	298	298	2900	3,46	2	b
				1000	4	4	4			100	19	19			100	20	20				
2018	7506	Blinis aux œufs	Blinis	10	0	1	1	10	1,00*	10	1	1	10	1,00*	10	1	1	10	1,00*	2	c
				100	0	0	0			100	0	0			100	0	0				
2018	7507	Légumes pot-au-feu	RTRH meal	10	3	3	3	30	1,48*	10	1	1	10	1,00*	10	1	1	10	1,00*	2	c
				100	0	0	0			100	0	0			100	0	0				

CEREALS, SPICES, DEHYDRATED FRUITS AND VEGETABLES																										
Date of analysis	Sample No	Product (French name)	Product	Reference method: ISO 7932♦						Alternative method: RAPID'*B.cereus* (Spreading method)												Category	Type
										21h at 30°C					21h at 30°C + 72h at 5°C ± 3°C								
				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)		
2018	7508	Pétales violettes	Dehydrated purple petals	10	32	38	38	360	2,56	10	24	24	230	2,36	10	24	24	230	2,36	3	c
				100	2	2	2			100	1	1			100	1	1				
2018	7509	Echalotes lanières	Shallot	10	2	2	2	20	1,30*	10	1	1	10	1,00*	10	1	1	10	1,00*	3	c
				100	0	0	0			100	0	0			100	0	0				
2018	7535	Origan	Oregano	10	47 (BM)	48 (BM)	48	510	2,71	10	60	60	590	2,77	10	/	/	/	ND (Not tested)	3	b
				100	8 (BM)	8 (BM)	8			100	5	5			100	/	/				
2018	7536	Emincés de poireaux surgelés	Frozen leeks	10	4	6	6	60	1,78	10	6	6	60	1,78	10	6	6	60	1,78	3	c
				100	0	0	0		Ne	100	0	0		Ne	100	0	0		Ne		
2018	7537	Petits pois doux extra fins surgelés	Frozen peas	10	0	0	0	<10	<1,00	10	2	2	20	1,30*	10	2	2	20	1,30*	3	c
				100	0	0	0			100	0	0			100	0	0				
2018	7655	Bouillon de légumes	Dehydrated vegetables soup	10	5	6	6	60	1,78	10	1	1	10	1,00*	10	1	1	10	1,00*	3	c
				100	2	2	2		Ne	100	0	0			100	0	0				
2018	7656	Soupe déshydratée à l'oignon	Dehydrated soup (onion)	10	0	0	0	<10	<1,00	10	4	4	40	1,60	10	4	4	40	1,60	3	c
				100	0	0	0			100	1	1		Ne	100	1	1		Ne		
2018	7657	Soupe déshydratée poireaux	Dehydrated soup (leeks)	10	9	10	10	90	1,95	10	11	11	110	2,04	10	11	11	110	2,04	3	c
				100	0	0	0			100	1	1			100	1	1				
2018	7658	Mouliné 9 légumes	Dehydrated soup	10	3	4	2	20	1,30*	10	3	3	30	1,48*	10	3	3	30	1,48*	3	c
				100	1	1	1			100	0	0			100	0	0				
2018	7671	Mousseline au lait entier	Dehydrated mashed potatoes	10	2	8	8	80	1,90	10	4	4	40	1,60	10	4	4	40	1,60	3	c
				100	0	0	0		Ne	100	0	0		Ne	100	0	0		Ne		
2018	7672	Purée nature	Dehydrated mashed potatoes	10	0	4	4	40	1,60	10	1	1	10	1,00*	10	1	1	10	1,00*	3	c
				100	0	1	1		Ne	100	0	0			100	0	0				
2018	7875	Amandes effilées	Flaked almonds	10	41	42	42	440	2,64	10	54	54	520	2,72	10	54	54	520	2,72	3	a
				100	6	6	6			100	3	3			100	3	3				
2018	7876	Cannelle moulue	Cinnamon	10	47	47	18	240	2,38	10	8	8	80	1,90	10	8	8	80	1,90	3	b
				100	8	8	8			100	2	2		Ne	100	2	2		Ne		
2018	7877	Curcuma	Turmeric	10	16 (BM+++ : yellow plate)	17(BM+++ : yellow plate)	3	ND	ND	10	15	15	150	2,18	10	15	15	160	2,20	3	b
				100	2 (BM+++ : yellow plate)	2 (BM+++ : yellow plate)	1			100	1	1			100	2	2				
2018	7878	Colombo	Colombo	100	19 (BM)	19 (BM)	19	1800	3,26	10	64	64	670	2,83	10	64	64	670	2,83	3	b
				1000	1 (BM)	1 (BM)	1			100	10	10			100	10	10				
2018	7879	Muesli floconneux	Fluffy muesli	10	20	30	30	300	2,48	10	15	15	170	2,23	10	15	15	170	2,23	3	a
				100	1	3	3			100	4	4			100	4	4				
2018	**8004**	**Flocons d'avoine**	**Oatmeal**	10	108	108	108	1200	3,08	10	90	90	890	2,95	10	90	90	890	2,95	3	a
				100	20	20	20			100	8	8			100	8	8				
2018	**8005**	**Farine de maïs**	**Corn flour**	100	45	45	45	4500	3,65	100	27	27	2700	3,43	100	27	27	2700	3,43	3	a
				1000	5	5	5			1000	3	3			1000	3	3				
2018	**8031**	**Abricots secs**	**Dried apricots**	1000	34	34	34	32000	4,51	1000	22	22	24000	4,38	1000	22	22	24000	4,38	3	a
				10000	1	1	1			10000	4	4			10000	4	4				
2018	**8032**	**Raisins blonds secs**	**Dry blond grapes**	100	42	42	42	4000	3,60	100	54	54	5100	3,71	100	54	54	5100	3,71	3	a
				1000	2	2	2			1000	2	2			1000	2	2				
2018	**8036**	**Duos de carottes surgelées**	**Frozen carrots**	100	44	45	45	4400	3,64	100	38	38	3800	3,58	100	38	38	3900	3,59	3	c
				1000	3	3	3			1000	4	4			1000	5	5				
2018	**8317**	**Cumin moulu**	**Cumin**	1000	12	12	12	14000	4,15	1000	34	34	31000	4,49	1000	34	34	31000	4,49	3	b
				10000	3	3	3			10000	0	0			10000	0	0				

♦ Analyses performed according to the COFRAC accreditation

CEREALS, SPICES, DEHYDRATED FRUITS AND VEGETABLES																							
Date of analysis	Sample No	Product (French name)	Product	Reference method: ISO 7932♦						Alternative method: RAPID'*B.cereus* (Spreading method)											Category	Type
										21h at 30°C					21h at 30°C + 72h at 5°C ± 3°C							
				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)		
2018	**8318**	**Gingembre moulu**	**Ginger**	10000	32	32	32	310000	5,49	10000	88	88	900000	5,95	10000	88	88	900000	5,95	3	b
				100000	2	2	2			100000	11	11			100000	11	11				
2018	**8319**	**Curcuma**	**Turmeric**	1000	9	9	9	9000	3,95	1000	14	14	14000	4,15	1000	14	14	14000	4,15	3	b
				10000	0	0	0		Ne	10000	1	1			10000	1	1				
2018	**8320**	**Coriandre moulue**	**Coriander**	1000	99	99	99	100000	5,00	1000	104	104	110000	5,04	1000	104	104	110000	5,04	3	b
				10000	11	11	11			10000	13	13			10000	13	13				

FISH AND EGG PRODUCTS																						
				Reference method: ISO 7932♦						Alternative method: RAPID'*B.cereus* (Spreading method)												
										21h at 30°C					21h at 30°C + 72h at 5°C ± 3°C							
Date of analysis	Sample N°	Product (French name)	Product	Dilution	24 H CFU/plate	48 H CFU/plate	CFU/plate (confirmed)	CFU/g	Final result (log CFU/g)	Dilution	CFU/plate + with halo /- without halo	CFU/plate (confirmed)	CFU/g	Final result (log CFU/g)	Dilution	CFU/plate + with halo /- without halo	CFU/plate (confirmed)	CFU/g	Final result (log CFU/g)	Category	Type
2020	**814**	**Sushi thon**	**Tuna sushi**	10	>150	>150	>150	2800	3,45	10	115	115	1290	3,11	10	115	115	1290	3,11	4	a
				100	26	28	28		N'	100	27	27			100	27	27				
2020	**815**	**Sushi saumon**	**Salmon sushi**	10	9	9	9	90	1,95	10	12	12	140	2,15	10	12	12	140	2,15	4	a
				100	1	1	1		Ne	100	3	3			100	3	3				
2020	**816**	**Sashimi saumon**	**Salmon sashimi**	10	10	10	10	91	1,96	10	12	12	120	2,08	10	12	12	120	2,08	4	a
				100	0	0	0			100	1	1			100	1	1				
2020	**817**	**Sashimi thon**	**Tuna sashimi**	100	114	114	114	10000	4,00	100	>150	>150	>15000	>4,18	100	>150	>150	>15000	>4,18	4	a
				1000	0	0	0			1000	0	0			1000	0	0				
2020	**818**	**Maki thon**	**Tuna maki**	10	13	14	14	140	2,15	10	15	15	160	2,20	10	15	15	160	2,20	4	a
				100	1	1	1			100	2	2			100	2	2				
2020	**819**	**Maki saumon avocat**	**Salmon maki with avocado**	10	28	28	28	260	2,41	10	12	12	120	2,08	10	12	12	120	2,08	4	a
				100	0	0	0			100	1	1			100	1	1				
2020	**820**	**Tartare de saumon**	**Salmon tartare**	1000	78	78	78	77000	4,89	1000	69	69	69000	4,84	1000	69	69	69000	4,84	4	a
				10000	7	7	7			10000	7	7			10000	7	7				
2020	**821**	**Filet déglefin**	**Fish fillet**	1000	20	20	20	20000	4,30	100	80	80	7900	3,90	100	80	80	7900	3,90	4	a
				10000	2	2	2			1000	7	7			1000	7	7				
2020	**822**	**Filet de cabillaud**	**Cod fillet**	100	23	23	23	2500	3,40	100	35	35	3700	3,57	100	35	35	3700	3,57	4	a
				1000	4	4	4			1000	6	6			1000	6	6				
2020	**823**	**Terrine de saumon**	**Salmon terrine**	100	84 (BM>150)	84 (BM>150)	84 (BM>150)	32000	4,51	100	>150	>150	28000	4,45	100	>150	>150	28000	4,45	4	b
				1000	32	32	32		N'	1000	28	28		N'	1000	28	28		N'		
2020	**824**	**Terrine de truite aux amandes**	**Trout terrine**	100	38	38	38	3600	3,56	100	9	9	900	2,95	100	9	9	900	2,95	4	b
				1000	2	2	2			1000	4	4		Ne	1000	4	4				
2020	**825**	**Crevettes**	**Shrimps**	10	5	5	5	50	1,70	10	0	0	<10	<1,00	10	0	0	<10	<1,00	4	b
				100	1	1	1		Ne	100	0	0			100	0	0				
2020	**826**	**Cabillaud en sauce**	**Cod with dressing**	10	83	83	83	800	2,90	10	35	35	370	2,57	10	35	35	370	2,57	4	b
				100	5	5	5			100	6	6			100	6	6				
2020	**827**	**Surimi**	**Surimi**	1000	132	132	132	130000	5,11	1000	122	122	130000	5,11	1000	122	122	130000	5,11	4	b
				10000	13	13	13			10000	25	25			10000	25	25				
2020	**828**	**Coule de jaune d'œuf**	**Liquid egg product**	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	10	0	0	<10	<1,00	4	c
				100	0	0	0			100	0	0			100	0	0				
2020	**829**	**Coule d'œuf entier**	**Whole liquid egg product**	10	117	117	117	1200	3,08	10	87	87	860	2,93	10	87	87	860	2,93	4	c
				100	12	12	12			100	7	7			100	7	7				
2020	**830**	**Spaghettis**	**Fresh pasta**	100	0	0	0	<10	<1,00	100	0	0	<10	<1,00	100	0	0	<10	<1,00	4	c
				1000	0	0	0			1000	0	0			1000	0	0				
2020	**831**	**Tagliatelles aux œufs frais**	**Fresh pasta**	10	1	1	1	10	1,00*	10	1	1	10	1,00*	10	1	1	10	1,00*	4	c
				100	0	0	0			100	0	0			100	0	0				
2020	**832**	**Spaetzle aux œufs frais**	**Fresh pasta**	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	10	0	0	<10	<1,00	4	c
				100	0	0	0			100	0	0			100	0	0				
2020	**833**	**Saumon cru**	**Raw salmon**	1000	19	19	19	17000	4,23	1000	16	16	15000	4,18	1000	16	16	15000	4,18	4	a
				10000	0	0	0			1000	0	0			1000	0	0				

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FISH AND EGG PRODUCTS																						
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Date of analysis	Sample N°	Product (French name)	Product	Dilution	24 H CFU/plate	48 H CFU/plate	CFU/plate (confirmed)	CFU/g	Final result (log CFU/g)	Dilution	CFU/plate + with halo /- without halo	CFU/plate (confirmed)	CFU/g	Final result (log CFU/g)	Dilution	CFU/plate + with halo /- without halo	CFU/plate (confirmed)	CFU/g	Final result (log CFU/g)	Category	Type
2020	1260	Sushi saumon	Salmon sushi	10	0	0	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				
2020	1261	Crunch cali roll	Crunch cali roll	10	0	0	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				
2020	1262	California maki thon	Tuna maki	10	0	0	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				
2020	**1346**	**Terrine de saumon**	**Salmon terrine**	10	86	86	86	880	2,94	10	98	98	960	2,98	10	98	98	960	2,98	4	b
				100	11	11	11			100	8	8			100	8	8				
2020	**1347**	**Coule d'œuf entier**	**Whole liquid egg product**	10	36	36	36	360	2,56	10	33	33	300	2,48	10	33	33	300	2,48	4	c
				100	0	0	0		N'	100	0	0			100	0	0				
2020	**1348**	**Tagliatelles fraiches**	**Fresh pasta**	100	12	13	13	1400	3,15	100	21	21	2100	3,32	100	21	21	2100	3,32	4	c
				1000	2	2	2			1000	2	2			1000	2	2				
2020	**1349**	**Spaghettis fraiches**	**Fresh pasta**	100	119	119	119	12000	4,08	100	96	96	9900	4,00	100	96	96	9900	4,00	4	c
				1000	31	31	31		N'	1000	13	13			1000	13	13				
2020	**1350**	**Tagliatelles fraiches**	**Fresh pasta**	100	27	27	27	2700	3,43	100	16	16	1800	3,26	100	16	16	1800	3,26	4	c
				1000	3	3	3			1000	4	4			1000	4	4				

OTHER DRY FOOD PRODUCTS AND INGREDIENTS																						
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										21h at 30°C					21h at 30°C + 72h at 5°C ± 3°C							
				Dilution	24 H CFU/plate	48 H CFU/plate	CFU/plate (confirmed)	CFU/g	Final result (log CFU/g)	Dilution	CFU/plate + with halo /- without halo	CFU/plate (confirmed)	CFU/g	Final result (log CFU/g)	Dilution	CFU/plate + with halo /- without halo	CFU/plate (confirmed)	CFU/g	Final result (log CFU/g)		
2020	1252	Farine de pois	Pea flour	10	5	5	5	50	1,70	10	1	1	10	1,00*	10	1	1	10	1,00*	5	a
				100	0	0	0		Ne	100	0	0			100	0	0				
2020	1253	Farine de riz blanc	White rice flour	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	10	0	0	<10	<1,00	5	a
				100	0	0	0			100	0	0			100	0	0				
2020	1254	Spaghettoni	Dry pasta	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				
2020	1255	Coquillettes	Dry pasta	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				
2020	1256	Torti	Dry pasta	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				
2020	1257	Préparation pour flan patissier	Dry cake mix	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				
2020	1258	Préparation pour moelleux au chocolat	Dry cake mix	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				
2020	1259	Préparation moelleux nuage	Dry cake mix	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				
2020	1263	Blanc d'œuf en poudre	White egg powder	10	2	2	2	20	1,30*	10	3	3	30	1,48*	10	3	3	30	1,48*	5	c
				100	0	0	0			100	0	0			100	0	0				
2020	1264	Jaune d'œuf en poudre	Egg yolk powder	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				
2020	1341	Farine de quinoa	Quinoa flour	10	>150	>150	>150	1900	3,28	10	138	138	1400	3,15	10	138	138	1400	3,15	5	a
				100	19	19	19		N'	100	16	16			100	16	16				
2020	1342	Protéine de chanvre bio	Hemp protein	10	3	3	3	30	1,48*	10	4	4	40	1,60	10	4	4	40	1,60	5	b
				100	0	0	0			100	0	0		Ne	100	0	0		Ne		
2020	1343	Sport formula supermix	Supermix protein	10	0	0	0	<10	<1,00	10	1	1	10	1,00*	10	1	1	10	1,00*	5	b
				100	0	0	0			100	0	0			100	0	0				
2020	1344	Préparation moelleux citron bio	Dry cake mix	10	92	94	94	1000	3,00	10	99	99	1100	3,04	10	99	99	1100	3,04	5	b
				100	16	16	16			100	17	17			100	17	17				
2020	1345	Poudre d'œuf entier	Whole egg powder	10	3	3	3	30	1,48*	10	4	4	40	1,60	10	4	4	40	1,60	5	c
				100	1	1	1			100	0	0		Ne	100	0	0		Ne		
2020	**1351**	**Farine de lupin**	**Lupin flour**	100	124	127	127	13000	4,11	100	119	119	13000	4,11	100	119	119	13000	4,11	5	a
				1000	11	11	11			1000	22	22			1000	22	22				
2020	**1352**	**Farine d'orge mondé**	**Barley flour**	1000	39	39	39	38000	4,58	1000	58	58	58000	4,76	1000	58	58	58000	4,76	5	a
				10000	3	3	3			10000	6	6			10000	6	6				
2020	**1353**	**Protéines pour sportifs**	**Sportsman protein**	1000	>150	>150	>150	880000	5,94	1000	>150	>150	1200000	6,08	1000	>150	>150	1200000	6,08	5	b
				10000	87	88	88		N'	10000	121	121		N'	10000	121	121		N'		
2020	**1377**	**Poudre d'œuf entier**	**Whole egg powder**	10	>150	>150	>150	3600	3,56	10	>150-	>150	2600	3,41	10	>150-	>150	2900	3,46	5	c
				100	36	36	36		N'	100	26-	26		N'	100	29-	29		N'		

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										21h at 30°C					21h at 30°C + 72h at 5°C ± 3°C								
Date of analysis	Sample n°	Product (French name)	Product	Dilution	24 H CFU/plate	48 H CFU/plate	CFU/plate (confirmed)	CFU/g	Final result (log CFU/g)	Dilution	CFU/plate + with halo /- without halo	CFU/plate (confirmed)	CFU/g	Final result (log CFU/g)	Dilution	CFU/plate + with halo /- without halo	CFU/plate (confirmed)	CFU/g	Final result (log CFU/g)	Category	Type
2020	**1378**	**Poudre de blanc d'œuf**	**White egg powder**	100	107	107	107	11000	4,04	100	131-	131	14000	4,15	100	131-	131	14000	4,15	5	c
				1000	11	11	11			1000	23-	23			1000	23-	23				
2020	**1379**	**Poudre de jaune d'œuf**	**Egg yolk powder**	10	107	107	107	1100	3,04	10	105-/1+	106	1100	3,04	10	105-/1+	106	1100	3,04	5	c
				100	17	17	17			100	12-	12			100	12-	12				
2020	**1380**	**Préparation en poudre pour gâteau pommes**	**Dry cake mix**	10	130	130	130	1200	3,08	10	86	86	850	2,93	10	86	86	850	2,93	5	b
				100	5	5	5			100	7	7			100	7	7				
2020	**1381**	**Pâtes spirale**	**Dry pasta**	100	40	40	40	4500	3,65	100	56	56	5900	3,77	100	56	56	5900	3,77	5	c
				1000	9	9	9			1000	9	9			1000	9	9				
2020	**1382**	**Protéine de chanvre bio**	**Hemp protein**	100	85	85	85	8900	3,95	100	112	112	11000	4,04	100	112	112	11000	4,04	5	b
				1000	13	13	13			1000	10	10			1000	10	10				
2020	**1383**	**Sport formula supermix**	**Supermix protein**	100	45	45	45	4400	3,64	100	39	39	4100	3,61	100	39	39	4100	3,61	5	b
				1000	3	3	3			1000	6	6			1000	6	6				
2020	**1384**	**Pâtes coquillettes**	**Dry pasta**	100	>150	>150	>150	26000	4,41	100	127	127	13000	4,11	100	127	127	13000	4,11	5	c
				1000	26	26	26		N'	1000	20	20			1000	20	20				
2020	1947	Farine pain cru	Flour (raw bread)	10	1	1	1	10	1,00*	10	1	1	10	1,00*	10	1	1	10	1,00*	5	a
				100	0	0	0			100	0	0			100	0	0				
2020	1948	Farine pain cru	Flour (raw bread)	10	1	2	2	20	1,30*	10	1	1	10	1,00*	10	1	1	10	1,00*	5	a
				100	0	0	0			100	0	0			100	0	0				
2020	1949	Farine pain cru	Flour (raw bread)	10	0	1	1	10	1,00*	10	0	0	<10	<1,00	10	0	0	<10	<1,00	5	a
				100	1	1	1			100	0	0			100	0	0				
2020	**2028**	**Farine de soja**	**Soybean flour**	10	89	89	89	970	2,99	100	26	26	2700	3,43	100	26	26	2700	3,43	5	a
				100	18	18	18			1000	4	4			1000	4	4				
2020	**2029**	**Farine de soja**	**Soybean flour**	100	60	60	60	5900	3,77	100	89	89	8900	3,95	100	89	89	8900	3,95	5	a
				1000	5	5	5			1000	9	9			1000	9	9				
2020	**2030**	**Larves séchées en poudre**	**Insect powder**	1000	50	50	50	49000	4,69	1000	22	22	25000	4,40	1000	22	22	25000	4,40	5	a
				10000	4	4	4			10000	6	6			10000	6	6				
2020	2085	Farine de soja	Soybean flour	10	0	0	0	<10	<1,00	10	0	0	<11	<1,00	10	0	0	<11	<1,00	5	a
				100	0	0	0			100	0	0			100	0	0				
2020	2086	Farine de soja	Soybean flour	10	2	2	2	20	1,30*	10	4	4	40	1,60	10	4	4	40	1,60	5	a
				100	1	1	1			100	0	0		Ne	100	0	0		Ne		
2020	2087	Larves séchées en poudre	Insect powder	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	10	0	0	<10	<1,00	5	a
				100	2	2	2			100	0	0			100	0	0				
2020	2130	Farine de criquet	Cricket flour	100	44	44	44	4500	3,65	100	14-	14	1300	3,11	100	14-	14	1300	3,11	5	a
				1000	3	5	5			1000	0	0			1000	0	0				
2020	2131	Farine de criquet	Cricket flour	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	10	0	0	<10	<1,00	5	a
				100	1	1	1			100	0	0			100	0	0				
2020	2132	Farine de ténébrion	Tenebrion flour	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	10	0	0	<10	<1,00	5	a
				100	0	0	0			100	0	0			100	0	0				
2020	2133	Farine blé	Wheat flour	10	0	2	0	<10	<1,00	10	0	0	<10	<1,00	10	0	0	<10	<1,00	5	a
				100	0	0	0			100	0	0			100	0	0				

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Date of analysis	Sample n°	Product (French name)	Product	Reference method: ISO 7932♦						Alternative method: RAPID'*B.cereus* (Spreading method)										Category	Type
										21h at 30°C					21h at 30°C + 72h at 5°C ± 3°C						
				Dilution	24 H CFU/plate	48 H CFU/plate	CFU/plate (confirmed)	CFU/g	Final result (log CFU/g)	Dilution	CFU/plate + with halo /- without halo	CFU/plate (confirmed)	CFU/g	Final result (log CFU/g)	Dilution	CFU/plate + with halo /- without halo	CFU/plate (confirmed)	CFU/g	Final result (log CFU/g)		
2020	**2134**	**Farine de criquet**	**Cricket flour**	100	27	34	34	3500	3,54	100	38+/7-	45	4300	3,63	100	38+/7-	45	4300	3,63	5	a
				1000	0	4	4			1000	1+/1-	2			1000	1+/1-	2				
2020	**2135**	**Farine de criquet**	**Cricket flour**	10	142	145	145	1500	3,18	100	18	18	1600	3,20	100	18	18	1600	3,20	5	a
				100	16	16	16			1000	0	0			1000	0	0				
2020	**2136**	**Farine de ténébrion**	**Tenebrion flour**	1000	27	28	28	27000	4,43	1000	25	25	27000	4,43	1000	25	25	27000	4,43	5	a
				10000	2	2	2			10000	5	5			10000	5	5				

Background microflora: BM>150

ANIMAL FEED																								
				Reference method: ISO 7932♦						Alternative method: RAPID'*B.cereus* (Spreading method)													
										21h at 30°C					21h at 30°C + 72h at 5°C ± 3°C								
Date of analysis	Sample No	Product (French name)	Product	Dilution	24 h CFU/plate	48 h CFU/plate	CFU/plate (confirmed)	CFU/g	Final result (log CFU/g)	Dilution	CFU/plate + with halo /- without halo	CFU/plate (confirmed)	CFU/g	Final result (log CFU/g)	Dilution	CFU/plate + with halo /- without halo	CFU/plate (confirmed)	CFU/g	Final result (log CFU/g)	Category	Type
2021	2369	Croquettes chien	Dog pellets	10	3	4	4	40	1,60	10	3	3	30	1,48*	10	3	3	30	1,48*	6	c
				100	0	0	0		Ne	100	0	0			100	0	0				
2021	2370	Repas complet lapin	Rabbit granules	100	21	22	22	2500	3,40	100	22	22	2200	3,34	100	22	22	2200	3,34	6	c
				1000	5	5	5			1000	2	2			1000	2	2				
2021	2371	Tourteaux soja	Soya cakes	10	1 (BM>150)	1 (BM>150)	1	10	1,00*	10	1+/3-	4	40	1,60	10	1+/3-	4	40	1,60	6	a
				100	0	0	0			100	1	1		Ne	100	1	1		Ne		
2021	2372	Coques de soja	Soybean hulls	10	41	43	43	440	2,64	10	36	36	380	2,58	10	37	37	390	2,59	6	a
				100	5	5	5			100	6	6			100	6	6				
2021	2373	Croquettes chaton	Kitten pellets	10	24	24	24	250	2,40	10	11	11	100	2,00	10	11	11	100	2,00	6	c
				100	3	3	3			100	0	0			100	0	0				
2021	2646	Macaroni pour chiens	Pasta for dog	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				
2021	2647	Brisures de riz pour chiens	Rice for dog	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				
2021	**2705**	**Brisures de riz pour chiens**	**Rice for dog**	10	3	3	3	30	1,48*	10	0	0	<10	<1,00	10	0	0	<10	<1,00	6	c
				100	0	0	0			100	0	0			100	0	0				
2021	**2706**	**Macaroni pour chiens**	**Pasta for dog**	10	10	10	10	120	2,08	10	12	12	120	2,08	10	12	12	120	2,08	6	c
				100	3	3	3			100	1	1			100	1	1				
2021	**3079**	**Saucisson pour chien**	**Sausages**	100	30	30	30	3100	3,49	100	12	12	1200	3,08	100	12	12	1200	3,08	6	c
				1000	4	4	4			1000	1	1			1000	1	1				
2021	**3080**	**Saucisson pour chien**	**Sausages**	10	39	39	39	390	2,59	10	19	19	180	2,26	10	19	19	180	2,26	6	c
				100	4	4	4			100	1	1			100	1	1				
2021	**3980**	**Lactosérum**	**Lactoserum**	10	1	81	81	860	2,93	10	58-	58	640	2,81	10	58-	58	640	2,81	6	b
				100	0	13	13			100	3+/9-	12			100	3+/9-	12				
2021	**3981**	**Tourteaux de soja**	**Soya cakes**	10	3	5	5	50	1,70	10	1	1	10	1,00*	10	1	1	10	1,00*	6	a
				100	0	0	0		Ne	100	0	0			100	0	0				
2021	**3982**	**Tourteaux de colza**	**Rapeseed cakes**	10	5	5	5	50	1,70	10	1-	1	10	1,00*	10	1-	1	10	1,00*	6	a
				100	0	0	0		Ne	100	0	0			100	0	0				
2021	**3983**	**Granulés vache son de blé/colza**	**Cow pellets**	10	6	6	6	60	1,78	10	2+/1-	3	30	1,48*	10	2+/1-	3	30	1,48*	6	b
				100	0	0	0		Ne	100	0	0			100	0	0				
2021	**3984**	**Granulés vache soja**	**Cow pellets**	10	7	8	8	80	1,90	10	1+/1-	2	20	1,30*	10	1+/1-	2	20	1,30*	6	b
				100	0	0	0		Ne	100	0	0			100	0	0				
2021	4051	Granulés vache son de blé/soja/colza	Cow pellets	10	4	4	4	40	1,60	10	6+/1-	7	70	1,85	10	6+/1-	7	70	1,85	6	b
				100	1	1	1		Ne	100	0	0		Ne	100	0	0		Ne		
2021	4052	Granulés vache soja	Cow pellets	10	0	0	0	<100	<1,00	10	0	0	<10	<1,00	10	0	0	<10	<1,00	6	b
				100	0	0	0			100	0	0			100	0	0				
2021	**4061**	**Croquettes veau**	**Pellets for veal**	10	1	1	1	10	1,00*	10	2	2	20	1,30*	10	2	2	20	1,30*	6	b
				100	0	0	0			100	0	0			100	0	0				
2021	**4062**	**Lait en poudre pour veau**	**Milk powder for veal**	10	3 (BM>>150)	3 (BM>>150)	ND	ND	ND	10	4+/109-	113	1100	3,04	10	4+/109-	113	1100	3,04	6	b
				100	BM>150	BM>150	ND			100	2+/11-	13			100	2+/11-	13				
2021	**4063**	**Farine lithothamne**	**Flour**	10	5	5	5	50	1,70	10	9-	9	90	1,95	10	9-	9	90	1,95	6	a
				100	1	1	1		Ne	100	0	0		Ne	100	0	0		Ne		
2021	4134	Croquettes veau	Pellets for veal	10	7	8	8	80	1,90	10	5	5	50	1,70	10	5	5	50	1,70	6	b
				100	0	0	0		Ne	100	0	0		Ne	100	0	0		Ne		
2021	4135	Lait en poudre pour veau	Milk powder for veal	10	8 (BM>150)	8 (BM>150)	8	80	1,90	10	7	7	70	1,85	10	7	7	70	1,85	6	b
				100	1	1	1		Ne	100	0	0		Ne	100	0	0		Ne		
2021	4136	Farine lithothamne	Flour	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	10	0	0	<10	<1,00	6	a
				100	0	0	0			100	0	0			100	0	0				

♦ Analyses performed according to the COFRAC accreditation

ANIMAL FEED																						
Date of analysis	Sample No	Product (French name)	Product	Reference method: ISO 7932♦						Alternative method: RAPID'*B.cereus* (Spreading method)										Category	Type
										21h at 30°C					21h at 30°C + 72h at 5°C ± 3°C						
				Dilution	24 h CFU/plate	48 h CFU/plate	CFU/plate (confirmed)	CFU/g	Final result (log CFU/g)	Dilution	CFU/plate + with halo /- without halo	CFU/plate (confirmed)	CFU/g	Final result (log CFU/g)	Dilution	CFU/plate + with halo /- without halo	CFU/plate (confirmed)	CFU/g	Final result (log CFU/g)		
2021	**4421**	**Tourteaux soja**	**Soya cakes**	100	51	51	51	5700	3,76	100	46	46	5200	3,72	100	46	46	5200	3,72	6	a
				1000	12	12	12			1000	11	11			1000	11	11				
2021	**4422**	**Tourteaux colza**	**Rapeseed cakes**	100	115	115	115	11000	4,04	100	23	23	2800	3,45	100	23	23	2800	3,45	6	a
				1000	4	4	4			1000	8	8			1000	8	8				
2021	**4423**	**Farine lithothamne**	**Flour**	1000	90	90	90	92000	4,96	1000	74	74	73000	4,86	1000	74	74	73000	4,86	6	a
				10000	11	11	11			10000	6	6			10000	6	6				
2021	**4424**	**Croquettes veau**	**Pellets for veal**	100	24	24	24	2500	3,40	100	22	22	2300	3,36	100	22	22	2300	3,36	6	b
				1000	4	4	4			1000	3	3			1000	3	3				
2021	**4425**	**Granulés vache son de blé/colza**	**Cow pellets**	10	85	85	85	840	2,92	10	53	53	560	2,75	10	53	53	560	2,75	6	b
				100	7	7	7			100	8	8			100	8	8				

Background microflora: BM>150

PRODUCTION ENVIRONMENTAL SAMPLES																						
Date of analysis	Sample No	Product (French name)	Product	Reference method: ISO 7932♦						Alternative method: RAPID'*B.cereus* (Spreading method)										Category	Type
										21h at 30°C					21h at 30°C + 72h at 5°C ± 3°C						
				Dilution	24 h CFU/plate	48 h CFU/plate	CFU/plate (confirmed)	CFU/g	Final result (log CFU/g)	Dilution	CFU/plate + with halo /- without halo	CFU/plate (confirmed)	CFU/g	Final result (log CFU/g)	Dilution	CFU/plate + with halo /- without halo	CFU/plate (confirmed)	CFU/g	Final result (log CFU/g)		
2021	2632	Poussières laiterie	Dusts (dairy environment)	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	10	0	0	<10	<1,00	7	c
				100	0	0	0			100	0	0			100	0	0				
2021	2633	Poussières laiterie	Dusts (dairy environment)	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	10	0	0	<10	<1,00	7	c
				100	0	0	0			100	0	0			100	0	0				
2021	2634	Poussières laiterie	Dusts (dairy environment)	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	10	0	0	<10	<1,00	7	c
				100	0	0	0			100	0	0			100	0	0				
2021	2635	Poussières laiterie	Dusts (dairy environment)	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	10	0	0	<10	<1,00	7	c
				100	0	0	0			100	0	0			100	0	0				
2021	2636	Poussières laiterie	Dusts (dairy environment)	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	10	0	0	<10	<1,00	7	c
				100	0	0	0			100	0	0			100	0	0				
2021	2637	Déchets sol (porc)	Residues (meat environment)	10	0 (BM>150)	0 (BM>150)	0	<10	<1,00	10	0	0	<10	<1,00	10	0	0	<10	<1,00	7	c
				100	0	0	0			100	0	0			100	0	0				
2021	2638	Déchets (porc)	Residues (meat environment)	10	0 (BM>150)	0 (BM>150)	0	<10	<1,00	10	0	0	<10	<1,00	10	0	0	<10	<1,00	7	c
				100	0	0	0			100	0	0			100	0	0				
2021	2639	Déchets sol (bœuf)	Residues (meat environment)	10	0 (BM>150)	0 (BM>150)	0	<10	<1,00	10	0	0	<10	<1,00	10	0	0	<10	<1,00	7	c
				100	0	0	0			100	0	0			100	0	0				
2021	2640	Eau de process (laiterie)	Process water (dairy environment)	10	0	0 (BM>150)	0	<10	<1,00	10	0	0	<10	<1,00	10	0	0	<10	<1,00	7	a
				100	0	0	0			100	0	0			100	0	0				
2021	2641	Eau de process (laiterie)	Process water (dairy environment)	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	10	0	0	<10	<1,00	7	a
				100	0	0	0			100	0	0			100	0	0				
2021	2642	Eau de process (laiterie)	Process water (dairy environment)	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	10	0	0	<10	<1,00	7	a
				100	0	0	0			100	0	0			100	0	0				
2021	2643	Chiffonnette matériel nettoyage machine (laiterie)	Wipe (dairy environment)	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	10	0	0	<10	<1,00	7	b
				100	0	0	0			100	0	0			100	0	0				
2021	2644	Chiffonnette sol avant nettoyage (laiterie)	Wipe (dairy environment)	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	10	0	0	<10	<1,00	7	b
				100	0	0	0			100	0	0			100	0	0				
2021	2645	Chiffonnette bouche évacuation (laiterie)	Wipe (dairy environment)	10	5	5	5	50	1,70 Ne	10	2	2	20	1,30*	10	2	2	20	1,30*	7	b
				100	1	1	1			100	1	1			100	1	1				
2021	**2703**	**Poussières laiterie**	**Dusts (dairy environment)**	10	1	1	1	<10	<1,00	10	0	0	<10	<1,00	10	0	0	<10	<1,00	7	c
				100	0	0	0			100	0	0			100	0	0				
2021	**2704**	**Poussières laiterie**	**Dusts (dairy environment)**	100	37	37	37	3700	3,57	100	25	25	2300	3,36	100	25	25	2300	3,36	7	c
				1000	4	4	4			1000	0	0			1000	0	0				
2021	**2707**	**Poussières laiterie**	**Dusts (dairy environment)**	10	0	0	0	<10	<1,00	10	1-	1	10	1,00*	10	1-	1	10	1,00*	7	c
				100	0	0	0			100	0	0			100	0	0				
2021	**2819**	**Eau fin de process (environnement laitier)**	**Process water (dairy environment)**	10	5	6	6	60	1,78 Ne	10	4	4	40	1,60 Ne	10	4	4	40	1,60 Ne	7	a
				100	1	1	1			100	0	0			100	0	0				
2021	**2820**	**Eau de process (environnement laitier)**	**Process water (dairy environment)**	10	0	10	10	90	1,95	10	5	5	50	1,70 Ne	10	5	5	50	1,70 Ne	7	a
				100	0	0	0			100	0	0			100	0	0				
2021	**2821**	**Eau de process (environnement laitier)**	**Process water (dairy environment)**	10	71	71 (BM)	71	700	2,85	10	65	65	610	2,79	10	65	65	610	2,79	7	a
				100	6	6(BM)	6			100	2	2			100	2	2				
2021	**2822**	**Chiffonnette caisse après nettoyage (environnement laitier)**	**Wipe (dairy environment)**	10	5	5	5	50	1,70 Ne	10	5	5	50	1,70 Ne	10	5	5	50	1,70 Ne	7	b
				100	0	0	0			100	0	0			100	0	0				
2021	**2823**	**Chiffonnette sas (environnement laitier)**	**Wipe (dairy environment)**	10	46	123	123	1200	3,08	10	67	67	710	2,85	10	67	67	710	2,85	7	b
				100	1	10	10			100	11	11			100	11	11				
2021	**2824**	**Chiffonnette matériel (environnement laitier)**	**Wipe (dairy environment)**	10	15	82	82	800	2,90	10	46	46	490	2,69	10	46	46	490	2,69	7	b
				100	0	6	6			100	8	8			100	8	8				

♦ Analyses performed according to the COFRAC accreditation

PRODUCTION ENVIRONMENTAL SAMPLES																						
				Reference method: ISO 7932♦						Alternative method: RAPID'*B.cereus* (Spreading method)												
										21h at 30°C					21h at 30°C + 72h at 5°C ± 3°C							
Date of analysis	Sample No	Product (French name)	Product	Dilution	24 h CFU/plate	48 h CFU/plate	CFU/plate (confirmed)	CFU/g	Final result (log CFU/g)	Dilution	CFU/plate + with halo /- without halo	CFU/plate (confirmed)	CFU/g	Final result (log CFU/g)	Dilution	CFU/plate + with halo /- without halo	CFU/plate (confirmed)	CFU/g	Final result (log CFU/g)	Category	Type
2021	**2825**	**Déchets sol (bœuf)**	**Residues (meat environment)**	1000	ND (BM>>150)	ND (BM>>150)	ND	ND	ND	10	98	98	960	2,98	10	98	98	960	2,98	7	c
				10000	ND (BM>>150)	ND (BM>>150)	ND			100	8	8			100	8	8				
2021	**2826**	**Déchets hâchés (porc)**	**Residues (meat environment)**	1000	ND (BM>>150)	ND (BM>>150)	ND	ND	ND	10	80	80	790	2,90	10	80	80	790	2,90	7	c
				10000	ND (BM>>150)	ND (BM>>150)	ND			100	7	7			100	7	7				
2021	**3075**	**Eau de process (environnement laitier)**	**Process water (dairy environment)**	10	25	25	25	330	2,52	10	18	18	170	2,23	10	18	18	170	2,23	7	a
				100	11	11	11			100	1	1			100	1	1				
2021	**3076**	**Eau de process (environnement laitier)**	**Process water (dairy environment)**	10	121	126	126	1400	3,15	10	124	124	1300	3,11	10	124	124	1300	3,11	7	a
				100	26	26	26			100	17	17			100	17	17				
2021	**3077**	**Chiffonnette (environnement laitier)**	**Wipe (dairy environment)**	10	47	49	49	460	2,66	10	32	32	330	2,52	10	32	32	330	2,52	7	b
				100	2	2	2			100	4	4			100	4	4				
2021	**3078**	**Chiffonnette (environnement laitier)**	**Wipe (dairy environment)**	100	35	35 (BM>150)	35	3700	3,57	100	57	57	5700	3,76	100	57	57	5700	3,76	7	b
				1000	6	6 (BM>150)	6			1000	6	6			1000	6	6				
2021	**3978**	**Poussières laiterie**	**Dusts (dairy environment)**	10	51	68	68	660	2,82	10	41-	41	470	2,67	10	41-	41	470	2,67	7	c
				100	3	4	4			100	11-	11			100	11-	11				
2021	**3979**	**Poussières laiterie**	**Dusts (dairy environment)**	10	1	5	5	50	1,70	10	2+/5-	7	70	1,85	10	2+/5-	7	70	1,85	7	c
				100	0	0	0		Ne	100	0	0		Ne	100	0	0		Ne		
2021	**4485**	**Déchets trancheur (environnement mer)**	**Residues (sea food environment)**	100	21	21	21	2300	3,36	100	20	20	1900	3,28	100	20	20	1900	3,28	7	c
				1000	3	4	4			1000	1	1			1000	1	1				
2021	**4486**	**Déchets matière lavage (environnement mer)**	**Residues (sea food environment)**	100	23 (BM>150)	23 (BM>150)	23	2300	3,36	100	54	54	5100	3,71	100	54	54	5100	3,71	7	c
				1000	2 (BM>150)	2 (BM>150)	2			1000	2	2			1000	2	2				
2021	**4487**	**Eau de process (environnement mer)**	**Process water (sea food environment)**	100	13	14	14	1500	3,18	100	13	13	1500	3,18	100	13	13	1500	3,18	7	a
				1000	2	2	2			1000	4	4			1000	4	4				

DAIRY PRODUCTS																	
Date of analysis	Sample No	Product (French name)	Product	Reference method : ISO 7932♦						Alternative method: RAPID'*B.cereus* (Pour plate method) 21h at 30°C					Category	Type
				Dilution	24 H CFU/plate	48 H CFU/plate	CFU/plate (confirmed)	CFU/g	Final result (log CFU/g)	Dilution	CFU/plate + with halo / - without halo	CFU/plate (confirmed)	CFU/g	Final result (log CFU/g)		
2018	**7412**	**Poudre de lactoserum**	**Whey powder**	10	12	12	12	140	2,15	10	12	12	120	2,08	1	a
				100	3	3	3			100	1	1				
2018	**7413**	**Carbonate de calcium**	**Calcium carbonate**	10	20	22	22	210	2,32	10	9	9	90	1,95	1	a
				100	1	1	1			100	0	0		Ne		
2018	**7414**	**Amidon protéine lactose**	**Lactose protein starch**	10	19	19	19	180	2,26	10	17	17	160	2,20	1	a
				100	1	1	1			100	1	1				
2018	**7415**	**Poudre de lait infantile avec probiotiques (*Lactobacillus fermentum hereditum* 2,3.10⁶ UFC/g)**	**Infant formula with probiotics (*Lactobacillus fermentum hereditum* 2,3.10⁶ CFU/g)**	10	5	5	5	50	1,70	10	10	10	100	2,00	1	b
				100	0	0	0		Ne	100	1	1				
2018	**7416**	**Poudre de lait infantile**	**Infant formula**	10	18	18	18	160	2,20	10	9	9	90	1,95	1	b
				100	0	0	0			100	0	0		Ne		
2018	**7862**	**Fromage de brebis au romarin**	**Sheep cheese (rosemary)**	100	42	42	42	4100	3,61	100	12+/22-	34	3200	3,51	1	c
				1000	3	3	3			1000	1+	1				
2018	**7863**	**Gouda cumin**	**Cheese (cumin)**	100	32	36	36	3800	3,58	100	34+/3-	37	4000	3,60	1	c
				1000	6	6	6			1000	6+/1-	7				
2018	**7864**	**Fromage de brebis frais**	**Fresh sheep cheese**	100	52	56	56	5600	3,75	100	5+/26-	31	2800	3,45	1	c
				1000	6	6	6			1000	0	0				
2018	**7865**	**Petit Billy**	**Cheese**	1000	22	23	23	22000	4,34	1000	25	25	25000	4,40	1	c
				10000	1	1	1			10000	2	2				
2018	**7866**	**Petits chèvre frais**	**Fresh goat cheese**	1000	57	58	58	57000	4,76	1000	7+/16-	23	22000	4,34	1	c
				10000	5	5	5			10000	1+	1				
2018	**8116**	**Maltodextrine**	**Maltodextrin**	10	60	61	61	600	2,78	10	36	36	340	2,53	1	a
				100	5	5	5			100	1	1				
2018	**8117**	**Caséinate**	**Caseinate**	100	128	128	128	13000	4,11	100	8+/71-	79	8000	3,90	1	a
				1000	11	11	11			1000	1+/8-	9				
2018	**8118**	**Poudre de lait infantile**	**Infant formula**	10	66	66	66	710	2,85	10	45	45	460	2,66	1	b
				100	11	12	12			100	5	5				
2018	**8119**	**Poudre de lait infantile**	**Infant formula**	1000	30	30	30	29000	4,46	1000	21	21	19000	4,28	1	b
				10000	2	2	2			10000	0	0				
2018	**8120**	**Poudre de lait infantile avec probiotiques (*Lactobacillus reuteri* DSM17938 6,4.10⁵ UFC/g)**	**Infant formula with probiotics (*Lactobacillus reuteri* DSM17938 6,4.10⁵ CFU/g)**	100	53	59	59	5800	3,76	100	43	43	4200	3,62	1	b
				1000	5	5	5			1000	3	3				

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				Dilution	24 H CFU/plate	48 H CFU/plate	CFU/plate (confirmed)	CFU/g	Final result (log CFU/g)	Dilution	CFU/plate + with halo / - without halo	CFU/plate (confirmed)	CFU/g	Final result (log CFU/g)		
2018	7500	Taboulé	Deli salad (tabbouleh)	10	7	14	14	140	2,15	10	2+/10-	12	120	2,08	2	a
				100	0	1	1			100	1-	1				
2018	7501	Riz aux légumes	RTRH meal (rice)	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	2	c
				100	0	0	0			100	0	0				
2018	7502	Salade pâtes, poissons	Deli salad (pasta)	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	2	a
				100	0	0	0			100	0	0				
2018	7503	Sandwich poulet rôti crudités	Sandwich	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	2	a
				100	0	0	0			100	0	0				
2018	7504	Galette de blé noir bio	RTRH meal (pancake)	10000	10 (BM)	11 (BM)	11	130000	5,11	1000	74+/5-	79	76000	4,88	2	c
				100000	3 (BM)	3 (BM)	3			10000	5+	5				
2018	7505	Mousse fruits rouges	Pastry	100	36	39	39	3900	3,59	100	46	46	4400	3,64	2	b
				1000	4	4	4			1000	2	2				
2018	7506	Blinis aux œufs	Blinis	10	0	1	1	10	1,00*	10	3	3	30	1,48*	2	c
				100	0	0	0			100	0	0				
2018	7507	Légumes pot-au-feu	RTRH meal	10	3	3	3	30	1,48*	10	0	0	<10	<1,00	2	c
				100	0	0	0			100	0	0				
2018	**7867**	**Salade de riz au crabe**	**Deli salad (rice)**	10	4	4	4	40	1,60	10	0	0	<10	<1,00	2	a
				100	1	1	1		Ne	100	0	0				
2018	**7868**	**Tagliatelles au surimi**	**Deli salad (pasta)**	10	6	6	6	60	1,78	10	8	8	80	1,90	2	a
				100	1	1	1		Ne	100	1	1		Ne		
2018	**7869**	**Mousse de foie**	**Pâté**	10	5 (BM)	6 (BM)	6	60	1,78	10	8	8	80	1,90	2	b
				100	1 (BM)	1 (BM)	1		Ne	100	0	0		Ne		
2018	**7870**	**Pâté de campagne**	**Pâté**	10	78 (BM)	99 (BM)	99	960	2,98	10	80	80	80	1,90	2	b
				100	7 (BM)	7 (BM)	7			100	8	8		Ne		
2018	**7871**	**Nem de porc**	**RTRH meal**	10	61	61	61	680	2,83	10	3+/37-	40	400	2,60	2	c
				100	14	14	14			100	1+/3-	4				
2018	**7872**	**Gratin dauphinois**	**RTRH meal**	100	30	31	31	3500	3,54	10	22+/>150-	>150	2200	3,34	2	c
				1000	8	8	8			100	2+/20-	22		N'		
2018	**7873**	**Gnocchi**	**RTRH meal (gnocchi)**	100	64	64	64	6100	3,79	10	33+/>150-	>150	3700	3,57	2	c
				1000	3	3	3			100	5+/32-	37		N'		
2018	**7874**	**Tartelette financier**	**Pastry**	10	0	0	0	<10	<1,00	10	1	1	10	1,00*	2	b
				100	0	0	0			100	0	0				
2018	**8033**	**Tortis et concombre au saumon**	**Deli salad (pasta)**	100	79	87	87	8600	3,93	100	62	62	6000	3,78	2	a
				1000	8	8	8			1000	4	4				
2018	**8034**	**Riz à la provençale**	**Deli salad (rice)**	100	68	72	72	7100	3,85	100	54	54	6000	3,78	2	a
				1000	5	6	6			1000	12	12				
2018	**8035**	**Pomme de terre et émincés de bœuf**	**RTRH meal (potatoes)**	1000	90	90	90	88000	4,94	1000	44	44	42000	4,62	2	c
				10000	7	7	7			10000	2	2				
2018	**8036**	**Duos de carottes surgelées**	**Frozen carrots**	100	44	45	45	4400	3,64	100	38	38	3700	3,57	2	c
				1000	3	3	3			1000	3	3				
2018	**8112**	**Tarte fraises**	**Pastry**	10	4	4	4	40	1,60	10	1+/9-	10	100	2,00	2	b
				100	0	0	0		Ne	100	1-	1				
2018	**8113**	**Mousse fruits rouges**	**Pastry**	10	7	7	7	70	1,85	10	1+/3-	4	40	1,60	2	b
				100	0	0	0		Ne	100	0	0		Ne		
2018	**8114**	**Taboulé oriental**	**Deli salad (tabbouleh)**	10	1	1	1	10	1,00*	10	0	0	<10	<1,00	2	a
				100	0	0	0			100	0	0				
2018	**8316**	**Riz au crabe**	**Deli salad (rice)**	10	7	7	7	70	1,85	10	6	6	60	1,78	2	a
				100	2	2	2		Ne	100	0	0		Ne		
2018	**8511**	**Paella**	**Paella**	10	126	128	128	1200	3,08	100	13	13	1300	3,11	2	c
				100	8	8	8			1000	1	1				

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2018	**8512**	**Terrine de campagne poivre vert**	**Pâté**	10	7	7	7	70	1,85	10	7	7	70	1,85	2	b
				100	0	0	0		Ne	100	0	0		Ne		
2018	**8513**	**Terrine ancienne**	**Pâté**	100	28	28	28	2500	3,40	100	18	18	1900	3,28	2	b
				1000	0	0	0			1000	3	3				

CEREALS, SPICES, DEHYDRATED FRUITS AND VEGETABLES																
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				Dilution	24 H CFU/plate	48 H CFU/plate	CFU/plate (confirmed)	CFU/g	Final result (log CFU/g)	Dilution	CFU/plate + with halo / - without halo	CFU/plate (confirmed)	CFU/g	Final result (log CFU/g)		
2018	7508	Pétales violettes	Dehydrated purple petals	10	32	38	38	360	2,56	10	1+/22-	23	210	2,32	3	c
				100	2	2	2			100	0	0				
2018	7509	Echalotes lanières	Shallot	10	2	2	2	20	1,30*	10	1-	1	10	1,00*	3	c
				100	0	0	0			100	0	0				
2018	7535	Origan	Oregano	10	47 (BM)	48 (BM)	48	510	2,71	10	36+/8-	44	430	2,63	3	b
				100	8 (BM)	8 (BM)	8			100	3+	3				
2018	7536	Emincés de poireaux surgelés	Frozen leeks	10	4	6	6	60	1,78	10	1-	1	10	1,00*	3	c
				100	0	0	0		Ne	100	1-	1				
2018	7537	Petits pois doux extra fins surgelés	Frozen peas	10	0	0	0	<10	<1,00	10	8-(very small)	0	<10	<1,00	3	c
				100	0	0	0			100	0	0				
2018	7655	Bouillon de légumes	Dehydrated vegetables soup	10	5	6	6	60	1,78	10	12	12	120	2,08	3	c
				100	2	2	2		Ne	100	1	1				
2018	7656	Soupe déshydratée à l'oignon	Dehydrated soup (onion)	10	0	0	0	<10	<1,00	10	3	3	30	1,48*	3	c
				100	0	0	0			100	1	1				
2018	7657	Soupe déshydratée poireaux	Dehydrated soup (leeks)	10	9	10	10	90	1,95	10	6	6	60	1,78	3	c
				100	0	0	0			100	0	0		Ne		
2018	7658	Mouliné 9 légumes	Dehydrated soup	10	3	4	2	20	1,30*	10	1	1	10	1,00*	3	c
				100	1	1	1			100	0	0				
2018	7671	Mousseline au lait entier	Dehydrated mashed potatoes	10	2	8	8	80	1,90	10	5	5	50	1,70	3	c
				100	0	0	0		Ne	100	2	2		Ne		
2018	7672	Purée nature	Dehydrated mashed potatoes	10	0	4	4	40	1,60	10	1	1	10	1,00*	3	c
				100	0	1	1		Ne	100	0	0				
2018	7875	Amandes effilées	Flaked almonds	10	41	42	42	440	2,64	10	40	40	450	2,65	3	a
				100	6	6	6			100	9	9				
2018	7876	Cannelle moulue	Cinnamon	10	47	47	18	240	2,38	10	6-	6	60	1,78	3	b
				100	8	8	8			100	2+	2		Ne		
2018	7877	Curcuma	Turmeric	10	16 (BM+++ : yellow plate))	17(BM+++ : yellow plate)	3	ND	ND	10	12+/3-	15	150	2,18	3	b
				100	2 (BM+++ : yellow plate)	2 (BM+++ : yellow plate)	1			100	1+	1				
2018	7878	Colombo	Colombo	100	19 (BM)	19 (BM)	19	1800	3,26	10	82	82	880	2,94	3	b
				1000	1 (BM)	1 (BM)	1			100	15	15				
2018	7879	Muesli floconneux	Fluffy muesli	10	20	30	30	300	2,48	10	7-	7	70	1,85	3	a
				100	1	3	3			100	1+	1		Ne		
2018	**8004**	**Flocons d'avoine**	**Oatmeal**	10	108	108	108	1200	3,08	10	85	85	860	2,93	3	a
				100	20	20	20			100	10	10				
2018	**8005**	**Farine de maïs**	**Corn flour**	100	45	45	45	4500	3,65	100	25	25	2600	3,41	3	a
				1000	5	5	5			1000	4	4				
2018	**8031**	**Abricots secs**	**Dried apricots**	1000	34	34	34	32000	4,51	1000	19	19	17000	4,23	3	a
				10000	1	1	1			10000	0	0				
2018	**8032**	**Raisins blonds secs**	**Dry blond grapes**	100	42	42	42	4000	3,60	100	19	19	1700	3,23	3	a
				1000	2	2	2			1000	0	0				
2018	**8317**	**Cumin moulu**	**Cumin**	1000	12	12	12	14000	4,15	1000	21	21	21000	4,32	3	b
				10000	3	3	3			10000	2	2				
2018	**8318**	**Gingembre moulu**	**Ginger**	10000	32	32	32	310000	5,49	10000	34+/28-	62	630000	5,80	3	b
				100000	2	2	2			100000	3+/4-	7				
2018	**8319**	**Curcuma**	**Turmeric**	1000	9	9	9	9000	3,95	1000	11	11	13000	4,11	3	b
				10000	0	0	0			10000	3	3				
2018	**8320**	**Coriandre moulue**	**Coriander**	1000	99	99	99	100000	5,00	1000	69	69	71000	4,85	3	b
				10000	11	11	11			10000	9	9				

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2020	**814**	**Sushi thon**	**Tuna sushi**	10	>150	>150	>150	2800	3,45	10	>150	>150	>1500	>3,18	4	a
				100	26	28	28		N'	100	0	0				
2020	**815**	**Sushi saumon**	**Salmon sushi**	10	9	9	9	90	1,95	10	13	13	170	2,23	4	a
				100	1	1	1		Ne	100	6	6				
2020	**816**	**Sashimi saumon**	**Salmon sashimi**	10	10	10	10	91	1,96	10	8	8	80	1,90	4	a
				100	0	0	0			100	2	2		Ne		
2020	**817**	**Sashimi thon**	**Tuna sashimi**	100	114	114	114	10000	4,00	100	>150	>150	20000	4,30	4	a
				1000	0	0	0			1000	20	20		N'		
2020	**818**	**Maki thon**	**Tuna maki**	10	13	14	14	140	2,15	10	16	16	190	2,28	4	a
				100	1	1	1			100	5	5				
2020	**819**	**Maki saumon avocat**	**Salmon maki with avocado**	10	28	28	28	260	2,41	10	19	19	180	2,26	4	a
				100	0	0	0			100	1	1				
2020	**820**	**Tartare de saumon**	**Salmon tartare**	1000	78	78	78	77000	4,89	1000	56	56	32000	4,51	4	a
				10000	7	7	7			10000	12	12				
2020	**821**	**Filet déglefin**	**Fish fillet**	1000	20	20	20	20000	4,30	100	37	37	3400	3,53	4	a
				10000	2	2	2			1000	0	0				
2020	**822**	**Filet de cabillaud**	**Cod fillet**	100	23	23	23	2500	3,40	100	15	15	1700	3,23	4	a
				1000	4	4	4			1000	4	4				
2020	**823**	**Terrine de saumon**	**Salmon terrine**	100	84 (BM>150)	84 (BM>150)	84 (BM>150)	32000	4,51	100	>150	>150	16000	4,20	4	b
				1000	32	32	32		N'	1000	16	16		N'		
2020	**824**	**Terrine de truite aux amandes**	**Trout terrine**	100	38	38	38	3600	3,56	100	30	30	3100	3,49	4	b
				1000	2	2	2			1000	4	4				
2020	**825**	**Crevettes**	**Shrimps**	10	5	5	5	50	1,70	10	4	4	40	1,60	4	b
				100	1	1	1		Ne	100	0	0		Ne		
2020	**826**	**Cabillaud en sauce**	**Cod with dressing**	10	83	83	83	800	2,90	10	66	66	660	2,82	4	b
				100	5	5	5			100	6	6				
2020	**827**	**Surimi**	**Surimi**	1000	132	132	132	130000	5,11	1000	97	97	94000	4,97	4	b
				10000	13	13	13			10000	6	6				
2020	**828**	**Coule de jaune d'œuf**	**Liquid egg product**	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	4	c
				100	0	0	0			100	0	0				
2020	**829**	**Coule d'œuf entier**	**Whole liquid egg product**	10	117	117	117	1200	3,08	10	111	111	1100	3,04	4	c
				100	12	12	12			100	10	10				
2020	**830**	**Spaghettis**	**Fresh pasta**	100	0	0	0	<10	<1,00	100	0	0	<10	<1,00	4	c
				1000	0	0	0			1000	0	0				
2020	**831**	**Tagliatelles aux œufs frais**	**Fresh pasta**	10	1	1	1	10	1,00*	10	0	0	<10	<1,00	4	c
				100	0	0	0			100	0	0				
2020	**832**	**Spaetzle aux œufs frais**	**Fresh pasta**	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	4	c
				100	0	0	0			100	0	0				
2020	**833**	**Saumon cru**	**Raw salmon**	1000	19	19	19	17000	4,23	1000	86	86	93000	4,97	4	a
				10000	0	0	0			1000	16	16				

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2020	1260	Sushi saumon	Salmon sushi	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	4	a
				100	0	0	0			100	0	0				
2020	1261	Crunch cali roll	Crunch cali roll	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	4	a
				100	0	0	0			100	0	0				
2020	1262	California maki thon	Tuna maki	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	4	a
				100	0	0	0			100	0	0				
2020	**1346**	**Terrine de saumon**	**Salmon terrine**	10	86	86	86	880	2,94	10	74	74	760	2,88	4	b
				100	11	11	11			100	10	10				
2020	**1347**	**Coule d'œuf entier**	**Whole liquid egg product**	10	36	36	36	360	2,56	10	31	31	310	2,49	4	c
				100	0	0	0		N'	100	10	10		N'		
2020	**1348**	**Tagliatelles fraiches**	**Fresh pasta**	100	12	13	13	1400	3,15	100	10	10	1100	3,04	4	c
				1000	2	2	2			1000	2	2				
2020	**1349**	**Spaghettis fraiches**	**Fresh pasta**	100	119	119	119	12000	4,08	100	108	108	11000	4,04	4	c
				1000	31	31	31		N'	1000	13	13				
2020	**1350**	**Tagliatelles fraiches**	**Fresh pasta**	100	27	27	27	2700	3,43	100	24	24	2300	3,36	4	c
				1000	3	3	3			1000	1	1				

OTHER DRY FOOD PRODUCTS AND INGREDIENTS																
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				Dilution	24 H CFU/plate	48 H CFU/plate	CFU/plate (confirmed)	CFU/g	Final result (log CFU/g)	Dilution	CFU/plate + with halo /- without halo	CFU/plate (confirmed)	CFU/g	Final result (log CFU/g)		
2020	1252	Farine de pois	Pea flour	10	5	5	5	50	1,70	10	7	7	70	1,85	5	a
				100	0	0	0		Ne	100	0	0		Ne		
2020	1253	Farine de riz blanc	White rice flour	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	5	a
				100	0	0	0			100	0	0				
2020	1254	Spaghettoni	Dry pasta	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	5	c
				100	0	0	0			100	0	0				
2020	1255	Coquillettes	Dry pasta	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	5	c
				100	0	0	0			100	0	0				
2020	1256	Torti	Dry pasta	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	5	c
				100	0	0	0			100	0	0				
2020	1257	Préparation pour flan patissier	Dry cake mix	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	5	b
				100	0	0	0			100	0	0				
2020	1258	Préparation pour moelleux au chocolat	Dry cake mix	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	5	b
				100	0	0	0			100	0	0				
2020	1259	Préparation moelleux nuage	Dry cake mix	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	5	b
				100	0	0	0			100	0	0				
2020	1263	Blanc d'œuf en poudre	White egg powder	10	2	2	2	20	1,30*	10	0	0	<10	<1,00	5	c
				100	0	0	0			100	0	0				
2020	1264	Jaune d'œuf en poudre	Egg yolk powder	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	5	c
				100	0	0	0			100	0	0				
2020	1341	Farine de quinoa	Quinoa flour	10	>150	>150	>150	1900	3,28	10	110	110	1200	3,08	5	a
				100	19	19	19		N'	100	19	19				
2020	1342	Protéine de chanvre bio	Hemp protein	10	3	3	3	30	1,48*	10	2+/1-	3	30	1,48*	5	b
				100	0	0	0			100	0	0				
2020	1343	Sport formula supermix	Supermix protein	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	5	b
				100	0	0	0			100	0	0				
2020	1344	Préparation moelleux citron bio	Dry cake mix	10	92	94	94	1000	3,00	10	41+/38-	79	760	2,88	5	b
				100	16	16	16			100	5	5				
2020	1345	Poudre d'œuf entier	Whole egg powder	10	3	3	3	30	1,48*	10	1	1	10	1,00*	5	c
				100	1	1	1			100	0	0				
2020	**1351**	**Farine de lupin**	**Lupin flour**	100	124	127	127	13000	4,11	100	115	115	12000	4,08	5	a
				1000	11	11	11			1000	13	13				
2020	**1352**	**Farine d'orge mondé**	**Barley flour**	1000	39	39	39	38000	4,58	1000	44	44	43000	4,63	5	a
				10000	3	3	3			10000	3	3				
2020	**1353**	**Protéines pour sportifs**	**Sportsman protein**	1000	>150	>150	>150	880000	5,94	1000	>150	>150	1200000	6,08	5	b
				10000	87	88	88		N'	10000	124	124		N'		
2020	**1377**	**Poudre d'œuf entier**	**Whole egg powder**	10	>150	>150	>150	3600	3,56	10	>150-	>150	2600	3,41	5	c
				100	36	36	36		N'	100	26-	26		N'		
2020	**1378**	**Poudre de blanc d'œuf**	**White egg powder**	100	107	107	107	11000	4,04	100	116	116	12000	4,08	5	c
				1000	11	11	11			1000	14	14				

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OTHER DRY FOOD PRODUCTS AND INGREDIENTS																
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				Dilution	24 H CFU/plate	48 H CFU/plate	CFU/plate (confirmed)	CFU/g	Final result (log CFU/g)	Dilution	CFU/plate + with halo /- without halo	CFU/plate (confirmed)	CFU/g	Final result (log CFU/g)		
2020	**1379**	**Poudre de jaune d'œuf**	**Egg yolk powder**	10	107	107	107	1100	3,04	10	119	119	1200	3,08	5	c
				100	17	17	17			100	10	10				
2020	**1380**	**Préparation en poudre pour gâteau pommes**	**Dry cake mix**	10	130	130	130	1200	3,08	10	79	79	830	2,92	5	b
				100	5	5	5			100	12	12				
2020	**1381**	**Pâtes spirale**	**Dry pasta**	100	40	40	40	4500	3,65	100	46	46	4600	3,66	5	c
				1000	9	9	9			1000	5	5				
2020	**1382**	**Protéine de chanvre bio**	**Hemp protein**	100	85	85	85	8900	3,95	100	73-/7+	80	8000	3,90	5	b
				1000	13	13	13			1000	8-	8				
2020	**1383**	**Sport formula supermix**	**Supermix protein**	100	45	45	45	4400	3,64	100	46	46	4600	3,66	5	b
				1000	3	3	3			1000	5	5				
2020	**1384**	**Pâtes coquillettes**	**Dry pasta**	100	>150	>150	>150	26000	4,41	100	>150	>150	17000	4,23	5	c
				1000	26	26	26		N'	1000	17	17		N'		
2020	1947	Farine pain cru	Flour (raw bread)	10	1	1	1	10	1,00*	10	0	0	<10	<1,00	5	a
				100	0	0	0			100	0	0				
2020	1948	Farine pain cru	Flour (raw bread)	10	1	2	2	20	1,30*	10	1	1	10	1,00*	5	a
				100	0	0	0			100	0	0				
2020	1949	Farine pain cru	Flour (raw bread)	10	0	1	1	10	1,00*	10	0	0	<10	<1,00	5	a
				100	1	1	1			100	0	0				
2020	**2028**	**Farine de soja**	**Soybean flour**	10	89	89	89	970	2,99	100	26	26	2400	3,38	5	a
				100	18	18	18			1000	0	0				
2020	**2029**	**Farine de soja**	**Soybean flour**	100	60	60	60	5900	3,77	100	70	70	7000	3,85	5	a
				1000	5	5	5			1000	7	7				
2020	**2030**	**Larves séchées en poudre**	**Insect powder**	1000	50	50	50	49000	4,69	1000	38	38	38000	4,58	5	a
				10000	4	4	4			10000	4	4				
2020	2085	Farine de soja	Soybean flour	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	5	a
				100	0	0	0			100	0	0				
2020	2086	Farine de soja	Soybean flour	10	2	2	2	20	1,30*	10	3+/1-	4	40	1,60	5	a
				100	1	1	1			100	0	0		Ne		
2020	2087	Larves séchées en poudre	Insect powder	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	5	a
				100	2	2	2			100	0	0				
2020	2130	Farine de criquet	Cricket flour	100	44	44	44	4500	3,65	10	114+/4-	118	1200	3,08	5	a
				1000	3	5	5			100	8+/5-	13				
2020	2131	Farine de criquet	Cricket flour	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	5	a
				100	1	1	1			100	0	0				
2020	2132	Farine de ténébrion	Tenebrion flour	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	5	a
				100	0	0	0			100	0	0				
2020	2133	Farine blé	Wheat flour	10	0	2	0	<10	<1,00	10	0	0	<10	<1,00	5	a
				100	0	0	0			100	0	0				
2020	**2134**	**Farine de criquet**	**Cricket flour**	100	27	34	34	3500	3,54	100	13+	13	1400	3,15	5	a
				1000	0	4	4			1000	2-	2				
2020	**2135**	**Farine de criquet**	**Cricket flour**	10	142	145	145	1500	3,18	100	20	20	2200	3,34	5	a
				100	16	16	16			1000	4	4				
2020	**2136**	**Farine de ténébrion**	**Tenebrion flour**	1000	27	28	28	27000	4,43	1000	15	15	15000	4,18	5	a
				10000	2	2	2			10000	2	2				

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2021	2369	Croquettes chien	Dog pellets	10	3	4	4	40	1,60	10	1	1	10	1,00*	6	c
				100	0	0	0		Ne	100	0	0				
2021	2370	Repas complet lapin	Rabbit granules	100	21	22	22	2500	3,40	100	1+/8-	9	900	2,95	6	c
				1000	5	5	5			1000	0	0		Ne		
2021	2371	Tourteaux soja	Soya cakes	10	1 (BM>150)	1 (BM>150)	1	10	1,00*	10	6	6	60	1,78	6	a
				100	0	0	0			100	1	1		Ne		
2021	2372	Coques de soja	Soybean hulls	10	41	43	43	440	2,64	10	27+/6-	33	360	2,56	6	a
				100	5	5	5			100	5+/1-	6				
2021	2373	Croquettes chaton	Kitten pellets	10	24	24	24	250	2,40	10	24	24	230	2,36	6	c
				100	3	3	3			100	1	1				
2021	2646	Macaroni pour chiens	Pasta for dog	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	6	c
				100	0	0	0			100	0	0				
2021	2647	Brisures de riz pour chiens	Rice for dog	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	6	c
				100	0	0	0			100	0	0				
2021	**2705**	**Brisures de riz pour chiens**	**Rice for dog**	10	3	3	3	30	1,48*	10	0	0	<10	<1,00	6	c
				100	0	0	0			100	0	0				
2021	**2706**	**Macaroni pour chiens**	**Pasta for dog**	10	10	10	10	120	2,08	10	15	15	140	2,15	6	c
				100	3	3	3			100	0	0				
2021	**3079**	**Saucisson pour chien**	**Sausages**	100	30	30	30	3100	3,49	100	26	26	2600	3,41	6	c
				1000	4	4	4			1000	3	3				
2021	**3080**	**Saucisson pour chien**	**Sausages**	10	39	39	39	390	2,59	10	28	28	290	2,46	6	c
				100	4	4	4			100	4	4				
2021	**3980**	**Lactosérum**	**Lactoserum**	10	1	81	81	860	2,93	10	1+/57-	58	570	2,76	6	b
				100	0	13	13			100	5-	5				
2021	**3981**	**Tourteaux de soja**	**Soya cakes**	10	3	5	5	50	1,70	10	1+/1-	2	20	1,30*	6	a
				100	0	0	0		Ne	100	0	0				
2021	**3982**	**Tourteaux de colza**	**Rapeseed cakes**	10	5	5	5	50	1,70	10	0	0	<10	<1,00	6	a
				100	0	0	0		Ne	100	0	0				
2021	**3983**	**Granulés vache son de blé/colza**	**Cow pellets**	10	6	6	6	60	1,78	10	4+/2-	6	60	1,78	6	b
				100	0	0	0		Ne	100	1+	1		Ne		
2021	**3984**	**Granulés vache soja**	**Cow pellets**	10	7	8	8	80	1,90	10	3	3	30	1,48*	6	b
				100	0	0	0		Ne	100	0	0				
2021	4051	Granulés vache son de blé/soja/colza	Cow pellets	10	4	4	4	40	1,60	10	4+/3-	7	70	1,85	6	b
				100	1	1	1		Ne	100	0	0		Ne		
2021	4052	Granulés vache soja	Cow pellets	10	0	0	0	<100	<1,00	10	0	0	<10	<1,00	6	b
				100	0	0	0			100	0	0				
2021	**4061**	**Croquettes veau**	**Pellets for veal**	10	1	1	1	10	1,00*	10	1-	1	10	1,00*	6	b
				100	0	0	0			100	0	0				
2021	**4062**	**Lait en poudre pour veau**	**Milk powder for veal**	10	3 (BM>>150)	3 (BM>>150)	ND	ND	ND	10	7+/57-	64	640	2,81	6	b
				100	BM>150	BM>150	ND			100	6-	6				
2021	**4063**	**Farine lithothamne**	**Flour**	10	5	5	5	50	1,70	10	6	6	60	1,78	6	a
				100	1	1	1		Ne	100	1	1		Ne		
2021	4134	Croquettes veau	Pellets for veal	10	7	8	8	80	1,90	10	9+/3-	12	110	2,04	6	b
				100	0	0	0		Ne	100	0	0				
2021	4135	Lait en poudre pour veau	Milk powder for veal	10	8 (BM>150)	8 (BM>150)	8	80	1,90	10	4+/1-	5	50	1,70	6	b
				100	1	1	1		Ne	100	0	0		Ne		
2021	4136	Farine lithothamne	Flour	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	6	a
				100	0	0	0			100	0	0				

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2021	**4421**	**Tourteaux soja**	**Soya cakes**	100	51	51	51	5700	3,76	100	70	70	7600	3,88	6	a
				1000	12	12	12			1000	14	14				
2021	**4422**	**Tourteaux colza**	**Rapeseed cakes**	100	115	115	115	11000	4,04	100	40	40	4000	3,60	6	a
				1000	4	4	4			1000	4	4				
2021	**4423**	**Farine lithothamne**	**Flour**	1000	90	90	90	92000	4,96	1000	50	50	49000	4,69	6	a
				10000	11	11	11			10000	4	4				
2021	**4424**	**Croquettes veau**	**Pellets for veal**	100	24	24	24	2500	3,40	100	9	9	900	2,95 Ne	6	b
				1000	4	4	4			1000	1	1				
2021	**4425**	**Granulés vache son de blé/colza**	**Cow pellets**	10	85	85	85	840	2,92	10	55	55	540	2,73	6	b
				100	7	7	7			100	4	4				

PRODUCTION ENVIRONMENTAL SAMPLES																	
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				Dilution	24 H CFU/plate	48 H CFU/plate	CFU/plate (confirmed)	CFU/g	Final result (log CFU/g)	Dilution	CFU/plate + with halo / - without halo	CFU/plate (confirmed)	CFU/g	Final result (log CFU/g)		
2021	2632	Poussières laiterie	Dusts (dairy environment)	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	7	c
				100	0	0	0			100	0	0				
2021	2633	Poussières laiterie	Dusts (dairy environment)	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	7	c
				100	0	0	0			100	0	0				
2021	2634	Poussières laiterie	Dusts (dairy environment)	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	7	c
				100	0	0	0			100	0	0				
2021	2635	Poussières laiterie	Dusts (dairy environment)	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	7	c
				100	0	0	0			100	0	0				
2021	2636	Poussières laiterie	Dusts (dairy environment)	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	7	c
				100	0	0	0			100	0	0				
2021	2637	Déchets sol (porc)	Residues (meat environment)	10	0 (BM>150)	0 (BM>150)	0	<10	<1,00	10	0	0	<10	<1,00	7	c
				100	0	0	0			100	0	0				
2021	2638	Déchets (porc)	Residues (meat environment)	10	0 (BM>150)	0 (BM>150)	0	<10	<1,00	10	0	0	<10	<1,00	7	c
				100	0	0	0			100	0	0				
2021	2639	Déchets sol (bœuf)	Residues (meat environment)	10	0 (BM>150)	0 (BM>150)	0	<10	<1,00	10	0	0	<10	<1,00	7	c
				100	0	0	0			100	0	0				
2021	2640	Eau de process (laiterie)	Process water (dairy environment)	10	0	0 (BM>150)	0	<10	<1,00	10	0	0	<10	<1,00	7	a
				100	0	0	0			100	0	0				
2021	2641	Eau de process (laiterie)	Process water (dairy environment)	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	7	a
				100	0	0	0			100	0	0				
2021	2642	Eau de process (laiterie)	Process water (dairy environment)	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	7	a
				100	0	0	0			100	0	0				
2021	2643	Chiffonnette matériels nettoyage machine (laiterie)	Wipe (dairy environment)	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	7	b
				100	0	0	0			100	0	0				
2021	2644	Chiffonnette sol avant nettoyage (laiterie)	Wipe (dairy environment)	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	7	b
				100	0	0	0			100	0	0				
2021	2645	Chiffonnette bouche évacuation (laiterie)	Wipe (dairy environment)	10	5	5	5	50	1,70	10	0	0	<10	<1,00	7	b
				100	1	1	1		Ne	100	0	0				
2021	**2703**	**Poussières laiterie**	**Dusts (dairy environment)**	10	1	1	1	<10	<1,00	10	0	0	<10	<1,00	7	c
				100	0	0	0			100	0	0				
2021	**2704**	**Poussières laiterie**	**Dusts (dairy environment)**	100	37	37	37	3700	3,57	100	21	21	2100	3,32	7	c
				1000	4	4	4			1000	2	2				
2021	**2707**	**Poussières laiterie**	**Dusts (dairy environment)**	10	0	0	0	<10	<1,00	10	1-	1	10	1,00*	7	c
				100	0	0	0			100	0	0				
2021	**2819**	**Eau fin de process (environnement laitier)**	**Process water (dairy environment)**	10	5	6	6	60	1,78	10	5	5	50	1,70	7	a
				100	1	1	1		Ne	100	1	1		Ne		
2021	**2820**	**Eau de process (environnement laitier)**	**Process water (dairy environment)**	10	0	10	10	90	1,95	10	3	3	30	1,48*	7	a
				100	0	0	0			100	0	0				
2021	**2821**	**Eau de process (environnement laitier)**	**Process water (dairy environment)**	10	71	71 (BM)	71	700	2,85	10	69	69	710	2,85	7	a
				100	6	6(BM)	6			100	9	9				
2021	**2822**	**Chiffonnette caisse après nettoyage (environnement laitier)**	**Wipe (dairy environment)**	10	5	5	5	50	1,70	10	5	5	50	1,70	7	b
				100	0	0	0		Ne	100	0	0		Ne		
2021	**2823**	**Chiffonnette sas (environnement laitier)**	**Wipe (dairy environment)**	10	46	123	123	1200	3,08	10	102	102	1040	3,02	7	b
				100	1	10	10			100	12	12				
2021	**2824**	**Chiffonnette matériel (environnement laitier)**	**Wipe (dairy environment)**	10	15	82	82	800	2,90	10	76	76	710	2,85	7	b
				100	0	6	6			100	2	2				
2021	**2825**	**Déchets sol (bœuf)**	**Residues (meat environment)**	1000	ND (BM>>150)	ND (BM>>150)	ND	ND	ND	10	96	96	960	2,98	7	c
				10000	ND (BM>>150)	ND (BM>>150)	ND			100	9	9				

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Date of analysis	Sample No	Product (French name)	Product	Reference method : ISO 7932♦						Alternative method: RAPID'*B.cereus* (Pour plate method) 21h at 30°C					Category	Type
				Dilution	24 H CFU/plate	48 H CFU/plate	CFU/plate (confirmed)	CFU/g	Final result (log CFU/g)	Dilution	CFU/plate + with halo / - without halo	CFU/plate (confirmed)	CFU/g	Final result (log CFU/g)		
2021	**2826**	**Déchets hâchés (porc)**	**Residues (meat environment)**	1000	ND (BM>>150)	ND (BM>>150)	ND	ND	ND	10	84	84	860	2,93	7	c
				10000	ND (BM>>150)	ND (BM>>150)	ND			100	11	11				
2021	**3075**	**Eau de process (environnement laitier)**	**Process water (dairy environment)**	10	25	25	25	330	2,52	10	21	21	190	2,28	7	a
				100	11	11	11			100	0	0				
2021	**3076**	**Eau de process (environnement laitier)**	**Process water (dairy environment)**	10	121	126	126	1400	3,15	10	101	101	1000	3,00	7	a
				100	26	26	26			100	8	8				
2021	**3077**	**Chiffonnette (environnement laitier)**	**Wipe (dairy environment)**	10	47	49	49	460	2,66	10	22	22	220	2,34	7	b
				100	2	2	2			100	2	2				
2021	**3078**	**Chiffonnette (environnement laitier)**	**Wipe (dairy environment)**	100	35	35 (BM>150)	35	3700	3,57	100	52	52	5000	3,70	7	b
				1000	6	6 (BM>150)	6			1000	3	3				
2021	**3978**	**Poussières laiterie**	**Dusts (dairy environment)**	10	51	68	68	660	2,82	10	63-	63	600	2,78	7	c
				100	3	4	4			100	3-	3				
2021	**3979**	**Poussières laiterie**	**Dusts (dairy environment)**	10	1	5	5	50	1,70 Ne	10	4-	4	40	1,60 Ne	7	c
				100	0	0	0			100	0	0				
2021	**4485**	**Déchets trancheur (environnement mer)**	**Residues (sea food environment)**	100	21	21	21	2300	3,36	100	16	16	1600	3,20	7	c
				1000	3	4	4			1000	2	2				
2021	**4486**	**Déchets matière lavage (environnement mer)**	**Residues (sea food environment)**	100	23 (BM>150)	23 (BM>150)	23	2300	3,36	100	44	44	4500	3,65	7	c
				1000	2 (BM>150)	2 (BM>150)	2			1000	5	5				
2021	**4487**	**Eau de process (environnement mer)**	**Process water (sea food environment)**	100	13	14	14	1500	3,18	100	18	18	1900	3,28	7	a
				1000	2	2	2			1000	3	3				

Appendix 5 - Accuracy profile study: raw data

Matrix	Strain	Level	Sample N°	Reference method: ISO 7932♦				RAPID'*B.cereus* 21h at 30°C Pour plate method				RAPID'*B.cereus* 21h at 30°C 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
Infant formula with probiotics-Batch 1 Aerobic mesophilic flora : 80 CFU/g Lactic flora : $3,0.10^5$ CFU/g	*Bacillus cereus* Ad420	1	7558	10	14	150	2,18	10	9	90	1,95	10	9	90	1,95
				100	2			100	2		Ne	100	0		
			7559	10	12	130	2,11	10	19	190	2,28	10	23	230	2,36
				100	2			100	2			100	2		
			7560	10	12	120	2,08	10	6	60	1,78	10	13	130	2,11
				100	1			100	2		Ne	100	1		
			7561	10	17	160	2,20	10	11	100	2,00	10	20	180	2,26
				100	1			100	0			100	0		
			7562	10	11	140	2,15	10	7	70	1,85	10	16	160	2,20
				100	4			100	1		Ne	100	1		
		2	7563	100	39	3600	3,56	100	27	2700	3,43	100	26	2500	3,40
				1000	1			1000	3			1000	2		
			7564	100	35	3500	3,54	100	23	2500	3,40	100	25	2500	3,40
				1000	4			1000	4			1000	2		
			7565	100	40	4000	3,60	100	28	2600	3,41	100	26	2400	3,38
				1000	4			1000	1			1000	0		
			7566	100	23	2400	3,38	100	23	2300	3,36	100	32	3200	3,51
				1000	3			1000	2			1000	3		
			7567	100	20	1800	3,26	100	22	2200	3,34	100	25	2300	3,36
				1000	0			1000	2			1000	0		
		3	7568	1000	67	67000	4,83	1000	31	28000	4,45	1000	21	19000	4,28
				10000	7			10000	0			10000	0		
			7569	1000	53	55000	4,74	1000	33	31000	4,49	1000	24	25000	4,40
				10000	7			10000	1			10000	3		
			7570	1000	51	55000	4,74	1000	44	45000	4,65	1000	40	38000	4,58
				10000	9			10000	6			10000	2		
			7571	1000	33	30000	4,48	1000	53	51000	4,71	1000	43	42000	4,62
				10000	0			10000	3			10000	3		
			7572	1000	58	56000	4,75	1000	30	27000	4,43	1000	37	36000	4,56
				10000	4			10000	0			10000	3		
Infant formula with probiotics-Batch 2 Aerobic mesophilic flora : 40 CFU/g Lactic flora : $3,9.10^5$ CFU/g	*Bacillus cereus* Ad420	1	7573	10	13	130	2,11	10	12	140	2,15	10	12	110	2,04
				100	1			100	3			100	0		
			7574	10	18	200	2,30	10	23	220	2,34	10	9	90	1,95
				100	4			100	1			100	2		
			7575	10	19	180	2,26	10	11	120	2,08	10	17	170	2,23
				100	1			100	2			100	2		
			7576	10	16	150	2,18	10	10	90	1,95	10	13	150	2,18
				100	0			100	0			100	3		
			7577	10	14	150	2,18	10	23	220	2,34	10	23	210	2,32
				100	2			100	1			100	0		
		2	7578	100	22	2300	3,36	100	13	1200	3,08	100	30	3300	3,52
				1000	3			1000	0			1000	6		
			7579	100	29	2800	3,45	100	26	2500	3,40	100	31	2900	3,46
				1000	2			1000	2			1000	1		
			7580	100	19	1800	3,26	100	25	2700	3,43	100	32	3100	3,49
				1000	1			1000	5			1000	2		
			7581	100	28	3000	3,48	100	21	2100	3,32	100	30	3000	3,48
				1000	5			1000	2			1000	3		
			7582	100	22	2400	3,38	100	12	1300	3,11	100	19	2000	3,30
				1000	4			1000	2			1000	3		
		3	7583	1000	84	90000	4,95	1000	51	47000	4,67	1000	36	38000	4,58
				10000	15			10000	1			10000	6		
			7584	1000	74	70000	4,85	1000	41	41000	4,61	1000	33	30000	4,48
				10000	3			10000	4			10000	0		
			7585	1000	58	62000	4,79	1000	31	32000	4,51	1000	64	63000	4,80
				10000	10			10000	4			10000	5		
			7586	1000	33	33000	4,52	1000	35	35000	4,54	1000	38	42000	4,62
				10000	3			10000	3			10000	8		
			7587	1000	58	56000	4,75	1000	27	27000	4,43	1000	39	37000	4,57
				10000	4			10000	3			10000	2		

♦ Analyses performed according to the COFRAC accreditation

Matrix	Strain	Level	Sample N°	Reference method : ISO 7932♦				RAPID'*B.cereus* 21h at 30°C Pour plate method				RAPID'*B.cereus* 21h at 30°C 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 : <10 CFU/g	*Bacillus cereus* Ad2183	1	7332	10	7	70	1,85	10	7	70	1,85	10	4	40	1,60
				100	0		Ne	100	0		Ne	100	0		Ne
			7333	10	8	80	1,90	10	9	90	1,95	10	7	70	1,85
				100	0		Ne	100	1		Ne	100	0		Ne
			7334	10	4	40	1,60	10	4	40	1,60	10	4	40	1,60
				100	0		Ne	100	0		Ne	100	0		Ne
			7335	10	4	40	1,60	10	6	60	1,78	10	4	40	1,60
				100	0		Ne	100	1		Ne	100	0		Ne
			7336	10	7	70	1,85	10	6	60	1,78	10	4	40	1,60
				100	0		Ne	100	0		Ne	100	0		Ne
		2	7337	100	31	3300	3,52	100	25	2500	3,40	100	31	3100	3,49
				1000	5			1000	3			1000	3		
			7338	100	20	2000	3,30	100	27	2500	3,40	100	24	2200	3,34
				1000	2			1000	1			1000	0		
			7339	100	25	2500	3,40	100	41	4000	3,60	100	32	3200	3,51
				1000	3			1000	3			1000	3		
			7340	100	13	1500	3,18	100	21	2200	3,34	100	32	3200	3,51
				1000	3			1000	3			1000	3		
			7341	100	33	3400	3,53	100	35	3600	3,56	100	33	3300	3,52
				1000	4			1000	5			1000	3		
		3	7342	1000	51	49000	4,69	1000	46	48000	4,68	1000	52	49000	4,69
				10000	3			10000	7			10000	2		
			7343	1000	43	45000	4,65	1000	52	53000	4,72	1000	53	51000	4,71
				10000	7			10000	6			10000	3		
			7344	1000	52	54000	4,73	1000	47	45000	4,65	1000	69	65000	4,81
				10000	7			10000	2			10000	3		
			7345	1000	43	45000	4,65	1000	50	51000	4,71	1000	54	50000	4,70
				10000	6			10000	6			10000	1		
			7346	1000	42	43000	4,63	1000	63	63000	4,80	1000	65	64000	4,81
				10000	5			10000	6			10000	5		
Pâté-Batch 2 Aerobic mesophilic flora : <10 CFU/g	*Bacillus cereus* Ad2183	1	7347	10	7	70	1,85	10	11	100	2,00	10	4	40	1,60
				100	0		Ne	100	0			100	1		Ne
			7348	10	8	80	1,90	10	8	80	1,90	10	5	50	1,70
				100	1		Ne	100	0		Ne	100	0		Ne
			7349	10	4	40	1,60	10	5	50	1,70	10	4	40	1,60
				100	1		Ne	100	0		Ne	100	0		Ne
			7350	10	7	70	1,85	10	5	50	1,70	10	6	60	1,78
				100	3		Ne	100	0		Ne	100	0		Ne
			7351	10	4	40	1,60	10	8	80	1,90	10	8	80	1,90
				100	0		Ne	100	2		Ne	100	2		Ne
		2	7352	100	19	2000	3,30	100	25	2600	3,41	100	29	2900	3,46
				1000	3			1000	4			1000	3		
			7353	100	41	3900	3,59	100	35	3400	3,53	100	27	2800	3,45
				1000	2			1000	2			1000	4		
			7354	100	26	2500	3,40	100	24	2400	3,38	100	34	3100	3,49
				1000	2			1000	2			1000	0		
			7355	100	26	2900	3,46	100	22	2200	3,34	100	23	2300	3,36
				1000	6			1000	2			1000	2		
			7356	100	18	1900	3,28	100	29	2900	3,46	100	40	4500	3,65
				1000	3			1000	3			1000	9		
		3	7357	1000	52	50000	4,70	1000	46	45000	4,65	1000	32	33000	4,52
				10000	3			10000	3			10000	4		
			7358	1000	45	45000	4,65	1000	40	41000	4,61	1000	42	39000	4,59
				10000	5			10000	5			10000	1		
			7359	1000	76	74000	4,87	1000	32	34000	4,53	1000	41	38000	4,58
				10000	5			10000	5			10000	1		
			7360	1000	43	44000	4,64	1000	43	40000	4,60	1000	41	41000	4,61
				10000	5			10000	1			10000	4		
			7361	1000	56	57000	4,76	1000	40	40000	4,60	1000	44	45000	4,65
				10000	7			10000	4			10000	6		

♦ Analyses performed according to the COFRAC accreditation

Matrix	Strain	Level	Sample N°	Reference method : ISO 7932♦				RAPID'*B.cereus* 21h at 30°C Pour plate method				RAPID'*B.cereus* 21h at 30°C 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
Cereals-Batch 1 Aerobic mesophilic flora : 10 CFU/g	*Bacillus weihenstephanensis* Ad1029 (spores)	1	7780	10	33	330	2,52	10	32	340	2,53	10	36	360	2,56
				100	3			100	5			100	3		
			7781	10	33	340	2,53	10	34	330	2,52	10	36	340	2,53
				100	4			100	2			100	1		
			7782	10	44	460	2,66	10	38	370	2,57	10	36	360	2,56
				100	6			100	3			100	4		
			7783	10	46	460	2,66	10	52	480	2,68	10	49	480	2,68
				100	4			100	1			100	4		
			7784	10	31	320	2,51	10	25	250	2,40	10	32	310	2,49
				100	4			100	2			100	2		
		2	7785	100	23	2400	3,38	100	30	2900	3,46	100	45	4500	3,65
				1000	3			1000	2			1000	5		
			7786	100	61	6100	3,79	100	39	3600	3,56	100	70	6500	3,81
				1000	6			1000	1			1000	2		
			7787	100	55	5500	3,74	100	57	5900	3,77	100	61	6000	3,78
				1000	6			1000	8			1000	5		
			7788	100	49	5000	3,70	100	59	5800	3,76	100	71	6900	3,84
				1000	6			1000	5			1000	5		
			7789	100	46	4500	3,65	100	40	4500	3,65	100	44	4500	3,65
				1000	4			1000	10			1000	6		
		3	7790	1000	134	130000	5,11	1000	123	120000	5,08	1000	132	130000	5,11
				10000	9			10000	10			10000	12		
			7791	1000	90	86000	4,93	1000	70	67000	4,83	1000	84	85000	4,93
				10000	5			10000	4			10000	10		
			7792	1000	73	70000	4,85	1000	62	60000	4,78	1000	66	65000	4,81
				10000	4			10000	4			10000	5		
			7793	1000	99	98000	4,99	1000	100	100000	5,00	1000	99	100000	5,00
				10000	9			10000	15			10000	13		
			7794	1000	124	120000	5,08	1000	117	120000	5,08	1000	114	110000	5,04
				10000	11			10000	10			10000	9		
Cereals-Batch 2 Aerobic mesophilic flora : 10 CFU/g	*Bacillus weihenstephanensis* Ad1029 (spores)	1	7795	10	45	460	2,66	10	30	330	2,52	10	42	460	2,66
				100	5			100	6			100	8		
			7796	10	44	440	2,64	10	42	410	2,61	10	33	320	2,51
				100	4			100	3			100	2		
			7797	10	47	490	2,69	10	47	470	2,67	10	34	340	2,53
				100	7			100	5			100	3		
			7798	10	36	370	2,57	10	25	260	2,41	10	20	210	2,32
				100	5			100	3			100	3		
			7799	10	32	340	2,53	10	26	260	2,41	10	32	320	2,51
				100	5			100	2			100	3		
		2	7800	100	57	5900	3,77	100	42	4500	3,65	100	58	6000	3,78
				1000	8			1000	8			1000	8		
			7801	100	74	7300	3,86	100	51	4900	3,69	100	51	5200	3,72
				1000	6			1000	3			1000	6		
			7802	100	74	7300	3,86	100	53	5100	3,71	100	72	7500	3,88
				1000	6			1000	3			1000	11		
			7803	100	73	7000	3,85	100	52	5800	3,76	100	79	7600	3,88
				1000	4			1000	12			1000	5		
			7804	100	67	6900	3,84	100	53	5900	3,77	100	74	6900	3,84
				1000	9			1000	12			1000	2		
		3	7805	1000	75	76000	4,88	1000	53	54000	4,73	1000	95	93000	4,97
				10000	9			10000	6			10000	7		
			7806	1000	94	97000	4,99	1000	50	56000	4,75	1000	104	98000	4,99
				10000	13			10000	12			10000	4		
			7807	1000	109	110000	5,04	1000	94	93000	4,97	1000	91	88000	4,94
				10000	9			10000	8			10000	6		
			7808	10000	20	200000	5,30	1000	128	130000	5,11	1000	161	160000	5,20
				10000	2			10000	15			10000	13		
			7809	1000	115	120000	5,08	1000	65	67000	4,83	1000	110	110000	5,04
				10000	19			10000	9			10000	11		

♦ Analyses performed according to the COFRAC accreditation

Matrix	Strain	Level	Sample N°	Reference method : ISO 7932♦				RAPID'B. *cereus* 21h at 30°C Pour plate method				RAPID'B. *cereus* 21h at 30°C 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
Seafood cocktail-Batch 1 Aerobic mesophilic flora : 4,5.10⁴ CFU/g	*Bacillus cereus* Ad825	1	1021	10	4	40	1,60	10	6	60	1,78	10	4	40	1,60
				100	2		Ne	100	0		Ne	100	1		Ne
			1022	10	8	80	1,90	10	4	40	1,60	10	6	60	1,78
				100	0		Ne	100	0		Ne	100	1		Ne
			1023	10	4	40	1,60	10	5	50	1,70	10	7	70	1,85
				100	0		Ne	100	0		Ne	100	0		Ne
			1024	10	9	90	1,95	10	4	40	1,60	10	8	80	1,90
				100	1		Ne	100	0			100	0		Ne
			1025	10	8	80	1,90	10	4	40	1,60	10	4	40	1,60
				100	1		Ne	100	1		Ne	100	0		Ne
		2	1026	100	16	1600	3,20	100	28	2700	3,43	100	25	2400	3,38
				1000	2			1000	2			1000	1		
			1027	100	11	1100	3,04	100	16	1600	3,20	100	19	1800	3,26
				1000	1			1000	2			1000	1		
			1028	100	9	900	2,95	100	29	2900	3,46	100	22	2500	3,40
				1000	1		Ne	1000	3			1000	5		
			1029	100	24	2300	3,36	100	24	2500	3,40	100	28	3100	3,49
				1000	1			1000	4			1000	6		
			1030	100	24	2400	3,38	100	17	1600	3,20	100	17	2100	3,32
				1000	2			1000	1			1000	6		
		3	1031	1000	24	23000	4,36	1000	49	45000	4,65	1000	24	26000	4,41
				10000	1			10000	1			10000	5		
			1032	1000	12	13000	4,11	1000	21	23000	4,36	1000	29	30000	4,48
				10000	2			10000	4			10000	4		
			1033	1000	23	27000	4,43	1000	27	29000	4,46	1000	26	25000	4,40
				10000	7			10000	5			10000	1		
			1034	1000	21	20000	4,30	1000	20	21000	4,32	1000	18	22000	4,34
				10000	1			10000	3			10000	6		
			1035	1000	30	33000	4,52	1000	26	27000	4,43	1000	26	26000	4,41
				10000	6			10000	4			10000	3		
Seafood cocktail-Batch 1 Aerobic mesophilic flora : 4,2.10² CFU/g	*Bacillus cereus* Ad825	1	1036	10	4	40	1,60	10	6	60	1,78	10	7	70	1,85
				100	0		Ne	100	0		Ne	100	0		Ne
			1037	10	8	80	1,90	10	4	40	1,60	10	7	70	1,85
				100	0		Ne	100	0		Ne	100	0		Ne
			1038	10	5	50	1,70	10	5	50	1,70	10	7	70	1,85
				100	0		Ne	100	2		Ne	100	0		Ne
			1039	10	5	50	1,70	10	5	50	1,70	10	10	90	1,95
				100	0		Ne	100	1		Ne	100	0		
			1040	10	4	40	1,60	10	4	40	1,60	10	6	60	1,78
				100	0		Ne	100	0		Ne	100	0		Ne
		2	1041	100	21	2100	3,32	100	29	2900	3,46	100	22	2100	3,32
				1000	8		N'	1000	3			1000	1		
			1042	100	11	1400	3,15	100	32	3400	3,53	100	26	2600	3,41
				1000	4			1000	5			1000	3		
			1043	100	13	1400	3,15	100	18	1900	3,28	100	24	2200	3,34
				1000	2			1000	3			1000	0		
			1044	100	18	1800	3,26	100	21	2000	3,30	10	140	1400	3,15
				1000	2			1000	1			100	17		
			1045	10	162	1600	3,20	10	72	700	2,85	100	23	2400	3,38
				100	9			100	8		Ne	1000	3		
		3	1046	1000	37	36000	4,56	1000	63	65000	4,81	1000	44	43000	4,63
				10000	3			10000	9			10000	3		
			1047	1000	30	33000	4,52	1000	39	41000	4,61	1000	38	36000	4,56
				10000	6			10000	6			10000	2		
			1048	1000	34	35000	4,54	1000	34	34000	4,53	1000	29	29000	4,46
				10000	5			10000	3			10000	3		
			1049	1000	23	23000	4,36	1000	31	33000	4,52	1000	30	32000	4,51
				10000	2			10000	5			10000	5		
			1050	1000	41	43000	4,63	1000	28	28000	4,45	1000	36	35000	4,54
				10000	6			10000	3			10000	3		

♦ Analyses performed according to the COFRAC accreditation

Matrix	Strain	Level	Sample N°	Reference method : ISO 7932♦				RAPID'B. *cereus* 21h at 30°C Spreading method			
				Dilution	cfu/plate	cfu/g)	log cfu/g	Dilution	cfu/plate	cfu/g	log cfu/g
Wheat flour-Batch 1 Aerobic mesophilic flora : 9,9.10² CFU/g	*Bacillus thuringiensis* Ad2914 (spores)	1	1917	10	12	130	2,11	10	14	150	2,18
				100	2			100	2		
			1918	10	31	330	2,52	10	38	380	2,58
				100	5			100	4		
			1919	10	20	190	2,28	10	19	180	2,26
				100	1			100	1		
			1920	10	19	200	2,30	10	16	160	2,20
				100	3			100	2		
			1921	10	18	200	2,30	10	17	170	2,23
				100	4			100	2		
		2	1823	10	139	1400	3,15	10	>150	1500	3,18 N'
				100	14			100	15		
			1824	10	91	960	2,98	10	132	1300	3,11
				100	14			100	12		
			1825	10	126	1200	3,08	10	141	1500	3,18
				100	10			100	21		
			1826	10	127	1300	3,11	10	115	1100	3,04
				100	15			100	9		
			1827	10	113	1100	3,04	10	109	1100	3,04
				100	9			100	16		
		3	1828	100	>150	46000	4,66 N'	100	>150	54000	4,73 N'
				1000	46			1000	54		
			1829	100	>150	46000	4,66 N'	100	>150	48000	4,68 N'
				1000	46			1000	48		
			1830	100	>150	49000	4,69 N'	100	>150	52000	4,72 N'
				1000	49			1000	52		
			1831	100	>150	42000	4,62 N'	100	>150	55000	4,74 N'
				1000	42			1000	55		
			1832	100	>150	45000	4,65 N'	100	>150	55000	4,74 N'
				1000	45			1000	55		
Wheat flour-Batch 2 Aerobic mesophilic flora : 1,0.10³CFU/g	*Bacillus thuringiensis* Ad2914 (spores)	1	1922	10	16	160	2,20	10	6	60	1,78 N'
				100	2			100	1		
			1923	10	10	100	2,00	10	7	70	1,85 N'
				100	1			100	0		
			1924	10	14	140	2,15	10	12	110	2,04
				100	1			100	0		
			1925	10	12	110	2,04	10	16	170	2,23
				100	0			100	3		
			1926	10	13	130	2,11	10	11	130	2,11
				100	1			100	3		
		2	1838	10	104	1000	3,00	10	122	1200	3,08
				100	8			100	15		
			1839	10	108	1000	3,00	10	108	1100	3,04
				100	7			100	8		
			1840	10	84	860	2,93	10	100	1100	3,04
				100	11			100	25		
			1841	10	98	960	2,98	10	101	1100	3,04
				100	7			100	20		
			1842	10	91	820	2,91	10	92	910	2,96
				100	10			100	8		
		3	1843	100	>150	47000	4,67 N'	100	>150	50000	4,70 N'
				1000	47			1000	50		
			1844	100	>150	56000	4,75 N'	100	>150	42000	4,62 N'
				1000	56			1000	42		
			1845	100	>150	39000	4,59 N'	100	>150	33000	4,52 N'
				1000	39			1000	33		
			1846	100	>150	59000	4,77 N'	100	>150	48000	4,68 N'
				1000	59			1000	48		
			1847	100	>150	40000	4,60 N'	100	>150	40000	4,60 N'
				1000	40			1000	40		

♦ Analyses performed according to the COFRAC accreditation

Matrix	Strain	Level	Sample N°	Reference method : ISO 7932♦				RAPID'B. *cereus* 21h at 30°C Pour plate method			
				Dilution	cfu/plate	cfu/g	log cfu/g	Dilution	cfu/plate	cfu/g	log cfu/g
Wheat flour-Batch 1 Aerobic mesophilic flora : 9,9.10²CFU/g	*Bacillus thuringiensis* Ad2914 (spores)	1	1130	10	28	300	2,48	10	16	180	2,26
				100	5			100	4		
			1131	10	25	250	2,40	10	9	90	1,95
				100	2			100	1		Ne
			1132	10	14	130	2,11	10	5	50	1,70
				100	0			100	1		Ne
			1133	10	14	140	2,15	10	8	80	1,90
				100	1			100	2		Ne
			1134	10	17	160	2,20	10	7	70	1,85
				100	0			100	1		Ne
		2	1135	100	27	2600	3,41	100	24	2600	3,41
				1000	2			1000	5		
			1136	100	16	1700	3,23	100	10	1000	3,00
				1000	3			1000	1		
			1137	100	31	3100	3,49	100	27	3000	3,48
				1000	3			1000	6		
			1138	100	29	3400	3,53	100	33	3500	3,54
				1000	8			1000	5		
			1139	100	11	1100	3,04	100	14	1600	3,20
				1000	1			1000	4		
		3	1140	1000	54	57000	4,76	1000	70	70000	4,85
				10000	9			10000	7		
			1141	1000	83	80000	4,90	1000	70	74000	4,87
				10000	5			10000	11		
			1142	1000	98	100000	5,00	1000	40	40000	4,60
				10000	12			10000	4		
			1143	1000	88	85000	4,93	1000	24	25000	4,40
				10000	5			10000	4		
			1144	1000	84	86000	4,93	1000	17	19000	4,28
				10000	11			10000	4		
Wheat flour-Batch 2 Aerobic mesophilic flora : 1,0.10³CFU/g	*Bacillus thuringiensis* Ad2914 (spores)	1	1145	10	4	40	1,60	10	7	70	1,85
				100	2		Ne	100	0		Ne
			1146	10	4	40	1,60	10	5	50	1,70
				100	1		Ne	100	1		Ne
			1147	10	4	40	1,60	10	4	40	1,60
				100	1		Ne	100	1		Ne
			1148	10	11	100	2,00	10	6	60	1,78
				100	0			100	0		Ne
			1149	10	13	120	2,08	10	7	70	1,85
				100	0			100	0		Ne
		2	1150	100	42	3900	3,59	100	8	800	2,90
				1000	1			1000	1		Ne
			1151	100	16	1700	3,23	100	8	800	2,90
				1000	3			1000	3		Ne
			1152	100	32	2900	3,46	100	4	400	2,60
				1000	0			1000	1		Ne
			1153	100	8	800	2,90	100	8	800	2,90
				1000	0		Ne	1000	3		Ne
			1154	100	14	1700	3,23	100	12	1200	3,08
				1000	5			1000	1		
		3	1155	1000	65	63000	4,80	1000	23	24000	4,38
				10000	4			10000	3		
			1156	1000	91	95000	4,98	1000	27	29000	4,46
				10000	13			10000	5		
			1157	1000	93	96000	4,98	1000	>150	170000	5,23
				10000	13			10000	17		N'
			1158	1000	84	85000	4,93	1000	24	30000	4,48
				10000	10			10000	9		
			1159	1000	53	55000	4,74	1000	44	43000	4,63
				10000	8			10000	3		

♦ Analyses performed according to the COFRAC accreditation

Matrix	Strain	Level	Sample N°	Reference method : ISO 7932♦				RAPID'B. *cereus* 21h at 30°C Pour plate method				RAPID'B. *cereus* 21h at 30°C 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
Pellets for cat-Batch 1 Aerobic mesophilic flora : 1,5.10³ CFU/g	*Bacillus thuringiensis* Ad2786	1	2135	10	21	260	2,41	10	14	130	2,11	10	17	160	2,20
				100	7			100	0			100	0		
			2136	10	29	270	2,43	10	13	130	2,11	10	17	170	2,23
				100	1			100	1			100	2		
			2137	10	21	210	2,32	10	11	130	2,11	10	8	80	1,90
				100	2			100	3			100	1		Ne
			2138	10	16	170	2,23	10	17	200	2,30	10	19	190	2,28
				100	3			100	5			100	2		
			2139	10	18	160	2,20	10	23	250	2,40	10	33	310	2,49
				100	0			100	4			100	1		
		2	2140	100	71	7000	3,85	100	102	10000	4,00	100	87	8300	3,92
				1000	6			1000	8			1000	4		
			2141	100	52	5100	3,71	100	103	11000	4,04	100	116	12000	4,08
				1000	4			1000	15			1000	11		
			2142	100	42	4400	3,64	100	75	7600	3,88	100	75	7500	3,88
				1000	6			1000	9			1000	7		
			2143	100	91	9800	3,99	100	105	10000	4,00	100	90	8900	3,95
				1000	17			1000	8			1000	8		
			2144	100	79	7600	3,88	100	68	7400	3,87	100	76	7500	3,88
				1000	5			1000	13			1000	7		
		3	2145	1000	80	86000	4,93	1000	133	140000	5,15	1000	138	140000	5,15
				10000	15			10000	16			10000	13		
			2146	1000	110	110000	5,04	1000	85	87000	4,94	1000	105	110000	5,04
				10000	13			10000	11			10000	13		
			2147	1000	90	90000	4,95	1000	90	92000	4,96	1000	136	130000	5,11
				10000	9			10000	11			10000	11		
			2148	1000	116	110000	5,04	1000	116	120000	5,08	1000	145	150000	5,18
				10000	10			10000	15			10000	20		
			2149	1000	102	110000	5,04	1000	93	98000	4,99	1000	132	140000	5,15
				10000	20			10000	15			10000	23		
Pellets for cat-Batch 2 Aerobic mesophilic flora : 2,0.10² CFU/g	*Bacillus thuringiensis* Ad2786	1	2150	10	15	170	2,23	10	28	260	2,41	10	19	200	2,30
				100	4			100	0			100	3		
			2151	10	16	180	2,26	10	18	200	2,30	10	25	240	2,38
				100	4			100	4			100	1		
			2152	10	13	140	2,15	10	24	230	2,36	10	27	260	2,41
				100	2			100	1			100	2		
			2153	10	20	190	2,28	10	30	270	2,43	10	12	130	2,11
				100	1			100	0			100	2		
			2154	10	20	200	2,30	10	23	210	2,32	10	20	230	2,36
				100	2			100	0			100	5		
		2	2155	100	63	6600	3,82	100	88	8800	3,94	100	136	13000	4,11
				1000	9			1000	9			1000	11		
			2156	100	61	6500	3,81	100	68	6700	3,83	100	78	7400	3,87
				1000	10			1000	6			1000	3		
			2157	100	87	8800	3,94	100	69	7100	3,85	100	125	13000	4,11
				1000	10			1000	9			1000	13		
			2158	100	94	9500	3,98	100	86	9400	3,97	100	109	12000	4,08
				1000	10			1000	17			1000	17		
			2159	100	67	6800	3,83	100	62	6800	3,83	100	56	6200	3,79
				1000	8			1000	13			1000	12		
		3	2160	1000	110	110000	5,04	1000	103	100000	5,00	1000	132	130000	5,11
				10000	10			10000	10			10000	11		
			2161	1000	97	110000	5,04	1000	97	96000	4,98	1000	136	130000	5,11
				10000	19			10000	9			10000	12		
			2162	1000	94	100000	5,00	1000	108	110000	5,04	1000	133	140000	5,15
				10000	17			10000	18			10000	21		
			2163	1000	128	120000	5,08	1000	110	110000	5,04	1000	134	130000	5,11
				10000	9			10000	13			10000	11		
			2164	1000	127	130000	5,11	1000	122	130000	5,11	1000	101	100000	5,00
				10000	17			10000	16			10000	14		

♦ Analyses performed according to the COFRAC accreditation

Matrix	Strain	Level	Sample N°	Reference method : ISO 7932♦				RAPID'B. *cereus* 21h at 30°C Pour plate method				RAPID'B. *cereus* 21h at 30°C 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
Dust from dairy industry-Batch 1 Aerobic mesophilic flora : 6,0.10¹ CFU/g	*Bacillus cytotoxicus* Ad2164	1	2760	10	4	40	1,60	10	8	80	1,90	10	9	90	1,95
				100	1		Ne	100	0		Ne	100	0		Ne
			2761	10	5	50	1,70	10	4	40	1,60	10	4	40	1,60
				100	2		Ne	100	0		Ne	100	1		Ne
			2762	10	5	50	1,70	10	6	60	1,78	10	6	60	1,78
				100	0		Ne	100	0		Ne	100	2		Ne
			2763	10	5	50	1,70	10	9	90	1,95	10	5	50	1,70
				100	0		Ne	100	0		Ne	100	1		Ne
			2764	10	5	50	1,70	10	5	50	1,70	10	6	60	1,78
				100	1		Ne	100	0		Ne	100	0		Ne
		2	2765	100	19	2000	3,30	100	18	1800	3,26	100	20	2000	3,30
				1000	3			1000	2			1000	2		
			2766	100	36	3700	3,57	100	24	2500	3,40	100	20	2100	3,32
				1000	5			1000	3			1000	3		
			2767	100	13	1500	3,18	100	28	2500	3,40	100	33	3300	3,52
				1000	3			1000	0			1000	3		
			2768	100	51	4700	3,67	100	24	2400	3,38	100	17	1600	3,20
				1000	1			1000	2			1000	1		
			2769	100	41	4000	3,60	100	23	2400	3,38	100	28	2800	3,45
				1000	3			1000	3			1000	3		
		3	2770	1000	87	85000	4,93	1000	61	59000	4,77	1000	51	55000	4,74
				10000	6			10000	4			10000	10		
			2771	1000	36	37000	4,57	1000	40	41000	4,61	1000	40	38000	4,58
				10000	5			10000	5			10000	2		
			2772	1000	76	78000	4,89	1000	67	65000	4,81	1000	64	65000	4,81
				10000	10			10000	5			10000	7		
			2773	1000	49	54000	4,73	1000	58	57000	4,76	1000	33	34000	4,53
				10000	10			10000	5			10000	4		
			2774	1000	75	74000	4,87	1000	65	65000	4,81	1000	44	45000	4,65
				10000	6			10000	6			10000	6		
Dust from dairy industry-Batch 2 Aerobic mesophilic flora : 2,5.10² CFU/g	*Bacillus cytotoxicus* Ad2164	1	2775	10	4	40	1,60	10	5	50	1,70	10	4	40	1,60
				100	1		Ne	100	0		Ne	100	1		Ne
			2776	10	7	70	1,85	10	4	40	1,60	10	6	60	1,78
				100	0		Ne	100	1		Ne	100	2		Ne
			2777	10	4	40	1,60	10	7	70	1,85	10	8	80	1,90
				100	0		Ne	100	1		Ne	100	0		Ne
			2778	10	4	40	1,60	10	7	70	1,85	10	5	50	1,70
				100	0		Ne	100	0		Ne	100	2		Ne
			2779	10	6	60	1,78	10	5	50	1,70	10	7	70	1,85
				100	0		Ne	100	0		Ne	100	0		Ne
		2	2780	100	27	3100	3,49	100	20	1800	3,26	100	20	2100	3,32
				1000	7			1000	0			1000	3		
			2781	100	16	1500	3,18	100	21	1900	3,28	100	16	1500	3,18
				1000	1			1000	0			1000	1		
			2782	100	15	1500	3,18	100	27	2500	3,40	100	34	3300	3,52
				1000	2			1000	1			1000	2		
			2783	100	19	1800	3,26	100	16	1500	3,18	100	16	1500	3,18
				1000	1			1000	0			1000	1		
			2784	100	28	2700	3,43	100	25	2500	3,40	100	35	3300	3,52
				1000	2			1000	2			1000	1		
		3	2785	1000	62	65000	4,81	1000	56	56000	4,75	1000	77	75000	4,88
				10000	9			10000	6			10000	5		
			2786	1000	43	48000	4,68	1000	63	63000	4,80	1000	77	72000	4,86
				10000	10			10000	6			10000	2		
			2787	1000	61	65000	4,81	1000	68	65000	4,81	1000	57	57000	4,76
				10000	10			10000	4			10000	0		N'
			2788	1000	50	51000	4,71	1000	47	45000	4,65	1000	51	48000	4,68
				10000	6			10000	2			10000	2		
			2789	1000	37	36000	4,56	1000	54	53000	4,72	1000	34	35000	4,54
				10000	3			10000	4			10000	5		

♦ Analyses performed according to the COFRAC accreditation

Appendix 6 - Accuracy profile study: summarized results

Spreading method

(Food) Category 1	Dairy product
(Food) Type 1	Infant formula

			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
7558-7562	Infant formula with probiotics	1	150	130	120	160	140	90	230	130	180	160
7573-7577	Infant formula with probiotics	1	130	200	180	150	150	110	90	170	150	210
7563-7567	Infant formula with probiotics	2	3600	3500	4000	2400	1800	2500	2500	2400	3200	2300
7578-7582	Infant formula with probiotics	2	2300	2800	1800	3000	2400	3300	2900	3100	3000	2000
7568-7572	Infant formula with probiotics	3	67000	55000	55000	30000	56000	19000	25000	38000	42000	36000
7583-7587	Infant formula with probiotics	3	90000	70000	62000	33000	56000	38000	30000	63000	42000	37000

(Food) Category 2	RTE and RTRH products
(Food) Type 2	RTE products containing starch

			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
7332-7336	Pâté	1	70	80	40	40	70	40	70	40	40	40
7347-7351	Pâté	1	70	80	40	70	40	40	50	40	60	80
7337-7341	Pâté	2	3300	2000	2500	1500	3400	3100	2200	3200	3200	3300
7352-7356	Pâté	2	2000	3900	2500	2900	1900	2900	2800	3100	2300	4500
7342-7346	Pâté	3	49000	45000	54000	45000	43000	49000	51000	65000	50000	64000
7357-7361	Pâté	3	50000	45000	74000	44000	57000	33000	39000	38000	41000	45000

(Food) Category 3	Cereals, spices and dehydrated fruits
(Food) Type 3	Cereals and dried fruits

			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
7780-7784	Cereals	1	330	340	460	460	320	360	340	360	480	310
7795-7799	Cereals	1	460	440	490	370	340	460	320	340	210	320
7785-7789	Cereals	2	2400	6100	5500	5000	4500	4500	6500	6000	6900	4500
7800-7804	Cereals	2	5900	7300	7300	7000	6900	6000	5200	7500	7600	6900
7790-7794	Cereals	3	130000	86000	70000	98000	120000	130000	85000	65000	100000	110000
7805-7809	Cereals	3	76000	97000	110000	200000	120000	93000	98000	88000	160000	110000

(Food) Category 4	Fish and egg products
(Food) Type 4	Cooked fish and 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
1021-1025	Seafood cocktail	1	40	80	40	90	80	60	40	50	40	40
1036-1040	Seafood cocktail	1	40	80	50	50	40	60	40	50	50	40
1026-1030	Seafood cocktail	2	1600	1100	900	2300	2400	2700	1600	2900	2500	1600
1041-1045	Seafood cocktail	2	2100	1400	1400	1800	1600	2900	3400	1900	2000	700
1031-1035	Seafood cocktail	3	23000	13000	27000	20000	33000	45000	23000	29000	21000	27000
1046-1050	Seafood cocktail	3	36000	33000	35000	23000	43000	65000	41000	34000	33000	28000

(Food) Category 5	Other dry food products and ingredients
(Food) Type 5	Flours

			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
1917-1921	Wheat flour	1	130	330	190	200	200	150	380	180	160	170
1922-1926	Wheat flour	1	160	100	140	110	130	60	70	110	170	130
1823-1827	Wheat flour	2	1400	960	1200	1300	1100	1500	1300	1500	1100	1100
1838-1842	Wheat flour	2	1000	1000	860	960	820	1200	1100	1100	1100	910
1828-1832	Wheat flour	3	46000	46000	49000	42000	45000	54000	48000	52000	55000	55000
1843-1847	Wheat flour	3	47000	56000	39000	59000	40000	50000	42000	33000	48000	40000

(Food) Category 6	Animal feed
(Food) Type 6	Pet food

			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
2135-2139	Pellets for cat	1	260	270	210	170	160	160	170	80	190	310
2150-2154	Pellets for cat	1	170	180	140	190	200	200	240	260	130	230
2140-2144	Pellets for cat	2	7000	5100	4400	9800	7600	8300	12000	7500	8900	7500
2155-2159	Pellets for cat	2	6600	6500	8800	9500	6800	13000	7400	13000	12000	6200
2145-2149	Pellets for cat	3	86000	110000	90000	110000	110000	140000	110000	130000	150000	140000
2160-2164	Pellets for cat	3	110000	110000	100000	120000	130000	130000	130000	140000	130000	100000

(Food) Category 7	Production environmental samples
(Food) Type 7	Dusts

			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
2760-2764	Dusts from industry	1	40	50	50	50	50	90	40	60	50	60
2775-2779	Dusts from industry	1	40	70	40	40	60	40	60	80	50	70
2765-2769	Dusts from industry	2	2000	3700	1500	4700	4000	2000	2100	3300	1600	2800
2780-2784	Dusts from industry	2	3100	1500	1500	1800	2700	2100	1500	3300	1500	3300
2770-2774	Dusts from industry	3	85000	37000	78000	54000	74000	55000	38000	65000	34000	45000
2785-2789	Dusts from industry	3	65000	48000	65000	51000	36000	75000	72000	57000	48000	35000

Pour plate method

(Food) Category 1	Dairy product
(Food) Type 1	Infant formula

			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
7558-7562	Infant formula with probiotics	1	150	130	120	160	140	90	190	60	100	70
7573-7577	Infant formula with probiotics	1	130	200	180	150	150	140	220	120	90	220
7563-7567	Infant formula with probiotics	2	3600	3500	4000	2400	1800	2700	2500	2600	2300	2200
7578-7582	Infant formula with probiotics	2	2300	2800	1800	3000	2400	1200	2500	2700	2100	1300
7568-7572	Infant formula with probiotics	3	67000	55000	55000	30000	56000	28000	31000	45000	51000	27000
7583-7587	Infant formula with probiotics	3	90000	70000	62000	33000	56000	47000	41000	32000	35000	27000

(Food) Category 2	RTE and RTRH products
(Food) Type 2	RTE products containing starch

			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
7332-7336	Pâté	1	70	80	40	40	70	70	90	40	60	60
7347-7351	Pâté	1	70	80	40	70	40	100	80	50	50	80
7337-7341	Pâté	2	3300	2000	2500	1500	3400	2500	2500	4000	2200	3600
7352-7356	Pâté	2	2000	3900	2500	2900	1900	2600	3400	2400	2200	2900
7342-7346	Pâté	3	49000	45000	54000	45000	43000	48000	53000	45000	51000	63000
7357-7361	Pâté	3	50000	45000	74000	44000	57000	45000	41000	34000	40000	40000

(Food) Category 3	Cereals, spices and dehydrated fruits
(Food) Type 3	Cereals and dried fruits

			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
7780-7784	Cereals	1	330	340	460	460	320	340	330	370	480	250
7795-7799	Cereals	1	460	440	490	370	340	330	410	470	260	260
7785-7789	Cereals	2	2400	6100	5500	5000	4500	2900	3600	5900	5800	4500
7800-7804	Cereals	2	5900	7300	7300	7000	6900	4500	4900	5100	5800	5900
7790-7794	Cereals	3	130000	86000	70000	98000	120000	120000	67000	60000	100000	120000
7805-7809	Cereals	3	76000	97000	110000	200000	120000	54000	56000	93000	130000	67000

(Food) Category 4	Fish and egg products
(Food) Type 4	Cooked fish and 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
1021-1025	Seafood cocktail	1	40	80	40	90	80	40	60	70	80	40
1036-1040	Seafood cocktail	1	40	80	50	50	40	70	70	70	90	60
1026-1030	Seafood cocktail	2	1600	1100	900	2300	2400	2400	1800	2500	3100	2100
1041-1045	Seafood cocktail	2	2100	1400	1400	1800	1600	2100	2600	2200	1400	2400
1031-1035	Seafood cocktail	3	23000	13000	27000	20000	33000	26000	30000	25000	22000	26000
1046-1050	Seafood cocktail	3	36000	33000	35000	23000	43000	43000	36000	29000	32000	35000

(Food) Category 5	Other dry food products and ingredients
(Food) Type 5	Flours

			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
1130-1134	Wheat flour	1	300	250	130	140	160	130	190	110	140	160
1145-1149	Wheat flour	1	40	40	40	100	120	70	60	70	80	90
1135-1139	Wheat flour	2	2600	1700	3100	3400	1100	4100	1700	2300	4900	2900
1150-1154	Wheat flour	2	3900	1700	2900	800	1700	2600	3400	2400	1100	1800
1140-1144	Wheat flour	3	57000	80000	100000	85000	86000	53000	59000	62000	69000	55000
1155-1159	Wheat flour	3	63000	95000	96000	85000	55000	38000	52000	70000	59000	49000

(Food) Category 6	Animal feed
(Food) Type 6	Pet food

			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
2135-2139	Pellets for cat	1	260	270	210	170	160	130	130	130	200	250
2150-2154	Pellets for cat	1	170	180	140	190	200	260	200	230	270	210
2140-2144	Pellets for cat	2	7000	5100	4400	9800	7600	10000	11000	7600	10000	7400
2155-2159	Pellets for cat	2	6600	6500	8800	9500	6800	8800	6700	7100	9400	6800
2145-2149	Pellets for cat	3	86000	110000	90000	110000	110000	140000	87000	92000	120000	98000
2160-2164	Pellets for cat	3	110000	110000	100000	120000	130000	100000	96000	110000	110000	130000

(Food) Category 7	Production environmental samples
(Food) Type 7	Dusts

			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
2760-2764	Dusts from industry	1	40	50	50	50	50	80	40	60	90	50
2775-2779	Dusts from industry	1	40	70	40	40	60	50	40	70	70	50
2765-2769	Dusts from industry	2	2000	3700	1500	4700	4000	1800	2500	2500	2400	2400
2780-2784	Dusts from industry	2	3100	1500	1500	1800	2700	1800	1900	2500	1500	2500
2770-2774	Dusts from industry	3	85000	37000	78000	54000	74000	59000	41000	65000	57000	65000
2785-2789	Dusts from industry	3	65000	48000	65000	51000	36000	56000	63000	65000	45000	53000

Appendix 7 – Inclusivity / Exclusivity: raw data

INCLUSIVITY														
No.	Strain		Reference	Origin	Group	Dilution	PCA	MYP (ISO 7932)	RAPID'*B.cereus* Spreading method		PCA	MYP (ISO 7932)	RAPID'*B.cereus* Pour plate method	
							CFU/plate	CFU/plate	Colonies aspect	CFU/plate	CFU/plate	CFU/plate	Colonies aspect	CFU/plate
1	*Bacillus*	*cereus*	1	Liquid egg portion	VI	-5	>150	>150	red colonies with halo	>150	>300	>150	red colonies with halo	>150
						-6	67	124		29	93	122		61
2	*Bacillus*	*cereus*	8	Pasta Spanish style	VI	-5	113	90	red colonies with halo	74	>300	>150	red colonies with and without halo in depth	>150
						-6	14	10		20	41	59		28
3	*Bacillus*	*cereus*	16	Seafood spaghetti	III	-5	86	111	red colonies with halo	128	>300	>150	red colonies with halo	>150
						-6	9	15		13	70	108		27
4	*Bacillus*	*cereus*	20	Dish with chicken and carrot sauce	IV	-5	>150	>150	red colonies with halo	>150	>300	>150	red colonies with halo	>150
						-6	22	14		17	88	105		61
5	*Bacillus*	*cereus*	21	Curried rice	VI	-5	148	>150	red colonies with halo	>150	>300	>150	red colonies with halo	>150
						-6	19	25		7	36	62		32
6	*Bacillus*	*cereus*	22	Flour	III	-5	>150	127	big red colonies with halo	115	>300	>150	red colonies with halo	>150
						-6	16	4		11	62	77		47
7	*Bacillus*	*cereus*	30	Raw peeled shrimps	IV	-5	>150	>150	big red colonies with halo	>150	>300	>150	red colonies with halo	>150
						-6	32	27		25	80	84		70
8	*Bacillus*	*cereus*	31	Powdered butter	III	-5	150	>150	red colonies with halo	>150	>300	>150	red colonies with halo	>150
						-6	28	13		13	78	84		83
9	*Bacillus*	*cereus*	35	Shepherd's pie	IV	-5	>150	>150	big red colonies with halo	>150	>300	>150	red colonies with halo	>150
						-6	23	18		27	88	137		78
10	*Bacillus*	*cereus*	Ad2027	Pasteurized potato	V	-5	6	>150	red colonies with halo	139	170	>150	red colonies with halo	>150
						-6	0	21		18	7	53		30
11	*Bacillus*	*cereus*	Ad242	Pancake batter	II	-5	139	98	red colonies with halo	136	>300	>150	red colonies with halo	>150
						-6	15	14		10	33	26		21
12	*Bacillus*	*cereus*	Ad338	Ile flottante	III	-5	51	46	big red colonies with halo	40	>300	>150	red colonies with halo	>150
						-6	7	11		3	50	37		22
13	*Bacillus*	*cereus*	Ad420	Caseinate powder	III	-5	72	68	red colonies with halo	54	279	>150	red colonies with halo	>150
						-6	10	12		5	29	22		8
14	*Bacillus*	*cereus*	Ad465	Salmon terrine	II	-5	>150	>150	big red colonies with halo	>150	127	144	red colonies with halo	81
						-6	38	31		46	14	11		1
15	*Bacillus*	*cereus*	Ad483	Alcoholic beverage	III	-5	68	89	red colonies with halo	52	>300	>150	red colonies with halo	>150
						-6	17	5		3	53	59		16
16	*Bacillus*	*cereus*	Ad607	Wipe - dairy environment	III	-5	>150	>150	little red colonies with halo	>150	>300	>150	red colonies with halo	>150
						-6	46	51		33	90	144		55
17	*Bacillus*	*cereus*	Ad608	Baguette dough	III	-5	81	78	red colonies with halo	84	>300	>150	red colonies with halo	>150
						-6	12	9		4	46	43		27
18	*Bacillus*	*cereus*	AER 400	Fresh dairy product	IV	-5	145	127	red colonies with halo	>150	>300	>150	red colonies with halo	>150
						-6	23	16		16	66	95		82
19	*Bacillus*	*cereus*	Ad755	Milk protein	III	-5	48	23	little red colonies with halo	25	>300	>150	red colonies with and without halo in depth	>150
						-6	5	2		1	80	63		42
20	*Bacillus*	*cereus*	Ad756	Starch	IV	-5	>150	>150	big red colonies with halo	>150	>300	>150	red colonies with halo	>150
						-6	27	22		34	135	130		86
21	*Bacillus*	*cereus*	Ad757	Purée stored at 20°C	IV	-5	>150	>150	red colonies with halo	>150	>300	>150	red colonies with halo	>150
						-6	28	20		15	71	111		57
22	*Bacillus*	*cytotoxicus*	DSM 22905	Vegetable puree	VII	-5	95	66	little red colonies with halo	56	281	>150 (without halo)	red colonies with halo	137
						-6	10	6		3	28	22 (without halo)		11
23	*Bacillus*	*cytotoxicus*	Ad1681	Couscous	VII	-5	55	37 (without halo)	little pale red colonies with halo	41	28 (152 after 48h)	127 (without halo)	red colonies with and without halo in depth	very small white colonies (>150 after 48h)
						-6	5	1 (without halo)		3	4 (43 after 48h)	7 (without halo)		very small white colonies (13 after 48h)

INCLUSIVITY														
No.	Strain		Reference	Origin	Group	Dilution	PCA	MYP (ISO 7932)	RAPID'*B.cereus* Spreading method		PCA	MYP (ISO 7932)	RAPID'*B.cereus* Pour plate method	
							CFU/plate	CFU/plate	Colonies aspect	CFU/plate	CFU/plate	CFU/plate	Colonies aspect	CFU/plate
24	*Bacillus*	*cytotoxicus*	CVUAS 3827	Pork cutlet (with attached potato puree)	VII	-5	>150 (very small colonies)	>150 (48h)	little red colonies with halo	>150	>300	>150	red colonies with halo	>150
						-6	57 (very small colonies)	43 (48h)		32	84	57		22
25	*Bacillus*	*cytotoxicus*	Ad2164	Semolina	VII	-5	>150	>150	little red colonies with halo	194	148	143 (without halo)	red colonies with and without halo in depth	109
						-6	36	17		13	16	17 (without halo)		8
26	*Bacillus*	*mycoides*	Ad2462	Ready to eat meal	VI	-5	>150	>150	red colonies with halo	>150	>300	>150	red colonies with halo	>150
						-6	66	72		67	115	120		70
27	*Bacillus*	*mycoides*	Ad746	Dairy product	VI	-5	82	94 (without halo)	spread red colonies without halo	87	64	>150 (without halo)	spread red colonies without halo	115
						-6	9	22 (without halo)		12	10	15 (without halo)		9
28	*Bacillus*	*mycoides*	Ad761	Pasteurised vegetables	VI	-5	109	104 (without halo)	spread red colonies with halo	111	97	>150 (without halo)	red colonies with halo	53
						-6	29	21 (without halo)		19	12	10 (without halo)		9
29	*Bacillus*	*mycoides*	Ad762	Milk	VI	-5	>150	>150 (without halo)	spread red colonies without halo	149	spread colonies	>150 (without halo)	spread red colonies without halo	>150
						-6	26	42 (without halo)		23	26 (spread colonies)	26 (without halo)		11
30	*Bacillus*	*mycoides*	Ad787	Egg products	IV	-5	>150	>150	spread red colonies with halo	>150	>300	>150	red colonies with halo	>150
						-6	71	69		47	103	101		84
31	*Bacillus*	*pseudomycoïdes*	Ad2033	Broccoli purée	I	-5	55	>150 (without halo)	red colonies with halo	67	spread colonies	>150 (spread colonies without halo)	red colonies with halo	138
						-6	13	18 (spread colonies without halo)		12	spread colonies	31 (spread colonies without halo)		11
32	*Bacillus*	*pseudomycoïdes*	Ad765	Raw vegetable	NS	-5	>150	30d (spread colonies without halo)	spread red colonies with halo	49	24 (spread colonies)	96 (spread colonies without halo)	spread red colonies with halo	108
						-6	13	8 (spread colonies without halo)		10	13 (spread colonies)	26 (spread colonies without halo)		16
33	*Bacillus*	*pseudomycoïdes*	Ad766	Raw vegetable	NS	-5	spread colonies	spread colonies without halo	spread pale red colonies with halo	96	spread colonies	spread colonies	spread red colonies with halo	77
						-6	spread colonies	20 (spread colonies without halo)		15	9 (spread colonies)	15 (spread colonies)		6
34	*Bacillus*	*pseudomycoïdes*	Ad767	Dairy product	NS	-5	26 (spread colonies)	29d (spread colonies without halo)	spread pale red colonies with halo	33	spread colonies	>150 (spread colonies without halo)	spread red colonies with halo	>150
						-6	8	3 (spread colonies without halo)		14	47 (spread colonies)	52 (spread colonies without halo)		93
35	*Bacillus*	*pseudomycoïdes*	CIP105701	/	I	-4	spread colonies	spread colonies	spread red colonies with halo	39	>300	>150	red colonies with halo	>150
						-5	6	spread colonies		11	74	101		58
36	*Bacillus*	*pseudomycoïdes*	DSM12442	/	I	-5	43	43d (spread colonies without halo)	spread red colonies with halo	18	spread colonies	spread colonies	spread red colonies with halo	68
						-6	5	4 (spread colonies without halo)		3	11 (spread colonies)	11 (spread colonies		14
37	*Bacillus*	*thuringiensis*	Ad2089	/	III	-5	>150	>150	red colonies with halo	>150	>300	>150	red colonies with and without halo in depth	>150
						-6	51	45		45	88	113		59
38	*Bacillus*	*thuringiensis*	Ad2486	Camel milk	IV	-5	>150	>150	big red colonies with halo	>150	>300	>150	red colonies with halo	>150
						-6	48	34		37	68	61		65
39	*Bacillus*	*thuringiensis*	Ad2489	Custard	IV	-5	>150	>150	red colonies with halo	>150	>300	>150	red colonies with halo	>150
						-6	46	35		34	71	93		49
40	*Bacillus*	*thuringiensis*	Ad2689	Fajitas	IV	-5	>150	>150	red colonies with halo	>150	>300	>150	red colonies with halo	>150
						-6	77	57		56	63	62		75
41	*Bacillus*	*thuringiensis*	Ad773	Environment	II	-5	>150	>150	red colonies with halo	>150	>300	>150	red colonies with and without halo in depth	>150
						-6	45	47		49	65	78		46
42	*Bacillus*	*thuringiensis*	Ad774	Environment	III	-5	>150	>150	red colonies with halo	>150	>300	>150	red colonies with halo	>150
						-6	96	49		69	52	45		39

INCLUSIVITY														
No.	Strain		Reference	Origin	Group	Dilution	PCA	MYP (ISO 7932)	RAPID'*B.cereus* Spreading method		PCA	MYP (ISO 7932)	RAPID'*B.cereus* Pour plate method	
							CFU/plate	CFU/plate	Colonies aspect	CFU/plate	CFU/plate	CFU/plate	Colonies aspect	CFU/plate
43	*Bacillus*	*weihenstephanensis*	Ad1029	Carrots	VI	-5	>150	>150	red colonies with halo	132	>300	>150	red colonies with and without halo in depth	>150
						-6	4	30		20	33	38		26
44	*Bacillus*	*weihenstephanensis*	Ad2030	Water	VI	-5	>150	139	red colonies with halo	>150	>300	>150	red colonies with and without halo in depth	>150
						-6	19	18		23	49	35		23
45	*Bacillus*	*weihenstephanensis*	Ad2478	Raw cockle	VI	-5	42	53	red colonies with halo	62	>300	>150	red colonies with halo	>150
						-6	1	5		14	28	44		29
46	*Bacillus*	*weihenstephanensis*	Ad728	Egg products	VI	-5	>150	>150	red colonies with halo	>150	>300	>150	red colonies with and without halo in depth	>150
						-6	31	24		22	57	40		25
47	*Bacillus*	*weihenstephanensis*	Ad778	Refrigerated purée	VI	-5	>150	>150	red colonies with halo	>150	>300	>150	red colonies with and without halo in depth	>150
						-6	22	52		37	53	57		47
48	*Bacillus*	*weihenstephanensis*	Ad780	Ready-cooked dish	VI	-5	>150	>150	red colonies with halo	>150	290	>150	red colonies with and without halo in depth	>150
						-6	18	31		22	33	45		12
49	*Bacillus*	*weihenstephanensis*	Ad781	Pasteurised vegetables	VI	-5	>150	>150	red colonies with halo	>150	>300	>150	red colonies with halo	>150
						-6	49	41		47	47	58		45
50	*Bacillus*	*weihenstephanensis*	Ad782	Milk	VI	-5	38	48	red colonies with halo	34	150	>150	red colonies with halo	146
						-6	6	10		3	30	25		11

EXCLUSIVITY													
No.	Strain		Reference	Origin	Dilution	PCA	Dilution	MYP (ISO 7932)	Dilution	RAPID'*B.cereus* Spreading method		RAPID'*B.cereus* Pour plate method	
						CFU/plate		CFU/plate		Colonies aspect	CFU/plate	Colonies aspect	CFU/plate
1	*Bacillus*	*amyloliquefaciens*	36	Bread	-5	>300	-5	35 pink	-3	/	0	/	0
					-6	33	-6	4 pink	-4	/	0	/	0
2	*Bacillus*	*benzoevorans*	Ad 430	Rum	-5	>300	-3	0	-3	/	0	/	0
					-6	142	-4	0	-4	/	0	/	0
3	*Bacillus*	*circulans*	Ad 496	Coffee extract	-5	>300	-3	0	-3	/	0	/	0
					-6	219	-4	0	-4	/	0	/	0
4	*Bacillus*	*circulans*	Ad760	Plants	-5	151	-3	0	-3	/	0	/	0
					-6	17	-4	0	-4	/	0	/	0
5	*Bacillus*	*coagulans*	Ad 732	Dairy product	-5	>300	-3	0	-3	/	0	/	0
					-6	88	-4	0	-4	/	0	/	0
6	*Bacillus*	*licheniformis*	Ad 789	Egg products	-5	>300	-5	26 yellow	-3	/	0	/	0
					-6	78	-6	2 yellow	-4	/	0	/	0
7	*Bacillus*	*licheniformis*	Ad 742	Dairy product	-5	>300	-5	90 clear pink	-3	/	0	/	0
					-6	56	-6	6 clear pink	-4	/	0	/	0
8	*Bacillus*	*macroides*	Ad 750	Refrigerated purée	-5	86	-3	0	-3	/	0	/	0
					-6	15	-4	0	-4	/	0	/	0
9	*Bacillus*	*megaterium*	Ad 172	Karaya gum	-5	49	-3	0	-3	/	0	/	0
					-6	5	-4	0	-4	/	0	/	0
10	*Bacillus*	*motobuensis*	Ad 690	Gluten	-5	>300	-6	>150 yellow	-3	/	0	/	0
					-6	304	-7	23 yellow	-4	/	0	/	0
11	*Bacillus*	*pumilus*	24	Chicken	-5	>300	-6	27 yellow	-3	/	0	/	0
					-6	39	-7	2 yellow	-4	/	0	/	0
12	*Bacillus*	*pumilus*	Ad 284	Piémontaise sauce	-5	>300	-6	29 yellow	-3	/	0	/	0
					-6	32	-7	7 yellow	-4	/	0	/	0
13	*Bacillus*	*sphaericus*	Ad 872	/	-5	>300	-5	85 clear pink	-3	/	0	/	0
					-6	45	-6	16 clear pink	-4	/	0	/	0
14	*Bacillus*	*sporothermodurans*	Ad 745	Dairy product	-6	8	-5	77 yellow	-3	/	0	/	0
					-7	1	-6	4 yellow	-4	/	0	/	0
15	*Bacillus*	*subtilis*	Ad 786	Egg products	-6	13	-6	61 yellow	-3	/	0	/	0
					-7	1	-7	6 yellow	-4	/	0	/	0
16	*Brevibacillus*	*agrii*	Ad 681	Gelled water	-5	195	-5	61 yellow	-3	/	0	/	0
					-6	23	-6	6 yellow	-4	/	0	/	0
17	*Brevibacillus*	*laterosporus*	Ad 803	Environment (floor)	-5	>300	-3	>150 pale pink	-3	/	0	/	0
					-6	53	-4	84 pale pink	-4	/	0	/	0
18	*Enterococcus*	*durans*	Ad 149	Cooked ham	-5	>300	-6	±50 clear	-3	/	0	/	0
					-6	65	-7	12 clear	-4	/	0	/	0
19	*Enterococcus*	*faecalis*	Ad 175	Liquid egg portions	-7	49	-6	>150 yellow	-3	/	0	/	0
					-8	4	-7	68 yellow	-4	/	0	/	0
20	*Enterococcus*	*faecium*	Ad 874	Cheese	-7	37	-6	>150 yellow	-3	/	0	/	0
					-8	1	-7	41 yellow	-4	/	0	/	0
21	*Leuconostoc*	*carrosum*	Ad 411	Ham	-6	57	-3	0	-3	/	0	/	0
					-7	6	-4	0	-4	/	0	/	0
22	*Lysinibacillus*	*fusiformis*	Ad 828	/	-5	>300	-6	50 pink	-3	/	0	/	0
					-6	136	-7	10 pink	-4	/	0	/	0

EXCLUSIVITY													
No.	Strain		Reference	Origin	Dilution	PCA	Dilution	MYP (ISO 7932)	Dilution	RAPID'*B.cereus* Spreading method		RAPID'*B.cereus* Pour plate method	
						CFU/plate		CFU/plate		Colonies aspect	CFU/plate	Colonies aspect	CFU/plate
23	*Lysinibacillus*	*sphaericus*	Ad 724	Dairy product	-5	188	-5	27 pale pink	-3	/	0	/	0
					-6	20	-6	2 pale pink	-4	/	0	/	0
24	*Paenibacillus*	*macerans*	Ad 739	Dairy product	-5	12	-3	0	-3	/	0	/	0
					-6	3	-4	0	-4	/	0	/	0
25	*Paenibacillus*	*polymyxa*	Ad 785	Refrigerated purée	-5	>300	-6	9 yellow	-3	/	0	/	0
					-6	205	-7	1 yellow	-4	/	0	/	0
26	*Paenibacillus*	*polymyxa*	32	Ionised chicken cutlet	-5	>300	-5	>150 yellow	-3	/	0	/	0
					-6	136	-6	15 yellow	-4	/	0	/	0
27	*Staphylococcus*	*aureus*	Ad 150	Minced steak	-5	>300	-6	>150 pale pink	-3	/	0	/	0
					-6	148	-7	30 pale pink	-4	/	0	/	0
28	*Staphylococcus*	*aureus*	Ad 931	Fruit preparation	-5	37	-3	0	-3	/	0	/	0
					-6	3	-4	0	-4	/	0	/	0
29	*Staphylococcus*	*epidermidis*	Ad 152	Poultry	-6	>300	-6	>150 yellow	-3	/	0	/	0
					-7	29	-7	69 yellow	-4	/	0	/	0
30	*Staphylococcus*	*epidermidis*	Ad 904	Dairy	-7	63	-6	>150 yellow	-3	/	0	/	0
					-8	1	-7	101 yellow	-4	/	0	/	0

Appendix 8 - Homogeneity of inoculation

Low level							
Sample	**Analysis 1**	**Analysis 2**	**Log Analysis 1**	**Log Analysis 2**	**D**	**S**	**D²**
1	280	190	2,447	2,279	-0,168	4,726	0,028
2	230	200	2,362	2,301	-0,061	4,663	0,004
3	240	260	2,380	2,415	0,035	4,795	0,001
4	260	170	2,415	2,230	-0,185	4,645	0,034
5	170	190	2,230	2,279	0,048	4,509	0,002
6	70	160	1,845	2,204	0,359	4,049	0,129
7	190	270	2,279	2,431	0,153	4,710	0,023
8	140	200	2,146	2,301	0,155	4,447	0,024
9	180	260	2,255	2,415	0,160	4,670	0,026
10	160	230	2,204	2,362	0,158	4,566	0,025
sum	1920	2130	22,564	23,217	0,653	45,781	0,296

S_w	0,01481	San²	0,01481	F1	1,88
S_b	0,0227	Ssam²	0,003939	F2	1,01

Target standard deviation to apply 0,25 Test value 0,02553

Medium level							
Sample	**Analysis 1**	**Analysis 2**	**Log Analysis 1**	**Log Analysis 2**	**D**	**S**	**D²**
11	2500	1400	3,398	3,146	-0,252	6,544	0,063
12	1700	1500	3,230	3,176	-0,054	6,407	0,003
13	1600	1700	3,204	3,230	0,026	6,435	0,001
14	2000	1800	3,301	3,255	-0,046	6,556	0,002
15	1500	1200	3,176	3,079	-0,097	6,255	0,009
16	1700	1500	3,230	3,176	-0,054	6,407	0,003
17	1900	1400	3,279	3,146	-0,133	6,425	0,018
18	2300	1500	3,362	3,176	-0,186	6,538	0,034
19	1600	2200	3,204	3,342	0,138	6,547	0,019
20	1400	1200	3,146	3,079	-0,067	6,225	0,004
sum	18200	15400	32,531	31,807	-0,724	64,338	0,157

S_w	0,00786	San²	0,00786	F1	1,88
S_b	0,0071	Ssam²	-0,000384	F2	1,01

Target standard deviation to apply 0,25 Test value 0,01851

High level							
Sample	**Analysis 1**	**Analysis 2**	**Log Analysis 1**	**Log Analysis 2**	**D**	**S**	**D²**
21	41000	32000	4,613	4,505	-0,108	9,118	0,012
22	46000	35000	4,663	4,544	-0,119	9,207	0,014
23	33000	41000	4,519	4,613	0,094	9,131	0,009
24	31000	45000	4,491	4,653	0,162	9,145	0,026
25	50000	46000	4,699	4,663	-0,036	9,362	0,001
26	40000	49000	4,602	4,690	0,088	9,292	0,008
27	40000	43000	4,602	4,633	0,031	9,236	0,001
28	24000	38000	4,380	4,580	0,200	8,960	0,040
29	28000	29000	4,447	4,462	0,015	8,910	0,000
30	35000	35000	4,544	4,544	0,000	9,088	0,000
sum	368000	393000	45,560	45,888	0,328	91,448	0,111

S_w	0,00554	San²	0,00554	F1	1,88
S_b	0,0097	Ssam²	0,002075	F2	1,01

Target standard deviation to apply 0,25 Test value 0,01617

If test > Ssam² B.5 condition fulfilled and the test material is sufficiently uniform

Appendix 9 - Results obtained by the collaborative laboratories and the expert laboratory

Lab	Sample N°	Reference method: ISO 7932						Alternative method: RAPID'*B.cereus* - Spreading method			
		Dilution	CFU/plate 24h	CFU/plate 48h	Confirmed CFU/plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g
A Aerobic mesophilic flora : 110 CFU/g	6	10	0	0	0	<10	<1,00	10	0	<10	<1,00
		100	0	0	0			100	0		
	3	10	54	54	54	520	2,72	10	46	460	2,66
		100	3	3	3			100	4		
	4	10	31	31	31	290	2,46	10	35	340	2,53
		100	1	1	1			100	2		
	1	100	62	63	63	6200	3,79	100	53	5300	3,72
		1000	5	5	5			1000	5		
	7	100	41	41	41	4100	3,61	100	39	4100	3,61
		1000	4	4	4			1000	6		
	2	1000	138	138	138	140000	5,15	1000	138	140000	5,15
		10000	11	11	11			10000	15		
	5	1000	75	75	75	75000	4,88	1000	78	85000	4,93
		10000	7	7	7			10000	15		
B Aerobic mesophilic flora : $2,5.10^7$CFU/g	6	10	0	0	0	<10	<1,00	10	0	<10	<1,00
		100	0	0	0			100	0		
	3	10	64	66	66	650	2,81	10	42	460	2,66
		100	5	5	5			100	9		
	4	10	37	37	37	360	2,56	10	29	360	2,56
		100	2	2	2			100	4		
	1	100	54	56	56	5400	3,73	100	54	5200	3,72
		1000	3	3	3			1000	3		
	7	100	39	39	39	3600	3,56	100	49	4600	3,66
		1000	1	1	1			1000	2		
	2	1000	114	114	114	120000	5,08	1000	105	100000	5,00
		10000	15	17	17			10000	8		
	5	1000	85	85	85	83000	4,92	1000	95	93000	4,97
		10000	6	6	6			10000	7		

Lab	Sample N°	Reference method: ISO 7932						Alternative method: RAPID'*B.cereus* - Spreading method			
		Dilution	CFU/plate 24h	CFU/plate 48h	Confirmed CFU/plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g
C Aerobic mesophilic flora : <10 CFU/g	6	10	0	0	0	<10	<1,00	10	0	<10	<1,00
		100	0	0	0			100	0		
	3	10	46	46	46	450	2,65	10	32	310	2,49
		100	3	3	3			100	2		
	4	10	27	27	27	250	2,40	10	24	260	2,41
		100	0	0	0			100	4		
	1	100	27	27	27	2500	3,40	100	37	3700	3,57
		1000	0	0	0			1000	4		
	7	100	28	28	28	2700	3,43	100	15	1600	3,20
		1000	2	2	2			1000	3		
	2	1000	115	115	115	120000	5,08	1000	109	110000	5,04
		10000	13	13	13			10000	16		
	5	1000	56	56	56	55000	4,74	1000	53	58000	4,76
		10000	5	5	5			10000	11		
D Aerobic mesophilic flora : 190 CFU/g	6	10	0	0	0	<10	<1,00	10	0	<10	<1,00
		100	0	0	0			100	0		
	3	10	47	47	47	460	2,66	10	51	530	2,72
		100	2	3	3			100	7		
	4	10	34	34	34	360	2,56	10	28	270	2,43
		100	6	6	6			100	2		
	1	100	57	57	57	5800	3,76	100	50	5000	3,70
		1000	7	7	7			1000	5		
	7	100	24	24	24	2400	3,38	100	46	4900	3,69
		1000	2	2	2			1000	8		
	2	1000	96	96	96	99000	5,00	1000	119	120000	5,08
		10000	13	13	13			10000	12		
	5	1000	87	87	87	88000	4,94	1000	104	100000	5,00
		10000	10	10	10			10000	8		
E Aerobic mesophilic flora : >1500 CFU/g	6	10	0	0	0	<10	<1,00	10	0	<10	<1,00
		100	0	0	0			100	0		
	3	10	36	36	36	330	2,52	10	64	590	2,77
		100	0	0	0			100	1		
	4	10	19	19	19	170	2,23	10	26	240	2,38
		100	0	0	0			100	0		
	1	10	>450	>450	>450	500	2,70	10	>450	400	2,60
		100	5	5	5		Ne	100	4		Ne
	7	10	340	340	340	3400	3,53	10	347	3500	3,54
		100	6	6	6		N'	100	3		N'
	2	100	82	82	82	8800	3,94	1000	17	15000	4,18
		1000	15	15	15			10000	0		
	5	100	72	72	72	7636	3,88	100	80	8200	3,91
		1000	12	12	12			1000	10		

Lab	Sample N°	Reference method: ISO 7932						Alternative method: RAPID'*B.cereus* - Spreading method			
		Dilution	CFU/plate 24h	CFU/plate 48h	Confirmed CFU/plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g
F Aerobic mesophilic flora : <10 CFU/g	6	10	0	0	0	<10	<1,00	10	0	<10	<1,00
		100	0	0	0			100	0		
	3	10	47	50	50	480	2,68	10	31	290	2,46
		100	3	3	3			100	1		
	4	10	25	33	33	310	2,49	10	25	260	2,41
		100	1	1	1			100	4		
	1	100	40	44	44	4400	3,64	1000	11	10000	4,00
		1000	3	4	4			10000	0		
	7	100	33	45	45	4300	3,63	100	19	1800	3,26
		1000	2	2	2			1000	1		
	2	1000	60	87	87	85000	4,93	1000	46	51000	4,71
		10000	6	6	6			10000	10		
	5	1000	39	69	69	71000	4,85	1000	58	60000	4,78
		10000	9	9	9			10000	8		
G Aerobic mesophilic flora : 160 CFU/g	6	10	0	0	0	<10	<1,00	10	0	<10	<1,00
		100	0	0	0			100	0		
	3	10	34	34	34	370	2,57	10	32	330	2,52
		100	7	7	7			100	4		
	4	10	30	30	30	320	2,51	10	29	270	2,43
		100	5	5	5			100	1		
	1	100	84	85	85	8100	3,91	100	78	7700	3,89
		1000	4	4	4			1000	7		
	7	100	31	31	31	2900	3,46	100	23	2400	3,38
		1000	1	1	1			1000	3		
	2	1000	144	144	144	140000	5,15	1000	89	96000	4,98
		10000	14	14	14			10000	17		
	5	1000	39	39	39	38000	4,58	1000	72	75000	4,88
		10000	3	3	3			10000	11		
H Aerobic mesophilic flora : 100 CFU/g	6	10	0	/	0	<10	<1,00	10	0	<10	<1,00
		100	0	/	0			100	0		
	3	10	51	/	51	490	2,69	10	50	480	2,68
		100	3	/	3			100	3		
	4	10	19	/	19	190	2,28	10	11	100	2,00
		100	2	/	2			100	0		
	1	100	57	/	57	6100	3,79	100	41	4300	3,63
		1000	10	/	10			1000	6		
	7	100	29	/	29	3100	3,49	100	38	3600	3,56
		1000	5	/	5			1000	2		
	2	1000	128	/	128	130000	5,11	1000	146	140000	5,15
		10000	12	/	12			10000	11		
	5	1000	75	/	75	77000	4,89	1000	84	83000	4,92
		10000	10	/	10			10000	7		

Lab	Sample N°	Reference method: ISO 7932						Alternative method: RAPID'*B.cereus* - Spreading method			
		Dilution	CFU/plate 24h	CFU/plate 48h	Confirmed CFU/plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g
I Aerobic mesophilic flora : 230 CFU/g	6	10	0	0	0	<10	<1,00	10	0	<10	<1,00
		100	0	0	0			100	0		
	3	10	42	42	42	410	2,61	10	49	470	2,67
		100	3	3	3			100	3		
	4	10	25	26	26	260	2,41	10	46	480	2,68
		100	2	2	2			100	7		
	1	100	59	60	60	5800	3,76	100	51	5500	3,74
		1000	4	4	4			1000	10		
	7	100	37	38	38	3800	3,58	100	29	2700	3,43
		1000	4	4	4			1000	1		
	2	1000	102	104	27	120000	5,08	1000	127	130000	5,11
		100000	26	27	5			10000	18		
	5	1000	61	61	61	59000	4,77	1000	46	49000	4,69
		10000	4	4	4			10000	8		
J Aerobic mesophilic flora : 140 CFU/g	6	10	0	0	0	<10	<1,00	10	0	<10	<1,00
		100	0	0	0			100	0		
	3	10	57	57	57	550	2,74	10	32	360	2,56
		100	3	3	3			100	7		
	4	10	30	30	30	280	2,45	10	31	330	2,52
		100	1	1	1			100	5		
	1	100	54	54	54	5500	3,74	100	52	5300	3,72
		1000	6	6	6			1000	6		
	7	100	27	27	27	2500	3,40	100	26	2500	3,40
		1000	1	1	1			1000	1		
	2	1000	134	134	134	130000	5,11	10000	15	150000	5,18
		10000	10	10	10			100000	1		
	5	1000	78	78	78	84000	4,92	1000	120	120000	5,08
		10000	14	14	14			10000	9		
L Aerobic mesophilic flora : <10 CFU/g	6	10	0	0	0	<10	<1,00	10	0	<10	<1,00
		100	0	0	0			100	0		
	3	10	43	43	43	420	2,62	10	31	300	2,48
		100	3	3	3			100	2		
	4	10	13	13	13	120	2,08	10	24	240	2,38
		100	0	0	0			100	2		
	1	100	24	24	24	2600	3,41	100	22	2300	3,36
		1000	5	5	5			1000	3		
	7	100	18	18	18	1900	3,28	100	11	1200	3,08
		1000	3	3	3			1000	2		
	2	1000	122	122	122	120000	5,08	1000	88	95000	4,98
		10000	6	6	6			10000	16		
	5	1000	47	47	47	48000	4,68	1000	72	67000	4,83
		10000	6	6	6			10000	2		

Lab	Sample N°	Reference method: ISO 7932						Alternative method: RAPID'*B.cereus* - Spreading method			
		Dilution	CFU/plate 24h	CFU/plate 48h	Confirmed CFU/plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g
M Aerobic mesophilic flora : 180 CFU/g	6	10	0	0	0	<10	<1,00	10	0	<10	<1,00
		100	0	0	0			100	0		
	3	10	41	41	41	410	2,61	10	32	320	2,51
		100	4	4	4			100	3		
	4	10	19	19	19	180	2,26	10	22	220	2,34
		100	1	1	1			100	2		
	1	100	49	49	49	4800	3,68	100	44	4400	3,64
		1000	4	4	4			1000	0		N'
	7	100	22	22	22	2400	3,38	100	23	2500	3,40
		1000	4	4	4			1000	5		
	2	1000	87	87	87	89000	4,95	1000	92	91000	4,96
		10000	11	11	11			10000	8		
	5	1000	59	59	59	57000	4,76	1000	70	70000	4,85
		10000	4	4	4			10000	7		
N Aerobic mesophilic flora : 150 CFU/g	6	10	0	0	0	<10	<1,00	10	0	<10	<1,00
		100	0	0	0			100	0		
	3	10	38	38	38	370	2,57	100	7	700	2,85
		100	3	3	3			1000	1		Ne
	4	10	21	22	22	220	2,34	100	4	400	2,60
		100	2	2	2			1000	1		Ne
	1	100	55	55	55	5500	3,74	100	60	5500	3,74
		1000	6	6	6			1000	1		
	7	100	25	25	25	2500	3,40	1000	9	9000	3,95
		1000	2	2	2			10000	1		Ne
	2	1000	67	67	67	67000	4,83	1000	82	77000	4,89
		10000	0	0	0		N'	10000	3		
	5	1000	40	41	41	40000	4,60	1000	58	58000	4,76
		10000	3	3	3			10000	0		N'
O Aerobic mesophilic flora : 100 CFU/g	6	10	0	0	0	<10	<1,00	10	0	<10	<1,00
		100	0	0	0			100	0		
	3	10	23	26	26	280	2,45	10	44	410	2,61
		100	5	5	5			100	1		
	4	10	24	24	24	250	2,40	10	23	220	2,34
		100	3	3	3			100	1		
	1	100	38	38	38	3800	3,58	100	43	4300	3,63
		1000	4	4	4			1000	4		
	7	100	26	26	26	2800	3,45	100	19	1700	3,23
		1000	5	5	5			1000	0		
	2	1000	100	100	100	100000	5,00	1000	94	94000	4,97
		10000	12	12	12			10000	9		
	5	1000	45	45	45	45000	4,65	1000	45	45000	4,65
		10000	4	4	4			10000	4		

Lab	Sample N°	Reference method: ISO 7932						Alternative method: RAPID'*B.cereus* - Spreading method			
		Dilution	CFU/plate 24h	CFU/plate 48h	Confirmed CFU/plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g
P Aerobic mesophilic flora : 70 CFU/g	6	10	0	0	0	<10	<1,00	10	0	<10	<1,00
		100	0	0	0			100	0		
	3	10	29	29	29	290	2,46	10	38	380	2,58
		100	3	3	3			100	4		
	4	10	24	24	24	230	2,36	10	24	250	2,40
		100	1	1	1			100	3		
	1	100	40	40	40	4100	3,61	100	23	2200	3,34
		1000	5	5	5			1000	1		
	7	100	28	28	28	2700	3,43	100	15	1500	3,18
		1000	2	2	2			1000	2		
	2	1000	84	84	84	85000	4,93	1000	124	124000	5,09
		10000	10	10	10			10000	3		N'
	5	1000	54	54	54	55000	4,74	1000	54	55000	4,74
		10000	6	6	6			10000	7		
Q Aerobic mesophilic flora : 190 CFU/g	6	10	0	0	0	<10	<1,00	10	0	<10	<1,00
		100	0	0	0			100	0		
	3	10	44	44	44	430	2,63	10	39	370	2,57
		100	3	3	3			100	2		
	4	10	19	19	19	180	2,26	10	16	160	2,20
		100	1	1	1			100	1		
	1	100	45	45	45	4400	3,64	100	50	4800	3,68
		1000	3	3	3			1000	3		
	7	100	23	23	23	2300	3,36	100	20	1900	3,28
		1000	2	2	2			1000	1		
	2	1000	92	93	93	96000	4,98	1000	104	110000	5,04
		10000	13	13	13			10000	16		
	5	1000	34	34	34	37000	4,57	1000	53	53000	4,72
		10000	7	7	7			10000	5		

Lab	Sample N°	Reference method: ISO 7932♦						Alternative method: RAPID'*B.cereus* - Spreading method			
		Dilution	CFU/plate 24h	CFU/plate 48h	Confirmed CFU/plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g
R=ADRIA Aerobic mesophilic flora : 9800 CFU/g	6	10	0	0	0	<10	<1,00	10	0	<10	<1,00
		100	0	0	0			100	0		
	3	10	29	29	29	300	2,48	10	31	320	2,51
		100	4	4	4			100	4		
	4	10	17	17	17	170	2,23	10	30	330	2,52
		100	2	2	2			100	6		
	1	100	33	33	33	3200	3,51	100	30	3100	3,49
		1000	2	2	2			1000	4		
	7	100	23	23	23	2300	3,36	10	172	1700	3,23
		1000	2	2	2			100	14		
	2	1000	68	68	68	73000	4,86	1000	91	90000	4,95
		10000	12	12	12			10000	8		
	5	1000	34	34	34	33000	4,52	1000	41	41000	4,61
		10000	2	2	2			10000	4		

♦ Analyses performed according to the COFRAC accreditation