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NF VALIDATION
Validation of alternative analytical methods
Application in food microbiology

Summary report

Validation study according to the ISO 16140-2

COMPASS® *Bacillus cereus* Agar and COMPASS® *Bacillus* Plus Agar

(Certificate number: BKR 23/06 - 02/10)

for enumeration of bacteria from *Bacillus cereus* group in a broad range of food and feed

Quantitative method

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> ***For:***	**BIOKAR DIAGNOSTICS** **(A part of SOLABIA S.A.S.)** Zac Le Ther - Ld Les 40 Mines BP 10245 - Allonne 60002 Beauvais Cedex (France)

This report consists of 188 pages, including 17 appendices.
Only copies including the totality of this report are authorised.
Competencies of the laboratory are certified by COFRAC accreditation for the analyses marked with the symbol◆.

Version 0
09 July 2025

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 carried out 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 — *Part 1: Vocabulary* ▪ ISO 16140-2 (2016) & ISO 16140-2/A1 (2024): Microbiology of the food chain - Method validation — *Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method* ▪ AFNOR technical rules (Revision 12)
Reference method♦	ISO 7932 (July 2004) - Microbiology of food and animal feeding stuffs - Horizontal method for the enumeration of presumptive *Bacillus cereus* - Colony-count technique at 30°C
Alternative method	**COMPASS® *Bacillus cereus* Agar and COMPASS® *Bacillus* Plus Agar**
Scope	> **Broad range of food** > **Feed**
Certification organization	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 COMPASS *Bacillus cereus* agar method for the enumeration of *Bacillus* of the *cereus* group in food and feed was validated on February 2010 (Certificate No. BKR 23/06 - 02/10) according to ISO 16140 (2003). Since this date, the following renewals and extensions were performed:

Date	Description	Reference method	Validation standard	Conducted by
February 2010	Initial validation study of the **COMPASS Bacillus cereus Agar** for food and feed products	ISO 7932 (2004)	ISO 16140 (2003)	ADRIA
November 2013	Renewal study	ISO 7932 (2004)	ISO 16140 (2003)	ADRIA
May 2018	Renewal study according to ISO 16140-2 (2016)	ISO 7932 (2004)	ISO 16140-2 (2016)	ADRIA
Janvier 2020	Extension study for a new media, **COMPASS *Bacillus* Plus Agar**, with an incubation time reduced to 21 h	ISO 7932 (2004)	ISO 16140-2 (2016)	ADRIA
December 2021	Renewal study	ISO 7932 (2004)	ISO 16140-2 (2016)	ADRIA
December 2024	Renewal study	ISO 7932 (2004)	ISO 16140-2 (2016)	ADRIA
April 2025	Extension study for a single plate interpretation for **COMPASS® *Bacillus cereus* Agar** and **COMPASS® *Bacillus* Plus Agar** Re-interpretation according to ISO 7218 (2024) and ISO 16140-2/A1	ISO 7932 (2004)	ISO 16140-2 (2016) & ISO 16140-2/A1 (2024) & ISO 7218 (2024)	ADRIA

2 METHODS DESCRIPTION

2.1 Alternative method

2.1.1 Principle

COMPASS *Bacillus cereus* Agar is a chromogenic agar which allows the enumeration of vegetative cells and spores belonging to the *Bacillus cereus* group after 24 to 27 h of incubation. The chromogenic substrate is hydrolysed by species belonging to the *Bacillus cereus* group and the colonies appear pale green to blue-green.

COMPASS Bacillus Plus Agar has the same formulation but is complemented by with egg yolk. The colonies appear pale green to blue-green, with or without an opaque halo, after 21 h of incubation only.

The selective agents of the two media inhibit most of the background microflora.

Two enumeration protocols are available:

- Pour plate method,
- Spreading method.

Two interpretation protocols are available:

- Two plate interpretation: enumeration using 1 plate, 2 dilutions.
- Single plate interpretation: enumeration using 1 plate, 1 dilution. For this interpretation, the requirements of ISO 7218 concerning the use of two successive dilutions or two plates of the same dilution cannot be applied.

The characteristic colonies appear with a diameter > 0.5 mm for the pour plate method and > 1 mm for the spreading method.

2.1.2 Protocol

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

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

2.1.3 Restrictions

There is no restriction for use.

2.2 Reference method♦

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

During the extension performed in 2025, the results of the reference were reanalysed according to ISO 7218 (2024) guidelines.

3 INITIAL VALIDATION AND RENEWAL/EXTENSION STUDIES: RESULTS

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

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

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

3.1.1 Method comparison study

3.1.1.1 Relative trueness study

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

3.1.1.1.1 Number and nature of samples

176 samples were tested; 136 samples gave exploitable results for the spreading method and 135 with the Pour plate method.

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

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

Table 1 – Categories and types

Categories		Types		Number of samples tested	Number of interpretable results			
					Spreading		Pour plate	
					2 plates	*1 plate*	*2 plates*	*1 plate*
1	**Meat products**	a	Cooked delicatessen	8	7	7	7	7
		b	RTE	7	7	7	7	7
		c	RTRH, RTC	7	5	5	6	6
			Total	22	19	19	20	20
2	**Seafood and fishery products**	a	Terrines	10	7	7	7	7
		b	RTE	14	6	6	7	7
		c	RTRH, RTC	9	6	6	6	6
			Total	33	19	19	20	20
3	**Dairy products**	a	Milk powders	6	6	6	6	6
		b	Cheeses	11	6	6	6	6
		c	Dairy based desserts	8	6	6	5	5
			Total	25	18	18	17	17
4	**Egg products**	a	Pasta	7	6	6	6	6
		b	Powders	8	7	7	6	6
		c	Pastries, creams, desserts	8	8	8	8	8
			Total	23	21	21	20	20
5	**Vegetables**	a	Flours, Spices	8	8	8	8	8
		b	Dry vegetables	11	8	8	6	6
		c	RTE, RTRH	19	15	15	15	15
			Total	38	31	31	29	29
6	**Feed**	a	Dry feed	14	13	13	13	13
		b	Wet feed	9	8	8	9	9
		c	Rice, pasta, granular	12	7	7	7	7
			Total	35	28	28	29	29
All categories				**176**	**136**	**136**	**135**	**135**

3.1.1.1.2 Artificial contamination

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

The inoculated strains, the contamination protocols, the injured protocols of the inoculated vegetative cells and the injury evaluation are provided in **Appendix 3**. Injury efficiency was evaluated by enumerating the pure culture on selective and non-selective agars.

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

45 samples were naturally contaminated, 29 gave interpretable result for the spreading method and 28 with both interpretations.
131 samples were artificially contaminated; 107 gave interpretable results.

The naturally contaminated samples represent 21.3 % of the interpretable results using the spreading method and 20.7 % using the pour plate method.

3.1.1.1.3 Protocol applied during the validation study

Two inoculation procedures were tested:

- Spreading method,
- Pour plate method.

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

During the validation study, confirmation was performed by running a haemolysis test on five colonies per plate as described in the ISO method. But note that for interpretation, all the colonies (pale green to blue green) were taken into account as described in the kit insert of the COMPASS *Bacillus cereus* method.

During the extension performed in 2025, the data from the MCS study were reanalysed according to ISO 7218 (2024) and using two plates or one plate. For the single plate interpretation, the chosen plate was the first plate which gave interpretable results. They are underlined in blue in the raw data available in Appendices.

3.1.1.1.4 Raw data

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

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

Two replicates were tested for the initial validation study and one replicate for the renewal study. Only the first replicate was kept for both interpretation (with 2 plates and with 1 plate).

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

- Interpretable results with the reference and the alternative methods,
- Results with less than 4 colonies per plate with the reference and/or the alternative method (indicated with “*” in the data) in order to have a more precise result. These results were not included in the calculation.
- Results below or above the quantification limit,
- Samples with no result (ND): too many colonies on the plate to provide a result.

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 $\log_{10}$ units less than the observed value in case of a lower than value. Similarly, any value greater than the upper limit should be amending by adding 1 log unit more. These results are not included in the calculations but also appear on the graphs.

Both interpretations (single and two plates interpretation) were compared.

Table 2 - Classification of the data

SPREADING											
Category	Type	Number of tested samples		Number of samples with interpretable results buy both methods		Number of samples with no results (ND)		Number of samples with less than 4 colonies/ plate		Number of samples below or above the quantification limit	
		2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate
Meat products	Cooked delicatessen	8	8	7	7	1	1	0	0	0	0
	RTE	7	7	7	7	0	0	0	0	0	0
	RTRH, RTC	7	7	5	5	0	0	1	1	1	1
	Total	22	22	19	19	1	1	1	1	1	1
Seafood and fishery products	Terrines	10	10	7	7	0	0	1	1	2	2
	RTE	14	14	6	6	2	2	2	2	4	4
	RTRH, RTC	9	9	6	6	0	0	1	1	2	2
	Total	33	33	19	19	2	2	4	4	8	8
Dairy products	Milk powders	6	6	6	6	0	0	0	0	0	0
	Cheeses	11	11	6	6	5	5	0	0	0	0
	Dairy based desserts	8	8	6	6	0	0	1	1	1	1
	Total	25	25	18	18	5	5	1	1	1	1
Egg products	Pasta	7	7	6	6	1	1	0	0	0	0
	Powders	8	8	7	7	0	0	1	1	0	0
	Pastries, creams, desserts	8	8	8	8	0	0	0	0	0	0
	Total	23	23	21	21	1	1	1	1	0	0
Vegetables	Flours, Spices	8	8	8	8	0	0	0	0	0	0
	Dry vegetables	11	11	8	8	0	0	0	0	3	3
	RTE, RTRH	19	19	15	15	0	0	3	3	1	1
	Total	38	38	31	31	0	0	3	3	4	4
Feed	Dry feed	14	14	13	13	0	0	1	1	0	0
	Wet feed	9	9	8	8	0	0	0	0	1	1
	Rice, pasta, granular	12	12	7	7	0	0	2	2	3	3
	Total	35	35	28	28	0	0	3	3	4	4
Total		**176**	**176**	**136**	**136**	**9**	**9**	**13**	**13**	**18**	**18**

POUR PLATE											
Category	Type	Number of tested samples		Number of samples with interpretable results buy both methods		Number of samples with no results (ND)		Number of samples with less than 4 colonies/plate		Number of samples below or above the quantification limit	
		2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate
Meat products	Cooked delicatessen	8	8	7	7	1	1	0	0	0	0
	RTE	7	7	7	7	0	0	0	0	0	0
	RTRH, RTC	7	7	6	6	0	0	0	0	1	1
	Total	22	22	20	20	1	1	0	0	1	1
Seafood and fishery products	Terrines	10	10	7	7	0	0	1	1	2	2
	RTE	14	14	7	7	2	2	0	0	5	5
	RTRH, RTC	9	9	6	6	0	0	1	1	2	2
	Total	33	33	20	20	2	2	2	2	9	9
Dairy products	Milk powders	6	6	6	6	0	0	0	0	0	0
	Cheeses	11	11	6	6	5	5	0	0	0	0
	Dairy based desserts	8	8	5	5	0	0	3	3	0	0
	Total	25	25	17	17	5	5	3	3	0	0
Egg products	Pasta	7	7	6	6	1	1	0	0	0	0
	Powders	8	8	6	6	0	0	2	2	0	0
	Pastries, creams, desserts	8	8	8	8	0	0	0	0	0	0
	Total	23	23	20	20	1	1	2	2	0	0
Vegetables	Flours, Spices	8	8	8	8	0	0	0	0	0	0
	Dry vegetables	11	11	6	6	0	0	2	2	3	3
	RTE, RTRH	19	19	15	15	0	0	3	3	1	1
	Total	38	38	29	29	0	0	5	5	4	4
Feed	Dry feed	14	14	13	13	0	0	0	0	1	1
	Wet feed	9	9	9	9	0	0	0	0	0	0
	Rice, pasta, granular	12	12	7	7	0	0	2	2	3	3
	Total	35	35	29	29	0	0	2	2	4	4
Total		**176**	**176**	**135**	**135**	**9**	**9**	**14**	**14**	**18**	**18**

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

Table 3 - Samples which were not used in the calculations

Sample N°	Product	Reference method: ISO 7932♦	Alternative method: COMPASS B. cereus		Category	Type
			Spreading method			
			2 plates	1 plate		
1307	Low moisture sausage	ND	1.81	1.78	1	a
1049	Paella	1.86	1.48*	1.48*	1	c
1149	RTRH food with veal	<2.00	<2.00	<2.00	1	c
603	Leeks and salmon terrine	1.48*	1.30*	1.30*	2	a
1050	Salmon and smoked salmon terrine	<3.00	<3.00	<3.00	2	a
1804	Salmon and smoked salmon terrine	<3.00	<3.0	<3.00	2	a
1052	Tuna and rice deli salad (seafood salad)	<1.00	<1.00	<1.00	2	b
1053	Surimi	4.00	3.3*	3.30*	2	b
1054	Sandwich with smoked salmon	<2.00	<2.00	<2.00	2	b
1081	Pasta and surimi deli salad	ND	<2.00	<2.00	2	b
1095	Surimi	1.65	1.00*	1.00*	2	b
1805	Sandwich with smoked salmon	ND	2.08	2.08	2	b
1806	Sandwich with tuna	<1.00	<1.0	<1.00	2	b
1808	Salmon and pasta deli salad	<3.00	<3.0	<3.00	2	b
796	RTRH fish filet	<2.00	<2.00	<2.00	2	c
797	RTRH cod fish cakes	<1.00	<1.00	<1.00	2	c
1094	RTC salmon	1.81	1.00*	1.00*	2	c
1054	Raw milk cheese	ND	ND	ND	3	b
1154	Pasteurized milk cheese	ND	1.56	1.60	3	b
1155	Pasteurized milk cheese	ND	1.74	1.78	3	b
1460	Pasteurized milk cheese	ND	1.56	1.60	3	b
1461	Pasteurized milk cheese	ND	3.34	3.30	3	b
1014	Vanilla dairy-based dessert	1.74	1.00*	1.00*	3	c
1015	Chocolate dairy-based dessert	1.74	<1.00	<1.00	3	c
1045	Puff pastry	ND	ND	ND	4	a
598	Egg based preparation	1.30*	1.30*	1.30*	4	b
979	Dehydrated mushroom	>5.18	>5.18	>5.18	5	b
980	Dehydrated mushroom	>5.18	>5.18	>5.18	5	b
1010	Dehydrated mushroom	<3.00	<3.00	<3.00	5	b
983	Tabbouleh	2.57	<1.00	<1.00	5	c
991	Tabbouleh	2.70	2.30*	2.30*	5	c
1083	Tabbouleh	1.81	1.30*	1.30*	5	c
1472	Tomato purée	1.30*	1.65	1.70	5	c
1043	Pellet for dog	2.15	1.48*	1.48*	6	a
1313	Terrine for dog	1.65	<1.00	<1.00	6	b
599	Granules for fish	2.56	<1.00	<1.00	6	c
994	Fish food	2.11	1.30*	1.30*	6	c
996	Fish food	1.91	1.00*	1.00*	6	c
1157	Rice for animals	<2.00	<2.00	<2.00	6	c
1158	Pasta for animals	<2.00	<2.00	<2.00	6	c

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

Sample N°	Product	Reference method: ISO 7932♦	Alternative method: COMPASS B. cereus Pour plate method		Category	Type
			2 plates	1 plate		
1307	Low moisture sausage	ND	1.81	1.85	1	a
1149	RTRH food with veal	<2.00	<2.00	<2.00	1	c
603	Leeks and salmon terrine	1.48*	1.48*	1.48*	2	a
1050	Salmon and smoked salmon terrine	<3.00	<3.00	<3.00	2	a
1804	Salmon and smoked salmon terrine	<3.00	<3.0	<3.00	2	a
1052	Tuna and rice deli salad (seafood salad)	<1.00	<1.00	<1.00	2	b
1053	Surimi	4.00	<3.00	<3.00	2	b
1054	Sandwich with smoked salmon	<2.00	<2.00	<2.00	2	b
1081	Pasta and surimi deli salad	ND	4.15	4.15	2	b
1805	Sandwich with smoked salmon	ND	2.15	2.18	2	b
1806	Sandwich with tuna	<1.00	<1.0	<1.00	2	b
1808	Salmon and pasta deli salad	<3.00	<3.0	<3.00	2	b
796	RTRH fish filet	<2.00	<2.00	<2.00	2	c
797	RTRH cod fish cakes	<1.00	<1.00	<1.00	2	c
1094	RTC salmon	1.81	1.5*	1.48*	2	c
1054	Raw milk cheese	ND	ND	ND	3	b
1154	Pasteurized milk cheese	ND	1.56	1.60	3	b
1155	Pasteurized milk cheese	ND	1.48*	1.48*	3	b
1460	Pasteurized milk cheese	ND	2.00	2.04	3	b
1461	Pasteurized milk cheese	ND	3.30	3.30	3	b
1014	Vanilla dairy-based dessert	1.74	1.3*	1.30*	3	c
1015	Chocolate dairy-based dessert	1.74	1.3*	1.30*	3	c
1093	Chocolate based dessert	1.56	1.48*	1.48*	3	c
1045	Puff pastry	ND	ND	ND	4	a
598	Egg based preparation	1.30*	1.30*	1.30*	4	b
1156	Egg powder	1.74	1.3*	1.30*	4	b
979	Dehydrated mushroom	>5.18	>5.18	>5.18	5	b
980	Dehydrated mushroom	>5.18	>5.18	>5.18	5	b
982	Onion	2.79	1.48*	1.48*	5	b
1007	Dehydrated mushroom	1.74	1.00*	1.00*	5	b
1010	Dehydrated mushroom	<3.00	<3.00	<3.00	5	b
983	Tabbouleh	2.57	<1.00	<1.00	5	c
1430	Deli salad	2.56	2.48*	2.48*	5	c
1472	Tomato purée	1.30*	1.30*	1.30*	5	c
1507	Parsnip purée	3.84	1.30*	1.30*	5	c
1043	Pellet for dog	2.15	<1.00	<1.00	6	a
599	Granules for fish	2.56	1.30*	1.30*	6	c
994	Fish food	2.11	1.48*	1.48*	6	c
996	Fish food	1.91	<1.00	<1.00	6	c
1157	Rice for animals	<2.00	<2.00	<2.00	6	c
1158	Pasta for animals	<2.00	<2.00	<2.00	6	c

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

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

3.1.1.1.5 Statistical interpretation

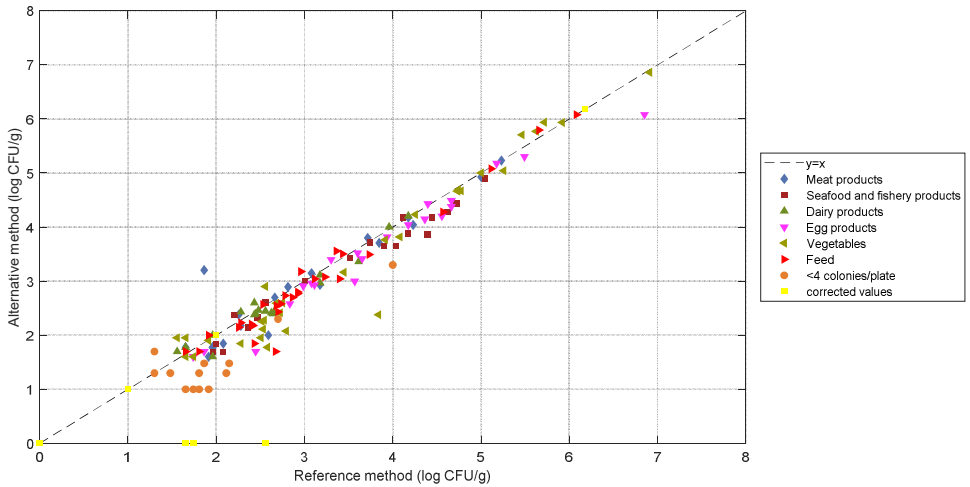
The obtained data were analyzed using the scatter plot. The graphs are provided with the line of identity (y = x).
The data plotted for each individual category are given in **Appendix 5** and for all products Figure 1.

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

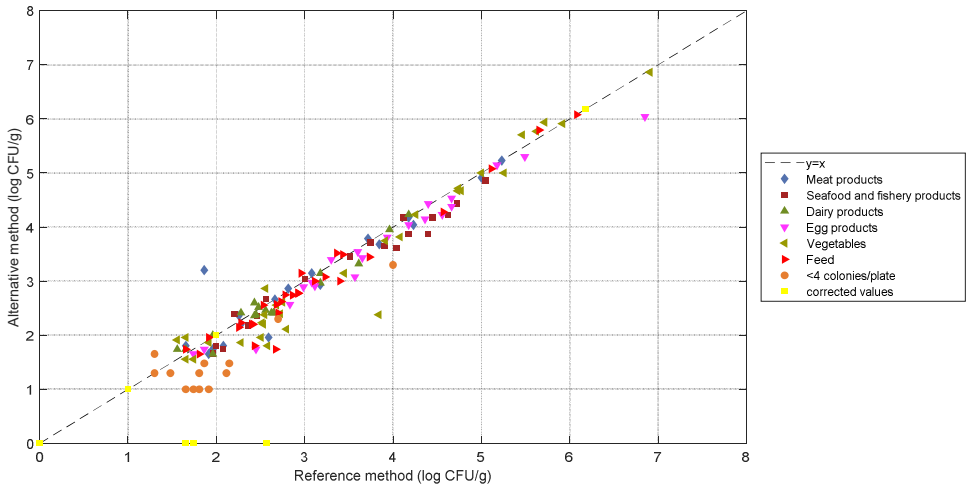
Figure 1 - Data plotted for All the categories

Spreading

1 plate

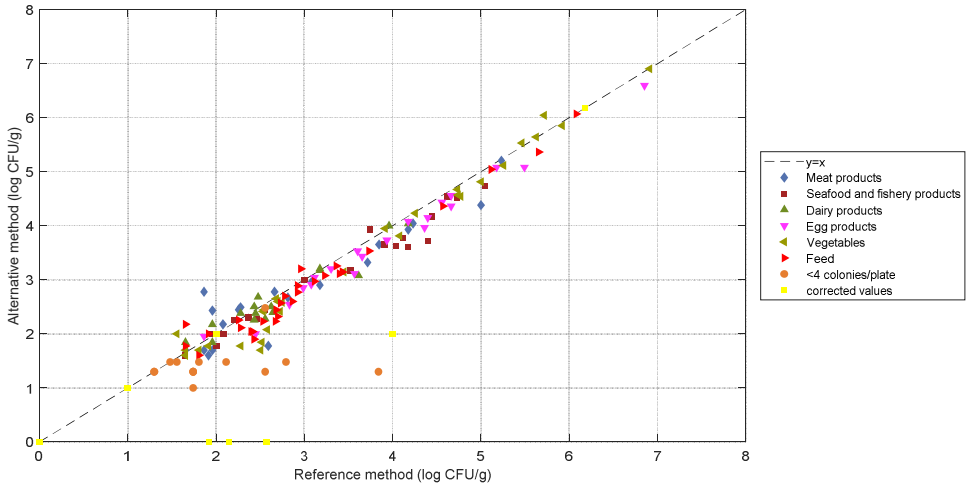


2 plates



Pour plate

1 plate



2 plates

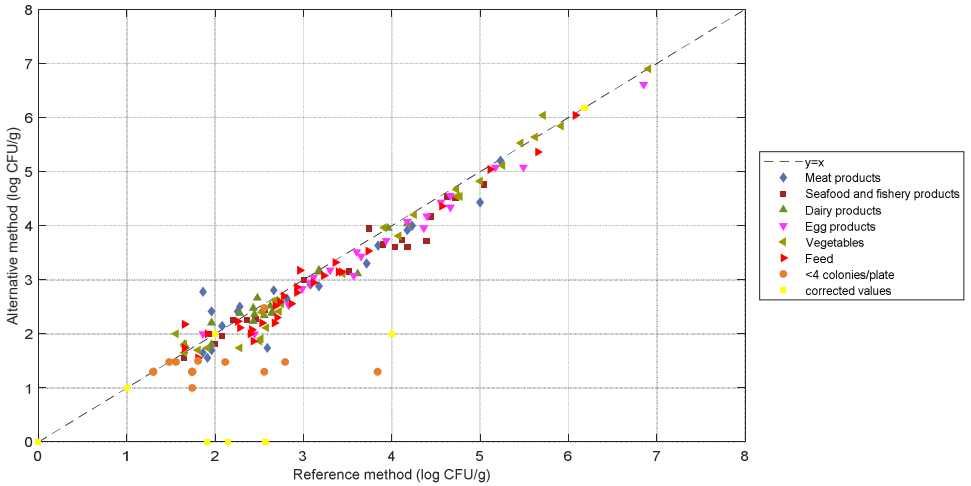


Table 4 - Calculated values

Method		Categories	n		Bias		SD		95% lower limit		95% upper limit	
			2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate
Spreading	1	Meat products	19	19	-0.03	-0.02	0.38	0.38	-0.85	-0.83	0.79	0.79
	2	Seafood and fishery products	19	19	-0.18	-0.18	0.19	0.18	-0.60	-0.57	0.24	0.20
	3	Dairy products	18	18	-0.06	-0.06	0.16	0.16	-0.40	-0.41	0.29	0.29
	4	Egg products	21	21	-0.21	-0.22	0.22	0.23	-0.69	-0.71	0.26	0.26
	5	Vegetables	31	31	-0.17	-0.17	0.36	0.37	-0.92	-0.93	0.58	0.60
	6	Feed	28	28	-0.14	-0.13	0.23	0.24	-0.62	-0.63	0.35	0.37
		All categories	**136**	**136**	**-0.14**	**-0.14**	**0.28**	**0.28**	**-0.69**	**-0.70**	**0.42**	**0.43**
Pour plate	1	Meat products	20	20	-0.10	-0.09	0.38	0.37	-0.91	-0.89	0.71	0.72
	2	Seafood and fishery products	20	20	-0.20	-0.19	0.21	0.21	-0.66	-0.65	0.25	0.26
	3	Dairy products	17	17	-0.07	-0.06	0.19	0.20	-0.48	-0.50	0.34	0.38
	4	Egg products	20	20	-0.21	-0.21	0.15	0.15	-0.54	-0.52	0.12	0.11
	5	Vegetables	29	29	-0.13	-0.14	0.24	0.26	-0.64	-0.67	0.37	0.39
	6	Feed	29	29	-0.16	-0.15	0.22	0.21	-0.61	-0.60	0.29	0.29
		All categories	**135**	**135**	**-0.15**	**-0.14**	**0.24**	**0.24**	**-0.63**	**-0.63**	**0.33**	**0.34**

Bias: Average difference SD: Standard deviation of differences

The average difference (bias) is negative for both inoculation procedures and both interpretation (based on one and two plates), and very similar between both interpretations (-0.14 with spreading method and -0.15 (two plates) and -0.14 (single plate) with pour plate method).

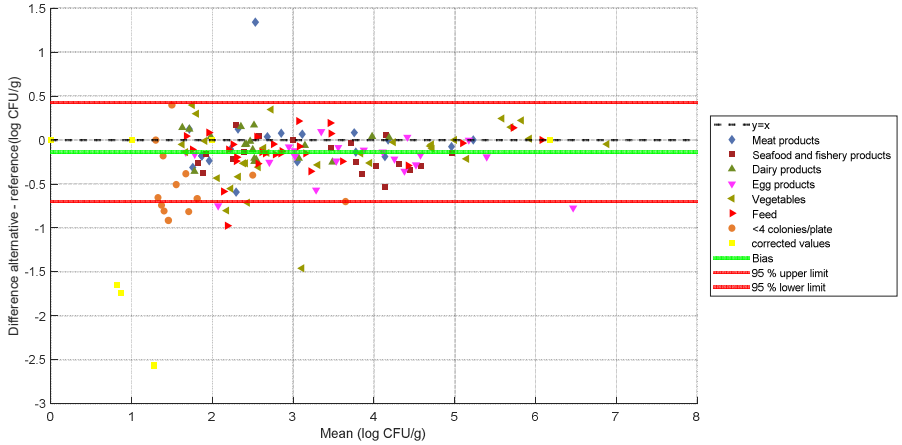
The Bland-Altman difference plot for each category are given in **Appendix 6** and for all the samples Figure 2.

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

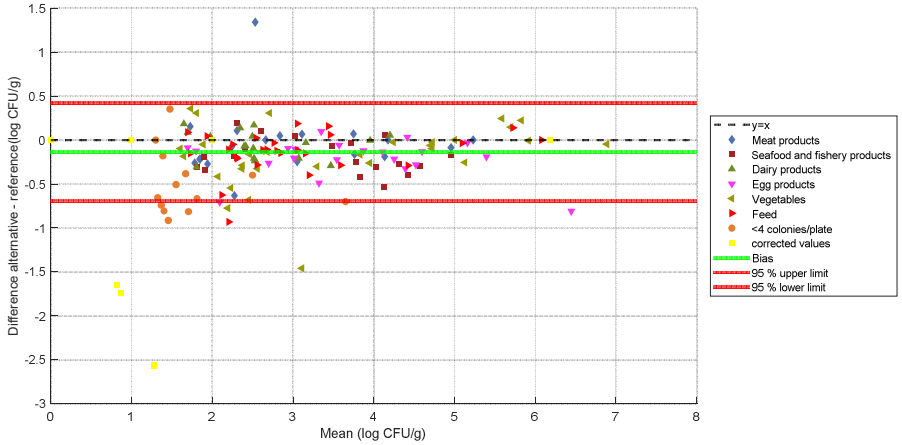
Figure 2 – Bland-Altman difference plot for All the categories

Spreading

1 plate

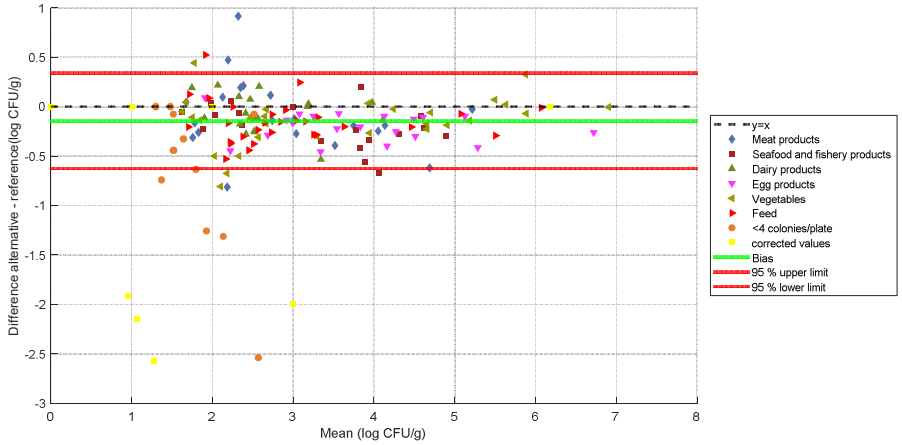


2 plates



Pour plate

1 plate



2 plates

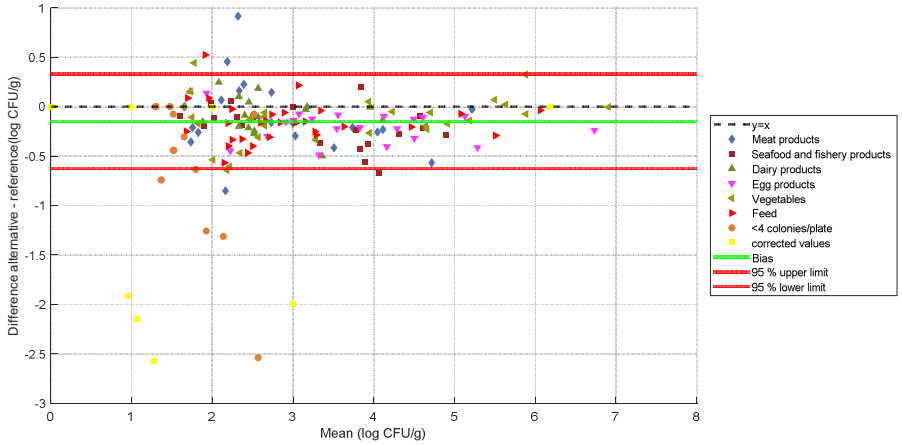


Table 5 - Disagreements observed between the reference and the alternative method

Bold typing: samples artificially contaminated
Values in green: differences in favour of the alternative method
Values in red: differences in favour of the reference method

Spreading															
Classification of the data	Category	Type	N° Sample	Product	Reference method	Alternative method		Values before correction (Reference or/and alternative method)		Mean		Difference		UCL/LCL	
						2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate
Interpretable	1	b	1092	Ready to eat duck	1.86	3.20	3.20	/	/	2.53	2.53	1.34	1.34		
	4	a	1367	Fresh pasta	2.45	1.74	1.70	/	/	2.09	2.07	-0.71	-0.75		
	4	c	975	Pudding	6.85	6.04	6.08	/	/	6.45	6.47	-0.81	-0.77		
	5	b	981	Onion	2.58	1.81	1.78	/	/	2.19	2.18	-0.77	-0.80		
	5	b	982	Onion	2.79	2.11	2.08	/	/	2.45	2.44	-0.68	-0.71		
	5	c	1507	Parsnip purée	3.84	2.38	2.38	/	/	3.11	3.11	-1.46	-1.46		
	6	b	1053	Sausage for dog	2.67	1.74	1.70	/	/	2.21	2.19	-0.93	-0.97		
< 4 colonies /plate	2	b	1053	Surimi	4.00	3.30	3.30	/	/	3.65	3.65	-0.70	-0.70		
	2	c	1094	RTC salmon	1.81	1.00	1.00	/	/	1.40	1.40	-0.81	-0.81	-0.69/ 0.42	-0.70/ 0.43
	3	c	1014	Vanilla dairy-based dessert	1.74	1.00	1.00	/	/	1.37	1.37	-0.74	-0.74		
	6	c	994	Fish food	2.11	1.30	1.30	/	/	1.71	1.71	-0.81	-0.81		
	6	c	996	Fish food	1.91	1.00	1.00	/	/	1.46	1.46	-0.91	-0.91		
< or > quantification limit	3	c	1015	Chocolate dairy-based dessert	1.74	0.00	0.00	1.00	1.00	0.87	0.87	-1.74	-1.74		
	5	c	983	Tabbouleh	2.57	0.00	0.00	1.00	1.00	1.28	1.28	-2.57	-2.57		
	6	b	1313	Terrine for dog	1.65	0.00	0.00	1.00	1.00	0.83	0.83	-1.65	-1.65		
	6	c	599	Granules for fish	2.56	0.00	0.00	1.00	1.00	1.28	1.28	-2.56	-2.56		

Pour Plate															
Classification of the data	Category	Type	N° Sample	Product	Reference method	Alternative method		Values before correction (Reference or/and alternative method)		Mean		Difference		UCL/LCL	
						2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate
Interpretable	1	b	1082	Sandwich with chicken	1.96	2.41	2.43	/	/	2.19	2.20	0.46	0.47	-0.63/ 0.33	-0.63/ 0.34
	1	b	1091	Roasted chicken fillet	2.59	1.74	1.78	/	/	2.17	2.18	-0.85	-0.81		
	1	b	1092	Ready to eat duck	1.86	2.78	2.78	/	/	2.32	2.32	0.91	0.91		
	2	a	1048	Scallops terrine	4.40	3.72	3.72	/	/	4.06	4.06	-0.67	-0.67		
	5	b	978	Onion	2.51	1.86	1.70	/	/	2.18	2.10	-0.64	-0.81		
	5	b	1008	Dehydrated shallot	2.52	1.91	1.85	/	/	2.22	2.18	-0.61	-0.67		
	5	c	1013	Bolognaise dressing	1.56	2.00	2.00	/	/	1.78	1.78	0.44	0.44		
	6	c	1011	Granules for rabbit	1.65	2.18	2.18	/	/	1.91	1.91	0.52	0.52		
< 4 colonies /plate	5	b	982	Onion	2.79	1.48	1.48	/	/	2.14	2.14	-1.31	-1.31		
	5	b	1007	Dehydrated mushroom	1.74	1.00	1.00	/	/	1.37	1.37	-0.74	-0.74		
	5	c	1507	Parsnip purée	3.84	1.30	1.30	/	/	2.57	2.57	-2.54	-2.54		
	6	c	994	Fish food	2.11	1.48	1.48	/	/	1.80	1.80	-0.63	-0.63		
	6	c	599	Granules for fish	2.56	1.30	1.30	/	/	1.93	1.93	-1.26	-1.26		
< or > quantification limit	2	b	1053	Surimi	4.00	2.00	2.00	3.00	3.00	3.00	3.00	-2.00	-2.00		
	5	c	983	Tabbouleh	2.57	0.00	0.00	1.00	1.00	1.28	1.28	-2.57	-2.57		
	6	a	1043	Pellet for dog	2.15	0.00	0.00	1.00	1.00	1.07	1.07	-2.15	-2.15		
	6	c	996	Fish food	1.91	0.00	0.00	1.00	1.00	0.96	0.96	-1.91	-1.91		

3.1.1.1.6 Discordant results

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

Table 6 - Classification of the samples

		Alternative method			
		Spreading method		Pour plate method	
		2 plates	1 plate	2 plates	1 plate
Interpretable results	< LCL	5	6	3	4
	> UCL	1	1	4	4
	Total	6	7	7	8
<4 CFU/plate	< LCL	5	5	5	5
	> UCL	0	0	0	0
	Total	5	5	5	5
< or quantification limit	< LCL	4	4	4	4
	> UCL	0	0	0	0
	Total	4	4	4	4
Total < LCL		14	15	12	13
Total >UCL		1	1	4	4
Total		**15**	**16**	**16**	**17**

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

For both interpretations, for interpretable results, the number of samples below the limit of agreement is higher than the number of samples above the limit for spreading method. For Pour plate method, the number of samples below the limit is similar as above the limit.
With the single plate interpretation, for spreading method and pour plate method, two more samples (n°982 for spreading and 1008 for pour plate) are just below the limit (-0.71 and -0.67 log difference for a limit at -0.70 and -0.63). The difference with the two plates interpretation is linked to the inclusion of the second dilution in the calculation when the first dilution is comprised between 4 and 10 colonies (Ne) or if a high number of colonies is obtained in the second dilution.

For both inoculation procedures, majority of these samples gave lower enumeration results than the reference method and sometimes the difference was higher than -1.00 log:

- 5 samples for spreading method (both interpretations)
    - N°1507: interpretable naturally contaminated sample, the difference between the reference and the alternative method is -1.46.
    - N°1015, n°983, n°1313, n°599: not interpretable samples below the quantification limit, the difference was >-1.74, >-2.57, >-1.65 and >-2.56 respectively (after correction).

For one sample, the enumeration was higher with the alternative method (+ 1.34 log).

- 7 samples for the pour plate method (both interpretations):
    - N°982, 1507 and 599: not interpretable results with enumeration lower than 4 colonies
    - N°1053, 983, 1043 and 996: not interpretable samples below the quantification limit

For 4 samples, the enumeration was higher with the alternative method for 3 samples (sample 1082, 1092 1013, and 1011).

For both interpretations, note that for 7 samples, it was impossible to give a result using the reference method as the level of background microflora was very high on the plates (ND: result not determined) while the enumeration was possible with the alternative method by both inoculation procedures. This concerns samples No 1081, 1805, 1154, 1155, 1307, 1460 and 1461. These samples are not plotted on the graphs.
The selectivity of the media facilitates the reading of the plates in comparison to the reference method for which high level of background microflora is often observed on MYP plates.

3.1.1.1.7 Conclusion

The relative trueness study of the alternative method is satisfying with both inoculation procedure (Spreading and Pour plate) and with both interpretations (based on one and two plates). No major difference was observed between both interpretations. Note that a slight negative bias (-0.14 for spreading and -0.14 and -0.15 for pour plate method) is observed for both methods and both interpretations.

3.1.1.2 Accuracy profile

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

3.1.1.2.1 Matrices

Six matrices including two batches were tested with three contamination levels and five test portions per level. The tested categories, types, matrix and inoculated strains are provided in Table 7.

Table 7 - Categories, types and matrices

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

3.1.1.2.2 Calculation and interpretation

All results were analysed with both interpretations (based on one plate and two plates).

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 (Spreading method) and Figure 4 (Pour plate method).

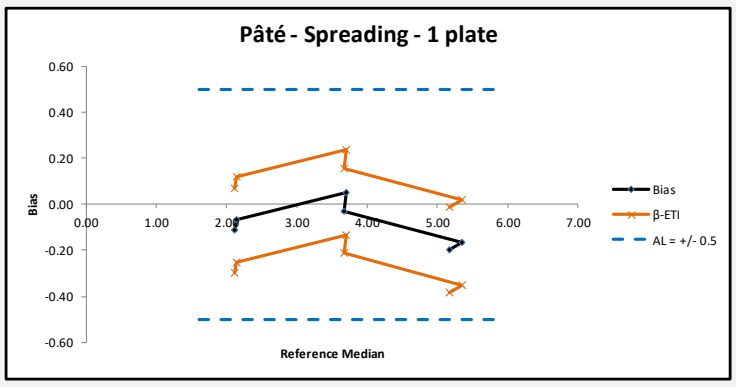
The calculations were done using the AP Calculation Tool MCS (Clause 6-1-3-3 calculation and interpretation of accuracy profile study) ver 31-07-2018 available on http://standards.iso.org/iso/16140.

Figure 3 – Accuracy profile - Spreading method

Spreading method

1 plate

(Food) Category	Meat products
(Food) Type	Pâté - Spreading - 1 plate

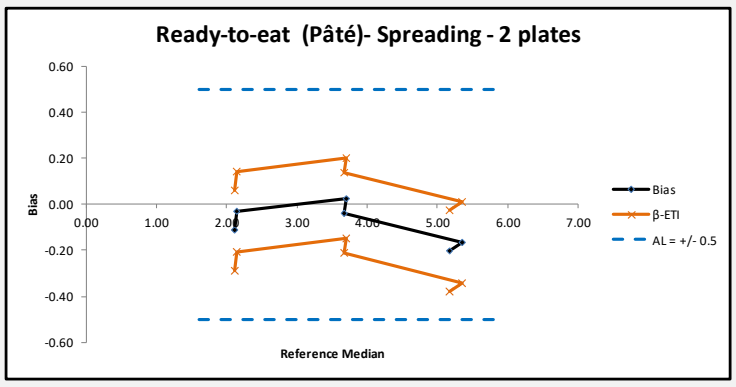


Sample Name	Reference central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
1233-1237	2.11	-0.114	-0.299	0.071	YES	YES
1248-1252	2.15	-0.067	-0.252	0.118	YES	YES
1238-1242	3.70	0.049	-0.136	0.234	YES	YES
1253-1257	3.67	-0.029	-0.213	0.156	YES	YES
2440-2444	5.34	-0.166	-0.351	0.018	YES	YES
2445-2449	5.18	-0.198	-0.383	-0.014	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.120	0.128	YES	+/- 0.500

2 plates

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

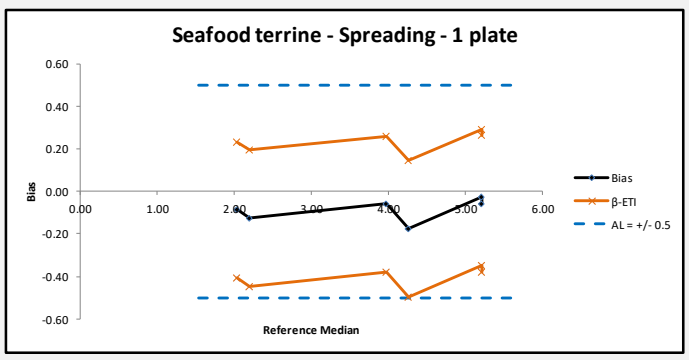


Sample Name	Reference central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
1233-1237	2.11	-0.114	-0.289	0.061	YES	YES
1238-1242	2.15	-0.032	-0.207	0.142	YES	YES
#REF!	3.70	0.025	-0.149	0.200	YES	YES
1253-1257	3.67	-0.039	-0.213	0.136	YES	YES
2440-2444	5.34	-0.166	-0.341	0.008	YES	YES
2445-2449	5.18	-0.203	-0.378	-0.028	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.120	0.121	YES	+/- 0.500

1 plate

(Food) Category	Seafood and fishery products
(Food) Type	Seafood terrine - Spreading - 1

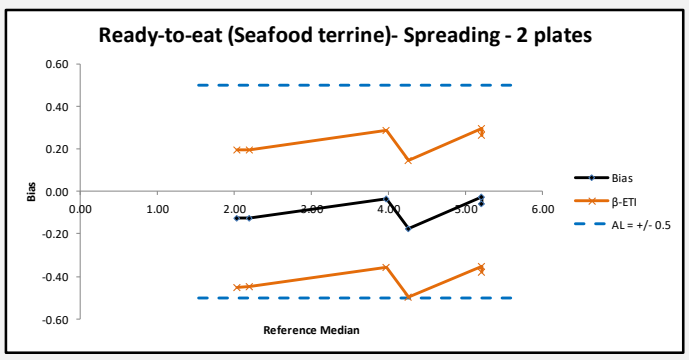


Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
604-608	2.04	-0.087	-0.408	0.233	YES	YES
619-623	2.20	-0.125	-0.445	0.196	YES	YES
609-613	3.97	-0.059	-0.380	0.261	YES	YES
624-628	4.26	-0.176	-0.497	0.144	YES	YES
614-618	5.20	-0.028	-0.349	0.292	YES	YES
629-633	5.20	-0.058	-0.378	0.262	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.217	0.222	NO	+/- 0.500

2 plates

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

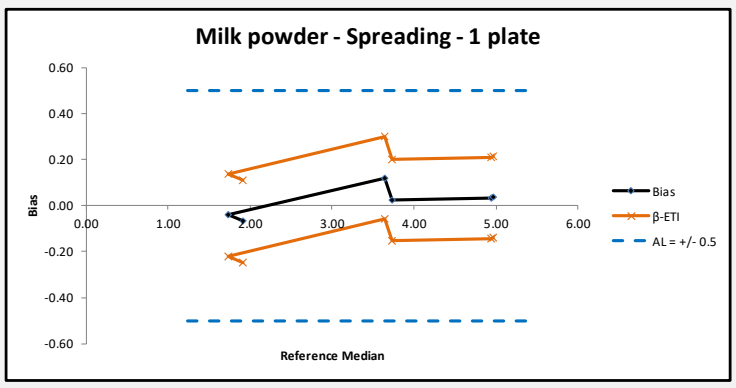


Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
604-608	2.04	-0.128	-0.450	0.194	YES	YES
619-623	2.20	-0.125	-0.447	0.197	YES	YES
609-613	3.97	-0.034	-0.356	0.288	YES	YES
624-628	4.26	-0.176	-0.498	0.146	YES	YES
614-618	5.20	-0.028	-0.350	0.294	YES	YES
629-633	5.20	-0.058	-0.380	0.264	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.217	0.223	NO	+/- 0.500

1 plate

(Food) Category	Dairy products
(Food) Type	Milk powder - Spreading - 1

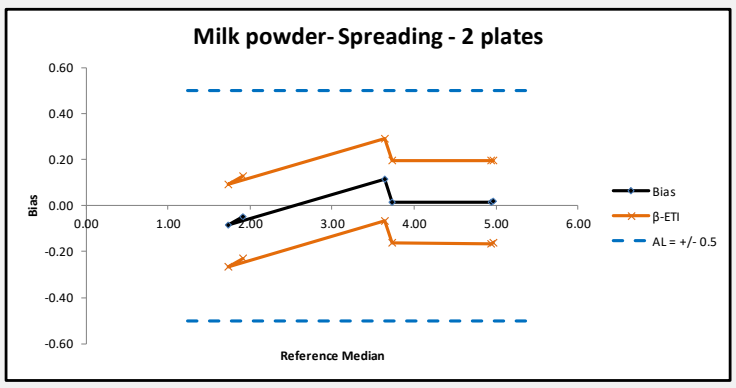


Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
727-731	1.91	-0.069	-0.246	0.109	YES	YES
742-746	1.74	-0.041	-0.219	0.136	YES	YES
732-736	3.64	0.120	-0.058	0.298	YES	YES
747-751	3.73	0.023	-0.154	0.201	YES	YES
737-741	4.94	0.033	-0.144	0.211	YES	YES
752-756	4.96	0.036	-0.141	0.214	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.132	0.123	NO	+/- 0.500

2 plates

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



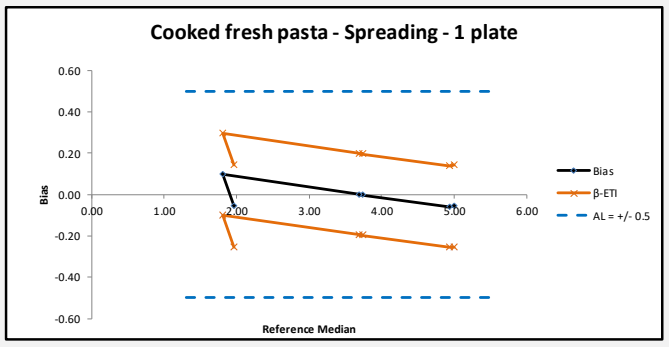
Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
727-731	1.91	-0.050	-0.229	0.129	YES	YES
742-746	1.74	-0.087	-0.266	0.092	YES	YES
732-736	3.64	0.112	-0.067	0.291	YES	YES
747-751	3.73	0.016	-0.163	0.195	YES	YES
737-741	4.94	0.015	-0.164	0.194	YES	YES
752-756	4.96	0.018	-0.161	0.197	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.132	0.124	NO	+/- 0.500

Spreading method

1 plate

(Food) Category	Egg products
(Food) Type	Cooked fresh pasta - Spreading -

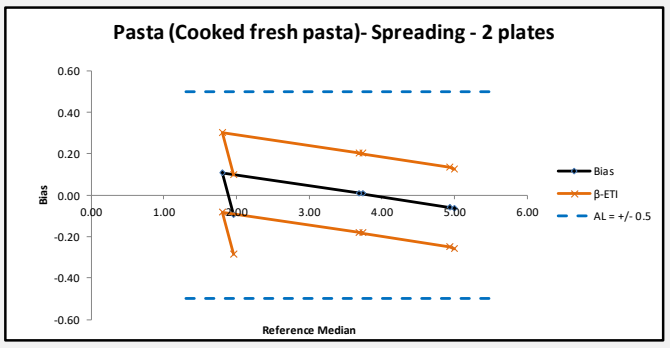


Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
1357-1361	1.96	-0.056	-0.254	0.142	YES	YES
1362-1366	1.81	0.097	-0.101	0.295	YES	YES
1020-1024	3.74	0.000	-0.198	0.198	YES	YES
1035-1039	3.69	0.000	-0.198	0.198	YES	YES
1025-1029	4.94	-0.059	-0.256	0.139	YES	YES
1040-1044	5.00	-0.056	-0.253	0.142	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.116	0.137	YES	+/- 0.500

2 plates

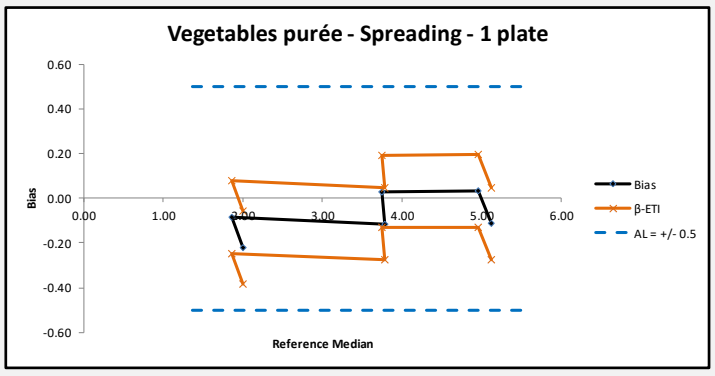
(Food) Category	Egg products
(Food) Type	Pasta (Cooked fresh pasta)-



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
1357-1361	1.96	-0.096	-0.288	0.096	YES	YES
1362-1366	1.81	0.108	-0.084	0.300	YES	YES
1020-1024	3.74	0.008	-0.184	0.200	YES	YES
1035-1039	3.69	0.009	-0.183	0.201	YES	YES
1025-1029	4.94	-0.059	-0.251	0.133	YES	YES
1040-1044	5.00	-0.066	-0.258	0.126	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.116	0.133	YES	+/- 0.500

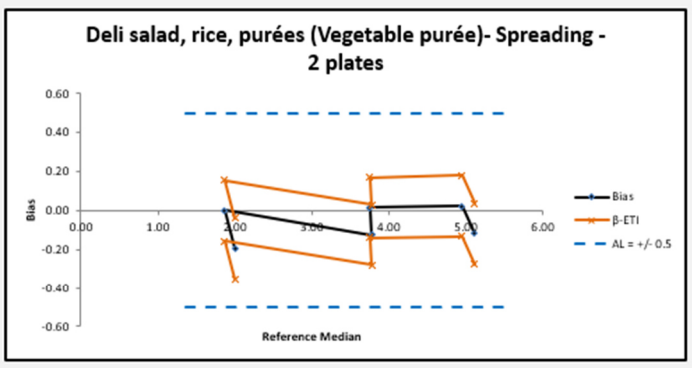
(Food) Category	Vegetables
(Food) Type	Vegetables purée - Spreading -



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
1617-1621	2.00	-0.222	-0.384	-0.060	YES	YES
1632-1636	1.86	-0.085	-0.247	0.077	YES	YES
1622-1626	3.78	-0.115	-0.277	0.046	YES	YES
1637-1641	3.75	0.030	-0.132	0.192	YES	YES
1627-1631	4.95	0.033	-0.129	0.195	YES	YES
1642-1646	5.11	-0.114	-0.276	0.048	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.141	0.112	NO	+/- 0.500

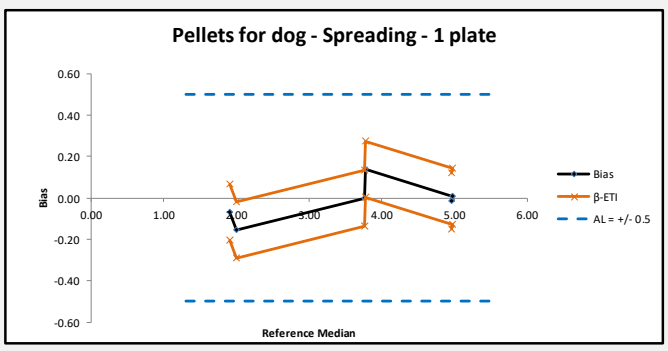
(Food) Category	Vegetables
(Food) Type	Deli salad, rice, purées



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
1617-1621	2.00	-0.194	-0.350	-0.038	YES	YES
1632-1636	1.86	0.000	-0.156	0.156	YES	YES
1622-1626	3.78	-0.125	-0.281	0.031	YES	YES
1637-1641	3.75	0.015	-0.141	0.171	YES	YES
1627-1631	4.95	0.024	-0.132	0.180	YES	YES
1642-1646	5.11	-0.118	-0.274	0.038	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.141	0.108	NO	+/- 0.500

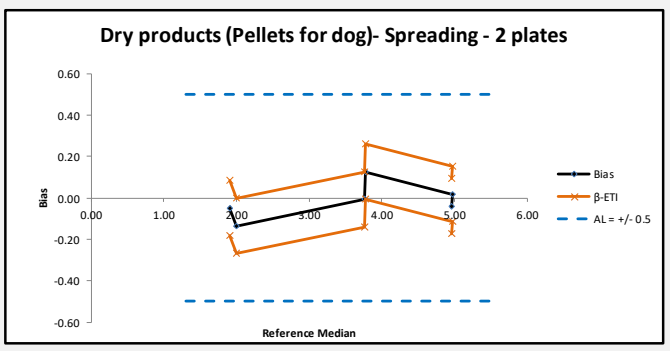
(Food) Category	Feed
(Food) Type	Pellets for dog - Spreading - 1



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
1432-1436	1.91	-0.069	-0.204	0.067	YES	YES
1447-1451	2.00	-0.155	-0.291	-0.019	YES	YES
1437-1441	3.76	0.000	-0.136	0.136	YES	YES
1452-1456	3.77	0.138	0.002	0.273	YES	YES
1442-1446	4.98	0.009	-0.127	0.145	YES	YES
1457-1461	4.95	-0.015	-0.150	0.121	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.125	0.094	NO	+/- 0.500

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



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
1432-1436	1.91	-0.050	-0.183	0.082	YES	YES
1447-1451	2.00	-0.137	-0.269	-0.004	YES	YES
1437-1441	3.76	-0.008	-0.140	0.125	YES	YES
1452-1456	3.77	0.127	-0.006	0.260	YES	YES
1442-1446	4.98	0.018	-0.115	0.151	YES	YES
1457-1461	4.95	-0.040	-0.173	0.092	YES	YES

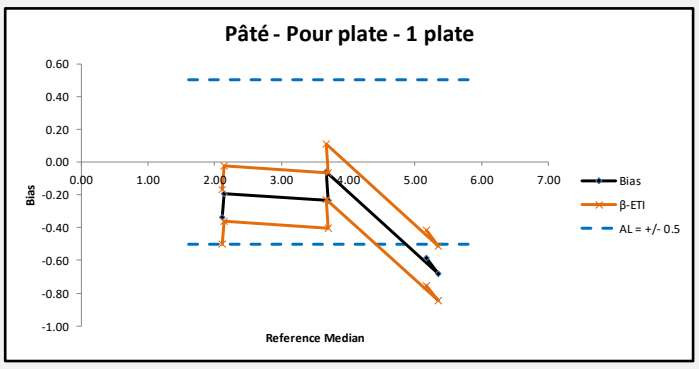
	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.125	0.092	NO	+/- 0.500

Figure 4 – Accuracy profile - Pour plate method

Pour plate method

1 plate

(Food) Category	Meat products
(Food) Type	Pâté - Pour plate - 1 plate

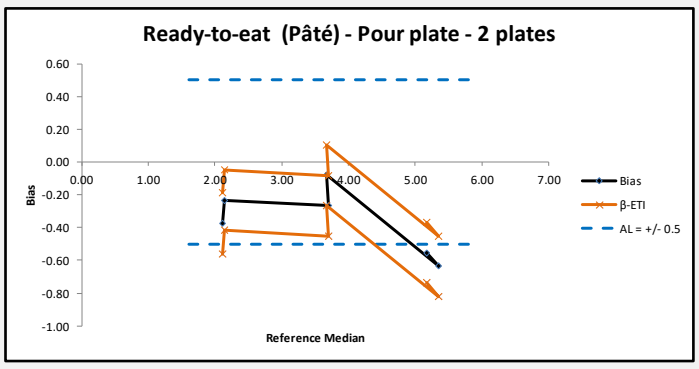


Sample Name	Reference central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
1233-1237	2.11	-0.336	-0.503	-0.168	NO	NO
1248-1252	2.15	-0.192	-0.359	-0.024	YES	YES
1238-1242	3.70	-0.237	-0.404	-0.069	YES	YES
1253-1257	3.67	-0.059	-0.227	0.108	YES	YES
2440-2444	5.34	-0.680	-0.847	-0.512	NO	NO
2445-2449	5.18	-0.585	-0.752	-0.418	NO	NO

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.120	0.116	YES	+/- 0.500

2 plates

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

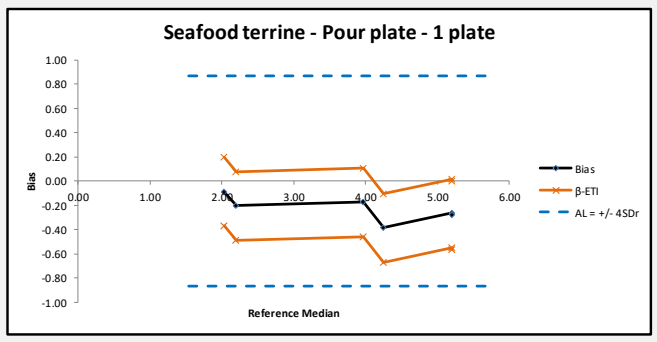


Sample Name	Reference central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
1233-1237	2.11	-0.374	-0.558	-0.189	NO	NO
1248-1252	2.15	-0.232	-0.417	-0.048	YES	YES
1238-1242	3.70	-0.268	-0.452	-0.083	YES	YES
1253-1257	3.67	-0.081	-0.266	0.104	YES	YES
2440-2444	5.34	-0.635	-0.820	-0.450	NO	NO
2445-2449	5.18	-0.553	-0.738	-0.368	NO	NO

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.120	0.128	YES	+/- 0.500

1 plate

(Food) Category	Seafood and fishery products
(Food) Type	Seafood terrine - Pour plate - 1

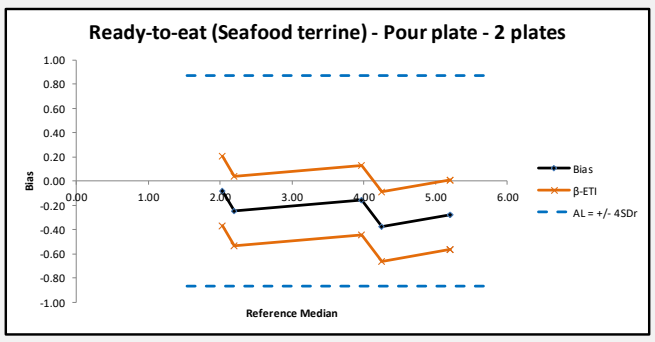


Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
604-608	2.04	-0.087	-0.370	0.196	YES	YES
619-623	2.20	-0.204	-0.487	0.079	YES	YES
609-613	3.97	-0.174	-0.457	0.109	YES	YES
624-628	4.26	-0.386	-0.669	-0.103	NO	YES
614-618	5.20	-0.265	-0.548	0.018	NO	YES
629-633	5.20	-0.280	-0.563	0.003	NO	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.217	0.196	NO	+/- 0.868

2 plates

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

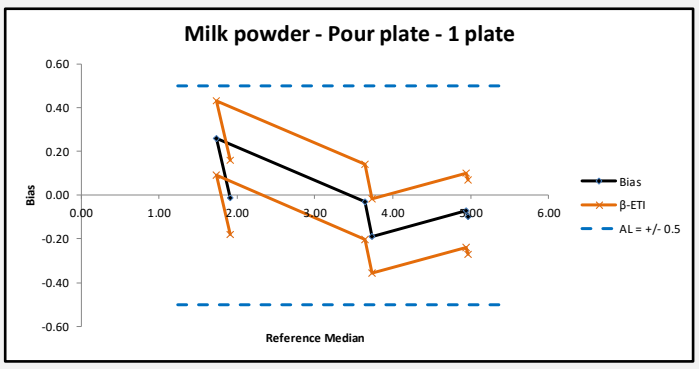


Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
604-608	2.04	-0.082	-0.370	0.205	YES	YES
619-623	2.20	-0.245	-0.532	0.042	NO	YES
609-613	3.97	-0.154	-0.441	0.134	YES	YES
624-628	4.26	-0.374	-0.662	-0.087	NO	YES
614-618	5.20	-0.275	-0.562	0.013	NO	YES
629-633	5.20	-0.275	-0.562	0.013	NO	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.217	0.199	NO	+/- 0.868

1 plate

(Food) Category	Dairy products
(Food) Type	Milk powder - Pour plate - 1

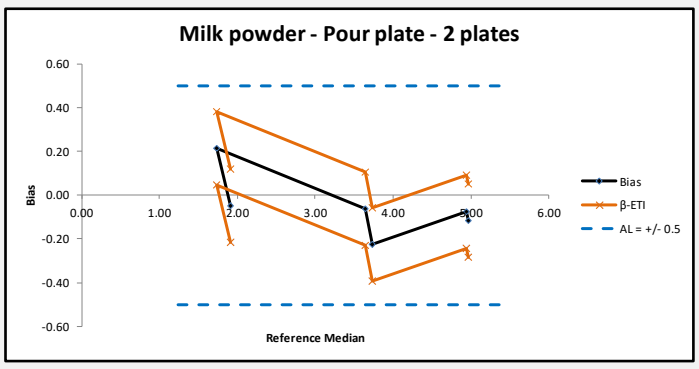


Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
727-731	1.91	-0.011	-0.181	0.160	YES	YES
742-746	1.74	0.260	0.089	0.430	YES	YES
732-736	3.64	-0.031	-0.201	0.140	YES	YES
747-751	3.73	-0.188	-0.359	-0.018	YES	YES
737-741	4.94	-0.069	-0.240	0.101	YES	YES
752-756	4.96	-0.100	-0.271	0.070	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.132	0.118	NO	+/- 0.500

2 plates

(Food) Category	Dairy products
(Food) Type	Milk powder - Pour plate - 2



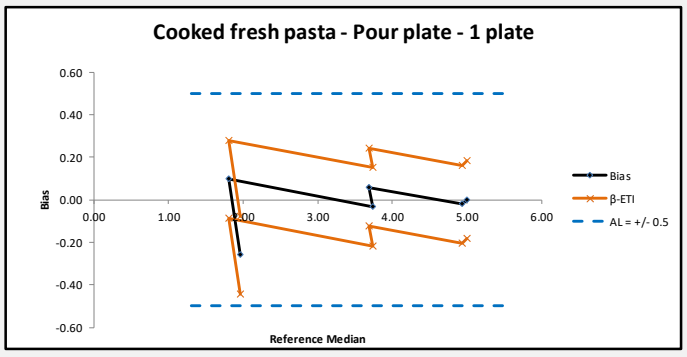
Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
727-731	1.91	-0.050	-0.218	0.117	YES	YES
742-746	1.74	0.214	0.046	0.381	YES	YES
732-736	3.64	-0.064	-0.231	0.104	YES	YES
747-751	3.73	-0.227	-0.395	-0.060	YES	YES
737-741	4.94	-0.075	-0.243	0.092	YES	YES
752-756	4.96	-0.119	-0.286	0.049	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.132	0.116	NO	+/- 0.500

Pour plate method

1 plate

(Food) Category	Egg products
(Food) Type	Cooked fresh pasta - Pour plate -

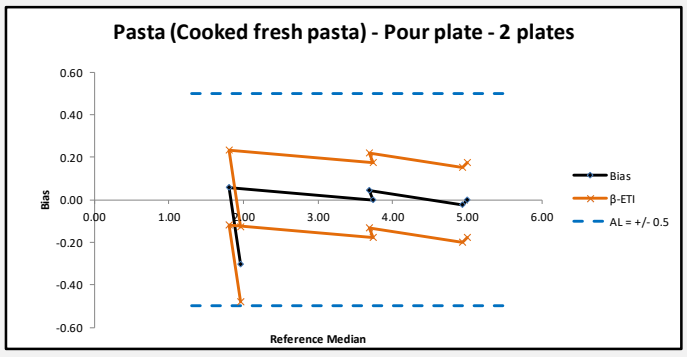


Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
1357-1361	1.96	-0.260	-0.443	-0.077	YES	YES
1362-1366	1.81	0.097	-0.086	0.280	YES	YES
1020-1024	3.74	-0.033	-0.216	0.151	YES	YES
1035-1039	3.69	0.058	-0.125	0.241	YES	YES
1025-1029	4.94	-0.020	-0.204	0.163	YES	YES
1040-1044	5.00	0.000	-0.183	0.183	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.116	0.127	YES	+/- 0.500

2 plates

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

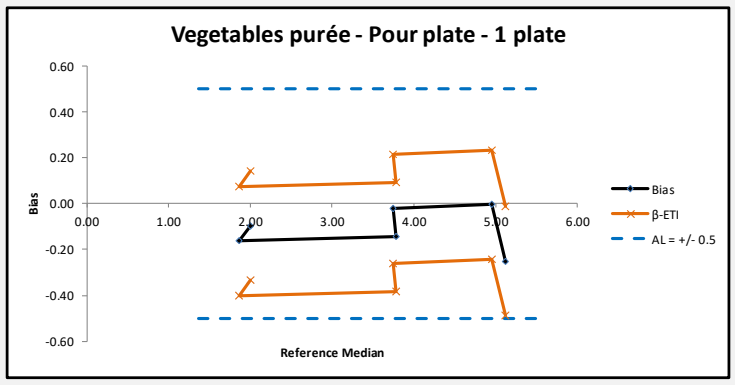


Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
1357-1361	1.96	-0.306	-0.482	-0.130	YES	YES
1362-1366	1.81	0.057	-0.119	0.233	YES	YES
1020-1024	3.74	0.000	-0.176	0.176	YES	YES
1035-1039	3.69	0.042	-0.134	0.218	YES	YES
1025-1029	4.94	-0.026	-0.202	0.150	YES	YES
1040-1044	5.00	0.000	-0.176	0.176	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.116	0.122	YES	+/- 0.500

1 plate

(Food) Category	Vegetables
(Food) Type	Vegetables purée - Pour plate -

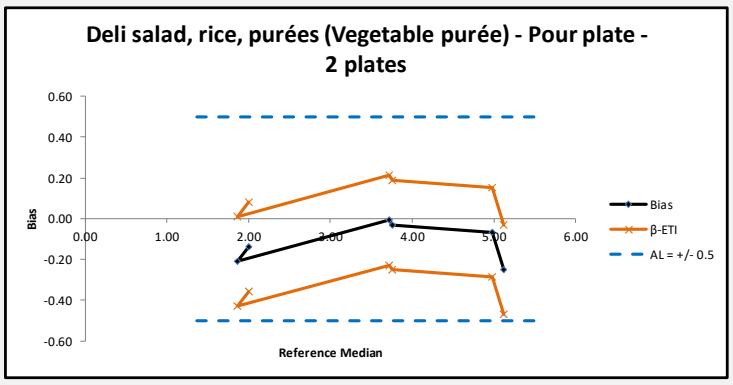


Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
1617-1621	2.00	-0.097	-0.335	0.141	YES	YES
1632-1636	1.86	-0.164	-0.403	0.074	YES	YES
1622-1626	3.78	-0.145	-0.383	0.094	YES	YES
1637-1641	3.75	-0.024	-0.262	0.214	YES	YES
1627-1631	4.95	-0.005	-0.243	0.233	YES	YES
1642-1646	5.11	-0.251	-0.489	-0.012	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.141	0.165	NO	+/- 0.500

2 plates

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

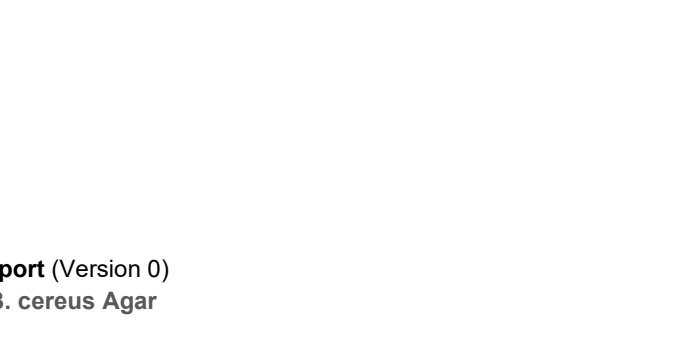


Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
1617-1621	2.00	-0.137	-0.356	0.083	YES	YES
1632-1636	1.86	-0.210	-0.430	0.009	YES	YES
1622-1626	3.72	-0.008	-0.228	0.211	YES	YES
1637-1641	3.76	-0.032	-0.251	0.188	YES	YES
1627-1631	4.98	-0.068	-0.288	0.151	YES	YES
1642-1646	5.11	-0.251	-0.470	-0.031	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.151	0.152	NO	+/- 0.500

1 plate

(Food) Category	Feed
(Food) Type	Pellets for dog - Pour plate - 1



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
1432-1436	1.91	-0.011	-0.207	0.186	YES	YES
1447-1451	2.00	-0.155	-0.351	0.041	YES	YES
1437-1441	3.76	-0.207	-0.403	-0.011	YES	YES
1452-1456	3.77	-0.118	-0.314	0.079	YES	YES
1442-1446	4.98	-0.178	-0.375	0.018	YES	YES
1457-1461	4.95	-0.273	-0.469	-0.077	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.125	0.136	NO	+/- 0.500

2 plates

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

Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
1432-1436	1.91	0.000	-0.208	0.208	YES	YES
1447-1451	2.00	-0.194	-0.402	0.014	YES	YES
1437-1441	3.76	-0.207	-0.415	0.001	YES	YES
1452-1456	3.77	-0.108	-0.316	0.100	YES	YES
1442-1446	4.98	-0.165	-0.373	0.043	YES	YES
1457-1461	4.95	-0.282	-0.490	-0.074	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.125	0.144	NO	+/- 0.500

The Acceptability Limits are fixed at ± 0.5 log for all the matrices tested except for the seafood terrine (with the pour plate method) for which the AL is fixed at ± 0.568 log (for both interpretation).

The observed profiles are within the Acceptability Limits for all the matrices tested using the spreading method and for the pour plate method, except for the ready-to-eat product (pâté), contaminated with spores of *Bacillus cereus* Ad2183, with pour plate method. In this case, the lower β.ETI are below the Acceptability Limit for one batch inoculated at the low inoculation level (lower β.ETI = - 0.503 for single plate interpretation and -0.558 for two-plates interpretation) and for the higher inoculation level (two batches) (lower β.ETI = -0.847 and -0.752 for single plate interpretation, -0.820 and - 0.738 for two-plates interpretation).

This result could be due to the fact that at this dilution level, the matrix is no more present in the suspension and the inhibitory effect of the selective agents present in the media has more impact on the tested strains when the pour plate method is used.

3.1.1.2.3 Conclusion

For both interpretation the observed accuracy profiles are comprised within the Acceptability Limits, except for the pâté, with the pour plate method (low and high inoculation levels).

3.1.1.3 Inclusivity and exclusivity

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

3.1.1.3.1 Protocol

- ***Inclusivity***

36 strains were tested for the initial validation study; 14 additional strains were tested for the renewal study in 2018.

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

- ***Exclusivity***

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

3.1.1.3.2 Results

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

- ***Inclusivity***

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

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

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

- ***Exclusivity***

The non-target strains tested does not grow or appeared non-characteristic on the COMPASS *Bacillus cereus* agar in terms of color and/or size.

3.1.1.4 Practicability

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

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

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

3.1.1.5 Method comparison study conclusions

The relative trueness of the alternative method is satisfying. Note that a slight negative bias can be observed (-0.13 for spreading method and -0.15 for pour plate method).

Some coloured colonies, with a non-characteristic diameter (below or equal to the recommended size of 0.5 mm for the pour plate method and 1 mm for the spreading method), was observed on the media. They were identified as *Leuconostoc citreum* in the most case.
It is advised in the kit insert to be very careful with the colony's diameter.

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

The alternative method is more selective than the reference method; this facilitates the reading of the plates.

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

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

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

It is possible to use a two plate or a single plate for enumeration.

3.1.2 Inter-laboratory study

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

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

3.1.2.1 Study organisation

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

The target inoculation rates were as follows:

- 0 CFU/g,
- 10-100 CFU/g,
- 100-1.000 CFU/g,
- 1.100-10.000 CFU/g.

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

The coded samples (code known only to the expert laboratory) were placed in isothermal boxes containing refrigerant blocks and shipped to the various laboratories by means of an express transport system.
A temperature control bottle containing a temperature recorder was added to the package, in order to monitor the temperature during transport and to measure it upon receipt.

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

- Eight encoded custard samples (10 g) in Stomacher bags for the enumeration of *Bacillus cereus* by reference method ISO 7932 and by the COMPASS® *Bacillus cereus* method (Spreading method),
- One non-encoded custard sample (10 g) for the enumeration of aerobic mesophilic flora in custard by the ISO 4833 method,

- One control bottle containing water and a thermo-probe was added to each package to monitor temperature during transport, upon receipt and during storage by the laboratory until analysis.

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

3.1.2.2 Experimental parameter controls

3.1.2.2.1 Strain stability during transport

In order to verify the stability of *Bacillus cereus* strain MJG03, six samples (3 contamination levels x 2 samples) were enumerated after storage for 24 and 48 h at 4 °C. The results are given in Table 8.

Table 8 – Enumeration of *Bacillus cereus* MJG03

Analysis day	Contamination level	Reference method (CFU/g)	Alternative method (CFU/g)
Day 0	1	180	120
		110	180
	2	1.400	1.300
		1.500	1.800
	3	15.000	15.000
		14.000	14.000
Day 1	1	210	160
		180	180
	2	1.800	1.700
		2.000	1.600
	3	18.000	19.000
		27.000	17.000
Day 2	1	160	82
		130	160
	2	2.200	2.000
		1.900	1.900
	3	24.000	19.000
		17.000	15.000

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

3.1.2.2.2 Logistic conditions

The temperatures measured at reception by the Labs, the temperatures registered by the thermo-probe, and the receipt dates are given in Table 9.

Table 9 - Samples temperatures at receipt

Laboratories	Temperature measured by the probe- (°C)	Temperature measured upon receipt (°C)	Receipt date and time
A	1.5	5.0	D1 - 01:30 pm
B	1.5	4.5	D1 - 02:30 pm
C	1.5	4.2	D1 - 03:30 pm
D	2.5	4.8	D1 - 10:00 am
E	1.5	0.8	D1 - 10:20 am
F	0.0	2.3	D1 - 11:00 am
G	*Defective thermo probe*	3.4	D1 - 09:00 am
H	0.5	2.2	D1 - 10:00 am
I	0.5	1.8	D1 - 08:30 am
J	0.0	2.2	D1 - 09:45 am
K	1.5	1.0	D1 - 09:30 am
L	0.0	1.0	D1 - 09:30 am
M	0.5	1.5	D1 - 11:30 am
N	Not received	2.9	D1 - 10:00 am

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

3.1.2.3 Results analysis

The raw data are given in **Appendix 10**.
All the data were analysed with interpretation based on two plates. The data have been updated following the new ISO 7218 (2024).

3.1.2.3.1 Aerobic mesophilic microflora enumeration

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

3.1.2.3.2 Results obtained by the Expert laboratory

The results obtained by the expert Lab. are the following (See Table 10).

Table 10 – Results obtained by the expert Lab (CFU/g)

Level	Reference method	Alternative method
L0	< 10 < 10	< 10 < 10
L1	160 130	82 160
L2	2 000 2 400	1 500 1 900
L3	24 000 17 000	19 000 15 000

3.1.2.3.3 Results obtained by the collaborators

Samples were sent to 14 collaborators.

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

Table 11 - Summary of data (CFU/g)

Labora-tories	Level 0				Level 1				Level 2				Level 3			
	Reference method		Alternative method		Reference method		Alternative method		Reference method		Alternative method		Reference method		Alternative method	
A	<10	<10	<10	<10	230	200	220	160	3200	1700	2300	1800	23000	22000	25000	18000
B	<10	<10	<10	<10	170	190	160	120	1800	2400	1500	1600	20000	21000	11000	10000
C	<10	<10	<10	<10	220	140	150	100	1600	1900	1500	1600	25000	18000	17000	20000
D	<10	<10	<10	<10	220	200	250	200	2700	2700	1900	2300	23000	23000	18000	18000
E	<10	<10	<10	<10	200	170	110	160	1400	1500	1500	1000	21000	9300	7700	7500
F	<10	<10	<10	<10	160	190	73	120	1100	1400	2100	1200	27000	20000	10000	11000
G	<10	<10	<10	<10	140	160	210	150	2100	1400	1100	1500	19000	9800	13000	11000
H	<10	<10	<10	<10	190	170	240	180	1800	1500	2500	1700	22000	21000	24000	17000
I	<10	<10	<10	<10	240	260	210	110	3700	2600	3000	1700	23000	12000	21000	8700
J	<10	<10	<10	<10	160	150	120	160	1700	2100	1700	2000	16000	13000	14000	14000
K	<10	<10	<10	<10	180	190	110	200	1400	2400	1300	2900	16000	15000	18000	23000
L	<10	<10	<10	<10	270	170	200	140	1500	1800	1100	2000	14000	12000	18000	15000
M	<10	<10	<10	<10	200	220	210	130	1700	2700	2200	2400	15000	16000	13000	15000
N	<10	<10	<10	<10	150	160	160	190	2500	1600	2400	1400	29000	17000	20000	15000

Table 12 - Summary of data (log CFU/g)

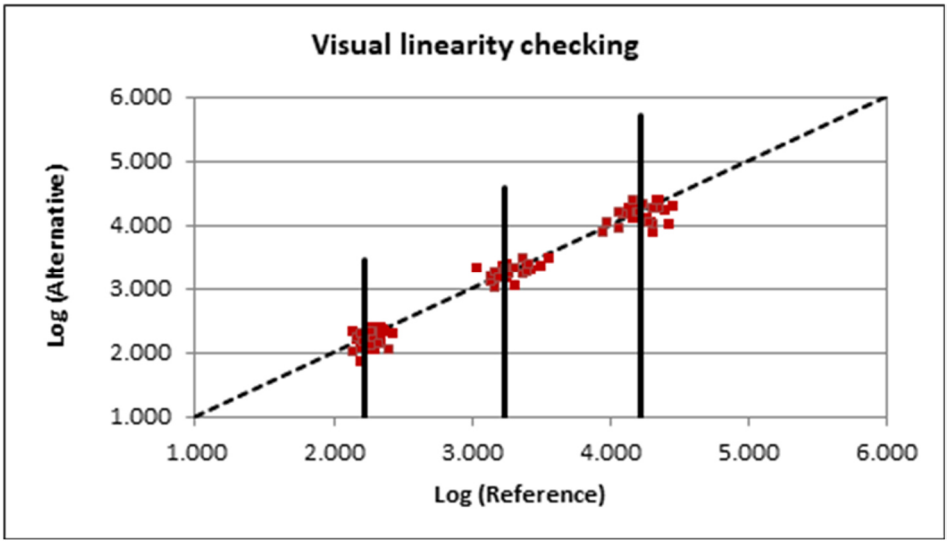
Labora-tories	Level 0				Level 1				Level 2				Level 3			
	Reference method		Alternative method		Reference method		Alternative method		Reference method		Alternative method		Reference method		Alternative method	
A	<1	<1	<1	<1	2.362	2.301	2.342	2.204	3.505	3.230	3.362	3.255	4.362	4.342	4.398	4.255
B	<1	<1	<1	<1	2.230	2.279	2.204	2.079	3.255	3.380	3.176	3.204	4.301	4.322	4.041	4.000
C	<1	<1	<1	<1	2.342	2.146	2.176	2.000	3.204	3.279	3.176	3.204	4.398	4.255	4.230	4.301
D	<1	<1	<1	<1	2.342	2.301	2.398	2.301	3.431	3.431	3.279	3.362	4.362	4.362	4.255	4.255
E	<1	<1	<1	<1	2.301	2.230	2.041	2.204	3.146	3.176	3.176	3.000	4.322	3.968	3.886	3.875
F	<1	<1	<1	<1	2.204	2.279	1.863	2.079	3.041	3.146	3.322	3.079	4.431	4.301	4.000	4.041
G	<1	<1	<1	<1	2.146	2.204	2.322	2.176	3.322	3.146	3.041	3.176	4.279	3.991	4.114	4.041
H	<1	<1	<1	<1	2.279	2.230	2.380	2.255	3.255	3.176	3.398	3.230	4.342	4.322	4.380	4.230
I	<1	<1	<1	<1	2.380	2.415	2.322	2.041	3.568	3.415	3.477	3.230	4.362	4.079	4.322	3.940
J	<1	<1	<1	<1	2.204	2.176	2.079	2.204	3.230	3.322	3.230	3.301	4.204	4.114	4.146	4.146
K	<1	<1	<1	<1	2.255	2.279	2.041	2.301	3.146	3.380	3.114	3.462	4.204	4.176	4.255	4.362
L	<1	<1	<1	<1	2.431	2.230	2.301	2.146	3.176	3.255	3.041	3.301	4.146	4.079	4.255	4.176
M	<1	<1	<1	<1	2.301	2.342	2.322	2.114	3.230	3.431	3.342	3.380	4.176	4.204	4.114	4.176
N	<1	<1	<1	<1	2.176	2.204	2.204	2.279	3.398	3.204	3.380	3.146	4.462	4.230	4.301	4.176

3.1.2.4 Calculation and interpretation

3.1.2.4.1 Visual linearity checking

The Figure 5 shows the data points after $\log_{10}$ transformation. The visual inspection shows that the alternative method gives results, which are proportional to those of the reference method. The data are distributed closely to the first bisecting lines with a slope equal to 1.

Figure 5 - Visual linearity checking



3.1.2.4.2 Accuracy profile calculation

Statistical calculations were done according to the Excel spreadsheet available on http://standards.iso.org/ISO/16140. A summary of the statistical test is provided in Table 13.

Table 13 - Summary of statistical tests

Accuracy profile						
Study Name	COMPASS Bacillus cereus					
Date	2010 (interpretation 2025)					
Coordinator	ADRIA Développement					
Tolerance probability (beta)	80%	80%	80%			
Acceptability limit in log (lambda)	0.50	0.50	0.50			
	Alternative method			**Reference method**		
Levels	**Low**	**Medium**	**High**	**Low**	**Medium**	**High**
Target value	**2.270**	**3.282**	**4.254**			
Number of participants (K)	14	14	14	14	14	14
Average for alternative method	2.192	3.245	4.167	2.270	3.282	4.254
Repeatability standard deviation (sr)	0.122	0.129	0.093	0.062	0.106	0.119
Between-labs standard deviation (sL)	0.046	0.000	0.114	0.046	0.072	0.048
Reproducibility standard deviation (sR)	0.131	0.129	0.147	0.077	0.128	0.128
Corrected number of dof	26.335	26.963	19.158	23.370	24.035	26.177
Coverage factor	1.341	1.337	1.365			
Interpolated Student t	1.315	1.314	1.327			
Tolerance interval standard deviation	0.1333	0.1314	0.1510			
Lower TI limit	2.017	3.072	3.967			
Upper TI limit	2.367	3.417	4.367			
Bias	**-0.078**	**-0.037**	**-0.087**			
Relative Lower TI limit (beta = 80%)	**-0.253**	**-0.210**	**-0.287**			
Relative Upper TI limit (beta = 80%)	**0.097**	**0.136**	**0.114**			
Lower Acceptability Limit	**-0.50**	**-0.50**	**-0.50**			
Upper Acceptability Limit	**0.50**	**0.50**	**0.50**			
New acceptability limits may be based on reference method pooled variance						
Pooled repro standard dev of reference	0.114					

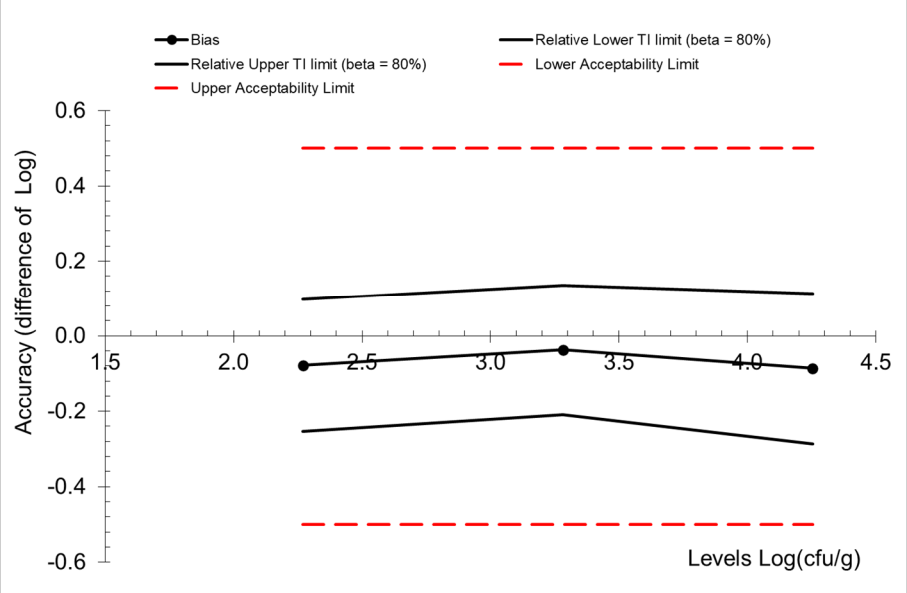
Obtained values are summarized in Table 14.

Table 14 - Summary of obtained values (log CFU/g)

	Alternative method		
	Low	*Medium*	*High*
Target value	**2.270**	**3.282**	**4.254**
Bias	-0.078	-0.037	-0.087
Lower β.ETI (80 %)	-0.253	-0.210	-0.287
Upper β.ETI (80 %)	0.097	0.136	0.114
Lower AL	-0.5		
Upper AL	+0.5		

These values are collected in a graphical representation together with the acceptability limits (AL). This representation is given Figure 6 for interpretation with 14 collaborators.

Figure 6 – Accuracy profile



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

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

3.2 Extension study for COMPASS *Bacillus* Plus Agar

3.2.1 Relative trueness study

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

3.2.1.1 Number and nature of the samples

Five food categories and the feed category were tested. In this extension all the results were analysed once again with both interpretations (based on one and two plates). The repartition per tested category and type is provided in Table 15.

Table 15 – Number of exploitable results per categories, types and protocol

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

For both interpretations, 140 samples were analysed leading to 97 interpretable results by the alternative method whatever the inoculation method.
No change was observed between both interpretations.

3.2.1.2 Artificial contamination

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

For both interpretations, 112 samples were artificially contaminated; 90 samples gave interpretable by the spreading method and the pour plate method. 7 interpretable results by both methods were obtained from naturally contaminated samples, representing 7.8% of the exploitable samples.

Note that 10 non-spiked samples showing typical colonies on the plates were enumerated by either of the methods, but with less than 4 colonies present on the plates, making it impossible to retain the results for interpretation.

For 3 naturally contaminated samples, the result was not interpretable by the reference method as a high level of background microflora was present on MYP plates (ISO 7932), whereas the results obtained by the alternative method were interpretable.

The inoculated samples, the strains and the injury protocols applied are given in **Appendix 11**.

3.2.1.3 Protocols applied during the extension study

> ***Inoculation***

Both inoculation procedures were tested during the extension study:
- Spreading method,
- Pour plate method.

> ***Incubation***

The minimum incubation time was applied: 21 h at 30°C ± 1°C.

- ***Confirmation***

During the study, confirmation was performed by running a haemolysis test on five colonies per plate as described in the ISO method. Note that for interpretation, all the colonies (pale green to blue green, with or without halo) were taken into account as described in the kit insert of the COMPASS *Bacillus cereus* Plus method.

- ***Interpretation***

During the extension performed in 2025, the data from the MCS study were reanalysed according to ISO 7218 (2024) and using two plates or one plate. For the single plate interpretation, the chosen plate was the first plate which gave interpretable results. They are underlined in blue in the raw data available in Appendices.

3.2.1.4 Raw data

The raw data of the extension study are given in **Appendix 12**.

The data are classified in four categories (See Table 16):

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

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 $\log_{10}$ units less than the observed value in case of a lower than value. Similarly, any value greater than the upper limit should be amending by adding 1 log unit more. These results are not included in the calculations but also appear on the graphs.

Table 16 - Classification of the data

SPREADING											
Category	Type	Number of tested samples		Number of samples with interpretable results by both methods		Number of samples with no results (ND)		Number of samples with less than 4 colonies/plate		Number of samples below or above the quantification limit	
		2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate
Meat products	Raw meat-based preparations	5	5	5	5	0	0	0	0	0	0
	RTE	6	6	5	5	0	0	1	1	0	0
	RTRH, RTC	6	6	5	5	0	0	0	0	1	1
	Total	17	17	15	15	0	0	1	1	1	1
Dairy products	Milk powders	8	8	5	5	0	0	1	1	2	2
	Cheeses	9	9	5	5	1	1	0	0	3	3
	Dairy based desserts	5	5	5	5	0	0	0	0	0	0
	Total	22	22	15	15	1	1	1	1	5	5
Fishery products and egg products	Fishery products	8	8	5	5	2	2	0	0	1	1
	Egg and pastries	11	11	7	7	1	1	2	2	1	1
	Egg powders and pastas	7	7	6	6	0	0	1	1	0	0
	Total	26	26	18	18	3	3	3	3	2	2
Composite foods	RTE	13	13	6	6	0	0	2	2	5	5
	RTRH	11	11	7	7	0	0	0	0	4	4
	RTC	5	5	5	5	0	0	0	0	0	0
	Total	29	29	18	18	0	0	2	2	9	9
Cereals, spices, vegetables, fruits and dehydrated vegetables	Cereals	5	5	5	5	0	0	0	0	0	0
	Spices	11	11	5	5	2	2	0	0	4	4
	Vegetables and fruits	12	12	6	6	0	0	1	1	5	5
	Total	28	28	16	16	2	2	1	1	9	9
Feed	Flours and cakes for livestock	6	6	5	5	0	0	0	0	1	1
	Terrines, pâtés for pet	5	5	5	5	0	0	0	0	0	0
	Low moisture products for pet	7	7	5	5	0	0	0	0	2	2
	Total	18	18	15	15	0	0	0	0	3	3
Total		**140**	**140**	**97**	**97**	**6**	**6**	**8**	**8**	**29**	**29**

POUR PLATE											
Category	Type	Number of tested samples		Number of samples with interpretable results by both methods		Number of samples with no results (ND)		Number of samples with less than 4 colonies/plate		Number of samples below or above the quantification limit	
		2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate
Meat products	Raw meat-based preparations	5	5	5	5	0	0	0	0	0	0
	RTE	6	6	5	5	0	0	0	0	1	1
	RTRH, RTC	6	6	5	5	0	0	0	0	1	1
	Total	17	17	15	15	0	0	0	0	2	2
Dairy products	Milk powders	8	8	5	5	0	0	2	2	1	1
	Cheeses	9	9	5	5	1	1	0	0	3	3
	Dairy based desserts	5	5	5	5	0	0	0	0	0	0
	Total	22	22	15	15	1	1	2	2	4	4
Fishery products and egg products	Fishery products	8	8	5	5	2	2	0	0	1	1
	Egg and pastries	11	11	8	8	1	1	1	1	1	1
	Egg powders and pastas	7	7	6	6	0	0	1	1	0	0
	Total	26	26	19	19	3	3	2	2	2	2
Composite foods	RTE	13	13	6	6	0	0	3	3	4	4
	RTRH	11	11	7	7	0	0	0	0	4	4
	RTC	5	5	5	5	0	0	0	0	0	0
	Total	29	29	18	18	0	0	3	3	8	8
Cereals, spices, vegetables, fruits and dehydrated vegetables	Cereals	5	5	5	5	0	0	0	0	0	0
	Spices	11	11	5	5	2	2	0	0	4	4
	Vegetables and fruits	12	12	5	5	0	0	2	2	5	5
	Total	28	28	15	15	2	2	2	2	9	9
Feed	Flours and cakes for livestock	6	6	5	5	0	0	0	0	1	1
	Terrines, pâtés for pet	5	5	5	5	0	0	0	0	0	0
	Low moisture products for pet	7	7	5	5	0	0	0	0	2	2
	Total	18	18	15	15	0	0	0	0	3	3
Total		**140**	**140**	**97**	**97**	**6**	**6**	**9**	**9**	**28**	**28**

The samples, which were not used in the calculations, are provided in Table 17.

Table 17 - Samples which were not used in the calculations

Sample N°	Product	Reference method: ISO 7932♦	Alternative method: COMPASS B. cereus		Category	Type
			Spreading method			
			2 plates	1 plate		
7759	Serrano raw ham	1.00*	1.30*	1.30*	1	b
5757	Pork cheek in sauce	<1.00	<1.00	<1.00	1	c
7406	Skimmed milk powder	1.30*	<1.00	<1.00	2	a
7408	Infant milk powder with probiotics (B. lactis 4.1 x 10^6 CFU/g)	1.00*	1.56	1.60	2	a
7410	Infant milk powder	<1.00	<1.00	<1.00	2	a
7219	Etorki	ND	3.59	3.62	2	b
7220	Kiri spread	<1.00	<1.00	<1.00	2	b
7449	Cheese spread	<1.00	<1.00	<1.00	2	b
7765	Garlic and herbs cheese	<1.00	<1.00	<1.00	2	b
5764	Cooked octopus	<1.00	<1.00	<1.00	3	a
7228	Filet of plaice	ND	2.90	2.91	3	a
7229	Mackerel fillet	ND	4.72	4.70	3	a
5758	Egg blinis	1.00*	1.00*	1.00*	3	b
5762	Raspberry tartlet	<1.00	<1.00	<1.00	3	b
6068	Chocolate pastry	ND	2.26	2.26	3	b
7458	Whole egg cast	1.86	1.30*	1.30*	3	b
7415	Egg powder	1.48*	1.91	1.95	3	c
5761	Roasted chicken and vegetables sandwich	<1.00	1.56	1.60	4	a
5763	Pasta/fish salad	<1.00	1.00*	1.00*	4	a
7330	Roasted chicken twist	2.00	<1.00	<1.00	4	a
7331	Roasted chicken twists	1.65*	1.65	1.70	4	a
7766	Pasta and surimi	<1.00	<1.00	<1.00	4	a
7767	Rice Provençal with tuna and basil	<1.00	<1.00	<1.00	4	a
8131	Fettuccine salad with two salmons	1.00*	1.30*	1.30*	4	a
5754	Buckwheat patty	<1.00	<1.00	<1.00	4	b
5756	Rice with vegetables	<1.00	<1.00	<1.00	4	b
5765	Lasagna with cabbage	<1.00	1.00*	1.00*	4	b
5766	Buckwheat pancake	<1.00	<1.00	<1.00	4	b
7421	Coriander	<1.00	<1.00	<1.00	5	b
7422	Turmeric	<1.00	<1.00	<1.00	5	b
7424	Oregano	<1.00	<1.00	<1.00	5	b

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

Sample N°	Product	Reference method: ISO 7932♦	Alternative method: COMPASS B. cereus Spreading method		Category	Type
			2 plates	1 plate		
7425	Rosemary	<1.00	<1.00	<1.00	5	b
7879	Ground cinnamon	ND	3.00	3.00	5	b
7880	Ground hot pepper	ND	<1.00	<1.00	5	b
5752	Broccoli Purée	<1.00	<1.00	<1.00	5	c
5755	Vegetables for couscous	1.30*	<1.00	<1.00	5	c
5759	Fine flageolets	<1.00	<1.00	<1.00	5	c
5760	Cauliflower	<1.00	<1.00	<1.00	5	c
6067	Frozen artichoke hearts	<1.00	<1.00	<1.00	5	c
7263	Dehydrated potato purée	1.48*	1.30*	1.30*	5	c
7429	Soybean meal	<1.00	<1.00	<1.00	6	a
7432	Kibbles	<1.00	<1.00	<1.00	6	c
7433	Kibbles	<1.00	<1.00	<1.00	6	c

Sample N°	Product	Reference method: ISO 7932♦	Alternative method: COMPASS B. cereus Pour plate method		Category	Type
			2 plates	1 plate		
7759	Serrano raw ham	1.00*	<1.00	<1.00	1	b
5757	Pork cheek in sauce	<1.00	<1.00	<1.00	1	c
7406	Skimmed milk powder	1.30*	1.56	1.60	2	a
7408	Infant milk powder with probiotics (B. lactis 4.1 x 10^6 CFU/g)	1.00*	2.04	2.08	2	a
7410	Infant milk powder	<1.00	<1.00	<1.00	2	a
7219	Etorki	ND	3.48	3.46	2	b
7220	Kiri spread	<1.00	<1.00	<1.00	2	b
7449	Cheese spread	<1.00	<1.00	<1.00	2	b
7765	Garlic and herbs cheese	<1.00	<1.00	<1.00	2	b
5764	Cooked octopus	<1.00	<1.00	<1.00	3	a
7228	Filet of plaice	ND	2.98	2.97	3	a
7229	Mackerel fillet	ND	4.93	4.92	3	a
5758	Egg blinis	1.00*	1.48*	1.48*	3	b
5762	Raspberry tartlet	<1.00	1.00*	1.00*	3	b
6068	Chocolate pastry	ND	1.91	1.90	3	b
7415	Egg powder	1.48*	1.74	1.78	3	c
5761	Roasted chicken and vegetables sandwich	<1.00	1.30*	1.30*	4	a
5763	Pasta/fish salad	<1.00	1.00*	1.00*	4	a
7330	Roasted chicken twist	2.00	1.00*	1.00*	4	a
7331	Roasted chicken twists	1.65*	1.30*	1.30*	4	a
7766	Pasta and surimi	<1.00	<1.00	<1.00	4	a
7767	Rice Provençal with tuna and basil	<1.00	<1.00	<1.00	4	a

Sample N°	Product	Reference method: ISO 7932♦	Alternative method: COMPASS B. cereus		Category	Type
			Pour plate method			
			2 plates	1 plate		
8131	Fettuccine salad with two salmons	1.00*	1.00*	1.00*	4	a
5754	Buckwheat patty	<1.00	<1.00	<1.00	4	b
5756	Rice with vegetables	<1.00	<1.00	<1.00	4	b
5765	Lasagna with cabbage	<1.00	<1.00	<1.00	4	b
5766	Buckwheat pancake	<1.00	<1.00	<1.00	4	b
7421	Coriander	<1.00	<1.00	<1.00	5	b
7422	Turmeric	<1.00	<1.00	<1.00	5	b
7424	Oregano	<1.00	<1.00	<1.00	5	b
7425	Rosemary	<1.00	<1.00	<1.00	5	b
7879	Ground cinnamon	ND	2.56	2.58	5	b
7880	Ground hot pepper	ND	1.81	1.85	5	b
5752	Broccoli Purée	<1.00	1.00*	1.00*	5	c
5755	Vegetables for couscous	1.30*	1.00*	1.00	5	c
5759	Fine flageolets	<1.00	<1.00	<1.00	5	c
5760	Cauliflower	<1.00	<1.00	<1.00	5	c
6067	Frozen artichoke hearts	<1.00	<1.00	<1.00	5	c
7263	Dehydrated potato purée	1.48*	1.30*	1.30*	5	c
7772	Apple/vanilla compote	1.91	<1.00	<1.00	5	c
7429	Soybean meal	<1.00	1.30*	1.30*	6	a
7432	Kibbles	<1.00	<1.00	<1.00	6	c
7433	Kibbles	<1.00	<1.00	<1.00	6	c

3.2.1.5 Statistical interpretation

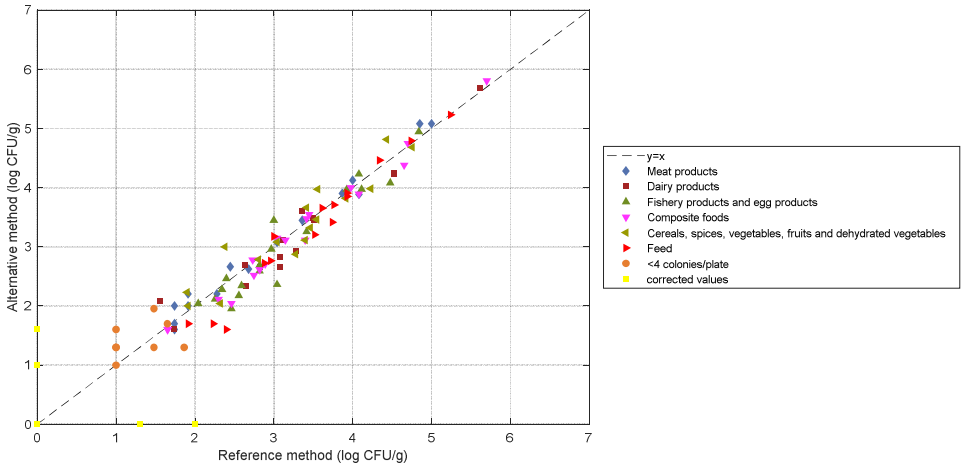
The obtained data were analysed by using the Bland-Altman method.

The obtained data were analyzed using the scatter plot. The graphs are provided with the line of identity (y = x).
The data plotted for each individual category are given in **Appendix 13** and for all the products Figure 7.

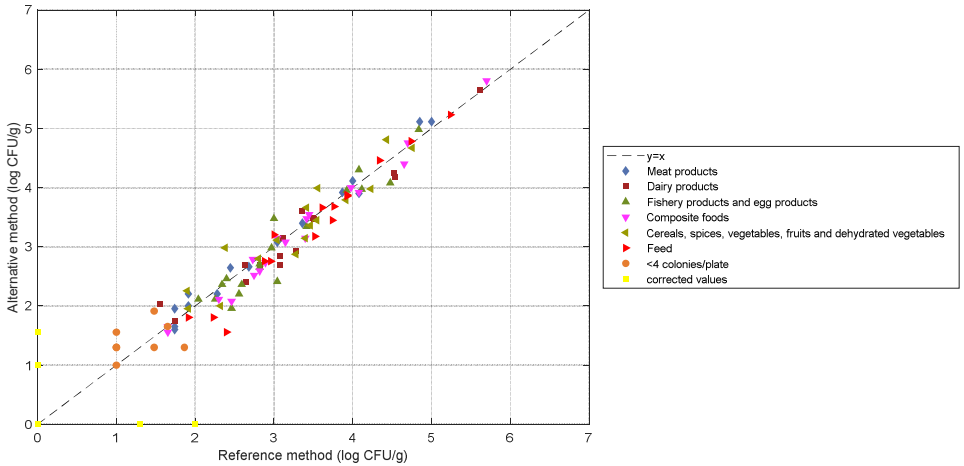
Figure 7 - Data plotted for All the categories

Spreading

1 plate

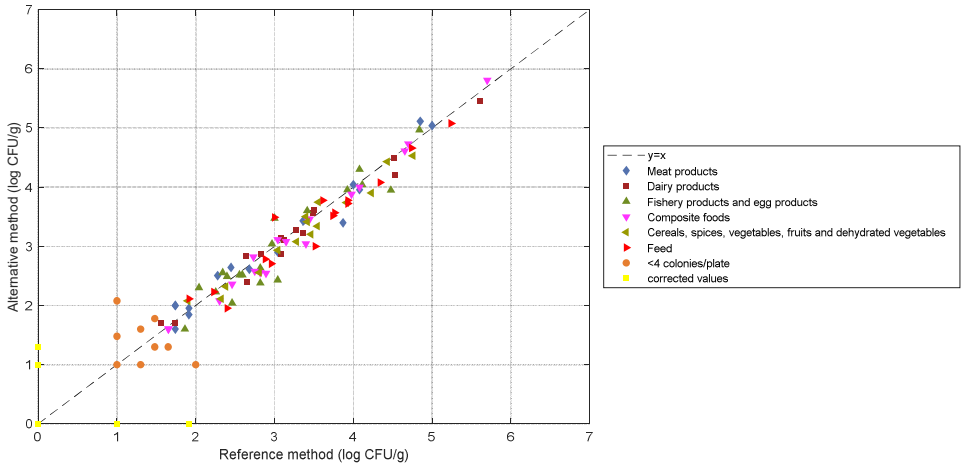


2 plates

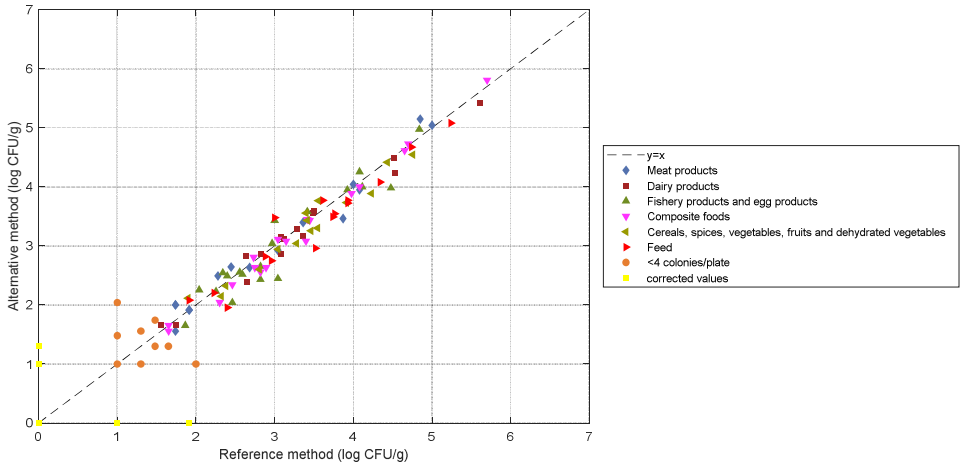


Pour plate

1 plate



2 plates



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

Table 18 - Calculated values

Method		Categories	n		(Bias)		SD		95% lower limit		95% upper limit	
			2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate
Spreading	1	**Meat products**	15	15	0.06	0.06	0.14	0.15	-0.26	-0.26	0.38	0.39
	2	**Dairy products**	15	15	-0.08	-0.09	0.24	0.25	-0.61	-0.65	0.46	0.47
	3	**Fishery products and egg products**	18	18	-0.09	-0.13	0.27	0.26	-0.67	-0.70	0.48	0.44
	4	**Composite foods**	18	18	-0.08	-0.09	0.15	0.16	-0.41	-0.44	0.25	0.26
	5	**Cereals, spices, vegetables, fruits and dehydrated vegetables**	16	16	0.03	0.03	0.30	0.29	-0.62	-0.61	0.68	0.68
	6	**Feed**	15	15	-0.14	-0.15	0.26	0.26	-0.71	-0.73	0.43	0.42
		All categories	**97**	**97**	**-0.05**	**-0.06**	**0.24**	**0.24**	**-0.53**	**-0.55**	**0.42**	**0.42**
Pour plate	1	**Meat products**	15	15	0.03	0.03	0.19	0.20	-0.40	-0.42	0.46	0.48
	2	**Dairy products**	15	15	-0.05	-0.03	0.15	0.15	-0.39	-0.37	0.29	0.30
	3	**Fishery products and egg products**	19	19	-0.05	-0.05	0.27	0.29	-0.64	-0.68	0.53	0.58
	4	**Composite foods**	18	18	-0.08	-0.08	0.13	0.14	-0.35	-0.39	0.20	0.22
	5	**Cereals, spices, vegetables, fruits and dehydrated vegetables**	15	15	-0.09	-0.10	0.17	0.16	-0.48	-0.47	0.29	0.26
	6	**Feed**	15	15	-0.12	-0.12	0.25	0.25	-0.68	-0.68	0.44	0.45
		All categories	**97**	**97**	**-0.06**	**-0.06**	**0.20**	**0.21**	**-0.47**	**-0.48**	**0.35**	**0.36**

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

For both interpretation and both inoculation procedures, the bias is very close to 0.00.

The 95% lower limit is – 0.53 (2 plates) and -0.55 log (1 plate); the 95% upper limit is 0.42 log for the spreading method. The 95% lower limit is - 0.47 (2 plates) and – 0.48 (1 plate); the 95% upper limit is 0.35 (2 plates) and 0.36 (1 plate) log for the pour plate method.

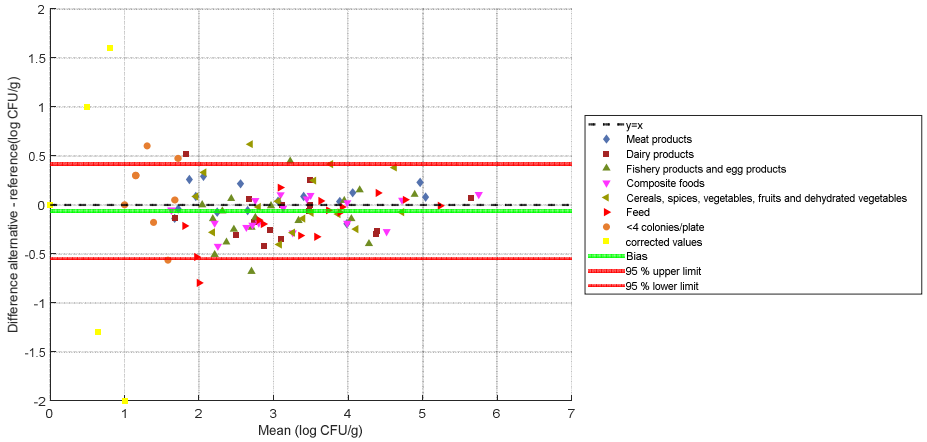
The Bland-Altman difference plot for each category are given in **Appendix 14** and for all the samples Figure 8.

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

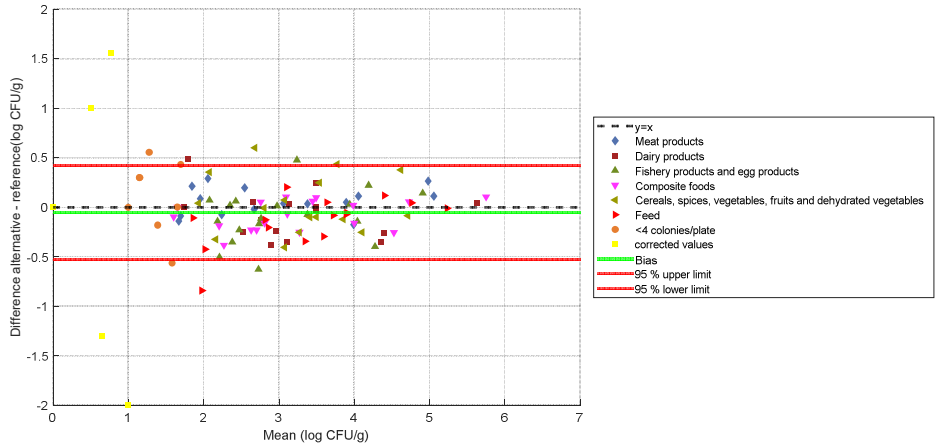
Figure 8 – Bland-Altman difference plot for All the categories

Spreading

1 plate

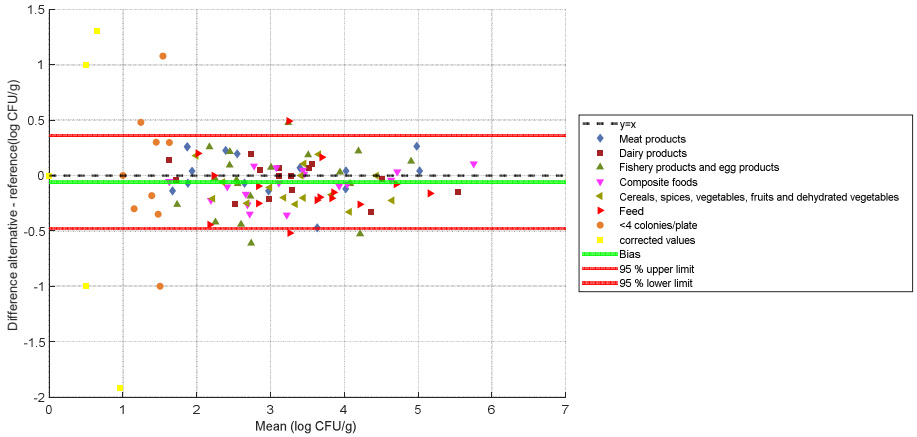


2 plates



Pour plate

1 plate



2 plates

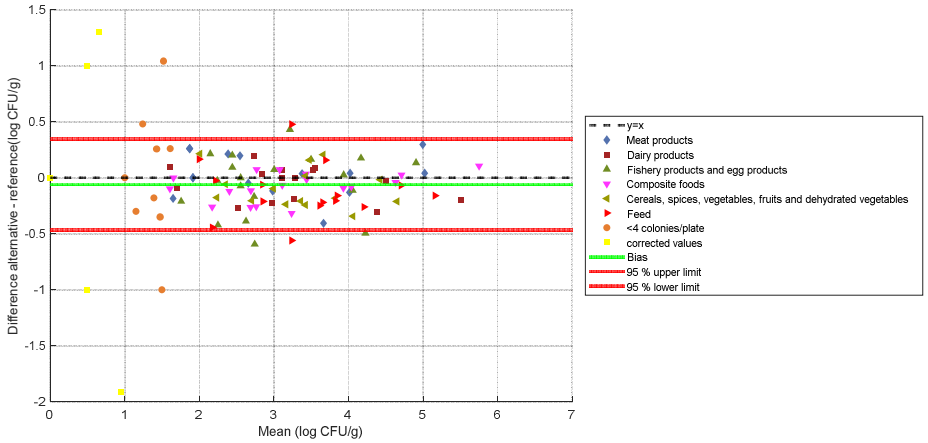


Table 19 – Results obtained for the samples outside of the limits of agreement

Bold typing: samples artificially contaminated
Values in green: differences in favour of the alternative method
Values in red: differences in favour of the reference method

SPREADING															
Classification of the data	Category	Type	N° Sample	Product	Reference method	Alternative method		Values before correction (Reference or/and alternative method)		Mean		Difference		UCL/LCL	
						2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate
Interpretable	2	a	7915	Milk powder	1.56	2.04	2.08	/	/	1.80	1.82	0.49	0.52	-0.53/ 0.42	-0.55/ 0.42
	3	a	7714	Frozen mussel meat	3.00	3.48	3.45	/	/	3.24	3.22	0.48	0.45		
	3	c	7413	Whole egg powder	3.04	2.41	2.36	/	/	2.73	2.70	-0.63	-0.68		
	5	a	7417	Almond	2.38	2.98	3.00	/	/	2.68	2.69	0.60	0.62		
	5	b	7920	Ground cinnamon	3.56	3.99	3.97	/	/	3.77	3.77	0.43	0.41		
	6	a	7430	Chicken meal	2.40	1.56	1.60	/	/	1.98	2.00	-0.84	-0.80		
< 4 colonie/ plate	2	a	7408	Infant milk powder with probiotics (B. lactis 4.1 x 10^6 CFU/g)	1.00	1.56	1.60	/	/	1.28	1.30	0.56	0.60		
	3	b	7458	Whole egg cast	1.86	1.30	1.30	/	/	1.58	1.58	-0.56	-0.56		
	3	c	7415	Egg powder	1.48	1.91	1.95	/	/	1.70	1.72	0.43	0.47		
< or > quantification limit	2	a	7406	Skimmed milk powder	1.30	0.00	0.00	1.00	1.00	0.65	0.65	-1.30	-1.30		
	4	a	5761	Roasted chicken and vegetables sandwich	0.00	1.56	1.60	1.00	1.00	0.78	0.80	1.56	1.60		
	4	a	5763	Pasta/fish salad	0.00	1.00	1.00	1.00	1.00	0.50	0.50	1.00	1.00		
	4	a	7330	Roasted chicken twist	2.00	0.00	0.00	1.00	1.00	1.00	1.00	-2.00	-2.00		
	4	b	5765	Lasagna with cabbage	0.00	1.00	1.00	1.00	1.00	0.50	0.50	1.00	1.00		
	5	c	5755	Vegetables for couscous	1.30	0.00	0.00	1.00	1.00	0.65	0.65	-1.30	-1.30		

POUR PLATE															
Classification of the data	Category	Type	N° Sample	Product	Reference method	Alternative method		Values before correction (Reference or/and alternative method)		Mean		Difference		UCL/LCL	
						2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate
Interpretable	3	a	7714	Frozen mussel meat	3.00	3.43	3.48	/	/	3.22	3.24	0.43	0.48	-0.47/ 0.35	-0.48/ 0.36
	3	b	7820	Strawberry tartlet	4.48	3.98	3.95	/	/	4.23	4.21	-0.49	-0.53		
	3	c	7413	Whole egg powder	3.04	2.45	2.43	/	/	2.74	2.74	-0.59	-0.61		
	6	a	7923	Rape seed cake	3.00	3.48	3.49	/	/	3.24	3.25	0.48	0.49		
	6	b	7881	Salmon terrine for cat	3.52	2.96	3.00	/	/	3.24	3.26	-0.56	-0.52		
< 4 colonies /plate	2	a	7408	Infant milk powder with probiotics (B. lactis 4.1 x 10^6 CFU/g)	1.00	2.04	2.08	/	/	1.52	1.54	1.04	1.08		
	3	b	5758	Egg blinis	1.00	1.48	1.48	/	/	1.24	1.24	0.48	0.48		
	4	a	7330	Roasted chicken twist	2.00	1.00	1.00	/	/	1.50	1.50	-1.00	-1.00		
< or > quantification limit	1	b	7759	Serrano raw ham	1.00	0.00	0.00	1.00	1.00	0.50	0.50	-1.00	-1.00		
	3	b	5762	Raspberry tartlet	0.00	1.00	1.00	1.00	1.00	0.50	0.50	1.00	1.00		
	4	a	5761	Roasted chicken and vegetables sandwich	0.00	1.30	1.30	1.00	1.00	0.65	0.65	1.30	1.30		
	4	a	5763	Pasta/fish salad	0.00	1.00	1.00	1.00	1.00	0.50	0.50	1.00	1.00		
	5	c	5752	Broccoli Purée	0.00	1.00	1.00	1.00	1.00	0.50	0.50	1.00	1.00		
	5	c	7772	Apple/vanilla compote	1.91	0.00	0.00	1.00	1.00	0.96	0.96	-1.91	-1.91		
	6	a	7429	Soybean meal	0.00	1.30	1.30	1.00	1.00	0.65	0.65	1.30	1.30		

3.2.1.6 Discordant results

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

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

		Alternative method			
		Spreading method		Pour plate method	
		2 plates	1 plate	2 plates	1 plate
Interpretable results	< LCL	2	2	3	3
	> UCL	4	3	2	2
	Total	6	5	5	5
<4 CFU/plate	< LCL	1	1	1	1
	> UCL	2	2	2	2
	Total	3	3	3	3
< or quantification limit	< LCL	3	3	2	2
	> UCL	3	3	5	5
	Total	6	6	7	7
Total < LCL		6	6	6	6
Total >UCL		9	8	9	9
Total		**15**	**14**	**15**	**15**

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

For two plate interpretations, 15 results are outside of the 95% confidence limits for both inoculation procedures and 14 (spreading) and 15 (pour plate) for the single plate interpretation. The number of values above the upper confidence limit is higher than the number of samples below the lower confidence limit.

For spreading method, one more sample is above the upper limit for two plates interpretation. This sample n°7920 gave log difference between alternative method and reference method just above the upper limit for two plates interpretation (0.43 log difference for an upper limit at 0.42 with interpretation based on two plates compared to 0.41 log difference with one plate interpretation).

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

The bias observed between the reference method and the COMPASS *Bacillus* Plus Agar method is closed to 0.00 for both inoculation procedures and for both interpretations.

3.2.1.7 Conclusion

The relative trueness study of the alternative method is satisfying with both interpretations and both inoculation procedures. The bias is very close to 0.00 (-0.05 and -0.06) for both inoculation procedures. No difference was observed between both interpretations (single plate and two plates).

3.2.2 Accuracy profile

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

3.2.2.1 Matrices

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

Table 21 - Categories, types, matrices and inoculation level

Category		Type		Matrix	Inoculated strain	Origin	Inoculation level (CFU/g)
1	Meat products	a	Delicatessen	Pâté	*Bacillus cereus* Ad2183 (spores)	Ham	100 5000 100 000
2	Dairy products	a	Milk powders	Milk powder	*Bacillus cereus* Ad420 (III)	Milk power	
3	Fishery products and egg products	a	Fishery products	Saint Jacques terrine	*Bacillus weihenstephanensis* Ad2478	Raw hulls	
4	Composite products	a	Ready to eat	Salad with pastas	*Bacillus weihenstephanensis* Ad726	Pancake	
5	Cereals, spices, vegetables, fruits and dehydrated vegetables	c	Vegetables	Dried puree	*Bacillus cytotoxicus* Ad2932 (spores) (VII)	Dried puree	
6	Feed	c	Dehydrated products for pet	Pellet for dog	*Bacillus thuringiensis* Ad2786	Vegetables	

3.2.2.2 Calculation and interpretation

The interpretation based on one plate was compared to the interpretation using two plates.
The raw data are provided in **Appendix 15**. The summary tables (in log CFU/g) and calculations are provided in **Appendix 16**. The statistical results and the accuracy profiles are provided Figure 9.

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

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

3.2.2.3 Conclusion

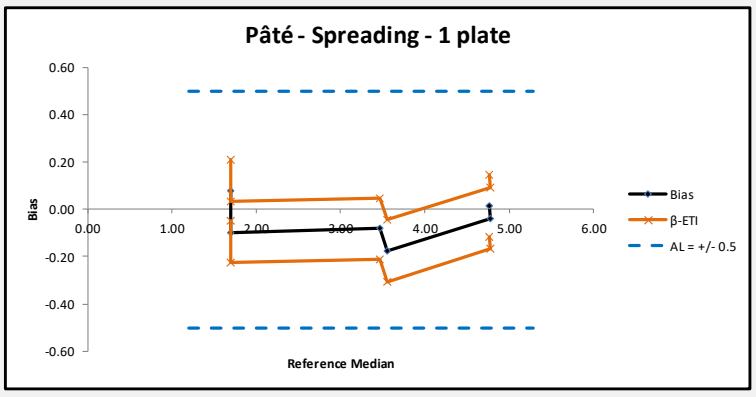
The accuracy profiles are comprised within the acceptability limits for the six tested matrices for both interpretations. The observed results are satisfying for both inoculation procedures and for both interpretations.

Figure 9 - Accuracy profiles

Spreading method

1 plate

(Food) Category	Meat products
(Food) Type	Pâté - Spreading - 1 plate

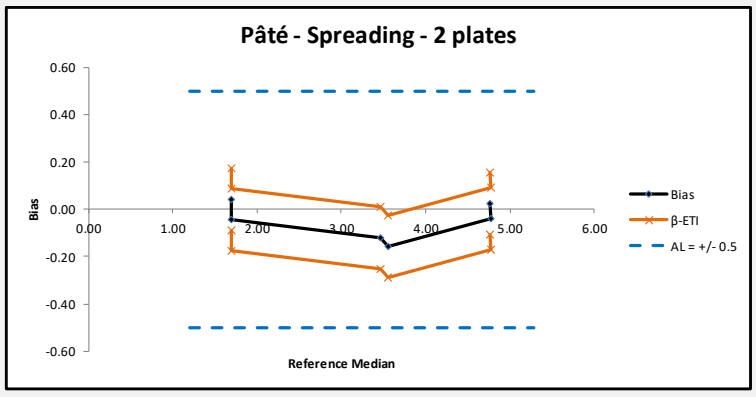


Sample Name	Reference central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
7885-7889	1.70	0.079	-0.051	0.209	YES	YES
7900-7904	1.70	-0.097	-0.227	0.033	YES	YES
7890-7894	3.46	-0.082	-0.212	0.048	YES	YES
7905-7909	3.56	-0.176	-0.306	-0.046	YES	YES
7895-7899	4.78	-0.038	-0.168	0.092	YES	YES
7910-7914	4.76	0.015	-0.115	0.145	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.112	0.090	YES	+/- 0.500

2 plates

(Food) Category	Meat products
(Food) Type	Pâté - Spreading - 2 plates

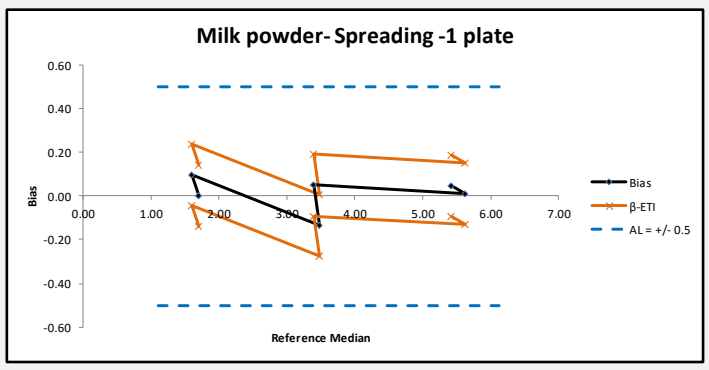


Sample Name	Reference central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
7885-7889	1.70	0.041	-0.090	0.173	YES	YES
7900-7904	1.70	-0.046	-0.177	0.086	YES	YES
7890-7894	3.46	-0.120	-0.251	0.011	YES	YES
7905-7909	3.56	-0.158	-0.290	-0.027	YES	YES
7895-7899	4.78	-0.038	-0.169	0.094	YES	YES
7910-7914	4.76	0.022	-0.109	0.153	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.112	0.091	YES	+/- 0.500

1 plate

(Food) Category	Dairy products
(Food) Type	Milk powder- Spreading -1 plate

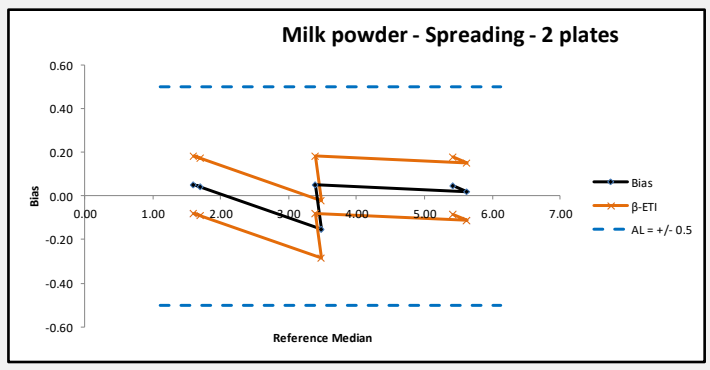


Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
5949-5953	1.70	0.000	-0.141	0.141	YES	YES
5964-5968	1.60	0.097	-0.045	0.238	YES	YES
5954-5958	3.48	-0.135	-0.276	0.007	YES	YES
5969-5973	3.40	0.049	-0.092	0.191	YES	YES
7095-7099	5.62	0.010	-0.131	0.152	YES	YES
7100-7104	5.41	0.047	-0.094	0.189	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.110	0.098	YES	+/- 0.500

2 plates

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

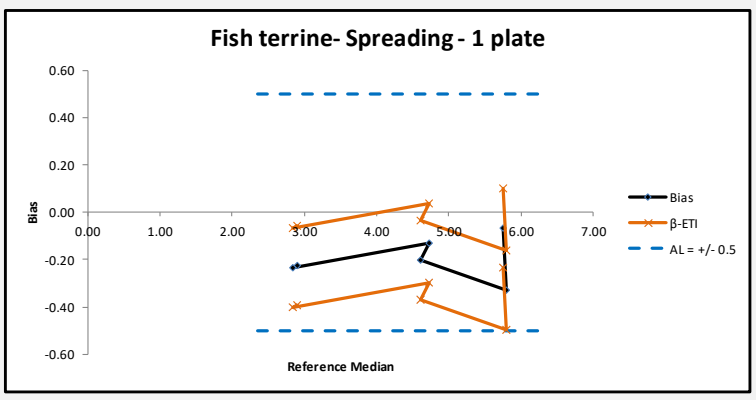


Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
5949-5953	1.70	0.041	-0.090	0.173	YES	YES
5964-5968	1.60	0.051	-0.080	0.183	YES	YES
5954-5958	3.48	-0.155	-0.286	-0.024	YES	YES
5969-5973	3.40	0.049	-0.082	0.181	YES	YES
7095-7099	5.62	0.020	-0.111	0.152	YES	YES
7100-7104	5.41	0.047	-0.084	0.179	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.110	0.091	YES	+/- 0.500

1 plate

(Food) Category	Fishery products and egg
(Food) Type	Fish terrine- Spreading - 1 plate

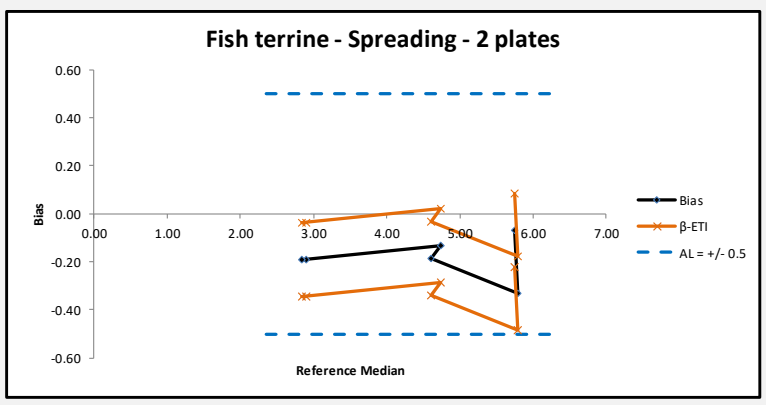


Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
7147-7151	2.90	-0.226	-0.393	-0.058	YES	YES
7162-7166	2.85	-0.232	-0.400	-0.065	YES	YES
7152-7156	4.73	-0.130	-0.298	0.037	YES	YES
7167-7171	4.60	-0.204	-0.372	-0.037	YES	YES
7157-7161	5.79	-0.330	-0.497	-0.163	YES	YES
7172-7176	5.75	-0.067	-0.234	0.101	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.117	0.116	YES	+/- 0.500

2 plates

(Food) Category	Fishery products and egg
(Food) Type	Fish terrine- Spreading - 2 plates



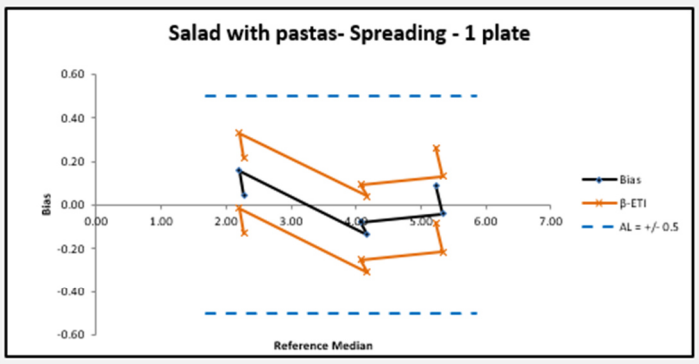
Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
7147-7151	2.90	-0.190	-0.343	-0.037	YES	YES
7162-7166	2.85	-0.192	-0.345	-0.039	YES	YES
7152-7156	4.73	-0.130	-0.283	0.023	YES	YES
7167-7171	4.60	-0.187	-0.340	-0.034	YES	YES
7157-7161	5.79	-0.330	-0.483	-0.177	YES	YES
7172-7176	5.75	-0.067	-0.220	0.086	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.117	0.106	YES	+/- 0.500

Spreading method

1 plate

(Food) Category	Composite foods
(Food) Type	Salad with pastas- Spreading - 1

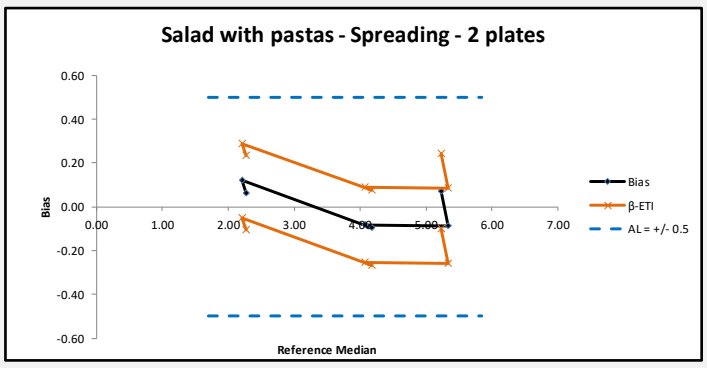


Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
7333-7337	2.28	0.043	-0.130	0.217	YES	YES
7348-7352	2.20	0.158	-0.016	0.331	YES	YES
7338-7342	4.18	-0.135	-0.308	0.039	YES	YES
7353-7357	4.08	-0.079	-0.252	0.094	YES	YES
7343-7347	5.34	-0.041	-0.215	0.132	YES	YES
7358-7362	5.23	0.092	-0.081	0.265	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.091	0.120	YES	+/- 0.500

2 plates

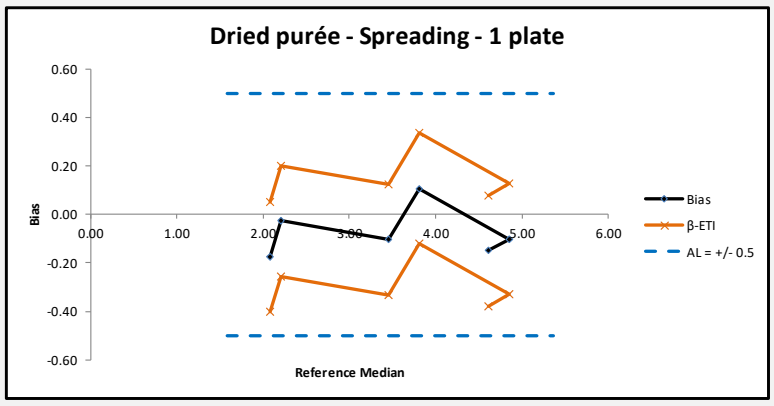
(Food) Category	Composite products
(Food) Type	Pasta salad



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
Salade de pâtes	2.28	0.064	-0.107	0.234	YES	YES
Salade de pâtes	2.20	0.118	-0.052	0.288	YES	YES
Salade de pâtes	4.18	-0.097	-0.267	0.073	YES	YES
Salade de pâtes	4.08	-0.084	-0.254	0.087	YES	YES
Salade de pâtes	5.34	-0.087	-0.257	0.083	YES	YES
Salade de pâtes	5.23	0.071	-0.100	0.241	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.091	0.118	YES	+/- 0.500

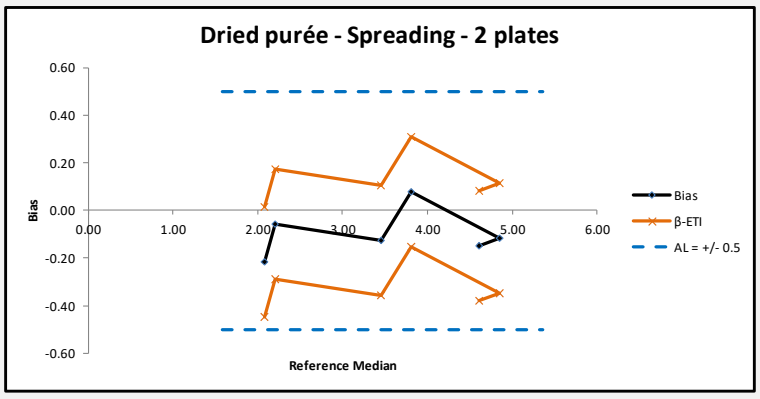
(Food) Category	Cereals, spices, vegetables,
(Food) Type	Dried purée - Spreading - 1 plate



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
7270-7274	2.08	-0.176	-0.404	0.052	YES	YES
7477-7481	2.20	-0.028	-0.256	0.200	YES	YES
7275-7279	3.45	-0.105	-0.333	0.123	YES	YES
7482-7486	3.81	0.106	-0.122	0.334	YES	YES
7280-7284	4.86	-0.101	-0.330	0.127	YES	YES
7295-7299	4.61	-0.150	-0.378	0.078	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.133	0.158	NO	+/- 0.500

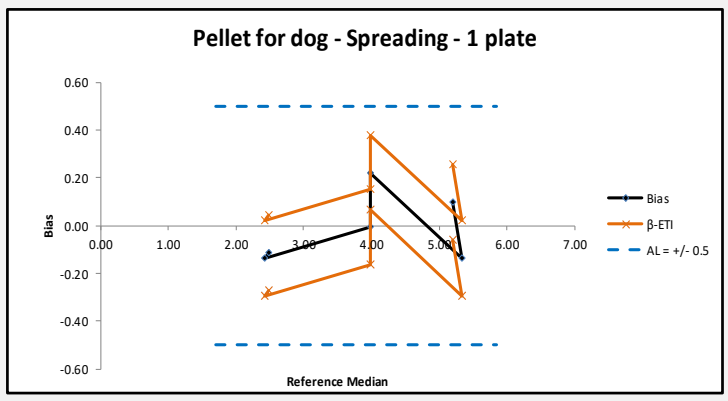
(Food) Category	Cereals, spices, vegetables,
(Food) Type	Dehydrated purée - Spreading -



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
7270-7274	2.08	-0.216	-0.447	0.015	YES	YES
7477-7481	2.20	-0.058	-0.289	0.173	YES	YES
7275-7279	3.45	-0.125	-0.356	0.106	YES	YES
7482-7486	3.81	0.079	-0.152	0.310	YES	YES
7280-7284	4.86	-0.117	-0.348	0.114	YES	YES
7295-7299	4.61	-0.150	-0.381	0.081	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.133	0.160	NO	+/- 0.500

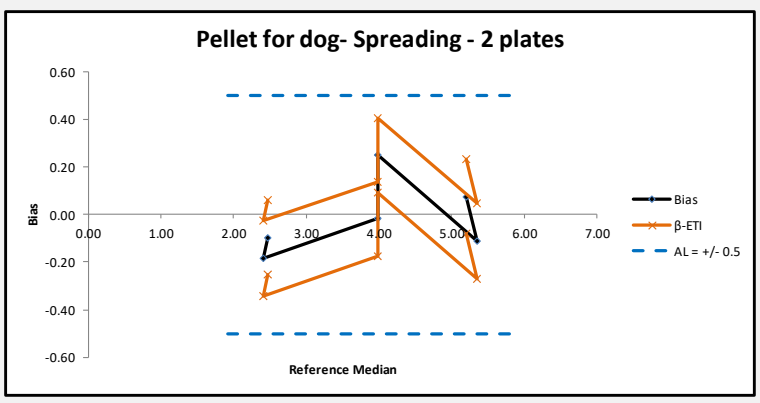
(Food) Category	Feed
(Food) Type	Pellet for dog - Spreading - 1



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
7065-7069	2.48	-0.115	-0.273	0.042	YES	YES
7080-7084	2.41	-0.136	-0.294	0.021	YES	YES
7070-7074	3.98	-0.005	-0.162	0.153	YES	YES
7085-7089	3.98	0.222	0.064	0.379	YES	YES
7075-7079	5.34	-0.138	-0.296	0.019	YES	YES
7090-7094	5.20	0.097	-0.060	0.254	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.106	0.109	YES	+/- 0.500

(Food) Category	Feed
(Food) Type	Pellets for dog - Spreading - 2



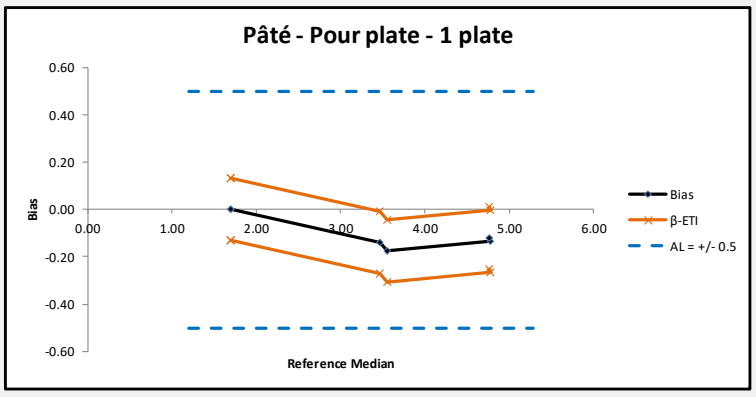
Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
7065-7069	2.48	-0.097	-0.254	0.060	YES	YES
7080-7084	2.41	-0.185	-0.342	-0.027	YES	YES
7070-7074	3.98	-0.019	-0.176	0.139	YES	YES
7085-7089	3.98	0.248	0.091	0.406	YES	YES
7075-7079	5.34	-0.112	-0.269	0.045	YES	YES
7090-7094	5.20	0.075	-0.083	0.232	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.107	0.109	YES	+/- 0.500

Pour plate method

1 plate

(Food) Category	Meat products
(Food) Type	Pâté - Pour plate - 1 plate

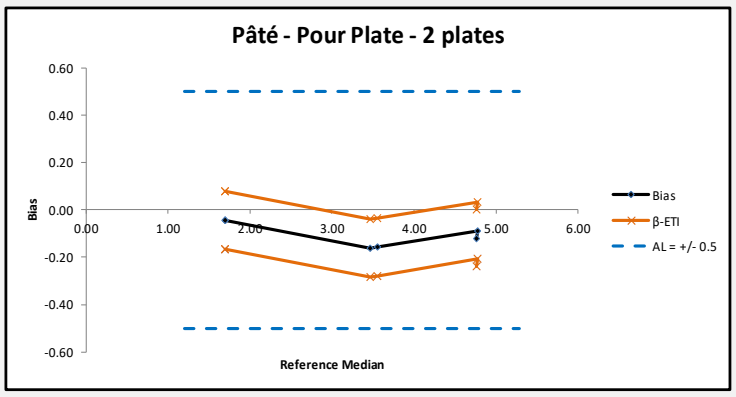


Sample Name	Reference central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
7885-7889	1.70	0.000	-0.131	0.131	YES	YES
7900-7904	1.70	0.000	-0.131	0.131	YES	YES
7890-7894	3.46	-0.140	-0.272	-0.009	YES	YES
7905-7909	3.56	-0.176	-0.307	-0.045	YES	YES
7895-7899	4.78	-0.135	-0.266	-0.003	YES	YES
7910-7914	4.76	-0.120	-0.251	0.011	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.112	0.091	YES	+/- 0.500

2 plates

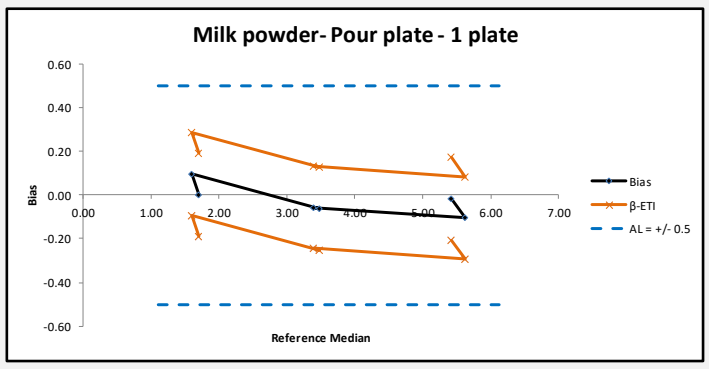
(Food) Category	Meat products
(Food) Type	Pâté - Pour plate - 2 plates



Sample Name	Reference central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
7885-7889	1.70	-0.046	-0.167	0.076	YES	YES
7900-7904	1.70	-0.046	-0.167	0.076	YES	YES
7890-7894	3.46	-0.161	-0.283	-0.040	YES	YES
7905-7909	3.56	-0.158	-0.280	-0.037	YES	YES
7895-7899	4.78	-0.088	-0.209	0.033	YES	YES
7910-7914	4.76	-0.120	-0.241	0.001	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.112	0.084	YES	+/- 0.500

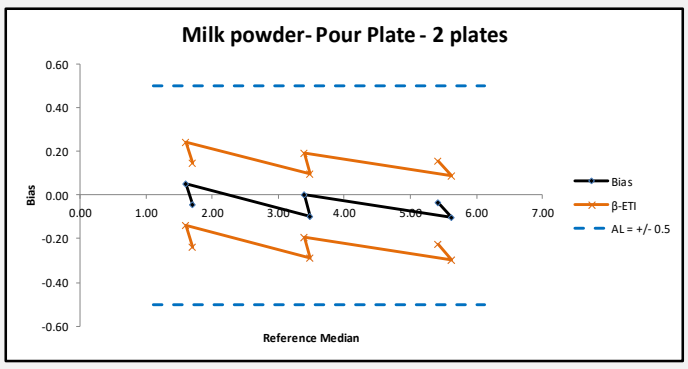
(Food) Category	Dairy products
(Food) Type	Milk powder- Pour plate - 1 plate



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
5949-5953	1.70	0.000	-0.189	0.189	YES	YES
5964-5968	1.60	0.097	-0.092	0.286	YES	YES
5954-5958	3.48	-0.062	-0.251	0.127	YES	YES
5969-5973	3.40	-0.056	-0.245	0.134	YES	YES
7095-7099	5.62	-0.105	-0.294	0.084	YES	YES
7100-7104	5.41	-0.017	-0.206	0.172	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.110	0.131	YES	+/- 0.500

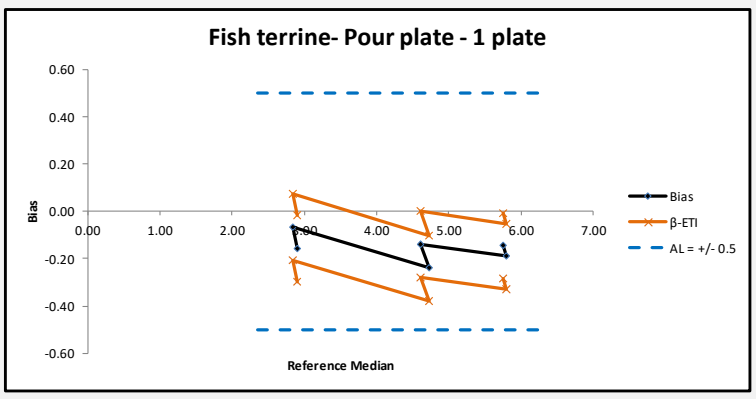
(Food) Category	Dairy products
(Food) Type	Milk powders- Pour plate - 2



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
5949-5953	1.70	-0.046	-0.238	0.146	YES	YES
5964-5968	1.60	0.051	-0.141	0.243	YES	YES
5954-5958	3.48	-0.097	-0.289	0.095	YES	YES
5969-5973	3.40	0.000	-0.192	0.192	YES	YES
7095-7099	5.62	-0.105	-0.297	0.087	YES	YES
7100-7104	5.41	-0.035	-0.227	0.157	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.110	0.133	YES	+/- 0.500

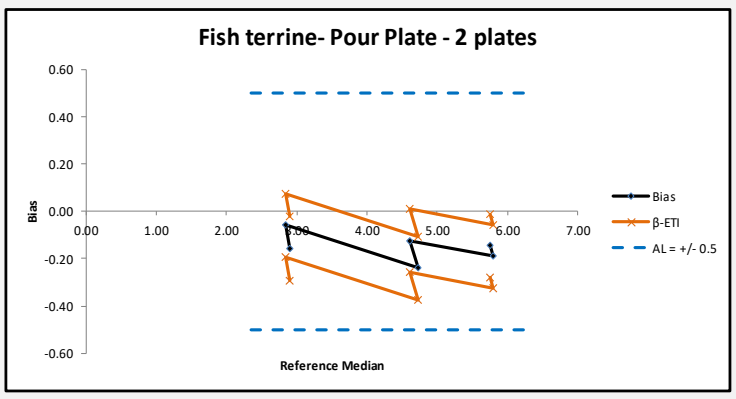
(Food) Category	Fishery products and egg
(Food) Type	Fish terrine- Pour plate - 1 plate



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
7147-7151	2.90	-0.157	-0.296	-0.019	YES	YES
7162-7166	2.85	-0.067	-0.206	0.072	YES	YES
7152-7156	4.73	-0.241	-0.380	-0.102	YES	YES
7167-7171	4.60	-0.140	-0.278	-0.001	YES	YES
7157-7161	5.79	-0.190	-0.329	-0.052	YES	YES
7172-7176	5.75	-0.146	-0.285	-0.008	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.117	0.096	YES	+/- 0.500

(Food) Category	Fishery products and egg
(Food) Type	Fish terrine - Pour plate - 2



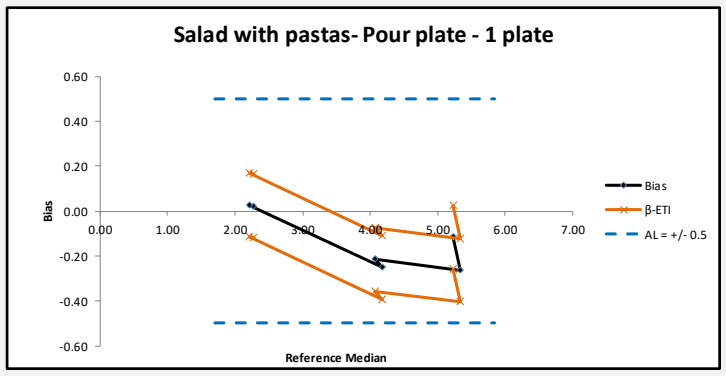
Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
7147-7151	2.90	-0.157	-0.292	-0.023	YES	YES
7162-7166	2.85	-0.060	-0.194	0.074	YES	YES
7152-7156	4.73	-0.241	-0.375	-0.107	YES	YES
7167-7171	4.60	-0.125	-0.259	0.009	YES	YES
7157-7161	5.79	-0.190	-0.325	-0.056	YES	YES
7172-7176	5.75	-0.146	-0.280	-0.012	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.117	0.093	YES	+/- 0.500

Pour plate method

1 plate

(Food) Category	Composite foods
(Food) Type	Salad with pastas- Pour plate - 1

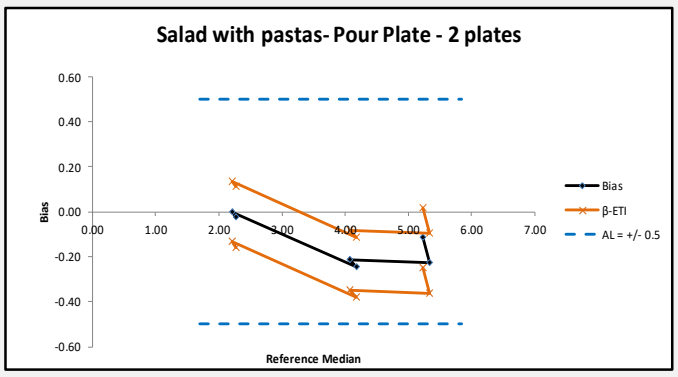


Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
7333-7337	2.28	0.022	-0.119	0.164	YES	YES
7348-7352	2.20	0.026	-0.115	0.168	YES	YES
7338-7342	4.18	-0.252	-0.393	-0.110	YES	YES
7353-7357	4.08	-0.216	-0.357	-0.074	YES	YES
7343-7347	5.34	-0.263	-0.405	-0.122	YES	YES
7358-7362	5.23	-0.117	-0.258	0.025	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.091	0.098	YES	+/- 0.500

2 plates

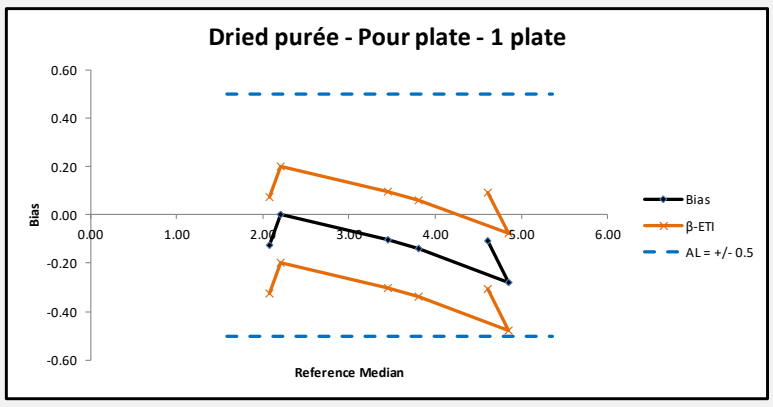
(Food) Category	Composite products
(Food) Type	Pasta salad- Pour plate - 2



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
7333-7337	2.28	-0.023	-0.158	0.111	YES	YES
7348-7352	2.20	0.000	-0.134	0.134	YES	YES
7338-7342	4.18	-0.247	-0.381	-0.112	YES	YES
7353-7357	4.08	-0.216	-0.350	-0.082	YES	YES
7343-7347	5.34	-0.228	-0.363	-0.094	YES	YES
7358-7362	5.23	-0.117	-0.251	0.018	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.091	0.093	YES	+/- 0.500

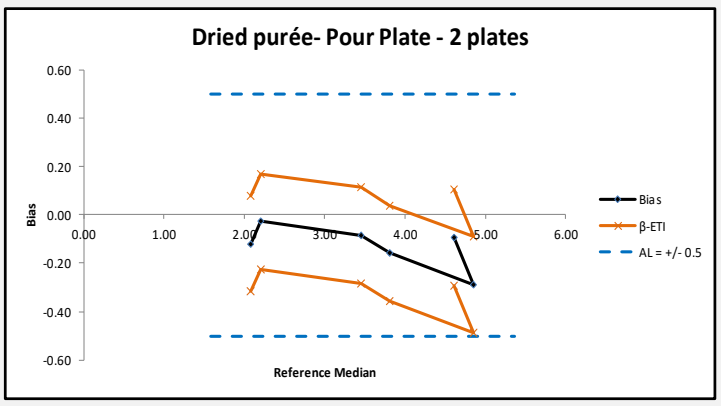
(Food) Category	Cereals, spices, vegetables,
(Food) Type	Dried purée - Pour plate - 1 plate



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
7270-7274	2.08	-0.125	-0.324	0.074	YES	YES
7477-7481	2.20	0.000	-0.199	0.199	YES	YES
7275-7279	3.45	-0.105	-0.304	0.094	YES	YES
7482-7486	3.81	-0.141	-0.340	0.058	YES	YES
7280-7284	4.86	-0.278	-0.477	-0.078	YES	YES
7295-7299	4.61	-0.108	-0.307	0.092	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.133	0.138	NO	+/- 0.500

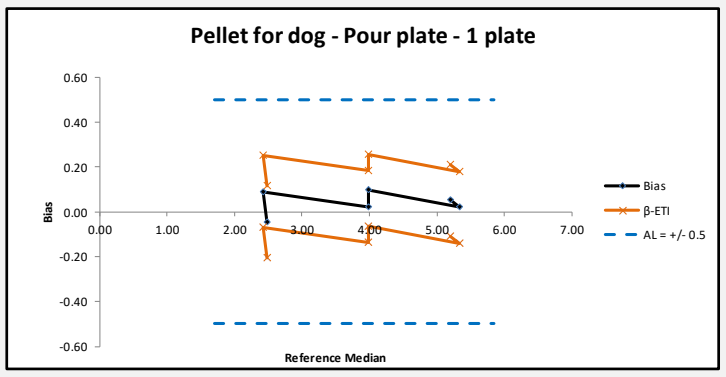
(Food) Category	Cereals, spices, vegetables,
(Food) Type	Dehydrated purée- Pour plate - 2



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
7270-7274	2.08	-0.120	-0.318	0.078	YES	YES
7477-7481	2.20	-0.028	-0.226	0.170	YES	YES
7275-7279	3.45	-0.085	-0.283	0.112	YES	YES
7482-7486	3.81	-0.160	-0.357	0.038	YES	YES
7280-7284	4.86	-0.289	-0.487	-0.091	YES	YES
7295-7299	4.61	-0.094	-0.292	0.104	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.133	0.137	NO	+/- 0.500

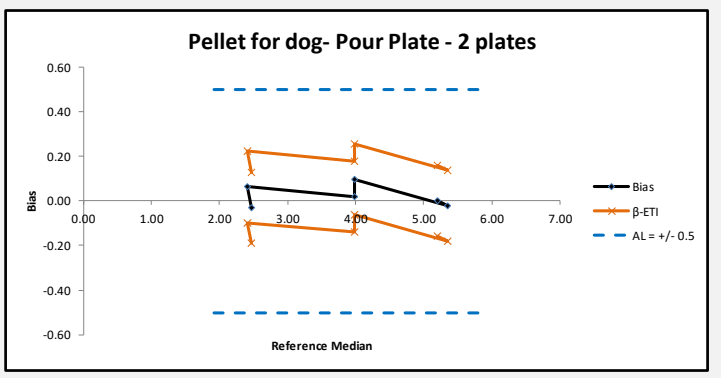
(Food) Category	Feed
(Food) Type	Pellet for dog - Pour plate - 1



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
7065-7069	2.48	-0.046	-0.206	0.114	YES	YES
7080-7084	2.41	0.090	-0.070	0.250	YES	YES
7070-7074	3.98	0.022	-0.138	0.183	YES	YES
7085-7089	3.98	0.097	-0.063	0.257	YES	YES
7075-7079	5.34	0.019	-0.141	0.180	YES	YES
7090-7094	5.20	0.051	-0.109	0.211	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.106	0.111	YES	+/- 0.500

(Food) Category	Feed
(Food) Type	Pellets for dog- Pour plate - 2



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
7065-7069	2.48	-0.030	-0.189	0.129	YES	YES
7080-7084	2.41	0.062	-0.097	0.221	YES	YES
7070-7074	3.98	0.018	-0.141	0.177	YES	YES
7085-7089	3.98	0.097	-0.062	0.256	YES	YES
7075-7079	5.34	-0.020	-0.179	0.139	YES	YES
7090-7094	5.20	0.000	-0.159	0.159	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.107	0.110	YES	+/- 0.500

3.2.3 Inclusivity and exclusivity

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

3.2.3.1 Protocol

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

3.2.3.2 Results

The raw data of the extension study are given in **Appendix 17**.

- ***Inclusivity***

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

- ***Exclusivity***

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

3.2.3.3 Conclusion

The alternative method is specific and selective.

4 CONCLUSION

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

- ☒ **The data observed and the statistical interpretation confirm the performances of the alternative method using either COMPASS *Bacillus* cereus Agar media or the COMPASS *Bacillus* Plus Agar media.**
- ☒ **No difference was observed between both interpretations (single plate vs two plates).**
- ☒ **The relative trueness of the method is satisfying with both interpretations and both inoculation procedures (spreading and pour plate).**
- ☒ **The accuracy profiles are within the acceptability limits for all the tested matrices except for the ready-to-eat product (pâté) with COMPASS Bacillus cereus Agar media with pour plate method.**
- ☒ **The alternative method is specific and selective.**
- ☒ **The results are satisfying with both interpretations and both inoculation procedures.**

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

The data and the interpretation fulfil the ISO 16140-2 and ISO 16140-2/A requirements.

Therefore, the alternative method, for both formulations of the media, is considered equivalent to the reference method.

Quimper, 09 July 2025

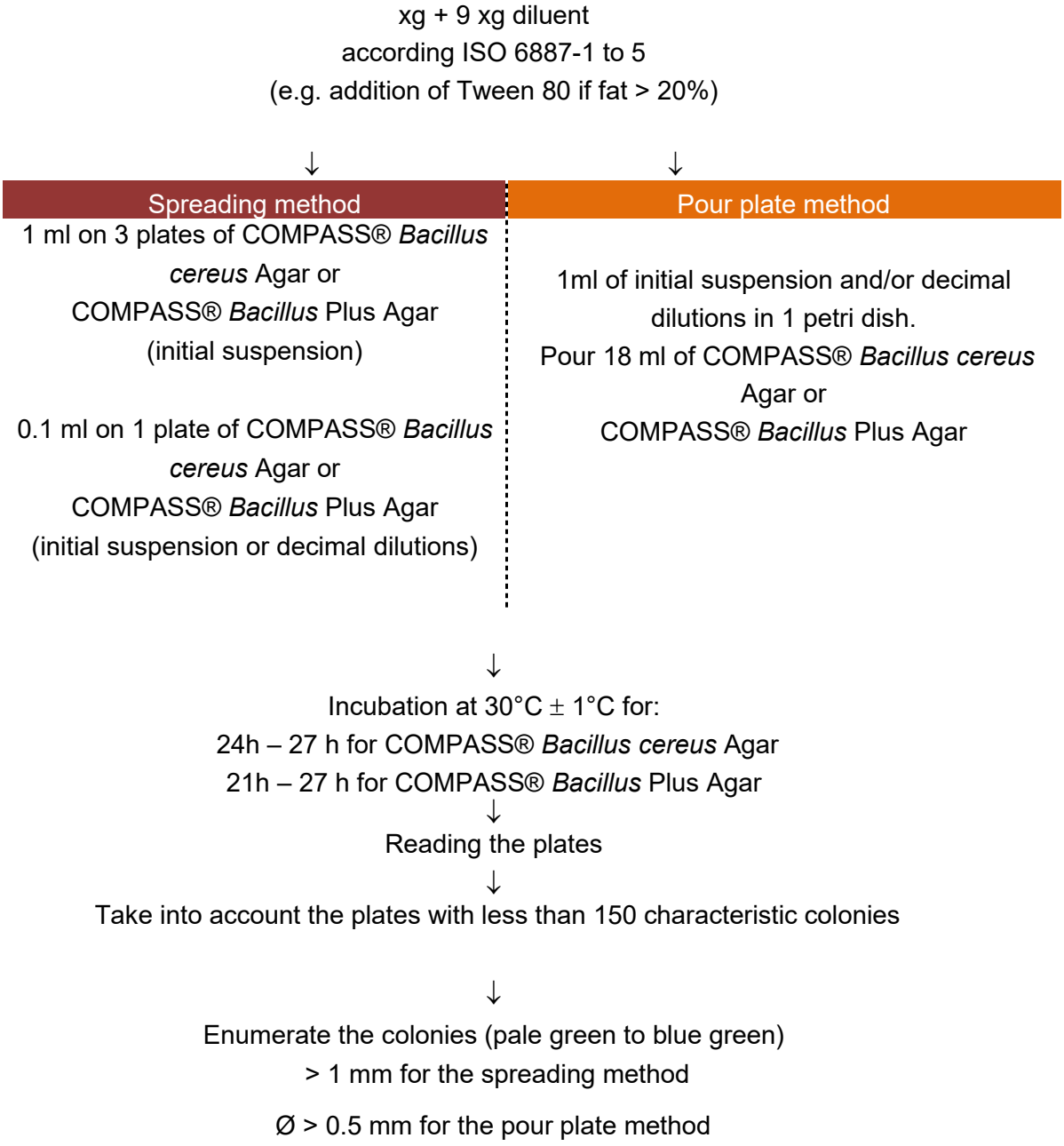
Lizaïg GOUGUET
Study Engineer
Method performance in food microbiology

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: COMPASS® *Bacillus cereus* Agar and COMPASS® *Bacillus* Plus Agar



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

X g of sample
+ 9x g of appropriate diluents
according ISO 6887-1 to 5

↓

Stomach

↓

Spreading method onto Mossel agar:

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

Decimal dilutions: 0.1 ml onto 1 plate ∅ 90 mm

↓

Incubate for 18 h to 24 h at 30 °C
Re-incubate for 24 h if necessary (colonies not clearly visible)

↓

Select plates containing fewer than 150 characteristic colonies
(large, Mannitol-, pink surrounded or not
by a zone of precipitation (lecithinase+)
Enumerate the characteristic colonies

Confirmation: subculture five characteristic colonies per selected plate
onto sheep blood agar

↓

Incubate for 24 h ±2 h at 30 °C

↓

Read haemolysis reaction
(*Bacillus cereus*: haemolysis positive)

Appendix 3 - Artificial contamination of the samples (COMPASS *B. cereus*)

Year of analysis	N° sample	Product	Artificial contaminations					Category	Type
			Strain		Injury protocol	Injury measure-ment	Inoculation level (CFU)/25g		
			Reference	Origin					
2010	**1151**	**Sausage**	*Bacillus cereus* 29	Meat product	TT 56°C at 10 min	0.72	100	1	a
2010	**1161**	**Turkey ham**	*Bacillus cereus* 29	VSM	2 days at 4°C	0.41	800	1	a
2010	**1162**	**Ham**	*Bacillus cereus* 29	VSM	2 days at 4°C	0.41	900	1	a
2010	**1306**	**Turkey ham**	*Bacillus cereus* adria 20	RTRH meat	TT at 56°C 12 min - 2 days at 4°C	0.60		1	a
2010	**1307**	**Low moisture sausage**	*Bacillus cereus* adria 20	RTRH meat	TT at 56°C 12 min - 2 days at 4°C	0.60		1	a
2010	**1465**	**Ham**	*Bacillus cereus* 63	RTRH	Inoculation with spores			1	a
2010	**1467**	**Pâté**	*Bacillus cereus* 63	RTRH	Inoculation with spores			1	a
2010	**1468**	**Pâté**	*Bacillus cereus* 21	Spicy curry	Inoculation with spores			1	a
2010	**1091**	**Roasted chicken fillet**	*Bacillus* weihenstephenensis Ad 780	RTRH	7 days at -80°C	1.50	800	1	b
2010	**1092**	**Ready to eat duck**	*Bacillus weihenstephenensis* Ad 780	RTRH	7 days at -80°C	1.50	1000	1	b
2010	**1466**	**Cooked chicken meat**	*Bacillus cereus* 63	RTRH	Inoculation with spores			1	b
2018	**1045**	**Sandwich with chicken**	*Bacillus cereus* Ad2188	Meat product	Seeding 48h 2-8°C	/	/	1	b
2018	**1046**	**Tabbouleh with chicken**	*Bacillus cereus* Ad2188	Meat product	Seeding 48h 2-8°C	/	/	1	b
2018	**1047**	**Sliced roasted chicken**	*Bacillus cereus* Ad2188	Meat product	Seeding 48h 2-8°C	/	/	1	b
2010	**1047**	**RTRH food with beef**	*Bacillus cereus* 35	RTE meat	TT 12 min at 56°C	0.75	1500	1	c
2010	**1048**	**RTRH food with beef**	*Bacillus cereus* 35	RTE meat	TT 12 min at 56°C	0.75	1000	1	c
2010	**1049**	**Paella**	*Bacillus cereus* 16	RTRH seafood	TT 12 min at 56°C	0.98	100	1	c
2010	**1057**	**RTRH food with lamb**	*Bacillus cereus* 20	RTRH meal	2 days at -80°C	0.89	200	1	c
2010	**1058**	**RTRH food with bacon**	*Bacillus cereus* 20	RTRH meal	2 days at -80°C	0.89	160	1	c
2010	**1046**	**Salmon terrine**	*Bacillus cereus* 16	RTRH seafood	TT 12 min at 56°C	0.98	100	2	a
2010	**1050**	**Salmon terrine**	*Bacillus cereus* 16	RTRH seafood	1 day at 4°C	0.52	100	2	a
2018	**602**	**Scallops and salmon terrine**	*Bacillus cereus* Ad825 (group IV)	Surimi	Seeding 48h 2-8°C	/	/	2	a

Year of analysis	N° sample	Product	Artificial contaminations					Category	Type
			Strain		Injury protocol	Injury measure-ment	Inoculation level (CFU)/25g		
			Reference	Origin					
2018	**603**	**Leeks and salmon terrine**	*Bacillus cereus* Ad825 (group IV)	Surimi	Seeding 48h 2-8°C	/	/	2	a
2018	**1048**	**Scallops terrine**	*Bacillus mycoïdes* Ad2473	Seafood product	Seeding 48h 2-8°C	/	/	2	a
2018	**1049**	**Trout and almonds terrine**	*Bacillus mycoïdes* Ad2473	Seafood product	Seeding 48h 2-8°C	/	/	2	a
2018	**1050**	**Salmon and smoked salmon terrine**	*Bacillus mycoïdes* Ad2473	Seafood product	Seeding 48h 2-8°C	/	/	2	a
2018	**1051**	**Leeks and salmon terrine**	*Bacillus mycoïdes* Ad2473	Seafood product	Seeding 48h 2-8°C	/	/	2	a
2018	**1803**	**Scallops terrine**	*Bacillus cereus* Ad2076 (group II)	Seafood	Seeding 48h 2-8°C	/	/	2	a
2018	**1804**	**Salmon and smoked salmon terrine**	*Bacillus cereus* Ad2076 (group II)	Seafood	Seeding 48h 2-8°C	/	/	2	a
2010	**1095**	**Surimi**	*Bacillus cereus* Ad465	Salmon terrine	7 days at -80°C	0.42	40	2	b
2018	**600**	**Sandwich with tuna**	*Bacillus cereus* Ad825 (group IV)	Surimi	Seeding 48h 2-8°C	/	/	2	b
2018	**601**	**Sandwich with tuna and vegetables**	*Bacillus cereus* Ad825 (group IV)	Surimi	Seeding 48h 2-8°C	/	/	2	b
2018	**1052**	**Tuna and rice deli salad Seafood salad**	*Bacillus cereus* Ad2477	Seafood product	Seeding 48h 2-8°C	/	/	2	b
2018	**1053**	**Surimi**	*Bacillus cereus* Ad2477	Seafood product	Seeding 48h 2-8°C	/	/	2	b
2018	**1054**	**Sandwich with smoked salmon**	*Bacillus cereus* Ad2477	Seafood product	Seeding 48h 2-8°C	/	/	2	b
2018	**1805**	**Sandwich with smoked salmon**	*Bacillus cereus* Ad2025 (group II)	Seafood	Seeding 48h 2-8°C	/	/	2	b
2018	**1806**	**Sandwich with tuna**	*Bacillus cereus* Ad2025 (group II)	Seafood	Seeding 48h 2-8°C	/	/	2	b
2018	**1807**	**Surimi deli salad**	*Bacillus cereus* Ad2025 (group II)	Seafood	Seeding 48h 2-8°C	/	/	2	b
2018	**1808**	**Salmon and pasta deli salad**	*Bacillus cereus* Ad2025 (group II)	Seafood	Seeding 48h 2-8°C	/	/	2	b
2018	**2156**	**Surimi**	*Bacillus cereus* ADQP407 (spores)	Surimi	Inoculation with spores	/	/	2	b

Year of analysis	N° sample	Product	Artificial contaminations					Category	Type
			Strain		Injury protocol	Injury measure-ment	Inoculation level (CFU)/25g		
			Reference	Origin					
2018	**2157**	**Sandwich with tuna**	*Bacillus cereus* ADQP407 (spores)	Surimi	Inoculation with spores	/	/	2	b
2018	**2158**	**Sandwich with salmon**	*Bacillus cereus* ADQP407 (spores)	Surimi	Inoculation with spores	/	/	2	b
2010	**1051**	**RTRH Seafood**	*Bacillus cereus* 16	RTRH seafood	1 day at 4°C	0.52	80	2	c
2010	**1094**	**RTC salmon**	*Bacillus cereus* Ad465	Salmon terrine	7 days at -80°C	0.42	50	2	c
2010	**1152**	**RTRH seafood**	*Bacillus cereus* Ad825	Surimi	TT 56°C at 10 min	0.58	100	2	c
2018	**794**	**RTRH salmon filet**	*Bacillus weihenstephanensis* Ad2478	Seafood product	Seeding 48h 2-8°C	/	/	2	c
2018	**795**	**RTRH cod filet**	*Bacillus weihenstephanensis* Ad2478	Seafood product	Seeding 48h 2-8°C	/	/	2	c
2018	**796**	**RTRH fish filet**	*Bacillus weihenstephanensis* Ad2478	Seafood product	Seeding 48h 2-8°C	/	/	2	c
2018	**797**	**RTRH cod fish cakes**	*Bacillus weihenstephanensis* Ad2478	Seafood product	Seeding 48h 2-8°C	/	/	2	c
2018	**1809**	**RTRH cod fish cakes**	*Bacillus thuringiensis* Ad2689	RTRH food	Seeding 48h 2-8°C	/	/	2	c
2018	**1810**	**RTRH shrimps**	*Bacillus thuringiensis* Ad2689	RTRH food	Seeding 48h 2-8°C	/	/	2	c
2010	**1056**	**Milk powder**	*Bacillus mycoïdes* Ad 762	Milk	1 day at 4°C	2.60	800	3	a
2010	**1305**	**Half skimmed milk powder**	*Bacillus cereus* Ad725	Fresh dairy product	TT at 56°C 12 min - 2 days at 4°C	0.72		3	a
2010	**1462**	**Milk powder**	*Bacillus cereus* 28	Raw cow milk	Inoculation with spores			3	a
2010	**1054**	**Raw milk cheese**	*Bacillus mycoïdes* Ad 746	Dairy product	1 day at 4°C	>1,18	50	3	b
2010	**1055**	**Raw ewe milk cheese**	*Bacillus mycoïdes* Ad 762	Milk	1 day at 4°C	2.60	1600	3	b
2010	**1154**	**Pasteurized milk cheese**	*Bacillus cereus* 26	Raw milk	TT 56°C at 10 min	0.39	100	3	b
2010	**1155**	**Pasteurized milk cheese**	*Bacillus cereus* 26	Raw milk	TT 56°C at 10 min	0.39	80	3	b
2010	**1163**	**Pasteurized milk cheese**	*Bacillus cereus* 26	Raw milk	2 days at 4°C	0.39	1000	3	b
2010	**1164**	**Pasteurized milk cheese**	*Bacillus cereus* 26	Raw milk	2 days at 4°C	0.39	800	3	b
2010	**1165**	**Pasteurized milk cheese**	*Bacillus cereus* 26	Raw milk	2 days at 4°C	0.39	500	3	b
2010	**1303**	**Pasteurized milk cheese**	*Bacillus cereus* Ad420	Caseinate	TT at 56°C 12 min - 2 days at 4°C	0.57		3	b

Year of analysis	N° sample	Product	Artificial contaminations					Category	Type
			Strain		Injury protocol	Injury measure-ment	Inoculation level (CFU)/25g		
			Reference	Origin					
2010	**1304**	**Pasteurized milk cheese**	*Bacillus cereus* Ad420	Caseinate	TT at 56°C 12 min - 2 days at 4°C	0.57		3	b
2010	**1460**	**Pasteurized milk cheese**	*Bacillus cereus* 28	Raw cow milk	Inoculation with spores			3	b
2010	**1461**	**Pasteurized milk cheese**	*Bacillus cereus* Ad 725	Fresh dairy product	Inoculation with spores			3	b
2010	**1089**	**Vanilla ice cream**	*Bacillus* mycoïdes Ad 762	Milk	7 days at -80°C	>2,00	300	3	c
2010	**1090**	**Vanilla ice cream**	*Bacillus* mycoïdes Ad 762	Milk	7 days at -80°C	>2,00	200	3	c
2010	**1093**	**Chocolate based dessert**	*Bacillus mycoïdes* Ad 746	Dairy product	7 days at -80°C	>1,35	80	3	c
2018	**798**	**Dairy based dessert**	*Bacillus cereus* Ad2483	Dairy product	Seeding 48h 2-8°C	/	/	3	c
2018	**799**	**Dairy based dessert**	*Bacillus cereus* Ad2483	Dairy product	Seeding 48h 2-8°C	/	/	3	c
2010	**1045**	**Puff pastry**	*Bacillus cereus* 22	Whey flour	TT 12 min at 56°C	0.81	80	4	a
2010	**1464**	**Puff pastry**	*Bacillus weihenstephenensis* Ad 727	Egg product	Inoculation with spores			4	a
2018	**1811**	**Fresh pasta**	*Bacillus werhenstephanensis* Ad728	Egg products	Inoculation with spores	/	/	4	a
2018	**1812**	**Fresh pasta**	*Bacillus werhenstephanensis* Ad728	Egg products	Inoculation with spores	/	/	4	a
2018	**1813**	**Fresh pasta**	*Bacillus werhenstephanensis* Ad728	Egg products	Inoculation with spores	/	/	4	a
2010	**1156**	**Egg powder**	*Bacillus cereus* Ad 338	Egg product	TT 56°C at 10 min	0.46	100	4	b
2018	**1683**	**Egg yolk powder**	*Bacillus cereus* 1	Liquid egg	Inoculation with spores	/	/	4	b
2018	**1684**	**Egg yolk powder**	*Bacillus cereus* 1	Liquid egg	Inoculation with spores	/	/	4	b
2018	**1685**	**Whole egg powder**	*Bacillus cereus* 1	Liquid egg	Inoculation with spores	/	/	4	b
2018	**1686**	**Egg white powder**	*Bacillus cereus* 1	Liquid egg	Inoculation with spores	/	/	4	b
2010	**1166**	**Egg based dessert**	*Bacillus cereus* Ad338	Egg product	2 days at 4°C	0.50	3000	4	c
2010	**1463**	**Pastry**	*Bacillus weihenstephenensis* Ad 727	Egg product	Inoculation with spores			4	c
2010	**1044**	**Flour**	*Bacillus cereus* 22	Whey flour	TT 12 min at 56°C	0.81	70	5	a
2010	**1167**	**Buck wheat flour**	*Bacillus cereus* Ad495	Whey flour	2 days at 4°C+ TT 10 min at 56°C	0.44	100	5	a
2010	**1302**	**Buck wheat flour**	*Bacillus* adria 22	Whey flour	TT at 56°C 12 min - 2 days at 4°C	0.57		5	a

Year of analysis	N° sample	Product	Artificial contaminations					Category	Type
			Strain		Injury protocol	Injury measure-ment	Inoculation level (CFU)/25g		
			Reference	Origin					
2018	**1687**	**Coriander**	*Bacillus cereus* Ad495	Vegetables	Inoculation with spores	/	/	5	a
2018	**1688**	**Wheat flour**	*Bacillus cereus* Ad495	Vegetables	Inoculation with spores	/	/	5	a
2018	**1689**	**Wheat flour**	*Bacillus cereus* Ad495	Vegetables	Inoculation with spores	/	/	5	a
2018	**1690**	**Spice**	*Bacillus cereus* Ad495	Vegetables	Inoculation with spores	/	/	5	a
2018	**1691**	**Tumeric**	*Bacillus cereus* Ad495	Vegetables	Inoculation with spores	/	/	5	a
2010	**1168**	**Peas purée**	*Bacillus cereus* Ad 763	Pasteurised vegetables	2 days at 4°C	0.41	200	5	c
2010	**1169**	**vegetables and lens purée**	*Bacillus cereus* Ad 763	Pasteurised vegetables	2 days at 4°C	0.41	100	5	c
2010	**1314**	**RTRH vegetables food**	*Bacillus cereus* Ad465	Salmon terrine	TT at 56°C 12 min - 2 days at 4°C	0.51		5	c
2010	**1315**	**Frozen soup**	*Bacillus cereus* adria 21	Spice rice	TT at 56°C 12 min - 2 days at 4°C	0.52		5	c
2010	**1469**	**Deli salad**	*Bacillus cereus* Ad 483	Vegetables	Inoculation with spores			5	c
2010	**1470**	**Deli salad**	*Bacillus cereus* 21	Spicy rice	Inoculation with spores			5	c
2010	**1471**	**Potatoes purée**	*Bacillus cereus* Ad 483	Vegetables	Inoculation with spores			5	c
2010	**1472**	**Tomato purée**	*Bacillus mycoïdes* CIP 10342T	/	Inoculation with spores			5	c
2018	**1427**	**Potatoes purée**	*Bacillus weihenstephanensis* Ad778	Vegetable product	Seeding 48h 2-8°C	/	/	5	c
2018	**1428**	**Sliced carrots**	*Bacillus weihenstephanensis* Ad778	Vegetable product	Seeding 48h 2-8°C	/	/	5	c
2018	**1429**	**Deli salad**	*Bacillus weihenstephanensis* Ad778	Vegetable product	Seeding 48h 2-8°C	/	/	5	c
2018	**1430**	**Deli salad**	*Bacillus weihenstephanensis* Ad778	Vegetable product	Seeding 48h 2-8°C	/	/	5	c
2010	**1042**	**Pellets for cat**	*Bacillus cereus* 31	Powder butter	TT 12 min at 56°C	0.77	300	6	a
2010	**1043**	**Pellet for dog**	*Bacillus cereus* 31	Powder butter	TT 12 min at 56°C	0.77	100	6	a
2010	**1160**	**Pellets for cat**	*Bacillus cereus* Ad 495	Rice flour	TT 56°C at 10 min	0.58	150	6	a
2010	**1173**	**Pellets for dog**	*Bacillus cereus* Ad 825	Surimi	2 days at 4°C	0.40	1300	6	a
2010	**1174**	**Pellet for cat**	*Bacillus mycoides* Ad763	Pasteurised vegetables	2 days at 4°C	0.41	100	6	a

Year of analysis	N° sample	Product	Artificial contaminations					Category	Type
			Strain		Injury protocol	Injury measure-ment	Inoculation level (CFU)/25g		
			Reference	Origin					
2010	**1175**	**Pellets for dog**	*Bacillus mycoides* Ad763	Pasteurised vegetables	2 days at 4°C	0.41	170	6	a
2010	**1308**	**Pellets for dog**	*Bacillus cereus* adria 21	Spicy rice	TT at 56°C 12 min - 2 days at 4°C	0.52		6	a
2010	**1309**	**Pellets for dog**	*Bacillus thuriengensis* Ad773	Environment	TT at 56°C 12 min - 2 days at 4°C	0.64		6	a
2010	**1310**	**Flour for poultry**	*Bacillus thuriengensis* Ad773	Environment	TT at 56°C 12 min - 2 days at 4°C	0.64		6	a
2010	**1473**	**Pellet for cat**	*Bacillus cereus* Ad 825	Surimi	Inoculation with spores			6	a
2018	**2432**	**Infant formula for cattle**	*Bacillus weihenstephanensis* Ad782	Dairy product	Inoculation with spores	/	/	6	a
2018	**2433**	**Soya meal for chicken**	*Bacillus thuringiensis* Ad777	Vegetables	Inoculation with spores	/	/	6	a
2018	**2434**	**Feed for pork**	*Bacillus thuringiensis* Ad777	Vegetables	Inoculation with spores	/	/	6	a
2018	**2435**	**Lactoserum for veal**	*Bacillus weihenstephanensis* Ad782	Dairy product	Inoculation with spores	/	/	6	a
2010	**1052**	**Sausage for dog**	*Bacillus cereus* 22	Whey flour	1 day at 4°C	1.63	1000	6	b
2010	**1053**	**Sausage for dog**	*Bacillus cereus* 22	Whey flour	1 day at 4°C	1.63	2000	6	b
2010	**1159**	**Pâté for dog**	*Bacillus cereus* Ad 495	Rice flour	TT 56°C at 10 min	0.58	200	6	b
2010	**1170**	**Pâté for cat**	*Bacillus cereus* 29	VSM	2 days at 4°C	0.41	800	6	b
2010	**1171**	**Pâté for cat**	*Bacillus cereus* 29	VSM	2 days at 4°C	0.41	900	6	b
2010	**1172**	**Pâté for cat**	*Bacillus cereus* Ad 825	Surimi	2 days at 4°C	0.40	1000	6	b
2010	**1311**	**Terrine for cat**	*Bacillus cereus* Ad607	Environment	TT at 56°C 12 min - 2 days at 4°C	0.64		6	b
2010	**1312**	**Terrine for cat**	*Bacillus cereus* Ad465	Salmon terrine	TT at 56°C 12 min - 2 days at 4°C	0.51		6	b
2010	**1313**	**Terrine for dog**	*Bacillus cereus* Ad607	Environment	TT at 56°C 12 min - 2 days at 4°C	0.64		6	b
2010	**1474**	**Pasta for animals**	*Bacillus mycoïdes* CIP 10342T	/	Inoculation with spores			6	c
2010	**1475**	**Rice feed**	*Bacillus cereus* Ad 825	Surimi	Inoculation with spores			6	c
2018	**1423**	**Pasta**	*Bacillus cereus* ADQP403 (spores)	Pasta	Inoculation with spores	/	/	6	c

Year of analysis	N° sample	Product	Artificial contaminations					Category	Type
			Strain		Injury protocol	Injury measure-ment	Inoculation level (CFU)/25g		
			Reference	Origin					
2018	**1424**	**Rice feed**	*Bacillus cereus* Ad1407 (spores)	Rice	Inoculation with spores	/	/	6	c
2018	**1425**	**Rice feed**	*Bacillus cereus* Ad1407 (spores)	Rice	Inoculation with spores	/	/	6	c
2018	**1426**	**Pasta for animals**	*Bacillus cereus* ADQP403 (spores)	Pasta	Inoculation with spores	/	/	6	c

Appendix 4 - Relative trueness study: raw data COMPASS® *Bacillus cereus* Agar

RTRH: ready to reheat
RTC: ready to cook
RTE: ready to eat
N : arithmetic mean
Ne: estimation number
FA: background microflora
ND: not determined result

Chosen plate for single plate interpretation
ISO 7218 (2024) changes

Reference method: results

MEAT PRODUCTS																						
Year of analysis	N° sample	Product	Reference method: ISO 7932◆																		Category	Type
			Dilution	24 H				48 H				Replicate 1 (confirmed)		Replicate 2 (confirmed)		Replicate 1	Replicate 2	New interpretation (With Replicate 1, plate a) (ISO 7218 2024)			
				Replicate 1		Replicate 2		Replicate 1		Replicate 2											
				CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU /plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/g	CFU/g	CFU/g	log CFU/g		
2010	**1047**	**RTRH food with beef**	10	154	152	126	92	158	152	126	92	158	152	126	92	1500	1100	1500	3.18	1	c
			100	9	16	18	16	11	19	18	16	11	19	18	16						
2010	**1048**	**RTRH food with beef**	10	65	54	69	92	65	54	69	92	65	54	69	92	650	860	650	2.81	1	c
			100	12	9	7	18	15	9	9	18	15	9	9	18						
2010	**1049**	**Paella**	10	8	7	9	8	8	7	10	10	8	7	10	10	75	110	73	1.86	1	c
			100	0	0	2	1	0	0	2	1	0	0	2	1	Ne		Ne	Ne		
2010	**1057**	**RTRH food with lamb**	10	9	7	9	14	11	8	10	16	11	8	10	16	100	130	120	2.08	1	c
			100	2	1	0	2	2	1	0	2	2	1	0	2						
2010	**1058**	**RTRH food with bacon**	10	9	5	5	7	10	6	6	9	10	6	6	9	82	75	91	1.96	1	c
			100	0	2	2	1	0	2	2	1	0	2	2	1		Ne				
2010	1082	Sandwich with chicken	10	8	7	4	2	8	7	5	2	8	7	5	2	75	35	91	1.96	1	b
			100	2	0	1	0	2	0	1	0	2	0	1	0	Ne	Ne	Ne	Ne		
2010	**1091**	**Roasted chicken fillet**	10	39	42	45	38	39	43	46	38	39	43	46	38	410	420	390	2.59	1	b
			100	4	3	6	2	4	3	6	2	4	3	6	2						
2010	**1092**	**Ready to eat duck**	10	7	9	13	6	7	10	15	7	7	10	15	7	82	110	73	1.86	1	b
			100	1	0	0	3	1	0	0	3	1	0	0	3			Ne	Ne		
2010	1149	RTRH food with veal	100	0	1	0	0	0	1	0	0	0	1	0	0	50	<100	<100	<2.00	1	c
			1000	0	0	0	0	0	0	0	0	0	0	0	0						
2010	1150	RTRH food with beef	1000	167	143	>150	162	167	143	>150	162	167	143	>150	162	160000	160000	170000	5.23	1	c
			10000	19	13	14	19	20	13	14	19	20	13	14	19						
2010	**1151**	**Sausage**	10	9	3	8	4	9	3	8	4	9	3	8	4	60	60	82	1.91	1	a
			100	0	0	0	1	0	0	0	1	0	0	0	1	Ne	Ne	Ne	Ne		
2010	**1161**	**Turkey ham**	10	19	14	24	29	19	16	24	30	19	16	24	30	170	290	180	2.26	1	a
			100	1	1	0	9	1	1	1	9	1	1	1	9						
2010	**1162**	**Ham**	10	21	9	14	10	21	10	14	10	21	10	14	10	150	130	190	2.28	1	a
			100	0	2	1	4	0	3	1	4	0	2	1	4						
2010	**1306**	**Turkey ham**	10	4	9	8	5	4	9	8	5	4	9	8	5	65	65	45	1.65	1	a
			100	1	0	2	0	1	0	2	0	1	0	2	0	Ne	Ne	Ne	Ne		
2010	**1307**	**Low moisture sausage**	10	FA>150	FA>150	FA>150	FA>150	FA>150	FA>150	FA>150	FA>150	/	/	/	/	200	200	ND	ND	1	a
			100	3	1	2	2	FA>150	FA>150	FA>150	FA>150	3	1	2	2						
2010	**1465**	**Ham**	1000	16	16	23	16	16	16	23	16	16	16	23	16	15000	19000	15000	4.18	1	a
			10000	0	2	1	2	0	2	1	2	0	2	1	2						
2010	**1466**	**Cooked chicken meat**	100	52	51	66	58	53	53	69	58	53	53	69	58	5300	6400	5200	3.72	1	b
			1000	4	5	7	6	4	6	7	6	4	6	7	6						
2010	**1467**	**Pâté**	10000	9	10	15	6	9	10	15	6	9	10	15	6	90000	105000	100000	5.00	1	a
			100000	2	1	2	0	2	1	2	0	2	1	2	0	Ne		Ne	Ne		
2010	**1468**	**Pâté**	100	69	54	77	74	69	55	77	74	69	55	77	74	6200	7200	7000	3.85	1	a
			1000	8	3	5	1	8	3	6	1	8	3	6	1						
2018	**1045**	**Sandwich with chicken**	100	5				5				5				500		460	2.66	1	b
			1000	0				0				0				Ne		Ne	Ne		

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

MEAT PRODUCTS																					
Year of analysis	N° sample	Product	Reference method: ISO 7932♦																Category	Type
			Dilution	24 H				48 H				Replicate 1 (confirmed)		Replicate 2 (confirmed)		Replicate 1	Replicate 2	New interpretation (With Replicate 1, plate a) (ISO 7218 2024)			
				Replicate 1		Replicate 2		Replicate 1		Replicate 2											
				CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU /plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/g	CFU/g	CFU/g	log CFU/g		
2018	**1046**	**Tabbouleh with chicken**	100	10				10				10				1200		1200	3.08	1	b
			1000	2				3				3									
2018	**1047**	**Sliced roasted chicken**	1000	18				19				19				17000		17000	4.23	1	b
			10000	0				0				0									

SEAFOOD AND FISHERY PRODUCTS																					
Year of analysis	N° sample	Product	Reference method: ISO 7932◆																Category	Type
			Dilution	24 H				48 H				Replicate 1 (confirmed)		Replicate 2 (confirmed)		Replicate 1	Replicate 2	New interpretation (With Replicate 1, plate a) (ISO 7218 2024)			
				Replicate 1		Replicate 2		Replicate 1		Replicate 2											
				CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU /plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/g	CFU/g	CFU/g	log CFU/g		
2010	**1046**	**Salmon terrine**	10	12	8	1	5	12	8	1	5	12	8	1	5	95	30	120	2.08	2	a
			100	1	0	1	0	1	0	1	0	1	0	1	0		Ne				
2010	**1050**	**Salmon terrine**	10	5	11	8	9	10	13	8	11	10	13	8	11	110	95	91	1.96	2	a
			100	0	0	1	1	0	1	1	1	0	1	1	1						
2010	**1051**	**RTRH Seafood**	10	7	9	9	7	9	10	9	9	9	10	9	9	100	90	100	2.00	2	c
			100	1	1	1	1	2	1	2	1	2	1	2	1		Ne				
2010	1081	Pasta and surimi deli salad	10	2(FA>150)	2(FA >150)	2(FA >150)	4(FA >150)	2(FA>150)	4(FA >150)	2(FA >150)	8(FA >150)	2(FA>150)	4(FA >150)	2(FA >150)	8(FA >150)	270	450	ND	ND	2	b
			100	0	0	0	0	0	0	0	0	0	0	0	0	FA>150	FA>150				
2010	**1094**	**RTC salmon**	10	2	7	2	2	2	7	4	3	2	7	4	3	45	35	64	1.81	2	c
			100	1	0	1	1	1	0	1	1	1	0	1	1	Ne	Ne	Ne	Ne		
2010	**1095**	**Surimi**	10	5	7	1	2	5	7	1	1	5	7	1	1	60	10	45	1.65	2	b
			100	0	1	1	1	0	1	1	1	0	1	1	1	Ne		Ne	Ne		
2010	**1152**	**RTRH seafood**	10	17	17	17	26	17	18	19	26	17	18	19	26	170	230	160	2.20	2	c
			100	1	1	1	3	1	1	3	3	1	1	3	3						
2018	**600**	**Sandwich with tuna**	1000	12				13				13				13000		13000	4.11	2	b
			10000	1				1				1									
2018	**601**	**Sandwich with tuna and vegetables**	100	4				4				4				400		360	2.56	2	b
			1000	0				0				0				Ne		Ne	Ne		
2018	**602**	**Scallops and salmon terrine**	10	23				23				23				230		230	2.36	2	a
			100	2				2				2									
2018	**603**	**Leeks and salmon terrine**	10	2				3				3				30		30	1.48*	2	a
			100	0				0				0									
2018	**794**	**RTRH salmon filet**	1000	39				41				41				42000		42000	4.62	2	c
			10000	5				5				5									
2018	**795**	**RTRH cod filet**	1000	26				27				27				28000		28000	4.45	2	c
			10000	4				4				4									
2018	**796**	**RTRH fish filet**	100	0				0				0				<100		<100	<2.00	2	c
			1000	0				0				0									
2018	**797**	**RTRH cod fish cakes**	10	0				0				0				<10		<10	<1.00	2	c
			100	0				0				0									
2018	**1048**	**Scallops terrine**	1000	25				25				25				25000		25000	4.40	2	a
			10000	3				3				3									
2018	**1049**	**Trout and almonds terrine**	1000	16				16				16				16000		15000	4.18	2	a
			10000	1				1				1									
2018	**1050**	**Salmon and smoked salmon terrine**	1000	0				0				0				<1000		<1000	<3.00	2	a
			10000	0				0				0									
2018	**1051**	**Leeks and salmon terrine**	100	35				35				35				3300		3300	3.52	2	a
			1000	1				1				1									
2018	**1052**	**Tuna and rice deli salad Seafood salad**	10	0				0				0				<10		<10	<1.00	2	b
			100	0				0				0									
2018	**1053**	**Surimi**	1000	10				10				10				10000		10000	4.00	2	b
			10000	1				1				1									

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

SEAFOOD AND FISHERY PRODUCTS																							
Year of analysis	N° sample	Product	Reference method: ISO 7932♦																		Category	Type
			Dilution	24 H				48 H				Replicate 1 (confirmed)		Replicate 2 (confirmed)		Replicate 1	Replicate 2	New interpretation (With Replicate 1, plate a) (ISO 7218 2024)			
				Replicate 1		Replicate 2		Replicate 1		Replicate 2											
				CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU /plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/g	CFU/g	CFU/g	log CFU/g		
2018	**1054**	**Sandwich with smoked salmon**	100	0				0				0				<100		<200	<2.00	2	b
			1000	0				0				0									
2018	**1803**	**Scallops terrine**	100	107				113				113				11000		11000	4.04	2	a
			1000	4				4				4									
2018	**1804**	**Salmon and smoked salmon terrine**	1000	0				0				0				<1000		<1000	<3.00	2	a
			10000	0				0				0									
2018	**1805**	**Sandwich with smoked salmon**	10	21 (FA>150)				21 (FA>150)				21 (FA>150)				200 FA>150		ND	ND	2	b
			100	1 (FA>150)				1 (FA>150)				1 (FA>150)									
2018	**1806**	**Sandwich with tuna**	10	0				0				0				<10		<10	<1.00	2	b
			100	0				0				0									
2018	**1807**	**Surimi deli salad**	100	10				10				10				1000		1000	3.00	2	b
			1000	1				1				1									
2018	**1808**	**Salmon and pasta deli salad**	1000	0				0				0				<1000		<1000	<3.00	2	b
			10000	0				0				0									
2018	**1809**	**RTRH cod fish cakes**	100	53				54				54				5500		5500	3.74	2	c
			1000	6				6				6									
2018	**1810**	**RTRH shrimps**	10	28				28				28				290		290	2.46	2	c
			100	4				4				4									
2018	**2156**	**Surimi**	100	82				82				82				8000		8000	3.90	2	b
			1000	6				6				6									
2018	**2157**	**Sandwich with tuna**	1000	53				53				53				53000		53000	4.72	2	b
			10000	5				5				5									
2018	**2158**	**Sandwich with salmon**	1000	113				114				114				120000		110000	5.04	2	b
			10000	10				10				10									

DAIRY PRODUCTS																					
Year of analysis	N° sample	Product	Reference method: ISO 7932♦																Category	Type
			Dilution	24 H				48 H				Replicate 1 (confirmed)		Replicate 2 (confirmed)		Replicate 1	Replicate 2	New interpretation (With Replicate 1, plate a) (ISO 7218 2024)			
				Replicate 1		Replicate 2		Replicate 1		Replicate 2											
				CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU /plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/g	CFU/g	CFU/g	log CFU/g		
2010	976	Milk powder	10	27	29	30	21	27	29	30	21	27	29	30	21	280	260	270	2.43	3	a
			100	3	2	1	5	3	2	1	5	3	2	1	5						
2010	977	Milk powder	10	>150	139	>150	>150	>150	141	>150	>150	>150	141	>150	>150	1600	3000	1500	3.18	3	a
			100	14	31	28	31	15	32	28	31	15	32	28	31		N'				
2010	1014	Vanilla dairy based dessert	10	6	4	0	1	6	4	1	2	6	4	1	2	50	15	55	1.74	3	c
			100	0	0	0	2	0	0	0	2	0	0	0	2	Ne		Ne	Ne		
2010	1015	Chocolate dairy based dessert	10	4	7	4	8	5	7	4	8	5	7	4	8	60	60	55	1.74	3	c
			100	1	2	1	1	1	2	1	1	1	2	1	1	Ne	Ne	Ne	Ne		
2010	1016	Caramel dairy based dessert	10	7	8	7	8	8	8	7	8	8	8	7	8	80	75	91	1.96	3	c
			100	1	1	1	3	2	2	1	3	2	2	1	3	Ne	Ne	Ne	Ne		
2010	**1054**	**Raw milk cheese**	10	FA>150	FA>150	FA>150	FA>150	FA>150	FA>150	FA>150	FA>150	FA>150	FA> 150	FA> 150	FA> 150	FA>150	FA> 150	ND	ND	3	b
			100	FA>150	FA>150	FA>150	FA>150	FA>150	FA>150	FA>150	FA>150	FA>150	FA> 150	FA> 150	FA> 150						
2010	**1055**	**Raw ewe milk cheese**	100	40	32	29	39	41	32	29	38	41	32	29	38	3700	3400	4100	3.61	3	b
			1000	4	3	6	1	4	5	7	1	4	5	7	1						
2010	**1056**	**Milk powder**	10	96	122	109	144	122	123	111	147	122	123	111	147	1400	1400	1500	3.18	3	a
			100	32	28	19	15	41	28	19	20	41	28	19	20						
2010	**1089**	**Vanilla ice cream**	10	32	39	39	40	34	40	39	43	34	40	39	43	380	420	360	2.56	3	c
			100	6	3	6	3	6	4	7	3	6	4	7	3						
2010	**1090**	**Vanilla ice cream**	10	25	21	22	23	27	26	25	25	27	26	25	25	280	270	280	2.45	3	c
			100	4	5	1	7	4	5	1	8	4	5	1	8						
2010	**1093**	**Chocolate based dessert**	10	3	5	4	4	4	7	5	5	4	7	5	5	55	50	36	1.56	3	c
			100	0	0	0	0	0	0	0	0	0	0	0	0	Ne	Ne	Ne	Ne		
2010	1153	Milk powder	10	39	42	38	27	41	42	38	27	41	42	38	27	410	330	420	2.62	3	a
			100	5	2	3	5	5	2	3	5	5	2	3	5						
2010	**1154**	**Pasteurized milk cheese**	10	4(FA>150)	3(FA> 150)	3(FA> 150)	1(FA> 150)	Impossible to enumerate				4(FA>150)	3(FA> 150)	3(FA> 150)	1(FA> 150)	35	20	ND	ND	3	b
			100	0(FA>150)	0(FA> 150)	0(FA> 150)	0(FA> 150)					0(FA>150)	0(FA> 150)	0(FA> 150)	0(FA> 150)	FA>150	FA> 150				
2010	**1155**	**Pasteurized milk cheese**	10	2(FA>150)	3(FA> 150)	3(FA> 150)	1(FA> 150)	Impossible to enumerate				2(FA>150)	3(FA> 150)	3(FA> 150)	1(FA> 150)	25	20	ND	ND	3	b
			100	0(FA>150)	1(FA> 150)	0(FA> 150)	1(FA> 150)					0(FA>150)	1(FA> 150)	0(FA> 150)	1(FA> 150)	FA>150	FA> 150				
2010	**1163**	**Pasteurized milk cheese**	10	44	50	51	55	44	50	51	55	44	50	51	55	520	550	440	2.64	3	b
			100	12	9	5	9	12	9	5	9	12	9	5	9						
2010	**1164**	**Pasteurized milk cheese**	10	44	49	43	49	44	49	44	49	44	49	44	49	480	500	450	2.65	3	b
			100	5	7	6	10	5	8	6	10	5	8	6	10						
2010	**1165**	**Pasteurized milk cheese**	10	24	24	34	22	24	24	34	22	24	24	34	22	260	290	270	2.43	3	b
			100	6	3	3	4	6	4	3	4	6	4	3	4						
2010	**1303**	**Pasteurized milk cheese**	10	24	26	41	25	24	26	41	25	24	26	41	25	290	340	300	2.48	3	b
			100	9	4	6	3	9	4	6	3	9	4	6	3						
2010	**1304**	**Pasteurized milk cheese**	10	29	31	22	24	31	31	22	26	31	31	22	26	300	230	190	2.28	3	b
			100	1	3	2	1	1	3	2	1	1	3	2	1						

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

DAIRY PRODUCTS																							
Year of analysis	N° sample	Product	Reference method: ISO 7932◆																		Category	Type
			Dilution	24 H				48 H				Replicate 1 (confirmed)		Replicate 2 (confirmed)		Replicate 1	Replicate 2	New interpretation (With Replicate 1, plate a) (ISO 7218 2024)			
				Replicate 1		Replicate 2		Replicate 1		Replicate 2											
				CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU /plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/g	CFU/g	CFU/g	log CFU/g		
2010	**1305**	**Half skimmed milk powder**	10	8	6	2	6	10	6	2	6	10	6	2	6	73	30	91	1.96	3	a
			100	0	0	0	1	0	0	0	1	0	0	0	1		Ne				
2010	**1460**	**Pasteurized milk cheese**	10	Impossible to enumerate				Impossible to enumerate				Impossible to enumerate				/	/	ND	ND	3	b
			100																		
2010	**1461**	**Pasteurized milk cheese**	100	Impossible to enumerate				Impossible to enumerate				Impossible to enumerate				/	/	ND	ND	3	b
			1000																		
2010	**1462**	**Milk powder**	1000	16	23	9	18	16	23	9	18	16	23	9	18	20000	14000	15000	4.18	3	a
			10000	1	3	2	1	1	3	2	1	1	3	2	1						
2018	**798**	**Dairy based dessert**	1000	10				10				10				9000		9100	3.96	3	c
			10000	0				0				0									
2018	**799**	**Dairy based dessert**	10	5				5				5				50 Ne		45 Ne	1.65 Ne	3	c
			100	0				0				0									

EGG PRODUCTS																					
Year of analysis	N° sample	Product	Reference method: ISO 7932♦																Category	Type
			Dilution	24 H				48 H				Replicate 1 (confirmed)		Replicate 2 (confirmed)		Replicate 1	Replicate 2	New interpretation (With Replicate 1, plate a) (ISO 7218 2024)			
				Replicate 1		Replicate 2		Replicate 1		Replicate 2											
				CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU /plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/g	CFU/g	CFU/g	log CFU/g		
2010	974	Pudding	100	>150	154	131	138	>150	164	135	140	>150	164	135	140	17000	15000	23000	4.36	4	c
			1000	21	11	23	21	23	11	23	24	23	11	23	24						
2010	975	Pudding	100000	70	49	39	40	70	51	39	40	70	51	39	40	6200000	4500000	7100000	6.85	4	c
			1000000	8	7	9	4	8	7	14	4	8	7	14	4						
2010	986	Vanilla cream	100	81	80	84	48	88	82	84	50	88	82	84	50	8200	7000	8600	3.93	4	c
			1000	6	4	10	9	7	4	10	9	7	4	10	9						
2010	987	Vanilla cream	100	>150	>150	>150	>150	>150	>150	>150	>150	>150	>150	>150	>150	35000 N'	52000 N'	36000	4.56	4	c
			1000	32	36	36	62	36	33	66	38	36	33	66	38						
2010	993	Egg powder	100	46	40	24	39	46	40	24	39	46	40	24	39	4200	3300	4500	3.65	4	b
			1000	3	2	7	3	3	2	7	3	3	2	7	3						
2010	995	Egg based preparation	100	17	8	19	31	17	9	19	31	17	9	19	31	1400	2500	2000	3.30	4	b
			1000	5	0	1	3	5	0	1	3	5	0	1	3						
2010	1002	Pasta deli salad	1000	15	12	17	14	15(FA>150)	12(FA> 150)	17(FA> 150)	14(FA> 150)	15	12	17	14	14000	15000	15000	4.18	4	a
			10000	2	1	0	2	2(FA>150)	1(FA> 150)	0(FA> 150)	1(FA> 150)	2	1	0	2						
2010	1003	Omelette with mushrooms and onions	1000	45	28	27	22	45(FA>150)	28(FA> 150)	27(FA> 150)	22(FA> 150)	45	28	27	22	38000	23000	46000	4.66	4	c
			10000	6	4	0	1	6(FA>150)	4(FA> 150)	0(FA> 150)	1(FA> 150)	6	4	0	1						
2010	1012	Custard	10	6	11	11	6	6	11	11	6	6	11	11	6	95	91	73	1.86	4	c
			100	2	2	0	3	2	2	0	3	2	2	0	3			Ne	Ne		
2010	**1045**	**Puff pastry**	10	6(FA> 150)	3(FA> 150)	5(FA> 150)	8(FA> 150)	FA>150	FA> 150	FA> 150	FA> 150	FA> 150	FA> 150	FA> 150	FA> 150	FA> 150	FA> 150	ND	ND	4	a
			100	0(FA> 150)	1(FA> 150)	0(FA> 150)	1(FA> 150)	FA>150	FA> 150	FA> 150	FA> 150	FA> 150	FA> 150	FA> 150	FA> 150						
2010	**1156**	**Egg powder**	10	6	7	7	5	6	7	7	5	6	7	7	5	65	60	55	1.74	4	b
			100	0	0	0	0	0	0	0	0	0	0	0	0	Ne	Ne	Ne	Ne		
2010	**1166**	**Egg based dessert**	10	115	124	105	122	115	124	105	122	115	124	105	122	1200	1200	1200	3.08	4	c
			100	22	6	16	21	22	6	16	21	22	6	16	21						
2010	**1463**	**Pastry**	10	97	84	92	81	97	84	92	81	97	84	92	81	950	880	970	2.99	4	c
			100	10	17	9	12	10	17	9	12	10	17	9	12						
2010	**1464**	**Puff pastry**	10000	15	33	14	18	15	33	14	18	15	33	14	18	230000	160000	150000	5.18	4	a
			100000	2	1	1	2	2	1	1	2	2	1	1	2						
2018	598	Egg based preparation	10	2				2				2				20		20	1.30*	4	b
			100	1				1				1									
2018	1367	Fresh pasta	10	26				26				26				280		280	2.45	4	a
			100	5				5				5									
2018	**1683**	**Egg yolk powder**	10000	32				33				33				310000		310000	5.49	4	b
			100000	1				1				1									
2018	**1684**	**Egg yolk powder**	1000	41				45				45				46000		46000	4.66	4	b
			10000	6				6				6									
2018	**1685**	**Whole egg powder**	1000	23				23				23				25000		25000	4.40	4	b
			10000	4				4				4									

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EGG PRODUCTS																					
Year of analysis	N° sample	Product	Reference method: ISO 7932♦																Category	Type
			Dilution	24 H				48 H				Replicate 1 (confirmed)		Replicate 2 (confirmed)		Replicate 1	Replicate 2	New interpretation (With Replicate 1, plate a) (ISO 7218 2024)			
				Replicate 1		Replicate 2		Replicate 1		Replicate 2											
				CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU /plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/g	CFU/g	CFU/g	log CFU/g		
2018	**1686**	**Egg white powder**	100	41				41				41				4000		4000	3.60	4	b
			1000	3				3				3									
2018	**1811**	**Fresh pasta**	10	69				69				69				680		680	2.83	4	a
			100	6				6				6									
2018	**1812**	**Fresh pasta**	100	37				38				38				3700		3700	3.57	4	a
			1000	3				3				3									
2018	**1813**	**Fresh pasta**	100	13				13				13				1300		1300	3.11	4	a
			1000	1				1				1									

VEGETABLES																					
Year of analysis	N° sample	Product	Reference method: ISO 7932♦																Category	Type
			Dilution	24 H				48 H				Replicate 1 (confirmed)		Replicate 2 (confirmed)		Replicate 1	Replicate 2	New interpretation (With Replicate 1, plate a) (ISO 7218 2024)			
				Replicate 1		Replicate 2		Replicate 1		Replicate 2											
				CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU /plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/g	CFU/g	CFU/g	log CFU/g		
2010	978	Onion	10	33	28	28	31	34	29	29	30	34	29	29	30	300	280	320	2.51	5	b
			100	1	2	1	2	1	2	1	2	1	2	1	2						
2010	979	Dehydrated mushroom	100	>150	>150	>150	>150	>150	>150	>150	>150	>150	>150	>150	>150	>150000	>150000	>150000	>5.18	5	b
			1000	>150	>150	>150	>150	>150	>150	>150	>150	>150	>150	>150	>150						
2010	980	Dehydrated mushroom	100	>150	>150	>150	>150	>150	>150	>150	>150	>150	>150	>150	>150	>150000	>150000	>150000	>5.18	5	b
			1000	>150	>150	>150	>150	>150	>150	>150	>150	>150	>150	>150	>150						
2010	981	Onion	10	34	31	26	27	39	33	26	31	39	33	26	31	360	290	380	2.58	5	b
			100	3	3	1	5	3	3	1	5	3	3	1	5						
2010	982	Onion	10	61	69	63	61	65	71	69	62	65	71	69	62	660	650	620	2.79	5	b
			100	3	5	8	4	3	5	8	4	3	5	8	4						
2010	983	Tabbouleh	10	35	22	38	27	37	23	39	27	37	23	39	27	300	320	370	2.57	5	c
			100	4	1	0	3	4	1	1	3	4	1	1	3						
2010	988	Dehydrated mushroom	10000	20	24	20	29	20	24	30	21	20	24	30	21	210000	250000	180000	5.26	5	b
			100000	0	2	2	3	0	2	2	3	0	2	2	3						
2010	989	Dehydrated mushroom	1000	>150	>150	>150	>150	>150	>150	>150	>150	>150	>150	>150	>150	290000	420000	290000	5.46	5	b
			10000	29	29	45	38	29	29	45	39	29	29	45	39	N'	N'				
2010	991	Tabbouleh	10	26(FA>150)	21(FA> 150)	25(FA> 150)	35(FA> 150)	29(FA>150)	26(FA> 150)	29(FA> 150)	36(FA> 150)	29(FA>150)	26(FA> 150)	29(FA> 150)	36(FA> 150)	550	400	500	2.70	5	c
			100	5	6	4	4	5(FA> 150)	6(FA> 150)	4(FA> 150)	4(FA> 150)	5	6	4	4	Ne	Ne	Ne			
2010	992	Cooked rice	1000	103	110	136	132	103	110	136	132	103	110	136	132	107000	130000	100000	5.00	5	c
			10000	7	14	12	7	8	14	12	7	8	14	12	7						
2010	1007	Dehydrated mushroom	10	2	3	7	3	2	4	7	3	2	4	7	3	30	50	55	1.74	5	b
			100	1	0	0	2	1	2	1	2	1	0	1	2		Ne	Ne	Ne		
2010	1008	Dehydrated shallot	10	33	25	14	10	33	25	14	10	33	25	14	10	280	120	330	2.52	5	b
			100	3	1	0	2	3	1	0	2	3	1	0	2						
2010	1009	Dehydrated mushroom	100	121	93	97	71	121	93	97	73	121	93	97	73	11000	8500	12000	4.08	5	b
			1000	12	10	12	6	12	10	12	6	12	10	12	6						
2010	1010	Dehydrated mushroom	1000	0	0	0	0	0	0	0	0	0	0	0	0	<1000	<1000	<1000	<3.00	5	b
			10000	0	0	0	0	0	0	0	0	0	0	0	0						
2010	1013	Bolognaise dressing	10	4	9	8	8	4	9	8	8	4	9	8	8	65	80	36	1.56	5	c
			100	0	0	0	0	0	0	0	0	0	0	0	0	Ne	Ne	Ne	Ne		
2010	**1044**	**Flour**	10	15	6	17	7	19	6	19	10	19	6	19	8	130	130	190	2.28	5	a
			100	2	1	0	0	2	2	2	0	2	1	2	0						
2010	1083	Tabbouleh	10	7	10	5	3	7	10	6	4	7	10	6	4	86	50	64	1.81	5	c
			100	0	2	0	2	0	2	0	2	0	2	0	2		Ne	Ne	Ne		
2010	**1167**	**Buck wheat flour**	10	6	6	6	11	Impossible to enumerate		5	9	4	6	5	9	50	70	45	1.65	5	a
			100	0	0	0	1	0	0	0	1	0	0	0	1	Ne	Ne	Ne	Ne		
2010	**1168**	**Peas purée**	10	51	46	44	42	55	50	47	47	55	50	47	47	550	510	560	2.75	5	c
			100	7	8	9	10	7	9	9	10	7	9	9	10						
2010	**1169**	**vegetables and lens purée**	10	34	23	25	33	34	24	25	34	34	24	25	34	300	300	340	2.53	5	c
			100	3	4	6	1	3	4	6	1	3	4	6	1						

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VEGETABLES																					
Year of analysis	N° sample	Product	Reference method: ISO 7932♦																Category	Type
			Dilution	24 H				48 H				Replicate 1 (confirmed)		Replicate 2 (confirmed)		Replicate 1	Replicate 2	New interpretation (With Replicate 1, plate a) (ISO 7218 2024)			
				Replicate 1		Replicate 2		Replicate 1		Replicate 2											
				CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU /plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/g	CFU/g	CFU/g	log CFU/g		
2010	**1302**	**Buck wheat flour**	10	55	29	34	29	55	29	34	29	55	29	34	29	410	320	530	2.72	5	a
			100	3	3	4	3	3	3	4	3	3	3	4	3						
2010	**1314**	**RTRH vegetables food**	10	31	19	14	25	31	19	15	25	31	19	15	25	270	210	350	2.54	5	c
			100	7	3	2	4	7	3	2	4	7	3	2	4						
2010	**1315**	**Frozen soup**	10	46	54	32	49	46	54	32	49	46	54	32	49	510	430	480	2.68	5	c
			100	6	4	5	9	7	4	5	9	7	4	5	9						
2010	**1469**	**Deli salad**	100	>150	>150	>150	>150	>150	>150	>150	>150	>150	>150	>150	>150	19000	20000	18000	4.26	5	c
			1000	18	20	19	20	18	20	19	20	18	20	19	20	N'	N'				
2010	**1470**	**Deli salad**	1000	51	58	48	64	51	58	49	64	51	58	49	64	58000	55000	55000	4.74	5	c
			10000	10	9	4	3	10	9	4	3	10	9	4	3						
2010	**1471**	**Potatoes purée**	1000	>150	>150	>150	>150	>150	>150	>150	>150	>150	>150	>150	>150	460000	520000	420000	5.62	5	c
			10000	42	50	52	51	42	50	52	51	42	50	52	51						
2010	**1472**	**Tomato purée**	10	2	3	2	4	2	3	2	4	2	3	2	4	25	30	20	1.30*	5	c
			100	0	1	1	2	0	1	1	2	0	1	1	2		Ne				
2018	**1427**	**Potatoes purée**	100	30				30				30				2800		2800	3.45	5	c
			1000	1				1				1									
2018	**1428**	**Sliced carrots**	10	9				9				9				90		82	1.91	5	c
			100	0				0				0				Ne		Ne	Ne		
2018	**1429**	**Deli salad**	1000	8				8				8				8000		8200	3.91	5	c
			10000	1				1				1				Ne		Ne	Ne		
2018	**1430**	**Deli salad**	100	4				4				4				400		360	2.56	5	c
			1000	0				0				0				Ne		Ne	Ne		
2018	1431	Potatoes purée	10	4				4				4				40		45	1.65	5	c
			100	1				1				1				Ne		Ne	Ne		
2018	1507	Parsnip purée	100	70				70				70				6900		6900	3.84	5	c
			1000	6				6				6									
2018	**1687**	**Coriander**	100	>150				>150				>150				59000		59000	4.77	5	a
			1000	58				59				59				N'					
2018	**1688**	**Wheat flour**	1000	57				57				57				54000		54000	4.73	5	a
			10000	2				2				2									
2018	**1689**	**Wheat flour**	1000	>150				>150				>150				520000		520000	5.72	5	a
			10000	52				52				52				N'					
2018	**1690**	**Spice**	10000	83				84				84				830000		830000	5.92	5	a
			100000	7				7				7									
2018	**1691**	**Tumeric**	10000	>150				>150				>150				8100000		8100000	6.91	5	a
			100000	81				81				81				N'					

FEED																					
Year of analysis	N° sample	Product	Reference method: ISO 7932♦																Category	Type
			Dilution	24 H				48 H				Replicate 1 (confirmed)		Replicate 2 (confirmed)		Replicate 1	Replicate 2	New interpretation (With Replicate 1, plate a) (ISO 7218 2024)			
				Replicate 1		Replicate 2		Replicate 1		Replicate 2											
				CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU /plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/g	CFU/g	CFU/g	log CFU/g		
2010	994	Fish food	10	12	9	12	8	13	9	12	8	13	9	12	8	110	110	130	2.11	6	c
			100	1	2	2	1	1	2	2	1	1	2	2	1						
2010	996	Fish food	10	7	4	5	12	8	4	5	12	8	4	5	12	60	86	82	1.91	6	c
			100	1	0	1	1	1	0	1	1	1	0	1	1	Ne		Ne	Ne		
2010	1011	Granules for rabbit	10	5	9	4	4	5(FA>150)	9(FA> 150)	4(FA> 150)	4(FA> 150)	5	9	4	4	70	40	45	1.65	6	c
			100	0	0	0	1	0	0	0	1	0	0	0	1	Ne	Ne	Ne	Ne		
2010	**1042**	**Pellets for cat**	10	25	20	26	29	26	21	28	33	26	21	28	33	230	310	260	2.41	6	a
			100	1	2	6	0	2	2	6	0	2	2	6	0						
2010	**1043**	**Pellet for dog**	10	11	7	5	9	14	7	6	10	14	7	6	10	110	82	140	2.15	6	a
			100	1	3	1	1	1	3	1	1	1	3	1	1						
2010	**1052**	**Sausage for dog**	10	19	23	15	26	23	30	23	34	23	30	23	34	280	280	270	2.43	6	b
			100	6	1	0	5	7	1	0	5	7	1	0	5						
2010	**1053**	**Sausage for dog**	10	40	26	55	44	47	36	66	50	47	36	66	50	430	580	470	2.67	6	b
			100	5	6	4	6	5	7	6	6	5	7	6	6						
2010	1157	Rice for animals	100	0	0	1	0	0	0	1	0	0	0	1	0	<100	50	<100	<2.00	6	c
			1000	0	0	0	0	0	0	0	0	0	0	0	0						
2010	1158	Pasta for animals	100	0	0	0	0	0	0	0	0	0	0	0	0	<100	<100	<100	<2.00	6	c
			1000	0	0	0	0	0	0	0	0	0	0	0	0						
2010	**1159**	**Pâté for dog**	10	26	18	17	22	26	18	17	22	26	18	17	22	210	200	250	2.40	6	b
			100	1	1	4	1	1	1	4	1	1	1	4	1						
2010	**1160**	**Pellets for cat**	10	9	15	10	4	9	15	11	4	9	15	11	4	110	82	82	1.91	6	a
			100	0	1	2	1	0	1	2	1	0	1	2	1			Ne	Ne		
2010	**1170**	**Pâté for cat**	10	165	136	>150	>150	165	136	>150	>150	165	136	>150	>150	1600	1900	1700	3.23	6	b
			100	21	29	20	17	21	29	20	17	21	29	20	17		N'				
2010	**1171**	**Pâté for cat**	10	82	81	58	67	82	81	58	67	82	81	58	67	840	620	840	2.92	6	b
			100	10	11	7	4	10	11	7	4	10	11	7	4						
2010	**1172**	**Pâté for cat**	10	31	22	32	31	31	22	32	31	31	22	32	31	290	310	340	2.53	6	b
			100	6	4	2	4	6	4	2	4	6	4	2	4						
2010	**1173**	**Pellets for dog**	10	119	120	106	89	119	120	106	89	119	120	106	89	1300	1000	1300	3.11	6	a
			100	21	18	21	14	21	18	21	14	21	18	21	14						
2010	**1174**	**Pellet for cat**	10	82	72	84	84	82	72	84	84	82	72	84	84	780	890	840	2.92	6	a
			100	10	8	13	14	10	8	13	14	10	8	13	14						
2010	**1175**	**Pellets for dog**	10	48	48	50	45	50	48	50	45	50	48	50	45	500	510	500	2.70	6	a
			100	5	6	6	10	5	6	6	10	5	6	6	10						
2010	**1308**	**Pellets for dog**	10	49	46	32	37	49	47	32	38	49	47	32	38	480	360	480	2.68	6	a
			100	4	5	5	3	4	5	5	3	4	5	5	3						
2010	**1309**	**Pellets for dog**	10	20	7	12	12	20	7	12	12	20	7	12	12	130	140	190	2.28	6	a
			100	1	0	7	0	1	0	7	0	1	0	7	0						
2010	**1310**	**Flour for poultry**	10	53	48	39	42	55	49	39	42	55	49	39	42	530	420	540	2.73	6	a
			100	4	8	6	4	4	8	6	6	4	8	6	6						
2010	**1311**	**Terrine for cat**	10	2	1	5	3	5	1	5	4	5	1	5	4	30	45	64	1.81	6	b
			100	2	0	0	0	2	0	0	0	2	0	0	0	Ne	Ne				

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

FEED																					
Year of analysis	N° sample	Product	Reference method: ISO 7932♦																Category	Type
			Dilution	24 H				48 H				Replicate 1 (confirmed)		Replicate 2 (confirmed)		Replicate 1	Replicate 2	New interpretation (With Replicate 1, plate a) (ISO 7218 2024)			
				Replicate 1		Replicate 2		Replicate 1		Replicate 2											
				CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU /plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/g	CFU/g	CFU/g	log CFU/g		
2010	**1312**	**Terrine for cat**	10	19	19	16	11	19	19	16	12	19	19	16	12	190	140	180	2.26	6	b
			100	1	2	2	1	1	2	2	1	1	2	2	1						
2010	**1313**	**Terrine for dog**	10	5	2	3	4	5	2	3	4	5	2	3	4	35	35	45	1.65	6	b
			100	0	0	1	0	0	0	1	0	0	0	1	0	Ne	Ne	Ne	Ne		
2010	**1473**	**Pellet for cat**	10	64	62	71	64	64	62	71	64	64	62	71	64	590	660	600	2.78	6	a
			100	2	2	6	5	2	2	6	5	2	2	6	5						
2010	**1474**	**Pasta for animals**	100	23	31	40	16	23	31	40	16	23	31	40	16	2600	3000	2300	3.36	6	c
			1000	2	1	4	5	2	1	4	5	2	1	4	5						
2010	**1475**	**Rice feed**	100	55	56	33	38	55	57	33	38	55	57	33	38	5500	3700	5400	3.73	6	c
			1000	4	3	3	7	4	4	3	7	4	4	3	7						
2018	599	Granules for fish	10	38				38				38				360		360	2.56	6	c
			100	1				1				1									
2018	**1423**	**Pasta**	1000	>150				>150				>150				450000		450000	5.65	6	c
			10000	45				45				45									
2018	**1424**	**Rice feed**	10000	>150				>150				>150				1200000		1200000	6.08	6	c
			100000	12				12				12				N'					
2018	**1425**	**Rice feed**	100	>150				>150				>150				37000		37000	4.57	6	c
			1000	37				37				37									
2018	**1426**	**Pasta for animals**	100	>150				>150				>150				130000		130000	5.11	6	c
			1000	134				134				134									
2018	**2432**	**Infant formula for cattle**	100	30				30				30				2700		2700	3.43	6	a
			1000	0				0				0									
2018	**2433**	**Soya meal for chicken**	100	10				10				10				910		910	2.96	6	a
			1000	0				0				0									
2018	**2434**	**Feed for pork**	100	25				25				25				2500		2500	3.40	6	a
			1000	3				3				3									
2018	**2435**	**Lactoserum for veal**	100	8				8				8				800		730	2.86	6	a
			1000	0				0				0						Ne	Ne		

Alternative method: results

MEAT PRODUCTS																										
Year of analysis	N° sample	Product	Reference method: ISO 7932♦			Alternative method: COMPASS *Bacillus cereus* Agar® (Spreading inoculation) 24h									Alternative method: COMPASS *Bacillus cereus* Agar® (Pour plate inoculation) 24h										Category	Type
				New interpretation (With Replicate 1, plate a) (ISO 7218 2024)		Enumeration			Interpretation 2 plates		Interpretation 1 plate				Enumeration			Interpretation 2 plates		Interpretation 1 plate					
			Dilution	CFU/g	log CFU/g	Dilution	Replicate 1 CFU/plate	Replicate 1 (confirmed) CFU/plate	Replicate 1 CFU/g	Final result (=Replicate 1)	CFUg	log CFU/g	Difference log (1 plate)-log(2 plates)	Dilution	Replicate 1 CFU/plate	Replicate 1 (confirmed) CFU/plate	Replicate 1 CFU/g	Final result (=Replicate 1)	CFU/g	log CFU/g	Difference log (1 plate)-log(2 plates)		
2010	**1047**	**RTRH food with beef**	10	1500	3.18	10	85	85	850	2.93	850	2.93	0.00	10	80	80	760	2.88	800	2.90	0.02	1	c
			100			100	8	8						100	4	4							
2010	**1048**	**RTRH food with beef**	10	650	2.81	10	78	78	730	2.86	780	2.89	0.03	10	47	47	450	2.65	470	2.67	0.02	1	c
			100			100	2	2						100	2	2							
2010	**1049**	**Paella**	10	73	1.86	10	3	3	30	1,48*	30	1.48*	0.00	10	5	5	45	1.65	50	1.70	0.05	1	c
			100	Ne	Ne	100	0	0						100	0	0	Ne	Ne		Ne			
2010	**1057**	**RTRH food with lamb**	10	120	2.08	10	7	7	64	1.81	70	1.85	0.04	10	15	15	140	2.15	150	2.18	0.03	1	c
			100			100	0	0	Ne	Ne		Ne		100	0	0							
2010	**1058**	**RTRH food with bacon**	10	91	1.96	10	6	6	55	1.74	60	1.78	0.04	10	5	4	50	1.70	50	1.70	0.00	1	c
			100			100	0	0	Ne	Ne		Ne		100	0	0	(36)	1.56		Ne			
2010	1082	Sandwich with chicken	10	91	1.96	10	6	6	55	1.74	60	1.78	0.04	10	27	27	260	2.41	270	2.43	0.02	1	b
			100	Ne	Ne	100	0	0		Ne		Ne		100	2	1	(250)	2.40					
2010	**1091**	**Roasted chicken fillet**	10	390	2.59	10	10	10	91	1.96	100	2.00	0.04	10	6	6	55	1.74	60	1.78	0.04	1	b
			100			100	0	0						100	0	0	Ne	Ne		Ne			
2010	**1092**	**Ready to eat duck**	10	73	1.86	100	16	0	1600	3.20	1600	3.20	0.00	100	6	0	600	2.78	600	2.78	0.00	1	b
			100	Ne	Ne	1000	2	0	<100	<2,00				1000	0	0	(<100)	(<2,00)		Ne			
2010	1149	RTRH food with veal	100	<100	<2.00	100	0	0	<100	<2,00	<100	<2.00	0.00	100	0	0	<100	<2,00	<100	<2.00	0.00	1	c
			1000			1000	0	0						1000	0	0							
2010	1150	RTRH food with beef	1000	170000	5.23	1000	>150	>150	170000	5.23	170000	5.23	0.00	1000	162	162	160000	5.20	160000	5.20	0.00	1	c
			10000			10000	17	17						10000	13	13							
2010	**1151**	**Sausage**	10	82	1.91	10	4	4	45	1.65	40	1.60	-0.05	10	4	4	36	1.56	40	1.60	0.05	1	a
			100	Ne	Ne	100	1	1	Ne	Ne		Ne		100	0	0	Ne	Ne		Ne			
2010	**1161**	**Turkey ham**	10	180	2.26	10	24	24	230	2.36	240	2.38	0.02	10	28	28	260	2.41	280	2.45	0.03	1	a
			100			100	1	1						100	1	1							
2010	**1162**	**Ham**	10	190	2.28	10	15	15	160	2.20	150	2.18	-0.03	10	31	31	320	2.51	310	2.49	-0.01	1	a
			100			100	3	3						100	4	4							
2010	**1306**	**Turkey ham**	10	45	1.65	10	6	6	64	1.81	60	1.78	-0.03	10	5	5	45	1.65	50	1.70	0.05	1	a
			100	Ne	Ne	100	1	1	Ne	Ne		Ne		100	0	0	Ne	Ne		Ne			
2010	**1307**	**Low moisture sausage**	10	ND	ND	10	6	6	64	1.81	60	1.78	-0.03	10	7	7	64	1.81	70	1.85	0.04	1	a
			100			100	1	1	Ne	Ne		Ne		100	0	0	Ne	Ne		Ne			
2010	**1465**	**Ham**	1000	15000	4.18	100	153	153	15000	4.18	15000	4.18	0.00	100	85	85	8300	3.92	8500	3.93	0.01	1	a
			10000			1000	14	14						1000	6	6							
2010	**1466**	**Cooked chicken meat**	100	5200	3.72	100	63	63	6100	3.79	6300	3.80	0.01	100	21	21	2000	3.30	2100	3.32	0.02	1	b
			1000			1000	4	4						1000	1	1							
2010	**1467**	**Pâté**	10000	100000	5.00	1000	84	84	82000	4.91	84000	4.92	0.01	1000	24	24	27000	4.43	24000	4.38	-0.05	1	a
			100000	Ne	Ne	10000	6	6						10000	6	6							
2010	**1468**	**Pâté**	100	7000	3.85	100	51	51	4800	3.68	5100	3.71	0.03	100	45	45	4300	3.63	4500	3.65	0.02	1	a
			1000			1000	2	2						1000	2	2							

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MEAT PRODUCTS																										
Year of analysis	N° sample	Product	Reference method: ISO 7932♦			Alternative method: COMPASS *Bacillus cereus* Agar® (Spreading inoculation) 24h									Alternative method: COMPASS *Bacillus cereus* Agar® (Pour plate inoculation) 24h									Category	Type
				New interpretation (With Replicate 1, plate a) (ISO 7218 2024)		Enumeration			Interpretation 2 plates		Interpretation 1 plate			Enumeration			Interpretation 2 plates		Interpretation 1 plate				
			Dilution	CFU/g	log CFU/g	Dilution	Replicate 1 CFU/plate	Replicate 1 (confirmed) CFU/plate	Replicate 1 CFU/g	Final result (=Replicate 1)	CFUg	log CFU/g	Difference log (1 plate)-log(2 plates)	Dilution	Replicate 1 CFU/plate	Replicate 1 (confirmed) CFU/plate	Replicate 1 CFU/g	Final result (=Replicate 1)	CFU/g	log CFU/g	Difference log (1 plate)-log(2 plates)		
2018	**1045**	**Sandwich with chicken**	100	460	2.66	100	5	5	460	2.66	500	2.70	0.04	100	6	6	640	2.81	600	2.78	-0.03	1	b
			1000	Ne	Ne	1000	0	0	Ne	Ne		Ne		1000	1	1	Ne	Ne		Ne			
2018	**1046**	**Tabbouleh with chicken**	100	1200	3.08	100	14	14	1400	3.15	1400	3.15	0.00	100	9	9	820	2.91	900	2.95	0.04	1	b
			1000			1000	1	1						1000	0	0	Ne	Ne		Ne			
2018	**1047**	**Sliced roasted chicken**	1000	17000	4.23	1000	11	11	11000	4.04	11000	4.04	0.00	1000	11	11	10000	4.00	11000	4.04	0.04	1	b
			10000			10000	1	1						10000	0	0							

SEAFOOD AND FISHERY PRODUCTS																										
Year of analysis	N° sample	Product	Reference method: ISO 7932♦			Alternative method: COMPASS *Bacillus cereus* Agar® (Spreading inoculation) 24h									Alternative method: COMPASS *Bacillus cereus* Agar® (Pour plate inoculation) 24h									Category	Type
				New interpretation (With Replicate 1, plate a) (ISO 7218 2024)		Enumeration			Interpretation 2 plates		Interpretation 1 plate			Enumeration			Interpretation 2 plates		Interpretation 1 plate				
			Dilution	CFU/g	log CFU/g	Dilution	Replicate 1 CFU/plate	Replicate 1 (confirmed) CFU/plate	Replicate 1 CFU/g	Final result (=Replicate 1)	CFUg	log CFU/g	Difference log (1 plate)-log(2 plates)	Dilution	Replicate 1 CFU/plate	Replicate 1 (confirmed) CFU/plate	Replicate 1 CFU/g	Final result (=Replicate 1)	CFU/g	log CFU/g	Difference log (1 plate)-log(2 plates)		
2010	**1046**	**Salmon terrine**	10	120	2.08	10	5	5	55	1.74	50	1.70	-0.04	10	10	4	91	1.96	100	2.00	0.04	2	a
			100			100	1	1	Ne	Ne		Ne		100	0	0	(36)	1.56					
2010	**1050**	**Salmon terrine**	10	91	1.96	10	5	5	45	1.65	50	1.70	0.05	10	10	10	100	2.00	100	2.00	0.00	2	a
			100			100	0	0	Ne	Ne		Ne		100	1	1							
2010	**1051**	**RTRH Seafood**	10	100	2.00	10	7	7	64	1.81	70	1.85	0.04	10	6	6	64	1.81	60	1.78	-0.03	2	c
			100			100	0	0	Ne	Ne		Ne		100	1	1	Ne	Ne		Ne			
2010	1081	Pasta and surimi deli salad	10	ND	ND	10	>150 (blue colonies <1mm)	/	<200	<2,00	<100	<2.00	0.00	10	>150	>150	14000	4.15	14000	4.15	0.00	2	b
			100			100	0	/						100	138	28	(2800)	3.47					
2010	**1094**	**RTC salmon**	10	64	1.81	10	1	1	10	1,00*	10	1.00*	0.00	10	3	3	30	1,5*	30	1.48*	0.00	2	c
			100	Ne	Ne	100	1	1						100	1	1							
2010	**1095**	**Surimi**	10	45	1.65	10	1	1	10	1,00*	10	1.00*	0.00	10	4	4	36	1.56	40	1.60	0.05	2	b
			100	Ne	Ne	100	1	1						100	0	0	Ne	Ne		Ne			
2010	**1152**	**RTRH seafood**	10	160	2.20	10	24	24	250	2.40	240	2.38	-0.02	10	18	18	180	2.26	180	2.26	0.00	2	c
			100			100	3	3						100	2	2							
2018	**600**	**Sandwich with tuna**	1000	13000	4.11	1000	15	15	15000	4.18	15000	4.18	0.00	1000	6	6	5500	3.74	6000	3.78	0.04	2	b
			10000			10000	2	2						10000	0	0	Ne	Ne		Ne			
2018	**601**	**Sandwich with tuna and vegetables**	100	360	2.56	100	4	4	460	2.66	400	2.60	-0.06	10	28	28	280	2.45	280	2.45	0.00	2	b
			1000	Ne	Ne	1000	1	1	Ne	Ne		Ne		100	3	3							
2018	**602**	**Scallops and salmon terrine**	10	230	2.36	10	14	14	150	2.18	140	2.15	-0.03	10	20	20	180	2.26	200	2.30	0.05	2	a
			100			100	2	2						100	0	0							
2018	**603**	**Leeks and salmon terrine**	10	30	1.48*	10	2	2	20	1,30*	20	1.30*	0.00	10	3	3	30*	1,48*	30	1.48*	0.00	2	a
			100			100	1	1						100	0	0							
2018	**794**	**RTRH salmon filet**	1000	42000	4.62	1000	19	19	17000	4.23	19000	4.28	0.05	1000	34	34	34000	4.53	34000	4.53	0.00	2	c
			10000			10000	0	0						10000	3	3							
2018	**795**	**RTRH cod filet**	1000	28000	4.45	1000	15	15	15000	4.18	15000	4.18	0.00	1000	15	15	15000	4.18	15000	4.18	0.00	2	c
			10000			10000	2	2						10000	2	2							
2018	**796**	**RTRH fish filet**	100	<100	<2.00	100	0	0	<100	<2,00	<100	<2.00	0.00	100	0	0	<100	<2,00	<100	<2.00	0.00	2	c
			1000			1000	0	0						1000	0	0							
2018	**797**	**RTRH cod fish cakes**	10	<10	<1.00	10	0	0	<10	<1,00	<10	<1.00	0.00	10	0	0	<10	<1,00	<10	<1.00	0.00	2	c
			100			100	0	0						100	0	0							
2018	**1048**	**Scallops terrine**	1000	25000	4.40	100	74	74	7300	3.86	7400	3.87	0.01	100	53	53	5300	3.72	5300	3.72	0.00	2	a
			10000			1000	6	6						1000	5	5							
2018	**1049**	**Trout and almonds terrine**	1000	15000	4.18	100	76	76	7500	3.88	7600	3.88	0.01	100	41	41	4100	3.61	4100	3.61	0.00	2	a
			10000			1000	7	7						1000	4	4							
2018	**1050**	**Salmon and smoked salmon terrine**	1000	<1000	<3.00	1000	0	0	<1000	<3,00	<1000	<3.00	0.00	1000	0	0	<1000	<3,00	<1000	<3.00	0.00	2	a
			10000			10000	0	0						10000	0	0							
2018	**1051**	**Leeks and salmon terrine**	100	3300	3.52	100	27	27	2800	3.45	2700	3.43	-0.02	10	146	146	1400	3.15	1500	3.18	0.03	2	a
			1000			1000	4	4						100	9	9							
2018	**1052**	**Tuna and rice deli salad Seafood salad**	10	<10	<1.00	10	0	0	<10	<1,00	<10	<1.00	0.00	10	0	0	<10	<1,00	<10	<1.00	0.00	2	b
			100			100	0	0						100	0	0							

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SEAFOOD AND FISHERY PRODUCTS																									
Year of analysis	N° sample	Product	Reference method: ISO 7932♦			Alternative method: COMPASS *Bacillus cereus* Agar® (Spreading inoculation) 24h									Alternative method: COMPASS *Bacillus cereus* Agar® (Pour plate inoculation) 24h									Category	Type
				New interpretation (With Replicate 1, plate a) (ISO 7218 2024)		Enumeration			Interpretation 2 plates		Interpretation 1 plate			Enumeration			Interpretation 2 plates		Interpretation 1 plate				
			Dilution	CFU/g	log CFU/g	Dilution	Replicate 1 CFU/plate	Replicate 1 (confirmed) CFU/plate	Replicate 1 CFU/g	Final result (=Replicate 1)	CFUg	log CFU/g	Difference log (1 plate)-log(2 plates)	Dilution	Replicate 1 CFU/plate	Replicate 1 (confirmed) CFU/plate	Replicate 1 CFU/g	Final result (=Replicate 1)	CFU/g	log CFU/g	Difference log (1 plate)-log(2 plates)		
2018	**1053**	**Surimi**	1000	10000	4.00	1000	2	2	1800*	3,3*	2000	3.30*	0.00	1000	0	0	<1000	<3,00	<1000	<3.00	0.00	2	b
			10000			10000	0	0						10000	0	0							
2018	**1054**	**Sandwich with smoked salmon**	100	<200	<2.00	100	0	0	<100	<2,00	<100	<2.00	0.00	100	0	0	<100	<2,00	<100	<2.00	0.00	2	b
			1000			1000	0	0						1000	0	0							
2018	**1803**	**Scallops terrine**	100	11000	4.04	100	45	45	4200	3.62	4500	3.65	0.03	100	42	42	4100	3.61	4200	3.62	0.01	2	a
			1000			1000	1	1						1000	3	3							
2018	**1804**	**Salmon and smoked salmon terrine**	1000	<1000	<3.00	1000	0	0	<1000	<3,0	<1000	<3.00	0.00	1000	0	0	<1000	<3,0	<1000	<3.00	0.00	2	a
			10000			10000	0	0						10000	0	0							
2018	**1805**	**Sandwich with smoked salmon**	10	ND	ND	10	12	12	120	2.08	120	2.08	0.00	10	15	15	140	2.15	150	2.18	0.03	2	b
			100			100	1	1						100	0	0							
2018	**1806**	**Sandwich with tuna**	10	<10	<1.00	10	0	0	<10	<1,0	<10	<1.00	0.00	10	0	0	<10	<1,0	<10	<1.00	0.00	2	b
			100			100	0	0						100	0	0							
2018	**1807**	**Surimi deli salad**	100	1000	3.00	100	10	10	1100	3.04	1000	3.00	-0.04	100	10	10	1000	3.00	1000	3.00	0.00	2	b
			1000			1000	2	2						1000	1	1							
2018	**1808**	**Salmon and pasta deli salad**	1000	<1000	<3.00	1000	0	0	<1000	<3,0	<1000	<3.00	0.00	1000	0	0	<1000	<3,0	<1000	<3.00	0.00	2	b
			10000			10000	0	0						10000	0	0							
2018	**1809**	**RTRH cod fish cakes**	100	5500	3.74	100	51	51	5100	3.71	5100	3.71	0.00	100	86	86	8700	3.94	8600	3.93	-0.01	2	c
			1000			1000	5	5						1000	10	10							
2018	**1810**	**RTRH shrimps**	10	290	2.46	10	21	21	230	2.36	210	2.32	-0.04	10	19	19	190	2.28	190	2.28	0.00	2	c
			100			100	4	4						100	2	2							
2018	**2156**	**Surimi**	100	8000	3.90	100	45	45	4500	3.65	4500	3.65	0.00	100	46	46	4600	3.66	4600	3.66	0.00	2	b
			1000			1000	5	5						1000	5	5							
2018	**2157**	**Sandwich with tuna**	1000	53000	4.72	1000	27	27	27000	4.43	27000	4.43	0.00	1000	32	32	32000	4.51	32000	4.51	0.00	2	b
			10000			10000	3	3						10000	3	3							
2018	**2158**	**Sandwich with salmon**	1000	110000	5.04	1000	79	79	74000	4.87	79000	4.90	0.03	1000	55	55	57000	4.76	55000	4.74	-0.02	2	b
			10000			10000	2	2						10000	8	8							

DAIRY PRODUCTS																									
Year of analysis	N° sample	Product	Reference method: ISO 7932♦			Alternative method: COMPASS *Bacillus cereus* Agar® (Spreading inoculation) 24h									Alternative method: COMPASS *Bacillus cereus* Agar® (Pour plate inoculation) 24h									Category	Type
				New interpretation (With Replicate 1, plate a) (ISO 7218 2024)		Enumeration			Interpretation 2 plates		Interpretation 1 plate			Enumeration			Interpretation 2 plates		Interpretation 1 plate				
			Dilution	CFU/g	log CFU/g	Dilution	Replicate 1 CFU/plate	Replicate 1 (confirmed) CFU/plate	Replicate 1 CFU/g	Final result (=Replicate 1)	CFUg	log CFU/g	Difference log (1 plate)-log(2 plates)	Dilution	Replicate 1 CFU/plate	Replicate 1 (confirmed) CFU/plate	Replicate 1 CFU/g	Final result (=Replicate 1)	CFU/g	log CFU/g	Difference log (1 plate)-log(2 plates)		
2010	976	Milk powder	10	270	2.43	10	40	40	400	2.60	400	2.60	0.00	10	32	32	300	2.48	320	2.51	0.03	3	a
			100			100	4	4						100	1	1							
2010	977	Milk powder	10	1500	3.18	10	125	125	1400	3.15	1300	3.11	-0.03	10	147	147	1400	3.15	1500	3.18	0.03	3	a
			100			100	24	24						100	12	12							
2010	1014	Vanilla dairy based dessert	10	55	1.74	10	1	1	10	1,00*	10	1.00*	0.00	10	2	2	20	1,3*	20	1.30*	0.00	3	c
			100	Ne	Ne	100	0	0						100	0	0							
2010	1015	Chocolate dairy based dessert	10	55	1.74	10	0	0	<10	<1,00	<10	<1.00	0.00	10	2	2	20	1,3*	20	1.30*	0.00	3	c
			100	Ne	Ne	100	0	0						100	0	0							
2010	1016	Caramel dairy based dessert	10	91	1.96	10	10	10	100	2.00	100	2.00	0.00	10	15	15	160	2.20	150	2.18	-0.03	3	c
			100	Ne	Ne	100	1	1						100	2	2							
2010	**1054**	**Raw milk cheese**	10	ND	ND	10	FA>150	FA>150	FA>150	ND	ND	ND	/	10	FA>150	FA>150	FA>150	ND	ND	ND	/	3	b
			100			100	FA>150	FA>150						100	FA>150	FA>150							
2010	**1055**	**Raw ewe milk cheese**	100	4100	3.61	100	23	23	2100	3.32	2300	3.36	0.04	100	12	12	1300	3.11	1200	3.08	-0.03	3	b
			1000			1000	0	0						1000	2	2							
2010	**1056**	**Milk powder**	10	1500	3.18	10	93	93	930	2.97	930	2.97	0.00	100	16	16	1500	3.18	1600	3.20	0.03	3	a
			100			100	39	39						1000	1	1							
2010	**1089**	**Vanilla ice cream**	10	360	2.56	10	28	28	290	2.46	280	2.45	-0.02	10	19	19	220	2.34	190	2.28	-0.06	3	c
			100			100	4	4						100	5	5							
2010	**1090**	**Vanilla ice cream**	10	280	2.45	10	25	25	240	2.38	250	2.40	0.02	10	24	24	230	2.36	240	2.38	0.02	3	c
			100			100	1	1						100	1	1							
2010	**1093**	**Chocolate based dessert**	10	36	1.56	10	5	5	55	1.74	50	1.70	-0.04	10	3	3	30	1,48*	30	1.48*	0.00	3	c
			100	Ne	Ne	100	1	1	Ne	Ne		Ne		100	0	0							
2010	1153	Milk powder	10	420	2.62	10	26	26	260	2.41	260	2.41	0.00	10	32	32	330	2.52	320	2.51	-0.01	3	a
			100			100	3	3						100	4	4							
2010	**1154**	**Pasteurized milk cheese**	10	ND	ND	10	4	4	36	1.56	40	1.60	0.05	10	4	4	36	1.56	40	1.60	0.05	3	b
			100			100	0	0	Ne	Ne		Ne		100	0	0	Ne	Ne		Ne			
2010	**1155**	**Pasteurized milk cheese**	10	ND	ND	10	6	6	55	1.74	60	1.78	0.04	10	3	3	30	1,48*	30	1.48*	0.00	3	b
			100			100	0	0	Ne	Ne		Ne		100	0	0							
2010	**1163**	**Pasteurized milk cheese**	10	440	2.64	10	25	25	260	2.41	250	2.40	-0.02	10	25	25	250	2.40	250	2.40	0.00	3	b
			100			100	3	3						100	2	2							
2010	**1164**	**Pasteurized milk cheese**	10	450	2.65	10	27	27	260	2.41	270	2.43	0.02	10	25	25	240	2.38	250	2.40	0.02	3	b
			100			100	2	2						100	1	1							
2010	**1165**	**Pasteurized milk cheese**	10	270	2.43	10	24	24	230	2.36	240	2.38	0.02	10	18	18	170	2.23	180	2.26	0.02	3	b
			100			100	1	1						100	1	1							
2010	**1303**	**Pasteurized milk cheese**	10	300	2.48	10	29	29	330	2.52	290	2.46	-0.06	10	48	48	460	2.66	480	2.68	0.02	3	b
			100			100	7	7						100	2	2							
2010	**1304**	**Pasteurized milk cheese**	10	190	2.28	10	27	27	260	2.41	270	2.43	0.02	10	24	24	240	2.38	240	2.38	0.00	3	b
			100			100	2	2						100	2	2							
2010	**1305**	**Half skimmed milk powder**	10	91	1.96	10	4	4	45	1.65	40	1.60	-0.05	10	7	7	64	1.81	70	1.85	0.04	3	a
			100			100	1	1	Ne	Ne		Ne		100	0	0	Ne	Ne		Ne			

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

DAIRY PRODUCTS																										
Year of analysis	N° sample	Product	Reference method: ISO 7932♦			Alternative method: COMPASS *Bacillus cereus* Agar® (Spreading inoculation) 24h									Alternative method: COMPASS *Bacillus cereus* Agar® (Pour plate inoculation) 24h									Category	Type
				New interpretation (With Replicate 1, plate a) (ISO 7218 2024)		Enumeration			Interpretation 2 plates		Interpretation 1 plate			Enumeration			Interpretation 2 plates		Interpretation 1 plate				
			Dilution	CFU/g	log CFU/g	Dilution	Replicate 1 CFU/plate	Replicate 1 (confirmed) CFU/plate	Replicate 1 CFU/g	Final result (=Replicate 1)	CFUg	log CFU/g	Difference log (1 plate)-log(2 plates)	Dilution	Replicate 1 CFU/plate	Replicate 1 (confirmed) CFU/plate	Replicate 1 CFU/g	Final result (=Replicate 1)	CFU/g	log CFU/g	Difference log (1 plate)-log(2 plates)		
2010	**1460**	**Pasteurized milk cheese**	10	ND	ND	10	4	4	36	1.56	40	1.60	0.05	10	11	11	100	2.00	110	2.04	0.04	3	b
			100			100	0	0		Ne		Ne		100	0	0							
2010	**1461**	**Pasteurized milk cheese**	100	ND	ND	100	20	20	2200	3.34	2000	3.30	-0.04	100	20	20	2000	3.30	2000	3.30	0.00	3	b
			1000			1000	4	4						1000	2	2							
2010	**1462**	**Milk powder**	1000	15000	4.18	100	157	157	17000	4.23	16000	4.20	-0.03	100	110	110	11000	4.04	11000	4.04	0.00	3	a
			10000			1000	26	26						1000	15	15							
2018	**798**	**Dairy based dessert**	1000	9100	3.96	1000	10	10	9000	3.95	10000	4.00	0.05	1000	10	10	9000	3.95	10000	4.00	0.05	3	c
			10000			10000	0	0						10000	0	0							
2018	**799**	**Dairy based dessert**	10	45	1.65	10	6	6	55	1.74	60	1.78	0.04	10	7	7	64	1.81	70	1.85	0.04	3	c
			100	Ne	Ne	100	0	0	Ne	Ne		Ne		100	0	0	Ne	Ne		Ne			

EGG PRODUCTS																									
Year of analysis	N° sample	Product	Reference method: ISO 7932♦			Alternative method: COMPASS *Bacillus cereus* Agar® (Spreading inoculation) 24h									Alternative method: COMPASS *Bacillus cereus* Agar® (Pour plate inoculation) 24h									Category	Type
				New interpretation (With Replicate 1, plate a) (ISO 7218 2024)		Enumeration			Interpretation 2 plates		Interpretation 1 plate			Enumeration			Interpretation 2 plates		Interpretation 1 plate				
			Dilution	CFU/g	log CFU/g	Dilution	Replicate 1 CFU/plate	Replicate 1 (confirmed) CFU/plate	Replicate 1 CFU/g	Final result (=Replicate 1)	CFUg	log CFU/g	Difference log (1 plate)-log(2 plates)	Dilution	Replicate 1 CFU/plate	Replicate 1 (confirmed) CFU/plate	Replicate 1 CFU/g	Final result (=Replicate 1)	CFU/g	log CFU/g	Difference log (1 plate)-log(2 plates)		
2010	974	Pudding	100	23000	4.36	100	140	140	14000	4.15	14000	4.15	0.00	100	92	92	9100	3.96	9200	3.96	0.00	4	c
			1000			1000	10	10						1000	8	8							
2010	975	Pudding	100000	7100000	6.85	100000	12	12	1100000	6.04	1200000	6.08	0.04	100000	39	39	4100000	6.61	3900000	6.59	-0.02	4	c
			1000000			1000000	0	0						1000000	6	6							
2010	986	Vanilla cream	100	8600	3.93	100	66	66	6500	3.81	6600	3.82	0.01	100	54	54	5300	3.72	5400	3.73	0.01	4	c
			1000			1000	6	6						1000	4	4							
2010	987	Vanilla cream	100	36000	4.56	100	164	164	17000	4.23	16000	4.20	-0.03	100	>150	>150	27000	4.43	27000	4.43	0.00	4	c
			1000			1000	23	23						1000	27	27							
2010	993	Egg powder	100	4500	3.65	100	26	26	2700	3.43	2600	3.41	-0.02	100	27	27	2700	3.43	2700	3.43	0.00	4	b
			1000			1000	4	4						1000	3	3							
2010	995	Egg based preparation	100	2000	3.30	100	25	25	2500	3.40	2500	3.40	0.00	100	16	16	1500	3.18	1600	3.20	0.03	4	b
			1000			1000	3	3						1000	0	0							
2010	1002	Pasta deli salad	1000	15000	4.18	100	112	112	11000	4.04	11000	4.04	0.00	100	117	117	12000	4.08	12000	4.08	0.00	4	a
			10000			1000	14	14						1000	16	16							
2010	1003	Omelette with mushrooms and onions	1000	46000	4.66	1000	31	31	34000	4.53	31000	4.49	-0.04	1000	23	23	22000	4.34	23000	4.36	0.02	4	c
			10000			10000	6	6						10000	1	1							
2010	1012	Custard	10	73	1.86	10	5	5	55	1.74	50	1.70	-0.04	10	9	9	100	2.00	90	1.95	-0.05	4	c
			100	Ne	Ne	100	1	1	Ne	Ne		Ne		100	2	2	Ne	Ne		Ne			
2010	**1045**	**Puff pastry**	10	ND	ND	10	FA>150	FA>150	FA>150	ND	ND	ND	/	10	FA>150	FA>150	FA>150	ND	ND	ND	/	4	a
			100			100	FA>150	FA>150						100	FA>150	FA>150							
2010	**1156**	**Egg powder**	10	55	1.74	10	4	4	45	1.65	40	1.60	-0.05	10	2	2	20	1,3*	20	1.30*	0.00	4	b
			100	Ne	Ne	100	1	1	Ne	Ne		Ne		100	0	0							
2010	**1166**	**Egg based dessert**	10	1200	3.08	10	91	91	950	2.98	910	2.96	-0.02	10	82	82	870	2.94	820	2.91	-0.03	4	c
			100			100	13	13						100	14	14							
2010	**1463**	**Pastry**	10	970	2.99	10	81	81	780	2.89	810	2.91	0.02	10	71	71	680	2.83	710	2.85	0.02	4	c
			100			100	5	5						100	4	4							
2010	**1464**	**Puff pastry**	10000	150000	5.18	1000	149	149	140000	5.15	150000	5.18	0.03	1000	122	122	120000	5.08	120000	5.08	0.00	4	a
			100000			10000	6	6						10000	13	13							
2018	598	Egg based preparation	10	20	1.30*	10	2	2	20*	1,30*	20	1.30*	0.00	10	2	2	20*	1,30*	20	1.30*	0.00	4	b
			100			100	1	1						100	0	0							
2018	1367	Fresh pasta	10	280	2.45	10	5	5	55	1.74	50	1.70	-0.04	10	10	10	100	2.00	100	2.00	0.00	4	a
			100			100	1	1	Ne	Ne		Ne		100	1	1							
2018	**1683**	**Egg yolk powder**	10000	310000	5.49	10000	20	20	200000	5.30	200000	5.30	0.00	10000	12	12	120000	5.08	120000	5.08	0.00	4	b
			100000			100000	2	2						100000	1	1							
2018	**1684**	**Egg yolk powder**	1000	46000	4.66	1000	24	24	24000	4.38	24000	4.38	0.00	1000	36	36	36000	4.56	36000	4.56	0.00	4	b
			10000			10000	2	2						10000	4	4							
2018	**1685**	**Whole egg powder**	1000	25000	4.40	1000	27	27	27000	4.43	27000	4.43	0.00	100	143	143	15000	4.18	14000	4.15	-0.03	4	b
			10000			10000	3	3						1000	20	20							
2018	**1686**	**Egg white powder**	100	4000	3.60	100	33	33	3500	3.54	3300	3.52	-0.03	100	34	34	3300	3.52	3400	3.53	0.01	4	b
			1000			1000	5	5						1000	2	2							

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EGG PRODUCTS																										
Year of analysis	N° sample	Product	Reference method: ISO 7932♦			Alternative method: COMPASS *Bacillus cereus* Agar® (Spreading inoculation) 24h									Alternative method: COMPASS *Bacillus cereus* Agar® (Pour plate inoculation) 24h									Category	Type
						Enumeration			Interpretation 2 plates		Interpretation 1 plate				Enumeration			Interpretation 2 plates		Interpretation 1 plate				
			Dilution	New interpretation (With Replicate 1, plate a) (ISO 7218 2024)		Dilution	Replicate 1	Replicate 1 (confirmed)	Replicate 1	Final result (=Replicate 1)	CFUg	log CFU/g	Difference log (1 plate)-log(2 plates)	Dilution	Replicate 1	Replicate 1 (confirmed)	Replicate 1	Final result (=Replicate 1)	CFU/g	log CFU/g	Difference log (1 plate)-log(2 plates)		
				CFU/g	log CFU/g		CFU/plate	CFU/plate	CFU/g						CFU/plate	CFU/plate	CFU/g								
2018	**1811**	**Fresh pasta**	10	680	2.83	10	38	38	370	2.57	380	2.58	0.01	10	35	35	340	2.53	350	2.54	0.01	4	a
			100			100	3	3						100	2	2							
2018	**1812**	**Fresh pasta**	100	3700	3.57	100	10	10	1200	3.08	1000	3.00	-0.08	100	13	13	1200	3.08	1300	3.11	0.03	4	a
			1000			1000	3	3						1000	0	0							
2018	**1813**	**Fresh pasta**	100	1300	3.11	10	85	85	810	2.91	850	2.93	0.02	10	107	107	1100	3.04	1100	3.04	0.00	4	a
			1000			100	4	4						100	10	10							

VEGETABLES																										
Year of analysis	N° sample	Product	Reference method: ISO 7932♦			Alternative method: COMPASS *Bacillus cereus* Agar® (Spreading inoculation) 24h								Alternative method: COMPASS *Bacillus cereus* Agar® (Pour plate inoculation) 24h								Category	Type
						Enumeration			Interpretation 2 plates		Interpretation 1 plate			Enumeration			Interpretation 2 plates		Interpretation 1 plate				
			Dilution	New interpretation (With Replicate 1, plate a) (ISO 7218 2024)		Dilution	Replicate 1	Replicate 1 (confirmed)	Replicate 1	Final result (=Replicate 1)	CFUg	log CFU/g	Difference log (1 plate)-log(2 plates)	Dilution	Replicate 1	Replicate 1 (confirmed)	Replicate 1	Final result (=Replicate 1)	CFU/g	log CFU/g	Difference log (1 plate)-log(2 plates)		
				CFU/g	log CFU/g		CFU/plate	CFU/plate	CFU/g						CFU/plate	CFU/plate	CFU/g							
2010	978	Onion	10	320	2.51	10	9	9	91	1.96	90	1.95	0.00	10	5	5	73	1.86	50	1.70	-0.16	5	b
			100			100	1	1	Ne	Ne		Ne		100	3	3		Ne					
2010	979	Dehydrated mushroom	100	>150000	>5.18	100	>150	>150	>150000	>5,18	>150000	>5.18	0.00	100	>150	>150	>150000	>5,18	>150000	>5.18	0.00	5	b
			1000			1000	>150	>150						1000	>150	>150							
2010	980	Dehydrated mushroom	100	>150000	>5.18	100	>150	>150	>150000	>5,18	>150000	>5.18	0.00	100	>150	>150	>150000	>5,18	>150000	>5.18	0.00	5	b
			1000			1000	>150	>150						1000	>150	>150							
2010	981	Onion	10	380	2.58	10	6	6	64	1.81	60	1.78	-0.03	10	12	12	130	2.11	120	2.08	-0.03	5	b
			100			100	1	1	Ne	Ne		Ne		100	2	2							
2010	982	Onion	10	620	2.79	10	12	12	130	2.11	120	2.08	-0.03	10	3	3	30	1,48*	30	1.48*	0.00	5	b
			100			100	2	2						100	0	0							
2010	983	Tabbouleh	10	370	2.57	10	0	0	<10	<1,00	<10	<1.00	0.00	10	0	0	<10	<1,00	<10	<1.00	0.00	5	c
			100			100	0	0						100	0	0							
2010	988	Dehydrated mushroom	10000	180000	5.26	10000	11	11	100000	5.00	110000	5.04	0.04	10000	13	13	130000	5.11	130000	5.11	0.00	5	b
			100000			100000	0	0						100000	1	1							
2010	989	Dehydrated mushroom	1000	290000	5.46	1000	>150	>150	510000	5.71	510000	5.71	0.00	1000	>150	>150	340000	5.53	340000	5.53	0.00	5	b
			10000			10000	51	51						10000	34	34							
2010	991	Tabbouleh	10	500	2.70	10	28 (FA>150)	28 (FA>150)	200	2,30*	200	2.30*	0.00	10	26 (FA>150)	26 (FA>150)	400	2.60	400	2.60	0.00	5	c
			100	Ne		100	2	2						100	4	4		Ne		Ne			
2010	992	Cooked rice	1000	100000	5.00	1000	104	104	100000	5.00	100000	5.00	0.00	1000	65	65	67000	4.83	65000	4.81	-0.01	5	c
			10000			10000	6	6						10000	8	8							
2010	1007	Dehydrated mushroom	10	55	1.74	10	4	4	36	1.56	40	1.60	0.05	10	1	1	10	1,00*	10	1.00*	0.00	5	b
			100	Ne	Ne	100	0	1	Ne	Ne		Ne		100	0	0							
2010	1008	Dehydrated shallot	10	330	2.52	10	18	18	170	2.23	180	2.26	0.02	10	7	7	82	1.91	70	1.85	-0.07	5	b
			100			100	1	1						100	2	2		Ne		Ne			
2010	1009	Dehydrated mushroom	100	12000	4.08	100	66	66	6600	3.82	6600	3.82	0.00	100	65	65	6500	3.81	6500	3.81	0.00	5	b
			1000			1000	7	7						1000	7	7							
2010	1010	Dehydrated mushroom	1000	<1000	<3.00	1000	0	0	<1000	<3,00	<1000	<3.00	0.00	1000	0	0	<1000	<3,00	<1000	<3.00	0.00	5	b
			10000			10000	0	0						10000	0	0							
2010	1013	Bolognaise dressing	10	36	1.56	10	9	9	82	1.91	90	1.95	0.04	10	10	10	100	2.00	100	2.00	0.00	5	c
			100	Ne	Ne	100	0	0	Ne	Ne		Ne		100	1	1							
2010	**1044**	**Flour**	10	190	2.28	10	7	7	73	1.86	70	1.85	-0.02	10	6	6	55	1.74	60	1.78	0.04	5	a
			100			100	1	1	Ne	Ne		Ne		100	0	0	Ne	Ne		Ne			
2010	1083	Tabbouleh	10	64	1.81	10	2	2	20	1,30*	20	1.30*	0.00	10	5	2	50	1.70	50	1.70	0.00	5	c
			100	Ne	Ne	100	0	0						100	0	0	(20)	1.30*		Ne			
2010	**1167**	**Buck wheat flour**	10	45	1.65	10	9	9	91	1.96	90	1.95	0.00	10	5	4	45	1.65	40	1.60	-0.05	5	a
			100	Ne	Ne	100	1	1		Ne		Ne		100	0	0		Ne		Ne			
2010	**1168**	**Peas purée**	10	560	2.75	10	40	40	410	2.61	400	2.60	-0.01	10	38	38	360	2.56	380	2.58	0.02	5	c
			100			100	5	5						100	2	2							
2010	**1169**	**Vegetables and lens purée**	10	340	2.53	10	13	13	160	2.20	130	2.11	-0.09	10	26	26	250	2.40	260	2.41	0.02	5	c
			100			100	4	4						100	1	1							

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VEGETABLES																									
Year of analysis	N° sample	Product	Reference method: ISO 7932♦			Alternative method: COMPASS *Bacillus cereus* Agar® (Spreading inoculation) 24h								Alternative method: COMPASS *Bacillus cereus* Agar® (Pour plate inoculation) 24h									Category	Type
				New interpretation (With Replicate 1, plate a) (ISO 7218 2024)		Enumeration			Interpretation 2 plates		Interpretation 1 plate			Enumeration			Interpretation 2 plates		Interpretation 1 plate				
			Dilution	CFU/g	log CFU/g	Dilution	Replicate 1 CFU/plate	Replicate 1 (confirmed) CFU/plate	Replicate 1 CFU/g	Final result (=Replicate 1)	CFUg	log CFU/g	Difference log (1 plate)-log(2 plates)	Dilution	Replicate 1 CFU/plate	Replicate 1 (confirmed) CFU/plate	Replicate 1 CFU/g	Final result (=Replicate 1)	CFU/g	log CFU/g	Difference log (1 plate)-log(2 plates)		
2010	**1302**	**Buck wheat flour**	10	530	2.72	10	26	26	250	2.40	260	2.41	0.02	10	26	26	260	2.41	260	2.41	0.00	5	a
			100			100	1	1						100	3	3							
2010	**1314**	**RTRH vegetables food**	10	350	2.54	10	19	19	240	2.38	190	2.28	-0.10	10	28	28	270	2.43	280	2.45	0.02	5	c
			100			100	7	7						100	2	2							
2010	**1315**	**Frozen soup**	10	480	2.68	10	39	39	360	2.56	390	2.59	0.03	10	45	45	420	2.62	450	2.65	0.03	5	c
			100			100	1	1						100	1	1							
2010	**1469**	**Deli salad**	100	18000	4.26	100	>150	>150	17000	4.23	17000	4.23	0.00	100	168	168	16000	4.20	17000	4.23	0.03	5	c
			1000			1000	17	17	N'					1000	8	8							
2010	**1470**	**Deli salad**	1000	55000	4.74	1000	49	49	52000	4.72	49000	4.69	-0.03	1000	37	37	35000	4.54	37000	4.57	0.02	5	c
			10000			10000	8	8						10000	1	1							
2010	**1471**	**Potatoes purée**	1000	420000	5.62	1000	>150	>150	590000	5.77	590000	5.77	0.00	1000	>150	>150	440000	5.64	440000	5.64	0.00	5	c
			10000			10000	59	59	N'					10000	44	44	N'						
2010	**1472**	**Tomato purée**	10	20	1.30*	10	5	5	45	1.65	50	1.70	0.05	10	2	2	20	1,30*	20	1.30*	0.00	5	c
			100			100	0	0	Ne			Ne		100	2	2							
2018	**1427**	**Potatoes purée**	100	2800	3.45	10	146	146	1400	3.15	1460	3.16	0.02	100	14	14	1300	3.11	1400	3.15	0.03	5	c
			1000			100	12	12						1000	0	0							
2018	**1428**	**Sliced carrots**	10	82	1.91	10	8	8	73	1.86	80	1.90	0.04	10	6	6	55	1.74	60	1.78	0.04	5	c
			100	Ne	Ne	100	0	0	Ne	Ne		Ne		100	0	0	Ne	Ne		Ne			
2018	**1429**	**Deli salad**	1000	8200	3.91	100	58	58	5600	3.75	5800	3.76	0.02	100	89	89	9200	3.96	8900	3.95	-0.01	5	c
			10000	Ne	Ne	1000	4	4						1000	12	12							
2018	**1430**	**Deli salad**	100	360	2.56	100	8	8	730	2.86	800	2.90	0.04	100	3	3	300*	2,48*	300	2.48*	0.00	5	c
			1000	Ne	Ne	1000	0	0	Ne	Ne		Ne		1000	0	0							
2018	1431	Potatoes purée	10	45	1.65	10	4	4	36	1.56	40	1.60	0.05	10	5	5	64	1.81	50	1.70	-0.11	5	c
			100	Ne	Ne	100	0	0	Ne	Ne		Ne		100	2	2	Ne	Ne		Ne			
2018	1507	Parsnip purée	100	6900	3.84	10	24	24	240	2.38	240	2.38	0.00	10	2	2	18*	1,30*	20	1.30*	0.00	5	c
			1000			100	2	2						100	0	0							
2018	**1687**	**Coriander**	100	59000	4.77	100	>150	>150	47000	4.67	47000	4.67	0.00	100	>150	>150	35000	4.54	35000	4.54	0.00	5	a
			1000			1000	47	47	N'					1000	35	35	N'						
2018	**1688**	**Wheat flour**	1000	54000	4.73	1000	46	46	47000	4.67	46000	4.66	-0.01	1000	47	47	47000	4.67	47000	4.67	0.00	5	a
			10000			10000	6	6						10000	5	5							
2018	**1689**	**Wheat flour**	1000	520000	5.72	1000	>150	>150	870000	5.94	870000	5.94	0.00	1000	>150	>150	1100000	6.04	1100000	6.04	0.00	5	a
			10000			10000	87	87	N'					10000	110	110	N'						
2018	**1690**	**Spice**	10000	830000	5.92	10000	86	86	820000	5.91	860000	5.93	0.02	10000	71	71	700000	5.85	710000	5.85	0.01	5	a
			100000			100000	4	4						100000	6	6							
2018	**1691**	**Tumeric**	10000	8100000	6.91	10000	>150	>150	7300000	6.86	7300000	6.86	0.00	10000	>150	>150	8000000	6.90	8000000	6.90	0.00	5	a
			100000			100000	73	73	N'					100000	80	80	N'						

FEED																										
Year of analysis	N° sample	Product	Reference method: ISO 7932♦			Alternative method: COMPASS *Bacillus cereus* Agar® (Spreading inoculation) 24h									Alternative method: COMPASS *Bacillus cereus* Agar® (Pour plate inoculation) 24h									Category	Type
						Enumeration			Interpretation 2 plates		Interpretation 1 plate				Enumeration			Interpretation 2 plates		Interpretation 1 plate				
			Dilution	New interpretation (With Replicate 1, plate a) (ISO 7218 2024)		Dilution	Replicate 1	Replicate 1 (confirmed)	Replicate 1	Final result (=Replicate 1)	CFUg	log CFU/g	Difference log (1 plate)-log(2 plates)	Dilution	Replicate 1	Replicate 1 (confirmed)	Replicate 1	Final result (=Replicate 1)	CFU/g	log CFU/g	Difference log (1 plate)-log(2 plates)		
				CFU/g	log CFU/g		CFU/plate	CFU/plate	CFU/g						CFU/plate	CFU/plate	CFU/g								
2010	994	Fish food	10	130	2.11	10	2	2	20	1,30*	20	1.30*	0.00	10	3	3	30	1.48*	30	1.48*	0.00	6	c
			100			100	0	0						100	2	2							
2010	996	Fish food	10	82	1.91	10	1	1	10	1,00*	10	1.00*	0.00	10	0	0	<10	<1,00	<10	<1.00	0.00	6	c
			100	Ne	Ne	100	0	0						100	0	0							
2010	1011	Granules for rabbit	10	45	1.65	10	5	5	55	1.74	50	1.70	-0.04	10	15	15	150	2.18	150	2.18	0.00	6	c
			100	Ne	Ne	100	1	1	Ne	Ne		Ne		100	1	1							
2010	**1042**	**Pellets for cat**	10	260	2.41	10	15	15	160	2.20	150	2.18	-0.03	10	11	11	120	2.08	110	2.04	-0.04	6	a
			100			100	2	2						100	2	2							
2010	**1043**	**Pellet for dog**	10	140	2.15	10	3	3	30	1,48*	30	1.48*	0.00	10	0	0	<10	<1,00	<10	<1.00	0.00	6	a
			100			100	1	1						100	0	0							
2010	**1052**	**Sausage for dog**	10	270	2.43	10	7	7	64	1.81	70	1.85	0.04	10	8	8	73	1.86	80	1.90	0.04	6	b
			100			100	0	0	Ne	Ne		Ne		100	0	0	Ne	Ne		Ne			
2010	**1053**	**Sausage for dog**	10	470	2.67	10	5	5	55	1.74	50	1.70	-0.04	10	17	17	160	2.20	170	2.23	0.03	6	b
			100			100	1	1	Ne	Ne		Ne		100	0	0							
2010	1157	Rice for animals	100	<100	<2.00	100	0	0	<100	<2,00	<100	<2.00	0.00	100	0	0	<100	<2,00	<100	<2.00	0.00	6	c
			1000			1000	0	0						1000	0	0							
2010	1158	Pasta for animals	100	<100	<2.00	100	0	0	<100	<2,00	<100	<2.00	0.00	100	0	0	<100	<2,00	<100	<2.00	0.00	6	c
			1000			1000	0	0						1000	0	0							
2010	**1159**	**Pâté for dog**	10	250	2.40	10	16	16	160	2.20	160	2.20	0.00	10	11	11	100	2.00	110	2.04	0.04	6	b
			100			100	1	1						100	0	0							
2010	**1160**	**Pellets for cat**	10	82	1.91	10	10	10	91	1.96	100	2.00	0.04	10	10	10	100	2.00	100	2.00	0.00	6	a
			100	Ne	Ne	100	0	0						100	1	1							
2010	**1170**	**Pâté for cat**	10	1700	3.23	10	123	123	1200	3.08	1200	3.08	0.00	10	119	119	1200	3.08	1200	3.08	0.00	6	b
			100			100	13	13						100	11	11							
2010	**1171**	**Pâté for cat**	10	840	2.92	10	59	59	600	2.78	590	2.77	-0.01	10	59	59	580	2.76	590	2.77	0.01	6	b
			100			100	7	7						100	5	5							
2010	**1172**	**Pâté for cat**	10	340	2.53	10	37	37	360	2.56	370	2.57	0.01	10	17	17	160	2.20	170	2.23	0.03	6	b
			100			100	2	2						100	0	0							
2010	**1173**	**Pellets for dog**	10	1300	3.11	10	107	107	1000	3.00	1100	3.04	0.04	10	94	94	890	2.95	940	2.97	0.02	6	a
			100			100	7	7						100	4	4							
2010	**1174**	**Pellet for cat**	10	840	2.92	10	63	63	600	2.78	630	2.80	0.02	10	78	78	730	2.86	780	2.89	0.03	6	a
			100			100	3	3						100	2	2							
2010	**1175**	**Pellets for dog**	10	500	2.70	10	27	27	260	2.41	270	2.43	0.02	10	21	21	200	2.30	210	2.32	0.02	6	a
			100			100	2	2						100	1	1							
2010	**1308**	**Pellets for dog**	10	480	2.68	10	35	35	370	2.57	350	2.54	-0.02	10	28	28	330	2.52	280	2.45	-0.07	6	a
			100			100	6	6						100	8	8							
2010	**1309**	**Pellets for dog**	10	190	2.28	10	17	17	170	2.23	170	2.23	0.00	10	13	13	130	2.11	130	2.11	0.00	6	a
			100			100	2	2						100	1	1							
2010	**1310**	**Flour for poultry**	10	540	2.73	10	38	38	420	2.62	380	2.58	-0.04	10	37	37	390	2.59	370	2.57	-0.02	6	a
			100			100	8	8						100	6	6							

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

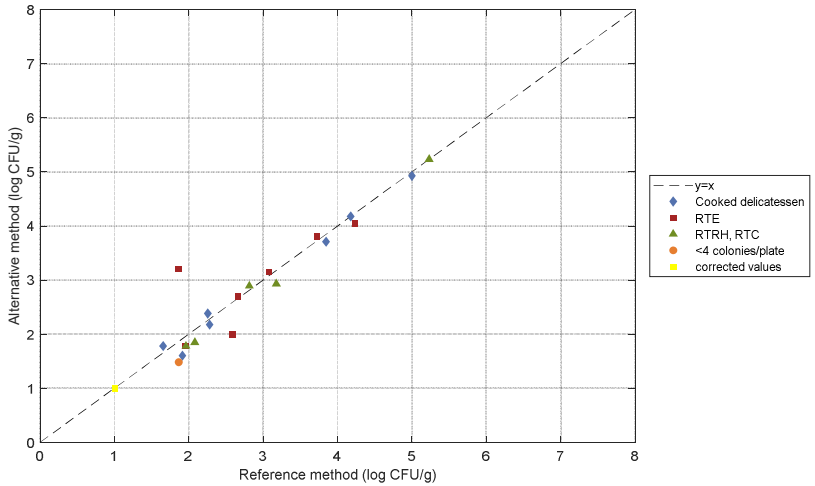
FEED																										
Year of analysis	N° sample	Product	Reference method: ISO 7932♦			Alternative method: COMPASS *Bacillus cereus* Agar® (Spreading inoculation) 24h								Alternative method: COMPASS *Bacillus cereus* Agar® (Pour plate inoculation) 24h								Category	Type
				New interpretation (With Replicate 1, plate a) (ISO 7218 2024)		Enumeration			Interpretation 2 plates		Interpretation 1 plate			Enumeration			Interpretation 2 plates		Interpretation 1 plate				
			Dilution	CFU/g	log CFU/g	Dilution	Replicate 1 CFU/plate	Replicate 1 (confirmed) CFU/plate	Replicate 1 CFU/g	Final result (=Replicate 1)	CFUg	log CFU/g	Difference log (1 plate)-log(2 plates)	Dilution	Replicate 1 CFU/plate	Replicate 1 (confirmed) CFU/plate	Replicate 1 CFU/g	Final result (=Replicate 1)	CFU/g	log CFU/g	Difference log (1 plate)-log(2 plates)		
2010	**1311**	**Terrine for cat**	10	64	1.81	10	5	5	45	1.65	50	1.70	0.05	10	4	4	36	1.56	40	1.60	0.05	6	b
			100			100	0	0	Ne	Ne		Ne		100	0	0	Ne	Ne		Ne			
2010	**1312**	**Terrine for cat**	10	180	2.26	10	14	14	140	2.15	140	2.15	0.00	10	18	18	170	2.23	180	2.26	0.02	6	b
			100			100	1	1						100	1	1							
2010	**1313**	**Terrine for dog**	10	45	1.65	10	0	0	<10	<1,00	<10	<1.00	0.00	10	6	6	55	1.74	60	1.78	0.04	6	b
			100	Ne	Ne	100	0	0						100	0	0	Ne	Ne		Ne			
2010	**1473**	**Pellet for cat**	10	600	2.78	10	54	54	560	2.75	540	2.73	-0.02	10	50	50	500	2.70	500	2.70	0.00	6	a
			100			100	7	7						100	5	5							
2010	**1474**	**Pasta for animals**	100	2300	3.36	100	36	36	3300	3.52	3600	3.56	0.04	100	18	18	2100	3.32	1800	3.26	-0.07	6	c
			1000			1000	0	0						1000	5	5							
2010	**1475**	**Rice feed**	100	5400	3.73	100	31	31	2800	3.45	3100	3.49	0.04	100	34	34	3400	3.53	3400	3.53	0.00	6	c
			1000			1000	0	0						1000	3	3							
2018	599	Granules for fish	10	360	2.56	10	0	0	<10	<1,00	<10	<1.00	0.00	10	2	2	20*	1,30*	20	1.30*	0.00	6	c
			100			100	0	0						100	0	0							
2018	**1423**	**Pasta**	1000	450000	5.65	1000	>150	>150	620000	5.79	620000	5.79	0.00	1000	>150	>150	230000	5.36	230000	5.36	0.00	6	c
			10000			10000	62	62	N'					10000	23	23	N'						
2018	**1424**	**Rice feed**	10000	1200000	6.08	10000	118	118	1200000	6.08	1200000	6.08	0.00	10000	117	117	1100000	6.04	1170000	6.07	0.03	6	c
			100000			100000	10	10						100000	8	8							
2018	**1425**	**Rice feed**	100	37000	4.57	100	>150	>150	19000	4.28	19000	4.28	0.00	100	>150	>150	23000	4.36	23000	4.36	0.00	6	c
			1000			1000	19	19	N'					1000	23	23	N'						
2018	**1426**	**Pasta for animals**	100	130000	5.11	100	>150	>150	120000	5.08	120000	5.08	0.00	100	>150	>150	110000	5.04	110000	5.04	0.00	6	c
			1000			1000	117	117	N'					1000	110	110							
2018	**2432**	**Infant formula for cattle**	100	2700	3.43	100	32	32	3100	3.49	3200	3.51	0.01	100	14	14	1400	3.15	1400	3.15	0.00	6	a
			1000			1000	2	2						1000	1	1							
2018	**2433**	**Soya meal for chicken**	100	910	2.96	100	15	15	1400	3.15	1500	3.18	0.03	100	16	16	1500	3.18	1600	3.20	0.03	6	a
			1000			1000	0	0						1000	1	1							
2018	**2434**	**Feed for pork**	100	2500	3.40	100	11	11	1000	3.00	1100	3.04	0.04	100	13	13	1400	3.15	1300	3.11	-0.03	6	a
			1000			1000	0	0						1000	2	2							
2018	**2435**	**Lactoserum for veal**	100	730	2.86	100	5	5	550	2.74	500	2.70	-0.04	100	4	4	360	2.56	400	2.60	0.05	6	a
			1000	Ne	Ne	1000	1	1		Ne		Ne		1000	0	0		Ne		Ne			

Appendix 5 – Relative trueness study: data plotted for each category (COMPASS® *Bacillus cereus* Agar)

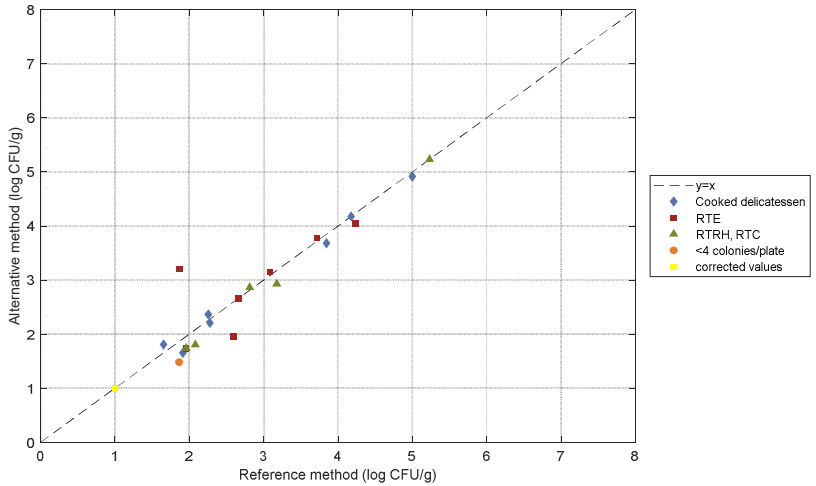
MEAT PRODUCTS

Spreading

1 plate

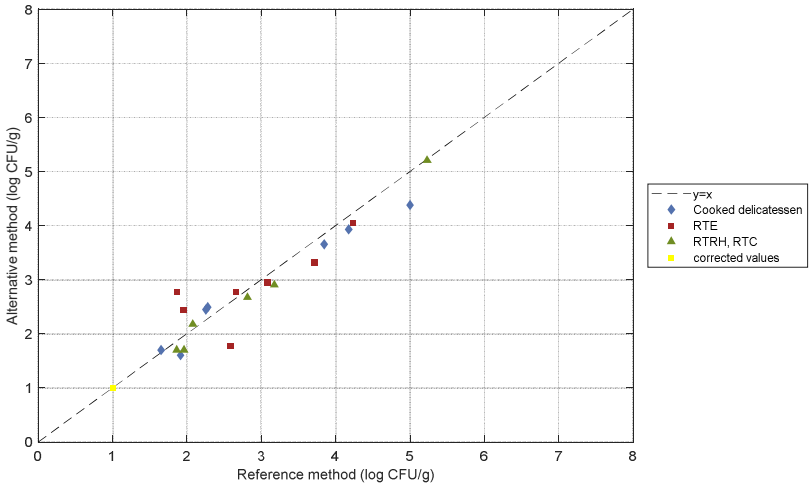


2 plates

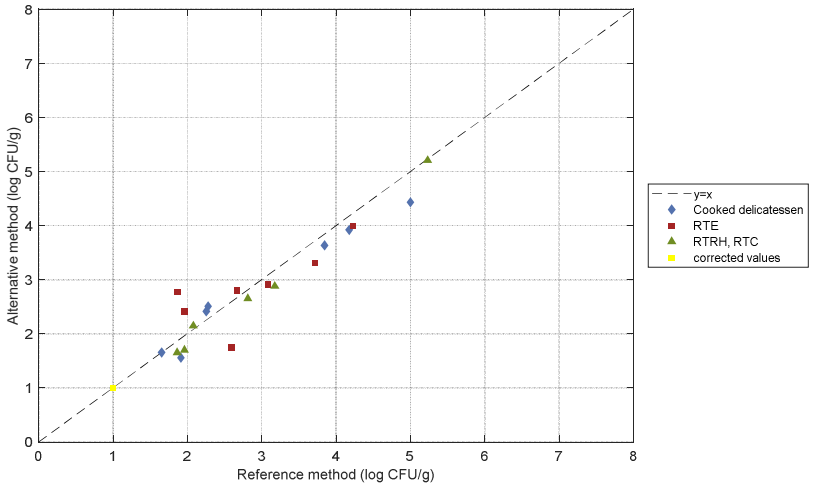


Pour plate

1 plate



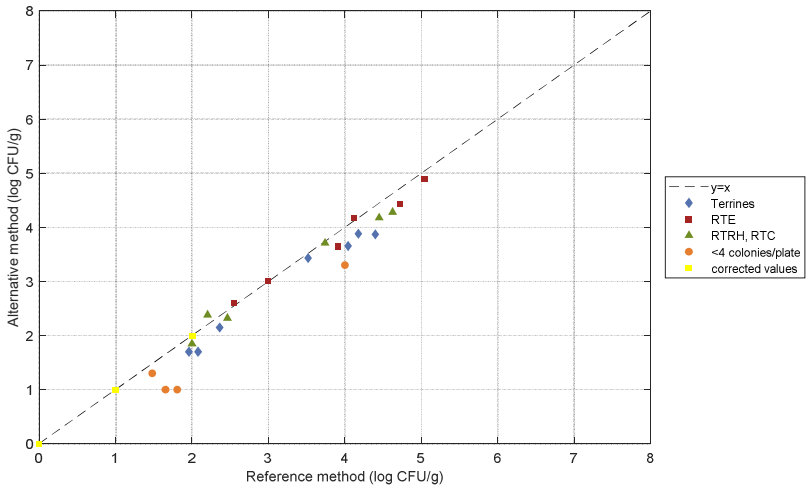
2 plates



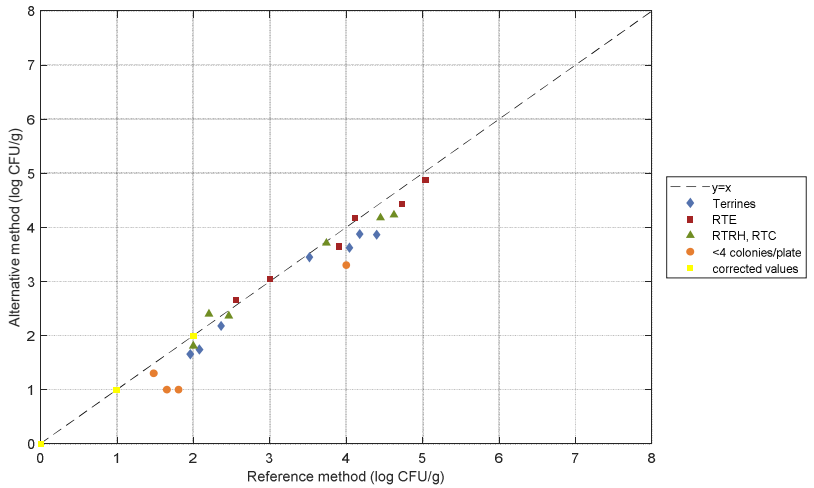
SEAFOOD AND FISHERY PRODUCTS

Spreading

1 plate

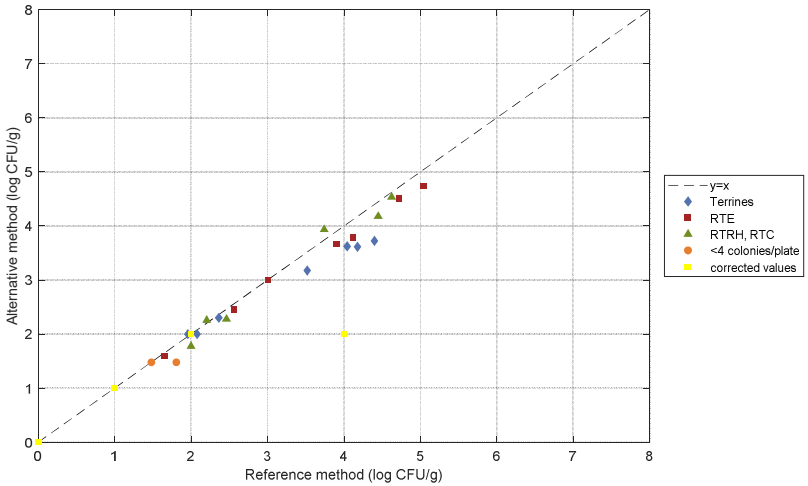


2 plates

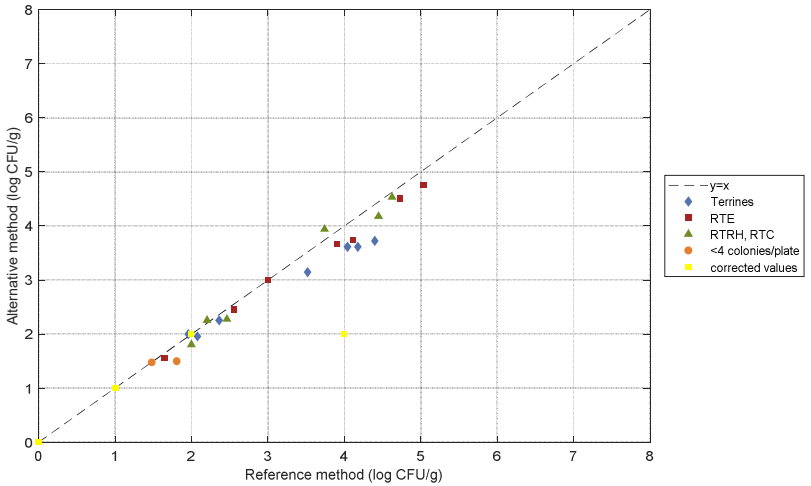


Pour plate

1 plate



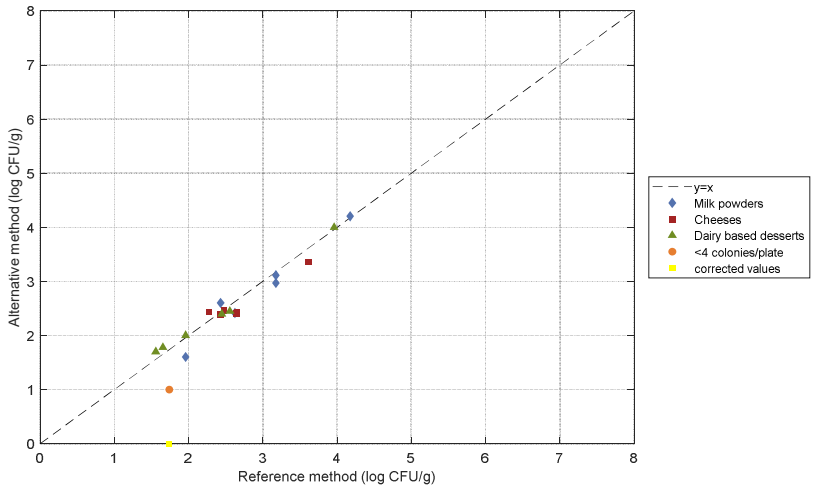
2 plates



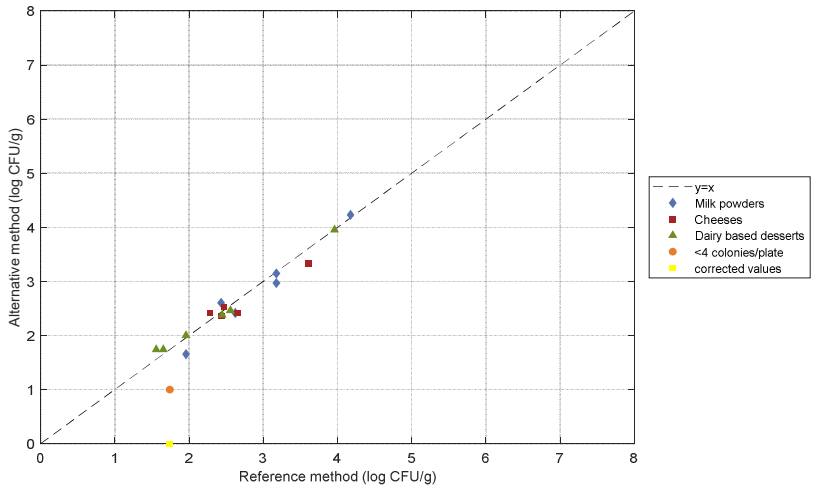
DAIRY PRODUCTS

Spreading

1 plate

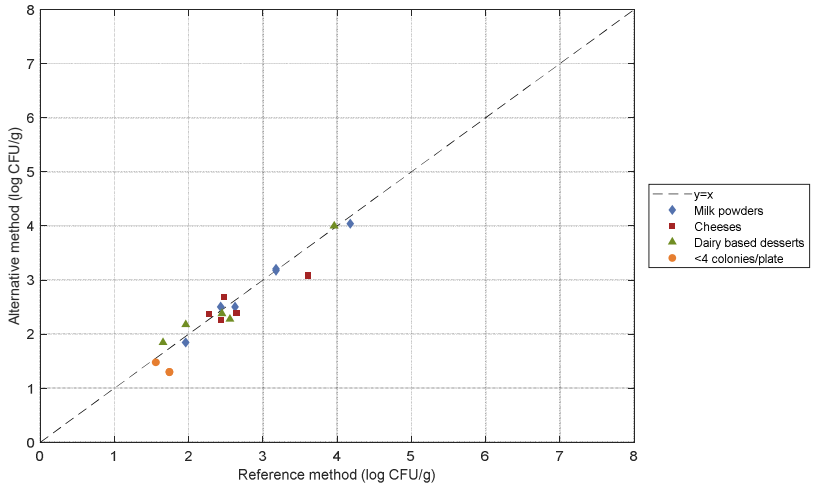


2 plates

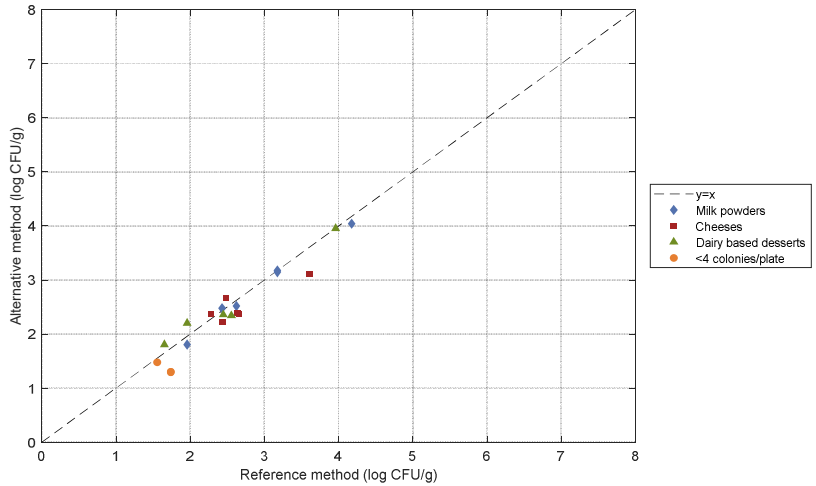


Pour plate

1 plate



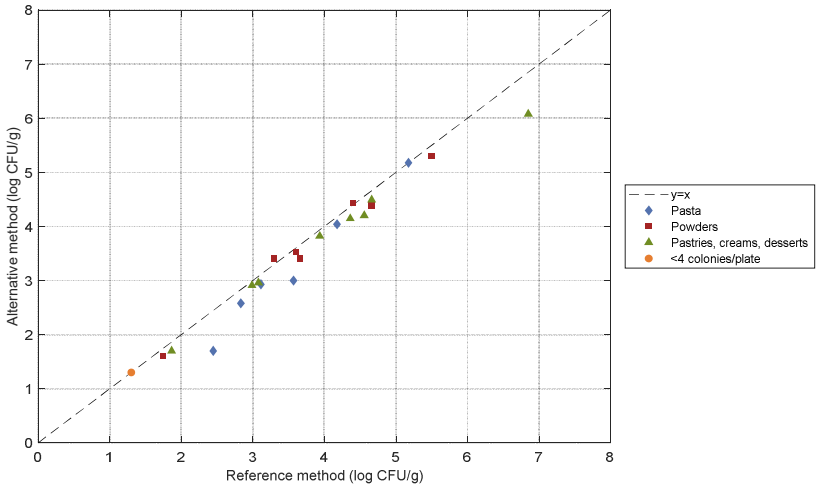
2 plates



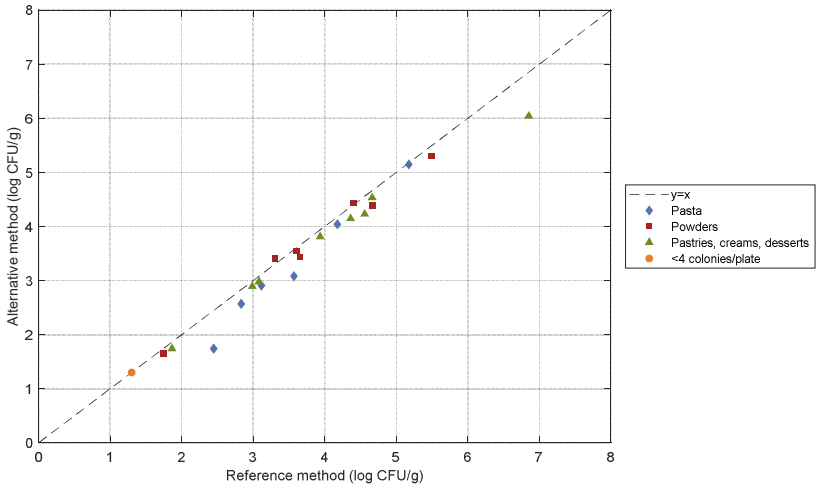
EGG PRODUCTS

Spreading

1 plate

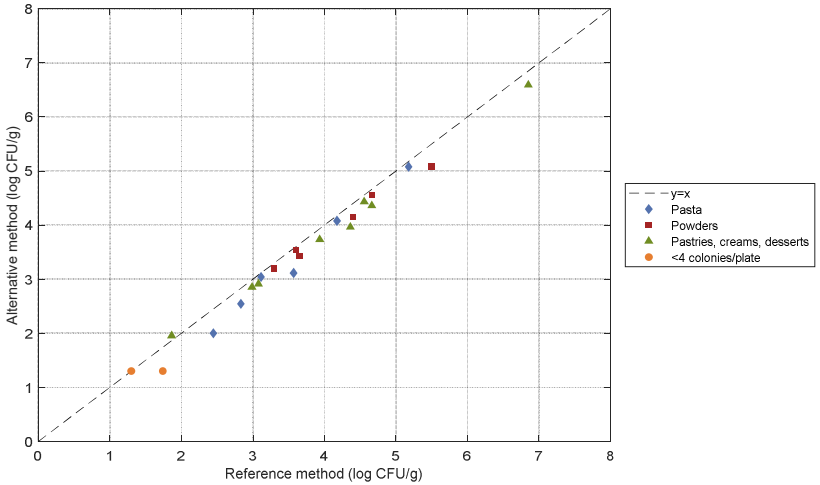


2 plates

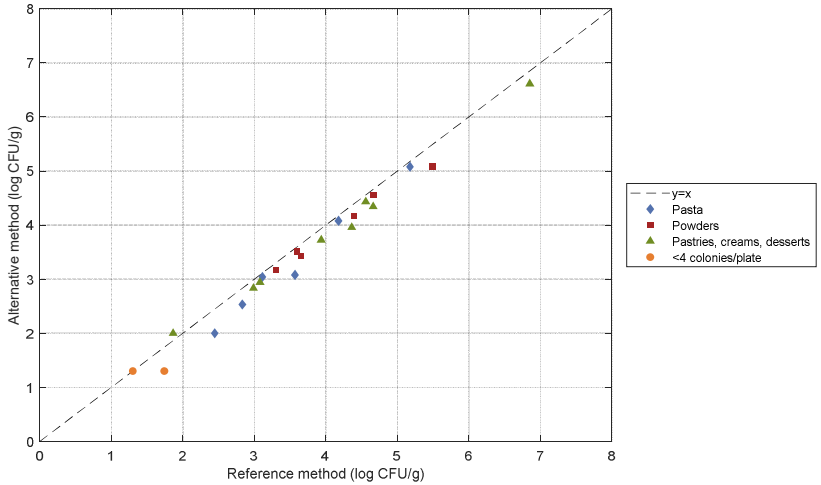


Pour plate

1 plate



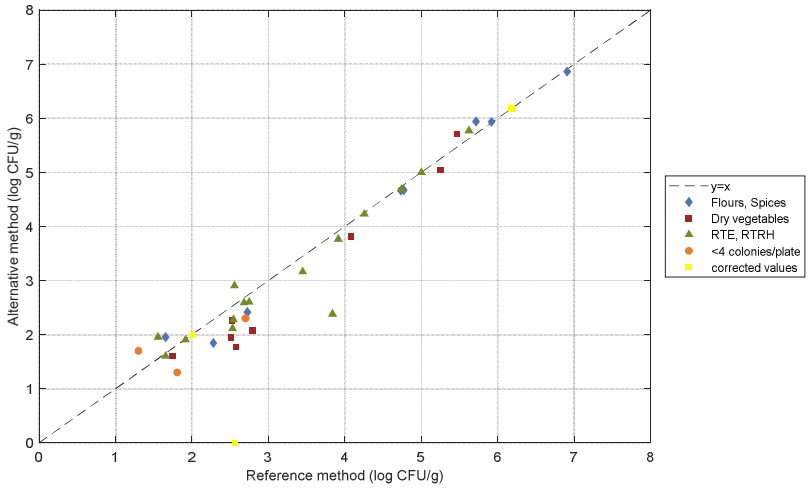
2 plates



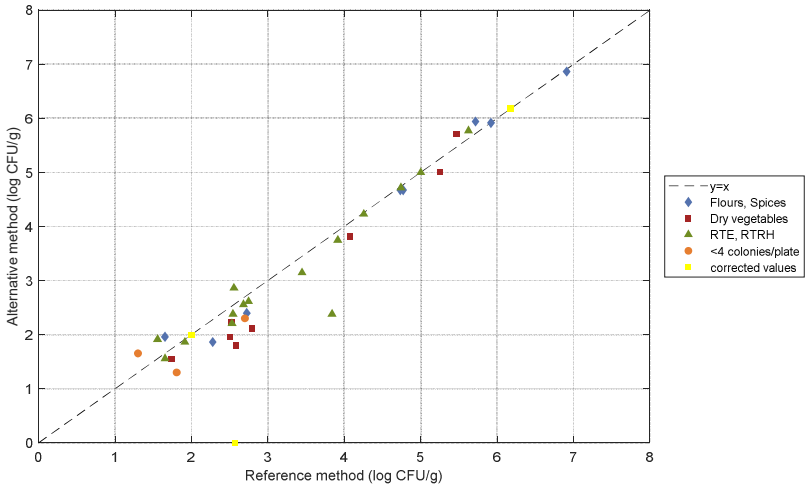
VEGETABLES

Spreading

1 plate

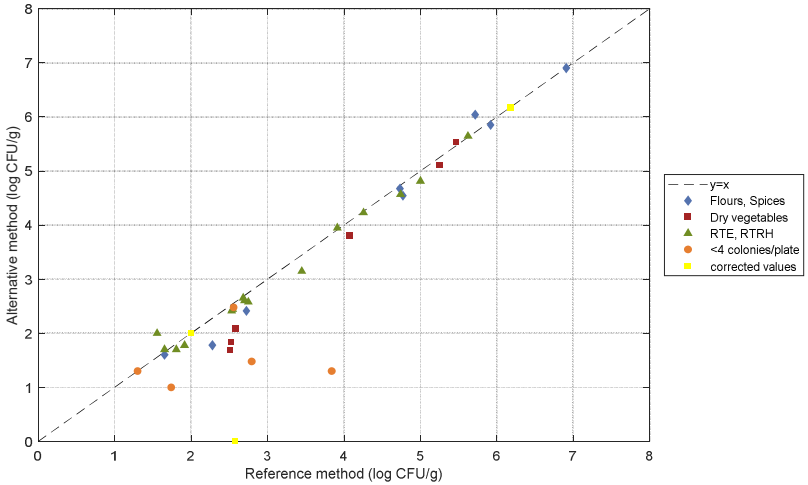


2 plates

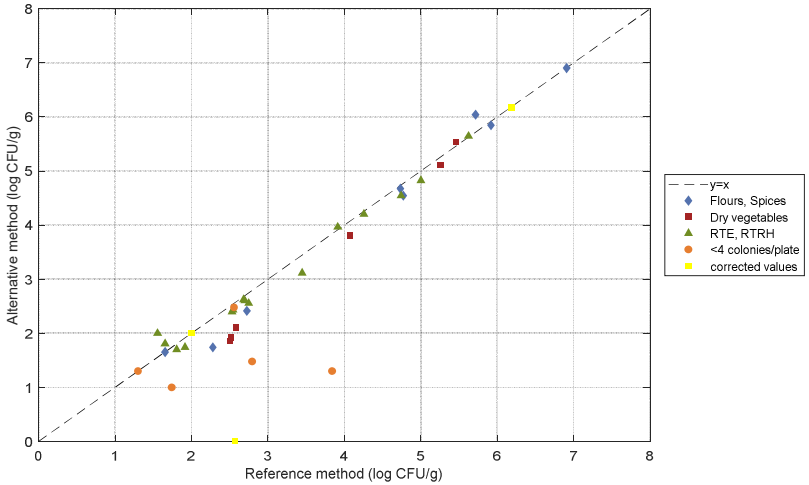


Pour plate

1 plate



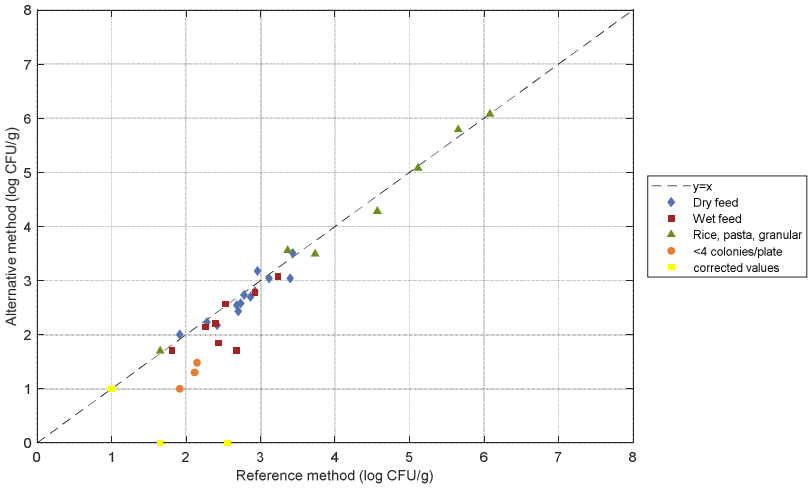
2 plates



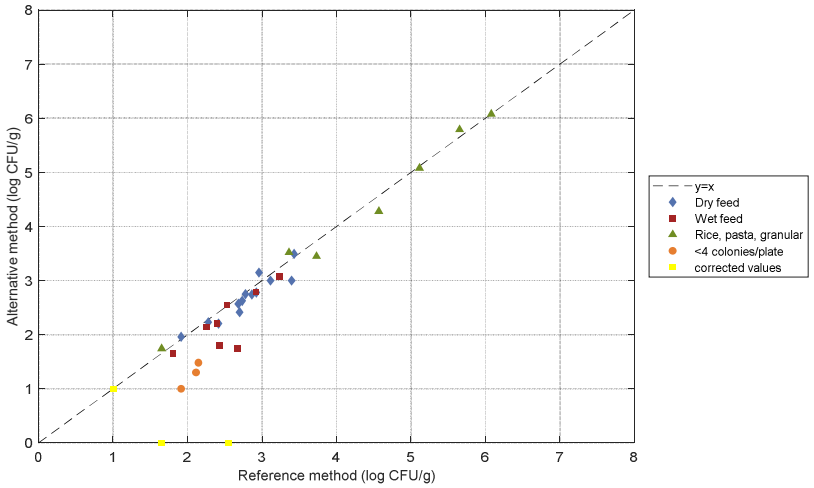
FEED

Spreading

1 plate

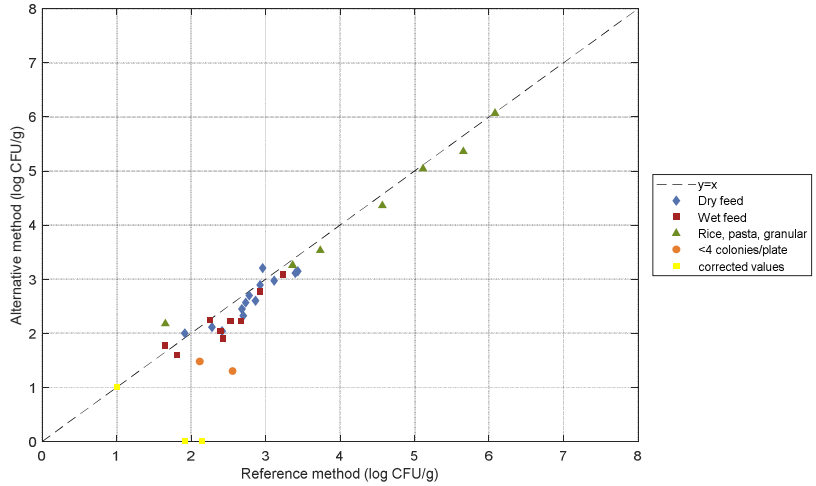


2 plates

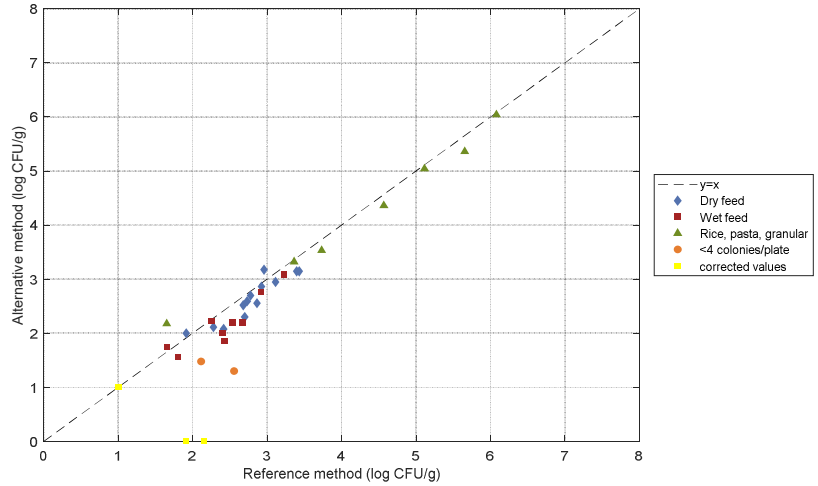


Pour plate

1 plate



2 plates

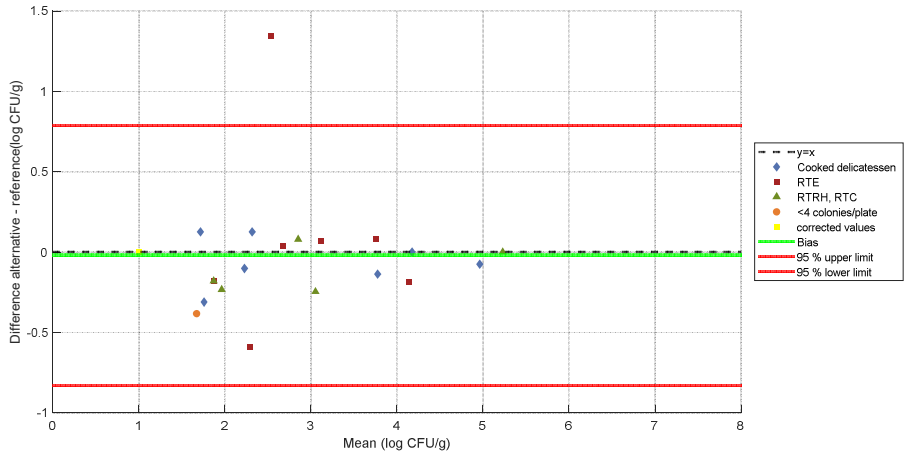


Appendix 6 – Relative trueness study: Bland-Altman difference plot for each category (COMPASS® *Bacillus cereus* Agar)

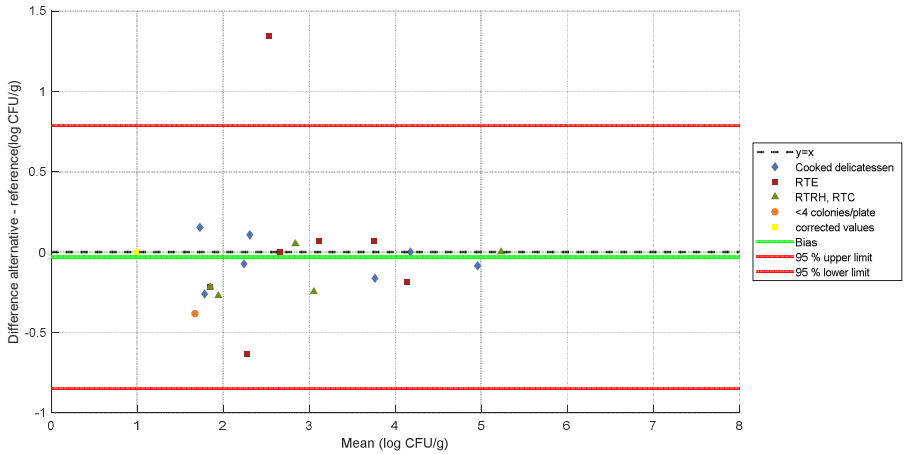
MEAT PRODUCTS

Spreading

1 plate

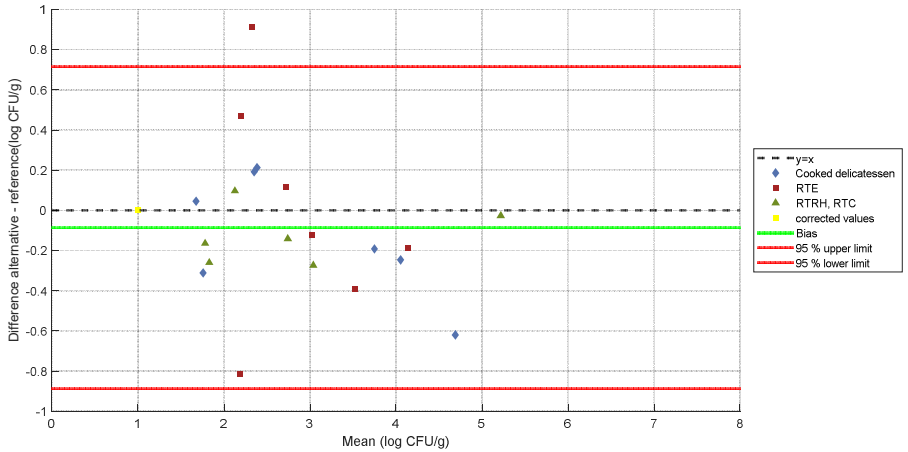


2 plates

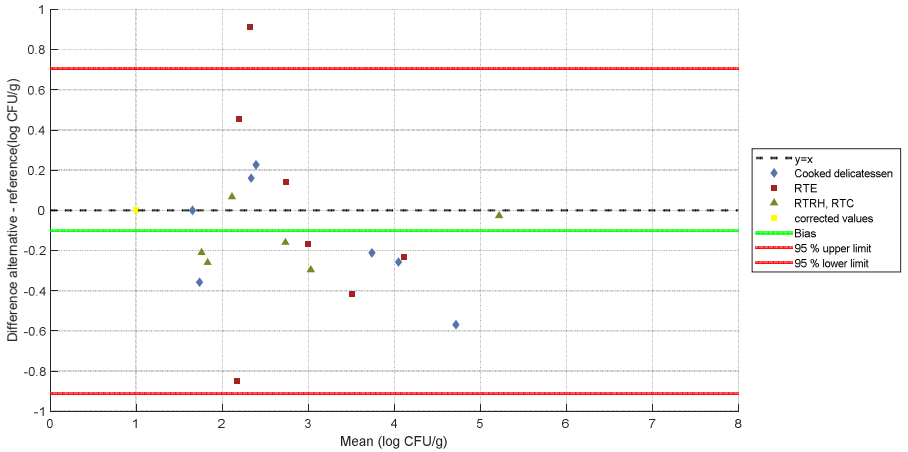


Pour plate

1 plate



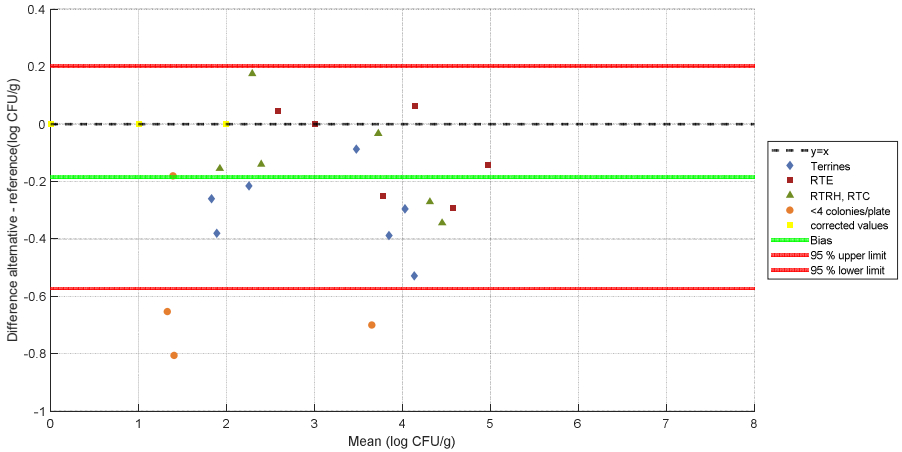
2 plates



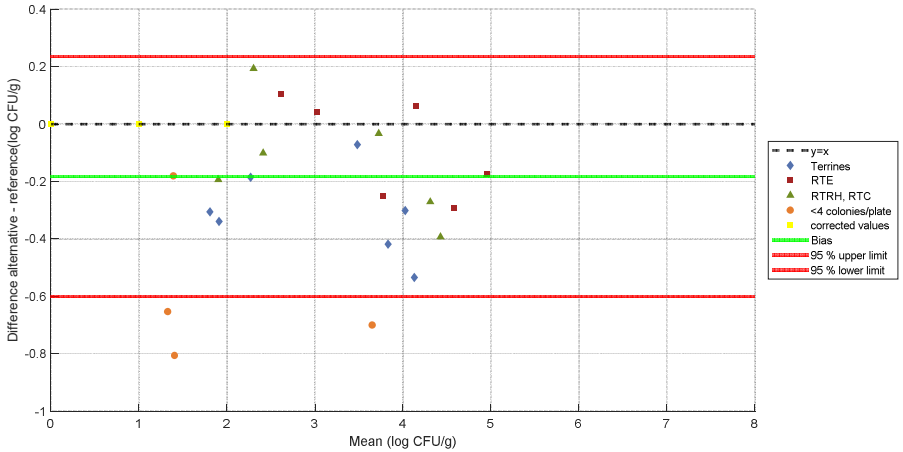
SEAFOOD AND FISHERY PRODUCTS

Spreading

1 plate

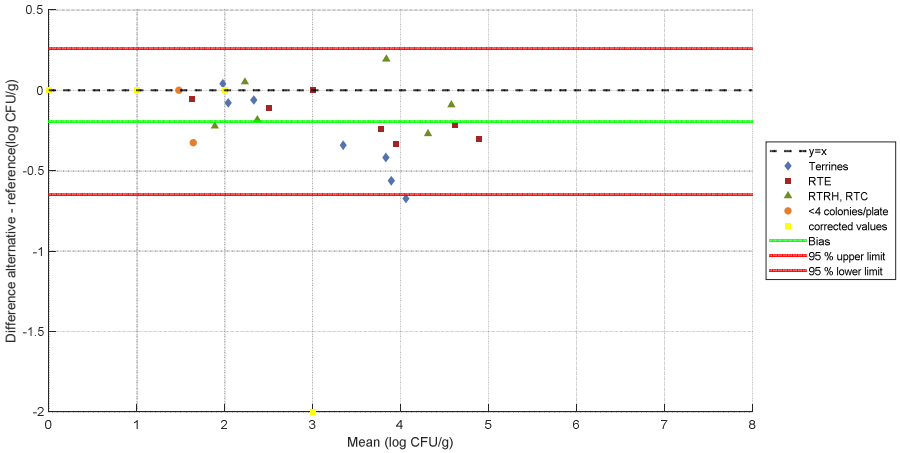


2 plates

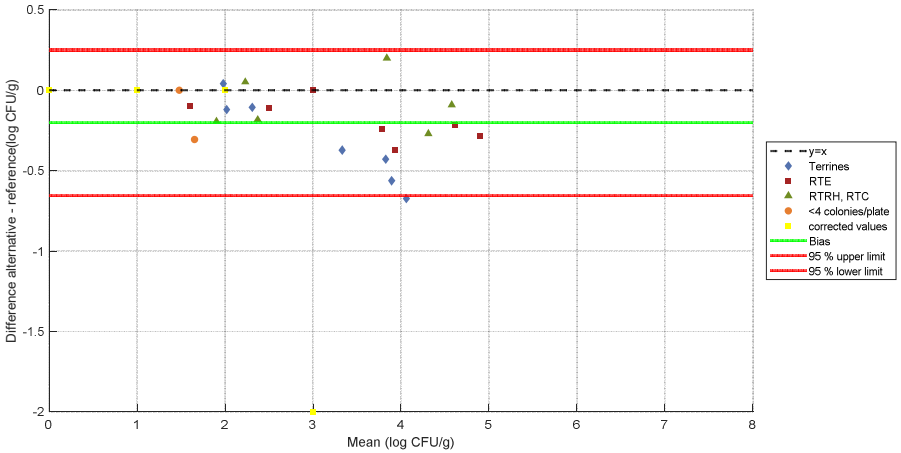


Pour plate

1 plate



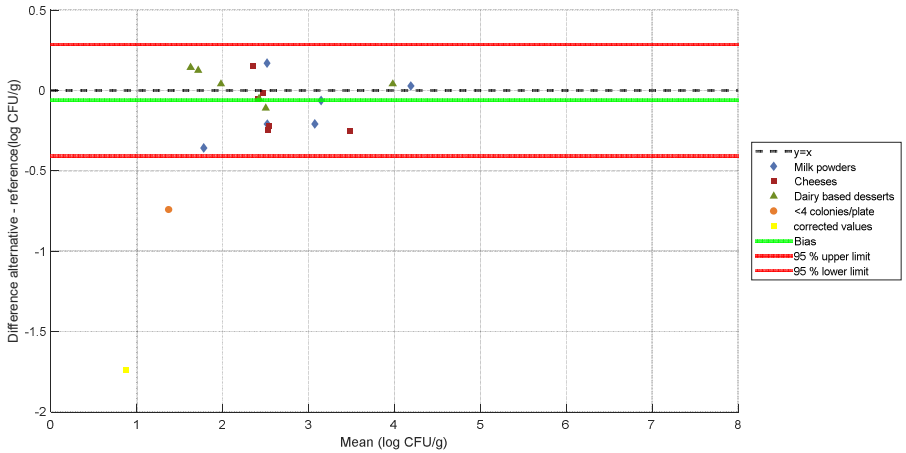
2 plates



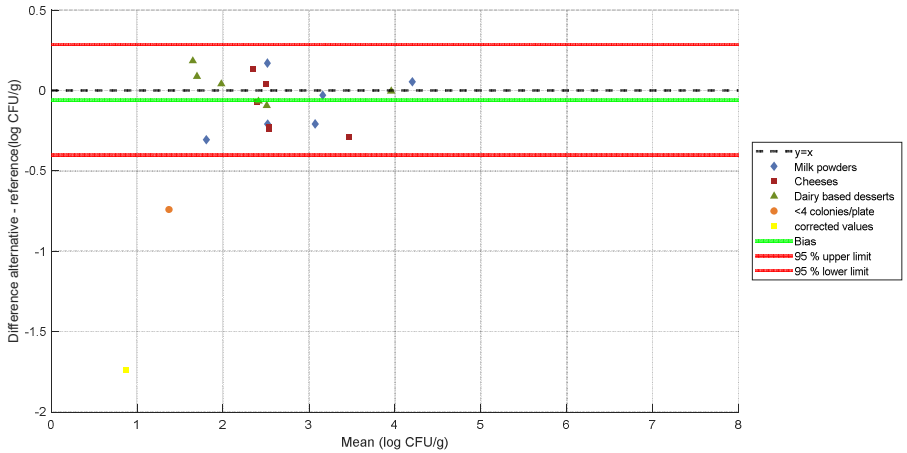
DAIRY PRODUCTS

Spreading

1 plate

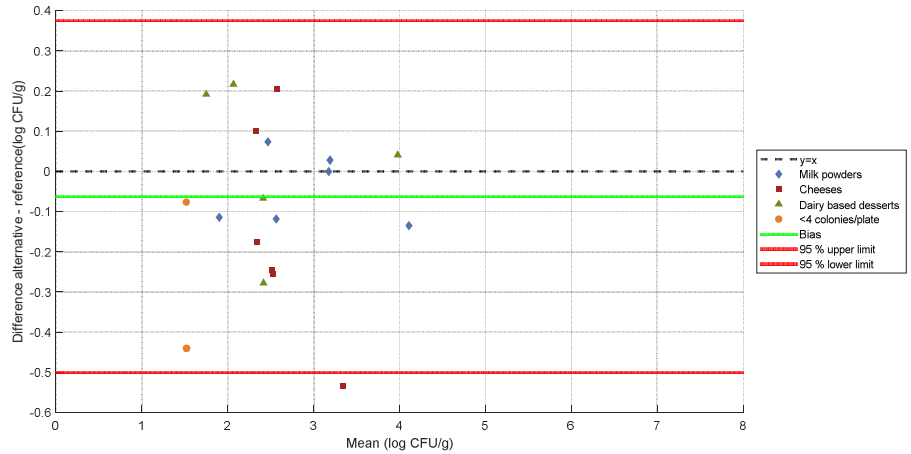


2 plates

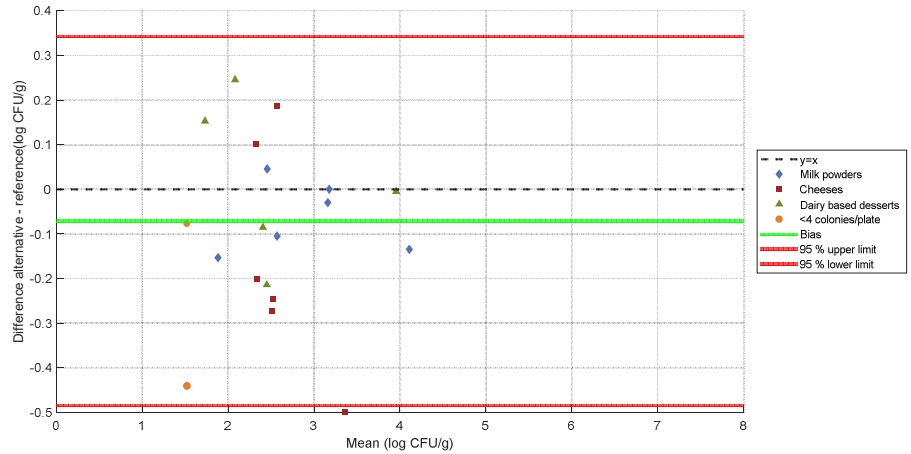


Pour plate

1 plate



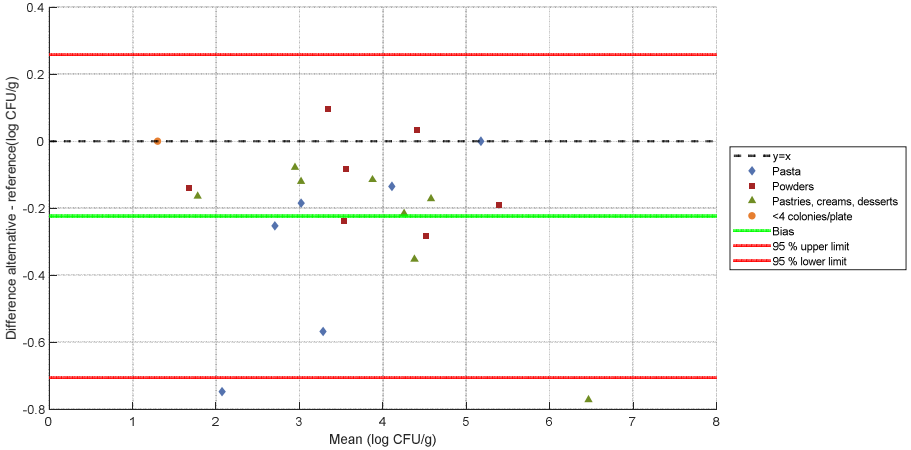
2 plates



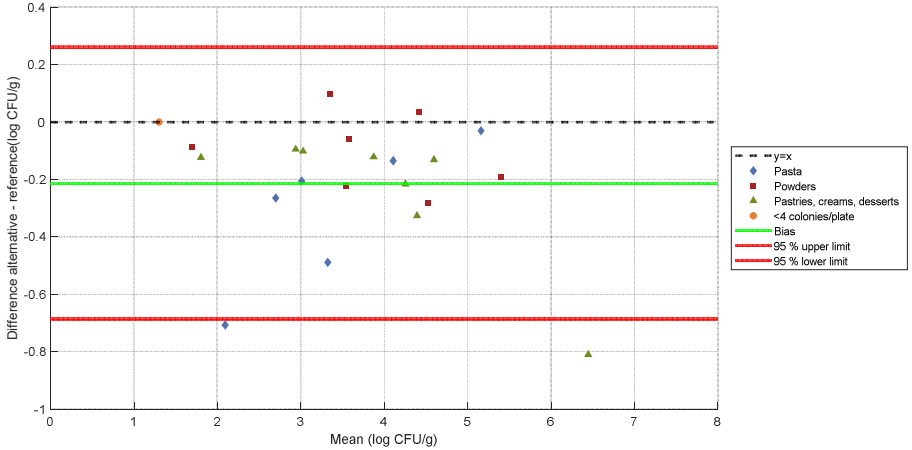
EGG PRODUCTS

Spreading

1 plate

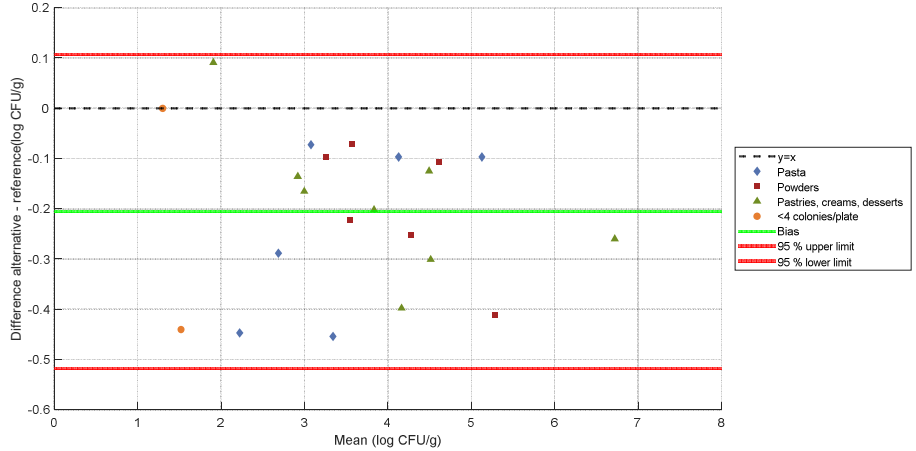


2 plates

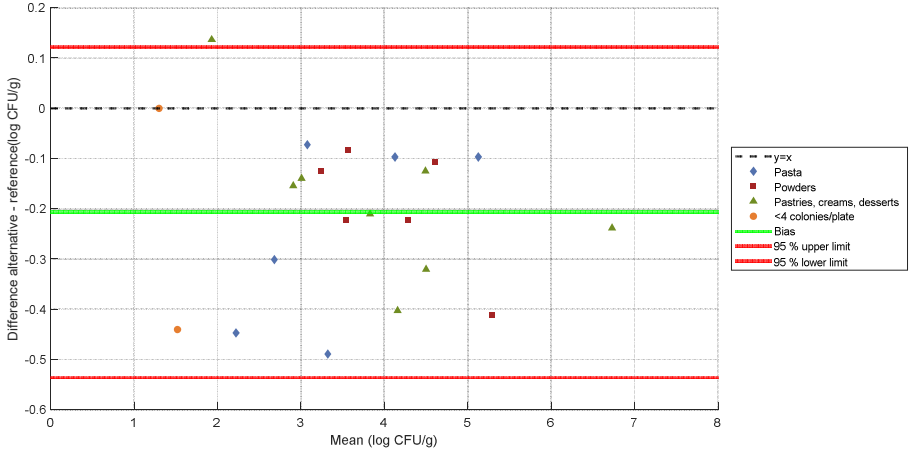


Pour plate

1 plate



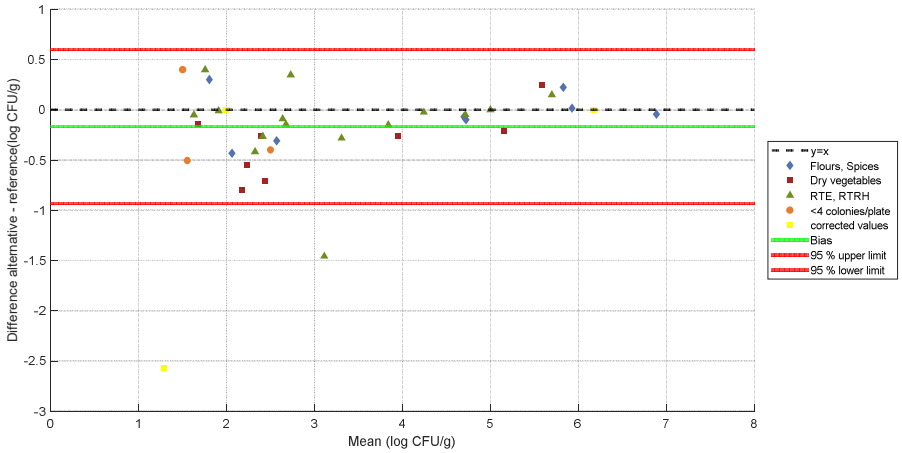
2 plates



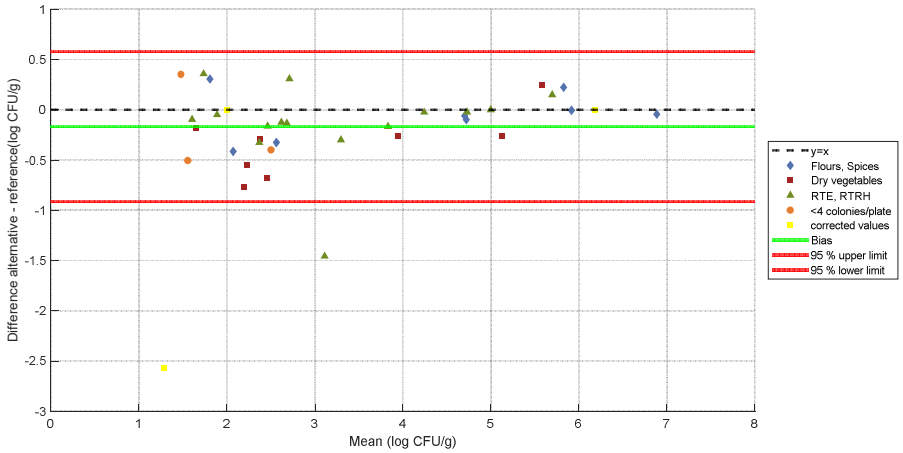
VEGETABLES

Spreading

1 plate

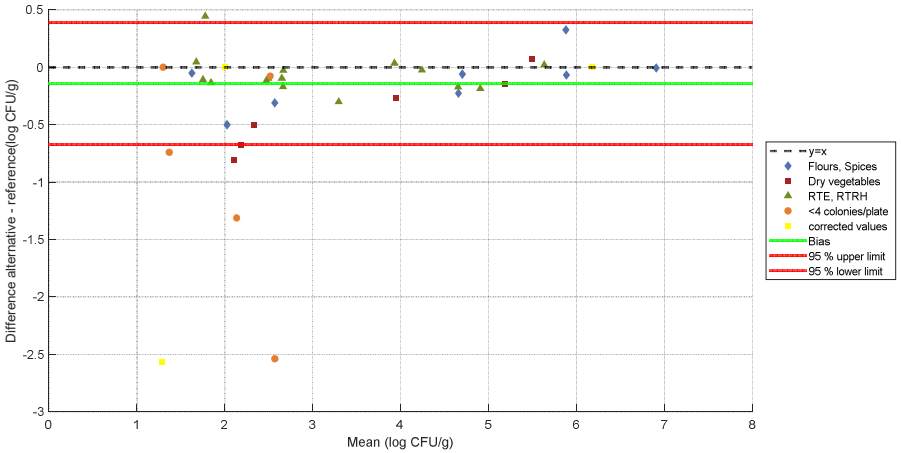


2 plates

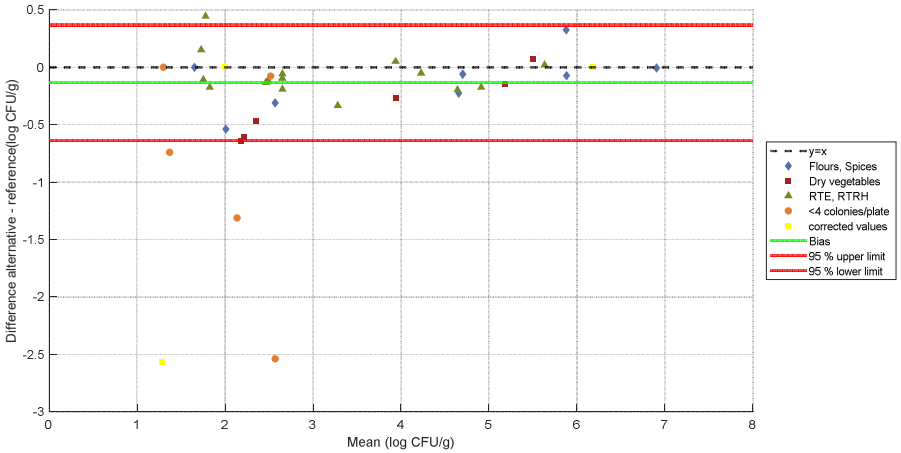


Pour plate

1 plate



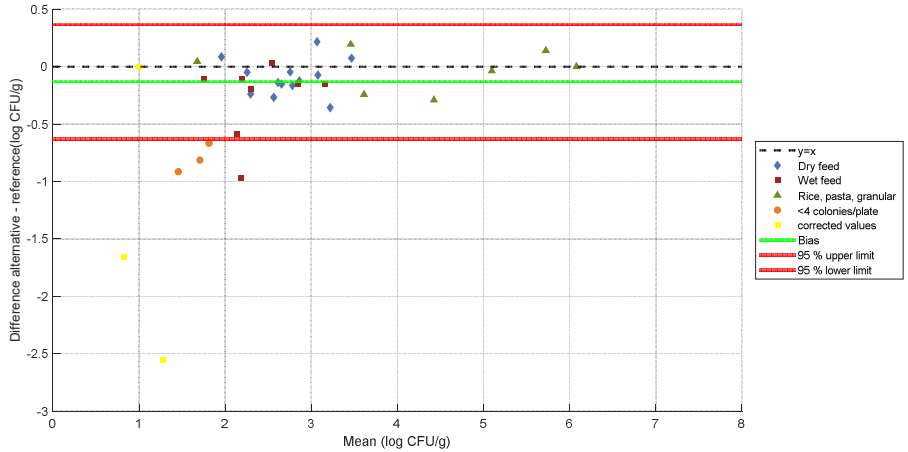
2 plates



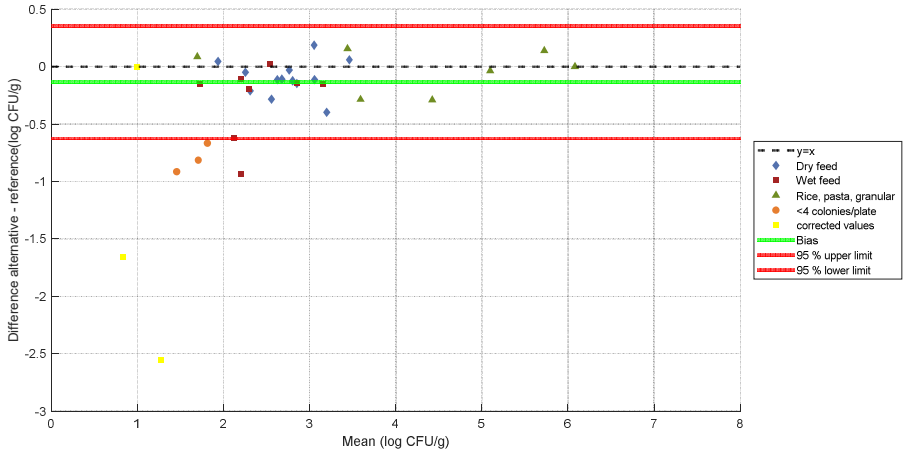
FEED

Spreading

1 plate

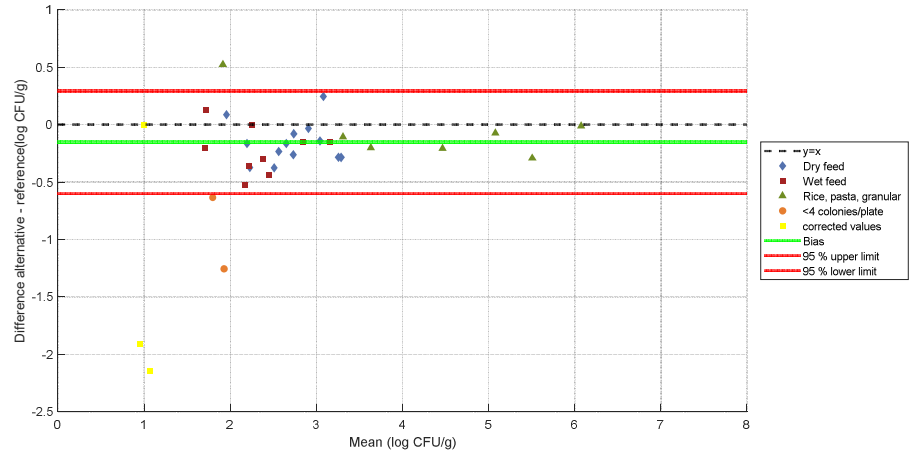


2 plates

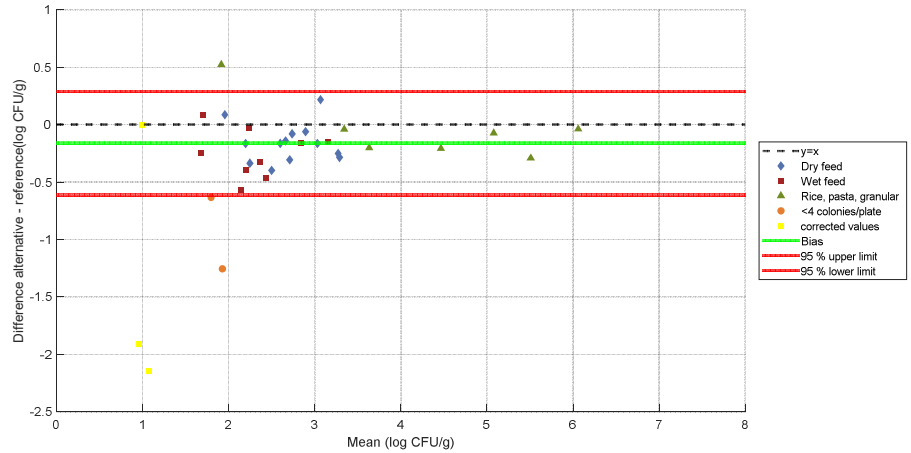


Pour plate

1 plate



2 plates



Appendix 7 - Accuracy profile study: raw data COMPASS® *Bacillus cereus* Agar

Meat product (Pâté de foie)
Strain : *B. cereus* Ad2183 (spores)

Chosen plate for 1 plate interpretation | ISO 7218 change

Matrix	Strain	Level	Sample N°	Reference method : ISO 7932♦				COMPASS *B. cereus* Agar® Spreading method							COMPASS *B. cereus* Agar® Pour plate method						
								Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log(2 plates)	Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log(2 plates)
				Dilution	cfu/plate	cfu/g (rounded)	log cfu/g	Dilution	cfu/plate	cfu/g (rounded)	log cfu/g	cfu/g (rounded)	log cfu/g		Dilution	cfu/plate	cfu/g (rounded)	log cfu/g	cfu/g (rounded)	log cfu/g	
Pâté Batch 1 Aerobic mesophilic flora : 8.0 x 10^6 CFU/g	*B. cereus Ad2183 (spores)*	1	1233	10	12	110	2.04	10	15	140	2.15	150	2.18	0.03	10	7	73	1.86	70	1.85	-0.02
				100	0			100	0						100	1		Ne		Ne	
			1234	10	12	130	2.11	10	11	100	2.00	110	2.04	0.04	10	5	45	1.65	50	1.70	0.05
				100	2			100	0						100	0		Ne		Ne	
			1235	10	15	150	2.18	10	7	64	1.81	70	1.85	0.04	10	5	45	1.65	50	1.70	0.05
				100	1			100	0		Ne		Ne		100	0		Ne		Ne	
			1236	10	13	120	2.08	10	9	91	1.96	90	1.95	0.00	10	6	55	1.74	60	1.78	0.04
				100	0			100	1		Ne		Ne		100	0		Ne		Ne	
			1237	10	15	150	2.18	10	10	100	2.00	100	2.00	0.00	10	9	91	1.96	90	1.95	0.00
				100	1			100	1						100	1		Ne		Ne	
		2	1238	100	38	3600	3.56	100	56	5300	3.72	5600	3.75	0.02	100	38	3500	3.54	3800	3.58	0.04
				1000	1			1000	2						1000	0					
			1239	100	49	5000	3.70	100	49	4900	3.69	4900	3.69	0.00	100	20	1800	3.26	2000	3.30	0.05
				1000	6			1000	5						1000	0					
			1240	100	55	5900	3.77	100	66	6700	3.83	6600	3.82	-0.01	100	29	2700	3.43	2900	3.46	0.03
				1000	10			1000	8						1000	1					
			1241	100	36	3600	3.56	100	42	4400	3.64	4200	3.62	-0.02	100	29	2800	3.45	2900	3.46	0.02
				1000	4			1000	6						1000	2					
			1242	100	61	6400	3.81	100	107	10000	4.00	11000	4.04	0.04	100	39	3600	3.56	3900	3.59	0.03
				1000	9			1000	3						1000	0					
		3	2440	1000	154	150000	5.18	1000	141	150000	5.18	140000	5.15	-0.03	1000	46	51000	4.71	46000	4.66	-0.04
				10000	7			10000	26						10000	10					
			2441	10000	24	220000	5.34	1000	147	140000	5.15	150000	5.18	0.03	1000	45	51000	4.71	45000	4.65	-0.05
				100000	0			10000	11						10000	11					
			2442	10000	28	270000	5.43	10000	16	160000	5.20	160000	5.20	0.00	1000	62	62000	4.79	62000	4.79	0.00
				100000	2			100000	2						10000	6					
			2443	10000	23	230000	5.36	10000	28	270000	5.43	280000	5.45	0.02	1000	53	58000	4.76	53000	4.72	-0.04
				100000	2			10000	2						10000	11					
			2444	1000	93	97000	4.99	1000	86	86000	4.93	86000	4.93	0.00	1000	35	36000	4.56	35000	4.54	-0.01
				10000	14			10000	9						10000	5					

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

Matrix	Strain	Level	Sample N°	Reference method : ISO 7932♦				COMPASS *B. cereus* Agar® Spreading method							COMPASS *B. cereus* Agar® Pour plate method						
								Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log(2 plates)	Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log(2 plates)
				Dilution	cfu/plate	cfu/g (rounded)	log cfu/g	Dilution	cfu/plate	cfu/g (rounded)	log cfu/g	cfu/g (rounded)	log cfu/g		Dilution	cfu/plate	cfu/g (rounded)	log cfu/g	cfu/g (rounded)	log cfu/g	
Pâté Batch 2 Aerobic mesophilic flora : 1.4 x 10^5 CFU/g	*B. cereus Ad2183 (spores)*	1	1248	10	14	140	2.15	10	14	140	2.15	140	2.15	0.00	10	6	55	1.74	60	1.78	0.04
				100	1			100	1						100	0		Ne		Ne	
			1249	10	13	140	2.15	10	12	130	2.11	120	2.08	-0.03	10	5	45	1.65	50	1.70	0.05
				100	2			100	2						100	0		Ne		Ne	
			1250	10	17	160	2.20	10	10	110	2.04	100	2.00	-0.04	10	17	160	2.20	170	2.23	0.03
				100	1			100	2						100	0					
			1251	10	12	120	2.08	10	15	150	2.18	150	2.18	0.00	10	9	82	1.91	90	1.95	0.04
				100	1			100	1						100	0		Ne		Ne	
			1252	10	11	110	2.04	10	12	120	2.08	120	2.08	0.00	10	11	100	2.00	110	2.04	0.04
				100	1			100	1						100	0					
		2	1253	100	48	5000	3.70	100	40	4000	3.60	4000	3.60	0.00	100	37	3500	3.54	3700	3.57	0.02
				1000	7			1000	4						1000	2					
			1254	100	49	4900	3.69	100	54	5400	3.73	5400	3.73	0.00	100	41	3700	3.57	4100	3.61	0.04
				1000	5			1000	5						1000	0					
			1255	100	47	4700	3.67	100	44	4300	3.63	4400	3.64	0.01	100	40	3900	3.59	4000	3.60	0.01
				1000	5			1000	3						1000	3					
			1256	100	43	4300	3.63	100	63	6000	3.78	6300	3.80	0.02	100	47	4300	3.63	4700	3.67	0.04
				1000	4			1000	3						1000	0					
			1257	100	47	4500	3.65	100	43	4200	3.62	4300	3.63	0.01	100	44	4000	3.60	4400	3.64	0.04
				1000	3			1000	3						1000	0					
		3	2445	1000	173	160000	5.20	1000	112	120000	5.08	110000	5.04	-0.04	1000	38	42000	4.62	38000	4.58	-0.04
				10000	8			10000	12						10000	8					
			2446	10000	15	150000	5.18	1000	140	130000	5.11	140000	5.15	0.03	1000	43	44000	4.64	43000	4.63	-0.01
				100000	2			10000	8						10000	5					
			2447	1000	109	100000	5.00	1000	72	71000	4.85	72000	4.86	0.01	1000	44	43000	4.63	44000	4.64	0.01
				10000	5			10000	6						10000	3					
			2448	10000	6	64000	4.81	1000	79	78000	4.89	79000	4.90	0.01	1000	37	37000	4.57	37000	4.57	0.00
				100000	1		Ne	10000	7						10000	4					
			2449	10000	18	170000	5.23	1000	95	94000	4.97	95000	4.98	0.00	1000	39	39000	4.59	39000	4.59	0.00
				100000	1			10000	8						10000	4					

Seafood Terrine
Strain : *B. cereus* Ad2477

Chosen plate for 1 plate interpretation | ISO7218 change

Matrix	Strain	Level	Sample N°	Reference method : ISO 7932♦				COMPASS *B. cereus* Agar® Spreading method							COMPASS *B. cereus* Agar® Pour plate method						
								Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log(2 plates)	Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log(2 plates)
				Dilution	cfu/plate	cfu/g (rounded)	log cfu/g	Dilution	cfu/plate	cfu/g (rounded)	log cfu/g	cfu/g (rounded)	log cfu/g		Dilution	cfu/plate	cfu/g (rounded)	log cfu/g	cfu/g (rounded)	log cfu/g	
Seafood terrine Batch 1 Aerobic mesophilic flora : 30 CFU/g	*B. cereus* Ad2477	1	604	10	10	91	1.96	10	10	100	2.00	100	2.00	0.00	10	10	110	2.04	100	2.00	-0.04
				100	0			100	1						100	2					
			605	10	11	110	2.04	10	13	130	2.11	130	2.11	0.00	10	6	60	1.78	60	1.78	0.00
				100	1			100	1						100	0		Ne			
			606	10	14	150	2.18	10	9	82	1.91	90	1.95	0.04	10	11	110	2.04	110	2.04	0.00
				100	2			100	0		Ne		Ne		100	1					
			607	10	8	73	1.86	10	8	82	1.91	80	1.90	-0.01	10	9	91	1.96	90	1.95	0.00
				100	0		Ne	100	1		Ne		Ne		100	1		Ne		Ne	
			608	10	15	150	2.18	10	7	73	1.86	70	1.85	-0.02	10	4	36	1.56	40	1.60	0.05
				100	1			100	1		Ne		Ne		100	0		Ne		Ne	
		2	609	100	>150	15000	4.18	100	>150	46000	4.66	46000	4.66	0.00	100	144	14000	4.15	14000	4.15	0.00
				1000	15			1000	46						1000	10					
			610	100	94	9400	3.97	100	82	8700	3.94	8200	3.91	-0.03	100	63	6600	3.82	6300	3.80	-0.02
				1000	9			1000	14						1000	10					
			611	100	58	5900	3.77	100	72	7300	3.86	7200	3.86	-0.01	100	53	5200	3.72	5300	3.72	0.01
				1000	7			1000	8						1000	4					
			612	100	>150	17000	4.23	100	148	14000	4.15	15000	4.18	0.03	100	133	13000	4.11	13000	4.11	0.00
				1000	17			1000	8						1000	12					
			613	100	65	6400	3.81	100	66	6400	3.81	6600	3.82	0.01	100	54	5100	3.71	5400	3.73	0.02
				1000	5			1000	4						1000	2					
		3	614	10000	24	240000	5.38	10000	18	180000	5.26	180000	5.26	0.00	1000	88	85000	4.93	88000	4.94	0.02
				100000	2			100000	2						10000	6					
			615	10000	13	130000	5.11	1000	98	98000	4.99	98000	4.99	0.00	1000	91	92000	4.96	91000	4.96	0.00
				100000	1			10000	10						10000	10					
			616	1000	>150	160000	5.20	1000	148	140000	5.15	150000	5.18	0.03	1000	86	85000	4.93	86000	4.93	0.01
				10000	16			10000	8						10000	7					
			617	10000	21	210000	5.32	10000	23	230000	5.36	230000	5.36	0.00	1000	28	30000	4.48	28000	4.45	-0.03
				100000	2			100000	2						10000	5					
			618	10000	14	140000	5.15	1000	149	150000	5.18	150000	5.18	0.00	1000	87	90000	4.95	87000	4.94	-0.01
				100000	1			10000	13						10000	12					

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

Matrix	Strain	Level	Sample N°	Reference method : ISO 7932♦				COMPASS *B. cereus* Agar® Spreading method							COMPASS *B. cereus* Agar® Pour plate method						
								Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log(2 plates)	Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log(2 plates)
				Dilution	cfu/plate	cfu/g (rounded)	log cfu/g	Dilution	cfu/plate	cfu/g (rounded)	log cfu/g	cfu/g (rounded)	log cfu/g		Dilution	cfu/plate	cfu/g (rounded)	log cfu/g	cfu/g (rounded)	log cfu/g	
Seafood terrine Batch 2 Aerobic mesophilic flora : <10 CFU/g	*B. cereus* Ad2477	1	619	10	29	300	2.48	10	32	330	2.52	320	2.51	-0.01	10	21	190	2.28	210	2.32	0.04
				100	4			100	4						100	0					
			620	10	13	120	2.08	10	11	130	2.11	110	2.04	-0.07	10	10	91	1.96	100	2.00	0.04
				100	0			100	3						100	0					
			621	10	19	190	2.28	10	12	110	2.04	120	2.08	0.04	10	8	82	1.91	80	1.90	-0.01
				100	2			100	0						100	1		Ne		Ne	
			622	10	15	160	2.20	10	12	120	2.08	120	2.08	0.00	10	10	100	2.00	100	2.00	0.00
				100	2			100	1						100	1					
			623	10	9	82	1.91	10	10	100	2.00	100	2.00	0.00	10	7	64	1.81	70	1.85	0.04
				100	0		Ne	100	1						100	0		Ne		Ne	
		2	624	100	>150	19000	4.28	100	>150	21000	4.32	21000	4.32	0.00	100	90	9100	3.96	9000	3.95	0.00
				1000	19			1000	21						1000	10					
			625	100	76	7400	3.87	100	58	5700	3.76	5800	3.76	0.01	100	48	4500	3.65	4800	3.68	0.03
				1000	5			1000	5						1000	1					
			626	100	>150	18000	4.26	100	79	7600	3.88	7900	3.90	0.02	100	74	7600	3.88	7400	3.87	-0.01
				1000	18			1000	5						1000	9					
			627	100	>150	24000	4.38	100	>150	35000	4.54	35000	4.54	0.00	100	>150	18000	4.26	18000	4.26	0.00
				1000	24			1000	35						1000	18					
			628	100	71	6600	3.82	100	123	12000	4.08	12000	4.08	0.00	100	44	4500	3.65	4400	3.64	-0.01
				1000	2			1000	12						1000	5					
		3	629	1000	101	99000	5.00	10000	14	140000	5.15	140000	5.15	0.00	1000	82	83000	4.92	82000	4.91	-0.01
				10000	8			100000	1						10000	9					
			630	10000	35	360000	5.56	10000	13	150000	5.18	130000	5.11	-0.06	1000	129	130000	5.11	130000	5.11	0.00
				100000	5			100000	3						10000	12					
			631	10000	15	160000	5.20	1000	172	160000	5.20	170000	5.23	0.03	1000	84	85000	4.93	84000	4.92	-0.01
				100000	3			10000	8						10000	10					
			632	10000	62	570000	5.76	1000	131	130000	5.11	130000	5.11	0.00	1000	82	80000	4.90	82000	4.91	0.01
				100000	1			10000	11						10000	6					
			633	10000	15	150000	5.18	10000	14	140000	5.15	140000	5.15	0.00	1000	116	120000	5.08	120000	5.08	0.00
				100000	2			100000	1						10000	11					

Milk Powder
Strain : *B. cereus* Ad420

Chosen plate for 1 plate interpretation | ISO 7218 change

Matrix	Strain	Level	Sample N°	Reference method : ISO 7932♦				COMPASS *B. cereus* Agar® Spreading method							COMPASS *B. cereus* Agar® Pour plate method						
								Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log(2 plates)	Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log(2 plates)
				Dilution	cfu/plate	cfu/g (rounded)	log cfu/g	Dilution	cfu/plate	cfu/g (rounded)	log cfu/g	cfu/g (rounded)	log cfu/g		Dilution	cfu/plate	cfu/g (rounded)	log cfu/g	cfu/g (rounded)	log cfu/g	
Milk powder Batch 1 Aerobic mesophilic flora : <10 CFU/g	*B. cereus* Ad420	1	727	10	5	45	1.65	10	9	82	1.91	90	1.95	0.04	10	12	110	2.04	120	2.08	0.04
				100	0		Ne	1000	0		Ne		Ne		1000	0					
			728	10	12	140	2.15	10	7	64	1.81	70	1.85	0.04	10	5	45	1.65	50	1.70	0.05
				100	3			100	0		Ne		Ne		100	0		Ne		Ne	
			729	10	9	82	1.91	10	7	73	1.86	70	1.85	-0.02	10	8	73	1.86	80	1.90	0.04
				100	0		Ne	100	1		Ne		Ne		100	0		Ne		Ne	
			730	10	9	82	1.91	10	8	73	1.86	80	1.90	0.04	10	10	91	1.96	100	2.00	0.04
				100	0		Ne	100	0		Ne		Ne		100	0					
			731	10	6	73	1.86	10	6	64	1.81	60	1.78	-0.03	10	7	64	1.81	70	1.85	0.04
				100	2		Ne	100	1		Ne		Ne		100	0		Ne		Ne	
		2	732	100	37	3500	3.54	100	43	4000	3.60	4300	3.63	0.03	100	39	3800	3.58	3900	3.59	0.01
				1000	1			1000	1						1000	3					
			733	100	47	4400	3.64	100	58	5800	3.76	5800	3.76	0.00	100	37	3700	3.57	3700	3.57	0.00
				1000	1			1000	6						1000	4					
			734	100	55	5600	3.75	100	61	5700	3.76	6100	3.79	0.03	100	47	4700	3.67	4700	3.67	0.00
				1000	7			1000	2						1000	5					
			735	100	33	3000	3.48	100	54	5100	3.71	5400	3.73	0.02	100	41	4000	3.60	4100	3.61	0.01
				1000	1			1000	2						1000	3					
			736	100	45	4600	3.66	100	69	6600	3.82	6900	3.84	0.02	100	41	3800	3.58	4100	3.61	0.03
				1000	6			1000	4						1000	1					
		3	737	1000	97	96000	4.98	1000	150	140000	5.15	150000	5.18	0.03	1000	88	85000	4.93	88000	4.94	0.02
				10000	9			10000	8						10000	5					
			738	1000	90	88000	4.94	1000	72	75000	4.88	72000	4.86	-0.02	1000	75	74000	4.87	75000	4.88	0.01
				10000	7			10000	10						10000	6					
			739	1000	60	62000	4.79	1000	81	84000	4.92	81000	4.91	-0.02	1000	70	70000	4.85	70000	4.85	0.00
				10000	8			10000	11						10000	7					
			740	1000	108	110000	5.04	1000	107	105000	5.02	110000	5.04	0.02	1000	83	79000	4.90	83000	4.92	0.02
				10000	10			10000	8						10000	4					
			741	1000	87	87000	4.94	1000	95	91000	4.96	95000	4.98	0.02	1000	67	68000	4.83	67000	4.83	-0.01
				10000	9			10000	5						10000	8					

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

Matrix	Strain	Level	Sample N°	Reference method : ISO 7932♦				COMPASS *B. cereus* Agar® Spreading method							COMPASS *B. cereus* Agar® Pour plate method						
								Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log(2 plates)	Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log(2 plates)
				Dilution	cfu/plate	cfu/g (rounded)	log cfu/g	Dilution	cfu/plate	cfu/g (rounded)	log cfu/g	cfu/g (rounded)	log cfu/g		Dilution	cfu/plate	cfu/g (rounded)	log cfu/g	cfu/g (rounded)	log cfu/g	
Milk powder Batch 2 Aerobic mesophilic flora : <10 CFU/g	*B. cereus* Ad420	1	742	10	5	45	1.65	10	4	36	1.56	40	1.60	0.05	10	8	82	1.91	80	1.90	-0.01
				100	0		Ne	1000	0		Ne		Ne		1000	1		Ne		Ne	
			743	10	10	91	1.96	10	5	45	1.65	50	1.70	0.05	10	15	160	2.20	150	2.18	-0.03
				100	0			100	0		Ne		Ne		100	3					
			744	10	6	55	1.74	10	5	45	1.65	50	1.70	0.05	10	14	150	2.18	140	2.15	-0.03
				100	0		Ne	100	0		Ne		Ne		100	2					
			745	10	11	110	2.04	10	5	45	1.65	50	1.70	0.05	10	10	90	1.95	100	2.00	0.05
				100	1			100	0		Ne		Ne		100	0					
			746	10	5	45	1.65	10	13	130	2.11	130	2.11	0.00	10	4	45	1.65	40	1.60	-0.05
				100	0		Ne	100	1						100	1		Ne		Ne	
		2	747	100	50	4800	3.68	100	84	7900	3.90	8400	3.92	0.03	100	33	3200	3.51	3300	3.52	0.01
				1000	3			1000	3						1000	2					
			748	100	42	4100	3.61	100	36	3400	3.53	3600	3.56	0.02	100	45	4300	3.63	4500	3.65	0.02
				1000	3			1000	1						1000	2					
			749	100	53	5400	3.73	100	79	7500	3.88	7900	3.90	0.02	100	41	3900	3.59	4100	3.61	0.02
				1000	6			1000	3						1000	2					
			750	100	56	5500	3.74	100	57	5600	3.75	5700	3.76	0.01	100	33	3100	3.49	3300	3.52	0.03
				1000	5			1000	5						1000	1					
			751	100	84	7900	3.90	100	54	5500	3.74	5400	3.73	-0.01	100	35	3200	3.51	3500	3.54	0.04
				1000	3			1000	6						1000	0					
		3	752	1000	127	140000	5.15	1000	101	96000	4.98	100000	5.00	0.02	1000	77	78000	4.89	77000	4.89	-0.01
				10000	23			10000	5						10000	9					
			753	1000	82	84000	4.92	1000	103	100000	5.00	100000	5.00	0.00	1000	75	73000	4.86	75000	4.88	0.01
				10000	10			10000	11						10000	5					
			754	1000	96	92000	4.96	1000	75	75000	4.88	75000	4.88	0.00	1000	73	67000	4.83	73000	4.86	0.04
				10000	5			10000	8						10000	1					
			755	1000	72	79000	4.90	1000	97	95000	4.98	97000	4.99	0.01	1000	62	62000	4.79	62000	4.79	0.00
				10000	15			10000	7						10000	7					
			756	1000	123	120000	5.08	1000	100	98000	4.99	100000	5.00	0.01	1000	72	70000	4.85	72000	4.86	0.01
				10000	11			10000	8						10000	5					

Cooked fresh pasta (raviolis with beef)
Strain : *B. weihenstephanensis* Ad726 (spores)

Chosen plate for 1 plate interpretation | ISO 7218 change

Matrix	Strain	Level	Sample N°	Reference method : ISO 7932♦				COMPASS *B. cereus* Agar® Spreading method							COMPASS *B. cereus* Agar® Pour plate method						
								Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log(2 plates)	Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log(2 plates)
				Dilution	cfu/plate	cfu/g (rounded)	log cfu/g	Dilution	cfu/plate	cfu/g (rounded)	log cfu/g	cfu/g (rounded)	log cfu/g		Dilution	cfu/plate	cfu/g (rounded)	log cfu/g	cfu/g (rounded)	log cfu/g	
Cooked fresh pasta Batch 1 Aerobic mesophilic flora : 8.0 x 10^2 CFU/g	*B. weihenstephanensis* Ad726 (spores)	1	1357	10	14	130	2.11	10	8	73	1.86	80	1.90	0.04	10	5	45	1.65	50	1.70	0.05
				100	0			100	0		Ne		Ne		100	0		Ne		Ne	
			1358	10	10	91	1.96	10	5	45	1.65	50	1.70	0.05	10	5	45	1.65	50	1.70	0.05
				100	0			100	0		Ne		Ne		100	0		Ne		Ne	
			1359	10	6	55	1.74	10	8	73	1.86	80	1.90	0.04	10	4	55	1.74	40	1.60	-0.14
				100	0		Ne	100	0		Ne		Ne		100	2		Ne		Ne	
			1360	10	10	91	1.96	10	8	82	1.91	80	1.90	-0.01	10	5	55	1.74	50	1.70	-0.04
				100	0			100	1		Ne		Ne		100	1		Ne		Ne	
			1361	10	7	64	1.81	10	5	73	1.86	50	1.70	-0.16	10	4	36	1.56	40	1.60	0.05
				100	0		Ne	100	3		Ne		Ne		100	0		Ne		Ne	
		2	1020	100	74	7300	3.86	100	48	5400	3.73	4800	3.68	-0.05	100	42	4400	3.64	4200	3.62	-0.02
				1000	6			1000	11						1000	6					
			1021	100	43	4500	3.65	100	80	7700	3.89	8000	3.90	0.02	100	65	6100	3.79	6500	3.81	0.03
				1000	6			1000	5						1000	3					
			1022	100	57	5900	3.77	100	55	5600	3.75	5500	3.74	-0.01	100	66	6500	3.81	6600	3.82	0.01
				1000	8			1000	7						1000	5					
			1023	100	29	3400	3.53	100	46	4800	3.68	4600	3.66	-0.02	100	45	4500	3.65	4500	3.65	0.00
				1000	8			1000	7						1000	5					
			1024	100	55	5500	3.74	100	70	7100	3.85	7000	3.85	-0.01	100	51	5500	3.74	5100	3.71	-0.03
				1000	5			1000	8						1000	10					
		3	1025	1000	58	65000	4.81	1000	91	95000	4.98	91000	4.96	-0.02	1000	84	86000	4.93	84000	4.92	-0.01
				10000	13			10000	13						10000	11					
			1026	1000	88	91000	4.96	1000	42	47000	4.67	42000	4.62	-0.05	1000	83	82000	4.91	83000	4.92	0.01
				10000	12			10000	10						10000	7					
			1027	1000	102	100000	5.00	1000	79	83000	4.92	79000	4.90	-0.02	1000	85	85000	4.93	85000	4.93	0.00
				10000	10			10000	12						10000	8					
			1028	1000	81	87000	4.94	1000	76	76000	4.88	76000	4.88	0.00	1000	77	80000	4.90	77000	4.89	-0.02
				10000	15			10000	8						10000	11					
			1029	1000	54	53000	4.72	1000	24	25000	4.40	24000	4.38	-0.02	1000	24	25000	4.40	24000	4.38	-0.02
				10000	4			10000	3						10000	3					

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

Matrix	Strain	Level	Sample N°	Reference method : ISO 7932♦				COMPASS *B. cereus* Agar® Spreading method							COMPASS *B. cereus* Agar® Pour plate method						
								Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log(2 plates)	Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log(2 plates)
				Dilution	cfu/plate	cfu/g (rounded)	log cfu/g	Dilution	cfu/plate	cfu/g (rounded)	log cfu/g	cfu/g (rounded)	log cfu/g		Dilution	cfu/plate	cfu/g (rounded)	log cfu/g	cfu/g (rounded)	log cfu/g	
Cooked fresh pasta Batch 2 Aerobic mesophilic flora : 6.0 x10² CFU/g	*B. weihenstephanensis* Ad726 (spores)	1	1362	10	7	91	1.96	10	8	82	1.91	80	1.90	-0.01	10	8	73	1.86	80	1.90	0.04
				100	3		Ne	100	1		Ne		Ne		100	0		Ne		Ne	
			1363	10	5	45	1.65	10	6	64	1.81	60	1.78	-0.03	10	8	73	1.86	80	1.90	0.04
				100	0		Ne	100	1		Ne		Ne		100	0		Ne		Ne	
			1364	10	5	45	1.65	10	9	82	1.91	90	1.95	0.04	10	5	55	1.74	50	1.70	-0.04
				100	0		Ne	100	0		Ne		Ne		100	1		Ne		Ne	
			1365	10	7	64	1.81	10	4	36	1.56	40	1.60	0.05	10	10	100	2.00	100	2.00	0.00
				100	0		Ne	100	0		Ne		Ne		100	1					
			1366	10	6	64	1.81	10	9	82	1.91	90	1.95	0.04	10	7	64	1.81	70	1.85	0.04
				100	1		Ne	100	0		Ne		Ne		100	0		Ne		Ne	
		2	1035	100	47	4800	3.68	100	49	4900	3.69	4900	3.69	0.00	100	33	3500	3.54	3300	3.52	-0.03
				1000	7			1000	5						1000	6					
			1036	100	48	4900	3.69	100	60	5800	3.76	6000	3.78	0.01	100	48	4900	3.69	4800	3.68	-0.01
				1000	7			1000	4						1000	6					
			1037	100	36	3600	3.56	100	48	5000	3.70	4800	3.68	-0.02	100	56	5400	3.73	5600	3.75	0.02
				1000	4			1000	7						1000	3					
			1038	100	57	5800	3.76	100	44	4300	3.63	4400	3.64	0.01	100	57	5600	3.75	5700	3.76	0.01
				1000	7			1000	3						1000	5					
			1039	100	71	6700	3.83	100	61	6200	3.79	6100	3.79	-0.01	100	59	6200	3.79	5900	3.77	-0.02
				1000	4			1000	7						1000	9					
		3	1040	1000	119	120000	5.08	1000	96	100000	5.00	96000	4.98	-0.02	1000	98	100000	5.00	98000	4.99	-0.01
				10000	15			10000	14						10000	12					
			1041	1000	97	94000	4.97	1000	70	68000	4.83	70000	4.85	0.01	1000	104	100000	5.00	100000	5.00	0.00
				10000	6			10000	5						10000	9					
			1042	1000	92	89000	4.95	1000	88	86000	4.93	88000	4.94	0.01	1000	72	71000	4.85	72000	4.86	0.01
				10000	6			10000	7						10000	6					
			1043	1000	101	100000	5.00	1000	88	88000	4.94	88000	4.94	0.00	1000	100	100000	5.00	100000	5.00	0.00
				10000	13			10000	9						10000	13					
			1044	1000	114	120000	5.08	1000	69	76000	4.88	69000	4.84	-0.04	1000	107	100000	5.00	110000	5.04	0.04
				10000	15			10000	15						10000	7					

Vegetable purée
Strain : *B. mycoïdes* Ad761

Chosen plate for 1 plate interpretation | ISO7218 change

Matrix	Strain	Level	Sample N°	Reference method : ISO 7932♦					COMPASS *B. cereus* Agar® Spreading method									COMPASS *B. cereus* Agar® Pour plate method								
									Enumeration		Interpretation 2 plates			Interpretation 1 plate				Enumeration		Interpretation 2 plates			Interpretation 1 plate			
				Dilution	cfu/ plate	cfu/g	cfu/g (rounded)	log cfu/g	Dilution	cfu/ plate	cfu/g	cfu/g (rounded)	log cfu/g	cfu/g	cfu/g (rounded)	log cfu/g	Difference log(1 plate)-log(2 plates)	Dilution	cfu/ plate	cfu/g	cfu/g (rounded)	log cfu/g	cfu/g	cfu/g (rounded)	log cfu/g	Difference log(1 plate)-log(2 plates)
Vegetable purée Batch 1 Aerobic mesophilic flora : 5.2.10³ CFU/g	*B. mycoïdes Ad761*	1	1617	10	11	100	100	2.00	10	7	64	64	1.81	70	70	1.85	0.04	10	13	118	120	2.08	130	130	2.11	0.03
				100	0				100	0			Ne			Ne		100	0							
			1618	10	5	55	55	1.74	10	5	64	64	1.81	50	50	1.70	-0.11	10	8	73	73	1.86	80	80	1.90	0.04
				100	1			Ne	100	2			Ne			Ne		100	0			Ne			Ne	
			1619	10	14	145	150	2.18	10	6	55	55	1.74	60	60	1.78	0.04	10	8	73	73	1.86	80	80	1.90	0.04
				100	2				100	0			Ne			Ne		100	0			Ne			Ne	
			1620	10	10	100	100	2.00	10	9	91	91	1.96	90	90	1.95	0.00	10	6	55	55	1.74	60	60	1.78	0.04
				100	1				100	1			Ne			Ne		100	0			Ne			Ne	
			1621	10	12	109	110	2.04	10	4	45	45	1.65	40	40	1.60	-0.05	10	5	45	45	1.65	50	50	1.70	0.05
				100	0				100	1			Ne			Ne		100	0			Ne			Ne	
		2	1622	100	51	5182	5200	3.72	100	45	4545	4500	3.65	4500	4500	3.65	0.00	100	43	4545	4500	3.65	4300	4300	3.63	-0.02
				1000	6				1000	5								1000	7							
			1623	100	62	6364	6400	3.81	100	57	5909	5900	3.77	5700	5700	3.76	-0.01	100	37	3727	3700	3.57	3700	3700	3.57	0.00
				1000	8				1000	8								1000	4							
			1624	100	45	5091	5100	3.71	100	46	4455	4500	3.65	4600	4600	3.66	0.01	100	35	3273	3300	3.52	3500	3500	3.54	0.03
				1000	11				1000	3								1000	1							
			1625	100	87	8545	8500	3.93	100	40	3909	3900	3.59	4000	4000	3.60	0.01	100	93	8909	8900	3.95	9300	9300	3.97	0.02
				1000	7				1000	3								1000	5							
			1626	100	56	6000	6000	3.78	100	51	5182	5200	3.72	5100	5100	3.71	-0.01	100	52	5091	5100	3.71	5200	5200	3.72	0.01
				1000	10				1000	6								1000	4							
		3	1627	1000	96	96364	96000	4.98	1000	94	93636	94000	4.97	94000	94000	4.97	0.00	1000	89	94545	95000	4.98	89000	89000	4.95	-0.03
				10000	10				10000	9								10000	15							
			1628	1000	91	89091	89000	4.95	1000	102	104545	100000	5.00	102000	100000	5.00	0.00	1000	68	69091	69000	4.84	68000	68000	4.83	-0.01
				10000	7				10000	13								10000	8							
			1629	1000	122	126364	130000	5.11	1000	114	110909	110000	5.04	114000	110000	5.04 Ne	0.00	1000	88	89091	89000	4.95	88000	88000	4.94 Ne	0.00
				10000	17				10000	8								10000	10							
			1630	1000	72	72727	73000	4.86	1000	96	92727	93000	4.97	96000	96000	4.98	0.01	1000	81	78182	78000	4.89	81000	81000	4.91	0.02
				10000	8				10000	6								10000	5							
			1631	1000	78	81818	82000	4.91	1000	83	85455	85000	4.93	83000	83000	4.92	-0.01	1000	110	104545	100000	5.00	110000	110000	5.04	0.04
				10000	12				10000	11								10000	5							

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

Matrix	Strain	Level	Sample N°	Reference method : ISO 7932♦					COMPASS *B. cereus* Agar® Spreading method									COMPASS *B. cereus* Agar® Pour plate method								
									Enumeration		Interpretation 2 plates			Interpretation 1 plate			Difference log(1 plate)-log(2 plates)	Enumeration		Interpretation 2 plates			Interpretation 1 plate			Difference log(1 plate)-log(2 plates)
				Dilution	cfu/plate	cfu/g	cfu/g (rounded)	log cfu/g	Dilution	cfu/plate	cfu/g	cfu/g (rounded)	log cfu/g	cfu/g	cfu/g (rounded)	log cfu/g		Dilution	cfu/plate	cfu/g	cfu/g (rounded)	log cfu/g	cfu/g	cfu/g (rounded)	log cfu/g	
Vegetables purée Batch 2 Aerobic mesophilic flora : 7.8.10³ CFU/g	*B. mycoides Ad761*	1	1632	10	6	73	73	1.86	10	6	73	73	1.86	60	60	1.78	-0.09	10	3	30	30	1.48	30	30	1.48	0.00
				100	2			Ne	100	2			Ne			Ne		100	0			Ne			Ne	
			1633	10	11	109	110	2.04	10	6	55	55	1.74	60	60	1.78	0.04	10	4	45	45	1.65	40	40	1.60	-0.05
				100	1				100	0			Ne			Ne		100	1			Ne			Ne	
			1634	10	7	64	64	1.81	10	10	91	90	1.95	100	100	2.00	0.05	10	9	109	110	2.04	90	90	1.95	-0.09
				100	0			Ne	100	0								100	3			Ne			Ne	
			1635	10	8	82	82	1.91	10	6	55	55	1.74	60	60	1.78	0.04	10	5	45	45	1.65	50	50	1.70	0.05
				100	1			Ne	100	0			Ne			Ne		100	0			Ne			Ne	
			1636	10	5	45	45	1.65	10	8	82	82	1.91	80	80	1.90	-0.01	10	10	91	90	1.95	100	100	2.00	0.05
				100	0			Ne	100	1			Ne			Ne		100	0						Ne	
		2	1637	100	57	5727	5700	3.76	100	60	5818	5800	3.76	6000	6000	3.78	0.01	100	58	5545	5500	3.74	5800	5800	3.76	0.02
				1000	6				1000	4								1000	3							
			1638	100	31	3727	3700	3.57	100	59	5636	5600	3.75	5900	5900	3.77	0.02	100	28	3091	3100	3.49	2800	2800	3.45	-0.04
				1000	10				1000	3								1000	6							
			1639	100	52	5545	5500	3.74	100	61	6000	6000	3.78	6100	6100	3.79	0.01	100	40	4000	4000	3.60	4000	4000	3.60	0.00
				1000	9				1000	5								1000	4							
			1640	100	62	6182	6200	3.79	100	52	5182	5200	3.72	5200	5200	3.72	0.00	100	53	5273	5300	3.72	5300	5300	3.72	0.00
				1000	6				1000	5								1000	5							
			1641	100	88	8545	5600	3.75	100	79	7545	7500	3.88	7900	7900	3.90	0.02	100	97	9273	9300	3.97	9700	9700	3.99	0.02
				1000	6				1000	4								1000	5							
		3	1642	10000	37	372727	370000	5.57	10000	25	236364	240000	5.38	250000	250000	5.40	0.02	1000	126	131818	130000	5.11	126000	130000	5.11	0.00
				100000	4				100000	1								10000	19							
			1643	1000	128	125455	130000	5.11	1000	86	82727	83000	4.92	86000	86000	4.93	0.02	1000	67	63636	64000	4.81	67000	67000	4.83	0.02
				10000	10				10000	5								10000	3							
			1644	1000	124	125455	130000	5.11	1000	85	81818	82000	4.91	85000	85000	4.93	0.02	1000	73	69091	69000	4.84	73000	73000	4.86	0.02
				10000	14				10000	5								10000	3							
			1645	1000	99	98182	98000	4.99	1000	103	101818	100000	5.00	103000	100000	5.00	0.00	1000	72	72727	73000	4.86	72000	72000	4.86	-0.01
				10000	9				10000	9								10000	8							
			1646	1000	120	126364	130000	5.11	1000	106	99091	99000	5.00	106000	110000	5.04	0.05	1000	87	90000	90000	4.95	87000	87000	4.94	-0.01
				10000	19				10000	3		120						10000	12							

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

Pellets for dog
Strain : *B. thuringiensis* Ad2786

Chosen plate for 1 plate interpretation | ISO 7218 change

Matrix	Strain	Level	Sample N°	Reference method : ISO 7932♦				COMPASS *B. cereus* Agar® Spreading method							COMPASS *B. cereus* Agar® Pour plate method						
								Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log(2 plates)	Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log(2 plates)
				Dilution	cfu/plate	cfu/g (rounded)	log cfu/g	Dilution	cfu/plate	cfu/g (rounded)	log cfu/g	cfu/g (rounded)	log cfu/g		Dilution	cfu/plate	cfu/g (rounded)	log cfu/g	cfu/g (rounded)	log cfu/g	
Pellets for dog Batch 1 Aerobic mesophilic flora : 2.0 x 10^2 CFU/g	*B. thuringiensis Ad2786*	1	1432	10	9	82	1.91	10	8	73	1.86	80	1.90	0.04	10	12	110	2.04	120	2.08	0.04
				100	0		Ne	100	0		Ne		Ne		100	0					
			1433	10	7	73	1.86	10	7	73	1.86	70	1.85	-0.02	10	4	36	1.56	40	1.60	0.05
				100	1		Ne	100	1		Ne		Ne		100	0		Ne		Ne	
			1434	10	9	82	1.91	10	7	82	1.91	70	1.85	-0.07	10	11	130	2.11	110	2.04	-0.07
				100	0		Ne	100	2		Ne		Ne		100	3					
			1435	10	5	64	1.81	10	8	73	1.86	80	1.90	0.04	10	8	73	1.86	80	1.90	0.04
				100	2		Ne	100	0		Ne		Ne		100	0		Ne		Ne	
			1436	10	8	91	1.96	10	5	55	1.74	50	1.70	-0.04	10	8	82	1.91	80	1.90	-0.01
				100	2		Ne	100	1		Ne		Ne		100	1		Ne		Ne	
		2	1437	100	62	5800	3.76	100	58	5700	3.76	5800	3.76	0.01	100	18	1800	3.26	1800	3.26	0.00
				1000	2			1000	5						1000	2					
			1438	100	96	9500	3.98	100	99	9700	3.99	9900	4.00	0.01	100	36	3600	3.56	3600	3.56	0.00
				1000	9			1000	8						1000	4					
			1439	100	65	6500	3.81	100	43	4300	3.63	4300	3.63	0.00	100	30	3000	3.48	3000	3.48	0.00
				1000	6			1000	4						1000	3					
			1440	100	51	5100	3.71	100	54	5300	3.72	5400	3.73	0.01	100	41	4000	3.60	4100	3.61	0.01
				1000	5			1000	4						1000	3					
			1441	100	40	4500	3.65	100	75	7700	3.89	7500	3.88	-0.01	100	47	4600	3.66	4700	3.67	0.01
				1000	10			1000	10						1000	4					
		3	1442	1000	92	89000	4.95	1000	107	110000	5.04	110000	5.04	0.00	1000	39	39000	4.59	39000	4.59	0.00
				10000	6			10000	9						10000	4					
			1443	1000	80	77000	4.89	1000	136	140000	5.15	140000	5.15	0.00	1000	86	86000	4.93	86000	4.93	0.00
				10000	5			10000	14						10000	9					
			1444	1000	98	97000	4.99	10000	8	73000	4.86	80000	4.90	0.04	1000	57	54000	4.73	57000	4.76	0.02
				10000	9			100000	0		Ne		Ne		10000	2				Ne	
			1445	10000	15	180000	5.26	1000	97	99000	5.00	97000	4.99	-0.01	1000	68	67000	4.83	68000	4.83	0.01
				100000	5			10000	12						10000	6					
			1446	1000	99	95000	4.98	1000	88	86000	4.93	88000	4.94	0.01	1000	63	65000	4.81	63000	4.80	-0.01
				10000	6			10000	7						10000	8					

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

Matrix	Strain	Level	Sample N°	Reference method : ISO 7932♦				COMPASS *B. cereus* Agar® Spreading method							COMPASS *B. cereus* Agar® Pour plate method						
				Enumeration				Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log(2 plates)	Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log(2 plates)
				Dilution	cfu/plate	cfu/g (rounded)	log cfu/g	Dilution	cfu/plate	cfu/g (rounded)	log cfu/g	cfu/g (rounded)	log cfu/g		Dilution	cfu/plate	cfu/g (rounded)	log cfu/g	cfu/g (rounded)	log cfu/g	
Pellets for dog Batch 2 Aerobic mesophilic flora : 1.4 x 10^3 CFU/g	*B. thuringiensis Ad2786*	1	1447	10	5	64	1.81	10	8	82	1.91	80	1.90	-0.01	10	10	91	1.96	100	2.00	0.04
				100	2		Ne	100	1		Ne		Ne		100	0				Ne	
			1448	10	10	100	2.00	10	8	73	1.86	80	1.90	0.04	10	4	36	1.56	40	1.60	0.05
				100	1			100	0		Ne		Ne		100	0		Ne		Ne	
			1449	10	9	91	1.96	10	6	64	1.81	60	1.78	-0.03	10	7	64	1.81	70	1.85	0.04
				100	1		Ne	100	1		Ne		Ne		100	0		Ne		Ne	
			1450	10	10	130	2.11	10	6	55	1.74	60	1.78	0.04	10	8	73	1.86	80	1.90	0.04
				100	4			100	0		Ne		Ne		100	0		Ne		Ne	
			1451	10	15	160	2.20	10	7	73	1.86	70	1.85	-0.02	10	6	64	1.81	60	1.78	-0.03
				100	2			100	1		Ne		Ne		100	1		Ne		Ne	
		2	1452	100	34	3100	3.49	100	85	8200	3.91	8500	3.93	0.02	100	39	3600	3.56	3900	3.59	0.03
				1000	0			1000	5						1000	1					
			1453	100	79	7500	3.88	100	81	7900	3.90	8100	3.91	0.01	100	64	6600	3.82	6400	3.81	-0.01
				1000	3			1000	6						1000	9					
			1454	100	60	5700	3.76	100	79	7500	3.88	7900	3.90	0.02	100	39	3900	3.59	3900	3.59	0.00
				1000	3			1000	3						1000	4					
			1455	100	68	6900	3.84	100	89	8400	3.92	8900	3.95	0.03	100	52	5300	3.72	5200	3.72	-0.01
				1000	9			1000	3						1000	6					
			1456	100	59	5900	3.77	100	76	7400	3.87	7600	3.88	0.01	100	45	4600	3.66	4500	3.65	-0.01
				1000	6			1000	5						1000	6					
		3	1457	1000	88	90000	4.95	10000	11	100000	5.00	110000	5.04	0.04	1000	48	47000	4.67	48000	4.68	0.01
				10000	11			100000	0						10000	4					
			1458	1000	65	60000	4.78	1000	55	55000	4.74	55000	4.74	0.00	1000	44	43000	4.63	44000	4.64	0.01
				10000	1			10000	6						10000	3					
			1459	1000	100	94000	4.97	1000	103	96000	4.98	100000	5.00	0.02	1000	39	38000	4.58	39000	4.59	0.01
				10000	3			10000	3						10000	3					
			1460	1000	83	81000	4.91	1000	86	82000	4.91	86000	4.93	0.02	1000	53	54000	4.73	53000	4.72	-0.01
				10000	6			10000	4						10000	6					
			1461	1000	104	110000	5.04	1000	87	82000	4.91	87000	4.94	0.03	1000	48	51000	4.71	48000	4.68	-0.03
				10000	15			10000	3						10000	8					

Appendix 8 - Accuracy profile study: summarized results (COMPASS® *Bacillus cereus* Agar)

COMPASS® *Bacillus cereus* Agar - Spreading method – 1 plate

(Food) Category 1	Meat products
(Food) Type 1	Pâté - Spreading - 1 plate

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
1233-1237	Pâté	low	110	130	150	120	150	150	110	70	90	100
1248-1252	Pâté	low	140	140	160	120	110	140	120	100	150	120
1238-1242	Pâté	intermediate	3600	5000	5900	3600	6400	5600	4900	6600	4200	11000
1253-1257	Pâté	intermediate	5000	4900	4700	4300	4500	4000	5400	4400	6300	4300
2440-2444	Pâté	high	150000	220000	270000	230000	97000	140000	150000	160000	280000	86000
2445-2449	Pâté	high	160000	150000	100000	64000	170000	110000	140000	72000	79000	95000

(Food) Category 2	Seafood and fishery products
(Food) Type 2	Seafood terrine - Spreading - 1 plate

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
604-608	Seafood terrine	low	91	110	150	73	150	100	130	90	80	70
619-623	Seafood terrine	low	300	120	190	160	82	320	110	120	120	100
609-613	Seafood terrine	intermediate	15000	9400	5900	17000	6400	46000	8200	7200	15000	6600
624-628	Seafood terrine	intermediate	19000	7400	18000	24000	6600	21000	5800	7900	35000	12000
614-618	Seafood terrine	high	240000	130000	160000	210000	140000	180000	98000	150000	230000	150000
629-633	Seafood terrine	high	99000	360000	160000	570000	150000	140000	130000	170000	130000	140000

(Food) Category 3	Dairy products
(Food) Type 3	Milk powder - Spreading - 1 plate

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
727-731	Milk powder	low	45	140	82	82	73	90	70	70	80	60
742-746	Milk powder	low	45	91	55	110	45	40	50	50	50	130
732-736	Milk powder	intermediate	3500	4400	5600	3000	4600	4300	5800	6100	5400	6900
747-751	Milk powder	intermediate	4800	4100	5400	5500	7900	8400	3600	7900	5700	5400
737-741	Milk powder	high	96000	88000	62000	110000	87000	150000	72000	81000	110000	95000
752-756	Milk powder	high	140000	84000	92000	79000	120000	100000	100000	75000	97000	100000

(Food) Category 4	Egg products
(Food) Type 4	Cooked fresh pasta - Spreading - 1 plate

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
1357-1361	Cooked fresh pasta	low	130	91	55	91	64	80	50	80	80	50
1362-1366	Cooked fresh pasta	low	91	45	45	64	64	80	60	90	40	90
1020-1024	Cooked fresh pasta	intermediate	7300	4500	5900	3400	5500	4800	8000	5500	4600	7000
1035-1039	Cooked fresh pasta	intermediate	4800	4900	3600	5800	6700	4900	6000	4800	4400	6100
1025-1029	Cooked fresh pasta	high	65000	91000	100000	87000	53000	91000	42000	79000	76000	24000
1040-1044	Cooked fresh pasta	high	120000	94000	89000	100000	120000	96000	70000	88000	88000	69000

(Food) Category 5	Vegetables
(Food) Type 5	Vegetables purée - Spreading - 1 plate

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
1617-1621	Vegetables purée	low	100	55	150	100	110	70	50	60	90	40
1632-1636	Vegetables purée	low	73	110	64	82	45	60	60	100	60	80
1622-1626	Vegetables purée	intermediate	5200	6400	5100	8500	6000	4500	5700	4600	4000	5100
1637-1641	Vegetables purée	intermediate	5700	3700	5500	6200	5600	6000	5900	6100	5200	7900
1627-1631	Vegetables purée	high	96000	89000	130000	73000	82000	94000	100000	110000	96000	83000
1642-1646	Vegetables purée	high	370000	130000	130000	98000	130000	250000	86000	85000	100000	110000

(Food) Category 6	Feed
(Food) Type 6	Pellets for dog - Spreading - 1 plate

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
1432-1436	Pellets for dog	low	82	73	82	64	91	80	70	70	80	50
1447-1451	Pellets for dog	low	64	100	91	130	160	80	80	60	60	70
1437-1441	Pellets for dog	intermediate	5800	9500	6500	5100	4500	5800	9900	4300	5400	7500
1452-1456	Pellets for dog	intermediate	3100	7500	5700	6900	5900	8500	8100	7900	8900	7600
1442-1446	Pellets for dog	high	89000	77000	97000	180000	95000	110000	140000	80000	97000	88000
1457-1461	Pellets for dog	high	90000	60000	94000	81000	110000	110000	55000	100000	86000	87000

COMPASS® *Bacillus cereus* Agar - Spreading method – 2 plates

(Food) Category 1	Meat products
(Food) Type 1	Ready-to-eat (Pâté)- Spreading - 2 plates

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
1233-1237	Pâté	1	110	130	150	120	150	140	100	64	91	100
1248-1252	Pâté	1	140	140	160	120	110	140	130	110	150	120
1238-1242	Pâté	2	3600	5000	5900	3600	6400	5300	4900	6700	4400	10000
1253-1257	Pâté	2	5000	4900	4700	4300	4500	4000	5400	4300	6000	4200
2440-2444	Pâté	3	150000	220000	270000	230000	97000	150000	140000	160000	270000	86000
2445-2449	Pâté	3	160000	150000	100000	64000	170000	120000	130000	71000	78000	94000

(Food) Category 2	Seafood and fishery products
(Food) Type 2	Ready-to-eat (Seafood terrine)- Spreading - 2 plates

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
604-608	Seafood terrine	1	91	110	150	73	150	100	130	82	82	73
619-623	Seafood terrine	1	300	120	190	160	82	330	130	110	120	100
609-613	Seafood terrine	2	15000	9400	5900	17000	6400	46000	8700	7300	14000	6400
624-628	Seafood terrine	2	19000	7400	18000	24000	6600	21000	5700	7600	35000	12000
614-618	Seafood terrine	3	240000	130000	160000	210000	140000	180000	98000	140000	230000	150000
629-633	Seafood terrine	3	99000	360000	160000	570000	150000	140000	150000	160000	130000	140000

(Food) Category 3	Dairy products
(Food) Type 3	Milk powder- Spreading - 2 plates

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
727-731	Milk powder	1	45	140	82	82	73	82	64	73	73	64
742-746	Milk powder	1	45	91	55	110	45	36	45	45	45	130
732-736	Milk powder	2	3500	4400	5600	3000	4600	4000	5800	5700	5100	6600
747-751	Milk powder	2	4800	4100	5400	5500	7900	7900	3400	7500	5600	5500
737-741	Milk powder	3	96000	88000	62000	110000	87000	140000	75000	84000	105000	91000
752-756	Milk powder	3	140000	84000	92000	79000	120000	96000	100000	75000	95000	98000

(Food) Category 4	Egg products
(Food) Type 4	Pasta (Cooked fresh pasta)- Spreading - 2 plates

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
1357-1361	Cooked fresh pasta	1	130	91	55	91	64	73	45	73	82	73
1362-1366	Cooked fresh pasta	1	91	45	45	64	64	82	64	82	36	82
1020-1024	Cooked fresh pasta	2	7300	4500	5900	3400	5500	5400	7700	5600	4800	7100
1035-1039	Cooked fresh pasta	2	4800	4900	3600	5800	6700	4900	5800	5000	4300	6200
1025-1029	Cooked fresh pasta	3	65000	91000	100000	87000	53000	95000	47000	83000	76000	25000
1040-1044	Cooked fresh pasta	3	120000	94000	89000	100000	120000	100000	68000	86000	88000	76000

(Food) Category 5	Vegetables
(Food) Type 5	Deli salad, rice, purées (Vegetable purée)- Spreading - 2 plates

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
1617-1621	Vegetable purée	1	100	55	150	100	110	64	64	55	91	45
1632-1636	Vegetable purée	1	73	110	64	82	45	73	55	90	55	82
1622-1626	Vegetable purée	2	5200	6400	5100	8500	6000	4500	5900	4500	3900	5200
1637-1641	Vegetable purée	2	5700	3700	5500	6200	5600	5800	5600	6000	5200	7500
1627-1631	Vegetable purée	3	96000	89000	130000	73000	82000	94000	10000	110000	93000	85000
1642-1646	Vegetable purée	3	370000	130000	130000	98000	130000	240000	83000	82000	100000	99000

(Food) Category 6	Feed stuffs
(Food) Type 6	Dry products (Pellets for dog)- Spreading - 2 plates

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
1432-1436	Pellets for dog	1	82	73	82	64	91	73	73	82	73	55
1447-1451	Pellets for dog	1	64	100	91	130	160	82	73	64	55	73
1437-1441	Pellets for dog	2	5800	9500	6500	5100	4500	5700	9700	4300	5300	7700
1452-1456	Pellets for dog	2	3100	7500	5700	6900	5900	8200	7900	7500	8400	7400
1442-1446	Pellets for dog	3	89000	77000	97000	180000	95000	110000	140000	73000	99000	86000
1457-1461	Pellets for dog	3	90000	60000	94000	81000	110000	100000	55000	96000	82000	82000

COMPASS® *Bacillus cereus* Agar - Pour plate method – 1 plate

(Food) Category 1	Meat products
(Food) Type 1	Pâté - Pour plate - 1 plate

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
1233-1237	Pâté	low	110	130	150	120	150	70	50	50	60	90
1248-1252	Pâté	low	140	140	160	120	110	60	50	170	90	110
1238-1242	Pâté	intermediate	3600	5000	5900	3600	6400	3800	2000	2900	2900	3900
1253-1257	Pâté	intermediate	5000	4900	4700	4300	4500	3700	4100	4000	4700	4400
2440-2444	Pâté	high	150000	220000	270000	230000	97000	46000	45000	62000	53000	35000
2445-2449	Pâté	high	160000	150000	100000	64000	170000	38000	43000	44000	37000	39000

(Food) Category 2	Seafood and fishery products
(Food) Type 2	Seafood terrine - Pour plate - 1 plate

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
604-608	Seafood terrine	low	91	110	150	73	150	100	60	110	90	40
619-623	Seafood terrine	low	300	120	190	160	82	210	100	80	100	70
609-613	Seafood terrine	intermediate	15000	9400	5900	17000	6400	14000	6300	5300	13000	5400
624-628	Seafood terrine	intermediate	19000	7400	18000	24000	6600	9000	4800	7400	18000	4400
614-618	Seafood terrine	high	240000	130000	160000	210000	140000	88000	91000	86000	28000	87000
629-633	Seafood terrine	high	99000	360000	160000	570000	150000	82000	130000	84000	82000	120000

(Food) Category 3	Dairy products
(Food) Type 3	Milk powder - Pour plate - 1 plate

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
727-731	Milk powder	low	45	140	82	82	73	120	50	80	100	70
742-746	Milk powder	low	45	91	55	110	45	80	150	140	100	40
732-736	Milk powder	intermediate	3500	4400	5600	3000	4600	3900	3700	4700	4100	4100
747-751	Milk powder	intermediate	4800	4100	5400	5500	7900	3300	4500	4100	3300	3500
737-741	Milk powder	high	96000	88000	62000	110000	87000	88000	75000	70000	83000	67000
752-756	Milk powder	high	140000	84000	92000	79000	120000	77000	75000	73000	62000	72000

(Food) Category 4	Egg products
(Food) Type 4	Cooked fresh pasta - Pour plate - 1 plate

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
1357-1361	Cooked fresh pasta	low	130	91	55	91	64	50	50	40	50	40
1362-1366	Cooked fresh pasta	low	91	45	45	64	64	80	80	50	100	70
1020-1024	Cooked fresh pasta	intermediate	7300	4500	5900	3400	5500	4200	6500	6600	4500	5100
1035-1039	Cooked fresh pasta	intermediate	4800	4900	3600	5800	6700	3300	4800	5600	5700	5900
1025-1029	Cooked fresh pasta	high	65000	91000	100000	87000	53000	84000	83000	85000	77000	24000
1040-1044	Cooked fresh pasta	high	120000	94000	89000	100000	120000	98000	100000	72000	100000	110000

(Food) Category 5	Vegetables
(Food) Type 5	Vegetables purée - Pour plate - 1 plate

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
1617-1621	Vegetables purée	low	100	55	150	100	110	130	80	80	60	50
1632-1636	Vegetables purée	low	73	110	64	82	45	30	40	90	50	100
1622-1626	Vegetables purée	intermediate	5200	6400	5100	8500	6000	4300	3700	3500	9300	5200
1637-1641	Vegetables purée	intermediate	5700	3700	5500	6200	5600	5800	2800	4000	5300	9700
1627-1631	Vegetables purée	high	96000	89000	130000	73000	82000	89000	68000	88000	81000	110000
1642-1646	Vegetables purée	high	370000	130000	130000	98000	130000	130000	67000	73000	72000	87000

(Food) Category 6	Feed
(Food) Type 6	Pellets for dog - Pour plate - 1 plate

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
1432-1436	Pellets for dog	low	82	73	82	64	91	120	40	110	80	80
1447-1451	Pellets for dog	low	64	100	91	130	160	100	40	70	80	60
1437-1441	Pellets for dog	intermediate	5800	9500	6500	5100	4500	1800	3600	3000	4100	4700
1452-1456	Pellets for dog	intermediate	3100	7500	5700	6900	5900	3900	6400	3900	5200	4500
1442-1446	Pellets for dog	high	89000	77000	97000	180000	95000	39000	86000	57000	68000	63000
1457-1461	Pellets for dog	high	90000	60000	94000	81000	110000	48000	44000	39000	53000	48000

COMPASS® *Bacillus cereus* Agar - Pour plate method – 2 plates

(Food) Category 1	Meat products
(Food) Type 1	Ready-to-eat (Pâté) - Pour plate - 2 plates

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
1233-1237	Pâté	1	110	130	150	120	150	73	45	45	55	91
1248-1252	Pâté	1	140	140	160	120	110	55	45	160	82	100
1238-1242	Pâté	2	3600	5000	5900	3600	6400	3500	1800	2700	1800	3600
1253-1257	Pâté	2	5000	4900	4700	4300	4500	3500	3700	3900	4300	4000
2440-2444	Pâté	3	150000	220000	270000	230000	97000	51000	51000	62000	58000	36000
2445-2449	Pâté	3	160000	150000	100000	64000	170000	42000	44000	43000	37000	39000

(Food) Category 2	Seafood and fishery products
(Food) Type 2	Ready-to-eat (Seafood terrine) - Pour plate - 2 plates

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
604-608	Seafood terrine	1	91	110	150	73	150	110	60	110	91	36
619-623	Seafood terrine	1	300	120	190	160	82	190	91	82	100	64
609-613	Seafood terrine	2	15000	9400	5900	17000	6400	14000	6600	5200	13000	5100
624-628	Seafood terrine	2	19000	7400	18000	24000	6600	9100	4500	7600	18000	4500
614-618	Seafood terrine	3	240000	130000	160000	210000	140000	85000	92000	85000	30000	90000
629-633	Seafood terrine	3	99000	360000	160000	570000	150000	83000	130000	85000	80000	120000

(Food) Category 3	Dairy products
(Food) Type 3	Milk powder - Pour plate - 2 plates

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
727-731	Milk powder	1	45	140	82	82	73	110	45	73	91	64
742-746	Milk powder	1	45	91	55	110	45	82	160	150	90	45
732-736	Milk powder	2	3500	4400	5600	3000	4600	3800	3700	4700	4000	3800
747-751	Milk powder	2	4800	4100	5400	5500	7900	3200	4300	3900	3100	3200
737-741	Milk powder	3	96000	88000	62000	110000	87000	85000	74000	70000	79000	68000
752-756	Milk powder	3	140000	84000	92000	79000	120000	78000	73000	67000	62000	70000

(Food) Category 4	Egg products
(Food) Type 4	Pasta (Cooked fresh pasta) - Pour plate -2 plates

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
1357-1361	Cooked fresh pasta	1	130	91	55	91	64	45	45	55	55	36
1362-1366	Cooked fresh pasta	1	91	45	45	64	64	73	73	55	100	64
1020-1024	Cooked fresh pasta	2	7300	4500	5900	3400	5500	4400	6100	6500	4500	5500
1035-1039	Cooked fresh pasta	2	4800	4900	3600	5800	6700	3500	4900	5400	5600	6200
1025-1029	Cooked fresh pasta	3	65000	91000	100000	87000	53000	86000	82000	85000	80000	25000
1040-1044	Cooked fresh pasta	3	120000	94000	89000	100000	120000	100000	100000	71000	100000	100000

(Food) Category 5	Vegetables
(Food) Type 5	Deli salad, rice, purées (Vegetable purée) - Pour plate - 2 plates

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
1617-1621	Vegetable purée	1	100	100	55	150	100	110	73	73	55	45
1632-1636	Vegetable purée	1	60	73	110	64	82	45	45	110	45	90
1622-1626	Vegetable purée	2	5200	5200	6400	5100	8500	6000	3700	3300	8900	5100
1637-1641	Vegetable purée	2	5700	5700	3700	5500	6200	5600	3100	4000	5300	9300
1627-1631	Vegetable purée	3	96000	96000	89000	130000	73000	82000	69000	89000	78000	100000
1642-1646	Vegetable purée	3	370000	370000	130000	130000	98000	130000	64000	69000	73000	90000

(Food) Category 6	Feed stuffs
(Food) Type 6	Dry products (Pellets for dog) - Pour plate - 2 plates

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
1432-1436	Pellets for dog	1	82	73	82	64	91	110	36	130	73	82
1447-1451	Pellets for dog	1	64	100	91	130	160	91	36	64	73	64
1437-1441	Pellets for dog	2	5800	9500	6500	5100	4500	1800	3600	3000	4000	4600
1452-1456	Pellets for dog	2	3100	7500	5700	6900	5900	3600	6600	3900	5300	4600
1442-1446	Pellets for dog	3	89000	77000	97000	180000	95000	39000	86000	54000	67000	65000
1457-1461	Pellets for dog	3	90000	60000	94000	81000	110000	47000	43000	38000	54000	51000

Appendix 9 – Inclusivity / Exclusivity: raw data (initial validation and renewal study - 2010, 2018)

M: mannitol L: lecithinase ND: not determined

INCLUSIVITY (Initial validation study)																	
N°	Strain					Dilution	PCA Pour plate method	MOSSEL (ISO 7932) Spreading method			COMPASS® *B. cereus* Agar						Haemolysis
											Pour plate method			Spreading method			
	Genus	species	Reference	Origin	Group[1]		CFU/plate	CFU/plate	Aspect of colonies	% recovery	CFU/plate	Aspect of colonies	% recovery	CFU/plate	Aspect of colonies	% recovery	
1	*Bacillus*	*cereus*	1	Liquid egg product	VI	-5 -6	>300/319 42/45	>150/>150 35/46	M-/L+	93	>150/>150 39/29	green 1mm	78	>150/>150 57/48	green 1mm	120	+
2	*Bacillus*	*cereus*	8	RTRH pasta	VI	-5 -6	50/70 9/6	33/23 6/7	M-/L+	47	35/33 4/4	green 1mm	56	32/32 5/5	green 1mm	53	+
3	*Bacillus*	*cereus*	16	RTHR pasat	III	-5 -6	>300/>300 55/44	>150/>150 45/81	M-/L+	127	>150/>150 43/39	green 1-3mm	83	>150/>150 44/44	green 3mm	89	+
4	*Bacillus*	*cereus*	20	RTRH chicken	IV	-5 -6	>300/>300 64/42	>150/>150 39/72	M-/L+	105	>150/>150 56/52	green 3mm	102	>150/>150 46/45	green 5mm	86	+
5	*Bacillus*	*cereus*	21	Cirrued rice	VI	-5 -6	276/275 33/36	>150/>150 37/20	M-/L+	84	>150/>150 22/22	green 1-2mm	65	>150/>150 25/26	green 3mm	75	+
6	*Bacillus*	*cereus*	22	Flour	III	-5 -6	>300/>300 49/38	>150/>150 47/69	M-/L+	133	>150/>150 54/51	green 1-2mm	127	>150/>150 63/54	green 8mm	134	+
7	*Bacillus*	*cereus*	30	Raw shrimps	IV	-5 -6	>300/>300 69/74	>150/>150 68/73	M-/L+	99	>150/>150 63/56	green 1-2mm	83	>150/>150 61/78	green 5mm	97	+
8	*Bacillus*	*cereus*	31	Butter (powder)	III	-5 -6	>300/>300 49/50	>150/>150 48/35	M-/L+	84	>150/>150 32/37	green 1mm	70	>150/>150 38/32	green 2-3mm	71	+
9	*Bacillus*	*cereus*	35	RTRH meat	IV	-5 -6	>300/>300 77/67	>150/>150 71/92	M-/L+	112	>150/>150 69/68	green 1mm	95	>150/>150 60/62	green 3-5mm	85	+
10	*Bacillus*	*cereus*	Ad 242	Preparation for pancakes	III	-5 -6	>300/>300 59/54	>150/>150 47/50	M-/L+	86	>150/>150 35/30	green 1mm	58	>150/>150 49/44	green 2mm	82	+
11	*Bacillus*	*cereus*	Ad 338	Dessert (egg based)	III	-5 -6	>300/>300 40/36	>150/>150 46/41	M-/L+	114	>150/>150 31/24	green 1mm	72	>150/>150 36/38	green 3mm	97	+
12	*Bacillus*	*cereus*	Ad 420	Caseinate	III	-5 -6	251/304 34/30	>150/>150 40/38	M-/L+	121	>150/>150 36/32	green 1mm	106	>150/>150 30/34	green 1mm	100	+

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

INCLUSIVITY (Initial validation study)																	
N°	Strain					Dilution	PCA Pour plate method	MOSSEL (ISO 7932) Spreading method			COMPASS® *B. cereus* Agar						Haemolysis
											Pour plate method			Spreading method			
	Genus	species	Reference	Origin	Group[1]		CFU/plate	CFU/plate	Aspect of colonies	% recovery	CFU/plate	Aspect of colonies	% recovery	CFU/plate	Aspect of colonies	% recovery	
13	*Bacillus*	*cereus*	Ad 465	Salmon terrine	III	-5 -6	>300/>300 42/35	>150/>150 35/42	M-/L+	100	>150/>150 33/29	green 1mm	81	>150/>150 33/29	green 2-5mm	86	+
14	*Bacillus*	*cereus*	Ad 483	Beverage	III	-5 -6	>300/>300 35/56	>150/>150 30/48	M-/L+	86	>150/>150 42/33	green 1-3mm	82	>150/>150 52/37	green 3mm	98	+
15	*Bacillus*	*cereus*	Ad 607	Environment	III	-5 -6	>300/>300 55/50	>150/>150 40/32	M-/L+	69	>150/>150 18/41	pale green 1mm	56	>150/>150 37/41	green 2mm	74	+
16	*Bacillus*	*cereus*	Ad 608	Dough	III	-5 -6	190/181 27/27	>150/>150 32/25	M-/L+	105	>150/>150 18/18	green 1-2mm	67	>150/>150 15/19	green 3mm	63	+
17	*Bacillus*	*cereus*	Ad 725	Dairy product	IV	-5 -6	>300/>300 67/52	>150/>150 45/59	M-/L+	87	>150/>150 57/57	green 1-3mm	96	>150/>150 58/50	green 3-4mm	91	+
18	*Bacillus*	*cereus*	Ad 755	Milk proteins	III	-5 -6	>300/>300 83/63	>150/>150 66/66	M-/L+	90	>150/>150 65/62	green 1-2mm	87	>150/>150 50/50	green 3-5mm	68	+
19	*Bacillus*	*cereus*	Ad 756	Starch	IV	-5 -6	>300/>300 77/96	>150/>150 101/90	M-/L+	110	>150/>150 71/102	green 1-2mm	100	>150/>150 107/76	green 2-3mm	106	+
20	*Bacillus*	*cereus*	Ad 757	Purée	IV	-5 -6	>300/>300 83/82	>150/>150 71/73	M-/L+	87	>150/>150 65/70	pale green 1-5mm	82	>150/>150 90/84	green 5mm	105	+
21	*Bacillus*	*mycoïdes*	Ad 746	Dairy product	VI	-5 -6	106/92 12/17	76/92 8/9	M-/L+	85	96/96 7/10	green 1-4mm	97	67/45 8/8	green 1-4mm	57	+
22	*Bacillus*	*mycoïdes*	Ad 761	Vegetables	VI	-5 -6	57/103 8/15	66/55 13/18	M-/L+	76	76/74 10/6	green 1-4mm	94	73/53 10/14	green 1-4mm	79	+
23	*Bacillus*	*mycoïdes*	Ad 762	Milk proteins	VI	-5 -6	100/95 24/28	>150/154 18/36	M-/L+	104	93/106 13/18	pale green 2-3mm	60	129/136 22/28	pale green 3-7mm	96	+
24	*Bacillus*	*mycoïdes*	Ad 787	Egg product	IV	-5 -6	>300/>300 68/54	>150/>150 76/58	M-/L+	110	>150/>150 69/66	green 2-10mm	111	>150/>150 51/47	green 5-10mm	80	+
25	*Bacillus*	*pseudomycoïdes*	CIP105702	/	III	-5 -6	14/11 4/0	12/9 2/4	M-/L+	84	12/18 1/3	green	120	23/17 2/3	green	160	+

INCLUSIVITY (Initial validation study)																	
N°	Strain					Dilution	PCA Pour plate method	MOSSEL (ISO 7932) Spreading method			COMPASS® *B. cereus* Agar						Haemolysis
											Pour plate method			Spreading method			
	Genus	species	Reference	Origin	Group[1]		CFU/plate	CFU/plate	Aspect of colonies	% recovery	CFU/plate	Aspect of colonies	% recovery	CFU/plate	Aspect of colonies	% recovery	
26	*Bacillus*	*pseudomycoïdes*	DSM307	/	III	-5 -6	ND 1/0	24/24 2/4	M-/L+	300	0/0 0/0	/	/	0/0 0/0	/	/	+
						-5 -6	27/19 5/4	26/16 2/5	M-/L+	91	20/30 2/0	pale green and white 1mm	110	12/14 1/2	white	57	+
27	*Bacillus*	*pseudomycoïdes*	Ad 765	Vegetables	III	-5 -6	ND 2/5	10/ND 5/4	M-/L+	129	0/0 0/0	/	/	1/0 0/0	white	0	+
						-5 -6	24/16 4/1	22/23 2/2	M-/L+	113	2/0 0/0	pale green	10	14/16 1/4	pale green and white 1mm	75	+
28	*Bacillus*	*pseudomycoïdes*	Ad 766	Vegetables	I	-5 -6	ND 6-3	35/38 5/6	M-/L+	122	0/0 0/0	/	/	0/0 0/0	/	/	+
						-5 -6	23/21 3/2	9/13 1/4	M-/L+	50	0/0 0/0	/	/	0/0 0/0	/	/	+
29	*Bacillus*	*pseudomycoïdes*	Ad 767	Dairy product	I	-5 -6	29/37 5/6	27/40 5/6	M-/L+	102	27/22 5/5	green 2-3mm	74	0/0 0/0	/	/	+
						-5 -6	28/22 2/4	23/27 0/3	M-/L+	100	23/25 3/2	green	96	13/12 2/3	pale green and white	50	+
30	*Bacillus*	*thuringiensis*	Ad 773	Environment	II	-5 -6	>300/>300 56/40	>150/>150 50/56	M-/L+	63	>150/>150 34/45	pale green 1mm	82	>150/>150 51/30	vert 1mm	84	+
31	*Bacillus*	*thuringiensis*	Ad 774	Environment	III	-5 -6	>300/>300 57/40	>150/>150 31/49	M-/L+	82	>150/>150 46/49	green 1-3mm	98	>150/>150 49/49	vert 2mm	101	+
32	*Bacillus*	*weihenstephanensis*	Ad 728	Egg product	VI	-5 -6	>300/>300 64/68	>150/>150 75/75	M-/L+	113	>150/>150 37/55	green 1mm	70	>150/>150 37/55	green 1mm	70	+
33	*Bacillus*	*weihenstephanensis*	Ad 778	Purée	VI	-5 -6	>300/280 34/28	>150/>150 23/38	M-/L+	98	>150/>150 34/33	green 1mm	108	>150/>150 40/36	green 1mm	122	+

INCLUSIVITY (Initial validation study)																	
N°	Strain					Dilution	PCA Pour plate method	MOSSEL (ISO 7932) Spreading method			COMPASS® *B. cereus* Agar						Haemolysis
											Pour plate method			Spreading method			
	Genus	species	Reference	Origin	Group[1]		CFU/plate	CFU/plate	Aspect of colonies	% recovery	CFU/plate	Aspect of colonies	% recovery	CFU/plate	Aspect of colonies	% recovery	
34	*Bacillus*	*weihenstephanensis*	Ad 780	RTRH	VI	-5 -6	269/280 26/18	>150/>150 17/28	M-/L+	102	92/108 10/11	green 1mm	48	136/147 21/15	pale green 1-2mm	82	+
35	*Bacillus*	*weihenstephanensis*	Ad 781	Vegetables	VI	-5 -6	238/255 36/38	>150/>150 41/48	M-/L+	120	>150/>150 13/20	green 1-2mm	45	>150/>150 23/34	green 2-5mm	77	+
36	*Bacillus*	*weihenstephanensis*	Ad 782	Milk	VI	-5 -6	115/112 9/11	132/112 16/17	M-/L+	106	45/58 2/0	white 0.1mm	46	95/93 9/7	white 0.1-1mm	83	+

With addition of 1% UHT milk in the last dilution

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

M: mannitol L: lecithinase NC: non-characteristic

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

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

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

[2] OGA dilution

Appendix 10 - Inter-laboratory study: results obtained by the collaborators and the expert laboratory

ISO 7218 (2024) changes

Sample No	Dilution	Reference method: ISO 7932			Alternative method: COMPASS® *Bacillus cereus*		ISO 4833 (CFU/g)
		Characteristic colonies	Confirmed colonies	CFU/g	Characteristic colonies	CFU/g	
A4	10	0	0	<10	0	<10	30
	100	0	0		0		
A6	10	0	0	<10	0	<10	
	100	0	0		0		
A1	10	22	22	230	21	220	
	100	3	3		3		
A7	10	18	18	200	16	160	
	100	4	4		1		
A2	100	28	28	3200	23	2300	
	1000	7	7		2		
A8	10	185	185	1700	185	1800	
	100	17	17		18		
A3	1000	24	24	23000	28	25000	
	10000	1	1		0		
A5	1000	23	23	22000	18	18000	
	10000	1	1		2		
B4	10	0	0	<10	0	<10	30
	100	0	0		0		
B6	10	0	0	<10	0	<10	
	100	0	0		0		
B1	10	18	18	170	16	160	
	100	1	1		2		
B7	10	20	20	190	12	120	
	100	1	1		1		
B2	100	18	18	1800	15	1500	
	1000	2	2		2		
B8	100	24	24	2400	17	1600	
	1000	2	2		1		
B3	1000	20	20	20000	11	11000	
	10000	2	2		1		
B5	1000	23	23	21000	11	10000	
	10000	0	0		0		

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

Sample No	Dilution	Reference method : ISO 7932			Alternative method : COMPASS® *Bacillus cereus*		ISO 4833 (CFU/g)
		Characteristic colonies	Confirmed colonies	CFU/g	Characteristic colonies	CFU/g	
E4	10	0	0	<10	0	<10	50
	100	0	0		0		
E6	10	0	0	<10	0	<10	
	100	0	0		0		
E1	10	21	21	200	11	110	
	100	1	1		1		
E7	10	16	16	170	14	160	
	100	3	3		3		
E2	10	138	138	1400	144	1500	
	100	20	20		20		
E8	10	140	140	1500	104	1000	
	100	20	20		25		
E3	100	151	151	21000	74	7700	
	1000	21	21		11		
E5	100	86	86	9300	73	7500	
	1000	16	16		10		
F4	10	0	0	<10	0	<10	60
	100	0	0		0		
F6	10	0	0	<10	0	<10	
	100	0	0		0		
F1	10	14	14	160	8	73	
	100	4	4		0	Ne	
F7	10	19	19	190	13	120	
	100	2	2		0		
F2	100	11	11	1100	152(1/10)	2100	
	1000	1	1		21(1/100)		
F8	100	14	14	1400	114(1/10)	1200	
	1000	1	1		14(1/100)		
F3	1000	26	26	27000	11	10000	
	10000	4	4		0		
F5	1000	20	20	20000	10	11000	
	10000	2	2		2		

Sample No	Dilution	Reference method : ISO 7932			Alternative method : COMPASS® *Bacillus cereus*		ISO 4833 (CFU/g)
		Characteristic colonies	Confirmed colonies	CFU/g	Characteristic colonies	CFU/g	
G4	10	0	0	<10	0	<10	50
	100	0	0		0		
G6	10	0	0	<10	0	<10	
	100	0	0		0		
G1	10	14	14	140	21	210	
	100	1	1		2		
G7	10	15	15	160	14	150	
	100	3	3		2		
G2	10	169	169	2100	159	1100	
	100	21	21		11		
G8	10	172	172	1400	147	1500	
	100	14	14		13		
G3	1000	20	20	19000	14	13000	
	10000	1	1		0		
G5	100	97	97	9800	105	11000	
	1000	11	11		13		
H4	10	0	0	<10	0	<10	60
	100	0	0		0		
H6	10	0	0	<10	0	<10	
	100	0	0		0		
H1	10	20	20	190	24	240	
	100	1	1		2		
H7	10	14	14	170	17	180	
	100	5	5		3		
H2	100	19	19	1800	26	2500	
	1000	1	1		1		
H8	100	15	15	1500	19	1700	
	1000	1	1		0		
H3	1000	23	23	22000	20	24000	
	10000	1	1		6		
H5	1000	21	21	21000	16	17000	
	10000	2	2		3		

Sample No	Dilution	Reference method : ISO 7932			Alternative method : COMPASS® *Bacillus cereus*		ISO 4833 (CFU/g)
		Characteristic colonies	Confirmed colonies	CFU/g	Characteristic colonies	CFU/g	
I4	10	0	0	<10	0	<10	<10
	100	0	0		0		
I6	10	0	0	<10	0	<10	
	100	0	0		0		
I1	10	25	25	240	21	210	
	100	1	1		2		
I7	10	23	23	260	8	110	
	100	5	5		4		
I2	10	201	201	3700	184	3000	
	100	37	37		30		
I8	10	197	197	2600	191	1700	
	100	26	26		17		
I3	100	152	152	23000	152	21000	
	1000	23	23		21		
I5	100	116	116	12000	84	8700	
	1000	36	36		12		
J4	10	0	0	<10	0	<10	<10
	100	0	0		0		
J6	10	0	0	<10	0	<10	
	100	0	0		0		
J1	10	16	16	160	13	120	
	100	2	2		0		
J7	10	16	16	150	18	160	
	100	0	0		0		
J2	10	202	202	1700	208	1700	
	100	17	17		17		
J8	10	182	182	2100	186	2000	
	100	21	21		20		
J3	100	182	182	16000	169	14000	
	1000	16	16		14		
J5	100	127	127	13000	144	14000	
	1000	20	20		10		

Sample No	Dilution	Reference method : ISO 7932			Alternative method : COMPASS® *Bacillus cereus*		ISO 4833 (CFU/g)
		Characteristic colonies	Confirmed colonies	CFU/g	Characteristic colonies	CFU/g	
K4	10	0	0	<10	0	<10	<100
	100	0	0		0		
K6	10	0	0	<10	0	<10	
	100	0	0		0		
K1	10	18	18	180	10	110	
	100	2	2		2		
K7	10	20	20	190	21	200	
	100	1	1		1		
K2	10	211	211	1400	186	1300	
	100	14	14		13		
K8	10	218	218	2400	179	2900	
	100	24	24		29		
K3	1000	16	16	16000	19	18000	
	10000	2	2		1		
K5	100	148	148	15000	24(1/1000)	23000	
	1000	14	14		1(1/10000)		
L4	10	0	0	<10	0	<10	30
	100	0	0		0		
L6	10	0	0	<10	0	<10	
	100	0	0		0		
L1	10	28	28	270	20	200	
	100	2	2		2		
L7	10	17	17	170	14	140	
	100	2	2		1		
L2	10	204	204	1500	230	1100	
	100	15	15		11		
L8	10	180	180	1800	218	2000	
	100	18	18		20		
L3	100	160	160	14000	172	18000	
	1000	14	14		18		
L5	100	116	116	12000	160	15000	
	1000	14	14		9		

Sample No	Dilution	Reference method : ISO 7932			Alternative method : COMPASS® *Bacillus cereus*		ISO 4833 (CFU/g)
		Characteristic colonies	Confirmed colonies	CFU/g	Characteristic colonies	CFU/g	
M4	10	0	0	<10	0	<10	20
	100	0	0		0		
M6	10	0	0	<10	0	<10	
	100	0	0		0		
M1	10	20	20	200	21	210	
	100	2	2		2		
M7	10	21	21	220	13	130	
	100	3	3		1		
M2	100	16	16	1700	21	2200	
	1000	3	3		3		
M8	100	28	28	2700	26	2400	
	1000	2	2		0		
M3	1000	14	14	15000	11	13000	
	10000	2	2		3		
M5	1000	15	15	16000	15	15000	
	10000	3	3		1		
N4	10	0	0	<10	0	<10	50
	100	0	0		0		
N6	10	0	0	<10	0	<10	
	100	0	0		0		
N1	10	13	13	150	18	160	
	100	3	3		0		
N7	10	17	17	160	21	190	
	100	1	1		0		
N2	10	158	158	2500	160	2400	
	100	25	25		24		
N8	10	149	149	1600	138	1400	
	1000	25	25		14		
N3	1000	29	29	29000	20	20000	
	10000	3	3		2		
N5	1000	18	18	17000	12	15000	
	10000	1	1		4		

Sample No	Dilution	Reference method : ISO 7932♦			Alternative method : COMPASS® *Bacillus cereus*		ISO 4833 (CFU/g)
		Characteristic colonies	Confirmed colonies	CFU/g	Characteristic colonies	CFU/g	
O4 (ADRIA)	10	0	0	<10	0	<10	50
	100	0	0		0		
O6	10	0	0	<10	0	<10	
	100	0	0		0		
O1	10	18	18	160	8	82	
	100	0	0		1	Ne	
O7	10	13	13	130	15	160	
	100	1	1		3		
O2	10	218	218	2000	210	1500	
	100	20	20		15		
O8	10	182	182	2400	193	1900	
	100	24	24		19		
O3	1000	25	25	24000	19	19000	
	10000	1	1		2		
O5	1000	17	17	17000	17	15000	
	10000	2	2		0		

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

Appendix 11 - Artificial contamination (COMPASS® Bacillus Plus Agar)

Year of analysis	Sample No	Product (in French)	Product	Artificial contamination					
				Strain		Injury protocol	Injury measure-ment	Category	Type
				Reference	Origin				
2019	**7452**	**Saucisse de Montbéliard**	**Montbéliard sausage**	*Bacillus cereus* Ad2146	Pork	Seeding 48 h at 3±2°C	/	1	a
2019	**7453**	**Plat de côte demi-sel**	**Semi-salted rib steak**	*Bacillus cereus* Ad2146	Pork	Seeding 48 h at 3±2°C	/	1	a
2019	**7454**	**Lardons**	**Bacon**	*Bacillus cereus* Ad2146	Pork	Seeding 48 h at 3±2°C	/	1	a
2019	**7756**	**Lardon nature**	**Plain bacon**	*Bacillus cereus* Ad2127	Pork	Seeding 48 h at 3±2°C	/	1	a
2019	**7757**	**Saucisse Francfort**	**Frankfurter sausage**	*Bacillus cereus* Ad2127	Pork	Seeding 48 h at 3±2°C	/	1	a
2019	**7758**	**Emincé de poulet rôti**	**Sliced roasted chicken**	*Bacillus cereus* Ad2127	Pork	Seeding 48 h at 3±2°C	/	1	b
2019	**7759**	**Jambon cru Serrano**	**Serrano raw ham**	*Bacillus cereus* Ad2127	Pork	Seeding 48 h at 3±2°C	/	1	b
2019	**7760**	**Jambon sec**	**Dry-cured ham**	*Bacillus cereus* Ad2127	Pork	Seeding 48 h at 3±2°C	/	1	b
2019	**7761**	**Mortadelle**	**Mortadella**	*Bacillus cereus* Ad2019	Meat product	Seeding 48 h at 3±2°C	/	1	b
2019	**7762**	**Jambon supérieur**	**Top ham**	*Bacillus cereus* Ad2127	Pork	Seeding 48 h at 3±2°C	/	1	b
2019	**8128**	**Filet de poulet rôti**	**Roasted chicken fillet**	*Bacillus cereus* Ad2019	Poultry	Seeding 48 h at 3±2°C	/	1	b
2019	**7455**	**Saucisse purée**	**Mashed sausage**	*Bacillus thuringiensis* Ad2968	Meat product	HT 10 min 56°C	0.4	1	c
2019	**7456**	**Bœuf bourguignon**	**Beef bourguignon**	*Bacillus thuringiensis* Ad2968	Meat product	HT 10 min 56°C	0.4	1	c
2019	**7457**	**Rougail saucisse**	**Sausage rougail**	*Bacillus thuringiensis* Ad2968	Meat product	HT 10 min 56°C	0.4	1	c
2019	**7763**	**Porc au caramel**	**Pork in caramel sauce**	*Bacillus cereus* Ad2019	Meat product	Seeding 48 h at 3±2°C	/	1	c
2019	**7764**	**Bœuf charolais**	**Charolais beef**	*Bacillus cereus* Ad2015	Beef	Seeding 48 h at 3±2°C	/	1	c
2019	**7406**	**Poudre de lait écrémé**	**Skim milk powder**	*Bacillus cereus* Ad1468	Milk powder	Seeding lyophilisat 2 weeks at room temperature	/	2	a
2019	**7407**	**Poudre de lait entier**	**Whole milk powder**	*Bacillus cereus* Ad420	Dairy product	Seeding lyophilisat 2 weeks at room temperature	/	2	a
2019	**7408**	**Poudre de lait infantile avec probiotiques (B. lactis 4.1 x 10^6CFU/g)**	**Infant milk powder with probiotics (B. lactis 4.1 x 10^6CFU/g)**	*Bacillus cereus* Ad1468	Milk powder	Seeding lyophilisat 2 weeks at room temperature	/	2	a
2019	**7409**	**Poudre de lait infantile avec probiotiques (Lactobacillus 3.0 x 10^5CFU/g)**	**Infant milk powder with probiotics (Lactobacillus 3.0 x 10^5CFU/g)**	*Bacillus cereus* Ad420	Dairy product	Seeding lyophilisat 2 weeks at room temperature	/	2	a
2019	**7410**	**Poudre de lait infantile**	**Infant milk powder**	*Bacillus cereus* Ad1468	Milk powder	Seeding lyophilisat 2 weeks at room temperature	/	2	a
2019	**7915**	**Poudre de lait**	**Milk powder**	*Bacillus weihenstephanensis Ad782*	Dairy product	Seeding spores 11 days at room temperature	/	2	a
2019	**7916**	**Poudre de lait**	**Milk powder**	*Bacillus weihenstephanensis Ad782*	Dairy product	Seeding spores 11 days at room temperature	/	2	a
2019	**7917**	**Lait en poudre écrémé**	**Skimmed milk powder**	*Bacillus weihenstephanensis Ad782*	Dairy product	Seeding spores 11 jours à t° ambiante	/	2	a
2019	**7218**	**Chamois d'or**	**Chamois d'or**	*Bacillus cereus* Ad1470	Dairy product	Seeding 48 h at 3±2°C	/	2	b
2019	**7219**	**Etorki**	**Etorki**	*Bacillus cytotoxicus* Ad2470	Dairy product	Seeding spores 48 h at 3±2°C	/	2	b
2019	**7220**	**Kiri à tartiner**	**Kiri spread**	*Bacillus cereus* Ad2117	Dairy product	Seeding 48 h at 3±2°C	/	2	b
2019	**7221**	**Pik & Croq'**	**Pik & Croq**	*Bacillus cereus* Ad1470	Dairy product	Seeding 48 h at 3±2°C	/	2	b
2019	**7447**	**Petit camembert pasteurisé**	**Pasteurized camembert cheese**	*Bacillus thuringiensis* Ad2486	Milk	Seeding 48 h at 3±2°C	/	2	b
2019	**7448**	**Gorgonzola pasteurisé**	**Pasteurized Gorgonzola**	*Bacillus thuringiensis* Ad2486	Milk	Seeding 48 h at 3±2°C	/	2	b
2019	**7449**	**Fromage à tartiner**	**Cheese spread**	*Bacillus thuringiensis* Ad2486	Milk	Seeding 48 h at 3±2°C	/	2	b
2019	**7765**	**Fromage ail et fines herbes**	**Garlic and herbs cheese**	*Bacillus pseudomycoïdes* Ad767	Dairy product	Seeding 48 h at 3±2°C	/	2	b
2019	**8129**	**Fromage à tartiner ail et fines herbes**	**Garlic and Herbs Cheese Spread**	*Bacillus cereus* Ad840	Cheese	Seeding 48 h at 3±2°C	/	2	b
2019	**7222**	**Tiramisu spéculoos**	**Speculoos Tiramisu**	*Bacillus weihenstephanensis* Ad782	Dairy product	Seeding 48 h at 3±2°C	/	2	c
2019	**7223**	**Riz au lait**	**Rice pudding**	*Bacillus cereus* Ad2117	Dairy product	Seeding 48 h at 3±2°C	/	2	c
2019	**7224**	**Panna Cotta**	**Panna Cotta**	*Bacillus cytotoxicus* Ad2470	Dairy product	Seeding spores 48 h at 3±2°C	/	2	c
2019	**7225**	**Ile flottante**	**Ile flottante**	*Bacillus weihenstephanensis* Ad782	Dairy product	Seeding 48 h at 3±2°C	/	2	c
2019	**7226**	**Crème caramel**	**Caramel cream**	*Bacillus cereus* Ad2117	Dairy product	Seeding 48 h at 3±2°C	/	2	c
2019	**7227**	**Surimi**	**Surimi**	*Bacillus cereus* Ad825	Seafood product	Seeding 48 h at 3±2°C	/	3	a
2019	**7228**	**Filet de carrelet**	**Fillet of plaice**	*Bacillus mycoïdes* Ad2473	Seafood product	Seeding 48 h at 3±2°C	/	3	a
2019	**7229**	**Filet de maquereaux**	**Mackerel fillet**	*Bacillus cereus* Ad825	Product of the sea	Seeding 48 h at 3±2°C	/	3	a
2019	**7230**	**Terrine truite**	**Trout terrine**	*Bacillus mycoïdes* Ad2473	Product of the sea	Seeding 48 h at 3±2°C	/	3	a
2019	**7450**	**Pavé de truite**	**Trout steak**	*Bacillus cereus* Ad2025	Sea product	Seeding 48 h at 3±2°C	/	3	a
2019	**7451**	**Filet de merlan**	**Fillet of whiting**	*Bacillus cereus* Ad2025	Seafood	Seeding 48 h at 3±2°C	/	3	a
2019	**7714**	**Chair de moules surgelées**	**Frozen mussel meat**	*Bacillus weihenstephanensis* Ad2478	Seafood product	Seeding 2 weeks at -20°C	/	3	a

Year of analysis	Sample No	Product (in French)	Product	Artificial contamination				Category	Type
				Strain		Injury protocol	Injury measure-ment		
				Reference	Origin				
2019	**7231**	**Choux chantilly**	**Whipped cream puffs**	*Bacillus cereus* Ad2021	Egg product	Seeding 48 h at 3±2°C	/	3	b
2019	**7232**	**Eclair chocolat**	**Chocolate eclair**	*Bacillus thuringiensis* Ad2489	Pastry cream	Seeding 48 h at 3±2°C	/	3	b
2019	**7233**	**Flan**	**Flan**	*Bacillus thuringiensis* Ad2489	Pastry cream	Seeding 48 h at 3±2°C	/	3	b
2019	**7458**	**Coule d'œuf entier**	**Whole egg roll**	*Bacillus cereus* Ad1718	Eggshell	HT 10 min 56°C	0.5	3	b
2019	**7459**	**Coule de jaune d'œuf**	**Egg yolk run**	*Bacillus cereus* Ad1718	Egg roll	HT 10 min 56°C	0.5	3	b
2019	**7234**	**Tagliatelles**	**Tagliatelle**	*Bacillus cereus* Ad2021	Egg product	Seeding 48 h at 3±2°C	/	3	c
2019	**7235**	**Feuilles lasagnes**	**Lasagna sheets**	*Bacillus cereus* Ad2021	Egg product	Seeding 48 h at 3±2°C	/	3	c
2019	**7411**	**Poudre de blanc d'œuf**	**Egg white powder**	*Bacillus cereus* Ad338	Egg product	Seeding lyophilisat 2 weeks at room temperature	/	3	c
2019	**7412**	**Poudre de blanc d'œuf**	**Egg white powder**	*Bacillus weihenstephanensis* Ad729	Egg product	Seeding lyophilisat 2 weeks at room temperature	/	3	c
2019	**7413**	**Poudre d'œuf entier**	**Whole egg powder**	*Bacillus cereus* Ad338	Egg product	Seeding lyophilisat 2 weeks at room temperature	/	3	c
2019	**7414**	**Poudre d'œuf**	**Egg powder**	*Bacillus cereus* Ad338	Egg product	Seeding lyophilisat 2 weeks at room temperature	/	3	c
2019	**7415**	**Poudre d'œuf**	**Egg powder**	*Bacillus weihenstephanensis* Ad729	Egg product	Seeding lyophilisat 2 weeks at room temperature	/	3	c
2019	**7236**	**Riz à la provençale thon basilic**	**Provençal rice with tuna and basil**	*Bacillus cereus* 21	Cooked dish	Seeding spores 48 h at 3±2°C	/	4	a
2019	**7766**	**Pâtes et surimi**	**Pasta and surimi**	*Bacillus cereus* 8	Spanish Pasta	Seeding 48 h at 3±2°C	/	4	a
2019	**7767**	**Riz provençal au thon et basilic**	**Provencal rice with tuna and basil**	*Bacillus cereus* 8	Spanish Pasta	Seeding 48 h at 3±2°C	/	4	a
2019	**7771**	**Sandwich rosette**	**Rosette sandwich**	*Bacillus cereus* Ad2086	Sandwich	Seeding 48 h at 3±2°C	/	4	a
2019	**8130**	**Salade de fettucine aux deux saumons**	**Fettuccine salad with two salmons**	*Bacillus cereus* Ad2178	Lasagna	Seeding 48 h at 3±2°C	/	4	a
2019	**8131**	**Salade de riz à la provençale**	**Provençal rice salad**	*Bacillus cereus* Ad2022	Indonesian rice	Seeding 48 h at 3±2°C	/	4	a
2019	**8235**	**Salade de riz au crabe**	**Rice salad with crab**	*Bacillus cereus* Ad2216	Rice	Seeding 48 h at 3±2°C	/	4	a
2019	**8236**	**Riz à la provençale**	**Provençal rice**	*Bacillus cereus* Ad2184	Rice	Seeding 48 h at 3±2°C	/	4	a
2019	**7237**	**Quiche Lorraine**	**Quiche Lorraine**	*Bacillus cereus* 21	Cooked dish	Seeding spores 48 h at 3±2°C	/	4	b
2019	**7238**	**Quiche saumon**	**Salmon quiche**	*Bacillus cereus* 21	Cooked dish	Seeding spores 48 h at 3±2°C	/	4	b
2019	**7768**	**Tarte aux poireaux**	**Leek pie**	*Bacillus cereus* 8	Spanish Pasta	Seeding 48 h at 3±2°C	/	4	b
2019	**7769**	**Tarte aux fromages**	**Cheese pie**	*Bacillus cereus* Ad2086	Sandwich	Seeding 48 h at 3±2°C	/	4	b
2019	**7770**	**Quiche lorraine**	**Quiche lorraine**	*Bacillus cereus* Ad2086	Sandwich	Seeding 48 h at 3±2°C	/	4	b
2019	**7715**	**Paëlla poulet/moules surgelée**	**Frozen chicken/mussel paella**	*Bacillus cereus* Ad2109	Cantonese rice	Seeding 2 weeks at -20°C	/	4	c
2019	**7716**	**Papillote colin et petits légumes surgelée**	**Frozen hake and vegetable papillote**	*Bacillus cereus* Ad2109	Cantonese rice	Seeding 2 weeks at -20°C	/	4	c
2019	**7717**	**Riz à la cantonaise surgelé**	**Frozen Cantonese rice**	*Bacillus thuringiensis* Ad2106	Frozen Paella	Seeding 2 weeks at -20°C	/	4	c
2019	**7718**	**Riz basmati, légumes et crevettes surgelés**	**Frozen basmati rice with vegetables and shrimp**	*Bacillus thuringiensis* Ad2106	Frozen Paella	Seeding 2 weeks at -20°C	/	4	c
2019	**7719**	**Cabillaud aux légumes, quinoa et boulgour surgelés**	**Frozen cod with vegetables, quinoa and bulgur**	*Bacillus cereus* 16	Seafood spaghetti	Seeding 2 weeks at -20°C	/	4	c
2019	**7416**	**Sarrasin bio**	**Organic buckwheat**	*Bacillus thuringiensis* Ad2914	Cereals	Seeding lyophilisat 2 weeks at room temperature	/	5	a
2019	**7417**	**Amande**	**Almond**	*Bacillus thuringiensis* Ad2914	Cereals	Seeding lyophilisat 2 weeks at room temperature	/	5	a
2019	**7418**	**Flocon d'avoine**	**Oat flakes**	*Bacillus cereus* 22	Cereals	Seeding lyophilisat 2 weeks at room temperature	/	5	a
2019	**7419**	**Noisette**	**Hazelnut**	*Bacillus cereus* 22	Cereals	Seeding lyophilisat 2 weeks at room temperature	/	5	a
2019	**7420**	**Cerneaux de noix**	**Walnut kernels**	*Bacillus cereus* 22	Cereals	Seeding lyophilisat 2 weeks at room temperature	/	5	a
2019	**7421**	**Coriandre**	**Coriander**	*Bacillus mycoïdes* Ad2995	Spices	Seeding lyophilisat 2 weeks at room temperature	/	5	b
2019	**7422**	**Curcuma**	**Turmeric**	*Bacillus mycoïdes* Ad2995	Spices	Seeding lyophilisat 2 weeks at room temperature	/	5	b
2019	**7423**	**Basilic**	**Basil**	*Bacillus mycoïdes* Ad2995	Spices	Seeding lyophilisat 2 weeks at room temperature	/	5	b
2019	**7424**	**Origan**	**Oregano**	*Bacillus mycoïdes* Ad2995	Spices	Seeding lyophilisat 2 weeks at room temperature	/	5	b
2019	**7425**	**Romarin**	**Rosemary**	*Bacillus mycoïdes* Ad2995	Spices	Seeding lyophilisat 2 weeks at room temperature	/	5	b
2019	**7918**	**Sarriette**	**Savory**	*Bacillus weihenstephanensis* Ad1029	Plants	Seeding spores 11 days at room temperature	/	5	b
2019	**7919**	**Persil flocon**	**Parsley flakes**	*Bacillus weihenstephanensis* Ad1029	Plants	Seeding spores 11 days at room temperature	/	5	b
2019	**7920**	**Cannelle moulue**	**Ground cinnamon**	*Bacillus cereus* Ad2974	Plants	Seeding spores 11 days at room temperature	/	5	b
2019	**7921**	**Piment fort moulu**	**Ground hot pepper**	*Bacillus cereus* Ad2974	Plants	Seeding spores 11 days at room temperature	/	5	b
2019	**7426**	**Purée déshydratée**	**Dehydrated puree**	*Bacillus cytotoxicus* Ad2031	Mashed potatoes	Seeding lyophilisat 2 weeks at room temperature	/	5	c
2019	**7427**	**Crème de potiron déshydratée**	**Dehydrated pumpkin cream**	*Bacillus cytotoxicus* Ad2031	Mashed potatoes	Seeding lyophilisat 2 weeks at room temperature	/	5	c
2019	**7428**	**Soupe déshydratée aux légumes**	**Dehydrated vegetable soup**	*Bacillus cytotoxicus* Ad2932	Dehydrated mashed potatoes	Seeding lyophilisat 2 weeks at room temperature	/	5	c

Year of analysis	Sample No	Product (in French)	Product	Artificial contamination				Category	Type
				Strain		Injury protocol	Injury measure-ment		
				Reference	Origin				
2019	**7772**	**Compote pomme/vanille**	**Apple/vanilla compote**	*Bacillus cereus* Ad2116	Fruit salad	Seeding 48 h at 3±2°C	/	5	c
2019	**8132**	**Compote poire**	**Pear compote**	*Bacillus cereus* Ad2116	Fruit salad	Seeding 48 h at 3±2°C	/	5	c
2019	**7429**	**Farine de tourteaux de soja**	**Soybean meal**	*Bacillus cereus* 29	VSM	Seeding lyophilisat 2 weeks at room temperature	/	6	a
2019	**7430**	**Farine poulet croissance**	**Chicken meal**	*Bacillus cereus* 29	VSM	Seeding lyophilisat 2 weeks at room temperature	/	6	a
2019	**7431**	**Farine de tourteaux**	**Meal of oilcake**	*Bacillus cereus* 29	VSM	Seeding lyophilisat 2 weeks at room temperature	/	6	a
2019	**7922**	**Tourteaux de colza**	**Rape seed cake**	*Bacillus cereus* Ad807	Environment	Seeding spores 11 days at room temperature	/	6	a
2019	**7923**	**Tourteaux de colza**	**Rape seed cake**	*Bacillus cereus* Ad807	Environment	Seeding spores 11 days at room temperature	/	6	a
2019	**7924**	**Tourteaux de colza**	**Rape seed cake**	*Bacillus cereus* Ad807	Environment	Seeding spores 11 days at room temperature	/	6	a
2019	**7881**	**Terrine pour chat saumon**	**Terrine for cat salmon**	*Bacillus thuringiensis* Ad2968	Meat product	HT 10 min 56°C	0.4	6	b
2019	**7882**	**Terrine pour chat lapin**	**Terrine for cat rabbit**	*Bacillus thuringiensis* Ad2968	Meat product	HT 10 min 56°C	0.4	6	b
2019	**7883**	**Terrine pour chat bœuf**	**Terrine for cat beef**	*Bacillus thuringiensis* Ad2968	Meat product	HT 10 min 56°C	0.4	6	b
2019	**8133**	**Terrine au bœuf pour chien**	**Beef terrine for dogs**	*Bacillus cereus* Ad2183	Pork	Seeding spores 48 h at 3±2°C	/	6	b
2019	**8134**	**Terrine au poulet pour chat**	**Chicken terrine for cats**	*Bacillus cereus* Ad2183	Pork	Seeding spores 48 h at 3±2°C	/	6	b
2019	**7432**	**Croquettes**	**Croquettes**	*Bacillus cereus* 29	VSM	Seeding lyophilisat 2 weeks at room temperature	/	6	c
2019	**7433**	**Croquettes**	**Croquettes**	*Bacillus cereus* 29	VSM	Seeding lyophilisat 2 weeks at room temperature	/	6	c
2019	**7434**	**Croquettes**	**Croquettes**	*Bacillus cereus* 29	VSM	Seeding lyophilisat 2 weeks at room temperature	/	6	c
2019	**7927**	**Biscuits croquants pour chien**	**Crunchy dog cookies**	*Bacillus cereus* Ad2183	Meat product	Seeding spores 11 days at room temperature	/	6	c
2019	**7928**	**Friandises pour chat au canard**	**Duck cat treats**	*Bacillus cereus* Ad2183	Meat product	Seeding spores 11 days at room temperature	/	6	c
2019	**7929**	**Friandises pour chien au bœuf**	**Beef dog treats**	*Bacillus cereus* Ad2183	Meat product	Seeding spores 11 days at room temperature	/	6	c
2019	**7930**	**Croquettes pour chien**	**Croquettes for dogs**	*Bacillus cereus* Ad2183	Meat product	Seeding spores 11 days at room temperature	/	6	c

Appendix 12 - Relative trueness study: raw data (COMPASS® Bacillus Plus Agar)

ISO 7218 change | Chosen plate

MEAT PRODUCTS																																		
				Reference method: ISO 7932♦						COMPASS® *Bacillus* Plus Agar (BM13008+BS06908) + 10mL egg yolk (BS06608) 21h at 30°C Spreading method								COMPASS® *Bacillus* Plus Agar (BM13008+BS06908) + 10mL egg yolk(BS06608) 21h at 30°C Pour plate method															
										Enumeration			Interpretation 2 plates		Interpretation 1 plate			Enumeration			Interpretation 2 plates		Interpretation 1 plate									
Year of analysis	N° sample	Product (French name)	Product	Dilution	24 h CFU/ plate	48 h CFU/ plate	CFU/ plate (confirmed)	CFU/g (rounded)	Final result (log CFU/g)	Dilution	CFU/ plate	CFU/ plate (confirmed)	CFU/g (rounded)	Final result (log CFU/g)	CFU/g (rounded)	Final result (log CFU/g)	Difference log(2 plates) -log(1plate)	Dilution	CFU/ plate	CFU/ plate (confirmed)	CFU/g (rounded)	Final result (log CFU/g)	CFU/g (rounded)	Final result (log CFU/g)	Difference log(2 plates) -log(1plate)	Category	Type
2019	5757	Joue de porc en sauce	Pork cheek in sauce	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	<10	<1.00	0.00	10	0	0	<10	<1,00	<10	<1.00	0.00	1	c
				100	0	0	0			100	0	0						100	0	0							
2019	**7452**	**Saucisse de Montbéliard**	**Montbéliard sausage**	10	46 (FA>150)	46 (FA>150)	46	480	2.68	10	42	42	460	2.66	420	2.62	-0.04	10	41	41	430	2.63	410	2.61	-0.02	1	a
				100	7	7 (FA>150)	7			100	8	8						100	6	6							
2019	**7453**	**Plat de côte demi-sel**	**Semi-salted rib steak**	100	70	70	70	7400	3.87	100	80	80	8300	3.92	8000	3.90	-0.02	100	25	25	2900	3.46	2500	3.40	-0.06	1	a
				1000	11	11	11			1000	11	11						1000	7	7							
2019	**7454**	**Lardons**	**Bacon**	10	4	4	4	55	1.74	10	4	4	40	1.60	40	1.60	0.00	10	10	10	100	2.00	100	2.00	0.00	1	a
				100	2	2	2	Ne	Ne	100	4	4		Ne		Ne		100	1	1							
2019	**7455**	**Saucisse purée**	**Mashed sausage**	10	8	8	8	82	1.91	10	16	16	160	2.20	160	2.20	0.00	10	9	9	82	1.91	90	1.95	0.04	1	c
				100	1	1	1	Ne	Ne	100	1	1						100	0	0		Ne		Ne			
2019	**7456**	**Bœuf bourguignon**	**Beef bourguignon**	10	117	117	117	1100	3.04	10	122	122	1200	3.08	1200	3.08	0.00	10	80	80	840	2.92	800	2.90	-0.02	1	c
				100	5	6	6			100	5	5						100	12	12							
2019	**7457**	**Rougail saucisse**	**Sausage**	10	29 (FA>150)	29 (FA>150)	29	280	2.45	10	46	46	440	2.64	460	2.66	0.02	10	44	44	440	2.64	440	2.64	0.00	1	c
				100	2 (FA>150)	2 (FA>150)	2			100	2	2						100	4	4							
2019	**7756**	**Lardon nature**	**Plain bacon**	100	22	23	23	2300	3.36	100	28	28	2500	3.40	2800	3.45	0.05	100	27	27	2500	3.40	2700	3.43	0.03	1	a
				1000	2	2	2			1000	0	0						1000	1	1							
2019	**7757**	**Saucisse Francfort**	**Frankfurter sausage**	100	102 (FA>150)	103 (FA>150)	103	10000	4.00	100	133	133	13000	4.11	13300	4.12	0.01	100	113	113	11000	4.04	11000	4.04	0.00	1	a
				1000	10 (FA>150)	10 (FA>150)	10			1000	13	13						1000	13	13							
2019	**7758**	**Emincé de poulet rôti**	**Sliced roast chicken**	1000	103	103	103	100000	5.00	1000	116	116	130000	5.11	120000	5.08	-0.03	1000	110	110	110000	5.04	110000	5.04	0.00	1	b
				10000	10	10	10			10000	23	23						10000	8	8							
2019	**7759**	**Jambon cru Serrano**	**Serrano raw ham**	10	1	1	1	10	1.00*	10	2	2	20	1,30*	20	1.30*	0.00	10	0	0	<10	<1,00	<10	<1,00	0.00	1	b
				100	0	0	0			100	0	0						100	0	0							
2019	**7760**	**Jambon sec**	**Dry-cured ham**	10	8	8	8	82	1.91	10	10	10	100	2.00	100	2.00	0.00	10	7	7	82	1.91	70	1.85	-0.07	1	b
				100	1	1	1	Ne	Ne	100	1	1						100	2	2		Ne		Ne			
2019	**7761**	**Mortadelle**	**Mortadella**	10	18	20	20	190	2.28	10	16	16	160	2.20	160	2.20	0.00	10	32	32	310	2.49	320	2.51	0.01	1	b
				100	1	1	1			100	1	1						100	2	2							
2019	**7762**	**Jambon supérieur**	**Top ham**	1000	>150	>150	/	70000	4,85	1000	123	123	130000	5.11	120000	5.08	-0.03	1000	134	134	140000	5.15	130000	5.11	-0.03	1	b
				10000	7 (FA>150)	7 (FA>150)	7			10000	22	22						10000	21	21							
2019	**7763**	**Porc au caramel**	**Pork in caramel sauce**	10	6	6	6	55	1.74	10	5	5	45	1.65	50	1.70	0.05	10	4	4	36	1.56	40	1.60	0.05	1	c
				100	0	0	0	Ne	Ne	100	0	0		Ne		Ne		100	0	0		Ne		Ne			
2019	**7764**	**Bœuf charolais**	**Charolais beef**	100	131	131	131	12000	4.08	100	77	77	8000	3.90	7700	3.89	-0.02	100	91	91	8900	3.95	9100	3.96	0.01	1	c
				1000	6	6	6			1000	11	11						1000	7	7							
2019	**8128**	**Filet de poulet rôti**	**Roasted chicken fillet**	10	6	6	6	55	1.74	10	10	10	90	1.95	100	2.00	0.05	10	10	10	100	2.00	100	2.00	0.00	1	b
				100	0	0	0	Ne	Ne	100	0	0						100	1	1							

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

DAIRY PRODUCTS

Year of analysis	N° sample	Product (French name)	Product	Reference method: ISO 7932♦						COMPASS® *Bacillus* Plus Agar (BM13008+BS06908) + 10mL egg yolk (BS06608) 21h at 30°C Spreading method								COMPASS® *Bacillus* Plus Agar (BM13008+BS06908) + 10mL egg yolk(BS06608) 21h at 30°C Pour plate method								Category	Type
				Dilution	24 h CFU/plate	48 h CFU/plate	CFU/plate (confirmed)	CFU/g (rounded)	Final result (log CFU/g)	Enumeration Dilution	Enumeration CFU/plate	Enumeration CFU/plate (confirmed)	Interpretation 2 plates CFU/g (rounded)	Interpretation 2 plates Final result (log CFU/g)	Interpretation 1 plate CFU/g (rounded)	Interpretation 1 plate Final result (log CFU/g)	Difference log(2 plates) -log(1plate)	Enumeration Dilution	Enumeration CFU/plate	Enumeration CFU/plate (confirmed)	Interpretation 2 plates CFU/g (rounded)	Interpretation 2 plates Final result (log CFU/g)	Interpretation 1 plate CFU/g (rounded)	Interpretation 1 plate Final result (log CFU/g)	Difference log(2 plates) -log(1plate)		
2019	**7218**	**Chamois d'or**	**Chamois d'or**	100	11	11 (FA>150)	11	1200	3.08	10	46	46	500	2.70	460	2.66	-0.04	10	139	139	1400	3.15	1400	3.15	0.00	2	b
				1000	2	2 (FA>150)	2			100	9	9						100	20	20							
2019	**7219**	**Etorki**	**Etorki**	100	FA>150	FA>150	ND	ND	ND	100	42	42	3900	3.59	4200	3.62	0.03	100	29	29	3000	3.48	2900	3.46	-0.01	2	b
				1000	FA>150	FA>150	ND			1000	1	1						1000	4	4							
2019	**7220**	**Kiri a tartiner**	**Kiri spread**	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	<10	<1.00	0.00	10	0	0	<10	<1,00	<10	<1.00	0.00	2	b
				100	0	0	0			100	0	0						100	0	0							
2019	**7221**	**Pik & Croq'**	**Pik & Croq**	10	119	126	126	1300	3.11	10	133	133	1400	3.15	1300	3.11	-0.03	10	128	128	1300	3.11	1300	3.11	0.00	2	b
				100	13	13	13			100	21	21						100	19	19							
2019	**7222**	**Tiramisu speculoos**	**Speculoos Tiramisu**	10	41	42	42	430	2.63	10	50	50	490	2.69	500	2.70	0.01	10	68	68	670	2.83	680	2.83	0.01	2	c
				100	5	5	5			100	4	4						100	6	6							
2019	**7223**	**Riz au lait**	**Rice pudding**	100	>150	>150	/	33000	4,52	100	>150	/	18000	4.26	18000	4.26	0.00	100	>150	/	31000	4.49	31000	4.49	0.00	2	c
				1000	30	33	33			1000	18	18						1000	31	31							
2019	**7224**	**Panna Cotta**	**Panna Cotta**	10000	44 (H-)	44 (H-)	44	410000	5.61	10000	48	48	450000	5.65	480000	5.68	0.03	10000	29	29	260000	5.41	290000	5.46	0.05	2	c
				100000	1 (H-)	1 (H-)	1			100000	2	2						100000	0	0							
2019	**7225**	**Ile flottante**	**Ile flottante**	10	>150	>150	/	3100	3,49	10	>150	/	3100	3.49	3100	3.49	0.00	10	>150	/	3600	3.56	3600	3.56	0.00	2	c
				100	31	31	31			100	31	31						100	36	36							
2019	**7226**	**Crème caramel**	**Caramel cream**	1000	33	33	33	34000	4.53	1000	17	17	15000	4.18	17000	4.23	0.05	1000	16	16	17000	4.23	16000	4.20	-0.03	2	c
				10000	4	4	4			10000	0	0						10000	3	3							
2019	**7406**	**Poudre de lait écrémé**	**Skimmed milk powder**	10	2	2	2	20	1.30*	10	0	0	<10	<1,00	<10	<1.00	0.00	10	4	4	36	1.56	40	1.60	0.05	2	a
				100	0	0	0			100	0	0						100	0	0		Ne					
2019	**7407**	**Poudre de lait entier**	**Whole milk powder**	100	21	21	21	2300	3.36	100	41	41	4100	3.61	4100	3.61	0.00	100	17	17	1500	3.18	1700	3.23	0.05	2	a
				1000	4	4	4			1000	0	0						1000	0	0							
2019	**7408**	**Poudre de lait infantile avec probiotiques (B. lactis 4,1 x 10^6UFC/g))**	**Infant milk powder with probiotics (B. lactis 4,1 x 10^6 CFU/g)**	10	1	1	1	10	1.00*	10	4	4	36	1.56	40	1.60	0.05	10	12	12	110	2.04	120	2.08	0.04	2	a
				100	0	0	0			100	0	0		Ne		Ne		100	0	0							
2019	**7409**	**Poudre de lait infantile avec probiotiques (Lactobacillus 3,0 x 10^5UFC/g))**	**Infant milk powder with probiotics (Lactobacillus 3,0 x 10^5 CFU/g)**	100	19	19	19	1900	3.28	10	85	85	850	2.93	850	2.93	0.00	100	19	19	1900	3.28	1900	3.28	0.00	2	a
				1000	2	2	2			100	25	25						1000	2	2							
2019	**7410**	**Poudre de lait infantile**	**Infant milk powder**	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	<10	<1.00	0.00	10	0	0	<10	<1,00	<10	<1.00	0.00	2	a
				100	0	0	0			100	0	0						100	0	0							
2019	**7447**	**Petit camembert pasteurisé**	**Pasteurized Camembert**	10	70 (FA>150)	70 (FA>150)	70	670	2.83	10	45	45	500	2.70	450	2.65	-0.05	10	75	75	730	2.86	750	2.88	0.01	2	b
				100	4 (FA>150)	4 (FA>150)	4			100	10	10						100	5	5							
2019	**7448**	**Gorgonzola pasteurisé**	**Pasteurized Gorgonzola cheese**	100	30 (FA>150)	30 (FA>150)	30	3200	3.51	100	28	28	3000	3.48	2800	3.45	-0.03	100	41	41	3900	3.59	4100	3.61	0.02	2	b
				1000	5 (FA>150)	5 (FA>150)	5			1000	5	5						1000	2	2							
2019	**7449**	**Fromage à tartiner**	**Cheese spread**	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	<10	<1.00	0.00	10	0	0	<10	<1,00	<10	<1.00	0.00	2	b
				100	0	0	0			100	0	0						100	0	0							

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

DAIRY PRODUCTS																																
				Reference method: ISO 7932♦						COMPASS® *Bacillus* Plus Agar (BM13008+BS06908) + 10mL egg yolk (BS06608) 21h at 30°C Spreading method								COMPASS® *Bacillus* Plus Agar (BM13008+BS06908) + 10mL egg yolk(BS06608) 21h at 30°C Pour plate method													
										Enumeration			Interpretation 2 plates		Interpretation 1 plate			Enumeration			Interpretation 2 plates		Interpretation 1 plate						
Year of analysis	N° sample	Product (French name)	Product	Dilution	24 h CFU/ plate	48 h CFU/ plate	CFU/ plate (confirmed)	CFU/g (rounded)	Final result (log CFU/g)	Dilution	CFU/ plate	CFU/ plate (confirmed)	CFU/g (rounded)	Final result (log CFU/g)	CFU/g (rounded)	Final result (log CFU/g)	Difference log(2 plates) -log(1plate)	Dilution	CFU/ plate	CFU/ plate (confirmed)	CFU/g (rounded)	Final result (log CFU/g)	CFU/g (rounded)	Final result (log CFU/g)	Difference log(2 plates) -log(1plate)	Category	Type
2019	**7765**	**Fromage ail et fines herbes**	**Garlic and herbs cheese**	10	0	7 (H-)	0	<10	<1,00	10	0	0	<10	<1,00	<10	<1.00	0.00	10	0	0	<10	<1,00	<10	<1,00	0.00	2	b
				100	0	0	0			100	0	0						100	0	0							
2019	**7915**	**Poudre de lait**	**Milk powder**	10	3	4	4	36	1.56	10	12	12	110	2.04	120	2.08	0.04	10	5	5	45	1.65	50	1.70	0.05	2	a
				100	0	0	0	Ne	Ne	100	0	0						100	0	0		Ne		Ne			
2019	**7916**	**Poudre de lait**	**Milk powder**	10	45	45	45	450	2.65	10	22	22	250	2.40	220	2.34	-0.06	10	25	25	240	2.38	250	2.40	0.02	2	a
				100	0	0	0			100	5	5						100	1	1							
2019	**7917**	**Lait en poudre écrémé**	**Skim milk powder**	100	13	13	13	1200	3.08	10	66	66	690	2.84	660	2.82	-0.02	10	74	74	720	2.86	740	2.87	0.01	2	a
				1000	0	0	0			100	10	10						100	5	5							
2019	**8129**	**Fromage à tartiner ail et fines herbes**	**Garlic and herbs cheese spread**	10	6	6	6	55	1.74	10	4	4	55	1.74	40	1.60	-0.14	10	5	5	45	1.65	50	1.70	0.05	2	b
				100	0	0	0	Ne	Ne	100	2	2		Ne		Ne		100	0	0		Ne		Ne			

FISHERY PRODUCTS AND EGG PRODUCTS

Year of analysis	N° sample	Product (French name)	Product	Reference method: ISO 7932♦						COMPASS® *Bacillus* Plus Agar (BM13008+BS06908) + 10mL egg yolk (BS06608) 21h at 30°C Spreading method								COMPASS® *Bacillus* Plus Agar (BM13008+BS06908) + 10mL egg yolk(BS06608) 21h at 30°C Pour plate method								Category	Type
				Dilution	24 h CFU/plate	48 h CFU/plate	CFU/plate (confirmed)	CFU/g (rounded)	Final result (log CFU/g)	Enumeration Dilution	Enumeration CFU/plate	Enumeration CFU/plate (confirmed)	Interpretation 2 plates CFU/g (rounded)	Interpretation 2 plates Final result (log CFU/g)	Interpretation 1 plate CFU/g (rounded)	Interpretation 1 plate Final result (log CFU/g)	Difference log(2 plates) -log(1plate)	Enumeration Dilution	Enumeration CFU/plate	Enumeration CFU/plate (confirmed)	Interpretation 2 plates CFU/g (rounded)	Interpretation 2 plates Final result (log CFU/g)	Interpretation 1 plate CFU/g (rounded)	Interpretation 1 plate Final result (log CFU/g)	Difference log(2 plates) -log(1plate)		
2019	5753	Mousse de fruits rouges	Red fruit mousse	10	62	63	63	660	2.82	10	49	49	510	2.71	490	2.69	-0.02	10	43	43	450	2.65	430	2.63	-0.02	3	b
				100	8	9	9			100	7	7						100	6	6							
2019	5758	Blinis aux œufs	Egg blinis	10	1	1	1	10	1.00*	10	1	1	10	1.00*	10	1.00*	0.00	10	3	3	30	1.48*	30	1.48*	0.00	3	b
				100	0	0	0			100	0	0						100	0	0							
2019	5762	Tartelette framboises	Raspberry tartlet	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	<10	<1.00	0.00	10	1	1	10	1.00*	10	1.00*	0.00	3	b
				100	0	0	0			100	0	0						100	1	1							
2019	5764	Poulpe cuit	Cooked octopus	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	<10	<1,00	0.00	10	0	0	<10	<1,00	<10	<1.00	0.00	3	a
				100	0	0	0			100	0	0						100	0	0							
2019	6068	Pâte au chocolat	Chocolate pastry	10	FA>150	FA>150	ND	ND	ND	10	18	18	180	2.26	180	2.26	0.00	10	8	8	82	1.91	80	1.90	-0.01	3	b
				100	FA>150	FA>150	ND			100	2	2						100	1	1		Ne		Ne			
2019	6069	Brioche Nanterre	Brioche Nanterre	10	31	34	34	360	2.56	10	15	15	160	2.20	150	2.18	-0.03	10	33	33	360	2.56	330	2.52	-0.04	3	b
				100	5	5	5			100	2	2						100	7	7							
2019	**7227**	**Surimi**	**Surimi**	100	26	26	26	2600	3.41	100	18	18	2200	3.34	1800	3.26	-0.09	100	40	40	3800	3.58	4000	3.60	0.02	3	a
				1000	3	3	3			1000	6	6						1000	2	2							
2019	**7228**	**Filet de carrelet**	**Filet of plaice**	1000	>150	>150	/	ND	ND	10	81	81	800	2.90	810	2.91	0.01	10	94	94	960	2.98	940	2.97	-0.01	3	a
				10000	>150	>150	/			100	7	7						100	12	12							
2019	**7229**	**Filet de maquereaux**	**Mackerel fillet**	1000	>150	>150	/	ND	ND	1000	50	50	53000	4.72	50000	4.70	-0.03	1000	84	84	85000	4.93	84000	4.92	-0.01	3	a
				10000	>150	>150	/			10000	8	8						10000	10	10							
2019	**7230**	**Terrine truite**	**Trout terrine**	1000	12	12	12	12000	4.08	1000	17	17	20000	4.30	17000	4.23	-0.07	1000	20	20	18000	4.26	20000	4.30	0.05	3	a
				10000	1	1	1			10000	5	5						10000	0	0							
2019	**7231**	**Choux chantilly**	**Whipped cream puffs**	10	90	93 (FA>150)	93	930	2.97	10	91	91	960	2.98	910	2.96	-0.02	10	108	108	1100	3.04	1100	3.04	0.00	3	b
				100	9	9	9			100	15	15						100	16	16							
2019	**7232**	**Eclair chocolat**	**Chocolate eclair**	10	13	22	22	250	2.40	10	29	29	290	2.46	290	2.46	0.00	10	31	31	310	2.49	310	2.49	0.00	3	b
				100	5	5	5			100	13	13						100	10	10							
2019	**7233**	**Flan**	**Custard**	100	85	85	85	8400	3.92	100	93	93	9000	3.95	9300	3.97	0.01	100	90	90	8900	3.95	9000	3.95	0.00	3	b
				1000	7	7	7			1000	6	6						1000	8	8							
2019	**7234**	**Tagliatelles**	**Tagliatelle**	100	128	128 (FA>150)	128	13000	4.11	100	94	94	9400	3.97	9400	3.97	0.00	100	108	108	10000	4.00	11000	4.04	0.04	3	c
				1000	19	19	19			1000	9	9						1000	4	4							
2019	**7235**	**Feuilles lasagnes**	**Lasagna sheets**	1000	67	67	67	69000	4.84	1000	88	88	96000	4.98	88000	4.94	-0.04	1000	93	93	94000	4.97	93000	4.97	0.00	3	c
				10000	8	9	9			10000	18	18						10000	10	10							
2019	**7411**	**Poudre de blanc d'œuf**	**Egg white powder**	10	66	66	66	660	2.82	10	39	39	450	2.65	390	2.59	-0.06	10	24	24	270	2.43	240	2.38	-0.05	3	c
				100	7	7	7			100	10	10						100	6	6							
2019	**7412**	**Poudre de blanc d'œuf**	**Egg white powder**	10	19	19	19	180	2.26	10	13	13	130	2.11	130	2.11	0.00	10	17	17	170	2.23	170	2.23	0.00	3	c
				100	1	1	1			100	1	1						100	2	2							
2019	**7413**	**Poudre d'œuf entier**	**Whole egg powder**	100	11	11	11	1100	3.04	10	23	23	260	2.41	230	2.36	-0.05	10	27	27	280	2.45	270	2.43	-0.02	3	c
				1000	1	1	1			100	6	6						100	4	4							
2019	**7414**	**Poudre d'œuf**	**Egg powder**	10	27	29	29	290	2.46	10	9	9	91	1.96	90	1.95	0.00	10	11	11	110	2.04	110	2.04	0.00	3	c
				100	2	3	3			100	1	1		Ne				100	1	1							
2019	**7415**	**Poudre d'œuf**	**Egg powder**	10	3	3	3	30	1,48*	10	9	9	82	1.91	90	1.95	0.04	10	6	6	55	1.74	60	1.78	0.04	3	c
				100	3	3	3			100	0	0		Ne		Ne		100	0	0		Ne		Ne			
2019	**7450**	**Pavé de truite**	**Trout steak**	10	8 (FA>150)	8 (FA>150)	8	110	2.04	10	11	11	130	2.11	110	2.04	-0.07	10	20	20	180	2.26	200	2.30	0.05	3	a
				100	4 (FA>150)	4 (FA>150)	4	Ne	Ne	100	3	3						100	0	0							

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

FISHERY PRODUCTS AND EGG PRODUCTS																														
				Reference method: ISO 7932♦						COMPASS® *Bacillus* Plus Agar (BM13008+BS06908) + 10mL egg yolk (BS06608) 21h at 30°C Spreading method								COMPASS® *Bacillus* Plus Agar (BM13008+BS06908) + 10mL egg yolk(BS06608) 21h at 30°C Pour plate method											
					24 h	48 h				Enumeration			Interpretation 2 plates		Interpretation 1 plate			Enumeration			Interpretation 2 plates		Interpretation 1 plate					
Year of analysis	N° sample	Product (French name)	Product	Dilution	CFU/ plate	CFU/ plate	CFU/ plate (confirmed)	CFU/g (rounded)	Final result (log CFU/g)	Dilution	CFU/ plate	CFU/ plate (confirmed)	CFU/g (rounded)	Final result (log CFU/g)	CFU/g (rounded)	Final result (log CFU/g)	Difference log(2 plates) -log(1plate)	Dilution	CFU/ plate	CFU/ plate (confirmed)	CFU/g (rounded)	Final result (log CFU/g)	CFU/g (rounded)	Final result (log CFU/g)	Difference log(2 plates) -log(1plate)	Category	Type
2019	**7451**	**Filet de merlan**	**Whiting fillet**	10	23 (FA>150)	23 (FA>150)	23	220	2.34	10	19	19	230	2.36	190	2.28	-0.08	10	36	36	350	2.54	360	2.56	0.01	3	a
				100	1(FA>150)	1(FA>150)	1			100	6	6						100	2	2							
2019	**7458**	**Coule d'œuf entier**	**Whole egg cast**	10	7	7	7	73	1.86	10	2	2	20	1,30*	20	1.30*	0.00	10	4	4	45	1.65	40	1.60	-0.05	3	b
				100	1	1	1	Ne	Ne	100	0	0						100	1	1		Ne		Ne			
2019	**7459**	**Coule de jaune d'œuf**	**Egg yolk cast**	10	39	39	39	390	2.59	10	22	22	230	2.36	220	2.34	-0.02	10	33	33	330	2.52	330	2.52	0.00	3	b
				100	4	4	4			100	3	3						100	3	3							
2019	**7714**	**Chair de moules surgelées**	**Frozen mussel meat**	100	10	10	10	1000	3.00	100	28	28	3000	3.48	2800	3.45	-0.03	100	30	30	2700	3.43	3000	3.48	0.05	3	a
				1000	1	1	1			1000	5	5						1000	0	0							
2019	7820	Tartelette fraises	Strawberry tartlet	1000	30	30	30	30000	4.48	100	116	116	12000	4.08	12000	4.08	0.00	100	89	89	9600	3.98	8900	3.95	-0.03	3	b
				10000	3	3	3			1000	18	18						1000	17	17							

COMPOSITE FOOD																															
				Reference method: ISO 7932♦						COMPASS® *Bacillus* Plus Agar (BM13008+BS06908) + 10mL egg yolk (BS06608) 21h at 30°C Spreading method								COMPASS® *Bacillus* Plus Agar (BM13008+BS06908) + 10mL egg yolk(BS06608) 21h at 30°C Pour plate method											
					24 h	48 h				Enumeration			Interpretation 2 plates		Interpretation 1 plate			Enumeration			Interpretation 2 plates		Interpretation 1 plate					
Year of analysis	N° sample	Product (French name)	Product	Dilution	CFU/ plate	CFU/ plate	CFU/ plate (confirmed)	CFU/g (rounded)	Final result (log CFU/g)	Dilution	CFU/ plate	CFU/ plate (confirmed)	CFU/g (rounded)	Final result (log CFU/g)	CFU/g (rounded)	Final result (log CFU/g)	Difference log(2 plates) -log(1plate)	Dilution	CFU/ plate	CFU/ plate (confirmed)	CFU/g (rounded)	Final result (log CFU/g)	CFU/g (rounded)	Final result (log CFU/g)	Difference log(2 plates) -log(1plate)	Category	Type
2019	5754	Galette de blé noir	Buckwheat patty	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	<10	<1.00	0.00	10	0	0	<10	<1,00	<10	<1.00	0.00	4	b
				100	0	0	0			100	0	0						100	0	0							
2019	5756	Riz aux légumes	Rice with vegetables	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	<10	<1.00	0.00	10	0	0	<10	<1,00	<10	<1.00	0.00	4	b
				100	0	0	0			100	0	0						100	0	0							
2019	5761	Sandwich poulet rôti crudités	Roasted chicken and vegetables sandwich	10	0	0	0	<10	<1,00	10	4	4	36	1.56	40	1.60	0.05	10	2	2	20	1.30*	20	1.30*	0.00	4	a
				100	0	0	0			100	0	0		Ne		Ne		100	0	0							
2019	5763	Salade pâtes/poissons	Pasta/fish salad	10	0	0	0	<10	<1,00	10	1	1	10	1.00*	10	1.00*	0.00	10	1	1	10	1.00*	10	1.00*	0.00	4	a
				100	0	0	0			100	0	0						100	0	0							
2019	5765	Lasagnes aux choux	Lasagna with cabbage	10	0	0	0	<10	<1,00	10	1	1	10	1.00*	10	1.00*	0.00	10	0	0	<10	<1,00	<10	<1.00	0.00	4	b
				100	0	0	0			100	0	0						100	0	0							
2019	5766	Galette de blé noir	Buckwheat pancake	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	<10	<1.00	0.00	10	0	0	<10	<1,00	<10	<1.00	0.00	4	b
				100	0	0	0			100	0	0						100	0	0							
2019	**7236**	**Riz a la provençale thon basilic**	**Provençal rice with tuna and basil**	10	51	52	52	540	2.73	10	60	60	610	2.79	600	2.78	-0.01	10	66	66	640	2.81	660	2.82	0.01	4	a
				100	7	7	7			100	7	7						100	4	4							
2019	**7237**	**Quiche Lorraine**	**Quiche Lorraine**	100	92	92	92	9500	3.98	100	103	103	10000	4.00	10000	4.00	0.00	100	76	76	7700	3.89	7600	3.88	-0.01	4	b
				1000	12	12	12			1000	9	9						1000	9	9							
2019	**7238**	**Quiche saumon**	**Salmon quiche**	1000	47(FA>150)	47(FA>150)	47	50000	4.70	1000	56	56	57000	4.76	56000	4.75	-0.01	1000	54	54	53000	4.72	54000	4.73	0.01	4	b
				10000	8(FA>150)	8(FA>150)	8			10000	7	7						10000	4	4							
2019	7330	Torsade poulet rôti	Roasted chicken twist	10	10	FA>150	10	100	2.00	10	0	0	<10	<1,00	<10	<1.00	0.00	10	1	1	10	1.00*	10	1.00*	0.00	4	a
				100	1	FA>150	1			100	0	0						100	0	0							
2019	7331	Torsades poulet rôti	Roasted chicken twists	10	3	FA>150	3	45	1.65*	10	5	5	45	1.65	50	1.70	0.05	10	2	2	20	1.30*	20	1.30*	0.00	4	a
				100	2	FA>150	2			100	0	0		Ne				100	0	0							
2019	7332	Salade de pâtes pesto	Pesto pasta salad	10	56	56	56	560	2.75	10	33	33	330	2.52	330	2.52	0.00	10	38	38	430	2.63	380	2.58 Ne	-0.05	4	a
				100	3	5	5			100	3	3						100	9	9							
2019	**7715**	**Paëlla poulet/moules surgelée**	**Frozen chicken/ mussel paella**	100	21	21	21	2500	3.40	10	130	130	1400	3.15	1300	3.11	-0.03	10	112	112	1200	3.08	1100	3.04	-0.04	4	c
				1000	6	6	6			100	26	26						100	23	23							
2019	**7716**	**Papillote colin et petits légumes surgelée**	**Frozen hake and vegetable papillote**	10	64	64	64	660	2.82	10	41	41	390	2.59	410	2.61	0.02	10	36	36	360	2.56	360	2.56	0.00	4	c
				100	8	8	8			100	2	2						100	4	4							
2019	**7717**	**Riz à la cantonaise surgelé**	**Frozen Cantonese rice**	10	137	137	137	1400	3.15	10	126	126	1200	3.08	1300	3.11	0.03	10	120	120	1200	3.08	1200	3.08	0.00	4	c
				100	18	18	18			100	10	10						100	9	9							
2019	**7718**	**Riz basmati, légumes et crevettes surgelés**	**Frozen basmati rice, vegetables and shrimp**	10	5	5	5	45	1.65	10	4	4	45	1.65	40	1.60	-0.05	10	4	4	36	1.56	40	1.60	0.05	4	c
				100	0	0	0	Ne	Ne	100	1	1		Ne		Ne		100	0	0		Ne		Ne			
2019	**7719**	**Cabillaud aux légumes, quinoa et boulgour surgelés**	**Frozen cod with vegetables, quinoa and bulgur**	10	77	77	77	780	2.89	10	51	51	540	2.73	510	2.71	-0.02	10	35	35	430	2.63	350	2.54	-0.09	4	c
				100	9	9	9			100	8	8						100	12	12							
2019	**7766**	**Pâtes et surimi**	**Pasta and surimi**	10	0	19 (H-)	0	<10	<1,00	10	0	0	<10	<1,00	<10	<1.00	0.00	10	0	0	<10	<1,00	<10	<1,00	0.00	4	a
				100	0	5 (H-)	0			100	0	0						100	0	0							

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

COMPOSITE FOOD																														
				Reference method: ISO 7932♦						COMPASS® *Bacillus* Plus Agar (BM13008+BS06908) + 10mL egg yolk (BS06608) 21h at 30°C Spreading method								COMPASS® *Bacillus* Plus Agar (BM13008+BS06908) + 10mL egg yolk(BS06608) 21h at 30°C Pour plate method											
					24 h	48 h				Enumeration			Interpretation 2 plates		Interpretation 1 plate			Enumeration			Interpretation 2 plates		Interpretation 1 plate					
Year of analysis	N° sample	Product (French name)	Product	Dilution	CFU/ plate	CFU/ plate	CFU/ plate (confirmed)	CFU/g (rounded)	Final result (log CFU/g)	Dilution	CFU/ plate	CFU/ plate (confirmed)	CFU/g (rounded)	Final result (log CFU/g)	CFU/g (rounded)	Final result (log CFU/g)	Difference log(2 plates) -log(1plate)	Dilution	CFU/ plate	CFU/ plate (confirmed)	CFU/g (rounded)	Final result (log CFU/g)	CFU/g (rounded)	Final result (log CFU/g)	Difference log(2 plates) -log(1plate)	Category	Type
2019	**7767**	**Riz provencale au thon et basilic**	**Rice Provençal with tuna and basil**	10	0	12 (H-)	0	<10	<1,00	10	0	0	<10	<1,00	<10	<1.00	0.00	10	0	0	<10	<1,00	<10	<1,00	0.00	4	a
				100	0	0	0			100	0	0						100	0	0							
2019	**7768**	**Tarte aux poireaux**	**Leek pie**	1000	>150	>150	/	500000	5,70	1000	>150	/	640000	5.81	640000	5.81	0.00	1000	>150	/	640000	5.81	640000	5.81	0.00	4	b
				10000	31	50	50			10000	64	64						10000	64	64							
2019	**7769**	**Tarte aux fromages**	**Cheese pie**	100	25	25	25	2800	3.45	100	35	35	3500	3.54	3500	3.54	0.00	100	29	29	2700	3.43	2900	3.46	0.03	4	b
				1000	6	6	6			1000	4	4						1000	1	1							
2019	**7770**	**Quiche lorraine**	**Quiche lorraine**	1000	43	43	43	45000	4.65	1000	24	24	25000	4.40	24000	4.38	-0.02	1000	41	41	41000	4.61	41000	4.61	0.00	4	b
				10000	7	7	7			10000	4	4						10000	4	4							
2019	**7771**	**Sandwich rosette**	**Rosette sandwich**	100	117 (FA>150)	117 (FA>150)	117	12000	4.08	100	78	78	8300	3.92	7800	3.89	-0.03	100	102	102	10000	4.00	10000	4.00	0.00	4	a
				1000	15 (FA>150)	15 (FA>150)	15			1000	13	13						1000	13	13							
2019	7821	Pizza du pêcheur	Fisherman's pizza	100	12	12	12	1100	3.04	10	143	143	1400	3.15	1400	3.15	0.00	10	134	134	1300	3.11	1300	3.11	0.00	4	b
				1000	0	0	0			100	15	15						100	14	14							
2019	7822	Pizza du pêcheur	Fisherman's pizza	100	26	26	26	2600	3.41	100	30	30	3000	3.48	3000	3.48	0.00	100	29	29	2800	3.45	2900	3.46	0.02	4	b
				1000	3	3	3			1000	3	3						1000	2	2							
2019	**8130**	**Salade de fettucine aux deux saumons**	**Fettuccine salad with two salmons**	10	5	5	5	45	1.65	10	4	4	36	1.56	40	1.60	0.05	10	4	4	45	1.65	40	1.60	-0.05	4	a
				100	0	0	0	Ne	Ne	100	0	0		Ne		Ne		100	1	1		Ne		Ne			
2019	**8131**	**Salade de riz à la provençale**	**Fettuccine salad with two salmons**	10	1	1	1	10	1.00*	10	2	2	20	1,30*	20	1.30*	0.00	10	1	1	10	1,00*	10	1.00*	0.00	4	a
				100	0	0	0			100	0	0						100	0	0							
2019	**8235**	**Salade de riz au crabe**	**Rice salad with crab**	10	28	28	28	290	2.46	10	11	11	120	2.08	110	2.04	-0.04	10	23	23	220	2.34	230	2.36	0.02	4	a
				100	4	4	4			100	2	2						100	1	1							
2019	**8236**	**Riz à la provencale**	**Rice Provençal style**	10	19	20	20	200	2.30	10	13	13	130	2.11	130	2.11	0.00	10	12	12	110	2.04	120	2.08	0.04	4	a
				100	2	2	2			100	1	1						100	0	0							

CEREALS, SPICES, VEGETABLES, FRUITS AND DEHYDRATED VEGETABLES

Year of analysis	N° sample	Product (French name)	Product	Reference method: ISO 7932♦						COMPASS® *Bacillus* Plus Agar (BM13008+BS06908) + 10mL egg yolk (BS06608) 21h at 30°C Spreading method								COMPASS® *Bacillus* Plus Agar (BM13008+BS06908) + 10mL egg yolk(BS06608) 21h at 30°C Pour plate method								Category	Type
				Dilution	24 h CFU/plate	48 h CFU/plate	CFU/plate (confirmed)	CFU/g (rounded)	Final result (log CFU/g)	Enumeration Dilution	Enumeration CFU/plate	Enumeration CFU/plate (confirmed)	Interpretation 2 plates CFU/g (rounded)	Interpretation 2 plates Final result (log CFU/g)	Interpretation 1 plate CFU/g (rounded)	Interpretation 1 plate Final result (log CFU/g)	Difference log(2 plates) -log(1plate)	Enumeration Dilution	Enumeration CFU/plate	Enumeration CFU/plate (confirmed)	Interpretation 2 plates CFU/g (rounded)	Interpretation 2 plates Final result (log CFU/g)	Interpretation 1 plate CFU/g (rounded)	Interpretation 1 plate Final result (log CFU/g)	Difference log(2 plates) -log(1plate)		
2019	5752	Purée de brocolis	Broccoli Purée	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	<10	<1.00	0.00	10	1	1	10	1.00*	10	1.00*	0.00	5	c
				100	0	0	0			100	0	0						100	0	0							
2019	5755	Légumes pour couscous	Vegetables for couscous	10	2	2	2	20	1.30*	10	0	0	<10	<1,00	<10	<1.00	0.00	10	1	1	10	1.00*	10	1.00	0.00	5	c
				100	1	1	1			100	0	0						100	0	0							
2019	5759	Flageolets fins	Fine flageolets	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	<10	<1.00	0.00	10	0	0	<10	<1,00	<10	<1.00	0.00	5	c
				100	0	0	0			100	0	0						100	0	0							
2019	5760	Choux fleur	Cauliflower	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	<10	<1.00	0.00	10	0	0	<10	<1,00	<10	<1.00	0.00	5	c
				100	0	0	0			100	0	0						100	0	0							
2019	6067	Fond d'artichauts surgelés	Frozen artichoke hearts	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	<10	<1.00	0.00	10	0	0	<10	<1,00	<10	<1.00	0.00	5	c
				100	0	0	0			100	0	0						100	0	0							
2019	7262	Purée déshydratée	Dehydrated mashed potatoes	10	20	23	23	210	2.32	10	11	11	100	2.00	110	2.04	0.04	10	13	13	140	2.15	130	2.11	-0.03	5	c
				100	0	0	0			100	0	0						100	2	2							
2019	7263	Purée déshydratée de pomme de terre	Dehydrated potato purée	10	3	3	3	30	1.48*	10	2	2	20	1,30*	20	1.30*	0.00	10	2	2	20	1.30*	20	1.30*	0.00	5	c
				100	0	0	0			100	1	1						100	0	0							
2019	**7416**	**Sarrasin bio**	**Organic buckwheat**	10	64	64	64	640	2.81	10	61	61	630	2.80	610	2.79	-0.01	10	36	36	400	2.60	360	2.56	-0.05	5	a
				100	6	6	6			100	8	8						100	8	8							
2019	**7417**	**Amande**	**Almond**	10	26	26	26	240	2.38	10	102	102	960	2.98	1000	3.00	0.02	10	21	21	210	2.32	210	2.32	0.00	5	a
				100	0	0	0			100	3	3						100	2	2							
2019	**7418**	**Flocon d'avoine**	**Oat flakes**	100	71	76	76	8200	3.91	100	66	66	6200	3.79	6600	3.82	0.03	100	55	55	5400	3.73	5500	3.74	0.01	5	a
				1000	14	14	14			1000	2	2						1000	4	4							
2019	**7419**	**Noisette**	**Hazelnut**	100	24	24	24	2500	3.40	10	134	134	1400	3.15	1300	3.11	-0.03	100	32	32	3600	3.56	3200	3.51	-0.05	5	a
				1000	4	4	4			100	21	21						1000	8	8							
2019	**7420**	**Cerneaux de noix**	**Walnut kernels**	100	12	12	12	1100	3.04	10	124	124	1300	3.11	1200	3.08	-0.03	10	86	86	880	2.94	860	2.93	-0.01	5	a
				1000	0	0	0			100	19	19						100	11	11							
2019	**7421**	**Coriandre**	**Coriander**	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	<10	<1.00	0.00	10	0	0	<10	<1,00	<10	<1.00	0.00	5	b
				100	0	0	0			100	0	0						100	0	0							
2019	**7422**	**Curcuma**	**Turmeric**	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	<10	<1.00	0.00	10	0	0	<10	<1,00	<10	<1.00	0.00	5	b
				100	0	0	0			100	0	0						100	0	0							
2019	**7423**	**Basilic**	**Basil**	100	27 (FA>150)	27 (FA>150)	27	2600	3.41	100	46	46	4600	3.66	4600	3.66	0.00	100	26	26	2700	3.43	2600	3.41	-0.02	5	b
				1000	1	2	2			1000	5	5						1000	4	4							
2019	**7424**	**Origan**	**Oregano**	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	<10	<1.00	0.00	10	0	0	<10	<1,00	<10	<1.00	0.00	5	b
				100	0	0	0			100	0	0						100	0	0							
2019	**7425**	**Romarin**	**Rosemary**	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	<10	<1.00	0.00	10	0	0	<10	<1,00	<10	<1.00	0.00	5	b
				100	0	0	0			100	0	0						100	0	0							
2019	**7426**	**Purée déshydratée**	**Dehydrated puree**	100	34	38	38	3500	3.54	100	29	29	2800	3.45	2900	3.46	0.02	100	22	22	2000	3.30	2200	3.34	0.04	5	c
				1000	1	1	1			1000	2	2						1000	0	0							
2019	**7427**	**Crème de potiron déshydratée**	**Dehydrated pumpkin cream**	100	21	21	21	1900	3.28	10	75	75	750	2.88	750	2.88	0.00	10	118	118	1100	3.04	1200	3.08	0.04	5	c
				1000	0	0	0			100	20	20						100	7	7							
2019	**7428**	**Soupe déshydratée aux légumes**	**Dehydrated vegetable soup**	1000	18	18	18	17000	4.23	100	96	96	9500	3.98	9600	3.98	0.00	100	80	80	7700	3.89	8000	3.90	0.02	5	c
				10000	1	1	1			1000	9	9						1000	5	5							
2019	**7772**	**Compote pomme/vanille**	**Apple/vanilla compote**	10	9	9	9	82	1.91	10	10	10	90	1.95	100	2.00	0.05	10	0	0	<10	<1,00	<10	<1,00	0.00	5	c
				100	0	0	0	Ne	Ne	100	0	0						100	0	0							

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

CEREALS, SPICES, VEGETABLES, FRUITS AND DEHYDRATED VEGETABLES																															
Year of analysis	N° sample	Product (French name)	Product	Reference method: ISO 7932♦						COMPASS® *Bacillus* Plus Agar (BM13008+BS06908) + 10mL egg yolk (BS06608) 21h at 30°C Spreading method								COMPASS® *Bacillus* Plus Agar (BM13008+BS06908) + 10mL egg yolk(BS06608) 21h at 30°C Pour plate method								Category	Type
				Dilution	24 h CFU/plate	48 h CFU/plate	CFU/plate (confirmed)	CFU/g (rounded)	Final result (log CFU/g)	Enumeration			Interpretation 2 plates		Interpretation 1 plate		Difference log(2 plates) -log(1plate)	Enumeration			Interpretation 2 plates		Interpretation 1 plate		Difference log(2 plates) -log(1plate)		
										Dilution	CFU/plate	CFU/plate (confirmed)	CFU/g (rounded)	Final result (log CFU/g)	CFU/g (rounded)	Final result (log CFU/g)		Dilution	CFU/plate	CFU/plate (confirmed)	CFU/g (rounded)	Final result (log CFU/g)	CFU/g (rounded)	Final result (log CFU/g)			
2019	7879	Cannelle moulue	Ground cinnamon	10	27 FA>150)	27 FA>150)	ND	ND	ND	10	99	99	990	3.00	990	3.00	0.00	10	38	38	360	2.56	380	2.58	0.02	5	b
				100	3 (FA>150)	3 (FA>150)	ND			100	1	1						100	2	2							
2019	7880	Piment fort moulu	Ground hot pepper	10	2 (FA>150)	2 (FA>150)	ND	ND	ND	10	0	0	<10	<1,00	<10	<1.00	0.00	10	7	7	64	1.81	70	1.85	0.04	5	b
				100	FA>150	FA>150	ND			100	0	0						100	0	0		Ne		Ne			
2019	**7918**	**Sarriette**	**Savory**	100	31	31	31	2900	3.46	100	21	21	2300	3.36	2100	3.32	-0.04	100	16	16	1800	3.26	1600	3.20	-0.05	5	b
				1000	1	1	1			1000	4	4						1000	4	4							
2019	**7919**	**Persil flocon**	**Parsley flakes**	1000	57	57	57	57000	4.76	1000	48	48	47000	4.67	48000	4.68	0.01	1000	34	34	35000	4.54	34000	4.53	-0.01	5	b
				10000	6	6	6			10000	4	4						10000	5	5							
2019	**7920**	**Cannelle moulue**	**Ground cinnamon**	1000	4	4	4	3600	3.56	100	94	94	9800	3.99	9400	3.97	-0.02	100	56	56	5800	3.76	5600	3.75	-0.02	5	b
				10000	0	0	0	Ne	Ne	1000	14	14						1000	8	8							
2019	**7921**	**Piment fort moulu**	**Ground hot pepper**	1000	26	26	26	27000	4.43	1000	65	65	65000	4.81	65000	4.81	0.00	1000	27	27	26000	4.41	27000	4.43	0.02	5	b
				10000	4	4	4			10000	1	1						10000	2	2							
2019	**8132**	**Compote poire**	**Pear compote**	10	8	8	8	80	1.90	10	17	17	180	2.26	170	2.23	-0.02	10	12	12	130	2.11	120	2.08	-0.03	5	c
				100	6	6	6		Ne	100	3	3						100	2	2							

FEED																															
Year of analysis	N° sample	Product (French name)	Product	Reference method: ISO 7932♦						COMPASS® *Bacillus* Plus Agar (BM13008+BS06908) + 10mL egg yolk (BS06608) 21h at 30°C Spreading method								COMPASS® *Bacillus* Plus Agar (BM13008+BS06908) + 10mL egg yolk(BS06608) 21h at 30°C Pour plate method								Category	Type
					24 h	48 h				Enumeration			Interpretation 2 plates		Interpretation 1 plate			Enumeration			Interpretation 2 plates		Interpretation 1 plate				
				Dilution	CFU/ plate	CFU/ plate	CFU/ plate (confirmed)	CFU/g (rounded)	Final result (log CFU/g)	Dilution	CFU/ plate	CFU/ plate (confirmed)	CFU/g (rounded)	Final result (log CFU/g)	CFU/g (rounded)	Final result (log CFU/g)	Difference log(2 plates) -log(1plate)	Dilution	CFU/ plate	CFU/ plate (confirmed)	CFU/g (rounded)	Final result (log CFU/g)	CFU/g (rounded)	Final result (log CFU/g)	Difference log(2 plates) -log(1plate)		
2019	**7429**	**Farine de tourteaux de soja**	**Soybean meal**	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	<10	<1.00	0.00	10	2	2	20	1.30*	20	1.30*	0.00	6	a
				100	0	0	0			100	0	0						100	0	0							
2019	**7430**	**Farine poulet croissance**	**Chicken meal**	10	27	27	27	250	2.40	10	4	4	36	1.56	40	1.60	0.05	10	9	9	90	1.95	90	1.95	0.00	6	a
				100	0	0	0			100	0	0		Ne		Ne		100	1	1							
2019	**7431**	**Farine de tourteaux**	**Meal of oilcake**	10	9	9	9	82	1.91	10	5	5	64	1.81	50	1.70	-0.11	10	13	13	120	2.08	130	2.11	0.03	6	a
				100	0	0	0	Ne	Ne	100	2	2		Ne		Ne		100	0	0							
2019	**7432**	**Croquettes**	**Kibbles**	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	<10	<1.00	0.00	10	0	0	<10	<1,00	<10	<1.00	0.00	6	c
				100	0	0	0			100	0	0						100	0	0							
2019	**7433**	**Croquettes**	**Kibbles**	10	0	0	0	<10	<1,00	10	0	0	<10	<1,00	<10	<1.00	0.00	10	0	0	<10	<1,00	<10	<1.00	0.00	6	c
				100	0	0	0			100	0	0						100	0	0							
2019	**7434**	**Croquettes**	**Kibbles**	10	15	15	15	170	2.23	10	5	5	64	1.81	50	1.70	-0.11	10	17	17	160	2.20	170	2.23	0.03	6	c
				100	4	4	4			100	2	2		Ne		Ne		100	0	0							
2019	**7881**	**Terrine pour chat saumon**	**Salmon terrine for cat**	100	28	28	28	3300	3.52	100	16	16	1500	3.18	1600	3.20	0.03	100	10	10	910	2.96	1000	3.00	0.04	6	b
				1000	8	8	8			1000	1	1						1000	0	0							
2019	**7882**	**Terrine pour chat lapin**	**Rabbit terrine for cats**	100	58	58	58	5500	3.74	100	26	26	2800	3.45	2600	3.41	-0.03	100	33	33	3100	3.49	3300	3.52	0.03	6	b
				1000	2	2	2			1000	5	5						1000	1	1							
2019	**7883**	**Terrine pour chat bœuf**	**Beef terrine for cats**	100	86	86	86	8500	3.93	100	81	81	7500	3.88	8100	3.91	0.03	100	53	53	5300	3.72	5300	3.72	0.00	6	b
				1000	7	7	7			1000	2	2						1000	5	5							
2019	**7922**	**Tourteaux de colza**	**Rape seed cake**	100	33	44	44	4100	3.61	100	45	45	4600	3.66	4500	3.65	-0.01	100	60	60	5900	3.77	6000	3.78	0.01	6	a
				1000	0	1	1			1000	6	6						1000	5	5							
2019	**7923**	**Tourteaux de colza**	**Rape seed cake**	100	4	10	10	1000	3.00	100	15	15	1600	3.20	1500	3.18	-0.03	100	31	31	3000	3.48	3100	3.49	0.01	6	a
				1000	1	8	8			1000	3	3						1000	2	2							
2019	**7924**	**Tourteaux de colza**	**Rape seed cake**	1000	6	57	57	55000	4.74	1000	62	62	61000	4.79	62000	4.79	0.01	1000	46	46	47000	4.67	46000	4.66	-0.01	6	a
				10000	0	3	3			10000	5	5						10000	6	6							
2019	**7927**	**Biscuits croquants pour chien**	**Crunchy cookies for dogs**	100	47	57	57	5800	3.76	100	51	51	4800	3.68	5100	3.71	0.03	100	37	37	3500	3.54	3700	3.57	0.02	6	c
				1000	6	7	7			1000	2	2						1000	2	2							
2019	**7928**	**Friandises pour chat au canard**	**Duck treats for cats**	100	81	87	87	8500	3.93	100	71	71	7200	3.86	7100	3.85	-0.01	100	60	60	5900	3.77	6000	3.78	0.01	6	c
				1000	7	7	7			1000	8	8						1000	5	5							
2019	**7929**	**Friandises pour chien au bœuf**	**Beef dog treats**	100	10	10	10	910	2.96	10	58	58	570	2.76	580	2.76	0.01	10	51	51	560	2.75	510	2.71	-0.04	6	c
				1000	0	0	0			100	5	5						100	11	11							
2019	**7930**	**Croquettes pour chien**	**Dogs kibbles**	10	77	78	78	760	2.88	10	53	53	570	2.76	530	2.72	-0.03	10	61	61	660	2.82	610	2.79	-0.03	6	c
				100	6	6	6			100	10	10						100	12	12							
2019	**8133**	**Terrine au bœuf pour chien**	**Beef terrine for dogs**	100	>150	>150	/	22000	4.34	100	>150	/	29000	4.46	29000	4.46	0.00	100	123	123	12000	4.08	12000	4.08	0.00	6	b
				1000	18	22	22			1000	29	29						1000	12	12							
2019	**8134**	**Terrine au poulet pour chat**	**Chicken terrine for cats**	100	>150	>150	/	172000	5.24	100	>150	/	170000	5.23	170000	5.23	0.00	100	>150	/	120000	5.08	120000	5.08	0.00	6	b
				1000	171	172	172			1000	166	166						1000	118	118							

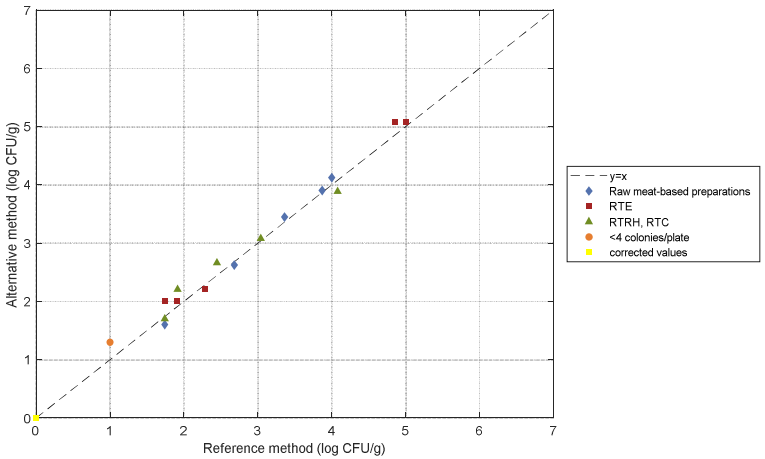
♦ Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)

Appendix 13 – Relative trueness study: data plotted for each category (COMPASS® *Bacillus* Plus Agar)

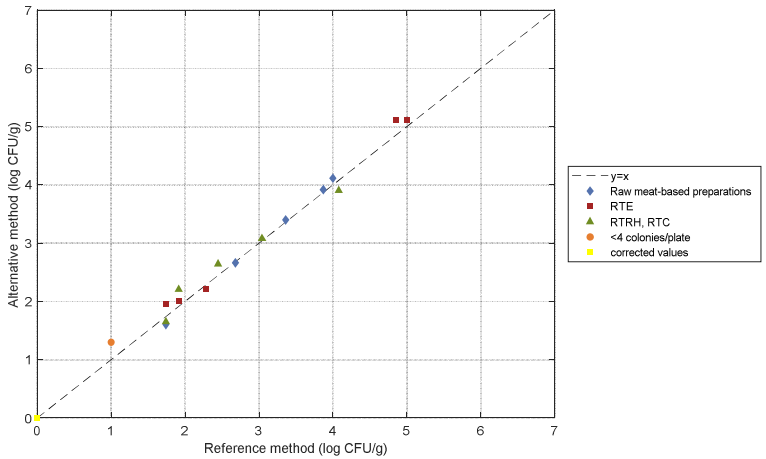
MEAT PRODUCTS

Spreading

1 plate

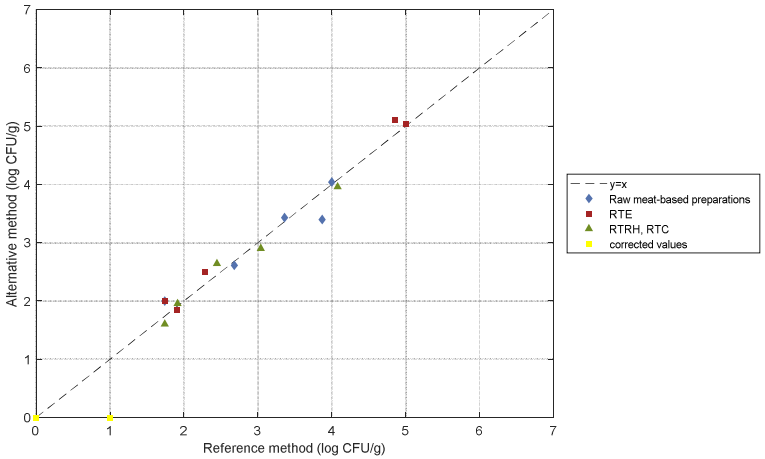


2 plates

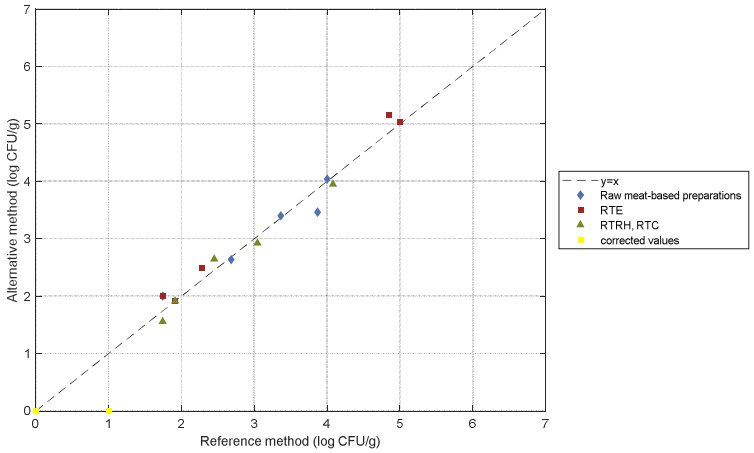


Pour plate

1 plate



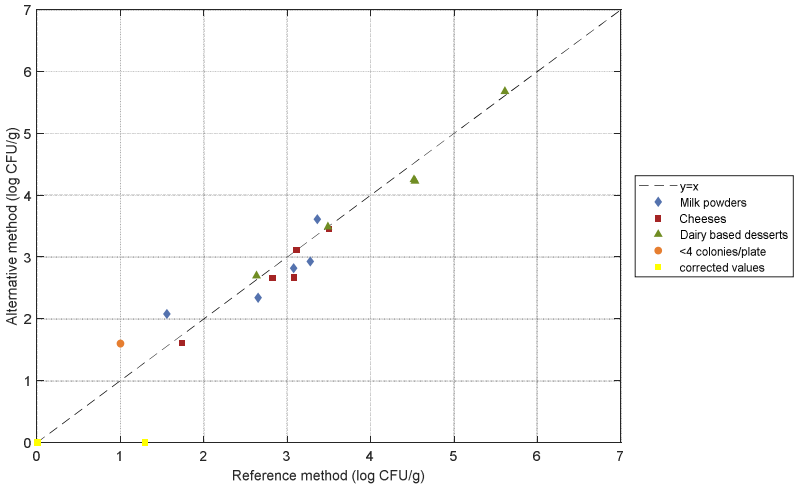
2 plates



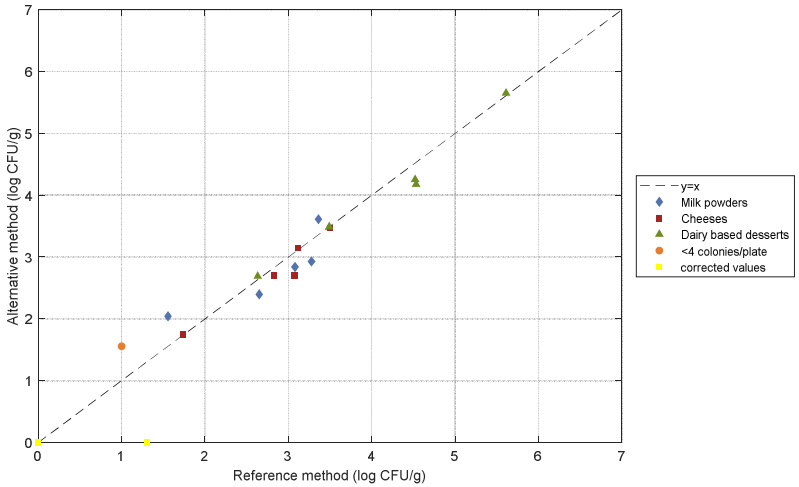
DAIRY PRODUCTS

Spreading

1 plate

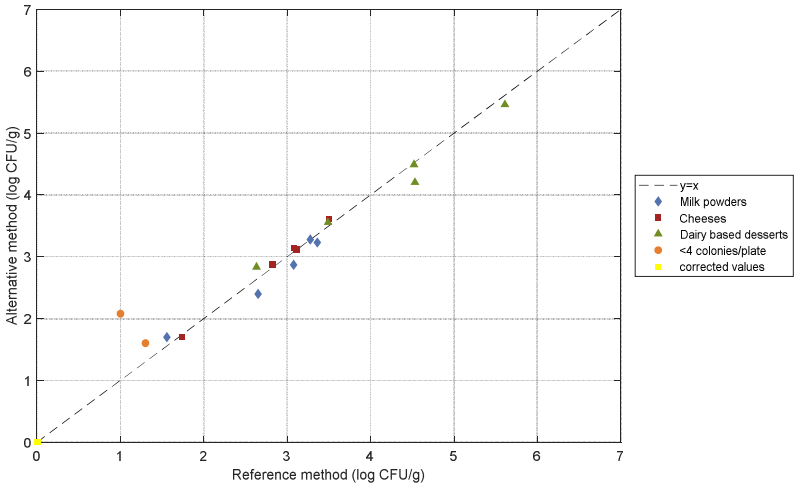


2 plates

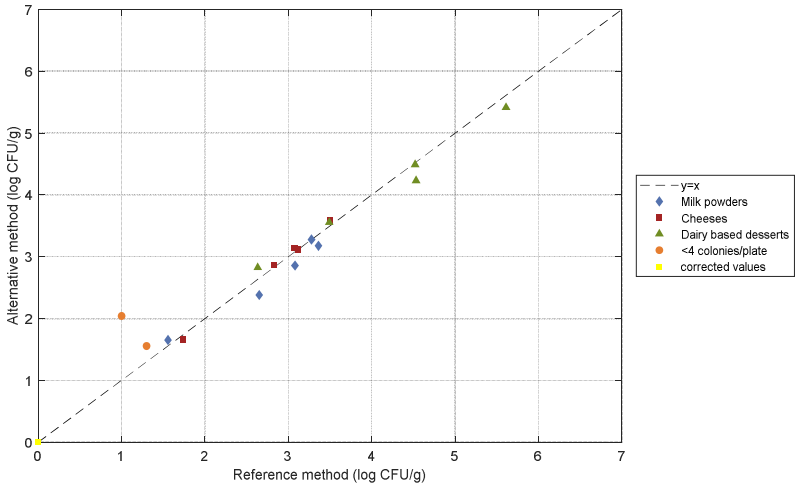


Pour plate

1 plate



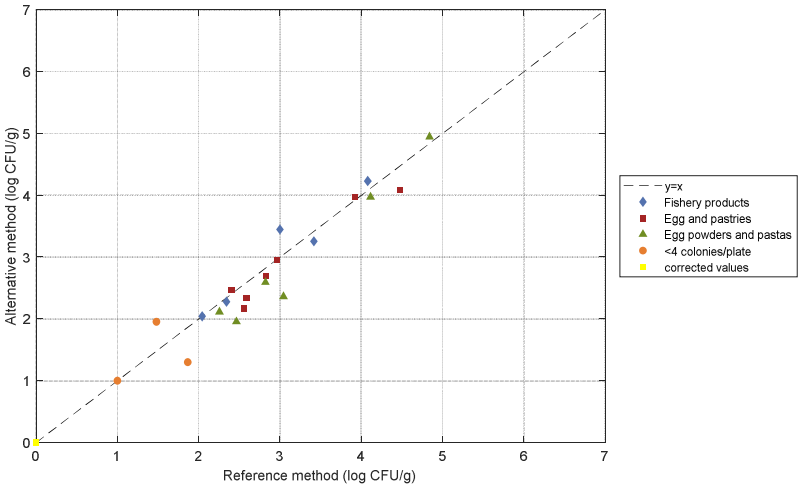
2 plates



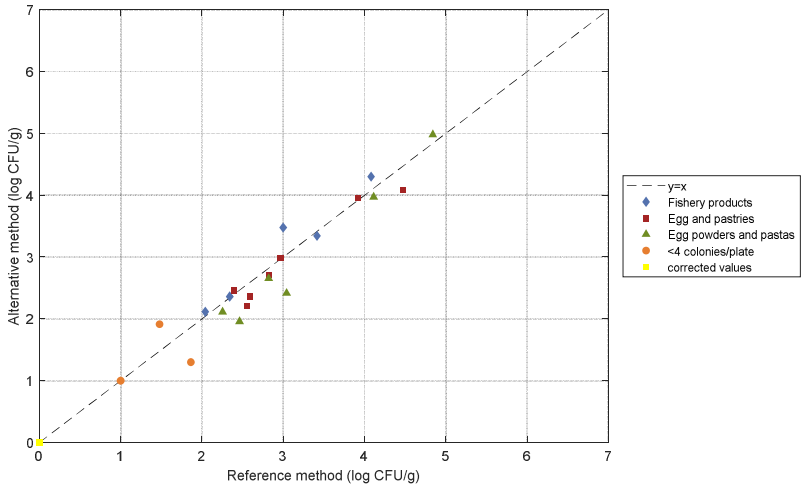
FISHERY PRODUCTS AND EGG PRODUCTS

Spreading

1 plate

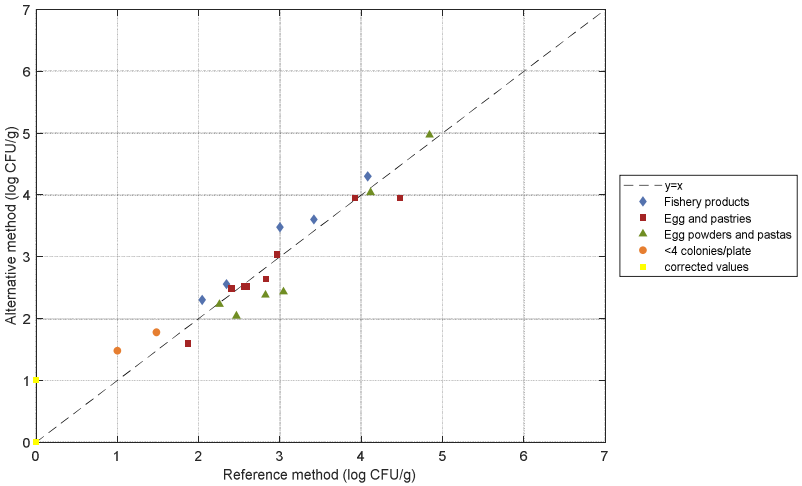


2 plates

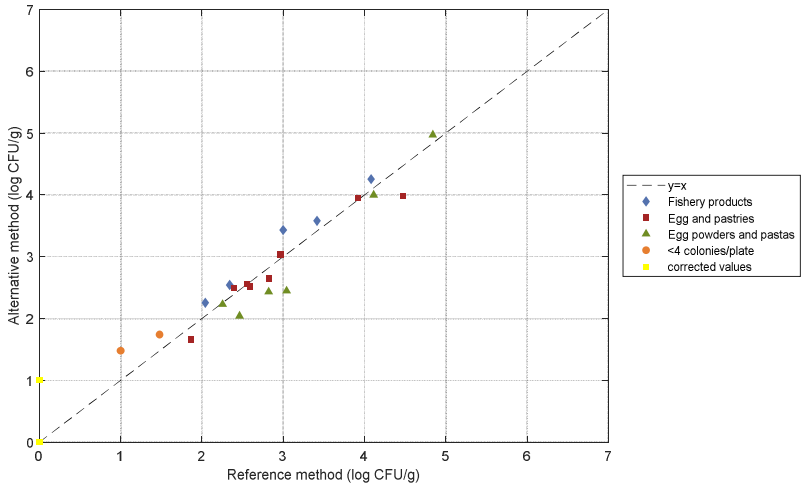


Pour plate

1 plate



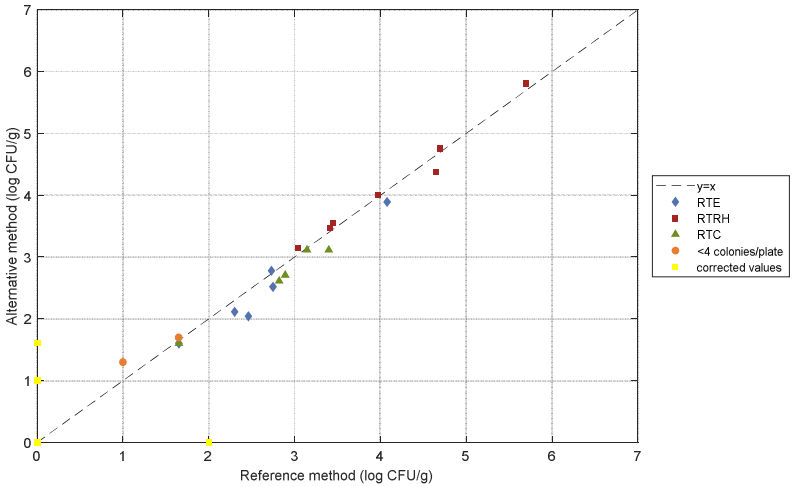
2 plates



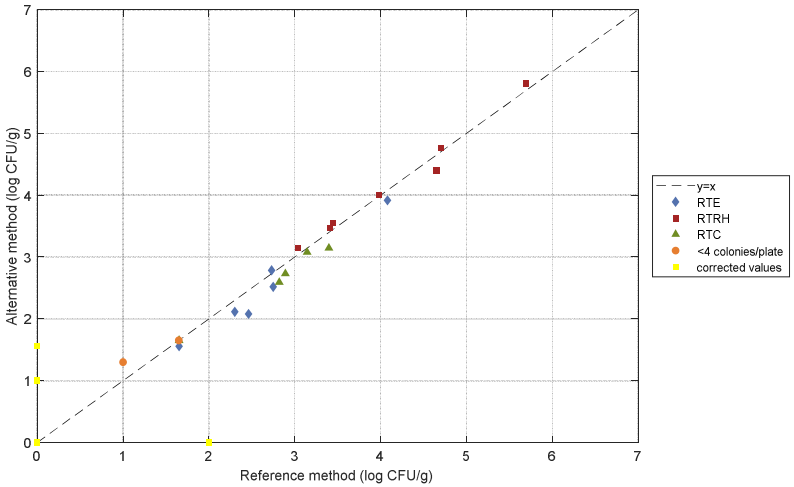
COMPOSITE FOOD

Spreading

1 plate

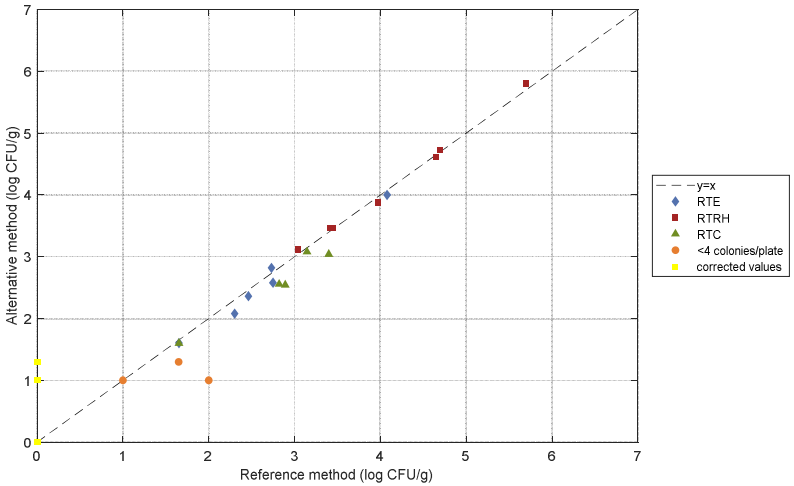


2 plates

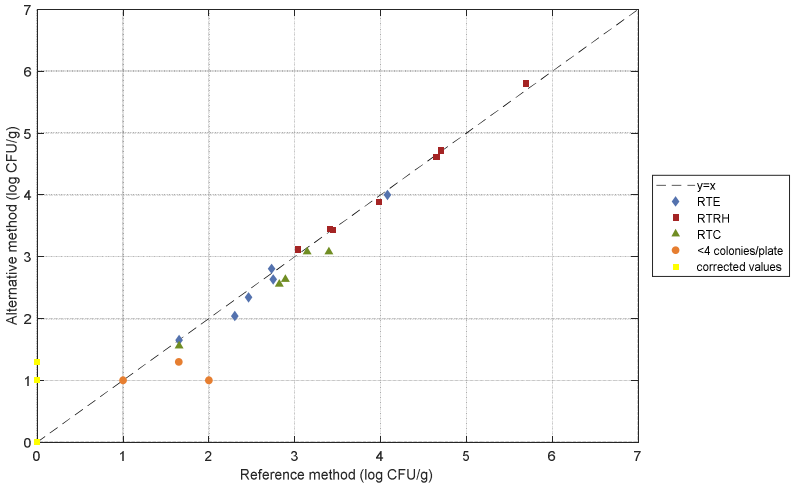


Pour plate

1 plate



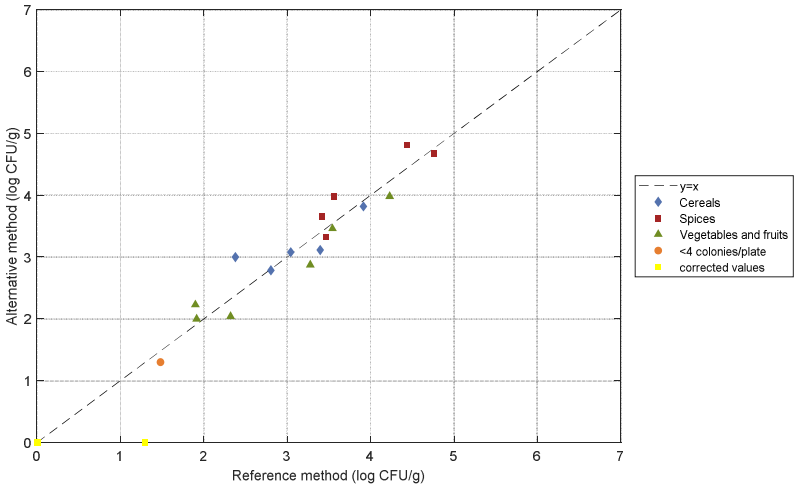
2 plates



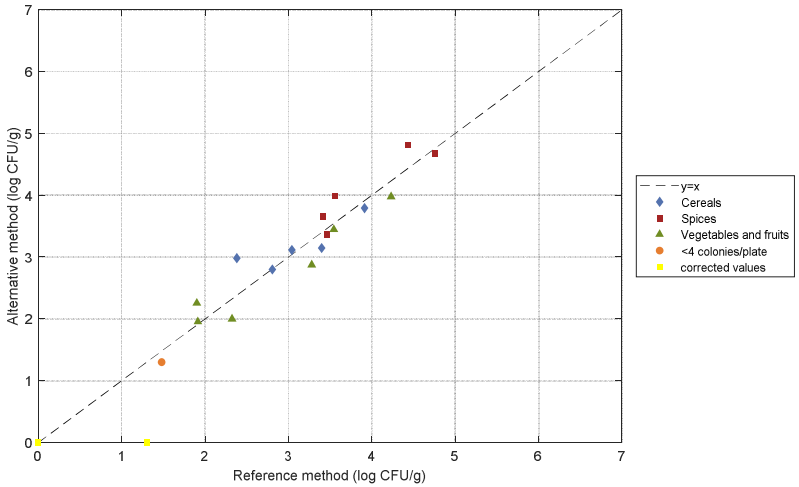
CEREALS, SPICES, VEGETABLES, FRUITS AND DEHYDRATED VEGETABLES

Spreading

1 plate

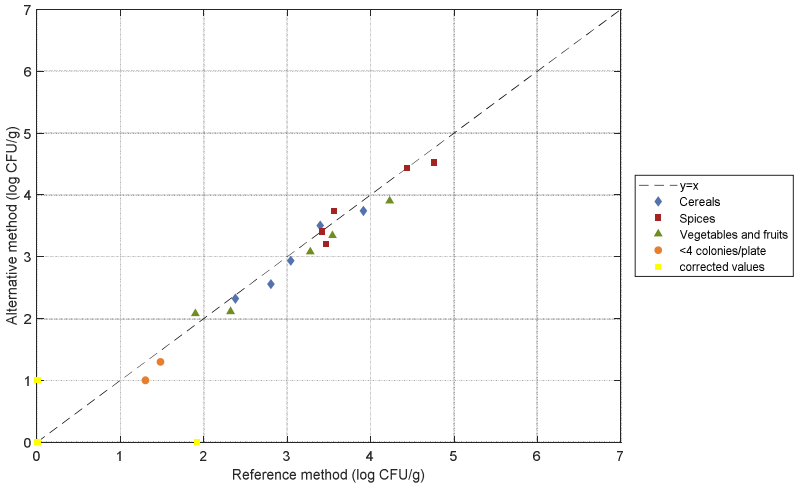


2 plates

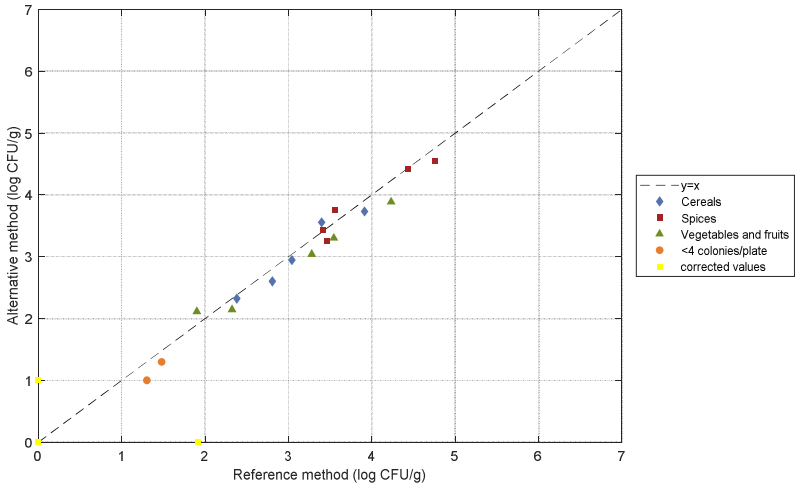


Pour plate

1 plate



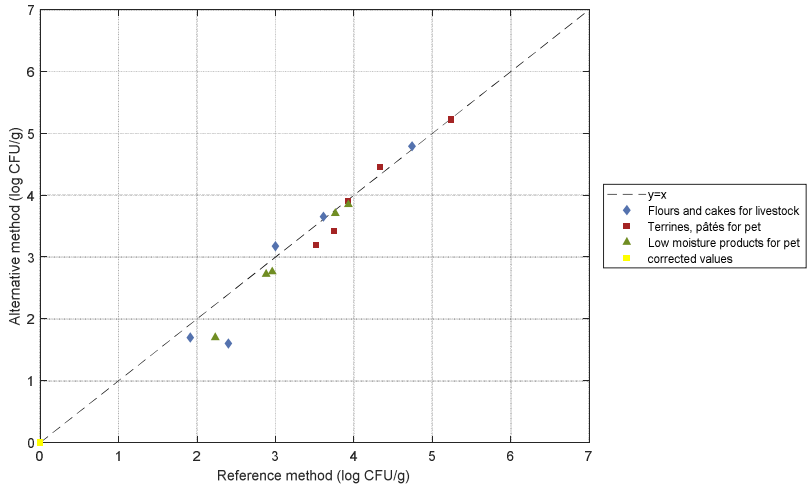
2 plates



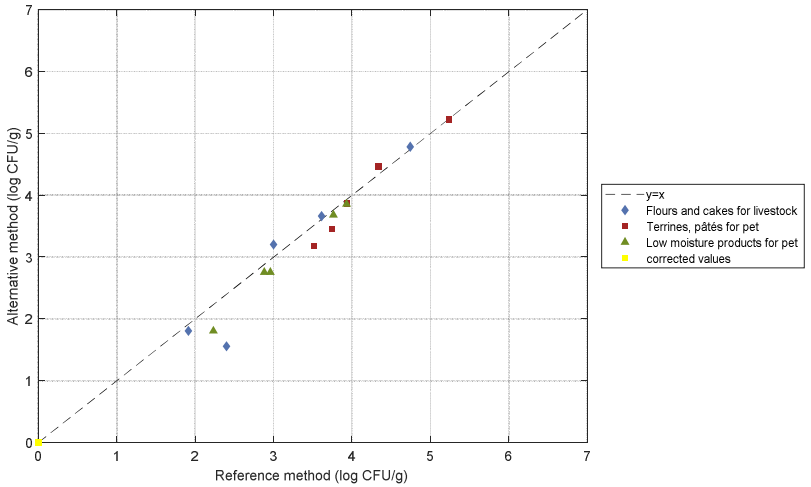
FEED

Spreading

1 plate

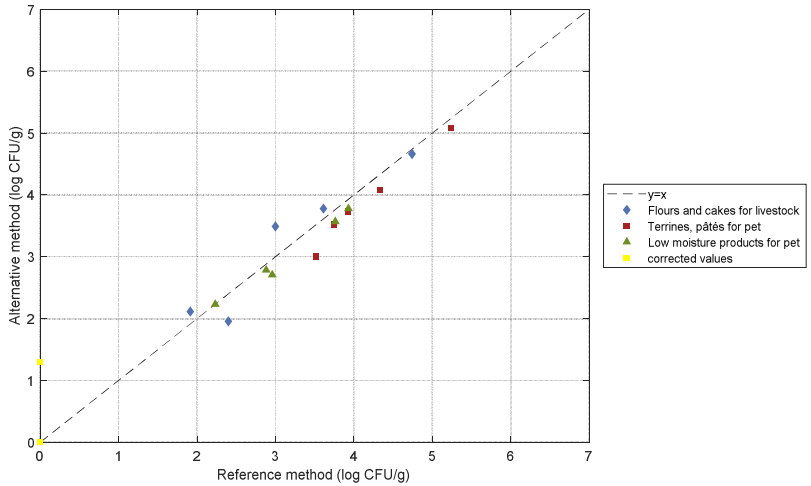


2 plates

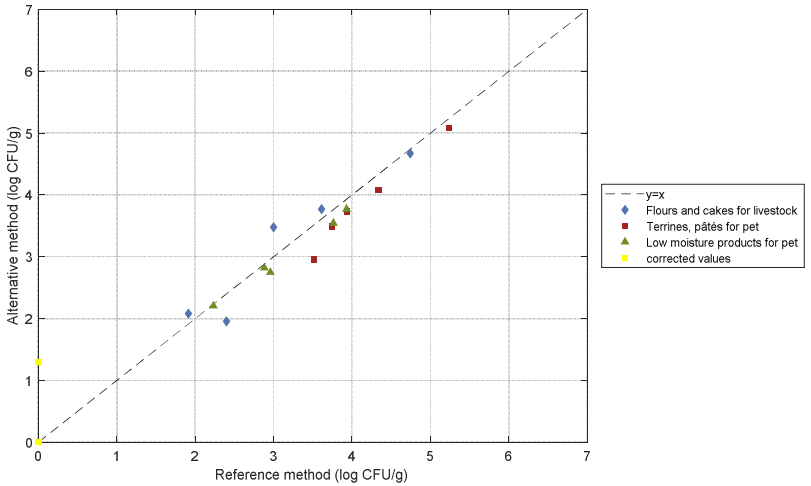


Pour plate

1 plate



2 plates

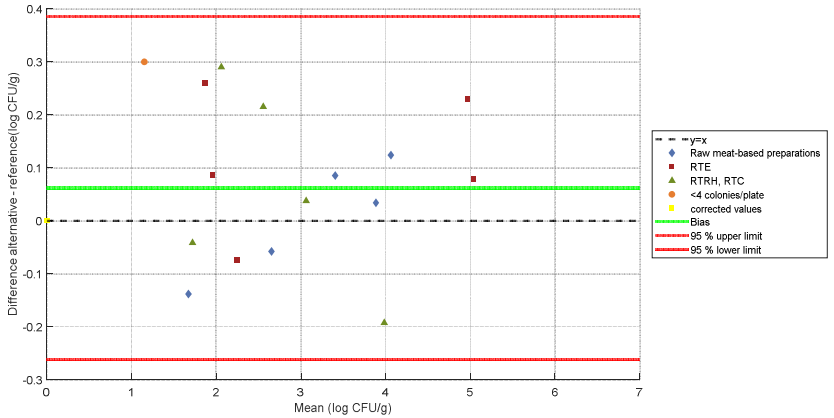


Appendix 14 – Relative trueness study: Bland-Altman difference plot for each category (COMPASS® *Bacillus* Plus Agar)

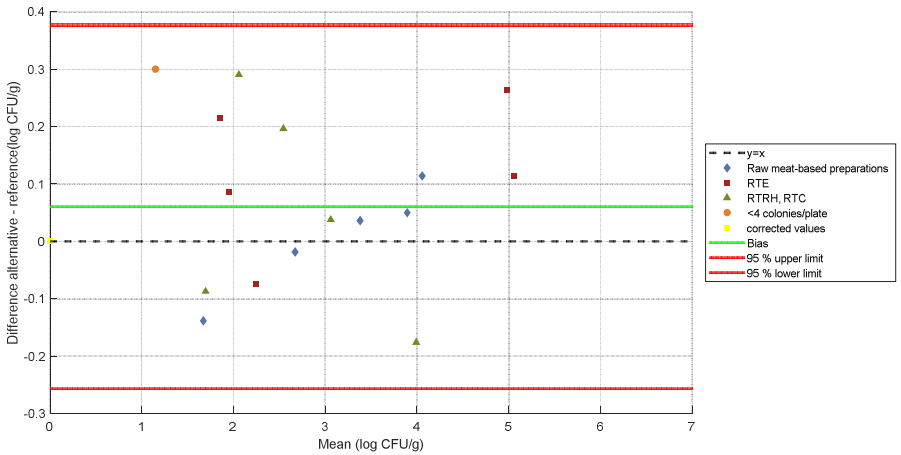
MEAT PRODUCTS

Spreading

1 plate

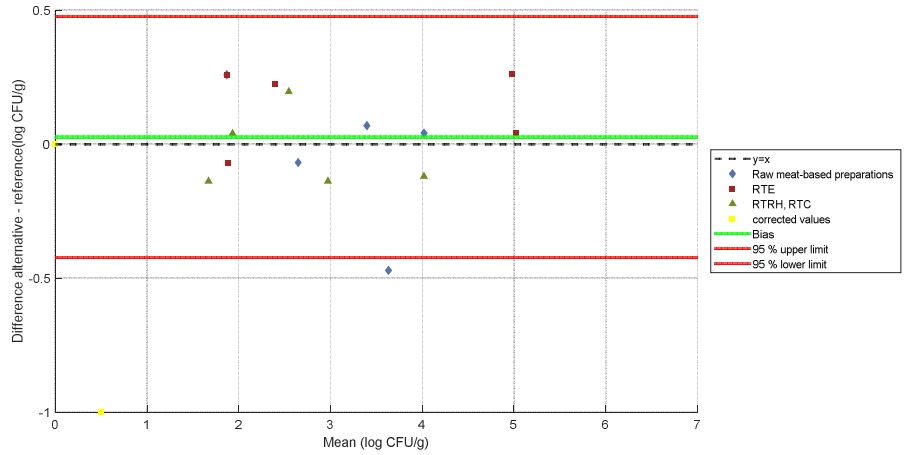


2 plates

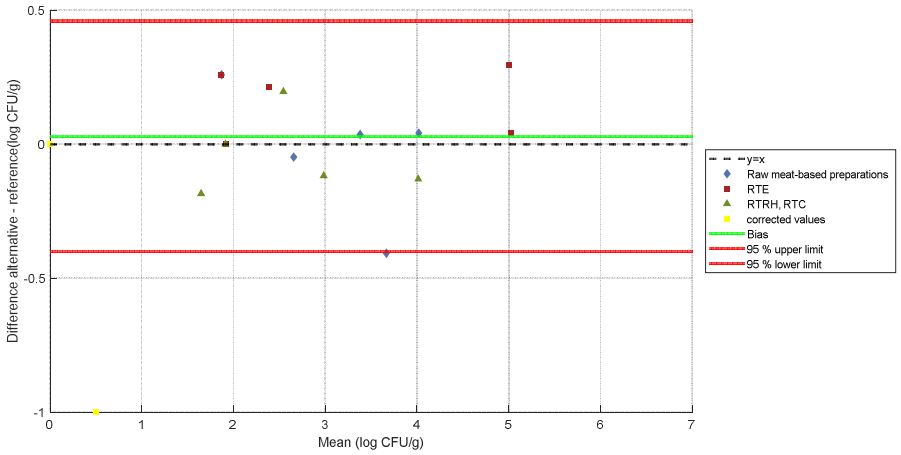


Pour plate

1 plate



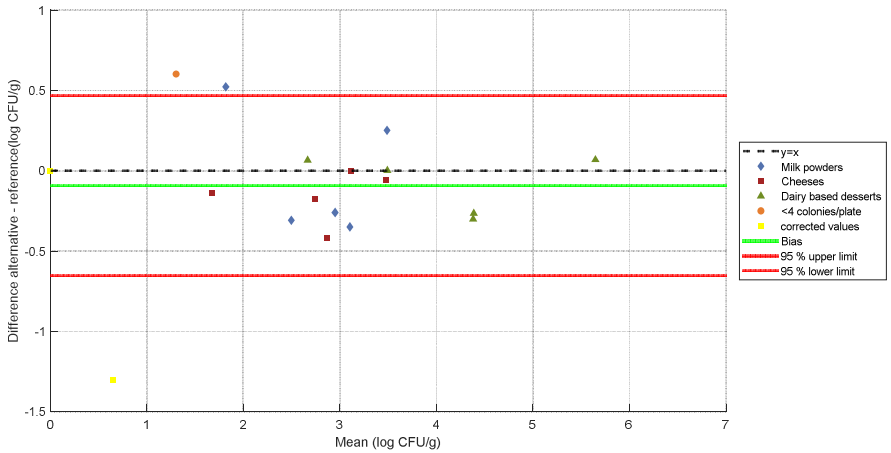
2 plates



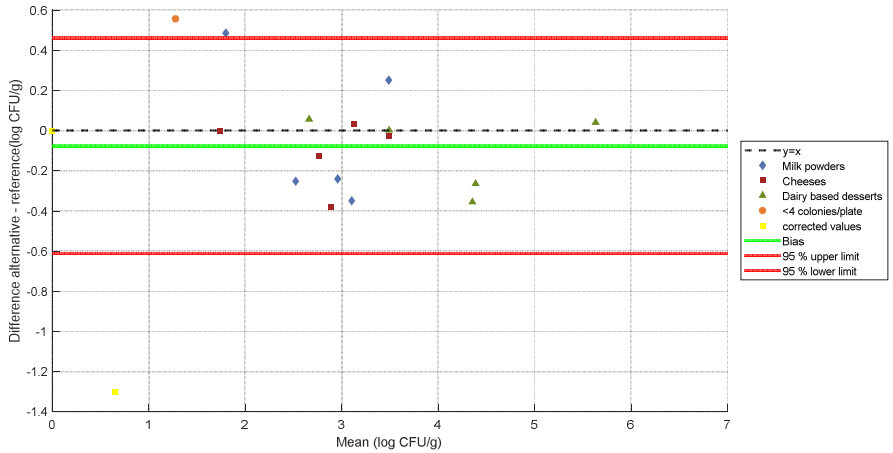
DAIRY PRODUCTS

Spreading

1 plate

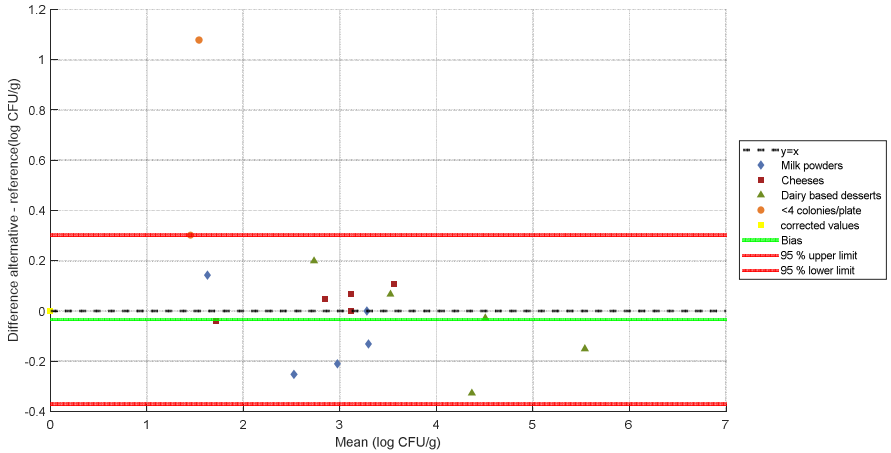


2 plates

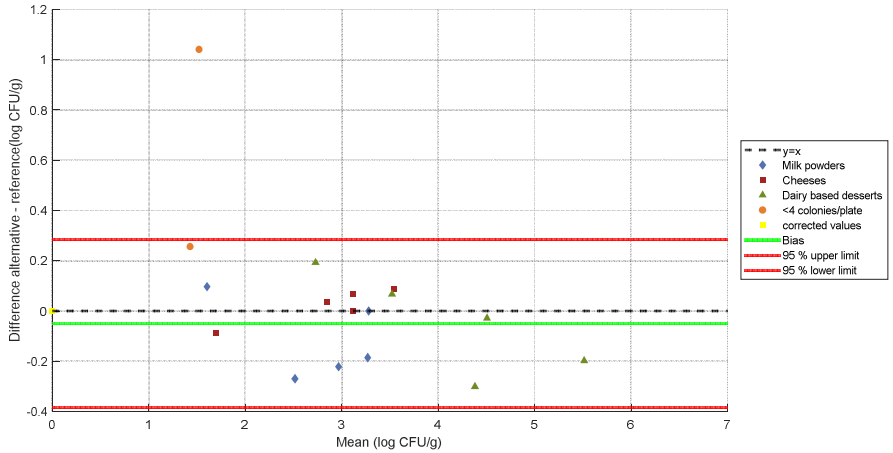


Pour plate

1 plate



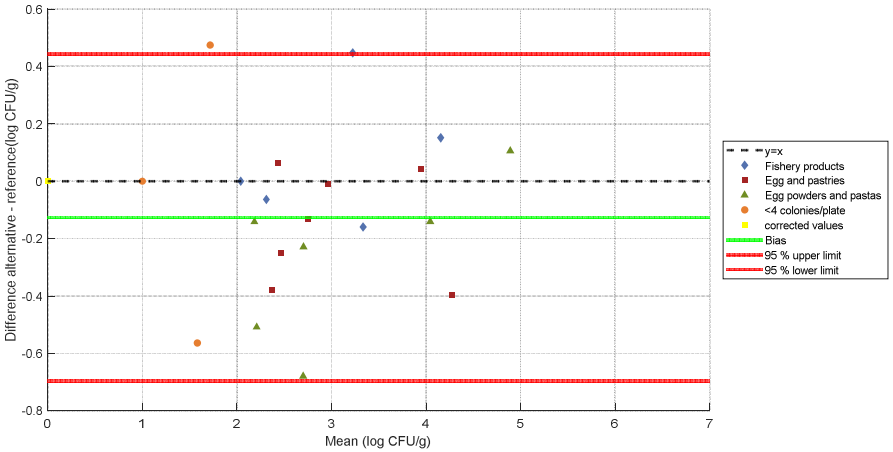
2 plates



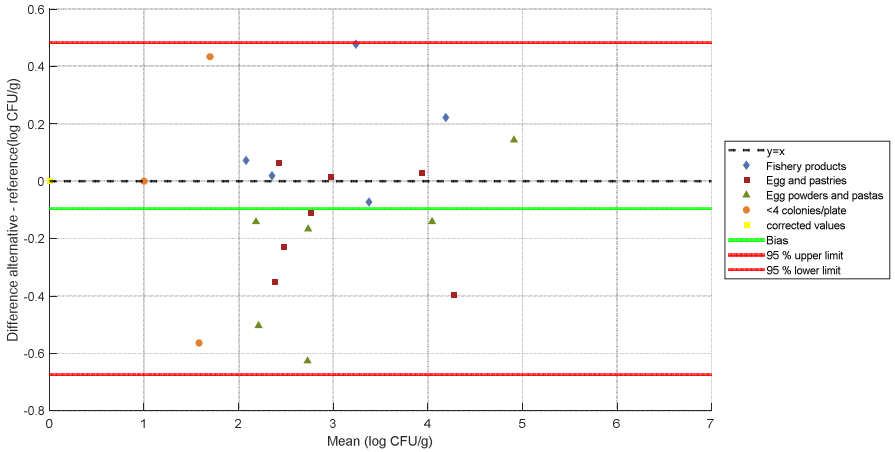
FISHERY PRODUCTS AND EGG PRODUCTS

Spreading

1 plate

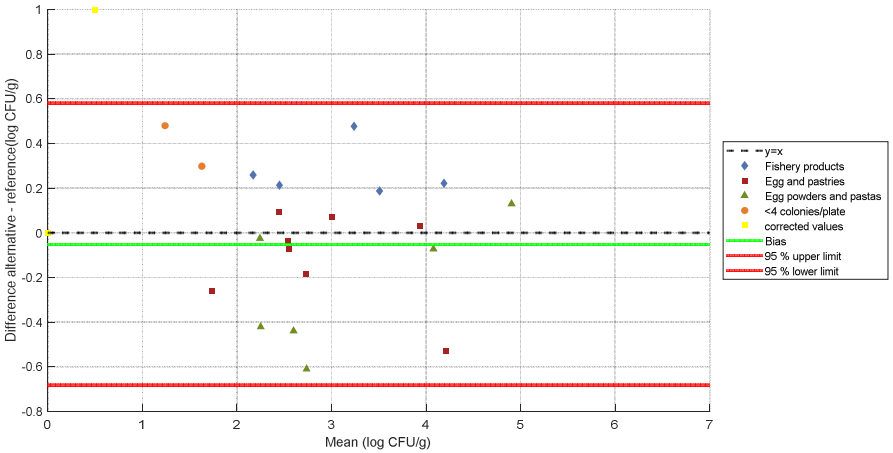


2 plates

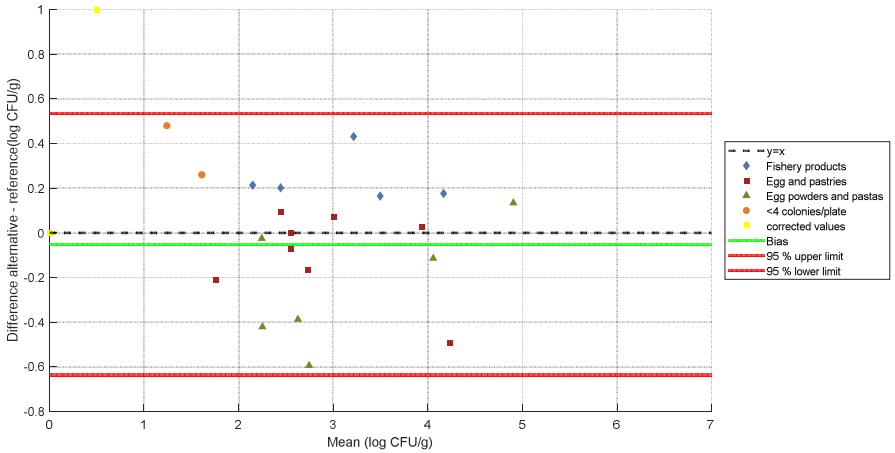


Pour plate

1 plate



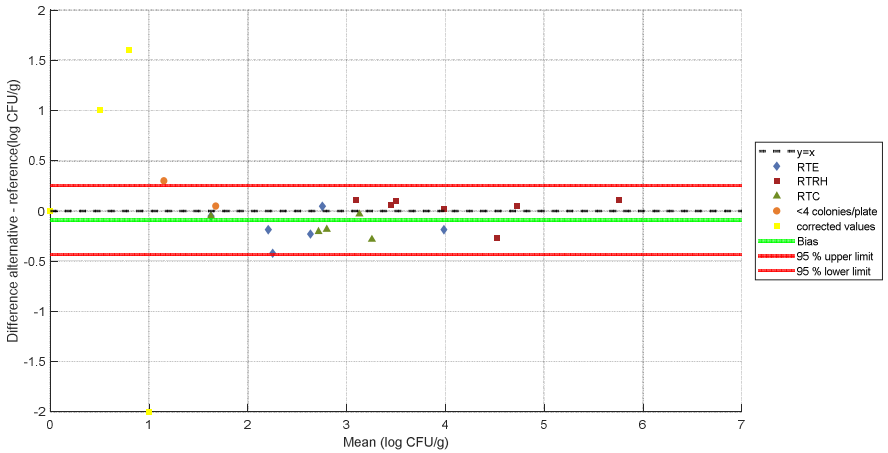
2 plates



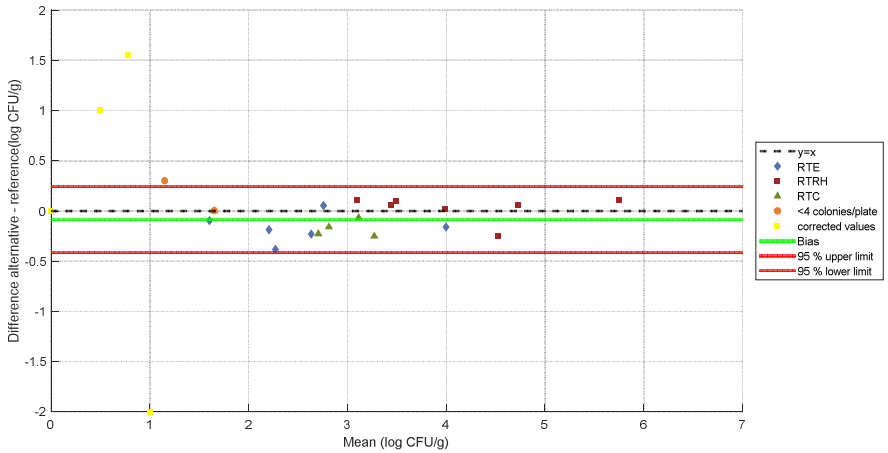
COMPOSITE FOOD

Spreading

1 plate

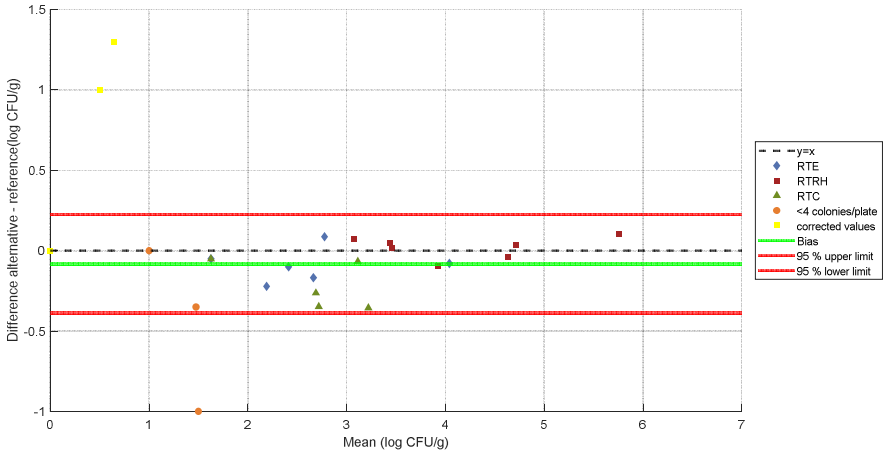


2 plates

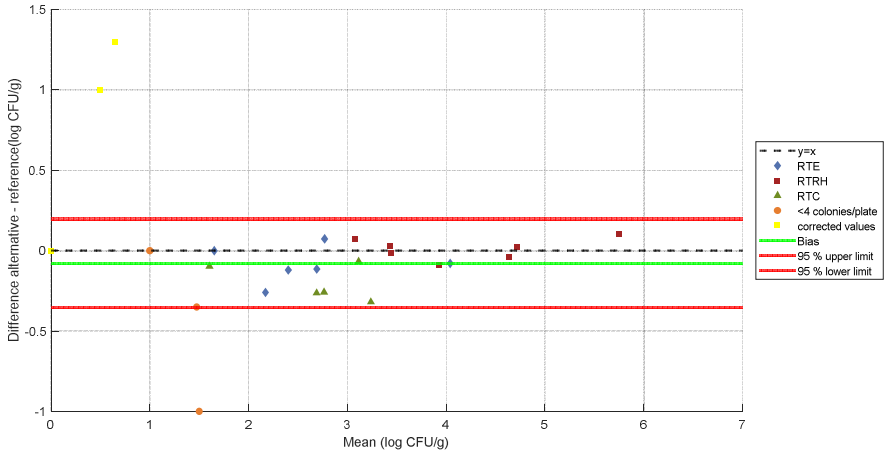


Pour plate

1 plate



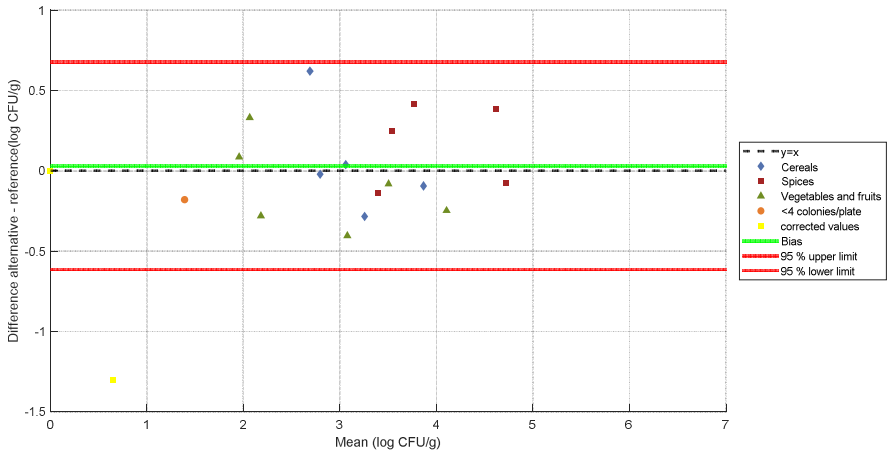
2 plates



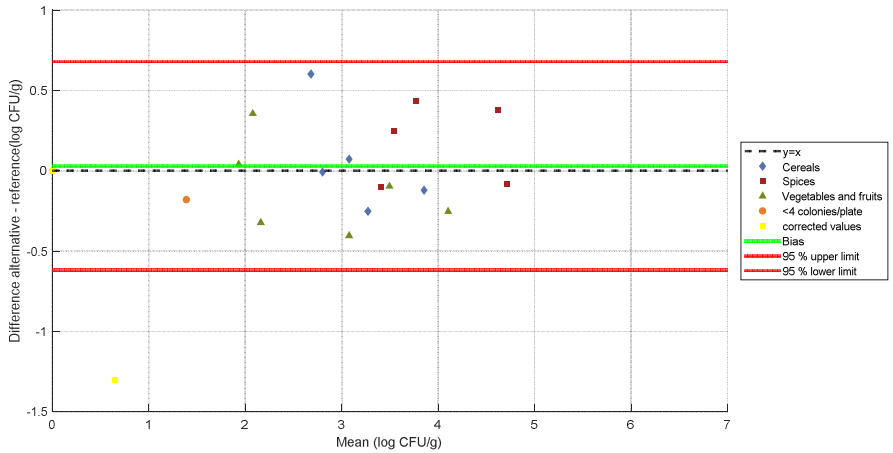
CEREALS, SPICES, VEGETABLES, FRUITS AND DEHYDRATED VEGETABLES

Spreading

1 plate

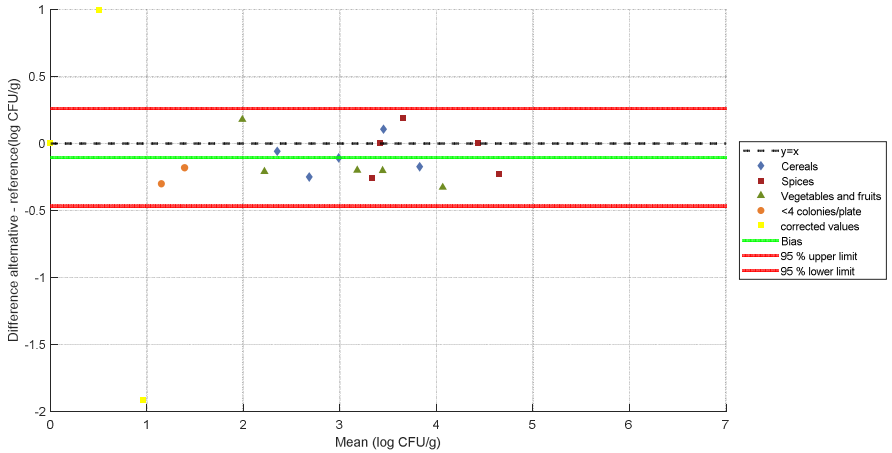


2 plates

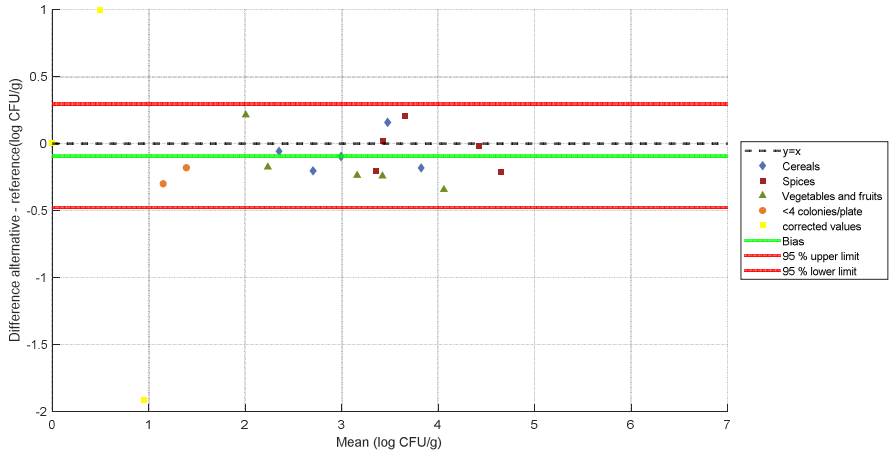


Pour plate

1 plate



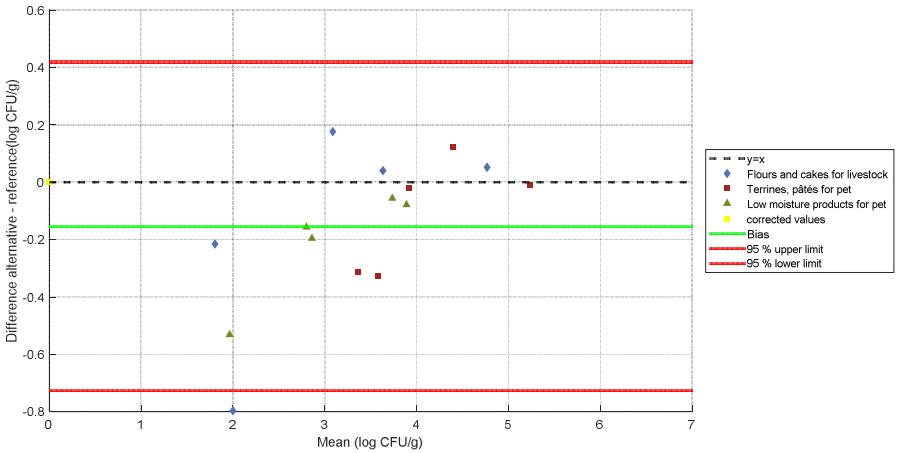
2 plates



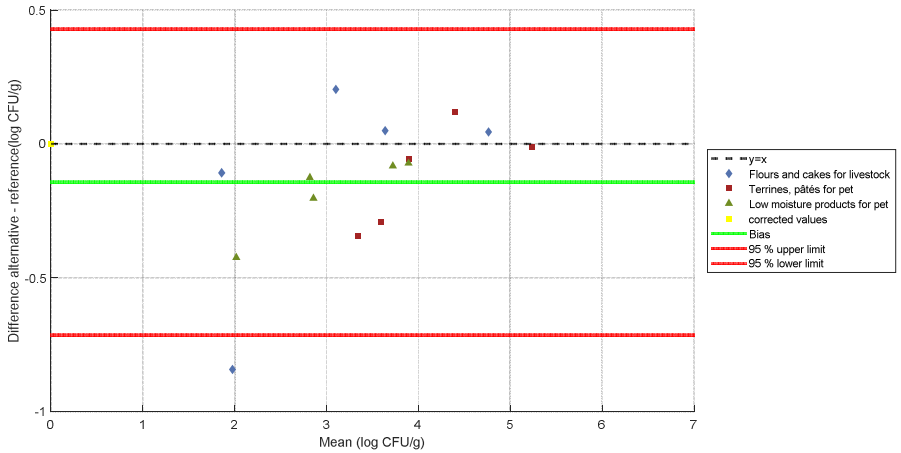
FEED

Spreading

1 plate

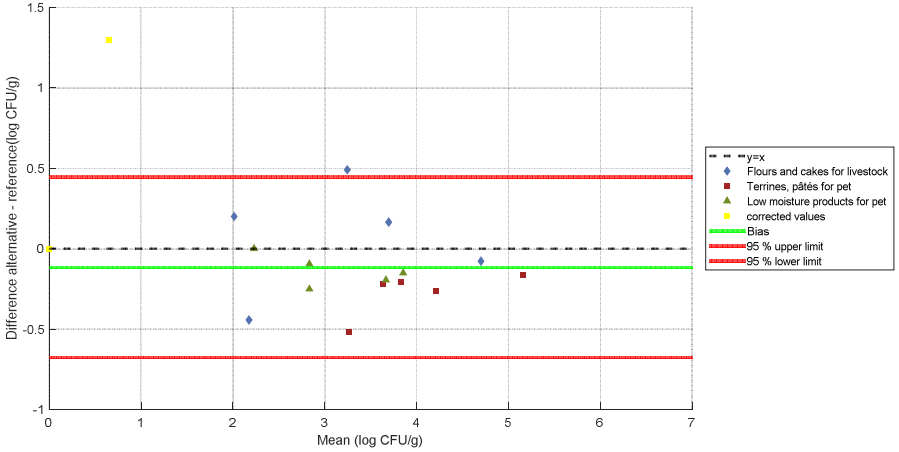


2 plates

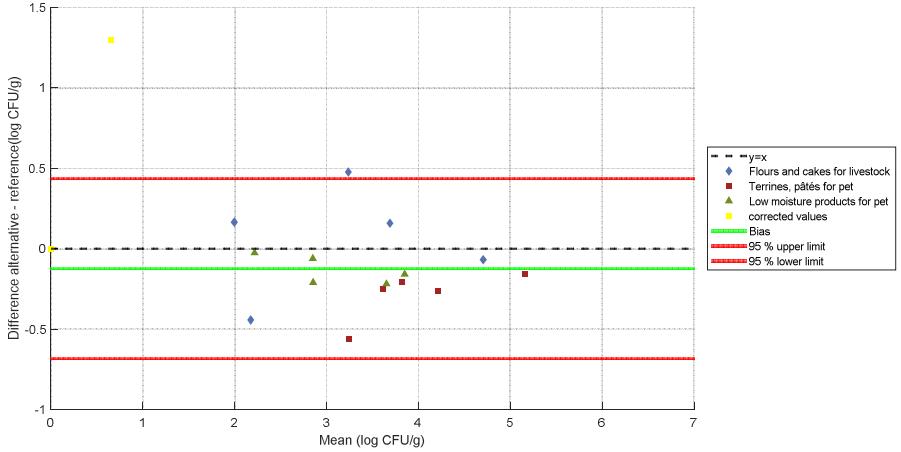


Pour plate

1 plate



2 plates



Appendix 15 - Accuracy profile study: raw data (COMPASS® Bacillus Plus Agar)

ISO 7218 change

Chosen plate for 1 plate interpretation

Matrix	Strain	Level	Sample n°	ISO 7932♦				COMPASS® Bacillus Plus Agar (BM13008+BS06908) + 10ml egg yolk (BS06608) 21h at 30°C Pour plate method							COMPASS® Bacillus Plus Agar (BM13008+BS06908) + 10ml egg yolk (BS06608) 21h at 30°C Spreading method						
								Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log(2plates)	Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log(2plates)
				Dilution	CFU/plate	CFU/g (rounded)	log CFU/g	Dilution	CFU/plate	CFU/g (rounded)	log CFU/g	CFU/g (rounded)	log CFU/g		Dilution	CFU/plate	CFU/g (rounded)	log CFU/g	CFU/g (rounded)	log CFU/g	
Pâté - Batch 1 Mesophilic aerobic flora : 2.3.10⁴CFU/g	*Bacillus cereus* Ad2183 (spores)	1	7885	10	4	45	1.65	10	8	73	1.86	80	1.90	0.04	10	6	55	1.74	60	1.78	0.04
				100	1		Ne	100	0		Ne		Ne		100	0		Ne		Ne	
			7886	10	4	36	1.56	10	4	36	1.56	40	1.60	0.05	10	6	55	1.74	60	1.78	0.04
				100	0		Ne	100	0		Ne		Ne		100	0		Ne		Ne	
			7887	10	5	45	1.65	10	5	45	1.65	50	1.70	0.05	10	7	73	1.86	70	1.85	-0.02
				100	0		Ne	100	0		Ne		Ne		100	1		Ne		Ne	
			7888	10	8	73	1.86	10	6	64	1.81	60	1.78	-0.03	10	4	36	1.56	40	1.60	0.05
				100	0		Ne	100	1		Ne		Ne		100	0		Ne		Ne	
			7889	10	5	55	1.74	10	4	45	1.65	40	1.60	-0.05	10	6	55	1.74	60	1.78	0.04
				100	1		Ne	100	1		Ne		Ne		100	0		Ne		Ne	
		2	7890	100	28	3000	3.48	100	21	2000	3.30	2100	3.32	0.02	100	33	3400	3.53	3300	3.52	-0.01
				1000	5			1000	1						1000	4					
			7891	100	21	2300	3.36	100	21	1900	3.28	2100	3.32	0.04	100	18	1800	3.26	1800	3.26	0.00
				1000	4			1000	0						1000	2					
			7892	100	31	2900	3.46	100	15	1800	3.26	1500	3.18	-0.08	100	24	2200	3.34	2400	3.38	0.04
				1000	1			1000	5						1000	0					
			7893	100	29	2900	3.46	100	23	2100	3.32	2300	3.36	0.04	100	33	3100	3.49	3300	3.52	0.03
				1000	3			1000	0						1000	1					
			7894	100	30	3500	3.54	100	22	2200	3.34	2200	3.34	0.00	100	19	2000	3.30	1900	3.28	-0.02
				1000	9			1000	2						1000	3					
		3	7895	1000	54	60000	4.78	1000	55	52000	4.72	55000	4.74	0.02	1000	48	48000	4.68	48000	4.68	0.00
				10000	12			10000	2						10000	5					
			7896	1000	68	64000	4.81	1000	42	41000	4.61	42000	4.62	0.01	1000	55	55000	4.74	55000	4.74	0.00
				10000	2			10000	3						10000	6					
			7897	1000	48	48000	4.68	1000	57	56000	4.75	57000	4.76	0.01	1000	59	55000	4.74	59000	4.77	0.03
				10000	5			10000	5						10000	2					
			7898	1000	90	90000	4.95	1000	44	49000	4.69	44000	4.64	-0.05	1000	55	60000	4.78	55000	4.74	-0.04
				10000	29			10000	10						10000	11					
			7899	1000	48	53000	4.72	1000	33	31000	4.49	33000	4.52	0.03	1000	77	73000	4.86	77000	4.89	0.02
				10000	10			10000	1						10000	3					

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

Matrix	Strain	Level	Sample n°	ISO 7932♦				COMPASS® Bacillus Plus Agar (BM13008+BS06908) + 10ml egg yolk (BS06608) 21h at 30°C Pour plate method							COMPASS® Bacillus Plus Agar (BM13008+BS06908) + 10ml egg yolk (BS06608) 21h at 30°C Spreading method						
								Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log(2plates)	Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log(2plates)
				Dilution	CFU/plate	CFU/g (rounded)	log CFU/g	Dilution	CFU/plate	CFU/g (rounded)	log CFU/g	CFU/g (rounded)	log CFU/g		Dilution	CFU/plate	CFU/g (rounded)	log CFU/g	CFU/g (rounded)	log CFU/g	
Pâté - Batch 2 Mesophilic aerobic flora : <2.0.10²CFU/g	*Bacillus cereus* Ad2183 (spores)	1	7900	10	5	45	1.65	10	4	36	1.56	40	1.60	0.05	10	5	55	1.74	50	1.70	-0.04
				100	0		Ne	100	0		Ne		Ne		100	1		Ne		Ne	
			7901	10	4	36	1.56	10	5	45	1.65	50	1.70	0.05	10	4	36	1.56	40	1.60	0.05
				100	0		Ne	100	0		Ne		Ne		100	0		Ne		Ne	
			7902	10	7	64	1.81	10	5	45	1.65	50	1.70	0.05	10	4	36	1.56	40	1.60	0.05
				100	0		Ne	100	0		Ne		Ne		100	0		Ne		Ne	
			7903	10	4	45	1.65	10	5	45	1.65	50	1.70	0.05	10	7	64	1.81	70	1.85	0.04
				100	1		Ne	100	0		Ne		Ne		100	0		Ne		Ne	
			7904	10	8	73	1.86	10	7	64	1.81	70	1.85	0.04	10	4	45	1.65	40	1.60	-0.05
				100	0		Ne	100	0		Ne		Ne		100	1		Ne		Ne	
		2	7905	100	63	6100	3.79	100	31	3000	3.48	3100	3.49	0.01	100	22	2100	3.32	2200	3.34	0.02
				1000	4			1000	2						1000	1					
			7906	100	34	3600	3.56	100	23	2200	3.34	2300	3.36	0.02	100	27	2700	3.43	2700	3.43	0.00
				1000	6			1000	1						1000	3					
			7907	100	26	3100	3.49	100	20	1900	3.28	2000	3.30	0.02	100	34	3200	3.51	3400	3.53	0.03
				1000	8			1000	1						1000	1					
			7908	100	25	2500	3.40	100	24	2600	3.41	2400	3.38	-0.03	100	23	2500	3.40	2300	3.36	-0.04
				1000	2			1000	5						1000	4					
			7909	100	48	4500	3.65	100	25	2500	3.40	2500	3.40	0.00	100	24	2400	3.38	2400	3.38	0.00
				1000	2			1000	2						1000	2					
		3	7910	1000	62	58000	4.76	1000	42	41000	4.61	42000	4.62	0.01	1000	64	62000	4.79	64000	4.81	0.01
				10000	2			10000	3						10000	4					
			7911	1000	50	49000	4.69	1000	51	51000	4.71	51000	4.71	0.00	1000	60	57000	4.76	60000	4.78	0.02
				10000	4			10000	5						10000	3					
			7912	1000	65	63000	4.80	1000	54	57000	4.76	54000	4.73	-0.02	1000	55	61000	4.79	55000	4.74	-0.04
				10000	4			10000	9						10000	12					
			7913	1000	46	47000	4.67	1000	34	38000	4.58	34000	4.53	-0.05	1000	72	75000	4.88	72000	4.86	-0.02
				10000	6			10000	8						10000	10					
			7914	1000	65	65000	4.81	1000	44	44000	4.64	44000	4.64	0.00	1000	55	61000	4.79	55000	4.74	-0.04
				10000	0			10000	4						10000	12					

Matrix	Strain	Level	Sample n°	ISO 7932♦				COMPASS® Bacillus Plus Agar (BM13008+BS06908) + 10ml egg yolk (BS06608) 21h at 30°C Pour plate method							COMPASS® Bacillus Plus Agar (BM13008+BS06908) + 10ml egg yolk (BS06608) 21h at 30°C Spreading method						
								Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log(2plates)	Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log(2plates)
				Dilution	CFU/plate	CFU/g (rounded)	log CFU/g	Dilution	CFU/plate	CFU/g (rounded)	log CFU/g	CFU/g (rounded)	log CFU/g		Dilution	CFU/plate	CFU/g (rounded)	log CFU/g	CFU/g (rounded)	log CFU/g	
Milk powder– Batch 1 Mesophilic aerobic flora : 3.7.10²CFU/g	*Bacillus cereus* Ad420	1	5949	10	8	73	1.86	10	4	36	1.56	40	1.60	0.05	10	4	36	1.56	40	1.60	0.05
				100	0		Ne	100	0		Ne		Ne		100	0		Ne		Ne	
			5950	10	6	55	1.74	10	4	45	1.65	40	1.60	-0.05	10	5	45	1.65	50	1.70	0.05
				100	0		Ne	100	1		Ne		Ne		100	0		Ne		Ne	
			5951	10	5	45	1.65	10	5	45	1.65	50	1.70	0.05	10	7	64	1.81	70	1.85	0.04
				100	0		Ne	100	0		Ne		Ne		100	0		Ne		Ne	
			5952	10	4	36	1.56	10	11	110	2.04	110	2.04	0.00	10	5	55	1.74	50	1.70	-0.04
				100	0		Ne	100	1						100	1		Ne		Ne	
			5953	10	4	45	1.65	10	5	45	1.65	50	1.70	0.05	10	8	73	1.86	80	1.90	0.04
				100	1		Ne	100	0		Ne		Ne		100	0		Ne		Ne	
		2	5954	100	32	3000	3.48	100	18	2100	3.32	1800	3.26	-0.07	100	27	2500	3.40	2700	3.43	0.03
				1000	1			1000	5						1000	0					
			5955	100	29	3000	3.48	100	16	1600	3.20	1600	3.20	0.00	100	22	2100	3.32	2200	3.34	0.02
				1000	4			1000	2						1000	1					
			5956	100	44	4300	3.63	100	33	3100	3.49	3300	3.52	0.03	100	32	3000	3.48	3200	3.51	0.03
				1000	3			1000	1						1000	1					
			5957	100	26	2600	3.41	100	26	2400	3.38	2600	3.41	0.03	100	22	2100	3.32	2200	3.34	0.02
				1000	3			1000	0						1000	1					
			5958	100	33	3100	3.49	100	26	2500	3.40	2600	3.41	0.02	100	15	1500	3.18	1500	3.18	0.00
				1000	1			1000	1						1000	2					
		3	5959	100	51	5200	3.72	100	55	5300	3.72	5500	3.74	0.02	100	42	4300	3.63	4200	3.62	-0.01
				1000	6			1000	3						1000	5					
			5960	100	34	3600	3.56	100	39	4000	3.60	3900	3.59	-0.01	100	48	5200	3.72	4800	3.68	-0.03
				1000	6			1000	5						1000	9					
			5961	100	50	5200	3.72	100	27	3000	3.48	2700	3.43	-0.05	100	51	5500	3.74	5100	3.71	-0.03
				1000	7			1000	6						1000	9					
			5962	100	61	6100	3.79	100	30	2900	3.46	3000	3.48	0.01	100	43	4300	3.63	4300	3.63	0.00
				1000	6			1000	2						1000	4					
			5963	100	53	5500	3.74	100	39	3700	3.57	3900	3.59	0.02	100	56	5400	3.73	5600	3.75	0.02
				1000	8			1000	2						1000	3					
		4	7095	10000	49	500000	5.70	10000	33	330000	5.52	330000	5.52	0.00	10000	34	350000	5.54	340000	5.53	-0.01
				100000	6			100000	3						100000	4					
			7096	10000	30	310000	5.49	10000	34	360000	5.56	340000	5.53	-0.02	10000	53	510000	5.71	530000	5.72	0.02
				100000	4			100000	6						100000	3					
			7097	10000	35	350000	5.54	10000	22	200000	5.30	220000	5.34	0.04	10000	46	480000	5.68	460000	5.66	-0.02
				100000	10			100000	0						100000	7					
			7098	10000	49	520000	5.72	10000	38	400000	5.60	380000	5.58	-0.02	10000	34	320000	5.51	340000	5.53	0.03
				100000	8			100000	6						100000	1					
			7099	10000	41	420000	5.62	10000	30	290000	5.46	300000	5.48	0.01	10000	43	440000	5.64	430000	5.63	-0.01
				100000	5			100000	2						100000	5					

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

Matrix	Strain	Level	Sample n°	ISO 7932♦				COMPASS® Bacillus Plus Agar (BM13008+BS06908) + 10ml egg yolk (BS06608) 21h at 30°C Pour plate method							COMPASS® Bacillus Plus Agar (BM13008+BS06908) + 10ml egg yolk (BS06608) 21h at 30°C Spreading method						
								Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log(2plates)	Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log(2plates)
				Dilution	CFU/plate	CFU/g (rounded)	log CFU/g	Dilution	CFU/plate	CFU/g (rounded)	log CFU/g	CFU/g (rounded)	log CFU/g		Dilution	CFU/plate	CFU/g (rounded)	log CFU/g	CFU/g (rounded)	log CFU/g	
Milk powder - Batch2 Mesophilic aerobic flora : 4.8.10²CFU/g	*Bacillus cereus* Ad420	1	5964	10	4	45	1.65	10	5	45	1.65	50	1.70	0.05	10	4	36	1.56	40	1.60	0.05
				100	1		Ne	100	0		Ne		Ne		100	0		Ne		Ne	
			5965	10	4	36	1.56	10	6	55	1.74	60	1.78	0.04	10	5	45	1.65	50	1.70	0.05
				100	0		Ne	100	0		Ne		Ne		100	0		Ne		Ne	
			5966	10	4	36	1.56	10	6	55	1.74	60	1.78	0.04	10	5	45	1.65	50	1.70	0.05
				100	0		Ne	100	0		Ne		Ne		100	0		Ne		Ne	
			5967	10	4	36	1.56	10	4	36	1.56	40	1.60	0.05	10	5	45	1.65	50	1.70	0.05
				100	0		Ne	100	0		Ne		Ne		100	0		Ne		Ne	
			5968	10	5	45	1.65	10	5	45	1.65	50	1.70	0.05	10	4	36	1.56	40	1.60	0.05
				100	0		Ne	100	0		Ne		Ne		100	0		Ne		Ne	
		2	5969	100	22	2000	3.30	100	15	1700	3.23	1500	3.18	-0.05	100	30	3100	3.49	3000	3.48	-0.01
				1000	0			1000	4						1000	4					
			5970	100	34	3600	3.56	100	22	2500	3.40	2200	3.34	-0.06	100	33	3000	3.48	3300	3.52	0.04
				1000	6			1000	5						1000	0					
			5971	100	24	2500	3.40	100	15	1500	3.18	1500	3.18	0.00	100	28	2500	3.40	2800	3.45	0.05
				1000	3			1000	2						1000	0					
			5972	100	19	1900	3.28	100	30	3100	3.49	3000	3.48	-0.01	100	27	2800	3.45	2700	3.43	-0.02
				1000	2			1000	4						1000	4					
			5973	100	38	3500	3.54	100	30	3100	3.49	3000	3.48	-0.01	100	25	2600	3.41	2500	3.40	-0.02
				1000	1			1000	4						1000	4					
		3	5974	100	58	5600	3.75	100	43	4500	3.65	4300	3.63	-0.02	100	41	4200	3.62	4100	3.61	-0.01
				1000	4			1000	7						1000	5					
			5975	100	78	7700	3.89	100	35	3500	3.54	3500	3.54	0.00	100	31	3300	3.52	3100	3.49	-0.03
				1000	7			1000	4						1000	5					
			5976	100	71	7000	3.85	100	31	3100	3.49	3100	3.49	0.00	100	48	4800	3.68	4800	3.68	0.00
				1000	6			1000	3						1000	5					
			5977	100	58	6000	3.78	100	39	3800	3.58	3900	3.59	0.01	100	42	4200	3.62	4200	3.62	0.00
				1000	8			1000	3						1000	4					
			5978	100	63	6600	3.82	100	25	2600	3.41	2500	3.40	-0.02	100	60	6200	3.79	6000	3.78	-0.01
				1000	10			1000	4						1000	8					
		4	7100	10000	27	260000	5.41	10000	25	240000	5.38	250000	5.40	0.02	10000	36	350000	5.54	360000	5.56	0.01
				100000	2			100000	1						100000	2					
			7101	10000	42	400000	5.60	10000	37	360000	5.56	370000	5.57	0.01	10000	32	310000	5.49	320000	5.51	0.01
				100000	2			100000	3						100000	2					
			7102	10000	16	180000	5.26	10000	35	350000	5.54	350000	5.54	0.00	10000	26	260000	5.41	260000	5.41	0.00
				100000	4			100000	4						100000	3					
			7103	10000	21	210000	5.32	10000	19	180000	5.26	190000	5.28	0.02	10000	17	190000	5.28	170000	5.23	-0.05
				100000	2			100000	1						100000	4					
			7104	10000	38	370000	5.57	10000	21	210000	5.32	210000	5.32	0.00	10000	29	290000	5.46	290000	5.46	0.00
				100000	3			100000	2						100000	3					

Matrix	Strain	Level	Sample n°	ISO 7932♦				COMPASS® Bacillus Plus Agar (BM13008+BS06908) + 10ml egg yolk (BS06608) 21h at 30°C Pour plate method							COMPASS® Bacillus Plus Agar (BM13008+BS06908) + 10ml egg yolk (BS06608) 21h at 30°C Spreading method						
								Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log(2plates)	Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log(2plates)
				Dilution	CFU/plate	CFU/g (rounded)	log CFU/g	Dilution	CFU/plate	CFU/g (rounded)	log CFU/g	CFU/g (rounded)	log CFU/g		Dilution	CFU/plate	CFU/g (rounded)	log CFU/g	CFU/g (rounded)	log CFU/g	
St Jacques terrine - Bacth 1 Mesophilic aerobic flora : 50CFU/g	*Bacillus weihenstephanensis* Ad2478	1	7147	10	92	880	2.94	10	68	690	2.84	680	2.83	-0.01	10	29	320	2.51	290	2.46	-0.04
				100	5			100	8						100	6					
			7148	10	82	790	2.90	10	55	550	2.74	550	2.74	0.00	10	47	510	2.71	470	2.67	-0.04
				100	5			100	5						100	9					
			7149	10	82	810	2.91	10	52	520	2.72	520	2.72	0.00	10	62	630	2.80	620	2.79	-0.01
				100	7			100	5						100	7					
			7150	10	71	770	2.89	10	65	680	2.83	650	2.81	-0.02	10	56	560	2.75	560	2.75	0.00
				100	14			100	10						100	6					
			7151	10	83	780	2.89	10	53	540	2.73	530	2.72	-0.01	10	34	370	2.57	340	2.53	-0.04
				100	3			100	6						100	7					
		2	7152	1000	26	26000	4.41	1000	31	31000	4.49	31000	4.49	0.00	1000	46	46000	4.66	46000	4.66	0.00
				10000	9			10000	3						10000	5					
			7153	1000	58	54000	4.73	1000	23	22000	4.34	23000	4.36	0.02	1000	40	40000	4.60	40000	4.60	0.00
				10000	1			10000	1						10000	4					
			7154	1000	55	55000	4.74	1000	45	44000	4.64	45000	4.65	0.01	1000	36	35000	4.54	36000	4.56	0.01
				10000	6			10000	3						10000	3					
			7155	1000	59	59000	4.77	1000	38	38000	4.58	38000	4.58	0.00	1000	44	45000	4.65	44000	4.64	-0.01
				10000	6			10000	4						10000	5					
			7156	1000	49	48000	4.68	1000	25	26000	4.41	25000	4.40	-0.02	1000	34	35000	4.54	34000	4.53	-0.01
				10000	4			10000	4						10000	5					
		3	7157	10000	69	680000	5.83	10000	40	400000	5.60	400000	5.60	0.00	10000	29	290000	5.46	290000	5.46	0.00
				100000	6			100000	4						100000	3					
			7158	10000	88	870000	5.94	10000	35	350000	5.54	350000	5.54	0.00	10000	22	260000	5.41	220000	5.34	-0.07
				100000	8			100000	4						100000	7					
			7159	10000	62	620000	5.79	10000	43	420000	5.62	430000	5.63	0.01	10000	24	250000	5.40	240000	5.38	-0.02
				100000	6			100000	3						100000	3					
			7160	10000	62	610000	5.79	10000	23	260000	5.41	230000	5.36	-0.05	10000	43	450000	5.65	430000	5.63	-0.02
				100000	5			100000	6						100000	7					
			7161	10000	33	310000	5.49	10000	43	440000	5.64	430000	5.63	-0.01	10000	62	620000	5.79	620000	5.79	0.00
				100000	1			100000	5						100000	6					

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

Matrix	Strain	Level	Sample n°	ISO 7932♦				COMPASS® Bacillus Plus Agar (BM13008+BS06908) + 10ml egg yolk (BS06608) 21h at 30°C Pour plate method							COMPASS® Bacillus Plus Agar (BM13008+BS06908) + 10ml egg yolk (BS06608) 21h at 30°C Spreading method						
								Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log(2plates)	Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log(2plates)
				Dilution	CFU/plate	CFU/g (rounded)	log CFU/g	Dilution	CFU/plate	CFU/g (rounded)	log CFU/g	CFU/g (rounded)	log CFU/g		Dilution	CFU/plate	CFU/g (rounded)	log CFU/g	CFU/g (rounded)	log CFU/g	
St Jacques terrine- Bactch 2 Mesophilic aerobic flora : 20CFU/g	*Bacillus weihenstephanensis* Ad2478	1	7162	10	70	690	2.84	10	60	610	2.79	600	2.78	-0.01	10	56	600	2.78	560	2.75	-0.03
				100	6			100	7						100	10					
			7163	10	67	680	2.83	10	71	710	2.85	710	2.85	0.00	10	34	350	2.54	340	2.53	-0.01
				100	8			100	7						100	4					
			7164	10	98	960	2.98	10	53	520	2.72	530	2.72	0.01	10	40	450	2.65	400	2.60	-0.05
				100	8			100	4						100	9					
			7165	10	74	730	2.86	10	68	640	2.81	680	2.83	0.03	10	48	480	2.68 N'	480	2.68	0.00
				100	6			100	2						100	12					
			7166	10	64	700	2.85	10	52	510	2.71	520	2.72	0.01	10	41	410	2.61	410	2.61	0.00
				100	13			100	4						100	4					
		2	7167	1000	24	23000	4.36	1000	25	25000	4.40	25000	4.40	0.00	1000	20	22000	4.34	20000	4.30	-0.04
				10000	1			10000	3						10000	4					
			7168	1000	38	40000	4.60	1000	29	30000	4.48	29000	4.46	-0.01	1000	17	19000	4.28	17000	4.23	-0.05
				10000	6			10000	4						10000	4					
			7169	1000	26	29000	4.46	1000	43	44000	4.64	43000	4.63	-0.01	1000	36	35000	4.54	36000	4.56	0.01
				10000	6			10000	5						10000	3					
			7170	1000	44	44000	4.64	1000	40	37000	4.57	40000	4.60	0.03	1000	25	26000	4.41	25000	4.40	-0.02
				10000	4			10000	1						10000	4					
			7171	1000	65	64000	4.81	1000	25	25000	4.40	25000	4.40	0.00	1000	25	26000	4.41	25000	4.40	-0.02
				10000	5			10000	3						10000	4					
		3	7172	10000	52	500000	5.70	10000	36	370000	5.57	360000	5.56	-0.01	10000	44	420000	5.62	440000	5.64	0.02
				100000	3			100000	5						100000	2					
			7173	10000	36	380000	5.58	10000	33	340000	5.53	330000	5.52	-0.01	10000	49	480000	5.68	490000	5.69	0.01
				100000	6			100000	4						100000	4					
			7174	10000	59	560000	5.75	10000	40	400000	5.60	400000	5.60	0.00	10000	50	510000	5.71	500000	5.70	-0.01
				100000	3			100000	4						100000	6					
			7175	10000	65	690000	5.84	10000	53	550000	5.74	530000	5.72	-0.02	10000	48	490000	5.69	480000	5.68	-0.01
				100000	11			100000	8						100000	6					
			7176	10000	60	590000	5.77	10000	49	550000	5.74	490000	5.69	-0.05	10000	43	430000	5.63	430000	5.63	0.00
				100000	5			100000	11						100000	4					

Matrix	Strain	Level	Sample n°	ISO 7932♦				COMPASS® Bacillus Plus Agar (BM13008+BS06908) + 10ml egg yolk (BS06608) 21h at 30°C Pour plate method							COMPASS® Bacillus Plus Agar (BM13008+BS06908) + 10ml egg yolk (BS06608) 21h at 30°C Spreading method						
								Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log(2plates)	Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log(2plates)
				Dilution	CFU/plate	CFU/g (rounded)	log CFU/g	Dilution	CFU/plate	CFU/g (rounded)	log CFU/g	CFU/g (rounded)	log CFU/g		Dilution	CFU/plate	CFU/g (rounded)	log CFU/g	CFU/g (rounded)	log CFU/g	
Salad with pastas - Batch 1 Mesophilic aerobic flora : 5.0.10³CFU/g	*Bacillus weihenstephanensis Ad726 (spores)*	1	7333	10	30	290	2.46	10	24	250	2.40	240	2.38	-0.02	10	22	250	2.40	220	2.34	-0.06
				100	2			100	3						100	5					
			7334	10	21	240	2.38	10	26	260	2.41	260	2.41	0.00	10	21	220	2.34	210	2.32	-0.02
				100	5			100	2						100	3					
			7335	10	18	190	2.28	10	15	160	2.20	150	2.18	-0.03	10	17	170	2.23	170	2.23	0.00
				100	3			100	3						100	2					
			7336	10	16	160	2.20	10	15	160	2.20	150	2.18	-0.03	10	21	190	2.28	210	2.32	0.04
				100	2			100	2						100	0					
			7337	10	15	160	2.20	10	20	180	2.26	200	2.30	0.05	10	28	260	2.41	280	2.45	0.03
				100	3			100	0						100	1					
		2	7338	1000	10	11000	4.04	100	86	8500	3.93	8600	3.93	0.01	100	112	12000	4.08	11000	4.04	-0.04
				10000	2			1000	8						1000	15					
			7339	100	148	15000	4.18	100	90	8900	3.95	9000	3.95	0.00	100	122	12000	4.08	12000	4.08	0.00
				1000	16			1000	8						1000	6					
			7340	100	142	14000	4.15	100	66	6800	3.83	6600	3.82	-0.01	100	71	7400	3.87	7100	3.85	-0.02
				1000	11			1000	9						1000	10					
			7341	1000	15	15000	4.18	100	74	8200	3.91	7400	3.87	-0.04	100	82	9000	3.95	8200	3.91	-0.04
				10000	1			1000	16						1000	17					
			7342	1000	21	19000	4.28	100	84	8500	3.93	8400	3.92	-0.01	100	115	12000	4.08	12000	4.08	0.00
				10000	0			1000	9						1000	17					
		3	7343	10000	28	260000	5.41	1000	134	140000	5.15	130000	5.11	-0.03	10000	12	130000	5.11	120000	5.08	-0.03
				100000	1			10000	16						100000	2					
			7344	10000	22	220000	5.34	1000	118	130000	5.11	120000	5.08	-0.03	10000	29	270000	5.43	290000	5.46	0.03
				100000	2			10000	20						100000	1					
			7345	10000	19	170000	5.23	1000	133	130000	5.11	130000	5.11	0.00	10000	19	170000	5.23	190000	5.28	0.05
				100000	0			10000	13						100000	0					
			7346	10000	20	180000	5.26	1000	101	110000	5.04	100000	5.00	-0.04	10000	20	180000	5.26	200000	5.30	0.05
				100000	0			10000	16						100000	0					
			7347	10000	23	230000	5.36	1000	106	110000	5.04	110000	5.04	0.00	10000	20	190000	5.28	200000	5.30	0.02
				100000	2			10000	13						100000	1					

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

Matrix	Strain	Level	Sample n°	ISO 7932♦				COMPASS® Bacillus Plus Agar (BM13008+BS06908) + 10ml egg yolk (BS06608) 21h at 30°C Pour plate method							COMPASS® Bacillus Plus Agar (BM13008+BS06908) + 10ml egg yolk (BS06608) 21h at 30°C Spreading method						
								Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log(2plates)	Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log(2plates)
				Dilution	CFU/plate	CFU/g (rounded)	log CFU/g	Dilution	CFU/plate	CFU/g (rounded)	log CFU/g	CFU/g (rounded)	log CFU/g		Dilution	CFU/plate	CFU/g (rounded)	log CFU/g	CFU/g (rounded)	log CFU/g	
Salad with pastas - Batch 2 Mesophilic aerobic flora : 1.4.10⁴CFU/g	*Bacillus weihenstephanensis Ad726 (spores)*	1	7348	10	19	180	2.26	10	12	110	2.04	120	2.08	0.04	10	15	140	2.15	150	2.18	0.03
				100	1			100	0						100	0					
			7349	10	15	160	2.20	10	16	160	2.20	160	2.20	0.00	10	26	250	2.40	260	2.41	0.02
				100	3			100	2						100	1					
			7350	10	14	150	2.18	10	23	210	2.32	230	2.36	0.04	10	23	210	2.32	230	2.36	0.04
				100	2			100	0						100	0					
			7351	10	22	210	2.32	10	34	310	2.49	340	2.53	0.04	10	15	140	2.15	150	2.18	0.03
				100	1			100	0						100	0					
			7352	10	14	150	2.18	10	17	160	2.20	170	2.23	0.03	10	28	290	2.46	280	2.45	-0.02
				100	2			100	0						100	4					
		2	7353	100	112	11000	4.04	100	61	6500	3.81	6100	3.79	-0.03	100	82	8900	3.95	8200	3.91	-0.04
				1000	5			1000	10						1000	16					
			7354	1000	16	15000	4.18	100	79	8000	3.90	7900	3.90	-0.01	100	124	13000	4.11	12000	4.08	-0.03
				10000	0			1000	9						1000	16					
			7355	100	142	14000	4.15	100	70	6800	3.83	7000	3.85	0.01	100	115	11000	4.04	12000	4.08	0.04
				1000	10			1000	5						1000	10					
			7356	100	123	12000	4.08	100	73	7300	3.86	7300	3.86	0.00	100	101	9900	4.00	10000	4.00	0.00
				1000	12			1000	7						1000	8					
			7357	100	92	9500	3.98	100	76	8100	3.91	7600	3.88	-0.03	100	102	9800	3.99	10000	4.00	0.01
				1000	12			1000	13						1000	6					
		3	7358	10000	21	200000	5.30	1000	124	130000	5.11	120000	5.08	-0.03	10000	11	100000	5.00	110000	5.04	0.04
				100000	1			10000	15						100000	0					
			7359	10000	18	170000	5.23	1000	140	140000	5.15	140000	5.15	0.00	10000	18	160000	5.20	180000	5.26	0.05
				100000	1			10000	15						100000	0					
			7360	10000	15	150000	5.18	1000	84	89000	4.95	84000	4.92	-0.03	10000	21	200000	5.30	210000	5.32	0.02
				100000	1			10000	14						100000	1					
			7361	10000	15	160000	5.20	1000	136	140000	5.15	140000	5.15	0.00	10000	25	230000	5.36	250000	5.40	0.04
				100000	3			10000	20						100000	0					
			7362	10000	30	290000	5.46	1000	126	130000	5.11	130000	5.11	0.00	10000	31	290000	5.46	310000	5.49	0.03
				100000	2			10000	17						100000	1					

Matrix	Strain	Level	Sample n°	ISO 7932♦				COMPASS® Bacillus Plus Agar (BM13008+BS06908) + 10ml egg yolk (BS06608) 21h at 30°C Pour plate method							COMPASS® Bacillus Plus Agar (BM13008+BS06908) + 10ml egg yolk (BS06608) 21h at 30°C Spreading method						
								Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log(2plates)	Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log(2plates)
				Dilution	CFU/plate	CFU/g (rounded)	log CFU/g	Dilution	CFU/plate	CFU/g (rounded)	log CFU/g	CFU/g (rounded)	log CFU/g		Dilution	CFU/plate	CFU/g (rounded)	log CFU/g	CFU/g (rounded)	log CFU/g	
Dried puree - Batch 1 Mesophilic aerobic flora : 3.2.10²CFU/g	*Bacillus cytotoxicus* Ad2892 (spores)	1	7270	10	8	82	1.91	10	9	82	1.91	90	1.95	0.04	10	7	64	1.81	70	1.85	0.04
				100	1		Ne	100	0		Ne		Ne		100	0		Ne		Ne	
			7271	10	12	130	2.11	10	9	91	1.96	90	1.95	0.00	10	8	73	1.86	80	1.90	0.04
				100	2			100	1		Ne		Ne		100	0		Ne		Ne	
			7272	10	13	120	2.08	10	12	110	2.04	120	2.08	0.04	10	14	140	2.15	140	2.15	0.00
				100	0			100	0						100	1					
			7273	10	17	160	2.20	10	11	100	2.00	110	2.04	0.04	10	5	55	1.74	50	1.70	-0.04
				100	0			100	0						100	1		Ne		Ne	
			7274	10	13	120	2.08	10	7	82	1.91	70	1.85	-0.07	10	12	120	2.08	120	2.08	0.00
				100	0			100	2		Ne		Ne		100	1					
		2	7275	100	37	3500	3.54	100	33	3200	3.51	3300	3.52	0.01	100	20	1800	3.26	2000	3.30	0.05
				1000	1			1000	2						1000	0					
			7276	100	34	3200	3.51	100	24	2300	3.36	2400	3.38	0.02	100	21	2100	3.32	2100	3.32	0.00
				1000	1			1000	1						1000	2					
			7277	100	27	2600	3.41	100	22	2300	3.36	2200	3.34	-0.02	100	28	2600	3.41	2800	3.45	0.03
				1000	2			1000	3						1000	1					
			7278	100	29	2800	3.45	100	22	2100	3.32	2200	3.34	0.02	100	32	3200	3.51	3200	3.51	0.00
				1000	2			1000	1						1000	3					
			7279	100	15	1600	3.20	100	17	1500	3.18	1700	3.23	0.05	100	22	2100	3.32	2200	3.34	0.02
				1000	3			1000	0						1000	1					
		3	7280	1000	75	77000	4.89	1000	43	44000	4.64	43000	4.63	-0.01	1000	76	73000	4.86	76000	4.88	0.02
				10000	10			10000	5						10000	4					
			7281	1000	35	34000	4.53	1000	20	18000	4.26	20000	4.30	0.05	1000	38	36000	4.56	38000	4.58	0.02
				10000	2			10000	0						10000	2					
			7282	1000	54	53000	4.72	1000	25	25000	4.40	25000	4.40	0.00	1000	57	55000	4.74	57000	4.76	0.02
				10000	4			10000	3						10000	3					
			7283	1000	106	100000	5.00	1000	48	50000	4.70	48000	4.68	-0.02	1000	66	62000	4.79	66000	4.82	0.03
				10000	4			10000	7						10000	2					
			7284	1000	73	72000	4.86	1000	38	37000	4.57	38000	4.58	0.01	1000	43	51000	4.71	43000	4.63	-0.07
				10000	6			10000	3						10000	13					

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

Matrix	Strain	Level	Sample n°	ISO 7932♦				COMPASS® Bacillus Plus Agar (BM13008+BS06908) + 10ml egg yolk (BS06608) 21h at 30°C Pour plate method							COMPASS® Bacillus Plus Agar (BM13008+BS06908) + 10ml egg yolk (BS06608) 21h at 30°C Spreading method						
								Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log(2plates)	Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log(2plates)
				Dilution	CFU/plate	CFU/g (rounded)	log CFU/g	Dilution	CFU/plate	CFU/g (rounded)	log CFU/g	CFU/g (rounded)	log CFU/g		Dilution	CFU/plate	CFU/g (rounded)	log CFU/g	CFU/g (rounded)	log CFU/g	
Dried puree - Batch 2 Mesophilic aerobic flora : 4.0;10²CFU/g	*Bacillus cytotoxicus* Ad2892 (spores)	1	7477	10	15	160	2.20	10	21	210	2.32	210	2.32	0.00	10	15	140	2.15	150	2.18	0.03
				100	2			100	2						100	0					
			7478	10	18	170	2.23	10	17	160	2.20	170	2.23	0.03	10	19	210	2.32	190	2.28	-0.04
				100	1			100	0						100	4					
			7479	10	17	160	2.20	10	14	140	2.15	140	2.15	0.00	10	11	110	2.04	110	2.04	0.00
				100	0			100	1						100	1					
			7480	10	15	160	2.20	10	8	82	1.91	80	1.90	-0.01	10	19	200	2.30	190	2.28	-0.02
				100	3			100	1		Ne		Ne		100	3					
			7481	10	14	130	2.11	10	16	150	2.18	160	2.20	0.03	10	9	91	1.96	90	1.95	0.00
				100	0			100	0						100	1		Ne		Ne	
		2	7482	100	69	6600	3.82	100	47	4500	3.65	4700	3.67	0.02	100	83	7800	3.89	8300	3.92	0.03
				1000	4			1000	3						1000	3					
			7483	100	70	6600	3.82	100	46	4500	3.65	4600	3.66	0.01	100	72	7000	3.85	7200	3.86	0.01
				1000	3			1000	3						1000	5					
			7484	100	49	5400	3.73	100	60	5800	3.76	6000	3.78	0.01	100	71	6700	3.83	7100	3.85	0.03
				1000	10			1000	4						1000	3					
			7485	100	63	6100	3.79	100	37	3600	3.56	3700	3.57	0.01	100	98	9300	3.97	9800	3.99	0.02
				1000	4			1000	3						1000	4					
			7486	100	66	6500	3.81	100	57	5400	3.73	5700	3.76	0.02	100	87	8500	3.93	8700	3.94	0.01
				1000	5			1000	2						1000	7					
		3	7295	1000	83	80000	4.90	1000	60	58000	4.76	60000	4.78	0.01	1000	29	27000	4.43	29000	4.46	0.03
				10000	5			10000	4						10000	1					
			7296	1000	81	83000	4.92	1000	49	50000	4.70	49000	4.69	-0.01	1000	89	89000	4.95	89000	4.95	0.00
				10000	10			10000	6						10000	9					
			7297	1000	43	41000	4.61	1000	27	31000	4.49	27000	4.43	-0.06	1000	28	29000	4.46	28000	4.45	-0.02
				10000	2			10000	7						10000	4					
			7298	1000	37	40000	4.60	1000	32	33000	4.52	32000	4.51	-0.01	1000	17	17000	4.23	17000	4.23	0.00
				10000	7			10000	4						10000	2					
			7299	1000	32	29000	4.46	1000	20	20000	4.30	20000	4.30	0.00	1000	31	29000	4.46	31000	4.49	0.03
				10000	0			10000	2						10000	1					

Matrix	Strain	Level	Sample n°	ISO 7932♦				COMPASS® Bacillus Plus Agar (BM13008+BS06908) + 10ml egg yolk (BS06608) 21h at 30°C Pour plate method							COMPASS® Bacillus Plus Agar (BM13008+BS06908) + 10ml egg yolk (BS06608) 21h at 30°C Spreading method						
								Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log(2plates)	Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log(2plates)
				Dilution	CFU/plate	CFU/g (rounded)	log CFU/g	Dilution	CFU/plate	CFU/g (rounded)	log CFU/g	CFU/g (rounded)	log CFU/g		Dilution	CFU/plate	CFU/g (rounded)	log CFU/g	CFU/g (rounded)	log CFU/g	
Pellet for dog - Batch 1 Mesophilic aerobic flora : 40CFU/g	*Bacillus thuringiensis Ad2786*	1	7065	10	32	350	2.54	10	30	290	2.46	300	2.48	0.01	10	12	160	2.20	120	2.08	-0.12
				100	6			100	2						100	6					
			7066	10	30	300	2.48	10	27	280	2.45	270	2.43	-0.02	10	29	270	2.43	290	2.46	0.03
				100	3			100	4						100	1					
			7067	10	32	340	2.53	10	25	240	2.38	250	2.40	0.02	10	21	230	2.36	210	2.32	-0.04
				100	5			100	1						100	4					
			7068	10	25	270	2.43	10	30	290	2.46	300	2.48	0.01	10	24	260	2.41	240	2.38	-0.03
				100	5			100	2						100	4					
			7069	10	22	200	2.30	10	25	230	2.36	250	2.40	0.04	10	23	240	2.38	230	2.36	-0.02
				100	0			100	0						100	3					
		2	7070	100	92	9500	3.98	100	103	9900	4.00	10000	4.00	0.00	100	87	8600	3.93	8700	3.94	0.01
				1000	13			1000	6						1000	8					
			7071	100	105	11000	4.04	1000	15	15000	4.18	15000	4.18	0.00	100	94	9300	3.97	9400	3.97	0.00
				1000	15			10000	1						1000	8					
			7072	100	61	6100	3.79	100	85	8500	3.93	8500	3.93	0.00	100	97	9700	3.99	9700	3.99	0.00
				1000	6			1000	8						1000	10					
			7073	100	98	9400	3.97	100	60	6400	3.81	6000	3.78	-0.03	100	87	8600	3.93	8700	3.94	0.01
				1000	5			1000	10						1000	8					
			7074	100	123	12000	4.08	100	118	12000	4.08	12000	4.08	0.00	1000	10	9100	3.96	10000	4.00	0.04
				1000	11			1000	11						10000	0					
		3	7075	10000	23	240000	5.38	10000	29	270000	5.43	290000	5.46	0.03	10000	20	240000	5.38	200000	5.30	-0.08
				100000	3			10000	1						100000	6					
			7076	10000	24	220000	5.34	10000	23	240000	5.38	230000	5.36	-0.02	1000	130	130000	5.11	130000	5.11	0.00
				100000	0			100000	3						10000	16					
			7077	10000	20	180000	5.26	1000	138	140000	5.15	140000	5.15	0.00	1000	144	140000	5.15	140000	5.15	0.00
				100000	0			10000	12						10000	15					
			7078	10000	24	220000	5.34	10000	23	210000	5.32	230000	5.36	0.04	10000	16	170000	5.23	160000	5.20	-0.03
				100000	0			100000	0						100000	3					
			7079	10000	15	150000	5.18	10000	16	150000	5.18	160000	5.20	0.03	10000	20	180000	5.26	200000	5.30	0.05
				100000	1			100000	1						100000	0					

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

Matrix	Strain	Level	Sample n°	ISO 7932♦				COMPASS® Bacillus Plus Agar (BM13008+BS06908) + 10ml egg yolk (BS06608) 21h at 30°C Pour plate method							COMPASS® Bacillus Plus Agar (BM13008+BS06908) + 10ml egg yolk (BS06608) 21h at 30°C Spreading method						
								Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log(2plates)	Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log(2plates)
				Dilution	CFU/plate	CFU/g (rounded)	log CFU/g	Dilution	CFU/plate	CFU/g (rounded)	log CFU/g	CFU/g (rounded)	log CFU/g		Dilution	CFU/plate	CFU/g (rounded)	log CFU/g	CFU/g (rounded)	log CFU/g	
Pellet for dog - Batch 2 Mesophilic aerobic flora : 20CFU/g	*Bacillus thuringiensis Ad2786*	1	7080	10	23	220	2.34	10	32	300	2.48	320	2.51	0.03	10	22	230	2.36	220	2.34	-0.02
				100	1			100	1						100	3					
			7081	10	22	260	2.41	10	36	360	2.56	360	2.56	0.00	10	22	240	2.38	220	2.34	-0.04
				100	7			100	4						100	4					
			7082	10	26	260	2.41	10	28	260	2.41	280	2.45	0.03	10	15	160	2.20	150	2.18	-0.03
				100	2			100	1						100	2					
			7083	10	29	290	2.46	10	19	200	2.30	190	2.28	-0.02	10	19	170	2.23	190	2.28	0.05
				100	3			100	3						100	0					
			7084	10	22	250	2.40	10	32	320	2.51	320	2.51	0.00	10	18	170	2.23	180	2.26	0.02
				100	5			100	3						100	1					
		2	7085	100	149	15000	4.18	100	126	13000	4.11	13000	4.11	0.00	1000	23	24000	4.38	23000	4.36	-0.02
				1000	17			1000	14						10000	3					
			7086	1000	17	18000	4.26	100	117	12000	4.08	12000	4.08	0.00	1000	16	19000	4.28	16000	4.20	-0.07
				10000	3			1000	17						10000	5					
			7087	1000	8	8200	3.91	100	117	12000	4.08	12000	4.08	0.00	1000	19	17000	4.23	19000	4.28	0.05
				10000	1		Ne	1000	10						10000	0					
			7088	100	97	9600	3.98	100	130	13000	4.11	13000	4.11	0.00	100	108	12000	4.08	11000	4.04	-0.04
				1000	9			1000	11						1000	23					
			7089	100	85	8500	3.93	100	96	9700	3.99	9600	3.98	0.00	1000	11	10000	4.00	11000	4.04	0.04
				1000	9			1000	11						10000	0					
		3	7090	1000	147	150000	5.18	10000	24	250000	5.40	240000	5.38	-0.02	10000	20	190000	5.28	200000	5.30	0.02
				10000	21			100000	3						100000	1					
			7091	10000	25	230000	5.36	10000	34	320000	5.51	340000	5.53	0.03	10000	13	130000	5.11	130000	5.11	0.00
				100000	0			100000	1						100000	1					
			7092	1000	127	130000	5.11	10000	17	150000	5.18	170000	5.23	0.05	10000	16	170000	5.23	160000	5.20	-0.03
				10000	44			100000	0						100000	3					
			7093	1000	128	140000	5.15	10000	18	160000	5.20	180000	5.26	0.05	10000	25	270000	5.43	250000	5.40	-0.03
				10000	22			100000	0						100000	5					
			7094	10000	22	250000	5.40	10000	16	150000	5.18	160000	5.20	0.03	10000	27	290000	5.46	270000	5.43	-0.03
				100000	6			100000	1						100000	5					

Appendix 16 - Accuracy profile study: summarized results - COMPASS® Bacillus Plus Agar)

Spreading method – 1 plate

(Food) Category 1	Meat products
(Food) Type 1	Pâté - Spreading - 1 plate

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
7885-7889	Pâté	low	40	40	50	80	50	60	60	70	40	60
7900-7904	Pâté	low	50	40	70	40	80	50	40	40	70	40
7890-7894	Pâté	intermediate	3000	2300	2900	2900	3500	3300	1800	2400	3300	1900
7905-7909	Pâté	intermediate	6100	3600	3100	2500	4500	2200	2700	3400	2300	2400
7895-7899	Pâté	high	60000	64000	48000	90000	53000	48000	55000	55000	60000	73000
7910-7914	Pâté	high	58000	49000	63000	47000	65000	64000	60000	55000	72000	55000

(Food) Category 2	Dairy products
(Food) Type 2	Milk powder- Spreading -1 plate

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5949-5953	Milk powder	low	80	60	50	40	40	40	50	70	50	80
5964-5968	Milk powder	low	40	40	40	40	50	40	50	50	50	40
5954-5958	Milk powder	intermediate	3000	3000	4300	2600	3100	2700	2200	3200	2200	1500
5969-5973	Milk powder	intermediate	2000	3600	2500	1900	3500	3000	3300	2800	2700	2500
7095-7099	Milk powder	high	500000	310000	410000	520000	420000	340000	530000	460000	340000	430000
7100-7104	Milk powder	high	260000	400000	180000	210000	370000	360000	320000	260000	170000	290000

(Food) Category 3	Fishery products and egg products
(Food) Type 3	Fish terrine- Spreading - 1 plate

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
7147-7151	Fish terrine	low	880	790	810	770	780	290	470	620	560	340
7162-7166	Fish terrine	low	690	680	960	730	700	560	340	400	480	410
7152-7156	Fish terrine	intermediate	32000	54000	55000	59000	48000	46000	40000	36000	44000	34000
7167-7171	Fish terrine	intermediate	23000	40000	29000	44000	64000	20000	17000	36000	25000	25000
7157-7161	Fish terrine	high	680000	870000	620000	610000	310000	290000	220000	240000	430000	620000
7172-7176	Fish terrine	high	500000	380000	560000	690000	590000	440000	490000	500000	480000	430000

(Food) Category 4	Composite foods
(Food) Type 4	Salad with pastas- Spreading - 1 plate

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
7333-7337	Salad with pastas	low	290	240	190	160	160	220	210	170	210	280
7348-7352	Salad with pastas	low	180	160	150	210	150	150	260	230	150	280
7338-7342	Salad with pastas	intermediate	11000	15000	14000	15000	19000	11000	12000	71000	8200	12000
7353-7357	Salad with pastas	intermediate	11000	15000	14000	12000	9500	8200	12000	12000	10000	10000
7343-7347	Salad with pastas	high	260000	220000	170000	180000	230000	120000	290000	190000	200000	200000
7358-7362	Salad with pastas	high	200000	170000	150000	160000	290000	110000	180000	210000	250000	310000

(Food) Category 5	Cereals, spices, vegetables, fruits and dehydrated vegetables
(Food) Type 5	Dried purée - Spreading - 1 plate

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
7270-7274	Dried purée	low	80	130	120	160	120	70	80	140	50	120
7477-7481	Dried purée	low	160	170	160	160	130	150	190	110	190	90
7275-7279	Dried purée	intermediate	3500	3200	2600	2800	1600	2000	2100	2800	3200	2200
7482-7486	Dried purée	intermediate	6600	6600	5400	6100	6500	8300	7200	7100	9800	8700
7280-7284	Dried purée	high	77000	34000	53000	100000	72000	76000	38000	57000	66000	43000
7295-7299	Dried purée	high	80000	83000	41000	40000	29000	29000	89000	28000	17000	31000

(Food) Category 6	Feed
(Food) Type 6	Pellet for dog - Spreading - 1 plate

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
7065-7069	Pellet for dog	low	350	300	340	270	200	120	290	210	240	230
7080-7084	Pellet for dog	low	220	260	260	290	250	220	220	150	190	180
7070-7074	Pellet for dog	intermediate	9500	11000	6400	9400	12000	8700	9400	9700	8700	10000
7085-7089	Pellet for dog	intermediate	15000	18000	8000	9600	8500	23000	16000	19000	11000	11000
7075-7079	Pellet for dog	high	240000	220000	180000	220000	150000	200000	130000	140000	160000	200000
7090-7094	Pellet for dog	high	150000	230000	160000	140000	250000	200000	130000	160000	250000	270000

Spreading method – 2 plates

(Food) Category 1	Meat products
(Food) Type 1	Pâté - Spreading - 2 plates

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
7885-7889	Pâté	1	40	40	50	80	50	55	55	73	36	55
7900-7904	Pâté	1	50	40	70	40	80	55	36	36	64	45
7890-7894	Pâté	2	3000	2300	2900	2900	3500	3400	1800	2200	3100	2000
7905-7909	Pâté	2	6100	3600	3100	2500	4500	2100	2700	3200	2500	2400
7895-7899	Pâté	3	60000	64000	48000	90000	53000	48000	55000	55000	60000	73000
7910-7914	Pâté	3	58000	49000	63000	47000	65000	62000	57000	61000	75000	61000

(Food) Category 2	Dairy products
(Food) Type 2	Milk powders- Spreading - 2 plates

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5949-5953	Milk powder	1	80	60	50	40	40	36	45	64	55	73
5964-5968	Milk powder	1	40	40	40	40	50	36	45	45	45	36
5954-5958	Milk powder	2	3000	3000	4300	2600	3100	2500	2100	3000	2100	1500
5969-5973	Milk powder	2	2000	3600	2500	1900	3500	3100	3000	2500	2800	2600
7095-7099	Milk powder	4	500000	310000	410000	520000	420000	350000	510000	480000	320000	440000
7100-7104	Milk powder	4	260000	400000	180000	210000	370000	350000	310000	260000	190000	290000

(Food) Category 3	Fishery products and egg products
(Food) Type 3	Fish terrine- Spreading - 2 plates

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
7147-7151	Fish terrine	1	880	790	810	770	780	320	510	630	560	370
7162-7166	Fish terrine	1	690	680	960	730	700	600	350	450	480	410
7152-7156	Fish terrine	2	32000	54000	55000	59000	48000	46000	40000	35000	45000	35000
7167-7171	Fish terrine	2	23000	40000	29000	44000	64000	22000	19000	35000	26000	26000
7157-7161	Fish terrine	3	680000	870000	620000	610000	310000	290000	260000	250000	450000	620000
7172-7176	Fish terrine	3	500000	380000	560000	690000	590000	420000	480000	510000	490000	430000

(Food) Category 4	Composite products
(Food) Type 4	Pasta salad

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
7333-7337	Salad with pastas	1	290	240	190	160	160	250	220	170	190	260
7348-7352	Salad with pastas	1	180	160	150	210	150	140	250	210	140	290
7338-7342	Salad with pastas	2	11000	15000	14000	15000	19000	12000	12000	7400	9000	12000
7353-7357	Salad with pastas	2	11000	15000	14000	12000	9500	8900	13000	11000	9900	9800
7343-7347	Salad with pastas	3	260000	220000	170000	180000	230000	130000	270000	170000	180000	190000
7358-7362	Salad with pastas	3	200000	170000	150000	160000	290000	100000	160000	200000	230000	290000

(Food) Category 5	Cereals, spices, vegetables, fruits and dehydrated vegetables
(Food) Type 5	Dehydrated purée - Spreading - 2 plates

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
7270-7274	Dried purée	1	80	130	120	160	120	64	73	140	55	120
7477-7481	Dried purée	1	160	170	160	160	130	140	210	110	200	91
7275-7279	Dried purée	2	3500	3200	2600	2800	1600	1800	2100	2600	3200	2100
7482-7486	Dried purée	2	6600	6600	5400	6100	6500	7800	7000	6700	9300	8500
7280-7284	Dried purée	3	77000	34000	53000	100000	72000	73000	36000	55000	62000	51000
7295-7299	Dried purée	3	80000	83000	41000	40000	29000	27000	89000	29000	17000	29000

(Food) Category 6	Feed
(Food) Type 6	Pellets for dog - Spreading - 2 plates

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
7065-7069	Pellet for dog	1	350	300	340	270	200	160	270	230	260	240
7080-7084	Pellet for dog	1	220	260	260	290	250	230	240	160	170	170
7070-7074	Pellet for dog	2	9500	11000	6100	9400	12000	8600	9300	9700	8600	9100
7085-7089	Pellet for dog	2	15000	18000	8000	9600	8500	24000	19000	17000	12000	10000
7075-7079	Pellet for dog	3	240000	220000	180000	220000	150000	240000	130000	140000	170000	180000
7090-7094	Pellet for dog	3	150000	230000	160000	140000	250000	190000	130000	170000	270000	290000

Pour plate method – 1 Plate

(Food) Category 1	Meat products
(Food) Type 1	Pâté - Pour plate - 1 plate

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
7885-7889	Pâté	low	40	40	50	80	50	80	40	50	60	40
7900-7904	Pâté	low	50	40	70	40	80	40	50	50	50	70
7890-7894	Pâté	intermediate	3000	2300	2900	2900	3500	2100	2100	1500	2300	2200
7905-7909	Pâté	intermediate	6100	3600	3100	2500	4500	3100	2300	2000	2400	2500
7895-7899	Pâté	high	60000	64000	48000	90000	53000	55000	42000	57000	44000	33000
7910-7914	Pâté	high	58000	49000	63000	47000	65000	42000	51000	54000	34000	44000

(Food) Category 2	Dairy products
(Food) Type 2	Milk powder- Pour plate - 1 plate

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5949-5953	Milk powder	low	80	60	50	40	40	40	40	50	110	50
5964-5968	Milk powder	low	40	40	40	40	50	50	60	60	40	50
5954-5958	Milk powder	intermediate	3000	3000	4300	2600	3100	1800	1600	3300	2600	2600
5969-5973	Milk powder	intermediate	2000	3600	2500	1900	3500	1500	2200	1500	3000	3000
7095-7099	Milk powder	high	500000	310000	410000	520000	420000	330000	340000	220000	380000	300000
7100-7104	Milk powder	high	260000	400000	180000	210000	370000	250000	370000	350000	190000	210000

(Food) Category 3	Fishery products and egg products
(Food) Type 3	Fish terrine- Pour plate - 1 plate

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
7147-7151	Fish terrine	low	880	790	810	770	780	680	550	520	650	530
7162-7166	Fish terrine	low	690	680	960	730	700	600	710	530	680	520
7152-7156	Fish terrine	intermediate	32000	54000	55000	59000	48000	31000	23000	45000	38000	25000
7167-7171	Fish terrine	intermediate	23000	40000	29000	44000	64000	25000	29000	43000	40000	25000
7157-7161	Fish terrine	high	680000	870000	620000	610000	310000	400000	350000	430000	230000	430000
7172-7176	Fish terrine	high	500000	380000	560000	690000	590000	360000	330000	400000	530000	490000

(Food) Category 4	Composite foods
(Food) Type 4	Salad with pastas- Pour plate - 1 plate

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
7333-7337	Salad with pastas	low	290	240	190	160	160	240	260	150	150	200
7348-7352	Salad with pastas	low	180	160	150	210	150	120	160	230	340	170
7338-7342	Salad with pastas	intermediate	11000	15000	14000	15000	19000	8600	9000	6600	7400	8400
7353-7357	Salad with pastas	intermediate	11000	15000	14000	12000	9500	6100	7900	7000	7300	7600
7343-7347	Salad with pastas	high	260000	220000	170000	180000	230000	130000	120000	130000	100000	110000
7358-7362	Salad with pastas	high	200000	170000	150000	160000	290000	120000	140000	84000	140000	130000

(Food) Category 5	Cereals, spices, vegetables, fruits and dehydrated vegetables
(Food) Type 5	Dried purée - Pour plate - 1 plate

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
7270-7274	Dried purée	low	80	130	120	160	120	90	90	120	110	70
7477-7481	Dried purée	low	160	170	160	160	130	210	170	140	80	160
7275-7279	Dried purée	intermediate	3500	3200	2600	2800	1600	3300	2400	2200	2200	1700
7482-7486	Dried purée	intermediate	6600	6600	5400	6100	6500	4700	4600	6000	3700	5700
7280-7284	Dried purée	high	77000	34000	53000	100000	72000	43000	20000	25000	48000	38000
7295-7299	Dried purée	high	80000	83000	41000	40000	29000	60000	49000	27000	32000	20000

(Food) Category 6	Feed
(Food) Type 6	Pellet for dog - Pour plate - 1 plate

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
7065-7069	Pellet for dog	low	350	300	340	270	200	300	270	250	300	250
7080-7084	Pellet for dog	low	220	260	260	290	250	320	360	280	190	320
7070-7074	Pellet for dog	intermediate	9500	11000	6400	9400	12000	10000	15000	8500	6000	12000
7085-7089	Pellet for dog	intermediate	15000	18000	8000	9600	8500	13000	12000	12000	13000	9600
7075-7079	Pellet for dog	high	240000	220000	180000	220000	150000	290000	230000	140000	230000	160000
7090-7094	Pellet for dog	high	150000	230000	160000	140000	250000	240000	340000	170000	180000	160000

Pour plate method – 2 Plates

(Food) Category 1	Meat products
(Food) Type 1	Pâté - Pour plate - 2 plates

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
7885-7889	Pâté	1	40	40	50	80	50	73	36	45	64	45
7900-7904	Pâté	1	50	40	70	40	80	36	45	45	45	54
7890-7894	Pâté	2	3000	2300	2900	2900	3500	2000	1900	1800	2100	2200
7905-7909	Pâté	2	6100	3600	3100	2500	4500	3000	2200	1900	2600	2500
7895-7899	Pâté	3	60000	64000	48000	90000	53000	52000	41000	56000	49000	31000
7910-7914	Pâté	3	58000	49000	63000	47000	65000	41000	51000	57000	38000	44000

(Food) Category 2	Dairy products
(Food) Type 2	Milk powders- Pour plate - 2 plates

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5949-5953	Milk powder	1	80	60	50	40	40	36	45	45	110	45
5964-5968	Milk powder	1	40	40	40	40	50	45	55	55	36	45
5954-5958	Milk powder	2	3000	3000	4300	2600	3100	2100	1600	3100	2400	2500
5969-5973	Milk powder	2	2000	3600	2500	1900	3500	1700	2500	1500	3100	3100
7095-7099	Milk powder	4	500000	310000	410000	520000	420000	330000	360000	200000	400000	290000
7100-7104	Milk powder	4	260000	400000	180000	210000	370000	240000	360000	350000	180000	210000

(Food) Category 3	Fishery products and egg products
(Food) Type 3	Fish terrine - Pour plate - 2 plates

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
7147-7151	Fish terrine	1	880	790	810	770	780	690	550	520	680	540
7162-7166	Fish terrine	1	690	680	960	730	700	610	710	520	640	510
7152-7156	Fish terrine	2	32000	54000	55000	59000	48000	31000	22000	44000	38000	26000
7167-7171	Fish terrine	2	23000	40000	29000	44000	64000	25000	30000	44000	37000	25000
7157-7161	Fish terrine	3	680000	870000	620000	610000	310000	400000	350000	420000	260000	440000
7172-7176	Fish terrine	3	500000	380000	560000	690000	590000	370000	340000	400000	550000	550000

(Food) Category 4	Composite products
(Food) Type 4	Pasta salad- Pour plate - 2 plates

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
7333-7337	Salad with pastas	1	290	240	190	160	160	250	260	160	160	180
7348-7352	Salad with pastas	1	180	160	150	210	150	110	160	210	310	160
7338-7342	Salad with pastas	2	11000	15000	14000	15000	19000	8500	8900	6800	8200	8500
7353-7357	Salad with pastas	2	11000	15000	14000	12000	9500	6500	8000	6800	7300	8100
7343-7347	Salad with pastas	3	260000	220000	170000	180000	230000	140000	130000	130000	110000	110000
7358-7362	Salad with pastas	3	200000	170000	150000	160000	290000	130000	140000	89000	140000	130000

(Food) Category 5	Cereals, spices, vegetables, fruits and dehydrated vegetables
(Food) Type 5	Dehydrated purée- Pour plate - 2 plates

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
7270-7274	Dried purée	1	80	130	120	160	120	82	91	110	100	82
7477-7481	Dried purée	1	160	170	160	160	130	210	160	140	82	150
7275-7279	Dried purée	2	3500	3200	2600	2800	1600	3200	2300	2300	2100	1500
7482-7486	Dried purée	2	6600	6600	5400	6100	6500	4500	4500	5800	3600	5400
7280-7284	Dried purée	3	77000	34000	53000	100000	72000	44000	18000	25000	50000	37000
7295-7299	Dried purée	3	80000	83000	41000	40000	29000	58000	50000	31000	33000	20000

(Food) Category 6	Feed
(Food) Type 6	Pellets for dog- Pour plate - 2 plates

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
7065-7069	Pellet for dog	1	350	300	340	270	200	290	280	240	290	230
7080-7084	Pellet for dog	1	220	260	260	290	250	300	360	260	200	320
7070-7074	Pellet for dog	2	9500	11000	6100	9400	12000	9900	15000	8500	6400	12000
7085-7089	Pellet for dog	2	15000	18000	8000	9600	8500	13000	12000	12000	13000	9700
7075-7079	Pellet for dog	3	240000	220000	180000	220000	150000	270000	240000	140000	210000	150000
7090-7094	Pellet for dog	3	150000	230000	160000	140000	250000	250000	320000	150000	160000	150000

Appendix 17 - Inclusivity / Exclusivity: raw data (Extension study, 2019)

INCLUSIVITY																	
N°	Strain	Species	Reference	Origin	Group	PCA		MYP (ISO 7932)			COMPASS® *B. Plus* Agar (BM13008+BS06908+Bs066))					
						Dilution	Pour plate method CFU/plate	Dilution	Spreading method CFU/plate	Haemolysis	Dilution	Pour plate method		Dilution	Spreading method	
												CFU/ plate	Aspect of colonies		CFU/ plate	Aspect of colonies
1	*Bacillus*	*cereus*	Ad825	Surimi	IV	-6	16	-5	135	+	-6	10	Green with halo	-6	19	Green with halo
						-7	2	-6	18		-7	1		-7	1	
2	*Bacillus*	*cereus*	Ad1468	Milk powder	VI	-5	16	-5	32	+	-5	31	Green with halo	-5	25	Green with halo
						-6	3	-6	7		-6	1		-6	1	
3	*Bacillus*	*cereus*	Ad2971	Coconut milk	III	-6	9	-6	25	+	-5	83	Green with halo	-5	134	Green with halo
						-7	1	-7	2		-6	13		-6	13	
4	*Bacillus*	*cereus*	Ad2455	Cauliflower puree	III	-6	30	-6	35	+	-6	35	Green with halo	-6	49	Green with halo
						-7	1	-7	0		-7	4		-7	5	
5	*Bacillus*	*cereus*	21	Rice with curry	VI	-6	75	-6	108	+	-6	76	Green with halo	-6	64	Green with halo
						-7	11	-7	21		-7	8		-7	11	
6	*Bacillus*	*cereus*	Ad2488	Custard cream	III	-6	18	-6	34	+	-6	33	Green with halo	-6	21	Green with halo
						-7	0	-7	3		-7	2		-7	1	
7	*Bacillus*	*cereus*	30	Raw shrimp	IV	-6	44	-6	41	+	-6	14	Green with halo	-6	44	Green with halo
						-7	3	-7	6		-7	5		-7	6	
8	*Bacillus*	*cereus*	31	Butter powder	III	-6	29	-6	15	+	-6	33	Green with halo	-6	29	Green with halo
						-7	1	-7	3		-7	1		-7	5	
9	*Bacillus*	*cereus*	35	Parmentier minced meat	IV	-6	44	-6	30	+	-6	37	Green with halo	-6	63	Green with halo
						-7	2	-7	11		-7	5		-7	3	
10	*Bacillus*	*cereus*	Ad 242	Pancake batter	III	-6	23	-5	133	+	-6	25	Green with halo	-6	26	Green with halo
						-7	1	-6	12		-7	1		-7	0	
11	*Bacillus*	*cereus*	Ad 338	Ille flottante	III	-6	25	-6	25	+	-6	16	Green with halo	-6	33	Green with halo
						-7	1	-7	0		-7	1		-7	4	
12	*Bacillus*	*cereus*	Ad 420	Caseinate	III	-6	20	-6	29	+	-6	21	Green with halo	-6	28	Green with halo
						-7	1	-7	2		-7	4		-7	6	
13	*Bacillus*	*cereus*	Ad 465	Salmon terrine	III	-5	149	-5	140	+	-6	6	Green with halo	-5	26	Green with halo
						-6	14	-6	11		-7	1		-6	3	
14	*Bacillus*	*cereus*	Ad 483	Punch	III	-6	62	-6	36	+	-6	36	Green with halo	-6	51	Green with halo
						-7	0	-7	3		-7	7		-7	8	

INCLUSIVITY																	
N°	Strain	Species	Reference	Origin	Group	PCA		MYP (ISO 7932)			COMPASS® *B. Plus* Agar (BM13008+BS06908+Bs066))						
						Dilution	Pour plate method CFU/plate	Dilution	Spreading method CFU/plate	Haemolysis	Dilution	Pour plate method CFU/plate	Pour plate method Aspect of colonies	Dilution	Spreading method CFU/plate	Spreading method Aspect of colonies
15	*Bacillus*	*cereus*	Ad 607	Environment	III	-6	75	-6	59	+	-6	55	Green with halo	-6	52	Green with halo
						-7	7	-7	3		-7	6		-7	4	
16	*Bacillus*	*cereus*	Ad 608	Baguette dough	III	-6	48	-6	14	+	-6	28	Green with halo	-6	30	Green with halo
						-7	1	-7	4		-7	2		-7	3	
17	*Bacillus*	*cereus*	Ad 755	Milk protein	III	-6	25	-6	34	+	-6	17	Green with halo	-6	26	Green with halo
						-7	3	-7	1		-7	1		-7	2	
18	*Bacillus*	*cereus*	Ad 756	Starch	IV	-6	52	-6	45	+	-6	27	Green with halo	-6	37	Green with halo
						-7	6	-7	2		-7	5		-7	4	
19	*Bacillus*	*cereus*	Ad 757	Puree	IV	-6	63	-6	54	+	-6	50	Green with halo	-6	40	Green with halo
						-7	4	-7	8		-7	8		-7	2	
20	*Bacillus*	*cereus*	Ad2014	Ice cream	II	-6	30	-6	21	+	-6	21	Green with halo	-6	35	Green with halo
						-7	4	-7	5		-7	4		-7	1	
21	*Bacillus*	*cereus*	Ad2017	Asian ready meal	II	-6	40	-6	19	+	-5	112	Green with halo	-6	25	Green with halo
						-7	3	-7	2		-6	10		-7	2	
22	*Bacillus*	*cereus*	Ad2477	Sea food	II	-6	30	-6	26	+	-6	22	Green with halo	-6	42	Green with halo
						-7	4	-7	1		-7	2		-7	1	
23	*Bacillus*	*cereus*	Ad1718	Egg roll	II	-5	24	-5	26	+	-5	12	Green with and without halo	-5	28	Green with halo
						-6	0	-6	1		-6	1	Green without halo	-6	1	
24	*Bacillus*	*cereus*	Ad495	Vegetables	III	-6	33	-6	44	+	-6	23	Green with halo	-6	35	Green with halo
						-7	1	-7	4		-7	6		-7	3	
25	*Bacillus*	*cereus*	Ad2565	Spelt and vegetables	VI	-6	57	-6	22	+	-6	34	Green with and without halo	-6	27	Green with halo
						-7	3	-7	0		-7	3		-7	5	
26	*Bacillus*	*cytotoxicus*	Ad2163	Hazelnut apples	VII	-6	21*	-5	55	+	-6	20	Green with halo	-6	10	Green with halo
						-7	4*	-6	2		-7	4		-7	1	
27	*Bacillus*	*cytotoxicus*	Ad2164	Semolina	VII	-5	6*	-5	90	+	-6	20	Green with halo	-6	103	Green with halo
						-6	0*	-6	14		-7	1		-7	7	
28	*Bacillus*	*cytotoxicus*	Ad2932	Dehydrated purée	VII	-5	6*	-6	68	+	-6	95	Green with halo	-6	36	Green with halo
						-6	3*	-7	6		-7	18		-7	3	

INCLUSIVITY																	
						PCA		MYP (ISO 7932)			COMPASS® *B. Plus* Agar (BM13008+BS06908+Bs066))						
N°	Strain	Species	Reference	Origin	Group	Dilution	Pour plate method CFU/plate	Dilution	Spreading method CFU/plate	Haemolysis	Dilution	Pour plate method CFU/plate	Pour plate method Aspect of colonies	Dilution	Spreading method CFU/plate	Spreading method Aspect of colonies
29	*Bacillus*	*cytotoxicus*	Ad2864	Dehydrated soup leeks/potatoes	VII	-5	3*	-6	>150	+	-6	>150	Green with halo	-6	>150	Green with halo
						-6	0*	-7	23		-7	39		-7	50	
30	*Bacillus*	*cytotoxicus*	DSM 22905	Mashed vegetables	VII	-5	115*	-5	29	+	-5	76	Green with halo	-5	146	Green with halo
						-6	10*	-6	4		-6	12		-6	4	
31	*Bacillus*	*mycoïdes*	Ad 746	Dairy product	VI	-6	36	-6	34	+	-6	32	Green without halo	-6	43	Green without halo
						-7	2	-7	2		-7	4		-7	2	
32	*Bacillus*	*mycoïdes*	Ad 761	Vegetables	VI	-6	27	-6	29	+	-6	15	Green without halo	-6	48	Green without halo
						-7	4	-7	5		-7	4		-7	2	
33	*Bacillus*	*mycoïdes*	Ad 762	Milk proteins	VI	-5	142	-6	18	+	-5	103	Green without halo	-5	144	Green without halo
						-6	16	-7	2		-6	18		-6	17	
34	*Bacillus*	*mycoïdes*	Ad 787	Egg product	IV	-6	124	-6	145	+	-6	64	Green with halo	-6	82	Green with halo
						-7	13	-7	12		-7	14		-7	17	
35	*Bacillus*	*mycoïdes*	Ad2462	Poultry and cheesecake	IV	-5	44	-5	86	+	-5	55	Green with halo	-5	88	Green with halo
						-6	6	-6	9		-6	6		-6	4	
36	*Bacillus*	*pseudomycoïdes*	CIP105702	/	III	-5	145	-6	12	+	-5	69	Spreading colonies, green with and without halo	-5	>150	Spreading colonies, green with and without halo
						-6	10	-7	1		-6	8		-6	9	
37	*Bacillus*	*pseudomycoïdes*	DSM307	/	III	-5	84	-5	22	+	-5	72	Spreading colonies, green without halo	-5	Impossible to enumerate (spreading colonies)	Spreading colonies, green without halo
						-6	9	-6	5		-6	11		-6	17	
38	*Bacillus*	*pseudomycoïdes*	Ad 765	Plants	III	-5	81	-6	19	+	-5	75	Spreading colonies, green without halo	-5	Impossible to enumerate (spreading colonies)	Spreading colonies, green without halo
						-6	6	-7	2		-6	7		-6	4	

INCLUSIVITY																
						PCA		MYP (ISO 7932)			COMPASS® *B. Plus* Agar (BM13008+BS06908+Bs066))					
							Pour plate method		Spreading method			Pour plate method			Spreading method	
N°	Strain	Species	Reference	Origin	Group	Dilution	CFU/plate	Dilution	CFU/plate	Haemolysis	Dilution	CFU/ plate	Aspect of colonies	Dilution	CFU/ plate	Aspect of colonies
39	*Bacillus*	*pseudomycoïdes*	Ad 766	Plants	I	-5	75	-5	48	+	-5	Impossible to enumerate (spreading colonies)	Spreading colonies, green without halo	-5	Impossible to enumerate (spreading colonies)	Spreading colonies, green without halo
						-6	6	-6	12		-6	10		-6	8	
40	*Bacillus*	*pseudomycoïdes*	Ad2459	Plants	I	-5	107	-5	49	+	-5	69	Spreading colonies, green without halo	-5	Impossible to enumerate (spreading colonies)	Spreading colonies, green without halo
						-6	7	-6	10		-6	11		-6	13	
41	*Bacillus*	*thuringiensis*	Ad2489	Pastry cream	IV	-6	78	-6	62	-	-6	67	Green without halo	-6	137	Green without halo
						-7	6	-7	5		-7	9		-7	17	
42	*Bacillus*	*thuringiensis*	Ad2914	Flour of wheat	IV	-6	83	-6	72	+	-6	56	Green with halo	-6	56	Green with halo
						-7	7	-7	9		-7	5		-7	5	
43	*Bacillus*	*thuringiensis*	Ad2989	Galette of black wheat	IV	-6	76	-6	45	+	-6	68	Green with and without halo	-6	124	Green with halo
						-7	5	-7	11		-7	7		-7	15	
44	*Bacillus*	*thuringiensis*	Ad2991	Mousse with red fruits	IV	-6	58	-6	44	+	-6	57	Green with halo	-6	68	Green with halo
						-7	6	-7	4		-7	7		-7	6	
45	*Bacillus*	*thuringiensis*	Ad3002	Muesli	IV	-6	95	-6	86	+	-6	75	Green with halo	-6	95	Green with halo
						-7	2	-7	12		-7	10		-7	2	
46	*Bacillus*	*weihenstephanensis*	Ad728	Egg product	VI	-6	46	-6	36	+	-6	37	Green with and without halo	-6	56	Green with halo
						-7	4	-7	9		-7	3		-7	6	
47	*Bacillus*	*weihenstephanensis*	Ad780	Prepared dish	VI	-6	33	-6	41	+	-6	40	Green with and without halo	-6	62	Green with halo
						-7	3	-7	2		-7	6		-7	2	
48	*Bacillus*	*weihenstephanensis*	Ad782	Milk	VI	-6	26	-6	38	+	-6	25	Green with halo	-6	52	Green with halo
						-7	2	-7	2		-7	4		-7	5	
49	*Bacillus*	*weihenstephanensis*	Ad1029	Carrots	VI	-6	59	-6	49	+	-6	45	Green with and without halo	-6	76	Green with halo
						-7	7	-7	10		-7	6		-7	4	
50	*Bacillus*	*weihenstephanensis*	Ad2478	Raw hulls	VI	-6	27	-6	78	+	-6	59	Green with halo	-6	87	Green with halo
						-7	2	-7	6		-7	4		-7	3	Green with halo

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

EXCLUSIVITY															
N°	Strain				PCA		MYP (ISO 7932)			COMPASS® *B. Plus* Agar (BM13008+BS06908+BS066)					
	Genus	Species	Reference	Origin	Dilution	Pour plate method CFU/plate	Dilution	Spreading method CFU/plate	Spreading method Aspect of the colonies	Dilution	Pour plate method CFU/plate	Pour plate method Aspect of the colonies	Dilution	Spreading method CFU/plate	Spreading method Aspect of the colonies
1	*Bacillus*	*amyloliquefaciens*	36	Bread	-5 -6	33 1	-4 -5	27 2	NC clear	-3 -4	0 0	/	-3 -4	0 0	/
2	*Bacillus*	*benzoevorans*	Ad 430	Rum	-6 -7	72 9	-3 -4	0 0	/	-3 -4	0 0	/	-3 -4	0 0	/
3	*Bacillus*	*circulans*	Ad760	Plants	-6 -7	6 1	-3 -4	0 0	/	-3 -4	0 0	/	-3 -4	0 0	/
4	*Bacillus*	*coagulans*	Ad 732	Dairy products	-5 -6	41 7	-3 -4	0 0	/	-3 -4	0 0	/	-3 -4	0 0	/
5	*Bacillus*	*licheniformis*	Ad 789	Egg products	-6 -7	61 10	-4 -5	>150 >150	NC yellow	-3 -4	0 0	/	-3 -4	0 0	/
6	*Bacillus*	*licheniformis*	Ad 742	Dairy product	-5 -6	69 7	-4 -5	>150 46	NC clear	-3 -4	0 0	/	-3 -4	0 0	/
7	*Bacillus*	*macroïdes*	Ad 750	Purée preserved with cold	-4 -5	28 1	-3 -4	0 0	/	-3 -4	0 0	/	-3 -4	0 0	/
8	*Bacillus*	*megaterium*	Ad 172	Karaya gum	-4 -5	84 6	-3 -4	0 0	/	-3 -4	0 0	/	-3 -4	0 0	/
9	*Bacillus*	*motobuensis*	Ad 690	Gluten	-6 -7	60 6	-4 -5	>150 >150	NC yellow	-3 -4	0 0	/	-3 -4	0 0	/
10	*Bacillus*	*pumilus*	24	Chicken	-5 -6	>300 34	-4 -5	>150 >150	NC yellow	-3 -4	0 0	/	-3 -4	0 0	/
11	*Bacillus*	*pumilus*	Ad 284	Piémontaise sauce	-5 -6	>300 49	-4 -5	>150 >150	NC yellow	-3 -4	0 0	/	-3 -4	0 0	/
12	*Bacillus*	*sphaericus*	Ad 872	/	-6 -7	65 4	-4 -5	Impossible to enumerate Impossible to enumerate	Pink spread	-3 -4	0 0	/	-3 -4	0 0	/

EXCLUSIVITY															
N°	Strain				PCA		MYP (ISO 7932)			COMPASS® *B. Plus* Agar (BM13008+BS06908+BS066)					
	Genus	Species	Reference	Origin	Dilution	Pour plate method	Dilution	Spreading method		Dilution	Pour plate method		Dilution	Spreading method	
						CFU/plate		CFU/plate	Aspect of the colonies		CFU/plate	Aspect of the colonies		CFU/plate	Aspect of the colonies
13	*Bacillus*	*sporothermodurans*	Ad 745	Dairy product	-5 -6	74 34	-4 -5	>150 >150	NC yellow	-3 -4	0 0	/	-3 -4	0 0	/
14	*Bacillus*	*subtilis*	4	Environment	-6 -7	5 1	-4 -5	>150 57	NC yellow	-3 -4	0 0	/	-3 -4	0 0	/
15	*Bacillus*	*subtilis*	Ad 786	Egg products	-5 -6	150 27	-4 -5	>150 74	NC yellow spread	-3 -4	0 0	/	-3 -4	0 0	/
16	*Brevibacillus*	*agrii*	Ad 681	Jellied water	-6 -7	81 8	-4 -5	>150 66	NC clear	-3 -4	0 0	/	-3 -4	0 0	/
17	*Brevibacillus*	*laterosporus*	Ad 803	Environment (soil)	-5 -6	55 10	-4 -5	85 13	NC white	-3 -4	0 0	/	-3 -4	0 0	/
18	*Enterococcus*	*durans*	Ad 149	White ham	-6 -7	>300 53	-4 -5	>150 >150	NC white/ pink	-3 -4	0 0	/	-3 -4	0 0	/
19	*Enterococcus*	*faecalis*	Ad 175	Eggshell	-7 -8	82 15	-4 -5	>150 >150	NC yellow	-3 -4	0 0	/	-3 -4	0 0	/
20	*Enterococcus*	*faecium*	Ad 179	Raw egg roll	-6 -7	>300 23	-4 -5	>150 >150	NC yellow	-3 -4	0 0	/	-3 -4	0 0	/
21	*Enterococcus*	*hirae*	CNRZ 1380	Cheese	-7 -8	76 1	-4 -5	>150 >150	NC microscopic	-3 -4	0 0	/	-3 -4	0 0	/
22	*Leuconostoc*	*citreum*	Ad 408	Ham	-6 -7	17 4	-4 -5	>150 >150	NC yellow	-3 -4	0 0	/	-3 -4	0 0	/
23	*Leuconostoc*	*mesenteroïdes*	Ad 417	Ham	-6 -7	40 3	-4 -5	>150 61	NC yellow	-3 -4	0 0	/	-3 -4	0 0	/
24	*Lysinibacillus*	*fusiformis*	Ad 828	/	-5 -6	173 16	-4 -5	Impossible to enumerate 68	NC pink flat	-3 -4	0 0	/	-3 -4	0 0	/
25	*Lysinibacillus*	*sphaericus*	Ad 724	Dairy product	-5 -6	60 4	-4 -5	>150 >150	NC yellow	-3 -4	0 0	/	-3 -4	0 0	/
26	*Paenibacillus*	*macerans*	Ad 739	Dairy product	-6 -7	43 4	-4 -5	>150 17	NC yellow clear	-3 -4	0 0	/	-3 -4	0 0	/
27	*Paenibacillus*	*polymyxa*	32	Ionized chicken cutlet	-5 -6	266 32	-4 -5	>150 122	NC yellow microscopic	-3 -4	0 0	/	-3 -4	0 0	/

EXCLUSIVITY															
N°	Strain				PCA		MYP (ISO 7932)			COMPASS® *B. Plus* Agar (BM13008+BS06908+BS066)					
	Genus	Species	Reference	Origin	Dilution	Pour plate method	Dilution	Spreading method		Dilution	Pour plate method		Dilution	Spreading method	
						CFU/plate		CFU/plate	Aspect of the colonies		CFU/plate	Aspect of the colonies		CFU/plate	Aspect of the colonies
28	*Paenibacillus*	*polymyxa*	Ad 785	Purée preserved in cold storage	-6 -7	51 4	-4 -5	Impossible to enumerate 0	NC microscopic /	-3 -4	0 0	/	-3 -4	0 0	/
29	*Staphylococcus*	*epidermis*	Ad 931	Fruit preparation	-4 -5	29 1	-3 -4	0 0	/	-3 -4	0 0	/	-3 -4	0 0	/
30	*Staphylococcus*	*aureus*	Ad 152	Poultry	-6 -7	>300 49	-4 -5	>150 >150	NC yellow	-3 -4	0 0	/	-3 -4	0 0	/