

NF VALIDATION
Validation of alternative analytical methods
Application in food microbiology

Summary report

Validation study according to the ISO 16140-2

EASY STAPH®

(Certificate number: BKR 23/10 - 12/15)

**for the enumeration of coagulase-positive *staphylococci*
in a broad range of foods and production environmental samples**

Quantitative method

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This report consists of 131 pages, including 11 appendices.

Only copies including the totality of this report are authorised.

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

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

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

The technical protocol and the result interpretation were realised according to the ISO 16140-2 (2016), ISO 16140-2/A1 (2024) and the AFNOR technical rules (Revision 12).

Validation protocols	- ISO 16140-1 (2016): Microbiology of the food chain - Method validation — <i>Part 1: Vocabulary</i> - ISO 16140-2 (2016) & ISO 16140-2/A1 (2024): Microbiology of the food chain - Method validation — <i>Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method</i> - AFNOR technical rules (Revision 12)
Reference method*	- ISO 6888-2 (2021) - Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of coagulase-positive staphylococci (<i>Staphylococcus aureus</i> and other species) — Part 2: Technique using rabbit plasma fibrinogen agar medium - ISO 6888-2 /A1 (2023) Horizontal method for the enumeration of coagulase-positive staphylococci (<i>Staphylococcus aureus</i> and other species). Method using rabbit plasma fibrinogen agar medium- Amendment 1 (ISO 6888-2: 2021/Amd1:2023)
Alternative method	EASY STAPH® for the enumeration of coagulase-positive staphylococci
Scope	> Broad range of foods > Production environmental samples
Certification organism	AFNOR Certification (http://nf-validation.afnor.org/)

* Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)

1 INTRODUCTION

The EASY STAPH® method for the enumeration of coagulase-positive *staphylococci* was validated on the 3rd of December 2015 for meat and poultry products, dairy products and seafood products (certificate no. BKR 23/10 - 12/15).

The validation stages are the following:

Date	Validation	Reference method	Validation standard	Conducted by
2015	Initial validation for Selected food categories: - Meat and poultry products - Dairy products - Seafood products	6888-2 (1999) 6888-2/A1 (2003)	ISO/DFIS 16140 (2015)	ADRIA
2016	Extension study for 2 food categories for a broad range food claim: - Egg products and others - Composite foods	6888-2 (1999) 6888-2/A1 (2003)	ISO 16140-2 (2016)	ADRIA
2019	Renewal	6888-2 (1999) 6888-2/A1 (2003)	ISO 16140-2 (2016)	ADRIA
2023	Renewal	ISO 6888-2 (2021)	ISO 16140-2 (2016)	ADRIA
2025	Extension study for one category: Production environmental samples	ISO 6888-2 (2021)	ISO 16140-2 (2016) & ISO 16140-2/A1 (2024)	ADRIA

2 METHOD PROTOCOLS

2.1 Alternative method

2.1.1 Principle

The EASY STAPH method is an enumeration method in $24 \text{ h} \pm 2 \text{ h}$ at 37°C without confirmation step. The incubation time can be extended until 48 h for the spreading inoculation procedure and to 72 h for the Spiral and Pour plate inoculation procedures.

2.1.2 Protocol

Different inoculation procedures are available (see **Appendix 1**):

- on the surface by manual spreading (ready to use plates) and incubation for 22 to 48 h at $37 \pm 1^\circ\text{C}$
- on the surface using the Spiral plater (ready to use plates) by depositing 100 μl in logarithmic mode, validation being obtained for 50 and 100 μl , and incubation for 22 to 72 h at $37 \pm 1^\circ\text{C}$
- by pour plate (base kit + lyophilized supplement) and incubation for 22 to 72 h at $37 \pm 1^\circ\text{C}$.

2.1.3 Restriction

There is no restriction.

2.2 Reference method♦

The initial validation (2015), extension study (2016) and renewal study (2019) were performed using the following reference methods:

- ISO 6888-2 (1999) – Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of coagulase-positive staphylococci (*Staphylococcus aureus* and other species) - Part 2: Technique using rabbit plasma fibrinogen agar medium.
- ISO 6888-2/A1 (2003) – Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of coagulase-positive staphylococci (*Staphylococcus aureus* and other species) - Part 2: Technique using rabbit plasma fibrinogen agar medium - Amendment 1: Inclusion of precision data.

♦ Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)

The reference method used for this renewal study is the ISO 6888-2 (2021) - Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of coagulase-positive staphylococci (*Staphylococcus aureus* and other species) — Part 2: Technique using rabbit plasma fibrinogen agar medium and the ISO 6888-2 /A1 (2023) Horizontal method for the enumeration of coagulase-positive staphylococci (*Staphylococcus aureus* and other species). Method using rabbit plasma fibrinogen agar medium- Amendment 1 (ISO 6888-2: 2021/Amd1:2023).

The main technical modifications made to the document compared to the previous version are considered minor.

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

2.3 Protocols applied during the initial study and extension studies

For the trueness and the accuracy profile, the three inoculation procedures (spread, inclusion and spiral) were tested, as well as the three incubation times (22 h and 72 h for spiral and pour plate, 48 h for manual spreading.). BPW was used as diluent.

3 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 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 Number and nature of the samples

In previous studies, the experimental design was performed to meet the requirements of ISO 16140-2:2016.

Five food categories and production environmental samples were tested. The repartition per category and type is provided in Table 1.

Table 1 – Number and nature of the samples

Category		Types		Samples analysed						Interpretable samples							
				22 h			48 h		72 h		22 h			48 h		72 h	
				Spreading	Pour plate	Spiral	Spreading	Pour plate	Spiral	Spreading	Pour plate	Spiral	Spreading	Pour plate	Spiral		
1	Meat products and poultry	a	Raw meats (ground steak, carpaccio, seasoned meats)	16	16	16	16	16	16	10	12	6	10	12	5		
		b	Raw delicatessen (smoked duck filet, ham, poultry sausages, dry sausages)	12	12	12	12	12	12	9	9	7	8	9	7		
		c	Cooked delicatessen and ready-made meals	12	12	12	12	12	12	7	7	7	6	7	5		
		Total		40	40	40	40	40	40	26	28	20	24	28	17		
2	Dairy products	a	Raw milk and raw milk products	13	13	13	13	13	13	8	8	6	8	7	6		
		b	Pasteurized milk and pasteurized milk products	8	8	8	8	8	8	7	7	5	7	7	5		
		c	Dairy desserts	8	8	8	8	8	8	6	6	6	6	6	6		
		Total		29	29	29	29	29	29	21	21	17	21	20	17		
3	Seafood products	a	Raw peeled shrimp, cocktail	8	8	8	8	8	8	7	7	6	7	7	6		
		b	Smoked and marinated fish	5	5	5	5	5	5	5	5	5	5	5	5		
		c	Prepared dishes, terrines	10	10	10	10	10	10	9	9	7	9	10	7		
		Total		23	23	23	23	23	23	21	21	18	21	22	18		
4	Egg products and others	a	Raw pasta, liquid egg	7	7	9	7	7	9	5	5	6	5	5	6		
		b	Desserts, pastries	9	9	9	9	9	9	6	5	5	6	5	5		
		c	Fresh pasta	7	7	7	7	7	7	7	7	7	7	7	7		
		Total		23	23	25	23	23	25	18	17	18	18	17	18		
5	Composite products	a	Salads, catering, sandwiches	7	7	7	7	7	7	5	5	5	5	5	5		
		b	Pizza, quiches, vol-au-vent	6	6	9	6	9	9	5	5	7	5	5	7		
		c	Prepared dishes	8	8	8	8	8	8	5	5	5	5	5	5		
		Total		21	21	24	21	24	24	15	15	17	15	15	17		
6	Production environmental samples	a	Surfaces)	7	7	7	7	7	7	7	7	5	7	7	5		
		b	Waters	7	7	7	7	7	7	7	7	5	7	7	5		
		c	Wastes and dusts	8	8	8	8	8	8	6	6	6	6	6	6		
		Total		22	22	22	22	22	22	20	20	16	20	20	16		
All categories				158	158	163	158	161	163	121	122	106	119	122	103		

3.1.2 *Artificial and natural contamination of the samples*

Naturally contaminated samples were preferably tested but artificial contaminations were also performed. Artificial contaminations were realized by spiking or seeding protocols. The inoculated strains, the contamination protocols, the injured protocols of the inoculated vegetative cells and the injury evaluation are provided in **Appendix 3**. Injury efficiency was evaluated by enumerating the pure culture on selective and non-selective agars.

For spreading and pour plate methods 109 samples were artificially contaminated by stressed strains or by the seeding protocol. For spreading method, 95 and 93 samples gave interpretable results for an incubation of the agar plates for 22 h at 37°C and 48h at 37°C respectively. For pour plate method 95 and 96 samples gave interpretable results for an incubation of the agar plates for 22 h at 37°C and 72h at 37°C respectively.

For spiral method, 114 samples were artificially contaminated by stressed strains or by the seeding protocol. 91 and 89 samples gave interpretable results for an incubation of the agar plates for 22 h at 37°C and 72h at 37°C respectively.

26 samples were naturally contaminated for spreading method (both incubation time), 27 (22h) and 26 (72h) samples were naturally contaminated for pour plate method and 16 (22h) and 15 (72h) samples were naturally contaminated for spiral method.

15.5% (spiral 72h) to 32.9% (pour plate 22h) of interpretable samples were naturally contaminated.

3.1.3 *Raw data*

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

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

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

- Interpretable results with the reference and the alternative methods.
- Results with less than 4 colonies per plate with the reference and/or the alternative method (indicated with “*” in the data) in order to have a more precise result. These results are not included in the calculation.
- Results below or above the quantification limit: according to the ISO 16140-2, if any result (either reference or alternative method) is below the quantification limit, the data should be plotted using a substituted value of 1 log₁₀ 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.

The samples, which were not used in the calculations, are provided in Table 3 for spreading method, Table 4 for pour plate method and Table 5 for spiral method.

Table 2 - Classification of the data

Category		Type		Number of analysed samples			Number of samples without result			Spreading						Pour plate						Spiral					
										22 h			48 h			22 h			72 h			22 h			72 h		
				Spreading	Pour plate	Spiral	Spreading	Pour plate	Spiral	Number of samples providing interpretable results	Number of samples with less than 4 colonies per plate	Number of samples with results below or above the quantification limit	Number of samples providing interpretable results	Number of samples with less than 4 colonies per plate	Number of samples with results below or above the quantification limit	Number of samples providing interpretable results	Number of samples with less than 4 colonies per plate	Number of samples with results below or above the quantification limit	Number of samples providing interpretable results	Number of samples with less than 4 colonies per plate	Number of samples with results below or above the quantification limit	Number of samples providing interpretable results	Number of samples with less than 4 colonies per plate	Number of samples with results below or above the quantification limit	Number of samples providing interpretable results	Number of samples with less than 4 colonies per plate	Number of samples with results below or above the quantification limit
1	Meat products and poultry	a	Raw meats (ground steak, carpaccio, seasoned meats)	16	16	16	0	0	0	10	4	2	10	4	2	12	3	1	12	3	1	6	4	6	5	4	6
		b	Raw delicatessen (smoked duck filet, ham, poultry sausages, dry sausages)	12	12	12	1	1	1	9	0	2	8	0	3	9	0	2	9	0	2	7	2	2	7	1	3
		c	Cooked delicatessen and ready-made meals	12	12	12	0	0	0	7	5	0	6	5	1	7	4	1	7	4	0	7	2	3	5	2	5
		Total		40	40	40	1	1	1	26	9	4	24	9	6	28	7	4	28	7	3	20	8	11	17	7	14
2	Dairy products	a	Raw milk and raw milk products	13	13	13	0	0	0	8	3	2	8	2	2	8	2	3	7	3	3	6	3	4	6	0	9
		b	Pasteurized milk and pasteurized milk products	8	8	8	0	0	0	7	1	0	7	1	0	7	0	1	7	0	1	5	3	0	5	0	7
		c	Dairy desserts	8	8	8	0	0	0	6	2	0	6	2	0	6	2	0	6	2	0	6	1	1	6	3	1
		Total		29	29	29	0	0	0	21	6	2	21	5	2	21	4	4	20	5	4	17	7	5	17	3	17
3	Seafood products	a	Raw peeled shrimp, cocktail	8	8	8	0	0	0	7	0	1	7	0	1	7	0	1	7	0	1	6	1	1	6	1	1
		b	Smoked and marinated fish	5	5	5	0	0	0	5	0	0	5	0	0	5	0	0	5	0	0	5	0	0	5	0	0
		c	Prepared dishes, terrines	10	10	10	0	0	0	9	1	0	9	1	0	9	1	0	10	0	0	7	1	2	7	1	2
		Total		23	23	23	0	0	0	21	1	1	21	1	1	21	1	1	22	0	1	18	2	3	18	2	3
4	Egg products and others	a	Raw pasta, liquid egg	7	7	9	0	0	0	5	0	2	5	2	0	5	0	2	5	0	2	6	1	2	6	1	2
		b	Desserts, pastries	9	9	9	0	0	0	6	0	3	6	3	0	5	0	4	5	0	4	5	0	4	5	0	4
		c	Fresh pasta	7	7	7	0	0	0	7	0	0	7	0	0	7	0	0	7	0	0	7	0	0	7	0	0
		Total		23	23	25	0	0	0	18	0	5	18	5	0	17	0	6	17	0	6	18	1	6	18	1	6
5	Composite products	a	Salads, catering, sandwiches	7	7	7	0	0	0	5	0	2	5	0	2	5	0	2	5	0	2	5	0	2	5	0	2
		b	Pizza, quiches, vol-au-vent	6	6	9	0	0	0	5	0	1	5	0	0	5	0	1	5	0	1	7	1	1	7	1	1
		c	Prepared dishes	8	8	8	0	0	0	5	0	3	5	0	3	5	0	3	5	0	3	5	0	3	5	0	3
		Total		21	21	24	0	0	0	15	0	6	15	0	5	15	0	6	15	0	6	17	1	6	17	1	6
6	Production environmental samples	a	Surfaces	7	7	7	0	0	0	7	0	0	7	0	0	7	0	0	7	0	0	5	2	0	5	2	0
		b	Waters	7	7	7	0	0	1	7	0	0	7	0	0	7	0	0	7	0	0	5	1	0	5	1	0
		c	Wastes and dusts	8	8	8	0	0	0	6	0	2	6	0	2	6	0	2	6	0	2	6	0	2	6	1	1
		Total		22	22	22	0	0	1	20	0	2	20	0	2	20	0	2	20	0	2	16	3	2	16	4	1
ALL CATEGORIES				158	158	163	1	1	2	121	16	20	119	20	16	122	12	23	122	12	22	106	22	33	103	18	47

**Table 3 - Samples which were not used in the calculations –
Spreading method**

Sample No	Product (French name)	Product (English name)	Reference method ISO 6888-2 [♦]	Alternative method EASY STAPH		Category	Type
				Spreading method			
				22 h	48 h		
3817	Cuisse de poulet	Chicken leg	<1.00	1.30*	1.00*	1	a
3878	Paupiette de dinde	Paupiette of turkey	1.30*	<1.00	1.60*	1	a
4222	Carpaccio de bœuf au pistou	Beef carpaccio with pesto	2.00	1.48*	1.48*	1	a
4223	Carpaccio de bœuf basilic	Beef carpaccio with basil	3.78	3.48*	<3.60	1	a
4303	Blanquette	Blanquette	1.00*	1.00*	1.00*	1	a
4339	Peau de cou	Neck skin	1.95	1.00*	1.48*	1	a
3816	Saucisse crue	Raw sausage	<1.00	<1.00	<1.00	1	b
3880	Saucisses aux herbes	Sausages with herbs	<1.00	<1.00	<1.00	1	b
4772	Saucisse perche	Perch sausage	ND	ND	ND	1	b
4773	Rosette	Rosette	2.90	2.60	<3.00	1	b
3777	Wings BBQ	BBQ Wings	1.00*	1.30*	1.30*	1	c
3779	Wings BBQ	BBQ Wings	1.00*	1.30*	1.30*	1	c
3780	Wings BBQ	BBQ Wings	1.30*	1.70	1.70	1	c
3781	Wings BBQ	BBQ Wings	1.30*	1.48*	1.00*	1	c
3782	Wings BBQ	BBQ Wings	1.60	1.30*	1.30*	1	c
4768	Poulet au curry	Chicken Curry	3.60	3.45	<2.00	1	c
3773	Reblochon au lait cru	Reblochon (raw milk cheese)	<3.00	<3.00	<3.00	2	a
3775	Saint Nectaire au lait cru	Saint Nectaire (raw milk cheese)	<1.00	<1.00	<1.00	2	a
3815	Reblochon au lait cru	Reblochon (raw milk cheese)	1.48*	1.85	1.85	2	a
4040	Lait cru	Raw milk	1.00*	1.30*	1.00*	2	a
4336	Fromage de chèvre	Goat cheese	1.30*	1.95	1.96	2	a
3873	Lait pasteurisé	Pasteurized milk	2.48*	2.78	2.78	2	b
3872	Forêt noire	Black forest	1.30*	1.00*	1.00*	2	c
4228	Riz au lait	Rice pudding	3.90	3.30*	3.30*	2	c
4652	Darne d'espadon	Swordfish steak	<1.00	<1.00	<1.00	3	a
4302	Rouleau de printemps	Spring roll	2.08	1.00*	1.00*	3	c
7447	Pâte feuilletée au beurre	Puff pastry with butter	<1.00	<1.00	<1.00	4	a
7448	Pâte feuilletée au beurre	Puff pastry with butter	<1.00	<1.00	<1.00	4	a
7442	Flan pâtissier	Pastry flan	<1.00	<1.00	<1.00	4	b
7443	Tarte aux pommes	Apple pie	<1.00	<1.00	<1.00	4	b
7444	Tarte abricot	Apricot pie	<1.00	<1.00	<1.00	4	b
7681	Macédoine de légumes	Mixed vegetables	<1.00	<1.00	<1.00	5	a

* Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)

Sample No	Product (French name)	Product (English name)	Reference method ISO 6888-2♦	Alternative method EASY STAPH		Category	Type
				Spreading method			
				22 h	48 h		
7682	Carottes râpées	Shredded carrots	<1.00	<1.00	<1.00	5	a
7684	Croissants jambon emmental	Ham and Emmental croissants	<1.00	<1.00	<1.00	5	b
7683	Couscous	Couscous	<1.00	<1.00	<1.00	5	c
7685	Hacao au poulet Xiu Mai	Hacao with Xiu Mai chicken	<1.00	<1.00	<1.00	5	c
8088	Couscous	Couscous	>5.00	>5.00	>5.00	5	c
113421	Poussières d'aspirateur (industrie de produits laitiers)	Vacuum dusts (dairy products industry)	>5.00	>5.00	>5.00	6	c
113422	Poussières d'aspirateur (industrie de produits laitiers)	Vacuum dusts (dairy products industry)	2.00*	<2.00	<2.00	6	c

Table 4 - Samples which were not used in the calculations –
Pour plate method

Sample No	Product (French analyse)	Product (English analyse)	Reference method ISO 6888-2♦	Alternative method EASY STAPH		Category	Type
				Pour plate method			
				22 h	72 h		
3817	Cuisse de poulet	Chicken leg	<1.00	1.60	1.60	1	a
3878	Paupiette de dinde	Turkey Paupiette	1.30*	1.00*	1.00*	1	a
4223	Carpaccio de bœuf basilic	Beef carpaccio with basil	3.78	3.48*	3.48*	1	a
4303	Blanquette	Blanquette	1.00*	1.00*	1.00*	1	a
3816	Saucisse crue	Raw sausage	<1.00	<1.00	<1.00	1	b
3880	Saucisses aux herbes	Sausage with herbs	<1.00	<1.00	<1.00	1	b
4772	Saucisse perche	Perch sausage	ND	ND	ND	1	b
3777	Wings BBQ	BBQ Wings	1.00*	1.00*	1.00*	1	c
3779	Wings BBQ	BBQ Wings	1.00*	1.70	1.70	1	c
3780	Wings BBQ	BBQ Wings	1.30*	1.48*	1.60	1	c
3781	Wings BBQ	BBQ Wings	1.30*	1.30*	1.30*	1	c
3782	Wings BBQ	BBQ Wings	1.60	<1.00	1.00*	1	c
3773	Reblochon au lait cru	Raw Milk Reblochon	<3.00	<3.00	<3.00	2	a
3775	Saint Nectaire au lait cru	Raw Milk Saint Nectaire	<1.00	<1.00	<1.00	2	a
3815	Reblochon au lait cru	Raw Milk Reblochon	1.48*	1.78	1.78	2	a

* Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)

Sample No	Product (French analyse)	Product (English analyse)	Reference method ISO 6888-2♦	Alternative method EASY STAPH		Category	Type
				Pour plate method			
				22 h	72 h		
3876	Saint Nectaire au lait cru	Raw milk Saint Nectaire	2.78	2.69	3.48*	2	a
4040	Lait cru	Raw milk	1.00*	<1.00	<1.00	2	a
4336	Fromage de chèvre	Goat cheese	1.30*	1.48*	1.00	2	a
3873	Lait pasteurisé	Pasteurized milk	2.48*	<2.00	<2.00	2	b
3872	Forêt noire	Black forest	1.30*	1.00*	1.30*	2	c
4228	Riz au lait	Rice pudding	3.90	3.30*	3.30*	2	c
4652	Darne d'espadon	Swordfish steak	<1.00	<1.00	<1.00	3	a
3868	Terrine de Saint Jacques	Scallop terrine	3.08	2.48*	2.60	3	c
7447	Pâte feuilletée au beurre	Puff pastry with butter	<1.00	<1.00	<1.00	4	a
7448	Pâte feuilletée au beurre	Puff pastry with butter	<1.00	<1.00	<1.00	4	a
3778	Crème pâtissière	Pastry cream	1.78	<1.00	<1.00	4	b
7442	Flan pâtissier	Pastry flan	<1.00	<1.00	<1.00	4	b
7443	Tarte aux pommes	Apple pie	<1.00	<1.00	<1.00	4	b
7444	Tarte abricot	Apricot pie	<1.00	<1.00	<1.00	4	b
7681	Macédoine de légumes	Mixed vegetables	<1.00	<1.00	<1.00	5	a
7682	Carottes râpées	Shredded carrots	<1.00	<1.00	<1.00	5	a
7684	Croissants jambon emmental	Ham and Emmental croissants	<1.00	<1.00	<1.00	5	b
7683	Couscous	Couscous	<1.00	<1.00	<1.00	5	c
7685	Hacao au poulet Xiu Mai	Hacao with Xiu Mai chicken	<1.00	<1.00	<1.00	5	c
8088	Couscous	Couscous	>5.00	>5.00	>5.00	5	c
113421	Poussières d'aspirateur (industrie de produits laitiers)	Vacuum dusts (dairy products industry)	>5.00	>5.00	>5.00	6	c
113422	Poussières d'aspirateur (industrie de produits laitiers)	Vacuum dusts (dairy products industry)	2.00*	<2.00	<2.00	6	c

Table 5 - Samples which were not used in the calculations –
Spiral method

Sample No	Product (French analyse)	Product (English analyse)	Reference method ISO 6888-2 [♦]	Alternative method EASY STAPH		Category	Type
				Spiral method			
				22 h	72 h		
3774	Manchons de canard	Duck	4.89	4.75	/	1	a
3817	Cuisse de poulet	Chicken leg	<1.00	<2.00	<2.00	1	a
3877	Paupiette de dinde	Paupiette of turkey	1.90	<2.00	<2.00	1	a
3878	Paupiette de dinde	Paupiette of turkey	1.30*	<2.00	<2.00	1	a
3879	Paupiette de dinde	Paupiette of turkey	1.60	2.00*	2.00*	1	a
4222	Carpaccio de bœuf au pistou	Beef carpaccio with pesto	2.00	<2.00	<2.00	1	a
4303	Blanquette	Blanquette	1.00*	<2.00	<2.00	1	a
4304	Viande rouge	Red meat	1.90	2.00*	2.00*	1	a
4337	Peau de cou	Neck skin	2.57	2.00*	2.30*	1	a
4338	Peau de cou	Neck skin	2.45	2.00*	2.00*	1	a
4339	Peau de cou	Neck skin	1.95	<2.00	<2.00	1	a
3816	Saucisse crue	Raw sausage	<1.00	<2.00	<2.00	1	b
3880	Saucisses aux herbes	Sausage with herbs	<1.00	<2.00	<2.00	1	b
4651	Jambon cru	Raw ham	2.08	2.48*	2.48*	1	b
4772	Saucisse perche	Perch sausage	ND	ND	ND	1	b
4773	Rosette	Rosette	2.90	2.30*	<2.00	1	b
3777	Wings BBQ	BBQ Wings	1.00*	<2.00	<2.00	1	c
3779	Wings BBQ	BBQ Wings	1.00*	2.30*	2.30*	1	c
3780	Wings BBQ	BBQ Wings	1.30*	<2.00	<2.00	1	c
3781	Wings BBQ	BBQ Wings	1.30*	2.30*	2.00*	1	c
3782	Wings BBQ	BBQ Wings	1.60	<2.00	<2.00	1	c
4768	Poulet au curry	Chicken Curry	3.60	3.45	<2.00	1	c
4771	Jambon blanc	White ham	3.28	3.41	<2.00	1	c
3771	Fromage non affiné au lait cru de vache	Unripened cheese with raw cow's milk	2.54	<2.00	<2.00	2	a
3773	Reblochon au lait cru	Reblochon (raw milk cheese)	<3.00	<2.00	<2.00	2	a
3775	Saint Nectaire au lait cru	Saint Nectaire (raw milk cheese)	<1.00	<2.00	<2.00	2	a
3815	Reblochon au lait cru	Reblochon (raw milk cheese)	1.48*	2.30*	<2.00	2	a
4040	Lait cru	Raw milk	1.00*	2.00*	2.00*	2	a

♦ ♦ Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)

Sample No	Product (French analyse)	Product (English analyse)	Reference method ISO 6888-2*	Alternative method EASY STAPH		Category	Type
				Spiral method			
				22 h	72 h		
4042	Tomme au lait cru	Tomme (raw milk cheese)	1.70	2.48*	2.48*	2	a
4336	Fromage de chèvre	Goat cheese	1.30*	<2.00	<2.00	2	a
3873	Lait pasteurisé	Pasteurized milk	2.48*	2.00*	2.60	2	b
4541	Lait ribot fermier	Farm ribot milk	1.96	2.00*	2.00*	2	b
4543	Lait pasteurisé	Pasteurized milk	2.95	2.30*	2.30*	2	b
3872	Forêt noire	Pastry (Forêt noire°	1.30*	<2.00	2.00*	2	c
4226	Tiramisu	Tiramisu	2.08	2.30*	2.30*	2	c
4041	Pavé de saumon cru	Raw salmon steak	2.08	2.00*	2.00*	3	a
4652	Darne d'espadon	Swordfish steak	<1.00	<2.00	<2.00	3	a
3869	Salade duo de saumon	Salmon duo salad	1.90	<2.00	<2.00	3	c
3871	Salade écrevisse	Crayfish salad	2.60	2.48*	2.48*	3	c
4302	Rouleau de printemps	Spring roll	2.08	<2.00	<2.00	3	c
6655	Pâte feuilletée	Puff pastry	2.32	2.00*	2.48*	4	a
7447	Pâte feuilletée au beurre	Puff pastry with butter	<1.00	<2.00	<2.00	4	a
7448	Pâte feuilletée au beurre	Puff pastry with butter	<1.00	<2.00	<2.00	4	a
3778	Crème pâtissière	Pastry cream	1.78	<2.00	<2.00	4	b
7442	Flan pâtissier	Custard	<1.00	<2.00	<2.00	4	b
7443	Tarte aux pommes	Apple pie	<1.00	<2.00	<2.00	4	b
7444	Tarte abricot	Apricot pie	<1.00	<2.00	<2.00	4	b
7681	Macédoine de légumes	Mixed vegetables	<1.00	<2.00	<2.00	5	a
7682	Carottes râpées	Grated carrots	<1.00	<2.00	<2.00	5	a
6659	Pizza fromage tomate	Pizza with cheese and tomato	2.45	2.30*	2.30*	5	b
7684	Croissants jambon emmental	Ham and Emmental croissants	<1.00	<2.00	<2.00	5	b
7683	Couscous	Couscous	<1.00	<2.00	<2.00	5	c
7685	Hacao au poulet Xiu Mai	Hacao with chicken Xiu Mai	<1.00	<2.00	<2.00	5	c
8088	Couscous	Couscous	>5.00	5.08	>5.00	5	c
4681	Eponge avant désinfection (industrie de produits laitiers)	Sponge before disinfection (dairy products industry)	3.89	3.30*	3.30*	6	a
4682	Eponge sol devant évier zone moulage avant nettoyage	Floor sponge, before cleaning	4.53	3.43*	3.43*	6	a
4678	Eau de rinçage poulet (production viande poulet)	Rinse water (Chicken meat production)	1.46	1.30*	1.30*	6	b

Sample No	Product (French analyse)	Product (English analyse)	Reference method ISO 6888-2*	Alternative method EASY STAPH		Category	Type
				Spiral method			
				22 h	72 h		
113199	Eau de rinçage (industrie fromage)	Rinse water (cheese industry)	0.60 Ne	AMF>300	AMF>300	6	b
113421	Poussières d'aspirateur (industrie de produits laitiers)	Vacuum dusts (dairy products industry)	>5.00	>5.00	>5.00	6	c
113422	Poussières d'aspirateur (industrie de produits laitiers)	Vacuum dusts (dairy products industry)	2.00*	<1.00	2.00*	6	c

*: < 4 colonies/plate

AMF: Aerobic mesophilic flora

For the extension on production environmental samples, one sample (n°113199) obtained high aerobic mesophilic flora (>300 colonies) for spiral method. This sample was deleted from the analysis

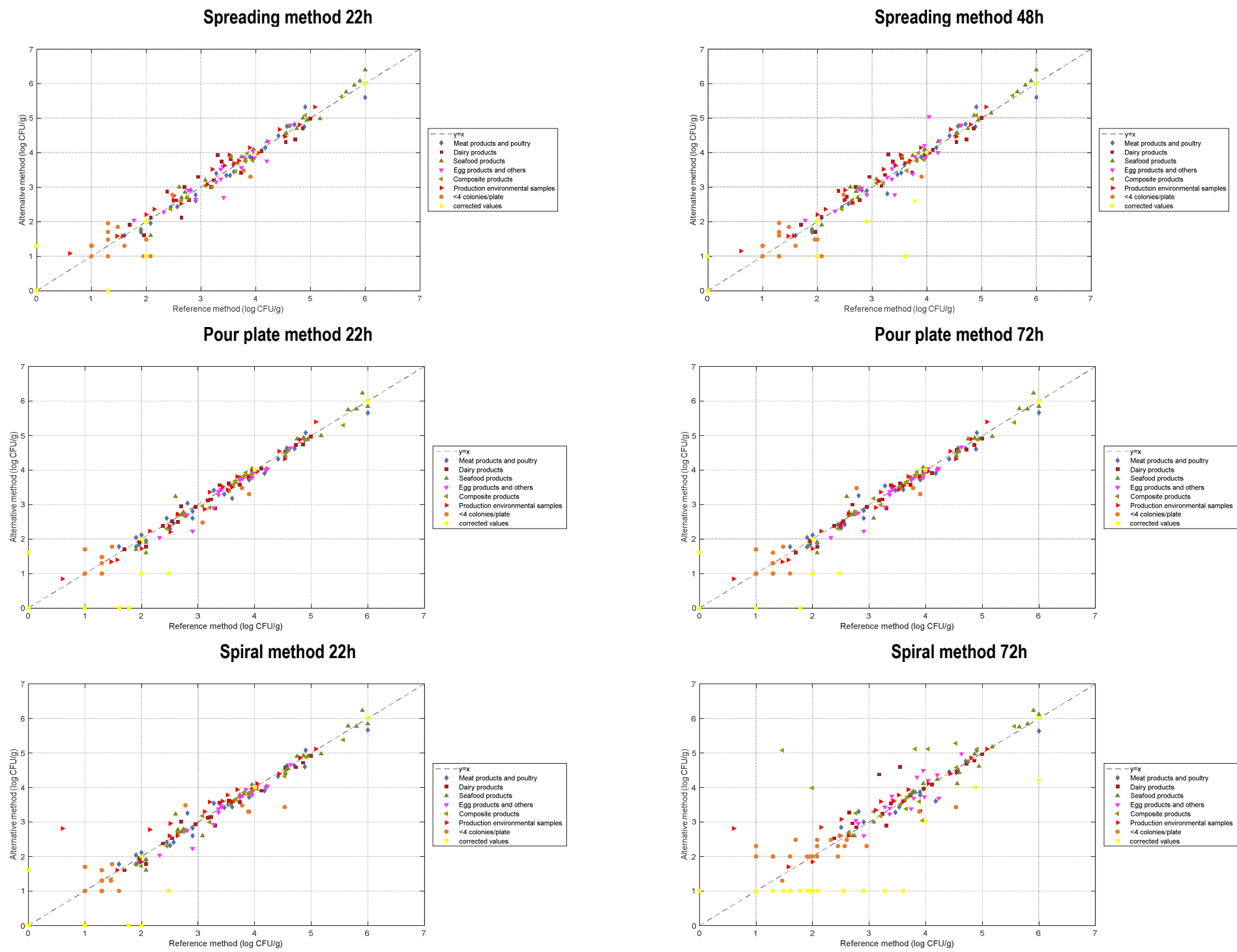
3.1.4 Statistical interpretation

The obtained data were analysed using the scatter plot. The graphs are provided with the line of identity ($y = x$).

The data plotted for each category are given in **Appendix 5**.

The Figure 1 shows the data plotted for all categories combined with data from initial validation, extension and renewal studies.

Figure 1 - Data plotted for **all categories**



The calculated values for the Average difference and Standard deviation differences per category are provided in Table 6 (spreading method), Table 7 (pour plate method) and Table 8 (Spiral).

Table 6 - Calculated values - Spreading

Incubation time	Category		n	$\bar{D}$ (Bias)	SD	95 % lower limit	95 % upper limit
22 h	1	Meat products and poultry	26	- 0.03	0.17	- 0.39	0.32
	2	Dairy products	21	0.01	0.31	-0.64	0.66
	3	Seafood products	21	0.06	0.19	- 0.34	0.47
	4	Egg products and others	18	- 0.04	0.25	- 0.58	0.49
	5	Composite products	15	- 0.01	0.14	- 0.32	0.30
	6	Production environmental samples	20	0.15	0.16	-0.20	0.50
	All categories		121	0.02	0.22	-0.41	0.45
48 h	1	Meat products and poultry	24	-0.02	0.18	-0.40	0.36
	2	Dairy products	21	0.06	0.28	-0.53	0.65
	3	Seafood products	21	0.09	0.15	-0.23	0.41
	4	Egg products and others	18	0.06	0.33	-0.67	0.78
	5	Composite products	15	0.03	0.14	-0.28	0.35
	6	Production environmental samples	20	0.17	0.17	-0.20	0.53
	All categories		119	0.06	0.22	-0.38	0.51

$\bar{D}$: Average difference

SD: Standard deviation of differences

Table 7 - Calculated values - Pour plate

Incubation time	Category		n	$\bar{D}$ (Bias)	SD	95 % lower limit	95 % upper limit
22 h	1	Meat products and poultry	28	-0.07	0.17	-0.42	0.28
	2	Dairy products	21	-0.05	0.14	-0.35	0.25
	3	Seafood products	21	0.00	0.22	-0.46	0.46
	4	Egg products and others	17	-0.13	0.18	-0.52	0.26
	5	Composite products	15	-0.08	0.11	-0.32	0.17
	6	Production environmental samples	20	-0.02	0.18	-0.40	0.35
	All categories		122	-0.06	0.17	-0.40	0.28
72 h	1	Meat products and poultry	28	-0.06	0.18	-0.43	0.32
	2	Dairy products	20	-0.05	0.15	-0.39	0.28
	3	Seafood products	22	-0.01	0.24	-0.52	0.49
	4	Egg products and others	17	-0.12	0.19	-0.52	0.29
	5	Composite products	15	-0.04	0.10	-0.25	0.18
	6	Production environmental samples	20	-0.01	0.16	-0.35	0.34
	All categories		122	-0.05	0.18	-0.40	0.31

Table 8 - Calculated values - Spiral

Incubation time	Category		n	$\bar{D}$ (Bias)	SD	95 % lower limit	95 % upper limit
22 h	1	Meat products and poultry	20	0.00	0.19	-0.41	0.42
	2	Dairy products	17	-0.05	0.21	-0.51	0.42
	3	Seafood products	18	-0.01	0.19	-0.42	0.40
	4	Egg products and others	18	0.00	0.25	-0.55	0.54
	5	Composite products	17	-0.07	0.28	-0.68	0.53
	6	Production environmental samples	16	0.27	0.54	-0.90	1.44
	All categories		106	0.02	0.31	-0.60	0.64
72 h	1	Meat products and poultry	17	-0.02	0.24	-0.54	0.51
	2	Dairy products	17	0.14	0.45	-0.85	1.13
	3	Seafood products	18	-0.01	0.18	-0.40	0.38
	4	Egg products and others	18	0.04	0.28	-0.56	0.65
	5	Composite products	17	0.00	0.30	-0.67	0.66
	6	Production environmental samples	16	0.29	0.54	-0.89	1.47
	All categories		103	0.07	0.36	-0.65	0.80

The bias is the following:

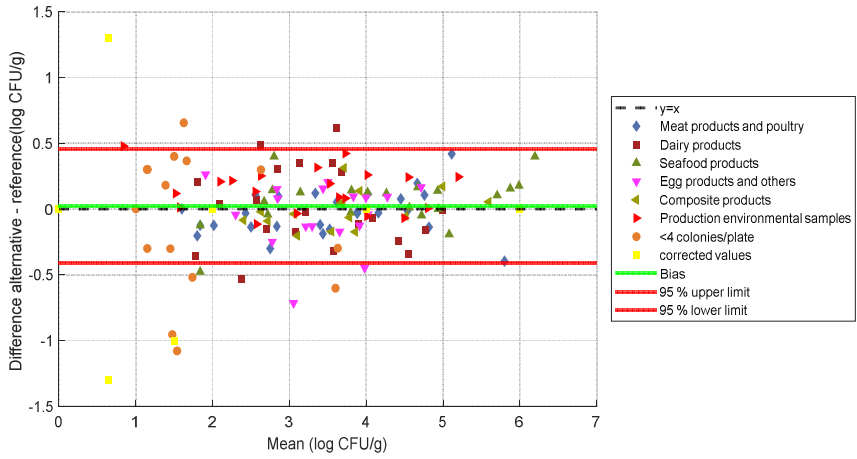
- 0.02 and 0.06 log for the spreading method, respectively for 22 h and 48 h of incubation,
- -0.06 and -0.05 log for the pour plate method, respectively for 22 h and 72 h of incubation,
- -0.02 and 0.07 log for the Spiral method for 22 and 72 h of incubation, respectively.

The 95% lower limit varies from -0.65 (Spiral - 72 h) to -0.38 log (Spreading-48h); the 95% upper limit varies from 0.28 log (pour plate - 22 h) to 0.80 log (Spiral - 72 h).

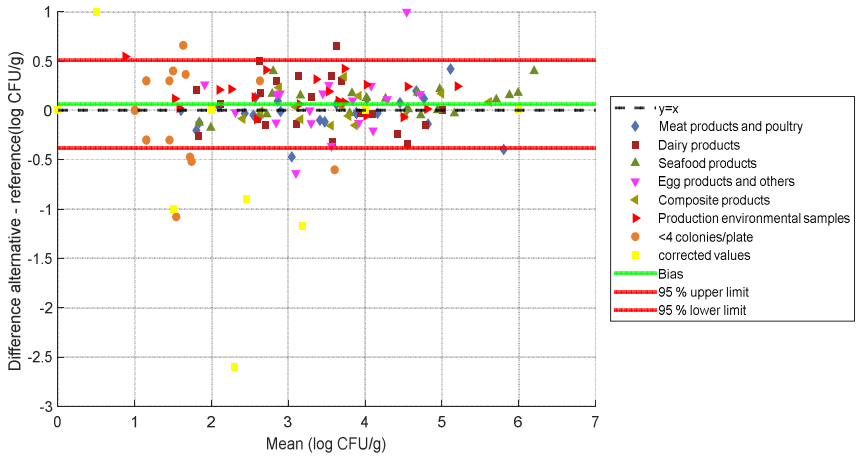
The Bland-Altman difference plots for each category tested are given in **Appendix 6**. The Bland-Altman difference plots for all categories are given Figure 2.

Figure 2 - Bland-Altman difference plot for **all categories** tested

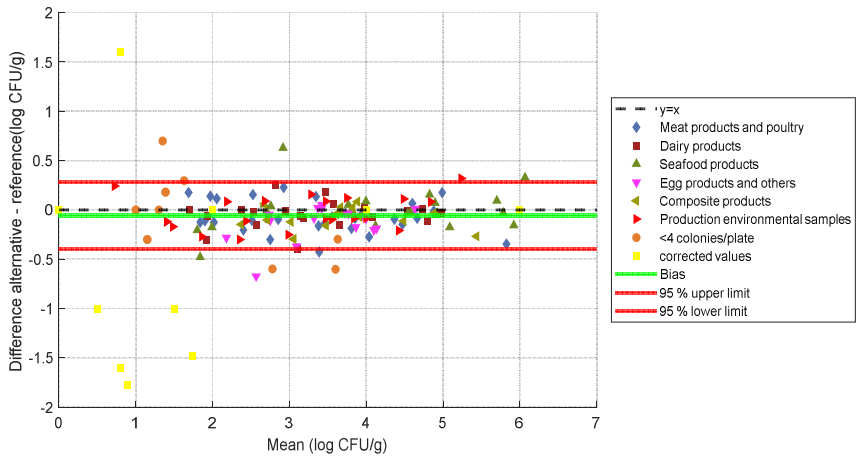
Spreading 22 h



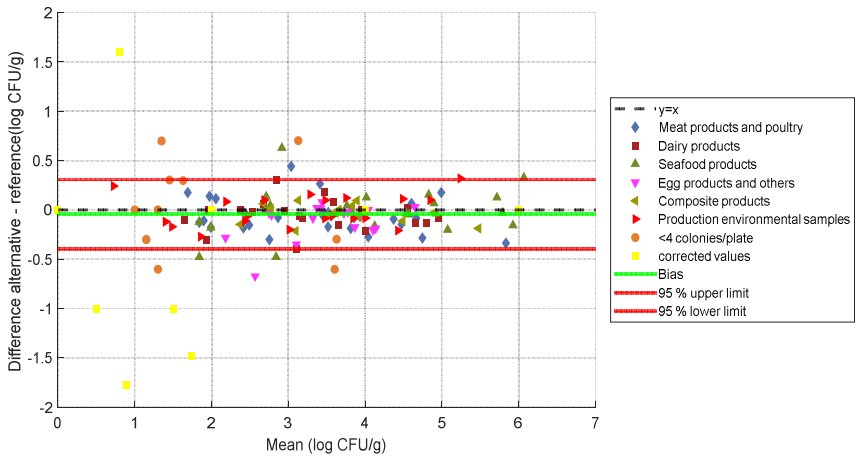
Spreading 48 h



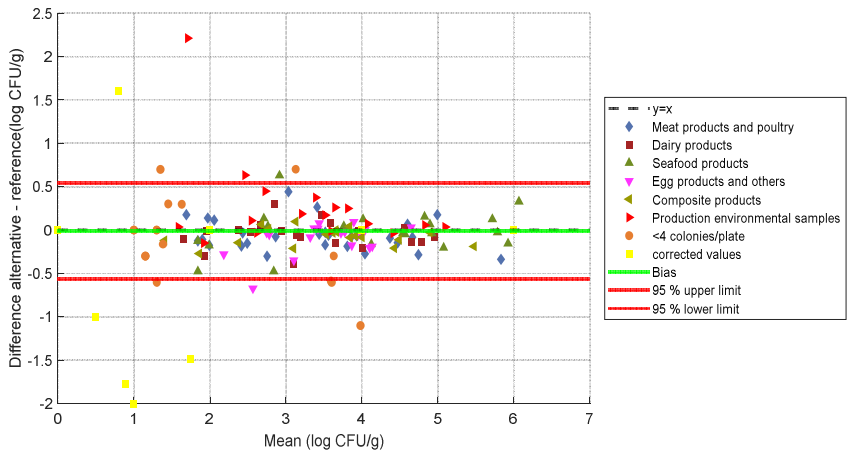
Pour plate 22 h



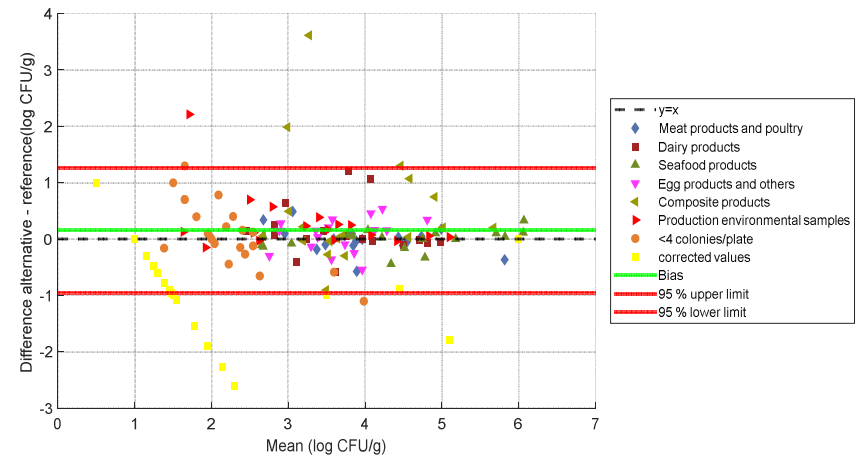
Pour plate 72 h



Spiral 22 h



Spiral 72 h



The samples for which differences in enumeration are observed between the reference method and the alternative method are listed by protocol applied for the alternative method (see Table 9 for the spreading method, Table 10 for the pour plate method and Table 11 for the Spiral method).

Table 9 - Analysis of the data out of the confidence limits – Spreading method

Values in **green**: differences in favour of the alternative method

Values in **red**: differences in favour of the reference method

Spreading 22h										
Classification of the data	Category	Type	N° Sample	Product	Reference method	Alternative method	Values before correction (Reference or/and alternative method)	Mean	Difference	Lower / Upper Limits (CLs)
Interpretable	2	a	3769	Saint Nectaire (raw milk cheese)	2.64	2.11	/	2.38	-0.53	-0.41/0.45
	2	a	4992	Raw milk	2.38	2.87	/	2.62	0.49	
	2	c	4777	Panna cotta	3.30	3.92	/	3.61	0.62	
	3	a	4041	Raw salmon steak	2.08	1.60	/	1.84	-0.48	
	4	a	7504	Shortcrust pastry	4.20	3.76	/	3.98	-0.45	
	4	c	7450	Fresh buckwheat flour pasta	3.41	2.70	/	3.06	-0.72	
	6	b	113199	Rinse water (cheese industry)	0.60	1.08	/	0.84	0.48	
< 4 colonies/ plate	1	a	4222	Beef carpaccio with pesto	2.00	1.48	/	1.74	-0.52	
	1	a	4339	Neck skin	1.95	1.00	/	1.48	-0.95	
	2	a	4336	Goat cheese	1.30	1.95	/	1.63	0.65	
	2	c	4228	Rice pudding	3.90	3.30	/	3.60	-0.60	
	3	c	4302	Spring roll	2.08	1.00	/	1.54	-1.08	
< or > quantification limit	1	a	3817	Chicken leg	0.00	1.30	1.00	0.65	1.30	
	1	a	3878	Turkey paupiette	1.30	0.00	1.00	0.65	-1.30	
	6	c	113422	Vacuum dusts (dairy products industry)	2.00	1.00	2.00	1.50	-1.00	

Spreading 48h										
Classification of the data	Category	Type	N° Sample	Product	Reference method	Alternative method	Values before correction (Reference or/and alternative method)	Mean	Difference	Lower / Upper Limits (CLs)
Interpretable	1	b	5094	Rosette	6.00	5.60	/	5.80	-0.40	-0.38/0.51
	1	c	4771	White ham	3.28	2.81	/	3.04	-0.47	
	2	c	4777	Panna cotta	3.30	3.95	/	3.63	0.65	
	4	a	6656	Shortcrust pastry	4.04	5.04	/	4.54	1.00	
	4	c	7450	Fresh buckwheat flour pasta	3.41	2.78	/	3.10	-0.64	
	6	b	113199	Rinse water (cheese industry)	0.60	1.15	/	0.87	0.54	
< 4 colonies/ plate	1	a	4222	Beef carpaccio with pesto	2.00	1.48	/	1.74	-0.52	
	1	a	4339	Neck skin	1.95	1.48	/	1.72	-0.47	
	2	a	4336	Goat cheese	1.30	1.96	/	1.63	0.66	
	2	c	4228	Rice pudding	3.90	3.30	/	3.60	-0.60	
	3	c	4302	Spring roll	2.08	1.00	/	1.54	-1.08	
< or > quantification limit	1	a	3817	Chicken leg	0.00	1.00	1.00	0.50	1.00	
	1	a	4223	Beef carpaccio with pesto	3.78	2.60	3.60	3.19	-1.18	
	1	b	4773	Rosette	2.90	2.00	3.00	2.45	-0.90	
	1	c	4768	Chicken curry	3.60	1.00	2.00	2.30	-2.60	
	6	c	113422	Vacuum dusts (dairy products industry))	2.00	1.00	2.00	1.50	-1.00	

Table 10 - Analysis of the data out of the confidence limits – Pour plate method

Pour plate 22h										
Classification of the data	Category	Type	N° Sample	Product	Reference method	Alternative method	Values before correction (Reference or/and alternative method)	Mean	Difference	Lower / Upper Limits (CLs)
Interpretable	1	c	4768	Chicken curry	3.60	3.18	/	3.39	-0.43	-0.40/0.28
	2	c	4777	Panna cotta	3.30	2.90	/	3.10	-0.40	
	3	b	5090	Sliced smoked salmon with dill and lemon	5.90	6.23	/	6.07	0.33	
	3	c	3871	Crayfish salad	2.60	3.23	/	2.92	0.63	
	3	c	4302	Spring roll	2.08	1.60	/	1.84	-0.48	
	4	c	7445	Colored fresh pasta	2.90	2.23	/	2.57	-0.67	
	6	a	4687	Swab, before cleaning (dairy products industry)	5.08	5.40	/	5.24	0.32	
< 4 colonies/plate	1	c	3779	Wings BBQ	1.00	1.70	/	1.35	0.70	
	2	a	3815	Reblochon (raw milk cheese)	1.48	1.78	/	1.63	0.30	
	2	c	4228	Rice pudding	3.90	3.30	/	3.60	-0.60	
	3	c	3868	Saint Jacques terrine	3.08	2.48	/	2.78	-0.60	
< or > quantification limit	1	a	3817	Chicken leg	0.00	1.60	1.00	0.80	1.60	
	1	c	3782	Wings BBQ	1.60	0.00	1.00	0.80	-1.60	
	2	a	4040	Raw milk	1.00	0.00	1.00	0.50	-1.00	
	2	b	3873	Pasteurized milk	2.48	1.00	2.00	1.74	-1.48	
	4	b	3778	Pastry cream	1.78	0.00	1.00	0.89	-1.78	
	6	c	113422	Vacuum dusts (dairy products industry)	2.00	1.00	2.00	1.50	-1.00	

Pour plate 72h										
Classification of the data	Category	Type	N° Sample	Product	Reference method	Alternative method	Values before correction (Reference or/and alternative method)	Mean	Difference	Lower / Upper Limits (CLs)
Interpretable	1	a	3772	Minced poultry meat	2.81	3.26	/	3.03	0.44	-0.40/0.31
	3	b	5090	Sliced smoked salmon with dill and lemon	5.90	6.23	/	6.07	0.33	
	3	c	3868	Saint Jacques terrine	3.08	2.60	/	2.84	-0.48	
	3	c	3871	Crayfish salad	2.60	3.23	/	2.92	0.63	
	3	c	4302	Spring roll	2.08	1.60	/	1.84	-0.48	
	4	c	7445	Colored fresh pasta	2.90	2.23	/	2.57	-0.67	
	6	a	4687	Swab, before cleaning (dairy products industry)	5.08	5.40	/	5.24	0.32	
< 4 colonies/plate	1	c	3779	Wings BBQ	1.00	1.70	/	1.35	0.70	
	1	c	3782	Wings BBQ	1.60	1.00	/	1.30	-0.60	
	2	a	3876	Saint Nectaire (raw milk cheese)	2.78	3.48	/	3.13	0.70	
	2	c	4228	Rice pudding	3.90	3.30	/	3.60	-0.60	
< or > quantification limit	1	a	3817	Chicken leg	0.00	1.60	1.00	0.80	1.60	
	2	a	4040	Raw milk	1.00	0.00	1.00	0.50	-1.00	
	2	b	3873	Pasteurized milk	2.48	1.00	2.00	1.74	-1.48	
	4	b	3778	Pastry cream	1.78	0.00	1.00	0.89	-1.78	
	6	c	113422	Vacuum dusts (dairy products industry)	2.00	1.00	2.00	1.50	-1.00	

Table 11 - Analysis of the data out of the confidence limits – Spiral method

Spiral 22h										
Classification of the data	Category	Type	N° Sample	Product	Reference method	Alternative method	Values before correction (Reference or/and alternative method)	Mean	Difference	Lower / Upper Limits (CLs)
Interpretable	5	b	7724	Croque Monsieur	3.94	3.04	/	3.49	-0.90	-0.60/ 0.64
< 4 colonies/plate	1	b	4773	Rosette	2.90	2.30	/	2.60	-0.60	
	1	c	3779	Wings BBQ	1.00	2.30	/	1.65	1.30	
	1	c	3781	Wings BBQ	1.30	2.30	/	1.80	1.00	
	2	a	3815	Reblochon (raw milk cheese)	1.48	2.30	/	1.89	0.82	
	2	a	4040	Raw milk	1.00	2.00	/	1.50	1.00	
	2	a	4042	Tomme (raw milk cheese)	1.70	2.48	/	2.09	0.78	
	2	b	4543	Pasteurized milk	2.95	2.30	/	2.63	-0.65	
	6	a	4682	Floor sponge, before cleaning	4.53	3.43	/	3.98	-1.10	
< or > quantification limit	1	a	3817	Chicken leg	0.00	1.00	1.00 / 2.00	0.50	1.00	
	1	a	3877	Turkey paupiette	1.90	1.00	2.00	1.45	-0.90	
	1	a	4222	Beef carpaccio with pesto	2.00	1.00	2.00	1.50	-1.00	
	1	a	4339	Neck skin	1.95	1.00	2.00	1.48	-0.95	
	1	b	3816	Raw sausage	0.00	1.00	1.00 / 2.00	0.50	1.00	
	1	b	3880	Sausage with herbs	0.00	1.00	1.00 / 2.00	0.50	1.00	
	1	b	4772	Perche sausage	4.00	3.00	3.00 / 2.00	3.50	-1.00	
	1	c	3782	Wings BBQ	1.60	1.00	2.00	1.30	-0.60	
	2	a	3771	Unripened cheese made from raw cow's milk	2.54	1.00	2.00	1.77	-1.54	
	2	a	3773	Reblochon (raw milk cheese)	2.00	1.00	3.00 / 2.00	1.50	-1.00	
	2	a	3775	Saint Nectaire (raw milk cheese)	0.00	1.00	1.00 / 2.00	0.50	1.00	
	3	a	4652	Swordfish steak	0.00	1.00	1.00 / 2.00	0.50	1.00	
	3	c	3869	Salmon duo salad	1.90	1.00	2.00	1.45	-0.90	
	3	c	4302	Spring roll	2.08	1.00	2.00	1.54	-1.08	

Spiral 22h										
Classification of the data	Category	Type	N° Sample	Product	Reference method	Alternative method	Values before correction (Reference or/and alternative method)	Mean	Difference	Lower / Upper Limits (CLs)
	4	a	7447	Puff pastry with butter	0.00	1.00	1.00 / 2.00	0.50	1.00	
	4	a	7448	Puff pastry with butter	0.00	1.00	1.00 / 2.00	0.50	1.00	
	4	b	3778	Pastry cream	1.78	1.00	2.00	1.39	-0.78	
	4	b	7442	Custard	0.00	1.00	1.00 / 2.00	0.50	1.00	
	4	b	7443	Apple pie	0.00	1.00	1.00 / 2.00	0.50	1.00	
	4	b	7444	Apricot pie	0.00	1.00	1.00 / 2.00	0.50	1.00	
	5	a	7681	Mixed vegetables	0.00	1.00	1.00 / 2.00	0.50	1.00	
	5	a	7682	Grated carrots	0.00	1.00	1.00 / 2.00	0.50	1.00	
	5	b	7684	Ham and Emmental croissants	0.00	1.00	1.00 / 2.00	0.50	1.00	
	5	c	7683	Couscous	0.00	1.00	1.00 / 2.00	0.50	1.00	
	5	c	7685	Hacao au poulet Xiu Mai	0.00	1.00	1.00 / 2.00	0.50	1.00	
	5	c	8088	Couscous	6.00	5.08	5.00	5.54	-0.92	
	6	c	113422	Vacuum dusts (dairy products industry)	2.00	0.00	1.00	1.00	-2.00	

Spiral 72h										
Classification of the data	Category	Type	N° Sample	Product	Reference method	Alternative method	Values before correction (Reference or/and alternative method)	Mean	Difference	Lower / Upper Limits (CLs)
Interpretable	2	b	3875	Brie (pasteurized cheese)	3.54	4.60	/	4.07	1.06	-0.65/0.80
	2	c	3874	Cream bun	3.18	4.38	/	3.78	1.20	
	5	b	7724	Croque Monsieur	3.94	3.04	/	3.49	-0.90	
< 4 colonies/plate	1	c	3779	Wings BBQ	1.00	2.30	/	1.65	1.30	
	2	a	4040	Raw milk	1.00	2.00	/	1.50	1.00	
	2	b	4543	Pasteurized milk	2.95	2.30	/	2.63	-0.65	
	6	a	4682	Floor sponge, before cleaning	4.53	3.43	/	3.98	-1.10	
< or > quantification limit	1	a	3774	Duck breasts	4.89	4.00	3.00	4.44	-0.89	
	1	a	3817	Chicken leg	0.00	1.00	1.00 / 2.00	0.50	1.00	
	1	a	3877	Turkey paupiette	1.90	1.00	2.00	1.45	-0.90	
	1	a	4222	Beef carpaccio with pesto	2.00	1.00	2.00	1.50	-1.00	
	1	a	4339	Neck skin	1.95	1.00	2.00	1.48	-0.95	
	1	b	3816	Raw sausage	0.00	1.00	1.00 / 2.00	0.50	1.00	
	1	b	3880	Sausage with herbs	0.00	1.00	1.00 / 2.00	0.50	1.00	
	1	b	4772	Perche sausage	4.00	3.00	3.00 / 2.00	3.50	-1.00	
	1	b	4773	Rosette	2.90	1.00	2.00	1.95	-1.90	
	1	c	4768	Chicken curry	3.60	1.00	2.00	2.30	-2.60	
	1	c	4771	White ham	3.28	1.00	2.00	2.14	-2.28	
	2	a	3771	Unripened cheese made from raw cow's milk	2.54	1.00	2.00	1.77	-1.54	
	2	a	3773	Reblochon (raw milk cheese)	2.00	1.00	3.00 / 2.00	1.50	-1.00	
	2	a	3775	Saint Nectaire (raw milk cheese)	0.00	1.00	1.00 / 2.00	0.50	1.00	
	3	a	4652	Swordfish steak	0.00	1.00	1.00 / 2.00	0.50	1.00	
	3	c	3869	Salmon duo salad	1.90	1.00	2.00	1.45	-0.90	
	3	c	4302	Spring roll	2.08	1.00	2.00	1.54	-1.08	
	4	a	7447	Puff pastry with butter	0.00	1.00	1.00 / 2.00	0.50	1.00	
	4	a	7448	Puff pastry with butter	0.00	1.00	1.00 / 2.00	0.50	1.00	
	4	b	3778	Pastry cream	1.78	1.00	2.00	1.39	-0.78	
	4	b	7442	Custard	0.00	1.00	1.00 / 2.00	0.50	1.00	

Spiral 72h										
Classification of the data	Category	Type	N° Sample	Product	Reference method	Alternative method	Values before correction (Reference or/and alternative method)	Mean	Difference	Lower / Upper Limits (CLs)
	4	b	7443	Apple pie	0.00	1.00	1.00 / 2.00	0.50	1.00	
	4	b	7444	Apricot pie	0.00	1.00	1.00 / 2.00	0.50	1.00	
	5	a	7681	Mixed vegetables	0.00	1.00	1.00 / 2.00	0.50	1.00	
	5	a	7682	Grated carrots	0.00	1.00	1.00 / 2.00	0.50	1.00	
	5	b	7684	Ham and Emmental croissants	0.00	1.00	1.00 / 2.00	0.50	1.00	
	5	c	7683	Couscous	0.00	1.00	1.00 / 2.00	0.50	1.00	
	5	c	7685	Xiu Mai chicken hacao	0.00	1.00	1.00 / 2.00	0.50	1.00	
	5	c	8088	Couscous	6.00	5.11	5.00	5.56	-0.89	

3.1.5 Discordant results

The number of samples outside the LCs are classified in three categories (See Table 12).

Table 12 - Classification of the samples

		Number of samples					
		Spreading		Pour plate		Spiral	
		22 h	48 h	22 h	72 h	22 h	72 h
Interpretable results	< LCL	4	3	4	3	1	1
	> UCL	3	3	3	4	1	3
	Total	7	6	7	7	2	4
<4 CFU/plate	< LCL	4	4	2	2	3	2
	> UCL	1	1	2	2	5	2
	Total	5	5	4	4	8	4
< or > the quantification limit	< LCL	2	4	5	4	12	14
	> UCL	1	1	1	1	15	15
	Total	3	4	6	5	27	29
Total < LCL		10	11	11	9	16	17
Total >UCL		5	5	6	7	21	20
Total		15	16	17	16	37	37

UCL: Upper 95% confidence limit

LCL: Lower 95% confidence limit

Taking into account all the results, the number of samples below the confidence limits is higher than the number of samples above the confidence limits for the spreading and pour plate methods; for the Spiral method, the opposite phenomenon is observed. It should be noted, however, that the observed bias is very close to 0 whatever the enumeration protocol and the incubation time applied.

3.1.6 Conclusion

The relative trueness study of the alternative method is satisfying. The alternative method is reliable when compared to the reference method after incubation of the EASY STAPH plates with all inoculation procedures.

3.2 Accuracy profile study

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

3.2.1 Matrices

Six matrices were tested with three contamination levels and five test portions per level. Two batches of this matrix were inoculated with the same strain at different levels. The categories, types and matrices are described in Table 13.

Table 13 – Tested Matrix/strain pairs

Category	Type	Product	Inoculated strain	Origin	Inoculation level (CFU/g) for spreading and pour plate method	Inoculation level (CFU/g) for spiral method
1	Meat products	Cooked delicatessen and ready-made meals	Cooked ham	<i>Staphylococcus aureus</i> Ad 161	Meat product	100 1 000 3 000 30 000 300 000 1000 3 000 30 000 300 000
2	Dairy products	Raw milk and dairy products with raw milk	Raw milk	<i>Staphylococcus aureus</i> Ad 905	Cheese	
3	Seafood products	Prepared dishes, terrines	Salmon terrine	<i>Staphylococcus aureus</i> Ad 899	Fish filet	
4	Egg products and others	Raw pasta, liquid egg	Pasteurized liquid egg	<i>Staphylococcus aureus</i> Ad 910	Poultry	
5	Composite products	Pizzas, quiche	Leek quiche	<i>Staphylococcus aureus</i> Ad 166	Meat product	
6	Production environmental samples	Water	Process water	<i>Staphylococcus aureus</i> Ad1573	Water	100 5000 100000 1000 5000 100000

The inoculation level for the spiral at L1 was increased to 1000 CFU/g due to the volume of inoculum used: 100µl. For spreading method, the inoculation level was kept at 100 CFU/g as 1 mL of inoculum can be used for low count by spreading on three plates.

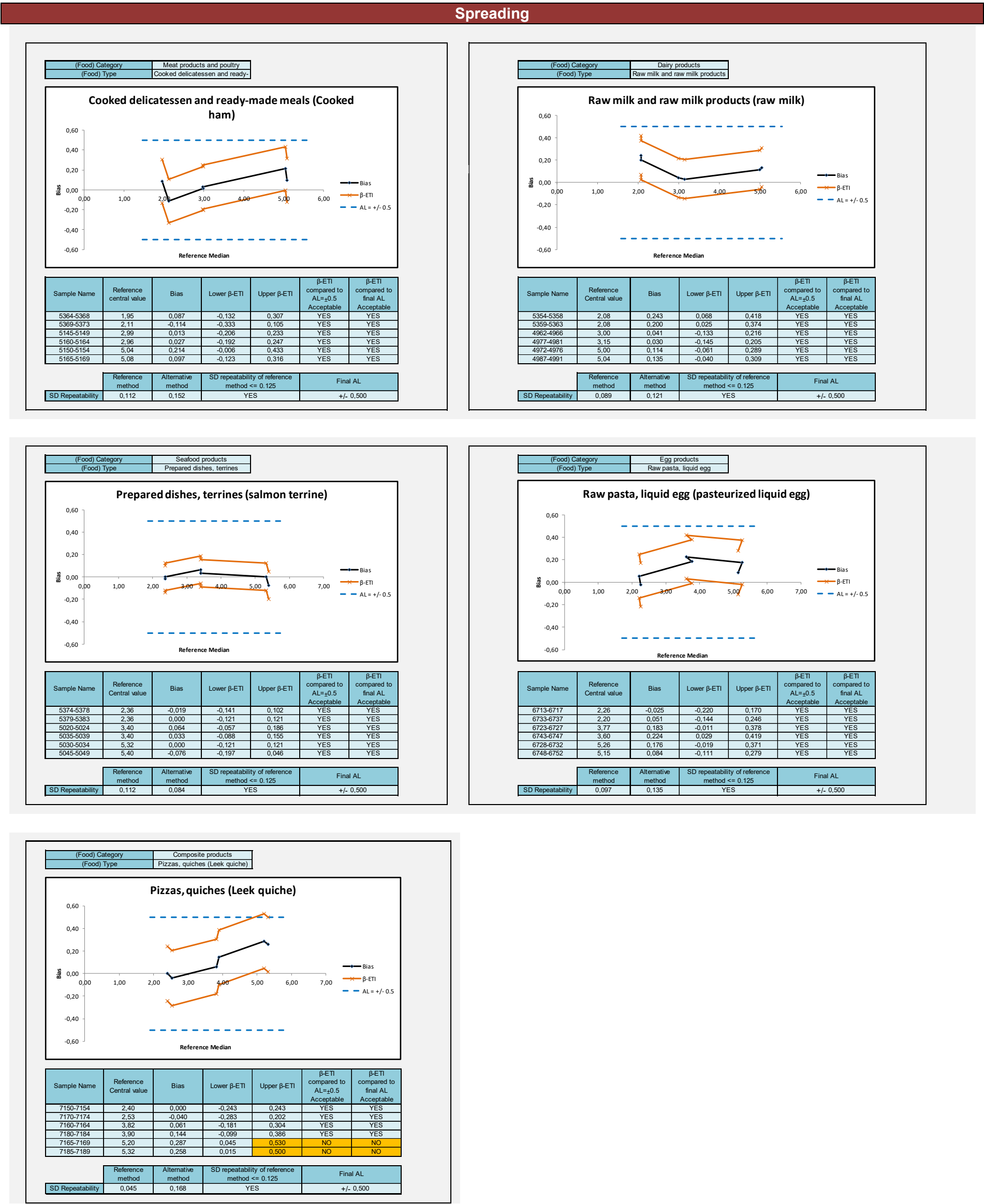
For categories 1, 2, 3, 4 and 5 only 22h incubation time has been tested. For category 6 both incubation times were tested (22 and 48 or 72h).

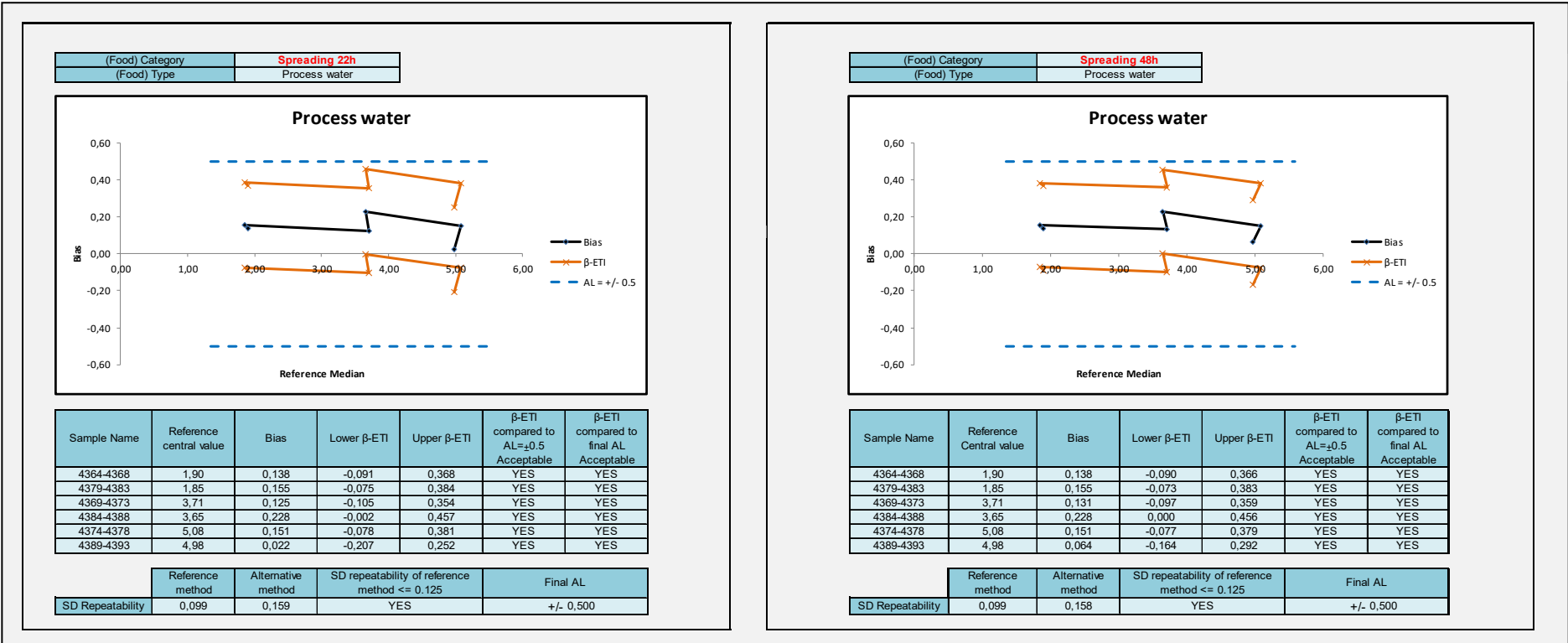
3.2.2 *Calculation et interpretation*

The raw data are provided in **Appendix 7**. The summary tables (in log CFU/g) and calculations are provided in **Appendix 8**. The statistical results and the accuracy profiles are provided Figure 3.

Only three of the tested rates could be used for the calculations; the calculations 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> did not allow interpretation with more data.

Figure 3 - Accuracy profile

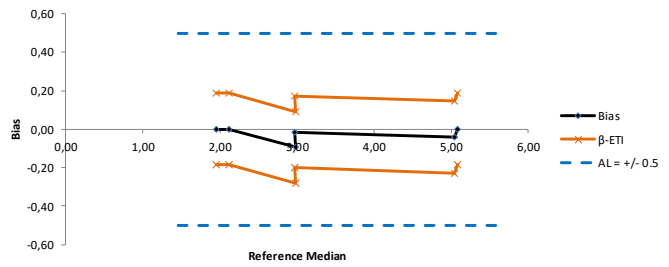




Pour plate

(Food) Category	Meat products and poultry
(Food) Type	Cooked delicatessen and ready-

Cooked delicatessen and ready-made meals (Cooked ham)

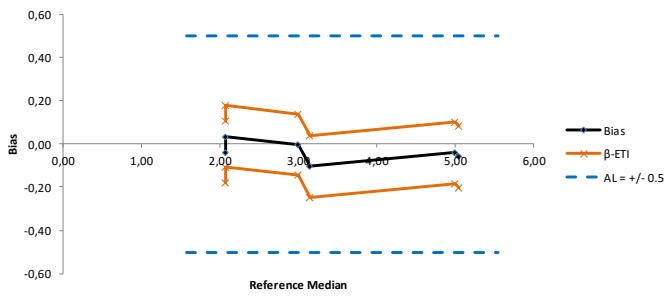


Sample Name	Reference central value	Bias	Lower β -ETI	Upper β -ETI	β -ETI compared to AL= ± 0.5 Acceptable	β -ETI compared to final AL Acceptable
5364-5368	1,95	0,000	-0,186	0,186	YES	YES
5369-5373	2,11	0,000	-0,186	0,186	YES	YES
5145-5149	2,99	-0,095	-0,281	0,092	YES	YES
5160-5164	2,96	-0,014	-0,201	0,172	YES	YES
5150-5154	5,04	-0,041	-0,228	0,145	YES	YES
5165-5169	5,08	0,000	-0,186	0,186	YES	YES

	Reference method	Alternative method	SD repeatability of reference method ≤ 0.125	Final AL
SD Repeatability	0,112	0,129	YES	+/- 0,500

(Food) Category	Dairy products
(Food) Type	Raw milk and raw milk products

Raw milk and raw milk products (raw milk)

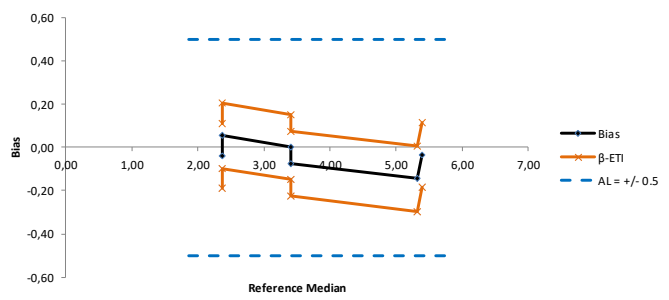


Sample Name	Reference Central value	Bias	Lower β -ETI	Upper β -ETI	β -ETI compared to AL= ± 0.5 Acceptable	β -ETI compared to final AL Acceptable
5354-5358	2,08	-0,038	-0,179	0,104	YES	YES
5359-5363	2,08	0,035	-0,107	0,176	YES	YES
4962-4966	3,00	-0,004	-0,146	0,137	YES	YES
4977-4981	3,15	-0,105	-0,246	0,037	YES	YES
4972-4976	5,00	-0,041	-0,182	0,101	YES	YES
4987-4991	5,04	-0,059	-0,201	0,082	YES	YES

	Reference method	Alternative method	SD repeatability of reference method ≤ 0.125	Final AL
SD Repeatability	0,089	0,098	YES	+/- 0,500

(Food) Category	Seafood products
(Food) Type	Prepared dishes, terrines

Prepared dishes, terrines (salmon terrine)

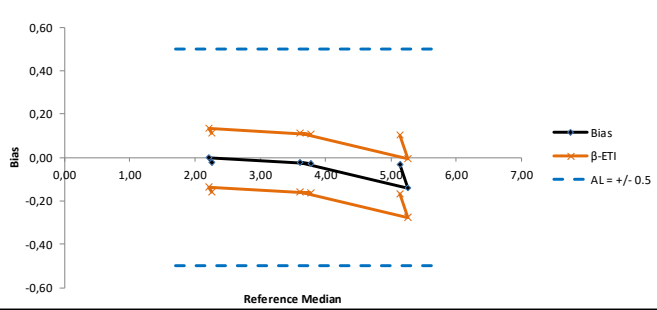


Sample Name	Reference Central value	Bias	Lower β -ETI	Upper β -ETI	β -ETI compared to AL= ± 0.5 Acceptable	β -ETI compared to final AL Acceptable
5374-5378	2,36	-0,040	-0,190	0,111	YES	YES
5379-5383	2,36	0,053	-0,097	0,203	YES	YES
5020-5024	3,40	0,000	-0,150	0,150	YES	YES
5035-5039	3,40	-0,076	-0,226	0,074	YES	YES
5030-5034	5,32	-0,146	-0,296	0,004	YES	YES
5045-5049	5,40	-0,036	-0,186	0,114	YES	YES

	Reference method	Alternative method	SD repeatability of reference method ≤ 0.125	Final AL
SD Repeatability	0,112	0,104	YES	+/- 0,500

(Food) Category	Egg products
(Food) Type	Raw pasta, liquid egg

Raw pasta, liquid egg (pasteurized liquid egg)

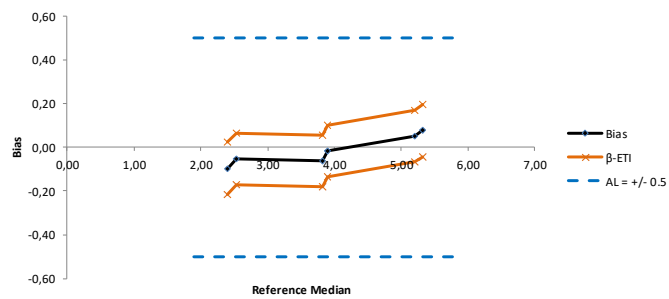


Sample Name	Reference Central value	Bias	Lower β -ETI	Upper β -ETI	β -ETI compared to AL= ± 0.5 Acceptable	β -ETI compared to final AL Acceptable
6713-6717	2,26	-0,025	-0,161	0,111	YES	YES
6733-6737	2,20	0,000	-0,136	0,136	YES	YES
6723-6727	3,77	-0,030	-0,166	0,105	YES	YES
6743-6747	3,60	-0,022	-0,158	0,113	YES	YES
6728-6732	5,26	-0,141	-0,277	-0,006	YES	YES
6748-6752	5,15	-0,032	-0,168	0,104	YES	YES

	Reference method	Alternative method	SD repeatability of reference method ≤ 0.125	Final AL
SD Repeatability	0,097	0,094	YES	+/- 0,500

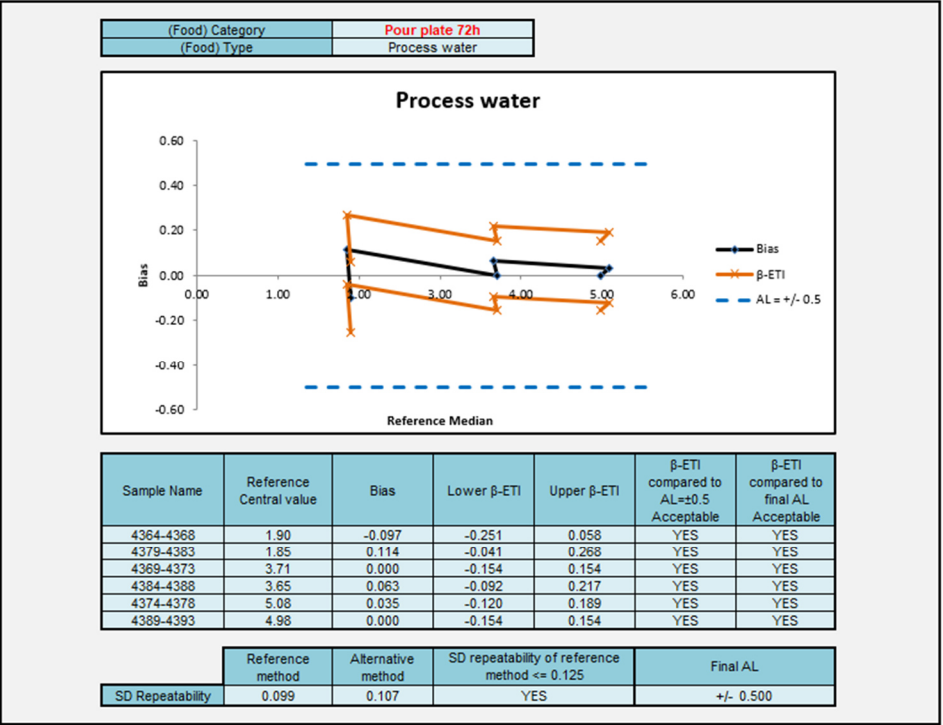
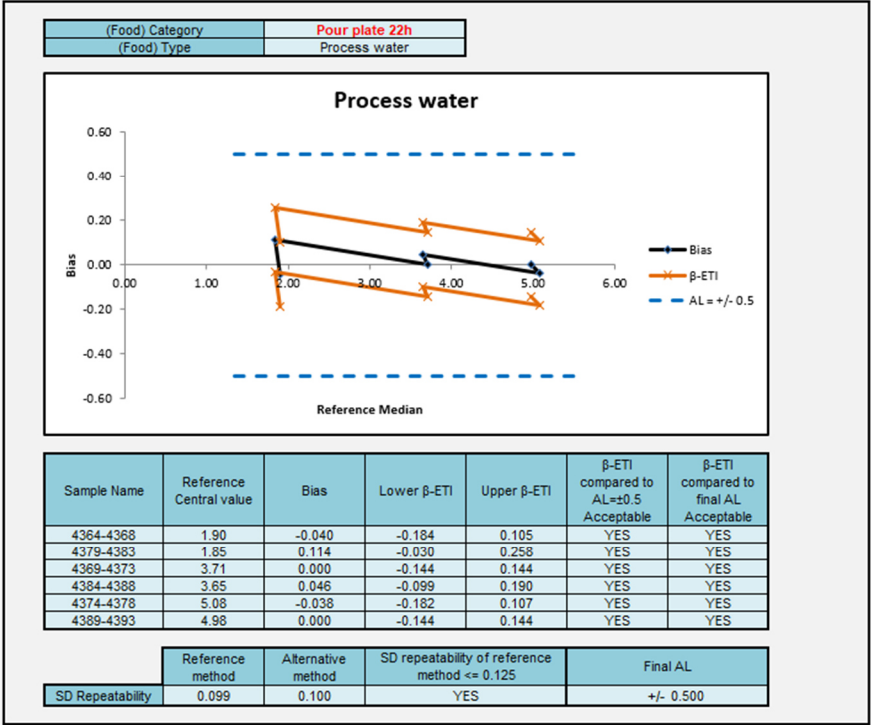
(Food) Category	Composite products
(Food) Type	Pizzas, quiches (leek quiche)

Pizzas, quiches (leek quiche)



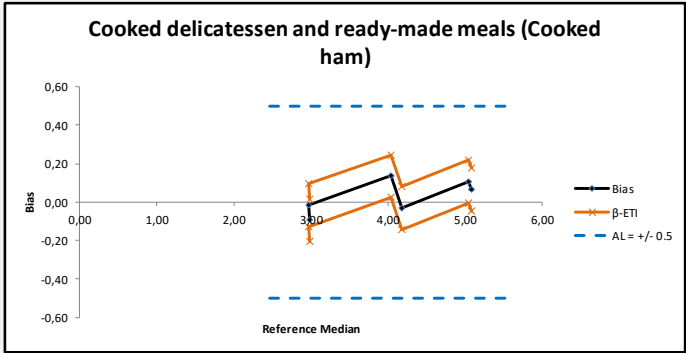
Sample Name	Reference Central value	Bias	Lower β -ETI	Upper β -ETI	β -ETI compared to AL= ± 0.5 Acceptable	β -ETI compared to final AL Acceptable
7150-7154	2,40	-0,097	-0,215	0,021	YES	YES
7170-7174	2,53	-0,054	-0,173	0,064	YES	YES
7160-7164	3,82	-0,064	-0,182	0,055	YES	YES
7180-7184	3,90	-0,017	-0,135	0,102	YES	YES
7165-7169	5,20	0,051	-0,067	0,170	YES	YES
7185-7189	5,32	0,076	-0,043	0,194	YES	YES

	Reference method	Alternative method	SD repeatability of reference method ≤ 0.125	Final AL
SD Repeatability	0,045	0,082	YES	+/- 0,500



Spiral

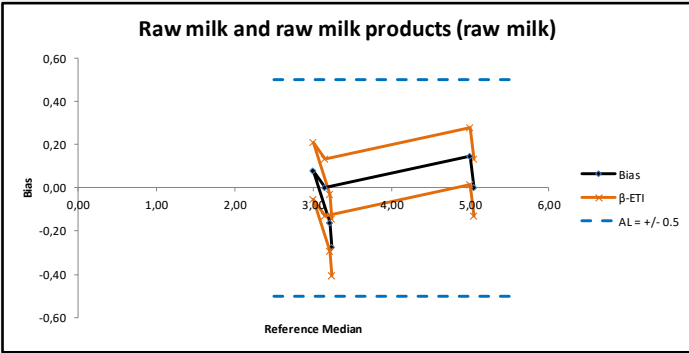
(Food) Category	Meat products and poultry
(Food) Type	Cooked delicatessen and ready-



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
5145-5149	2,99	-0,095	-0,206	0,016	YES	YES
5160-5164	2,96	-0,014	-0,126	0,097	YES	YES
5150-5154	4,04	0,135	0,024	0,246	YES	YES
5165-5169	4,18	-0,030	-0,141	0,081	YES	YES
5155-5159	5,04	0,105	-0,006	0,216	YES	YES
5170-5174	5,08	0,067	-0,044	0,178	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,111	0,077	YES	+/- 0,500

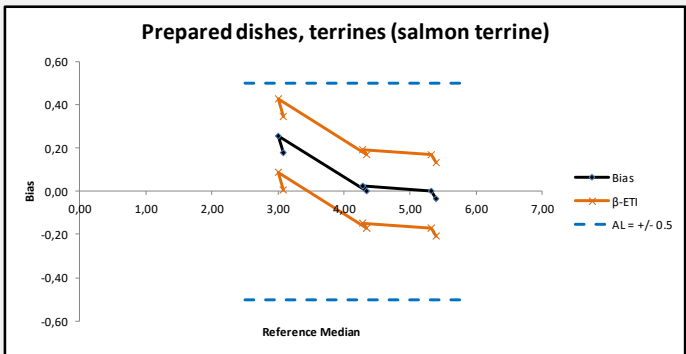
(Food) Category	Dairy products
(Food) Type	Raw milk and raw milk products



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
5175-5179	3,23	-0,276	-0,408	-0,145	YES	YES
5180-5184	3,20	-0,163	-0,294	-0,031	YES	YES
4962-4966	3,00	0,079	-0,052	0,211	YES	YES
4977-4981	3,15	0,000	-0,131	0,131	YES	YES
4972-4976	5,00	0,146	0,015	0,277	YES	YES
4987-4991	5,04	0,000	-0,131	0,131	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,081	0,091	YES	+/- 0,500

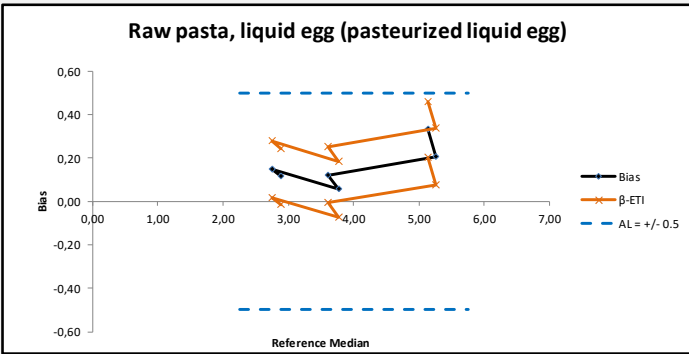
(Food) Category	Seafood products
(Food) Type	Prepared dishes, terrines



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
5185-5189	3,08	0,176	0,006	0,346	YES	YES
5190-5194	3,00	0,255	0,085	0,426	YES	YES
5025-5029	4,34	0,000	-0,170	0,170	YES	YES
5040-5044	4,28	0,022	-0,148	0,193	YES	YES
5030-5034	5,32	0,000	-0,170	0,170	YES	YES
5045-5049	5,40	-0,036	-0,207	0,134	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,120	0,118	YES	+/- 0,500

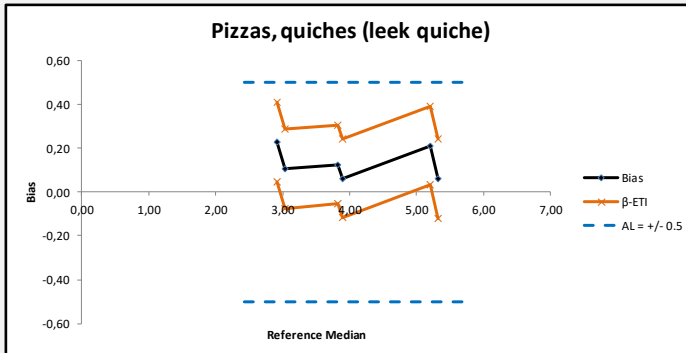
(Food) Category	Egg products
(Food) Type	Raw pasta, liquid egg



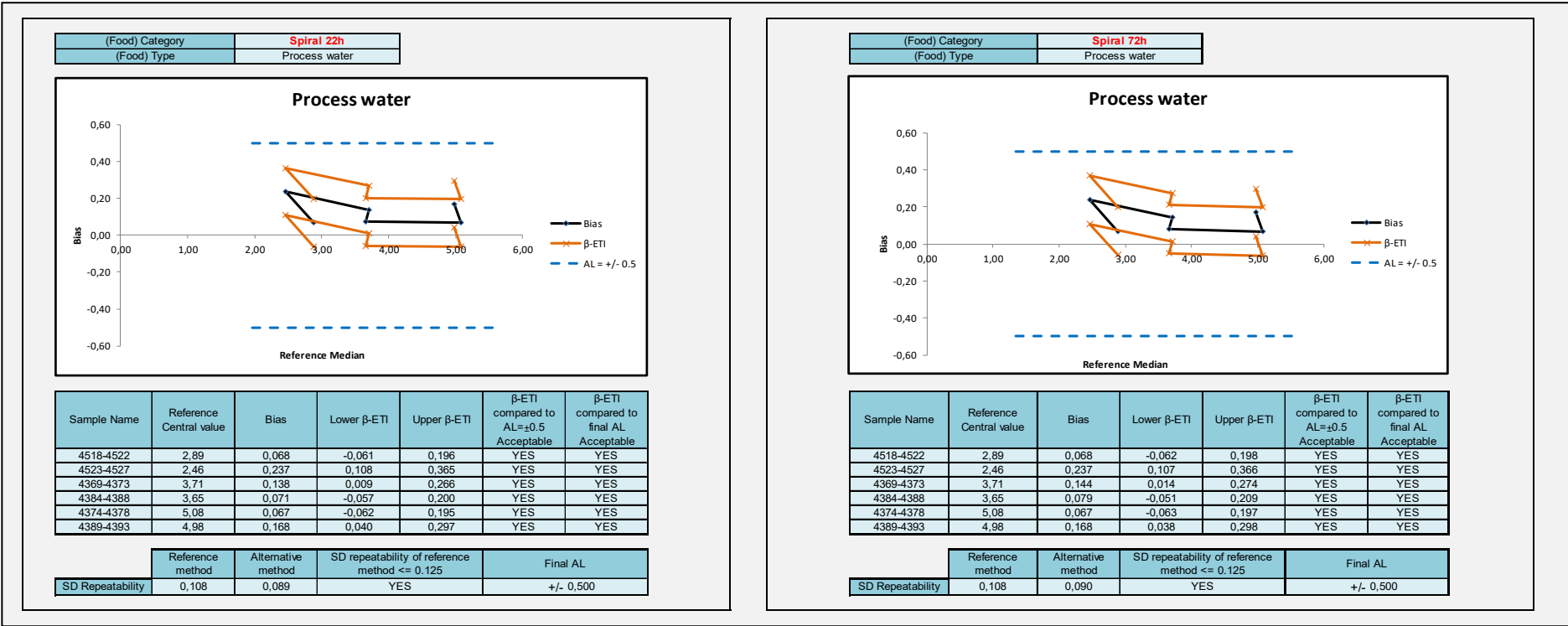
Sample Name	Reference Central value	Bias	Lower β -ETI	Upper β -ETI	β -ETI compared to AL=±0.5 Acceptable	β -ETI compared to final AL Acceptable
6718-6722	2,89	0,114	-0,016	0,243	YES	YES
6738-6742	2,76	0,147	0,017	0,277	YES	YES
6723-6727	3,77	0,055	-0,075	0,185	YES	YES
6743-6747	3,60	0,122	-0,008	0,252	YES	YES
6728-6732	5,26	0,207	0,077	0,337	YES	YES
6748-6752	5,15	0,331	0,201	0,461	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,091	0,090	YES	+/- 0,500

(Food) Category	Composite products
(Food) Type	Pizzas, quiches (leek quiche)



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
7155-7159	2,92	0,227	0,047	0,408	YES	YES
7175-7179	3,04	0,105	-0,076	0,285	YES	YES
7160-7164	3,62	0,125	-0,056	0,305	YES	YES
7180-7184	3,90	0,061	-0,119	0,242	YES	YES
7165-7169	5,20	0,211	0,030	0,391	YES	YES
7185-7189	5,32	0,058	-0,122	0,238	YES	YES



For the 6 matrices tested, the profiles are within the acceptability limits fixed at ± 0.500 log, except for the spreading method for the leek quiche. For the highest inoculation rate, the upper β .ETI value is 0.530 for batch 1 and 0.500 for batch 2, thus slightly above or equal to the acceptability limit.

As observed for the Trueness study, a positive bias is observed for the spreading method and the spiral.

3.2.3 Conclusion

The accuracy profiles for all categories met the acceptability limits except for the spreading method for the leek quiche for the highest inoculation rate which is slightly above the acceptability limit for batch 1.

3.2.4 Inclusivity / Exclusivity

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

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

3.2.4.1 Protocols

> **Inclusivity**

51 strains of coagulase positive *Staphylococcus* were tested and enumerated in parallel by the ISO 6888-2 method and by the alternative method (pour plate method). Enumeration was also performed on PCA agar by pour plate.

> **Exclusivity**

30 negative strains were enumerated as described above.

3.2.4.2 Results

The raw data of the initial validation study are given in **Appendix 9**.

> **Inclusivity**

Of the 51 strains tested, 48 gave characteristic colonies on BP agar + RPF (ISO 6888-2) and EASY STAPH agar.

One strain (*Staphylococcus aureus* Ad907) gave characteristic colonies with halo only after 48 h of incubation on EASY STAPH agar.

Two strains (*Staphylococcus aureus* Ad908 and Ad909) did not give typical colonies either on BP agar + RPF in 48 h or on EASY STAPH agar in 72 h of incubation. These two strains gave a positive coagulase test in rabbit plasma according to ISO 6888-1

For the *Staphylococcus aureus* Ad155 strain, a disappearance of the opacification halo was observed for the colonies on the surface of the agar by extending the incubation beyond 22 h.

> **Exclusivity**

None of the 30 strains tested gave typical colonies either on BP agar + RPF or on EASY STAPH agar.

3.2.4.3 Conclusion

The results observed on BP agar + RPF and EASY STAPH are similar. The alternative method is specific and selective.

3.3 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	- Kit medium: 2 - 8°C - Pre-poured complete medium: 2 - 8°C - The expiration date is mentioned on the label on the boxes.		
Time to result	Step	Reference method	Alternative method
	Sampling, dilution analysis	Day 0	Day 0
	Reading	Day 2	Day 1 *
	* Possibility of prolonging the incubation until D3		
Common step with the reference method	The sampling and dilution steps are common with those of the reference method.		

The results are available at D2 for the alternative method whatever the enumeration protocol used, while 2 days are necessary to have the number of colonies confirmed by the reference method.

4 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.

4.1 Study organisation

14 laboratories were involved in the study. Detailed instructions were provided to the laboratories by the expert laboratory.

The matrix used was a scallop terrine, inoculated with the *Staphylococcus aureus* Ad901 strain isolated from cod.

The targeted inoculation rates were as follows, with the first inoculation rate chosen to avoid small number estimates:

- 0 CFUg,
- 500 CFU/g,
- 5 000 CFU/g,
- 50 000 CFU/g.

Samples were distributed at a rate of 10 g per bag. Two samples per rate and per laboratory were prepared, 8 samples per laboratory. An additional bag was included in the package for enumeration of the aerobic mesophilic flora by the NF ISO 4833-1 method.

A stability study of the inoculated strain in the matrix was performed to verify that there was no evolution during transport.

An inoculation homogeneity test was performed on ten samples per rate.

A coagulase-positive staphylococcus count was performed on the matrix to verify that the rate was less than 10 CFU/ml.

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.

All the laboratories and the expert laboratory performed sample analysis on Wednesday 21st October 2015 by the alternative method (pour plate method: 22 h and 72 h incubation times tested) and by the reference method.

In order to facilitate the work of the laboratories, it was proposed to use the same enumeration procedure for the alternative EASY STAPH method and for the reference method (pour plate method). This choice was validated by the AFNOR Technical Board.

4.2 Experimental parameters controls

4.2.1 Strain stability

Two samples per inoculation level were analyzed by the ISO 6888-2 reference method and the alternative EASY STAPH method on the day of inoculation, after 24 h and 48 h storage at 2 - 8°C.

The results are given in Table 14.

Table 14 - *Staphylococcus aureus* enumeration (CFU/g)

	Reference method ISO 6888-2		Alternative method EASY STAPH		Mesophilic aerobic flora
	Sample 1	Sample 2	Sample 1	Sample 2	
Day 0	1 700	2 100	1 300	1 600	580
	10 000	10 000	11 000	12 000	
	110 000	110 000	80 000	90 000	
Day 1	1 400	900	1 200	1 100	500
	6 700	13 000	11 000	8 400	
	110 000	80 000	88 000	97 000	
Day 2	500	1 100	920	1 200	350
	9 600	10 000	8 000	12 000	
	150 000	100 000	120 000	99 000	

No evolution of the inoculated strain was observed between the day of inoculation and 48 h of storage at 2 - 8°C.

4.2.2 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 15.

Table 15 - Sample temperatures at receipt

Collaborators	Temperature measured by the probe (°C)	Temperature measured at receipt (°C)	Receipt date and time
A	3.0	5.5	20/10/2015 - 14h30
B	/	/	23/10/2015 - 08h19
C	2.5	7.1	20/10/2015 - 11h30
D	<i>Not received</i>	3.5	20/10/2015 - 12h00
E	3.5	5.9	20/10/2015 - 11h00
F	1.0	2.4	20/10/2015 - 11h00
G	3.0	5.1	20/10/2015 - 10h00
H	3.0	3.5	20/10/2015 - 11h45
I	3.5	5.0	21/10/2015 - 09h00
J	1.5	8.1	20/10/2015 - 12h15
K	3.5	3.4	20/10/2015 - 11h05
L	2.0	6.3	20/10/2015 - 08h30
M	2.5	6.8	21/10/2015 - 09h30
N	1.5	4.7	20/10/2015 - 09h19

All laboratories received their samples on time, except Laboratory B, which did not receive its package until Friday 23rd October 2015; therefore, this laboratory did not perform the analyses.

No problems were observed during transport; the temperature measured during transport was between 0 and 3.5°C. Laboratory J measured a temperature at receipt of 8.1°C, but the temperature record shows a temperature value of 1.5°C.

4.2.3 Homogeneity of inoculation

Homogeneity tests were conducted according to the ISO/TS 22117. Ten samples per inoculation level were analysed in duplicate by the reference method. The results are provided in **Appendix 10**. The test concluded that the samples were sufficiently homogeneous for the three contamination levels.

4.3 Result analysis

The raw data are given in **Appendix 11**.

4.3.1 Results obtained by the expert Lab.

The observed results are slightly higher than the target rates, in agreement with the results of the collaborating laboratories.

The summary is presented in Table 16.

Table 16 – Results obtained by the expert Lab.

		Reference method		Alternative method			
				24 h ± 2 h incubation		72 h incubation	
		CFU/g	Log (CFU/g)	CFU/g	Log (CFU/g)	CFU/g	Log (CFU/g)
Level 0	Replicate 1	<10	<1.00	<10	<1.00	<10	<1.00
	Replicate 2	<10	<1.00	<10	<1.00	<10	<1.00
Low level	Replicate 1	500	2.70	918	2.96	920	2.96
	Replicate 2	1100	3.04	1182	3.08	1200	3.08
Intermediate level	Replicate 1	9600	3.98	8000	3.90	8000	3.90
	Replicate 2	10000	4.00	11818	4.08	12000	4.08
High level	Replicate 1	150000	5.18	115455	5.08	120000	5.08
	Replicate 2	100000	5.00	99091	5.00	99000	5.00

4.3.2 Results obtained by the collaborators

A summary of the test results is given in Table 17 (CFU/g and log CFU/g for 24 h ± 2 h incubation time) and Table 18 (CFU/g and log CFU/g for 72 h incubation time).

Table 17 - Summary of data - 24 h ± 2 h incubation time

Collaborators	Raw data (CFU/g)															
	Reference method		Alternative method		Reference method		Alternative method		Reference method		Alternative method		Reference method		Alternative method	
	Replicate 1	Replicate 2	Replicate 1	Replicate 2	Replicate 1	Replicate 2	Replicate 1	Replicate 2	Replicate 1	Replicate 2	Replicate 1	Replicate 2	Replicate 1	Replicate 2	Replicate 1	Replicate 2
	Level 0				Low level				Intermediate level				High level			
Lab A	<10	<10	<10	<10	1200	1900	1200	990	12000	10000	16000	10000	100000	140000	100000	150000
Lab C	<10	<10	<10	<40	1100	820	690	630	9200	6500	9100	6000	66000	78000	70000	72000
Lab D	<10	<10	<10	<10	1100	1000	800	1000	18000	17000	12000	15000	100000	12000	110000	110000
Lab E	<10	<10	<10	<10	1100	1800	1000	1500	26000	13000	20000	13000	160000	190000	60000	150000
Lab F	<10	<10	<10	<10	1200	910	1100	1000	6600	9400	11000	9000	95000	59000	120000	85000
Lab G	<100	<100	<100	<100	900	1400	1300	700	11000	8100	6000	10000	110000	150000	100000	77000
Lab H	<10	<10	<10	<10	1000	1300	1000	1700	23000	10000	16000	9100	160000	140000	220000	210000
Lab I	<10	<10	<10	<10	770	800	730	760	10000	17000	8500	10000	94000	90000	90000	76000
Lab J	<10	<10	<10	<10	940	1100	960	700	7600	11000	9200	8000	69000	77000	97000	91000
Lab K	<10	<10	<10	<10	840	940	880	600	10000	9700	8400	11000	98000	82000	99000	89000
Lab L	<10	<10	<10	<10	1000	1100	1000	1600	9800	13000	12000	10000	110000	96000	97000	98000
Lab M	<10	<10	<10	<10	1000	1200	1500	1200	21000	14000	12000	11000	190000	110000	120000	100000
Lab N	<10	<10	<10	<10	930	1500	980	820	9600	9100	10000	15000	110000	130000	150000	150000

Collaborators	Raw data (log CFU/g)															
	Reference method		Alternative method		Reference method		Alternative method		Reference method		Alternative method		Reference method		Alternative method	
	Replicate 1	Replicate 2	Replicate 1	Replicate 2	Replicate 1	Replicate 2	Replicate 1	Replicate 2	Replicate 1	Replicate 2	Replicate 1	Replicate 2	Replicate 1	Replicate 2	Replicate 1	Replicate 2
	Level 0				Low level				Intermediate level				High level			
Lab A	<1.00	<1.00	<1.00	<1.00	3.08	3.28	3.08	3.00	4.08	4.00	4.20	4.00	5.00	5.15	5.00	5.18
Lab C	<1.00	<1.00	<1.00	<1.60	3.04	2.91	2.84	2.80	3.96	3.81	3.96	3.78	4.82	4.89	4.85	4.86
Lab D	<1.00	<1.00	<1.00	<1.00	3.04	3.00	2.90	3.00	4.26	4.23	4.08	4.18	5.00	5.08	5.04	5.04
Lab E	<1.00	<1.00	<1.00	<1.00	3.04	3.26	3.00	3.18	4.41	4.11	4.30	4.11	5.20	5.28	4.78	5.18
Lab F	<1.00	<1.00	<1.00	<1.00	3.08	2.96	3.04	3.00	3.82	3.97	4.04	3.95	4.98	4.77	5.08	4.93
Lab G	<2.00	<2.00	<2.00	<2.00	3.00	3.15	3.11	2.85	4.04	3.91	3.78	4.00	5.04	5.18	5.00	4.89
Lab H	<1.00	<1.00	<1.00	<1.00	3.00	3.11	3.00	3.23	4.36	4.00	4.20	3.96	5.20	5.15	5.34	5.32
Lab I	<1.00	<1.00	<1.00	<1.00	2.89	2.90	2.86	2.88	4.00	4.23	3.93	4.00	4.97	4.95	4.95	4.88
Lab J	<1.00	<1.00	<1.00	<1.00	2.97	3.04	2.98	2.85	3.88	4.04	3.96	3.90	4.84	4.89	4.99	4.96
Lab K	<1.00	<1.00	<1.00	<1.00	2.92	2.97	2.94	2.78	4.00	3.99	3.92	4.04	4.99	4.91	5.00	4.95
Lab L	<1.00	<1.00	<1.00	<1.00	3.00	3.04	3.00	3.20	3.99	4.11	4.08	4.00	5.04	4.98	4.99	4.99
Lab M	<1.00	<1.00	<1.00	<1.00	3.00	3.08	3.18	3.08	4.32	4.15	4.08	4.04	5.28	5.04	5.08	5.00
Lab N	<1.00	<1.00	<1.00	<1.00	2.97	3.18	2.99	2.91	3.98	3.96	4.00	4.18	5.04	5.11	5.18	5.18

Table 18 - Summary of data - 72 h incubation time

Collaborators	Raw data (CFU/g)															
	Reference method		Alternative method		Reference method		Alternative method		Reference method		Alternative method		Reference method		Alternative method	
	Replicate 1	Replicate 2	Replicate 1	Replicate 2	Replicate 1	Replicate 2	Replicate 1	Replicate 2	Replicate 1	Replicate 2	Replicate 1	Replicate 2	Replicate 1	Replicate 2	Replicate 1	Replicate 2
	Level 0				Low level				Intermediate level				High level			
Lab A	<10	<10	<10	<10	1200	1900	1200	990	12000	10000	16000	10000	100000	140000	100000	150000
Lab C	<10	<10	<10	<40	1100	820	700	630	9200	6500	9300	5900	66000	78000	70000	72000
Lab D	<10	<10	<10	<10	1100	1000	800	1000	18000	17000	12000	16000	100000	12000	110000	110000
Lab E	<10	<10	<10	<10	1100	1800	1100	1800	26000	13000	19000	13000	160000	190000	100000	180000
Lab F	<10	<10	<10	<10	1200	910	1300	1000	6600	9400	10000	9100	95000	59000	140000	86000
Lab G	<100	<100	<100	<100	900	1400	1300	700	11000	8100	7000	13000	110000	150000	100000	79000
Lab H	<10	<10	<10	<10	1000	1300	1000	1700	23000	10000	16000	9100	160000	140000	220000	210000
Lab I	<10	<10	<10	<10	770	800	800	860	10000	17000	8500	15000	94000	90000	100000	80000
Lab J	<10	<10	<10	<10	940	1100	980	700	7600	11000	9800	12000	69000	77000	98000	93000
Lab K	<10	<10	<10	<10	840	940	900	800	10000	9700	8500	13000	98000	82000	100000	92000
Lab L	<10	<10	<10	<10	1000	1100	1000	1600	9800	13000	12000	10000	110000	96000	97000	98000
Lab M	<10	<10	<10	<10	1000	1200	1500	1200	21000	14000	12000	11000	190000	110000	120000	100000
Lab N	<10	<10	<10	<10	930	1500	1000	900	9600	9100	12000	16000	110000	130000	150000	170000

Collaborators	Raw data (log CFU/g)															
	Reference method		Alternative method		Reference method		Alternative method		Reference method		Alternative method		Reference method		Alternative method	
	Replicate 1	Replicate 2	Replicate 1	Replicate 2	Replicate 1	Replicate 2	Replicate 1	Replicate 2	Replicate 1	Replicate 2	Replicate 1	Replicate 2	Replicate 1	Replicate 2	Replicate 1	Replicate 2
	Level 0				Low level				Intermediate level				High level			
Lab A	<1.00	<1.00	<1.00	<1.00	3.08	3.28	3.08	3.00	4.08	4.00	4.20	4.00	5.00	5.15	5.00	5.18
Lab C	<1.00	<1.00	<1.00	<1.60	3.04	2.91	2.85	2.80	3.96	3.81	3.97	3.77	4.82	4.89	4.85	4.86
Lab D	<1.00	<1.00	<1.00	<1.00	3.04	3.00	2.90	3.00	4.26	4.23	4.08	4.20	5.00	5.08	5.04	5.04
Lab E	<1.00	<1.00	<1.00	<1.00	3.04	3.26	3.04	3.26	4.41	4.11	4.28	4.11	5.20	5.28	5.00	5.26
Lab F	<1.00	<1.00	<1.00	<1.00	3.08	2.96	3.11	3.00	3.82	3.97	4.00	3.96	4.98	4.77	5.15	4.93
Lab G	<2.00	<2.00	<2.00	<2.00	3.00	3.15	3.11	2.85	4.04	3.91	3.85	4.11	5.04	5.18	5.00	4.90
Lab H	<1.00	<1.00	<1.00	<1.00	3.00	3.11	3.00	3.23	4.36	4.00	4.20	3.96	5.20	5.15	5.34	5.32
Lab I	<1.00	<1.00	<1.00	<1.00	2.89	2.90	2.90	2.93	4.00	4.23	3.93	4.18	4.97	4.95	5.00	4.90
Lab J	<1.00	<1.00	<1.00	<1.00	2.97	3.04	2.99	2.85	3.88	4.04	3.99	4.08	4.84	4.89	4.99	4.97
Lab K	<1.00	<1.00	<1.00	<1.00	2.92	2.97	2.95	2.90	4.00	3.99	3.93	4.11	4.99	4.91	5.00	4.96
Lab L	<1.00	<1.00	<1.00	<1.00	3.00	3.04	3.00	3.20	3.99	4.11	4.08	4.00	5.04	4.98	4.99	4.99
Lab M	<1.00	<1.00	<1.00	<1.00	3.00	3.08	3.18	3.08	4.32	4.15	4.08	4.04	5.28	5.04	5.08	5.00
Lab N	<1.00	<1.00	<1.00	<1.00	2.97	3.18	3.00	2.95	3.98	3.96	4.08	4.20	5.04	5.11	5.18	5.23

4.4 Calculation and interpretation

4.4.1 Visual linearity checking

The data after log₁₀ transformation are shown in Figure 4 (24 h ± 2 h) and Figure 5 (72 h). This graphical representation allows to verify that the results obtained by the alternative method are proportional to those observed by the reference method. The data are distributed closely to the first bisecting lines with a slope equal to 1.

Figure 4 - 24 h ± 2 h incubation time

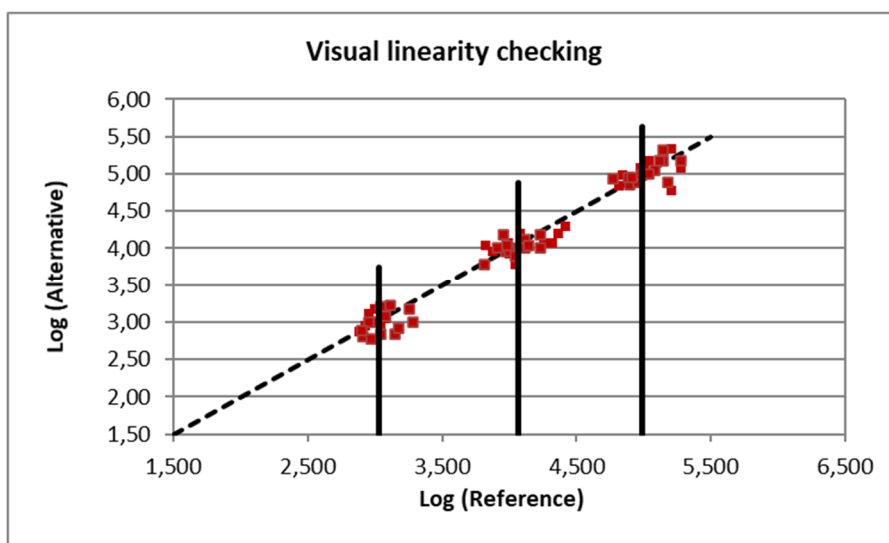
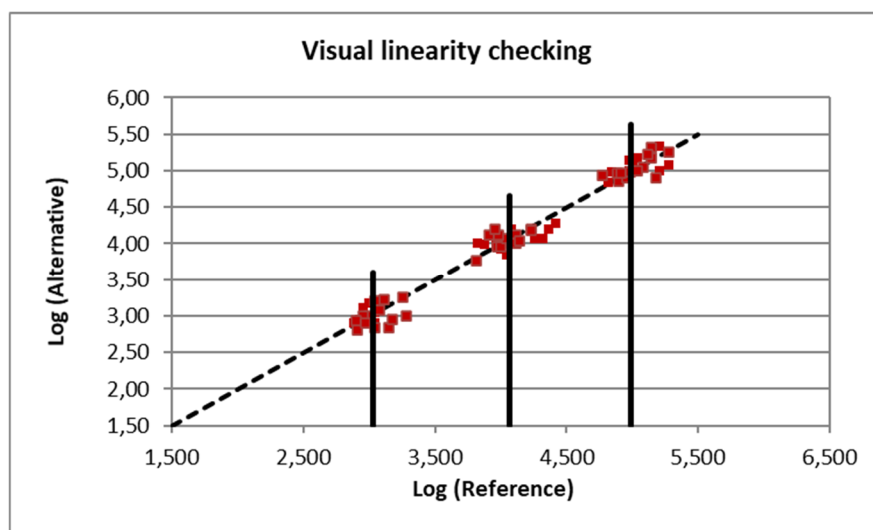


Figure 5 - 72 h incubation time



4.4.2 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 19 (24 h $\pm$ 2 h incubation time) and Table 20 (72 h incubation time).

Table 19 - Summary of statistical tests - 24 $\pm$ 2 h incubation time

Tolerance probability (beta)	80%	80%	80%			
Acceptability limit in log (lambda)	0.5	0.5	0.5			
	Alternative method			Reference method		
Levels	Low	Medium	High	Low	Medium	High
Target value	3.033	4.063	4.992			
Number of participants (K)	13	13	13	13	13	13
Average for alternative method	2.988	4.026	5.023	3.033	4.063	4.992
Repeatability standard deviation (sr)	0.104	0.107	0.096	0.093	0.127	0.198
Between-labs standard deviation (sL)	0.073	0.063	0.102	0.036	0.000	0.120
Reproducibility standard deviation (sR)	0.127	0.124	0.140	0.100	0.160	0.231
Corrected number of dof	21.975	22.970	18.880	24.314	21.412	22.814
Coverage factor	1.355	1.351	1.367			
Interpolated Student t	1.321	1.320	1.328			
Tolerance interval standard deviation	0.1300	0.1269	0.1440			
Lower TI limit	2.816	3.859	4.832	Pooled repro standard dev		0.172
Upper TI limit	3.160	4.194	5.215	New acceptability limit (ALs)		0.569
Bias	-0.046	-0.036	0.031			
Upper TI limit (beta = 80%)	-0.218	-0.204	-0.160			
Lower TI limit (beta = 80%)	0.126	0.131	0.223			
Lower Acceptability limit	-0.50	-0.50	-0.50			
Upper Acceptability limit	0.50	0.50	0.50			

Table 20 - Summary of statistical tests - 72 h incubation time

Tolerance probability (beta)	80%	80%	80%			
Acceptability limit in log (lambda)	0.5	0.5	0.5			
	Alternative method			Reference method		
Levels	Low	Medium	High	Low	Medium	High
Target value	3.033	4.063	4.992			
Number of participants (K)	13	13	13	13	13	13
Average for alternative method	3.006	4.054	5.044	3.033	4.063	4.992
Repeatability standard deviation (sr)	0.104	0.121	0.081	0.093	0.127	0.198
Between-labs standard deviation (sL)	0.067	0.000	0.109	0.036	0.000	0.120
Reproducibility standard deviation (sR)	0.124	0.121	0.136	0.100	0.160	0.231
Corrected number of dof	22.454	24.960	17.037	24.314	21.412	22.814
Coverage factor	1.353	1.341	1.375			
Interpolated Student t	1.320	1.316	1.333			
Tolerance interval standard deviation	0.1269	0.1238	0.1406			
Lower TI limit	2.839	3.891	4.857	Pooled repro standard dev		
Upper TI limit	3.174	4.217	5.232	New acceptability limit (ALs)		
Bias	-0.027	-0.009	0.052			
Upper TI limit (beta = 80%)	-0.195	-0.172	-0.135			
Lower TI limit (beta = 80%)	0.141	0.154	0.240			
Lower Acceptability limit	-0.50	-0.50	-0.50			
Upper Acceptability limit	0.50	0.50	0.50			

A summary is given below:

	24 ± 2 h incubation time			72 h incubation time		
	Alternative method			Alternative method		
Levels	Low	Medium	High	Low	Medium	High
Target value	3.033	4.063	4.992	3.033	4.063	4.992
Bias	-0.046	-0.036	0.031	-0.027	-0.009	0.052
Upper TI limit (beta = 80%)	-0.218	-0.204	-0.160	-0.195	-0.172	-0.135
Lower TI limit (beta = 80%)	0.126	0.131	0.223	0.141	0.154	0.240
Lower Acceptability limit	-0.50	-0.50	-0.50	-0.50	-0.50	-0.50
Upper Acceptability limit	0.50	0.50	0.50	0.50	0.50	0.50

These values are collected in a graphical representation together with the acceptability limits (AL). This representation is given Figure 6 (24 h ± 2 h incubation time) and Figure 7 (72 h incubation time).

Figure 6 - Accuracy profile - 24 h $\pm$ 2 h incubation time

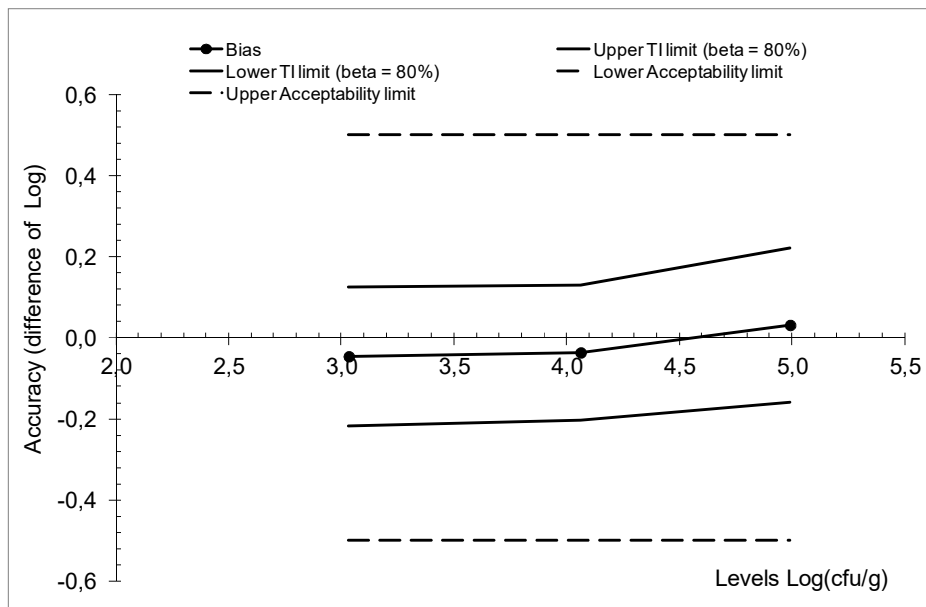
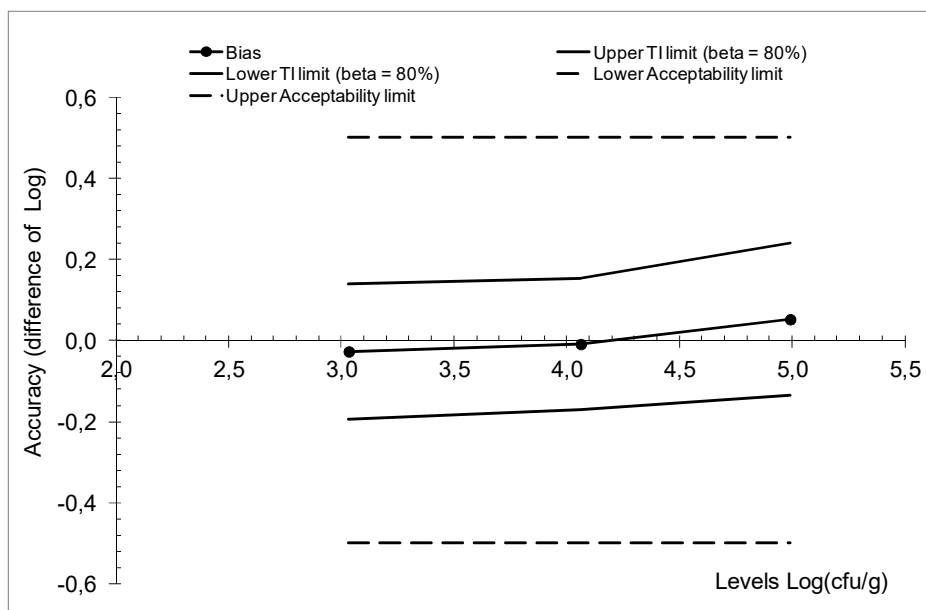


Figure 7 - Accuracy profile - 72 h Incubation time



None of the tested levels are below the acceptability limit of 0.5 Log. The alternative method and the reference method yield comparable results, according to ISO 16140-2 (2016).

5 CONCLUSION

The conclusions of the method comparison study are the following:

- ☒ The observed data and the results of statistical interpretations confirm the performance of the alternative method.
- ☒ The relative accuracy of the alternative method is satisfactory.
- ☒ The alternative method is specific and selective.
- ☒ The accuracy profiles for all inoculation method and for all incubation times are within the limits of acceptability of ± 0.500 except for the spreading method for the leek quiche for the highest inoculation rate which is slightly above the acceptability limit for batch 1.
- ☒ The results are available at D2 for the alternative method whatever the enumeration procedure used, whereas 2 days are necessary to have the number of colonies confirmed by the reference method.

The conclusions of the inter-laboratory study are the following:

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

Quimper, 04 June 2025

Lizaïg GOUGUET

Study Engineer

Method performance in food microbiology

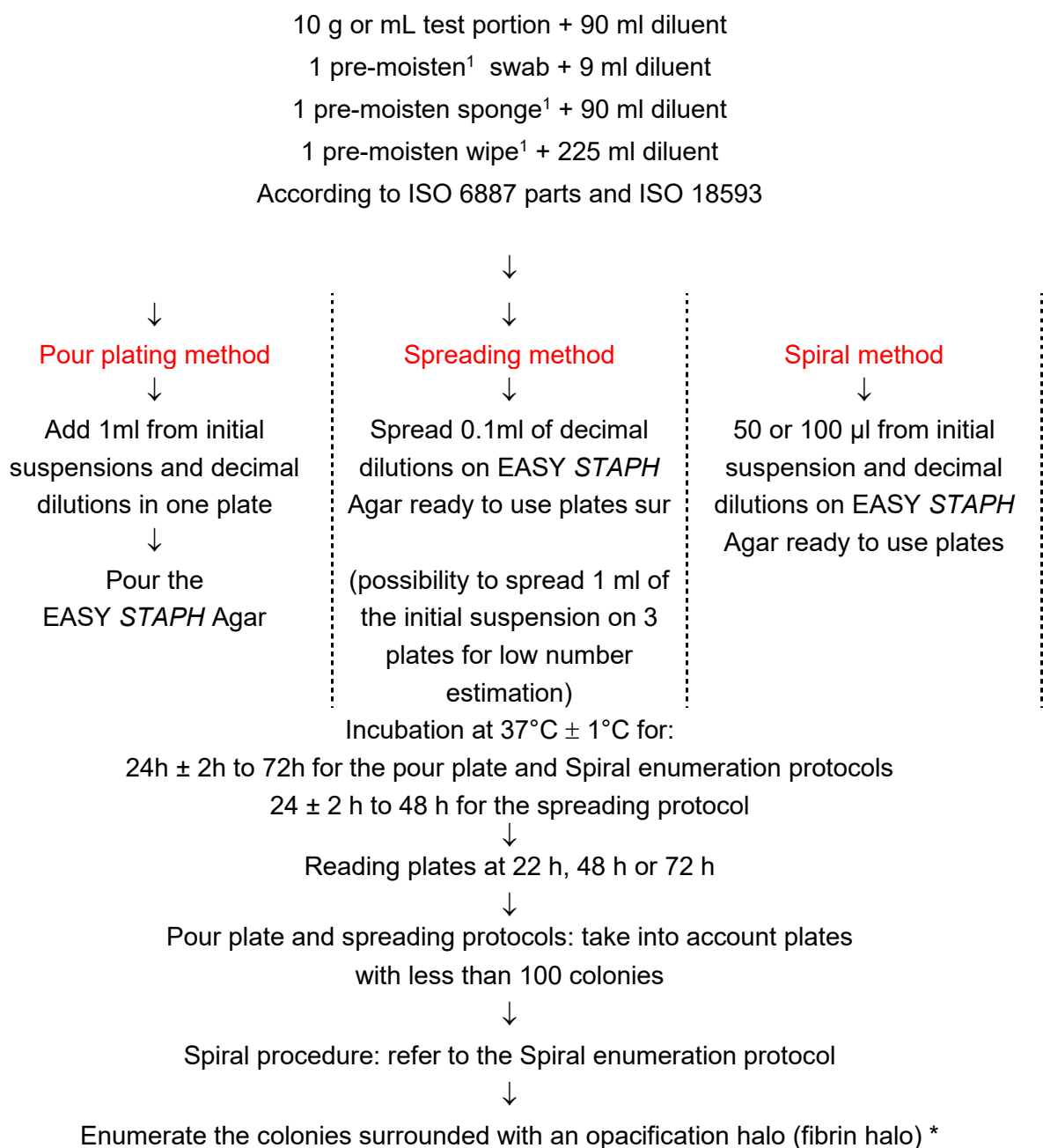
Astrid CARIOU

Manager

Method performance in food microbiology

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

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

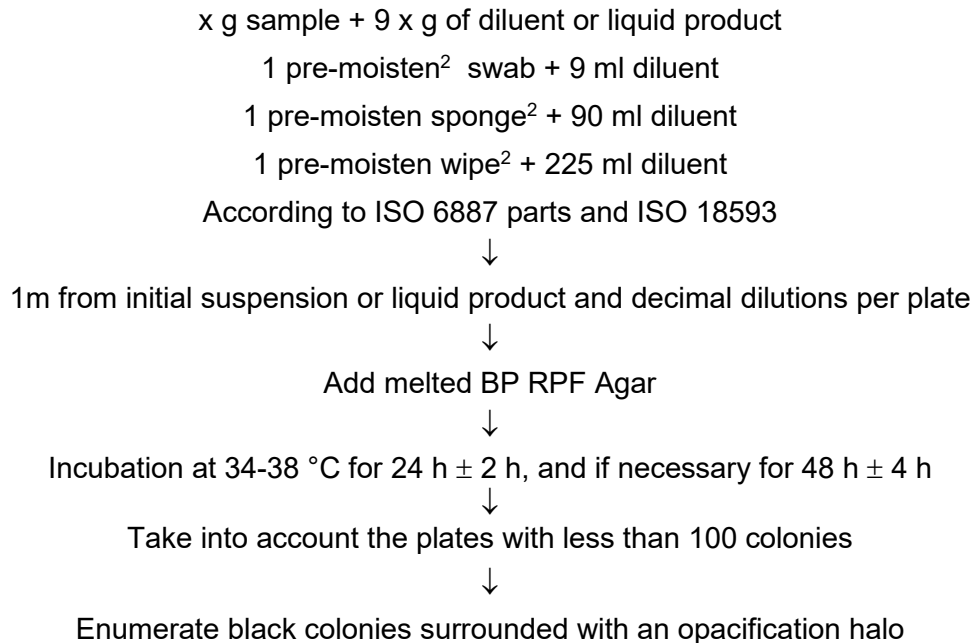
Appendix 1- Flow diagram of the alternative method: EASY STAPH®

* : During the validation study, in the presence of natural contamination, one colony per plate, kept for enumeration, was confirmed using the coagulase test in tube.

¹ For sampling before cleaning process, diluent is used. After cleaning process, the following protocol is applied:

- 1 swab + 1 ml neutralizing broth
- 1 sponge + 10 ml neutralizing broth
- 1 wipe + diluent + 10 % neutralizing broth

**Appendix 2 - Flow diagram of the reference method: ISO 6888-2 (2021)-
Horizontal method for the enumeration of coagulase-positive staphylococci
(*Staphylococcus aureus* and other species). Part 2: Technique using rabbit plasma
fibrinogen and the ISO 6888-2 /A1 (2023) Horizontal method for the enumeration of
coagulase-positive staphylococci (*Staphylococcus aureus* and other species). Method
using rabbit plasma fibrinogen agar medium- Amendment 1 (ISO 6888-2:
2021/Amd1:2023)**



² For sampling before cleaning process, diluent is used. After cleaning process, the following protocol is applied:

- 1 swab + 1 ml neutralizing broth
- 1 sponge + 10 ml neutralizing broth
- 1 wipe + diluent + 10 % neutralizing broth

Appendix 3 – Artificial contamination of the samples

Analysis date	Sample No	Product (French name)	Product	Artificial contamination				Category	Type
				Strain	Origin	Injury applied	Injury evaluation		
2014	4222	Carpaccio de bœuf au pistou	Beef carpaccio with pesto	<i>Staphylococcus aureus</i> Ad 160	Chopped steak	Seeding 48 h 4°C	/	1	a
2014	4223	Carpaccio de bœuf basilic	Beef carpaccio with basil	<i>Staphylococcus aureus</i> Ad 160	Chopped steak	Seeding 48 h 4°C	/	1	a
2014	4224	Côte de porc tex mex	Pork chop tex mex	<i>Staphylococcus aureus</i> Ad 167	Smoked bacon	Seeding 48 h 4°C	/	1	a
2014	4225	Grillades de porc à la provençale	Provençal style pork grills	<i>Staphylococcus aureus</i> Ad 167	Smoked bacon	Seeding 48 h 4°C	/	1	a
2014	4540	Magret de canard tranché	Sliced duck breast	<i>Staphylococcus aureus</i> Ad 159	Poultry	Seeding 48 h 4°C	/	1	b
2014	4772	Saucisse perche	Perch sausage	<i>Staphylococcus aureus</i> Ad 167	Raw smoked breast	Seeding 48 h 4°C	/	1	b
2014	4773	Rosette	Rosette	<i>Staphylococcus aureus</i> Ad 167	Raw smoked breast	Seeding 48 h 4°C	/	1	b
2014	4774	Magret de canard fumé	Smoked duck breast	<i>Staphylococcus aureus</i> Ad 166	Chicken leg	Seeding 48 h 4°C	/	1	b
2014	5091	Chair à saucisse	Sausage meat	<i>Staphylococcus aureus</i> Ad 906	Merguez	Seeding 48 h 4°C	/	1	b
2014	5092	Jambon sec	Dry-cured ham	<i>Staphylococcus aureus</i> Ad 906	Merguez	Seeding 48 h 4°C	/	1	b
2014	5093	Jambon sec	Dry-cured ham	<i>Staphylococcus aureus</i> Ad 161	Merguez	Seeding 48 h 4°C	/	1	b
2014	5094	Rosette	Rosette	<i>Staphylococcus aureus</i> Ad 161	Merguez	Seeding 48 h 4°C	/	1	b
2014	4538	Magret de canard tomate	Duck breast with tomato	<i>Staphylococcus aureus</i> Ad 153	Rabbit	Seeding 48 h 4°C	/	1	c
2014	4539	Magret de canard tomate	Duck breast with tomato	<i>Staphylococcus aureus</i> Ad 157	Chicken skin	Seeding 48 h 4°C	/	1	c
2014	4767	Bœuf bourguignon	Beef bourguignon	<i>Staphylococcus aureus</i> Ad 907	Merguez	Seeding 48 h 4°C	/	1	c
2014	4768	Poulet au curry	Chicken curry	<i>Staphylococcus aureus</i> Ad 158	Chicken leg	Seeding 48 h 4°C	/	1	c
2014	4769	Porc au caramel	Pork with caramel	<i>Staphylococcus aureus</i> Ad 166	Chicken leg	Seeding 48 h 4°C	/	1	c
2014	4770	Terrine de campagne	Country terrine	<i>Staphylococcus aureus</i> Ad 165	Raw smoked breast	Seeding 48 h 4°C	/	1	c
2014	4771	Jambon blanc	White ham	<i>Staphylococcus aureus</i> Ad 158	Chicken leg	Seeding 48 h 4°C	/	1	c
2014	4131	Bethmale au lait cru	Bethmale (raw milk cheese)	<i>Staphylococcus aureus</i> Ad 909	Pressed cheese	Spiking PS NaCl	0.28	2	a
2014	4132	Tomme de montagne au lait cru	Tomme de montagne (raw milk cheese)	<i>Staphylococcus aureus</i> Ad 909	Pressed cheese	Spiking PS NaCl	0.28	2	a
2014	3873	Lait pasteurisé	Pasteurized milk	<i>Staphylococcus aureus</i> Ad 467	Dairy product	Seeding 48 h 4°C	/	2	b
2014	3875	Brie pasteurisé	Brie (pasteurized cheese)	<i>Staphylococcus aureus</i> Ad 904	Raw milk cheese	Seeding 48 h 4°C	/	2	b
2014	4541	Lait ribot fermier	Farmhouse ribot milk	<i>Staphylococcus aureus</i> Ad 905	Raw milk cheese	Seeding 48 h 4°C	/	2	b
2014	4542	Lait pasteurisé	Pasteurized milk	<i>Staphylococcus aureus</i> Ad 905	Raw milk cheese	Seeding 48 h 4°C	/	2	b
2014	4543	Lait pasteurisé	Pasteurized milk	<i>Staphylococcus aureus</i> Ad 909	Pressed cheese	Seeding 48 h 4°C	/	2	b
2014	4544	Lait pasteurisé	Pasteurized milk	<i>Staphylococcus aureus</i> Ad 909	Pressed cheese	Seeding 48 h 4°C	/	2	b
2014	4775	Lait pasteurisé entier	Pasteurized whole milk	<i>Staphylococcus aureus</i> Ad 908	Pressed cheese	Seeding 48 h 4°C	/	2	b
2014	4776	Lait ribot pasteurisé	Pasteurized ribot milk	<i>Staphylococcus aureus</i> Ad 908	Pressed cheese	Seeding 48 h 4°C	/	2	b
2014	3872	Forêt noire	Forêt noire	<i>Staphylococcus aureus</i> Ad 467	Dairy product	Seeding 48 h 4°C	/	2	c
2014	3874	Chou chantilly	Whipped cabbage	<i>Staphylococcus aureus</i> Ad 904	Raw milk cheese	Seeding 48 h 4°C	/	2	c
2014	4133	Crème glacée vanille	Vanilla ice cream	<i>Staphylococcus aureus</i> Ad 905	Raw milk cheese	Spiking -20°C	0.71	2	c
2014	4134	Crème glacée chocolat	Chocolate ice cream	<i>Staphylococcus aureus</i> Ad 905	Raw milk cheese	Spiking -20°C	0.71	2	c
2014	4226	Tiramisu	Tiramisu	<i>Staphylococcus aureus</i> Ad 905	Raw milk cheese	Seeding 48 h 4°C	/	2	c
2014	4227	Panna cotta	Panna cotta	<i>Staphylococcus aureus</i> Ad 905	Raw milk cheese	Seeding 48 h 4°C	/	2	c
2014	4228	Riz au lait	Rice pudding	<i>Staphylococcus aureus</i> Ad 909	Pressed cheese	Seeding 48 h 4°C	/	2	c
2014	4777	Panna cotta	Panna cotta	<i>Staphylococcus aureus</i> Ad 908	Pressed cheese	Seeding 48 h 4°C	/	2	c
2014	4545	Filet de julienne	Fillet of julienne	<i>Staphylococcus aureus</i> A00M074	Tuna	Seeding 48 h 4°C	/	3	a
2014	5085	Langoustines	Norway lobsters	<i>Staphylococcus aureus</i> A00M071	Frozen cooked tuna	Seeding 48 h 4°C	/	3	a
2014	5086	Queues de gambas crues	Raw gambas tails	<i>Staphylococcus aureus</i> A00M071	Frozen cooked tuna	Seeding 48 h 4°C	/	3	a
2014	5087	Poulpe cru	Raw octopus	<i>Staphylococcus aureus</i> Ad 900	Fillet of Grouper	Seeding 48 h 4°C	/	3	a
2014	5088	Filet de merlan sans peau	Skinless whiting fillet	<i>Staphylococcus aureus</i> Ad 900	Fillet of Grouper	Seeding 48 h 4°C	/	3	a
2014	5089	Filet de lieu jaune	Fillet of pollack	<i>Staphylococcus aureus</i> A00M078	Frozen cooked tuna	Seeding 48 h 4°C	/	3	a

Analysis date	Sample No	Product (French name)	Product	Artificial contamination				Category	Type
				Strain	Origin	Injury applied	Injury evaluation		
2014	4546	Harengs fumés aux aromates	Smoked herring with herbs	<i>Staphylococcus aureus</i> A00M074	Tuna	Seeding 48 h 4°C	/	3	b
2014	4547	Saumon fumé	Smoked salmon	<i>Staphylococcus aureus</i> A00M078	Tuna	Seeding 48 h 4°C	/	3	b
2014	4548	Truite fumée	Smoked trout	<i>Staphylococcus aureus</i> A00M078	Tuna	Seeding 48 h 4°C	/	3	b
2014	5090	Emincé de saumon fumé aneth, citron	Sliced smoked salmon with dill and lemon	<i>Staphylococcus aureus</i> A00M078	Frozen cooked tuna	Seeding 48 h 4°C	/	3	b
2014	3868	Terrine de Saint Jacques	Terrine of scallops	<i>Staphylococcus aureus</i> Ad 154	Hake fillet	Seeding 48 h 4°C	/	3	c
2014	3869	Salade duo de saumon	Salmon duo salad	<i>Staphylococcus aureus</i> Ad 154	Hake fillet	Seeding 48 h 4°C	/	3	c
2014	3870	Terrine de saumon	Salmon terrine	<i>Staphylococcus aureus</i> Ad 163	Crayfish coral	Seeding 48 h 4°C	/	3	c
2014	3871	Salade écrevisse	Crayfish salad	<i>Staphylococcus aureus</i> Ad 163	Crayfish coral	Seeding 48 h 4°C	/	3	c
2014	4129	Pavé de lieu jaune citron-riz-légumes	Lemon-rice-vegetable pollack steak	<i>Staphylococcus aureus</i> Ad 901	Back of cod	Spiking TT 8 min 56°C	0.89	3	c
2014	4130	Pavé de saumon purée de brocolis	Salmon steak with broccoli purée	<i>Staphylococcus aureus</i> Ad 901	Back of cod	Spiking TT 8 min 56°C	0.89	3	c
2014	4229	Nems aux crevettes	Shrimp nems	<i>Staphylococcus aureus</i> Ad 899	Fish fritters	Seeding 48 h 4°C	/	3	c
2014	4230	Gambas aux épices	Spicy prawns	<i>Staphylococcus aureus</i> Ad 899	Fish fritter	Seeding 48 h 4°C	/	3	c
2014	4231	Crevettes cuites nature	Plain cooked shrimps	<i>Staphylococcus aureus</i> Ad 900	Grouper fillet	Seeding 48 h 4°C	/	3	c
2014	6654	Coule d'œuf entier pasteurisée	Pasteurized whole egg	<i>Staphylococcus aureus</i> Ad 157	Chicken skin	Seeding 48 h 4°C	/	4	a
2014	6655	Pâte feuilletée	Puff pastry	<i>Staphylococcus aureus</i> Ad 157	Chicken skin	Seeding 48 h 4°C	/	4	a
2014	6656	Pâte brisée	Pâte brisée	<i>Staphylococcus aureus</i> Ad 911	Poultry	Seeding 48 h 4°C	/	4	a
2014	7503	Pâte à tarte feuilletée	Puff pastry	<i>Staphylococcus aureus</i> Ad 166	Poultry	TT 10min 56°C	1.1	4	a
2014	7504	Pâte à tarte brisée	Shortcrust pastry	<i>Staphylococcus aureus</i> Ad 159	Poultry	TT 10min 56°C	0.97	4	a
2014	8083	Coule d'œuf entier pasteurisé	Pasteurized whole egg run	<i>Staphylococcus aureus</i> Ad 168	Ground poultry meat	Spiking TT 10 min 56°C	0.43	4	a
2014	8084	Coule de jaune d'œuf pasteurisé	Pasteurized egg yolk	<i>Staphylococcus aureus</i> Ad 168	Minced poultry meat	Spiking TT 10 min 56°C	0.43	4	a
2014	5796	Flan pâtissier	Pastry flan	<i>Staphylococcus aureus</i> Ad 155	Turkey VSM	HT 10 min 56°C	1.9	4	b
2014	6657	Coupe profiteroles	Coupe profiteroles	<i>Staphylococcus aureus</i> Ad 911	Poultry	Seeding 48 h 4°C	/	4	b
2014	6658	Flan	Flan	<i>Staphylococcus aureus</i> Ad 166	Chicken leg	Seeding 48 h 4°C	/	4	b
2014	7501	Flan pâtissier	Pastry	<i>Staphylococcus aureus</i> Ad 911	Poultry	TT 10min 56°C	0.2	4	b
2014	7502	Tarte aux abricots	Apricot pie	<i>Staphylococcus aureus</i> Ad 166	Poultry	TT 10min 56°C	1.1	4	b
2014	5797	Tagliatelles aux œufs frais	Tagliatelle with fresh eggs	<i>Staphylococcus aureus</i> Ad 168	Ground poultry meat	HT 10 min 56°C	2.8	4	c
2014	7449	Pâtes fraîches farine de blé	Fresh wheat flour pasta	<i>Staphylococcus aureus</i> Ad 911	Poultry	Seeding 48 h 4°C	/	4	c
2014	7450	Pâtes fraîches farine de sarrasin	Fresh buckwheat flour pasta	<i>Staphylococcus aureus</i> Ad 166	Poultry	Seeding 48 h 4°C	/	4	c
2014	7451	Tagliatelles fraîches	Fresh tagliatelle	<i>Staphylococcus aureus</i> Ad 166	Poultry	Seeding 48 h 4°C	/	4	c
2014	7452	Tagliatelles fraîches	Fresh tagliatelle	<i>Staphylococcus aureus</i> Ad 159	Poultry	Seeding 48 h 4°C	/	4	c
2014	5795	Sandwich poulet rôti	Roasted chicken sandwich	<i>Staphylococcus aureus</i> Ad 168	Ground poultry meat	HT 10 min 56°C	2.8	5	a
2014	6661	Salade trio de choux, jambon, comté	Trio of cabbage, ham and comté salad	<i>Staphylococcus aureus</i> Ad 908	Cheese	Seeding 48 h 4°C	/	5	a
2014	6662	Sandwich poulet crudités	Chicken and vegetable sandwich	<i>Staphylococcus aureus</i> Ad 902	Chinese ready to eat food	Seeding 48 h 4°C	/	5	a
2014	7722	Sandwich poulet crudités	Chicken and vegetable sandwich	<i>Staphylococcus aureus</i> Ad 168	Ground poultry meat	Seeding 4°C 48 h	/	5	a
2014	7723	Salade caesar	Caesar salad	<i>Staphylococcus aureus</i> Ad 168	Ground poultry meat	Seeding 4°C 48 h	/	5	a
2014	5798	Quiche Lorraine lardons fumés	Lorraine quiche with smoked bacon	<i>Staphylococcus aureus</i> Ad 165	Raw smoked breast	HT 10 min 56°C	2.4	5	b
2014	5799	Bouchées à la reine	Chicken vol-au-vent	<i>Staphylococcus aureus</i> Ad 167	Raw smoked breast	HT 10 min 56°C	0.7	5	b
2014	6659	Pizza fromage tomate	Pizza with cheese and tomato	<i>Staphylococcus aureus</i> A00M072	Frozen cooked tuna	Seeding 48 h 4°C	/	5	b
2014	6660	Pizza jambon fromage	Ham and cheese pizza	<i>Staphylococcus aureus</i> Ad 908	Cheese	Seeding 48 h 4°C	/	5	b
2014	7724	Croque-Monsieur	Croque-Monsieur	<i>Staphylococcus aureus</i> Ad 165	Raw smoked breast	Seeding 4°C 48 h	/	5	b
2014	8085	Bouchées à la reine	Chicken vol-au-vent	<i>Staphylococcus aureus</i> Ad 902	Nems	Spiking TT 10 min 56°C	0.31	5	b
2014	8086	Tarte aux poireaux	Leek pie	<i>Staphylococcus aureus</i> Ad 902	Nems	Spiking TT 10 min 56°C	0.31	5	b
2014	8087	Croissant jambon emmental	Ham and Emmental Croissant	<i>Staphylococcus aureus</i> Ad 1711	Cheese	Spiking TT 10 min 56°C	0.54	5	b
2014	5794	Poulet au curry	Chicken curry	<i>Staphylococcus aureus</i> Ad 155	Turkey VSM	HT 10 min 56°C	1.9	5	c

Analysis date	Sample No	Product (French name)	Product	Artificial contamination				Category	Type
				Strain	Origin	Injury applied	Injury evaluation		
2014	6663	Paella	Paella	<i>Staphylococcus aureus</i> Ad 902	Chinese ready to eat food	Seeding 48 h 4°C	/	5	c
2014	8088	Couscous	Couscous	<i>Staphylococcus aureus</i> Ad 910	Poultry	Spiking TT 10 min 56°C	0.36	5	c
2014	8089	Bouchées vapeur à la crevette	Steamed shrimp bites	<i>Staphylococcus aureus</i> A00M079	Frozen cooked tuna	Spiking TT 10 min 56°C	1.05	5	c
2014	8090	Tagliatelles aux fruits de mer	Seafood tagliatelle	<i>Staphylococcus aureus</i> A00M079	Frozen cooked tuna	Spiking TT 10 min 56°C	1.05	5	c
2014	8091	Poulet basquaise	Basque chicken	<i>Staphylococcus aureus</i> Ad 910	Poultry	Spiking TT 10 min 56°C	0.36	5	c

Analysis date	N° Sample	Product (French name)	Product	Artificial contamination					Category	Type
				Strain	Origin	Injury protocol	Target inoculation level (CFU/g)	Injury measurement (Log CFU)		
2024	4681	Eponge avant désinfection (industrie de produits laitiers)	Sponge before disinfection (dairy products industry)	<i>Staphylococcus aureus</i> Ad3426	Cheese	Seeding 48h at 5±3°C	10000	/	6	a
2024	4682	Eponge sol devant évier zone moulage avant nettoyage	Floor sponge, before cleaning	<i>Staphylococcus aureus</i> Ad3427	Raw milk reblochon	Seeding 48h at 5±3°C	100000	/	6	a
2024	4683	Lingette rouleaux retourneur manuel avant nettoyage	Rollers wipe, before cleaning	<i>Staphylococcus aureus</i> Ad2899	Environmental ferments production	Seeding 48h at 5±3°C	10000	/	6	a
2024	4684	Lingette sol accès zone batterie air 4m avant nettoyage	Floor wipe, before cleaning	<i>Staphylococcus aureus</i> Ad467	Dairy products	Seeding 48h at 5±3°C	1000	/	6	a
2024	4685	Ecouvillon surface avant nettoyage (industrie de produits laitiers)	Swab, before cleaning (dairy products industry)	<i>Staphylococcus aureus</i> Ad467	Dairy products	Seeding 48h at 5±3°C	10000	/	6	a
2024	4686	Ecouvillon surface avant nettoyage (industrie de produits laitiers)	Swab, before cleaning (dairy products industry)	<i>Staphylococcus aureus</i> Ad468	Dairy products	Seeding 48h at 5±3°C	1000	/	6	a
2024	4687	Ecouvillon surface avant nettoyage (industrie de produits laitiers)	Swab, before cleaning (dairy products industry)	<i>Staphylococcus aureus</i> Ad908	Cheese	Seeding 48h at 5±3°C	100000	/	6	a
2024	4678	Eau de rinçage poulet (production viande poulet)	Rinse water (Chicken meat production)	<i>Staphylococcus aureus</i> Ad157	Chicken skin	Seeding 48h at 5±3°C	100	/	6	b
2024	4679	Eau de rinçage sauce carbonara (production pâtes carbonara)	Rinse water carbonara sauce (RTRH production)	<i>Staphylococcus aureus</i> Ad467	Dairy products	Seeding 48h at 5±3°C	10000	/	6	b
2024	4680	Eau de rinçage pâte madeleine (production madeleine)	Rinse water pastry (shell-shaped cookie)	<i>Staphylococcus aureus</i> Ad2902	Dessert	Seeding 48h at 5±3°C	100	/	6	b
2025	113198	Eau tuyau lavage (industrie fromage)	Washing water, pipe (cheese industry)	<i>Staphylococcus aureus</i> 605	Dairy products	Seeding 48h at 5±3°C	10000	/	6	b
2025	113199	Eau de rinçage (industrie fromage)	Rinse water (cheese industry)	<i>Staphylococcus aureus</i> 3	Dairy products	Seeding 48h at 5±3°C	100	/	6	b
2025	113200	Eau de rinçage mélangeur (industrie fromage)	Rinse water, mixer (cheese industry)	<i>Staphylococcus aureus</i> Ad3428	Dairy products	Seeding 48h at 5±3°C	10000	/	6	b
2025	113201	Eau de rinçage sauce carbonara (production pâtes carbonara)	Rinse water carbonara sauce (RTRH production)	<i>Staphylococcus aureus</i> 908	Dairy products	Seeding 48h at 5±3°C	100	/	6	b
2025	113202	Déchets crêpes (industrie de plats préparés)	Wastes crepes (RTRH industry)	<i>Staphylococcus aureus</i> 908	Dairy products	Seeding 48h at 5±3°C	100000	/	6	c
2025	113421	Poussières d'aspirateur (industrie de produits laitiers)	Vacuum dusts (dairy products industry)	<i>Staphylococcus aureus</i> 501	Dairy products	Spiking 20min at 55°C	1000	0.5	6	c
2025	113422	Poussières d'aspirateur (industrie de produits laitiers)	Vacuum dusts (dairy products industry)	<i>Staphylococcus aureus</i> 242	Dairy products	Spiking 20min at 55°C	10000	1.9	6	c
2025	113423	Poussières d'aspirateur (industrie de produits laitiers)	Vacuum dusts (dairy products industry)	<i>Staphylococcus aureus</i> Ad1601	Water (river)	Spiking 5min at 60°C	1000	1.4	6	c
2025	113424	Poussières d'aspirateur (industrie de produits laitiers)	Vacuum dusts (dairy products industry)	<i>Staphylococcus aureus</i> 242	Dairy products	Spiking 20min at 55°C	10000	1.9	6	c
2025	113779	Déchets chipolatas (industrie de produits carnés)	Wastes, pork meat, chipolatas (meat products industry)	<i>Staphylococcus aureus</i> Ad160	Ground beef	Seeding 48h at 5±3°C	3000	/	6	c
2025	113780	Déchets riz espagnol (industrie de plats préparés)	Wastes, seasoned rice (RTRH industry)	<i>Staphylococcus aureus</i> Ad2907	Cooked burger	Seeding 48h at 5±3°C	200	/	6	c
2025	113781	Déchets porc saumuré (industrie de produits carnés)	Wastes, salted pork (meat product industry)	<i>Staphylococcus aureus</i> Ad903	Meat wastes	Seeding 48h at 5±3°C	2000	/	6	c

Appendix 4 - Relative trueness study: results

SPREADING METHOD

MEAT PRODUCTS AND POULTRY (2014)														
Sample No.	Product (French name)	Product	Reference method ISO 6888-2*				Alternative method EASY STAPH 37°C - Spreading							
			Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	Reading 22 h				Reading 48 h		
								CFU/plate	Coagulase	CFU/g	log CFU/g	CFU/plate	CFU/g	log CFU/g
3772	Viande hachée de volaille	Minced poultry meat	10	58	650	2.81	10	86	+	810	2.91	86	810	2.91
			100	13			100	3	+			3		
3774	Manchons de canard	Duck breasts	1000	75	77000	4.89	1000	54	+	56000	4.75	54	56000	4.75
			10000	10			10000	8	+			8		
3776	Ailes de poulet	Chicken wings	1000	17	15000	4.18	1000	12	+	14000	4.15	12	14000	4.15
			10000	0			10000	3	+			3		
3777	Wings BBQ	BBQ Wings	10	1	10	1.00* (detection)	10	2	+	20	1.30*	2	20	1.30*
			100	0			100	1	+			1		
3779	Wings BBQ	BBQ Wings	10	1	10	1.00* (detection))	10	2	+	20	1.30*	2	20	1.30*
			100	0			100	0				0		
3780	Wings BBQ	BBQ Wings	10	2	20	1.30* (detection))	10	5	+	50	1.70 Ne	5	50	1.70 Ne
			100	0			100	1	+			1		
3781	Wings BBQ	BBQ Wings	10	2	20	1.30* (detection))	10	3	+	30	1.48*	1	10	1.00*
			100	0			100	1	+			2		
3782	Wings BBQ	BBQ Wings	10	4	40	1.60 Ne	10	2	+	20	1.30*	2	20	1.30*
			100	0			100	0				0		
3816	Saucisse crue	Raw Sausage	10	0	<10	<1.00	10	0		<10	<1.00	0	<10	<1.00
			100	0			100	0				0		
3817	Cuisse de poulet	Chicken leg	10	0	<10	<1.00	10	2	+	20	1.30*	1	10	1.00*
			100	0			100	0				0		
3877	Paupiette de dinde	Turkey Paupiette	10	8	80	1.90 Ne	10	6	+	60	1.78 Ne	6	60	1.78 Ne
			100	0			100	1	+			1		
3878	Paupiette de dinde	Turkey Paupiette	10	2	20	1.30* (detection))	10	0		<10	<1.00	1	10	1.60*
			100	0			100	0				0		
3879	Paupiette de dinde	Turkey Paupiette	10	4	40	1.60 Ne	10	4	+	40	1.60 Ne	4	40	1.60 Ne
			100	0			100	0				1		
3880	Saucisses aux herbes	Sausage with herbs	10	0	<10	<1.00	10	0		<10	<1.00	0	<10	<1.00
			100	0			100	0				0		
4222	Carpaccio de bœuf au pistou	Beef carpaccio with pesto	10	11	100	2.00	10	3	+	30	1.48*	3	30	1.48*
			100	0			100	0				0		
4223	Carpaccio de bœuf basilic	Beef carpaccio with basil	1000	6	6000	3.78 Ne	1000	3	+	3000	3.48*	3	3000	3.48*
			10000	0			10000	0				0		
4224	Côte de porc tex mex	Pork chop tex mex	10	84	800	2.90	10	55	+	590	2.77	71	780	2.89
			100	4			100	10	+			15		
4225	Grillades de porc à la provençale	Grilled pork à la provençale	100	79	7900	3.90	100	74	+	7500	3.88	74	7500	3.88
			1000	8			1000	8	+			8		
4303	Blanquette	Blanquette	10	1	10	1.00* (detection))	10	1	+	10	1.00*	1	10	1.00*
			100	0			100	0				0		
4304	Viande rouge	Red meat	10	8	80	1.90 Ne	10	5	+	50	1.70 Ne	5	50	1.70 Ne
			100	2			100	1	+			1		

♦ Analyses performed according to the COFRAC accreditation

SPREADING METHOD

MEAT PRODUCTS AND POULTRY (2014)														
Sample No.	Product (French name)	Product	Reference method ISO 6888-2*				Alternative method EASY STAPH 37°C - Spreading							
			Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	Reading 22 h				Reading 48 h		
								CFU/plate	Coagulase	CFU/g	log CFU/g	CFU/plate	CFU/g	log CFU/g
4305	Jambon cru	Raw ham	10	29	320	2.51	10	40	+	410	2.61	41	430	2.63
			100	6			100	5	+			6		
4337	Peau de cou	Neck skin	10	35	370	2.57	10	26	+	270	2.43	32	330	2.52
			100	6			100	4	+			4		
4338	Peau de cou	Neck skin	10	26	280	2.45	10	26	+	260	2.41	26	260	2.41
			100	5			100	2	+			2		
4339	Peau de cou	Neck skin	10	9	90	1.95	10	1	+	10	1.00*	3	30	1.48*
			100	1		Ne	100	0				0		
4538	Magret de canard tomate	Tomato duck breast	100	96	9200	3.96	100	>100		12000	4.08	>100	12000	4.08
			1000	5			1000	12	+		N'	12		N'
4539	Magret de canard tomate	Tomato duck breast	100	>100	26000	4.41	100	>100		31000	4.49	>100	31000	4.49
			1000	26		N'	1000	31	+		N'	31		N'
4540	Magret de canard tranché	Sliced duck breast	1000	50	51000	4.71	1000	62	+	65000	4.81	64	67000	4.83
			10000	6			10000	10	+			10		
4651	Jambon cru	Raw ham	10	12	120	2.08	10	9	+	90	1.95	11	130	2.11
			100	1			100	3	+		Ne	3		
4767	Bœuf bourguignon	Beef bourguignon	100	28	2900	3.46	100	21	+	2200	3.34	22	2300	3.36
			1000	4			1000	3	+			3		
4768	Poulet au curry	Chicken curry	100	40	4000	3.60	100	30	+	2800	3.45	0	<100	<2.00
			1000	0			1000	1	+			0		
4769	Porc au caramel	Pork with caramel	1000	36	35000	4.54	1000	29	+	34000	4.53	31	36000	4.56
			10000	3			10000	8	8			9		
4770	Terrine de campagne	Pâté	100	35	3400	3.53	100	22	+	2200	3.34	27	2600	3.41
			1000	2			1000	2	+			2		
4771	Jambon blanc	White ham	100	19	1900	3.28	100	26	+	2500	3.40	7	640	2.81
			1000	2			1000	1	+			0		
4772	Saucisse perche	Perch sausage	100	ND	ND	ND	100	ND		ND	ND	ill	ill	ill
			1000	ND			1000	ND				ill		
4773	Rosette	Rosette	100	8	800	2.90	100	4	+	400	2.60	ill	<1000	<3.00
			1000	0			1000	0			Ne	0		
4774	Magret de canard fumé	Smoked duck breast	100	36	3900	3.59	100	45	+	4400	3.64	47	4500	3.65
			1000	7			1000	3	+			3		
5091	Chair à saucisse	Sausage meat	100	82	8000	3.90	100	72	+	7400	3.87	72	7400	3.87
			1000	6			1000	9	+			9		
5092	Jambon sec	Dry-cured ham	1000	39	37000	4.57	1000	58	+	58000	4.76	58	58000	4.76
			10000	2			10000	6	+			6		
5093	Jambon sec	Dry-cured ham	1000	>100	80000	4.90	1000	>100		210000	5.32	>100	210000	5.32
			10000	8		Ne	10000	21	+			21		
5094	Rosette	Rosette	10000	48	1000000	6.00	10000	43	+	400000	5.60	43	400000	5.60
			100000	65			100000	1	+			1		

Category
Type

1 b
1 a
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SPREADING METHOD

DAIRY PRODUCTS (2014)																	
Sample No.	Product (French name)	Product	Reference method ISO 6888-2*				Alternative method EASY STAPH 37°C - Spreading									Category	Type
			Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	Reading 22 h				Reading 48 h					
								CFU/plate	Coagulase	CFU/g	log CFU/g	CFU/plate	CFU/g	log CFU/g			
3769	Saint Nectaire au lait cru	Saint Nectaire (raw milk cheese)	10	44	440	2.64	10	11	+	130	2.11	29	360	2.56	2	a	
			100	4			100	3	+			10					
3770	Fromage non affiné au lait cru de vache	Unripened cheese made from raw cow's milk	100	18	1700	3.23	10	151	+	1600	3.20	161	2300	3.36	2	a	
			1000	1			100	23	+			23		N'			
3771	Fromage non affiné au lait cru de vache	Unripened cheese made from raw cow's milk	10	34	350	2.54	10	35	+	410	2.61	48	530	2.72	2	a	
			100	4			100	10	+			10					
3773	Reblochon au lait cru	Reblochon (raw milk cheese)	100	ill	<1000	<3.00	100	ill		<1000	<3.00	ill	<1000	<3.00	2	a	
			1000	0			1000	0				0					
3775	Saint Nectaire au lait cru	Saint Nectaire (raw milk cheese)	10	0	<10	<1.00	10	0		<10	<1.00	0	<10	<1.00	2	a	
			100	0			100	0				0					
3815	Reblochon au lait cru	Reblochon (raw milk cheese)	10	3	30	1.48*	10	7	+	70	1.85	7	70	1.85	2	a	
			100	1		(detection)	100	1	+	Ne	Ne	1	Ne	Ne			
3872	Forêt noire	Forêt noire	10	2	20	1.30*	10	1	+	10	1.00*	1	10	1.00*	2	c	
			100	0		(detection)	100	1	+			3					
3873	Lait pasteurisé	Pasteurized milk	100	3	300	2.48*	100	6	+	600	2.78	6	600	2.78	2	b	
			1000	0		(detection)	1000	1	+		Ne	1		Ne	2		
3874	Chou chantilly	Cream bun	100	16	1500	3.18	100	10	+	1000	3.00	10	1100	3.04	2	c	
			1000	1			1000	1	+			2			2		
3875	Brie pasteurisé	Brie (pasteurized cheese)	100	36	3500	3.54	100	71	+	6700	3.83	72	6900	3.84	2	b	
			1000	2			1000	3	+			4					
3876	Saint Nectaire au lait cru	Saint Nectaire (raw milk cheese)	10	61	600	2.78	10	36	+	420	2.62	36	430	2.63	2	a	
			100	5			100	10	+			11					
4040	Lait cru	Raw milk	10	1	10	1.00*	10	2d	+/-	20	1.30*	1	10	1.00*	2	a	
			100	1		(detection)	100	0				0					
4042	Tomme au lait cru	Tomme (raw milk cheese)	10	5	50	1.70	10	8	+	80	1.90	8	80	1.90	2	a	
			100	2		Ne	100	0			Ne	0		Ne			
4131	Bethmale au lait cru	Bethmale (raw milk cheese)	1000	92	100000	5.00	1000	99	+	98000	4.99	101	100000	5.00	2	a	
			10000	19			10000	9	+			11					
4132	Tomme de montagne au lait cru	Tomme (raw milk cheese)	1000	73	72000	4.86	1000	49	+	50000	4.70	49	51000	4.71	2	a	
			10000	6			10000	6	+			7					
4133	Crème glacée vanille	Vanilla ice cream	100	>300	53000	4.72	100	>100		24000	4.38	>100	24000	4.38	2	c	
			1000	53		N'	1000	24	+		N'	24		N'			
4134	Crème glacée chocolat	Chocolate ice cream	100	135	13000	4.11	100	>100		11000	4.04	>100	12000	4.08	2	c	
			1000	11			1000	11	+		N'	12		N'			
4226	Tiramisu	Tiramisu	10	13	120	2.08	10	13	+	130	2.11	14	140	2.15	2	c	
			100	0			100	1	+			1					
4227	Panna cotta	Panna cotta	100	5	500	2.70	100	11	+	1000	3.00	11	1000	3.00	2	c	
			1000	1		Ne	1000	0				0					
4228	Riz au lait	Rice pudding	1000	8	8000	3.90	1000	2	+	2000	3.30*	2	2000	3.30*	2	c	
			10000	0		Ne	10000	0				0					
4336	Fromage de chèvre	Goat cheese	10	2	20	1.30*	10	9	+	90	1.95	10	91	1.96	2	a	
			100	0		(detection)	100	0			Ne	0					

♦ Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)

SPREADING METHOD

DAIRY PRODUCTS (2014)															
Sample No.	Product (French name)	Product	Reference method ISO 6888-2*				Alternative method EASY STAPH 37°C - Spreading								
			Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	Reading 22 h				Reading 48 h			Category
								CFU/plate	Coagulase	CFU/g	log CFU/g	CFU/plate	CFU/g	log CFU/g	
4541	Lait ribot fermier	Pasteurized milk	10	10	91	1.96	10	4	+	40	1.60 Ne	5	50	1.70 Ne	2
			100	0			100	0				0			
4542	Lait pasteurisé	Pasteurized milk	100	23	2400	3.38	100	51	+	5400	3.73	51	5400	3.73	2
			1000	3			1000	8	+			8			
4543	Lait pasteurisé	Pasteurized milk	10	99	900	2.95	100	13	+	2000	3.30	13	2000	3.30	2
			100	0			1000	9	+			9			
4544	Lait pasteurisé	Pasteurized milk	100	55	5400	3.73	100	24	+	2600	3.41	24	2600	3.41	2
			1000	4			1000	5	+			5			
4775	Lait pasteurisé entier	Pasteurized whole milk	1000	10	9100	3.96	100	72	+	7000	3.85	88	8500	3.93	2
			10000	0			1000	5	+			6			
4776	Lait ribot pasteurisé	Pasteurized milk	1000	37	35000	4.54	1000	20	+	20000	4.30	20	20000	4.30	2
			10000	1			10000	2	+			2			
4777	Panna cotta	Panna cotta	100	21	2000	3.30	100	83	+	8300	3.92 Ne	88	8900	3.95	2
			1000	1			1000	8	+			10			
4992	Lait cru	Raw milk	10	22	240	2.38	10	78	+	740	2.87	80	760	2.88	2
			100	4			100	3	+			3			

SPREADING METHOD

SEAFOOD PRODUCTS (2014)														
Sample No.	Product (French name)	Product	Reference method ISO 6888-2*				Alternative method EASY STAPH 37°C - Spreading							
			Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	Reading 22 h				Reading 48 h		
								CFU/plate	Coagulase	CFU/g	log CFU/g	CFU/plate	CFU/g	log CFU/g
3814	Saumon cru mariné	Marinated raw salmon	10	44	440	2.64	10	46	+	500	2.70	34	390	2.59
			100	4			100	9	+			9		
3868	Terrine de Saint Jacques	Terrine of scallops	100	12	1200	3.08	100	18	+	1600	3.20	19	1700	3.23
			1000	1			1000	0				0		
3869	Salade duo de saumon	Salmon duo salad	10	8	80	1.90	10	6	+	60	1.78	6	60	1.78
			100	0	Ne	Ne	100	0			Ne	0		Ne
3870	Terrine de saumon	Salmon terrine	100	95	9000	3.95	1000	12	+	12000	4.08	12	12000	4.08
			1000	4			10000	1	+			1		
3871	Salade écrevisse	Crayfish salad	100	4	400	2.60	10	97	+	1000	3.00	98	1000	3.00
			1000	1		Ne	100	17	+			17		
4041	Pavé de saumon cru	Raw salmon steak	10	11	120	2.08	10	4	+	40	1.60	8	80	1.90
			100	2			100	1	+		Ne	1		Ne
4129	Pavé de lieu jaune citron-riz-légumes	Lemon-rice-vegetable pollack steak	1000	152	150000	5.18	1000	95	+	96000	4.98	>100	140000	5.15
			10000	14			10000	11	+			14		N'
4130	Pavé de saumon purée de brocolis	Salmon steak with broccoli purée	1000	34	39000	4.59	1000	55	+	57000	4.76	56	59000	4.77
			10000	9			10000	8	+			9		
4229	Nems aux crevettes	Shrimp nems	10	55	550	2.74	10	48	+	500	2.70	48	500	2.70
			100	5			100	7	+			7		
4230	Gambas aux épices	Spicy prawns	100	68	6500	3.81	100	57	+	6100	3.79	57	6100	3.79
			1000	3			1000	10	+			10		
4231	Crevettes cuites nature	Plain cooked shrimp	1000	58	56000	4.75	1000	50	+	50000	4.70	50	50000	4.70
			10000	4			10000	5	+			5		
4302	Rouleau de printemps	Spring roll	10	13	120	2.08	10	1	+	10	1.00*	1	10	1.00*
			100	0			100	1	+			1		
4545	Filet de julienne	Julienne fillet	1000	73	73000	4.86	1000	>100		100000	5.00	>100	120000	5.08
			10000	7			10000	10	+		N'	12		N'
4546	Harengs fumés aux aromates	Smoked herring with herbs	100	>100	16000	4.20	100	>100		21000	4.32	>100	21000	4.32
			1000	16		N'	1000	21	+		N'	21		N'
4547	Saumon fumé	Smoked salmon	100	57	5500	3.74	100	76	+	7600	3.88	80	8200	3.91
			1000	4			1000	8	+			10		
4548	Truite fumée	Smoked trout	10	51	510	2.71	10	67	+	710	2.85	71	750	2.88
			100	5			100	11	+			11		
4652	Darne d'espadon	Swordfish steak	10	0	<10	<1.00	10	0		<10	<1.00	0	<10	<1.00
			100	0			100	0				0		
5085	Langoustines	Norway lobsters	100	>100	36000	4.56	100	>100		37000	4.57	>100	37000	4.57
			1000	36			1000	37	+			37		
5086	Queues de gambas crues	Raw gambas tails	1000	89	87000	4.94	1000	91	+	87000	4.94	91	87000	4.94
			10000	7			10000	5	+			5		
5087	Poulpe cru	Raw octopus	10000	>100	1000000	6.00	10000	>100		2500000	6.40	>100	2500000	6.40
			100000	10			100000	25	+			25		
5088	Filet de merlan sans peau	Skinless whiting fillet	1000	>100	630000	5.80	1000	>100		900000	5.95	>100	900000	5.95
			10000	63			10000	90	+			91		
5089	Filet de lieu jaune	Fillet of pollack	10000	47	450000	5.65	10000	56	+	570000	5.76	57	580000	5.76
			100000	2			100000	7	+			7		

Category
Type

* ♦ Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)

SPREADING METHOD

SEAFOOD PRODUCTS (2014)														
Sample No.	Product (French name)	Product	Reference method ISO 6888-2*				Alternative method EASY STAPH 37°C - Spreading							
			Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	Reading 22 h				Reading 48 h		
								CFU/plate	Coagulase	CFU/g	log CFU/g	CFU/plate	CFU/g	log CFU/g
5090	Emincé de saumon fumé aneth, citron	Sliced smoked salmon with dill and lemon	10000	>100	800000	5.90 Ne	10000	>100		1200000	6.08	>100	1200000	6.08
			100000	8			100000	12	+			12		

Category
Type
3b

SPREADING METHOD														
EGG PRODUCTS AND OTHERS (2014)														
Sample No.	Product (French name)	Product	Reference method ISO 6888-2*				Alternative method EASY STAPH 37°C - Spreading							
			Dilution	CFU/plate	CFU/g	log (CFU/g)	Dilution	Reading 22 h				Reading 48 h		
								CFU/plate	Coagulase	CFU/g	log (CFU/g)	CFU/plate	CFU/g	log (CFU/g)
3778	Crème pâtissière	Pastry cream	10	6	60	1.78	10	12	+	110	2.04	12	110	2.04
			100	0	Ne	Ne	100	0				0		
5796	Flan pâtissier	Pastry	10	64	640	2.81	10	75	+	770	2.89	93d	950	2.98
			100	6			100	10	+			11d		
5797	Tagliatelles aux œufs frais	Fresh egg tagliatelle	100	20	1900	3.28	10	128	+	1400	3.15	172d	1900	3.28
			1000	1			100	29	+			35d		
6654	Coule d'œuf entier pasteurisée	Pasteurized whole egg	10	58	580	2.76	10	82	+	820	2.91	84	850	2.93
			100	6			100	8	+			9		
6655	Pâte feuilletée	Puff pastry	10	20	210	2.32	10	20	+	190	2.28	21	200	2.30
			100	3			100	1	+			1		
6656	Pâte brisée	Shortcrust pastry	100	113	11000	4.04	100	148	+	10000	4.00	148	110000	5.04
			1000	9			1000	10	+		N'	11		N'
6657	Coupe profiteroles	Coupe profiteroles	100	60	6100	3.79	100	78	+	7600	3.88	78	7700	3.89
			1000	7			1000	6	+			7		
6658	Flan	Custard	1000	42	43000	4.63	1000	63	+	63000	4.80	63	63000	4.80
			10000	5			10000	6	+			6		
7442	Flan pâtissier	Custard	10	0	<10	<1.00	10	0		<10	<1.00	0		<1.00
			100	0			100	0				0		
7443	Tarte aux pommes	Apple pie	10	0	<10	<1.00	10	0		<10	<1.00	0		<1.00
			100	0			100	0				0		
7444	Tarte abricot	Apricot pie	10	0	<10	<1.00	10	0		<10	<1.00	0		<1.00
			100	0			100	0				0		
7445	Pâtes fraîches colorées	Colored fresh pasta	100	8	800	2.90	10	38	+	450	2.65	ill	600	2.78
			1000	1			100	11	+			6		Ne
7446	Pâtes fraîches	Fresh pasta	100	50	5500	3.74	10	113	+	3700	3.57	ill	2400	3.38
			1000	10			100	37	+		N'	24		N'
7447	Pâte feuilletée au beurre	Puff pastry with butter	10	0	<10	<1.00	10	0		<10	<1.00	0	<10	<1.00
			100	0			100	0				0		
7448	Pâte feuilletée au beurre	Puff pastry with butter	10	0	<10	<1.00	10	0		<10	<1.00	0	<10	<1.00
			100	0			100	0				0		
7449	Pâtes fraîches farine de blé	Fresh wheat flour pasta	10	>100	2300	3.36	10	>100		3300	3.52	>100	3400	3.53
			100	23		N'	100	33	+			34		N'
7450	Pâtes fraîches farine de sarrasin	Fresh buckwheat flour pasta	10	>100	2600	3.41	10	>100		500	2.70	>100	600	2.78
			100	26		N'	100	5	+		Ne	6		Ne
7451	Tagliatelles fraîches	Fresh tagliatelle	100	22	2300	3.36	100	19	+	1700	3.23	19	1700	3.23
			1000	3			1000	0				0		
7452	Tagliatelles fraîches	Fresh tagliatelle	100	93	9500	3.98	100	69	+	7100	3.85	69	7100	3.85
			1000	11			1000	9	+			9		
7501	Flan pâtissier	Custard	100	>100	17000	4.23	100	>100		21000	4.32	>100	22000	4.34
			1000	17		N'	1000	21	+		N'	22		
7502	Tarte aux abricots	Apricot pie	100	26	2500	3.40	100	34	+	4000	3.60	38	4500	3.65
			1000	2			1000	10	+			12		
7503	Pâte à tarte feuilletée	Puff pastry	100	157	9000	3.95	100	>100		11000	4.04	>100	16000	4.20
			1000	9		Ne	1000	11	+		N'	16		N'
7504	Pâte à tarte brisée	Shortcrust pastry	100	>100	16000	4.20	10	>100		5700	3.76	>100	10000	4.00
			1000	16		N'	100	57	+		N'	100		N'

Category
Type

SPREADING METHOD

COMPOSITE PRODUCTS														
Sample No.	Product (French name)	Product	Reference method ISO 6888-2*				Alternative method EASY STAPH 37°C - Spreading							
			Dilution	CFU/plate	CFU/g	log (CFU/g)	Dilution	Reading 22 h				Reading 48 h		
								CFU/plate	Coagulase	CFU/g	log (CFU/g)	CFU/plate	CFU/g	log (CFU/g)
5794	Poulet au curry	Chicken curry	100	17	1600	3.20	10	101	+	1000	3.00	127d	1300	3.11
			1000	1			100	13	+			15d		
5795	Sandwich poulet rôti	Roasted chicken sandwich	10	55	580	2.76	10	45	+	470	2.67	99d	990	3.00
			100	9			100	7	+			10d		
5798	Quiche Lorraine lardons fumés	Lorraine quiche with smoked bacon	100	36	3600	3.56	100	75	+	7400	3.87	80	7900	3.90
			1000	4			1000	6	+			7		
5799	Bouchées à la reine	Chicken vol-au-vent	100	12	1200	3.08	10	96	+	1100	3.04	110	1300	3.11
			1000	1			100	24	+			29		
6659	Pizza fromage tomate	Pizza with cheese and tomato	10	29	280	2.45	10	17	+	230	2.36	17	230	2.36
			100	2			100	8	+			8		
6660	Pizza jambon fromage	Ham and cheese pizza	10	42	440	2.64	10	41	+	420	2.62	41	430	2.63
			100	6			100	6	+			6		
6661	Salade trio de choux, jambon, comté	Trio of cabbage, ham and comté salad	100	47	4700	3.67	100	47	+	5200	3.72	47	5200	3.72
			1000	5			1000	10	+			10		
6662	Sandwich poulet crudités	Chicken and vegetables sandwich	1000	36	35000	4.54	1000	32	+	31000	4.49	32	31000	4.49
			10000	2			10000	2	+			2		
6663	Paella	Paella	1000	84	81000	4.91	1000	134	+	120000	5.08 N'	134	120000	5.08 N'
			10000	5			10000	12	+			12		
7681	Macédoine de légumes	Mixed vegetables	10	0	<10	<1.00	10	0		<10	<1.00	0	<10	<1.00
			100	0			100	0				0		
7682	Carottes râpées	Grated carrots	10	0	<10	<1.00	10	0		<10	<1.00	0	<10	<1.00
			100	0			100	0				0		
7683	Couscous	Couscous	10	0	<10	<1.00	10	0		<10	<1.00	0	<10	<1.00
			100	0			100	0				0		
7684	Croissants jambon emmental	Ham and Emmental croissants	10	0	<10	<1.00	10	0		<10	<1.00	0	<10	<1.00
			100	0			100	0				0		
7685	Hacao au poulet Xiu Mai	Xiu Mai chicken hacao	10	0	<10	<1.00	10	0		<10	<1.00	0	<10	<1.00
			100	0			100	0				0		
7722	Sandwich poulet crudités	Chicken and vegetables sandwich	100	46	4500	3.65	100	49	+	5000	3.70	51	5300	3.72
			1000	4			1000	6	+			7		
7723	Salade caesar	Caesar salad	100	44	4300	3.63	100	29	+	2900	3.46	30	3000	3.48
			1000	3			1000	3	+			3		
7724	Croque-Monsieur	Croque-Monsieur	100	87	8800	3.94	100	56	+	5900	3.77	59	6200	3.79
			1000	10			1000	9	+			9		
8088	Couscous	Couscous	100	>100	>100000	>5.00	100	>100	+	>100000	>5.00	>100	>100000	>5.00
			1000	>100			1000	>100	+			>100		
8089	Bouchées vapeur à la crevette	Steamed shrimps	100	68	7000	3.85	100	104	+	9600	3.98	106	9800	3.99
			1000	9			1000	2	+			2		
8090	Tagliatelles aux fruits de mer	Seafood tagliatelle	100	66	6500	3.81	100	50	+	5600	3.75	51	5700	3.76
			1000	5			1000	12	+			12		
8091	Poulet basquaise	Basquaise chicken	1000	>100	370000	5.57 N'	10000	>100	+	420000	5.62 N'	>100	450000	5.65 N'
			10000	37			10000	42	+			45		

Category
Type

SPREADING METHOD																	
PRODUCTION ENVIRONMENTAL SAMPLES																	
Date of analysis	N°	Product (French name)	Product	Reference method : ISO 6888-2*				Alternative method: EASY STAPH - Spreading								Category	Type
								22h incubation time				48h incubation time					
				Dilution	CFU/plate	CFU/g rounded	log CFU/g	Dilution	CFU/plate	Interpretation 2 plates		Dilution	CFU/plate	Interpretation 2 plates			
CFU/g rounded	log CFU/g 2 plates	CFU/g rounded	log CFU/g 2 plates														
2024	4678	Eau de rinçage poulet (production viande poulet)	Rinse water (Chicken meat production)	1 10	29 3	29	1.46	1 10	40 2	38	1.58	1 10	40 2	38	1.58	6	b
2024	4679	Eau de rinçage sauce carbonara (production pates carbonara)	Rinse water carbonara sauce (RTRH production)	100 1000	106 11	11000	4.04	100 1000	98 9	9700	3.99	100 1000	98 9	9700	3.99	6	b
2024	4680	Eau de rinçage pâte madeleine (production madeleine)	Rinse water pastry (shell-shaped cookie)	1 10	103 6	99	2.00	10 100	17 0	160	2.20	10 100	17 0	160	2.20	6	b
2024	4681	Eponge avant désinfection (industrie de produits laitiers)	Sponge before disinfection (dairy products industry)	100 1000	79 6	7700	3.89	1000 10000	15 0	14000	4.15	1000 10000	15 0	14000	4.15	6	a
2024	4682	Eponge sol devant évier zone moulage avant nettoyage	Floor sponge, before cleaning	1000 10000	31 6	34000	4.53	1000 10000	27 5	29000	4.46	1000 10000	27 5	29000	4.46	6	a
2024	4683	Lingette rouleaux retourneur manuel avant nettoyage	Rollers wipe, before cleaning	100 1000	35 1	3300	3.52	100 1000	92 4	8700	3.94	100 1000	92 4	8700	3.94	6	a
2024	4684	Lingette sol accès zone batterie air 4m avant nettoyage	Floor wipe, before cleaning	10 100	32 2	310	2.49	10 100	39 7	420	2.62	10 100	39 7	420	2.62	6	a
2024	4685	Ecouvillon surface avant nettoyage (industrie de produits laitiers)	Swab, before cleaning (dairy products industry)	1000 10000	30 0	27000	4.43	1000 10000	46 6	47000	4.67	1000 10000	46 6	47000	4.67	6	a
2024	4686	Ecouvillon surface avant nettoyage (industrie de produits laitiers)	Swab, before cleaning (dairy products industry)	100 1000	46 8	4900	3.69	100 1000	58 7	5900	3.77	100 1000	58 7	5900	3.77	6	a
2024	4687	Ecouvillon surface avant nettoyage (industrie de produits laitiers)	Swab, before cleaning (dairy products industry)	10000 100000	12 6	120000	5.08	10000 100000	20 3	210000	5.32	10000 100000	20 3	210000	5.32	6	a
2025	113198	Eau tuyau lavage (industrie fromage)	Washing water, pipe (cheese industry)	10 100	43 4	430	2.63	10 100	33 3	330	2.52	10 100	35 3	350	2.54	6	b
2025	113199	Eau de rinçage (industrie fromage)	Rinse water (cheese industry)	1 10	4 0	4	0.60 Ne	1 10	12 1	12	1.08	1 10	12 3	14	1.15	6	b
2025	113200	Eau de rinçage mélangeur (industrie fromage)	Rinse water, mixer (cheese industry)	100 1000	39 5	4000	3.60	100 1000	44 10	4900	3.69	100 1000	45 10	5000	3.70	6	b
2025	113201	Eau de rinçage sauce carbonara (production pates carbonara)	Rinse water carbonara sauce (RTRH production)	1 10	40 1	37	1.57	1 10	38 4	38	1.58	1 10	39 4	39	1.59	6	b
2025	113202	Déchets crêpes (industrie de plats préparés)	Wastes crepes (RTRH industry)	1000 10000	62 7	63000	4.80	1000 10000	66 4	64000	4.81	1000 10000	68 4	65000	4.81	6	c
2025	113421	Poussières d'aspirateur (industrie de produits laitiers)	Vacuum dusts (dairy products industry)	100 1000	>100 >100	>100000	>5,00	100 1000	>100 >100	>100000	>5.00	100 1000	>100 >100	>100000	>5.00	6	c
2025	113422	Poussières d'aspirateur (industrie de produits laitiers)	Vacuum dusts (dairy products industry)	100 1000	1 0	100	2,00*	100 1000	0 0	<100	<2.00	100 1000	0 0	<100	<2.00	6	c

♦ Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)

SPREADING METHOD																	
PRODUCTION ENVIRONMENTAL SAMPLES																	
Date of analysis	N°	Product (French name)	Product	Reference method : ISO 6888-2*				Alternative method: EASY STAPH - Spreading								Category	Type
								22h incubation time				48h incubation time					
				Dilution	CFU/plate	CFU/g rounded	log CFU/g	Dilution	CFU/plate	Interpretation 2 plates		Dilution	CFU/plate	Interpretation 2 plates			
										CFU/g rounded	log CFU/g 2 plates			CFU/g rounded	log CFU/g 2 plates		
2025	113423	Poussières d'aspirateur (industrie de produits laitiers)	Vacuum dusts (dairy products industry)	10	34	320	2.51	10	60	570	2.76	10	86	820	2.91	6	c
				100	1			100	3			100	4				
2025	113424	Poussières d'aspirateur (industrie de produits laitiers)	Vacuum dusts (dairy products industry)	100	14	1300	3.11	100	11	1200	3.08	100	13	1500	3.18	6	c
				1000	0			1000	2			1000	3				
2025	113779	Déchets chipolatas (industrie de produits carnés)	Wastes, pork meat, chipolatas (meat products industry)	100	29	2700	3.43	100	45	4200	3.62	100	45	4200	3.62	6	c
				1000	1			1000	1			1000	1				
2025	113780	Déchets riz espagnol (industrie de plats préparés)	Wastes, seasoned rice (RTRH industry)	10	14	140	2.15	10	21	230	2.36	10	21	230	2.36	6	c
				100	1			100	4			100	4				
2025	113781	Déchets porc saumuré (industrie de produits carnés)	Wastes, salted pork (meat product industry)	100	17	1600	3.20	100	35	3300	3.52	100	35	3300	3.52	6	c
				1000	1			1000	1			1000	1				

POUR PLATE METHOD															Category	Type
MEAT PRODUCTS AND POULTRY (2014)																
Sample No.	Product (French name)	Product	Reference method ISO 6888-2♦				Alternative method : EASY STAPH 37°C-Pour plate									
			Dilution	CFU/plate	CFU/g	log (CFU/g)	Dilution	Reading 22 h				Reading 72 h				
								CFU/plate	Coagulase	CFU/g	log (CFU/g)	CFU/plate	CFU/g	log (CFU/g)		
3772	Viande hachée de volaille	Minced poultry meat	10	58	650	2.81	10	98	+	1100	3.04	ill	1800	3.26	1	a
			100	13			100	18	+			18		N'		
3774	Manchons de canard	Duck breasts	1000	75	77000	4.89	1000	79	+	75000	4.88	ill	40000	4.60	1	a
			10000	10			10000	4	+			4		Ne		
3776	Ailes de poulet	Chicken wings	1000	17	15000	4.18	1000	8	+	8000	3.90	8	8000	3.90	1	a
			10000	0			10000	1	+			1		Ne		
3777	Wings BBQ	BBQ Wings	10	1	10	1.00*	10	1	+	10	1.00*	1	10	1.00*	1	c
			100	0			100	0				0				
3779	Wings BBQ	BBQ Wings	10	1	10	1.00*	10	5	+	50	1.70	5	50	1.70	1	c
			100	0			100	0				0		Ne		
3780	Wings BBQ	BBQ Wings	10	2	20	1.30*	10	3	+	30	1.48*	4	40	1.60	1	c
			100	0			100	0				0		Ne		
3781	Wings BBQ	BBQ Wings	10	2	20	1.30*	10	2	+	20	1.30*	2	20	1.30*	1	c
			100	0			100	0				0				
3782	Wings BBQ	BBQ Wings	10	4	40	1.60 Ne	10	0		<10	<1.00	1	10	1.00*	1	c
			100	0			100	0				0				
3816	Saucisse crue	Raw sausage	10	0	<10	<1.00	10	0		<10	<1.00	0	<10	<1.00	1	b
			100	0			100	0				0				
3817	Cuisse de poulet	Chicken leg	10	0	<10	<1.00	10	4	+	40	1.60 Ne	4	40	1.60	1	a
			100	0			100	0				0		Ne		
3877	Paupiette de dinde	Turkey Paupiette	10	8	80	1.90 Ne	10	12	+	110	2.04	12	110	2.04	1	a
			100	0			100	0				0				
3878	Paupiette de dinde	Turkey Paupiette	10	2	20	1.30*	10	1	+	10	1.00*	1	10	1.00*	1	a
			100	0			100	0				0				
3879	Paupiette de dinde	Turkey Paupiette	10	4	40	1.60 Ne	10	6	+	60	1.78 Ne	6	60	1.78	1	a
			100	0			100	1	+			1		Ne		
3880	Saucisses aux herbes	Sausage with herbs	10	0	<10	<1.00	10	0		<10	<1.00	0	<10	<1.00	1	b
			100	0			100	0				0				
4222	Carpaccio de bœuf au pistou	Beef carpaccio with pesto	10	11	100	2.00	10	14	+	130	2.11	14	130	2.11	1	a
			100	0			100	0				0				
4223	Carpaccio de bœuf basilic	Beef carpaccio with basil	1000	6	6000	3.78 Ne	1000	3	+	3000	3.48*	3	3000	3.48*	1	a
			10000	0			10000	1	+			1				
4224	Côte de porc tex mex	Pork chop tex mex	10	84	800	2.90	10	56	+	640	2.81	60	670	2.83	1	a
			100	4			100	14	+			14				
4225	Grillades de porc à la provencale	Provençal Grilled pork	100	79	7900	3.90	100	64	+	6500	3.81	65	6600	3.82	1	a
			1000	8			1000	7	+			8				
4303	Blanquette	Blanquette	10	1	10	1.00*	10	1	+	10	1.00*	1	10	1.00*	1	a
			100	0			100	1	+			2				
4304	Viande rouge	Red meat	10	8	80	1.90 Ne	10	6	+	60	1.78 Ne	6	60	1.78	1	a
			100	2			100	1	+			1		Ne		

POUR PLATE METHOD															Category	Type
MEAT PRODUCTS AND POULTRY (2014)																
Sample No.	Product (French name)	Product	Reference method ISO 6888-2♦				Alternative method : EASY STAPH 37°C-Pour plate									
			Dilution	CFU/plate	CFU/g	log (CFU/g)	Dilution	Reading 22 h				Reading 72 h				
								CFU/plate	Coagulase	CFU/g	log (CFU/g)	CFU/plate	CFU/g	log (CFU/g)		
4305	Jambon cru	Raw ham	10	29	320	2.51	10	18	+	200	2.30	19	210	2.32	1	b
			100	6			100	4	+			4				
4337	Peau de cou	Neck skin	10	35	370	2.57	10	31	+	290	2.46	28	260	2.41	1	a
			100	6			100	1	+			1				
4338	Peau de cou	Neck skin	10	26	280	2.45	10	41	+	400	2.60	27	260	2.41	1	a
			100	5			100	3	+			2				
4339	Peau de cou	Neck skin	10	9	90	1.95	10	7	+	70	1.85	7	70	1.85	1	a
			100	1		Ne	100	0			Ne	0		Ne		
4538	Magret de canard tomate	Tomato duck breast	100	96	9200	3.96	100	81	+	8200	3.91	78	7900	3.90	1	c
			1000	5			1000	9	+			9				
4539	Magret de canard tomate	Tomato duck breast	100	>100	26000	4.41	100	>100		21000	4.32	>100	21000	4.32	1	c
			1000	26			1000	21	+			21		N'		
4540	Magret de canard tranché	Tomato duck breast	1000	50	51000	4.71	1000	45	+	42000	4.62	45	42000	4.62	1	b
			10000	6			10000	1	+			1				
4651	Jambon cru	Raw ham	10	12	120	2.08	10	9	+	90	1.95	8	80	1.90	1	b
			100	1			100	1	+		Ne	1		Ne		
4767	Bœuf bourguignon	Beef bourguignon	100	28	2900	3.46	100	21	+	2000	3.30	27	2600	3.41	1	c
			1000	4			1000	1	+			2				
4768	Poulet au curry	Chicken curry	100	40	4000	3.60	100	14	+	1500	3.18	26	2700	3.43	1	c
			1000	0		Ne	1000	2	+			4				
4769	Porc au caramel	Pork with caramel	1000	36	35000	4.54	1000	28	+	25000	4.40	28	25000	4.40	1	c
			10000	3			10000	0				0				
4770	Terrine de campagne	Pâté	100	35	3400	3.53	100	20	+	2500	3.40	28	3200	3.51	1	c
			1000	2			1000	7	+			7				
4771	Jambon blanc	White ham	100	19	1900	3.28	100	29	+	2600	3.41	37	3500	3.54	1	c
			1000	2			1000	0				1			1	
4772	Saucisse perche	Perch sausage	100	ND	ND	ND	100	ND		ND	ND	ND	ND	ND	1	b
			1000	ND			1000	ND				ND				
4773	Rosette	Rosette	100	8	800	2.90	100	4	+	400	2.60	4	400	2.60	1	b
			1000	0		Ne	1000	0			Ne	4		Ne		
4774	Magret de canard fumé	Smoked duck breast	100	36	3900	3.59	100	32	+	3300	3.52	33	3400	3.53	1	b
			1000	7			1000	4	+			4				
5091	Chair à saucisse	Sausage meat	100	82	8000	3.90	100	50	+	5200	3.72	50	5200	3.72	1	b
			1000	6			1000	7	+			7				
5092	Jambon sec	Dry-cured ham	1000	39	37000	4.57	1000	40	+	43000	4.63	40	43000	4.63	1	b
			10000	2			10000	7	+			7				
5093	Jambon sec	Dry-cured ham	1000	>100	80000	4.90	1000	>100		120000	5.08	>100	120000	5.08	1	b
			10000	8			10000	12	+			12				
5094	Rosette	Rosette	10000	48	1000000	6.00	10000	44	+	450000	5.65	45	460000	5.66	1	b
			100000	65			100000	6	+			6				

POUR PLATE METHOD

DAIRY PRODUCTS (2014)															Category	Type
Sample No.	Product (French name)	Product	Reference method ISO 6888-2*				Alternative method: EASY STAPH 37°C-Pour plate									
			Dilution	CFU/plate	CFU/g	log (CFU/g)	Dilution	Reading 22 h				Reading 72 h				
								CFU/plate	Coagulase	CFU/g	log (CFU/g)	CFU/plate	CFU/g	log (CFU/g)		
3769	Saint Nectaire au lait cru	Saint Nectaire (raw milk cheese)	10	44	440	2.64	10	32	+	310	2.49	ND	500	2.70 Ne	2	a
			100	4			100	2	+			5				
3770	Fromage non affiné au lait cru de vache	Unripened cheese made from raw cow's milk	100	18	1700	3.23	10	>100	+	1400	3.15 N'	ND	1400	3.15 N'	2	a
			1000	1			100	14	+			14				
3771	Fromage non affiné au lait cru de vache	Unripened cheese made from raw cow's milk	10	34	350	2.54	10	31	+	330	2.52	31	330	2.52	2	a
			100	4			100	5	+			5				
3773	Reblochon au lait cru	Reblochon (raw milk cheese)	100	ND	<1000	<3.00	100	ND		<1000	<3.00	ND	<1000	<3.00	2	a
			1000	0			1000	0				0				
3775	Saint Nectaire au lait cru	Saint Nectaire (raw milk cheese)	10	0	<10	<1.00	10	0		<10	<1.00	0	<10	<1.00	2	a
			100	0			100	0				0				
3815	Reblochon au lait cru	Reblochon (raw milk cheese)	10	3	30	1.48*	10	6	+	60	1.78 Ne	6	60	1.78 Ne	2	a
			100	1			100	1	+			1				
3872	Forêt noire	Forêt noire	10	2	20	1.30*	10	1	+	10	1.00*	2	20	1.30*	2	c
			100	0			100	0				0				
3873	Lait pasteurisé	Pasteurized milk	100	3	300	2.48*	100	0		<100	<2.00	0	<100	<2.00	2	b
			1000	0			1000	0				0				
3874	Chou chantilly	Cream bun	100	16	1500	3.18	100	12	+	1300	3.11	12	1300	3.11	2	c
			1000	1			1000	2	+			2				
3875	Brie pasteurisé	Brie (pasteurized cheese)	100	36	3500	3.54	100	40	+	4000	3.60	42	4200	3.62	2	b
			1000	2			1000	4	+			4				
3876	Saint Nectaire au lait cru	Saint Nectaire (raw milk cheese)	10	61	600	2.78	10	53	+	490	2.69	ill	3000	3.48*	2	a
			100	5			100	1	+			3				
4040	Lait cru	Raw milk	10	1	10	1.00*	10	0		<10	<1.00	0	<10	<1.00	2	a
			100	1			100	0				0				
4042	Tomme au lait cru	Tomme (raw milk cheese)	10	5	50	1.70 Ne	10	5	+	50	1.70 Ne	4d	40d	1.60d Ne	2	a
			100	2			100	0				0				
4131	Bethmale au lait cru	Bethmale (raw milk cheese)	1000	92	100000	5.00	1000	93	+	93000	4.97	79	83000	4.92	2	a
			10000	19			10000	9	+			12				
4132	Tomme de montagne au lait cru	Tomme (raw milk cheese)	1000	73	72000	4.86	1000	53	+	56000	4.75	50	53000	4.72	2	a
			10000	6			10000	9	+			8				
4133	Crème glacée vanille	Vanilla ice cream	100	>300	53000	4.72	100	>100		54000	4.73 N'	>100	39000	4.59	2	c
			1000	53			1000	54	+			39				
4134	Crème glacée chocolat	Chocolate ice cream	100	135	13000	4.11	100	111	+	11000	4.04	75	8000	3.90	2	c
			1000	11			1000	13	+			13				
4226	Tiramisu	Tiramisu	10	13	120	2.08	10	6	+	60	1.78 Ne	6	60	1.78 Ne	2	c
			100	0			100	1	-			1				
4227	Panna cotta	Panna cotta	100	5	500	2.70 Ne	100	9	+	900	2.95 Ne	9	1000	3.00	2	c
			1000	1			1000	2	+			2				
4228	Riz au lait	Rice pudding	1000	8	8000	3.90 Ne	1000	2	+	2000	3.30*	2	2000	3.30*	2	c
			10000	0			10000	0				0				

* Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)

POUR PLATE METHOD

DAIRY PRODUCTS (2014)															Category	Type
Sample No.	Product (French name)	Product	Reference method ISO 6888-2*				Alternative method: EASY STAPH 37°C-Pour plate									
			Dilution	CFU/plate	CFU/g	log (CFU/g)	Dilution	Reading 22 h				Reading 72 h				
CFU/plate	Coagulase	CFU/g						log (CFU/g)	CFU/plate	CFU/g	log (CFU/g)					
4336	Fromage de chèvre	Goat cheese	10	2	20	1.30*	10	3	+	30	1.48*	0	<10	1.00	2	a
			100	0			100	1	+			1				
4541	Lait ribot fermier	Pasteurized milk	10	10	91	1.96	10	8	+	80	1.90 Ne	9	90	1.95 Ne	2	b
			100	0			100	0				0				
4542	Lait pasteurisé	Pasteurized milk	100	23	2400	3.38	100	34	+	3600	3.56	34	3600	3.56	2	b
			1000	3			1000	6	+			6			2	
4543	Lait pasteurisé	Pasteurized milk	10	99	900	2.95	10	88	+	870	2.94	88	870	2.94	2	b
			100	0			10	8	+			8				
4544	Lait pasteurisé	Pasteurized milk	100	55	5400	3.73	100	36	+	3800	3.58	36	3800	3.58	2	b
			1000	4			1000	6	+			6				
4775	Lait pasteurisé entier	Pasteurized whole milk	1000	10	9100	3.96	100	100	+	9700	3.99	9(-3)	9000	3.95 Ne	2	b
			10000	0			1000	7	+			3 (-4)				
4776	Lait ribot pasteurisé	Pasteurized milk	1000	37	35000	4.54	1000	36	+	34000	4.53	39	37000	4.57	2	b
			10000	1			10000	1	+			2				
4777	Panna cotta	Panna cotta	100	21	2000	3.30	100	8	+	800	2.90 Ne	8	800	2.90 Ne	2	c
			1000	1			1000	2	+			4				
4992	Lait cru	Raw milk	10	22	240	2.38	10	25	+	240	2.38	25	240	2.38	2	a
			100	4			100	1	+			1				

POUR PLATE METHOD

SEAFOOD PRODUCTS (2014)															Category	Type
Sample No.	Product (French name)	Product	Reference method ISO 6888-2*				Alternative method : EASY STAPH 37°C-Pour plate									
			Dilution	CFU/plate	CFU/g	log (CFU/g)	Dilution	Reading 22 h				Reading 72 h				
								CFU/plate	Coagulase	CFU/g	log (CFU/g)	CFU/plate	CFU/g	log (CFU/g)		
3814	Saumon cru mariné	Marinated raw salmon	10	44	440	2.64	10	51	+	500	2.70	51	600	2.78	3	b
			100	4			100	4	+			6				
3868	Terrine de Saint Jacques	Terrine of scallops	100	12	1200	3.08	100	3	+	300	2.48*	4	400	2.60	3	c
			1000	1			1000	2	+			2				
3869	Salade duo de saumon	Salmon duo salad	10	8	80	1.90 Ne	10	5	+	50	1.70 Ne	6	60	1.78 Ne	3	c
			100	0			100	0				0				
3870	Terrine de saumon	Salmon terrine	100	95	9000	3.95	1000	12	+	11000	4.04	12	12000	4.08	3	c
			1000	4			10000	0				1				
3871	Salade écrevisse	Crayfish salad	100	4	400	2.60 Ne	100	17	+	1700	3.23	17	1700	3.23	3	c
			1000	1			1000	2	+			2				
4041	Pavé de saumon cru	Raw salmon steak	10	11	120	2.08	10	8	+	80	1.90 Ne	8d	80d	1.90d Ne	3	a
			100	2			100	1	+			1				
4129	Pavé de lieu jaune citron-riz-légumes	Lemon-rice-vegetable pollack steak	1000	152	150000	5.18	1000	101	+	100000	5.00	92	94000	4.97	3	c
			10000	14			10000	11	+			11				
4130	Pavé de saumon purée de brocolis	Salmon steak with broccoli purée	1000	34	39000	4.59	1000	38	+	37000	4.57	35	35000	4.54	3	c
			10000	9			10000	3	+			4				
4229	Nems aux crevettes	Shrimp nems	10	55	550	2.74	10	62	+	600	2.78	62	610	2.79	3	c
			100	5			100	4	+			5				
4230	Gambas aux épices	Spicy prawns	100	68	6500	3.81	100	67	+	6500	3.81	67	6500	3.81	3	c
			1000	3			1000	5	+			5				
4231	Crevettes cuites nature	Plain cooked shrimp	1000	58	56000	4.75	1000	84	+	80000	4.90	84	80000	4.90	3	c
			10000	4			10000	4	+			4				
4302	Rouleau de printemps	Spring roll	10	13	120	2.08	10	4	+	40	1.60 Ne	4	40 Ne	1.60 Ne	3	c
			100	0			100	1	+			1				
4545	Filet de julienne	Julienne fillet	1000	73	73000	4.86	1000	87	+	86000	4.93	86	85000	4.93	3	a
			10000	7			10000	8	+			8				
4546	Harengs fumés aux aromates	Smoked herring with herbs	100	>100	16000	4.20	100	>100		11000	4.04	>100	11000	4.04 N'	3	b
			1000	16			1000	11	+			11				
4547	Saumon fumé	Smoked salmon	100	57	5500	3.74	100	61	+	6200	3.79	60	6100	3.79	3	b
			1000	4			1000	7	+			7				
4548	Truite fumée	Smoked trout	10	51	510	2.71	10	54	+	500	2.70	55	510	2.71	3	b
			100	5			100	1	+			1				
4652	Darne d'espadon	Swordfish steak	10	0	<10	<1.00	10	0		<10	<1.00	0	<10	<1.00	3	a
			100	0			100	0				0				
5085	Langoustines	Norway lobsters	100	>100	36000	4.56	100	>100		33000	4.52	>100	33000	4.52	3	a
			1000	36			1000	33	+			33				
5086	Queues de gambas crues	Raw gambas tails	1000	89	87000	4.94	1000	79	+	77000	4.89	80	80000	4.90	3	a
			10000	7			10000	6	+			8				
5087	Poulpe cru	Raw octopus	10000	>100	1000000	6.00	10000	>100		700000	5.85	>100	700000	5.85	3	a
			100000	10			100000	7	+			7				

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POUR PLATE METHOD

SEAFOOD PRODUCTS (2014)															Category	Type
Sample No.	Product (French name)	Product	Reference method ISO 6888-2*				Alternative method : EASY STAPH 37°C-Pour plate									
			Dilution	CFU/plate	CFU/g	log (CFU/g)	Dilution	Reading 22 h				Reading 72 h				
								CFU/plate	Coagulase	CFU/g	log (CFU/g)	CFU/plate	CFU/g	log (CFU/g)		
5088	Filet de merlan sans peau	Skinless whiting fillet	1000	>100	630000	5.80	1000	>100		590000	5.77	>100	590000	5.77	3	a
			10000	63			10000	59	+			59				
5089	Filet de lieu jaune	Fillet of pollack	10000	47	450000	5.65	10000	57	+	560000	5.75	61	600000	5.78	3	a
			100000	2			100000	5	+			5				
5090	Emincé de saumon fumé aneth, citron	Sliced smoked salmon with dill and lemon	10000	>100	800000	5.90	10000	>100		1700000	6.23	>100	1700000	6.23	3	b
			100000	8			100000	17	+			17				

POUR PLATE METHOD

EGG PRODUCTS AND OTHERS (2014)															Category	Type
Sample No.	Product (French name)	Product	Reference method ISO 6888-2*				Alternative method : EASY STAPH 37°C-Pour plate									
			Dilution	CFU/plate	CFU/g	log (CFU/g)	Dilution	Reading 22 h				Reading 72 h				
								CFU/plate	Coagulase	CFU/g	log (CFU/g)	CFU/plate	CFU/g	log (CFU/g)		
3778	Crème pâtissière	Pastry cream	10	6	60	1.78	10	0		<10	<1.00	0	<10	<1.00	4	b
			100	0		Ne	100	0				0				
5796	Flan pâtissier	Pastry	10	64	640	2.81	10	50	+	500	2.70	58	570	2.76	4	b
			100	6			100	5	+			5				
5797	Tagliatelles aux œufs frais	Fresh egg tagliatelle	100	20	1900	3.28	10	83	+	810	2.91	86	850	2.93	4	c
			1000	1			100	6	+			7				
6654	Coule d'œuf entier pasteurisée	Pasteurized whole egg	10	58	580	2.76	10	54	+	520	2.72	55	540	2.73	4	a
			100	6			100	3	+			4				
6655	Pâte feuilletée	Puff pastry	10	20	210	2.32	10	10	+	110	2.04	10	110	2.04	4	a
			100	3			100	2	+			2				
6656	Pâte brisée	Shortcrust pastry	100	113	11000	4.04	100	131	+	9000	3.95 Ne	132	11000	4.04 Ne	4	a
			1000	9			1000	9	+			11				
6657	Coupe profiteroles	Coupe profiteroles	100	60	6100	3.79	100	57	+	5600	3.75	57	5800	3.76	4	b
			1000	7			1000	5	+			7				
6658	Flan	Custard	1000	42	43000	4.63	1000	41	+	44000	4.64	41	46000	4.66	4	b
			10000	5			10000	7	+			10				
7442	Flan pâtissier	Custard	10	0	<10	<1.00	10	0		<10	<1.00	0	<10	<1.00	4	b
			100	0			100	0				0				
7443	Tarte aux pommes	Apple pie	10	0	<10	<1.00	10	0		<10	<1.00	0	<10	<1.00	4	b
			100	0			100	0				0				
7444	Tarte abricot	Apricot pie	10	0	<10	<1.00	10	0		<10	<1.00	0	<10	<1.00	4	b
			100	0			100	0				0				
7445	Pâtes fraîches colorées	Colored fresh pasta	100	8	800	2.90	10	19	+	170	2.23	19	170	2.23	4	c
			1000	1			100	0	+			0				
7446	Pâtes fraîches	Fresh pasta	100	50	5500	3.74	100	48	+	5100	3.71	48	5100	3.71	4	c
			1000	10			1000	8	+			8				
7447	Pâte feuilletée au beurre	Puff pastry with butter	10	0	<10	<1.00	10	0		<10	<1.00	0	<10	<1.00	4	a
			100	0			100	0				0				
7448	Pâte feuilletée au beurre	Puff pastry with butter	10	0	<10	<1.00	10	0		<10	<1.00	0	<10	<1.00	4	a
			100	0			100	0				0				
7449	Pâtes fraîches farine de blé	Fresh wheat flour pasta	10	>100	2300	3.36	10	>100	+	2400	3.38	>100	2400	3.38	4	c
			100	23			100	24	+		N'	24		N'		
7450	Pâtes fraîches farine de sarrasin	Fresh buckwheat flour pasta	10	>100	2600	3.41	10	ill		2700	3.43	ND	2700	3.43	4	c
			100	26			100	27	+		N'	27		N'		
7451	Tagliatelles fraîches	Fresh tagliatelle	100	22	2300	3.36	100	21	+	1900	3.28	21	1900	3.28	4	c
			1000	3			1000	0				0				
7452	Tagliatelles fraîches	Fresh tagliatelle	100	93	9500	3.98	100	82	+	8300	3.92	82	8300	3.92	4	c
			1000	11			1000	9	+			9				

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POUR PLATE METHOD

EGG PRODUCTS AND OTHERS (2014)														
Sample No.	Product (French name)	Product	Reference method ISO 6888-2*				Alternative method : EASY STAPH 37°C-Pour plate							
			Dilution	CFU/plate	CFU/g	log (CFU/g)	Dilution	Reading 22 h				Reading 72 h		
								CFU/plate	Coagulase	CFU/g	log (CFU/g)	CFU/plate	CFU/g	log (CFU/g)
7501	Flan pâtissier	Custard	100	>100	17000	4.23	100	109	+	11000	4.04	109	11000	4.04
			1000	17		N'	1000	8	+			8		
7502	Tarte aux abricots	Apricot pie	100	26	2500	3.40	100	28	+	2800	3.45	30	3000	3.48
			1000	2			1000	3	+			3		
7503	Pâte à tarte feuilletée	Puff pastry	100	157	9000	3.95	100	141	+	6000	3.78	148	6000	3.78
			1000	9			1000	6	+		Ne	6		Ne
7504	Pâte à tarte brisée	Shortcrust pastry	100	>100	16000	4.20	100	>100	+	10000	4.00	>100	10000	4.00
			1000	16			1000	10	+			10		

Category

Type

4

b

4

b

4

a

4

a

POUR PLATE METHOD

COMPOSITE PRODUCTS (2014)															Category	Type
Sample No.	Product (French name)	Product	Reference method ISO 6888-2*				Alternative method : EASY STAPH 37°C-Pour plate									
			Dilution	CFU/plate	CFU/g	log (CFU/g)	Dilution	Reading 22 h				Reading 72 h				
								CFU/plate	Coagulase	CFU/g	log (CFU/g)	CFU/plate	CFU/g	log (CFU/g)		
5794	Poulet au curry	Chicken curry	100	17	1600	3.20	10	82	+	810	2.91	97	980	2.99	5	c
			1000	1			100	7	+			11				
5795	Sandwich poulet rôti	Roasted chicken sandwich	10	55	580	2.76	10	46	+	460	2.66	55	600	2.78	5	a
			100	9			100	5	+			11				
5798	Quiche Lorraine lardons fumés	Lorraine quiche with smoked bacon	100	36	3600	3.56	100	25	+	2500	3.40	32	3200	3.51	5	b
			1000	4			1000	3	+			3				
5799	Bouchées à la reine	Chicken vol-au-vent	100	12	1200	3.08	100	10	+	910	2.96	16	1500	3.18	5	b
			1000	1			1000	0	+			1				
6659	Pizza fromage tomate	Pizza with cheese and tomato	10	29	280	2.45	10	21	+	200	2.30	21	200	2.30	5	b
			100	2			100	1	+			1				
6660	Pizza jambon fromage	Ham and cheese pizza	10	42	440	2.64	10	53	+	510	2.71	53	510	2.71	5	b
			100	6			100	3	+			3				
6661	Salade trio de choux, jambon, comté	Trio of cabbage, ham and comté salad	100	47	4700	3.67	100	43	+	4400	3.64	43	4500	3.65	5	a
			1000	5			1000	5	+			6				
6662	Sandwich poulet crudités	Chicken and vegetables sandwich	1000	36	35000	4.54	1000	28	+	27000	4.43	28	27000	4.43	5	a
			10000	2			10000	2	+			2				
6663	Paella	Paella	1000	84	81000	4.91	1000	74	+	76000	4.88	74	76000	4.88	5	c
			10000	5			10000	10	+			10				
7681	Macédoine de légumes	Mixed vegetables	10	0	<10	<1.00	10	0		<10	<1.00	0	<10	<1.00	5	a
			100	0			100	0				0				
7682	Carottes râpées	Grated carrots	10	0	<10	<1.00	10	0		<10	<1.00	0	<10	<1.00	5	a
			100	0			100	0				0				
7683	Couscous	Couscous	10	0	<10	<1.00	10	0		<10	<1.00	0	<10	<1.00	5	c
			100	0			100	0				0				
7684	Croissants jambon emmental	Ham and Emmental croissants	10	0	<10	<1.00	10	0		<10	<1.00	0	<10	<1.00	5	b
			100	0			100	0				0				
7685	Hacao au poulet Xiu Mai	Xiu Mai chicken hacao	10	0	<10	<1.00	10	0		<10	<1.00	0	<10	<1.00	5	c
			100	0			100	0				0				
7722	Sandwich poulet crudités	Chicken and vegetables sandwich	100	46	4500	3.65	100	49	+	4800	3.68	47	4500	3.65	5	a
			1000	4			1000	4	+			3				
7723	Salade caesar	Caesar salad	100	44	4300	3.63	100	39	+	3900	3.59	40	4000	3.60	5	a
			1000	3			1000	4	+			4				
7724	Croque-Monsieur	Croque-Monsieur	100	87	8800	3.94	100	75	+	7500	3.88	74	7500	3.88	5	b
			1000	10			1000	8	+			8				
8088	Couscous	Couscous	100	>100	>100000	>5.00	100	>100	+	>100000	>5.00	>100	>100000	>5.00	5	c
			1000	>100			1000	>100	+			>100				
8089	Bouchées vapeur à la crevette	Steamed shrimps	100	68	7000	3.85	100	85	+	8500	3.93	87	8700	3.94	5	c
			1000	9			1000	9	+			9				
8090	Tagliatelles aux fruits de mer	Seafood tagliatelle	100	66	6500	3.81	100	73	+	6900	3.84	76	7200	3.86	5	c
			1000	5			1000	3	+			3				
8091	Poulet basquaise	Basquaise chicken	1000	>100	370000	5.57 N'	1000	>100	+	200000	5.30 N'	>100	240000	5.38 N'	5	c
			10000	37			10000	20	+			24				

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POUR PLATE METHOD																	
PRODUCTION ENVIRONMENTAL SAMPLES																	
Date of analysis	N°	Product (French name)	Product	Reference method : ISO 6888-2*				Alternative method: EASY STAPH - Pour plate								Category	Type
								22h incubation time				72h incubation time					
				Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	CFU/plate	Interpretation 2 plates		Dilution	CFU/plate	Interpretation 2 plates			
CFU/g rounded	log CFU/g 2 plates	CFU/g rounded	log CFU/g 2 plates														
2024	4678	Eau de rinçage poulet (production viande poulet)	Rinse water (Chicken meat production)	1 10	29 3	29	1.46	1 10	21 3	22	1.34	1 10	21 3	22	1.34	6	b
2024	4679	Eau de rinçage sauce carbonara (production pâtes carbonara)	Rinse water carbonara sauce (RTRH production)	100 1000	106 11	10636	4.04	100 1000	91 9	9100	3.96	100 1000	91 9	9100	3.96	6	b
2024	4680	Eau de rinçage pâte madeleine (production madeleine)	Rinse water pastry (shell-shaped cookie)	1 10	103 6	99	2.00	1 10	56 2	53	1.72	1 10	56 2	53	1.72	6	b
2024	4681	Eponge avant désinfection (industrie de produits laitiers)	Sponge before disinfection (dairy products indsutry)	100 1000	79 6	7727	3.89	100 1000	64 5	6300	3.80	100 1000	64 5	6300	3.80	6	a
2024	4682	Eponge sol devant évier zone moulage avant nettoyage	Floor sponge, before cleaning	1000 10000	31 6	33636	4.53	1000 10000	22 1	21000	4.32	1000 10000	22 1	21000	4.32	6	a
2024	4683	Lingette rouleaux retourneur manuel avant nettoyage	Rollers wipe, before cleaning	100 1000	35 1	3273	3.52	100 1000	26 4	2700	3.43	100 1000	26 4	2700	3.43	6	a
2024	4684	Lingette sol accès zone batterie air 4m avant nettoyage	Floor wipe, before cleaning	10 100	32 2	309	2.49	10 100	26 0	240	2.38	10 100	26 0	240	2.38	6	a
2024	4685	Ecouvillon surface avant nettoyage (industrie de produits laitiers)	Swab, before cleaning (dairy products industry)	1000 10000	30 0	27273	4.43	1000 10000	37 2	35000	4.54	1000 10000	37 2	35000	4.54	6	a
2024	4686	Ecouvillon surface avant nettoyage (industrie de produits laitiers)	Swab, before cleaning (dairy products industry)	100 1000	46 8	4909	3.69	100 1000	66 5	6500	3.81	100 1000	66 5	6500	3.81	6	a
2024	4687	Ecouvillon surface avant nettoyage (industrie de produits laitiers)	Swab, before cleaning (dairy products industry)	10000 100000	12 6	120000	5.08	10000 100000	27 0	250000	5.40	10000 100000	27 0	250000	5.40	6	a
2025	113198	Eau tuyau lavage (industrie fromage)	Washing water, pipe (cheese industry)	10 100	43 4	427	2.63	10 100	53 5	530	2.72	10 100	54 5	540	2.73	6	b
2025	113199	Eau de rinçage (industrie fromage)	Rinse water (cheese industry)	1 10	4 0	4	0.60 Ne	1 10	7 1	7	0.85	1 10	7 1	7	0.85 Ne	6	b
2025	113200	Eau de rinçage mélangeur (industrie fromage)	Rinse water, mixer (cheese industry)	100 1000	39 5	4000	3.60	100 1000	29 6	3200	3.51	100 1000	32 6	3500	3.54	6	b
2025	113201	Eau de rinçage sauce carbonara (production pâtes carbonara)	Rinse water carbonara sauce (RTRH production)	1 10	40 1	37	1.57	1 10	25 3	25	1.40	1 10	25 3	25	1.40	6	b
2025	113202	Déchets crêpes (industrie de plats préparés)	Wastes crepes (RTRH industry)	1000 10000	62 7	62727	4.80	1000 10000	73 11	76000	4.88	1000 10000	76 11	79000	4.90	6	c
2025	113421	Poussières d'aspirateur (industrie de produits laitiers)	Vacuum dusts (dairy products industry)	100 1000	>100 >100	>100000	>5,00	100 1000	>100 >100	>100000	>5.00	100 1000	>100 >100	>100000	>5.00	6	c
2025	113422	Poussières d'aspirateur (industrie de produits laitiers)	Vacuum dusts (dairy products industry)	100 1000	1 0	100	2,00*	100 1000	0 0	<100	<2.00	100 1000	0 0	<100	<2.00	6	c

* Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)

POUR PLATE METHOD																	
PRODUCTION ENVIRONMENTAL SAMPLES																	
Date of analysis	N°	Product (French name)	Product	Reference method : ISO 6888-2♦				Alternative method: EASY STAPH - Pour plate								Category	Type
								22h incubation time				72h incubation time					
				Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	CFU/plate	Interpretation 2 plates		Dilution	CFU/plate	Interpretation 2 plates			
										CFU/g rounded	log CFU/g 2 plates			CFU/g rounded	log CFU/g 2 plates		
2025	113423	Poussières d'aspirateur (industrie de produits laitiers)	Vacuum dusts (dairy products industry)	10	34	318	2.51	10	17	160	2.20	10	30	280	2.45	6	c
				100	1			100	0			100	1				
2025	113424	Poussières d'aspirateur (industrie de produits laitiers)	Vacuum dusts (dairy products industry)	100	14	1273	3.11	100	8	730	2.86	100	9	820	2.91	6	c
				1000	0			1000	0		Ne	1000	0				
2025	113779	Déchets chipolatas (industrie de produits carnés)	Wastes, pork meat, chipolatas (meat products industry)	100	29	2727	3.43	100	30	3300	3.52	100	30	3400	3.53	6	c
				1000	1			1000	6			1000	7				
2025	113780	Déchets riz espagnol (industrie de plats préparés)	Wastes, seasoned rice (RTRH industry)	10	14	136	2.15	10	15	170	2.23	10	15	170	2.23	6	c
				100	1			100	4			100	4				
2025	113781	Déchets porc saumuré (industrie de produits carnés)	Wastes, salted pork (meat product industry)	100	17	1636	3.20	100	22	2300	3.36	100	22	2300	3.36	6	c
				1000	1			1000	3			1000	3				

SPIRAL METHOD

MEAT PRODUCTS AND POULTRY														
Sample No.	Product (French name)	Product	Reference method ISO 6888-2*				Alternative method : EASY STAPH 37°C-Spiral							
			Dilution	CFU/plate	CFU/g	log (CFU/g)	Dilution	Reading 22 h				Reading 72 h		
								CFU/plate	Coagulase	CFU/g	log (CFU/g)	CFU/plate	CFU/g	log CFU/g)
3772	Viande hachée de volaille	Minced poultry meat	10	58	650	2.81	10	20	+	2000	3.30	20	2000	3.30
			100	13										
3774	Manchons de canard	Duck breasts	1000	75	77000	4.89	100	56	+	56000	4.75	ill	ill	ill
			10000	10										
3776	Ailes de poulet	Chicken wings	1000	17	15000	4.18	100	13	+	13000	4.11	4	4000	3.60 Ne
			10000	0										
3777	Wings BBQ	BBQ Wings	10	1	10	1.00*	10	0		<100	<2.00	0	<100	<2.00
			100	0										
3779	Wings BBQ	BBQ Wings	10	1	10	1.00*	10	2	+	200	2.30*	2	200	2.30*
			100	0										
3780	Wings BBQ	BBQ Wings	10	2	20	1.30*	10	0		<100	<2.00	0	<100	<2.00
			100	0										
3781	Wings BBQ	BBQ Wings	10	2	20	1.30*	10	2	+	200	2.30*	2	200	2.00*
			100	0										
3782	Wings BBQ	BBQ Wings	10	4	40	1.60 Ne	10	0		<100	<2.00	0	<100	<2.00
			100	0										
3816	Saucisse crue	Raw sausage	10	0	<10	<1.00	10	0		<100	<2.00	0	<100	<2.00
			100	0										
3817	Cuisse de poulet	Chicken leg	10	0	<10	<1.00	10	0		<100	<2.00	0	<100	<2.00
			100	0										
3877	Paupiette de dinde	Turkey Paupiette	10	8	80	1.90 Ne	10	0		<100	<2.00	0	<100	<2.00
			100	0										
3878	Paupiette de dinde	Turkey Paupiette	10	2	20	1.30*	10	0		<100	<2.00	0	<100	<2.00
			100	0										
3879	Paupiette de dinde	Turkey Paupiette	10	4	40	1.60 Ne	10	1	+	100	2.00*	1	100	2.00*
			100	0										
3880	Saucisses aux herbes	Sausage with herbs	10	0	<10	<1.00	10	0		<100	<2.00	0	<100	<2.00
			100	0										
4222	Carpaccio de bœuf au pistou	Beef carpaccio with pesto	10	11	100	2.00	10	0		<100	<2.00	0	<100	<2.00
			100	0										
4223	Carpaccio de bœuf basilic	Beef carpaccio with basil	1000	6	6000	3.78 Ne	10	75	+	7500	3.88	75	7500	3.88
			10000	0										
4224	Côte de porc tex mex	Pork chop tex mex	10	84	800	2.90	10	10	+	1000	3.00	10	1000	3.00
			100	4										
4225	Grillades de porc à la provençale	Grilled pork à la provençale	100	79	7900	3.90	10	73	+	7300	3.86	79	7300	3.86
			1000	8										
4303	Blanquette	Blanquette	10	1	10	1.00*	10	0		<100	<2.00	0	<100	<2.00
			100	0										
4304	Viande rouge	Red meat	10	8	80	1.90 Ne	10	1	+	100	2.00*	1	100	2.00*
			100	2										

SPIRAL METHOD

MEAT PRODUCTS AND POULTRY														
Sample No.	Product (French name)	Product	Reference method ISO 6888-2*				Alternative method : EASY STAPH 37°C-Spiral							
			Dilution	CFU/plate	CFU/g	log (CFU/g)	Dilution	Reading 22 h				Reading 72 h		
								CFU/plate	Coagulase	CFU/g	log (CFU/g)	CFU/plate	CFU/g	log CFU/g)
4305	Jambon cru	Raw ham	10	29	320	2.51	10	7	+	700	2.85 Ne	7 0	700	2.85 Ne
			100	6										
4337	Peau de cou	Neck skin	10	35	370	2.57	10	1	+	100	2.00*	2	200	2.30*
			100	6										
4338	Peau de cou	Neck skin	10	26	280	2.45	10	1	+	100	2.00*	1	100	2.00*
			100	5										
4339	Peau de cou	Neck skin	10	9	90	1.95 Ne	10	0		<100	<2.00	0	<100	<2.00
			100	1										
4538	Magret de canard tomate	Tomato duck breast	100	96	9200	3.96	10	92	+	9200	3.96	91	9100	3.96
			1000	5										
4539	Magret de canard tomate	Tomato duck breast	100	>100	26000	4.41	10	55	+	31000	4.49	50	28000	4.45
			1000	26										
4540	Magret de canard tranché	Sliced duck breast	1000	50	51000	4.71	100	59	+	59000	4.77	57	57000	4.76
			10000	6										
4651	Jambon cru	Raw ham	10	12	120	2.08	10	3	+	300	2.48*	3	300	2.48*
			100	1										
4767	Bœuf bourguignon	Boeuf bourguignon	100	28	2900	3.46	10	19	+	1900	3.28	19	1900	3.28
			1000	4										
4768	Poulet au curry	Chicken curry	100	40	4000	3.60	10	28	+	2800	3.45	0	<100	<2.00
			1000	0										
4769	Porc au caramel	Pork with caramel	1000	36	35000	4.54	10	45	+	26000	4.41	47	27000	4.43
			10000	3										
4770	Terrine de campagne	Country terrine	100	35	3400	3.53	10	24	+	2400	3.38	27	2700	3.43
			1000	2										
4771	Jambon blanc	White ham	100	19	1900	3.28	10	26	+	2600	3.41	0	<100	<2.00
			1000	2										
4772	Saucisse perche	Perch sausage	100	ND	ND	ND	10	ND		ND	ND	ND	ND	ND
			1000	ND										
4773	Rosette	Rosette	100	8	800	2.90 Ne	10	2	+	200	2.30*	0	<100	<2.00
			1000	0										
4774	Magret de canard fumé	Smoked duck breast	100	36	3900	3.59	10	39	+	3900	3.59	39	3900	3.59
			1000	7										
5091	Chair à saucisse	Sausage meat	100	82	8000	3.90	10	59	+	5900	3.77	61	6100	3.79
			1000	6										
5092	Jambon sec	Dry-cured ham	1000	39	37000	4.57	10	60	+	33000	4.52	60	33000	4.52
			10000	2										
5093	Jambon sec	Dry-cured ham	1000	>100	80000	4.90	100	60	+	120000	5.08	60	120000	5.08
			10000	8										
5094	Rosette	Rosette	10000	48	1000000	6.00	100	44	+	430000	5.63	44	430000	5.63
			100000	65										

SPIRAL METHOD

DAIRY PRODUCT (2014)														
Sample No.	Product (French name)	Product	Reference method ISO 6888-2*				Alternative method : EASY STAPH 37°C-Spiral							
			Dilution	CFU/plate	CFU/g	log (CFU/g)	Dilution	Reading 22 h				Reading 72 h		
								CFU/plate	Coagulase	CFU/g	log (CFU/g)	CFU/plate	CFU/g	log CFU/g)
3769	Saint Nectaire au lait cru	Saint Nectaire (raw milk cheese)	10	44	440	2.64	10	8	+	800	2.90	19	1900	3.28
			100	4							Ne			
3770	Fromage non affiné au lait cru de vache	Unripened cheese made from raw cow's milk	100	18	1700	3.23	10	17	+	1700	3.23	17	1700	3.23
			1000	1										
3771	Fromage non affiné au lait cru de vache	Unripened cheese made from raw cow's milk	10	34	350	2.54	10	0		<100	<2.00	0	<100	<2.00
			100	4										
3773	Reblochon au lait cru	Reblochon (raw milk cheese)	100	ill	<1000	<3.00	10	0		<100	<2.00	0	<100	<2.00
			1000	0										
3775	Saint Nectaire au lait cru	Saint Nectaire (raw milk cheese)	10	0	<10	<1.00	10	0		<100	<2.00	0	<100	<2.00
			100	0										
3815	Reblochon au lait cru	Reblochon (raw milk cheese)	10	3	30	1.48*	10	2d	-	200	2.30*	0	<100	<2.00
			100	1										
3872	Forêt noire	Forêt noire	10	2	20	1.30*	10	0		<100	<2.00	1	100	2.00*
			100	0										
3873	Lait pasteurisé	Pasteurized milk	100	3	300	2.48*	10	1	+	100	2.00*	4	400	2.60
			1000	0										Ne
3874	Chou chantilly	Cream bun	100	16	1500	3.18	10	12	+	1200	3.08	12	24000	4.38
			1000	1										
3875	Brie pasteurisé	Brie (pasteurized cheese)	100	36	3500	3.54	10	40	+	4000	3.60	40	40000	4.60
			1000	2							Ne			
3876	Saint Nectaire au lait cru	Saint Nectaire (raw milk cheese)	10	61	600	2.78	10	4	+	400	2.60	7	700	2.85
			100	5							Ne			Ne
4040	Lait cru	Raw milk	10	1	10	1.00*	10	1	+	100	2.00*	1	100	2.00*
			100	1										
4042	Tomme au lait cru	Tomme (raw milk cheese)	10	5	50	1.70	10	3	+	300	2.48*	3	300	2.48*
			100	2		Ne								
4131	Bethmale au lait cru	Bethmale (raw milk cheese)	1000	92	100000	5.00	1000	9	+	90000	4.95	9	90000	4.95
			10000	19							Ne			Ne
4132	Tomme de montagne au lait cru	Tomme (raw milk cheese)	1000	73	72000	4.86	1000	5	+	50000	4.70	6	60000	4.78
			10000	6							Ne			Ne
4133	Crème glacée vanille	Vanilla ice cream	100	>300	53000	4.72	10	45	+	45000	4.65	52	50000	4.70
			1000	53										
4134	Crème glacée chocolat	Chocolate ice cream	100	135	13000	4.11	10	115	+	12000	4.08	121	12000	4.08
			1000	11										
4226	Tiramisu	Tiramisu	10	13	120	2.08	10	2	+	200	2.30*	3	300	2.30*
			100	0										
4227	Panna cotta	Panna cotta	100	5	500	2.70	10	9	+	900	2.95	9	900	2.95
			1000	1		Ne					Ne			Ne
4228	Riz au lait	Rice pudding	1000	8	8000	3.90	10	21	+	2100	3.32	21	2100	3.32
			10000	0		Ne								

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SPIRAL METHOD

DAIRY PRODUCT (2014)														
Sample No.	Product (French name)	Product	Reference method ISO 6888-2*				Alternative method : EASY STAPH 37°C-Spiral							
			Dilution	CFU/plate	CFU/g	log (CFU/g)	Dilution	Reading 22 h				Reading 72 h		
								CFU/plate	Coagulase	CFU/g	log (CFU/g)	CFU/plate	CFU/g	log CFU/g)
4336	Fromage de chèvre	Goat cheese	10	2	20	1.30*	10	0		<100	<2.00	0	<100	<2.00
			100	0										
4541	Lait ribot fermier	Pasteurized milk	10	10	91	1.96	10	1	+	100	2.00*	1	100	2.00*
			100	0										
4542	Lait pasteurisé	Pasteurized milk	100	23	2400	3.38	10	34	+	3400	3.53	34	3400	3.53
			1000	3										
4543	Lait pasteurisé	Pasteurized milk	10	99	900	2.95	10	2	+	200	2.30*	2	200	2.30*
			100	0										
4544	Lait pasteurisé	Pasteurized milk	100	55	5400	3.73	10	61	+	6100	3.79	61	6100	3.79
			1000	4										
4775	Lait pasteurisé entier	Pasteurized whole milk	1000	10	9100	3.96	10	89	+	8900	3.95	93	9300	3.97
			10000	0										
4776	Lait ribot pasteurisé	Pasteurized milk	1000	37	35000	4.54	10	48	+	27000	4.43	50	28000	4.45
			10000	1										
4777	Panna cotta	Panna cotta	100	21	2000	3.30	10	8	+	800	2.90 Ne	8	800	2.90 Ne
			1000	1										
4992	Lait cru	Raw milk	10	22	240	2.38	1	33	+	330	2.52	34	340	2.53
			100	4										

Category
Type

2 a
2 b
2 b
2 b
2 b
2 b
2 b
2 c
2 a

SPIRAL METHOD

SEAFOOD PRODUCTS (2014)																
Sample No.	Product (French name)	Product	Reference method ISO 6888-2*				Alternative method : EASY STAPH 37°C-Spiral									
			Dilution	CFU/plate	CFU/g	log (CFU/g)	Dilution	Reading 22 h				Reading 72 h				
								CFU/plate	Coagulase	CFU/g	log (CFU/g)	CFU/plate	CFU/g	log CFU/g)		
3814	Saumon cru mariné	Marinated raw salmon	10	44	440	2.64	10	7	+	700	2.85 Ne	5	500	2.70 Ne	3	b
			100	4												
3868	Terrine de Saint Jacques	Terrine of scallops	100	12	1200	3.08	10	10	+	1000	3.00	10	1000	3.00	3	c
			1000	1												
3869	Salade duo de saumon	Salmon duo salad	10	8	80	1.90 Ne	10	0		<100	<2.00	0	<100	<2.00	3	c
			100	0												
3870	Terrine de saumon	Salmon terrine	100	95	9000	3.95	10	63	+	13000	4.11	63	13000	4.11	3	c
			1000	4												
3871	Salade écrevisse	Crayfish salad	100	4	400	2.60 Ne	10	3	+	300	2.48*	3	300	2.48*	3	c
			1000	1												
4041	Pavé de saumon cru	Raw salmon steak	10	11	120	2.08	10	1	+	100	2.00*	1	100	2.00*	3	a
			100	2												
4129	Pavé de lieu jaune citron-riz-légumes	Lemon-rice-vegetable pollack steak	1000	152	150000	5.18	10	72	+	140000	5.15	77	150000	5.18	3	c
			10000	14												
4130	Pavé de saumon purée de brocolis	Salmon steak with broccoli purée	1000	34	39000	4.59	10	42	+	24000	4.38	48	27000	4.43	3	c
			10000	9												
4229	Nems aux crevettes	Shrimp nems	10	55	550	2.74	10	4	+	400	2.60 Ne	4	400	2.60 Ne	3	c
			100	5												
4230	Gambas aux épices	Spicy prawns	100	68	6500	3.81	10	73	+	7300	3.86	73	7300	3.86	3	c
			1000	3												
4231	Crevettes cuites nature	Plain cooked shrimp	1000	58	56000	4.75	100	56	+	56000	4.75	56	56000	4.75	3	c
			10000	4												
4302	Rouleau de printemps	Spring roll	10	13	120	2.08	10	0		<100	<2.00	0	<100	<2.00	3	c
			100	0												
4545	Filet de julienne	Julienne fillet	1000	73	73000	4.86	10	48	+	93000	4.97	48	93000	4.97	3	a
			10000	7												
4546	Harengs fumés aux aromates	Smoked herring with herbs	100	>100	16000	4.20	10	52	+	17000	4.23	51	17000	4.23	3	b
			1000	16												
4547	Saumon fumé	Smoked salmon	100	57	5500	3.74	10	65	+	6500	3.81	65	6500	3.81	3	b
			1000	4												
4548	Truite fumée	Smoked trout	10	51	510	2.71	10	4	+	400	2.60	4	400	2.60	3	b
			100	5												
4652	Darne d'espadon	Swordfish steak	10	0	<10	<1.00	10	0		<100	<2.00	0	<100	<2.00	3	a
			100	0												
5085	Langoustines	Norway lobster	100	>100	36000	4.56	10	67	+	13000	4.11	67	13000	4.11	3	a
			1000	36												
5086	Queues de gambas crues	Raw gambas tails	1000	89	87000	4.94	10	42	+	41000	4.61	42	41000	4.61	3	a
			10000	7												
5087	Poulpe cru	Raw octopus	10000	>100	1000000	6.00	100	66	+	1300000	6.11	66	1300000	6.11	3	a
			100000	10												

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SPIRAL METHOD

SEAFOOD PRODUCTS (2014)														
Sample No.	Product (French name)	Product	Reference method ISO 6888-2*				Alternative method : EASY STAPH 37°C-Spiral							
			Dilution	CFU/plate	CFU/g	log (CFU/g)	Dilution	Reading 22 h				Reading 72 h		
								CFU/plate	Coagulase	CFU/g	log (CFU/g)	CFU/plate	CFU/g	log CFU/g)
5088	Filet de merlan sans peau	Skinless whiting fillet	1000	>100	630000	5.80	100	70	+	690000	5.84	70	690000	5.84
			10000	63										
5089	Filet de lieu jaune	Fillet of pollack	10000	47	450000	5.65	100	57	+	570000	5.76	57	570000	5.76
			100000	2										
5090	Emincé de saumon fumé aneth, citron	Sliced smoked salmon with dill and lemon	10000	>100	800000	5.90	100	85	+	1700000	6.23	85	1700000	6.23
			100000	8										

Category
Type

3 a
3 a
3 b

SPIRAL METHOD

EGG PRODUCTS AND OTHERS																Category	Type
Sample No.	Product (French name)		Reference method ISO 6888-2*				Alternative method : EASY STAPH 37°C-Spiral										
			Dilution	CFU/plate	CFU/g	log (CFU/g)	Dilution	Reading 22 h				Reading 72 h					
								CFU/plate	Coagulase	CFU/g	log (CFU/g)	CFU/plate	CFU/g	log CFU/g)			
3778	Crème pâtissière	Pastry cream	10	6	60	1.78	10	0		<100	<2.00	0	<100	<2.00	4	b	
			100	0		Ne											
5796	Flan pâtissier	Pastry	10	64	640	2.81	10	7	+	700	2.85	9d	900	2.95	4	b	
			100	6													
5797	Tagliatelles aux œufs frais	Fresh egg tagliatelle	100	20	1900	3.28	10	21	+	2100	3.32	27d	2700	3.43	4	c	
			1000	1													
6654	Coule d'œuf entier pasteurisée	Pasteurized whole egg	10	58	580	2.76	10	10	+	1000	3.00	11	1100	3.04	4	a	
			100	6													
6655	Pâte feuilletée	Puff pastry	10	20	210	2.32	10	1	+	100	2.00*	3	300	2.48*	4	a	
			100	3													
6656	Pâte brisée	Shortcrust pastry	100	113	11000	4.04	10	37	+	13000	4.11	47	16000	4.20	4	a	
			1000	9													
6657	Coupe profiteroles	Coupe profiteroles	100	60	6100	3.79	10	45	+	4500	3.65	49	4900	3.69	4	b	
			1000	7													
6658	Flan	Custard	1000	42	43000	4.63	10	39	+	78000	4.89	47	95000	4.98	4	b	
			10000	5													
7442	Flan pâtissier	Custard	10	0	<10	<1.00	10	0		<100	<2.00	0	<100	<2.00	4	b	
			100	0													
7443	Tarte aux pommes	Apple pie	10	0	<10	<1.00	10	0		<100	<2.00	0	<100	<2.00	4	b	
			100	0													
7444	Tarte abricot	Apricot pie	10	0	<10	<1.00	10	0		<100	<2.00	0	<100	<2.00	4	b	
			100	0													
7445	Pâtes fraîches colorées	Colored fresh pasta	100	8	800	2.90	10	4	+	400	2.60	4	400	2.60	4	c	
			1000	1		Ne											
7446	Pâtes fraîches	Fresh pasta	100	50	5500	3.74	10	22	+	2200	3.34	24	2400	3.38	4	c	
			1000	10													
7447	Pâte feuilletée au beurre	Puff pastry with butter	10	0	<10	<1.00	10	0		<100	<2.00	0	<100	<2.00	4	a	
			100	0													
7448	Pâte feuilletée au beurre	Puff pastry with butter	10	0	<10	<1.00	10	0		<100	<2.00	0	<100	<2.00	4	a	
			100	0													
7449	Pâtes fraîches farine de blé	Fresh wheat flour pasta	10	>100	2300	3.36	10	25	+	2500	3.40	25	2500	3.40	4	c	
			100	23													
7450	Pâtes fraîches farine de sarrasin	Fresh buckwheat flour pasta	10	>100	2600	3.41	10	42	+	4200	3.62	44	4200	3.62	4	c	
			100	26													
7451	Tagliatelles fraîches	Fresh tagliatelle	100	22	2300	3.36	10	17	+	1700	3.23	17	1700	3.23	4	c	
			1000	3													
7452	Tagliatelles fraîches	Fresh tagliatelle	100	93	9500	3.98	10	42	+	4200	3.62	54	5400	3.73	4	c	
			1000	11													

* Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)

SPIRAL METHOD

EGG PRODUCTS AND OTHERS														
Sample No.	Product (French name)		Reference method ISO 6888-2*				Alternative method : EASY STAPH 37°C-Spiral							
			Dilution	CFU/plate	CFU/g	log (CFU/g)	Dilution	Reading 22 h				Reading 72 h		
								CFU/plate	Coagulase	CFU/g	log (CFU/g)	CFU/plate	CFU/g	log CFU/g)
7501	Flan pâtissier	Custard	100	>100	17000	4.23	10	64	+	6400	3.81	49	4900	3.69
			1000	17										
7502	Tarte aux abricots	Apricot pie	100	26	2500	3.40	10	53	+	5300	3.72	56	5600	3.75
			1000	2										
7503	Pâte à tarte feuilletée	Puff pastry	100	157	9000	3.95	10	115	+	23000	4.36	56 (4)	31000	4.49
			1000	9										
7504	Pâte à tarte brisée	Shortcrust pastry	100	>100	16000	4.20	10	70	+	14000	4.15	65	23000	4.36
			1000	16										
8083	Coule d'œuf entier pasteurisé	Pasteurized liquid whole egg	100	>100	18000	4.26 N'	10	47	+	15000	4.18	50	16000	4.20
			1000	18										
8084	Coule de jaune d'œuf pasteurisé	Pasteurized liquid whole egg	100	>100	14000	4.15 N'	10	38	+	21000	4.32	36	20000	4.30
			1000	14										

Category
Type

SPIRAL METHOD

COMPOSITE PRODUCTS (2014)																
Sample No.	Product (French name)		Reference method ISO 6888-2*				Alternative method : EASY STAPH 37°C-Spiral									
			Dilution	CFU/plate	CFU/g	log (CFU/g)	Dilution	Reading 22 h				Reading 72 h				
								CFU/plate	Coagulase	CFU/g	log (CFU/g)	CFU/plate	CFU/g	log CFU/g)		
5794	Poulet au curry	Chicken curry	100	17	1600	3.20	10	8	+	800	2.90	15d	1500	3.18	5	c
			1000	1												
5795	Sandwich poulet rôti	Roasted chicken sandwich	10	55	580	2.76	10	6	+	600	2.78	18d	1800	3.26	5	a
			100	9												
5798	Quiche Lorraine lardons fumés	Lorraine quiche with smoked bacon	100	36	3600	3.56	10	22	+	2200	3.34	33	3300	3.52	5	b
			1000	4												
5799	Bouchées à la reine	Chicken vol-au-vent	100	12	1200	3.08	10	18	+	1800	3.26	20	2000	3.30	5	b
			1000	1												
6659	Pizza fromage tomate	Pizza with cheese and tomato	10	29	280	2.45	10	2	+	200	2.30*	2	200	2.30*	5	b
			100	2												
6660	Pizza jambon fromage	Ham and cheese pizza	10	42	440	2.64	10	5	+	500	2.70 Ne	5	500	2.70 Ne	5	b
			100	6												
6661	Salade trio de choux, jambon, comté	Trio of cabbage, ham and comté salad	100	47	4700	3.67	10	53	+	5300	3.72	54	5400	3.73	5	a
			1000	5												
6662	Sandwich poulet crudités	Chicken and vegetables sandwic	1000	36	35000	4.54	10	60	+	33000	4.52	68	38000	4.58	5	a
			10000	2												
6663	Paella	Paella	1000	84	81000	4.91	10	57	+	110000	5.04	65	130000	5.11	5	c
			10000	5												
7681	Macédoine de légumes	Mixed vegetables	10	0	<10	<1.00	10	0		<100	<2.00	0	<100	<2.00	5	a
			100	0												
7682	Carottes râpées	Grated carrots	10	0	<10	<1.00	10	0		<100	<2.00	0	<100	<2.00	5	a
			100	0												
7683	Couscous	Couscous	10	0	<10	<1.00	10	0		<100	<2.00	0	<100	<2.00	5	c
			100	0												
7684	Croissants jambon emmental	Ham and Emmental croissants	10	0	<10	<1.00	10	0		<100	<2.00	0	<100	<2.00	5	b
			100	0												
7685	Hacao au poulet Xiu Mai	Xiu Mai chicken hacao	10	0	<10	<1.00	10	0		<100	<2.00	0	<100	<2.00	5	c
			100	0												
7722	Sandwich poulet crudités	Chicken and vegetables sandwich	100	46	4500	3.65	10	24	+	2400	3.38	24	2400	3.38	5	a
			1000	4												
7723	Salade caesar	Caesar salad	100	44	4300	3.63	10	44	+	4400	3.64	44	4400	3.64	5	a
			1000	3												
7724	Croque Monsieur	Croque Monsieur	100	87	8800	3.94	10	109	+	1100	3.04	109	1100	3.04	5	b
			1000	10												
8085	Bouchées à la reine	Chicken vol-au-vent	1000	>100	110000	5.04 N'	100	63	+	130000	5.11	65	130000	5.11	5	b
			10000	11												
8086	Tarte aux poireaux	Leek pie	1000	>100	320000	5.51 N'	100	57	+	570000	5.76	60	590000	5.77	5	b
			10000	32												
8087	Croissant jambon emmental	Ham and Emmental croissants	1000	85	87000	4.94	100	48	+	96000	4.98	60	120000	5.08	5	b
			10000	11												

* Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)

ADRIA

87/131

04 June 2025

Summary report (Version 0)

EASY STAPH

SPIRAL METHOD

COMPOSITE PRODUCTS (2014)														
Sample No.	Product (French name)		Reference method ISO 6888-2*				Alternative method : EASY STAPH 37°C-Spiral							
			Dilution	CFU/plate	CFU/g	log (CFU/g)	Dilution	Reading 22 h				Reading 72 h		
								CFU/plate	Coagulase	CFU/g	log (CFU/g)	CFU/plate	CFU/g	log CFU/g)
8088	Couscous	Couscous	100	>100	>100000	>5.00	10	35	+	120000	5.08	67	130000	5.11
			1000	>100										
8089	Bouchées vapeur à la crevette	Steamed shrimps	100	68	7000	3.85	10	50	+	10000	4.00	49	9600	3.98
			1000	9										
8090	Tagliatelles aux fruits de mer	Seafood tagliatelle	100	66	6500	3.81	10	39	+	3900	3.59	39	3900	3.59
			1000	5										
8091	Poulet basquaise	Basquaise chicken	1000	>100	370000	5.57 N'	10	102	+	190000	5.28	104	190000	5.28
			10000	37										

Category

Type

5

c

5

c

5

c

5

c

SPIRAL METHOD																			
PRODUCTION ENVIRONMENTAL SAMPLES																			
Date of analysis	N°	Product (French name)	Product	Reference method : ISO 6888-2*				Alternative method: EASY STAPH - Spiral										Category	Type
								22h incubation time					72h incubation time						
				Dilution	CFU/plate	CFU/g rounded	log CFU/g	Dilution	Reading area	CFU/plate (100µL)	CFU/g rounded	log CFU/g 2 plates	Dilution	Reading area	CFU/plate (100µL)	CFU/g rounded	log CFU/g 2 plates		
2024	4678	Eau de rinçage poulet (production viande poulet)	Rinse water (Chicken meat production)	1 10	29 3	29	1.46	1	TS	2 	20	1,30*	1	TS	2 	20	1,30*	6	b
2024	4679	Eau de rinçage sauce carbonara (production pates carbonara)	Rinse water carbonara sauce (RTRH production)	100 1000	106 11	11000	4.04	100	TS	13 	13000	4.11	100	TS	13 	13000	4.11	6	b
2024	4680	Eau de rinçage pâte madeleine (production madeleine)	Rinse water pastry (shell-shaped cookie)	1 10	103 6	99	2.00	1	TS	7 	70	1.85 Ne	1	TS	7 	70	1.85 Ne	6	b
2024	4681	Eponge avant désinfection (industrie de produits laitiers)	Sponge before disinfection (dairy products indsutry)	100 1000	79 6	7700	3.89	100	TS	2 	2000	3,30*	100	TS	2 	2000	3,30*	6	a
2024	4682	Eponge sol devant évier zone moulage avant nettoyage	Floor sponge, before cleaning	1000 10000	31 6	34000	4.53	100	TS	3 	3000	3,43*	100	TS	3 	3000	3,43*	6	a
2024	4683	Lingette rouleaux retourneur manuel avant nettoyage	Rollers wipe, before cleaning	100 1000	35 1	3300	3.52	100	TS	6 	6000	3.78 Ne	100	TS	6 	6000	3.78 Ne	6	a
2024	4684	Lingette sol accès zone batterie air 4m avant nettoyage	Floor wipe, before cleaning	10 100	32 2	310	2.49	10	TS	4 	400	2.60 Ne	10	TS	4 	400	2.60 Ne	6	a
2024	4685	Ecouvillon surface avant nettoyage (industrie de produits laitiers)	Swab, before cleaning (dairy products industry)	1000 10000	30 0	27000	4.43	100	TS	25 	25000	4.40	100	TS	25 	25000	4.40	6	a
2024	4686	Ecouvillon surface avant nettoyage (industrie de produits laitiers)	Swab, before cleaning (dairy products industry)	100 1000	46 8	4900	3.69	10	TS	87 	8700	3.94	10	TS	87 	8700	3.94	6	a
2024	4687	Ecouvillon surface avant nettoyage (industrie de produits laitiers)	Swab, before cleaning (dairy products industry)	10000 100000	12 6	120000	5.08	1000	TS	13 	130000	5.11	1000	TS	13 	130000	5.11	6	a
2025	113198	Eau tuyau lavage (industrie fromage)	Washing water, pipe (cheese industry)	10 100	43 4	430	2.63	1	TS	40 	400	2.60	1	TS	40 	400	2.60	6	b
2025	113199	Eau de rinçage (industrie fromage)	Rinse water (cheese industry)	1 10	4 0	4	0.60 Ne	1	TS	65 AMF>300	650 AMF>300	AMF>300	1	TS	65 	650 AMF>300	AMF>300	6	b
2025	113200	Eau de rinçage mélangeur (industrie fromage)	Rinse water, mixer (cheese industry)	100 1000	39 5	4000	3.60	10	TS	39 	3900	3.59	10	TS	39 	3900	3.59	6	b
2025	113201	Eau de rinçage sauce carbonara (production pates carbonara)	Rinse water carbonara sauce (RTRH production)	1 10	40 1	37	1.57	1	TS	4 	40	1.60 Ne	1	TS	5 	50	1.70 Ne	6	b
2025	113202	Déchets crêpes (industrie de plats préparés)	Wastes crepes (RTRH industry)	1000 10000	62 7	63000	4.80	10	TS	72 	72000	4.86	10	TS	72 	72000	4.86	6	c
2025	113421	Poussières d'aspirateur (industrie de produits laitiers)	Vacuum dusts (dairy products industry)	100 1000	>100 >100	>100000	>5,00	1000	TS	>100 	>100000	>5,00	1000	TS	>100 	>100000	>5,00	6	c

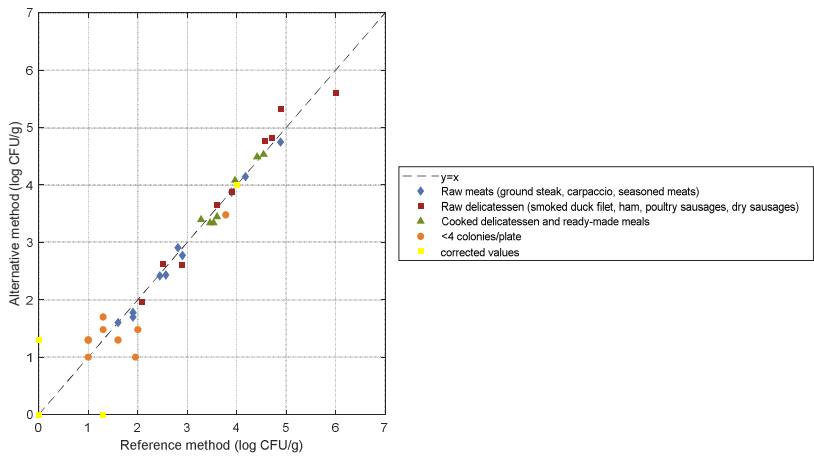
* Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)

SPIRAL METHOD																			
PRODUCTION ENVIRONMENTAL SAMPLES																			
Date of analysis	N°	Product (French name)	Product	Reference method : ISO 6888-2*				Alternative method: EASY STAPH - Spiral										Category	Type
								22h incubation time					72h incubation time						
				Dilution	CFU/plate	CFU/g rounded	log CFU/g	Dilution	Reading area	CFU/plate (100µL)	CFU/g rounded	log CFU/g 2 plates	Dilution	Reading area	CFU/plate (100µL)	CFU/g rounded	log CFU/g 2 plates		
2025	113422	Poussières d'aspirateur (industrie de produits laitiers)	Vacuum dusts (dairy products industry)	100	1	100	2,00*	10	TS	0	<10	<1,00	10	TS	1	100	2,00*	6	c
				1000	0														
2025	113423	Poussières d'aspirateur (industrie de produits laitiers)	Vacuum dusts (dairy products industry)	10	34	320	2.51	10	TS	9	900	2.95	10	TS	12	1200	3.08	6	c
				100	1														
2025	113424	Poussières d'aspirateur (industrie de produits laitiers)	Vacuum dusts (dairy products industry)	100	14	1300	3.11	10	TS	20	2000	3.30	10	TS	22	2200	3.34	6	c
				1000	0														
2025	113779	Déchets chipolatas (industrie de produits carnés)	Wastes, pork meat, chipolatas (meat products industry)	100	29	2700	3.43	10	TS	40	4000	3.60	10	TS	40	4000	3.60	6	c
				1000	1														
2025	113780	Déchets riz espagnol (industrie de plats préparés)	Wastes, seasoned rice (RTRH industry)	10	14	140	2.15	10	TS	6	600	2.78	10	TS	7	700	2.85	6	c
				100	1														
2025	113781	Déchets porc saumuré (industrie de produits carnés)	Wastes, salted pork (meat product industry)	100	17	1600	3.20	10	TS	38	3800	3.58	10	TS	39	3900	3.59	6	c
				1000	1														

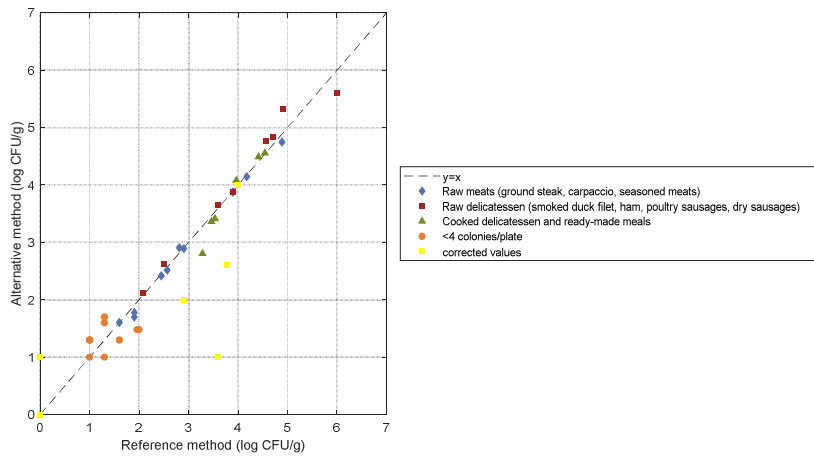
Appendix 5 – Relative trueness study: Data plotted for each category

Meat products and poultry

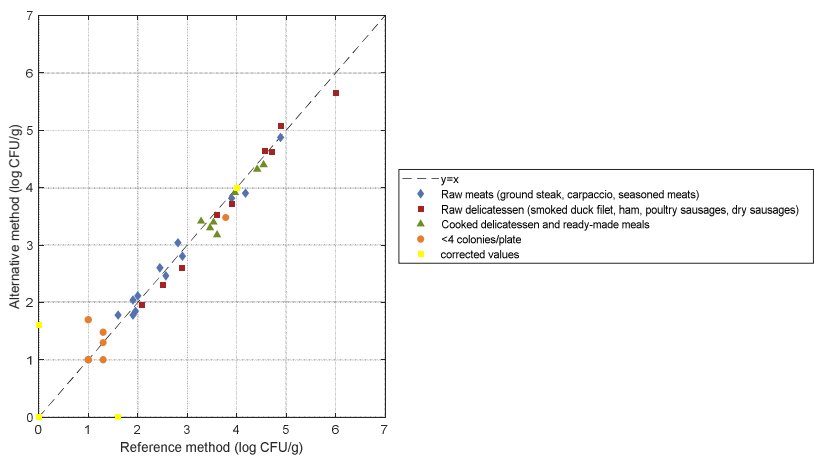
Spreading method 22h



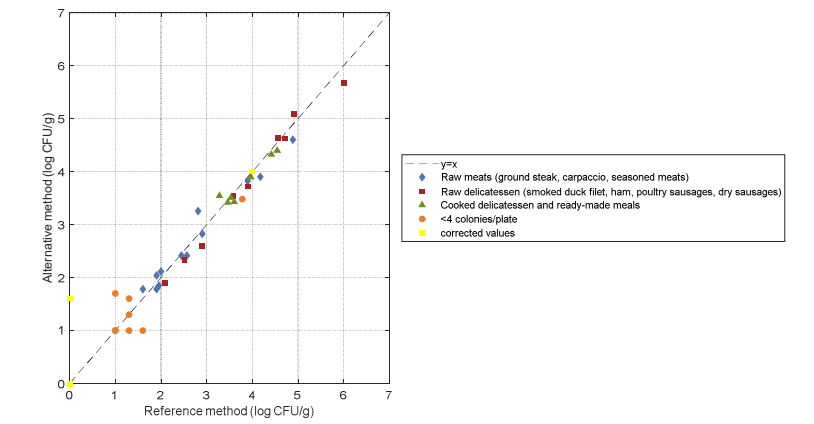
Spreading method 48h



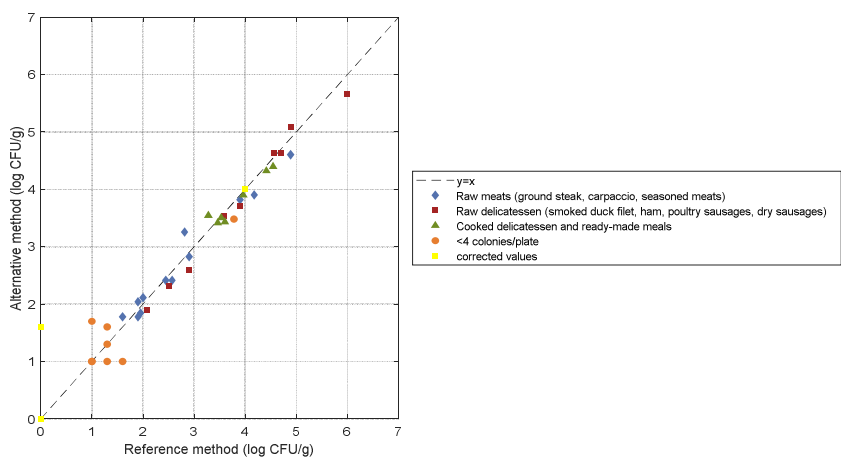
Pour plate method 22h



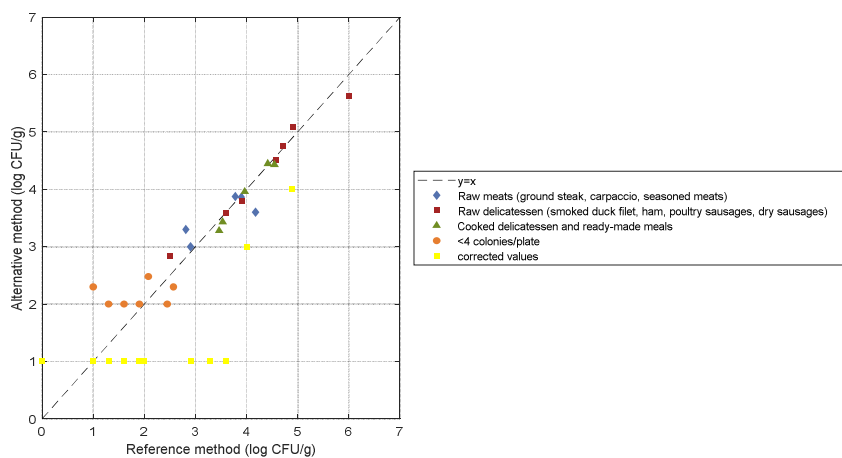
Pour plate method 72h



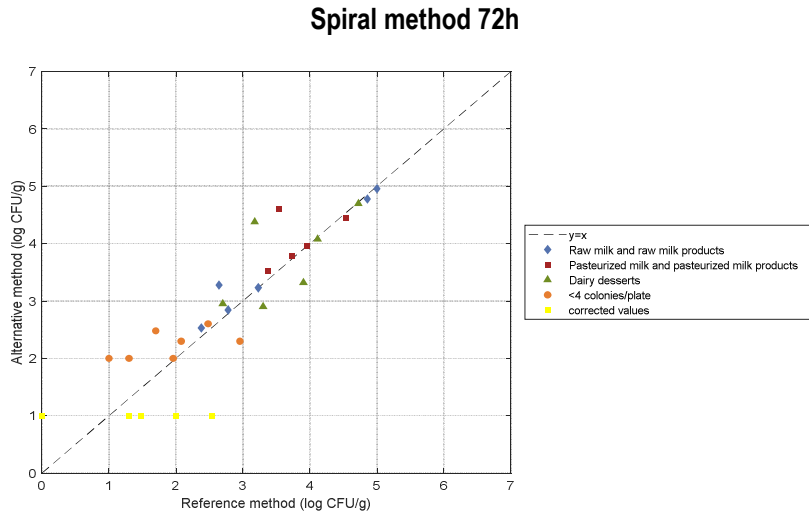
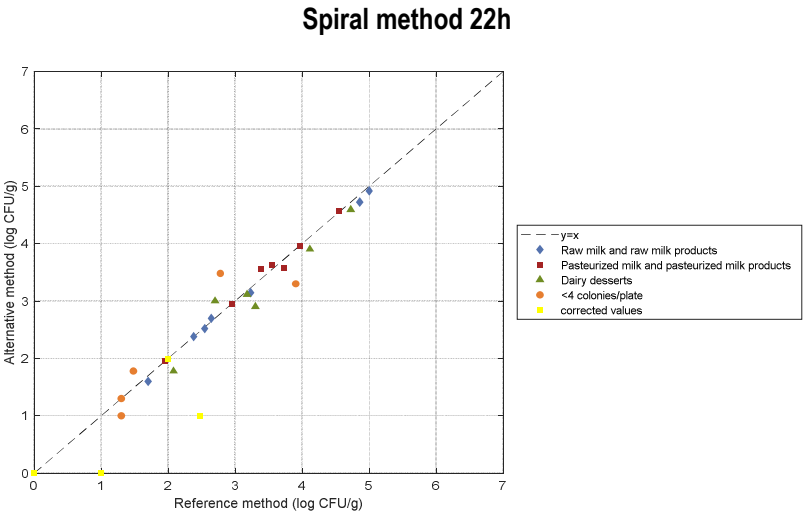
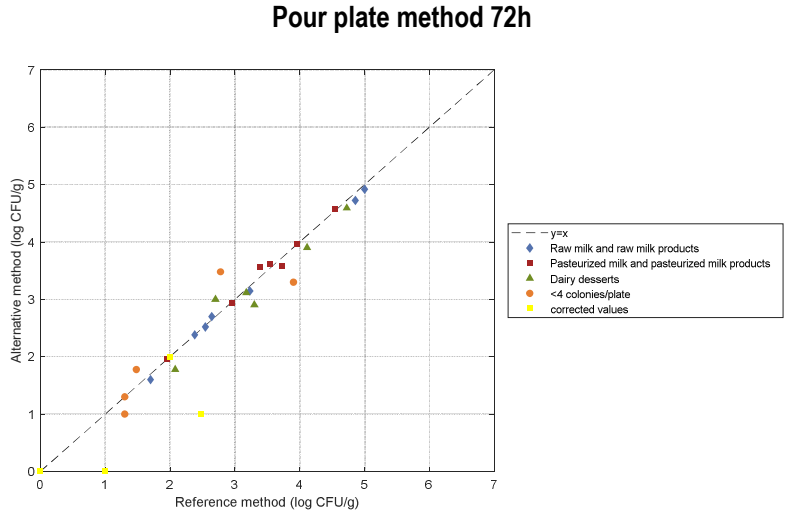
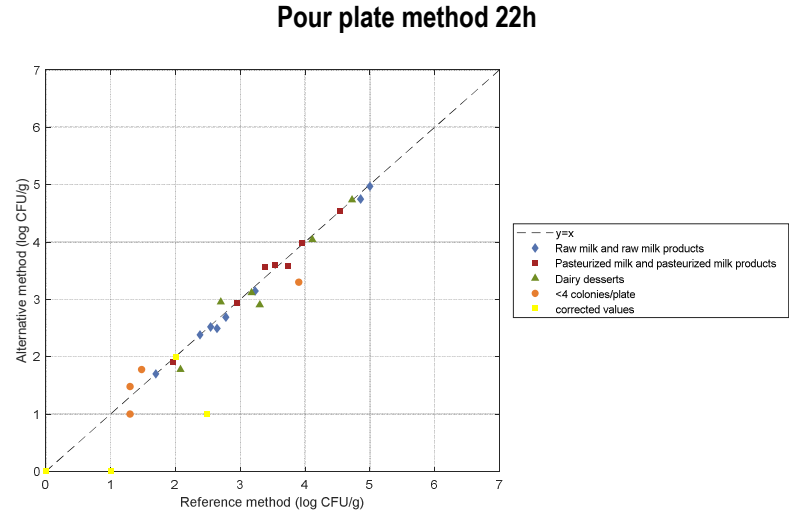
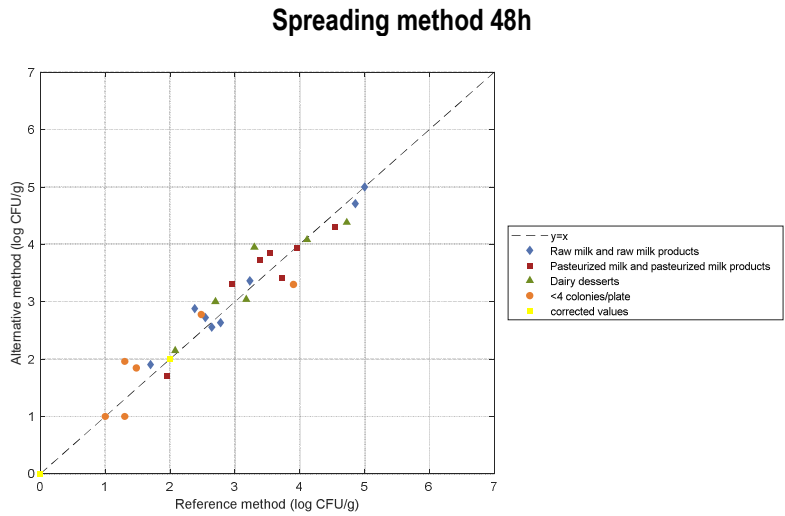
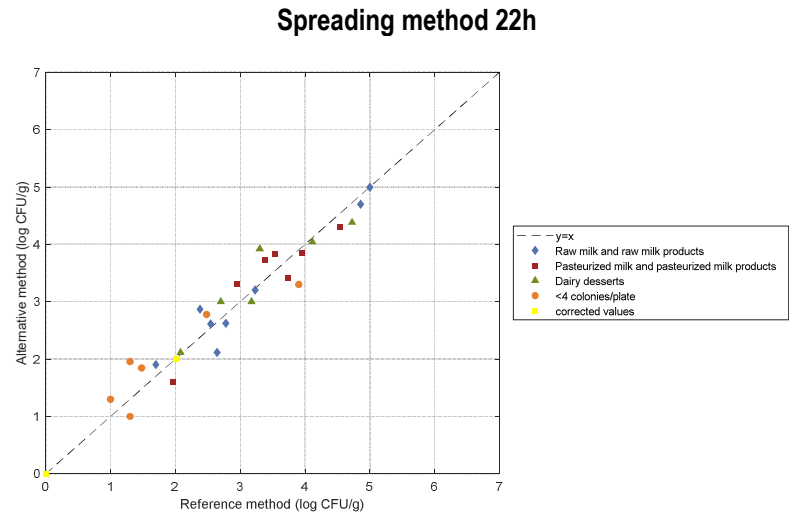
Spiral method 22h



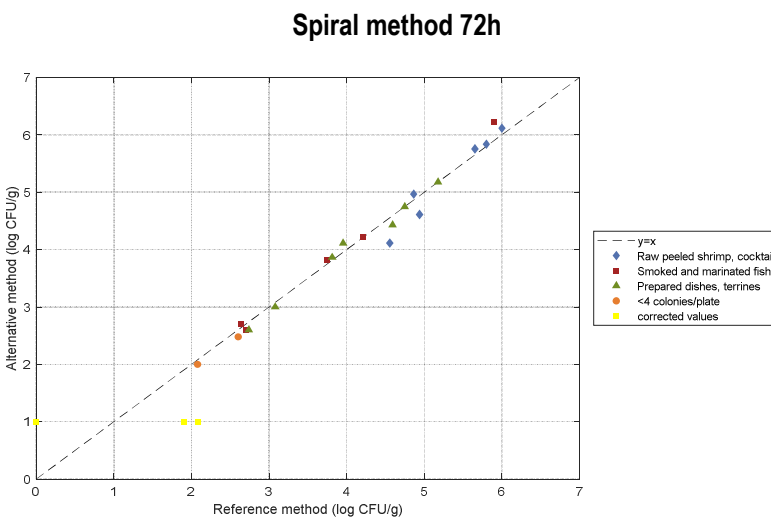
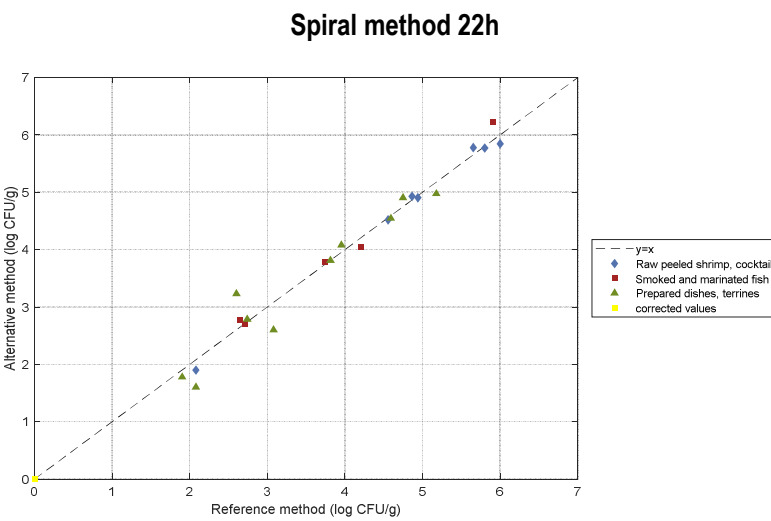
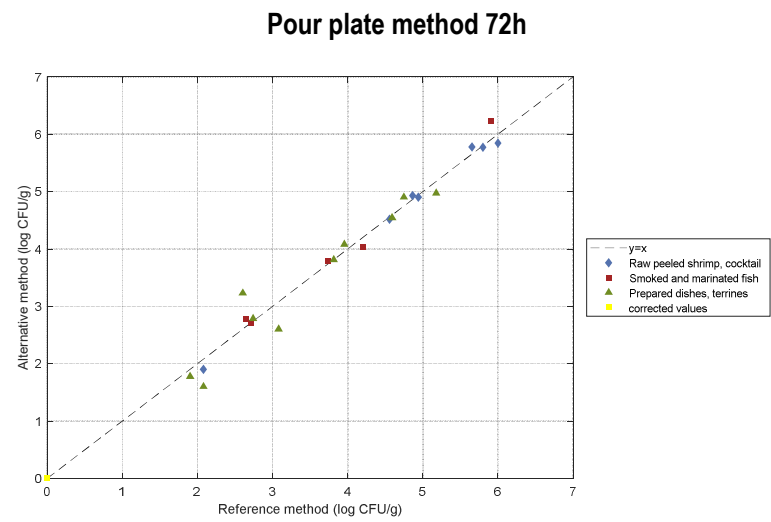
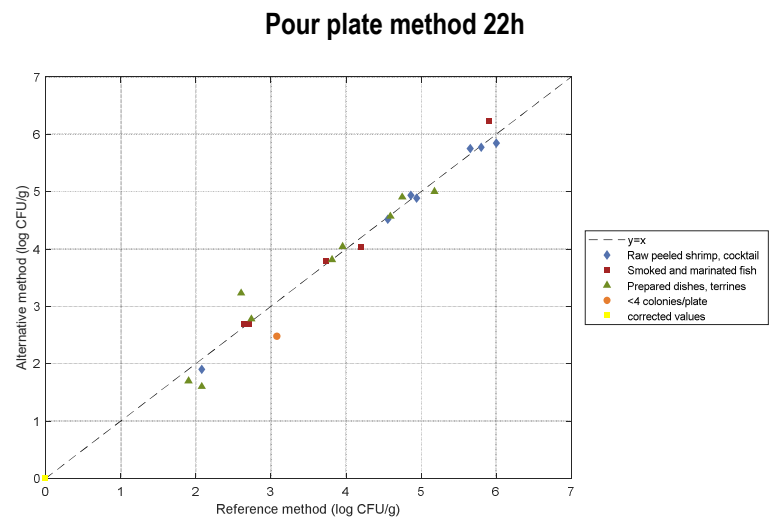
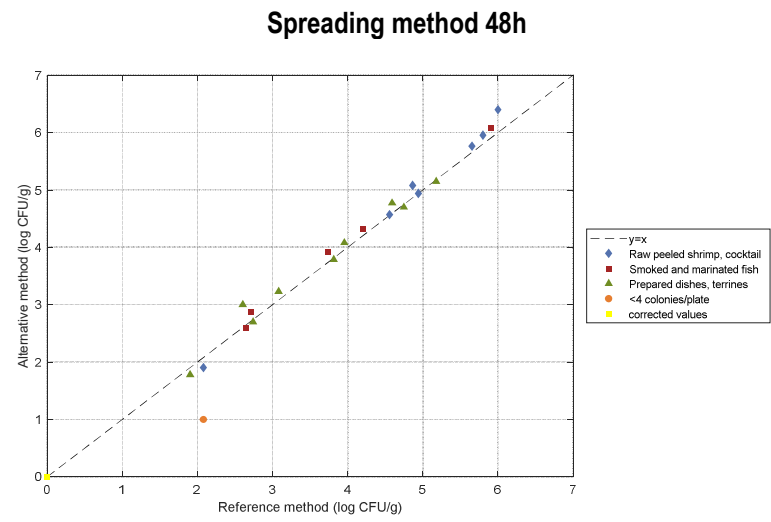
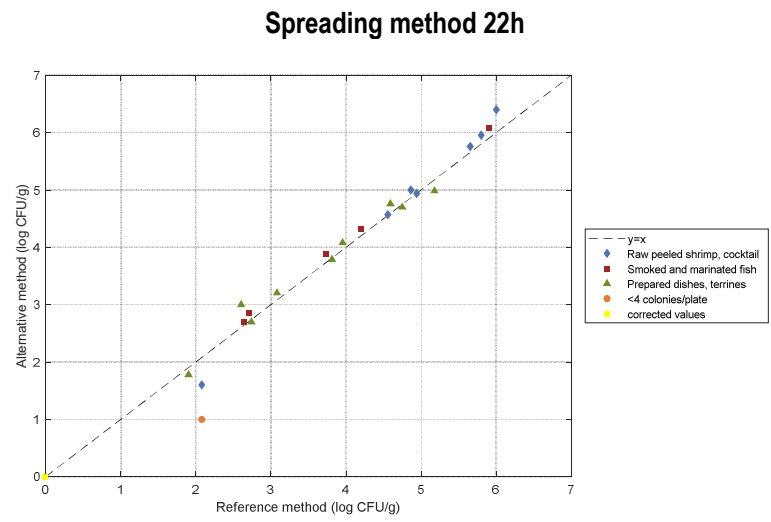
Spiral method 72h



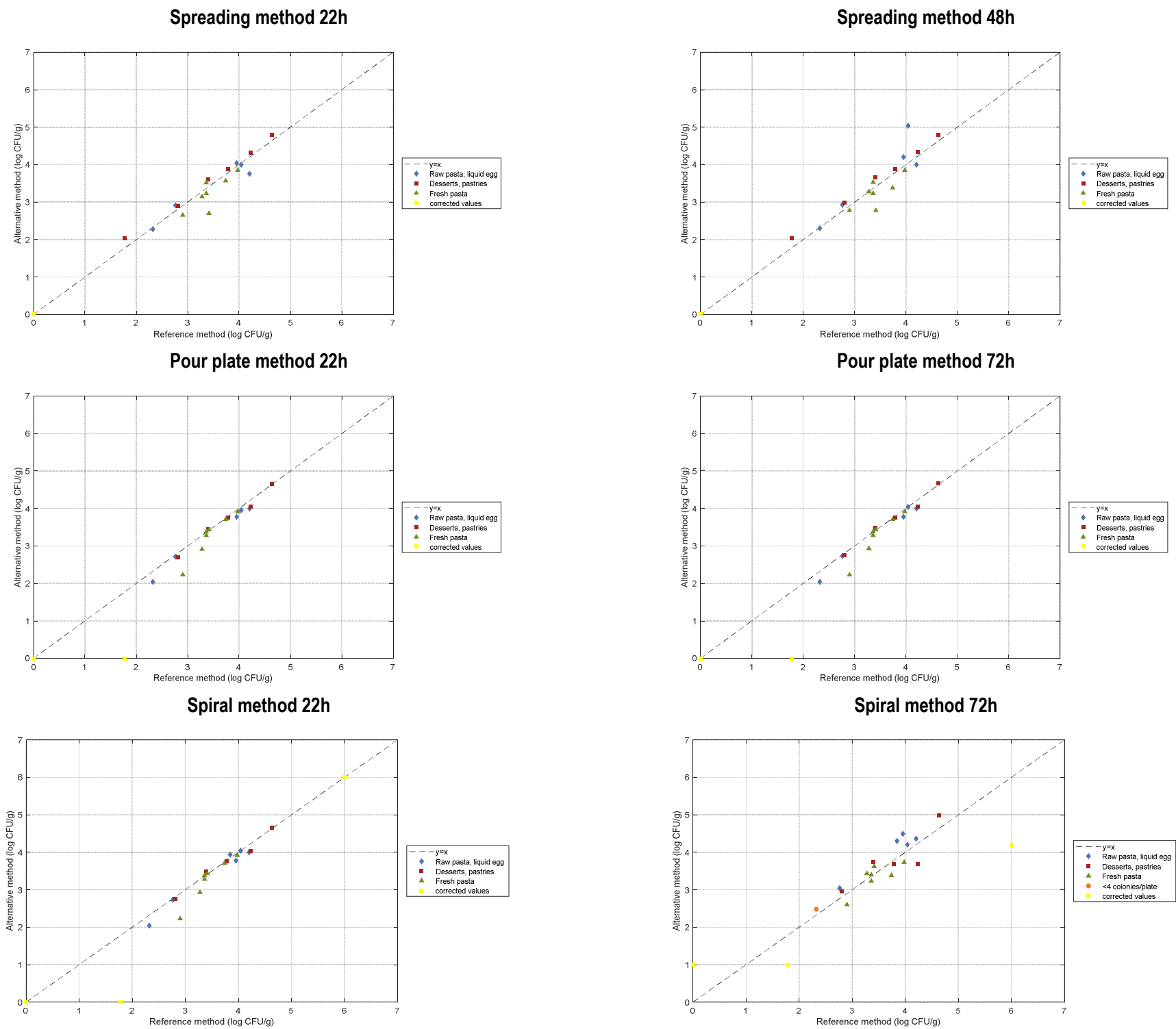
Dairy products



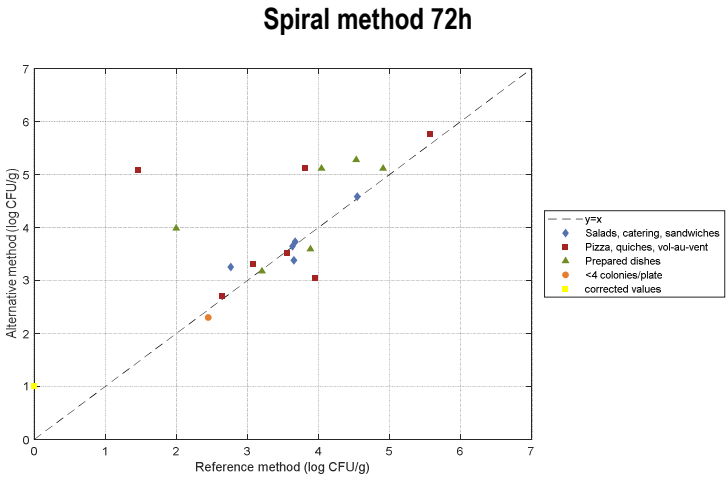
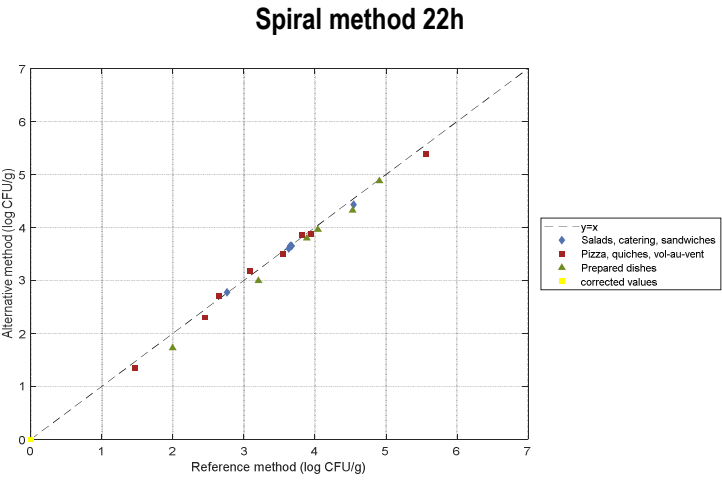
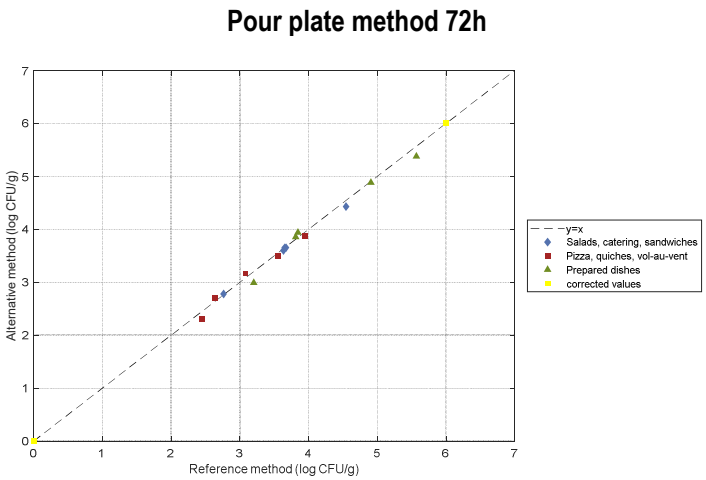
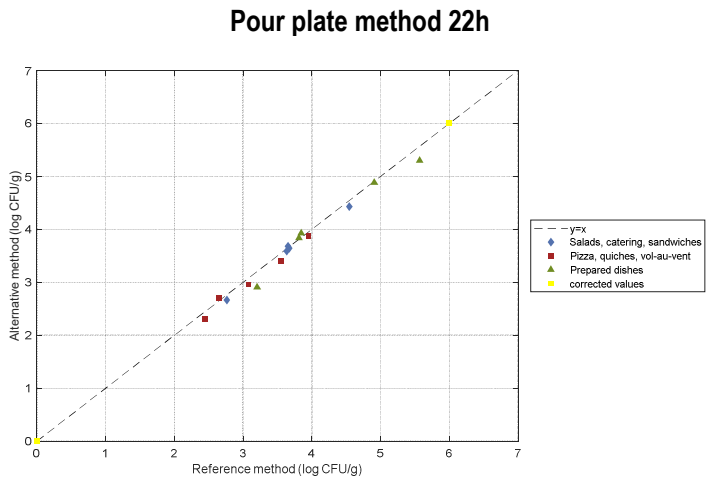
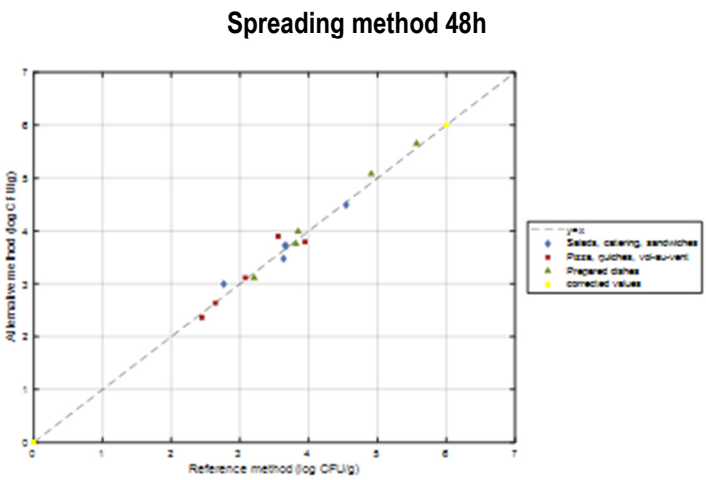
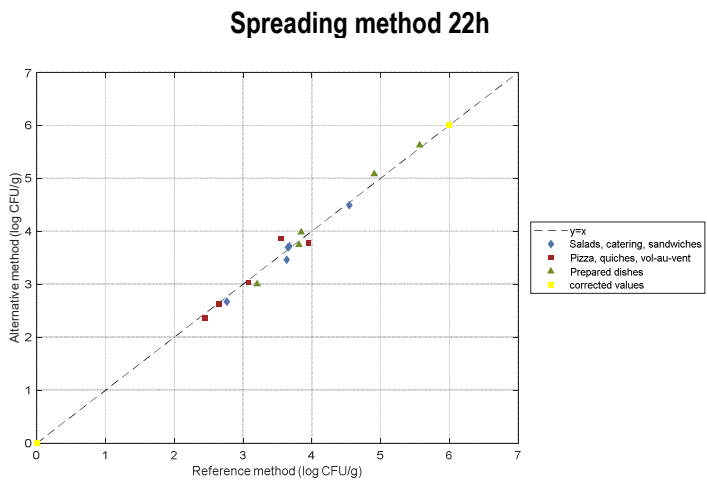
Seafood products



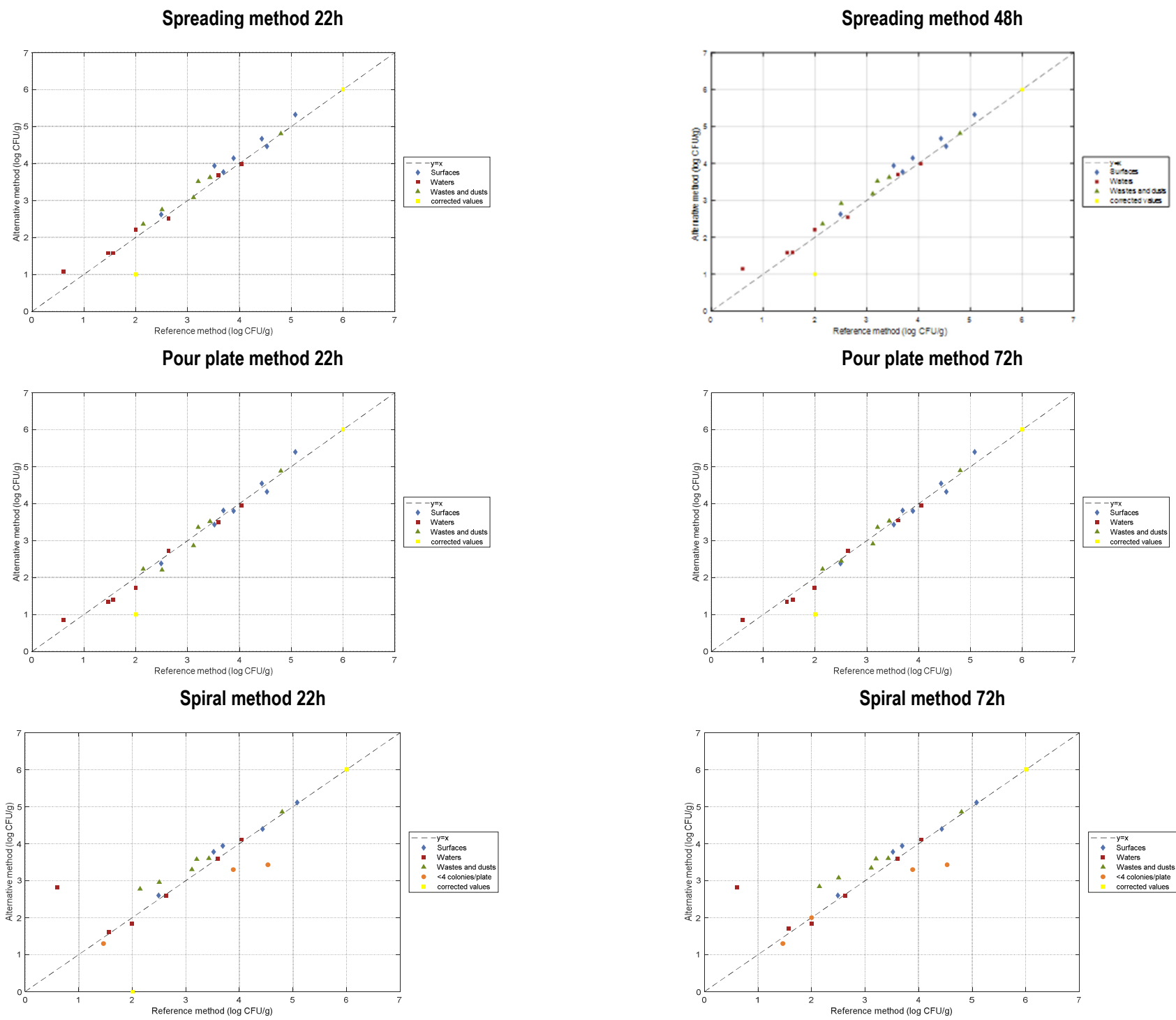
Egg products and others



Composite products



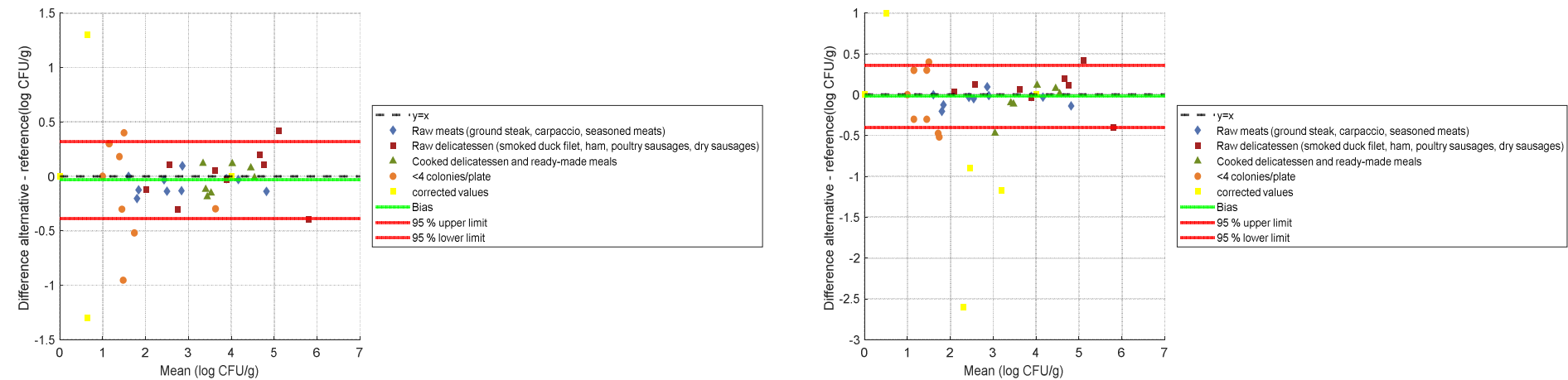
Production environmental samples category



Appendix 6 – Relative trueness: Bland-Altman difference plot for each category

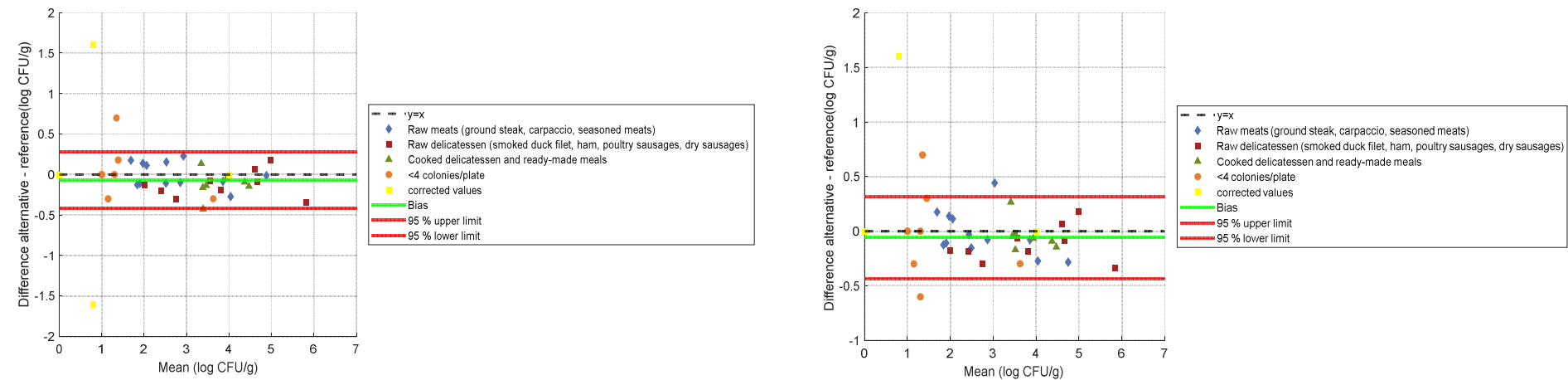
Spreading 22 h

Spreading 48 h



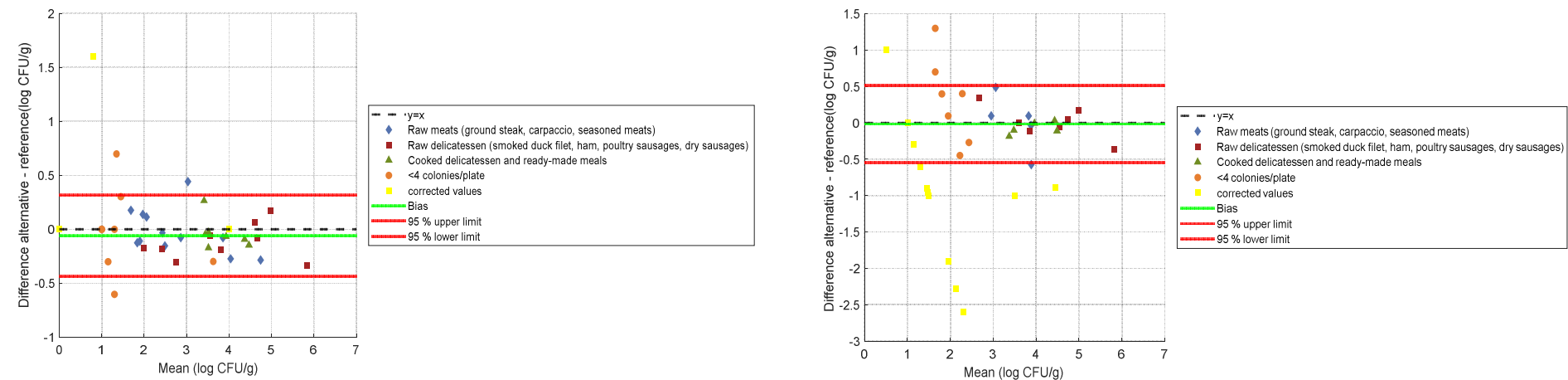
Pour plate 22 h

Pour plate 72 h



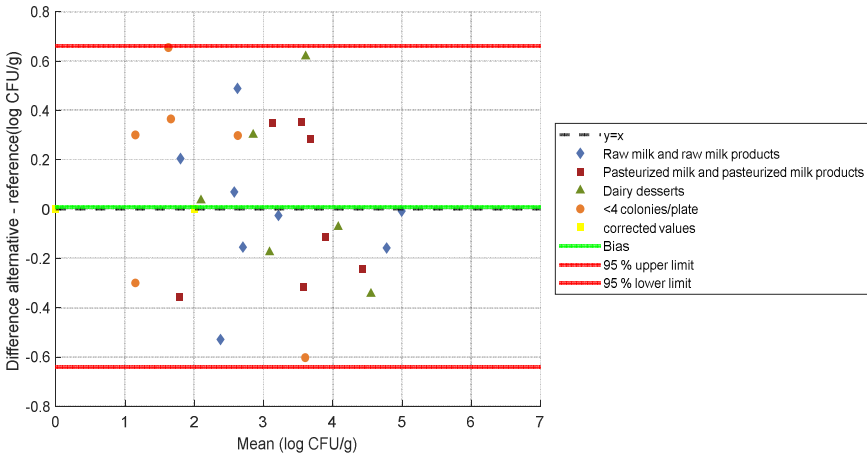
Spiral 22 h

Spiral 72 h

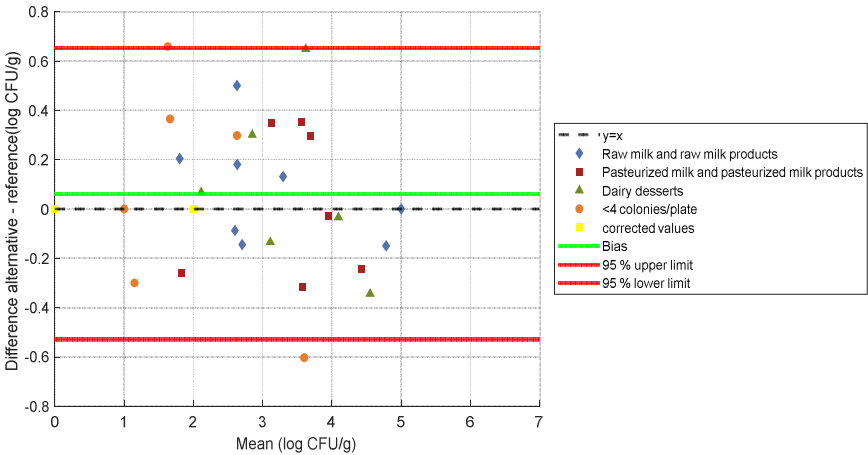


Dairy products

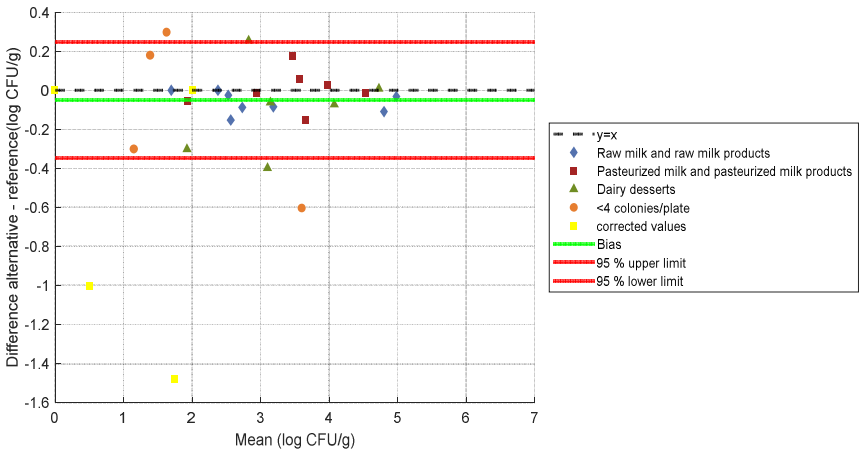
Spreading 22 h



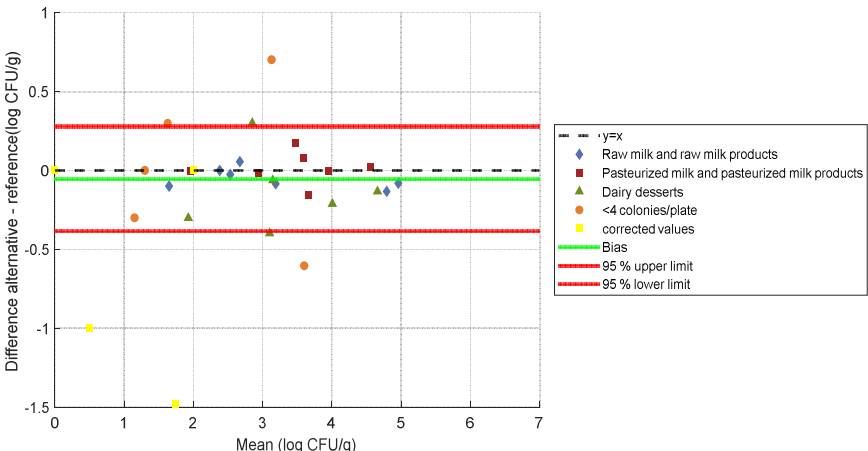
Spreading 48 h



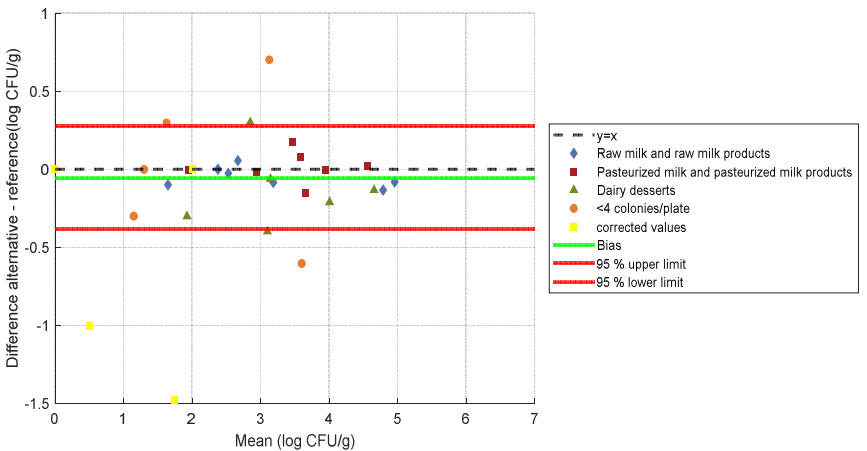
Pour plate 22 h



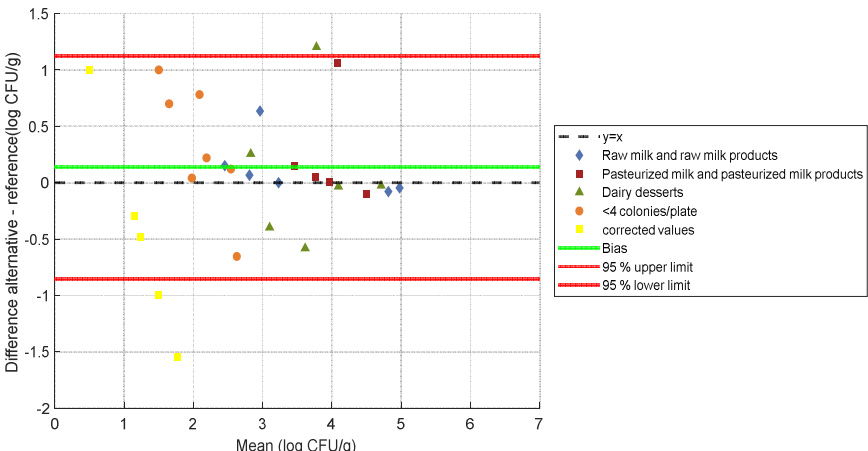
Pour plate 72 h



Spiral 22 h

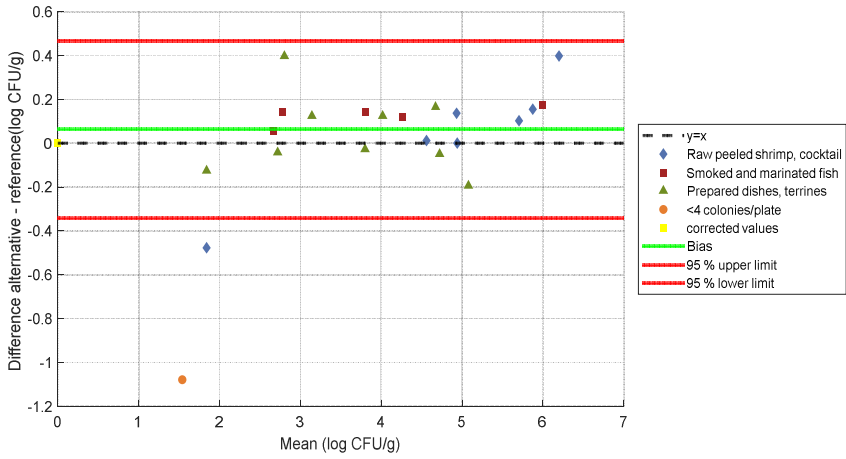


Spiral 72 h

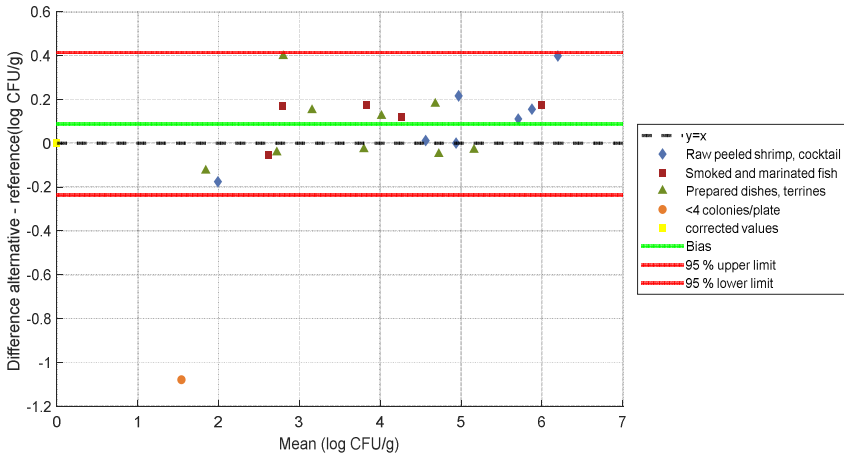


Seafood products

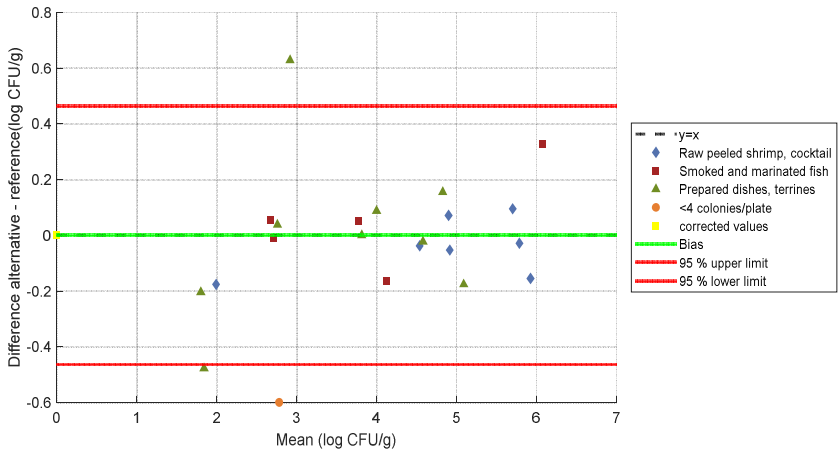
Spreading 22 h



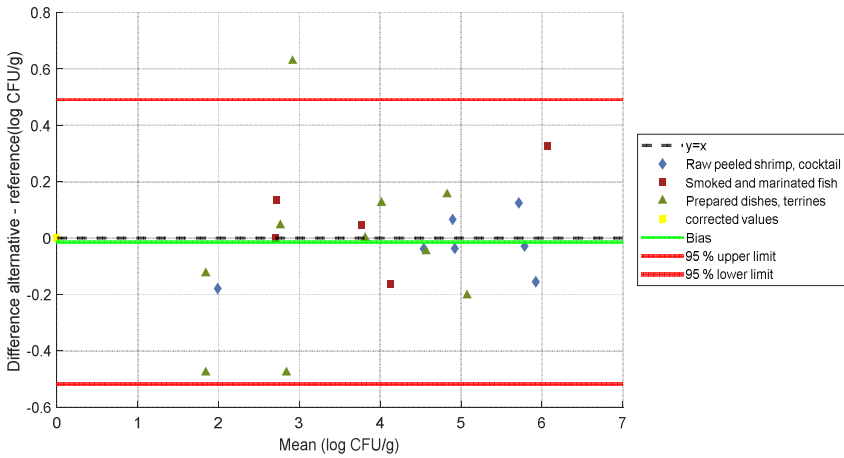
Spreading 48 h



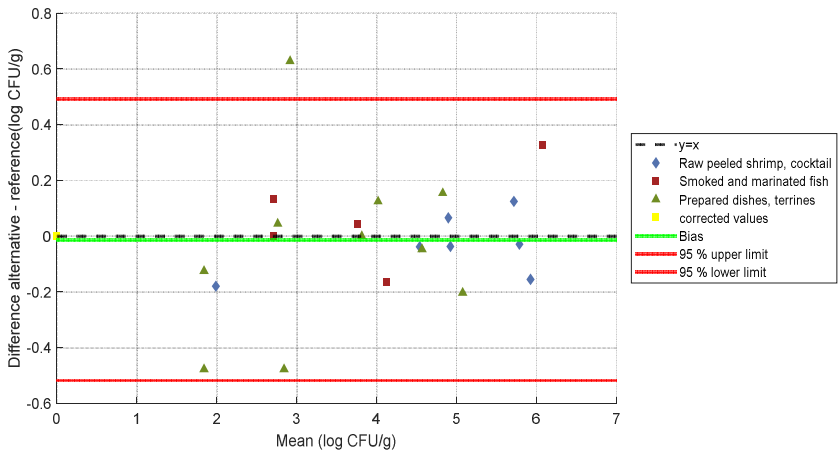
Pour plate 22 h



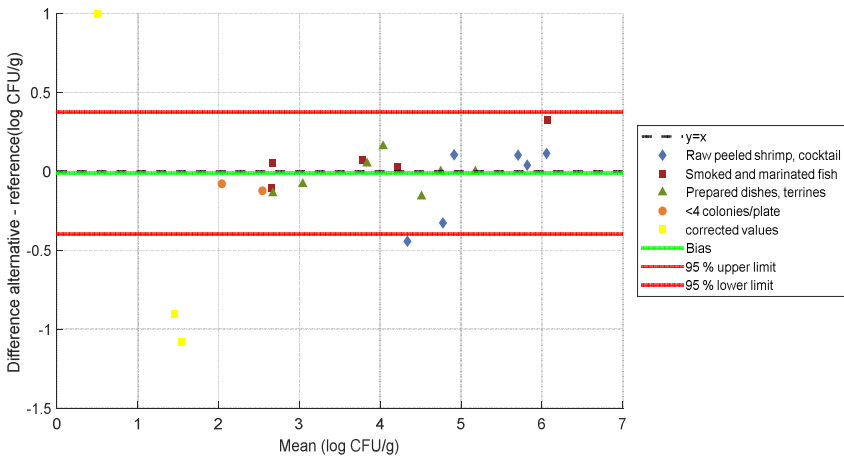
Pour plate 72 h



Spiral 22 h

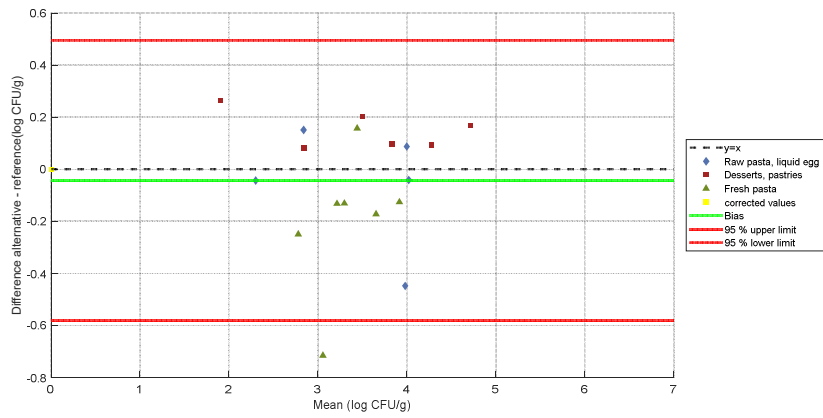


Spiral 72 h

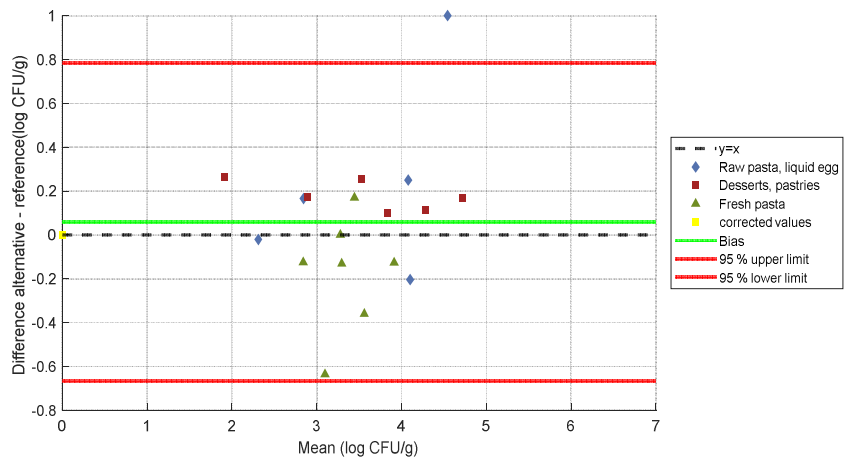


Egg products and others

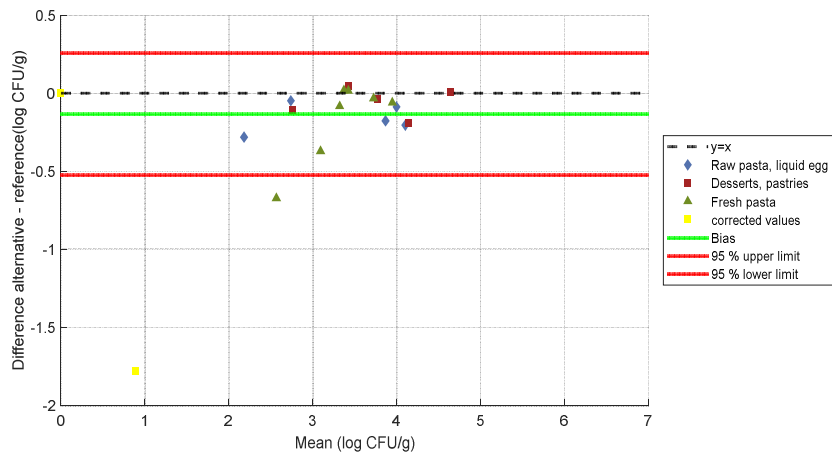
Spreading 22 h



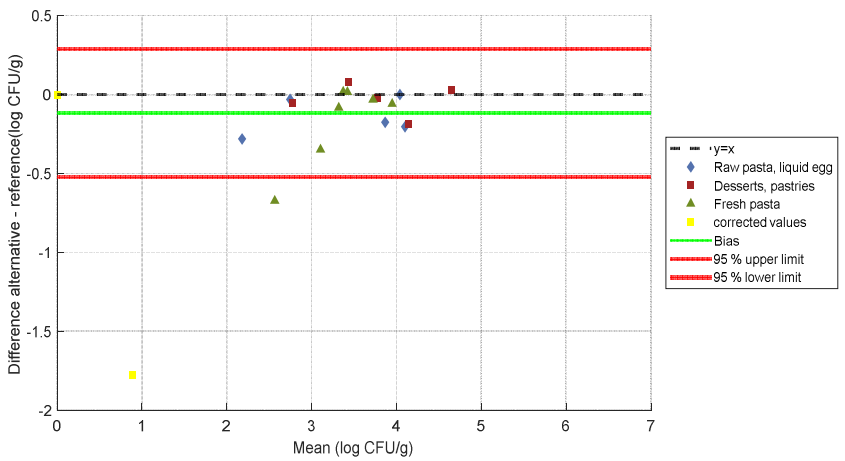
Spreading 48 h



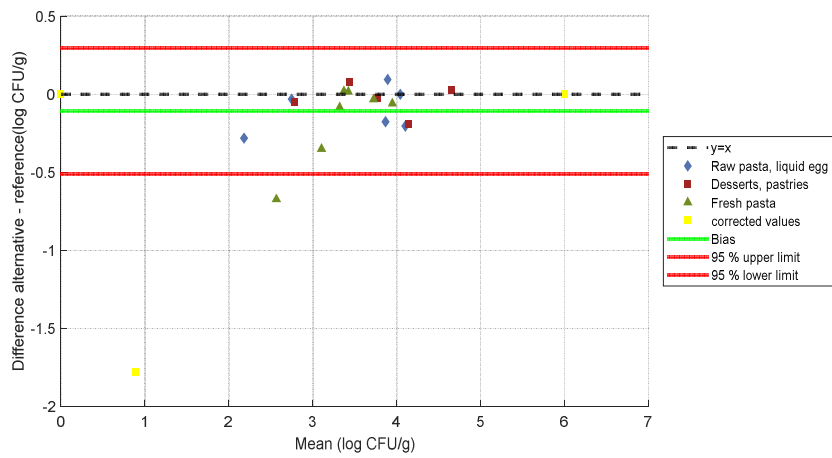
Pour plate 22 h



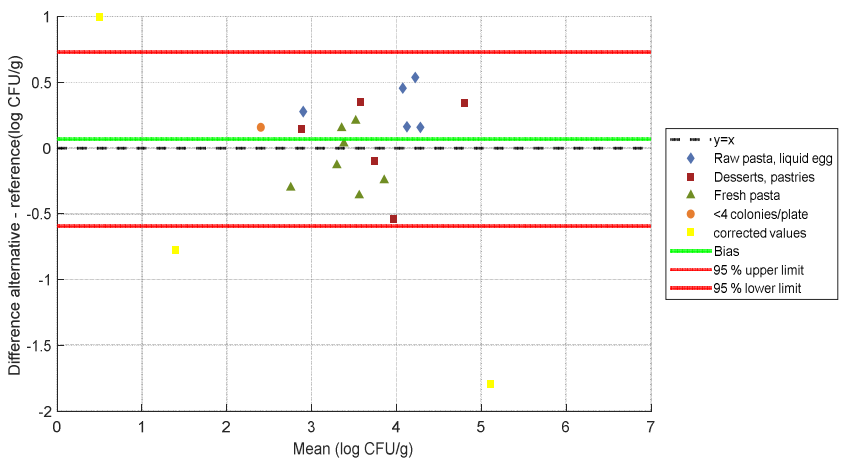
Pour plate 72 h



Spiral 22 h

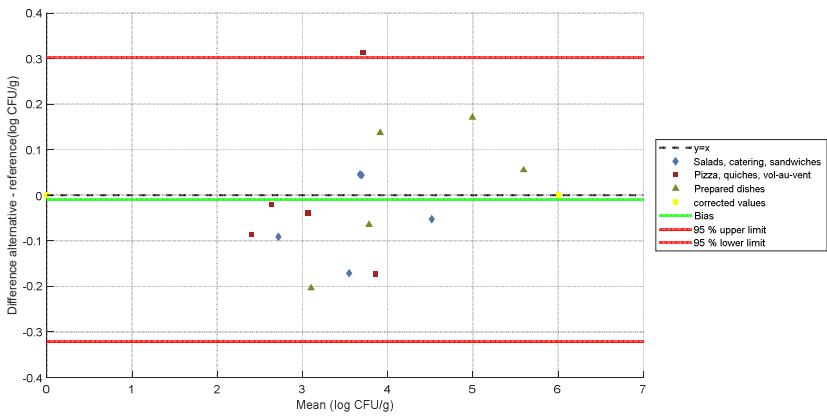


Spiral 72 h

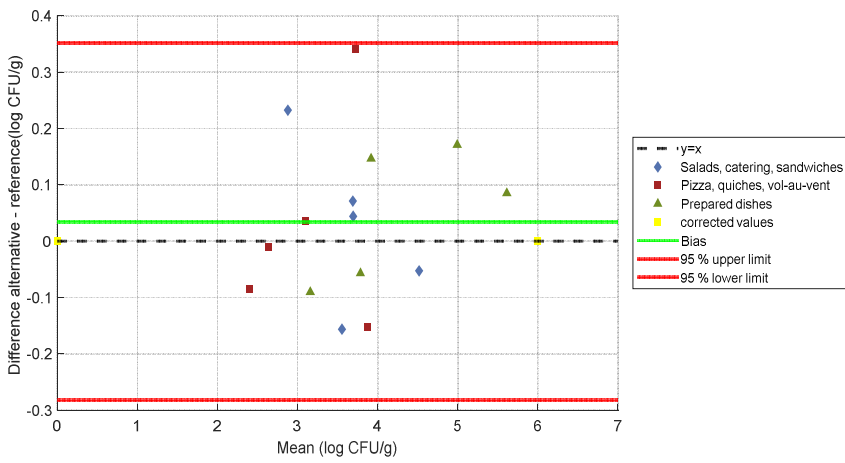


Composite products

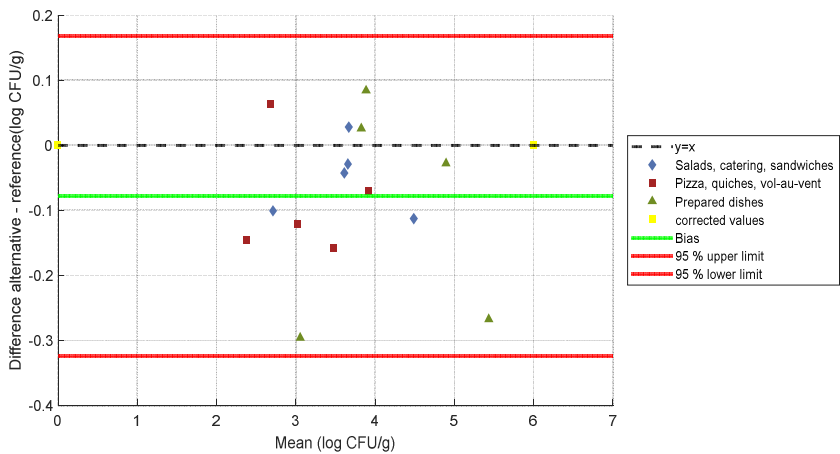
Spreading 22 h



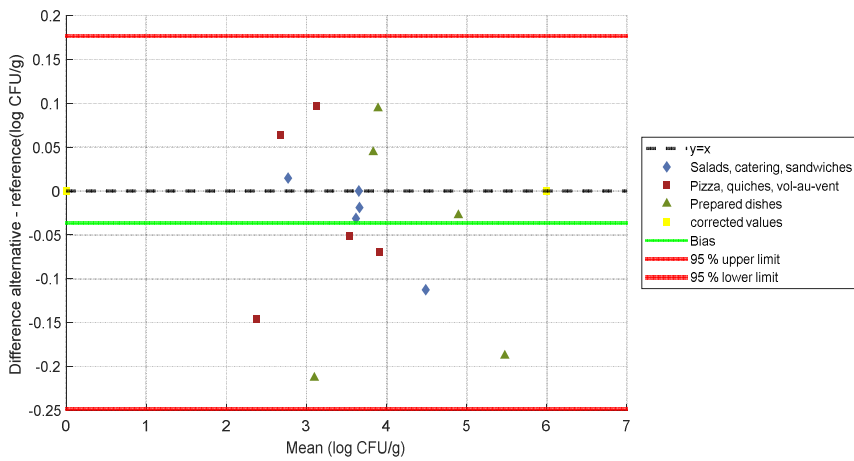
Spreading 48 h



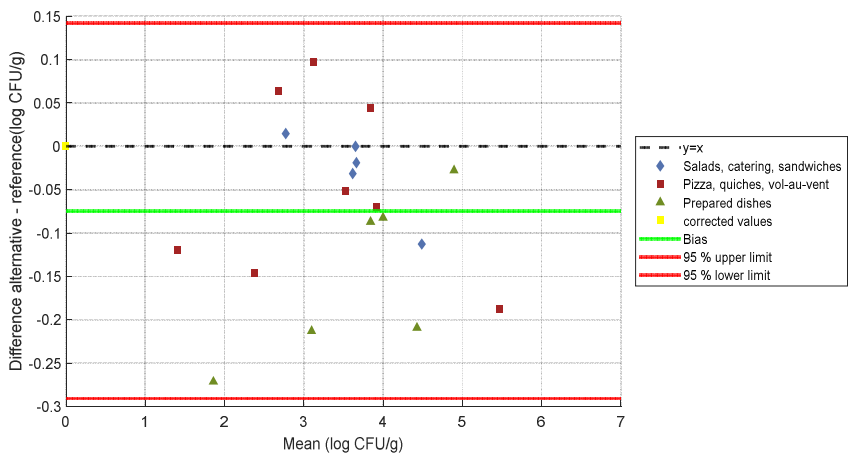
Pour plate 22 h



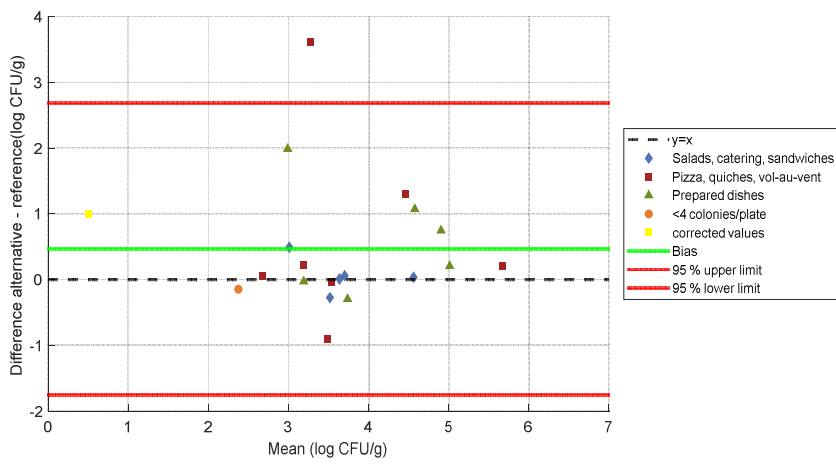
Pour plate 72 h



Spiral 22 h

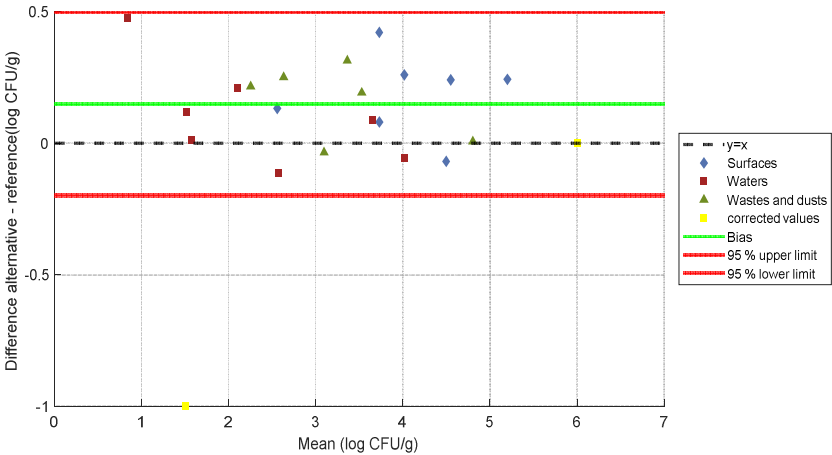


Spiral 72 h

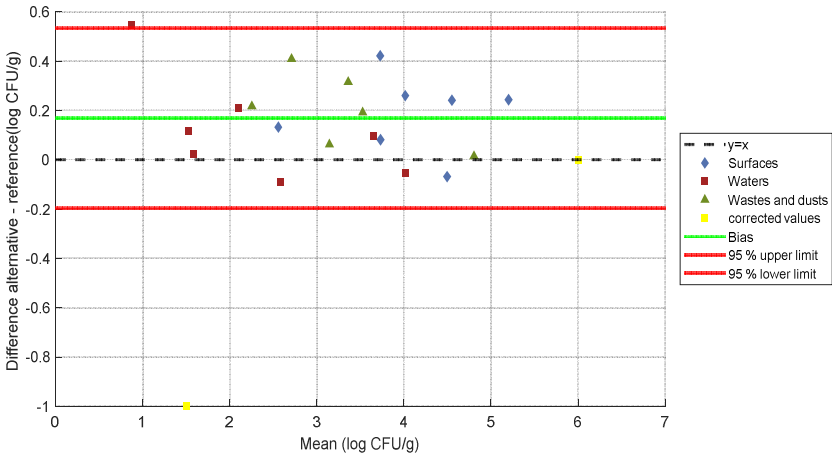


Production environmental samples

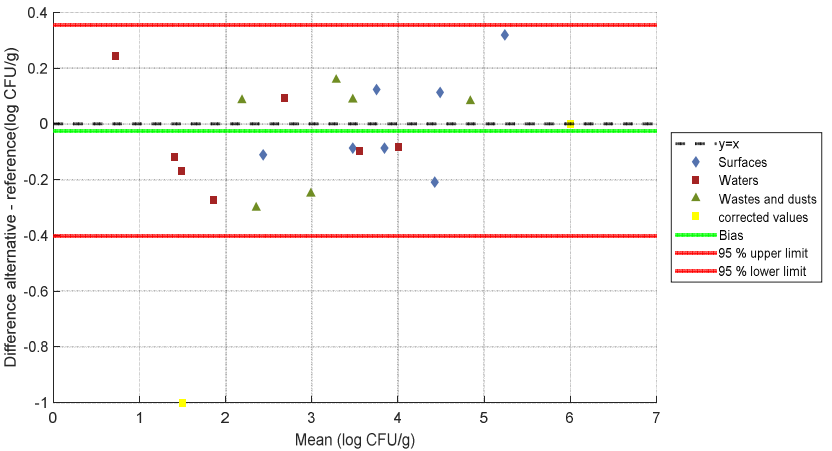
Spreading 22 h



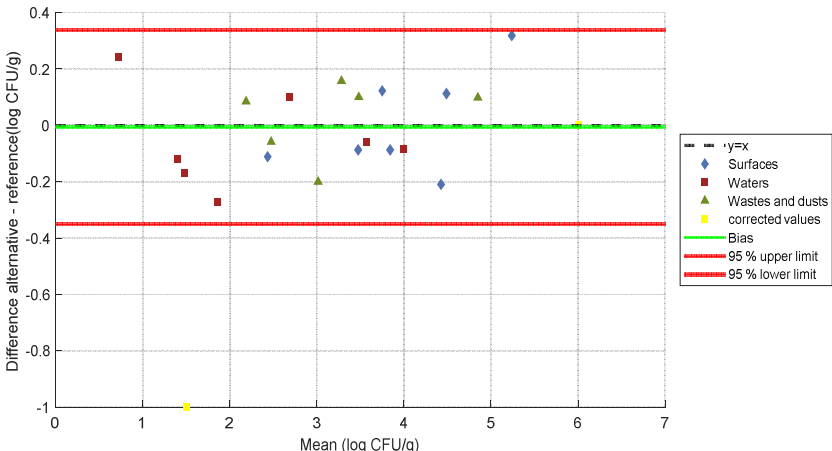
Spreading 48 h



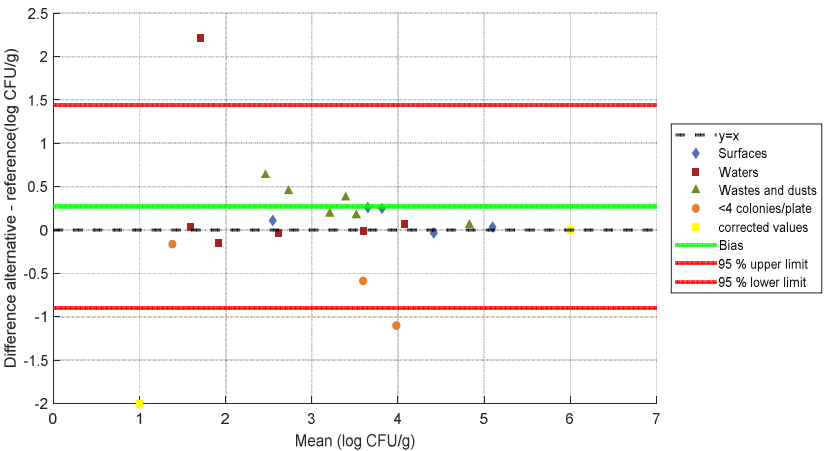
Pour plate 22 h



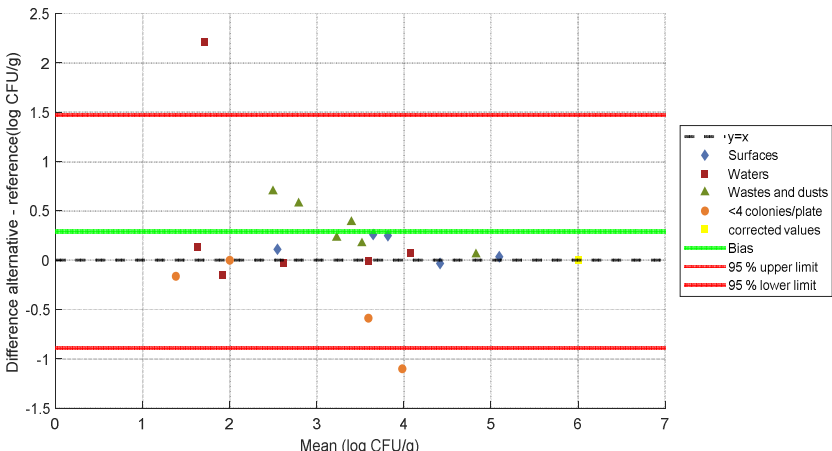
Pour plate 72 h



Spiral 22 h



Spiral 72 h



Appendix 7 - Accuracy profile study: raw data

Matrix	Strain	Level	Sample No	Reference method ISO 6888-2*				Alternative method : EASY STAPH												
								Spreading method 22 h				Pour plate method 22 h				Spiral method 22 h				
				Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	Reading	CFU/plate	CFU/g	log CFU/g
Raw milk Aerobic mesophilic flora: 3,4. 10 ⁷ CFU/g	Staphylococcus aureus Ad905	1	5354	10	13	130	2.11	10	21	210	2.32	10	11	100	2.00					
				100	1			100	2			100	0							
			5355	10	9	90	1.95 Ne	10	25	240	2.38	10	11	110	2.04					
				100	2			100	1			100	1							
			5356	10	12	130	2.11	10	22	210	2.32	10	17	170	2.23					
				100	2			100	1			100	2							
			5357	10	12	120	2.08	10	24	230	2.36	10	15	170	2.23					
				100	1			100	1			100	4							
			5358	10	9	110	2.04	10	11	120	2.08	10	11	110	2.04					
				100	3			100	2			100	1							
		2	5175	10	92	900	2.95	10	>100	1700	3.23 N'	10	91	870	2.94	10	st	9	900	2.95 Ne
				100	7			100	17			100	5							
			5176	10	92	960	2.98	10	>100	1700	3.23 N'	10	104	1000	3.00	10	st	8	800	2.90 Ne
				100	13			100	17			100	9							
			5177	10	113	1000	3.00	10	>100	1700	3.23 N'	10	109	1100	3.04	10	st	10	1000	3.00
				100	10			100	17			100	9							
			5178	10	92	910	2.96	10	>100	1400	3.15 N'	10	93	930	2.97	10	st	9	900	2.95 Ne
				100	8			100	14			100	9							
			5179	10	71	810	2.91	10	>100	1000	3.00 N'	10	84	840	2.92	10	st	11	1100	3.04
				100	12			100	10			100	8							
		3	4962	100	12	1200	3.08	100	12	1100	3.04	10	95	940	2.97	1	5	43	1400	3.15
				1000	1			1000	0			100	8							
			4963	100	11	1000	3.00	100	20	1800	3.26	100	11	1100	3.04	1	5	46	1500	3.18
				1000	0			1000	0			1000	1							
			4964	100	12	1200	3.08	100	11	1000	3.00	10	99	1000	3.00	1	6	62	1200	3.08
				1000	1			1000	0			100	16							
			4965	10	86	1000	3.00	100	16	1500	3.18	10	94	950	2.98	1	6	61	1200	3.08
				100	24			1000	0			100	10							
			4966	10	89	860	2.93	100	8	800	2.90	10	100	990	3.00	1	6	55	1100	3.04
				100	6			1000	0			100	9							
		4	4967	1000	15	15000	4.18	1000	11	11000	4.04	100	16	1500	3.18	10	6	47	9600	3.98
				10000	1			10000	1			1000	1							
			4968	1000	15	15000	4.18	1000	17	16000	4.20	1000	12	12000	4.08	10	6	66	13000	4.11
				10000	2			10000	1			10000	1							
			4969	1000	15	14000	4.15	1000	12	11000	4.04	1000	19	18000	4.26	10	6	57	12000	4.08
				10000	0			10000	0			10000	1							
			4970	1000	11	12000	4.08	1000	15	14000	4.15	100	97	10000	4.00	10	6	58	12000	4.08
				10000	2			10000	0			1000	13							
			4971	1000	14	15000	4.18	1000	8	8000	3.90 Ne	100	90	9500	3.98	10	4	34	19000	4.28
				10000	2			10000	0			1000	14							
		5	4972	10000	13	120000	5.08	10000	14	140000	5.15	1000	96	95000	4.98	10	2	67	130000	5.11
				100000	0			100000	1			10000	10							
			4973	10000	9	91000	4.96	10000	14	130000	5.11	1000	85	86000	4.93	10	2	51	100000	5.00
				100000	1			100000	0			10000	10							
			4974	1000	108	100000	5.00	10000	10	100000	5.00	1000	83	80000	4.90	10	2	70	140000	5.15
				10000	4			100000	1			10000	5							
			4975	10000	10	91000	4.96	10000	16	150000	5.18	1000	92	91000	4.96	10	1	37	190000	5.28
				100000	0			100000	0			10000	8							
			4976	10000	12	120000	5.08	10000	11	120000	5.08	1000	93	92000	4.96	10	1	32	160000	5.20
				100000	1			100000	2			10000	8							

♦ Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)

Matrix	Strain	Level	Sample No	Reference method ISO 6888-2*				Alternative method : EASY STAPH																		
								Spreading method 22 h				Pour plate method 22 h				Spiral method 22 h										
				Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	Reading	CFU/plate	CFU/g	log CFU/g						
Raw milk Aerobic mesophilic flora: 3,1.10 ⁷ CFU/g	Staphylococcus aureus Ad905	1	5359	10	13	120	2.08	10	19	180	2.26	10	18	170	2.23											
				100	0			100	1			100	1													
			5360	10	14	90	1.95 Ne	10	20	190	2.28	10	10	91	1.96											
				100	3			100	1			100	0													
			5361	10	12	150	2.18	10	21	210	2.32	10	10	100	2.00											
				100	4			100	2			100	1													
			5362	10	7	70	1.85 Ne	10	36	360	2.56	10	22	230	2.36											
				100	0			100	3			100	3													
			5363	10	14	150	2.18	10	16	150	2.18	10	11	130	2.11											
				100	2			100	0			100	3													
			2	5180	10	86	860	2.93	10	>100	2300	3.36 N'	10	115	1100						3.04	10	st	11	1100	3.04
					100	9			100	23			100	6												
		5181		10	81	800	2.90	10	>100	1600	3.20 N'	10	>100	1900	3.28	10	st	14	1400	3.15						
				100	7			100	16			100	19													
		5182		10	97	1000	3.00	10	>100	1900	3.28 N'	10	119	1200	3.08	10	st	12	1200	3.08						
				100	16			100	19			100	9													
		5183		10	89	880	2.94	10	>100	1400	3.15 N'	10	>100	1200	3.08	10	st	11	1100	3.04						
				100	8			100	14			100	12													
		5184		10	91	910	2.96	10	>100	1600	3.20 N4	10	>100	1200	3.08	10	st	5	500	2.70 Ne						
				100	9			100	16			100	12													
		3		4977	100	12	1400	3.15	100	11	1500	3.18	10	110	1100	3.04	1	5	36	1200	3.08					
					1000	3			1000	5			100	12												
			4978	10	117	1100	3.04	100	13	1200	3.08	10	97	1000	3.00	1	5	42	1400	3.15						
				100	8			1000	0			100	13													
			4979	100	20	1800	3.26	100	14	1500	3.18	100	16	1500	3.18	1	5	41	1400	3.15						
				1000	0			1000	3			1000	1													
			4980	100	20	1900	3.28	100	25	2300	3.36	10	106	1000	3.00	1	6	63	1300	3.11						
				1000	1			1000	0			100	8													
			4981	100	13	1400	3.15	100	25	2500	3.40	100	12	1300	3.11	1	6	69	1400	3.15						
				1000	2			1000	2			1000	2													
			4	4982	1000	5	5000	3.70 Ne	1000	10	13000	4.11	1000	15	14000	4.15	10	5	36	12000	4.08					
					10000	0			10000	4			10000	0												
		4983		100	101	9600	3.98	1000	12	13000	4.11	100	96	9800	3.99	10	5	39	13000	4.11						
				1000	5			10000	2			1000	12													
		4984		1000	12	11000	4.04	1000	8	8000	3.90 Ne	100	118	11000	4.04	10	5	33	11000	4.04						
				10000	0			10000	0			1000	5													
		4985		1000	9	9000	3.95 Ne	1000	8	8000	3.90 Ne	1000	13	12000	4.08	10	5	45	15000	4.18						
				10000	1			10000	0			10000	0													
		4986		1000	12	15000	4.18	1000	11	11000	4.04	1000	93	96000	4.98	10	6	61	12000	4.08						
				10000	5			10000	1			10000	13													
		5		4987	10000	13	140000	5.15	10000	19	200000	5.30	1000	93	96000	4.98	10	2	53	100000	5.00					
					100000	2			100000	3			10000	13												
			4988	10000	10	100000	5.00	1000	95	98000	4.99	1000	83	85000	4.93	10	2	55	110000	5.04						
				100000	1			10000	13			10000	11													
			4989	1000	115	110000	5.04	10000	15	150000	5.18	1000	93	90000	4.95	10	2	57	110000	5.04						
				10000	9			100000	2			10000	6													
			4990	10000	14	140000	5.15	10000	17	160000	5.20	10000	14	150000	5.18	10	2	65	130000	5.11						
				100000	1			100000	1			100000	3													
			4991	10000	10	100000	5.00	10000	13	130000	5.11	1000	92	98000	4.99	10	2	55	110000	5.04						
				100000	1			100000	1			10000	16			100										

Matrix	Strain	Level	Sample No	Reference method ISO 6888-2*				Alternative method : EASY STAPH												
								Spreading method 22 h				Pour plate method 22 h				Spiral method 22 h				
				Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	Reading area	CFU/plate	CFU/g	log CFU/g
Salmon terrine Aerobic mesophilic flora: <100 CFU/g	Staphylococcus aureus Ad899	1	5374	10	31	320	2.51	10	20	190	2.28	10	28	270	2.43					
				100	4			100	1			100	2							
			5375	10	10	100	2.00	10	28	300	2.48	10	19	200	2.30					
				100	1			100	5			100	3							
			5376	10	22	230	2.36	10	21	220	2.34	10	24	250	2.40					
				100	3			100	3			100	3							
			5377	10	21	200	2.30	10	23	230	2.36	10	22	210	2.32					
				100	1			100	2			100	1							
			5378	10	25	240	2.38	10	15	140	2.15	10	16	160	2.20					
				100	1			100	0			100	2							
		2	5185	10	>100	1200	3.08	10	155	1500	3.18	10	>100	1800	3.26 N'	10	st	17	1700	3.23
				100	12			100	14			100	18							
			5186	10	>100	1500	3.18	10	153	1700	3.23	10	>100	1400	3.15 N'	10	st	18	1800	3.26
				100	15			100	29			100	14							
			5187	10	>100	1000	3.00	10	170	1700	3.23	10	>100	1000	3.00 N'	10	st	20	2000	3.30
				100	10			100	20			100	10							
			5188	10	>100	1000	3.00	10	144	1500	3.18	10	>100	1500	3.18 N'	10	st	8	800	2.90 Ne
				100	10			100	22			100	15							
			5189	10	>100	1200	3.08	10	183	1900	3.28	10	>100	1600	3.20 N'	10	st	27	2700	3.43
				100	12			100	27			100	16							
		3	5020	100	36	3500	3.54	100	30	2900	3.46	100	27	2500	3.40	10	st	18	1800	3.26
				1000	2			1000	2			1000	1							
			5021	100	27	2500	3.40	100	29	3000	3.48	100	27	2500	3.40	10	st	30	3000	3.48
				1000	0			1000	4			1000	1							
			5022	100	22	2100	3.32	100	27	2600	3.41	100	27	2700	3.43	10	st	40	4000	3.60
				1000	1			1000	2			1000	3							
			5023	100	27	2500	3.40	100	24	2200	3.34	100	27	2500	3.40	10	st	30	3000	3.48
				1000	1			1000	0			1000	1							
			5024	100	24	2300	3.36	100	38	3700	3.57	100	26	2500	3.40	10	st	12	1200	3.08
				1000	1			1000	3			1000	1							
		4	5025	1000	20	18000	4.26	1000	25	24000	4.38	1000	25	23000	4.36	10	4	53	30000	4.48
				10000	0			10000	1			10000	0							
			5026	1000	21	20000	4.30	1000	18	16000	4.20	1000	20	23000	4.36	10	4	39	22000	4.34
				10000	1			10000	0			10000	5							
			5027	1000	23	22000	4.34	1000	24	24000	4.38	1000	21	21000	4.32	10	5	52	17000	4.23
				10000	1			10000	2			10000	2							
			5028	1000	23	22000	4.34	1000	17	16000	4.20	1000	24	24000	4.38	10	4	39	22000	4.34
				10000	1			10000	1			10000	2							
			5029	1000	24	23000	4.36	1000	24	24000	4.38	1000	24	22000	4.34	10	4	44	24000	4.38
				10000	1			10000	2			10000	0							
		5	5030	10000	21	200000	5.30	10000	21	210000	5.32	10000	31	340000	5.53	10	1	50	250000	5.40
				100000	1			100000	2			100000	6							
			5031	10000	34	350000	5.54	10000	22	230000	5.36	10000	14	140000	5.15	10	1	49	250000	5.40
				100000	5			100000	3			100000	1							
			5032	10000	15	150000	5.18	10000	20	190000	5.28	10000	30	290000	5.46	10	2	75	150000	5.18
				100000	1			100000	1			100000	2							
			5033	10000	21	210000	5.32	10000	19	180000	5.26	10000	14	140000	5.15	10	2	61	120000	5.08
				100000	2			100000	1			100000	1							
			5034	10000	28	280000	5.45	10000	26	240000	5.38	10000	13	150000	5.18	10	1	38	190000	5.28
				100000	3			100000	0			100000	3							

Matrix	Strain	Level	Sample No	Reference method ISO 6888-2*				Alternative method : EASY STAPH																		
								Spreading method 22 h				Pour plate method 22 h				Spiral method 22 h										
				Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	Reading area	CFU/plate	CFU/g	log CFU/g						
Salmon terrine Aerobic mesophilic flora: 400 CFU/g	Staphylococcus aureus Ad899	1	5379	10	20	220	2.34	10	24	220	2.34	10	20	210	2.32											
				100	4			100	0			100	3													
			5380	10	23	230	2.36	10	24	270	2.43	10	25	260	2.41											
				100	2			100	6			100	4													
			5381	10	25	260	2.41	10	21	240	2.38	10	17	160	2.20											
				100	3			100	5			100	0													
			5382	10	21	210	2.32	10	16	190	2.28	10	28	270	2.43											
				100	2			100	5			100	2													
			5383	10	23	230	2.36	10	20	230	2.36	10	32	320	2.51											
				100	2			100	5			100	3													
			2	5190	10	>100	1300	3.11	10	134	1400	3.15	10	>100	1800						3.26 N'	10	st	18	1800	3.26
					100	13			100	17			100	18												
				5191	10	>100	1400	3.15	10	139	1700	3.23	10	>100	1400						3.15 N'	10	st	13	1300	3.11
					100	14			100	43			100	14												
		5192		10	>100	800	2.90 Ne	10	162	1800	3.26	10	>100	1000	3.00 N'	10	st	17	1700	3.23						
				100	8			100	31			100	10													
		5193		10	>100	1000	3.00	10	122	1400	3.15	10	>100	1500	3.18 N'	10	st	24	2400	3.38						
				100	10			100	32			100	15													
		5194		10	>100	1000	3.00	10	157	1600	3.20	10	>100	1000	3.00 N'	10	st	18	1800	3.26						
				100	10			100	15			100	16													
		3		5035	100	26	2500	3.40	100	27	2700	3.43	100	22	2100	3.32 N'	10	st	33	3300	3.52					
					1000	1			1000	3			1000	1												
				5036	100	24	2400	3.38	100	31	2900	3.46	100	22	2300	3.36	10	st	21	2100	3.32					
					1000	2			1000	1			1000	3												
			5037	100	26	2500	3.40	100	21	2100	3.32	100	24	2300	3.36	10	st	32	3200	3.51						
				1000	2			1000	2			1000	1													
			5038	100	22	2300	3.36	100	28	2600	3.41	100	20	1800	3.26	10	st	23	2300	3.36						
				1000	3			1000	1			1000	0													
			5039	100	37	3500	3.54	100	32	3000	3.48	100	18	1900	3.28	10	st	22	2200	3.34						
				1000	1			1000	1			1000	3													
		4	5040	1000	26	29000	4.46	1000	24	23000	4.36	1000	10	10000	4.00	10	5	60	20000	4.30						
				10000	6			10000	2			10000	1													
			5041	1000	9	9000	3.95 Ne	1000	25	25000	4.40	1000	23	25000	4.40	10	5	56	18000	4.26						
				10000	1			10000	2			10000	4													
			5042	1000	18	18000	4.26	1000	36	35000	4.54	1000	22	25000	4.40	10	4	47	27000	4.43						
				10000	2			10000	2			10000	5													
			5043	1000	20	19000	4.28	1000	24	23000	4.36	1000	24	23000	4.36	10	4	42	23000	4.36						
				10000	1			10000	1			10000	1													
			5044	1000	30	27000	4.43	1000	22	21000	4.32	1000	26	26000	4.41	10	4	39	21000	4.32						
				10000	0			10000	1			10000	3													
			5	5045	10000	19	170000	5.23	10000	22	210000	5.32	10000	26	260000	5.41	10	1	50	250000	5.40					
					100000	0			100000	1			100000	3												
		5046		10000	21	240000	5.38	10000	17	180000	5.26	10000	24	230000	5.36	10	1	45	230000	5.36						
				100000	5			100000	3			100000	1													
		5047		10000	25	250000	5.40	10000	27	290000	5.46	10000	18	170000	5.23	10	1	49	250000	5.40						
				100000	2			100000	5			100000	1													
		5048		10000	30	270000	5.43	10000	18	170000	5.23	10000	19	210000	5.32	10	1	36	180000	5.26						
				100000	0			100000	1			100000	4													
		5049		10000	25	250000	5.40	10000	26	270000	5.43	10000	24	250000	5.40	10	1	41	210000	5.32						
				100000	3			100000	4			100000	3													

Matrix	Strain	Level	Sample No	Reference method ISO 6888-2*				Alternative method : EASY STAPH												
								Spreading method 22 h				Pour plate method 22 h				Spiral method 22 h				
				Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	Reading area	CFU/plate	CFU/g	log CFU/g
Cooke ham Aerobic mesophilic flora: 1,0.10 ⁴ CFU/g	Staphylococcus aureus Ad161	1	5364	10	8	80	1.90	10	8	80	1.90	10	4	40	1.60					
				100	0		Ne	100	0		Ne	100	0		Ne					
			5365	10	14	140	2.15	10	15	140	2.15	10	12	120	2.08					
				100	1			100	0			100	1							
			5366	10	9	90	1.95	10	6	60	1.78	10	13	130	2.11					
				100	1		Ne	100	1		Ne	100	1							
			5367	10	8	80	1.90	10	12	120	2.08	10	9	90	1.95					
				100	0		Ne	100	1			100	1		Ne					
			5368	10	14	130	2.11	10	11	110	2.04	10	7	70	1.85					
				100	0			100	1			100	0		Ne					
		2	5145	10	100	970	2.99	10	58	620	2.79	10	66	680	2.83	10	st	5	500	2.70
				100	7			100	10			100	9							Ne
			5146	10	86	870	2.94	100	14	1300	3.11	10	80	790	2.90	10	st	6	600	2.78
				100	10			1000	0			100	7							NE
			5147	10	100	990	3.00	10	92	940	2.97	10	73	710	2.85	10	st	7	700	2.85
				100	9			100	11			100	5							Ne
			5148	100	16	1500	3.18	10	109	1000	3.00	100	12	1300	3.11	10	st	9	900	2.95
				1000	0			100	6			1000	2							Ne
			5149	10	85	860	2.93	100	18	1800	3.26	10	75	780	2.89	10	st	7	700	2.85
				100	9			1000	2			1000	11							Ne
		3	5150	100	112	11000	4.04	1000	8	7300	3.86	1000	17	16000	4.20	10	6	77	15000	4.18
				1000	6			10000	0			10000	1							
			5151	1000	10	9100	3.96	1000	12	12000	4.08	1000	19	17000	4.23	10	6	50	10000	4.00
				10000	0			10000	1			10000	0							
			5152	1000	12	11000	4.04	1000	15	14000	4.15	1000	12	12000	4.08	10	5	55	18000	4.26
				10000	0			10000	0			10000	1							
			5153	1000	12	13000	4.11	1000	14	13000	4.11	1000	11	11000	4.04	10	5	45	15000	4.18
				10000	2			10000	0			10000	1							
			5154	100	99	10000	4.00	1000	10	9100	3.96	100	107	10000	4.00	10	6	56	11000	4.04
				1000	12			10000	0			1000	7							
		4	5155	10000	10	110000	5.04	10000	28	250000	5.40	10000	11	110000	5.04	10	2	64	120000	5.08
				100000	2			100000	0			100000	1							
			5156	10000	7	70000	4.85	10000	20	180000	5.26	10000	16	160000	5.20	100	5	52	170000	5.23
				100000	0		Ne	100000	0			100000	2							
			5157	10000	15	150000	5.18	10000	11	100000	5.00	1000	96	97000	4.99	10	2	70	140000	5.15
				100000	2			100000	0			10000	11							
			5158	10000	8	80000	4.90	10000	14	130000	5.11	1000	99	98000	4.99	10	2	66	130000	5.11
				100000	0		Ne	100000	0			10000	9							
			5159	10000	13	130000	5.11	10000	24	270000	5.43	10000	10	100000	5.00	10	2	74	140000	5.15
				100000	1			100000	6			100000	1							

♦ Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)

Matrix	Strain	Level	Sample No	Reference method ISO 6888-2*				Alternative method : EASY STAPH												
								Spreading method 22 h				Pour plate method 22 h				Spiral method 22 h				
				Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	Reading area	CFU/plate	CFU/g	log CFU/g
Cooke ham Aerobic mesophilic flora: <100 CFU/g	Staphylococcus aureus Ad161	1	5369	10	14	130	2.11	10	7	70	1.85 Ne	10	6	60	1.78 Ne					
				100	0			100	4			100	1							
			5370	10	8	80	1.90 Ne	10	9	90	1.95 Ne	10	13	130	2.11					
				100	2			100	1			100	1							
			5371	10	10	120	2.08	10	21	200	2.30	10	8	80	1.90 Ne					
				100	3			100	1			100	2							
			5372	10	14	130	2.11	10	16	160	2.20	10	14	130	2.11					
				100	0			100	1			100	0							
			5373	10	15	160	2.20	10	10	100	2.00	10	12	130	2.11					
				100	2			100	1			100	2							
		2	5160	10	100	970	2.99	10	110	1100	3.04	10	96	950	2.98	10	st	16	1600	3.20
				100	7			100	9			100	8							
			5161	10	63	610	2.79	10	63	660	2.82	10	79	780	2.89	10	st	9	900	2.95 Ne
				100	4			100	9			100	7							
			5162	10	79	920	2.96	10	100	980	2.99	10	85	890	2.95	10	st	17	1700	3.23
				100	11			100	8			100	13							
			5163	10	91	930	2.97	10	98	960	2.98	10	103	1000	3.00	10	st	6	600	2.78 Ne
				100	11			100	8			100	7							
			5164	100	10	910	2.96	10	108	1100	3.04	100	8	820	2.91	10	st	15	1500	3.18
				1000	0			100	6			1000	1							
		3	5165	1000	9	9000	3.95 Ne	1000	18	17000	4.23	1000	12	11000	4.04	10	6	68	14000	4.15
				10000	1			10000	1			10000	0							
			5166	1000	18	16000	4.20	1000	16	15000	4.18	1000	13	14000	4.15	10	5	53	18000	4.26
				10000	0			10000	1			10000	2							
			5167	1000	8	8000	3.90 Ne	1000	20	18000	4.26	1000	13	12000	4.08	10	5	51	17000	4.23
				10000	1			10000	0			10000	0							
			5168	1000	15	15000	4.18	1000	12	12000	4.08	1000	15	15000	4.18	10	6	69	14000	4.15
				10000	2			10000	1			10000	1							
			5169	1000	17	16000	4.20	1000	8	8200	3.91	1000	15	15000	4.18	10	6	71	14000	4.15
				10000	1			10000	1			10000	2							
		4	5170	10000	20	190000	5.28	10000	14	150000	5.18	10000	13	130000	5.11	10	2	62	140000	5.15
				100000	1			100000	2			100000	1							
			5171	1000	104	100000	5.00	10000	19	170000	5.23	10000	12	110000	5.04	10	2	82	160000	5.20
				10000	9			100000	0			100000	0							
			5172	10000	11	120000	5.08	10000	10	100000	5.00	10000	9	82000	4.91	10	2	66	130000	5.11
				100000	2			100000	1			100000	0							
			5173	10000	9	100000	5.00	10000	16	150000	5.18	10000	16	150000	5.18	10	2	78	150000	5.18
				100000	2			100000	1			100000	1							
			5174	1000	122	120000	5.08	10000	11	110000	5.04	10000	13	120000	5.08	10	2	51	110000	5.04
				10000	6			100000	1			100000	0							

Matrix	Strain	Level	Sample No.	Reference method ISO 6888-2*				Alternative method : EASY STAPH												
								Spreading method 22 h				Pour plate method 22 h				Spiral method 22 h				
				Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	Reading area	CFU/plate	CFU/g	log CFU/g
Pasteurized liquid egg Aerobic mesophilic flora: < 10 CFU/g	Staphylococcus aureus Ad910	1	6713	10	24	260	2.41	10	17	160	2.20	10	13	150	2.18					
				100	4			100	0			100	3							
			6714	10	18	180	2.26	10	22	240	2.38	10	21	230	2.36					
				100	2			100	4			100	4							
			6715	10	19	190	2.28	10	17	170	2.23	10	18	170	2.23					
				100	2			100	2			100	1							
			6716	10	15	150	2.18	10	17	170	2.23	10	19	170	2.23					
				100	1			100	2			100	0							
			6717	10	11	120	2.08	10	20	200	2.30	10	14	140	2.15					
				100	2			100	2			100	1							
		2	6718	10	65	660	2.82									-1	St	7	700	2.85
				100	7															
			6719	10	82	810	2.91									-1	St	7	700	2.85
				100	7															
			6720	10	94	950	2.98									-1	St	10	1000	3.00
				100	10															
			6721	10	74	770	2.89									-1	St	12	1200	3.08
				100	11															
			6722	10	66	680	2.83									-1	St	10	1000	3.00
				100	9															
		3	6723	100	61	6100	3.79	100	103	9900	4.00	100	55	5500	3.74	-1	St	67	6700	3.83
				1000	6			1000	6			1000	5							
			6724	100	69	6600	3.82	100	129	4000	3.60 Ne	100	67	6100	3.79	-1	St	70	7000	3.85
				1000	4			1000	4			1000	0							
			6725	100	52	5100	3.71	100	94	9000	3.95	100	64	6500	3.81	-1	St	67	6700	3.83
				1000	4			1000	5			1000	7							
			6726	100	52	5100	3.71	100	112	11000	4.04	100	52	5100	3.71	-1	St	60	6000	3.78
				1000	4			1000	8			1000	4							
			6727	100	60	5900	3.77	100	72	7700	3.89	100	55	5800	3.76	-1	St	71	7100	3.85
				1000	5			1000	13			1000	9							
		4	6728	10000	18	180000	5.26	10000	11	130000	5.11	10000	13	150000	5.18	-1	1	55	270000	5.43
				100000	2			100000	3			100000	3							
			6729	10000	20	210000	5.32	10000	29	270000	5.43	10000	19	200000	5.30	-1	1	57	290000	5.46
				100000	3			100000	1			100000	3							
			6730	10000	15	140000	5.15	10000	36	350000	5.54	10000	12	120000	5.08	-1	1	60	300000	5.48
				100000	0			100000	2			100000	1							
			6731	10000	14	140000	5.15	10000	23	220000	5.34	10000	14	130000	5.11	-1	1	77	390000	5.59
				100000	1			100000	1			100000	0							
			6732	10000	18	200000	5.30	10000	26	280000	5.45 Ne	10000	12	110000	5.04	-1	1	48	240000	5.38
				100000	4			100000	5			100000	0							

* Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)

Matrix	Strain	Level	Sample No.	Reference method ISO 6888-2*				Alternative method : EASY STAPH												
				Spreading method 22 h				Pour plate method 22 h				Spiral method 22 h								
				Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	Reading area	CFU/plate	CFU/g	log CFU/g
Pasteurized liquid egg Aerobic mesophilic flora: < 10 CFU/g	Staphylococcus aureus Ad910	1	6733	10	15	150	2.18	10	18	200	2.30	10	20	200	2.30					
				100	1			100	4			100	2							
			6734	10	14	160	2.20 Ne	10	21	230	2.36	10	17	160	2.20					
				100	3			100	4			100	1							
			6735	10	13	120	2.08	10	17	180	2.26	10	17	160	2.20					
				100	0			100	3			100	0							
			6736	10	17	180	2.26 Ne	10	15	160	2.20	10	13	140	2.15					
				100	3			100	3			100	2							
			6737	10	17	160	2.20	10	14	130	2.11	10	19	190	2.28					
				100	0			100	0			100	2							
		2	6738	10	40	440	2.64									-1	St	7	700	2.85
				100	8															
			6739	10	79	790	2.90									-1	St	11	1100	3.04
				100	8															
			6740	10	50	510	2.71									-1	St	5	500	2.70
				100	6															
			6741	10	55	570	2.76									-1	St	10	1000	3.00
				100	8															
			6742	10	64	640	2.81									-1	St	8	800	2.90
				100	6															
		3	6743	100	39	4000	3.60	100	70	6700	3.83	100	35	3400	3.53	-1	St	63	6300	3.80
				1000	5			1000	4			1000	2							
			6744	100	51	5200	3.72	100	116	11000	4.04	100	47	4500	3.65	-1	St	58	5800	3.76
				1000	6			1000	7			1000	2							
			6745	100	28	2900	3.46	100	59	6500	3.81	100	48	4500	3.65	-1	St	37	3700	3.57
				1000	4			1000	13			1000	2							
			6746	100	47	4300	3.63	100	82	8300	3.92	100	37	3700	3.57	-1	St	50	5000	3.70
				1000	0			1000	9			1000	4							
			6747	100	37	3500	3.54	100	65	6500	3.81	100	36	3800	3.58	-1	St	53	5300	3.72
				1000	2			1000	7			1000	6							
		4	6748	10000	9	90000	4.95 Ne	10000	19	170000	5.23	10000	11	110000	5.04	-1	1	59	300000	5.48
				100000	1			100000	0			100000	1							
			6749	10000	13	120000	5.08	10000	16	160000	5.20	10000	17	150000	5.18	-1	1	53	260000	5.41
				100000	0			100000	2			100000	0							
			6750	10000	15	140000	5.15	10000	9	90000	4.95	10000	12	130000	5.11	-1	2	80	400000	5.60
				100000	0			100000	2			100000	2							
			6751	10000	14	140000	5.15	10000	25	250000	5.40	10000	11	100000	5.00	-1	1	61	310000	5.49
				100000	1			100000	3			100000	0							
		6752	10000	21	210000	5.32	10000	22	210000	5.32	10000	15	160000	5.20	-1	1	59	300000	5.48	
			100000	2			100000	1			100000	3								

* Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)

Matrix	Strain	Level	Sample No.	Reference method ISO 6888-2*				Alternative method : EASY STAPH																				
								Spreading method 22 h				Pour plate method 22 h				Spiral method 22 h												
				Dilution	CFU/plate	CFU/g	log cfu/g	Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	Reading area	CFU/plate	CFU/g	log CFU/g								
Leek quiche Batch 1	Staphylococcus aureus Ad166	1	7150	10	19	210	2.32	10	31	300	2.48	10	22	230	2.36													
				100	4			100	2			100	3															
			7151	10	25	270	2.43	10	28	270	2.43	10	29	270	2.43													
				100	5			100	2			100	1															
			7152	10	26	250	2.40	10	20	190	2.28	10	19	190	2.28													
				100	1			100	1			100	2															
			7153	10	26	260	2.41	10	19	200	2.30	10	15	150	2.18													
				100	2			100	3			100	1															
		7154	10	24	230	2.36	10	23	250	2.40	10	20	200	2.30														
			100	1			100	4			100	2																
		2	7155	10	75	760	2.88														10	st	15	1500	3.18			
				100	9																							
			7156	10	80	830	2.92														10	st	7	700	2.85 Ne			
				100	11																							
			7157	10	72	720	2.86														10	st	14	1400	3.15			
				100	7																							
			7158	10	90	910	2.96									10	st	7	700	2.85 Ne								
				100	10																							
		7159	10	85	870	2.94	10									st	18	1800	3.26									
			100	11																								
		3	7160	100	67	6600	3.82									100	56	5900	3.77	100	62	6200	3.79	10	6	44	8800	3.94
				1000	6											1000	9			1000	6							
			7161	100	64	6600	3.82									100	71	7500	3.88	100	57	5700	3.76	10	6	41	8200	3.91
				1000	9											1000	12			1000	6							
			7162	100	71	6700	3.83									100	82	7600	3.88	100	53	5400	3.73	10	6	40	8000	3.90
				1000	3											1000	2			1000	6							
			7163	100	51	5500	3.74	100	91	9100	3.96	100	58	5500	3.74	10	6	48	9600	3.98								
				1000	10			1000	9			1000	2															
		7164	100	59	6200	3.79	100	83	8600	3.93	100	58	6000	3.78	10	6	47	9400	3.97									
			1000	9			1000	12			1000	8																
		4	7165	10000	17	160000	5.20	10000	18	190000	5.28	10000	15	160000	5.20	10	1	51	260000	5.41								
				100000	1			100000	3			100000	3															
			7166	10000	16	160000	5.20	10000	36	350000	5.54	10000	22	220000	5.34	10	1	53	270000	5.43								
				100000	2			100000	2			100000	2															
			7167	10000	14	160000	5.20	10000	27	270000	5.43	10000	15	150000	5.18	10	1	55	280000	5.45								
				100000	4			100000	3			100000	2															
			7168	10000	16	150000	5.18	10000	33	310000	5.49	10000	18	180000	5.26	10	1	44	220000	5.34								
				100000	1			100000	1			100000	2															
		7169	10000	15	150000	5.18	10000	31	320000	5.51 Ne	10000	19	180000	5.26	10	1	49	250000	5.40									
			100000	2			100000	4			100000	1																

* Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)

Matrix	Strain	Level	Sample No.	Reference method ISO 6888-2*				Alternative method : EASY STAPH																					
								Spreading method 22 h				Pour plate method 22 h				Spiral method 22 h													
				Dilution	CFU/plate	CFU/g	log cfu/g	Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	Reading area	CFU/plate	CFU/g	log CFU/g									
Leek quiche Batch 2	Staphylococcus aureus Ad166	1	7170	10	36	360	2.56	10	30	290	2.46	10	30	300	2.48														
				100	3			100	2			100	3																
			7171	10	33	340	2.53 Ne	10	32	320	2.51	10	38	360	2.56														
				100	4			100	3			100	2																
			7172	10	34	330	2.52	10	37	430	2.63	10	28	270	2.43														
				100	2			100	10			100	2																
			7173	10	28	270	2.43 Ne	10	27	280	2.45	10	18	230	2.36														
				100	2			100	4			100	7																
		7174	10	37	360	2.56	10	27	310	2.49	10	35	340	2.53															
			100	2			100	7			100	2																	
		2	7175	10	103	1000	3.00									10	st	17	1700	3.23									
				100	12																								
			7176	10	89	940	2.97									10	st	7	700	2.85 Ne									
				100	14																								
			7177	10	119	1200	3.08									10	st	14	1400	3.15									
				100	9																								
			7178	10	116	1200	3.08									10	st	21	2100	3.32									
				100	12																								
			7179	10	116	1100	3.04									10	st	10	1000	3.00									
				100	9																								
			3	7180	100	75	7100									3.85	100	119	11000	4.04	100	67	6500	3.81	10	st	57	5700	3.76
					1000	3											1000	7			1000	4							
				7181	100	81	7900									3.90	100	130	8000	3.90 Ne	100	90	9200	3.96	10	6	52	10000	4.00
					1000	6											1000	8			1000	11							
				7182	100	93	9500									3.98	100	123	22000	4.34 N'	100	66	6400	3.81	10	6	42	8400	3.92
					1000	11											1000	22			1000	4							
		7183		100	87	8500	3.93	100	144	15000	4.18 N'	100	70	7700	3.89	10	6	55	11000	4.04									
				1000	7			1000	15			1000	15																
		7184		100	67	6600	3.82	100	128	16000	4.20 N'	100	79	7600	3.88	10	st	91	8400	3.92									
				1000	6			1000	16			1000	5																
		4	7185	10000	17	200000	5.30	10000	43	440000	5.64	10000	33	330000	5.52	10	1	60	300000	5.48									
				100000	5			100000	5			100000	3																
			7186	10000	20	180000	5.26	10000	20	210000	5.32	10000	27	270000	5.43	10	1	45	230000	5.36									
				100000	0			100000	3			100000	3																
			7187	10000	26	240000	5.38	10000	44	430000	5.63	10000	26	250000	5.40	10	1	48	240000	5.38									
				100000	0			100000	3			100000	2																
			7188	10000	22	220000	5.34	10000	40	380000	5.58	10000	22	240000	5.38	10	1	65	330000	5.52									
				100000	2			100000	2			100000	4																
			7189	10000	20	210000	5.32	10000	28	300000	5.48	10000	14	150000	5.18	10	1	45	230000	5.36									
				100000	3			100000	5			100000	3																

Matrix	Strain	Level	N° sample	ISO 6888-2*				EASY STAPH - Spreading										EASY STAPH - Pour plate										
								22h incubation time					48h incubation time					22h incubation time					48h incubation time					
				Dilution	CFU/ plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	Interpretation 2 plates		Dilution	CFU/ plate	CFU/g	Interpretation 2 plates		Dilution	CFU/ plate	CFU/g	Interpretation 2 plates		Dilution	CFU/ plate	CFU/g	Interpretation 2 plates		
											CFU/g (rounded)	log CFU/g 2 plates				CFU/g (rounded)	log CFU/g 2 plates				CFU/g (rounded)	log CFU/g 2 plates						
Process water Aerobic mesophilic flora: <10 CFU/g	Staphylococcus aureus Ad905	1	4364	10	12	118	2.08	10	6	73	70	1.85	10	6	73	70	1.85	10	10	91	90	1.95	10	10	91	90	1.95	
				100	1			100	2			Ne	100	2			Ne	100	0			Ne	100	0			Ne	
			4365	10	8	91	1.95	10	17	155	160	2.20	10	17	155	160	2.20	10	6	55	60	1.78	10	6	55	60	1.78	
				100	2		Ne	100	0				100	0				100	0			Ne	100	0			Ne	
			4366	10	5	45	1.70	10	12	127	130	2.11	10	13	136	140	2.15	10	7	73	70	1.85	10	7	64	60	1.78	
				100	0		Ne	100	2				100	2				100	1			Ne	100	0			Ne	
			4367	10	6	55	1.78	10	10	100	100	2.00	10	10	100	100	2.00	10	8	82	80	1.90	10	8	73	70	1.85	
				100	0		Ne	100	1				100	1				100	1			Ne	100	0			Ne	
			4368	10	8	82	1.90	10	12	109	110	2.04	10	12	109	110	2.04	10	6	64	60	1.78	10	7	64	60	1.78	
				100	1		Ne	100	0				100	0				100	1			Ne	100	0			Ne	
			2	4369	100	60	5909	3.77	100	87	8182	8200	3.91	100	88	8273	8300	3.92	100	55	5455	5500	3.74	100	55	5455	5500	3.74
					1000	5			1000	3				1000	3				1000	5				1000	5			
		4370		100	54	5364	3.73	100	67	6818	6800	3.83	100	68	6909	6900	3.84	100	43	4182	4200	3.62	100	46	4455	4500	3.65	
				1000	5			1000	8				1000	8				1000	3				1000	3				
		4371		100	50	5091	3.71	1000	28	25455	25000	4.40	1000	28	25455	25000	4.40	100	56	5455	5500	3.74	100	56	5455	5500	3.74	
				1000	6			10000	0				10000	0				1000	4				1000	4				
		4372		100	36	3455	3.54	100	56	6273	6300	3.80	100	57	6364	6400	3.81	100	46	4273	4300	3.63	100	46	4273	4300	3.63	
				1000	2			1000	13				1000	13				1000	1				1000	1				
		4373	100	45	4545	3.65	100	64	6000	6000	3.78	100	71	6636	6600	3.82	100	49	5091	5100	3.71	100	49	5091	5100	3.71		
			1000	5			1000	2				1000	2				1000	7				1000	7					
		3	4374	1000	98	97273	4.99	1000	109	103636	100000	5.00	1000	111	105455	110000	5.04	1000	100	96364	96000	4.98	1000	100	96364	96000	4.98	
				10000	9			10000	5				10000	5				10000	6				10000	6				
			4375	10000	14	127273	5.11	1000	118	115455	120000	5.08	1000	118	115455	120000	5.08	10000	16	154545	150000	5.18	10000	18	181818	180000	5.26	
				100000	0			10000	9				10000	9				100000	1				100000	2				
			4376	10000	10	90909	4.96	10000	19	172727	170000	5.23	10000	19	181818	180000	5.26	10000	17	154545	150000	5.18	10000	17	172727	170000	5.23	
				100000	0			100000	0				100000	0				100000	0				100000	2				
			4377	10000	15	145455	5.18	10000	26	263636	260000	5.41	10000	26	263636	260000	5.41	10000	11	100000	100000	5.00	10000	12	127273	130000	5.11	
				100000	1			100000	3				100000	3				100000	0				100000	2				
4378	10000	12	118182	5.08	10000	19	172727	170000	5.23	10000	19	172727	170000	5.23	1000	111	109091	110000	5.04	1000	112	110000	110000	5.04				
	100000	1			100000	0				100000	0				10000	9				10000	9							

♦ Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)

Matrix	Strain	Level	N° sample	ISO 6888-2*				EASY STAPH - Spreading										EASY STAPH - Pour plate										
								22h incubation time					48h incubation time					22h incubation time					48h incubation time					
				Dilution	CFU/ plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	Interpretation 2 plates		Dilution	CFU/ plate	CFU/g	Interpretation 2 plates		Dilution	CFU/ plate	CFU/g	Interpretation 2 plates		Dilution	CFU/ plate	CFU/g	Interpretation 2 plates		
											CFU/g (rounded)	log CFU/g 2 plates				CFU/g (rounded)	log CFU/g 2 plates				CFU/g (rounded)	log CFU/g 2 plates				CFU/g (rounded)	log CFU/g 2 plates	
Process water Aerobic mesophilic flora: <10 CFU/g	Staphylococcus aureus Ad905	1	4379	10	8	73	1.85 Ne	10	9	91	90	1.95	10	9	91	90	1.95	10	5	55	60	1.78 Ne	10	5	55	60	1.78 Ne	
				100	0			100	1				100	1				100	1				100	1				
			4380	10	6	64	1.78 Ne	10	9	91	90	1.95	10	9	91	90	1.95	10	9	91	90	1.95 Ne	10	9	100	100	2.00 Ne	
				100	1			100	1				100	1				100	1				100	2				
			4381	10	6	55	1.78 Ne	10	22	209	210	2.32	10	22	209	210	2.32	10	18	164	160	2.20	10	18	164	160	2.20	
				100	0			100	1				100	1				100	0				100	0				
			4382	10	8	73	1.85 Ne	10	12	136	140	2.15	10	12	136	140	2.15	10	10	91	90	1.95	10	10	91	90	1.95	
				100	0			100	3				100	3				100	0				100	0				
			4383	10	9	91	1.95 Ne	10	11	100	100	2.00	10	11	100	100	2.00	10	9	82	80	1.90 Ne	10	9	82	80	1.90 Ne	
				100	1			100	0				100	0				100	0				100	0				
			2	4384	100	45	4636	3.66	100	75	7364	7400	3.87	100	76	7455	7500	3.88	100	56	5273	5300	3.72	100	56	5273	5300	3.72
					1000	6			1000	6				1000	6				1000	2				1000	2			
		4385		100	36	3818	3.58	100	77	7364	7400	3.87	100	78	7455	7500	3.88	100	38	4000	4000	3.60	100	38	4000	4000	3.60	
				1000	6			1000	4				1000	4				1000	6				1000	6				
		4386		100	38	3909	3.59	100	89	9000	9000	3.95	100	89	9000	9000	3.95	100	72	6909	6900	3.84	100	73	7091	7100	3.85	
				1000	5			1000	10				1000	10				1000	4				1000	5				
		4387		100	48	5091	3.71	100	76	7636	7600	3.88	100	76	7636	7600	3.88	100	48	5000	5000	3.70	100	48	5000	5000	3.70	
				1000	8			1000	8				1000	8				1000	7				1000	7				
		4388		100	46	4455	3.65	100	72	7636	7600	3.88	100	73	7727	7700	3.89	100	47	5000	5000	3.70	100	48	5182	5200	3.72	
				1000	3			1000	12				1000	12				1000	8				1000	9				
		3		4389	1000	97	94545	4.98	10000	14	127273	130000	5.11	10000	15	136364	140000	5.15	1000	97	93636	94000	4.97	1000	97	93636	94000	4.97
					10000	7			100000	0				100000	0				10000	6				10000	6			
			4390	10000	11	118182	5.08	10000	11	100000	100000	5.00	10000	12	109091	110000	5.04	1000	113	107273	110000	5.04	1000	115	110909	110000	5.04	
				100000	2			100000	0				100000	0				10000	5				10000	7				
			4391	1000	87	84545	4.93	1000	99	101818	100000	5.00	1000	100	103636	100000	5.00	1000	97	94545	95000	4.98	1000	97	94545	95000	4.98	
				10000	6			10000	13				10000	14				10000	7				10000	7				
			4392	10000	15	145455	5.18	10000	19	190909	190000	5.28	10000	21	209091	210000	5.32	10000	14	127273	130000	5.11	10000	14	154545	150000	5.18	
				100000	1			100000	2				100000	2				100000	0				100000	3				
			4393	1000	83	79091	4.90	1000	98	100000	100000	5.00	1000	99	101818	100000	5.00	1000	83	81818	82000	4.91	1000	83	81818	82000	4.91	
				10000	4			10000	12				10000	13				10000	7				10000	7				

Matrix	Stran	Level	N°Sample	ISO 6888-2♦					EASY STAPH - Spiral									
									22h incubation time					72h incubation time				
				Dilution	CFU/plate	CFU/g	CFU/g (rounded)	log cfu/g	Dilution	CFU/plate	CFU/g	CFU/g (rounded)	log CFU/g	Dilution	CFU/plate	CFU/plate	CFU/g (rounded)	log CFU/g
Process water Aerobic mesophilic flora: <10 CFU/g	Staphylococcus aureus Ad905	1	4518	10	94	909	910	2.96	10	8	800	800	2.90	10	8	800	800	2.90
				100	6													
			4519	10	61	618	620	2.79	10	10	1000	1000	3.00	10	10	1000	1000	3.00
				100	7													
			4520	10	66	682	680	2.83	10	14	1400	1400	3.15	10	14	1400	1400	3.15
				100	9													
			4521	10	73	791	790	2.90	10	8	800	800	2.90	10	8	800	800	2.90
				100	14													
			4522	10	71	773	770	2.89	10	9	900	900	2.95	10	9	900	900	2.95
				100	14													
		2	4369	100	60	5909	5900	3.77	10	71	7100	7100	3.85	10	71	7100	7100	3.85
				1000	5													
			4370	100	54	5364	5400	3.73	10	70	7000	7000	3.85	10	71	7100	7100	3.85
				1000	5													
			4371	100	50	5091	5100	3.71	10	72	7200	7200	3.86	10	72	7200	7200	3.86
				1000	6													
			4372	100	36	3455	3500	3.54	10	51	5100	5100	3.71	10	51	5100	5100	3.71
				1000	2													
			4373	100	45	4545	4500	3.65	10	39	3900	3900	3.59	10	39	3900	3900	3.59
				1000	5													
		3	4374	1000	98	97273	97000	4.99	1000	14	140000	140000	5.15	1000	14	140000	140000	5.15
				10000	9													
			4375	10000	14	127273	130000	5.11	1000	13	130000	130000	5.11	1000	13	130000	130000	5.11
				100000	0													
			4376	10000	10	90909	91000	4.96	1000	15	150000	150000	5.18	1000	15	150000	150000	5.18
				100000	0													
			4377	10000	15	145455	150000	5.18	1000	17	170000	170000	5.23	1000	17	170000	170000	5.23
				100000	1													
			4378	10000	12	118182	120000	5.08	1000	11	110000	110000	5.04	1000	11	110000	110000	5.04
				100000	1													

♦ Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)

Matrix	Stran	Level	N°Sample	ISO 6888-2*					EASY STAPH - Spiral									
									22h incubation time					72h incubation time				
				Dilution	CFU/plate	CFU/g	CFU/g (rounded)	log cfu/g	Dilution	CFU/plate	CFU/g	CFU/g (rounded)	log CFU/g	Dilution	CFU/plate	CFU/plate	CFU/g (rounded)	log CFU/g
Process water Aerobic mesophilic flora: <10 CFU/g	Staphylococcus aureus Ad905	1 bis	4523	10	17	155	160	2.20	10	5	500	500	2.70	10	5	500	500	2.70
				100	0													
			4524	10	38	373	370	2.57	10	5	500	500	2.70	10	5	500	500	2.70
				100	3													
			4525	10	41	409	410	2.61	10	6	600	600	2.78	10	6	600	600	2.78
				100	4													
			4526	10	27	291	290	2.46	10	4	400	400	2.60	10	4	400	400	2.60
				100	5													
			4527	10	19	182	180	2.26	10	4	400	400	2.60	10	4	400	400	2.60
				100	1													
		2	4384	100	45	4636	4600	3.66	10	52	5200	5200	3.72	10	54	5400	5400	3.73
				1000	6													
			4385	100	36	3818	3800	3.58	10	53	5300	5300	3.72	10	53	5300	5300	3.72
				1000	6													
			4386	100	38	3909	3900	3.59	10	58	5800	5800	3.76	10	60	6000	6000	3.78
				1000	5													
			4387	100	48	5091	5100	3.71	10	53	5300	5300	3.72	10	55	5500	5500	3.74
				1000	8													
			4388	100	46	4455	4500	3.65	10	35	3500	3500	3.54	10	35	3500	3500	3.54
				1000	3													
		3	4389	1000	97	94545	95000	4.98	1000	15	150000	150000	5.18	1000	15	150000	150000	5.18
				10000	7													
			4390	10000	11	118182	120000	5.08	1000	12	120000	120000	5.08	1000	12	120000	120000	5.08
				100000	2													
			4391	1000	87	84545	85000	4.93	1000	14	140000	140000	5.15	1000	14	140000	140000	5.15
				10000	6													
			4392	10000	15	145455	150000	5.18	1000	19	190000	190000	5.28	1000	19	190000	190000	5.28
				100000	1													
			4393	1000	83	79091	79000	4.90	1000	13	130000	130000	5.11	1000	13	130000	130000	5.11
				10000	4													

Appendix 8 - Accuracy profile study: summarized results

Spreading

(Food) Category 1			Meat products and poultry									
(Food) Type 1			Cooked delicatessen and ready-made meals (Cooked ham)									
			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
5364-5368	Cooked ham	1	80	140	90	80	130	80	140	60	120	110
5369-5373	Cooked ham	1	130	80	120	130	160	70	90	200	160	100
5145-5149	Cooked ham	2	970	870	990	1500	860	620	1300	940	1000	1800
5160-5164	Cooked ham	2	970	610	920	930	910	1100	660	980	960	1100
5150-5154	Cooked ham	3	110000	70000	150000	80000	130000	250000	180000	100000	130000	270000
5165-5169	Cooked ham	3	190000	100000	120000	100000	120000	150000	170000	100000	150000	110000

(Food) Category 3			Seafood products									
(Food) Type 3			Prepared dishes, terrines (salmon terrine)									
			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5374-5378	Salmon terrine	1	320	100	230	200	240	190	300	220	230	140
5379-5383	Salmon terrine	1	220	230	260	210	230	220	270	240	190	230
5020-5024	Salmon terrine	2	3500	2500	2100	2500	2300	2900	3000	2600	2200	3700
5035-5039	Salmon terrine	2	2500	2400	2500	2300	3500	2700	2900	2100	2600	3000
5030-5034	Salmon terrine	3	200000	350000	150000	210000	280000	210000	230000	190000	180000	240000
5045-5049	Salmon terrine	3	170000	240000	250000	270000	250000	210000	180000	290000	170000	270000

(Food) Category 5			Composite products									
(Food) Type 5			Pizzas, quiches (leek quiche)									
			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
7150-7154	Leek quiche	1	210	270	250	260	230	300	270	190	200	250
7170-7174	Leek quiche	1	360	340	330	270	360	290	320	430	280	310
7160-7164	Leek quiche	2	6600	6600	6700	5500	6200	5900	7500	7600	9100	8600
7180-7184	Leek quiche	2	7100	7900	9500	8500	6600	11000	8000	2200	15000	16000
7165-7169	Leek quiche	3	160000	160000	160000	150000	150000	190000	350000	270000	310000	320000
7185-7189	Leek quiche	3	200000	180000	240000	220000	210000	440000	210000	430000	380000	300000

Category 6			Spreading 22h									
Type 1			Process water									
			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
4364-4368	1	low	120	90	50	60	80	70	160	130	100	110
4379-4383	2	low	70	60	60	70	90	90	90	210	140	100
4369-4373	1	intermediate	5900	5400	5100	3500	4500	8200	6800	25000	6300	6000
4384-4388	2	intermediate	4600	3800	3900	5100	4500	7400	7400	9000	7600	7600
4374-4378	1	high	97000	130000	91000	150000	120000	100000	120000	170000	260000	170000
4389-4393	2	high	95000	120000	85000	150000	79000	130000	100000	100000	190000	100000

(Food) Category 2			Dairy products									
(Food) Type 2			Raw milk and raw milk products (raw milk)									
			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5354-5358	Raw milk	1	130	90	130	120	110	210	240	210	230	120
5359-5363	Raw milk	1	120	90	150	70	150	180	190	210	360	150
4962-4966	Raw milk	2	1200	1000	1200	1000	860	1100	1800	1000	1500	800
4977-4981	Raw milk	2	1400	1100	1800	1900	1400	1500	1200	1500	1300	2500
4972-4976	Raw milk	3	120000	91000	100000	91000	120000	140000	130000	100000	150000	120000
4987-4991	Raw milk	3	140000	100000	110000	140000	100000	200000	98000	150000	160000	130000

(Food) Category 4			Egg products and others									
(Food) Type 4			Raw pasta, egg casts (pasteurized liquid egg)									
			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
6713-6717	Pasteurized liquid egg	1	260	180	190	150	120	160	240	170	170	200
6733-6737	Pasteurized liquid egg	1	150	160	120	180	160	200	230	180	160	130
6723-6727	Pasteurized liquid egg	3	6100	6600	5100	5100	5900	9900	4000	9000	11000	7700
6743-6747	Pasteurized liquid egg	3	4000	5200	2900	4300	3500	6700	11000	6500	8300	6500
6728-6732	Pasteurized liquid egg	3	180000	210000	140000	140000	200000	130000	270000	350000	220000	280000
6748-6752	Pasteurized liquid egg	3	90000	120000	140000	140000	210000	170000	160000	90000	250000	210000

Category 6			Spreading 48h									
Type 2			Process water									
			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
4364-4368	1	low	120	90	50	60	80	70	160	140	100	110
4379-4383	2	low	70	60	60	70	90	90	90	210	140	100
4369-4373	1	intermediate	5900	5400	5100	3500	4500	8300	6900	25000	6400	6600
4384-4388	2	intermediate	4600	3800	3900	5100	4500	7500	7500	9000	7600	7700
4374-4378	1	high	97000	130000	91000	150000	120000	110000	120000	180000	260000	170000
4389-4393	2	high	95000	120000	85000	150000	79000	140000	110000	100000	210000	100000

Pour plate

(Food) Category 1			Meat products and poultry									
(Food) Type 1			Cooked delicatessen and ready-made meals (Cooked ham)									
			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
5364-5368	Cooked ham	1	80	140	90	80	130	40	120	130	90	70
5369-5373	Cooked ham	1	130	80	120	130	160	60	130	80	130	130
5145-5149	Cooked ham	2	970	870	990	1500	860	680	790	710	1300	780
5160-5164	Cooked ham	2	970	610	920	930	910	950	780	890	1000	820
5150-5154	Cooked ham	3	110000	70000	150000	80000	130000	110000	160000	97000	98000	100000
5165-5169	Cooked ham	3	190000	100000	120000	100000	120000	130000	110000	82000	150000	120000

(Food) Category 3			Seafood products									
(Food) Type 3			Prepared dishes, terrines (salmon terrine)									
			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5374-5378	Salmon terrine	1	320	100	230	200	240	270	200	250	210	160
5379-5383	Salmon terrine	1	220	230	260	210	230	210	260	160	270	320
5020-5024	Salmon terrine	2	3500	2500	2100	2500	2300	2500	2500	2700	2500	2500
5035-5039	Salmon terrine	2	2500	2400	2500	2300	3500	2100	2300	2300	1800	1900
5030-5034	Salmon terrine	3	200000	350000	150000	210000	280000	340000	140000	290000	140000	150000
5045-5049	Salmon terrine	3	170000	240000	250000	270000	250000	260000	230000	170000	210000	250000

(Food) Category 5			Composite products									
(Food) Type 5			Pizzas, quiches (leek quiche)									
			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
7150-7154	Leek quiche	1	210	270	250	260	230	230	270	190	150	200
7170-7174	Leek quiche	1	360	340	330	270	360	300	360	270	230	340
7160-7164	Leek quiche	2	6600	6600	6700	5500	6200	6200	5700	5400	5500	6000
7180-7184	Leek quiche	2	7100	7900	9500	8500	6600	6500	9200	6400	7700	7600
7165-7169	Leek quiche	3	160000	160000	160000	150000	150000	160000	220000	150000	180000	180000
7185-7189	Leek quiche	3	200000	180000	240000	220000	210000	330000	270000	250000	240000	150000

(Food) Category 2			Dairy products									
(Food) Type 2			Raw milk and raw milk products (raw milk)									
			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5354-5358	Raw milk	1	130	90	130	120	110	100	110	170	170	110
5359-5363	Raw milk	1	120	90	150	70	150	170	91	100	230	130
4962-4966	Raw milk	2	1200	1000	1200	1000	860	940	1100	1000	950	990
4977-4981	Raw milk	2	1400	1100	1800	1900	1400	1100	1000	1500	1000	1300
4972-4976	Raw milk	3	120000	91000	100000	91000	120000	95000	86000	80000	91000	92000
4987-4991	Raw milk	3	140000	100000	110000	140000	100000	96000	85000	90000	150000	98000

(Food) Category 4			Egg products and others									
(Food) Type 4			Raw pasta, egg casts (pasteurized liquid egg)									
			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
6713-6717	Pasteurized liquid egg	1	260	180	190	150	120	150	230	170	170	140
6733-6737	Pasteurized liquid egg	1	150	160	120	180	160	200	160	160	140	190
6723-6727	Pasteurized liquid egg	3	6100	6600	5100	5100	5900	5500	6100	6500	5100	2800
6743-6747	Pasteurized liquid egg	3	4000	5200	2900	4300	3500	3400	4500	4500	3700	3800
6728-6732	Pasteurized liquid egg	3	180000	210000	140000	140000	200000	150000	200000	120000	130000	110000
6748-6752	Pasteurized liquid egg	3	90000	120000	140000	140000	210000	110000	150000	130000	100000	160000

Category 6			Pour plate 22h									
Type 3			Process water									
			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
4364-4368	1	low	120	90	50	60	80	90	60	70	80	60
4379-4383	2	low	70	60	60	70	90	60	90	160	90	80
4369-4373	1	intermediate	5900	5400	5100	3500	4500	5500	4200	5500	4300	5100
4384-4388	2	intermediate	4600	3800	3900	5100	4500	5300	4000	6900	500	5000
4374-4378	1	high	97000	130000	91000	150000	120000	96000	150000	150000	100000	110000
4389-4393	2	high	95000	120000	85000	150000	79000	94000	110000	95000	130000	82000

Category 6			Pour plate 72h									
Type 4			Process water									
			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
4364-4368	1	low	120	90	50	60	80	90	60	60	70	60
4379-4383	2	low	70	60	60	70	90	60	100	160	90	80
4369-4373	1	intermediate	5900	5400	5100	3500	4500	5500	4500	5500	4300	5100
4384-4388	2	intermediate	4600	3800	3900	5100	4500	5300	4000	7100	5000	5200
4374-4378	1	high	97000	130000	91000	150000	120000	96000	180000	170000	130000	110000
4389-4393	2	high	95000	120000	85000	150000	79000	94000	110000	95000	150000	82000

Spiral

(Food) Category 1			Meat products and poultry									
(Food) Type 1			Cooked delicatessen and ready-made meals (Cooked ham)									
			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
5145-5149	Cooked ham	1	970	870	990	1500	860	680	790	710	1300	780
5160-5164	Cooked ham	1	970	610	920	930	910	950	780	890	1000	820
5150-5154	Cooked ham	2	11000	9100	11000	13000	10000	15000	10000	18000	15000	11000
5165-5169	Cooked ham	2	9000	16000	8000	15000	16000	14000	18000	17000	14000	14000
5155-5159	Cooked ham	3	110000	70000	150000	80000	130000	120000	170000	140000	130000	140000
5170-5174	Cooked ham	3	190000	100000	120000	100000	120000	140000	160000	130000	150000	110000

(Food) Category 3			Seafood products									
(Food) Type 3			Prepared dishes, terrines (salmon terrine)									
			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5185-5189	Salmon terrine	1	1200	1500	1000	1200	1700	1800	2000	800	2700	1800
5190-5194	Salmon terrine	1	1300	1400	800	1000	1000	1800	1300	1700	2400	1800
5025-5029	Salmon terrine	2	18000	20000	22000	22000	23000	30000	22000	17000	22000	24000
5040-5044	Salmon terrine	2	29000	9000	18000	19000	27000	20000	18000	27000	23000	20000
5030-5034	Salmon terrine	3	200000	350000	150000	210000	280000	250000	250000	150000	120000	210000
5045-5049	Salmon terrine	3	170000	240000	250000	270000	250000	250000	230000	250000	180000	210000

(Food) Category 5			Composite products									
(Food) Type 5			Pizzas, quiches (leek quiche)									
			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
7155-7159	Leek quiche	1	760	830	720	910	870	1500	700	1400	700	1800
7175-7179	Leek quiche	1	1000	940	1200	1200	1100	1700	700	1400	2100	1000
7160-7164	Leek quiche	2	6600	6600	6700	5500	6200	8800	8200	8000	9600	9400
7180-7184	Leek quiche	2	7100	7900	9500	8500	6600	5700	10000	8400	11000	9100
7165-7169	Leek quiche	3	160000	160000	160000	150000	150000	260000	270000	280000	220000	250000
7185-7189	Leek quiche	3	200000	180000	240000	220000	210000	300000	230000	240000	330000	230000

Category 6			Spiral 22h										
Type 5			Process water										
			Reference method result					Alternative method result					
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5	
4518-4522	1	low	910	620	680	790	770	800	1000	1400	800	900	
4523-4527	2	low	160	370	410	290	180	500	500	600	400	400	
4369-4373	1	intermediate	5900	5400	5100	3500	4500	7100	7000	7200	5100	3900	
4384-4388	2	intermediate	4600	3800	3900	5100	4500	5200	5300	5800	5300	3500	
4374-4378	1	high	97000	130000	91000	150000	120000	140000	130000	150000	170000	110000	
4389-4393	2	high	95000	120000	85000	150000	79000	150000	120000	140000	190000	130000	

(Food) Category 2			Dairy products									
(Food) Type 2			Raw milk and raw milk products (raw milk)									
			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5175-5179	Raw milk	1	1700	1700	1700	1400	1000	900	800	1000	900	1100
5180-5184	Raw milk	1	2300	1600	1900	1400	1600	1100	1400	1200	1100	500
4962-4966	Raw milk	2	1200	1000	1200	1000	860	1400	1500	1200	1200	1100
4977-4981	Raw milk	2	1400	1100	1800	1900	1400	1200	1400	1400	1300	1400
4972-4976	Raw milk	3	120000	91000	100000	91000	120000	130000	100000	140000	190000	160000
4987-4991	Raw milk	3	140000	100000	110000	140000	100000	100000	110000	110000	130000	110000

(Food) Category 4			Egg products and others									
(Food) Type 4			Raw pasta, egg casts (pasteurized liquid egg)									
			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
6718-6722	Pasteurized liquid egg	1	660	810	950	770	680	700	700	1000	1200	1000
6738-6742	Pasteurized liquid egg	1	440	790	510	570	640	700	1100	500	1000	800
6723-6727	Pasteurized liquid egg	2	6100	6600	5100	5100	5900	6700	7000	6700	6000	7100
6743-6747	Pasteurized liquid egg	2	4000	5200	2900	4300	3500	6300	5800	3700	5000	5300
6728-6732	Pasteurized liquid egg	3	180000	210000	140000	140000	200000	270000	290000	300000	390000	240000
6748-6752	Pasteurized liquid egg	3	90000	120000	140000	140000	210000	300000	260000	400000	310000	300000

Appendix 9 - Inclusivity / Exclusivity: raw data (initial validation)

INCLUSIVITY							
Strains			Reference	Origin	PCA Pour plate (CFU/plate)	Reference method ISO 6888-2♦ (CFU/plate)	EASY STAPH Pour plate (CFU/plate)
1	<i>Staphylococcus</i>	<i>aureus</i>	ATCC51740	/	29	34	27
2	<i>Staphylococcus</i>	<i>aureus</i>	501	Raw milk	17	26	18
3	<i>Staphylococcus</i>	<i>aureus</i>	605	Raw milk	26	36	39
4	<i>Staphylococcus</i>	<i>aureus</i>	CIP76.25	/	24	27	20
5	<i>Staphylococcus</i>	<i>aureus</i>	242	Munster (pasteurized cheese)	32	29	26
6	<i>Staphylococcus</i>	<i>aureus</i>	Ad152	Rabbit	47	67	65
7	<i>Staphylococcus</i>	<i>aureus</i>	Ad153	Rabbit	37	33	44
8	<i>Staphylococcus</i>	<i>aureus</i>	Ad154	Hake fillet	25	29	27
9	<i>Staphylococcus</i>	<i>aureus</i>	Ad155	Turkey VSM	25	49	35 ⁽¹⁾
10	<i>Staphylococcus</i>	<i>aureus</i>	Ad157	Chicken skin	37	56	46
11	<i>Staphylococcus</i>	<i>aureus</i>	Ad158	Chicken leg	29	25	37
12	<i>Staphylococcus</i>	<i>aureus</i>	Ad159	Cutlet	32	53	33
13	<i>Staphylococcus</i>	<i>aureus</i>	Ad160	Ground steak	21	40	26
14	<i>Staphylococcus</i>	<i>aureus</i>	Ad161	Merguez	76	99	84
15	<i>Staphylococcus</i>	<i>aureus</i>	Ad162	Merguez	14	16	18
16	<i>Staphylococcus</i>	<i>aureus</i>	Ad163	Crayfish coral	104	89	101
17	<i>Staphylococcus</i>	<i>aureus</i>	Ad164	Wild boar meat	21	27	21
18	<i>Staphylococcus</i>	<i>aureus</i>	Ad165	Raw smoked breast	78	11	97
19	<i>Staphylococcus</i>	<i>aureus</i>	Ad166	Chicken leg	14	17	17
20	<i>Staphylococcus</i>	<i>aureus</i>	Ad167	Raw smoked breast	83	94	73
21	<i>Staphylococcus</i>	<i>aureus</i>	Ad168	Ground poultry meat	18	20	20
22	<i>Staphylococcus</i>	<i>aureus</i>	A00M071	Frozen cooked tuna	89	90	88
23	<i>Staphylococcus</i>	<i>aureus</i>	Ad422	Rabbit	12	11	9
24	<i>Staphylococcus</i>	<i>aureus</i>	Ad467	Dairy product	22	21	31
25	<i>Staphylococcus</i>	<i>aureus</i>	Ad468	Dairy product	22	11	21
26	<i>Staphylococcus</i>	<i>aureus</i>	Ad1063	Cheese	127	117	156

♦ Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)

INCLUSIVITY							
Strains			Reference	Origin	PCA Pour plate (CFU/plate)	Reference method ISO 6888-2* (CFU/plate)	EASY STAPH Pour plate (CFU/plate)
27	<i>Staphylococcus</i>	<i>aureus</i>	Ad1064	Cheese	33	35	34
28	<i>Staphylococcus</i>	<i>aureus</i>	Ad1709	Cheese	33	30	31
29	<i>Staphylococcus</i>	<i>aureus</i>	Ad1710	Raw milk sheep	162	133	145
30	<i>Staphylococcus</i>	<i>aureus</i>	Ad1711	Cheese	95	95	88
31	<i>Staphylococcus</i>	<i>aureus</i>	Ad1712	Munster	130	99	112
32	<i>Staphylococcus</i>	<i>aureus</i>	735	Cheese	19	27	26
33	<i>Staphylococcus</i>	<i>aureus</i>	Ad899	Fish fritters	59	46	59
34	<i>Staphylococcus</i>	<i>aureus</i>	Ad900	Fillet of grouper	108	113	96
35	<i>Staphylococcus</i>	<i>aureus</i>	Ad901	Back of cod	78	71	96
36	<i>Staphylococcus</i>	<i>aureus</i>	Ad902	Dumplings	35	40	26
37	<i>Staphylococcus</i>	<i>aureus</i>	Ad903	Meat waste	81	74	74
38	<i>Staphylococcus</i>	<i>aureus</i>	Ad904	Munster cheese with raw milk	17	23	16
39	<i>Staphylococcus</i>	<i>aureus</i>	Ad905	Munster cheese with raw milk	25	132	96
40	<i>Staphylococcus</i>	<i>aureus</i>	Ad906	Merguez	20	24	14
41	<i>Staphylococcus</i>	<i>aureus</i>	Ad907	Mini merguez	16	15	14 ⁽²⁾
42	<i>Staphylococcus</i>	<i>aureus</i>	Ad908	Pressed cheese	18	28 ⁽³⁾	18 ⁽³⁾
43	<i>Staphylococcus</i>	<i>aureus</i>	Ad909	Pressed cheese	44	45 ⁽³⁾	60 ⁽⁴⁾
44	<i>Staphylococcus</i>	<i>aureus</i>	Ad910	Chicken pieces with skin	24	22	20
45	<i>Staphylococcus</i>	<i>aureus</i>	Ad1519	Pool water	47	54	48
46	<i>Staphylococcus</i>	<i>aureus</i>	Ad1571	River water	28	53	35
47	<i>Staphylococcus</i>	<i>aureus</i>	Ad1601	Pool water	42	44	38
48	<i>Staphylococcus</i>	<i>intermedius</i>	CIP 81.67	/	29	39	28
49	<i>Staphylococcus</i>	<i>hyicus</i>	CIP81.58	Pork	41	32	23
50	<i>Staphylococcus</i>	<i>intermedius</i>	CIP81.60	Pigeon	32	18	22
51	<i>Staphylococcus</i>	<i>aureus</i>	Ad1656	Pool water	79	96	82

(1): disappearance of halos for surface colonies by prolonging incubation

(2): no opaque halo visible after 22h incubation time, visible at 48 h

(3): no opaque halo after 48 h incubation time

(4): no opaque halo even after 72 h incubation time

For the strains 41-42-43 the coagulase test performed in a tube is positive

EXCLUSIVITY						
	Strains	Reference	Origin	PCA pour plate (CFU/plate)	Reference method ISO 6888-2* (CFU/plate)	EASY STAPH Pour plate (CFU/plate)
1	<i>Brevibacterium linens</i>	CIP 101125T	/	14(-3)	0(-2)	0(-2)
2	<i>Brochothrix thermosphacta</i>	EN 15/29	Trout	39(-7)	0(-6)	0(-6)
3	<i>Carnobacterium piscicola</i>	Ad368	Raw milk	18(-7)	0(-5)	0(-5)
4	<i>Kluyveromyces lactis</i>	Ad988	Salad	65(-5)	0(-5)	0(-5)
5	<i>Kocuria rosea</i>	CIP 7115	/	92(-3)	0(-2)	0(-2)
6	<i>Macrococcus cohnii cohnii</i>	Ad156	Poultry	104(-5)	0(-5)	0(-5)
7	<i>Micrococcus luteus</i>	Ad432	Rum	33(-5)	0(-4)	0(-4)
8	<i>Staphylococcus carnosus</i>	1	/	27(-6)	0(-6)	0(-6)
9	<i>Staphylococcus carnosus</i>	M86	Ferment	58(-6)	0(-6)	0(-6)
10	<i>Micrococcus caseolyticus</i>	CIP 100755	/	17(-6)	0(-4)	0(-4)
11	<i>Staphylococcus epidermidis</i>	Ad150	Chopped steak	37(-7)	0(-5)	0(-5)
12	<i>Staphylococcus equorum</i>	DSM20674	/	61(-6)	0(-4)	0(-4)
13	<i>Staphylococcus equorum</i>	CIP 103502	Horse skin	43(-6)	0(-4)	0(-4)
14	<i>Staphylococcus hominis</i>	Ad692	/	52(-5)	0(-5)	0(-5)
15	<i>Staphylococcus saprophyticus</i>	Ad866	Milk	17(-7)	0(-6)	0(-6)
16	<i>Staphylococcus xylosus</i>	Ad151	Graound beef	125(-6)	0(-3)	0(-3)
17	<i>Streptococcus salivarius subs thermophilus</i>	91L580	Cheese	71(-7)	0(-5)	0(-5)
18	<i>Bacillus cereus</i>	Ad608	Baguette dough	17(-6)	0(-6)	0(-6)
19	<i>Staphylococcus caprae</i>	DSM20608T	/	132(-6)	0(-5)	0(-5)
20	<i>Bacillus cereus</i>	Ad825	/	23(-6)	0(-6)	0(-6)
21	<i>Proteus mirabilis</i>	Ad639	Mayonnaise	66(-7)	0(-7)	0(-7)
22	<i>Proteus vulgaris</i>	Ad984	Pork meatballs	100(-7)	0(-7)	0(-7)
23	<i>Listeria monocytogenes</i>	Ad1781	Milk	91(-7)	0(-7)	0(-7)
24	<i>Listeria monocytogenes</i>	Ad1757	Egg slices	54(-7)	0(-7)	0(-7)
25	<i>Micrococcus caseolyticus</i>	Ad1100	Cheese	93(-5)	0(-4)	0(-4)
26	<i>Staphylococcus epidermidis</i>	Ad931	Fruit preparation	102(-4)	0(-3)	0(-3)
27	<i>Staphylococcus hominis</i>	Ad693	/	57(-5)	0(-5)	0(-5)
28	<i>Staphylococcus warneri</i>	WR51	/	149(-5)	0(-5)	0(-5)
29	<i>Staphylococcus xylosus</i>	Ad1142	Dry sausage	126(-6)	0(-5)	0(-5)
30	<i>Bacillus subtilis</i>	Ad1625	Cocoa powder	43(-6)	0(-6)	0(-6)

* Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)

Appendix 10 - Inoculation homogeneity

Low level							
Sample	Analyse 1	Analyse 2	Log Analyse 1	Log Analyse 2	D	S	D ²
1	1100	1000	3.041	3.000	-0.041	6.041	0.002
2	940	1000	2.973	3.000	0.027	5.973	0.001
3	1000	990	3.000	2.996	-0.004	5.996	0.000
4	850	900	2.929	2.954	0.025	5.884	0.001
5	1100	1000	3.041	3.000	-0.041	6.041	0.002
6	950	860	2.978	2.934	-0.043	5.912	0.002
7	930	1000	2.968	3.000	0.032	5.968	0.001
8	1000	1000	3.000	3.000	0.000	6.000	0.000
9	850	910	2.929	2.959	0.030	5.888	0.001
10	1000	960	3.000	2.982	-0.018	5.982	0.000
SUM	9720	9620	29.861	29.826	-0.035	59.687	0.009

S_w 0.00044S_b 0.0016S²_{an} 0.00044S²_{sam} 0.000594

F1 1.88

F2 1.01

Standard deviation 0.25

Test value 0.01102 > S²_{sam}

Intermediate level							
Sample	Analyse 1	Analyse 2	Log Analyse 1	Log Analyse 2	D	S	D ²
11	9700	9700	3.987	3.987	0.000	7.974	0.000
12	11000	11000	4.041	4.041	0.000	8.083	0.000
13	9600	8700	3.982	3.940	-0.043	7.922	0.002
14	11000	10000	4.041	4.000	-0.041	8.041	0.002
15	8600	9200	3.934	3.964	0.029	7.898	0.001
16	11000	11000	4.041	4.041	0.000	8.083	0.000
17	9400	9100	3.973	3.959	-0.014	7.932	0.000
18	12000	11000	4.079	4.041	-0.038	8.121	0.001
19	9200	8800	3.964	3.944	-0.019	7.908	0.000
20	10000	9900	4.000	3.996	-0.004	7.996	0.000
SUM	101500	98400	40.044	39.913	-0.130	79.957	0.006

S_w 0.00032S_b 0.0033S²_{an} 0.00032S²_{sam} 0.001505

F1 1.88

F2 1.01

Standard deviation 0.25

Test value 0.01090 > S²_{sam}

High level							
Sample	Analyse 1	Analyse 2	Log Analyse 1	Log Analyse 2	D	S	D ²
21	130000	100000	5.114	5.000	-0.114	10.114	0.013
22	97000	110000	4.987	5.041	0.055	10.028	0.003
23	110000	130000	5.041	5.114	0.073	10.155	0.005
24	100000	110000	5.000	5.041	0.041	10.041	0.002
25	110000	110000	5.041	5.041	0.000	10.083	0.000
26	95000	100000	4.978	5.000	0.022	9.978	0.000
27	110000	120000	5.041	5.079	0.038	10.121	0.001
28	110000	110000	5.041	5.041	0.000	10.083	0.000
29	97000	100000	4.987	5.000	0.013	9.987	0.000
30	110000	100000	5.041	5.000	-0.041	10.041	0.002
SUM	1069000	1090000	50.272	50.359	0.087	100.631	0.027

S_w 0.00134

S_b 0.0017

S²_{an} 0.00134

S²_{sam} 0.000177

F1 1.88

F2 1.01

Standard deviation 0.25

Test value 0.01193 > S²_{sam}

**Appendix 11 - Inter-laboratory study: results obtained by the collaborators
and the expert laboratory**

Collaborator	Sample No	Reference method: ISO 6888-2				Alternative method: EASY STAPH (pour plate)							
		Dilution	CFU/ plate	CFU/g	Log (CFU/g)	24 h $\pm$ 2 h					72 h		
						Dilution	CFU/ plate	CFU/g	CFU/g	Log (CFU/g)	CFU/ plate	CFU/g	Log (CFU/g)
A Aerobic mesophilic flora 420 CFU/g	3	10	0	<10	<1.00	10	0	<10	<10	<1.00	0	<10	<1.00
		100	0			100	0				0		
	7	10	0	<10	<1.00	10	0	<10	<10	<1.00	0	<10	<1.00
		100	0			100	0				0		
	1	100	12	1200	3.08	10	120	1164	1200	3.08	120	1200	3.08
		1000	1			100	8				8		
	4	100	18	1900	3.28	10	101	991	990	3.00	101	990	3.00
		1000	3			100	8				8		
	2	100	119	12000	4.08	1000	16	16364	16000	4.20	16	16000	4.20
		1000	8			10000	2				2		
	5	1000	11	10000	4.00	1000	11	10000	10000	4.00	11	10000	4.00
		10000	0			10000	0				0		
	6	1000	108	100000	5.00	1000	106	102727	100000	5.00	106	100000	5.00
		10000	5			10000	7				7		
	8	1000	133	140000	5.15 N'	1000	133	150000	150000	5.18 N'	133	150000	5.18
		10000	14			10000	15				15		
C Aerobic mesophilic flora 990 CFU/g	3	10	0	<10	<1.00	10	0	<10	<10	<1.00	0	<10	<1.00
		100	0			100	0				0		
	7	10	0	<10	<1.00	10	1	<40	<40	<1.60	1	<40	<1.60
		100	0			100	0				0		
	1	10	95	1100	3.04	10	69	691	690	2.84	69	700	2.85
		100	23			100	7				8		
	4	10	81	820	2.91	10	62	627	630	2.80	62	630	2.80
		100	9			100	7				7		
	2	100	91	9200	3.96	100	93	9091	9100	3.96	94	9300	3.97
		1000	10			1000	7				8		
	5	100	62	6500	3.81	100	59	6000	6000	3.78	58	5900	3.77
		1000	9			1000	7				7		
	6	1000	66	66000	4.82	1000	69	70000	70000	4.85	69	70000	4.85
		10000	7			10000	8				8		
	8	1000	83	78000	4.89	1000	73	71818	72000	4.86	73	72000	4.86
		10000	3			10000	6				6		

Collaborator	Sample No	Reference method: ISO 6888-2				Alternative method: EASY STAPH (pour plate)							
		Dilution	CFU/ plate	CFU/g	Log (CFU/g)	24 h $\pm$ 2 h					72 h		
						Dilution	CFU/ plate	CFU/g	CFU/g	Log (CFU/g)	CFU/ plate	CFU/g	Log (CFU/g)
D	3	10	0	<10	<1.00	10	0	<10	<10	<1.00	0	<10	<1.00
		100	0			100	0				0		
	7	10	0	<10	<1.00	10	0	<10	<10	<1.00	0	<10	<1.00
		100	0			100	0				0		
	1	100	11	1100	3.04	10	134	800	800	2.90	141	800	2.90
		1000	1			100	8				8		
	4	100	10	1000	3.00	10	104	1000	1000	3.00	106	1000	3.00
		1000	1			100	6				6		
	2	1000	18	18000	4.26	100	118	11545	12000	4.08	120	12000	4.08
		10000	2			1000	9				9		
	5	1000	17	17000	4.23	1000	15	15455	15000	4.18	15	16000	4.20
		10000	2			10000	2				3		
	6	1000	140	100000	5.00	1000	141	110000	110000	5.04	141	110000	5.04
		10000	10			10000	11				11		
	8	1000	110	120000	5.08	1000	116	110909	110000	5.04	116	110000	5.04
		10000	12			10000	6				6		
E	3	10	0	<10	<1.00	10	0	<10	<10	<1.00	0	<10	<1.00
		100	0			100	0				0		
	7	10	0	<10	<1.00	10	0	<10	<10	<1.00	0	<10	<1.00
		100	0			100	0				0		
	1	100	12	1100	3.04	10	102	1009	1000	3.00	117	1100	3.04
		1000	0			100	9				9		
	4	100	17	1800	3.26	100	13	1545	1500	3.18	16	1800	3.26
		1000	3			1000	4				4		
	2	1000	29	26000	4.41	1000	22	20000	20000	4.30	21	19000	4.28
		10000	0			10000	0				0		
	5	1000	12	13000	4.11	1000	14	12727	13000	4.11	14	13000	4.11
		10000	2			10000	0				0		
	6	1000	144	160000	5.20	1000	129	60000	60000	4.78	137	100000	5.00
		10000	16			10000	6				10		
	8	1000	138	190000	5.28	1000	118	150000	150000	5.18	128	180000	5.26
		10000	19			10000	15				18		

Collaborator	Sample No	Reference method: ISO 6888-2				Alternative method: EASY STAPH (pour plate)							
		Dilution	CFU/ plate	CFU/g	Log (CFU/g)	24 h $\pm$ 2 h					72 h		
						Dilution	CFU/ plate	CFU/g	CFU/g	Log (CFU/g)	CFU/ plate	CFU/g	Log (CFU/g)
F	3	10	0	<10	<1.00	10	0	<10	<10	<1.00	0	<10	<1.00
		100	0			100	0				0		
	7	10	0	<10	<1.00	10	0	<10	<10	<1.00	0	<10	<1.00
		100	0			100	0				0		
	1	100	13	1200	3.08	100	11	1091	1100	3.04	13	1300	3.11
		1000	0			1000	1				1		
	4	100	10	910	2.96	100	10	1000	1000	3.00	10	1000	3.00
		1000	0			1000	1				1		
	2	100	68	6600	3.82	100	108	10636	11000	4.04	108	10000	4.00
		1000	5			1000	9				10		
	5	100	96	9400	3.97	100	96	9000	9000	3.95	97	9100	3.96
		1000	7			1000	3				3		
	6	1000	91	95000	4.98	1000	111	120000	120000	5.08	114	140000	5.15
		10000	13			10000	12				N'		
	8	1000	63	59000	4.77	1000	81	85455	85000	4.93	82	86000	4.93
		10000	2			10000	13				13		
G	3	100	0	<100	<2.00	100	0	<100	<100	<2.00	0	<100	<2.00
		1000	0			1000	0				0		
	7	100	0	<100	<2.00	100	0	<100	<100	<2.00	0	<100	<2.00
		1000	0			1000	0				0		
	1	100	9	900	2.95	100	14	1273	1300	3.11	14	1300	3.11
		1000	3			1000	0				0		
	4	100	14	1400	3.15	100	7	700	700	2.85	7	700	2.85
		1000	1			1000	2				2		
	2	100	110	11000	4.04	100	123	6000	6000	3.78	123	7000	3.85
		1000	9			1000	6				7		
	5	100	76	8100	3.91	100	99	10000	10000	4.00	100	13000	4.11
		1000	13			1000	11				13		
	6	1000	103	110000	5.04	1000	104	102727	100000	5.00	104	100000	5.00
		10000	11			10000	9				9		
	8	1000	115	150000	5.18	1000	79	77273	77000	4.89	81	79000	4.90
		10000	15			10000	6				6		

Collaborator	Sample No	Reference method: ISO 6888-2				Alternative method: EASY STAPH (pour plate)							
		Dilution	CFU/ plate	CFU/g	Log (CFU/g)	24 h $\pm$ 2 h					72 h		
						Dilution	CFU/ plate	CFU/g	CFU/g	Log (CFU/g)	CFU/ plate	CFU/g	Log (CFU/g)
H Aerobic mesophilic flora <10 CFU/g	3	10	0	<10	<1.00	10	0	<10	<10	<1.00	0	<10	<1.00
		100	0			100	0				0		
	7	10	0	<10	<1.00	10	0	<10	<10	<1.00	0	<10	<1.00
		100	0			100	0				0		
	1	100	11	1000	3.00	100	11	1000	1000	3.00	11	1000	3.00
		1000	0			1000	0				0		
	4	100	11	1300	3.11	100	17	1727	1700	3.23	17	1700	3.23
		1000	3			1000	2				2		
	2	1000	23	23000	4.36	1000	15	16364	16000	4.20	15	16000	4.20
		10000	2			10000	3				3		
	5	100	101	10000	4.00 Ne	1000	10	9091	9100	3.96 Ne	10	9100	3.96 Ne
		1000	9			10000	0				0		
	6	1000	128	160000	5.20 N'	10000	18	218182	220000	5.34	18	220000	5.34
		10000	16			100000	6				6		
	8	1000	133	140000	5.15	10000	18	209091	210000	5.32	18	210000	5.32
		10000	25			100000	5				5		
I Aerobic mesophilic flora 530 CFU/g	3	10	0	<10	<1.00	10	0	<10	<10	<1.00	0	<10	<1.00
		100	0			100	0				0		
	7	10	0	<10	<1.00	10	0	<10	<10	<1.00	0	<10	<1.00
		100	0			100	0				0		
	1	10	75	770	2.89	10	70	727	730	2.86	78	800	2.90
		100	10			100	10				10		
	4	10	77	800	2.90	10	75	755	760	2.88	85	860	2.93
		100	11			100	8				10		
	2	100	93	10000	4.00	100	80	8455	8500	3.93	80	8500	3.93
		1000	18			1000	13				14		
	5	1000	18	17000	4.23	100	97	10182	10000	4.00	16(-3)	15000	4.18
		10000	1			1000	15				1(-4)		
	6	1000	92	94000	4.97	1000	90	90000	90000	4.95	>100	100000	5.00
		10000	11			10000	9				10		
	8	1000	89	90000	4.95	1000	77	76364	76000	4.88	80	80000	4.90
		10000	10			10000	7				8		

Collaborator	Sample No	Reference method: ISO 6888-2				Alternative method: EASY STAPH (pour plate)							
		Dilution	CFU/ plate	CFU/g	Log (CFU/g)	24 h $\pm$ 2 h					72 h		
						Dilution	CFU/ plate	CFU/g	CFU/g	Log (CFU/g)	CFU/ plate	CFU/g	Log (CFU/g)
J Aerobic mesophilic flora 750 CFU/g	3	10	0	<10	<1.00	10	0	<10	<10	<1.00	0	<10	<1.00
		100	0			100	0				0		
	7	10	0	<10	<1.00	10	0	<10	<10	<1.00	0	<10	<1.00
		100	0			100	0				0		
	1	10	93	940	2.97	10	92	955	960	2.98	95	980	2.99
		100	10			100	13				13		
	4	100	11	1100	3.04	10	127	700	700	2.85 Ne	130	700	2.85 Ne
		1000	1			100	7				7		
	2	100	76	7600	3.88	100	80	9182	9200	3.96	85	9800	3.99
		1000	8			1000	21				23		
	5	100	113	11000	4.04	100	123	8000	8000	3.90 Ne	126	12000	4.08
		1000	8			1000	8				9		
	6	1000	67	69000	4.84	1000	104	97273	97000	4.99	104	98000	4.99
		10000	9			10000	3				4		
	8	1000	76	77000	4.89	1000	96	90909	91000	4.96	97	93000	4.97
		10000	9			10000	4				5		
K Aerobic mesophilic flora 220 CFU/g	3	10	0	<10	<1.00	10	0	<10	<10	<1.00	0	<10	<1.00
		100	0			100	0				0		
	7	10	0	<10	<1.00	10	0	<10	<10	<1.00	0	<10	<1.00
		100	0			100	0				0		
	1	10	81	840	2.92	10	90	882	880	2.94	90	900	2.95
		100	11			100	7				9		
	4	10	95	940	2.97	10	33 *	600	600	2.78 Ne	illisible	800	2.90 Ne
		100	8			100	6				8		
	2	1000	10	10000	4.00	100	86	8364	8400	3.92	86	8500	3.93
		10000	1			1000	6				7		
	5	100	97	9700	3.99	1000	12	10909	11000	4.04	13	13000	4.11
		1000	10			10000	0				1		
	6	1000	98	98000	4.99	1000	100	99091	99000	5.00	101	100000	5.00
		10000	10			10000	9				9		
	8	1000	84	82000	4.91	1000	88	89091	89000	4.95	88	92000	4.96
		10000	6			10000	10				13		

* difficult to read, probably due to a lack of homogenization of the broth.

Collaborator	Sample No	Reference method: ISO 6888-2				Alternative method: EASY STAPH (pour plate)							
		Dilution	CFU/ plate	CFU/g	Log (CFU/g)	24 h $\pm$ 2 h					72 h		
						Dilution	CFU/ plate	CFU/g	CFU/g	Log (CFU/g)	CFU/ plate	CFU/g	Log (CFU/g)
L	3	10	0	<10	<1.00	10	0	<10	<10	<1.00	0	<10	<1.00
		100	0			100	0				0		
	7	10	0	<10	<1.00	10	0	<10	<10	<1.00	0	<10	<1.00
		100	0			100	0				0		
	1	10	98	1000	3.00	100	11	1000	1000	3.00	11	1000	3.00
		100	15			1000	0				0		
	4	10	113	1100	3.04	100	15	1636	1600	3.20	15	1600	3.20
		100	8			1000	3				3		
	2	100	97	9800	3.99	1000	11	11818	12000	4.08	11	12000	4.08
		1000	11			10000	2				2		
	5	1000	13	13000	4.11	1000	10	10000	10000	4.00	10	10000	4.00
		10000	1			10000	1				1		
	6	1000	112	110000	5.04	1000	95	97273	97000	4.99	95	97000	4.99
		10000	11			10000	12				12		
	8	1000	94	96000	4.98	1000	98	98182	98000	4.99	98	98000	4.99
		10000	12			10000	10				10		
M	3	10	0	<10	<1.00	10	0	<10	<10	<1.00	0	<10	<1.00
		100	0			100	0				0		
	7	10	0	<10	<1.00	10	0	<10	<10	<1.00	0	<10	<1.00
		100	0			100	0				0		
	1	10	107	1000	3.00	100	13	1455	1500	3.18	13	1500	3.18
		100	7			1000	3				3		
	4	100	13	1200	3.08	100	12	1182	1200	3.08	12	1200	3.08
		1000	0			1000	1				1		
	2	1000	20	21000	4.32	100	122	11727	12000	4.08	122	12000	4.08
		10000	3			1000	7				7		
	5	1000	13	14000	4.15	100	117	11455	11000	4.04	117	11000	4.04
		10000	2			1000	9				9		
	6	1000	127	190000	5.28 N'	1000	116	120000	120000	5.08 N'	116	120000	5.08 N'
		10000	19			10000	12				12		
	8	1000	140	110000	5.04 N'	1000	107	100000	100000	5.00 N'	107	100000	5.00 N'
		10000	11			10000	10				10		

Collaborator	Sample No	Reference method: ISO 6888-2				Alternative method: EASY STAPH (pour plate)							
		Dilution	CFU/ plate	CFU/g	Log (CFU/g)	24 h ± 2 h					72 h		
						Dilution	CFU/ plate	CFU/g	CFU/g	Log (CFU/g)	CFU/ plate	CFU/g	Log (CFU/g)
N	3	10	0	<10	<1.00	10	0	<10	<10	<1.00	0	<10	<1.00
		100	0			100	0				0		
	7	10	0	<10	<1.00	10	0	<10	<10	<1.00	0	<10	<1.00
		100	0			100	0				0		
	1	10	91	930	2.97	10	95	982	980	2.99	99	1000	3.00
		100	11			100	13				14		
	4	100	14	1500	3.18	10	80	818	820	2.91	88	900	2.95
		1000	3			100	10				11		
	2	100	96	9600	3.98	100	104	10091	10000	4.00	120	12000	4.08
		1000	10			1000	7				9		
	5	1000	10	9100	3.96	1000	15	15455	15000	4.18	16	16000	4.20
		10000	0			10000	2				2		
	6	1000	126	110000	5.04	1000	126	150000	150000	5.18	127	150000	5.18
		10000	11			10000	15				15		
	8	1000	135	130000	5.11	1000	124	150000	150000	5.18	125	170000	5.23
		10000	7			10000	15				17		

Collaborator	Sample No	Reference method: ISO 6888-2 ♦				Alternative method: EASY STAPH (pour plate)							
		Dilution	CFU/ plate	CFU/g	Log (CFU/g)	24 h ± 2 h					72 h		
						Dilution	CFU/ plate	CFU/g	CFU/g	Log (CFU/g)	CFU/ plate	CFU/g	Log (CFU/g)
O (ADRIA)	3	10	0	<10	<1.00	10	0	<10	<10	<1.00	0	<10	<1.00
		100	0			100	0				0		
	7	10	0	<10	<1.00	10	0	<10	<10	<1.00	0	<10	<1.00
		100	0			100	0				0		
	1	10	124	500	2.70	10	94	918	920	2.96	94	920	2.96
		100	5			100	7				7		
	4	10	119	1100	3.04	100	13	1182	1200	3.08	13	1200	3.08
		100	7			1000	0				0		
	2	100	101	9600	3.98	100	81	8000	8000	3.90	81	8000	3.90
		1000	5			1000	7				7		
	5	1000	10	10000	4.00	1000	11	11818	12000	4.08	11	12000	4.08
		10000	1			10000	2				2		
	6	1000	111	150000	5.18	1000	118	115455	120000	5.08	118	120000	5.08
		10000	15			10000	9				9		
	8	1000	118	100000	5.00	1000	101	99091	99000	5.00	101	99000	5.00
		10000	10			10000	8				8		

♦ Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)