

NF VALIDATION
Validation of alternative analytical methods
Application in food microbiology

Summary report

Validation study according to the ISO 16140-2

NEOGEN® Petrifilm® Aerobic Count Plate

(Certificate number: 3M 01/01 - 09/89)

**for the enumeration of mesophilic aerobic flora in all human food,
pet food and production environmental samples**

Quantitative method

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This report consists of 63 pages, including 9 appendices.

Only copies including the totality of this report are authorised.

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

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

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 will be 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 - <i>Part 1: Vocabulary</i> ▪ ISO 16140-2 (2016) & ISO 16140-2/A1 (2024) : Microbiology of the food chain - Method validation - <i>Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method</i> ▪ AFNOR Technical Rules (Revision 12)
Reference method[♦]	ISO 4833-1:2013 - Microbiology of the food chain - Horizontal method for the enumeration of microorganisms - Part 1: Colony count at 30°C by the pour plate technique
Alternative method	NEOGEN® Petrifilm® Aerobic Count Plate
Scope	> All human food > Pet food > Production environmental samples
Certification organism	AFNOR Certification (http://nf-validation.afnor.org/)

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

1 INTRODUCTION

The **NEOGEN® Petrifilm® Aerobic Count Plate** was validated in September 1989 (Certificate number: 3M 01/01 - 09/89). An overview of the validations is given in Table 1.

Table 1 - Overview of the validation

Date	Study	Scope	Expert Laboratory	Validation standard
September 1989	Initial validation	Raw milk	Data from PITON & GRAPPIN	/
September 1992	Extension study	Butter	Data from PITON & GRAPPIN	/
September 1992	Extension study	Vegetables and raw vegetable-based preparations	ADRIA Normandie	/
November 1992	Extension study	Pasteurized milk	ADRIA Normandie	/
January 1993	Extension study	Meat products	ADRIA Normandie	/
September 1993	Renewal study	All human food	ADRIA Normandie	
September 1997	Renewal study	All human food	ADRIA	/
December 2001	Renewal study	All human food	ADRIA	/
June 2005	Renewal study	All human food	ADRIA	ISO 16140 (2003)
September 2007	Extension study	For enumeration after 48 h incubation time for all human food excluding raw shellfish and dairy products	ADRIA	ISO 16140 (2003)
July 2009	Renewal study	All human food	ADRIA	ISO 16140 (2003) ISO 16140/A1 (2011)
July 2013	Renewal study	All human food	ADRIA	ISO 16140 (2003) ISO 16140/A1 (2011)
February 2015	Extension study	Pet food Production environmental samples	ADRIA	ISO 16140 (2003) ISO 16140/A1 (2011)
October 2017	Renewal study	All human food Pet food Production environmental samples	ADRIA	ISO 16140 (2016)
June 2021	Renewal study	All human food Pet food Production environmental samples	ADRIA	ISO 16140-2 (2016)
July 2025	Renewal study with reanalysis of the data according to ISO 7218 (2024) and ISO 16140-2/A1	All human food Pet food Production environmental samples	ADRIA	ISO 16140-2 (2016), ISO 16140-2/A1 (2024)

2 METHOD DESCRIPTIONS

2.1 Alternative method

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

2.1.1 Principle

The NEOGEN Petrifilm Aerobic Count (AC) Plate is a sample-ready-culture medium system which contains modified Standard Methods nutrients, a cold-water-soluble gelling agent, and a tetrazolium indicator that facilitates colony enumeration. NEOGEN Petrifilm AC Plates are used for the enumeration of aerobic bacteria in the food and beverage industries.

2.1.2 Protocol

The enumeration is possible:

- After 48 h $\pm$ 3 h at 30°C for all human food, pet food and environmental samples except dairy products and raw shellfish
- After 72 h $\pm$ 3 h at 30°C for all human food, pet food and environmental samples.

It is possible to store the NEOGEN Petrifilm Aerobic Count (AC) Plate for less than or equal to - 15°C for no longer than one week before proceeding to enumeration.

2.1.3 Restrictions

There is no restriction.

2.2 Reference method♦

The reference method used for comparison according to the ISO 16140-2 is the ISO 4833-1:2013 - Microbiology of the food chain — Horizontal method for the enumeration of microorganisms — Part 1: Colony count at 30 degrees C by the pour plate technique (See **Appendix 2**).

For the renewal in 2025, the raw data of both the reference and the alternative methods were reanalysed according to ISO 7218 (2024) interpretation rules. Modifications in comparison to the previous report are highlighted in the raw data tables in Appendix 4 and 7.

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

2.3 Protocols applied during the initial validation and the renewal study

Incubation times

- After 45 h at 30°C for all human food, pet food and environmental samples except dairy products and raw shellfish
- After 69h at 30°C for all human food, pet food and environmental samples.

The storage at -15°C has not been tested in this study but has been proven based on internal data from NEOGEN and tested on other Petrifilm® plates (Petrifilm® RAC and LAB).

3 INITIAL VALIDATION STUDY AND EXTENSION / RENEWAL STUDIES: RESULTS

3.1 Method comparison study

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

The study was carried out on a diversity of samples and strains representative of agri-food products. This does not constitute an exhaustive list of the different matrices included in the scope.

For any comment on the alternative method, please contact AFNOR Certification at <http://nf-validation.afnor.org/contact-2/>.

3.1.1 Relative trueness study

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

3.1.1.1 Number and nature of the samples

Seven categories were tested. The repartition of the tested category and type is provided in Table 2.

Samples were analyzed (137 for 48 h incubation time and 314 for 72 h incubation time), leading to 114 exploitable results for 48 h incubation time and 286 for 72 h incubation time.

Table 2 – Categories and types

Category		Type		Incubation time : 48h		Incubation time : 72h	
				Number of samples analysed	Number of samples with interpretable results	Number of samples analysed	Number of samples with interpretable results
1	Meat products	a	Raw meats	16	16	59	59
		b	Ready to reheat products	7	5	9	7
		c	Delicatessen	5	5	19	19
	Total		28	26	87	85	
2	Dairy products	a	Raw milks	0	0	21	21
		b	Milk powders and powdered products	0	0	13	13
		c	Pasteurized milks and dairy based desserts	0	0	9	5
	Total		0	0	43	39	
3	Seafood products	a	Fresh	9	9	9	9
		b	Frozen	5	5	5	5
		c	Ready to eat, ready to reheat	8	8	8	8
	Total		22	22	22	22	
4	Fruits and vegetables	a	Frozen	5	5	5	5
		b	Fresh and bagged products	5	5	52	52
		c	Ready to eat, ready to reheat	6	6	32	32
	Total		16	16	89	89	
5	Egg products and egg-based products	a	Mayonnaise, custard...	7	6	7	6
		b	Pasteurized egg	7	5	7	5
		c	Pastry	10	9	10	9
	Total		24	20	24	20	
6	Pet food	a	Dehydrated products (pellets...)	8	5	8	5
		b	Humid products (balls, pâtés, sausages...)	10	5	10	5
		c	Ingredients (dehydrated proteins, dehydrated raw materials...)	5	5	5	5
	Total		23	15	23	15	
7	Environmental samples	a	Surfaces (wipes, swabs...)	9	5	9	5
		b	Process water	9	6	11	6
		c	Dusts (dairy and egg industries...)	6	5	6	5
	Total		24	15	26	16	
ALL CATEGORIES				137	114	314	286

3.1.1.2 Artificial and natural contamination of the samples

Artificial contaminations were realized by spiking or seeding protocols. The inoculated strains, the contamination protocols, the injured protocols of the inoculated cells and the injury evaluation for the spiking protocol are provided in **Appendix 3**. Injury efficiency was evaluated by enumerating the pure culture on selective and non-selective agars.

For interpretable results, 109 (48h incubation time) and 281 (72h incubation time) samples were naturally contaminated, and 5 samples were artificially contaminated.

3.1.1.3 Raw data

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

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

As two replicates were available for some samples and in order to update the results according to ISO 7218 (2024), one duplicate was chosen as follow:

- First duplicates with interpretable data.
- Same duplicate chosen for all conditions.

A diagonal line pattern fill was applied to cells representing removed replicate.

The data are classified in three categories (See Table 3):

Interpretable results with the reference and the alternative methods.

- Results with less than 4 colonies per plate with the reference and/or the alternative method (indicated with “*” in the data) in order to have a more precise result. These results are not included in the calculation.
- Results below or above the quantification limit: according to the ISO 16140-2:2016, if any result (either reference or alternative method) is below the quantification limit, the data should be plotted using a substituted value of 1 log₁₀ units less than the observed value in case of a lower than value. Similarly, any value greater than the upper limit should be amended by adding 1 log unit. These results are not included in the calculations but also appear on the graphs.

Table 3 – Classification of the data

Category		Type		Incubation time : 48h					Incubation time : 72h				
				Number of samples analyzed	Number of samples with < 4 colonies /plate	Number of samples below or above the quantification limit	Number of samples with no result	Number of samples with interpretable results	Number of samples analyzed	Number of samples with < 4 colonies /plate	Number of samples below or above the quantification limit	Number of samples with no result	Number of samples with interpretable results
1	Meat products	a	Raw meats	16	0	0	0	16	59	0	0	0	59
		b	Ready to reheat products	7	0	2	0	5	9	1	1	0	7
		c	Delicatessen	5	0	0	0	5	19	0	0	0	19
	Total		28	0	2	0	26	87	1	1	0	85	
2	Dairy products	a	Raw milks	/	/	/	/	/	21	0	0	0	21
		b	Milk powders and powdered products	/	/	/	/	/	13	0	0	0	13
		c	Pasteurized milks and dairy based desserts	/	/	/	/	/	9	1	3	0	5
	Total		/	/	/	/	/	43	1	3	0	39	
3	Seafood products	a	Fresh	9	0	0	0	9	9	0	0	0	9
		b	Frozen	5	0	0	0	5	5	0	0	0	5
		c	Ready to eat, ready to reheat	8	0	0	0	8	8	0	0	0	8
	Total		22	0	0	0	22	22	0	0	0	22	
4	Fruits and vegetables	a	Frozen	5	0	0	0	5	5	0	0	0	5
		b	Fresh and bagged products	5	0	0	0	5	52	0	0	0	52
		c	Ready to eat, ready to reheat	6	0	0	0	6	32	0	0	0	32
	Total		16	0	0	0	16	89	0	0	0	89	
5	Egg products and egg-based products	a	Mayonnaise, custard...	7	0	1	0	6	7	0	1	0	6
		b	Pasteurized egg	7	0	2	0	5	7	0	2	0	5
		c	Pastry	10	0	1	0	9	10	0	1	0	9
	Total		24	0	4	0	20	24	0	4	0	20	
6	Pet food	a	Dehydrated products (pellets...)	8	1	2	0	5	8	1	2	0	5
		b	Humid products (balls, pâtés, sausages...)	10	1	4	0	5	10	2	3	0	5
		c	Ingredients (dehydrated proteins, dehydrated raw materials...)	5	0	0	0	5	5	0	0	0	5
	Total		23	2	6	0	15	23	3	5	0	15	
7	Production environmental samples	a	Surfaces (wipes, swabs...)	9	0	4	0	5	9	0	4	0	5
		b	Process water	9	0	4	0	5	11	0	5	0	6
		c	Dusts (dairy and egg industries...)	6	1	0	0	5	6	0	1	0	5
	Total		24	1	8	0	15	26	0	10	0	16	
TOTAL				137	3	20	0	114	314	5	23	0	286

The samples, which were not used in the calculations, are provided in Table 4.

Table 4 - Samples which were not used in the calculations

Sample number	Product	Reference method: ISO 4833♦	Alternative method: NEOGEN Petrifilm Aerobic Count Plate	
		Log (cfu/g) mean	Log (cfu/g) mean 48h	Log (cfu/g) mean 72h
T70	Whole egg	<1.00	<1.00	<1.00
T72	Whole egg	<1.00	1.30	1.30
T97	Egg cream	1.30	<1.00	<1.00
382	Pastry	>5.48	>5.48	>5.48
3676	Dusts from egg industry	1.30*	1.00*	<1.00
3830	Pellets for cats (poultry)	<1.00	<1.00	<1.00
3831	Pellets for cats (beef)	<1.00	<1.00	<1.00
3832	Pellets for dogs (poultry)	1.56	1.30*	1.30*
3833	Pâté for cats (salmon)	<1.00	<1.00	<1.00
3834	Sausages for dogs	>4.47	>4.48	>4.48
3835	Sausages for dogs	1.60	<1.00	1.30*
4007	Process water (fish industry)	<1.00	<1.00	<1.00
4008	Process water (fish industry)	5.23	>5.48	>5.48
4009	Process water (fish industry)	>5.48	>5.48	>5.48
4011	Swab after cleaning (fish industry)	<1.00	1.30*	1.30*
4012	Swab after cleaning (fish industry)	>5.48	>5.48	>5.48
4013	Wipe after cleaning (fish industry)	>5.48	>5.48	>5.48
4014	Wipe after cleaning (fish industry)	>5.48	>5.48	>5.48
4130	Ready to eat pork	<1.00	1.48*	1.48*
4134	Pasteurized milk	<1.00	/	<1.00
4138	Dairy based dessert	1.56	/	<1.00
4144	Sausage for dog	1.65	<1.00	<1.00
4146	Process water	<1.00	<1.00	<1.00
4150	Rice pudding	1.56	/	1.30*
4785	Sausage for dog	2.04	1.00*	1.00*
6808	Pasteurized milk	<1.00	/	<1.00
6810	RTRH veal	1.26*	<1.00	1.30*
6816	Process water (fish industry)	<1.00	/	<1.00

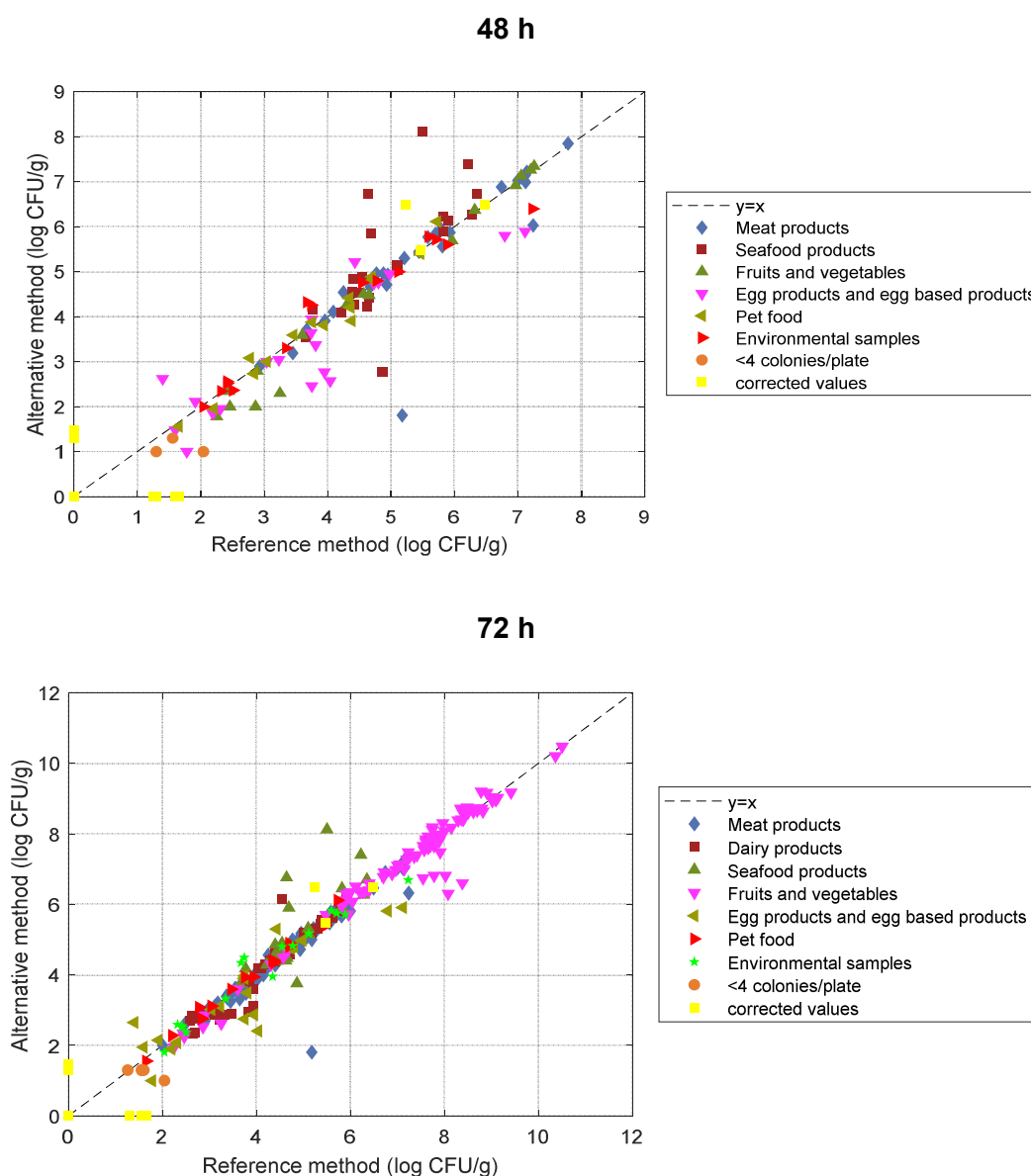
♦ Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)

3.1.1.4 Statistical interpretation

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

The data plotted for the different studied categories after 48 h incubation time and after 72 h incubation time are given in **Appendix 5** and Figure 1 for all the products.

Figure 1 - Data plotted for all the products



The calculated values for Average difference and Standard deviation differences per category are provided in Table 5.

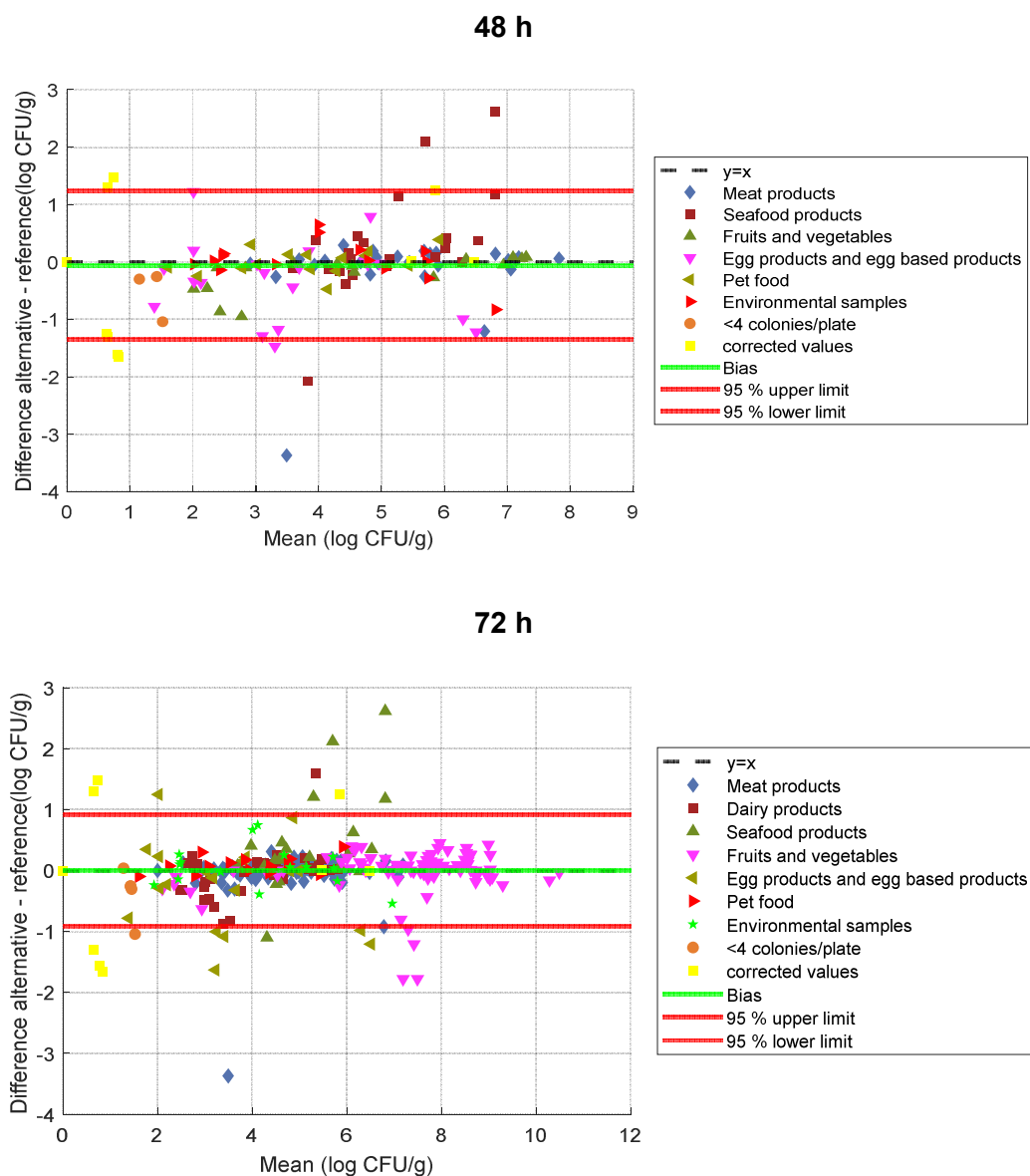
Table 5 - Calculated values per incubation time

Incubation time		Category	n	Linear bias $\bar{D}$	SD	95% lower limit	95% upper limit
48h	1	Meat products	26	-0.16	0.71	-1.65	1.34
	2	Dairy products	0	/	/	/	/
	3	Seafood products	22	0.29	0.91	-1.65	2.23
	4	Fruits and vegetables	16	-0.20	0.32	-0.91	0.50
	5	Egg products and egg-based products	20	-0.31	0.69	-1.79	1.17
	6	Pet food	15	0.00	0.22	-0.49	0.49
	7	Production environmental samples	15	0.03	0.34	-0.72	0.78
		All categories	114	-0.06	0.65	-1.35	1.24
72h	1	Meat products	85	-0.04	0.39	-0.83	0.74
	2	Dairy products	39	-0.03	0.39	-0.82	0.76
	3	Seafood products	22	0.41	0.79	-1.28	2.09
	4	Fruits and vegetables	89	-0.02	0.38	-0.78	0.73
	5	Egg products and egg-based products	20	-0.23	0.71	-1.75	1.30
	6	Pet food	15	0.09	0.14	-0.22	0.39
	7	Production environmental samples	16	0.07	0.34	-0.68	0.81
		All categories	286	0.00	0.46	-0.91	0.91

 $\bar{D}$: Average difference

SD: Standard deviation of differences

The Bland-Altman difference plots for each category are given in **Appendix 6** and Figure 2 for all the samples (after 48 h incubation time and 72 h incubation time).

Figure 2 – Bland-Altman difference plot for all the samples

The bias observed in both conditions is close to 0 (-0.06 log and -0.00 log) when combining all the categories. It varies from - 0.31 log to 0.29 log for 48 h incubation time and varies from - 0.23 log to 0.41 log for 72 h incubation time.

Samples for which the difference between the result observed with the reference and the alternative methods is above or lower than the limits are listed in in Table 6.

Table 6 - Analysis of the data out of the confidence limits

Category	
1	Meat products
2	Dairy products
3	Seafood products
4	Fruits and vegetables
5	Egg products and egg-based products
6	Pet food
7	Production environmental samples

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

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

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

Classification of data	Incubation time: 48h									
	Category	Type	N° Sample	Product	Reference method	Alternative method	Values before correction (Ref/Alt)	Mean	Difference	Lower / Upper limits
Interpretable results by both methods	1	c	4132	Low moisture smoked ham	5.18	1.81	/	3.49	-3.37	-1.35 / 1.24
	3	a	T86	Mussels	4.64	6.74	/	5.69	2.10	
	3	a	T88	Clams (littlenecks)	5.50	8.11	/	6.81	2.61	
	3	c	T96	Smoked salmon	4.86	2.78	/	3.82	-2.08	
	5	c	T20	Iced nougat	4.04	2.57	/	3.31	-1.47	
< or > the quantification limit	1	a	4130	Ready to eat pork	0.00	1.48	<1.00	0.74	1.48	
	5	b	T72	Whole egg	0.00	1.30	<1.00	0.65	1.30	
	6	b	3835	Sausages for dogs	1.60	0.00	<1.00	0.80	-1.60	
	6	b	4144	Sausage for dog	1.65	0.00	<1.00	0.83	-1.65	
	7	a	4011	Swab after cleaning (fish industry)	0.00	1.30	<1.00	0.65	1.30	
	7	b	4008	Process water (fish industry)	5.23	6.48	>5.48	5.86	1.25	

Classification of data	Incubation time: 72h									
	Category	Type	N° Sample	Product	Reference method	Alternative method	Values before correction (Ref/Alt)	Mean	Difference	Lower / Upper limits
Interpretable results by both methods	1	c	T27	Liver pâté	7.24	6.32	/	6.78	-0.92	-0.91 / 0.91
	1	c	4132	Low moisture smoked ham	5.18	1.81	/	3.49	-3.37	
	2	c	4137	Fresh cheese	4.54	6.15	/	5.35	1.60	
	3	a	T65	Cuttlefish	6.22	7.40	/	6.81	1.18	
	3	a	T86	Mussels	4.64	6.76	/	5.70	2.12	
	3	a	T87	Clams	4.69	5.90	/	5.30	1.21	
	3	a	T88	Clams (littlenecks)	5.50	8.12	/	6.81	2.62	
	3	c	T96	Smoked salmon	4.86	3.76	/	4.31	-1.10	
	4	b	ADRIA Normandie	Mixed crudités	8.02	6.81	/	7.42	-1.21	
	4	b	ADRIA Normandie	Mixed crudités	7.78	6.81	/	7.30	-0.97	
	4	b	ADRIA Normandie	Mixed crudités	8.38	6.60	/	7.49	-1.78	
	4	b	ADRIA Normandie	Mixed crudités	8.08	6.30	/	7.19	-1.78	
	5	b	T93	Whole egg	1.40	2.65	/	2.03	1.25	
	5	b	379	Whole egg	7.11	5.91	/	6.51	-1.21	
	5	b	380	Whole egg	6.79	5.81	/	6.30	-0.98	
	5	c	T17	Iced nougat	3.75	2.75	/	3.25	-1.00	
	5	c	T18	Frozen pastry	3.95	2.87	/	3.41	-1.08	
	5	c	T20	Iced nougat	4.04	2.41	/	3.23	-1.63	
<4 CFU/plate	6	b	4785	Sausage for dog	2.04	1.00*	/	1.52	-1.04	
< or > the quantification limit	1	b	4130	Ready to eat pork	0.00	1.48	<1.00	0.74	1.48	
	2	c	4138	Dairy based dessert	1.56	0.00	<1.00	0.78	-1.56	
	5	a	T97	Egg cream	1.30	0.00	<1.00	0.65	-1.30	
	5	b	T72	Whole egg	0.00	1.30	<1.00	0.65	1.30	
	6	b	4144	Sausage for dog	1.65	0.00	<1.00	0.83	-1.65	
	7	a	4011	Swab after cleaning (fish industry)	0.00	1.30	<1.00	0.65	1.30	
	7	b	4008	Process water (fish industry)	5.23	6.48	>5.48	5.86	1.25	
	7	c	3676	Dusts from egg industry	1.30	0.00	<1.00	0.65	-1.30	

After 72 h incubation time, the samples concerned by higher enumeration using the alternative method concerns shellfish. One hypothesis could be the fact that the microbial flora contained in those samples is more sensitive to heat than microflora from other categories or types. The NEOGEN Petrifilm Aerobic Count Plate uses a cold-water soluble gelling agent while the ISO 4833-1 method uses a melted media maintained at 44-47°C before pouring in the plates, which can have an injury effect on this type of microflora.

For the other categories, a majority of the discordant results are below the LCL.

Less difference is observed at 48h with half of the discordant above the limit and half below.

3.1.1.5 Discordant results

The number of samples below or above the 95% confidence limits is given in Table 7.

Table 7 - Classification of the samples

		Number of samples	
		48 h	72 h
Interpretable results by both methods	< LCL	3	12
	> UCL	2	6
	Total	5	18
<4 CFU/plate	< LCL	0	1
	> UCL	0	0
	Total	0	1
< or > the quantification limit	< LCL	2	4
	> UCL	4	4
	Total	6	8
Total < LCL		5	17
Total >UCL		6	10

The number of samples below the LCL is higher than the number of samples above the UCL, especially at 72h. The samples concerned by lower enumeration are distributed over different categories and not specific to one category.

Overall, 4.4% for 48h and 6.3 of the interpretable results are outside the confidence limits.

3.1.1.6 Conclusion

The relative trueness study of the alternative method is satisfying for both incubation times, i.e. 48 h and 72 h.

3.1.2 Accuracy profile study

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

3.1.2.1 Matrices

Seven matrix/strain pairs were tested. A minimum of one type per category and two different batches were selected, using six samples per type. Two samples were contaminated at a low level, two at intermediate level, and two at a high level. For each sample, five replicates (five different test portions) were tested. In the end, thirty samples were tested per matrix type.

The tested categories, types, matrix and inoculated strains are provided in Table 8.

Table 8 - Categories, types and matrices

Category		Matrix	Inoculated strain	Origin	Inoculation level (CFU/g)
1	Meat products	Pork pâté	<i>Enterobacter agglomerans</i> 135	Pork liver	300 10 000 100 000
2	Dairy products	Pasteurized milk	<i>Staphylococcus aureus</i> 501	Raw milk	
3	Seafood products	Ready to eat mackerel	<i>Listeria monocytogenes</i> Ad2599	Salmon	
4	Fruits and vegetables	Deli salad	<i>Enterococcus gallinarum</i> Ad1145	Guacamole	
5	Egg products and egg-based products	Whole liquid egg	<i>Serratia liquefaciens</i> 26	Egg product	
6	Pet food	Pâté for cat	<i>Citrobacter braakii</i> Ad833	Beef meat	
7	Production environmental samples	Process water	<i>Escherichia coli</i> 93	Ready to eat dish	

3.1.2.2 Calculation and interpretation

The raw data are provided in **Appendix 7**. The summary tables (in log CFU/g) and calculations are provided in **Appendix 8**. The statistical results and the accuracy profiles are provided Figures 17 (48 h incubation time) and 18 (72 h incubation time).

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>

> **48 h incubation time**

The lower and upper β .ETI are within the acceptability limits for all the matrix/strain pairs tested.

> **72 h incubation time**

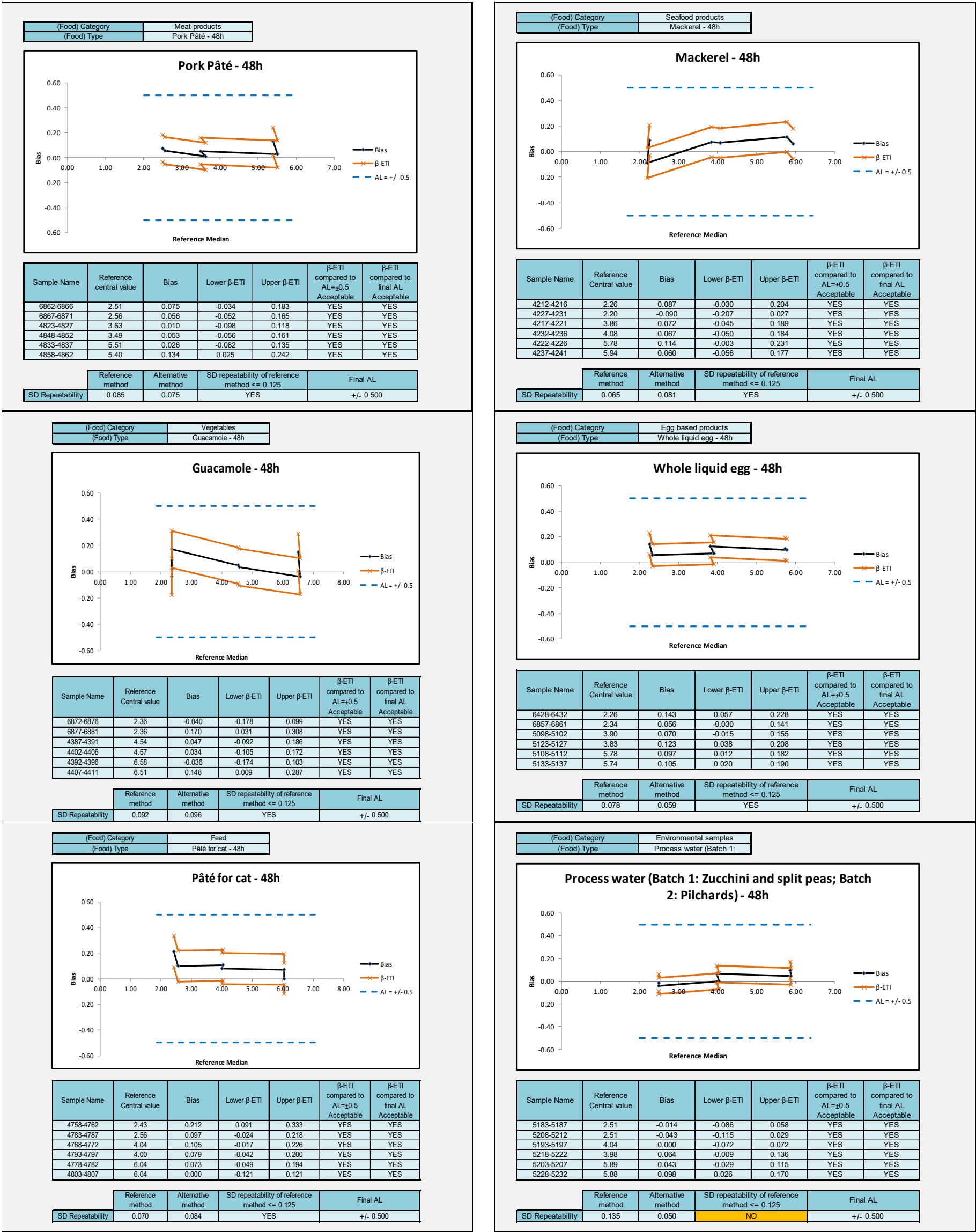
The lower and upper β .ETI are within the acceptability limits for all the matrix/strain pairs tested, except for one batch of pasteurized milk for the low inoculation level (upper β .ETI = 0.601).

For the pasteurized milk, the upper limit of the test is higher than the acceptability limit, but in the case of the comparison of 2 methods of aerobic microflora enumeration by colony count, higher data demonstrate a better recovery of the microflora in those conditions

3.1.2.3 Conclusion

The observed profiles are comprised within the AL., or in the case of pasteurized milk show better recovery in one condition. All the accuracy profiles fulfil the performance criteria.

Figure 3 – Accuracy profile - Incubation time: 48 h



(Food) Category

Vegetables

(Food) Type

Guacamole - 48h

Bias

β -ETI

AL = +/- 0.5

Guacamole - 48h

Bias

β -ETI

AL = +/- 0.5

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
6872-6876	2.36	-0.040	-0.178	0.099	YES	YES
6877-6881	2.36	0.170	0.031	0.308	YES	YES
4387-4391	4.54	0.047	-0.092	0.186	YES	YES
4402-4406	4.57	0.034	-0.105	0.172	YES	YES
4392-4396	6.58	-0.036	-0.174	0.103	YES	YES
4407-4411	6.51	0.148	0.009	0.287	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.092	0.096	YES	+/- 0.500

(Food) Category

Egg based products

(Food) Type

Whole liquid egg - 48h

Bias

β -ETI

AL = +/- 0.5

Whole liquid egg - 48h

Bias

β -ETI

AL = +/- 0.5

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
6428-6432	2.26	0.143	0.057	0.228	YES	YES
6857-6861	2.34	0.056	-0.030	0.141	YES	YES
5098-5102	3.90	0.070	-0.015	0.155	YES	YES
5123-5127	3.83	0.123	0.038	0.208	YES	YES
5108-5112	5.78	0.097	0.012	0.182	YES	YES
5133-5137	5.74	0.105	0.020	0.190	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.078	0.059	YES	+/- 0.500

(Food) Category

Feed

(Food) Type

Pâté for cat - 48h

Bias

β -ETI

AL = +/- 0.5

Pâté for cat - 48h

Bias

β -ETI

AL = +/- 0.5

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
4758-4762	2.43	0.212	0.091	0.333	YES	YES
4783-4787	2.56	0.097	-0.024	0.218	YES	YES
4768-4772	4.04	0.105	-0.017	0.226	YES	YES
4793-4797	4.00	0.079	-0.042	0.200	YES	YES
4778-4782	6.04	0.073	-0.049	0.194	YES	YES
4803-4807	6.04	0.000	-0.121	0.121	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.070	0.084	YES	+/- 0.500

(Food) Category

Environmental samples

(Food) Type

Process water (Batch 1: Zucchini and split peas; Batch 2: Pilchards) - 48h

Bias

β -ETI

AL = +/- 0.5

Process water (Batch 1: Zucchini and split peas; Batch 2: Pilchards) - 48h

Bias

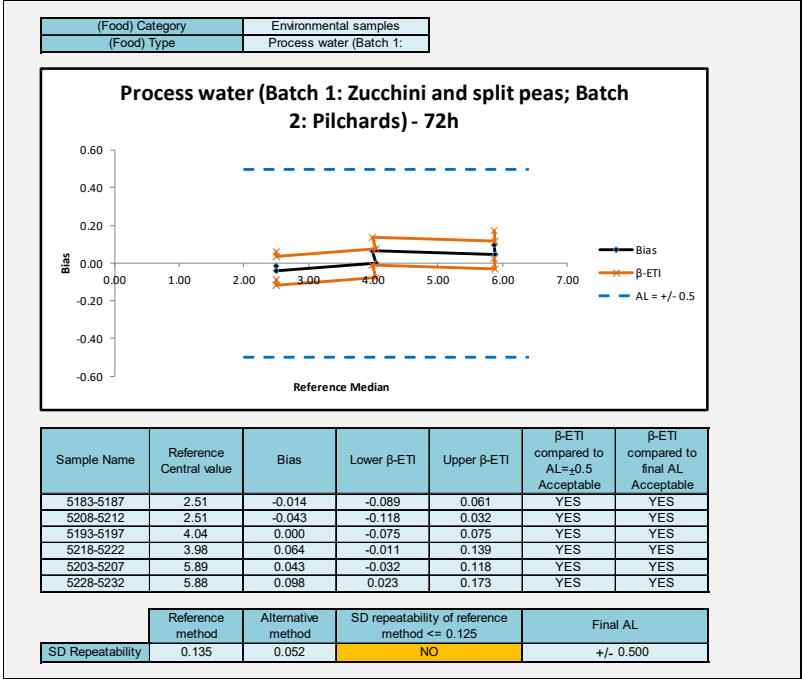
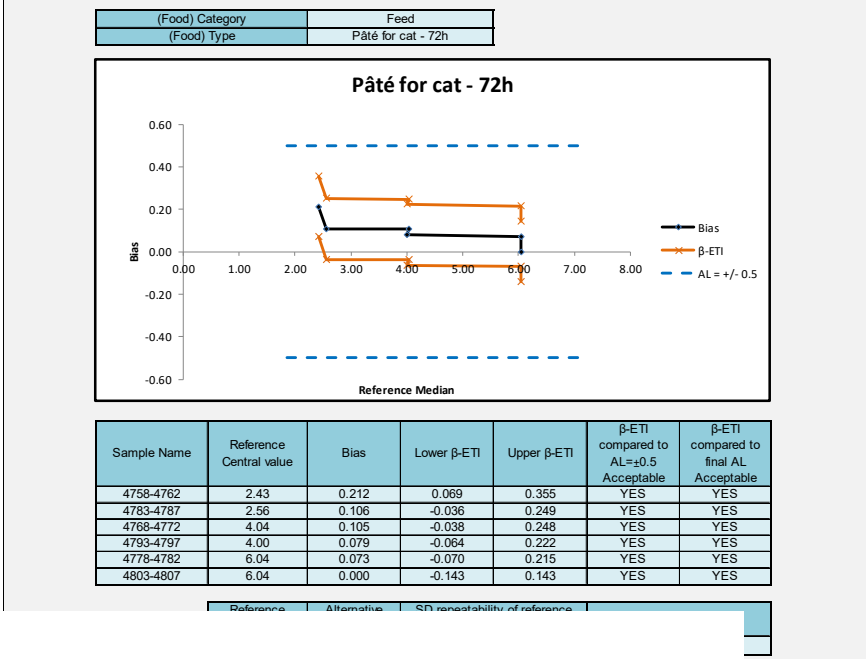
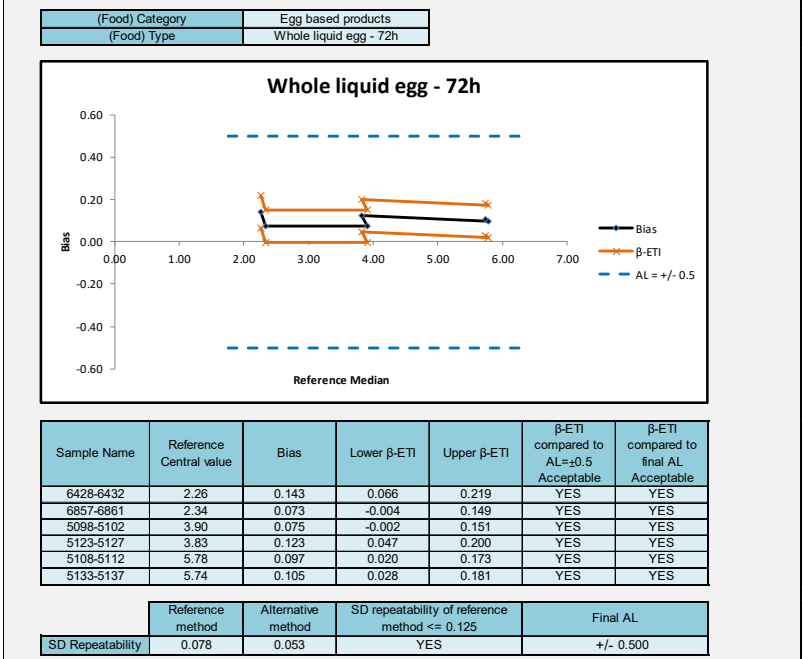
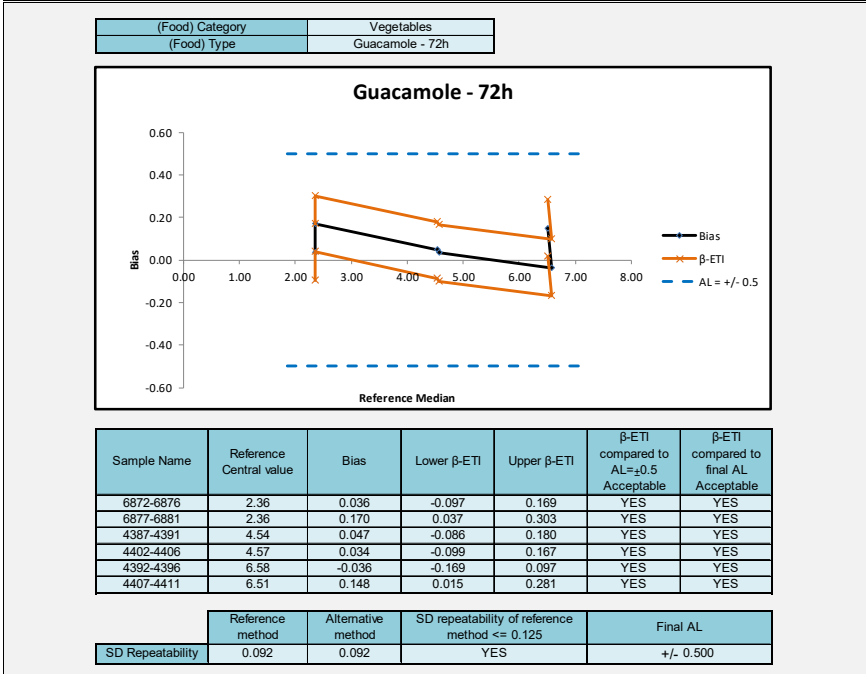
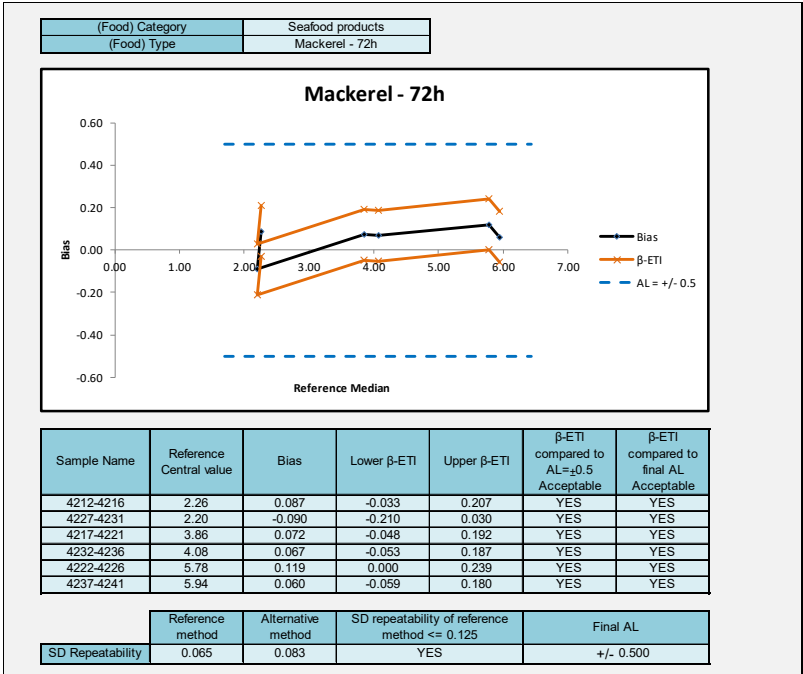
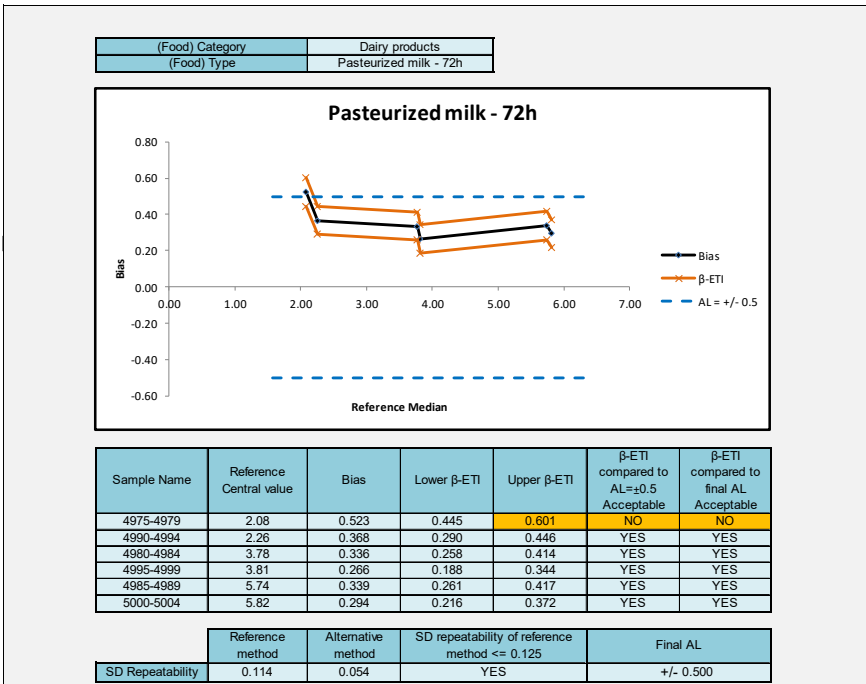
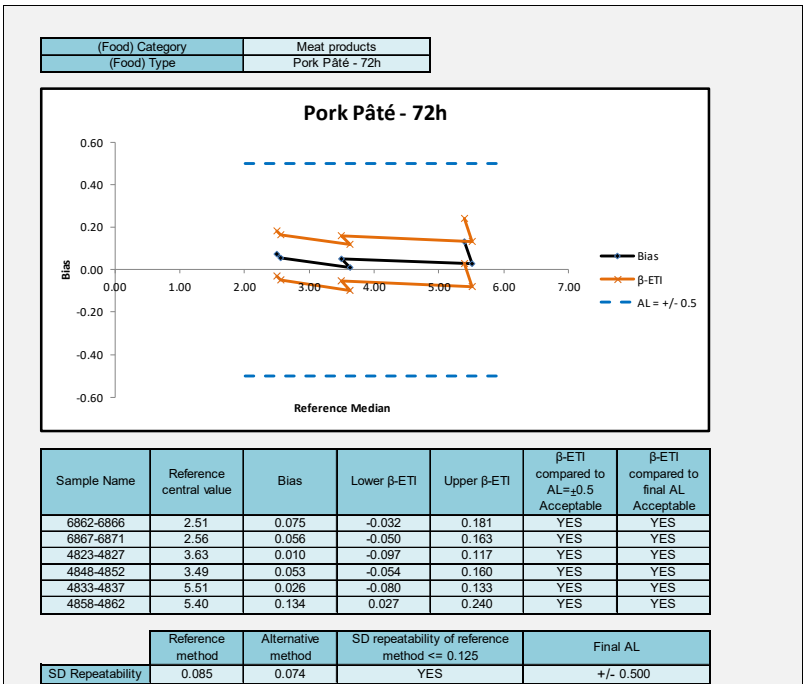
β -ETI

AL = +/- 0.5

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
5183-5187	2.51	-0.014	-0.086	0.058	YES	YES
5208-5212	2.51	-0.043	-0.115	0.029	YES	YES
5193-5197	4.04	0.000	-0.072	0.072	YES	YES
5218-5222	3.98	0.064	-0.009	0.136	YES	YES
5203-5207	5.89	0.043	-0.029	0.115	YES	YES
5228-5232	5.88	0.098	0.026	0.170	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.135	0.050	NO	+/- 0.500

Figure 4 – Accuracy profile - Incubation time: 72 h



3.1.3 Practicability

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

Criteria to be control	Communication on criteria	Expert lab checking procedure
Storage conditions	Store the unopened NEOGEN Petrifilm AC Plate pouches at frozen or refrigerated temperature less than or equal to 8°C (46°F)	Mentioned on the instruction for use
Shelf-life and modalities of utilization after first use	Store resealed pouches in a cool dry place for no longer than four weeks	Mentioned in the kit insert
Time to result	48 h $\pm$ 3 h or 72 h $\pm$ 3 h	Mentioned in the kit insert
Common step with the reference method		Initial suspensions and dilutions

3.2 Inter-Laboratory study

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

3.2.1 Study organization

> Collaborators number

The study was run in 2001. Samples were sent to 15 laboratories.

> Matrix and strain used

Raw milk was used for the study. In order to have different levels of mesophilic aerobic flora, the raw milk was diluted in pasteurized milk. As decided during the meeting of the AFNOR Technical Committee (23/03/2001), the samples were frozen at - 18°C for expedition.

> Samples

Samples were prepared and inoculated on Monday 11 June 2001, as described below:

- 8 samples for enumeration by both methods,
- 1 water flask labelled "Temperature Control" with a temperature probe.

> *Inoculation*

The targeted inoculation levels were the following: 10^3 CFU/ml; 10^4 CFU/ml; 10^5 CFU/ml and 10^5 CFU/ml.

> *Labelling and shipping*

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

Samples were shipped in 24 h to the laboratories involved. The samples were stored at -20°C by the collaborators until starting the analyses.

> *Analyses*

Collaborative study laboratories and the expert laboratory carried out the analyses at Day 2 with alternative and reference methods. The NEOGEN Petrifilm tests were incubated for 72 h at $30^{\circ}\text{C} \pm 1^{\circ}\text{C}$.

3.2.2 *Experimental parameters controls*

3.2.2.1 *Logistic conditions*

All the collaborators received their samples frozen, except Lab H which received its package at Day 2. This Lab did not run the analyses.

3.2.3 *Analysis results*

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

3.2.3.1 *Results obtained by the expert Lab.*

The results obtained by the expert Lab. are the following (See Table 9).

Table 9 – Results obtained by the expert Lab.

Level	Reference method	Alternative method
L1	3.26 3.32	3.20 3.38
L2	3.94 4.15	4.36 4.51
L3	5.08 5.08	5.28 5.38
L4	6.15 6.18	6.38 6.56

3.2.3.2 Results obtained by the collaborators

A summary of the test results is given in Table 10 (CFU/ml) and Table 11 (log CFU/ml).

Table 10 - Summary of data (CFU/ml)

Collaborators	Level 1				Level 2				Level 3				Level 4			
	Reference method		Alternative method		Reference method		Alternative method		Reference method		Alternative method		Reference method		Alternative method	
A	600	540	1600	1300	4000	2600	21000	16000	18000	27000	170000	230000	580000	650000	2200000	1600000
B	1700	790	2000	2000	9400	8300	24000	39000	91000	98000	250000	200000	1400000	1100000	3000000	2700000
C	1500	1300	1100	1700	8000	9000	24000	25000	79000	55000	230000	220000	1400000	1900000	2900000	4000000
D	1000	830	1000	890	5000	4600	17000	5800	54000	60000	170000	180000	2400000	160000	3200000	2100000
E	1500	1400	1900	2500	13000	11000	15000	14000	130000	120000	230000	210000	1300000	1500000	2300000	1700000
F	780	830	4200	4100	7600	5700	41000	46000	60000	62000	280000	320000	900000	1300000	4100000	3600000
G	1700	2000	3300	1600	20000	14000	44000	37000	160000	270000	420000	450000	2700000	2700000	3400000	2800000
I	10000	1700	12000	4500	12000	7000	25000	18000	94000	64000	250000	170000	1800000	1700000	3800000	2100000
J	930	860	1400	1500	11000	18000	56000	49000	99000	64000	590000	470000	3900000	3300000	14000000	12000000
K	260	480	1500	1800	8400	7400	20000	14000	44000	51000	180000	170000	700000	830000	3400000	2200000
L	1200	1400	1700	1500	16000	23000	44000	43000	180000	130000	350000	310000	2000000	2200000	4000000	3500000
M	1700	2800	2200	4000	5400	60000	14000	51000	190000	45000	470000	190000	870000	1800000	3100000	5000000
N	1480	1600	1500	2300	11000	14000	18000	13000	97000	110000	110000	200000	810000	910000	1400000	1600000
O	3000	2700	4500	5700	22000	27000	76000	76000	140000	150000	350000	460000	2300000	280000	5100000	5400000

Table 11 - Summary of data (log CFU/ml)

Collaborators	Level 1				Level 2				Level 3				Level 4			
	Reference method		Alternative method		Reference method		Alternative method		Reference method		Alternative method		Reference method		Alternative method	
A	2.778	2.732	3.204	3.114	3.602	3.415	4.322	4.204	4.255	4.431	5.230	5.362	5.763	5.813	6.342	6.204
B	3.230	2.898	3.301	3.301	3.973	3.919	4.380	4.591	4.959	4.991	5.398	5.301	6.146	6.041	6.477	6.431
C	3.176	3.114	3.041	3.230	3.903	3.954	4.380	4.398	4.898	4.740	5.362	5.342	6.146	6.279	6.462	6.602
D	3.000	2.919	3.000	2.949	3.699	3.663	4.230	3.763	4.732	4.778	5.230	5.255	6.380	5.204	6.505	6.322
E	3.176	3.146	3.279	3.398	4.114	4.041	4.176	4.146	5.114	5.079	5.362	5.322	6.114	6.176	6.362	6.230
F	2.892	2.919	3.623	3.613	3.881	3.756	4.613	4.663	4.778	4.792	5.447	5.505	5.954	6.114	6.613	6.556
G	3.230	3.301	3.519	3.204	4.301	4.146	4.643	4.568	5.204	5.431	5.623	5.653	6.431	6.431	6.531	6.447
I	4.000	3.230	4.079	3.653	4.079	3.845	4.398	4.255	4.973	4.806	5.398	5.230	6.255	6.230	6.580	6.322
J	2.968	2.934	3.146	3.176	4.041	4.255	4.748	4.690	4.996	4.806	5.771	5.672	6.591	6.519	7.146	7.079
K	2.415	2.681	3.176	3.255	3.924	3.869	4.301	4.146	4.643	4.708	5.255	5.230	5.845	5.919	6.531	6.342
L	3.079	3.146	3.230	3.176	4.204	4.362	4.643	4.633	5.255	5.114	5.544	5.491	6.301	6.342	6.602	6.544
M	3.230	3.447	3.342	3.602	3.732	4.778	4.146	4.708	5.279	4.653	5.672	5.279	5.940	6.255	6.491	6.699
N	3.170	3.204	3.176	3.362	4.041	4.146	4.255	4.114	4.987	5.041	5.041	5.301	5.908	5.959	6.146	6.204
O	3.477	3.431	3.653	3.756	4.342	4.431	4.881	4.881	5.146	5.176	5.544	5.663	6.362	5.447	6.708	6.732

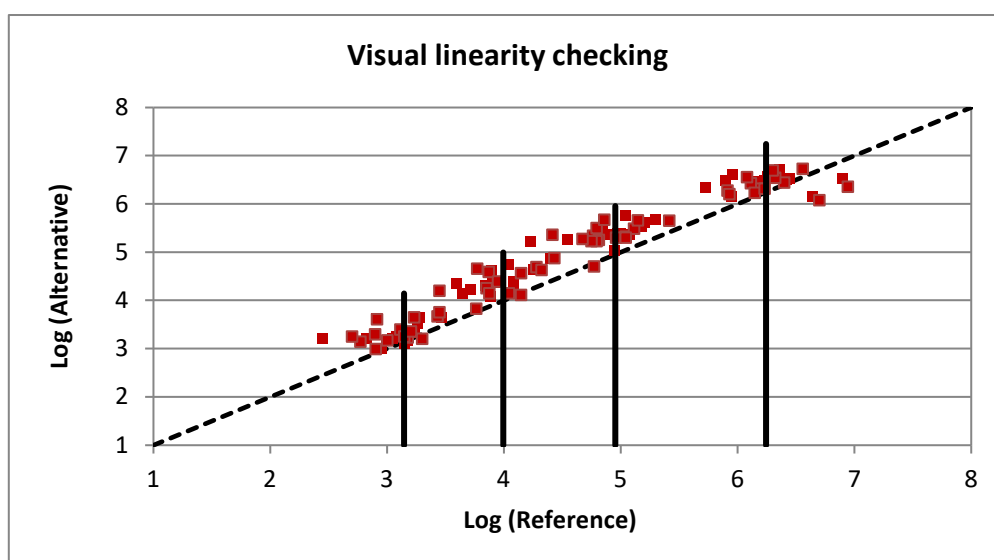
3.2.4 Calculations and interpretation

3.2.4.1 Visual linearity checking

The figure 12 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.

Higher enumeration values were observed with the NEOGEN Petrifilm Aerobic Count Plate. This could be explained by the fact that frozen samples were used, and the strains were probably submitted to an additional injury when adding the PCA media for the ISO 4833-1 method enumeration.

Figure 5 - Visual linearity checking



3.2.4.2 Accuracy profile calculation

Statistical calculations were done according to the Excel spreadsheet available on <http://standards.iso.org/ISO/16140>. A summary of the statistical test is provided in Table 12.

Table 12 - Summary of statistical tests

Accuracy profile			
Study Name	NEOGEN Petrifilm Aerobic Count Plate		
Date			
Coordinator			
Tolerance probability (beta)	80%	80%	80%
Acceptability limit in log (lambda)	0.96	0.96	0.96

Application of clause 6.2.3

Step 8: If any of the values for the β -ETI fall outside the acceptability limits, calculate the pooled average reproducibility standard deviation of the reference method.

Step 9: Calculate new acceptability limits as a function of this standard deviation.

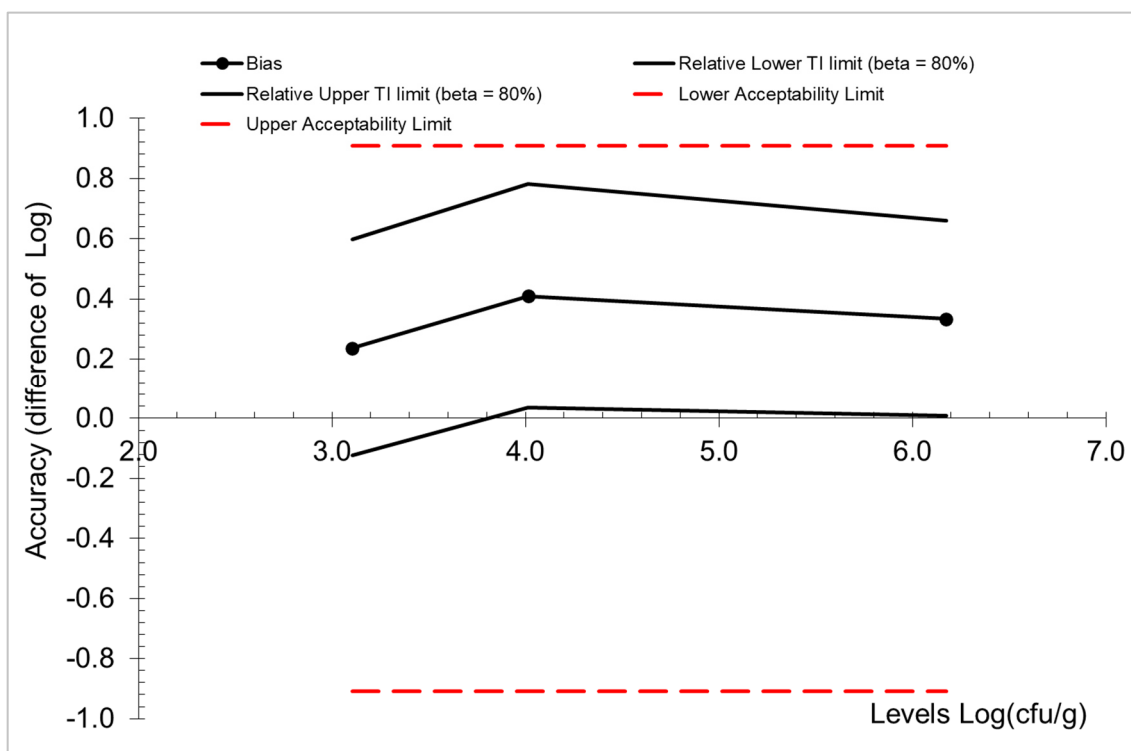
Levels	Alternative method			Reference method		
	Low	Medium	High	Low	Medium	High
Target value	3.105	4.015	6.174			
Number of participants (K)	14	14	14	14	14	14
Average for alternative method	3.341	4.424	6.508	3.105	4.015	6.174
Repeatability standard deviation (sr)	0.129	0.155	0.096	0.174	0.218	0.086
Between-labs standard deviation (sL)	0.228	0.224	0.215	0.247	0.190	0.212
Reproducibility standard deviation (sR)	0.262	0.272	0.235	0.303	0.289	0.229
Corrected number of dof	16.518	17.853	15.355	18.013	22.143	14.966
Coverage factor	1.376	1.370	1.382			
Interpolated Student t	1.335	1.331	1.339			
Tolerance interval standard deviation	0.2702	0.2805	0.2429			
Lower TI limit	2.981	4.051	6.182			
Upper TI limit	3.702	4.798	6.833			
Bias	0.237	0.409	0.334			
Relative Lower TI limit (beta = 80%)	-0.124	0.036	0.008			
Relative Upper TI limit (beta = 80%)	0.598	0.783	0.659			
Lower Acceptability Limit	-0.91	-0.91	-0.91			
Upper Acceptability Limit	0.91	0.91	0.91			
New acceptability limits may be based on reference method pooled variance						
Pooled repro standard dev of reference	0.275					

As the Excel spreadsheet is intended for 3 inoculation levels only, levels 2, 3 and 4 were used for interpretation.

The relative Upper limit ($\beta = 80\%$) is above the acceptability limit (AL) fixed at 0.500 for all inoculation levels (β .ETI = 0.598; 0.783 and 0.659). As the values for the β .ETI fall outside the acceptability limit, the pooled average reproducibility standard deviation of the reference method is calculated. The new acceptability limit is calculated as a function of this standard deviation $ALs = 3.33 R_{ref}$. The lower AL is then fixed at $-0.91 \log$ and the upper AL at $0.91 \log$.

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

Figure 6 - Accuracy profile



It is observed that for all levels, the tolerance interval limits of the alternative method are within the acceptable limits of ± 0.96 log.

3.2.4.3 Conclusion

The alternative method is equivalent to the reference method.

3.3 General conclusion

The method comparison study conclusions are:

The observed data and interpretation confirm the performances of the alternative method:

- In the relative trueness study, 137 samples were tested at 48 h incubation time and 314 samples at 72 h incubation time providing respectively 114 and 286 interpretable results, which clearly satisfied the required criteria for quantitative method comparison according to the ISO 16140-2.
- Despite a higher number of discordant results below the LCL, especially at 72h, the overall bias for both incubation time are close to 0.
- The observed profiles are comprised within the AL actually set at 0.5 Log CFU/g in the EN ISO 16140-2 for all the matrices at both incubation times except for one batch of pasteurized milk at the lower inoculation level Upper β ETI = 0.601 (72 h incubation time).

The inter-laboratory study conclusions are:

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

The data interpretations were done according to the ISO 16140-2, ISO 16140-2/A1 and the ISO 7218 (2024). For the three contamination levels, the alternative method is accepted as equivalent to the reference method.

Based on the results obtained for the method comparison study and the inter-laboratory study, the NEOGEN® Petrifilm® Aerobic Count Plate is considered equivalent to the reference method.

Quimper, 10 July 2025

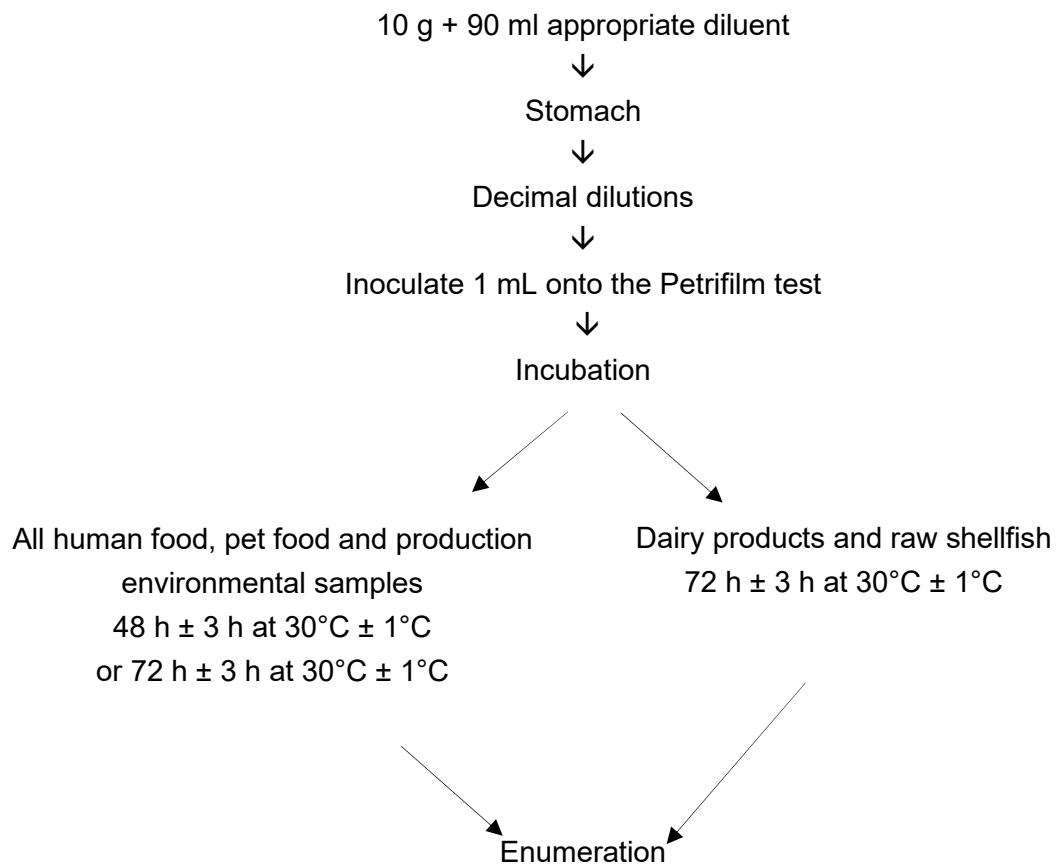
Astrid CARIOU

Manager

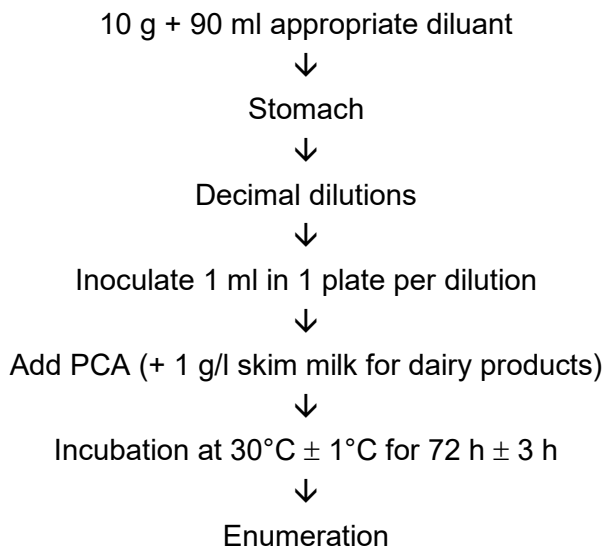
Method performance in food microbiology

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
NEOGEN® Petrifilm® Aerobic Count Plate



**Appendix 2 – Flow diagram of the reference method: ISO 4833-1:2013 -
Microbiology of the food chain — Horizontal method for the enumeration of
microorganisms — Part 1: Colony count at 30 degrees C by the pour plate technique**



Appendix 3 – Artificial contaminations of samples

Date of analysis	Sample number	Product (French name)	Product	Artificial contaminations				Category	Type
				Strain	Origin	Injury protocol	Injury measurement (log CFU)		
2017	6238	Cannelloni pur bœuf	RTRH beef	<i>E. kobei</i> Ad342	Ham	Seeding 48h 5°C	/	1	b
2017	6905	Croquettes pour chat	Pellets for cats	<i>C. freundii</i> Ad173	Chicken liver	Spiking-HT 8 min 56°C	1.07	6	a
2017	6906	Croquettes pour chien	Pellets for dogs	<i>C. freundii</i> Ad173	Chicken liver	Spiking-HT 8 min 56°C	1.07	6	a
2017	6242	Saucisson pour chien	Sausage for dog	<i>E. kobei</i> Ad342	Ham	Seeding 48h 5°C	/	6	b
2017	6243	Eau de rinçage (industrie porc)	Rinsing water (pork industry)	<i>H. alvei</i> 167	Sausages	Seeding 48h 5°C	/	7	b

Appendix 4 - Relative trueness study: raw data

- ◆

Analyses performed according to the COFRAC accreditation (ADRIA Développement, Expert laboratory)
- Data not available

ISO 7218 (2024) changes

MEAT PRODUCTS																																	
Date of analysis	Sample number	Product (French name)	Product	pH		Reference method ISO 4833										Alternative method: NEOGEN Petrifilm Aerobic Count Plate																	
						Dilution	cfu/plate				cfu/g		Log (cfu/g)		Log(cfu/g) mean	48h at 30°C ± 1°C										72h at 30°C ± 1°C							
				rep 1			rep 2		rep 1	rep 2	rep 1	rep 2	Dilution	cfu/ Petrifilm		cfu/g		Log (cfu/g)		Log (cfu/g) mean	Dilution	cfu/petrifilm		cfu/g		Log (cfu/g)		Log (cfu/g) mean					
				a	b		a	b						rep 1		rep 2	rep 1	rep 2	rep 1			rep 2	rep 1	rep 2	rep 1	rep 2	rep 1		rep 2				
1992	ADRIA Normandie	Steak haché surgelé 15%	Frozen ground beef (15% fat)										5.88	5.89	5.88	/	/	/	/	/	/	/	/	/	/	/	/	/	5.85	5.88	5.85	1	a
1992	ADRIA Normandie	Steak haché surgelé 15%	Frozen ground beef (15% fat)										5.11	5.08	5.11	/	/	/	/	/	/	/	/	/	/	/	/	/	5.15	5.08	5.15	1	a
1992	ADRIA Normandie	Steak haché surgelé 15%	Frozen ground beef (15% fat)										5.59	5.70	5.59	/	/	/	/	/	/	/	/	/	/	/	/	/	5.65	5.63	5.65	1	a
1992	ADRIA Normandie	Steak haché surgelé 15%	Frozen ground beef (15% fat)										5.00	5.00	5.00	/	/	/	/	/	/	/	/	/	/	/	/	/	5.04	5.00	5.04	1	a
1992	ADRIA Normandie	Steak haché surgelé 15%	Frozen ground beef (15% fat)										4.80	4.78	4.80	/	/	/	/	/	/	/	/	/	/	/	/	/	4.83	4.79	4.83	1	a
1992	ADRIA Normandie	Steak haché surgelé 15%	Frozen ground beef (15% fat)										3.78	3.70	3.78	/	/	/	/	/	/	/	/	/	/	/	/	/	3.48	3.59	3.48	1	a
1992	ADRIA Normandie	Steak haché surgelé 15%	Frozen ground beef (15% fat)										5.34	5.36	5.34	/	/	/	/	/	/	/	/	/	/	/	/	/	5.43	5.45	5.43	1	a
1992	ADRIA Normandie	Steak haché surgelé 15%	Frozen ground beef (15% fat)										4.18	4.11	4.18	/	/	/	/	/	/	/	/	/	/	/	/	/	4.11	4.20	4.11	1	a
1992	ADRIA Normandie	Steak haché surgelé 15%	Frozen ground beef (15% fat)										3.95	4.00	3.95	/	/	/	/	/	/	/	/	/	/	/	/	/	4.00	4.04	4.00	1	a
1992	ADRIA Normandie	Steak haché surgelé 15%	Frozen ground beef (15% fat)										4.48	4.58	4.48	/	/	/	/	/	/	/	/	/	/	/	/	/	4.45	4.34	4.45	1	a
1992	ADRIA Normandie	Steak haché surgelé 15%	Frozen ground beef (15% fat)										4.00	4.04	4.00	/	/	/	/	/	/	/	/	/	/	/	/	/	3.92	3.98	3.92	1	a
1992	ADRIA Normandie	Steak haché surgelé 15%	Frozen ground beef (15% fat)										5.18	5.26	5.18	/	/	/	/	/	/	/	/	/	/	/	/	/	5.00	5.00	5.00	1	a
1992	ADRIA Normandie	Steak haché surgelé 15%	Frozen ground beef (15% fat)										4.36	4.45	4.36	/	/	/	/	/	/	/	/	/	/	/	/	/	4.40	4.36	4.40	1	a
1992	ADRIA Normandie	Steak haché surgelé 15%	Frozen ground beef (15% fat)										5.26	5.26	5.26	/	/	/	/	/	/	/	/	/	/	/	/	/	5.23	5.26	5.23	1	a
1992	ADRIA Normandie	Steak haché surgelé 15%	Frozen ground beef (15% fat)										4.23	4.28	4.23	/	/	/	/	/	/	/	/	/	/	/	/	/	4.26	4.23	4.26	1	a
1992	ADRIA Normandie	Steak haché surgelé 15%	Frozen ground beef (15% fat)										5.08	5.04	5.08	/	/	/	/	/	/	/	/	/	/	/	/	/	5.08	5.08	5.08	1	a
1992	ADRIA Normandie	Steak haché surgelé 15%	Frozen ground beef (15% fat)										3.56	3.59	3.56	/	/	/	/	/	/	/	/	/	/	/	/	/	3.61	3.58	3.61	1	a
1992	ADRIA Normandie	Steak haché frais 5%	Ground beef (5% fat)										4.49	4.52	4.49	/	/	/	/	/	/	/	/	/	/	/	/	/	4.48	4.46	4.48	1	a
1992	ADRIA Normandie	Steak haché frais 5%	Ground beef (5% fat)										4.04	3.95	4.04	/	/	/	/	/	/	/	/	/	/	/	/	/	3.92	3.80	3.92	1	a
1992	ADRIA Normandie	Steak haché frais 5%	Ground beef (5% fat)										3.78	3.85	3.78	/	/	/	/	/	/	/	/	/	/	/	/	/	3.71	3.56	3.71	1	a
1992	ADRIA Normandie	Steak haché frais 5%	Ground beef (5% fat)										3.70	3.76	3.70	/	/	/	/	/	/	/	/	/	/	/	/	/	3.66	3.62	3.66	1	a
1992	ADRIA Normandie	Steak haché frais assaisonné	Seasoned ground beef										4.40	4.30	4.40	/	/	/	/	/	/	/	/	/	/	/	/	/	4.34	4.34	4.34	1	a
1992	ADRIA Normandie	Steak haché frais assaisonné	Seasoned ground beef										4.59	4.53	4.59	/	/	/	/	/	/	/	/	/	/	/	/	/	4.63	4.59	4.63	1	a
1992	ADRIA Normandie	Steak haché frais veau	Ground veal										5.04	5.00	5.04	/	/	/	/	/	/	/	/	/	/	/	/	/	5.11	5.11	5.11	1	a
1992	ADRIA Normandie	Steak haché frais veau	Ground veal										3.54	3.64	3.54	/	/	/	/	/	/	/	/	/	/	/	/	/	3.60	3.56	3.60	1	a

MEAT PRODUCTS																																
Date of analysis	Sample number	Product (French name)	Product	pH		Reference method ISO 4833									Alternative method: NEOGEN Petrifilm Aerobic Count Plate																	
						Dilution	cfu/plate				cfu/g		Log (cfu/g)		Log(cfu/g) mean	48h at 30°C ± 1°C							72h at 30°C ± 1°C									
				rep 1			rep 2		rep 1	rep 2	rep 1	rep 2	Log (cfu/g)	Log (cfu/g) mean		Dilution	cfu/ Petrifilm		cfu/g		Log (cfu/g)		Log (cfu/g) mean	Dilution	cfu/petrifilm		cfu/g		Log (cfu/g)		Log (cfu/g) mean	
				a	b		a	b									rep 1	rep 2	rep 1	rep 2	rep 1	rep 2			rep 1	rep 2	rep 1	rep 2	rep 1	rep 2		
1992	ADRIA Normandie	Brochette cerise bœuf	Beef trim										2.90	2.60	2.90	/	/	/	/	/	/	/	/	/	/	/	/	/	/	2.70	2.90	2.70
1992	ADRIA Normandie	Brochette cerise veau	Veal trim										3.36	3.34	3.36	/	/	/	/	/	/	/	/	/	/	/	/	/	/	3.40	3.38	3.40
1992	ADRIA Normandie	Brochette cerise veau	Veal trim										3.43	3.52	3.43	/	/	/	/	/	/	/	/	/	/	/	/	/	/	3.41	3.52	3.41
1992	ADRIA Normandie	Brochette cerise porc	Pork trim										3.54	3.63	3.54	/	/	/	/	/	/	/	/	/	/	/	/	/	/	3.58	3.60	3.58
1992	ADRIA Normandie	Cerise pavé de porc	Pork trim										3.38	3.40	3.38	/	/	/	/	/	/	/	/	/	/	/	/	/	/	3.34	3.08	3.34
1992	ADRIA Normandie	Brochettes de porc	Pork trim										3.41	3.40	3.41	/	/	/	/	/	/	/	/	/	/	/	/	/	/	3.43	3.32	3.43
1992	ADRIA Normandie	Escalope de dinde frais	Poultry meat										4.73	4.70	4.73	/	/	/	/	/	/	/	/	/	/	/	/	/	/	4.70	4.64	4.70
1992	ADRIA Normandie	Escalope de dinde frais	Poultry meat										4.23	4.26	4.23	/	/	/	/	/	/	/	/	/	/	/	/	/	/	4.32	4.28	4.32
1992	ADRIA Normandie	Escalope de dinde frais	Poultry meat										4.58	4.63	4.58	/	/	/	/	/	/	/	/	/	/	/	/	/	/	4.63	4.60	4.63
1992	ADRIA Normandie	Escalope de dinde frais	Poultry meat										4.46	4.54	4.46	/	/	/	/	/	/	/	/	/	/	/	/	/	/	4.53	4.57	4.53
1992	ADRIA Normandie	Paupiettes de veau	Veal meat										5.15	5.18	5.15	/	/	/	/	/	/	/	/	/	/	/	/	/	/	5.18	5.18	5.18
1992	ADRIA Normandie	Paupiettes de veau	Veal meat										4.82	4.72	4.82	/	/	/	/	/	/	/	/	/	/	/	/	/	/	4.83	4.73	4.83
1992	ADRIA Normandie	Paupiettes de veau	Veal meat										5.00	4.97	5.00	/	/	/	/	/	/	/	/	/	/	/	/	/	/	4.98	4.95	4.98
1992	ADRIA Normandie	Paupiettes de veau	Veal meat										5.26	5.23	5.26	/	/	/	/	/	/	/	/	/	/	/	/	/	/	5.26	5.18	5.26
1992	ADRIA Normandie	Paupiettes de porc	Pork meat										5.69	5.76	5.69	/	/	/	/	/	/	/	/	/	/	/	/	/	/	5.67	5.72	5.67
1992	ADRIA Normandie	Paupiettes de porc	Pork meat										6.49	6.49	6.49	/	/	/	/	/	/	/	/	/	/	/	/	/	/	6.46	6.46	6.46
1992	ADRIA Normandie	Paupiettes de porc	Pork meat										5.56	5.52	5.56	/	/	/	/	/	/	/	/	/	/	/	/	/	/	5.48	5.53	5.48
1992	ADRIA Normandie	Paupiettes de porc	Pork meat										5.57	5.63	5.57	/	/	/	/	/	/	/	/	/	/	/	/	/	/	5.63	5.62	5.63
1998	T31	Blanc de dinde	Poultry meat										5.81	5.68	5.81	/	/	/	/	/	5.56	5.74	5.56	/	/	/	/	/	5.67	5.83	5.67	
1998	T49	Escalope de dinde	Poultry meat										4.77	4.78	4.77	/	/	/	/	/	4.96	5.04	4.96	/	/	/	/	/	4.99	5.06	4.99	
1998	T50	Cote de porc	Pork meat										4.88	4.91	4.88	/	/	/	/	/	4.96	4.94	4.96	/	/	/	/	/	5	4.98	5.00	
1998	T51	Cervelle de porc	Pork brain										5.93	5.9	5.93	/	/	/	/	/	5.87	5.97	5.87	/	/	/	/	/	5.9	5.99	5.90	
1998	T52	Cœur de bœuf	Beef heart										5.21	5.27	5.21	/	/	/	/	/	5.3	5.34	5.30	/	/	/	/	/	5.31	5.36	5.31	
1998	T54	Cote de veau	Veal rib										5.70	5.69	5.70	/	/	/	/	/	5.84	5.71	5.84	/	/	/	/	/	5.87	5.71	5.87	
1998	T55	Steak haché	Ground beef										7.14	7.06	7.14	/	/	/	/	/	7.22	7.18	7.22	/	/	/	/	/	7.23	7.2	7.23	
1998	T56	Foie de veau	Veal liver										6.74	6.75	6.74	/	/	/	/	/	6.88	6.84	6.88	/	/	/	/	/	6.9	6.87	6.90	
1998	T57	Cœur de bœuf	Beef heart										7.79	7.86	7.79	/	/	/	/	/	7.85	7.84	7.85	/	/	/	/	/	7.86	7.85	7.86	
1998	T58	Escalope de dinde	Poultry meat										5.44	5.44	5.44	/	/	/	/	/	5.44	5.43	5.44	/	/	/	/	/	5.46	5.46	5.46	
1998	T59	Foie de porc	Pork liver										5.79	5.77	5.79	/	/	/	/	/	5.95	6.01	5.95	/	/	/	/	/	5.95	6.01	5.95	
1998	T60	Steak haché	Ground beef										4.09	4.13	4.09	/	/	/	/	/	4.11	4.17	4.11	/	/	/	/	/	4.16	4.2	4.16	
1998	T61	Bifteck tranche	Beef trim										4.93	4.97	4.93	/	/	/	/	/	4.71	4.79	4.71	/	/	/	/	/	4.72	4.81	4.72	
1998	T62	Filet de poulet	Poultry meat										4.25	4.2	4.25	/	/	/	/	/	4.54	4.45	4.54	/	/	/	/	/	4.56	4.48	4.56	
1998	T63	Bavette	Beef trim										4.95	4.89	4.95	/	/	/	/	/	4.93	4.92	4.93	/	/	/	/	/	4.96	4.95	4.96	
1998	T64	Cote de porc filet	Pork meat										5.58	5.67	5.58	/	/	/	/	/	5.77	5.7	5.77	/	/	/	/	/	5.78	5.71	5.78	
1992	ADRIA Normandie	Rôti de porc cardinal	Cooked pork meat										6.00	5.92	6.00	/	/	/	/	/	/	/	/	/	/	/	/	/	5.81	5.74	5.81	
1992	ADRIA Normandie	Boudin blanc au Porto	Cooked black sausage										7.15	7.20	7.15	/	/	/	/	/	/	/	/	/	/	/	/	/	7.04	7.08	7.04	
1998	T2	Bouchée de volaille	Cooked poultry meat										7.12	7.13	7.12	/	/	/	/	/	7.15	7.02	7.15	/	/	/	/	/	7.15	7.02	7.15	
1998	T3	Roti cuit	Precooked meat										3.67	3.75	3.67	/	/	/	/	/	3.71	3.87	3.71	/	/	/	/	/	3.74	3.88	3.74	
1998	T7	Croque monsieur	Croque monsieur										7.12	7.15	7.12	/	/	/	/	/	6.99	7.03	6.99	/	/	/	/	/	7.02	7.06	7.02	

MEAT PRODUCTS																																	
Date of analysis	Sample number	Product (French name)	Product	pH		Reference method ISO 4833									Alternative method: NEOGEN Petrifilm Aerobic Count Plate															Category	Type		
						Dilution	cfu/plate				cfu/g		Log (cfu/g)		Log(cfu/g) mean	48h at 30°C ± 1°C							72h at 30°C ± 1°C										
				rep 1			rep 2		rep 1	rep 2	rep 1	rep 2	Log (cfu/g) mean	Dilution		cfu/ Petrifilm		cfu/g		Log (cfu/g)		Log (cfu/g) mean	Dilution	cfu/petrifilm		cfu/g		Log (cfu/g)				Log (cfu/g) mean	
				a	b		a	b								rep 1	rep 2	rep 1	rep 2	rep 1	rep 2			rep 1	rep 2	rep 1	rep 2	rep 1	rep 2				
1998	T28	Boudin noir aux pommes	Black sausage with apples										7.00	7	7.00	/	/	/	/	/	7.03	7.04	7.03	/	/	/	/	/	7.03	7.04	7.03	1	b
2017	4130	Porc au caramel	Ready to eat pork			10	0				0	/	<1,0		<1,00	10	3		30		1.48*		1.48*	10	3		30		1.48*		1.48*	1	b
						100	0						0			100	0				1.48*		1.48*	100	0					1.48*		1.48*	
2017	6238	Cannelloni pur bœuf	RTRH beef	7.05	/	10	86				850		2.93		2.93	10	77		790		2.90		2.90	10	82		860		2.93		2.93	1	b
						100	7									100	10						100	12							2.93		
2017	6810	Sauté de porc à la catalane	RTRH veal	6.96	/	10	2				20		1,26*		1,26*	10	0		<10		<1.00		<1.00	10	2		20		1,30*		1,30*	1	b
						100	0									100	0						100	0									
1992	ADRIA Normandie	Saucisson cuit à l'ail fumé	Garlic sausage										2.00	2.00	2.00	/	/	/	/	/	/	/	/	/	/	/	/	/	2.00	2.00	2.00	1	c
1992	ADRIA Normandie	Tranches de jambon de Paris	Ham										4.95	4.96	4.95	/	/	/	/	/	/	/	/	/	/	/	/	/	4.92	4.92	4.92	1	c
1992	ADRIA Normandie	Tranches de jambon de Paris	Ham										4.64	4.62	4.64	/	/	/	/	/	/	/	/	/	/	/	/	/	4.79	4.69	4.79	1	c
1992	ADRIA Normandie	Tranches de jambon de Paris	Ham										4.15	4.04	4.15	/	/	/	/	/	/	/	/	/	/	/	/	/	4.00	4.08	4.00	1	c
1992	ADRIA Normandie	Tranches de jambon de Paris	Ham										3.64	3.54	3.64	/	/	/	/	/	/	/	/	/	/	/	/	/	3.32	3.32	3.32	1	c
1992	ADRIA Normandie	Tranches de jambon de Paris	Ham										5.18	5.15	5.18	/	/	/	/	/	/	/	/	/	/	/	/	/	5.20	5.18	5.20	1	c
1992	ADRIA Normandie	Tranches d'épaule	Ham										3.11	3.18	3.11	/	/	/	/	/	/	/	/	/	/	/	/	/	3.11	3.20	3.11	1	c
1992	ADRIA Normandie	Jambon entier	Ham										4.40	4.36	4.40	/	/	/	/	/	/	/	/	/	/	/	/	/	4.28	4.32	4.28	1	c
1992	ADRIA Normandie	Jambon entier	Ham										7.89	7.90	7.89	/	/	/	/	/	/	/	/	/	/	/	/	/	7.88	7.88	7.88	1	c
1992	ADRIA Normandie	Pâté de lapin	Rabbit pâté										3.18	3.41	3.18	/	/	/	/	/	/	/	/	/	/	/	/	/	3.20	3.18	3.20	1	c
1992	ADRIA Normandie	Pâté de campagne au poivre	Pâté										2.48	2.30	2.48	/	/	/	/	/	/	/	/	/	/	/	/	/	2.60	2.30	2.60	1	c
1992	ADRIA Normandie	Poitrine cuite	Delicatessen										4.95	5.00	4.95	/	/	/	/	/	/	/	/	/	/	/	/	/	5.18	5.26	5.18	1	c
1992	ADRIA Normandie	Poitrine cuite	Delicatessen										4.49	4.51	4.49	/	/	/	/	/	/	/	/	/	/	/	/	/	4.56	4.60	4.56	1	c
1992	ADRIA Normandie	Poitrine cuite	Delicatessen										2.95	3.00	2.95	/	/	/	/	/	/	/	/	/	/	/	/	/	3.00	2.90	3.00	1	c
1998	T27	Mousse de foie de volaille	Liver pâté										7.24	7.19	7.24	/	/	/	/	/	6.03	6.04	6.03	/	/	/	/	/	6.32	6.32	6.32	1	c
1998	T29	Saucisses orientales	Sausages										3.45	3.28	3.45	/	/	/	/	/	3.19	3.17	3.19	/	/	/	/	/	3.25	3.21	3.25	1	c
2017	4131	Jambon sec	Low moisture ham			100	92				9100	/	3.96		3.96	100	79		8100	/	3.91		3.91	100	83		8800	/	3.94		3.94	1	c
						1000	8									1000	10						1000	14									
2017	4132	Jambon cru fumé	Low moisture smoked ham			1000	154				150000	/	5.18		5.18	10	7		64	/	1.81		1.81	10	7		64	/	1.81		1.81	1	c
						10000	13									100	0					Ne	100	0							Ne		
2017	4133	Saucisson à l'ail	Cooked sausage			1000	48				47000	/	4.67		4.67	1000	44		46000	/	4.66		4.66	1000	56		57000	/	4.76		4.76	1	c
						10000	4									10000	7						10000	7									

DAIRY PRODUCTS																														Category	Type		
Date of analysis	Sample number	Product (French name)	Product	pH		Reference method ISO 4833									Alternative method: NEOGEN Petrifilm Aerobic Count Plate																		
						Dilution	cfu/plate				cfu/g		Log (cfu/g)		Log(cfu/g) mean	48h at 30°C ± 1°C										72h at 30°C ± 1°C							
							before	after	rep 1	rep 2	rep 1	rep 2	rep 1	rep 2		Log (cfu/g)	Log (cfu/g) mean	Dilution	cfu/petrifilm		cfu/g		Log (cfu/g)		Log (cfu/g) mean								
				a	b														a	b	rep 1	rep 2	rep 1	rep 2		rep 1	rep 2	rep 1	rep 2				
1991	Piton et Grappin	Lait cru	Raw milk										5.30	5.23	5.30	/	/	/	/	/	/	/	/	/	/	/	/	/	5.3	5.18	5.30	2	a
1991	Piton et Grappin	Lait cru	Raw milk										4.53	4.18	4.53	/	/	/	/	/	/	/	/	/	/	/	/	/	4.54	4.28	4.54	2	a
1991	Piton et Grappin	Lait cru	Raw milk										5.26	5.28	5.26	/	/	/	/	/	/	/	/	/	/	/	/	/	5.3	5.3	5.30	2	a
1991	Piton et Grappin	Lait cru	Raw milk										5.00	5.32	5.00	/	/	/	/	/	/	/	/	/	/	/	/	/	5.2	5.32	5.20	2	a
1991	Piton et Grappin	Lait cru	Raw milk										4.18	4.46	4.18	/	/	/	/	/	/	/	/	/	/	/	/	/	4.3	4.48	4.30	2	a
1991	Piton et Grappin	Lait cru	Raw milk										4.11	4	4.11	/	/	/	/	/	/	/	/	/	/	/	/	/	4.18	4.11	4.18	2	a
1991	Piton et Grappin	Lait cru	Raw milk										5.62	5.61	5.62	/	/	/	/	/	/	/	/	/	/	/	/	/	5.63	5.64	5.63	2	a
1991	Piton et Grappin	Lait cru	Raw milk										4.51	3.96	4.51	/	/	/	/	/	/	/	/	/	/	/	/	/	4.43	4.3	4.43	2	a
1991	Piton et Grappin	Lait cru	Raw milk										5.79	5.61	5.79	/	/	/	/	/	/	/	/	/	/	/	/	/	5.81	5.71	5.81	2	a
1991	Piton et Grappin	Lait cru	Raw milk										3.84	3.86	3.84	/	/	/	/	/	/	/	/	/	/	/	/	/	3.83	3.9	3.83	2	a
1991	Piton et Grappin	Lait cru	Raw milk										4.40	4.79	4.40	/	/	/	/	/	/	/	/	/	/	/	/	/	4.65	4.93	4.65	2	a
1991	Piton et Grappin	Lait cru	Raw milk										4.48	4.4	4.48	/	/	/	/	/	/	/	/	/	/	/	/	/	4.52	4.41	4.52	2	a
1991	Piton et Grappin	Lait cru	Raw milk										5.49	5.86	5.49	/	/	/	/	/	/	/	/	/	/	/	/	/	5.49	5.82	5.49	2	a
1991	Piton et Grappin	Lait cru	Raw milk										5.36	5.59	5.36	/	/	/	/	/	/	/	/	/	/	/	/	/	5.45	5.56	5.45	2	a
1991	Piton et Grappin	Lait cru	Raw milk										5.38	5.38	5.38	/	/	/	/	/	/	/	/	/	/	/	/	/	5.57	5.4	5.57	2	a
1991	Piton et Grappin	Lait cru	Raw milk										4.40	4.4	4.40	/	/	/	/	/	/	/	/	/	/	/	/	/	4.38	4.45	4.38	2	a
1991	Piton et Grappin	Lait cru	Raw milk										3.83	3.65	3.83	/	/	/	/	/	/	/	/	/	/	/	/	/	3.81	3.66	3.81	2	a
1991	Piton et Grappin	Lait cru	Raw milk										5.18	5.53	5.18	/	/	/	/	/	/	/	/	/	/	/	/	/	5.2	5.53	5.20	2	a
1991	Piton et Grappin	Lait cru	Raw milk										4.04	4.4	4.04	/	/	/	/	/	/	/	/	/	/	/	/	/	4.18	4.45	4.18	2	a
1991	Piton et Grappin	Lait cru	Raw milk										4.30	4.26	4.30	/	/	/	/	/	/	/	/	/	/	/	/	/	4.4	4.3	4.40	2	a
1998	T47	Lait cru	Raw milk										5.90	5.95	5.90	/	/	/	/	/	/	/	/	/	/	/	/	/	6.23	6.16	6.23	2	a
1998	T73	Lait écrémé poudre	Skimmed milk powder										3.82	3.7	3.82	/	/	/	/	/	/	/	/	/	/	/	/	/	2.94	2.85	2.94	2	b
1998	T74	Lactosérum poudre	Lactoserum powder										2.68	2.58	2.68	/	/	/	/	/	/	/	/	/	/	/	/	/	2.36	1.78	2.36	2	b
1998	T75	Lactosérum poudre	Lactoserum powder										2.64	2.7	2.64	/	/	/	/	/	/	/	/	/	/	/	/	/	2.32	2.39	2.32	2	b
1998	T76	Poudre de lait	Milk powder										2.62	2.66	2.62	/	/	/	/	/	/	/	/	/	/	/	/	/	2.85	2.76	2.85	2	b
1998	T77	Poudre de lait	Milk powder										2.71	2.61	2.71	/	/	/	/	/	/	/	/	/	/	/	/	/	2.8	2.64	2.80	2	b
1998	T78	Poudre de lait	Milk powder										3.12	3.11	3.12	/	/	/	/	/	/	/	/	/	/	/	/	/	2.86	2.89	2.86	2	b
1998	T79	Poudre de lait	Milk powder										2.79	2.65	2.79	/	/	/	/	/	/	/	/	/	/	/	/	/	2.9	2.79	2.90	2	b
1998	T80	Poudre de lait	Milk powder										2.58	2.57	2.58	/	/	/	/	/	/	/	/	/	/	/	/	/	2.71	2.66	2.71	2	b
1998	T81	Poudre de lait	Milk powder										3.22	3.25	3.22	/	/	/	/	/	/	/	/	/	/	/	/	/	2.74	2.8	2.74	2	b
1998	T82	Poudre de lait	Milk powder										3.09	3.29	3.09	/	/	/	/	/	/	/	/	/	/	/	/	/	2.91	2.93	2.91	2	b
1998	T83	Poudre de lait	Milk powder										2.64	2.78	2.64	/	/	/	/	/	/	/	/	/	/	/	/	/	2.76	2.83	2.76	2	b
1998	T84	Poudre de lait	Milk powder										3.48	3.49	3.48	/	/	/	/	/	/	/	/	/	/	/	/	/	2.89	2.99	2.89	2	b
1998	T85	Poudre de lait	Milk powder										3.33	3.36	3.33	/	/	/	/	/	/	/	/	/	/	/	/	/	2.86	2.88	2.86	2	b

DAIRY PRODUCTS																														Category	Type	
Date of analysis	Sample number	Product (French name)	Product	pH		Reference method ISO 4833									Alternative method: NEOGEN Petrifilm Aerobic Count Plate																	
						Dilution	cfu/plate				cfu/g		Log (cfu/g)		Log (cfu/g) mean	48h at 30°C ± 1°C							72h at 30°C ± 1°C									
							rep 1		rep 2		rep 1	rep 2	rep 1	rep 2		rep 1	rep 2	Log (cfu/g) mean	Dilution	cfu/petrifilm		cfu/g		Log (cfu/g)		Log (cfu/g) mean						
				a	b		a	b	rep 1	rep 2										rep 1	rep 2	rep 1	rep 2	rep 1	rep 2		rep 1	rep 2	rep 1			rep 2
2017	4134	Lait entier pasteurisé	Pasteurized milk			10	0				0	/	<1,00		<1,00	/	/	/	/	/	/	/	10	0	/	<10	/	<1.00	/	<1.00	2	c
						100	0									/	/	/	/	/	/	100	0	/								
2017	4135	Crème glacée caramel	Ice cream			100	89				8700	/	3.94		3.94	/	/	/	/	/	/	/	10	126	/	1300	/	3.11	/	3.11	2	c
						1000	7									/	/	/	/	/	/	100	59	/								
2017	4136	Chou chantilly fraise	Pasty with whipped cream			1000	52				52000	/	4.72		4.72	/	/	/	/	/	/	/	1000	39	/	38000	/	4.58	/	4.58	2	c
						10000	14									/	/	/	/	/	/	10000	3	/								
2017	4137	Fromage frais au lait pasteurisé	Fresh cheese			1000	36				35000	/	4.54		4.54	/	/	/	/	/	/	/	10000	140	/	1400000	/	6.15	/	6.15	2	c
						10000	2									/	/	/	/	/	/	100000	12	/								
2017	4138	Dessert lacté	Dairy based dessert			10	4				36	/	1.56		1.56	/	/	/	/	/	/	/	10	0	/	<10	/	<1.00	/	<1.00	2	c
						100	0									/	/	/	/	/	/	100	0	/								
2017	4150	Riz au lait	Rice pudding			10	4				36	/	1.56		1.56	/	/	/	/	/	/	/	10	2	/	20	/	1.30*	/	1.30*	2	c
						100	0									/	/	/	/	/	/	100	0	/								
2017	6807	Lait pasteurisé	Pasteurized milk	7.02	/	10	153				1500		3.18		3.18	/	/	/	/	/	/	/	10	113	/	1100	/	3.04	/	3.04	2	c
						100	9									/	/	/	/	/	/	100	10	/								
2017	6808	Lait frais pasteurisé	Pasteurized milk	7.04	/	10	0				<10		<1,00		<1,00	/	/	/	/	/	/	/	10	0	/	<10	/	<1.00	/	<1.00	2	c
						100	0									/	/	/	/	/	/	100	0	/								
2017	6809	Chou chantilly	Dairy dessert	7.04	/	100	89				8800		3.94		3.94	/	/	/	/	/	/	/	100	43	/	4000	/	3.60	/	3.60	2	c
						1000	8									/	/	/	/	/	/	1000	1	/								

SEAFOOD PRODUCTS																														Category	Type			
Date of analysis	Sample number	Product (French name)	Product	pH		Reference method ISO 4833								Alternative method: NEOGEN Petrifilm Aerobic Count Plate																				
						Dilution	cfu/plate				cfu/g		Log (cfu/g)		Log(cfu/g) mean	48h at 30°C ± 1°C								72h at 30°C ± 1°C										
				before	after		rep 1	rep 1		rep 2		rep 1	rep 2	rep 1		rep 2	Dilution	cfu/ Petrifilm		cfu/g		Log (cfu/g)		Log cfu/g) mean	Dilution	cfu/petrifilm		cfu/g				Log (cfu/g)		Log (cfu/g) mean
								a	b	a	b							rep 1	rep 2	rep 1	rep 2	rep 1	rep 2			rep 1	rep 2	rep 1	rep 2			rep 1	rep 2	
1998	T4	Oeufs de truite	Trout eggs										6.28	6.26	6.28	/	/	/	/	/	6.27	6.34	6.27	/	/	/	/	/	6.27	6.34	6.27	3	c	
1998	T6	Saumon fumé	Smoked salmon										4.39	4.4	4.39	/	/	/	/	/	4.56	4.41	4.56	/	/	/	/	/	4.56	4.42	4.56	3	c	
1998	T9	Bouchées St jacques	Cooked St Jacques										5.10	5.1	5.10	/	/	/	/	/	5.15	5.14	5.15	/	/	/	/	/	5.32	5.28	5.32	3	c	
1998	T11	Coquille de saumon surgelée	Frozen cooked salmon										5.82	5.88	5.82	/	/	/	/	/	5.9	5.79	5.90	/	/	/	/	/	5.91	5.8	5.91	3	c	
1998	T12	Filet de colin pané surgelé	Frozen fish fillet										4.62	4.64	4.62	/	/	/	/	/	4.23	4.27	4.23	/	/	/	/	/	4.4	4.46	4.40	3	c	
1998	T13	Filet de cabillaud surgelé	Frozen fish fillet										4.22	4.2	4.22	/	/	/	/	/	4.09	4.11	4.09	/	/	/	/	/	4.29	4.3	4.29	3	b	
1998	T14	Steak de thon surgelé	Frozen fish fillet										4.49	4.36	4.49	/	/	/	/	/	4.54	4.21	4.54	/	/	/	/	/	4.67	4.49	4.67	3	b	
1998	T15	Tacauds entiers surgelés	Frozen fish fillet										3.77	3.78	3.77	/	/	/	/	/	4.15	4.11	4.15	/	/	/	/	/	4.18	4.14	4.18	3	b	
1998	T16	Croquettes panées surgelées	Frozen fish fillet										6.35	6.32	6.35	/	/	/	/	/	6.72	6.85	6.72	/	/	/	/	/	6.7	6.85	6.70	3	c	
1998	T24	Moules décortiquées surgelées	Shelled mussels										4.42	4.3	4.42	/	/	/	/	/	4.26	4.23	4.26	/	/	/	/	/	4.39	4.41	4.39	3	c	
1998	T65	Blanc de seiche frais	Cuttlefish										6.22	6.64	6.22	/	/	/	/	/	7.4	7.42	7.40	/	/	/	/	/	7.4	7.44	7.40	3	a	
1998	T86	Moules fraîches	Mussels										4.64	4.71	4.64	/	/	/	/	/	6.74	6.79	6.74	/	/	/	/	/	6.76	6.8	6.76	3	a	
1998	T87	Palourdes fraîches	Clams										4.69	4.76	4.69	/	/	/	/	/	5.84	5.96	5.84	/	/	/	/	/	5.9	5.99	5.90	3	a	
1998	T88	Amandes fraîches	Clams (littlenecks)										5.50	5.49	5.50	/	/	/	/	/	8.11	8.15	8.11	/	/	/	/	/	8.12	8.15	8.12	3	a	
1998	T89	Filet de colin frais	Fish fillet										5.82	5.84	5.82	/	/	/	/	/	6.23	6.29	6.23	/	/	/	/	/	6.45	6.32	6.45	3	a	
1998	T90	Pavé de saumon frais	Salmon fillet										5.90	5.9	5.90	/	/	/	/	/	6.14	6.13	6.14	/	/	/	/	/	6.18	6.17	6.18	3	a	
1998	T96	Saumon fumé	Smoked salmon										4.86	4.91 (small colonies)	4.86	/	/	/	/	/	2.78	2.9	2.78	/	/	/	/	/	3.76	3.74 (small colonies)	3.76	3	c	
2005	356	Loup de mer	Fish fillet			100	43	59	55	55	4500	5200	3.65	3.72	3.65	100	35	46	3500	4400	3.54	3.64	3.54	100	56	67	5400	6300	3.73	3.80	3.73	3	a	
						1000	7	11	1	3						1000	3	2					1000	3	2									
2005	357	Sole tropicale	Fish fillet			100	245	217	272	323	25000	31000	4.40	4.49	4.40	100	>300	>300	70000	70000	4.85	4.85	4.85	100	>300	>300	72000	100000	4.86	5.00	4.86	3	a	
						1000	47	44	32	59						1000	70	96					1000	72	104									
2005	358	Merlu blanc	Fish fillet			100	>300	>300	>300	>300	45000	48000	4.65	4.68	4.65	100	270	335	27000	27000	4.43	4.43	4.43	100	>300	>300	30000	86000	4.48	4.82	4.48	3	a	
						1000	45	55	44	52						1000	26	24					1000	30	66									
2017	4139	Filets de rougets congelés	Frozen fish filets			1000	34				35000	/	4.54		4.54	1000	77	/	77000	/	4.89	/	4.89	1000	79	/	79000	/	4.90	/	4.90	3	b	
						10000	5									10000	8	/					10000	8	/									
2017	4140	Steaks de thon congelés	Frozen tuna			1000	128				130000	/	5.11		5.11	1000	106	/	110000	/	5.04	/	5.04	1000	140	/	140000	/	5.15	/	5.15	3	b	
						10000	14									10000	10	/					10000	11	/									

FRUITS AND VEGETABLES																																	
Date of analysis	Sample number	Product (French name)	Product	pH		Reference method ISO 4833									Alternative method: NEOGEN Petrifilm Aerobic Count Plate															Category	Type		
						Dilution	cfu/plate				cfu/g		Log (cfu/g)		Log(cfu/g) mean	48h at 30°C ± 1°C								72h at 30°C ± 1°C									
				before	after		rep 1	rep 2		rep 1	rep 2	rep 1	rep 2	Dilution		cfu/ Petrifilm		cfu/g		Log (cfu/g)		Log (cfu/g) mean	Dilution	cfu/petrifilm		cfu/g		Log (cfu/g)				Log (cfu/g) mean	
								a	b							a	b	rep 1	rep 2	rep 1	rep 2			rep 1	rep 2	rep 1	rep 2	rep 1	rep 2				rep 1
1992	ADRIA Normandie	Chou rouge	Red cabbage										8.51	8.52	8.51	/	/	/	/	/	/	/	/	/	/	/	/	/	8.61	8.58	8.61	4	b
1992	ADRIA Normandie	Chou rouge	Red cabbage										6.20	6.04	6.20	/	/	/	/	/	/	/	/	/	/	/	/	/	6.34	6.32	6.34	4	b
1992	ADRIA Normandie	Chou rouge	Red cabbage										5.48	5.54	5.48	/	/	/	/	/	/	/	/	/	/	/	/	/	5.70	5.70	5.70	4	b
1992	ADRIA Normandie	Carottes râpées	Grated carrots										7.74	7.54	7.74	/	/	/	/	/	/	/	/	/	/	/	/	/	8.19	8.20	8.19	4	c
1992	ADRIA Normandie	Carottes râpées	Grated carrots										7.74	7.93	7.74	/	/	/	/	/	/	/	/	/	/	/	/	/	8.11	8.08	8.11	4	c
1992	ADRIA Normandie	Carottes râpées	Grated carrots										7.65	7.70	7.65	/	/	/	/	/	/	/	/	/	/	/	/	/	7.93	8.57	7.93	4	c
1992	ADRIA Normandie	Carottes râpées	Grated carrots										8.70	8.61	8.70	/	/	/	/	/	/	/	/	/	/	/	/	/	8.66	8.74	8.66	4	c
1992	ADRIA Normandie	Carottes râpées	Grated carrots										8.72	8.71	8.72	/	/	/	/	/	/	/	/	/	/	/	/	/	8.72	8.74	8.72	4	c
1992	ADRIA Normandie	Carottes râpées	Grated carrots										8.61	8.51	8.61	/	/	/	/	/	/	/	/	/	/	/	/	/	8.62	8.60	8.62	4	c
1992	ADRIA Normandie	Carottes râpées	Grated carrots										8.15	8.04	8.15	/	/	/	/	/	/	/	/	/	/	/	/	/	8.18	8.38	8.18	4	c
1992	ADRIA Normandie	Carotte matière première	Grated carrots										7.61	7.65	7.61	/	/	/	/	/	/	/	/	/	/	/	/	/	7.64	7.66	7.64	4	b
1992	ADRIA Normandie	Carotte matière première	Grated carrots										7.00	7.20	7.00	/	/	/	/	/	/	/	/	/	/	/	/	/	7.10	7.23	7.10	4	b
1992	ADRIA Normandie	Céleri râpé	Grated celery										8.82	8.76	8.82	/	/	/	/	/	/	/	/	/	/	/	/	/	8.63	8.65	8.63	4	c
1992	ADRIA Normandie	Céleri râpé	Grated celery										8.49	8.65	8.49	/	/	/	/	/	/	/	/	/	/	/	/	/	8.75	8.72	8.75	4	c
1992	ADRIA Normandie	Céleri râpé	Grated celery										8.78	8.90	8.78	/	/	/	/	/	/	/	/	/	/	/	/	/	9.20	9.18	9.20	4	c
1992	ADRIA Normandie	Céleri râpé	Grated celery										9.41	9.66	9.41	/	/	/	/	/	/	/	/	/	/	/	/	/	9.18	8.90	9.18	4	c
1992	ADRIA Normandie	Salade composée	Mixed salad										6.00	6.00	6.00	/	/	/	/	/	/	/	/	/	/	/	/	/	6.34	6.32	6.34	4	c
1992	ADRIA Normandie	Salade composée	Mixed salad										6.11	6.38	6.11	/	/	/	/	/	/	/	/	/	/	/	/	/	6.51	6.40	6.51	4	c
1992	ADRIA Normandie	Salade composée	Mixed salad										5.90	5.78	5.90	/	/	/	/	/	/	/	/	/	/	/	/	/	6.11	6.20	6.11	4	c
1992	ADRIA Normandie	Salade composée	Mixed salad										6.26	6.36	6.26	/	/	/	/	/	/	/	/	/	/	/	/	/	6.36	6.53	6.36	4	c
1992	ADRIA Normandie	Salade composée	Mixed salad										5.90	5.85	5.90	/	/	/	/	/	/	/	/	/	/	/	/	/	6.30	6.30	6.30	4	c
1992	ADRIA Normandie	Salade composée	Mixed salad										6.40	6.48	6.40	/	/	/	/	/	/	/	/	/	/	/	/	/	6.60	6.54	6.60	4	c
1992	ADRIA Normandie	Salade composée	Mixed salad										6.40	6.30	6.40	/	/	/	/	/	/	/	/	/	/	/	/	/	6.40	6.40	6.40	4	c
1992	ADRIA Normandie	Salade composée	Mixed salad										8.00	8.10	8.00	/	/	/	/	/	/	/	/	/	/	/	/	/	8.08	8.06	8.08	4	c
1992	ADRIA Normandie	Salade composée	Mixed salad										8.29	8.38	8.29	/	/	/	/	/	/	/	/	/	/	/	/	/	8.38	8.36	8.38	4	c
1992	ADRIA Normandie	Salade composée	Mixed salad										7.81	7.88	7.81	/	/	/	/	/	/	/	/	/	/	/	/	/	7.83	7.85	7.83	4	c
1992	ADRIA Normandie	Salade composée	Mixed salad										7.41	7.36	7.41	/	/	/	/	/	/	/	/	/	/	/	/	/	7.40	7.41	7.40	4	c
1992	ADRIA Normandie	Salade composée	Mixed salad										8.36	8.38	8.36	/	/	/	/	/	/	/	/	/	/	/	/	/	8.41	8.36	8.41	4	c
1992	ADRIA Normandie	Salade composée	Mixed salad										8.40	7.90	8.40	/	/	/	/	/	/	/	/	/	/	/	/	/	8.40	8.15	8.40	4	c
1992	ADRIA Normandie	Salade	Salad										7.70	7.85	7.70	/	/	/	/	/	/	/	/	/	/	/	/	/	7.65	7.74	7.65	4	b

FRUITS AND VEGETABLES																																	
Date of analysis	Sample number	Product (French name)	Product	pH		Reference method ISO 4833									Alternative method: NEOGEN Petrifilm Aerobic Count Plate															Category	Type		
						Dilution	cfu/plate				cfu/g		Log (cfu/g)		Log(cfu/g) mean	48h at 30°C ± 1°C								72h at 30°C ± 1°C									
				before	after		rep 1	rep 2		rep 1	rep 2	rep 1	rep 2	Dilution		cfu/ Petrifilm		cfu/g		Log (cfu/g)		Log (cfu/g) mean	Dilution	cfu/petrifilm		cfu/g		Log (cfu/g)				Log (cfu/g) mean	
								a	b							a	b	rep 1	rep 2	rep 1	rep 2			rep 1	rep 2	rep 1	rep 2	rep 1	rep 2				rep 1
1992	ADRIA Normandie	Salade	Salad										7.60	7.65	7.60	/	/	/	/	/	/	/	/	/	/	/	/	/	7.78	7.81	7.78	4	b
1992	ADRIA Normandie	Salade	Salad										7.23	7.40	7.23	/	/	/	/	/	/	/	/	/	/	/	/	/	7.48	7.54	7.48	4	b
1992	ADRIA Normandie	Salade	Salad										7.78	7.74	7.78	/	/	/	/	/	/	/	/	/	/	/	/	/	7.78	7.70	7.78	4	b
1992	ADRIA Normandie	Salade	Salad										7.54	7.60	7.54	/	/	/	/	/	/	/	/	/	/	/	/	/	7.65	7.54	7.65	4	b
1992	ADRIA Normandie	Salade du jour	Salad										7.57	7.57	7.57	/	/	/	/	/	/	/	/	/	/	/	/	/	7.54	7.63	7.54	4	b
1992	ADRIA Normandie	Salade du jour	Salad										7.35	7.30	7.35	/	/	/	/	/	/	/	/	/	/	/	/	/	7.35	7.30	7.35	4	b
1992	ADRIA Normandie	Salade du jour	Salad										7.90	7.90	7.90	/	/	/	/	/	/	/	/	/	/	/	/	/	7.97	7.89	7.97	4	b
1992	ADRIA Normandie	Salade du jour	Salad										7.89	7.86	7.89	/	/	/	/	/	/	/	/	/	/	/	/	/	7.79	7.83	7.79	4	b
1992	ADRIA Normandie	Salade m��lee	Salad										5.81	5.66	5.81	/	/	/	/	/	/	/	/	/	/	/	/	/	5.95	5.90	5.95	4	b
1992	ADRIA Normandie	C��ur de laitue	Salad										6.04	6.00	6.04	/	/	/	/	/	/	/	/	/	/	/	/	/	6.08	6.11	6.08	4	b
1992	ADRIA Normandie	Salade m��lee	Salad										7.70	7.49	7.70	/	/	/	/	/	/	/	/	/	/	/	/	/	7.85	7.89	7.85	4	b
1992	ADRIA Normandie	Batavia	Salad										7.96	8.08	7.96	/	/	/	/	/	/	/	/	/	/	/	/	/	8.30	8.32	8.30	4	b
1992	ADRIA Normandie	Batavia	Salad										8.79	8.70	8.79	/	/	/	/	/	/	/	/	/	/	/	/	/	8.72	8.72	8.72	4	b
1992	ADRIA Normandie	Batavia	Salad										8.40	8.53	8.40	/	/	/	/	/	/	/	/	/	/	/	/	/	8.58	8.67	8.58	4	b
1992	ADRIA Normandie	M��lange de crudit��s	Mixed crudit��s										8.02	8.06	8.02	/	/	/	/	/	/	/	/	/	/	/	/	/	6.81	6.85	6.81	4	b
1992	ADRIA Normandie	M��lange de crudit��s	Mixed crudit��s										7.78	8.41	7.78	/	/	/	/	/	/	/	/	/	/	/	/	/	6.81	6.78	6.81	4	b
1992	ADRIA Normandie	M��lange de crudit��s	Mixed crudit��s										8.38	8.33	8.38	/	/	/	/	/	/	/	/	/	/	/	/	/	6.60	6.54	6.60	4	b
1992	ADRIA Normandie	M��lange de crudit��s	Mixed crudit��s										7.54	7.60	7.54	/	/	/	/	/	/	/	/	/	/	/	/	/	6.74	6.70	6.74	4	b
1992	ADRIA Normandie	M��lange de crudit��s	Mixed crudit��s										8.08	8.16	8.08	/	/	/	/	/	/	/	/	/	/	/	/	/	6.30	6.60	6.30	4	b
1992	ADRIA Normandie	Salade mati��re premi��re	Salad										6.89	6.88	6.89	/	/	/	/	/	/	/	/	/	/	/	/	/	6.86	6.81	6.86	4	b
1992	ADRIA Normandie	Salade compos��e	Mixed salad										7.15	7.04	7.15	/	/	/	/	/	/	/	/	/	/	/	/	/	7.00	7.18	7.00	4	c
1992	ADRIA Normandie	Salade compos��e	Mixed salad										6.70	6.74	6.70	/	/	/	/	/	/	/	/	/	/	/	/	/	6.78	6.74	6.78	4	c
1992	ADRIA Normandie	Persil	Parsley										8.90	9.15	8.90	/	/	/	/	/	/	/	/	/	/	/	/	/	9.16	9.10	9.16	4	b
1992	ADRIA Normandie	Persil	Parsley										9.10	8.90	9.10	/	/	/	/	/	/	/	/	/	/	/	/	/	8.95	9.16	8.95	4	b
1992	ADRIA Normandie	Persil	Parsley										9.02	9.02	9.02	/	/	/	/	/	/	/	/	/	/	/	/	/	8.93	8.95	8.93	4	b
1992	ADRIA Normandie	Persil	Parsley										9.02	9.15	9.02	/	/	/	/	/	/	/	/	/	/	/	/	/	9.04	9.06	9.04	4	b
1992	ADRIA Normandie	Persil	Parsley										9.13	9.06	9.13	/	/	/	/	/	/	/	/	/	/	/	/	/	9.02	8.95	9.02	4	b
1992	ADRIA Normandie	Persil	Parsley										10.51	10.32	10.51	/	/	/	/	/	/	/	/	/	/	/	/	/	10.48	10.41	10.48	4	b
1992	ADRIA Normandie	Persil	Parsley										10.36	10.26	10.36	/	/	/	/	/	/	/	/	/	/	/	/	/	10.20	10.04	10.20	4	b
1992	ADRIA Normandie	Persil	Parsley										7.91	7.98	7.91	/	/	/	/	/	/	/	/	/	/	/	/	/	7.48	7.51	7.48	4	b

FRUITS AND VEGETABLES																														Category	Type	
Date of analysis	Sample number	Product (French name)	Product	pH		Reference method ISO 4833									Alternative method: NEOGEN Petrifilm Aerobic Count Plate																	
						Dilution	cfu/plate				cfu/g		Log (cfu/g)		Log(cfu/g) mean	48h at 30°C ± 1°C								72h at 30°C ± 1°C								
				rep 1			rep 2		rep 1	rep 2	rep 1	rep 2	Dilution	cfu/ Petrifilm		cfu/g		Log (cfu/g)		Log (cfu/g) mean	Dilution	cfu/petrifilm		cfu/g		Log (cfu/g)		Log (cfu/g) mean				
				a	b		a	b						rep 1		rep 2	rep 1	rep 2	rep 1			rep 2	rep 1	rep 2	rep 1	rep 2	rep 1		rep 2			rep 1
1992	ADRIA Normandie	Persil	Parsley												/	/	/	/	/	/	/	/	/	/	/	/	/	8.66	8.61	8.66	4	b
1992	ADRIA Normandie	Persil	Parsley												/	/	/	/	/	/	/	/	/	/	/	/	/	8.63	8.54	8.63	4	b
1992	ADRIA Normandie	Persil	Parsley												/	/	/	/	/	/	/	/	/	/	/	/	/	8.72	8.65	8.72	4	b
1992	ADRIA Normandie	Persil	Parsley												/	/	/	/	/	/	/	/	/	/	/	/	/	8.67	8.48	8.67	4	b
1992	ADRIA Normandie	Persil matière première	Parsley												/	/	/	/	/	/	/	/	/	/	/	/	/	6.91	6.85	6.91	4	b
1992	ADRIA Normandie	Soja	Soy												/	/	/	/	/	/	/	/	/	/	/	/	/	7.78	7.85	7.78	4	b
1992	ADRIA Normandie	Soja	Soy												/	/	/	/	/	/	/	/	/	/	/	/	/	7.85	7.81	7.85	4	b
1992	ADRIA Normandie	Soja	Soy												/	/	/	/	/	/	/	/	/	/	/	/	/	7.74	7.90	7.74	4	b
1992	ADRIA Normandie	Soja	Soy												/	/	/	/	/	/	/	/	/	/	/	/	/	7.85	7.70	7.85	4	b
1992	ADRIA Normandie	Soja	Soy												/	/	/	/	/	/	/	/	/	/	/	/	/	8.74	8.74	8.74	4	b
1992	ADRIA Normandie	Soja	Soy												/	/	/	/	/	/	/	/	/	/	/	/	/	7.65	7.65	7.65	4	b
1992	ADRIA Normandie	Soja	Soy												/	/	/	/	/	/	/	/	/	/	/	/	/	7.60	7.70	7.60	4	b
1992	ADRIA Normandie	Soja	Soy												/	/	/	/	/	/	/	/	/	/	/	/	/	7.98	7.98	7.98	4	b
1998	T1	Macédoine	Mixed vegetables												/	/	/	/	/	2.79	2.73	2.79	/	/	/	/	/	2.85	2.86	2.85	4	c
1998	T21	Poivrons rouges surgelés	Frozen red pepper												/	/	/	/	/	3.59	3.64	3.59	/	/	/	/	/	3.6	3.68	3.60	4	a
1998	T22	Courgettes surgelées	Frozen zucchini												/	/	/	/	/	4.28	4.27	4.28	/	/	/	/	/	4.29	4.29	4.29	4	a
1998	T23	Poivrons verts surgelés	Frozen green pepper												/	/	/	/	/	4.5	4.5	4.50	/	/	/	/	/	4.5	4.51	4.50	4	a
1998	T25	Céleri rémoulade	Celery												/	/	/	/	/	2	2.08	2.00	/	/	/	/	/	2.24	2.44	2.24	4	c
1998	T26	Taboulé à l'orientale	Tabbouleh												/	/	/	/	/	2.34	2.24	2.34	/	/	/	/	/	2.34	2.24	2.34	4	c
1998	T33	Céleri	Celery												/	/	/	/	/	2.3	2.04	2.30	/	/	/	/	/	2.62	2.63	2.62	4	c
1998	T37	Carottes râpées	Grated carrots												/	/	/	/	/	6.37	6.36	6.37	/	/	/	/	/	6.37	6.36	6.37	4	c
1998	T42	Chou rouge	Red cabbage												/	/	/	/	/	5.69	5.78	5.69	/	/	/	/	/	5.72	5.81	5.72	4	b
1998	T43	Mélange de crudités	Mixed crudités												/	/	/	/	/	7.13	7.16	7.13	/	/	/	/	/	7.14	7.18	7.14	4	b
1998	T44	Salade de betterave rouge	Beetroot												/	/	/	/	/	1.78	1.6	1.78	/	/	/	/	/	1.95	2.08	1.95	4	c
1998	T46	Salade verte	Salad												/	/	/	/	/	7.26	7.25	7.26	/	/	/	/	/	7.27	7.25	7.27	4	b
2017	4141	Oreillons de prunes surgelés	Frozen plums			10	73				730	/	2.86		10	9		100	/	2.00		2.00	10	34		330	/	2.52		2.52	4	a
						100	7							100	2							100	2									
2017	4142	Courgettes surgelées	Frozen zucchini			1000	45				45000	/	4.65		1000	30		30000	/	4.48		4.48	1000	42		45000	/	4.65		4.65	4	a
						10000	5							10000	3							10000	7									
2017	6811	Carottes râpées non assaisonnées	Non seasoned grated carrots	7.05	/	1000000	182				18000000		7.26		1000000	22		22000000	/	7.34		7.34	1000000	22		22000000	/	7.34		7.34	4	b
						1000000	14							10000000	2							10000000	2									
2017	6812	Jeunes pousses	Baby leaves	7.04	/	100000	97				9200000		6.96		100000	83		8200000	/	6.91		6.91	100000	98		9500000	/	6.98		6.98	4	b
						1000000	4							1000000	7							1000000	7									

EGG PRODUCTS AND EGG-BASED PRODUCTS																															
Date of analysis	Sample number	Product (French name)	Product	pH		Reference method ISO 4833									Alternative method: NEOGEN Petrifilm Aerobic Count Plate																
						Dilution	cfu/plate				cfu/g		Log (cfu/g)		Log(cfu/g) mean	48h at 30°C ± 1°C						72h at 30°C ± 1°C									
				before	after		rep 1		rep 2		rep 1	rep 2	rep 1	rep 2		Dilution	cfu/ Petrifilm		cfu/g		Log (cfu/g)		Log (cfu/g) mean	Dilution	cfu/petrifilm		cfu/g		Log (cfu/g)		Log (cfu/g) mean
							a	b	a	b							rep 1	rep 2	rep 1	rep 2	rep 1	rep 2			rep 1	rep 2	rep 1	rep 2	rep 1	rep 2	
1998	T17	Nougat glacé	Iced nougat										3.75	3.83	3.75	/	/	/	/	/	2.46	2.42	2.46	/	/	/	/	/	2.75	2.6	2.75
1998	T18	Charlotte poire surgelée	Frozen pastry										3.95	3.95	3.95	/	/	/	/	/	2.77	2.69	2.77	/	/	/	/	/	2.87	2.88	2.87
1998	T19	Délice café/ chocolat surgelé	Frozen pastry										3.04	2.97	3.04	/	/	/	/	/	3	2.95	3.00	/	/	/	/	/	3.02	2.97	3.02
1998	T20	Nougat glacé	Iced nougat										4.04	4.04	4.04	/	/	/	/	/	2.57	2.26	2.57	/	/	/	/	/	2.41	2.28	2.41
1998	T35	Mayonnaise	Mayonnaise										3.74	3.75	3.74	/	/	/	/	/	3.64	3.72	3.64	/	/	/	/	/	3.9	3.93	3.90
1998	T40	Eclair au chocolat	Pastry										3.81	3.75	3.81	/	/	/	/	/	3.37	3.51	3.37	/	/	/	/	/	3.49	3.7	3.49
1998	T41	Gland au chocolat	Pastry										4.43	5.13	4.43	/	/	/	/	/	5.22	5.24	5.22	/	/	/	/	/	5.3	5.28	5.30
1998	T67	Eclair	Pastry										4.73	4.64	4.73	/	/	/	/	/	4.74	4.73	4.74	/	/	/	/	/	4.75	4.73	4.75
1998	T68	Religieuse	Pastry										4.80	4.76	4.80	/	/	/	/	/	4.76	4.81	4.76	/	/	/	/	/	4.8	4.83	4.80
1998	T69	Gland	Pastry										4.98	4.88	4.98	/	/	/	/	/	4.95	4.92	4.95	/	/	/	/	/	4.98	4.94	4.98
1998	T70	Coule d'œuf	Whole egg										<1	<1	<1	/	/	/	/	/	<1	<1	<1	/	/	/	/	/	<1	1	<1
1998	T71	Mayonnaise	Mayonnaise										2.31	2.2	2.31	/	/	/	/	/	1.95	1.3	1.95	/	/	/	/	/	2.08	1.6	2.08
1998	T72	Coule d'œuf	Whole egg										<1	<1	<1	/	/	/	/	/	1.3	<1.00	1.30	/	/	/	/	/	1.3	<1.00	1.30
1998	T91	Crème pâtissière	Custard										3.75	3.71	3.75	/	/	/	/	/	3.94	3.95	3.94	/	/	/	/	/	3.97	3.98	3.97
1998	T92	Crème anglaise	Custard										1.78	1.93	1.78	/	/	/	/	/	1	<1.00	1.00	/	/	/	/	/	1	<1.00	1.00
1998	T93	Coule d'œuf	Whole egg										1.40	1.3 (matrix effect at 1:1 dilution)	1.40	/	/	/	/	/	2.62	2.54	2.62	/	/	/	/	/	2.65	2.61	2.65
1998	T94	Coule d'œuf	Whole egg										1.60	1.3	1.60	/	/	/	/	/	1.48	1.95	1.48	/	/	/	/	/	1.95	2.3	1.95
1998	T95	Mayonnaise	Mayonnaise										2.19	2.06	2.19	/	/	/	/	/	1.85	1.7	1.85	/	/	/	/	/	1.9	1.9	1.90
1998	T97	Crème aux œufs	Egg cream										1.30	1.18	1.30	/	/	/	/	/	<1.00	<1.00	<1.00	/	/	/	/	/	<1.00	<1.00	<1.00
2005	379	Coule d'œuf	Whole egg			10000	>300	>300	>300	>300	13000000	53000000	7.11	6.72	7.11	10000	76	92	780000	780000	5.89	5.89	5.89	10000	79	88	810000	890000	5.91	5.95	5.91
						100000	130	143	44	62						100000	10	10					100000	10	10						
2005	380	Coule d'œuf	Whole egg			10000	>300	>300	>300	>300	6200000	53000000	6.79	6.72	6.79	10000	62	86	630000	630000	5.80	5.80	5.80	10000	64	75	650000	760000	5.81	5.88	5.81
						100000	62	60	52	53						100000	7	9					100000	7	9						
2005	381	Coule d'œufs de caille	Whole quail egg			10	166	169	148	154	1700	1800	3.23	3.26	3.23	10	107	101	1100	1100	3.04	3.04	3.04	10	134	143	1300	1500	3.11	3.18	3.11
						100	42	49	56	47						100	30	22					100	70	22						
2005	382	Millefeuille	Pastry			100	>300	>300	>300	>300	>300000	>3000000	>5.4	>5.48	>5.48	100	>300	>300	>300000	>3000000	>5.48	>5.48	>5.48	100	>300	>300	>300000	>3000000	>5.48	>5.48	>5.48
						1000	>300	>300	>300	>300						1000	>300	>300					1000	>300	>300						
2017	4143	Mayonnaise	Mayonnaise			10	6				82	/	1.91		1.91	10	11	/	130	/	2.11	/	2.11	10	12	/	140	/	2.15	/	2.15
						100	3							Ne		100	3	/						100	3	/					

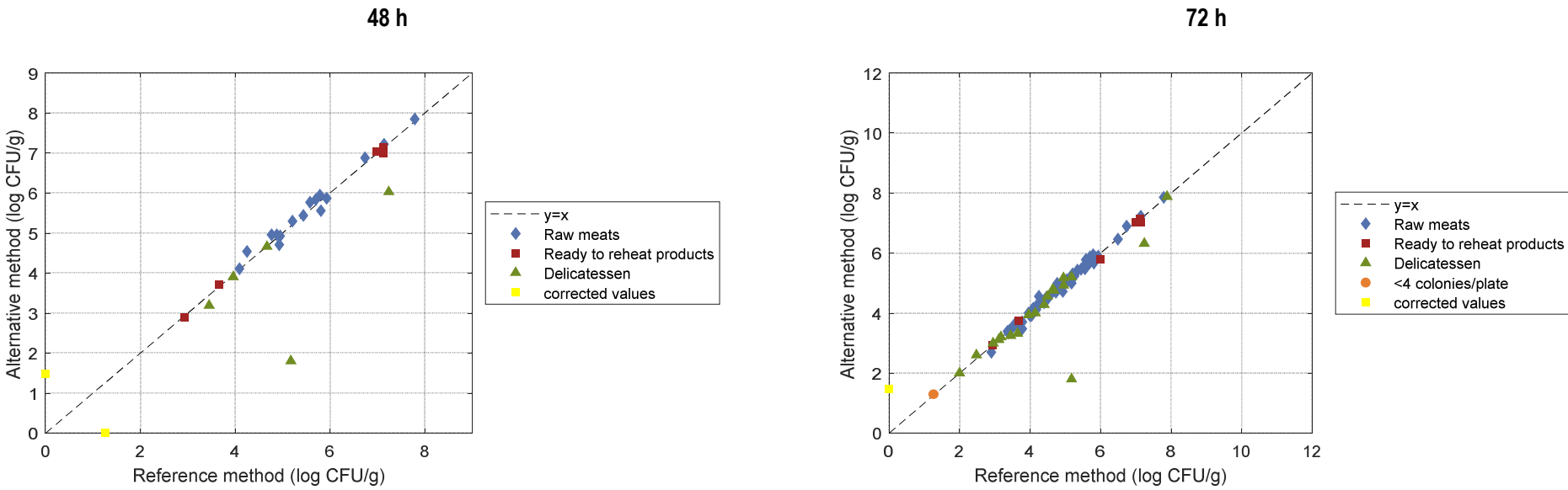
PET FOOD																															
Date of analysis	Sample number	Product (French name)	Product	pH		Reference method ISO 4833									Alternative method: NEOGEN Petrifilm Aerobic Count Plate																
						Dilution	cfu/plate				cfu/g		Log (cfu/g)		Log(cfu/g) mean	48h at 30°C ± 1°C							72h at 30°C ± 1°C								
				rep 1			rep 2		rep 1	rep 2	rep 1	rep 2	Dilution	cfu/ Petrifilm		cfu/g		Log (cfu/g)		Log (cfu/g) mean	Dilution	cfu/petrifilm		cfu/g		Log (cfu/g)		Log (cfu/g) mean			
				a	b		a	b						rep 1		rep 2	rep 1	rep 2	rep 1			rep 2	rep 1	rep 2	rep 1	rep 2	rep 1		rep 2		
2014	3672	Farine de volaille	Poultry flour			10	109		83		1100	860	3.04	2.93	3.04	10	107	103	1000	990	3.00	3.00	3.00	10	133	126	1300	1200	3.11	3.08	3.11
						100	7		11							100	6	6					100	13	9						
2014	3673	Farine d'agneau	Lamb flour			100	57		39		5700	4100	3.76	3.81	3.76	100	80	72	7600	6600	3.88	3.82	3.88	100	88	77	8600	7400	3.93	3.87	3.93
						1000	6		6							1000	4	1					1000	7	4						
2014	3674	Creton (farine animale)	Animal flour			1000	24		27		24000	28000	4.38	4.41	4.38	100	82	85	8100	8500	3.91	3.93	3.91	1000	24	34	22000	35000	4.34	4.54	4.34
						10000	2		2							1000	7	9					10000	0	5						
2014	3675	Creton (farine animale)	Animal flour			1000	24		35		23000	34000	4.36	4.53	4.36	100	158	160	16000	16000	4.20	4.20	4.20	100	246	239	25000	24000	4.40	4.38	4.40
						10000	1		2							1000	16	14					1000	26	25						
2014	3830	Croquettes pour chat au poulet	Pellets for cats (poultry)			10	0		0		0	<10	<1,0 0	<1,00	<1,00	10	0	0	<10	<10	<1.00	<1.00	<1.00	10	0	0	<10	<10	<1.00	<1.00	<1.00
						100	0		0							100	0	0					100	0	0						
2014	3831	Croquettes pour chat au bœuf	Pellets for cats (beef)			10	0		0		0	<10	<1,0 0	<1,00	<1,00	10	0	0	<10	<10	<1.00	<1.00	<1.00	10	0	0	<10	<10	<1.00	<1.00	<1.00
						100	0		0							100	0	0					100	0	0						
2014	3832	Croquettes pour chien à la volaille	Pellets for dogs (poultry)			10	4		2		36	20	1.56	1.30*	1.56	10	2	2	20	20	1.30*	1.30*	1.30*	10	2	2	20	20	1.30*	1.30*	1.30*
						100	0		0							100	0	0					100	0	0						
2014	3833	Terrine pour chat au saumon	Pâté for cats (salmon)			10	0		0		0	<10	<1,0 0	<1,00	<1,00	10	0	1	<10	10	<1.00	1.00*	<1.00	10	0	1	<10	10	<1.00	1.00*	<1.00
						100	0		0							100	0	0					100	0	0						
2014	3834	Saucisson pour chien viande légumes	Sausages for dogs			10	>300		>300		>30000	>30000	>4,4 7	>4.47	>4,47	10	>300	>300	>30000	>30000	>4.48	>4.48	>4.48	10	>300	>300	>30000	>30000	>4.48	>4.48	>4.48
						100	>300		>300							100	>300	>300					100	>300	>300						
2014	3835	Saucisson pour chien	Sausages for dogs			10	2		4		18	40	1.30*	1.60	1.60	10	0	2	<10	20	<1.00	1.30*	<1.00	10	0	2	<10	20	<1.00	1.30*	1.30*
						100	0		0				Ne	Ne	Ne	100	0	0					100	0	0						
2014	3898	Brisures de riz pour chien	Broken rice for dog			1000	51		67		50000	65000	4.70	4.81	4.70	1000	78	69	77000	65000	4.89	4.81	4.89	1000	79	69	78000	65000	4.89	4.81	4.89
						10000	4		5							10000	7	3					10000	7	3						
2014	3899	Riz soufflé pour chien	Rice for dog			10	69		61		690	640	2.84	2.81	2.84	10	52	53	540	570	2.73	2.76	2.73	10	55	53	570	580	2.76	2.76	2.76
						100	19		9							100	7	10					100	8	11						
2014	3900	Macaronis/viande pour chien	Pastas/meat for dog			100	219		224		22000	23000	4.34	4.36	4.34	100	>300	>300	26000	28000	4.41	4.45	4.41	100	>300	>300	26000	30000	4.41	4.48	4.41
						1000	22		30							1000	26	28					1000	26	30						
2014	3901	Snack au poulet pour chien	Poultry snack for dog			10	4		4		45	40	1.65	1.60	1.65	10	4	6	36	60	1.56	1.78	1.56	10	4	6	36	55	1.56	1.74	1.56
						100	1		3				Ne	Ne	Ne	100	0	0					100	0	0						Ne
2014	3902	Saucisson pour chien viande légumes	Sausage for dog			10000	55		82		530000	810000	5.72	5.91	5.72	10000	135	96	1300000	1000000	6.11	6.00	6.11	10000	135	97	1300000	1000000	6.11	6.00	6.11
						100000	3		7							100000	12	15					100000	12	15						
2014	4785	Saucisson pour chien	Sausage for dog			10	6		11		64	110	1.81	2.04	2.04	10	1	1	10	10	1.00*	1.00*	1.00*	10	1	1	10	10	1.00*	1.00*	1.00*
						100	1		1				Ne			100	0	0					100	0	0						
2014	4786	Snack pour chien arôme bacon	Snack for dog (bacon flavor)			10	57		70		600	710	2.78	2.85	2.78	10	126	120	1200	1200	3.08	3.08	3.08	10	127	123	1200	1200	3.08	3.08	3.08
						100	9		8							100	8	14					100	8	14						
2014	4787	Snack pour chien à la viande	Snack for dog (meat)			10	15		12		160	120	2.20	2.08	2.20	10	10	6	91	60	1.96	1.78	1.96	10	21	23	190	230	2.28	2.36	2.28
						100	2		1							100	0	1					100	0	2						
2017	4144	Saucisson pour chien	Sausage for dog			10	4				45	/	1.65		1.65	10	0	/	<10	/	<1.00	/	<1.00	10	0	/	<10	/	<1.00	/	<1.00
						100	1							Ne	Ne	100	0	/					100	0	/						
2017	4145	Protéines déshydratées de volaille	Dehydrated poultry proteins			100	86				8700	/	3.94		3.94	100	69	/	6500	/	3.81	/	3.81	100	88	/	8800	/	3.94	/	3.94
						1000	10									1000	2	/					1000	9	/						
2017	6242	Saucisson pour chien	Sausage for dog	6.60	6.93	100	31				2900		3.46		3.46	100	39	/	3900												

PRODUCTION ENVIRONMENTAL SAMPLES																																	
Date of analysis	Sample number	Product (French name)	Product	pH		Reference method ISO 4833									Alternative method: NEOGEN Petrifilm Aerobic Count Plate																		
						Dilution	cfu/plate				cfu/g		Log (cfu/g)		Log(cfu/g) mean	48h at 30°C ± 1°C							72h at 30°C ± 1°C										
							rep 1		rep 2		rep 1	rep 2	rep 1	rep 2		Dilution	cfu/ Petrifilm		cfu/g		Log (cfu/g)		Log (cfu/g) mean	Dilution	cfu/petritfilm		cfu/g		Log (cfu/g)		Log (cfu/g) mean		
				a	b		a	b	rep 1	rep 2							rep 1	rep 2	rep 1	rep 2	rep 1	rep 2			rep 1	rep 2	rep 1	rep 2	rep 1	rep 2			
2014	3676	Poussières industrie ovoproduits	Dusts from egg industry			10	0		2		<10	20	<1,0 0	1.30*	1.30*	10	1	0	10	<10	1.00*	<1.00	1.00*	10	1	0	10	<10	1.00*	<1.00	<1.00	7	c
						100	1		0							100	0	0						100	0	0							
2014	3677	Poussières d'aspirateur (atelier)	Dusts			1000	137		127		130000	130000	5.11	5.11	5.11	1000	104	213	100000	220000	5.00	5.34	5.00	1000	152	250	150000	270000	5.18	5.43	5.18	7	c
						10000	10		16							10000	8	25						10000	18	42							
2014	3678	Poussières industrie laitière	Dusts from dairy industry			100000	168		136		17000000	14000000	7.23	7.15	7.23	100000	24	39	2500000	3700000	6.40	6.57	6.40	100000	48	50	4900000	4800000	6.69	6.68	6.69	7	c
						1000000	7		13							1000000	3	2						1000000	6	3							
2014	3679	Poussières industrie laitière	Dusts from dairy industry			10000	40		49		390000	470000	5.59	5.67	5.59	10000	59	51	600000	570000	5.78	5.76	5.78	10000	66	57	660000	630000	5.82	5.80	5.82	7	c
						100000	3		3							100000	7	12						100000	7	12							
2014	3836	Chiffonnette couteau découpe fromage	Wipe (cheese industry)			10	27		24		260	260	2.41	2.41	2.41	10	32	31	330	320	2.52	2.51	2.52	10	32	31	330	320	2.52	2.51	2.52	7	a
						100	1		4							100	4	4						100	4	4							
2014	3837	Chiffonnette chariot ingrédients béchamel	Wipe (bechamel sauce)			10	21		28		210	310	2.32	2.49	2.32	10	24	29	220	260	2.34	2.41	2.34	10	43	42	390	400	2.59	2.60	2.59	7	a
						100	2		6							100	0	0						100	0	0							
2014	3838	Chiffonnette panier cuisson petits pois	Wipe (peas industry)			10	6		11		0	110	Ne	2.04	2.04	10	10	7	100	64	2.00	1.81	2.00	10	10	7	100	64	2.00	1.81	1.81	7	a
						100	1		1							100	1	0						100	1	0							
2014	3839	Eau de rinçage n°1 petits pois après cuisson	Process water (peas industry)			1000	6		5		5500	5000	3.74	3.70	3.74	1000	19	20	18000	19000	4.26	4.28	4.26	1000	33	20	31000	19000	4.49	4.28	4.49	7	b
						10000	0		0				Ne	Ne	Ne	10000	1	1						10000	1	1							
2014	3840	Chiffonnette broyeur petits pois	Wipe (peas industry)			10	223		197		2200	2000	3.34	3.30	3.34	10	206	202	2000	1900	3.30	3.28	3.30	10	216	205	2100	2000	3.32	3.30	3.32	7	a
						100	15		23							100	16	11						100	17	11							
2014	4006	Eau dessalage	Process water (fish industry)			100	>300		>300		59000	66000	4.77	4.82	4.77	100	>300	>300	63000	66000	4.80	4.82	4.80	100	>300	>300	67000	69000	4.83	4.84	4.83	7	b
						1000	59		66							1000	63	66						1000	67	69							
2014	4007	Eau peleuse	Process water (fish industry)			10	0		0		0	<10	<1,0 0	<1,00	<1,00	10	0	0	<10	<10	<1.00	<1.00	<1.00	10	0	0	<10	<10	<1.00	<1.00	<1.00	7	b
						100	0		0							100	0	0						100	0	0							
2014	4008	Eau pareuse	Process water (fish industry)			100	>300		>300		170000	200000	5.23	5.30	5.23	100	>300	>300	>300000	>300000	>5.48	>5.48	>5.48	100	>300	>300	>300000	>300000	>5.48	>5.48	>5.48	7	b
						1000	169		199							1000	>300	>300						1000	>300	>300							
2014	4009	Eau laveuse poissons	Process water (fish industry)			100	>300		>300		>300000	>300000	>5,4 8	>5,48	>5,48	100	>300	>300	>300000	>300000	>5.48	>5.48	>5.48	100	>300	>300	>300000	>300000	>5.48	>5.48	>5.48	7	b
						1000	>300		>300							1000	>300	>300						1000	>300	>300							
2014	4010	Eau épineuse	Process water (fish industry)			100	>300		>300		35000	55000	4.54	4.74	4.54	100	>300	>300	57000	80000	4.76	4.90	4.76	100	>300	>300	63000	83000	4.80	4.92	4.80	7	b
						1000	35		55							1000	57	80						1000	63	83							
2014	4011	Ecouvillon tapis entrée peleuse après désinfection	Swab after cleaning (fish industry)			10	0		0		0	<10	<1,0 0	<1,00	<1,00	10	2	0	20	<10	1.30*	<1.00	1.30*	10	2	0	20	<10	1.30*	<1.00	1.30*	7	a
						100	0		0							100	0	0						100	0	0							
2014	4012	Ecouvillon tapis diviseur après désinfection	Swab after cleaning (fish industry)			100	>300		>300		>300000	>300000	>5,4 8	>5,48	>5,48	100	>300	>300	>300000	>300000	>5.48	>5.48	>5.48	100	>300	>300	>300000	>300000	>5.48	>5.48	>5.48	7	a
						1000	>300		>300							1000	>300	>300						1000	>300	>300							
2014	4013	Lingette tapis parage après désinfection	Wipe after cleaning(fish industry)			100	>300		>300		>300000	>300000	>5,4 8	>5,48	>5,48	100	>300	>300	>300000	>300000	>5.48	>5.48	>5.48	100	>300	>300	>300000	>300000	>5.48	>5.48	>5.48	7	a
						1000	>300		>300							1000	>300	>300						1000	>300	>300							
2014	4014	Lingette maille sortie parage après désinfection	Wipe after cleaning(fish industry)			100	>300		>300		>300000	>300000	>5,4 8	>5,48	>5,48	100	>300	>300	>300000	>300000	>5.48	>5.48	>5.48	100	>300	>300	>300000	>300000	>5.48	>5.48	>5.48	7	a
						1000	>300		>300							1000	>300	>300						1000	>300	>300							
2014	4015	Lingette tapis parage après désinfection	Wipe after cleaning(fish industry)			100	47		89																								

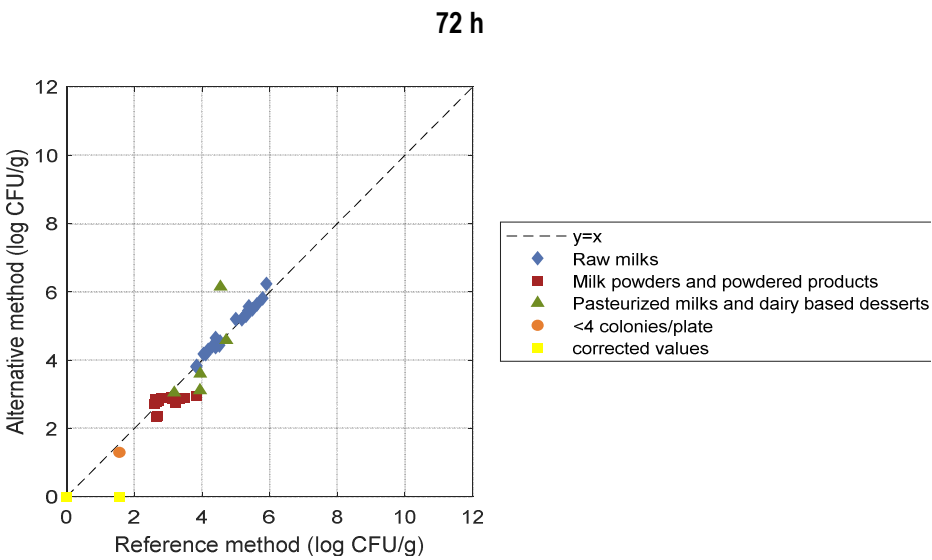
PRODUCTION ENVIRONMENTAL SAMPLES																																		
Date of analysis	Sample number	Product (French name)	Product	pH		Reference method ISO 4833									Alternative method: NEOGEN Petrifilm Aerobic Count Plate																			
						Dilution	cfu/plate				cfu/g		Log (cfu/g)		Log(cfu/g) mean	48h at 30°C ± 1°C							72h at 30°C ± 1°C											
				rep 1			rep 2		rep 1	rep 2	rep 1	rep 2	Dilution	cfu/ Petrifilm		cfu/g		Log (cfu/g)		Log (cfu/g) mean	Dilution	cfu/petrifilm		cfu/g		Log (cfu/g)		Log (cfu/g) mean						
				a	b		a	b						rep 1		rep 2	rep 1	rep 2	rep 1			rep 2	rep 1	rep 2	rep 1	rep 2								
				before	after		10000	75											770000				5.89		5.89	10000	41			400000		5.60		5.60
2017	4149	Poussières aspirateur laiterie	Dusts from dairy industry			10000	75					770000		5.89		5.89	10000	41			400000		5.60		5.60	10000	51			520000		5.72		5.72
2017	6243	Eau de rinçage (industrie porc)	Rinsing water (pork industry)	7.01	/	10	27					260		2.41		2.41	10	36			360		2.56		2.56	10	36			360		2.56		2.56
						100	1							22000		4.34		4.34	/	/		/	/	/	/	100	87			9000		3.95		3.95
						1000	19									4.34		4.34	/	/		/	/	/	/	100	12			9000		3.95		3.95
2017	6816	Eau de process (saumon injecteur)	Process water (fish industry)	7.09	/	10	0					<10		<1,00		<1,00	/	/		/	/	/	/	/	10	0			<10		<1.00		<1.00	
						100	0									<1,00		<1,00	/	/		/	/	/	/	100	0			<10		<1.00		<1.00
																<1,00		<1,00	/	/		/	/	/	/	100	0			<10		<1.00		<1.00

Appendix 5 - Relative trueness study: data plotted for each category

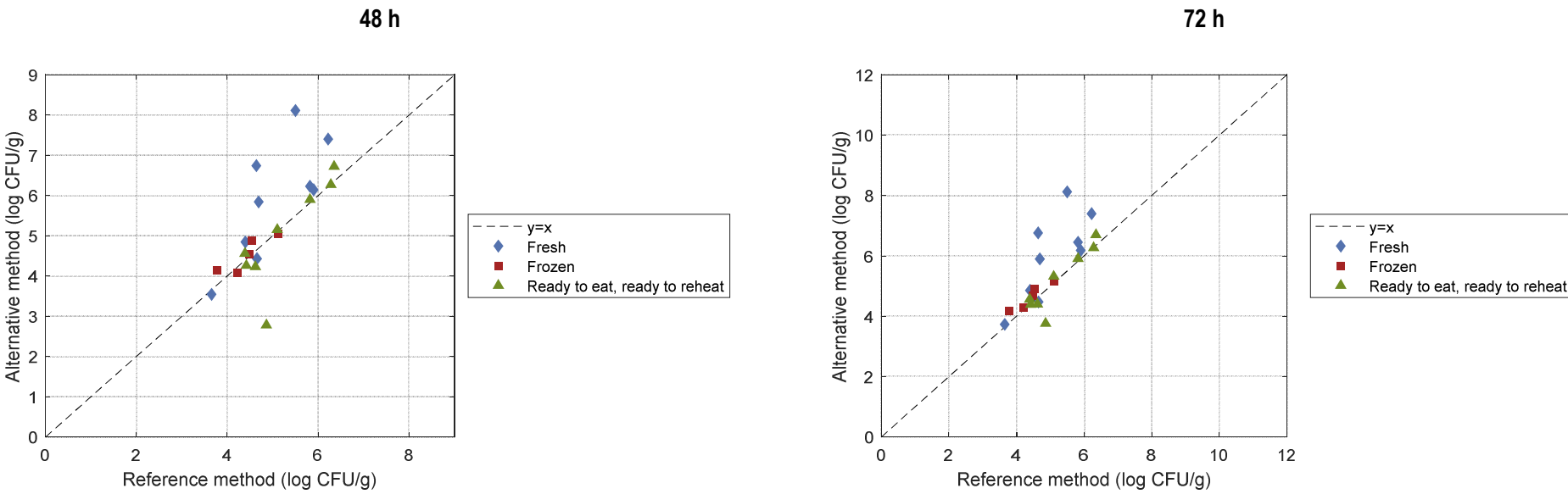
Meat products



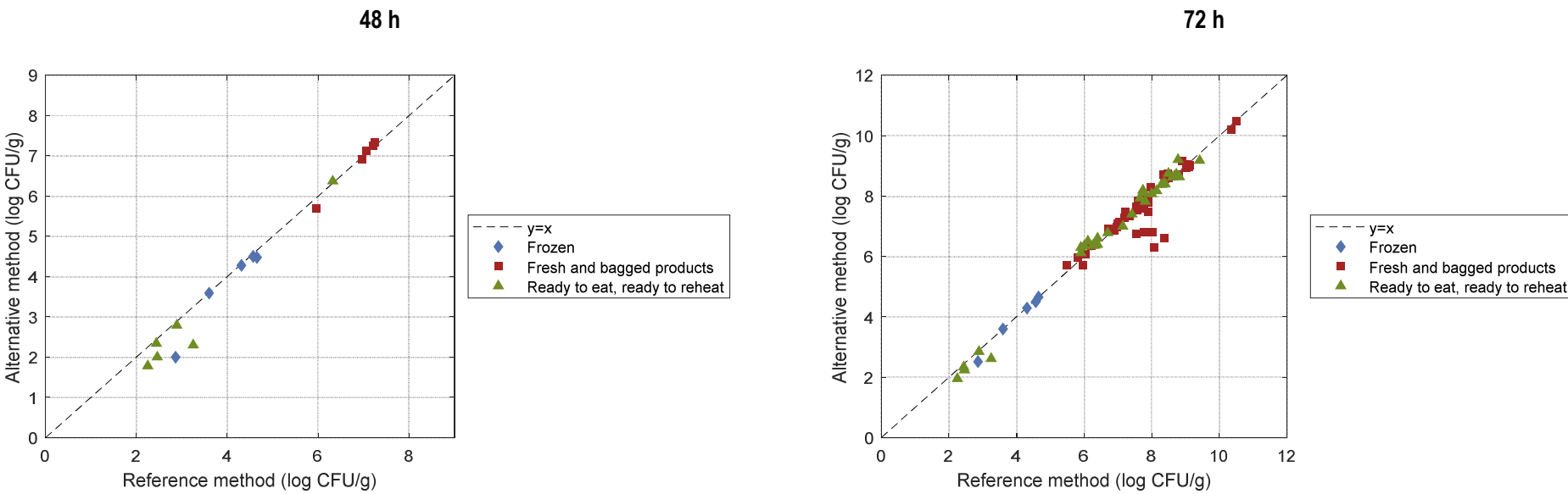
Dairy products



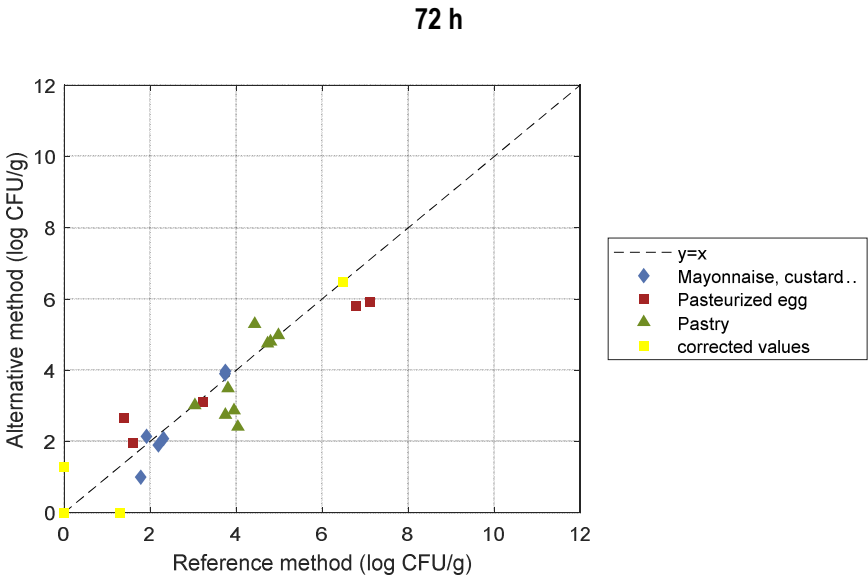
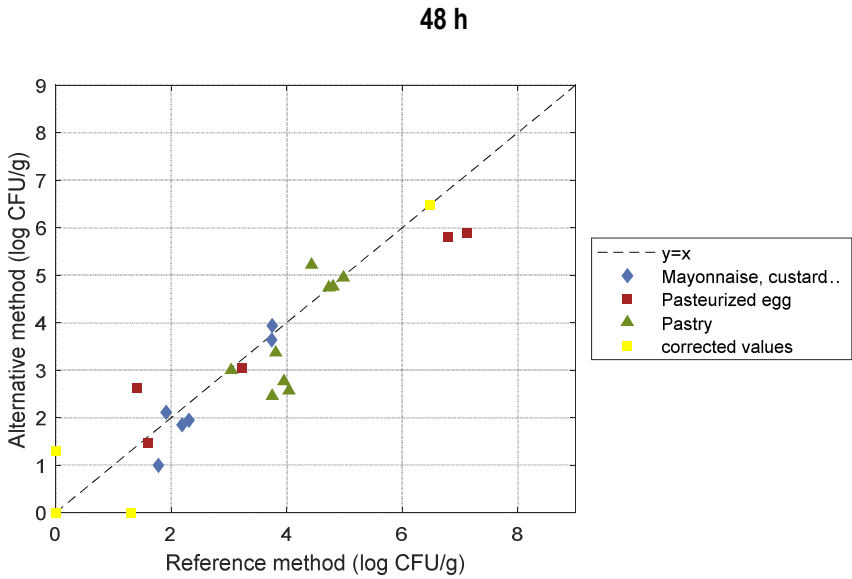
Seafood products



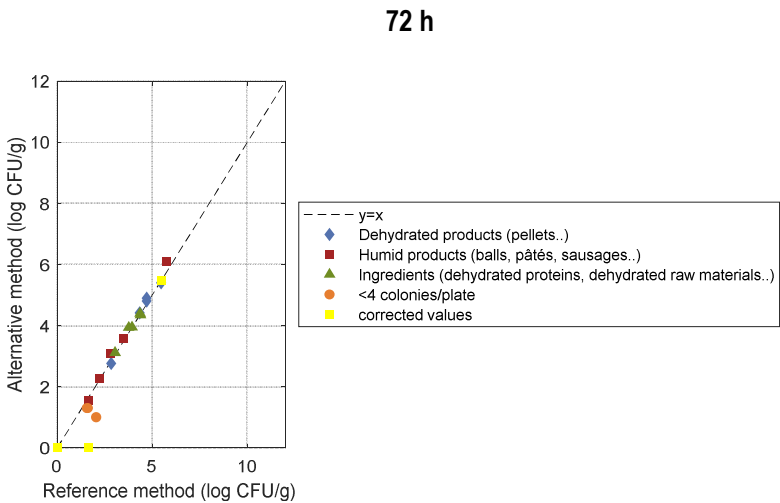
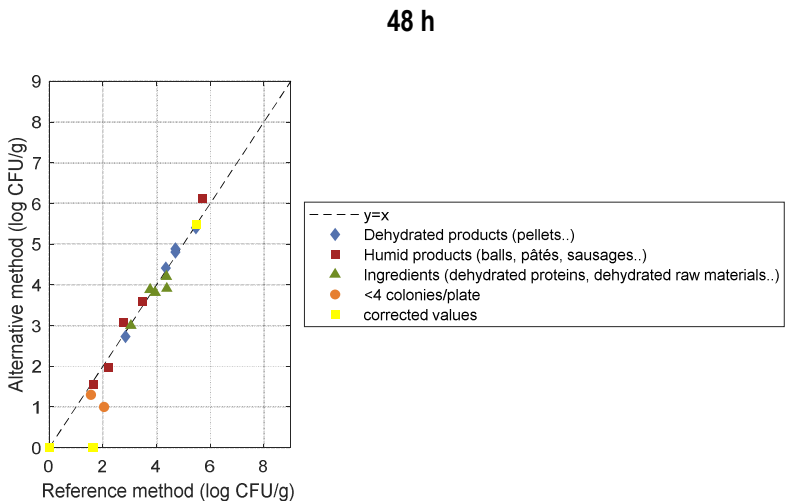
Fruits and vegetables



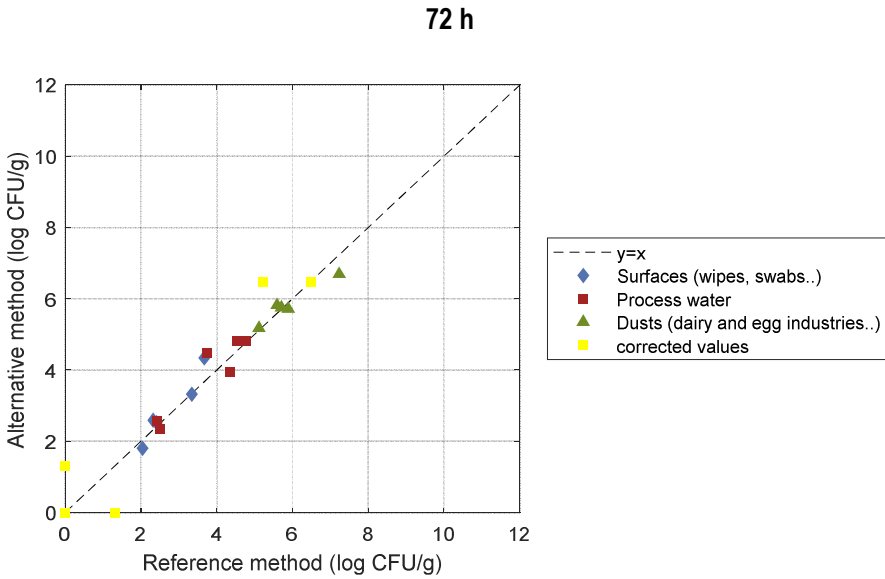
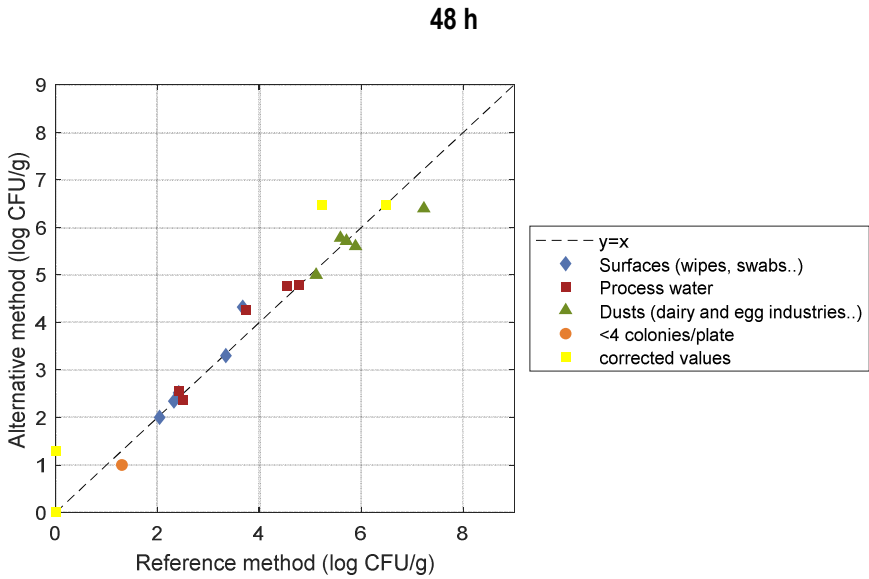
Egg products and egg-based products



Pet food

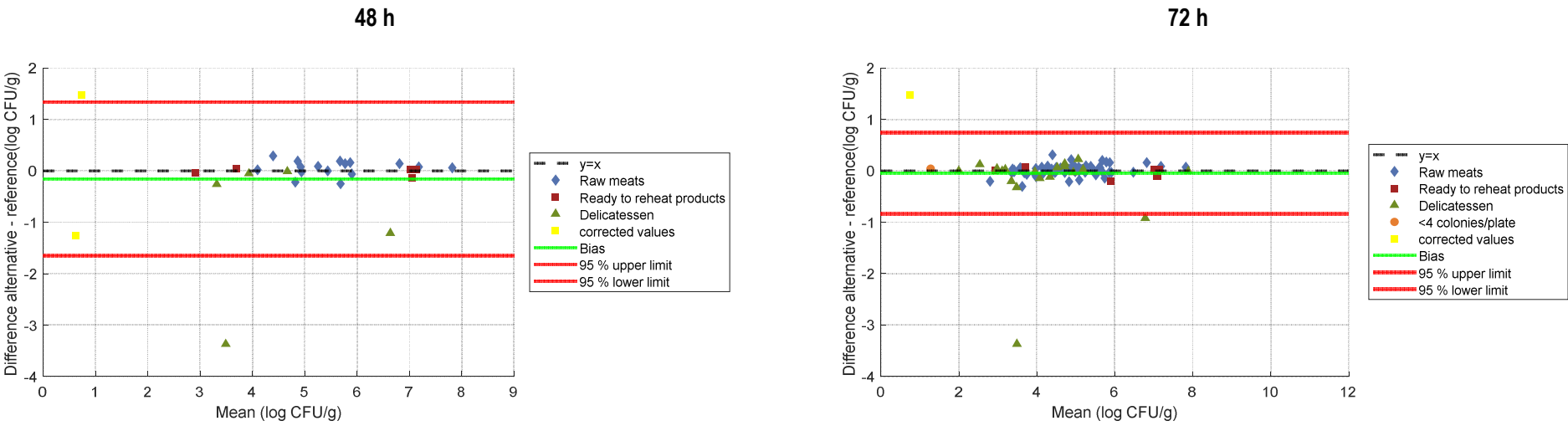


Production environmental samples

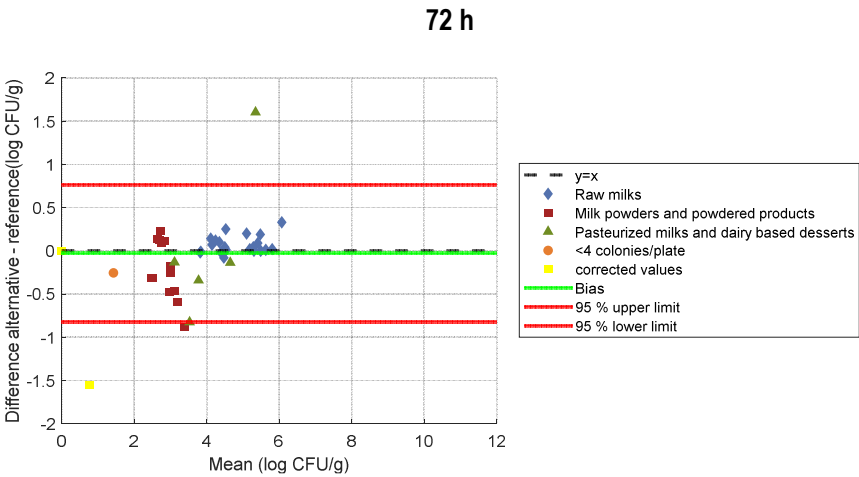


Appendix 6 - Relative trueness study: Bland-Altman difference plot for each category

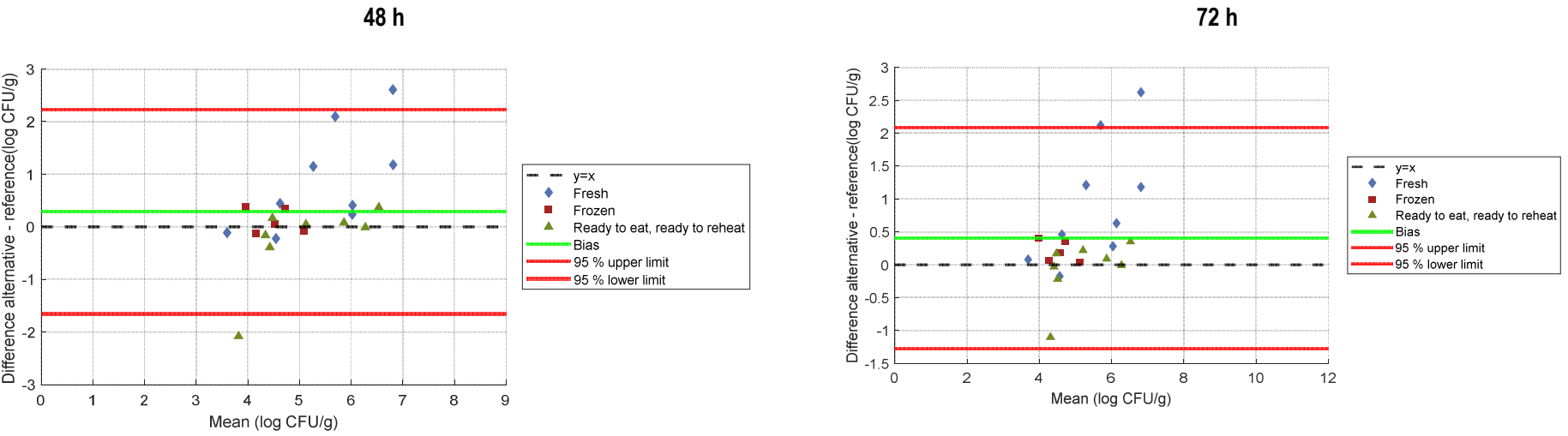
Meat products



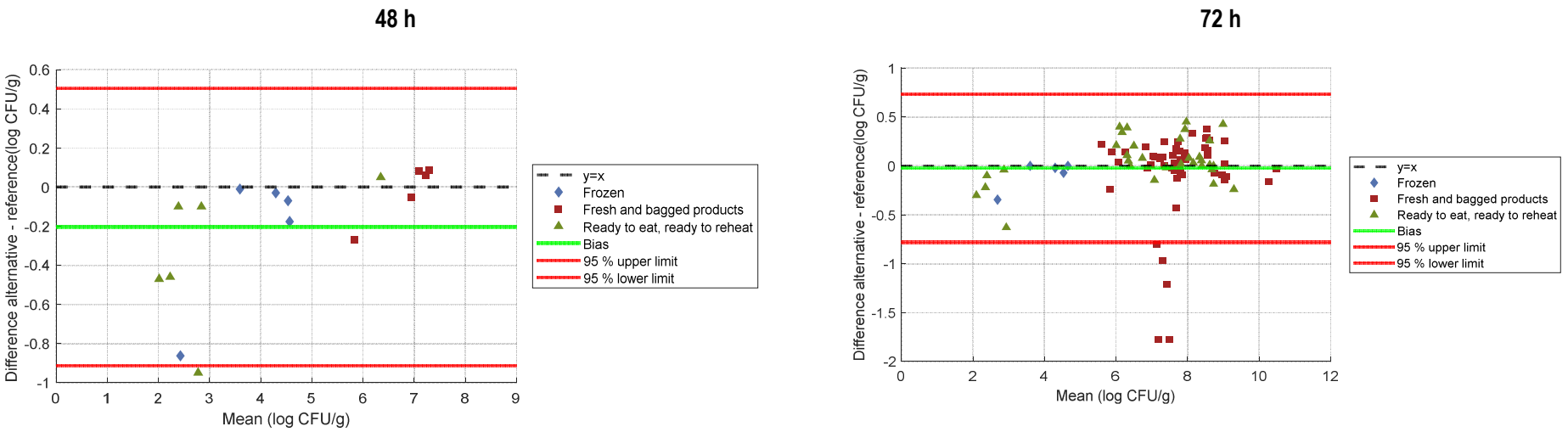
Dairy products



Seafood products



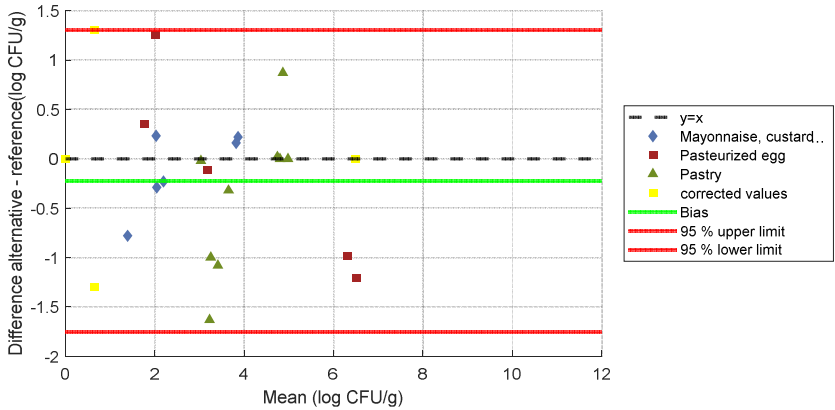
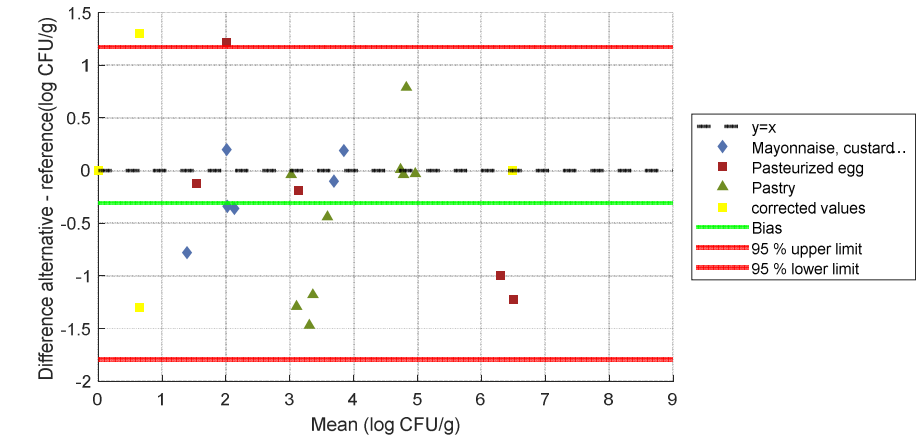
Fruits and vegetables



Egg products and egg-based products

48 h

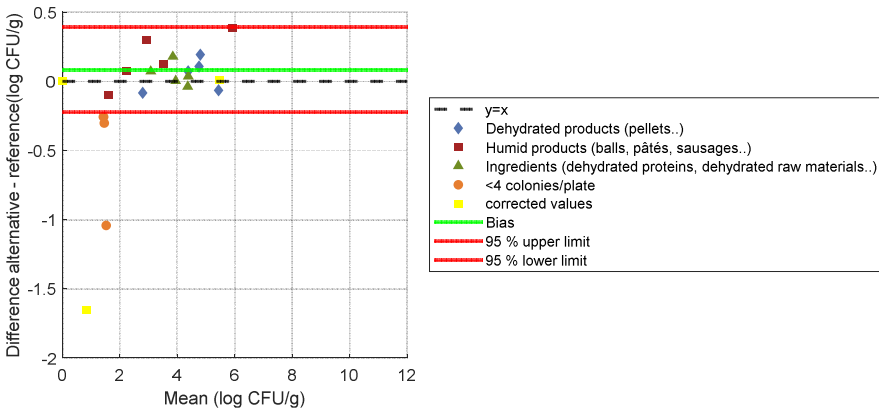
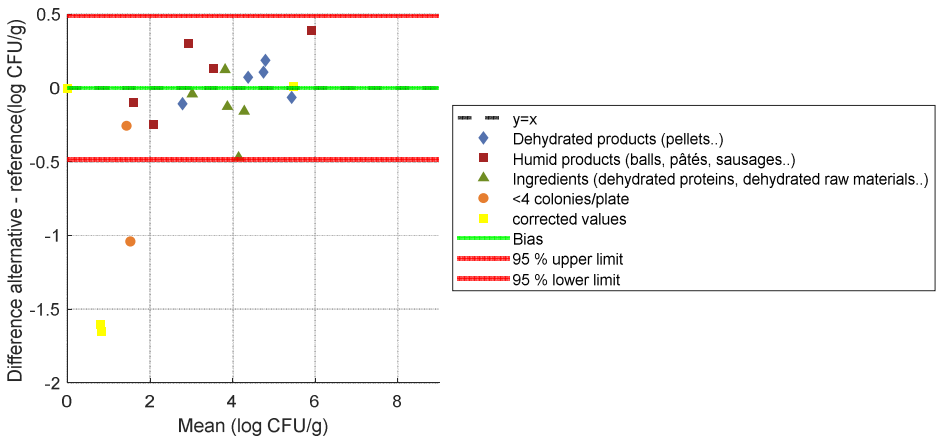
72 h



Pet food

48 h

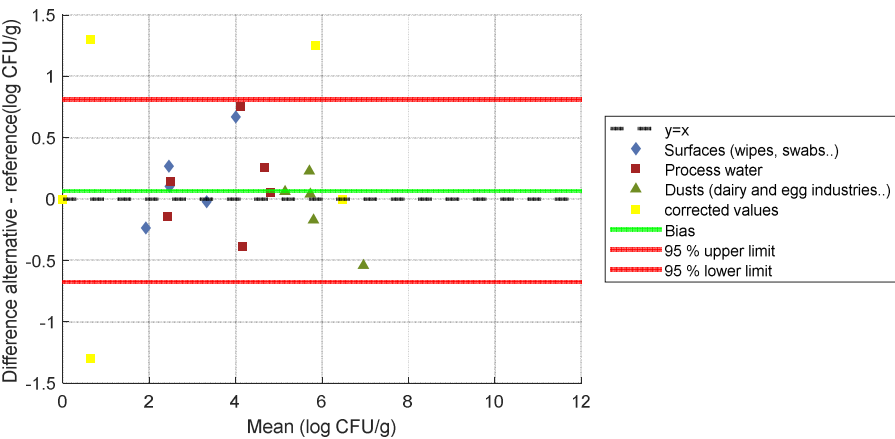
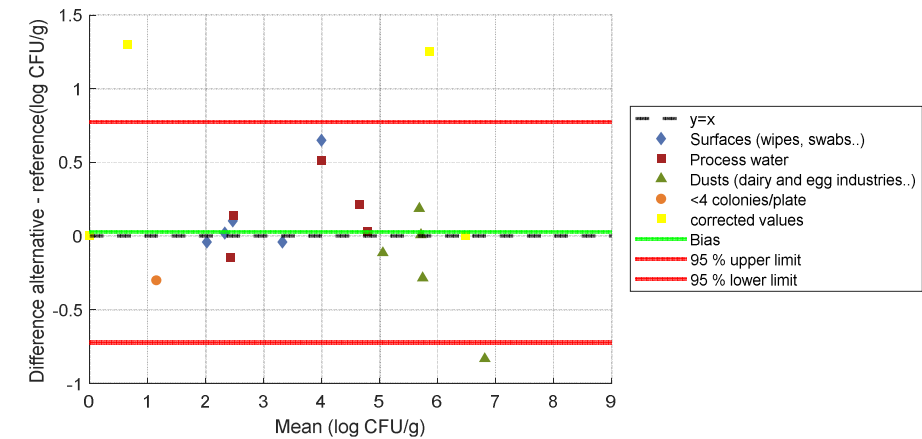
72 h



Production environmental samples

48 h

72 h



Appendix 7 - Accuracy profile study: raw data

ISO 7218(2024) changes

Matrix	Strain	Level	N° sample	Reference method: ISO 4833-1*				Alternative method: NEOGEN Petrifilm Aerobic Count Plate							
								48h+/-3h at 30°C+/-1°C				72h+/-3h at 30°C+/-1°C			
				Dilution	cfu/ plate	cfu/g (rounded number)	log cfu/g	Dilution	cfu/ Petrifilm test	cfu/g (rounded number)	log cfu/g	Dilution	cfu/ Petrifilm test	cfu/g (rounded number)	log cfu/g
Pork pâté - Batch 1 Aerobic mesophilic flora: 20 CFU/g	Enterobacter agglomerans 135	1	6862	10	34	350	2.54	10	31	330	2.52	10	33	350	2.54
				100	4			100	5			100	5		
			6863	10	46	430	2.63	10	36	380	2.58	10	36	380	2.58
				100	1			100	6			100	6		
			6864	10	27	260	2.41	10	42	430	2.63	10	42	430	2.63
				100	1			100	5			100	5		
			6865	10	27	260	2.41	10	35	350	2.54	10	37	360	2.56
				100	2			100	3			100	3		
			6866	10	29	320	2.51	10	44	430	2.63	10	44	430	2.63
				100	6			100	3			100	3		
		2	4823	100	38	3800	3.58	100	32	3400	3.53	100	32	3400	3.53
				1000	4			1000	5			1000	5		
			4824	100	45	4300	3.63	100	44	4300	3.63	100	44	4300	3.63
				1000	2			1000	3			1000	3		
			4825	100	46	4800	3.68	100	46	4700	3.67	100	46	4700	3.67
				1000	7			1000	6			1000	6		
			4826	100	28	2700	3.43	100	41	4400	3.64	100	41	4400	3.64
				1000	2			1000	7			1000	7		
			4827	100	50	4700	3.67	100	44	4400	3.64	100	44	4400	3.64
				1000	2			1000	4			1000	4		
		3	4833	10000	40	390000	5.59	10000	23	250000	5.40	10000	23	250000	5.40
				100000	3			100000	5			100000	5		
			4834	10000	33	320000	5.51	10000	42	410000	5.61	10000	42	410000	5.61
				100000	2			100000	3			100000	3		
			4835	10000	24	250000	5.40	10000	30	270000	5.43	10000	30	270000	5.43
				100000	3			100000	0			100000	0		
			4836	10000	27	320000	5.51	10000	52	520000	5.72	10000	52	520000	5.72
				100000	8			100000	0			100000	0		
			4837	10000	27	260000	5.41	10000	36	340000	5.53	10000	36	340000	5.53
				100000	2			100000	1			100000	1		
Pork pâté - Batch 2 Aerobic mesophilic flora: 0 CFU/g	Enterobacter agglomerans 135	1	6867	10	45	460	2.66	10	37	410	2.61	10	37	410	2.61
				100	5			100	8			100	8		
			6868	10	32	320	2.51	10	39	400	2.60	10	39	400	2.60
				100	3			100	5			100	5		
			6869	10	24	260	2.41	10	40	450	2.65	10	40	460	2.66
				100	4			100	10			100	10		
			6870	10	39	410	2.61	10	40	420	2.62	10	40	420	2.62
				100	6			100	6			100	6		
			6871	10	34	360	2.56	10	36	360	2.56	10	36	360	2.56
				100	5			100	3			100	3		
		2	4848	100	33	3100	3.49	100	35	3300	3.52	100	35	3300	3.52
				1000	1			1000	1			1000	1		
			4849	100	36	3600	3.56	100	38	3900	3.59	100	38	3900	3.59
				1000	0			1000	5			1000	5		
			4850	100	36	3700	3.57	100	47	4500	3.65	100	47	4500	3.65
				1000	5			1000	2			1000	2		
			4851	100	27	3000	3.48	100	35	3300	3.52	100	35	3300	3.52
				1000	6			1000	1			1000	1		
			4852	100	31	2900	3.46	100	37	3500	3.54	100	37	3500	3.54
				1000	1			1000	2			1000	2		
		3	4858	10000	34	330000	5.52	10000	31	320000	5.51	10000	31	320000	5.51
				100000	2			100000	4			100000	4		
			4859	10000	33	330000	5.52	10000	36	340000	5.53	10000	36	340000	5.53
				100000	3			100000	1			100000	1		
			4860	10000	26	250000	5.40	10000	34	350000	5.54	10000	34	350000	5.54
				100000	1			100000	4			100000	4		
			4861	10000	27	250000	5.40	10000	43	430000	5.63	10000	43	430000	5.63
				100000	0			100000	4			100000	4		
			4862	10000	20	220000	5.34	10000	29	260000	5.41	10000	29	260000	5.41
				100000	4			100000	0			100000	0		

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

Matrix	Strain	Level	N° sample	Reference method: ISO 4833-1*				Alternative method: NEOGEN Petrifilm Aerobic Count Plate							
				Dilution	cfu/ plate	cfu/g (rounded number)	log cfu/g	48h+/-3h at 30°C+/-1°C				72h+/-3h at 30°C+/-1°C			
								Dilution	cfu/ Petrifilm test	cfu/g (rounded number)	log cfu/g	Dilution	cfu/ Petrifilm test	cfu/g (rounded number)	log cfu/g
Pasteurized milk - Batch 1 Aerobic mesophilic flora: 0 CFU/g	Staphylococcus aureus 501	1	4975	10	8	110	2.04	10	37	360	2.56	10	37	360	2.56
				100	4	Ne	Ne	100	2			100	2		
			4976	10	24	260	2.41	10	56	540	2.73	10	57	550	2.74
				100	4			100	3			100	3		
			4977	10	8	73	1.86	10	39	380	2.58	10	39	380	2.58
				100	0	Ne	Ne	100	3			100	3		
		2	4978	10	11	120	2.08	10	39	380	2.58	10	41	400	2.60
				100	2			100	3			100	3		
			4979	10	14	140	2.15	10	31	360	2.56	10	35	410	2.61
				100	7			100	8			100	10		
			4980	100	69	6500	3.81	100	104	11000	4.04	100	106	11000	4.04
				1000	2			1000	14			1000	16		
		2	4981	100	60	6000	3.78	100	121	12000	4.08	100	122	13000	4.11
				1000	6			1000	16			1000	16		
			4982	100	50	5300	3.72	100	127	13000	4.11	100	127	13000	4.11
				1000	8			1000	12			1000	12		
			4983	100	69	7300	3.86	100	138	15000	4.18	100	143	15000	4.18
				1000	11			1000	24			1000	25		
		3	4984	100	50	5500	3.74	100	128	13000	4.11	100	132	13000	4.11
				1000	11			1000	14			1000	15		
			4985	10000	54	540000	5.73	10000	117	1100000	6.04	10000	117	1100000	6.04
				100000	5			100000	8			100000	8		
			4986	10000	57	550000	5.74	10000	103	1000000	6.00	10000	115	1200000	6.08
				100000	4			100000	12			100000	12		
Pasteurized milk - Batch 2 Aerobic mesophilic flora: 10 CFU/g	Staphylococcus aureus 501	1	4987	10000	34	360000	5.56	10000	121	1200000	6.08	10000	124	1200000	6.08
				100000	6			100000	10			100000	10		
			4988	10000	71	670000	5.83	10000	149	1500000	6.18	10000	149	1500000	6.18
				100000	3			100000	11			100000	12		
			4989	10000	62	610000	5.79	10000	127	1300000	6.11	10000	127	1300000	6.11
				100000	5			100000	13			100000	13		
		2	4990	10	14	160	2.20	10	44	450	2.65	10	48	480	2.68
				100	3			100	5			100	5		
			4991	10	20	210	2.32	10	41	390	2.59	10	44	420	2.62
				100	3			100	2			100	2		
			4992	10	19	180	2.26	10	38	370	2.57	10	41	410	2.61
				100	1			100	3			100	4		
		2	4993	10	19	200	2.30	10	43	420	2.62	10	43	420	2.62
				100	3			100	3			100	3		
			4994	10	19	180	2.26	10	29	290	2.46	10	30	300	2.48
				100	1			100	3			100	3		
			4995	100	68	3100	3.49	100	117	12000	4.08	100	119	12000	4.08
				1000	4			1000	10			1000	11		
		2	4996	100	48	5200	3.72	100	134	14000	4.15	100	140	15000	4.18
				1000	9			1000	22			1000	23		
			4997	100	61	6000	3.78	100	121	12000	4.08	100	123	12000	4.08
				1000	5			1000	10			1000	10		
			4998	100	74	6900	3.84	100	116	12000	4.08	100	125	13000	4.11
				1000	2			1000	19			1000	19		
		3	4999	100	95	9100	3.96	100	111	11000	4.04	100	114	12000	4.08
				1000	5			1000	14			1000	15		
			5000	10000	93	910000	5.96	10000	133	1300000	6.11	10000	137	1400000	6.15
				100000	7			100000	13			100000	15		
			5001	10000	53	550000	5.74	10000	134	1300000	6.11	10000	138	1300000	6.11
				100000	8			100000	9			100000	10		
		3	5002	10000	68	660000	5.82	10000	116	1200000	6.08	10000	116	1200000	6.08
				100000	5			100000	17			100000	17		
			5003	10000	56	550000	5.74	10000	130	1300000	6.11	10000	130	1300000	6.11
				100000	4			100000	9			100000	9		
			5004	10000	96	960000	5.98	10000	133	1400000	6.15	10000	134	1400000	6.15
				100000	10			100000	16			100000	16		

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

Matrix	Strain	Level	N° sample	Reference method: ISO 4833-1*				Alternative method: NEOGEN Petrifilm Aerobic Count Plate								
								48h+/-3h at 30°C+/-1°C				72h+/-3h at 30°C+/-1°C				
				Dilution	cfu/ plate	cfu/g (rounded number)	log cfu/g	Dilution	cfu/ Petrifilm test	cfu/g (rounded number)	log cfu/g	Dilution	cfu/ Petrifilm test	cfu/g (rounded number)	log cfu/g	
Ready to eat mackerel - Batch 1 Aerobic mesophilic flora: <10 CFU/g	Listeria monocytogenes Ad2599	1	5168	10	18	180	2.26	10	20	220	2.34	10	21	230	2.36	
				100	2			100	4			100	4			
			5169	10	23	210	2.32	10	27	260	2.41	10	27	260	2.41	
				100	0			100	1			100	2			
			5170	10	18	170	2.23	10	18	170	2.23	10	18	170	2.23	
				100	1			100	1			100	1			
		5171	10	16	150	2.18	10	23	220	2.34	10	23	220	2.34		
			100	1			100	1			100	1				
		5172	10	21	220	2.34	10	20	190	2.28	10	20	190	2.28		
			100	3			100	1			100	1				
		2	5173	100	68	7200	3.86	100	90	8600	3.93	100	90	8600	3.93	
				1000	11			1000	5			1000	5			
			5174	100	70	6800	3.83	100	72	6900	3.84	100	72	6900	3.84	
				1000	5			1000	4			1000	4			
			5175	100	81	7900	3.90	100	85	8700	3.94	100	85	8700	3.94	
				1000	6			1000	11			1000	11			
			5176	100	78	7700	3.89	100	86	8500	3.93	100	86	8500	3.93	
				1000	7			1000	8			1000	8			
5177		100	57	5700	3.76	100	72	6900	3.84	100	72	6900	N'			
		1000	6			1000	4			1000	4					
3		5178	10000	58	600000	5.78	10000	80	780000	5.89	10000	81	790000	5.90		
			100000	8			100000	6			100000	6				
		5179	10000	68	720000	5.86	10000	84	830000	5.92	10000	84	830000	5.92		
			100000	11			100000	7			100000	7				
		5180	10000	62	600000	5.78	10000	84	830000	5.92	10000	84	870000	5.94		
			100000	4			100000	12			100000	12				
		5181	10000	59	550000	5.74	10000	72	730000	5.86	10000	72	730000	5.86		
			100000	2			100000	8			100000	8				
		5182	10000	55	550000	5.74	10000	76	760000	5.88	10000	76	760000	5.88		
			100000	6			100000	8			100000	8				
	Ready to eat mackerel - Batch 2 Aerobic mesophilic flora: <10 CFU/g	Listeria monocytogenes Ad2599	1	4227	10	20	220	2.34	10	16	160	2.20	10	17	160	2.20
					100	4			100	1			100	1		
4228				10	15	150	2.18	10	12	130	2.11	10	12	130	2.11	
				100	1			100	2			100	2			
4229				10	19	170	2.23	10	6	64	1.81	10	6	64	1.81	
				100	0			100	1	Ne	100	1	Ne			
4230			10	15	160	2.20	10	11	130	2.11	10	11	130	2.11		
			100	2			100	3			100	3				
4231			10	12	140	2.15	10	16	160	2.20	10	17	170	2.23		
			100	3			100	2			100	2				
2			4232	100	122	3100	3.49	100	122	12000	4.08	100	122	12000	4.08	
				1000	5			1000	15			1000	15			
			4233	100	123	12000	4.08	100	149	14000	4.15	100	149	14000	4.15	
				1000	9			1000	9			1000	9			
			4234	100	121	12000	4.08	100	145	15000	4.18	100	145	15000	4.18	
				1000	12			1000	17			1000	17			
4235			100	102	10000	4.00	100	112	11000	4.04	100	112	11000	4.04		
			1000	11			1000	10			1000	10				
3	4236		100	107	10000	4.00	100	140	14000	4.15	100	140	14000	4.15		
			1000	7			1000	14			1000	14				
	4237		10000	94	970000	5.99	10000	105	1000000	6.00	10000	105	1000000	6.00		
			100000	13			100000	7			100000	7				
	4238		10000	74	690000	5.84	10000	102	1000000	6.00	10000	103	1000000	6.00		
			100000	2			100000	10			100000	10				
4239	10000		84	870000	5.94	10000	98	970000	5.99	10000	98	970000	5.99			
	100000		12			100000	9			100000	9					
4240	10000		117	1200000	6.08	10000	116	1100000	6.04	10000	116	1100000	6.04			
	100000		16			100000	10			100000	10					
4241	10000		82	830000	5.92	10000	92	940000	5.97	10000	92	940000	5.97			
	100000		9			100000	11			100000	11					

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

Matrix	Strain	Level	N° sample	Reference method: ISO 4833-1*				Alternative method: NEOGEN Petrifilm Aerobic Count Plate							
				Dilution	cfu/ plate	cfu/g (rounded number)	log cfu/g	48h+/-3h at 30°C+/-1°C				72h+/-3h at 30°C+/-1°C			
								Dilution	cfu/ Petrifilm test	cfu/g (rounded number)	log cfu/g	Dilution	cfu/ Petrifilm test	cfu/g (rounded number)	log cfu/g
Guacamole- Batch 1 Aerobic mesophilic flora: 30 CFU/g	Enterococcus gallinarum Ad1145	1	6872	10	25	250	2.40	10	14	160	2.20	10	22	230	2.36
				100	2			100	3			100	3		
			6873	10	29	300	2.48	10	11	140	2.15	10	13	160	2.20
				100	4			100	4			100	4		
			6874	10	20	190	2.28	10	22	210	2.32	10	26	250	2.40
				100	1			100	1			100	1		
			6875	10	16	150	2.18	10	23	220	2.34	10	27	260	2.41
				100	0			100	1			100	1		
			6876	10	23	230	2.36	10	21	210	2.32	10	24	250	2.40
				100	2			100	2			100	3		
		2	4387	1000	18	17000	4.23	1000	41	39000	4.59	1000	41	39000	4.59
				10000	1			10000	2			10000	2		
			4388	1000	37	35000	4.54	1000	47	46000	4.66	1000	47	46000	4.66
				10000	2			10000	4			10000	4		
			4389	1000	39	39000	4.59	1000	50	50000	4.70	1000	50	50000	4.70
				10000	4			10000	5			10000	5		
			4390	1000	38	37000	4.57	1000	40	38000	4.58	1000	40	38000	4.58
				10000	3			10000	2			10000	2		
			4391	1000	34	35000	4.54	1000	39	37000	4.57	1000	39	37000	4.57
				10000	5			10000	2			10000	2		
			4392	100000	45	4500000	6.65	100000	35	3500000	6.54	100000	35	3500000	6.54
				1000000	5			1000000	3			1000000	3		
		3	4393	100000	40	4000000	6.60	100000	36	3500000	6.54	100000	37	3500000	6.54
				1000000	4			1000000	2			1000000	2		
			4394	100000	36	3500000	6.54	100000	41	4000000	6.60	100000	41	4000000	6.60
				1000000	2			1000000	3			1000000	3		
			4395	100000	30	3000000	6.48	100000	34	3400000	6.53	100000	34	3400000	6.53
				1000000	3			1000000	3			1000000	3		
			4396	100000	40	3800000	6.58	100000	58	5700000	6.76	100000	58	5700000	6.76
				1000000	2			1000000	5			1000000	5		
Guacamole - Batch 2 Aerobic mesophilic flora: 100 CFU/g	Enterococcus gallinarum Ad1145	1	6877	10	20	230	2.36	10	38	400	2.60	10	40	420	2.62
				100	5			100	6			100	6		
			6878	10	19	200	2.30	10	35	340	2.53	10	35	340	2.53
				100	3			100	2			100	2		
			6879	10	24	240	2.38	10	17	170	2.23	10	19	190	2.28
				100	2			100	2			100	2		
		2	6880	10	20	230	2.36	10	23	210	2.32	10	26	240	2.38
				100	5			100	0			100	0		
			6881	10	21	210	2.32	10	34	340	2.53	10	36	360	2.56
				100	2			100	3			100	3		
			4402	1000	39	3100	3.49	1000	37	35000	4.54	1000	37	35000	4.54
				10000	4			10000	2			10000	2		
			4403	1000	28	30000	4.48	1000	39	40000	4.60	1000	39	40000	4.60
				10000	5			10000	5			10000	5		
			4404	1000	37	37000	4.57	1000	49	48000	4.68	1000	49	48000	4.68
				10000	4			10000	4			10000	4		
			4405	1000	39	37000	4.57	1000	46	46000	4.66	1000	46	46000	4.66
				10000	2			10000	5			10000	5		
			4406	1000	27	29000	4.46	1000	29	29000	4.46	1000	29	29000	4.46
				10000	5			10000	3			10000	3		
		3	4407	100000	26	2500000	6.40	100000	43	4400000	6.64	100000	43	4400000	6.64
				1000000	1			1000000	5			1000000	5		
			4408	100000	31	3200000	6.51	100000	52	5300000	6.72	100000	52	5300000	6.72
				1000000	4			1000000	6			1000000	6		
			4409	100000	34	3200000	6.51	100000	45	4500000	6.65	100000	45	4500000	6.65
				1000000	1			1000000	5			1000000	5		
			4410	100000	43	4100000	6.61	100000	38	3800000	6.58	100000	38	3800000	6.58
				1000000	2			1000000	4			1000000	4		
			4411	100000	35	3600000	6.56	100000	48	4800000	6.68	100000	48	4800000	6.68
				1000000	5			1000000	5			1000000	5		

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

Matrix	Strain	Level	N° sample	Reference method: ISO 4833-1*				Alternative method: NEOGEN Petrifilm Aerobic Count Plate							
				Dilution	cfu/ plate	cfu/g (rounded number)	log cfu/g	48h+/-3h at 30°C+/-1°C				72h+/-3h at 30°C+/-1°C			
								Dilution	cfu/ Petrifilm test	cfu/g (rounded number)	log cfu/g	Dilution	cfu/ Petrifilm test	cfu/g (rounded number)	log cfu/g
Whole pasteurized liquid egg - Batch 1 Aerobic mesophilic flora: 0 CFU/g	<i>Serratia liquefaciens</i> 26	1	6428	10	15	160	2.20	10	25	250	2.40	10	25	250	2.40
				100	3			100	2			100	2		
			6429	10	19	180	2.26	10	26	260	2.41	10	26	260	2.41
				100	1			100	3			100	3		
			6430	10	21	230	2.36	10	26	250	2.40	10	26	250	2.40
				100	4			100	1			100	1		
		2	6431	10	19	170	2.23	10	21	220	2.34	10	23	240	2.38
				100	0			100	3			100	3		
			6432	10	27	250	2.40	10	20	200	2.30	10	20	200	2.30
				100	0			100	2			100	2		
			5098	100	78	8000	3.90	100	94	9400	3.97	100	95	9500	3.98
				1000	10			1000	9			1000	9		
		2	5099	100	77	7600	3.88	100	108	10000	4.00	100	110	11000	4.04
				1000	7			1000	7			1000	7		
			5100	100	88	8800	3.94	100	91	8800	3.94	100	91	8900	3.95
				1000	9			1000	6			1000	7		
			5101	100	75	7700	3.89	100	88	8400	3.92	100	89	8500	3.93
				1000	10			1000	4			1000	4		
		3	5102	100	79	8000	3.90	100	95	9500	3.98	100	95	9500	3.98
				1000	9			1000	9			1000	9		
			5108	10000	78	750000	5.88	10000	73	750000	5.88	10000	73	750000	5.88
				100000	5			100000	9			100000	9		
			5109	10000	58	560000	5.75	10000	78	780000	5.89	10000	80	800000	5.90
				100000	4			100000	8			100000	8		
Whole pasteurized liquid egg - Batch 2 Aerobic mesophilic flora: 0 CFU/g	<i>Serratia liquefaciens</i> 26	1	5110	10000	50	510000	5.71	10000	60	630000	5.80	10000	60	630000	5.80
				100000	6			100000	9			100000	9		
			5111	10000	64	600000	5.78	10000	82	820000	5.91	10000	82	820000	5.91
				100000	2			100000	8			100000	8		
			5112	10000	68	670000	5.83	10000	52	540000	5.73	10000	57	590000	5.77
				100000	6			100000	7			100000	8		
		2	6857	10	16	160	2.20	10	25	250	2.40	10	26	260	2.41
				100	2			100	2			100	2		
			6858	10	23	230	2.36	10	25	260	2.41	10	25	260	2.41
				100	2			100	3			100	3		
			6859	10	21	220	2.34	10	30	310	2.49	10	30	310	2.49
				100	3			100	4			100	4		
		3	6860	10	17	160	2.20	10	18	190	2.28	10	21	220	2.34
				100	1			100	3			100	3		
			6861	10	28	280	2.45	10	25	250	2.40	10	25	250	2.40
				100	3			100	2			100	2		
			5123	100	82	3100	3.49	100	95	9700	3.99	100	96	9800	3.99
				1000	10			1000	12			1000	12		
		2	5124	100	51	5300	3.72	100	90	8900	3.95	100	90	8900	3.95
				1000	7			1000	8			1000	8		
			5125	100	62	6700	3.83	100	70	7300	3.86	100	70	7300	3.86
				1000	12			1000	10			1000	10		
			5126	100	52	5000	3.70	100	79	7600	3.88	100	79	7600	3.88
				1000	3			1000	5			1000	5		
		3	5127	100	80	7900	3.90	100	103	10000	4.00	100	104	10000	4.00
				1000	7			1000	7			1000	7		
			5133	10000	56	550000	5.74	10000	56	550000	5.74	10000	56	550000	5.74
				100000	5			100000	4			100000	5		
			5134	10000	59	550000	5.74	10000	58	630000	5.80	10000	58	630000	5.80
				100000	2			100000	11			100000	11		
		3	5135	10000	67	650000	5.81	10000	72	730000	5.86	10000	72	730000	5.86
				100000	5			100000	8			100000	8		
			5136	10000	71	660000	5.82	10000	70	690000	5.84	10000	71	700000	5.85
				100000	2			100000	6			100000	6		
			5137	10000	48	500000	5.70	10000	72	700000	5.85	10000	72	700000	5.85
				100000	7			100000	5			100000	5		

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

Matrix	Strain	Level	N° sample	Reference method: ISO 4833-1*				Alternative method: NEOGEN Petrifilm Aerobic Count Plate							
				Dilution	cfu/ plate	cfu/g (rounded number)	log cfu/g	48h+/-3h at 30°C+/-1°C				72h+/-3h at 30°C+/-1°C			
								Dilution	cfu/ Petrifilm test	cfu/g (rounded number)	log cfu/g	Dilution	cfu/ Petrifilm test	cfu/g (rounded number)	log cfu/g
Pâté for cat - Batch 1 Aerobic mesophilic flora: <10CFU/g	<i>Citrobacter braakii</i> Ad833	1	4758	10	36	360	2.56	10	27	290	2.46	10	27	290	2.46
				100	3			100	5			100	5		
			4759	10	28	270	2.43	10	44	470	2.67	10	44	470	2.67
				100	2			100	8			100	8		
			4760	10	37	390	2.59	10	35	360	2.56	10	36	360	2.56
				100	6			100	4			100	4		
			4761	10	19	210	2.32	10	45	440	2.64	10	46	450	2.65
				100	4			100	3			100	3		
			4762	10	21	240	2.38	10	44	440	2.64	10	44	440	2.64
				100	5			100	4			100	4		
		2	4768	100	106	11000	4.04	100	140	14000	4.15	100	140	14000	4.15
				1000	11			1000	10			1000	10		
			4769	100	102	10000	4.00	100	122	13000	4.11	100	122	12000	4.08
				1000	10			1000	19			1000	9		
			4770	100	105	11000	4.04	100	135	14000	4.15	100	136	14000	4.15
				1000	11			1000	14			1000	15		
			4771	100	114	12000	4.08	100	163	16000	4.20	100	164	16000	4.20
				1000	15			1000	10			1000	10		
			4772	100	96	9700	3.99	100	120	12000	4.08	100	120	12000	4.08
				1000	11			1000	10			1000	10		
		3	4778	10000	116	1100000	6.04	10000	71	710000	5.85	10000	73	730000	5.86
				100000	8			100000	16			100000	16		
			4779	10000	114	1200000	6.08	10000	110	1200000	6.08	10000	110	1200000	6.08
				100000	16			100000	17			100000	18		
			4780	10000	116	1100000	6.04	10000	138	1400000	6.15	10000	140	1400000	6.15
				100000	8			100000	12			100000	12		
			4781	10000	109	1100000	6.04	10000	124	1300000	6.11	10000	126	1300000	6.11
				100000	8			100000	15			100000	15		
		1	4782	10000	97	970000	5.99	10000	190	1800000	6.26	10000	190	1800000	6.26
				100000	10			100000	13			100000	13		
			4783	10	24	240	2.38	10	46	460	2.66	10	46	460	2.66
				100	2			100	5			100	5		
			4784	10	32	360	2.56	10	47	440	2.64	10	47	440	2.64
				100	7			100	1			100	1		
			4785	10	39	380	2.58	10	43	450	2.65	10	43	460	2.66
				100	3			100	6			100	7		
			4786	10	24	260	2.41	10	39	390	2.59	10	39	390	2.59
				100	4			100	4			100	4		
		2	4787	10	39	370	2.57	10	47	460	2.66	10	47	460	2.66
				100	2			100	4			100	4		
			4793	100	90	3100	3.49	100	116	12000	4.08	100	116	12000	4.08
				1000	11			1000	1			1000	1		
			4794	100	113	11000	4.04	100	133	13000	4.11	100	133	13000	4.11
				1000	13			1000	11			1000	11		
			4795	100	86	8500	3.93	100	124	12000	4.08	100	124	12000	4.08
				1000	8			1000	10			1000	10		
			4796	100	114	11000	4.04	100	110	11000	4.04	100	110	11000	4.04
				1000	5			1000	9			1000	9		
		3	4797	100	97	10000	4.00	100	114	12000	4.08	100	114	12000	4.08
				1000	13			1000	14			1000	14		
			4803	10000	98	970000	5.99	10000	115	1100000	6.04	10000	117	1200000	6.08
				100000	9			100000	10			100000	10		
			4804	10000	117	1200000	6.08	10000	75	770000	5.89	10000	48	530000	5.72
				100000	11			100000	10			100000	10		
			4805	10000	90	890000	5.95	10000	97	1000000	6.00	10000	97	1000000	6.00
				100000	8			100000	15			100000	15		
			4806	10000	117	1100000	6.04	10000	113	1100000	6.04	10000	113	1100000	6.04
				100000	8			100000	13			100000	13		
			4807	10000	111	1100000	6.04	10000	137	1400000	6.15	10000	141	1400000	6.15
				100000	13			100000	5			100000	5		

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

Matrix	Strain	Level	N° sample	Reference method: ISO 4833-1*				Alternative method: NEOGEN Petrifilm Aerobic Count Plate							
								48h+/-3h at 30°C+/-1°C				72h+/-3h at 30°C+/-1°C			
				Dilution	cfu/ plate	cfu/g (rounded number)	log cfu/g	Dilution	cfu/ Petrifilm test	cfu/g (rounded number)	log cfu/g	Dilution	cfu/ Petrifilm test	cfu/g (rounded number)	log cfu/g
Process water spleat zucchini spread - Batch 1 Aerobic mesophilic flora: 0 CFU/g	<i>Escherichia coli</i> 93	1	5183	10	36	340	2.53	10	31	310	2.49	10	31	310	2.49
				100	1			100	3			100	3		
			5184	10	33	320	2.51	10	31	330	2.52	10	32	340	2.53
				100	2			100	5			100	5		
			5185	10	33	320	2.51	10	23	250	2.40	10	23	250	2.40
				100	2			100	4			100	4		
			5186	10	31	320	2.51	10	41	380	2.58	10	41	380	2.58
				100	4			100	1			100	1		
			5187	10	41	410	2.61	10	25	270	2.43	10	25	270	2.43
				100	0			100	5			100	5		
		2	5193	100	108	10000	4.00	100	111	11000	4.04	100	111	11000	4.04
				1000	7			1000	14			1000	15		
			5194	100	113	11000	4.04	100	114	11000	4.04	100	114	11000	4.04
				1000	8			1000	7			1000	7		
			5195	100	107	11000	4.04	100	99	9600	3.98	100	100	9700	3.99
				1000	10			1000	7			1000	7		
			5196	100	114	12000	4.08	100	95	9300	3.97	100	95	9300	3.97
				1000	14			1000	7			1000	7		
			5197	100	92	9200	3.96	100	102	11000	4.04	100	102	11000	4.04
				1000	9			1000	19			1000	19		
		3	5203	10000	98	950000	5.98	10000	104	1000000	6.00	10000	105	1000000	6.00
				100000	6			100000	6			100000	6		
			5204	10000	72	700000	5.85	10000	84	830000	5.92	10000	84	830000	5.92
				100000	5			100000	7			100000	7		
			5205	10000	179	1700000	6.23	10000	79	770000	5.89	10000	79	770000	5.89
				100000	13			100000	6			100000	6		
			5206	10000	77	770000	5.89	10000	93	920000	5.96	10000	93	920000	5.96
				100000	8			100000	8			100000	8		
			5207	10000	80	830000	5.92	10000	82	850000	5.93	10000	83	850000	5.93
				100000	11			100000	11			100000	11		
Process water sardine spread - Batch 2 Aerobic mesophilic flora: 0 CFU/g	<i>Escherichia coli</i> 93	1	5208	10	39	380	2.58	10	33	320	2.51	10	34	330	2.52
				100	3			100	2			100	2		
			5209	10	26	290	2.46	10	28	260	2.41	10	28	260	2.41
				100	6			100	1			100	1		
			5210	10	31	320	2.51	10	30	280	2.45	10	30	280	2.45
				100	4			100	1			100	1		
			5211	10	37	370	2.57	10	32	290	2.46	10	32	290	2.46
				100	0			100	0			100	0		
			5212	10	29	320	2.51	10	33	360	2.56	10	33	360	2.56
				100	6			100	6			100	6		
		2	5218	100	96	3100	3.49	100	125	12000	4.08	100	126	13000	4.11
				1000	8			1000	12			1000	13		
			5219	100	104	9800	3.99	100	116	11000	4.04	100	116	11000	4.04
				1000	4			1000	10			1000	10		
			5220	100	135	13000	4.11	100	116	12000	4.08	100	116	12000	4.08
				1000	7			1000	13			1000	13		
			5221	100	89	9300	3.97	100	114	11000	4.04	100	114	11000	4.04
				1000	13			1000	12			1000	12		
			5222	100	84	8300	3.92	100	88	8800	3.94	100	88	8800	3.94
				1000	7			1000	9			1000	9		
		3	5228	10000	87	830000	5.92	10000	86	870000	5.94	10000	86	870000	5.94
				100000	4			100000	10			100000	10		
			5229	10000	85	840000	5.92	10000	87	910000	5.96	10000	87	910000	5.96
				100000	7			100000	13			100000	13		
			5230	10000	76	750000	5.88	10000	94	950000	5.98	10000	94	950000	5.98
				100000	6			100000	10			100000	10		
			5231	10000	72	690000	5.84	10000	94	940000	5.97	10000	94	940000	5.97
				100000	4			100000	9			100000	9		
			5232	10000	62	620000	5.79	10000	103	1000000	6.00	10000	103	1000000	6.00
				100000	6			100000	9			100000	9		

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

Appendix 8 - Accuracy profile study: summarized results

48 h incubation time

(Food) Category 1			Meat products									
(Food) Type 1			Pork Pâté - 48h									
			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
6862-6866	Pork pâté	1	350	430	260	260	320	330	380	430	350	430
6867-6871	Pork pâté	1	460	320	260	410	360	410	400	450	420	360
4823-4827	Pork pâté	2	3800	4300	4800	2700	4700	3400	4300	4700	4400	4400
4848-4852	Pork pâté	2	3100	3600	3700	3000	2900	3300	3900	4500	3300	3500
4833-4837	Pork pâté	3	390000	320000	250000	320000	260000	250000	410000	270000	520000	340000
4858-4862	Pork pâté	3	330000	330000	250000	250000	220000	320000	340000	350000	430000	260000
(Food) Category 3			Seafood products									
(Food) Type 3			Mackerel - 48h									
			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
4212-4216	Mackerel	1	180	210	170	150	220	220	260	170	220	190
4227-4231	Mackerel	1	220	150	170	160	140	160	130	64	130	160
4217-4221	Mackerel	2	7200	6800	7900	7700	5700	8600	6900	8700	8500	6900
4232-4236	Mackerel	2	12000	12000	12000	10000	10000	12000	14000	15000	11000	14000
4222-4226	Mackerel	3	600000	720000	600000	550000	550000	780000	830000	830000	730000	760000
4237-4241	Mackerel	3	970000	690000	870000	1200000	830000	1000000	1000000	970000	1100000	940000
(Food) Category 5			Egg based products									
(Food) Type 5			Whole liquid egg - 48h									
			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
6428-6432	Whole liquid egg	1	160	180	230	170	250	250	260	250	220	200
6857-6861	Whole liquid egg	1	160	230	220	160	280	250	260	310	190	250
5098-5102	Whole liquid egg	2	8000	7600	8800	7700	8000	9400	10000	8800	8400	9500
5123-5127	Whole liquid egg	2	8400	5300	6700	5000	7900	9700	8900	7300	7600	10000
5108-5112	Whole liquid egg	3	750000	560000	510000	600000	670000	750000	780000	630000	820000	540000
5133-5137	Whole liquid egg	3	550000	550000	650000	660000	500000	550000	630000	730000	700000	700000
(Food) Category 7			Environmental samples									
(Food) Type 7			Process water (Batch 1: Zucchini and split peas; Batch 2: Pilchards) - 48h									
			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
5183-5187	Rinced water	1	340	320	320	320	410	310	340	250	380	270
5208-5212	Rinced water	1	380	290	320	370	320	320	260	280	290	360
5193-5197	Rinced water	2	10000	11000	11000	12000	9200	11000	11000	9600	9300	11000
5218-5222	Rinced water	2	9500	9800	13000	9300	8300	12000	11000	12000	11000	8800
5203-5207	Rinced water	3	950000	700000	170000	770000	830000	1000000	830000	770000	920000	850000
5228-5232	Rinced water	3	830000	840000	750000	690000	620000	870000	910000	950000	940000	1000000

(Food) Category 2			Dairy products									
(Food) Type 2			Pasteurized milk - 48h									
			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
4975-4979	Pasteurized milk	1	110	260	73	120	140	360	540	380	380	360
4990-4994	Pasteurized milk	1	160	210	180	200	180	450	390	370	420	290
4980-4984	Pasteurized milk	2	6500	6000	5300	7300	5500	11000	12000	13000	15000	13000
4995-4999	Pasteurized milk	2	6500	5200	6000	6900	9100	12000	14000	12000	12000	11000
4985-4989	Pasteurized milk	3	540000	550000	360000	670000	610000	1100000	1000000	1200000	1500000	1300000
5000-5004	Pasteurized milk	3	910000	550000	660000	550000	960000	1300000	1300000	1200000	1300000	1400000
(Food) Category 4			Vegetables									
(Food) Type 4			Guacamole - 48h									
			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
6872-6876	Guacamole	1	250	300	190	150	230	160	140	210	220	210
6877-6881	Guacamole	1	230	200	240	230	210	400	340	170	210	340
4387-4391	Guacamole	2	17000	35000	39000	37000	35000	39000	46000	50000	38000	37000
4402-4406	Guacamole	2	39000	30000	37000	37000	29000	35000	40000	48000	46000	29000
4392-4396	Guacamole	3	4500000	4000000	3500000	3000000	3800000	3500000	3500000	4000000	3400000	5700000
4407-4411	Guacamole	3	2500000	3200000	3200000	4100000	3600000	4400000	5300000	4500000	3800000	4800000
(Food) Category 6			Feed									
(Food) Type 6			Pâté for cat - 48h									
			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
4758-4762	Pâté for cat	1	360	270	390	210	240	290	470	360	440	440
4783-4787	Pâté for cat	1	240	360	380	260	370	460	440	450	390	460
4768-4772	Pâté for cat	2	11000	10000	11000	12000	9700	14000	13000	14000	16000	12000
4793-4797	Pâté for cat	2	9200	11000	8500	11000	10000	12000	13000	12000	11000	12000
4778-4782	Pâté for cat	3	1100000	1200000	1100000	1100000	970000	710000	1200000	1400000	1300000	1800000
4803-4807	Pâté for cat	3	970000	1200000	890000	1100000	1100000	1100000	770000	1000000	1100000	1400000

72 h incubation time

(Food) Category 1			Meat products									
(Food) Type 1			Pork Pâté - 72h									
			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
6862-6866	Pork pâté	1	350	430	260	260	320	350	380	430	360	430
6867-6871	Pork pâté	1	460	320	260	410	360	410	400	460	420	360
4823-4827	Pork pâté	2	3800	4300	4800	2700	4700	3400	4300	4700	4400	4400
4848-4852	Pork pâté	2	3100	3600	3700	3000	2900	3300	3900	4500	3300	3500
4833-4837	Pork pâté	3	390000	320000	250000	320000	260000	250000	410000	270000	520000	340000
4858-4862	Pork pâté	3	330000	330000	250000	250000	220000	320000	340000	350000	430000	260000
(Food) Category 3			Seafood products									
(Food) Type 3			Mackerel - 72h									
			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
4212-4216	Mackerel	1	180	210	170	150	220	230	260	170	220	190
4227-4231	Mackerel	1	220	150	170	160	140	160	130	64	130	170
4217-4221	Mackerel	2	7200	6800	7900	7700	5700	8600	6900	8700	8500	6900
4232-4236	Mackerel	2	12000	12000	12000	10000	10000	12000	14000	15000	11000	14000
4222-4226	Mackerel	3	600000	720000	600000	550000	550000	790000	830000	870000	730000	760000
4237-4241	Mackerel	3	970000	690000	870000	1200000	830000	1000000	1000000	970000	1100000	940000
(Food) Category 5			Egg based products									
(Food) Type 5			Whole liquid egg - 72h									
			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
6428-6432	Whole liquid egg	1	160	180	230	170	250	250	260	250	240	200
6857-6861	Whole liquid egg	1	160	230	220	160	280	260	260	310	220	250
5098-5102	Whole liquid egg	2	8000	7600	8800	7700	8000	9500	11000	8900	8500	9500
5123-5127	Whole liquid egg	2	8400	5300	6700	5000	7900	9800	8900	7300	7600	10000
5108-5112	Whole liquid egg	3	750000	560000	510000	600000	670000	750000	800000	630000	820000	590000
5133-5137	Whole liquid egg	3	550000	550000	650000	660000	500000	550000	630000	730000	700000	700000
(Food) Category 7			Environmental samples									
(Food) Type 7			Process water (Batch 1: Zucchini and split peas; Batch 2: Pilchards) - 72h									
			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
5183-5187	Rinsed water	1	340	320	320	320	410	310	340	250	380	270
5208-5212	Rinsed water	1	380	290	320	370	320	330	260	280	290	360
5193-5197	Rinsed water	2	10000	11000	11000	12000	9200	11000	11000	9700	9300	11000
5218-5222	Rinsed water	2	9500	9800	13000	9300	8300	13000	11000	12000	11000	8800
5203-5207	Rinsed water	3	950000	700000	170000	770000	830000	1000000	830000	770000	920000	850000
5228-5232	Rinsed water	3	830000	840000	750000	690000	620000	870000	910000	950000	940000	1000000

(Food) Category 2			Dairy products									
(Food) Type 2			Pasteurized milk - 72h									
			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
4975-4979	Pasteurized milk	1	110	260	73	120	140	390	550	380	400	410
4990-4994	Pasteurized milk	1	160	210	180	200	180	480	420	410	420	300
4980-4984	Pasteurized milk	2	6500	6000	5300	7300	5500	11000	13000	13000	15000	13000
4995-4999	Pasteurized milk	2	6500	5200	6000	6900	9100	12000	15000	12000	13000	12000
4985-4989	Pasteurized milk	3	540000	550000	360000	670000	610000	1100000	1200000	1200000	1500000	1300000
5000-5004	Pasteurized milk	3	910000	550000	660000	550000	960000	1400000	1300000	1200000	1300000	1400000
(Food) Category 4			Vegetables									
(Food) Type 4			Guacamole - 72h									
			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
6872-6876	Guacamole	1	250	300	190	150	230	230	160	250	260	250
6877-6881	Guacamole	1	230	200	240	230	210	420	340	190	240	360
4387-4391	Guacamole	2	17000	35000	39000	37000	35000	39000	46000	50000	38000	37000
4402-4406	Guacamole	2	39000	30000	37000	37000	29000	35000	40000	48000	46000	29000
4392-4396	Guacamole	3	4500000	4000000	3500000	3000000	3800000	3500000	3500000	4000000	3400000	5700000
4407-4411	Guacamole	3	2500000	3200000	3200000	4100000	3600000	4400000	5300000	4500000	3800000	4800000
(Food) Category 6			Feed									
(Food) Type 6			Pâté for cat - 72h									
			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
4758-4762	Pâté for cat	1	360	270	390	210	240	290	470	360	440	440
4783-4787	Pâté for cat	1	240	360	380	260	370	460	440	460	390	460
4768-4772	Pâté for cat	2	11000	10000	11000	12000	9700	14000	12000	14000	16000	12000
4793-4797	Pâté for cat	2	9200	11000	8500	11000	10000	12000	13000	12000	11000	12000
4778-4782	Pâté for cat	3	1100000	1200000	1100000	1100000	970000	730000	1200000	1400000	1300000	1800000
4803-4807	Pâté for cat	3	970000	1200000	890000	1100000	1100000	1200000	530000	1000000	1100000	1400000

**Appendix 9 - Inter-laboratory study (2001): results obtained by the collaborators
and the expert laboratory**

Laboratory	Sample	Reference method: ISO 4833-1 - PCA					Alternative method: Petrifilm Aerobic Count Plate				
		Dilution	CFU/ plate	CFU/g	CFU/g (rounded)	log CFU/g	Dilution	CFU/ Petrifilm	CFU/g	CFU/g (rounded)	log CFU/g
A	A3	10 100	62 6	618	620	2.79	10 100	148 25	1573	1600	3.20
	A4	10 100	54 15	540	540	2.73	10 100	127 32	1270	1300	3.11
	A7	100 1000	35 9	4000	4000	3.60	100 1000	214 40	21400	21000	4.32
	A8	10 100	256 32	2618	2600	3.41	100 1000	155 21	16000	16000	4.20
	A1	100 1000	167 30	17909	18000	4.26	1000 10000	158 26	167273	170000	5.23
	A5	100 1000	262 36	27091	27000	4.43	1000 10000	225 24	226364	230000	5.36
	A6	10000 100000	56 8	581818	580000	5.76	10000 100000	220 22	2200000	2200000	6.34
	A2	10000 100000	65 23	650000	650000	5.81	10000 100000	158 50	1580000	1600000	6.20
B	B20	10 100	165 27	1745	1700	3.23	10 100	200 43	2000	2000	3.30
	B22	10 100	73 14	791	790	2.90	10 100	200 25	2045	2000	3.30
	B19	100 1000	99 4	9364	9400	3.97	100 1000	240 24	24000	24000	4.38
	B18	100 1000	83 8	8273	8300	3.92	1000 10000	40 3	39091	39000	4.59
	B21	1000 10000	90 10	90909	91000	4.96	1000 10000	250 25	250000	250000	5.40
	B23	1000 10000	96 12	98182	98000	4.99	1000 10000	200 21	200909	200000	5.30
	B24	10000 100000	139 14	1390909	1400000	6.15	10000 100000	>250 30	3000000	3000000	6.48
	B17	10000 100000	114 10	1127273	1100000	6.04	10000 100000	>250 27	2700000	2700000	6.43

Laboratory	Sample	Reference method: ISO 4833-1 - PCA					Alternative method: Petrifilm Aerobic Count Plate				
		Dilution	CFU/ plate	CFU/g	CFU/g (rounded)	log CFU/g	Dilution	CFU/ Petrifilm	CFU/g	CFU/g (rounded)	log CFU/g
C	C36	10 100	145 17	1473	1500	3.18	10 100	114 30	1140	1100	3.04
	C35	10 100	133 14	1336	1300	3.11	10 100	161 26	1700	1700	3.23
	C39	100 1000	78 10	8000	8000	3.90	100 1000	235 34	24455	24000	4.38
	C40	100 1000	87 12	9000	9000	3.95	100 1000	248 30	25273	25000	4.40
	C38	1000 10000	76 11	79091	79000	4.90	1000 10000	217 32	226364	230000	5.36
	C34	1000 10000	56 5	55455	55000	4.74	1000 10000	223 21	221818	220000	5.34
	C33	10000 100000	140 12	1381818	1400000	6.15	10000 100000	275 29	2900000	2900000	6.46
	C37	10000 100000	183 24	1881818	1900000	6.28	10000 100000	>250 40	4000000	4000000	6.60
D	D51	10 100	96 12	982	980	2.99	10 100	97 17	1036	1000	3.00
	D55	10 100	78 13	827	830	2.92	10 100	89 19	890	890	2.95
	D50	100 1000	50 0	5000	5000	3.70	100 1000	174 14	17091	17000	4.23
	D54	100 1000	46 12	4600	4600	3.66	100 1000	58 17	5800	5800	3.76
	D52	1000 10000	48 11	53636	54000	4.73	1000 10000	165 24	171818	170000	5.23
	D56	1000 10000	59 7	60000	60000	4.78	1000 10000	182 20	183636	180000	5.26
	D49	10000 100000	247 22	2445455	2400000	6.38	10000 100000	>250 32	3200000	3200000	6.51
	D53	10000 100000	162 15	1609091	1600000	6.20	10000 100000	210 23	2118182	2100000	6.32
E	E65	10 100	146 19	1500	1500	3.18	100 1000	21 0	1909	1900	3.28
	E69	10 100	138 17	1409	1400	3.15	100 1000	26 2	2545	2500	3.40
	E71	100 1000	136 8	13091	13000	4.11	100 1000	148 19	15182	15000	4.18
	E70	100 1000	109 9	10727	11000	4.04	100 1000	149 11	14545	14000	4.15
	E68	1000 10000	129 12	128182	130000	5.11	10000 100000	23 2	227273	230000	5.36
	E66	1000 10000	118 12	118182	120000	5.08	10000 100000	21 2	209091	210000	5.32
	E72	10000 100000	131 17	1345455	1300000	6.11	10000 100000	>150 23	2300000	2300000	6.36
	E67	10000 100000	143 19	1472727	1500000	6.18	10000 100000	>150 17	1700000	1700000	6.23

Laboratory	Sample	Reference method: ISO 4833-1 - PCA					Alternative method: Petrifilm Aerobic Count Plate				
		Dilution	CFU/ plate	CFU/g	CFU/g (rounded)	log CFU/g	Dilution	CFU/ Petrifilm	CFU/g	CFU/g (rounded)	log CFU/g
F	F87	10 100	78 8	782	780	2.89	100 1000	39 7	4182	4200	3.62
	F83	10 100	82 9	827	830	2.92	100 1000	42 3	4091	4100	3.61
	F84	100 1000	77 7	7636	7600	3.88	1000 10000	43 2	40909	41000	4.61
	F88	100 1000	55 8	5727	5700	3.76	1000 10000	46 5	46364	46000	4.66
	F86	1000 10000	61 5	60000	60000	4.78	10000 100000	25 6	281818	280000	5.45
	F82	1000 10000	63 5	61818	62000	4.79	10000 100000	32 3	318182	320000	5.51
	F81	10000 100000	90 9	900000	900000	5.95	10000 100000	>250 41	4100000	4100000	6.61
	F85	10000 100000	123 15	1254545	1300000	6.11	10000 100000	>250 36	3600000	3600000	6.56
G	G97	10 100	165 23	1709	1700	3.23	100 1000	34 2	3273	3300	3.52
	G104	10 100	204 17	2009	2000	3.30	10 100	158 21	1627	1600	3.20
	G103	100 1000	201 20	20091	20000	4.30	1000 10000	43 5	43636	44000	4.64
	G98	100 1000	138 15	13909	14000	4.15	1000 10000	36 5	37273	37000	4.57
	G100	1000 10000	160 16	160000	160000	5.20	10000 100000	41 5	418182	420000	5.62
	G102	1000 10000	272 21	266364	270000	5.43	10000 100000	46 4	454545	450000	5.65
	G101	10000 100000	>300 27	2700000	2700000	6.43	10000 100000	>250 34	3400000	3400000	6.53
	G99	10000 100000	274 13	2740000	2700000	6.43	10000 100000	>250 28	2800000	2800000	6.45
I	I133	100 1000	101 9	10000	10000	4.00	100 1000	115 19	12182	12000	4.08
	I130	10 100	165 30	1650	1700	3.23	100 1000	48 2	4545	4500	3.65
	I134	100 1000	123 9	12000	12000	4.08	100 1000	247 26	24818	25000	4.40
	I132	100 1000	68 9	7000	7000	3.85	100 1000	174 21	17727	18000	4.26
	I135	1000 10000	93 10	93636	94000	4.97	1000 10000	253 25	2500000	250000	5.40
	I129	1000 10000	67 3	63636	64000	4.81	1000 10000	166 21	170000	170000	5.23
	I136	10000 100000	188 13	1827273	1800000	6.26	10000 100000	264 38	3800000	3800000	6.58
	I131	10000 100000	170 13	1663636	1700000	6.23	10000 100000	214 20	2127273	2100000	6.32

Laboratory	Sample	Reference method: ISO 4833-1 - PCA					Alternative method: Petrifilm Aerobic Count Plate				
		Dilution	CFU/ plate	CFU/g	CFU/g (rounded)	log CFU/g	Dilution	CFU/ Petrifilm	CFU/g	CFU/g (rounded)	log CFU/g
J	J150	10 100	93 22	930	930	2.97	10 100	141 32	1410	1400	3.15
	J147	10 100	86 22	860	860	2.93	10 100	130 35	1500	1500	3.18
	J148	100 1000	108 11	10818	11000	4.04	1000 10000	56 6	56364	56000	4.75
	J149	100 1000	174 25	18091	18000	4.26	1000 10000	48 6	49091	49000	4.69
	J152	1000 10000	96 13	99091	99000	5.00	10000 100000	56 9	590909	590000	5.77
	J151	1000 10000	62 8	63636	64000	4.81	10000 100000	42 10	472727	470000	5.67
	J145	10000 100000	330 39	3900000	3900000	6.59	10000 100000	>250 139	13900000	14000000	7.15
	J146	10000 100000	316 48	3309091	3309091	6.52	10000 100000	>250 123	12300000	12000000	7.08
K	K168	1 10	260 65	260	260	2.41	10 100	148 29	1480	1500	3.18
	K162	1 10	308 48	480	480	2.68	10 100	172 28	1818	1800	3.26
	K161	100 1000	87 5	8364	8400	3.92	100 1000	190 30	20000	20000	4.30
	K167	100 1000	71 10	7364	7400	3.87	100 1000	132 27	14455	14000	4.15
	K164	1000 10000	44 4	43636	44000	4.64	1000 10000	176 18	176364	180000	5.26
	K166	1000 10000	51 5	50909	51000	4.71	1000 10000	164 19	166364	170000	5.23
	K165	10000 100000	72 5	700000	700000	5.85	10000 100000	264 34	3400000	3400000	6.53
	K163	10000 100000	84 7	827273	830000	5.92	10000 100000	216 37	2160000	2200000	6.34
L	L181	10 100	110 18	1164	1200	3.08	10 100	171 31	1710	1700	3.23
	L179	10 100	135 16	1373	1400	3.15	10 100	154 39	1540	1500	3.18
	L180	100 1000	157 15	15636	16000	4.20	1000 10000	44 4	43636	44000	4.64
	L184	100 1000	240 18	23455	23000	4.36	1000 10000	43 4	42727	43000	4.63
	L183	1000 10000	180 18	180000	180000	5.26	10000 100000	36 3	354545	350000	5.54
	L178	1000 10000	125 18	130000	130000	5.11	10000 100000	29 5	309091	310000	5.49
	L177	10000 100000	200 20	2000000	2000000	6.30	10000 100000	>250 40	4000000	4000000	6.60
	L182	10000 100000	215 22	2154545	2200000	6.34	10000 100000	>250 35	3500000	3500000	6.54

Laboratory	Sample	Reference method: ISO 4833-1 - PCA					Alternative method: Petrifilm Aerobic Count Plate				
		Dilution	CFU/ plate	CFU/g	CFU/g (rounded)	log CFU/g	Dilution	CFU/ Petrifilm	CFU/g	CFU/g (rounded)	log CFU/g
M	M198	10 100	160 23	1664	1700	3.23	10 100	221 44	2210	2200	3.34
	M196	10 100	280 24	2764	2800	3.45	100 1000	40 12	4000	4000	3.60
	M193	100 1000	54 0	5400	5400	3.73	100 1000	150 7	14273	14000	4.15
	M197	100 1000	320 60	60000	60000	4.78	1000 10000	49 7	50909	51000	4.71
	M200	1000 10000	193 18	191818	190000	5.28	10000 100000	48 4	472727	470000	5.67
	M195	1000 10000	44 5	44545	45000	4.65	1000 10000	192 13	186364	190000	5.28
	M194	10000 100000	89 7	872727	870000	5.94	10000 100000	352 31	3100000	3100000	6.49
	M199	10000 100000	180 39	1800000	1800000	6.26	10000 100000	347 50	5000000	5000000	6.70
N	N215	10 100	148 27	1480	1500	3.18	10 100	224 15	2173	1500	3.18
	N210	10 100	161 16	1609	1600	3.20	10 100	145 23	1527	2300	3.36
	N216	100 1000	115 11	11455	11000	4.04	100 1000	179 15	17636	18000	4.26
	N214	100 1000	139 13	13818	14000	4.15	100 1000	223 13	21455	13000	4.11
	N212	1000 10000	100 7	97273	97000	4.99	1000 10000	114 9	111818	110000	5.04
	N209	1000 10000	114 9	111818	110000	5.04	1000 10000	217 20	215455	200000	5.30
	N211	10000 100000	79 10	809091	810000	5.91	10000 100000	146 12	1436364	1400000	6.15
	N213	10000 100000	92 8	909091	910000	5.96	10000 100000	166 8	1581818	1600000	6.20
O	O225	10 100	296 33	2991	3000	3.48	100 1000	46 3	4455	4500	3.65
	O232	100 1000	27 3	2727	2700	3.43	100 1000	56 7	5727	5700	3.76
	O228	100 1000	220 24	22182	22000	4.34	1000 10000	72 12	76364	76000	4.88
	O231	100 1000	273 24	27000	27000	4.43	1000 10000	74 10	76364	76000	4.88
	O230	1000 10000	136 16	138182	140000	5.15	10000 100000	36 2	345455	350000	5.54
	O226	1000 10000	141 20	146364	150000	5.18	10000 100000	45 6	463636	460000	5.66
	O229	10000 100000	230 22	2290909	2300000	6.36	10000 100000	>150 51	5100000	5100000	6.71
	O227	10000 100000	280 33	2845455	2800000	6.45	10000 100000	>150 54	5400000	5400000	6.73

Laboratory	Sample	Reference method: ISO 4833-1* - PCA					Alternative method: Petrifilm Aerobic Count Plate				
		Dilution	CFU/ plate	CFU/g	CFU/g (rounded)	log CFU/g	Dilution	CFU/ Petrifilm	CFU/g	CFU/g (rounded)	log CFU/g
ADRIA	P241	10 100	173 24	1791	1800	3.26	10 100	161 17	1618	1600	3.20
	P243	10 100	211 26	2155	2200	3.34	10 100	242 27	2445	2400	3.38
	P242	100 1000	97 12	9909	9900	4.00	100 1000	235 21	23273	23000	4.36
	P248	100 1000	152 12	14909	15000	4.18	1000 100000	30 5	31818	32000	4.51
	P245	1000 10000	137 8	131818	130000	5.11	1000 10000	264 19	1900000	190000	5.28
	P247	1000 10000	131 10	128182	130000	5.11	1000 10000	233 26	235455	240000	5.38
	P246	10000 100000	174 17	1736364	1700000	6.23	10000 100000	228 32	2363636	2400000	6.38
	P244	10000 100000	145 15	1454545	1500000	6.18	10000 100000	255 36	3600000	3600000	6.56

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