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NF VALIDATION
Validation of alternative analytical methods
Application in food microbiology

Summary report

Validation study according to the ISO 16140-2

SYMPHONY Agar

(certificate number: BKR 23/11 – 12/18)

for the enumeration of yeasts and moulds in food products, animal feeding stuffs and production environmental samples

Quantitative method

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This report consists of 196 pages, including 10 appendices.
Only copies including the totality of this report are authorised.
Competencies of the laboratory are certified by COFRAC accreditation for the analyses marked with the symbol◆.

Cancels and replaces the previous version
Version 1
18 May 2026

The modifications are highlighted.

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

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

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

Validation protocols	▪ ISO 16140-1 (2016): Microbiology of the food chain - Method validation — *Part 1: Vocabulary* ▪ ISO 16140-2 (2016) & ISO 16140-2/A1 (2024): Microbiology of the food chain - Method validation — *Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method* ▪ AFNOR technical rules (Revision 12)
Reference methods♦	▪ NF ISO 21527-1 (2008) - Microbiology of food and animal feeding stuffs - Horizontal method for the enumeration of yeasts and moulds - Part 1: Colonycount technique in products with water activity greaterthan 0.95 ▪ ISO 21527-2 (2008) - Microbiology of food and animal feeding stuffs - Horizontal method for the enumeration of yeasts and moulds - Part 2: Colony count technique in products with water activity less than or equal to 0.95
Alternative method	**SYMPHONY Agar for the enumeration of yeasts and moulds**
Scope	☒ **Food products** ☒ **Animal feeding stuffs** ☒ **Production environmental samples**
Certification body	AFNOR Certification (http://nf-validation.afnor.org/)

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

1 INTRODUCTION

The SYMPHONY Agar method for the enumeration of yeasts and moulds in food products and animal feeding stuffs was validated in December 2018 according to ISO 16140-2:2016 (certificate no. BKR 23/11-12/18). The certification was renewed in October 2022.
An extension was performed in 2025 to extend the scope of the method to production environmental samples.

The method SYMPHONY Agar was initially validated with an enumeration on two plates (1 plate, 2 dilutions) in accordance with ISO 7218 guidelines. An extension was performed in 2025, to re-analyze the data using only one plate one dilution.

This summary report highlights the enumeration using 1 plate, 1 dilution (single plate interpretation) and enumeration using 1 plate, 2 dilutions (two plates interpretation) to offer the choice to the end-users.

The interpretations are performed according to ISO 16140-2 (2016), ISO 16140-2/A1 (2024), ISO 7218 (2024) and AFNOR Certification Technical Rules n°12.

2 PROTOCOL FOR THE METHODS

2.1 Alternative method

The protocol for the alternative method is shown in **Appendix 1**.

2.1.1 Principle

SYMPHONY agar is used for the enumeration of yeasts and moulds in all products intended for human consumption and animal feeding stuffs, irrespective of their water content.
Peptones, glucose and growth promoters were specially selected to optimise rapid yeast and mould development.
Rose Bengal assimilated by yeasts facilitates enumeration by staining most colonies pink.
The selective system, associated with the pH of the medium, is able to inhibit a majority of contaminant bacteria.
The medium is formulated so as to reduce the propagation of thallus of *Mucor* and thus facilitate enumeration after incubating for 54 h. It is also suited tothe enumeration of mould spores.

2.1.2 Protocol

The agar may be inoculated using the spreading or pour plate method.

After preparing the sample according to the different parts of ISO 6887, 1 ml of the liquid sample or initial suspension is spread onto three plates (for estimation of small numbers). In the other cases, 0.1 ml of the suitable dilution is spread onto one plate. As regards the pour-plate method, enumeration is performed on 1 ml of (liquid) sample or suitable dilution. Approximately 15 ml of SYMPHONY agar is then poured into the Petri dishes.

The plates are then incubated at 25 ± 1°C for 54 to 72 hours for broad range of food, animal feeding stuffs and production environmental samples (spreading method). For the production environmental samples using the pour plate method the plates are incubated at 25 ± 1°C for 72 ± 3 hours

2.1.3 Restrictions

There are no restrictions.

2.2 Reference method♦

For products with Aw greater than 0.95, the reference method is ISO 21527-1 (2008) - Microbiology of food and animal feeding stuffs - Horizontal method for the enumeration of yeasts and moulds - Part 1: Colony count technique.
For products with Aw less than or equal to 0.95, the reference method is ISO 21527-2 (2008) - Microbiology of food and animal feeding stuffs - Horizontal method for the enumeration of yeasts and moulds - Part 2: Colony count technique.

The protocols are shown in **Appendix 2**.

Part 1 or 2 is applied depending on the Aw of the products tested. It should benoted that samples with Aw < 0.60 were tested using part 2 of the standard.

Concerning the production environmental samples category, as the environmental production samples are not currently mentioned in the scope of the ISO 21527 part 1 and 2, it was agreed with the AFNOR technical committee to perform the analysis using the current version of the ISO method outside COFRAC accreditation.

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

2.3 Protocol applied during the validation and extensions studies

BPW was used as diluent.
Enumeration was performed at the two-incubation time-points: 54 hours **and** 72 hours. For Environmental production samples category, only 72 hours incubation time is available for the pour plate method.

Note that, 54h was initially tested for the pour plate method for production environmental samples. Despite acceptable results obtained during the trueness study, the data for the accuracy profile on process water suggested a lower count at 54h at low level of contamination. It was therefore decided to remove this option from the scope of the method. However, based on other samples observation, a flexibility of 72h ±3 h was given for the end-user.

For the single plate interpretation, the data from the MCS study were reanalyzed. The chosen plate was the first plate which gave interpretable results. They are underlined in blue in the raw data available in Appendices 4, 5 and 6.

3 METHOD COMPARISON STUDY

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

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

3.1 Relative trueness study

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

3.1.1 Number and nature of samples

Five food categories, animal feeding stuffs and production environmental samples were tested. The repartition per category, type and protocol are shown in Table 1.
Results obtained with both interpretations (single plate and two-plate interpretations) were compared.

For this extension, 248 samples were re-analysed, leading to 99 (54 h) and 133 (72 h) interpretable results with the pour-plate method and 130 (54 h) and 142 (72 h) interpretable results with the spread method.

Table 1 - Number of interpretable results by category, type and protocol

Category		Type		Number of samples tested	Number of interpretable results							
					Pour-plate method				Spreading method			
					54 h		72 h		54 h		72 h	
					2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate
1	Ready to eat and ready to reheat products	a	Ready to eat	9	5	5	5	5	5	5	5	5
		b	Ready to reheat	8	5	5	7	7	7	7	6	6
		c	Cooking aids and sauces	16	5	5	5	5	5	5	6	6
			Total	33	15	15	17	17	17	17	17	17
2	Dairy products	a	Milk, cream, and desserts	15	5	5	5	5	6	6	6	6
		b	Cheese	6	6	6	6	6	6	6	6	6
		c	Powdered milk	8	5	5	5	5	5	5	6	6
			Total	29	16	16	16	16	17	17	18	18
3	Egg products and seafood	a	Egg products with low Aw	11	5	5	7	7	5	5	7	7
		b	Egg products with high Aw	11	6	6	6	6	6	6	6	6
		c	Cooked and marinated seafood	8	5	5	5	5	5	5	5	5
			Total	30	16	16	18	18	16	16	18	18
4	Fruit and vegetables	a	Fruit preparations	17	8	8	9	9	8	8	10	10
		b	Cereals	14	6	6	7	7	8	8	10	10
		c	Dry or dehydrated products	15	5	5	7	7	5	5	6	6
			Total	46	19	19	23	23	21	21	26	26
5	Chocolate, pastries, confectionery	a	Pastries	10	5	5	6	6	6	6	6	6
		b	Biscuits	7	5	5	5	5	5	5	5	5
		c	Ingredients	16	7	7	7	7	5	5	6	6
			Total	33	17	17	18	18	16	16	17	17
6	Animal feeding stuffs	a	Raw materials	10	5	5	5	5	5	5	7	7
		b	Dry products	15	6	6	7	7	8	8	8	8
		c	Moist products	18	5	5	5	5	6	6	6	6
			Total	43	16	16	17	17	19	19	21	21
7	Production environmental samples	a	Surfaces	14			7	7	9	9	8	8
		b	Process waters	6			6	6	6	6	6	6
		c	Wastes and dusts	14			11	11	9	9	11	11
			Total	34			24	24	24	24	25	25
ALL CATEGORIES				**248**	**99**	**99**	**133**	**133**	**130**	**130**	**142**	**142**

3.1.2 Artificial contamination of samples

Preference was given to testing naturally contaminated samples; however, artificial contamination or cross-contamination was also performed. The inoculated samples, the strains used, and the stress protocols applied are shown in **Appendix 3**.

For the initial validation study, 90 samples were contaminated by strains or cross-contamination;35 strains were used, 21 moulds and 14 yeasts.
52 and 58 samples yielded interpretable results after 54 hrs and 72 hrs of incubation, respectively, for the pour-plate method, and 57 and 63 for the spread method.
For the Production environmental samples extension, artificial contamination was performed for 21 samples with 9 strains, 4 moulds and 5 yeasts. Between 15 to 18 samples, depending on the protocol (pour plate or spreading) and the incubation time, gave interpretable results.

The percentage of naturally contaminated samples ranges from 42.3 % (spreading 54h) to 47.5% (Pour plate 54h).

3.1.3 Raw data

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

Samples were analysed using the reference method and the two protocols for the alternative method (pour-plate - spread) at the two-incubation time-points (54 h and 72 h) with a view to obtaining 15 interpretable results for each condition tested. For the Production environmental category only 54 h incubation time was analysed for pour plate method.

The data were classed according four categories (See Table 2):

- Interpretable results using the reference method and alternative method.
- Results with less than 4 colonies per plate with the reference and/or the alternative method (indicated with "*" in the data) in order to have a more precise result. These results are not included in the calculation.
- Results below or above the quantification limit: according to the ISO 16140-2:2016, if any result (either reference or alternative method) is below the quantification limit, the data should be plotted using a substituted value of 1 $\log_{10}$ units less than the observed value in case of a lower than value. Similarly, any value greater than the upper limit should be amended by adding 1 log unit. These results are not included in the calculations but also appear on the graphs.
- Results not determined as the size of the colonies does not enable enumeration; these results are indicated as "ND" in the raw data.

According to ISO 16140-2, if any result (either reference or alternative method) is below the quantification limit, the data should be plotted using a substituted value of 1 $\log_{10}$ units less than the observed value in case of a lower than value. Similarly, any value greater than the upper limit should be amended by adding 1 log unit more. These results are not included in the calculations but also appear on the graphs.

The single plate interpretation was compared to the interpretation using two plates.

Table 2 - Classification of data

Pour plate method																				
Category		Type		Number of samples analysed	Number of samples yielding interpretable results using the reference method and alternative method				Number of samples for which results were not determined				Number of with a count < 4 colonies/plate				Number of samples with results below or above the limit of quantitation			
					54h		72h		54h		72h		54h		72h		54h		72h	
					2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate
1	Ready to eat and ready to reheat products	a	Ready to eat	9	5	5	5	5	0	0	0	0	0	0	0	0	4	4	4	4
		b	Ready to reheat	8	5	5	7	7	1	1	0	0	1	1	0	0	1	1	1	1
		c	Cooking aids and sauces	16	5	5	5	5	0	0	0	0	1	1	1	1	10	10	10	10
			Total	33	15	15	17	17	1	1	0	0	2	2	1	1	15	15	15	15
2	Dairy products	a	Milk Cream and desserts	15	5	5	5	5	0	0	0	0	2	2	2	2	8	8	8	8
		b	Cheese	6	6	6	6	6	0	0	0	0	0	0	0	0	0	0	0	0
		c	Powdered milk	8	5	5	5	5	0	0	0	0	1	1	1	1	2	2	2	2
			Total	29	16	16	16	16	0	0	0	0	3	3	3	3	10	10	10	10
3	Egg products and seafood	a	Egg products with low Aw	11	5	5	7	7	0	0	0	0	2	2	2	2	4	4	2	2
		b	Egg products with high Aw	11	6	6	6	6	0	0	0	0	0	0	0	0	5	5	5	5
		c	Cooked and marinated seafood	8	5	5	5	5	0	0	0	0	1	1	1	1	2	2	2	2
			Total	30	16	16	18	18	0	0	0	0	3	3	3	3	11	11	9	9
4	Fruits and vegetables	a	Fruit preparations	17	8	8	9	9	1	1	0	0	0	0	0	0	8	8	8	8
		b	Cereals	14	6	6	7	7	0	0	0	0	4	4	4	4	4	4	3	3
		c	Dry or dehydrated products	15	5	5	7	7	1	1	0	0	1	1	0	0	8	8	8	8
			Total	46	19	19	23	23	2	2	0	0	5	5	4	4	20	20	19	19
5	Chocolate, pastries confectionery	a	Pastries	10	5	5	6	6	0	0	0	0	1	1	1	1	4	4	3	3
		b	Biscuits	7	5	5	5	5	0	0	0	0	0	0	0	0	2	2	2	2
		c	Ingredients	16	7	7	7	7	0	0	0	0	1	1	1	1	8	8	8	8
			Total	33	17	17	18	18	0	0	0	0	2	2	2	2	14	14	13	13

Pour plate method																				
Category		Type		Number of samples analysed	Number of samples yielding interpretable results using the reference method and alternative method				Number of samples for which results were not determined				Number of with a count < 4 colonies/plate				Number of samples with results below or above the limit of quantitation			
					54h		72h		54h		72h		54h		72h		54h		72h	
					2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate
6	Animal feeding stuffs	a	Raw materials	10	5	5	5	5	0	0	0	0	1	1	3	3	4	4	2	2
		b	Dry products	15	6	6	7	7	0	0	0	0	3	3	5	5	6	6	3	3
		c	Moist products	18	5	5	5	5	0	0	0	0	2	2	3	3	11	11	10	10
Total				43	16	16	17	17	0	0	0	0	6	6	11	11	21	21	15	15
7	Production environmental category	a	Surfaces	14			7	7			0	0			0	0			7	7
		b	Process waters	6			6	6			0	0			0	0			0	0
		c	Dust & residues	14			11	11			0	0			1	1			2	2
Total				34			24	24			0	0			2	2			9	9
All products				**248**	**99**	**99**	**134**	**133**	**3**	**3**	**0**	**0**	**21**	**21**	**25**	**25**	**91**	**91**	**90**	**90**

Spreading method																				
Category		Type		Number of samples analysed	Number of samples yielding interpretable results using the reference method and alternative method				Number of samples for which results were not determined				Number of with a count < 4 colonies/plate				Number of samples with results below or above the limit of quantitation			
					54h		72h		54h		72h		54h		72h		54h		72h	
					2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate
1	Ready to eat and ready to reheat products	a	Ready to eat	9	5	5	5	5	0	0	0	0	0	0	0	0	4	4	4	4
		b	Ready to reheat	8	7	7	6	6	0	0	0	0	0	0	0	0	1	1	2	2
		c	Cooking aids and sauces	16	5	5	6	6	0	0	0	0	2	2	1	1	9	9	9	9
			Total	33	17	17	17	17	0	0	0	0	2	2	1	1	14	14	15	15
2	Dairy products	a	Milk Cream and desserts	15	6	6	6	6	0	0	0	0	1	1	1	1	8	8	8	8
		b	Cheese	6	6	6	6	6	0	0	0	0	0	0	0	0	0	0	0	0
		c	Powdered milk	8	5	5	6	6	0	0	0	0	1	1	0	0	2	2	2	2
			Total	29	17	17	18	18	0	0	0	0	2	2	1	1	10	10	10	10
3	Egg products and seafood	a	Egg products with low Aw	11	5	5	7	7	0	0	0	0	2	2	2	2	4	4	2	2
		b	Egg products with high Aw	11	6	6	6	6	0	0	0	0	0	0	0	0	5	5	5	5
		c	Cooked and marinated seafood	8	5	5	5	5	0	0	0	0	1	1	1	1	2	2	2	2
			Total	30	16	16	18	18	0	0	0	0	3	3	3	3	11	11	9	9
4	Fruits and vegetables	a	Fruit preparations	17	8	8	10	10	1	1	0	0	0	0	0	0	8	8	7	7
		b	Cereals	14	8	8	10	10	0	0	0	0	2	2	0	0	4	4	4	4
		c	Dry or dehydrated products	15	5	5	6	6	1	1	0	0	2	2	2	2	7	7	7	7
			Total	46	21	21	26	26	2	2	0	0	4	4	2	2	19	19	18	18
5	Chocolate, pastries confectionery	a	Pastries	10	6	6	6	6	0	0	0	0	0	0	1	1	4	4	3	3
		b	Biscuits	7	5	5	5	5	0	0	0	0	0	0	0	0	2	2	2	2
		c	Ingredients	16	5	5	6	6	0	0	0	0	2	2	2	2	9	9	8	8
			Total	33	16	16	17	17	0	0	0	0	2	2	3	3	15	15	13	13

Spreading method																				
Category		Type		Number of samples analysed	Number of samples yielding interpretable results using the reference method and alternative method				Number of samples for which results were not determined				Number of with a count < 4 colonies/plate				Number of samples with results below or above the limit of quantitation			
					54h		72h		54h		72h		54h		72h		54h		72h	
					2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate
6	Animal feeding stuffs	a	Raw materials	10	5	5	7	7	0	0	0	0	2	2	1	1	3	3	2	2
		b	Dry products	15	8	8	8	8	0	0	0	0	2	2	2	2	5	5	5	5
		c	Moist products	18	6	6	6	6	0	0	0	0	2	2	2	2	10	10	10	10
Total				43	19	19	21	21	0	0	0	0	6	6	5	5	18	18	17	17
7	Production environmental category	a	Surfaces	14	9	9	8	8	0	0	0	0	0	0	0	0	5	5	6	6
		b	Process waters	6	6	6	6	6	0	0	0	0	0	0	0	0	0	0	0	0
		c	Dust & residues	14	9	9	11	11	0	0	0	0	3	3	1	1	2	2	2	2
Total				34	24	24	25	25	0	0	0	0	3	3	1	1	7	7	8	8
All products				**248**	**130**	**130**	**142**	**142**	**2**	**2**	**0**	**0**	**22**	**22**	**16**	**16**	**94**	**94**	**90**	**90**

The samples, which were not used in the calculations, are provided in Table 3 and Table 4. These samples, obtained with the single plate interpretation were the same as those obtained through two-plate.

Table 3 - Samples not used for the calculations - Pour-plate method

No.	Sample	Reference method: ISO 21527-1 or-2♦	Alternative method: SYMPHONY Agar 25°C Pour-plate method				Category	Type
			54 hrs		72 hrs			
			2 plates	1 plate	2 plates	1 plate		
3507	Bacon	>7.18	>7.18	>7.18	>7.18	>7.18	1	a
3508	RTE salad (Caesar)	>7.18	6.87	6.87	6.88	6.88	1	a
4300	Seasoned grated carrots	1.56	<1.00	<1.00	<1.00	<1.00	1	a
4301	Baccon	<1.00	<1.00	<1.00	<1.00	<1.00	1	a
3909	RTRH (chicken, apricots)	2.51	1.00*	1.00*			1	b
5896	RTC meat meal	<1.00	2.60	2.57	2.66	2.62	1	b
6228	RTRH (veal)	3.40	ND	ND			1	b
3147	Culinary aids (fish)	<1.00	<1.00	<1.00	1.00*	1.00*	1	c
3149	Culinary aids (beef)	<1.00	<1.00	<1.00	<1.00	<1.00	1	c
5338	Culinary aids	1.48*	<1.00	<1.00	<1.00	<1.00	1	c
5339	Culinary aids	<1.00	<1.00	<1.00	<1.00	<1.00	1	c
5348	Culinary aids	1.00*	<1.00	<1.00	<1.00	<1.00	1	c
5349	Culinary aids	<1.00	<1.00	<1.00	<1.00	<1.00	1	c
5893	Ketchup	<1.00	2.28	2.30	2.20	2.18	1	c
5895	Dressing	2.00*	<1.00	<1.00	<2.00	<2.00	1	c
5898	Ketchup	<1.00	<2.00	<2.00	2.00*	2.00*	1	c
5941	Culinary aids	1.74	1.30*	1.30*	1.30*	1.30*	1	c
6385	Tomato sauce	<1.00	<1.00	<1.00	<1.00	<1.00	1	c
5309	Fresh cream	<1.00	<1.00	<1.00	<1.00	<1.00	2	a
5310	Pasteurized dairy dessert	<1.00	<1.00	<1.00	<1.00	<1.00	2	a
5311	Pasteurized dairy dessert	1.00*	<1.00	<1.00	<1.00	<1.00	2	a
5313	Pasteurized milk	<1.00	<1.00	<1.00	<1.00	<1.00	2	a
5314	Pasteurized chocolate milk drink	<1.00	<1.00	<1.00	<1.00	<1.00	2	a
5503	Dairy dessert	1.48*	1.00*	1.00*	1.86	1.85	2	a
7462	Fresh cream	<1.00	<1.00	<1.00	<1.00	<1.00	2	a
7464	Fresh cream	<1.00	<1.00	<1.00	<1.00	<1.00	2	a
7836	Pasteurized whole milk	1.81	1.30*	1.30*	1.30*	1.30*	2	a
7838	Pastry	>5.18	>5.18	>5.18	>5.18	>5.18	2	a
4430	Milk powder	<1.00	<1.00	<1.00	<1.00	<1.00	2	c
4433	Semi-skimmed milk powder	1.65	1.00*	1.00*	1.00*	1.00*	2	c
5326	Skim milk powder	<2.00	<2.00	<2.00	<2.00	<2.00	2	c
4429	White egg powder	1.60*	1.00*	1.00*	1.00*	1.00*	3	a
5327	Yolk egg powder	1.56	<1.00	<1.00	1.30*	1.30*	3	a

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

No.	Sample	Reference method: ISO 21527-1 or-2♦	Alternative method: SYMPHONY Agar 25°C Pour-plate method				Category	Type
			54 hrs		72 hrs			
			2 plates	1 plate	2 plates	1 plate		
5328	Egg based powder	<1.00	<1.00	<1.00	<1.00	<1.00	3	a
5329	Egg based powder	2.20	<1.00	<1.00	<1.00	<1.00	3	a
5937	Egg yolk powder	1.96	1.48*	1.48*			3	a
5938	Preparation for custard	<1.00	<1.00	<1.00			3	a
3150	Fresh pastas	<1.00	<1.00	<1.00	<1.00	<1.00	3	b
3151	Fresh pastas	<1.00	<1.00	<1.00	<1.00	<1.00	3	b
3153	Egg based dessert	<1.00	<1.00	<1.00	1.48*	1.48*	3	b
3154	Egg based dessert	<1.00	<1.00	<1.00	<1.00	<1.00	3	b
3155	Custard	<1.00	<1.00	<1.00	<1.00	<1.00	3	b
4243	Smoked salmon terrine	<1.00	<1.00	<1.00	<1.00	<1.00	3	c
4295	Cooked shrimp	1.00*	1.00*	1.00*	1.00*	1.00*	3	c
4757	Marinated fish	1.00*	<1.00	<1.00	<1.00	<1.00	3	c
3509	Fruits salad	>7.18	6.88	6.88	>7.18	>7.18	4	a
4236	Orange jelly	1.00*	<1.00	<1.00	<1.00	<1.00	4	a
4237	Grenadine syrup	4.49	<1.00	<1.00	<1.00	<1.00	4	a
7459	Pineapple and passion fruit juice	<1.00	<1.00	<1.00	<1.00	<1.00	4	a
7460	Multifruit juice	<1.00	<1.00	<1.00	<1.00	<1.00	4	a
7461	Orange juice	<1.00	<1.00	<1.00	<1.00	<1.00	4	a
7686	Orange jam	<1.00	<1.00	<1.00	<1.00	<1.00	4	a
7687	Strawberry jam	<1.00	<1.00	<1.00	<1.00	<1.00	4	a
7983	Orange juice	4.20	ND	ND			4	a
3157	Cereals	2.04	1.30*	1.30*			4	b
3510	Muesli	1.91	1.00*	1.00*	1.00*	1.00*	4	b
4437	Breakfasts cereals	2.20	<1.00	<1.00	1.30*	1.30*	4	b
5342	Cereals	2.04	<1.00	<1.00	<1.00	<1.00	4	b
5345	Cereals	2.00	1.00*	1.00*	1.48*	1.48*	4	b
7689	Chocolate cereals	<1.00	<1.00	<1.00	<1.00	<1.00	4	b
7691	Chocolate muesli	<1.00	<1.00	<1.00	<1.00	<1.00	4	b
7985	Chocolate puffed wheat flakes	1.96	1.00*	1.00*	1.30*	1.30*	4	b
3148	Soya	<1.00	<1.00	<1.00	<1.00	<1.00	4	c
3511	Dried banana	2.38	1.48*	1.48*			4	c
5343	Shallots in strips	<1.00	<1.00	<1.00	<1.00	<1.00	4	c
5344	Dehydrated carrots	<1.00	<1.00	<1.00	<1.00	<1.00	4	c
5688	Hazelnuts	>6.18	3.43	3.48	3.79	3.79	4	c
5942	Candied fruits	1.00*	<1.00	<1.00	<1.00	<1.00	4	c
7841	Dehydrated carrots	<1.00	<1.00	<1.00	<1.00	<1.00	4	c
7842	Dehydrated leak	<1.00	<1.00	<1.00	<1.00	<1.00	4	c
7843	Dehydrated potato	<1.00	<1.00	<1.00	<1.00	<1.00	4	c
7989	Dehydrated potato	4.83	ND	ND			4	c
3160	Bread flour	2.62	1.48*	1.48*			5	a
5685	Chocolate donuts	1.56	<1.00	<1.00	<1.00	<1.00	5	a
7465	Pastry	1.48*	<1.00	<1.00	2.08	2.08	5	a

No.	Sample	Reference method: ISO 21527-1 or-2♦	Alternative method: SYMPHONY Agar 25°C Pour-plate method				Category	Type
			54 hrs		72 hrs			
			2 plates	1 plate	2 plates	1 plate		
7466	Pastry	<1.00	<1.00	<1.00	<1.00	<1.00	5	a
7467	Pastry	<1.00	<1.00	<1.00	1.00*	1.00*	5	a
7684	Rice cake	<1.00	<1.00	<1.00	<1.00	<1.00	5	b
7690	Marzipan	<1.00	<1.00	<1.00	<1.00	<1.00	5	b
3161	Milk chocolate	<1.00	<1.00	<1.00	<1.00	<1.00	5	c
3162	Chocolate dough	1.30*	<1.00	<1.00	<1.00	<1.00	5	c
5330	Cacao powder (100%)	<1.00	<1.00	<1.00	<1.00	<1.00	5	c
5331	Cacao powder (75%)	<2.00	<2.00	<2.00	<2.00	<2.00	5	c
5332	Honey	<3.00	<3.00	<3.00	<3.00	<3.00	5	c
5686	Dark chocolate (70%cocoa)	<1.00	<1.00	<1.00	1.00*	1.00*	5	c
5944	Dark chocolate	1.48*	1.30*	1.30*	1.30*	1.30*	5	c
7685	Praline	<1.00	<1.00	<1.00	<1.00	<1.00	5	c
7688	Honey	<1.00	<1.00	<1.00	<1.00	<1.00	5	c
4438	Raw material	1.48*	1.74	1.70	1.74	1.70	6	a
4441	Feed	2.30*	<2.00	<2.00	<2.00	<2.00	6	a
5340	Raw materials (corn)	2.60	<1.00	<1.00	1.30*	1.30*	6	a
5341	Raw material (corn)	2.51	<1.00	<1.00	1.48*	1.48*	6	a
5933	Raw material	<1.00	1.00*	1.00*	1.00*	1.00*	6	a
3514	Chicken feed	<1.00	<1.00	<1.00	<1.00	<1.00	6	b
5333	Pellets for cats	1.30*	1.30*	1.30*			6	b
5346	Turkey feed	3.56	<1.00	<1.00	3.00*	3.00*	6	b
5347	Laying feed	4.30	<1.00	<1.00			6	b
5929	Pellets for dog	1.30*	<1.00	<1.00	1.30*	1.30*	6	b
5930	Pellets for dog	1.00*	1.00*	1.00*	1.00*	1.00*	6	b
5931	Pellets for cat	1.74	1.48*	1.48*	1.48*	1.48*	6	b
5932	Pellets for cat	1.00*	<1.00	<1.00	<1.00	<1.00	6	b
6221	Pellets for dogs	<1.00	<1.00	<1.00	1.30*	1.30*	6	b
3515	Sausage for dogs	1.00*	<1.00	<1.00	<1.00	<1.00	6	c
3516	Sausage for dogs	<1.00	<1.00	<1.00	<1.00	<1.00	6	c
3517	Sausage for dogs	<1.00	<1.00	<1.00	<1.00	<1.00	6	c
3518	Feed for cats	<1.00	<1.00	<1.00	<1.00	<1.00	6	c
3519	Feed for cats	1.00*	<1.00	<1.00	1.00*	1.00*	6	c
3520	Feed for dogs	<1.00	<1.00	<1.00	<1.00	<1.00	6	c
4306	Sausage for dogs	>5.18	>5.18	>5.18	>5.18	>5.18	6	c
4755	Terrine for dog (lamb vegetables)	<4.00	<4.00	<4.00	<4.00	<4.00	6	c
4756	Terrine for cats (rabbits)	1.00*	3.92	3.96	3.96	3.95	6	c
5506	Terrin for cats	<2.00	<2.00	<2.00	<2.00	<2.00	6	c
5507	Terrin for dogs	2.56	2.30*	2.30*	2.30*	2.30*	6	c
5508	Sausage for dogs	<3.00	<3.00	<3.00	<3.00	<3.00	6	c
6224	Beef terrine for dogs	<3.00	3.30*	3.30*	6.41	6.45	6	c

No.	Sample	Reference method: ISO 21527-1 or-2	Alternative method: SYMPHONY Agar 25°C Pour-plate method				Category	Type
			54 hrs		72 hrs			
			2 plates	1 plate	2 plates	1 plate		
113118	Wipe, work bench, pork meat, before cleaning (meat industry)	2.89			>5.18	>5.18	7	a
114631	Bread burger's carpet sponge, after cleaning (burger bakery production)	2.66			<2.00	<2.00	7	a
114793	Wipe, Loader coveor chassis, before cleaning (seaweed industry)	<1.00			<1.00	<1.00	7	a
114794	Wipe, Loader water nozzles, before cleaning (seaweed industry)	<1.00			<1.00	<1.00	7	a
114795	Wipe, Polywash convoyer chassis, before cleaning (seaweed industry)	<1.00			<1.00	<1.00	7	a
114796	Wipe, Polywash conveyor rollers, before cleaning (seaweed industry)	<1.00			<1.00	<1.00	7	a
114797	Wipe, Press conveyor, before cleaning (seaweed industry)	<1.00			<1.00	<1.00	7	a
113553	Production wastes (meat industry)	2.56			2.48*	2.48*	7	c
115816	Dusts (dairy production)	1.96			<1.00	<1.00	7	c
115817	Dusts (dairy production)	1.00*			<1.00	<1.00	7	c

*: Results with less than 4 colonies per plate with the reference and/or the alternative method

Table 4 - Samples not used for the calculations - Spreading method

No.	Sample	Reference method: ISO 21527-1 or-2♦	Alternative method: SYMPHONY Agar 25°C Spreading method				Category	Type
			54 hrs		72 hrs			
			2 plates	1 plate	2 plates	1 plate		
3507	Bacon	>7.18	>7.18	>7.18	>7.18	>7.18	1	a
3508	RTE salad (Caesar)	>7.18	>7.18	>7.18	>7.18	>7.18	1	a
4300	Seasoned grated carrots	1.56	<1.00	<1.00	<1.00	<1.00	1	a
4301	Baccon	<1.00	<1.00	<1.00	<1.00	<1.00	1	a
5896	RTC meat meal	<1.00	3.00	3.00	3.04	3.00	1	b
3147	Culinary aids (fish)	<1.00	<1.00	<1.00	>7.18	>7.18	1	c
3149	Culinary aids (beef)	<1.00	<1.00	<1.00	<1.00	<1.00	1	c
4298	Culinary aids (veal)	2.11	1.48*	1.48*	<1.00	<1.00	1	c
5338	Culinary aids	1.48*	<1.00	<1.00	<1.00	<1.00	1	c
5339	Culinary aids	<1.00	<1.00	<1.00	<1.00	<1.00	1	c
5348	Culinary aids	1.00*	<1.00	<1.00	<1.00	<1.00	1	c
5349	Culinary aids	<1.00	<1.00	<1.00	<1.00	<1.00	1	c
5893	Ketchup	<1.00	1.91	1.90	1.86	1.85	1	c
5895	Dressing	2.00*	2.00*	2.00*	2.00*	2.00*	1	c
5898	Ketchup	<1.00	<2.00	<2.00	<2.00	<2.00	1	c
6385	Tomato sauce	<1.00	<1.00	<1.00	<1.00	<1.00	1	c
5309	Fresh cream	<1.00	<1.00	<1.00	<1.00	<1.00	2	a
5310	Pasteurized dairy dessert	<1.00	1.00*	1.00*	1.00*	1.00*	2	a
5311	Pasteurized dairy dessert	1.00*	<1.00	<1.00	<1.00	<1.00	2	a
5313	Pasteurized milk	<1.00	<1.00	<1.00	<1.00	<1.00	2	a
5314	Pasteurized chocolate milk drink	<1.00	<1.00	<1.00	<1.00	<1.00	2	a
5503	Dairy dessert	1.48*	1.00*	1.00*	2.20	2.15	2	a
7462	Fresh cream	<1.00	<1.00	<1.00	<1.00	<1.00	2	a
7464	Fresh cream	<1.00	<1.00	<1.00	<1.00	<1.00	2	a
7838	Pastry	>5.18	>5.18	>5.18	>5.18	>5.18	2	a
4430	Milk powder	<1.00	<1.00	<1.00	<1.00	<1.00	2	c
4432	Whole milk powder	1.65	1.48*	1.48*			2	c
5326	Skim milk powder	<2.00	<2.00	<2.00	<2.00	<2.00	2	c
4429	White egg powder	1.60*	2.08*	2.08*	2.18	2.20	3	a
5327	Yolk egg powder	1.56	<1.00	<1.00	1.00*	1.00*	3	a
5328	Egg based powder	<1.00	<1.00	<1.00	1.00*	1.00*	3	a
5329	Egg based powder	2.20	1.00*	1.00*			3	a
5937	Egg yolk powder	1.96	<1.00	<1.00			3	a
5938	Preparation for custard	<1.00	<1.00	<1.00	<1.00	<1.00	3	a
3150	Fresh pastas	<1.00	<1.00	<1.00	<1.00	<1.00	3	b
3151	Fresh pastas	<1.00	<1.00	<1.00	<1.00	<1.00	3	b
3153	Egg based dessert	<1.00	1.30*	1.30*	1.30*	1.30*	3	b
3154	Egg based dessert	<1.00	<1.00	<1.00	<1.00	<1.00	3	b

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

No.	Sample	Reference method: ISO 21527-1 or-2♦	Alternative method: SYMPHONY Agar 25°C Spreading method				Category	Type
			54 hrs		72 hrs			
			2 plates	1 plate	2 plates	1 plate		
3155	Custard	<1.00	<1.00	<1.00	<1.00	<1.00	3	b
4243	Smoked salmon terrine	<1.00	1.00*	1.00*	1.00*	1.00*	3	c
4295	Cooked shrimp	1.00*	1.00*	1.00*	1.30*	1.30*	3	c
4757	Marinated fish	1.00*	<1.00	<1.00	<1.00	<1.00	3	c
3509	Fruits salad	>7.18	>7.18	>7.18	>7.18	>7.18	4	a
4236	Orange jelly	1.00*	<1.00	<1.00	<1.00	<1.00	4	a
4237	Grenadine syrup	4.49	<1.00	<1.00		<1.00	4	a
7459	Pineapple and passion fruit juice	<1.00	<1.00	<1.00	<1.00	<1.00	4	a
7460	Multifruit juice	<1.00	<1.00	<1.00	<1.00	<1.00	4	a
7461	Orange juice	<1.00	<1.00	<1.00	<1.00	<1.00	4	a
7686	Orange jam	<1.00	<1.00	<1.00	<1.00	<1.00	4	a
7687	Strawberry jam	<1.00	<1.00	<1.00	<1.00	<1.00	4	a
7984	Apple and mango juice	4.20	ND	ND			4	a
3156	Cereals	1.91	1.48*	1.48*			4	b
3157	Cereals	2.04	1.00*	1.00*			4	b
3510	Muesli	1.91	<1.00	<1.00	<1.00	<1.00	4	b
5342	Cereals	2.04	<1.00	<1.00	<1.00	<1.00	4	b
7689	Chocolate cereals	<1.00	<1.00	<1.00	<1.00	<1.00	4	b
7691	Chocolate muesli	<1.00	<1.00	<1.00	<1.00	<1.00	4	b
3148	Soya	<1.00	1.00*	1.00*	1.30*	1.30*	4	c
3511	Dried banana	2.38	1.48*	1.48*	1.48*	1.48*	4	c
5343	Shallots in strips	<1.00	<1.00	<1.00	<1.00	<1.00	4	c
5344	Dehydrated carrots	<1.00	<1.00	<1.00	<1.00	<1.00	4	c
5688	Hazelnuts	>6.18	<1.00	<1.00	2.20	2.23	4	c
5942	Candied fruits	1.00*	1.00*	1.00*	1.00*	1.00*	4	c
7841	Dehydrated carrots	<1.00	<1.00	<1.00	<1.00	<1.00	4	c
7842	Dehydrated leak	<1.00	<1.00	<1.00	<1.00	<1.00	4	c
7843	Dehydrated potato	<1.00	<1.00	<1.00	<1.00	<1.00	4	c
7989	Dehydrated potato	4.83	ND	ND			4	c
5685	Chocolate donuts	1.56	<1.00	<1.00	<1.00	<1.00	5	a
7465	Pastry	1.48*	<1.00	<1.00	2.11	2.11	5	a
7466	Pastry	<1.00	<1.00	<1.00	1.30*	1.30*	5	a
7467	Pastry	<1.00	<1.00	<1.00	1.48*	1.48*	5	a
7684	Rice cake	<1.00	<1.00	<1.00	<1.00	<1.00	5	b
7690	Marzipan	<1.00	<1.00	<1.00	<1.00	<1.00	5	b
3161	Milk chocolate	<1.00	<1.00	<1.00	<1.00	<1.00	5	c
3162	Chocolate dough	1.30*	<1.00	<1.00	<1.00	<1.00	5	c
4436	Cocoa powder	3.26	<2.00	<2.00			5	c
5330	Cacao powder (100%)	<1.00	<1.00	<1.00	<1.00	<1.00	5	c
5331	Cacao powder (75%)	<2.00	<2.00	<2.00	<2.00	<2.00	5	c
5332	Honey	<3.00	<3.00	<3.00	<3.00	<3.00	5	c
5686	Dark chocolate (70%cocoa)	<1.00	<1.00	<1.00	<1.00	<1.00	5	c

No.	Sample	Reference method: ISO 21527-1 or-2♦	Alternative method: SYMPHONY Agar 25°C Spreading method				Category	Type
			54 hrs		72 hrs			
			2 plates	1 plate	2 plates	1 plate		
5901	Honey	4.57	1.00*	1.00*	1.30*	1.30*	5	c
5944	Dark chocolate	1.48*	1.74	1.70	1.74	1.70	5	c
7685	Praline	<1.00	<1.00	<1.00	<1.00	<1.00	5	c
7688	Honey	<1.00	<1.00	<1.00	<1.00	<1.00	5	c
4438	Raw material	1.48*	<1.00	<1.00	1.30*	1.30*	6	a
4441	Feed	2.30*	<2.00	<2.00	<2.00	<2.00	6	a
5340	Raw materials (corn)	2.60	1.00*	1.00*			6	a
5341	Raw material (corn)	2.51	1.48*	1.48*			6	a
5933	Raw material	<1.00	<1.00	<1.00	<1.00	<1.00	6	a
3514	Chicken feed	<1.00	<1.00	<1.00	<1.00	<1.00	6	b
5333	Pellets for cats	1.30*	1.30*	1.30*	1.30*	1.30*	6	b
5346	Turkey feed	3.56	<3.00	<3.00	<3.00	<3.00	6	b
5929	Pellets for dog	1.30*	1.48*	1.48*	1.65	1.70	6	b
5930	Pellets for dog	1.00*	<1.00	<1.00	<1.00	<1.00	6	b
5932	Pellets for cat	1.00*	<1.00	<1.00	<1.00	<1.00	6	b
6221	Pellets for dogs	<1.00	<1.00	<1.00	<1.00	<1.00	6	b
3515	Sausage for dogs	1.00*	1.48*	1.48	1.48*	1.48*	6	c
3516	Sausage for dogs	<1.00	<1.00	<1.00	<1.00	<1.00	6	c
3517	Sausage for dogs	<1.00	<1.00	<1.00	<1.00	<1.00	6	c
3518	Feed for cats	<1.00	<1.00	<1.00	<1.00	<1.00	6	c
3519	Feed for cats	1.00*	<1.00	<1.00	<1.00	<1.00	6	c
3520	Feed for dogs	<1.00	<1.00	<1.00	<1.00	<1.00	6	c
4306	Sausage for dogs	>5.18	>5.18	>5.18	>5.18	>5.18	6	c
4755	Terrine for dog (lamb vegetables)	<4.00	5.18	5.18	5.18	5.15	6	c
4756	Terrine for cats (rabbits)	1.00*	4.80	4.78	4.84	4.82	6	c
5506	Terrin for cats	<2.00	<2.00	<2.00	<2.00	<2.00	6	c
5508	Sausage for dogs	<3.00	<3.00	<3.00	<3.00	<3.00	6	c
6224	Beef terrine for dogs	<3.00	7.00	7.00	7.65	7.65	6	c

No.	Sample	Reference method: ISO 21527-1 or-2	Alternative method: SYMPHONY Agar 25°C Spreading method				Category	Type
			54 hrs		72 hrs			
			2 plates	1 plate	2 plates	1 plate		
114793	Wipe, Loader coveor chassis, before cleaning (seaweed industry)	<1.00	<1.00	<1.00	<1.00	<1.00	7	a
114794	Wipe, Loader water nozzles, before cleaning (seaweed industry)	<1.00	<1.00	<1.00	<1.00	<1.00	7	a
114795	Wipe, Polywash convoyer chassis, before cleaning (seaweed industry)	<1.00	<1.00	<1.00	<1.00	<1.00	7	a
114796	Wipe, Polywash conveyor rollers, before cleaning (seaweed industry)	<1.00	<1.00	<1.00	<1.00	<1.00	7	a
114797	Wipe, Press conveyor, before cleaning (seaweed industry)	<1.00	<1.00	<1.00	<1.00	<1.00	7	a
113133	Chipolatas wastes (meat industry)	4.23	3.48*	3.48*			7	c
113553	Production wastes (meat industry)	2.56	2.48*	2.48*	2.48*	2.48*	7	c
115816	Dusts (dairy production)	1.96	<1.00	<1.00	<1.00	<1.00	7	c
115817	Dusts (dairy production)	1.00*	<1.00	<1.00	<1.00	<1.00	7	c
115818	Dusts (dairy production)	3.90	2.30*	2.30*			7	c

*: Results with less than 4 colonies per plate with the reference and/or the alternative method

3.1.3.1 Statistical interpretation

The obtained data were analysed using the scatter plot. The graphs are provided with the line of identity (y = x). Each single plate interpretation was compared to the two-plate interpretation.

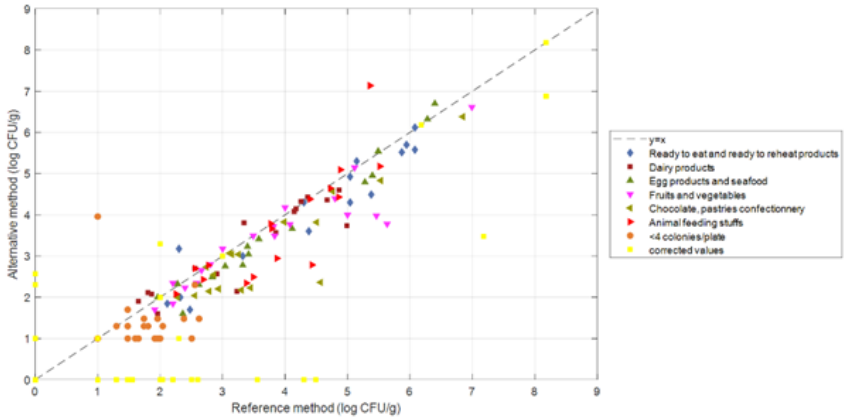
The data plotted for each category, each method with the different incubation times are given in **Appendix 5**; the data plotted for all categories is given Figure 1.

Figure 1 - Data plotted for all products

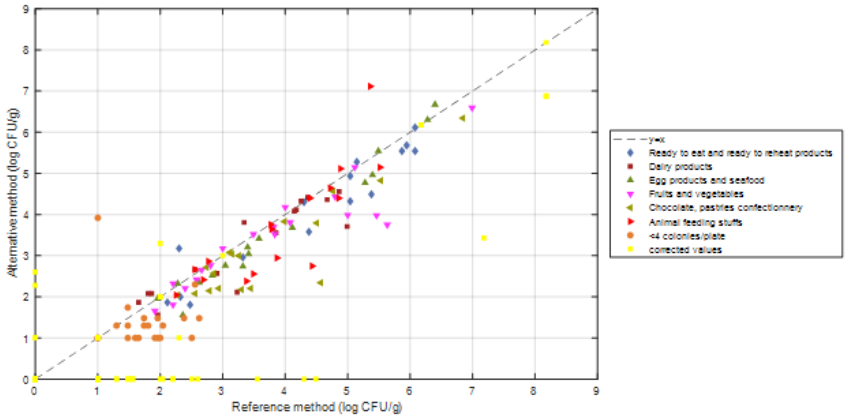
All products

Pour Plate method

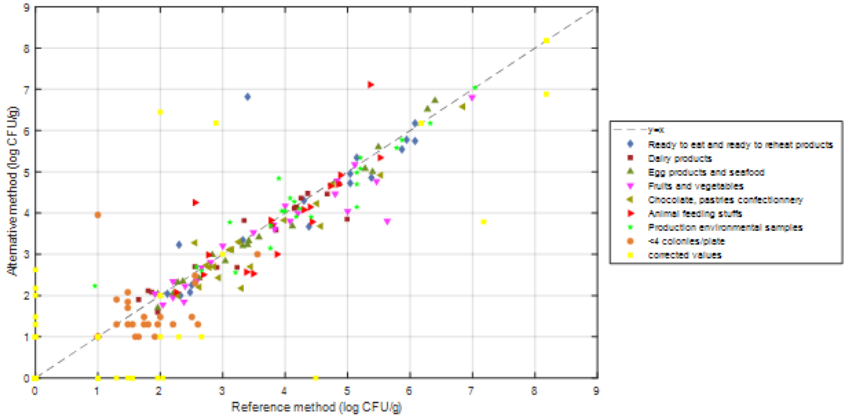
All products – 54h Pour plate – 1 plate



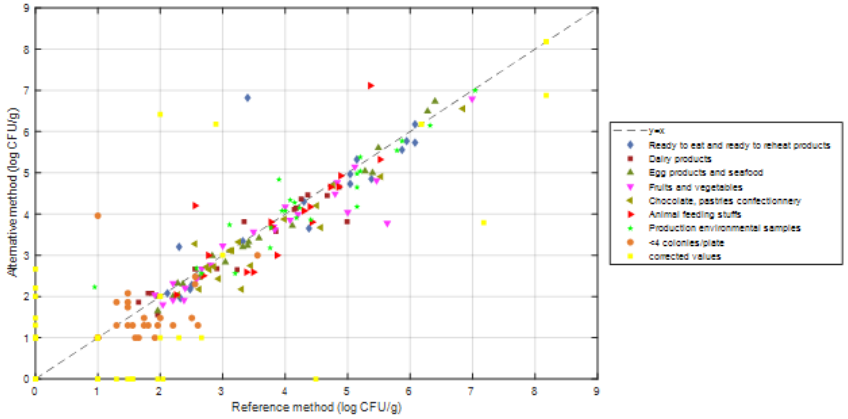
All products – 54h Pour plate – 2 plates



All products – 72h Pour plate – 1 plate



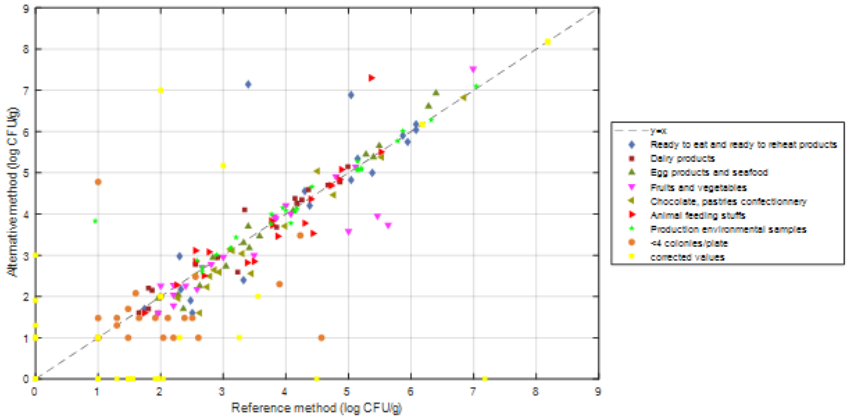
All products – 72h Pour plate – 2 plates



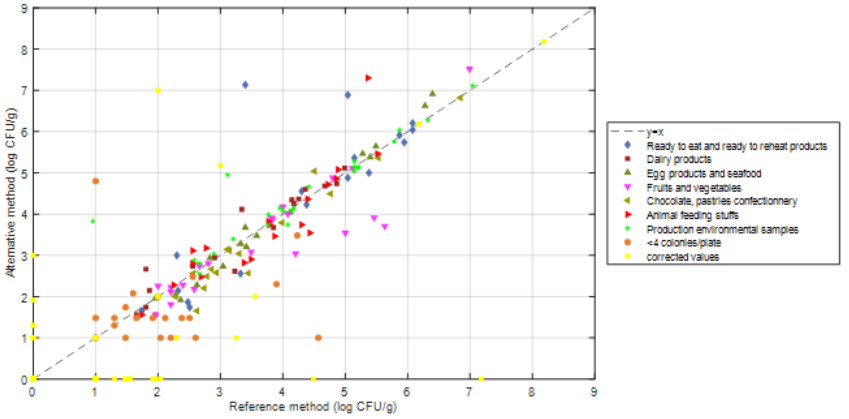
All products

Spreading method

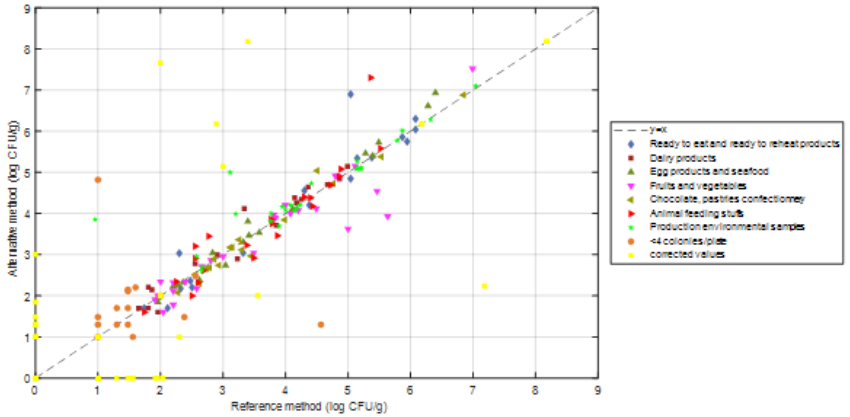
All products – 54h Spreading – 1 plate



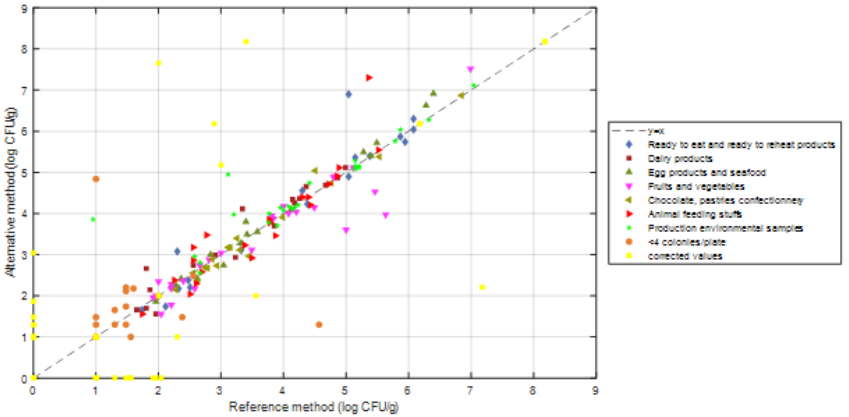
All products – 54h spreading– 2 plates



All products – 72h Spreading – 1 plate



All products – 72h Spreading – 2 plates



The values calculated for the difference of the means ($\overline{D}$), the average, the Standard deviation differences (SD) and the upper and lower 95% confidence limit of the bias per category and for all combined categories are provided in Table 5. Single plate interpretation results were compared to the results obtained by the interpretation with two plates.

Table 5 - Calculated values

Method		Categories	n		Bias		SD		95% lower limit		95% upper limit	
			2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate
Pour plate 54h	1	Ready to eat and ready to reheat products	15	15	-0.28	-0.28	0.45	0.45	-1.27	-1.29	0.71	0.72
	2	Dairy products	16	16	-0.17	-0.15	0.47	0.47	-1.22	-1.18	0.87	0.88
	3	Egg products and seafood	16	16	-0.25	-0.24	0.28	0.28	-0.86	-0.86	0.37	0.37
	4	Fruit and vegetables	19	19	-0.34	-0.33	0.55	0.55	-1.53	-1.51	0.85	0.85
	5	Chocolate, pastries, confectionery	17	17	-0.57	-0.56	0.56	0.55	-1.79	-1.77	0.65	0.64
	6	Animal feeding stuffs	16	16	-0.25	-0.24	0.74	0.74	-1.87	-1.88	1.38	1.39
		All categories	**99**	**99**	**-0.31**	**-0.31**	**0.53**	**0.53**	**-1.37**	**-1.37**	**0.75**	**0.75**
Pour plate 72h	1	Ready to eat and ready to reheat products	17	17	0.07	0.07	0.93	0.94	-1.96	-1.97	2.11	2.11
	2	Dairy products	16	16	-0.11	-0.08	0.40	0.39	-0.98	-0.94	0.77	0.77
	3	Egg products and seafood	18	18	-0.09	-0.08	0.20	0.21	-0.53	-0.53	0.35	0.37
	4	Fruit and vegetables	23	23	-0.24	-0.24	0.44	0.44	-1.18	-1.18	0.71	0.70
	5	Chocolate, pastries, confectionery	18	18	-0.27	-0.27	0.41	0.41	-1.17	-1.17	0.63	0.63
	6	Animal feeding stuffs	17	17	-0.05	-0.05	0.74	0.75	-1.65	-1.68	1.55	1.58
	7	Production environmental samples	24	24	-0.04	-0.03	0.49	0.49	-1.07	-1.07	1.00	1.00
		All categories	**133**	**133**	**-0.11**	**-0.10**	**0.55**	**0.55**	**-1.20**	**-1.20**	**0.99**	**1.00**

Method		Categories	n		Bias		SD		95% lower limit		95% upper limit	
			2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate
Spreading 54h	1	Ready to eat and ready to reheat products	17	17	0.21	0.19	1.09	1.11	-2.17	-2.23	2.59	2.61
	2	Dairy products	17	17	0.08	0.06	0.36	0.31	-0.70	-0.61	0.87	0.74
	3	Egg products and seafood	16	16	-0.01	-0.03	0.26	0.30	-0.60	-0.68	0.57	0.63
	4	Fruit and vegetables	21	21	-0.32	-0.26	0.65	0.62	-1.71	-1.58	1.07	1.06
	5	Chocolate, pastries, confectionery	16	16	-0.24	-0.26	0.35	0.36	-1.02	-1.05	0.53	0.53
	6	Animal feeding stuffs	19	19	-0.01	-0.01	0.59	0.59	-1.29	-1.28	1.27	1.27
	7	Production environmental samples	24	24	0.24	0.23	0.69	0.69	-1.21	-1.22	1.69	1.68
		All categories	**130**	**130**	**0.00**	**0.00**	**0.65**	**0.65**	**-1.30**	**-1.28**	**1.30**	**1.28**
Spreading 72h	1	Ready to eat and ready to reheat products	17	17	0.09	0.08	0.53	0.53	-1.06	-1.08	1.25	1.24
	2	Dairy products	18	18	0.11	0.10	0.31	0.26	-0.56	-0.47	0.79	0.67
	3	Egg products and seafood	18	18	0.07	0.07	0.21	0.22	-0.38	-0.40	0.52	0.53
	4	Fruit and vegetables	26	26	-0.18	-0.18	0.49	0.50	-1.22	-1.23	0.86	0.86
	5	Chocolate, pastries, confectionery	17	17	-0.05	-0.07	0.21	0.22	-0.51	-0.54	0.41	0.40
	6	Animal feeding stuffs	21	21	0.08	0.08	0.53	0.53	-1.05	-1.05	1.21	1.21
	7	Production environmental samples	25	25	0.27	0.26	0.68	0.69	-1.17	-1.19	1.70	1.71
		All categories	**142**	**142**	**0.06**	**0.05**	**0.49**	**0.49**	**-0.91**	**-0.92**	**1.02**	**1.01**

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

With the single plate interpretation, as the two-plates interpretations, the bias for pour plate method at 54h is higher than that at 72h.

Note that for all categories for spreading method, the bias was equal or very close for both interpretations (single plate and two plate interpretations). The log difference was maximum -0.01 for the single plate interpretation compared to the two plates interpretation.

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

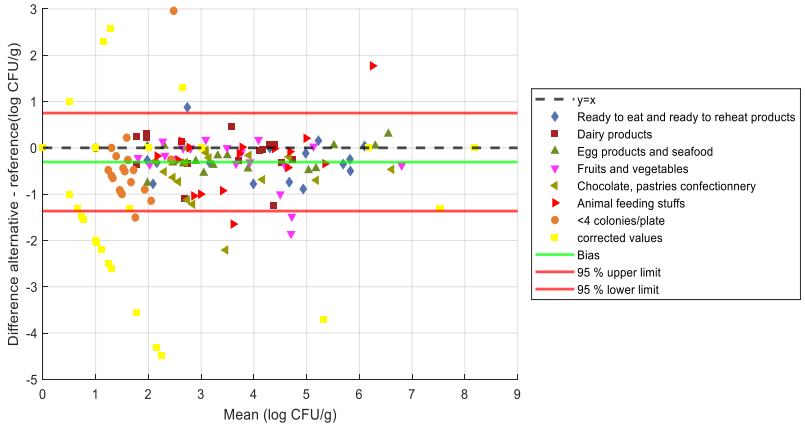
The Bland-Altman difference plots for all categories are given in Figure 2.

Figure 2 - Bland-Altman difference plots for all products

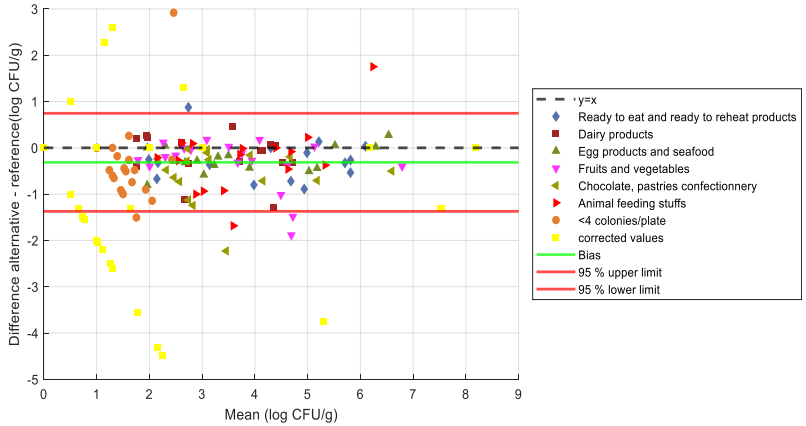
All products

Pour plate method

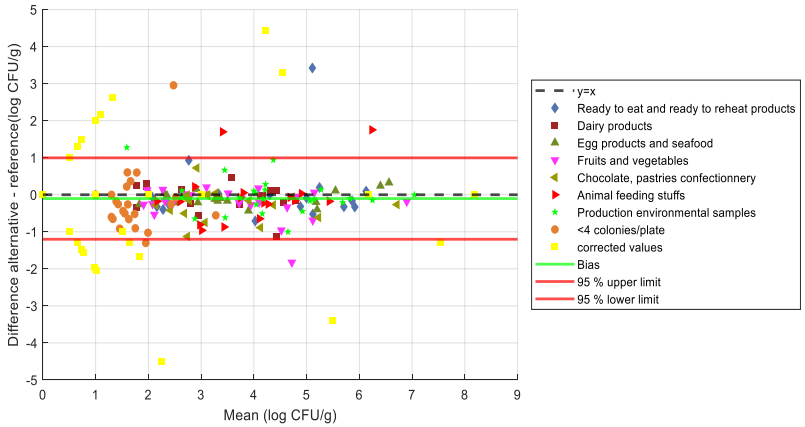
54h– 1 plate



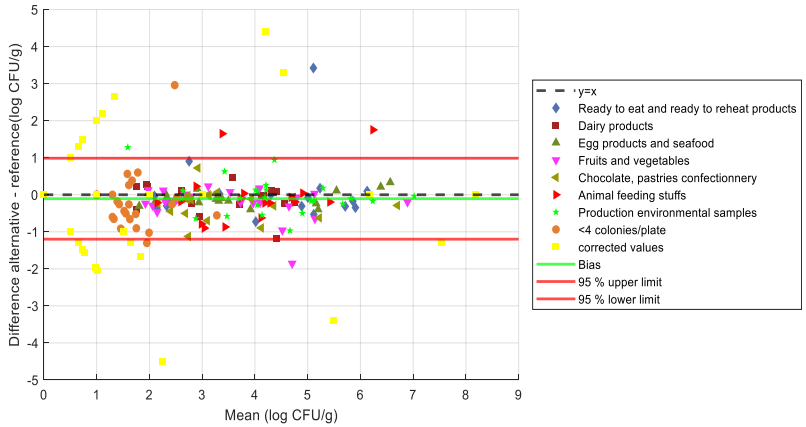
54h– 2 plates



72h– 1 plate



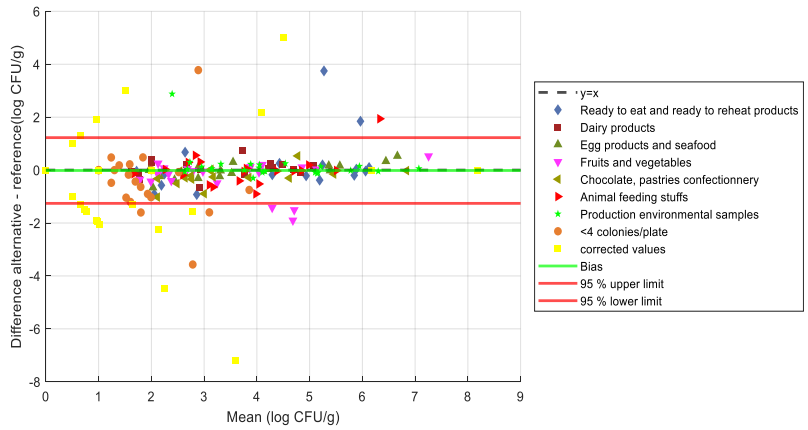
72h– 2 plates



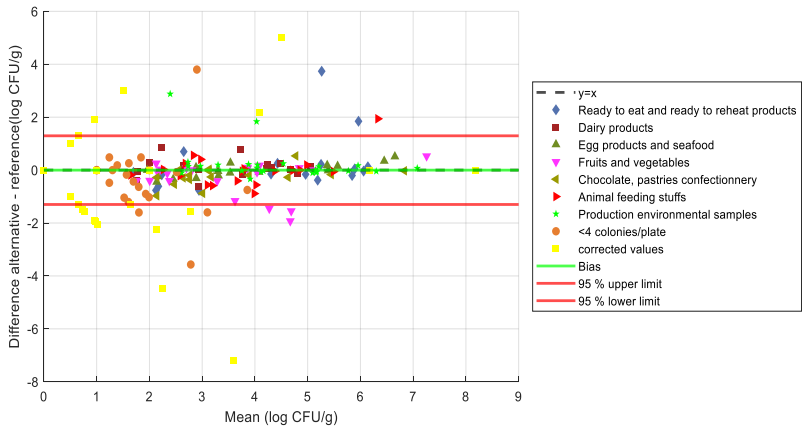
All products

Spreading method

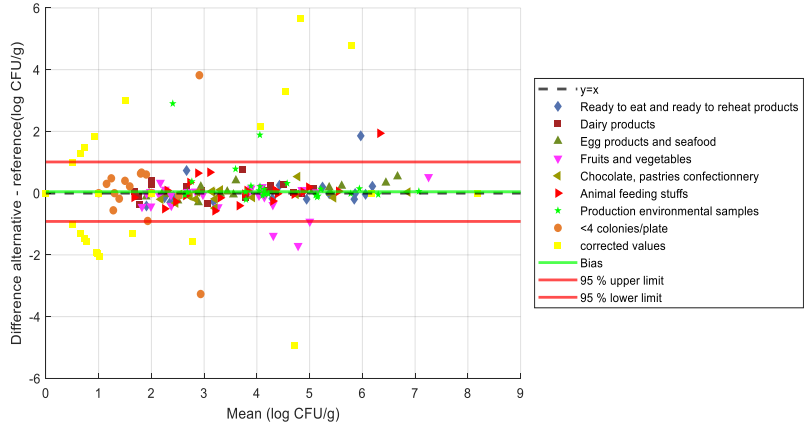
54h– 1 plate



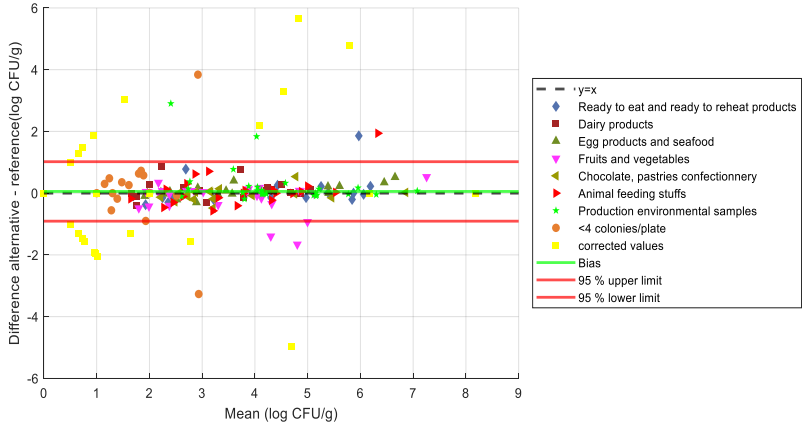
54h – 2 plates



72h – 1 plate



72h– 2 plates



Samples for which the difference between the result obtained with the reference and the alternative methods is above or lower than the 95 % confidence limits are listed in Table 6.

Table 6 - Enumeration results outside the confidence limits

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

Pour plate - 54h															
Classification of the data	Category	Type	N° Sample	Product	Reference method	Alternative method		Values before correction (Reference or/and alternative method)		Mean		Difference		LCL/UCL	
						2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate
Interpretable	1	a	3506	RTE salad (Piémontaise)	2.30	3.18	3.18	/	/	2.74	2.74	0.88	0.88		
	4	b	5899	Cereals	5.46	3.98	3.98	/	/	4.72	4.72	-1.48	-1.48		
	4	b	5900	Cereals	5.63	3.75	3.78	/	/	4.69	4.71	-1.89	-1.86		
	5	c	5901	Honey	4.57	2.34	2.36	/	/	3.46	3.46	-2.23	-2.21		
	6	a	4439	Rape	4.43	2.75	2.79	/	/	3.59	3.61	-1.68	-1.65		
	6	c	6226	Sausage for dogs	5.36	7.11	7.13	/	/	6.24	6.25	1.75	1.77		
< 4 colonies /plate	1	b	3909	RTRH (chicken, apricots)	2.51	1.00	1.00	/	/	1.75	1.75	-1.51	-1.51		
	6	c	4756	Terrine for cats (rabbits)	1.00	3.92	3.96	/	/	2.46	2.48	2.92	2.96		
< or >	1	a	4300	Seasoned grated carrots	1.56	0.00	0.00	1.00	1.00	0.78	0.78	-1.56	-1.56	-1.37/ 0.75	-1.37/ 0.75
	1	b	5896	RTC meat meal	0.00	2.60	2.57	1.00	1.00	1.30	1.28	2.60	2.57		
	1	c	5338	Culinary aids	1.48	0.00	0.00	1.00	1.00	0.74	0.74	-1.48	-1.48		
	1	c	5893	Ketchup	0.00	2.28	2.30	1.00	1.00	1.14	1.15	2.28	2.30		
	1	c	5895	Dressing	2.00	0.00	0.00	1.00	1.00	1.00	1.00	-2.00	-2.00		
	1	c	5898	Ketchup	0.00	1.00	1.00	1.00 / 2.00	1.00 / 2.00	0.50	0.50	1.00	1.00		
	3	a	5327	Yolk egg powder	1.56	0.00	0.00	1.00	1.00	0.78	0.78	-1.56	-1.56		
	3	a	5329	Egg based powder	2.20	0.00	0.00	1.00	1.00	1.10	1.10	-2.20	-2.20		
	4	a	4237	Grenadine syrup	4.49	0.00	0.00	1.00	1.00	2.25	2.25	-4.49	-4.49		
	4	b	4437	Breakfasts cereals	2.20	0.00	0.00	1.00	1.00	1.10	1.10	-2.20	-2.20		

Pour plate - 54h																
Classification of the data	Category	Type	N° Sample	Product	Reference method	Alternative method		Values before correction (Reference or/and alternative method)		Mean		Difference		LCL/UCL	
						2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate
	4	b	5342	Cereals	2.04	0.00	0.00	1.00	1.00	1.02	1.02	-2.04	-2.04		
	4	c	5688	Hazelnuts	7.18	3.43	3.48	6.18	6.18	5.31	5.33	-3.75	-3.70		
	5	a	5685	Chocolate donuts	1.56	0.00	0.00	1.00	1.00	0.78	0.78	-1.56	-1.56		
	5	a	7465	Pastry	1.48	0.00	0.00	1.00	1.00	0.74	0.74	-1.48	-1.48		
	6	a	5340	Raw materials (corn)	2.60	0.00	0.00	1.00	1.00	1.30	1.30	-2.60	-2.60		
	6	a	5341	Raw material (corn)	2.51	0.00	0.00	1.00	1.00	1.25	1.25	-2.51	-2.51		
	6	a	5933	Raw material	0.00	1.00	1.00	1.00	1.00	0.50	0.50	1.00	1.00		
	6	b	5346	Turkey feed	3.56	0.00	0.00	1.00	1.00	1.78	1.78	-3.56	-3.56		
	6	b	5347	Laying feed	4.30	0.00	0.00	1.00	1.00	2.15	2.15	-4.30	-4.30		
	6	c	6224	Beef terrin for dogs	2.00	3.30	3.30	3.00	3.00	2.65	2.65	1.30	1.30		

Pour plate - 72h															
Classification of the data	Category	Type	N° Sample	Product	Reference method	Alternative method		Values before correction (Reference or/and alternative method)		Mean		Difference		LCL/UCL	
						2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate
Interpretable	1	b	6228	RTRH (veal)	3.40	6.82	6.82	/	/	5.11	5.11	3.42	3.42	-1.20/ 0.99	-1.20/ 1.00
	4	b	5900	Cereals	5.63	3.78	3.81	/	/	4.71	4.72	-1.86	-1.83		
	6	c	6225	Poultry terrine for cats	2.56	4.20	4.26	/	/	3.38	3.41	1.65	1.70		
	6	c	6226	Sausage for dogs	5.36	7.11	7.11	/	/	6.24	6.24	1.75	1.75		
	7	c	115814	Rinse water (bakery production)	0.95	2.23	2.23	/	/	1.59	1.59	1.28	1.28		
< 4 colonies /plate	6	a	5340	Raw materials (corn)	2.60	1.30	1.30	/	/	1.95	1.95	-1.30	-1.30		
	6	c	4756	Terrine for cats (rabbits)	1.00	3.96	3.95	/	/	2.48	2.48	2.96	2.95		
< or >	1	a	3508	RTE salad (Caesar)	8.18	6.88	6.88	7.18	7.18	7.53	7.53	-1.30	-1.30		
	1	a	4300	Seasoned grated carrots	1.56	0.00	0.00	1.00	1.00	0.78	0.78	-1.56	-1.56		
	1	b	5896	RTC meat meal	0.00	2.66	2.62	1.00	1.00	1.33	1.31	2.66	2.62		
	1	c	3147	Culinary aids (fish)	0.00	1.00	1.00	1.00	1.00	0.50	0.50	1.00	1.00		
	1	c	5338	Culinary aids	1.48	0.00	0.00	1.00	1.00	0.74	0.74	-1.48	-1.48		
	1	c	5893	Ketchup	0.00	2.20	2.18	1.00	1.00	1.10	1.09	2.20	2.18		
	1	c	5898	Ketchup	0.00	2.00	2.00	1.00	1.00	1.00	1.00	2.00	2.00		
	3	b	3153	Egg based dessert	0.00	1.48	1.48	1.00	1.00	0.74	0.74	1.48	1.48		
	4	a	4237	Grenadine syrup	4.49	0.00	0.00	1.00	1.00	2.25	2.25	-4.49	-4.49		
	4	b	5342	Cereals	2.04	0.00	0.00	1.00	1.00	1.02	1.02	-2.04	-2.04		
	4	c	5688	Hazelnuts	7.18	3.79	3.79	6.18	6.18	5.49	5.48	-3.39	-3.39		
	5	a	5685	Chocolate donuts	1.56	0.00	0.00	1.00	1.00	0.78	0.78	-1.56	-1.56		
	5	a	7467	Pastry	0.00	1.00	1.00	1.00	1.00	0.50	0.50	1.00	1.00		
	5	c	5686	Dark chocolate (70%cocoa)	0.00	1.00	1.00	1.00	1.00	0.50	0.50	1.00	1.00		
	5	c	3162	Chocolate dough	1.30	0.00	0.00	1.00	1.00	0.65	0.65	-1.30	-1.30		

Pour plate - 72h															
Classification of the data	Category	Type	N° Sample	Product	Reference method	Alternative method		Values before correction (Reference or/and alternative method)		Mean		Difference		LCL/UCL	
						2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate
	6	a	4441	Feed	2.30	1.00	1.00	2.00	2.00	1.65	1.65	-1.30	-1.30		
	6	a	5933	Raw material	0.00	1.00	1.00	1.00	1.00	0.50	0.50	1.00	1.00		
	6	b	6221	Pellets for dogs	0.00	1.30	1.30	1.00	1.00	0.65	0.65	1.30	1.30		
	6	c	6224	Beef terrine for dogs	2.00	6.41	6.45	3.00	3.00	4.21	4.22	4.41	4.45		
	7	a	113118	Wipe, work bench, pork meat, before cleaning (meat industry)	2.89	6.18	6.18	5.18	5.18	4.54	4.54	3.29	3.29		
	7	a	114631	Bread burger's carpet sponge, after cleaning (burger bakery production)	2.66	1.00	1.00	2.00	2.00	1.83	1.83	-1.66	-1.66		
	7	c	115816	Dusts (dairy production)	1.96	0.00	0.00	1.00	1.00	0.98	0.98	-1.96	-1.96		

Spreading - 54h															
Classification of the data	Category	Type	N° Sample	Product	Reference method	Alternative method		Values before correction (Reference or/and alternative method)		Mean		Difference		LCL/UCL	
						2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate
Interpretable	1	a	3505	Grated carrots	5.04	6.89	6.89	/	/	5.96	5.96	1.85	1.85	-1.30/ 1.30	-1.28/ 1.28
	1	b	6228	RTRH (veal)	3.40	7.13	7.15	/	/	5.27	5.27	3.74	3.75		
	4	b	5899	Cereals	5.46	3.91	3.95	/	/	4.69	4.71	-1.55	-1.51		
	4	b	5900	Cereals	5.63	3.71	3.73	/	/	4.67	4.68	-1.93	-1.90		
	4	c	5689	Nuts	5.00	3.54	3.58	/	/	4.27	4.29	-1.46	-1.42		
	6	c	6226	Sausage for dogs	5.36	7.30	7.30	/	/	6.33	6.33	1.94	1.94		
	7	c	113555	Pâté wastes (meat industry)	3.11	4.95	4.95	/	/	4.03	4.03	1.84	1.84		
	7	c	115814	Rinse water (bakery production)	0.95	3.83	3.83	/	/	2.39	2.39	2.88	2.88		
< 4 colonies /plate	5	c	5901	Honey	4.57	1.00	1.00	/	/	2.78	2.78	-3.57	-3.57		
	6	a	5340	Raw materials (corn)	2.60	1.00	1.00	/	/	1.80	1.80	-1.60	-1.60		
	6	c	4756	Terrine for cats (rabbits)	1.00	4.80	4.78	/	/	2.90	2.89	3.80	3.78		
	7	c	115818	Dusts (dairy production)	3.90	2.30	2.30	/	/	3.10	3.10	-1.60	-1.60		

Spreading - 54h															
Classification of the data	Category	Type	N° Sample	Product	Reference method	Alternative method		Values before correction (Reference or/and alternative method)		Mean		Difference		LCL/UCL	
						2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate
< or >	1	a	4300	Seasoned grated carrots	1.56	0.00	0.00	1.00	1.00	0.78	0.78	-1.56	-1.56		
	1	b	5896	RTC meat meal	0.00	3.00	3.00	1.00	1.00	1.50	1.50	3.00	3.00		
	1	c	5338	Culinary aids	1.48	0.00	0.00	1.00	1.00	0.74	0.74	-1.48	-1.48		
	1	c	5893	Ketchup	0.00	1.91	1.90	1.00	1.00	0.96	0.95	1.91	1.90		
	3	a	5327	Yolk egg powder	1.56	0.00	0.00	1.00	1.00	0.78	0.78	-1.56	-1.56		
	3	a	5937	Egg yolk powder	1.96	0.00	0.00	1.00	1.00	0.98	0.98	-1.96	-1.96		
	3	b	3153	Egg based dessert	0.00	1.30	1.30	1.00	1.00	0.65	0.65	1.30	1.30		
	4	a	4237	Grenadine syrup	4.49	0.00	0.00	1.00	1.00	2.25	2.25	-4.49	-4.49		
	4	b	3510	Muesli	1.91	0.00	0.00	1.00	1.00	0.96	0.96	-1.91	-1.91		
	4	b	5342	Cereals	2.04	0.00	0.00	1.00	1.00	1.02	1.02	-2.04	-2.04		
	4	c	5688	Hazelnuts	7.18	0.00	0.00	6.18 / 1.00	6.18 / 1.00	3.59	3.59	-7.18	-7.18		
	5	a	5685	Chocolate donuts	1.56	0.00	0.00	1.00	1.00	0.78	0.78	-1.56	-1.56		
	5	a	7465	Pastry	1.48	0.00	0.00	1.00	1.00	0.74	0.74	-1.48	-1.48		
	5	c	3162	Chocolate dough	1.30	0.00	0.00	1.00	1.00	0.65	0.65	-1.30	-1.30		
	5	c	4436	Cocoa powder	3.26	1.00	1.00	2.00	2.00	2.13	2.13	-2.26	-2.26		
	6	a	4438	Raw material	1.48	0.00	0.00	1.00	1.00	0.74	0.74	-1.48	-1.48		
	6	a	4441	Feed	2.30	1.00	1.00	2.00	2.00	1.65	1.65	-1.30	-1.30		
	6	b	5346	Turkey feed	3.56	2.00	2.00	3.00	3.00	2.78	2.78	-1.56	-1.56		
	6	c	4755	Terrine for dog (lamb vegetables)	3.00	5.18	5.18	4.00	4.00	4.09	4.09	2.18	2.18		
	6	c	6224	Beef terrine for dogs	2.00	7.00	7.00	3.00	3.00	4.50	4.50	5.00	5.00		
	7	c	115816	Dusts (dairy production)	1.96	0.00	0.00	1.00	1.00	0.98	0.98	-1.96	-1.96		

Spreading - 72h															
Classification of the data	Category	Type	N° Sample	Product	Reference method	Alternative method		Values before correction (Reference or/and alternative method)		Mean		Difference		LCL/UCL	
						2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate
Interpretable	1	a	3505	Grated carrots	5.04	6.90	6.90	/	/	5.97	5.97	1.86	1.86		
	4	b	5899	Cereals	5.46	4.53	4.54	/	/	5.00	5.00	-0.93	-0.92		
	4	b	5900	Cereals	5.63	3.97	3.93	/	/	4.80	4.78	-1.66	-1.70		
	4	c	5689	Nuts	5.00	3.60	3.62	/	/	4.30	4.31	-1.40	-1.38		
	6	c	6226	Sausage for dogs	5.36	7.30	7.30	/	/	6.33	6.33	1.94	1.94		
	7	c	113555	Pâté wastes (meat industry)	3.11	4.95	5.00	/	/	4.03	4.06	1.84	1.89		
	7	c	115814	Rinse water (bakery production)	0.95	3.86	3.86	/	/	2.41	2.41	2.90	2.90		
< 4 colonies /plate	5	c	5901	Honey	4.57	1.30	1.30	/	/	2.93	2.93	-3.27	-3.27		
	6	c	4756	Terrine for cats (rabbits)	1.00	4.84	4.82	/	/	2.92	2.91	3.84	3.82	-0.91/ 1.02	-0.92/ 1.01
< or >	1	a	4300	Seasoned grated carrots	1.56	0.00	0.00	1.00	1	0.78	0.78	-1.56	-1.56		
	1	b	5896	RTC meat meal	0.00	3.04	3.00	1.00	1	1.52	1.50	3.04	3.00		
	1	b	6228	RTRH (veal)	3.40	8.18	8.18	7.18	7.18	5.79	5.79	4.78	4.78		
	1	c	5338	Culinary aids	1.48	0.00	0.00	1.00	1	0.74	0.74	-1.48	-1.48		
	1	c	5348	Culinary aids	1.00	0.00	0.00	1.00	1	0.50	0.50	-1.00	-1.00		
	1	c	5893	Ketchup	0.00	1.86	1.85	1.00	1	0.93	0.92	1.86	1.85		
	2	a	5311	Pasteurized dairy dessert	1.00	0.00	0.00	1.00	1	0.50	0.50	-1.00	-1.00		
	3	b	3153	Egg based dessert	0.00	1.30	1.30	1.00	1	0.65	0.65	1.30	1.30		
	3	c	4757	Marinated fish	1.00	0.00	0.00	1.00	1	0.50	0.50	-1.00	-1.00		

Spreading - 72h															
Classification of the data	Category	Type	N° Sample	Product	Reference method	Alternative method		Values before correction (Reference or/and alternative method)		Mean		Difference		LCL/UCL	
						2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate
	4	a	4236	Orange jelly	1.00	0.00	0.00	1.00	1	0.50	0.50	-1.00	-1.00		
	4	b	3510	Muesli	1.91	0.00	0.00	1.00	1	0.96	0.96	-1.91	-1.91		
	4	b	5342	Cereals	2.04	0.00	0.00	1.00	1	1.02	1.02	-2.04	-2.04		
	4	c	5688	Hazelnuts	7.18	2.20	2.23	6.18	6.18	4.69	4.71	-4.98	-4.95		
	4	c	3148	Soya	0.00	1.30	1.30	1.00	1	0.65	0.65	1.30	1.30		
	5	a	5685	Chocolate donuts	1.56	0.00	0.00	1.00	1	0.78	0.78	-1.56	-1.56		
	5	a	7466	Pastry	0.00	1.30	1.30	1.00	1	0.65	0.65	1.30	1.30		
	5	a	7467	Pastry	0.00	1.48	1.48	1.00	1	0.74	0.74	1.48	1.48		
	5	c	3162	Chocolate dough	1.30	0.00	0.00	1.00	1	0.65	0.65	-1.30	-1.30		
	6	a	4441	Feed	2.30	1.00	1.00	2.00	2	1.65	1.65	-1.30	-1.30		
	6	b	5346	Turkey feed	3.56	2.00	2.00	3.00	3	2.78	2.78	-1.56	-1.56		
	6	b	5930	Pellets for dog	1.00	0.00	0.00	1.00	1	0.50	0.50	-1.00	-1.00		
	6	b	5932	Pellets for cat	1.00	0.00	0.00	1	1	0.50	0.50	-1.00	-1.00		
	6	c	3519	Feed for cats	1.00	0.00	0.00	1	1	0.50	0.50	-1.00	-1.00		
	6	c	4755	Terrine for dog (lamb vegetables)	3.00	5.18	5.15	4	4	4.09	4.07	2.18	2.15		
	6	c	6224	Beef terrine for dogs	2.00	7.65	7.65	3.00	3.00	4.83	4.83	5.65	5.65		
	7	a	113118	Wipe, work bench, pork meat, before cleaning (meat industry)	2.89	6.18	6.18	5.18	5.18	4.54	4.54	3.29	3.29		
	7	c	115816	Dusts (dairy production)	1.96	0.00	0.00	1.00	1.00	0.98	0.98	-1.96	-1.96		
	7	c	115817	Dusts (dairy production)	1.00	0.00	0.00	1.00	1.00	0.50	0.50	-1.00	-1.00		

3.1.3.2 Discordant results

The number of samples below or above the CLs is given per enumeration method and incubation time in Table 7.

Table 7 – Number of samples outside the CLs

		Alternative method							
		Pour plate method				Spreading method			
		54h		72h		54h		72h	
		2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate
Interpretable results	< LCL	4	4	1	1	3	3	3	3
	> UCL	2	2	4	4	5	5	4	4
	Total	6	6	5	5	8	8	7	7
<4 CFU/ plate	< LCL	1	1	1	1	3	3	1	1
	> UCL	1	1	1	1	1	1	1	1
	Total	2	2	2	2	4	4	2	2
< or quantification limit	< LCL	15	15	11	11	16	16	18	18
	> UCL	5	5	11	11	5	5	10	10
	Total	20	20	22	22	21	21	28	28
Total < LCL		20	20	13	13	22	22	22	22
Total >UCL		8	8	16	16	11	11	15	15
Total		**28**	**28**	**29**	**29**	**33**	**33**	**37**	**37**
% samples < LCL for tested samples		**11.2**	**11.2**	**6.1**	**6.1**	**10.3**	**10.3**	**10.3**	**10.3**
% samples > LCL for tested samples		**4.5**	**4.5**	**7.5**	**7.5**	**5.1**	**5.1**	**7.0**	**7.0**
% samples < and > LCL for tested samples		**15.6**	**15.6**	**13.6**	**13.6**	**15.4**	**15.4**	**17.3**	**17.3**
% samples < and > LCL for interpretable samples		**6.1**	**6.1**	**3.7**	**3.7**	**6.2**	**6.2**	**4.9**	**4.9**

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

Same number of samples outside the CLs results was obtained between the interpretation based on one plate and the interpretation based on two plates.

For both interpretations, the number of results in favour of the reference method is higher when the pour-plate enumeration is used, with an incubation for 54 h at 25°C (20 samples). This trend is reversed when incubation is extended up to 72 h.
At 54 h, the deviation between the reference method and the alternative method is similar between the two inoculation methods (15.6% of tested samples for pour plate and 15.4% of tested samples for spreading). At 72 h, the deviation between the two methods is less when the pour plate method is used (13.6% of tested samples for pour plate and 17.3% of tested samples for spreading).

Some samples show major deviations in enumeration between the 2 methods, sometimes in favour of the reference method and sometimes in favour of the alternative method. Given the variety of microorganisms enumerated using these methods, it is not surprising to observe this type of behaviour. Identification tests were performed when major deviations in enumeration were observed; the results are shown in Table 8.

By looking at the overall results, the alternative method showed a lower negative bias (-0.31) and higher number of samples below the LCL when the pour plate method is used with 54 h incubation time. The percentage of samples with interpretable results outside the limits is higher at 54h for both inoculation methods (6.1% compared to 3.7% at 72 h for pour plate method and 6.2 % compared to 4.9% for spreading method).

Table 8 - Enumeration results and identification tests

Method	Sample No.	Product	Reference method (log CFU/g)	Alternative method (log CFU/g)				Identification or inoculation
				54 hrs		72 hrs		
				2 plates	1 plate	2 plates	1 plate	
Spreading method	3505	Grated carrots	5.04	6.89	6.89	6.90	6.90	*Candida sake (yeast)*
	4237	Red berry cordial	4.49	<1.00	<1.00	4.15	4.11	*Aspergillus cibarius (Mould)*
	4756	Cat food meat with rabbit	1.00*	4.80	4.78	4.84	4.82	*Sporobolomyces roseus (Mould)*
	5896	**Ready to reheat beef meal with potatoes**	<1.00	3.00	3.00	3.04	3.00	*Candida sake (yeast)*
	5897	**Natural yogurt**	3.34	4.11	4.10	4.11	4.11	*Candida parapsilosis (yeast)*
	6224	Dog food meat with beef	<3.00	7.00	7.00	7.65	7.65	*Sporobolomyces roseus (Mould)*
	6226	Dog food sausages	5.36	7.30	7.30	7.30	7.30	*Debaryomyces hansenii (Yeast)*
	6228	Ready to reheat veal meal	3.4	7.13	7.15	>7.18	>7.18	*Sporobolomyces roseus (Mould)*
	113555	**Pâté wastes (meat industry)**	3.11	4.95	4.95	3.74	3.78	*Yarrowia alimentaria (Yeast)*
	115814	Rinse water (bakery production)	0.95	3.83	3.83	2.23	2.23	*Filobasidium spp (Yeast) and another strain impossible to identify*
	115818	Dusts (dairy production)	3.9	2.30*	2.30*	4.84	4.84	*Visual inspection: 4 molds with the reference methods (Penicillium, Cladosporium and Aspergillus,) 2 molds with the alternative (Penicillium, and an unknown mold)*

Method	Sample No.	Product	Reference method (log CFU/g)	Alternative method (log CFU/g)				Identification or inoculation
				54 hrs		72 hrs		
				2 plates	1 plate	2 plates	1 plate	
Pour-plate method	3506	Piemontaise salad	2.3	3.18	3.18	3.20	3.23	*Candida sake (Yeast)*
	4237	Red berry cordial	4.49	<1.00	<1.00	<1.00	<1.00	*Aspergillus cibarius (Mould)*
	4756	Cat food meat with rabbit	1.00*	3.92	3.96	3.96	3.95	*Sporobolomyces roseus (Mould)*
	5896	**Beef bourguignon and potatoes**	<1.00	2.60	2.57	2.66	2.62	*Candida sake (Yeast)*
	6224	Dog food meat with beef	<3.00	3.30*	3.30*	6.41	6.45	*Sporobolomyces roseus (Mould)*
	6226	Dog food sausages	5.36	7.11	7.13	7.11	7.11	*Debaryomyces hansenii (Yeast)*
	6228	**Ready to reheat beef meal with potatoes**	3.4	ND	ND	6.82	6.82	*Sporobolomyces roseus (Mould)*
	6229	Cassoulet	4.38	3.58	3.60	3.65	3.67	*Penicillium bialowiezense (Mould)*
	113118	**Wipe, work bench, pork meat, before cleaning (meat industry)**	2.89			>5.18	>5.18	*Impossible to identify, probable bacterial contamination.*
	113555	**Pâté wastes (meat industry)**	3.11			3.74	3.78	*Yarrowia alimentaria (Yeast)*
	115814	Rinse water (bakery production)	0.95			2.23	2.23	*Filobasidium spp (Yeast) and another strain impossible to identify*
	115818	Dusts (dairy production)	3.9			4.84	4.84	*Visual inspection: 4 molds with the reference methods (Penicillium, Cladosporium and Aspergillus,) 2 molds with the alternative (Penicillium, and an unknown mold)*

Samples shown in bold: artificial contamination

No major difference was observed between both interpretations (single plate and two plates). For both interpretations, the relative accuracy of the SYMPHONY Agar method is satisfactory whatever of the inoculation protocol used (spread or pour-plate) and incubation time (54 hrs and 72 hrs).

3.2 Accuracy profile

The accuracy profile study is a comparative study between the results obtained by the reference and the results of the alternative method. This study is conducted using artificially contaminated samples, using one type per category.

3.2.1 Matrices

Six matrices (2 batches per matrix) were tested with three contamination levelsand five replicates per level. The categories, matrix types and inoculated strains are shown in Table 9.

Table 9 - Categories, types, and matrices

Category		Type	Matrix	Inoculated strain	Origin	Inoculationlevel (CFU/g)
1	Ready to eat and ready to reheat products	Ready to eat products	Prepared salad (Piemontaise salad)	*Candida pseudotropicalis*Y2	Deli salad	$3{\cdot}10^2$ $1{\cdot}10^4$ $1{\cdot}10^5$
2	Dairy products	Milk, cream and desserts	White cheese	*Saccharomyces cerevisiae* Ad999	White cheese	
3	Egg products and seafood	Egg products	Liquid egg	*Penicillium rubens* Ad2861	Egg products	
4	Fruit and vegetables	Fruit preparations	Apple juice	*Pichia anomala* Ad1037	Fruit	
5	Chocolate, pastries, confectionery	Biscuits	Cakes	*Aspergillus candidus* Ad1741	Pastry environment	
6	Animal feeding stuffs	Dry products	Dog biscuits	*Fusarium sp* Ad1160	Cereals	
7	Production environmental samples	Water	Process water	*Rhodotorula mucilaginosa* Ad2233	Environment	100 1000 100000

3.2.2 Calculations and interpretations

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

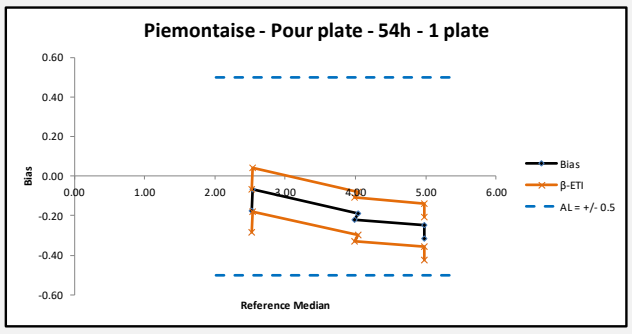
The raw data are shown in **Appendix 7**. The summary tables (log CFU/g) and calculations are shown in **Appendix 8**. The statistical results and accuracy profiles are shown in Figure 3 for 54 hrs of incubation at 25°C ± 1°C and Figure4 for 72 hrs of incubation.
The calculations were performed using the spreadsheet available on the ISO website (http://standards.iso.org/iso/16140).

Figure 3 – Accuracy profile - 54 h incubation time at 25°C ± 1 °C

Pour plate method – 54 h

1 plate

(Food) Category	Ready to eat and ready to
(Food) Type	Piemontaise - Pour plate - 54h -

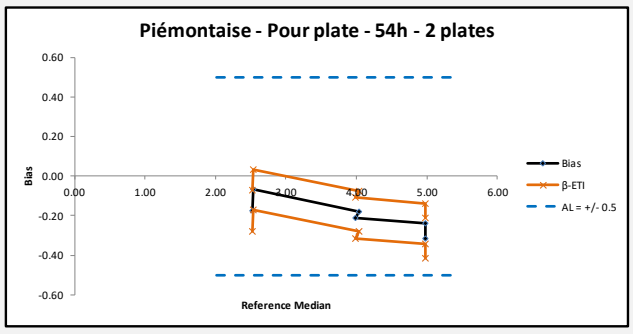


Sample Name	Reference central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
5046-5050	2.52	-0.176	-0.286	-0.066	YES	YES
5061-5065	2.53	-0.069	-0.179	0.041	YES	YES
5051-5055	4.04	-0.190	-0.300	-0.080	YES	YES
5066-5070	3.98	-0.219	-0.329	-0.109	YES	YES
5056-5060	4.97	-0.249	-0.359	-0.139	YES	YES
5071-5075	4.98	-0.315	-0.425	-0.205	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.073	0.076	YES	+/- 0.500

2 plates

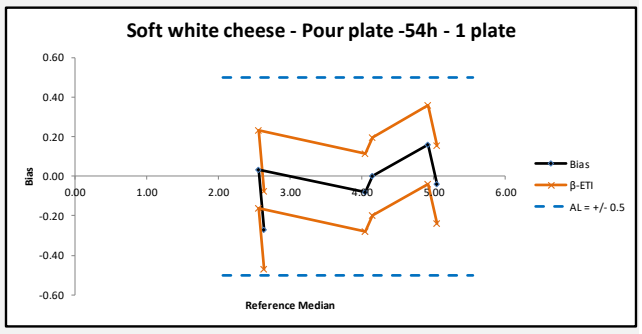
(Food) Category	RTE,RTRH products
(Food) Type	Piemontaise



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
5046-5050	2.52	-0.176	-0.279	-0.074	YES	YES
5061-5065	2.53	-0.069	-0.172	0.033	YES	YES
5051-5055	4.04	-0.178	-0.281	-0.076	YES	YES
5066-50710	3.98	-0.211	-0.314	-0.109	YES	YES
5056-5060	4.97	-0.241	-0.343	-0.138	YES	YES
5071-5075	4.98	-0.315	-0.417	-0.212	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.073	0.071	YES	+/- 0.500

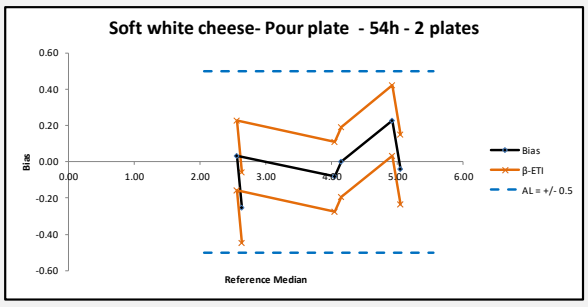
(Food) Category	Dairy product
(Food) Type	Soft white cheese - Pour plate -



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
5208-5212	2.63	-0.272	-0.470	-0.074	YES	YES
5223-5227	2.56	0.035	-0.163	0.233	YES	YES
5213-5217	4.04	-0.082	-0.280	0.115	YES	YES
5228-5232	4.15	0.000	-0.198	0.198	YES	YES
5218-5222	4.92	0.160	-0.038	0.358	YES	YES
5233-5237	5.04	-0.041	-0.239	0.156	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.070	0.137	YES	+/- 0.500

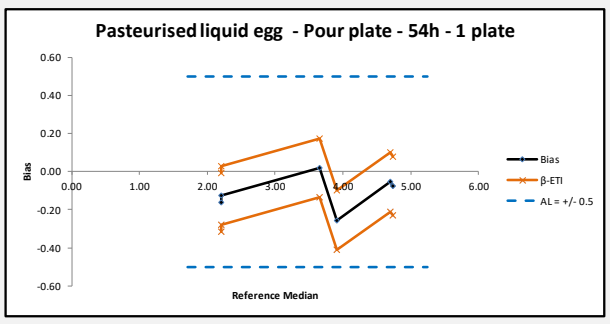
(Food) Category	Dairy products
(Food) Type	Milk, cream and desserts



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
5208-5212	2.63	-0.253	-0.447	-0.060	YES	YES
5223-5227	2.56	0.035	-0.159	0.228	YES	YES
5213-5217	4.04	-0.082	-0.276	0.111	YES	YES
5228-5232	4.15	0.000	-0.193	0.193	YES	YES
5218-5222	4.92	0.227	0.034	0.420	YES	YES
5233-5237	5.04	-0.041	-0.235	0.152	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.070	0.134	YES	+/- 0.500

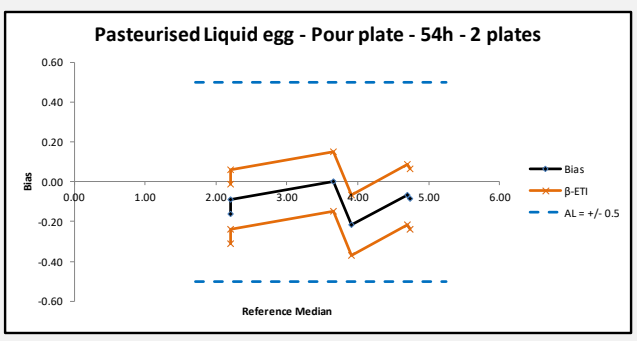
(Food) Category	Egg products and seefood
(Food) Type	Pasteurised liquid egg - Pour



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
5296-5300	2.20	-0.163	-0.317	-0.008	YES	YES
5311-5315	2.20	-0.125	-0.279	0.030	YES	YES
5301-5305	3.65	0.019	-0.136	0.173	YES	YES
5316-5320	3.91	-0.255	-0.410	-0.101	YES	YES
5306-5310	4.70	-0.056	-0.210	0.099	YES	YES
5321-5325	4.74	-0.078	-0.232	0.077	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.150	0.107	NO	+/- 0.500

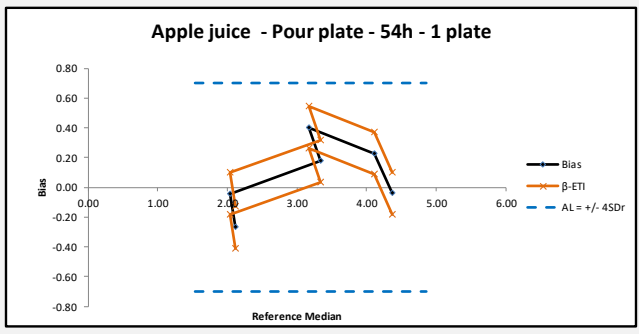
(Food) Category	Egg products and seafood
(Food) Type	Liquid egg



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
5296-5300	2.20	-0.163	-0.313	-0.013	YES	YES
5311-5315	2.20	-0.090	-0.240	0.060	YES	YES
5301-5305	3.65	0.000	-0.150	0.150	YES	YES
5316-5320	3.91	-0.218	-0.368	-0.068	YES	YES
5306-5310	4.70	-0.066	-0.216	0.085	YES	YES
5321-5325	4.74	-0.087	-0.237	0.063	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.150	0.104	NO	+/- 0.500

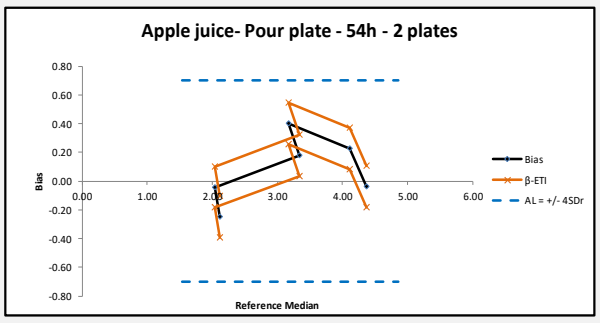
(Food) Category	Fruit and vegetables
(Food) Type	Apple juice - Pour plate - 54h -



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
5387-5391	2.11	-0.269	-0.410	-0.127	YES	YES
5402-5406	2.04	-0.041	-0.183	0.100	YES	YES
5392-5396	3.34	0.176	0.035	0.318	YES	YES
5407-5411	3.18	0.404	0.262	0.545	NO	YES
5397-5401	4.11	0.228	0.087	0.370	YES	YES
5412-5416	4.36	-0.040	-0.181	0.102	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.175	0.098	NO	+/- 0.700

(Food) Category	Fruits and vegetables
(Food) Type	Fruit preparation



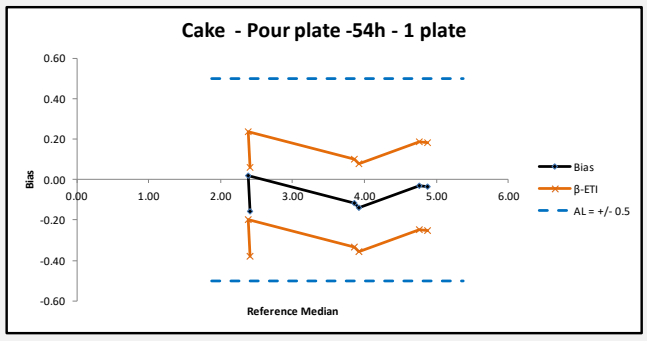
Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
5387-5391	2.11	-0.251	-0.395	-0.106	YES	YES
5402-5406	2.04	-0.041	-0.186	0.103	YES	YES
5392-5396	3.34	0.176	0.032	0.320	YES	YES
5407-5411	3.18	0.404	0.259	0.548	NO	YES
5397-5401	4.11	0.228	0.084	0.373	YES	YES
5412-5416	4.36	-0.040	-0.184	0.105	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.175	0.100	NO	+/- 0.700

Pour plate method – 54 h

1 plate

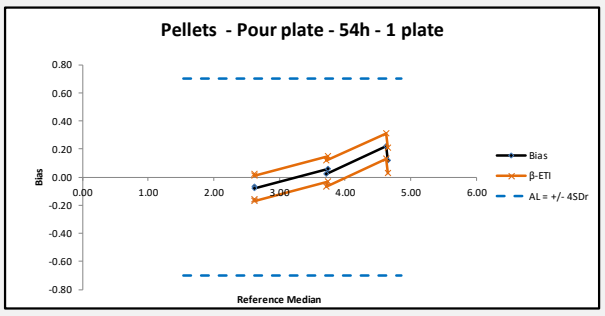
(Food) Category	Chocolate, pastries,
(Food) Type	Cake - Pour plate -54h - 1 plate



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
5428-5432	2.41	-0.160	-0.378	0.058	YES	YES
5443-5447	2.38	0.018	-0.200	0.236	YES	YES
5433-5437	3.86	-0.117	-0.335	0.101	YES	YES
5448-5452	3.92	-0.139	-0.357	0.079	YES	YES
5438-5442	4.76	-0.031	-0.249	0.187	YES	YES
5453-5457	4.88	-0.036	-0.254	0.182	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.088	0.151	YES	+/- 0.500

(Food) Category	Animal feeding stuffs
(Food) Type	Pellets - Pour plate - 54h - 1

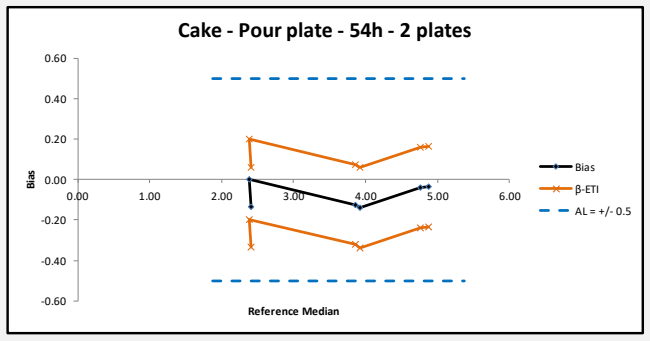


Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
5863-5867	2.61	-0.069	-0.160	0.022	YES	YES
5878-5882	2.62	-0.079	-0.170	0.012	YES	YES
5868-5872	3.73	0.060	-0.031	0.151	YES	YES
5883-5887	3.72	0.024	-0.067	0.115	YES	YES
5873-5877	4.62	0.222	0.131	0.313	YES	YES
5888-5892	4.65	0.118	0.027	0.209	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.128	0.063	NO	+/- 0.500

2 plates

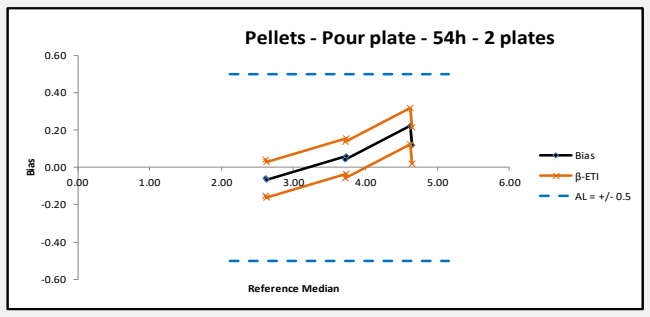
(Food) Category	Chocolate, pastries and
(Food) Type	Cakes with low aw



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
5428-5432	2.41	-0.136	-0.334	0.062	YES	YES
5443-5447	2.38	0.000	-0.198	0.198	YES	YES
5433-5437	3.86	-0.125	-0.323	0.073	YES	YES
5448-5452	3.92	-0.139	-0.337	0.059	YES	YES
5438-5442	4.76	-0.039	-0.237	0.159	YES	YES
5453-5457	4.88	-0.036	-0.234	0.162	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.088	0.137	YES	+/- 0.500

(Food) Category	Animal feedingstuffs
(Food) Type	Dry products



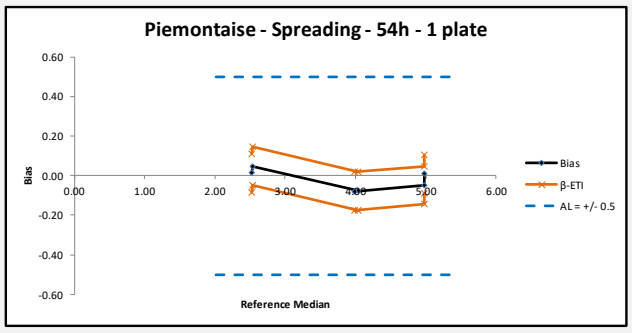
Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
5863-5867	2.61	-0.056	-0.153	0.040	YES	YES
5878-5882	2.62	-0.067	-0.164	0.030	YES	YES
5868-5872	3.73	0.060	-0.037	0.157	YES	YES
5883-5887	3.72	0.040	-0.057	0.137	YES	YES
5873-5877	4.62	0.222	0.125	0.319	YES	YES
5888-5892	4.65	0.118	0.021	0.214	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.128	0.067	NO	+/- 0.500

Spreading method – 54 h

1 plate

(Food) Category	Ready to eat and ready to
(Food) Type	Piemontaise - Spreading - 54h -

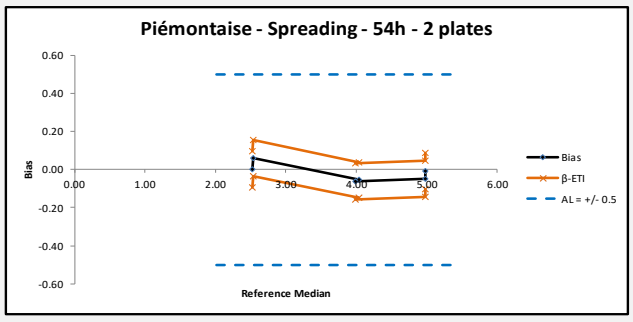


Sample Name	Reference central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
5046-5050	2.52	0.013	-0.084	0.110	YES	YES
5061-5065	2.53	0.048	-0.048	0.145	YES	YES
5051-5055	4.04	-0.078	-0.174	0.019	YES	YES
5066-5070	3.98	-0.079	-0.176	0.018	YES	YES
5056-5060	4.97	-0.049	-0.146	0.048	YES	YES
5071-5075	4.98	0.009	-0.088	0.106	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.073	0.067	YES	+/- 0.500

2 plates

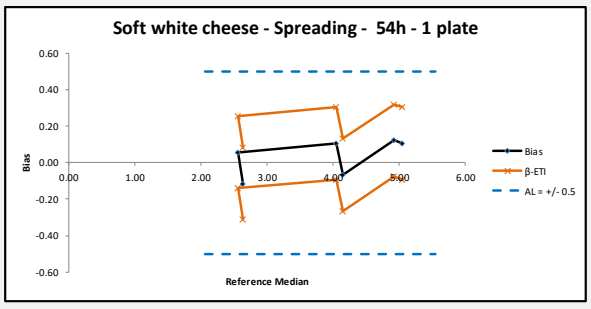
(Food) Category	RTE,RTRH
(Food) Type	Ready to eat



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
5046-5050	2.52	0.000	-0.094	0.094	YES	YES
5061-5065	2.53	0.060	-0.034	0.153	YES	YES
5051-5055	4.04	-0.055	-0.148	0.039	YES	YES
5066-50710	3.98	-0.063	-0.157	0.031	YES	YES
5056-5060	4.97	-0.049	-0.143	0.045	YES	YES
5071-5075	4.98	-0.009	-0.103	0.085	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.073	0.065	YES	+/- 0.500

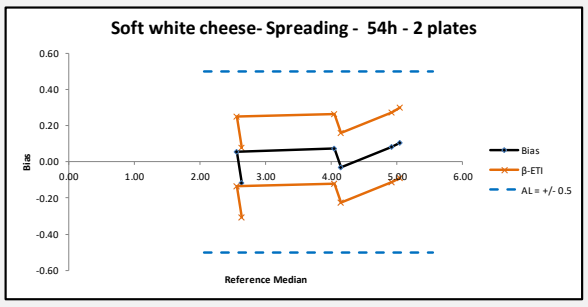
(Food) Category	Dairy product
(Food) Type	Soft white cheese - Spreading -



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
5208-5212	2.63	-0.115	-0.313	0.083	YES	YES
5223-5227	2.56	0.056	-0.141	0.254	YES	YES
5213-5217	4.04	0.105	-0.093	0.303	YES	YES
5228-5232	4.15	-0.067	-0.265	0.131	YES	YES
5218-5222	4.92	0.122	-0.075	0.320	YES	YES
5233-5237	5.04	0.105	-0.093	0.303	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.070	0.137	YES	+/- 0.500

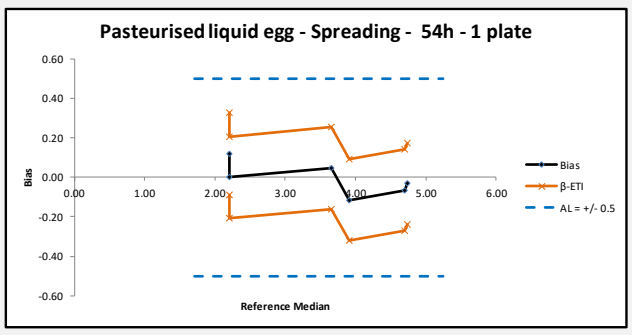
(Food) Category	Dairy products
(Food) Type	Milk, cream, dessert



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
5208-5212	2.63	-0.115	-0.308	0.078	YES	YES
5223-5227	2.56	0.056	-0.137	0.250	YES	YES
5213-5217	4.04	0.073	-0.121	0.266	YES	YES
5228-5232	4.15	-0.032	-0.226	0.161	YES	YES
5218-5222	4.92	0.081	-0.113	0.274	YES	YES
5233-5237	5.04	0.105	-0.089	0.298	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.070	0.134	YES	+/- 0.500

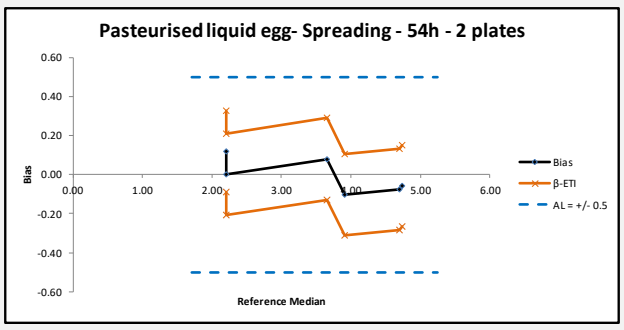
(Food) Category	Egg products and seefood
(Food) Type	Pasteurised liquid egg -



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
5296-5300	2.20	0.118	-0.088	0.325	YES	YES
5311-5315	2.20	0.000	-0.206	0.206	YES	YES
5301-5305	3.65	0.046	-0.161	0.252	YES	YES
5316-5320	3.91	-0.116	-0.323	0.090	YES	YES
5306-5310	4.70	-0.066	-0.272	0.141	YES	YES
5321-5325	4.74	-0.033	-0.239	0.174	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.150	0.143	NO	+/- 0.500

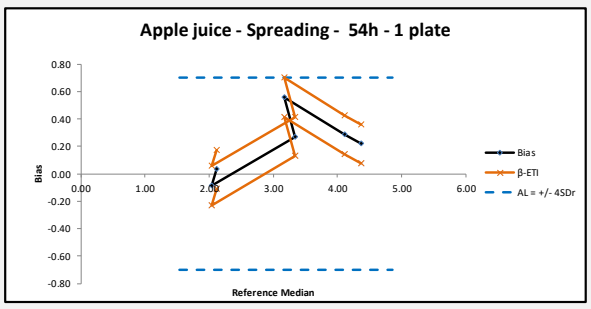
(Food) Category	Egg products and seafood
(Food) Type	Liquid egg



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
5296-5300	2.20	0.118	-0.091	0.327	YES	YES
5311-5315	2.20	0.000	-0.209	0.209	YES	YES
5301-5305	3.65	0.079	-0.130	0.289	YES	YES
5316-5320	3.91	-0.102	-0.312	0.107	YES	YES
5306-5310	4.70	-0.076	-0.285	0.134	YES	YES
5321-5325	4.74	-0.059	-0.268	0.150	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.150	0.145	NO	+/- 0.500

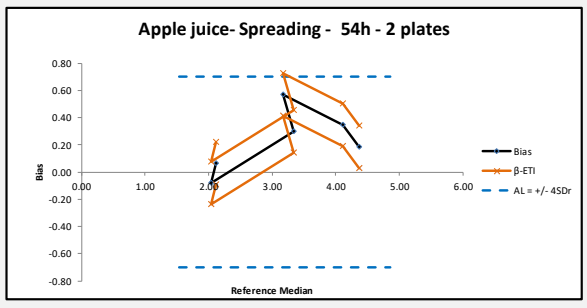
(Food) Category	Fruit and vegetables
(Food) Type	Apple juice - Spreading - 54h -



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
5387-5391	2.11	0.032	-0.111	0.175	YES	YES
5402-5406	2.04	-0.087	-0.230	0.056	YES	YES
5392-5396	3.34	0.270	0.127	0.413	YES	YES
5407-5411	3.18	0.556	0.413	0.699	NO	YES
5397-5401	4.11	0.284	0.141	0.427	YES	YES
5412-5416	4.36	0.218	0.075	0.361	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.175	0.099	NO	+/- 0.700

(Food) Category	Fruits and vegetables
(Food) Type	Fruit preparations



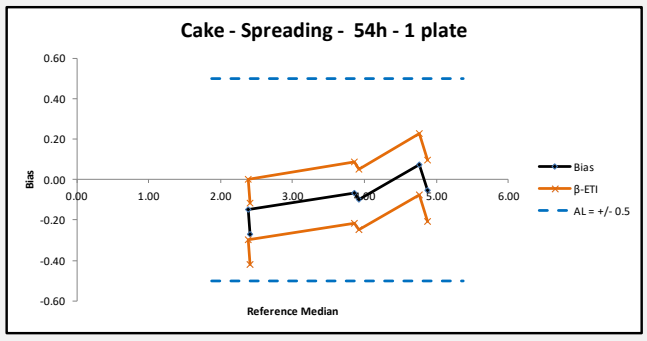
Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
5387-5391	2.11	0.062	-0.094	0.218	YES	YES
5402-5406	2.04	-0.082	-0.238	0.074	YES	YES
5392-5396	3.34	0.301	0.145	0.457	YES	YES
5407-5411	3.18	0.572	0.416	0.728	NO	NO
5397-5401	4.11	0.348	0.193	0.504	NO	YES
5412-5416	4.36	0.182	0.026	0.338	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.175	0.108	NO	+/- 0.700

Spreading method – 54 h

1 plate

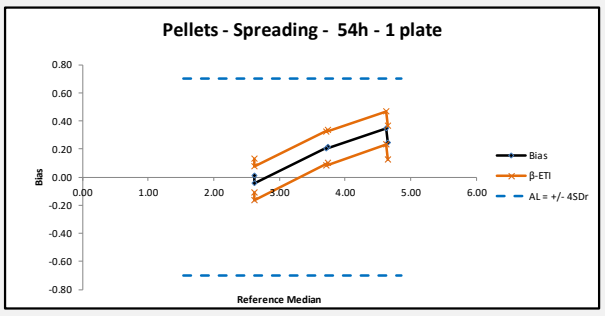
(Food) Category	Chocolate, pastries,
(Food) Type	Cake - Spreading - 54h - 1 plate



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
5428-5432	2.41	-0.269	-0.419	-0.119	YES	YES
5443-5447	2.38	-0.150	-0.300	0.000	YES	YES
5433-5437	3.86	-0.065	-0.215	0.085	YES	YES
5448-5452	3.92	-0.098	-0.248	0.052	YES	YES
5438-5442	4.76	0.075	-0.075	0.226	YES	YES
5453-5457	4.88	-0.056	-0.206	0.095	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.088	0.104	YES	+/- 0.500

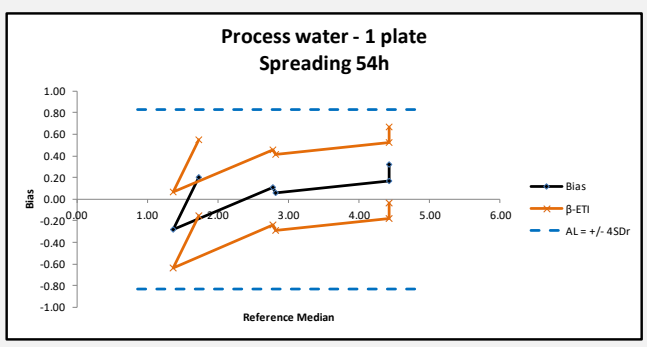
(Food) Category	Animal feeding stuffs
(Food) Type	Pellets - Spreading - 54h - 1



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
5863-5867	2.61	0.010	-0.109	0.130	YES	YES
5878-5882	2.62	-0.043	-0.163	0.076	YES	YES
5868-5872	3.73	0.217	0.097	0.337	YES	YES
5883-5887	3.72	0.203	0.083	0.323	YES	YES
5873-5877	4.62	0.350	0.230	0.470	YES	YES
5888-5892	4.65	0.244	0.125	0.364	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.128	0.083	NO	+/- 0.500

(Food) Category	Spreading 54h
(Food) Type	Process water - 1 plate

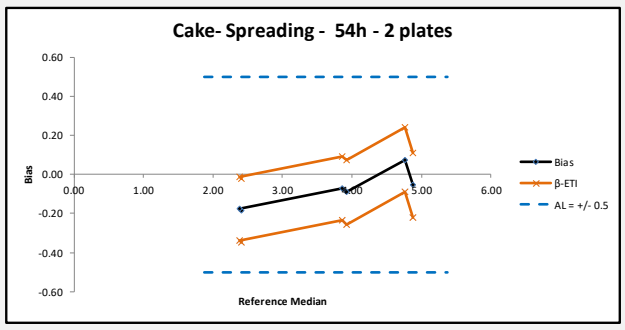


Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
113362-113366	1.72	0.200	-0.151	0.551	NO	YES
113352-113356	1.36	-0.283	-0.633	0.068	NO	YES
113357-113361	2.78	0.108	-0.242	0.459	YES	YES
113367-113371	2.81	0.062	-0.289	0.413	YES	YES
4271-4275	4.43	0.171	-0.180	0.521	NO	YES
4286-4290	4.43	0.317	-0.034	0.668	NO	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.208	0.243	NO	+/- 0.832

2 plates

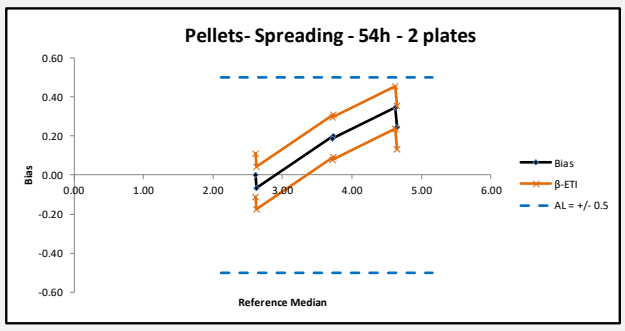
(Food) Category	Chocolate, pasties,
(Food) Type	Cake with low aw



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
5428-5432	2.41	-0.185	-0.349	-0.020	YES	YES
5443-5447	2.38	-0.176	-0.341	-0.012	YES	YES
5433-5437	3.86	-0.072	-0.237	0.093	YES	YES
5448-5452	3.92	-0.092	-0.256	0.073	YES	YES
5438-5442	4.76	0.075	-0.089	0.240	YES	YES
5453-5457	4.88	-0.056	-0.220	0.109	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.088	0.114	YES	+/- 0.500

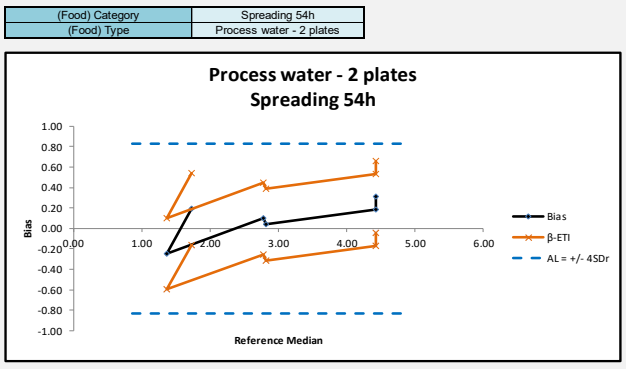
(Food) Category	Animal feeding stuffs
(Food) Type	Dry products



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
5863-5867	2.61	0.000	-0.110	0.110	YES	YES
5878-5882	2.62	-0.067	-0.177	0.043	YES	YES
5868-5872	3.73	0.202	0.092	0.312	YES	YES
5883-5887	3.72	0.187	0.077	0.297	YES	YES
5873-5877	4.62	0.345	0.236	0.455	YES	YES
5888-5892	4.65	0.244	0.135	0.354	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.128	0.076	NO	+/- 0.500

(Food) Category	Spreading 54h
(Food) Type	Process water - 2 plates



Sample Name	Reference central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
113362-113366	1.72	0.190	-0.161	0.540	NO	YES
113352-113356	1.36	-0.248	-0.599	0.103	NO	YES
113357-113361	2.78	0.097	-0.254	0.448	YES	YES
113367-113371	2.81	0.038	-0.312	0.389	YES	YES
4271-4275	4.43	0.181	-0.169	0.532	NO	YES
4286-4290	4.43	0.309	-0.042	0.660	NO	YES

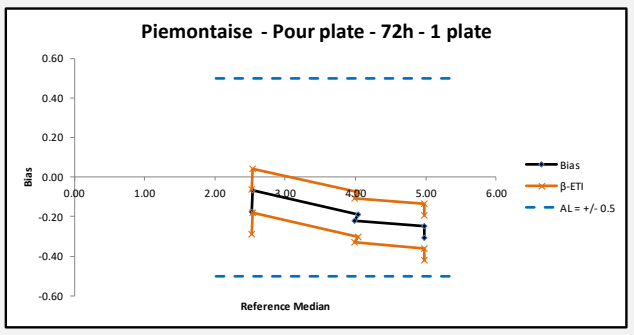
	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.208	0.243	NO	+/- 0.832

Figure 4 – Accuracy profile - 72 h incubation time at 25°C ± 1 °C

Pour plate method – 72 h

1 plate

(Food) Category	Ready to eat and ready to
(Food) Type	Piemontaise - Pour plate - 72h -

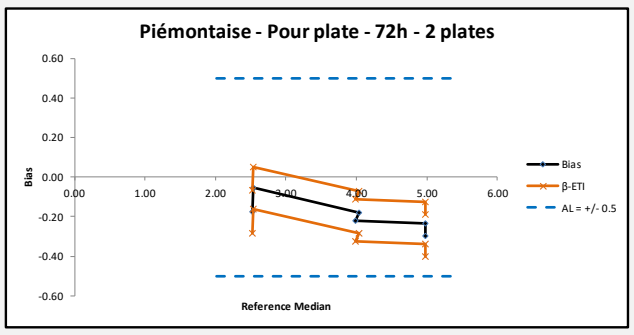


Sample Name	Reference central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
5046-5050	2.52	-0.176	-0.289	-0.063	YES	YES
5061-5065	2.53	-0.069	-0.182	0.044	YES	YES
5051-5055	4.04	-0.190	-0.303	-0.078	YES	YES
5066-5070	3.98	-0.219	-0.331	-0.106	YES	YES
5056-5060	4.97	-0.249	-0.361	-0.136	YES	YES
5071-5075	4.98	-0.306	-0.418	-0.193	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.073	0.078	YES	+/- 0.500

2 plates

(Food) Category	RTE,RTRH products
(Food) Type	Ready to eat products

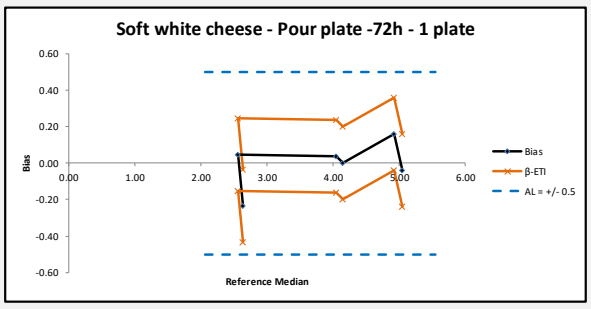


Sample Name	Reference central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
5046-5050	2.52	-0.176	-0.283	-0.069	YES	YES
5061-5065	2.53	-0.054	-0.161	0.052	YES	YES
5051-5055	4.04	-0.178	-0.285	-0.071	YES	YES
5066-50710	3.98	-0.219	-0.326	-0.112	YES	YES
5056-5060	4.97	-0.233	-0.340	-0.126	YES	YES
5071-5075	4.98	-0.296	-0.403	-0.190	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.073	0.074	YES	+/- 0.500

1 plate

(Food) Category	Dairy product
(Food) Type	Soft white cheese - Pour plate -

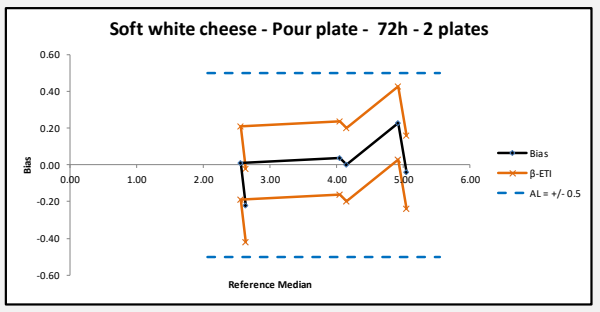


Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
5208-5212	2.63	-0.236	-0.435	-0.036	YES	YES
5223-5227	2.56	0.046	-0.153	0.245	YES	YES
5213-5217	4.04	0.038	-0.161	0.237	YES	YES
5228-5232	4.15	0.000	-0.199	0.199	YES	YES
5218-5222	4.92	0.160	-0.039	0.359	YES	YES
5233-5237	5.04	-0.041	-0.241	0.158	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.070	0.138	YES	+/- 0.500

2 plates

(Food) Category	Dairy products
(Food) Type	Milk, creams, desserts

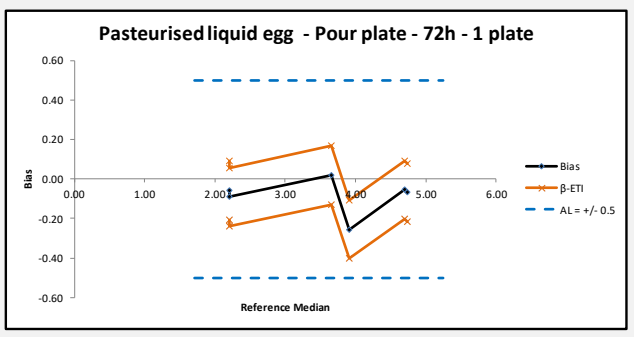


Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
5208-5212	2.63	-0.218	-0.418	-0.019	YES	YES
5223-5227	2.56	0.012	-0.187	0.211	YES	YES
5213-5217	4.04	0.038	-0.161	0.237	YES	YES
5228-5232	4.15	0.000	-0.199	0.199	YES	YES
5218-5222	4.92	0.227	0.028	0.426	YES	YES
5233-5237	5.04	-0.041	-0.241	0.158	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.070	0.138	YES	+/- 0.500

1 plate

(Food) Category	Egg products and seefood
(Food) Type	Pasteurised liquid egg - Pour

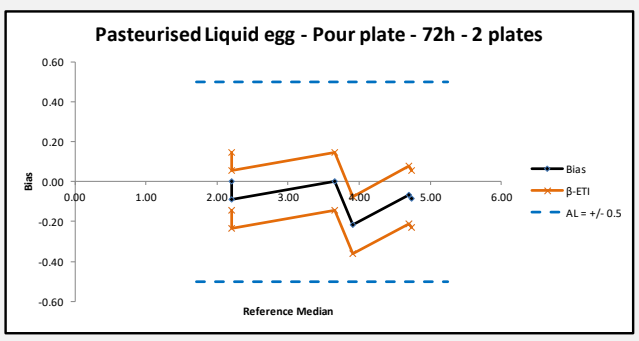


Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
5296-5300	2.20	-0.058	-0.205	0.089	YES	YES
5311-5315	2.20	-0.090	-0.237	0.057	YES	YES
5301-5305	3.65	0.019	-0.128	0.166	YES	YES
5316-5320	3.91	-0.255	-0.403	-0.108	YES	YES
5306-5310	4.70	-0.056	-0.203	0.092	YES	YES
5321-5325	4.74	-0.068	-0.216	0.079	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.150	0.102	NO	+/- 0.500

2 plates

(Food) Category	Egg products and seafood
(Food) Type	Pasteurised Liquid egg - 72h - 2

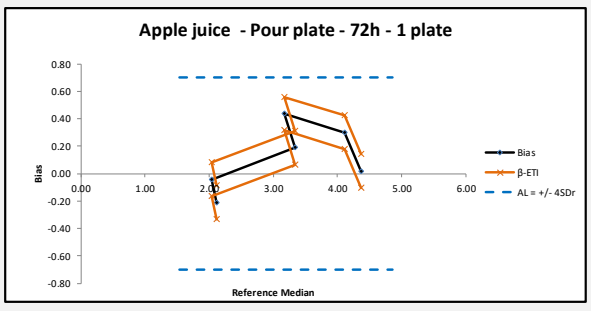


Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
5296-5300	2.20	0.000	-0.144	0.144	YES	YES
5311-5315	2.20	-0.090	-0.235	0.054	YES	YES
5301-5305	3.65	0.000	-0.144	0.144	YES	YES
5316-5320	3.91	-0.218	-0.363	-0.074	YES	YES
5306-5310	4.70	-0.066	-0.210	0.079	YES	YES
5321-5325	4.74	-0.087	-0.232	0.057	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.150	0.100	NO	+/- 0.500

1 plate

(Food) Category	Fruit and vegetables
(Food) Type	Apple juice - Pour plate - 72h -

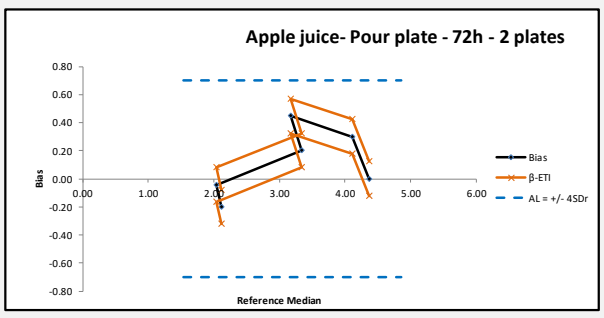


Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
5387-5391	2.11	-0.211	-0.334	-0.088	YES	YES
5402-5406	2.04	-0.041	-0.164	0.081	YES	YES
5392-5396	3.34	0.189	0.066	0.312	YES	YES
5407-5411	3.18	0.437	0.314	0.559	NO	YES
5397-5401	4.11	0.301	0.178	0.424	YES	YES
5412-5416	4.36	0.018	-0.104	0.141	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.175	0.085	NO	+/- 0.700

2 plates

(Food) Category	Fruits and vegetables
(Food) Type	Fruit preparations



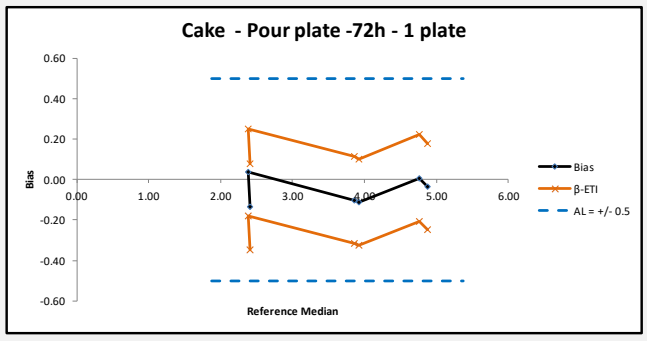
Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
5387-5391	2.11	-0.200	-0.321	-0.079	YES	YES
5402-5406	2.04	-0.041	-0.163	0.080	YES	YES
5392-5396	3.34	0.202	0.080	0.323	YES	YES
5407-5411	3.18	0.447	0.326	0.568	NO	YES
5397-5401	4.11	0.301	0.180	0.422	YES	YES
5412-5416	4.36	0.000	-0.121	0.121	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.175	0.084	NO	+/- 0.700

Pour plate method – 72 h

1 plate

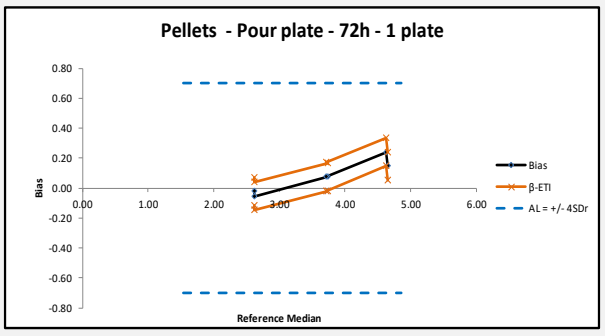
(Food) Category	Chocolate, pastries,
(Food) Type	Cake - Pour plate -72h - 1 plate



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
5428-5432	2.41	-0.136	-0.350	0.077	YES	YES
5443-5447	2.38	0.035	-0.179	0.248	YES	YES
5433-5437	3.86	-0.101	-0.315	0.112	YES	YES
5448-5452	3.92	-0.111	-0.325	0.102	YES	YES
5438-5442	4.76	0.007	-0.206	0.221	YES	YES
5453-5457	4.88	-0.036	-0.250	0.177	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.088	0.148	YES	+/- 0.500

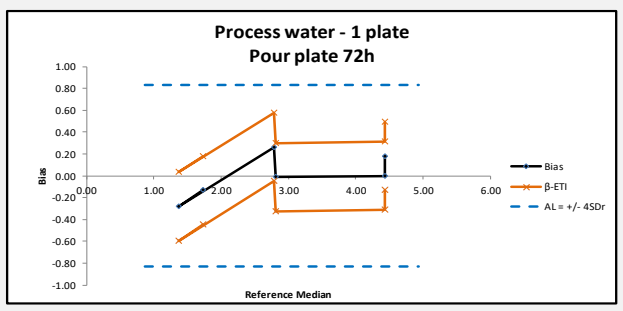
(Food) Category	Animal feeding stuffs
(Food) Type	Pellets - Pour plate - 72h - 1



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
5863-5867	2.61	-0.022	-0.116	0.072	YES	YES
5878-5882	2.62	-0.055	-0.149	0.039	YES	YES
5868-5872	3.73	0.074	-0.020	0.168	YES	YES
5883-5887	3.72	0.076	-0.017	0.170	YES	YES
5873-5877	4.62	0.240	0.146	0.334	YES	YES
5888-5892	4.65	0.146	0.052	0.240	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.128	0.065	NO	+/- 0.500

(Food) Category	Pour plate 72h
(Food) Type	Process water - 1 plate

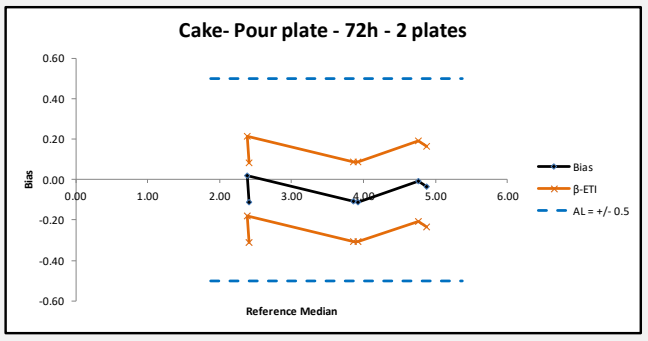


Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
113352-113356	1.72	-0.133	-0.448	0.181	YES	YES
113362-113366	1.36	-0.283	-0.597	0.032	NO	YES
113357-113361	2.78	0.263	-0.051	0.578	NO	YES
113367-113371	2.81	-0.014	-0.328	0.301	YES	YES
4271-4275	4.43	0.000	-0.315	0.315	YES	YES
4286-4290	4.43	0.181	-0.133	0.496	YES	

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.208	0.218	NO	+/- 0.832

2 plates

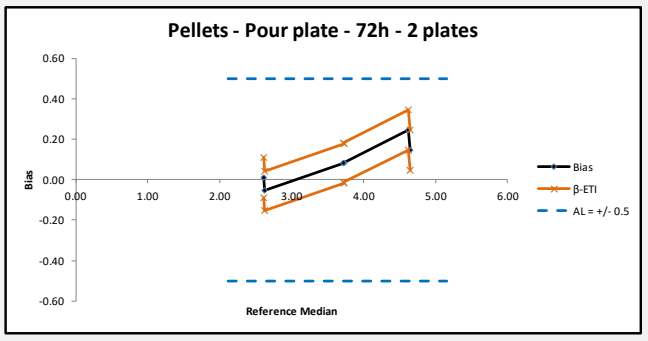
(Food) Category	Chocolate, pastries,
(Food) Type	Cake with low aw



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
5428-5432	2.41	-0.114	-0.312	0.084	YES	YES
5443-5447	2.38	0.018	-0.180	0.216	YES	YES
5433-5437	3.86	-0.109	-0.307	0.089	YES	YES
5448-5452	3.92	-0.111	-0.309	0.086	YES	YES
5438-5442	4.76	-0.008	-0.205	0.190	YES	YES
5453-5457	4.88	-0.036	-0.234	0.162	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.088	0.137	YES	+/- 0.500

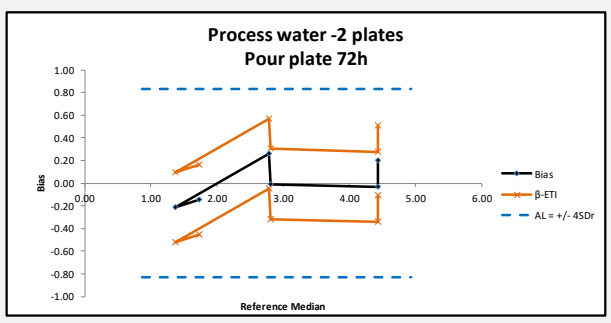
(Food) Category	Animal feeding stuffs
(Food) Type	Dry products



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
5863-5867	2.61	0.010	-0.088	0.109	YES	YES
5878-5882	2.62	-0.055	-0.153	0.043	YES	YES
5868-5872	3.73	0.081	-0.018	0.179	YES	YES
5883-5887	3.72	0.083	-0.015	0.182	YES	YES
5873-5877	4.62	0.246	0.148	0.344	YES	YES
5888-5892	4.65	0.146	0.048	0.244	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.128	0.068	NO	+/- 0.500

(Food) Category	Pour plate 72h
(Food) Type	Process water -2 plates



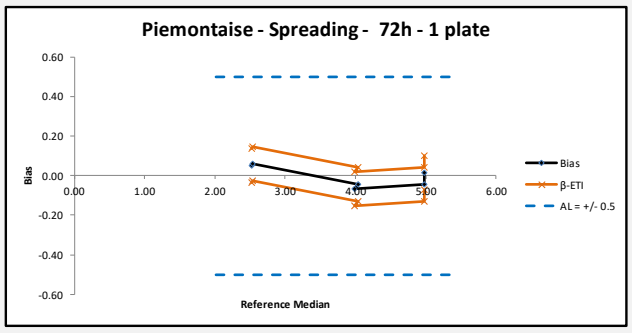
Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
113362-113366	1.72	-0.144	-0.453	0.164	YES	YES
113352-113356	1.36	-0.216	-0.525	0.093	NO	YES
113357-113361	2.78	0.263	-0.046	0.572	NO	YES
113367-113371	2.81	-0.007	-0.316	0.302	YES	YES
4271-4275	4.43	-0.033	-0.342	0.276	YES	YES
4286-4290	4.43	0.202	-0.107	0.511	NO	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.208	0.214	NO	+/- 0.832

Spreading method – 72 h

1 plate

(Food) Category	Ready to eat and ready to
(Food) Type	Piemontaise - Spreading - 72h -

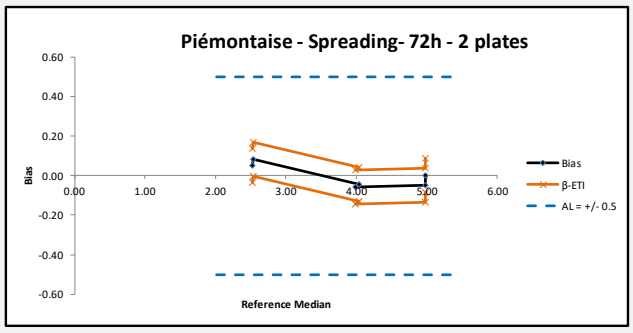


Sample Name	Reference central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
5046-5050	2.52	0.050	-0.037	0.136	YES	YES
5061-5065	2.53	0.060	-0.027	0.146	YES	YES
5051-5055	4.04	-0.046	-0.132	0.041	YES	YES
5066-5070	3.98	-0.068	-0.155	0.018	YES	YES
5056-5060	4.97	-0.044	-0.130	0.043	YES	YES
5071-5075	4.98	0.014	-0.073	0.100	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.073	0.060	YES	+/- 0.500

2 plates

(Food) Category	RTE,RTRH products
(Food) Type	Ready to eat

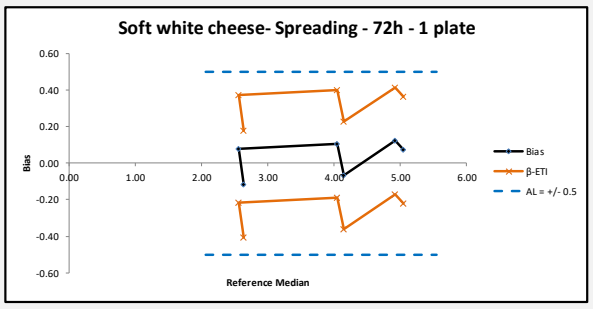


Sample Name	Reference central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
5046-5050	2.52	0.050	-0.037	0.136	YES	YES
5061-5065	2.53	0.081	-0.005	0.168	YES	YES
5051-5055	4.04	-0.046	-0.132	0.041	YES	YES
5066-50710	3.98	-0.058	-0.145	0.029	YES	YES
5056-5060	4.97	-0.049	-0.135	0.038	YES	YES
5071-5075	4.98	0.000	-0.087	0.087	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.073	0.060	YES	+/- 0.500

1 plate

(Food) Category	Dairy product
(Food) Type	Soft white cheese- Spreading -

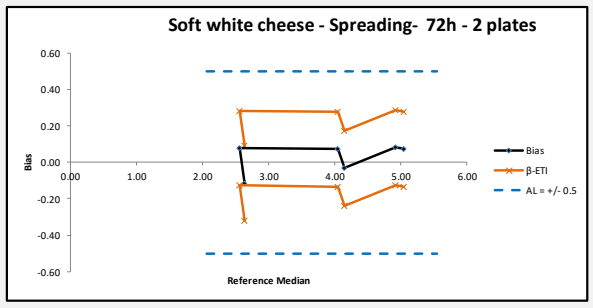


Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
5208-5212	2.63	-0.115	-0.408	0.178	YES	YES
5223-5227	2.56	0.077	-0.216	0.370	YES	YES
5213-5217	4.04	0.105	-0.188	0.398	YES	YES
5228-5232	4.15	-0.067	-0.360	0.226	YES	YES
5218-5222	4.92	0.122	-0.171	0.415	YES	YES
5233-5237	5.04	0.073	-0.221	0.366	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.070	0.203	YES	+/- 0.500

2 plates

(Food) Category	Dairy products
(Food) Type	Milk, cream, dessert

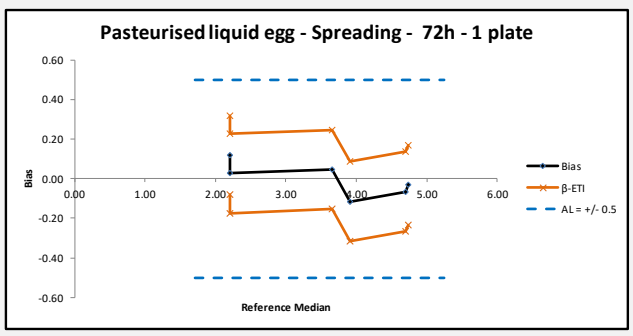


Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
5208-5212	2.63	-0.115	-0.320	0.090	YES	YES
5223-5227	2.56	0.077	-0.128	0.282	YES	YES
5213-5217	4.04	0.073	-0.132	0.278	YES	YES
5228-5232	4.15	-0.032	-0.237	0.173	YES	YES
5218-5222	4.92	0.081	-0.124	0.286	YES	YES
5233-5237	5.04	0.073	-0.132	0.278	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.070	0.142	YES	+/- 0.500

1 plate

(Food) Category	Egg products and seefood
(Food) Type	Pasteurised liquid egg -

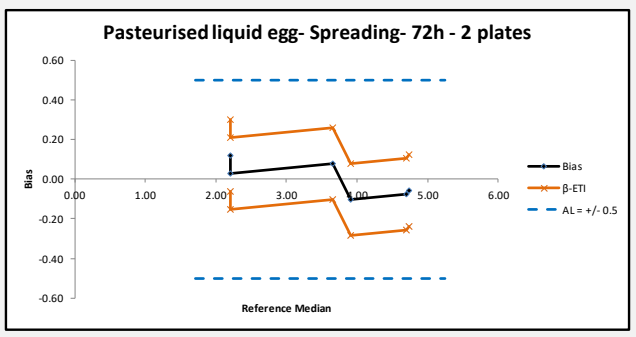


Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
5296-5300	2.20	0.118	-0.083	0.319	YES	YES
5311-5315	2.20	0.026	-0.174	0.227	YES	YES
5301-5305	3.65	0.046	-0.155	0.246	YES	YES
5316-5320	3.91	-0.116	-0.317	0.085	YES	YES
5306-5310	4.70	-0.066	-0.266	0.135	YES	YES
5321-5325	4.74	-0.033	-0.233	0.168	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.150	0.139	NO	+/- 0.500

2 plates

(Food) Category	Egg products and seafood
(Food) Type	Liquid egg

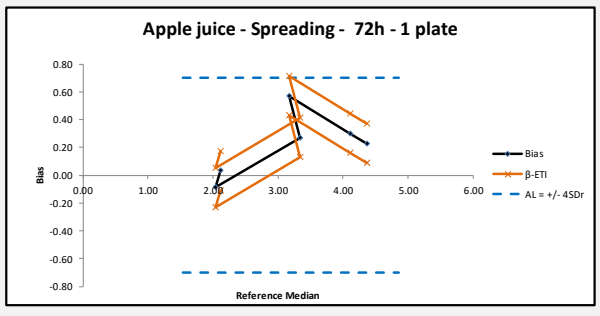


Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
5296-5300	2.20	0.118	-0.062	0.299	YES	YES
5311-5315	2.20	0.026	-0.154	0.207	YES	YES
5301-5305	3.65	0.079	-0.101	0.260	YES	YES
5316-5320	3.91	-0.102	-0.283	0.078	YES	YES
5306-5310	4.70	-0.076	-0.256	0.105	YES	YES
5321-5325	4.74	-0.059	-0.240	0.121	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.150	0.125	NO	+/- 0.500

1 plate

(Food) Category	Fruit and vegetables
(Food) Type	Apple juice - Spreading - 72h -

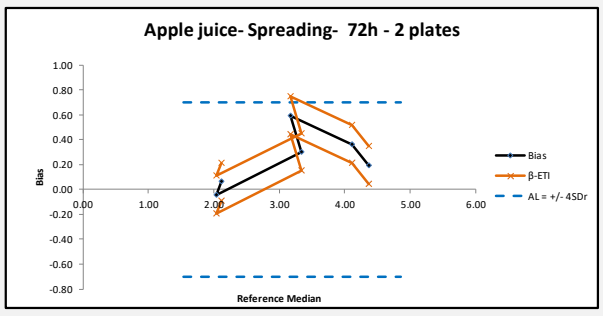


Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
5387-5391	2.11	0.032	-0.109	0.174	YES	YES
5402-5406	2.04	-0.087	-0.229	0.054	YES	YES
5392-5396	3.34	0.270	0.129	0.412	YES	YES
5407-5411	3.18	0.572	0.431	0.714	NO	NO
5397-5401	4.11	0.301	0.160	0.443	YES	YES
5412-5416	4.36	0.229	0.088	0.371	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.175	0.098	NO	+/- 0.700

2 plates

(Food) Category	Fruits and vegetables
(Food) Type	Fruit preparations



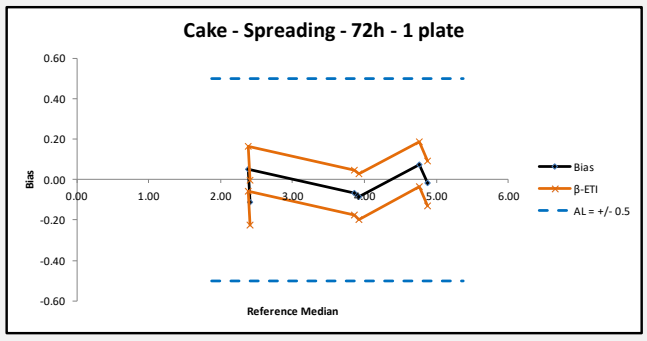
Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
5387-5391	2.11	0.062	-0.089	0.214	YES	YES
5402-5406	2.04	-0.041	-0.193	0.110	YES	YES
5392-5396	3.34	0.301	0.149	0.453	YES	YES
5407-5411	3.18	0.595	0.443	0.746	NO	NO
5397-5401	4.11	0.363	0.212	0.515	NO	YES
5412-5416	4.36	0.195	0.043	0.346	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.175	0.105	NO	+/- 0.700

Spreading method – 72 h

1 plate

(Food) Category	Chocolate, pastries,
(Food) Type	Cake - Spreading - 72h - 1 plate

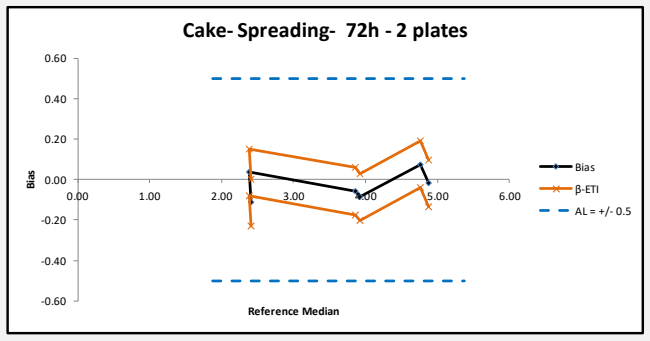


Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
5428-5432	2.41	-0.114	-0.225	-0.003	YES	YES
5443-5447	2.38	0.051	-0.060	0.162	YES	YES
5433-5437	3.86	-0.065	-0.176	0.046	YES	YES
5448-5452	3.92	-0.085	-0.197	0.026	YES	YES
5438-5442	4.76	0.075	-0.036	0.187	YES	YES
5453-5457	4.88	-0.018	-0.129	0.093	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.088	0.077	YES	+/- 0.500

2 plates

(Food) Category	Chocolate, pastries,
(Food) Type	Cake with low aw

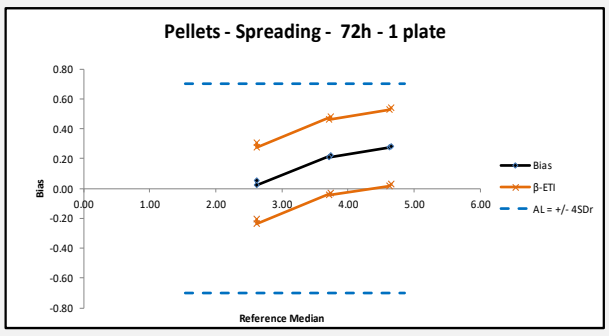


Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
5428-5432	2.41	-0.114	-0.229	0.002	YES	YES
5443-5447	2.38	0.035	-0.081	0.150	YES	YES
5433-5437	3.86	-0.058	-0.173	0.057	YES	YES
5448-5452	3.92	-0.085	-0.201	0.030	YES	YES
5438-5442	4.76	0.075	-0.040	0.191	YES	YES
5453-5457	4.88	-0.018	-0.133	0.098	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.088	0.080	YES	+/- 0.500

1 plate

(Food) Category	Animal feeding stuffs
(Food) Type	Pellets - Spreading - 72h - 1

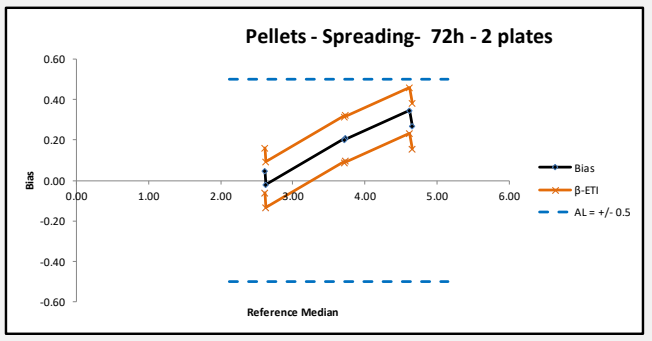


Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
5863-5867	2.61	0.050	-0.206	0.305	YES	YES
5878-5882	2.62	0.020	-0.235	0.276	YES	YES
5868-5872	3.73	0.222	-0.034	0.477	YES	YES
5883-5887	3.72	0.208	-0.047	0.464	YES	YES
5873-5877	4.62	0.274	0.019	0.530	NO	NO
5888-5892	4.65	0.281	0.026	0.537	NO	NO

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.128	0.177	NO	+/- 0.512

2 plates

(Food) Category	Animal feeding stuffs
(Food) Type	Dry products

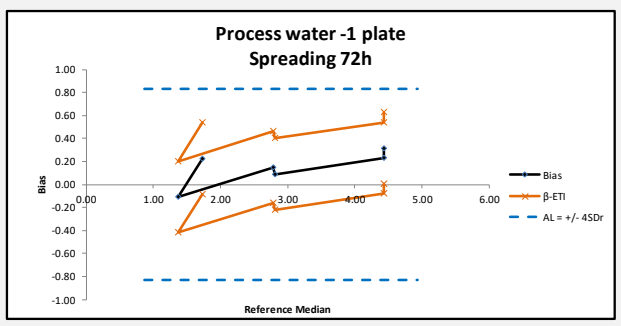


Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
5863-5867	2.61	0.050	-0.063	0.163	YES	YES
5878-5882	2.62	-0.021	-0.134	0.091	YES	YES
5868-5872	3.73	0.212	0.099	0.325	YES	YES
5883-5887	3.72	0.203	0.090	0.316	YES	YES
5873-5877	4.62	0.345	0.233	0.458	YES	YES
5888-5892	4.65	0.271	0.158	0.384	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.128	0.078	NO	+/- 0.500

1 plate

(Food) Category	Spreading 72h
(Food) Type	Process water -1 plate

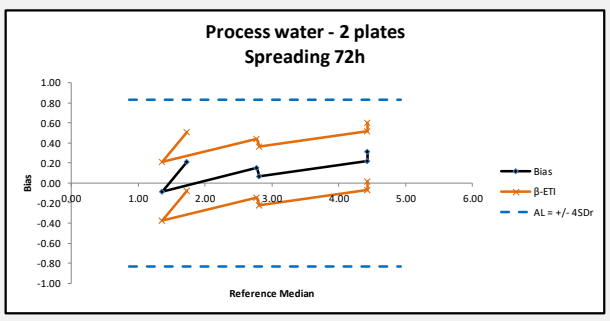


Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
113362-113366	1.72	0.225	-0.085	0.535	NO	YES
113352-113356	1.36	-0.106	-0.417	0.204	YES	YES
113357-113361	2.78	0.151	-0.159	0.462	YES	YES
113367-113371	2.81	0.090	-0.220	0.401	YES	YES
4271-4275	4.43	0.231	-0.079	0.542	NO	YES
4286-4290	4.43	0.317	0.006	0.627	NO	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.208	0.215	NO	+/- 0.832

2 plates

(Food) Category	Spreading 72h
(Food) Type	Process water - 2 plates



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
113362-113366	1.72	0.215	-0.078	0.508	NO	YES
113352-113356	1.36	-0.083	-0.376	0.210	YES	YES
113357-113361	2.78	0.151	-0.142	0.444	YES	YES
113367-113371	2.81	0.068	-0.225	0.361	YES	YES
4271-4275	4.43	0.222	-0.071	0.515	NO	YES
4286-4290	4.43	0.309	0.016	0.602	NO	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.208	0.203	NO	+/- 0.832

For both interpretations, new acceptability limits as a function of the standard deviation were calculated in case of the upper or lower limits have exceeded the limits and the standard deviation (as described the ISO 16140-2 (2016)).
Due to the repeatability of the reference method results above 0.150 but below 0.250, the AL limits were recalculated. This calculation was applied for apple juice and the process water accuracy profiles, to the 2-incubation time-points, for the two enumeration protocols and for the two interpretations.
The final AL obtained for Apple Juice matrix are at ± 0.700 and ± 0.832 for Process water matrix.
The accuracy profiles are within the acceptability limits for all of the matrices tested, except for apple juice for which β- ETI values slightly above the upper limit.

3.2.3 Conclusion

No difference was observed between the single plate interpretation and the two plates interpretation. The accuracy profiles are within the acceptability limits for all of the matrices tested, except for apple juice for which β- ETI values slightly above the upper limit. The results observed are, however, satisfactory and demonstrate better recovery by the SYMPHONY method.

3.3 Practicability

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

Storage conditions of the items and expiry dates for unopened products	Ready-to-melt medium: 2-8°C Pre-poured plated medium: 2-8°C The expiry dates are stated on the labels. Prepared plated medium: 30 days at 2-8°C			
Instructions for use after first use	Store at 2-8°C			
Time to yield results	Step	Reference methods		SYMPHONY alternative method
		ISO 21527-1	ISO 21527-2	
	Sampling	D0	D0	D0
	Inoculation	D0	D0	D0
	Enumeration	D5	D7	D2 toD3
Steps shared with the reference method	Sampling			

Enumeration of yeasts and moulds is possible from 54 hrs of incubation irrespective of the matrix tested (low or high Aw) whereas 2 to 5 days are required for products with high Aw, and 5 to 7 days for products with low Aw to yield results using the reference methods.

4 INTER-LABORATORY STUDY

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

4.1 Study organization

4.1.1 Number of collaborators

Fourteen laboratories took part in the inter-laboratory study which was carried on in October 2018.

4.1.2 Matrix and strain used

A cream dessert (with Aw > 0.95) was inoculated with *Saccharomyces cerevisiae* Ad999. The matrix was also inoculated with *Bacillus cereus* Ad1468(origin: powdered milk) to yield a background microflora of 10^3 CFU/g. Part 1 of the ISO 21527 method was therefore used for comparison with the SYMPHONY Agar method.

4.1.3 Inoculation

The inoculation levels were as follows:

- Level 0: <10 CFU/g,
- Level 1: 500 CFU/g,
- Level 2: 5 000 CFU/g,
- Level 3: 50 000 CFU/g.

Each laboratory received seven 10-g samples, i.e. two samples per inoculationlevel, and one non-inoculated control sample.
A non-inoculated sample was added to the parcel for enumeration of the mesophilic aerobic microflora using the ISO 4833-1 method.

4.1.4 Labelling, shipment

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

A vial containing a temperature data logger was added to each parcel so as tomonitor the temperature of the samples during shipment and storage in the laboratories.

The samples were delivered to the collaborators within 24 to 48 h.

4.1.5 Analyses

The collaborators and expert laboratory carried out the analyses using the alternative method and the reference method on D2.

The surface plating protocol was tested with incubation of the SYMPHONY agar for 54 h at 25°C ± 1°C.

4.2 Experimental parameters controls

4.2.1 Stability of the strain

In order to test the stability of the strain for 48 hrs at 3°C ± 2°C in the matrix, two samples per inoculation level were enumerated on D0 and D2 using the reference method (refer to Table 10).

Table 10 - Stability of the strain in the matrix

Date of analysis	Inoculation level	DRBC (CFU/g)	Mesophilicaerobic flora (CFU/g)
Day 0	L1	410 370	2400
	L2	5 000 4 800	
	L3	55 000 71 000	
Day 1	L1	450 380	600
	L2	4 400 5 400	
	L3	92 000 84 000	

No changes in enumeration were observed for the *Saccharomyces cerevisiae* strain during storage for 48 hrs at 3°C ± 2°C. However, a reduction in enumeration for mesophilic aerobic flora was observed.

4.2.2 Logistic conditions

The temperatures measured upon receipt by the collaborators, the temperatures recorded by the data logger, and the dates of receipt are shownin Table 11.

Table 11 - Temperatures of the samples upon receipt

Collaborators	Temperature measured by the data logger (°C)	Temperature measured upon receipt (°C)	Date and time ofsample receipt		Date of analysis
A	*Discarded by the laboratory*	4.9	16/10/2018	10:50	17/10/2018
B	3.0	2.5	16/10/2018	10:30	17/10/2018
C	*Defective*	3.8	16/10/2018	09:30	17/10/2018
D	2.5	3.4	16/10/2018	06:30	17/10/2018
E	1.0	*Not measured*	16/10/2018	10:00	17/10/2018
F	3.0	3.7	16/10/2018	10:00	17/10/2018
G	3.5	3.0	16/10/2018	10:00	17/10/2018
H	2.5	5.7	16/10/2018	09:30	17/10/2018
I	3.5	3.6	17/10/2018	10:00	17/10/2018
J	2.0	3.5	16/10/2018	08:45	17/10/2018
K	*Not received*	**13.6**	17/10/2018	17:50	17/10/2018
L	*Defective*	1.7	16/10/2018	12:00	17/10/2018
M	3.5	5.0	16/10/2018	14:30	17/10/2018
N	**16**	**17.9**	17/10/2018	11:15	17/10/2018

Temperatures of 13.6°C (collaborator K) and 17.9°C (collaborator N) were measured by the laboratories upon receipt.
For collaborator N, this high value is confirmed by the recording obtained with the sensor.
For collaborator K, the data logger has not yet been received in order to validatethis temperature.

It should also be noted that two data loggers were defective upon receipt by 2 collaborators (C and L); however, the temperatures measured by the laboratories upon receipt were correct (3.8 and 1.7°C).

Collaborator A discarded the data logger but also measured a correct temperature upon receipt (4.9°C).

4.3 Homogeneity of inoculation

Homogeneity tests were conducted according to the ISO/TS 22117. Ten samples per inoculation level were analysed in duplicate by the reference method. The test concluded to the homogeneity of the inoculation for the three inoculation levels.
The results are shown in **Appendix 9**. The test confirms the homogeneity of inoculation for the three inoculation levels.

4.4 Result analysis

The raw data are shown in **Appendix 10**.
All the data were analysed with interpretation based on two plates.

4.4.1 Enumeration of mesophilic aerobic flora

The enumeration of mesophilic aerobic flora ranges from < 10 CFU/g to 4.5 x 10^7 CFU/g.

4.4.2 Results obtained by the expert laboratory

The results obtained by the expert laboratory, using the reference method and alternative method, are shown in Table 12.

Table 12 - Results obtained by the expert laboratory (CFU/g)

Level	Reference method	Alternative method
L0	< 10	< 10
L1	450 / 380	570 - 500
L2	4 400 / 5 400	5 500 / 5 600
L3	92 000 / 84 000	100 000 / 178 000

4.4.3 Results obtained by the collaborators

A summary of the results obtained by all the collaborators is shown in Table 13 (CFU/g) and Table 14 (log CFU/g).

Given the high temperature of the samples upon receipt by collaborators K and N; the results obtained by these two laboratories cannot be included in the interpretation.

Table 13 - Summary of the results obtained based on the alternative method and reference method (CFU/g)

Collaborator	Raw data (CFU/g)													
	Controls		Low level				Intermediate level				High level			
	Reference method	SYMPHONY Agar method	Reference method		SYMPHONY Agar method		Reference method		SYMPHONY Agar method		Reference method		SYMPHONY Agar method	
	Replicate1	Replicate1	Replicate1	Replicate2	Replicate1	Replicate2	Replicate1	Replicate2	Replicate1	Replicate2	Replicate1	Replicate2	Replicate1	Replicate2
A	<10	<10	460	520	520	490	4600	4000	3600	4600	74000	72000	56000	65000
B	<10	<10	580	730	430	660	700	3400	900	700	10000	8500	7900	10000
C	<10	<10	920	970	500	560	7500	6200	9700	12000	98000	100000	130000	70000
D	<10	<10	450	830	360	620	4600	5500	3700	3500	75000	91000	70000	61000
E	<10	<10	540	400	550	480	3500	3500	5800	4500	100000	82000	110000	84000
F	<10	<10	440	700	430	720	5000	4000	8000	4800	190000	120000	71000	94000
G	<10	<10	510	690	450	510	2800	700	2500	3400	8500	8000	7600	6500
H	<10	<10	450	580	590	460	4300	4100	5200	4500	73000	58000	78000	110000
I	<10	<10	390	460	360	360	3200	2200	2800	2400	52000	84000	63000	76000
J	<10	<10	450	530	390	420	3200	2900	3400	2900	5 000	4000	6500	6200
K	<10	<10	330	430	340	260	2800	3500	4500	4 800	39000	44000	42000	43000
L	<10	<10	440	330	490	310	2900	2900	2800	3100	90000	55000	56000	45000
M	<10	<10	510	490	550	660	6100	5500	4700	6600	110000	92000	100000	94000
N	<10	<10	280	530	420	980	10000	9000	9200	10000	120000	240000	120000	150000

Table 14 - Summary of the results obtained based on the alternative method and reference method (log CFU/g)

Collaborator	Raw data (log CFU/g)													
	Controls		Low level				Intermediate level				High level			
	Reference method	SYMPHONY Agar method	Reference method		SYMPHONY Agar method		Reference method		SYMPHONY Agar method		Reference method		SYMPHONY Agar method	
	Replicate 1	Replicate 1	Replicate1	Replicate2	Replicate1	Replicate2	Replicate1	Replicate2	Replicate1	Replicate2	Replicate1	Replicate2	Replicate1	Replicate2
A	<1.00	<1.00	2.66	2.72	2.72	2.69	3.66	3.60	3.56	3.66	4.87	4.86	4.75	4.81
B	<1.00	<1.00	2.76	2.86	2.63	2.82	2.85	3.53	2.95	2.85	4.00	3.93	3.90	4.00
C	<1.00	<1.00	2.96	2.99	2.70	2.75	3.88	3.79	3.99	4.08	4.99	5.00	5.11	4.85
D	<1.00	<1.00	2.65	2.92	2.56	2.79	3.66	3.74	3.57	3.54	4.88	4.96	4.85	4.79
E	<1.00	<1.00	2.73	2.60	2.74	2.68	3.54	3.54	3.76	3.65	5.00	4.91	5.04	4.92
F	<1.00	<1.00	2.64	2.85	2.63	2.86	3.70	3.60	3.90	3.68	5.28	5.08	4.85	4.97
G	<1.00	<1.00	2.71	2.84	2.65	2.71	3.45	2.85	3.40	3.53	3.93	3.90	3.88	3.81
H	<1.00	<1.00	2.65	2.76	2.77	2.66	3.63	3.61	3.72	3.65	4.86	4.76	4.89	5.04
I	<1.00	<1.00	2.59	2.66	2.56	2.56	3.51	3.34	3.45	3.38	4.72	4.92	4.80	4.88
J	<1.00	<1.00	2.65	2.72	2.59	2.62	3.51	3.46	3.53	3.46	3.70	3.60	3.81	3.79
K	<1.00	<1.00	2.52	2.63	2.53	2.41	3.45	3.54	3.65	3.68	4.59	4.64	4.62	4.63
L	<1.00	<1.00	2.64	2.52	2.69	2.49	3.46	3.46	3.45	3.49	4.95	4.74	4.75	4.65
M	<1.00	<1.00	2.71	2.69	2.74	2.82	3.79	3.74	3.67	3.82	5.04	4.96	5.00	4.97
N	<1.00	<1.00	2.45	2.72	2.62	2.99	4.00	3.95	3.96	4.00	5.08	5.38	5.08	5.18

4.5 Calculation and interpretation

4.5.1 Visual control of linearity

This evaluation was performed using 12 and 9 datasets. Three collaborators obtained inconsistent results using the two methods, collaborators B, G and J. These laboratories confirmed their results although a dilution error may be suspected. Interpretation was thus done with and without these three laboratories.

Figures 5 and 6 illustrate the data points after logarithmic transformation. Atthis stage, visual evaluation shows that the alternative method yields proportional results to those of the reference method. Furthermore, the data are distributed closely around the first bisector having a gradient equal to 1 and they confirm this result. The medians of the measurements obtained withthe reference method for each level are also represented on the figure (verticallines). However, greater dispersion of the points can be observed for the interpretation performed with 12 partners).

Figure 5 - Visual control of linearity (12 collaborators)

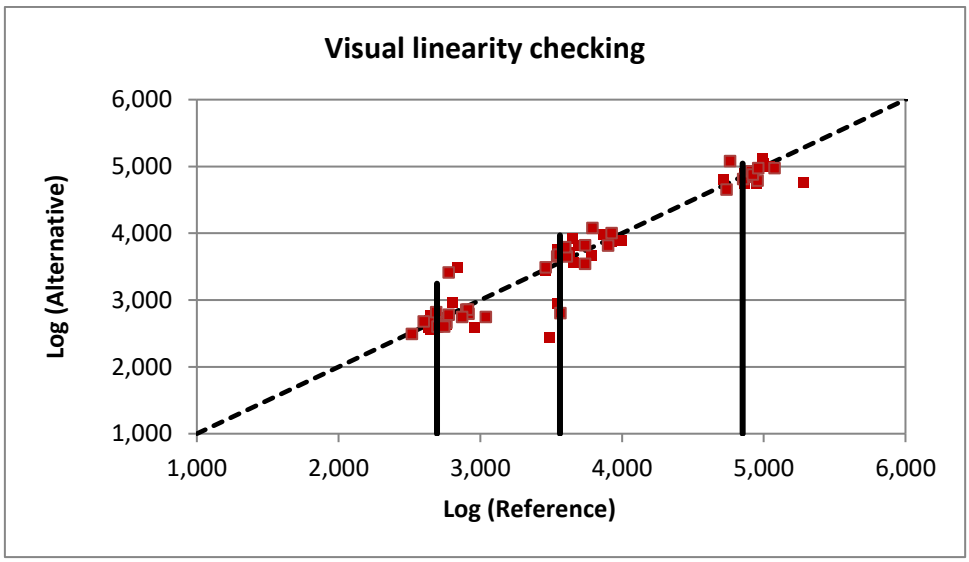
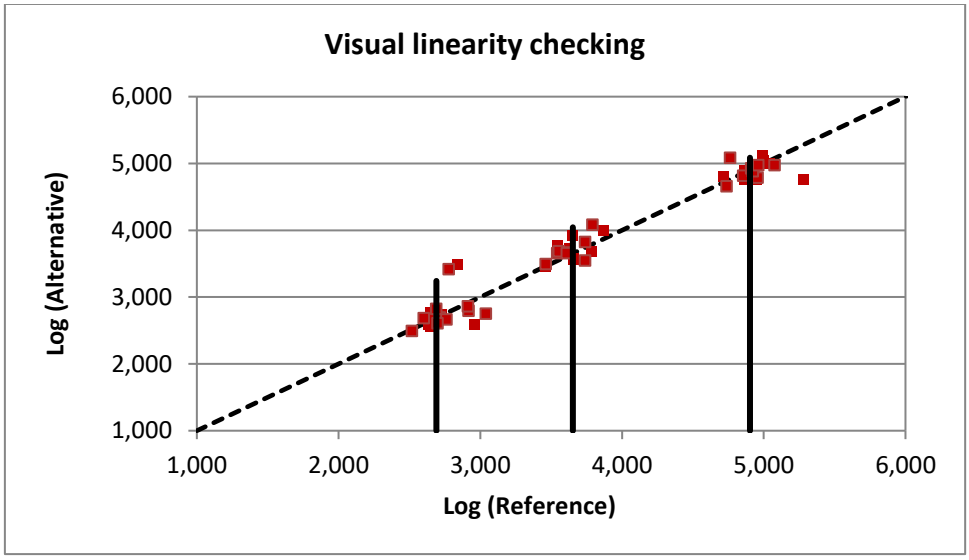


Figure 6 - Visual control of linearity (9 collaborators)



4.5.2 Calculation of the accuracy profile

The statistical calculations were performed using the Excel spreadsheet available on http://standards.iso.org/ISO/16140. A summary of the results is shown in Table 15 for the interpretation with 12 collaborators, and in Table 16 for the interpretation with 9 collaborators.

Table 15 - Interpretation with 12 collaborators

Accuracy profile					
Study Name	Symphony Agar				
Date	October 2018 + ISO 7218 (2024 changes)				
Coordinator	ADRIA Développement			VRAI	
Tolerance probability (beta)	80%	80%	80%		
Acceptability limit in log (lambda)	1.22	1.22	1.22		
	Alternative method			Reference method	
Levels	Low	Medium	High	Low	Medium	High
Target value	2.744	3.454	4.658			
Number of participants (K)	12	12	12	12	12	12
Average for alternative method	2.688	3.444	4.628	2.744	3.454	4.658
Repeatability standard deviation (sr)	0.101	0.091	0.093	0.100	0.270	0.086
Between-labs standard deviation (sL)	0.000	0.445	0.465	0.082	0.247	0.502
Reproducibility standard deviation (sR)	0.101	0.454	0.474	0.129	0.366	0.509
Corrected number of dof	22.957	11.450	11.433	19.172	18.408	11.320
Coverage factor	1.347	1.415	1.415			
Interpolated Student t	1.320	1.360	1.360			
Tolerance interval standard deviation	0.1035	0.4726	0.4929			
Lower TI limit	2.552	2.801	3.957			
Upper TI limit	2.825	4.087	5.298			
Bias	-0.056	-0.009	-0.030			
Relative Lower TI limit (beta = 80%)	-0.193	-0.652	-0.700	VRAI		
Relative Upper TI limit (beta = 80%)	0.081	0.633	0.641	VRAI		
Lower Acceptability Limit	-1.22	-1.22	-1.22			
Upper Acceptability Limit	1.22	1.22	1.22			
New acceptability limits may be based on reference method pooled variance						
Pooled repro standard dev of reference	0.370					

Select ALL blue lines to draw the accuracy profile as illustrated in the worksheet "Graph Profile"

Table 16 - Interpretation with 9 collaborators

Accuracy profile					
Study Name	Symphony Agar				
Date	October 2018 + ISO 7218 (2024) changes				
Coordinator	ADRIA Développement			FAUX	
Tolerance probability (beta)	80%	80%	80%		
Acceptability limit in log (lambda)	0.50	0.50	0.50		
	Alternative method			Reference method	
Levels	Low	Medium	High	Low	Medium	High
Target value	2.731	3.553	4.929			
Number of participants (K)	9	9	9	9	9	9
Average for alternative method	2.687	3.673	4.882	2.731	3.553	4.929
Repeatability standard deviation (sr)	0.103	0.082	0.103	0.106	0.043	0.095
Between-labs standard deviation (sL)	0.000	0.171	0.078	0.092	0.298	0.093
Reproducibility standard deviation (sR)	0.103	0.189	0.129	0.141	0.301	0.133
Corrected number of dof	16.941	9.642	14.445	13.692	8.163	13.057
Coverage factor	1.370	1.444	1.393			
Interpolated Student t	1.334	1.376	1.343			
Tolerance interval standard deviation	0.1062	0.1984	0.1341			
Lower TI limit	2.546	3.400	4.702			
Upper TI limit	2.829	3.946	5.062			
Bias	-0.043	0.120	-0.047			
Relative Lower TI limit (beta = 80%)	-0.185	-0.153	-0.227	FAUX		
Relative Upper TI limit (beta = 80%)	0.098	0.393	0.133	FAUX		
Lower Acceptability Limit	-0.50	-0.50	-0.50			
Upper Acceptability Limit	0.50	0.50	0.50			
New acceptability limits may be based on reference method pooled variance						
Pooled repro standard dev of reference	0.207					

Select ALL blue lines to draw the accuracy profile as illustrated in the worksheet "Graph Profile"

A summary of the values obtained is shown in Table 16 for the two interpretations.

Table 16 - Summary of the values obtained

	Number of datasets					
	12			9		
	Low level	*Intermediate level*	*High level*	*Low level*	*Intermediate level*	*High level*
Target value	2.744	3.454	4.658	2.731	3.553	4.929
Bias	- 0.056	-0.009	- 0.030	- 0.043	0.120	- 0.047
Low β.ETI (80%)	- 0.193	- 0.652	- 0.700	- 0.185	- 0.153	- 0.227
High β.ETI (80%)	0.081	0.633	0.641	0.098	0.393	0.133
Low AL	- 1.22			- 0.5		
High AL	+ 1.22			+ 0.5		

A graphical representation of the results is shown in Figure 7 for the interpretation with 12 laboratories, and Figure 8 for the interpretation with 9 laboratories.

Figure 7 - Accuracy profile (interpretation with 12 laboratories)

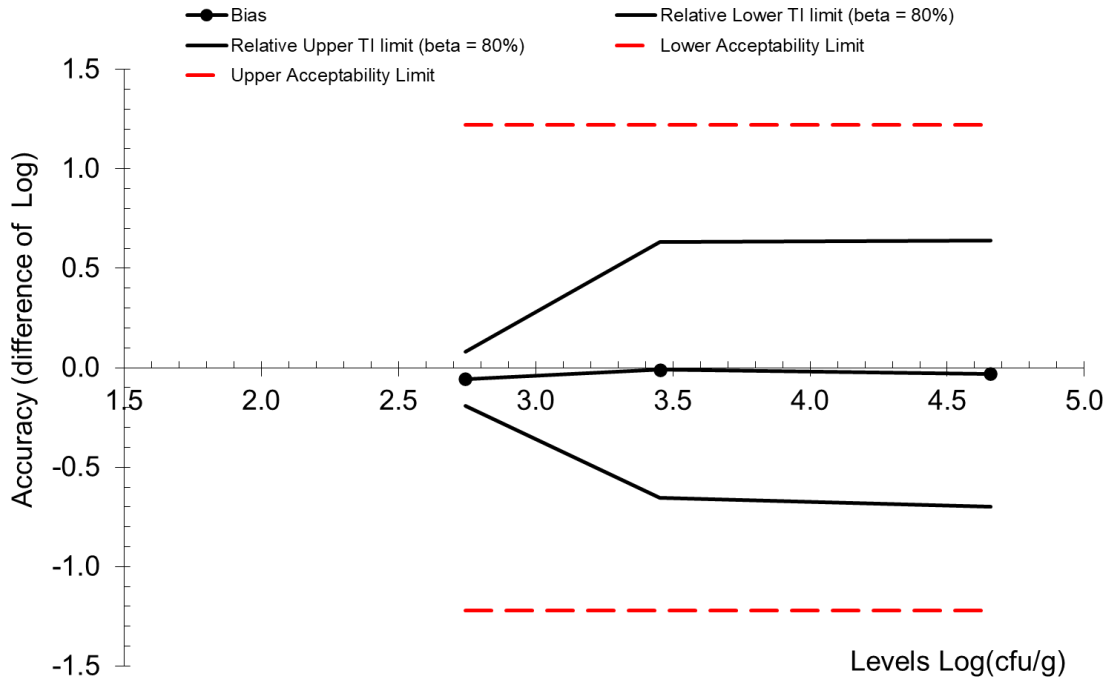
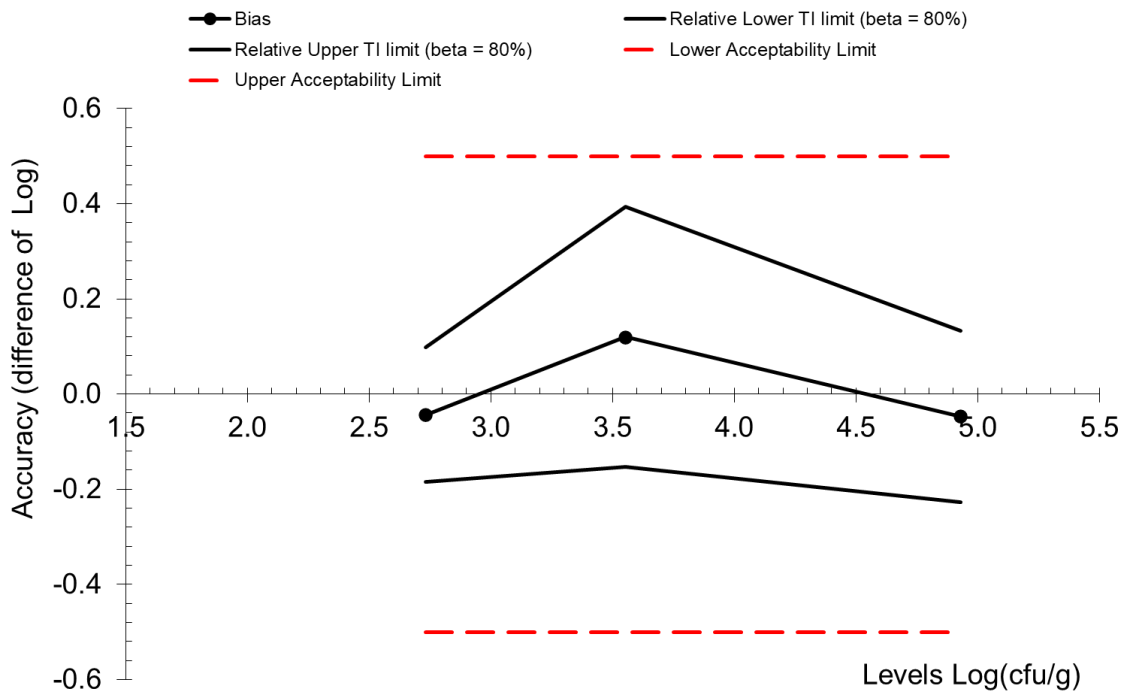


Figure 8 - Accuracy profile (interpretation with 9 laboratories)



The alternative method is considered equivalent to the reference method as the β.ETI values are within the acceptability limits for all contamination levels, irrespective of the number of laboratories included in the interpretation.

It should be noted that, for the interpretation with 12 collaborators, the value of the acceptability limits is defined as + 1.22 log due to recalculation of this limit taking into account the mean pooled reproducibility standard deviation of the reference method (AL = 3.3 sRRef).

4.6 Conclusion

The alternative method is accepted as equivalent to the reference method, irrespective of the number of collaborators included in the interpretation.

5 CONCLUSION

The conclusions on the methods are as follows:

☒ The relative trueness confirms the performance of the SYMPHONY Agar alternative method on the 6 categories evaluated and for all protocols evaluated. The alternative method showed a lower negative bias (-0.31) and higher number of samples below the LCL when the pour plate method is used with 54 h incubation time.

☒ The accuracy profiles are within the acceptability limits for all of the matrices and protocol tested, except for apple juice for which β- ETI values slightly above the upper limit. The results observed are, however, satisfactory and demonstrate superior recovery by the SYMPHONY method with both interpretations.

☒ Enumeration of yeasts and moulds is possible from 54 hrs of incubation irrespective of the matrix tested (low or high Aw) whereas 2 to 5 days are required for products with high Aw, and 5 to 7 days for products with low Aw to yield results using the reference method.

☒ No major difference was observed between the single plate and the two plates interpretations. Results are satisfactory for both protocols

☒ The Interlaboratory study showed that the alternative method is accepted as equivalent to the reference method, irrespective of the number of collaborators included in the interpretation.

☒ The data and interpretation meet the requirements of ISO 16140- 2:2016, ISO 16140-2/A1:2024 and ISO 7218:2024. The SYMPHONY Agar method is considered equivalent to the reference method.

Quimper, 18 May 2026

Astrid CARIOU
Manager
Method performance in food microbiology

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

Appendix 1– Protocol of the alternative method: SYMPHONY Agar method

10 g or mL test portion + 90 mL diluent
1 pre-moisten swab[1] + 9 mL diluent
1 pre-moisten sponge + 90 mL diluent
1 pre-moisten wipe + 225 mL diluent
According to ISO 6887 parts and ISO 18593

Pour plate method	Spreading method
Add 1mL from initial suspensions and decimal dilutions in one plate	Spread 0.1 mL of decimal dilutions on SYMPHONY Agar ready to use plates sur
Pour the SYMPHONY Agar	(possibility to spread 1 mL of the initial suspension on 3 plates for low number estimation)

All food categories: Incubation for 54 h to 72 h at 25°C ± 1°C
Production environmental samples:
- Pour plate: Incubation for 72 ± 3 h at 25°C ± 1°C
- Spreading: Incubation for 54 h to 72 h at 25°C ± 1°C

Enumerate plates with less than 150 colonies

[1] The minimum incubation time was applied during the Inter-laboratory study.

[1] For sampling before cleaning process, BPW is used. After cleaning process, the following protocol is applied:
- 1 swab + 1 mL neutralizing broth
- 1 sponge + 10 mL neutralizing broth
- 1 wipe + diluent + 10 % neutralizing broth

Appendix 2 – Protocol for the reference method ISO 21527 - Microbiology of food and animal feeding stuffs - Horizontal method for the enumeration of yeasts and moulds

Part 1: Colony count technique in products with water activity greater than 0.95

10 g sample + 90 ml peptone water (0.1%)

↓

Processing in stomacher

↓

Spread:

1 ml on 3 DRBC plates (estimation of small numbers)

0.1 ml on 1 DRBC plate

↓

Incubate for 2 to 5 days at 25°C ± 1°C

↓

Enumeration

Part 2: Colony count technique in products with water activity less than or equal to 0.95

10 g sample + 90 ml peptone water (0.1%)

↓

Processing in stomacher

↓

Spread:

1 ml on 3 DG18 plates (estimation of small numbers)

0.1 ml on 1 DG18 plate

↓

Incubate for 5 to 7 days at 25°C ± 1°C

↓

Enumeration

Appendix 3– Artificial contamination of samples

Date	No.	Sample	Strain	Origin	Inoculation protocol	Category	Type
2018	**3909**	**Chicken and apricot tagine**	*Zygosaccharomyces rouxii* Ad1046	Fruit	Seeding 48 hrs 5±3°C	1	b
2018	**3910**	**Beef koftas with couscous and raisins**	*Zygosaccharomyces rouxii* Ad1046	Fruit	Seeding 48 hrs 5±3°C	1	b
2018	**3911**	**Lemon chicken and seafood paella**	*Saccharomyces cerevisiae* Ad1890	Fruit	Seeding 48 hrs 5±3°C	1	b
2018	**3912**	**Chicken kebab with couscous andraisins**	*Saccharomyces cerevisiae* Ad1890	Fruit	Seeding 48 hrs 5±3°C	1	b
2018	**3913**	**Beef koftas with couscous and raisins**	*Candida sake* Ad2243	Fruit	Seeding 48 hrs 5±3°C	1	b
2018	**5896**	**Ready to reheat beef meal with potatoes**	*Candida sake* A2737	Carrots	Seeding 48 hrs at 5±3°C	1	b
2018	**5893**	**Ketchup**	*Kazachstania barnetti* Ad2758	Cucumber	Seeding 48 hrs at 5±3°C	1	c
2018	**5894**	**Garlic mayonnaise with oil**	*Kazachstania barnetti* Ad2758	Cucumber	Seeding 48 hrs at 5±3°C	1	c
2018	**5895**	**Béarnaise sauce**	*Candida zeylanoides* Ad1824	Cucumber	Seeding 48 hrs at 5±3°C	1	c
2018	**5898**	**Ketchup**	Cross-contamination (0.1 g tomato sauce)			1	c
2018	**5941**	**Veal based culinary aid**	*Mucor plumbeus* Ad1136	Fruit	Seeding 1 week at room temperature	1	c
2017	**7834**	**Pasteurised whole milk**	*Saccharomyces cerevisiae* Ad998	Dairy product	Seeding 48 hrs 2-8°C	2	a
2017	**7835**	**Pasteurised whole milk**	*Saccharomyces cerevisiae* Ad998	Dairy product	Seeding 48 hrs 2-8°C	2	a
2017	**7836**	**Pasteurised whole milk**	*Candida tropicalis* Ad1157	Dairy product	Seeding 48 hrs 2-8°C	2	a
2017	**7837**	**Pasteurised whole milk**	*Candida tropicalis* Ad1157	Dairy product	Seeding 48 hrs 2-8°C	2	a
2017	**7838**	**Whipped cream/strawberry choux bun**	*Candida fermenticarens* Ad1162	Bread	Seeding 48 hrs 2-8°C	2	a
2018	**5503**	**Cream dessert**	*Byssochlamys nivea* Ad1309	Fresh dairy product	Seeding 48 hrs at 5±3°C	2	a
2018	**5897**	**Natural yogurt**	*Candida parapsilosis* Ad2915	White cheese	Seeding 48 hrs at 5±3°C	2	a
2018	**4430**	**Powdered milk**	*Geotrichum* sp Ad1450	Dairy product	Seeding 1 week at room temperature	2	c
2018	**4431**	**Skimmed milk powder**	*Geotrichum* sp Ad1450	Dairy product	Seeding 1 week at room temperature	2	c
2018	**4432**	**Whole milk powder**	*Byssochlamys nivea* Ad1316	Dairy product	Seeding 1 week at room temperature	2	c
2018	**4433**	**Semi-skimmed milk powder**	*Byssochlamys nivea* Ad1316	Dairy product	Seeding 1 week at room temperature	2	c

Date	No.	Sample	Strain	Origin	Inoculation protocol	Category	Type
2018	**5326**	**Skimmed milk powder**	*Byssochlamys nivea* Ad1312	Fresh dairy product	Seeding 2 weeks at room temperature	2	c
2018	**5943**	**Skimmed milk powder**	*Penicillium chrysogenum* Ad1114	Environment	Seeding 1 week at room temperature	2	c
2018	**4425**	**Powdered egg yolk**	*Penicillium chrysogenum* 738/M14	/	Seeding 1 week at room temperature	3	a
2018	**4426**	**Powdered egg yolk**	*Wallemia* sebi Ad1406	/	Seeding 1 week at room temperature	3	a
2018	**4427**	**Powdered whole egg**	*Wallemia* sebi Ad1406	/	Seeding 1 week at room temperature	3	a
2018	**4428**	**Powdered whole egg**	*Penicillium brevicompactum* Ad1158	Pancakes	Seeding 1 week at room temperature	3	a
2018	**4429**	**Powdered egg white**	*Penicillium brevicompactum* Ad1158	Pancakes	Seeding 1 week at room temperature	3	a
2018	**5327**	**Powdered egg yolk**	*Eurotium sp* Ad1629	Pastries	Seeding 2 weeks at room temperature	3	a
2018	**5328**	**Custard tart mix**	*Wallemia sebi* Ad1627	Pastries	Seeding 2 weeks at room temperature	3	a
2018	**5329**	**Pancake mix**	*Wallemia sebi* Ad1627	Pastries	Seeding 2 weeks at room temperature	3	a
2018	**5936**	**Powdered egg white**	*Penicillium citreonigrum* Ad1052	Environment	Seeding 1 week at room temperature	3	a
2018	**5937**	**Powered egg yolk**	*Fusarium oxysporum* Ad2060	/	Seeding 1 week at room temperature	3	a
2018	**5938**	**Confectioner's custard mix**	*Penicillium chrysogenum* Ad1114	Environment	Seeding 1 week at room temperature	3	a
2018	**3914**	**Pasteurised liquid whole egg**	*Candida fermenticarens* Ad1152	Pancakes	Seeding 48 hrs 5±3°C	3	b
2018	**3915**	**Pasteurised liquid egg yolk**	*Sporobolomyces roseus* Ad2244	Pastries	Seeding 48 hrs 5±3°C	3	b
2018	**5504**	**Marinated anchovy fillets**	*Aspergillus jensenii* Ad2928	Seaweed	Seeding 48 hrs at 5±3°C	3	c
2018	**5505**	**Marinated anchovy fillets**	*Sarocladium kiliense* Ad293	Seaweed	Seeding 48 hrs at 5±3°C	3	c
2017	**7830**	**Apple/peach/pear juice**	*Zygosaccharomyces bailii* Ad1050	Dehydrated apricots	Seeding 48 hrs 2-8°C	4	a
2017	**7831**	**Apple/mango juice**	*Zygosaccharomyces bailii* Ad1050	Dehydrated apricots	Seeding 48 hrs 2-8°C	4	a
2017	**7832**	**Orange juice**	*Zygosaccharomyces bailii* Ad1050	Dehydrated apricots	Seeding 48 hrs 2-8°C	4	a
2017	**7833**	**Pineapple/passion fruit juice**	*Zygosaccharomyces bailii* Ad1050	Dehydrated apricots	Seeding 48 hrs 2-8°C	4	a
2017	**7981**	**Apple/peach/pear juice**	*Aspergillus fumigatus* Ad1053	Environmental sample	Seeding 72 hrs at 2-8°C	4	a
2017	**7982**	**Pineapple/passion fruit juice**	*Aspergillus fumigatus* Ad1053	Environmental sample	Seeding 72 hrs at 2-8°C	4	a
2017	**7983**	**Orange juice**	*Aspergillus versicolor* Ad1112	Environmental sample	Seeding 72 hrs at 2-8°C	4	a
2017	**7984**	**Apple/mango juice**	*Penicillium citreonigrum* Ad1052	Environmental sample	Seeding 72 hrs at 2-8°C	4	a
2018	**5899**	**Muesli with dried fruit**	Cross-contamination (1 g biscuit dough)			4	b
2018	**5900**	**Chocolate cereals**	Cross-contamination (1 g biscuit dough)			4	b

Date	No.	Sample	Strain	Origin	Inoculation protocol	Category	Type
2017	**7985**	**Chocolate puffed wheat**	*Penicillium chlorophyllum* M11	Cake	Seeding 72 hrs at room temperature	4	b
2017	**7986**	**Sweetened corn flakes**	*Penicillium chlorophyllum* M11	Cake	Seeding 72 hrs at room temperature	4	b
2017	**7987**	**Wholegrain wheat cereals with chocolate**	*Penicillium brevicompactum* Ad1158	Pancakes	Seeding 72 hrs at room temperature	4	b
2017	**7988**	**Puffed corn balls with honey**	*Penicillium brevicompactum* Ad1158	Pancakes	Seeding 72 hrs at room temperature	4	b
2018	**4437**	**Breakfast cereals**	*Penicillium brevicompactum* Ad1158	Pancakes	Seeding 1 week at room temperature	4	b
2017	**7989**	**Dehydrated potatoes**	*Aspergillus versicolor* Ad1112	Environmental sample	Seeding 72 hrs at room temperature	4	c
2017	**7990**	**Dehydrated carrots**	*Penicillium citreonigrum* Ad1052	Environmental sample	Seeding 72 hrs at room temperature	4	c
2018	**5939**	**Dehydrated potatoes**	*Mucor plumbeus* Ad1136	Fruit	Seeding 1 week at room temperature	4	c
2018	**5940**	**Dehydrated carrots**	*Penicillium chrysogenum* Ad1114	Environment	Seeding 1 week at room temperature	4	c
2018	**5942**	**Mixed candied fruit**	*Mucor plumbeus* Ad1136	Fruit	Seeding 1 week at room temperature	4	c
2017	**7839**	**Chocolate éclairs**	*Candida fermenticarens* Ad1162	Bread	Seeding 48 hrs 2-8°C	5	a
2017	**7840**	**Biscuit**	*Candida fermenticarens* Ad1162	Bread	Seeding 48 hrs at room temperature	5	b
2017	**7991**	**Plain sponge cake mix**	*Penicillium chlorophyllum* M11	Cake	Seeding 72 hrs at room temperature	5	b
2017	**7992**	**Lemon sponge cake mix**	*Penicillium brevicompactum* Ad1158	Pancakes	Seeding 72 hrs at room temperature	5	b
2018	**3916**	**Honey**	*Zygosaccharomyces bailii* Ad1050	Dehydrated apricots	Seeding 48 hrs 5±3°C	5	c
2018	**4435**	**Unsweetened cocoa powder**	*Penicillium chrysogenum* 738/M14	/	Seeding 1 week at room temperature	5	c
2018	**4436**	**Brown cocoa powder**	*Trichoderma viride* M2	/	Seeding 1 week at room temperature	5	c
2018	**5330**	**100% cocoa powder**	*Phoma glomerata* M4	/	Seeding 2 weeks at room temperature	5	c
2018	**5331**	**75% cocoa dark chocolate**	*Paecilomyces variotii* M6	/	Seeding 2 weeks at room temperature	5	c
2018	**5332**	**Honey**	*Paecilomyces variotii* M6	/	Seeding 2 weeks at room temperature	5	c
2018	**5901**	**Wildflower honey**	Cross-contamination (1 g biscuit dough)			5	c
2018	**5944**	**Inaya dark chocolate**	*Mucor plumbeus* Ad1136	Fruit	Seeding 1 week at room temperature	5	c
2018	**5945**	**Dark chocolate**	*Penicillium chrysogenum* Ad1114	Environment	Seeding 1 week at room temperature	5	c
2018	**5946**	**Alunga milk chocolate**	*Fusarium oxysporum* Ad2060	/	Seeding 1 week at room temperature	5	c
2018	**5947**	**Liquid flower honey**	*Penicillium chrysogenum* Ad1114	Environment	Seeding 1 week at room temperature	5	c

Date	No.	Sample	Strain	Origin	Inoculation protocol	Category	Type
2018	**4434**	**Raw material for animal feeding stuffs- Flour**	*Penicillium chrysogenum* 738/M14	/	Seeding 1 week at room temperature	6	a
2018	**4438**	**Raw material for animal feeding stuffs**	*Wallemia sebi* Ad1406	/	Seeding 1 week at room temperature	6	a
2018	**4439**	**Rapeseed**	*Wallemia sebi* Ad1406	/	Seeding 1 week at room temperature	6	a
2018	**4440**	**Wheat**	*Trichoderma viride* M2	/	Seeding 1 week at room temperature	6	a
2018	**4441**	**Silage fodder**	*Trichoderma viride* M2	/	Seeding 1 week at room temperature	6	a
2018	**5933**	**Raw material for animal feeding stuffs**	*Mucor plumbeus* Ad1136	Fruit	Seeding 1 week at room temperature	6	a
2018	**5934**	**Raw material for animal feeding stuffs**	*Cladosporium cladosporioides* Ad1405	/	Seeding 1 week at room temperature	6	a
2018	**5935**	**Raw material for animal feeding stuffs**	*Fusarium oxysporum* Ad2060	/	Seeding 1 week at room temperature	6	a
2018	**5333**	**Cat biscuits**	*Phoma glomerata* M4	/	Seeding 2 weeks at room temperature	6	b
2018	**5929**	**Dog biscuits**	*Penicillium citreonigrum* Ad1052	Environment	Seeding 1 week at room temperature	6	b
2018	**5930**	**Dog biscuits**	*Cladosporium cladosporioides* Ad1405	/	Seeding 1 week at room temperature	6	b
2018	**5931**	**Cat biscuits**	*Penicillium chrysogenum* Ad1114	Environment	Seeding 1 week at room temperature	6	b
2018	**5932**	**Cat biscuits**	*Fusarium oxysporum* Ad2060	/	Seeding 1 week at room temperature	6	b
2018	**5506**	**Cat food meat with poultry**	*Paecilomyces variotii* M6	/	Seeding 48 hrs at 5±3°C	6	c
2018	**5507**	**Dog food meat with poultry**	*Paecilomyces variotii* M6	/	Seeding 48 hrs at 5±3°C	6	c
2018	**5508**	**Dog food sausages**	*Phoma glomerata* M4	/	Seeding 48 hrs at 5±3°C	6	c

Year of analysis	Sample	Product (French name)	Product	Artificial contamination			Category	Type
				Strain	Origin	Injury protocol		
2025	**113116**	**Prélèvement surface cuve, avant nettoyage (fromagerie)**	**Wipe, tank, before cleaning (dairy product industry)**	*Kazachstania barnettii* Ad3420	Raw seaweed tartar	Seeding 72h 5±3°C	7	a
2025	**113118**	**Prélèvement surface pâte fine, avant nettoyage (porc)**	**Wipe, work bench, pork meat, before cleaning (meat industry)**	*Penicillium brevicompactum* Ad2431	Bakery	Seeding 72h 5±3°C	7	a
2025	**113546**	**Lingette cuve sauce avant nettoyage (usine de produits préparés)**	**Wipe Sauce tank wipe, before cleaning (RTRH industry)**	*Aspergillus brasiliensis* ATCC16404	Vegetables	Seeding 72h 5±3°C	7	a
2025	**114633**	**Surface avant nettoyage (industrie de volaille)**	**Surface area before cleaning (poultry meat industry)**	*Aspergillus brasiliensis* ATCC16404	Vegetables	Seeding 72h 5±3°C	7	a
2025	**114634**	**Surface plan incliné, après nettoyage (poisson)**	**Inclined surface, after cleaning (fish industry)**	*Kazachstania barnettii* Ad3420	Raw seaweed tartar	Seeding 72h 5±3°C	7	a
2025	**114635**	**Surface poste rectification sardines après nettoyage (poisson)**	**Surface, after cleaning (fish industry)**	*Aspergillus brasiliensis* ATCC16404	Vegetables	Seeding 72h 5±3°C	7	a
2025	**113120**	**Eau rinçage mousse de foie**	**Rinse water, pâté (Meat industry)**	*Fusarium solani* Ad2059	/	Seeding 72h 5±3°C	7	b
2025	**113121**	**Eau rinçage mousse de foie**	**Rinse water, pâté (Meat industry)**	*Paecylomyces variotii* M6	/	Seeding 72h 5±3°C	7	b
2025	**113122**	**Eau rinçage porc saumuré/jambon**	**Rinse water (meat industry)**	*Fusarium solani* Ad2059	/	Seeding 72h 5±3°C	7	b
2025	**113123**	**Eau rinçage porc saumuré/jambon**	**Rinse water (meat industry)**	*Saccharomyces cerevisiae* Ad999	Dairy products	Seeding 72h 5±3°C	7	b
2025	**113124**	**Eau rinçage (poisson)**	**Rinse water (fish industry)**	*Saccharomyces cerevisiae* Ad999	Dairy products	Seeding 72h 5±3°C	7	b
2025	**113125**	**Eau rinçage (poisson)**	**Rinse water (fish industry)**	*Rhodotorula mucilaginosa* Ad2233	Environment	Seeding 72h 5±3°C	7	b
2025	**113132**	**Déchets chipolatas (industrie de produits carnés)**	**Chipolatas wastes (meat industry)**	*Candida sake* Ad2243	Vegetables	Seeding 72h 5±3°C	7	c
2025	**113133**	**Déchets chipolatas (industrie de produits carnés)**	**Chipolatas wastes (meat industry)**	*Zygosaccharomyces rouxii* Ad1046	Environment	Seeding 72h 5±3°C	7	c
2025	**113134**	**Déchets porc saumuré/jambon (industrie de produits carnés)**	**Cured/pork ham wastes (meat industry)**	*Candida sake* Ad2243	Vegetables	Seeding 72h 5±3°C	7	c
2025	**113135**	**Déchets porc saumuré/jambon (industrie de produits carnés)**	**Cured/pork ham wastes (meat industry)**	*Zygosaccharomyces rouxii* Ad1046	Environment	Seeding 72h 5±3°C	7	c
2025	**113553**	**Déchets production (industrie de produits carnés)**	**Production wastes (meat industry)**	*Aspergillus brasiliensis* ATCC16404	Vegetables	Seeding 72h 5±3°C	7	c

Year of analysis	Sample	Product (French name)	Product	Artificial contamination			Category	Type
				Strain	Origin	Injury protocol		
2025	**113555**	**Déchets pâté campagne (industrie de produits carnés)**	**Pâté wastes (meat industry)**	*Zygosaccharomyces rouxii* Ad1046	Environment	Seeding 72h 5±3°C	7	c
2025	**114640**	**Déchets mousse de foie**	**Pâté wastes**	*Rhodotorula mucilaginosa* Ad2233	Environment	Seeding 72h 5±3°C	7	c
2025	**114641**	**Déchets éffiloché de bœuf**	**Pulled beef wastes**	*Rhodotorula mucilaginosa* Ad2233	Environment	Seeding 72h 5±3°C	7	c

Appendix 4 - Relative trueness study: raw data

Results 1 – Reference method

ISO 7218 (2024) changes

READY TO EAT AND READY TO REHEAT PRODUCTS													
Year of analysis	N°	Product (French name)	Product	Aw	Reference method : ISO 21527-1 or 2♦							Category	Type
					ISO part	Dilution	CFU			CFU/g (rounded)	log (CFU/g)		
							yeasts	molds	Total				
2018	3147	Fumet de poisson	Culinary aids (fish)	0.5	2	10	0	0	0	<10	<1.00		
						100	0	0	0			1	c
2018	3149	Bouillon kub bœuf	Culinary aids (beef)	0.426	2	10	0	0	0	<10	<1.00		
						100	0	0	0			1	c
2018	3505	Carottes râpées	Grated carrots	0.9891	1	1000	106	0	106	110000	5.04		
						10000	20	0	20			1	a
2018	3506	Piémontaise	RTE salad (Piémontaise)	0.9732	1	10	1	19	20	200	2.30		
						100	1	1	2			1	a
2018	3507	Bacon	Bacon	0.9611	1	10000	>150	69	>150	>15000000	>7.18		
						100000	>150	9	>150			1	a
2018	3508	Salade Caesar	RTE salad (Caesar)	0.9903	1	10000	>150	>150	>150	>15000000	>7.18		
						100000	>150	119	>150			1	a
2018	**3909**	**Tajine de poulet abricot**	**RTRH (chicken, apricots)**	0.9738	1	10	30	2	32	320	2.51		
						100	3	0	3			1	b
2018	**3910**	**Keftas de bœuf semoule raisin**	**RTRH (keftas, beef, grapes)**	0.9845	1	100	21	0	21	2100	3.32		
						1000	2	0	2			1	b
2018	**3911**	**Paella poulet fruit de mer citron**	**RTRH (paella, lemon)**	0.9968	1	1000	21	0	21	20000	4.30		
						10000	1	0	1			1	b
2018	**3912**	**Kebab poulet semoule raisin**	**RTRH (chicken, grapes)**	0.9894	1	1000	138	0	138	140000	5.15		
						10000	14	0	14			1	b
2018	**3913**	**Keftas de bœuf semoule raisin**	**RTRH (keftas, beef, grapes)**	0.9845	1	10000	118	0	118	1200000	6.08		
						100000	10	0	10			1	b
2018	4240	Saucisson sec	Dry sausage	0.8027	2	10000	44	73	117	1200000	6.08		
						100000	5	9	14			1	a
2018	4241	Purée de tomates	Tomato puree	>0,999	1	10000	0	90	90	880000	5.94		
						100000	0	7	7			1	c
2018	4298	Fond de veau	Culinary aids (veal)	0.5514	2	10	0	14	14	130	2.11		
						100	0	0	0			1	c
2018	4300	Carottes râpées assaisonnées	Seasoned grated carrots	0.9948	1	10	0	4	4	36	1.56		
						100	0	0	0			1	a
2018	4301	Baccon	Baccon	0.9666	1	10	0	0	0	<10	<1.00		
						100	0	0	0			1	a
2018	4302	Baccon	Baccon	0.9426	1	10000	75	0	75	740000	5.87		
						100000	6	0	6			1	a
2018	4305	Carottes râpées non assaisonnées	Grated carrots	>0,999	1	10000	23	0	23	240000	5.38		
						100000	3	0	3			1	a
2018	5338	Fond de veau	Culinary aids	0.551	2	10	0	3	3	30	1.48*		
						100	0	0	0			1	c
2018	5339	Fumet de poisson	Culinary aids	0.57	2	10	0	0	0	<10	<1.00		
						100	0	0	0			1	c
2018	5348	Bouillon de légumes	Culinary aids	0.47	2	10	0	1	1	10	1.00*		
						100	0	0	0			1	c

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READY TO EAT AND READY TO REHEAT PRODUCTS													
Year of analysis	N°	Product (French name)	Product	Aw	Reference method : ISO 21527-1 or 2♦							Category	Type
					ISO part	Dilution	CFU			CFU/g (rounded)	log (CFU/g)		
							yeasts	molds	Total				
2018	5349	Aides culinaires (kub)	Culinary aids	0.54	2	10	0	0	0	<10	<1.00		
						100	0	0	0			1	c
2018	**5893**	**Ketchup**	**Ketchup**	0.996	1	10	0	0	0	<10	<1.00		
						100	0	0	0			1	c
2018	**5894**	**Sauce aioli à l'huile**	**Dressing**	1	1	10	21	0	21	210	2.32		
						100	2	0	2			1	c
2018	**5895**	**Sauce béarnaise**	**Dressing**	1	1	100	0	1	1	100	2.00*		
						1000	0	0	0			1	c
2018	**5896**	**Bœuf bourguignon et pommes de terre**	**RTC meat meal**	1	1	10	0	0	0	<10	<1.00		
						100	0	0	0			1	b
2018	**5898**	**Ketchup**	**Ketchup**	0.996	1	100	0	0	0	<10	<1.00		
						1000	0	0	0			1	c
2018	**5941**	**Aide culinaire: fond de veau**	**Culinary aids**	0.509	2	10	0	6	6	55	1.74		
						100	0	0	0		Ne	1	c
2018	6228	Sauté de veau	RTRH (veal)	0.999	1	100	23	0	23	2500	3.40		
						1000	4	0	4			1	b
2018	6229	Cassoulet	RTRH (Cassoulet)	1	1	1000	0	25	25	24000	4.38		
						10000	0	1	1			1	b
2018	6385	Ketchup	Tomato sauce	0.996	1	10	0	0	0	<10	<1.00		
						100	0	0	0			1	c
2018	6386	Sauce aïoli	Garlic and olive oil sauce	1	1	10	0	28	28	300	2.48		
						100	0	5	5			1	c
2018	6387	Sauce béarnaise	Bearnaise sauce	1	1	1000	0	114	114	110000	5.04		
						10000	0	7	7			1	c

DAIRY PRODUCTS													
Year of analysis	N°	Product (French name)	Product	Aw	Reference method : ISO 21527-1 or 2♦							Category	Type
					ISO part	Dilution	CFU			CFU/g (rounded)	log (CFU/g)		
							yeasts	molds	Total				
2017	5309	Crème fraiche	Fresh cream	0.995	1	10	0	0	0	<10	<1.00		
						100	0	0	0			2	a
2017	5310	Flan vanille	Pasteurized dairy dessert	0.988	1	10	0	0	0	<10	<1.00		
						100	0	0	0			2	a
2017	5311	Œufs au lait	Pasteurized dairy dessert	0.988	1	10	0	1	1	10	1.00*		
						100	0	0	0			2	a
2017	5312	Fromage au lait pasteurisé de brebis	Pasteurized ewe milk cheese	0.957	1	1000	18	0	18	18000	4.26		
						10000	2	0	2			2	b
2017	5313	Lait entier pasteurisé	Pasteurized milk	0.997	1	10	0	0	0	<10	<1.00		
						100	0	0	0			2	a
2017	5314	Boisson lactée chocolatée pasteurisée	Pasteurized chocolate milk drink	0.994	1	10	0	0	0	<10	<1.00		
						100	0	0	0			2	a
2017	7454	Gruyère râpé	Grated cheese	0.974	1	1000	101	0	101	98000	4.99		
						10000	7	0	7			2	b
2017	7455	Comté râpé	Grated cheese	0.964	1	1000	13	0	13	14000	4.15		
						10000	2	0	2			2	b
2017	7456	Cheddar râpé	Grated cheese	0.96	1	1000	49	0	49	47000	4.67		
						10000	3	0	3			2	b
2017	7457	Emmental râpé	Grated cheese	0.955	1	10	57	21	78	810	2.91		
						100	9	2	11			2	b
2017	7458	Emmental râpé	Grated cheese	0.978	1	1000	20	0	20	23000	4.36		
						10000	5	0	5			2	b
2017	7462	Crème fraiche	Fresh cream	0.998	1	10	0	0	0	<10	<1.00		
						100	0	0	0			2	a
2017	7463	Crème fraiche	Fresh cream	0.999	1	100	151	0	151	15000	4.18		
						1000	9	0	9			2	a
2017	7464	Crème fraiche	Fresh cream	0.997	1	10	0	0	0	<10	<1.00		
						100	0	0	0			2	a
2017	**7834**	**Lait entier pasteurisé**	**Pasteurized whole milk**	0.995	1	10	6	0	6	64	1.81		
						100	1	0	1		Ne	2	a
2017	**7835**	**Lait entier pasteurisé**	**Pasteurized whole milk**	0.997	1	10	6	0	6	73	1.86		
						100	2	0	2		Ne	2	a
2017	**7836**	**Lait entier pasteurisé**	**Pasteurized whole milk**	0.995	1	10	6	0	6	64	1.81		
						100	1	0	1		Ne	2	a
2017	**7837**	**Lait entier pasteurisé**	**Pasteurized whole milk**	0.996	1	10	10	0	10	91	1.96		
						100	0	0	0			2	a
2017	**7838**	**Chou chantilly/fraise**	**Pastry**	0.998	1	100	>150	0	>150	>150000	>5.18		
						1000	>150	0	>150			2	a
2018	**4430**	**Poudre de lait**	**Milk powder**	0.579	2	10	0	0	0	<10	<1.00		
						100	0	0	0			2	c
2018	**4431**	**Poudre de lait écrémé**	**Skim milk powder**	0.348	2	100	0	4	4	360	2.56		
						1000	0	0	0			2	c
2018	**4432**	**Poudre de lait entier**	**Whole milk powder**	0.411	2	10	0	4	4	45	1.65		
						100	0	1	1			2	c
2018	**4433**	**Poudre de lait demi-écrémé**	**Semi-skimmed milk powder**	0.504	2	10	0	5	5	45	1.65		
						100	0	0	0			2	c

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DAIRY PRODUCTS													
Year of analysis	N°	Product (French name)	Product	Aw	Reference method : ISO 21527-1 or 2♦							Category	Type
					ISO part	Dilution	CFU			CFU/g (rounded)	log (CFU/g)		
							yeasts	molds	Total				
2018	**4758**	Poudre de lait écrémé	**Skim milk powder**	0.5822	2	10000	0	6	6	73000	4.86		
						100000	0	2	2		Ne	2	c
2018	**4759**	Poudre de lait entier	**Whole milk powder**	0.5828	2	100	0	17	17	1700	3.23		
						1000	0	2	2			2	c
2018	**5326**	**Poudre de lait écrémé**	**Skim milk powder**	0.3722	2	100	0	0	0	<100	<2.00		
						1000	0	0	0			2	c
2018	**5503**	**Crème dessert lactée**	**Dairy dessert**	0.99	1	10	2	1	3	30	1.48*		
						100	0	0	0			2	a
2018	**5897**	**Yoghourt nature**	**Yoghurt**	1	1	100	20	0	20	2200	3.34		
						1000	4	0	4			2	a
2018	**5943**	**Poudre de lait écrémé**	**Skim milk powder**	0.372	2	100	0	70	70	7100	3.85		
						1000	0	8	8			2	c

EGG PRODUCTS AND SEAFOOD													
Year of analysis	N°	Product (French name)	Product	Aw	Reference method : ISO 21527-1 or 2♦							Category	Type
					ISO part	Dilution	CFU			CFU/g (rounded)	log (CFU/g)		
							yeasts	molds	Total				
2018	3150	Fettuccini aux œufs frais	Fresh pastas	0.95	1	10	0	0	0	<10	<1.00		
						100	0	0	0			3	b
2018	3151	Tagliatelles aux œufs frais	Fresh pastas	0.986	1	10	0	0	0	<10	<1.00		
						100	0	0	0			3	b
2018	3152	Tagliatelles fraiches	Fresh pastas	0.992	1	10	66	0	66	680	2.83		
						100	9	0	9			3	b
2018	3153	Flan aux œufs	Egg based dessert	0.985	1	10	0	0	0	<10	<1.00		
						100	0	0	0			3	b
2018	3154	Crème brûlée	Egg based dessert	0.988	1	10	0	0	0	<10	<1.00		
						100	0	0	0			3	b
2018	3155	Crème anglaise	Custard	0.992	1	10	0	0	0	<10	<1.00		
						100	0	0	0			3	b
2018	**3914**	**Coule d'œuf entier pasteurisé**	**Pasteurized whole liquid egg**	>0,999	1	10	103	0	103	1100	3.04		
						100	15	0	15			3	b
2018	**3915**	**Jaune d'œuf liquide pasteurisé**	**Pasteurized yolk liquid egg**	>0,999	1	100	128	0	128	13000	4.11		
						1000	12	0	12			3	b
2018	4242	Crème aux œufs	Egg based dessert	0.9894	1	10000	0	32	32	310000	5.49		
						100000	0	2	2			3	b
2018	4243	Terrine de saumon fumé	Smoked salmon terrine	0.9895	1	10	0	0	0	<10	<1.00		
						100	0	0	0			3	c
2018	4244	Tortilla espagnol	Egg based product (tortilla)	0.9861	1	10000	0	24	24	250000	5.40		
						100000	0	4	4			3	b
2018	4245	Tortilla nature	Egg based product (tortilla)	0.9849	1	100000	0	19	19	1900000	6.28		
						1000000	0	2	2			3	b
2018	4294	Coquilles Saint jacques	Scallop	0.99	1	100000	25	0	25	2500000	6.40		
						1000000	3	0	3			3	c
2018	4295	Crevettes cuites	Cooked shrimp	0.9794	1	10	1	0	1	10	1.00*		
						100	0	0	0			3	c
2018	4296	Crevettes entières	Shrimps	0.9785	1	10000	18	0	18	190000	5.28		
						100000	3	0	3			3	c
2018	**4425**	**Poudre de jaune d'œuf**	**Yolk egg powder**	0.479	2	100	0	32	32	3800	3.58		
						1000	0	10	10			3	a
2018	**4426**	**Poudre de jaune d'œuf**	**Yolk egg powder**	0.479	2	10	0	18	18	190	2.28		
						100	0	3	3			3	a
2018	**4427**	**Poudre d'œuf entier**	**Whole egg powder**	0.416	2	10	0	39	39	420	2.62		
						100	0	7	7			3	a
2018	**4428**	**Poudre d'œuf entier**	**Whole egg powder**	0.416	2	10	0	22	22	230	2.36		
						100	0	3	3			3	a
2018	**4429**	**Poudre de blanc d'œuf**	**White egg powder**	0.251	2	40	0	1	1	40	1.60*		
						400	0	0	0			3	a
2018	4754	Terrine de saumon	Salmon terrine	0.9851	1	100	26	0	26	2500	3.40		
						1000	2	0	2			3	c
2018	4757	Filets d'anchois marinés	Marinated fish	0.9715	1	10	0	1	1	10	1.00*		
						100	0	1	1			3	c
2018	**5327**	**Poudre de jaune d'œuf**	**Yolk egg powder**	0.4792	2	10	0	4	4	36	1.56		
						100	0	0	0		Ne	3	a

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EGG PRODUCTS AND SEAFOOD													
Year of analysis	N°	Product (French name)	Product	Aw	Reference method : ISO 21527-1 or 2♦							Category	Type
					ISO part	Dilution	CFU			CFU/g (rounded)	log (CFU/g)		
							yeasts	molds	Total				
2018	**5328**	**Préparation pour flan pâtissier**	**Egg based powder**	0.57	2	10	0	0	0	<10	<1.00		
						100	0	0	0			3	a
2018	**5329**	**Préparation pour crêpes**	**Egg based powder**	0.56	2	10	2	10	12	160	2.20		
						100	0	5	5			3	a
2018	**5504**	**Filets anchois marinés**	**Marinated anchovy**	0.97	1	100	21	0	21	2100	3.32		
						1000	2	0	2			3	c
2018	**5505**	**Filets anchois marinés**	**Marinated anchovy**	0.97	1	100	0	26	26	2600	3.41		
						1000	0	3	3			3	c
2018	**5936**	**Poudre de blanc d'œuf**	**Egg white powder**	0.468	2	10	0	8	8	91	1.96		
						100	0	2	2		Ne	3	a
2018	**5937**	**Poudre de jaune d'œuf**	**Egg yolk powder**	0.468	2	10	0	9	9	91	1.96		
						100	0	1	1		Ne	3	a
2018	**5938**	**Préparation pour crème patissière**	**Preparation for custard**	0.618	2	10	0	0	0	<10	<1.00		
						100	0	0	0			3	a

FRUITS AND VEGETABLES														
Year of analysis	N°	Product (French name)	Product	Aw	Reference method : ISO 21527-1 or 2♦								Category	Type
					ISO part	Dilution	CFU			CFU/g (rounded)	log (CFU/g)			
							yeasts	molds	Total					
2017	5687	Raisins secs	Dried grape	0.585	2	100	0	30	30	3100	3.49			
						1000	0	4	4				4	c
2017	5688	Noisettes décortiquées	Hazelnuts	0.736	2	10	0	>150	>150	>1500000	>6.18			
						100	0	>150	>150				4	c
2017	5689	Noix décortiquées	Nuts	0.571	2	1000	0	103	103	100000	5.00			
						10000	0	10	10				4	c
2017	7459	Jus ananas/passion	Pineapple and passion fruit juice	0.999	1	10	0	0	0	<10	<1.00			
						100	0	0	0				4	a
2017	7460	Jus multifruits	Multifruit juice	0.996	1	10	0	0	0	<10	<1.00			
						100	0	0	0				4	a
2017	7461	Jus d'orange	Orange juice	0.999	1	10	0	0	0	<10	<1.00			
						100	0	0	0				4	a
2017	7686	Confiture d'orange	Orange jam	0.867	2	10	0	0	0	<10	<1.00			
						100	0	0	0				4	a
2017	7687	Confiture de fraise	Strawberry jam	0.846	2	10	0	0	0	<10	<1.00			
						100	0	0	0				4	a
2017	7689	Céréales au chocolat	Chocolate cereals	0.47	2	10	0	0	0	<10	<1.00			
						100	0	0	0				4	b
2017	7691	Muesli au chocolat	Chocolate muesli	0.551	2	10	0	0	0	<10	<1.00			
						100	0	0	0				4	b
2017	**7830**	**Jus de pomme/pêche/poire**	**Apple/peach/pear juice**	0.988	1	10	17	0	17	160	2.20			
						100	0	0	0				4	a
2017	**7831**	**Jus de pomme/mangue**	**Apple and mango juice**	0.988	1	10	46	0	46	460	2.66			
						100	4	0	4				4	a
2017	**7832**	**Jus d'orange**	**Orange juice**	0.996	1	100	63	0	63	6800	3.83			
						1000	12	0	12				4	a
2017	**7833**	**Jus ananas/passion**	**Pineapple juice**	0.994	1	1000	64	0	64	63000	4.80			
						10000	5	0	5				4	a
2017	7841	Carotte déshydratée	Dehydrated carrots	0.548	2	10	0	0	0	<10	<1.00			
						100	0	0	0				4	c
2017	7842	Poireau déshydraté	Dehydrated leak	0.543	2	10	0	0	0	<10	<1.00			
						100	0	0	0				4	c
2017	7843	Pomme de terre déshydratée	Dehydrated potatoes	0.615	2	10	0	0	0	<10	<1.00			
						100	0	0	0				4	c
2017	**7981**	**Jus pomme/pêche/poire**	**Apple/peach/pear juice**	0.999	1	1000	0	10	10	10000	4.00			
						10000	0	1	1				4	a
2017	**7982**	**Jus ananas/passion**	**Pineapple and passion fruit juice**	0.999	1	1000	0	131	131	130000	5.11			
						10000	0	15	15				4	a
2017	**7983**	**Jus d'orange**	**Orange juice**	0.999	1	100	0	151	151	16000	4.20			
						1000	0	21	21				4	a
2017	**7984**	**Jus pomme/mangue**	**Apple and mango juice**	0.993	1	100	0	10	10	1000	3.00			
						1000	0	1	1				4	a
2017	**7985**	**Pétales de blé soufflés au chocolat**	**Chocolate puffed wheat flakes**	0.534	2	10	0	7	7	91	1.96			
						100	0	3	3		Ne		4	b
2017	**7986**	**Pétales de maïs sucrés**	**Sweet corn flakes**	0.311	2	10	0	27	27	250	2.40			
						100	0	0	0				4	b

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FRUITS AND VEGETABLES													
Year of analysis	N°	Product (French name)	Product	Aw	Reference method : ISO 21527-1 or 2♦							Category	Type
					ISO part	Dilution	CFU			CFU/g (rounded)	log (CFU/g)		
							yeasts	molds	Total				
2017	**7987**	**Céréales au blé complet et chocolat**	**Whole wheat and chocolate cereals**	0.281	2	10	0	61	61	640	2.81		
						100	0	9	9			4	b
2017	**7988**	**Billes de maïs souflées au miel**	**Honey sweetened corn balls**	0.279	2	100	0	56	56	6500	3.81		
						1000	0	16	16			4	b
2017	**7989**	**Pomme de terre déshydratées**	**Dehydrated potatoes**	0.633	2	1000	0	69	69	68000	4.83		
						10000	0	6	6			4	c
2017	**7990**	**Carottes déshydratées**	**Dehydrated carrots**	0.552	2	10	0	16	16	160	2.20		
						100	0	2	2			4	c
2018	3148	Soja	Soya	0.49	2	10	0	0	0	<10	<1.00		
						100	0	0	0			4	c
2018	3156	Céréales	Cereals	0.502	2	10	0	9	9	82	1.91		
						100	0	0	0		Ne	4	b
2018	3157	Muesli fruits secs	Cereals	0.481	2	10	0	11	11	110	2.04		
						100	0	1	1			4	b
2018	3509	Salade de fruits	Fruits salad	0.9825	1	10000	>150	2	>150	>15000000	>7.18		
						100000	>150	0	>150			4	a
2018	3510	Muesli de base	Muesli	0.4665	2	10	0	7	7	82	1.91		
						100	0	2	2		Ne	4	b
2018	3511	Banane séchées	Dried banana	0.4598	2	10	0	25	25	240	2.38		
						100	0	1	1			4	c
2018	4236	Confiture d'orange	Orange jelly	0.9305	2	10	0	1	1	10	1.00*		
						100	0	0	0			4	a
2018	4237	Sirop de grenadine	Grenadine syrup	0.8017	2	1000	0	31	31	31000	4.49		
						10000	0	3	3			4	a
2018	4299	Salade de fruit	Fruits salad	0.9951	1	100000	98	0	98	9800000	6.99		
						1000000	33	0	33			4	a
2018	**4437**	**Céréales petit déjeuné**	**Breakfasts cereals**	0.519	2	10	0	13	13	160	2.20		
						100	0	4	4			4	b
2018	5342	Muesli cacao	Cereals	0.57	2	10	0	9	9	110	2.04		
						100	0	3	3			4	b
2018	5343	Echalottes en lanières	Shallots in strips	0.52	2	10	0	0	0	<10	<1.00		
						100	0	0	0			4	c
2018	5344	Carottes déshydratées	Dehydrated carrots	0.53	2	10	0	0	0	<10	<1.00		
						100	0	0	0			4	c
2018	5345	Muesli	Cereals	0.52	2	10	0	11	11	100	2.00		
						100	0	0	0			4	b
2018	**5899**	**Muesli fruits secs**	**Cereals**	0.51	2	1000	0	>150	>150	290000	5.46		
						10000	0	29	29			4	b
2018	**5900**	**Céréales chocolat**	**Cereals**	0.568	2	1000	0	>150	>150	430000	5.63		
						10000	0	43	43			4	b
2018	**5939**	**Pomme de terre déshydratée**	**Dehydrated potatoes**	0.538	2	10	0	37	37	380	2.58		
						100	0	5	5			4	c
2018	**5940**	**Carottes déshydratées**	**Dehydrated carrots**	0.423	2	100	0	113	113	12000	4.08		
						1000	0	18	18			4	c
2018	**5942**	**Macédoine de fruits confits**	**Candied fruits**	0.757	2	10	0	1	1	10	1.00*		
						100	0	0	0			4	c

CHOCOLATE, PASTRIES, CONFECTIONERY													
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					ISO part	Dilution	CFU			CFU/g (rounded)	log (CFU/g)		
							yeasts	molds	Total				
2017	5685	Donuts chocolat	Chocolate donuts	0.843	2	10	0	4	4	36	1.56		
						100	0	0	0	Ne	Ne	5	a
2017	5686	Chocolat noir (70% cacao)	Dark chocolate (70%cocoa)	0.553	2	10	0	0	0	<10	<1.00		
						100	0	0	0			5	c
2017	7465	Eclair café	Pastry	0.995	1	10	3	0	3	30	1.48*		
						100	0	0	0			5	a
2017	7466	Eclair vanille	Pastry	0.959	1	10	0	0	0	<10	<1.00		
						100	0	0	0			5	a
2017	7467	Eclair chocolat	Pastry	0.996	1	10	0	0	0	<10	<1.00		
						100	0	0	0			5	a
2017	7684	Galette de riz complet	Rice cake	0.561	2	10	0	0	0	<10	<1.00		
						100	0	0	0			5	b
2017	7685	Praline	Praline	0.542	2	10	0	0	0	<10	<1.00		
						100	0	0	0			5	c
2017	7688	Miel	Honey	0.614	2	10	0	0	0	<10	<1.00		
						100	0	0	0			5	c
2017	7690	Pâte d'amande	Marzipan	0.677	2	10	0	0	0	<10	<1.00		
						100	0	0	0			5	b
2017	**7839**	**Eclair chocolat**	**Pastry**	0.978	1	1000	32	0	32	32000	4.51		
						10000	3	0	3			5	a
2017	**7840**	**Biscuit**	**Biscuit**	0.284	2	10	30	0	30	360	2.56		
						100	9	0	9			5	b
2017	**7991**	**Préparation pour moelleux nature**	**Cake mix**	0.601	2	10	0	53	53	550	2.74		
						100	0	7	7			5	b
2017	**7992**	**Préparation pour cake au citron**	**Cake mix**	0.373	2	10	0	18	18	190	2.28		
						100	0	3	3			5	b
2018	3158	Pâte à biscuit	Cookie dough	0.776	2	100	0	25	25	2800	3.45		
						1000	0	6	6			5	b
2018	3159	Pâte à biscuit	Cookie dough	0.775	2	10	14	66	80	860	2.93		
						100	7	8	15			5	b
2018	3160	Farine de pain	Bread flour	0.539	2	10	6	34	40	420	2.62		
						100	1	5	6			5	a
2018	3161	Chocolat au lait	Milk chocolate	0.397	2	10	0	0	0	<10	<1.00		
						100	0	0	0			5	c
2018	3162	Pâte de chocolat	Chocolate dough	0.905	2	10	2	0	2	20	1.30*		
						100	0	0	0			5	c
2018	**3916**	**Miel**	**Honey**	0.7748	2	10	121	0	121	1300	3.11		
						100	19	0	19			5	c
2018	4238	Baguette de campagne	Bread (baguette)	0.7698	2	10	3	61	64	610	2.79		
						100	0	3	3			5	a
2018	4239	Pavé de campagne	Bread	0.7391	2	1000	0	58 (estimation)	58	58000	4.76		
						10000	0	16	16			5	a
2018	**4435**	**Cacao en poudre non sucré**	**Cocoa powder sugar free**	0.607	2	10	0	70	70	720	2.86		
						100	0	9	9			5	c
2018	**4436**	**Poudre de cacao brune**	**Cocoa powder**	0.431	2	100	0	19	19	1800	3.26		
						1000	0	1	1			5	c

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CHOCOLATE, PASTRIES, CONFECTIONERY													
Year of analysis	N°	Product (French name)	Product	Aw	Reference method : ISO 21527-1 or 2♦							Category	Type
					ISO part	Dilution	CFU			CFU/g (rounded)	log (CFU/g)		
							yeasts	molds	Total				
2018	4752	Brioche bio tranchée	Sliced brioche (bio)	0.8704	2	10000	0	32	32	340000	5.53		
						100000	0	5	5			5	a
2018	4753	Pain de mie bio	Soft bread (bio)	0.8329	2	100000	0	69	69	7000000	6.85		
						1000000	0	8	8			5	a
2018	**5330**	**Cacao en poudre 100%**	**Cacao powder (100%)**	0.6071	2	10	0	0	0	<10	<1.00		
						100	0	0	0			5	c
2018	**5331**	**Chocolat 75% de cacao**	**Cacao powder (75%)**	0.553	2	100	0	0	0	<100	<2.00		
						1000	0	0	0			5	c
2018	**5332**	**Miel**	**Honey**	0.58	2	1000	0	0	0	<1000	<3.00		
						10000	0	0	0			5	c
2018	**5901**	**Miel aux fleurs sauvages**	**Honey**	0.629	2	1000	0	38	38	37000	4.57		
						10000	0	3	3			5	c
2018	**5944**	**Chocolat inaya noir**	**Dark chocolate**	0.488	2	10	0	3	3	30	1.48*		
						100	0	1	1			5	c
2018	**5945**	**Chocolat noir**	**Dark chocolate**	0.458	2	100	0	19	19	2000	3.30		
						1000	0	3	3			5	c
2018	**5946**	**Chocolat au lait alunga**	**Milk chocolate**	0.422	2	100	0	97	97	9700	3.99		
						1000	0	10	10			5	c
2018	**5947**	**Miel de fleurs liquide**	**Honey**	0.571	2	100	0	13	13	1400	3.15		
						1000	0	2	2			5	c

ANIMAL FEEDING STUFFS													
Year of analysis	N°	Product (French name)	Product	Aw	Reference method : ISO 21527-1 or 2♦							Category	Type
					ISO part	Dilution	CFU			CFU/g (rounded)	log (CFU/g)		
							yeasts	molds	Total				
2018	3512	Aliments pour poules	Chicken feed	0.6679	2	100	0	27	27	3100	3.49		
						1000	0	7	7			6	b
2018	3513	Aliments pour poules	Chicken feed	0.6643	2	100	18	56	74	7400	3.87		
						1000	2	34	36			6	b
2018	3514	Aliments pour poules pondeuses	Chicken feed	0.7079	2	10	0	0	0	<10	<1.00		
						100	0	0	0			6	b
2018	3515	Saucisson pour chien	Sausage for dogs	0.9769	1	10	0	1	1	10	1.00*		
						100	0	0	0			6	c
2018	3516	Saucisson pour chien	Sausage for dogs	0.9769	1	10	0	0	0	<10	<1.00		
						100	0	0	0			6	c
2018	3517	Saucisson pour chien	Sausage for dogs	0.9769	1	10	0	0	0	<10	<1.00		
						100	0	0	0			6	c
2018	3518	Terrine pour chat au lapin	Feed for cats	>0,999	1	10	0	0	0	<10	<1.00		
						100	0	0	0			6	c
2018	3519	Terrine pour chat au saumon	Feed for cats	>0,999	1	10	0	1	1	10	1.00*		
						100	0	0	0			6	c
2018	3520	Terrine pour chien à l'agneau	Feed for dogs	>0,999	1	10	0	0	0	<10	<1.00		
						100	0	0	0			6	c
2018	4246	Terrine de saumon pour chat	Terrin for cats	0.9815	1	1000	0	73	73	72000	4.86		
						10000	0	6	6			6	c
2018	4306	Saucisson pour chien	Sausage for dogs	0.9973	1	100	>150	0	>150	>150000	>5.18		
						1000	>150	0	>150			6	c
2018	**4434**	**Matière première alimentation animale-Farine**	**Raw material-Flour**	0.525	2	100	0	59	59	5900	3.77		
						1000	0	6	6			6	a
2018	**4438**	**Matière première alimentation animale**	**Raw material**	0.536	2	10	0	3	3	30	1.48*		
						100	0	1	1			6	a
2018	**4439**	**Colza**	**Rape**	0.582	2	1000	2	21	23	27000	4.43		
						10000	3	4	7			6	a
2018	**4440**	**Blé**	**Corn**	0.588	2	10	6	51	57	590	2.77		
						100	0	8	8			6	a
2018	**4441**	**Fourrage ensilage**	**Feed**	0.5	2	100	0	2	2	200	2.30*		
						1000	0	0	0			6	a
2018	4755	Terrine pour chien (agneau légumes)	Terrine for dog (lamb vegetables)	0.9979	1	10000	0	0	0	<10000	<4.00		
						100000	0	0	0			6	c
2018	4756	Terrine pour chat au lapin	Terrine for cats (rabbits)	0.9978	1	10	0	1	1	10	1.00*		
						100	0	0	0			6	c
2018	4760	Saucisson pour chien	Sausage for dog	0.9877	1	10000	4	29	33	330000	5.52		
						100000	0	3	3			6	c
2018	**5333**	**Croquettes pour chat**	**Pellets for cats**	0.63	2	10	0	2	2	20	1.30*		
						100	0	1	1			6	b
2018	5340	Matières premières alimentation animale (blé)	Raw materials (corn)	0.58	2	10	29	9	38	400	2.60		
						100	4	2	6			6	a
2018	5341	Mais	Raw material (corn)	0.56	2	10	0	33	33	320	2.51		
						100	0	2	2			6	a
2018	5346	Aliments pour dinde	Turkey feed	0.61	2	1000	0	4	4	3600	3.56		
						10000	0	0	0		Ne	6	b

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ANIMAL FEEDING STUFFS													
Year of analysis	N°	Product (French name)	Product	Aw	Reference method : ISO 21527-1 or 2♦							Category	Type
					ISO part	Dilution	CFU			CFU/g (rounded)	log (CFU/g)		
							yeasts	molds	Total				
2018	5347	Aliments pour pondeuse	Laying feed	0.57	2	1000	9	10	19	20000	4.30		
						10000	1	2	3			6	b
2018	**5506**	**Terrine pour chat à la volaille**	**Terrin for cats**	0.9886	1	100	0	0	0	<100	<2.00		
						1000	0	0	0			6	c
2018	**5507**	**Terine pour chien à la volaille**	**Terrin for dogs**	0.9937	1	100	0	4	4	360	2.56		
						1000	0	0	0		Ne	6	c
2018	**5508**	**Saucisson pour chien**	**Sausage for dogs**	0.9797	1	1000	0	0	0	<1000	<3.00		
						10000	0	0	0			6	c
2018	**5929**	**Croquettes pour chien**	**Pellets for dog**	0.534	2	10	0	2	2	20	1.30*		
						100	0	1	1			6	b
2018	**5930**	**Croquettes pour chien**	**Pellets for dog**	0.535	2	10	0	1	1	10	1.00*		
						100	0	0	0			6	b
2018	**5931**	**Croquettes pour chat**	**Pellets for cat**	0.565	2	10	0	6	6	55	1.74		
						100	0	0	0		Ne	6	b
2018	**5932**	**Croquettes pour chat**	**Pellets for cat**	0.561	2	10	0	1	1	10	1.00*		
						100	0	1	1			6	b
2018	**5933**	**Matière première alimentation animale**	**Raw material**	0.573	2	10	0	0	0	<10	<1.00		
						100	0	0	0			6	a
2018	**5934**	**Matière première alimentation animale**	**Raw material**	0.567	2	10	0	48	48	490	2.69		
						100	0	6	6			6	a
2018	**5935**	**Matière première alimentation animale**	**Raw material**	0.569	2	100	0	65	65	6100	3.79		
						1000	0	2	2			6	a
2018	6219	Croquettes pour chien	Pellets for dogs	0.554	2	1000	0	74	74	77000	4.89		
						10000	0	11	11			6	b
2018	6220	Croquettes pour chien	Pellets for dogs	0.554	2	1000	0	24	24	25000	4.40		
						10000	0	4	4			6	b
2018	6221	Croquettes pour chien	Pellets for dogs	0.554	2	10	0	0	0	<10	<1.00		
						100	0	0	0			6	b
2018	6224	Terrine au bœuf pour chien	Beef terrin for dogs	0.999	1	1000	0	0	0	<1000	<3.00		
						10000	0	0	0			6	c
2018	6225	Terrine à la volaille pour chat	Poultry terrin for cats	0.999	1	100	4	0	4	360	2.56		
						1000	0	0	0		Ne	6	c
2018	6226	Saucisson pour chien	Sausage for dogs	0.979	1	1000	>150	0	>150	230000	5.36		
						10000	23	0	23			6	c
2018	6227	Saucisson pour chien	Sausage for dogs	0.979	1	10	0	17	17	180	2.26		
						100	0	3	3			6	c
2018	6389	Croquettes pour chat	Dry Kibbles for cat	0.554	2	1000	0	49	49	53000	4.72		
						10000	0	9	9			6	b
2018	6390	Croquettes pour chien	Dry Kibbles for dog	0.554	2	100	0	26	26	2400	3.38		
						1000	0	0	0			6	b

PRODUCTION ENVIRONMENTAL SAMPLES													
Year of analysis	Sample	Product (French name)	Product	Aw	Reference method: ISO 21527-1 or -2							Category	Type
					ISO part (1 or 2)	Dilution	CFU/plate			CFU/g rounded	log (CFU/g)		
							Yeasts	Molds	Total				
2025	**113116**	**Prélèvement surface cuve, avant nettoyage (fromagerie)**	**Wipe, tank, before cleaning (dairy product industry)**	>0.95	21527-1	1000	145	0	145	140000	5.15	7	a
						10000	8	0	8				
2025	**113118**	**Prélèvement surface pâte fine, avant nettoyage (porc)**	**Wipe, work bench, pork meat, before cleaning (meat industry)**	>0.95	21527-1	10	77	0	77	780	2.89	7	a
						100	9	0	9				
2025	**113120**	**Eau rinçage mousse de foie**	**Rinse water, pâté (Meat industry)**	>0.95	21527-1	10000	0	68	68	740000	5.87	7	b
						100000	0	13	13				
2025	**113121**	**Eau rinçage mousse de foie**	**Rinse water, pâté (Meat industry)**	>0.95	21527-1	10	160	5	165	1600	3.20	7	b
						100	7	0	7				
2025	**113122**	**Eau rinçage porc saumuré/jambon**	**Rinse water (meat industry)**	>0.95	21527-1	10000	0	62	62	610000	5.79	7	b
						100000	0	5	5				
2025	**113123**	**Eau rinçage porc saumuré/jambon**	**Rinse water (meat industry)**	>0.95	21527-1	100	57	0	57	5900	3.77	7	b
						1000	8	0	8				
2025	**113124**	**Eau rinçage (poisson)**	**Rinse water (fish industry)**	>0.95	21527-1	100	122	13	135	14000	4.15	7	b
						1000	19	2	21				
2025	**113125**	**Eau rinçage (poisson)**	**Rinse water (fish industry)**	>0.95	21527-1	100	78	10	88	8900	3.95	7	b
						1000	10	0	10				
2025	**113132**	**Déchets chipolatas (industrie de produits carnés)**	**Chipolatas wastes (meat industry)**	>0.95	21527-1	10000	13	0	13	140000	5.15	7	c
						100000	2	0	2				
2025	**113133**	**Déchets chipolatas (industrie de produits carnés)**	**Chipolatas wastes (meat industry)**	>0.95	21527-1	1000	17	0	17	17000	4.23	7	c
						10000	2	0	2				
2025	**113134**	**Déchets porc saumuré/jambon (industrie de produits carnés)**	**Cured/pork ham wastes (meat industry)**	>0.95	21527-1	1000	138	0	138	140000	5.15	7	c
						10000	21	0	21				
2025	**113135**	**Déchets porc saumuré/jambon (industrie de produits carnés)**	**Cured/pork ham wastes (meat industry)**	>0.95	21527-1	1000	11	0	11	12000	4.08	7	c
						10000	2	0	2				
2025	**113546**	**Lingette cuve sauce avant nettoyage (usine de produits préparés)**	**Wipe Sauce tank wipe, before cleaning (RTRH industry)**	>0.95	21527-1	100	0	60	60	5800	3.76	7	a
						1000	0	4	4				
2025	**113553**	**Déchets production (industrie de produits carnés)**	**Production wastes (meat industry)**	>0.95	21527-1	100	0	4	4	360	2.56	7	c
						1000	0	0	0		Ne		
2025	**113555**	**Déchets pâté campagne (industrie de produits carnés)**	**Pâté wastes (meat industry)**	>0.95	21527-1	100	11	0	11	1300	3.11	7	c
						1000	3	0	3				
2025	114626	Déchets carotte 2 (production de carottes coupées)	Carrot wastes (production of sliced carrots)	>0.95	21527-1	1000	21	5	26	26000	4.41	7	c
						10000	2	1	3				
2025	114628	Surface plan de travail avant nettoyage (production de pates carbonara)	Wipe of work surface before cleaning (RTRH food production)	>0.95	21527-1	100000	0	106	106	11000000	7.04	7	a
						1000000	0	11	11				
2025	114629	Eponge chambre froide aliments divers, avant nettoyage	Various food's cold room sponge, before cleaning (RTRH food industry)	>0.95	21527-1	100000	21	1	22	2100000	6.32	7	a
						1000000	1	0	1				
2025	114631	Eponge tapis laminoir pain burger après nettoyage	Bread burger's carpet sponge, after cleaning (burger bakery production)	>0.95	21527-1	100	0	5	5	460	2.66	7	a
						1000	0	0	0		Ne		
2025	**114633**	**Surface avant nettoyage (industrie de volaille)**	**Surface area before cleaning (poultry meat industry)**	>0.95	21527-1	100	0	99	99	10000	4.00	7	a
						1000	0	12	12				
2025	**114634**	**Surface plan incliné, après nettoyage (poisson)**	**Inclined surface, after cleaning (fish industry)**	>0.95	21527-1	100	3	2	5	460	2.66	7	a
						1000	0	0	0		Ne		

PRODUCTION ENVIRONMENTAL SAMPLES													
Year of analysis	Sample	Product (French name)	Product	Aw	Reference method: ISO 21527-1 or -2							Category	Type
					ISO part (1 or 2)	Dilution	CFU/plate			CFU/g rounded	log (CFU/g)		
							Yeasts	Molds	Total				
2025	**114635**	**Surface poste rectification sardines après nettoyage (poisson)**	**Surface, after cleaning (fish industry)**	>0.95	21527-1	1000	0	15	15	15000	4.18	7	a
						10000	0	2	2				
2025	**114640**	**Déchets mousse de foie**	**Pâté wastes**	>0.95	21527-1	10000	17	0	17	160000	5.20	7	c
						100000	1	0	1				
2025	**114641**	**Déchets effilochés de bœuf**	**Pulled beef wastes**	>0.95	21527-1	10000	16	0	16	160000	5.20	7	c
						100000	2	0	2				
2025	114793	Surface châssis convoyeur chargeur, avant nettoyage (industrie algue)	Wipe, Loader coveor chassis, before cleaning (seaweed industry)	>0.95	21527-1	10	0	0	0	<10	<1.00	7	a
						100	0	0	0				
2025	114794	Surface buses arrivée eau chargeur, avant nettoyage (industrie algue)	Wipe, Loader water nozzles, before cleaning (seaweed industry)	>0.95	21527-1	10	0	0	0	<10	<1.00	7	a
						100	0	0	0				
2025	114795	Surface châssis convoyeur polywash, avant nettoyage (industrie algue)	Wipe, Polywash convoyer chassis, before cleaning (seaweed industry)	>0.95	21527-1	10	0	0	0	<10	<1.00	7	a
						100	0	0	0				
2025	114796	Surface rouleaux convoyeur polywash, avant nettoyage (industrie algue)	Wipe, Polywash conveyor rollers, before cleaning (seaweed industry)	>0.95	21527-1	10	0	0	0	<10	<1.00	7	a
						100	0	0	0				
2025	114797	Surface convoyeur presse, avant nettoyage (industrie algue)	Wipe, Press conveyor, before cleaning (seaweed industry)	>0.95	21527-1	10	0	0	0	<10	<1.00	7	a
						100	0	0	0				
2025	115814	Eau rinçage pâte madeleine (Production de madeleine)	Rinse water (bakery production)	>0.95	21527-1	1	9	0	9	9	0.95	7	c
						10	1	0	1		Ne		
2025	115815	Déchets purée carotte (production carottes coupées)	Waste, carrot purée (production of sliced carrots)	>0.95	21527-1	10	40	0	40	380	2.58	7	c
						100	2	0	2				
2025	115816	Poussières A31 (Usine produits laitiers)	Dusts (dairy production)	<0.60	21527-2	10	0	9	9	91	1.96	7	c
						100	0	1	1		Ne		
2025	115817	Poussières P32 (Usine produits laitiers)	Dusts (dairy production)	<0.60	21527-2	10	0	1	1	10	1.00*	7	c
						100	0	0	0				
2025	115818	Poussières 8 (Usine produits laitiers)	Dusts (dairy production)	<0.60	21527-2	100	0	81	81	7900	3.90	7	c
						1000	0	6	6				

Results 2 – Pour plate method

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

READY TO EAT AND READY TO REHEAT PRODUCTS

Year of analysis	N°	Product (French name)	Product	Aw	ISO 21527-1 or 2♦ log (CFU/g)	SYMPHONY AGAR 25°C- Pour plate method- Incubation 54h									SYMPHONY AGAR 25°C- Pour plate method- Incubation 72h										Category	Type
						Enumeration				Interpretation 2 plates		Interpretation 1 plate		Difference log (1 plate) - log (2 plates)	Enumeration				Interpretation 2 plates		Interpretation 1 plate			Difference log (1 plate) - log (2 plates)		
						Dilution	CFU Yeasts	CFU Molds	CFU Total	CFU/g (rounded)	log (CFU/g)	CFU/Gg (rounded)	log (CFU/g)		Dilution	CFU Yeasts	CFU Molds	CFU Total	CFU/g (rounded)	log (CFU/g)	CFU/g	CFU/g (rounded)	log (CFU/g)			
2018	3147	Fumet de poisson	Culinary aids (fish)	0.5	<1,00	10	0	0	0	<10	<1,00	<10	<1.00	0.00	10	0	1	1	10	1.00*	10	10	1.00*	0.00		
						100	0	0	0						100	0	0	0							1	c
2018	3149	Bouillon kub bœuf	Culinary aids (beef)	0.426	<1,00	10	0	0	0	<10	<1,00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<10	<1.00	0.00		
						100	0	0	0						100	0	0	0							1	c
2018	3505	Carottes râpées	Grated carrots	0.9891	5.04	1000	20	0	20	21000	4.32	20000	4.30	-0.02	1000	53	0	53	54000	4.73	53000	53000	4.72	-0.01		
						10000	3	0	3						10000	6	0	6							1	a
2018	3506	Piémontaise	RTE salad (Piémontaise)	0.9732	2.30	100	0	15	15	1500	3.18	1500	3.18	0.00	100	0	17	17	1600	3.20	1700	1700	3.23	0.03		
						1000	0	1	1						1000	0	1	1							1	a
2018	3507	Bacon	Bacon	0.9611	>7,18	10000	>150	0	>150	>15000000	>7,18	>15000000	>7.18	0.00	10000	>150	29	>150	>15000000	>7.18	>15000000	>15000000	>7.18	0.00		
						100000	>150	0	>150						100000	>150	2	>150							1	a
2018	3508	Salade Caesar	RTE salad (Caesar)	0.9903	>7,18	10000	>150	>150	>150	7400000	6.87	7400000	6.87	0.00	10000	>150	>150	>150	7600000	6.88	7600000	7600000	6.88	0.00		
						100000	17	57	74						100000	19	57	76							1	a
2018	**3909**	**Tajine de poulet abricot**	**RTRH (chicken, apricots)**	0.9738	2.51	10	1	0	1	10	1,00*	10	1.00*	0.00	10	18	0	18	190	2.28	180	180	2.26	-0.02		
						100	0	0	0						100	3	0	3							1	b
2018	**3910**	**Keftas de bœuf semoule raisin**	**RTRH (keftas, beef, grapes)**	0.9845	3.32	100	10	0	10	910	2.96	1000	3.00	0.04	100	22	0	22	2200	3.34	2200	2200	3.34	0.00		
						1000	0	0	0						1000	2	0	2							1	b
2018	**3911**	**Paella poulet fruit de mer citron**	**RTRH (paella, lemon)**	0.9968	4.30	1000	20	0	20	20000	4.30	20000	4.30	0.00	1000	20	0	20	20000	4.30	20000	20000	4.30	0.00		
						10000	2	0	2						10000	2	0	2							1	b
2018	**3912**	**Kebab poulet semoule raisin**	**RTRH (chicken, grapes)**	0.9894	5.15	10000	20	0	20	190000	5.28	200000	5.30	0.02	10000	22	0	22	210000	5.32	220000	220000	5.34	0.02		
						100000	1	0	1						100000	1	0	1							1	b
2018	**3913**	**Keftas de bœuf semoule raisin**	**RTRH (keftas, beef, grapes)**	0.9845	6.08	10000	38	0	38	350000	5.54	380000	5.58	0.04	10000	56	0	56	540000	5.73	560000	560000	5.75	0.02		
						100000	1	0	1						100000	3	0	3							1	b
2018	4240	Saucisson sec	Dry sausage	0.8027	6.08	10000	99	32	131	1300000	6.11	1310000	6.12	0.00	10000	110	41	151	1500000	6.18	1510000	1500000	6.18	0.00		
						100000	12d	2	14						100000	13	5	18							1	a
2018	4241	Purée de tomates	Tomato puree	>0,999	5.94	10000	0	50	50	480000	5.68	500000	5.70	0.02	10000	0	60	60	590000	5.77	600000	600000	5.78	0.01		
						100000	0	3	3						100000	0	5	5							1	c
2018	4298	Fond de veau	Culinary aids (veal)	0.5514	2.11	10	0	7	7	73	1.86	70	1.85	-0.02	10	0	11	11	120	2.08	110	110	2.04	-0.04		
						100	0	1	1		Ne		Ne		100	0	2	2							1	c
2018	4300	Carottes râpées assaisonnées	Seasoned grated carrots	0.9948	1.60	10	0	0	0	<10	<1,00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<10	<1.00	0.00		
						100	0	0	0						100	0	0	0							1	a
2018	4301	Baccon	Baccon	0.9666	<1,00	10	0	0	0	<10	<1,00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<10	<1.00	0.00		
						100	0	0	0						100	0	0	0							1	a
2018	4302	Baccon	Baccon	0.9426	5.87	10000	33	0	33	350000	5.54	330000	5.52	-0.03	10000	35	0	35	360000	5.56	350000	350000	5.54	-0.01		
						100000	6	0	6						100000	5	0	5							1	a
2018	4305	Carottes râpées non assaisonnées	Grated carrots	>0,999	5.38	1000	31	0	31	31000	4.49	31000	4.49	0.00	1000	72	0	72	71000	4.85	72000	72000	4.86	0.01		
						10000	3	0	3						10000	6	0	6							1	a
2018	5338	Fond de veau	Culinary aids	0.551	1,48*	10	0	0	0	<10	<1,00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<10	<1.00	0.00		
						100	0	0	0						100	0	0	0							1	c

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

READY TO EAT AND READY TO REHEAT PRODUCTS

Year of analysis	N°	Product (French name)	Product	Aw	ISO 21527-1 or 2♦	SYMPHONY AGAR 25°C- Pour plate method- Incubation 54h									SYMPHONY AGAR 25°C- Pour plate method- Incubation 72h										Category	Type
						Enumeration				Interpretation 2 plates		Interpretation 1 plate		Difference log (1 plate) - log (2 plates)	Enumeration				Interpretation 2 plates		Interpretation 1 plate			Difference log (1 plate) - log (2 plates)		
					log (CFU/g)	Dilution	CFU			CFU/g (rounded)	log (CFU/g)	CFU/Gg (rounded)	log (CFU/g)		Dilution	CFU			CFU/g (rounded)	log (CFU/g)	CFU/g	CFU/g (rounded)	log (CFU/g)			
							Yeasts	Molds	Total							Yeasts	Molds	Total								
2018	5339	Fumet de poisson	Culinary aids	0.57	<1,00	10	0	0	0	<10	<1,00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<10	<1.00	0.00		
						100	0	0	0						100	0	0	0							1	c
2018	5348	Bouillon de légumes	Culinary aids	0.47	1,00*	10	0	0	0	<10	<1,00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<10	<1.00	0.00		
						100	0	0	0						100	0	0	0							1	c
2018	5349	Aides culinaires (kub)	Culinary aids	0.54	<1,00	10	0	0	0	<10	<1,00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<10	<1.00	0.00		
						100	0	0	0						100	0	0	0							1	c
2018	**5893**	**Ketchup**	**Ketchup**	0.996	<1,00	10	20	0	20	190	2.28	200	2.30	0.02	10	15	0	15	160	2.20	150	150	2.18	-0.03		
						100	1	0	1						100	2	0	2							1	c
2018	**5894**	**Sauce aioli à l'huile**	**Dressing**	1	2.32	10	10	0	10	100	2.00	100	2.00	0.00	10	10	0	10	91	1.96	100	100	2.00	0.04		
						100	0	0	0						100	0	0	0							1	c
2018	**5895**	**Sauce béarnaise**	**Dressing**	1	2,00*	100	0	0	0	<10	<1,00	<10	<1.00	0.00	100	0	0	0	<100	<2.00	<100	<100	<2.00	0.00		
						1000	0	0	0						1000	0	0	0							1	c
2018	**5896**	**Bœuf bourguignon et pommes de terre**	**RTC meat meal**	1	<1,00	10	37	0	37	400	2.60	370	2.57	-0.03	10	42	0	42	460	2.66	420	420	2.62	-0.04		
						100	7	0	7						100	8	0	8							1	b
2018	**5898**	**Ketchup**	**Ketchup**	0.996	<1,00	100	0	0	0	<100	<2,00	<100	<2.00	0.00	100	0	1	1	100	2.00*	100	100	2.00*	0.00		
						1000	0	0	0						1000	0	0	0							1	c
2018	**5941**	**Aide culinaire: fond de veau**	**Culinary aids**	0.509	1.78	10	0	2	2	20	1,30*	20	1.30*	0.00	10	0	2	2	20	1.30*	20	20	1.30*	0.00		
						100	0	0	0						100	0	0	0							1	c
2018	6228	Sauté de veau	RTRH (veal)	0.999	3.40	10000	ND	ND	ND	ND	ND	ND	ND	/	10000	>150	0	>150	6600000	6.82	6600000	6600000	6.82	0.00		
						100000									100000	66	0	66							1	b
2018	6229	Cassoulet	RTRH (Cassoulet)	1	4.38	100	0	40	40	3800	3.58	4000	3.60	0.02	100	0	47	47	4500	3.65	4700	4700	3.67	0.02		
						1000	0	2	2						1000	0	2	2							1	b
2018	6385	Ketchup	Tomato sauce	0.996	<1,00	10	0	0	0	<10	<1,00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<10	<1.00	0.00		
						100	0	0							100	0	0	0							1	c
2018	6386	Sauce aioli	Garlic and olive oil sauce	1	2.48	10	0	5	5	64	1.81	50	1.70	-0.11	10	0	12	12	150	2.18	120	120	2.08	-0.10		
						100	0	2	2		Ne		Ne		100	0	4	4							1	c
2018	6387	Sauce béarnaise	Bearnaise sauce	1	5.04	1000	0	84	84	86000	4.93	84000	4.92	-0.01	1000	0	90	90	93000	4.97	90000	90000	4.95	-0.01		
						10000	0	11	11						10000	0	12	12							1	c

DAIRY PRODUCTS

Year of analysis	N°	Product (French name)	Product	Aw	ISO 21527-1 or 2♦	SYMPHONY AGAR 25°C- Pour plate method- Incubation 54h									SYMPHONY AGAR 25°C- Pour plate method- Incubation 72h										Category	Type
						Enumeration				Interpretation 2 plates		Interpretation 1 plate		Difference log (1 plate) - log (2 plates)	Enumeration				Interpretation 2 plates		Interpretation 1 plate			Difference log (1 plate) - log (2 plates)		
					log (CFU/g)	Dilution	CFU			CFU/g (rounded)	log (CFU/g)	CFU/Gg (rounded)	log (CFU/g)		Dilution	CFU			CFU/g (rounded)	log (CFU/g)	CFU/g	CFU/g (rounded)	log (CFU/g)			
							Yeasts	Molds	Total							Yeasts	Molds	Total								
2017	5309	Crème fraiche	Fresh cream	0.995	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<10	<1.00	0.00		
						100	0	0	0						100	0	0	0							2	a
2017	5310	Flan vanille	Pasteurized dairy dessert	0.988	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<10	<1.00	0.00		
						100	0	0	0						100	0	0	0							2	a
2017	5311	Œufs au lait	Pasteurized dairy dessert	0.988	1.00*	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<10	<1.00	0.00		
						100	0	0	0						100	0	0	0							2	a
2017	5312	Fromage au lait pasteurisé de brebis	Pasteurized ewe milk cheese	0.957	4.26	1000	21	0	21	21000	4.32	21000	4.32	0.00	1000	23	0	23	23000	4.36	23000	23000	4.36	0.00		
						10000	2	0	2						10000	2	0	2							2	b
2017	5313	Lait entier pasteurisé	Pasteurized milk	0.997	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<10	<1.00	0.00		
						100	0	0	0						100	0	0	0							2	a
2017	5314	Boisson lactée chocolatée pasteurisée	Pasteurized chocolate milk drink	0.994	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<10	<1.00	0.00		
						100	0	0	0						100	0	0	0							2	a
2017	7454	Gruyère râpé	Grated cheese	0.974	4.99	100	55	0	55	5100	3.71	5500	3.74	0.03	100	71	0	71	6500	3.81	7100	7100	3.85	0.04		
						1000	1	0	1						1000	1	0	1							2	b
2017	7455	Comté râpé	Grated cheese	0.964	4.15	100	120	0	120	12000	4.08	12000	4.08	0.00	100	132	0	132	13000	4.11	13200	13000	4.11	0.00		
						1000	11	0	11						1000	11	0	11							2	b
2017	7456	Cheddar râpé	Grated cheese	0.96	4.67	1000	23	0	23	23000	4.36	23000	4.36	0.00	1000	29	0	29	28000	4.45	29000	29000	4.46	0.02		
						10000	2	0	2						10000	2	0	2							2	b
2017	7457	Emmental râpé	Grated cheese	0.955	2.91	10	37 (µcolonies)	0	37	370	2.57	370	2.57	0.00	10	0	48	48	470	2.67	480	480	2.68	0.01		
						100	4 (µ colonies)	0	4						100	0	4	4							2	b
2017	7458	Emmental râpé	Grated cheese	0.978	4.36	1000	27	0	27	26000	4.41	27000	4.43	0.02	1000	30	0	30	29000	4.46	30000	30000	4.48	0.01		
						10000	2	0	2						10000	2	0	2							2	b
2017	7462	Crème fraiche	Fresh cream	0.998	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<10	<1.00	0.00		
						100	0	0	0						100	0	0	0							2	a
2017	7463	Crème fraiche	Fresh cream	0.999	4.18	100	136	0	136	13000	4.11	14000	4.15	0.03	100	138	0	138	14000	4.15	13800	14000	4.15	0.00		
						1000	11	0	11						1000	12	0	12							2	a
2017	7464	Crème fraiche	Fresh cream	0.997	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<10	<1.00	0.00		
						100	0	0	0						100	0	0	0							2	a
2017	**7834**	**Lait entier pasteurisé**	**Pasteurized whole milk**	0.995	1.78 Ne	10	13	0	13	120	2.08	130	2.11	0.03	10	13	0	13	120	2.08	130	130	2.11	0.03		
						100	0	0	0						100	0	0	0							2	a
2017	**7835**	**Lait entier pasteurisé**	**Pasteurized whole milk**	0.997	1.78 Ne	10	12	0	12	120	2.08	120	2.08	0.00	10	12	0	12	120	2.08	120	120	2.08	0.00		
						100	1	0	1						100	1	0	1							2	a
2017	**7836**	**Lait entier pasteurisé**	**Pasteurized whole milk**	0.995	1.78 Ne	10	2	0	2	20	1.30*	20	1.30*	0.00	10	2	0	2	20	1.30*	20	20	1.30*	0.00		
						100	0	0	0						100	0	0	0							2	a
2017	**7837**	**Lait entier pasteurisé**	**Pasteurized whole milk**	0.996	1.96	10	4	0	4	36	1.56	40	1.60 Ne	0.05	10	4	0	4	36	1.56 Ne	40	40	1.60 Ne	0.05		
						100	0	0	0		Ne				100	0	0	0							2	a
2017	**7838**	**Chou chantilly/fraise**	**Pastry**	0.998	>5.18	100	>150	0	>150	>150000	>5.18	>150000	>5.18	0.00	100	>150	0	>150	>150000	>5.18	>150000	>150000	>5.18	0.00		
						1000	>150	0	>150						1000	>150	0	>150							2	a
2018	**4430**	**Poudre de lait**	**Milk powder**	0.579	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<10	<1.00	0.00		
						100	0	0	0						100	0	0	0							2	c
2018	**4431**	**Poudre de lait écrémé**	**Skim milk powder**	0.348	2.60	100	0	5	5	460	2.66	500	2.70 Ne	0.04	100	0	5	5	460	2.66 Ne	500	500	2.70 Ne	0.04		
						1000	0	0	0		Ne				1000	0	0	0							2	c
2018	**4432**	**Poudre de lait entier**	**Whole milk powder**	0.411	1.60	10	0	8	8	73	1.86	80	1.90 Ne	0.04	10	0	8	8	73	1.86 Ne	80	80	1.90 Ne	0.04		
						100	0	0	0		Ne				100	0	0	0							2	c

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

DAIRY PRODUCTS																										
Year of analysis	N°	Product (French name)	Product	Aw	ISO 21527-1 or 2*	SYMPHONY AGAR 25°C- Pour plate method- Incubation 54h									SYMPHONY AGAR 25°C- Pour plate method- Incubation 72h										Category	Type
						Enumeration				Interpretation 2 plates		Interpretation 1 plate		Difference	Enumeration				Interpretation 2 plates		Interpretation 1 plate			Difference		
							CFU									CFU										
					log (CFU/g)	Dilution	Yeasts	Molds	Total	CFU/g (rounded)	log (CFU/g)	CFU/Gg (rounded)	log (CFU/g)	log (1 plate) - log (2 plates)	Dilution	Yeasts	Molds	Total	CFU/g (rounded)	log (CFU/g)	CFU/g	CFU/g (rounded)	log (CFU/g)	log (1 plate) - log (2 plates)		
2018	**4433**	**Poudre de lait demi-écrémé**	**Semi-skimmed milk powder**	0.504	1.70	10	0	1	1	10	1.00*	10	1.00*	0.00	10	0	1	1	10	1.00*	10	10	1.00*	0.00		
						100	0	1	1						100	0	1	1							2	c
2018	**4758**	Poudre de lait écrémé	**Skim milk powder**	0.5822	4.86	10000	0	4	4	36000	4.56	40000	4.60	0.05	10000	0	5	5	45000	4.65	50000	50000	4.70	0.05		
						100000	0	0	0		Ne		Ne		100000	0	0	0		Ne			Ne		2	c
2018	**4759**	Poudre de lait entier	**Whole milk powder**	0.5828	3.23	10	0	14	14	130	2.11	140	2.15	0.03	10	0	48	48	450	2.65	480	480	2.68	0.03		
						100	0	0	0						100	0	1	1							2	c
2018	**5326**	**Poudre de lait écrémé**	**Skim milk powder**	0.3722	<2.00	100	0	0	0	<100	<2.00	<100	<2.00	0.00	100	0	0	0	<100	<2.00	<100	<100	<2.00	0.00		
						1000	0	0	0						1000	0	0	0							2	c
2018	**5503**	**Crème dessert lactée**	**Dairy dessert**	0.99	1.48*	10	0	1	1	10	1.00*	10	1.00*	0.00	10	0	7	7	73	1.86	70	70	1.85	-0.02		
						100	0	0	0						100	0	1	1		Ne			Ne		2	a
2018	**5897**	**Yaghourt nature**	**Yaghourt**	1	3.34	100	64	0	64	6400	3.81	6400	3.81	0.00	100	66	0	66	6500	3.81	6600	6600	3.82	0.01		
						1000	6	0	6						1000	6	0	6							2	a
2018	**5943**	**Poudre de lait écrémé**	**Skim milk powder**	0.372	3.85	100	0	37	37	3600	3.56	3700	3.57	0.01	100	0	39	39	3800	3.58	3900	3900	3.59	0.01		
						1000	0	3	3						1000	0	3	3							2	c

EGG PRODUCTS AND SEAFOOD

Year of analysis	N°	Product (French name)	Product	Aw	ISO 21527-1 or 2♦	SYMPHONY AGAR 25°C- Pour plate method- Incubation 54h									SYMPHONY AGAR 25°C- Pour plate method- Incubation 72h										Category	Type
						Enumeration				Interpretation 2 plates		Interpretation 1 plate		Difference log (1 plate) - log (2 plates)	Enumeration				Interpretation 2 plates		Interpretation 1 plate			Difference log (1 plate) - log (2 plates)		
					log (CFU/g)	Dilution	CFU			CFU/g (rounded)	log (CFU/g)	CFU/Gg (rounded)	log (CFU/g)		Dilution	CFU			CFU/g (rounded)	log (CFU/g)	CFU/g	CFU/g (rounded)	log (CFU/g)			
							Yeasts	Molds	Total							Yeasts	Molds	Total								
2018	3150	Fettuccini aux œufs frais	Fresh pastas	0.95	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<10	<1.00	0.00		
						100	0	0	0						100	0	0	0							3	b
2018	3151	Tagliatelles aux œufs frais	Fresh pastas	0.986	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<10	<1.00	0.00		
						100	0	0	0						100	0	0	0							3	b
2018	3152	Tagliatelles fraiches	Fresh pastas	0.992	2.83	10	28	3	31	330	2.52	310	2.49	-0.03	10	91	6	97	970	2.99	970	970	2.99	0.00		
						100	4	1	5						100	10	0	10							3	b
2018	3153	Flan aux œufs	Egg based dessert	0.985	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	3	3	30	1.48*	30	30	1.48*	0.00		
						100	0	0	0						100	0	0	0							3	b
2018	3154	Crème brûlée	Egg based dessert	0.988	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<10	<1.00	0.00		
						100	0	0	0						100	0	0	0							3	b
2018	3155	Crème anglaise	Custard	0.992	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<10	<1.00	0.00		
						100	0	0	0						100	0	0	0							3	b
2018	**3914**	**Coule d'œuf entier pasteurisé**	**Pasteurized whole liquid egg**	>0.999	3.04	10	57	0	57	580	2.76	570	2.76	-0.01	10	68	0	68	680	2.83	680	680	2.83	0.00		
						100	7	0	7						100	7	0	7							3	b
2018	**3915**	**Jaune d'œuf liquide pasteurisé**	**Pasteurized yolk liquid egg**	>0.999	4.11	100	46	0	46	4800	3.68	4600	3.66	-0.02	100	48	0	48	5200	3.72	4800	4800	3.68	-0.03		
						1000	7	0	7						1000	9	0	9							3	b
2018	4242	Crème aux œufs	Egg based dessert	0.9894	5.49	10000	0	35	35	350000	5.54	350000	5.54	0.00	10000	0	40	40	400000	5.60	400000	400000	5.60	0.00		
						100000	0	4	4						100000	0	4	4							3	b
2018	4243	Terrine de saumon fumé	Smoked salmon terrin	0.9895	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<10	<1.00	0.00		
						100	0	0	0						100	0	0	0							3	c
2018	4244	Tortilla espagnol	Egg based product (tortilla)	0.9861	5.40	10000	0	9	9	91000	4.96	90000	4.95	0.00	10000	0	10	10	100000	5.00	100000	100000	5.00	0.00		
						100000	0	1	1		Ne		Ne		100000	0	1	1							3	b
2018	4245	Tortilla nature	Egg based product (tortilla)	0.9849	6.28	100000	0	21	21	2000000	6.30	2100000	6.32	0.02	100000	0	33	33	3100000	6.49	3300000	3300000	6.52	0.03		
						1000000	0	1	1						1000000	0	1	1							3	b
2018	4294	Coquilles Saint jacques	Scallop	0.99	6.40	100000	50	0	50	4700000	6.67	5000000	6.70	0.03	100000	53	0	53	5400000	6.73	5300000	5300000	6.72	-0.01		
						1000000	2	0	2						1000000	6	0	6							3	c
2018	4295	Crevettes cuites	Cooked shrimp	0.9794	1.00*	10	0	1	1	10	1.00*	10	1.00*	0.00	10	0	1	1	10	1.00*	10	10	1.00*	0.00		
						100	0	0	0						100	0	0	0							3	c
2018	4296	Crevettes entières	Shrimps	0.9785	5.28	1000	62	0	62	59000	4.77	62000	4.79	0.02	1000	116	0	116	110000	5.04	116000	120000	5.08	0.04		
						10000	3	0	3						10000	9	0	9							3	c
2018	**4425**	**Poudre de jaune d'œuf**	**Yolk egg powder**	0.479	3.58	100	0	26	26	2600	3.41	2600	3.41	0.00	100	0	26	26	2600	3.41	2600	2600	3.41	0.00		
						1000	0	3	3						1000	0	3	3							3	a
2018	**4426**	**Poudre de jaune d'œuf**	**Yolk egg powder**	0.479	2.28	10	0	21	21	210	2.32	210	2.32	0.00	10	0	21	21	210	2.32	210	210	2.32	0.00		
						100	0	2	2						100	0	2	2							3	a
2018	**4427**	**Poudre d'œuf entier**	**Whole egg powder**	0.416	2.62	10	0	20	20	220	2.34	200	2.30	-0.04	10	0	26	26	290	2.46	260	260	2.41	-0.05		
						100	0	4	4						100	0	6	6							3	a
2018	**4428**	**Poudre d'œuf entier**	**Whole egg powder**	0.416	2.36	10	0	4	4	36	1.56	40	1.60	0.05	10	0	22	22	200	2.30	220	220	2.34	0.04		
						100	0	0	0		Ne		Ne		100	0	0	0							3	a
2018	**4429**	**Poudre de blanc d'œuf**	**White egg powder**	0.251	1.60*	10	0	1	1	10	1.00*	10	1.00*	0.00	10	0	1	1	10	1.00*	10	10	1.00*	0.00		
						100	0	0	0						100	0	0	0							3	a
2018	4754	Terrine de saumon	Salmon terrine	0.9851	3.40	100	17	0	17	1600	3.20	1700	3.23	0.03	100	0	17	17	1700	3.23	1700	1700	3.23	0.00		
						1000	1	0	1						1000	0	2	2							3	c
2018	4757	Filets d'anchois marinés	Marinated fish	0.9715	1.00*	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<10	<1.00	0.00		
						100	0	0	0						100	0	0	0							3	c

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

EGG PRODUCTS AND SEAFOOD																										
Year of analysis	N°	Product (French name)	Product	Aw	ISO 21527-1 or 2*	SYMPHONY AGAR 25°C- Pour plate method- Incubation 54h									SYMPHONY AGAR 25°C- Pour plate method- Incubation 72h										Category	Type
						Enumeration				Interpretation 2 plates		Interpretation 1 plate		Difference	Enumeration				Interpretation 2 plates		Interpretation 1 plate			Difference		
							CFU									CFU										
					log (CFU/g)	Dilution	Yeasts	Molds	Total	CFU/g (rounded)	log (CFU/g)	CFU/Gg (rounded)	log (CFU/g)	log (1 plate) - log (2 plates)	Dilution	Yeasts	Molds	Total	CFU/g (rounded)	log (CFU/g)	CFU/g	CFU/g (rounded)	log (CFU/g)	log (1 plate) - log (2 plates)		
2018	**5327**	**Poudre de jaune d'œuf**	**Yolk egg powder**	0.4792	1.60	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	2	2	20	1.30*	20	20	1.30*	0.00		
						100	0	0	0						100	0	0	0							3	a
2018	**5328**	**Préparation pour flan pâtissier**	**Egg based powder**	0.57	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<10	<1.00	0.00		
						100	0	0	0						100	0	0	0							3	a
2018	**5329**	**Préparation pour crêpes**	**Egg based powder**	0.56	2.20	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	11	11	100	2.00	110	110	2.04	0.04		
						100	0	0	0						100	0	0	0							3	a
2018	**5504**	**Filets anchois marinés**	**Marinated anchovy**	0.97	3.32	100	6	0	6	550	2.74	600	2.78	0.04	100	16	0	16	1600	3.20	1600	1600	3.20	0.00		
						1000	0	0	0		Ne		Ne		1000	2	0	2							3	c
2018	**5505**	**Filets anchois marinés**	**Marinated anchovy**	0.97	3.41	100	0	11	11	1100	3.04	1100	3.04	0.00	100	0	21	21	2100	3.32	2100	2100	3.32	0.00		
						1000	0	1	1						1000	0	2	2							3	c
2018	**5936**	**Poudre de blanc d'œuf**	**Egg white powder**	0.468	1.90	10	0	10	10	91	1.96	100	2.00	0.04	10	0	11	11	100	2.00	110	110	2.04	0.04		
						100	0	0	0						100	0	0	0							3	a
2018	**5937**	**Poudre de jaune d'œuf**	**Egg yolk powder**	0.468	1.95	10	0	3	3	30	1.48*	30	1.48*	0.00	10	0	5	5	45	1.65	50	50	1.70	0.05		
						100	0	0	0						100	0	0	0		Ne			Ne		3	a
2018	**5938**	**Préparation pour crème patissière**	**Preparation for custard**	0.618	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<10	<1.00	0.00		
						100	0	0	0						100	0	0	0							3	a

FRUITS AND VEGETABLES

Year of analysis	N°	Product (French name)	Product	Aw	ISO 21527-1 or 2♦	SYMPHONY AGAR 25°C- Pour plate method- Incubation 54h									SYMPHONY AGAR 25°C- Pour plate method- Incubation 72h										Category	Type
						Enumeration				Interpretation 2 plates		Interpretation 1 plate		Difference log (1 plate) - log (2 plates)	Enumeration				Interpretation 2 plates		Interpretation 1 plate			Difference log (1 plate) - log (2 plates)		
					log (CFU/g)	Dilution	CFU Yeasts	CFU Molds	CFU Total	CFU/g (rounded)	log (CFU/g)	CFU/Gg (rounded)	log (CFU/g)		Dilution	CFU Yeasts	CFU Molds	CFU Total	CFU/g (rounded)	log (CFU/g)	CFU/g	CFU/g (rounded)	log (CFU/g)			
2017	5687	Raisins secs	Dried grape	0.585	3.49	100	0	31	31	3300	3.52	3100	3.49	-0.03	100	0	34	34	3700	3.57	3400	3400	3.53	-0.04	4	c
						1000	0	5	5						1000	0	7	7								
2017	5688	Noisettes décortiquées	Hazelnuts	0.736	>6,18	100	0	30	30	2700	3.43	3000	3.48	0.05	100	0	61	61	6200	3.79	6100	6100	3.79	-0.01	4	c
						1000	0	0	0						1000	0	7	7								
2017	5689	Noix décortiquées	Nuts	0.571	5.00	100	0	103	103	9700	3.99	10000	4.00	0.01	100	0	111	111	11000	4.04	11100	11000	4.04	0.00	4	c
						1000	0	4	4						1000	0	6	6								
2017	7459	Jus ananas/passion	Pineapple and passion fruit juice	0.999	<1,00	10	0	0	0	<10	<1,00	<10	<1.00	0.00	10	0	0	0	<10	<1,00	<10	<10	<1.00	0.00	4	a
						100	0	0	0						100	0	0	0								
2017	7460	Jus multifruits	Multifruit juice	0.996	<1,00	10	0	0	0	<10	<1,00	<10	<1.00	0.00	10	0	0	0	<10	<1,00	<10	<10	<1.00	0.00	4	a
						100	0	0	0						100	0	0	0								
2017	7461	Jus d'orange	Orange juice	0.999	<1,00	10	0	0	0	<10	<1,00	<10	<1.00	0.00	10	0	0	0	<10	<1,00	<10	<10	<1.00	0.00	4	a
						100	0	0	0						100	0	0	0								
2017	7686	Confiture d'orange	Orange jam	0.867	<1,00	10	0	0	0	<10	<1,00	<10	<1.00	0.00	10	0	0	0	<10	<1,00	<10	<10	<1.00	0.00	4	a
						100	0	0	0						100	0	0	0								
2017	7687	Confiture de fraise	Strawberry jam	0.846	<1,00	10	0	0	0	<10	<1,00	<10	<1.00	0.00	10	0	0	0	<10	<1,00	<10	<10	<1.00	0.00	4	a
						100	0	0	0						100	0	0	0								
2017	7689	Céréales au chocolat	Chocolate cereals	0.47	<1,00	10	0	0	0	<10	<1,00	<10	<1.00	0.00	10	0	0	0	<10	<1,00	<10	<10	<1.00	0.00	4	b
						100	0	0	0						100	0	0	0								
2017	7691	Muesli au chocolat	Chocolate muesli	0.551	<1,00	10	0	0	0	<10	<1,00	<10	<1.00	0.00	10	0	0	0	<10	<1,00	<10	<10	<1.00	0.00	4	b
						100	0	0	0						100	0	0	0								
2017	**7830**	**Jus de pomme/ pêche/poire**	**Apple/peach/pear juice**	0.988	2.20	10	7	0	7	64	1.81	70	1.85	0.04	10	9	0	9	82	1.91	90	90	1.95	0.04	4	a
						100	0	0	0	Ne	Ne		Ne		100	0	0	0		Ne			Ne			
2017	**7831**	**Jus de pomme/mangue**	**Apple and mango juice**	0.988	2.66	10	45	0	45	450	2.65	450	2.65	0.00	10	48	0	48	470	2.67	480	480	2.68	0.01	4	a
						100	4	0	4						100	4	0	4								
2017	**7832**	**Jus d'orange**	**Orange juice**	0.996	3.83	100	31	0	31	3300	3.52	3100	3.49	-0.03	100	41	0	41	4200	3.62	4100	4100	3.61	-0.01	4	a
						1000	5	0	5						1000	5	0	5								
2017	**7833**	**Jus ananas/ passion**	**Pineapple juice**	0.994	4.80	1000	25	0	25	27000	4.43	25000	4.40	-0.03	1000	29	0	29	31000	4.49	29000	29000	4.46	-0.03	4	a
						10000	5	0	5						10000	5	0	5								
2017	7841	Carotte déshydratée	Dehydrated carrots	0.548	<1,00	10	0	0	0	<10	<1,00	<10	<1.00	0.00	10	0	0	0	<10	<1,00	<10	<10	<1.00	0.00	4	c
						100	0	0	0						100	0	0	0								
2017	7842	Poireau déshydraté	Dehydrated leak	0.543	<1,00	10	0	0	0	<10	<1,00	<10	<1.00	0.00	10	0	0	0	<10	<1,00	<10	<10	<1.00	0.00	4	c
						100	0	0	0						100	0	0	0								
2017	7843	Pomme de terre déshydratée	Dehydrated potatoes	0.615	<1,00	10	0	0	0	<10	<1,00	<10	<1.00	0.00	10	0	0	0	<10	<1,00	<10	<10	<1.00	0.00	4	c
						100	0	0	0						100	0	0	0								
2017	**7981**	**Jus pomme/ pêche/poire**	**Apple/peach/pear juice**	0.999	4.00	100	0	154	154	15000	4.18	15000	4.18	0.00	100	0	154	154	15000	4.18	15400	15000	4.18	0.00	4	a
						1000	0	13	13						1000	0	15	15								
2017	**7982**	**Jus ananas/ passion**	**Pineapple and passion fruit juice**	0.999	5.11	1000	0	143	143	140000	5.15	140000	5.15	0.00	1000	0	147	147	140000	5.15	147000	150000	5.18	0.03	4	a
						10000	0	9	9						10000	0	11	11								
2017	**7983**	**Jus d'orange**	**Orange juice**	0.999	4.20		µ colonies, impossible to read			ND	ND	ND	ND	/	100	0	101	101	9900	4.00	10100	10000	4.00	0.00		
															1000	0	8	8							4	a
2017	**7984**	**Jus pomme/mangue**	**Apple and mango juice**	0.993	3.00	100	0	15	15	1500	3.18	1500	3.18	0.00	100	0	16	16	1700	3.23	1600	1600	3.20	-0.03	4	a
						1000	0	2	2						1000	0	3	3								
2017	**7985**	**Pétales de blé soufflés au chocolat**	**Chocolate puffed wheat flakes**	0.534	1.85	10	0	1	1	10	1,00*	10	1.00*	0.00	10	0	2	2	20	1,30*	20	20	1.30*	0.00	4	b
						100	0	0	0						100	0	0	0	Ne							

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Year of analysis	N°	Product (French name)	Product	Aw	ISO 21527-1 or 2♦	SYMPHONY AGAR 25°C- Pour plate method- Incubation 54h									SYMPHONY AGAR 25°C- Pour plate method- Incubation 72h										Category	Type
						Enumeration				Interpretation 2 plates		Interpretation 1 plate		Difference log (1 plate) - log (2 plates)	Enumeration				Interpretation 2 plates		Interpretation 1 plate			Difference log (1 plate) - log (2 plates)		
					log (CFU/g)	Dilution	CFU			CFU/g (rounded)	log (CFU/g)	CFU/Gg (rounded)	log (CFU/g)		Dilution	CFU			CFU/g (rounded)	log (CFU/g)	CFU/g	CFU/g (rounded)	log (CFU/g)			
							Yeasts	Molds	Total							Yeasts	Molds	Total								
2017	**7986**	**Pétales de maïs sucrés**	**Sweet corn flakes**	0.311	2.40	10	0	17	17	160	2.20	170	2.23	0.03	10	0	17	17	160	2.20	170	170	2.23	0.03		
						100	0	1	1						100	0	1	1							4	b
2017	**7987**	**Céréales au blé complet et chocolat**	**Whole wheat and chocolate cereals**	0.281	2.81	10	0	63	63	580	2.76	630	2.80	0.04	10	0	63	63	580	2.76	630	630	2.80	0.04		
						100	0	1	1						100	0	1	1							4	b
2017	**7988**	**Billes de maïs soufflées au miel**	**Honey sweetened corn balls**	0.279	3.81	100	0	52	52	4900	3.69	5200	3.72	0.03	100	0	52	52	4900	3.69	5200	5200	3.72	0.03		
						1000	0	2	2						1000	0	2	2							4	b
2017	**7989**	**Pomme de terre déshydratées**	**Dehydrated potatoes**	0.633	4.83		µ colonies, impossible to read			ND	ND	ND	ND	/	1000	0	61	61	58000	4.76	61000	61000	4.79	0.02		
															10000	0	3	3							4	c
2017	**7990**	**Carottes déshydratées**	**Dehydrated carrots**	0.552	2.20	10	0	22	22	210	2.32	220	2.34	0.02	10	0	22	22	210	2.32	220	220	2.34	0.02		
						100	0	1	1						100	0	1	1							4	c
2018	3148	Soja	Soya	0.49	<1,00	10	0	0	0	<10	<1,00	<10	<1,00	0.00	10	0	0	0	<10	<1,00	<10	<10	<1.00	0.00		
						100	0	0	0						100	0	0	0							4	c
2018	3156	Céréales	Cereals	0.502	1.95 Ne	10	0	5	5	45	1.65	50	1.70	0.05	10	0	11	11	110	2.04	110	110	2.04	0.00		
						100	0	0	0		Ne		Ne		100	0	1	1							4	b
2018	3157	Muesli fruits secs	Cereals	0.481	2.04	10	0	2	2	20	1,30*	20	1.30*	0.00	10	0	6	6	64	1.81	60	60	1.78	-0.03		
						100	0	1	1						100	0	1	1		Ne			Ne		4	b
2018	3509	Salade de fruits	Fruits salad	0.9825	>7,18	10000	>150	0	>150	7600000	6.88	7600000	6.88	0.00	10000	>150	0	>150	>15000000	>7,18	>15000000	>15000000	>7,18	0.00		
						100000	76	0	76						100000	>150	0	>150							4	a
2018	3510	Muesli de base	Muesli	0.4665	1.85 Ne	10	0	1	1	10	1,00*	10	1.00*	0.00	10	0	1	1	10	1,00*	10	10	1.00*	0.00		
						100	0	0	0						100	0	1	1							4	b
2018	3511	Banane séchées	Dried banana	0.4598	2.38	10	0	3d (spreading colonies, difficult to read)	3	30	1,48* estimation	30	1.48*	0.00	10	0	7 (spreading colonies)	7	82	1.91	70	70	1.85	-0.07		
						100	0	2	2						100	0	2	2		Ne			Ne		4	c
2018	4236	Confiture d'orange	Orange jelly	0.9305	1,00*	10	0	0	0	<10	<1,00	<10	<1,00	0.00	10	0	0	0	<10	<1,00	<10	<10	<1,00	0.00		
						100	0	0	0						100	0	0	0							4	a
2018	4237	Sirop de grenadine	Grenadine syrup	0.8017	4.49	10	0	0	0	<10	<1,00	<10	<1,00	0.00	10	0	0	0	<10	<1,00	<10	<10	<1,00	0.00		
						100	0	0	0						100	0	0	0							4	a
2018	4299	Salade de fruit	Fruits salad	0.9951	7.08	100000	41	0	41	3900000	6.59	4100000	6.61	0.02	100000	64	0	64	6200000	6.79	6400000	6400000	6.81	0.01		
						1000000	2	0	2						1000000	4	0	4							4	a
2018	**4437**	**Céréales petit déjeuné**	**Breakfasts cereals**	0.519	2.20	10	0	0	0	<10	<1,00	<10	<1,00	0.00	10	0	2	2	20	1,30*	20	20	1.30*	0.00		
						100	0	0	0						100	0	0	0							4	b
2018	5342	Muesli cacao	Cereals	0.57	1.95	10	0	0	0	<10	<1,00	<10	<1,00	0.00	10	0	0	0	<10	<1,00	<10	<10	<1,00	0.00		
						100	0	0	0						100	0	0	0							4	b
2018	5343	Echalottes en lanières	Shallots in strips	0.52	<1,00	10	0	0	0	<10	<1,00	<10	<1,00	0.00	10	0	0	0	<10	<1,00	<10	<10	<1,00	0.00		
						100	0	0	0						100	0	0	0							4	c
2018	5344	Carottes déshydratées	Dehydrated carrots	0.53	<1,00	10	0	0	0	<10	<1,00	<10	<1,00	0.00	10	0	0	0	<10	<1,00	<10	<10	<1,00	0.00		
						100	0	0	0						100	0	0	0							4	c
2018	5345	Muesli	Cereals	0.52	2.00	10	0	1	1	10	1,00*	10	1.00*	0.00	10	0	3	3	30	1,48*	30	30	1.48*	0.00		
						100	0	0	0						100	0	0	0							4	b
2018	**5899**	**Muesli fruits secs**	**Cereals**	0.51	5.46	100	0	95	95	9500	3.98	9500	3.98	0.00	1000	0	59	59	65000	4.81	59000	59000	4.77	-0.04		
						1000	0	10	10						10000	0	13	13							4	b
2018	**5900**	**Céréales chocolat**	**Cereals**	0.568	5.63	100	0	60	60	5600	3.75	6000	3.78	0.03	100	0	64	64	6000	3.78	6400	6400	3.81	0.03		
						1000	0	2	2						1000	0	2	2							4	b

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Year of analysis	N°	Product (French name)	Product	Aw	ISO 21527-1 or 2*	SYMPHONY AGAR 25°C- Pour plate method- Incubation 54h									SYMPHONY AGAR 25°C- Pour plate method- Incubation 72h										Category	Type
					log (CFU/g)	Enumeration				Interpretation 2 plates		Interpretation 1 plate		Difference	Enumeration				Interpretation 2 plates		Interpretation 1 plate			Difference		
						Dilution	CFU								Dilution	CFU										
							Yeasts	Molds	Total	CFU/g (rounded)	log (CFU/g)	CFU/Gg (rounded)	log (CFU/g)	log (1 plate) - log (2 plates)		Yeasts	Molds	Total	CFU/g (rounded)	log (CFU/g)	CFU/g	CFU/g (rounded)	log (CFU/g)	log (1 plate) - log (2 plates)		
2018	**5939**	**Pomme de terre déshydratée**	**Dehydrated potatoes**	0.538	2.58	10	0	22	22	260	2.41	220	2.34	-0.07	10	0	22	22	260	2.41	220	220	2.34	-0.07		
						100	0	6	6						100	0	6	6							4	c
2018	**5940**	**Carottes déshydratées**	**Dehydrated carrots**	0.423	4.08	100	0	59	59	6400	3.81	5900	3.77	-0.04	100	0	64	64	7200	3.86	6400	6400	3.81	-0.05		
						1000	0	11	11						1000	0	15	15							4	c
2018	**5942**	**Macédoine de fruits confits**	**Candied fruits**	0.757	1,00*	10	0	0	0	<10	<1,00	<10	<1,00	0.00	10	0	0	0	<10	<1,00	<10	<10	<1,00	0.00		
						100	0	0	0						100	0	0	0							4	c

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Year of analysis	N°	Product (French name)	Product	Aw	ISO 21527-1 or 2♦	SYMPHONY AGAR 25°C- Pour plate method- Incubation 54h									SYMPHONY AGAR 25°C- Pour plate method- Incubation 72h										Category	Type
						Enumeration				Interpretation 2 plates		Interpretation 1 plate		Difference log (1 plate) - log (2 plates)	Enumeration				Interpretation 2 plates		Interpretation 1 plate			Difference log (1 plate) - log (2 plates)		
					log (CFU/g)	Dilution	CFU			CFU/g (rounded)	log (CFU/g)	CFU/Gg (rounded)	log (CFU/g)		Dilution	CFU			CFU/g (rounded)	log (CFU/g)	CFU/g	CFU/g (rounded)	log (CFU/g)			
							Yeasts	Molds	Total							Yeasts	Molds	Total								
2017	5685	Donuts chocolat	Chocolate donuts	0.843	1.60	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<10	<1.00	0.00		
						100	0	0	0						100	0	0	0							5	a
2017	5686	Chocolat noir (70% cacao)	Dark chocolate (70%cocoa)	0.553	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	1	1	10	1.00*	10	10	1.00*	0.00		
						100	0	0	0						100	0	0	0							5	c
2017	7465	Eclair café	Pastry	0.995	1.48*	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	12	0	12	120	2.08	120	120	2.08	0.00		
						100	0	0	0						100	1	0	1							5	a
2017	7466	Eclair vanille	Pastry	0.959	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<10	<1.00	0.00		
						100	0	0	0						100	0	0	0							5	a
2017	7467	Eclair chocolat	Pastry	0.996	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	1	0	1	10	1.00*	10	10	1.00*	0.00		
						100	0	0	0						100	0	0	0							5	a
2017	7684	Galette de riz complet	Rice cake	0.561	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<10	<1.00	0.00		
						100	0	0	0						100	0	0	0							5	b
2017	7685	Praline	Praline	0.542	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<10	<1.00	0.00		
						100	0	0	0						100	0	0	0							5	c
2017	7688	Miel	Honey	0.614	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<10	<1.00	0.00		
						100	0	0	0						100	0	0	0							5	c
2017	7690	Pâte d'amande	Marzipan	0.677	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<10	<1.00	0.00		
						100	0	0	0						100	0	0	0							5	b
2017	**7839**	**Eclair chocolat**	**Pastry**	0.978	4.51	100	66	0	66	6200	3.79	6600	3.82	0.03	1000	17 (µcolonies)	0	17	16000	4.20	17000	17000	4.23	0.03		
						1000	2	0	2						10000	1	0	1							5	a
2017	**7840**	**Biscuit**	**Biscuit**	0.284	2.56	10	11	0	11	120	2.08	110	2.04	-0.04	100	19 (µcolonies)	0	19	1900	3.28	1900	1900	3.28	0.00		
						100	2	0	2						1000	2	0	2							5	b
2017	**7991**	**Préparation pour moelleux nature**	**Cake mix**	0.601	2.74	10	0	54	54	520	2.72	540	2.73	0.02	10	0	54	54	520	2.72	540	540	2.73	0.02		
						100	0	3	3						100	0	3	3							5	b
2017	**7992**	**Préparation pour cake au citron**	**Cake mix**	0.373	2.28	10	0	10	10	110	2.04	100	2.00	-0.04	10	0	10	10	110	2.04	100	100	2.00	-0.04		
						100	0	2	2						100	0	2	2							5	b
2018	3158	Pâte à biscuit	Cookie dough	0.776	3.45	10	0	17	17	160	2.20	170	2.23	0.03	10	0	50	50	560	2.75	500	500	2.70	-0.05		
						100	0	0	0						100	1	11	12							5	b
2018	3159	Pâte à biscuit	Cookie dough	0.775	2.93	10	0	16	16	160	2.20	160	2.20	0.00	10	2	25	27	270	2.43	270	270	2.43	0.00		
						100	0	2	2						100	0	3	3							5	b
2018	3160	Farine de pain	Bread flour	0.539	2.62	10	0	3	3	30	1.48*	30	1.48*	0.00	10	0	16	16	150	2.18	160	160	2.20	0.03		
						100	0	0	0						100	0	0	0							5	a
2018	3161	Chocolat au lait	Milk chocolate	0.397	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<10	<1.00	0.00		
						100	0	0	0						100	0	0	0							5	c
2018	3162	Pâte de chocolat	Chocolate dough	0.905	1.30*	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<10	<1.00	0.00		
						100	0	0	0						100	0	0	0							5	c
2018	**3916**	**Miel**	**Honey**	0.7748	3.11	10	117	0	117	1200	3.08	1170	3.07	-0.01	10	128	0	128	1300	3.11	1280	1300	3.11	0.00		
						100	14	0	14						100	15	0	15							5	c
2018	4238	Baguette de campagne	Bread (baguette)	0.7698	2.79	10	0	14	14	140	2.15	140	2.15	0.00	10	4	44	48	450	2.65	480	480	2.68	0.03		
						100	0	1	1						100	0	1	1							5	a
2018	4239	Pavé de campagne	Bread	0.7391	4.83	1000	0	37	37	37000	4.57	37000	4.57	0.00	1000	0	50	50	49000	4.69	50000	50000	4.70	0.01		
						10000	0	4	4						10000	0	4	4							5	a
2018	**4435**	**Cacao en poudre non sucré**	**Cocoa powder sugar free**	0.607	2.86	10	0	35	35	370	2.57	350	2.54	-0.02	10	0	50	50	530	2.72	500	500	2.70	-0.03		
						100	0	6	6						100	0	8	8							5	c

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CHOCOLATE, PASTRIES, CONFECTIONERY

Year of analysis	N°	Product (French name)	Product	Aw	ISO 21527-1 or 2♦	SYMPHONY AGAR 25°C- Pour plate method- Incubation 54h									SYMPHONY AGAR 25°C- Pour plate method- Incubation 72h										Category	Type
						Enumeration				Interpretation 2 plates		Interpretation 1 plate		Difference log (1 plate) - log (2 plates)	Enumeration				Interpretation 2 plates		Interpretation 1 plate			Difference log (1 plate) - log (2 plates)		
					log (CFU/g)	Dilution	CFU			CFU/g (rounded)	log (CFU/g)	CFU/Gg (rounded)	log (CFU/g)		Dilution	CFU			CFU/g (rounded)	log (CFU/g)	CFU/g	CFU/g (rounded)	log (CFU/g)			
							Yeasts	Molds	Total							Yeasts	Molds	Total								
2018	**4436**	**Poudre de cacao brune**	**Cocoa powder**	0.431	3.26	100	0	11	11	1000	3.00	1100	3.04	0.04	100	0	20	20	2100	3.32	2000	2000	3.30	-0.02	5	c
						1000	0	0	0						1000	0	3	3								
2018	4752	Brioche bio tranchée	Sliced brioche (bio)	0.8704	5.53	1000	0	68	68	67000	4.83	68000	4.83	0.01	1000	0	83	83	81000	4.91	83000	83000	4.92	0.01	5	a
						10000	0	6	6						10000	0	6	6								
2018	4753	Pain de mie bio	Soft bread (bio)	0.8329	6.85	100000	0	24	24	2200000	6.34	2400000	6.38	0.04	100000	0	38	38	3600000	6.56	3800000	3800000	6.58	0.02	5	a
						1000000	0	0	0						1000000	0	2	2								
2018	**5330**	**Cacao en poudre 100%**	**Cacao powder (100%)**	0.6071	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<10	<1.00	0.00	5	c
						100	0	0	0						100	0	0	0								
2018	**5331**	**Chocolat 75% de cacao**	**Cacao powder (75%)**	0.553	<2.00	100	0	0	0	<100	<2.00	<100	<2.00	0.00	100	0	0	0	<100	<2.00	<100	<100	<2.00	0.00	5	c
						1000	0	0	0						1000	0	0	0								
2018	**5332**	**Miel**	**Honey**	0.58	<3.00	1000	0	0	0	<1000	<3.00	<1000	<3.00	0.00	1000	0	0	0	<1000	<3.00	<1000	<1000	<3.00	0.00	5	c
						10000	0	0	0						10000	0	0	0								
2018	**5901**	**Miel aux fleurs sauvages**	**Honey**	0.629	4.57	10	0	23	23	220	2.34	230	2.36	0.02	100	0	48	48	4700	3.67	4800	4800	3.68	0.01	5	c
						100	0	1	1						1000	0	4	4								
2018	**5944**	**Chocolat inaya noir**	**Dark chocolate**	0.488	1.48*	10	0	2	2	20	1.30*	20	1.30*	0.00	10	0	2	2	20	1.30*	20	20	1.30*	0.00	5	c
						100	0	1	1						100	0	1	1								
2018	**5945**	**Chocolat noir**	**Dark chocolate**	0.458	3.30	10	0	15	15	150	2.18	150	2.18	0.00	10	0	15	15	150	2.18	150	150	2.18	0.00	5	c
						100	0	1	1						100	0	1	1								
2018	**5946**	**Chocolat au lait alunga**	**Milk chocolate**	0.422	3.99	100	0	67	67	7500	3.88	6700	3.83	-0.05	100	0	67	67	6700	3.83	6700	6700	3.83	-0.05	5	c
						1000	0	15	15						1000	0	15	15							5	c
2018	**5947**	**Miel de fleurs liquide**	**Honey**	0.571	3.15	10	0	110	110	1100	3.04	1100	3.04	0.00	10	0	132	132	1300	3.11	1320	1300	3.11	0.00	5	c
						100	0	12	12						100	0	14	14							5	c

ANIMAL FEEDING STUFFS

Year of analysis	N°	Product (French name)	Product	Aw	ISO 21527-1 or 2♦	SYMPHONY AGAR 25°C- Pour plate method- Incubation 54h									SYMPHONY AGAR 25°C- Pour plate method- Incubation 72h										Category	Type
						Enumeration				Interpretation 2 plates		Interpretation 1 plate		Difference log (1 plate) - log (2 plates)	Enumeration				Interpretation 2 plates		Interpretation 1 plate			Difference log (1 plate) - log (2 plates)		
					log (CFU/g)	Dilution	CFU			CFU/g (rounded)	log (CFU/g)	CFU/Gg (rounded)	log (CFU/g)		Dilution	CFU			CFU/g (rounded)	log (CFU/g)	CFU/g	CFU/g (rounded)	log (CFU/g)			
							Yeasts	Molds	Total							Yeasts	Molds	Total							
2018	3512	Aliments pour poules	Chicken feed	0.6679	3.49	10	0	31 (spreading colonies. difficult to read)	31	360	2.56	310	2.49	-0.06	10	0	34 (spreading colonies)	34	390	2.59	340	340	2.53	-0.06		
						100	0	8	8		estimation				100	0	9	9		estimation					6	b
2018	3513	Aliments pour poules	Chicken feed	0.6643	3.87 N'	10	79	9	88	880	2.94	880	2.94	0.00	10	84	16	100	1000	3.00	1000	1000	3.00	0.00		
						100	18	9	27						100	19	11	30							6	b
2018	3514	Aliments pour poules pondeuses	Chicken feed	0.7079	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<10	<1.00	0.00		
						100	0	0	0						100	0	0	0							6	b
2018	3515	Saucisson pour chien	Sausage for dogs	0.9769	1.00*	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<10	<1.00	0.00		
						100	0	0	0						100	0	0	0							6	c
2018	3516	Saucisson pour chien	Sausage for dogs	0.9769	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<10	<1.00	0.00		
						100	0	0	0						100	0	0	0							6	c
2018	3517	Saucisson pour chien	Sausage for dogs	0.9769	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<10	<1.00	0.00		
						100	0	0	0						100	0	0	0							6	c
2018	3518	Terrine pour chat au lapin	Feed for cats	>0.999	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<10	<1.00	0.00		
						100	0	0	0						100	0	0	0							6	c
2018	3519	Terrine pour chat au saumon	Feed for cats	>0.999	1.00*	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	1	1	10	1.00*	10	10	1.00*	0.00		
						100	0	0	0						100	0	0	0							6	c
2018	3520	Terrine pour chien à l'agneau	Feed for dogs	>0.999	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<10	<1.00	0.00		
						100	0	0	0						100	0	0	0							6	c
2018	4246	Terrine de saumon pour chat	Terrin for cats	0.9815	4.86	1000	0	27	27	25000	4.40	27000	4.43	0.03	1000	0	50	50	46000	4.66	50000	50000	4.70	0.04		
						10000	0	1	1						10000	0	1	1							6	c
2018	4306	Saucisson pour chien	Sausage for dogs	0.9973	>5.18	100	>150	0	>150	>150000	>5.18	>150000	>5.18	0.00	100	>150	0	>150	>150000	>5.18	>150000	>150000	>5.18	0.00		
						1000	>150	0	>150						1000	>150	0	>150							6	c
2018	**4434**	**Matière première alimentation animale-Farine**	**Raw material-Flour**	0.525	3.77	100	0	61	61	5700	3.76	6100	3.79	0.03	100	0	67	67	6400	3.81	6700	6700	3.83	0.02		
						1000	0	2	2						1000	0	3	3							6	a
2018	**4438**	**Matière première alimentation animale**	**Raw material**	0.536	1.48*	10	0	5	5	55	1.74	50	1.70	-0.04	10	0	5	5	55	1.74	50	50	1.70	-0.04		
						100	0	1	1		Ne		Ne		100	0	1	1		Ne			Ne		6	a
2018	**4439**	**Colza**	**Rape**	0.582	4.43	10	0	61	61	560	2.75	610	2.79	0.04	100	0	61	61	6400	3.81	6100	6100	3.79	-0.02		
						100	0	1	1						1000	0	9	9							6	a
2018	**4440**	**Blé**	**Corn**	0.588	2.77	100	0	6	6	730	2.86	600	2.78	-0.09	10	17	80	97	1000	3.00	970	970	2.99	-0.01		
						1000	0	2	2		Ne		Ne		100	2	14	16							6	a
2018	**4441**	**Fourrage ensilage**	**Feed**	0.5	2.30*	100	0	0	0	<100	<2.00	<100	<2.00	0.00	100	0	0	0	<100	<2.00	<100	<100	<2.00	0.00		
						1000	0	0	0						1000	0	0	0							6	a
2018	4755	Terrine pour chien (agneau légumes)	Terrine for dog (lamb vegetables)	0.9979	<4.00	10000	0	0	0	<10000	<4.00	<10000	<4.00	0.00	10000	0	0	0	<10000	<4.00	<10000	<10000	<4.00	0.00		
						100000	0	0	0						100000	0	0	0							6	c
2018	4756	Terrine pour chat au lapin	Terrine for cats (rabbits)	0.9978	1.00*	100	91	0	91	8300	3.92	9100	3.96	0.04	1000	9	0	9	9100	3.96	9000	9000	3.95	0.00		
						1000	0	0	0						10000	1	0	1		Ne			Ne		6	c
2018	4760	Saucisson pour chien	Sausage for dog	0.9877	5.52	10000	0	15	15	140000	5.15	150000	5.18	0.03	10000	0	22	22	210000	5.32	220000	220000	5.34	0.02		
						100000	0	0	0						100000	0	1	1							6	c
2018	**5333**	**Croquettes pour chat**	**Pellets for cats**	0.63	1.30	10	2	0	2	20	1.30*	20	1.30*	0.00	10	8	0	8	73	1.86	80	80	1.90	0.04		
						100	0	0	0						100	0	0	0		Ne			Ne		6	b
2018	5340	Matières premières alimentation animale (blé)	Raw materials (corn)	0.58	2.60	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	2	2	20	1.30*	20	20	1.30*	0.00		
						100	0	0	0						100	0	0	0							6	a

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

ANIMAL FEEDING STUFFS

Year of analysis	N°	Product (French name)	Product	Aw	ISO 21527-1 or 2♦	SYMPHONY AGAR 25°C- Pour plate method- Incubation 54h									SYMPHONY AGAR 25°C- Pour plate method- Incubation 72h										Category	Type
						Enumeration				Interpretation 2 plates		Interpretation 1 plate		Difference log (1 plate) - log (2 plates)	Enumeration				Interpretation 2 plates		Interpretation 1 plate			Difference log (1 plate) - log (2 plates)		
					log (CFU/g)	Dilution	CFU			CFU/g (rounded)	log (CFU/g)	CFU/Gg (rounded)	log (CFU/g)		Dilution	CFU			CFU/g (rounded)	log (CFU/g)	CFU/g	CFU/g (rounded)	log (CFU/g)			
							Yeasts	Molds	Total							Yeasts	Molds	Total								
2018	5341	Mais	Raw material (corn)	0.56	2.51	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	3	3	30	1.48*	30	30	1.48*	0.00	6	a
						100	0	0	0						100	0	0	0							6	b
2018	5346	Aliments pour dinde	Turkey feed	0.61	3.60	1000	0	0	0	<10	<1.00	<10	<1.00	0.00	1000	0	1	1	1000	3.00*	1000	1000	3.00*	0.00	6	b
						10000	0	0	0						10000	0	0	0							6	b
2018	5347	Aliments pour pondeuse	Laying feed	0.57	4.30	1000	0	0	0	<10	<1.00	<10	<1.00	0.00	1000	0	12	12	12000	4.08	12000	12000	4.08	0.00	6	b
						10000	0	0	0						10000	0	1	1							6	b
2018	**5506**	**Terrine pour chat à la volaille**	**Terrin for cats**	0.9886	<2.00	100	0	0	0	<100	<2.00	<100	<2.00	0.00	100	0	0	0	<100	<2.00	<100	<100	<2.00	0.00	6	c
						1000	0	0	0						1000	0	0	0							6	c
2018	**5507**	**Terine pour chien à la volaille**	**Terrin for dogs**	0.9937	2.60	100	0	2	2	200	2.30*	200	2.30*	0.00	100	0	2	2	200	2.30*	200	200	2.30*	0.00	6	c
						1000	0	0	0						1000	0	0	0							6	c
2018	**5508**	**Saucisson pour chien**	**Sausage for dogs**	0.9797	<3.00	1000	0	0	0	<1000	<3.00	<1000	<3.00	0.00	1000	0	0	0	<1000	<3.00	<1000	<1000	<3.00	0.00	6	c
						10000	0	0	0						10000	0	0	0							6	c
2018	**5929**	**Croquettes pour chien**	**Pellets for dog**	0.534	1.30*	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	2	2	20	1.30*	20	20	1.30*	0.00	6	b
						100	0	0	0						100	0	0	0							6	b
2018	**5930**	**Croquettes pour chien**	**Pellets for dog**	0.535	1.00*	10	0	1	1	10	1.00*	10	1.00*	0.00	10	0	1	1	10	1.00*	10	10	1.00*	0.00	6	b
						100	0	0	0						100	0	0	0							6	b
2018	**5931**	**Croquettes pour chat**	**Pellets for cat**	0.565	1.78	10	0	3	3	30	1.48*	30	1.48*	0.00	10	0	3	3	30	1.48*	30	30	1.48*	0.00	6	b
						100	0	0	0						100	0	0	0							6	b
2018	**5932**	**Croquettes pour chat**	**Pellets for cat**	0.561	1.00*	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<10	<1.00	0.00	6	b
						100	0	0	0						100	0	0	0							6	b
2018	**5933**	**Matière première alimentation animale**	**Raw material**	0.573	<1.00	10	0	1	1	10	<1.00	10	1.00*	0.00	10	0	1	1	10	1.00*	10	10	1.00*	0.00	6	a
						100	0	0	0						100	0	0	0							6	a
2018	**5934**	**Matière première alimentation animale**	**Raw material**	0.567	2.69	10	0	27	27	260	2.41	270	2.43	0.02	10	0	32	32	320	2.51	320	320	2.51	0.00	6	a
						100	0	2	2						100	0	3	3							6	a
2018	**5935**	**Matière première alimentation animale**	**Raw material**	0.569	3.79	100	0	46	46	4400	3.64	4600	3.66	0.02	100	0	51	51	4900	3.69	5100	5100	3.71	0.02	6	a
						1000	0	2	2						1000	0	3	3							6	a
2018	6219	Croquettes pour chien	Pellets for dogs	0.554	4.89	1000	0	124	124	130000	5.11	124000	5.09	-0.02	1000	0	83	83	85000	4.93	83000	83000	4.92	-0.01	6	b
						10000	0	14	14						10000	0	10	10							6	b
2018	6220	Croquettes pour chien	Pellets for dogs	0.554	4.40	1000	0	24	24	25000	4.40	24000	4.38	-0.02	1000	0	14	14	15000	4.18	14000	14000	4.15	-0.03	6	b
						10000	0	4	4						10000	0	3	3							6	b
2018	6221	Croquettes pour chien	Pellets for dogs	0.554	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	2	2	20	1.30*	20	20	1.30*	0.00	6	b
						100	0	0	0						100	0	0	0							6	b
2018	6224	Terrine au bœuf pour chien	Beef terrin for dogs	0.999	<3.00	1000	0	2	2	2000	3.30*	2000	3.30*	0.00	100000	28	0	28	2600000	6.41	2800000	2800000	6.45	0.03		
						10000	0	0	0						1000000	1	0	1		µcolonies					6	c
2018	6225	Terrine à la volaille pour chat	Poultry terrin for cats	0.999	2.60	100	0	5	5	460	2.66	500	2.70	0.04	1000	18	0	18	16000	4.20	18000	18000	4.26	0.05	6	c
						1000	0	0	0		Ne		Ne		10000	0	0	0							6	c
2018	6226	Saucisson pour chien	Sausage for dogs	0.979	5.36	100000	128	8	136	13000000	7.11	13600000	7.13	0.02	100000	148	8	>150	13000000	7.11	13000000	13000000	7.11	0.00	6	c
						1000000	9	1	10						1000000	13	0	13							6	c
2018	6227	Saucisson pour chien	Sausage for dogs	0.979	2.26	10	0	12	12	110	2.04	120	2.08	0.04	10	0	12	12	110	2.04	120	120	2.08	0.04	6	c
						100	0	0	0						100	0	0	0							6	c
2018	6389	Croquettes pour chat	Dry Kibbles for cat	0.554	4.72	1000	0	44	44	44000	4.64	44000	4.64	0.00	1000	0	45	45	45000	4.65	45000	45000	4.65	0.00	6	b
						10000	0	4	4						10000	0	4	4							6	b
2018	6390	Croquettes pour chien	Dry Kibbles for dog	0.554	3.38	10	0	22	22	240	2.38	220	2.34	-0.04	10	0	37	37	390	2.59	370	370	2.57	-0.02	6	b
						100	0	4	4						100	0	6	6							6	b

Legend
Selected plate for single plate interpretation
ISO 7218 (2024) change

PRODUCTION ENVIRONMENTAL SAMPLES

Year f analysis	Sample	Product (French name)	Product	Aw	ISO 21527-1 or -2	SYMPHONY AGAR 25°C- Pour plate method- Incubation 54h									SYMPHONY AGAR 25°C- Pour plate method- Incubation 67h									Category	Type
					log (CFU/g)	Enumeration				Interpretation – 2 plates		Interpretation – 1 plate		Difference log (1 plate) – log (2 plates)	Enumeration				Interpretation – 2 plates		Interpretation – 1 plate		Difference log (1 plate) - log (2 plates)		
						Dilution	CFU/plate Yeasts	CFU/plate Molds	CFU/plate Total	CFU/g rounded	log (CFU/g)	CFU/g rounded	log (CFU/g)		Dilution	CFU/plate Yeasts	CFU/plate Molds	CFU/plate Total	CFU/g rounded	log (CFU/g)	CFU/g rounded	log (CFU/g)			
2025	**113116**	Prélèvement surface cuve, avant nettoyage (fromagerie)	Wipe, tank, before cleaning (dairy product industry)	>0.95	5.15	1000	94	0	94	92000	4.96	94000	4.97	0.01	1000	94	0	94	92000	4.96	94000	4.97	0.01	7	a
						10000	7	0	7						10000	7	0	7							
2025	**113118**	Prélèvement surface pâte fine, avant nettoyage (porc)	Wipe, work bench, pork meat, before cleaning (meat industry)	>0.95	2.89	100	>150	>150	>150	>150000	>5.18	>150000	>5.18	0.00	100	>150	>150	>150	>150000	>5.18	>150000	>5.18	0.00	7	a
						1000	>150	>150	>150						1000	>150	>150	>150							
2025	**113120**	Eau rinçage mousse de foie	Rinse water, pâté (Meat industry)	>0.95	5.87	10000	0	58	58	580000	5.76	580000	5.76	0.00	10000	0	58	58	580000	5.76	580000	5.76	0.00	7	b
						100000	0	39	39						100000	0	39	39							
2025	**113121**	Eau rinçage mousse de foie	Rinse water, pâté (Meat industry)	>0.95	3.20	10	35	1	36	360	2.56	360	2.56	0.00	10	35	1	36	360	2.56	360	2.56	0.00	7	b
						100	2	1	3						100	2	1	3							
2025	**113122**	Eau rinçage porc saumuré/jambon	Rinse water (meat industry)	>0.95	5.79	10000	0	38	38	350000	5.54	380000	5.58	0.04	10000	0	38	38	350000	5.54	380000	5.58	0.04	7	b
						100000	0	1	1						100000	0	1	1							
2025	**113123**	Eau rinçage porc saumuré/jambon	Rinse water (meat industry)	>0.95	3.77	100	49	0	49	4600	3.66	4900	3.69	0.03	100	49	0	49	4600	3.66	4900	3.69	0.03	7	b
						1000	2	0	2						1000	2	0	2							
2025	**113124**	Eau rinçage (poisson)	Rinse water (fish industry)	>0.95	4.15	100	140	11	151	15000	4.18	19000	4.28	0.10	100	140	11	151	15000	4.18	19000	4.28	0.10	7	b
						1000	17	2	19						1000	17	2	19							
2025	**113125**	Eau rinçage (poisson)	Rinse water (fish industry)	>0.95	3.95	100	79	15	94	9500	3.98	9400	3.97	0.00	100	79	15	94	9500	3.98	9400	3.97	0.00	7	b
						1000	6	5	11						1000	6	5	11							
2025	**113132**	Déchets chipolatas (industrie de produits carnés)	Chipolatas waste (meat industry)	>0.95	5.15	10000	5	0	5	45000	4.65	50000	4.70	0.05	10000	5	0	5	45000	4.65	50000	4.70	0.05	7	c
						100000	0	0	0		Ne		Ne		100000	0	0	0		Ne		Ne			
2025	**113133**	Déchets chipolatas (industrie de produits carnés)	Chipolatas waste (meat industry)	>0.95	4.23	1000	2	0	2	2000	3.30*	2000	3.30*	0.00	1000	2	0	2	2000	3.30*	2000	3.30*	0.00	7	c
						10000	0	0	0						10000	0	0	0							
2025	**113134**	Déchets porc saumuré/jambon (industrie de produits carnés)	Cured/pork ham wastes (meat industry)	>0.95	5.15	1000	0	0	0	<10000	<4.00	<10000	<4.00	0.00	10000	0	0	0	<10000	<4.00	<10000	<4.00	0.00	7	c
						10000	0	0	0						100000	0	0	0							
2025	**113135**	Déchets porc saumuré/ jambon (industrie de produits carnés)	Cured/pork ham wastes (meat industry)	>0.95	4.08	1000	1	1	2	2000	3.30*	2000	3.30*	0.00	1000	1	1	2	2000	3.30*	2000	3.30*	0.00	7	c
						10000	0	0	0						10000	0	0	0							
2025	**113546**	Lingette cuve sauce avant nettoyage (usine de produits préparés)	Wipe Sauce tank wipe, before cleaning (RTRH industry)	>0.95	3.76	100	0	7	7	820	2.91	700	2.85	-0.07	100	0	7	7	820	2.91	700	2.85	-0.07	7	a
						1000	0	2	2		Ne		Ne		1000	0	2	2		Ne		Ne			
2025	**113553**	Déchets production (industrie de produits carnés)	Production wastes (meat industry)	>0.95	2.56	100	0	3	3	300	2.48*	300	2.48*	0.00	100	0	3	3	300	2.48*	300	2.48*	0.00	7	c
					Ne	10000	0	1	1						10000	0	1	1							
2025	**113555**	Déchets pâté campagne (industrie de produits carnés)	Pâté wastes (meat industry)	>0.95	3.11	1000	6 (µcolonies)	0	6	5500	3.74	6000	3.78	0.04	1000	6 (µcolonies)	0	6	5500	3.74	6000	3.78	0.04	7	c
						10000	0	0	0		Ne		Ne		10000	0	0	0		Ne		Ne			
2025	114626	Déchets carotte 2 (production de carottes coupées)	Carrot wastes (production of sliced carrots)	>0.95	4.41	1000	2	6	8	7300	3.86	8000	3.90	0.04	1000	2	6	8	7300	3.86	8000	3.90	0.04	7	c
						10000	0	0	0		Ne		Ne		10000	0	0	0		Ne		Ne			
2025	114628	Surface plan de travail avant nettoyage (production de pates carbonara)	Wipe of work surface before cleaning (RTRH food production)	>0.95	7.04	100000	0	104	104	9900000	7.00	10400000	7.02	0.02	100000	0	104	104	9900000	7.00	10000000	7.00	0.00	7	a
						1000000	0	5	5						1000000	0	5	5							

PRODUCTION ENVIRONMENTAL SAMPLES																												
Year f analysis	Sample	Product (French name)	Product	Aw	ISO 21527-1 or -2	SYMPHONY AGAR 25°C- Pour plate method- Incubation 54h									SYMPHONY AGAR 25°C- Pour plate method- Incubation 67h										Category	Type
					log (CFU/g)	Enumeration				Interpretation – 2 plates		Interpretation – 1 plate		Difference log (1 plate) – log (2 plates)	Enumeration				Interpretation – 2 plates		Interpretation – 1 plate		Difference log (1 plate) - log (2 plates)		
						Dilution	CFU/plate			CFU/g rounded	log (CFU/g)	CFU/g rounded	log (CFU/g)		Dilution	CFU/plate			CFU/g rounded	log (CFU/g)	CFU/g rounded	log (CFU/g)			
							Yeasts	Molds	Total							Yeasts	Molds	Total								
2025	114629	Eponge chambre froide aliments divers, avant nettoyage	Various food's cold room sponge, before cleaning (RTRH food industry)	>0.95	6.32	100000	15	0	15	1400000	6.15	1500000	6.18	0.03	100000	15	0	15	1400000	6.15	1500000	6.18	0.03	7	a
						1000000	0	0	0						1000000	0	0	0							
2025	114631	Eponge tapis laminoir pain burger après nettoyage	Bread burger's carpet sponge, after cleaning (burger bakery production)	>0.95	2.66	100	0	0	0	<100	<2.00	<100	<2.00	0.00	100	0	0	0	<100	<2.00	<100	<2.00	0.00	7	a
					Ne	1000	0	0	0						1000	0	0	0							
2025	**114633**	Surface avant nettoyage (industrie de volaille)	Surface area before cleaning (poultry meat industry)	>0.95	4.00	100	0	113	113	12000	4.08	11000	4.04	-0.04	100	0	113	113	12000	4.08	11300	4.05	-0.03	7	a
						1000	0	17	17						1000	0	17	17							
2025	**114634**	Surface plan incliné, après nettoyage (poisson)	Inclined surface, after cleaning (fish industry)	>0.95	2.66	100	4	0	4	360	2.56	400	2.60	0.05	100	4	0	4	360	2.56	400	2.60	0.05	7	a
					Ne	1000	0	0	0		Ne		Ne		1000	0	0	0		Ne		Ne			
2025	**114635**	Surface poste rectification sardines après nettoyage (poisson)	Surface, after cleaning (fish industry)	>0.95	4.18	100	0	82	82	8200	3.91	8200	3.91	0.00	100	0	82	82	8200	3.91	8200	3.91	0.00	7	a
						1000	0	8	8						1000	0	8	8							
2025	**114640**	Déchets mousse de foie	Pâté wastes	>0.95	5.20	10000	21	0	21	190000	5.28	210000	5.32	0.04	10000	21	0	21	190000	5.28	210000	5.32	0.04	7	c
						100000	0	0	0						100000	0	0	0							
2025	**114641**	Déchets effilochés de bœuf	Pulled beef wastes	>0.95	5.20	10000	10	0	10	91000	4.96	100000	5.00	0.04	10000	10	0	10	91000	4.96	100000	5.00	0.04	7	c
						100000	0	0	0						100000	0	0	0							
2025	114793	Surface châssis convoyeur chargeur, avant nettoyage (industrie algue)	Wipe, Loader coveor chassis, before cleaning (seaweed industry)	>0.95	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	7	a
						100	0	0	0						100	0	0	0							
2025	114794	Surface buses arrivée eau chargeur, avant nettoyage (industrie algue)	Wipe, Loader water nozzles, before cleaning (seaweed industry)	>0.95	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	7	a
						100	0	0	0						100	0	0	0							
2025	114795	Surface châssis convoyeur polywash, avant nettoyage (industrie algue)	Wipe, Polywash convoyer chassis, before cleaning (seaweed industry)	>0.95	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	7	a
						100	0	0	0						100	0	0	0							
2025	114796	Surface rouleaux convoyeur polywash, avant nettoyage (industrie algue)	Wipe, Polywash conveyor rollers, before cleaning (seaweed industry)	>0.95	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	7	a
						100	0	0	0						100	0	0	0							
2025	114797	Surface convoyeur presse, avant nettoyage (industrie algue)	Wipe, Press conveyor, before cleaning (seaweed industry)	>0.95	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	7	a
						100	0	0	0						100	0	0	0							
2025	115814	Eau rinçage pâte madeleine (Production de madeleine)	Rinse water (bakery production)	>0.95	0.95	10	12	0	12	110	2.04	120	2.08	0.04	10	17	0	17	170	2.23	170	2.23	0.00	7	c
					Ne	100	0	0	0						100	1	0	2							
2025	115815	Déchets purée carotte (production carottes coupées)	Waste, carrot purée (production of sliced carrots)	>0.95	2.58	10	4	0	4	40	1.60	40	1.60	0.00	10	49	0	49	490	2.69	490	2.69	0.00	7	c
						100	0	0	0		Ne		Ne		100	0	0	0							
2025	115816	Poussières A31 (Usine produits laitiers)	Dusts (dairy production)	<0.60	1.96	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	7	c
					Ne	100	0	0	0						100	0	0	0							
2025	115817	Poussières P32 (Usine produits laitiers)	Dusts (dairy production)	<0.60	1.00*	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	7	c
						100	0	0	0						100	0	0	0							
2025	115818	Poussières 8 (Usine produits laitiers)	Dusts (dairy production)	<0.60	3.90	10	0	10	10	100	2.00	100	2.00	0.00	100	0	>150	>150	69000	4.84	69000	4.84	0.00	7	c
						100	0	1	1						1000	0	69	69							

PRODUCTION ENVIRONMENTAL SAMPLES																		
Year of analysis	Sample	Product (French name)	Product	Aw	ISO 21527-1 or -2	SYMPHONY AGAR 25°C- Pour plate method- Incubation 72h										Category	Type
					log (CFU/g)	Enumeration				Interpretation – 2 plates		Interpretation – 1 plate		Difference log (1 plate) – log (2 plates)			
						Dilution	CFU/plate			CFU/g rounded	log (CFU/g)	CFU/g rounded	log (CFU/g)				
							Yeasts	Molds	Total								
2025	**113116**	**Prélèvement surface cuve, avant nettoyage (fromagerie)**	**Wipe, tank, before cleaning (dairy product industry)**	>0.95	5.15	1000	96	0	96	95000	4.98	96000	4.98	0.00		7	a
						10000	9	0	9								
2025	**113118**	**Prélèvement surface pâte fine, avant nettoyage (porc)**	**Wipe, work bench, pork meat, before cleaning (meat industry)**	>0.95	2.89	100	>150	>150	>150	>150000	>5.18	>150000	>5.18	0.00		7	a
						1000	>150	>150	>150								
2025	**113120**	**Eau rinçage mousse de foie**	**Rinse water, pâté (Meat industry)**	>0.95	5.87	10000	0	59	59	590000	5.77	590000	5.77	0.00		7	b
						100000	0	40	40								
2025	**113121**	**Eau rinçage mousse de foie**	**Rinse water, pâté (Meat industry)**	>0.95	3.20	10	35	1	36	360	2.56	360	2.56	0.00		7	b
						100	2	1	3								
2025	**113122**	**Eau rinçage porc saumuré/jambon**	**Rinse water (meat industry)**	>0.95	5.79	10000	0	38	38	350000	5.54	380000	5.58	0.04		7	b
						100000	0	1	1								
2025	**113123**	**Eau rinçage porc saumuré/jambon**	**Rinse water (meat industry)**	>0.95	3.77	100	49	0	49	4700	3.67	4900	3.69	0.02		7	b
						1000	3	0	3								
2025	**113124**	**Eau rinçage (poisson)**	**Rinse water (fish industry)**	>0.95	4.15	100	146	11	157	19000	4.28	19000	4.28	0.00		7	b
						1000	17	2	19								
2025	**113125**	**Eau rinçage (poisson)**	**Rinse water (fish industry)**	>0.95	3.95	100	96	16	112	12000	4.08	11200	4.05	-0.03		7	b
						1000	10	6	16								
2025	**113132**	**Déchets chipolatas (industrie de produits carnés)**	**Chipolatas wastes (meat industry)**	>0.95	5.15	10000	5	0	5	45000	4.65	50000	4.70	0.05		7	c
						100000	0	0	0		Ne		Ne				
2025	**113133**	**Déchets chipolatas (industrie de produits carnés)**	**Chipolatas wastes (meat industry)**	>0.95	4.23	1000	13	0	13	14000	4.15	13000	4.11	-0.03		7	c
						10000	2	0	2								
2025	**113134**	**Déchets porc saumuré/jambon (industrie de produits carnés)**	**Cured/pork ham wastes (meat industry)**	>0.95	5.15	1000	14	0	14	15000	4.18	14000	4.15	-0.03		7	c
						10000	8	0	2								
2025	**113135**	**Déchets porc saumuré/jambon (industrie de produits carnés)**	**Cured/pork ham wastes (meat industry)**	>0.95	4.08	1000	22	1	23	22000	4.34	23000	4.36	0.02		7	c
						10000	1	0	1								
2025	**113546**	**Lingette cuve sauce avant nettoyage (usine de produits préparés)**	**Wipe Sauce tank wipe, before cleaning (RTRH industry)**	>0.95	3.76	100	0	14	14	1500	3.18	1400	3.15	-0.03		7	a
						1000	0	2	2								
2025	**113553**	**Déchets production (industrie de produits carnés)**	**Production wastes (meat industry)**	>0.95	2.56	100	0	3	3	300	2.48*	300	2.48*	0.00		7	c
					Ne	10000	0	1	1								
2025	**113555**	**Déchets pâté campagne (industrie de produits carnés)**	**Pâté wastes (meat industry)**	>0.95	3.11	1000	6	0	6	5500	3.74	6000	3.78	0.04		7	c
						10000	0	0	0		Ne		Ne				
2025	114626	Déchets carotte 2 (production de carottes coupées)	Carrot wastes (production of sliced carrots)	>0.95	4.41	1000	2	6	8	7300	3.86	8000	3.90	0.04		7	c
						10000	0	0	0		Ne		Ne				
2025	114628	Surface plan de travail avant nettoyage (production de pates carbonara)	Wipe of work surface before cleaning (RTRH food production)	>0.95	7.04	100000	0	105	105	1000000	7.00	1100000	7.04	0.04		7	a
						1000000	0	6	6								

PRODUCTION ENVIRONMENTAL SAMPLES																
Year of analysis	Sample	Product (French name)	Product	Aw	ISO 21527-1 or -2	SYMPHONY AGAR 25°C- Pour plate method- Incubation 72h									Category	Type
					log (CFU/g)	Enumeration				Interpretation – 2 plates		Interpretation – 1 plate		Difference log (1 plate) – log (2 plates)		
						Dilution	CFU/plate			CFU/g rounded	log (CFU/g)	CFU/g rounded	log (CFU/g)			
							Yeasts	Molds	Total							
2025	114629	Eponge chambre froide aliments divers, avant nettoyage	Various food's cold room sponge, before cleaning (RTRH food industry)	>0.95	6.32	100000	15	0	15	1400000	6.15	1500000	6.18	0.03	7	a
						1000000	0	0	0							
2025	114631	Eponge tapis laminoir pain burger après nettoyage	Bread burger's carpet sponge, after cleaning (burger bakery production)	>0.95	2.66	100	0	0	0	<100	<2.00	<100	<2.00	0.00	7	a
					Ne	1000	0	0	0							
2025	**114633**	**Surface avant nettoyage (industrie de volaille)**	**Surface area before cleaning (poultry meat industry)**	>0.95	4.00	100	0	113	113	12000	4.08	11300	4.05	-0.03	7	a
						1000	0	17	17							
2025	**114634**	**Surface plan incliné, après nettoyage (poisson)**	**Inclined surface, after cleaning (fish industry)**	>0.95	2.66	100	4	0	4	360	2.56	400	2.60	0.05	7	a
					Ne	1000	0	0	0		Ne		Ne			
2025	**114635**	**Surface poste rectification sardines après nettoyage (poisson)**	**Surface, after cleaning (fish industry)**	>0.95	4.18	100	0	82	82	8200	3.91	8200	3.91	0.00	7	a
						1000	0	8	8							
2025	**114640**	**Déchets mousse de foie**	**Pâté wastes**	>0.95	5.20	10000	22	0	22	240000	5.38	220000	5.34	-0.04	7	c
						100000	4	0	4							
2025	**114641**	**Déchets effilochés de bœuf**	**Pulled beef wastes**	>0.95	5.20	10000	12	0	12	110000	5.04	120000	5.08	0.04	7	c
						100000	0	0	0							
2025	114793	Surface châssis convoyeur chargeur, avant nettoyage (industrie algue)	Wipe, Loader coveor chassis, before cleaning (seaweed industry)	>0.95	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	7	a
						100	0	0	0							
2025	114794	Surface buses arrivée eau chargeur, avant nettoyage (industrie algue)	Wipe, Loader water nozzles, before cleaning (seaweed industry)	>0.95	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	7	a
						100	0	0	0							
2025	114795	Surface châssis convoyeur polywash, avant nettoyage (industrie algue)	Wipe, Polywash convoyer chassis, before cleaning (seaweed industry)	>0.95	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	7	a
						100	0	0	0							
2025	114796	Surface rouleaux convoyeur polywash, avant nettoyage (industrie algue)	Wipe, Polywash conveyor rollers, before cleaning (seaweed industry)	>0.95	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	7	a
						100	0	0	0							
2025	114797	Surface convoyeur presse, avant nettoyage (industrie algue)	Wipe, Press conveyor, before cleaning (seaweed industry)	>0.95	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	7	a
						100	0	0	0							
2025	115814	Eau rinçage pâte madeleine (Production de madeleine)	Rinse water (bakery production)	>0.95	0.95	10	17	0	17	170	2.23	170	2.23	0.00	7	c
					Ne	100	1	0	2							
2025	115815	Déchets purée carotte (production carottes coupées)	Waste, carrot purée (production of sliced carrots)	>0.95	2.58	10	49	0	49	490	2.69	490	2.69	0.00	7	c
						100	0	0	0							
2025	115816	Poussières A31 (Usine produits laitiers)	Dusts (dairy production)	<0.60	1.96	10	0	0	0	<10	<1.00	<10	<1.00	0.00	7	c
					Ne	100	0	0	0							
2025	115817	Poussières P32 (Usine produits laitiers)	Dusts (dairy production)	<0.60	1.00*	10	0	0	0	<10	<1.00	<10	<1.00	0.00	7	c
						100	0	0	0							
2025	115818	Poussières 8 (Usine produits laitiers)	Dusts (dairy production)	<0.60	3.90	100	0	>150	>150	69000	4.84	69000	4.84	0.00	7	c
						1000	0	69	69							

Results 3 – Spreading method

Selected plate for single plate interpretation
ISO 7218 (2024) change

READY TO EAT AND READY TO REHEAT PRODUCTS																													
Year of analysis	N°	Product (franch name)	Product	Aw	ISO 21527-1 or 2♦	SYMPHONY AGAR 25°C- Spreading method - Incubation 54h									SYMPHONY AGAR 25°C- Spreading method- Incubation 72h									Category	Type
					log (CFU/g)	Enumeration				Interpretation 2 plates		Interpretation 1 plate		Difference log (1 plate) - log (2 plates)	Enumeration				Interpretation 2 plates		Interpretation 1 plate		Difference log (1 plate) - log (2 plates)		
						Dilution	CFU/plate			CFU/g (rounded)	log (CFU/g)	CFU/g (rounded)	log (CFU/g)		Dilution	CFU			CFU/g (rounded)	log (CFU/g)	CFU/g (rounded)	log (CFU/g)			
							Yeasts	Molds	Total							Yeasts	Molds	Total							
2018	3147	Fumet de poisson	Culinary aids (fish)	0.500	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	1	c
						100	0	0	0						100	0	0	0							
2018	3149	Bouillon kub bœuf	Culinary aids (beef)	0.426	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	1	c
						100	0	0	0						100	0	0	0							
2018	3505	Carottes râpées	Grated carrots	0.989	5.04	10000	>150	0	>150	7700000	6.89	7700000	6.89	0.00	10000	>150	0	>150	7900000	6.90	7900000	6.90	0.00	1	a
						100000	77	0	77						100000	79	0	79							
2018	3506	Piémontaise	RTE salad (Piémontaise)	0.973	2.30	10	2	93	95	1000	3.00	950	2.98	-0.02	10	2	106	108	1200	3.08	1080	3.03	-0.05	1	a
						100	0	20	20						100	0	20	20							
2018	3507	Bacon	Bacon	0.961	>7.18	10000	>150	0	>150	>15000000	>7.18	>15000000	>7.18	0.00	10000	>150	0	>150	>15000000	>7.18	>15000000	>7.18	0.00	1	a
						100000	>150	0	>150						100000	>150	0	>150							
2018	3508	Salade Caesar	RTE salad (Caesar)	0.990	>7.18	10000	>150	0	>150	>15000000	>7.18	>15000000	>7.18	0.00	10000	>150	0	>150	>15000000	>7.18	>15000000	>7.18	0.00	1	a
						100000	>150	0	>150						100000	>150	0	>150							
2018	**3909**	**Tajine de poulet abricot**	**RTRH (chicken, apricots)**	0.974	2.51	10	4	0	4	55	1.74	40	1.60	-0.14	10	16	0	16	160	2.20	160	2.20	0.00	1	b
						100	2	0	2		Ne		Ne		100	2	0	2							
2018	**3910**	**Keftas de bœuf semoule raisin**	**RTRH (keftas, beef, grapes)**	0.985	3.32	10	25	0	25	360	2.56	250	2.40	-0.16	10	110	0	110	1300	3.11	1100	3.04	-0.07	1	b
						100	14	0	14						100	32	0	32							
2018	**3911**	**Paella poulet fruit de mer citron**	**RTRH (paella, lemon)**	0.997	4.30	1000	36	0	36	36000	4.56	36000	4.56	0.00	1000	36	0	36	36000	4.56	36000	4.56	0.00	1	b
						10000	4	0	4						10000	4	0	4							
2018	**3912**	**Kebab poulet semoule raisin**	**RTRH (chicken, grapes)**	0.989	5.15	10000	22	0	22	230000	5.36	220000	5.34	-0.02	10000	22	0	22	230000	5.36	220000	5.34	-0.02	1	b
						100000	3	0	3						100000	3	0	3							
2018	**3913**	**Keftas de bœuf semoule raisin**	**RTRH (keftas, beef, grapes)**	0.985	6.08	10000	106	0	106	1100000	6.04	1100000	6.04	0.00	10000	111	0	111	1100000	6.04	1100000	6.04	0.00	1	b
						100000	14	0	14						100000	15	0	15							
2018	4240	Saucisson sec	Dry sausage	0.803	6.08	10000	91	56	147	1600000	6.20	1500000	6.18	-0.03	10000	99	98	197	2000000	6.30	2000000	6.30	0.00	1	a
						100000	20d	5	25						100000	12	11	23							
2018	4241	Purée de tomates	Tomato puree	>0.999	5.94	10000	0	56	56	550000	5.74	560000	5.75	0.01	10000	0	56	56	550000	5.74	560000	5.75	0.01	1	c
						100000	0	4	4						100000	0	4	4							
2018	4298	Fond de veau	Culinary aids (veal)	0.551	2.11	10	0	3d	3	30	1.48*	30	1.48*	0.00	10	0	5	5	55	1.74	50	1.70	-0.04	1	c
						100	0	0	0						100	0	1	1		Ne		Ne			

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

READY TO EAT AND READY TO REHEAT PRODUCTS

Year of analysis	N°	Product (franch name)	Product	Aw	ISO 21527-1 or 2♦	SYMPHONY AGAR 25°C- Spreading method - Incubation 54h									SYMPHONY AGAR 25°C- Spreading method- Incubation 72h									Category	Type
						Enumeration				Interpretation 2 plates		Interpretation 1 plate		Difference log (1 plate) - log (2 plates)	Enumeration				Interpretation 2 plates		Interpretation 1 plate		Difference log (1 plate) - log (2 plates)		
					log (CFU/g)	Dilution	CFU/plate			CFU/g (rounded)	log (CFU/g)	CFU/g (rounded)	log (CFU/g)		Dilution	CFU			CFU/g (rounded)	log (CFU/g)	CFU/g (rounded)	log (CFU/g)			
							Yeasts	Molds	Total							Yeasts	Molds	Total							
2018	4300	Carottes râpées assaisonnées	Seasoned grated carrots	0.995	1.60	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	1	a
					Ne	100	0	0	0						100	0	0	0							
2018	4301	Baccon	Baccon	0.967	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	1	a
						100	0	0	0						100	0	0	0							
2018	4302	Baccon	Baccon	0.943	5.87	100000	8	0	8	820000	5.91	800000	5.90	-0.01	10000	72	0	72	740000	5.87	720000	5.86	-0.01	1	a
						1000000	1	0	1		Ne		Ne		1000000	9	0	9							
2018	4305	Carottes râpées non assaisonnées	Grated carrots	>0.999	5.38	10000	10	0	10	100000	5.00	100000	5.00	0.00	10000	23	0	23	250000	5.40	230000	5.36	-0.04	1	a
						100000	1	0	1						100000	4	0	4							
2018	5338	Fond de veau	Culinary aids	0.551	1.48*	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	1	c
						100	0	0	0						100	0	0	0							
2018	5339	Fumet de poisson	Culinary aids	0.570	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	1	c
						100	0	0	0						100	0	0	0							
2018	5348	Bouillon de légumes	Culinary aids	0.470	1.00*	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	1	c
						100	0	0	0						100	0	0	0							
2018	5349	Aides culinaires (kub)	Culinary aids	0.540	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	1	c
						100	0	1	1						100	0	1	1							
2018	**5893**	**Ketchup**	**Ketchup**	0.996	<1.00	10	8	0	8	82	1.91	80	1.90	-0.01	10	7	0	7	73	1.86	70	1.85	-0.02	1	c
						100	1	0	1		Ne		Ne		100	1	0	1		Ne		Ne			
2018	**5894**	**Sauce aioli à l'huile**	**Dressing**	1.000	2.32	10	15	0	15	140	2.15	150	2.18	0.03	10	15	0	15	150	2.18	150	2.18	0.00	1	c
						100	0	0	0						100	0	1	1							
2018	**5895**	**Sauce béarnaise**	**Dressing**	1.000	2.00*	100	0	1	1	100	2.00*	100	2.00*	0.00	100	0	1	1	100	2.00*	100	2.00*	0.00	1	c
						1000	0	0	0						1000	0	0	0							
2018	**5896**	**Bœuf bourguignon et pommes de terre**	**RTC meat meal**	1.000	<1.00	10	100	0	100	1000	3.00	1000	3.00	0.00	10	103	0	103	1100	3.04	1000	3.00	-0.04	1	b
						100	13	0	13						100	18	0	18							
2018	**5898**	**Ketchup**	**Ketchup**	0.996	<1.00	100	0	0	0	<100	<2.00	<100	<2.00	0.00	100	0	0	0	<100	<2.00	<100	<2.00	0.00	1	c
						1000	0	0	0						1000	0	0	0							
2018	**5941**	**Aide culinaire: fond de veau**	**Culinary aids**	0.509	1.78	10	0	5	5	45	1.65	50	1.70	0.05	10	0	5	5	45	1.65	50	1.70	0.05	1	c
					Ne	100	0	0	0		Ne		Ne		100	0	0	0		Ne		Ne			
2018	6228	Sauté de veau	RTRH (veal)	0.999	3.40	10000	>150	0	>150	13600000	7.13	14000000	7.15	0.01	10000	>150	0	>150	>15000000	>7.18	>15000000	>7.18	0.00	1	b
					µcolonies	100000	136	0	136		µcolonies				100000	>150	0	>150							
2018	6229	Cassoulet	RTRH (Cassoulet)	1.000	4.38	1000	0	16	16	17000	4.23	16000	4.20	-0.03	1000	0	16	16	17000	4.23	16000	4.20	-0.03	1	b
						10000	0	3	3						10000	0	3	3							
2018	6385	Ketchup	Tomato sauce	0.996	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	1	c
						100	0	0	0						100	0	0	0							
2018	6386	Sauce aioli	Garlic and olive oil sauce	1.000	2.48	10	0	8	8	73	1.86	80	1.90	0.04	10	0	23	23	240	2.38	230	2.36	-0.02	1	c
						100	0	0	0		Ne		Ne		100	0	3	3							
2018	6387	Sauce béarnaise	Bearnaise sauce	1.000	5.04	1000	0	67	67	76000	4.88	67000	4.83	-0.05	1000	0	70	70	79000	4.90	70000	4.85	-0.05	1	c
						10000	0	17	17						10000	0	17	17							

DAIRY PRODUCTS																									
Year of analysis	N°	Product (franch name)	Product	Aw	ISO 21527-1 or 2♦	SYMPHONY AGAR 25°C- Spreading method - Incubation 54h									SYMPHONY AGAR 25°C- Spreading method- Incubation 72h									Category	Type
					log (CFU/g)	Enumeration				Interpretation 2 plates		Interpretation 1 plate		Difference log (1 plate) - log (2 plates)	Enumeration				Interpretation 2 plates		Interpretation 1 plate		Difference log (1 plate) - log (2 plates)		
						Dilution	CFU/plate			CFU/g (rounded)	log (CFU/g)	CFU/g (rounded)	log (CFU/g)		Dilution	CFU			CFU/g (rounded)	log (CFU/g)	CFU/g (rounded)	log (CFU/g)			
							Yeasts	Molds	Total							Yeasts	Molds	Total							
2017	5309	Crème fraiche	Fresh cream	0.995	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	2	a
						100	0	0	0						100	0	0	0							
2017	5310	Flan vanille	Pasteurized dairy dessert	0.988	<1.00	10	0	1	1	10	1.00*	10	1.00*	0.00	10	0	1	1	10	1.00*	10	1.00*	0.00	2	a
						100	0	0	0						100	0	0	0							
2017	5311	Œufs au lait	Pasteurized dairy dessert	0.988	1.00*	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	2	a
						100	0	0	0						100	0	0	0							
2017	5312	Fromage au lait pasteurisé de brebis	Pasteurized ewe milk cheese	0.957	4.26	1000	22	0	22	23000	4.36	22000	4.34	-0.02	1000	22	0	22	23000	4.36	22000	4.34	-0.02	2	b
						10000	3	0	3						10000	3	0	3							
2017	5313	Lait entier pasteurisé	Pasteurized milk	0.997	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	2	a
						100	0	0	0						100	0	0	0							
2017	5314	Boisson lactée chocolatée pasteurisée	Pasteurized chocolate milk drink	0.994	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	2	a
						100	0	0	0						100	0	0	0							
2017	7454	Gruyère râpé	Grated cheese	0.974	4.99	1000	135	0	135	130000	5.11	140000	5.15	0.03	1000	135	0	135	130000	5.11	140000	5.15	0.03	2	b
						10000	6	0	6						10000	7	0	7							
2017	7455	Comté râpé	Grated cheese	0.964	4.15	1000	24	0	24	22000	4.34	24000	4.38	0.04	1000	24	0	24	22000	4.34	24000	4.38	0.04	2	b
						10000	0	0	0						10000	0	0	0							
2017	7456	Cheddar râpé	Grated cheese	0.960	4.67	1000	50	0	50	48000	4.68	50000	4.70	0.02	1000	50	0	50	49000	4.69	50000	4.70	0.01	2	b
						10000	3	0	3						10000	4	0	4							
2017	7457	Emmental râpé	Grated cheese	0.955	2.91	10	77	11	88	880	2.94	880	2.94	0.00	10	79	20	99	980	2.99	990	3.00	0.00	2	b
						100	5	4	9						100	5	4	9							
2017	7458	Emmental râpé	Grated cheese	0.978	4.36	1000	39	0	39	40000	4.60	39000	4.59	-0.01	1000	44	0	44	45000	4.65	44000	4.64	-0.01	2	b
						10000	5	0	5						10000	5	0	5							
2017	7462	Crème fraiche	Fresh cream	0.998	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	2	a
						100	0	0	0						100	0	0	0							
2017	7463	Crème fraiche	Fresh cream	0.999	4.18	100	184	0	184	18000	4.26	18000	4.26	0.00	100	184	0	184	18000	4.26	18000	4.26	0.00	2	a
						1000	17	0	17						1000	17	0	17							
2017	7464	Crème fraiche	Fresh cream	0.997	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	2	a
						100	0	0	0						100	0	0	0							
2017	**7834**	**Lait entier pasteurisé**	**Pasteurized whole milk**	0.995	1.78	10	16	0	16	460	2.66	160	2.20	-0.46	10	16	0	16	460	2.66	160	2.20	-0.46	2	a
					Ne	100	1	0	1						100	1	0	1							
2017	**7835**	**Lait entier pasteurisé**	**Pasteurized whole milk**	0.997	1.78	10	14	0	14	140	2.15	140	2.15	0.00	10	14	0	14	140	2.15	140	2.15	0.00	2	a
					Ne	100	1	0	1						100	1	0	1							
2017	**7836**	**Lait entier pasteurisé**	**Pasteurized whole milk**	0.995	1.78	10	5	0	5	55	1.74	50	1.70	-0.04	10	5	0	5	50	1.70	50	1.70	0.00	2	a
					Ne	100	1	0	1		Ne		Ne		100	1	0	1		Ne		Ne			

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

DAIRY PRODUCTS																										
Year of analysis	N°	Product (franch name)	Product	Aw	ISO 21527-1 or 2♦	SYMPHONY AGAR 25°C- Spreading method - Incubation 54h									SYMPHONY AGAR 25°C- Spreading method- Incubation 72h									Category	Type
						Enumeration				Interpretation 2 plates		Interpretation 1 plate		Difference log (1 plate) - log (2 plates)	Enumeration				Interpretation 2 plates		Interpretation 1 plate		Difference log (1 plate) - log (2 plates)		
					log (CFU/g)	Dilution	CFU/plate			CFU/g (rounded)	log (CFU/g)	CFU/g (rounded)	log (CFU/g)		Dilution	CFU			CFU/g (rounded)	log (CFU/g)	CFU/g (rounded)	log (CFU/g)			
							Yeasts	Molds	Total							Yeasts	Molds	Total								
2017	**7837**	**Lait entier pasteurisé**	**Pasteurized whole milk**	0.996	1.96	10	4	0	4	36	1.56	40	1.60	0.05	10	4	0	4	36	1.56	40	1.60	0.05	2	a
						100	0	0	0		Ne		Ne		100	0	0	0		Ne		Ne			
2017	**7838**	**Chou chantilly/fraise**	**Pastry**	0.998	>5.18	100	>150	0	>150	>150000	>5.18	>150000	>5.18	0.00	100	>150	0	>150	>150000	>5.18	>150000	>5.18	0.00	2	a
						1000	>150	0	>150						1000	>150	0	>150							
2018	**4430**	**Poudre de lait**	**Milk powder**	0.579	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	2	c
						100	0	0	0						100	0	0	0							
2018	**4431**	**Poudre de lait écrémé**	**Skim milk powder**	0.348	2.60	100	0	6	6	550	2.74	600	2.78	0.04	100	0	6	6	550	2.74	600	2.78	0.04	2	c
					Ne	1000	0	0	0		Ne		Ne		1000	0	0	0		Ne		Ne			
2018	**4432**	**Poudre de lait entier**	**Whole milk powder**	0.411	1.60	10	0	3	3	30	1.48*	30	1.48*	0.00	10	0	5	5	45	1.65	50	1.70	0.05	2	c
					Ne	100	0	0	0						100	0	0	0		Ne		Ne			
2018	**4433**	**Poudre de lait demi-écrémé**	**Semi-skimmed milk powder**	0.504	1.70	10	0	4	4	36	1.56	40	1.60	0.05	10	0	5	5	45	1.65	50	1.70	0.05	2	c
					Ne	100	0	0	0		Ne		Ne		100	0	0	0		Ne		Ne			
2018	**4758**	**Poudre de lait écrémé**	**Skim milk powder**	0.582	4.86	10000	2	4	6	55000	4.74	60000	4.78	0.04	10000	2	5	7	73000	4.86	70000	4.85	-0.02	2	c
						100000	0	0	0		Ne				100000	0	1	1		Ne		Ne			
2018	**4759**	**Poudre de lait entier**	**Whole milk powder**	0.583	3.23	10	0	39	39	410	2.61	390	2.59	-0.02	10	0	79	79	860	2.93	790	2.90	-0.04	2	c
						100	0	6	6						100	0	16	16							
2018	**5326**	**Poudre de lait écrémé**	**Skim milk powder**	0.372	<2.00	100	0	0	0	<100	<2.00	<100	<2.00	0.00	100	0	0	0	<100	<2.00	<100	<2.00	0.00	2	c
						1000	0	0	0						1000	0	0	0							
2018	**5503**	**Crème dessert lactée**	**Dairy dessert**	0.990	1.48*	10	0	1	1	10	1.00*	10	1.00*	0.00	10	0	14	14	160	2.20	140	2.15	-0.06	2	a
						100	0	0	0						100	0	3	3							
2018	**5897**	**Yaghourt nature**	**Yoghurt**	1.000	3.34	100	126	0	126	13000	4.11	12600	4.10	-0.01	100	126	0	126	13000	4.11	13000	4.11	0.00	2	a
						1000	12	0	12						1000	12	0	12							
2018	**5943**	**Poudre de lait écrémé**	**Skim milk powder**	0.372	3.85	100	0	48	48	4700	3.67	4800	3.68	0.01	100	0	51	51	5000	3.70	5100	3.71	0.01	2	c
						1000	0	4	4						1000	0	4	4							

EGG PRODUCTS AND SEAFOOD

Year of analysis	N°	Product (franch name)	Product	Aw	ISO 21527-1 or 2♦	SYMPHONY AGAR 25°C- Spreading method - Incubation 54h									SYMPHONY AGAR 25°C- Spreading method- Incubation 72h									Category	Type
						Enumeration				Interpretation 2 plates		Interpretation 1 plate		Difference log (1 plate) - log (2 plates)	Enumeration				Interpretation 2 plates		Interpretation 1 plate		Difference log (1 plate) - log (2 plates)		
					log (CFU/g)	Dilution	CFU/plate			CFU/g (rounded)	log (CFU/g)	CFU/g (rounded)	log (CFU/g)		Dilution	CFU			CFU/g (rounded)	log (CFU/g)	CFU/g (rounded)	log (CFU/g)			
							Yeasts	Molds	Total							Yeasts	Molds	Total							
2018	3150	Fettuccini aux œufs frais	Fresh pastas	0.950	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	3	b
						100	0	0	0						100	0	0	0							
2018	3151	Tagliatelles aux œufs frais	Fresh pastas	0.986	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	3	b
						100	0	0	0						100	0	0	0							
2018	3152	Tagliatelles fraiches	Fresh pastas	0.992	2.83	10	81	6	87	860	2.93	870	2.94	0.01	10	97	8	105	1000	3.00	1100	3.04	0.04	3	b
						100	8	0	8						100	7	1	8							
2018	3153	Flan aux œufs	Egg based dessert	0.985	<1.00	10	0	2	2	20	1.30*	20	1.30*	0.00	10	0	2	2	20	1.30*	20	1.30*	0.00	3	b
						100	0	0	0						100	0	0	0							
2018	3154	Crème brûlée	Egg based dessert	0.988	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	3	b
						100	0	0	0						100	0	0	0							
2018	3155	Crème anglaise	Custard	0.992	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	3	b
						100	0	0	0						100	0	0	0							
2018	**3914**	**Coule d'œuf entier pasteurisé**	**Pasteurized whole liquid egg**	>0,999	3.04	10	54	0	54	540	2.73	540	2.73	0.00	10	55	0	55	550	2.74	550	2.74	0.00	3	b
						100	19	0	19						100	20	0	20							
2018	**3915**	**Jaune d'œuf liquide pasteurisé**	**Pasteurized yolk liquid egg**	>0,999	4.11	100	120	0	120	11000	4.04	12000	4.08	0.04	100	128	0	128	12000	4.08	13000	4.11	0.03	3	b
						1000	3	0	3						1000	8	0	8							
2018	4242	Crème aux œufs	Egg based dessert	0.989	5.49	10000	0	45	45	440000	5.64	450000	5.65	0.01	10000	0	53	53	520000	5.72	530000	5.72	0.01	3	b
						100000	0	3	3						100000	0	4	4							
2018	4243	Terrine de saumon fumé	Smoked salmon terrin	0.990	<1.00	10	1	0	1	10	1.00*	10	1.00*	0.00	10	1	0	1	10	1.00*	10	1.00*	0.00	3	c
						100	0	0	0						100	0	0	0							
2018	4244	Tortilla espagnol	Egg based product (tortilla)	0.986	5.40	10000	0	24	24	240000	5.38	240000	5.38	0.00	10000	0	25	25	250000	5.40	250000	5.40	0.00	3	b
						100000	0	2	2						100000	0	2	2							
2018	4245	Tortilla nature	Egg based product (tortilla)	0.985	6.28	100000	0	41	41	4200000	6.62	4100000	6.61	-0.01	100000	0	41	41	4200000	6.62	4100000	6.61	-0.01	3	b
						1000000	0	5	5						1000000	0	5	5							
2018	4294	Coquilles Saint jacques	Scallop	0.990	6.40	100000	85	0	85	8100000	6.91	8500000	6.93	0.02	100000	86	0	86	8200000	6.91	8600000	6.93	0.02	3	c
						1000000	4	0	4						1000000	4	0	4							
2018	4295	Crevettes cuites	Cooked shrimp	0.979	1.00*	10	0	1	1	10	1.00*	10	1.00*	0.00	10	0	2	2	20	1.30*	20	1.30*	0.00	3	c
						100	0	0	0						100	0	0	0							
2018	4296	Crevettes entières	Shrimps	0.979	5.28	10000	24	4d	28	290000	5.46	280000	5.45	-0.02	10000	27	2	29	310000	5.49	290000	5.46	-0.03	3	c
						100000	4	0	4						100000	5	0	5							
2018	**4425**	**Poudre de jaune d'œuf**	**Yolk egg powder**	0.479	3.58	100	0	29	29	3000	3.48	2900	3.46	-0.01	100	0	34	34	3600	3.56	3400	3.53	-0.02	3	a
						1000	0	4	4						1000	0	6	6							

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

EGG PRODUCTS AND SEAFOOD

Year of analysis	N°	Product (franch name)	Product	Aw	ISO 21527-1 or 2♦	SYMPHONY AGAR 25°C- Spreading method - Incubation 54h									SYMPHONY AGAR 25°C- Spreading method- Incubation 72h									Category	Type
						Enumeration				Interpretation 2 plates		Interpretation 1 plate		Difference log (1 plate) - log (2 plates)	Enumeration				Interpretation 2 plates		Interpretation 1 plate		Difference log (1 plate) - log (2 plates)		
					log (CFU/g)	Dilution	CFU/plate			CFU/g (rounded)	log (CFU/g)	CFU/g (rounded)	log (CFU/g)		Dilution	CFU			CFU/g (rounded)	log (CFU/g)	CFU/g (rounded)	log (CFU/g)			
							Yeasts	Molds	Total							Yeasts	Molds	Total								
2018	**4426**	**Poudre de jaune d'œuf**	**Yolk egg powder**	0.479	2.28	10	0	11	11	110	2.04	110	2.04	0.00	10	0	18	18	180	2.26	180	2.26	0.00	3	a
						100	0	1	1						100	0	2	2							
2018	**4427**	**Poudre d'œuf entier**	**Whole egg powder**	0.416	2.62	10	0	18	18	190	2.28	180	2.26	-0.02	10	0	24	24	260	2.41	240	2.38	-0.03	3	a
						100	0	3	3						100	0	4	4							
2018	**4428**	**Poudre d'œuf entier**	**Whole egg powder**	0.416	2.36	10	0	5	5	82	1.91	50	1.70	-0.21	10	0	21	21	260	2.41	210	2.32	-0.09	3	a
						100	0	4	4		Ne		Ne		100	0	7	7							
2018	**4429**	**Poudre de blanc d'œuf**	**White egg powder**	0.251	1.60*	40	0	3	3	120	2.08*	120	2.08*	0.00	40	0	4	4	150	2.18	160	2.20	0.03	3	a
						400	0	0	0						400	0	0	0		Ne		Ne			
2018	4754	Terrine de saumon	Salmon terrine	0.985	3.40	100	50	0	50	4700	3.67	5000	3.70	0.03	100	64	0	64	6300	3.80	6400	3.81	0.01	3	c
						1000	2	0	2						1000	5	0	5							
2018	4757	Filets d'anchois marinés	Marinated fish	0.972	1.00*	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	3	c
						100	0	0	0						100	0	0	0							
2018	**5327**	**Poudre de jaune d'œuf**	**Yolk egg powder**	0.479	1.60	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	1	0	1	10	1.00*	10	1.00*	0.00	3	a
					Ne	100	0	0	0						100	0	0	0							
2018	**5328**	**Préparation pour flan pâtissier**	**Egg based powder**	0.570	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	1	1	10	1.00*	10	1.00*	0.00	3	a
						100	0	0	0						100	0	0	0							
2018	**5329**	**Préparation pour crêpes**	**Egg based powder**	0.560	2.20	10	0	1	1	10	1.00*	10	1.00*	0.00	10	0	17	17	170	2.23	170	2.23	0.00	3	a
						100	0	1	1						100	0	2	2							
2018	**5504**	**Filets anchois marinés**	**Marinated anchovy**	0.970	3.32	100	20	0	20	1900	3.28	2000	3.30	0.02	100	20	0	20	1900	3.28	2000	3.30	0.02	3	c
						1000	1	0	1						1000	1	0	1							
2018	**5505**	**Filets anchois marinés**	**Marinated anchovy**	0.970	3.41	100	0	15	15	1600	3.20	1500	3.18	-0.03	100	0	29	29	3100	3.49	2900	3.46	-0.03	3	c
						1000	0	3	3						1000	0	5	5							
2018	**5936**	**Poudre de blanc d'œuf**	**Egg white powder**	0.468	1.90	10	0	9	9	91	1.96	90	1.95	0.00	10	0	9	9	91	1.96	90	1.95	0.00	3	a
					Ne	100	0	1	1		Ne		Ne		100	0	1	1		Ne		Ne			
2018	**5937**	**Poudre de jaune d'œuf**	**Egg yolk powder**	0.468	1.95	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	7	7	73	1.86	70	1.85	-0.02	3	a
					Ne	100	0	0	0						100	0	1	1		Ne		Ne			
2018	**5938**	**Préparation pour crème patissière**	**Preparation for custard**	0.618	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	3	a
						100	0	0	0						100	0	0	0							

FRUITS AND VEGETABLES																									
Year of analysis	N°	Product (franch name)	Product	Aw	ISO 21527-1 or 2♦	SYMPHONY AGAR 25°C- Spreading method - Incubation 54h									SYMPHONY AGAR 25°C- Spreading method- Incubation 72h									Category	Type
					log (CFU/g)	Enumeration				Interpretation 2 plates		Interpretation 1 plate		Difference log (1 plate) - log (2 plates)	Enumeration				Interpretation 2 plates		Interpretation 1 plate		Difference log (1 plate) - log (2 plates)		
						Dilution	CFU/plate								Dilution	CFU									
							Yeasts	Molds	Total	CFU/g (rounded)	log (CFU/g)	CFU/g (rounded)	log (CFU/g)			Yeasts	Molds	Total	CFU/g (rounded)	log (CFU/g)	CFU/g (rounded)	log (CFU/g)			
2017	5687	Raisins secs	Dried grape	0.585	3.49	10	0	103	103	1200	3.08	1000	3.00	-0.08	10	0	109	109	1300	3.11	1100	3.04	-0.07	4	c
						100	0	26	26						100	0	30	30							
2017	5688	Noisettes décortiquées	Hazelnuts	0.736	>6.18	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	17	17	160	2.20	170	2.23	0.03	4	c
						100	0	0	0						100	0	1	1							
2017	5689	Noix décortiquées	Nuts	0.571	5.00	100	0	38	38	3500	3.54	3800	3.58	0.04	100	0	42	42	4000	3.60	4200	3.62	0.02	4	c
						1000	0	1	1						1000	0	2	2							
2017	7459	Jus ananas/passion	Pineapple and passion fruit juice	0.999	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	4	a
						100	0	0	0						100	0	0	0							
2017	7460	Jus multifruits	Multifruit juice	0.996	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	4	a
						100	0	0	0						100	0	0	0							
2017	7461	Jus d'orange	Orange juice	0.999	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	4	a
						100	0	0	0						100	0	0	0							
2017	7686	Confiture d'orange	Orange jam	0.867	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	4	a
						100	0	0	0						100	0	0	0							
2017	7687	Confiture de fraise	Strawberry jam	0.846	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	4	a
						100	0	0	0						100	0	0	0							
2017	7689	Céréales au chocolat	Chocolate cereals	0.470	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	4	b
						100	0	0	0						100	0	0	0							
2017	7691	Muesli au chocolat	Chocolate muesli	0.551	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	4	b
						100	0	0	0						100	0	0	0							
2017	**7830**	**Jus de pomme/pêche/poire**	**Apple/peach/pear juice**	0.988	2.20	10	6	0	6	64	1.81	60	1.78	-0.03	10	6	0	6	60	1.78	60	1.78	0.00	4	a
						100	1	0	1		Ne		Ne		100	1	0	1		Ne		Ne			
2017	**7831**	**Jus de pomme/mangue**	**Apple and mango juice**	0.988	2.66	10	51	0	51	550	2.74	510	2.71	-0.03	10	51	0	51	550	2.74	510	2.71	-0.03	4	a
						100	9	0	9						100	9	0	9							
2017	**7832**	**Jus d'orange**	**Orange juice**	0.996	3.83	100	78	0	78	7600	3.88	7800	3.89	0.01	100	78	0	78	7600	3.88	7800	3.89	0.01	4	a
						1000	6	0	6						1000	6	0	6							
2017	**7833**	**Jus ananas /passion**	**Pineapple juice**	0.994	4.80	1000	81	0	81	76000	4.88	81000	4.91	0.03	1000	81	0	81	76000	4.88	81000	4.91	0.03	4	a
						10000	3	0	3						10000	3	0	3							
2017	7841	Carotte déshydratée	Dehydrated carrots	0.548	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	4	c
						100	0	0	0						100	0	0	0							
2017	7842	Poireau déshydraté	Dehydrated leak	0.543	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	4	c
						100	0	0	0						100	0	0	0							

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FRUITS AND VEGETABLES

Year of analysis	N°	Product (franch name)	Product	Aw	ISO 21527-1 or 2♦	SYMPHONY AGAR 25°C- Spreading method - Incubation 54h									SYMPHONY AGAR 25°C- Spreading method- Incubation 72h									Category	Type
						Enumeration				Interpretation 2 plates		Interpretation 1 plate		Difference log (1 plate) - log (2 plates)	Enumeration				Interpretation 2 plates		Interpretation 1 plate		Difference log (1 plate) - log (2 plates)		
					log (CFU/g)	Dilution	CFU/plate			CFU/g (rounded)	log (CFU/g)	CFU/g (rounded)	log (CFU/g)		Dilution	CFU			CFU/g (rounded)	log (CFU/g)	CFU/g (rounded)	log (CFU/g)			
							Yeasts	Molds	Total							Yeasts	Molds	Total							
2017	7843	Pomme de terre déshydratée	Dehydrated potatoes	0.615	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	4	c
						100	0	0	0						100	0	0	0							
2017	**7981**	**Jus pomme/ pêche/poire**	**Apple/peach/pear juice**	0.999	4.00	1000	0	16	16	15000	4.18	16000	4.20	0.03	1000	0	16	16	15000	4.18	16000	4.20	0.03	4	a
						10000	0	1	1						10000	0	1	1							
2017	**7982**	**Jus ananas/passion**	**Pineapple and passion fruit juice**	0.999	5.11	1000	0	136	136	130000	5.11	140000	5.15	0.03	1000	0	136	136	130000	5.11	140000	5.15	0.03	4	a
						10000	0	12	12						10000	0	12	12							
2017	**7983**	**Jus d'orange**	**Orange juice**	0.999	4.20		µ colonies. impossible to read			ND	ND	ND	ND	/	100	0	115	115	11000	4.04	12000	4.08	0.04	4	a
															1000	0	11	11							
2017	**7984**	**Jus pomme/mangue**	**Apple and mango juice**	0.993	3.00	100	0	9	9	1100	3.04	900	2.95	-0.09	100	0	9	9	1100	3.04	900	2.95	-0.09	4	a
						1000	0	3	3		Ne		Ne		1000	0	3	3		Ne		Ne			
2017	**7985**	**Pétales de blé soufflés au chocolat**	**Chocolate puffed wheat flakes**	0.534	1.85	10	0	4	4	36	1.56	40	1.60	0.05	10	0	10	10	100	2.00	100	2.00	0.00	4	b
						100	0	0	0		Ne		Ne		100	0	1	1							
2017	**7986**	**Pétales de maïs sucrés**	**Sweet corn flakes**	0.311	2.40	10	0	18	18	190	2.28	180	2.26	-0.02	10	0	22	22	230	2.36	220	2.34	-0.02	4	b
						100	0	3	3						100	0	3	3							
2017	**7987**	**Céréales au blé complet et chocolat**	**Whole wheat and chocolate cereals**	0.281	2.81	10	0	60	60	640	2.81	600	2.78	-0.03	10	0	73	73	760	2.88	730	2.86	-0.02	4	b
						100	0	10	10						100	0	11	11							
2017	**7988**	**Billes de maïs soufflées au miel**	**Honey sweetened corn balls**	0.279	3.81	100	0	86	86	8100	3.91	8600	3.93	0.03	100	0	93	93	8800	3.94	9300	3.97	0.02	4	b
						1000	0	3	3						1000	0	4	4							
2017	**7989**	**Pomme de terre déshydratées**	**Dehydrated potatoes**	0.633	4.83		µ colonies. impossible to read			ND	ND	ND	ND	/	1000	0	80	80	79000	4.90	80000	4.90	0.01	4	c
									0						10000	0	7	7							
2017	**7990**	**Carottes déshydratées**	**Dehydrated carrots**	0.552	2.20	10	0	19	19	170	2.23	190	2.28	0.05	10	0	21	21	190	2.28	210	2.32	0.04	4	c
						100	0	0	0						100	0	0	0							
2018	3148	Soja	Soya	0.490	<1.00	10	0	1	1	10	1.00*	10	1.00*	0.00	10	0	2	2	20	1.30*	20	1.30*	0.00	4	c
						100	0	0	0						100	0	0	0							
2018	3156	Céréales	Cereals	0.502	1.95	10	0	3	3	30	1.48*	30	1.48*	0.00	10	0	8	8	91	1.96	80	1.90	-0.06	4	b
					Ne	100	0	0	0						100	0	2	2		Ne		Ne			
2018	3157	Muesli fruits secs	Cereals	0.481	2.04	10	0	1	1	10	1.00*	10	1.00*	0.00	10	0	4	4	36	1.56	40	1.60	0.05	4	b
						100	0	0	0						100	0	0	0		Ne		Ne			
2018	3509	Salade de fruits	Fruits salad	0.983	>7.18	10000	>150	0	>150	>15000000	>7.18	>15000000	>7.18	0.00	10000	>150	0	>150	>15000000	>7.18	>15000000	>7.18	0.00	4	a
						100000	>150	0	>150						100000	>150	0	>150							
2018	3510	Muesli de base	Muesli	0.467	1.85	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	4	b
					Ne	100	0	0	0						100	0	0	0							

FRUITS AND VEGETABLES

Year of analysis	N°	Product (franch name)	Product	Aw	ISO 21527-1 or 2*	SYMPHONY AGAR 25°C- Spreading method - Incubation 54h									SYMPHONY AGAR 25°C- Spreading method- Incubation 72h									Category	Type
					log (CFU/g)	Enumeration				Interpretation 2 plates		Interpretation 1 plate		Difference log (1 plate) - log (2 plates)	Enumeration				Interpretation 2 plates		Interpretation 1 plate		Difference log (1 plate) - log (2 plates)		
						Dilution	CFU/plate			CFU/g (rounded)	log (CFU/g)	CFU/g (rounded)	log (CFU/g)		Dilution	CFU			CFU/g (rounded)	log (CFU/g)	CFU/g (rounded)	log (CFU/g)			
							Yeasts	Molds	Total							Yeasts	Molds	Total							
2018	3511	Banane séchées	Dried banana	0.460	2.38	10	0	3 (colonies envahis-santes)	3	30	1.48*	30	1.48*	0.00	10	0	3 (colonies envahis-santes)	3	30	1.48*	30	1.48*	0.00	4	c
						100	0	2	2		estimation				100	0	4	4		estimation					
2018	4236	Confiture d'orange	Orange jelly	0.931	1.00*	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	4	a
						100	0	0	0						100	0	0	0							
2018	4237	Sirop de grenadine	Grenadine syrup	0.802	4.49	10	0	0	0	<10	<1.00	<10	<1.00	0.00	1000	13	0	13 (µcolonies)	14000	4.15	13000	4.11	-0.03	4	a
						100	0	0	0						10000	2	0	2							
2018	4299	Salade de fruit	Fruits salad	0.995	7.08	1000000	33	0	33	33000000	7.52	33000000	7.52	0.00	1000000	33	0	33	33000000	7.52	33000000	7.52	0.00	4	a
						10000000	3	0	3						10000000	3	0	3							
2018	**4437**	**Céréales petit déjeuné**	**Breakfasts cereals**	0.519	2.20	10	0	11	11	130	2.11	110	2.04	-0.07	10	0	13	13	150	2.18	130	2.11	-0.06	4	b
						100	0	3	3						100	0	3	3							
2018	5342	Muesli cacao	Cereals	0.570	1.95	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	4	b
					Ne	100	0	0	0						100	0	0	0							
2018	5343	Echalottes en lanières	Shallots in strips	0.520	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	4	c
						100	0	0	0						100	0	2	2							
2018	5344	Carottes déshydratées	Dehydrated carrots	0.530	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	4	c
						100	0	0	0						100	0	0	0							
2018	5345	Muesli	Cereals	0.520	2.00	10	0	18	18	180	2.26	180	2.26	0.00	10	0	22	22	220	2.34	220	2.34	0.00	4	b
						100	0	23	23						100	0	23	23							
2018	**5899**	**Muesli fruits secs**	**Cereals**	0.510	5.46	1000	0	9	9	8200	3.91	9000	3.95	0.04	1000	0	35	35	34000	4.53	35000	4.54	0.01	4	b
					N'	10000	0	0	0		Ne		Ne		10000	0	2	2							
2018	**5900**	**Céréales chocolat**	**Cereals**	0.568	5.63	100	0	54	54	5100	3.71	5400	3.73	0.02	100	0	85	85	9400	3.97	8500	3.93	-0.04	4	b
					N'	1000	0	2	2						1000	0	18	18							
2018	**5939**	**Pomme de terre déshydratée**	**Dehydrated potatoes**	0.538	2.58	10	0	15	15	150	2.18	150	2.18	0.00	10	0	15	15	150	2.18	150	2.18	0.00	4	c
						100	0	1	1						100	0	1	1							
2018	**5940**	**Carottes déshydratées**	**Dehydrated carrots**	0.423	4.08	100	0	104	104	10000	4.00	10000	4.00	0.00	100	0	104	104	10000	4.00	10000	4.00	0.00	4	c
						1000	0	6	6						1000	0	6	6							
2018	**5942**	**Macédoine de fruits confits**	**Candied fruits**	0.757	1.00*	10	0	1	1	10	1.00*	10	1.00*	0.00	10	0	1	1	10	1.00*	10	1.00*	0.00	4	c
						100	0	0	0						100	0	0	0							

CHOCOLATE, PASTRIES, CONFECTIONERY																									
Year of analysis	N°	Product (franch name)	Product	Aw	ISO 21527-1 or 2♦	SYMPHONY AGAR 25°C- Spreading method - Incubation 54h									SYMPHONY AGAR 25°C- Spreading method- Incubation 72h										Category	Type
					log (CFU/g)	Enumeration				Interpretation 2 plates		Interpretation 1 plate		Difference log (1 plate) - log (2 plates)	Enumeration				Interpretation 2 plates		Interpretation 1 plate		Difference log (1 plate) - log (2 plates)		
						Dilution	CFU/plate			CFU/g (rounded)	log (CFU/g)	CFU/g (rounded)	log (CFU/g)		Dilution	CFU			CFU/g (rounded)	log (CFU/g)	CFU/g (rounded)	log (CFU/g)			
							Yeasts	Molds	Total							Yeasts	Molds	Total							
2017	5685	Donuts chocolat	Chocolate donuts	0.843	1.60	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	5	a
					Ne	100	0	0	0						100	0	0	0							
2017	5686	Chocolat noir (70% cacao)	Dark chocolate (70%cocoa)	0.553	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	5	c
						100	0	0	0						100	0	0	0							
2017	7465	Eclair café	Pastry	0.995	1.48*	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	13	0	13	130	2.11	130	2.11	0.00	5	a
						100	0	0	0						100	1	0	1							
2017	7466	Eclair vanille	Pastry	0.959	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	2	0	2	20	1.30*	20	1.30*	0.00	5	a
						100	0	0	0						100	0	0	0							
2017	7467	Eclair chocolat	Pastry	0.996	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	3	0	3	30	1.48*	30	1.48*	0.00	5	a
						100	0	0	0						100	0	0	0							
2017	7684	Galette de riz complet	Rice cake	0.561	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	5	b
						100	0	0	0						100	0	0	0							
2017	7685	Praline	Praline	0.542	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	5	c
						100	0	0	0						100	0	0	0							
2017	7688	Miel	Honey	0.614	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	5	c
						100	0	0	0						100	0	0	0							
2017	7690	Pâte d'amande	Marzipan	0.677	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	5	b
						100	0	0	0						100	0	0	0							
2017	**7839**	**Eclair chocolat**	**Pastry**	0.978	4.51	1000	>150	0	>150	110000	5.04	110000	5.04	0.00	1000	>150	0	>150	110000	5.04	110000	5.04	0.00	5	a
						10000	11	0	11						10000	11	0	11							
2017	**7840**	**Biscuit**	**Biscuit**	0.284	2.56	10	33	0	33	360	2.56	330	2.52	-0.04	10	33	0	33	360	2.56	330	2.52	-0.04	5	b
						100	7	0	7						100	7	0	7							
2017	**7991**	**Préparation pour moelleux nature**	**Cake mix**	0.601	2.74	10	0	17	17	160	2.20	170	2.23	0.03	10	0	46	46	490	2.69	460	2.66	-0.03	5	b
						100	0	1	1						100	0	8	8							
2017	**7992**	**Préparation pour cake au citron**	**Cake mix**	0.373	2.28	10	0	9	9	100	2.00	90	1.95	-0.05	10	0	12	12	140	2.15	120	2.08	-0.07	5	b
						100	0	2	2		Ne		Ne		100	0	3	3							
2018	3158	Pâte à biscuit	Cookie dough	0.776	3.45	10	1	35	36	370	2.57	360	2.56	-0.01	10	10	82	92	920	2.96	920	2.96	0.00	5	b
						100	0	5	5						100	0	9	9							
2018	3159	Pâte à biscuit	Cookie dough	0.775	2.93	10	0	39	39	380	2.58	390	2.59	0.01	10	2	53	55	540	2.73	550	2.74	0.01	5	b
						100	0	3	3						100	0	4	4							
2018	3160	Farine de pain	Bread flour	0.539	2.62	10	0	4	4	45	1.65	40	1.60	-0.05	10	1	19	20	220	2.34	200	2.30	-0.04	5	a
						100	0	1	1		Ne		Ne		100	1	3	4							
2018	3161	Chocolat au lait	Milk chocolate	0.397	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	5	c
						100	0	0	0						100	0	0	0							

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CHOCOLATE, PASTRIES, CONFECTIONERY

Year of analysis	N°	Product (franch name)	Product	Aw	ISO 21527-1 or 2♦	SYMPHONY AGAR 25°C- Spreading method - Incubation 54h									SYMPHONY AGAR 25°C- Spreading method- Incubation 72h									Category	Type
						Enumeration				Interpretation 2 plates		Interpretation 1 plate		Difference log (1 plate) - log (2 plates)	Enumeration				Interpretation 2 plates		Interpretation 1 plate		Difference log (1 plate) - log (2 plates)		
					log (CFU/g)	Dilution	CFU/plate			CFU/g (rounded)	log (CFU/g)	CFU/g (rounded)	log (CFU/g)		Dilution	CFU			CFU/g (rounded)	log (CFU/g)	CFU/g (rounded)	log (CFU/g)			
							Yeasts	Molds	Total							Yeasts	Molds	Total							
2018	3162	Pâte de chocolat	Chocolate dough	0.905	1.30*	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	5	c
						100	0	0	0						100	0	0	0							
2018	**3916**	**Miel**	**Honey**	0.775	3.11	10	142	0	142	1400	3.15	1400	3.15	0.00	10	146	0	146	1500	3.18	1500	3.18	0.00	5	c
						100	14	0	14						100	16	0	16							
2018	4238	Baguette de campagne	Bread (baguette)	0.770	2.79	10	14	17	31	310	2.49	310	2.49	0.00	10	5	43	48	470	2.67	480	2.68	0.01	5	a
						100	1	2	3						100	0	4	4							
2018	4239	Pavé de campagne	Bread	0.739	4.83 estimation	1000	0	29	29	31000	4.49	29000	4.46	-0.03	1000	0	53	53	55000	4.74	53000	4.72	-0.02	5	a
						10000	0	5	5						10000	0	8	8							
2018	**4435**	**Cacao en poudre non sucré**	**Cocoa powder sugar free**	0.607	2.86	10	0	44	44	460	2.66	440	2.64	-0.02	10	0	78	78	770	2.89	780	2.89	0.01	5	c
						100	0	6	6						100	0	7	7							
2018	**4436**	**Poudre de cacao brune**	**Cocoa powder**	0.431	3.26	100	0	0	0	<100	<2.00	<100	<2.00	0.00	100	0	23	23	2500	3.40	2300	3.36	-0.04	5	c
						1000	0	0	0						1000	0	4	4							
2018	4752	Brioche bio tranchée	Sliced brioche (bio)	0.870	5.53	10000	0	24	24	230000	5.36	240000	5.38	0.02	10000	0	24	24	240000	5.38	240000	5.38	0.00	5	a
						100000	0	1	1						100000	0	2	2							
2018	4753	Pain de mie bio	Soft bread (bio)	0.833	6.85	100000	0	67	67	6600000	6.82	6700000	6.83	0.01	100000	0	76	76	7400000	6.87	7600000	6.88	0.01	5	a
						1000000	0	6	6						1000000	0	5	5							
2018	**5330**	**Cacao en poudre 100%**	**Cacao powder (100%)**	0.607	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	5	c
						100	0	0	0						100	0	0	0							
2018	**5331**	**Chocolat 75% de cacao**	**Cacao powder (75%)**	0.553	<2.00	100	0	0	0	<100	<2.00	<100	<2.00	0.00	100	0	0	0	<100	<2.00	<100	<2.00	0.00	5	c
						1000	0	0	0						1000	0	0	0							
2018	**5332**	**Miel**	**Honey**	0.580	<3.00	1000	0	0	0	<1000	<3.00	<1000	<3.00	0.00	1000	0	0	0	<1000	<3.00	<1000	<3.00	0.00	5	c
						10000	0	0	0						10000	0	0	0							
2018	**5901**	**Miel aux fleurs sauvages**	**Honey**	0.629	4.57	10	0	1	1	10	1.00*	10	1.00*	0.00	10	0	2	2	20	1.30*	20	1.30*	0.00	5	c
						100	0	0	0						100	0	1	1							
2018	**5944**	**Chocolat inaya noir**	**Dark chocolate**	0.488	1.48*	10	0	5	5	55	1.74	50	1.70	-0.04	10	0	5	5	55	1.74	50	1.70	-0.04	5	c
						100	0	1	1		Ne		Ne		100	0	1	1		Ne		Ne			
2018	**5945**	**Chocolat noir**	**Dark chocolate**	0.458	3.30	10	0	106	106	1100	3.04	1100	3.04	0.00	10	0	130	130	1300	3.11	1300	3.11	0.00	5	c
						100	0	12	12						100	0	13	13							
2018	**5946**	**Chocolat au lait alunga**	**Milk chocolate**	0.422	3.99	100	0	51	51	6200	3.79	5100	3.71	-0.08	100	0	70	70	8100	3.91	7000	3.85	-0.06	5	c
						1000	0	17	17						1000	0	19	19							
2018	**5947**	**Miel de fleurs liquide**	**Honey**	0.571	3.15	10	0	126	126	1300	3.11	1300	3.11	0.00	10	0	146	146	1500	3.18	1500	3.18	0.00	5	c
						100	0	17	17						100	0	18	18							

ANIMAL FEEDING STUFFS

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						Enumeration				Interpretation 2 plates		Interpretation 1 plate		Difference log (1 plate) - log (2 plates)	Enumeration				Interpretation 2 plates		Interpretation 1 plate		Difference log (1 plate) - log (2 plates)		
					log (CFU/g)	Dilution	CFU/plate			CFU/g (rounded)	log (CFU/g)	CFU/g (rounded)	log (CFU/g)		Dilution	CFU			CFU/g (rounded)	log (CFU/g)	CFU/g (rounded)	log (CFU/g)			
							Yeasts	Molds	Total							Yeasts	Molds	Total							
2018	3512	Aliments pour poules	Chicken feed	0.668	3.49	10	2	69	71	800	2.90	710	2.85	-0.05	10	6	77	83	830	2.92	830	2.92	0.00	6	b
						100	1	16	17						100	1	18	19							
2018	3513	Aliments pour poules	Chicken feed	0.664	3.87	10	0	>150	>150	2900	3.46	2900	3.46	0.00	10	0	>150	>150	2900	3.46	2900	3.46	0.00	6	b
					N'	100	0	29	29						100	0	29	29							
2018	3514	Aliments pour poules pondeuses	Chicken feed	0.708	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	6	b
						100	0	0	0						100	0	0	0							
2018	3515	Saucisson pour chien	Sausage for dogs	0.977	1.00*	10	0	3	3	30	1.48*	30	1.48	0.00	10	0	3	3	30	1.48*	30	1.48*	0.00	6	c
						100	0	0	0						100	0	0	0							
2018	3516	Saucisson pour chien	Sausage for dogs	0.977	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	6	c
						100	0	0	0						100	0	0	0							
2018	3517	Saucisson pour chien	Sausage for dogs	0.977	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	6	c
						100	0	0	0						100	0	0	0							
2018	3518	Terrine pour chat au lapin	Feed for cats	>0.999	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	6	c
						100	0	0	0						100	0	0	0							
2018	3519	Terrine pour chat au saumon	Feed for cats	>0.999	1.00*	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	6	c
						100	0	0	0						100	0	0	0							
2018	3520	Terrine pour chien à l'agneau	Feed for dogs	>0.999	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	6	c
						100	0	0	0						100	0	0	0							
2018	4246	Terrine de saumon pour chat	Terrin for cats	0.982	4.86	1000	0	69	69	72000	4.86	69000	4.84	-0.02	1000	0	79	79	81000	4.91	79000	4.90	-0.01	6	c
						10000	0	10	10						10000	0	10	10							
2018	4306	Saucisson pour chien	Sausage for dogs	0.997	>5.18	100	>150	0	>150	>150000	>5.18	>150000	>5.18	0.00	100	>150	0	>150	>150000	>5.18	>150000	>5.18	0.00	6	c
						1000	>150	0	>150						1000	>150	0	>150							
2018	**4434**	**Matière première alimentation animale-Farine**	**Raw material-Flour**	0.525	3.77	100	0	68	68	6600	3.82	6800	3.83	0.01	100	0	72	72	7200	3.86	7200	3.86	0.00	6	a
						1000	0	5	5						1000	0	7	7							
2018	**4438**	**Matière première alimentation animale**	**Raw material**	0.536	1.48*	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	2	2	20	1.30*	20	1.30*	0.00	6	a
						100	0	0	0						100	0	0	0							
2018	**4439**	**Colza**	**Rape**	0.582	4.43	100	0	34	34	3500	3.54	3400	3.53	-0.01	100	29	120	149	16000	4.20	15000	4.18	-0.03	6	a
						1000	0	4	4						1000	7	15	22							
2018	**4440**	**Blé**	**Corn**	0.588	2.77	100	0	12	12	1500	3.18	1200	3.08	-0.10	100	16	12	28	3000	3.48	2800	3.45	-0.03	6	a
						1000	0	4	4						1000	1	4	5							
2018	**4441**	**Fourrage ensilage**	**Feed**	0.500	2.30*	100	0	0	0	<100	<2.00	<100	<2.00	0.00	100	0	0	0	<100	<2.00	<100	<2.00	0.00	6	a
						1000	0	0	0						1000	0	0	0							

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ANIMAL FEEDING STUFFS

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						Enumeration				Interpretation 2 plates		Interpretation 1 plate		Difference log (1 plate) - log (2 plates)	Enumeration				Interpretation 2 plates		Interpretation 1 plate		Difference log (1 plate) - log (2 plates)		
					log (CFU/g)	Dilution	CFU/plate			CFU/g (rounded)	log (CFU/g)	CFU/g (rounded)	log (CFU/g)		Dilution	CFU			CFU/g (rounded)	log (CFU/g)	CFU/g (rounded)	log (CFU/g)			
							Yeasts	Molds	Total							Yeasts	Molds	Total							
2018	4755	Terrine pour chien (agneau légumes)	Terrine for dog (lamb vegetables)	0.998	<4.00	10000	15	0	15	150000	5.18	150000	5.18	0.00	10000	14	0	14	150000	5.18	140000	5.15	-0.03	6	c
						100000	2	0	2						100000	2	0	2							
2018	4756	Terrine pour chat au lapin	Terrine for cats (rabbits)	0.998	1.00*	1000	60	0	60	63000	4.80	60000	4.78	-0.02	1000	66	0	66	69000	4.84	66000	4.82	-0.02	6	c
						10000	9	0	9						10000	10	0	10							
2018	4760	Saucisson pour chien	Sausage for dog	0.988	5.52	10000	6	26	32	290000	5.46	320000	5.51	0.04	10000	8	30	38	350000	5.54	380000	5.58	0.04	6	c
						100000	0	0	0						100000	0	1	1							
2018	**5333**	**Croquettes pour chat**	**Pellets for cats**	0.630	1.30	10	0	2	2	20	1.30*	20	1.30*	0.00	10	0	2	2	20	1.30*	20	1.30*	0.00	6	b
					Ne	100	0	2	2						100	0	2	2							
2018	5340	Matières premières alimentation animale (blé)	Raw materials (corn)	0.580	2.60	10	1	0	1	10	1.00*	10	1.00*	0.00	10	18	3	21	200	2.30	210	2.32	0.02	6	a
						100	0	0	0						100	0	1	1							
2018	5341	Mais	Raw material (corn)	0.560	2.51	10	0	3	3	30	1.48*	30	1.48*	0.00	10	0	10	10	110	2.04	100	2.00	-0.04	6	a
						100	0	1	1						100	0	2	2							
2018	5346	Aliments pour dinde	Turkey feed	0.610	3.60	1000	0	0	0	<1000	<3.00	<1000	<3.00	0.00	1000	0	0	0	<1000	<3.00	<1000	<3.00	0.00	6	b
					Ne	10000	0	0	0						10000	0	0	0							
2018	5347	Aliments pour pondeuse	Laying feed	0.570	4.30	1000	1	5	6	5500	3.74	6000	3.78	0.04	1000	2	23	25	25000	4.40	25000	4.40	0.00	6	b
						10000	0	0	0		Ne		Ne		10000	0	2	2							
2018	**5506**	**Terrine pour chat à la volaille**	**Terrin for cats**	0.989	<2.00	100	0	0	0	<100	<2.00	<100	<2.00	0.00	100	0	0	0	<100	<2.00	<100	<2.00	0.00	6	c
						1000	0	0	0						1000	0	0	0							
2018	**5507**	**Terine pour chien à la volaille**	**Terrin for dogs**	0.994	2.60	100	0	7	7	640	2.81	700	2.85	0.04	100	0	8	8	730	2.86	800	2.90	0.04	6	c
					Ne	1000	0	0	0		Ne		Ne		1000	0	0	0		Ne		Ne			
2018	**5508**	**Saucisson pour chien**	**Sausage for dogs**	0.980	<3.00	1000	0	0	0	<1000	<3.00	<1000	<3.00	0.00	1000	0	0	0	<1000	<3.00	<1000	<3.00	0.00	6	c
						10000	0	0	0						10000	0	0	0							
2018	**5929**	**Croquettes pour chien**	**Pellets for dog**	0.534	1.30*	10	0	3	3	30	1.48*	30	1.48*	0.00	10	0	5	5	45	1.65	50	1.70	0.05	6	b
						100	0	0	0						100	0	0	0		Ne		Ne			
2018	**5930**	**Croquettes pour chien**	**Pellets for dog**	0.535	1.00*	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	6	b
						100	0	0	0						100	0	0	0							
2018	**5931**	**Croquettes pour chat**	**Pellets for cat**	0.565	1.78	10	0	4	4	36	1.56	40	1.60	0.05	10	2	2	4	36	1.56	40	1.60	0.05	6	b
					Ne	100	0	0	0		Ne		Ne		100	0	0	0		Ne		Ne			
2018	**5932**	**Croquettes pour chat**	**Pellets for cat**	0.561	1.00*	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	6	b
						100	0	0	0						100	0	0	0							
2018	**5933**	**Matière première alimentation animale**	**Raw material**	0.573	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	6	a
						100	0	0	0						100	0	0	0							
2018	**5934**	**Matière première alimentation animale**	**Raw material**	0.567	2.69	10	0	32	32	300	2.48	320	2.51	0.03	10	0	41	41	380	2.58	410	2.61	0.03	6	a
						100	0	1	1						100	0	1	1							

ANIMAL FEEDING STUFFS

Year of analysis	N°	Product (franch name)	Product	Aw	ISO 21527-1 or 2♦	SYMPHONY AGAR 25°C- Spreading method - Incubation 54h									SYMPHONY AGAR 25°C- Spreading method- Incubation 72h									Category	Type
						Enumeration				Interpretation 2 plates		Interpretation 1 plate		Difference log (1 plate) - log (2 plates)	Enumeration				Interpretation 2 plates		Interpretation 1 plate		Difference log (1 plate) - log (2 plates)		
					log (CFU/g)	Dilution	CFU/plate			CFU/g (rounded)	log (CFU/g)	CFU/g (rounded)	log (CFU/g)		Dilution	CFU			CFU/g (rounded)	log (CFU/g)	CFU/g (rounded)	log (CFU/g)			
							Yeasts	Molds	Total							Yeasts	Molds	Total							
2018	**5935**	**Matière première alimentation animale**	**Raw material**	0.569	3.79	100	0	54	54	5500	3.74	5400	3.73	-0.01	100	0	57	57	6000	3.78	5700	3.76	-0.02	6	a
						1000	0	7	7						1000	0	9	9							
2018	6219	Croquettes pour chien	Pellets for dogs	0.554	4.89	1000	0	119	119	120000	5.08	120000	5.08	0.00	1000	0	124	124	130000	5.11	120000	5.08	-0.03	6	b
						10000	0	13	13						10000	0	14	14							
2018	6220	Croquettes pour chien	Pellets for dogs	0.554	4.40	1000	0	23	23	23000	4.36	23000	4.36	0.00	1000	0	24	24	25000	4.40	24000	4.38	-0.02	6	b
						10000	0	2	2						10000	0	4	4							
2018	6221	Croquettes pour chien	Pellets for dogs	0.554	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	6	b
						100	0	0	0						100	0	0	0							
2018	6224	Terrine au bœuf pour chien	Beef terrin for dogs	0.999	<3.00	100000	0	104	104	10000000	7.00	10000000	7.00	0.00	100000	>150	0	>150	45000000	7.65	45000000	7.65	0.00	6	c
						1000000	0	10	10		µcolonies				1000000	45	0	45							
2018	6225	Terrine à la volaille pour chat	Poultry terrin for cats	0.999	2.60	100	12	1	13	1300	3.11	1300	3.11	0.00	100	15	1	16	1500	3.18	1600	3.20	0.03	6	c
						1000	1	0	1						1000	1	0	1							
2018	6226	Saucisson pour chien	Sausage for dogs	0.979	5.36	100000	>150	1	>150	20000000	7.30	20000000	7.30	0.00	100000	>150	1	<150	20000000	7.30	20000000	7.30	0.00	6	c
					N'	1000000	20	0	20						1000000	20	0	20							
2018	6227	Saucisson pour chien	Sausage for dogs	0.979	2.26	10	0	19	19	190	2.28	190	2.28	0.00	10	0	22	22	240	2.38	220	2.34	-0.04	6	c
						100	0	2	2						100	0	4	4							
2018	6389	Croquettes pour chat	Dry Kibbles for cat	0.554	4.72	1000	0	49	49	52000	4.72	49000	4.69	-0.03	1000	0	49	49	52000	4.72	49000	4.69	-0.03	6	b
						10000	0	8	8						10000	0	8	8							
2018	6390	Croquettes pour chien	Dry Kibbles for dog	0.554	3.38	10	0	66	66	660	2.82	660	2.82	0.00	100	0	17	17	1700	3.23	1700	3.23	0.00	6	b
						100	0	6	6						1000	0	2	2							

Selected plate for single plate interpretation
ISO 7218 (2024) change

PRODUCTION ENVIRONMENTAL SAMPLES																														
					ISO 21527-1 or -2		SYMPHONY AGAR 25°C- Spreading method- Incubation 54h										SYMPHONY AGAR 25°C- Spreading method- Incubation 72h													
							Enumeration				Interpretation – 2 plates		Interpretation – 1 plate		Difference log (1 plate) - log (2 plates)		Enumeration				Interpretation – 2 plates		Interpretation – 1 plate		Difference Log (1 plate) - log (2 plates)					
Year of analysis	Sample	Product (French name)	Product	Aw	ISO part (1 or 2)	log (CFU/g)	Dilution	CFU/plate			CFU/g rounded	log (CFU/g)	CFU/g rounded	log (CFU/g)		Dilution	CFU/plate			CFU/g rounded	log (CFU/g)	CFU/g rounded	log (CFU/g)		Category	Type				
								Yeasts	Molds	Total							Yeasts	Molds	Total											
2025	**113118**	**Prélèvement surface pâte fine, avant nettoyage (porc)**	**Wipe, work bench, pork meat, before cleaning (meat industry)**	>0.95	21527-1	2.89	10	102	1	103	1100	3.04	1030	3.01	-0.03	100	>150	>150	>150	>150000	>5.18	>150000	>5.18	0.00	7	a				
							100	18	0	18						1000	>150	>150	>150											
2025	**113555**	**Déchets pâté campagne (industrie de produits carnés)**	**Pâté wastes (meat industry)**	>0.95	21527-1	3.11	1000	>150	0	>150	90000	4.95	90000	4.95	0.00	1000	>150	0	>150	90000	4.95	90000	4.95	0.00	7	c				
							10000	9	0	9						10000	9	0	9											
2025	**113116**	**Prélèvement surface cuve, avant nettoyage (fromagerie)**	**Wipe, tank, before cleaning (dairy product industry)**	>0.95	21527-1	5.15	1000	115	0	115	110000	5.04	115000	5.06	0.02	1000	121	0	121	120000	5.08	121000	5.08	0.00	7	a				
							10000	10	0	10						10000	10	0	10											
2025	**113120**	**Eau rinçage mousse de foie**	**Rinse water, pâté (Meat industry)**	>0.95	21527-1	5.87	10000	0	104	104	1100000	6.04	1040000	6.02	-0.02	10000	0	104	104	1100000	6.04	1040000	6.02	-0.02	7	b				
							100000	0	18	18						100000	0	19	19											
2025	**113121**	**Eau rinçage mousse de foie**	**Rinse water, pâté (Meat industry)**	>0.95	21527-1	3.20	100	27	0	27	2500	3.40	2700	3.43	0.03	100	97	0	97	9500	3.98	9700	3.99	0.01	7	b				
							1000	0	0	0						1000	8	0	8											
2025	**113122**	**Eau rinçage porc saumuré/jambon**	**Rinse water (meat industry)**	>0.95	21527-1	5.79	10000	0	59	59	570000	5.76	590000	5.77	0.01	10000	0	59	59	570000	5.76	590000	5.77	0.01	7	b				
							100000	0	4	4						100000	0	4	4											
2025	**113123**	**Eau rinçage porc saumuré/jambon**	**Rinse water (meat industry)**	>0.95	21527-1	3.77	100	99	0	99	9700	3.99	9900	4.00	0.01	100	100	1	101	9900	4.00	10100	4.00	0.01	7	b				
							1000	8	0	8						1000	8	0	8											
2025	**113124**	**Eau rinçage (poisson)**	**Rinse water (fish industry)**	>0.95	21527-1	4.15	100	110	5	115	12000	4.08	11500	4.06	-0.02	100	112	5	117	13000	4.11	11700	4.07	-0.05	7	b				
							1000	21	1	22						1000	21	1	22											
2025	**113125**	**Eau rinçage (poisson)**	**Rinse water (fish industry)**	>0.95	21527-1	3.95	100	132	10	142	14000	4.15	14200	4.15	0.01	100	132	15	147	14000	4.15	14700	4.17	0.02	7	b				
							1000	6	3	9						1000	7	4	11											
2025	**113132**	**Déchets chipolatas (industrie de produits carnés)**	**Chipolatas wastes (meat industry)**	>0.95	21527-1	5.15	10000	19	0	19	190000	5.28	190000	5.28	0.00	10000	19	0	19	190000	5.28	190000	5.28	0.00	7	c				
							100000	2	0	2						100000	2	0	2											
2025	**113133**	**Déchets chipolatas (industrie de produits carnés)**	**Chipolatas wastes (meat industry)**	>0.95	21527-1	4.23	1000	3	0	3	3000	3.48*	3000	3.48*	0.00	1000	16	0	16	16000	4.20	16000	4.20	0.00	7	c				
							10000	1	0	1						10000	2	0	2											
2025	**113134**	**Déchets porc saumuré/jambon (industrie de produits carnés)**	**Cured/pork ham wastes (meat industry)**	>0.95	21527-1	5.15	1000	125	0	125	140000	5.15	125000	5.10	-0.05	1000	125	0	125	140000	5.15	125000	5.10	-0.05	7	c				
							10000	25	0	25						10000	25	0	25											
2025	**113135**	**Déchets porc saumuré/jambon (industrie de produits carnés)**	**Cured/pork ham wastes (meat industry)**	>0.95	21527-1	4.08	1000	5	1	6	5500	3.74	6000	3.78	0.04	1000	16	1	16	15000	4.18	16000	4.20	0.03	7	c				
							10000	0	0	0		Ne		Ne		10000	1	0	1											
2025	**113546**	**Lingette cuve sauce avant nettoyage (usine de produits préparés)**	**Wipe Sauce tank wipe, before cleaning (RTRH industry)**	>0.95	21527-1	3.76	100	0	58	58	5500	3.74	5800	3.76	0.02	100	0	64	64	6000	3.78	6400	3.81	0.03	7	a				
							1000	0	2	2						1000	0	2	2											
2025	**113553**	**Déchets production (industrie de produits carnés)**	**Production wastes (meat industry)**	>0.95	21527-1	2.56	100	0	3	3	300	2.48*	300	2.48*	0.00	100	0	3	3	300	2.48*	300	2.48*	0.00	7	c				
						Ne	1000	0	0	0						1000	0	0	0											
2025	114626	Déchets carotte 2 (production de carottes coupées)	Carrot wastes (production of sliced carrots)	>0.95	21527-1	4.41	1000	44	2	46	46000	4.66	46000	4.66	0.00	1000	52	2	54	55000	4.74	54000	4.73	-0.01	7	c				
							10000	5	0	5						10000	7	0	7											

PRODUCTION ENVIRONMENTAL SAMPLES																										
					ISO 21527-1 or -2		SYMPHONY AGAR 25°C- Spreading method- Incubation 54h									SYMPHONY AGAR 25°C- Spreading method- Incubation 72h										
Year of analysis	Sample	Product (French name)	Product	Aw	ISO part (1 or 2)	log (CFU/g)	Enumeration				Interpretation – 2 plates		Interpretation – 1 plate		Difference log (1 plate) - log (2 plates)	Enumeration				Interpretation – 2 plates		Interpretation – 1 plate		Difference Log (1 plate) - log (2 plates)	Category	Type
							Dilution	CFU/plate			CFU/g rounded	log (CFU/g)	CFU/g rounded	log (CFU/g)		Dilution	CFU/plate			CFU/g rounded	log (CFU/g)	CFU/g rounded	log (CFU/g)			
								Yeasts	Molds	Total							Yeasts	Molds	Total							
2025	114628	Surface plan de travail avant nettoyage (production de pates carbonara)	Wipe of work surface before cleaning (RTRH food production)	>0.95	21527-1	7.04	100000	0	126	126	13000000	7.11	12600000	7.10	-0.01	100000	0	126	126	13000000	7.11	12600000	7.10	-0.01	7	a
							1000000	0	21	21						1000000	0	21	21							
2025	114629	Eponge chambre froide aliments divers, avant nettoyage	Various food's cold room sponge, before cleaning (RTRH food industry)	>0.95	21527-1	6.32	100000	19	0	19	1900000	6.28	1900000	6.28	0.00	100000	19	0	19	1900000	6.28	1900000	6.28	0.00	7	a
							1000000	2	0	2						1000000	2	0	2							
2025	114631	Eponge tapis laminoir pain burger après nettoyage	Bread burger's carpet sponge, after cleaning (burger bakery production)	>0.95	21527-1	2.66	100	0	4	4	360	2.56	400	2.60	0.05	100	0	4	4	360	2.56	400	2.60	0.05	7	a
						Ne	1000	0	0	0		Ne		Ne		1000	0	0	0		Ne		Ne			
2025	**114633**	**Surface avant nettoyage (industrie de volaille)**	**Surface area before cleaning (poultry meat industry)**	>0.95	21527-1	4.00	100	0	121	121	12000	4.08	12100	4.08	0.00	100	0	121	121	12000	4.08	12100	4.08	0.00	7	a
							1000	0	8	8						1000	0	8	8							
2025	**114634**	**Surface plan incliné, après nettoyage (poisson)**	**Inclined surface, after cleaning (fish industry)**	>0.95	21527-1	2.66	100	5	0	5	640	2.81	500	2.70	-0.11	100	5	0	5	640	2.81	500	2.70	-0.11	7	a
						Ne	1000	2	0	2		Ne		Ne		1000	2	0	2		Ne		Ne			
2025	**114635**	**Surface poste rectification sardines après nettoyage (poisson)**	**Surface, after cleaning (fish industry)**	>0.95	21527-1	4.18	100	0	136	136	14000	4.15	13600	4.13	-0.01	100	0	136	136	14000	4.15	13600	4.13	-0.01	7	a
							1000	0	14	14						1000	0	14	14							
2025	**114640**	**Déchets mousse de foie**	**Pâté wastes**	>0.95	21527-1	5.20	10000	13	0	13	140000	5.15	130000	5.11	-0.03	10000	13	0	13	140000	5.15	130000	5.11	-0.03	7	c
							100000	2	0	2						100000	2	0	2							
2025	**114641**	**Déchets effilochés de bœuf**	**Pulled beef wastes**	>0.95	21527-1	5.20	10000	12	0	12	130000	5.11	120000	5.08	-0.03	10000	12	0	12	130000	5.11	120000	5.08	-0.03	7	c
							100000	2	0	2						100000	2	0	2							
2025	114793	Surface châssis convoyeur chargeur, avant nettoyage (industrie algue)	Wipe, Loader coveor chassis, before cleaning (seaweed industry)	>0.95	21527-1	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	7	a
							100	0	0	0						100	0	0	0							
2025	114794	Surface buses arrivée eau chargeur, avant nettoyage (industrie algue)	Wipe, Loader water nozzles, before cleaning (seaweed industry)	>0.95	21527-1	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	7	a
							100	0	0	0						100	0	0	0							
2025	114795	Surface châssis convoyeur polywash, avant nettoyage (industrie algue)	Wipe, Polywash convoyer chassis, before cleaning (seaweed industry)	>0.95	21527-1	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	7	a
							100	0	0	0						100	0	0	0							
2025	114796	Surface rouleaux convoyeur polywash, avant nettoyage (industrie algue)	Wipe, Polywash conveyor rollers, before cleaning (seaweed industry)	>0.95	21527-1	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	7	a
							100	0	0	0						100	0	0	0							
2025	114797	Surface convoyeur presse, avant nettoyage (industrie algue)	Wipe, Press conveyor, before cleaning (seaweed industry)	>0.95	21527-1	<1.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	7	a
							100	0	0	0						100	0	0	0							
2025	115814	Eau rinçage pâte madeleine (Production de madeleine)	Rinse water (bakery production)	>0.95	21527-1	0.95	10	>150 (µcolonies)	0	>150	6800	3.83	6800	3.83	0.00	10	>150 (µcolonies)	0	>150	7200	3.86	7200	3.86	0.00	7	c
						Ne	100	68	0	68						100	68	0	72							
2025	115815	Déchets purée carotte (production carottes coupées)	Waste, carrot purée (production of sliced carrots)	>0.95	21527-1	2.58	10	76	0	76	760	2.88	760	2.88	0.00	10	90	0	90	900	2.95	900	2.95	0.00	7	c
							100	0	0	0						100	1	0	1							
2025	115816	Poussières A31 (Usine produits laitiers)	Dusts (dairy production)	<0.60	21527-2	1.96	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	7	c
						Ne	100	0	0	0						100	0	0	0							

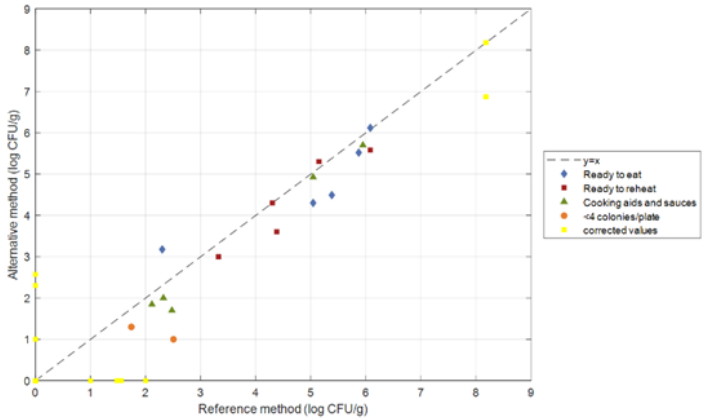
PRODUCTION ENVIRONMENTAL SAMPLES																																
Year of analysis	Sample	Product (French name)	Product	Aw	ISO 21527-1 or -2		SYMPHONY AGAR 25°C- Spreading method- Incubation 54h									SYMPHONY AGAR 25°C- Spreading method- Incubation 72h																
					ISO part (1 or 2)	log (CFU/g)	Enumeration				Interpretation – 2 plates		Interpretation – 1 plate		Difference log (1 plate) - log (2 plates)	Enumeration				Interpretation – 2 plates		Interpretation – 1 plate		Difference Log (1 plate) - log (2 plates)	Category	Type
							Dilution	CFU/plate			CFU/g rounded	log (CFU/g)	CFU/g rounded	log (CFU/g)		Dilution	CFU/plate			CFU/g rounded	log (CFU/g)	CFU/g rounded	log (CFU/g)			
								Yeasts	Molds	Total							Yeasts	Molds	Total							
2025	115817	Poussières P32 (Usine produits laitiers)	Dusts (dairy production)	<0.60	21527-2	1.00*	10	0	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	0	<10	<1.00	<10	<1.00	0.00	7	c
							100	0	0	0						100	0	0	0							
2025	115818	Poussières 8 (Usine produits laitiers)	Dusts (dairy production)	<0.60	21527-2	3.90	100	0	2	2	200	2.30*	200	2.30*	0.00	100	0	49	49	5100	3.71	4900	3.69	-0.02	7	c
							1000	0	0	0						1000	0	7	7							

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

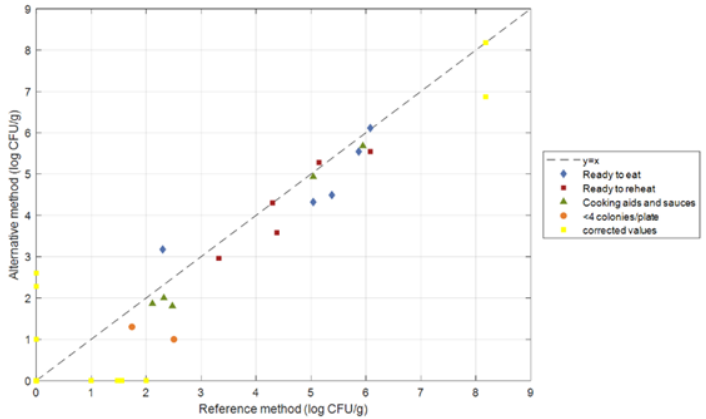
Ready to eat and ready to reheat product

Pour Plate method

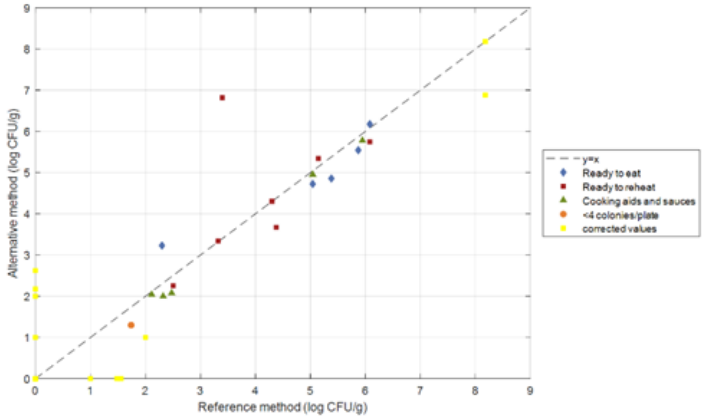
54h – 1 plate



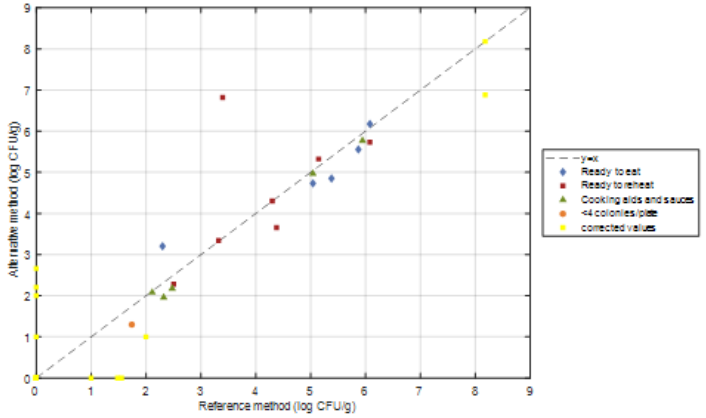
54h Pour plate – 2 plates



72h – 1 plate



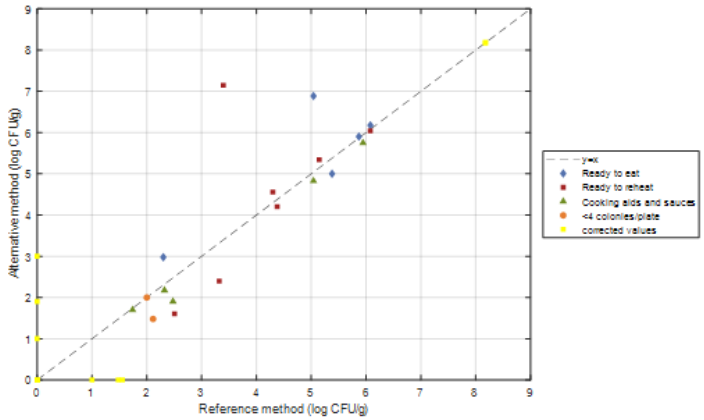
72h – 2 plates



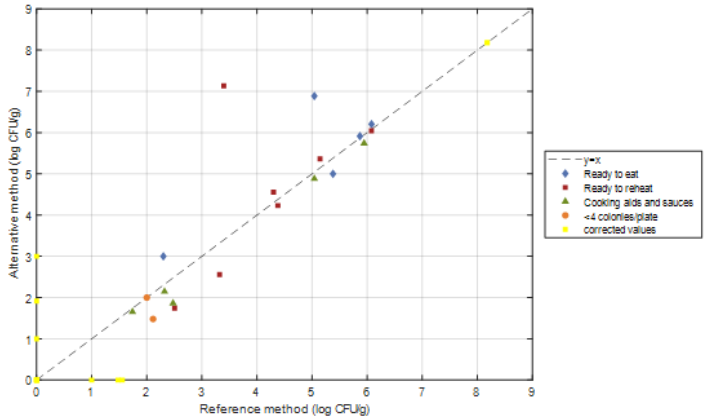
Ready to eat and ready to reheat product

Spreading method

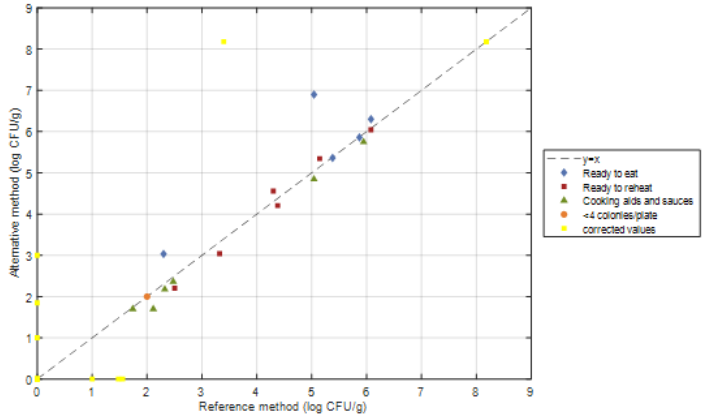
54h – 1 plate



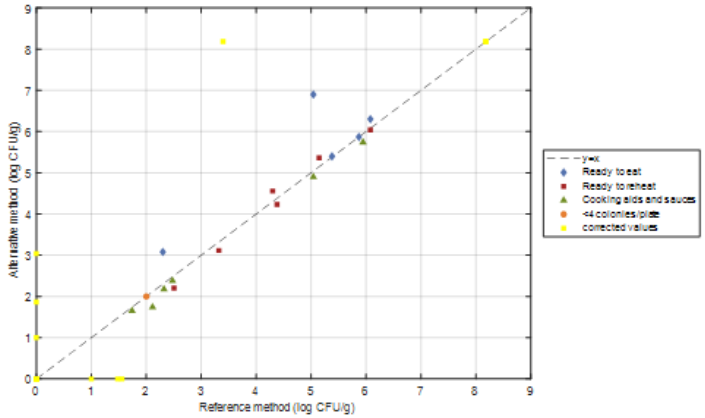
54h – 2 plates



72h – 1 plate



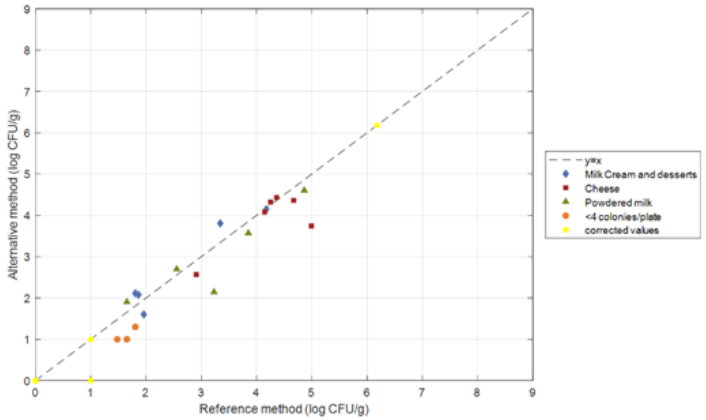
72h – 2 plates



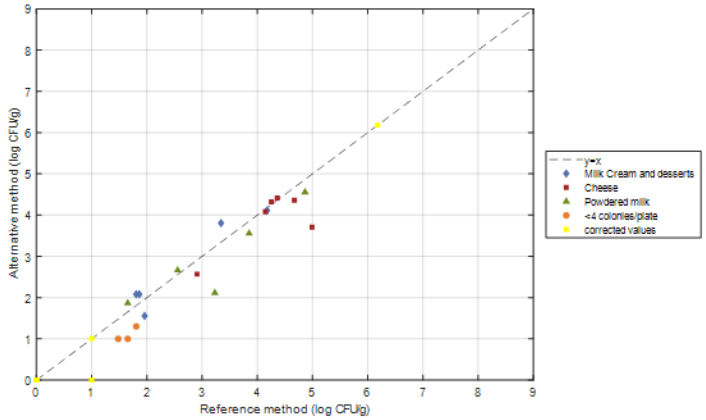
Dairy products

Pour Plate method

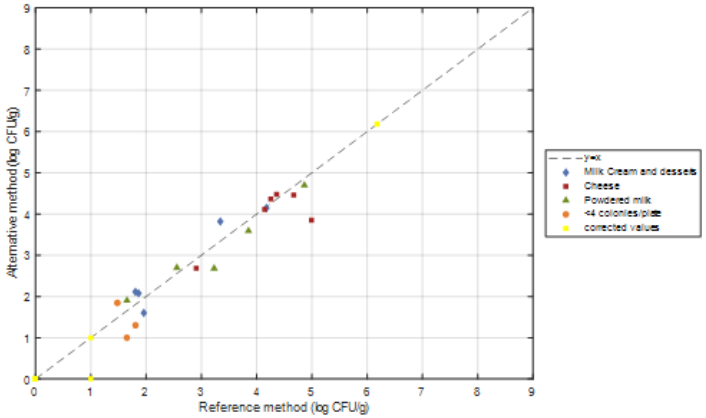
54h – 1 plate



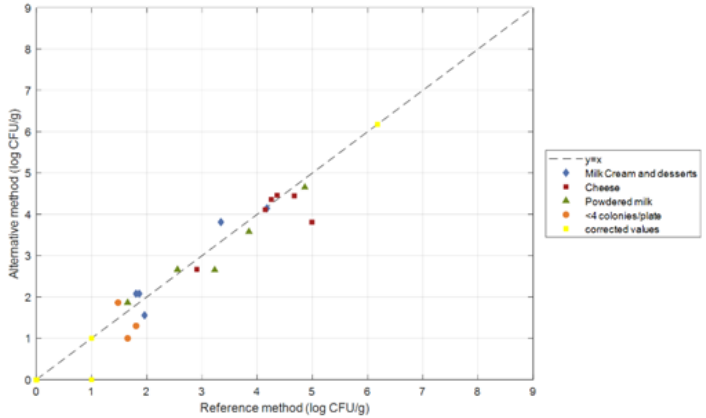
54h – 2 plates



72h – 1 plate



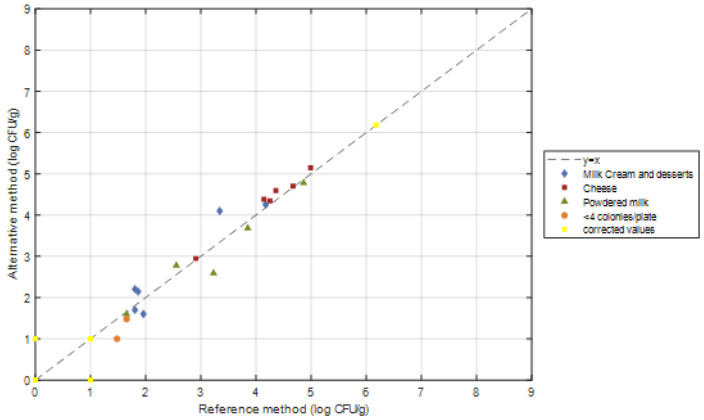
72h – 2 plates



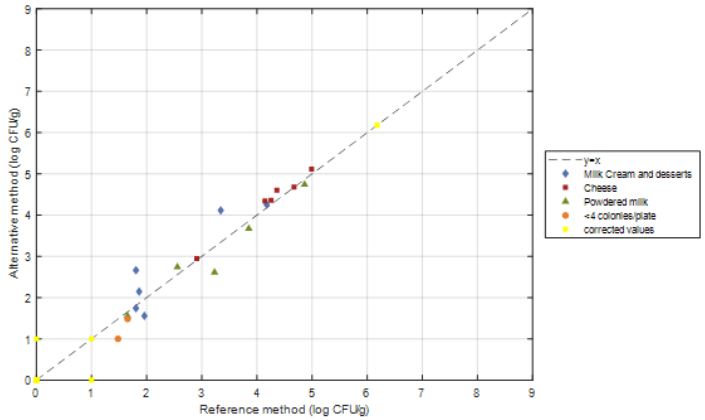
Dairy products

Spreading method

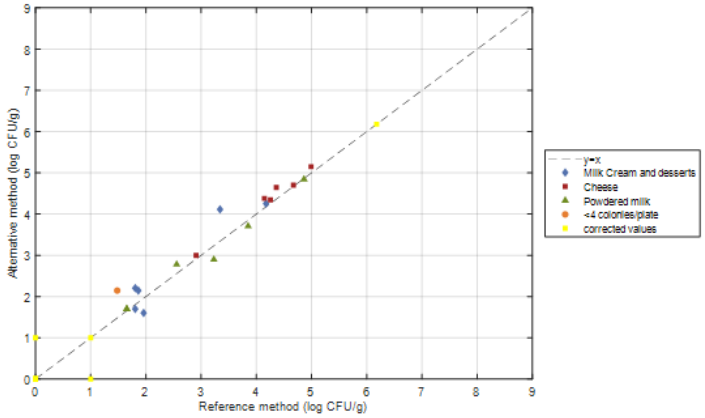
54h – 1 plate



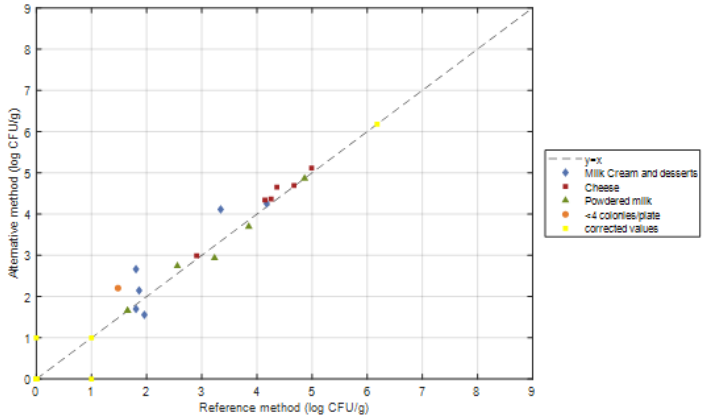
54h – 2 plates



72h – 1 plate



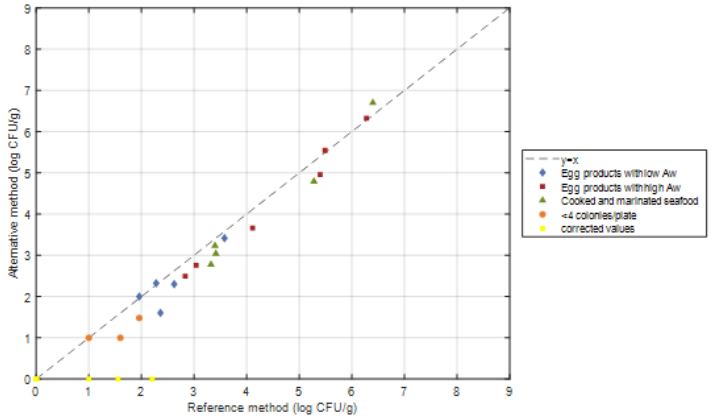
72h – 2 plates



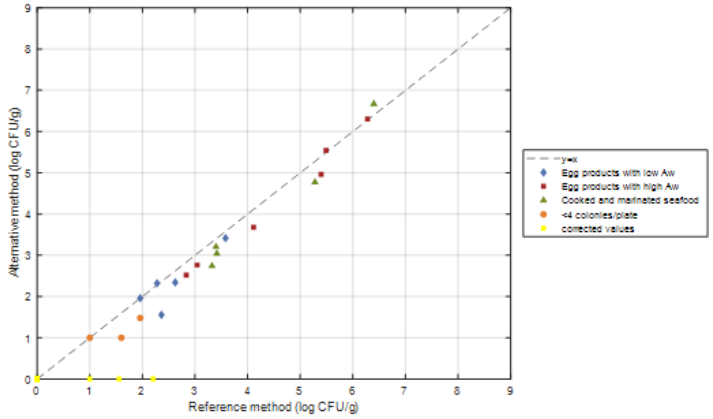
Egg products and seafood

Pour Plate method

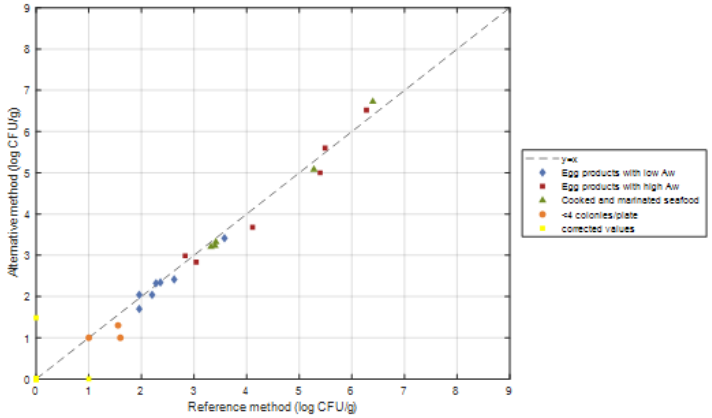
54h – 1 plate



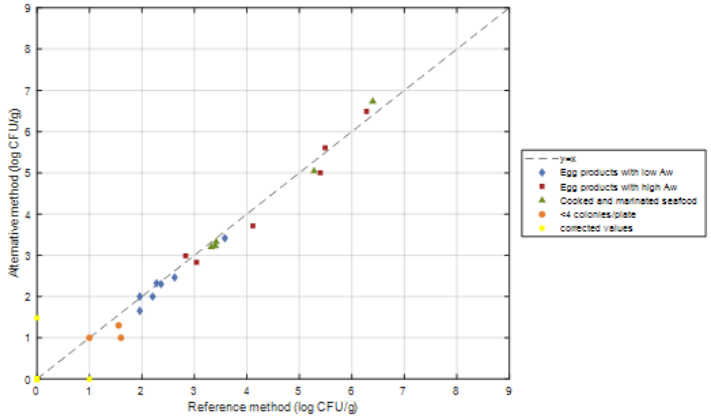
54h – 2 plates



72h – 1 plate



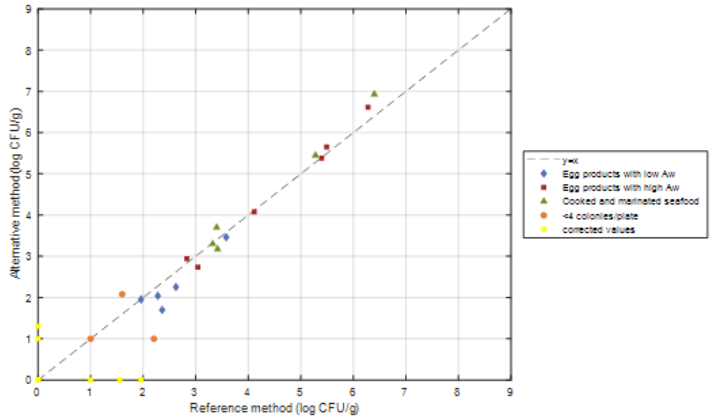
72h – 2 plates



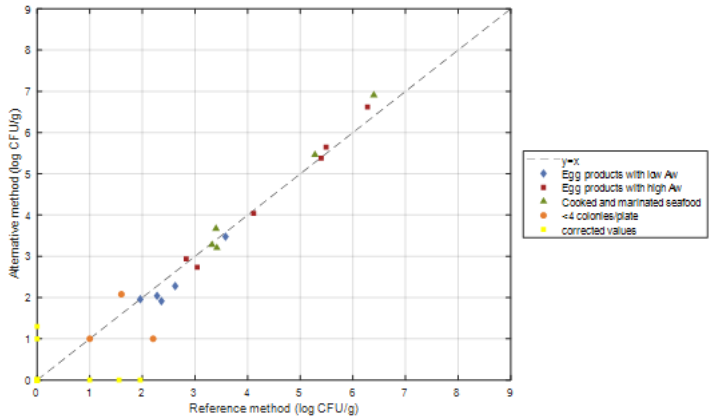
Egg products and seafood

Spreading method

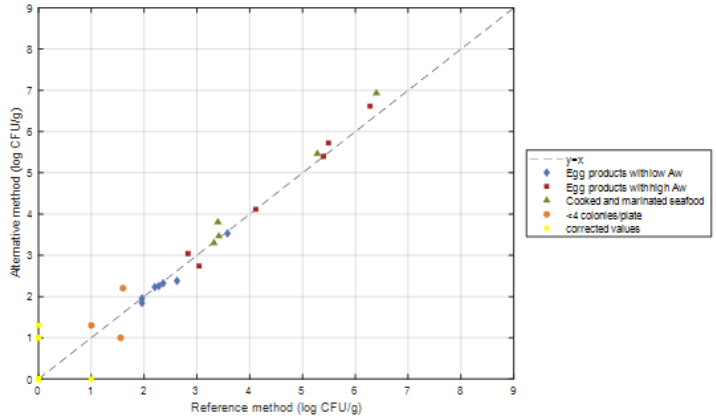
54h – 1 plate



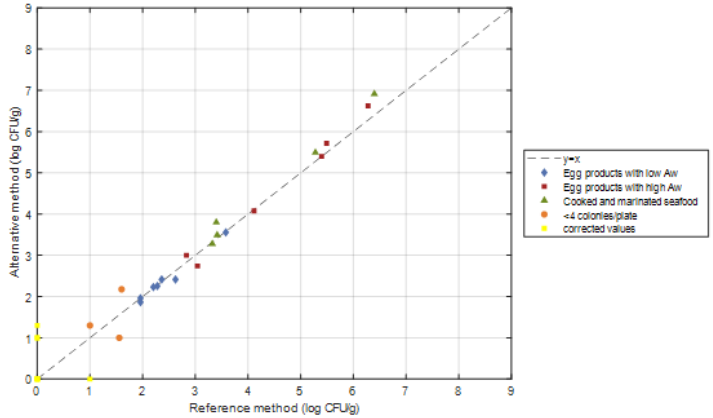
54h – 2 plates



72h – 1 plate



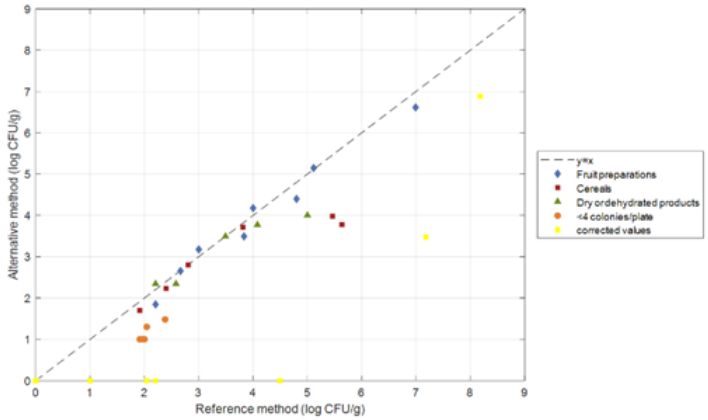
72h – 2 plates



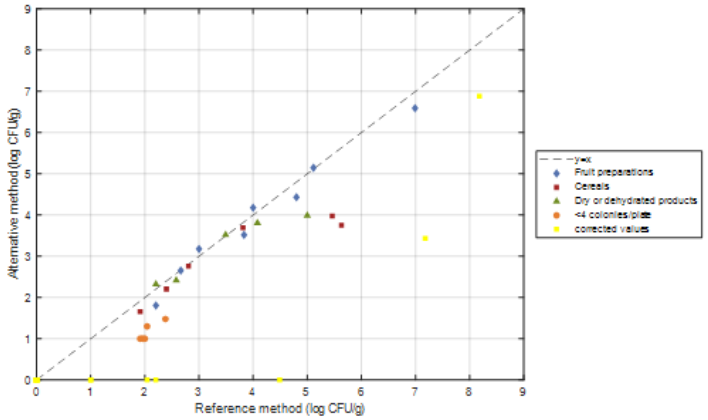
Fruit and vegetables

Pour Plate method

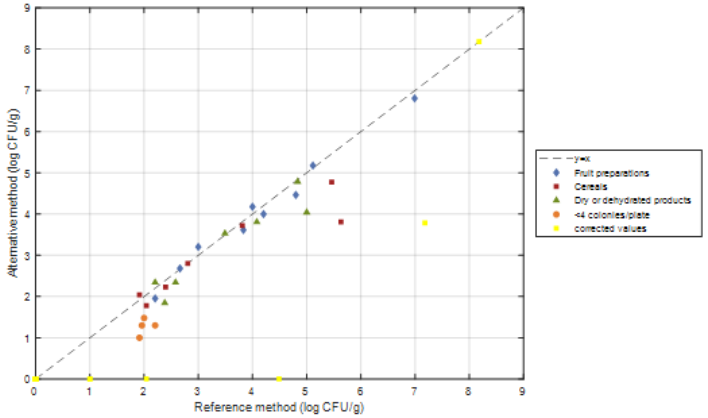
54h – 1 plate



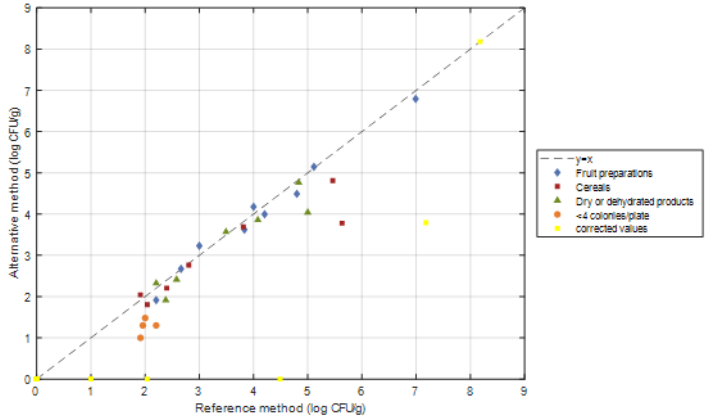
54h – 2 plates



72h – 1 plate



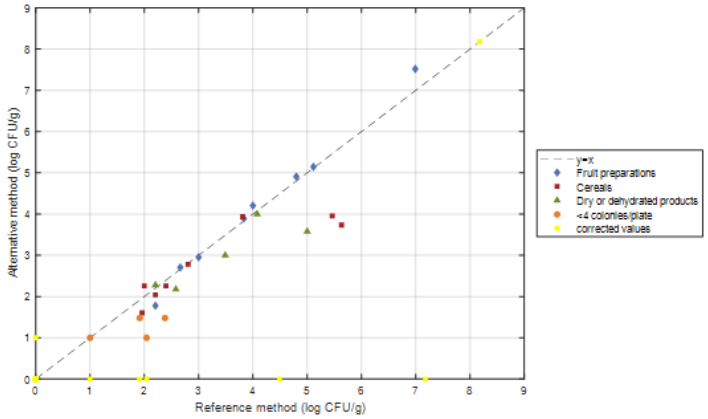
72h – 2 plates



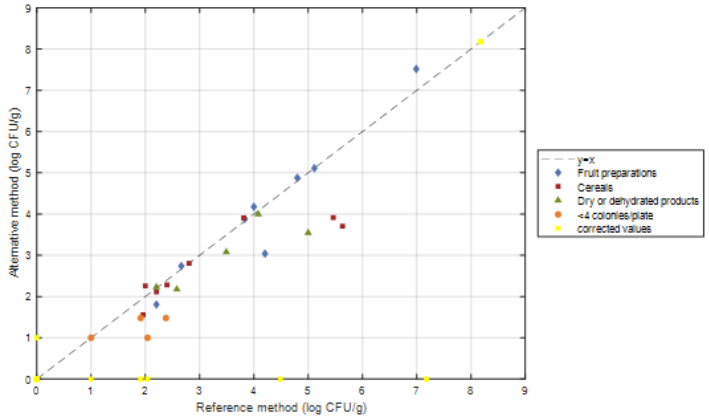
Fruit and vegetables

Spreading method

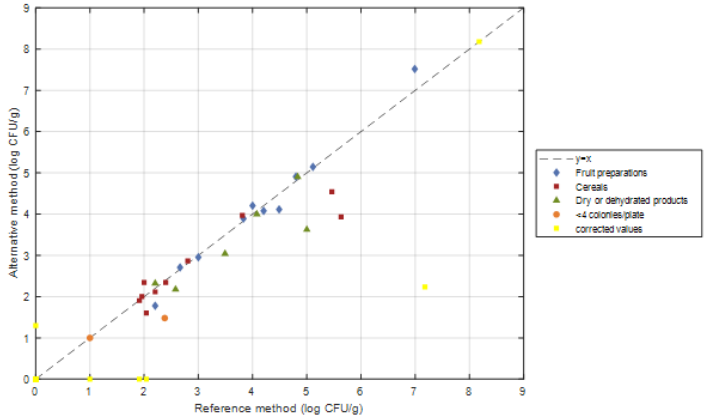
54h – 1 plate



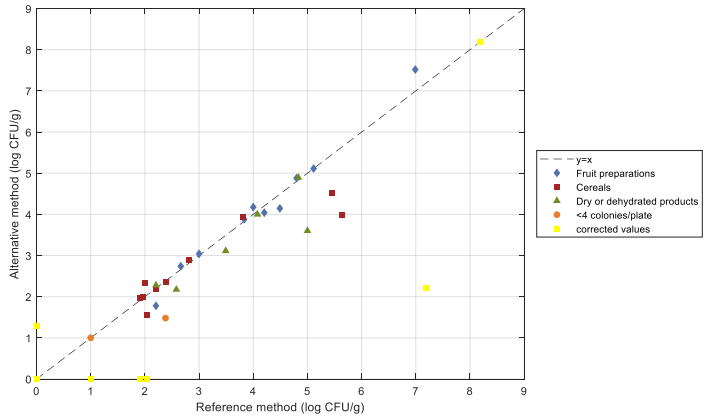
54h – 2 plates



72h – 1 plate



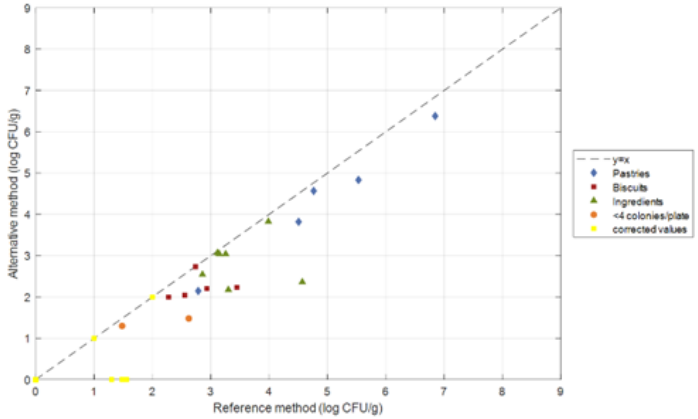
72h – 2 plates



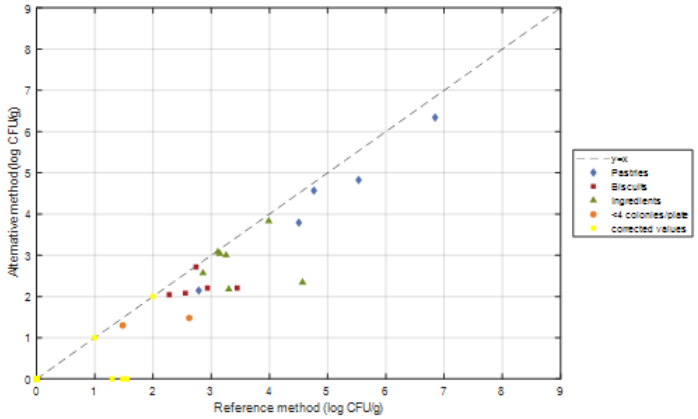
Chocolate, pastries and confectionery

Pour Plate method

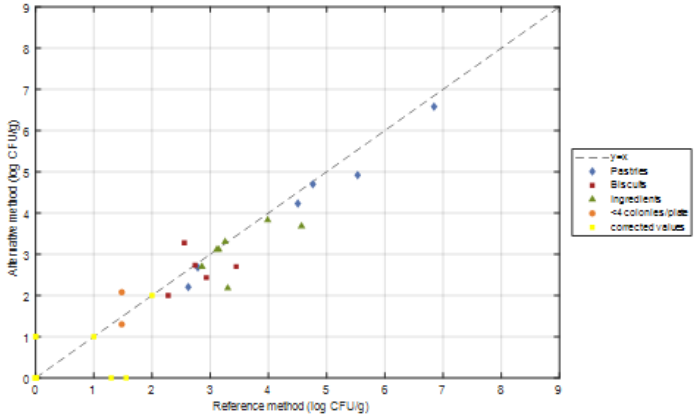
54h – 1 plate



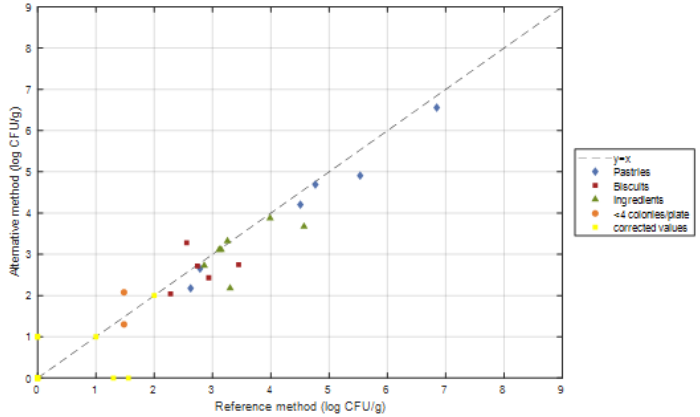
54h – 2 plates



72h – 1 plate



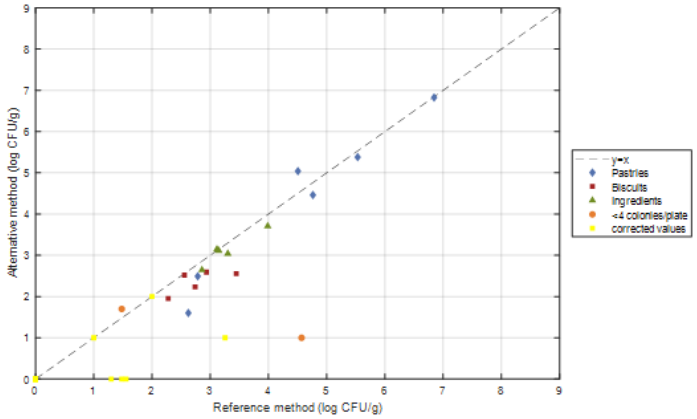
72h – 2 plates



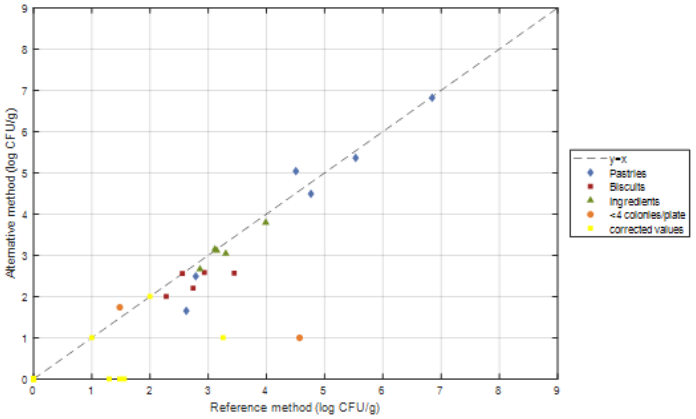
Chocolate, pastries and confectionery

Spreading method

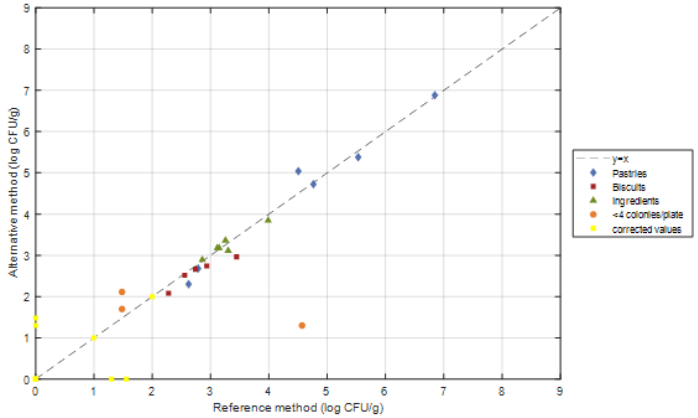
54h – 1 plate



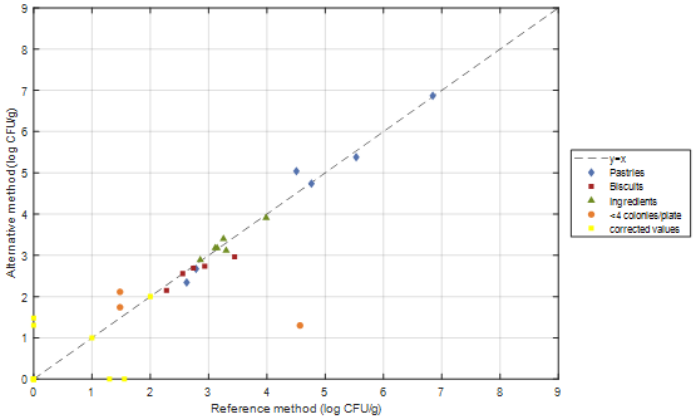
54h – 2 plates



72h – 1 plate



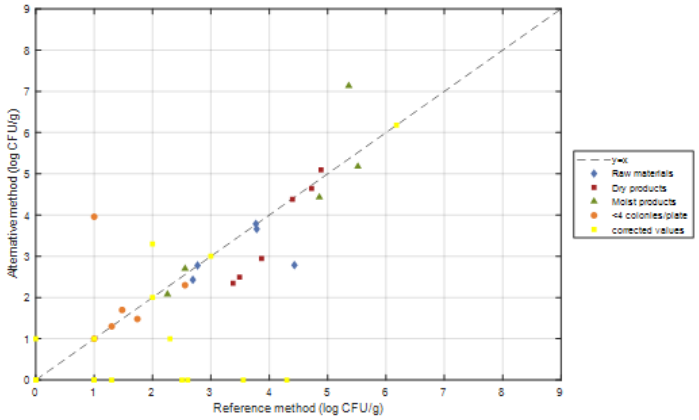
72h – 2 plates



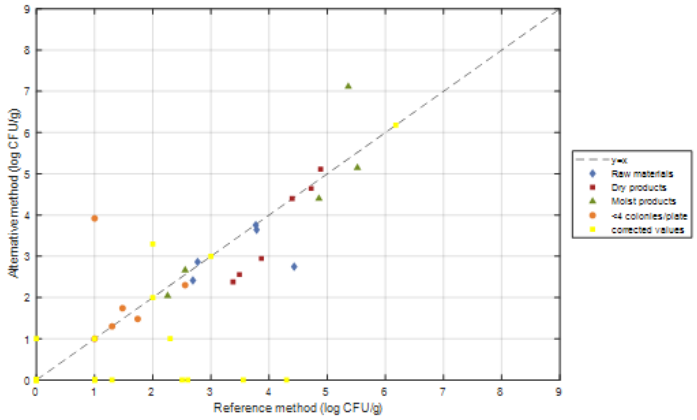
Animal feeding stuffs

Pour Plate method

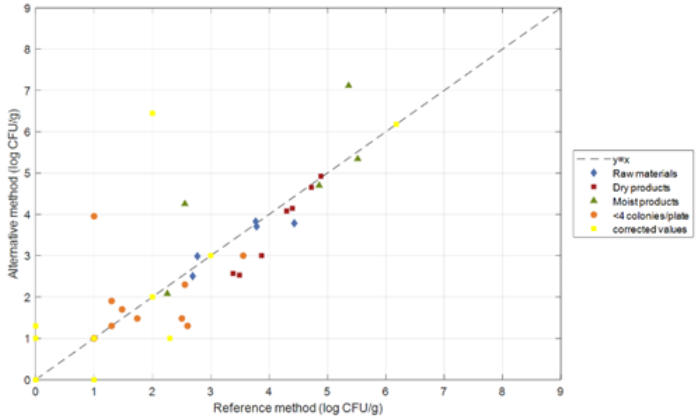
54h – 1 plate



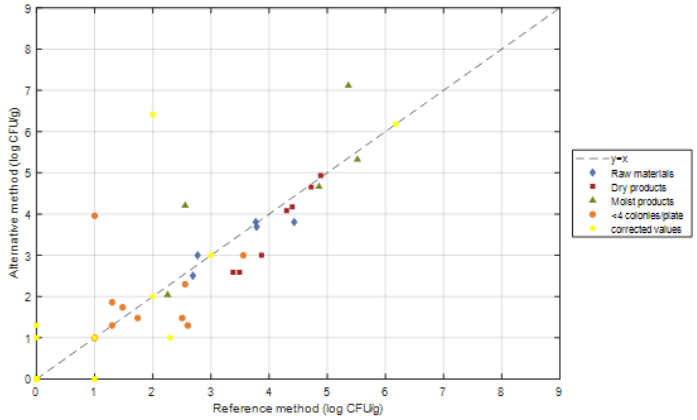
54h – 2 plates



72h – 1 plate



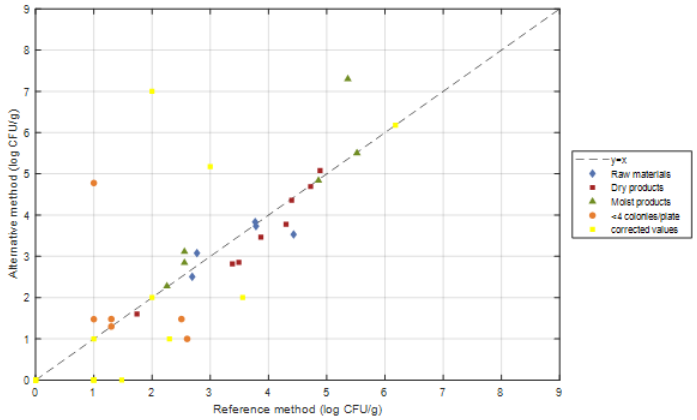
72h – 2 plates



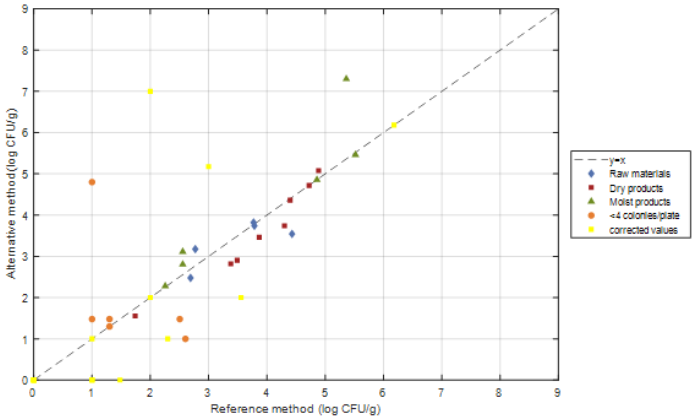
Animal feeding stuffs

Spreading method

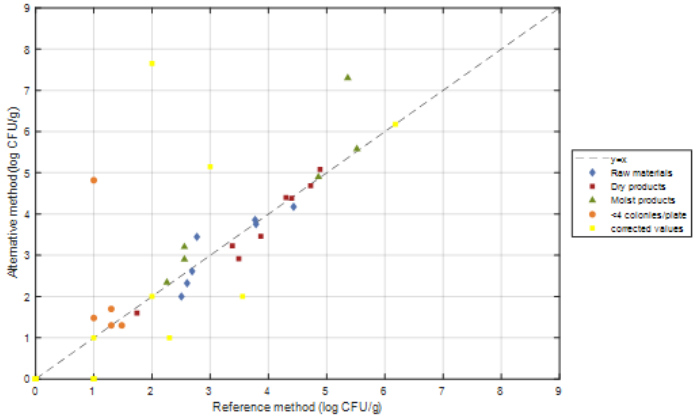
54h – 1 plate



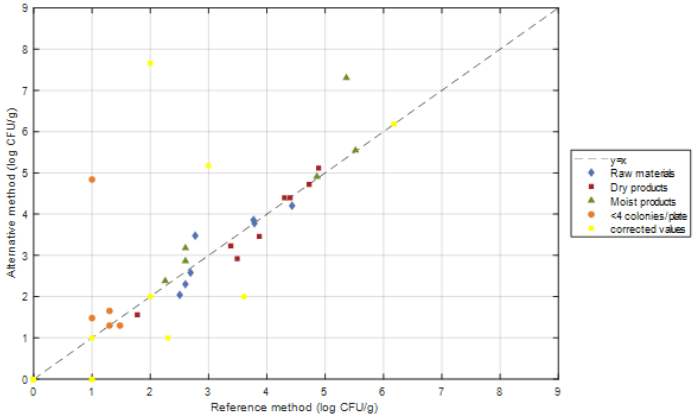
54h – 2 plates



72h – 1 plate



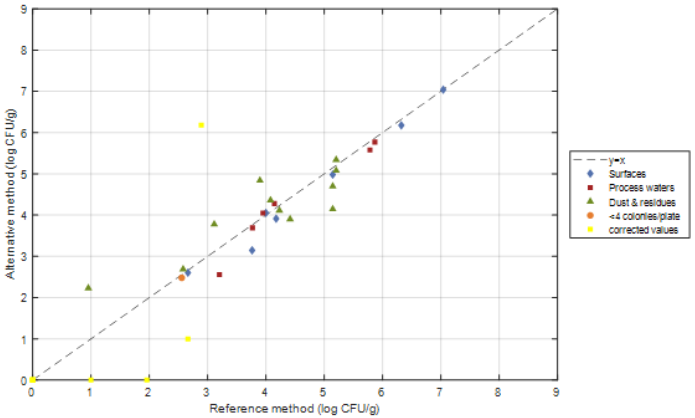
72h – 2 plates



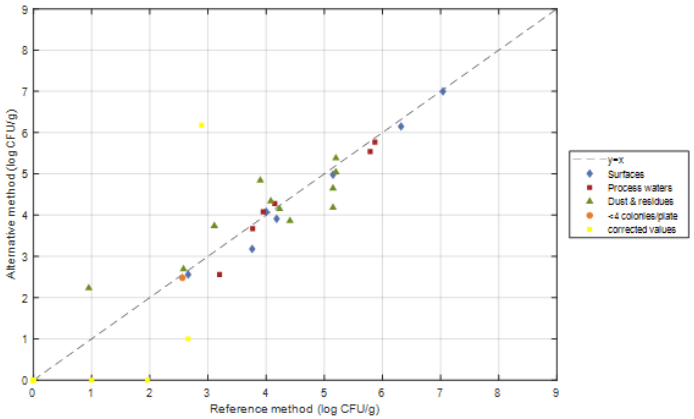
Production environmental samples

Pour Plate method

72h – 1 plate



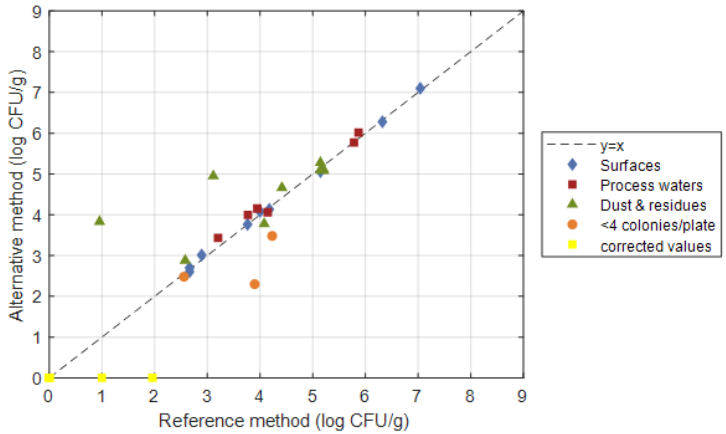
72h – 2 plates



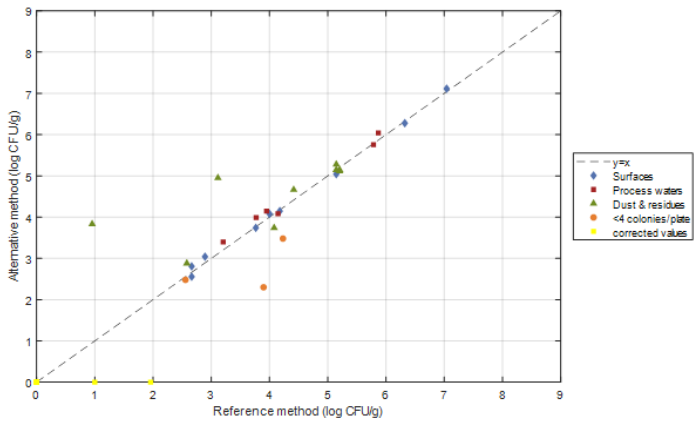
Production environmental samples

Spreading method

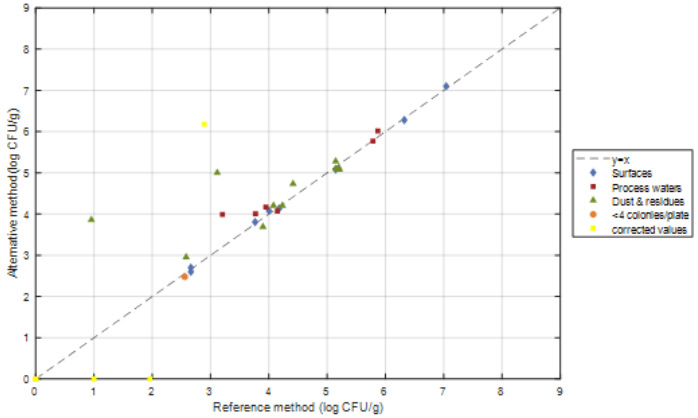
54h – 1 plate



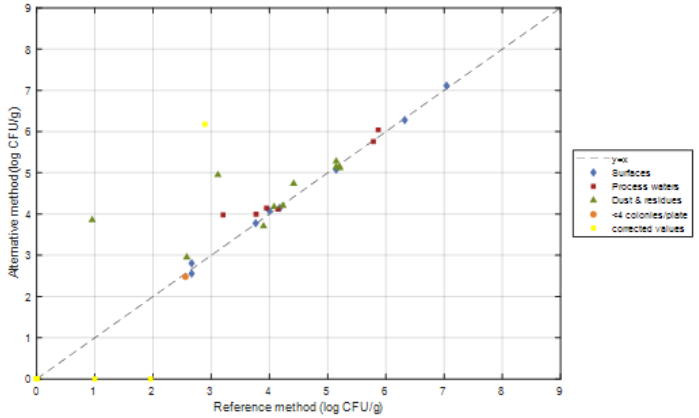
54h - 2 plates



72h – 1 plate



72h – 2 plates

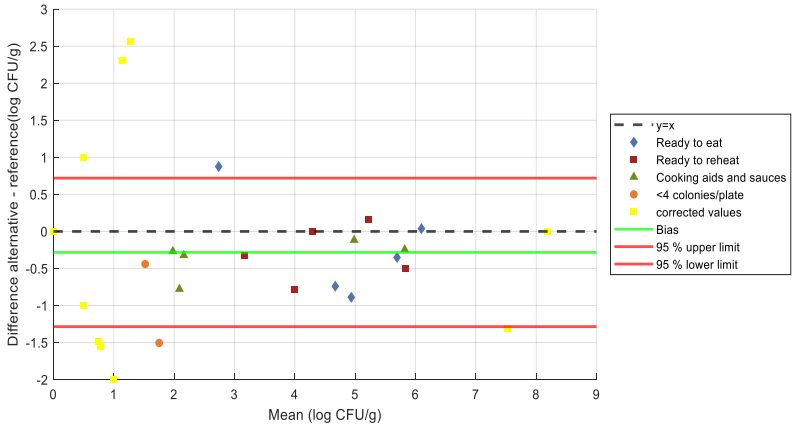


Appendix 6 – Relative trueness study: Bland-Altman difference plots for each category

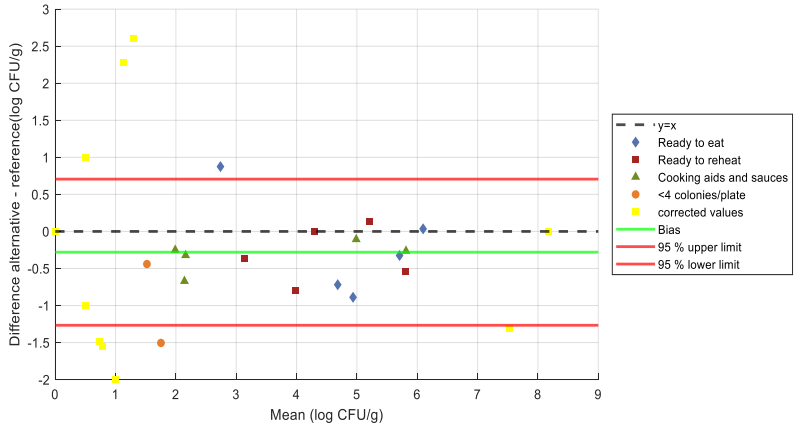
Ready to eat and ready to reheat product

Pour plate method

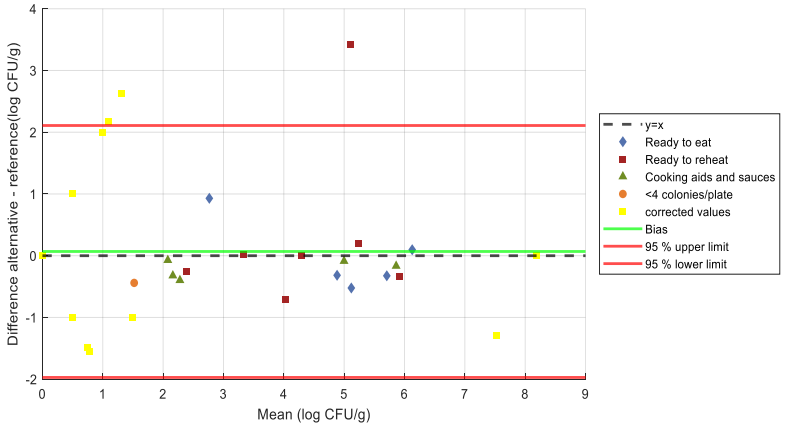
54 h 1 plate



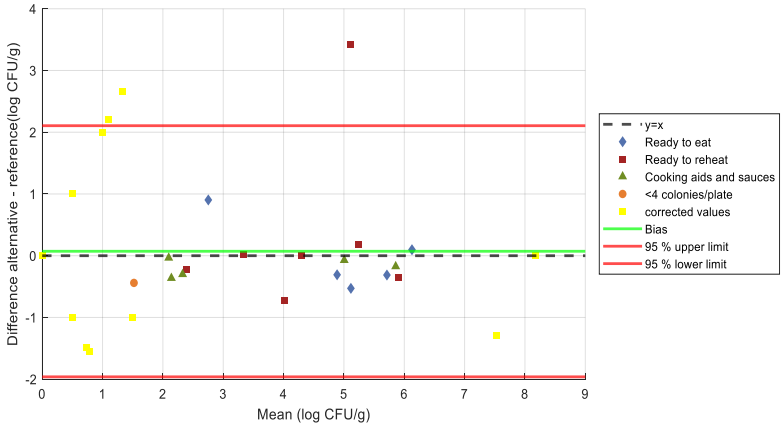
2 plates



72 h 1 plate



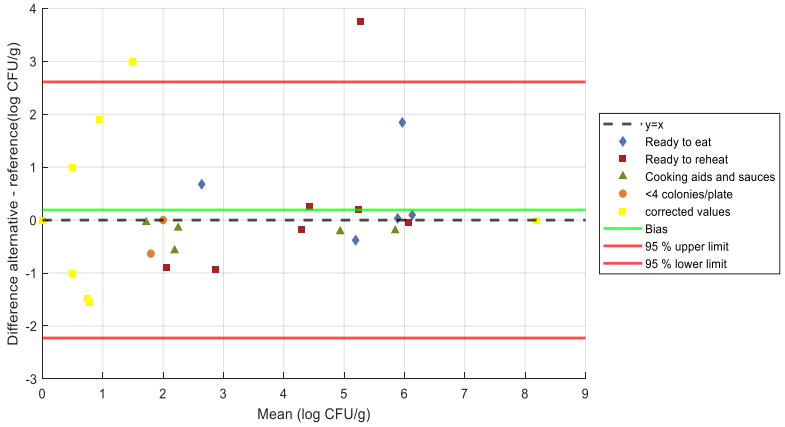
2 plates



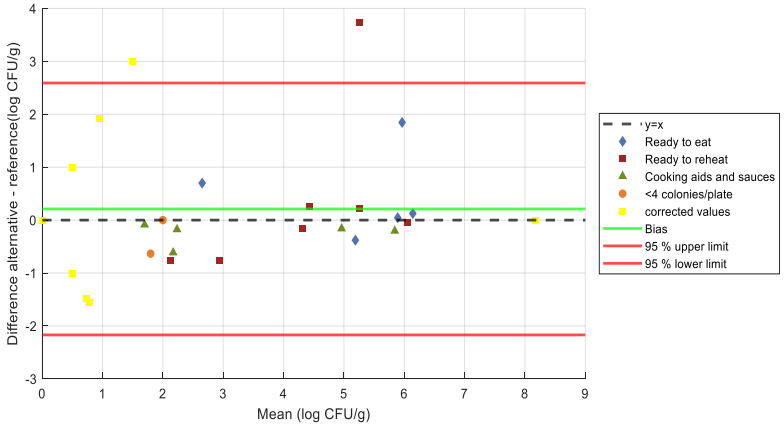
Ready to eat and ready to reheat product

Spreading method

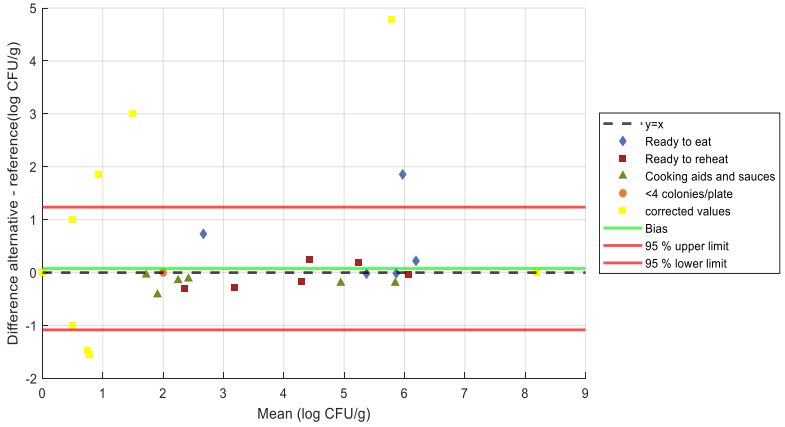
54 h 1 plate



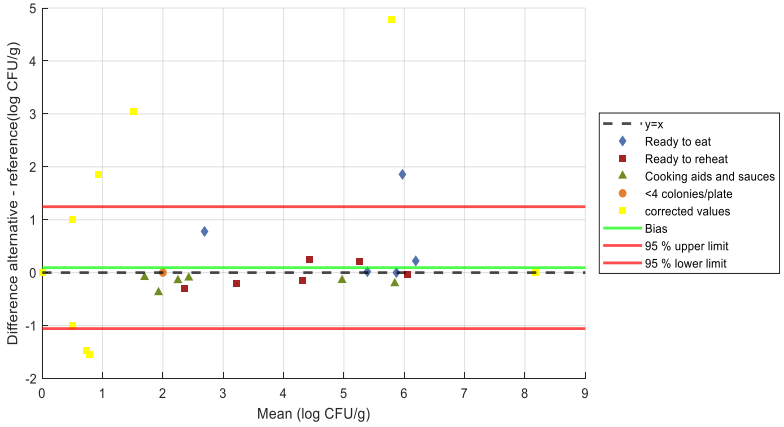
2 plates



72 h 1 plate



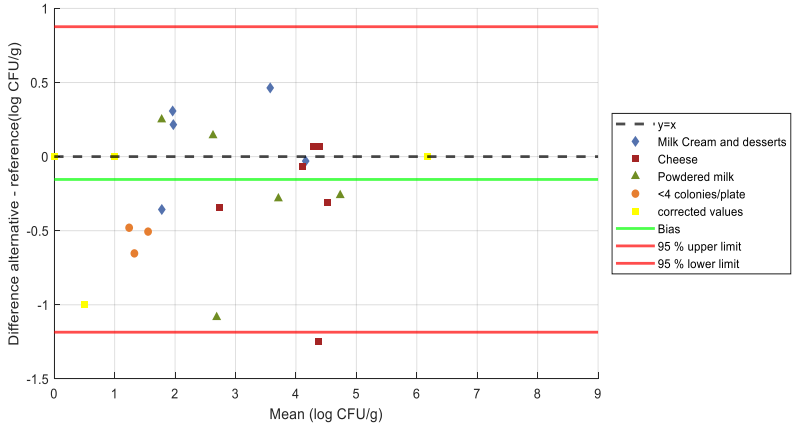
2 plates



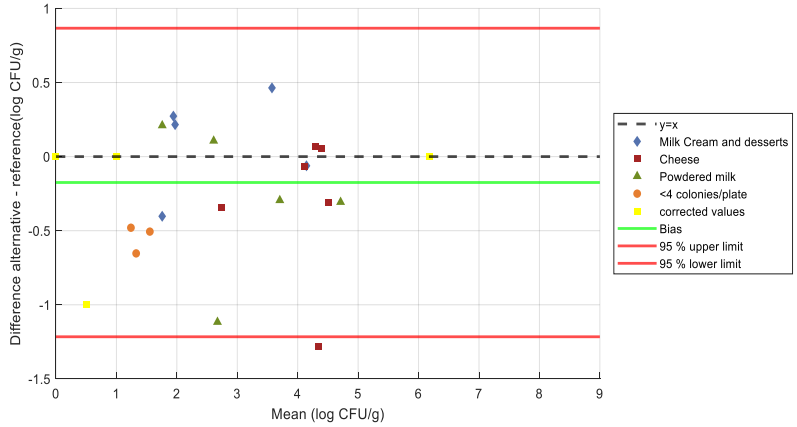
Dairy products

Pour plate method

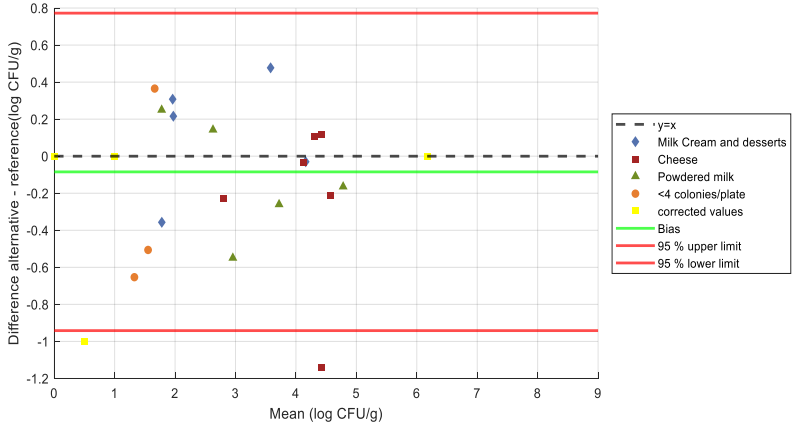
54 h 1 plate



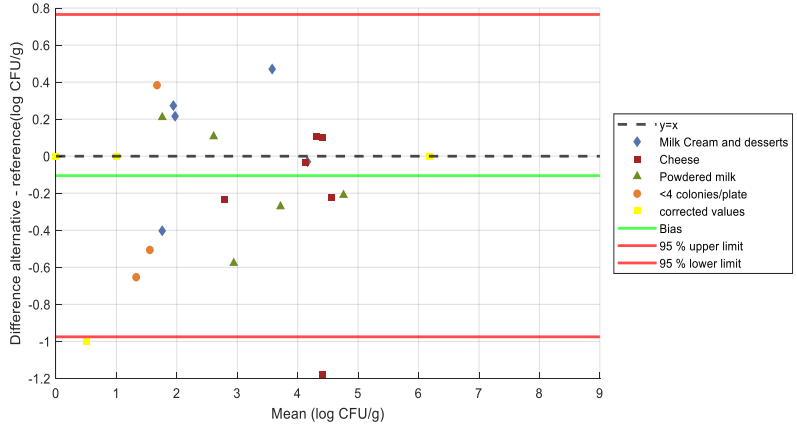
2 plates



72 h 1 plate



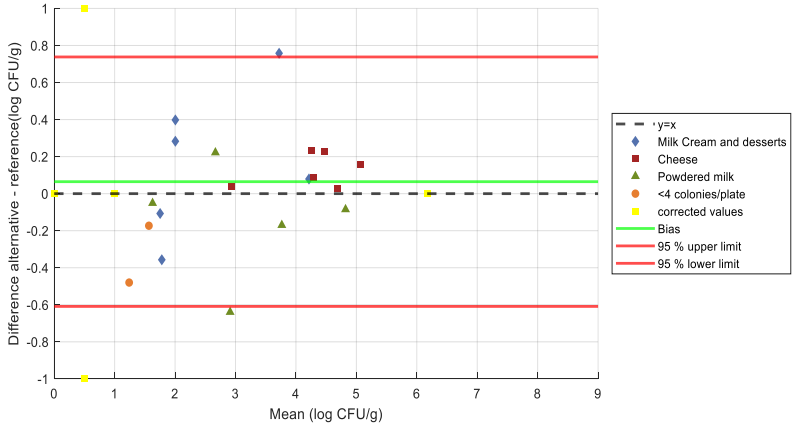
2 plates



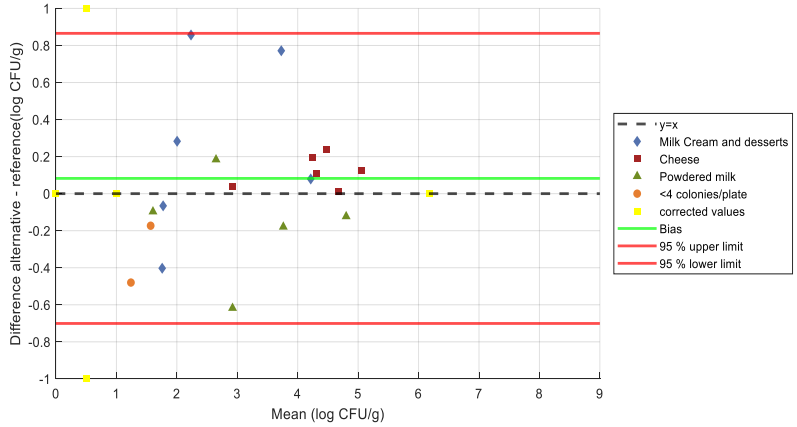
Dairy products

Spreading method

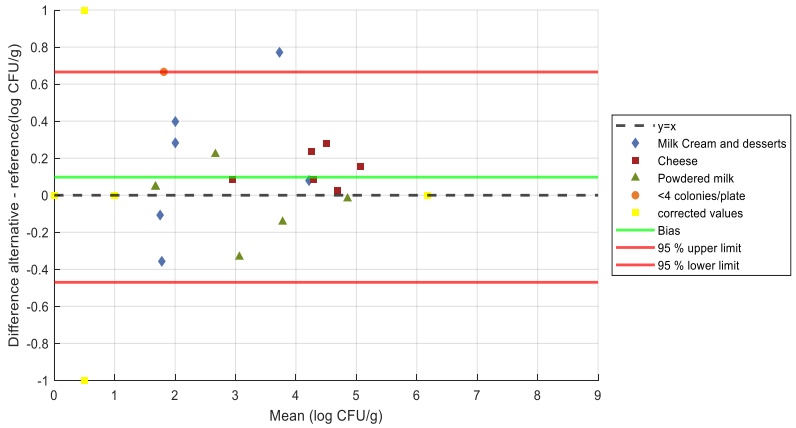
54 h 1 plate



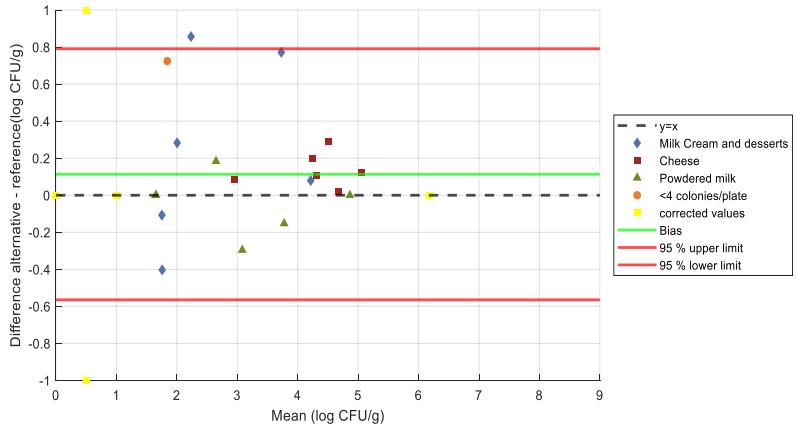
2 plates



72 h 1 plate



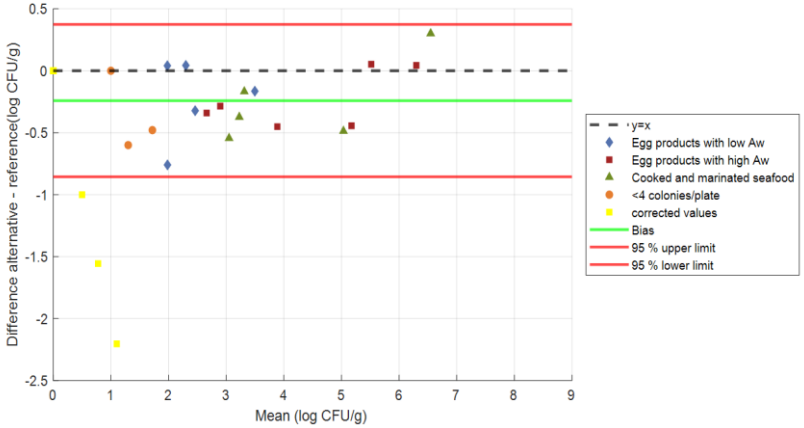
2 plates



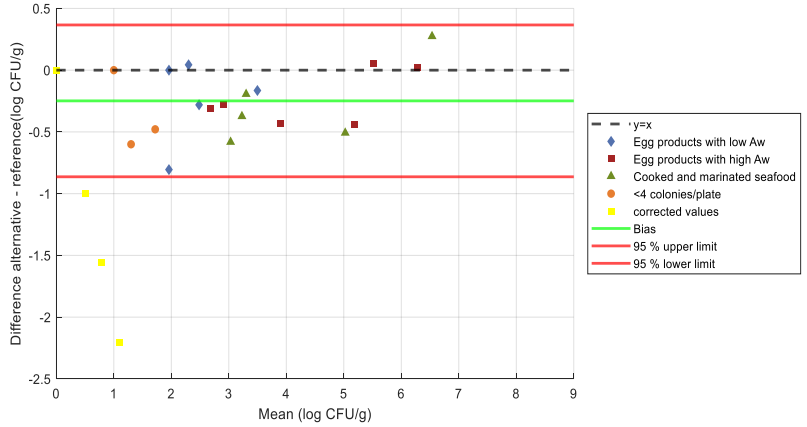
Egg products and seafood

Pour plate method

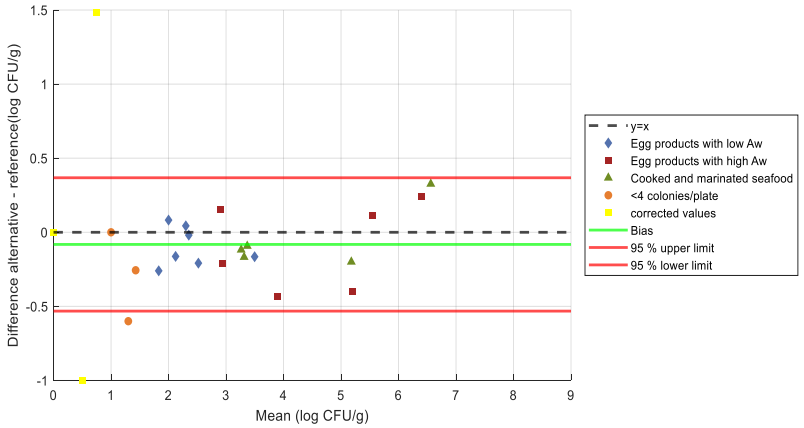
54 h 1 plate



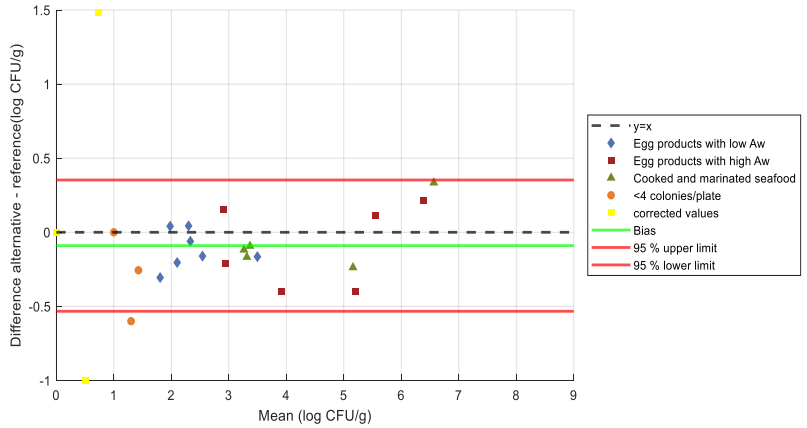
2 plates



72 h 1 plate



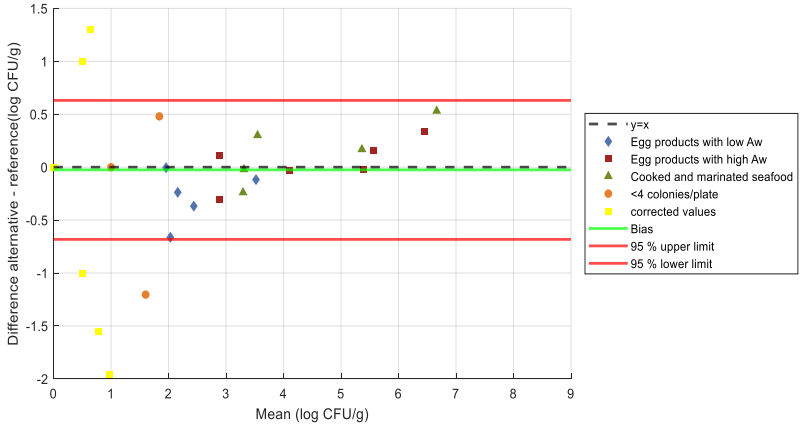
2 plates



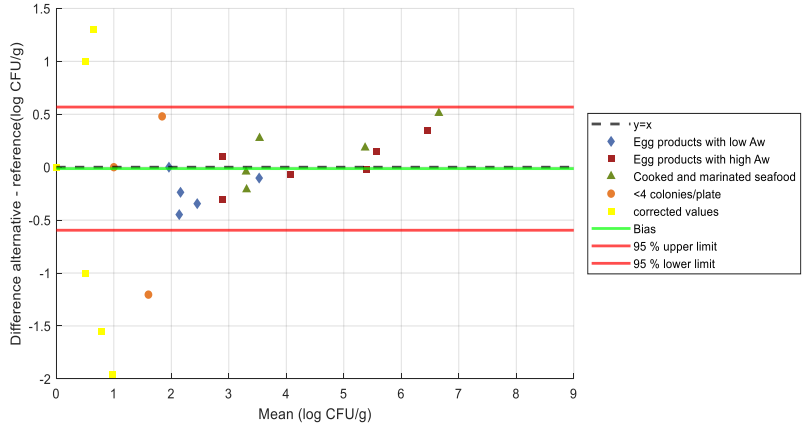
Egg products and seafood

Spreading method

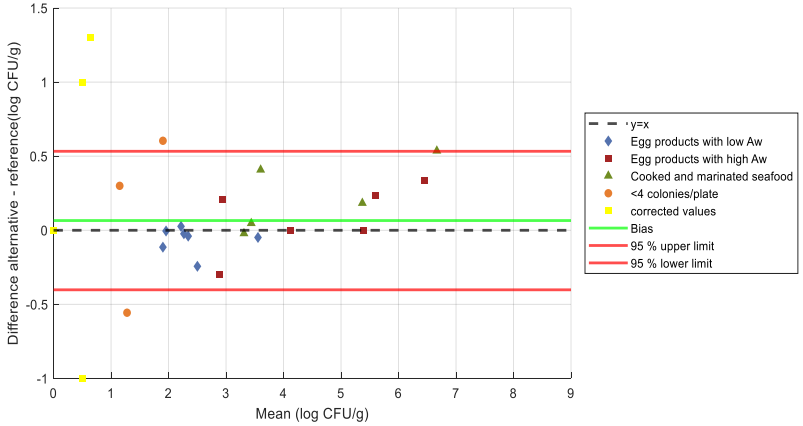
54 h 1 plate



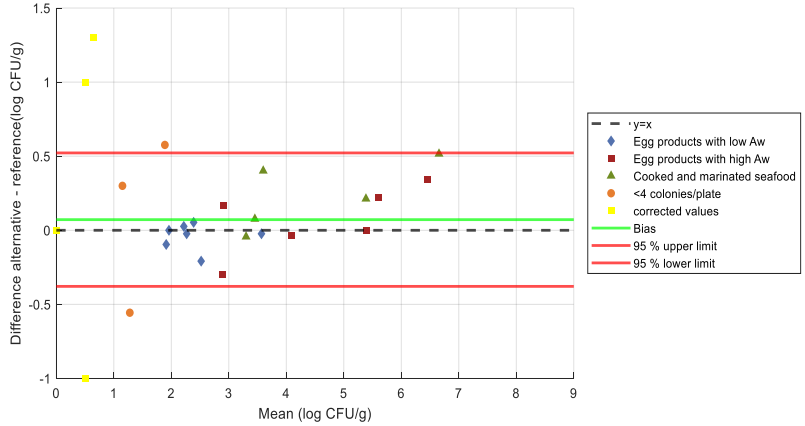
2 plates



72 h 1 plate



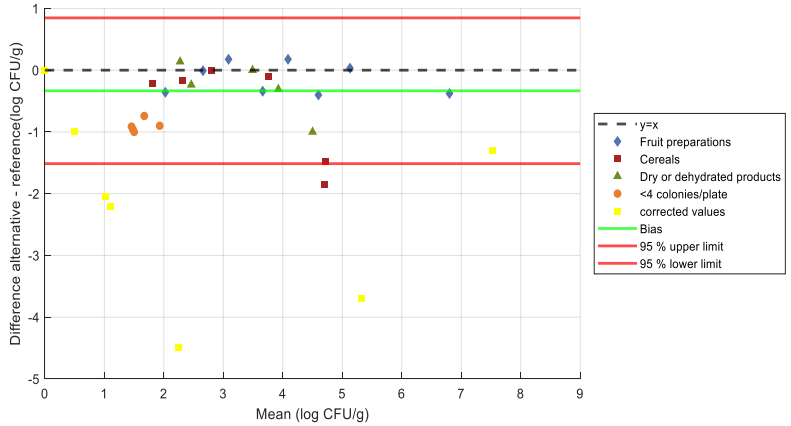
2 plates



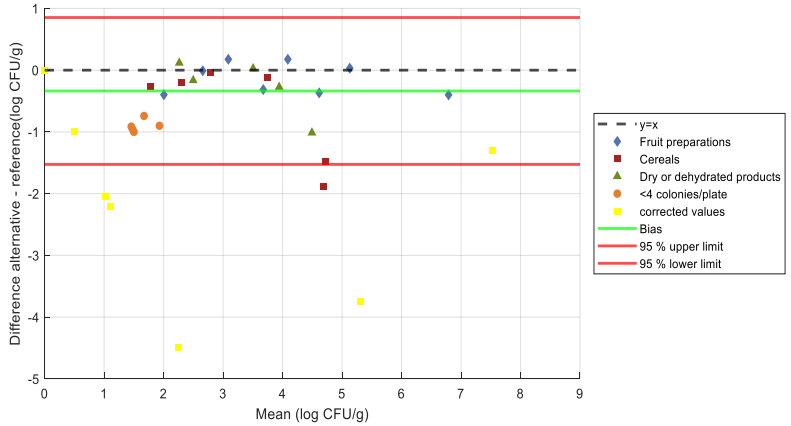
Fruit and vegetables

Pour plate method

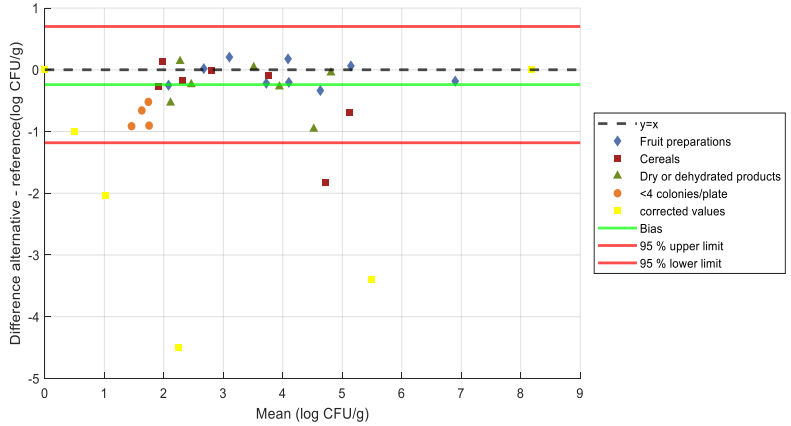
54 h 1 plate



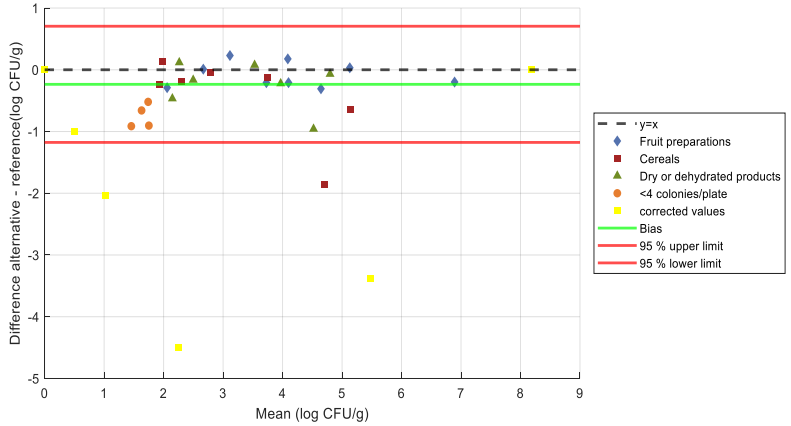
2 plates



72 h 1 plate



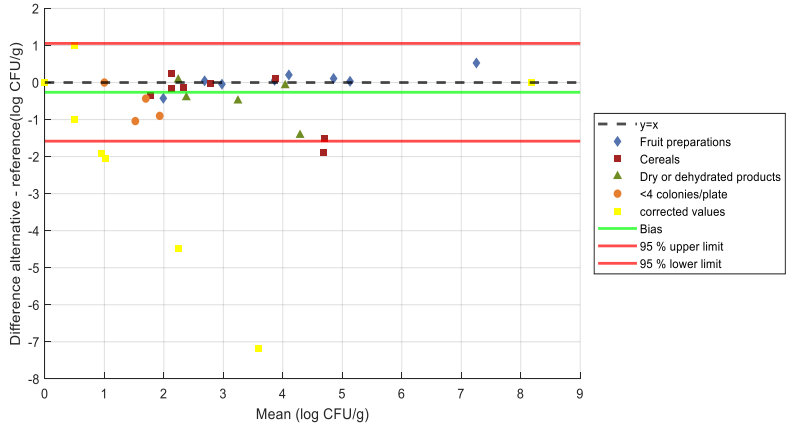
2 plates



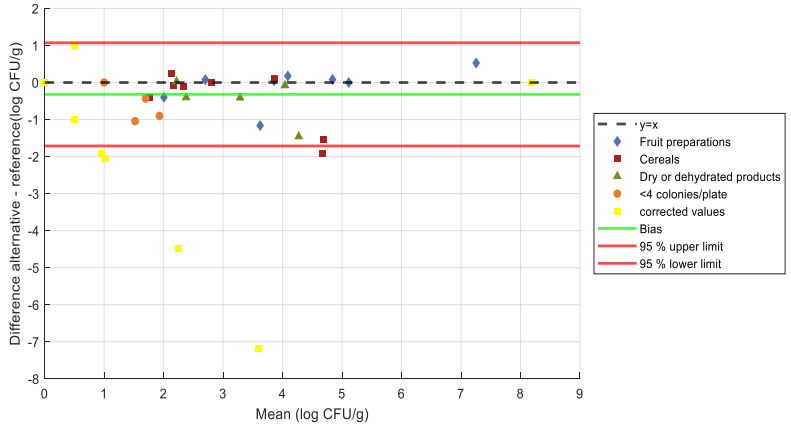
Fruit and vegetables

Spreading method

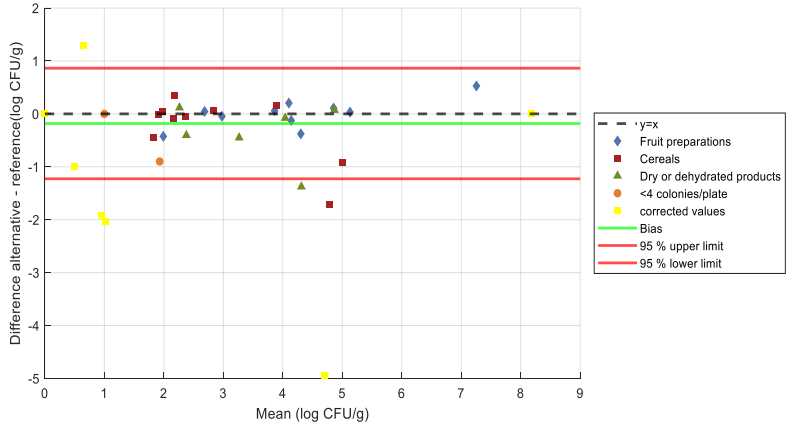
54 h 1 plate



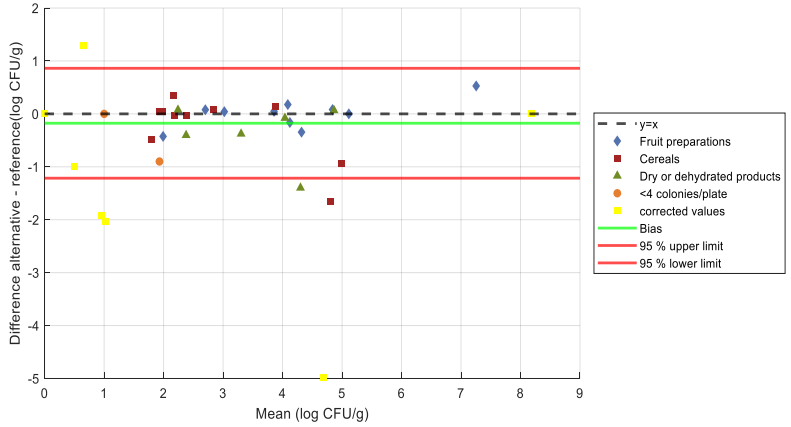
2 plates



72 h 1 plate



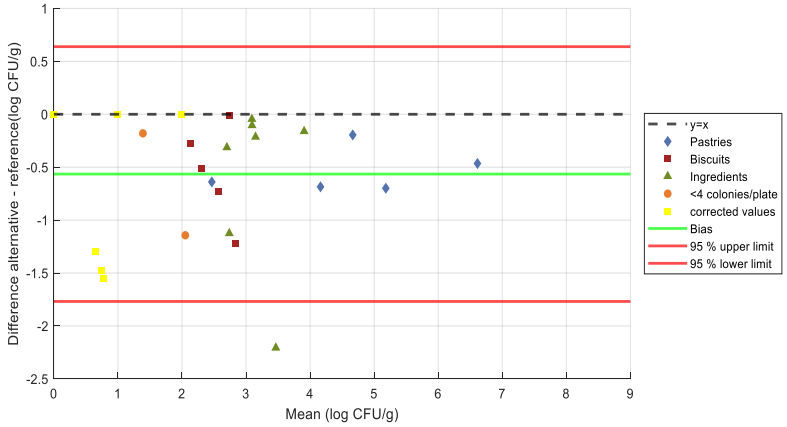
2 plates



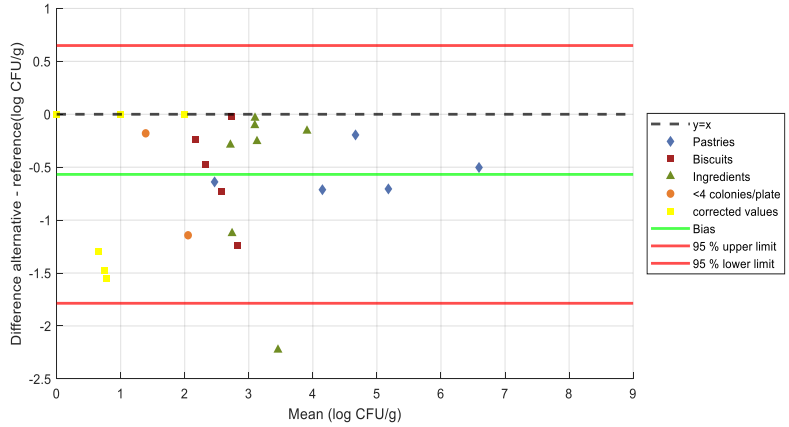
Chocolate, pastries and confectionery

Pour plate method

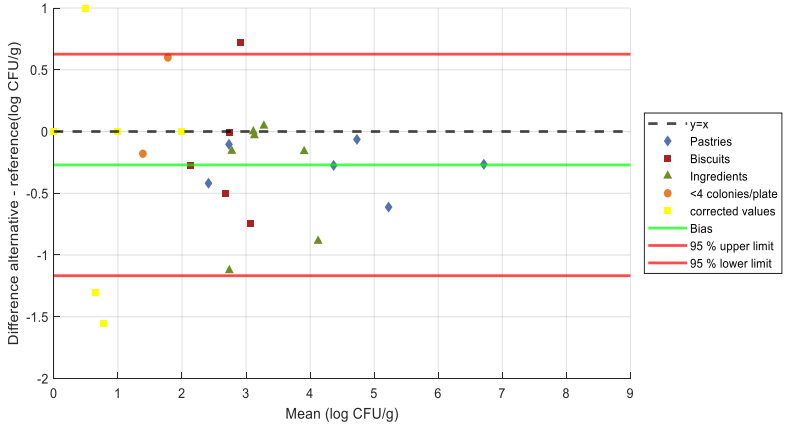
54 h **1 plate**



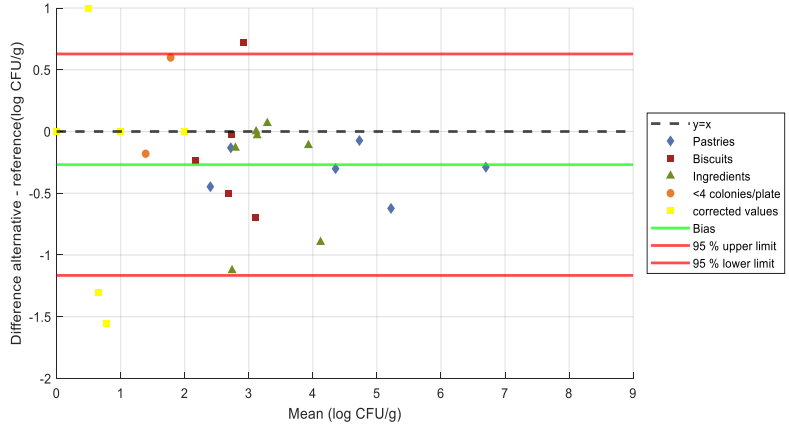
2 plates



72 h **1 plate**



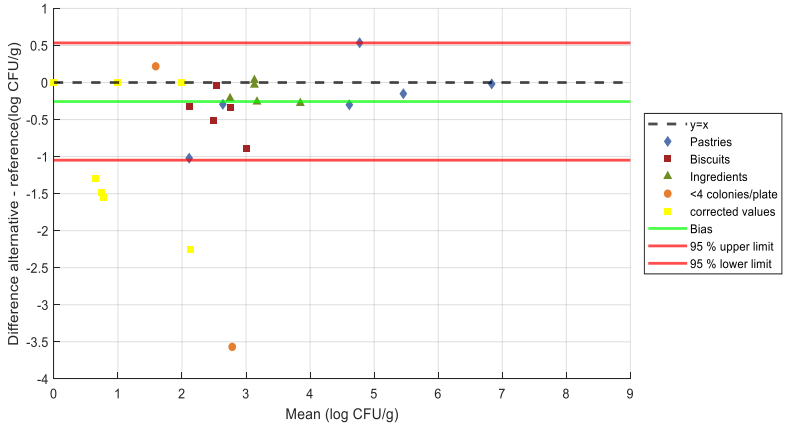
2 plates



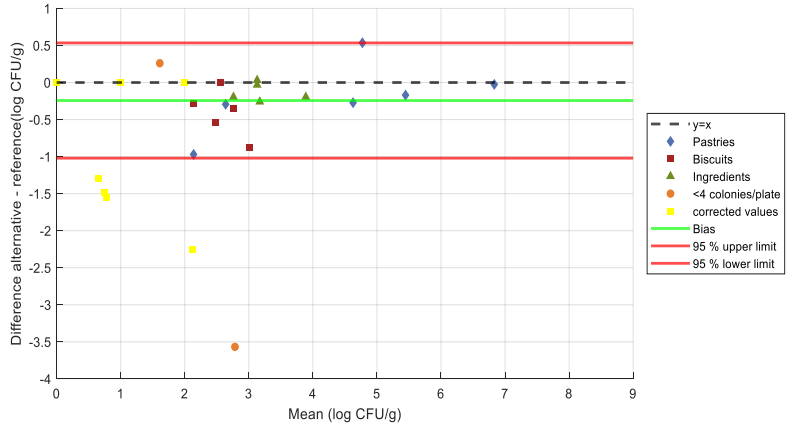
Chocolate, pastries and confectionery

Spreading method

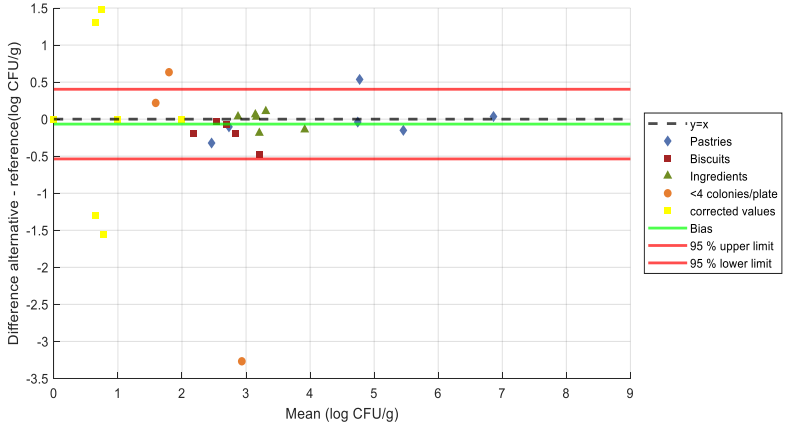
54 h **1 plate**



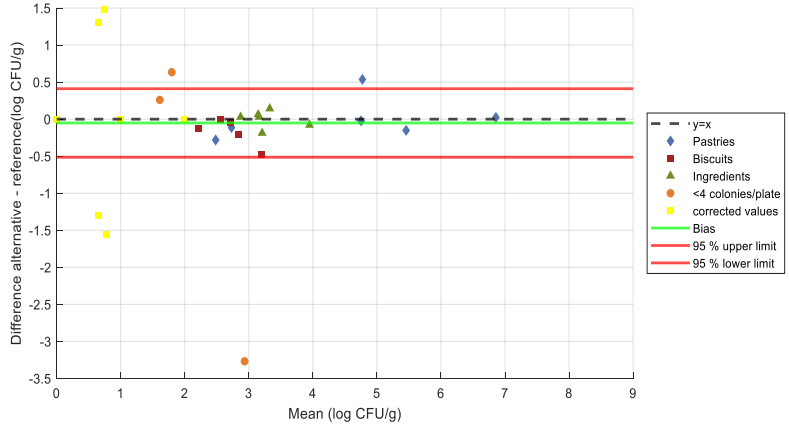
2 plates



72 h **1 plate**



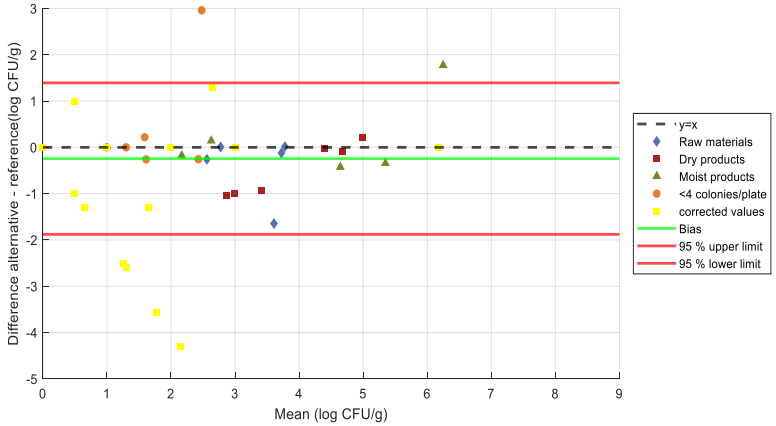
2 plates



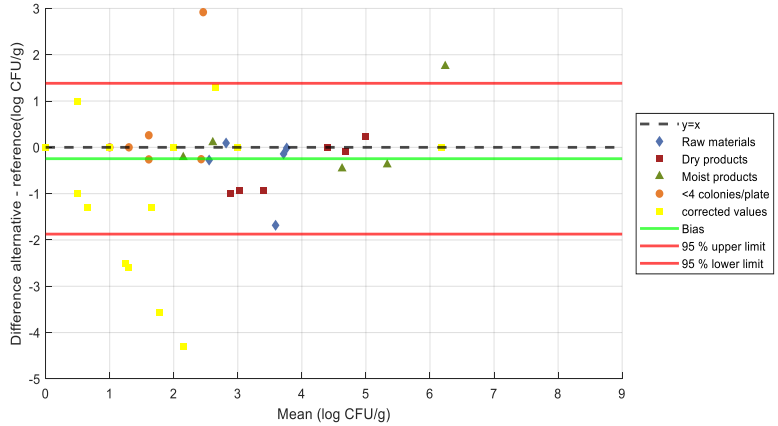
Animal feeding stuffs

Pour plate method

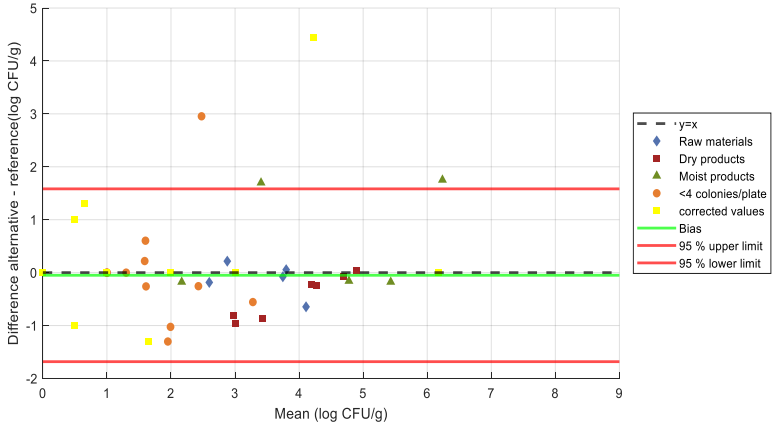
54 h 1 plate



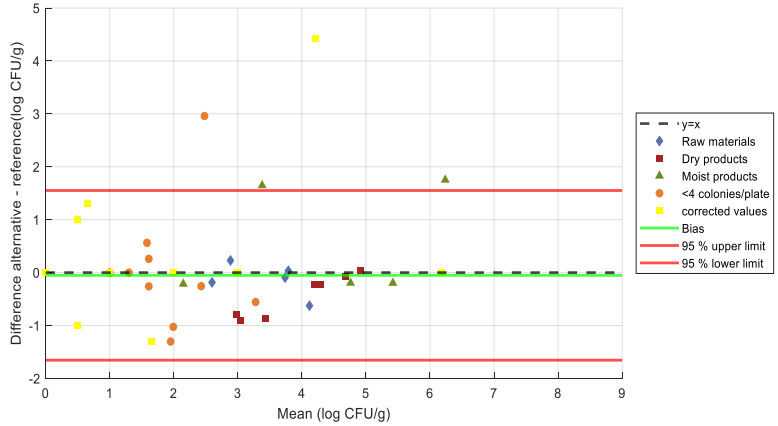
2 plates



72 h 1 plate

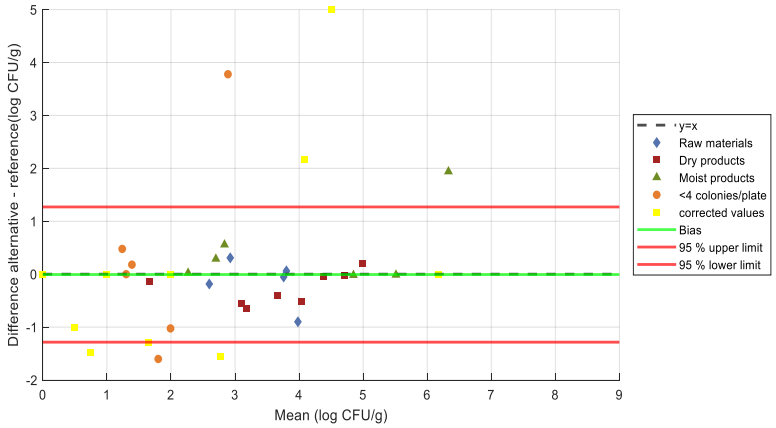


2 plates

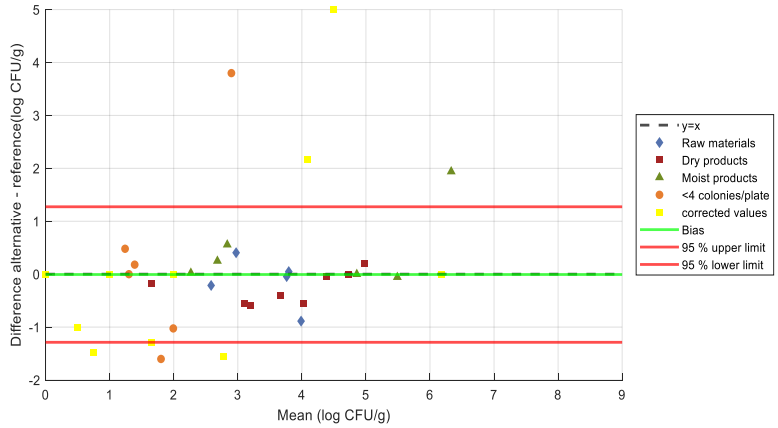


Spreading method

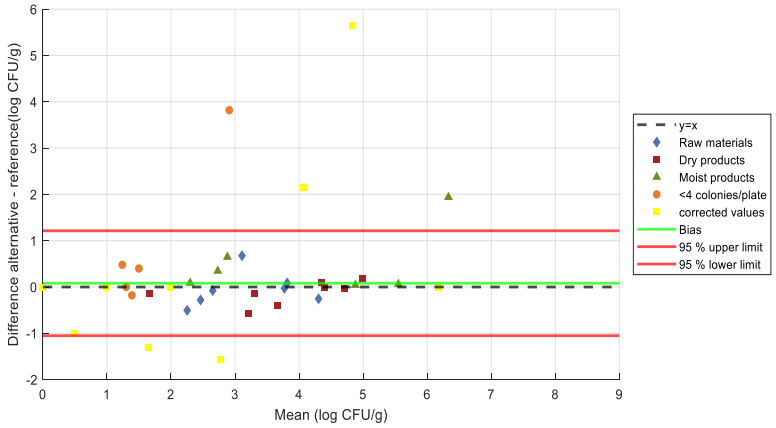
54 h 1 plate



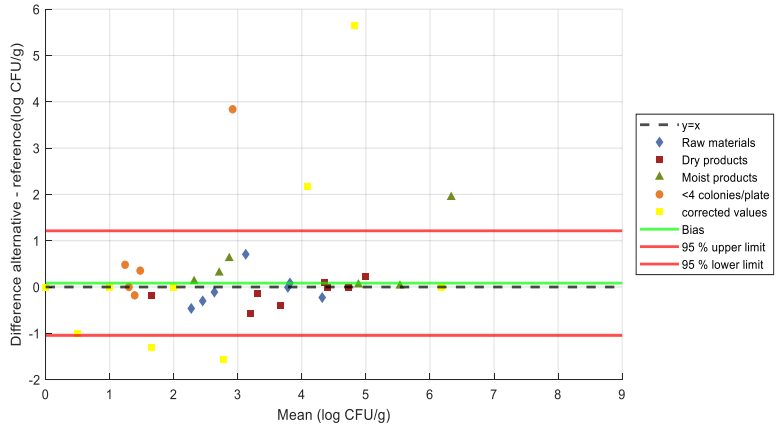
2 plates



72 h 1 plate



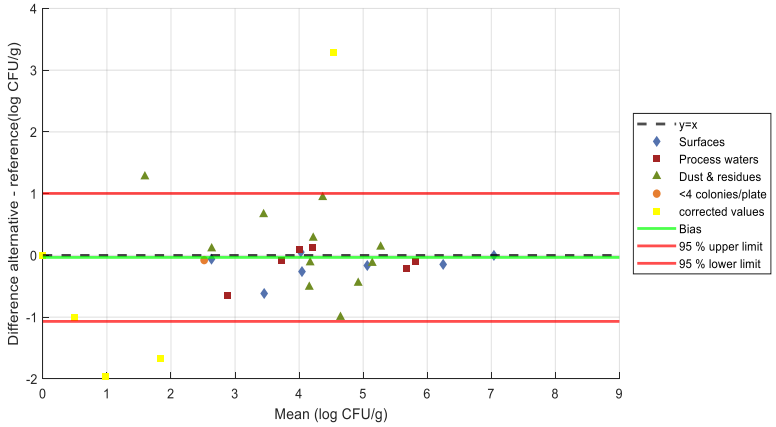
2 plates



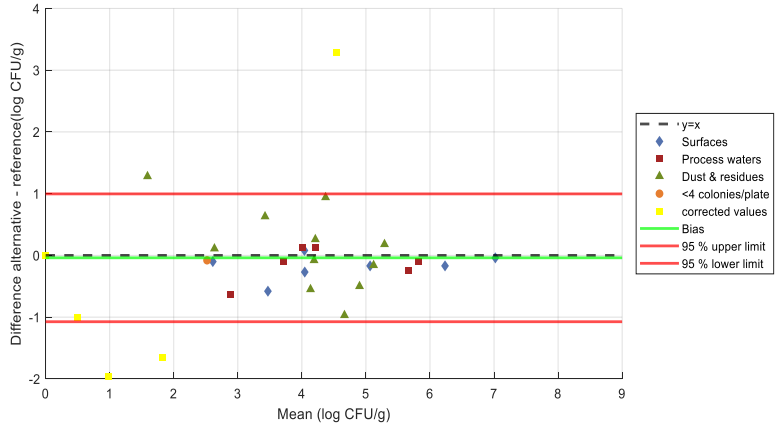
Production environmental samples

Pour plate method

72 h **1 plate**



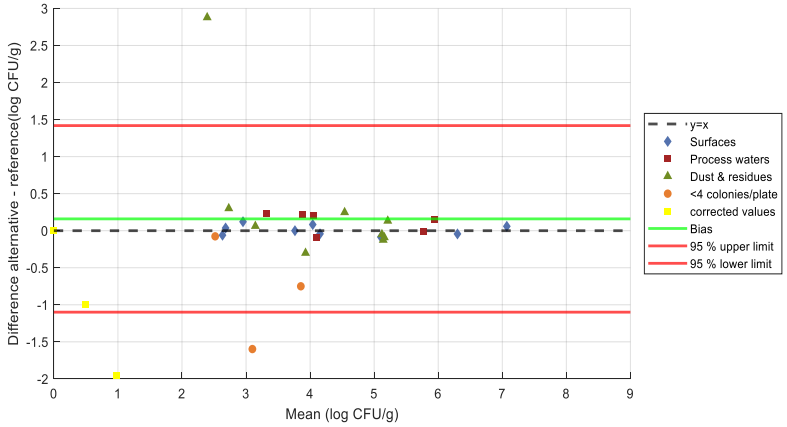
2 plates



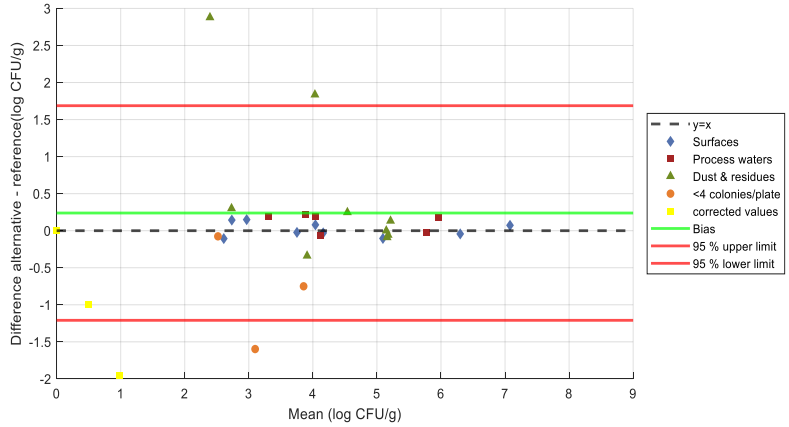
Production environmental samples

Spreading method

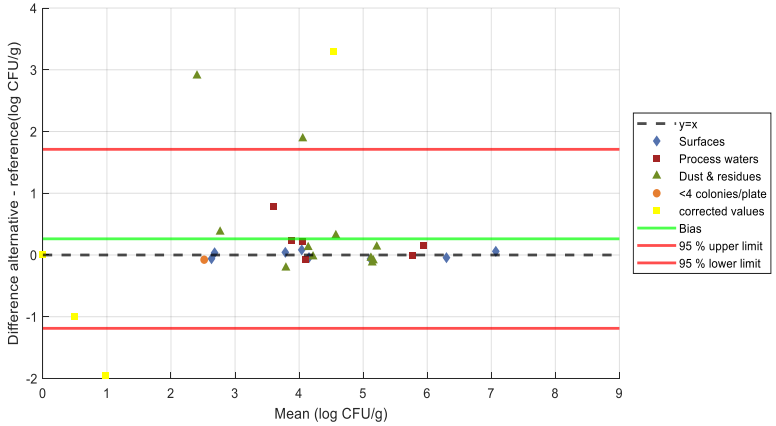
54 h 1 plate



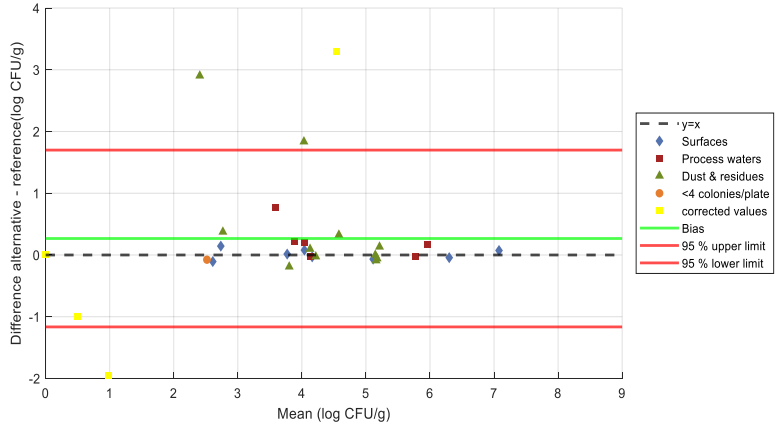
2 plates



72 h 1 plate



2 plates



Appendix 7 - Accuracy profile study: raw data

Selected plate for single plate interpretation
ISO 7218 (2024) change

Matrix	Strain	Level	N°	ISO 21527-1♦				SYMPHONY AGAR Spreading 54h							SYMPHONY AGAR Spreading 72h						
								Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log (2plates)	Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log (2plates)
				Dilution	CFU/plate	CFU/g rounded	log CFU/g	Dilution	CFU/ plate	CFU/g rounded	log CFU/g	CFU/ g rounded	log CFU/g		Dilution	CFU/ plate	CFU/g rounded	log CFU/g	CFU/g rounded	log CFU/g	
Prémontaise Batch 1 Mesophilic aerobic flora:: 580 CFU/g Aw : 0,9997	*Candida pseudotropicalis Y2*	1	5046	10	23	270	2.43	10	30	300	2.48	300	2.48	0.00	10	32	330	2.52	320	2.51	-0.01
				100	7			100	3						100	4					
			5047	10	44	430	2.63	10	34	330	2.52	340	2.53	0.01	10	37	370	2.57	370	2.57	0.00
				100	3			100	2						100	4					
			5048	10	38	360	2.56	10	37	410	2.61	370	2.57	-0.04	10	37	410	2.61	370	2.57	-0.04
				100	2			100	8						100	8					
			5049	10	31	330	2.52	10	34	360	2.56	340	2.53	-0.02	10	37	390	2.59	370	2.57	-0.02
				100	5			100	6						100	6					
			5050	10	27	290	2.46	10	33	330	2.52	330	2.52	0.00	10	36	360	2.56	360	2.56	0.00
				100	5			100	3						100	3					
		2	5051	100	110	11000	4.04	100	105	10000	4.00	11000	4.04	0.04	100	108	11000	4.04	11000	4.04	0.00
				1000	10			1000	8						1000	8					
			5052	100	88	9100	3.96	100	100	9700	3.99	10000	4.00	0.01	100	101	9900	4.00	10000	4.00	0.00
				1000	12			1000	7						1000	8					
			5053	100	100	10000	4.00	100	81	7800	3.89	8100	3.91	0.02	100	82	7900	3.90	8200	3.91	0.02
				1000	13			1000	5						1000	5					
			5054	100	110	11000	4.04	100	92	9700	3.99	9200	3.96	-0.02	100	99	10000	4.00	9900	4.00	0.00
				1000	12			1000	15						1000	16					
			5055	100	132	13000	4.11	100	90	9100	3.96	9000	3.95	0.00	100	93	9400	3.97	9300	3.97	0.00
				1000	14			1000	10						1000	10					
		3	5056	1000	92	89000	4.95	1000	109	110000	5.04	110000	5.04	0.00	1000	109	110000	5.04	110000	5.04	0.00
				10000	6			10000	9						10000	9					
			5057	1000	104	100000	5.00	1000	80	84000	4.92	80000	4.90	-0.02	1000	80	84000	4.92	80000	4.90	-0.02
				10000	8			10000	12						10000	12					
			5058	1000	94	88000	4.94	1000	83	80000	4.90	83000	4.92	0.02	1000	83	80000	4.90	83000	4.92	0.02
				10000	3			10000	5						10000	5					
			5059	1000	89	94000	4.97	1000	91	92000	4.96	91000	4.96	0.00	1000	92	94000	4.97	92000	4.96	-0.01
				10000	14			10000	10						10000	11					
			5060	1000	100	110000	5.04	1000	84	82000	4.91	84000	4.92	0.01	1000	85	83000	4.92	85000	4.93	0.01
				10000	16			10000	6						10000	6					

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

Matrix	Strain	Level	N°	ISO 21527-1♦				SYMPHONY AGAR Spreading 54h							SYMPHONY AGAR Spreading 72h						
								Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log (2plates)	Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log (2plates)
				Dilution	CFU/plate	CFU/g rounded	log CFU/g	Dilution	CFU/ plate	CFU/g rounded	log CFU/g	CFU/ g rounded	log CFU/g		Dilution	CFU/ plate	CFU/g rounded	log CFU/g	CFU/g rounded	log CFU/g	
Piémontaise Lot 2 Mesophilic aerobic flora: 1500 CFU/g Aw : 0,9997	*Candida pseudotropicalis Y2*	1	5061	10	21	230	2.36	10	38	390	2.59	380	2.58	-0.01	10	39	410	2.61	390	2.59	-0.02
				100	4			100	5						100	6					
			5062	10	27	290	2.46	10	42	460	2.66	420	2.62	-0.04	10	43	460	2.66	430	2.63	-0.03
				100	5			100	8						100	8					
			5063	10	33	350	2.54	10	35	360	2.56	350	2.54	-0.01	10	37	380	2.58	370	2.57	-0.01
				100	5			100	4						100	5					
			5064	10	32	340	2.53	10	39	380	2.58	390	2.59	0.01	10	40	390	2.59	400	2.60	0.01
				100	5			100	3						100	3					
			5065	10	37	360	2.56	10	34	410	2.61	340	2.53	-0.08	10	36	430	2.63	360	2.56	-0.08
				100	3			100	11						100	11					
		2	5066	100	71	7100	3.85	100	88	8200	3.91	8800	3.94	0.03	100	89	8300	3.92	8900	3.95	0.03
				1000	7			1000	2						1000	2					
			5067	100	122	12000	4.08	100	105	10000	4.00	11000	4.04	0.04	100	106	10000	4.00	11000	4.04	0.04
				1000	3			1000	7						1000	8					
			5068	100	97	9600	3.98	100	57	5700	3.76	5700	3.76	0.00	100	62	6300	3.80	6200	3.79	-0.01
				1000	9			1000	6						1000	7					
			5069	100	86	9000	3.95	100	80	8300	3.92	8000	3.90	-0.02	100	80	8400	3.92	8000	3.90	-0.02
				1000	13			1000	11						1000	12					
			5070	100	124	13000	4.11	100	80	8700	3.94	8000	3.90	-0.04	100	82	8900	3.95	8200	3.91	-0.04
				1000	14			1000	16						1000	16					
		3	5071	1000	93	87000	4.94	1000	97	93000	4.97	97000	4.99	0.02	1000	98	95000	4.98	98000	4.99	0.01
				10000	3			10000	5						10000	6					
			5072	1000	98	98000	4.99	1000	109	100000	5.00	110000	5.04	0.04	1000	109	110000	5.04	110000	5.04	0.00
				10000	0			10000	1						10000	1					
			5073	1000	108	110000	5.04	1000	119	120000	5.08	120000	5.08	0.00	1000	119	120000	5.08	120000	5.08	0.00
				10000	9			10000	9						10000	10					
			5074	1000	99	95000	4.98	1000	71	68000	4.83	71000	4.85	0.02	1000	75	72000	4.86	75000	4.88	0.02
				10000	6			10000	4						10000	4					
			5075	1000	82	79000	4.90	1000	85	87000	4.94	85000	4.93	-0.01	1000	85	87000	4.94	85000	4.93	-0.01
				10000	5			10000	11						10000	11					

Matrix	Strain	Level	N°	ISO 21527-1♦				SYMPHONY AGAR Pour Plate 54h							SYMPHONY AGAR Pour Plate 72h						
								Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log (2plates)	Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log (2plates)
				Dilution	CFU/plate	CFU/g rounded	log CFU/g	Dilution	CFU/plate	CFU/g rounded	log CFU/g	CFU/g rounded	log CFU/g		Dilution	CFU/plate	CFU/g rounded	log CFU/g	CFU/g rounded	log CFU/g	
Piémontaise Batch 1 Mesophilic aerobic flora: 580 CFU/g Aw : 0,9997	*Candida pseudotropicalis Y2*	1	5046	10	23	270	2.43	10	24	230	2.36	240	2.38	0.02	10	25	260	2.41	250	2.40	-0.02
				100	7			100	1						100	3					
			5047	10	44	430	2.63	10	22	220	2.34	220	2.34	0.00	10	22	220	2.34	220	2.34	0.00
				100	3			100	2						100	2					
			5048	10	38	360	2.56	10	15	150	2.18	150	2.18	0.00	10	15	150	2.18	150	2.18	0.00
				100	2			100	1						100	1					
			5049	10	31	330	2.52	10	24	230	2.36	240	2.38	0.02	10	28	260	2.41	280	2.45	0.03
				100	5			100	1						100	1					
			5050	10	27	290	2.46	10	17	160	2.20	170	2.23	0.03	10	17	160	2.20	170	2.23	0.03
				100	5			100	0						100	0					
		2	5051	100	110	11000	4.04	100	57	5500	3.74	5700	3.76	0.02	100	57	5500	3.74	5700	3.76	0.02
				1000	10			1000	3						1000	3					
			5052	100	88	9100	3.96	100	57	6000	3.78	5700	3.76	-0.02	100	59	6200	3.79	5900	3.77	-0.02
				1000	12			1000	9						1000	9					
			5053	100	100	10000	4.00	100	71	7300	3.86	7100	3.85	-0.01	100	71	7300	3.86	7100	3.85	-0.01
				1000	13			1000	9						1000	9					
			5054	100	110	11000	4.04	100	74	7500	3.88	7400	3.87	-0.01	100	75	7500	3.88	7500	3.88	0.00
				1000	12			1000	8						1000	8					
			5055	100	132	13000	4.11	100	77	7300	3.86	7700	3.89	0.02	100	79	7500	3.88	7900	3.90	0.02
				1000	14			1000	3						1000	3					
		3	5056	1000	92	89000	4.95	1000	51	51000	4.71	51000	4.71	0.00	1000	53	53000	4.72	53000	4.72	0.00
				10000	6			10000	5						10000	5					
			5057	1000	104	100000	5.00	1000	54	54000	4.73	54000	4.73	0.00	1000	54	55000	4.74	54000	4.73	-0.01
				10000	8			10000	5						10000	6					
			5058	1000	94	88000	4.94	1000	52	55000	4.74	52000	4.72	-0.02	1000	52	55000	4.74	52000	4.72	-0.02
				10000	3			10000	9						10000	9					
			5059	1000	89	94000	4.97	1000	62	62000	4.79	62000	4.79	0.00	1000	62	62000	4.79	62000	4.79	0.00
				10000	14			10000	6						10000	6					
			5060	1000	100	110000	5.04	1000	53	50000	4.70	53000	4.72	0.03	1000	53	50000	4.70	53000	4.72	0.03
				10000	16			10000	2						10000	2					

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

Matrix	Strain	Level	N°	ISO 21527-1♦				SYMPHONY AGAR Pour Plate											
								54h								72h							
								Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log (2plates)	Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log (2plates)
				Dilution	CFU/plate	CFU/g rounded	log CFU/g	Dilution	CFU/plate	CFU/g rounded	log CFU/g	CFU/g rounded	log CFU/g		Dilution	CFU/plate	CFU/g rounded	log CFU/g	CFU/g rounded	log CFU/g	
Piémontaise Batch 2 Mesophilic aerobic flora: 1500 CFU/g Aw : 0,9997	*Candida pseudotropicalis* Y2	1	5061	10	21	230	2.36	10	27	270	2.43	270	2.43	0.00	10	27	270	2.43	270	2.43	0.00
				100	4			100	3						100	3					
			5062	10	27	290	2.46	10	22	230	2.36	220	2.34	-0.02	10	24	250	2.40	240	2.38	-0.02
				100	5			100	3						100	3					
			5063	10	33	350	2.54	10	31	310	2.49	310	2.49	0.00	10	33	330	2.52	330	2.52	0.00
				100	5			100	3						100	3					
			5064	10	32	340	2.53	10	34	340	2.53	340	2.53	0.00	10	35	350	2.54	350	2.54	0.00
				100	5			100	3						100	3					
			5065	10	37	360	2.56	10	29	290	2.46	290	2.46	0.00	10	29	300	2.48	290	2.46	-0.01
				100	3			100	3						100	4					
		2	5066	100	71	7100	3.85	100	58	5900	3.77	5800	3.76	-0.01	100	58	5900	3.77	5800	3.76	-0.01
				1000	7			1000	7						1000	7					
			5067	100	122	12000	4.08	100	45	4900	3.69	4500	3.65	-0.04	100	46	5100	3.71	4600	3.66	-0.04
				1000	3			1000	9						1000	10					
			5068	100	97	9600	3.98	100	55	5500	3.74	5500	3.74	0.00	100	55	5500	3.74	5500	3.74	0.00
				1000	9			1000	6						1000	6					
			5069	100	86	9000	3.95	100	86	8500	3.93	8600	3.93	0.01	100	86	8500	3.93	8600	3.93	0.01
				1000	13			1000	7						1000	7					
			5070	100	124	13000	4.11	100	77	7800	3.89	7700	3.89	-0.01	100	77	7800	3.89	7700	3.89	-0.01
				1000	14			1000	9						1000	9					
		3	5071	1000	93	87000	4.94	1000	37	40000	4.60	37000	4.57	-0.03	1000	39	42000	4.62	39000	4.59	-0.03
				10000	3			10000	7						10000	7					
			5072	1000	98	98000	4.99	1000	46	46000	4.66	46000	4.66	0.00	1000	48	48000	4.68	48000	4.68	0.00
				10000	0			10000	5						10000	5					
			5073	1000	108	110000	5.04	1000	45	45000	4.65	45000	4.65	0.00	1000	45	45000	4.65	45000	4.65	0.00
				10000	9			10000	4						10000	4					
			5074	1000	99	95000	4.98	1000	52	53000	4.72	52000	4.72	-0.01	1000	52	53000	4.72	52000	4.72	-0.01
				10000	6			10000	6						10000	6					
			5075	1000	82	79000	4.90	1000	47	52000	4.72	47000	4.67	-0.04	1000	47	52000	4.72	47000	4.67	-0.04
				10000	5			10000	10						10000	10					

Matrix	Strain	Level	N°	ISO 21527-1♦				SYMPHONY AGAR Spreading 54h							72h						
								Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log (2plates)	Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log (2plates)
				Dilution	CFU/plate	CFU/g rounded	log CFU/g	Dilution	CFU/plate	CFU/g rounded	log CFU/g	CFU/g rounded	log CFU/g		Dilution	CFU/plate	CFU/g rounded	log CFU/g	CFU/g rounded	log CFU/g	
White cheese Batch 1 Mesophilic aerobic flora: 110 CFU/g Aw : 0,9976	*Saccharomyces cerevisiae Ad999*	1	5208	10	36	370	2.57	10	29	320	2.51	290	2.46	-0.04	10	30	330	2.52	300	2.48	-0.04
				100	5			100	6						100	6					
			5209	10	45	430	2.63	10	44	460	2.66	440	2.64	-0.02	10	46	470	2.67	460	2.66	-0.01
				100	2			100	6						100	6					
			5210	10	45	430	2.63	10	40	400	2.60	400	2.60	0.00	10	41	410	2.61	410	2.61	0.00
				100	2			100	4						100	4					
			5211	10	41	390	2.59	10	28	300	2.48	280	2.45	-0.03	10	30	320	2.51	300	2.48	-0.03
				100	2			100	5						100	5					
			5212	10	45	440	2.64	10	33	330	2.52	330	2.52	0.00	10	33	330	2.52	330	2.52	0.00
				100	3			100	16						100	16					
		2	5213	100	106	11000	4.04	1000	20	20000	4.30	20000	4.30	0.00	1000	20	20000	4.30	20000	4.30	0.00
				1000	11			10000	2						10000	2					
			5214	100	134	14000	4.15	1000	12	11000	4.04	12000	4.08	0.04	1000	12	11000	4.04	12000	4.08	0.04
				1000	16			10000	0						10000	0					
			5215	100	111	11000	4.04	100	138	13000	4.11	14000	4.15	0.03	100	140	13000	4.11	14000	4.15	0.03
				1000	10			1000	7						1000	7					
			5216	100	87	9500	3.98	1000	19	18000	4.26	19000	4.28	0.02	1000	29	27000	4.43	29000	4.46	0.03
				1000	17			10000	1						10000	1					
			5217	100	100	11000	4.04	100	85	8500	3.93	8500	3.93	0.00	100	87	8700	3.94	8700	3.94	0.00
				1000	18			1000	9						1000	9					
		3	5218	1000	69	73000	4.86	10000	12	120000	5.08	120000	5.08	0.00	10000	12	120000	5.08	120000	5.08	0.00
				10000	11			100000	1						100000	1					
			5219	1000	94	94000	4.97	1000	70	68000	4.83	70000	4.85	0.01	1000	70	68000	4.83	70000	4.85	0.01
				10000	9			10000	5						10000	5					
			5220	1000	61	62000	4.79	10000	10	100000	5.00	100000	5.00	0.00	10000	10	100000	5.00	100000	5.00	0.00
				10000	7			100000	1						100000	1					
			5221	1000	110	110000	5.04	10000	17	180000	5.26	170000	5.23	-0.02	10000	17	180000	5.26	170000	5.23	-0.02
				10000	10			100000	3						100000	3					
			5222	1000	79	83000	4.92	10000	11	100000	5.00	110000	5.04	0.04	10000	11	100000	5.00	110000	5.04	0.04
				10000	12			100000	0						100000	0					

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

Matrix	Strain	Level	N°	ISO 21527-1♦				SYMPHONY AGAR Spreading													
								54h							72h						
				Enumeration				Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log (2plates)	Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log (2plates)
				Dilution	CFU/plate	CFU/g rounded	log CFU/g	Dilution	CFU/plate	CFU/g rounded	log CFU/g	CFU/g rounded	log CFU/g		Dilution	CFU/plate	CFU/g rounded	log CFU/g	CFU/g rounded	log CFU/g	
White cheese Batch 2 Mesophilic aerobic flora: 150 CFU/g Aw : 0,9997	*Saccharomyces cerevisiae Ad999*	1	5223	10	28	290	2.46	10	41	410	2.61	410	2.61	0.00	10	43	430	2.63	430	2.63	0.00
				100	4			100	4						100	4					
			5224	10	42	410	2.61	10	46	440	2.64	460	2.66	0.02	10	46	440	2.64	460	2.66	0.02
				100	3			100	2						100	2					
			5225	10	32	350	2.54	10	38	410	2.61	380	2.58	-0.03	10	38	410	2.61	380	2.58	-0.03
				100	6			100	7						100	7					
			5226	10	35	360	2.56	10	44	460	2.66	440	2.64	-0.02	10	44	460	2.66	440	2.64	-0.02
				100	4			100	6						100	6					
			5227	10	37	360	2.56	10	35	360	2.56	350	2.54	-0.01	10	35	360	2.56	350	2.54	-0.01
				100	3			100	4						100	4					
		2	5228	1000	17	16000	4.20	1000	11	10000	4.00	11000	4.04	0.04	1000	11	10000	4.00	11000	4.04	0.04
				10000	1			10000	0						10000	0					
			5229	1000	23	22000	4.34	1000	10	10000	4.00	10000	4.00	0.00	1000	10	10000	4.00	10000	4.00	0.00
				10000	1			10000	1						10000	1					
			5230	100	133	14000	4.15	1000	12	13000	4.11	12000	4.08	-0.03	1000	12	13000	4.11	12000	4.08	-0.03
				1000	19			10000	2						10000	2					
			5231	100	130	13000	4.11	1000	31	28000	4.45	31000	4.49	0.04	1000	31	28000	4.45	31000	4.49	0.04
				1000	29			10000	0						10000	0					
			5232	100	124	12000	4.08	1000	21	21000	4.32	21000	4.32	0.00	1000	21	21000	4.32	21000	4.32	0.00
				1000	3			10000	2						10000	2					
		3	5233	1000	105	110000	5.04	10000	14	140000	5.15	140000	5.15	0.00	10000	14	140000	5.15	140000	5.15	0.00
				10000	0			100000	1						100000	1					
			5234	1000	110	120000	5.08	10000	17	160000	5.20	170000	5.23	0.03	10000	11	110000	5.04	110000	5.04	0.00
				10000	21			100000	1						100000	1					
			5235	1000	101	110000	5.04	10000	8	82000	4.91	80000	4.90	-0.01	10000	8	82000	4.91	80000	4.90	-0.01
				10000	18			100000	1		Ne		Ne		100000	1		Ne		Ne	
			5236	1000	112	120000	5.08	10000	13	130000	5.11	130000	5.11	0.00	10000	13	130000	5.11	130000	5.11	0.00
				10000	18			100000	1						100000	1					
			5237	1000	91	93000	4.97	10000	14	140000	5.15	140000	5.15	0.00	10000	14	140000	5.15	140000	5.15	0.00
				10000	11			100000	1						100000	1					

Matrix	Strain	Level	N°	ISO 21527-1♦				SYMPHONY AGAR Pour Plate 54h							SYMPHONY AGAR Pour Plate 72h						
								Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log (2plates)	Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log (2plates)
				Dilution	CFU/plate	CFU/g rounded	log CFU/g	Dilution	CFU/plate	CFU/g rounded	log CFU/g	CFU/g rounded	log CFU/g		Dilution	CFU/plate	CFU/g rounded	log CFU/g	CFU/g rounded	log CFU/g	
White cheese Batch 1 Mesophilic aerobic flora: 110 CFU/g Aw : 0,9976	*Saccharomyces cerevisiae Ad999*	1	5208	10	36	370	2.57	10	19	200	2.30	190	2.28	-0.02	10	22	230	2.36	220	2.34	-0.02
				100	5			100	3						100	3					
			5209	10	45	430	2.63	10	21	230	2.36	210	2.32	-0.04	10	22	240	2.38	220	2.34	-0.04
				100	2			100	4						100	4					
			5210	10	45	430	2.63	10	33	350	2.54	330	2.52	-0.03	10	34	350	2.54	340	2.53	-0.01
				100	2			100	5						100	5					
			5211	10	41	390	2.59	10	39	370	2.57	390	2.59	0.02	10	40	380	2.58	400	2.60	0.02
				100	2			100	2						100	2					
			5212	10	45	440	2.64	10	23	240	2.38	230	2.36	-0.02	10	25	260	2.41	250	2.40	-0.02
				100	3			100	3						100	4					
		2	5213	100	106	11000	4.04	100	68	6600	3.82	6800	3.83	0.01	100	68	6700	3.83	6800	3.83	0.01
				1000	11			1000	5						1000	6					
			5214	100	134	14000	4.15	100	91	9100	3.96	9100	3.96	0.00	100	91	9100	3.96	9100	3.96	0.00
				1000	16			1000	9						1000	9					
			5215	100	111	11000	4.04	100	86	8500	3.93	8600	3.93	0.01	100	140	14000	4.15	14000	4.15	0.00
				1000	10			1000	7						1000	10					
			5216	100	87	9500	3.98	1000	12	12000	4.08	12000	4.08	0.00	1000	12	12000	4.08	12000	4.08	0.00
				1000	17			10000	1						10000	1					
			5217	100	100	11000	4.04	1000	10	10000	4.00	10000	4.00	0.00	1000	12	12000	4.08	12000	4.08	0.00
				1000	18			10000	1						10000	1					
		3	5218	1000	69	73000	4.86	10000	13	140000	5.15	130000	5.11	-0.03	10000	13	140000	5.15	130000	5.11	-0.03
				10000	11			100000	2						100000	2					
			5219	1000	94	94000	4.97	1000	68	70000	4.85	68000	4.83	-0.01	1000	68	70000	4.85	68000	4.83	-0.01
				10000	9			10000	9						10000	9					
			5220	1000	61	62000	4.79	10000	11	120000	5.08	110000	5.04	-0.04	10000	12	130000	5.11	120000	5.08	-0.03
				10000	7			100000	2						100000	2					
			5221	1000	110	110000	5.04	10000	12	150000	5.18	120000	5.08	-0.10	10000	12	150000	5.18	120000	5.08	-0.10
				10000	10			100000	4						100000	5					
			5222	1000	79	83000	4.92	10000	13	140000	5.15	130000	5.11	-0.03	10000	13	140000	5.15	130000	5.11	-0.03
				10000	12			100000	2						100000	2					

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

Matrix	Strain	Level	N°	ISO 21527-1♦				SYMPHONY AGAR											
								Pour Plate											
								54h							72h				
								Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log (2plates)	Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log (2plates)
				Dilution	CFU/plate	CFU/g rounded	log CFU/g	Dilution	CFU/plate	CFU/g rounded	log CFU/g	CFU/g rounded	log CFU/g		Dilution	CFU/plate	CFU/g rounded	log CFU/g	CFU/g rounded	log CFU/g	
White cheese Batch 2 Mesophilic aerobic flora: 150 CFU/g Aw : 0,9997	*Saccharomyces cerevisiae Ad999*	1	5223	10	28	290	2.46	10	27	310	2.49	270	2.43	-0.06	10	30	340	2.53	300	2.48	-0.05
				100	4			100	7						100	7					
			5224	10	42	410	2.61	10	45	450	2.65	450	2.65	0.00	10	46	460	2.66	460	2.66	0.00
				100	3			100	4						100	4					
			5225	10	32	350	2.54	10	37	360	2.56	370	2.57	0.01	10	39	370	2.57	390	2.59	0.02
				100	6			100	2						100	2					
			5226	10	35	360	2.56	10	45	450	2.65	450	2.65	0.00	10	45	460	2.66	450	2.65	-0.01
				100	4			100	4						100	5					
			5227	10	37	360	2.56	10	39	390	2.59	390	2.59	0.00	10	40	370	2.57	400	2.60	0.03
				100	3			100	0						100	1					
		2	5228	1000	17	16000	4.20	1000	14	14000	4.15	14000	4.15	0.00	1000	14	14000	4.15	14000	4.15	0.00
				10000	1			10000	1						10000	1					
			5229	1000	23	22000	4.34	100	71	7200	3.86	7100	3.85	-0.01	100	71	7200	3.86	7100	3.85	-0.01
				10000	1			1000	8						1000	8					
			5230	100	133	14000	4.15	100	66	6700	3.83	6600	3.82	-0.01	100	66	6700	3.83	6600	3.82	-0.01
				1000	19			1000	8						1000	8					
			5231	100	130	13000	4.11	1000	19	18000	4.26	19000	4.28	0.02	1000	19	18000	4.26	19000	4.28	0.02
				1000	29			10000	1						10000	1					
			5232	100	124	12000	4.08	1000	17	16000	4.20	17000	4.23	0.03	1000	18	17000	4.23	18000	4.26	0.02
				1000	3			10000	1						10000	1					
		3	5233	1000	105	110000	5.04	10000	10	100000	5.00	100000	5.00	0.00	10000	10	100000	5.00	100000	5.00	0.00
				10000	0			100000	1						100000	1					
			5234	1000	110	120000	5.08	1000	71	75000	4.88	71000	4.85	-0.02	1000	72	75000	4.88	72000	4.86	-0.02
				10000	21			10000	11						10000	11					
			5235	1000	101	110000	5.04	10000	12	120000	5.08	120000	5.08	0.00	10000	12	120000	5.08	120000	5.08	0.00
				10000	18			100000	1						100000	1					
			5236	1000	112	120000	5.08	1000	59	63000	4.80	59000	4.77	-0.03	1000	59	63000	4.80	59000	4.77	-0.03
				10000	18			10000	10						10000	10					
			5237	1000	91	93000	4.97	10000	11	140000	5.15	110000	5.04	-0.10	10000	11	150000	5.18	110000	5.04	-0.13
				10000	11			100000	4						100000	5					

Matrix	Strain	Level	N°	ISO 21527-1♦				SYMPHONY AGAR Spreading 54h							72h						
								Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log (2plates)	Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate) -log (2plates)
				Dilution	CFU/plate	CFU/g rounded	log CFU/g	Dilution	CFU/plate	CFU/g rounded	log CFU/g	CFU/g rounded	log CFU/g		Dilution	CFU/plate	CFU/g rounded	log CFU/g	CFU/g rounded	log CFU/g	
Liquid egg Batch 1 Mesophilic aerobic flora: <10 CFU/ml Aw : 0,9997	*Penicillium rubens Ad2861*	1	5296	10	21	190	2.28	10	26	250	2.40	260	2.41	0.02	10	26	250	2.40	260	2.41	0.02
				100	0			100	1						100	1					
			5297	10	13	130	2.11	10	13	130	2.11	130	2.11	0.00	10	18	170	2.23	180	2.26	0.02
				100	1			100	1						100	1					
			5298	10	17	160	2.20	10	13	140	2.15	130	2.11	-0.03	10	13	140	2.15	130	2.11	-0.03
				100	1			100	2						100	2					
			5299	10	15	160	2.20	10	30	300	2.48	300	2.48	0.00	10	30	300	2.48	300	2.48	0.00
				100	3			100	3						100	3					
			5300	10	24	250	2.40	10	21	210	2.32	210	2.32	0.00	10	21	210	2.32	210	2.32	0.00
				100	3			100	2						100	2					
		2	5301	100	29	3400	3.53	100	53	5400	3.73	5300	3.72	-0.01	100	53	5400	3.73	5300	3.72	-0.01
				1000	8			1000	6						1000	6					
			5302	100	29	2900	3.46	100	50	5500	3.74	5000	3.70	-0.04	100	50	5500	3.74	5000	3.70	-0.04
				1000	3			1000	10						1000	10					
			5303	100	48	4900	3.69	100	44	4100	3.61	4400	3.64	0.03	100	44	4600	3.66	4400	3.64	-0.02
				1000	6			1000	1						1000	7					
			5304	100	61	6100	3.79	100	45	4600	3.66	4500	3.65	-0.01	100	45	4600	3.66	4500	3.65	-0.01
				1000	6			1000	6						1000	6					
			5305	100	48	4500	3.65	100	54	5400	3.73	5400	3.73	0.00	100	54	5400	3.73	5400	3.73	0.00
				1000	2			1000	18						1000	18					
		3	5306	1000	15	14000	4.15	1000	24	24000	4.38	24000	4.38	0.00	1000	24	24000	4.38	24000	4.38	0.00
				10000	0			10000	2						10000	2					
			5307	1000	52	55000	4.74	1000	44	44000	4.64	44000	4.64	0.00	1000	53	52000	4.72	53000	4.72	0.01
				10000	8			10000	4						10000	4					
			5308	1000	53	50000	4.70	1000	77	80000	4.90	77000	4.89	-0.02	1000	77	80000	4.90	77000	4.89	-0.02
				10000	2			10000	11						10000	11					
			5309	1000	47	45000	4.65	1000	43	42000	4.62	43000	4.63	0.01	1000	43	42000	4.62	43000	4.63	0.01
				10000	3			10000	3						10000	3					
			5310	1000	70	71000	4.85	1000	39	40000	4.60	39000	4.59	-0.01	1000	39	40000	4.60	39000	4.59	-0.01
				10000	8			10000	5						10000	5					

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

Matrix	Strain	Level	N°	ISO 21527-1♦				SYMPHONY AGAR Spreading 54h							SYMPHONY AGAR Spreading 72h						
								Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log (2plates)	Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate) -log (2plates)
				Dilution	CFU/plate	CFU/g rounded	log CFU/g	Dilution	CFU/plate	CFU/g rounded	log CFU/g	CFU/g rounded	log CFU/g		Dilution	CFU/plate	CFU/g rounded	log CFU/g	CFU/g rounded	log CFU/g	
Liquid egg Batch 2 Mesophilic aerobic flora: <10 CFU/ml Aw : 0,9997	*Penicillium rubens Ad2861*	1	5311	10	22	210	2.32	10	16	150	2.18	160	2.20	0.03	10	16	150	2.18	160	2.20	0.03
				100	1			100	0						100	0					
			5312	10	14	160	2.20	10	14	160	2.20	140	2.15	-0.06	10	17	190	2.28	170	2.23	-0.05
				100	3			100	4						100	4					
			5313	10	16	160	2.20	10	13	130	2.11	130	2.11	0.00	10	13	170	2.23	130	2.11	-0.12
				100	1			100	1						100	6					
			5314	10	12	110	2.04	10	17	160	2.20	170	2.23	0.03	10	17	160	2.20	170	2.23	0.03
				100	0			100	0						100	0					
			5315	10	22	230	2.36	10	19	180	2.26	190	2.28	0.02	10	19	180	2.26	190	2.28	0.02
				100	3			100	1						100	1					
		2	5316	100	48	4500	3.65	100	20	2000	3.30	2000	3.30	0.00	100	20	2700	3.43	2000	3.30	-0.13
				1000	2			1000	9						1000	10					
			5317	100	65	6300	3.80	100	63	6500	3.81	6300	3.80	-0.01	100	63	6500	3.81	6300	3.80	-0.01
				1000	4			1000	8						1000	9					
			5318	100	92	8900	3.95	100	62	6400	3.81	6200	3.79	-0.01	100	62	6400	3.81	6200	3.79	-0.01
				1000	6			1000	8						1000	8					
			5319	100	80	8100	3.91	100	67	6700	3.83	6700	3.83	-0.05	100	67	6700	3.83	6700	3.83	0.00
				1000	9			1000	15						1000	15					
			5320	100	87	8300	3.92	100	61	6100	3.79	6100	3.79	0.00	100	61	6100	3.79	6100	3.79	0.00
				1000	4			1000	6						1000	6					
		3	5321	1000	52	55000	4.74	1000	49	46000	4.66	49000	4.69	0.03	1000	50	47000	4.67	50000	4.70	0.03
				10000	8			10000	2						10000	2					
			5322	1000	59	59000	4.77	1000	60	64000	4.81	60000	4.78	-0.03	1000	60	64000	4.81	60000	4.78	-0.03
				10000	6			10000	10						10000	10					
			5323	1000	54	52000	4.72	1000	51	48000	4.68	51000	4.71	0.03	1000	51	48000	4.68	51000	4.71	0.03
				10000	3			10000	2						10000	2					
			5324	1000	48	45000	4.65	1000	44	41000	4.61	44000	4.64	0.03	1000	44	41000	4.61	44000	4.64	0.03
				10000	2			10000	1						10000	1					
			5325	1000	61	58000	4.76	1000	67	68000	4.83	67000	4.83	-0.01	1000	67	68000	4.83	67000	4.83	-0.01
				10000	3			10000	8						10000	8					

Matrix	Strain	Level	N°	ISO 21527-1♦				SYMPHONY AGAR Pour Plate							54h						72h					
								Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate) -log (2plates)	Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate) -log (2plates)
				Dilution	CFU/plate	CFU/g rounded	log CFU/g	Dilution	CFU/plate	CFU/g rounded	log CFU/g	CFU/g rounded	log CFU/g		Dilution	CFU/plate	CFU/g rounded	log CFU/g	CFU/g rounded	log CFU/g	
Liquid egg Batch 1 Mesophilic aerobic flora: <10 CFU/ml Aw : 0,9997	*Penicillium rubens Ad2861*	1	5296	10	21	190	2.28	10	11	120	2.08	110	2.04	-0.04	10	14	160	2.20	140	2.15	-0.06
				100	0			100	2						100	3					
			5297	10	13	130	2.11	10	11	100	2.00	110	2.04	0.04	10	14	130	2.11	140	2.15	0.03
				100	1			100	0						100	0					
			5298	10	17	160	2.20	10	11	110	2.04	110	2.04	0.00	10	16	160	2.20	160	2.20	0.00
				100	1			100	1						100	1					
			5299	10	15	160	2.20	10	22	230	2.36	220	2.34	-0.02	10	22	230	2.36	220	2.34	-0.02
				100	3			100	3						100	3					
			5300	10	24	250	2.40	10	8	82	1.91	80	1.90	-0.01	10	10	100	2.00	100	2.00	0.00
				100	3			100	1		Ne		Ne		100	1					
		2	5301	100	29	3400	3.53	100	31	3000	3.48	3100	3.49	0.01	100	31	3000	3.48	3100	3.49	0.01
				1000	8			1000	2						1000	2					
			5302	100	29	2900	3.46	100	45	4400	3.64	4500	3.65	0.01	100	45	4500	3.65	4500	3.65	0.00
				1000	3			1000	3						1000	4					
			5303	100	48	4900	3.69	100	58	6000	3.78	5800	3.76	-0.01	100	63	6500	3.81	6300	3.80	-0.01
				1000	6			1000	8						1000	8					
			5304	100	61	6100	3.79	100	53	5400	3.73	5300	3.72	-0.01	100	53	5400	3.73	5300	3.72	-0.01
				1000	6			1000	6						1000	6					
			5305	100	48	4500	3.65	100	47	4500	3.65	4700	3.67	0.02	100	47	4500	3.65	4700	3.67	0.02
				1000	2			1000	3						1000	3					
		3	5306	1000	15	14000	4.15	1000	50	46000	4.66	50000	4.70	0.04	1000	50	47000	4.67	50000	4.70	0.03
				10000	0			10000	1						10000	2					
			5307	1000	52	55000	4.74	1000	44	42000	4.62	44000	4.64	0.02	1000	44	42000	4.62	44000	4.64	0.02
				10000	8			10000	2						10000	2					
			5308	1000	53	50000	4.70	1000	55	52000	4.72	55000	4.74	0.02	1000	55	52000	4.72	55000	4.74	0.02
				10000	2			10000	2						10000	2					
			5309	1000	47	45000	4.65	1000	32	33000	4.52	32000	4.51	-0.01	1000	32	33000	4.52	32000	4.51	-0.01
				10000	3			10000	4						10000	4					
			5310	1000	70	71000	4.85	1000	44	43000	4.63	44000	4.64	0.01	1000	44	43000	4.63	44000	4.64	0.01
				10000	8			10000	3						10000	3					

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

Matrix	Strain	Level	N°	ISO 21527-1♦				SYMPHONY AGAR Pour Plate 54h							SYMPHONY AGAR Pour Plate 72h						
								Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate) -log (2plates)	Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate) -log (2plates)
				Dilution	CFU/plate	CFU/g rounded	log CFU/g	Dilution	CFU/plate	CFU/g rounded	log CFU/g	CFU/g rounded	log CFU/g		Dilution	CFU/plate	CFU/g rounded	log CFU/g	CFU/g rounded	log CFU/g	
Liquid egg Batch 2 Mesophilic aerobic flora: <10 CFU/ml Aw : 0,9997	*Penicillium rubens Ad2861*	1	5311	10	22	210	2.32	10	8	91	1.96	80	1.90	-0.06	10	8	91	1.96	80	1.90	-0.06
				100	1			100	2		Ne		Ne		100	2		Ne		Ne	
			5312	10	14	160	2.20	10	13	130	2.11	130	2.11	0.00	10	13	130	2.11	130	2.11	0.00
				100	3			100	1						100	1					
			5313	10	16	160	2.20	10	14	150	2.18	140	2.15	-0.03	10	14	150	2.18	140	2.15	-0.03
				100	1			100	2						100	2					
			5314	10	12	110	2.04	10	12	130	2.11	120	2.08	-0.03	10	14	150	2.18	140	2.15	-0.03
				100	0			100	2						100	2					
			5315	10	22	230	2.36	10	8	91	1.96	80	1.90	-0.06	10	8	91	1.96	80	1.90	-0.06
				100	3			100	2		Ne		Ne		100	2		Ne		Ne	
		2	5316	100	48	4500	3.65	100	41	4100	3.61	4100	3.61	0.00	100	41	4100	3.61	4100	3.61	0.00
				1000	2			1000	4						1000	4					
			5317	100	65	6300	3.80	100	44	4900	3.69	4400	3.64	-0.05	100	44	4900	3.69	4400	3.64	-0.05
				1000	4			1000	10						1000	10					
			5318	100	92	8900	3.95	100	55	5100	3.71	5500	3.74	0.03	100	55	5100	3.71	5500	3.74	0.03
				1000	6			1000	1						1000	1					
			5319	100	80	8100	3.91	100	53	5000	3.70	5300	3.72	0.03	100	53	5000	3.70	5300	3.72	0.03
				1000	9			1000	2						1000	2					
			5320	100	87	8300	3.92	100	45	4500	3.65	4500	3.65	0.00	100	45	4500	3.65	4500	3.65	0.00
				1000	4			1000	4						1000	4					
		3	5321	1000	52	55000	4.74	1000	36	36000	4.56	36000	4.56	0.00	1000	39	39000	4.59	39000	4.59	0.00
				10000	8			10000	4						10000	4					
			5322	1000	59	59000	4.77	1000	47	45000	4.65	47000	4.67	0.02	1000	47	45000	4.65	47000	4.67	0.02
				10000	6			10000	2						10000	2					
			5323	1000	54	52000	4.72	1000	46	47000	4.67	46000	4.66	-0.01	1000	49	50000	4.70	49000	4.69	-0.01
				10000	3			10000	6						10000	6					
			5324	1000	48	45000	4.65	1000	38	38000	4.58	38000	4.58	0.00	1000	38	38000	4.58	38000	4.58	0.00
				10000	2			10000	4						10000	4					
			5325	1000	61	58000	4.76	1000	59	57000	4.76	59000	4.77	0.01	1000	62	61000	4.79	62000	4.79	0.01
				10000	3			10000	4						10000	5					

Matrix	Strain	Level	N°	ISO 21527-1♦				SYMPHONY AGAR Spreading 54h							SYMPHONY AGAR Spreading 72h						
								Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log (2plates)	Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log (2plates)
				Dilution	CFU/plate	CFU/g rounded	log CFU/g	Dilution	CFU/plate	CFU/g rounded	log CFU/g	CFU/g rounded	log CFU/g		Dilution	CFU/plate	CFU/g rounded	log CFU/g	CFU/g rounded	log CFU/g	
Apple juice Batch 1 Mesophilic aerobic flora: <1 CFU/g Aw : 0,9862	*Pichia anomala Ad1037*	1	5387	10	12	110	2.04	10	10	91	1.96	100	2.00	0.04	10	12	110	2.04	120	2.08	0.04
				100	0			100	0						100	0					
			5388	10	14	130	2.11	10	14	150	2.18	140	2.15	-0.03	10	14	150	2.18	140	2.15	-0.03
				100	0			100	2						100	2					
			5389	10	14	130	2.11	10	9	100	2.00	90	1.95	-0.05	10	10	110	2.04	100	2.00	-0.04
				100	0			100	2		Ne		Ne		100	2					
			5390	10	13	120	2.08	10	20	190	2.28	200	2.30	0.02	10	20	190	2.28	200	2.30	0.02
				100	0			100	1						100	1					
			5391	10	17	160	2.20	10	15	160	2.20	150	2.18	-0.03	10	18	200	2.30	180	2.26	-0.05
				100	0			100	3						100	4					
		2	5392	100	13	1200	3.08	100	37	4000	3.60	3700	3.57	-0.03	100	39	4200	3.62	3900	3.59	-0.03
				1000	0			1000	7						1000	7					
			5393	100	19	1900	3.28	100	44	4800	3.68	4400	3.64	-0.04	100	44	4800	3.68	4400	3.64	-0.04
				1000	2			1000	9						1000	9					
			5394	100	22	2300	3.36	100	43	4500	3.65	4300	3.63	-0.02	100	44	4500	3.65	4400	3.64	-0.01
				1000	3			1000	6						1000	6					
			5395	100	50	4600	3.66	100	33	3500	3.54	3300	3.52	-0.03	100	33	3500	3.54	3300	3.52	-0.03
				1000	1			1000	5						1000	5					
			5396	100	19	2200	3.34	100	41	4400	3.64	4100	3.61	-0.03	100	41	4400	3.64	4100	3.61	-0.03
				1000	5			1000	7						1000	7					
		3	5397	1000	12	12000	4.08	1000	41	41000	4.61	41000	4.61	0.00	1000	44	44000	4.64	44000	4.64	0.00
				10000	1			10000	4						10000	4					
			5398	1000	16	15000	4.18	1000	25	29000	4.46	25000	4.40	-0.06	1000	26	30000	4.48	26000	4.41	-0.06
				10000	1			10000	7						10000	7					
			5399	1000	12	11000	4.04	1000	20	18000	4.26	20000	4.30	0.05	1000	20	18000	4.26	20000	4.30	0.05
				10000	0			10000	0						10000	0					
			5400	1000	14	13000	4.11	1000	25	27000	4.43	25000	4.40	-0.03	1000	26	28000	4.45	26000	4.41	-0.03
				10000	0			10000	5						10000	5					
			5401	1000	33	32000	4.51	1000	32	33000	4.52	32000	4.51	-0.01	1000	35	35000	4.54	35000	4.54	0.00
				10000	2			10000	4						10000	4					

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

Matrix	Strain	Level	N°	ISO 21527-1♦				SYMPHONY AGAR											
								Spreading											
								54h							72h				
								Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log (2plates)	Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log (2plates)
				Dilution	CFU/plate	CFU/g rounded	log CFU/g	Dilution	CFU/plate	CFU/g rounded	log CFU/g	CFU/g rounded	log CFU/g		Dilution	CFU/plate	CFU/g rounded	log CFU/g	CFU/g rounded	log CFU/g	
Apple juice Batch 2 Mesophilic aerobic flora: <1 CFU/g Aw : 0,9890	*Pichia anomala Ad1037*	1	5402	10	12	110	2.04	10	8	82	1.91	80	1.90	-0.01	10	9	110	2.04	90	1.95	-0.09
				100	0			100	1		Ne		Ne		100	3		Ne		Ne	
			5403	10	14	130	2.11	10	6	55	1.74	60	1.78	0.04	10	6	64	1.81	60	1.78	-0.03
				100	0			100	0		Ne		Ne		100	1		Ne		Ne	
			5404	10	8	73	1.86	10	11	100	2.00	110	2.04	0.04	10	11	100	2.00	110	2.04	0.04
				100	0		Ne	100	0						100	0					
			5405	10	5	45	1.65	10	11	130	2.11	110	2.04	-0.07	10	11	130	2.11	110	2.04	-0.07
				100	0		Ne	100	3						100	3					
			5406	10	12	120	2.08	10	9	91	1.96	90	1.95	-0.01	10	9	91	1.96	90	1.95	-0.01
				100	1			100	1		Ne		Ne		100	1		Ne		Ne	
		2	5407	100	10	1100	3.04	100	47	4600	3.66	4700	3.67	0.01	100	47	4600	3.66	4700	3.67	0.01
				1000	2			1000	4						1000	4					
			5408	100	14	1500	3.18	100	57	6100	3.79	5700	3.76	-0.03	100	57	6100	3.79	5700	3.76	-0.03
				1000	3			1000	10						1000	10					
			5409	100	11	1500	3.18	100	54	5600	3.75	5400	3.73	-0.02	100	56	5900	3.77	5600	3.75	-0.02
				1000	5			1000	8						1000	9					
			5410	100	34	3400	3.53	100	58	5900	3.77	5800	3.76	-0.01	100	59	6000	3.78	5900	3.77	-0.01
				1000	3			1000	7						1000	7					
			5411	100	22	2100	3.32	100	44	4600	3.66	4400	3.64	-0.02	100	45	4700	3.67	4500	3.65	-0.02
				1000	1			1000	7						1000	7					
		3	5412	1000	9	10000	4.00	1000	36	35000	4.54	36000	4.56	0.01	1000	37	36000	4.56	37000	4.57	0.01
				10000	2		Ne	10000	3						10000	3					
			5413	1000	22	23000	4.36	1000	38	35000	4.54	38000	4.58	0.04	1000	39	35000	4.54	39000	4.59	0.05
				10000	3			10000	0						10000	0					
			5414	1000	22	21000	4.32	1000	42	45000	4.65	42000	4.62	-0.03	1000	45	48000	4.68	45000	4.65	-0.03
				10000	1			10000	8						10000	8					
			5415	1000	30	27000	4.43	1000	41	40000	4.60	41000	4.61	0.01	1000	41	40000	4.60	41000	4.61	0.01
				10000	0			10000	3						10000	3					
			5416	1000	25	25000	4.40	1000	26	25000	4.40	26000	4.41	0.02	1000	26	25000	4.40	26000	4.41	0.02
				10000	3			10000	1						10000	1					

Matrix	Strain	Level	N°	ISO 21527-1♦				SYMPHONY AGAR Pour Plate 54h							72h						
								Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log (2plates)	Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log (2plates)
				Dilution	CFU/plate	CFU/g rounded	log CFU/g	Dilution	CFU/plate	CFU/g rounded	log CFU/g	CFU/g rounded	log CFU/g		Dilution	CFU/plate	CFU/g rounded	log CFU/g	CFU/g rounded	log CFU/g	
Apple juice Batch 1 Mesophilic aerobic flora: <1 CFU/g Aw : 0,9862	*Pichia anomala Ad1037*	1	5387	10	12	110	2.04	10	12	110	2.04	120	2.08	0.04	10	12	110	2.04	120	2.08	0.04
				100	0			100	0						100	0					
			5388	10	14	130	2.11	10	9	82	1.91	90	1.95	0.04	10	9	82	1.91	90	1.95	0.04
				100	0			100	0		Ne		Ne		100	0		Ne		Ne	
			5389	10	14	130	2.11	10	7	73	1.86	70	1.85	-0.01	10	7	73	1.86	70	1.85	-0.01
				100	0			100	1		Ne		Ne		100	1		Ne		Ne	
			5390	10	13	120	2.08	10	6	55	1.74	60	1.78	0.04	10	6	55	1.74	60	1.78	0.04
				100	0			100	0		Ne		Ne		100	0		Ne		Ne	
			5391	10	17	160	2.20	10	7	73	1.86	70	1.85	-0.01	10	8	82	1.91	80	1.90	-0.01
				100	0			100	1		Ne		Ne		100	1		Ne		Ne	
		2	5392	100	13	1200	3.08	100	36	3600	3.56	3600	3.56	0.00	100	36	3600	3.56	3600	3.56	0.00
				1000	0			1000	4						1000	4					
			5393	100	19	1900	3.28	100	34	3300	3.52	3400	3.53	0.01	100	34	3400	3.53	3400	3.53	0.00
				1000	2			1000	2						1000	3					
			5394	100	22	2300	3.36	100	33	3500	3.54	3300	3.52	-0.03	100	33	3500	3.54	3300	3.52	-0.03
				1000	3			1000	5						1000	5					
			5395	100	50	4600	3.66	100	31	3100	3.49	3100	3.49	0.00	100	35	3500	3.54	3500	3.54	0.00
				1000	1			1000	3						1000	3					
			5396	100	19	2200	3.34	100	33	3200	3.51	3300	3.52	0.01	100	34	3400	3.53	3400	3.53	0.00
				1000	5			1000	2						1000	3					
		3	5397	1000	12	12000	4.08	1000	21	22000	4.34	21000	4.32	-0.02	1000	26	26000	4.41	26000	4.41	0.00
				10000	1			10000	3						10000	3					
			5398	1000	16	15000	4.18	1000	17	17000	4.23	17000	4.23	0.00	1000	20	22000	4.34	20000	4.30	-0.04
				10000	1			10000	2						10000	4					
			5399	1000	12	11000	4.04	1000	22	22000	4.34	22000	4.34	0.00	1000	22	22000	4.34	22000	4.34	0.00
				10000	0			10000	2						10000	2					
			5400	1000	14	13000	4.11	1000	28	27000	4.43	28000	4.45	0.02	1000	29	28000	4.45	29000	4.46	0.02
				10000	0			10000	2						10000	2					
			5401	1000	33	32000	4.51	1000	27	30000	4.48	27000	4.43	-0.05	1000	29	33000	4.52	29000	4.46	-0.06
				10000	2			10000	6						10000	7					

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

Matrix	Strain	Level	N°	ISO 21527-1♦				SYMPHONY AGAR Pour Plate 54h							72h						
								Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log (2plates)	Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log (2plates)
				Dilution	CFU/plate	CFU/g rounded	log CFU/g	Dilution	CFU/plate	CFU/g rounded	log CFU/g	CFU/g rounded	log CFU/g		Dilution	CFU/plate	CFU/g rounded	log CFU/g	CFU/g rounded	log CFU/g	
Apple juice Batch 2 Mesophilic aerobic flora: <1 CFU/g Aw : 0,9890	*Pichia anomala Ad1037*	1	5402	10	12	110	2.04	10	16	160	2.20	160	2.20	0.00	10	16	160	2.20	160	2.20	0.00
				100	0			100	1						100	1					
			5403	10	14	130	2.11	10	7	64	1.81	70	1.85	0.04	10	8	73	1.86	80	1.90	0.04
				100	0			100	0		Ne		Ne		100	0		Ne		Ne	
			5404	10	8	73	1.86	10	8	73	1.86	80	1.90	0.04	10	9	91	1.96	90	1.95	-0.01
				100	0		Ne	100	0		Ne		Ne		100	1		Ne		Ne	
			5405	10	5	45	1.65	10	11	100	2.00	110	2.04	0.04	10	12	110	2.04	120	2.08	0.04
				100	0		Ne	100	0						100	0					
			5406	10	12	120	2.08	10	10	100	2.00	100	2.00	0.00	10	10	100	2.00	100	2.00	0.00
				100	1			100	1						100	1					
		2	5407	100	10	1100	3.04	100	28	2700	3.43	2800	3.45	0.02	100	35	3500	3.54	3500	3.54	0.00
				1000	2			1000	2						1000	3					
			5408	100	14	1500	3.18	100	40	3900	3.59	4000	3.60	0.01	100	42	4200	3.62	4200	3.62	0.00
				1000	3			1000	3						1000	4					
			5409	100	11	1500	3.18	100	32	3200	3.51	3200	3.51	0.00	100	34	3500	3.54	3400	3.53	-0.01
				1000	5			1000	3						1000	5					
			5410	100	34	3400	3.53	100	47	4500	3.65	4700	3.67	0.02	100	47	4500	3.65	4700	3.67	0.02
				1000	3			1000	2						1000	2					
			5411	100	22	2100	3.32	100	38	3800	3.58	3800	3.58	0.00	100	41	4200	3.62	4100	3.61	-0.01
				1000	1			1000	4						1000	5					
		3	5412	1000	9	10000	4.00	1000	21	20000	4.30	21000	4.32	0.02	1000	24	23000	4.36	24000	4.38	0.02
				10000	2		Ne	10000	1						10000	1					
			5413	1000	22	23000	4.36	1000	21	21000	4.32	21000	4.32	0.00	1000	23	23000	4.36	23000	4.36	0.00
				10000	3			10000	2						10000	2					
			5414	1000	22	21000	4.32	1000	33	30000	4.48	33000	4.52	0.04	1000	33	30000	4.48	33000	4.52	0.04
				10000	1			10000	0						10000	0					
			5415	1000	30	27000	4.43	1000	22	22000	4.34	22000	4.34	0.00	1000	26	25000	4.40	26000	4.41	0.02
				10000	0			10000	2						10000	2					
			5416	1000	25	25000	4.40	1000	19	18000	4.26	19000	4.28	0.02	1000	19	18000	4.26	19000	4.28	0.02
				10000	3			10000	1						10000	1					

Matrix	Strain	Level	N°	ISO 21527-1♦				SYMPHONY AGAR Spreading 54h							SYMPHONY AGAR Spreading 72h						
								Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log (2plates)	Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log (2plates)
				Dilution	CFU/plate	CFU/g rounded	log CFU/g	Dilution	CFU/plate	CFU/g rounded	log CFU/g	CFU/g rounded	log CFU/g		Dilution	CFU/plate	CFU/g rounded	log CFU/g	CFU/g rounded	log CFU/g	
Cake Batch 1 Mesophilic aerobic flora: 10 CFU/g Aw : 0,7376	*Aspergillus candidus Ad1744*	1	5428	10	18	190	2.28	10	16	200	2.30	160	2.20	-0.10	10	22	260	2.41	220	2.34	-0.07
				100	3			100	6						100	6					
			5429	10	35	360	2.56	10	10	100	2.00	100	2.00	0.00	10	19	190	2.28	190	2.28	0.00
				100	4			100	1						100	2					
			5430	10	19	180	2.26	10	14	170	2.23	140	2.15	-0.08	10	15	190	2.28	150	2.18	-0.10
				100	1			100	5						100	6					
			5431	10	30	330	2.52	10	21	260	2.41	210	2.32	-0.09	10	28	330	2.52	280	2.45	-0.07
				100	6			100	7						100	8					
			5432	10	23	260	2.41	10	10	100	2.00	100	2.00	0.00	10	20	200	2.30	200	2.30	0.00
				100	5			100	1						100	2					
		2	5433	100	55	5900	3.77	100	63	6100	3.79	6300	3.80	0.01	100	67	6500	3.81	6700	3.83	0.01
				1000	10			1000	4						1000	5					
			5434	100	70	7200	3.86	100	55	5800	3.76	5500	3.74	-0.02	100	57	6000	3.78	5700	3.76	-0.02
				1000	9			1000	9						1000	9					
			5435	100	61	6600	3.82	100	62	6300	3.80	6200	3.79	-0.01	100	62	6300	3.80	6200	3.79	-0.01
				1000	12			1000	7						1000	7					
			5436	100	76	7800	3.89	100	46	4500	3.65	4600	3.66	0.01	100	46	4500	3.65	4600	3.66	0.01
				1000	10			1000	4						1000	4					
			5437	100	77	7700	3.89	100	63	6100	3.79	6300	3.80	0.01	100	66	6400	3.81	6600	3.82	0.01
				1000	8			1000	4						1000	4					
		3	5438	1000	51	56000	4.75	1000	82	79000	4.90	82000	4.91	0.02	1000	86	85000	4.93	86000	4.93	0.01
				10000	11			10000	5						10000	7					
			5439	1000	40	44000	4.64	1000	69	69000	4.84	69000	4.84	0.00	1000	69	69000	4.84	69000	4.84	0.00
				10000	8			10000	7						10000	7					
			5440	1000	66	66000	4.82	1000	49	47000	4.67	49000	4.69	0.02	1000	49	47000	4.67	49000	4.69	0.02
				10000	7			10000	3						10000	3					
			5441	1000	63	65000	4.81	1000	73	69000	4.84	73000	4.86	0.02	1000	73	72000	4.86	73000	4.86	0.01
				10000	8			10000	3						10000	6					
			5442	1000	62	58000	4.76	1000	69	67000	4.83	69000	4.84	0.01	1000	69	67000	4.83	69000	4.84	0.01
				10000	2			10000	5						10000	5					

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

Matrix	Strain	Level	N°	ISO 21527-1♦				SYMPHONY AGAR Spreading 54h							SYMPHONY AGAR Spreading 72h						
								Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log (2plates)	Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log (2plates)
				Dilution	CFU/plate	CFU/g rounded	log CFU/g	Dilution	CFU/plate	CFU/g rounded	log CFU/g	CFU/g rounded	log CFU/g		Dilution	CFU/plate	CFU/g rounded	log CFU/g	CFU/g rounded	log CFU/g	
Cake Batch 2 Mesophilic aerobic flora: 10 CFU/g Aw : 0,7386	*Aspergillus candidus Ad1744*	1	5443	10	24	240	2.38	10	33	310	2.49	330	2.52	0.03	10	37	350	2.54	370	2.57	0.02
				100	2			100	1						100	1					
			5444	10	25	240	2.38	10	21	220	2.34	210	2.32	-0.02	10	27	270	2.43	270	2.43	0.00
				100	1			100	3						100	3					
			5445	10	19	220	2.34	10	15	150	2.18	150	2.18	0.00	10	21	200	2.30	210	2.32	0.02
				100	5			100	1						100	1					
			5446	10	36	370	2.57	10	11	110	2.04	110	2.04	0.00	10	22	220	2.34	220	2.34	0.00
				100	5			100	1						100	2					
			5447	10	28	260	2.41	10	17	160	2.20	170	2.23	0.03	10	27	260	2.41	270	2.43	0.02
				100	0			100	1						100	1					
		2	5448	100	69	7100	3.85	100	66	6400	3.81	6600	3.82	0.01	100	68	6500	3.81	6800	3.83	0.02
				1000	9			1000	4						1000	4					
			5449	100	98	9500	3.98	100	68	7600	3.88	6800	3.83	-0.05	100	69	6900	3.84	6900	3.84	0.00
				1000	7			1000	16						1000	16					
			5450	100	95	9400	3.97	100	66	6300	3.80	6600	3.82	0.02	100	69	6500	3.81	6900	3.84	0.03
				1000	8			1000	3						1000	3					
			5451	100	71	7500	3.88	100	67	6800	3.83	6700	3.83	-0.01	100	69	7000	3.85	6900	3.84	-0.01
				1000	11			1000	8						1000	8					
			5452	100	81	8400	3.92	100	77	7500	3.88	7700	3.89	0.01	100	84	8400	3.92	8400	3.92	0.00
				1000	11			1000	5						1000	8					
		3	5453	1000	74	75000	4.88	1000	78	71000	4.85	78000	4.89	0.04	1000	78	78000	4.89	78000	4.89	0.00
				10000	8			10000	0						10000	0					
			5454	1000	63	65000	4.81	1000	58	65000	4.81	58000	4.76	-0.05	1000	58	58000	4.76	58000	4.76	0.00
				10000	9			10000	14						10000	14					
			5455	1000	99	96000	4.98	1000	75	74000	4.87	75000	4.88	0.01	1000	78	76000	4.88	78000	4.89	0.01
				10000	7			10000	6						10000	6					
			5456	1000	92	91000	4.96	1000	66	65000	4.81	66000	4.82	0.01	1000	72	72000	4.86	72000	4.86	0.00
				10000	8			10000	5						10000	7					
			5457	1000	54	56000	4.75	1000	65	66000	4.82	65000	4.81	-0.01	1000	66	68000	4.83	66000	4.82	-0.01
				10000	8			10000	8						10000	9					

Matrix	Strain	Level	N°	ISO 21527-1♦				SYMPHONY AGAR Pour Plate 54h							SYMPHONY AGAR Pour Plate 72h						
								Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log (2plates)	Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log (2plates)
				Dilution	CFU/plate	CFU/g rounded	log CFU/g	Dilution	CFU/plate	CFU/g rounded	log CFU/g	CFU/g rounded	log CFU/g		Dilution	CFU/plate	CFU/g rounded	log CFU/g	CFU/g rounded	log CFU/g	
Cake Batch 1 Mesophilic aerobic flora: 10 CFU/g Aw : 0,7376	*Aspergillus candidus Ad1744*	1	5428	10	18	190	2.28	10	15	160	2.20	150	2.18	-0.03	10	15	160	2.20	150	2.18	-0.03
				100	3			100	3						100	3					
			5429	10	35	360	2.56	10	27	250	2.40	270	2.43	0.03	10	27	250	2.40	270	2.43	0.03
				100	4			100	0						100	0					
			5430	10	19	180	2.26	10	18	190	2.28	180	2.26	-0.02	10	19	200	2.30	190	2.28	-0.02
				100	1			100	3						100	3					
			5431	10	30	330	2.52	10	27	270	2.43	270	2.43	0.00	10	27	340	2.53	270	2.43	-0.10
				100	6			100	10						100	10					
			5432	10	23	260	2.41	10	16	150	2.18	160	2.20	0.03	10	16	150	2.18	160	2.20	0.03
				100	5			100	0						100	0					
		2	5433	100	55	5900	3.77	100	59	6500	3.81	5900	3.77	-0.04	100	60	6000	3.78	6000	3.78	-0.05
				1000	10			1000	13						1000	14					
			5434	100	70	7200	3.86	100	55	5400	3.73	5500	3.74	0.01	100	56	5500	3.74	5600	3.75	0.01
				1000	9			1000	4						1000	4					
			5435	100	61	6600	3.82	100	55	5400	3.73	5500	3.74	0.01	100	57	5600	3.75	5700	3.76	0.01
				1000	12			1000	4						1000	5					
			5436	100	76	7800	3.89	100	68	7100	3.85	6800	3.83	-0.02	100	72	7500	3.88	7200	3.86	-0.02
				1000	10			1000	10						1000	10					
			5437	100	77	7700	3.89	100	40	4000	3.60	4000	3.60	0.00	100	40	4100	3.61	4000	3.60	-0.01
				1000	8			1000	4						1000	5					
		3	5438	1000	51	56000	4.75	1000	76	75000	4.88	76000	4.88	0.01	1000	82	81000	4.91	82000	4.91	0.01
				10000	11			10000	7						10000	7					
			5439	1000	40	44000	4.64	1000	59	56000	4.75	59000	4.77	0.02	1000	61	58000	4.76	61000	4.79	0.02
				10000	8			10000	3						10000	3					
			5440	1000	66	66000	4.82	1000	54	53000	4.72	54000	4.73	0.01	1000	59	57000	4.76	59000	4.77	0.01
				10000	7			10000	4						10000	4					
			5441	1000	63	65000	4.81	1000	48	51000	4.71	48000	4.68	-0.03	1000	45	48000	4.68	45000	4.65	-0.03
				10000	8			10000	8						10000	8					
			5442	1000	62	58000	4.76	1000	33	34000	4.53	33000	4.52	-0.01	1000	38	39000	4.59	38000	4.58	-0.01
				10000	2			10000	4						10000	5					

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

Matrix	Strain	Level	N°	ISO 21527-1♦				SYMPHONY AGAR Pour Plate 54h							SYMPHONY AGAR Pour Plate 72h						
								Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log (2plates)	Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log (2plates)
				Dilution	CFU/plate	CFU/g rounded	log CFU/g	Dilution	CFU/plate	CFU/g rounded	log CFU/g	CFU/g rounded	log CFU/g		Dilution	CFU/plate	CFU/g rounded	log CFU/g	CFU/g rounded	log CFU/g	
Cake Batch 2 Mesophilic aerobic flora: 10 CFU/g Aw : 0,7386	*Aspergillus candidus Ad1744*	1	5443	10	24	240	2.38	10	20	240	2.38	200	2.30	-0.08	10	21	250	2.40	210	2.32	-0.08
				100	2			100	6						100	6					
			5444	10	25	240	2.38	10	26	250	2.40	260	2.41	0.02	10	29	270	2.43	290	2.46	0.03
				100	1			100	1						100	1					
			5445	10	19	220	2.34	10	25	240	2.38	250	2.40	0.02	10	26	250	2.40	260	2.41	0.02
				100	5			100	1						100	1					
			5446	10	36	370	2.57	10	70	660	2.82	700	2.85	0.03	10	70	660	2.82	700	2.85	0.03
				100	5			100	3						100	3					
			5447	10	28	260	2.41	10	19	210	2.32	190	2.28	-0.04	10	19	210	2.32	190	2.28	-0.04
				100	0			100	4						100	4					
		2	5448	100	69	7100	3.85	100	79	8200	3.91	7900	3.90	-0.02	100	82	8500	3.93	8200	3.91	-0.02
				1000	9			1000	11						1000	11					
			5449	100	98	9500	3.98	100	27	3100	3.49	2700	3.43	-0.06	100	29	3300	3.52	2900	3.46	-0.06
				1000	7			1000	7						1000	7					
			5450	100	95	9400	3.97	100	61	6100	3.79	6100	3.79	0.00	100	65	6500	3.81	6500	3.81	0.00
				1000	8			1000	6						1000	6					
			5451	100	71	7500	3.88	100	54	5500	3.74	5400	3.73	-0.01	100	56	5600	3.75	5600	3.75	0.00
				1000	11			1000	6						1000	6					
			5452	100	81	8400	3.92	100	78	7700	3.89	7800	3.89	0.01	100	78	7700	3.89	7800	3.89	0.01
				1000	11			1000	7						1000	7					
		3	5453	1000	74	75000	4.88	1000	77	75000	4.88	77000	4.89	0.01	1000	79	76000	4.88	79000	4.90	0.02
				10000	8			10000	5						10000	5					
			5454	1000	63	65000	4.81	1000	48	51000	4.71	48000	4.68	-0.03	1000	49	53000	4.72	49000	4.69	-0.03
				10000	9			10000	8						10000	9					
			5455	1000	99	96000	4.98	1000	75	75000	4.88	75000	4.88	0.00	1000	77	77000	4.89	77000	4.89	0.00
				10000	7			10000	8						10000	8					
			5456	1000	92	91000	4.96	1000	59	59000	4.77	59000	4.77	0.00	1000	62	62000	4.79	62000	4.79	0.00
				10000	8			10000	6						10000	6					
			5457	1000	54	56000	4.75	1000	69	69000	4.84	69000	4.84	0.00	1000	69	69000	4.84	69000	4.84	0.00
				10000	8			10000	7						10000	7					

Matrix	Strain	Level	N°	ISO 21527-1♦				SYMPHONY AGAR													
								Spreading													
								54h								72h							
								Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate) -log (2plates)		Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log (2plates)
				Dilution	CFU/plate	CFU/g rounded	log CFU/g	Dilution	CFU/plate	CFU/g rounded	log CFU/g	CFU/g rounded	log CFU/g		Dilution	CFU/plate	CFU/g rounded	log CFU/g	CFU/g rounded	log CFU/g	
Dog biscuits Batch 1 Mesophilic aerobic flora: 200 CFU/g Aw : 0,554	*Fusarium sp Ad1160*	1	5863	10	48	470	2.67	10	39	370	2.57	390	2.59	0.02	10	42	440	2.64	420	2.62	-0.02
				100	4			100	2						100	6					
			5864	10	38	400	2.60	10	42	410	2.61	420	2.62	0.01	10	46	460	2.66	460	2.66	0.00
				100	6			100	3						100	4					
			5865	10	35	370	2.57	10	36	360	2.56	360	2.56	0.00	10	37	360	2.56	370	2.57	0.01
				100	6			100	3						100	3					
			5866	10	42	410	2.61	10	51	490	2.69	510	2.71	0.02	10	54	520	2.72	540	2.73	0.02
				100	3			100	3						100	3					
			5867	10	50	530	2.72	10	53	520	2.72	530	2.72	0.01	10	54	550	2.74	540	2.73	-0.01
				100	8			100	4						100	6					
		2	5868	1000	21	21000	4.32	100	85	8500	3.93	8500	3.93	0.00	100	85	8500	3.93	8500	3.93	0.00
				10000	2			1000	9						1000	9					
			5869	100	48	5500	3.74	100	89	8600	3.93	8900	3.95	0.01	100	90	8800	3.94	9000	3.95	0.01
				1000	12			1000	6						1000	7					
			5870	100	52	5200	3.72	100	117	11000	4.04	12000	4.08	0.04	100	119	11000	4.04	12000	4.08	0.04
				1000	14			1000	6						1000	6					
			5871	100	46	4600	3.66	100	72	7500	3.88	7200	3.86	-0.02	100	75	7800	3.89	7500	3.88	-0.02
				1000	18			1000	11						1000	11					
			5872	100	54	5400	3.73	100	109	11000	4.04	11000	4.04	0.00	100	109	11000	4.04	11000	4.04	0.00
				1000	15			1000	13						1000	13					
		3	5873	1000	33	33000	4.52	1000	101	97000	4.99	100000	5.00	0.01	1000	116	110000	5.04	120000	5.08	0.04
				10000	11			10000	6						10000	6					
			5874	1000	42	42000	4.62	1000	76	76000	4.88	76000	4.88	0.00	1000	76	76000	4.88	76000	4.88	0.00
				10000	12			10000	8						10000	8					
			5875	1000	45	48000	4.68	1000	96	97000	4.99	96000	4.98	0.00	1000	98	100000	5.00	98000	4.99	-0.01
				10000	8			10000	11						10000	12					
			5876	1000	58	61000	4.79	1000	77	77000	4.89	77000	4.89	0.00	1000	79	79000	4.90	79000	4.90	0.00
				10000	9			10000	8						10000	8					
			5877	1000	40	42000	4.62	1000	94	93000	4.97	94000	4.97	0.00	1000	94	93000	4.97	94000	4.97	0.00
				10000	6			10000	8						10000	8					

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

Matrix	Strain	Level	N°	ISO 21527-1♦				SYMPHONY AGAR Spreading 54h							SYMPHONY AGAR Spreading 72h						
								Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate) -log (2plates)	Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)- log (2plates)
				Dilution	CFU/plate	CFU/g rounded	log CFU/g	Dilution	CFU/plate	CFU/g rounded	log CFU/g	CFU/g rounded	log CFU/g		Dilution	CFU/plate	CFU/g rounded	log CFU/g	CFU/g rounded	log CFU/g	
Dog biscuits Batch 2 Mesophilic aerobic flora: 300 CFU/g Aw : 0,554	*Fusarium sp Ad1160*	1	5878	10	55	570	2.76	10	38	360	2.56	380	2.58	0.02	10	39	360	2.56	390	2.59	0.03
				100	8			100	1						100	1					
			5879	10	38	360	2.56	10	32	330	2.52	320	2.51	-0.01	10	36	360	2.56	360	2.56	0.00
				100	1			100	4						100	4					
			5880	10	40	420	2.62	10	48	460	2.66	480	2.68	0.02	10	53	510	2.71	530	2.72	0.02
				100	6			100	2						100	3					
			5881	10	55	530	2.72	10	35	360	2.56	350	2.54	-0.01	10	44	450	2.65	440	2.64	-0.01
				100	3			100	4						100	5					
			5882	10	40	390	2.59	10	40	360	2.56	400	2.60	0.05	10	44	400	2.60	440	2.64	0.04
				100	3			100	0						100	0					
		2	5883	100	47	5300	3.72	100	62	6500	3.81	6200	3.79	-0.02	100	62	6500	3.81	6200	3.79	-0.02
				1000	11			1000	9						1000	9					
			5884	100	47	4700	3.67	100	105	11000	4.04	11000	4.04	0.00	100	105	11000	4.04	11000	4.04	0.00
				1000	13			1000	11						1000	11					
			5885	100	36	3600	3.56	100	107	11000	4.04	11000	4.04	0.00	100	107	11000	4.04	11000	4.04	0.00
				1000	13			1000	10						1000	10					
			5886	100	42	4500	3.65	100	77	8000	3.90	7700	3.89	-0.02	100	79	8300	3.92	7900	3.90	-0.02
				1000	8			1000	11						1000	12					
			5887	100	42	4200	3.62	100	83	8000	3.90	8300	3.92	0.02	100	84	8100	3.91	8400	3.92	0.02
				1000	15			1000	5						1000	5					
		3	5888	1000	38	43000	4.63	1000	78	82000	4.91	78000	4.89	-0.02	1000	87	90000	4.95	87000	4.94	-0.01
				10000	9			10000	12						10000	12					
			5889	1000	36	36000	4.56	1000	83	79000	4.90	83000	4.92	0.02	1000	86	84000	4.92	86000	4.93	0.01
				10000	13			10000	4						10000	6					
			5890	1000	43	43000	4.63	1000	54	55000	4.74	54000	4.73	-0.01	1000	58	58000	4.76	58000	4.76	0.00
				10000	12			10000	6						10000	6					
			5891	1000	40	45000	4.65	1000	98	99000	5.00	98000	4.99	0.00	1000	100	95000	4.98	100000	5.00	0.02
				10000	10			10000	11						10000	4					
			5892	1000	36	36000	4.56	1000	67	72000	4.86	67000	4.83	-0.03	1000	61	68000	4.83	61000	4.79	-0.05
				10000	17			10000	12						10000	14					

Matrix	Strain	Level	N°	ISO 21527-1♦				SYMPHONY AGAR Pour Plate 54h							72h						
								Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log (2plates)	Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log (2plates)
				Dilution	CFU/plate	CFU/g rounded	log CFU/g	Dilution	CFU/plate	CFU/g rounded	log CFU/g	CFU/g rounded	log CFU/g		Dilution	CFU/plate	CFU/g rounded	log CFU/g	CFU/g rounded	log CFU/g	
Dog biscuits Batch 1 Mesophilic aerobic flora: 200 CFU/g Aw : 0,554	*Fusarium sp Ad1160*	1	5863	10	48	470	2.67	10	39	390	2.59	390	2.59	0.00	10	43	460	2.66	430	2.63	-0.03
				100	4			100	4						100	8					
			5864	10	38	400	2.60	10	30	280	2.45	300	2.48	0.03	10	32	300	2.48	320	2.51	0.03
				100	6			100	1						100	1					
			5865	10	35	370	2.57	10	35	360	2.56	350	2.54	-0.01	10	35	390	2.59	350	2.54	-0.05
				100	6			100	4						100	8					
			5866	10	42	410	2.61	10	44	430	2.63	440	2.64	0.01	10	48	460	2.66	480	2.68	0.02
				100	3			100	3						100	3					
			5867	10	50	530	2.72	10	32	340	2.53	320	2.51	-0.03	10	39	420	2.62	390	2.59	-0.03
				100	8			100	5						100	7					
		2	5868	1000	21	21000	4.32	100	62	6200	3.79	6200	3.79	0.00	100	64	6500	3.81	6400	3.81	-0.01
				10000	2			1000	6						1000	7					
			5869	100	48	5500	3.74	100	78	7600	3.88	7800	3.89	0.01	100	85	8500	3.93	8500	3.93	0.00
				1000	12			1000	6						1000	8					
			5870	100	52	5200	3.72	100	81	8300	3.92	8100	3.91	-0.01	100	84	8600	3.93	8400	3.92	-0.01
				1000	14			1000	10						1000	11					
			5871	100	46	4600	3.66	100	57	5600	3.75	5700	3.76	0.01	100	62	6100	3.79	6200	3.79	0.01
				1000	18			1000	5						1000	5					
			5872	100	54	5400	3.73	100	54	5300	3.72	5400	3.73	0.01	100	58	5700	3.76	5800	3.76	0.01
				1000	15			1000	4						1000	5					
		3	5873	1000	33	33000	4.52	1000	77	74000	4.87	77000	4.89	0.02	1000	82	78000	4.89	82000	4.91	0.02
				10000	11			10000	4						10000	4					
			5874	1000	42	42000	4.62	1000	70	70000	4.85	70000	4.85	0.00	1000	73	74000	4.87	73000	4.86	-0.01
				10000	12			10000	7						10000	8					
			5875	1000	45	48000	4.68	1000	71	70000	4.85	71000	4.85	0.01	1000	75	76000	4.88	75000	4.88	-0.01
				10000	8			10000	6						10000	9					
			5876	1000	58	61000	4.79	1000	52	55000	4.74	52000	4.72	-0.02	1000	56	59000	4.77	56000	4.75	-0.02
				10000	9			10000	8						10000	9					
			5877	1000	40	42000	4.62	1000	52	53000	4.72	52000	4.72	-0.01	1000	52	55000	4.74	52000	4.72	-0.02
				10000	6			10000	6						10000	8					

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

Matrix	Strain	Level	N°	ISO 21527-1♦				SYMPHONY AGAR Pour Plate 54h							72h						
								Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log (2plates)	Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log (2plates)
				Dilution	CFU/plate	CFU/g rounded	log CFU/g	Dilution	CFU/plate	CFU/g rounded	log CFU/g	CFU/g rounded	log CFU/g		Dilution	CFU/plate	CFU/g rounded	log CFU/g	CFU/g rounded	log CFU/g	
Dog biscuits Batch 2 Mesophilic aerobic flora: 300 CFU/g Aw : 0,554	*Fusarium sp Ad1160*	1	5878	10	55	570	2.76	10	30	280	2.45	300	2.48	0.03	10	35	330	2.52	350	2.54	0.03
				100	8			100	1						100	1					
			5879	10	38	360	2.56	10	32	310	2.49	320	2.51	0.01	10	34	330	2.52	340	2.53	0.01
				100	1			100	2						100	2					
			5880	10	40	420	2.62	10	37	360	2.56	370	2.57	0.01	10	37	370	2.57	370	2.57	0.00
				100	6			100	2						100	4					
			5881	10	55	530	2.72	10	40	400	2.60	400	2.60	0.00	10	44	450	2.65	440	2.64	-0.01
				100	3			100	4						100	5					
			5882	10	40	390	2.59	10	35	370	2.57	350	2.54	-0.02	10	42	440	2.64	420	2.62	-0.02
				100	3			100	6						100	6					
		2	5883	100	47	5300	3.72	100	49	4800	3.68	4900	3.69	0.01	100	53	5200	3.72	5300	3.72	0.01
				1000	11			1000	4						1000	4					
			5884	100	47	4700	3.67	100	55	5700	3.76	5500	3.74	-0.02	100	62	6600	3.82	6200	3.79	-0.03
				1000	13			1000	8						1000	11					
			5885	100	36	3600	3.56	100	55	5400	3.73	5500	3.74	0.01	100	58	5600	3.75	5800	3.76	0.02
				1000	13			1000	4						1000	4					
			5886	100	42	4500	3.65	100	65	6900	3.84	6500	3.81	-0.03	100	69	7300	3.86	6900	3.84	-0.02
				1000	8			1000	11						1000	11					
			5887	100	42	4200	3.62	100	63	6000	3.78	6300	3.80	0.02	100	66	6300	3.80	6600	3.82	0.02
				1000	15			1000	3						1000	3					
		3	5888	1000	38	43000	4.63	1000	61	59000	4.77	61000	4.79	0.01	1000	68	67000	4.83	68000	4.83	0.01
				10000	9			10000	4						10000	6					
			5889	1000	36	36000	4.56	1000	49	49000	4.69	49000	4.69	0.00	1000	51	54000	4.73	51000	4.71	-0.02
				10000	13			10000	5						10000	8					
			5890	1000	43	43000	4.63	1000	62	68000	4.83	62000	4.79	-0.04	1000	66	73000	4.86	66000	4.82	-0.04
				10000	12			10000	13						10000	14					
			5891	1000	40	45000	4.65	1000	59	59000	4.77	59000	4.77	0.00	1000	63	63000	4.80	63000	4.80	0.00
				10000	10			10000	6						10000	6					
			5892	1000	36	36000	4.56	1000	57	64000	4.81	57000	4.76	-0.05	1000	57	57000	4.76	57000	4.76	0.00
				10000	17			10000	13						10000	15					

Matrix	Strain	Level	N°	ISO 21527-1				SYMPHONY AGAR Spreading method									
								54h						72h					
										Interpretation 1 plate		Interpretation 2 plates				Interpretation 1 plate		Interpretation 2 plates	
				Dilution	CFU/plate	CFU/g rounded	log CFU/g	Dilution	CFU/plate	CFU/g rounded	log CFU/g 1 plate	CFU/g rounded	log CFU/g 2 plates	Dilution	CFU/plate	CFU/g rounded	log CFU/g 1 plate	CFU/g rounded	log CFU/g 2 plates
Process water Batch 1 Mesophilic aerobic flora: <10 CFU/g Aw : >0,95	*Rhodotorula mucilaginosa Ad2233*	1	113352	1	78	79	1.90	1	105	110	2.04	100	2.00	1	115	120	2.08	110	2.04
				10	9			10	9					10	10				
			113353	1	64	65	1.81	1	88	88	1.94	85	1.93	1	94	94	1.97	90	1.95
				10	7			10	5					10	5				
			113354	1	52	53	1.72	1	84	84	1.92	82	1.91	1	89	89	1.95	87	1.94
				10	6			10	6					10	7				
			113355	1	29	29	1.46	1	28	28	1.45	32	1.51	1	34	34	1.53	37	1.57
				10	3			10	7					10	7				
			113356	1	18	17	1.23	1	26	26	1.41	26	1.41	1	28	28	1.45	28	1.45
				10	1			10	3					10	3				
		2	113357	10	51	560	2.75	10	69	690	2.84	740	2.87	10	80	850	2.93	850	2.93
				100	10			100	12					100	13				
			113358	10	94	990	3.00	10	112	1100	3.04	1100	3.04	10	121	1200	3.08	1200	3.08
				100	15			100	14					100	15				
			113359	10	51	570	2.76	10	77	770	2.89	750	2.88	10	82	820	2.91	790	2.90
				100	12			100	5					100	5				
			113360	10	58	600	2.78	10	63	630	2.80	640	2.81	10	67	670	2.83	670	2.83
				100	8			100	7					100	7				
			113361	10	93	910	2.96	10	110	1100	3.04	1100	3.04	10	111	1100	3.04	1100	3.04
				100	7			100	9					100	10				
		3	4271	1000	55	55000	4.74	1000	46	46000	4.66	44000	4.64	1000	48	48000	4.68	45000	4.65
				10000	6			10000	2					10000	2				
			4272	1000	27	27000	4.43	1000	37	37000	4.57	35000	4.54	1000	42	42000	4.62	40000	4.60
				10000	3			10000	2					10000	2				
			4273	1000	29	29000	4.46	1000	28	28000	4.45	28000	4.45	1000	40	40000	4.60	40000	4.60
				10000	3			10000	3					10000	4				
			4274	1000	22	22000	4.34	1000	40	40000	4.60	41000	4.61	1000	46	46000	4.66	47000	4.67
				10000	2			10000	5					10000	6				
			4275	1000	16	16000	4.20	1000	44	44000	4.64	41000	4.61	1000	46	46000	4.66	45000	4.65
				10000	2			10000	1					10000	3				

Matrix	Strain	Level	N°	ISO 21527-1				SYMPHONY AGAR Spreading method											
								54h						72h					
										Interpretation 1 plate		Interpretation 2 plates				Interpretation 1 plate		Interpretation 2 plates	
				Dilution	CFU/plate	CFU/g rounded	log CFU/g	Dilution	CFU/plate	CFU/g rounded	log CFU/g 1 plate	CFU/g rounded	log CFU/g 2 plates	Dilution	CFU/plate	CFU/g rounded	log CFU/g 1 plate	CFU/g rounded	log CFU/g 2 plates
Process water Batch 2 Mesophilic aerobic flora: 0 CFU/g Aw : >0,95	*Rhodotorula mucilaginosa Ad2233*	1	113362	1	63	64	1.81	1	56	56	1.75	53	1.72	1	58	58	1.76	55	1.74
				10	7			10	2					10	3				
			113363	1	22	23	1.36	1	33	33	1.52	33	1.52	1	34	34	1.53	34	1.53
				10	3			10	3					10	3				
			113364	1	14	15	1.18	1	12	12	1.08	13	1.11	1	18	18	1.26	19	1.28
				10	3			10	2					10	3				
			113365	1	27	29	1.46	1	12	12	1.08	13	1.11	1	15	15	1.18	15	1.18
				10	5			10	2					10	2				
			113366	1	10	10	1.00	1	7	7	0.85	6	0.78	1	11	11	1.04	14	1.15
				10	1			10	0		Ne		Ne	10	4				
		2	113367	10	119	1200	3.08	10	123	1200	3.08	1200	3.08	10	126	1300	3.11	1200	3.08
				100	9			100	9					100	10				
			113368	10	67	650	2.81	10	90	900	2.95	900	2.95	10	97	970	2.99	990	3.00
				100	4			100	9					100	12				
			113369	10	98	970	2.99	10	65	650	2.81	630	2.80	10	67	670	2.83	660	2.82
				100	9			100	4					100	5				
			113370	10	58	620	2.79	10	75	750	2.88	710	2.85	10	80	800	2.90	760	2.88
				100	10			100	3					100	3				
			113371	10	41	420	2.62	10	18	180	2.26	160	2.20	10	21	210	2.32	200	2.30
				100	5			100	0					100	1				
		3	4286	1000	22	25000	4.40	1000	59	59000	4.77	57000	4.76	1000	61	61000	4.79	59000	4.77
				10000	6			10000	4					10000	4				
			4287	1000	27	25000	4.40	1000	35	35000	4.54	35000	4.54	1000	40	40000	4.60	40000	4.60
				10000	1			10000	3					10000	4				
			4288	1000	27	28000	4.45	1000	61	61000	4.79	59000	4.77	1000	65	65000	4.81	64000	4.81
				10000	4			10000	4					10000	5				
			4289	1000	40	39000	4.59	1000	39	39000	4.59	40000	4.60	1000	41	41000	4.61	42000	4.62
				10000	3			10000	5					10000	5				
			4290	1000	27	27000	4.43	1000	56	56000	4.75	55000	4.74	1000	56	56000	4.75	55000	4.74
				10000	3			10000	4					10000	5				

Matrix	Strain	Level	N°	ISO 21527-1				SYMPHONY AGAR Pour plate method 72h					
										Interpretation 1 plate		Interpretation 2 plates	
				Dilution	CFU/plate	CFU/g rounded	log CFU/g	Dilution	CFU/plate	CFU/g rounded	log UFC/g 1 plate	CFU/g rounded	log CFU/g 2 plates
Process water Batch 1 Mesophilic aerobic flora: <10 CFU/g Aw : >0,95	*Rhodotorula mucilaginosa Ad2233*	1	113352	1	78	79	1.90	1	47	47	1.67	49	1.69
				10	9			10	7				
			113353	1	64	65	1.81	1	39	39	1.59	38	1.58
				10	7			10	3				
			113354	1	52	53	1.72	1	44	44	1.64	46	1.66
				10	6			10	7				
			113355	1	29	29	1.46	1	17	17	1.23	15	1.18
				10	3			10	0				
			113356	1	18	17	1.23	1	18	18	1.26	17	1.23
				10	1			10	1				
		2	113357	10	51	560	2.75	10	110	1100	3.04	1100	3.04
				100	10			100	9				
			113358	10	94	990	3.00	10	108	1100	3.04	1100	3.04
				100	15			100	14				
			113359	10	51	570	2.76	10	56	560	2.75	520	2.72
				100	12			100	1				
			113360	10	58	600	2.78	10	44	440	2.64	450	2.65
				100	8			100	5				
			113361	10	93	910	2.96	10	107	1100	3.04	1100	3.04
				100	7			100	10				
		3	4271	1000	55	55000	4.74	1000	18	18000	4.26	20000	4.30
				10000	6			10000	4				
			4272	1000	27	27000	4.43	1000	27	27000	4.43	25000	4.40
				10000	3			10000	1				
			4273	1000	29	29000	4.46	1000	35	35000	4.54	34000	4.53
				10000	3			10000	2				
			4274	1000	22	22000	4.34	1000	14	14000	4.15	16000	4.20
				10000	2			10000	4				
			4275	1000	16	16000	4.20	1000	28	28000	4.45	27000	4.43
				10000	2			10000	2				

Matrix	Strain	Level	N°	ISO 21527-1				SYMPHONY AGAR Pour plate method 72h					
										Interpretation 1 plate		Interpretation 2 plates	
				Dilution	CFU/plate	CFU/g rounded	log CFU/g	Dilution	CFU/plate	CFU/g rounded	log UFC/g 1 plate	CFU/g rounded	log CFU/g 2 plates
Process water Batch 2 Mesophilic aerobic flora: 0 CFU/g Aw : >0,95	*Rhodotorula mucilaginosa Ad2233*	1	113362	1	63	64	1.81	1	30	30	1.48	28	1.45
				10	7			10	1				
			113363	1	22	23	1.36	1	12	12	1.08	14	1.15
				10	3			10	3				
			113364	1	14	15	1.18	1	11	11	1.04	12	1.08
				10	3			10	2				
			113365	1	27	29	1.46	1	22	22	1.34	20	1.30
				10	5			10	0				
			113366	1	10	10	1.00	1	6	6	0.78 Ne	6	0.78 Ne
				10	1			10	1				
		2	113367	10	119	1200	3.08	10	96	960	2.98	970	2.99
				100	9			100	11				
			113368	10	67	650	2.81	10	86	860	2.93	870	2.94
				100	4			100	10				
			113369	10	98	970	2.99	10	63	630	2.80	640	2.81
				100	9			100	7				
			113370	10	58	620	2.79	10	43	430	2.63	460	2.66
				100	10			100	8				
			113371	10	41	420	2.62	10	18	180	2.26	190	2.28
				100	5			100	3				
		3	4286	1000	22	25000	4.40	1000	30	30000	4.48	30000	4.48
				10000	6			10000	3				
			4287	1000	27	25000	4.40	1000	27	27000	4.43	25000	4.40
				10000	1			10000	1				
			4288	1000	27	28000	4.45	1000	42	42000	4.62	44000	4.64
				10000	4			10000	6				
			4289	1000	40	39000	4.59	1000	41	41000	4.61	43000	4.63
				10000	3			10000	6				
			4290	1000	27	27000	4.43	1000	51	51000	4.71	49000	4.69
				10000	3			10000	3				

Appendix 8 - Accuracy profile: summary of results

Pour plate – 54 h – 1 plate

(Food) Category 1	Ready to eat and ready to reheat products
(Food) Type 1	Piemontaise - Pour plate - 54h - 1 plate

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5046-5050	Piemontaise	Low	270	430	360	330	290	240	220	150	240	170
5061-5065	Piemontaise	Low	230	290	350	340	360	270	220	310	340	290
5051-5055	Piemontaise	intermediate	11000	9100	10000	11000	13000	5700	5700	7100	7400	7700
5066-5070	Piemontaise	intermediate	7100	12000	9600	9000	13000	5800	4500	5500	8600	7700
5056-5060	Piemontaise	High	89000	100000	88000	94000	110000	51000	54000	52000	62000	53000
5071-5075	Piemontaise	High	87000	98000	110000	95000	79000	37000	46000	45000	52000	47000

(Food) Category 2	Dairy product
(Food) Type 2	Soft white cheese - Pour plate -54h - 1 plate

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5208-5212	Soft white cheese	Low	370	430	430	390	440	190	210	330	390	230
5223-5227	Soft white cheese	Low	290	410	350	360	360	270	450	370	450	390
5213-5217	Soft white cheese	intermediate	11000	14000	11000	9500	11000	6800	9100	8600	12000	10000
5228-5232	Soft white cheese	intermediate	16000	22000	14000	13000	12000	14000	7100	6600	19000	17000
5218-5222	Soft white cheese	High	73000	94000	62000	110000	83000	130000	68000	110000	120000	130000
5233-5237	Soft white cheese	High	110000	120000	110000	120000	93000	100000	71000	120000	59000	110000

(Food) Category 3	Egg products and seefood
(Food) Type 3	Pasteurised liquid egg - Pour plate - 54h - 1 plate

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5296-5300	Pasteurised liquid egg	Low	190	130	160	160	250	110	110	110	220	80
5311-5315	Pasteurised liquid egg	Low	210	160	160	110	230	80	130	140	120	80
5301-5305	Pasteurised liquid egg	intermediate	3400	2900	4900	6100	4500	3100	4500	5800	5300	4700
5316-5320	Pasteurised liquid egg	intermediate	4500	6300	8900	8100	8300	4100	4400	5500	5300	4500
5306-5310	Pasteurised liquid egg	High	14000	55000	50000	45000	71000	50000	44000	55000	32000	44000
5321-5325	Pasteurised liquid egg	High	55000	59000	52000	45000	58000	36000	47000	46000	38000	59000

(Food) Category 4	Fruit and vegetables
(Food) Type 4	Apple juice - Pour plate - 54h - 1 plate

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5387-5391	Apple juice	Low	110	130	130	120	160	120	90	70	60	70
5402-5406	Apple juice	Low	110	130	73	45	120	160	70	80	110	100
5392-5396	Apple juice	intermediate	1200	1900	2300	4600	2200	3600	3400	3300	3100	3300
5407-5411	Apple juice	intermediate	1100	1500	1500	3400	2100	2800	4000	3200	4700	3800
5397-5401	Apple juice	High	12000	15000	11000	13000	32000	21000	17000	22000	28000	27000
5412-5416	Apple juice	High	10000	23000	21000	27000	25000	21000	21000	33000	22000	19000

(Food) Category 5	Chocolate, pastries, confectionary
(Food) Type 5	Cake - Pour plate -54h - 1 plate

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5428-5432	Cake	Low	190	360	180	330	260	150	270	180	270	160
5443-5447	Cake	Low	240	240	220	370	260	200	260	250	700	190
5433-5437	Cake	intermediate	5900	7200	6600	7800	7700	5900	5500	5500	6800	4000
5448-5452	Cake	intermediate	7100	9500	9400	7500	8400	7900	2700	6100	5400	7800
5438-5442	Cake	High	56000	44000	66000	65000	58000	76000	59000	54000	48000	33000
5453-5457	Cake	High	75000	65000	96000	91000	56000	77000	48000	75000	59000	69000

(Food) Category 6	Animal feeding stuffs
(Food) Type 6	Pellets - Pour plate - 54h - 1 plate

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5863-5867	Pellets	Low	470	400	370	410	530	390	300	350	440	320
5878-5882	Pellets	Low	570	360	420	530	390	300	320	370	400	350
5868-5872	Pellets	intermediate	21000	5500	5200	4600	5400	6200	7800	8100	5700	5400
5883-5887	Pellets	intermediate	5300	5500	4500	4500	5200	4900	5500	5500	6500	6300
5873-5877	Pellets	High	33000	42000	48000	61000	42000	77000	70000	71000	52000	52000
5888-5892	Pellets	High	43000	45000	50000	45000	48000	61000	49000	62000	59000	57000

Pour plate – 54 h – 2 plates

(Food) Category 1	RTE,RTRH products
(Food) Type 1	Piemontaise - Pour plate -54h - 2 plates

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5046-5050	Piémontaise	1	270	430	360	330	290	230	220	150	230	160
5061-5065	Piémontaise	1	230	290	350	340	360	270	230	310	340	290
5051-5055	Piémontaise	2	11000	9100	10000	11000	13000	5500	6000	7300	7500	7300
5066-50710	Piémontaise	2	7100	12000	9600	9000	13000	5900	4900	5500	8500	7800
5056-5060	Piémontaise	3	89000	100000	88000	94000	110000	51000	54000	55000	62000	50000
5071-5075	Piémontaise	3	87000	98000	110000	95000	79000	40000	46000	45000	53000	52000

(Food) Category 2	Dairy products
(Food) Type 2	Milk, cream and desserts - Pour plate -54h - 2 plates

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5208-5212	White cheese	1	370	430	430	390	440	200	230	350	370	240
5223-5227	White cheese	1	290	410	350	360	360	310	450	360	450	390
5213-5217	White cheese	2	11000	14000	11000	9500	11000	6600	9100	8500	12000	10000
5228-5232	White cheese	2	16000	22000	14000	13000	12000	14000	7200	6700	18000	16000
5218-5222	White cheese	3	73000	94000	62000	110000	83000	140000	70000	120000	150000	140000
5233-5237	White cheese	3	110000	120000	110000	120000	93000	100000	75000	120000	63000	140000

(Food) Category 3	Egg products and seafood
(Food) Type 3	Liquid egg - Pour plate -54h - 2 plates

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5296-5300	Liquid egg	1	190	130	160	160	250	120	100	110	230	82
5311-5315	Liquid egg	1	210	160	160	110	230	91	130	150	130	91
5301-5305	Liquid egg	2	3400	2900	4900	6100	4500	3000	4400	6000	5400	4500
5316-5320	Liquid egg	2	4500	6300	8900	8100	8300	4100	4900	5100	5000	4500
5306-5310	Liquid egg	3	14000	55000	50000	45000	71000	46000	42000	52000	33000	43000
5321-5325	Liquid egg	3	55000	59000	52000	45000	58000	36000	45000	47000	38000	57000

(Food) Category 4	Fruits and vegetables
(Food) Type 4	Fruit preparation - Pour plate -54h - 2 plates

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5387-5391	Apple juice	1	110	130	130	120	160	110	82	73	55	73
5402-5406	Apple juice	1	110	130	73	45	120	160	64	73	100	100
5392-5396	Apple juice	2	1200	1900	2300	4600	2200	3600	3300	3500	3100	3200
5407-5411	Apple juice	2	1100	1500	1500	3400	2100	2700	3900	3200	4500	3800
5397-5401	Apple juice	3	12000	15000	11000	13000	32000	22000	17000	22000	27000	30000
5412-5416	Apple juice	3	10000	23000	21000	27000	25000	20000	21000	30000	22000	18000

(Food) Category 5	Chocolate, pastries and confectionary
(Food) Type 5	Cakes with low aw - Pour plate -54h - 2 plates

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5428-5432	Cake	1	190	360	180	330	260	160	250	190	270	150
5443-5447	Cake	1	240	240	220	370	260	240	250	240	660	210
5433-5437	Cake	2	5900	7200	6600	7800	7700	6500	5400	5400	7100	4000
5448-5452	Cake	2	7100	9500	9400	7500	8400	8200	3100	6100	5500	7700
5438-5442	Cake	3	56000	44000	66000	65000	58000	75000	56000	53000	51000	34000
5453-5457	Cake	3	75000	65000	96000	91000	56000	75000	51000	75000	59000	69000

(Food) Category 6	Animal feedingstuffs
(Food) Type 6	Dry products - Pour plate -54h - 2 plates

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5863-5867	Dog biscuits	1	470	400	370	410	530	390	280	360	430	340
5878-5882	Dog biscuits	1	570	360	420	530	390	280	310	360	400	370
5868-5872	Dog biscuits	2	21000	5500	5200	4600	5400	6200	7600	8300	5600	5300
5883-5887	Dog biscuits	2	5300	5500	4500	4500	5200	4800	5700	5400	6900	6000
5873-5877	Dog biscuits	3	33000	42000	48000	61000	42000	74000	70000	70000	55000	53000
5888-5892	Dog biscuits	3	43000	45000	50000	45000	48000	59000	49000	68000	59000	64000

Pour plate – 72 h – 1 plate

(Food) Category 1	Ready to eat and ready to reheat products
(Food) Type 1	Piemontaise - Pour plate - 72h - 1 plate

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5046-5050	Piemontaise	Low	270	430	360	330	290	250	220	150	280	170
5061-5065	Piemontaise	Low	230	290	350	340	360	270	240	330	350	290
5051-5055	Piemontaise	intermediate	11000	9100	10000	11000	13000	5700	5900	7100	7500	7900
5066-5070	Piemontaise	intermediate	7100	12000	9600	9000	13000	5800	4600	5500	8600	7700
5056-5060	Piemontaise	High	89000	100000	88000	94000	110000	53000	54000	52000	62000	53000
5071-5075	Piemontaise	High	87000	98000	110000	95000	79000	39000	48000	45000	52000	47000

(Food) Category 2	Dairy product
(Food) Type 2	Soft white cheese - Pour plate -72h - 1 plate

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5208-5212	Soft white cheese	Low	370	430	430	390	440	220	220	340	400	250
5223-5227	Soft white cheese	Low	290	410	350	360	360	300	460	390	450	400
5213-5217	Soft white cheese	intermediate	11000	14000	11000	9500	11000	6800	9100	14000	12000	12000
5228-5232	Soft white cheese	intermediate	16000	22000	14000	13000	12000	14000	7100	6600	19000	18000
5218-5222	Soft white cheese	High	73000	94000	62000	110000	83000	130000	68000	120000	120000	130000
5233-5237	Soft white cheese	High	110000	120000	110000	120000	93000	100000	72000	120000	59000	110000

(Food) Category 3	Egg products and seefood
(Food) Type 3	Pasteurised liquid egg - Pour plate - 72h - 1 plate

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5296-5300	Pasteurised liquid egg	Low	190	130	160	160	250	140	140	160	220	100
5311-5315	Pasteurised liquid egg	Low	210	160	160	110	230	80	130	140	140	80
5301-5305	Pasteurised liquid egg	intermediate	3400	2900	4900	6100	4500	3100	4500	6300	5300	4700
5316-5320	Pasteurised liquid egg	intermediate	4500	6300	8900	8100	8300	4100	4400	5500	5300	4500
5306-5310	Pasteurised liquid egg	High	14000	55000	50000	45000	71000	50000	44000	55000	32000	44000
5321-5325	Pasteurised liquid egg	High	55000	59000	52000	45000	58000	39000	47000	49000	38000	62000

(Food) Category 4	Fruit and vegetables
(Food) Type 4	Apple juice - Pour plate - 72h - 1 plate

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5387-5391	Apple juice	Low	110	130	130	120	160	120	90	70	60	80
5402-5406	Apple juice	Low	110	130	73	45	120	160	80	90	120	100
5392-5396	Apple juice	intermediate	1200	1900	2300	4600	2200	3600	3400	3300	3500	3400
5407-5411	Apple juice	intermediate	1100	1500	1500	3400	2100	3500	4200	3400	4700	4100
5397-5401	Apple juice	High	12000	15000	11000	13000	32000	26000	20000	22000	29000	29000
5412-5416	Apple juice	High	10000	23000	21000	27000	25000	24000	23000	33000	26000	19000

(Food) Category 5	Chocolate, pastries, confectionary
(Food) Type 5	Cake - Pour plate -72h - 1 plate

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5428-5432	Cake	Low	190	360	180	330	260	150	270	190	270	160
5443-5447	Cake	Low	240	240	220	370	260	210	290	260	700	190
5433-5437	Cake	intermediate	5900	7200	6600	7800	7700	6000	5600	5700	7200	4000
5448-5452	Cake	intermediate	7100	9500	9400	7500	8400	8200	2900	6500	5600	7800
5438-5442	Cake	High	56000	44000	66000	65000	58000	82000	61000	59000	45000	38000
5453-5457	Cake	High	75000	65000	96000	91000	56000	79000	49000	77000	62000	69000

(Food) Category 6	Animal feeding stuffs
(Food) Type 6	Pellets - Pour plate - 72h - 1 plate

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5863-5867	Pellets	Low	470	400	370	410	530	430	320	350	480	390
5878-5882	Pellets	Low	570	360	420	530	390	350	340	370	440	420
5868-5872	Pellets	intermediate	21000	5500	5200	4600	5400	6400	8500	8400	6200	5800
5883-5887	Pellets	intermediate	5300	5500	4500	4500	5200	5300	6200	5800	6900	6600
5873-5877	Pellets	High	33000	42000	48000	61000	42000	82000	73000	75000	56000	52000
5888-5892	Pellets	High	43000	45000	50000	45000	48000	68000	51000	66000	63000	57000

(Food) Category 7	Production environmental samples
(Food) Type 7	Process water - Pour plate 72h - 1 plate

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
113352-113356	Process water	low	79	65	53	29	17	47	39	44	17	18
113362-113366	Process water	low	64	23	15	29	10	30	12	11	22	6
113357-113361	Process water	intermediate	560	990	570	600	910	1100	1100	560	440	1100
113367-113371	Process water	intermediate	1200	650	970	620	420	960	860	630	430	180
4271-4275	Process water	high	55000	27000	29000	22000	16000	18000	27000	35000	14000	28000
4286-4290	Process water	high	25000	25000	28000	39000	27000	30000	27000	42000	41000	51000

Pour plate – 72 h – 2 plates

(Food) Category 1	RTE, RTRH products
(Food) Type 1	Ready to eat products – Pour plate - 72h - 2 plates

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5046-5050	Piémontaise	1	270	430	360	330	290	240	220	150	260	160
5061-5065	Piémontaise	1	230	290	350	340	360	270	250	330	350	300
5051-5055	Piémontaise	2	11000	9100	10000	11000	13000	5700	6200	7300	7500	7500
5066-50710	Piémontaise	2	7100	12000	9600	9000	13000	5800	5100	5500	8500	7800
5056-5060	Piémontaise	3	89000	100000	88000	94000	110000	51000	55000	55000	62000	50000
5071-5075	Piémontaise	3	87000	98000	110000	95000	79000	37000	48000	45000	53000	52000

(Food) Category 2	Dairy products
(Food) Type 2	Milk, creams, desserts – Pour plate - 72h - 2 plates

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5208-5212	White cheese	1	370	430	430	390	440	230	240	350	380	260
5223-5227	White cheese	1	290	410	350	360	360	340	460	370	460	370
5213-5217	White cheese	2	11000	14000	11000	9500	11000	6700	9100	14000	12000	12000
5228-5232	White cheese	2	16000	22000	14000	13000	12000	14000	7200	6700	18000	17000
5218-5222	White cheese	3	73000	94000	62000	110000	83000	140000	70000	130000	150000	140000
5233-5237	White cheese	3	110000	120000	110000	120000	93000	100000	75000	120000	63000	150000

(Food) Category 3	Egg products and seafood
(Food) Type 3	Pasteurised Liquid egg – Pour plate - 72h - 2 plates

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5296-5300	Liquid egg	1	190	130	160	160	250	160	130	160	230	100
5311-5315	Liquid egg	1	210	160	160	110	230	91	130	150	150	91
5301-5305	Liquid egg	2	3400	2900	4900	6100	4500	3000	4500	6500	5400	4500
5316-5320	Liquid egg	2	4500	6300	8900	8100	8300	4100	4900	5100	5000	4500
5306-5310	Liquid egg	3	14000	55000	50000	45000	71000	47000	42000	52000	33000	43000
5321-5325	Liquid egg	3	55000	59000	52000	45000	58000	39000	45000	50000	38000	61000

(Food) Category 4	Fruits and vegetables
(Food) Type 4	Fruit preparations – Pour plate - 72h - 2 plates

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5387-5391	Apple juice	1	110	130	130	120	160	110	82	73	55	82
5402-5406	Apple juice	1	110	130	73	45	120	160	73	91	110	100
5392-5396	Apple juice	2	1200	1900	2300	4600	2200	3600	3400	3500	3500	3400
5407-5411	Apple juice	2	1100	1500	1500	3400	2100	3500	4200	3500	4500	4200
5397-5401	Apple juice	3	12000	15000	11000	13000	32000	26000	22000	22000	28000	33000
5412-5416	Apple juice	3	10000	23000	21000	27000	25000	23000	23000	30000	25000	18000

(Food) Category 5	Chocolate, pastries, confectionary
(Food) Type 5	Cake with low aw – Pour plate - 72h - 2 plates

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5428-5432	Cake	1	190	360	180	330	260	160	250	200	340	150
5443-5447	Cake	1	240	240	220	370	260	250	270	250	660	210
5433-5437	Cake	2	5900	7200	6600	7800	7700	6000	5500	5600	7500	4100
5448-5452	Cake	2	7100	9500	9400	7500	8400	8500	3300	6500	5600	7700
5438-5442	Cake	3	56000	44000	66000	65000	58000	81000	58000	57000	48000	39000
5453-5457	Cake	3	75000	65000	96000	91000	56000	76000	53000	77000	62000	69000

(Food) Category 6	Animal feeding stuffs
(Food) Type 6	Dry products – Pour plate - 72h - 2 plates

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5863-5867	Dog biscuits	1	470	400	370	410	530	460	300	390	460	420
5878-5882	Dog biscuits	1	570	360	420	530	390	330	330	370	450	440
5868-5872	Dog biscuits	2	21000	5500	5200	4600	5400	6500	8500	8600	6100	5700
5883-5887	Dog biscuits	2	5300	5500	4500	4500	5200	5200	6600	5600	7300	6300
5873-5877	Dog biscuits	3	33000	42000	48000	61000	42000	78000	74000	76000	59000	55000
5888-5892	Dog biscuits	3	43000	45000	50000	45000	48000	67000	54000	73000	63000	57000

(Food) Category 7	Production environmental samples
(Food) Type 7	Process water - Pour plate 72h - 2 plates

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
113362-113366	Process water	low	79	65	53	29	17	49	38	46	15	17
113352-113356	Process water	low	64	23	15	29	10	28	14	12	20	6
113357-113361	Process water	intermediate	560	990	570	600	910	1100	1100	520	450	1100
113367-113371	Process water	intermediate	1200	650	970	620	420	970	870	640	460	190
4271-4275	Process water	high	55000	27000	29000	22000	16000	20000	25000	34000	16000	27000
4286-4290	Process water	high	25000	25000	28000	39000	27000	30000	25000	44000	43000	49000

Spreading method – 54 h – 1 plate

(Food) Category 1	Ready to eat and ready to reheat products
(Food) Type 1	Piemontaise - Spreading - 54h - 1 plate

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5046-5050	Piemontaise	Low	270	430	360	330	290	300	340	370	340	330
5061-5065	Piemontaise	Low	230	290	350	340	360	380	420	350	390	340
5051-5055	Piemontaise	intermediate	11000	9100	10000	11000	13000	11000	10000	8100	9200	9000
5066-5070	Piemontaise	intermediate	7100	12000	9600	9000	13000	8800	11000	5700	8000	8000
5056-5060	Piemontaise	High	89000	100000	88000	94000	110000	110000	80000	83000	91000	84000
5071-5075	Piemontaise	High	87000	98000	110000	95000	79000	97000	110000	120000	71000	85000

(Food) Category 2	Dairy product
(Food) Type 2	Soft white cheese - Spreading - 54h - 1 plate

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5208-5212	Soft white cheese	Low	370	430	430	390	440	290	440	400	280	330
5223-5227	Soft white cheese	Low	290	410	350	360	360	410	460	380	440	350
5213-5217	Soft white cheese	intermediate	11000	14000	11000	9500	11000	20000	12000	14000	19000	8500
5228-5232	Soft white cheese	intermediate	16000	22000	14000	13000	12000	11000	10000	12000	31000	21000
5218-5222	Soft white cheese	High	73000	94000	62000	110000	83000	120000	70000	100000	170000	110000
5233-5237	Soft white cheese	High	110000	120000	110000	120000	93000	140000	170000	80000	130000	140000

(Food) Category 3	Egg products and seefood
(Food) Type 3	Pasteurised liquid egg - Spreading - 54h - 1 plate

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5296-5300	Pasteurised liquid egg	Low	190	130	160	160	250	260	130	130	300	210
5311-5315	Pasteurised liquid egg	Low	210	160	160	110	230	160	140	130	170	190
5301-5305	Pasteurised liquid egg	intermediate	3400	2900	4900	6100	4500	5300	5000	4400	4500	5400
5316-5320	Pasteurised liquid egg	intermediate	4500	6300	8900	8100	8300	2000	6300	6200	6700	6100
5306-5310	Pasteurised liquid egg	High	14000	55000	50000	45000	71000	24000	44000	77000	43000	39000
5321-5325	Pasteurised liquid egg	High	55000	59000	52000	45000	58000	49000	60000	51000	44000	67000

(Food) Category 4	Fruit and vegetables
(Food) Type 4	Apple juice - Spreading - 54h - 1 plate

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5387-5391	Apple juice	Low	110	130	130	120	160	100	140	90	200	150
5402-5406	Apple juice	Low	110	130	73	45	120	80	60	110	110	90
5392-5396	Apple juice	intermediate	1200	1900	2300	4600	2200	3700	4400	4300	3300	4100
5407-5411	Apple juice	intermediate	1100	1500	1500	3400	2100	4700	5700	5400	5800	4400
5397-5401	Apple juice	High	12000	15000	11000	13000	32000	41000	25000	20000	25000	32000
5412-5416	Apple juice	High	10000	23000	21000	27000	25000	36000	38000	42000	41000	26000

(Food) Category 5	Chocolate, pastries, confectionary
(Food) Type 5	Cake - Spreading - 54h - 1 plate

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5428-5432	Cake	Low	190	360	180	330	260	160	100	140	210	100
5443-5447	Cake	Low	240	240	220	370	260	330	210	150	110	170
5433-5437	Cake	intermediate	5900	7200	6600	7800	7700	6300	5500	6200	4600	6300
5448-5452	Cake	intermediate	7100	9500	9400	7500	8400	6600	6800	6600	6700	7700
5438-5442	Cake	High	56000	44000	66000	65000	58000	82000	69000	49000	73000	69000
5453-5457	Cake	High	75000	65000	96000	91000	56000	78000	58000	75000	66000	65000

(Food) Category 6	Animal feeding stuffs
(Food) Type 6	Pellets - Spreading - 54h - 1 plate

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5863-5867	Pellets	Low	470	400	370	410	530	390	420	360	510	530
5878-5882	Pellets	Low	570	360	420	530	390	380	320	480	350	400
5868-5872	Pellets	intermediate	21000	5500	5200	4600	5400	8500	8900	12000	7200	11000
5883-5887	Pellets	intermediate	5300	5500	4500	4500	5200	6200	11000	11000	7700	8300
5873-5877	Pellets	High	33000	42000	48000	61000	42000	100000	76000	96000	77000	94000
5888-5892	Pellets	High	43000	45000	50000	45000	48000	82000	79000	55000	99000	72000

(Food) Category 7	Production environmental samples
(Food) Type 7	Process water - Spreading - 54h- 1 plate

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
113362-113366	Process water	low	79	65	53	29	17	100	88	84	28	26
113352-113356	Process water	low	64	23	15	29	10	56	33	12	12	7
113357-113361	Process water	intermediate	560	990	570	600	910	690	1100	770	630	1100
113367-113371	Process water	intermediate	1200	650	970	620	420	1200	900	650	750	180
4271-4275	Process water	high	55000	27000	29000	22000	16000	46000	37000	28000	40000	44000
4286-4290	Process water	high	25000	25000	28000	39000	27000	59000	35000	61000	39000	56000

Spreading method – 54 h – 2 plates

(Food) Category 1	RTE,RTRH
(Food) Type 1	Ready to eat - Spreading - 54h - 2 plates

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5046-5050	Piémontaise	1	270	430	360	330	290	300	330	410	360	330
5061-5065	Piémontaise	1	230	290	350	340	360	390	460	360	380	410
5051-5055	Piémontaise	2	11000	9100	10000	11000	13000	10000	9700	7800	9700	9100
5066-50710	Piémontaise	2	7100	12000	9600	9000	13000	8200	10000	5700	8300	8700
5056-5060	Piémontaise	3	89000	100000	88000	94000	110000	110000	84000	80000	92000	82000
5071-5075	Piémontaise	3	87000	98000	110000	95000	79000	93000	100000	120000	68000	87000

(Food) Category 2	Dairy products
(Food) Type 2	Milk, cream, dessert - Spreading - 54h - 2 plates

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5208-5212	White cheese	1	370	430	430	390	440	320	460	400	300	330
5223-5227	White cheese	1	290	410	350	360	360	410	440	410	460	360
5213-5217	White cheese	2	11000	14000	11000	9500	11000	20000	11000	13000	18000	8500
5228-5232	White cheese	2	16000	22000	14000	13000	12000	10000	10000	13000	28000	21000
5218-5222	White cheese	3	73000	94000	62000	110000	83000	120000	68000	100000	180000	100000
5233-5237	White cheese	3	110000	120000	110000	120000	93000	140000	160000	80000	130000	140000

(Food) Category 3	Egg products and seafood
(Food) Type 3	Liquid egg - Spreading - 54h - 2 plates

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5296-5300	Liquid egg	1	190	130	160	160	250	250	130	140	300	210
5311-5315	Liquid egg	1	210	160	160	110	230	150	160	130	160	180
5301-5305	Liquid egg	2	3400	2900	4900	6100	4500	5400	5500	4100	4600	5400
5316-5320	Liquid egg	2	4500	6300	8900	8100	8300	2000	6500	6400	6700	6100
5306-5310	Liquid egg	3	14000	55000	50000	45000	71000	24000	44000	80000	42000	40000
5321-5325	Liquid egg	3	55000	59000	52000	45000	58000	46000	64000	48000	41000	68000

(Food) Category 4	Fruits and vegetables
(Food) Type 4	Fruit preparations - Spreading - 54h - 2 plates

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5387-5391	Apple juice	1	110	130	130	120	160	91	150	100	190	160
5402-5406	Apple juice	1	110	130	73	45	120	82	55	100	130	91
5392-5396	Apple juice	2	1200	1900	2300	4600	2200	4000	4800	4500	3500	4400
5407-5411	Apple juice	2	1100	1500	1500	3400	2100	4600	6100	5600	5900	4600
5397-5401	Apple juice	3	12000	15000	11000	13000	32000	41000	29000	18000	27000	33000
5412-5416	Apple juice	3	10000	23000	21000	27000	25000	35000	35000	45000	40000	25000

(Food) Category 5	Chocolate, pasties, confectionary
(Food) Type 5	Cake with low aw - Spreading - 54h - 2 plates

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5428-5432	Cake	1	190	360	180	330	260	200	100	170	260	100
5443-5447	Cake	1	240	240	220	370	260	310	220	150	110	160
5433-5437	Cake	2	5900	7200	6600	7800	7700	6100	5800	6300	4500	6100
5448-5452	Cake	2	7100	9500	9400	7500	8400	6400	7600	6300	6800	7500
5438-5442	Cake	3	56000	44000	66000	65000	58000	79000	69000	47000	69000	67000
5453-5457	Cake	3	75000	65000	96000	91000	56000	78000	58000	74000	65000	66000

(Food) Category 6	Animal feeding stuffs
(Food) Type 6	Dry products - Spreading - 54h - 2 plates

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5863-5867	Dog biscuits	1	470	400	370	410	530	370	410	360	490	520
5878-5882	Dog biscuits	1	570	360	420	530	390	360	330	460	360	360
5868-5872	Dog biscuits	2	21000	5500	5200	4600	5400	8500	8600	11000	7500	11000
5883-5887	Dog biscuits	2	5300	5500	4500	4500	5200	6500	11000	11000	8000	8000
5873-5877	Dog biscuits	3	33000	42000	48000	61000	42000	97000	76000	97000	77000	93000
5888-5892	Dog biscuits	3	43000	45000	50000	45000	48000	82000	79000	55000	99000	72000

(Food) Category 1	Production environmental samples
(Food) Type 1	Process water -Spreading 54h- 2 plates

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
113362-113366	Process water	low	79	65	53	29	17	100	85	82	32	26
113352-113356	Process water	low	64	23	15	29	10	53	33	13	13	6
113357-113361	Process water	intermediate	560	990	570	600	910	740	1100	750	640	1100
113367-113371	Process water	intermediate	1200	650	970	620	420	1200	900	630	710	160
4271-4275	Process water	high	55000	27000	29000	22000	16000	44000	35000	28000	41000	41000
4286-4290	Process water	high	25000	25000	28000	39000	27000	57000	35000	59000	40000	55000

Spreading method – 72 h – 1 plate

(Food) Category 1	Ready to eat and ready to reheat products
(Food) Type 1	Piemontaise - Spreading - 72h - 1 plate

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5046-5050	Piemontaise	Low	270	430	360	330	290	320	370	370	370	360
5061-5065	Piemontaise	Low	230	290	350	340	360	390	430	370	400	360
5051-5055	Piemontaise	intermediate	11000	9100	10000	11000	13000	11000	10000	8200	9900	9300
5066-5070	Piemontaise	intermediate	7100	12000	9600	9000	13000	8900	11000	6200	8000	8200
5056-5060	Piemontaise	High	89000	100000	88000	94000	110000	110000	80000	83000	92000	85000
5071-5075	Piemontaise	High	87000	98000	110000	95000	79000	98000	110000	120000	75000	85000

(Food) Category 2	Dairy product
(Food) Type 2	Soft white cheese- Spreading - 72h - 1 plate

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5208-5212	Soft white cheese	Low	370	430	430	390	440	330	460	410	300	330
5223-5227	Soft white cheese	Low	290	410	350	360	360	430	460	380	440	350
5213-5217	Soft white cheese	intermediate	11000	14000	11000	9500	11000	20000	12000	14000	29000	8700
5228-5232	Soft white cheese	intermediate	16000	22000	14000	13000	12000	11000	10000	12000	31000	21000
5218-5222	Soft white cheese	High	73000	94000	62000	110000	83000	120000	70000	100000	170000	110000
5233-5237	Soft white cheese	High	110000	120000	110000	120000	93000	140000	110000	20000	130000	140000

(Food) Category 3	Egg products and seefood
(Food) Type 3	Pasteurised liquid egg - Spreading - 72h - 1 plate

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5296-5300	Pasteurised liquid egg	Low	190	130	160	160	250	260	180	130	300	210
5311-5315	Pasteurised liquid egg	Low	210	160	160	110	230	160	170	130	170	190
5301-5305	Pasteurised liquid egg	intermediate	3400	2900	4900	6100	4500	5300	5000	4400	4500	5400
5316-5320	Pasteurised liquid egg	intermediate	4500	6300	8900	8100	8300	2000	6300	6200	6700	6100
5306-5310	Pasteurised liquid egg	High	14000	55000	50000	45000	71000	24000	53000	77000	43000	39000
5321-5325	Pasteurised liquid egg	High	55000	59000	52000	45000	58000	50000	60000	51000	44000	67000

(Food) Category 4	Fruit and vegetables
(Food) Type 4	Apple juice - Spreading - 72h - 1 plate

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5387-5391	Apple juice	Low	110	130	130	120	160	120	140	100	200	180
5402-5406	Apple juice	Low	110	130	73	45	120	90	60	110	110	90
5392-5396	Apple juice	intermediate	1200	1900	2300	4600	2200	3900	4400	4400	3300	4100
5407-5411	Apple juice	intermediate	1100	1500	1500	3400	2100	4700	5700	5600	5900	4500
5397-5401	Apple juice	High	12000	15000	11000	13000	32000	44000	26000	20000	26000	35000
5412-5416	Apple juice	High	10000	23000	21000	27000	25000	37000	39000	45000	41000	26000

(Food) Category 5	Chocolate, pastries, confectionary
(Food) Type 5	Cake - Spreading - 72h - 1 plate

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5428-5432	Cake	Low	190	360	180	330	260	220	190	150	280	200
5443-5447	Cake	Low	240	240	220	370	260	370	270	210	220	270
5433-5437	Cake	intermediate	5900	7200	6600	7800	7700	6700	5700	6200	4600	6600
5448-5452	Cake	intermediate	7100	9500	9400	7500	8400	6800	6900	6900	6900	8400
5438-5442	Cake	High	56000	44000	66000	65000	58000	86000	69000	49000	73000	69000
5453-5457	Cake	High	75000	65000	96000	91000	56000	78000	58000	78000	72000	66000

(Food) Category 6	Animal feeding stuffs
(Food) Type 6	Pellets - Spreading - 72h - 1 plate

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5863-5867	Pellets	Low	470	400	370	410	530	420	460	370	540	540
5878-5882	Pellets	Low	570	360	420	530	390	390	360	530	440	440
5868-5872	Pellets	intermediate	21000	5500	5200	4600	5400	8500	9000	12000	7500	11000
5883-5887	Pellets	intermediate	5300	5500	4500	4500	5200	6200	11000	11000	7900	8400
5873-5877	Pellets	High	33000	42000	48000	61000	42000	12000	76000	98000	79000	94000
5888-5892	Pellets	High	43000	45000	50000	45000	48000	87000	86000	58000	100000	61000

(Food) Category 7	Production environmental samples
(Food) Type 7	Process water - Spreading 72h - 1 plate

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
113362-113366	Process water	low	79	65	53	29	17	115	94	89	34	28
113352-113356	Process water	low	64	23	15	29	10	58	34	18	15	11
113357-113361	Process water	intermediate	560	990	570	600	910	850	1200	820	670	1100
113367-113371	Process water	intermediate	1200	650	970	620	420	1300	970	670	800	210
4271-4275	Process water	high	55000	27000	29000	22000	16000	48000	42000	40000	46000	46000
4286-4290	Process water	high	25000	25000	28000	39000	27000	61000	40000	65000	41000	56000

Spreading method – 72 h – 2 plates

(Food) Category 1	RTE,RTRH products
(Food) Type 1	Ready to eat - Spreading - 72h - 2 plates

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5046-5050	Piémontaise	1	270	430	360	330	290	330	370	410	390	360
5061-5065	Piémontaise	1	230	290	350	340	360	410	460	380	390	430
5051-5055	Piémontaise	2	11000	9100	10000	11000	13000	11000	9900	7900	10000	9400
5066-50710	Piémontaise	2	7100	12000	9600	9000	13000	8300	10000	6300	8400	8900
5056-5060	Piémontaise	3	89000	100000	88000	94000	110000	110000	84000	80000	94000	83000
5071-5075	Piémontaise	3	87000	98000	110000	95000	79000	95000	110000	120000	72000	87000

(Food) Category 2	Dairy products
(Food) Type 2	Milk, cream, dessert - Spreading - 72h - 2 plates

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5208-5212	White cheese	1	370	430	430	390	440	330	470	410	320	330
5223-5227	White cheese	1	290	410	350	360	360	430	440	410	460	360
5213-5217	White cheese	2	11000	14000	11000	9500	11000	20000	11000	13000	27000	8700
5228-5232	White cheese	2	16000	22000	14000	13000	12000	10000	10000	13000	28000	21000
5218-5222	White cheese	3	73000	94000	62000	110000	83000	120000	68000	100000	180000	100000
5233-5237	White cheese	3	110000	120000	110000	120000	93000	140000	110000	80000	130000	140000

(Food) Category 3	Egg products and seafood
(Food) Type 3	Liquid egg - Spreading - 72h - 2 plates

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5296-5300	Liquid egg	1	190	130	160	160	250	250	170	140	300	210
5311-5315	Liquid egg	1	210	160	160	110	230	150	190	170	160	180
5301-5305	Liquid egg	2	3400	2900	4900	6100	4500	5400	5500	4600	4600	5400
5316-5320	Liquid egg	2	4500	6300	8900	8100	8300	2700	6500	6400	6700	6100
5306-5310	Liquid egg	3	14000	55000	50000	45000	71000	24000	52000	80000	42000	40000
5321-5325	Liquid egg	3	55000	59000	52000	45000	58000	47000	64000	48000	41000	68000

(Food) Category 4	Fruits and vegetables
(Food) Type 4	Fruit preparations - Spreading - 72h - 2 plates

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5387-5391	Apple juice	1	110	130	130	120	160	110	150	110	190	200
5402-5406	Apple juice	1	110	130	73	45	120	110	64	100	130	91
5392-5396	Apple juice	2	1200	1900	2300	4600	2200	4200	4800	4500	3500	4400
5407-5411	Apple juice	2	1100	1500	1500	3400	2100	4600	6100	5900	6000	4700
5397-5401	Apple juice	3	12000	15000	11000	13000	32000	44000	30000	18000	28000	35000
5412-5416	Apple juice	3	10000	23000	21000	27000	25000	36000	35000	48000	40000	25000

(Food) Category 5	Chocolate, pastries, confectionery
(Food) Type 5	Cake with low aw - Spreading - 72h - 2 plates

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5428-5432	Cake	1	190	360	180	330	260	260	190	190	330	200
5443-5447	Cake	1	240	240	220	370	260	350	270	200	220	260
5433-5437	Cake	2	5900	7200	6600	7800	7700	6500	6000	6300	4500	6400
5448-5452	Cake	2	7100	9500	9400	7500	8400	6500	6900	6500	7000	8400
5438-5442	Cake	3	56000	44000	66000	65000	58000	85000	69000	47000	72000	67000
5453-5457	Cake	3	75000	65000	96000	91000	56000	78000	58000	76000	72000	68000

(Food) Category 6	Animal feeding stuffs
(Food) Type 6	Dry products - Spreading - 72h - 2 plates

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5863-5867	Dog biscuits	1	470	400	370	410	530	440	460	360	520	550
5878-5882	Dog biscuits	1	570	360	420	530	390	360	360	510	450	400
5868-5872	Dog biscuits	2	21000	5500	5200	4600	5400	8500	8800	11000	7800	11000
5883-5887	Dog biscuits	2	5300	5500	4500	4500	5200	6500	11000	11000	8300	8100
5873-5877	Dog biscuits	3	33000	42000	48000	61000	42000	110000	76000	100000	79000	93000
5888-5892	Dog biscuits	3	43000	45000	50000	45000	48000	90000	84000	58000	95000	68000

(Food) Category 7	Production environmental samples
(Food) Type 7	Process water - Spreading 72h - 2 plates

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
113362-113366	Process water	low	79	65	53	29	17	110	90	87	37	28
113352-113356	Process water	low	64	23	15	29	10	55	34	19	15	14
113357-113361	Process water	intermediate	560	990	570	600	910	850	1200	790	670	1100
113367-113371	Process water	intermediate	1200	650	970	620	420	1200	990	660	760	200
4271-4275	Process water	high	55000	27000	29000	22000	16000	45000	40000	40000	47000	45000
4286-4290	Process water	high	25000	25000	28000	39000	27000	59000	40000	64000	42000	55000

Appendix 9 - Homogeneity of inoculation: raw data

Low level							
Sample	Analysis 1	Analysis 2	Log Analysis 1	Log Analysis 2	D	S	D_2
1	410	370	2.613	2.568	-0.045	5.181	0.002
2	410	410	2.613	2.613	0.000	5.226	0.000
3	340	360	2.531	2.556	0.025	5.088	0.001
4	460	560	2.663	2.748	0.085	5.411	0.007
5	630	680	2.799	2.833	0.033	5.632	0.001
6	330	580	2.519	2.763	0.245	5.282	0.060
7	500	560	2.699	2.748	0.049	5.447	0.002
8	470	330	2.672	2.519	-0.154	5.191	0.024
9	460	540	2.663	2.732	0.070	5.395	0.005
10	430	480	2.633	2.681	0.048	5.315	0.002
Sum	4440	4870	26.405	26.762	0.357	53.167	0.104

S_w	0.00521
S_b	0.0126
San²	0.00521
Ssam²	0.003719
F1	1.88
F2	1.01
Target standard deviationto be applied	0.25
Value for the test	0.01583

Value for the test > Ssam² hence the test material is sufficiently homogeneous

Medium level							
Sample	Analysis 1	Analysis 2	Log Analysis 1	Log Analysis 2	D	S	D2
11	5000	4800	3.699	3.681	-0.018	7.380	0.000
12	4300	4500	3.633	3.653	0.020	7.287	0.000
13	3600	4400	3.556	3.643	0.087	7.200	0.008
14	5900	4700	3.771	3.672	-0.099	7.443	0.010
15	4800	3800	3.681	3.580	-0.101	7.261	0.010
16	3800	4300	3.580	3.633	0.054	7.213	0.003
17	4000	5900	3.602	3.771	0.169	7.373	0.028
18	4700	3400	3.672	3.531	-0.141	7.204	0.020
19	3700	5500	3.568	3.740	0.172	7.309	0.030
20	4300	3400	3.633	3.531	-0.102	7.165	0.010
Sum	44100	44700	36.396	36.437	0.041	72.834	0.120

Sw	0.00598
Sb	0.0042
San²	0.00598
Ssam²	-0.000869
F1	1.88
F2	1.01
Target standard deviation	0.25
Value for thetest	0.01661

Value for the test > Ssam² hence the test material is sufficiently homogeneous

High level							
Sample	**Analysis 1**	**Analysis 2**	**Log Analysis 1**	**Log Analysis 2**	**D**	**S**	**D2**
21	550000	710000	5.740	5.851	0.111	11.592	0.012
22	480000	600000	5.681	5.778	0.097	11.459	0.009
23	650000	570000	5.813	5.756	-0.057	11.569	0.003
24	680000	700000	5.833	5.845	0.013	11.678	0.000
25	490000	570000	5.690	5.756	0.066	11.446	0.004
26	640000	630000	5.806	5.799	-0.007	11.606	0.000
27	700000	550000	5.845	5.740	-0.105	11.585	0.011
28	800000	750000	5.903	5.875	-0.028	11.778	0.001
29	760000	690000	5.881	5.839	-0.042	11.720	0.002
30	660000	960000	5.820	5.982	0.163	11.802	0.026
sum	6410000	6730000	58.012	58.222	0.210	116.234	0.069

Sw	0.00347
Sb	0.0073
San²	0.00347
Ssam²	0.001932
F1	1.88
F2	1.01
Target standard deviation	0.25
Value for thetest	0.01408

Value for the test > Ssam² hence the test material is sufficiently homogeneous

Appendix 10 - Results obtained by the collaborators and expert laboratory

ISO 7218 (2024) changes

Collaborator	Sample No.	Reference method: ISO21527-1				Alternative method: SYMPHONY AGAR (Spread method) Incubation: 54 hrs			
		Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	CFU/plate	CFU/g	log CFU/g
A (54 hrs) Mesophilic aerobic flora: 30 CFU/g	2	10	0	<10	<1.00	10	0	<10	<1.00
		100	0			100	0		
	1	10	49	460	2.66	10	53	520	2.72
		100	1			100	4		
	7	10	54	520	2.72	10	52	490	2.69
		100	3			100	2		
	3	100	47	4600	3.66	100	36	3600	3.56
		1000	4			1000	4		
	6	100	41	4000	3.60	100	45	4600	3.66
		1000	3			1000	6		
	4	1000	72	74000	4.87	1000	56	56000	4.75
		10000	9			10000	6		
	5	1000	69	72000	4.86	1000	66	65000	4.81
		10000	10			10000	6		
B (54 hrs) Mesophilic aerobic flora: 460 CFU/g	2	10	0	<10	<1.00	10	0	<10	<1.00
		100	0			100	0		
	1	10	62	580	2.76	10	46	430	2.63
		100	2			100	1		
	7	10	80	800	2.90	10	72	720	2.86
		100	0			100	1		
	3	100	7	640	2.81 Ne	100	9	910	2.96 Ne
		1000	0			1000	1		
	6	10	369	3700	3.57	100	7	640	2.81 Ne
		100	3			1000	0		
	4	100	97	10000	4.00	100	80	7900	3.90
		1000	16			1000	7		
	5	100	86	8500	3.93	100	105	10000	4.00
		1000	7			1000	11		

Collaborator	Sample No.	Reference method: ISO21527-1				Alternative method: SYMPHONY AGAR (Spread method) Incubation: 54 hrs			
		Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	CFU/plate	CFU/g	log CFU/g
C (54 hrs) Mesophilic aerobic flora: 4.5 107 CFU/g	2	10	0	<10	<1.00	10	0	<10	<1.00
		100	0			100	0		
	1	10	91	920	2.96	10	39	390	2.59
		100	10			100	16		
	7	10	107	1100	3.04	10	53	560	2.75
		100	0			100	9		
	3	100	76	7500	3.88	100	102	9700	3.99
		1000	6			1000	5		
	6	100	57	6200	3.79	100	126	12000	4.08
		1000	11			1000	9		
	4	1000	98	98000	4.99	1000	128	130000	5.11
		10000	10			10000	14		
	5	1000	85	85000	4.93	1000	70	70000	4.85
		10000	28			10000	7		
D (54 hrs) Mesophilic aerobic flora: <10 CFU/g	2	10	0	<10	<1.00	10	0	<10	<1.00
		100	0			100	0		
	1	10	43	450	2.65	10	36	360	2.56
		100	6			100	3		
	7	10	83	830	2.92	10	63	620	2.79
		100	8			100	5		
	3	100	48	4600	3.66	100	36	3700	3.57
		1000	3			1000	5		
	6	100	55	5500	3.74	100	36	3500	3.54
		1000	5			1000	2		
	4	1000	77	75000	4.88	1000	72	70000	4.85
		10000	5			10000	5		
	5	1000	89	91000	4.96	1000	57	61000	4.79
		10000	11			10000	10		

Collaborator	Sample No.	Reference method: ISO21527-1				Alternative method: SYMPHONY AGAR (Spread method) Incubation: 54 hrs			
		Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	CFU/plate	CFU/g	log CFU/g
E (54 hrs) Mesophilic aerobic flora:100 CFU/g	2	10	0	<10	<1.00	10	0	<10	<1.00
		100	0			100	0		
	1	10	54	540	2.73	10	54	550	2.74
		100	5			100	6		
	7	10	40	400	2.60	10	43	480	2.68
		100	4			100	10		
	3	100	31	3500	3.54	100	56	5800	3.76
		1000	8			1000	8		
	6	100	35	3500	3.54	100	42	4500	3.65
		1000	4			1000	7		
	4	1000	98	100000	5.00	1000	102	110000	5.04
		10000	12			10000	14		
	5	1000	79	82000	4.91	1000	86	84000	4.92
		10000	11			10000	6		
F (54 hrs) Mesophilic aerobic flora: 150 CFU/g	2	10	0	<10	<1.00	10	0	<10	<1.00
		100	0			100	0		
	1	10	45	440	2.64	10	42	430	2.63
		100	3			100	5		
	7	100	7	820	2.91 Ne	10	72	720	2.86
		1000	2			100	18		
	3	1000	5	4500	3.65 Ne	1000	8	8200	3.91 Ne
		10000	0			10000	1		
	6	1000	4	3600	3.56 Ne	100	45	4800	3.68
		10000	0			1000	8		
	4	10000	17	190000	5.28	1000	57	57000	4.76
		100000	4			10000	21		
	5	10000	12	120000	5.08	1000	90	94000	4.97
		100000	1			10000	13		

Collaborator	Sample No.	Reference method: ISO21527-1				Alternative method: SYMPHONY AGAR (Spread method) Incubation: 54 hrs			
		Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	CFU/plate	CFU/g	log CFU/g
G (54 hrs) Mesophilic aerobic flora: <10 CFU/g	2	10	0	<10	<1.00	10	0	<10	<1.00
		100	0			100	0		
	1	10	56	560	2.75	10	49	490	2.69
		100	0			100	0		
	7	10	75	750	2.88	10	56	560	2.75
		100	1			100	0		
	3	10	311	3100	3.49	10	277	2800	3.45
		100	2			100	3		
	6	100	7	560	2.75 Ne	10	370	400	2.60
		1000	0			100	4		
	4	100	83	8500	3.93	100	74	7600	3.88
		1000	10			1000	10		
	5	100	78	8000	3.90	100	63	6500	3.81
		1000	10			1000	8		
H (54 hrs) Mesophilic aerobic flora: <10 CFU/g	2	10	0	<10	<1.00	10	0	<10	<1.00
		100	0			100	0		
	1	10	47	450	2.65	10	60	590	2.77
		100	2			100	5		
	7	10	59	580	2.76	10	42	460	2.66
		100	5			100	9		
	3	100	39	4300	3.63	100	50	5200	3.72
		1000	8			1000	7		
	6	100	40	4100	3.61	100	44	4500	3.65
		1000	5			1000	5		
	4	1000	71	73000	4.86	1000	80	78000	4.89
		10000	9			10000	6		
	5	1000	53	58000	4.76	1000	118	120000	5.08
		10000	11			10000	2		

Collaborator	Sample No.	Reference method: ISO21527-1				Alternative method: SYMPHONY AGAR (Spread method) Incubation: 54 hrs			
		Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	CFU/plate	CFU/g	log CFU/g
I (54 hrs) Mesophilic aerobic flora: 50 CFU/g	2	10	0	<10	<1.00	10	0	<10	<1.00
		100	0			100	0		
	1	10	43	430	2.63	10	39	390	2.59
		100	0			100	0		
	7	10	50	500	2.70	10	40	400	2.60
		100	0			100	0		
	3	10	350	700	2.85 Ne	10	306	3100	3.49
		100	7			100	3		
	6	10	234	600	2.78	10	258	2600	3.41
		100	6			100	3		
	4	1000	52	52000	4.72	1000	61	63000	4.80
		10000	5			10000	8		
	5	1000	89	84000	4.92	1000	80	76000	4.88
		10000	3			10000	4		
J (54 hrs) Mesophilic aerobic flora:40 CFU/g	2	10	0	<10	<1.00	10	0	<10	<1.00
		100	0			100	0		
	1	10	49	490	2.69	10	42	390	2.59
		100	0			100	1		
	7	10	57	530	2.72	10	45	420	2.62
		100	1			100	1		
	3	10	351	3500	3.54	10	369	900	2.95 Ne
		100	2			100	9		
	6	10	315	600	2.78	10	316	600	2.78 Ne
		100	6			100	6		
	4	100	50	5000	3.70	100	65	6500	3.81
		1000	5			1000	6		
	5	100	38	4000	3.60	100	62	6200	3.79
		1000	6			1000	6		

Collaborator	Sample No.	Reference method: ISO21527-1				Alternative method: SYMPHONY AGAR (Spread method) Incubation: 54 hrs			
		Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	CFU/plate	CFU/g	log CFU/g
K **(48 hrs and 63 hrs: identical results)** Mesophilic aerobic flora: 110 CFU/g Receipt of samples at 13.6°C	2	10	0	<10	<1.00	10	0	<10	<1.00
		100	0			100	0		
	1	10	33	330	2.52	10	33	340	2.53
		100	3			100	4		
	7	10	40	430	2.63	10	24	260	2.41
		100	7			100	4		
	3	100	28	2800	3.45	100	46	4500	3.65
		1000	3			1000	3		
	6	100	33	3500	3.54	100	52	4800	3.68
		1000	5			1000	1		
	4	1000	39	39000	4.59	1000	42	42000	4.62
		10000	4			10000	4		
	5	1000	41	44000	4.64	1000	43	45000	4.65
		10000	7			10000	7		
L (54 hrs) Mesophilic aerobic flora: 240 CFU/g	2	10	0	<10	<1.00	10	0	<10	<1.00
		100	0			100	0		
	1	10	45	440	2.64	10	51	490	2.69
		100	3			100	3		
	7	10	33	330	2.52	10	31	310	2.49
		100	3			100	3		
	3	100	30	2900	3.46	100	29	2800	3.45
		1000	2			1000	2		
	6	100	29	2900	3.46	100	30	3100	3.49
		1000	3			1000	4		
	4	1000	92	90000	4.95	1000	58	56000	4.75
		10000	7			10000	4		
	5	1000	55	55000	4.74	1000	48	45000	4.65
		10000	5			10000	3		

Collaborator	Sample No.	Reference method: ISO21527-1				Alternative method: SYMPHONY AGAR (Spread method) Incubation: 54 hrs			
		Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	CFU/plate	CFU/g	log CFU/g
M (54 hrs)Mesophilic aerobic flora: 70 CFU/g	2	10	0	<10	<1.00	10	0	<10	<1.00
		100	0			100	0		
	1	10	51	510	2.71	10	51	550	2.74
		100	5			100	9		
	7	10	51	490	2.69	10	64	660	2.82
		100	3			100	8		
	3	100	61	6100	3.79	100	48	4700	3.67
		1000	6			1000	4		
	6	100	57	5500	3.74	100	66	6600	3.82
		1000	4			1000	7		
	4	1000	106	110000	5.04	1000	98	100000	5.00
		10000	13			10000	12		
	5	1000	92	92000	4.96	1000	95	94000	4.97
		10000	9			10000	8		
N (**52 hrs**) Mesophilic aerobic flora: 4.1 10^4 CFU/g Receipt of samples at17.9°C	2	10	0	<10	<1.00	10	0	<10	<1.00
		100	0			100	0		
	1	10	55	580	2.76	10	43	420	2.62
		100	9			100	3		
	7	10	54	530	2.72	10	88	880	2.94
		100	4			100	20		
	3	100	100	10000	4.00	100	92	9200	3.96
		1000	10			1000	9		
	6	100	90	9000	3.95	100	103	10000	4.00
		1000	9			1000	10		
	4	1000	114	120000	5.08	1000	119	120000	5.08
		10000	14			10000	9		
	5	10000	23	240000	5.38	1000	151	150000	5.18
		100000	3			10000	15		

Collaborator	Sample No.	Reference method: ISO 21527-1♦				Alternative method: SYMPHONY AGAR (Spread method) Incubation: 54 hrs			
		Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	CFU/plate	CFU/g	log CFU/g
Expert Lab(**54 hrs**) Mesophilic aerobic flora:600 CFU/g	2	10	0	<10	<1.00	10	0	<10	<1.00
		100	0			100	0		
	1	10	46	450	2.65	10	57	570	2.76
		100	3			100	6		
	7	10	38	380	2.58	10	41	410	2.61
		100	4			100	14		
	3	100	44	4400	3.64	100	57	5500	3.74
		1000	4			1000	4		
	6	100	52	5400	3.73	100	68	6600	3.82
		1000	7			1000	5		
	4	1000	90	92000	4.96	1000	99	100000	5.00
		10000	11			10000	11		
	5	1000	84	84000	4.92	1000	73	78000	4.89
		10000	9			10000	13		

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