

NF VALIDATION
Validation of alternative analysis methods
Application to the food industry

Summary report
according to the standard EN ISO 16140-2/A1 (2024)

Quantitative method

REBECCA base & REBECCA+EB
Certificate # AES 10/06-01/08
for the enumeration of β -glucuronidase positive
***Escherichia coli* in food and feed products**

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Preamble

- Protocols of validation :

- EN ISO 16140-1 and NF EN ISO 16140-2/A1 (2024): Microbiology of the food chain — Method validation
Part 1: Vocabulary.
Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method.
- Requirements regarding comparison and interlaboratory studies for implementation of the standard EN ISO 16140-2 (version 12).

- Reference method:

- **NF ISO 16649-2 (July 2001):** horizontal method for the enumeration of β -glucuronidase positive *Escherichia coli*– Colony count technique at 44°C using 5-bromo-4-chloro-3-indolyl β -glucuronate

- Application scope:

- **All human food products** by a validation testing of a broad range of foods, including:
 - meat products,
 - dairy and egg products,
 - seafood products,
 - vegetal products,
 - ready-to-eat and ready-to-reheat products,
- **Feeds.**

- Certification body:

- **AFNOR Certification** (<https://nf-validation.afnor.org/>).

Definitions

- Method comparison study

The method comparison study is the part of the validation process that is performed in the expert laboratory. It consists of four parts:

- A comparative study of the results of the reference method to the results of the alternative method in a variety of different items (naturally and/or artificially) contaminated samples (so-called relative trueness study).
- A comparative study of the results of the reference method to the results of the alternative method in artificially contaminated samples using replicates of a single item per category. The data are analyzed using the accuracy profile (AP) approach (so-called AP study).
- An inclusivity/exclusivity study of the alternative method.

- Relative trueness study

The relative trueness study is a comparative study between the results obtained by the reference method and the results of the alternative method.

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.

- Accuracy profile study

The accuracy profile study is a comparative study between the results obtained by the reference method and the results of the alternative method.

The accuracy profile is the 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.

- Inclusivity and exclusivity study

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

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

- Interlaboratory study

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

The aim of an interlaboratory study is to determine the variability of the results obtained in different laboratories using identical samples.

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- **Initial validation study with two dilutions**
Appendix A: Protocol of the alternative method
Appendix B: Protocol of the reference method
Appendix C: Artificial contaminations
Appendix D: Relative trueness study - Raw results
Appendix E: Relative trueness study - Statistical calculations
Appendix F: Accuracy profile study - Raw results
Appendix G: Selectivity - Raw results
Appendix H: Interlaboratory study - Raw results
- **Extension study (2025) – interpretation with one dilution**
Appendix I: Relative trueness study - Raw results
Appendix J: Relative trueness study - Statistical calculations
Appendix K: Accuracy profile study - Raw results

1. Introduction

REBECCA™ Base and REBECCA™ + EB methods are validated by AFNOR Certification under the NF VALIDATION mark with the certification number AES 10/06-01/08 according to the standard ISO 16140/A1:2011. The method is intended for all human food products and feed products since its initial validation.

Table 1 summarizes the different steps of the validation that occurred since the initial validation.

Table 1: Steps of the validation AFNOR certification

Study	Date	Standard	Expert Laboratory	Observation
Initial validation	2008	ISO 16140:2003	Institut Scientifique d'hygiène et d'Analyse	/
First renewal	October 2011	ISO 16140/A1:2011	Institut Scientifique d'hygiène et d'Analyse	/
Second renewal	October 2015	ISO 16140/A1:2011	Institut Scientifique d'hygiène et d'Analyse	/
Third renewal	November 2019	ISO 16140-2:2016	Microsept	Additional tests to fulfill the updated validation standard and reinterpretation
Project of fourth renewal	December 2023	ISO 16140-2:2016	Microsept	/
Extension	October 2025	ISO 16140-2:2016 ISO 16649-2:2001	Microsept	Interpretation with single plate and single dilution

This summary report introduces all the validation steps results for the AFNOR Certification validation of the REBECCA™ Base and REBECCA™ + EB methods according to the standard ISO 16140-2:2016 for a broad range of foods and for feeds.

The extension realized in 2025 consists of adding the possibility to interpret the result of the method using only one dilution of the sample for the REBECCA™ Base and REBECCA™ + EB methods.

For the raw data, when two dilutions of the sample are present, the first decimal dilution of the alternative method was retained for the calculation of the result except in the case where this dilution is greater than the quantification limit of the method.

For the reference method, the two successive interpretable dilutions were kept.

A part of the results set out in this report were produced during validation tests carried out by Institut Scientifique d'hygiène et d'Analyse as part of NF Validation, in accordance with prevailing requirements.

The remaining part of the results is constituted by the analyses performed by the Laboratory Microsept as part of the requirements of the updated validation standard.

2. Protocols of the methods

2.1. Alternative method

2.1.1. Principle of the method

REBECCA is a selective medium for the enumeration of β -D-glucuronidase-positive *Escherichia coli* and Enterobacteriaceae (non-*E. coli*) in food products.

This medium is a chromogenic medium for the direct enumeration without confirmation in products for human and animal consumptions of:

- β -D-glucuronidase-positive *E. coli*,
- β -D-glucuronidase-positive *E. coli* and Enterobacteriaceae (non-*E. coli*).

The enumeration of *E. coli* is done by the detection of β -D-glucuronidase coloring the colonies in blue with or without a blue halo.

The screening of other Enterobacteriaceae (non-*E. coli*) is done by the addition to REBECCA™ base of a specific supplement that colors the colonies in pink to red.

The mixture of selective agents inhibits the growth of the interfering flora.

2.1.2. Protocol of the method

The diagram summarizing the method is shown in Appendix A.

From an initial suspension realized according to the prescriptions of the ISO 6887 standard, or directly from a liquid sample, REBECCA plates are inoculated as described below:

- For surface inoculation: inoculate by spreading 0.1 mL of the primary dilution and of its decimal dilutions onto the surface of a 90 mm REBECCA™ plate dried beforehand in an incubator. In the case of the estimation of small numbers, it is possible to spread 1 mL of inoculum either onto the surface of a 140 mm Petri plate or onto the surface of three 90 mm Petri plates.
- For inoculation by pour-plate: place 1 mL of initial suspension or decimal dilutions in a Petri dish. Use one plate per dilution. Add approximately 15 mL of molten REBECCA™ medium (maintained at +44 to +47°C). Mix well and leave to cool and set on a flat horizontal surface.

The inoculated plates are incubated at 37±1°C for 24±2 h.

After incubation, observe the microbial growth and the appearance of the colonies:

- β -D-glucuronidase-positive *E. coli* grow as blue colonies with or without halo.
- Enterobacteriaceae (non-*E. coli*) grow as pink to red colonies.

Following the period of incubation, count the number of typical colonies for each dish containing, if possible, more than 10 and less than 150 typical colonies, but no more than 300 colonies (typical or atypical).

2.1.3. Restrictions

There are no restrictions on use for the REBECCA method.

2.2. Reference method

The ISO 16649-2:2001 standard, Horizontal method for the enumeration of β -glucuronidase positive *Escherichia coli*– Colony count technique at 44°C using 5 bromo-4-chloro-3-indolyl β -glucuronate, was used for the initial validation study, for the first and the second renewal studies and for the present renewal study.

The workflow of the reference method is presented in Appendix B.

3. Initial validation study (with two dilutions)

3.1. Relative trueness study

The study was conducted on a variety of samples and strains representative of food products. This is not an exhaustive list of the various matrices included in the application scope. For any remark on the alternative method, you can contact AFNOR Certification by connecting to the Internet page <http://nf-validation.afnor.org/contact-2/>.

3.1.1. Number and nature of the samples

Considering all the steps of the validation:

- 90 samples were analyzed during the initial validation study,
- 102 samples were analyzed during the third renewal study.

Overall, 192 samples were analyzed giving:

- 104 exploitable results for the REBECCA method with the surface spreading technique modality,
- 105 exploitable results for the REBECCA method with for the pour plate modality,
- 100 exploitable results for the REBECCA+EB method with the surface spreading technique modality,
- 105 exploitable results for the REBECCA+EB method with for the pour plate modality.

The distribution of the samples per category, type and inoculation technique is given in table 2.

Table 2: number and nature of the samples analyzed for the relative trueness study (IVS: initial validation study, TRS: third renewal study)

Category	Type		REBECCA								REBECCA+EB							
			Surface spreading				Pour plates				Surface spreading				Pour plates			
			Analyzed		Kept for the statistical analysis		Analyzed		Kept for the statistical analysis		Analyzed		Kept for the statistical analysis		Analyzed		Kept for the statistical analysis	
IVS	TRS	IVS	TRS	IVS	TRS	IVS	TRS	IVS	TRS	IVS	TRS	IVS	TRS	IVS	TRS	IVS	TRS	
Meats products	a	Raw products	11	5	2	5	11	5	2	5	11	5	0	5	11	5	2	5
	b	Ready-to-reheat products	3	5	1	4	3	5	3	4	3	5	2	4	3	5	3	4
	c	Smoked and cured products	5	8	3	2	5	8	3	2	5	8	3	2	5	8	3	2
	Total		19	18	6	11	19	18	8	11	19	18	5	11	19	18	8	11
Dairy & egg products	a	Pasteurized and dehydrated products	3	8	2	4	3	8	1	4	3	8	1	4	3	8	1	4
	b	Raw milk products	12	7	8	3	12	7	9	3	12	7	8	3	12	7	9	3
	c	Desserts and egg products	0	9	0	5	0	9	0	5	0	9	0	5	0	9	0	5
	Total		15	24	10	12	15	24	10	12	15	24	9	12	15	24	10	12
Seafood products	a	Raw products	3	6	2	3	3	6	2	3	3	6	2	3	3	6	2	3
	b	Marinated and smoked products	2	4	1	4	2	4	1	4	2	4	1	4	2	4	1	4
	c	Ready-to-reheat products	14	0	6	0	14	0	7	0	14	0	0	6	14	0	0	6
	Total		19	10	9	7	19	10	10	7	19	10	3	13	19	10	3	13
Vegetal products	a	Raw products	2	14	0	5	2	14	0	5	2	14	0	5	2	14	0	5
	b	Pre-cut and pre-cooked products	3	8	3	3	3	8	2	3	3	8	3	3	3	8	3	3
	c	Processed products	13	0	5	0	13	0	5	0	13	0	5	0	13	0	0	5
	Total		18	22	8	8	18	22	7	8	18	22	8	8	18	22	3	13
Feed products	a	Pet food	9	0	5	0	9	0	5	0	9	0	5	0	9	0	5	0
	b	Livestock food	0	7	0	5	0	7	0	5	0	7	0	5	0	7	0	5
	c	Ingredients	10	2	4	2	10	2	5	1	10	2	4	1	10	2	5	1
	Total		19	9	9	7	19	9	10	6	19	9	9	6	19	9	10	6
Ready-to-eat & ready-to-reheat products	a	Ready-to-eat products	0	7	0	6	0	7	0	6	0	7	0	6	0	7	0	6
	b	Ready-to-reheat products	0	7	0	6	0	7	0	5	0	7	0	5	0	7	0	5
	c	Smoked and marinated products	0	5	0	5	0	5	0	5	0	5	0	5	0	5	0	5
	Total		0	19	0	17	0	19	0	16	0	19	0	16	0	19	0	16
Total			90	102	42	62	90	102	45	60	90	102	34	66	90	102	34	71
			192		104		192		105		192		100		192		105	

3.1.2. Artificial contaminations

Artificial contaminations were performed using spiking and seeding protocols. The strains used, and the contamination protocols are presented in **Appendix C**.

Not inoculated samples were also used: 130 of them were analyzed that led to the obtention of 47 interpretable results. Naturally contaminated samples represent thus 44.8% of the results.

3.1.3. Protocols used during the study

The two modalities of enumeration of the alternative method were tested: surface spreading and pour plates. The minimum incubation times of the Petri dishes was applied, namely 22 hours at $37\pm 1^{\circ}\text{C}$.

3.1.4. Results

Samples were analyzed by the reference and the alternative method so as to obtain at least 15 interpretable results per category and at least 5 per type.

As results were available in duplicates concerning the initial validation study, only the first replicate was considered as part of the calculations of the EN ISO 16140-2:2016 standard.

Raw results are shown in Appendix D.

Three kinds of results are not considered as part of the statistical calculations:

- Those expressed with less than 4 colonies per Petri dish for at least one method or inoculation modality,
- those lower or higher than the quantification limits,
- undetermined results.

All results are presented in scatter plots per category and modality of inoculation in figures below:

- Figures 1 to 4: scatter plots for the REBECCA method:
 - o Figure 1: surface spreading technique plots for each category,
 - o Figure 2: pour plates method for each category,
 - o Figures 3 and 4: scatter plots for all categories per plating technique.
- Figures 5 and 8: scatter plots for the REBECCA+EB method:
 - o Figure 5: surface spreading technique plots for each category,
 - o Figure 6: pour plates method for each category,
 - o Figures 7 and 8: scatter plots for all categories per plating technique.

On scatter plots:

- Each type of food is differentiated per type on individual category scatter plots: blue circle: type a / orange diamond: type b / green triangle: type c
- Results expressed with less than 4 colonies per Petri dish for at least one method are indicated by a yellow square,
- Results lower or higher than the quantification limits for one method are indicated by a red square. The value of these results is corrected according to the EN ISO 16140-2:2016 requirements.

Figure 1: Two-dimensional plots per category, using the surface spreading inoculation for REBECCA

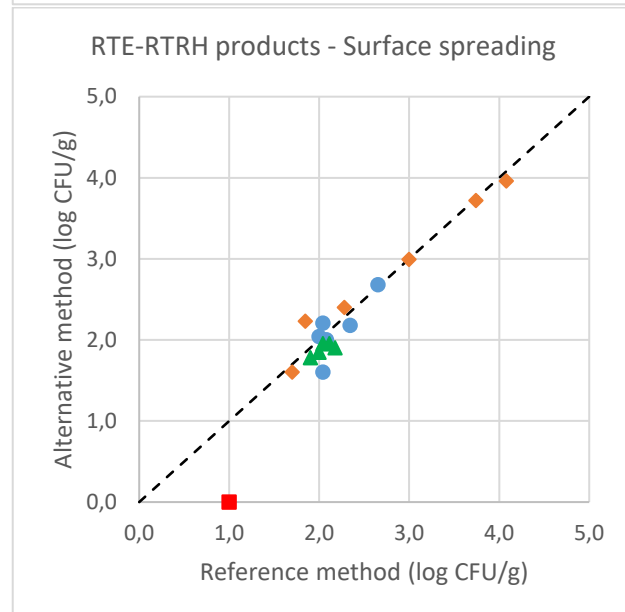
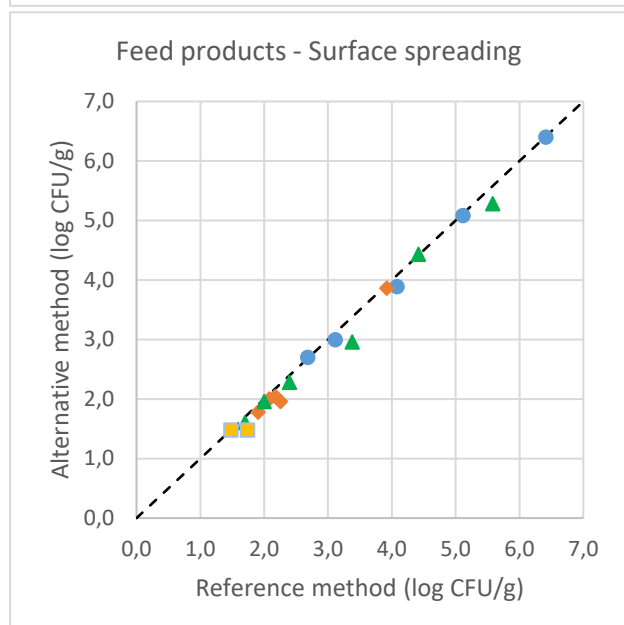
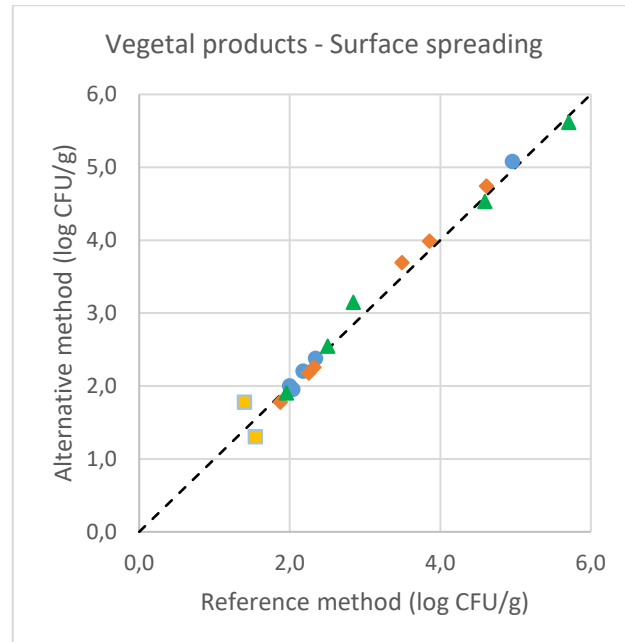
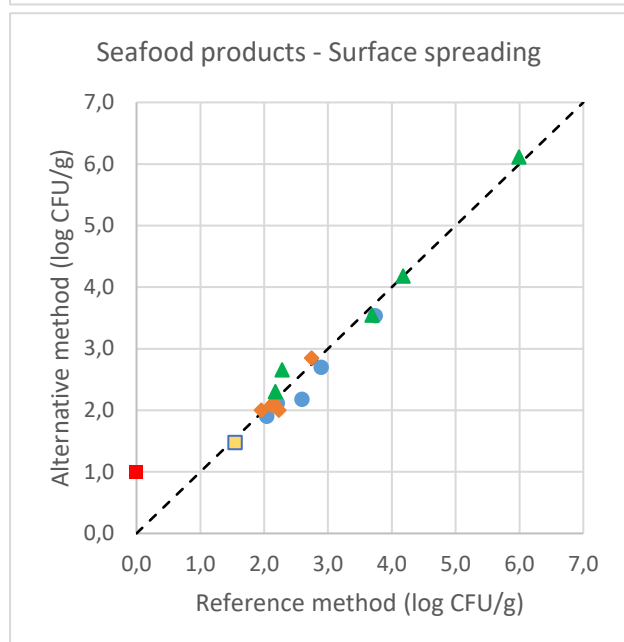
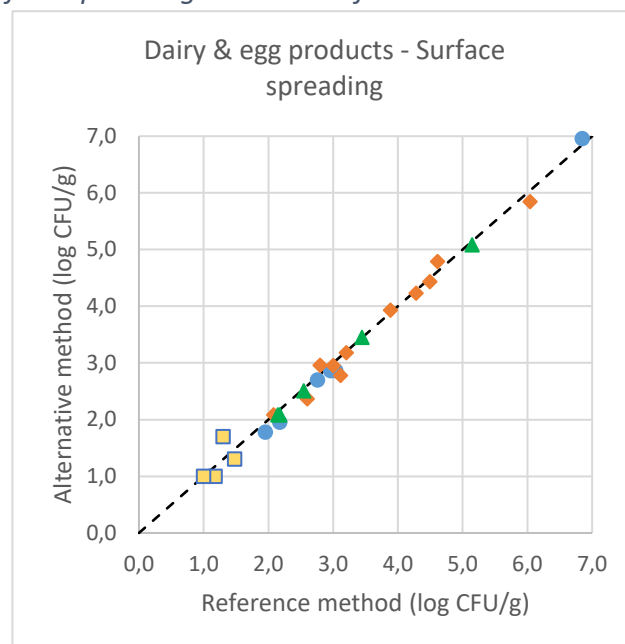
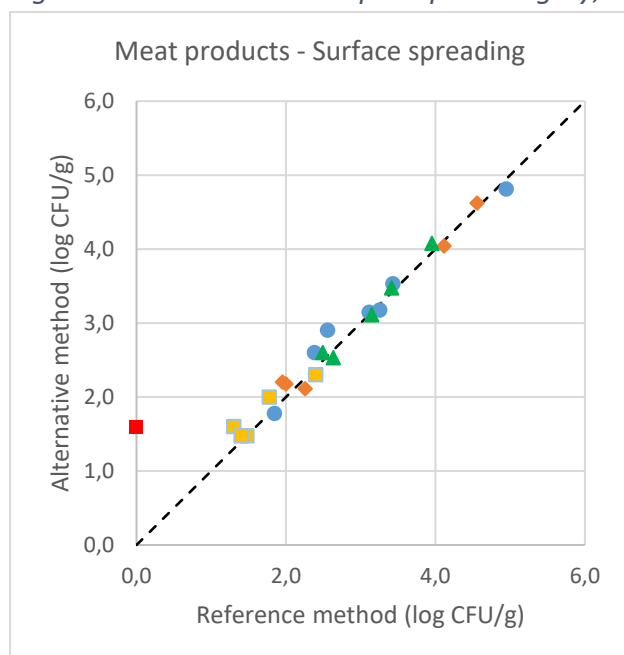


Figure 2: Two-dimensional plots per category, using the pour plate inoculation for REBECCA

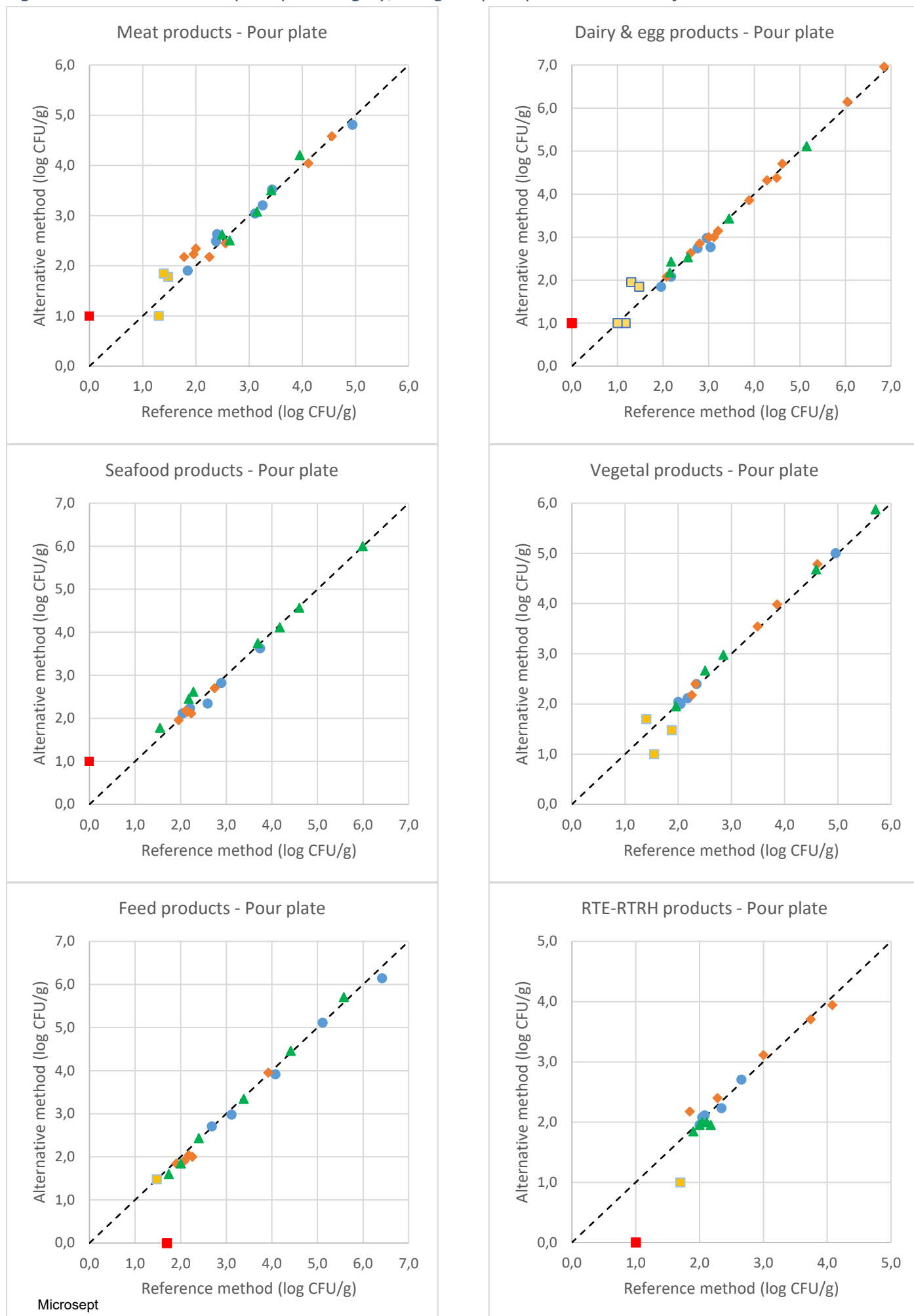


Figure 3: Two-dimensional plots for all categories using the surface spreading inoculation for REBECCA

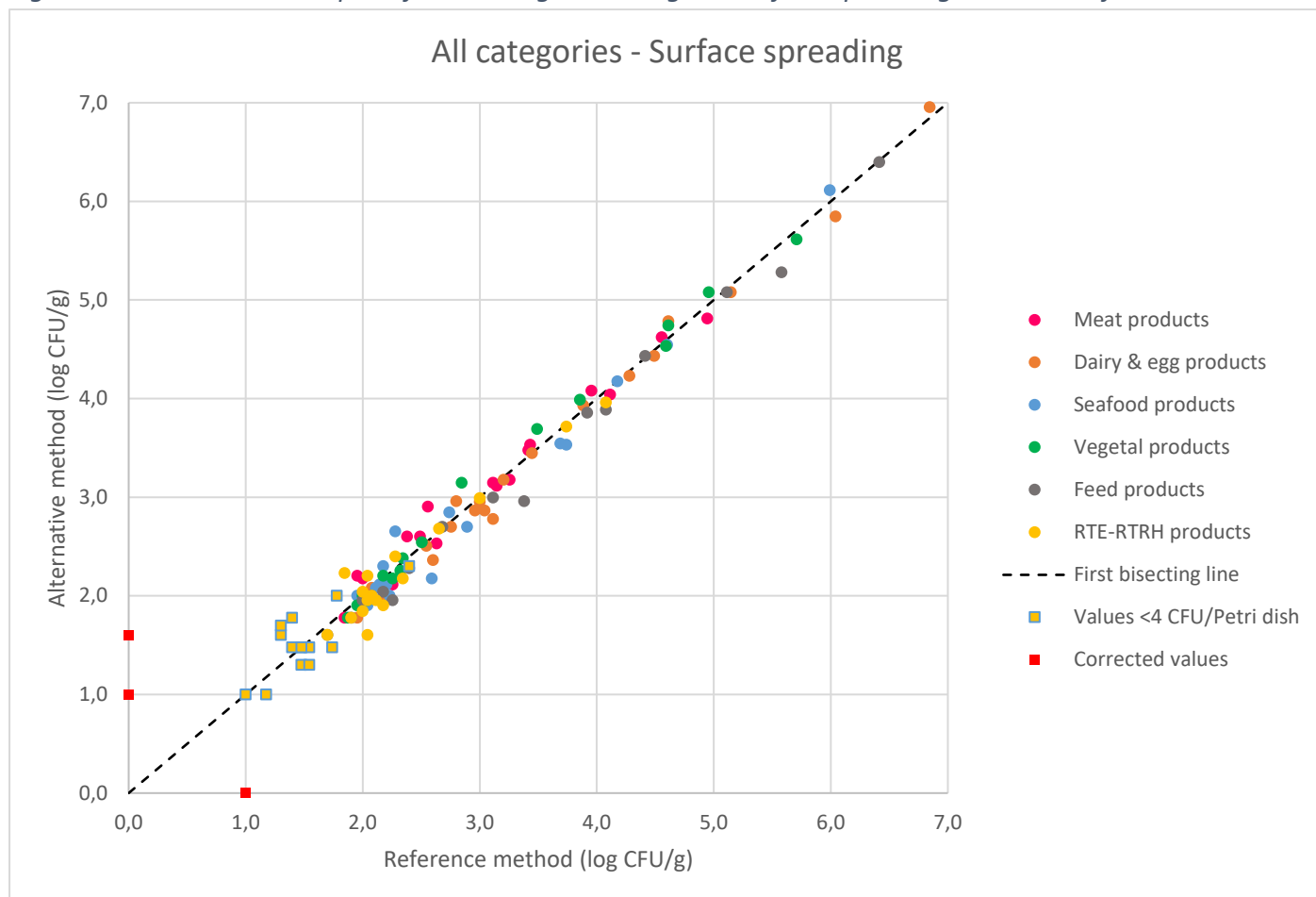


Figure 4: Two-dimensional plots for all categories using the pour plate inoculation for REBECCA

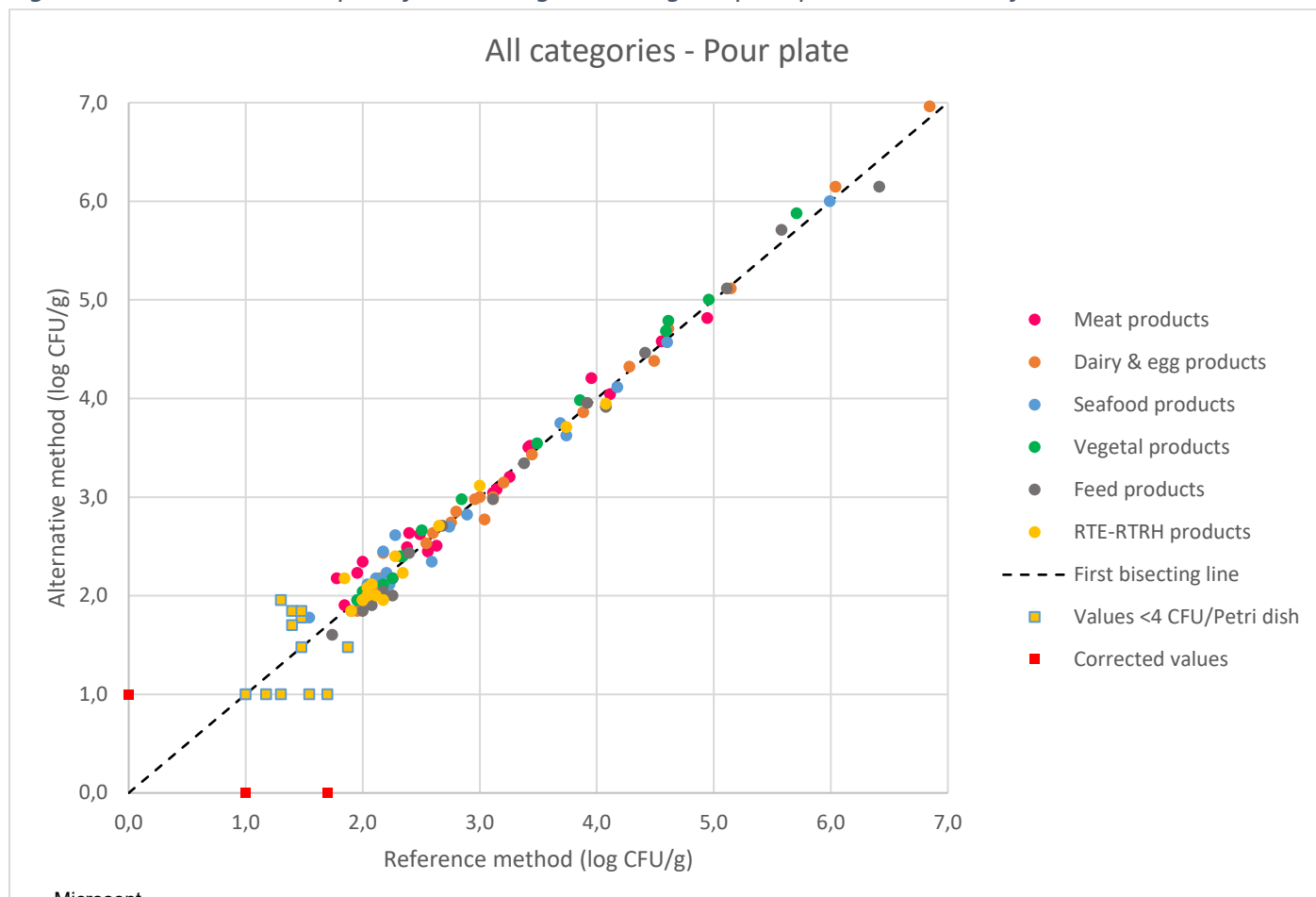


Figure 5: Two-dimensional plots per category, using the surface spreading inoculation for REBECCA+EB

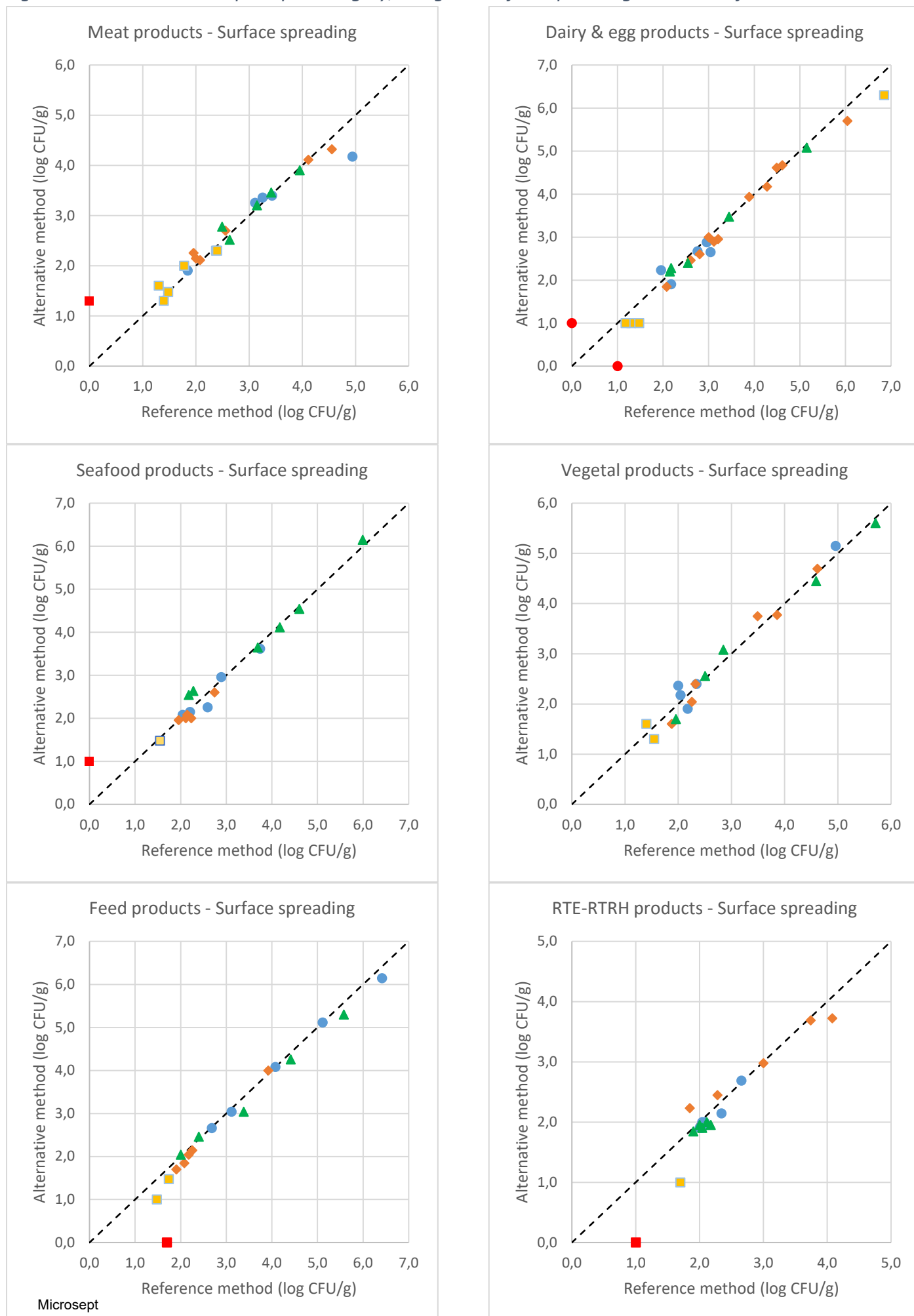


Figure 6: Two-dimensional plots per category, using the pour plate inoculation for REBECCA+EB

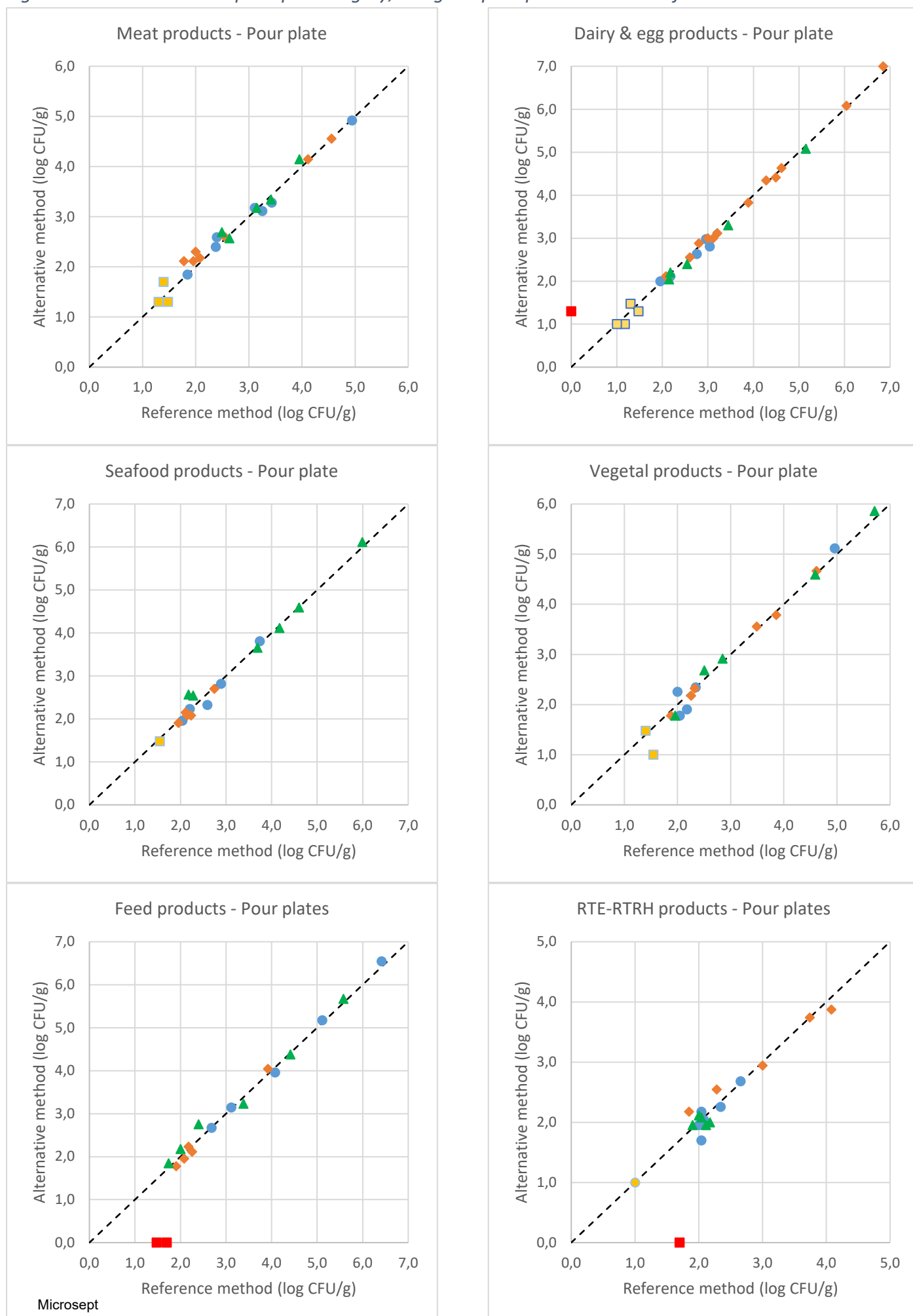


Figure 7: Two-dimensional plots for all categories using the surface spreading inoculation for REBECCA+EB

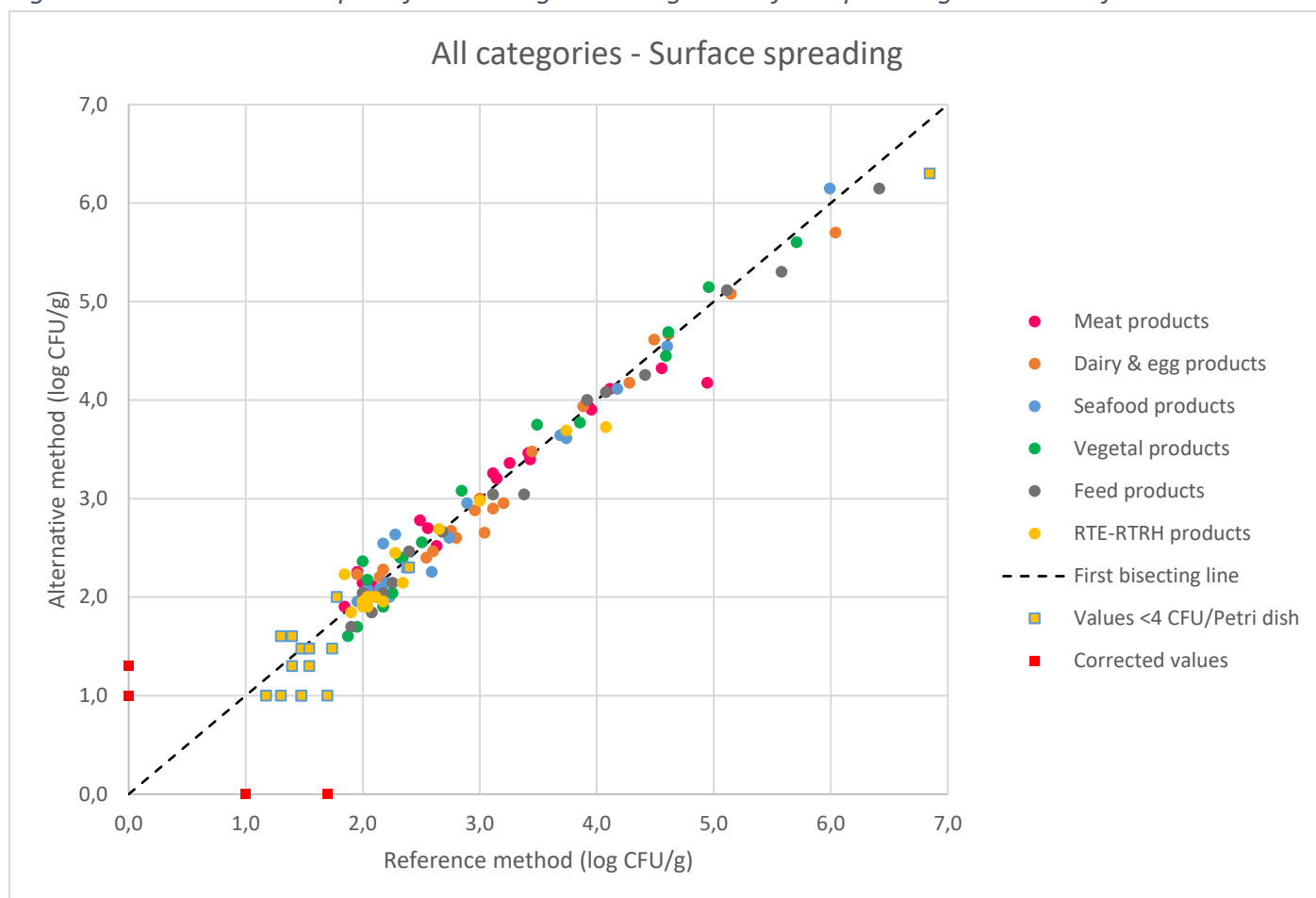
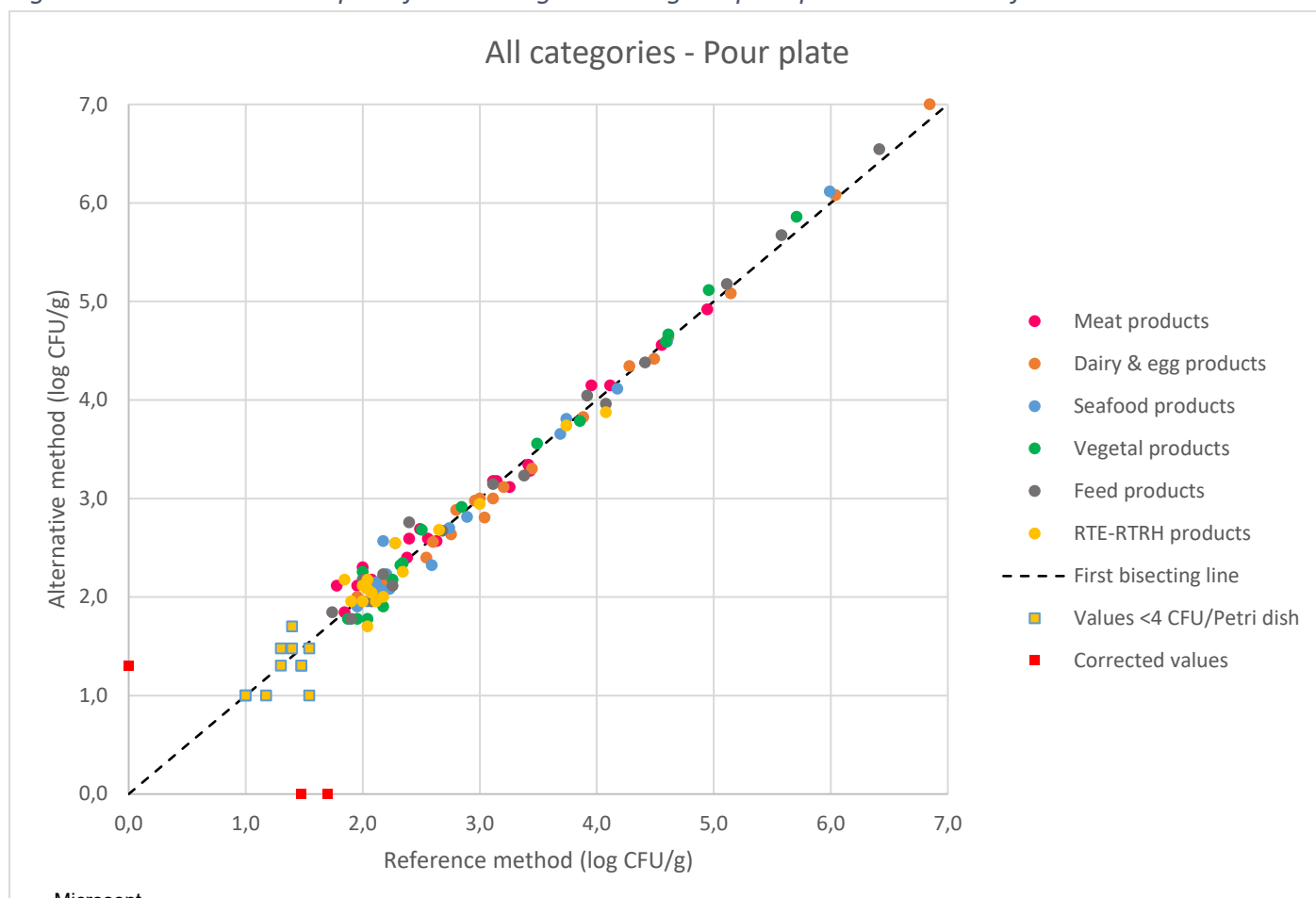


Figure 8: Two-dimensional plots for all categories using the pour plate inoculation for REBECCA+EB



3.1.5. Calculation and interpretation of relative trueness study

The results obtained are analyzed using the Bland-Altman method.

Statistical calculations are presented in Appendix E, as well as the results excluded from the statistical analysis per category, type and modality of inoculation.

Table 3 presents the summary of the average differences and standard deviation differences per method, category and for all categories.

Table 3: values for the Bland-Altman difference plot

Method	Inoculation	Category	n	Average difference	Standard deviation differences	Bias	Lower Confidence Limit	Upper Confidence Limit
REBECCA	Surface spreading	MP	17	0.05	0.14	/	/	/
		DP	22	-0.07	0.13	/	/	/
		SP	16	-0.05	0.18	/	/	/
		VP	16	0.03	0.12	/	/	/
		FP	16	-0.13	0.12	/	/	/
		RTE	17	-0.06	0.18	/	/	/
		All cat.	104	-0.04	0.18	-0.04	-0.35	0.27
	Pour plate	MP	19	0.07	0.17	/	/	/
		DP	22	-0.01	0.10	/	/	/
		SP	17	0.02	0.15	/	/	/
		VP	15	0.06	0.08	/	/	/
		FP	16	-0.08	0.12	/	/	/
		RTE	16	-0.01	0.13	/	/	/
		All cat.	105	0.01	0.13	0.01	-0.26	0.28
REBECCA+EB	Surface spreading	MP	16	0.01	0.25	/	/	/
		DP	21	-0.09	0.17	/	/	/
		SP	16	-0.02	0.19	/	/	/
		VP	16	-0.01	0.20	/	/	/
		FP	15	-0.11	0.14	/	/	/
		RTE	16	-0.06	0.17	/	/	/
		All cat.	100	-0.04	0.19	-0.04	-0.42	0.33
	Pour plate	MP	19	0.06	0.14	/	/	/
		DP	22	-0.04	0.09	/	/	/
		SP	16	0.00	0.16	/	/	/
		VP	16	0.00	0.15	/	/	/
		FP	16	0.03	0.14	/	/	/
		RTE	16	-0.01	0.17	/	/	/
		All cat.	105	0.01	0.14	0.01	-0.28	0.29

Overall, the average difference is equal to -0,04 (surface spreading method for REBECCA and REBECCA+EB) and 0,01 (pour plate method for REBECCA and REBECCA+EB), showing no bias between the REBECCA methods and the reference method.

The average difference varies from:

- REBECCA: -0.13 log CFU/g (feed products) to 0.05 CFU/g (meat products) for the surface spreading method and from -0.08 log CFU/g (feed products) to 0.07 log CFU/g (meat products) for the pour plate technique,
- REBECCA+EB: -0.11 log CFU/g (feed products) to 0.01 CFU/g (meat products) for the surface spreading method and from -0.04 log CFU/g (dairy and egg products) to 0.06 log CFU/g (meat products) for the pour plate technique.

Upper and lower 95% confidence interval limits are lower than 0.5 log showing a good correlation between the two methods.

The Bland-Altman difference plots are presented for all categories in figures 9 and 10 for the REBECCA method and in figures 11 and 12 for the REBECCA+EB method.

As on scatter plots:

- Each category is differentiated by a specific colour,
 - Results expressed with less than 4 colonies per Petri dish for at least one method are indicated by a yellow square,
 - Results lower or higher than the quantification limits for one method are indicated by a red square.
- The value of these results is corrected according to the EN ISO 16140-2/A1 (2024) requirements.

Figure 9: Bland-Altman difference plot for REBECCA for all categories with the surface spreading method

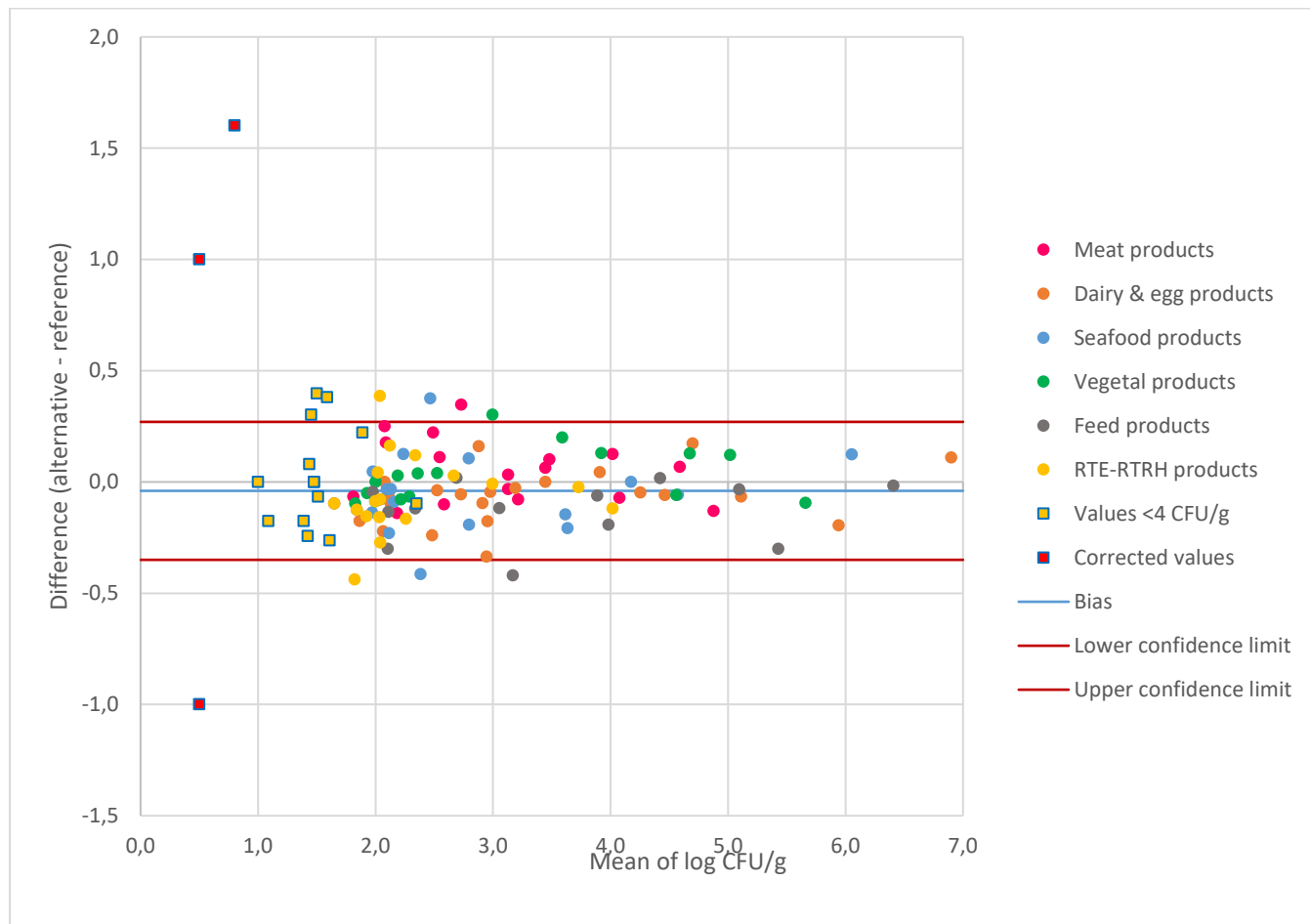


Figure 10: Bland-Altman difference plot for REBECCA for all categories with the pour plate technique

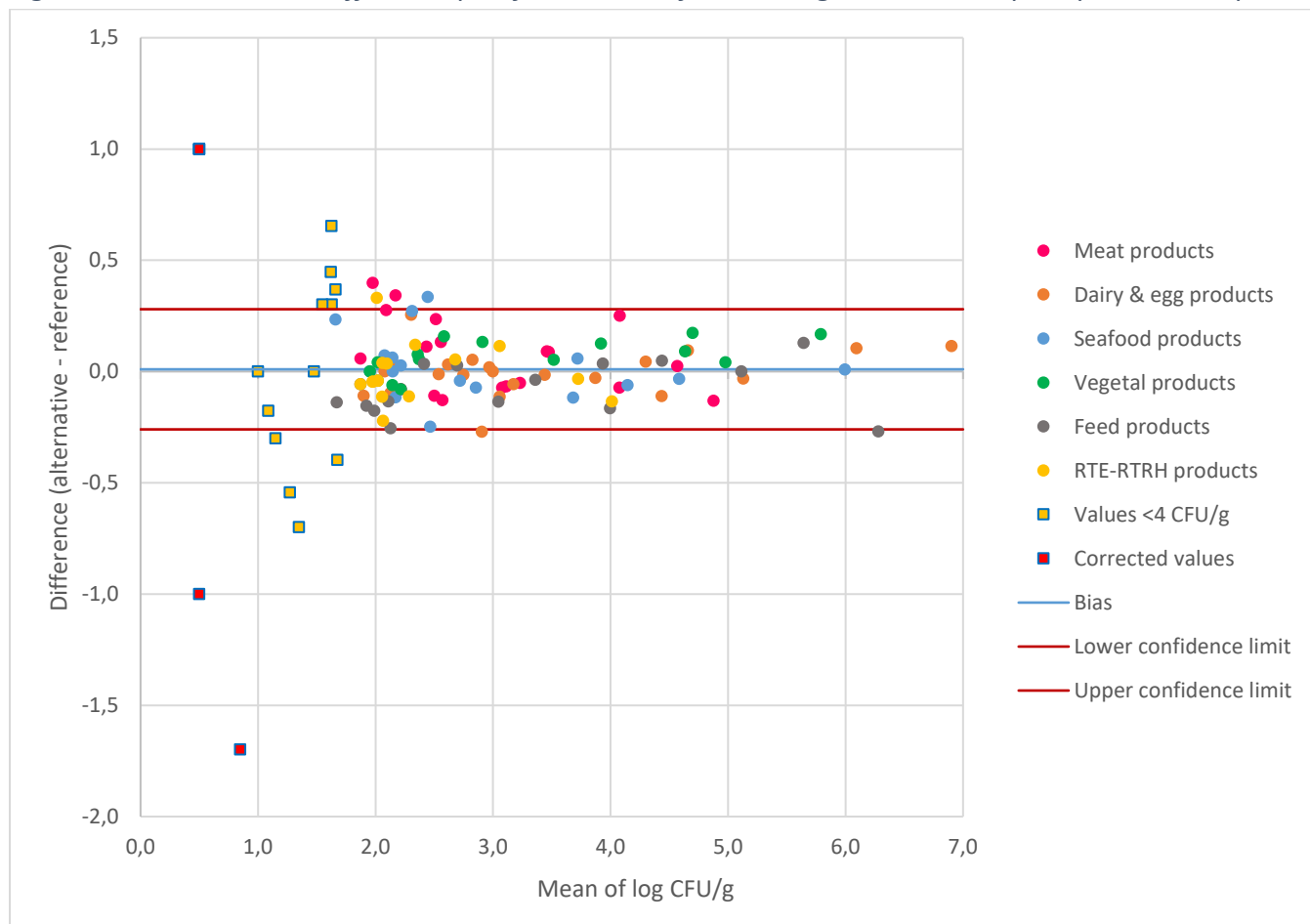


Figure 11: Bland-Altman difference plot for REBECCA+EB for all categories with the surface spreading method

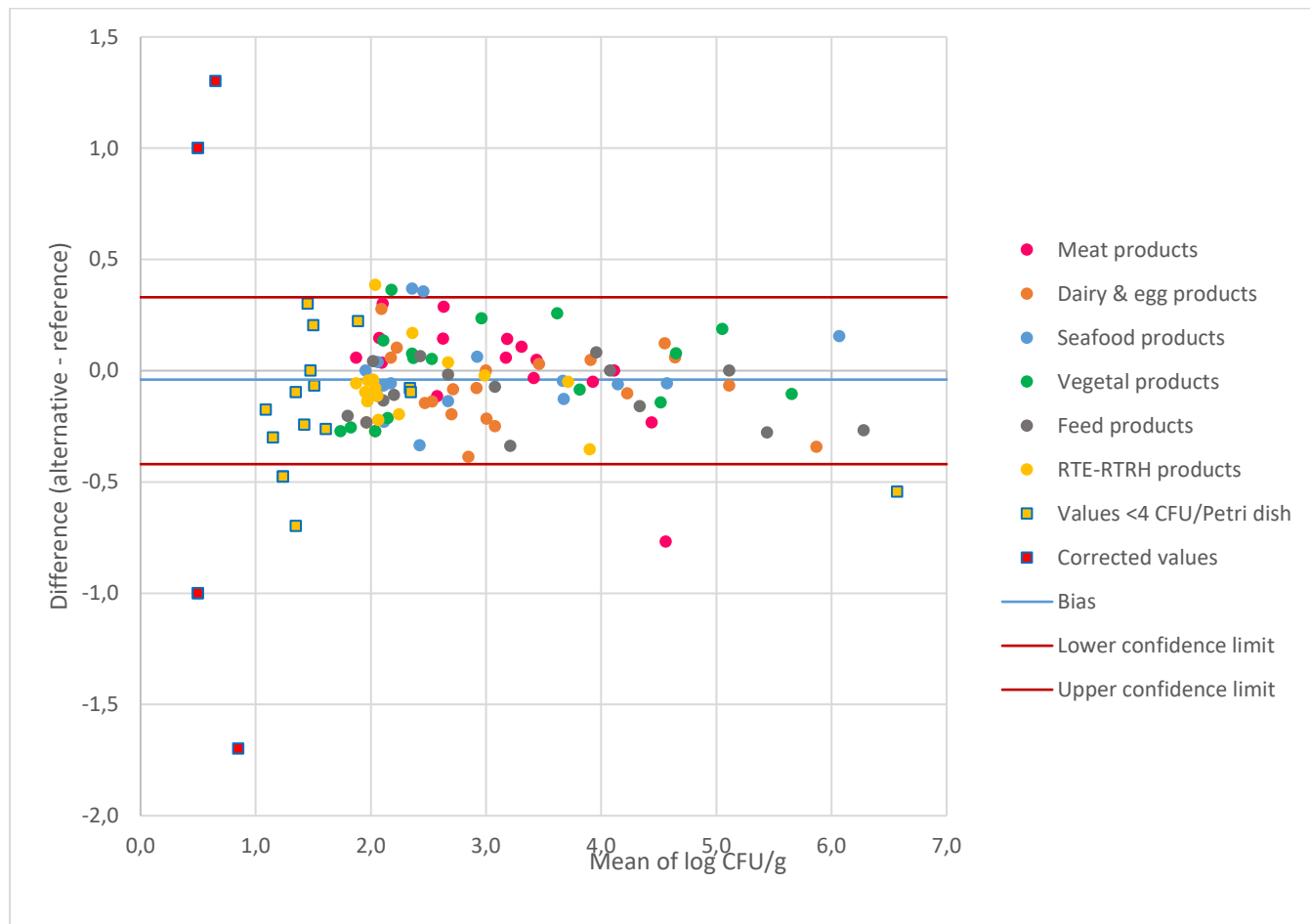
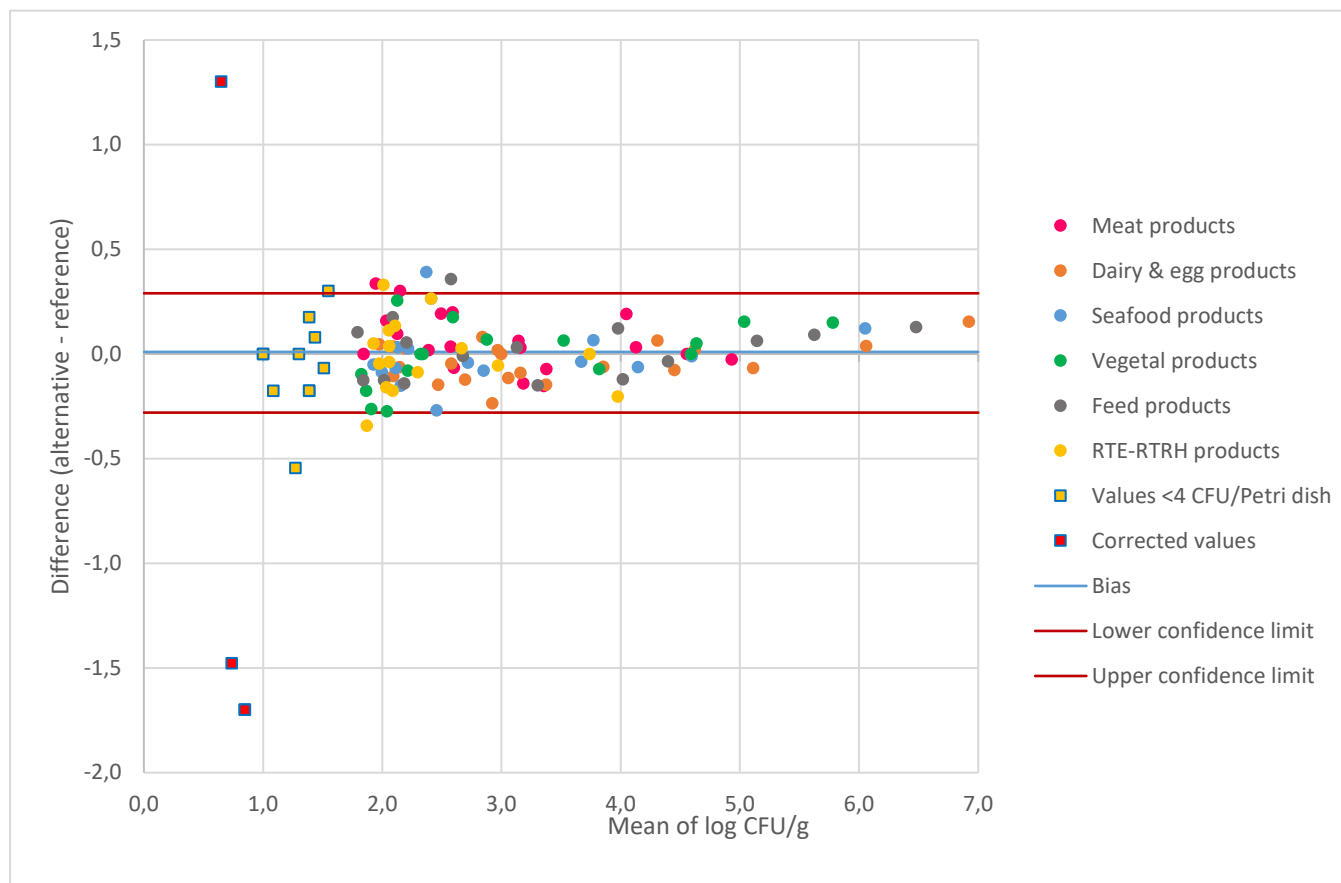


Figure 12: Bland-Altman difference plot for REBECCA+EB for all categories with the pour plate technique



Observations:

Samples for which the average difference is lower or higher than the confidence limits are listed in table 4 for the REBECCA method and in table 5 for the REBECCA+EB method.

Table 4: values outside the confidence limits on the Bland-Altman difference plot for the REBECCA method (green cases: values <4 CFU/Petri dish, yellow cases: values lower and higher than the quantification limits, blue: values higher than the confidence limits, red: values lower than the quantification limits)

Inoculation	Category	Type	Sample #	Reference Method value (log)	Alternative Method value (log)	Mean	Difference
Surface spreading: LCL: -0,35 UCL: +0,27	MP	a	VI 320	2,56	2,90	2,73	0,35
		b	1692051	1,30	1,60	1,45	0,30
		c	1692065	0,00	1,60	0,80	1,60
	DP	a	1692054	1,30	1,70	1,50	0,40
	SP	a	CI 141	2,59	2,18	2,38	-0,41
		c	MV 2921	2,28	2,65	2,47	0,37
		a	1691995	0,00	1,00	0,50	1,00
	VP	c	VR 4497	2,85	3,15	3,00	0,30
		c	DJ 3361	1,40	1,78	1,59	0,38
	FP	c	RD 1429	3,38	2,96	3,17	-0,42
	RTE	a	1692053	2,04	1,60	1,82	-0,44
		b	1698413	1,85	2,23	2,04	0,39
		a	1692050	1,00	0,00	0,50	-1,00
Pour plate: LCL: -0,26 UCL: +0,28	MP	b	VR 5152	1,78	2,18	1,98	0,40
		b	1698415	2,00	2,34	2,17	0,34
		a	VR 4754	1,48	1,78	1,63	0,30
		b	1692051	1,30	1,00	1,15	-0,30
		c	MV 1916	1,40	1,85	1,62	0,45
		c	1692065	0,00	1,00	0,50	1,00
	DP	a	1691977	3,04	2,77	2,91	-0,27
		a	1692054	1,30	1,95	1,63	0,65
		a	1692055	1,48	1,85	1,66	0,37
		b	1691989	0,00	1,00	0,50	1,00
	SP	c	MV 2921	2,28	2,61	2,45	0,33
		a	1691999	0,00	1,00	0,50	1,00
	VP	b	DJ 3849	1,88	1,48	1,68	-0,40
		c	DJ 3361	1,40	1,70	1,55	0,30
		c	DJ 3510	1,54	1,00	1,27	-0,54
		c	1692066	1,70	0,00	0,85	-1,70
	FP	a	RD 1434	6,41	6,15	6,28	-0,27
	RTE	b	1698413	1,85	2,18	2,01	0,33
		b	1692052	1,70	1,00	1,35	-0,70
		a	1692050	1,00	0,00	0,50	-1,00

Table 5: values outside the confidence limits on the Bland-Altman difference plot for the REBECCA+EB method (green cases: values <4 CFU/Petri dish, yellow cases: values lower and higher than the quantification limits, blue: values higher than the confidence limits, red: values lower than the quantification limits)

Inoculation	Category	Type	Sample #	Reference Method value (log)	Alternative Method value (log)	Mean	Difference
Surface spreading: LCL: -0,42 UCL: +0,33	MP	a	1692012	4,94	4,18	4,56	-0,77
		c	1692065	0,00	1,30	0,65	1,30
	DP	a	1692055	1,48	1,00	1,24	-0,48
		b	R 36889	6,85	6,30	6,57	-0,54
		b	1691989	0,00	1,00	0,50	1,00
		b	1692008	1,00	0,00	0,50	-1,00
	SP	c	MV 2921	2,28	2,63	2,46	0,35
		c	Q 2235	2,18	2,54	2,36	0,37
		a	1691999	0,00	1,00	0,50	1,00
	VP	a	1698420	2,00	2,36	2,18	0,36
	FP	b	1691988	1,48	1,00	1,24	-0,48
		c	1692066	1,70	0,00	0,85	-1,70
	RTE	b	1698413	1,85	2,23	2,04	0,39
	RTE	b	1692052	1,70	1,00	1,35	-0,70
		a	1692050	1,00	0,00	0,50	-1,00
Pour plate: LCL: -0,28 UCL: +0,29	MP	b	VR 5152	1,78	2,11	1,95	0,34
		b	1698415	2,00	2,30	2,15	0,30
		c	MV 1916	1,40	1,70	1,55	0,30
	DP	b	1691989	0,00	1,30	0,65	1,30
	SP	c	Q 2235	2,18	2,57	2,37	0,39
	VP	c	DJ 3510	1,54	1,00	1,27	-0,54
	FP	c	RD 1428	2,40	2,76	2,58	0,36
		b	1691988	1,48	0,00	0,74	-1,48
		c	1692066	1,70	0,00	0,85	-1,70
	RTE	a	1692053	2,04	1,70	1,87	-0,34
		b	1698413	1,85	2,18	2,01	0,33
		b	1692052	1,70	0,00	0,85	-1,70

- **REBECCA method:**

- Surface spreading method

Thirteen samples are outside the confidence limits: 6 concern corrected values or samples with less than 4 CFU/Petri dish, 4 are higher than the upper confidence limit and 3 are lower than the lower confidence limit.

- Pour plate technique:

Twenty samples are outside the confidence limits: 14 concern corrected values or samples with less than 4 CFU/Petri dish, 4 are higher than the upper confidence limit and 2 are lower than the lower confidence limit.

- **REBECCA+EB method:**

- Surface spreading method

Fifteen samples are outside the confidence limits: 10 concern corrected values or samples with less than 4 CFU/Petri dish, 4 are higher than the upper confidence limit and 1 is lower than the lower confidence limit.

- Pour plate technique:

Twelve samples are outside the confidence limits: 6 concern corrected values or samples with less than 4 CFU/Petri dish, 5 are higher than the upper confidence limit and 1 is lower than the lower confidence limit.

3.1.6. Conclusion

The relative trueness study of the alternative method is satisfactory.

3.2. Accuracy profile study

3.2.1. Protocols

Six matrix-strain couples were tested by both methods. Two batches of a matrix, representative of each category, were inoculated with an *Escherichia coli* strain at three levels (low, medium and high). For each sample, 5 replicates, represented by 5 different test portions, were tested by each method. This represents a total of 30 analyses per method.

The matrix-strain couples are presented in table 6.

Table 6: matrix-strain couples for the RLoD study

Category	Matrix	Strain	Strain code	Origin of the strain	Target Contamination level (CFU/g)
Meat products	Ground beef	<i>E. coli</i>	EZN508	Ground beef	100
Dairy and egg products	Raw milk cheese	<i>E. coli</i>	TDW583	Raw milk cheese	
Seafood products	Raw fish fillet	<i>E. coli</i>	AZD018	Surimi, bell pepper, pasta salad	
Vegetal products	Frozen vegetables pan	<i>E. coli</i>	BCF262	Ao nori seaweed	3000
Feed products	Cat kibbles	<i>E. coli</i>	EAR487	Raw tongues	100000
Ready-to-eat and ready-to-reheat products	Quiche lorraine	<i>E. coli</i>	UBS981	Ham croissant	

3.2.2. Results

Raw data are provided in Appendix F.

The statistical data and the accuracy profiles are shown:

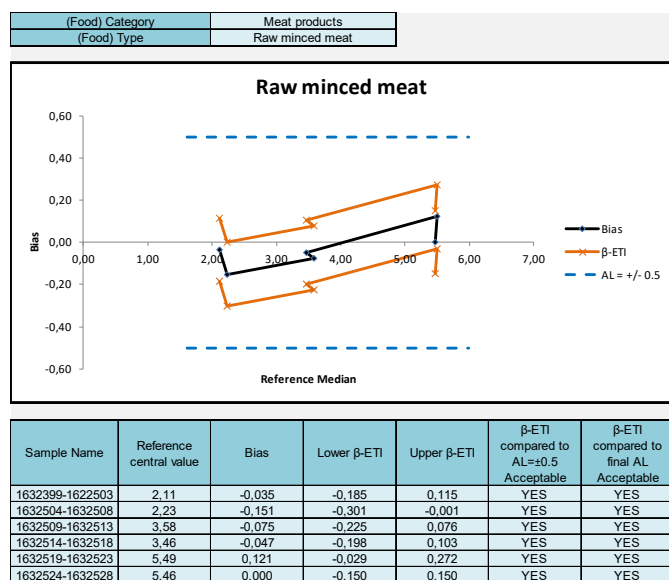
- in figures 13 and 14 for the REBECCA method (surface spreading and pour plate),
- In figures 15 and 16 for the REBECCA+EB method (surface spreading and pour plate).

Statistical calculations were done according to the Excel spreadsheet available at <http://standards.iso.org/iso/16140>.

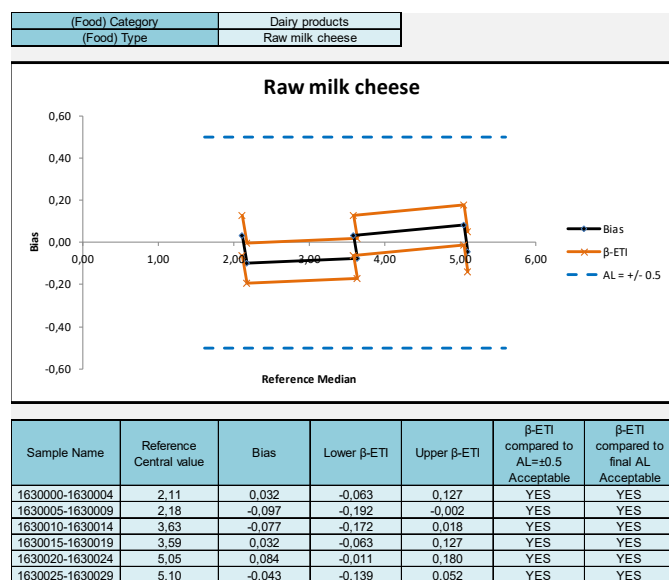
The probability for the tolerance interval is set at 80% and the central value is the median.

The acceptability limit is set at AL = 0.5 log₁₀ CFU/g or ml.

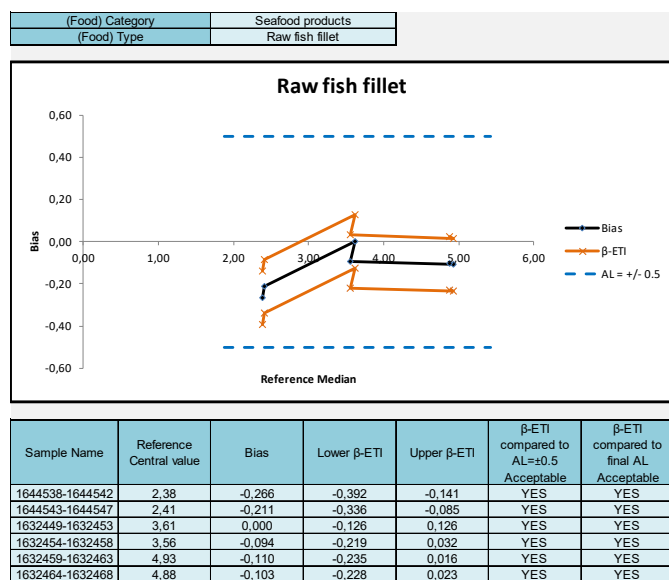
Figure 13: Accuracy profiles per category, using the surface spreading inoculation for REBECCA



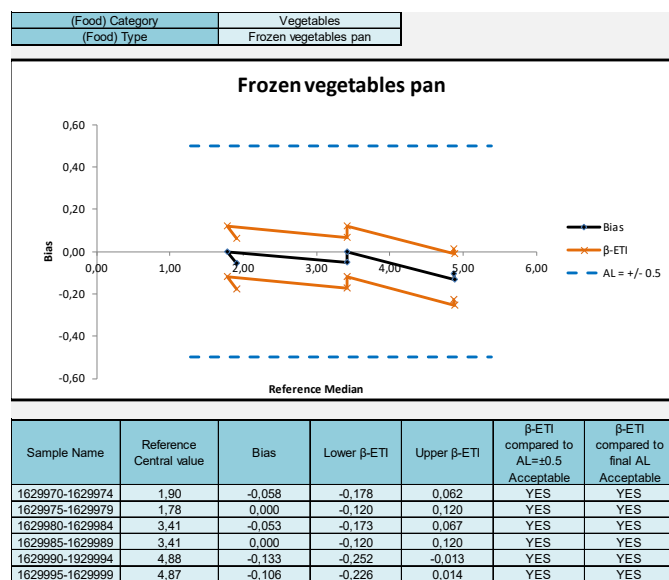
	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,096	0,104	YES	+/- 0,500



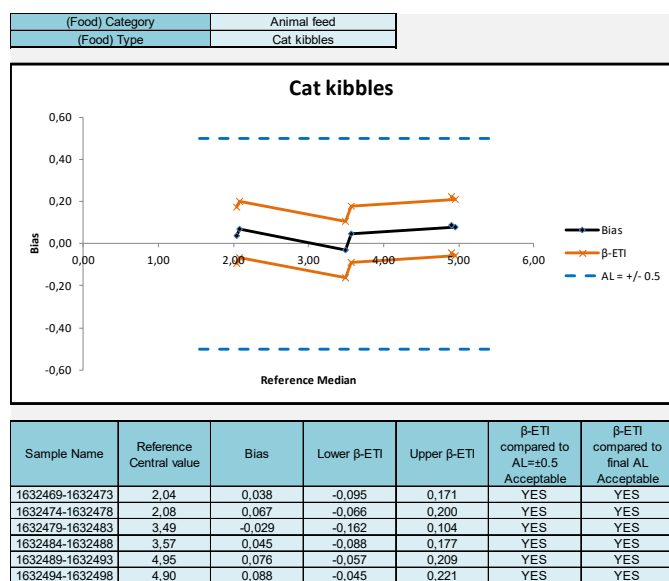
	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,096	0,066	YES	+/- 0,500



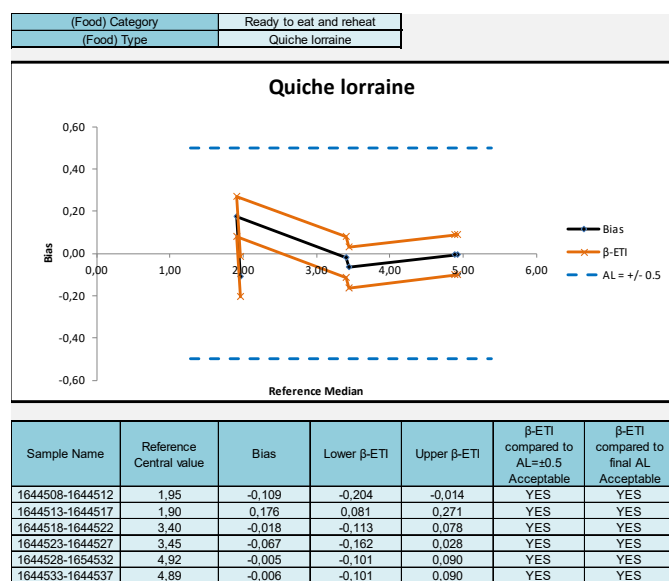
	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,072	0,087	YES	+/- 0,500



	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,096	0,083	YES	+/- 0,500



	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,083	0,092	YES	+/- 0,500



	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,103	0,066	YES	+/- 0,500

Figure 14: Accuracy profiles per category, using the pour plate inoculation for REBECCA

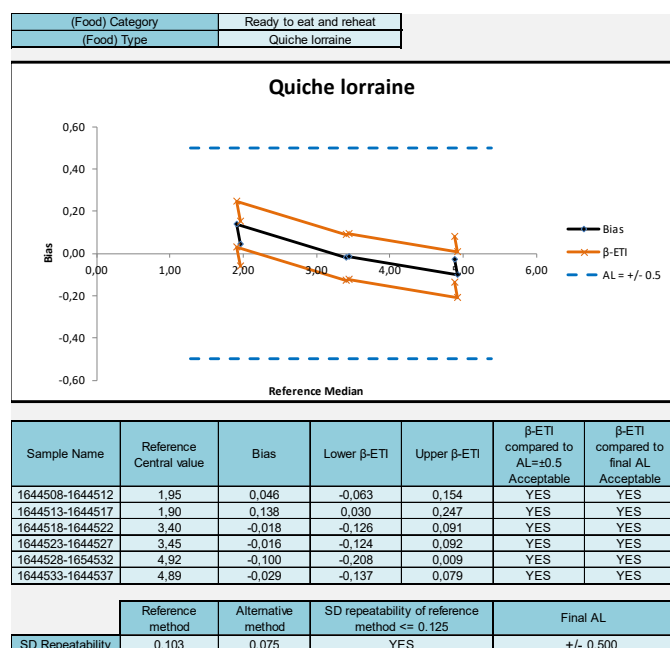
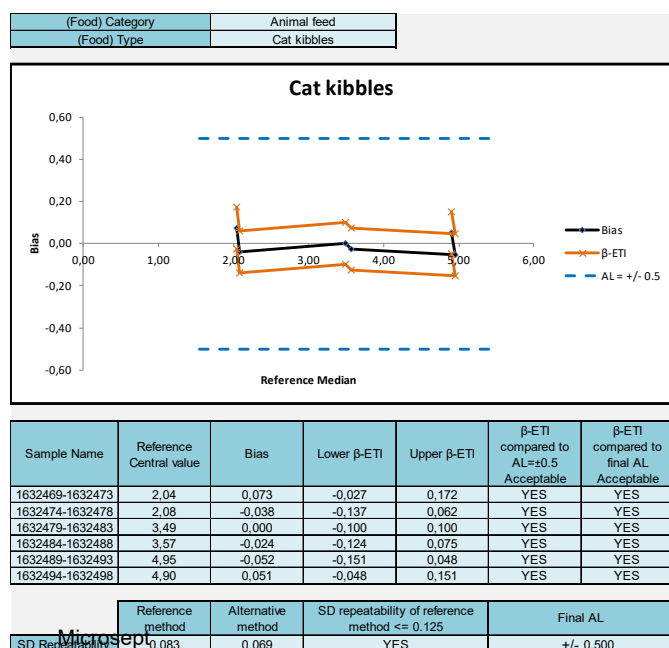
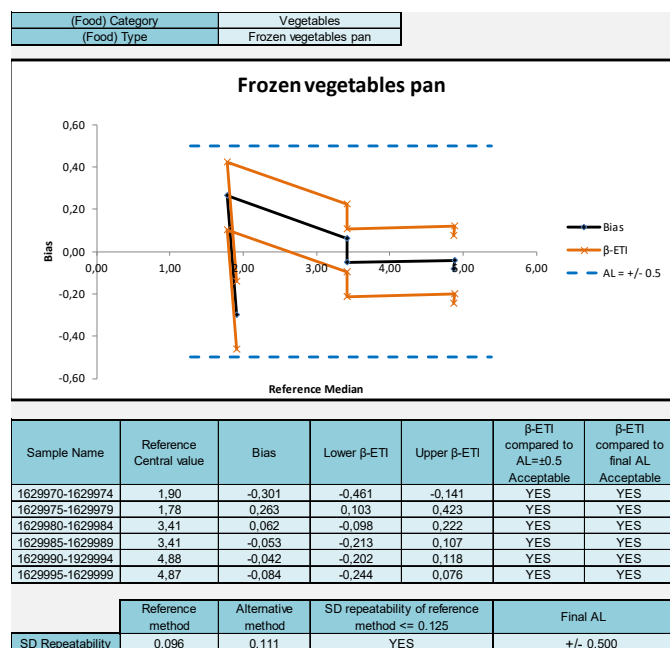
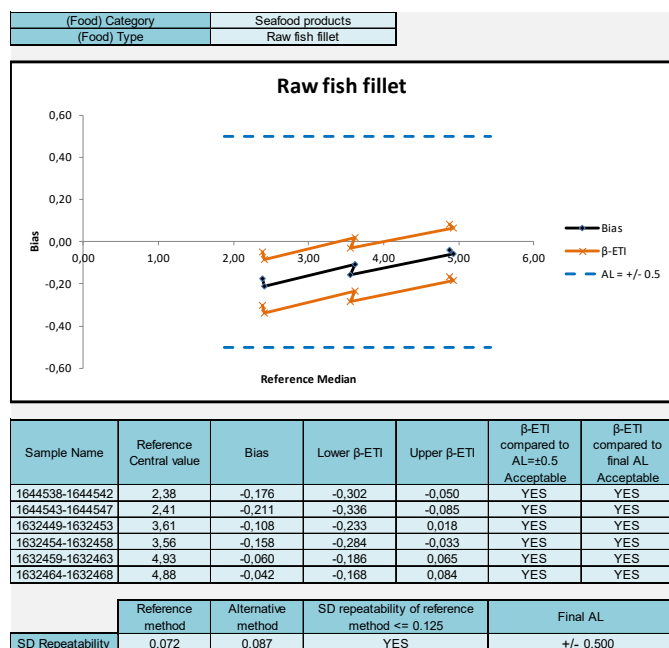
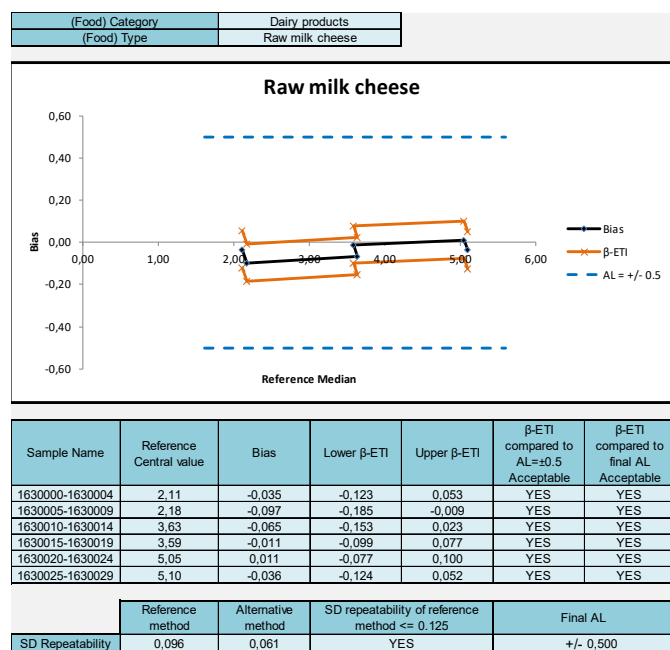
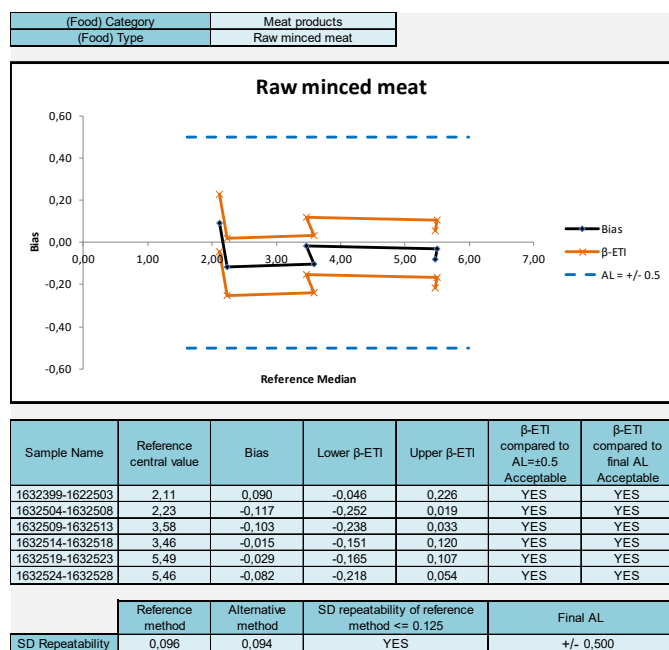
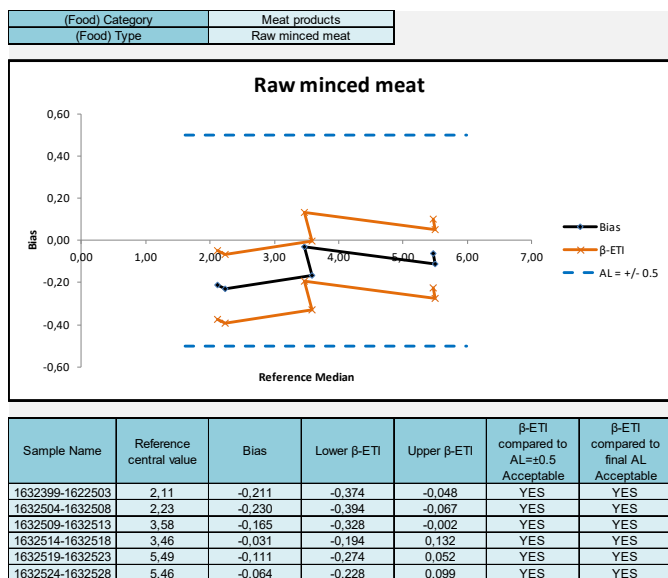
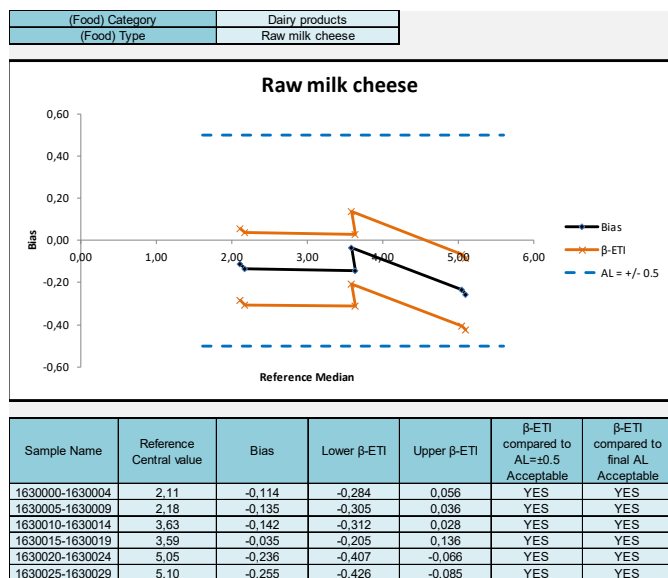


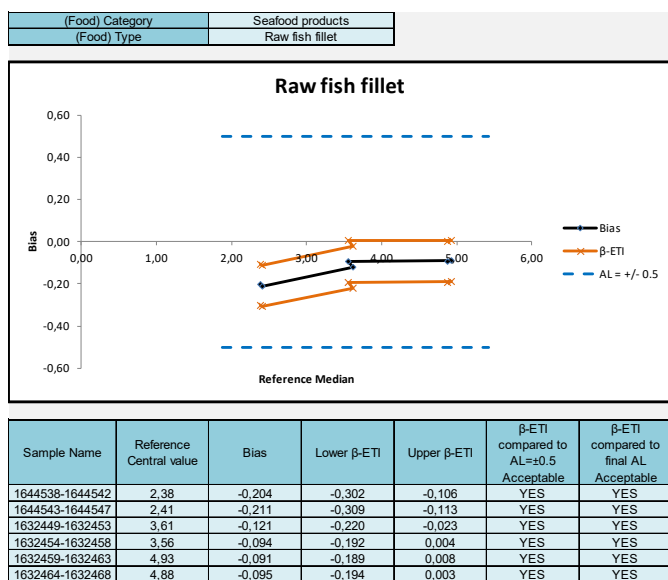
Figure 15: Accuracy profiles per category, using the surface spreading inoculation for REBECCA+EB



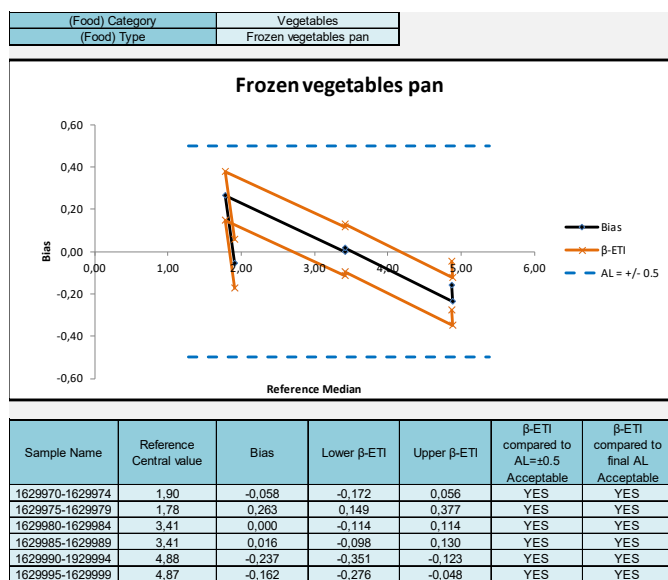
	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,096	0,113	YES	+/- 0,500



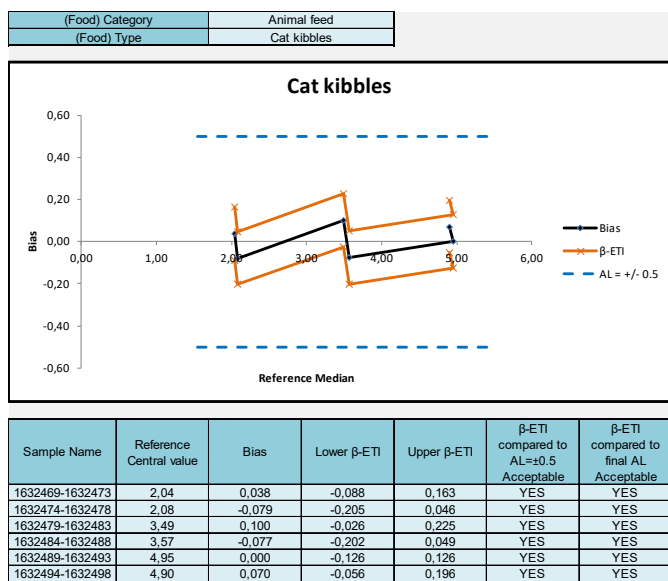
	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,096	0,118	YES	+/- 0,500



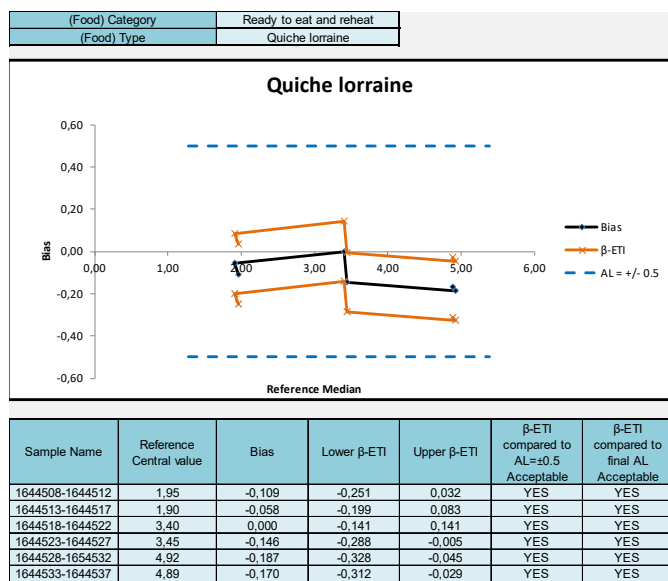
	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,072	0,068	YES	+/- 0,500



	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,096	0,079	YES	+/- 0,500

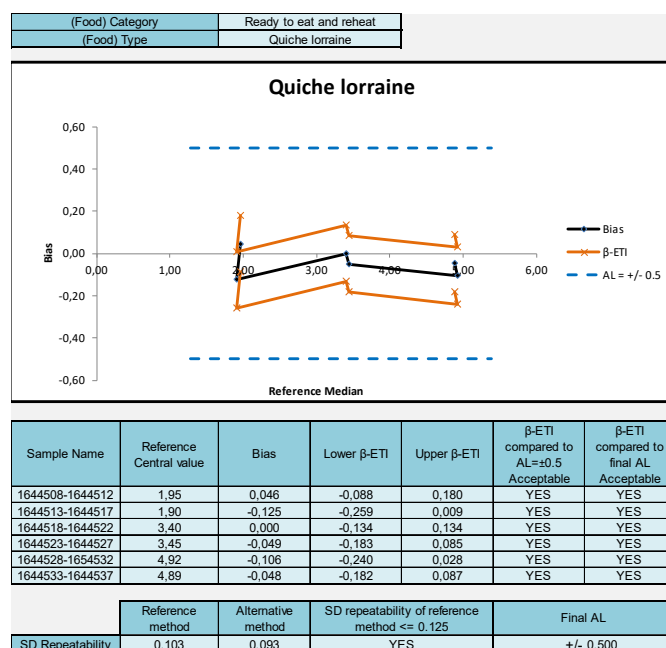
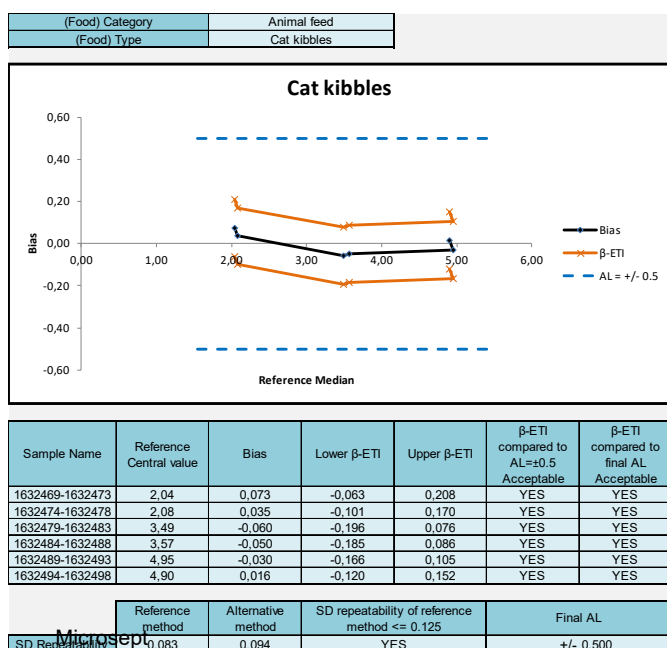
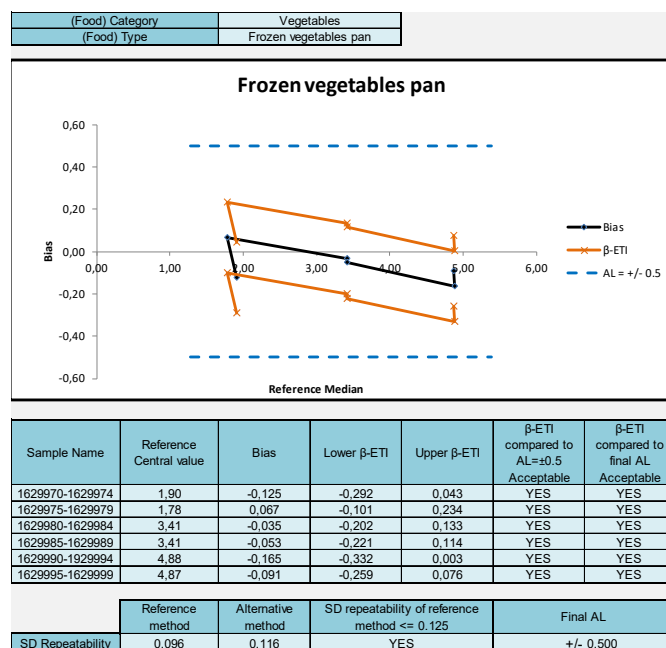
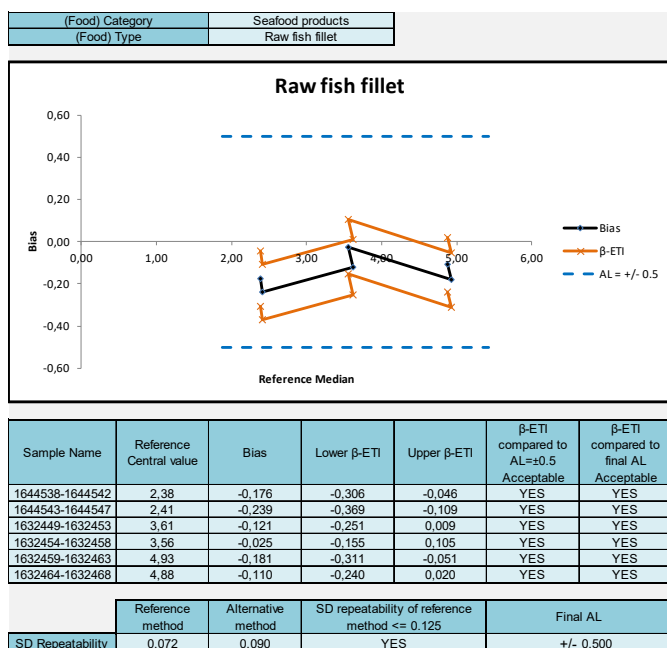
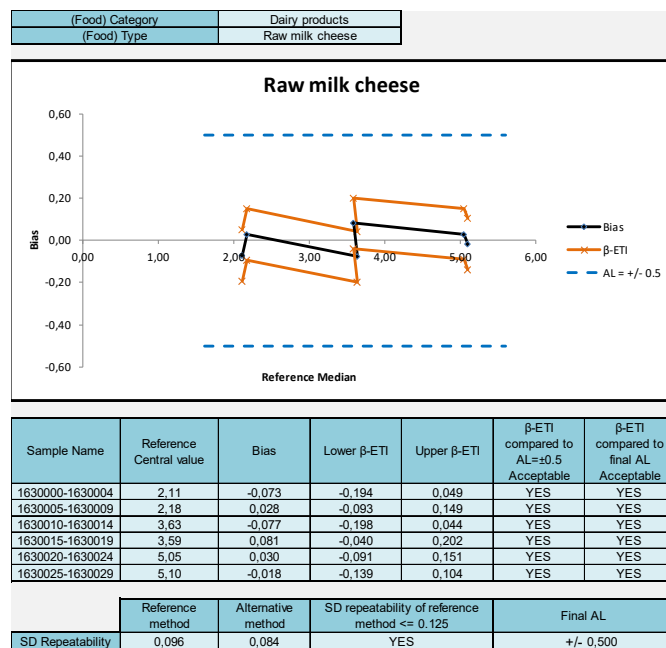
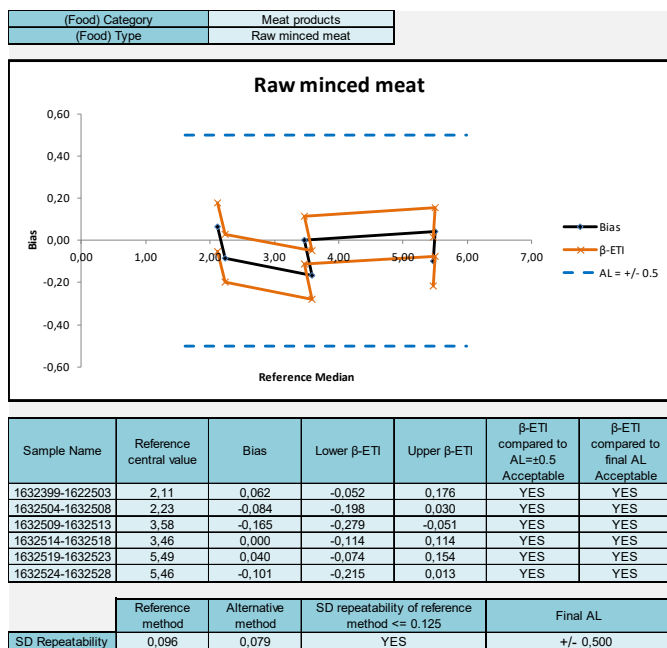


	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,083	0,087	YES	+/- 0,500



	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,103	0,098	YES	+/- 0,500

Figure 16: Accuracy profiles per category, using the pour plate inoculation for REBECCA+EB



The tolerance intervals fall into the acceptability limits for all categories with the two modalities of inoculation for the REBECCA method, as well as for the REBECCA+EB method.

3.2.3. Conclusion

The alternative method is accepted as being equivalent to the reference method.

3.3. Specificity / selectivity

The aim of this study is to check that all the strains of *Escherichia coli* are detected, and that no cross-reaction exists with other Enterobacteriaceae or with strains from other genera.

The inclusivity and the exclusivity of the method are defined by analysis, respectively of 50 positive strains and 30 negative strains.

3.3.1. Protocols

Initial validation study

The strains were tested in duplicate according to two types of inoculation of REBECCA agar media: spreading or inclusion method.

Fifty (50) target strains and twenty-two (22) non-target strains were tested.

The raw data are provided in Appendix G.

Second renewal study

Eight additional non-target strains were tested.

Tests for non-target microorganisms were performed once with the alternative method (by spreading and pour plate) and the reference method. Pure cultures were grown on a non-selective broth for 24 hours and diluted at an appropriate level before testing. Eight (8) non-target strains were tested. A pure culture of the strains in Brain Heart Infusion Broth was performed at the optimal growth temperature of the strains then enumerated to obtain a countable number of colonies on Petri dishes.

3.3.2. Results

Initial validation study

- **Target strains**

The fifty strains of *Escherichia coli* gave typical colonies on REBECCA and REBECCA+EB: blue to blue violet with or without a blue halo.

- **Non-target strains**

The twenty-two non-target strains did not give characteristic aspect onto the REBECCA medium:

- No growth for 21 strains,
- Growth on REBECCA and REBECCA+EB agar media with typical colonies for 1 strain of *Shigella sonnei* R80 (ATCC 9290). However, the scientific literature mentions that some *Shigella* strains, and especially *S. sonnei*, possess a β -D-glucuronidase activity, that can explain the presence of typical colonies

Second renewal study

Seven (7) non-target strains did not grow on the REBECCA and on the REBECCA+EB agar media. One strain of *Acinetobacter baumannii* gave atypical white colonies on REBECCA plates, very small atypical pink colonies on REBECCA+EB pour plates and atypical pink colonies on REBECCA+EB surface plates.

3.3.3. Conclusion

The inclusivity and the exclusivity of the alternative method are satisfactory.

3.4. Practicability

Practicability is studied as a function of the four criteria defined by the Technical Board in comparing the reference method ISO 16649-2:2001) with the REBECCA method.

The criteria defined are informed below:

Packaging Volume of reagents	AEB520020: pack of 20 plates of Ø 90 mm, AEB620027: 6 vials of 200 ml base medium AEB184135: EB supplement qsp 1.2 l AEB184135/10: EB supplement qsp 1.2 l x 10 AEB150022: dehydrated REBECCA agar base, flask of 500 g	
Storage conditions and kit	The plates of pre-poured complete medium and Kit REBECCA base must be kept between +2°C and +8°C. The expiry date is shown on each plate and each vial.	
Use after opening of the kit	The pre-poured complete medium plates must be stored at 2-8°C in their package until the expiry date. The plates poured from flasks can be kept up to 15 days at 2-8°C. After rehydration, the REBECCA enrichment supplement can be stored 24 hours between 2 and 8°C, or up to 7 days if frozen (only one freezing/thawing cycle). AEB184135 – AEB184135/10 – AEB520020 must be stored away from light.	
Reagents	Supplements have to be kept protected from light. For the medium in flask, liquefy the medium in a water bath at 100°C and cool to 44-47°C. Per flask of 200 ml of REBECCA medium, add aseptically 1 ml of EB supplement. Homogenize slightly the agar base and the supplement.	
Time to result		
Step	Time required (Day)	Time required (Day)
	REBECCA method	ISO 16649-2 standard
Realization of first dilution and decimal dilutions	D0	D0
Media inoculation	D0	D0
Plates reading, interpretation and calculation	D1	D1
Obtaining negative or positive results if no characteristic colony)	D1	D1
Common step with reference method	Preparation of initial suspension and decimal dilutions.	

3.5. General conclusion for the methods comparison study

The relative trueness study shows a good correlation between the alternative method and the reference method.

The accuracy profile study illustrates that the performances of the alternative method are comparable to those of the reference method.

The alternative method is specific and selective.

Time-to-result is equivalent to that of the reference method (one day), and the alternative method does not require confirmations.

4. Interlaboratory study

The aim of the interlaboratory study, as described in ISO 16140/A1:2011 standard, was to determine the variability of the results obtained in different laboratories using identical samples and to compare these results with those obtained during the methods comparison study.

4.1. Study organization

Twelve (12) collaborators took part in the interlaboratory study. Pasteurized milk was inoculated with an *Escherichia coli* strain coded I69, isolated from a camembert cheese. Only the REBECCA agar media (namely without the EB supplement) was tested.

Eight samples were prepared per collaborator, representing 4 levels of contamination with 2 samples per level. Collaborators and Expert Laboratory carried out the analyses with the reference method and the alternative method.

4.2. Control of experimental parameters

4.2.1. Contamination levels obtained after artificial contamination

The four contamination levels are detailed in the following table.

Table 7: Contamination levels of inoculated samples

Level	Sample	Targeted level (CFU/ml)	Real level (CFU/ml)
Level 0 (L_0)	2 and 8	0	0
Level 1 (L_1)	4 and 7	10-100	24
Level 2 (L_2)	5 and 6	100 - 1000	390
Level 3 (L_3)	1 and 3	1000 - 10 000	4900

4.2.2. Strain stability during shipping

In order to evaluate the *Escherichia coli* strain variability during shipping, bacterial counts of inoculated milk at different levels were checked at different times, during storage at 4°C. Enumeration results (CFU/ml) are reported in table 8.

Table 8: Stability of the *Escherichia coli* strain at 4°C

Day	<i>Escherichia coli</i>					
	Level 1		Level 2		Level 3	
	R1	R2	R1	R2	R1	R2
J0	65	30	380	410	4200	3100
J1	65	50	450	530	4000	4000
J2	30	60	450	430	4700	4500

The results showed a stability of the strain in the shipping conditions.

4.2.3. Shipping conditions

Temperatures registered by the temperature probe during shipping were between 0.9°C and 2.6°C. The temperatures at reception are recorded in the following table.

Table 9: temperatures at reception

Collaborator	Temperature (°C)	State of the samples	Probe temperature (°C)	
			Mean	Standard deviation
A	2,4	Correct	1,8	0,9
B	4,0	Correct	1,8	0,7
C	5,4	Correct	0,9	1,5
D	5,9	Correct	1,6	0,8
E	4,3	Correct	2,3	0,8
F	3,5	Correct	2,6	1,1
G	4,5	Correct	2,1	1,2
H	3,1	Correct	2,4	1,4
I	5,4	Correct	1,1	1,4
J	6,6	Correct	1,5	1,2
K	4,9	Correct	2,2	0,8
L	2,1	Correct	/	/

All collaborators received the packages and the reagents in one day, except:

- Collaborator E which received a part of the reagents one day after the samples,
- Collaborators K and L which received their packages in two days.

The data from collaborators E, K and L were excluded from the final analysis of the results.

4.2.4. Conclusion

The results of 9 collaborators were exploited.

4.3. Results

4.3.1. Expert laboratory

Results obtained for the Expert Laboratory are presented in the table 10.

Table 10: Results of the Expert Laboratory (in CFU/ml)

Level	Reference method		Alternative method	
	Duplicate 1	Duplicate 2	Duplicate 1	Duplicate 2
L_0	<10	<10	<10	<10
L_1	25	60	20	40
L_2	370	350	420	410
L_3	2100	3900	3700	3200

Results according to the ISO 16649-2 standard and according to the alternative method were in agreement.

4.3.2. Results obtained by the collaborators

Detailed results of the 9 laboratories which realized the analysis are presented in **Appendix H**. The results are summarized in the table 11 for the low level L_1 , intermediate level L_2 and high level L_3 .

Table 11: Results in CFU/ml of the collaborators per level of contamination (RM: reference method, AM: alternative method, D: duplicate)

Collaborator	L_1				L_2				L_3			
	RM		AM		RM		AM		RM		AM	
	D1	D2	D1	D2	D1	D2	D1	D2	D1	D2	D1	D2
A	15	20	20	70	340	320	440	370	4800	4500	2900	5100
B	25	55	10	10	410	420	380	300	3800	3900	4100	3600
C	40	45	30	50	460	390	350	280	4100	4300	3100	4500
D	40	35	50	40	360	370	460	430	4500	4900	4200	4500
F	40	30	40	50	420	370	220	290	4000	5400	4700	3900
G	40	25	40	40	460	430	300	360	5000	5100	4800	3700
H	55	65	100	30	420	370	340	420	5700	4500	4700	4500
I	65	75	40	40	390	420	310	400	4500	4500	4500	4500
J	35	25	10	40	450	350	370	400	5000	3400	4000	3500

It's important to note that a part of the results of the level L_1 do not fulfill the requirements of the standard EN ISO 7218/A1:2013 for the low counts of colonies (§ 10.3.2.4.1). Because of the low levels of *E. coli* inoculated, some results are expressed despite of their concentration inferior to 40 CFU/g (less than 4 colonies on Petri dishes for the enumeration of the initial suspension) while they should be noted: "Microorganisms are present but less than 40 per ml".

Eight results of the reference method and six results of the alternative method are concerned.

After the presentation of the project of renewal study of the method in July 2019, the Technical Board agreed with the proposition of the Expert Laboratory to still interpret all the data of the level L_1 .

4.3.3. Conclusion

Results of 9 laboratories were finally statistically exploited.

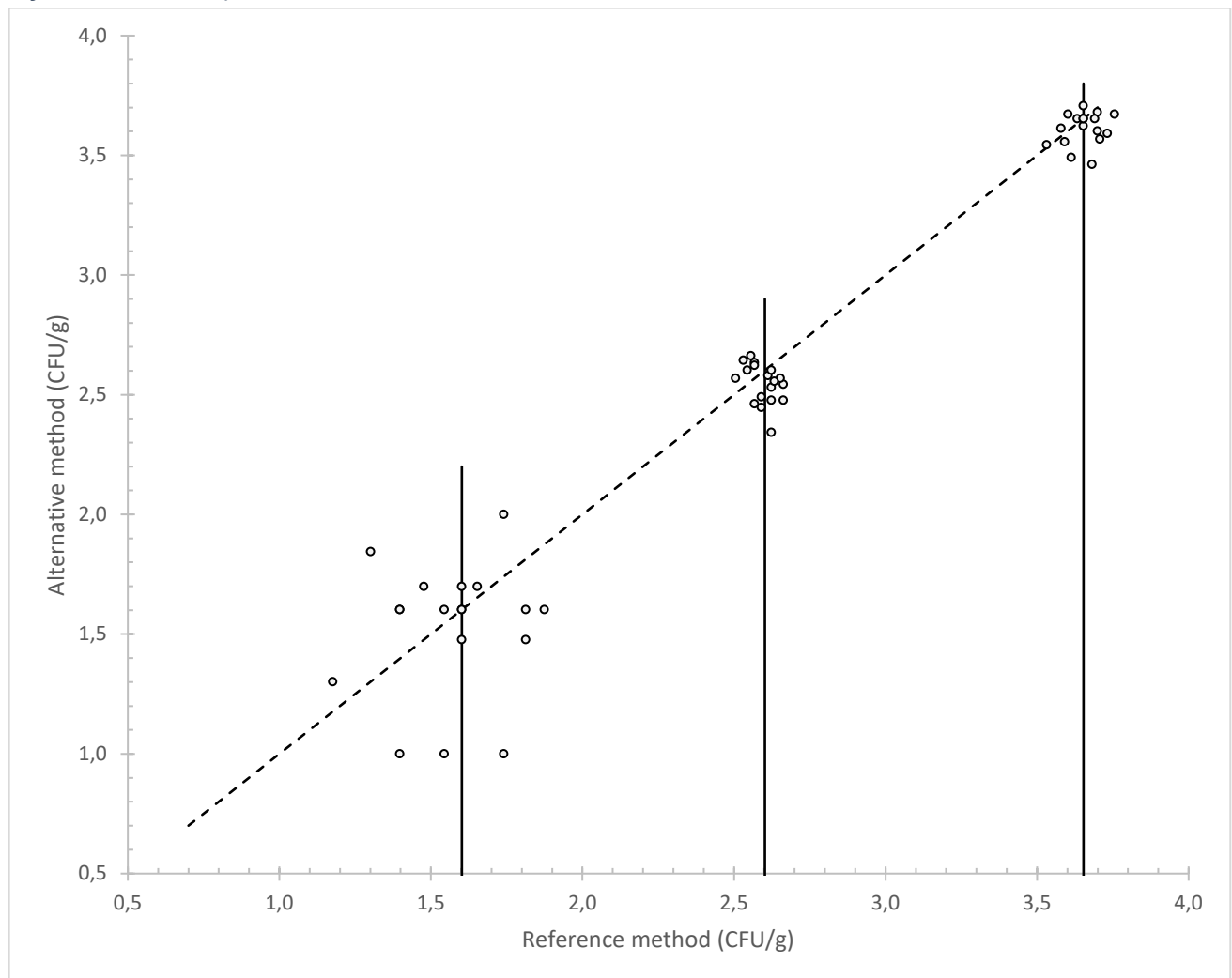
The results obtained by the collaborators were in agreement with those of the Expert Laboratory.

4.4. Statistical interpretations and calculations

4.4.1. Visual linearity checking

After the log10 transformation of all test results, data are plotted with the results of the reference method on the x-axis and the results of the alternative method on the y-axis (figure 17).

Figure 17: Scatter plot of reference-method versus alternative-method results for the interlaboratory study (dotted line: first bisecting line, vertical lines: medians of the measurements obtained with the reference method)



Data are well balanced around the median values of the reference method for each level, but a very slight negative bias is observed for the alternative method at all levels of contamination.

4.4.2. Calculation of the accuracy profile and interpretation

An accuracy profile is drawn according to the calculations provided in the Excel spreadsheet named [AP calculation tool ILS \(clause 6-2-3 Calculations summary and interpretation of data\) ver 14-03-2016.xlsx](#), available at: <http://standards.iso.org/iso/16140/-2/ed-1/en>.

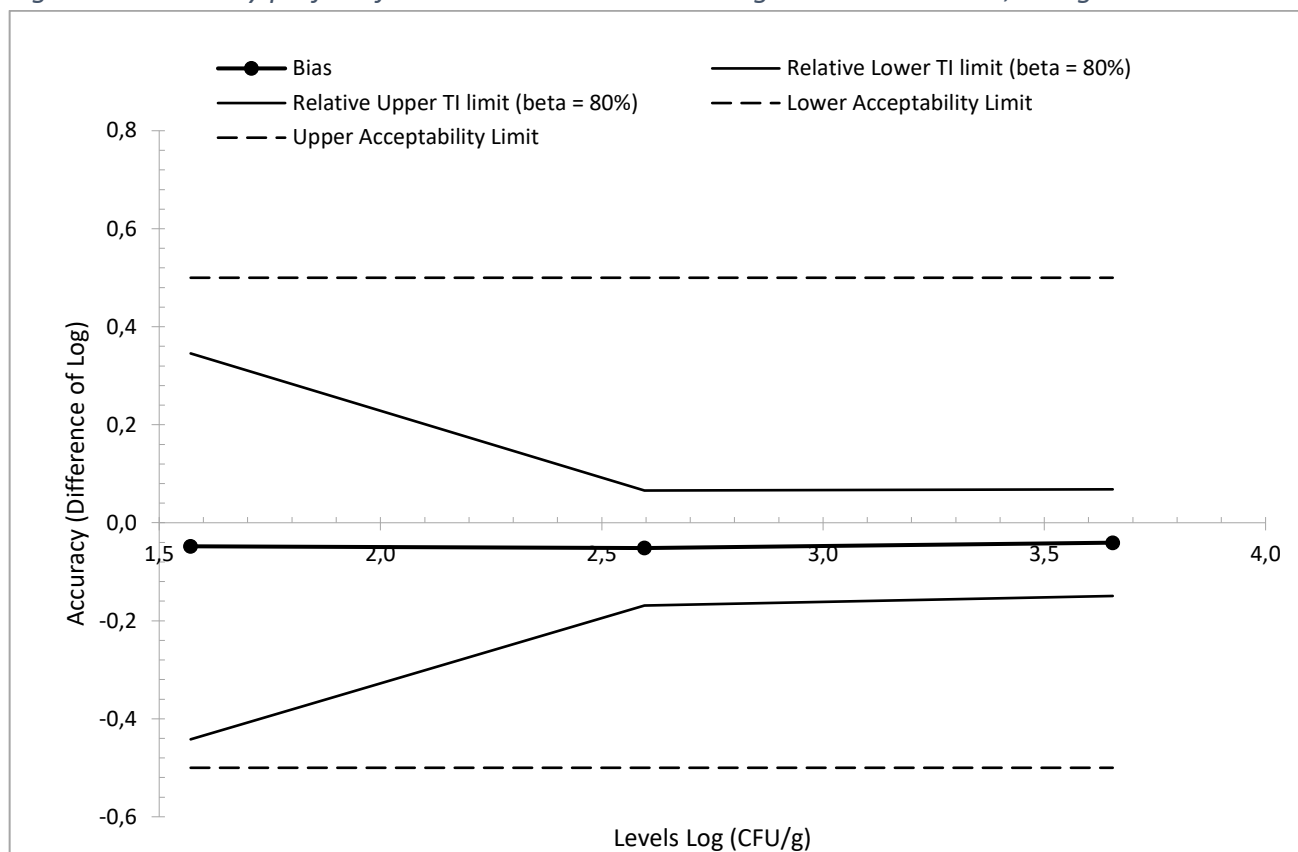
The results of the calculations are provided in table 12.

The graphical representation of the accuracy profile lies in figure 18.

Table 12: Summary of the accuracy profile calculations (AL: acceptability limit, TI: tolerance interval, SD: standard deviation)

Tolerance probability (beta)	80%	80%	80%			
Acceptability limit in log (lambda)	0.50	0.50	0.50			
Levels	Alternative method			Reference method		
	Low	Medium	High	Low	Medium	High
Target value	1.571	2.597	3.655			
Number of participants (K)	9	9	9	9	9	9
Average for alternative method	1.523	2.545	3.614	1.571	2.597	3.655
Repeatability standard deviation (sr)	0.236	0.062	0.079	0.112	0.038	0.057
Between-labs standard deviation (sL)	0.158	0.056	0.000	0.157	0.027	0.000
Reproducibility standard deviation (sR)	0.284	0.084	0.079	0.193	0.046	0.057
Corrected number of dof	14.967	13.446	16.941	11.187	14.757	16.941
Coverage factor	1.389	1.401	1.370			
Interpolated Student t	1.341	1.348	1.334			
Tolerance interval standard deviation	0.2937	0.0871	0.0816			
Lower TI limit	1.129	2.428	3.505			
Upper TI limit	1.917	2.663	3.723			
Bias	-0.048	-0.052	-0.041			
Relative Lower TI limit (beta = 80%)	-0.442	-0.169	-0.149			
Relative Upper TI limit (beta = 80%)	0.346	0.066	0.068			
Lower Acceptability Limit	-0.50	-0.50	-0.50			
Upper Acceptability Limit	0.50	0.50	0.50			
Pooled repro standard dev of reference	0.119					

Figure 18: Accuracy profile of the alternative method using $\beta = 80\%$ and $\lambda = 0,50 \log_{10}$ unit



The AL is met for all the contamination levels: the tolerance interval limits of the alternative method are within the acceptability limits of 0.5 log CFU/g

4.5. General conclusion for the interlaboratory study

The tolerance intervals of all levels of contamination fall within the default acceptability limits (± 0.5 log CFU/ml).

Despite the very slight bias observed for all levels of contamination (from -0.052 to -0.041 log CFU/ml), the alternative method is regarded as being equivalent to the reference method.

The data and the interpretation of the methods comparison study and of the interlaboratory study fulfilled the requirements of the EN ISO 16140-2:2016 standard. The REBECCA method is considered as equivalent to the reference method described in the ISO 16649-2:2001 standard.

5. Extension study - 2025 (with one dilution)

5.1. Relative trueness study

5.1.1. Number and nature of the samples

Considering all the steps of the validation:

- 90 samples were analyzed during the initial validation study,
- 102 samples were analyzed during the third renewal study.

Overall, 192 samples were analyzed giving:

- 104 exploitable results for the REBECCA method with the surface spreading technique modality,
- 105 exploitable results for the REBECCA method with for the pour plate modality,
- 100 exploitable results for the REBECCA+EB method with the surface spreading technique modality,
- 105 exploitable results for the REBECCA+EB method with for the pour plate modality.

The distribution of the samples per category, type and inoculation technique is given in table 13.

Table 13: number and nature of the samples analyzed for the relative trueness study

Category	Type		REBECCA								REBECCA+EB							
			Surface spreading				Pour plates				Surface spreading				Pour plates			
			Analyzed		Kept for the statistical analysis		Analyzed		Kept for the statistical analysis		Analyzed		Kept for the statistical analysis		Analyzed		Kept for the statistical analysis	
IVS	TRS	IVS	TRS	IVS	TRS	IVS	TRS	IVS	TRS	IVS	TRS	IVS	TRS	IVS	TRS	IVS	TRS	
Meats products	a	Raw products	11	5	2	5	11	5	2	5	11	5	0	5	11	5	2	5
	b	Ready-to-reheat products	3	5	1	4	3	5	3	4	3	5	2	4	3	5	3	4
	c	Smoked and cured products	5	8	3	2	5	8	3	2	5	8	3	2	5	8	3	2
	Total		19	18	6	11	19	18	8	11	19	18	5	11	19	18	8	11
Dairy & egg products	a	Pasteurized and dehydrated products	3	8	2	4	3	8	1	4	3	8	1	4	3	8	1	4
	b	Raw milk products	12	7	8	3	12	7	9	3	12	7	8	3	12	7	9	3
	c	Desserts and egg products	0	9	0	5	0	9	0	5	0	9	0	5	0	9	0	5
	Total		15	24	10	12	15	24	10	12	15	24	9	12	15	24	10	12
Seafood products	a	Raw products	3	6	2	3	3	6	2	3	3	6	2	3	3	6	2	3
	b	Marinated and smoked products	2	4	1	4	2	4	1	4	2	4	1	4	2	4	1	4
	c	Ready-to-reheat products	14	0	6	0	14	0	7	0	14	0	0	6	14	0	0	6
	Total		19	10	9	7	19	10	10	7	19	10	3	13	19	10	3	13
Vegetal products	a	Raw products	2	14	0	5	2	14	0	5	2	14	0	5	2	14	0	5
	b	Pre-cut and pre-cooked products	3	8	3	3	3	8	2	3	3	8	3	3	3	8	3	3
	c	Processed products	13	0	5	0	13	0	5	0	13	0	5	0	13	0	0	5
	Total		18	22	8	8	18	22	7	8	18	22	8	8	18	22	3	13
Feed products	a	Pet food	9	0	5	0	9	0	5	0	9	0	5	0	9	0	5	0
	b	Livestock food	0	7	0	5	0	7	0	5	0	7	0	5	0	7	0	5
	c	Ingredients	10	2	4	2	10	2	5	1	10	2	4	1	10	2	5	1
	Total		19	9	9	7	19	9	10	6	19	9	9	6	19	9	10	6
Ready-to-eat & ready-to-reheat products	a	Ready-to-eat products	0	7	0	6	0	7	0	6	0	7	0	6	0	7	0	6
	b	Ready-to-reheat products	0	7	0	6	0	7	0	5	0	7	0	5	0	7	0	5
	c	Smoked and marinated products	0	5	0	5	0	5	0	5	0	5	0	5	0	5	0	5
	Total		0	19	0	17	0	19	0	16	0	19	0	16	0	19	0	16
Total			90	102	42	62	90	102	45	60	90	102	34	66	90	102	34	71
			192		104		192		105		192		100		192		105	

5.1.2. Artificial contaminations

Artificial contaminations were performed using spiking and seeding protocols. The strains used, and the contamination protocols are presented in Appendix C.

Not inoculated samples were also used: 130 of them were analyzed that led to the obtention of 47 interpretable results. Naturally contaminated samples represent thus 44.8% of the results.

5.1.3. Protocols used during the study

The two modalities of enumeration of the alternative method were tested: surface spreading and pour plates. The minimum incubation times of the Petri dishes was applied, namely 22 hours at 37±1°C.

5.1.4. Results

Samples were analyzed by the reference and the alternative method so as to obtain at least 15 interpretable results per category and at least 5 per type.

Raw results are shown in Appendix I.

Three kinds of results are not considered as part of the statistical calculations:

- Those expressed with less than 4 colonies per Petri dish for at least one method or inoculation modality,
- those lower or higher than the quantification limits,
- Undetermined results.

All results are presented in scatter plots per category and modality of inoculation in figures below:

- Figures 1 to 4: scatter plots for the REBECCA method:
 - o Figure 1: surface spreading technique plots for each category,
 - o Figure 2: pour plates method for each category,
 - o Figures 3 and 4: scatter plots for all categories per plating technique.
- Figures 5 and 8: scatter plots for the REBECCA+EB method:
 - o Figure 5: surface spreading technique plots for each category,
 - o Figure 6: pour plates method for each category,
 - o Figures 7 and 8: scatter plots for all categories per plating technique.

On scatter plots:

- Each type of food is differentiated per type on individual category scatter plots: blue circle: type a / orange diamond: type b / green triangle: type c
- Results expressed with less than 4 colonies per Petri dish for at least one method are indicated by a yellow square,
- Results lower or higher than the quantification limits for one method are indicated by a red square. The value of these results is corrected according to the EN ISO 16140-2/A1 (2024) requirements.

Figure 19: Two-dimensional plots per category, using the surface spreading inoculation for REBECCA

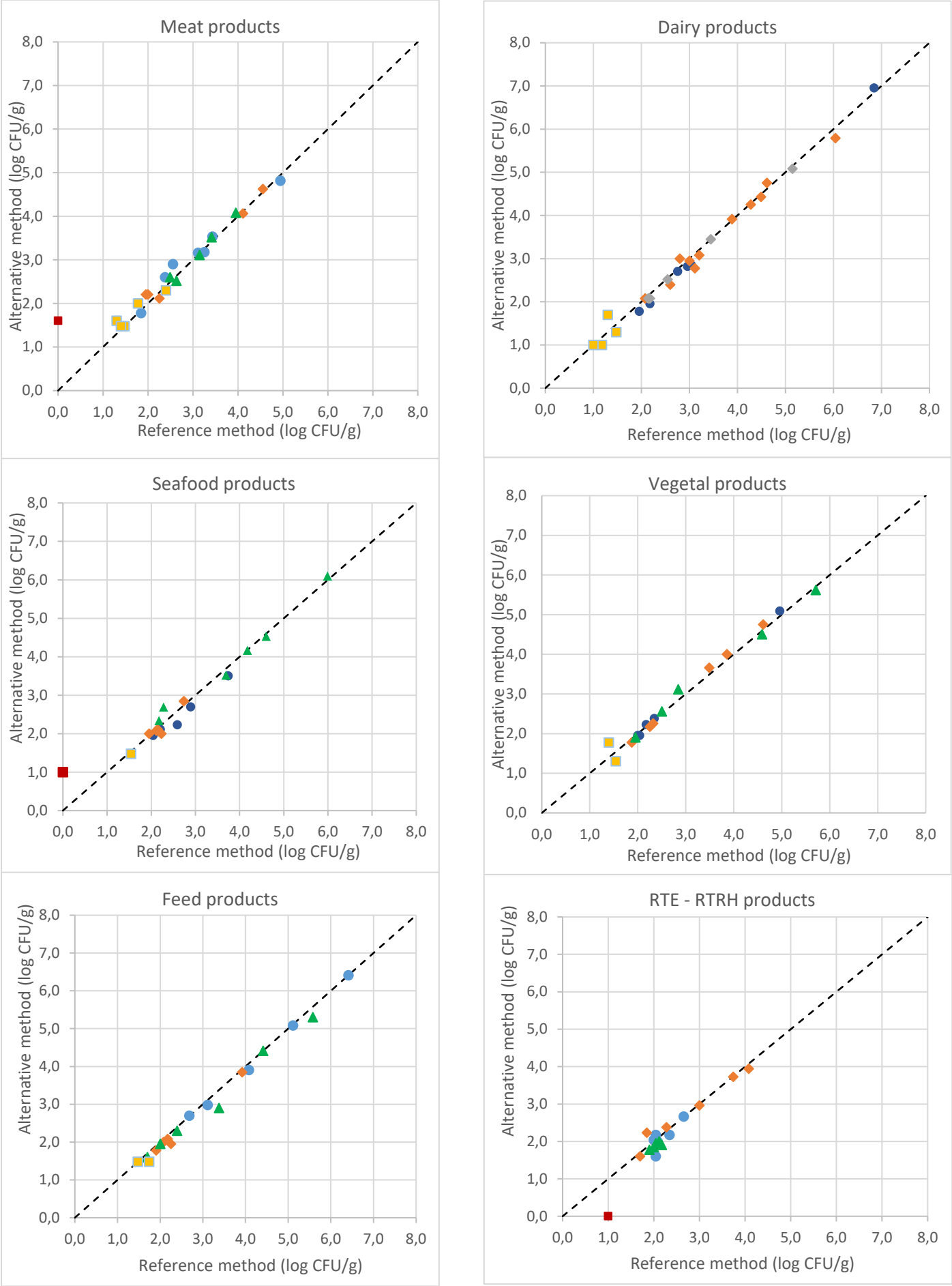


Figure 20: Two-dimensional plots per category, using the pour plate inoculation for REBECCA

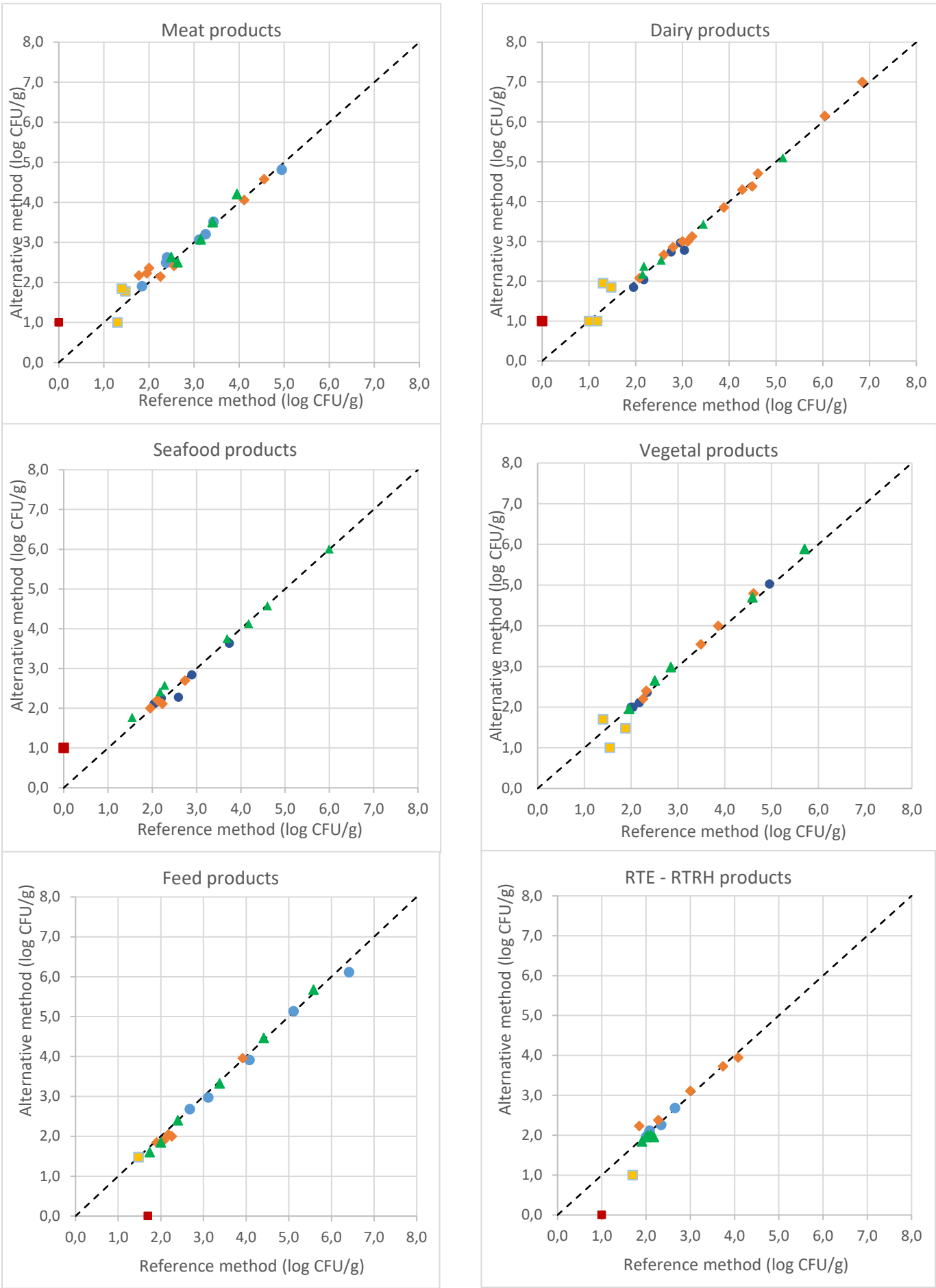


Figure 21: Two-dimensional plots for all categories using the surface spreading inoculation for REBECCA

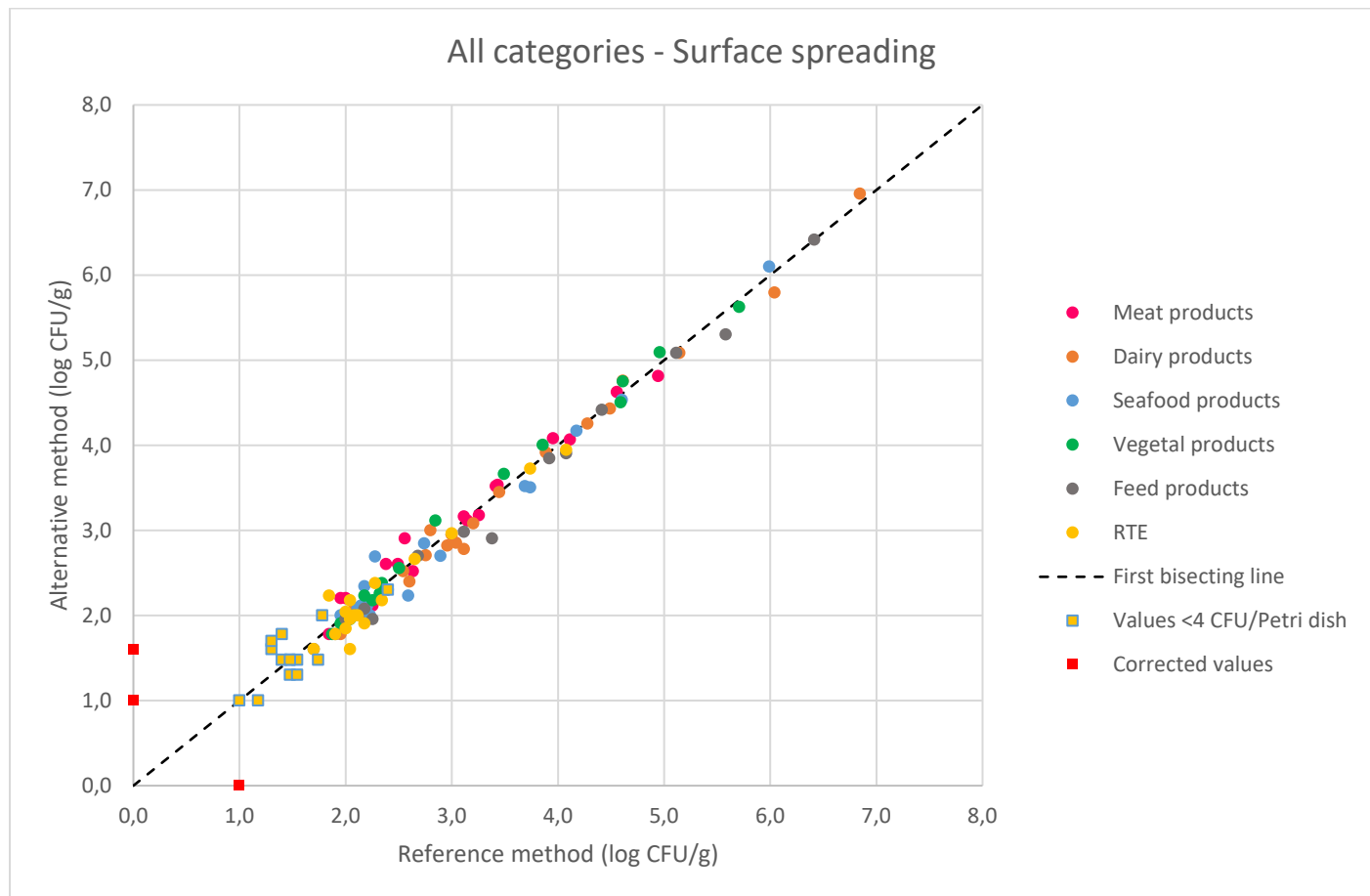


Figure 22: Two-dimensional plots for all categories using the pour plate inoculation for REBECCA

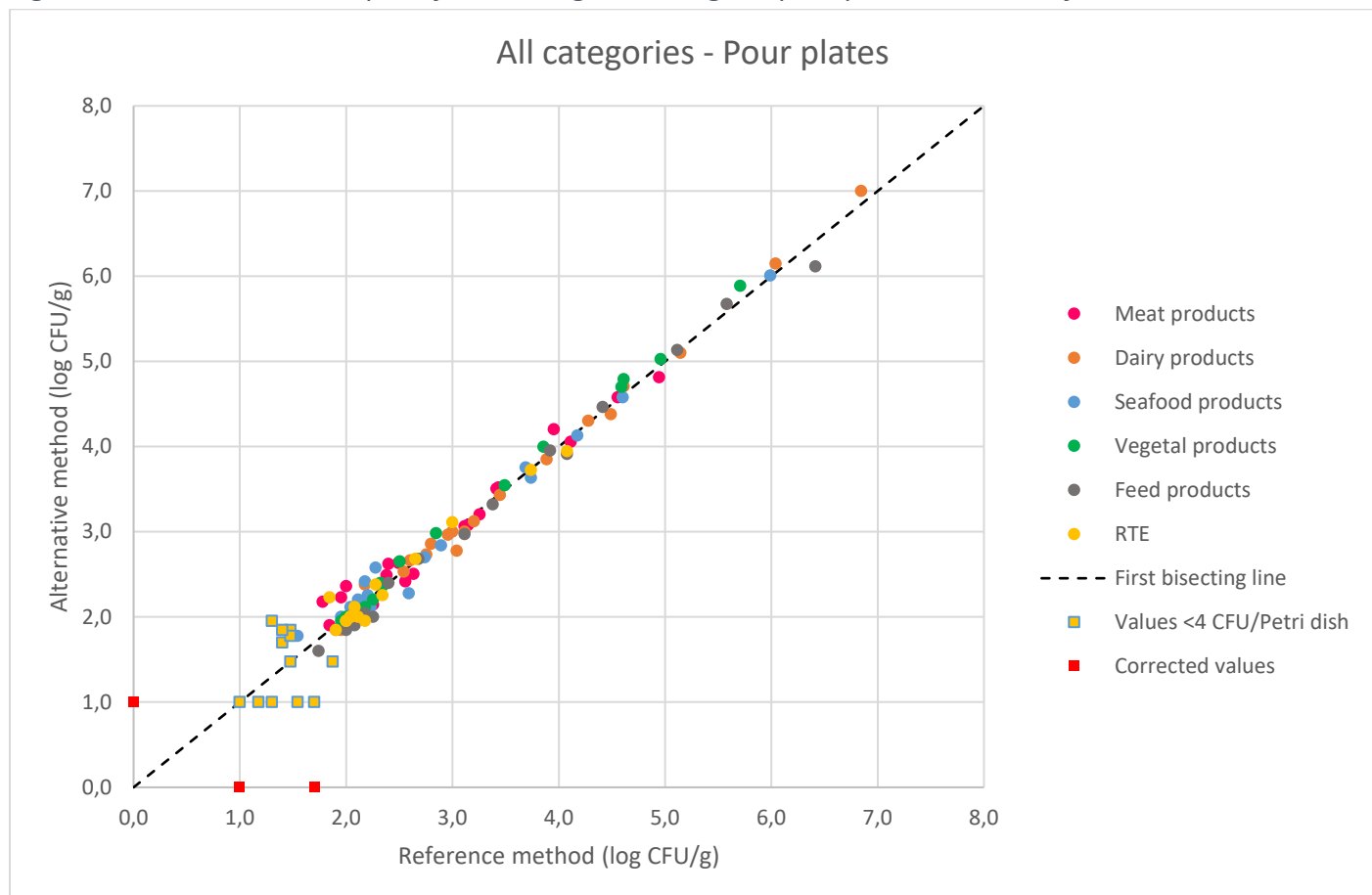


Figure 23: Two-dimensional plots per category, using the surface spreading inoculation for REBECCA+EB

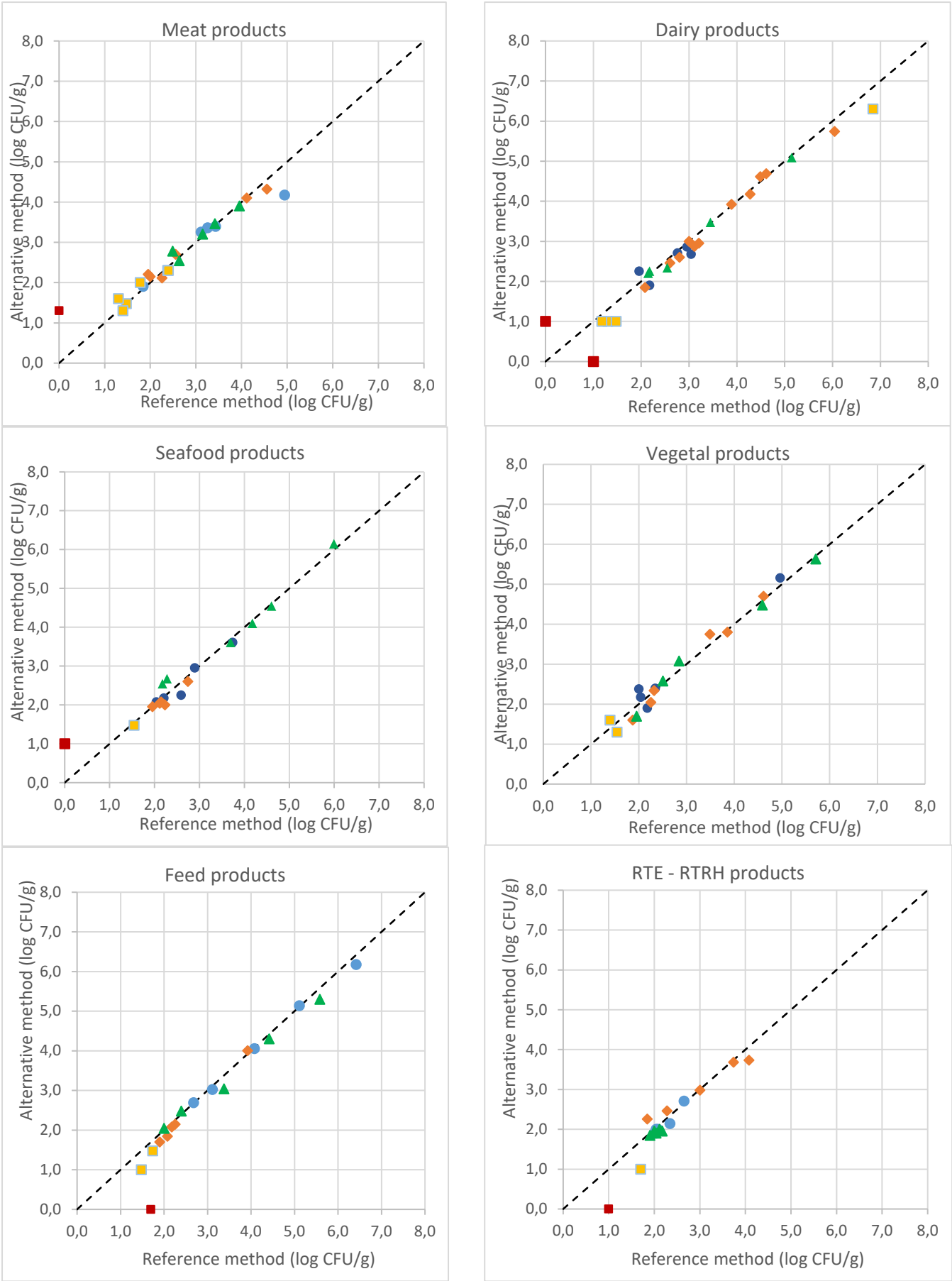


Figure 24: Two-dimensional plots per category, using the pour plate inoculation for REBECCA+EB

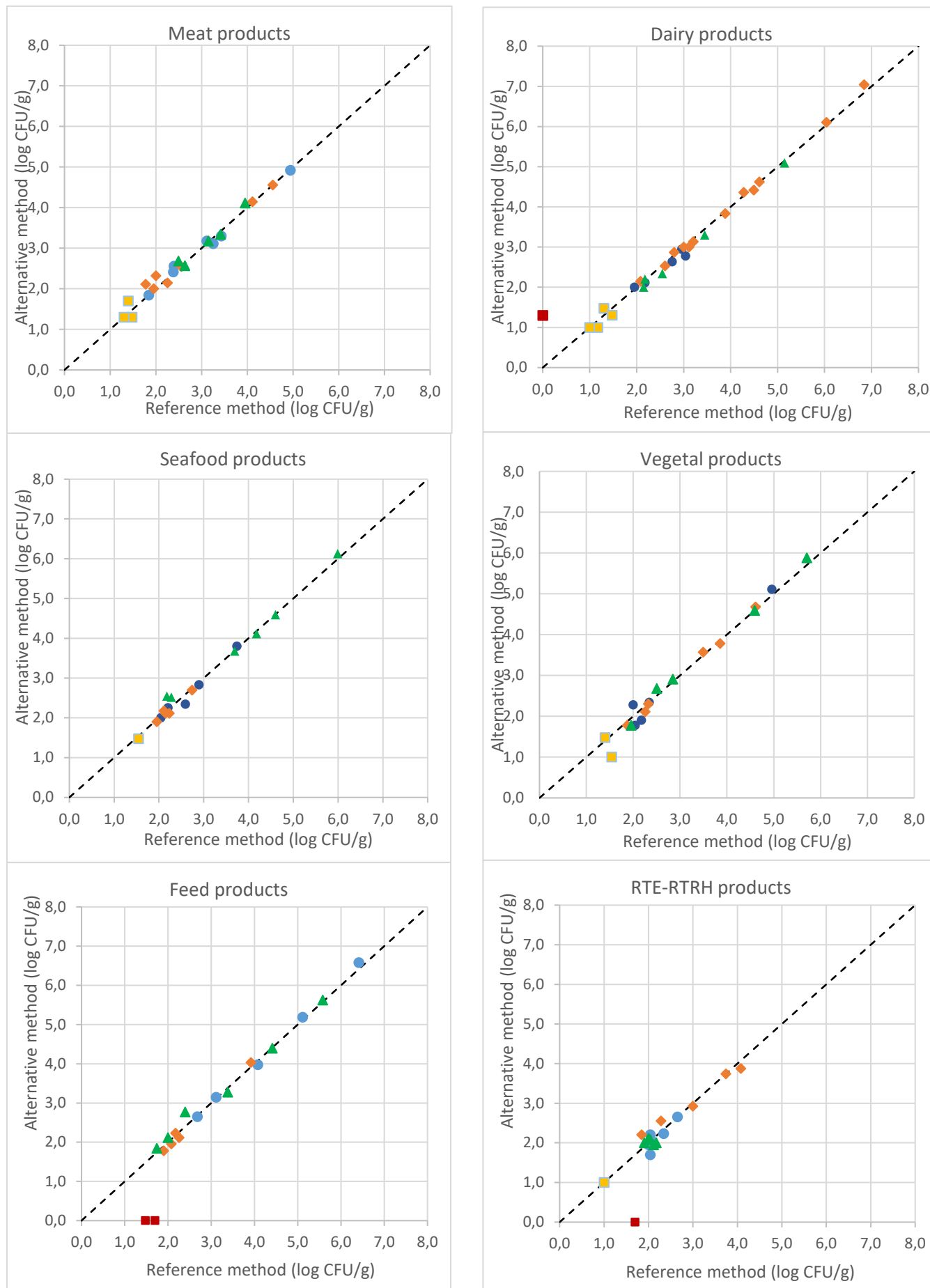


Figure 25: Two-dimensional plots for all categories using the surface spreading inoculation for REBECCA+EB

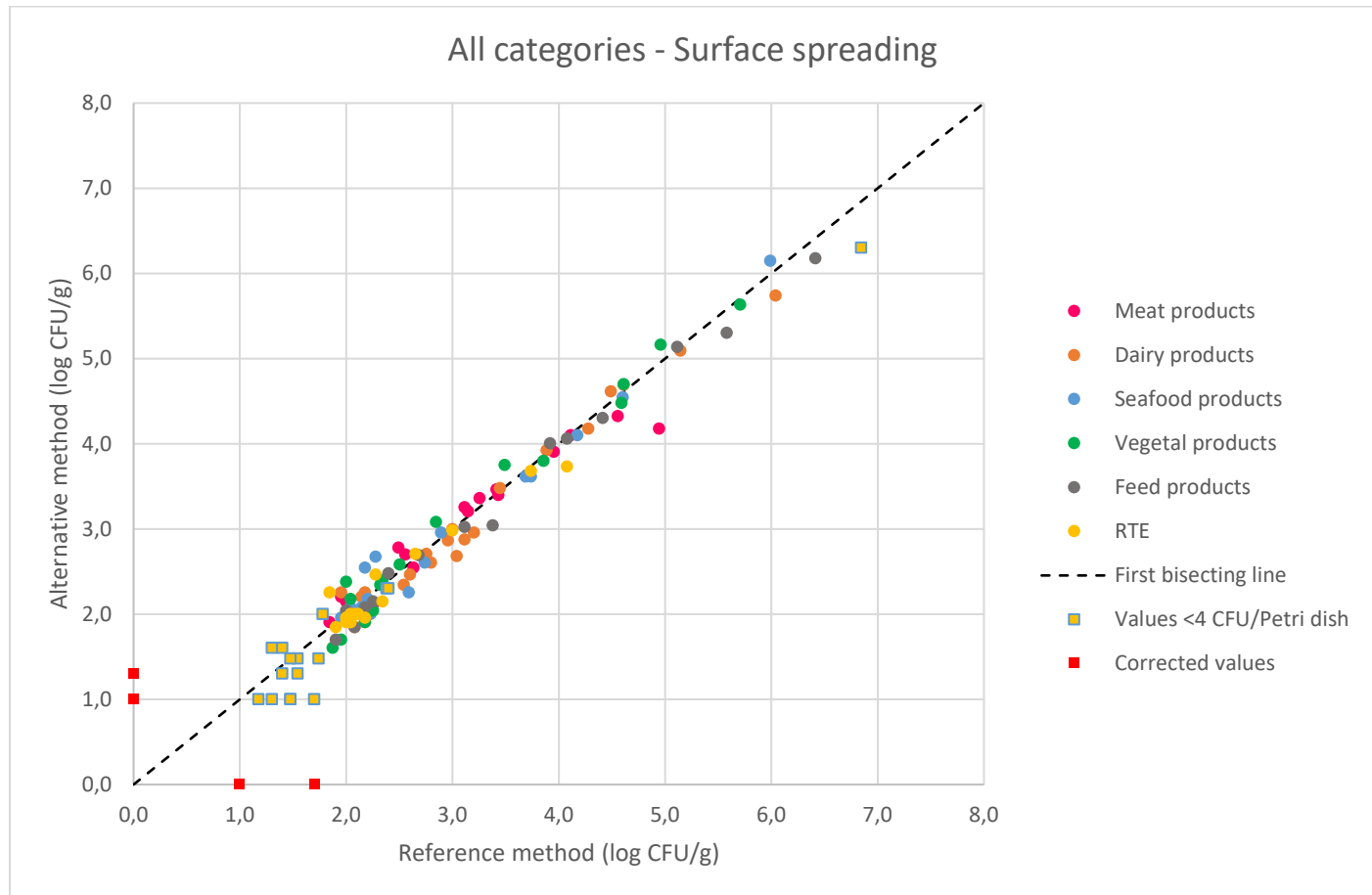
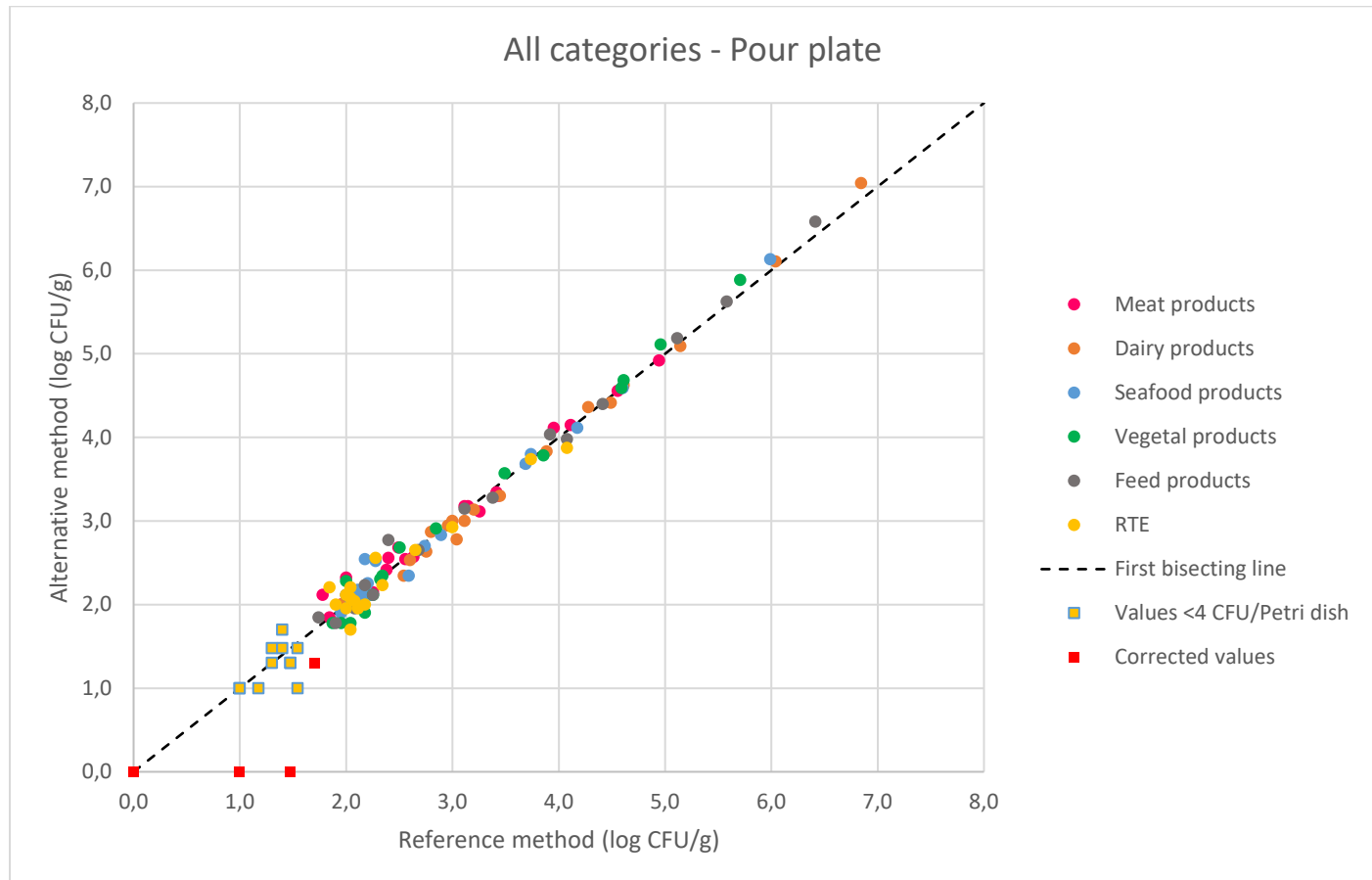


Figure 26: Two-dimensional plots for all categories using the pour plate inoculation for REBECCA+EB



5.1.5. Calculation and interpretation of relative trueness study

The results obtained are analyzed using the Bland-Altman method.

Statistical calculations are presented in Appendix J, as well as the results excluded from the statistical analysis per category, type and modality of inoculation.

Table 14 presents the summary of the average differences and standard deviation differences per method, category and for all categories.

Table 14: values for the Bland-Altman difference plot

Method	Inoculation	Category	n	Average difference = bias	Standard deviation differences	Lower Confidence Limit	Upper Confidence Limit
REBECCA	Surface spreading	MP	17	0.06	0.15	-0.26	0.37
		DP	22	-0.07	0.13	-0.35	0.20
		SP	16	-0.04	0.19	-0.45	0.37
		VP	16	0.02	0.12	-0.23	0.28
		FP	16	-0.12	0.13	-0.41	0.16
		RTE	17	-0.06	0.18	-0.45	0.33
		All cat.	104	-0.04	0.16	-0.35	0.28
	Pour plate	MP	19	0.07	0.17	-0.30	0.44
		DP	22	-0.01	0.10	-0.23	0.21
		SP	17	0.03	0.15	-0.30	0.35
		VP	15	0.06	0.08	-0.12	0.25
		FP	16	-0.09	0.11	-0.34	0.16
		RTE	16	-0.01	0.13	-0.31	0.28
		All cat.	105	0.01	0.14	-0.26	0.28
REBECCA+EB	Surface spreading	MP	16	-0.01	0.25	-0.54	0.53
		DP	21	-0.09	0.17	-0.44	0.27
		SP	16	-0.01	0.19	-0.43	0.41
		VP	16	0.01	0.20	-0.44	0.46
		FP	15	-0.10	0.14	-0.40	0.20
		RTE	16	-0.06	0.17	-0.43	0.32
		All cat.	100	-0.04	0.19	-0.42	0.33
	Pour plate	MP	19	0.04	0.14	-0.26	0.34
		DP	22	-0.04	0.11	-0.26	0.19
		SP	16	0.02	0.14	-0.30	0.35
		VP	16	0.00	0.16	-0.36	0.35
		FP	16	0.03	0.14	-0.27	0.32
		RTE	16	-0.01	0.18	-0.40	0.39
		All cat.	105	0.00	0.14	-0.28	0.29

Overall, the average difference is equal to -0,04 (surface spreading method for REBECCA and REBECCA+EB) and 0,01 (pour plate method for REBECCA) and 0,00 (pour plate method for REBECCA+EB), showing no bias between the REBECCA methods and the reference method.

The average difference varies from:

- REBECCA: -0.12 log CFU/g (feed products) to 0.06 CFU/g (meat products) for the surface spreading method and from -0.09 log CFU/g (feed products) to 0.07 log CFU/g (meat products) for the pour plate technique,
- REBECCA+EB: -0.10 log CFU/g (feed products) to 0.01 CFU/g (vegetal products) for the surface spreading method and from -0.04 log CFU/g (dairy and egg products) to 0.04 log CFU/g (meat products) for the pour plate technique.

Upper and lower 95% confidence interval limits are lower than 0.5 log showing a good correlation between the two methods.

The Bland-Altman difference plots are presented for all categories in figures 9 and 10 for the REBECCA method and in figures 11 and 12 for the REBECCA+EB method.

As on scatter plots:

- Each category is differentiated by a specific colour,
- Results expressed with less than 4 colonies per Petri dish for at least one method are indicated by a yellow square,
- Results lower or higher than the quantification limits for one method are indicated by a red square. The value of these results is corrected according to the EN ISO 16140-2:2016 requirements.

Figure 27: Bland-Altman difference plot for REBECCA for all categories with the surface spreading method

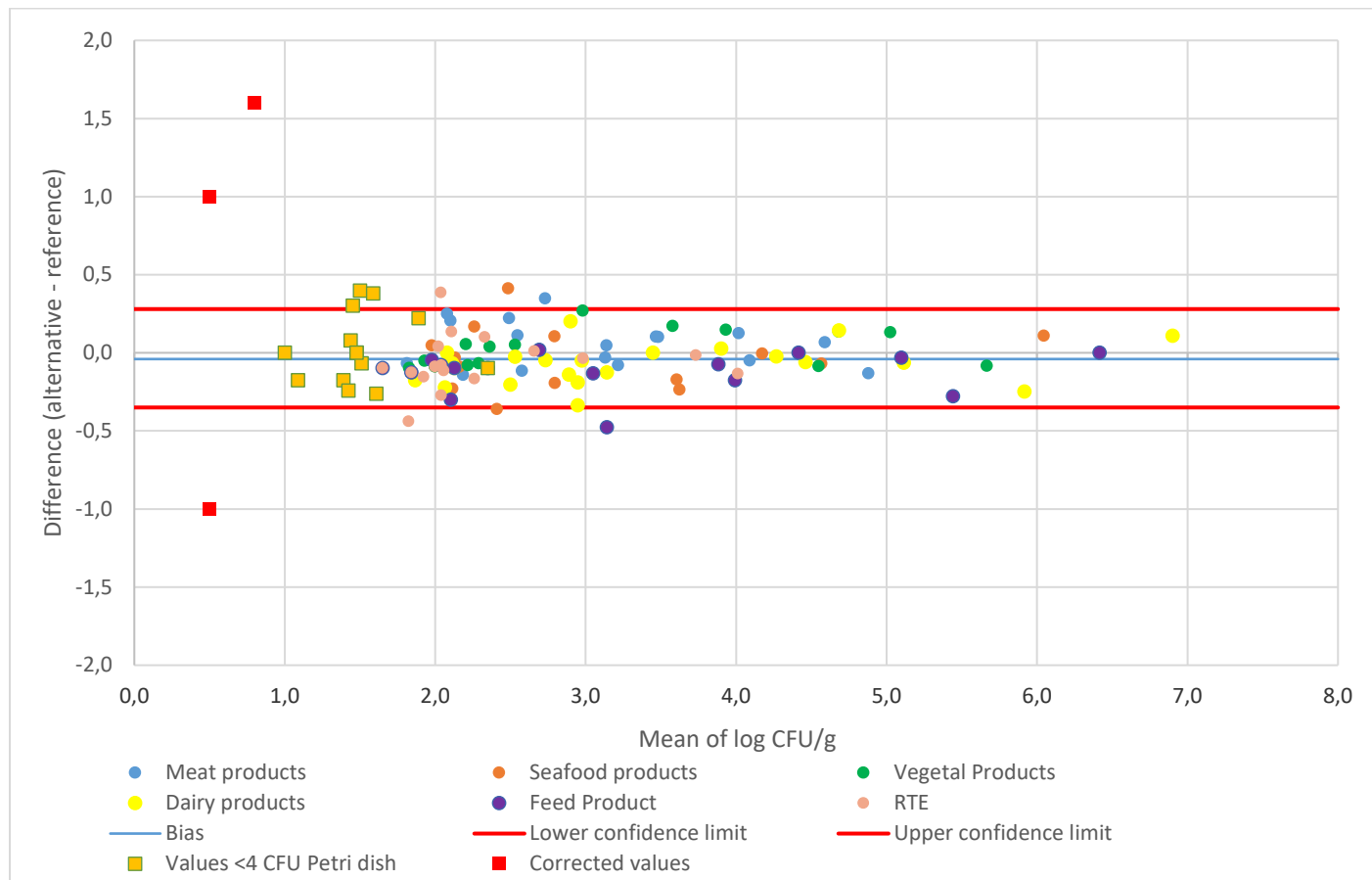


Figure 28: Bland-Altman difference plot for REBECCA for all categories with the pour plate technique

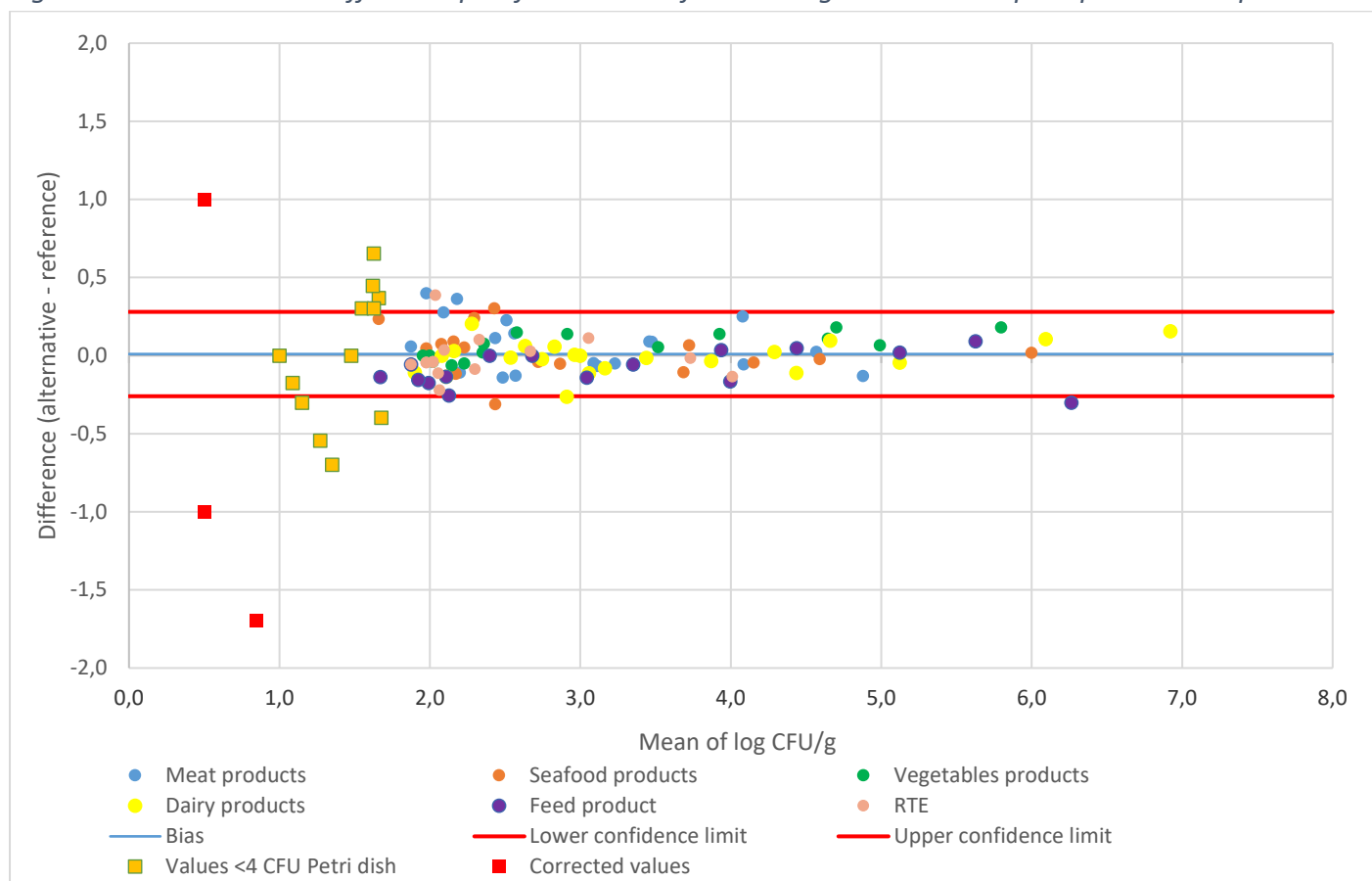


Figure 29: Bland-Altman difference plot for REBECCA+EB for all categories with the surface spreading method

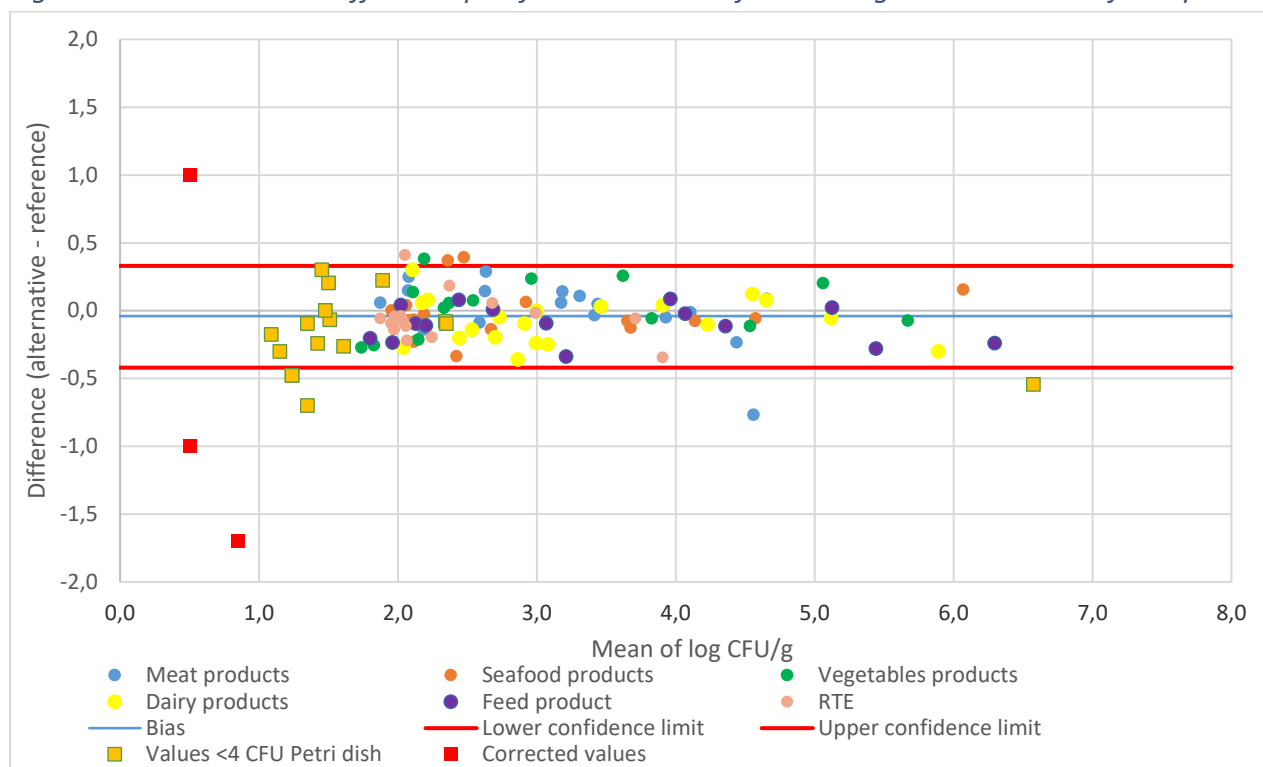
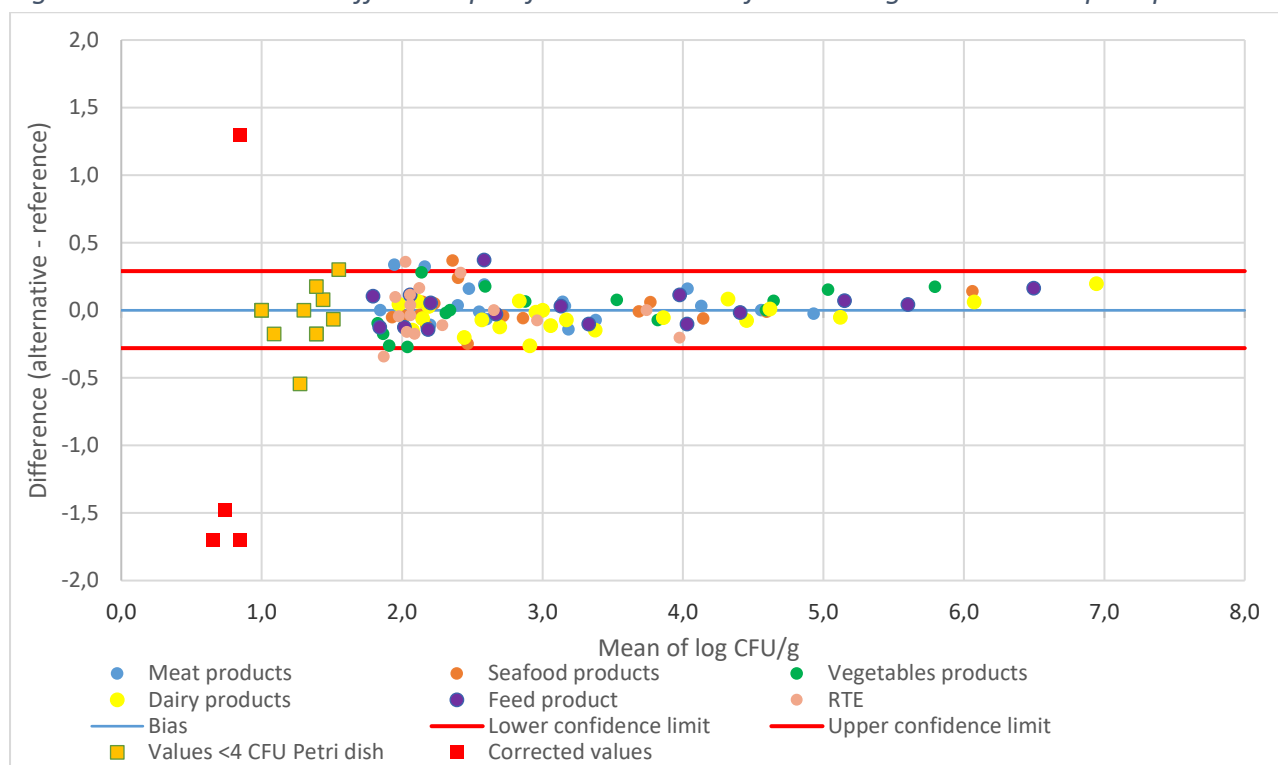


Figure 30: Bland-Altman difference plot for REBECCA+EB for all categories with the pour plate technique



- Observations:

Samples for which the average difference is lower or higher than the confidence limits are listed in table 4 for the REBECCA method and in table 5 for the REBECCA+EB method.

Table 15: values outside the confidence limits on the Bland-Altman difference plot for the REBECCA method (green cases: values <4 CFU/Petri dish, yellow cases: values lower and higher than the quantification limits, blue: values higher than the confidence limits, red: values lower than the quantification limits)

Inoculation	Category	Type	Sample #	Reference Method value (log)	Alternative Method value (log)	Mean	Difference
Surface spreading: LCL: -0,35 UCL: +0,28	MP	a	VI 320	2,56	2,90	2,73	0,35
		b	1692051	1,30	1,60	1,45	0,30
		c	1692065	0,00	1,60	0,80	1,60
	DP	a	1692054	1,30	1,70	1,50	0,40
	SP	a	CI 141	2,59	2,23	2,41	-0,36
		c	MV 2921	2,28	2,69	2,48	0,41
		a	1691995	0,00	1,00	0,50	1,00
	VP	c	DJ 3361	1,40	1,78	1,59	0,38
	FP	c	RD 1429	3,38	2,90	3,14	-0,48
	RTE	a	1692053	2,04	1,60	1,82	-0,44
		b	1698413	1,85	2,23	2,04	0,39
		a	1692050	1,00	0,00	0,50	-1,00
Pour plate: LCL: -0,26 UCL: +0,28	MP	b	VR 5152	1,78	2,18	1,98	0,40
		b	1698415	2,00	2,36	2,18	0,36
		a	VR 4754	1,48	1,78	1,63	0,30
		b	1692051	1,30	1,00	1,15	-0,30
		c	MV 1916	1,40	1,85	1,62	0,45
		c	1692065	0,00	1,00	0,50	1,00
	DP	a	1691977	3,04	2,78	2,91	-0,26
		a	1692054	1,30	1,95	1,63	0,65
		a	1692055	1,48	1,85	1,66	0,37
		b	1691989	0,00	1,00	0,50	1,00
	SP	a	CI 141	2,59	2,28	2,43	-0,31
		c	MV 2921	2,28	2,58	2,43	0,30
		a	1691999	0,00	1,00	0,50	1,00
	VP	b	DJ 3849	1,88	1,48	1,68	-0,40
		c	DJ 3361	1,40	1,70	1,55	0,30
		c	DJ 3510	1,54	1,00	1,27	-0,54
		c	1692066	1,70	0,00	0,85	-1,70
	FP	a	RD 1434	6,41	6,11	6,26	-0,30
	RTE	b	1698413	1,85	2,23	2,04	0,39
		b	1692052	1,70	1,00	1,35	-0,70
		a	1692050	1,00	0,00	0,50	-1,00

Table 16: values outside the confidence limits on the Bland-Altman difference plot for the REBECCA+EB method (green cases: values <4 CFU/Petri dish, yellow cases: values lower and higher than the quantification limits, blue: values higher than the confidence limits, red: values lower than the quantification limits)

Inoculation	Category	Type	Sample #	Reference Method value (log)	Alternative Method value (log)	Mean	Difference
Surface spreading: LCL: -0,42 UCL: +0,33	MP	a	1692012	4,94	4,18	4,56	-0,77
		c	1692065	0,00	1,30	0,65	1,30
	DP	a	1692055	1,48	1,00	1,24	-0,48
		b	R 36889	6,85	6,30	6,57	-0,54
		b	1691989	0,00	1,00	0,50	1,00
		b	1692008	1,00	0,00	0,50	-1,00
	SP	c	MV 2921	2,28	2,67	2,48	0,39
		c	Q 2235	2,18	2,54	2,36	0,37
		a	1691999	0,00	1,00	0,50	1,00
	FP	b	1691988	1,48	1,00	1,24	-0,48
		c	1692066	1,70	0,00	0,85	-1,70
	RTE	b	1698413	1,85	2,26	2,05	0,41
		b	1692052	1,70	1,00	1,35	-0,70
		a	1692050	1,00	0,00	0,50	-1,00
Pour plate: LCL: -0,28 UCL: +0,29	MP	b	VR 5152	1,78	2,11	1,95	0,34
		b	1698415	2,00	2,32	2,16	0,32
		c	MV 1916	1,40	1,70	1,55	0,30
	DP	b	1691989	0,00	1,30	0,65	1,30
	SP	c	Q 2235	2,18	2,54	2,36	0,37
	VP	c	DJ 3510	1,54	1,00	1,27	-0,54
	FP	c	RD 1428	2,40	2,77	2,58	0,37
		b	1691988	1,48	0,00	0,74	-1,48
		c	1692066	1,70	0,00	0,85	-1,70
	RTE	a	1692053	2,04	1,70	1,87	-0,34
		b	1698413	1,85	2,20	2,02	0,36
		b	1692052	1,70	0,00	0,85	-1,70

- **REBECCA method:**

- Surface spreading method

Twelve samples are outside the confidence limits: 6 concern corrected values or samples with less than 4 CFU/Petri dish. Among interpretable results, 3 are higher than the upper confidence limit and 4 are lower than the lower confidence limit.

- Pour plate technique:

Twenty-one samples are outside the confidence limits: 14 concern corrected values or samples with less than 4 CFU/Petri dish. Among interpretable results, 4 are higher than the upper confidence limit and 3 are lower than the lower confidence limit.

- **REBECCA+EB method:**

- Surface spreading method

Fourteen samples are outside the confidence limits: 10 concern corrected values or samples with less than 4 CFU/Petri dish. Among interpretable results, 2 are higher than the upper confidence limit and 1 is lower than the lower confidence limit.

- Pour plate technique:

Twelve samples are outside the confidence limits: 6 concern corrected values or samples with less than 4 CFU/Petri dish. Among interpretable results, 5 are higher than the upper confidence limit and 1 is lower than the lower confidence limit.

5.1.6. Conclusion

The relative trueness study of the alternative method is satisfactory.

Table 6 presents the summary of the results between the two interpretations.

Table 17: summary of the results

Single plate	REBECCA base Surface						Two dilutions	REBECCA base Surface				
	Category	n	Bias	SD	LCL	UCL		n	Bias	SD	LCL	UCL
	Meat products	17	0.06	0.15	-0.26	0.37		17	0.05	0.14	-0,26	0,36
	Dairy & egg products	22	-0.07	0.13	-0.35	0.20		22	-0.07	0.13	-0,35	0,20
	Seafood products	16	-0.04	0.19	-0.45	0.37		16	-0.05	0.18	-0,45	0,35
	Vegetal products	16	0.02	0.12	-0.23	0.28		16	0.03	0.12	-0,24	0,28
	Feed products	16	-0.12	0.13	-0.41	0.16		16	-0.13	0.12	-0,39	0,13
	RTE & RTRH	17	-0.06	0.18	-0.45	0.33		17	-0.06	0.18	-0,45	0,33
	All cat.	104	-0.04	0.16	-0.35	0.28		104	-0.04	0.18	-0,40	0,32
Single plate	REBECCA base pour plate						Two dilutions	REBECCA base pour plate				
	Category	n	Bias	SD	LCL	UCL		n	Bias	SD	LCL	UCL
	Meat products	19	0.07	0.17	-0.30	0.44		19	0.07	0.17	-0,30	0,44
	Dairy & egg products	22	-0.01	0.10	-0.23	0.21		22	-0.01	0.10	-0,23	0,21
	Seafood products	17	0.03	0.15	-0.30	0.35		17	0.02	0.15	0,17	0,30
	Vegetal products	15	0.06	0.08	-0.12	0.25		15	0.06	0.08	-0,12	0,25
	Feed products	16	-0.09	0.11	-0.34	0.16		16	-0.08	0.12	-0,34	0,18
	RTE & RTRH	16	-0.01	0.13	-0.31	0.28		16	-0.01	0.13	-0,31	0,28
	All cat.	105	0.01	0.14	-0.26	0.28		105	0.01	0.13	-0,25	0,27
Single plate	REBECCA + EB Surface						Two dilutions	REBECCA + EB Surface				
	Category	n	Bias	SD	LCL	UCL		n	Bias	SD	LCL	UCL
	Meat products	16	-0.01	0.25	-0.54	0.53		16	0.01	0.25	-0,53	0,55
	Dairy & egg products	21	-0.09	0.17	-0.44	0.27		21	-0.09	0.17	-0,44	0,27
	Seafood products	16	-0.01	0.19	-0.43	0.41		16	-0.02	0.19	-0,44	0,40
	Vegetal products	16	0.01	0.20	-0.44	0.46		16	-0.01	0.20	-0,44	0,46
	Feed products	15	-0.10	0.14	-0.40	0.20		15	-0.11	0.14	-0,41	0,19
	RTE & RTRH	16	-0.06	0.17	-0.43	0.32		16	-0.06	0.17	-0,43	0,32
	All cat.	100	-0.04	0.19	-0.42	0.33		100	-0.04	0.19	-0,42	0,33
Single plate	REBECCA + EB pour plate						Two dilutions	REBECCA + EB pour plate				
	Category	n	Bias	SD	LCL	UCL		n	Bias	SD	LCL	UCL
	Meat products	19	0.04	0.14	-0.26	0.34		19	0.06	0.14	-0,24	0,36
	Dairy & egg products	22	-0.04	0.11	-0.26	0.19		22	-0.04	0.09	-0,23	0,15
	Seafood products	16	0.02	0.14	-0.30	0.35		16	0.00	0.16	-0,35	0,35
	Vegetal products	16	0.00	0.16	-0.36	0.35		16	0.00	0.15	-0,33	0,33
	Feed products	16	0.03	0.14	-0.27	0.32		16	0.03	0.14	-0,27	0,32
	RTE & RTRH	16	-0.01	0.18	-0.40	0.39		16	-0.01	0.17	-0,38	0,36
	All cat.	105	0.00	0.14	-0.28	0.29		105	0.01	0.14	-0,27	0,29

5.2. Accuracy profile study

5.2.1. Protocols

Six matrix-strain couples were tested by both methods. Two batches of a matrix, representative of each category, were inoculated with an *Escherichia coli* strain at three levels (low, medium and high). For each sample, 5 replicates, represented by 5 different test portions, were tested by each method. This represents a total of 30 analyses per method.

The matrix-strain couples are presented in table 7.

Table 18: matrix-strain couples for the RLoD study

Category	Matrix	Strain	Strain code	Origin of the strain	Target Contamination level (CFU/g)
Meat products	Ground beef	<i>E. coli</i>	EZN508	Ground beef	100
Dairy and egg products	Raw milk cheese	<i>E. coli</i>	TDW583	Raw milk cheese	
Seafood products	Raw fish fillet	<i>E. coli</i>	AZD018	Surimi, bell pepper, pasta salad	3000
Vegetal products	Frozen vegetables pan	<i>E. coli</i>	BCF262	Ao nori seaweed	
Feed products	Cat kibbles	<i>E. coli</i>	EAR487	Raw tongues	100000
Ready-to-eat and ready-to-reheat products	Quiche lorraine	<i>E. coli</i>	UBS981	Ham croissant	

5.2.2. Results

Raw data are provided in **Appendix K**.

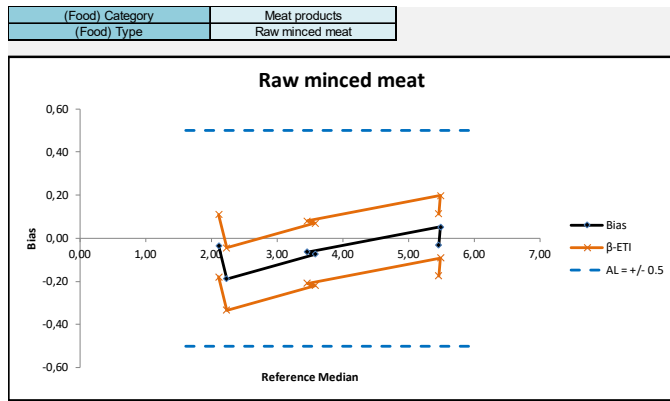
The statistical data and the accuracy profiles are shown:

- in figures 13 and 14 for the REBECCA method (surface spreading and pour plate),
- In figures 15 and 16 for the REBECCA+EB method (surface spreading and pour plate).

Statistical calculations were done according to the Excel spreadsheet named AP calculation tool MCS 16140-2 clause 6-1-3-3 ver 31-07-2018.xlsx available at <http://standards.iso.org/iso/16140>.

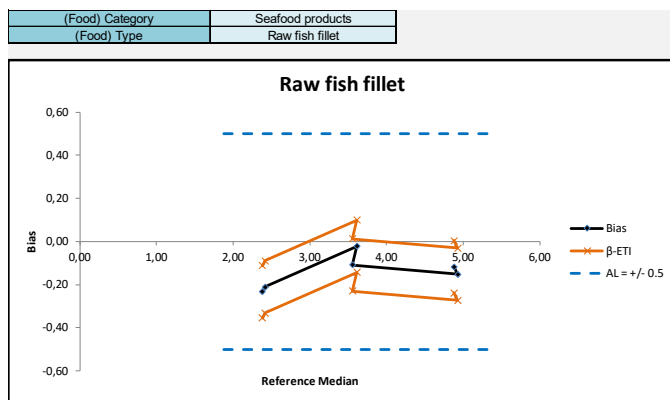
The probability for the tolerance interval is set at 80% and the central value is the median.
The acceptability limit is set at $AL = 0.5 \log_{10} \text{CFU/g or ml}$.

Figure 31: Accuracy profiles per category, using the surface spreading inoculation for REBECCA



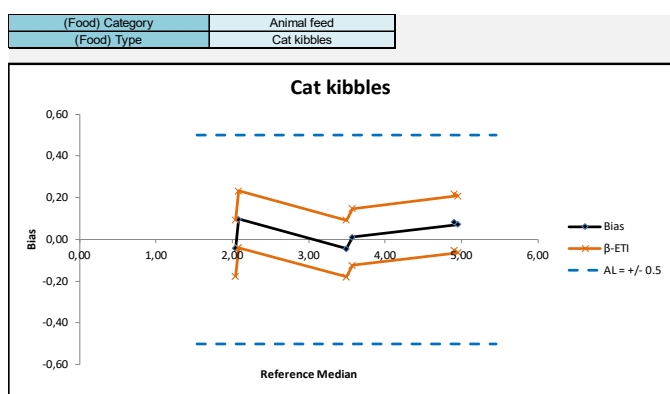
Sample Name	Reference Central value	Bias	Lower β -ETI	Upper β -ETI	β -ETI compared to AL=±0.5 Acceptable	β -ETI compared to final AL Acceptable
1632399-1622503	2,11	-0,035	-0,179	0,110	YES	YES
1632504-1632508	2,23	-0,189	-0,333	-0,045	YES	YES
1632509-1632513	3,58	-0,075	-0,219	0,070	YES	YES
1632514-1632518	3,46	-0,064	-0,209	0,080	YES	YES
1632519-1632523	5,49	0,053	-0,092	0,197	YES	YES
1632524-1632528	5,46	-0,031	-0,175	0,113	YES	YES

	Reference method	Alternative method	SD repeatability of reference method $\leq 0,125$	Final AL
SD Repeatability	0,096	0,100	YES	+/- 0,500



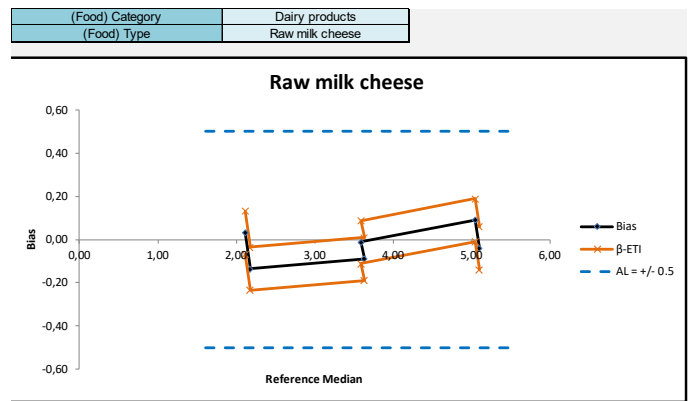
Sample Name	Reference Central value	Bias	Lower β -ETI	Upper β -ETI	β -ETI compared to AL=±0.5 Acceptable	β -ETI compared to final AL Acceptable
1644538-1644542	2,38	-0,234	-0,355	-0,113	YES	YES
1644543-1644547	2,41	-0,211	-0,332	-0,090	YES	YES
1632449-1632453	3,61	-0,022	-0,143	0,100	YES	YES
1632454-1632458	3,56	-0,109	-0,230	0,012	YES	YES
1632459-1632463	4,93	-0,151	-0,273	-0,030	YES	YES
1632464-1632468	4,88	-0,117	-0,239	0,004	YES	YES

	Reference method	Alternative method	SD repeatability of reference method $\leq 0,125$	Final AL
SD Repeatability	0,072	0,084	YES	+/- 0,500



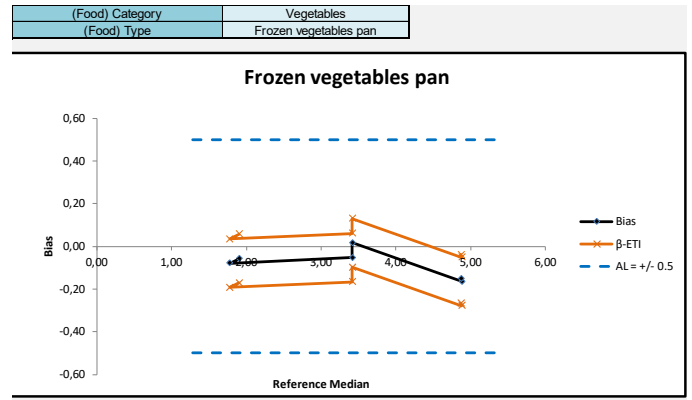
Sample Name	Reference Central value	Bias	Lower β -ETI	Upper β -ETI	β -ETI compared to AL=±0.5 Acceptable	β -ETI compared to final AL Acceptable
1632469-1632473	2,04	-0,041	-0,177	0,094	YES	YES
1632474-1632478	2,08	0,097	-0,039	0,233	YES	YES
1632479-1632483	3,49	-0,044	-0,180	0,091	YES	YES
1632484-1632488	3,57	0,012	-0,124	0,147	YES	YES
1632489-1632493	4,95	0,072	-0,064	0,207	YES	YES
1632494-1632498	4,90	0,084	-0,052	0,219	YES	YES

	Reference method	Alternative method	SD repeatability of reference method $\leq 0,125$	Final AL
SD Repeatability	0,083	0,094	YES	+/- 0,500



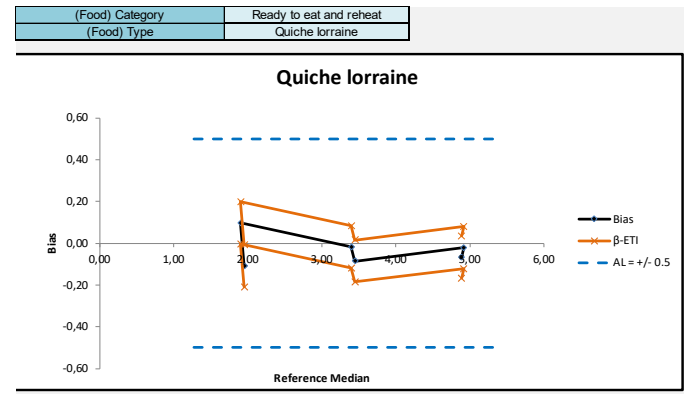
Sample Name	Reference Central value	Bias	Lower β -ETI	Upper β -ETI	β -ETI compared to AL=±0.5 Acceptable	β -ETI compared to final AL Acceptable
1630000-1630004	2,11	0,032	-0,067	0,132	YES	YES
1630005-1630009	2,18	-0,135	-0,234	-0,035	YES	YES
1630010-1630014	3,63	-0,089	-0,189	0,010	YES	YES
1630015-1630019	3,59	-0,011	-0,111	0,088	YES	YES
1630020-1630024	5,05	0,091	-0,009	0,190	YES	YES
1630025-1630029	5,10	-0,040	-0,139	0,060	YES	YES

	Reference method	Alternative method	SD repeatability of reference method $\leq 0,125$	Final AL
SD Repeatability	0,096	0,069	YES	+/- 0,500



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
1629970-1629974	1,90	-0,058	-0,172	0,056	YES	YES
1629975-1629979	1,78	-0,079	-0,193	0,035	YES	YES
1629980-1629984	3,41	-0,053	-0,167	0,061	YES	YES
1629985-1629989	3,41	0,016	-0,098	0,130	YES	YES
1629990-1629994	4,88	-0,165	-0,279	-0,051	YES	YES
1629995-1629999	4,87	-0,153	-0,267	-0,039	YES	YES

	Reference method	Alternative method	SD repeatability of reference method $\leq 0,125$	Final AL
SD Repeatability	0,096	0,079	YES	+/- 0,500



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
1644508-1644512	1,95	-0,109	-0,210	-0,008	YES	YES
1644513-1644517	1,90	0,097	-0,004	0,198	YES	YES
1644518-1644522	3,40	-0,018	-0,119	0,083	YES	YES
1644523-1644527	3,45	-0,085	-0,186	0,016	YES	YES
1644528-1644532	4,92	-0,021	-0,123	0,080	YES	YES
1644533-1644537	4,89	-0,067	-0,168	0,034	YES	YES

	Reference method	Alternative method	SD repeatability of reference method $\leq 0,125$	Final AL
SD Repeatability	0,103	0,070	YES	+/- 0,500

Figure 32: Accuracy profiles per category, using the pour plate inoculation for REBECCA

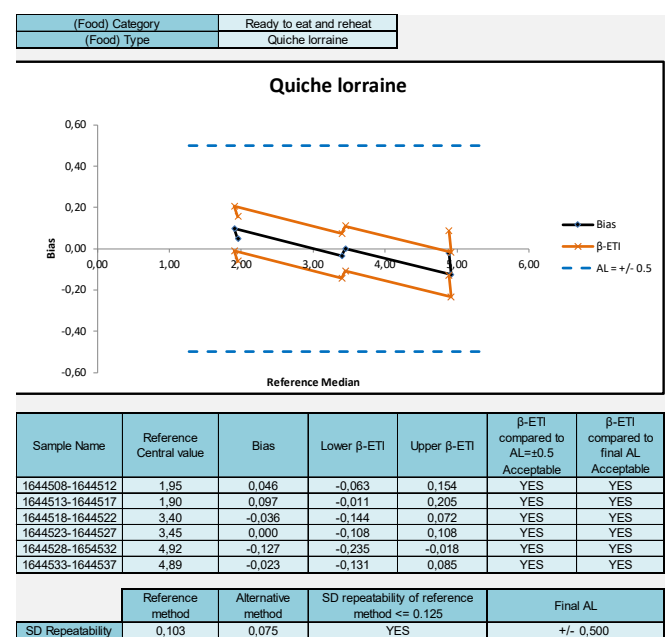
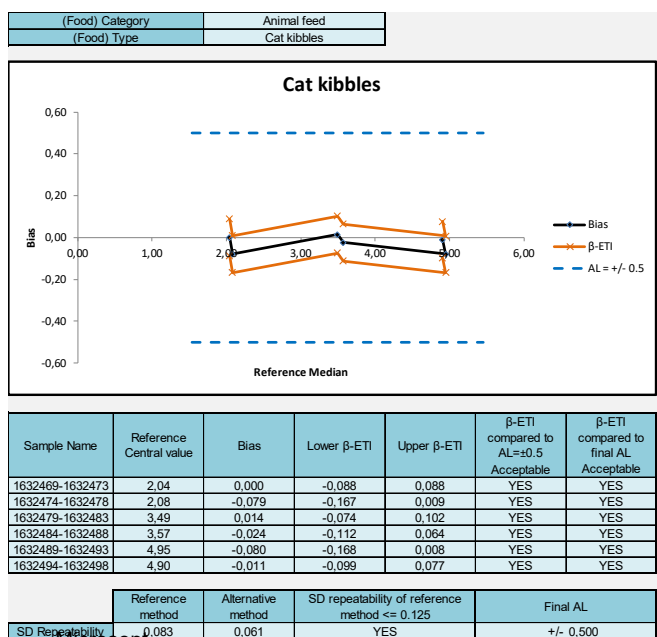
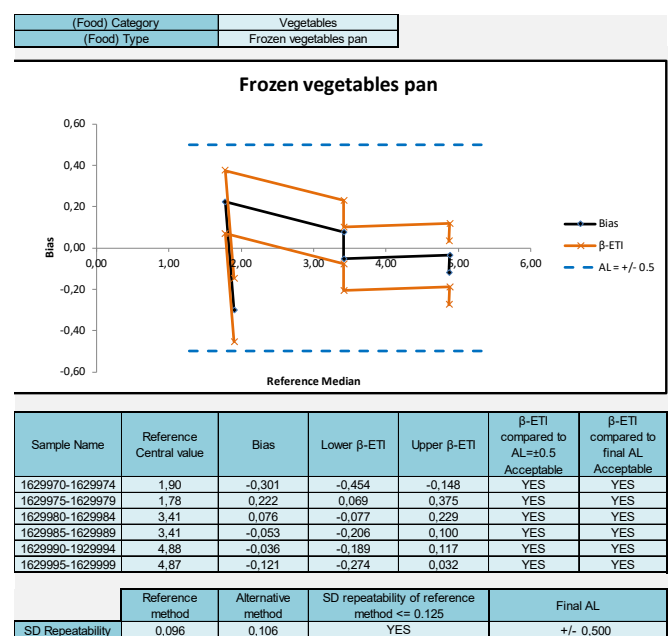
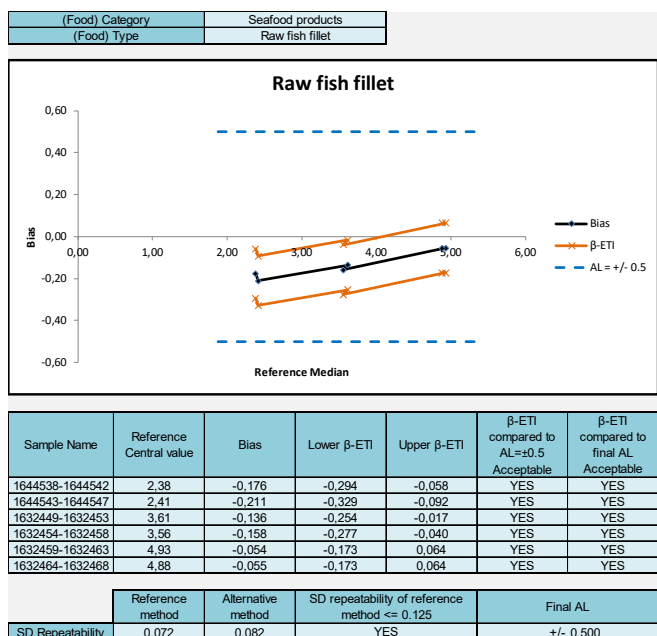
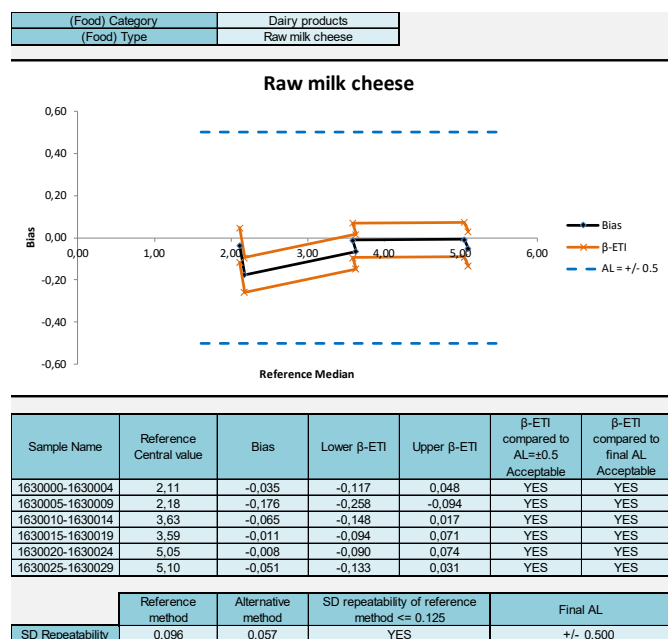
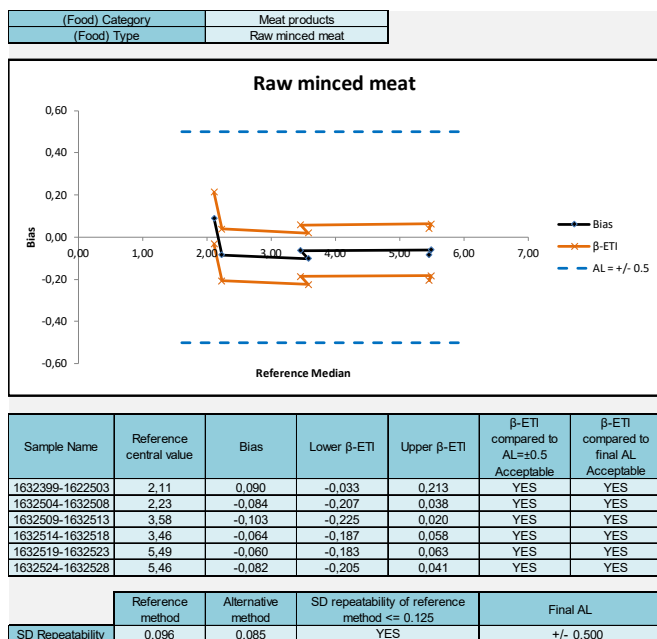


Figure 33: Accuracy profiles per category, using the surface spreading inoculation for REBECCA+EB

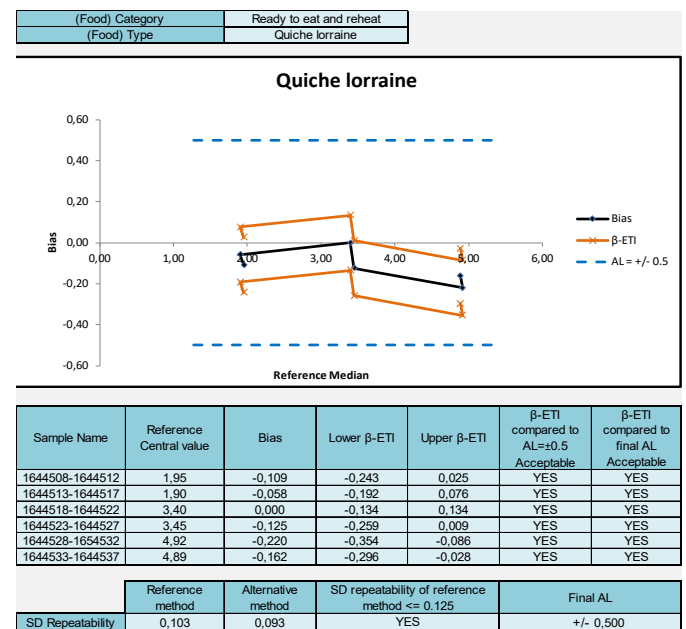
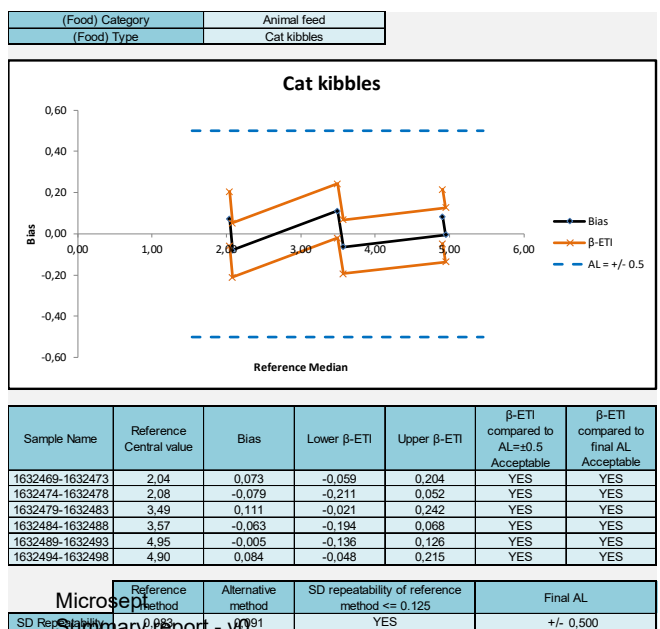
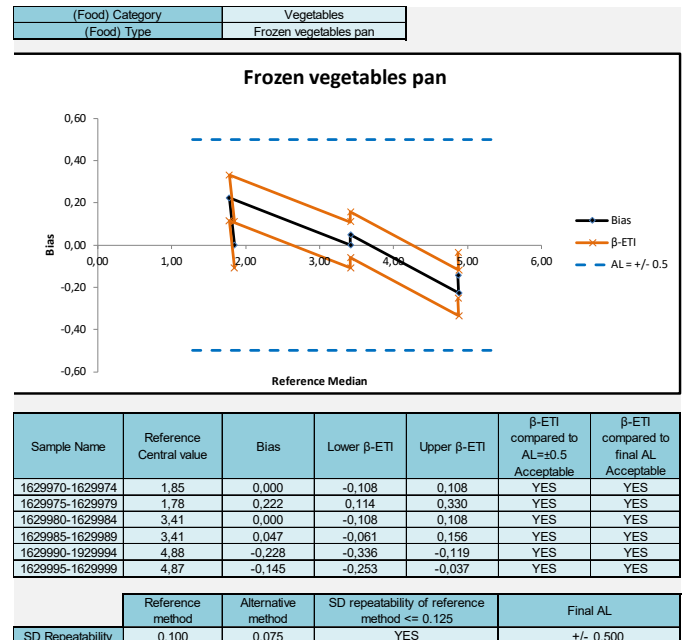
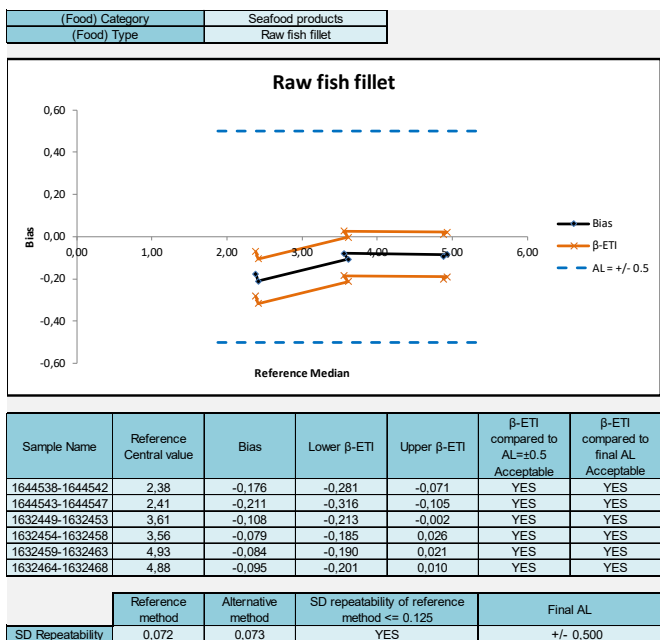
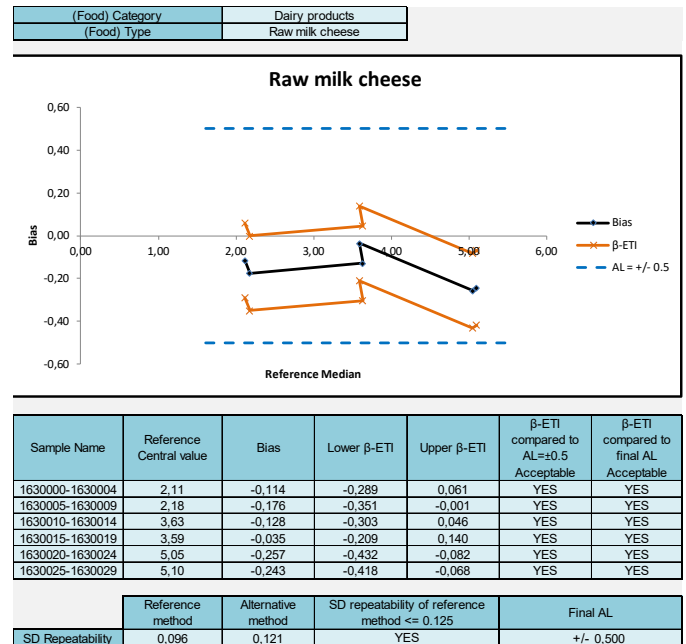
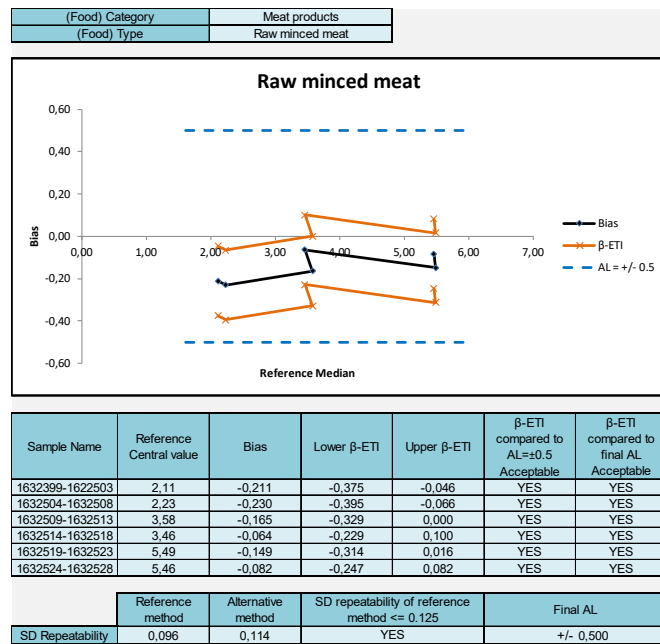
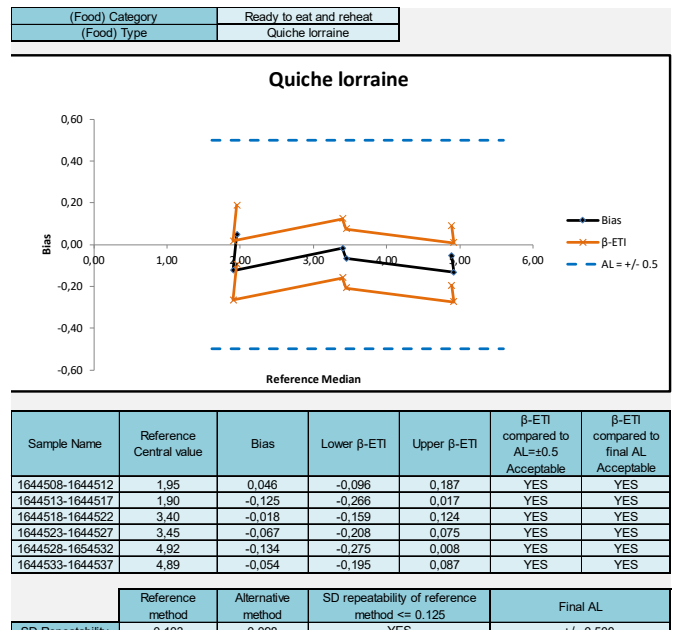
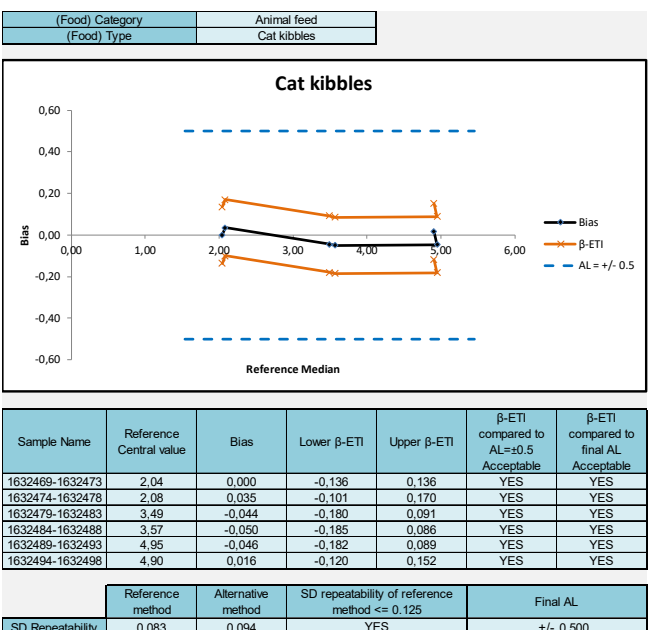
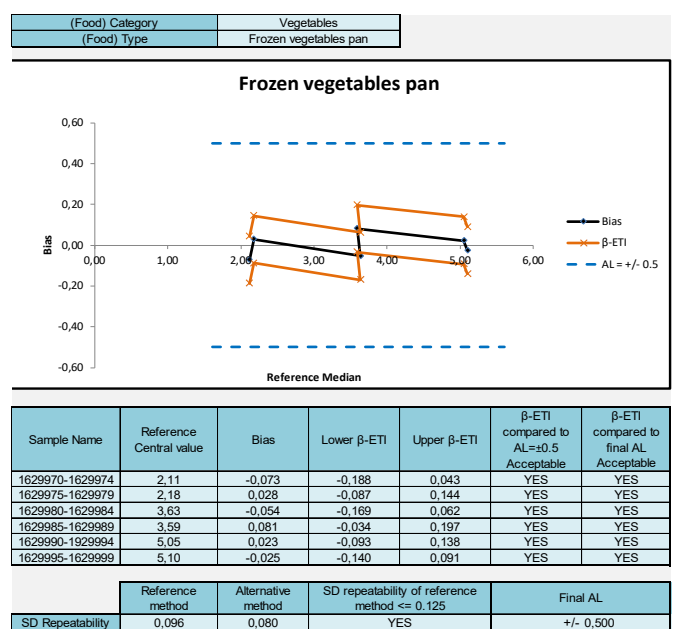
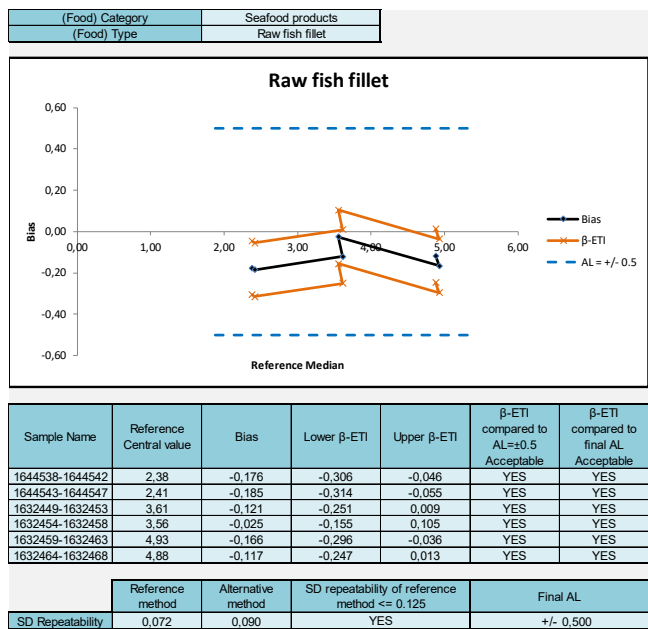
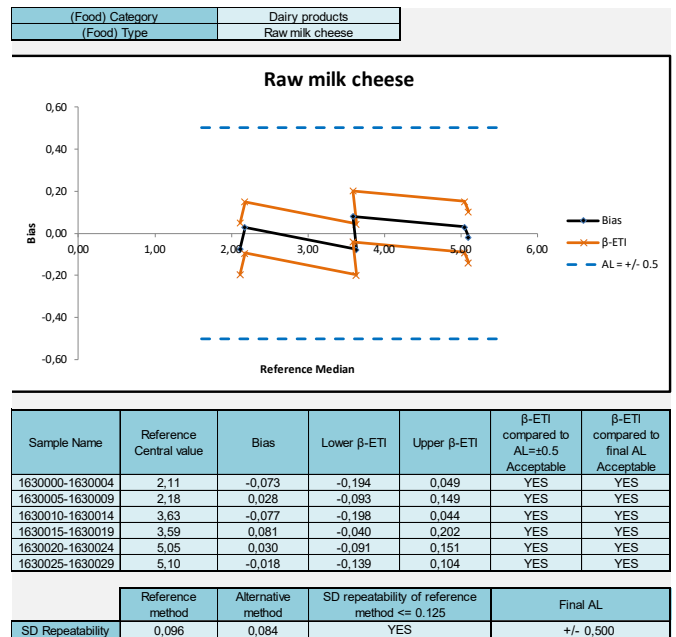
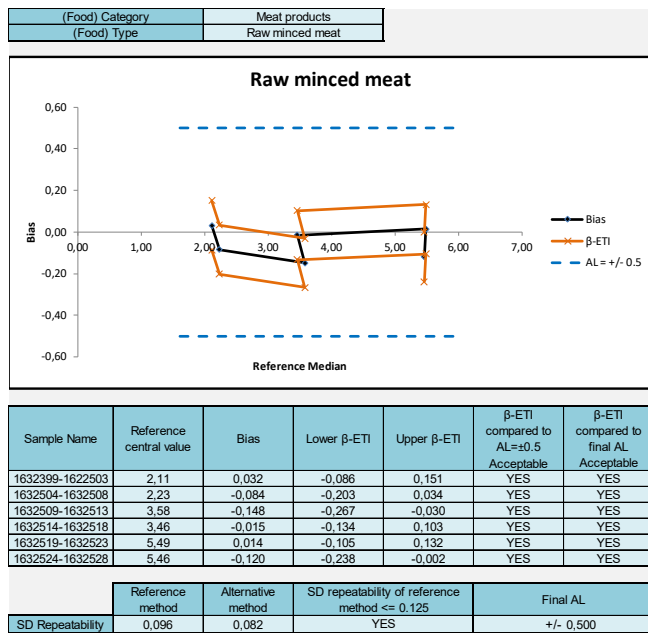


Figure 34: Accuracy profiles per category, using the pour plate inoculation for REBECCA+EB



The tolerance intervals fall into the acceptability limits for all categories with the two modalities of inoculation for the REBECCA method, as well as for the REBECCA+EB method with an interpretation using single plate and single dilution.

5.2.3. Conclusion

The alternative method is accepted as being equivalent to the reference method.

6. General conclusion

The data and their interpretation produced in this summary report fulfill the requirements of both the EN ISO 16140-2/A1 (2024) standard and the version 12 of the requirements regarding comparison and interlaboratory studies for implementation of the standard EN ISO 16140-2. The REBECCA method is considered as equivalent to the reference method described in ISO 16649-2:2001 standard.

The results obtained for relative trueness study and accuracy profiles study from interpretation carried out on a single dilution (or single plate) are equivalent to the reference method.

Le Lion d'Angers, October 10, 2025
Guillaume MESNARD
Method Validation Supervisor

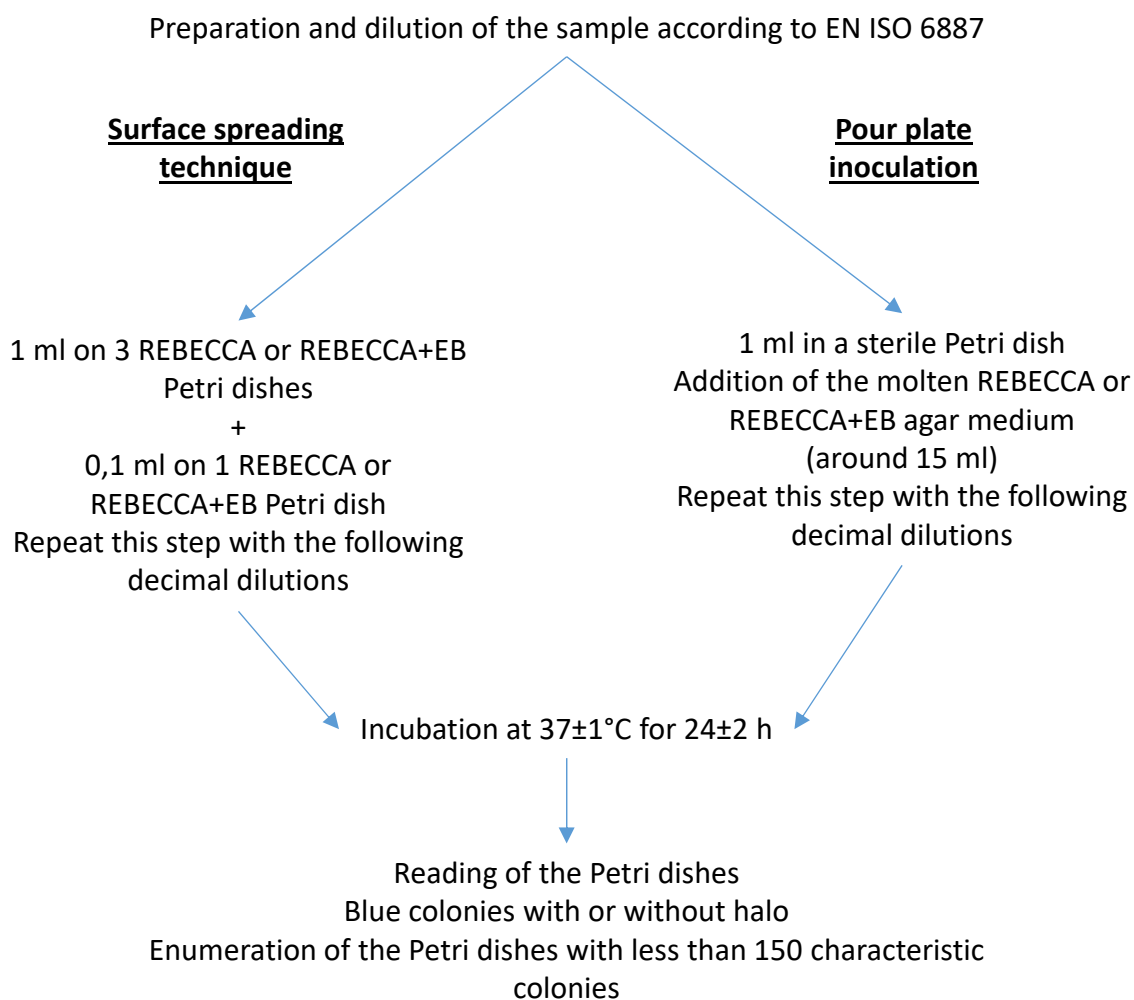
A handwritten signature in black ink, appearing to read 'Guillaume Mesnard', is written over a light gray rectangular background.

APPENDICES

APPENDIX A

REBECCA BASE OR REBECCA+EB METHOD

TECHNICAL PROCEDURE



APPENDIX B
ISO 16649-2
TECHNICAL PROCEDURE

Preparation and dilution of the sample according to EN ISO 6887



1 ml in a sterile Petri dish
Addition of the molten TBX agar medium (around 15 ml)
Repeat this step with the following decimal dilutions



Incubation at 44±1°C for 21±3 h
If the presence of stressed cells is suspected, incubation for an initial period of 4 h at 37°C
and then incubation at 44°C for 18 to 24 h



Reading
Blue colonies
Enumeration of the Petri dishes with less than 150 characteristic colonies and less than 300 colonies in total

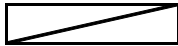
APPENDIX C - Artificial contaminations

Study	Strain	Code	Origin	Stress type	Treatment and intensity	Samples	Number of uses
Initial validation study	<i>Escherichia coli</i>	I58	Beef pellets	Spiking	20 min. at 56°C (0.8)	RD 1430 / 1431	2
	<i>Escherichia coli</i>	I72	Raw shrimps	Spiking	20 min. at 56°C (0.8)	RD 1427 / 1428 / 1429	3
	<i>Escherichia coli</i>	I63	Minced pork	Spiking	2 weeks at -20°C (0.8)	RD 1435, RD 1436	2
	<i>Escherichia coli</i>	I79	Raw shelled shrimps	Spiking	2 weeks at -20°C (0.6)	RD 1432 / 1433 / 1434	3
Renewal study	<i>Escherichia coli</i>	EAR487	Beef tongue	Seeding	48 to 72 h at 5°C	1698402 - 1698403 - 1698404 - 1698405 - 1698406 - 1698407	6
	<i>Escherichia coli</i>	FBV114	Environment dairy products	Seeding	48 to 72 h at 5°C	1698408 - 1698409 - 1698410 - 1698411	4
	<i>Escherichia coli</i>	GAR051	Raw tongues	Seeding	48 to 72 h at 5°C	1698412 - 1698413 - 1698414 - 1698415	4
	<i>Escherichia coli</i>	BCF262	Aa nori seaweed	Seeding	48 to 72 h at 5°C	1698416 - 1698417 - 1698418 - 1698419 - 1698420	5
	<i>Escherichia coli</i>	GBL293	Chocolate biscuit	Seeding	48 to 72 h at 5°C	1698421 - 1698422	2
	<i>Escherichia coli</i>	EZN508	Chopped steak	Seeding	48 to 72 h at 5°C	1692050 - 1692051 - 1692052 - 1692065 - 1692066	5
	<i>Escherichia coli</i>	TDW583	Raw milk cheese	Seeding	48 to 72 h at 5°C	1692053 - 1692054 - 1692055	3
	<i>Escherichia coli</i>	XBB696	Fish stew	Seeding	48 to 72 h at 5°C	1714588 - 1714589 - 1714590 - 1714591 - 1714592 - 1714593	6
	<i>Escherichia coli</i>	VUR867	Hoki with sauce	Seeding	48 to 72 h at 5°C	1714594 - 1714595 - 1714596 - 1714597 - 1714598 - 1714599	6
	<i>Escherichia coli</i>	DMX101	Seafood galette	Seeding	48 to 72 h at 5°C	1714600 - 1729341	2
	<i>Escherichia coli</i>	UBS981	Ham croissant	Seeding	48 to 72 h at 5°C	1714601 - 1714602 - 1714603 - 1714604	4
	<i>Escherichia coli</i>	UVS777	Minced beef	Seeding	48 to 72 h at 5°C	1729339 - 1729340	2
	<i>Escherichia coli</i>	TZP821	Hummus and beets	Spiking	15 min at 56°C/cold water (0.9)	1729342	1
	<i>Escherichia coli</i>	UDD835	Spinach, potatoes and bechamel sauce	Seeding	48 to 72 h at 5°C	1729344 - 1729345	2

APPENDIX D

Trueness study raw results

Key:



replicate analyzed during the initial validation study,
not considered as part of the renewal study ac. EN ISO 16140-2:2016



not realized: only one replicate analyzed during the renewal study
ac. EN ISO 16140-2:2016

Results are expressed in CFU/g or ml

nc: not countable



Estimated number



Microorganisms are present but less than 40 per g or ml



Results not countable or inferior to the limit of quantification

IVS: Initial validation study

RS: Renewal study

Meat products

Study	Sample code	Sample name	AC	Type	Dil.	EN ISO 16649-2 (■ for the renewal study)								REBECCA										REBECCA+EB							
						R1				R2				Result	Result	Surface spreading				Pour plate				Surface spreading				Pour plate			
						CFU/ plate 1	CFU/ plate 2	CFU/ plate 1	CFU/ plate 2	Dil.	R1	R2	R1			R2	Dil.	R1	R2	R1	R2	Dil.	R1	R2	R1	R2	Dil.	R1	R2	R1	R2
IVS	HA 4187	Raw sausage with herbs	No	c	-1	39	27	34	22	310	280	-2	4	8	400	600	-1	43	36	420	360	-2	6	3	600	300	-1	48	22	490	240
IVS	MV 1916	Merguez	No	c	-1	2	3	3	4	25	35	-1	3	3	30	30	-1	7	4	70	40	-1	2	3	20	30	-1	5	3	50	30
IVS	HA 4490	Rack of lamb	No	a	-1	0	0	0	0	<10	<10	-2	0	0	<100	<100	-1	0	0	<10	<10	-2	0	0	<100	<100	-1	0	0	<10	<10
IVS	RG 3028	Raw duck filet	No	a	-1	24	24	15	25	240	230	-2	4	3	400	300	-1	31	31	310	320	-2	2	3	200	300	-1	26	35	250	340
IVS	V 7798	Pork cheeks	No	a	-1	0	0	0	0	<10	<10	-1	0	0	<100	<100	-1	0	0	<10	<10	-2	0	0	<100	<100	-1	0	0	<10	<10
IVS	Q 2272	Stuffing	No	c	-1	>150	>150	>150	>150	2600	2150	-2	33	48	3000	4600	-1	>150	>150	3200	3300	-2	29	35	2900	3500	-1	>150	>150	2200	3600
IVS	VR 4755	Veal merguez	No	c	-3	8	10	7	5	9000	6000	-3	12	11	12000	11800	-3	16	9	16000	9000	-3	8	15	8000	13800	-3	13	16	14000	16800
IVS	VI 320	Turkey, veal, chicken mix	No	b	-1	36	32	36	38	360	370	-2	8	7	800	780	-1	26	44	280	445	-2	5	8	500	680	-1	35	40	390	484
IVS	VR 4768	Ground beef	No	a	-1	0	0	0	0	<10	<10	-2	0	0	<100	<100	-1	0	0	<10	<10	-2	0	0	<100	<100	-1	0	0	<10	<10
IVS	VI 585	Beef tartare	No	a	-1	0	0	0	0	<10	<10	-2	0	0	<100	<100	-1	0	0	<10	<10	-2	0	0	<100	<100	-1	0	0	<10	<10
IVS	VR 4754	Raw chicken filet	No	a	-1	3	3	3	5	30	40	-1	3	4	30	40	-1	6	3	60	30	-1	3	3	30	30	-1	2	3	20	30
IVS	VI 717	Poultry livers	No	b	-1	>150	>150	>150	>150	13000	11850	-2	116	140	11000	14800	-1	>150	>150	11000	11700	-2	126	140	13000	11800	-1	>150	>150	14000	13300
IVS	DJ 3712	Meat	No	a	-1	22	26	21	25	250	285	-2	2	3	200	380	-1	42	40	430	440	-2	2	3	200	380	-1	36	27	390	282
IVS	VR 5168	Chicken	No	a	-1	0	0	0	0	<10	<10	-2	0	0	<100	<100	-1	0	0	<10	<10	-2	0	0	<100	<100	-1	0	0	<10	<10
IVS	HA 4696	Beef steak	No	a	-1	0	0	0	0	<10	<10	-2	0	0	<100	<100	-1	0	0	<10	<10	-2	0	0	<100	<100	-1	0	0	<10	<10
IVS	VI 946	Chicken	No	a	-1	0	0	0	0	<10	<10	-2	0	0	<100	<100	-1	0	0	<10	<10	-2	0	0	<100	<100	-1	0	0	<10	<10
IVS	HA 4940	Chipolatas	No	c	-1	0	0	0	0	<10	<10	-2	0	0	<100	<100	-1	0	0	<10	<10	-2	0	0	<100	<100	-1	0	0	<10	<10
IVS	VI 1051	Marinated chicken	No	a	-1	0	0	0	0	<10	<10	-2	0	0	<100	<100	-1	0	0	<10	<10	-2	0	0	<100	<100	-1	0	0	<10	<10
IVS	VR 5152	Kebab	No	b	-1	6	6	8	5	60	65	-2	1	1	100	180	-1	15	10	150	180	-2	1	1	100	180	-1	13	7	130	70
RS	1698415	Cooked pork shank	Yes	b	-1	10				100		-1	16		150		-1	23		220		-1	14		140		-1	21		200	
RS	1691982	Mechanically separated meat	No	a	-2	27				2700		-2	34		3400		-2	33		3300		-2	25		2500		-2	20		1900	
RS	1691981	Turkey filet	No	a	-2	19				1800		-2	15		1500		-2	16		1600		-2	23		2300		-2	13		1300	
RS	1691980	Mechanically separated meat	No	a	-1	119				1300		-1	145		1400		-1	116		1100		-1	nc		1800		-1	nc		1500	
RS	1692012	Turkey thighs	No	a	-2	nc				88000		-2	nc		65000		-2	nc		65000		-2	>150		15000		-2	nc		83000	

Meat products

Study	Sample code	Sample name	AC	Type	Dil.	EN ISO 16649-2 (■ for the renewal study)						REBECCA								REBECCA+EB															
												Surface spreading				Pour plate				Surface spreading				Pour plate											
						R1		R2		R1	R2	Dil.	R1	R2	R1	R2	Dil.	R1	R2	R1	R2	Dil.	R1	R2	R1	R2									
						CFU/ plate 1	CFU/ plate 2	CFU/ plate 1	CFU/ plate 2																		Result	Result	CFU	CFU	Result	Result	CFU	CFU	Result
RS	1692019	Sausage with herbs	No	c	-1	nc				1400		-1	nc			1300		-1	nc			1200		-1	nc			1600		-1	nc			1500	
					-2	14						-2	13					-2	12					-2	16					-2	15				
RS	1692021	Merguez	No	c	-1	0				<10		-1	0			<10		-1	0			<10		-1	0			<10		-1	0			<10	
					-2	0						-2	0					-2	0					-2	0			<10		-2	0				
RS	1692046	Slices of smoked duck	No	c	-1	0				<10		-1	0			<10		-1	0			<10		-1	0			<10		-1	0			<10	
					-2	0						-2	0					-2	0					-2	0					-2	0				
RS	1692047	Nature lardons	No	c	-1	0				<10		-1	0			<10		-1	0			<10		-1	0			<10		-1	0			<10	
					-2	0						-2	0					-2	0					-2	0					-2	0				
RS	1692048	Salami	No	c	-1	0				<10		-1	0			<10		-1	0			<10		-1	0			<10		-1	0			<10	
					-2	0						-2	0					-2	0					-2	0					-2	0				
RS	1692049	Bacon	No	c	-1	0				<10		-1	0			<10		-1	0			<10		-1	0			<10		-1	0			<10	
					-2	0						-2	0					-2	0					-2	0					-2	0				
RS	1692065	Slices of smoked duck	Yes	c	-1	0				<10		-1	4			40		-1	1			10		-1	2			20		-1	0			<10	
					-2	0						-2	0					-2	0					-2	0					-2	0				
RS	1692051	Beef parmentier	Yes	b	-1	2				20		-1	4			40		-1	1			10		-1	4			40		-1	2			20	
					-2	0						-2	1					-2	0					-2	0					-2	0				
RS	1698407	Cooked chicken fingers	Yes	b	-3	36				36000		-3	42			42000		-3	38			38000		-3	21			21000		-3	36			36000	
					-4	4						-4	4					-4	4					-4	2					-4	4				
RS	1698412	Quiche lorraine	Yes	b	-1	9				90		-1	16			160		-1	17			170		-1	16			180		-1	10			130	
					-2	1						-2	2					-2	2					-2	4					-2	4				
RS	1726643	Cured ham	No	c	-1	40				430		-1	33			340		-1	32			320		-1	35			330		-1	37			370	
					-2	7						-2	4					-2	3					-2	1					-2	4				
RS	1729339	Bolognese sauce	Yes	b	-1	18				180		-1	13			130		-1	14			150		-1	13			130		-1	14			150	
					-2	2						-2	1					-2	2					-2	1					-2	2				
RS	1729340	Ground veal	Yes	a	-1	7				70		-1	6			60		-1	8			80		-1	8			80		-1	7			70	
					-2	0						-2	0					-2	0					-2	0					-2	0				

Dairy and egg products

Study	Sample code	Sample name	AC	Type	Dil.	EN ISO 16649-2 (■ for the renewal study)						REBECCA								REBECCA+EB														
						R1		R2		Result	Result	Surface spreading				Pour plate				Surface spreading				Pour plate										
						CFU/ plate 1	CFU/ plate 2	CFU/ plate 1	CFU/ plate 2			Dil.	R1 CFU	R2 CFU	R1 Result	R2 Result	Dil.	R1 CFU	R2 CFU	R1 Result	R2 Result	Dil.	R1 CFU	R2 CFU	R1 Result	R2 Result	Dil.	R1 CFU	R2 CFU	R1 Result	R2 Result			
IVS	M 46205	Fluid fresh cream	No	a	-1 -2	0 0	0 0	0 0	<10 <10	-2 -3	0 0	0 0	<100 <100	-1 -2	0 0	0 0	<10 <10	-2 -3	0 0	0 0	<100 <100	-2 -3	0 0	0 0	<100 <100	-1 -2	0 0	0 0	<10 <10	-2 -3	0 0	0 0	<10 <10	
IVS	VI 559	Roquefort cheese	No	b	-1 -2	0 0	0 0	0 0	<10 <10	-2 -3	0 0	0 0	<100 <100	-1 -2	0 0	0 0	<10 <10	-2 -3	0 0	0 0	<100 <100	-2 -3	0 0	0 0	<100 <100	-1 -2	0 0	0 0	<10 <10	-2 -3	0 0	0 0	<10 <10	
IVS	R 36162	Camembert cheese	No	b	-3 -4	20 3	16 3	21 0	19000 19100	-3 -4	18 1	23 3	17000 24000	-3 -4	20 3	20 2	21000 20000	-3 -4	15 2	22 0	15000 20000	-3 -4	23 2	25 0	22000 25400	-3 -4	23 1	25 3	22000 25400	-3 -4	23 1	25 3	22000 25400	
IVS	MV 2444	Cheese	No	a	-1 -2	48 4	69 4	54 9	570 610	-1 -2	51 4	51 3	500 500	-1 -2	54 7	51 3	550 500	-1 -2	51 1	62 4	470 600	-1 -2	43 2	64 3	430 600	-1 -2	43 4	64 3	430 600	-1 -2	43 4	64 3	430 600	
IVS	R 36786	Camembert cheese	No	b	-4 -5	108 13	110 6	108 12	125 13	1100000 1300000	-4 -5	62 15	88 14	700000 9,3E+05	-4 -5	140 15	140 15	1400000 1100000	-4 -5	55 4	51 0	500000 4,6E+05	-4 -5	127 9	144 11	1200000 1,1E+06	-4 -5	127 9	144 11	1200000 1,1E+06	-4 -5	127 9	144 11	1200000 1,1E+06
IVS	R 36889	Camembert cheese	No	b	-6 -7	9 0	5 0	5 0	7 1	7000000 6000000	-6 -7	9 1	3 1	9000000 3000000	-6 -7	10 1	10 1	9100000 10000000	-6 -7	2 1	8 0	2000000 9000000	-6 -7	11 0	7 1	10000000 7000000	-6 -7	11 0	7 1	10000000 7000000	-6 -7	11 0	7 1	10000000 7000000
IVS	R 37297	Camembert cheese	No	b	-3 -4	36 5	43 6	33 5	22 4	41000 29000	-3 -4	57 10	36 7	61000 40000	-3 -4	51 5	42 3	51000 44000	-3 -4	49 3	39 0	47000 4,1E+04	-3 -4	42 5	35 3	43000 3,6E+04	-3 -4	42 5	35 3	43000 3,6E+04	-3 -4	42 5	35 3	43000 3,6E+04
IVS	RD 1375	Brie cheese	No	b	-1 -2	1 0	2 0	2 0	1 0	15 15	-1 -2	1 0	1 0	10 10	-1 -2	1 0	1 0	10 10	-1 -2	1 0	1 0	10 10	-1 -2	1 0	1 0	10 10	-1 -2	1 0	1 0	10 10	-1 -2	1 0	1 0	10 10
IVS	VR 4896	Caribbean ice-cream	No	a	-1 -2	0 0	0 0	0 0	0 0	<10 <10	-2 -3	0 0	0 0	<100 <100	-1 -2	0 0	0 0	<10 <10	-2 -3	0 0	0 0	<100 <100	-1 -2	0 0	0 0	<10 <10	-2 -3	0 0	0 0	<10 <10	-2 -3	0 0	0 0	<10 <10
IVS	RD 1300	Gaperon cheese	No	b	-1 -2	0 0	0 0	0 0	0 0	<10 <10	-2 -3	0 0	0 0	<100 <100	-1 -2	0 0	0 0	<10 <10	-2 -3	0 0	0 0	<100 <100	-1 -2	0 0	0 0	<10 <10	-2 -3	0 0	0 0	<10 <10	-2 -3	0 0	0 0	<10 <10
IVS	RD 1376	Camembert cheese	No	b	-1 -2	58 9	64 7	41 6	48 7	630 400	-2 -3	10 0	4 0	910 400	-1 -2	72 6	59 13	710 600	-2 -3	4 0	3 0	400 300	-1 -2	74 10	86 6	760 560	-1 -2	74 10	86 6	760 560	-1 -2	74 10	86 6	760 560
IVS	RD 1368	Reblochon cheese	No	b	-2 -3	91 4	70 5	97 9	85 5	7700 8900	-2 -3	82 12	83 7	8500 8200	-2 -3	71 8	78 3	7200 7400	-2 -3	84 11	72 8	8600 7400	-2 -3	68 6	78 3	6700 7900	-2 -3	68 6	78 3	6700 7900	-2 -3	68 6	78 3	6700 7900
IVS	RD 1382	Saint-Nectaire cheese	No	b	-1 -2	99 17	101 7	92 6	102 16	1000 1000	-1 -2	89 10	85 14	900 900	-1 -2	100 12	100 11	1000 1000	-1 -2	99 11	100 10	1000 1000	-1 -2	100 10	111 13	1000 1130	-1 -2	100 10	111 13	1000 1130	-1 -2	100 10	111 13	1000 1130
IVS	W 14564	Emmental cheese	No	b	-1 -2	37 3	44 5	46 6	48 5	400 480	-1 -2	25 0	46 0	230 418	-1 -2	46 3	57 1	430 580	-1 -2	29 3	41 1	290 480	-1 -2	34 6	42 2	360 380	-1 -2	34 6	42 2	360 380	-1 -2	34 6	42 2	360 380
IVS	R 36986	Camembert cheese	No	b	-1 -2	149 32	150 24	156 24	147 32	1600 1600	-2 -3	12 5	18 1	1500 1727	-1 -2	133 18	137 13	1400 1360	-2 -3	9 1	15 2	900 1540	-1 -2	136 8	108 8	1300 1050	-1 -2	136 8	108 8	1300 1050	-1 -2	136 8	108 8	1300 1050
RS	1691972	Raw milk	No	b	-1 -2	0 0				<10	-1 -2	0 0		<10	-1 -2	0 0		<10	-1 -2	0 0		<10	-1 -2	0 0		<10	-1 -2	0 0		<10	-1 -2	0 0		<10
RS	1691973	Raw milk	No	b	-1 -2	0 0				<10	-1 -2	0 0		<10	-1 -2	0 0		<10	-1 -2	0 0		<10	-1 -2	0 0		<10	-1 -2	0 0		<10	-1 -2	0 0		<10
RS	1691974	Pasteurized milk	No	a	-1 -2	0 0				<10	-1 -2	0 0		<10	-1 -2	0 0		<10	-1 -2	0 0		<10	-1 -2	0 0		<10	-1 -2	0 0		<10	-1 -2	0 0		<10
RS	1691975	Cake dough	No	c	-1 -2	nc 28				2800	-1 -2	nc 28		2800	-1 -2	nc 27		2700	-1 -2	nc 30		3000	-1 -2	nc 20		2000	-1 -2	nc 20		2000	-1 -2	nc 20		2000
RS	1691976	Raw milk tomme de Savoie cheese	No	b	-2 -3	nc 31				31000	-2 -3	nc 27		27000	-2 -3	nc 24		24000	-2 -3	nc 41		41000	-2 -3	nc 26		26000	-2 -3	nc 26		26000	-2 -3	nc 26		26000
RS	1691977	Camembert cheese	No	a	-1 -2	106 14				1100	-1 -2	71 9		730	-1 -2	60 5		590	-1 -2	48 1		450	-1 -2	60 10		640	-1 -2	60 10		640	-1 -2	60 10		640
RS	1691978	Goat milk yoghurt	No	a	-1 -2	0 0				<10	-1 -2	0 0		<10	-1 -2	0 0		<10	-1 -2	0 0		<10	-1 -2	0 0		<10	-1 -2	0 0		<10	-1 -2	0 0		<10
RS	1691979	Chocolate cake	No	c	-1 -2	0 0				<10	-1 -2	0 0		<10	-1 -2	0 0		<10	-1 -2	0 0		<10	-1 -2	0 0		<10	-1 -2	0 0		<10	-1 -2	0 0		<10
RS	1691983	Liquid egg yolk	No	c	-1 -2	0 0				<10	-1 -2	0 0		<10	-1 -2	0 0		<10	-1 -2	0 0		<10	-1 -2	0 0		<10	-1 -2	0 0		<10	-1 -2	0 0		<10
RS	1691984	Strawberry tiramisu	No	c	-1 -2	0 0				<10	-1 -2	0 0		<10	-1 -2	0 0		<10	-1 -2	0 0		<10	-1 -2	0 0		<10	-1 -2	0 0		<10	-1 -2	0 0		<10

Dairy and egg products

Study	Sample code	Sample name	AC	Type	Dil.	EN ISO 16649-2 (■ for the renewal study)						REBECCA										REBECCA+EB											
						R1				R2		Result	Result	Surface spreading					Pour plate					Surface spreading					Pour plate				
						CFU/ plate 1	CFU/ plate 2	CFU/ plate 1	CFU/ plate 2	Dil.	R1 CFU			R2 CFU	R1 Result	R2 Result	Dil.	R1 CFU	R2 CFU	R1 Result	R2 Result	Dil.	R1 CFU	R2 CFU	R1 Result	R2 Result	Dil.	R1 CFU	R2 CFU	R1 Result	R2 Result		
RS	1691989	Raw milk	No	b	-1	0				<10		-2	0		<10		-2	0		10		-2	0		10		-2	0		20			
RS	1692008	Raw milk Chaource cheese	No	b	-1	1				10		-1	1		10		-1	1		10		-1	0		<10		-1	1		10			
RS	1692010	Raw milk Langres cheese	No	b	-2	0						-2	0				-2	0				-2	0				-2	0					
RS	1692014	Pasteurized milk tomme angevine cheese	No	a	-1	nc				1300		-1	60		600		-1	nc		1000		-1	75		790		-1	nc		1000			
RS	1692014	Pasteurized milk tomme angevine cheese	No	a	-2	13						-2	6				-2	10				-2	12				-2	10					
RS	1692014	Pasteurized milk tomme angevine cheese	No	a	-1	94				910		-1	66		730		-1	92		950		-1	73		760		-1	88		950			
RS	1692014	Pasteurized milk tomme angevine cheese	No	a	-2	6						-2	14				-2	12				-2	11				-2	16					
RS	1692016	Raw milk Curé nantais cheese	No	b	-1	12				120		-1	12		120		-1	12		120		-1	7		70		-1	14		130			
RS	1692016	Raw milk Curé nantais cheese	No	b	-2	1						-2	1				-2	1				-2	1				-2	0					
RS	1692008	Pistachio mousse	No	c	-1	0				<10		-1	0		<10		-1	0		<10		-1	0		<10		-1	0		<10			
RS	1692008	Pistachio mousse	No	c	-2	0						-2	0				-2	0				-2	0				-2	0					
RS	1692054	Fresh cream	Yes	a	-1	2				20		-1	5		50		-1	9		90		-1	1		10		-1	3		30			
RS	1692054	Fresh cream	Yes	a	-2	0						-2	0				-2	1				-2	0				-2	0					
RS	1692055	Yoghurt	Yes	a	-1	3				30		-1	2		20		-1	7		70		-1	1		10		-1	2		20			
RS	1692055	Yoghurt	Yes	a	-2	0						-2	0				-2	1				-2	0				-2	0					
RS	1698408	Cottage cheese	Yes	a	-1	9				90		-1	6		60		-1	7		70		-1	18		170		-1	10		100			
RS	1698408	Cottage cheese	Yes	a	-2	1						-2	1				-2	0				-2	1				-2	1					
RS	1698409	Fresh cream	Yes	a	-1	15				150		-1	9		90		-1	11		120		-1	8		80		-1	13		130			
RS	1698409	Fresh cream	Yes	a	-2	1						-2	1				-2	2				-2	1				-2	1					
RS	1698411	Rice pudding	Yes	c	-1	37				350		-1	33		320		-1	34		340		-1	22		250		-1	22		250			
RS	1698411	Rice pudding	Yes	c	-2	1						-2	2				-2	3				-2	5				-2	5					
RS	1726640	Strawberry macarons	No	c	-1	12				140		-1	12		120		-1	15		150		-1	16		160		-1	10		110			
RS	1726640	Strawberry macarons	No	c	-2	3						-2	1				-2	2				-2	2				-2	2					
RS	1726641	Pistachio cream pastry	No	c	-2	>150				140000		-2	>150		120000		-2	>150		130000		-2	>150		120000		-2	>150		120000			
RS	1726641	Pistachio cream pastry	No	c	-3	142						-3	121				-3	126				-3	123				-3	124					
RS	1726642	Chocolate éclair	No	c	-1	14				150		-1	12		120		-1	24		270		-1	18		190		-1	16		160			
RS	1726642	Chocolate éclair	No	c	-2	2						-2	1				-2	6				-2	3				-2	2					

Seafood products

Study	Sample code	Sample name	AC	Type	Dil.	EN ISO 16649-2 (■ for the renewal study)								REBECCA										REBECCA+EB									
						R1				R2				Surface spreading					Pour plate					Surface spreading					Pour plate				
						CFU/ plate 1	CFU/ plate 2	CFU/ plate 1	CFU/ plate 2	Result	Result	Dil.	R1 CFU	R2 CFU	Result	Result	Dil.	R1 CFU	R2 CFU	Result	Result	Dil.	R1 CFU	R2 CFU	Result	Result	Dil.	R1 CFU	R2 CFU	Result	Result		
IVS	VI 397	Cooked shrimps	No	c	-1	0	0	0	0	<10	<10	-2	0	0	<100	<100	-1	<1	<1	<10	<10	-2	<1	<1	<100	<100	-1	<1	<1	<10	<10		
					-2	0	0	0	0			-3	0	0			-2	<1	<1			-3	<1	<1			-2	<1	<1				
IVS	S 10132	Crayfish salad	No	c	-1	0	0	0	0	<10	<10	-2	0	0	<100	<100	-1	<1	<1	<10	<10	-2	<1	<1	<100	<100	-1	<1	<1	<10	<10		
					-2	0	0	0	0			-3	0	0			-2	<1	<1			-3	<1	<1			-2	<1	<1				
IVS	M 46488	Tarama	No	c	-1	0	0	0	0%	<10	<10	-2	0	0	<100	<100	-1	<1	<1	<10	<10	-2	<1	<1	<100	<100	-1	<1	<1	<10	<10		
					-2	0	0	0	0			-3	0	0			-2	<1	<1			-3	<1	<1			-2	<1	<1				
IVS	HA 4520	Gambas	No	a	-1	0	0	0	0%	<10	<10	-2	0	0	<100	<100	-1	<1	<1	<10	<10	-2	<1	<1	<100	<100	-1	<1	<1	<10	<10		
					-2	0	0	0	0			-3	0	0			-2	<1	<1			-3	<1	<1			-2	<1	<1				
IVS	HA 4599	Tabbouleh of the sea	No	c	-1	0	0	0	0%	<10	<10	-2	0	0	<100	<100	-1	<1	<1	<10	<10	-2	<1	<1	<100	<100	-1	<1	<1	<10	<10		
					-2	0	0	0	0			-3	0	0			-2	<1	<1			-3	<1	<1			-2	<1	<1				
IVS	S 9942	Ocean-style salad	No	c	-1	0	0	0	0%	<10	<10	-2	0	0	<100	<100	-1	0	0	<10	<10	-2	0	0	<100	<100	-1	0	0	<10	<10		
					-2	0	0	0	0			-3	0	0			-2	0	0			-3	0	0			-2	0	0				
IVS	RG 3033	Sole fillets	No	c	-1	0	0	0	0%	<10	<10	-2	0	0	<100	<100	-1	0	0	<10	<10	-2	0	0	<100	<100	-1	0	0	<10	<10		
					-2	0	0	0	0			-3	0	0			-2	0	0			-3	0	0			-2	0	0				
IVS	VI 311	Marinated salmon	No	b	-1	0	0	0	0%	<10	<10	-2	0	0	<100	<100	-1	0	0	<10	<10	-2	0	0	<100	<100	-1	0	0	<10	<10		
					-2	0	0	0	0			-3	0	0			-2	0	0			-3	0	0			-2	0	0				
IVS	Q 2271	Shrimps ravioli	No	c	-3	37	44	36	36	40000	3,8E+04	-3	34	45	35000	4,5E+04	-3	38	35	37000	3,4E+04	-3	35	35	35000	3,3E+04	-3	39	34	39000	3,3E+04		
					-4	5	2	11	1			-4	4	4			-4	3	2			-4	3	1			-4	4	2				
IVS	C 85	Bass tartare	No	a	-1	78	78	84	77	780	810	-2	5	7	500	780	-1	69	83	660	940	-2	9	10	900	1000	-1	68	76	650	780		
					-2	9	6	8	10			-3	2	2			-2	4	10			-3	0	1			-2	4	10				
IVS	MV 2234	Tabbouleh of the sea	No	c	-1	7	0	4	4	35	40	-1	3	4	30	40	-1	6	2	60	20	-1	3	3	30	30	-1	3	3	30	30		
					-2	0	0	0	0			-2	0	0			-2	2	1			-2	0	0			-2	2	1				
IVS	DJ 3253	Pork shrimps brioche	No	c	-2	139	142	121	133	15000	13000	-2	148	166	15000	16000	-2	135	136	13000	14000	-2	126	128	13000	13000	-2	130	137	13000	14000		
					-3	23	17	17	19			-3	17	12			-3	10	19			-3	14	12			-3	10	15				
IVS	VR 5037	Shrimps bites	No	c	-2	57	34	48	37	4900	4800	-2	33	38	3500	3900	-2	57	44	5600	4545	-2	41	42	4400	3900	-2	48	53	4500	5820		
					-3	5	11	10	10			-3	5	5			-3	5	8			-3	7	1			-3	2	11				
IVS	DJ 3789	Beijing-style ravioli	No	c	-4	92	96	107	119	980000	1100000	-4	126	136	1300000	1400000	-4	102	112	1000000	1100000	-4	140	86	1400000	930000	-4	135	135	1300000	1300000		
					-5	12	16	10	9			-5	16	16			-5	9	11			-5	16	16			-5	12	10				
IVS	C 118	Mussels	No	c	-1	0	0	0	0	<10	<10	-2	0	0	<100	<100	-1	0	0	<10	<10	-2	0	0	<100	<100	-1	0	0	<10	<10		
					-2	0	0	0	0			-3	0	0			-2	0	0			-3	0	0			-2	0	0				
IVS	MV 2921	Fish stuffing for nems	No	c	-1	26	15	29	24	190	240	-1	49	44	450	480	-1	38	24	410	245	-1	47	42	430	380	-1	33	21	350	255		
					-2	1	0	0	0			-2	0	0			-2	7	3			-2	0	0			-2	5	7				
IVS	HA 5284	Smoked herring	No	b	-1	30	80	40	20	550	380	-2	7	8	700	680	-2	5	8	500	600	-2	4	5	400	580	-2	5	8	500	800		
					-2	6	6	2	4			-3	1	0			-3	0	0			-3	0	1			-3	0	0				
IVS	Q 2235	Shrimps bites	No	c	-1	12	17	9	10	150	95	-1	22	26	200	240	-1	26	27	280	320	-1	35	44	350	436	-1	35	39	370	409		
					-2	1	2	2	0			-2	0	0			-2	5	8			-2	3	4			-2	6	8				
IVS	CI 141	Salmon	No	a	-1	39	40	34	42	390	380	-1	17	23	150	210	-1	19	17	220	210	-1	18	19	180	180	-1	22	17	210	180		
					-2	2	4	3	0			-2	0	0			-2	5	8			-2	2	2			-2	1	3				
RS	1691992	Whiting fillet	No	a	-1	0				<10		-1	0		<10		-1	0		<10		-1	0		<10		-1	0		<10			
					-2	0						-2	0				-2	0				-2	0				-2	0					
RS	1691995	Cod fillet	No	a	-1	0				<10		-1	1		10		-1	0		<10		-1	0		<10		-1	0		<10			
					-2	0						-2	0				-2	0				-2	0				-2	0					
RS	1691999	Salmon fillet	No	a	-1	0				<10		-1	0		<10		-1	1		10		-1	1		10		-1	0		<10			
					-2	0						-2	0				-2	0				-2	0				-2	0					
RS	1714591	Smoked salmon	Yes	b	-1	9				90		-1	10		100		-1	10		90		-1	9		90		-1	8		80			
					-2	0						-2	1				-2	0				-2	0				-2	0					

Seafood products

Study	Sample code	Sample name	AC	Type	Dil.	EN ISO 16649-2 (■ for the renewal study)						REBECCA										REBECCA+EB													
						R1				R2		Result	Result	Surface spreading					Pour plate					Surface spreading					Pour plate						
						CFU/ plate 1	CFU/ plate 2	CFU/ plate 1	CFU/ plate 2	Dil.	R1 CFU			R2 CFU	Result	Result	Dil.	R1 CFU	R2 CFU	Result	Result	Dil.	R1 CFU	R2 CFU	Result	Result	Dil.	R1 CFU	R2 CFU	Result	Result				
RS	1714592	Marinated anchovies	Yes	b	-1	14				140		-1	13			130		-1	15			140		-1	12			120		-1	13			120	
					-2	1						-2	1					-2	0					-2	1					-2	0				
RS	1714593	Smoked herring	Yes	b	-1	13				130		-1	12			120		-1	16			150		-1	11			100		-1	15			140	
					-2	1						-2	1					-2	0					-2	0					-2	0				
RS	1714595	Sardine	Yes	a	-1	12				110		-1	9			80		-1	13			130		-1	12			120		-1	10			90	
					-2	0						-2	0					-2	1					-2	1					-2	0				
RS	1714596	Cod	Yes	a	-1	17				160		-1	13			130		-1	18			170		-1	15			140		-1	18			170	
					-2	1						-2	1					-2	1					-2	0					-2	1				
RS	1714599	Smoked herring with pepper	Yes	b	-1	17				170		-1	10			100		-1	13			130		-1	10			100		-1	13			120	
					-2	2						-2	1					-2	1					-2	1					-2	0				
RS	1729341	Whiting fillet	Yes	a	-2	56				5500		-2	32			3400		-2	43			4200		-2	41			4100		-2	63			6400	
					-3	4						-3	5					-3	3					-3	4					-3	7				

Vegetal products

Study	Sample code	Sample name	AC	Type	Dil.	EN ISO 16649-2 (■ for the renewal study)						REBECCA										REBECCA+EB									
						R1		R2		Result	Result	Surface spreading				Pour plate				Surface spreading				Pour plate							
						CFU/ plate 1	CFU/ plate 2	CFU/ plate 1	CFU/ plate 2			Dil.	R1	R2	R1	R2	Dil.	R1	R2	R1	R2	Dil.	R1	R2	R1	R2					
IVS	Q 2237	Recycled dough offcuts	No	b	-3 -4	44 4	39 4	43 5	47 3	41000	45000	-3 -4	56 5	62 5	55000	61000	-3 -4	62 5	60 5	61000	59000	-3 -4	50 4	48 4	49000	47000	-3 -4	48 3	57 2	46000	54000
IVS	S 9937	Mixed salad	No	c	-1 -2	0 0	0 0	0 0	0 0	<10	<10	-2 -3	0 0	0 0	<100	<100	-1 -2	0 0	0 0	<10	<10	-2 -3	0 0	0 0	<100	<100	-1 -2	0 0	0 0	<10	<10
IVS	S9941	Vegetarian salad	No	c	-1 -2	0 0	0 0	0 0	0 0	<10	<10	-2 -3	0 0	0 0	<100	<100	-1 -2	0 0	0 0	<10	<10	-2 -3	0 0	0 0	<100	<100	-1 -2	0 0	0 0	<10	<10
IVS	VI 313	Vegetables tajine	No	c	-1 -2	0 0	0 0	0 0	0 0	<10	<10	-2 -3	0 0	0 0	<100	<100	-1 -2	0 0	0 0	<10	<10	-2 -3	0 0	0 0	<100	<100	-1 -2	0 0	0 0	<10	<10
IVS	VI 279	Cucumbers with sauce	No	c	-1 -2	0 0	0 0	0 0	0 0	<10	<10	-2 -3	0 0	0 0	<100	<100	-1 -2	0 0	0 0	<10	<10	-2 -3	0 0	0 0	<100	<100	-1 -2	0 0	0 0	<10	<10
IVS	VR 4497	Potatoes salad	No	c	-1 -2	71 7	73 3	82 9	65 13	700	770	-2 -3	13 2	12 3	1400	1200	-1 -2	96 8	97 9	950	980	-2 -3	12 1	14 0	1200	1400	-1 -2	81 9	116 15	820	1200
IVS	VI 413	Leaf tea	No	a	-1 -2	0 0	0 0	0 0	0 0	<10	<10	-2 -3	0 0	0 0	<100	<100	-1 -2	0 0	0 0	<10	<10	-2 -3	0 0	0 0	<100	<100	-1 -2	0 0	0 0	<10	<10
IVS	DJ 3361	Rice and tomatoes salad	No	c	-1 -2	2 0	3 0	2 0	5 0	25	35	-1 -2	6 0	4 0	60	40	-1 -2	5 1	7 1	50	70	-1 -2	4 0	4 0	40	40	-1 -2	3 0	4 0	30	40
IVS	MV 2163	Tomatoes and mozzarella salad	No	c	-1 -2	11 0	9 0	14 0	11 0	90	125	-1 -2	8 0	6 0	80	60	-1 -2	9 0	9 4	90	90	-1 -2	5 0	7 0	50	70	-1 -2	6 1	10 2	60	100
IVS	DJ 3510	Tomatoes and corn salad	No	c	-1 -2	3 0	4 0	2 0	1 0	35	15	-1 -2	2 0	3 0	20	50	-1 -2	1 0	5 0	10	50	-1 -2	2 0	5 0	20	50	-1 -2	1 0	4 0	10	40
IVS	HA 4680	Raisin bread	No	c	-1 -2	0 0	0 0	0 0	0 0	<10	<10	-2 -3	0 0	0 0	<100	<100	-1 -2	0 0	0 0	<10	<10	-2 -3	0 0	0 0	<100	<100	-1 -2	0 0	0 0	<10	<10
IVS	VI 844	Fresh noodles	No	c	-1 -2	35 4	27 4	48 4	30 2	320	380	-1 -2	36 3	45 4	350	430	-1 -2	45 6	61 3	460	580	-1 -2	38 2	41 3	360	480	-1 -2	48 5	42 5	480	430
IVS	DJ 3849	Crunchy salad	No	b	-1 -2	8 1	7 1	4 0	7 0	75	55	-1 -2	6 0	5 0	60	50	-1 -2	3 0	3 0	30	30	-1 -2	4 0	6 0	40	60	-1 -2	6 1	8 0	60	60
IVS	MV 2552	Tomato dices	No	a	-1 -2	0 0	0 0	0 0	0 0	<10	<10	-2 -3	0 0	0 0	<100	<100	-1 -2	0 0	0 0	<10	<10	-2 -3	0 0	0 0	<100	<100	-1 -2	0 0	0 0	<10	<10
IVS	RD 1460	Vegetables mix	No	c	-3 -4	35 3	43 5	43 4	50 6	39000	47000	-3 -4	32 5	30 4	34000	31000	-3 -4	50 3	45 4	48000	45000	-3 -4	30 1	28 1	28000	26000	-3 -4	39 4	64 7	39000	65000
IVS	R 37062	Celery raisin salad	No	c	-1 -2	0 0	0 0	0 0	0 0	<10	<10	-2 -3	0 0	0 0	<100	<100	-1 -2	0 0	0 0	<10	<10	-2 -3	0 0	0 0	<100	<100	-1 -2	0 0	0 0	<10	<10
IVS	RD 1461	Fruit salad	No	c	-4 -5	56 3	49 4	58 6	68 6	510000	63000	-4 -5	42 3	56 8	410000	58000	-4 -5	77 5	51 6	750000	52000	-4 -5	43 1	50 6	400000	51000	-4 -5	76 3	42 5	720000	43000
IVS	RD 1462	Mélange de crudités	No	b	-2 -3	79 10	62 7	67 5	60 4	7200	6200	-2 -3	101 6	106 9	9700	10000	-2 -3	99 7	91 9	9600	9100	-2 -3	63 2	75 9	5900	7600	-2 -3	61 6	58 4	6100	5600
RS	1692037	Raw onions	No	a	-1 -2	0 0				<10		-1 -2	0 0		<10		-1 -2	0 0		<10		-1 -2	0 0		<10		-1 -2	0 0		<10	
RS	1692038	Green bell peppers	No	b	-1 -2	0 0				<10		-1 -2	0 0		<10		-1 -2	0 0		<10		-1 -2	0 0		<10		-1 -2	0 0		<10	
RS	1691985	Mint	No	a	-1 -2	0 0				<10		-1 -2	0 0		<10		-1 -2	0 0		<10		-1 -2	0 0		<10		-1 -2	0 0		<10	
RS	1691986	Dill	No	a	-1 -2	0 0				<10		-1 -2	0 0		<10		-1 -2	0 0		<10		-1 -2	0 0		<10		-1 -2	0 0		<10	
RS	1692002	Country-style pan	No	b	-1 -2	0 0				<10		-1 -2	0 0		<10		-1 -2	0 0		<10		-1 -2	0 0		<10		-1 -2	0 0		<10	

Vegetal products

Study	Sample code	Sample name	AC	Type	Dil.	EN ISO 16649-2 (■ for the renewal study)						REBECCA										REBECCA+EB													
						R1		R2		R1	R2	Surface spreading				Pour plate				Surface spreading				Pour plate											
						CFU/ plate 1	CFU/ plate 2	CFU/ plate 1	CFU/ plate 2			Dil.	R1	R2	R1	R2	Dil.	R1	R2	R1	R2	Dil.	R1	R2	R1	R2	Dil.	R1	R2	R1	R2				
RS	1692023	Chives	No	a	-1	0				<10		-1	0			<10		-1	0			<10		-1	0			<10		-1	0			<10	
RS	1692043	Mung beans	No	a	-2	0						-2	0					-2	0					-2	0					-2	0				
					-1	0				<10		-1	0			<10		-1	0			<10		-1	0			<10		-1	0			<10	
RS	1692034	Lettuce mix	No	b	-2	0						-2	0					-2	0					-2	0					-2	0				
					-1	0				<10		-1	0			<10		-1	0			<10		-1	0			<10		-1	0			<10	
RS	1692039	Raw carrots	No	a	-2	0						-2	0					-2	0					-2	0					-2	0				
					-1	0				<10		-1	0			<10		-1	0			<10		-1	0			<10		-1	0			<10	
RS	1692004	Vegetables pan	No	b	-2	0						-2	0					-2	0					-2	0					-2	0				
					-1	0				<10		-1	0			<10		-1	0			<10		-1	0			<10		-1	0			<10	
RS	1692041	Raw shallots	No	a	-2	0						-2	0					-2	0					-2	0					-2	0				
					-1	0				<10		-1	0			<10		-1	0			<10		-1	0			<10		-1	0			<10	
RS	1692042	Raw leeks	No	a	-2	0						-2	0					-2	0					-2	0					-2	0				
					-1	0				<10		-1	0			<10		-1	0			<10		-1	0			<10		-1	0			<10	
RS	1698416	Non-seasoned grated carrots	Yes	b	-2	20				210		-2	18			180		-2	25			250		-2	22			250		-2	20			210	
					-1	3					-1	2					-1	2					-1	5					-1	3					
RS	1698417	Fresh mint	Yes	a	-2	21				220		-2	24			240		-2	23			250		-2	25			250		-2	22			220	
					-1	3					-1	2					-1	5					-1	2					-1	2					
RS	1698418	Slices of leeks	Yes	a	-2	11				110		-2	9			90		-2	10			100		-2	15			150		-2	6			60	
					-1	1					-1	1					-1	1					-1	1					-1	0					
RS	1698419	Chives	Yes	a	-2	14				150		-2	17			160		-2	13			130		-2	8			80		-2	8			80	
					-1	3					-1	1					-1	1					-1	1					-1	1					
RS	1698420	Basil	Yes	a	-2	10				100		-2	9			100		-2	10			110		-2	24			230		-2	19			180	
					-1	1					-1	2					-1	2					-1	1					-1	1					
RS	1698421	Lettuce mix	Yes	b	-2	0				<10		-2	0			<10		-2	0			<10		-2	0			<10		-2	0			<10	
					-1	0					-1	0					-1	0					-1	0			<10		-1	0					
RS	1698422	Mung beans	Yes	a	-2	0				<10		-2	0			<10		-2	0			<10		-2	0			<10		-2	0			<10	
					-1	0					-1	0					-1	0					-1	0			<10		-1	0					
RS	1726645	Fresh fruit mix	No	b	-2	18				180		-2	15			150		-2	16			150		-2	11			110		-2	13			150	
					-1	2					-1	2					-1	1					-1	1					-1	3					
RS	1729344	Lamb's lettuce and beetroot mix	Yes	b	-3	32				3100		-3	46			4900		-3	35			3500		-3	56			5600		-3	37			3600	
					-2	2					-2	8					-2	3					-2	6					-2	3					
RS	1729345	Cauliflower, broccoli, romanesco cabbage mix	Yes	a	-3	91				91000		-3	123			120000		-3	106			100000		-3	145			140000		-3	129			130000	
					-4	9					-4	10					-4	9					-4	14					-4	11					

Feed products

Study	Sample code	Sample name	AC	Type	Dil.	EN ISO 16649-2 (■ for the renewal study)						REBECCA										REBECCA+EB													
						R1				R2		Result	Result	Surface spreading				Pour plate				Surface spreading				Pour plate									
						CFU/ plate 1	CFU/ plate 2	CFU/ plate 1	CFU/ plate 2	R1	R2			R1	R2	R1	R2	R1	R2	R1	R2	R1	R2												
																								Dil.	CFU	CFU	CFU	Dil.	CFU	CFU	CFU	Dil.	CFU	CFU	CFU
IVS	RD1410	Meat for animal feeding	No	c	-1	0	0	0	0	<10	<10	-2	0	0	0	<100	<100	-1	0	0	0	<10	<10	-2	0	0	0	<100	<100	-1	0	0	0	<10	<10
IVS	RD1411	Meat for animal feeding	No	c	-1	0	0	0	0	<10	<10	-2	0	0	0	<100	<100	-1	0	0	0	<10	<10	-2	0	0	0	<100	<100	-1	0	0	0	<10	<10
IVS	RD1412	Meat for animal feeding	No	c	-1	0	0	0	0	<10	<10	-2	0	0	0	<100	<100	-1	0	0	0	<10	<10	-2	0	0	0	<100	<100	-1	0	0	0	<10	<10
IVS	RD1413	Meat for animal feeding	No	c	-1	0	0	0	0	<10	<10	-2	0	0	0	<100	<100	-1	0	0	0	<10	<10	-2	0	0	0	<100	<100	-1	0	0	0	<10	<10
IVS	RD1414	Bone meal	No	c	-1	0	0	0	0	<10	<10	-2	0	0	0	<100	<100	-1	0	0	0	<10	<10	-2	0	0	0	<100	<100	-1	0	0	0	<10	<10
IVS	RD1415	Wet cat food	No	a	-1	0	0	0	0	<10	<10	-2	0	0	0	<100	<100	-1	0	0	0	<10	<10	-2	0	0	0	<100	<100	-1	0	0	0	<10	<10
IVS	RD1416	Wet cat food	No	a	-1	0	0	0	0	<10	<10	-2	0	0	0	<100	<100	-1	0	0	0	<10	<10	-2	0	0	0	<100	<100	-1	0	0	0	<10	<10
IVS	RD1417	Wet cat food	No	a	-1	0	0	0	0	<10	<10	-2	0	0	0	<100	<100	-1	0	0	0	<10	<10	-2	0	0	0	<100	<100	-1	0	0	0	<10	<10
IVS	RD1418	Wet cat food	No	a	-1	0	0	0	0	<10	<10	-2	0	0	0	<100	<100	-1	0	0	0	<10	<10	-2	0	0	0	<100	<100	-1	0	0	0	<10	<10
IVS	RD 1427	Bone meal	172	c	-1	6	5	4	2	55	30	-1	3	3	30	30	-1	4	3	40	50	-1	3	2	30	20	-1	7	6	70	60				
IVS	RD 1428	Farine animale	172	c	-1	26	22	27	23	250	250	-1	20	26	190	330	-1	25	27	270	320	-1	30	26	290	245	-1	59	42	570	420				
IVS	RD 1429	Bone meal	172	c	-2	17	30	20	25	2400	2100	-2	8	9	910	980	-2	21	23	2200	3200	-2	11	8	1100	680	-2	19	24	1700	2400				
IVS	RD 1430	Bone meal	158	c	-3	23	28	29	25	26000	28800	-3	26	15	27000	15800	-3	29	28	29000	35800	-3	20	28	18000	17800	-3	25	41	24000	38800				
IVS	RD 1431	Bone meal	158	c	-4	42	35	33	36	380000	330000	-4	20	29	190000	260000	-4	47	43	510000	460000	-4	20	23	200000	250000	-4	42	55	470000	550000				
IVS	RD 1432	Wet dog food	179	a	-1	46	52	48	60	480	523	-1	50	47	500	445	-1	48	63	510	610	-1	49	58	460	580	-1	45	54	470	530				
IVS	RD 1433	Wet dog food	179	a	-1	125	140	131	129	1300	1300	-1	96	90	990	910	-1	94	98	950	990	-1	105	139	1100	1340	-1	140	125	1400	1240				
IVS	RD 1434	Wet cat food	179	a	-5	30	25	16	28	2600000	2308000	-5	26	35	2500000	3208000	-5	13	21	1400000	2208000	-5	15	26	1400000	2708000	-5	38	30	3500000	2708000				
IVS	RD 1435	Wet cat food	163	a	-2	108	124	90	103	12000	9600	-2	80	94	7700	9200	-2	82	99	8200	9900	-2	114	99	12000	9300	-2	95	139	9100	13800				
IVS	RD 1436	Kibbles	163	a	-3	136	140	132	129	130000	130000	-3	121	125	120000	120000	-3	136	147	130000	140000	-3	137	142	130000	140000	-3	153	134	150000	140000				
RS	1691987	Oat pellets	No	b	-1	0				<10		-1	0		<10		-1	0		<10		-1	0		<10		-1	0		<10					
RS	1691988	Rapeseed oilcake	No	b	-1	3				30		-1	3		30		-1	3		30		-1	1		10		-1	0		<10					
RS	1692066	Meat for animal feeding	Yes	c	-1	5				50		-1	4		40		-1	0		<10		-1	0		<10		-1	0		<10					
RS	1714601	Oat pellets	Yes	b	-1	8				80		-1	6		60		-1	7		70		-1	5		50		-1	6		60					

Feed products

Study	Sample code	Sample name	AC	Type	Dil.	EN ISO 16649-2 (■ for the renewal study)						REBECCA								REBECCA+EB																
										R1	Result	Surface spreading				Pour plate				Surface spreading				Pour plate												
						R1		R2				Dil.	R1 CFU	R2 CFU	Result	R1	Result	Dil.	R1 CFU	R2 CFU	Result	R1	Result	Dil.	R1 CFU	R2 CFU	Result	R1	Result							
						CFU/ plate 1	CFU/ plate 2	CFU/ plate 1	CFU/ plate 2																											
RS	1714602	Piglet feed	Yes	b	-1 -2	12 1					120		-1 -2	10 1			100		-1 -2	8 0			80		-1 -2	7 0			70		-1 -2	9 0			90	
RS	1714603	Pork feed	Yes	b	-1 -2	16 1					150		-1 -2	12 0			110		-1 -2	11 1			110		-1 -2	12 0			110		-1 -2	17 2			170	
RS	1714604	Soy	Yes	b	-1 -2	18 2					180		-1 -2	9 0			90		-1 -2	10 1			100		-1 -2	14 1			140		-1 -2	13 1			130	
RS	1726644	Poultry scallop offcuts for animal feeding	No	c	-1 -2	10 1					100		-1 -2	9 1			90		-1 -2	7 0			70		-1 -2	11 1			110		-1 -2	13 3			150	
RS	1729342	Feed for laying hen	Yes	b	-2 -3	81 10					8300		-2 -3	70 9			7200		-2 -3	90 9			9000		-2 -3	101 9			10000		-2 -3	108 11			11000	

Ready-to-eat and ready-to-reheat products

Study	Sample code	Sample name	AC	Type	Dil.	EN ISO 16649-2(■)		REBECCA						REBECCA+EB					
						R1	R1	Surface spreading			Pour plate			Surface spreading			Pour plate		
						CFU	Result	Dil.	CFU	Result	Dil.	CFU	Result	Dil.	CFU	Result	Dil.	CFU	Result
Renewal study	1692050	Charcutière salad	Yes	a	-1	1	10	-1	0	<10	-1	0	<10	-1	0	<10	-1	1	10
					-2	0		-2	0		-2	0		-2	0		-2	0	
	1692053	Nordic-style salade	Yes	a	-1	11	110	-1	4	40	-1	10	120	-1	8	80	-1	5	50
					-2	1		-2	1		-2	3		-2	0		-2	0	
	1698402	Pâté	Yes	a	-1	11	110	-1	15	160	-1	10	100	-1	10	100	-1	16	150
					-2	1		-2	3		-2	1		-2	1		-2	1	
	1692045	Quiche lorraine	No	b	-1	0	<10	-1	0	<10	-1	0	<10	-1	0	<10	-1	0	<10
					-2	0		-2	0		-2	0		-2	0		-2	0	
	1698403	Chicken sandwich	Yes	a	-1	44	450	-1	46	480	-1	48	510	-1	51	490	-1	45	480
					-2	5		-2	7		-2	8		-2	3		-2	8	
	1698404	Country-style galette	Yes	b	-1	99	1000	-1	92	980	-1	129	1300	-1	96	950	-1	84	880
					-2	11		-2	16		-2	13		-2	9		-2	13	
	1698405	Bouchée à la reine	Yes	b	-2	56	5500	-2	53	5200	-2	53	5100	-2	48	4900	-2	55	5500
					-3	5		-3	4		-3	3		-3	6		-3	6	
	1692052	Tomatoes with meat stuffing	Yes	b	-1	5	50	-1	4	40	-1	1	10	-1	1	10	-1	0	<10
					-2	1		-2	1		-2	0		-2	0		-2	0	
	1698406	Veal paupiette	Yes	b	-2	114	12000	-2	88	9100	-2	88	8800	-2	54	5300	-2	75	7500
					-3	16		-3	12		-3	9		-3	4		-3	8	
	1698410	Chocolate éclair	Yes	a	-1	20	220	-1	15	150	-1	18	170	-1	14	140	-1	17	180
					-2	4		-2	2		-2	1		-2	1		-2	3	
	1698413	Lasagna	Yes	b	-1	7	70	-1	17	170	-1	17	150	-1	18	170	-1	16	150
					-2	2		-2	2		-2	0		-2	1		-2	0	
	1698414	Tomatoes with meat stuffing	Yes	b	-1	19	190	-1	24	250	-1	24	250	-1	29	280	-1	36	350
					-2	2		-2	3		-2	3		-2	2		-2	3	
	1714588	Saithe rillettes	Yes	a	-1	12	120	-1	10	100	-1	13	130	-1	10	100	-1	11	110
					-2	1		-2	1		-2	1		-2	1		-2	1	
	1714589	Cold fish meal	Yes	a	-1	10	100	-1	11	110	-1	9	90	-1	8	80	-1	9	90
					-2	1		-2	1		-2	0		-2	0		-2	0	
	1714590	Marinated salmon	Yes	c	-1	11	110	-1	9	90	-1	10	100	-1	8	80	-1	12	120
					-2	1		-2	0		-2	1		-2	0		-2	1	
	1714594	Smoked herring with pepper	Yes	c	-1	15	150	-1	8	80	-1	9	90	-1	9	90	-1	10	100
					-2	1		-2	0		-2	0		-2	0		-2	1	
	1714597	Smoked salmon	Yes	c	-1	8	80	-1	6	60	-1	7	70	-1	7	70	-1	10	90
					-2	0		-2	0		-2	0		-2	0		-2	0	
	1714598	Hareng fumé	Yes	c	-1	11	100	-1	7	70	-1	9	90	-1	9	90	-1	13	130
					-2	0		-2	0		-2	0		-2	0		-2	1	
	1714600	Smoked herring	Yes	c	-1	13	130	-1	10	90	-1	10	100	-1	10	100	-1	9	90
					-2	1		-2	0		-2	1		-2	1		-2	0	

APPENDIX E

Relative trueness study

Statistical calculations

Results summary and statistical calculations

Surface spreading for REBECCA base

Category	Type	Sample code	Reference method	Alternative method	Mean	Difference
Meat products	a	RG 3028	2,38	2,60	2,49	0,22
		VI 320	2,56	2,90	2,73	0,35
		1691982	3,43	3,53	3,48	0,10
		1691981	3,26	3,18	3,22	-0,08
		1691980	3,11	3,15	3,13	0,03
		1692012	4,94	4,81	4,88	-0,13
		1729340	1,85	1,78	1,81	-0,07
	b	VI 717	4,11	4,04	4,08	-0,07
		1698415	2,00	2,18	2,09	0,18
		1698407	4,56	4,62	4,59	0,07
		1698412	1,95	2,20	2,08	0,25
		1729339	2,26	2,11	2,18	-0,14
	c	HA 4187	2,49	2,60	2,55	0,11
		Q 2272	3,41	3,48	3,45	0,06
		VR 4755	3,95	4,08	4,02	0,12
		1692019	3,15	3,11	3,13	-0,03
		1726643	2,63	2,53	2,58	-0,10
Average difference of the category						0,05
Standard deviation of differences						0,14
Dairy & egg products	a	MV 2444	2,76	2,70	2,73	-0,06
		R 36889	6,85	6,95	6,90	0,11
		1691977	3,04	2,86	2,95	-0,18
		1692014	2,96	2,86	2,91	-0,10
		1698408	1,95	1,78	1,87	-0,18
		1698409	2,18	1,95	2,07	-0,22
	b	R 36162	4,28	4,23	4,25	-0,05
		R 36786	6,04	5,85	5,94	-0,20
		R 37297	4,61	4,79	4,70	0,17
		RD 1376	2,80	2,96	2,88	0,16
		RD 1368	3,89	3,93	3,91	0,04
		RD 1382	3,00	2,95	2,98	-0,05
		W 14564	2,60	2,36	2,48	-0,24
		R 36986	3,20	3,18	3,19	-0,03
		1691976	4,49	4,43	4,46	-0,06
		1692010	3,11	2,78	2,95	-0,34
		1692016	2,08	2,08	2,08	0,00
	c	1691975	3,45	3,45	3,45	0,00
		1698411	2,54	2,51	2,52	-0,04
		1726640	2,15	2,08	2,11	-0,07
		1726641	5,15	5,08	5,11	-0,07
		1726642	2,18	2,08	2,13	-0,10
Average difference						-0,07
Standard deviation of differences						0,13

Results summary and statistical calculations

Surface spreading for REBECCA base

Category	Type	Sample code	Reference method	Alternative method	Mean	Difference
Seafood products	a	C 85	2,89	2,70	2,80	-0,19
		CI 141	2,59	2,18	2,38	-0,41
		1714595	2,04	1,90	1,97	-0,14
		1714596	2,20	2,11	2,16	-0,09
		1729341	3,74	3,53	3,64	-0,21
	b	HA 5284	2,74	2,85	2,79	0,10
		1714591	1,95	2,00	1,98	0,05
		1714592	2,15	2,11	2,13	-0,03
		1714593	2,11	2,08	2,10	-0,03
		1714599	2,23	2,00	2,12	-0,23
	c	Q 2271	4,60	4,54	4,57	-0,06
		DJ 3253	4,18	4,18	4,18	0,00
		VR 5037	3,69	3,54	3,62	-0,15
		DJ 3789	5,99	6,11	6,05	0,12
		MV 2921	2,28	2,65	2,47	0,37
		Q 2235	2,18	2,30	2,24	0,12
Average difference						-0,05
Standard deviation of differences						0,18
Vegetal products	a	1698417	2,34	2,38	2,36	0,04
		1698418	2,04	1,95	2,00	-0,09
		1698419	2,18	2,20	2,19	0,03
		1698420	2,00	2,00	2,00	0,00
		1729345	4,96	5,08	5,02	0,12
	b	DJ 3849	1,88	1,78	1,83	-0,10
		RD 1462	3,86	3,99	3,92	0,13
		1698416	2,32	2,26	2,29	-0,07
		1726645	2,26	2,18	2,22	-0,08
		Q 2237	4,61	4,74	4,68	0,13
		1729344	3,49	3,69	3,59	0,20
	c	VR 4497	2,85	3,15	3,00	0,30
		MV 2163	1,95	1,90	1,93	-0,05
		VI 844	2,51	2,54	2,52	0,04
		RD 1460	4,59	4,53	4,56	-0,06
		RD 1461	5,71	5,61	5,66	-0,09
Average difference						0,03
Standard deviation of differences						0,12

Results summary and statistical calculations

Surface spreading for REBECCA base

Category	Type	Sample code	Reference method	Alternative method	Mean	Difference
Feed products	a	RD 1432	2,68	2,70	2,69	0,02
		RD 1433	3,11	3,00	3,05	-0,12
		RD 1434	6,41	6,40	6,41	-0,02
		RD 1435	4,08	3,89	3,98	-0,19
		RD 1436	5,11	5,08	5,10	-0,03
	b	1714601	1,90	1,78	1,84	-0,12
		1714602	2,08	2,00	2,04	-0,08
		1714603	2,18	2,04	2,11	-0,13
		1714604	2,26	1,95	2,10	-0,30
		1729342	3,92	3,86	3,89	-0,06
	c	RD 1428	2,40	2,28	2,34	-0,12
		RD 1429	3,38	2,96	3,17	-0,42
		RD 1430	4,41	4,43	4,42	0,02
		RD 1431	5,58	5,28	5,43	-0,30
		1692066	1,70	1,60	1,65	-0,10
		1726644	2,00	1,95	1,98	-0,05
Average difference						-0,13
Standard deviation of differences						0,12
Ready-to-eat & ready-to-reheat products	a	1692053	2,04	1,60	1,82	-0,44
		1698402	2,04	2,20	2,12	0,16
		1698403	2,65	2,68	2,67	0,03
		1698410	2,34	2,18	2,26	-0,17
		1714588	2,08	2,00	2,04	-0,08
		1714589	2,00	2,04	2,02	0,04
	b	1698404	3,00	2,99	3,00	-0,01
		1698405	3,74	3,72	3,73	-0,02
		1692052	1,70	1,60	1,65	-0,10
		1698406	4,08	3,96	4,02	-0,12
		1698413	1,85	2,23	2,04	0,39
		1698414	2,28	2,40	2,34	0,12
	c	1714590	2,04	1,95	2,00	-0,09
		1714594	2,18	1,90	2,04	-0,27
		1714597	1,90	1,78	1,84	-0,12
		1714598	2,00	1,85	1,92	-0,15
1714600		2,11	1,95	2,03	-0,16	
Average difference						-0,06
Standard deviation of differences						0,18

Results summary and statistical calculations

Surface spreading for REBECCA base

Category	Type	Sample code	Reference method	Alternative method	Mean	Difference
Average difference all categories						-0,04
Standard deviation of differences						0,16

n = 104

β = 95%

$T(0.025;97)=$ 1,98

Lower confidence limit	Upper confidence limit
-0,35	0,27

Data not used for the calculations

Category	Type	Sample code	Reference method	Alternative method	Mean	Difference
MP	DJ 3712	a	2,40	2,30	2,35	-0,10
	VR 4754	b	1,48	1,48	1,48	0,00
	VR 5152	b	1,78	2,00	1,89	0,22
	1692051	b	1,30	1,60	1,45	0,30
	MV 1916	c	1,40	1,48	1,44	0,08
	1692065	c	0,00	1,60	0,80	1,60
DP	1692054	a	1,30	1,70	1,50	0,40
	1692055	a	1,48	1,30	1,39	-0,18
	RD 1375	b	1,18	1,00	1,09	-0,18
	1692008	b	1,00	1,00	1,00	0,00
SP	MV 2234	c	1,54	1,48	1,51	-0,07
	1691995	a	0,00	1,00	0,50	1,00
VP	DJ 3361	c	1,40	1,78	1,59	0,38
	DJ 3510	c	1,54	1,30	1,42	-0,24
FP	1691988	b	1,48	1,48	1,48	0,00
	RD 1427	c	1,74	1,48	1,61	-0,26
RTE	1692050	a	1,00	0,00	0,50	-1,00

Results summary and statistical calculations

Pour plates for REBECCA base

Category	Type	Sample code	Reference method	Alternative method	Mean	Difference
Meat products	a	RG 3028	2,38	2,49	2,44	0,11
		DJ 3712	2,40	2,63	2,52	0,24
		1691982	3,43	3,52	3,47	0,09
		1691981	3,26	3,20	3,23	-0,05
		1691980	3,11	3,04	3,08	-0,07
		1692012	4,94	4,81	4,88	-0,13
		1729340	1,85	1,90	1,87	0,06
	b	VI 320	2,56	2,45	2,50	-0,11
		VI 717	4,11	4,04	4,08	-0,07
		VR 5152	1,78	2,18	1,98	0,40
		1698415	2,00	2,34	2,17	0,34
		1698407	4,56	4,58	4,57	0,02
		1698412	1,95	2,23	2,09	0,28
		1729339	2,26	2,18	2,22	-0,08
	c	HA 4187	2,49	2,62	2,56	0,13
		Q 2272	3,41	3,51	3,46	0,09
		VR 4755	3,95	4,20	4,08	0,25
		1692019	3,15	3,08	3,11	-0,07
		1726643	2,63	2,51	2,57	-0,13
Average difference of the category						0,07
Standard deviation of differences						0,17
Dairy & egg products	a	MV 2444	2,76	2,74	2,75	-0,02
		1691977	3,04	2,77	2,91	-0,27
		1692014	2,96	2,98	2,97	0,02
		1698408	1,95	1,85	1,90	-0,11
		1698409	2,18	2,08	2,13	-0,10
	b	R 36162	4,28	4,32	4,30	0,04
		R 36786	6,04	6,15	6,09	0,10
		R 36889	6,85	6,96	6,90	0,11
		R 37297	4,61	4,71	4,66	0,09
		RD 1376	2,80	2,85	2,83	0,05
		RD 1368	3,89	3,86	3,87	-0,03
		RD 1382	3,00	3,00	3,00	0,00
		W 14564	2,60	2,63	2,62	0,03
		R 36986	3,20	3,15	3,18	-0,06
		1691976	4,49	4,38	4,44	-0,11
		1692010	3,11	3,00	3,06	-0,11
		1692016	2,08	2,08	2,08	0,00
	c	1691975	3,45	3,43	3,44	-0,02
		1698411	2,54	2,53	2,54	-0,01
		1726640	2,15	2,18	2,16	0,03
		1726641	5,15	5,11	5,13	-0,03
1726642		2,18	2,43	2,30	0,26	
Average difference						-0,01
Standard deviation of differences						0,10

Results summary and statistical calculations

Pour plates for REBECCA base

Category	Type	Sample code	Reference method	Alternative method	Mean	Difference
Seafood products	a	C 85	2,89	2,82	2,86	-0,07
		CI 141	2,59	2,34	2,47	-0,25
		1714595	2,04	2,11	2,08	0,07
		1714596	2,20	2,23	2,22	0,03
		1729341	3,74	3,62	3,68	-0,12
	b	HA 5284	2,74	2,70	2,72	-0,04
		1714591	1,95	1,95	1,95	0,00
		1714592	2,15	2,15	2,15	0,00
		1714593	2,11	2,18	2,15	0,06
		1714599	2,23	2,11	2,17	-0,12
	c	Q 2271	4,60	4,57	4,59	-0,03
		MV 2234	1,54	1,78	1,66	0,23
		DJ 3253	4,18	4,11	4,15	-0,06
		VR 5037	3,69	3,75	3,72	0,06
		DJ 3789	5,99	6,00	6,00	0,01
		MV 2921	2,28	2,61	2,45	0,33
		Q 2235	2,18	2,45	2,31	0,27
Average difference						0,02
Standard deviation of differences						0,15
Vegetal products	a	1698417	2,34	2,40	2,37	0,06
		1698418	2,04	2,00	2,02	-0,04
		1698419	2,18	2,11	2,15	-0,06
		1698420	2,00	2,04	2,02	0,04
		1729345	4,96	5,00	4,98	0,04
	b	Q 2237	4,61	4,79	4,70	0,17
		RD 1462	3,86	3,98	3,92	0,12
		1698416	2,32	2,40	2,36	0,08
		1726645	2,26	2,18	2,22	-0,08
		1729344	3,49	3,54	3,52	0,05
	c	VR 4497	2,85	2,98	2,91	0,13
		MV 2163	1,95	1,95	1,95	0,00
		VI 844	2,51	2,66	2,58	0,16
		RD 1460	4,59	4,68	4,64	0,09
		RD 1461	5,71	5,88	5,79	0,17
Average difference						0,06
Standard deviation of differences						0,08

Results summary and statistical calculations

Pour plates for REBECCA base

Category	Type	Sample code	Reference method	Alternative method	Mean	Difference
Feed products	a	RD 1432	2,68	2,71	2,69	0,03
		RD 1433	3,11	2,98	3,05	-0,14
		RD 1434	6,41	6,15	6,28	-0,27
		RD 1435	4,08	3,91	4,00	-0,17
		RD 1436	5,11	5,11	5,11	0,00
	b	1714601	1,90	1,85	1,87	-0,06
		1714602	2,08	1,90	1,99	-0,18
		1714603	2,18	2,04	2,11	-0,13
		1714604	2,26	2,00	2,13	-0,26
		1729342	3,92	3,95	3,94	0,04
	c	RD 1427	1,74	1,60	1,67	-0,14
		RD 1428	2,40	2,43	2,41	0,03
		RD 1429	3,38	3,34	3,36	-0,04
		RD 1430	4,41	4,46	4,44	0,05
		RD 1431	5,58	5,71	5,64	0,13
		1726644	2,00	1,85	1,92	-0,15
Average difference						-0,08
Standard deviation of differences						0,12
Ready-to-eat & ready-to-reheat products	a	1692053	2,04	2,08	2,06	0,04
		1698402	2,04	2,00	2,02	-0,04
		1698403	2,65	2,71	2,68	0,05
		1698410	2,34	2,23	2,29	-0,11
		1714588	2,08	2,11	2,10	0,03
		1714589	2,00	1,95	1,98	-0,05
	b	1698404	3,00	3,11	3,06	0,11
		1698405	3,74	3,71	3,72	-0,03
		1698406	4,08	3,94	4,01	-0,13
		1698413	1,85	2,18	2,01	0,33
		1698414	2,28	2,40	2,34	0,12
	c	1714590	2,04	2,00	2,02	-0,04
		1714594	2,18	1,95	2,07	-0,22
		1714597	1,90	1,85	1,87	-0,06
		1714598	2,00	1,95	1,98	-0,05
1714600		2,11	2,00	2,06	-0,11	
Average difference						-0,01
Standard deviation of differences						0,13

Results summary and statistical calculations

Pour plates for REBECCA base

Category	Type	Sample code	Reference method	Alternative method	Mean	Difference
Average difference all categories						0,01
Standard deviation of differences						0,13

n = 105

β = 95%

T (0.025;97)= 1,98

Lower confidence limit	Upper confidence limit
-0,26	0,28

Data not used for the calculations

Category	Type	Sample code	Reference method	Alternative method	Mean	Difference
MP	VR 4754	a	1,48	1,78	1,63	0,30
	1692051	b	1,30	1,00	1,15	-0,30
	MV 1916	c	1,40	1,85	1,62	0,45
	1692065	c	0,00	1,00	0,50	1,00
DP	1692054	a	1,30	1,95	1,63	0,65
	1692055	a	1,48	1,85	1,66	0,37
	RD 1375	b	1,18	1,00	1,09	-0,18
	1692008	b	1,00	1,00	1,00	0,00
	1691989	b	0,00	1,00	0,50	1,00
SP	1691999	a	0,00	1,00	0,50	1,00
VP	DJ 3849	b	1,88	1,48	1,68	-0,40
	DJ 3361	c	1,40	1,70	1,55	0,30
	DJ 3510	c	1,54	1,00	1,27	-0,54
FP	1691988	b	1,48	1,48	1,48	0,00
	1692066	c	1,70	0,00	0,85	-1,70
RTE	1692052	b	1,70	1,00	1,35	-0,70
	1692050	a	1,00	0,00	0,50	-1,00

Results summary and statistical calculations

Surface spreading for REBECCA+EB

Category	Type	Sample code	Reference method	Alternative method	Mean	Difference
Meat products	a	1691982	3,43	3,40	3,41	-0,03
		1691981	3,26	3,36	3,31	0,11
		1691980	3,11	3,26	3,18	0,14
		1692012	4,94	4,18	4,56	-0,77
		1729340	1,85	1,90	1,87	0,06
	b	VI 320	2,56	2,70	2,63	0,14
		VI 717	4,11	4,11	4,11	0,00
		1698415	2,00	2,15	2,07	0,15
		1698407	4,56	4,32	4,44	-0,23
		1698412	1,95	2,26	2,10	0,30
		1729339	2,08	2,11	2,10	0,03
	c	HA 4187	2,49	2,78	2,63	0,29
		Q 2272	3,41	3,46	3,44	0,05
		VR 4755	3,95	3,90	3,93	-0,05
		1692019	3,15	3,20	3,18	0,06
		1726643	2,63	2,52	2,58	-0,11
Average difference of the category						0,01
Standard deviation of differences						0,25
Dairy & egg products	a	MV 2444	2,76	2,67	2,71	-0,08
		1691977	3,04	2,65	2,85	-0,39
		1692014	2,96	2,88	2,92	-0,08
		1698408	1,95	2,23	2,09	0,28
		1698409	2,18	1,90	2,04	-0,27
	b	R 36162	4,28	4,18	4,23	-0,10
		R 36786	6,04	5,70	5,87	-0,34
		R 37297	4,61	4,67	4,64	0,06
		RD 1376	2,80	2,60	2,70	-0,20
		RD 1368	3,89	3,93	3,91	0,05
		RD 1382	3,00	3,00	3,00	0,00
		W 14564	2,60	2,46	2,53	-0,14
		R 36986	3,20	2,95	3,08	-0,25
		1691976	4,49	4,61	4,55	0,12
		1692010	3,11	2,90	3,01	-0,22
		1692016	2,08	1,85	1,96	-0,23
	c	1691975	3,45	3,48	3,46	0,03
		1698411	2,54	2,40	2,47	-0,15
		1726640	2,15	2,20	2,18	0,06
		1726641	5,15	5,08	5,11	-0,07
		1726642	2,18	2,28	2,23	0,10
Average difference						-0,09
Standard deviation of differences						0,17

Results summary and statistical calculations

Surface spreading for REBECCA+EB

Category	Type	Sample code	Reference method	Alternative method	Mean	Difference
Seafood products	a	C 85	2,89	2,95	2,92	0,06
		CI 141	2,59	2,26	2,42	-0,34
		1714595	2,04	2,08	2,06	0,04
		1714596	2,20	2,15	2,18	-0,06
		1729341	3,74	3,61	3,68	-0,13
	b	HA 5284	2,74	2,60	2,67	-0,14
		1714591	1,95	1,95	1,95	0,00
		1714592	2,15	2,08	2,11	-0,07
		1714593	2,11	2,00	2,06	-0,11
		1714599	2,23	2,00	2,12	-0,23
	c	Q 2271	4,60	4,54	4,57	-0,06
		DJ 3253	4,18	4,11	4,15	-0,06
		VR 5037	3,69	3,64	3,67	-0,05
		DJ 3789	5,99	6,15	6,07	0,15
		MV 2921	2,28	2,63	2,46	0,35
		Q 2235	2,18	2,54	2,36	0,37
Average difference						-0,02
Standard deviation of differences						0,19
Vegetal products	a	1698417	2,34	2,40	2,37	0,06
		1698418	2,04	2,18	2,11	0,13
		1698419	2,18	1,90	2,04	-0,27
		1698420	2,00	2,36	2,18	0,36
		1729345	4,96	5,15	5,05	0,19
	b	Q 2237	4,61	4,69	4,65	0,08
		DJ 3849	1,88	1,60	1,74	-0,27
		RD 1462	3,86	3,77	3,81	-0,09
		1698416	2,32	2,40	2,36	0,08
		1726645	2,26	2,04	2,15	-0,21
		1729344	3,49	3,75	3,62	0,26
	c	VR 4497	2,85	3,08	2,96	0,23
		MV 2163	1,95	1,70	1,83	-0,26
		VI 844	2,51	2,56	2,53	0,05
		RD 1460	4,59	4,45	4,52	-0,14
		RD 1461	5,71	5,60	5,65	-0,11
Average difference						0,01
Standard deviation of differences						0,20

Results summary and statistical calculations

Surface spreading for REBECCA+EB

Category	Type	Sample code	Reference method	Alternative method	Mean	Difference
Feed products	a	RD 1432	2,68	2,66	2,67	-0,02
		RD 1433	3,11	3,04	3,08	-0,07
		RD 1434	6,41	6,15	6,28	-0,27
		RD 1435	4,08	4,08	4,08	0,00
		RD 1436	5,11	5,11	5,11	0,00
	b	1714601	1,90	1,70	1,80	-0,20
		1714602	2,08	1,85	1,96	-0,23
		1714603	2,18	2,04	2,11	-0,13
		1714604	2,26	2,15	2,20	-0,11
		1729342	3,92	4,00	3,96	0,08
	c	RD 1428	2,40	2,46	2,43	0,06
		RD 1429	3,38	3,04	3,21	-0,34
		RD 1430	4,41	4,26	4,34	-0,16
		RD 1431	5,58	5,30	5,44	-0,28
		1726644	2,00	2,04	2,02	0,04
Average difference						-0,11
Standard deviation of differences						0,14
Ready-to-eat & ready-to-reheat products	a	1692053	2,04	1,90	1,97	-0,14
		1698402	2,04	2,00	2,02	-0,04
		1698403	2,65	2,69	2,67	0,04
		1698410	2,34	2,15	2,24	-0,20
		1714588	2,08	2,00	2,04	-0,08
		1714589	2,00	1,90	1,95	-0,10
	b	1698404	3,00	2,98	2,99	-0,02
		1698405	3,74	3,69	3,72	-0,05
		1698406	4,08	3,72	3,90	-0,35
		1698413	1,85	2,23	2,04	0,39
		1698414	2,28	2,45	2,36	0,17
	c	1714590	2,04	1,90	1,97	-0,14
		1714594	2,18	1,95	2,07	-0,22
		1714597	1,90	1,85	1,87	-0,06
		1714598	2,00	1,95	1,98	-0,05
1714600		2,11	2,00	2,06	-0,11	
Average difference						-0,06
Standard deviation of differences						0,17

Results summary and statistical calculations

Surface spreading for REBECCA+EB

Category	Type	Sample code	Reference method	Alternative method	Mean	Difference
Average difference all categories						-0,04
Standard deviation of differences						0,19

n = 100

β = 95%

$T(0.025;97)=$ 1,98

Lower confidence limit	Upper confidence limit
-0,42	0,33

Data not used for the calculations

Category	Type	Sample code	Reference method	Alternative method	Mean	Difference
MP	RG 3028	a	2,38	2,30	2,34	-0,08
	VR 4754	a	1,48	1,48	1,48	0,00
	DJ 3712	a	2,40	2,30	2,35	-0,10
	VR 5152	b	1,78	2,00	1,89	0,22
	1692051	b	1,30	1,60	1,45	0,30
	MV 1916	c	1,40	1,30	1,35	-0,10
	1692065	c	0,00	1,30	0,65	1,30
DP	1692054	a	1,30	1,00	1,15	-0,30
	1692055	a	1,48	1,00	1,24	-0,48
	R 36889	b	6,85	6,30	6,57	-0,54
	RD 1375	b	1,18	1,00	1,09	-0,18
	1691989	b	0,00	1,00	0,50	1,00
	1692008	b	1,00	0,00	0,50	-1,00
SP	MV 2234	c	1,54	1,48	1,51	-0,07
	1691999	a	0,00	1,00	0,50	1,00
VP	DJ 3361	c	1,40	1,60	1,50	0,20
	DJ 3510	c	1,54	1,30	1,42	-0,24
FP	1691988	b	1,48	1,00	1,24	-0,48
	RD 1427	c	1,74	1,48	1,61	-0,26
	1692066	c	1,70	0,00	0,85	-1,70
RTE	1692052	b	1,70	1,00	1,35	-0,70
	1692050	a	1,00	0,00	0,50	-1,00

Results summary and statistical calculations

Pour plates for REBECCA+EB

Category	Type	Sample code	Reference method	Alternative method	Mean	Difference
Meat products	a	RG 3028	2,38	2,40	2,39	0,02
		DJ 3712	2,40	2,59	2,49	0,19
		1691982	3,43	3,28	3,36	-0,15
		1691981	3,26	3,11	3,18	-0,14
		1691980	3,11	3,18	3,15	0,06
		1692012	4,94	4,92	4,93	-0,03
		1729340	1,85	1,85	1,85	0,00
	b	VI 320	2,56	2,59	2,57	0,03
		VI 717	4,11	4,15	4,13	0,03
		VR 5152	1,78	2,11	1,95	0,34
		1698415	2,00	2,30	2,15	0,30
		1698407	4,56	4,56	4,56	0,00
		1698412	1,95	2,11	2,03	0,16
		1729339	2,08	2,18	2,13	0,10
	c	HA 4187	2,49	2,69	2,59	0,20
		Q 2272	3,41	3,34	3,38	-0,07
		VR 4755	3,95	4,15	4,05	0,19
		1692019	3,15	3,18	3,16	0,03
		1726643	2,63	2,57	2,60	-0,07
Average difference of the category						0,06
Standard deviation of differences						0,14
Dairy & egg products	a	MV 2444	2,76	2,63	2,69	-0,12
		1691977	3,04	2,81	2,92	-0,24
		1692014	2,96	2,98	2,97	0,02
		1698408	1,95	2,00	1,98	0,05
		1698409	2,18	2,11	2,15	-0,06
	b	R 36162	4,28	4,34	4,31	0,06
		R 36786	6,04	6,08	6,06	0,04
		R 36889	6,85	7,00	6,92	0,15
		R 37297	4,61	4,63	4,62	0,02
		RD 1376	2,80	2,88	2,84	0,08
		RD 1368	3,89	3,83	3,86	-0,06
		RD 1382	3,00	3,00	3,00	0,00
		W 14564	2,60	2,56	2,58	-0,05
		R 36986	3,20	3,11	3,16	-0,09
		1691976	4,49	4,41	4,45	-0,08
		1692010	3,11	3,00	3,06	-0,11
		1692016	2,08	2,11	2,10	0,03
	c	1691975	3,45	3,30	3,37	-0,15
		1698411	2,54	2,40	2,47	-0,15
		1726640	2,15	2,04	2,09	-0,10
		1726641	5,15	5,08	5,11	-0,07
		1726642	2,18	2,20	2,19	0,03
Average difference						-0,04
Standard deviation of differences						0,09

Results summary and statistical calculations

Pour plates for REBECCA+EB

Category	Type	Sample code	Reference method	Alternative method	Mean	Difference
Seafood products	a	C 85	2,89	2,81	2,85	-0,08
		CI 141	2,59	2,32	2,46	-0,27
		1714595	2,04	1,95	2,00	-0,09
		1714596	2,20	2,23	2,22	0,03
		1729341	3,74	3,81	3,77	0,07
	b	HA 5284	2,74	2,70	2,72	-0,04
		1714591	1,95	1,90	1,93	-0,05
		1714592	2,15	2,08	2,11	-0,07
		1714593	2,11	2,15	2,13	0,03
		1714599	2,23	2,08	2,15	-0,15
	c	Q 2271	4,60	4,59	4,60	-0,01
		DJ 3253	4,18	4,11	4,15	-0,06
		VR 5037	3,69	3,65	3,67	-0,04
		DJ 3789	5,99	6,11	6,05	0,12
		MV 2921	2,28	2,54	2,41	0,27
		Q 2235	2,18	2,57	2,37	0,39
		Average difference				0,00
		Standard deviation of differences				0,16
Vegetal products	a	1698417	2,34	2,34	2,34	0,00
		1698418	2,04	1,78	1,91	-0,26
		1698419	2,18	1,90	2,04	-0,27
		1698420	2,00	2,26	2,13	0,26
		1729345	4,96	5,11	5,04	0,15
	b	Q 2237	4,61	4,66	4,64	0,05
		DJ 3849	1,88	1,78	1,83	-0,10
		RD 1462	3,86	3,79	3,82	-0,07
		1698416	2,32	2,32	2,32	0,00
		1726645	2,26	2,18	2,22	-0,08
		1729344	3,49	3,56	3,52	0,06
	c	VR 4497	2,85	2,91	2,88	0,07
		MV 2163	1,95	1,78	1,87	-0,18
		VI 844	2,51	2,68	2,59	0,18
		RD 1460	4,59	4,59	4,59	0,00
		RD 1461	5,71	5,86	5,78	0,15
		Average difference				0,00
		Standard deviation of differences				0,15

Results summary and statistical calculations

Pour plates for REBECCA+EB

Category	Type	Sample code	Reference method	Alternative method	Mean	Difference	
Feed products	a	RD 1432	2,68	2,67	2,68	-0,01	
		RD 1433	3,11	3,15	3,13	0,03	
		RD 1434	6,41	6,54	6,48	0,13	
		RD 1435	4,08	3,96	4,02	-0,12	
		RD 1436	5,11	5,18	5,15	0,06	
	b	1714601	1,90	1,78	1,84	-0,12	
		1714602	2,08	1,95	2,02	-0,12	
		1714603	2,18	2,23	2,20	0,05	
		1714604	2,26	2,11	2,18	-0,14	
		1729342	3,92	4,04	3,98	0,12	
	c	RD 1427	1,74	1,85	1,79	0,10	
		RD 1428	2,40	2,76	2,58	0,36	
		RD 1429	3,38	3,23	3,31	-0,15	
		RD 1430	4,41	4,38	4,40	-0,03	
		RD 1431	5,58	5,67	5,63	0,09	
		1726644	2,00	2,18	2,09	0,18	
	Average difference						0,03
	Standard deviation of differences						0,14
Ready-to-eat & ready-to-reheat products	a	1692053	2,04	1,70	1,87	-0,34	
		1698402	2,04	2,18	2,11	0,13	
		1698403	2,65	2,68	2,67	0,03	
		1698410	2,34	2,26	2,30	-0,09	
		1714588	2,08	2,04	2,06	-0,04	
		1714589	2,00	1,95	1,98	-0,05	
	b	1698404	3,00	2,94	2,97	-0,06	
		1698405	3,74	3,74	3,74	0,00	
		1698406	4,08	3,88	3,98	-0,20	
		1698413	1,85	2,18	2,01	0,33	
		1698414	2,28	2,54	2,41	0,27	
	c	1714590	2,04	2,08	2,06	0,04	
		1714594	2,18	2,00	2,09	-0,18	
		1714597	1,90	1,95	1,93	0,05	
		1714598	2,00	2,11	2,06	0,11	
1714600		2,11	1,95	2,03	-0,16		
Average difference						-0,01	
Standard deviation of differences						0,17	

Results summary and statistical calculations

Pour plates for REBECCA+EB

Category	Type	Sample code	Reference method	Alternative method	Mean	Difference
Average difference all categories						0,01
Standard deviation of differences						0,14

n = 105

β = 95%

T (0.025;97)= 1,98

Lower confidence limit	Upper confidence limit
-0,28	0,29

Data not used for the calculations

Category	Type	Sample code	Reference method	Alternative method	Mean	Difference
MP	VR 4754	a	1,48	1,30	1,39	-0,18
	1692051	b	1,30	1,30	1,30	0,00
	MV 1916	c	1,40	1,70	1,55	0,30
DP	1692054	a	1,30	1,48	1,39	0,18
	1692055	a	1,48	1,30	1,39	-0,18
	RD 1375	b	1,18	1,00	1,09	-0,18
	1692008	b	1,00	1,00	1,00	0,00
	1691989	b	0,00	1,30	0,65	1,30
SP	MV 2234	c	1,54	1,48	1,51	-0,07
VP	DJ 3361	c	1,40	1,48	1,44	0,08
	DJ 3510	c	1,54	1,00	1,27	-0,54
FP	1691988	b	1,48	0,00	0,74	-1,48
	1692066	c	1,70	0,00	0,85	-1,70
RTE	1692050	a	1,00	1,00	1,00	0,00
	1692052	b	1,70	0,00	0,85	-1,70

APPENDIX F

Accuracy profile study

Raw results

Key:

 Estimated number

ACCURACY PROFILE - Meat products

Matrix: Ground beef

Strain: *Escherichia coli*, EZN508

Enumeration of the microorganisms at 30°C - batch 1:

1100 CFU/g

Enumeration of the microorganisms at 30°C - batch 2:

340 000 CFU/g

Level	Batch	R.	ISO 16649-2 (■)					REBECCA BASE - Pour plates					REBECCA BASE - Surface spreading					REBECCA BASE - Pour plates					REBECCA BASE - Surface spreading				
			Dil. 1	CFU	Dil. 2	CFU	Result (CFU/g)	Dil. 1	CFU	Dil. 2	CFU	Result (CFU/g)	Dil. 1	CFU	Dil. 2	CFU	Result (CFU/g)	Dil. 1	CFU	Dil. 2	CFU	Result (CFU/g)	Dil. 1	CFU	Dil. 2	CFU	Result (CFU/g)
Level 1	Batch 1	R1	-1	23	-2	3	240	-1	20	-2	2	200	-1	12	-2	1	120	-1	10	-2	3	100	-1	8	-2	0	80
		R2	-1	17	-2	2	170	-1	15	-2	0	150	-1	16	-2	3	170	-1	19	-2	1	180	-1	12	-2	0	120
		R3	-1	10	-2	1	100	-1	10	-2	1	100	-1	11	-2	0	100	-1	14	-2	3	150	-1	8	-2	1	80
		R4	-1	11	-2	1	110	-1	16	-2	2	160	-1	12	-2	3	140	-1	15	-2	0	150	-1	6	-2	0	60
		R5	-1	13	-2	1	130	-1	16	-2	1	160	-1	10	-2	1	100	-1	9	-2	0	90	-1	11	-2	0	110
	Batch 2	R1	-1	13	-2	1	130	-1	14	-2	0	130	-1	11	-2	2	120	-1	10	-2	0	100	-1	7	-2	0	70
		R2	-1	16	-2	2	160	-1	13	-2	0	120	-1	9	-2	1	90	-1	14	-2	2	140	-1	6	-2	1	60
		R3	-1	22	-2	2	220	-1	20	-2	1	190	-1	14	-2	0	130	-1	15	-2	2	150	-1	12	-2	1	120
		R4	-1	17	-2	2	170	-1	22	-2	1	210	-1	17	-2	2	170	-1	16	-2	1	150	-1	10	-2	1	100
		R5	-1	19	-2	1	190	-1	12	-2	1	120	-1	6	-2	0	60	-1	13	-2	1	130	-1	13	-2	0	130
Level 2	Batch 1	R1	-2	37	-3	5	3800	-2	25	-3	2	2500	-2	32	-3	3	3200	-2	28	-3	4	2900	-2	18	-3	3	1900
		R2	-2	49	-3	2	4600	-2	32	-3	2	3100	-2	24	-3	7	2800	-2	27	-3	2	2600	-2	21	-3	3	2200
		R3	-2	30	-3	2	2900	-2	35	-3	7	3800	-2	32	-3	8	3600	-2	27	-3	4	2800	-2	26	-3	4	2800
		R4	-2	37	-3	6	3900	-2	25	-3	3	2500	-2	30	-3	3	3000	-2	22	-3	4	2400	-2	27	-3	2	2600
		R5	-2	29	-3	2	2900	-2	30	-3	3	3000	-2	34	-3	3	3400	-2	22	-3	3	2300	-2	32	-3	9	4000
	Batch 2	R1	-2	26	-3	4	2700	-2	28	-3	3	2800	-2	26	-3	3	2600	-2	32	-3	1	3000	-2	19	-3	1	2100
		R2	-2	22	-3	1	2100	-2	33	-3	8	3700	-2	23	-3	4	2400	-2	21	-3	3	2200	-2	25	-3	3	2700
		R3	-2	31	-3	1	2900	-2	22	-3	3	2300	-2	25	-3	5	2700	-2	26	-3	2	2500	-2	24	-3	5	2600
		R4	-2	30	-3	3	3000	-2	24	-3	6	2700	-2	21	-3	4	2300	-2	30	-3	2	2900	-2	35	-3	2	3400
		R5	-2	31	-3	5	3300	-2	25	-3	7	3800	-2	30	-3	6	3300	-2	28	-3	4	2900	-2	34	-3	2	3300
Level 3	Batch 1	R1	-4	34	-5	2	330000	-4	27	-5	5	290000	-4	35	-5	10	410000	-4	33	-5	7	360000	-4	23	-5	10	300000
		R2	-4	32	-5	5	340000	-4	27	-5	6	300000	-4	30	-5	4	310000	-4	32	-5	5	340000	-4	22	-5	4	240000
		R3	-4	29	-5	4	300000	-4	29	-5	2	280000	-4	37	-5	8	410000	-4	32	-5	8	360000	-4	21	-5	6	240000
		R4	-4	29	-5	5	310000	-4	29	-5	6	320000	-4	50	-5	6	510000	-4	35	-5	3	340000	-4	35	-5	7	380000
		R5	-4	19	-5	4	210000	-4	19	-5	1	180000	-4	30	-5	2	290000	-4	22	-5	1	210000	-4	14	-5	3	150000
	Batch 2	R1	-4	32	-5	5	340000	-4	24	-5	2	240000	-4	24	-5	8	290000	-4	22	-5	1	210000	-4	25	-5	4	260000
		R2	-4	23	-5	3	240000	-4	23	-5	1	220000	-4	25	-5	3	250000	-4	25	-5	2	240000	-4	25	-5	3	250000
		R3	-4	25	-5	4	260000	-4	29	-5	2	280000	-4	33	-5	3	330000	-4	22	-5	1	210000	-4	24	-5	4	250000
		R4	-4	30	-5	2	290000	-4	26	-5	3	260000	-4	39	-5	10	440000	-4	23	-5	2	230000	-4	22	-5	6	250000
		R5	-4	32	-5	4	330000	-4	21	-5	1	200000	-4	27	-5	2	260000	-4	19	-5	6	230000	-4	24	-5	5	260000

ACCURACY PROFILE - Dairy and egg products

Matrix: Raw milk cheese

Strain: *Escherichia coli*, TDW583

Enumeration of the microorganisms at 30°C - batch 1:

<10 CFU/g

Enumeration of the microorganisms at 30°C - batch 2:

<10 CFU/g

Level	Batch	R.	ISO 16649-2 (■)					REBECCA BASE - Pour plates					REBECCA BASE - Surface spreading					REBECCA BASE - Pour plates					REBECCA BASE - Surface spreading				
			Dil. 1	CFU	Dil. 2	CFU	Result (CFU/g)	Dil. 1	CFU	Dil. 2	CFU	Result (CFU/g)	Dil. 1	CFU	Dil. 2	CFU	Result (CFU/g)	Dil. 1	CFU	Dil. 2	CFU	Result (CFU/g)	Dil. 1	CFU	Dil. 2	CFU	Result (CFU/g)
Level 1	Batch 1	R1	-1	13	-2	1	130	-1	16	-2	4	180	-1	14	-2	1	140	-1	7	-2	0	70	-1	12	-2	2	130
		R2	-1	13	-2	1	130	-1	13	-2	1	130	-1	10	-2	1	100	-1	13	-2	1	130	-1	10	-2	1	100
		R3	-1	8	-2	1	80	-1	12	-2	1	120	-1	15	-2	1	150	-1	13	-2	1	130	-1	16	-2	1	160
		R4	-1	15	-2	1	150	-1	12	-2	1	120	-1	12	-2	2	130	-1	8	-2	2	80	-1	5	-2	1	50
		R5	-1	10	-2	1	100	-1	11	-2	1	110	-1	15	-2	2	150	-1	11	-2	1	110	-1	9	-2	0	90
	Batch 2	R1	-1	14	-2	2	150	-1	12	-2	2	130	-1	11	-2	2	120	-1	17	-2	1	160	-1	10	-2	2	110
		R2	-1	6	-2	1	60	-1	10	-2	1	100	-1	8	-2	3	100	-1	10	-2	1	100	-1	8	-2	2	80
		R3	-1	15	-2	1	150	-1	10	-2	1	100	-1	12	-2	1	120	-1	16	-2	2	160	-1	17	-2	1	160
		R4	-1	17	-2	2	170	-1	9	-2	1	90	-1	9	-2	3	110	-1	16	-2	1	160	-1	10	-2	0	90
		R5	-1	12	-2	1	120	-1	16	-2	2	160	-1	12	-2	1	120	-1	16	-2	2	140	-1	17	-2	0	150
Level 2	Batch 1	R1	-2	45	-3	5	4500	-2	50	-3	5	5000	-2	35	-3	6	3700	-2	39	-3	6	4100	-2	27	-3	5	2900
		R2	-2	38	-3	9	4300	-2	38	-3	2	3600	-2	28	-3	1	2600	-2	30	-3	1	2800	-2	32	-3	2	3100
		R3	-2	42	-3	5	4300	-2	36	-3	4	3600	-2	36	-3	3	3600	-2	41	-3	5	4200	-2	42	-3	5	4300
		R4	-2	42	-3	6	4400	-2	37	-3	5	3800	-2	42	-3	3	4100	-2	36	-3	4	3600	-2	38	-3	4	3800
		R5	-2	36	-3	4	3600	-2	37	-3	4	3700	-2	33	-3	7	3600	-2	38	-3	2	3600	-2	26	-3	3	2600
	Batch 2	R1	-2	36	-3	3	3600	-2	43	-3	4	4300	-2	36	-3	10	4200	-2	36	-3	5	3700	-2	40	-3	3	3900
		R2	-2	40	-3	3	3900	-2	39	-3	4	3900	-2	27	-3	5	2900	-2	35	-3	3	3500	-2	32	-3	0	2900
		R3	-2	42	-3	4	4200	-2	38	-3	2	3600	-2	38	-3	8	4200	-2	49	-3	4	4800	-2	37	-3	6	3900
		R4	-2	35	-3	1	3300	-2	33	-3	1	3100	-2	39	-3	4	3900	-2	49	-3	4	4800	-2	34	-3	4	3500
		R5	-2	46	-3	1	4300	-2	38	-3	4	3800	-2	39	-3	11	4600	-2	47	-3	5	4700	-2	36	-3	3	3600
Level 3	Batch 1	R1	-3	100	-4	9	99000	-3	105	-4	21	120000	-3	138	-4	12	140000	-3	94	-4	12	96000	-3	82	-4	9	83000
		R2	-3	97	-4	20	110000	-3	119	-4	15	120000	-4	19	-5	1	180000	-3	118	-4	8	120000	-3	77	-4	7	76000
		R3	-3	141	-4	19	150000	-3	110	-4	15	110000	-3	134	-4	16	140000	-3	115	-4	17	120000	-3	62	-4	7	63000
		R4	-3	119	-4	14	120000	-3	106	-4	13	99000	-3	136	-4	7	130000	-3	132	-4	16	140000	-3	38	-4	5	39000
		R5	-3	114	-4	9	110000	-3	116	-4	22	130000	-3	145	-4	15	150000	-3	121	-4	13	120000	-3	59	-4	12	65000
	Batch 2	R1	-3	147	-4	16	150000	-3	113	-4	22	120000	-3	145	-4	18	150000	-3	128	-4	8	120000	-3	59	-4	7	60000
		R2	-3	127	-4	19	130000	-3	103	-4	12	110000	-3	116	-4	21	130000	-3	111	-4	11	110000	-3	65	-4	7	66000
		R3	-3	118	-4	16	120000	-3	119	-4	15	120000	-3	109	-4	8	110000	-3	119	-4	14	120000	-3	72	-4	5	70000
		R4	-3	101	-4	17	110000	-3	109	-4	15	110000	-3	115	-4	10	110000	-3	134	-4	14	140000	-3	83	-4	11	86000
		R5	-3	121	-4	18	130000	-3	112	-4	16	120000	-3	97	-4	11	98000	-3	99	-4	13	100000	-3	77	-4	14	83000

ACCURACY PROFILE - Seafood products

Matrix: Raw fish fillet

Strain: *Escherichia coli*, AZD018

Enumeration of the microorganisms at 30°C - batch 1:

30 000 CFU/g

Enumeration of the microorganisms at 30°C - batch 2:

1 800 000 CFU/g

Level	Batch	R.	ISO 16649-2 (■)					REBECCA BASE - Pour plates					REBECCA BASE - Surface spreading					REBECCA BASE - Pour plates					REBECCA BASE - Surface spreading				
			Dil. 1	CFU	Dil. 2	CFU	Result (CFU/g)	Dil. 1	CFU	Dil. 2	CFU	Result (CFU/g)	Dil. 1	CFU	Dil. 2	CFU	Result (CFU/g)	Dil. 1	CFU	Dil. 2	CFU	Result (CFU/g)	Dil. 1	CFU	Dil. 2	CFU	Result (CFU/g)
Level 1	Batch 1	R1	-1	28	-2	4	290	-1	10	-2	1	100	-1	17	-2	0	150	-1	14	-2	0	130	-1	17	-2	0	150
		R2	-1	32	-2	1	300	-1	16	-2	1	160	-1	14	-2	0	130	-1	16	-2	2	160	-1	19	-2	1	190
		R3	-1	24	-2	3	240	-1	15	-2	0	140	-1	11	-2	0	100	-1	18	-2	1	170	-1	16	-2	1	160
		R4	-1	24	-2	0	220	-1	17	-2	2	170	-1	11	-2	0	100	-1	10	-2	1	100	-1	15	-2	1	150
		R5	-1	23	-2	4	240	-1	19	-2	1	190	-1	18	-2	1	180	-1	18	-2	2	180	-1	10	-2	2	110
	Batch 2	R1	-1	27	-2	2	260	-1	11	-2	0	100	-1	18	-2	0	160	-1	10	-2	1	100	-1	16	-2	1	160
		R2	-1	26	-2	0	240	-1	16	-2	0	160	-1	19	-2	0	170	-1	12	-2	1	100	-1	15	-2	1	150
		R3	-1	29	-2	4	300	-1	16	-2	0	160	-1	11	-2	1	110	-1	19	-2	1	190	-1	16	-2	1	160
		R4	-1	17	-2	0	150	-1	17	-2	1	170	-1	16	-2	1	160	-1	17	-2	0	150	-1	15	-2	1	150
		R5	-1	29	-2	2	280	-1	16	-2	2	160	-1	16	-2	2	160	-1	18	-2	0	160	-1	16	-2	1	160
Level 2	Batch 1	R1	-2	44	-3	4	4400	-2	35	-3	6	3700	-2	44	-3	5	4500	-2	47	-3	5	4700	-2	34	-3	4	3400
		R2	-2	40	-3	5	4100	-2	30	-3	5	3200	-2	48	-3	1	4500	-2	30	-3	4	3100	-2	30	-3	1	2800
		R3	-2	38	-3	8	4200	-2	24	-3	2	2400	-2	39	-3	6	4100	-2	31	-3	5	3300	-2	35	-3	5	3600
		R4	-2	30	-3	2	2900	-2	35	-3	2	3400	-2	27	-3	1	2600	-2	32	-3	1	3000	-2	24	-3	2	2400
		R5	-2	40	-3	2	3800	-2	25	-3	3	2500	-2	30	-3	1	2800	-2	26	-3	1	2500	-2	32	-3	2	3100
	Batch 2	R1	-2	38	-3	5	3900	-2	31	-3	5	3300	-2	41	-3	5	4200	-2	29	-3	3	2900	-2	30	-3	2	2900
		R2	-2	31	-3	4	3200	-2	33	-3	6	3600	-2	28	-3	2	2700	-2	40	-3	3	3900	-2	36	-3	5	3700
		R3	-2	38	-3	1	3600	-2	18	-3	4	2000	-2	27	-3	2	2600	-2	42	-3	3	4100	-2	27	-3	5	2900
		R4	-2	44	-3	5	4400	-2	25	-3	2	2500	-2	28	-3	4	2900	-2	34	-3	3	3400	-2	20	-3	2	2000
		R5	-2	34	-3	4	3500	-2	23	-3	3	2400	-2	28	-3	4	2900	-2	26	-3	6	2900	-2	34	-3	2	3300
Level 3	Batch 1	R1	-3	89	-4	9	89000	-3	82	-4	11	85000	-3	60	-4	13	66000	-3	65	-4	13	71000	-3	70	-4	6	69000
		R2	-3	67	-4	1	62000	-3	84	-4	9	84000	-3	50	-4	6	51000	-3	58	-4	4	56000	-3	51	-4	4	50000
		R3	-3	84	-4	12	87000	-3	58	-4	8	60000	-3	70	-4	12	75000	-3	54	-4	6	55000	-3	63	-4	3	60000
		R4	-3	86	-4	7	85000	-3	75	-4	6	74000	-3	59	-4	11	64000	-3	52	-4	10	56000	-3	73	-4	6	72000
		R5	-3	80	-4	9	81000	-3	73	-4	7	73000	-3	74	-4	10	76000	-3	58	-4	6	58000	-3	71	-4	6	70000
	Batch 2	R1	-3	92	-4	7	90000	-3	84	-4	13	88000	-3	66	-4	12	71000	-3	67	-4	6	66000	-3	59	-4	4	57000
		R2	-3	77	-4	7	76000	-3	67	-4	10	70000	-3	53	-4	4	54000	-3	47	-4	1	44000	-3	67	-4	4	65000
		R3	-3	77	-4	8	77000	-3	65	-4	11	69000	-3	54	-4	8	56000	-3	50	-4	11	55000	-3	61	-4	6	61000
		R4	-3	80	-4	3	75000	-3	64	-4	5	63000	-3	58	-4	8	60000	-3	58	-4	7	59000	-3	65	-4	3	62000
		R5	-3	76	-4	8	76000	-3	67	-4	8	68000	-3	61	-4	11	65000	-3	60	-4	5	59000	-3	53	-4	12	59000

ACCURACY PROFILE - Vegetal products

Matrix: Frozen vegetables pan

Strain: *Escherichia coli*, BCF262

Enumeration of the microorganisms at 30°C - batch 1:

3100 CFU/g

Enumeration of the microorganisms at 30°C - batch 2:

2000 CFU/g

Level	Batch	R.	ISO 16649-2 (■)					REBECCA BASE - Pour plates					REBECCA BASE - Surface spreading					REBECCA BASE - Pour plates					REBECCA BASE - Surface spreading				
			Dil. 1	CFU	Dil. 2	CFU	Result (CFU/g)	Dil. 1	CFU	Dil. 2	CFU	Result (CFU/g)	Dil. 1	CFU	Dil. 2	CFU	Result (CFU/g)	Dil. 1	CFU	Dil. 2	CFU	Result (CFU/g)	Dil. 1	CFU	Dil. 2	CFU	Result (CFU/g)
Level 1	Batch 1	R1	-1	9	-2	0	90	-1	7	-2	1	70	-1	7	-2	1	70	-1	7	-2	0	70	-1	7	-2	0	70
		R2	-1	10	-2	1	90	-1	4	-2	0	40	-1	4	-2	1	40	-1	6	-2	1	60	-1	6	-2	0	60
		R3	-1	8	-2	0	80	-1	4	-2	0	40	-1	6	-2	2	60	-1	5	-2	1	50	-1	7	-2	1	70
		R4	-1	7	-2	0	70	-1	6	-2	1	60	-1	9	-2	2	90	-1	7	-2	1	70	-1	10	-2	1	100
		R5	-1	7	-2	1	70	-1	4	-2	1	40	-1	9	-2	0	90	-1	7	-2	3	70	-1	10	-2	1	100
	Batch 2	R1	-1	11	-2	0	100	-1	4	-2	1	40	-1	4	-2	1	40	-1	10	-2	1	100	-1	7	-2	0	70
		R2	-1	6	-2	1	60	-1	10	-2	2	110	-1	4	-2	0	40	-1	6	-2	2	60	-1	10	-2	2	110
		R3	-1	4	-2	0	40	-1	5	-2	2	50	-1	6	-2	1	60	-1	18	-2	1	170	-1	10	-2	0	90
		R4	-1	4	-2	0	40	-1	12	-2	1	120	-1	5	-2	2	50	-1	4	-2	2	40	-1	12	-2	0	110
		R5	-1	10	-2	0	90	-1	11	-2	2	120	-1	5	-2	0	50	-1	4	-2	0	40	-1	13	-2	0	120
Level 2	Batch 1	R1	-2	31	-3	3	3100	-2	31	-3	5	3300	-2	20	-3	2	2000	-2	30	-3	6	3300	-2	24	-3	0	2200
		R2	-2	26	-3	2	2600	-2	29	-3	2	2800	-2	23	-3	3	2300	-2	24	-3	3	2400	-2	24	-3	4	2600
		R3	-2	23	-3	0	2100	-2	32	-3	0	2900	-2	24	-3	4	2400	-2	18	-3	4	2000	-2	26	-3	1	2500
		R4	-2	22	-3	2	2200	-2	34	-3	3	3400	-2	21	-3	4	2300	-2	32	-3	2	3100	-2	26	-3	3	2600
		R5	-2	26	-3	2	2600	-2	30	-3	3	3000	-2	23	-3	4	2500	-2	22	-3	1	2100	-2	32	-3	1	3000
	Batch 2	R1	-2	35	-3	2	3400	-2	26	-3	6	2900	-2	27	-3	3	2700	-2	25	-3	2	2500	-2	29	-3	1	2700
		R2	-2	22	-3	1	2100	-2	22	-3	3	2200	-2	22	-3	5	2500	-2	19	-3	4	2100	-2	23	-3	3	2300
		R3	-2	27	-3	3	2700	-2	21	-3	4	2300	-2	31	-3	8	3600	-2	22	-3	2	2200	-2	31	-3	2	3000
		R4	-2	20	-3	2	2000	-2	23	-3	3	2300	-2	27	-3	2	2600	-2	21	-3	4	2300	-2	23	-3	3	2400
		R5	-2	26	-3	3	2600	-2	25	-3	2	2500	-2	20	-3	5	2300	-2	23	-3	2	2300	-2	29	-3	2	2800
Level 3	Batch 1	R1	-3	87	-4	5	84000	-3	70	-4	6	69000	-3	55	-4	11	60000	-3	48	-4	9	52000	-3	39	-4	5	40000
		R2	-3	74	-4	11	77000	-3	66	-4	7	66000	-3	47	-4	5	47000	-3	46	-4	8	49000	-3	40	-4	8	44000
		R3	-3	71	-4	13	76000	-3	72	-4	9	74000	-3	52	-4	7	54000	-3	65	-4	11	69000	-3	45	-4	3	44000
		R4	-3	66	-4	9	68000	-3	57	-4	6	57000	-3	57	-4	9	60000	-3	51	-4	3	49000	-3	54	-4	4	53000
		R5	-3	73	-4	7	73000	-3	70	-4	6	69000	-3	51	-4	10	56000	-3	51	-4	10	56000	-3	55	-4	3	53000
	Batch 2	R1	-3	70	-4	10	73000	-3	52	-4	11	57000	-3	48	-4	13	56000	-3	55	-4	8	57000	-3	53	-4	3	51000
		R2	-3	59	-4	10	63000	-3	56	-4	11	61000	-3	52	-4	12	58000	-3	53	-4	9	56000	-3	52	-4	1	48000
		R3	-3	86	-4	7	85000	-3	67	-4	8	68000	-3	64	-4	15	72000	-3	56	-4	14	64000	-3	63	-4	5	62000
		R4	-3	77	-4	4	74000	-3	53	-4	13	60000	-3	54	-4	10	58000	-3	56	-4	12	62000	-3	56	-4	3	54000
		R5	-3	85	-4	8	85000	-3	64	-4	12	69000	-3	50	-4	9	54000	-3	60	-4	6	60000	-3	48	-4	3	46000

ACCURACY PROFILE - Feed products

Matrix: Cat kibbles

Strain: *Escherichia coli*, EAR487

Enumeration of the microorganisms at 30°C - batch 1:

<10 CFU/g

Enumeration of the microorganisms at 30°C - batch 2:

<10 CFU/g

Level	Batch	R.	ISO 16649-2 (■)					REBECCA BASE - Pour plates					REBECCA BASE - Surface spreading					REBECCA BASE - Pour plates					REBECCA BASE - Surface spreading				
			Dil. 1	CFU	Dil. 2	CFU	Result (CFU/g)	Dil. 1	CFU	Dil. 2	CFU	Result (CFU/g)	Dil. 1	CFU	Dil. 2	CFU	Result (CFU/g)	Dil. 1	CFU	Dil. 2	CFU	Result (CFU/g)	Dil. 1	CFU	Dil. 2	CFU	Result (CFU/g)
Level 1	Batch 1	R1	-1	13	-2	1	130	-1	11	-2	2	120	-1	19	-2	2	190	-1	13	-2	2	130	-1	14	-2	3	160
		R2	-1	16	-2	2	160	-1	12	-2	2	130	-1	10	-2	1	100	-1	13	-2	5	160	-1	17	-2	1	160
		R3	-1	10	-2	0	90	-1	9	-2	1	90	-1	10	-2	3	120	-1	11	-2	6	160	-1	13	-2	0	120
		R4	-1	9	-2	3	110	-1	11	-2	4	140	-1	11	-2	3	130	-1	10	-2	1	100	-1	13	-2	0	120
		R5	-1	10	-2	1	100	-1	12	-2	2	130	-1	8	-2	2	80	-1	11	-2	1	110	-1	10	-2	2	110
	Batch 2	R1	-1	7	-2	1	70	-1	12	-2	2	130	-1	12	-2	1	120	-1	17	-2	1	160	-1	10	-2	1	100
		R2	-1	17	-2	1	160	-1	7	-2	1	70	-1	17	-2	1	160	-1	13	-2	2	130	-1	10	-2	1	100
		R3	-1	12	-2	1	120	-1	10	-2	1	100	-1	22	-2	0	200	-1	6	-2	0	60	-1	13	-2	2	130
		R4	-1	9	-2	1	90	-1	10	-2	2	110	-1	12	-2	0	110	-1	13	-2	1	130	-1	11	-2	4	140
		R5	-1	11	-2	2	120	-1	12	-2	1	120	-1	15	-2	0	140	-1	16	-2	1	160	-1	7	-2	2	70
Level 2	Batch 1	R1	-2	26	-3	6	2900	-2	30	-3	2	2900	-2	26	-3	5	2800	-2	29	-3	1	2700	-2	43	-3	4	4300
		R2	-2	36	-3	5	3700	-2	34	-3	6	3600	-2	42	-3	6	4400	-2	21	-3	2	2100	-2	29	-3	3	2900
		R3	-2	36	-3	6	3800	-2	33	-3	5	3500	-2	39	-3	8	4300	-2	28	-3	5	3000	-2	36	-3	1	3400
		R4	-2	30	-3	4	3100	-2	32	-3	1	3000	-2	25	-3	1	2400	-2	28	-3	5	3000	-2	45	-3	2	4300
		R5	-2	24	-3	5	2600	-2	31	-3	3	3100	-2	28	-3	4	2900	-2	22	-3	0	2000	-2	40	-3	3	3900
	Batch 2	R1	-2	42	-3	4	4200	-2	35	-3	3	3500	-2	30	-3	3	3000	-2	43	-3	4	4300	-2	22	-3	1	2100
		R2	-2	36	-3	5	3700	-2	32	-3	4	3300	-2	39	-3	8	4300	-2	24	-3	7	2800	-2	36	-3	3	3600
		R3	-2	30	-3	4	3100	-2	36	-3	3	3600	-2	27	-3	6	3000	-2	32	-3	4	3300	-2	27	-3	5	2900
		R4	-2	33	-3	3	3300	-2	28	-3	3	2800	-2	42	-3	7	4500	-2	33	-3	2	3200	-2	40	-3	2	3800
		R5	-2	38	-3	5	3900	-2	37	-3	6	3900	-2	38	-3	7	4100	-2	41	-3	2	3900	-2	32	-3	2	3100
Level 3	Batch 1	R1	-3	100	-4	11	100000	-3	77	-4	12	81000	-3	107	-4	15	110000	-3	75	-4	19	86000	-3	88	-4	12	91000
		R2	-3	93	-4	10	94000	-3	88	-4	12	91000	-3	101	-4	11	100000	-3	78	-4	10	80000	-3	103	-4	6	99000
		R3	-3	78	-4	13	83000	-3	63	-4	17	73000	-3	92	-4	13	96000	-3	82	-4	8	82000	-3	91	-4	7	89000
		R4	-3	80	-4	18	89000	-3	74	-4	13	79000	-3	111	-4	8	110000	-3	83	-4	9	83000	-3	84	-4	5	81000
		R5	-3	86	-4	9	86000	-3	72	-4	13	77000	-3	105	-4	12	110000	-3	80	-4	15	86000	-3	64	-4	5	63000
	Batch 2	R1	-3	107	-4	8	110000	-3	65	-4	11	69000	-3	113	-4	16	120000	-3	66	-4	15	74000	-3	108	-4	3	100000
		R2	-3	76	-4	12	80000	-3	82	-4	17	90000	-3	97	-4	11	98000	-3	87	-4	8	86000	-3	97	-4	5	93000
		R3	-3	67	-4	17	76000	-3	96	-4	8	95000	-3	95	-4	11	96000	-3	88	-4	9	88000	-3	150	-4	11	150000
		R4	-3	76	-4	12	80000	-3	78	-4	25	94000	-3	110	-4	9	110000	-3	79	-4	10	81000	-3	90	-4	13	94000
		R5	-3	100	-4	10	100000	-3	65	-4	6	65000	-3	90	-4	9	90000	-3	83	-4	9	83000	-3	80	-4	14	86000

ACCURACY PROFILE - Ready-to-eat and ready-to-reheat products

Matrix: Quiche lorraine

Strain: *Escherichia coli*, UBS981

Enumeration of the microorganisms at 30°C - batch 1:

<10 CFU/g

Enumeration of the microorganisms at 30°C - batch 2:

<10 CFU/g

Level	Batch	R.	ISO 16649-2 (■)					REBECCA BASE - Pour plates					REBECCA BASE - Surface spreading					REBECCA BASE - Pour plates					REBECCA BASE - Surface spreading				
			Dil. 1	CFU	Dil. 2	CFU	Result (CFU/g)	Dil. 1	CFU	Dil. 2	CFU	Result (CFU/g)	Dil. 1	CFU	Dil. 2	CFU	Result (CFU/g)	Dil. 1	CFU	Dil. 2	CFU	Result (CFU/g)	Dil. 1	CFU	Dil. 2	CFU	Result (CFU/g)
Level 1	Batch 1	R1	-1	9	-2	0	90	-1	10	-2	0	100	-1	10	-2	1	100	-1	12	-2	2	130	-1	9	-2	1	90
		R2	-1	19	-2	1	180	-1	12	-2	2	120	-1	7	-2	1	70	-1	10	-2	1	100	-1	7	-2	1	70
		R3	-1	11	-2	0	100	-1	8	-2	0	80	-1	11	-2	1	110	-1	9	-2	1	90	-1	5	-2	2	50
		R4	-1	8	-2	2	80	-1	6	-2	0	60	-1	7	-2	3	70	-1	6	-2	1	60	-1	8	-2	0	80
		R5	-1	6	-2	0	60	-1	10	-2	1	100	-1	7	-2	2	70	-1	10	-2	0	100	-1	5	-2	2	50
	Batch 2	R1	-1	8	-2	0	80	-1	10	-2	1	100	-1	10	-2	2	110	-1	12	-2	1	120	-1	14	-2	2	150
		R2	-1	9	-2	0	90	-1	12	-2	1	120	-1	10	-2	1	100	-1	6	-2	0	60	-1	9	-2	0	90
		R3	-1	14	-2	1	140	-1	13	-2	2	140	-1	10	-2	3	120	-1	6	-2	0	60	-1	7	-2	1	70
		R4	-1	8	-2	1	80	-1	10	-2	1	100	-1	11	-2	3	130	-1	6	-2	0	60	-1	7	-2	2	70
		R5	-1	6	-2	1	60	-1	10	-2	2	110	-1	12	-2	2	130	-1	12	-2	0	110	-1	6	-2	2	60
Level 2	Batch 1	R1	-2	30	-3	0	2700	-2	24	-3	2	2400	-2	21	-3	5	2400	-2	28	-3	4	2900	-2	28	-3	4	2900
		R2	-2	22	-3	1	2100	-2	18	-3	3	1900	-2	24	-3	1	2300	-2	23	-3	2	2300	-2	25	-3	3	2500
		R3	-2	32	-3	3	3200	-2	23	-3	4	2500	-2	33	-3	1	3100	-2	24	-3	4	2500	-2	18	-3	2	1800
		R4	-2	24	-3	2	2400	-2	23	-3	2	2300	-2	22	-3	4	2400	-2	22	-3	3	2300	-2	26	-3	1	2500
		R5	-2	26	-3	1	2500	-2	27	-3	2	2600	-2	35	-3	2	3400	-2	31	-3	3	3100	-2	16	-3	2	1600
	Batch 2	R1	-2	30	-3	1	2800	-2	17	-3	1	1600	-2	25	-3	5	2700	-2	16	-3	4	1800	-2	21	-3	1	2000
		R2	-2	31	-3	1	2900	-2	28	-3	3	2800	-2	20	-3	1	1900	-2	28	-3	0	2500	-2	17	-3	3	1800
		R3	-2	30	-3	4	3100	-2	23	-3	4	2500	-2	22	-3	3	2300	-2	23	-3	4	2500	-2	23	-3	4	2500
		R4	-2	25	-3	0	2300	-2	29	-3	2	2800	-2	29	-3	5	3100	-2	26	-3	1	2500	-2	23	-3	0	2100
		R5	-2	26	-3	2	2600	-2	29	-3	1	2700	-2	23	-3	3	2400	-2	24	-3	2	2400	-2	19	-3	3	2000
Level 3	Batch 1	R1	-3	79	-4	12	83000	-3	61	-4	12	66000	-3	67	-4	14	74000	-3	72	-4	10	75000	-3	52	-4	7	54000
		R2	-3	60	-4	4	58000	-3	62	-4	11	66000	-3	79	-4	12	83000	-3	61	-4	9	64000	-3	50	-4	10	55000
		R3	-3	63	-4	10	66000	-3	61	-4	9	64000	-3	65	-4	16	74000	-3	54	-4	11	59000	-3	57	-4	2	54000
		R4	-3	85	-4	7	84000	-3	65	-4	9	67000	-3	87	-4	10	88000	-3	61	-4	10	65000	-3	49	-4	2	46000
		R5	-3	81	-4	12	85000	-3	64	-4	4	62000	-3	81	-4	9	82000	-3	72	-4	8	73000	-3	46	-4	1	43000
	Batch 2	R1	-3	90	-4	10	90000	-3	70	-4	3	66000	-3	66	-4	7	66000	-3	68	-4	8	69000	-3	53	-4	1	49000
		R2	-3	76	-4	15	83000	-3	62	-4	8	64000	-3	72	-4	16	80000	-3	80	-4	16	87000	-3	52	-4	5	52000
		R3	-3	62	-4	11	66000	-3	77	-4	6	76000	-3	79	-4	7	78000	-3	72	-4	5	70000	-3	60	-4	12	66000
		R4	-3	69	-4	11	73000	-3	87	-4	10	88000	-3	66	-4	15	74000	-3	63	-4	3	60000	-3	48	-4	6	49000
		R5	-3	76	-4	9	77000	-3	73	-4	6	72000	-3	66	-4	17	76000	-3	64	-4	7	65000	-3	57	-4	2	54000

APPENDIX G
Inclusivity raw results

#	Code	Strain	Origin	REBECCA (blue colonies)		NF ISO 16649-2	
				Replicate 1	Replicate 2	Replicate 1	Replicate 2
1	I2	<i>Escherichia coli</i>	Grated carrots	120	120	41	58
2	I23	<i>Escherichia coli</i>	Dairy industry	50	47	36	34
3	R3	<i>Escherichia coli</i>	CIP 54.127	47	54	41	37
4	R74	<i>Escherichia coli</i>	ATCC 8739	50	44	47	31
5	I38	<i>Escherichia coli</i>	Camembert	27	24	23	18
6	I39	<i>Escherichia coli</i>	Chicken ravioli	40	34	8	16
7	I41	<i>Escherichia coli</i>	Beef pellets 20% fat	42	40	58	50
8	I42	<i>Escherichia coli</i>	Beef pellets 30% fat	29	29	23	16
9	I46	<i>Escherichia coli</i>	Ground beef 15% fat	110	98	63	73
10	I47	<i>Escherichia coli</i>	Marinated chicken	39	38	34	25
11	I48	<i>Escherichia coli</i>	Cheese	40	42	31	28
12	I49	<i>Escherichia coli</i>	Contact Petri dish	37	25	19	23
13	I50	<i>Escherichia coli</i>	Swab	23	16	18	18
14	I51	<i>Escherichia coli</i>	Salad	33	39	7	4
15	I52	<i>Escherichia coli</i>	Beef muscle 80/20	63	29	6	3
16	I53	<i>Escherichia coli</i>	Ground beef	34	47	19	23
17	I54	<i>Escherichia coli</i>	Chicken ravioli	55	52	19	30
18	I55	<i>Escherichia coli</i>	Smoked and cooked salmon rilletes	96	96	71	73
19	I56	<i>Escherichia coli</i>	Shrimps and parsil ravioli	92	83	66	68
20	I57	<i>Escherichia coli</i>	Kebab meat preparation	38	41	35	28
21	I58	<i>Escherichia coli</i>	Beef pellets 20% fat	54	59	33	13
22	I59	<i>Escherichia coli</i>	Beef muscle 80/20	90	84	47	37
23	I60	<i>Escherichia coli</i>	Beef / pork mix	30	47	16	18
24	I63	<i>Escherichia coli</i>	Ground pork	17	28	27	24
25	I64	<i>Escherichia coli</i>	Scallops ravioli	45	59	40	57
26	I65	<i>Escherichia coli</i>	Watercress sauce	43	42	34	37
27	I66	<i>Escherichia coli</i>	Noodles/tomato/broccoli/surimi/mayonnaise salad	33	37	25	37
28	I67	<i>Escherichia coli</i>	Croissants farcis	42	41	10	10
29	I68	<i>Escherichia coli</i>	White radish arugula ricotta ravioli	44	49	27	25
30	I69	<i>Escherichia coli</i>	Camembert	56	37	39	35
31	I70	<i>Escherichia coli</i>	Fruit puffed pastry	130	149	121	145
32	I71	<i>Escherichia coli</i>	Scallops	55	51	43	47
33	I72	<i>Escherichia coli</i>	Raw shrimps	65	77	68	58
34	I73	<i>Escherichia coli</i>	Merguez	78	87	89	95
35	I74	<i>Escherichia coli</i>	Orange/grapefruit salad	37	31	29	28
36	I75	<i>Escherichia coli</i>	Raw milk laguiole cheese	54	66	73	57
37	I76	<i>Escherichia coli</i>	Raw milk young cantal cheese	35	51	27	35
38	I77	<i>Escherichia coli</i>	Recycled dough offcuts	16	24	29	13
39	I78	<i>Escherichia coli</i>	Dough on flouring table	16	13	14	17
40	I79	<i>Escherichia coli</i>	Raw peeled shrimp	13	16	4	4
41	I80	<i>Escherichia coli</i>	Dough after rolling	22	30	32	35
42	I81	<i>Escherichia coli</i>	Dough after mixing	36	22	21	27
43	I88	<i>Escherichia coli</i>	Bass tartare	9	22	12	9
44	I89	<i>Escherichia coli</i>	Veal merguez	55	63	47	56
45	I90	<i>Escherichia coli</i>	Turkey chicken veal kebab	28	35	17	26
46	I91	<i>Escherichia coli</i>	Shrimps ravioli	72	58	44	54
47	I92	<i>Escherichia coli</i>	Stuffing	28	30	19	17
48	I93	<i>Escherichia coli</i>	Roquefort	64	60	17	27
49	I94	<i>Escherichia coli</i>	Tomato rice salad	50	48	51	53
50	I95	<i>Escherichia coli</i>	Tomato mozzarella salad	38	33	37	38

APPENDIX G
Exclusivity raw results

Initial validation							
#	Code	Strain	Origin	Number of CFU/Petri dish			
				REBECCA (blue colonies)		NF ISO 16649-2	
				Replicate 1	Replicate 2	Replicate 1	Replicate 2
1	I36	<i>Aeromonas aerophila</i>	Smoked salmon	0	0	0	0
2	I28	<i>Bacillus cereus</i>	Dairy industry	0	0	0	0
3	R40	<i>Citrobacter freundii</i>	ATCC 8090	0	0	0	0
4	R2	<i>Citrobacter koseri</i>	CIP 72.11	0	0	0	0
5	I25	<i>Enterobacter aerogenes</i>	Dairy industry	0	0	0	0
6	R8	<i>Enterobacter aerogenes</i>	CIP 60.86 T	0	0	0	0
7	R67	<i>Enterobacter cloacae</i>	CIP 60 85	0	0	0	0
8	I37	<i>Enterobacter sakazakii</i>	Milk powder	0	0	0	0
9	R119	<i>Escherichia vulneris</i>	CIP 103177	0	0	0	0
10	R82	<i>Escherichia hermanii</i>	CIP 103176	0	0	0	0
11	I3	<i>Hafnia alvei</i>	Tabbouleh	0	0	0	0
12	I17	<i>Klebsiella oxytoca</i>	Mung beans salad	0	0	0	0
13	I6	<i>Klebsiella pneumoniae</i>	Pastry	0	0	0	0
14	I16	<i>Pseudomonas aeruginosa</i>	Gruyère omelet	0	0	0	0
15	R95	<i>Proteus mirabilis</i>	CIP 103181	0	0	0	0
16	S65	<i>Salmonella Javiana</i>	Dried mushrooms	0	0	0	0
17	P39	<i>Salmonella Typhimurium</i>	Pork throat	0	0	0	0
18	R117	<i>Serratia ficaria</i>	CIP 79.23	0	0	0	0
19	R80	<i>Shigella sonnei</i>	ATCC 9290	15	18	16	15
20	R73	<i>Staphylococcus aureus</i>	ATCC 6538	0	0	0	0
21	R120	<i>Escherichia coli O:157.H7</i>	CIP 105917	0	0	0	0
22	ESC1.29	<i>Escherichia coli O:157.H7</i>	German University	0	0	0	0

Renewal 2019									
#	Code	Strain	Origin	TSA (real level in CFU per Petri dish)	Number of CFU/Petri dish				
					TBX	REBECCA pouring	REBECCA surface	REBECCA+EB pouring	REBECCA+EB surface
23	SAE286	<i>Acinetobacter baumannii</i>	Powdered infant formula	630	<10	<10 ^a	<10	<10	<10 ^b
24	EFG554	<i>Corynebacterium callunae</i>	Pizza calzone	850	<10	<10	<10	<10	<10
25	FBM018	<i>Corynebacterium flavesens</i>	Morbier cheese	550	<10	<10	<10	<10	<10
26	ABB472	<i>Aeromonas sp</i>	Fish	610	<10	<10	<10	<10	<10
27	AAZ671	<i>Pseudomonas fragi</i>	Turkey cutlet offcuts	510	<10	<10	<10	<10	<10
28	BDK055	<i>Pseudomonas fluorescens</i>	Meat product	600	<10	<10	<10	<10	<10
29	DAR118	<i>Rhodococcus erythropolis</i>	Unpeeled cucumber dices	610	<10	<10	<10	<10	<10
30	YFJ492	<i>Carnobacterium divergens</i>	Salmon steak	560	<10	<10	<10	<10	<10

a: presence of blue colonies
b: presence of pink colonies

APPENDIX H

Interlaboratory study

Raw results

TOTAL VIABLE COUNT OF THE PASTEURIZED MILK

Results per collaborator in CFU/ml

Collaborator	Result
A	<10
B	<10
C	<10
D	1900
F	2500
G	140
H	380
I	6500
J	430
Expert	1100

Raw results - *Escherichia coli*

Level 0

Laboratories	Reference method (ISO 16649-2)													
	Sample 2							Sample 8						
	-1		-2		-3		Results (UFC/mL)	-1		-2		-3		Results (UFC/mL)
	Plate 1	Plate 2	Plate 1	Plate 2	Plate 1	Plate 2		Plate 1	Plate 2	Plate 1	Plate 2	Plate 1	Plate 2	
A	<1	<1	<1	<1	<1	<1	<10	<1	<1	<1	<1	<1	<1	<10
B	<1	<1	<1	<1	<1	<1	<10	<1	<1	<1	<1	<1	<1	<10
C	<1	<1	<1	<1	<1	<1	<10	<1	<1	<1	<1	<1	<1	<10
D	<1	<1	<1	<1	<1	<1	<10	<1	<1	<1	<1	<1	<1	<10
F	<1	<1	<1	<1	<1	<1	<10	<1	<1	<1	<1	<1	<1	<10
G	<1	<1	<1	<1	<1	<1	<10	<1	<1	<1	<1	<1	<1	<10
H	<1	<1	<1	<1	<1	<1	<10	<1	<1	<1	<1	<1	<1	<10
I	<1	<1	<1	<1	<1	<1	<10	<1	<1	<1	<1	<1	<1	<10
J	<1	<1	<1	<1	<1	<1	<10	<1	<1	<1	<1	<1	<1	<10
Expert laboratory	<1	<1	<1	<1	<1	<1	<10	<1	<1	<1	<1	<1	<1	<10

Laboratories	Alternative method (REBECCA + EB - blue to purple colonies)							
	Sample 2				Sample 8			
	-1	-2	-3	Results (UFC/mL)	-1	-2	-3	Results (UFC/mL)
A	<1	<1	<1	<10	<1	<1	<1	<10
B	<1	<1	<1	<10	<1	<1	<1	<10
C	<1	<1	<1	<10	<1	<1	<1	<10
D	<1	<1	<1	<10	<1	<1	<1	<10
F	<1	<1	<1	<10	<1	<1	<1	<10
G	<1	<1	<1	<10	<1	<1	<1	<10
H	<1	<1	<1	<10	<1	<1	<1	<10
I	<1	<1	<1	<10	<1	<1	<1	<10
J	<1	<1	<1	<10	<1	<1	<1	<10
Expert laboratory	<1	<1	<1	<10	<1	<1	<1	<10

Raw results - *Escherichia coli*

Level 1

Initial contamination: 24 *Escherichia coli* per mL

Laboratories	Reference method (ISO 16649-2)													
	Sample 4							Sample 7						
	-1		-2		-3		Results (UFC/mL)	-1		-2		-3		Results (UFC/mL)
	Plate 1	Plate 2	Plate 1	Plate 2	Plate 1	Plate 2		Plate 1	Plate 2	Plate 1	Plate 2	Plate 1	Plate 2	
A	2 ^a	1	1	<1	<1	<1	15	3	1	<1	1	<1	<1	20
B	2	3	<1	2	<1	<1	25	5	6	<1	<1	<1	<1	55
C	2	6	1	<1	<1	<1	40	6	3	<1	1	<1	<1	45
D	5	3	2	<1	<1	<1	40	3	4	<1	<1	<1	<1	35
F	6	2	1	<1	<1	<1	40	3	3	1	<1	<1	<1	30
G	3	5	1	<1	<1	<1	40	3	2	1	<1	1	<1	25
H	7	4	1	<1	<1	<1	55	5	8	<1	<1	<1	<1	65
I	6	7	<1	<1	<1	<1	65	8	7	1	<1	<1	<1	75
J	1	6	<1	1	<1	<1	35	3	2	<1	<1	<1	<1	25
Expert laboratory	1	4	<1	1	<1	<1	25	6	6	<1	<1	<1	<1	60

Laboratories	Alternative method (REBECCA + EB - blue to purple colonies)							
	Sample 4				Sample 7			
	-1	-2	-3	Results (UFC/mL)	-1	-2	-3	Results (UFC/mL)
A	2 ^a	1	<1	20	7	1	<1	70
B	1	<1	<1	10	1	<1	<1	10
C	3	1	<1	30	5	<1	<1	50
D	5	<1	<1	50	4	<1	<1	40
F	4	<1	<1	40	5	<1	<1	50
G	4	<1	<1	40	4	<1	<1	40
H	10	1	<1	100	3	<1	<1	30
I	4	<1	<1	40	4	<1	<1	40
J	1	<1	<1	10	4	<1	<1	40
Expert laboratory	2	1	<1	20	4	<1	<1	40

a: estimated number

Raw results - *Escherichia coli*

Level 2

Initial contamination: 840 *Escherichia coli* per mL

Laboratories	Reference method (ISO 16649-2)													
	Sample 5							Sample 6						
	-1		-2		-3		Results (UFC/mL)	-1		-2		-3		Results (UFC/mL)
	Plate 1	Plate 2	Plate 1	Plate 2	Plate 1	Plate 2		Plate 1	Plate 2	Plate 1	Plate 2	Plate 1	Plate 2	
A	30	38	3	3	1	<1	340	47	20	4	<1	<1	<1	320
B	42	41	5	3	<1	<1	410	44	43	2	3	<1	<1	420
C	44	45	4	7	3	<1	450	39	38	7	2	<1	<1	390
D	35	35	2	6	<1	<1	350	33	46	1	1	<1	<1	370
F	38	43	9	3	2	<1	420	38	36	4	3	1	<1	370
G	53	43	2	3	<1	<1	460	43	43	4	4	<1	<1	430
H	37	44	6	6	<1	<1	420	40	29	8	4	1	<1	370
I	42	34	4	6	<1	<1	390	37	46	4	6	<1	<1	420
J	40	51	3	4	<1	<1	450	38	32	4	3	<1	<1	350
Expert laboratory	35	43	3	<1	<1	<1	370	33	33	6	5	<1	<1	350

Laboratories	Alternative method (REBECCA + EB - blue to purple colonies)							
	Sample 5				Sample 6			
	-1	-2	-3	Results (UFC/mL)	-1	-2	-3	Results (UFC/mL)
A	42	6	1	440	36	5	<1	370
B	40	2	<1	380	31	2	<1	300
C	31	7	<1	350	30	1	<1	280
D	46	4	1	450	44	3	1	430
F	45	4	<1	450	30	2	<1	290
G	30	3	<1	300	36	4	<1	360
H	35	2	<1	340	42	4	1	420
I	30	4	<1	310	33	11	1	400
J	38	3	<1	370	41	3	<1	400
Expert laboratory	43	3	<1	420	42	3	<1	410

Raw results - *Escherichia coli*

Level 3

Initial contamination: 8300 *Escherichia coli* per mL

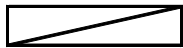
Laboratories	Reference method (ISO 16649-2)													
	Sample 1							Sample 3						
	-1		-2		-3		Results (UFC/mL)	-1		-2		-3		Results (UFC/mL)
	Plate 1	Plate 2	Plate 1	Plate 2	Plate 1	Plate 2		Plate 1	Plate 2	Plate 1	Plate 2	Plate 1	Plate 2	
A	>150	>150	50	45	6	4	4800	>150	>150	46	42	8	3	4500
B	>150	>150	36	39	4	5	3800	>150	>150	39	35	3	4	3700
C	>150	>150	43	44	1	3	4100	>150	>150	45	39	5	5	4300
D	>150	>150	40	48	6	6	4500	>150	>150	48	50	6	3	4900
F	>150	>150	34	43	6	5	4000	>150	>150	46	58	7	7	5400
G	>150	>150	48	51	3	7	5000	>150	>150	51	55	2	4	5100
H	>150	>150	60	54	5	7	5700	>150	>150	47	44	3	4	4500
I	>150	>150	40	52	5	3	4500	>150	>150	43	46	5	4	4500
J	>150	>150	44	53	5	7	5000	>150	>150	29	39	3	4	3400
Expert laboratory	>150	>150	16	27	3	1	2100	>150	>150	34	40	7	4	3900

Laboratories	Alternative method (REBECCA + EB - blue to purple colonies)							
	Sample 1				Sample 3			
	-1	-2	-3	Results (UFC/mL)	-1	-2	-3	Results (UFC/mL)
A	>150	30	2	2900	>150	50	6	5100
B	>150	37	8	4100	>150	39	1	3600
C	>150	33	1	3100	>150	47	2	4500
D	>150	43	3	4200	>150	47	3	4500
F	>150	47	5	4700	>150	37	6	3900
G	>150	49	4	4800	>150	36	5	3700
H	>150	50	2	4700	>150	47	3	4500
I	>150	44	5	4500	>150	47	3	4500
J	>150	42	2	4000	>150	36	3	3500
Expert laboratory	>150	36	5	3700	>150	32	3	3200

APPENDIX I

Trueness study raw results

Key:



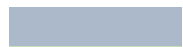
replicate analyzed during the initial validation study,
not considered as part of the renewal study ac. EN ISO 16140-2:2016



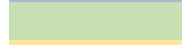
not realized: only one replicate analyzed during the renewal study
ac. EN ISO 16140-2:2016

Results are expressed in CFU/g or ml

nc: not countable



Estimated number



Microorganisms are present but less than 40 per g or ml



Results not countable or inferior to the limit of quantification

Meats products

Study	Sample code	Sample name	AC	Type	Dil.	EN ISO 16649-2 (■ for the renewal study)			REBECCA						REBECCA+EB					
									Surface spreading			Pour plate			Surface spreading			Pour plate		
						R1		R1	Dil.	R1	Result	Dil.	R1	Result	Dil.	R1	Result	Dil.	R1	Result
						CFU/plate 1	CFU/plate 2	Result												
Initial validation study	HA 4187	Saucisse aux herbes crue	No	c	-1	39	27	310	-2	4	400	-1	43	430	-2	6	600	-1	48	480
					-2	2	1													
	MV 1916	Merguez	No	c	-1	2	3	25	-1	3	30	-1	7	70	-1	2	20	-1	5	50
					-2	0	0													
	HA 4490	Carré d'agneau	No	a	-1	0	0	<10	-1	0	<10	-1	0	<10	-1	0	<10	-1	0	<10
					-2	0	0													
	RG 3028	Filet de canette cru	No	a	-1	24	24	240	-2	4	400	-1	31	310	-2	2	200	-1	26	260
					-2	4	0													
	V 7798	Joues de porc	No	a	-1	0	0	<10	-1	0	<10	-1	0	<10	-1	0	<10	-1	0	<10
					-2	0	0													
	Q 2272	Farce	No	c	-1	>150	>150	2600	-2	33	3300			3200	-2	29	2900			2200
					-2	27	25					-2	32					-2	22	
	VR 4755	Merguez de veau	No	c	-3	8	10	9000	-3	12	12000	-3	16	16000	-3	8	8000	-3	13	13000
					-4	2	0													
	VI 320	Mélange dinde/veau/poulet	No	b	-1	36	32	360	-2	8	800	-1	26	260	-2	5	500	-1	35	350
					-2	6	5													
	VR 4768	Steack haché	No	a	-1	0	0	<10	-1	0	<10	-1	0	<10	-1	0	<10	-1	0	<10
					-2	0	0													
	VI 585	Tartare de boeuf	No	a	-1	0	0	<10	-1	0	<10	-1	0	<10	-1	0	<10	-1	0	<10
					-2	0	0													
	VR 4754	Filet de poulet cru	No	a	-1	3	3	30	-1	3	30	-1	6	60	-1	3	30	-1	2	20
					-2	0	0													
	VI 717	Foies de volailles	No	b	-1	>150	>150	13000	-2	116	11600			11400	-2	126	12600			14000
					-2	121	137					-2	114					-2	140	
	DJ 3712	Viande	No	a	-1	22	26	250	-2	2	200	-1	42	420	-2	2	200	-1	36	360
					-2	7	0													
	VR 5168	Poulet	No	a	-1	0	0	<10	-1	0	<10	-1	0	<10	-1	0	<10	-1	0	<10
					-2	0	0													
	HA 4696	Bavette	No	a	-1	0	0	<10	-1	0	<10	-1	0	<10	-1	0	<10	-1	0	<10
					-2	0	0													
	VI 946	Poulet	No	a	-1	0	0	<10	-1	0	<10	-1	0	<10	-1	0	<10	-1	0	<10
					-2	0	0													
	HA 4940	Chipolatas	No	c	-1	0	0	<10	-1	0	<10	-1	0	<10	-1	0	<10	-1	0	<10
					-2	0	0													
	VI 1051	Poulet mariné	No	a	-1	0	0	<10	-1	0	<10	-1	0	<10	-1	0	<10	-1	0	<10
					-2	0	0													
	VR 5152	Kebab	No	b	-1	6	6	60	-2	1	10	-1	15	150	-2	1	100	-1	13	130
					-2	0	0													
	1698415	Jarret cuit	Yes	b	-1	10		100	-1	16	160	-1	23	230	-1	14	140	-1	21	210
					-2	1														

Study	Sample code	Sample name	AC	Type	Dil.	EN ISO 16649-2 (■ for the renewal study)			REBECCA						REBECCA+EB					
						R1			Surface spreading			Pour plate			Surface spreading			Pour plate		
						CFU/plate 1	CFU/plate 2	R1 Result	Dil.	R1 CFU	R1 Result	Dil.	R1 CFU	R1 Result	Dil.	R1 CFU	R1 Result	Dil.	R1 CFU	R1 Result
Renewal study	1691982	VSM	No	a	-2	27	■	2700	-2	34	3400	-2	33	3300	-2	25	2500	-2	20	2000
	1691981	Filet de dinde	No	a	-2	19	■	1800	-2	15	1500	-2	16	1600	-2	23	2300	-2	13	1300
	1691980	VSM	No	a	-1	119	■	1300	-1	145	1450	-1	116	1160			1800	-2	15	1500
	1692012	Haut de cuisse de dinde	No	a	-2	nc	■	88000			65000			65000			15000			83000
	1692019	Saucisses aux herbes	No	c	-1	nc	■	1400	-3	65	1300	-3	65	1200	-3	15	1600	-3	83	1500
	1692021	Merguez	No	c	-2	14	■	<10	-2	13	<10	-2	12	<10	-2	16	<10	-2	15	<10
	1692046	Allumettes fumées de canard	No	c	-1	0	■	<10	-1	0	<10	-1	0	<10	-1	0	<10	-1	0	<10
	1692047	Lardons natures	No	c	-2	0	■	<10	-1	0	<10	-1	0	<10	-1	0	<10	-1	0	<10
	1692048	Salami	No	c	-1	0	■	<10	-1	0	<10	-1	0	<10	-1	0	<10	-1	0	<10
	1692049	Bacon	No	c	-2	0	■	<10	-1	0	<10	-1	0	<10	-1	0	<10	-1	0	<10
	1692065	Allumettes fumées de canard	Yes	c	-1	0	■	<10	-1	4	40	-1	1	10	-1	2	20			
	1692051	Parmentier de bœuf	Yes	b	-2	0	■	20	-1	4	40	-1	1	10	-1	4	40	-1	2	20
	1698407	Aiguillette de poulet cuite	Yes	b	-3	36	■	36000	-3	42	42000	-3	38	38000	-3	21	21000	-3	36	36000
	1698412	Quiche lorraine	Yes	b	-4	4	■	90			160			170			160			100
	1726643	Jambon sec	No	c	-1	9	■	430	-1	16	330	-1	17	320	-1	16	350	-1	10	370
	1729339	Sauce bolognaise	Yes	b	-2	1	■	180	-1	33	130	-1	32	140	-1	35	130	-1	37	140
	1729340	Sauce bolognaise	Yes	b	-1	40	■	180	-1	7	180	-1	14	140	-1	13	130	-1	14	140
	1729340	Viande de veau hachée	Yes	a	-2	2	■	70	-1	18	60	-1	14	80	-1	7	80	-1	14	70
	1729340	Viande de veau hachée	Yes	a	-2	7	■	70	-1	6	60	-1	8	80	-1	8	80	-1	7	70

Dairy and egg products

Study	Sample code	Sample name	AC	Type	Dil.	EN ISO 16649-2 (■ for the renewal study)			REBECCA						REBECCA+EB					
						R1		R1	Surface spreading			Pour plate			Surface spreading			Pour plate		
						CFU/plate 1	CFU/plate 2	Result	Dil.	R1 CFU	R1 Result	Dil.	R1 CFU	R1 Result	Dil.	R1 CFU	R1 Result	Dil.	R1 CFU	R1 Result
Initial validation study	M 46205	Crème fraîche fluide	No	a	-1	0	0	<10	-1	0	<10	-1	0	<10	-1	0	<10	-1	0	<10
					-2	0	0													
	VI 559	Roquefort	No	b	-1	0	0	<10	-1	0	<10	-1	0	<10	-1	0	<10	-1	0	<10
					-2	0	0													
	R 36162	Camembert	No	b	-3	20	16	19000	-3	18	18000	-3	20	20000	-3	15	15000	-3	23	23000
					-4	3	3													
	MV 2444	Fromage	No	a	-1	48	69	570	-1	51	510	-1	54	540	-1	51	510	-1	43	430
					-2	4	4													
	R 36786	Camembert	No	b	-4	108	110	1100000	-4	62	620000	-4	140	1400000	-4	55	550000	-4	127	1270000
					-5	13	6													
	R 36889	Camembert	No	b	-6	9	5	7000000	-6	9	9000000	-6	10	10000000	-6	2	2000000	-6	11	11000000
					-7	0	0													
	R 37297	Camembert	No	b	-3	36	43	41000	-3	57	57000	-3	51	51000	-3	49	49000	-3	42	42000
					-4	5	6													
	RD 1375	Brie	No	b	-1	1	2	15	-1	1	10	-1	1	10	-1	1	10	-1	1	10
					-2	0	0													
	VR 4896	Glace antillaise	No	a	-1	0	0	<10	-1	0	<10	-1	0	<10	-1	0	<10	-1	0	<10
					-2	0	0													
	RD 1300	Gaperon	No	b	-1	0	0	<10	-1	0	<10	-1	0	<10	-1	0	<10	-1	0	<10
					-2	0	0													
	RD 1376	Camembert	No	b	-1	58	64	630	-2	10	1000	-1	72	720	-2	4	400	-1	74	740
					-2	9	7													
	RD 1368	Reblochon	No	b	-2	91	70	7700	-2	82	8200	-2	71	7100	-2	84	8400	-2	68	6800
					-3	4	5													
	RD 1382	Saint-Nectaire	No	b	-1	99	101	1000	-1	89	890	-1	100	1000	-1	99	990	-1	100	1000
					-2	17	7													
	W 14564	Emmental	No	b	-1	37	44	400	-1	25	250	-1	46	460	-1	29	290	-1	34	340
					-2	3	5													
	R 36986	Camembert	No	b	-1	149	150	1600	-2	12	1200	-1	133	1330	-2	9	900	-1	136	1360
					-2	32	24													
	1691972	Lait cru	No	b	-1	0		<10	-1	0	<10	-1	0	<10	-1	0	<10	-1	0	<10
					-2	0														
	1691973	Lait cru	No	b	-1	0		<10	-1	0	<10	-1	0	<10	-1	0	<10	-1	0	<10
					-2	0														
	1691974	Lait pasteurisé	No	a	-1	0		<10	-1	0	<10	-1	0	<10	-1	0	<10	-1	0	<10
					-2	0														
	1691975	Pâte à gâteau	No	c	-1	nc		2800	-2	28	2800	-2	27	2700	-2	30	3000	-2	20	2000
					-2	28														
	1691976	Tomme de Savoie LC	No	b	-2	nc		31000	-3	27	27000	-3	24	24000	-3	41	41000	-3	26	26000
					-3	31														
	1691977	Camembert	No	a	-1	106		1100	-1	71	710	-1	60	600	-1	48	480	-1	60	600
					-2	14														

Study	Sample code	Sample name	AC	Type	Dil.	EN ISO 16649-2 (■ for the renewal study)		REBECCA						REBECCA+EB					
						R1		Surface spreading			Pour plate			Surface spreading			Pour plate		
						CFU/plate 1	CFU/plate 2	Dil.	R1	R1	Dil.	R1	R1	Dil.	R1	R1	Dil.	R1	R1
							Result		CFU	Result		CFU	Result		CFU	Result		CFU	Result
Renewal study	1691978	Yaourt de chèvre	No	a	-1	0		-1	0	<10	-1	0	<10	-1	0	<10	-1	0	<10
					-2	0													
	1691979	Gâteau au chocolat	No	c	-1	0		-1	0	<10	-1	0	<10	-1	0	<10	-1	0	<10
					-2	0													
	1691983	Jaune d'œuf liquide	No	c	-1	0		-1	0	<10	-1	0	<10	-1	0	<10	-1	0	<10
					-2	0													
	1691984	Tiramisu aux fraises	No	c	-1	0		-1	0	<10	-1	0	<10	-1	0	<10	-1	0	<10
					-2	0													
	1691989	Lait cru	No	b	-1	0		-1	0	<10	-1	1	10	-1	1	10	-1	2	20
					-2	0													
	1692008	Chaurce LC	No	b	-1	1		-1	1	10	-1	1	10	-1	0	<10	-1	1	10
					-2	0													
	1692010	Langres LC	No	b	-1	nc		-1	60	600			1000	-1	75	750			1000
					-2	13					-2	10					-2	10	
	1692014	Tomme angevine LP	No	a	-1	94		-1	66	660	-1	92	920	-1	73	730	-1	88	880
					-2	6													
	1692016	Curé nantais LC	No	b	-1	12		-1	12	120	-1	12	120	-1	7	70	-1	14	140
					-2	1													
	1692008	Mousse pistache	No	c	-1	0		-1	0	<10	-1	0	<10	-1	0	<10	-1	0	<10
					-2	0													
	1692054	Crème fraîche	Yes	a	-1	2		-1	5	50	-1	9	90	-1	1	10	-1	3	30
					-2	0													
	1692055	Yaourt	Yes	a	-1	3		-1	2	20	-1	7	70	-1	1	10	-1	2	20
					-2	0													
	1698408	Fromage blanc	Yes	a	-1	9		-1	6	60	-1	7	70	-1	18	180	-1	10	100
					-2	1													
	1698409	Crème fraîche	Yes	a	-1	15		-1	9	90	-1	11	110	-1	8	80	-1	13	130
					-2	1													
	1698411	Riz au lait	Yes	c	-1	37		-1	33	330	-1	34	340	-1	22	220	-1	22	220
					-2	1													
	1726640	Macaron aux fraises	No	c	-1	12		-1	12	120	-1	15	150	-1	16	160	-1	10	100
					-2	3													
	1726641	Gland pistache	No	c	-2	>150				121000			126000			123000			124000
					-3	142		-3	121		-3	126		-3	123		-3	124	
	1726642	Eclair chocolat	No	c	-1	14		-1	12	120	-1	24	240	-1	18	180	-1	16	160
					-2	2													

Seafood products

Study	Sample code	Sample name	AC	Type	Dil.	EN ISO 16649-2 (■ for the renewal study)			REBECCA						REBECCA+EB					
									Surface spreading			Pour plate			Surface spreading			Pour plate		
						R1		R1	Dil.	R1	R1	Dil.	R1	R1	Dil.	R1	R1	Dil.	R1	R1
						CFU/plate 1	CFU/plate 2	Result												
Initial validation study	VI 397	Crevettes cuites	No	c	-1	0	0	<10	-1	0	<10	-1	0	<10	-1	0	<10	-1	0	<10
					-2	0	0													
	S 10132	Salade d'écrevisses	No	c	-1	0	0	<10	-1	0	<10	-1	0	<10	-1	0	<10	-1	0	<10
					-2	0	0													
	M 46488	Tarama	No	c	-1	0	0	<10	-1	0	<10	-1	0	<10	-1	0	<10	-1	0	<10
					-2	0	0													
	HA 4520	Crevettes impériales	No	a	-1	0	0	<10	-1	0	<10	-1	0	<10	-1	0	<10	-1	0	<10
					-2	0	0													
	HA 4599	Taboulé de la mer	No	c	-1	0	0	<10	-1	0	<10	-1	0	<10	-1	0	<10	-1	0	<10
					-2	0	0													
	S 9942	Salade océane	No	c	-1	0	0	<10	-1	0	<10	-1	0	<10	-1	0	<10	-1	0	<10
					-2	0	0													
	RG 3033	Presse de sole	No	c	-1	0	0	<10	-1	0	<10	-1	0	<10	-1	0	<10	-1	0	<10
					-2	0	0													
	VI 311	Saumon mariné	No	b	-1	0	0	<10	-1	0	<10	-1	0	<10	-1	0	<10	-1	0	<10
					-2	0	0													
	Q 2271	Raviolis aux crevettes	No	c	-3	37	44	40000	-3	34	34000	-3	38	38000	-3	35	35000	-3	39	39000
					-4	5	2													
	C 85	Tartare de bar	No	a	-1	78	78	780	-2	5	500	-1	69	690	-2	9	900	-1	68	680
					-2	9	6													
	MV 2234	Taboulé de la mer	No	c	-1	7	0	35	-1	3	30	-1	6	60	-1	3	30	-1	3	30
					-2	0	0													
	DJ 3253	Brioche porc crevettes	No	c	-2	139	142	15000	-2	148	14800	-2	135	13500	-2	126	12600	-2	130	13000
					-3	23	17													
	VR 5037	Bouchées aux crevettes	No	c	-2	57	34	4900	-2	33	3300	-2	57	5700	-2	41	4100	-2	48	4800
					-3	5	11													
	DJ 3789	raviolis pékinois	No	c	-4	92	96	980000	-4	126	1260000	-4	102	1020000	-4	140	1400000	-4	135	1350000
					-5	12	16													
	C 118	Moules	No	c	-1	0	0	<10	-1	0	<10	-1	0	<10	-1	0	<10	-1	0	<10
					-2	0	0													
	MV 2921	Farce de nem au poisson	No	c	-1	26	15	190	-1	49	490	-1	38	380	-1	47	470	-1	33	330
					-2	1	0													
	HA 5284	Hareng fumé	No	b	-1	30	80	550	-2	7	700	-2	5	500	-2	4	400	-2	5	500
					-2	6	6													
	Q 2235	Bouchées aux crevettes	No	c	-1	12	17	150	-1	22	220	-1	26	260	-1	35	350	-1	35	350
					-2	1	2													
	CI 141	Saumon	No	a	-1	39	40	390	-1	17	170	-1	19	190	-1	18	180	-1	22	220
					-2	2	4													

Study	Sample code	Sample name	AC	Type	Dil.	EN ISO 16649-2 (■ for the renewal study)		REBECCA						REBECCA+EB					
						R1		Surface spreading			Pour plate			Surface spreading			Pour plate		
						CFU/plate		Dil.	R1	R1	Dil.	R1	R1	Dil.	R1	R1	Dil.	R1	R1
						1	2												
Renewal study	1691992	Filet de merlan	No	a	-1	0		-1	0	<10	-1	0	<10	-1	0	<10	-1	0	<10
					-2	0													
	1691995	Dos de cabillaud	No	a	-1	0		-1	1	10	-1	0	<10	-1	0	<10	-1	0	<10
					-2	0													
	1691999	Pavé de saumon	No	a	-1	0		-1	0	<10	-1	1	10	-1	1	10	-1	0	<10
					-2	0													
	1714591	Saumon fumé	Yes	b	-1	9		-1	10	100	-1	10	100	-1	9	90	-1	8	80
					-2	0													
	1714592	Anchois marinés	Yes	b	-1	14		-1	13	130	-1	15	150	-1	12	120	-1	13	130
					-2	1													
	1714593	Hareng fumé	Yes	b	-1	13		-1	12	120	-1	16	160	-1	11	110	-1	15	150
					-2	1													
	1714595	Sardine	Yes	a	-1	12		-1	9	90	-1	13	130	-1	12	120	-1	10	100
					-2	0													
	1714596	Cabillaud	Yes	a	-1	17		-1	13	130	-1	18	180	-1	15	150	-1	18	180
					-2	1													
	1714599	Hareng fumé poivre	Yes	b	-1	17		-1	10	100	-1	13	130	-1	10	100	-1	13	130
					-2	2													
	1729341	Filet de merlan	Yes	a	-2	56		-2	32	3200	-2	43	4300	-2	41	4100	-2	63	6300
					-3	4													

Vegetal products

Study	Sample code	Sample name	AC	Type	Dil.	EN ISO 16649-2 (■ for the renewal study)			REBECCA						REBECCA+EB					
						Surface spreading			Pour plate			Surface spreading			Pour plate					
						R1		R1	Dil.	R1	R1	Dil.	R1	R1	Dil.	R1	R1	Dil.	R1	R1
						CFU/plate 1	CFU/plate 2	Result		CFU	Result		CFU	Result		CFU	Result		CFU	Result
Initial validation study	Q 2237	Déchets de pâte recyclés	No	b	-3	44	39	41000	-3	56	56000	-3	62	62000	-3	50	50000	-3	48	48000
					-4	4	4													
	S 9937	Salade composée	No	c	-1	0	0	<10	-1	0	<10	-1	0	<10	-1	0	<10	-1	0	<10
					-2	0	0													
	S9941	Salade végétarienne	No	c	-1	0	0	<10	-1	0	<10	-1	0	<10	-1	0	<10	-1	0	<10
					-2	0	0													
	VI 313	Tajine de légumes	No	c	-1	0	0	<10	-1	0	<10	-1	0	<10	-1	0	<10	-1	0	<10
					-2	0	0													
	VI 279	Concombres en sauce	No	c	-1	0	0	<10	-1	0	<10	-1	0	<10	-1	0	<10	-1	0	<10
					-2	0	0													
	VR 4497	Salade de pommes de terre	No	c	-1	71	73	700	-2	13	1300	-1	96	960	-2	12	1200	-1	81	810
					-2	7	3													
	VI 413	Thé en feuilles	No	a	-1	0	0	<10	-1	0	<10	-1	0	<10	-1	0	<10	-1	0	<10
					-2	0	0													
	DJ 3361	Salade riz tomates	No	c	-1	2	3	25	-1	6	60	-1	5	50	-1	4	40	-1	3	30
					-2	0	0													
	MV 2163	Salade tomates mozzarella	No	c	-1	11	9	90	-1	8	80	-1	9	90	-1	5	50	-1	6	60
					-2	0	0													
	DJ 3510	Salade tomate maïs (3 mL)	No	c	-1	3	4	35	-1	2	20	-1	1	10	-1	2	20	-1	1	10
					-2	0	0													
	HA 4680	Pains aux raisins	No	c	-1	0	0	<10	-1	0	<10	-1	0	<10	-1	0	<10	-1	0	<10
					-2	0	0													
	VI 844	Nouilles fraîches	No	c	-1	35	27	320	-1	36	360	-1	45	450	-1	38	380	-1	48	480
					-2	4	4													
	DJ 3849	Salade croquante	No	b	-1	8	7	75	-1	6	60	-1	3	30	-1	4	40	-1	6	60
					-2	1	1													
	MV 2552	Dés de tomates	No	a	-1	0	0	<10	-1	0	<10	-1	0	<10	-1	0	<10	-1	0	<10
					-2	0	0													
	RD 1460	Macédoine de légumes	No	c	-3	35	43	39000	-3	32	32000	-3	50	50000	-3	30	30000	-3	39	39000
					-4	3	5													
	R 37062	Salade céleri raisin	No	c	-1	0	0	<10	-1	0	<10	-1	0	<10	-1	0	<10	-1	0	<10
					-2	0	0													
	RD 1461	Salade de fruits	No	c	-4	56	49	510000	-4	42	420000	-4	77	770000	-4	43	430000	-4	76	760000
					-5	3	4													
	RD 1462	Mélange de crudités	No	b	-2	79	62	7200	-2	101	10100	-2	99	9900	-2	63	6300	-2	61	6100
					-3	10	7													
	1692037	Oignons crus	No	a	-1	0	■	<10	-1	0	<10	-1	0	<10	-1	0	<10	-1	0	<10
					-2	0	■													
	1692038	Poivrons verts	No	b	-1	0	■	<10	-1	0	<10	-1	0	<10	-1	0	<10	-1	0	<10
					-2	0	■													

Study	Sample code	Sample name	AC	Type	Dil.	EN ISO 16649-2 (■ for the renewal study)		REBECCA						REBECCA+EB					
						R1		Surface spreading			Pour plate			Surface spreading			Pour plate		
						CFU/plate 1	CFU/plate 2	Dil.	R1 CFU	R1 Result	Dil.	R1 CFU	R1 Result	Dil.	R1 CFU	R1 Result	Dil.	R1 CFU	R1 Result
Renewal study	1691985	Menthe	No	a	-1	0		-1	0	<10	-1	0	<10	-1	0	<10	-1	0	<10
					-2	0													
	1691986	Aneth	No	a	-1	0		-1	0	<10	-1	0	<10	-1	0	<10	-1	0	<10
					-2	0													
	1692002	Poellée champêtre	No	b	-1	0		-1	0	<10	-1	0	<10	-1	0	<10	-1	0	<10
					-2	0													
	1692023	Ciboulette	No	a	-1	0		-1	0	<10	-1	0	<10	-1	0	<10	-1	0	<10
					-2	0													
	1692043	Haricots mungo	No	a	-1	0		-1	0	<10	-1	0	<10	-1	0	<10	-1	0	<10
					-2	0													
	1692034	Mélange de laitue	No	b	-1	0		-1	0	<10	-1	0	<10	-1	0	<10	-1	0	<10
					-2	0													
	1692039	Carottes crues	No	a	-1	0		-1	0	<10	-1	0	<10	-1	0	<10	-1	0	<10
					-2	0													
	1692004	Poellée de légumes	No	b	-1	0		-1	0	<10	-1	0	<10	-1	0	<10	-1	0	<10
					-2	0													
	1692041	Echalottes crues	No	a	-1	0		-1	0	<10	-1	0	<10	-1	0	<10	-1	0	<10
					-2	0													
	1692042	Poireaux crus	No	a	-1	0		-1	0	<10	-1	0	<10	-1	0	<10	-1	0	<10
					-2	0													
	1698416	Carottes râpées non assaisonnées	Yes	b	-1	20		-1	18	180	-1	25	250	-1	22	220	-1	20	200
					-2	3													
	1698417	Menthe fraîche	Yes	a	-1	21		-1	24	240	-1	23	230	-1	25	250	-1	22	220
					-2	3													
	1698418	Poireau émincé	Yes	a	-1	11		-1	9	90	-1	10	100	-1	15	150	-1	6	60
					-2	1													
	1698419	Ciboulette	Yes	a	-1	14		-1	17	170	-1	13	130	-1	8	80	-1	8	80
					-2	3													
	1698420	Basilic	Yes	a	-1	10		-1	9	90	-1	10	100	-1	24	240	-1	19	190
					-2	1													
	1698421	Mélange de laitue	Yes	b	-1	0		-1	0	<10	-1	0	<10	-1	0	<10	-1	0	<10
					-2	0													
	1698422	Haricots mungo	Yes	a	-1	0		-1	0	<10	-1	0	<10	-1	0	<10	-1	0	<10
					-2	0													
	1726645	Mélange fruits frais	No	b	-1	18		-1	15	150	-1	16	160	-1	11	110	-1	13	130
					-2	2													
	1729344	Mélange mâche betterave	Yes	b	-2	32		-2	46	4600	-2	35	3500	-2	56	5600	-2	37	3700
					-3	2													
	1729345	Mélange chou-fleur, brocoli, chou romanesco surgelé	Yes	a	-3	91		-3	123	123000	-3	106	106000	-3	145	145000	-3	129	129000
					-4	9													

Feed products

Study	Sample code	Sample name	AC	Type	Dil.	EN ISO 16649-2 (■ for the renewal study)			REBECCA						REBECCA+EB					
						R1		R1	Surface spreading			Pour plate			Surface spreading			Pour plate		
						CFU/plate 1	CFU/plate 2	Result	Dil.	R1 CFU	R1 Result	Dil.	R1 CFU	R1 Result	Dil.	R1 CFU	R1 Result	Dil.	R1 CFU	R1 Result
Initial validation study	RD1410	Viande crue pour animaux	No	c	-1	0	0	<10	-1	0	<10	-1	0	<10	-1	0	<10	-1	0	<10
					-2	0	0													
	RD1411	Viande crue pour animaux	No	c	-1	0	0	<10	-1	0	<10	-1	0	<10	-1	0	<10	-1	0	<10
					-2	0	0													
	RD1412	Viande crue pour animaux	No	c	-1	0	0	<10	-1	0	<10	-1	0	<10	-1	0	<10	-1	0	<10
					-2	0	0													
	RD1413	Viande crue pour animaux	No	c	-1	0	0	<10	-1	0	<10	-1	0	<10	-1	0	<10	-1	0	<10
					-2	0	0													
	RD1414	Farine animale	No	c	-1	0	0	<10	-1	0	<10	-1	0	<10	-1	0	<10	-1	0	<10
					-2	0	0													
	RD1415	Pâtée pour chat	No	a	-1	0	0	<10	-1	0	<10	-1	0	<10	-1	0	<10	-1	0	<10
					-2	0	0													
	RD1416	Pâtée pour chat	No	a	-1	0	0	<10	-1	0	<10	-1	0	<10	-1	0	<10	-1	0	<10
					-2	0	0													
	RD1417	Pâtée pour chat	No	a	-1	0	0	<10	-1	0	<10	-1	0	<10	-1	0	<10	-1	0	<10
					-2	0	0													
	RD1418	Pâtée pour chat	No	a	-1	0	0	<10	-1	0	<10	-1	0	<10	-1	0	<10	-1	0	<10
					-2	0	0													
	RD 1427	Farine animale	I72	c	-1	6	5	55	-1	3	30	-1	4	40	-1	3	30	-1	7	70
					-2	0	0													
	RD 1428	Farine animale	I72	c	-1	26	22	250	-1	20	200	-1	25	250	-1	30	300	-1	59	590
					-2	5	3													
	RD 1429	Farine animale	I72	c	-2	17	30	2400	-2	8	800	-2	21	2100	-2	11	1100	-2	19	1900
					-3	1	4													
	RD 1430	Farine animale	I58	c	-3	23	28	26000	-3	26	26000	-3	29	29000	-3	20	20000	-3	25	25000
					-4	5	2													
	RD 1431	Farine animale	I58	c	-4	42	35	380000	-4	20	200000	-4	47	470000	-4	20	200000	-4	42	420000
					-5	3	3													
	RD 1432	Pâtée pour chien	I79	a	-1	46	52	480	-1	50	500	-1	48	480	-1	49	490	-1	45	450
					-2	4	3													
	RD 1433	Pâtée pour chien	I79	a	-1	125	140	1300	-1	96	960	-1	94	940	-1	105	1050	-1	140	1400
					-2	12	9													
	RD 1434	Pâtée pour chat	I79	a	-5	30	25	2600000	-5	26	2600000	-5	13	1300000	-5	15	1500000	-5	38	3800000
					-6	0	2													
	RD 1435	Pâtée pour chat	I63	a	-2	108	124	12000	-2	80	8000	-2	82	8200	-2	114	11400	-2	95	9500
					-3	15	12													
	RD 1436	Croquettes	I63	a	-3	136	140	130000	-3	121	121000	-3	136	136000	-3	137	137000	-3	153	153000
					-4	5	10													
	1691987	Granulé d'avoine	No	b	-1	0		<10	-1	0	<10	-1	0	<10	-1	0	<10	-1	0	<10
					-2	0														
	1691988	Tourteau de colza	No	b	-1	3		30	-1	3	30	-1	3	30	-1	1	10	-1	0	<10
					-2	0														

Study	Sample code	Sample name	AC	Type	Dil.	EN ISO 16649-2 (■ for the renewal study)			REBECCA						REBECCA+EB					
									Surface spreading			Pour plate			Surface spreading			Pour plate		
						R1		R1	Dil.	R1	R1	Dil.	R1	R1	Dil.	R1	R1	Dil.	R1	R1
						CFU/plate 1	CFU/plate 2	Result		CFU	Result		CFU	Result		CFU	Result		CFU	Result
Renewal study	1692066	Viande crue pour animaux	Yes	c	-1	5	■	50	-1	4	40	-1	0	<10	-1	0	<10	-1	0	<10
					-2	0	■													
	1714601	Granulé d'avoine	Yes	b	-1	8	■	80	-1	6	60	-1	7	70	-1	5	50	-1	6	60
					-2	0	■													
	1714602	Aliment porcelet	Yes	b	-1	12	■	120	-1	10	100	-1	8	80	-1	7	70	-1	9	90
					-2	1	■													
	1714603	Aliment porc	Yes	b	-1	16	■	150	-1	12	120	-1	11	110	-1	12	120	-1	17	170
					-2	1	■													
	1714604	Soja	Yes	b	-1	18	■	180	-1	9	90	-1	10	100	-1	14	140	-1	13	130
					-2	2	■													
	1726644	Chute d'escalope volaille pour animaux	No	c	-1	10	■	100	-1	9	90	-1	7	70	-1	11	110	-1	13	130
					-2	1	■													
	1729342	Aliment poules pondeuses	Yes	b	-2	81	■	8300	-2	70	7000	-2	90	9000	-2	101	10100	-2	108	10800
					-3	10	■													

Ready-to-eat and ready-to-reheat products

Study	Sample code	Sample name	AC	Type	Dil.	EN ISO 16649-2(■)	REBECCA						REBECCA+EB					
						R1	Surface spreading			Pour plate			Surface spreading			Pour plate		
						CFU	Dil.	CFU	Result	Dil.	CFU	Result	Dil.	CFU	Result	Dil.	CFU	Result
Renewal study	1692050	Salade charcutière	Yes	a	-1	1		0	10	-1	0	<10	-1	0	<10	-1	1	10
					-2	0												
	1692053	Délice nordique	Yes	a	-1	11		4	110	-1	10	40	-1	8	80	-1	5	50
					-2	1												
	1698402	Pâté grand-mère	Yes	a	-1	11		15	110	-1	10	150	-1	10	100	-1	16	160
					-2	1												
	1692045	Quiche lorraine	No	b	-1	0		0	<10	-1	0	<10	-1	0	<10	-1	0	<10
					-2	0												
	1698403	Sandwich poulet	Yes	a	-1	44		46	450	-1	48	460	-1	51	510	-1	45	450
					-2	5												
	1698404	Galette campagnarde	Yes	b	-1	99		92	1000	-1	129	920	-1	96	960	-1	84	840
					-2	11												
	1698405	Bouchée à la reine	Yes	b	-2	56		53	5500	-2	53	5300	-2	48	4800	-2	55	5500
					-3	5												
	1692052	Tomate farcie	Yes	b	-1	5		4	50	-1	1	40	-1	1	10	-1	0	<10
					-2	1												
	1698406	Paupiette de veau	Yes	b	-2	114		88	12000	-2	88	8800	-2	54	5400	-2	75	7500
					-3	16												
	1698410	Eclair chocolat	Yes	a	-1	20		15	220	-1	18	150	-1	14	140	-1	17	170
					-2	4												
	1698413	Lasagnes	Yes	b	-1	7		17	70	-1	17	170	-1	18	180	-1	16	160
					-2	2												
	1698414	Tomate farcie	Yes	b	-1	19		24	190	-1	24	240	-1	29	290	-1	36	360
					-2	2												
	1714588	Rillettes de lieu noir	Yes	a	-1	12		10	120	-1	13	100	-1	10	100	-1	11	110
					-2	1												
	1714589	Coquille froide de poisson	Yes	a	-1	10		11	100	-1	9	90	-1	8	80	-1	9	90
					-2	1												
	1714590	Saumon mariné	Yes	c	-1	11		9	110	-1	10	90	-1	8	80	-1	12	120
					-2	1												
	1714594	Hareng fumé poivre	Yes	c	-1	15		8	150	-1	9	80	-1	9	90	-1	10	100
					-2	1												
	1714597	Saumon fumé	Yes	c	-1	8		6	80	-1	7	60	-1	7	70	-1	10	100
					-2	0												
	1714598	Hareng fumé	Yes	c	-1	11		7	100	-1	9	70	-1	9	90	-1	13	130
					-2	0												
	1714600	Anchois marinés	Yes	c	-1	13		10	130	-1	10	100	-1	10	100	-1	9	90
					-2	1												

Appendix J - REBECCA base - Surface spreading

Cat.	#	Type	RM	AM-SS	RM log	AM-SS log	Mean	Difference	
MP	RG 3028	a	240	400	2,38	2,60	2,49	0,22	1
	VI 320	a	360	800	2,56	2,90	2,73	0,35	2
	1691982	a	2700	3400	3,43	3,53	3,48	0,10	3
	1691981	a	1800	1500	3,26	3,18	3,22	-0,08	4
	1691980	a	1300	1450	3,11	3,16	3,14	0,05	5
	1692012	a	88000	65000	4,94	4,81	4,88	-0,13	6
	1729340	a	70	60	1,85	1,78	1,81	-0,07	7
	VI 717	b	13000	11600	4,11	4,06	4,09	-0,05	8
	1698415	b	100	160	2,00	2,20	2,10	0,20	9
	1698407	b	36000	42000	4,56	4,62	4,59	0,07	10
	1698412	b	90	160	1,95	2,20	2,08	0,25	11
	1729339	b	180	130	2,26	2,11	2,18	-0,14	12
	HA 4187	c	310	400	2,49	2,60	2,55	0,11	13
	Q 2272	c	2600	3300	3,41	3,52	3,47	0,10	14
	VR 4755	c	9000	12000	3,95	4,08	4,02	0,12	15
	1692019	c	1400	1300	3,15	3,11	3,13	-0,03	16
	1726643	c	430	330	2,63	2,52	2,58	-0,11	17
Average difference of the category								0,06	
Standard deviation of differences								0,15	
Cat.	#	Type	RM	AM-SS	RM log	AM-SS log	Mean	Difference	
DP	MV 2444	a	570	510	2,76	2,71	2,73	-0,05	1
	R 36889	a	7000000	9000000	6,85	6,95	6,90	0,11	2
	1691977	a	1100	710	3,04	2,85	2,95	-0,19	3
	1692014	a	910	660	2,96	2,82	2,89	-0,14	4
	1698408	a	90	60	1,95	1,78	1,87	-0,18	5
	1698409	a	150	90	2,18	1,95	2,07	-0,22	6
	R 36162	b	19000	18000	4,28	4,26	4,27	-0,02	7
	R 36786	b	1100000	620000	6,04	5,79	5,92	-0,25	8
	R 37297	b	41000	57000	4,61	4,76	4,68	0,14	9
	RD 1376	b	630	1000	2,80	3,00	2,90	0,20	10
	RD 1368	b	7700	8200	3,89	3,91	3,90	0,03	11
	RD 1382	b	1000	890	3,00	2,95	2,97	-0,05	12
	W 14564	b	400	250	2,60	2,40	2,50	-0,20	13
	R 36986	b	1600	1200	3,20	3,08	3,14	-0,12	14
	1691976	b	31000	27000	4,49	4,43	4,46	-0,06	15
	1692010	b	1300	600	3,11	2,78	2,95	-0,34	16
	1692016	b	120	120	2,08	2,08	2,08	0,00	17
	1691975	c	2800	2800	3,45	3,45	3,45	0,00	18
	1698411	c	350	330	2,54	2,52	2,53	-0,03	19
	1726640	c	140	120	2,15	2,08	2,11	-0,07	20
	1726641	c	140000	121000	5,15	5,08	5,11	-0,06	21
	1726642	c	150	120	2,18	2,08	2,13	-0,10	22
Average difference of the category								-0,07	
Standard deviation of differences								0,13	
Cat.	#	Type	RM	AM-SS	RM log	AM-SS log	Mean	Difference	
SP	C 85	a	780	500	2,89	2,70	2,80	-0,19	1
	CI 141	a	390	170	2,59	2,23	2,41	-0,36	2
	1714595	a	110	90	2,04	1,95	2,00	-0,09	3
	1714596	a	160	130	2,20	2,11	2,16	-0,09	4
	1729341	a	5500	3200	3,74	3,51	3,62	-0,24	5
	HA 5284	b	550	700	2,74	2,85	2,79	0,10	6
	1714591	b	90	100	1,95	2,00	1,98	0,05	7
	1714592	b	140	130	2,15	2,11	2,13	-0,03	8
	1714593	b	130	120	2,11	2,08	2,10	-0,03	9
	1714599	b	170	100	2,23	2,00	2,12	-0,23	10
	Q 2271	c	40000	34000	4,60	4,53	4,57	-0,07	11
	DJ 3253	c	15000	14800	4,18	4,17	4,17	-0,01	12
	VR 5037	c	4900	3300	3,69	3,52	3,60	-0,17	13
	DJ 3789	c	980000	1260000	5,99	6,10	6,05	0,11	14
	MV 2921	c	190	490	2,28	2,69	2,48	0,41	15
	Q 2235	c	150	220	2,18	2,34	2,26	0,17	16
Average difference of the category								-0,04	
Standard deviation of differences								0,19	
Cat.	#	Type	RM	AM-SS	RM log	AM-SS log	Mean	Difference	
	1698417	a	220	240	2,34	2,38	2,36	0,04	1
	1698418	a	110	90	2,04	1,95	2,00	-0,09	2
	1698419	a	150	170	2,18	2,23	2,20	0,05	3
	1698420	a	100	90	2,00	1,95	1,98	-0,05	4
	1729345	a	91000	123000	4,96	5,09	5,02	0,13	5
	DJ 3849	b	75	60	1,88	1,78	1,83	-0,10	6
	RD 1462	b	7200	10100	3,86	4,00	3,93	0,15	7

VP	1698416	b	210	180	2,32	2,26	2,29	-0,07	8
	1726645	b	180	150	2,26	2,18	2,22	-0,08	9
	Q 2237	b	41000	56000	4,61	4,75	4,68	0,14	10
	1729344	b	3100	4600	3,49	3,66	3,58	0,17	11
	VR 4497	c	700	1300	2,85	3,11	2,98	0,27	12
	MV 2163	c	90	80	1,95	1,90	1,93	-0,05	13
	VI 844	c	320	360	2,51	2,56	2,53	0,05	14
	RD 1460	c	39000	32000	4,59	4,51	4,55	-0,09	15
	RD 1461	c	510000	420000	5,71	5,62	5,67	-0,08	16
Average difference of the category									0,02
Standard deviation of differences									0,12
Cat.	#	Type	RM	AM-SS	RM log	AM-SS log	Mean	Difference	
FP	RD 1432	a	480	500	2,68	2,70	2,69	0,02	1
	RD 1433	a	1300	960	3,11	2,98	3,05	-0,13	2
	RD 1434	a	2600000	2600000	6,41	6,41	6,41	0,00	3
	RD 1435	a	12000	8000	4,08	3,90	3,99	-0,18	4
	RD 1436	a	130000	121000	5,11	5,08	5,10	-0,03	5
	1714601	b	80	60	1,90	1,78	1,84	-0,12	6
	1714602	b	120	100	2,08	2,00	2,04	-0,08	7
	1714603	b	150	120	2,18	2,08	2,13	-0,10	8
	1714604	b	180	90	2,26	1,95	2,10	-0,30	9
	1729342	b	8300	7000	3,92	3,85	3,88	-0,07	10
	RD 1428	c	250	200	2,40	2,30	2,35	-0,10	11
	RD 1429	c	2400	800	3,38	2,90	3,14	-0,48	12
	RD 1430	c	26000	26000	4,41	4,41	4,41	0,00	13
	RD 1431	c	380000	200000	5,58	5,30	5,44	-0,28	14
	1692066	c	50	40	1,70	1,60	1,65	-0,10	15
	1726644	c	100	90	2,00	1,95	1,98	-0,05	16
Average difference of the category									-0,12
Standard deviation of differences									0,13
Cat.	#	Type	RM	AM-SS	RM log	AM-SS log	Mean	Difference	
RTE	1692053	a	110	40	2,04	1,60	1,82	-0,44	1
	1698402	a	110	150	2,04	2,18	2,11	0,13	2
	1698403	a	450	460	2,65	2,66	2,66	0,01	3
	1698410	a	220	150	2,34	2,18	2,26	-0,17	4
	1714588	a	120	100	2,08	2,00	2,04	-0,08	5
	1714589	a	100	110	2,00	2,04	2,02	0,04	6
	1698404	b	1000	920	3,00	2,96	2,98	-0,04	7
	1698405	b	5500	5300	3,74	3,72	3,73	-0,02	8
	1692052	b	50	40	1,70	1,60	1,65	-0,10	9
	1698406	b	12000	8800	4,08	3,94	4,01	-0,13	10
	1698413	b	70	170	1,85	2,23	2,04	0,39	11
	1698414	b	190	240	2,28	2,38	2,33	0,10	12
	1714590	c	110	90	2,04	1,95	2,00	-0,09	13
	1714594	c	150	80	2,18	1,90	2,04	-0,27	14
	1714597	c	80	60	1,90	1,78	1,84	-0,12	15
	1714598	c	100	70	2,00	1,85	1,92	-0,15	16
	1714600	c	130	100	2,11	2,00	2,06	-0,11	17
Average difference of the category									-0,06
Standard deviation of differences									0,18
Average difference all categories									-0,04
Standard deviation of differences									0,16

n = 104
 $\beta = 95\%$
 $T(0.025;103) = 1,98326414$

Lower confidence limit	Upper confidence limit
-0,35	0,28

n = 17 $T(0.025;16) = 2,120$
n = 22 $T(0.025;21) = 2,080$
n = 16 $T(0.025;15) = 2,131$
n = 16 $T(0.025;15) = 2,131$
n = 16 $T(0.025;15) = 2,131$
n = 17 $T(0.025;16) = 2,120$

	Lower confidence limit	Upper confidence limit
MP	-0,26	0,37
DP	-0,35	0,20
SP	-0,45	0,37
VP	-0,23	0,28
FP	-0,41	0,16
RTE	-0,45	0,33

Results not used in the statistical interpretation

Cat.	#	Type	RM	AM-SS	RM log	AM-SS log	Mean	Difference	
MP	DJ 3712	a	250	200	2,40	2,30	2,35	-0,10	<4
	VR 4754	b	30	30	1,48	1,48	1,48	0,00	<4
	VR 5152	b	60	100	1,78	2,00	1,89	0,22	<4
	1692051	b	20	40	1,30	1,60	1,45	0,30	<4

	MV 1916	c	25	30	1,40	1,48	1,44	0,08	<4
	1692065	c	<10	40	0,00	1,60	0,80	1,60	corr
DP	1692054	a	20	50	1,30	1,70	1,50	0,40	<4
	1692055	a	30	20	1,48	1,30	1,39	-0,18	<4
	RD 1375	b	15	10	1,18	1,00	1,09	-0,18	<4
	1692008	b	10	10	1,00	1,00	1,00	0,00	<4
SP	MV 2234	c	35	30	1,54	1,48	1,51	-0,07	<4
	1691995	a	<10	10	0,00	1,00	0,50	1,00	corr
VP	DJ 3361	c	25	60	1,40	1,78	1,59	0,38	<4
	DJ 3510	c	35	20	1,54	1,30	1,42	-0,24	<4
FP	1691988	b	30	30	1,48	1,48	1,48	0,00	<4
	RD 1427	c	55	30	1,74	1,48	1,61	-0,26	<4
RTE	1692050	a	10	<10	1,00	0,00	0,50	-1,00	corr

Appendix J - REBECCA base - Pour plate

Cat.	#	Type	RM	AM-PP	RM log	AM-PP log	Mean	Difference	
MP	RG 3028	a	240	310	2,38	2,49	2,44	0,11	1
	DJ 3712	a	250	420	2,40	2,62	2,51	0,23	2
	1691982	a	2700	3300	3,43	3,52	3,47	0,09	3
	1691981	a	1800	1600	3,26	3,20	3,23	-0,05	4
	1691980	a	1300	1160	3,11	3,06	3,09	-0,05	5
	1692012	a	88000	65000	4,94	4,81	4,88	-0,13	6
	1729340	a	70	80	1,85	1,90	1,87	0,06	7
	VI 320	b	360	260	2,56	2,41	2,49	-0,14	8
	VI 717	b	13000	11400	4,11	4,06	4,09	-0,06	9
	VR 5152	b	60	150	1,78	2,18	1,98	0,40	10
	1698415	b	100	230	2,00	2,36	2,18	0,36	11
	1698407	b	36000	38000	4,56	4,58	4,57	0,02	12
	1698412	b	90	170	1,95	2,23	2,09	0,28	13
	1729339	b	180	140	2,26	2,15	2,20	-0,11	14
	HA 4187	c	310	430	2,49	2,63	2,56	0,14	15
	Q 2272	c	2600	3200	3,41	3,51	3,46	0,09	16
	VR 4755	c	9000	16000	3,95	4,20	4,08	0,25	17
	1692019	c	1400	1200	3,15	3,08	3,11	-0,07	18
	1726643	c	430	320	2,63	2,51	2,57	-0,13	19
Average difference of the category								0,07	
Standard deviation of differences								0,17	
Cat.	#	Type	RM	AM-PP	RM log	AM-PP log	Mean	Difference	
DP	MV 2444	a	570	540	2,76	2,73	2,74	-0,02	1
	1691977	a	1100	600	3,04	2,78	2,91	-0,26	2
	1692014	a	910	920	2,96	2,96	2,96	0,00	3
	1698408	a	90	70	1,95	1,85	1,90	-0,11	4
	1698409	a	150	110	2,18	2,04	2,11	-0,13	5
	R 36162	b	19000	20000	4,28	4,30	4,29	0,02	6
	R 36786	b	1100000	1400000	6,04	6,15	6,09	0,10	7
	R 36889	b	7000000	10000000	6,85	7,00	6,92	0,15	8
	R 37297	b	41000	51000	4,61	4,71	4,66	0,09	9
	RD 1376	b	630	720	2,80	2,86	2,83	0,06	10
	RD 1368	b	7700	7100	3,89	3,85	3,87	-0,04	11
	RD 1382	b	1000	1000	3,00	3,00	3,00	0,00	12
	W 14564	b	400	460	2,60	2,66	2,63	0,06	13
	R 36986	b	1600	1330	3,20	3,12	3,16	-0,08	14
	1691976	b	31000	24000	4,49	4,38	4,44	-0,11	15
	1692010	b	1300	1000	3,11	3,00	3,06	-0,11	16
	1692016	b	120	120	2,08	2,08	2,08	0,00	17
	1691975	c	2800	2700	3,45	3,43	3,44	-0,02	18
	1698411	c	350	340	2,54	2,53	2,54	-0,01	19
	1726640	c	140	150	2,15	2,18	2,16	0,03	20
	1726641	c	140000	126000	5,15	5,10	5,12	-0,05	21
	1726642	c	150	240	2,18	2,38	2,28	0,20	22
Average difference of the category								-0,01	
Standard deviation of differences								0,10	
Cat.	#	Type	RM	AM-PP	RM log	AM-PP log	Mean	Difference	
SP	C 85	a	780	690	2,89	2,84	2,87	-0,05	1
	CI 141	a	390	190	2,59	2,28	2,43	-0,31	2
	1714595	a	110	130	2,04	2,11	2,08	0,07	3
	1714596	a	160	180	2,20	2,26	2,23	0,05	4
	1729341	a	5500	4300	3,74	3,63	3,69	-0,11	5
	HA 5284	b	550	500	2,74	2,70	2,72	-0,04	6
	1714591	b	90	100	1,95	2,00	1,98	0,05	7
	1714592	b	140	150	2,15	2,18	2,16	0,03	8
	1714593	b	130	160	2,11	2,20	2,16	0,09	9
	1714599	b	170	130	2,23	2,11	2,17	-0,12	10
	Q 2271	c	40000	38000	4,60	4,58	4,59	-0,02	11
	MV 2234	c	35	60	1,54	1,78	1,66	0,23	12
	DJ 3253	c	15000	13500	4,18	4,13	4,15	-0,05	13
	VR 5037	c	4900	5700	3,69	3,76	3,72	0,07	14
	DJ 3789	c	980000	1020000	5,99	6,01	6,00	0,02	15
	MV 2921	c	190	380	2,28	2,58	2,43	0,30	16
	Q 2235	c	150	260	2,18	2,41	2,30	0,24	17
Average difference of the category								0,03	
Standard deviation of differences								0,15	
Cat.	#	Type	RM	AM-PP	RM log	AM-PP log	Mean	Difference	

VP	1698417	a	220	230	2,34	2,36	2,35	0,02	1
	1698418	a	110	100	2,04	2,00	2,02	-0,04	2
	1698419	a	150	130	2,18	2,11	2,15	-0,06	3
	1698420	a	100	100	2,00	2,00	2,00	0,00	4
	1729345	a	91000	106000	4,96	5,03	4,99	0,07	5
	Q 2237	b	41000	62000	4,61	4,79	4,70	0,18	6
	RD 1462	b	7200	9900	3,86	4,00	3,93	0,14	7
	1698416	b	210	250	2,32	2,40	2,36	0,08	8
	1726645	b	180	160	2,26	2,20	2,23	-0,05	9
	1729344	b	3100	3500	3,49	3,54	3,52	0,05	10
	VR 4497	c	700	960	2,85	2,98	2,91	0,14	11
	MV 2163	c	90	90	1,95	1,95	1,95	0,00	12
	VI 844	c	320	450	2,51	2,65	2,58	0,15	13
	RD 1460	c	39000	50000	4,59	4,70	4,65	0,11	14
	RD 1461	c	510000	770000	5,71	5,89	5,80	0,18	15
Average difference of the category								0,06	
Standard deviation of differences								0,08	
Cat.	#	Type	RM	AM-PP	RM log	AM-PP log	Mean	Difference	
FP	RD 1432	a	480	480	2,68	2,68	2,68	0,00	1
	RD 1433	a	1300	940	3,11	2,97	3,04	-0,14	2
	RD 1434	a	2600000	1300000	6,41	6,11	6,26	-0,30	3
	RD 1435	a	12000	8200	4,08	3,91	4,00	-0,17	4
	RD 1436	a	130000	136000	5,11	5,13	5,12	0,02	5
	1714601	b	80	70	1,90	1,85	1,87	-0,06	6
	1714602	b	120	80	2,08	1,90	1,99	-0,18	7
	1714603	b	150	110	2,18	2,04	2,11	-0,13	8
	1714604	b	180	100	2,26	2,00	2,13	-0,26	9
	1729342	b	8300	9000	3,92	3,95	3,94	0,04	10
	RD 1427	c	55	40	1,74	1,60	1,67	-0,14	11
	RD 1428	c	250	250	2,40	2,40	2,40	0,00	12
	RD 1429	c	2400	2100	3,38	3,32	3,35	-0,06	13
	RD 1430	c	26000	29000	4,41	4,46	4,44	0,05	14
	RD 1431	c	380000	470000	5,58	5,67	5,63	0,09	15
	1726644	c	100	70	2,00	1,85	1,92	-0,15	16
Average difference of the category								-0,09	
Standard deviation of differences								0,11	
Cat.	#	Type	RM	AM-PP	RM log	AM-PP log	Mean	Difference	
RTE	1692053	a	110	100	2,04	2,00	2,02	-0,04	1
	1698402	a	110	100	2,04	2,00	2,02	-0,04	2
	1698403	a	450	480	2,65	2,68	2,67	0,03	3
	1698410	a	220	180	2,34	2,26	2,30	-0,09	4
	1714588	a	120	130	2,08	2,11	2,10	0,03	5
	1714589	a	100	90	2,00	1,95	1,98	-0,05	6
	1698404	b	1000	1290	3,00	3,11	3,06	0,11	7
	1698405	b	5500	5300	3,74	3,72	3,73	-0,02	8
	1698406	b	12000	8800	4,08	3,94	4,01	-0,13	9
	1698413	b	70	170	1,85	2,23	2,04	0,39	10
	1698414	b	190	240	2,28	2,38	2,33	0,10	11
	1714590	c	110	100	2,04	2,00	2,02	-0,04	12
	1714594	c	150	90	2,18	1,95	2,07	-0,22	13
	1714597	c	80	70	1,90	1,85	1,87	-0,06	14
	1714598	c	100	90	2,00	1,95	1,98	-0,05	15
	1714600	c	130	100	2,11	2,00	2,06	-0,11	16
Average difference of the category								-0,01	
Standard deviation of differences								0,13	
Average difference all categories								0,01	
Standard deviation of differences								0,14	105

n = 105
β = 95%
T (0.025;104)= 1,983037526

Lower confidence limit	Upper confidence limit
-0,26	0,28

	Lower confidence limit	Upper confidence limit
n = 17 T (0.025;16)= 2,120	MP -0,30	0,44
n = 22 T (0.025;21)= 2,080	DP -0,23	0,21
n = 16 T (0.025;15)= 2,131	SP 0,18	0,30
n = 16 T (0.025;15)= 2,131	VP -0,12	0,25
n = 16 T (0.025;15)= 2,131	FP -0,34	0,16
n = 17 T (0.025;16)= 2,120	RTE -0,31	0,28

Results not used in the statistical interpretation

Cat.	#	Type	RM	AM-PP	RM log	AM-PP log	Mean	Difference	
MP	VR 4754	a	30	60	1,48	1,78	1,63	0,30	<4
	1692051	b	20	10	1,30	1,00	1,15	-0,30	<4
	MV 1916	c	25	70	1,40	1,85	1,62	0,45	<4
	1692065	c	<10	10	0,00	1,00	0,50	1,00	corr
DP	1692054	a	20	90	1,30	1,95	1,63	0,65	<4
	1692055	a	30	70	1,48	1,85	1,66	0,37	<4
	RD 1375	b	15	10	1,18	1,00	1,09	-0,18	<4
	1692008	b	10	10	1,00	1,00	1,00	0,00	<4
	1691989	b	<10	10	0,00	1,00	0,50	1,00	corr
SP	1691999	a	<10	10	0,00	1,00	0,50	1,00	corr
VP	DJ 3849	b	75	30	1,88	1,48	1,68	-0,40	<4
	DJ 3361	c	25	50	1,40	1,70	1,55	0,30	<4
	DJ 3510	c	35	10	1,54	1,00	1,27	-0,54	<4
FP	1691988	b	30	30	1,48	1,48	1,48	0,00	<4
	1692066	c	50	<10	1,70	0,00	0,85	-1,70	corr
RTE	1692052	b	50	10	1,70	1,00	1,35	-0,70	<4
	1692050	a	10	<10	1,00	0,00	0,50	-1,00	corr

Appendix J - REBECCA + EB - Surface spreading

Cat.	#	Type	RM	AM-SS	RM log	AM-SS log	Mean	Difference	
MP	1691982	a	2700	2500	3,43	3,40	3,41	-0,03	1
	1691981	a	1800	2300	3,26	3,36	3,31	0,11	2
	1691980	a	1300	1800	3,11	3,26	3,18	0,14	3
	1692012	a	88000	15000	4,94	4,18	4,56	-0,77	4
	1729340	a	70	80	1,85	1,90	1,87	0,06	5
	VI 320	b	360	500	2,56	2,70	2,63	0,14	6
	VI 717	b	13000	12600	4,11	4,10	4,11	-0,01	7
	1698415	b	100	140	2,00	2,15	2,07	0,15	8
	1698407	b	36000	21000	4,56	4,32	4,44	-0,23	9
	1698412	b	90	160	1,95	2,20	2,08	0,25	10
	1729339	b	180	130	2,26	2,11	2,18	-0,14	11
	HA 4187	c	310	600	2,49	2,78	2,63	0,29	12
	Q 2272	c	2600	2900	3,41	3,46	3,44	0,05	13
	VR 4755	c	9000	8000	3,95	3,90	3,93	-0,05	14
	1692019	c	1400	1600	3,15	3,20	3,18	0,06	15
	1726643	c	430	350	2,63	2,54	2,59	-0,09	16
Average difference of the category								-0,01	
Standard deviation of differences								0,25	
Cat.	#	Type	RM	AM-SS	RM log	AM-SS log	Mean	Difference	
DP	MV 2444	a	570	510	2,76	2,71	2,73	-0,05	1
	1691977	a	1100	480	3,04	2,68	2,86	-0,36	2
	1692014	a	910	730	2,96	2,86	2,91	-0,10	3
	1698408	a	90	180	1,95	2,26	2,10	0,30	4
	1698409	a	150	80	2,18	1,90	2,04	-0,27	5
	R 36162	b	19000	15000	4,28	4,18	4,23	-0,10	6
	R 36786	b	1100000	550000	6,04	5,74	5,89	-0,30	7
	R 37297	b	41000	49000	4,61	4,69	4,65	0,08	8
	RD 1376	b	630	400	2,80	2,60	2,70	-0,20	9
	RD 1368	b	7700	8400	3,89	3,92	3,91	0,04	10
	RD 1382	b	1000	990	3,00	3,00	3,00	0,00	11
	W 14564	b	400	290	2,60	2,46	2,53	-0,14	12
	R 36986	b	1600	900	3,20	2,95	3,08	-0,25	13
	1691976	b	31000	41000	4,49	4,61	4,55	0,12	14
	1692010	b	1300	750	3,11	2,88	2,99	-0,24	15
	1692016	b	120	70	2,08	1,85	1,96	-0,23	16
	1691975	c	2800	3000	3,45	3,48	3,46	0,03	17
	1698411	c	350	220	2,54	2,34	2,44	-0,20	18
	1726640	c	140	160	2,15	2,20	2,18	0,06	19
	1726641	c	140000	123000	5,15	5,09	5,12	-0,06	20
	1726642	c	150	180	2,18	2,26	2,22	0,08	21
Average difference of the category								-0,09	
Standard deviation of differences								0,17	
Cat.	#	Type	RM	AM-SS	RM log	AM-SS log	Mean	Difference	
SP	C 85	a	780	900	2,89	2,95	2,92	0,06	1
	CI 141	a	390	180	2,59	2,26	2,42	-0,34	2
	1714595	a	110	120	2,04	2,08	2,06	0,04	3
	1714596	a	160	150	2,20	2,18	2,19	-0,03	4
	1729341	a	5500	4100	3,74	3,61	3,68	-0,13	5
	HA 5284	b	550	400	2,74	2,60	2,67	-0,14	6
	1714591	b	90	90	1,95	1,95	1,95	0,00	7
	1714592	b	140	120	2,15	2,08	2,11	-0,07	8
	1714593	b	130	110	2,11	2,04	2,08	-0,07	9
	1714599	b	170	100	2,23	2,00	2,12	-0,23	10
	Q 2271	c	40000	35000	4,60	4,54	4,57	-0,06	11
	DJ 3253	c	15000	12600	4,18	4,10	4,14	-0,08	12
	VR 5037	c	4900	4100	3,69	3,61	3,65	-0,08	13
	DJ 3789	c	980000	1400000	5,99	6,15	6,07	0,15	14
	MV 2921	c	190	470	2,28	2,67	2,48	0,39	15
	Q 2235	c	150	350	2,18	2,54	2,36	0,37	16
Average difference of the category								-0,01	
Standard deviation of differences								0,19	
Cat.	#	Type	RM	AM-SS	RM log	AM-SS log	Mean	Difference	
VP	1698417	a	220	250	2,34	2,40	2,37	0,06	1
	1698418	a	110	150	2,04	2,18	2,11	0,13	2
	1698419	a	150	80	2,18	1,90	2,04	-0,27	3
	1698420	a	100	240	2,00	2,38	2,19	0,38	4
	1729345	a	91000	145000	4,96	5,16	5,06	0,20	5
	Q 2237	b	41000	50000	4,61	4,70	4,66	0,09	6
	DJ 3849	b	75	40	1,88	1,60	1,74	-0,27	7
	RD 1462	b	7200	6300	3,86	3,80	3,83	-0,06	8
	1698416	b	210	220	2,32	2,34	2,33	0,02	9

	1726645	b	180	110	2,26	2,04	2,15	-0,21	10
	1729344	b	3100	5600	3,49	3,75	3,62	0,26	11
	VR 4497	c	700	1200	2,85	3,08	2,96	0,23	12
	MV 2163	c	90	50	1,95	1,70	1,83	-0,26	13
	VI 844	c	320	380	2,51	2,58	2,54	0,07	14
	RD 1460	c	39000	30000	4,59	4,48	4,53	-0,11	15
	RD 1461	c	510000	430000	5,71	5,63	5,67	-0,07	16
	Average difference of the category							0,01	
	Standard deviation of differences							0,20	
Cat.	#	Type	RM	AM-SS	RM log	AM-SS log	Mean	Difference	
FP	RD 1432	a	480	490	2,68	2,69	2,69	0,01	1
	RD 1433	a	1300	1050	3,11	3,02	3,07	-0,09	2
	RD 1434	a	2600000	1500000	6,41	6,18	6,30	-0,24	3
	RD 1435	a	12000	11400	4,08	4,06	4,07	-0,02	4
	RD 1436	a	130000	137000	5,11	5,14	5,13	0,02	5
	1714601	b	80	50	1,90	1,70	1,80	-0,20	6
	1714602	b	120	70	2,08	1,85	1,96	-0,23	7
	1714603	b	150	120	2,18	2,08	2,13	-0,10	8
	1714604	b	180	140	2,26	2,15	2,20	-0,11	9
	1729342	b	8300	10100	3,92	4,00	3,96	0,09	10
	RD 1428	c	250	300	2,40	2,48	2,44	0,08	11
	RD 1429	c	2400	1100	3,38	3,04	3,21	-0,34	12
	RD 1430	c	26000	20000	4,41	4,30	4,36	-0,11	13
	RD 1431	c	380000	200000	5,58	5,30	5,44	-0,28	14
	1726644	c	100	110	2,00	2,04	2,02	0,04	15
	Average difference of the category							-0,10	
	Standard deviation of differences							0,14	
Cat.	#	Type	RM	AM-SS	RM log	AM-SS log	Mean	Difference	
RTE	1692053	a	110	80	2,04	1,90	1,97	-0,14	1
	1698402	a	110	100	2,04	2,00	2,02	-0,04	2
	1698403	a	450	510	2,65	2,71	2,68	0,05	3
	1698410	a	220	140	2,34	2,15	2,24	-0,20	4
	1714588	a	120	100	2,08	2,00	2,04	-0,08	5
	1714589	a	100	80	2,00	1,90	1,95	-0,10	6
	1698404	b	1000	960	3,00	2,98	2,99	-0,02	7
	1698405	b	5500	4800	3,74	3,68	3,71	-0,06	8
	1698406	b	12000	5400	4,08	3,73	3,91	-0,35	9
	1698413	b	70	180	1,85	2,26	2,05	0,41	10
	1698414	b	190	290	2,28	2,46	2,37	0,18	11
	1714590	c	110	80	2,04	1,90	1,97	-0,14	12
	1714594	c	150	90	2,18	1,95	2,07	-0,22	13
	1714597	c	80	70	1,90	1,85	1,87	-0,06	14
	1714598	c	100	90	2,00	1,95	1,98	-0,05	15
	1714600	c	130	100	2,11	2,00	2,06	-0,11	16
	Average difference of the category							-0,06	
	Standard deviation of differences							0,17	
	Average difference all categories							-0,04	
	Standard deviation of differences							0,19	100

n = 100
 $\beta = 95\%$
 $T(0.025;99)= 1,98421695$

Lower confidence limit	Upper confidence limit
-0,42	0,33

n = 17 $T(0.025;16)= 2,120$
n = 22 $T(0.025;21)= 2,080$
n = 16 $T(0.025;15)= 2,131$
n = 16 $T(0.025;15)= 2,131$
n = 16 $T(0.025;15)= 2,131$
n = 17 $T(0.025;16)= 2,120$

	Lower confidence limit	Upper confidence limit
MP	-0,54	0,53
DP	-0,44	0,27
SP	-0,43	0,41
VP	-0,44	0,46
FP	-0,40	0,20
RTE	-0,43	0,32

#DIV/0!

#DIV/0!

#DIV/0!

#DIV/0!

Results not used in the statistical interpretation

Cat.	#	Type	RM	AM-SS	RM log	AM-SS log	Mean	Difference	
MP	RG 3028	a	240	200	2,38	2,30	2,34	-0,08	<4
	VR 4754	a	30	30	1,48	1,48	1,48	0,00	<4
	DJ 3712	a	250	200	2,40	2,30	2,35	-0,10	<4
	VR 5152	b	60	100	1,78	2,00	1,89	0,22	<4
	1692051	b	20	40	1,30	1,60	1,45	0,30	<4
	MV 1916	c	25	20	1,40	1,30	1,35	-0,10	<4
	1692065	c	<10	20	0,00	1,30	0,65	1,30	corr

DP	1692054	a	20	10	1,30	1,00	1,15	-0,30	<4
	1692055	a	30	10	1,48	1,00	1,24	-0,48	<4
	R 36889	b	7000000	2000000	6,85	6,30	6,57	-0,54	<4
	RD 1375	b	15	10	1,18	1,00	1,09	-0,18	<4
	1691989	b	<10	10	0,00	1,00	0,50	1,00	corr
SP	1692008	b	10	<10	1,00	0,00	0,50	-1,00	corr
	MV 2234	c	35	30	1,54	1,48	1,51	-0,07	<4
VP	1691999	a	<10	10	0,00	1,00	0,50	1,00	corr
	DJ 3361	c	25	40	1,40	1,60	1,50	0,20	<4
FP	DJ 3510	c	35	20	1,54	1,30	1,42	-0,24	<4
	1691988	b	30	10	1,48	1,00	1,24	-0,48	<4
	RD 1427	c	55	30	1,74	1,48	1,61	-0,26	<4
RTE	1692066	c	50	<10	1,70	0,00	0,85	-1,70	corr
	1692052	b	50	10	1,70	1,00	1,35	-0,70	<4
	1692050	a	10	<10	1,00	0,00	0,50	-1,00	corr

Cat.	#	Type	RM	AM-PP	RM log	AM-PP log	Mean	Difference	
MP	RG 3028	a	240	260	2,38	2,41	2,40	0,03	1
	DJ 3712	a	250	360	2,40	2,56	2,48	0,16	2
	1691982	a	2700	2000	3,43	3,30	3,37	-0,13	3
	1691981	a	1800	1300	3,26	3,11	3,18	-0,14	4
	1691980	a	1300	1500	3,11	3,18	3,15	0,06	5
	1692012	a	88000	83000	4,94	4,92	4,93	-0,03	6
	1729340	a	70	70	1,85	1,85	1,85	0,00	7
	VI 320	b	360	350	2,56	2,54	2,55	-0,01	8
	VI 717	b	13000	14000	4,11	4,15	4,13	0,03	9
	VR 5152	b	60	130	1,78	2,11	1,95	0,34	10
	1698415	b	100	210	2,00	2,32	2,16	0,32	11
	1698407	b	36000	36000	4,56	4,56	4,56	0,00	12
	1698412	b	90	100	1,95	2,00	1,98	0,05	13
	1729339	b	180	140	2,26	2,15	2,20	-0,11	14
	HA 4187	c	310	480	2,49	2,68	2,59	0,19	15
	Q 2272	c	2600	2200	3,41	3,34	3,38	-0,07	16
	VR 4755	c	9000	13000	3,95	4,11	4,03	0,16	17
	1692019	c	1400	1500	3,15	3,18	3,16	0,03	18
	1726643	c	430	370	2,63	2,57	2,60	-0,07	19
Average difference of the category								0,04	
Standard deviation of differences								0,14	
Cat.	#	Type	RM	AM-PP	RM log	AM-PP log	Mean	Difference	
DP	MV 2444	a	570	430	2,76	2,63	2,69	-0,12	1
	1691977	a	1100	600	3,04	2,78	2,91	-0,26	2
	1692014	a	910	880	2,96	2,94	2,95	-0,01	3
	1698408	a	90	100	1,95	2,00	1,98	0,05	4
	1698409	a	150	130	2,18	2,11	2,15	-0,06	5
	R 36162	b	19000	23000	4,28	4,36	4,32	0,08	6
	R 36786	b	1100000	1270000	6,04	6,10	6,07	0,06	7
	R 36889	b	7000000	11000000	6,85	7,04	6,94	0,20	8
	R 37297	b	41000	42000	4,61	4,62	4,62	0,01	9
	RD 1376	b	630	740	2,80	2,87	2,83	0,07	10
	RD 1368	b	7700	6800	3,89	3,83	3,86	-0,05	11
	RD 1382	b	1000	1000	3,00	3,00	3,00	0,00	12
	W 14564	b	400	340	2,60	2,53	2,57	-0,07	13
	R 36986	b	1600	1360	3,20	3,13	3,17	-0,07	14
	1691976	b	31000	26000	4,49	4,41	4,45	-0,08	15
	1692010	b	1300	1000	3,11	3,00	3,06	-0,11	16
	1692016	b	120	140	2,08	2,15	2,11	0,07	17
	1691975	c	2800	2000	3,45	3,30	3,37	-0,15	18
	1698411	c	350	220	2,54	2,34	2,44	-0,20	19
	1726640	c	140	100	2,15	2,00	2,07	-0,15	20
	1726641	c	140000	124000	5,15	5,09	5,12	-0,05	21
	1726642	c	150	160	2,18	2,20	2,19	0,03	22
Average difference of the category								-0,04	
Standard deviation of differences								0,11	
Cat.	#	Type	RM	AM-PP	RM log	AM-PP log	Mean	Difference	
SP	C 85	a	780	680	2,89	2,83	2,86	-0,06	1
	CI 141	a	390	220	2,59	2,34	2,47	-0,25	2
	1714595	a	110	100	2,04	2,00	2,02	-0,04	3
	1714596	a	160	180	2,20	2,26	2,23	0,05	4
	1729341	a	5500	6300	3,74	3,80	3,77	0,06	5
	HA 5284	b	550	500	2,74	2,70	2,72	-0,04	6
	1714591	b	90	80	1,95	1,90	1,93	-0,05	7
	1714592	b	140	130	2,15	2,11	2,13	-0,03	8
	1714593	b	130	150	2,11	2,18	2,15	0,06	9
	1714599	b	170	130	2,23	2,11	2,17	-0,12	10
	Q 2271	c	40000	39000	4,60	4,59	4,60	-0,01	11
	DJ 3253	c	15000	13000	4,18	4,11	4,15	-0,06	12
	VR 5037	c	4900	4800	3,69	3,68	3,69	-0,01	13
	DJ 3789	c	980000	1350000	5,99	6,13	6,06	0,14	14
	MV 2921	c	190	330	2,28	2,52	2,40	0,24	15
	Q 2235	c	150	350	2,18	2,54	2,36	0,37	16
Average difference of the category								0,02	
Standard deviation of differences								0,14	
Cat.	#	Type	RM	AM-PP	RM log	AM-PP log	Mean	Difference	
	1698417	a	220	220	2,34	2,34	2,34	0,00	1
	1698418	a	110	60	2,04	1,78	1,91	-0,26	2
	1698419	a	150	80	2,18	1,90	2,04	-0,27	3
	1698420	a	100	190	2,00	2,28	2,14	0,28	4
	1729345	a	91000	129000	4,96	5,11	5,03	0,15	5
	Q 2237	b	41000	48000	4,61	4,68	4,65	0,07	6

VP	DJ 3849	b	75	60	1,88	1,78	1,83	-0,10	7
	RD 1462	b	7200	6100	3,86	3,79	3,82	-0,07	8
	1698416	b	210	200	2,32	2,30	2,31	-0,02	9
	1726645	b	180	130	2,26	2,11	2,18	-0,14	10
	1729344	b	3100	3700	3,49	3,57	3,53	0,08	11
	VR 4497	c	700	810	2,85	2,91	2,88	0,06	12
	MV 2163	c	90	60	1,95	1,78	1,87	-0,18	13
	VI 844	c	320	480	2,51	2,68	2,59	0,18	14
	RD 1460	c	39000	39000	4,59	4,59	4,59	0,00	15
	RD 1461	c	510000	760000	5,71	5,88	5,79	0,17	16
Average difference of the category									0,00
Standard deviation of differences									0,16
Cat.	#	Type	RM	AM-PP	RM log	AM-PP log	Mean	Difference	
FP	RD 1432	a	480	450	2,68	2,65	2,67	-0,03	1
	RD 1433	a	1300	1400	3,11	3,15	3,13	0,03	2
	RD 1434	a	2600000	3800000	6,41	6,58	6,50	0,16	3
	RD 1435	a	12000	9500	4,08	3,98	4,03	-0,10	4
	RD 1436	a	130000	153000	5,11	5,18	5,15	0,07	5
	1714601	b	80	60	1,90	1,78	1,84	-0,12	6
	1714602	b	120	90	2,08	1,95	2,02	-0,12	7
	1714603	b	150	170	2,18	2,23	2,20	0,05	8
	1714604	b	180	130	2,26	2,11	2,18	-0,14	9
	1729342	b	8300	10800	3,92	4,03	3,98	0,11	10
	RD 1427	c	55	70	1,74	1,85	1,79	0,10	11
	RD 1428	c	250	590	2,40	2,77	2,58	0,37	12
	RD 1429	c	2400	1900	3,38	3,28	3,33	-0,10	13
	RD 1430	c	26000	25000	4,41	4,40	4,41	-0,02	14
	RD 1431	c	380000	420000	5,58	5,62	5,60	0,04	15
	1726644	c	100	130	2,00	2,11	2,06	0,11	16
Average difference of the category									0,03
Standard deviation of differences									0,14
Cat.	#	Type	RM	AM-PP	RM log	AM-PP log	Mean	Difference	
RTE	1692053	a	110	50	2,04	1,70	1,87	-0,34	1
	1698402	a	110	160	2,04	2,20	2,12	0,16	2
	1698403	a	450	450	2,65	2,65	2,65	0,00	3
	1698410	a	220	170	2,34	2,23	2,29	-0,11	4
	1714588	a	120	110	2,08	2,04	2,06	-0,04	5
	1714589	a	100	90	2,00	1,95	1,98	-0,05	6
	1698404	b	1000	840	3,00	2,92	2,96	-0,08	7
	1698405	b	5500	5500	3,74	3,74	3,74	0,00	8
	1698406	b	12000	7500	4,08	3,88	3,98	-0,20	9
	1698413	b	70	160	1,85	2,20	2,02	0,36	10
	1698414	b	190	360	2,28	2,56	2,42	0,28	11
	1714590	c	110	120	2,04	2,08	2,06	0,04	12
	1714594	c	150	100	2,18	2,00	2,09	-0,18	13
	1714597	c	80	100	1,90	2,00	1,95	0,10	14
	1714598	c	100	130	2,00	2,11	2,06	0,11	15
	1714600	c	130	90	2,11	1,95	2,03	-0,16	16
Average difference of the category									-0,01
Standard deviation of differences									0,18
Average difference all categories									0,00
Standard deviation of differences									0,14

105

n = 105
 $\beta = 95\%$
 $T(0.025;104)= 1,98303753$

Lower confidence limit	Upper confidence limit
-0,28	0,29

n = 17 $T(0.025;16)= 2,120$
n = 22 $T(0.025;21)= 2,080$
n = 16 $T(0.025;15)= 2,131$
n = 16 $T(0.025;15)= 2,131$
n = 16 $T(0.025;15)= 2,131$
n = 17 $T(0.025;16)= 2,120$

	Lower confidence limit	Upper confidence limit
MP	-0,26	0,34
DP	-0,26	0,19
SP	-0,30	0,33
VP	-0,36	0,35
FP	-0,27	0,32
RTE	-0,40	0,39

Results not used in the statistical interpretation

Cat.	#	Type	RM	AM-SS	RM log	AM-SS log	Mean	Difference	
MP	VR 4754	a	30	20	1,48	1,30	1,39	-0,18	<4
	1692051	b	20	20	1,30	1,30	1,30	0,00	<4
	MV 1916	c	25	50	1,40	1,70	1,55	0,30	<4
	1692054	a	20	30	1,30	1,48	1,39	0,18	<4
	1692055	a	30	20	1,48	1,30	1,39	-0,18	<4

DP	RD 1375	b	15	10	1,18	1,00	1,09	-0,18	<4
	1692008	b	10	10	1,00	1,00	1,00	0,00	<4
	1691989	b	<10	20	0,00	1,30	0,65	1,30	corr
SP	MV 2234	c	35	30	1,54	1,48	1,51	-0,07	<4
VP	DJ 3361	c	25	30	1,40	1,48	1,44	0,08	<4
	DJ 3510	c	35	10	1,54	1,00	1,27	-0,54	<4
FP	1691988	b	30	<10	1,48	0,00	0,74	-1,48	corr
	1692066	c	50	<10	1,70	0,00	0,85	-1,70	corr
RTE	1692050	a	10	10	1,00	1,00	1,00	0,00	<4
	1692052	b	50	<10	1,70	0,00	0,85	-1,70	corr

APPENDIX K: ACCURACY PROFILE STUDY - RAW RESULTS

ACCURACY PROFILE - Meat products

Matrix: Raw minced meat

Level	Batch	Replicate	ISO 16649-2 (■)					REBECCA BASE - Pour plates					REBECCA BASE - Surface spreading				
			Dilution 1	Number of CFU	Dilution 2	Number of CFU	Result (CFU/g)	Dilution 1	Number of CFU	Dilution 2	Number of CFU	Result (CFU/g)	Dilution 1	Number of CFU	Dilution 2	Number of CFU	Result (CFU/g)
Level 1	Batch 1	R1	-1	23	-2	3	240	-1	20	2	2	200	-1	12	2	1	120
		R2	-1	17	-2	2	170	-1	15	2	0	150	-1	16	2	3	160
		R3	-1	10	-2	1	100	-1	10	2	1	100	-1	11	2	0	110
		R4	-1	11	-2	1	110	-1	16	2	2	160	-1	12	2	3	120
		R5	-1	13	-2	1	130	-1	16	2	1	160	-1	10	2	1	100
	Batch 2	R1	-1	13	-2	1	130	-1	14	2	0	140	-1	11	2	2	110
		R2	-1	16	-2	2	160	-1	13	2	0	130	-1	9	2	1	90
		R3	-1	22	-2	2	220	-1	20	2	1	200	-1	14	2	0	140
		R4	-1	17	-2	2	170	-1	22	2	1	220	-1	17	2	2	170
Level 2	Batch 1	R1	-2	37	-3	5	3800	-2	25	3	2	2500	-2	32	3	3	3200
		R2	-2	49	-3	2	4600	-2	32	3	2	3200	-2	24	3	7	2400
		R3	-2	30	-3	2	2900	-2	35	3	7	3500	-2	32	3	8	3200
		R4	-2	37	-3	6	3900	-2	25	3	3	2500	-2	30	3	3	3000
		R5	-2	29	-3	2	2900	-2	30	3	3	3000	-2	34	3	3	3400
	Batch 2	R1	-2	26	-3	4	2700	-2	28	3	3	2800	-2	26	3	3	2600
		R2	-2	22	-3	1	2100	-2	33	3	8	3300	-2	23	3	4	2300
		R3	-2	31	-3	1	2900	-2	22	3	3	2200	-2	25	3	5	2500
		R4	-2	30	-3	3	3000	-2	24	3	6	2400	-2	21	3	4	2100
Level 3	Batch 1	R1	-4	34	-5	2	330000	-4	27	5	5	270000	-4	35	5	10	350000
		R2	-4	32	-5	5	340000	-4	27	5	6	270000	-4	30	5	4	300000
		R3	-4	29	-5	4	300000	-4	29	5	2	290000	-4	37	5	8	370000
		R4	-4	29	-5	5	310000	-4	29	5	6	290000	-4	50	5	6	500000
		R5	-4	19	-5	4	210000	-4	19	5	1	190000	-4	30	5	2	300000
	Batch 2	R1	-4	32	-5	5	340000	-4	24	5	2	240000	-4	24	5	8	240000
		R2	-4	23	-5	3	240000	-4	23	5	1	230000	-4	25	5	3	250000
		R3	-4	25	-5	4	260000	-4	29	5	2	290000	-4	33	5	3	330000
		R4	-4	30	-5	2	290000	-4	26	5	3	260000	-4	39	5	10	390000
Level 3	Batch 1	R1	-4	32	-5	4	330000	-4	21	5	1	210000	-4	27	5	2	270000
		R2	-4	32	-5	4	330000	-4	21	5	1	210000	-4	27	5	2	270000
		R3	-4	32	-5	4	330000	-4	21	5	1	210000	-4	27	5	2	270000
		R4	-4	32	-5	4	330000	-4	21	5	1	210000	-4	27	5	2	270000
		R5	-4	32	-5	4	330000	-4	21	5	1	210000	-4	27	5	2	270000
	Batch 2	R1	-4	32	-5	4	330000	-4	21	5	1	210000	-4	27	5	2	270000
		R2	-4	32	-5	4	330000	-4	21	5	1	210000	-4	27	5	2	270000
		R3	-4	32	-5	4	330000	-4	21	5	1	210000	-4	27	5	2	270000
		R4	-4	32	-5	4	330000	-4	21	5	1	210000	-4	27	5	2	270000

ACCURACY PROFILE - Meat products

Matrix: Raw minced meat

Level	Batch	Replicate	ISO 16649-2 (■)					REBECCA BASE - Pour plates					REBECCA BASE - Surface spreading				
			Dilution 1	Number of CFU	Dilution 2	Number of CFU	Result (CFU/g)	Dilution 1	Number of CFU	Dilution 2	Number of CFU	Result (CFU/g)	Dilution 1	Number of CFU	Dilution 2	Number of CFU	Result (CFU/g)
Level 1	Batch 1	R1	-1	23	-2	3	240	-1	10	2	3	100	-1	8	2	0	80
		R2	-1	17	-2	2	170	-1	19	2	1	190	-1	12	2	0	120
		R3	-1	10	-2	1	100	-1	14	2	3	140	-1	8	2	1	80
		R4	-1	11	-2	1	110	-1	15	2	0	150	-1	6	2	0	60
		R5	-1	13	-2	1	130	-1	9	2	0	90	-1	11	2	0	110
	Batch 2	R1	-1	13	-2	1	130	-1	10	2	0	100	-1	7	2	0	70
		R2	-1	16	-2	2	160	-1	14	2	2	140	-1	6	2	1	60
		R3	-1	22	-2	2	220	-1	15	2	2	150	-1	12	2	1	120
		R4	-1	17	-2	2	170	-1	16	2	1	160	-1	10	2	1	100
		R5	-1	19	-2	1	190	-1	13	2	1	130	-1	13	2	0	130
Level 2	Batch 1	R1	-2	37	-3	5	3800	-2	28	3	4	2800	-2	18	3	3	1800
		R2	-2	49	-3	2	4600	-2	27	3	2	2700	-2	21	3	3	2100
		R3	-2	30	-3	2	2900	-2	27	3	4	2700	-2	26	3	4	2600
		R4	-2	37	-3	6	3900	-2	22	3	4	2200	-2	27	3	2	2700
		R5	-2	29	-3	2	2900	-2	22	3	3	2200	-2	32	3	9	3200
	Batch 2	R1	-2	26	-3	4	2700	-2	32	3	1	3200	-2	19	3	1	1900
		R2	-2	22	-3	1	2100	-2	21	3	3	2100	-2	25	3	3	2500
		R3	-2	31	-3	1	2900	-2	26	3	2	2600	-2	24	3	5	2400
		R4	-2	30	-3	3	3000	-2	30	3	2	3000	-2	35	3	2	3500
		R5	-2	31	-3	5	3300	-2	28	3	4	2800	-2	34	3	2	3400
Level 3	Batch 1	R1	-4	34	-5	2	330000	-4	33	5	7	330000	-4	23	5	10	230000
		R2	-4	32	-5	5	340000	-4	32	5	5	320000	-4	22	5	4	220000
		R3	-4	29	-5	4	300000	-4	32	5	8	320000	-4	21	5	6	210000
		R4	-4	29	-5	5	310000	-4	35	5	3	350000	-4	35	5	7	350000
		R5	-4	19	-5	4	210000	-4	22	5	1	220000	-4	14	5	3	140000
	Batch 2	R1	-4	32	-5	5	340000	-4	22	5	1	220000	-4	25	5	4	250000
		R2	-4	23	-5	3	240000	-4	25	5	2	250000	-4	25	5	3	250000
		R3	-4	25	-5	4	260000	-4	22	5	1	220000	-4	24	5	4	240000
		R4	-4	30	-5	2	290000	-4	23	5	2	230000	-4	22	5	6	220000
		R5	-4	32	-5	4	330000	-4	19	5	6	190000	-4	24	5	5	240000

ACCURACY PROFILE - Dairy products

Matrix: Raw milk cheese

Level	Batch	Replicate	ISO 16649-2 (■)					REBECCA BASE - Pour plates					REBECCA BASE - Surface spreading				
			Dilution 1	Number of CFU	Dilution 2	Number of CFU	Result (CFU/g)	Dilution 1	Number of CFU	Dilution 2	Number of CFU	Result (CFU/g)	Dilution 1	Number of CFU	Dilution 2	Number of CFU	Result (CFU/g)
Level 1	Batch 1	R1	-1	13	-2	1	130	-1	16	2	4	160	-1	14	2	1	140
		R2	-1	13	-2	1	130	-1	13	2	1	130	-1	10	2	1	100
		R3	-1	8	-2	1	80	-1	12	2	1	120	-1	15	2	1	150
		R4	-1	15	-2	1	150	-1	12	2	1	120	-1	12	2	2	120
		R5	-1	10	-2	1	100	-1	11	2	1	110	-1	15	2	2	150
	Batch 2	R1	-1	14	-2	2	150	-1	12	2	2	120	-1	11	2	2	110
		R2	-1	6	-2	1	60	-1	10	2	1	100	-1	8	2	3	80
		R3	-1	15	-2	1	150	-1	10	2	1	100	-1	12	2	1	120
		R4	-1	17	-2	2	170	-1	9	2	1	90	-1	9	2	3	90
		R5	-1	12	-2	1	120	-1	16	2	2	160	-1	12	2	1	120
Level 2	Batch 1	R1	-2	45	-3	5	4500	-2	50	3	5	5000	-2	35	3	6	3500
		R2	-2	38	-3	9	4300	-2	38	3	2	3800	-2	28	3	1	2800
		R3	-2	42	-3	5	4300	-2	36	3	4	3600	-2	36	3	3	3600
		R4	-2	42	-3	6	4400	-2	37	3	5	3700	-2	42	3	3	4200
		R5	-2	36	-3	4	3600	-2	37	3	4	3700	-2	33	3	7	3300
	Batch 2	R1	-2	36	-3	3	3600	-2	43	3	4	4300	-2	36	3	10	3600
		R2	-2	40	-3	3	3900	-2	39	3	4	3900	-2	27	3	5	2700
		R3	-2	42	-3	4	4200	-2	38	3	2	3800	-2	38	3	8	3800
		R4	-2	35	-3	1	3300	-2	33	3	1	3300	-2	39	3	4	3900
		R5	-2	46	-3	1	4300	-2	38	3	4	3800	-2	39	3	11	3900
Level 3	Batch 1	R1	-3	100	-4	9	99000	-3	105	4	21	105000	-3	138	4	12	138000
		R2	-3	97	-4	20	110000	-3	119	4	15	119000	-4	19	5	1	190000
		R3	-3	141	-4	19	150000	-3	110	4	15	110000	-3	134	4	16	134000
		R4	-3	119	-4	14	121000	-3	106	4	13	106000	-3	136	4	7	136000
		R5	-3	114	-4	9	112000	-3	116	4	22	116000	-3	145	4	15	145000
	Batch 2	R1	-3	147	-4	16	148000	-3	113	4	22	113000	-3	145	4	18	145000
		R2	-3	127	-4	19	133000	-3	103	4	12	103000	-3	116	4	21	116000
		R3	-3	118	-4	16	122000	-3	119	4	15	119000	-3	109	4	8	109000
		R4	-3	101	-4	17	107000	-3	109	4	15	109000	-3	115	4	10	115000
		R5	-3	121	-4	18	126000	-3	112	4	16	112000	-3	97	4	11	97000

ACCURACY PROFILE - Dairy products

Matrix: Raw milk cheese

Level	Batch	Replicate	ISO 16649-2 (■)					REBECCA BASE - Pour plates					REBECCA BASE - Surface spreading				
			Dilution 1	Number of CFU	Dilution 2	Number of CFU	Result (CFU/g)	Dilution 1	Number of CFU	Dilution 2	Number of CFU	Result (CFU/g)	Dilution 1	Number of CFU	Dilution 2	Number of CFU	Result (CFU/g)
Level 1	Batch 1	R1	-1	13	-2	1	130	-1	7	2	0	70	-1	12	2	2	120
		R2	-1	13	-2	1	130	-1	13	2	1	130	-1	10	2	1	100
		R3	-1	8	-2	1	80	-1	13	2	1	130	-1	16	2	1	160
		R4	-1	15	-2	1	150	-1	8	2	2	80	-1	5	2	1	50
		R5	-1	10	-2	1	100	-1	11	2	1	110	-1	9	2	0	90
	Batch 2	R1	-1	14	-2	2	150	-1	17	2	1	170	-1	10	2	2	100
		R2	-1	6	-2	1	60	-1	10	2	1	100	-1	8	2	2	80
		R3	-1	15	-2	1	150	-1	16	2	2	160	-1	17	2	1	170
		R4	-1	17	-2	2	170	-1	16	2	1	160	-1	10	2	0	100
		R5	-1	12	-2	1	120	-1	16	2	2	160	-1	17	2	0	170
Level 2	Batch 1	R1	-2	45	-3	5	4500	-2	39	3	6	3900	-2	27	3	5	2700
		R2	-2	38	-3	9	4300	-2	30	3	1	3000	-2	32	3	2	3200
		R3	-2	42	-3	5	4300	-2	41	3	5	4100	-2	42	3	5	4200
		R4	-2	42	-3	6	4400	-2	36	3	4	3600	-2	38	3	4	3800
		R5	-2	36	-3	4	3600	-2	38	3	2	3800	-2	26	3	3	2600
	Batch 2	R1	-2	36	-3	3	3600	-2	36	3	5	3600	-2	40	3	3	4000
		R2	-2	40	-3	3	3900	-2	35	3	3	3500	-2	32	3	0	3200
		R3	-2	42	-3	4	4200	-2	49	3	4	4900	-2	37	3	6	3700
		R4	-2	35	-3	1	3300	-2	49	3	4	4900	-2	34	3	4	3400
		R5	-2	46	-3	1	4300	-2	47	3	5	4700	-2	36	3	3	3600
Level 3	Batch 1	R1	-3	100	-4	9	99000	-3	94	4	12	94000	-3	82	4	9	82000
		R2	-3	97	-4	20	110000	-3	118	4	8	118000	-3	77	4	7	77000
		R3	-3	141	-4	19	150000	-3	115	4	17	115000	-3	62	4	7	62000
		R4	-3	119	-4	14	121000	-3	132	4	16	132000	-3	38	4	5	38000
		R5	-3	114	-4	9	112000	-3	121	4	13	121000	-3	59	4	12	59000
	Batch 2	R1	-3	147	-4	16	148000	-3	128	4	8	128000	-3	59	4	7	59000
		R2	-3	127	-4	19	133000	-3	111	4	11	111000	-3	65	4	7	65000
		R3	-3	118	-4	16	122000	-3	119	4	14	119000	-3	72	4	5	72000
		R4	-3	101	-4	17	107000	-3	134	4	14	134000	-3	83	4	11	83000
		R5	-3	121	-4	18	126000	-3	99	4	13	99000	-3	77	4	14	77000

ACCURACY PROFILE - Seafood products

Matrix: Raw fish fillet

Level	Batch	Replicate	ISO 16649-2 (■)					REBECCA BASE - Pour plates					REBECCA BASE - Surface spreading				
			Dilution 1	Number of CFU	Dilution 2	Number of CFU	Result (CFU/g)	Dilution 1	Number of CFU	Dilution 2	Number of CFU	Result (CFU/g)	Dilution 1	Number of CFU	Dilution 2	Number of CFU	Result (CFU/g)
Level 1	Batch 1	R1	-1	28	-2	4	290	-1	10	2	1	100	-1	17	2	0	170
		R2	-1	32	-2	1	300	-1	16	2	1	160	-1	14	2	0	140
		R3	-1	24	-2	3	240	-1	15	2	0	150	-1	11	2	0	110
		R4	-1	24	-2	0	220	-1	17	2	2	170	-1	11	2	0	110
		R5	-1	23	-2	4	240	-1	19	2	1	190	-1	18	2	1	180
	Batch 2	R1	-1	27	-2	2	260	-1	11	2	0	110	-1	18	2	0	180
		R2	-1	26	-2	0	240	-1	16	2	0	160	-1	19	2	0	190
		R3	-1	29	-2	4	300	-1	16	2	0	160	-1	11	2	1	110
		R4	-1	17	-2	0	150	-1	17	2	1	170	-1	16	2	1	160
		R5	-1	29	-2	2	280	-1	16	2	2	160	-1	16	2	2	160
Level 2	Batch 1	R1	-2	44	-3	4	4400	-2	35	3	6	3500	-2	44	3	5	4400
		R2	-2	40	-3	5	4100	-2	30	3	5	3000	-2	48	3	1	4800
		R3	-2	38	-3	8	4200	-2	24	3	2	2400	-2	39	3	6	3900
		R4	-2	30	-3	2	2900	-2	35	3	2	3500	-2	27	3	1	2700
		R5	-2	40	-3	2	3800	-2	25	3	3	2500	-2	30	3	1	3000
	Batch 2	R1	-2	38	-3	5	3900	-2	31	3	5	3100	-2	41	3	5	4100
		R2	-2	31	-3	4	3200	-2	33	3	6	3300	-2	28	3	2	2800
		R3	-2	38	-3	1	3600	-2	18	3	4	1800	-2	27	3	2	2700
		R4	-2	44	-3	5	4400	-2	25	3	2	2500	-2	28	3	4	2800
		R5	-2	34	-3	4	3500	-2	23	3	3	2300	-2	28	3	4	2800
Level 3	Batch 1	R1	-3	89	-4	9	89000	-3	82	4	11	82000	-3	60	4	13	60000
		R2	-3	67	-4	1	62000	-3	84	4	9	84000	-3	50	4	6	50000
		R3	-3	84	-4	12	87000	-3	58	4	8	58000	-3	70	4	12	70000
		R4	-3	86	-4	7	85000	-3	75	4	6	75000	-3	59	4	11	59000
		R5	-3	80	-4	9	81000	-3	73	4	7	73000	-3	74	4	10	74000
	Batch 2	R1	-3	92	-4	7	90000	-3	84	4	13	84000	-3	66	4	12	66000
		R2	-3	77	-4	7	76000	-3	67	4	10	67000	-3	53	4	4	53000
		R3	-3	77	-4	8	77000	-3	65	4	11	65000	-3	54	4	8	54000
		R4	-3	80	-4	3	75000	-3	64	4	5	64000	-3	58	4	8	58000
		R5	-3	76	-4	8	76000	-3	67	4	8	67000	-3	61	4	11	61000

ACCURACY PROFILE - Seafood products

Matrix: Raw fish fillet

Level	Batch	Replicate	ISO 16649-2 (■)					REBECCA BASE - Pour plates					REBECCA BASE - Surface spreading				
			Dilution 1	Number of CFU	Dilution 2	Number of CFU	Result (CFU/g)	Dilution 1	Number of CFU	Dilution 2	Number of CFU	Result (CFU/g)	Dilution 1	Number of CFU	Dilution 2	Number of CFU	Result (CFU/g)
Level 1	Batch 1	R1	-1	28	-2	4	290	-1	14	2	0	140	-1	17	2	0	170
		R2	-1	32	-2	1	300	-1	16	2	2	160	-1	19	2	1	190
		R3	-1	24	-2	3	240	-1	18	2	1	180	-1	16	2	1	160
		R4	-1	24	-2	0	220	-1	10	2	1	100	-1	15	2	1	150
		R5	-1	23	-2	4	240	-1	18	2	2	180	-1	10	2	2	100
	Batch 2	R1	-1	27	-2	2	260	-1	10	2	1	100	-1	16	2	1	160
		R2	-1	26	-2	0	240	-1	12	2	1	120	-1	15	2	1	150
		R3	-1	29	-2	4	300	-1	19	2	1	190	-1	16	2	1	160
		R4	-1	17	-2	0	150	-1	17	2	0	170	-1	15	2	1	150
		R5	-1	29	-2	2	280	-1	18	2	0	180	-1	16	2	1	160
Level 2	Batch 1	R1	-2	44	-3	4	4400	-2	47	3	5	4700	-2	34	3	4	3400
		R2	-2	40	-3	5	4100	-2	30	3	4	3000	-2	30	3	1	3000
		R3	-2	38	-3	8	4200	-2	31	3	5	3100	-2	35	3	5	3500
		R4	-2	30	-3	2	2900	-2	32	3	1	3200	-2	24	3	2	2400
		R5	-2	40	-3	2	3800	-2	26	3	1	2600	-2	32	3	2	3200
	Batch 2	R1	-2	38	-3	5	3900	-2	29	3	3	2900	-2	30	3	2	3000
		R2	-2	31	-3	4	3200	-2	40	3	3	4000	-2	36	3	5	3600
		R3	-2	38	-3	1	3600	-2	42	3	3	4200	-2	27	3	5	2700
		R4	-2	44	-3	5	4400	-2	34	3	3	3400	-2	20	3	2	2000
		R5	-2	34	-3	4	3500	-2	26	3	6	2600	-2	34	3	2	3400
Level 3	Batch 1	R1	-3	89	-4	9	89000	-3	65	4	13	65000	-3	70	4	6	70000
		R2	-3	67	-4	1	62000	-3	58	4	4	58000	-3	51	4	4	51000
		R3	-3	84	-4	12	87000	-3	54	4	6	54000	-3	63	4	3	63000
		R4	-3	86	-4	7	85000	-3	52	4	10	52000	-3	73	4	6	73000
		R5	-3	80	-4	9	81000	-3	58	4	6	58000	-3	71	4	6	71000
	Batch 2	R1	-3	92	-4	7	90000	-3	67	4	6	67000	-3	59	4	4	59000
		R2	-3	77	-4	7	76000	-3	47	4	1	47000	-3	67	4	4	67000
		R3	-3	77	-4	8	77000	-3	50	4	11	50000	-3	61	4	6	61000
		R4	-3	80	-4	3	75000	-3	58	4	7	58000	-3	65	4	3	65000
		R5	-3	76	-4	8	76000	-3	60	4	5	60000	-3	53	4	12	53000

ACCURACY PROFILE - Vegetable

Matrix: Frozen vegetable

Level	Batch	Replicate	ISO 16649-2 (■)					REBECCA BASE - Pour plates					REBECCA BASE - Surface spreading				
			Dilution 1	Number of CFU	Dilution 2	Number of CFU	Result (CFU/g)	Dilution 1	Number of CFU	Dilution 2	Number of CFU	Result (CFU/g)	Dilution 1	Number of CFU	Dilution 2	Number of CFU	Result (CFU/g)
Level 1	Batch 1	R1	-1	9	-2	0	90	-1	7	2	1	70	-1	7	2	1	70
		R2	-1	10	-2	1	90	-1	4	2	0	40	-1	4	2	1	40
		R3	-1	8	-2	0	80	-1	4	2	0	40	-1	6	2	2	60
		R4	-1	7	-2	0	70	-1	6	2	1	60	-1	9	2	2	90
		R5	-1	7	-2	1	70	-1	4	2	1	40	-1	9	2	0	90
	Batch 2	R1	-1	11	-2	0	100	-1	4	2	1	40	-1	4	2	1	40
		R2	-1	6	-2	1	60	-1	10	2	2	100	-1	4	2	0	40
		R3	-1	4	-2	0	40	-1	5	2	2	50	-1	6	2	1	60
		R4	-1	4	-2	0	40	-1	12	2	1	120	-1	5	2	2	50
Level 2	Batch 1	R1	-2	31	-3	3	3100	-2	31	3	5	3100	-2	20	3	2	2000
		R2	-2	26	-3	2	2600	-2	29	3	2	2900	-2	23	3	3	2300
		R3	-2	23	-3	0	2100	-2	32	3	0	3200	-2	24	3	4	2400
		R4	-2	22	-3	2	2200	-2	34	3	3	3400	-2	21	3	4	2100
		R5	-2	26	-3	2	2600	-2	30	3	3	3000	-2	23	3	4	2300
	Batch 2	R1	-2	35	-3	2	3400	-2	26	3	6	2600	-2	27	3	3	2700
		R2	-2	22	-3	1	2100	-2	22	3	3	2200	-2	22	3	5	2200
		R3	-2	27	-3	3	2700	-2	21	3	4	2100	-2	31	3	8	3100
		R4	-2	20	-3	2	2000	-2	23	3	3	2300	-2	27	3	2	2700
		R5	-2	26	-3	3	2600	-2	25	3	2	2500	-2	20	3	5	2000
Level 3	Batch 1	R1	-3	87	-4	5	84000	-3	70	4	6	70000	-3	55	4	11	55000
		R2	-3	74	-4	11	77000	-3	66	4	7	66000	-3	47	4	5	47000
		R3	-3	71	-4	13	76000	-3	72	4	9	72000	-3	52	4	7	52000
		R4	-3	66	-4	9	68000	-3	57	4	6	57000	-3	57	4	9	57000
		R5	-3	73	-4	7	73000	-3	70	4	6	70000	-3	51	4	10	51000
	Batch 2	R1	-3	70	-4	10	73000	-3	52	4	11	52000	-3	48	4	13	48000
		R2	-3	59	-4	10	63000	-3	56	4	11	56000	-3	52	4	12	52000
		R3	-3	86	-4	7	85000	-3	67	4	8	67000	-3	64	4	15	64000
		R4	-3	77	-4	4	74000	-3	53	4	13	53000	-3	54	4	10	54000
		R5	-3	85	-4	8	85000	-3	64	4	12	64000	-3	50	4	9	50000

ACCURACY PROFILE - Vegetable

Matrix: Frozen vegetable

Level	Batch	Replicate	ISO 16649-2 (■)					REBECCA BASE - Pour plates					REBECCA BASE - Surface spreading				
			Dilution 1	Number of CFU	Dilution 2	Number of CFU	Result (CFU/g)	Dilution 1	Number of CFU	Dilution 2	Number of CFU	Result (CFU/g)	Dilution 1	Number of CFU	Dilution 2	Number of CFU	Result (CFU/g)
Level 1	Batch 1	R1	-1	9	-2	0	80	-1	7	2	0	70	-1	7	2	0	70
		R2	-1	10	-2	1	100	-1	6	2	1	60	-1	6	2	0	60
		R3	-1	8	-2	0	70	-1	5	2	1	50	-1	7	2	1	70
		R4	-1	7	-2	0	60	-1	7	2	1	70	-1	10	2	1	100
		R5	-1	7	-2	1	70	-1	7	2	3	70	-1	10	2	1	100
	Batch 2	R1	-1	11	-2	0	100	-1	10	2	1	100	-1	7	2	0	70
		R2	-1	6	-2	1	60	-1	6	2	2	60	-1	10	2	2	100
		R3	-1	4	-2	0	40	-1	18	2	1	180	-1	10	2	0	100
		R4	-1	4	-2	0	40	-1	4	2	2	40	-1	12	2	0	120
		R5	-1	10	-2	0	90	-1	4	2	0	40	-1	13	2	0	130
Level 2	Batch 1	R1	-2	31	-3	3	3100	-2	30	3	6	3000	-2	24	3	0	2400
		R2	-2	26	-3	2	2600	-2	24	3	3	2400	-2	24	3	4	2400
		R3	-2	23	-3	0	2100	-2	18	3	4	1800	-2	26	3	1	2600
		R4	-2	22	-3	2	2200	-2	32	3	2	3200	-2	26	3	3	2600
		R5	-2	26	-3	2	2600	-2	22	3	1	2200	-2	32	3	1	3200
	Batch 2	R1	-2	35	-3	2	3400	-2	25	3	2	2500	-2	29	3	1	2900
		R2	-2	22	-3	1	2100	-2	19	3	4	1900	-2	23	3	3	2300
		R3	-2	27	-3	3	2700	-2	22	3	2	2200	-2	31	3	2	3100
		R4	-2	20	-3	2	2000	-2	21	3	4	2100	-2	23	3	3	2300
		R5	-2	26	-3	3	2600	-2	23	3	2	2300	-2	29	3	2	2900
Level 3	Batch 1	R1	-3	87	-4	5	84000	-3	48	4	9	48000	-3	39	4	5	39000
		R2	-3	74	-4	11	77000	-3	46	4	8	46000	-3	40	4	8	40000
		R3	-3	71	-4	13	76000	-3	65	4	11	65000	-3	45	4	3	45000
		R4	-3	66	-4	9	68000	-3	51	4	3	51000	-3	54	4	4	54000
		R5	-3	73	-4	7	73000	-3	51	4	10	51000	-3	55	4	3	55000
	Batch 2	R1	-3	70	-4	10	73000	-3	55	4	8	55000	-3	53	4	3	53000
		R2	-3	59	-4	10	63000	-3	53	4	9	53000	-3	52	4	1	52000
		R3	-3	86	-4	7	85000	-3	56	4	14	56000	-3	63	4	5	63000
		R4	-3	77	-4	4	74000	-3	56	4	12	56000	-3	56	4	3	56000
		R5	-3	85	-4	8	85000	-3	60	4	6	60000	-3	48	4	3	48000

ACCURACY PROFILE - Animal feed

Matrix: Cat kibbles

Level	Batch	Replicate	ISO 16649-2 (■)					REBECCA BASE - Pour plates					REBECCA BASE - Surface spreading				
			Dilution 1	Number of CFU	Dilution 2	Number of CFU	Result (CFU/g)	Dilution 1	Number of CFU	Dilution 2	Number of CFU	Result (CFU/g)	Dilution 1	Number of CFU	Dilution 2	Number of CFU	Result (CFU/g)
Level 1	Batch 1	R1	-1	13	-2	1	130	-1	11	2	2	110	-1	19	2	2	190
		R2	-1	16	-2	2	160	-1	12	2	2	120	-1	10	2	1	100
		R3	-1	10	-2	0	90	-1	9	2	1	90	-1	10	2	3	100
		R4	-1	9	-2	3	110	-1	11	2	4	110	-1	11	2	3	110
		R5	-1	10	-2	1	100	-1	12	2	2	120	-1	8	2	2	80
	Batch 2	R1	-1	7	-2	1	70	-1	12	2	2	120	-1	12	2	1	120
		R2	-1	17	-2	1	160	-1	7	2	1	70	-1	17	2	1	170
		R3	-1	12	-2	1	120	-1	10	2	1	100	-1	22	2	0	220
		R4	-1	9	-2	1	90	-1	10	2	2	100	-1	12	2	0	120
Level 2	Batch 1	R1	-2	26	-3	6	2900	-2	30	3	2	3000	-2	26	3	5	2600
		R2	-2	36	-3	5	3700	-2	34	3	6	3400	-2	42	3	6	4200
		R3	-2	36	-3	6	3800	-2	33	3	5	3300	-2	39	3	8	3900
		R4	-2	30	-3	4	3100	-2	32	3	1	3200	-2	25	3	1	2500
		R5	-2	24	-3	5	2600	-2	31	3	3	3100	-2	28	3	4	2800
	Batch 2	R1	-2	42	-3	4	4200	-2	35	3	3	3500	-2	30	3	3	3000
		R2	-2	36	-3	5	3700	-2	32	3	4	3200	-2	39	3	8	3900
		R3	-2	30	-3	4	3100	-2	36	3	3	3600	-2	27	3	6	2700
		R4	-2	33	-3	3	3300	-2	28	3	3	2800	-2	42	3	7	4200
Level 3	Batch 1	R1	-3	100	-4	11	101000	-3	77	4	12	77000	-3	107	4	15	107000
		R2	-3	93	-4	10	94000	-3	88	4	12	88000	-3	101	4	11	101000
		R3	-3	78	-4	13	83000	-3	63	4	17	63000	-3	92	4	13	92000
		R4	-3	80	-4	18	89000	-3	74	4	13	74000	-3	111	4	8	111000
		R5	-3	86	-4	9	86000	-3	72	4	13	72000	-3	105	4	12	105000
	Batch 2	R1	-3	107	-4	8	105000	-3	65	4	11	65000	-3	113	4	16	113000
		R2	-3	76	-4	12	80000	-3	82	4	17	82000	-3	97	4	11	97000
		R3	-3	67	-4	17	76000	-3	96	4	8	96000	-3	95	4	11	95000
		R4	-3	76	-4	12	80000	-3	78	4	25	78000	-3	110	4	9	110000
Level 3	Batch 1	R1	-3	100	-4	10	100000	-3	65	4	6	65000	-3	90	4	9	90000
		R2	-3	93	-4	10	94000	-3	88	4	12	88000	-3	101	4	11	101000
		R3	-3	78	-4	13	83000	-3	63	4	17	63000	-3	92	4	13	92000
		R4	-3	80	-4	18	89000	-3	74	4	13	74000	-3	111	4	8	111000
		R5	-3	86	-4	9	86000	-3	72	4	13	72000	-3	105	4	12	105000
	Batch 2	R1	-3	107	-4	8	105000	-3	65	4	11	65000	-3	113	4	16	113000
		R2	-3	76	-4	12	80000	-3	82	4	17	82000	-3	97	4	11	97000
		R3	-3	67	-4	17	76000	-3	96	4	8	96000	-3	95	4	11	95000
		R4	-3	76	-4	12	80000	-3	78	4	25	78000	-3	110	4	9	110000
Level 3	Batch 1	R1	-3	100	-4	10	100000	-3	65	4	6	65000	-3	90	4	9	90000
		R2	-3	93	-4	10	94000	-3	88	4	12	88000	-3	101	4	11	101000
		R3	-3	78	-4	13	83000	-3	63	4	17	63000	-3	92	4	13	92000
		R4	-3	80	-4	18	89000	-3	74	4	13	74000	-3	111	4	8	111000
		R5	-3	86	-4	9	86000	-3	72	4	13	72000	-3	105	4	12	105000
	Batch 2	R1	-3	107	-4	8	105000	-3	65	4	11	65000	-3	113	4	16	113000
		R2	-3	76	-4	12	80000	-3	82	4	17	82000	-3	97	4	11	97000
		R3	-3	67	-4	17	76000	-3	96	4	8	96000	-3	95	4	11	95000
		R4	-3	76	-4	12	80000	-3	78	4	25	78000	-3	110	4	9	110000

ACCURACY PROFILE - Animal feed

Matrix: Cat kibbles

Level	Batch	Replicate	ISO 16649-2 (■)					REBECCA BASE - Pour plates					REBECCA BASE - Surface spreading				
			Dilution 1	Number of CFU	Dilution 2	Number of CFU	Result (CFU/g)	Dilution 1	Number of CFU	Dilution 2	Number of CFU	Result (CFU/g)	Dilution 1	Number of CFU	Dilution 2	Number of CFU	Result (CFU/g)
Level 1	Batch 1	R1	-1	13	-2	1	130	-1	13	2	2	130	-1	14	2	3	140
		R2	-1	16	-2	2	160	-1	13	2	5	130	-1	17	2	1	170
		R3	-1	10	-2	0	90	-1	11	2	6	110	-1	13	2	0	130
		R4	-1	9	-2	3	110	-1	10	2	1	100	-1	13	2	0	130
		R5	-1	10	-2	1	100	-1	11	2	1	110	-1	10	2	2	100
	Batch 2	R1	-1	7	-2	1	70	-1	17	2	1	170	-1	10	2	1	100
		R2	-1	17	-2	1	160	-1	13	2	2	130	-1	10	2	1	100
		R3	-1	12	-2	1	120	-1	6	2	0	60	-1	13	2	2	130
		R4	-1	9	-2	1	90	-1	13	2	1	130	-1	11	2	4	110
		R5	-1	11	-2	2	120	-1	16	2	1	160	-1	7	2	2	70
Level 2	Batch 1	R1	-2	26	-3	6	2900	-2	29	3	1	2900	-2	43	3	4	4300
		R2	-2	36	-3	5	3700	-2	21	3	2	2100	-2	29	3	3	2900
		R3	-2	36	-3	6	3800	-2	28	3	5	2800	-2	36	3	1	3600
		R4	-2	30	-3	4	3100	-2	28	3	5	2800	-2	45	3	2	4500
		R5	-2	24	-3	5	2600	-2	22	3	0	2200	-2	40	3	3	4000
	Batch 2	R1	-2	42	-3	4	4200	-2	43	3	4	4300	-2	22	3	1	2200
		R2	-2	36	-3	5	3700	-2	24	3	7	2400	-2	36	3	3	3600
		R3	-2	30	-3	4	3100	-2	32	3	4	3200	-2	27	3	5	2700
		R4	-2	33	-3	3	3300	-2	33	3	2	3300	-2	40	3	2	4000
		R5	-2	38	-3	5	3900	-2	41	3	2	4100	-2	32	3	2	3200
Level 3	Batch 1	R1	-3	100	-4	11	101000	-3	75	4	19	75000	-3	88	4	12	88000
		R2	-3	93	-4	10	94000	-3	78	4	10	78000	-3	103	4	6	103000
		R3	-3	78	-4	13	83000	-3	82	4	8	82000	-3	91	4	7	91000
		R4	-3	80	-4	18	89000	-3	83	4	9	83000	-3	84	4	5	84000
		R5	-3	86	-4	9	86000	-3	80	4	15	80000	-3	64	4	5	64000
	Batch 2	R1	-3	107	-4	8	105000	-3	66	4	15	66000	-3	108	4	3	108000
		R2	-3	76	-4	12	80000	-3	87	4	8	87000	-3	97	4	5	97000
		R3	-3	67	-4	17	76000	-3	88	4	9	88000	-3	150	4	11	150000
		R4	-3	76	-4	12	80000	-3	79	4	10	79000	-3	90	4	13	90000
		R5	-3	100	-4	10	100000	-3	83	4	9	83000	-3	80	4	14	80000

ACCURACY PROFILE - Ready to eat and reheat

Matrix: Quiche lorraine

Level	Batch	Replicate	ISO 16649-2 (■)					REBECCA BASE - Pour plates					REBECCA BASE - Surface spreading				
			Dilution 1	Number of CFU	Dilution 2	Number of CFU	Result (CFU/g)	Dilution 1	Number of CFU	Dilution 2	Number of CFU	Result (CFU/g)	Dilution 1	Number of CFU	Dilution 2	Number of CFU	Result (CFU/g)
Level 1	Batch 1	R1	-1	9	-2	0	90	-1	10	2	0	100	-1	10	2	1	100
		R2	-1	19	-2	1	180	-1	12	2	2	120	-1	7	2	1	70
		R3	-1	11	-2	0	100	-1	8	2	0	80	-1	11	2	1	110
		R4	-1	8	-2	2	80	-1	6	2	0	60	-1	7	2	3	70
		R5	-1	6	-2	0	60	-1	10	2	1	100	-1	7	2	2	70
	Batch 2	R1	-1	8	-2	0	80	-1	10	2	1	100	-1	10	2	2	100
		R2	-1	9	-2	0	90	-1	12	2	1	120	-1	10	2	1	100
		R3	-1	14	-2	1	140	-1	13	2	2	130	-1	10	2	3	100
		R4	-1	8	-2	1	80	-1	10	2	1	100	-1	11	2	3	110
Level 2	Batch 1	R1	-2	30	-3	0	2700	-2	24	3	2	2400	-2	21	3	5	2100
		R2	-2	22	-3	1	2100	-2	18	3	3	1800	-2	24	3	1	2400
		R3	-2	32	-3	3	3200	-2	23	3	4	2300	-2	33	3	1	3300
		R4	-2	24	-3	2	2400	-2	23	3	2	2300	-2	22	3	4	2200
		R5	-2	26	-3	1	2500	-2	27	3	2	2700	-2	35	3	2	3500
	Batch 2	R1	-2	30	-3	1	2800	-2	17	3	1	1700	-2	25	3	5	2500
		R2	-2	31	-3	1	2900	-2	28	3	3	2800	-2	20	3	1	2000
		R3	-2	30	-3	4	3100	-2	23	3	4	2300	-2	22	3	3	2200
		R4	-2	25	-3	0	2300	-2	29	3	2	2900	-2	29	3	5	2900
		R5	-2	26	-3	2	2600	-2	29	3	1	2900	-2	23	3	3	2300
Level 3	Batch 1	R1	-3	79	-4	12	83000	-3	61	4	12	61000	-3	67	4	14	67000
		R2	-3	60	-4	4	58000	-3	62	4	11	62000	-3	79	4	12	79000
		R3	-3	63	-4	10	66000	-3	61	4	9	61000	-3	65	4	16	65000
		R4	-3	85	-4	7	84000	-3	65	4	9	65000	-3	87	4	10	87000
		R5	-3	81	-4	12	85000	-3	64	4	4	64000	-3	81	4	9	81000
	Batch 2	R1	-3	90	-4	10	90000	-3	70	4	3	70000	-3	66	4	7	66000
		R2	-3	76	-4	15	83000	-3	62	4	8	62000	-3	72	4	16	72000
		R3	-3	62	-4	11	66000	-3	77	4	6	77000	-3	79	4	7	79000
		R4	-3	69	-4	11	73000	-3	87	4	10	87000	-3	66	4	15	66000
		R5	-3	76	-4	9	77000	-3	73	4	6	73000	-3	66	4	17	66000

ACCURACY PROFILE - Ready to eat and reheat

Matrix: Quiche lorraine

Level	Batch	Replicate	ISO 16649-2 (■)					REBECCA BASE - Pour plates					REBECCA BASE - Surface spreading				
			Dilution 1	Number of CFU	Dilution 2	Number of CFU	Result (CFU/g)	Dilution 1	Number of CFU	Dilution 2	Number of CFU	Result (CFU/g)	Dilution 1	Number of CFU	Dilution 2	Number of CFU	Result (CFU/g)
Level 1	Batch 1	R1	-1	9	-2	0	90	-1	12	2	2	120	-1	9	2	1	90
		R2	-1	19	-2	1	180	-1	10	2	1	100	-1	7	2	1	70
		R3	-1	11	-2	0	100	-1	9	2	1	90	-1	5	2	2	50
		R4	-1	8	-2	2	80	-1	6	2	1	60	-1	8	2	0	80
		R5	-1	6	-2	0	60	-1	10	2	0	100	-1	5	2	2	50
	Batch 2	R1	-1	8	-2	0	80	-1	12	2	1	120	-1	14	2	2	140
		R2	-1	9	-2	0	90	-1	6	2	0	60	-1	9	2	0	90
		R3	-1	14	-2	1	140	-1	6	2	0	60	-1	7	2	1	70
		R4	-1	8	-2	1	80	-1	6	2	0	60	-1	7	2	2	70
		R5	-1	6	-2	1	60	-1	12	2	0	120	-1	6	2	2	60
Level 2	Batch 1	R1	-2	30	-3	0	2700	-2	28	3	4	2800	-2	28	3	4	2800
		R2	-2	22	-3	1	2100	-2	23	3	2	2300	-2	25	3	3	2500
		R3	-2	32	-3	3	3200	-2	24	3	4	2400	-2	18	3	2	1800
		R4	-2	24	-3	2	2400	-2	22	3	3	2200	-2	26	3	1	2600
		R5	-2	26	-3	1	2500	-2	31	3	3	3100	-2	16	3	2	1600
	Batch 2	R1	-2	30	-3	1	2800	-2	16	3	4	1600	-2	21	3	1	2100
		R2	-2	31	-3	1	2900	-2	28	3	0	2800	-2	17	3	3	1700
		R3	-2	30	-3	4	3100	-2	23	3	4	2300	-2	23	3	4	2300
		R4	-2	25	-3	0	2300	-2	26	3	1	2600	-2	23	3	0	2300
		R5	-2	26	-3	2	2600	-2	24	3	2	2400	-2	19	3	3	1900
Level 3	Batch 1	R1	-3	79	-4	12	83000	-3	72	4	10	72000	-3	52	4	7	52000
		R2	-3	60	-4	4	58000	-3	61	4	9	61000	-3	50	4	10	50000
		R3	-3	63	-4	10	66000	-3	54	4	11	54000	-3	57	4	2	57000
		R4	-3	85	-4	7	84000	-3	61	4	10	61000	-3	49	4	2	49000
		R5	-3	81	-4	12	85000	-3	72	4	8	72000	-3	46	4	1	46000
	Batch 2	R1	-3	90	-4	10	90000	-3	68	4	8	68000	-3	53	4	1	53000
		R2	-3	76	-4	15	83000	-3	80	4	16	80000	-3	52	4	5	52000
		R3	-3	62	-4	11	66000	-3	72	4	5	72000	-3	60	4	12	60000
		R4	-3	69	-4	11	73000	-3	63	4	3	63000	-3	48	4	6	48000
		R5	-3	76	-4	9	77000	-3	64	4	7	64000	-3	57	4	2	57000