

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

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

Quantitative method

NEOGEN® Petrifilm® Rapid Yeast and Mold Count Plate (RYM)
(Certificate number: 3M 01/13 - 07/14)
for yeasts and molds enumeration in human food, animal feed
(Pet food and animal feeding stuffs) and production
environmental samples

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This report contains 319 pages including 227 pages of appendices.
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Preamble

- Protocols of validation:

- EN ISO 16140-1:2016 and EN ISO 16140-2/A1:2024: Microbiology of the food chain — Method validation
Part 1: Vocabulary.
Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method.
- Requirements regarding comparison and interlaboratory studies for implementation of the standard EN ISO 16140-2 (Version 12).

- Reference method:

- ISO 21527-1:2008 – Horizontal method for the enumeration of yeasts and molds.
Part 1: Colony-count technique in products with water activity greater than 0.95
- ISO 21527-2:2008 – Horizontal method for the enumeration of yeasts and molds.
Part 2: Colony-count technique in products with water activity less than or equal to 0.95

- Application scope:

- All human food products,
- Animal feed (pet food and animal feeding stuffs)
- Industrial environmental samples.

- Certification body:

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

Definition

- **Method comparison study**

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

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

- **Relative trueness study**

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

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

- **Accuracy profile study**

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

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

- **Inclusivity and exclusivity study**

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

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

- **Interlaboratory study**

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

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

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Initial validation study: interpretation of 2 successive dilutions

Appendix A: Protocol of the alternative method
Appendix B: Protocol of the reference method
Appendix C: Artificial contamination
Appendix D: Relative trueness study – raw data
Appendix E: Relative trueness study – results and calculations
Appendix F: Accuracy profile study - raw data
Appendix G: Inclusivity and exclusivity
Appendix H: Interlaboratory study: results obtained by the collaborators and Expert lab

Extension study: interpretation of 1 dilution and 1 plate

Appendix I: Artificial contamination
Appendix J: Relative trueness study – raw data
Appendix K: Relative trueness study – results and calculations
Appendix L: Accuracy profile study - raw data

Extension study: automatic reading by PPRA

Appendix M: Relative trueness study – raw data
Appendix N: Accuracy profile study - raw data

1. Introduction

The NEOGEN® Petrifilm® Rapid Yeast and Mold Count plate (RYM) method was initially validated in 2014 according to the EN ISO 16140:2003 protocol and the AFNOR technical rules (Certificate number 3M 01/13-07/14). A summary of the different validation studies is listed below:

Date	Study	Expert Laboratory	ISO method
2014	Initial validation	ADRIA Développement	EN ISO 16140:2003
July 2018	Renewal study	ADRIA Développement	EN ISO 16140-2:2016
April 2022	Renewal study	ADRIA Développement	EN ISO 16140-2:2016
July 2025	Extension study with One plate approach and one dilution	Laboratoire Microsept	EN ISO 16140-2:2016
July 2025	Extension study using Petrifilm Plate Reader Advanced.	Laboratoire Microsept	EN ISO 16140-2:2016
June 2026	Renewal study without any additional tests	Laboratoire Microsept	EN ISO 16140-2/A1:2024

The results presented in this summary report were produced during the initial validation tests performed by ADRIA Développement within the framework of the brand NF VALIDATION in accordance with the current requirements.

The results produced for implementation of the PPRA were performed by Laboratoire Microsept.

2. Protocols of the methods

2.1. Alternative method

2.1.1. Principle of the method

The NEOGEN Petrifilm Rapid Yeast and Mold count plate is a ready-made medium system for the enumeration of yeasts and molds commonly found in foods. The NEOGEN Petrifilm Rapid Yeast and Mold count plates contain nutrient supplemented with antibiotics, a cold-water soluble gelling agent and a dye which enhances the visualization of growth on the plate. It is possible to differentiate yeasts and molds colonies on the NEOGEN Petrifilm Rapid Yeast and Mold count plate (See below). Note that all the colonies of yeasts and molds need to be enumerated.

Yeast	Mold
Small colonies	Large colonies
Colonies have defined edges	Colonies have diffused edges
Pink / tan or blue / green in color	Blue/green to variable upon prolonged incubation
Colonies appear raised (3 dimensional)	Colonies appear flat
Colonies have a uniform color	Colonies have a dark center with diffused edge

2.1.2. Protocol of the method

NEOGEN Petrifilm Rapid Yeast and Mold count plates are inoculated with 1 ml of initial suspension or decimal dilution. For beverages, undiluted products should not be plated. The plates are incubated during a time ranging from 60 h to 72 h at $25\text{ }^{\circ}\text{C} \pm 1\text{ }^{\circ}\text{C}$ or $28\text{ }^{\circ}\text{C} \pm 1\text{ }^{\circ}\text{C}$. It is possible to incubate the plates for 5 days to offer sufficient practicability to the users.

During the initial study the plates were incubated for both limits claimed for incubation time, namely 60 h and 72 h. An additional incubation time of 5 days was claimed by the manufacturer in order to offer sufficient practicability to the user. This time was tested for relative trueness only. The two temperatures of incubation were tested (25°C and 28°C) but for the combination of 28°C – 5days of incubation, raw data of each dilution are not available and a new interpretation with One plate approach is not possible.

The workflow of the method is set out in Appendix A.

2.1.3. Restrictions

There is no restriction for use.

2.2. Reference method

The reference methods are:

- For food products with water activity level greater than 0.95, the reference method is: ISO 21527-1:2008 – Horizontal method for the enumeration of yeasts and molds. Part 1: Colony-count technique in products with water activity greater than 0.95.
- For food products with water activity level less than or equal to 0.95, the reference method is: ISO 21527-1:2008 – Horizontal method for the enumeration of yeasts and molds. Part 2: Colony-count technique in products with water activity less than or equal to 0.95.

Consequently, in the frame of this study, the water activity of the food products tested for the validation study was measured.

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

3. Method comparison study: initial validation study

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

3.1. Relative trueness study

3.1.1. Number and nature of the samples

In total, seven food categories were tested.

Different incubation conditions are available and interpreted in this extension. A total of 205 samples were tested.

The distribution of the samples per incubation conditions is presented in Table 1.

Table 1: number and nature of the samples analyzed

Category	Type	ISO 21527		Number of sample	Interpretable results at 25°C			Interpretable results at 28°C		
		part 1	part 2		60 h	72 h	5 days	60 h	72 h	5 days
1-Meat and fish products	a - Cooked	16	0	16	12	13	13	13	13	14
	b- Raw, cured, marinated, smoked	6	1	7	6	6	6	6	6	6
	c-Dehydrated	0	9	9	6	6	8	6	7	8
	Total	22	10	32	24	25	27	25	26	28
2-Dairy products	a - Cheeses	6	1	7	5	5	5	5	5	5
	b - Creams, yoghurts	10	1	11	9	9	9	9	9	9
	c - Low moisture products	0	7	7	5	6	6	6	6	7
	Total	16	9	25	19	20	20	20	20	21
3-Egg products	a - Fresh pasta	8	0	8	6	6	6	6	6	6
	b - Egg based desserts	10	0	10	9	9	9	8	8	9
	c - Low moisture products	0	6	6	5	5	6	5	5	6
	Total	18	6	24	20	20	21	19	19	21
4-Fruits, vegetables and cereals	a - Fresh and high moisture	16	1	17	10	10	10	9	9	9
	b - Dehydrated	0	13	13	10	10	10	11	11	11
	c - Syrups, concentrates	8	4	12	7	8	9	8	8	8
	Total	24	18	42	27	28	29	28	28	28
5-Chocolate and bakery products	a - Pastry and bakery products	9	6	15	6	6	6	7	7	7
	b - Cakes, pralines, marzipans	0	7	7	5	5	5	5	5	5
	c - Biscuits, chocolates, candy syrups	1	10	11	8	9	8	9	8	7
	Total	10	23	33	19	20	19	21	20	19
6-Feed stuffs	a - Dehydrated	0	5	5	5	5	5	5	5	5
	b - Dry	0	7	7	5	5	6	5	5	5
	c - Wet	9	0	9	8	8	8	8	8	8
	Total	9	12	21	18	18	19	18	18	18
7-Environmental samples	a - Equipment and surfaces	0	14	14	5	5	5	5	5	5
	b - Production environment	0	7	7	6	6	6	5	6	7
	c - Waters in manufacturing process	7	0	7	5	5	6	5	5	6
	Total	7	21	28	16	16	17	15	16	18
All categories		106	99	205	143	147	152	146	147	153

3.1.2. Artificial contamination of the samples

For the initial validation study, 18 samples were artificially contaminated. Mold spores were inoculated for 14 samples and yeast cells for 4 samples. Depending on the tested conditions, 13 samples or less gave exploitable results. Note that several treatments were tested to injure the yeast strains, but no effect was observed. For the renewal study, 17 samples were artificially contaminated using the seeding protocol, 7 with mold spores and 10 samples with yeast cells. 15 samples gave interpretable results with both methods.

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

The percentage of naturally contaminated samples per incubation temperature and incubation time is summarized in Table 2.

Table 2: percentage of naturally contaminated samples

Incubation temperature		Incubation time		
		60 h	72 h	5 days
25°C	Number of samples	128	132	133
	%	89.5 %	93.0 %	88.7 %
28°C	Number of samples	131	131	133
	%	89.7 %	89.1 %	86.9 %

3.1.3. Results

The data are classified in three categories:

- Interpretable results with reference and alternative methods.
- Results with less than 4 colonies per plate with the reference and/or the alternative method 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/A1:2024, if any result (either reference or alternative method) is below the quantification limit, the data should be plotted using a substituted value of 1 log₁₀ units less than the observed value in case of a lower than value. Similarly, any value greater than the upper limit should be amended by adding 1 log unit. These results are not included in the calculations but also appear on the graphs.

Raw results are shown in Appendix D.

The samples, which were not used in the calculations, are provided in Appendix D.

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

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

All results are presented in scatter plots per category:

- Figure 1 to 7: scatter plots for each category.
- Figure 8: scatter plots for all categories.

On scatter plots:

- Each type of food is differentiated per type on individual category scatter plots: blue circle: type a / orange diamond: type b / green triangle: type c.
- Results expressed with less than 4 colonies per Petri dish for at least one method are indicated by a yellow square.
- Results lower or higher than the quantification limits for one method are indicated by a red square. The value of these results is corrected according to the EN ISO 16140-2/A1:20124 requirements.

Figure 1: scatter plots for meat products

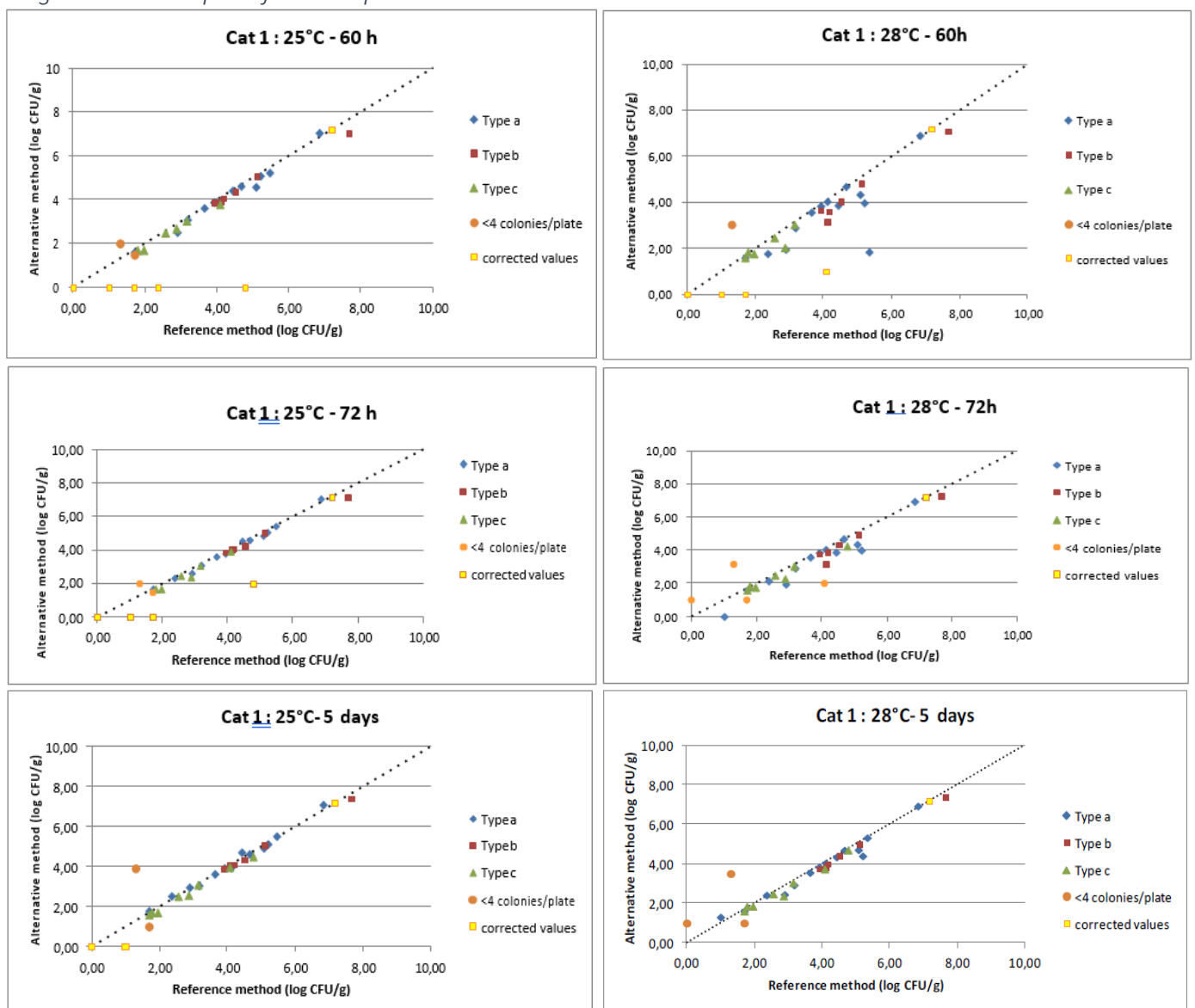


Figure 2: scatter plots for dairy products

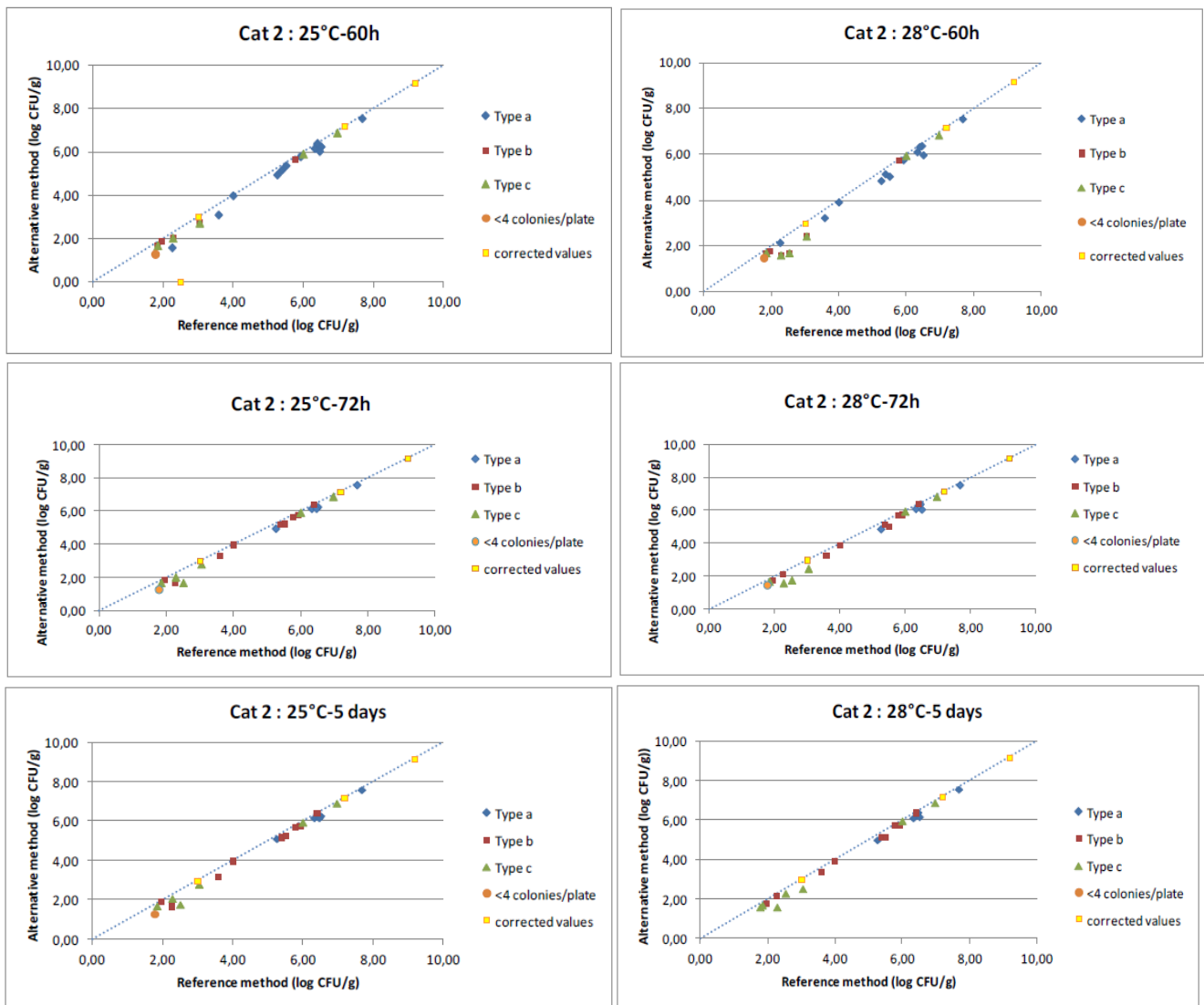


Figure 3: scatter plots for egg products

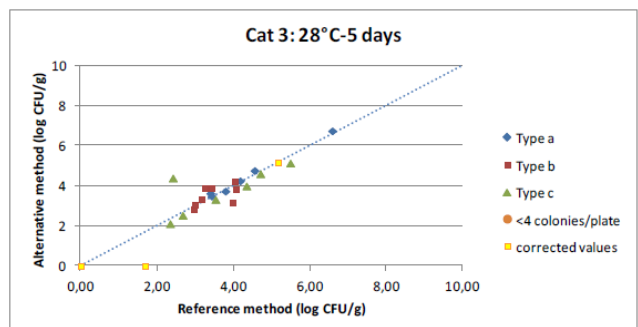
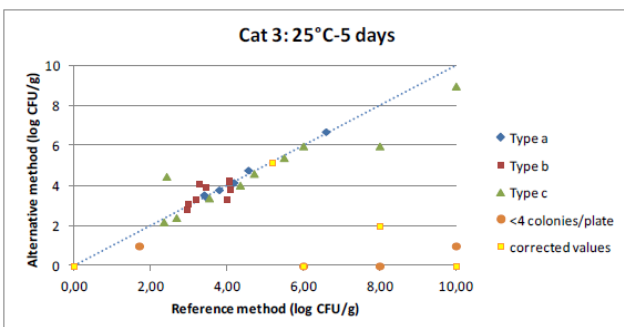
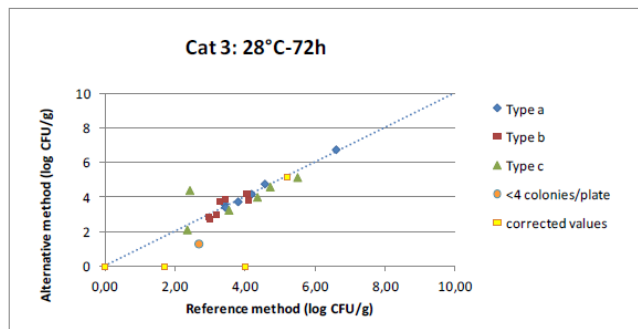
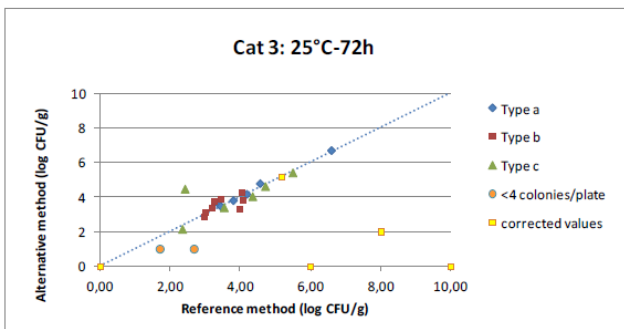
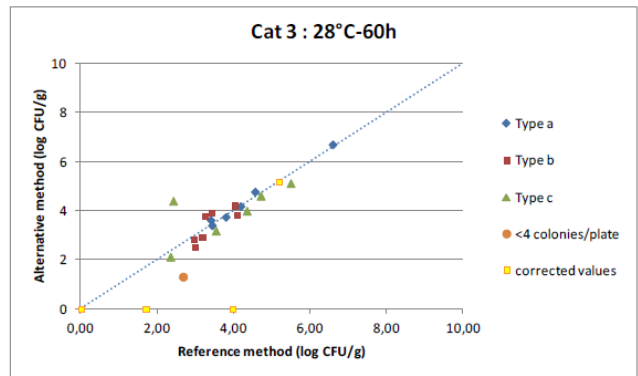
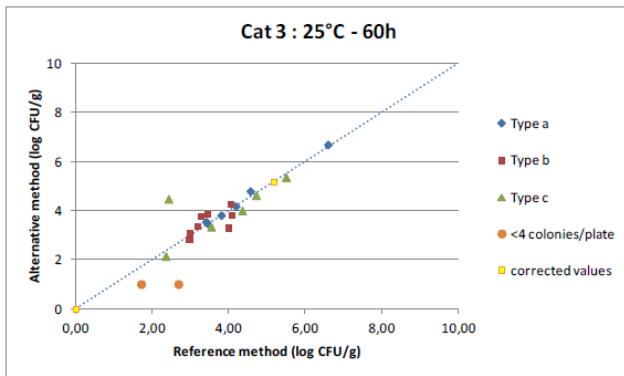


Figure 4: scatter plots for fruits and vegetables

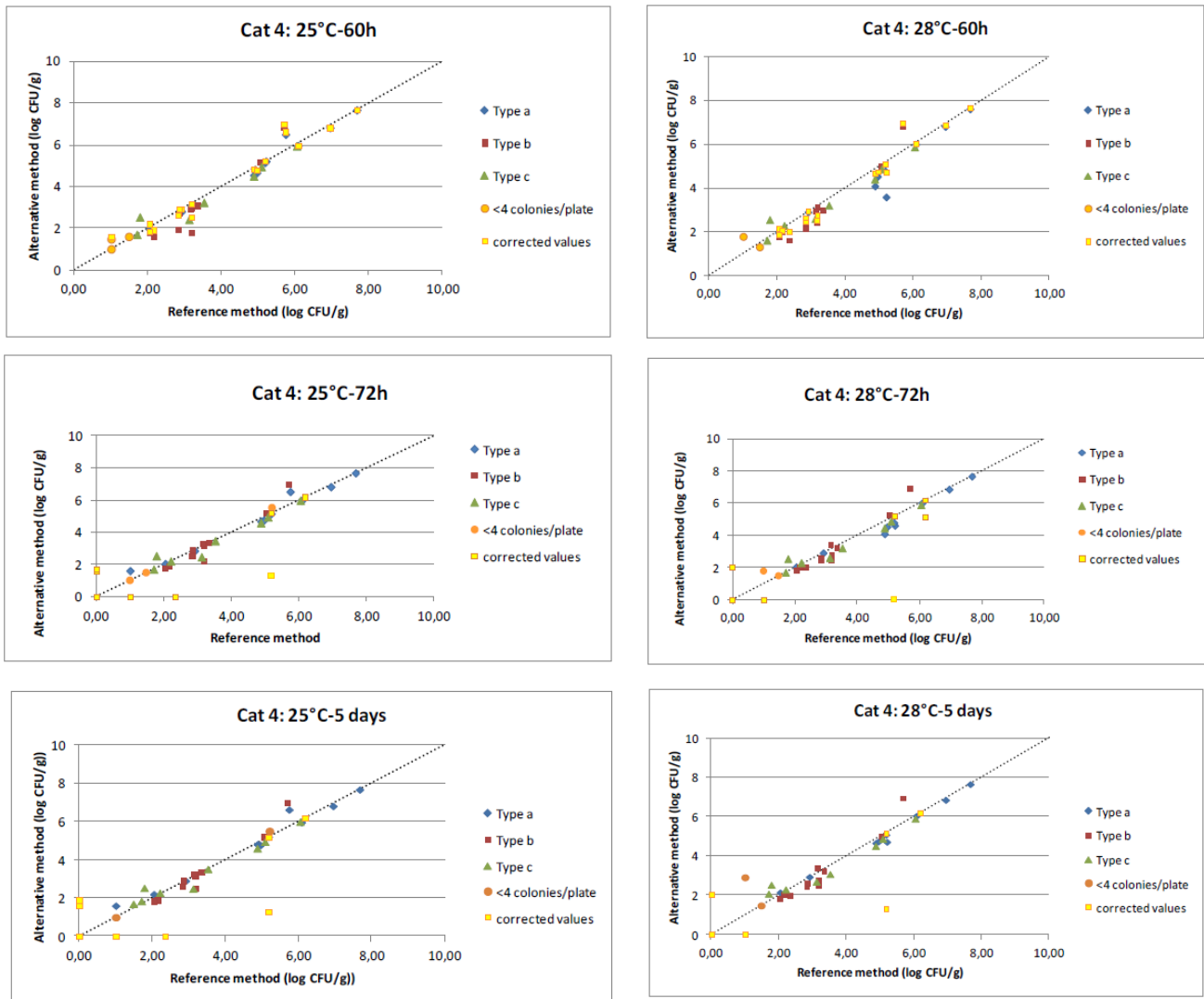


Figure 5: scatter plots for chocolate and bakery

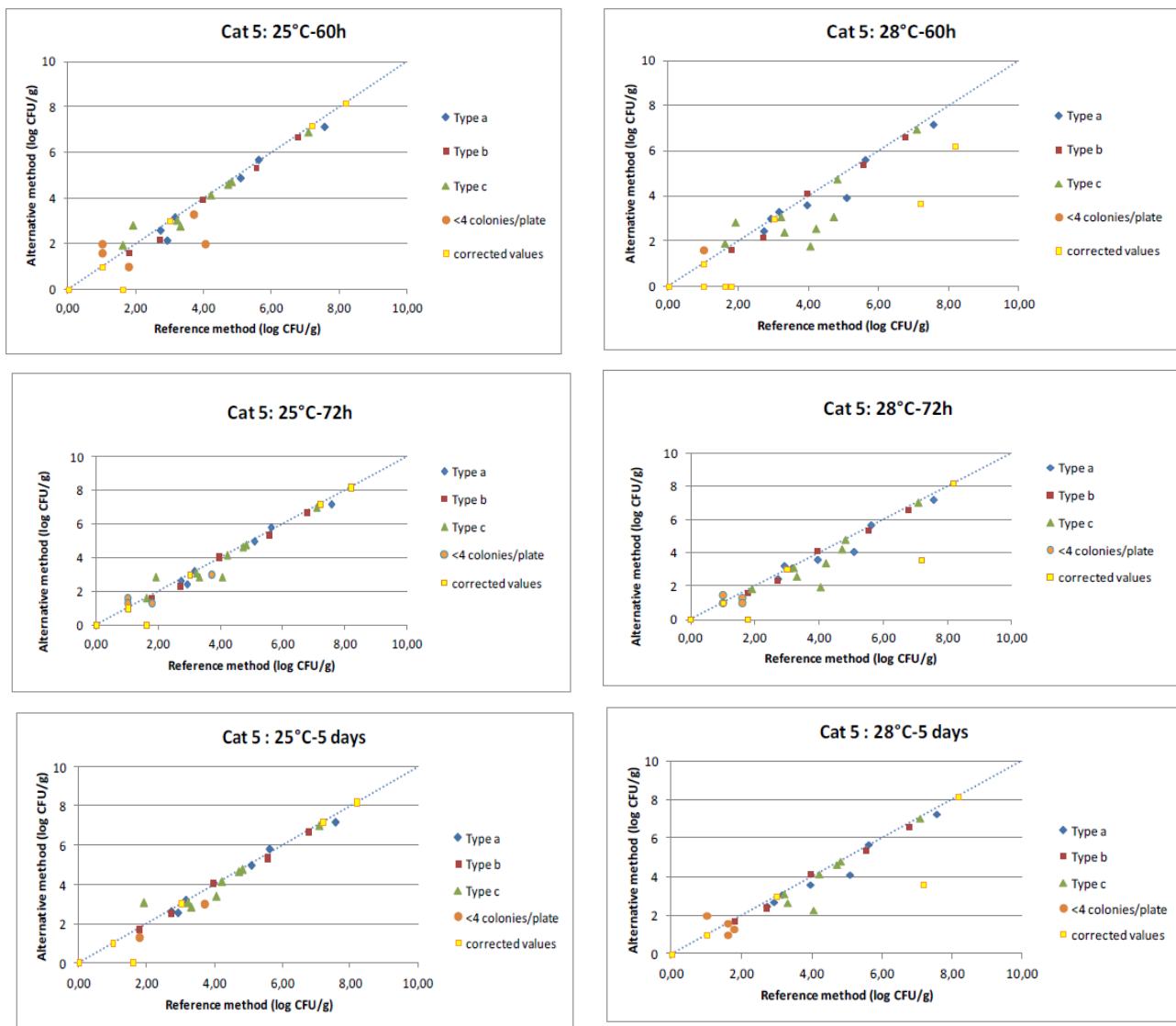


Figure 6: scatter plots for feed stuffs

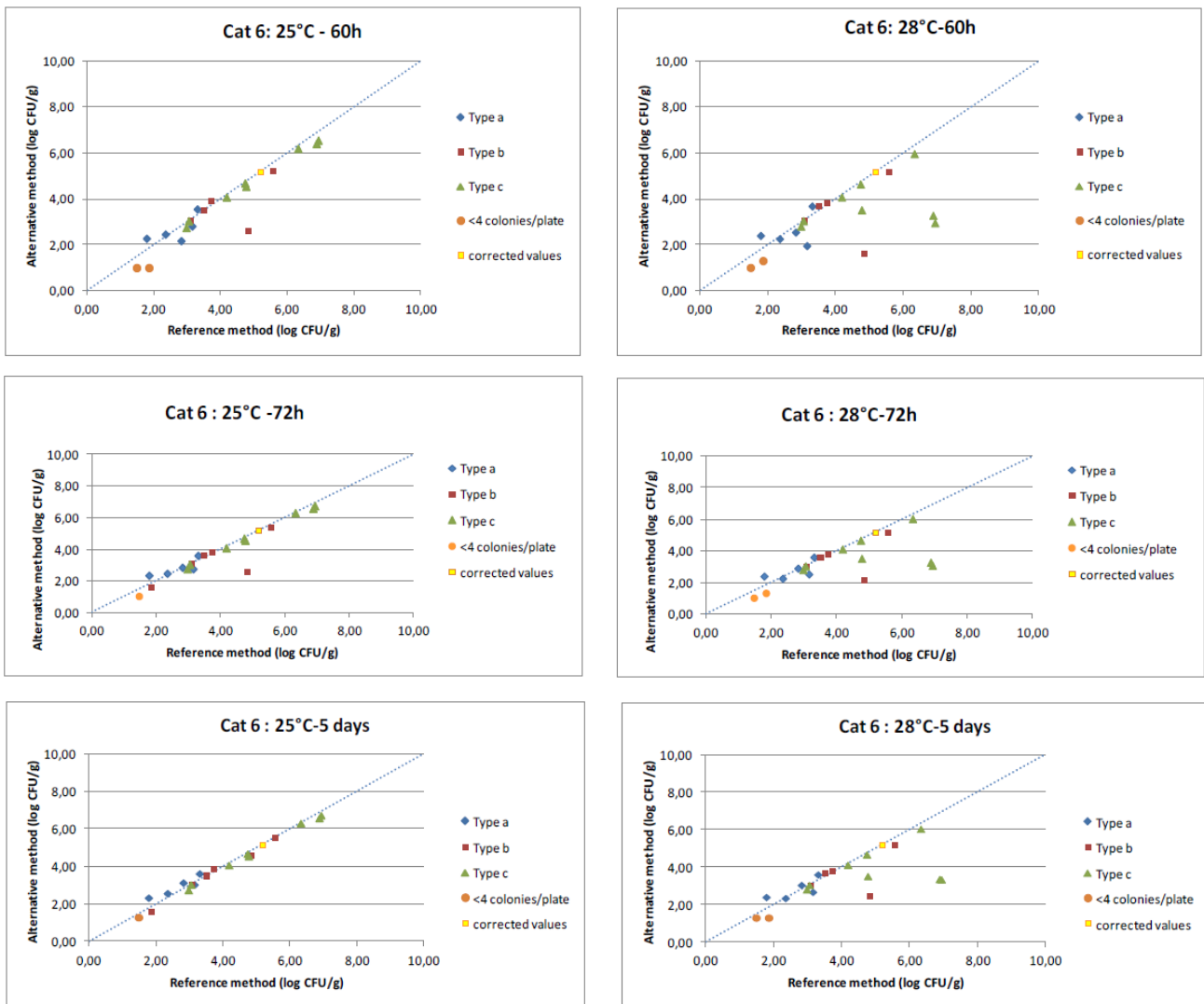


Figure 7: scatter plots for environmental samples

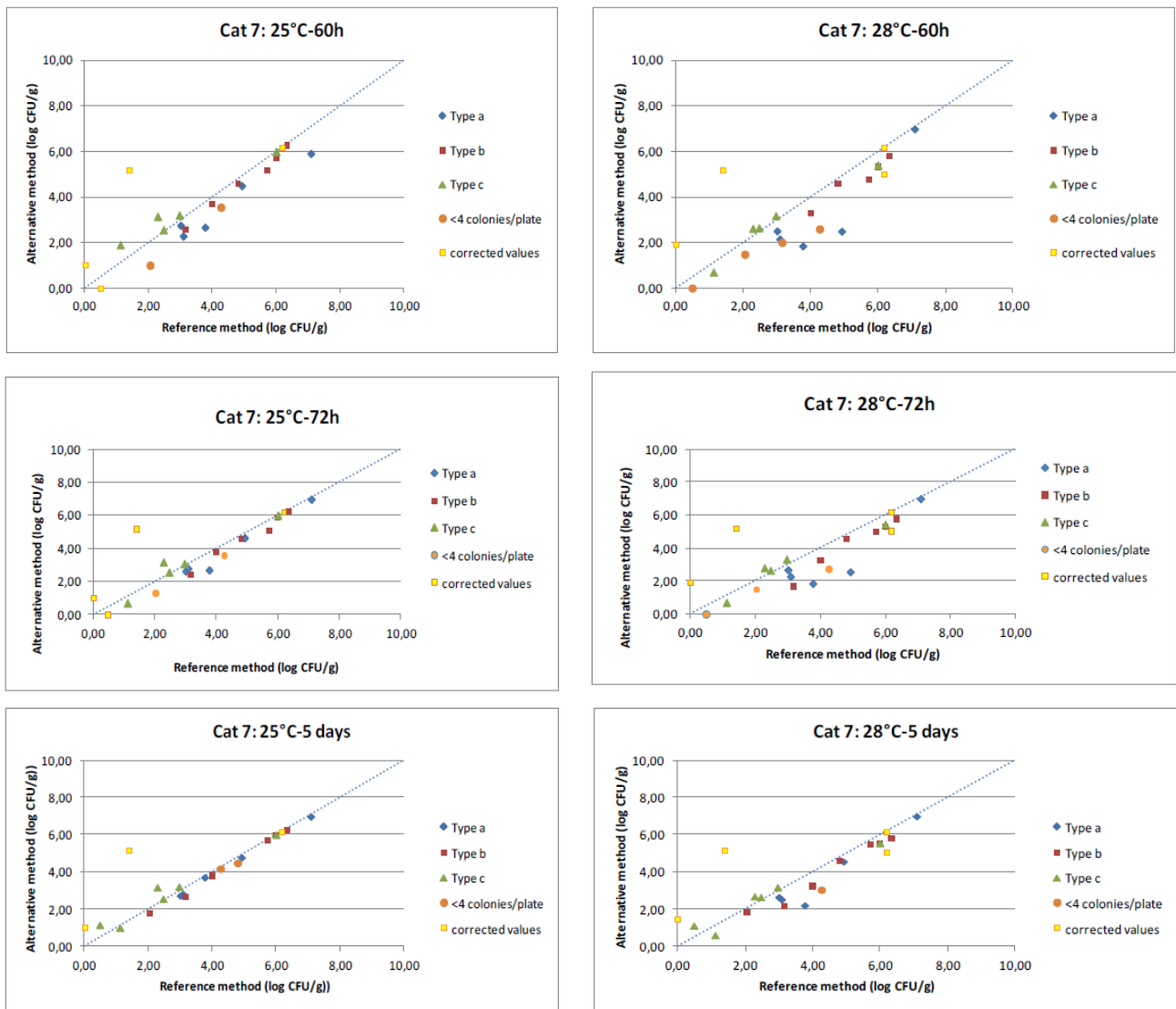
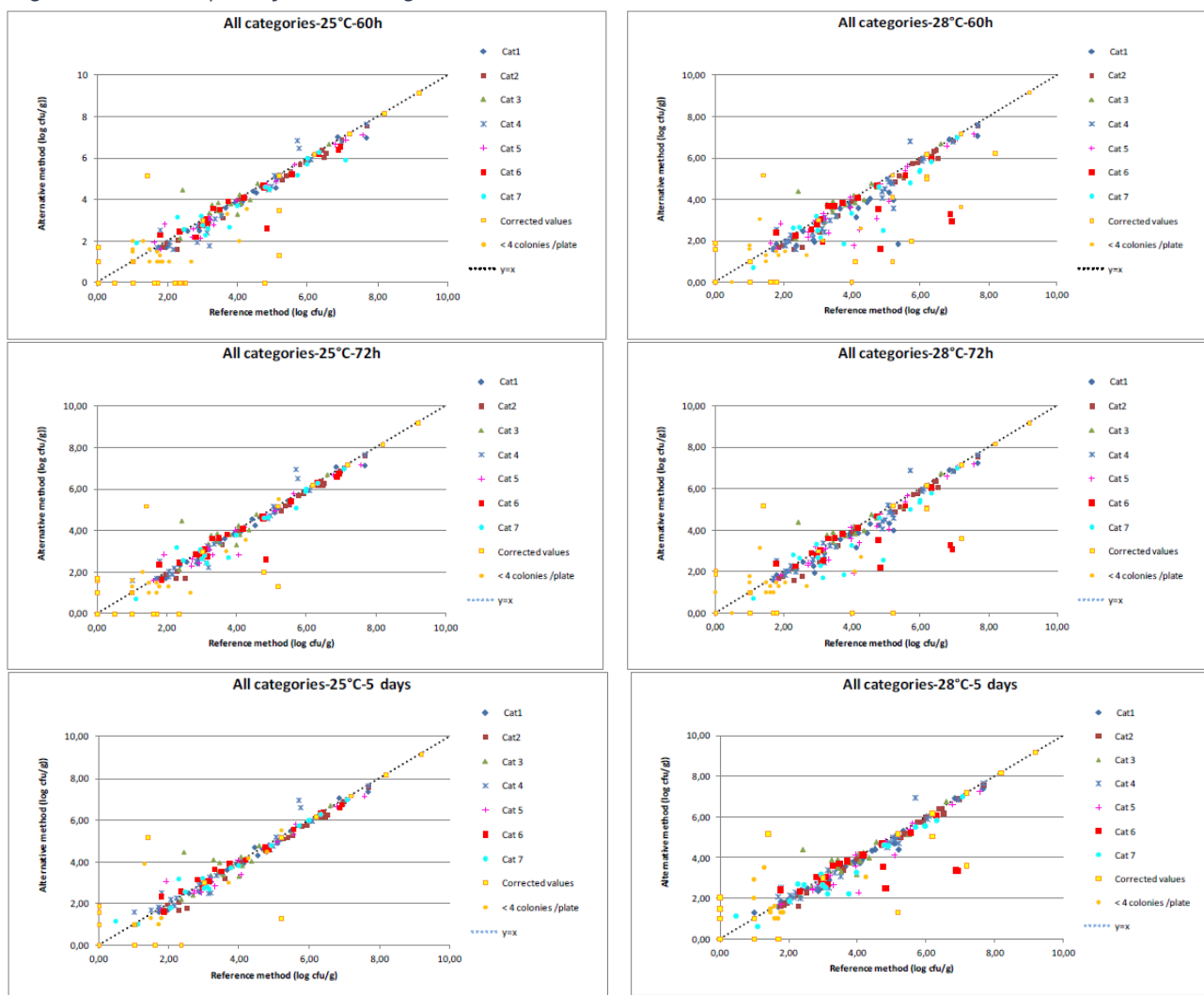


Figure 8: scatter plots for all categories



3.1.4. Statistical interpretation

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

Statistical calculations are presented in Appendix E, as well as the results excluded from the statistical analysis per category.

Table 3 presents the summary of the average differences and standard deviation differences per category and for all categories for the different incubation conditions.

Table 3: values for the Bland-Altman difference plot

Incubation conditions		Category	n	D (linear bias)	SD	95% lower limit	95% upper limit
25°C	60 h	1-Meat and fish products	24	-0,16	0,17	-0,53	0,21
		2-Dairy products	19	-0,20	0,17	-0,57	0,17
		3-Egg products	20	0,10	0,53	-1,04	1,25
		4-Fruits, vegetables and cereals	27	-0,14	0,49	-1,17	0,89
		5-Chocolate and bakery products	19	-0,11	0,35	-0,86	0,64
		6-Feed	18	-0,22	0,57	-1,46	1,02
		7-Environmental samples	16	-0,23	0,57	-1,48	1,03
		All categories	143	-0,13	0,44	-1,00	0,73
	72 h	1-Meat and fish products	25	-0,11	0,16	-0,44	0,22
		2-Dairy products	20	-0,20	0,19	-0,62	0,21
		3-Egg products	20	0,11	0,53	-1,02	1,25
		4-Fruits, vegetables and cereals	28	0,00	0,43	-0,90	0,90
		5-Chocolate and bakery products	20	-0,13	0,39	-0,97	0,70
		6-Feed	19	-0,15	0,55	-1,34	1,04
		7-Environmental samples	16	-0,21	0,43	-1,16	0,74
		All categories	148	-0,09	0,41	-0,90	0,72
	5 days	1-Meat and fish products	27	-0,06	0,15	-0,44	0,22
		2-Dairy products	20	-0,19	0,19	-0,62	0,21
		3-Egg products	21	0,12	0,54	-1,02	1,25
		4-Fruits, vegetables and cereals	29	0,06	0,40	-0,90	0,90
		5-Chocolate and bakery products	19	-0,07	0,36	-0,97	0,70
		6-Feed	19	0,00	0,23	-1,34	1,04
		7-Environmental samples	17	0,00	0,34	-1,13	0,74
		All categories	152	-0,02	0,35	-0,70	0,67
28°C	60 h	1-Meat and fish products	25	-0,50	0,72	2,01	1,02
		2-Dairy products	20	-0,27	0,24	-0,78	0,24
		3-Egg products	19	0,06	0,55	-1,12	1,23
		4-Fruits, vegetables and cereals	28	-0,25	0,49	-1,27	0,76
		5-Chocolate and bakery products	21	-0,39	0,75	-1,99	1,20
		6-Feed	18	-0,75	1,40	-3,77	2,28
		7-Environmental samples	15	-0,60	0,75	-2,27	1,06
		All categories	146	-0,37	0,77	-1,89	1,15
	72 h	1-Meat and fish products	25	-0,31	0,34	-1,03	0,41
		2-Dairy products	20	-0,25	0,22	-0,73	0,23
		3-Egg products	19	0,09	0,53	-1,05	1,22
		4-Fruits, vegetables and cereals	28	-0,14	0,41	-1,01	0,72
		5-Chocolate and bakery products	20	-0,33	0,53	-1,46	0,80
		6-Feed	18	-0,66	1,32	-3,52	2,21
		7-Environmental samples	16	-0,60	0,77	-2,30	1,10
		All categories	146	-0,30	0,67	-1,62	1,03
	5 days	1-Meat and fish products	28	-0,15	0,21	-0,59	0,29
		2-Dairy products	21	-0,19	0,17	-0,55	0,16
		3-Egg products	21	0,08	0,53	-1,06	1,22
		4-Fruits, vegetables and cereals	28	-0,08	0,39	-0,89	0,73
		5-Chocolate and bakery products	19	-0,27	0,44	-1,23	0,68
		6-Feed	18	-0,59	1,26	-3,33	2,14
		7-Environmental samples	18	-0,31	0,50	-1,41	0,78
		All categories	153	-0,20	0,58	-1,35	0,96

Taking into account all the incubation times, the average differences vary:

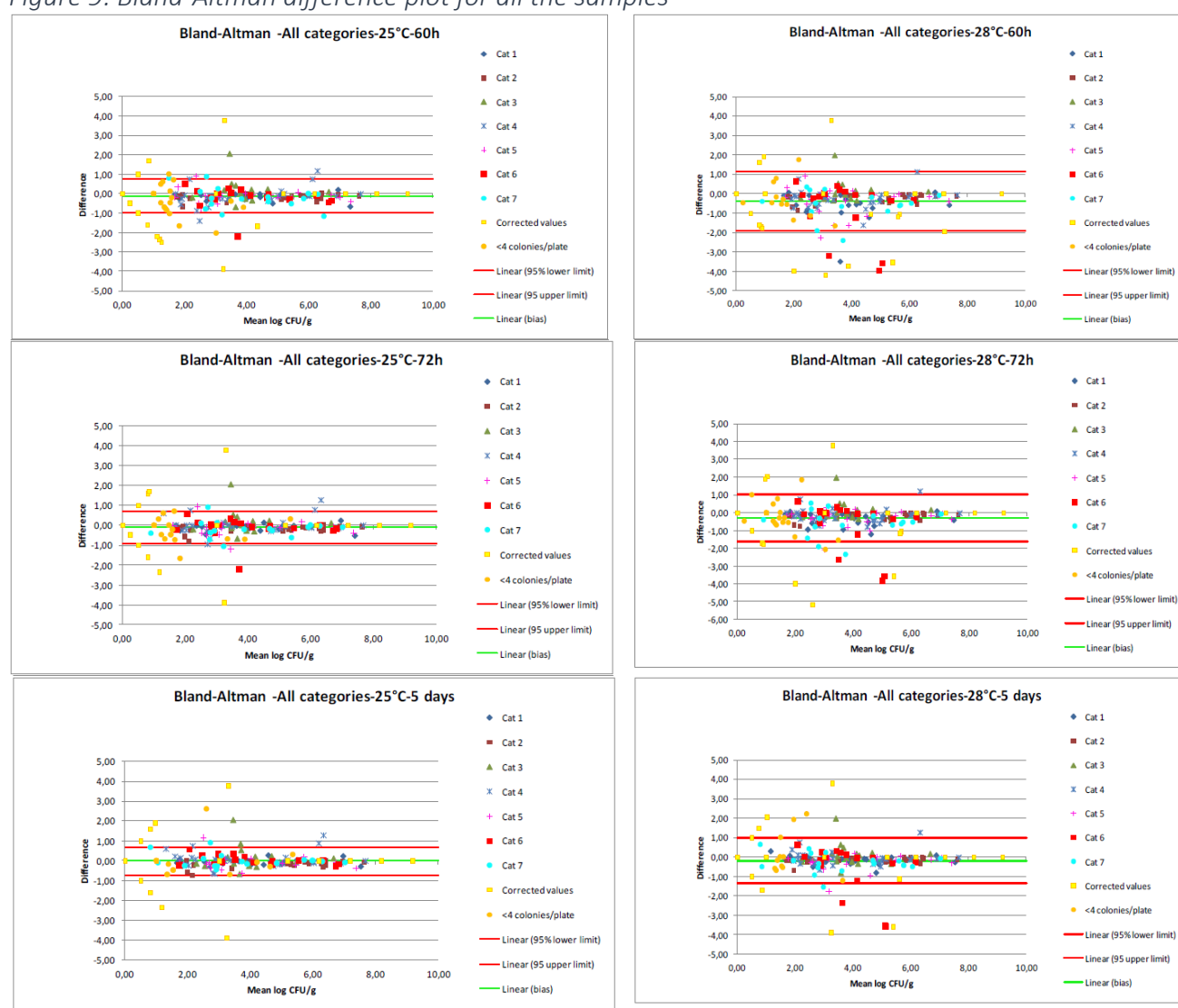
- From -0.23 log (Environmental samples) to 0.12 log (Egg products) at 25°C;
- From -0.75 log (Feed) to 0.0 log (Egg products) at 28°C.

The Bland-Altman difference plots are presented in Figure 9 for all categories for 25°C incubation temperature and for 28°C incubation temperature.

As on scatter plots:

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

Figure 9: Bland-Altman difference plot for all the samples



Samples for which the average difference is lower or higher than the confidence limits are listed in Table 4 for each incubation times and temperatures.

Table 4: values outside the confidence limits on the Bland-Altman difference plot (yellow cases: corrected values, orange cases: <4 CFU/Petri dish values)

Incubation time		Classification of the data	Category	Type	N° Sample	Reference method	Alternative method	Values before correction (Reference or/and alternative method)	Mean	Difference	Lower / Upper limits
25°C	60h	Interpretable results	4	b	4118	3,18	1,78	2,48	-1,40	-1,40	-1,00 / 0,73
			6	b	5260	4,83	2,60	3,72	-2,23	-2,23	
			7	a	5486	3,76	2,66	3,21	-1,10	-1,10	
			7	a	3166	7,08	5,90	6,49	-1,18	-1,18	
			3	c	3165	2,41	4,48	3,45	2,06	2,06	
			4	a	4347	5,74	6,49	6,12	0,75	1,70	
			4	b	4115	5,69	6,86	6,28	1,17	1,17	
			4	c	4336	1,78	2,53	2,15	0,75	0,92	
			5	c	5489	1,90	2,83	2,36	0,92	0,87	
			7	c	636	1,11	1,90	1,51	0,79	0,79	
			7	c	637	2,28	3,15	2,71	0,87	0,87	
		Values <4 CFU	3	c	2654	2,67	1,00	/	1,84	-1,67	
			5	c	5261	4,04	2,00	/	3,02	-2,04	
			7	c	3170	2,04	1,00	/	1,52	-1,04	
			5	c	5491	1,00	2,00	/	1,50	1,00	
		< or >	1	a	3327	2,36	0,00	1,00	1,18	-2,36	
			2	c	373	2,51	0,00	1,00	1,25	-2,51	
			4	a	4346	5,18	1,30	4,18	3,24	-3,88	
			4	b	5265	2,34	0,00	1,00	1,17	-2,34	
			4	b	5587	5,18	3,51	4,18	4,34	-1,67	
			4	c	3698	2,20	0,00	1,00	1,10	-2,20	
			5	a	3331	1,60	0,00	1,00	0,80	-1,60	
			4	a	1367	0,00	1,70	1,00	0,85	1,70	
			7	b	3168	0,00	1,00	1,00	0,50	1,00	
			7	c	641	1,40	5,18	4,18	3,29	3,78	

Incubation time		Classification of the data	Category	Type	N° Sample	Reference method	Alternative method	Values before correction (Reference or/and alternative method)	Mean	Difference	Lower / Upper limits
25°C-	72h	Interpretable results	4	b	4118	3,18	2,23	/	2,71	-0,95	-0,90 / 0,72
			5	c	5261	4,04	2,85	/	3,44	-1,20	
			6	b	5260	4,83	2,60	/	3,72	-2,23	
			7	a	5486	3,76	2,69	/	3,23	-1,07	
			3	c	3165	2,41	4,48	/	3,45	2,06	
			4	a	4347	5,74	6,52	/	6,13	0,78	
			4	b	4115	5,69	6,96	/	6,32	1,27	
			4	c	4336	1,78	2,53	/	2,15	0,75	
			6	c	5489	1,90	2,85	/	2,38	0,95	
			7	c	637	2,28	3,18	/	2,73	0,90	
		Values <4 CFU	3	c	2654	2,67	1,00	/	1,84	-1,67	
		< or >	1	a	3329	1,00	0,00	1,00	0,50	-1,00	
			4	a	4346	5,18	1,30	4,18	3,24	-3,88	
			4	b	3332	1,00	0,00	1,00	0,50	-1,00	
			4	b	5265	2,34	0,00	1,00	1,17	-2,34	
			5	a	3331	1,60	0,00	1,00	0,80	-1,60	
			4	a	3333	0,00	1,60	1,00	0,80	1,60	
			4	a	1367	0,00	1,70	1,00	0,85	1,70	
			7	b	3168	0,00	1,00	1,00	0,50	1,00	
			7	c	641	1,40	5,18	4,18	3,29	3,78	
	5 days	Interpretable results	2	c	373	2,51	1,78	/	2,14	-0,73	-0,70 / 0,67
			3	b	2562	3,26	4,11	/	3,68	0,86	
			3	c	3165	2,41	4,48	/	3,45	2,06	
			4	a	4347	5,74	6,62	/	6,18	0,88	
			4	b	4115	5,69	6,97	/	6,33	1,28	
			4	c	4336	1,78	2,53	/	2,15	0,75	
			5	c	5489	1,90	3,08	/	2,49	1,18	
			5	c	637	2,28	3,18	/	2,73	0,90	
		< 4 CFU	1	a	698	1,30	3,90	/	2,60	2,60	
		< or >	1	a	3329	1,00	0,00	1,00	0,50	-1,00	
			4	a	4346	5,18	1,30	4,18	3,24	-3,88	
			4	b	3332	1,00	0,00	1,00	0,50	-1,00	
			4	b	5265	2,34	0,00	1,00	1,17	-2,34	
			5	a	3331	1,60	0,00	1,00	0,80	-1,60	
			4	a	3333	0,00	1,60	1,00	0,80	1,60	
			4	a	1367	0,00	1,90	1,00	0,95	1,90	
			7	b	3168	0,00	1,00	1,00	0,50	1,00	
			7	c	641	1,40	5,18	4,18	3,29	3,78	

Incubation time		Classification of the data	Category	Type	N° Sample	Reference method	Alternative method	Values before correction (Reference or/and alternative method)	Mean	Difference	Lower / Upper limits
28°C	60h	Interpretable results	1	a	1365	5,34	1,85	/	3,60	-3,49	-1,89 / 1,15
			5	c	5261	4,04	1,78	/	2,91	-2,26	
			6	b	5260	4,83	1,60	/	3,22	-3,23	
			6	c	2152	6,93	2,95	/	4,94	-3,98	
			6	c	2153	6,88	3,28	/	5,08	-3,60	
			7	a	5486	3,76	1,85	/	2,80	-1,92	
			7	a	3167	4,91	2,49	/	3,70	-2,42	
			3	c	3165	2,41	4,40	/	3,41	1,98	
		Values <4 CFU	1	a	698	1,30	3,04	/	2,17	1,74	
		< or >	3	b	2561	3,98	0,00	1,00	1,99	-3,98	
			4	a	4346	5,18	1,00	4,18	3,09	-4,18	
			4	a	4347	5,74	2,00	3,00	3,87	-3,74	
			5	a	3954	7,18	3,65	6,18	5,42	-3,53	
			5	a	3956	8,18	6,23	7,18	7,21	-1,95	
			4	a	1367	0,00	1,60	1,00	0,80	1,60	
			7	b	3168	0,00	1,90	1,00	0,95	1,90	
			7	c	641	1,40	5,18	6,18	3,29	3,78	
	72h	Interpretable results	5	c	5261	4,04	1,95	/	3,00	-2,09	-1,62 / 1,03
			6	b	5260	4,83	2,18	/	3,50	-2,66	
			6	c	2152	6,93	3,08	/	5,00	-3,85	
			6	c	2153	6,88	3,28	/	5,08	-3,60	
			7	a	5486	3,76	1,85	/	2,80	-1,92	
			7	a	3167	4,91	2,56	/	3,74	-2,36	
			3	c	3165	2,41	4,40	/	3,41	1,98	
			4	b	4115	5,69	6,90	/	6,30	1,21	
		Values <4 CFU	1	c	492	4,08	2,00	/	3,04	-2,08	
		< or >	1	a	698	1,30	3,15	/	2,22	1,85	
			3	b	1801	1,70	0,00	1,00	0,85	-1,70	
			3	b	2561	3,98	0,00	1,00	1,99	-3,98	
			4	a	4346	5,18	0,00	4,18	2,59	-5,18	
			5	a	3954	7,18	3,60	6,18	5,39	-3,58	
			5	c	5262	1,78	0,00	1,00	0,89	-1,78	
			4	a	1367	0,00	2,04	1,00	1,02	2,04	
			7	b	3168	0,00	1,90	1,00	0,95	1,90	
			7	c	641	1,40	5,18	4,18	3,29	3,78	

Incubation time		Classification of the data	Category	Type	N° Sample	Reference method	Alternative method	Values before correction (Reference or/and alternative method)	Mean	Difference	Lower / Upper limits
28°C-	5 days	Interpretable results	5	c	5261	4,04	2,28	/	3,16	-1,76	-1,35 / 0,96
			6	b	5260	4,83	2,46	/	3,65	-2,37	
			6	c	2152	6,93	3,34	/	5,14	-3,59	
			6	c	2153	6,88	3,36	/	5,12	-3,51	
			7	a	5486	3,76	2,20	/	2,98	-1,56	
			3	c	3165	2,41	4,40	/	3,41	1,98	
			4	b	4115	5,69	6,95	/	6,32	1,26	
		< 4 CFU	1	a	698	1,30	3,51	/	2,40	2,21	
			4	a	1350	1,00	2,91	/	1,96	1,91	
			5	c	5491	1,00	2,00	/	1,50	1,00	
		< or >	3	b	1801	1,70	0,00	1,00	0,85	-1,70	
			4	a	4346	5,18	1,30	4,18	3,24	-3,88	
			5	a	3954	7,18	3,60	6,18	5,39	-3,58	
			1	a	3328	0,00	1,00	1,00	0,50	1,00	
			4	a	1367	0,00	2,04	1,00	1,02	2,04	
			7	b	3168	0,00	1,48	1,00	0,74	1,48	
			7	c	641	1,40	5,18	4,18	3,29	3,78	

3.1.5. Interpretation

The samples are classified in three categories (See Table 5).

Table 5: classification of the samples

		Number of samples					
		25°C			28°C		
		60h	72h	5 days	60h	72h	5 days
Interpretable results by both methods	< LCL	4	4	1	7	6	5
	> UCL	7	6	7	1	2	2
	Total	11	10	8	8	8	7
<4 CFU/plate	< LCL	3	1	0	0	1	3
	> UCL	1	0	1	1	1	0
	Total	4	1	1	1	2	3
< or > the quantification limit	< LCL	7	5	5	5	5	3
	> UCL	3	4	4	3	3	4
	Total	10	9	9	8	8	7
Total < LCL		14	10	6	12	12	11
Total > UCL		11	10	12	5	6	6
TOTAL		25	20	18	17	18	17

The number of samples with a higher count using the reference method is equivalent to the number of samples with a higher count using the alternative method at 25°C, considering all possible incubation times.

When incubation is performed at 28°C, the number of samples with a higher count tends to be higher with the reference method. There may be a risk of undercounting yeasts and molds when incubating NEOGEN Petrifilm Plates at 28°C, depending on the matrices and fungi present.

The target analyte is a large group of microorganisms, some of which may exhibit distinctly different behaviors. Therefore, their recovery may sometimes be better with the Petrifilm plate growth conditions, or in the opposite with the ISO method growth conditions.

3.1.6. Conclusion

The relative trueness of the alternative method is acceptable. The alternative method is reliable when compared to the reference method for both incubation temperatures and for all the tested incubation times (60 h, 72 h and 5 days).

3.2. Accuracy profiles

3.2.1. Protocols

Seven matrix/strain pairs were tested. A minimum of one type per category and two different batches were selected, using six samples per type. Two samples were contaminated at a low level, two at intermediate level, and two at a high level. For each sample, five replicates (five different test portions) were tested. In the end, thirty samples were tested per matrix type. For the accuracy profile study, only **2 incubation times were tested (60 h and 72 h)**.

The tested categories, types, matrices and inoculated strains are provided in Table 6.

Table 6: matrix – strain pairs and inoculation protocols for the accuracy profile study

Food category	Type	Product	Inoculated strain	ISO 21527 part tested	Origin	Inoculation level (CFU/g)
Meat and fish products	Cooked	Liver pâté	<i>Candida norvegica</i> Ad1827	1	Air in manufacturing process	300 10 000 100 000
Dairy products	Low moisture products	Milk powder	<i>Penicillium roquefortii</i> Adria M1	2	Unknown	
Egg products	Egg based desserts	Pastry with custard	<i>Debaryomyces castelli</i> CLIB 424	1	Environment	
Fruits, vegetables and cereals	Fresh and high moisture	Apple juice	<i>Pichia anomala</i> Ad1037	1	Fruit	
Chocolate and bakery products	Cakes, pralines, marzipans	Cake	<i>Aspergillus candidus</i> Ad1744	2	Cake	
Feed stuffs	Dehydrated	Pellet for pet	<i>Fusarium solani</i> Ad2059	2	Unknown	
Environmental samples	Waters in manufacturing process	Water in manufacturing process	<i>Torulaspora delbrueckii</i> Ad1038	1	Fruit	

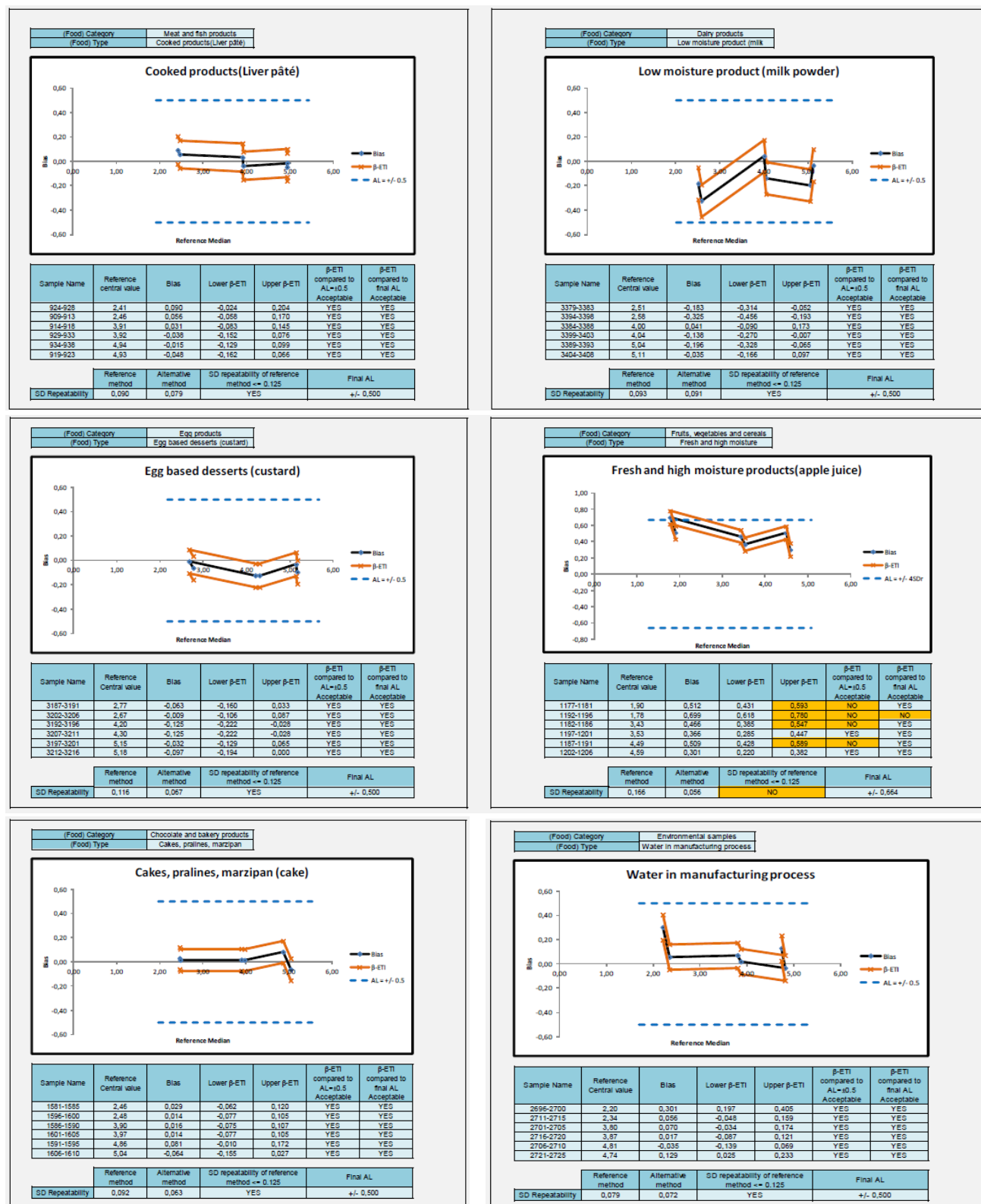
3.2.2. Results and interpretation

The raw data are provided in Appendix F. The summary tables (in log CFU/g) and calculations are provided in Appendix F. The statistical results and the accuracy profiles are provided Figures 10 and 11 (25°C, 60h and 72h incubation time), and figures 12 and 13 (28°C, 60h, 72h incubation time). Statistical calculations were done according to the Excel spreadsheet named AP calculation tool_MCS_(clause_6-1-3-3 calculation_and_interpretation_of_accuracy_profile_study) available at <http://standards.iso.org/iso/16140>.

For the accuracy profiles of all the categories, the probability for the tolerance interval β is set at 80% and the acceptability limits at 0.5.

3.2.2.1. Accuracy profiles at 25°C

Figure 10: accuracy profiles at 25°C – 60 h incubation time



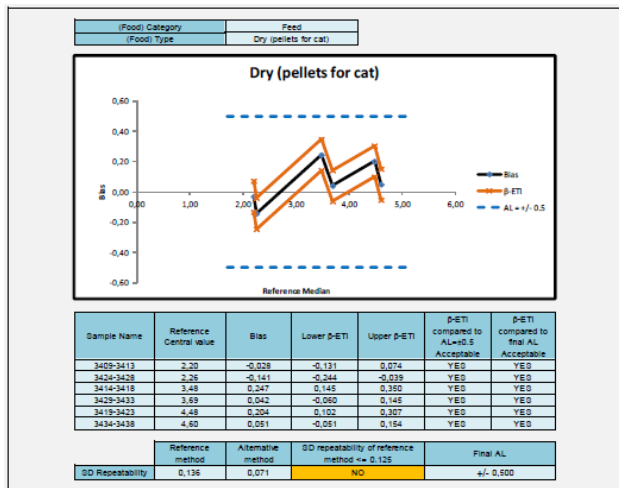
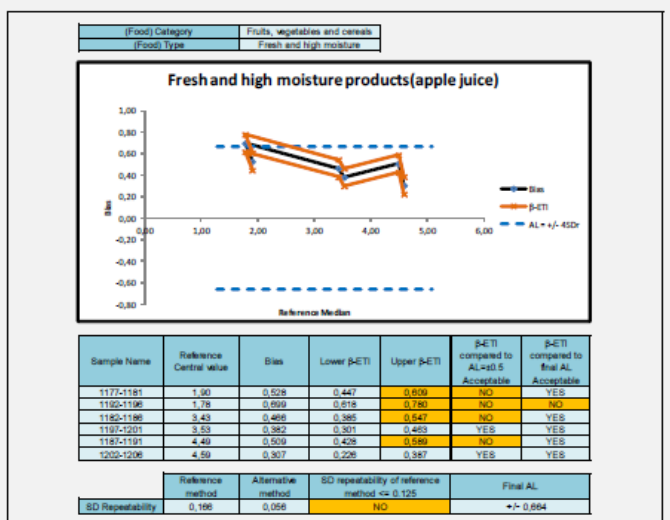
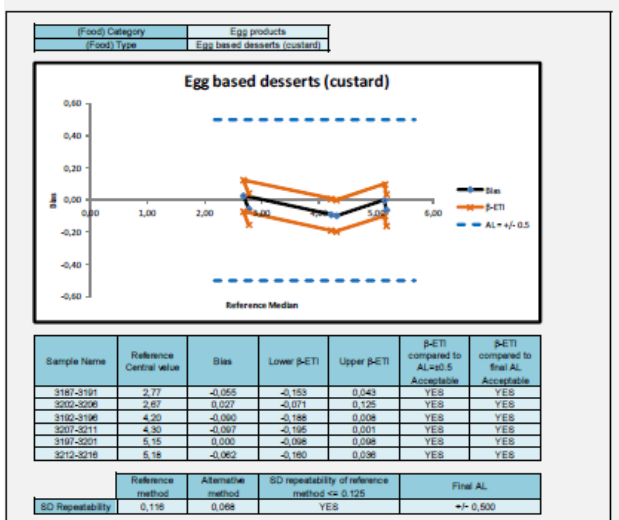
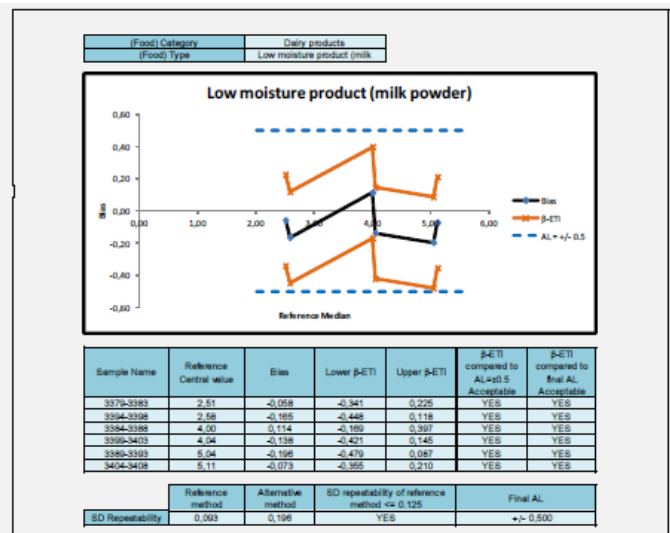
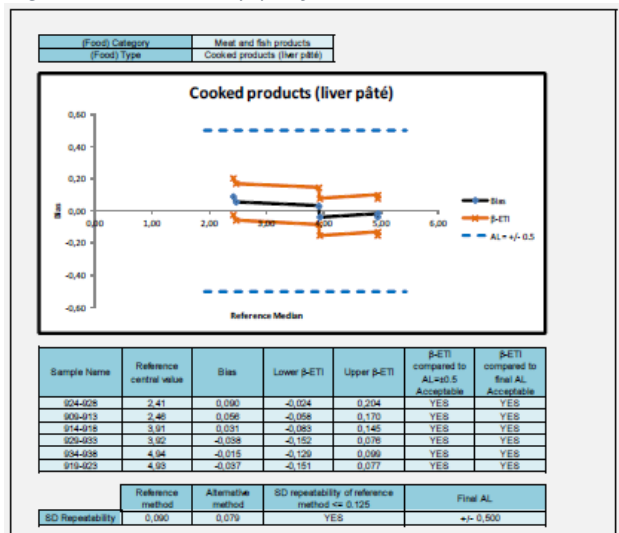
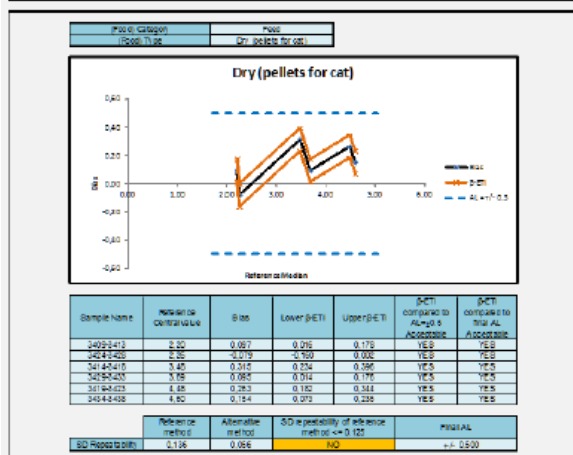
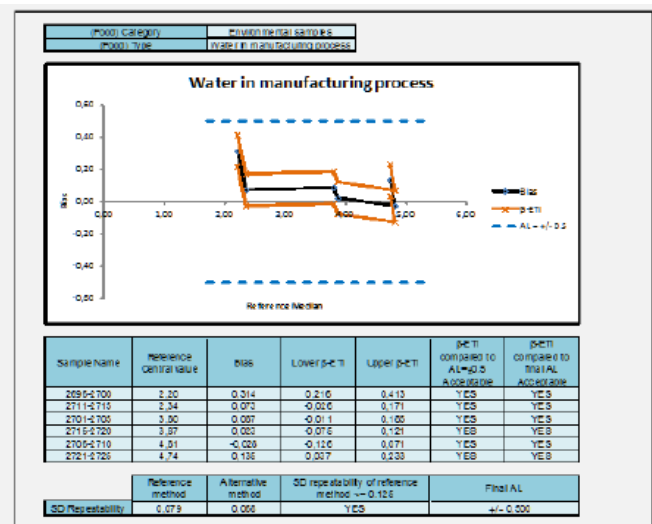
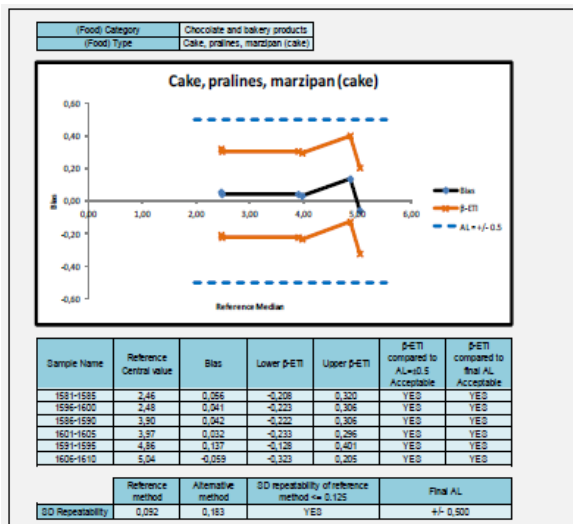


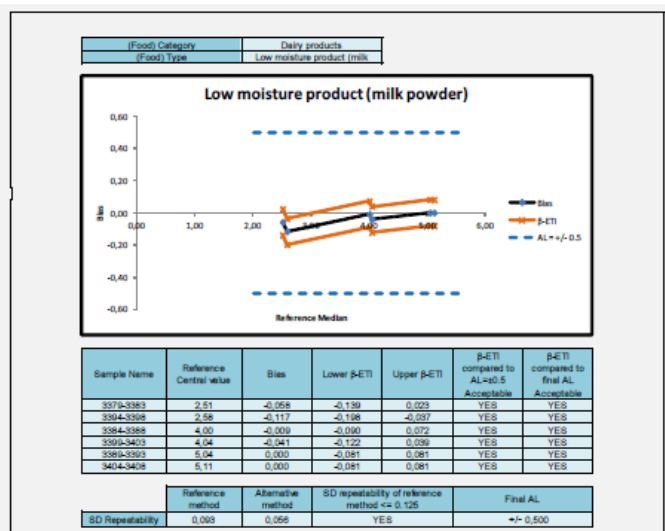
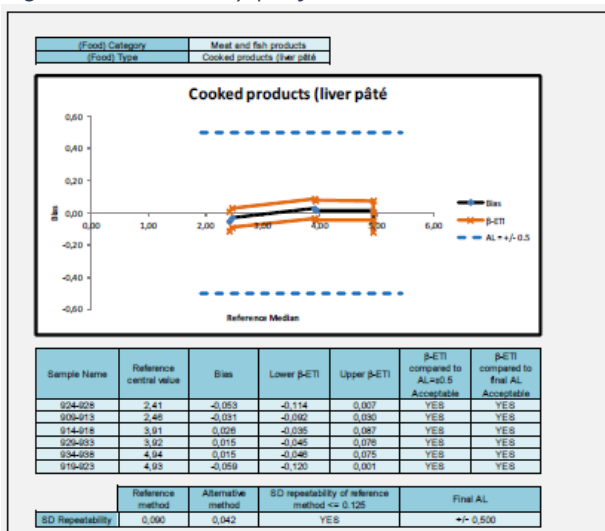
Figure 11: accuracy profiles at 25°C – 72 h incubation time

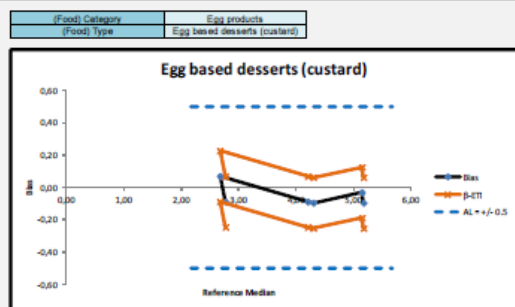




3.2.2.2. Accuracy profiles at 28°C

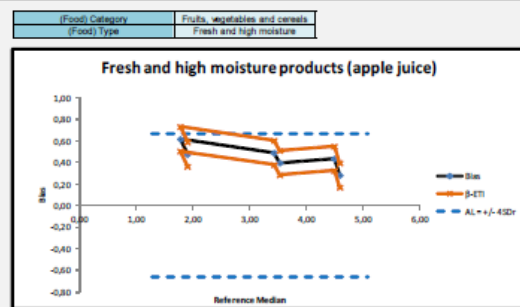
Figure 12: accuracy profiles at 28°C – 60 h incubation time





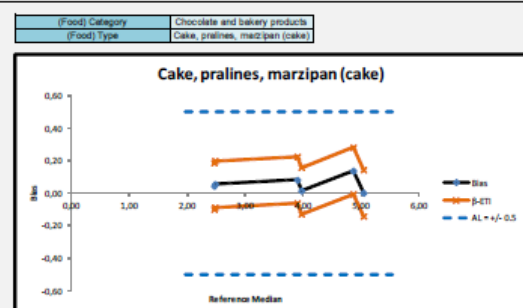
Sample Name	Reference Central value	Bias	Lower p-ETI	Upper p-ETI	p-ETI compared to AL +/- 0.5 Acceptable	p-ETI compared to final AL Acceptable
3187-3191	2.77	-0.09	-0.247	0.068	YES	YES
3203-3206	2.87	0.08	-0.089	0.228	YES	YES
3192-3198	4.20	-0.00	-0.248	0.067	YES	YES
3207-3211	4.30	-0.007	-0.254	0.060	YES	YES
3197-3201	5.15	-0.032	-0.190	0.125	YES	YES
3212-3216	5.18	-0.097	-0.254	0.060	YES	YES

	Reference method	Alternative method	SD repeatability of reference method ≤ 0.125	Final AL
SD Repeatability	0.116	0.109	YES	± 0.500



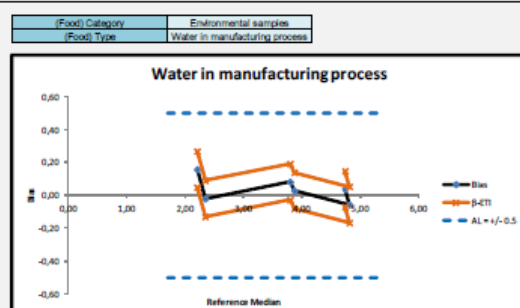
Sample Name	Reference Central value	Bias	Lower p-ETI	Upper p-ETI	p-ETI compared to AL +/- 0.5 Acceptable	p-ETI compared to final AL Acceptable
1171-1181	1.90	0.477	0.385	0.592	NO	YES
1193-1198	1.78	0.620	0.507	0.752	NO	NO
1183-1188	3.43	0.403	0.380	0.606	NO	YES
1187-1201	3.53	0.398	0.285	0.511	NO	YES
1187-1191	4.49	0.438	0.325	0.551	NO	YES
1202-1206	4.59	0.284	0.171	0.397	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.198	0.078	NO	+/- 0.604



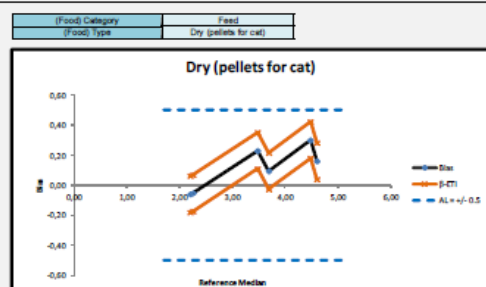
Sample Name	Reference Central value	Bias	Lower p-ETI	Upper p-ETI	p-ETI compared to AL +/- 0.5 Acceptable	p-ETI compared to final AL Acceptable
1581-1585	2.46	0.043	-0.100	0.186	YES	YES
1596-1600	2.48	0.054	-0.089	0.197	YES	YES
1586-1590	3.90	0.080	-0.063	0.223	YES	YES
1601-1605	3.97	0.074	-0.129	0.157	YES	YES
1591-1595	4.98	0.137	-0.006	0.280	YES	YES
1606-1610	5.04	0.000	-0.143	0.143	YES	YES

	Reference method	Alternative method	SD repeatability of reference method ≤ 0.125	Final AL
SD Repeatability	0.092	0.099	YES	± 0.500



Sample Name	Reference Central value	Bias	Lower p-ETI	Upper p-ETI	p-ETI compared to AL +/- 0.5 Acceptable	p-ETI compared to final AL Acceptable
2696-2700	2.20	0.158	0.048	0.267	YES	YES
2711-2715	2.34	-0.000	-0.130	0.090	YES	YES
2701-2705	3.80	0.081	-0.028	0.191	YES	YES
2716-2720	3.87	0.028	-0.081	0.138	YES	YES
2706-2710	4.81	-0.057	-0.167	0.053	YES	YES
2721-2725	4.74	0.038	-0.072	0.148	YES	YES

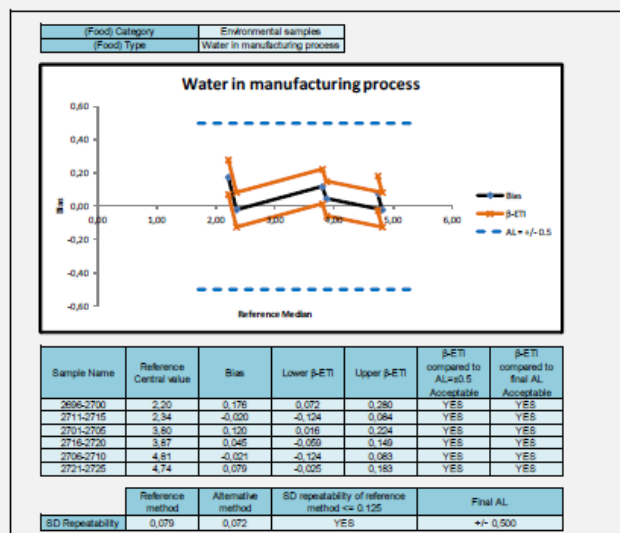
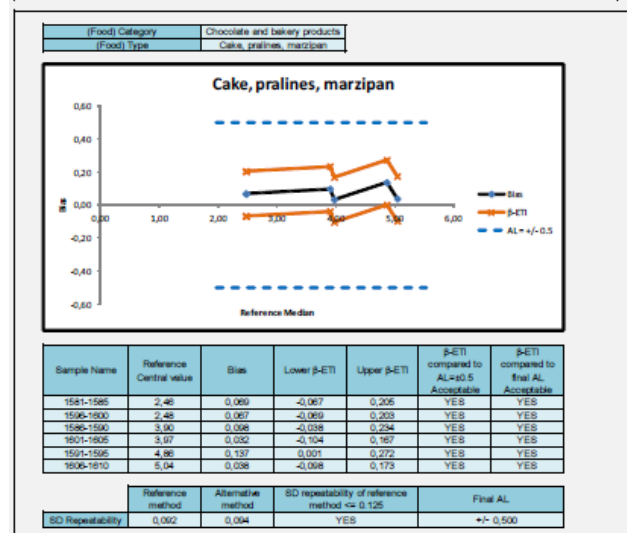
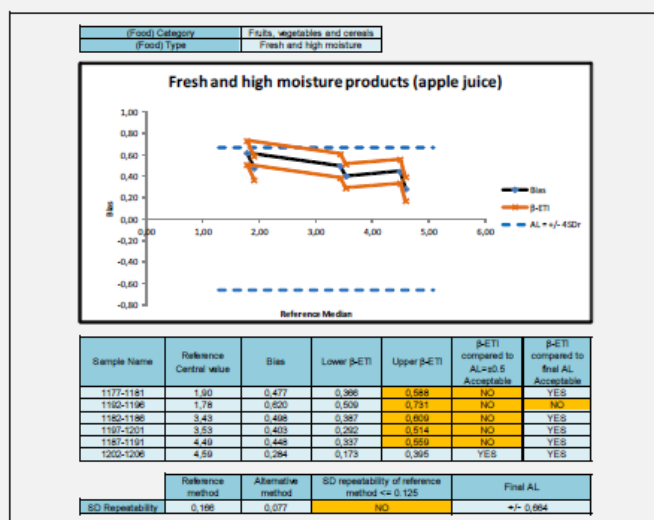
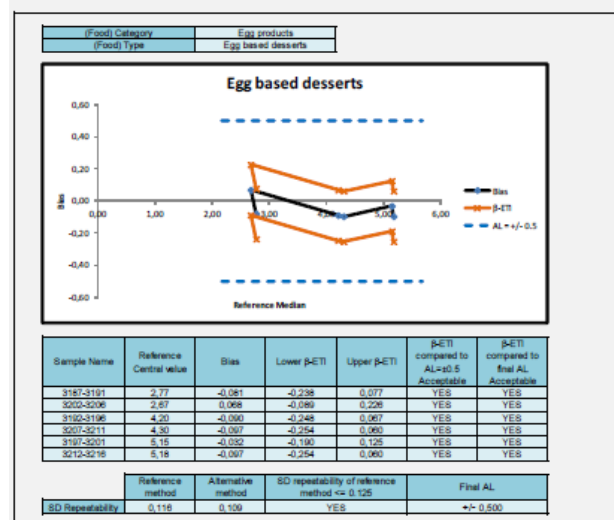
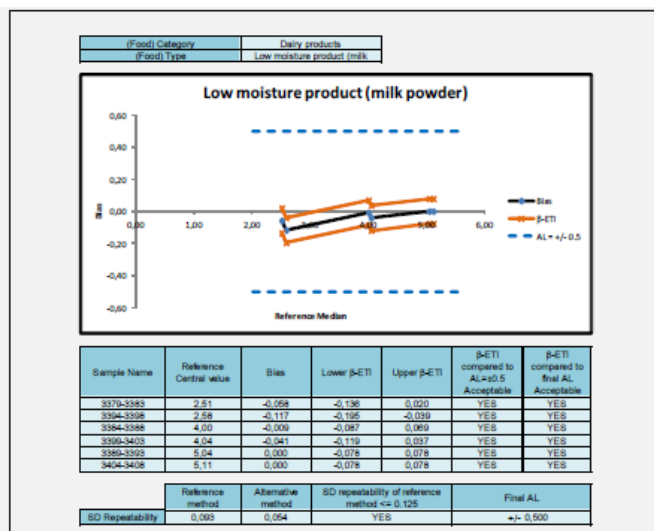
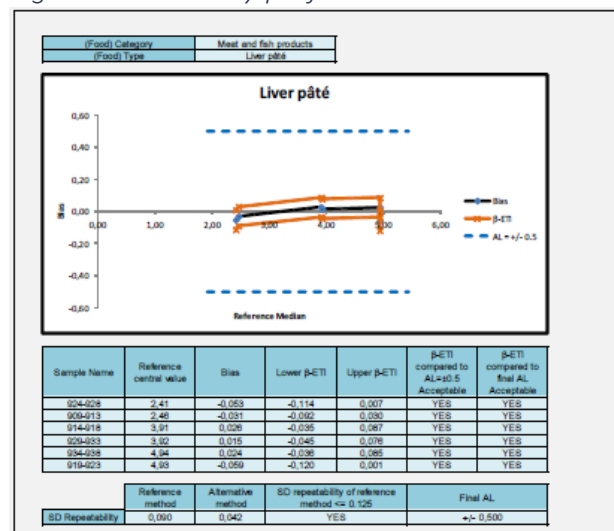
SD repeatability	0.079	0.076	YES	+/- 0.500

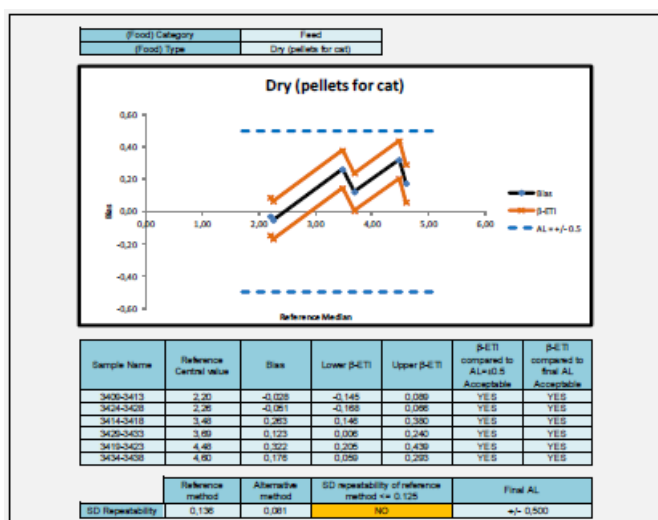


Sample Name	Reference Central value	Bias	Lower p-ETI	Upper p-ETI	p-ETI compared to AL +/- 0.5 Acceptable	p-ETI compared to final AL Acceptable
3406-3415	2.20	-0.058	-0.179	0.063	YES	YES
3426-3428	2.28	-0.051	-0.172	0.070	YES	YES
3414-3418	3.48	0.230	0.108	0.352	YES	YES
3429-3433	3.89	0.005	-0.028	0.218	YES	YES
3419-3423	4.48	0.301	0.180	0.422	YES	YES
3434-3438	4.80	0.181	0.040	0.283	YES	YES

	Reference method	Alternative method	SD repeatability of reference method ≤ 0.125	Final AL
SD Repeatability	0.136	0.084	NO	+/- 0.500

Figure 13: accuracy profiles at 28°C – 72 h incubation time





If any of the upper or lower limits exceed the limits and the standard deviation, an additional evaluation procedure has to be followed, as described the ISO 16140-2 : new acceptability limits as a function of the standard deviation $ALs = 4 \text{ sref}$ are calculated.

This was the case with apple juice for all the incubation conditions. The SD repeatability method value was 0.166 and the new calculated ALs were then $ALs = \pm 0.664$.

The upper β .ETI for low inoculation level for one batch of apple juice were higher than the AL and were respectively 0.780 log and 0.732 log for 25°C and 28°C incubation temperatures showing that a better recovery was obtained with the NEOGEN Petrifilm Rapid Yeast and Mold Count Plate.

The data was generated during the initial validation in 2014; it is no longer possible to perform a root cause analysis as described in Amendment A1 of ISO 16140-2 of 2024. The results were therefore accepted as they stood.

3.2.3. Conclusion

The accuracy profiles are within the acceptability limits fixed at ± 0.5 log for all the matrices and all the incubation conditions, except for apple juice for which the $ALs = \pm 0.664$.

The accuracy profiles fulfill the performance criteria in most cases for all the incubation conditions.

3.3. Inclusivity and exclusivity study

For the initial validation study, 43 target strains and 20 non-target strains were tested. Even though the inclusivity and exclusivity studies are no longer required for alternative method validation according to ISO 16140-2:2016, the data were kept for information.

3.3.1. Protocol

The target strains were grown in Sabouraud broth at 25°C and spread onto the different media in duplicate. The non-target strains were grown in appropriate media and at appropriate temperatures; they were spread in duplicate on the different media.

3.3.2. Results

The raw data are provided in Appendix G.

The target analyte is a wide range of microorganisms. Indeed, some differences may be observed in the recovery ability, depending on the growth conditions.

- **Inclusivity:**

43 target strains were tested.

- **Incubation temperature at 25°C**

For 37 strains, same results were observed on DG18, DRBC, YGC and NEOGEN Petrifilm Rapid Yeast and Mold count plate, whatever incubation time. Some differences of behavior are mentioned below (See Table 7).

Table 7: growth after different incubation times at 25°C

Strains	60 h	72 h
<i>Aspergillus fumigatus</i> Adria 1053	-	+
<i>Aspergillus versicolor</i> Adria 1057	-	+
<i>Byssoschlamys nivea</i> Ad 1316	-	+*
<i>Paecilomyces variotii</i> Adria M6	-	+
<i>Rhodotorula slooffiae</i> Adria 1031	-	-
<i>Wallemia sebi</i> Adria 1627	-	-

* Small colonies

4 strains recovered after 72 h incubation time; *Rhodotorula slooffiae* and *Wallemia sebi* didn't grow whatever the incubation time. Note that *Wallemia sebi* Adria 1627 grew only on DG18 media.

2 other strains didn't grow on DRBC medium (*Mucor plumbeus* Adria M10 and *Saccharomyces rouxii* Ad 2058).

- **Incubation temperature at 28°C**

37 strains showed a same recovery whatever the tested conditions. 6 strains didn't recover or showed small colonies on NEOGEN Petrifilm Rapid Yeast and Mold count plate; they are listed below (See Table 8).

Table 8: growth after different incubation times at 28°C

Strains	60 h	72 h
<i>Aspergillus versicolor</i> Adria 1057	-	+
<i>Byssoschlamys nivea</i> Ad 1316	+*	+
<i>Pichia delfensis</i> CLIB 291	-	-
<i>Rhotodorula slooffiae</i> Adria 1031	+*	+*
<i>Penicillium expansum</i> UMIP 135082	+/-	+/-
<i>Wallemia sebi</i> Adria 1627	-	-

* Small colonies

- **Exclusivity**

20 strains were tested; no growth was observed for all the tested strains, whatever the incubation time and temperature.

3.4. Practicability

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

<i>Storage conditions and shelf-life Utilization modalities after initial use</i>	Unopened NEOGEN Petrifilm Plates are stored refrigerated or frozen (- 20 to 8°C). Prior to use, the pouches are allowed to come to room temperature before opening (20 - 25°C). The shelf-life is given on the pouch. Opened pouches are stored in a cool dry place (20 - 25°C) for no longer than 4 weeks.			
<i>Time to result</i>	<u>Steps</u>	Reference method		Alternative method RYM method
		ISO 21527-1	ISO 21527-2	
	Sampling	Day 0	Day 0	Day 0
	Inoculation	Day 0	Day 0	Day 0
	Enumeration	Day 5	Day 7	60 h as a minimum and up to 5 days
<i>Common step with the reference method</i>	Sampling step			

The use of the NEOGEN Petrifilm Rapid Yeast and Mold Count Plates reduces the handling time. Time to results is significantly decreased with the alternative method in comparison to the ISO 21527 - Parts 1 and 2: 60 hours are needed for enumeration instead of five or seven days for the ISO standards.

In comparison to the ISO 21527-1 and 2 standards, the NEOGEN Petrifilm Rapid Yeast and Mold Count Plate decreases the volume of materials and, indeed the volume required at the incubation step and the volume of wastes.

4. Interlaboratory study

4.1. Study organization

Samples were sent to 16 laboratories.

Dairy based dessert samples were inoculated with *Saccharomyces cerevisiae* Ad 999, isolated from cheese. Inoculation levels targeted were:

- Level 0: <10 CFU/g,
- Level 1: 100 – 1 000 CFU/g,
- Level 2: 1 000 – 10 000 CFU/g,
- Level 3: 10 000 – 100 000 CFU/g.

Each laboratory received 8 samples of 10 g, i.e. 2 samples per inoculation level. Furthermore, one non-inoculated sample was added to the package for total viable count microflora enumeration by the ISO 4833 method.

Blind coded samples (code is only known by the expert laboratory) were placed in isothermal boxes, which contained cooling blocks, and express-shipped to the different laboratories.

A temperature control flask containing temperature register was added to the package in order to register temperature profile during transport and package delivery.

Samples were shipped in 48h to laboratories of the collaborative study. Sample temperature should be lower or equal to 8°C during transport, and between 0°C - 8°C at arrival.

Collaborative study laboratories and the expert laboratory carried out the analyses with the alternative method and the reference method (ISO 21527-1).

4.2. Experimental parameters control

4.2.1. Strain stability

In order to evaluate the *Saccharomyces cerevisiae* Ad 999 strain stability during transport, bacterial count of samples were checked at different times, i.e. inoculation time, after 24 h and 48 h of storage at 5°C ± 3°C.

Six samples (3 contamination levels x 2 samples) were enumerated. The results are reported in Table 9.

Table 9: *saccharomyces cerevisiae* count with ISO 21527 method – Part 1 (in CFU/g)

Day of analysis	Inoculation level	<i>Saccharomyces cerevisiae</i> enumeration (cfu/g)					
		Reference method		Alternative method			
		Replicate1	Replicate2	25°C		28°C	
				Replicate 1	Replicate 2	Replicate 1	Replicate 2
D0	Level 1	680	580	460	440	430	430
	Level 2	4800	6700	4400	4400	3500	3500
	Level 3	61000	53000	49000	48000	49000	52000
D1	Level 1	420	500	410	300	390	550
	Level 2	5500	4100	4500	4000	4700	4300
	Level 3	45000	66000	51000	40000	60000	45000
D2	Level 1	480	520	560	560	590	540
	Level 2	6400	4700	5700	4800	4500	4000
	Level 3	41000	55000	43000	54000	56000	47000

No evolution of the inoculated strain was observed between Day 0 and Day 2.

4.2.2. Logistic conditions

The temperatures measured at reception by the Labs, the temperatures registered by the thermo-probe, and the receipt dates are given in Table 10.

Table 10: sample temperatures at receipt

Laboratories	Temperature measured by the probe (°C)	Temperature measured at receipt (°C)	Receipt date and time
A	2.5	3.5	20/05/2014 14h45
B	4.0	5.5	20/05/2014 11h30
C	4.5	6.7	20/05/2014 12h00
D	6.5	7.8	20/05/2014 11h55
E	5.5	6.8	20/05/2014 12h00
F	2.0	3.4	20/05/2014 11h00
G	6.0	7.5	21/05/2014 13h00
H	3.5	6.3	20/05/2014 16h15
I	3.0	4.6	20/05/2014 11h30
J	2.5	8.0	21/05/2014 08h15
K	2.5	4.0	20/05/2014 /
L	4.0	3.3	20/05/2014 09h00
M	3.0	4.2	20/05/2014 10h30
N	6.7	/	20/05/2014 06h31
O	3.0	4.3	20/05/2014 13h00
P	11.5	12.0	21/05/2014 08h15

All the labs received their package in good conditions, except Lab P which received it at 12°C. Two labs didn't store the temperature probe with the samples between reception and analysis, but they confirmed that the samples were stored at the right temperature (5°C ± 3°C). For one lab (L), incubators were out of use the day before the study and the DRBC plates were incubated at 21 – 24°C and the Petrifilm tests at 30°C instead of 28°C. This lab was not retained for interpretation. Lab P received his package above the temperature limit.

4.2.3. Incubation time of the Petrifilm tests

The possibility was offered to the labs to incubate the RYM tests between 48 h to 60 h; the real incubation applied is reported in Table 11.

Table 11: incubation time of the RYM tests

Laboratories	Incubation time (hours)
A	55
B	57
C	56
D	56
E	54
F	48
G	54
H	54
I	63
J	54
K	54
L	60
M	59
N	54
O	53
P	57
Q (ADRIA)	57

One lab (I) incubated the RYM test for 63 h instead of 60 h; their results were in agreement with those of the other labs. They were kept for interpretation.

4.2.4. Results analysis

The raw data are given in Appendix H.

4.2.4.1. Results obtained by the expert Lab.

The results obtained by the expert Lab. are the following (See Table 12).

Table 12: results obtained by the Expert Lab

Level	Reference method	Alternative method	
		25°C	28°C
L0	< 10 - < 10	< 10 - < 10	< 10 - < 10
L1	480 - 520	560 - 560	590 - 540
L2	6 400 - 4 700	5 700 - 4 800	4 500 - 4 000
L3	41 000 - 55 000	43 000 - 54 000	56 000 - 47 000

4.2.4.2. Results obtained by the collaborators

Samples were sent to 16 collaborators, but the results from 14 labs were kept for interpretation:

- Lab L was excluded for an incubation temperature out of range.
- Lab P was excluded for a package temperature delivery out of the limit.

• Mesophilic aeribic microflora

Depending on the Lab results, the mesophilic aerobic flora enumeration levels varied from < 10 to > 3 000 000 CFU/g.

• Yeast and mold enumeration

A summary of the test results is given in Tables 13 and 14 for incubation temperature at 25°C and in Tables 15 and 16 for incubation temperature at 28°C.

Table 13: results synthesis (CFU/g) – incubation temperature: 25°C

Labs	Level 0				Level 1				Level 2				Level 3			
	Reference method		Alternative method		Reference method		Alternative method		Reference method		Alternative method		Reference method		Alternative method	
A	<10	<10	<10	<10	700	640	740	270	5600	5400	5500	5700	64000	57000	55000	46000
B	<10	<10	<10	<10	520	470	380	510	6200	5200	5700	5300	68000	63000	71000	50000
C	<10	<10	<10	<10	410	430	520	530	5500	5700	4500	3000	40000	67000	53000	45000
D	<10	<10	<10	<10	590	340	580	460	5800	4600	4300	5800	65000	61000	85000	42000
E	<10	<10	<30	<10	540	540	660	530	4900	5200	5600	6400	50000	62000	54000	66000
F	<10	<10	<10	<10	560	610	510	560	6000	5600	5300	5100	60000	61000	73000	58000
G	<10	<10	<10	<10	590	490	620	550	5600	12000	5700	5800	98000	60000	59000	46000
H	<10	<10	<10	<10	700	650	700	600	6000	3000	4300	6400	64000	68000	60000	60000
I	<10	<10	<10	<10	530	770	580	580	5800	3500	5500	6600	63000	55000	60000	75000
J	<10	<10	<10	<10	550	450	350	590	7400	6800	5300	4100	84000	68000	44000	42000
K	<10	<30	<10	<10	490	460	520	480	4900	5200	4000	5900	47000	55000	41000	40000
M	<10	<10	<10	<10	600	760	630	720	4900	5100	6400	6500	68000	59000	58000	59000
N	<10	<10	<10	<10	510	750	510	620	2500	4900	7300	3800	57000	45000	35000	40000
O	<10	<10	<10	<10	630	530	620	460	4300	5900	5500	5000	60000	52000	54000	48000

Table 14: results summary (log CFU/g) - incubation temperature: 25°C

Lab	Level 0				Level 1				Level 2				Level 3			
	Reference method		Alternative method		Reference method		Alternative method		Reference method		Alternative method		Reference method		Alternative method	
A	<1.00	<1.60	<1.00	<1.00	2.845	2.806	2.869	2.431	3.748	3.732	3.740	3.756	4.806	4.756	4.740	4.663
B	<1.00	<1.00	<1.00	<1.00	2.716	2.672	2.580	2.708	3.792	3.716	3.756	3.724	4.833	4.799	4.851	4.699
C	<1.00	<1.00	<1.00	<1.00	2.613	2.633	2.716	2.724	3.740	3.756	3.653	3.477	4.602	4.826	4.724	4.653
D	<1.00	<1.00	<1.00	<1.00	2.771	2.531	2.763	2.663	3.763	3.663	3.633	3.763	4.813	4.785	4.929	4.623
E	<1.00	<1.00	<1.60	<1.00	2.732	2.732	2.820	2.724	3.690	3.716	3.748	3.806	4.699	4.792	4.732	4.820
F	<1.00	<1.00	<1.00	<1.00	2.748	2.785	2.708	2.748	3.778	3.748	3.724	3.708	4.778	4.785	4.863	4.763
G	<1.00	<1.00	<1.00	<1.00	2.771	2.690	2.792	2.740	3.748	4.079	3.756	3.763	4.991	4.778	4.771	4.663
H	<1.00	<1.00	<1.00	<1.00	2.845	2.813	2.845	2.778	3.778	3.477	3.633	3.806	4.806	4.833	4.778	4.778
I	<1.00	<1.00	<1.00	<1.00	2.724	2.886	2.763	2.763	3.763	3.544	3.740	3.820	4.799	4.740	4.778	4.875
J	<1.00	<1.00	<1.00	<1.00	2.740	2.653	2.544	2.771	3.869	3.833	3.724	3.613	4.924	4.833	4.643	4.623
K	<1.00	<1.60	<1.00	<1.00	2.690	2.663	2.716	2.681	3.690	3.716	3.602	3.771	4.672	4.740	4.613	4.602
M	<1.00	<1.00	<1.00	<1.00	2.778	2.881	2.799	2.857	3.690	3.708	3.806	3.813	4.833	4.771	4.763	4.771
N	<1.00	<1.00	<1.00	<1.00	2.708	2.875	2.708	2.792	3.398	3.690	3.863	3.580	4.756	4.653	4.544	4.602
O	<1.00	<1.00	<1.00	<1.00	2.799	2.724	2.792	2.663	3.633	3.771	3.740	3.699	4.778	4.716	4.732	4.681

Table 15: results synthesis (CFU/g) – incubation temperature: 28°C

Lab.	Level 0				Level 1				Level 2				Level 3			
	Reference method		Alternative method		Reference method		Alternative method		Reference method		Alternative method		Reference method		Alternative method	
A	<10	<10	<10	<10	700	640	420	600	5600	5400	7400	6100	64000	57000	72000	47000
B	<10	<10	<10	<10	520	470	430	510	6200	5200	5600	6400	68000	63000	59000	49000
C	<10	<10	<10	<10	410	430	560	500	5500	5700	5400	3500	40000	67000	45000	51000
D	<10	<10	<10	<10	590	340	560	460	5800	4600	4700	5100	65000	61000	100000	38000
E	<10	<10	<10	<10	540	540	390	560	4900	5200	5500	4600	50000	62000	55000	58000
F	<10	<10	<10	<10	560	610	470	620	6000	5600	6100	5600	60000	61000	61000	46000
G	<10	<10	<10	<10	590	490	670	560	5600	12000	6600	6100	98000	60000	59000	43000
H	<10	<10	<10	<10	700	650	530	500	6000	3000	5400	6200	64000	68000	58000	69000
I	<10	<10	<10	<10	530	770	640	460	5800	3500	3900	6100	63000	55000	53000	55000
J	<10	<10	<10	<10	550	450	490	440	7400	6800	4500	3500	84000	68000	53000	51000
K	<10	<30	<10	<30	490	460	460	470	4900	5200	3500	4600	47000	55000	48000	40000
M	<10	<10	<10	<10	600	760	640	530	4900	5100	6800	5000	68000	59000	70000	55000
N	<10	<10	<10	<10	510	750	580	520	2500	4900	6200	4000	57000	45000	43000	46000
O	<10	<10	<10	<10	630	530	520	360	4300	5900	5000	4300	60000	52000	61000	51000

Table 16: results summary (log CFU/g) - incubation temperature: 28°C

Lab	Level 0				Level 1				Level 2				Level 3			
	Reference method		Alternative method		Reference method		Alternative method		Reference method		Alternative method		Reference method		Alternative method	
A	<1.00	<1.60	<1.00	<1.00	2.845	2.806	2.623	2.778	3.748	3.732	3.869	3.785	4.806	4.756	4.857	4.672
B	<1.00	<1.00	<1.00	<1.00	2.716	2.672	2.633	2.708	3.792	3.716	3.748	3.806	4.833	4.799	4.771	4.690
C	<1.00	<1.00	<1.00	<1.00	2.613	2.633	2.748	2.699	3.740	3.756	3.732	3.544	4.602	4.826	4.653	4.708
D	<1.00	<1.00	<1.00	<1.00	2.771	2.531	2.748	2.663	3.763	3.663	3.672	3.708	4.813	4.785	5.000	4.580
E	<1.00	<1.00	<1.00	<1.00	2.732	2.732	2.591	2.748	3.690	3.716	3.740	3.663	4.699	4.792	4.740	4.763
F	<1.00	<1.00	<1.00	<1.00	2.748	2.785	2.672	2.792	3.778	3.748	3.785	3.748	4.778	4.785	4.785	4.663
G	<1.00	<1.00	<1.00	<1.00	2.771	2.690	2.826	2.748	3.748	4.079	3.820	3.785	4.991	4.778	4.771	4.633
H	<1.00	<1.00	<1.00	<1.00	2.845	2.813	2.724	2.699	3.778	3.477	3.732	3.792	4.806	4.833	4.763	4.839
I	<1.00	<1.00	<1.00	<1.00	2.724	2.886	2.806	2.663	3.763	3.544	3.591	3.785	4.799	4.740	4.724	4.740
J	<1.00	<1.00	<1.00	<1.00	2.740	2.653	2.690	2.643	3.869	3.833	3.653	3.544	4.924	4.833	4.724	4.708
K	<1.00	<1.60	<1.00	<1.60	2.690	2.663	2.663	2.672	3.690	3.716	3.544	3.663	4.672	4.740	4.681	4.602
M	<1.00	<1.00	<1.00	<1.00	2.778	2.881	2.806	2.724	3.690	3.708	3.833	3.699	4.833	4.771	4.845	4.740
N	<1.00	<1.00	<1.00	<1.00	2.708	2.875	2.763	2.716	3.398	3.690	3.792	3.602	4.756	4.653	4.633	4.663
O	<1.00	<1.00	<1.00	<1.00	2.799	2.724	2.716	2.556	3.633	3.771	3.699	3.633	4.778	4.716	4.785	4.708

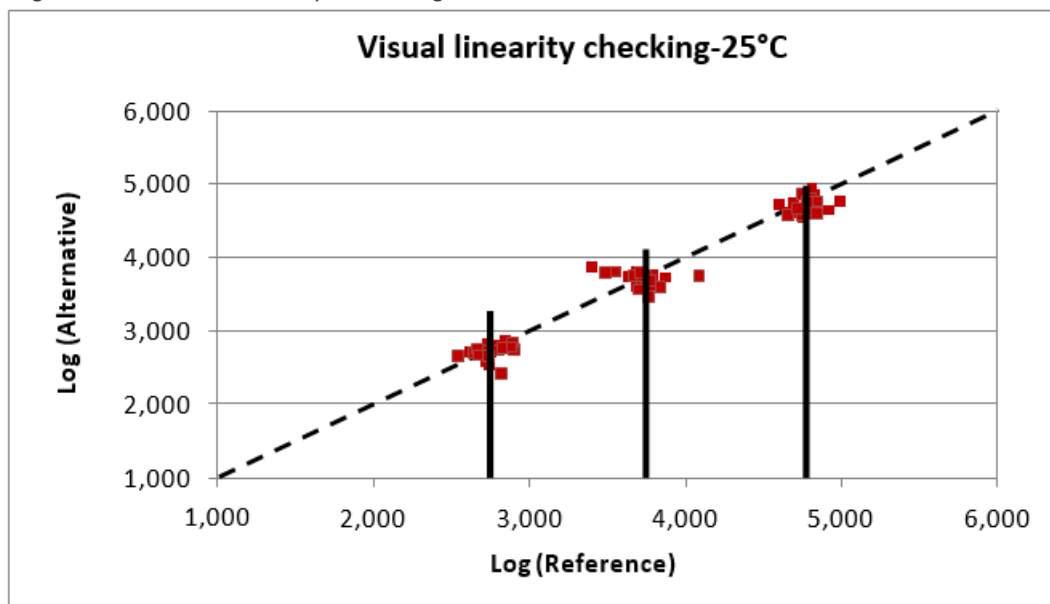
4.2.5. Calculation and interpretation

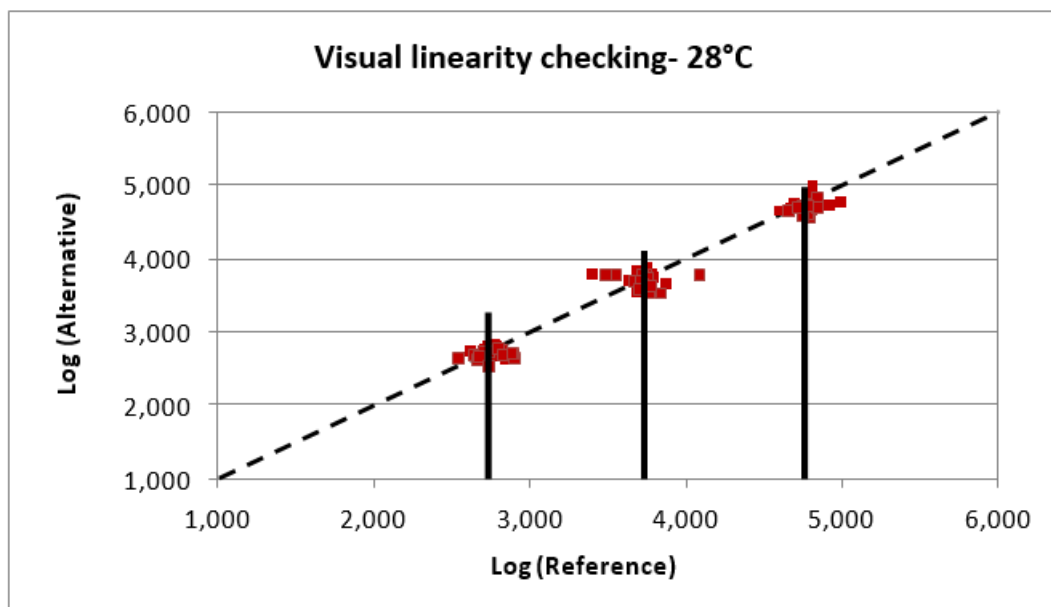
4.2.5.1. Visual linearity checking

The Figure 14 shows the data points after log₁₀ transformation. The visual checking shows that the alternative method gives results, which are proportional to those of the reference method. The data are distributed closely to the first bisecting lines with a slope equal to 1.

The observed data and interpretation confirm the performance of the alternative method.

Figure 14: visual linearity checking





4.2.5.2. Accuracy profile calculation

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

A summary of the statistical test is provided in Table 17.

Table 17: summary of statistical tests

Incubation temperature: 25°C

Accuracy profile

Study Name

Date

Coordinator

Tolerance probability (beta)

Acceptability limit in log (lambda)

NEOGEN Petrifilm

Rapid Yeast & Mold Count Plate 2014

ADRIA Développement

80%

80%

80%

0,50

0,50

0,50

Application of clause 6.2.3

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

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

Alternative method

Levels

Low

Medium

High

Target value

Number of participants (K)

Average for alternative method

Repeatability standard deviation (sr)

Between-labs standard deviation (sL)

Reproducibility standard deviation (sR)

Corrected number of dof

Coverage factor

Interpolated Student t

Tolerance interval standard deviation

Lower TI limit

Upper TI limit

Bias

Relative Lower TI limit (beta = 80%)

Relative Upper TI limit (beta = 80%)

Lower Acceptability Limit

Upper Acceptability Limit

2,744

3,723

4,782

14

14

14

2,731

3,722

4,724

0,106

0,087

0,079

0,000

0,000

0,054

0,106

0,087

0,095

26,963

26,963

23,945

1,337

1,337

1,349

1,314

1,314

1,318

0,1081

0,0886

0,0976

2,589

3,606

4,596

2,873

3,838

4,853

-0,013

0,000

-0,058

-0,155

-0,117

-0,186

0,129

0,116

0,071

-0,50

-0,50

-0,50

0,50

0,50

0,50

Reference method

Low

Medium

High

14

14

14

2,744

3,723

4,782

0,073

0,115

0,072

0,045

0,037

0,026

0,086

0,121

0,076

24,596

26,560

26,396

New acceptability limits may be based on reference method pooled variance

Pooled repro standard dev of reference

0,096

Incubation temperature: 28°C

Accuracy profile

0.5

Study Name

NEOGEN Petrifilm

Date

Rapid Yeast & Mold Count Plate 2014

Coordinator

ADRIA Développement

Application of clause 6.2.3
Step 8: If any of the values
for the β -ETI fall outside the

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

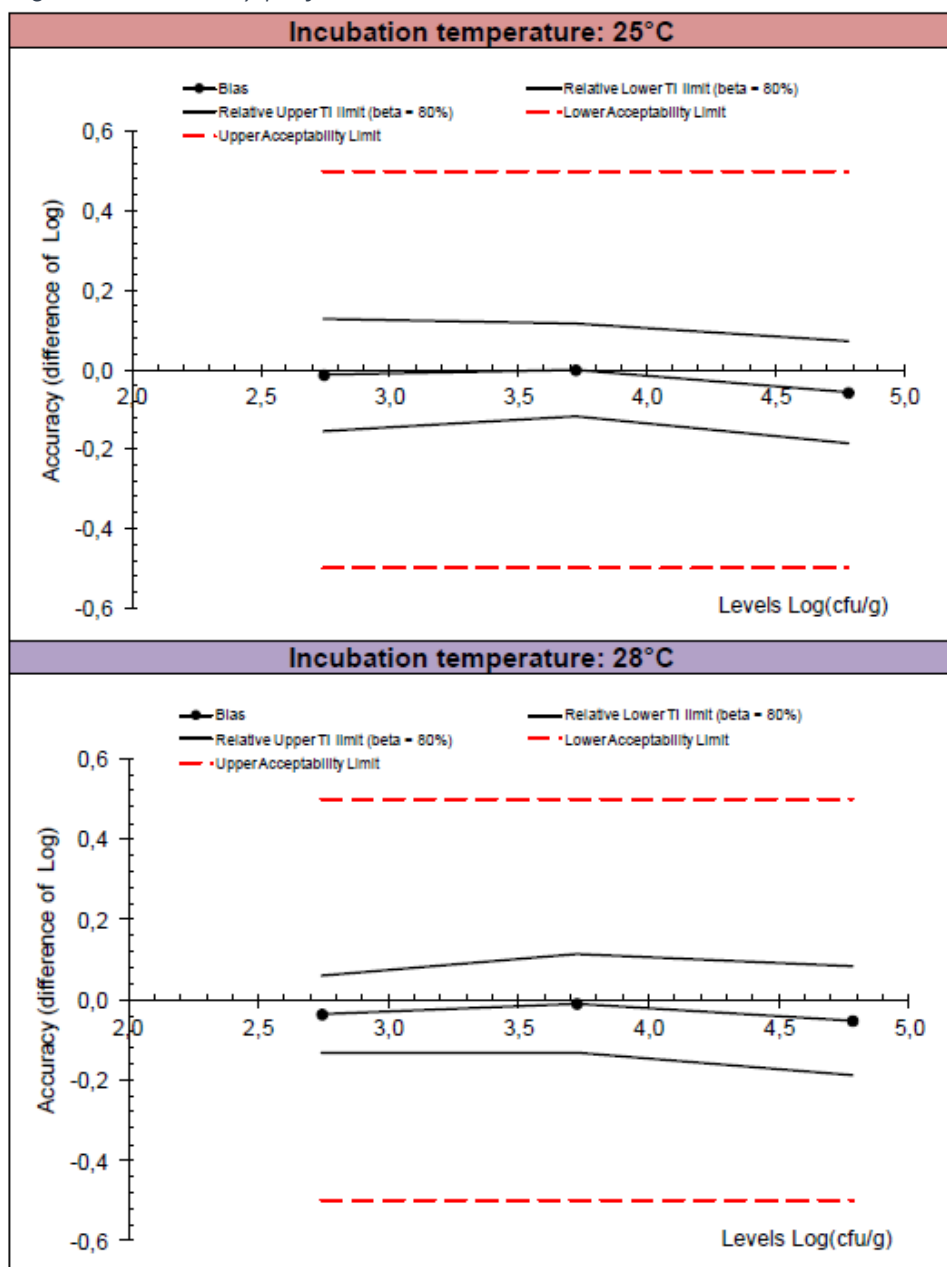
Target value	2,744	3,723	4,782
Number of participants (K)	14	14	14
Average for alternative method	2,708	3,713	4,730
Repeatability standard deviation (sr)	0,071	0,080	0,101
Between-labs standard deviation (sL)	0,000	0,044	0,000
Reproducibility standard deviation (sR)	0,071	0,092	0,101
Corrected number of dof	26,963	25,163	26,963
Coverage factor	1,337	1,345	1,337
Interpolated Student t	1,314	1,316	1,314
Tolerance interval standard deviation	0,0726	0,0939	0,1027
Lower TI limit	2,613	3,590	4,595
Upper TI limit	2,803	3,837	4,865
Bias	-0,036	-0,009	-0,052
Relative Lower TI limit (beta = 80%)	-0,131	-0,133	-0,187
Relative Upper TI limit (beta = 80%)	0,059	0,114	0,083
Lower Acceptability Limit	-0,50	-0,50	-0,50
Upper Acceptability Limit	0,50	0,50	0,50

14	14	14
2,744	3,723	4,782
0,073	0,115	0,072
0,045	0,037	0,026
0,086	0,121	0,076
24,596	26,560	26,396

New acceptability limits may be based on reference method pooled variance

Pooled repro standard dev of reference	0,096

Figure 15: accuracy profile



It is observed that for all the levels, the tolerance interval limits of the alternative method are within the acceptable limits of ± 0.5 log for both incubation temperatures, i.e. 25°C and 28°C.

The results obtained with the alternative method are not statically different than those obtained with the reference method.

4.2.5.3. Conclusion

The alternative method is equivalent to the reference method for both incubation temperatures (25°C and 28°C).

5. Conclusion of the initial validation

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

- 205 samples were tested in the relative trueness study providing 152 and 153 interpretable results by both methods depending on the incubation time and incubation temperature, which clearly satisfied the required criteria for quantitative method comparison per ISO 16140-2;
- The observed profiles are comprised within the AL actually set at ± 0.5 Log CFU/g in the EN ISO 16140-2:2016 for 6 of the matrices tested. The upper β ETI is above the acceptability limit for apple juice for one batch tested at the low inoculation level.
- The inclusivity and exclusivity testing shows satisfying results.
- The quality assurance parameters were verified (i.e. targeted levels, strain stability, logistic conditions, analyses), confirming that the inter-laboratory study was conducted in appropriate conditions.
- The data interpretations were done according to the EN ISO 16140-2/A1 (2024). For the three contamination levels and the two incubation temperatures (25°C and 28°C), the alternative method is accepted as equivalent to the reference method.

6. Extension study: interpretation with one plate and one dilution (2025)

6.1. Relative trueness study

6.1.1. Number and nature of the samples

In total, seven food categories were tested.

Different incubation conditions are available and interpreted in this extension. A total of 205 samples were tested.

The distribution of the samples per incubation conditions is presented in Table 18.

Table 18: number and nature of the samples analyzed

Category	Type	ISO 21527		Number of samples tested	Interpretable results at 25°C			Interpretable results at 28°C		
		part 1	part 2		60 h	72 h	5 days	60 h	72 h	5 days
1-Meat and fish products	a - Cooked	16	0	16	12	13	13	12	12	/
	b - Raw, cured, marinated, smoked	6	1	7	6	6	6	6	6	/
	c - Dehydrated	0	9	9	6	6	7	5	6	/
	Total	22	10	32	24	25	26	23	24	/
2-Dairy products	a - Cheeses	6	1	7	5	5	6	5	5	/
	b - Creams, yoghurts	10	1	11	9	9	9	9	9	/
	c - Low moisture products	0	7	7	5	6	6	6	6	/
	Total	16	9	25	19	20	21	20	20	/
3-Egg products	a - Fresh pasta	8	0	8	6	6	6	6	6	/
	b - Egg based desserts	10	0	10	9	9	9	8	8	/
	c - Low moisture products	0	6	6	5	5	6	5	5	/
	Total	18	6	24	20	20	21	19	19	/
4-Fruits, vegetables and cereals	a - Fresh and high moisture	16	1	17	10	10	10	9	9	/
	b - Dehydrated	0	13	13	8	8	10	10	10	/
	c - Syrups, concentrates	8	4	12	7	8	8	8	8	/
	Total	24	18	42	25	26	28	27	27	/
5-Chocolate and bakery products	a - Pastry and bakery products	9	6	15	6	6	6	6	6	/
	b - Cakes, pralines, marzipans	0	7	7	5	5	5	5	5	/
	c - Biscuits, chocolates, candy syrups	1	10	11	8	9	8	9	8	/
	Total	10	23	33	19	20	19	20	19	/
6-Feed stuffs	a - Dehydrated	0	5	5	5	5	5	5	5	/
	b - Dry	0	7	7	5	5	5	5	5	/
	c - Wet	9	0	9	8	8	8	8	8	/
	Total	9	12	21	18	18	18	18	18	/
7-Environmental samples	a - Equipment and surfaces	0	14	14	5	5	5	5	5	/
	b - Production environment	0	7	7	6	6	6	5	5	/
	c - Waters in manufacturing process	7	0	7	5	5	5	5	5	/
	Total	7	21	28	16	16	16	15	15	/
All categories		106	99	205	141	145	149	142	142	/

6.1.2. Artificial contamination of the samples

For the initial validation study, 18 samples were artificially contaminated. Mold spores were inoculated for 14 samples and yeast cells for 4 samples. Depending on the tested conditions, 13 samples or less gave exploitable results. Note that several treatments were tested to injure the yeast strains, but no effect was observed. For the renewal study, 17 samples were artificially contaminated using the seeding protocol, 7 with mold spores and 10 samples with yeast cells. 15 samples gave interpretable results with both methods.

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

The percentage of naturally contaminated samples per incubation temperature and incubation time is summarized in Table 19.

Table 19: percentage of naturally contaminated samples

Incubation temperature		Incubation time		
		60 h	72 h	5 days
25°C	Number of samples	128	132	133
	%	89.5 %	93.0 %	88.7 %
28°C	Number of samples	131	131	133
	%	89.7 %	89.1 %	86.9 %

6.1.3. Results at 25°C

The data are classified in three categories:

- Interpretable results with reference and alternative methods,
- Results with less than 4 colonies per plate with the reference and/or the alternative method 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/A1:2024, if any result (either reference or alternative method) is below the quantification limit, the data should be plotted using a substituted value of 1 log₁₀ units less than the observed value in case of a lower than value. Similarly, any value greater than the upper limit should be amended by adding 1 log unit. These results are not included in the calculations but also appear on the graphs.

Raw results are shown in Appendix J.

The samples, which were not used in the calculations, are provided in Appendix K.

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

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

All results are presented in scatter plots per category:

- Figure 16 to 22: scatter plots for each category.
- Figure 23: scatter plots for all categories at 25°C.
- Figure 24: scatter plots for all categories at 28°C.

On scatter plots:

- Each type of food is differentiated per type on individual category scatter plots: blue circle: type a / orange diamond: type b / green triangle: type c.
- Results expressed with less than 4 colonies per Petri dish for at least one method are indicated by a yellow square.
- Results lower or higher than the quantification limits for one method are indicated by a red square. The value of these results is corrected according to the EN ISO 16140-2/A1:20124 requirements.

Figure 16: scatter plots for meat products

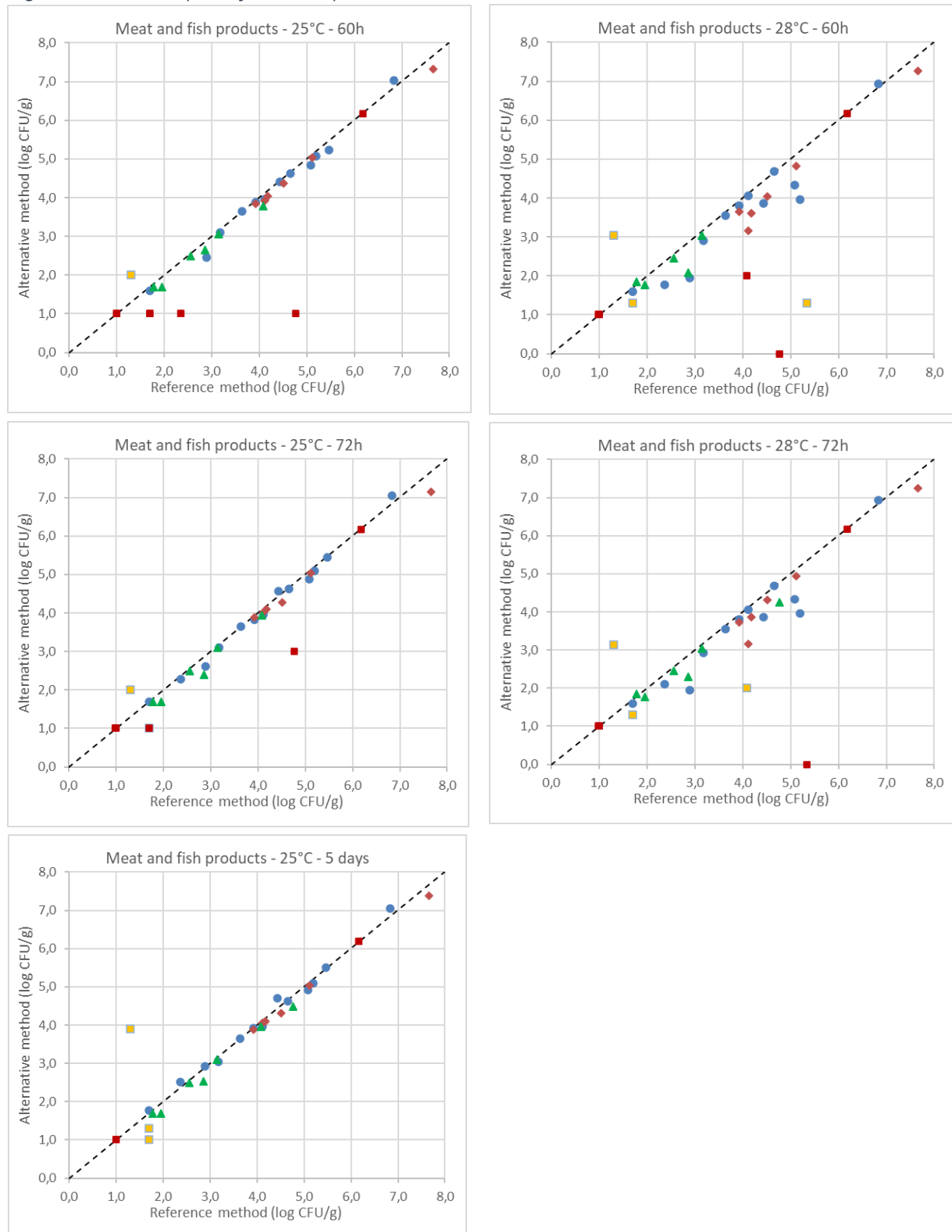


Figure 17: scatter plots for dairy products

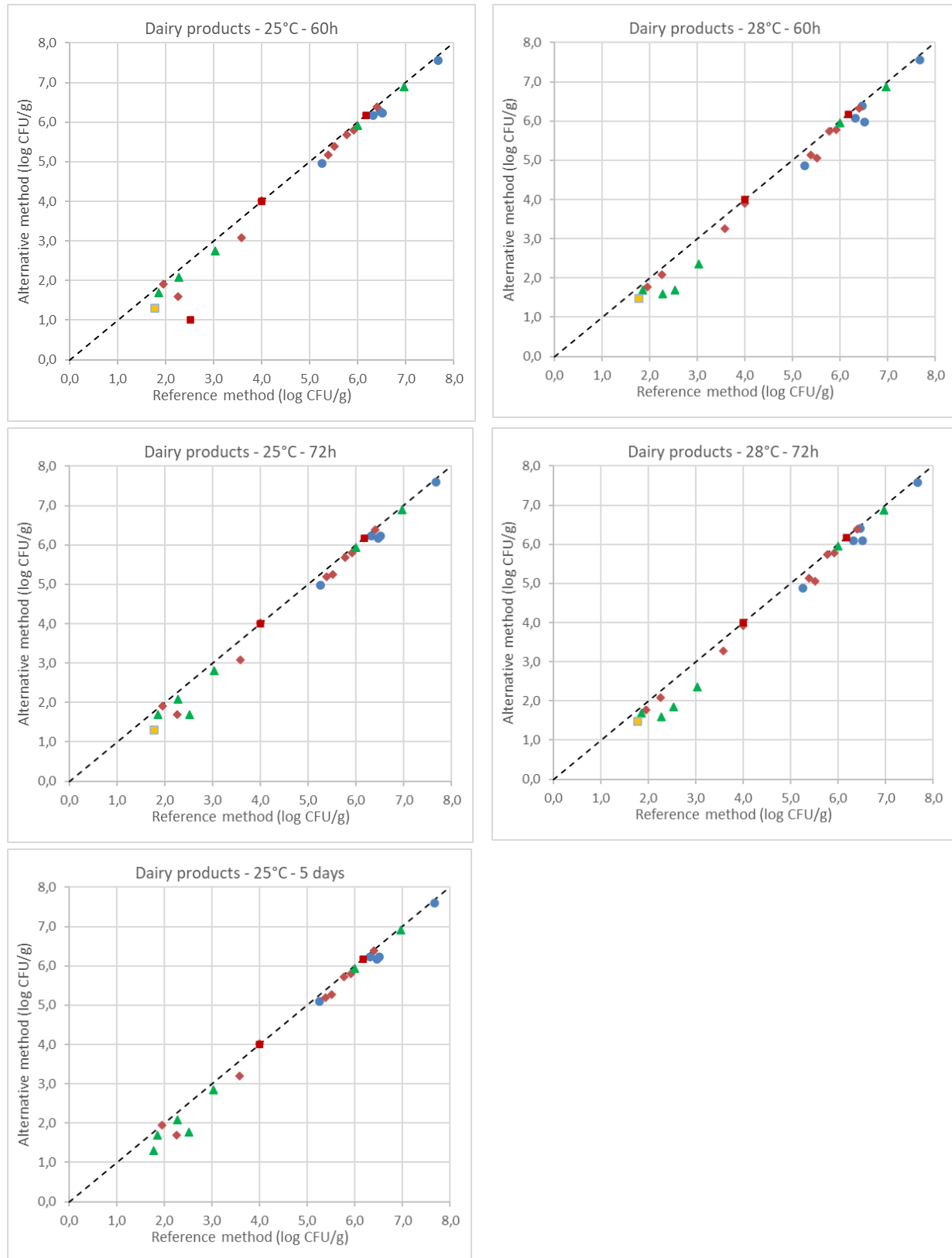


Figure 18: scatter plots for egg products

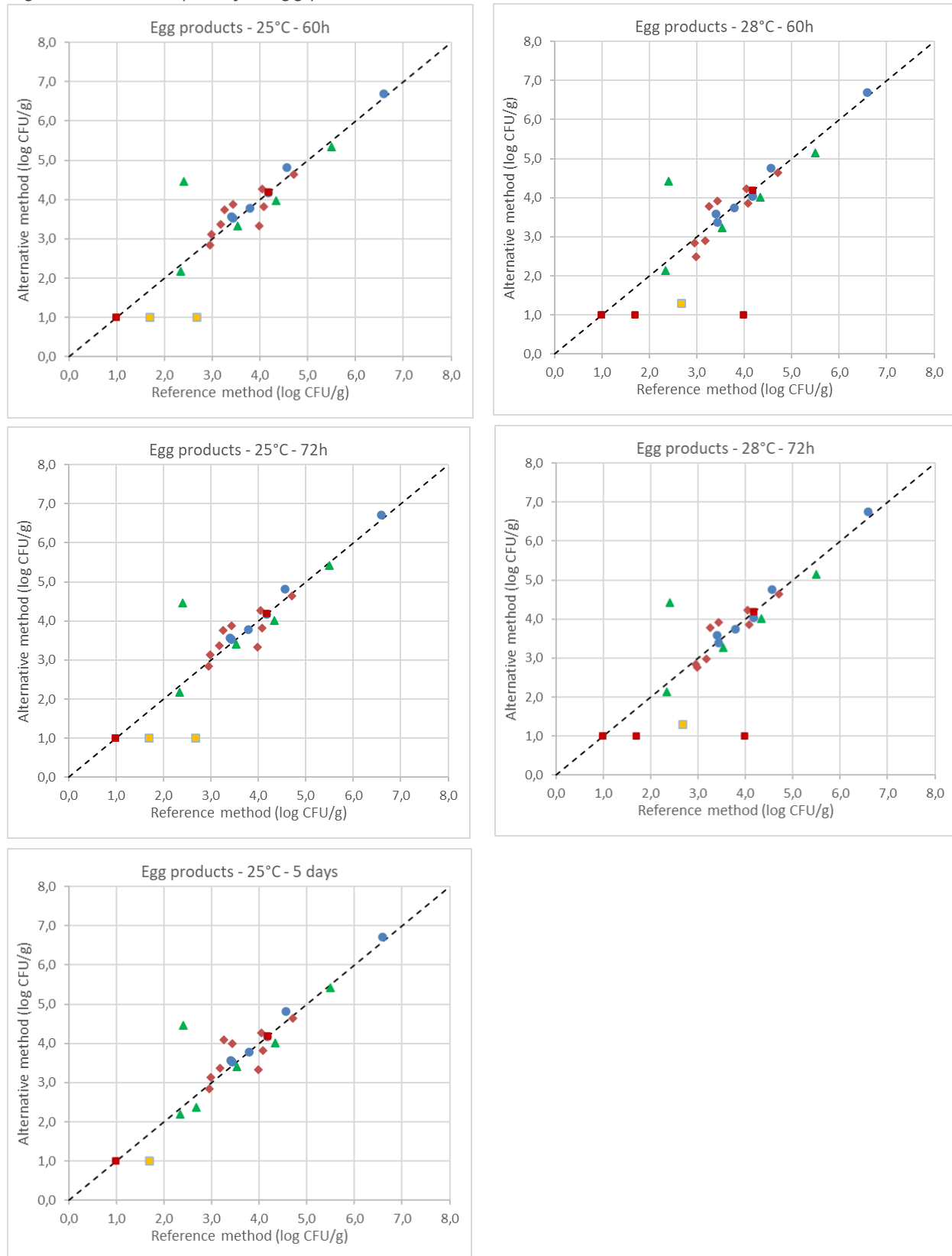


Figure 19: scatter plots for fruits and vegetables

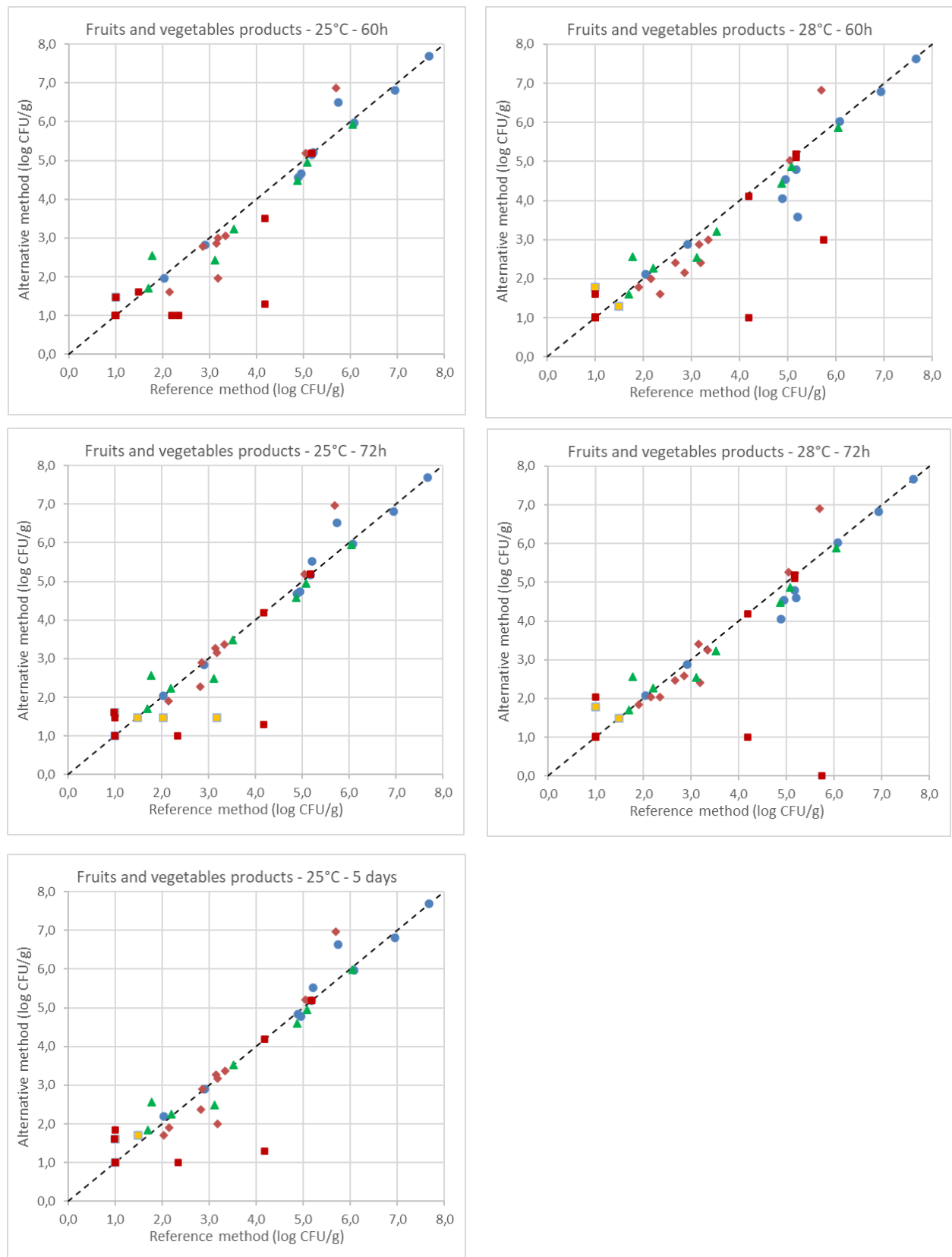


Figure 20: scatter plots for chocolate and bakery

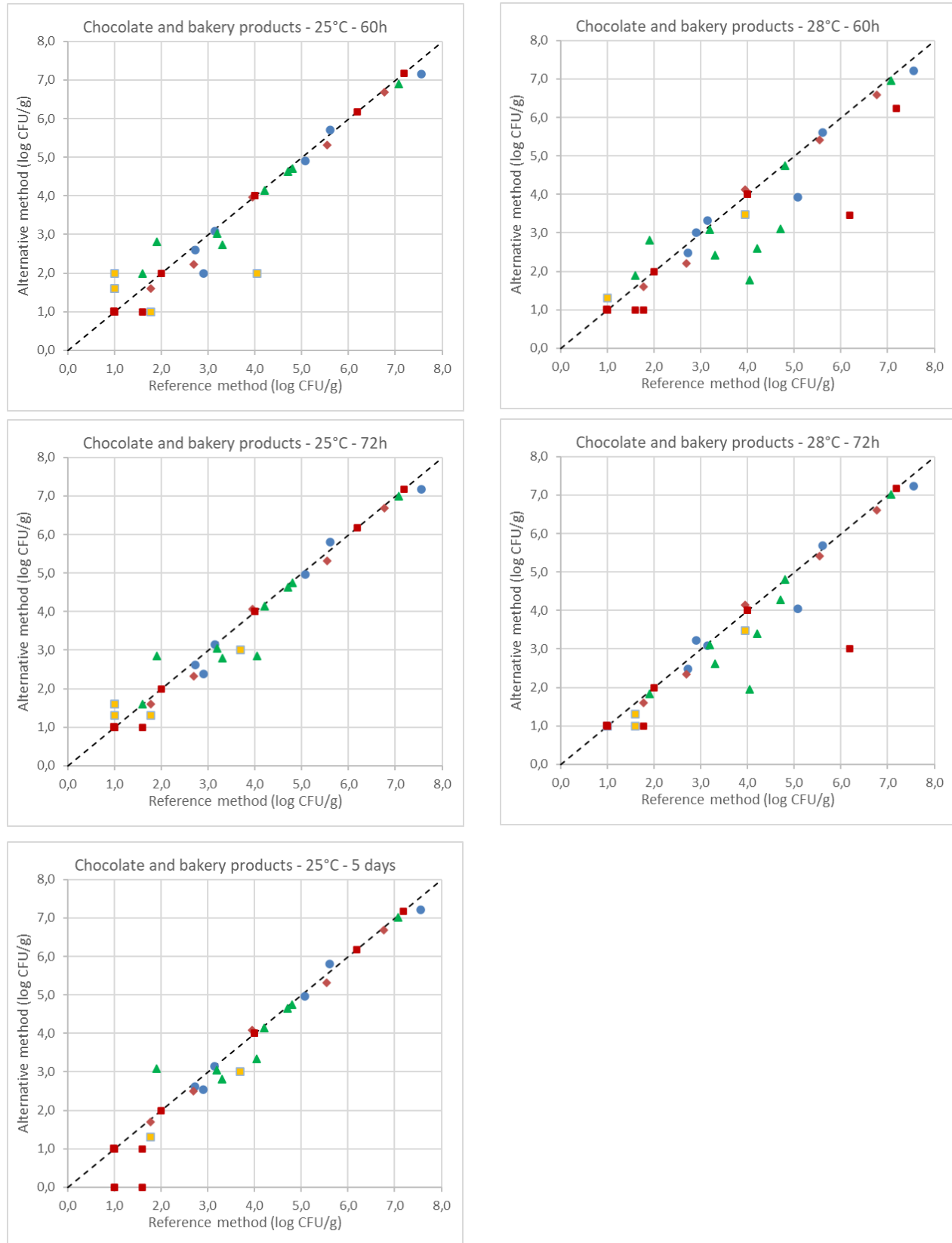


Figure 21: scatter plots for feed stuffs

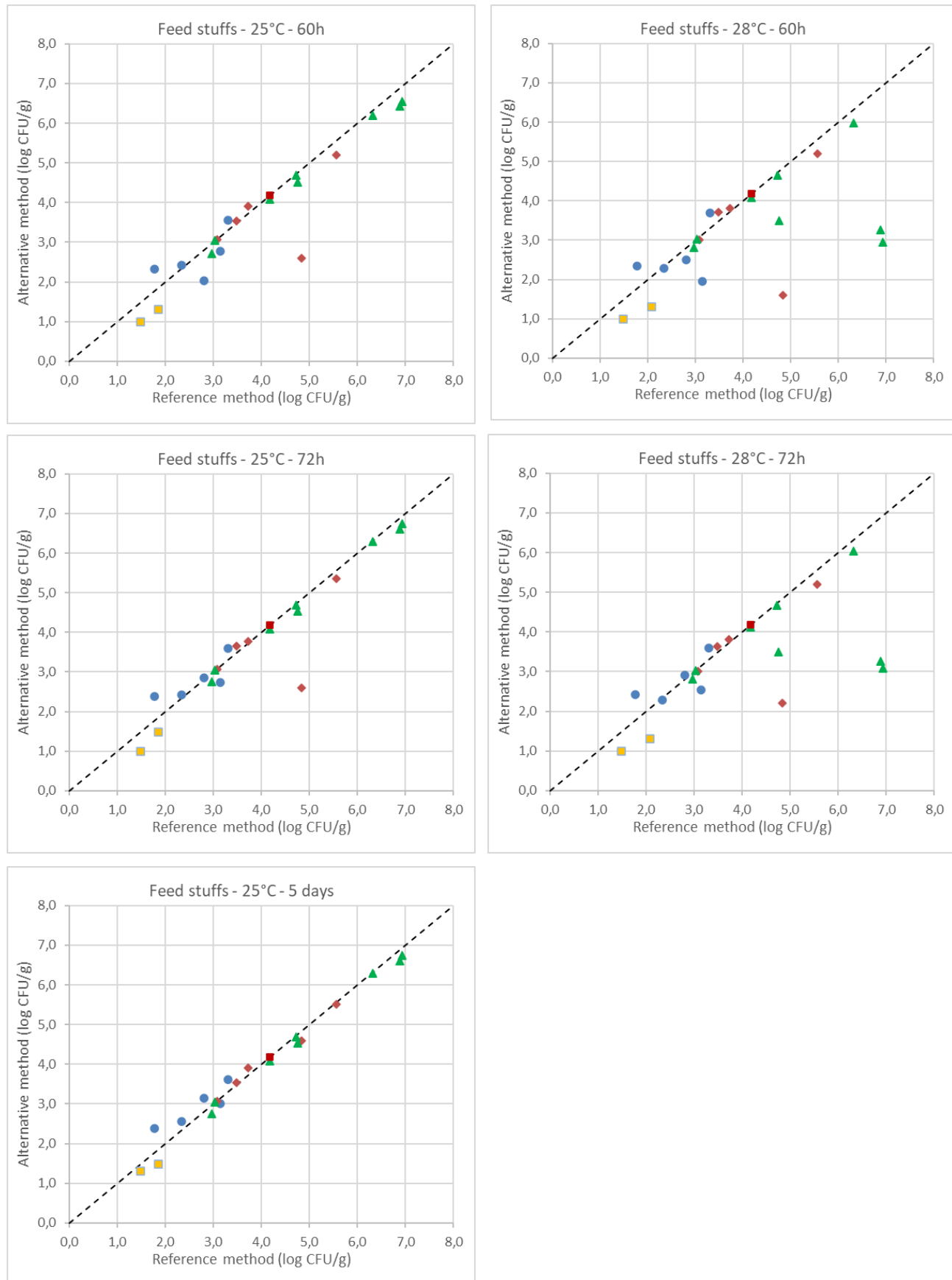


Figure 22: scatter plots for environmental samples

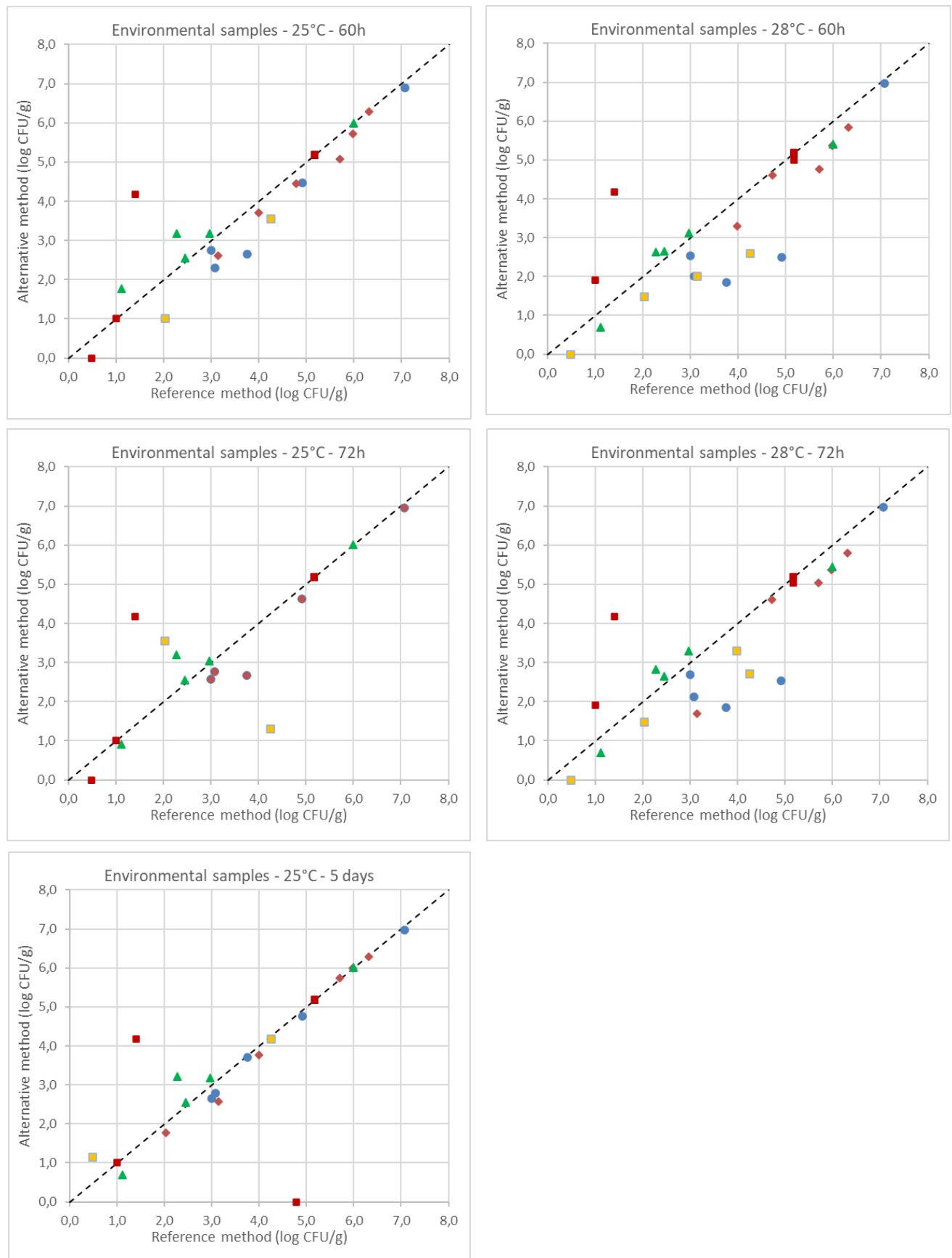
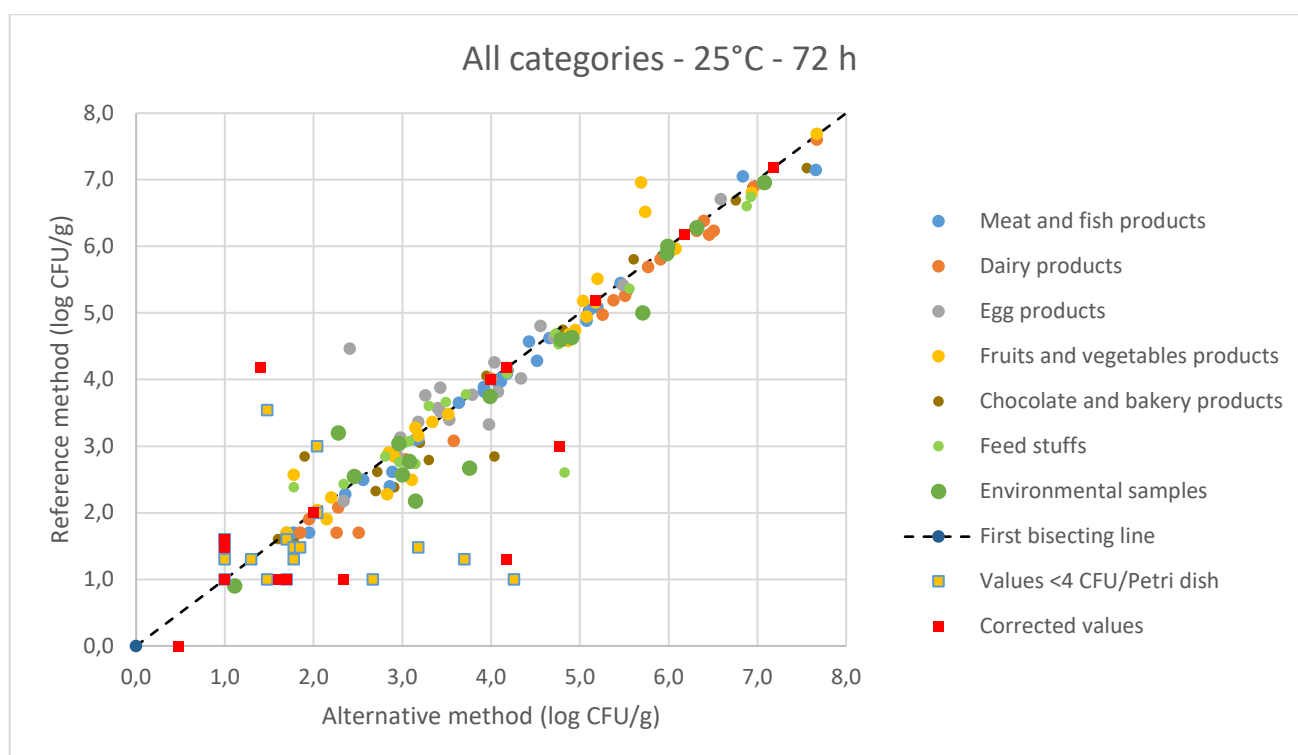
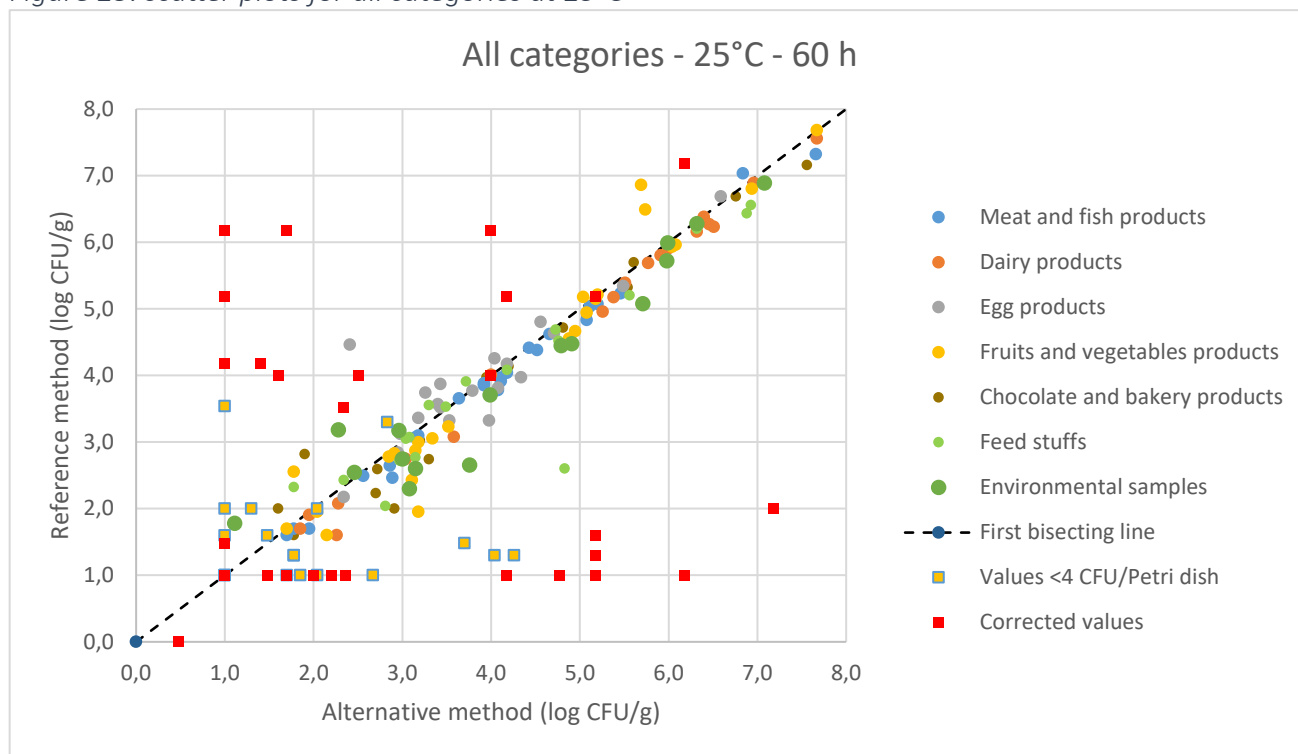


Figure 23: scatter plots for all categories at 25°C



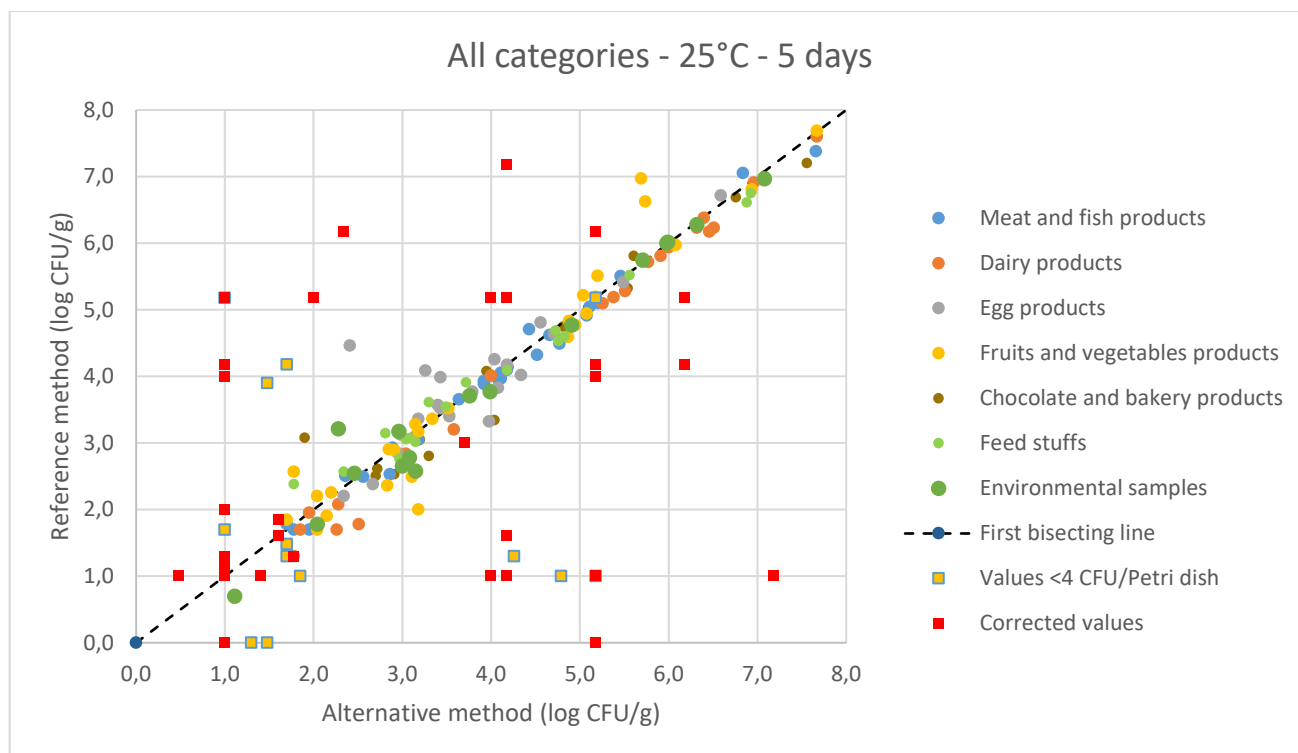
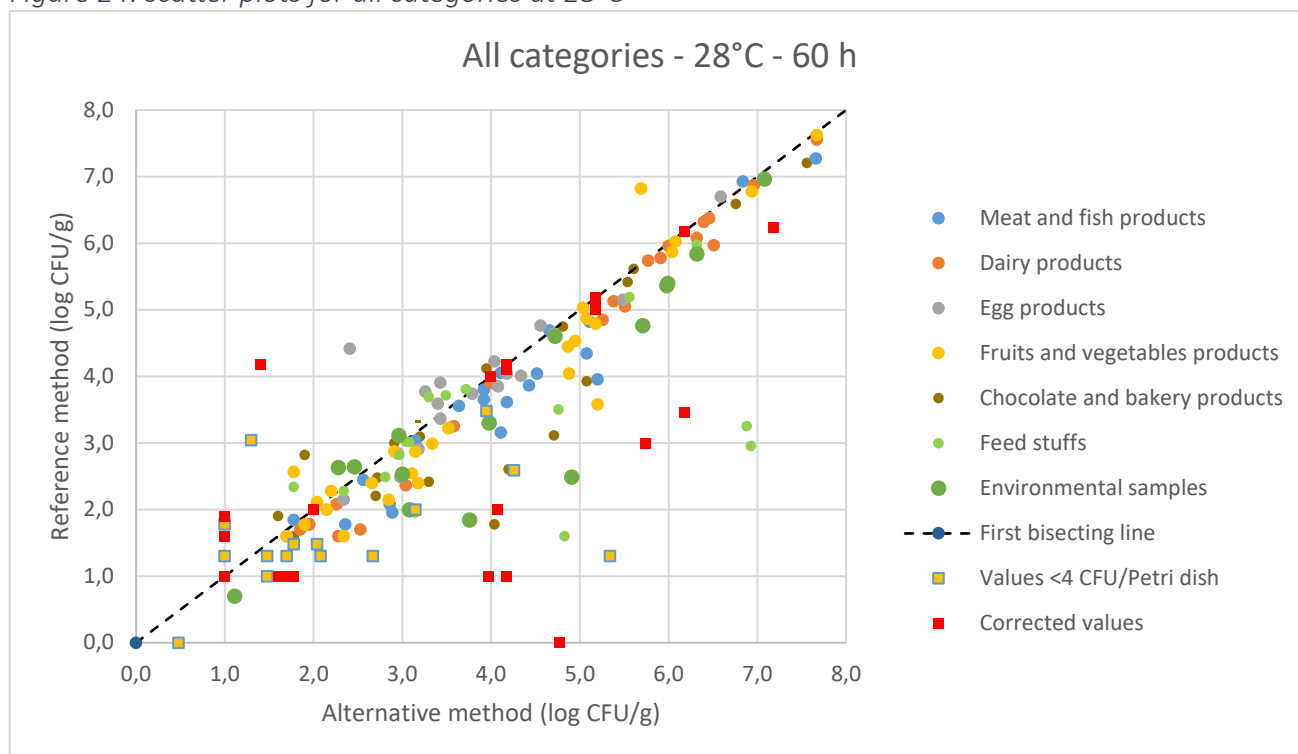
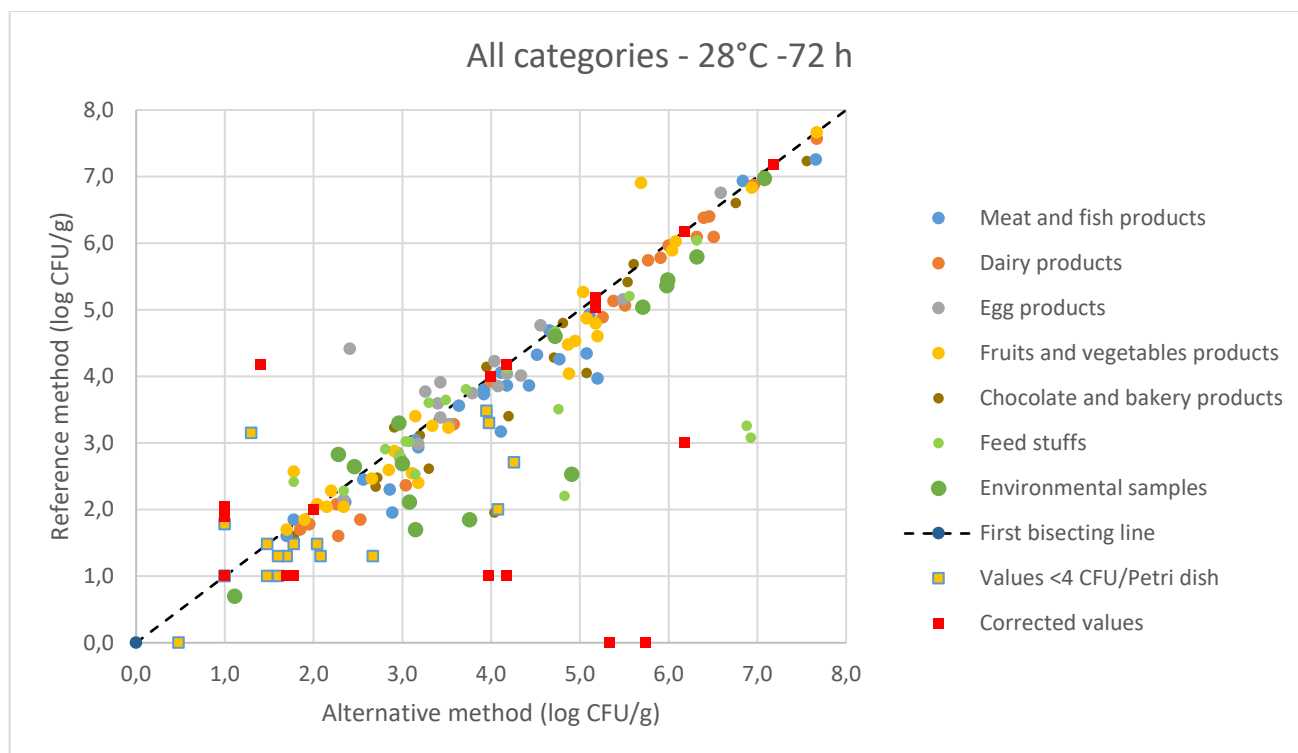


Figure 24: scatter plots for all categories at 28°C





6.1.4. Statistical interpretation

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

Statistical calculations are presented in Appendix K, as well as the results excluded from the statistical analysis per category.

Table 20 presents the summary of the average differences and standard deviation differences per category and for all categories for the different incubation conditions.

Table 20: values for the Bland-Altman difference plot

Incubation conditions		Category	n	Bias	SD	95% lower limit	95% upper limit
25°C	60 h	1-Meat and fish products	24	-0,13	0,13	-0,41	0,14
		2-Dairy products	19	-0,19	0,17	-0,54	0,17
		3-Egg products	20	0,10	0,53	-1,04	1,25
		4-Fruits, vegetables and cereals	25	-0,10	0,47	-1,08	0,89
		5-Chocolate and bakery products	19	-0,12	0,37	-0,92	0,67
		6-Feed	18	-0,23	0,58	-1,49	1,03
		7-Environmental samples	16	-0,19	0,51	-1,3	0,92
		All categories	141	-0,12	0,42	-0,96	0,72
	72 h	1-Meat and fish products	25	-0,11	0,16	-0,44	0,22
		2-Dairy products	20	-0,21	0,21	-0,66	0,23
		3-Egg products	20	0,12	0,53	-1,01	1,25
		4-Fruits, vegetables and cereals	26	0,03	0,40	-0,80	0,86
		5-Chocolate and bakery products	20	-0,14	0,39	-0,99	0,70
		6-Feed	18	-0,15	0,57	-1,38	1,09
		7-Environmental samples	16	-0,22	0,46	-1,24	0,79
		All categories	145	-0,09	0,41	-0,90	0,72
	5 days	1-Meat and fish products	26	-0,06	0,15	-0,37	0,24
		2-Dairy products	21	-0,20	0,2	-0,62	0,21
		3-Egg products	21	0,12	0,54	-1,03	1,28
		4-Fruits, vegetables and cereals	28	0,01	0,45	-0,94	0,96
		5-Chocolate and bakery products	19	-0,08	0,37	-0,88	0,71
		6-Feed	18	0,02	0,23	-0,49	0,53
		7-Environmental samples	16	-0,07	0,34	-0,81	0,67
		All categories	149	-0,04	0,36	-0,75	0,68
28°C	60 h	1-Meat and fish products	23	-0,38	0,37	-1,15	0,40
		2-Dairy products	20	-0,28	0,24	-0,79	0,24
		3-Egg products	19	0,06	0,54	-1,12	1,23
		4-Fruits, vegetables and cereals	27	-0,25	0,5	-1,30	0,81
		5-Chocolate and bakery products	20	-0,38	0,76	-2,01	1,24
		6-Feed	18	-0,75	1,40	-3,78	2,27
		7-Environmental samples	15	-0,61	0,76	-2,29	1,07
		All categories	142	-0,35	0,73	-1,81	1,10
	72 h	1-Meat and fish products	24	-0,33	0,35	-1,06	0,41
		2-Dairy products	20	-0,26	0,22	-0,73	0,22
		3-Egg products	19	0,08	0,53	-1,05	1,22
		4-Fruits, vegetables and cereals	27	-0,12	0,42	-1,01	0,77
		5-Chocolate and bakery products	19	-0,32	0,54	-1,49	0,84
		6-Feed	18	-0,65	1,33	-3,53	2,22
		7-Environmental samples	15	-0,6	0,81	-2,33	1,20
		All categories	142	-0,29	0,68	-1,64	1,06

Taking into account all the incubation times, the average differences vary:

- From -0.23 log (Feed stuffs) to 0.12 log (Egg products) at 25°C.
- From -0.75 log (Feed) to 0.08 log (Egg products) at 28°C.

The Bland-Altman difference plots are presented in Figures 25 to 27 for all categories for 25°C incubation temperature and in Figures 28 and 29 for all categories for 28°C incubation temperature.

As on scatter plots:

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

Figure 25: Bland-Altman difference plot for all the samples incubated at 25°C – 60h.

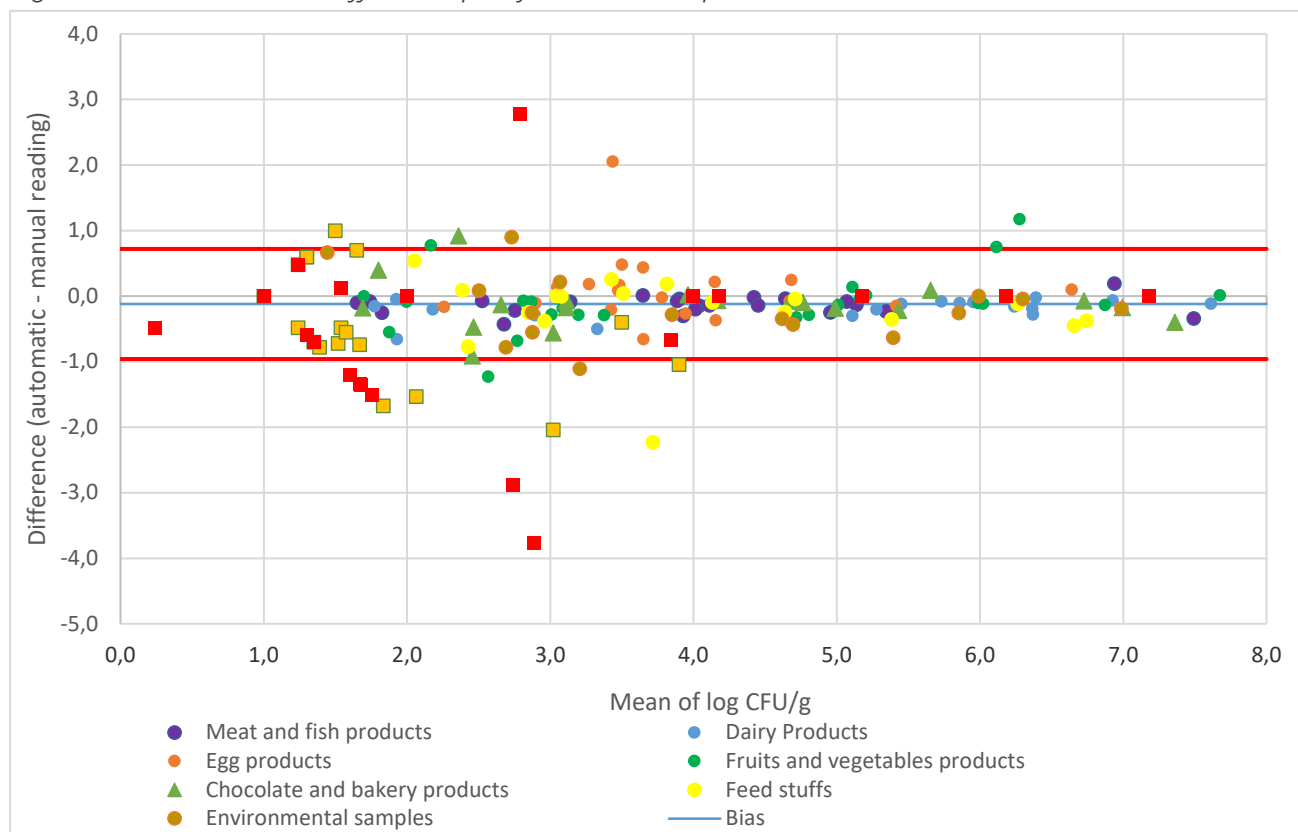


Figure 26: Bland-Altman difference plot for all the samples incubated at 25°C – 72h.

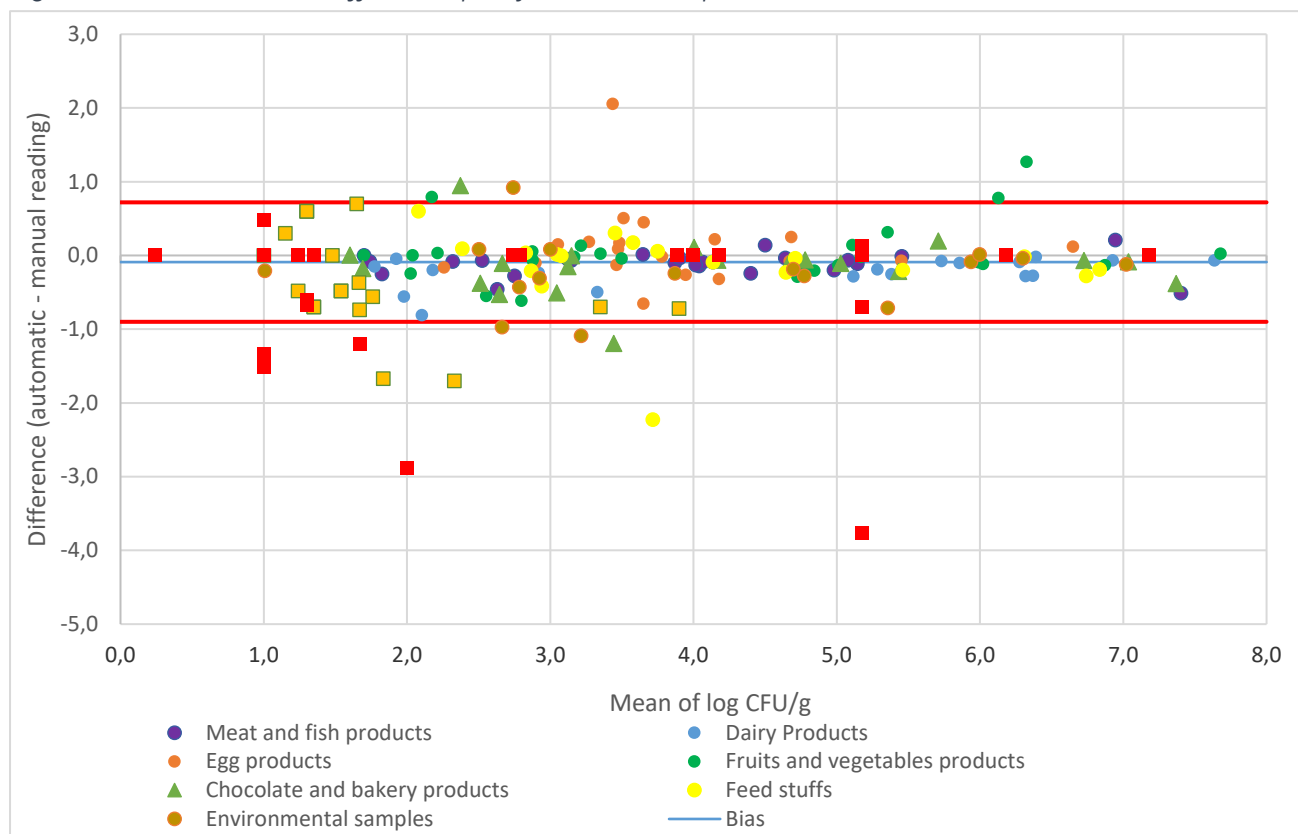


Figure 27: Bland-Altman difference plot for all the samples incubated at 25°C – 5 days.

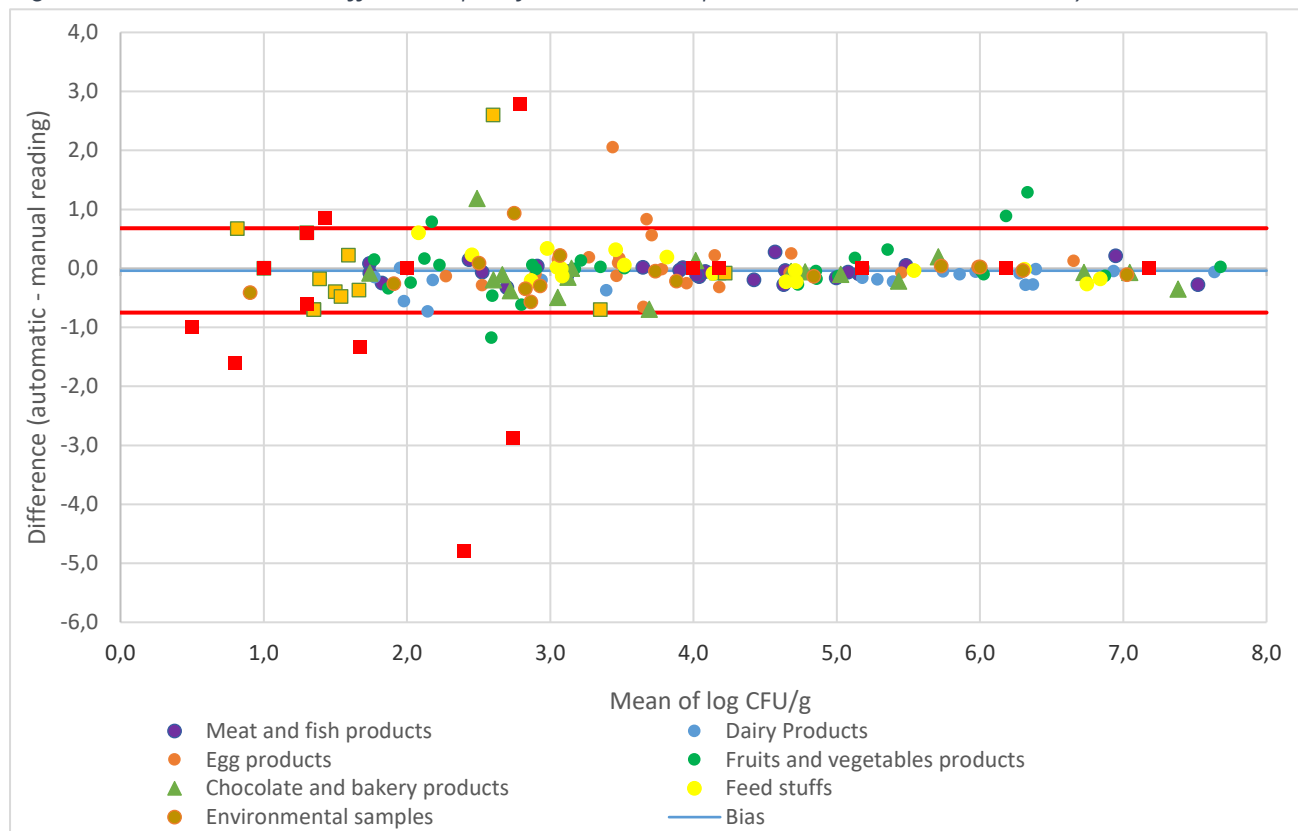


Figure 28: Bland-Altman difference plot for all the samples incubated at 28°C – 60h.

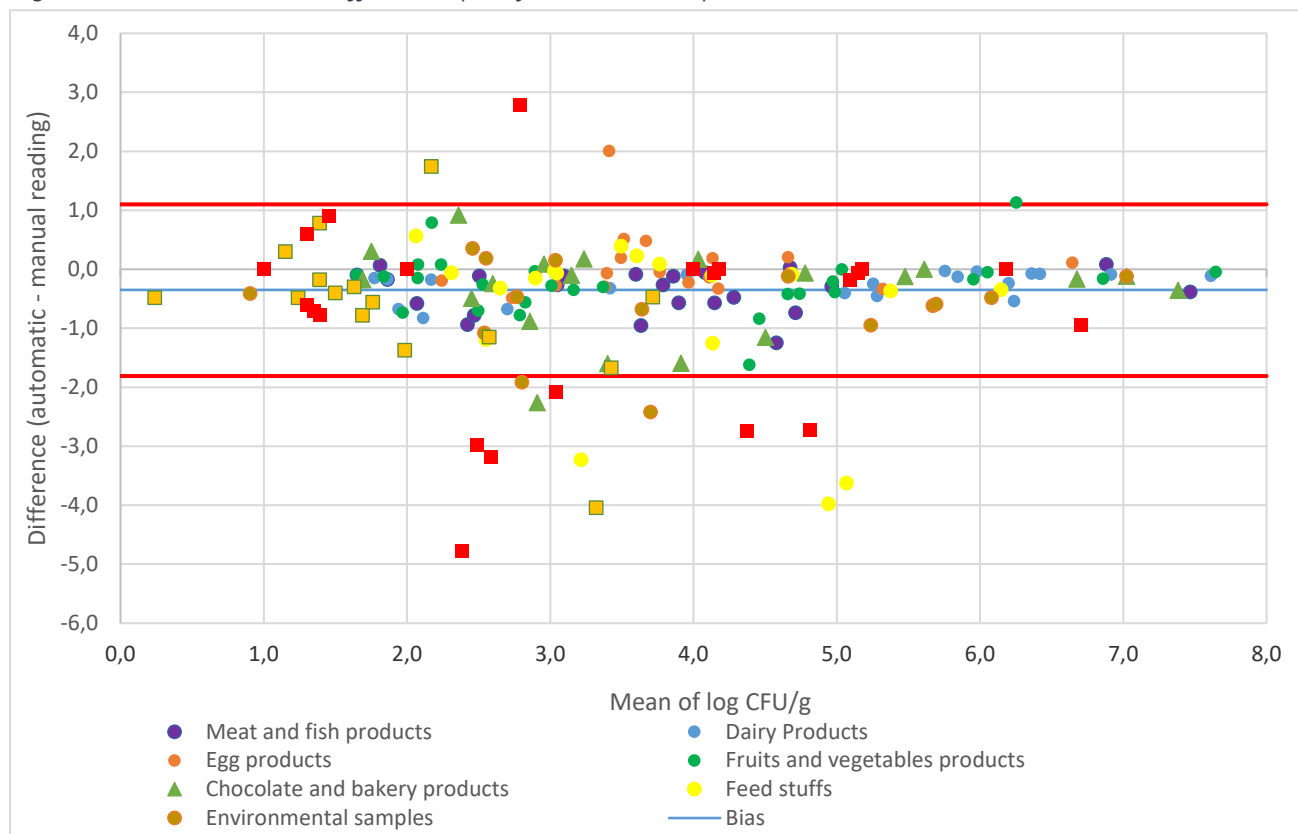
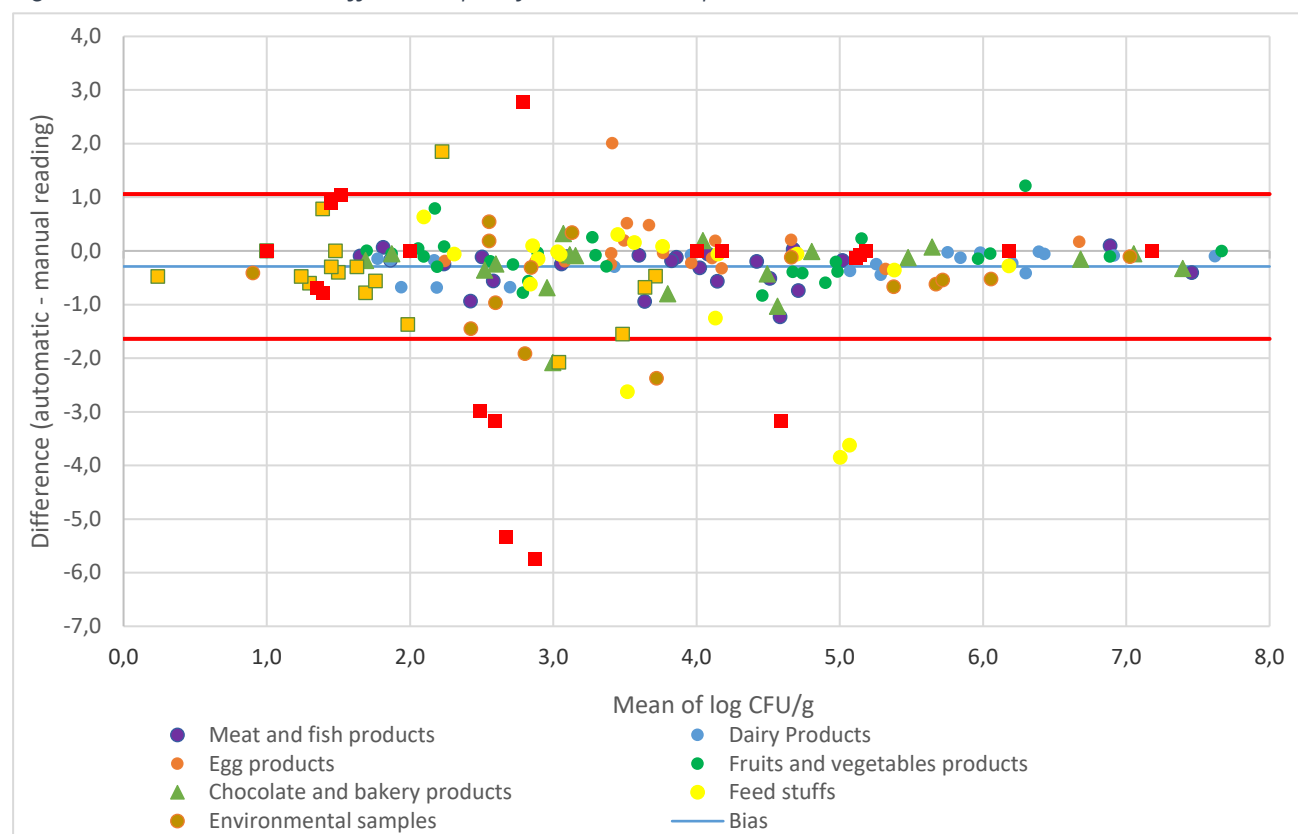


Figure 29: Bland-Altman difference plot for all the samples incubated at 28°C – 72h.



- Observations:

Samples for which the average difference is lower or higher than the confidence limits are listed in Tables 21 to 23 for 25°C incubation temperature and Tables 24 and 25 for 28°C incubation temperature.

Table 21: values outside the confidence limits on the Bland-Altman difference plot (green cases: values <4 CFU/Petri dish, yellow cases: values lower and higher than the quantification limits, blue: values higher than the confidence limits, red: values lower than the quantification limits) – 25°C – 60h

Category	Type	#	Matrix	ISO	Alternative	Mean	Difference	Confidence limits
				log CFU/g	log CFU/g			
Meat and fish	a	3327	Allumettes de bacon	2,36	1,00	1,68	-1,36	LCL: -0,96 UCL: 0,72
	c	495	Cœur de bouillon	4,77	1,00	2,89	-3,77	
Dairy	c	373	Lait écrémé en poudre	2,51	1,00	1,76	-1,51	
Egg	c	3165	Poudre de jaune d'œuf	2,41	4,46	3,44	2,05	
	c	2654	Blanc d'œuf en poudre	2,67	1,00	1,84	-1,67	
Fruits, vegetables and cereals	a	4347	Jus d'ananas	5,74	6,49	6,12	0,75	
	b	4115	Morilles déshydratées	5,69	6,86	6,28	1,17	
	b	4118	Farine Bio	3,18	1,95	2,57	-1,23	
	c	4336	Miel bio	1,78	2,56	2,17	0,78	
	a	4346	Thé glacé pêche blanche	4,18	1,30	2,74	-2,88	
	b	5265	Farine de blé	2,34	1,00	1,67	-1,34	
	b	5266	Farine T150	2,83	1,30	2,07	-1,53	
	b	3698	Purée de framboise	2,20	1,00	1,60	-1,20	
Bakery	c	5489	Ganache chocolat noir	1,90	2,82	2,36	0,92	
	c	5261	Cacao	4,04	2,00	3,02	-2,04	
	c	5491	Fourrage café	1,00	2,00	1,50	1,00	
Feed	b	5260	Croquettes chaton	4,83	2,60	3,72	-2,23	
ES	a	5486	Lingette environnement atelier pâtisserie	3,76	2,65	3,21	-1,11	
	c	637	Eau de rinçage bac de stockage viande crue	2,28	3,18	2,73	0,90	

Green cases: values <4 CFU/Petri dish, yellow cases: values lower and higher than the quantification limits.

Table 22: values outside the confidence limits on the Bland-Altman difference plot (green cases: values <4 CFU/Petri dish, yellow cases: values lower and higher than the quantification limits, blue: values higher than the confidence limits, red: values lower than the quantification limits) – 25°C – 72h

Category	Type	#	Matrix	ISO	Alternative	Mean	Difference	Confidence limits
				log CFU/g	log CFU/g			
Meat	c	495	Cœur de bouillon	4,77	3,00	3,89	-1,77	LCL: -0,90 UCL: 0,72
VP	a	4346	Thé glacé pêche blanche	4,18	1,30	2,74	-2,88	
	b	4118	Farine Bio	3,18	1,48	2,33	-1,70	
	b	5265	Farine de blé	2,34	1,00	1,67	-1,34	
	a	4347	Jus d'ananas	5,74	6,52	6,13	0,78	
	b	4115	Morilles déshydratées	5,69	6,96	6,32	1,27	
	c	4336	Miel bio	1,78	2,57	2,17	0,79	
Egg	c	3165	Poudre de jaune d'œuf	2,41	4,46	3,44	2,05	
	c	2654	Blanc d'œuf en poudre	2,67	1,00	1,84	-1,67	
Bakery	c	5261	Cacao	4,04	2,85	3,44	-1,19	
	c	5489	Ganache chocolat noir	1,9	2,85	2,37	0,95	
Feed	b	5260	Croquettes chaton	4,83	2,60	3,72	-2,23	
ES	a	5486	Lingette environnement atelier pâtisserie	3,76	2,67	3,22	-1,09	
	b	234	Poussières environnement industrie du chocolat	3,15	2,18	2,66	-0,97	
	c	637	Eau de rinçage bac de stockage viande crue	2,28	3,20	2,74	0,92	

Green cases: values <4 CFU/Petri dish, yellow cases: values lower and higher than the quantification limits.

Table 23: values outside the confidence limits on the Bland-Altman difference plot (green cases: values <4 CFU/Petri dish, yellow cases: values lower and higher than the quantification limits, blue: values higher than the confidence limits, red: values lower than the quantification limits) – 25°C – 5 days

Category	Type	#	Matrix	ISO	Alternative	Mean	Difference	Confidence limits
				log CFU/g	log CFU/g			
M&FP	a	698	Suprême de cabillaud	1,30	3,90	2,60	2,60	LCL: -0,75 UCL: 0,68
VP	a	4347	Jus d'ananas	5,74	6,62	6,18	0,88	
	b	4115	Morilles déshydratées	5,69	6,97	6,33	1,28	
	b	4118	Farine Bio	3,18	2,00	2,59	-1,18	
	c	4336	Miel bio	1,78	2,57	2,17	0,79	
	a	4346	Thé glacé pêche blanche	4,18	1,30	2,74	-2,88	
	a	1367	Oignons surgelés	1,00	1,85	1,43	0,85	
	b	5265	Farine de blé	2,34	1,00	1,67	-1,34	
Bakery	c	5489	Ganache chocolat noir	1,9	3,08	2,49	1,18	
	b	5490	Fourrage pâte d'amande	1,00	0,00	0,50	-1,00	
	c	5491	Fourrage café	1,00	0,00	0,50	-1,00	
	c	5492	Fourrage passion	1,60	0,00	0,80	-1,60	
Egg	b	2562	Pâte à crêpe	3,26	4,09	3,67	0,83	
	c	3165	Poudre de jaune d'œuf	2,41	4,46	3,44	2,05	
ES	c	637	Eau de rinçage bac de stockage viande crue	2,28	3,21	2,75	0,93	

Green cases: values <4 CFU/Petri dish, yellow cases: values lower and higher than the quantification limits.

Table 24: values outside the confidence limits on the Bland-Altman difference plot (green cases: values <4 CFU/Petri dish, yellow cases: values lower and higher than the quantification limits, blue: values higher than the confidence limits, red: values lower than the quantification limits) – 28°C – 60h

Category	Type	#	Matrix	ISO	Alternative	Mean	Difference	Confidence limits
				log CFU/g	log CFU/g			
M&F P	a	698	Suprême de cabillaud	1,30	3,04	2,17	1,74	LCL: -1,81 UCL: 1,10
	a	1365	Quenelles nature	5,34	1,30	3,32	-4,04	
	c	492	Nuoc Mam	4,08	2,00	3,04	-2,08	
	c	495	Cœur de bouillon	4,77	0,00	2,39	-4,77	
EGP	c	3165	Poudre de jaune d'œuf	2,41	4,41	3,41	2,00	
	b	2561	Quenelles nature	3,98	1,00	2,49	-2,98	
VP	b	4115	Morilles déshydratées	5,69	6,82	6,25	1,13	
	a	4346	Thé glacé pêche blanche	4,18	1,00	2,59	-3,18	
	a	4347	Jus d'ananas	5,74	3,00	4,37	-2,74	
Bakery	c	5261	Cacao	4,04	1,78	2,91	-2,26	
	a	3954	Baguette Saint Pierre	6,18	3,45	4,82	-2,73	
Feed	b	5260	Croquettes chaton	4,83	1,60	3,22	-3,23	
	c	2152	Pâté pour chat	6,93	2,95	4,94	-3,98	
	c	2153	Pâté pour chat	6,88	3,26	5,07	-3,62	
ES	a	5486	Lingette environnement atelier pâtisserie	3,76	1,85	2,80	-1,91	
	a	3167	Lingette (atelier pâtisserie)	4,91	2,49	3,70	-2,42	

Green cases: values <4 CFU/Petri dish, yellow cases: values lower and higher than the quantification limits.

Table 25: values outside the confidence limits on the Bland-Altman difference plot (green cases: values <4 CFU/Petri dish, yellow cases: values lower and higher than the quantification limits, blue: values higher than the confidence limits, red: values lower than the quantification limits) – 28°C – 72h

Category	Type	#	Matrix	ISO	Alternative	Mean	Difference	Confidence limits
				log CFU/g	log CFU/g			
M&F P	a	698	Suprême de cabillaud	1,30	3,15	2,23	1,85	LCL: -1,64 UCL: 1,06
	c	492	Nuoc Mam	4,08	2,00	3,04	-2,08	
	a	1365	Quenelles nature	5,34	0,00	2,67	-5,34	
EGP	b	2561	Quenelles nature	3,98	1,00	2,49	-2,98	
	c	3165	Poudre de jaune d'œuf	2,41	4,41	3,41	2,00	
VP	a	4346	Thé glacé pêche blanche	4,18	1,00	2,59	-3,18	
	a	4347	Jus d'ananas	5,74	0,00	2,87	-5,74	
	b	4115	Morilles déshydratées	5,69	6,90	6,30	1,21	
Bakery	a	3954	Baguette Saint Pierre	6,18	3,00	4,59	-3,18	
	c	5261	Cacao	4,04	1,95	3,00	-2,09	
Feed	b	5260	Croquettes chaton	4,83	2,20	3,52	-2,63	
	c	2152	Pâté pour chat	6,93	3,08	5,00	-3,85	
	c	2153	Pâté pour chat	6,88	3,26	5,07	-3,62	
ES	a	5486	Lingette environnement atelier pâtisserie	3,76	1,85	2,80	-1,91	
	a	3167	Lingette (atelier pâtisserie)	4,91	2,53	3,72	-2,38	

Green cases: values <4 CFU/Petri dish, yellow cases: values lower and higher than the quantification limits.

6.1.5. Interpretation

The samples are classified in three categories (See Table 26).

Table 26: classification of the samples

		Number of samples				
		25°C			28°C	
		60h	72h	5 days	60h	72h
Interpretable results by both methods	< LCL	2	4	1	6	6
	> UCL	6	6	7	2	2
	Total	8	10	8	8	8
<4 CFU/plate	< LCL	4	2	0	1	1
	> UCL	1	0	1	1	1
	Total	5	2	1	2	2
< or > the quantification limit	< LCL	6	3	5	6	6
	> UCL	0	0	1	0	0
	Total	6	3	6	6	6
Total < LCL		12	9	6	13	13
Total > UCL		7	6	9	3	3
TOTAL		19	15	15	16	16

The number of samples with a higher count using the reference method is equivalent to the number of samples with a higher count using the alternative method at 25°C, considering all possible incubation times.

When incubation is performed at 28°C, the number of samples with a higher count tends to be higher with the reference method. There may be a risk of undercounting yeasts and molds when incubating NEOGEN Petrifilm Plates at 28°C, depending on the matrices and fungi present.

The target analyte is a large group of microorganisms, some of which may exhibit distinctly different behaviors. Therefore, their recovery may sometimes be better with the Petrifilm plate growth conditions, or in the opposite with the ISO method growth conditions.

6.1.6. Conclusion

The relative trueness of the alternative method is satisfying with the One Plate approach. The alternative method is reliable when compared to the reference method for both incubation temperatures and for all the tested incubation times (60 h, 72 h and 5 days).

6.2. Accuracy profiles

6.2.1. Protocols

Seven matrix/strain pairs were tested. A minimum of one type per category and two different batches were selected, using six samples per type. Two samples were contaminated at a low level, two at intermediate level, and two at a high level. For each sample, five replicates (five different test portions) were tested. In the end, thirty samples were tested per matrix type. For the accuracy profile study, only **2 incubation times were tested (60 h and 72 h)**.

The tested categories, types, matrices and inoculated strains are provided in Table 27.

Table 27: matrix – strain pairs and inoculation protocols for the accuracy profile study

Food category	Type	Product	Inoculated strain	ISO 21527 part tested	Origin	Inoculation level (CFU/g)
Meat and fish products	Cooked	Liver pâté	<i>Candida norvegica</i> Ad1827	1	Air in manufacturing process	300 10 000 100 000
Dairy products	Low moisture products	Milk powder	<i>Penicillium roquefortii</i> Adria M1	2	Unknown	
Egg products	Egg based desserts	Pastry with custard	<i>Debaryomyces castelli</i> CLIB 424	1	Environment	
Fruits, vegetables and cereals	Fresh and high moisture	Apple juice	<i>Pichia anomala</i> Ad1037	1	Fruit	
Chocolate and bakery products	Cakes, pralines, marzipans	Cake	<i>Aspergillus candidus</i> Ad1744	2	Cake	
Feed stuffs	Dehydrated	Pellet for pet	<i>Fusarium solani</i> Ad2059	2	Unknown	
Environmental samples	Waters in manufacturing process	Water in manufacturing process	<i>Torulaspora delbrueckii</i> Ad1038	1	Fruit	

6.2.2. Results and interpretation

The raw data are provided in Appendix L. The summary tables (in log CFU/g) and calculations are provided in Appendix F. The statistical results and the accuracy profiles are provided Figures 30 and 31 (25°C, 60h and 72h incubation time), and Figures 32 and 33 (28°C, 60h, 72h incubation time). Statistical calculations were done according to the Excel spreadsheet named AP calculation tool_MCS_(clause_6-1-3-3 calculation_and_interpretation_of_accuracy_profile_study) available at <http://standards.iso.org/iso/16140>.

For the accuracy profiles of all the categories, the probability for the tolerance interval β is set at 80% and the acceptability limits at 0.5.

6.2.2.1. Accuracy profiles at 25°C

Figure 30: accuracy profiles at 25°C – 60 h incubation time



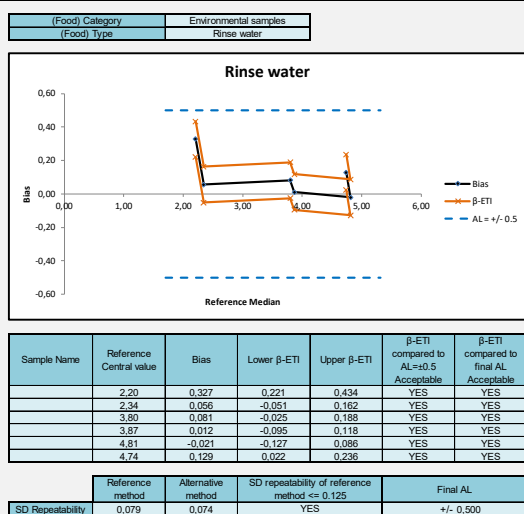
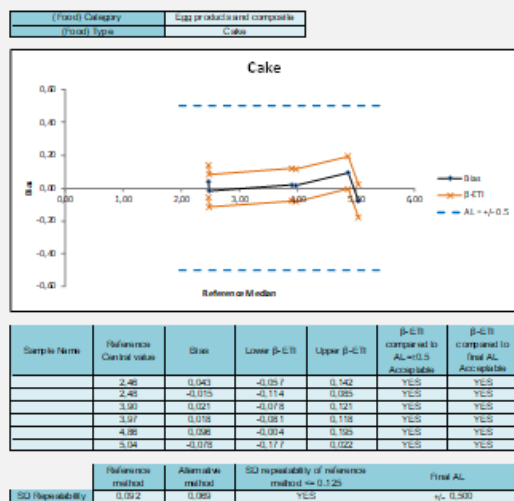
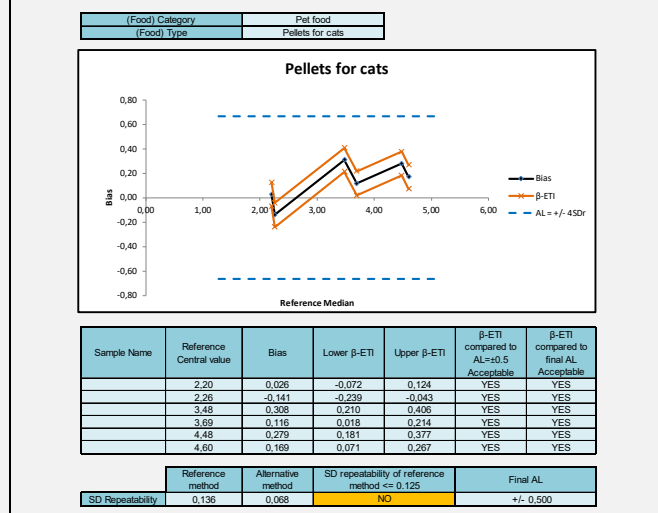
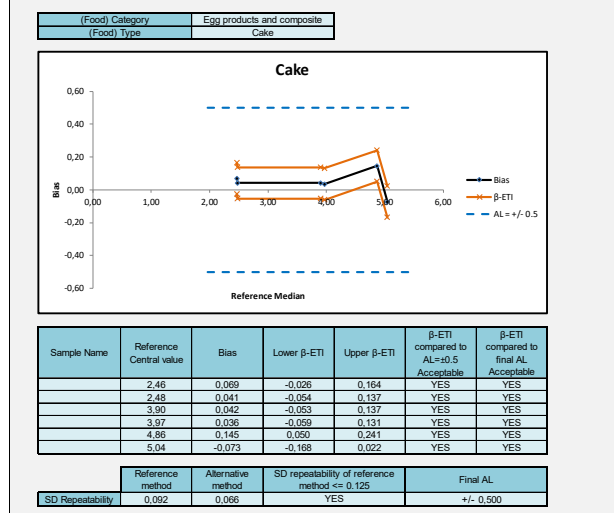
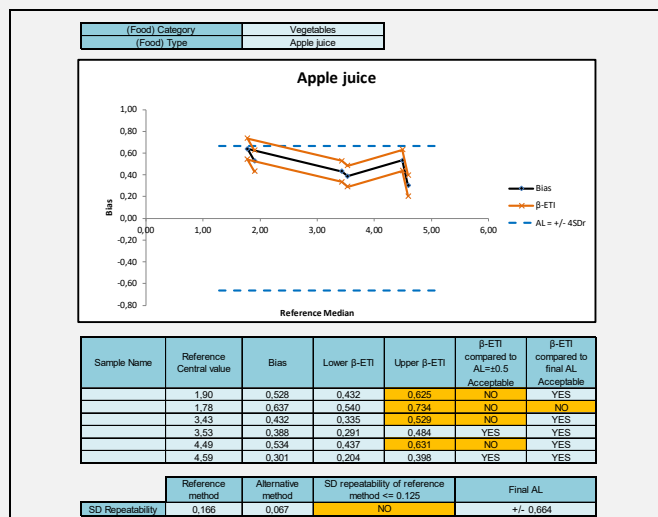
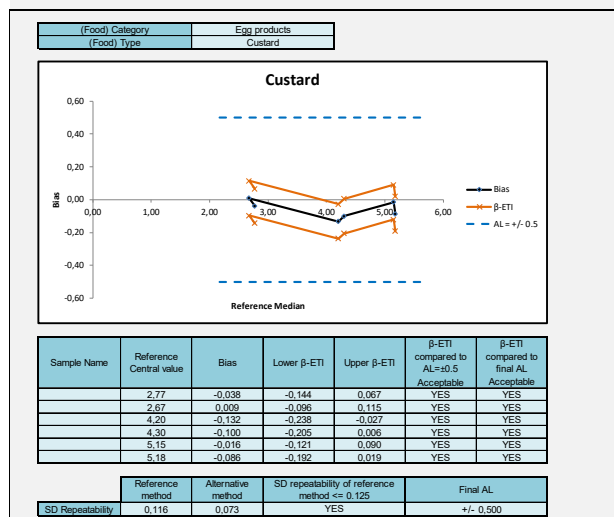
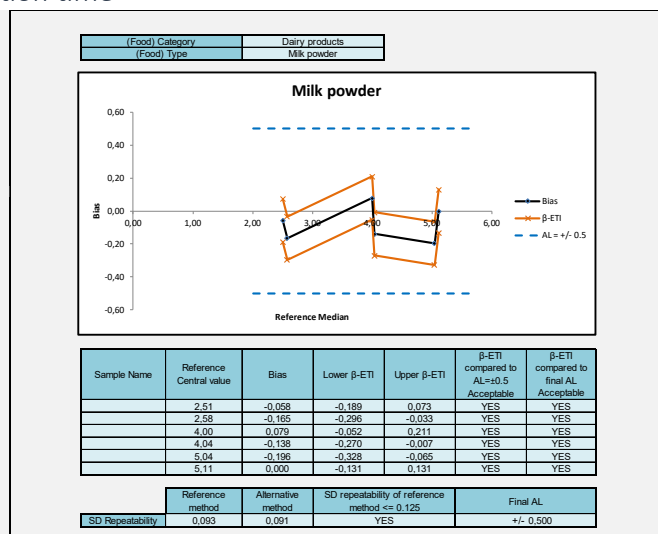
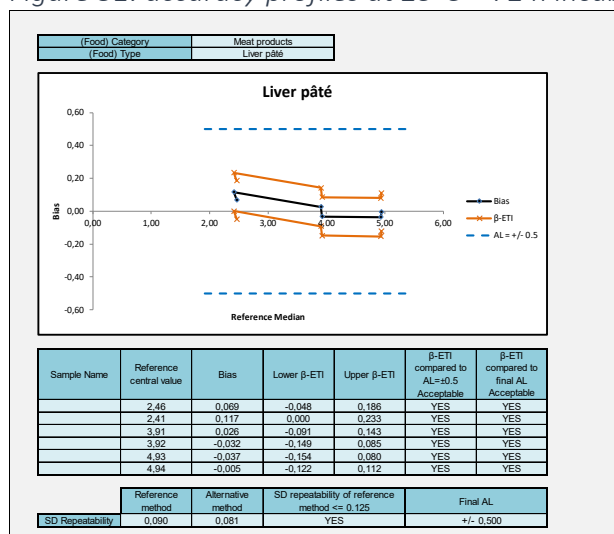
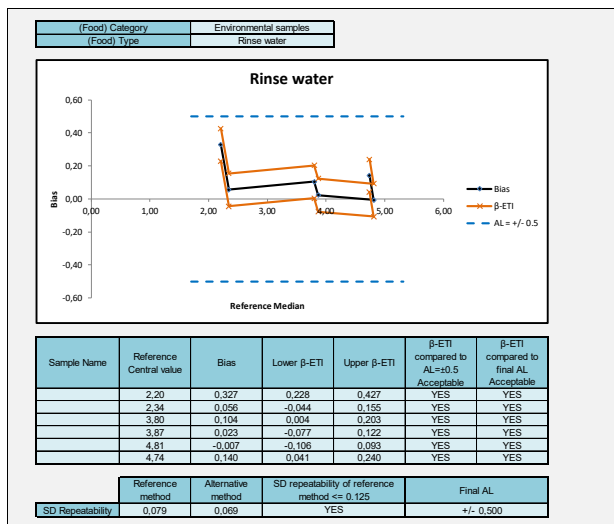


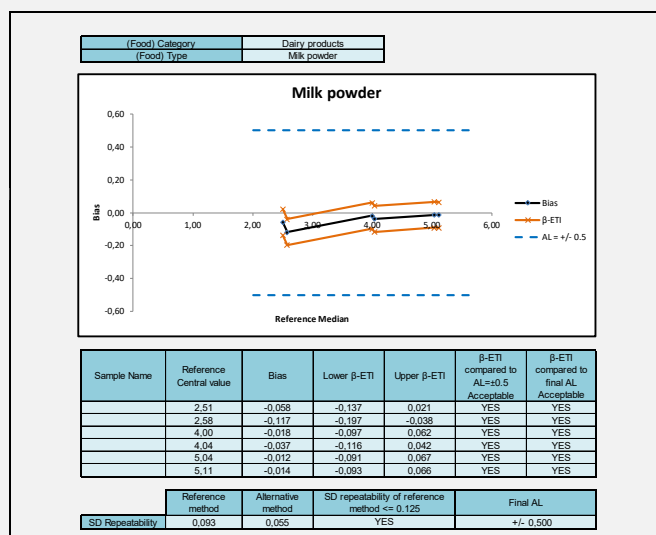
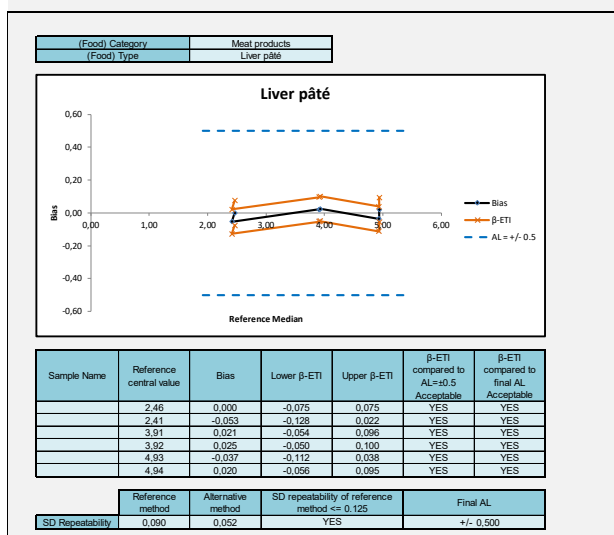
Figure 31: accuracy profiles at 25°C – 72 h incubation time





6.2.2.2. Accuracy profiles at 28°C

Figure 32: accuracy profiles at 28°C – 60 h incubation time



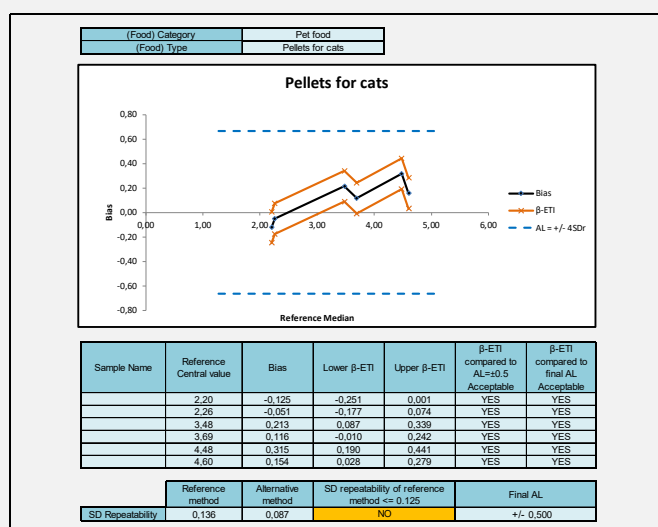
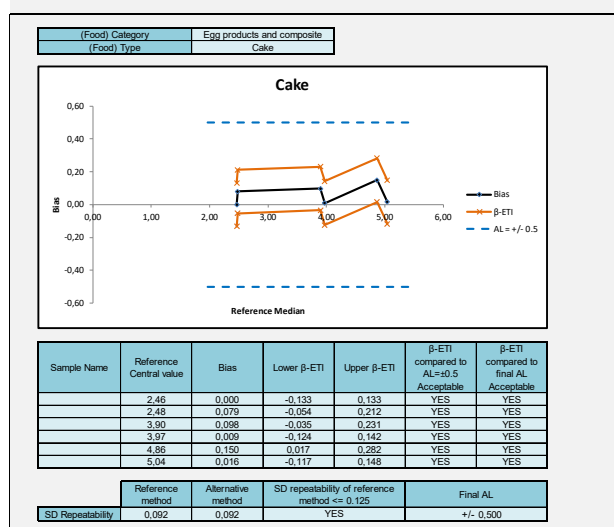
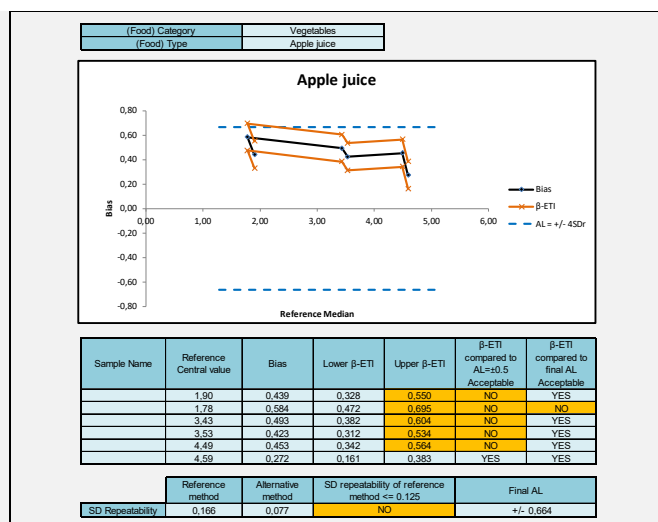
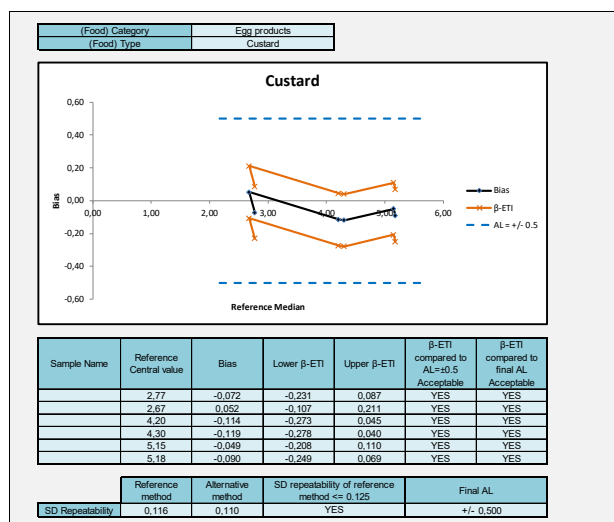
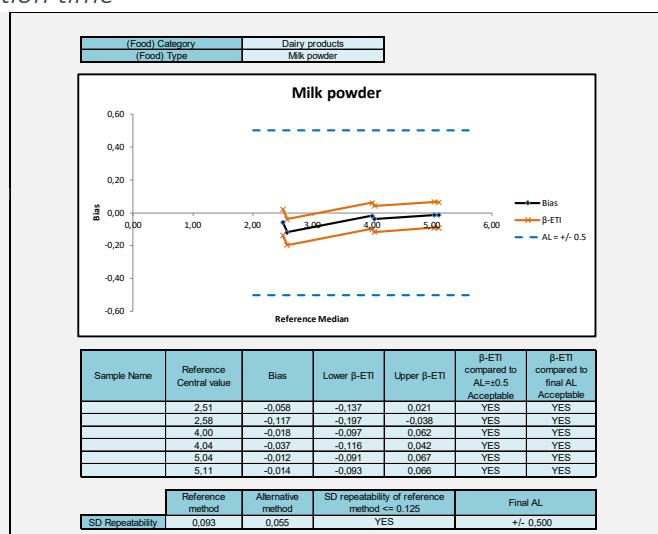
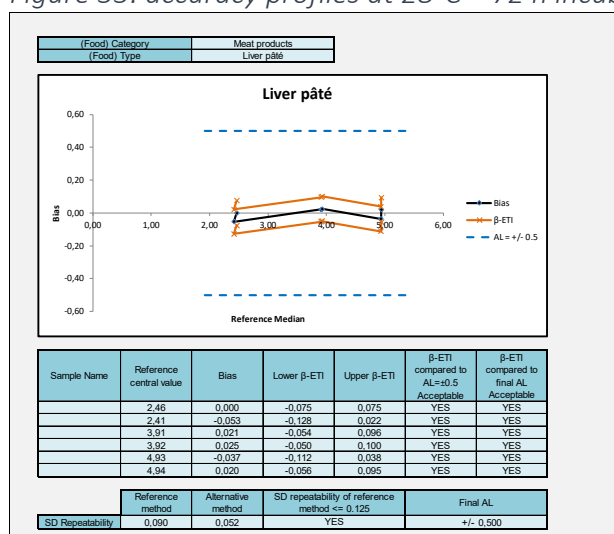
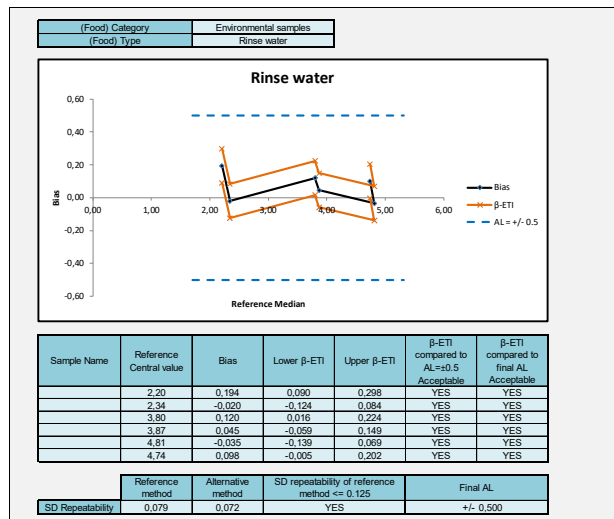
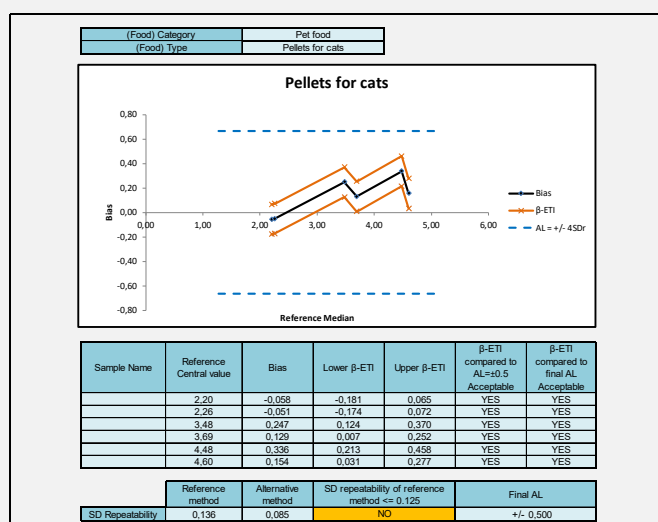
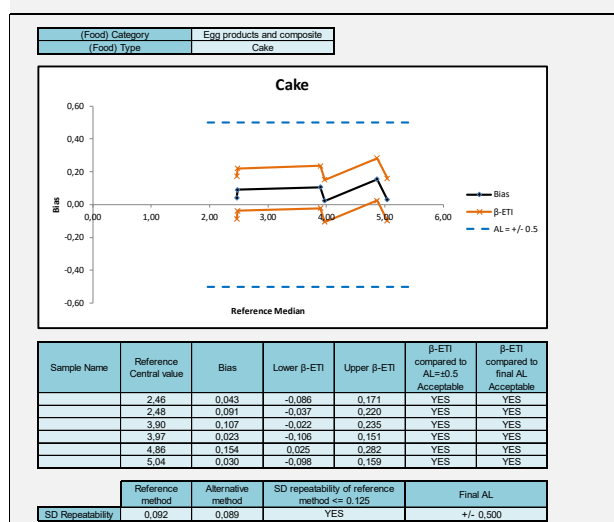
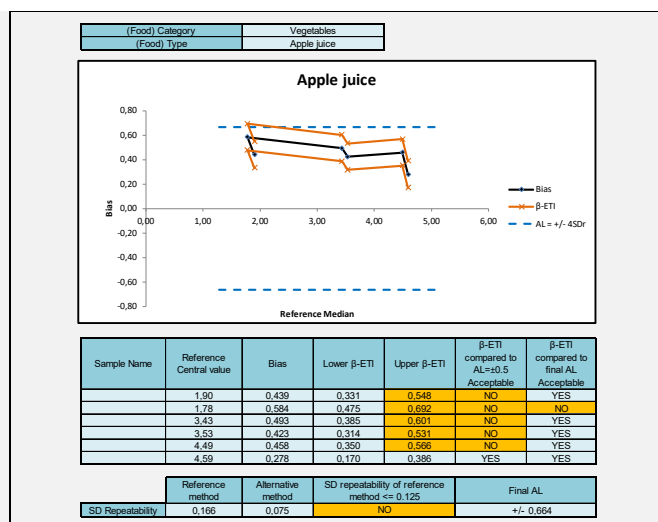
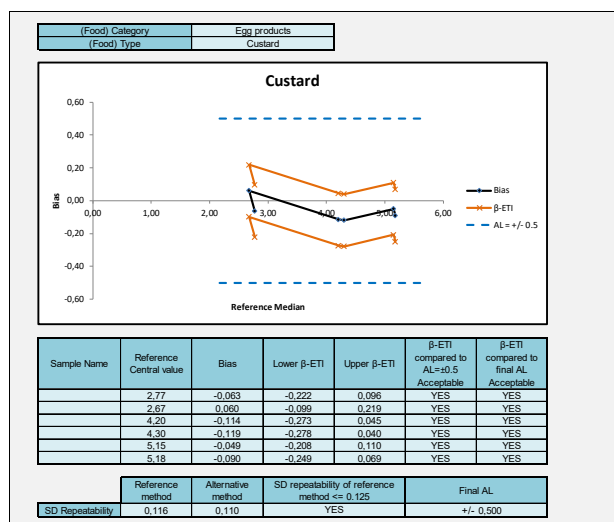


Figure 33: accuracy profiles at 28°C – 72 h incubation time





The lower and upper β.ETI are within the acceptability limits for all matrix/strain pairs and for all incubation conditions tested except for the apple juice matrix. These observed results are similar to the results obtained during the initial validation carried out from 2 successive dilutions and show better recovery with the NEOGEN Petrifilm RYM method for the apple juice matrix.

6.2.3. Conclusion

The observed profiles are comprised within the AL except for apple juice. All the accuracy profiles fulfill the performance criteria.

6.3. General conclusion of the extension study

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

205 samples were tested in the relative trueness study at two different incubation temperatures (25°C and 28°C) and 3 incubation times (60h, 72h and 5 days) which clearly satisfied the required criteria for quantitative method comparison according to the EN ISO 16140-2/A1:2024.

The results obtained from interpretation carried out on a single dilution (or single plate) are equivalent to the reference method.

The observed profiles are included in the AL with the exception of the apple juice matrix as well as for the interpretation carried out from 2 dilutions. All the accuracy profiles fulfill the performance criteria.

7. Extension study: reading by the Petrifilm Plate Reader Advanced (PPRA)

7.1. Protocol of the method

For this extension study, tests were carried out by comparing the reading of the Petrifilm automatically by the PPRA reader to a traditional reading carried out by an authorized technician. To do this, a minimum of 5 samples per already validated category were tested for relative trueness and only one accuracy profile was tested for each Petrifilm.

For these tests, no counting was carried out using a reference method, only the alternative method was tested with its 2 reading methods.

NEOGEN Petrifilm Rapid Yeast and Mold count plates were inoculated with 1 ml of initial suspension or decimal dilution. For beverages, undiluted products should not be plated. The Petrifilms were incubated during a time ranging from 60 h, 72 h and 5 days at $25\text{ °C} \pm 1\text{ °C}$.

The software version used during these tests is version 4.1.1.

7.2. Relative trueness study

7.2.1. Number and nature of the samples

In total, five food categories, one feed stuff category and one environmental sample category were tested.

All the samples tested were interpreted after 60h, 72h and 5 days incubation times.

A total of 66 samples were thus analyzed and 45 exploited after 60h and 72h incubation time.

A total of 66 samples were thus analyzed and 43 exploited after 5 days of incubation time.

The distribution of the samples is presented in Table 28.

Table 28: number and nature of the samples analyzed

Category		Type		Analyzed samples	Exploited samples 60h	Exploited samples 72h	Exploited samples 5 days
①	Meat and fish products	a	Cooked	1	1	1	1
		b	Raw, cured, marinated, smoked	3	3	3	3
		c	Dehydrated	2	1	1	1
		Total		6	5	5	5
②	Dairy products	a	Cheeses	2	2	2	2
		b	Creams, yogurts	3	2	2	2
		c	Low moisture products	2	2	2	2
		Total		7	6	6	6
③	Egg products	a	Fresh pasta	1	1	1	1
		b	Egg based desserts	2	2	2	2
		c	Low moisture products	2	2	2	2
		Total		5	5	5	5
④	Fruits, vegetables and cereals	a	Fresh and high moisture	2	2	2	2
		b	Dehydrated	4	2	2	2
		c	Syrups, concentrates	3	3	3	3
		Total		9	7	7	7
⑤	Chocolate and bakery products	a	Pastry and bakery products	4	2	2	2
		b	Cake, pralines, marzipan	4	2	2	2
		c	Biscuits, chocolate, candy syrups	3	2	2	2
		Total		11	6	6	6
⑥	Feed stuff	a	Dehydrated	4	2	2	2
		b	Dry	5	3	3	2
		c	Wet	5	3	3	3
		Total		14	8	8	7
⑦	Environmental samples	a	Equipment and surface	6	3	3	3
		b	Production environment	5	3	3	2
		c	Water in manufacturing process	2	2	2	2
		Total		13	8	8	7
All categories				65	45	45	43

7.2.2. Artificial contamination of the samples

For this comparison study, 20 samples were artificially contaminated among the 65 tested samples.

7.2.3. Results obtained after 60 hours incubation time

The data are classified in three categories:

- Interpretable results with manual reading and automatic reading,
- Results with less than 4 colonies per plate with the manual and/or the automatic reading method 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/A1:2024, if any result (either manual or automatic method) is below the quantification limit, the data should be plotted using a substituted value of 1 log₁₀ units less than the observed value in case of a lower than value. Similarly, any value greater than the upper limit should be amended by adding 1 log unit. These results are not included in the calculations but also appear on the graphs.

Raw results are shown in Appendix M.

The samples, which were not used in the calculations, are provided in Table 29.

Table 29: samples which were not used in the calculations

Category	Type	#	Sample	Manual	PPRA
				CFU/g	CFU/g
MP	c	3005892	Dehydrated beef bouillon cube	<10	<10
DP	b	3005894	Fromage blanc with raw milk	<10	<10
F&V	b	2869865	Dehydrated spinach	<10	1,0E+01
	b	2869866	Dehydrated tarragon	1,0E+02	1,0E+02
Choco & bakery	b	3005816	Ganache nature	<10	<10
	a	3005821	Crêpe	>1500000	>1500000
	a	3005822	Sand Rose	<10	<10
	b	3005897	Chocolate cake	<10	<10
	c	30058896	Honey	<10	<10
Feed	a	2939427	Rabbit food	1,0E+01	1,0E+01
	a	2939428	Cat food	<10	<10
	b	2939429	Corn	3,0E+01	<10
	b	2976976	Soybean meal	2,0E+01	4,0E+01
	c	3005739	Fish pate	<10	<10
	c	3005740	Beef pate	<10	<10
	c	3005741	Fish jelly	<10	1,0E+01
ES	a	3005766	Bakery worktop	>150000	>150000
	a	3005767	Dairy area sampling	>150000	>150000
	a	3005824	Dairy surface	<10	<10
	b	3005769	Bakery dust	>150000	>150000
	b	3005770	Dairy residues	<10	<10

Yellow case: corrected value. Green case: value <4 CFU/plate.

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

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

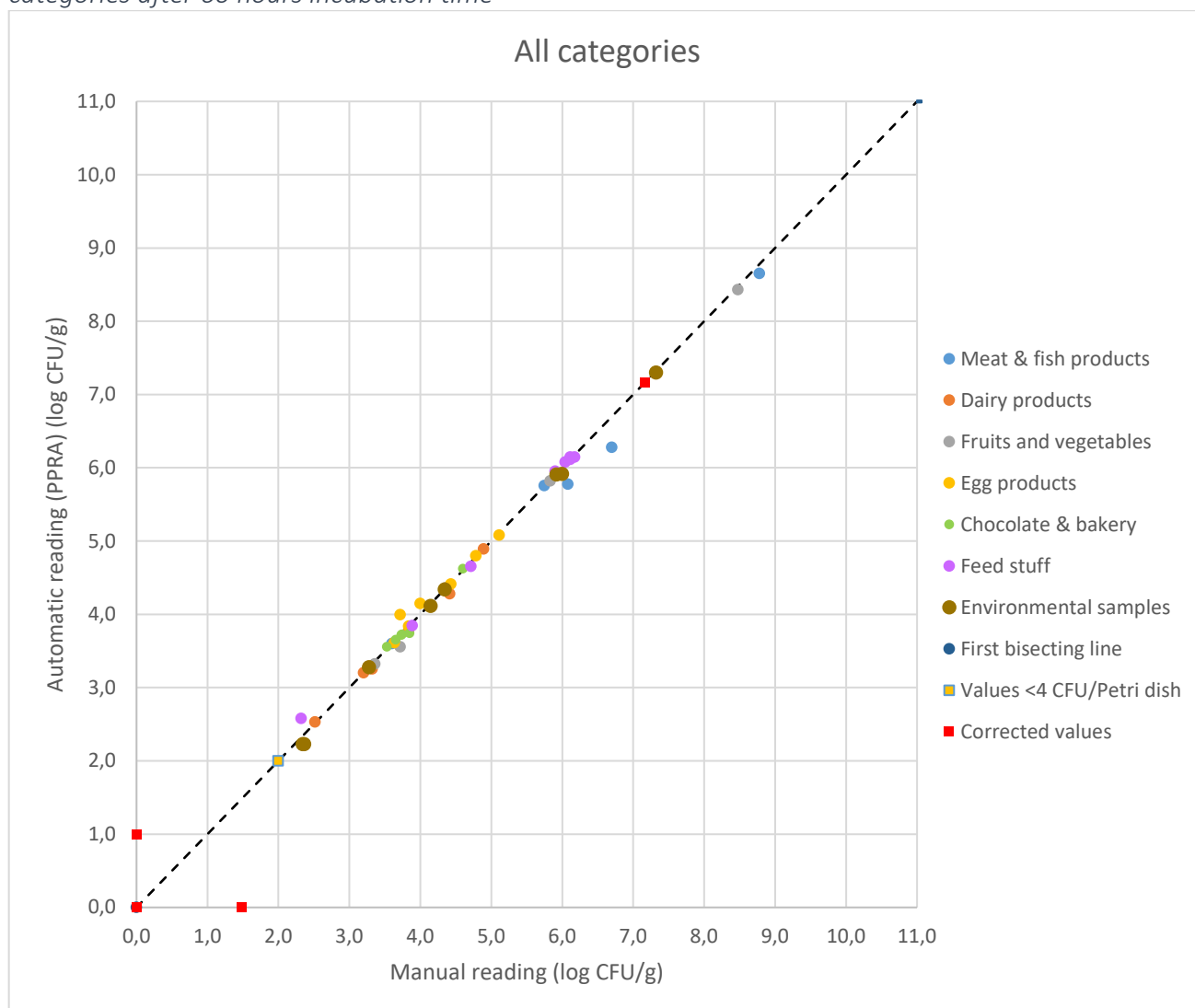
All results are presented in scatter plots per category:

- Figure 34: scatter plots for all categories.

On scatter plots:

- Results expressed with less than 4 colonies per Petri dish for at least one method are indicated by a yellow square.
- Results lower or higher than the quantification limits for one method are indicated by a red square. The value of these results is corrected according to the EN ISO 16140-2/A1:20124 requirements.

Figure 34: scatter plots of manual reading method versus automatic reading method results for all categories after 60 hours incubation time



7.2.4. Statistical interpretation after 60h incubation time

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

Statistical calculations are presented in Appendix M, as well as the results excluding from the statistical analysis per category.

Table 30 presents the average difference and standard deviation difference for each category and for all categories.

Table 30: values for the Bland-Altman difference plot after 60h incubation time

Category	n	Standard deviation differences	Bias	Lower Confidence Limit	Upper Confidence Limit
Meat & fish products	5	0.19	-0.17	/	/
Dairy products	6	0.06	-0.04	/	/
Egg products	5	0.06	-0.06	/	/
Fruits, vegetables & cereals	7	0.12	0.05	/	/
Chocolate & bakery	6	0.05	-0.02	/	/
Feed stuff	8	0.10	0.03	/	/
Environmental samples	8	0.05	-0.05	/	/
All cat.	45	0.11	-0.02	-0.25	0.20

Overall, the average deviation is equal to -0.02, showing no significant bias between the automatic reading by PPRA and manual reading. The average difference varies from -0.17 log CFU/g (meat and fish products) to 0.05 CFU/g (fruits, vegetables, and cereals).

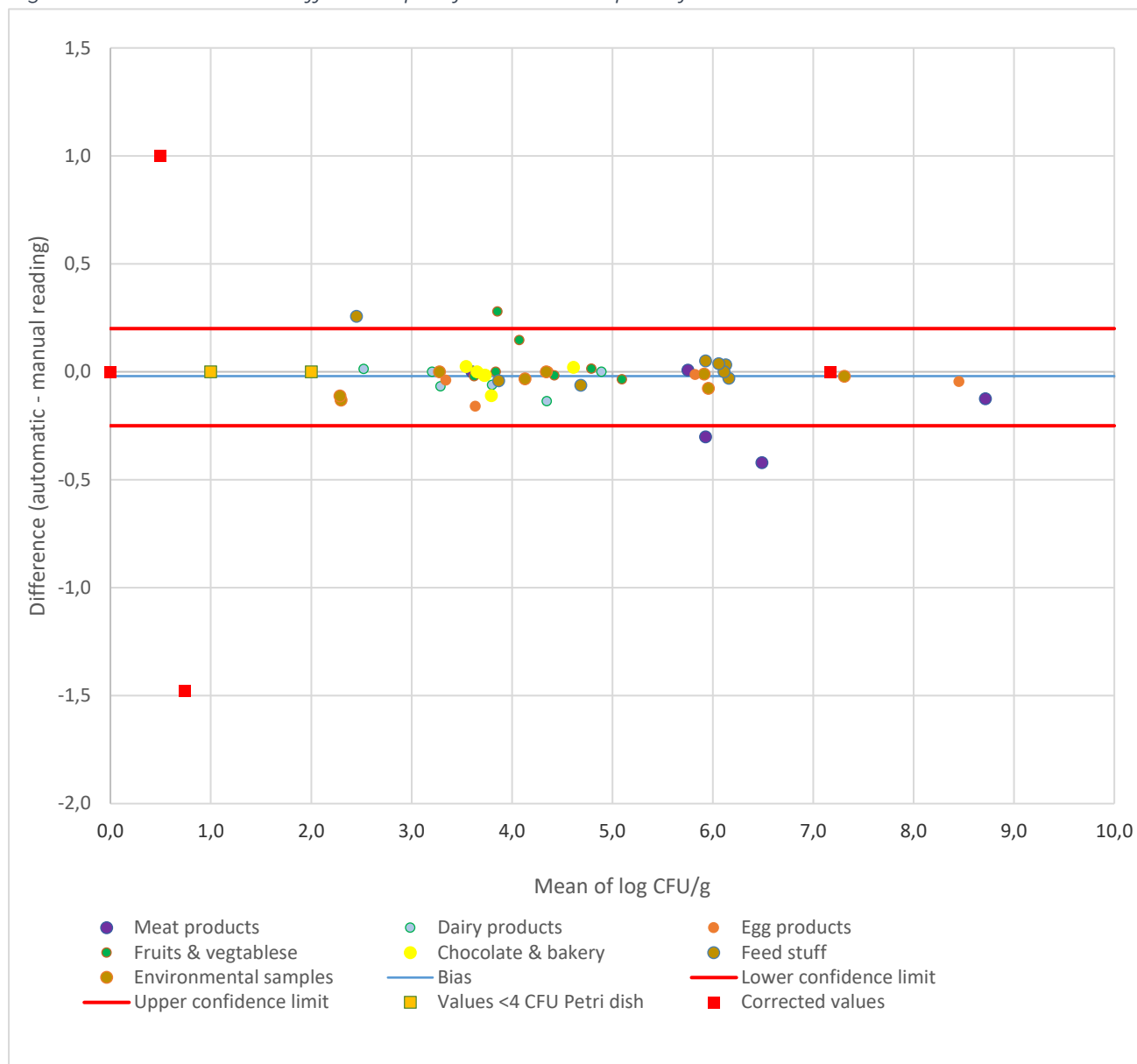
The upper and lower limits of the 95% confidence interval range from 0.20 to -0.25.

The Bland-Altman difference plots are presented in Figure 35 for all categories.

As on scatter plots:

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

Figure 35: Bland-Altman difference plot for all the samples after 60h incubation time.



- Observations:

Samples for which the average difference is lower or higher than the confidence limits are listed in Table 31.

Table 31: values outside the confidence limits on the Bland-Altman difference plot (green cases: values <4 CFU/Petri dish, yellow cases: values lower and higher than the quantification limits, green: values higher than the confidence limits, red: values lower than the quantification limits)

Confidence Limits	Category	Type	Sample #	Manual reading (log)	Automatic reading (log)	Mean	Difference
LCL: -0.25 UCL: 0.20	MP	b	3005765	6,70	6,28	6,49	-0,42
		b	3005813	6,08	5,78	5,93	-0,30
	F&V	b	3054688	3,72	4,00	3,86	0,28
		b	2869865	0,00	1,00	0,50	1,00
	Feed	b	2939430	2,32	2,58	2,45	0,26
		b	2939429	1,48	0,00	0,74	-1,48
		b	2976976	1,30	1,60	1,45	0,30
		c	3005741	0,00	1,00	0,50	1,00

Eight samples are out of the confidence limits (lower than the lower confidence limit) and 4 concern corrected values or samples with less than 4 CFU/Petri dish.

Among the four interpretable samples outside the confidence limits, two are above the upper confidence limit and two are below the lower confidence limit.

The relative trueness study of the method using automatic reader (PPRA) is satisfactory after 60h incubation time.

7.2.5. Results obtained after 72 hours incubation time

The data are classified in three categories:

- Interpretable results with manual reading and automatic reading.
- Results with less than 4 colonies per plate with the manual and/or the automatic reading method 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/A1:2024, if any result (either manual or automatic method) is below the quantification limit, the data should be plotted using a substituted value of 1 log₁₀ units less than the observed value in case of a lower than value. Similarly, any value greater than the upper limit should be amended by adding 1 log unit. These results are not included in the calculations but also appear on the graphs.

Raw results are shown in Appendix M.

The samples, which were not used in the calculations, are provided in Table 32.

Table 32: samples which were not used in the calculations

Category	Type	#	Sample	Manual	PPRA
				CFU/g	CFU/g
MP	c	3005892	Dehydrated beef bouillon cube	<10	<10
DP	b	3005894	Fromage blanc with raw milk	<10	<10
F&V	b	2869865	Dehydrated spinach	<10	1,0E+01
	b	2869866	Dehydrated tarragon	1,0E+02	1,0E+02
Choco & bakery	b	3005816	Ganache nature	<10	<10
	a	3005821	Crêpe	>1500000	>1500000
	a	3005822	Sand Rose	<10	<10
	b	3005897	Chocolate cake	<10	<10
	c	30058896	Honey	<10	<10
Feed	a	2939427	Rabbit food	1,0E+01	1,0E+01
	a	2939428	Cat food	<10	<10
	b	2939429	Corn	3,0E+01	<10
	b	2976976	Soybean meal	2,0E+01	4,0E+01
	c	3005739	Fish pate	<10	<10
	c	3005740	Beef pate	<10	<10
	c	3005741	Fish jelly	<10	1,0E+01
ES	a	3005766	Bakery worktop	>150000	>150000
	a	3005767	Dairy area sampling	>150000	>150000
	a	3005824	Dairy surface	<10	<10
	b	3005769	Bakery dust	>150000	>150000
	b	3005770	Dairy residues	<10	<10

Yellow case: corrected value. Green case: value <4 CFU/plate.

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

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

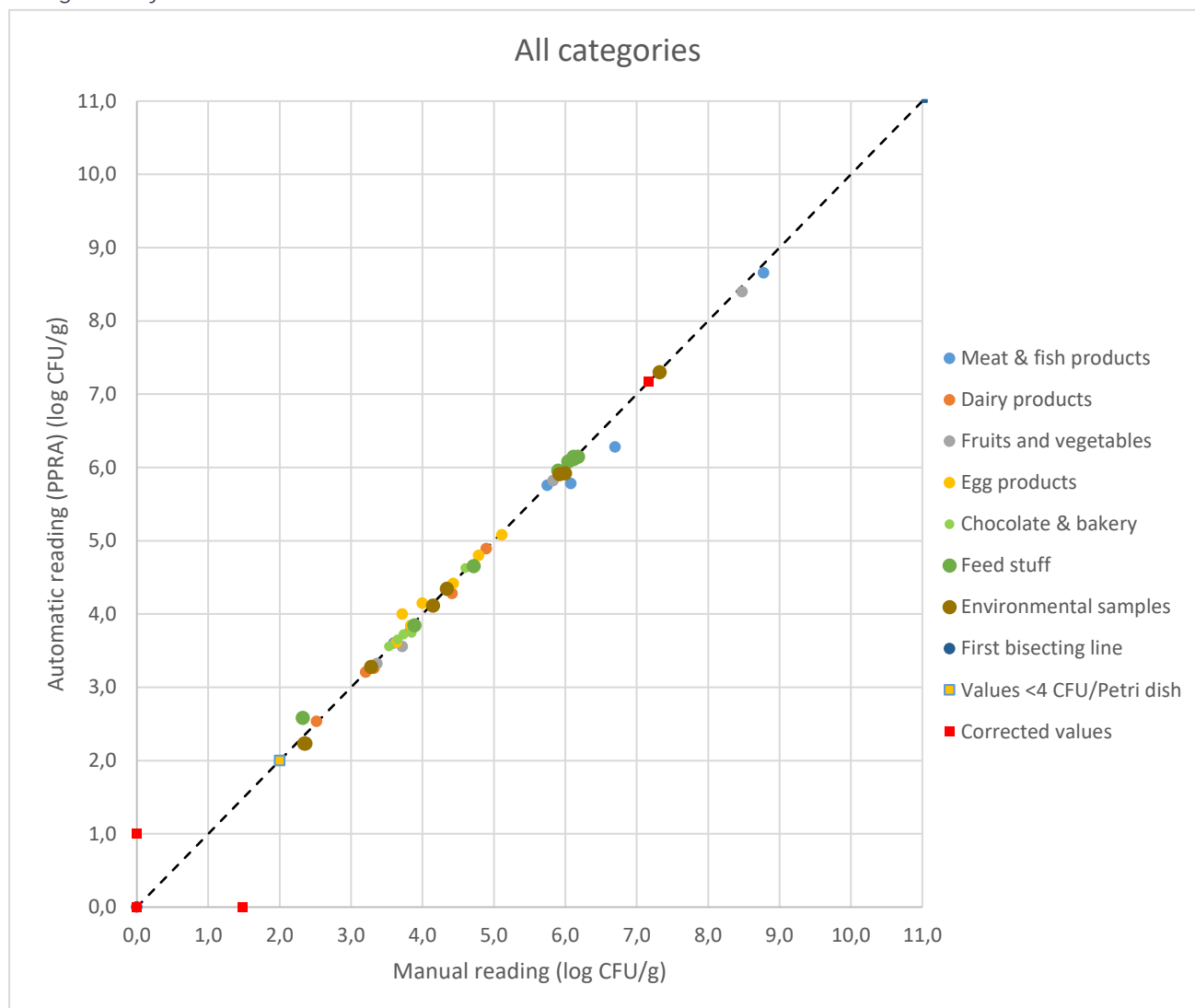
All results are presented in scatter plots per category:

- Figure 36: scatter plots for all categories.

On scatter plots:

- Results expressed with less than 4 colonies per Petri dish for at least one method are indicated by a yellow square,
- Results lower or higher than the quantification limits for one method are indicated by a red square. The value of these results is corrected according to the EN ISO 16140-2/A1:20124 requirements.

Figure 36: scatter plots of manual reading method versus automatic reading method results for all categories after 72 hours incubation time



7.2.6. Statistical interpretation after 72h incubation time

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

Statistical calculations are presented in Appendix M, as well as the results excluding from the statistical analysis per category.

Table 33 presents the average difference and standard deviation difference for each category and for all categories.

Table 33: values for the Bland-Altman difference plot after 72h incubation time

Category	n	Standard deviation differences	Bias	Lower Confidence Limit	Upper Confidence Limit
Meat & fish products	5	0.19	-0.17	/	/
Dairy products	6	0.06	-0.04	/	/
Egg products	5	0.06	-0.06	/	/
Fruits, vegetables & cereals	7	0.12	0.05	/	/
Chocolate & bakery	6	0.05	-0.02	/	/
Feed stuff	8	0.10	0.03	/	/
Environmental samples	8	0.05	-0.05	/	/
All cat.	45	0.11	-0.02	-0.25	0.20

Overall, the average deviation is equal to -0.02, showing no significant bias between the automatic reading by PPRA and manual reading. The average difference varies from -0.17 log CFU/g (meat and fish products) to 0.05 CFU/g (fruits, vegetables, and cereals).

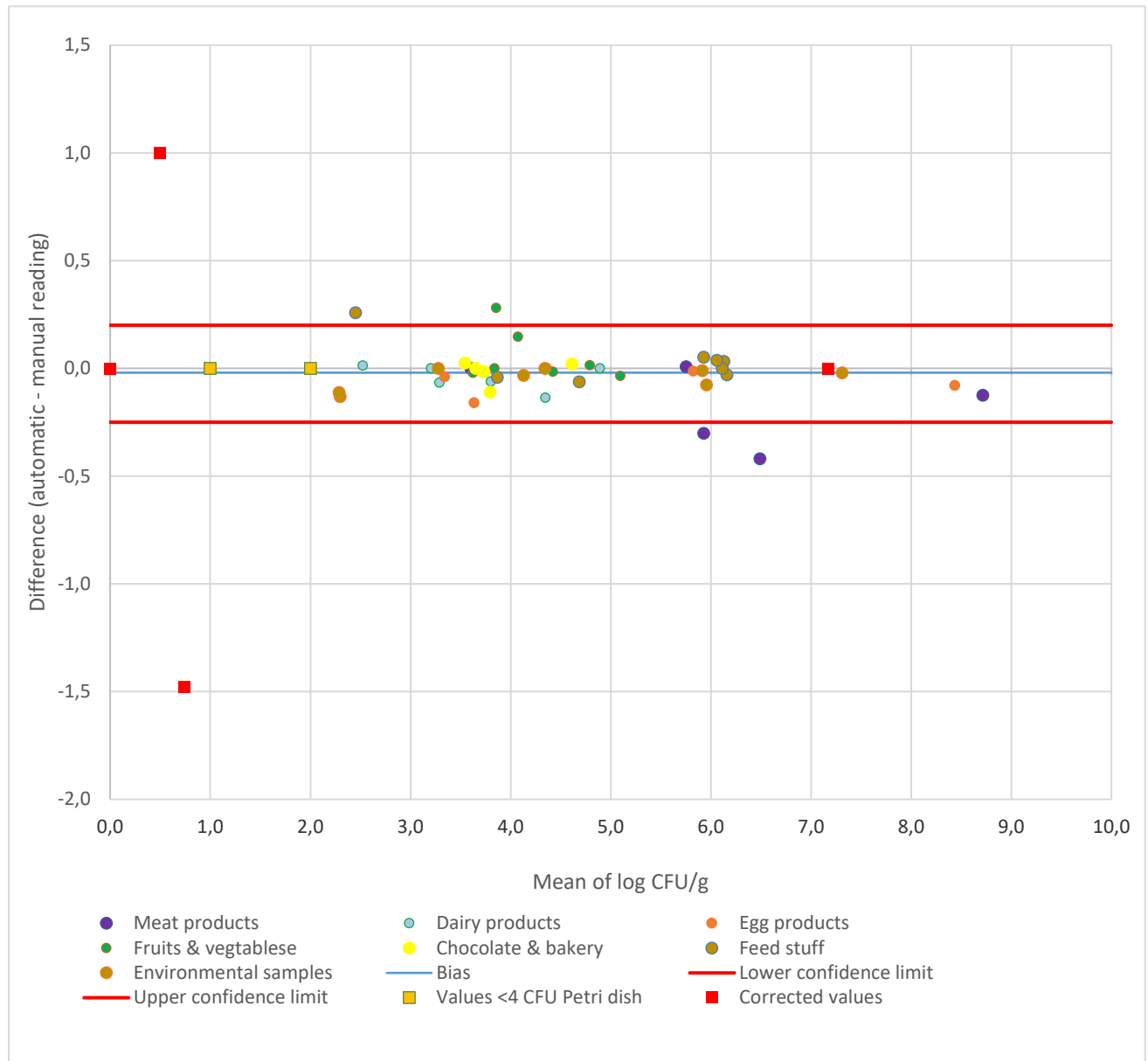
The upper and lower limits of the 95% confidence interval range from 0.20 to -0.25.

The Bland-Altman difference plots are presented in Figure 37 for all categories.

As on scatter plots:

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

Figure 37: Bland-Altman difference plot for all the samples after 72h incubation time.



- Observations:

Samples for which the average difference is lower or higher than the confidence limits are listed in Table 34.

Table 34: values outside the confidence limits on the Bland-Altman difference plot (green cases: values <4 CFU/Petri dish, yellow cases: values lower and higher than the quantification limits, green: values higher than the confidence limits, red: values lower than the quantification limits)

Confidence Limits	Category	Type	Sample #	Manual reading (log)	Automatic reading (log)	Mean	Difference
LCL: -0.25 UCL: 0.20	MP	b	3005765	6,70	6,28	6,49	-0,42
		b	3005813	6,08	5,78	5,93	-0,30
	F&V	b	3054688	3,72	4,00	3,86	0,28
		b	2869865	0,00	1,00	0,50	1,00
	Feed	b	2939430	2,32	2,58	2,45	0,26
		b	2939429	1,48	0,00	0,74	-1,48
		b	2976976	1,30	1,60	1,45	0,30
		c	3005741	0,00	1,00	0,50	1,00

Eight samples are out of the confidence limits (lower than the lower confidence limit) and 4 concern corrected values or samples with less than 4 CFU/Petri dish.

Among the four interpretable samples outside the confidence limits, two are above the upper confidence limit and two are below the lower confidence limit.

The relative trueness study of the method using automatic reader (PPRA) is satisfactory after 72h incubation time.

7.2.7. Results obtained after 5 days of incubation time

The data are classified in three categories:

- Interpretable results with manual reading and automatic reading.
- Results with less than 4 colonies per plate with the manual and/or the automatic reading method 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/A1:2024, if any result (either manual or automatic method) is below the quantification limit, the data should be plotted using a substituted value of 1 log₁₀ units less than the observed value in case of a lower than value. Similarly, any value greater than the upper limit should be amended by adding 1 log unit. These results are not included in the calculations but also appear on the graphs.

Raw results are shown in Appendix M.

The samples, which were not used in the calculations, are provided in Table 35.

Table 35: samples which were not used in the calculations

Type	#	Sample	Manual	PPRA
			CFU/g	CFU/g
c	3005892	Dehydrated beef bouillon cube	<10	<10
b	3005894	Fromage blanc with raw milk	<10	<10
b	2869865	Dehydrated spinach	<10	1,0E+01
b	2869866	Dehydrated tarragon	1,0E+02	1,0E+02
b	3005816	Ganache nature	<10	<10
a	3005821	Crêpe	>1500000	>1500000
a	3005822	Sand Rose	<10	<10
b	3005897	Chocolate cake	<10	<10
c	30058896	Honey	<10	<10
a	2939427	Rabbit food	1,0E+01	1,0E+01
a	2939428	Cat food	<10	<10
b	2939429	Corn	3,0E+01	<10
b	2976976	Soybean meal	2,0E+01	4,0E+01
b	2939430	Wheat	8,4E+03	>15000
c	3005739	Fish pate	<10	<10
c	3005740	Beef pate	<10	<10
c	3005741	Fish jelly	<10	1,0E+01
a	3005766	Bakery worktop	>150000	>150000
a	3005767	Dairy area sampling	>150000	>150000
a	3005824	Dairy surface	<10	<10
b	3005769	Bakery dust	>150000	>150000
b	3005771	Plant residues	5,70E+03	>150000
b	3005770	Dairy residues	<10	<10

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

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

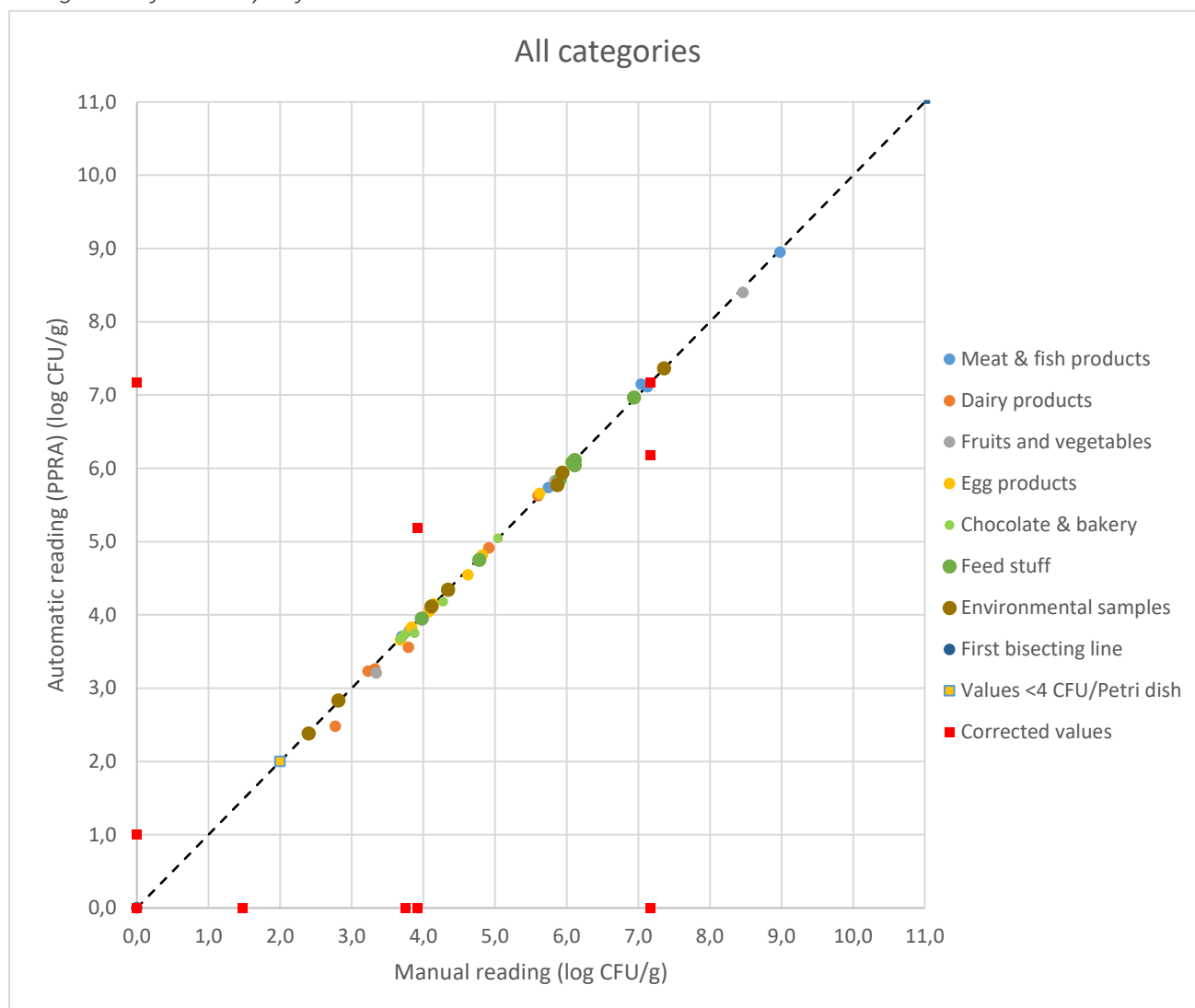
All results are presented in scatter plots per category:

- Figure 38: scatter plots for all categories.

On scatter plots:

- Results expressed with less than 4 colonies per Petri dish for at least one method are indicated by a yellow square.
- Results lower or higher than the quantification limits for one method are indicated by a red square. The value of these results is corrected according to the EN ISO 16140-2/A1:20124 requirements.

Figure 38: scatter plots of manual reading method versus automatic reading method results for all categories after 5 days of incubation time



7.2.8. Statistical interpretation after 72h incubation time

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

Statistical calculations are presented in Appendix M, as well as the results excluding from the statistical analysis per category.

Table 36 presents the average difference and standard deviation difference for each category and for all categories.

Table 36: values for the Bland-Altman difference plot after 5 days of incubation time

Category	n	Standard deviation differences	Bias	Lower Confidence Limit	Upper Confidence Limit
Meat & fish products	5	0.06	0.01	/	/
Dairy products	6	0.13	-0.10	/	/
Egg products	5	0.05	-0.06	/	/
Fruits, vegetables & cereals	7	0.03	-0.02	/	/
Chocolate & bakery	6	0.06	-0.04	/	/
Feed stuff	7	0.03	-0.02	/	/
Environmental samples	7	0.04	-0.01	/	/
All cat.	43	0.07	-0.03	-0.17	0.10

Overall, the average deviation is equal to -0.03, showing no significant bias between the automatic reading by PPRA and manual reading. The average difference varies from -0.10 log CFU/g (dairy products) to 0.01 CFU/g (meat and fish products).

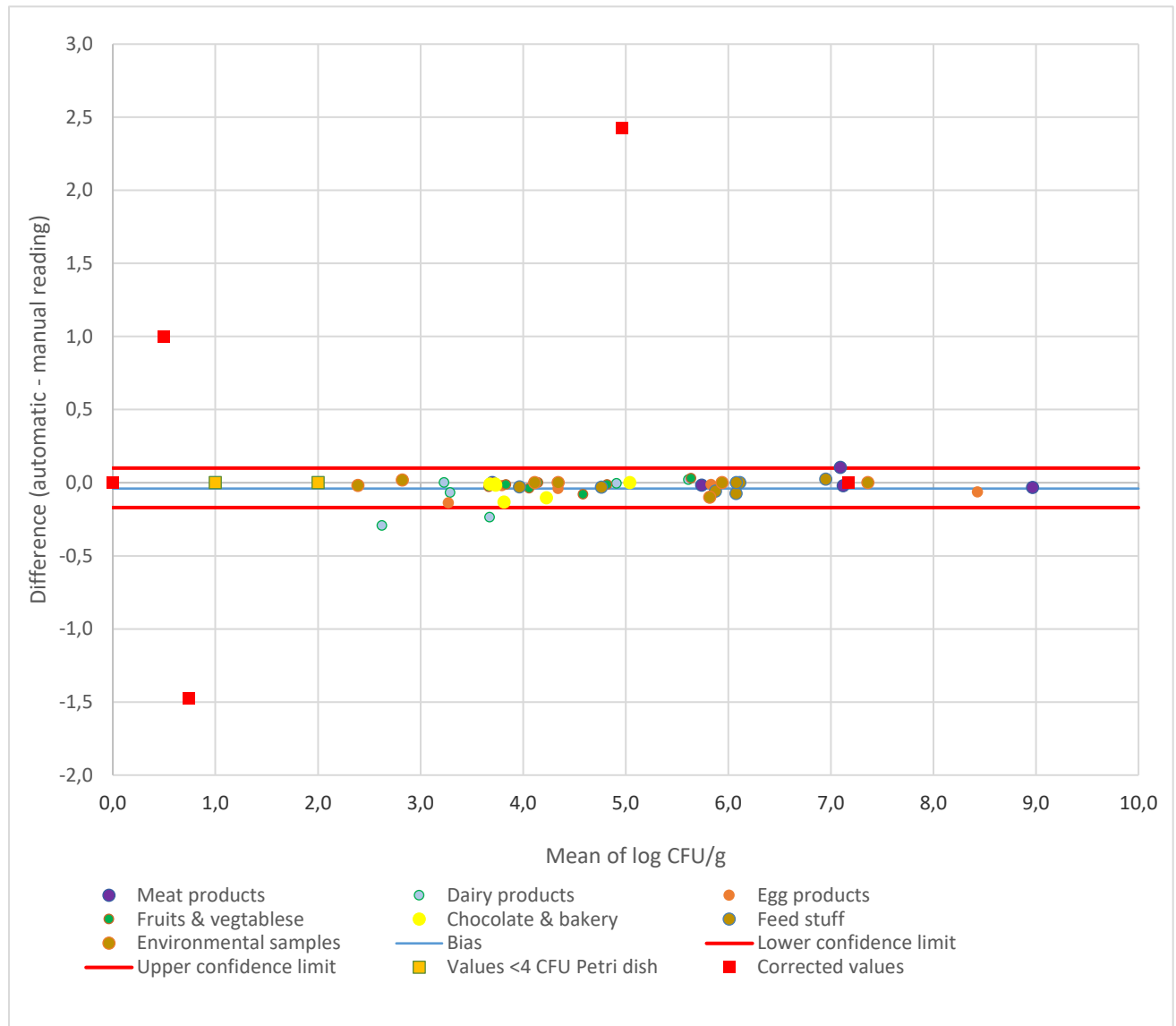
The upper and lower limits of the 95% confidence interval range from 0.10 to -0.17.

The Bland-Altman difference plots are presented in Figure 39 for all categories.

As on scatter plots:

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

Figure 39: Bland-Altman difference plot for all the samples after 72h incubation time.



- Observations:

Samples for which the average difference is lower or higher than the confidence limits are listed in Table 37.

Table 37: values outside the confidence limits on the Bland-Altman difference plot (green cases: values <4 CFU/Petri dish, yellow cases: values lower and higher than the quantification limits, green: values higher than the confidence limits, red: values lower than the quantification limits)

Confidence Limits	Category	Type	Sample #	Manual reading (log)	Automatic reading (log)	Mean	Difference
LCL: -0.17 UCL: 0.10	MP	b	3005765	7,04	7,15	7,09	0,10
	DP	a	3005772	3,79	3,56	3,67	-0,24
		c	3054682	2,77	2,48	2,62	-0,29
	F&V	b	2869865	0,00	1,00	0,50	1,00
	Feed	b	2939429	1,48	0,00	0,74	-1,48
		b	2976976	1,30	1,60	1,45	0,30
		b	2939430	3,92	5,18	4,55	1,26
		c	3005741	0,00	1,00	0,50	1,00
	ES	b	3005771	3,76	6,18	4,97	2,42

Nine samples are out of the confidence limits (lower than the lower confidence limit) and 6 concern corrected values or samples with less than 4 CFU/Petri dish.

Among the three interpretable samples outside the confidence limits, one is above the upper confidence limit and two are below the lower confidence limit.

The relative trueness study of the method using automatic reader (PPRA) is satisfactory after days of incubation time.

7.3. Accuracy profile study

7.3.1. Protocols

For this study, only one accuracy profile was tested to compare automatic reading with manual reading. The Expert laboratory chose to test an apple juice matrix inoculated with a strain of *Naganishia albida* GLWF74 isolated from environment vegetables.

Two different batches of matrix were tested, and two samples were contaminated at a low level, 2 at intermediate level, 2 at a high level. For each sample, 5 replicates (5 different test portions) were tested. A total of 30 samples were analyzed per matrix.

7.3.2. Results and interpretation

Raw data are provided in Appendix N.

Statistical calculations were done according to the Excel spreadsheet named AP calculation tool_MCS_(clause_6-1-3-3 calculation_and_interpretation_of_accuracy_profile_study) available at <http://standards.iso.org/iso/16140>.

For the accuracy profiles of the category, the probability for the tolerance interval β is set at 80% and the acceptability limits at 0.5.

Figure 40: accuracy profile after 60h incubation time



Figure 41: accuracy profile after 72h incubation time

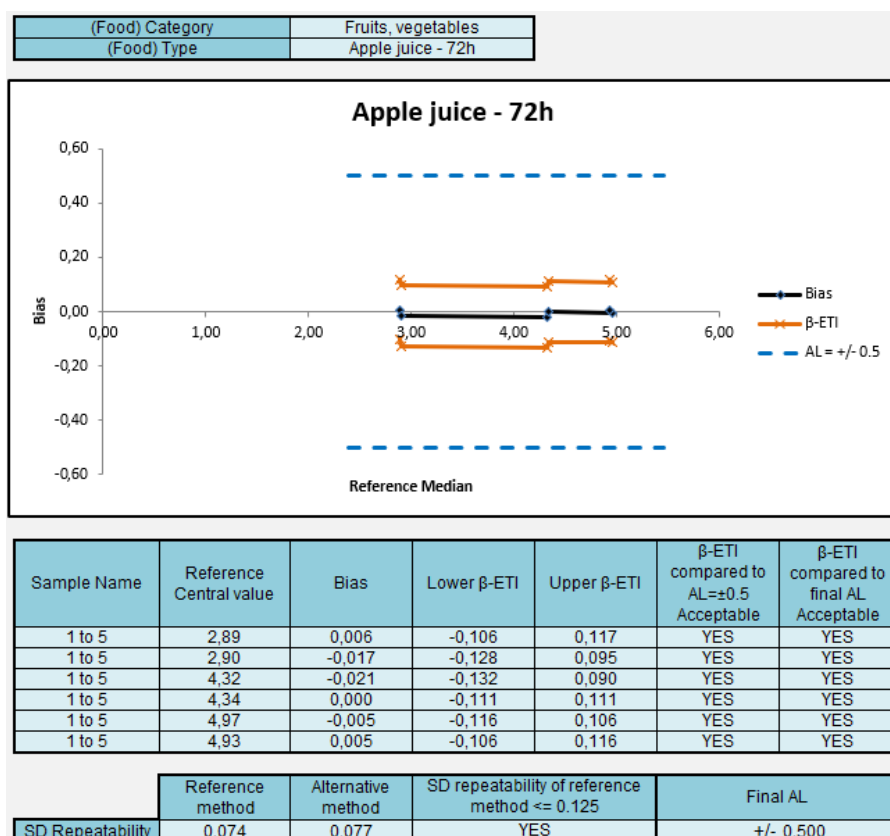
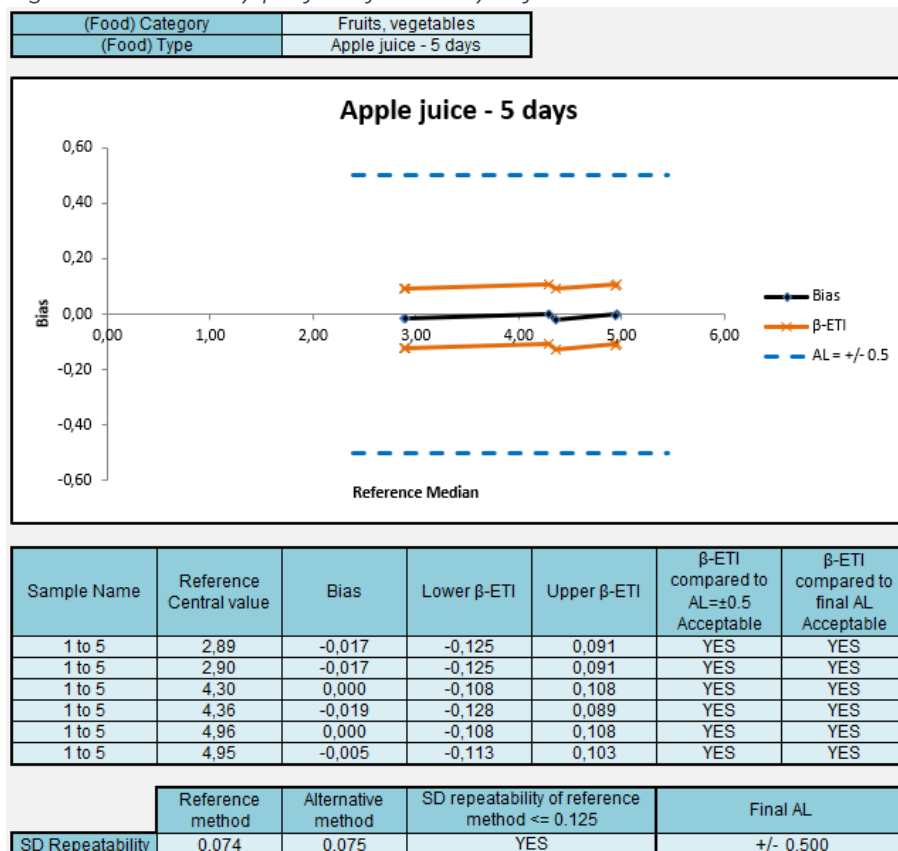


Figure 42: accuracy profile after 5 days of incubation time



For the matrix-pair tested, no statistical difference was observed between the two methods for all incubation times tested.

7.4. Conclusion

In this study, the Petrifilm Rapid Yeast and Mold was tested to compare the results obtained by automatic reading performed by the PPRA and manual reading performed by a qualified technician. For this Petrifilm, a reduced study (minimum 5 samples per category) of relative trueness and an accuracy profile was carried out. For the Petrifilm tested, no significant difference related to automatic reading was observed.

8. General conclusion

- **Initial validation:**

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

- 205 samples were tested in the relative trueness study providing 152 and 153 interpretable results by both methods depending on the incubation time and incubation temperature, which clearly satisfied the required criteria for quantitative method comparison per ISO 16140-2.
- The observed profiles are comprised within the AL actually set at ± 0.5 Log CFU/g in the EN ISO 16140-2:2016 for 6 of the matrices tested. The upper β ETI is above the acceptability limit for apple juice for one batch tested at the low inoculation level.
- The inclusivity and exclusivity testing shows satisfying results.
- The quality assurance parameters were verified (i.e. targeted levels, strain stability, logistic conditions, analyses), confirming that the inter-laboratory study was conducted in appropriate conditions.
- The data interpretations were done according to the EN ISO 16140-2/A1 (2024). For the three contamination levels and the two incubation temperatures (25°C and 28°C), the alternative method is accepted as equivalent to the reference method.

- **Extension study with One plate and one dilution interpretation:**

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

205 samples were tested in the relative trueness study at two different incubation temperatures (25°C and 28°C) and 3 incubation times (60h, 72h and 5 days) which clearly satisfied the required criteria for quantitative method comparison according to the EN ISO 16140-2/A1:2024.

The results obtained from interpretation carried out on a single dilution (or single plate) are equivalent to the reference method.

The observed profiles are included in the AL with the exception of the apple juice matrix as well as for the interpretation carried out from 2 dilutions. All the accuracy profiles fulfill the performance criteria.

- **Extension study using Petrifilm Plate Reader Advanced:**

For the Petrifilm tested, no significant difference related to automatic reading was observed.

Le Lion d'Angers, July 07, 2026

Guillaume MESNARD
Method Validation Supervisor



APPENDICES

**Appendix A – Flow diagram of the alternative method:
NEOGEN Petrifilm Rapid Yeast and Mold count plate**

10 g + 90 ml diluent according to ISO 6887 parts 1 to 5
or liquid product*



1 ml of each dilution
per Petrifilm plate



Incubation at $25^{\circ}\text{C} \pm 1^{\circ}\text{C}$ or $28^{\circ}\text{C} \pm 1^{\circ}\text{C}$
Read the plate any time between 60 h and 72 hours

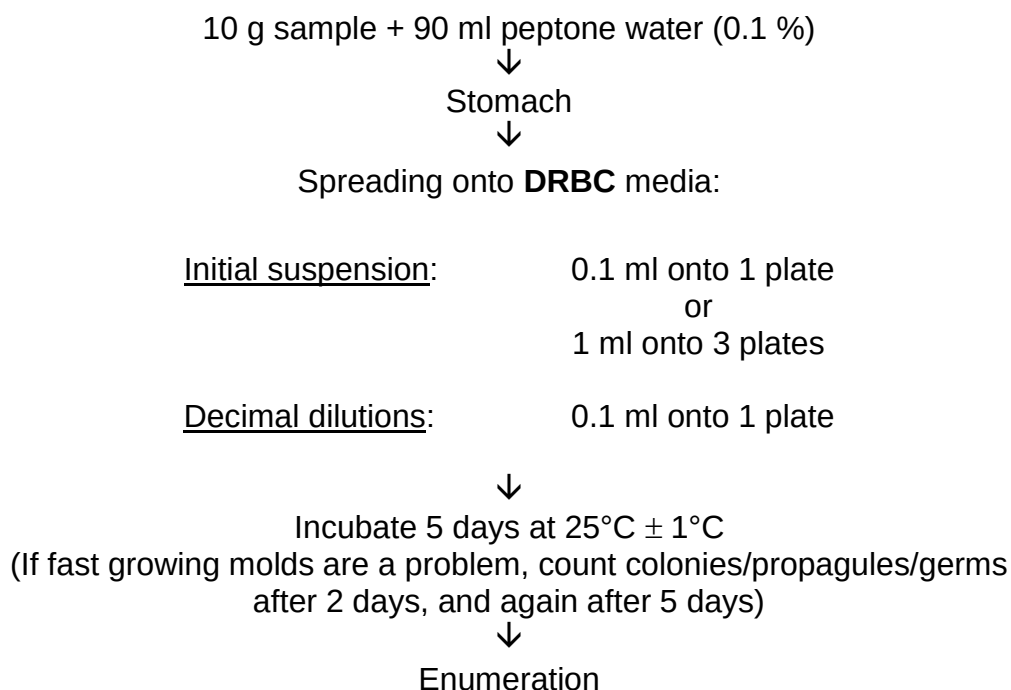


Enumeration of all the colonies of yeasts and molds
For practicability, the possibility is offered to incubate the RYM plates until 5 days

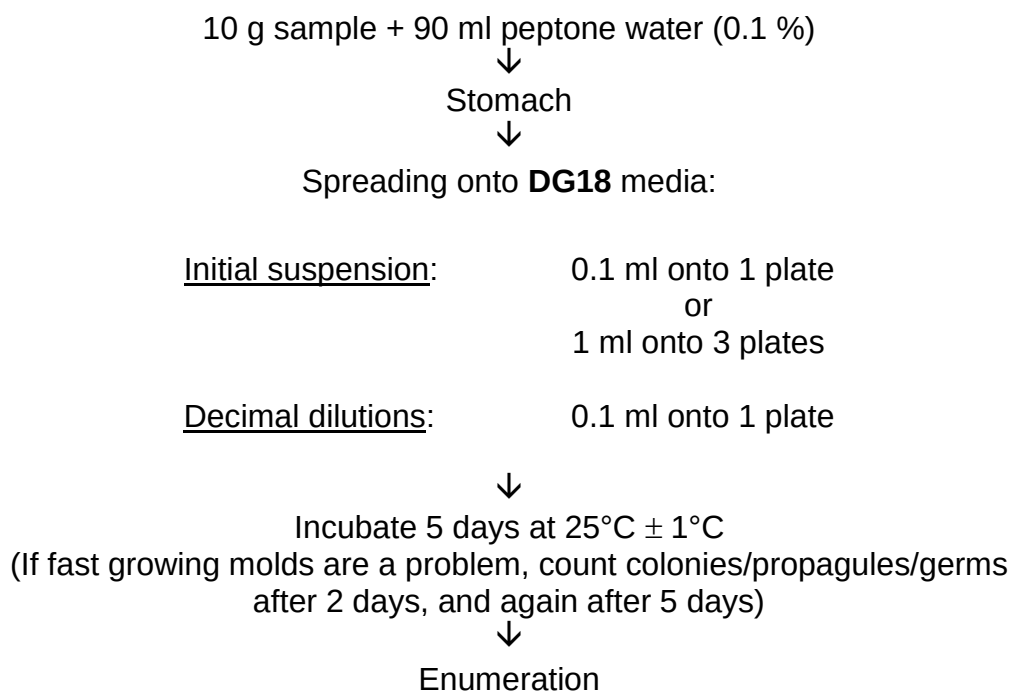
** For beverages, apply 1/10 dilution*

**Appendix B – Flow diagram of the reference method test
procedure ISO 21527 method “Microbiology of food and animal feeding stuffs -
Horizontal method for the enumeration of yeasts and molds” –**

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



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



Appendix C – Artificial contaminations of samples

Year of analysis	N°sample	Product	Strain inoculated	Origin	Injury protocol
2014	370	White egg powder	<i>Penicillium chlorophyllum</i> M11	Dairy product	Spores
2014	371	Egg powder	<i>Penicillium chlorophyllum</i> M11	Dairy product	Spores
2014	373	Skimmed milk powder	<i>Byssoschlamis nivea</i>	Dairy product	Spores
2014	492	Culinary custard	<i>Candida sake</i> Ad1826	Environmental sample	/
2014	493	Viandox	<i>Eupenicillium meridianum</i> DSM2209	Environmental sample	Spores
2014	494	Culinary custard	<i>Candida norvegica</i> Ad1827	Environmental sample	/
2014	495	Culinary custard	<i>Phialophora richarsiae</i> UMIP 2645.08	Environmental sample	Spores
2014	496	Marple syrup	<i>Penicillium chlorophyllum</i> M11	Bakery	Spores
2014	497	Biscuits	<i>Penicillium chlorophyllum</i> M11	Bakery	Spores
2014	631	Pet food	<i>Cladosporium cladosporoid</i> Ad1405		Spores
2014	632	Pet food	<i>Penicillium citeonigrum</i> Ad1052	Environmental sample (fruit)	Spores
2014	633	Pet food	<i>Cladosporium cladosporoid</i> Ad1405		Spores
2014	634	Pet food	<i>Penicillium citeonigrum</i> Ad1052	Environmental sample (fruit)	Spores
2014	635	Pet food	<i>Penicillium citeonigrum</i> Ad1052	Environmental sample (fruit)	Spores
2014	638	Process water	<i>Hanseniaspora uvarum</i> Ad1033	Environmental sample (fruit)	/
2014	639	Rinsing water	<i>Hanseniaspora uvarum</i> Ad1033	Environmental sample (fruit)	/
2014	640	Process water	<i>Phialophora parasitica</i> LMSA 1-01-237	Vegetables	Spores
2014	641	Rinsing water	<i>Phialophora parasitica</i> LMSA 1-01-237	Vegetables	Spores
2018	2650	Whole milk powder	<i>Penicillium chrysogenum</i> 738	/	Seeding spores at room temperature 1 week
2018	2651	Skimme milk powder	<i>Penicillium chrysogenum</i> 738	/	Seeding spores at room temperature 1 week
2018	2652	Half skim milk powder	<i>Geotrichum</i> sp Ad1450	Dairy product	Seeding spores at room temperature 1 week
2018	2654	Egg white powder	<i>Wallemia sebi</i> Ad1406	/	Seeding spores at room temperature 1 week
2018	2655	Egg yolk powder	<i>Wallemia sebi</i> Ad1406	/	Seeding spores at room temperature 1 week

Year of analysis	N°sample	Product	Strain inoculated	Origin	Injury protocol
2018	2659	Sweet peanuts	<i>Wallemia sebi</i> Ad1406	/	Seeding spores at room temperature 1 week
2018	2660	Marzipan	<i>Wallemia sebi</i> Ad1406	/	Seeding spores at room temperature 1 week
2018	2909	Fresh pasta	<i>Debaryomyces hansenii</i> CLIB542	Food	Seeding 2-8°C 48h
2018	2910	Fresh pasta	<i>Debaryomyces hansenii</i> CLIB542	Food	Seeding 2-8°C 48h
2018	2911	Fresh pasta	<i>Yarrowia lipolytica</i> CLIB 879	/	Seeding 2-8°C 48h
2018	2912	Fresh pasta	<i>Yarrowia lipolytica</i> CLIB 879	/	Seeding 2-8°C 48h
2018	2913	Fresh pasta	<i>Candida norvegica</i> Ad1827	Environmental sample	Seeding 2-8°C 48h
2018	2914	Egg cream	<i>Candida sake</i> Ad1826	Environmental sample	Seeding 2-8°C 48h
2018	2915	Pudding	<i>Candida sake</i> Ad1826	Environmental sample	Seeding 2-8°C 48h
2018	2916	Clafoutis	<i>Debaryomyces hansenii</i> CLIB539	Environmental sample	Seeding 2-8°C 48h
2018	2917	Custard	<i>Debaryomyces hansenii</i> CLIB539	Environmental sample	Seeding 2-8°C 48h
2018	2918	Custard	<i>Debaryomyces yamadae</i> CLIB432	Environmental sample	Seeding 2-8°C 48h

Appendix D - Relative trueness study: raw data

Results 1 - Reference method _____

Results 2 - Alternative method (25°C - 60 h and 72 h) _____

Results 3 - Alternative method (25°C - 5 days) _____

Results 4 - Alternative method: summary results (25°C - 60 h, 72 h and 5 days)) _____

Results 5 - Alternative method (28°C - 60 h and 72 h) _____

Results 6 - Alternative method (28°C - 5 days) _____

Results 7 - Alternative method: summary results (28°C - 60 h, 72 h and 5 days) _____

Results 1 - Reference method

Year of analysis	MEAT AND FISH PRODUCTS													Category	Type
	N° sample	Sample (French name)	Sample	Aw	Reference method: ISO 21527										
					Part 1 or 2	Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)				
							Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept		
2014	3327	Allumettes de bacon	Bacon	0,97	1	10	22	19	230	190	2,36	2,28	2,36	1	a
						100	3	2							
2014	3328	Lardons fumés	Smoked pork	0,97	1	10	0	1	<10	10*	<1,00	1,00*	<1,00	1	a
						100	0	1							
2014	3329	Filets de poulet fumé	Smoked chicken	0,98	1	10	1	0	10	<10	1,00*	<1,00	1,00*	1	a
						100	1	0							
2014	4333	Dés de jambon	Ham cubes	0,975	1	10	5	8	50	80	1,70	1,90	1,70	1	a
						100	0	0	Ne	Ne	Ne	Ne	Ne		
2014	4334	Dés de poulet	Poultry cubes	0,973	1	10	166	188	1500	1800	3,18	3,26	3,18	1	a
						100	3	6							
2014	5269	Dés de jambon	Ham cubes	0,97	1	100000	75	53	6900000	5300000	6,84	6,72	6,84	1	a
						1000000	1	5							
2014	698	Suprême de cabillaud	Ready to reheat meal (cod)		1	10	2	2	20*	20*	1,30*	1,30*	1,30*	1	a
						100	0	0							
2014	699	Pâté en croûte	Ready to eat meal (Pâté)	0,976	1	100	131	104	13000	11000	4,11	4,04	4,11	1	a
						1000	7	19							
2014	700	Terrine de tête persillée	Delicatessen	0,986	1	1000	48	52	46000	52000	4,66	4,72	4,66	1	a
						10000	3	5							
2014	701	Terrine de noix de Saint Jacques	Scallops terrine	0,981	1	100	43	45	4400	4400	3,64	3,64	3,64	1	a
						1000	5	3							
2014	702	Terrine de saumon	Salmon terrine	0,982	1	100	83	72	8300	7100	3,92	3,85	3,92	1	a
						1000	8	6							
2014	1355	Salade pâtes , poulet crudités	Deli salad (Chicken, pasta)	0,977	1	100	>150	>150	120000	110000	5,08	5,04	5,08	1	a
						1000	119	111							
2014	1356	Salade surimi, carottes thon	Deli salad (surimi, carrots)	0,973	1	100	>150	>150	27000	45000	4,43	4,65	4,43	1	a
						1000	27	45							
2014	1357	Salade poulet, parmesan, crouton	Deli salad (Chicken, cheese)	0,967	1	10	82	78	780	760	2,89	2,88	2,89	1	a
						100	4	6							
2014	1365	Quenelles nature	Ready to reheat meal (egg based)	0,983	1	1000	>150	50	290000	220000	5,46	5,34	5,46	1	a
						10000	29	22							
2014	1366	Ravioles au chèvre	Fresh pasta	0,973	1	1000	155	126	160000	130000	5,20	5,11	5,20	1	a
						10000	19	19							
2014	3955	Lardons fumés	Sliced smoked bacon	0,97	1	100000	>150	>150	46000000	30000000	7,66	7,48	7,66	1	b
						1000000	46	30							
2014	3960	Filets de poulet	Chicken fillet	0,98	1	1000	>150	>150	>1500000	>1500000	>6,18	>6,18	>6,18	1	b
						10000	>150	>150							
2014	4963	Saumon fumé	Smoked salmon	0,959	1	1000	31	22	33000	25000	4,52	4,40	4,52	1	b
						10000	5	5							
2014	4964	Saumon fumé	Smoked salmon	0,958	1	100	156	137	15000	14000	4,18	4,15	4,18	1	b
						1000	12	20							
2014	5268	Harengs fumés nature	Smoked herring	0,925	2	100	83	92	8400	9000	3,92	3,95	3,92	1	b
						1000	9	7							

Year of analysis	MEAT AND FISH PRODUCTS													Category	Type
	N° sample	Sample (French name)	Sample	Aw	Reference method: ISO 21527										
					Part 1 or 2	Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)				
							Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept		
2014	1348	Sushi saumon	Ready to eat meal (Salmon and rice)	0,979	1	100	>150	>150	130000	130000	5,11	5,11	5,11	1	b
				1000		131	129								
2014	1349	Maki saumon cru aneth	Ready to eat meal (Salmon and rice)	0,974	1	100	129	138	13000	14000	4,11	4,15	4,11	1	b
				1000		13	18								
2014	5263	Fond de veau	Culinary product (veal)	0,582	2	10	0	5	<10	50 Ne	<1,00	1,70 Ne	1,70 Ne	1	c
				100		0	2								
2014	5264	Fumet de poisson	Culinary product (fish)	0,593	2	10	72	69	730	710	2,86	2,85	2,86	1	c
				100		8	9								
2014	492	Nuoc Mam	Nuoc Mam	0,747	2	100	116	91	12000	9000	4,08	3,95	4,08	1	c
				1000		11	8								
2014	493	Viandox	Culinary product (meat)	0,816	2	10	5	5	50 Ne	50 Ne	1,70 Ne	1,70 Ne	1,70 Ne	1	c
				100		0	0								
2014	494	Fond de veau	Culinary product (veal)	0,757	2	10	140	129	1400	1300	3,15	3,11	3,15	1	c
				100		14	12								
2014	495	Cœur de bouillon	Culinary product (beef)	0,749	2	100	>150	>150	59000	42000	4,77	4,62	4,77	1	c
				1000		59	42								
2018	1613	Fond de veau	Culinary product (veal)	0,211	2	10	6		60 Ne		1,78 Ne		1,78 Ne	1	c
				100		0									
2018	1615	Fond de veau	Culinary product (veal)	0,300	2	10	9		90 Ne		1,95 Ne		1,95 Ne	1	c
				100		3									
2018	1616	Fumet de poisson	Culinary product (fish)	0,463	2	10	34		360		2,56		2,56	1	c
				100		6									

Year of analysis	DAIRY PRODUCTS													Category	Type
	N° sample	Sample (French name)	Sample	Aw	Reference method: ISO 21527										
					Part 1 or 2	Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)				
							Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept		
2014	3324	Emmenthal râpé	Grated cheese	0,97	1	100	>150	>150	180000	160000	5,26	5,20	5,26	2	a
						1000	175	162	N'	N'	N'	N'	N'		
2014	3435	Mix râpé	Grated cheese	0,921	2	100000	31	20	3200000	2000000	6,51	6,30	6,51	2	a
						1000000	4	2							
2014	3436	Emmenthal râpé	Grated cheese	0,97	1	100000	23	15	2100000	1400000	6,32	6,15	6,32	2	a
						1000000	0	0							
2014	3950	Fromage Liegen fristikgae	Cheese	0,991	1	100000	>150	>150	47000000	42000000	7,67	7,62	7,67	2	a
						1000000	47	42							
2014	3951	Fromage de chèvre	Goat cheese	0,999	1	10000	>150	>150	2900000	3100000	6,46	6,49	6,46	2	a
						100000	29	31							
2014	3952	Emmental français râpé	Grated cheese	0,97	1	100000	>150	>150	>150000000	>150000000	>8,18	>8,18	>8,18	2	a
						1000000	>150	>150							
2014	3953	Parmesan	Parmesan	0,97	1	100000	>150	>150	>150000000	>150000000	>8,18	>8,18	>8,18	2	a
						1000000	>150	>150							
2014	3700	Beurre	Butter	0,998	1	10000	0	0	<10000	<10000	<4,00	<4,00	<4,00	2	b
						100000	0	0							
2014	4337	Yaourt nature	Yoghurt	0,989	1	100	39	30	3800	3100	3,58	3,49	3,58	2	b
						1000	3	4							
2014	4338	Yaourt nature au lait entier	Whole milk yoghourt	0,992	1	100	101	101	9900	10000	4,00	4,00	4,00	2	b
						1000	8	10							
2014	4339	Yaourt nature au lait entier	Whole milk yoghourt	0,99	1	1000	>150	>150	>1500000	>1500000	>6,18	>6,18	>6,18	2	b
						10000	>150	>150							
2014	4340	Yaourt fermier 0%	Yoghurt (0% fat)	0,993	1	1000	>150	>150	240000	210000	5,38	5,32	5,38	2	b
						10000	24	21							
2014	4341	Yaourt fermier au lait entier	Whole milk yoghourt	0,992	1	10000	83	46	820000	450000	5,91	5,65	5,91	2	b
						100000	7	3							
2014	4342	Yaourt nature	Yoghurt	0,994	1	100000	23	22	2500000	2200000	6,40	6,34	6,40	2	b
						1000000	5	2							
2014	4343	Yaourt nature	Yoghurt	0,991	1	10	18	11	180	100	2,26	2,00	2,26	2	b
						100	2	0							
2014	4344	Fromage blanc velouté	White cheese	0,991	1	10000	33	32	320000	300000	5,51	5,48	5,51	2	b
						100000	2	1							
2014	4350	Fromage frais	Fresh cheese	0,991	1	1000	>150	>150	590000	620000	5,77	5,79	5,77	2	b
						10000	59	62							
2014	5270	Tiramisu	Tiramisu	0,94	2	10	9	7	90	70	1,95	1,85	1,95	2	b
						100	1	0	Ne	Ne	Ne	Ne	Ne		
2014	372	Caséinate	Caseinate	0,538	2	100	10	16	1100	1600	3,04	3,20	3,04	2	c
						1000	2	2							
2014	373	Lait écrémé en poudre	Skimmed milk powder	0,44	2	10	29	31	320	340	2,51	2,53	2,51	2	c
						100	6	6							
2018	2650	Poudre de lait entier	Whole milk powder	0,506	2	10	20		190		2,28		2,28	2	c
						100	1								
2018	2651	Poudre de lait écrémé	Skim milk powder	0,491	2	10	6		60		1,78		1,78	2	c
						100	0		Ne		Ne		Ne		
2018	2652	Poudre de lait demi-écrémé	Half skim milk powder	0,365	2	10	7		70		1,85		1,85	2	c
						100	0		Ne		Ne		Ne		

Year of analysis	DAIRY PRODUCTS												Category	Type	
	N° sample	Sample (French name)	Sample	Aw	Reference method: ISO 21527										
					Part 1 or 2	Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)				
							Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2			Kept
2018	3163	Poudre de lait écrémé	Skim milk powder	0,490	2	100000	93		9200000		6,96		6,96	2	c
						1000000	8								
2018	3164	Poudre de lait demi-écrémé	Half skim milk powder	0,386	2	10000	96		990000		6,00		6,00	2	c
						100000	13								

Year of analysis	EGG PRODUCTS													Category	Type
	N° sample	Sample (French name)	Sample	Aw	Reference method: ISO 21527										
					Part 1 or 2	Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)				
							Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept		
2014	3326	Pâtes aux œufs frais	Fresh pasta	0,97	1	10	0	0	<10	<10	<1,00	<1,00	<1,00	3	a
2014	3437	Ravioles	Pasta	0,961	1	100	0	0	>15000	>15000	>4,18	>4,18	>4,18	3	a
						10	>150	>150							
2014	3959	Pâtes fraîches	Fresh pasta	0,97	1	10000	>150	>150	3900000	4500000	6,59	6,65	6,59	3	a
						100000	39	45							
2018	2909	Tagliatelles fraîches	Fresh pasta	0,972	1	100	27		2500		3,40		3,40	3	a
2018	2910	Tagliatelles aux œufs frais	Fresh pasta	0,969	1	1000	1		2700		3,43		3,43	3	a
						100	28								
2018	2911	Fettuccini aux œufs frais	Fresh pasta	0,966	1	1000	2		6200		3,79		3,79	3	a
						100	65								
2018	2912	Spaghetti aux œufs frais	Fresh pasta	0,977	1	1000	3		15000		4,18		4,18	3	a
						1000	16								
2018	2913	Tagliatelles aux œufs frais	Fresh pasta	0,980	1	10000	1		36000		4,56		4,56	3	a
						1000	37								
2018	1799	Tarte au citron meringuée	Pastry	0,967	1	10000	3		900		2,95		2,95	3	b
						100	9								
2018	1801	Mousse au chocolat	Chocolate mousse	0,980	1	1000	2		Ne		2,95		Ne	3	b
						10	5								
2018	2560	Pâte à crêpe	Pancake mixture	0,98	1	100	0		50		1,70		1,70	3	b
						100	27								
2018	2561	Quenelles natures	Quenelles	0,995	1	100	2700		2700		3,43		3,43	3	b
						1000	3								
2018	2562	Pâte à crêpe	Pancake mixture	0,978	1	100	103		9600		3,98		3,98	3	b
						1000	3								
2018	2914	Crème aux œufs à la vanille	Egg cream	0,993	1	100	18		1800		3,26		3,26	3	b
						1000	2								
2018	2915	Flan	Egg cream	0,990	1	100	17		1500		3,18		3,18	3	b
						1000	0								
2018	2916	Clafoutis à la cerise	Pudding	0,990	1	10	97		960		2,98		2,98	3	b
						100	8								
2018	2917	Crème brûlée	Clafoutis	0,973	1	100	128		12000		4,08		4,08	3	b
						1000	6								
2018	2918	Crème anglaise	Custard	0,987	1	100	100		11000		4,04		4,04	3	b
						1000	21								
2018	370	Poudre de blanc d'œuf	Custard	0,992	1	1000	53		51000		4,71		4,71	3	b
						10000	3								
2014	371	Poudre d'œuf entier	Egg white powder	0,679	2	100	34	23	3400	2300	3,53	3,36	3,53	3	c
						1000	3	2							
2018	2654	Blanc d'œuf en poudre	Whole egg powder	0,574	2	1000	20	14	22000	15000	4,34	4,18	4,34	3	c
						10000	4	3							
2018	2655	Jaune d'œuf en poudre	Egg white powder	0,468	2	10	43		470		2,67		2,67	3	c
						100	9								
2018	2919	Poudre de jaune d'œuf	Egg yolk powder	0,453	2	10	17		220		2,34		2,34	3	c
						100	7								
2018	3165	Poudre de jaune d'œuf	Egg yolk powder	0,458	2	10000	23		310000		5,49		5,49	3	c
						100000	11								
2018						10	24		260		2,41		2,41	3	c
						100	4								

Year of analysis	FRUITS, VEGETABLES AND CEREALS													Category	Type	
	N° sample	Sample (French name)	Sample	Aw	Reference method: ISO 21527											
					Part 1 or 2	Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)					
							Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept			
2014	3333	Coulis de framboise	Raspberry coulis	0,92	2	10	0	0	<10	<10	<1,00	<1,00	<1,00	4	a	
	2014	4114	Olives noires	Black olives	0,978	1	100	>150	>150	160000	190000	5,20	5,28	5,20	4	a
							1000	161	185							
	2014	4120	Jus de tomate	Tomato juice	0,979	1	100	>150	>150	>150000	>15000	>5,18	>5,18	>5,18	4	a
							1000	>150	>150							
	2014	4346	Thé glacé pêche blanche	Ice tea	0,998	1	10	>150	>150	>15000	>15000	>4,18	>4,18	>4,18	4	a
							100	>150	>150							
	2014	4347	Jus d'ananas	Pineapple juice	0,992	1	10000	56	65	550000	650000	5,74	5,81	5,74	4	a
							100000	5	6							
	2014	4348	Jus 3 agrumes	Three citrus juice	0,994	1	1000000	43	63	47000000	68000000	7,67	7,83	7,67	4	a
							10000000	9	12							
	2014	4962	Poivrons rouges surgelés	Frozen red peppers	0,987	1	10	12	11	110	120	2,04	2,08	2,04	4	a
							100	0	2							
	2014	1350	Rolls aux légumes marinés	Ready to eat meal (Vegetables))	0,993	1	10	1	2	10*	20*	1,00*	1,30*	1,00*	4	a
							100	0	0							
	2014	1351	Mélange légumes 4ème gamme	Ready to eat vegetables	0,993	1	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	4	a
							1000	>150(213)	>150(235)							
	2014	1352	Carottes râpées	Sliced carrots	0,991	1	1000	69	46	75000	47000	4,88	4,67	4,88	4	a
							1000	13	6							
	2014	1353	Chou blanc, carottes , céleri	Ready to eat vegetables	0,992	1	1000	93	88	90000	84000	4,95	4,92	4,95	4	a
							10000	6	4							
	2014	1354	Pousses de soja	Sprouts	0,983	1	1000	58	12	150000	250000	5,18	5,40	5,18	4	a
							10000	112	16							
	2014	1367	Oignons surgelés	Frozen onions	1,002	1	10	0	0	<10	<10	<1,00	<1,00	<1,00	4	a
							100	0	0							
	2014	1368	Poivrons rouges	Red peppers	1,004	1	10	81	82	810	960	2,91	2,98	2,91	4	a
							100	8	23							
	2014	1369	Poivrons verts	Green peppers	1,004	1	10	1	0	10*	<10	1,00*	<1,00	1,00*	4	a
							100	0	0							
	2014	1370	Purée d'abricot	Apricot purée	0,989	1	100000	88	79	8800000	7700000	6,94	6,89	6,94	4	a
							1000000	9	6							
	2014	1405	Mangues en morceaux	Pieces of mango	0,99	1	10000	118	122	1200000	1300000	6,08	6,11	6,08	4	a
							100000	10	19							
	2014	3332	Cerises en bocaux	Cherry	0,87	2	10	1	0	10*	<10	1,00*	<1,00	1,00*	4	b
							100	0	0							
	2014	4115	Morilles déshydratées	Dehydrated morels	0,862	2	10000	44	86	490000	900000	5,69	5,95	5,69	4	b
							100000	10	13							
	2014	4116	Raisins secs	Dehydrated grapes	0,590	2	10	15	8	140	80	2,15	1,90	2,15	4	b
							100	0	2							
	2014	4118	Farine Bio	Flour	0,671	2	10	109	147	1100	1500	3,04	3,18	3,18	4	b
							100	12	19							
	2014	4345	Quinoa	Quinoa	0,642	2	10	150	158	1500	1500	3,18	3,18	3,18	4	b
							100	12	12							
	2014	4966	Thé vrac	Tee	0,504	2	10	8	10	80	110	1,90	2,04	2,04	4	b
							100	1	3							

Year of analysis	FRUITS, VEGETABLES AND CEREALS													Category	Type
	N° sample	Sample (French name)	Sample	Aw	Reference method: ISO 21527										
					Part 1 or 2	Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)				
							Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept		
2014	5265	Farine de blé	Wheat flour	0,571	2	10	23	8	220	80	2,34	1,90	2,34	4	b
						100	1	0		Ne		Ne			
2014	5266	Farine T150	Wheat	0,555	2	10	42	69	460	670	2,66	2,83	2,83	4	b
						100	9	5							
2014	5267	Farine boulangère	Wheat	0,549	2	10	74	83	700	880	2,85	2,94	2,85	4	b
						100	3	14							
2014	5587	Figues boyées et séchées	Ground dehydrated figs	0,713	2	10	>150	>150	>15000	>15000	>4,18	>4,18	>4,18	4	b
						100	>150	>150							
2014	5588	Echalotes séchées	Dehydrated shallots	0,379	2	10	206	217	2200	2200	3,34	3,34	3,34	4	b
						100	32	24							
2014	5589	Oignons rissolés séchés	Dehydrated onions	0,345	2	10	142	135	1400	1400	3,15	3,15	3,15	4	b
						100	12	15							
2014	10	Sauce pesto	Dressing(pesto)	0,924	2	1000	193	163	110000	180000	5,04	5,26	5,04	4	b
						10000	11	18	N'	N'	N'	N'	N'		
2014	3697	Confiture de fraise	Strawberry jam	0,847	2	1000	74	53	74000	52000	4,87	4,72	4,87	4	c
						10000	7	4							
2014	3698	Purée de framboise	Raspberry purée	0,988	1	10	17	18	160	170	2,20	2,23	2,20	4	c
						100	0	1							
2014	3699	Purée d'abricot	Apricot purée	0,990	1	10	0	0	<10	<10	<1,00	<1,00	<1,00	4	c
						100	0	0							
2014	4119	Purée de framboises	Raspberries purée	0,947	1	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	4	c
						1000	>150	>150							
2014	4335	Double concentré de tomates	Tomato concentrate	0,921	2	100	>150	>150	120000	140000	5,08	5,15	5,08	4	c
						1000	122	137							
2014	4336	Miel bio	Honey	0,604	2	10	6	12	60	110	1,78	2,04	1,78	4	c
						100	2	0	Ne		Ne	Ne			
2014	4349	Confiture d'abricot	Apricot jam	0,916	2	10000	108	148	1100000	1500000	6,04	6,18	6,04	4	c
						100000	8	15							
2014	4351	Mousseline de marrons	Chestnuts purée	0,990	1	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	4	c
						1000	>150	>150							
2014	4965	Purée de figues	Fog purée	0,971	1	10	5	3	50	30*	1,70	1,48*	1,70	4	c
						100	0	1	Ne		Ne	Ne			
2014	5089	Purée de papaye surgelée	Frozen papaya purée	0,985	1	100	36	33	3300	3300	3,52	3,52	3,52	4	c
						1000	0	3							
2014	5090	Purée d'orange surgelée	Frozen orange purée	0,992	1	10	3	1	30*	10*	1,48*	1,00*	1,48*	4	c
						100	0	0							
2014	5091	Purée de figues violettes surgelée	Frozen fig purée	0,985	1	10	129	145	1300	1500	3,11	3,18	3,11	4	c
						100	18	23							

Year of analysis	CHOCOLATE AND BAKERY PRODUCTS													Category	Type
	N° sample	Sample (French name)	Sample	Aw	Reference method: ISO 21527										
					Part 1 or 2	Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)				
							Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept		
2014	3325	Eclair à la vanille	Bakery product with custard	0,99	1	10	0	0	<10	<10	<1,00	<1,00	<1,00	5	a
				100		0	0								
2014	3330	Pain de mie	Bread	0,94	2	10	0	1	<10	10*	<1,00	1,00*	<1,00	5	a
				100		0	0								
2014	3331	Pâte à tarte	Puff pastry	0,97	1	10	4	0	40 Ne	<40	1,60	<1,60	1,60	5	a
				100		3	1								
2014	3334	Pain de mie	Bread	0,94	2	1000	>150	>150	410000 N'	470000 N'	5,61 N'	5,67 N'	5,61 N'	5	a
				10000		41	47								
2014	3433	Pâte sablée	Pasta	0,921	2	1000	5	10	5000 Ne	9000 Ne	3,70 Ne	3,95 Ne	3,70 Ne	5	a
				10000		0	0								
2014	3434	Pâte sablée	Pasta	0,924	2	100	14	9	1400	1000	3,15	3,00	3,15	5	a
				1000		1	2								
2014	3695	Mini Gâche	Bread	0,898	2	10000	0	0	<10000	<10000	<4,00	<4,00	<4,00	5	a
				100000		0	0								
2014	3696	Baguette	Bread	0,966	1	10000	0	0	<10000	<10000	<4,00	<4,00	<4,00	5	a
				100000		0	0								
2014	3954	Baguette Saint Pierre	Bread	0,966	1	1000	>150	>150	>1500000	>1500000	>6,18	>6,18	>6,18	5	a
				10000		>150	>150								
2014	3956	Eclair à la vanille	Pastry	0,99	1	10000	>150	>150	>15000000	>15000000	>7,18	>7,18	>7,18	5	a
				100000		>150	>150								
2014	3957	Crêpe	Pancake	0,955	1	100	0	0	<100	<100	<2,00	<2,00	<2,00	5	a
				1000		0	0								
2014	3958	Pâte à tarte Brisée	Puff pastry	0,97	1	10	83	97	820	900	2,91	2,95	2,91	5	a
				100		7	2								
2014	4113	Pain de mie	Bread	0,946	2	1000000	36	50	36000000	51000000	7,56	7,71	7,56	5	a
				10000000		4	6								
2014	4117	Crêpe de froment	Pancake	0,962	1	100	>150	>150	120000	120000	5,08	5,08	5,08	5	a
				1000		117	122								
2018	1800	Baba au rhum	Pastry	0,982	1	10	54		520		2,72		2,72	5	a
				100		3									
2014	5088	Fourré de praline enrobage chocolat au lait	Cocoa based product	0,605	2	10	0	0	<10	<10	<1,00	<1,00	<1,00	5	b
				100		0	0								
2014	5490	Fourrage pâte d'amande	Marzipan	0,596	2	10	1	1	10*	10*	1,00*	1,00*	1,00*	5	b
				100		0	0								
2018	1611	Pâte d'amande	Marzipan	0,618	2	10	6		60 Ne		1,78 Ne		1,78 Ne	5	b
				100		1									
2018	2659	Arachides sucrées	Sweet peanuts	0,297	2	10	51		500		2,70		2,70	5	b
				100		4									
2018	2660	Pâte d'amande	Marzipan	0,462	2	100	82		8900		3,95		3,95	5	b
				1000		16									
2018	2920	Quatre-quart	Cake	0,849	2	100000	55		5800000		6,76		6,76	5	b
				1000000		9									
2018	2921	Gâteau breton	Cake	0,657	2	10000	35		350000		5,54		5,54	5	b
				100000		3									
2014	5085	Crêpes fourrage cacao	Pancakes with cacao	0,908	2	10	199	233	2000	2200	3,30	3,34	3,30	5	c
				100		22	10								

Year of analysis	CHOCOLATE AND BAKERY PRODUCTS													Category	Type
	N° sample	Sample (French name)	Sample	Aw	Reference method: ISO 21527										
					Part 1 or 2	Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)				
							Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept		
2014	5086	Crêpes nature	Pancakes	0,937	2	1000	16	17	16000	16000	4,20	4,20	4,20	5	c
						10000	2	1							
2014	5087	Crêpes de froment	Pancakes	0,952	1	1000	51	63	51000	60000	4,71	4,78	4,71	5	c
						10000	5	3							
2014	5261	Cacao	Cocoa powder	0,683	2	100	98	122	11000	13000	4,04	4,11	4,04	5	c
						1000	19	18							
2014	5262	Cacao	Cocoa powder	0,613	2	10	6	5	60	50	1,78	1,70	1,78	5	c
						100	2	0	Ne	Ne	Ne	Ne	Ne		
2014	5489	Ganache chocolat noir	Ganache (chocolate)	0,734	2	10	8	6	80	60	1,90	1,78	1,90	5	c
						100	1	1	Ne	Ne	Ne	Ne	Ne		
2014	5491	Fourrage café	Ganache(coffee)	0,707	2	10	1	1	10*	10*	1,00*	1,00*	1,00*	5	c
						100	0	0							
2014	5492	Fourrage passion	Ganache (passion fruit)	0,732	2	10	4	4	40	40	1,60	1,60	1,60	5	c
						100	0	0	Ne	Ne	Ne	Ne	Ne		
2014	5687	Fourrage chocolat blanc	White chocolate filling	0,75	2	10000	>150	>150	12000000	6800000	7,08	6,83	7,08	5	c
						100000	121	68							
2014	496	Sirop d'érable	Maple syrup	0,849	2	10	152	151	1600	1500	3,20	3,18	3,20	5	c
						100	23	16							
2014	497	Biscuits cuillère	Biscuits	0,711	2	1000	67	48	65000	48000	4,81	4,68	4,81	5	c
						10000	4	5							

Year of analysis	FEED													Category	Type
	N° sample	Sample (French name)	Sample	Aw	Reference method: ISO 21527										
					Part 1 or 2	Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)				
							Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept		
2014	4967	Flocons de blé	Wheat flakes	0,597	2	10	139	137	1400	1400	3,15	3,15	3,15	6	a
2014	4968	Blé	Wheat	0,645	2	100	11	19	60 Ne	100	1,78 Ne	2,00	1,78 Ne	6	a
						100	2	1							
2014	4969	Aliment pour pondeuses	Feed stuff(hen)	0,622	2	100	17	12	2000	1400	3,30	3,15	3,30	6	a
						1000	5	3							
2014	5865	Aliment pour poules pondeuses	Feed for hens	0,688	2	10	59	99	650	980	2,81	2,99	2,81	6	a
						100	12	9							
2018	1612	Orge	Barley	0,692	2	10	23		220		2,34		2,34	6	a
						100	1								
2014	5260	Croquettes chaton	Kitten pellets	0,532	2	100	>150	>150	68000 N'	60000 N'	4,83 N'	4,78 N'	4,83 N'	6	b
						1000	68	60							
2014	5866	Croquettes pour chat	Pellets for cats	0,686	2	10	13	7	120	70 Ne	2,08	1,85 Ne	1,85 Ne	6	b
						100	0	0							
2014	633	Complément alimentaire pour chien	Feed supplement for dog	0,888	2	10	120	110	1200	1100	3,08	3,04	3,08	6	b
						100	8	9							
2014	634	Complément alimentaire pour chien	Feed supplement for dog	0,937	2	100	49	49	5300	4800	3,72	3,68	3,72	6	b
						1000	9	4							
2014	635	Complément alimentaire pour chien	Feed supplement for dog	0,852	2	100	31	20	3100	1900	3,49	3,28	3,49	6	b
						1000	3	1							
2018	1614	Croquettes pour chat	Pallets for cat	0,630	2	10	3		30		1,48*		1,48*	6	b
						100	0								
2018	2922	Croquettes pour chat (poulet/canard/légumes)	Pellets for cat (poultry /duck/vegetables)	0,547	2	10000	38		360000		5,56		5,56	6	b
						100000	2								
2014	7	Saucisson pour chien	Sausage for dog	0,994	1	10	>450	>450	>15000	>15000	>4,18	>4,18	>4,18	6	c
						100	>150	50							
2014	8	Saucisson pour chien	Sausage for dog	0,996	1	100	>150	>150	54000 N'	64000 N'	4,73 N'	4,81 N'	4,73 N'	6	c
						1000	54	64							
2014	9	Saucisson pour chien	Sausage for dog	0,995	1	10	>450	>450	15000 N'	13000 N'	4,18 N'	4,11 N'	4,18 N'	6	c
						100	154	127							
2014	631	Aliment complet pour chat(bœuf ,carotte)	Feed for cat (Beef, carrots)	0,992	1	10	88	82	930	860	2,97	2,93	2,97	6	c
						100	14	12							
2014	632	Aliment complet pour chat (veau, poivron)	Feed for cat (veal, pepper)	0,994	1	10	114	142	1100	1400	3,04	3,15	3,04	6	c
						100	11	16							
2018	2152	Pâté pour chat	Pâté for cat	0,998	1	100000	87		8500000		6,93		6,93	6	c
						1000000	7								
2018	2153	Pâté pour chat	Pâté for cat	0,987	1	100000	80		7500000		6,88		6,88	6	c
						1000000	2								
2018	2154	Pâté pour chat	Pâté for cat	0,997	1	100000	19		2100000		6,32		6,32	6	c
						1000000	4								
2018	2155	Pâté pour chien	Pâté for dog	0,996	1	1000	59		58000		4,76		4,76	6	c
						10000	5								

Year of analysis	PRODUCTION ENVIRONMENTAL SAMPLES													Category	Type
	N° sample	Sample (French name)	Sample	Aw	Reference method: ISO 21527										
					Part 1 or 2	Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)				
							Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept		
2014	5485	Lingette table préparation madeleines	Wipe	/	2	10	103	86	1000	850	3,00	2,93	3,00	7	a
	5486	Lingette environnement atelier pâtisserie	Wipe	/	2	100	8	7	5800	7000	3,76	3,85	3,76	7	a
						10	>450	>450							
	5487	Lingette environnement atelier pâtisserie	Wipe	/	2	100	58	70	18000*	21000*	4,26*	4,32*	4,26*	7	a
						10	>450	>450							
	5488	Lingette environnement atelier pâtisserie	Wipe	/	2	100	176	207	1200	1300	3,08	3,11	3,08	7	a
						10	113	127							
	5867	Ecouvillon (industrie boulangerie)	Swab (Bakery industry)	/	2	100	15	11	>150000	>150000	>5,18	>5,18	>5,18	7	a
						1000	>150	>150							
	5868	Ecouvillon (industrie boulangerie)	Swab (Bakery industry)	/	2	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	7	a
						1000	>150	>150							
	5869	Ecouvillon (industrie boulangerie)	Swab (Bakery industry)	/	2	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	7	a
						1000	>150	>150							
	5870	Chiffonnette plaque à pain (industrie boulangerie)	Wipe (Bakery industry)	/	2	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	7	a
						1000	>150	>150							
	5871	Chiffonnette porte relevante (industrie boulangerie)	Wipe (Bakery industry)	/	2	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	7	a
						1000	>150	>150							
	5872	Chiffonnette joint banquette local batteur (industrie boulangerie)	Wipe (Bakery industry)	/	2	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	7	a
						1000	>150	>150							
	5873	Chiffonnette flexible batteur (industrie boulangerie)	Wipe (Bakery industry)	/	2	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	7	a
						1000	>150	>150							
	3166	Lingette (atelier pâtisserie)	Wipe (Bakery industry)	/	2	100000	121		12000000		7,08		7,08	7	a
						1000000	11								
	3167	Lingette (atelier pâtisserie)	Wipe (Bakery industry)	/	2	1000	84		82000		4,91		4,91	7	a
						10000	6								
	3168	Lingette (atelier pâtisserie)	Wipe (Bakery industry)	/	2	10	0		<10		<1,00		<1,00	7	a
						100	0								
	230	Poussières environnement laitier	Dusts (Dairy industry)	/	2	100	96	86	9700	9500	3,99	3,98	3,99	7	b
						1000	11	19							
	231	Poussières environnement laitier	Dusts (Dairy industry)	/	2	10000	43	64	510000	640000	5,71	5,81	5,71	7	b
						100000	13	6							
	232	Poussières environnement laitier	Dusts (Dairy industry)	/	2	100000	19	13	2100000	1500000	6,32	6,18	6,32	7	b
						1000000	4	3							
	233	Poussières environnement laitier	Dusts (Dairy industry)	/	2	1000	49	60	53000	62000	4,72	4,79	4,79	7	b
						10000	9	8							
	234	Poussières environnement industrie du chocolat	Dusts (chocolate industry)	/	2	10	142	144	1400	1500	3,15	3,18	3,15	7	b
						100	17	17							
	3169	Déchets (atelier pâtisserie)	Waste (Bakery industry)	0,856	2	10000	95		950000		5,98		5,98	7	b
						100000	9								
	3170	Déchets (atelier pâtisserie)	Waste (Bakery industry)	0,861	2	10	11		110		2,04		2,04	7	b
						100	1								
	636	Eau de process foisonneuse	Process water	/	1	1	2	14	2*	13	0,30*	1,11	1,11	7	c
						10	1	0							
	637	Eau de rinçage bac de stockage viande crue	Rinsing water	/	1	1	189	171	190	170	2,28	2,23	2,28	7	c
						10	24	12							

Year of analysis	PRODUCTION ENVIRONMENTAL SAMPLES													Category	Type
	N° sample	Sample (French name)	Sample	Aw	Reference method: ISO 21527										
					Part 1 or 2	Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)				
							Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept		
2014	638	Eau de process stéphan (fromage de chèvre)	Process water	/	1	10	31	42	290	390	2,46	2,59	2,46	7	c
						100	1	1							
2014	639	Eau de rinçage fabrication béchamel	Rinsing water	/	1	100	10	14	910	1300	2,96	3,11	2,96	7	c
						1000	0	0							
2014	640	Eau de process pompe homogénéisateur	Process water	/	1	1	3	1	3*	1*	0,48*	0,00*	0,48*	7	c
						10	0	0							
2014	641	Eau de rinçage robot coupe	Rinsing water	/	1	1	28	27	25	25	1,40	1,40	1,40	7	c
						10	0	1							
2014	1371	Eau de process	Process water	1,00	1	1000	>150	>150	980000	830000	5,99	5,92	5,99	7	c
						10000	98	83							

Results 2 - Alternative method (25°C - 60 h and 72 h)

Year of analysis	MEAT AND FISH PRODUCTS																						Category	Type
	N° sample	Sample (French name)	Sample	Reference method: ISO 21527		Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate																		
						25°C for 60h									25°C for 72h									
				Part 1 or 2	Dilution	log (cfu/g) Kept	Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)			Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)				
Rep 1	Rep 2	Rep 1	Rep 2					Rep 1	Rep 2	Kept	Rep 1	Rep 2	Rep 1	Rep 2		Rep 1	Rep 2	Kept						
2014	3327	Allumettes de bacon	Bacon	1	10	2,36	10	0	0	<10	<10	<1,00	<1,00	<1,00	10	19	12	220	130	2,34	2,11	2,34	1	a
					100		100	0	0						100	5	2						1	a
2014	3328	Lardons fumés	Smoked pork	1	10	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	1	a
					100		100	0	0						100	0	0						1	a
2014	3329	Filets de poulet fumé	Smoked chicken	1	10	1,00*	10	0	0	<10	<10	<1,00	<1,00	<1,00	10	0	1	<10	10*	<1,00	1,00*	<1,00	1	a
					100		100	0	0						100	0	0						1	a
2014	4333	Dés de jambon	Ham cubes	1	10	1,70	10	4	8	40	80	1,60	1,90	1,60	10	5	8	50	80	1,70	1,90	1,70	1	a
					100	Ne	100	0	0			Ne	Ne	Ne	100	0	0	Ne	Ne				1	a
2014	4334	Dés de poulet	Poultry cubes	1	10	3,18	10	125	141	1200	1500	3,08	3,18	3,08	10	129	142	1300	1500	3,11	3,18	3,11	1	a
					100		100	11	20						100	13	20						1	a
2014	5269	Dés de jambon	Ham cubes	1	100000	6,84	100000	108	116	11000000	11000000	7,04	7,04	7,04	100000	112	117	12000000	11000000	7,08	7,04	7,08	1	a
					1000000		1000000	17	9						1000000	17	9						1	a
2014	698	Suprême de cabillaud	Ready to reheat meal (cod)	1	10	1,30*	10	Petrifilm test blue (no colony visible)		100*	300*	2,00*	2,48*	2,00*	10	10	15	100	160	2,00	2,20	2,00	1	a
					100		100	1+ µcolonies?	3+ µcolonies?						100	1	3						1	a
2014	699	Pâté en croûte	Ready to eat meal (Pâté)	1	100	4,11	100	93	97	9400	10000	3,97	4,00	3,97	100	93	99	9400	10000	3,97	4,00	3,97	1	a
					1000		1000	10	14						1000	10	15						1	a
2014	700	Terrine de tête persillée	Delicatessen	1	1000	4,66	1000	42	52	41000	55000	4,61	4,74	4,61	1000	42	43	42000	47000	4,62	4,67	4,62	1	a
					10000		10000	3	9						10000	4	9						1	a
2014	701	Terrine de noix de Saint Jacques	Scallops terrine	1	100	3,64	100	45	30	4100	3500	3,61	3,54	3,61	100	45	30	4200	3500	3,62	3,54	3,62	1	a
					1000		1000	0	8						1000	1	8						1	a
2014	702	Terrine de saumon	Salmon terrine	1	100	3,92	100	76	65	7500	6400	3,88	3,81	3,88	100	66	85	6500	7900	3,81	3,90	3,81	1	a
					1000		1000	7	5						1000	6	2						1	a
2014	1355	Salade pâtes , poulet crudités	Deli salad (Chicken, pasta)	1	100	5,08	100	>150	>150	38000	83000	4,58	4,92	4,58	100	>150	>150	76000	92000	4,88	4,96	4,88	1	a
					1000		1000	68	83	N'	N'	N'	N'	N'	1000	76	92						1	a
2014	1356	Salade surimi, carottes thon	Deli salad (surimi, carrots)	1	100	4,43	100	>150	>150	26000	26000	4,41	4,41	4,41	100	>150	>150	37000	31000	4,57	4,49	4,57	1	a
					1000		1000	26	26	N'	N'	N'	N'	N'	1000	37	31						1	a
2014	1357	Salade poulet, parmesan, crouton	Deli salad (Chicken, cheese)	1	10	2,89	10	29	36	320	370	2,51	2,57	2,51	10	41	42	430	470	2,63	2,67	2,63	1	a
					100		100	6	5						100	6	10						1	a
2014	1365	Quenelles nature	Ready to reheat meal (egg based)	1	1000	5,46	1000	>150	>150	170000	160000	5,23	5,20	5,23	1000	>150	>150	280000	300000	5,45	5,48	5,45	1	a
					10000		10000	17	16	N'	N'	N'	N'	N'	10000	28	30						1	a
2014	1366	Ravioles au chèvre	Fresh pasta	1	1000	5,20	1000	118	107	120000	110000	5,08	5,04	5,08	1000	122	104	120000	110000	5,08	5,04	5,08	1	a
					10000		10000	13	17						10000	13	17						1	a
2014	3955	Lardons fumés	Sliced smoked bacon	1	100000	7,66	100000	210	132	10000000	13000000	7,00	7,11	7,00	100000	>150	>150	14000000	20000000	7,15	7,30	7,15	1	b
					1000000		1000000	10	14						1000000	14	20						1	b
2014	3960	Filets de poulet	Chicken fillet	1	1000	>6,18	1000	>150	>150	>1500000	>1500000	>6,18	>6,18	>6,18	1000	>150	>150	>1500000	>1500000	>6,18	>6,18	>6,18	1	b
					10000		10000	>150	>150						10000	>150	>150						1	b
2014	4963	Saumon fumé	Smoked salmon	1	1000	4,52	1000	24	14	22000	13000	4,34	4,11	4,34	1000	19	28	18000	25000	4,26	4,40	4,26	1	b
					10000		10000	0	0						10000	1	0						1	b
2014	4964	Saumon fumé	Smoked salmon	1	100	4,18	100	110	133	11000	13000	4,04	4,11	4,04	100	123	139	12000	14000	4,08	4,15	4,08	1	b
					1000		1000	6	12						1000	7	12						1	b
2014	5268	Harengs fumés nature	Smoked herring	2	100	3,92	100	71	72	6900	7300	3,84	3,86	3,84	100	77	77	7500	7800	3,88	3,89	3,88	1	b
					1000		1000	5	8						1000	5	9						1	b
2014	1348	Sushi saumon	Ready to eat meal (Salmon and rice)	1	100	5,11	100	>150	>150	110000	99000	5,04	5,00	5,04	100	>150	>150	110000	110000	5,04	5,04	5,04	1	b
					1000		1000	107	99						1000	111	106						1	b
2014	1349	Maki saumon cru aneth	Ready to eat meal (Salmon and rice)	1	100	4,11	100	82	93	8000	9500	3,90	3,98	3,90	100	104	111	11000	11000	4,04	4,04	4,04	1	b
					1000		1000	6	11						1000	14	12						1	b
2014	5263	Fond de veau	Culinary product (veal)	2	10	1,70	10	0	3	<10	30*	<1,00	1,48*	1,48*	10	1	3	10*	30*	1,00*	1,48*	1,48*	1	c
					100	Ne	100	1	0						100	1	0						1	c

Year of
analysis

MEAT AND FISH PRODUCTS																							
N° sample	Sample (French name)	Sample	Reference method: ISO 21527			Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate																	
						25°C for 60h								25°C for 72h									
			Part 1 or 2	Dilution	log (cfu/g)	Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)			Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)				
					Kept		Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept		Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept		
5264	Fumet de poisson	Culinary product (fish)	2	10	2,86	10	44	37	480	370	2,68	2,57	2,68	10	25	20	260	230	2,41	2,36	2,41		
492	Nuoc Mam	Nuoc Mam	2	100	4,08	100	60	84	6100	8500	3,79	3,93	3,79	100	3	5	8900	10000	3,95	4,00	3,95		
				1000		1000	7	10						1000	89	101						9	12
493	Viandox	Culinary product (meat)	2	10	1,70 Ne	10	0	1	<10	10*	<1,00	1,00*	<1,00	10	0	1	<10	10*	<1,00	1,00*	<1,00		
				100		100	0	0						100	0	0							
494	Fond de veau	Culinary product (veal)	2	10	3,15	10	117	112	1100	1100	3,04	3,04	3,04	10	125	123	1200	1200	3,08	3,08	3,08		
				100		100	5	11						100	9	11							
495	Cœur de bouillon	Culinary product (beef)	2	100	4,77	10	0	0	<10	<10	<1,00	<1,00	<1,00	10	>150µ(ND)	>150µ(ND)	<1000	<1000	<3,00	<3,00	<3,00		
				1000		100	0	0						100	0	0							
1613	Fond de veau	Culinary product (veal)	2	10	1,78 Ne	10	5		50 Ne		1,70 Ne		1,70 Ne	10	5		50 Ne		1,70		1,70 Ne		
				100		100	0							100	0								
1615	Fond de veau	Culinary product (veal)	2	10	1,95 Ne	10	5		50 Ne		1,70 Ne		1,70 Ne	10	5		50 Ne		1,70		1,70 Ne		
				100		100	1							100	1								
1616	Fumet de poisson	Culinary product (fish)	2	10	2,56	10	31		310		2,49		2,49	10	31		310		2,49		2,49		
				100		100	3							100	3								

Category

Type

Year of
analysis

DAIRY PRODUCTS																						
N° sample	Sample (French name)	Sample	Reference method: ISO 21527			Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate																
						25°C for 60h								25°C for 72h								
			Part 1 or 2	Dilution	log (cfu/g)	Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)			Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)			
					Kept		Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept		Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept	
3324	Emmenthal râpé	Grated cheese	1	100	5,26	100	>150	>150	91000	75000	4,96	4,88	4,96	100	>150	>150	94000	81000	4,97	4,91	4,97	
				1000	N'	1000	91	75	N'	N'	N'	N'		1000	94	81	N'	N'	N'	N'	N'	
3435	Mix râpé	Grated cheese	2	100000	6,51	100000	17	26	1800000	2400000	6,26	6,38	6,26	100000	17	30	1900000	2700000	6,28	6,43	6,28	
				1000000		1000000	3	0						1000000	4	0						
3436	Emmenthal râpé	Grated cheese	1	100000	6,32	10000	145	147	1500000	1500000	6,18	6,18	6,18	100000	17	14	1500000	1500000	6,18	6,18	6,18	
				1000000		1000000	15	13						1000000	0	2						
3950	Fromage Liegen fristikgae	Cheese	1	100000	7,67	100000	>150	>150	36000000	34000000	7,56	7,53	7,56	100000	>150	>150	40000000	34000000	7,60	7,53	7,60	
				1000000		1000000	36	34						1000000	40	34						
3951	Fromage de chèvre	Goat cheese	1	10000	6,46	10000	187	219	1100000	1200000	6,04	6,08	6,04	10000	>150	>150	1500000	1400000	6,18	6,15	6,18	
				100000		100000	11	12						100000	15	14						
3952	Emmental français râpé	Grated cheese	1	100000	>8,18	100000	>150	>150	>150000000	>150000000	>8,18	>8,18	>8,18	100000	>150	>150	>150000000	>150000000	>8,18	>8,18	>8,18	
				1000000		1000000	>150	>150						1000000	>150	>150						
3953	Parmesan	Parmesan	1	100000	>8,18	100000	>150	>150	>150000000	>150000000	>8,18	>8,18	>8,18	100000	>150	>150	>150000000	>150000000	>8,18	>8,18	>8,18	
				1000000		1000000	>150	>150						1000000	>150	>150						
3700	Beurre	Butter	1	10000	<4,00	10000	0	0	<10000	<10000	<4,00	<4,00	<4,00	10000	0	0	<10000	<10000	<4,00	<4,00	<4,00	
				100000		100000	0	0						100000	0	0						
4337	Yaourt nature	Yoghourt	1	100	3,58	100	12	23	1300	2200	3,11	3,34	3,11	100	12	24	2100	2500	3,32	3,40	3,32	
				1000		1000	2	1						1000	11	3						
4338	Yaourt nature au lait entier	Whole milk yoghourt	1	100	4,00	100	103	93	10000	8700	4,00	3,94	4,00	100	103	94	10000	8800	4,00	3,94	4,00	
				1000		1000	11	3						1000	11	3						
4339	Yaourt nature au lait entier	Whole milk yoghourt	1	1000	>6,18	1000	>150	>150	>1500000	>1500000	>6,18	>6,18	>6,18	1000	>150	>150	>1500000	>1500000	>6,18	>6,18	>6,18	
				10000		10000	>150	>150						10000	>150	>150						
4340	Yaourt fermier 0%	Yoghurt (0% fat)	1	1000	5,38	1000	150	193	150000	200000	5,18	5,30	5,18	1000	155	200	160000	200000	5,20	5,30	5,20	
				10000		10000	19	20						10000	19	20						
4341	Yaourt fermier au lait entier	Whole milk yoghourt	1	10000	5,91	10000	64	49	620000	470000	5,79	5,67	5,79	10000	64	50	620000	480000	5,79	5,68	5,79	
				100000		100000	4	3						100000	4	3						
4342	Yaourt nature	Yoghourt	1	100000	6,40	100000	24	23	2600000	2300000	6,41	6,36	6,41	100000	24	23	2600000	2300000	6,41	6,36	6,41	
				1000000		1000000	5	2						1000000	5	2						
4343	Yaourt nature	Yoghourt	1	10	2,26	10	4	4	40	40	1,60	1,60	1,60	10	5	6	50	60	1,70	1,78	1,70	
				100		100	1	0	Ne	Ne	Ne	Ne	Ne	100	3	0	Ne	Ne	Ne	Ne	Ne	
4344	Fromage blanc velouté	White cheese	1	10000	5,51	1000	247	229	240000	230000	5,38	5,36	5,38	1000	>150	>150	180000	220000	5,26	5,34	5,26	
				100000		10000	16	21						10000	18	22	N'	N'	N'	N'	N'	
4350	Fromage frais	Fresh cheese	1	1000	5,77	1000	>150	>150	490000	430000	5,69	5,63	5,69	1000	>150	>150	490000	430000	5,69	5,63	5,69	
				10000		10000	49	43	N'	N'	N'	N'	N'	10000	49	43	N'	N'	N'	N'	N'	
5270	Tiramisu	Tiramisu	2	10	1,95	10	8	7	80	70	1,90	1,85	1,90	10	8	7	80	70	1,90	1,85	1,90	
				100	Ne	100	1	1	Ne	Ne	Ne	Ne	Ne	100	1	1	Ne	Ne	Ne	Ne	Ne	
372	Caséinate	Caseinate	2	100	3,04	10	56	64	550	630	2,74	2,80	2,74	10	63	76	670	760	2,83	2,88	2,83	
				1000		100	4	5						100	11	7						
373	Lait écrémé en poudre	Skimmed milk powder	2	10	2,51	10	0	0	<10	<10	<1,00	<1,00	<1,00	10	5	1	50	10*	1,70	1,00*	1,70	
				100		100	0	0						100	0	0	Ne		Ne		Ne	
2650	Poudre de lait entier	Whole milk powder	2	10	2,28	10	12		110		2,04		2,04	10	12		110		2,04		2,04	
				100		100	0							100	0							
2651	Poudre de lait écrémé	Skim milk powder	2	10	1,78	10	2		20		1,30*		1,30*	10	2		20		1,30*		1,30*	
				100	Ne	100	0							100	0							
2652	Poudre de lait demi-écrémé	Half skim milk powder	2	10	1,85	10	5		50		1,70		1,70	10	5		50		1,70		1,70	
				100	Ne	100	0		Ne					100	0		Ne					
3163	Poudre de lait écrémé	Skim milk powder	2	100000	6,96	100000	78		7900000		6,90		6,90	100000	78		7900000		6,90		6,90	
				1000000		1000000	9							1000000	9							
3164	Poudre de lait demi-écrémé	Half skim milk powder	2	10000	6,00	10000	81		830000		5,92		5,92	10000	86		870000		5,94		5,94	
				100000		100000	10							100000	10							

Category

Type

Year of
analysis

EGG PRODUCTS																						
N° sample	Sample (French name)	Sample	Reference method: ISO 21527			Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate																
						25°C for 60h									25°C for 72h							
			Part 1 or 2	Dilution	log (cfu/g)	Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)			Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)			
					Kept		Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept		Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept	
3326	Pâtes aux œufs frais	Fresh pasta	1	10	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	
				100		100	0	0						100	0	0						
3437	Ravioles	Pasta	1	10	>4,18	10	>150	>150	>15000	>15000	>4,18	>4,18	>4,18	10	>150	>150	>15000	>15000	>4,18	>4,18	>4,18	
				100		100	>150	>150						100	>150	>150						
3959	Pâtes fraîches	Fresh pasta	1	10000	6,59	10000	>150	>150	4900000	5000000	6,69	6,70	6,69	10000	>150	>150	5100000	5500000	6,71	6,74	6,71	
				100000		100000	49	50						100000	51	55						
2909	Tagliatelles fraîches	Fresh pasta	1	100	3,40	100	37		3500		3,54		3,54	100	37		3600		3,56		3,56	
				1000		1000	2							1000	3							
2910	Tagliatelles aux œufs frais	Fresh pasta	1	100	3,43	100	33		3000		3,48		3,48	100	33		3000		3,48		3,48	
				1000		1000	0							1000	0							
2911	Fettuccini aux œufs frais	Fresh pasta	1	100	3,79	100	59		6400		3,81		3,81	100	59		6400		3,81		3,81	
				1000		1000	11							1000	11							
2912	Spaghetti aux œufs frais	Fresh pasta	1	1000	4,18	1000	15		15000		4,18		4,18	1000	15		15000		4,18		4,18	
				10000		10000	2							10000	2							
2913	Tagliatelles aux œufs frais	Fresh pasta	1	1000	4,56	1000	64		62000		4,79		4,79	1000	64		62000		4,79		4,79	
				10000		10000	4							10000	4							
1799	Tarte au citron meringuée	Pastry	1	100	2,95	100	7		700		2,85		2,85	100	7		700		2,85		2,85	
				1000	Ne	1000	1		Ne		Ne		Ne	1000	1		Ne		Ne		Ne	
1801	Mousse au chocolat	Chocolate mousse	1	10	1,70	10	1		10		1,00*		1,00*	10	1		10		1,00*		1,00*	
				100	Ne	100	1							100	1							
2560	Pâte à crêpe	Pancake mixture	1	100	3,43	100	74		7200		3,86		3,86	100	75		7300		3,86		3,86	
				1000		1000	5							1000	5							
2561	Quenelles natures	Quenelles	1	100	3,98	100	21		2000		3,30		3,30	100	21		2100		3,32		3,32	
				1000		1000	1							1000	2							
2562	Pâte à crêpe	Pancake mixture	1	100	3,26	100	55		5800		3,76		3,76	100	58		6100		3,79		3,79	
				1000		1000	9							1000	9							
2914	Crème aux œufs à la vanille	Egg cream	1	100	3,18	100	23		2300		3,36		3,36	100	23		2300		3,36		3,36	
				1000		1000	2							1000	2							
2915	Flan	Pudding	1	10	2,98	10	132		1300		3,11		3,11	10	134		1300		3,11		3,11	
				100		100	13							100	13							
2916	Clafoutis à la cerise	Clafoutis	1	100	4,08	100	65		6500		3,81		3,81	100	65		6500		3,81		3,81	
				1000		1000	7							1000	7							
2917	Crème brûlée	Custard	1	100	4,04	100	181		18000		4,26		4,26	100	181		18000		4,26		4,26	
				1000		1000	12							1000	12							
2918	Crème anglaise	Custard	1	1000	4,71	1000	43		42000		4,62		4,62	1000	43		42000		4,62		4,62	
				10000		10000	3							10000	3							
370	Poudre de blanc d'œuf	Egg white powder	2	100	3,53	100	21	18	2200	1700	3,34	3,23	3,34	100	25	20	2500	1900	3,40	3,28	3,40	
				1000		1000	3	1						1000	3	1						
371	Poudre d'œuf entier	Whole egg powder	2	1000	4,34	100	94	109	10000	11000	4,00	4,04	4,00	100	104	112	11000	10000	4,04	4,00	4,04	
				10000		10000	18	14						1000	20	14						
2654	Blanc d'œuf en poudre	Egg white powder	2	10	2,67	10	1		10		1,00*		1,00*	10	1		10		1,00*		1,00*	
				100		100	0							100	0							
2655	Jaune d'œuf en poudre	Egg yolk powder	2	10	2,34	10	15		140		2,15		2,15	10	15		140		2,15		2,15	
				100		100	0							100	0							
2919	Poudre de jaune d'œuf	Egg yolk powder	2	10000	5,49	10000	22		230000		5,36		5,36	10000	26		260000		5,41		5,41	
				100000		100000	3							100000	3							
3165	Poudre de jaune d'œuf	Egg yolk powder	2	10	2,41	1000	29		30000		4,48		4,48	1000	29		30000		4,48		4,48	
				100		10000	4							10000	4							

FRUITS, VEGETABLES AND CEREALS																						
Year of analysis	N° sample	Sample (French name)	Sample	Reference method: ISO 21527			Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate															
				Part 1 or 2	Dilution	log (cfu/g) Kept	25°C for 60h							25°C for 72h								
							Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)			Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)		
								Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept		Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept
2014	3333	Coulis de framboise	Raspberry coulis	2	10	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	10	4	0	40	<10	1,60	<1,00	1,60
					100		100	0	0						100	0	0	Ne		Ne		Ne
2014	4114	Olives noires	Black olives	1	100	5,20	100	>150	>150	160000	150000	5,20	5,18	5,20	100	>150	>150	325000	341000	5,51*	5,33*	5,51*
					1000		1000	163	148						1000	325	341					
2014	4120	Jus de tomate	Tomato juice	1	100	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18
					1000		1000	>150	>150						1000	>150	>150					
2014	4346	Thé glacé pêche blanche	Ice tea	1	10	>4,18	1	/	/	20*	<10	1,30*	<1,00	1,30*	1	/	/	20	<10	1,30*	<1,00	1,30*
					100		10	2	0						10	2	0					
2014	4347	Jus d'ananas	Pine apple juice	1	10000	5,74	10000	>150	>150	3100000	3300000	6,49	6,52	6,49	10000	>150	>150	3300000	3300000	6,52	6,52	6,52
					100000		100000	31	33	N'	N'	N'	N'	N'	100000	33	33	N'	N'			
2014	4348	Jus 3 agrumes	Three citrus juice	1	1000000	7,67	1000000	48	46	46000000	44000000	7,66	7,64	7,66	1000000	49	46	47000000	44000000	7,67	7,64	7,67
					10000000		10000000	3	2						10000000	3	2					
2014	4962	Poivrons rouges surgelés	Frozen red peppers	1	10	2,04	10	9	9	90	90	1,95	1,95	1,95	10	11	10	110	100	2,04	2,00	2,04
					100		100	0	1	Ne	Ne	Ne	Ne	Ne	100	1	1					
2014	1350	Rolls aux légumes marinés	Ready to eat meal (Vegetables))	1	10	1,00*	10	3	1	30*	10*	1,48*	1,00*	1,48*	10	4	1	40	10	1,60	1,00*	1,60
					100		100	0	0						100	0	1	Ne		Ne		Ne
2014	1351	Mélange légumes 4ème gamme	Ready to eat vegetables	1	100	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18
					1000		1000	>150	>150						1000	>150	>150					
2014	1352	Carottes râpées	Sliced carrots	1	1000	4,88	1000	36	66	35000	65000	4,54	4,81	4,54	1000	48	82	46000	82000	4,66	4,91	4,66
					1000		10000	3	5						10000	3	8					
2014	1353	Chou blanc, carottes , céleri	Ready to eat vegetables	1	1000	4,95	1000	46	67	45000	67000	4,65	4,83	4,65	1000	55	77	54000	76000	4,73	4,88	4,73
					10000		10000	3	7						10000	4	7					
2014	1354	Pousses de soja	Sprouts	1	1000	5,18	1000	141	98	140000	100000	5,15	5,00	5,15	1000	144	100	140000	110000	5,15	5,04	5,15
					10000		10000	15	17						10000	15	18					
2014	1367	Oignons surgelés	Frozen onions	1	10	<1,00	10	3	5	30*	50	1,48*	1,70	1,70	10	3	5	30	50	1,48*	1,70	1,70
					100		100	0	0		Ne		Ne	Ne	100	0	0		Ne		Ne	Ne
2014	1368	Poivrons rouges	Red peppers	1	10	2,91	10	67	63	630	660	2,80	2,82	2,80	10	70	54	690	550	2,84	2,74	2,84
					100		100	2	10						100	6	6					
2014	1369	Poivrons verts	Green peppers	1	10	1,00*	10	1	1	10*	10*	1,00*	1,00*	1,00*	10	1	1	10	10	1,00*	1,00*	1,00*
					100		100	0	0						100	0	0					
2014	1370	Purée d'abricot	Apricot purée	1	100000	6,94	100000	64	68	6500000	6700000	6,81	6,83	6,81	100000	64	68	6500000	6700000	6,81	6,83	6,81
					1000000		1000000	8	6						1000000	8	6					
2014	1405	Mangues en morceaux	Pieces of mango	1	10000	6,08	10000	92	124	900000	1200000	5,95	6,08	5,95	10000	92	104	900000	1000000	5,95	6,00	5,95
					100000		100000	7	10						100000	7	10					
2014	3332	Cerises en bocaux	Cherry	2	10	1,00*	10	0	0	<10	<10	<1,00	<1,00	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00
					100		100	0	0						100	0	0					
2014	4115	Morilles déshydratées	Dehydrated morels	2	10000	5,69	10000	>150	>150	7300000	4400000	6,86	6,64	6,86	10000	>150	>150	9100000	8800000	6,96	6,94	6,96
					100000		100000	73	44						100000	91	88					
2014	4116	Raisins secs	Dehydrated grapes	2	10	2,15	10	4	7	40	70	1,60	1,85	1,60	10	8	5	80	50	1,90	1,70	1,90
					100		100	0	0	Ne	Ne	Ne	Ne	Ne	100	0	0	Ne	Ne	Ne	Ne	Ne
2014	4118	Farine Bio	Flour	2	10	3,18	10	9	6	90	60	1,95	1,78	1,78	10	3	13	30*	170	1,48*	2,23	2,23
					100		100	3	5	Ne	Ne	Ne	Ne	Ne	100	0	6					
2014	4345	Quinoa	Quinoa	2	10	3,18	10	99	70	960	740	2,98	2,87	2,98	10	144	78	1400	850	3,15	2,93	3,15
					100		100	7	11						100	9	15					
2014	4966	Thé vrac	Tee	2	10	2,04	10	2	6	20*	60	1,30*	1,78	1,78	10	3	6	30*	60	1,48*	1,78	1,78
					100		100	1	1		Ne		Ne	Ne	100	1	2		Ne		Ne	Ne
2014	5265	Farine de blé	Wheat flour	2	10	2,34	10	0	0	<10	<10	<1,00	<1,00	<1,00	10	0	1	<10	10*	<1,00	1,00*	<1,00
					100		100	0	0						100	0	0					
2014	5266	Farine T150	Wheat	2	10	2,83	10	2	9	20*	90	1,30*	1,95	1,95	10	19	28	240	340	2,38	2,53	2,53
					100		100	3	5		Ne		Ne	Ne	100	7	9					
2014	5267	Farine boulangère	Wheat	2	10	2,85	100	6	8	550	730	2,74	2,86	2,74	100	8	8	800	800	2,90	2,90	2,90
					100		1000	0	0						1000	0	0	Ne	Ne	Ne	Ne	Ne
2014	5587	Figues boyées et séchées	Ground dehydrated figs	2	10	>4,18	10	>150	>150	3200	3200	3,51	3,51	3,51	10	>150	>150	>15000	>1500	>4,18	>4,18	>4,18

Year of
analysis

FRUITS, VEGETABLES AND CEREALS																						
N° sample	Sample (French name)	Sample	Reference method: ISO 21527			Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate																
						25°C for 60h								25°C for 72h								
			Part 1 or 2	Dilution	log (cfu/g)	Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)			Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)			
					Kept		Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept		Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept	
				100		100	32	32	N'	N'	N'	N'	N'	100	>150	>150						
5588	Echalotes séchées	Dehydrated shallots	2	10	3,34	10	113	109	1200	1200	3,08	3,08	3,08	10	ND	ND	2300	2000	3,36	3,30	3,36	
				100		100	22	18				100	23	20	N'	N'	N'	N'				
5589	Oignons rissoles séchés	Dehydrated onions	2	10	3,15	10	74	75	850	760	2,93	2,88	2,93	10	ND	ND	1900	1200	3,28	3,08	3,28	
				100		100	19	9				100	19	12	N'	N'	N'	N'				
10	Sauce pesto	Dressing(pesto)	2	1000	5,04	1000	151	162	150000	170000	5,18	5,23	5,18	1000	151	162	150000	170000	5,18	5,23	5,18	
				10000	N'	10000	10	21				10000	10	21								
3697	Confiture de fraise	Strawberry jam	2	1000	4,87	1000	30	39	31000	37000	4,49	4,57	4,49	1000	38	46	38000	44000	4,58	4,64	4,58	
				10000		10000	4	2				10000	4	2								
3698	Purée de framboise	Raspberry purée	1	10	2,20	10	0	0	<10	<10	<1,00	<1,00	<1,00	10	17	17	160	170	2,20	2,23	2,20	
				100		100	0	0				100	1	2								
3699	Purée d'abricot	Apricot purée	1	10	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	
				100		100	0	0				100	0	0								
4119	Purée de framboises	Raspberries purée	1	100	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	
				1000		1000	>150	>150				1000	>150	>150								
4335	Double concentré de tomates	Tomato concentrate	2	100	5,08	100	>150	>150	88000	100000	4,94	5,00	4,94	100	>150	>150	88000	100000	4,94	5,00	4,94	
				1000		1000	88	104				1000	88	104	N'	N'						
4336	Miel bio	Honey	2	10	1,78	10	36	30	340	270	2,53	2,43	2,53	10	37	31	340	280	2,53	2,45	2,53	
				100	Ne	100	1	0				100	0	0								
4349	Confiture d'abricot	Apricot jam	2	10000	6,04	10000	86	83	870000	850000	5,94	5,93	5,94	10000	88	99	940000	1000000	5,97	6,00	5,97	
				100000		100000	10	11				100000	12	11								
4351	Mousseline de marrons	Chestnuts purée	1	100	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	100	>150	>150	>150000	>15000	>5,18	>5,18	>5,18	
				1000		1000	>150	>150				1000	>150	>150								
4965	Purée de figes	Fog purée	1	10	1,70	10	5	9	50	90	1,70	1,95	1,70	10	5	9	50	90	1,70	1,95	1,70	
				100	Ne	100	0	0	Ne	Ne	Ne	Ne	Ne	100	0	0	Ne	Ne	Ne	Ne	Ne	
5089	Purée de papaye surgelée	Frozen papaya purée	1	100	3,52	100	17	12	1700	1200	3,23	3,08	3,23	100	30	23	2900	2400	3,46	3,38	3,46	
				1000		1000	2	1				1000	2	3								
5090	Purée d'orange surgelée	Frozen orange purée	1	10	1,48*	10	3	0	40*	<10	1,60*	<1,00	1,60*	10	3	0	30*	<10	1,48*	<1,00	1,48*	
				100		100	0	0				100	0	0								
5091	Purée de figes violettes surgelée	Frozen fig purée	1	10	3,11	10	27	20	260	190	2,41	2,28	2,41	10	31	28	290	260	2,46	2,41	2,46	
				100		100	1	1				100	1	0								

Category

Type

Year of
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CHOCOLATE AND BAKERY PRODUCTS																						
N° sample	Sample (French name)	Sample	Reference method: ISO 21527			Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate																
						25°C for 60h								25°C for 72h								
			Part 1 or 2	Dilution	log (cfu/g)	Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)			Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)			
					Kept		Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept		Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept	
3325	Eclair à la vanille	Bakery product with custard	1	10	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	
				100		100	0	0						100	0	0						
3330	Pain de mie	Bread	2	10	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	
				100		100	0	0						100	0	0						
3331	Pâte à tarte	Puff pastry	1	10	1,60	10	0	0	<10	<10	<1,00	<1,00	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	
				100		100	0	0						100	0	0						
3334	Pain de mie	Bread	2	1000	5,61	1000	>150	>150	500000	640000	5,70	5,81	5,70	1000	>150	>150	640000	520000	5,81	5,72	5,81	
				10000	N'	10000	50	64	N'	N'	N'	N'	N'	10000	64	52	N'	N'	N'	N'	N'	
3433	Pâte sablée	Pasta	2	1000	3,70	1000	2	1	2000*	1000*	3,30*	3,00*	3,30*	1000	1	1	1000*	1000*	3,00*	3,00*	3,00*	
				10000	Ne	10000	0	0						10000	0	0						
3434	Pâte sablée	Pasta	2	100	3,15	100	12	15	1500	1500	3,18	3,18	3,18	100	14	17	1600	1600	3,20	3,20	3,20	
				1000		1000	4	1						1000	4	1						
3695	Mini Gâche	Bread	2	10000	<4,00	10000	0	0	<10000	<10000	<4,00	<4,00	<4,00	10000	0	0	<10000	<10000	<4,00	<4,00	<4,00	
				100000		100000	0	0						100000	0	0						
3696	Baguette	Bread	1	10000	<4,00	10000	0	0	<10000	<10000	<4,00	<4,00	<4,00	10000	0	0	<10000	<10000	<4,00	<4,00	<4,00	
				100000		100000	0	0						100000	0	0						
3954	Baguette Saint Pierre	Bread	1	1000	>6,18	1000	>150	>150	>1500000	>1500000	>6,18	>6,18	>6,18	1000	>150	>150	>1500000	>150000	>6,18	>6,18	>6,18	
				10000		10000	>150	>150						10000	>150	>150						
3956	Eclair à la vanille	Pastry	1	10000	>7,18	10000	>150	>150	>15000000	>15000000	>7,18	>7,18	>7,18	10000	>150	>150	>15000000	>15000000	>7,18	>7,18	>7,18	
				100000		100000	197	190						100000	>150	>150						
3957	Crêpe	Pancake	1	100	<2,00	100	0	0	<100	<100	<2,00	<2,00	<2,00	100	0	0	<100	<100	<2,00	<2,00	<2,00	
				1000		1000	0	0						1000	0	0						
3958	Pâte à tarte brisée	Puff pastry	1	10	2,91	10	10	13	145	145	2,16	2,16	2,16	10	24	25	264	264	2,42	2,42	2,42	
				100		100	6	3						100	5	4						
4113	Pain de mie	Bread	2	1000000	7,56	100000	145	171	14000000	17000000	7,15	7,23	7,15	1000000	15	21	15000000	25000000	7,18	7,40	7,18	
				1000000 0		1000000	13	18						1000000 0	1	6						
4117	Crêpe de froment	Pancake	1	100	5,08	100	>150	>150	79000	94000	4,90	4,97	4,90	100	>150	>150	94000	111000	4,97	5,05	4,97	
				1000		1000	79	94						1000	94	111						
1800	Baba au rhum	Pastry	1	10	2,72	10	39		400		2,60		2,60	10	41		420		2,62		2,62	
				100		100	5							100	5							
5088	Fourré de praline enrobage chocolat au lait	Cocoa based product	2	10	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	
				100		100	0	0						100	0	0						
5490	Fourrage pâte d'amande	Marzipan	2	10	1,00*	10	4	4	40	40	1,60	1,60	1,60	10	4	2	40	20*	1,60	1,30*	1,60	
				100		100	0	1	Ne	Ne	Ne	Ne	Ne	100	0	0	Ne		Ne		Ne	
1611	Pâte d'amande	Marzipan	2	10	1,78	10	4		40		1,60		1,60	10	4		40		1,60		1,60	
				100	Ne	100	0		Ne					100	0		Ne				Ne	
2659	Arachides sucrées	Sweet peanuts	2	10	2,70	10	17		160		2,20		2,20	10	21		210		2,32		2,32	
				100		100	1							100	2							
2660	Pâte d'amande	Marzipan	2	100	3,95	100	94		9300		3,97		3,97	100	114		11000		4,04		4,04	
				1000		1000	8							1000	12							
2920	Quatre-quart	Cake	2	100000	6,76	100000	49		4800000		6,68		6,68	100000	49		4800000		6,68		6,68	
				1000000		1000000	4							1000000	4							
2921	Gâteau breton	Cake	2	10000	5,54	10000	21		220000		5,34		5,34	10000	21		220000		5,34		5,34	
				100000		100000	3							100000	3							
5085	Crêpes fourrage cacao	Pancakes with cacao	2	10	3,30	10	55	74	610	830	2,79	2,92	2,79	10	62	90	700	1000	2,85	3,00	2,85	
				100		100	12	17						100	15	20						
5086	Crêpes nature	Pancakes	2	1000	4,20	100	137	162	14000	16000	4,15	4,20	4,15	100	137	18(-3)	14000	17000	4,15	4,23	4,15	
				10000		1000	12	18						1000	12	1(-4)						
5087	Crêpes de froment	Pancakes	1	1000	4,71	1000	43	55	41000	51000	4,61	4,71	4,61	1000	43	56	43000	52000	4,63	4,72	4,63	
				10000		10000	2	1						10000	4	1						
5261	Cacao	Cocoa powder	2	100	4,04	100	1	3	100*	300*	2,00*	2,48*	2,00*	100	7	10	700	1100	2,85	3,04	2,85	
				1000		1000	0	0						1000	3	2	Ne		Ne		Ne	

Year of
analysis

CHOCOLATE AND BAKERY PRODUCTS																						
N° sample	Sample (French name)	Sample	Reference method: ISO 21527			Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate																
						25°C for 60h								25°C for 72h								
			Part 1 or 2	Dilution	log (cfu/g)	Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)			Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)			
					Kept		Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept		Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept	
5262	Cacao	Cocoa powder	2	10	1,78 Ne	10	1	2	10*	20*	1,00*	1,30*	1,00*	10	2	2	20*	20*	1,30*	1,30*	1,30*	
				100		100	0	0						100	0	0						
5489	Ganache chocolat noir	Ganache (chocolate)	2	10	1,90 Ne	10	66	64	670	650	2,83	2,81	2,83	10	70	75	710	700	2,85	2,85	2,85	
				100		100	8	7						100	8	2						
5491	Fourrage café	Ganache(coffee)	2	10	1,00*	10	11	8	100	80	2,00	1,90	2,00	10	2	1	20*	10*	1,30*	1,00*	1,30*	
				100		100	0	0		Ne		Ne		100	0	0						
5492	Fourrage passion	Ganache (passion fruit)	2	10	1,60 Ne	10	10	6	90	60	1,95	1,78	1,95	10	4	10	40	91	1,60	1,96	1,60	
				100		100	0	0		Ne		Ne		100	0	0	Ne		Ne		Ne	
5687	Fourrage chocolat blanc	White chocolate filling	2	10000	7,08	10000	>150	>150	8100000	8500000	6,91	6,93	6,91	10000	>150	>150	9800000	11000000	6,99	7,04	6,99	
				100000		100000	81	85	N'	N'	N'	N'	N'	100000	98	105	N'	N'				
496	Sirop d'érable	Maple syrup	2	10	3,20	10	106	107	1100	1200	3,04	3,08	3,04	10	112	118	1200	1300	3,08	3,11	3,08	
				100		100	16	28						100	17	28						
497	Biscuits cuillère	Biscuits	2	1000	4,81	1000	52	56	54000	60000	4,73	4,78	4,73	1000	56	60	57000	64000	4,76	4,81	4,76	
				10000		10000	7	10						10000	7	10						

Category

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FEED STUFFS																						
N° sample	Sample (French name)	Sample	Reference method: ISO 21527			Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate																
						25°C for 60h								25°C for 72h								
			Part 1 or 2	Dilution	log (cfu/g)	Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)			Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)			
					Kept		Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept		Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept	
4967	Flocons de blé	Wheat flakes	2	10	3,15	10	59	54	650	560	2,81	2,75	2,81	10	54	95	560	970	2,75	2,99	2,75	
				100		100	12	7						100	7	12						
4968	Blé	Wheat	2	10	1,78	10	21	18	190	160	2,28	2,20	2,28	10	24	23	220	220	2,34	2,34	2,34	
				100	Ne	100	0	0						100	0	1						
4969	Aliment pour pondeuses	Feed stuff(hen)	2	100	3,30	100	36	51	3600	4800	3,56	3,68	3,56	100	40	51	4000	4900	3,60	3,69	3,60	
				1000		1000	4	2						1000	4	3						
5865	Aliment pour poules pondeuses	Feed for hens	2	10	2,81	10	11	17	150	250	2,18	2,40	2,18	10	ND	ND	700	600	2,85	2,78	2,85	
				100		100	5	10						100	7	6	Ne	Ne	Ne	Ne	Ne	
1612	Orge	Barley	2	10	2,34	10	27		290		2,46		2,46	10	27		290		2,46		2,46	
				100		100	5							100	5							
5260	Croquettes chaton	Kitten pellets	2	100	4,83	100	4	1	400	100*	2,60	2,00*	2,60	100	4	2	400	200*	2,60	2,30*	2,60	
				1000	N'	1000	0	1						1000	0	1	Ne		Ne		Ne	
5866	Croquettes pour chat	Pellets for cats	2	10	1,85	10	2	1	20*	10*	1,30*	1,00*	1,00*	10	3	4	30*	40	1,48*	1,60	1,60	
				100	Ne	100	1	1						100	1	1	Ne	Ne	Ne	Ne	Ne	
633	Complément alimentaire pour chien	Feed supplement for dog	2	10	3,08	10	119	100	1200	960	3,08	2,98	3,08	10	119	101	1200	990	3,08	3,00	3,08	
				100		100	12	6						100	12	8						
634	Complément alimentaire pour chien	Feed supplement for dog	2	100	3,72	100	81	60	8200	6500	3,91	3,81	3,91	100	60	81	6500	8200	3,81	3,91	3,81	
				1000		1000	9	12						1000	12	9						
635	Complément alimentaire pour chien	Feed supplement for dog	2	100	3,49	100	34	44	3300	4200	3,52	3,62	3,52	100	46	35	4400	3400	3,64	3,53	3,64	
				1000		1000	2	2						1000	2	2						
1614	Croquettes pour chat	Pallets for cat	2	10	1,48*	10	1		10		1,00*		1,00*	10	1		10		1,00*		1,00*	
				100		100	0							100	0							
2922	Croquettes pour chat (poulet/canard/légumes)	Pellets for cat (poultry /duck/vegetables)	2	10000	5,56	10000	16		170000		5,23		5,23	10000	23		250000		5,40		5,40	
				100000		100000	3							100000	4							
7	Saucisson pour chien	Sausage for dog	1	10	>4,18	10	>150	>150	>15000	>15000	>4,18	>4,18	>4,18	10	>150	>150	>15000	>15000	>4,18	>4,18	>4,18	
				100		100	>150	>150						100	>150	>150						
8	Saucisson pour chien	Sausage for dog	1	100	4,73	100	>150	>150	49000	51000	4,69	4,71	4,69	100	>150	>150	49000	51000	4,69	4,71	4,69	
				1000	N'	1000	49	51						1000	49	51						
9	Saucisson pour chien	Sausage for dog	1	10	4,18	10	>150	>150	12000	12000	4,08	4,08	4,08	10	>150	>150	12000	12000	4,08	4,08	4,08	
				100	N'	100	121	116						100	123	118						
631	Aliment complet pour chat(bœuf ,carotte)	Feed for cat (Beef, carrots)	1	10	2,97	10	53	58	560	560	2,75	2,75	2,75	10	58	53	560	560	2,75	2,75	2,75	
				100		100	9	3						100	3	9						
632	Aliment complet pour chat (veau, poivron)	Feed for cat (veal, pepper)	1	10	3,04	10	112	105	1100	1000	3,04	3,00	3,04	10	113	105	1100	1000	3,04	3,00	3,04	
				100		100	10	9						100	10	9						
2152	Pâté pour chat	Pâté for cat	1	100000	6,93	100000	36		3600000		6,56		6,56	100000	55		5500000		6,74		6,74	
				1000000		1000000	4							1000000	5							
2153	Pâté pour chat	Pâté for cat	1	100000	6,88	100000	27		2600000		6,41		6,41	100000	40		3800000		6,58		6,58	
				1000000		1000000	2							1000000	2							
2154	Pâté pour chat	Pâté for cat	1	100000	6,32	100000	16		1600000		6,20		6,20	100000	20		2000000		6,30		6,30	
				1000000		1000000	2							1000000	2							
2155	Pâté pour chien	Pâté for dog	1	1000	4,76	1000	33		35000		4,54		4,54	1000	34		36000		4,56		4,56	
				10000		10000	5							10000	6							

Category

Type

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analysis

PRODUCTION ENVIRONMENTAL SAMPLES																						
N° sample	Sample (French name)	Sample	Reference method:			Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate																
			ISO 21527			25°C for 60h									25°C for 72h							
			Part 1 or 2	Dilution	log (cfu/g)	Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)			Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)			
					Kept		Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept		Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept	
5485	Lingette table préparation madeleines	Wipe	2	10	3,00	10	56	30	560	300	2,75	2,48	2,75	10	37	37	420	380	2,62	2,58	2,62	
5486	Lingette environnement atelier pâtisserie	Wipe	2	100	3,76	100	5	3	460	480	2,66	2,68	2,66	100	9	5	490	400	2,69	2,60	2,69	
				100		10	45	47						100	7	6						
5487	Lingette environnement atelier pâtisserie	Wipe	2	10	4,26*	10	>150	>150	3500	1600	3,54	3,20	3,54	10	>150	>150	3500	1600	3,54	3,20	3,54	
				100		100	35	16						N'	N'	N'						100
5488	Lingette environnement atelier pâtisserie	Wipe	2	10	3,08	10	20	20	190	200	2,28	2,30	2,28	10	59	54	610	550	2,79	2,74	2,79	
5867	Ecouvillon (industrie boulangerie)	Swab (Bakery industry)	2	100	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	
				1000		1000	>150	>150						1000	>150	>150						
5868	Ecouvillon (industrie boulangerie)	Swab (Bakery industry)	2	100	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	
				1000		1000	>150	>150						1000	>150	>150						
5869	Ecouvillon (industrie boulangerie)	Swab (Bakery industry)	2	100	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	
				1000		1000	>150	>150						1000	>150	>150						
5870	Chiffonnette plaque à pain (industrie boulangerie)	Wipe (Bakery industry)	2	100	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	
				1000		1000	>150	>150						1000	>150	>150						
5871	Chiffonnette porte relevante (industrie boulangerie)	Wipe (Bakery industry)	2	100	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	
				1000		1000	>150	>150						1000	>150	>150						
5872	Chiffonnette joint banquette local batteur (industrie boulangerie)	Wipe (Bakery industry)	2	100	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	
				1000		1000	>150	>150						1000	>150	>150						
5873	Chiffonnette flexible batteur (industrie boulangerie)	Wipe (Bakery industry)	2	100	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	
				1000		1000	>150	>150						1000	>150	>150						
3166	Lingette (atelier pâtisserie)	Wipe (Bakery industry)	2	100000	7,08	100000	78		800000		5,90		5,90	100000	91		9300000		6,97		6,97	
				1000000		1000000	10							1000000	11							
3167	Lingette (atelier pâtisserie)	Wipe (Bakery industry)	2	1000	4,91	1000	30		31000		4,49		4,49	1000	43		43000		4,63		4,63	
				10000		10000	4							10000	4							
3168	Lingette (atelier pâtisserie)	Wipe (Bakery industry)	2	10	<1,00	10	1		10		1,00*		1,00*	10	1		10		1,00*		1,00*	
				100		100	0							100	0							
230	Poussières environnement laitier	Dusts (Dairy industry)	2	100	3,99	100	51	51	5000	5200	3,70	3,72	3,70	100	56	53	5900	5300	3,77	3,72	3,77	
				1000		1000	4	6						1000	9	5						
231	Poussières environnement laitier	Dusts (Dairy industry)	2	10000	5,71	10000	12	10	150000	91000	5,18	4,96	5,18	10000	10	6	120000	55000	5,08	4,74	5,08	
				100000		100000	4	0						100000	3	0						
232	Poussières environnement laitier	Dusts (Dairy industry)	2	100000	6,32	100000	19	18	1900000	2000000	6,28	6,30	6,28	100000	19	19	1900000	2100000	6,28	6,32	6,28	
				1000000		1000000	2	4						1000000	2	4						
233	Poussières environnement laitier	Dusts (Dairy industry)	2	1000	4,79	1000	28	35	29000	40000	4,46	4,60	4,60	1000	ND	ND	40000	30000*	4,60	4,48*	4,60	
				10000		10000	4	9						10000	4	3						
234	Poussières environnement industrie du chocolat	Dusts (chocolate industry)	2	10	3,15	10	ND	ND	400*	<100	2,60	<2,00	2,60	10	15	19	260	260	2,41	2,41	2,41	
				100		100	4	0						100	13	9						
3169	Déchets (atelier pâtisserie)	Waste (Bakery industry)	2	10000	5,98	10000	53		510000		5,71		5,71	10000	78		750000		5,88		5,88	
				100000		100000	3							100000	4							
3170	Déchets (atelier pâtisserie)	Waste (Bakery industry)	2	10	2,04	100	1		10		1,00*		1,00*	10	2		20		1,30*		1,30*	
				100		1000	0							100	0							
636	Eau de process foisonneuse	Process water	1	1	1,11	10	6	8	60	80	1,78	1,90	1,90	1	8	5	8	5	0,90	0,70	0,70	
				10		100	2	0						Ne	Ne	Ne						Ne
637	Eau de rinçage bac de stockage viande crue	Rinsing water	1	1	2,28	10	152	155	1400	1500	3,15	3,18	3,15	10	159	158	1500	1500	3,18	3,18	3,18	
				10		100	2	5						100	2	5						
638	Eau de process stéphan (fromage de chèvre)	Process water	1	10	2,46	10	35	32	360	350	2,56	2,54	2,56	10	35	32	360	350	2,56	2,54	2,56	
				100		100	4	6						100	4	6						
639	Eau de rinçage fabrication béchamel	Rinsing water	1	100	2,96	100	15	11	1600	1200	3,20	3,08	3,20	100	11	15	1200	1600	3,08	3,20	3,08	
				1000		1000	3	2						1000	2	3						
640	Eau de process pompe homogénéisateur	Process water	1	1	0,48*	0	0	0	<1	<1	<0,00	<0,00	<0,00	1	0	1	<1	1*	<0,00	0,00*	<0,00	
				10		10	0	0						10	0	0						

Category
Type

Year of
analysis

PRODUCTION ENVIRONMENTAL SAMPLES																					
N° sample	Sample (French name)	Sample	Reference method: ISO 21527			Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate															
			Part 1 or 2	Dilution	log (cfu/g) Kept	Dilution	25°C for 60h						25°C for 72h								
							cfu numerated		cfu/g (round number)		log (cfu/g)			Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)		
							Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept		Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept
2014	641	Eau de rinçage robot coupe	1	1	1,40	10	>150	>150	>15000	>15000	>4,18	>4,18	>4,18	10	>150	>150	>15000	>15000	>4,18	>4,18	>4,18
				10		100	>150	>150						100	>150	>150					
2014	1371	Eau de process	1	1000	5,99	1000	>150	>150	980000	790000	5,99	5,90	5,99	1000	>150	>150	1000000	810000	6,00	5,91	6,00
				10000		10000	98	79	N'	N'	N'	N'	N'	10000	101	81	N'	N'	N'	N'	N'

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Results 3 - Alternative method (25°C - 5 days)

Year of analysis	MEAT AND FISH PRODUCTS														Category	Type
	N° sample	Sample (French name)	Sample	Reference method: ISO 21527			Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate									
							25°C for 5 days									
				Part 1 or 2	Dilution	log (cfu/g) Kept	Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)				
Rep 1	Rep 2	Rep 1	Rep 2					Rep 1	Rep 2	Kept						
2014	3327	Allumettes de bacon	Bacon	1	10	2,36	10	32	21	330	250	2,52	2,40	2,52	1	a
					100		100	4	6						1	a
2014	3328	Lardons fumés	Smoked pork	1	10	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	1	a
					100		100	0	0						1	a
2014	3329	Filets de poulet fumé	Smoked chicken	1	10	1,00*	10	0	1	<10	10*	<1,00	1,00*	<1,00	1	a
					100		100	0	0						1	a
2014	4333	Dés de jambon	Ham cubes	1	10	1,70	10	6	8	60	80	1,78	1,90	1,78	1	a
					100	Ne	100	0	0	Ne	Ne	Ne	Ne	Ne	1	a
2014	4334	Dés de poulet	Poultry cubes	1	10	3,18	10	112	146	1100	1500	3,04	3,18	3,04	1	a
					100		100	11	22						1	a
2014	5269	Dés de jambon	Ham cubes	1	100000	6,84	100000	113	117	12000000	11000000	7,08	7,04	7,08	1	a
					1000000		1000000	18	9						1	a
2014	698	Suprême de cabillaud	Ready to reheat meal (cod)	1	10	1,30*	100	76	84	8000	8500	3,90	3,93	3,90	1	a
					100		1000	12	9						1	a
2014	699	Pâté en croûte	Ready to eat meal (Pâté)	1	100	4,11	100	93	99	8500	9800	3,93	3,99	3,93	1	a
					1000		1000	0	9						1	a
2014	700	Terrine de tête persillée	Delicatessen	1	1000	4,66	1000	42	53	42000	56000	4,62	4,75	4,62	1	a
					10000		10000	4	9						1	a
2014	701	Terrine de noix de Saint Jacques	Scallops terrine	1	100	3,64	100	45	30	4200	3500	3,62	3,54	3,62	1	a
					1000		1000	1	8						1	a
2014	702	Terrine de saumon	Salmon terrine	1	100	3,92	100	85	66	8400	6500	3,92	3,81	3,92	1	a
					1000		1000	7	6						1	a
2014	1355	Salade pâtes , poulet crudités	Deli salad (Chicken, pasta)	1	100	5,08	100	>150	>150	82000	100000	4,91	5,00	4,91	1	a
					1000		1000	82	101						1	a
2014	1356	Salade surimi, carottes thon	Deli salad (surimi, carrots)	1	100	4,43	100	>150	>150	51000	41000	4,71	4,61	4,71	1	a
					1000		1000	51	41						1	a
2014	1357	Salade poulet, parmesan, crouton	Deli salad (Chicken, cheese)	1	10	2,89	10	85	89	900	930	2,95	2,97	2,95	1	a
					100		100	14	13						1	a
2014	1365	Quenelles nature	Ready to reheat meal (egg based)	1	1000	5,46	1000	>150	>150	320000	330000	5,51	5,52	5,51	1	a
					10000		10000	32	33						1	a
2014	1366	Ravioles au chèvre	Fresh pasta	1	1000	5,20	1000	127	119	130000	130000	5,11	5,11	5,11	1	a
					10000		10000	13	19						1	a
2014	3955	Lardons fumés	Sliced smoked bacon	1	100000	7,66	100000	>150	>150	24000000	32000000	7,38	7,51	7,38	1	b
					1000000		1000000	24	32	N'	N'	N'	N'	N'	1	b
2014	3960	Filets de poulet	Chicken fillet	1	1000	>6,18	1000	>150	>150	>1500000	>1500000	>6,18	>6,18	>6,18	1	b
					10000		10000	>150	>150						1	b
2014	4963	Saumon fumé	Smoked salmon	1	1000	4,52	1000	21	28	21000	27000	4,32	4,43	4,32	1	b
					10000		10000	2	2						1	b
2014	4964	Saumon fumé	Smoked salmon	1	100	4,18	100	125	140	12000	14000	4,08	4,15	4,08	1	b
					1000		1000	7	14						1	b

MEAT AND FISH PRODUCTS														
Year of analysis	N° sample	Sample (French name)	Sample	Reference method: ISO 21527			Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate							
							25°C for 5 days							
				Part 1 or 2	Dilution	log (cfu/g) Kept	Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)		
								Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept
2014	5268	Harengs fumés nature	Smoked herring	2	100	3,92	100	77	79	7500	8100	3,88	3,91	3,88
					1000		1000	6	10					
2014	1348	Sushi saumon	Ready to eat meal (Salmon and rice)	1	100	5,11	100	>150	>150	110000	110000	5,04	5,04	5,04
					1000		1000	111	114					
2014	1349	Maki saumon cru aneth	Ready to eat meal (Salmon and rice)	1	100	4,11	100	113	123	12000	12000	4,08	4,08	4,08
					1000		1000	15	13					
2014	5263	Fond de veau	Culinary product (veal)	2	10	1,70	10	2	4	20*	40	1,30*	1,60	1,60
					100	Ne	100	1	0		Ne		Ne	Ne
2014	5264	Fumet de poisson	Culinary product (fish)	2	10	2,86	10	34	38	370	400	2,57	2,60	2,57
					100		100	7	6					
2014	492	Nuoc Mam	Nuoc Mam	2	100	4,08	100	92	103	9200	10000	3,96	4,00	3,96
					1000		1000	9	12					
2014	493	Viandox	Culinary product (meat)	2	10	1,70	10	1	1	10*	10*	1,00*	1,00*	1,00*
					100	Ne	100	0	0					
2014	494	Fond de veau	Culinary product (veal)	2	10	3,15	10	125	128	1200	1300	3,08	3,11	3,08
					100		100	10	11					
2014	495	Cœur de bouillon	Culinary product (beef)	2	100	4,77	100	>150	>150	31000	32000	4,49	4,51	4,49
					1000		1000	31	32	N'	N'	N'	N'	N'
2018	1613	Fond de veau	Culinary product (veal)	2	10	1,78	10	5		50		1,70		1,70
					100	Ne	100	0		Ne				
2018	1615	Fond de veau	Culinary product (veal)	2	10	1,95	10	5		50		1,70		1,70
					100	Ne	100	1		Ne				
2018	1616	Fumet de poisson	Culinary product (fish)	2	10	2,56	10	31		320		2,51		2,51
					100		100	4						

Category
Type

DAIRY PRODUCTS														
Year of analysis	N° sample	Sample (French name)	Sample	Reference method: ISO 21527			Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate							
							25°C for 5 days							
				Part 1 or 2	Dilution	log (cfu/g) Kept	Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)		
								Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept
2014	3324	Emmenthal râpé	Grated cheese	1	100	5,26	100	>150	>150	130000	110000	5,11	5,04	5,11
					1000	N'	1000	125	110	N'	N'	N'	N'	N'
2014	3435	Mix râpé	Grated cheese	2	100000	6,51	100000	17	30	1900000	2700000	6,28	6,43	6,28
					1000000		1000000	4	0					
2014	3436	Emmenthal râpé	Grated cheese	1	100000	6,32	100000	17	14	1500000	1500000	6,18	6,18	6,18
					1000000		1000000	0	2					
2014	3950	Fromage Liegen fristikgae	Cheese	1	100000	7,67	100000	>150	>150	40000000	34000000	7,60	7,53	7,60
					1000000		1000000	40	34					
2014	3951	Fromage de chèvre	Goat cheese	1	10000	6,46	10000	>150	>150	1500000	1400000	6,18	6,15	6,18
					100000		100000	15	14	N'	N'	N'	N'	N'
2014	3952	Emmental français râpé	Grated cheese	1	100000	>8,18	100000	>150	>150	>150000000	>150000000	>8,18	>8,18	>8,18
					1000000		1000000	>150	>150					
2014	3953	Parmesan	Parmesan	1	100000	>8,18	100000	>150	>150	>150000000	>150000000	>8,18	>8,18	>8,18
					1000000		1000000	>150	>150					
2014	3700	Beurre	Butter	1	10000	<4,00	10000	0	0	<10000	<10000	<4,00	<4,00	<4,00
					100000		100000	0	0					
2014	4337	Yaourt nature	Yoghourt	1	100	3,58	100	16	29	1600	2900	3,20	3,46	3,20
					1000		1000	2	3					
2014	4338	Yaourt nature au lait entier	Whole milk yoghourt	1	100	4,00	100	103	104	10000	9700	4,00	3,99	4,00
					1000		1000	11	3					
2014	4339	Yaourt nature au lait entier	Whole milk yoghourt	1	1000	>6,18	1000	>150	>150	>1500000	>1500000	>6,18	>6,18	>6,18
					10000		10000	>150	>150					
2014	4340	Yaourt fermier 0%	Yoghourt (0% fat)	1	1000	5,38	1000	155	200	160000	200000	5,20	5,30	5,20
					10000		10000	19	20					
2014	4341	Yaourt fermier au lait entier	Whole milk yoghourt	1	10000	5,91	10000	64	50	620000	480000	5,79	5,68	5,79
					100000		100000	5	3					
2014	4342	Yaourt nature	Yoghourt	1	100000	6,40	100000	24	25	2600000	2500000	6,41	6,40	6,41
					1000000		1000000	5	2					
2014	4343	Yaourt nature	Yoghourt	1	10	2,26	10	5	6	50	60	1,70	1,78	1,70
					100		100	3	0	Ne	Ne	Ne	Ne	Ne
2014	4344	Fromage blanc velouté	White cheese	1	10000	5,51	1000	>150	>150	190000	240000	5,28	5,38	5,28
					100000		10000	19	24	N'	N'	N'	N'	N'
2014	4350	Fromage frais	Fresh cheese	1	1000	5,77	1000	>150	>150	520000	450000	5,72	5,65	5,72
					10000		10000	52	45	N'	N'	N'	N'	N'
2014	5270	Tiramisu	Tiramisu	2	10	1,95	10	9	7	90	70	1,95	1,85	1,95
					100	Ne	100	1	1	Ne	Ne	Ne	Ne	Ne
2014	372	Caséinate	Caseinate	2	100	3,04	10	69	83	630	820	2,80	2,91	2,80
					1000		100	0	7					
2014	373	Lait écrémé en poudre	Skimmed milk powder	2	10	2,51	10	6	7	60	70	1,78	1,85	1,78
					100		100	1	0	Ne	Ne	Ne	Ne	Ne
2018	2650	Poudre de lait entier	Whole milk powder	2	10	2,28	10	12		120		2,08		2,08
					100		100	1						

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DAIRY PRODUCTS														
Year of analysis	N° sample	Sample (French name)	Sample	Reference method: ISO 21527			Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate							
							25°C for 5 days							
				Part 1 or 2	Dilution	log (cfu/g) Kept	Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)		
								Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept
2018	2651	Poudre de lait écrémé	Skim milk powder	2	10	1,78	10	2		20		1,30		1,30
					100	Ne	100	0						
2018	2652	Poudre de lait demi-écrémé	Half skim milk powder	2	10	1,85	10	5		50		1,70		1,70
					100	Ne	100	0		Ne				
2018	3163	Poudre de lait écrémé	Skim milk powder	2	100000	6,96	100000	81		8300000		6,92		6,92
					1000000		1000000	10						
2018	3164	Poudre de lait demi-écrémé	Half skim milk powder	2	10000	6,00	10000	87		890000		5,95		5,95
					100000		100000	11						

Category
Type

EGG PRODUCTS														
Year of analysis	N° sample	Sample (French name)	Sample	Reference method: ISO 21527			Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate							
							25°C for 5 days							
				Part 1 or 2	Dilution	log (cfu/g) Kept	Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)		
								Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept
2014	3326	Pâtes aux œufs frais	Fresh pasta	1	10	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00
					100		100	0	0					
2014	3437	Ravioles	Pasta	1	10	>4,18	10	>150	>150	>15000	>15000	>4,18	>4,18	>4,18
					100		100	>150	>150					
2014	3959	Pâtes fraîches	Fresh pasta	1	10000	6,59	10000	>150	>150	5200000	6000000	6,72	6,78	6,72
					100000		100000	52	60	N'	N'	N'	N'	N'
2018	2909	Tagliatelles fraîches	Fresh pasta	1	100	3,40	100	37		3600		3,56		3,56
					1000		1000	3						
2018	2910	Tagliatelles aux œufs frais	Fresh pasta	1	100	3,43	100	33		3000		3,48		3,48
					1000		1000	0						
2018	2911	Fettuccini aux œufs frais	Fresh pasta	1	100	3,79	100	59		6400		3,81		3,81
					1000		1000	11						
2018	2912	Spaghetti aux œufs frais	Fresh pasta	1	1000	4,18	1000	15		15000		4,18		4,18
					10000		10000	2						
2018	2913	Tagliatelles aux œufs frais	Fresh pasta	1	1000	4,56	1000	64		62000		4,79		4,79
					10000		10000	4						
2018	1799	Tarte au citron meringuée	Pastry	1	100	2,95	100	7		700		2,85		2,85
					1000	Ne	1000	1		Ne		Ne		Ne
2018	1801	Mousse au chocolat	Chocolate mousse	1	10	1,70	10	1		10		1,00*		1,00*
					100	Ne	100	1						
2018	2560	Pâte à crêpe	Pancake mixture	1	100	3,43	100	97		9400		3,97		3,97
					1000		1000	6						
2018	2561	Quenelles natures	Quenelles	1	100	3,98	100	21		2100		3,32		3,32
					1000		1000	2						
2018	2562	Pâte à crêpe	Pancake mixture	1	100	3,26	100	122		13000		4,11		4,11
					1000		1000	18						
2018	2914	Crème aux œufs à la vanille	Egg cream	1	100	3,18	100	23		2300		3,36		3,36
					1000		1000	2						
2018	2915	Flan	Pudding	1	10	2,98	10	134		1300		3,11		3,11
					100		100	13						
2018	2916	Clafoutis à la cerise	Clafoutis	1	100	4,08	100	67		6700		3,83		3,83
					1000		1000	7						
2018	2917	Crème brûlée	Custard	1	100	4,04	100	181		18000		4,26		4,26
					1000		1000	12						
2018	2918	Crème anglaise	Custard	1	1000	4,71	1000	43		42000		4,62		4,62
					10000		10000	3						
2014	370	Poudre de blanc d'œuf	Egg white powder	2	100	3,53	100	25	22	2500	2100	3,40	3,32	3,40
					1000		1000	3	1					
2014	371	Poudre d'œuf entier	Whole egg powder	2	1000	4,34	100	105	114	11000	12000	4,04	4,08	4,04
					10000		1000	20	14					
2018	2654	Blanc d'œuf en poudre	Egg white powder	2	10	2,67	10	24		260		2,41		2,41
					100		100	4						

Category Type

EGG PRODUCTS														
Year of analysis	N° sample	Sample (French name)	Sample	Reference method: ISO 21527			Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate							
							25°C for 5 days							
				Part 1 or 2	Dilution	log (cfu/g)	Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)		
						Kept		Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept
2018	2655	Jaune d'œuf en poudre	Egg yolk powder	2	10	2,34	10	16		160		2,20		2,20
					100		100	1						
2018	2919	Poudre de jaune d'œuf	Egg yolk powder	2	10000	5,49	10000	26		260000		5,41		5,41
					100000		100000	3						
2018	3165	Poudre de jaune d'œuf	Egg yolk powder	2	10	2,41	1000	29		30000		4,48		4,48
					100		10000	4						

Category

Type

Year of analysis	FRUITS, VEGETABLES AND CEREALS															Category	Type
	N° sample	Sample (French name)	Sample	Reference method: ISO 21527			Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate										
							25°C for 5 days										
				Part 1 or 2	Dilution	log (cfu/g) Kept	Dilution	cfu numerated Rep 1 Rep 2		cfu/g (round number) Rep 1 Rep 2		log (cfu/g) Rep 1 Rep 2 Kept					
2014	4345	Quinoa	Quinoa	2	10 100	3,18	10 100	147 18	94 25	1500	1100	3,18	3,04	3,18	4	b	
2014	4966	Thé vrac	Tee	2	10 100	2,04	10 100	5 1	7 3	50 Ne	70 Ne	1,70 Ne	1,85 Ne	1,85 Ne	4	b	
2014	5265	Farine de blé	Wheat flour	2	10 100	2,34	10 100	0 0	1 0	<10	10*	<1,00	1,00*	<1,00	4	b	
2014	5266	Farine T150	Wheat	2	10 100	2,83	10 100	23 7	37 9	270	420	2,43	2,62	2,62	4	b	
2014	5267	Farine boulangère	Wheat	2	10 100	2,85	100 1000	8 1	8 0	820	730	2,91	2,86	2,91	4	b	
2014	5587	Figues boyées et séchées	Ground dehydrated figs	2	10 100	>4,18	10 100	>150 >150	>150 >150	>15000	>1500	>4,18	>4,18	>4,18	4	b	
2014	5588	Echalotes séchées	Dehydrated echallots	2	10 100	3,34	10 100	ND 23	ND 20	2300 N'	2000 N'	3,36 N'	3,30 N'	3,36 N'	4	b	
2014	5589	Oignons rissolés séchés	Dehydrated onions	2	10 100	3,15	10 100	ND 19	ND 13	1900 N'	1300 N'	3,28 N'	3,11 N'	3,28 N'	4	b	
2014	10	Sauce pesto	Dressing(pesto)	2	1000 10000	5,04 N'	1000 10000	164 14	171 23	160000	180000	5,20	5,26	5,20	4	b	
2014	3697	Confiture de fraise	Strawberry jam	2	1000 10000	4,87	1000 10000	39 5	48 4	40000	47000	4,60	4,67	4,60	4	c	
2014	3698	Purée de framboise	Raspberry purée	1	10 100	2,20	10 100	18 3	20 2	190	200	2,28	2,30	2,28	4	c	
2014	3699	Purée d'abricot	Apricot purée	1	10 100	<1,00	10 100	0 0	0 0	<10	<10	<1,00	<1,00	<1,00	4	c	
2014	4119	Purée de framboises	Raspberries purée	1	100 1000	>5,18	100 1000	>150 >150	>150 >150	>150000	>150000	>5,18	>5,18	>5,18	4	c	
2014	4335	Double concentré de tomates	Tomato concentrate	2	100 1000	5,08	100 1000	>150 88	>150 104	88000 N'	100000 N'	4,94 N'	5,00 N'	4,94 N'	4	c	
2014	4336	Miel bio	Honey	2	10 100	1,78 Ne	10 100	37 0	32 0	340	290	2,53	2,46	2,53	4	c	
2014	4349	Confiture d'abricot	Apricot jam	2	10000 100000	6,04	10000 100000	96 12	106 12	980000	1100000	5,99	6,04	5,99	4	c	
2014	4351	Mousseline de marrons	Chestnuts purée	1	100 1000	>5,18	100 1000	>150 >150	>150 >150	>150000	>15000	>5,18	>5,18	>5,18	4	c	
2014	4965	Purée de figues	Fog purée	1	10 100	1,70 Ne	10 100	7 0	14 4	70 Ne	160	1,85	2,20	1,85	4	c	
2014	5089	Purée de papaye surgelée	Frozen papaya purée	1	100 1000	3,52	100 1000	33 3	31 4	3300	3200	3,52	3,51	3,52	4	c	
2014	5090	Purée d'orange surgelée	Frozen orange purée	1	10 100	1,48*	10 100	5 0	1 0	50 Ne	10*	1,70 Ne	1,00*	1,70 Ne	4	c	
2014	5091	Purée de figes violettes surgelée	Frozen fig purée	1	10 100	3,11	10 100	31 3	54 2	310	510	2,49	2,71	2,49	4	c	

CHOCOLATE AND BAKERY PRODUCTS														
Year of analysis	N° sample	Sample (French name)	Sample	Reference method: ISO 21527			Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate							
							25°C for 5 days							
				Part 1 or 2	Dilution	log (cfu/g) Kept	Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)		
								Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept
2018	2921	Gâteau breton	Cake	2	10000	5,54	10000	21		220000		5,34		5,34
					100000		100000	3						
2014	5085	Crêpes fourrage cacao	Pancakes with cacao	2	10	3,30	10	64	98	700	1100	2,85	3,04	2,85
					100		100	16	23					
2014	5086	Crêpes nature	Pancakes	2	1000	4,20	100	138	18(-3)	14000	17000	4,15	4,23	4,15
					10000		1000	14	1(-4)					
2014	5087	Crêpes de froment	Pancakes	1	1000	4,71	1000	45	56	45000	52000	4,65	4,72	4,65
					10000		10000	4	1					
2014	5261	Cacao	Cocoa powder	2	100	4,04	100	22	29	2500	3100	3,40	3,49	3,40
					1000		1000	5	5					
2014	5262	Cacao	Cocoa powder	2	10	1,78	10	2	2	20*	20*	1,30*	1,30*	1,30*
					100	Ne	100	0	0					
2014	5489	Ganache chocolat noir	Ganache (chocolate)	2	10	1,90	10	ND	ND	1200	200*	3,08	2,30*	3,08
					100	Ne	100	12	2	N'		N'		N'
2014	5491	Fourrage café	Ganache(coffee)	2	10	1,00*	10	ND	ND	ND	ND	ND	ND	ND
					100		100	0	0					
2014	5492	Fourrage passion	Ganache (passion fruit)	2	10	1,60	10	ND	ND	ND	ND	ND	ND	ND
					100	Ne	100	0	0					
2014	5687	Fourrage chocolat blanc	White chocolate filling	2	10000	7,08	10000	>150	>150	10000000	11000000	7,00	7,04	7,00
					100000		100000	102	1110	N'	N'			
2014	496	Sirop d'érable	Maple syrup	2	10	3,20	10	112	118	1200	1300	3,08	3,11	3,08
					100		100	17	28					
2014	497	Biscuits cuillère	Biscuits	2	1000	4,81	1000	56	62	59000	66000	4,77	4,82	4,77
					10000		10000	9	11					

Category
Type

Year of analysis	FEED STUFFS														Category	Type
	N° sample	Sample (French name)	Sample	Reference method: ISO 21527			Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate									
							25°C for 5 days									
				Part 1 or 2	Dilution	log (cfu/g) Kept	Dilution	cfu numerated Rep 1 Rep 2		cfu/g (round number) Rep 1 Rep 2		log (cfu/g) Rep 1 Rep 2 Kept				
2014	4967	Flocons de blé	Wheat flakes	2	10 100	3,15	10 100	104 15	120 20	1100	1300	3,04	3,11	3,04	6	a
2014	4968	Blé	Wheat	2	10 100	1,78 Ne	10 100	24 0	7 1	220	70 Ne	2,34	1,85 Ne	2,34	6	a
2014	4969	Aliment pour pondeuses	Feed stuff(hen)	2	100 1000	3,30	100 1000	41 6	ND 4	4300	ND	3,63	ND	3,63	6	a
2014	5865	Aliment pour poules pondeuses	Feed for hens	2	10 100	2,81	10 100	ND 14	ND 10	1400 N'	1000 N'	3,15 N'	3,00 N'	3,15 N'	6	a
2018	1612	Orge	Barley	2	10 100	2,34	10 100	37 5		380		2,58		2,58	6	a
2014	5260	Croquettes chaton	Kitten pellets	2	100 1000	4,83 N'	100 1000	>150 40	>150 23	40000 N'	23000 N'	4,60	4,36	4,60	6	b
2014	5866	Croquettes pour chat	Pellets for cats	2	10 100	1,85 Ne	10 100	3 1	4 1	30*	40	1,48*	1,60 Ne	1,60 Ne	6	b
2014	633	Complément alimentaire pour chien	Feed supplement for dog	2	10 100	3,08	10 100	119 12	101 8	1200	990	3,08	3,00	3,08	6	b
2014	634	Complément alimentaire pour chien	Feed supplement for dog	2	100 1000	3,72	100 1000	81 9	60 12	8200	6500	3,91	3,81	3,91	6	b
2014	635	Complément alimentaire pour chien	Feed supplement for dog	2	100 1000	3,49	100 1000	35 2	46 2	3400	4400	3,53	3,64	3,53	6	b
2018	1614	Croquettes pour chat	Pallets for cat	2	10 100	1,48*	10 100	2 0		20		1,30*		1,30*	6	b
2018	2922	Croquettes pour chat (poulet/canard/légumes)	Pellets for cat (poultry /duck/vegetables)	2	10000 100000	5,56	10000 100000	33 7		360000		5,56		5,56	6	b
2014	7	Saucisson pour chien	Sausage for dog	1	10 100	>4,18	10 100	>150 >150	>150	>15000	>15000	>4,18	>4,18	>4,18	6	c
2014	8	Saucisson pour chien	Sausage for dog	1	100 1000	4,73 N'	100 1000	>150 49	>150 53	49000	53000	4,69	4,72	4,69	6	c
2014	9	Saucisson pour chien	Sausage for dog	1	10 100	4,18 N'	10 100	>150 123	>150 118	12000	12000	4,08	4,08	4,08	6	c
2014	631	Aliment complet pour chat(bœuf ,carotte)	Feed for cat (Beef, carrots)	1	10 100	2,97	10 100	58 3	53 9	560	560	2,75	2,75	2,75	6	c
2014	632	Aliment complet pour chat (veau, poivron)	Feed for cat (veal, pepper)	1	10 100	3,04	10 100	113 10	105 9	1100	1000	3,04	3,00	3,04	6	c
2018	2152	Pâté pour chat	Pâté for cat	1	100000 1000000	6,93	100000 1000000	56 5		5500000		6,74		6,74	6	c
2018	2153	Pâté pour chat	Pâté for cat	1	100000 1000000	6,88	100000 1000000	41 2		3900000		6,59		6,59	6	c
2018	2154	Pâté pour chat	Pâté for cat	1	100000 1000000	6,32	100000 1000000	20 3		2100000		6,32		6,32	6	c
2018	2155	Pâté pour chien	Pâté for dog	1	1000 10000	4,76	1000 10000	34 6		36000		4,56		4,56	6	c

PRODUCTION ENVIRONMENTAL SAMPLES														
Year of analysis	N° sample	Sample (French name)	Sample	Reference method: ISO 21527			Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate							
							25°C for 5 days							
				Part 1 or 2	Dilution	log (cfu/g) Kept	Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)		
								Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept
2018	3170	Déchets (atelier pâtisserie)	Waste (Bakery industry)	2	10	2,04	10	6		60		1,78		1,78
					100		100	1		Ne		Ne		Ne
2014	636	Eau de process foisonneuse	Process water	1	1	1,11	1	5	11	5	10	0,70	1,00	1,00
					10		10	2	0	Ne		Ne		
2014	637	Eau de rinçage bac de stockage viande crue	Rinsing water	1	1	2,28	10	164	170	1500	1600	3,18	3,20	3,18
					10		100	2	6					
2014	638	Eau de process stéphan (fromage de chèvre)	Process water	1	10	2,46	10	35	32	360	350	2,56	2,54	2,56
					100		100	4	6					
2014	639	Eau de rinçage fabrication béchamel	Rinsing water	1	100	2,96	100	15	11	1600	1200	3,20	3,08	3,20
					1000		1000	3	2					
2014	640	Eau de process pompe homogénéisateur	Process water	1	1	0,48*	1	15	10	14	9	1,15	0,95	1,15
					10		10	0	0					
2014	641	Eau de rinçage robot coupe	Rinsing water	1	1	1,40	10	>150	>150	>15000	>15000	>4,18	>4,18	>4,18
					10		100	>150	>150					
2014	1371	Eau de process	Process water	1	1000	5,99	1000	>150	>150	1000000	960000	6,00	5,98	6,00
					10000		10000	103	96	N'	N'	N'	N'	N'

Category
Type

Results 4 - Alternative method: summary results (25°C - 60 h, 72 h and 5 days))

Summary results - Incubation: 25°C										
MEAT AND FISH PRODUCTS										
Year of analysis	N° sample	Sample (French name)	Sample	Reference method: ISO 21527		Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate			Category	Type
						60h	72h	5 days		
				Part 1 or 2	log (cfu/g) Kept	log (cfu/g) Kept	log (cfu/g) Kept	log (cfu/g) Kept		
2014	3327	Allumettes de bacon	Bacon	1	2,36	<1,00	2,34	2,52	1	a
2014	3328	Lardons fumés	Smoked pork	1	<1,00	<1,00	<1,00	<1,00	1	a
2014	3329	Filets de poulet fumé	Smoked chicken	1	1,00*	<1,00	<1,00	<1,00	1	a
2014	4333	Dés de jambon	Ham cubes	1	1,70	1,60	1,70	1,78	1	a
2014	4334	Dés de poulet	Poultry cubes	1	3,18	3,08	3,11	3,04	1	a
2014	5269	Dés de jambon	Ham cubes	1	6,84	7,04	7,08	7,08	1	a
2014	698	Suprême de cabillaud	Ready to reheat meal (cod)	1	1,30*	2,00*	2,00	3,90	1	a
2014	699	Pâté en croûte	Ready to eat meal (Pâté)	1	4,11	3,97	3,97	3,93	1	a
2014	700	Terrine de tête persillée	Delicatessen	1	4,66	4,61	4,62	4,62	1	a
2014	701	Terrine de noix de Saint Jacques	Scallops terrine	1	3,64	3,61	3,62	3,62	1	a
2014	702	Terrine de saumon	Salmon terrine	1	3,92	3,88	3,81	3,92	1	a
2014	1355	Salade pâtes , poulet crudités	Deli salad(Chicken, pasta)	1	5,08	4,58	4,88	4,91	1	a
2014	1356	Salade surimi, carottes thon	Deli salad(surimi, carrots)	1	4,43	4,41	4,57	4,71	1	a
2014	1357	Salade poulet, parmesan, croustillon	Deli salad(Chicken, cheese)	1	2,89	2,51	2,63	2,95	1	a
2014	1365	Quenelles nature	Ready to reheat meal (egg based)	1	5,46	5,23	5,45	5,51	1	a
2014	1366	Ravioles au chèvre	Fresh pasta	1	5,20	5,08	5,08	5,11	1	a
2014	3955	Lardons fumés	Sliced smoked bacon	1	7,66	7,00	7,15	7,38	1	b
2014	3960	Filets de poulet	Chicken fillet	1	>6,18	>6,18	>6,18	>6,18	1	b
2014	4963	Saumon fumé	Smoked salmon	1	4,52	4,34	4,26	4,32	1	b
2014	4964	Saumon fumé	Smoked salmon	1	4,18	4,04	4,08	4,08	1	b
2014	5268	Harengs fumés nature	Smoked herring	2	3,92	3,84	3,88	3,88	1	b
2014	1348	Sushi saumon	Ready to eat meal (Salmon and rice)	1	5,11	5,04	5,04	5,04	1	b
2014	1349	Maki saumon cru aneth	Ready to eat meal (Salmon and rice)	1	4,11	3,90	4,04	4,08	1	b
2014	5263	Fond de veau	Culinary product (veal)	2	1,70	1,48*	1,48*	1,60	1	c
2014	5264	Fumet de poisson	Culinary product (fish)	2	2,86	2,68	2,41	2,57	1	c
2014	492	Nuoc Mam	Nuoc Mam	2	4,08	3,79	3,95	3,96	1	c
2014	493	Viandox	Culinary product (meat)	2	1,70	<1,00	<1,00	1,00*	1	c
2014	494	Fond de veau	Culinary product (veal)	2	3,15	3,04	3,08	3,08	1	c
2014	495	Cœur de bouillon	Culinary product (beef)	2	4,77	<1,00	<3,00	4,49	1	c
2018	1613	Fond de veau	Culinary product (veal)	2	1,78	1,70	1,70	1,70	1	c
2018	1615	Fond de veau	Culinary product (veal)	2	1,95	1,70	1,70	1,70	1	c
2018	1616	Fumet de poisson	Culinary product (fish)	2	2,56	2,49	2,49	2,51	1	c

Summary results - Incubation: 25°C										
DAIRY PRODUCTS										
Year of analysis	N° sample	Sample (French name)	Sample	Reference method: ISO 21527		Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate			Category	Type
				Part 1 or 2	log (cfu/g) Kept	60h	72h	5 days		
						log (cfu/g) Kept	log (cfu/g) Kept	log (cfu/g) Kept		
2014	3324	Emmenthal râpé	Grated cheese	1	5,26	4,96	4,97	5,11	2	a
2014	3435	Mix râpé	Grated cheese	2	6,51	6,26	6,28	6,28	2	a
2014	3436	Emmenthal râpé	Grated cheese	1	6,32	6,18	6,18	6,18	2	a
2014	3950	Fromage Liegen fristikgae	Cheese	1	7,67	7,56	7,60	7,60	2	a
2014	3951	Fromage de chèvre	Goat cheese	1	6,46	6,04	6,18	6,18	2	a
2014	3952	Emmental français râpé	Grated cheese	1	>8,18	>8,18	>8,18	>8,18	2	a
2014	3953	Parmesan	Parmesan	1	>8,18	>8,18	>8,18	>8,18	2	a
2014	3700	Beurre	Butter	1	<4,00	<4,00	<4,00	<4,00	2	b
2014	4337	Yaourt nature	Yoghourt	1	3,58	3,11	3,32	3,20	2	b
2014	4338	Yaourt nature au lait entier	Whole milk yoghurt	1	4,00	4,00	4,00	4,00	2	b
2014	4339	Yaourt nature au lait entier	Whole milk yoghurt	1	>6,18	>6,18	>6,18	>6,18	2	b
2014	4340	Yaourt fermier 0%	Youghourt(0% fat)	1	5,38	5,18	5,20	5,20	2	b
2014	4341	Yaourt fermier au lait entier	Whole milk yoghurt	1	5,91	5,79	5,79	5,79	2	b
2014	4342	Yaourt nature	Yoghourt	1	6,40	6,41	6,41	6,41	2	b
2014	4343	Yaourt nature	Yoghourt	1	2,26	1,60	1,70	1,70	2	b
2014	4344	Fromage blanc velouté	White cheese	1	5,51	5,38	5,26	5,28	2	b
2014	4350	Fromage frais	Fresh cheese	1	5,77	5,69	5,69	5,72	2	b
2014	5270	Tiramisu	Tiramisu	2	1,95	1,90	1,90	1,95	2	b
2014	372	Caséinate	Caseinate	2	3,04	2,74	2,83	2,80	2	c
2014	373	Lait écrémé en poudre	Skimmed milk powder	2	2,51	<1,00	1,70	1,78	2	c
2018	2650	Poudre de lait entier	Whole milk powder	2	2,28	2,04	2,04	2,08	2	c
2018	2651	Poudre de lait écrémé	Skim milk powder	2	1,78	1,30*	1,30*	1,30	2	c
2018	2652	Poudre de lait demi-écrémé	Half skim milk powder	2	1,85	1,70	1,70	1,70	2	c
2018	3163	Poudre de lait écrémé	Skim milk powder	2	6,96	6,90	6,90	6,92	2	c
2018	3164	Poudre de lait demi-écrémé	Half skim milk powder	2	6,00	5,92	5,94	5,95	2	c

Summary results - Incubation: 25°C											
EGG PRODUCTS											
Year of analysis	N° sample	Sample (French name)	Sample	Reference method: ISO 21527*		Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate				Category	Type
						60h	72h	5 days			
				Part 1 or 2	log (cfu/g)	log (cfu/g)	log (cfu/g)	log (cfu/g)			
					Kept	Kept	Kept	Kept			
2014	3326	Pâtes aux œufs frais	Fresh pasta	1	<1,00	<1,00	<1,00	<1,00	3	a	
2014	3437	Ravioles	Pasta	1	>4,18	>4,18	>4,18	>4,18	3	a	
2014	3959	Pâtes fraîches	Fresh pasta	1	6,59	6,69	6,71	6,72	3	a	
2018	2909	Tagliatelles fraîches	Fresh pasta	1	3,40	3,54	3,56	3,56	3	a	
2018	2910	Tagliatelles aux œufs frais	Fresh pasta	1	3,43	3,48	3,48	3,48	3	a	
2018	2911	Fettuccini aux œufs frais	Fresh pasta	1	3,79	3,81	3,81	3,81	3	a	
2018	2912	Spaghetti aux œufs frais	Fresh pasta	1	4,18	4,18	4,18	4,18	3	a	
2018	2913	Tagliatelles aux œufs frais	Fresh pasta	1	4,56	4,79	4,79	4,79	3	a	
2018	1799	Tarte au citron meringuée	Pastry	1	2,95	2,85	2,85	2,85	3	b	
2018	1801	Mousse au chocolat	Chocolate mousse	1	1,70	1,00*	1,00*	1,00*	3	b	
2018	2560	Pâte à crêpe	Pancake mixture	1	3,43	3,86	3,86	3,97	3	b	
2018	2561	Quenelles natures	Quenelles	1	3,98	3,30	3,32	3,32	3	b	
2018	2562	Pâte à crêpe	Pancake mixture	1	3,26	3,76	3,79	4,11	3	b	
2018	2914	Crème aux œufs à la vanille	Egg cream	1	3,18	3,36	3,36	3,36	3	b	
2018	2915	Flan	Pudding	1	2,98	3,11	3,11	3,11	3	b	
2018	2916	Clafoutis à la cerise	Clafoutis	1	4,08	3,81	3,81	3,83	3	b	
2018	2917	Crème brûlée	Crème brûlée	1	4,04	4,26	4,26	4,26	3	b	
2018	2918	Crème anglaise	Custard	1	4,71	4,62	4,62	4,62	3	b	
2014	370	Poudre de blanc d'œuf	Egg white powder	2	3,53	3,34	3,40	3,40	3	c	
2014	371	Poudre d'œuf entier	Whole egg powder	2	4,34	4,00	4,04	4,04	3	c	
2018	2654	Blanc d'œuf en poudre	Egg white powder	2	2,67	1,00*	1,00*	2,41	3	c	
2018	2655	Jaune d'œuf en poudre	Egg yolk powder	2	2,34	2,15	2,15	2,20	3	c	
2018	2919	Poudre de jaune d'œuf	Egg yolk powder	2	5,49	5,36	5,41	5,41	3	c	
2018	3165	Poudre de jaune d'œuf	Egg yolk powder	2	2,41	4,48	4,48	4,48	3	c	

Summary results - Incubation: 25°C										
FRUITS, VEGETABLES AND CEREALS										
Year of analysis	N° sample	Sample (French name)	Sample	Reference method: ISO 21527		Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate			Category	Type
						60h	72h	5 days		
				Part 1 or 2	log (cfu/g) Kept	log (cfu/g) Kept	log (cfu/g) Kept	log (cfu/g) Kept		
2014	3333	Coulis de framboise	Raspberry coulis	2	<1,00	<1,00	1,60	1,60	4	a
2014	4114	Olives noires	Black olives	1	5,20	5,20	5,51*	5,51*	4	a
2014	4120	Jus de tomate	Tomato juice	1	>5,18	>5,18	>5,18	>5,18	4	a
2014	4346	Thé glacé pêche blanche	Ice tea	1	>4,18	1,30*	1,30*	1,30*	4	a
2014	4347	Jus d'ananas	Pine apple juice	1	5,74	6,49	6,52	6,62	4	a
2014	4348	Jus 3 agrumes	Three citrus juice	1	7,67	7,66	7,67	7,67	4	a
2014	4962	Poivrons rouges surgelés	Frozen red peppers	1	2,04	1,95	2,04	2,20	4	a
2014	1350	Rolls aux légumes marinés	Ready to eat meal (Vegetables))	1	1,00*	1,48*	1,60	1,60	4	a
2014	1351	Mélange légumes 4ème gamme	Ready to eat vegetables	1	>5,18	>5,18	>5,18	>5,18	4	a
2014	1352	Carottes râpées	Sliced carrots	1	4,88	4,54	4,66	4,81	4	a
2014	1353	Chou blanc, carottes , céleri	Ready to eat vegetables	1	4,95	4,65	4,73	4,77	4	a
2014	1354	Pousses de soja	Sprouts	1	5,18	5,15	5,15	5,20	4	a
2014	1367	Oignons surgelés	Frozen onions	1	<1,00	1,70	1,70	1,90	4	a
2014	1368	Poivrons rouges	Red peppers	1	2,91	2,80	2,84	2,90	4	a
2014	1369	Poivrons verts	Green peppers	1	1,00*	1,00*	1,00*	1,00*	4	a
2014	1370	Purée d'abricot	Apricot purée	1	6,94	6,81	6,81	6,81	4	a
2014	1405	Mangues en morceaux	Pieces of mango	1	6,08	5,95	5,95	5,96	4	a
2014	3332	Cerises en bocaux	Cherry	2	1,00*	<1,00	<1,00	<1,00	4	b
2014	4115	Morilles déshydratées	Dehydrated morels	2	5,69	6,86	6,96	6,97	4	b
2014	4116	Raisins secs	Dehydrated grapes	2	2,15	1,60	1,90	1,90	4	b
2014	4118	Farine Bio	Flour	2	3,18	1,78	2,23	2,53	4	b
2014	4345	Quinoa	Quinoa	2	3,18	2,98	3,15	3,18	4	b
2014	4966	Thé vrac	Tee	2	2,04	1,78	1,78	1,85	4	b
2014	5265	Farine de blé	Wheat flour	2	2,34	<1,00	<1,00	<1,00	4	b
2014	5266	Farine T150	Wheat	2	2,83	1,95	2,53	2,62	4	b
2014	5267	Farine boulangère	Wheat	2	2,85	2,74	2,90	2,91	4	b
2014	5587	Figues boyées et séchées	Ground dehydrated figs	2	>4,18	3,51	>4,18	>4,18	4	b
2014	5588	Echalottes séchées	Dehydrated shallots	2	3,34	3,08	3,36	3,36	4	b
2014	5589	Oignons rissoles séchés	Dehydrated onions	2	3,15	2,93	3,28	3,28	4	b
2014	10	Sauce pesto	Dressing(pesto)	2	5,04	5,18	5,18	5,20	4	b
2014	3697	Confiture de fraise	Strawberry jam	2	4,87	4,49	4,58	4,60	4	c
2014	3698	Purée de framboise	Raspberry purée	1	2,20	<1,00	2,20	2,28	4	c
2014	3699	Purée d'abricot	Apricot purée	1	<1,00	<1,00	<1,00	<1,00	4	c
2014	4119	Purée de framboises	Raspberries purée	1	>5,18	>5,18	>5,18	>5,18	4	c
2014	4335	Double concentré de tomates	Tomato concentrate	2	5,08	4,94	4,94	4,94	4	c
2014	4336	Miel bio	Honey	2	1,78	2,53	2,53	2,53	4	c
2014	4349	Confiture d'abricot	Apricot jam	2	6,04	5,94	5,97	5,99	4	c
2014	4351	Mousseline de marrons	Chestnuts purée	1	>5,18	>5,18	>5,18	>5,18	4	c
2014	4965	Purée de figes	Fog purée	1	1,70	1,70	1,70	1,85	4	c
2014	5089	Purée de papaye surgelée	Frozen papaye purée	1	3,52	3,23	3,46	3,52	4	c
2014	5090	Purée d'orange surgelée	Frozen orange purée	1	1,48*	1,60*	1,48*	1,70	4	c
2014	5091	Purée de figes violettes surgelée	Frozen fig purée	1	3,11	2,41	2,46	2,49	4	c

Summary results - Incubation: 25°C										
CHOCOLATE AND BAKERY PRODUCTS										
Year of analysis	N° sample	Sample (French name)	Sample	Reference method: ISO 21527		Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate			Category	Type
				Part 1 or 2	log (cfu/g)	log (cfu/g)	log (cfu/g)	log (cfu/g)		
					Kept	Kept	Kept	Kept		
2014	3325	Eclair à la vanille	Bakery product with custard	1	<1,00	<1,00	<1,00	<1,00	5	a
2014	3330	Pain de mie	Bread	2	<1,00	<1,00	<1,00	<1,00	5	a
2014	3331	Pâte à tarte	Puff pastry	1	1,60	<1,00	<1,00	<1,00	5	a
2014	3334	Pain de mie	Bread	2	5,61	5,70	5,81	5,81	5	a
2014	3433	Pâte sablée	Pasta	2	3,70	3,30*	3,00*	3,00*	5	a
2014	3434	Pâte sablée	Pasta	2	3,15	3,18	3,20	3,20	5	a
2014	3695	Mini Gâche	Bread	2	<4,00	<4,00	<4,00	<4,00	5	a
2014	3696	Baguette	Bread	1	<4,00	<4,00	<4,00	<4,00	5	a
2014	3954	Baguette Saint Pierre	Bread	1	>6,18	>6,18	>6,18	>6,18	5	a
2014	3956	Eclair à la vanille	Pastry	1	>7,18	>7,18	>7,18	>7,18	5	a
2014	3957	Crêpe	Pancake	1	<2,00	<2,00	<2,00	<2,00	5	a
2014	3958	Pâte à tarte brisée	Puff pastry	1	2,91	2,16	2,42	2,56	5	a
2014	4113	Pain de mie	Bread	2	7,56	7,15	7,18	7,18	5	a
2014	4117	Crêpe de froment	Pancake	1	5,08	4,90	4,97	4,97	5	a
2018	1800	Baba au rhum	Pastry	1	2,72	2,60	2,62	2,62	5	a
2014	5088	Fourré de praline enrobage chocolat au lait	Cocoa based product	2	<1,00	<1,00	<1,00	<1,00	5	b
2014	5490	Fourrage pâte d'amande	Marzipan	2	1,00*	1,60	1,60	ND	5	b
2018	1611	Pâte d'amande	Marzipan	2	1,78	1,60	1,60	1,70	5	b
2018	2659	Arachides sucrées	Sweet peanuts	2	2,70	2,20	2,32	2,52	5	b
2018	2660	Pâte d'amande	Marzipan	2	3,95	3,97	4,04	4,08	5	b
2018	2920	Quatre-quart	Cake	2	6,76	6,68	6,68	6,68	5	b
2018	2921	Gâteau breton	Cake	2	5,54	5,34	5,34	5,34	5	b
2014	5085	Crêpes fourrage cacao	Pancakes with cacao	2	3,30	2,79	2,85	2,85	5	c
2014	5086	Crêpes natures	Pancakes	2	4,20	4,15	4,15	4,15	5	c
2014	5087	Crêpes de froment	Pancakes	1	4,71	4,61	4,63	4,65	5	c
2014	5261	Cacao	Cocoa powder	2	4,04	2,00*	2,85	3,40	5	c
2014	5262	Cacao	Cocoa powder	2	1,78	1,00*	1,30*	1,30*	5	c
2014	5489	Ganache chocolat noir	Ganache (chocolate)	2	1,90	2,83	2,85	3,08	5	c
2014	5491	Fourrage café	Ganache(coffee)	2	1,00*	2,00	1,30*	ND	5	c
2014	5492	Fourrage passion	Ganache(passion fruit)	2	1,60	1,95	1,60	ND	5	c
2014	5687	Fourrage chocolat blanc	White chocolate filling	2	7,08	6,91	6,99	7,00	5	c
2014	496	Sirop d'érable	Maple syrup	2	3,20	3,04	3,08	3,08	5	c
2014	497	Biscuits cuillère	Biscuits	2	4,81	4,73	4,76	4,77	5	c

Summary results - Incubation: 25°C										
FEED STUFFS										
Year of analysis	N° sample	Sample (French name)	Sample	Reference method: ISO 21527		Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate			Category	Type
						60h	72h	5 days		
				Part 1 or 2	log (cfu/g) Kept	log (cfu/g) Kept	log (cfu/g) Kept	log (cfu/g) Kept		
2014	4967	Flocons de blé	Wheat flakes	2	3,15	2,81	2,75	3,04	6	a
2014	4968	Blé	Wheat	2	1,78	2,28	2,34	2,34	6	a
2014	4969	Aliment pour pondeuses	Feed stuff(hen)	2	3,30	3,56	3,60	3,63	6	a
2014	5865	Aliment pour poules pondeuses	Feed for hens	2	2,81	2,18	2,85	3,15	6	a
2018	1612	Orge	Barley	2	2,34	2,46	2,46	2,58	6	a
2014	5260	Croquettes chaton	Kitten pellets	2	4,83	2,60	2,60	4,60	6	b
2014	5866	Croquettes pour chat	Pellets for cats	2	1,85	1,00*	1,60	1,60	6	b
2014	633	Complément alimentaire pour chien	Feed supplement for dog	2	3,08	3,08	3,08	3,08	6	b
2014	634	Complément alimentaire pour chien	Feed supplement for dog	2	3,72	3,91	3,81	3,91	6	b
2014	635	Complément alimentaire pour chien	Feed supplement for dog	2	3,49	3,52	3,64	3,53	6	b
2018	1614	Croquettes pour chat	Pellets for cat	2	1,48*	1,00*	1,00*	1,30*	6	b
2018	2922	Croquettes pour chat (poulet/canard/légumes)	Pellets for cat (poultry/duck/vegetables)	2	5,56	5,23	5,40	5,56	6	b
2014	7	Saucisson pour chien	Sausage for dog	1	>4,18	>4,18	>4,18	>4,18	6	c
2014	8	Saucisson pour chien	Sausage for dog	1	4,73	4,69	4,69	4,69	6	c
2014	9	Saucisson pour chien	Sausage for dog	1	4,18	4,08	4,08	4,08	6	c
2014	631	Aliment complet pour chat(bœuf ,carotte)	Feed for cat (Beef, carrots)	1	2,97	2,75	2,75	2,75	6	c
2014	632	Aliment complet pour chat(veau, poivron))	Feed for cat (veal, pepper)	1	3,04	3,04	3,04	3,04	6	c
2018	2152	Pâté pour chat	Pâté for cat	1	6,93	6,56	6,74	6,74	6	c
2018	2153	Pâté pour chat	Pâté for cat	1	6,88	6,41	6,58	6,59	6	c
2018	2154	Pâté pour chat	Pâté for cat	1	6,32	6,20	6,30	6,32	6	c
2018	2155	Pâté pour chien	Pâté for dog	1	4,76	4,54	4,56	4,56	6	c

Summary results - Incubation: 25°C										
PRODUCTION ENVIRONMENTAL SAMPLES										
Year of analysis	N° sample	Sample (French name)	Sample	Reference method: ISO 21527		Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate			Category	Type
				Part 1 or 2	log (cfu/g)	60h	72h	5 days		
					Kept	log (cfu/g) Kept	log (cfu/g) Kept	log (cfu/g) Kept		
2014	5485	Lingette table préparation madeleines	Wipe	2	3,00	2,75	2,62	2,72	7	a
2014	5486	Lingette environnement atelier pâtisserie	Wipe	2	3,76	2,66	2,69	3,71	7	a
2014	5487	Lingette environnement atelier pâtisserie	Wipe	2	4,26*	3,54	3,54	4,18	7	a
2014	5488	Lingette environnement atelier pâtisserie	Wipe	2	3,08	2,28	2,79	2,81	7	a
2014	5867	Ecouvillon (industrie boulangerie)	Swab(Bakery industry)	2	>5,18	>5,18	>5,18	>5,18	7	a
2014	5868	Ecouvillon (industrie boulangerie)	Swab(Bakery industry)	2	>5,18	>5,18	>5,18	>5,18	7	a
2014	5869	Ecouvillon (industrie boulangerie)	Swab(Bakery industry)	2	>5,18	>5,18	>5,18	>5,18	7	a
2014	5870	Chiffonnette plaque à pain (industrie boulangerie)	Wipe (Bakery industry)	2	>5,18	>5,18	>5,18	>5,18	7	a
2014	5871	Chiffonnette porte relevante (industrie boulangerie)	Wipe (Bakery industry)	2	>5,18	>5,18	>5,18	>5,18	7	a
2014	5872	Chiffonnette joint banquette local batteur (industrie boulangerie)	Wipe (Bakery industry)	2	>5,18	>5,18	>5,18	>5,18	7	a
2014	5873	Chiffonnette flexible batteur (industrie boulangerie)	Wipe (Bakery industry)	2	>5,18	>5,18	>5,18	>5,18	7	a
2018	3166	Lingette (atelier pâtisserie)	Wipe (Bakery industry)	2	7,08	5,90	6,97	6,98	7	a
2018	3167	Lingette (atelier pâtisserie)	Wipe (Bakery industry)	2	4,91	4,49	4,63	4,78	7	a
2018	3168	Lingette (atelier pâtisserie)	Wipe (Bakery industry)	2	<1,00	1,00*	1,00*	1,00*	7	a
2014	230	Poussières environnement laitier	Dusts (Dairy industry)	2	3,99	3,70	3,77	3,81	7	b
2014	231	Poussières environnement laitier	Dusts (Dairy industry)	2	5,71	5,18	5,08	5,74	7	b
2014	232	Poussières environnement laitier	Dusts (Dairy industry)	2	6,32	6,28	6,28	6,28	7	b
2014	233	Poussières environnement laitier	Dusts (Dairy industry)	2	4,79	4,60	4,60	4,48*	7	b
2014	234	Poussières environnement industrie du chocolat	Dusts (chocolate industry)	2	3,15	2,60	2,41	2,69	7	b
2018	3169	Déchets (atelier pâtisserie)	Waste (Bakery industry)	2	5,98	5,71	5,88	5,98	7	b
2018	3170	Déchets (atelier pâtisserie)	Waste (Bakery industry)	2	2,04	1,00*	1,30*	1,78	7	b
2014	636	Eau de process foisonneuse	Process water	1	1,11	1,90	0,70	1,00	7	c
2014	637	Eau de rinçage bac de stockage viande crue	Rinsing water	1	2,28	3,15	3,18	3,18	7	c
2014	638	Eau de process stéphan (fromage de chèvre)	Process water	1	2,46	2,56	2,56	2,56	7	c
2014	639	Eau de rinçage fabrication béchamel	Rinsing water	1	2,96	3,20	3,08	3,20	7	c
2014	640	Eau de process pompe homogénéisateur	Process water	1	0,48*	<0,00	<0,00	1,15	7	c
2014	641	Eau de rinçage robot coupe	Rinsing water	1	1,40	>4,18	>4,18	>4,18	7	c
2014	1371	Eau de process	Process water	1	5,99	5,99	6,00	6,00	7	c

Results 5 - Alternative method (28°C - 60 h and 72 h)

Year of analysis	MEAT AND FISH PRODUCTS																					Category	Type
	N° sample	Sample (french name)	Sample	Reference method: ISO 21527	Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate																		
					28°C for 60h									28°C for 72h									
					Part 1 or 2	log (cfu/g) Kept	Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)			Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)			
						Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept		Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept			
2014	3327	Allumettes de bacon	Bacon	1	2,36	10	6	15	60	150	1,78	2,18	1,78	10	13	22	140	220	2,15	2,34	2,15	1	a
						100	0	1	Ne		Ne	Ne	100	2	2							1	a
2014	3328	Lardons fumés	Smoked pork	1	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	10	1	0	10*	<10	1,00*	<1,00	1,00*	1	a
						100	0	0					100	0	0							1	a
2014	3329	Filets de poulet fumé	Smoked chicken	1	1,00*	10	0	0	<10	<10	<1,00	<1,00	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	1	a
						100	0	0					100	0	0							1	a
2014	4333	Dés de jambon	Ham cubes	1	1,70	10	4	3	40	30	1,60	1,48*	1,60	10	4	4	40	40	1,60	1,60	1,60	1	a
					Ne	100	0	0	Ne	*	Ne	Ne	Ne	100	0	0	Ne	Ne	Ne	Ne	Ne	1	a
2014	4334	Dés de poulet	Poultry cubes	1	3,18	10	82	84	780	780	2,89	2,89	2,89	10	86	84	820	780	2,91	2,89	2,91	1	a
						100	4	2					100	4	2							1	a
2014	5269	Dés de jambon	Ham cubes	1	6,84	100000	84	75	8200000	7600000	6,91	6,88	6,91	100000	86	76	8400000	7900000	6,92	6,90	6,92	1	a
						1000000	6	9					1000000	6	11							1	a
2014	698	Suprême de cabillaud	Ready to reheat meal (cod)	1	1,30*	10	Petrifilm test blue		1100	1200	3,04	3,08	3,04	100	14	22	1400	2200	3,15	3,34	3,15	1	a
						100	11	12					1000	1	2							1	a
2014	699	Pâté en croûte	Ready to eat meal (Pâté)	1	4,11	100	113	98	11000	10000	4,04	4,00	4,04	100	113	98	11000	10000	4,04	4,00	4,04	1	a
						1000	10	14					1000	10	14							1	a
2014	700	Terrine de tête persillée	Delicatessen	1	4,66	1000	49	50	49000	46000	4,69	4,66	4,69	1000	49	50	49000	46000	4,69	4,66	4,69	1	a
						10000	5	1					10000	5	1							1	a
2014	701	Terrine de noix de Saint Jacques	Scallops terrine	1	3,64	100	36	34	3700	3500	3,57	3,54	3,57	100	36	24	3700	2500	3,57	3,40	3,57	1	a
						1000	5	5					1000	5	3							1	a
2014	702	Terrine de saumon	Salmon terrine	1	3,92	100	63	49	6900	4800	3,84	3,68	3,84	100	63	49	6900	4900	3,84	3,69	3,84	1	a
						1000	13	4					1000	13	5							1	a
2014	1355	Salade pâtes , poulet crudités	Deli salad(Chicken, pasta)	1	5,08	100	>150	>150	22000	22000	4,34	4,34	4,34	100	>150	>150	22000	22000	4,34	4,34	4,34	1	a
						1000	22	22					1000	22	22							1	a
2014	1356	Salade surimi, carottes thon	Deli salad(surimi, carrots)	1	4,43	100	73	80	7500	7800	3,88	3,89	3,88	100	73	80	7500	7800	3,88	3,89	3,88	1	a
						1000	10	6					1000	10	6							1	a
2014	1357	Salade poulet, parmesan, crouton	Deli salad(Chicken, cheese)	1	2,89	10	9	8	90	80	1,95	1,90	1,95	10	9	8	90	80	1,95	1,90	1,95	1	a
						100	4	0	Ne	Ne			100	4	0	Ne	Ne	Ne	Ne	Ne	Ne	1	a
2014	1365	Quenelles nature	Ready to reheat meal (egg based)	1	5,34	10	2	7	20*	70	1,30*	1,85	1,85	100	ND	ND	ND	ND	ND	ND	ND	1	a
						100	2	2		Ne		Ne	Ne	1000	0	0						1	a
2014	1366	Ravioles au chèvre	Fresh pasta	1	5,20	100	90	102	9600	10000	3,98	4,00	3,98	100	93	107	10000	11000	4,00	4,04	4,00	1	a
						1000	16	11					1000	17	12							1	a
2014	3955	Lardons fumés	Sliced smoked bacon	1	7,66	100000	188	/	12000000	6000000	7,08	6,78	7,08	100000	>150	>150	18000000	12000000	7,26	7,08	7,26	1	b
						1000000	12	6					1000000	18	12							1	b
2014	3960	Filets de poulet	Chicken fillet	1	>6,18	1000	>150	>150	>1500000	>1500000	>6,18	>6,18	>6,18	1000	>150	>150	>1500000	>1500000	>6,18	>6,18	>6,18	1	b
						10000	>150	>150					10000	>150	>150							1	b
2014	4963	Saumon fumé	Smoked salmon	1	4,52	1000	11	16	11000	15000	4,04	4,18	4,04	1000	21	24	21000	25000	4,32	4,40	4,32	1	b
						10000	1	0					10000	2	3							1	b
2014	4964	Saumon fumé	Smoked salmon	1	4,18	100	41	58	3900	5700	3,59	3,76	3,59	100	73	95	7400	9600	3,87	3,98	3,87	1	b
						1000	2	5					1000	8	11							1	b

Year of analysis	MEAT AND FISH PRODUCTS																					Category	Type
	N° sample	Sample (french name)	Sample	Reference method: ISO 21527	Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate																		
					28°C for 60h									28°C for 72h									
				Part 1 or 2	log (cfu/g) Kept	Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)			Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)				
			Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept		Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept				
2014	5268	Harengs fumés nature	Smoked herring	2	3,92	100	45	57	4500	5500	3,65	3,74	3,65	100	54	75	5600	7500	3,75	3,88	3,75	1	b
						1000	5	3						1000	8	7							
2014	1348	Sushi saumon	Ready to eat meal (Salmon and rice)	1	5,11	100	>150	>150	66000	61000	4,82	4,79	4,82	100	>150	>150	85000	82000	4,93	4,91	4,93	1	b
						1000	66	61						1000	85	82							
2014	1349	Maki saumon cru aneth	Ready to eat meal (Salmon and rice)	1	4,11	10	143	125	1400	1200	3,15	3,08	3,15	10	147	130	1500	1300	3,18	3,11	3,18	1	b
						100	9	10						100	20	10							
2014	5263	Fond de veau	Culinary product (veal)	2	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	10	1	0	10*	<10	1,00*	<1,00	1,00*	1	c
						100	0	0						100	2	0							
2014	5264	Fumet de poisson	Culinary product (fish)	2	2,86	10	12	13	110	130	2,04	2,11	2,04	10	20	15	190	160	2,28	2,20	2,28	1	c
						100	0	1						100	1	2							
2014	492	Nuoc Mam	Nuoc Mam	2	4,08	100	0	0	<100	<100	<2,00	<2,00	<2,00	100	1	0	100*	<100	2,00*	<2,00	2,00*	1	c
						1000	0	0						1000	0	0							
2014	493	Viandox	Culinary product (meat)	2	1,70 Ne	10	2	4	20*	40 Ne	1,30*	1,60 Ne	1,60 Ne	10	2	4	20*	40 Ne	1,30*	1,60 Ne	1,60 Ne	1	c
						100	0	0						100	0	0							
2014	494	Fond de veau	Culinary product (veal)	2	3,15	10	109	110	1100	1100	3,04	3,04	3,04	10	110	117	1100	1200	3,04	3,08	3,04	1	c
						100	7	9						100	7	10							
2014	495	Cœur de bouillon	Culinary product (beef)	2	4,77	10	μcolonies (ND)	μcolonies (ND)	ND	ND	ND	ND	ND	100	>150μ	>150μ	18000	23000	4,26	4,36	4,26	1	c
						100	0	0						1000	18	23							
2018	1613	Fond de veau	Culinary product (veal)	2	1,78 Ne	10	7		70		1,85		1,85	10	7		70		1,85		1,85	1	c
						100	1							100	1								
2018	1615	Fond de veau	Culinary product (veal)	2	1,95 Ne	10	6		60		1,78 Ne		1,78 Ne	10	6		60		1,78 Ne		1,78 Ne	1	c
						100	0							100	0								
2018	1616	Fumet de poisson	Culinary product (fish)	2	2,56	10	28		300		2,48		2,48	10	28		300		2,48		2,48	1	c
						100	5							100	5								

DAIRY PRODUCTS																							Category	Type
Year of analysis	N° sample	Sample (french name)	Sample	Reference method: ISO 21527	Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate																			
					28°C for 60h									28°C for 72h										
				Part 1 or 2	log (cfu/g) Kept	Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)			Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)					
Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept							
2014	3324	Emmenthal râpé	Grated cheese	1	5,26 N'	100	>150	>150	71000 N'	71000 N'	4,85 N'	4,85 N'	4,85 N'	100	>150	>150	77000 N'	75000 N'	4,89 N'	4,88 N'	4,89 N'	2	a	
2014	3435	Mix râpé	Grated cheese	2	6,51	10000	93	83	950000	820000	5,98	5,91	5,98	10000	123	116	1200000	1100000	6,08	6,04	6,08	2	a	
						100000	11	7						100000	13	7						2	a	
2014	3436	Emmenthal râpé	Grated cheese	1	6,32	10000	120	129	1300000	1300000	6,11	6,11	6,11	10000	123	136	1300000	1400000	6,11	6,15	6,11	2	a	
						100000	18	16						100000	18	16						2	a	
2014	3950	Fromage Liegen fristikgae	Cheese	1	7,67	100000	>150	>150	36000000	53000000	7,56	7,72	7,56	100000	>150	>150	37000000	53000000	7,57	7,72	7,57	2	a	
						1000000	36	53						1000000	37	53						2	a	
2014	3951	Fromage de chèvre	Goat cheese	1	6,46	10000	>150	>150	2400000	1900000	6,38	6,28	6,38	10000	>150	>150	2500000	2000000	6,40	6,30	6,40	2	a	
						100000	24	19						100000	25	20						2	a	
2014	3952	Emmental français râpé	Grated cheese	1	>8,18	100000	>150	>150	>150000000	>150000000	>8,18	>8,18	>8,18	100000	>150	>150	>150000000	>150000000	>8,18	>8,18	>8,18	2	a	
						1000000	>150	>150						1000000	>150	>150						2	a	
2014	3953	Parmesan	Parmesan	1	>8,18	100000	>150	>150	>150000000	>150000000	>8,18	>8,18	>8,18	100000	>150	>150	>150000000	>150000000	>8,18	>8,18	>8,18	2	a	
						1000000	>150	>150						1000000	>150	>150						2	a	
2014	3700	Beurre	Butter	1	<4,00	10000	0	0	<10000	<10000	<4,00	<4,00	<4,00	10000	0	0	<10000	<10000	<4,00	<4,00	<4,00	2	b	
						100000	0	0						100000	0	0						2	b	
2014	4337	Yaourt nature	Yoghourt	1	3,58	100	18	21	1700	2200	3,23	3,34	3,23	100	19	23	1800	2400	3,26	3,38	3,26	2	b	
						1000	1	3						1000	1	3						2	b	
2014	4338	Yaourt nature au lait entier	Whole milk yoghourt	1	4,00	100	81	103	8300	9700	3,92	3,99	3,92	100	84	104	8500	9900	3,93	4,00	3,93	2	b	
						1000	10	4						1000	10	5						2	b	
2014	4339	Yaourt nature au lait entier	Whole milk yoghourt	1	>6,18	1000	>150	>150	>1500000	>1500000	>6,18	>6,18	>6,18	1000	>150	>150	>1500000	>1500000	>6,18	>6,18	>6,18	2	b	
						10000	>150	>150						10000	>150	>150						2	b	
2014	4340	Yaourt fermier 0%	Yoghurt(0% fat)	1	5,38	1000	135	196	140000	180000 N'	5,15	5,26	5,15	1000	135	197	140000	180000	5,15	5,26	5,15	2	b	
						10000	23	18						10000	23	18						2	b	
2014	4341	Yaourt fermier au lait entier	Whole milk yoghourt	1	5,91	10000	60	39	580000	390000	5,76	5,59	5,76	10000	60	39	580000	390000	5,76	5,59	5,76	2	b	
						100000	4	4						100000	4	4						2	b	
2014	4342	Yaourt nature	Yoghourt	1	6,40	100000	21	25	2200000	2500000	6,34	6,40	6,34	100000	24	27	2500000	2800000	6,40	6,45	6,40	2	b	
						1000000	3	3						1000000	3	4						2	b	
2014	4343	Yaourt nature	Yoghourt	1	2,26	10	12	8	140	80 Ne	2,15	1,90	2,15	10	12	10	150	100	2,18	2,00	2,18	2	b	
						100	3	1						100	4	1						2	b	
2014	4344	Fromage blanc velouté	White cheese	1	5,51	1000	113	62	110000	670000	5,04	5,83	5,04	1000	116	90	110000	94000	5,04	4,97	5,04	2	b	
						10000	7	12						10000	9	13						2	b	
2014	4350	Fromage frais	Fresh cheese	1	5,77	1000	>150	>150	550000	430000	5,74	5,63	5,74	1000	>150	>150	550000 N'	430000 N'	5,74	5,63	5,74	2	b	
						10000	55	43						10000	55	43						2	b	
2014	5270	Tiramisu	Tiramisu	2	1,95 Ne	10	6	8	60 Ne	80 Ne	1,78 Ne	1,90 Ne	1,78 Ne	10	6	8	60 Ne	80 Ne	1,78 Ne	1,90 Ne	1,78 Ne	2	b	
						100	0	2						100	0	2						2	b	
2014	372	Caséinate	Caseinate	2	3,04	10	23	26	270	260	2,43	2,41	2,43	10	23	26	300	270	2,48	2,43	2,48	2	c	
						100	7	3						100	10	4						2	c	
2014	373	Lait écrémé en poudre	Skimmed milk powder	2	2,53	10	5	2	20*	50 Ne	1,30*	1,70 Ne	1,70 Ne	10	7	6	70 Ne	60 Ne	1,85 Ne	1,78 Ne	1,78 Ne	2	c	
						100	1	0						100	2	2						2	c	
2018	2650	Poudre de lait entier	Whole milk powder	2	2,28	10	4		40 Ne		1,60		1,60	10	4		40 Ne		1,60		1,60	2	c	
						100	0							100	0							2	c	
2018	2651	Poudre de lait écrémé	Skim milk powder	2	1,78	10	3		30		1,48*		1,48*	10	3		30		1,48*		1,48*	2	c	
						100	0							100	0							2	c	

DAIRY PRODUCTS																								
Year of analysis	N° sample	Sample (french name)	Sample	Reference method: ISO 21527		Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate																	Category	Type
						28°C for 60h							28°C for 72h											
				Part 1 or 2	log (cfu/g)	Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)			Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)					
					Kept		Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept		Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept			
2018	2652	Poudre de lait demi-écrémé	Half skim milk powder	2	1,85	10	5		50		1,70		1,70	10	5		50		1,70		1,70	2	c	
						100	0		Ne					100	0		Ne		Ne			2	c	
2018	3163	Poudre de lait écrémé	Skim milk powder	2	6,96	100000	74		7100000		6,85		6,85	100000	74		7100000		6,85		6,85	2	c	
						1000000	4							1000000	4							2	c	
2018	3164	Poudre de lait demi-écrémé	Half skim milk powder	2	6,00	10000	91		900000		5,95		5,95	10000	92		910000		5,96		5,96	2	c	
						100000	8							100000	8							2	c	

Year of analysis	EGG PRODUCTS																					Category	Type	
	N° sample	Sample (french name)	Sample	Reference method: ISO 21527	Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate																			
					28°C for 60h									28°C for 72h										
					Part 1 or 2	log (cfu/g) Kept	Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)			Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)				
						Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept		Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept				
2014	3326	Pâtes aux œufs frais	Fresh pasta	1	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	3	a	
						100	0	0						100	0	0						3	a	
2014	3437	Ravioles	Pasta	1	>4,18	10	>150	>150	>15000	>15000	>4,18	>4,18	>4,18	10	>150	>150	>15000	>15000	>4,18	>4,18	>4,18	3	a	
						100	>150	>150						100	>150	>150						3	a	
2014	3959	Pâtes fraîches	Fresh pasta	1	6,59	10000	>150	>150	5000000	6400000	6,70	6,81	6,70	10000	>150	>150	5700000	6400000	6,76	6,81	6,76	3	a	
						100000	50	64						100000	57	64						3	a	
2018	2909	Tagliatelles fraîches	Fresh pasta	1	3,40	100	39		4100		3,61		3,61	100	39		4100		3,61		3,61	3	a	
						1000	6							1000	6							3	a	
2018	2910	Tagliatelles aux œufs frais	Fresh pasta	1	3,43	100	23		2500		3,40		3,40	100	24		2600		3,41		3,41	3	a	
						1000	5							1000	5							3	a	
2018	2911	Fettuccini aux œufs frais	Fresh pasta	1	3,79	100	55		5500		3,74		3,74	100	56		5500		3,74		3,74	3	a	
						1000	5							1000	5							3	a	
2018	2912	Spaghetti aux œufs frais	Fresh pasta	1	4,18	1000	11		15000		4,18		4,18	1000	11		15000		4,18		4,18	3	a	
						10000	6							10000	6							3	a	
2018	2913	Tagliatelles aux œufs frais	Fresh pasta	1	4,56	1000	58		59000		4,77		4,77	1000	58		59000		4,77		4,77	3	a	
						10000	7							10000	7							3	a	
2018	1799	Tarte au citron meringuée	Pastry	1	2,95	100	7		700		2,85		2,85	100	7		700		2,85		2,85	3	b	
						1000	1		Ne		Ne		Ne	1000	1		Ne		Ne		Ne	3	b	
2018	1801	Mousse au chocolat	Chocolate mousse	1	1,70	10	0		<10		<1,00		<1,00	10	0		<10		<1,00		<1,00	3	b	
						100	0							100	0							3	b	
2018	2560	Pâte à crêpe	Pancake mixture	1	3,43	100	81		8100		3,91		3,91	100	81		8100		3,91		3,91	3	b	
						1000	8							1000	8							3	b	
2018	2561	Quenelles nature	Quenelles	1	3,98	100	0		<10		<1,00		<1,00	100	0		<10		<1,00		<1,00	3	b	
						1000	0							1000	0							3	b	
2018	2562	Pâte à crêpe	Pancake mixture	1	3,26	100	59		6100		3,79		3,79	100	59		6100		3,79		3,79	3	b	
						1000	8							1000	8							3	b	
2018	2914	Crème aux œufs à la vanille	Egg cream	1	3,18	10	80		800		2,90		2,90	10	96		1000		3,00		3,00	3	b	
						100	8							100	14							3	b	
2018	2915	Flan	Pudding	1	2,98	10	31		310		2,49		2,49	10	59		580		2,76		2,76	3	b	
						100	3							100	5							3	b	
2018	2916	Clafoutis à la cerise	Clafoutis	1	4,08	100	71		6900		3,84		3,84	100	71		6900		3,84		3,84	3	b	
						1000	5							1000	5							3	b	
2018	2917	Crème brûlée	Crème brûlée	1	4,04	100	168		16000		4,20		4,20	100	168		16000		4,20		4,20	3	b	
						1000	10							1000	10							3	b	
2018	2918	Crème anglaise	Custard	1	4,71	1000	44		40000		4,60		4,60	1000	44		40000		4,60		4,60	3	b	
						10000	0							10000	0							3	b	
2014	370	Poudre de blanc d'œuf	Egg white powder	2	3,53	100	17	21	1500	2100	3,18	3,32	3,18	100	19	23	1800	2300	3,26	3,36	3,26	3	c	
						1000	0	2						1000	1	2						3	c	
2014	371	Poudre d'œuf entier	Whole egg powder	2	4,34	100	102	111	9800	12000	3,99	4,08	3,99	100	103	111	10000	12000	4,00	4,08	4,00	3	c	
						1000	6	16						1000	9	16						3	c	
2018	2654	Blanc d'œuf en poudre	Egg white powder	2	2,67	10	2		20		1,30*		1,30*	10	2		20		1,30*		1,30*	3	c	
						100	0							100	0							3	c	
2018	2655	Jaune d'œuf en poudre	Egg yolk powder	2	2,34	10	14		130		2,11		2,11	10	14		130		2,11		2,11	3	c	
						100	0							100	0							3	c	

EGG PRODUCTS																								
Year of analysis	N° sample	Sample (french name)	Sample	Reference method: ISO 21527		Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate																	Category	Type
						28°C for 60h								28°C for 72h										
				Part 1 or 2	log (cfu/g)	Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)			Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)					
					Kept		Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept		Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept			
2018	2919	Poudre de jaune d'œuf	Egg yolk powder	2	5,49	1000	142		130000		5,11		5,11	1000	142		140000		5,15		5,15	3	c	
						10000	5							10000	8							3	c	
2018	3165	Poudre de jaune d'œuf	Egg yolk powder	2	2,41	1000	26		25000		4,40		4,40	1000	26		25000		4,40		4,40	3	c	
						10000	2							10000	2							3	c	

Year of analysis	FRUITS, VEGETABLES AND CEREALS																					Category	Type
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					28°C for 60h									28°C for 72h									
					Part 1 or 2	log (cfu/g) Kept	Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)			Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)			
						Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept		Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept			
2014	3333	Coulis de framboise	Raspberry coulis	2	<1,00	10	0	2	<10	20*	<1,00	1,30*	<1,00	10	0	2	<10	20*	<1,00	1,30*	<1,00	4	a
						100	0	0						100	0	0						4	a
2014	4114	Olives noires	Black olives	1	5,20	10	>150	>150	3800	3100	3,58	3,49	3,58	100	>150	>150	40000	34000	4,60	4,53	4,60	4	a
						100	38	31						1000	40	34						4	a
2014	4120	Jus de tomate	Tomato juice	1	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	4	a
						1000	>150	>150						1000	>150	>150						4	a
2014	4346	Thé glacé pêche blanche	Ice tea	1	>4,18	1	/	/	10*	<10	1,00*	<1,00	1,00*	1	/	/	10*	<10	1,00*	<1,00	1,00*	4	a
						10	1	0						10	1	0						4	a
2014	4347	Jus d'ananas	Pine apple juice	1	5,74	1000	0	0	<1000	<1000	<3,00	<3,00	<3,00	1000	>150µ	>150µ	ND	ND	ND	ND	ND	4	a
						10000	0	0						10000	0	0						4	a
2014	4348	Jus 3 agrumes	Three citrus juice	1	7,67	1000000	42	31	41000000	32000000	7,61	7,51	7,61	1000000	46	35	45000000	35000000	7,65	7,54	7,65	4	a
						10000000	3	4						10000000	3	4						4	a
2014	4962	Poivrons rouges surgelés	Frozen red peppers	1	2,04	10	13	15	91	120	1,96	2,08	1,96	10	12	16	110	150	2,04	2,18	2,04	4	a
						100	0	0						100	0	0						4	a
2014	1350	Rolls aux légumes marinés	Ready to eat meal (Vegetables)	1	1,00*	10	6	8	60	80	1,78	1,90	1,78	10	6	9	60	90	1,78	1,95	1,78	4	a
						100	0	0	Ne	Ne	Ne	Ne	Ne	100	0	0	Ne	Ne	Ne	Ne	Ne	4	a
2014	1351	Mélange légumes 4ème gamme	Ready to eat vegetables	1	>5,18	100	>150	>150	130000	110000	5,11	5,04	5,11	100	>150	>150	130000	110000	5,11	5,04	5,11	4	a
						1000	125	114						1000	125	114			N'	N'	N'	4	a
2014	1352	Carottes râpées	Sliced carrots	1	4,88	1000	11	16	12000	16000	4,08	4,20	4,08	1000	11	16	12000	16000	4,08	4,20	4,08	4	a
						10000	2	2						10000	2	2						4	a
2014	1353	Chou blanc, carottes , céleri	Ready to eat vegetables	1	4,95	1000	34	35	33000	35000	4,52	4,54	4,52	1000	34	35	33000	35000	4,52	4,54	4,52	4	a
						10000	2	3						10000	2	3						4	a
2014	1354	Pousses de soja	Sprouts	1	5,18	1000	62	53	60000	52000	4,78	4,72	4,78	1000	62	53	60000	52000	4,78	4,72	4,78	4	a
						10000	4	4						10000	4	4						4	a
2014	1367	Oignons surgelés	Frozen onions	1	<1,00	10	4	6	40	60	1,60	1,78	1,60	10	12	11	110	110	2,04	2,04	2,04	4	a
						100	0	1	Ne	Ne	Ne	Ne	Ne	100	0	1						4	a
2014	1368	Poivrons rouges	Red peppers	1	2,91	10	75	89	780	870	2,89	2,94	2,89	10	75	89	800	870	2,90	2,94	2,90	4	a
						100	11	7						100	13	7						4	a
2014	1369	Poivrons verts	Green peppers	1	1,00*	10	0	0	<10	<10	<1,00	<1,00	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	4	a
						100	0	2						100	0	2						4	a
2014	1370	Purée d'abricot	Apricot purée	1	6,94	100000	60	74	6400000	7300000	6,81	6,86	6,81	100000	68	74	7100000	7300000	6,85	6,86	6,85	4	a
						1000000	10	6						1000000	10	6						4	a
2014	1405	Mangues en morceaux	Pieces of mango	1	6,08	10000	106	113	1000000	1100000	6,00	6,04	6,00	10000	106	113	1000000	1100000	6,00	6,04	6,00	4	a
						100000	9	9						100000	9	9						4	a
2014	3332	Cerises en bocaux	Cherry	2	1,00*	10	0	0	<10	<10	<1,00	<1,00	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	4	b
						100	0	0						100	0	0						4	b
2014	4115	Morilles déshydratées	Dehydrated morels	2	5,69	10000	>150	>150	6600000	7500000	6,82	6,88	6,82	10000	>150	>150	8000000	9900000	6,90	7,00	6,90	4	b
						100000	66µ	75µ						100000	80	99						4	b
2014	4116	Raisins secs	Dehydrated grapes	2	2,15	10	10	10	100	100	2,00	2,00	2,00	10	11	11	110	110	2,04	2,04	2,04	4	b
						100	1	0						100	1	1						4	b
2014	4118	Farine Bio	Flour	2	3,04	10	9?	11?	1300	500	3,11	2,70	3,11	10	49	33	590	370	2,77	2,57	2,77	4	b
						100	13	5						100	16	8						4	b
2014	4345	Quinoa	Quinoa	2	3,18	10	25	54	270	560	2,43	2,75	2,43	10	25	55	280	570	2,45	2,76	2,45	4	b
						100	5	8						100	6	8						4	b

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					Part 1 or 2	log (cfu/g) Kept	Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)			Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)				
						Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept		Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept				
2014	4966	Thé vrac	Tee	2	1,90	10	6	12	60	120	1,78	2,08	1,78	10	7	12	70	110	1,85	2,04	1,85	4	b	
						100	0	1	Ne		Ne	Ne	100	0	0							4	b	
2014	5265	Farine de blé	Wheat flour	2	2,34	10	4	1	40	10*	1,60	1,00*	1,60	10	11	3	100	30*	2,00	1,48*	2,00	4	b	
						100	0	0	Ne		Ne	Ne	100	0	0							4	b	
2014	5266	Farine T150	Wheat	2	2,66	10	25	26	250	300	2,40	2,48	2,40	10	29	29	280	330	2,45	2,52	2,45	4	b	
						100	2	7					100	2	7							4	b	
2014	5267	Farine boulangère	Wheat	2	2,85	10	14	17	140	180	2,15	2,26	2,15	10	39	27	400	280	2,60	2,45	2,60	4	b	
						100	1	3					100	5	4							4	b	
2014	5587	Figues broyées et séchées	Ground dehydrated figs	2	>4,18	10	>150	>150	13000	14000	4,11	4,15	4,11	10	>150	>150	>15000	>15000	>4,18	>4,18	>4,18	4	b	
						100	132	138					100	>150	>150							4	b	
2014	5588	Echalotes séchées	Dehydrated shallots	2	3,34	10	97	91	1000	1000	3,00	3,00	3,00	10	ND	ND	1800	ND	3,26	ND	3,26	4	b	
						100	18	22					100	18	ND	N'	ND	N'	ND	N'		4	b	
2014	5589	Oignons rissolés séchés	Dehydrated onions	2	3,15	10	74	77	900	830	2,95	2,92	2,95	10	ND	ND	2500	1500	3,40	3,18	3,40	4	b	
						100	25	14					100	25	15	N'	N'	N'	N'	N'		4	b	
2014	10	Sauce pesto	Dressing(pesto)	2	5,04 N'	1000	108	84	99000	76000	5,00	4,88	5,00	1000	185	161	170000	160000	5,23	5,20	5,23	4	b	
						10000	1	0					10000	5	18							4	b	
2014	3697	Confiture de fraise	Strawberry jam	2	4,87	1000	28	45	25000	45000	4,40	4,65	4,40	1000	30	59	28000	59000	4,45	4,77	4,45	4	c	
						10000	0	5					10000	1	6							4	c	
2014	3698	Purée de framboise	Raspberry purée	1	2,20	10	19	14	190	160	2,28	2,20	2,28	10	19	14	200	160	2,30	2,20	2,30	4	c	
						100	2	3					100	3	3							4	c	
2014	3699	Purée d'abricot	Apricot purée	1	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	4	c	
						100	0	0					100	0	0							4	c	
2014	4119	Purée de framboises	Raspberries purée	1	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	4	c	
						1000	>150	>150					1000	>150	>150							4	c	
2014	4335	Double concentré de tomates	Tomato concentrate	2	5,08	100	>150	>150	74000	89000	4,87	4,95	4,87	100	>150	>150	74000	89000	4,87	4,95	4,87	4	c	
						1000	74	89					1000	74	89	N'	N'	N'	N'	N'		4	c	
2014	4336	Miel bio	Honey	2	1,78 Ne	10	37	19	350	180	2,54	2,26	2,54	10	37	19	350	180	2,54	2,26	2,54	4	c	
						100	1	1					100	1	0							4	c	
2014	4349	Confiture d'abricot	Apricot jam	2	6,04	10000	74	106	740000	1100000	5,87	6,04	5,87	10000	78	106	770000	1100000	5,89	6,04	5,89	4	c	
						100000	7	11					100000	7	11							4	c	
2014	4351	Mousseline de marrons	Chestnuts purée	1	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	4	c	
						1000	>150	>150					1000	>150	>150							4	c	
2014	4965	Purée de figues	Fog purée	1	1,70 Ne	10	4	10	40	91	1,60	1,96	1,60	10	5	11	50	100	1,70	2,00	1,70	4	c	
						100	1	0	Ne		Ne	Ne	100	1	0							4	c	
2014	5089	Purée de papaye surgelée	Frozen papaya purée	1	3,52	10	165	147	1600	1500	3,20	3,18	3,20	10	168	150	1600	1500	3,20	3,18	3,20	4	c	
						100	6	15					100	13	18							4	c	
2014	5090	Purée d'orange surgelée	Frozen orange purée	1	1,48*	10	2	1	20*	10*	1,30*	1,00*	1,30*	10	3	1	30*	10*	1,48*	1,00*	1,48*	4	c	
						100	0	0					100	0	0							4	c	
2014	5091	Purée de figues violettes surgelée	Frozen fig purée	1	3,11	10	35	39	390	380	2,59	2,58	2,59	10	35	42	400	460	2,60	2,66	2,60	4	c	
						100	8	3					100	9	8							4	c	

CHOCOLATE AND BAKERY PRODUCTS																							Category	Type																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																													
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				Part 1 or 2	log (cfu/g) Kept	Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)			Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																		
Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2

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				Part 1 or 2	log (cfu/g)	Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)			Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)					
					Kept		Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept		Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept			
2014	5085	Crêpes fourrage cacao	Pancakes with cacao	2	3,30	10	26	26	250	240	2,40	2,38	2,40	10	41	44	390	400	2,59	2,60	2,59	5	c	
						100	1	0						100	2	0						5	c	
2014	5086	Crêpes nature	Pancakes	2	4,20	100	4	2	360	640	2,56	2,81	2,56	100	25	23	2500	2500	3,40	3,40	3,40	5	c	
						1000	0	5						1000	3	5						5	c	
2014	5087	Crêpes de froment	Pancakes	1	4,71	100	13	8	1200	820	3,08	2,91	3,08	1000	19	10	17000	9100	4,23	3,96	4,23	5	c	
						1000	0	1						10000	0	0						5	c	
2014	5261	Cacao	Cocoa powder	2	4,04	10	6	3	60	30*	1,78	1,48*	1,78	10	9	8	90	80	1,95	1,90	1,95	5	c	
						100	0	1	Ne		Ne		Ne	100	2	2	Ne	Ne	Ne	Ne	Ne	5	c	
2014	5262	Cacao	Cocoa powder	2	1,78 Ne	10	0	2	<10	20*	<1,00	1,30*	<1,00	10	0	2	<10	20*	<1,00	1,30*	<1,00	5	c	
						100	0	0						100	0	0						5	c	
2014	5489	Ganache chocolat noir	Ganache (chocolate)	2	1,90 Ne	10	66	70	680	650	2,83	2,81	2,83	10	7	5	70	50	1,85	1,70	1,85	5	c	
						100	0	0						100	1	1	Ne	Ne	Ne	Ne	Ne	5	c	
2014	5491	Fourrage café	Ganache(coffee)	2	1,00*	10	2	4	20*	40	1,30*	1,60	1,60	10	2	3	20*	30*	1,00*	1,48*	1,48*	5	c	
						100	0	0		Ne		Ne	Ne	100	0	1						5	c	
2014	5492	Fourrage passion	Ganache (passion fruit)	2	1,60 Ne	10	8	6	80	60	1,90	1,78	1,90	10	1	3	10*	30*	1,00*	1,48*	1,00*	5	c	
						100	0	2	Ne	Ne	Ne	Ne	Ne	100	0	1						5	c	
2014	5687	Fourrage chocolat blanc	White chocolate filling	2	7,08	10000	>150	>150	9200000	6900000	6,96	6,84	6,96	10000	>150	>150	11000000	8100000	7,04	6,91	7,04	5	c	
						100000	92	69	N'	N'				100000	106	81	N'	N'	N'	N'	N'	5	c	
2014	496	Sirop d'érable	Maple syrup	2	3,20	10	125	105	1200	1200	3,08	3,08	3,08	10	129	113	1300	1300	3,11	3,11	3,11	5	c	
						100	11	29						100	13	30						5	c	
2014	497	Biscuits cuillère	Biscuits	2	4,81	1000	56	72	56000	69000	4,75	4,84	4,75	1000	63	75	63000	72000	4,80	4,86	4,80	5	c	
						10000	6	4						10000	6	4						5	c	

FEED STUFFS																							Category	Type
Year of analysis	N° sample	Sample (french name)	Sample	Reference method: ISO 21527	Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate																			
					28°C for 60h									28°C for 72h										
					Part 1 or 2	log (cfu/g) Kept	Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)			Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)				
Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept		Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept										
2014	4967	Flocons de blé	Wheat flakes	2	3,15	10	9	5	90	50	1,95	1,70	1,95	10	34	27	340	270	2,53	2,43	2,53	6	a	
						100	1	1	Ne	Ne	Ne	Ne	Ne	100	3	3						6	a	
2014	4968	Blé	Wheat	2	1,78 Ne	10	22	24	250	230	2,40	2,36	2,40	10	26	22	250	250	2,40	2,40	2,40	6	a	
						100	5	1						100	1	5						6	a	
2014	4969	Aliment pour pondeuses	Feed stuff(hen)	2	3,30	100	49	50	4800	5200	3,68	3,72	3,68	100	ND	54	4000	5500	3,60	3,74	3,60	6	a	
						1000	4	7						1000	4	7	Ne		Ne		Ne	6	a	
2014	5865	Aliment pour poules pondeuses	Feed for hens	2	2,81	10	31	16	350	190	2,54	2,28	2,54	10	ND	ND	800	500	2,90	2,70	2,90	6	a	
						100	7	5						100	8	5	Ne	Ne	Ne	Ne	Ne	6	a	
2018	1612	Orge	Barley	2	2,34	10	19		180		2,26		2,26	10	19		180		2,26		2,26	6	a	
						100	1							100	1							6	a	
2014	5260	Croquettes chaton	Kitten pellets	2	4,83 N'	10	4	6	40	60	1,60	1,78	1,60	10	16	10	150	140	2,18	2,15	2,18	6	b	
						100	0	6	Ne	Ne	Ne	Ne	Ne	100	0	5						6	b	
2014	5866	Croquettes pour chat	Pellets for cats	2	2,08	10	2	1	20*	10*	1,30*	1,00*	1,30*	10	2	1	20*	10*	1,30*	1,00*	1,30*	6	b	
						100	0	0						100	0	0						6	b	
2014	633	Complément alimentaire pour chien	Feed supplement for dog	2	3,08	10	103	97	1100	1100	3,04	3,04	3,04	10	104	98	1100	1000	3,04	3,00	3,04	6	b	
						100	16	15						100	16	15						6	b	
2014	634	Complément alimentaire pour chien	Feed supplement for dog	2	3,72	100	64	69	6600	7100	3,82	3,85	3,82	100	64	69	6600	7100	3,82	3,85	3,82	6	b	
						1000	9	9						1000	9	9						6	b	
2014	635	Complément alimentaire pour chien	Feed supplement for dog	2	3,49	100	52	44	4900	4500	3,69	3,65	3,69	100	44	52	4200	5200	3,62	3,72	3,62	6	b	
						1000	2	5						1000	2	5						6	b	
2018	1614	Croquettes pour chat	Pallets for cat	2	1,48*	10	1		10		1,00*		1,00*	10	1		10		1,00*		1,00*	6	b	
						100	0							100	0							6	b	
2018	2922	Croquettes pour chat (poulet/ canard/ légumes)	Pellets for cat (poultry/duck/vegetables)	2	5,56	1000	155		150000		5,18		5,18	1000	159		150000		5,18		5,18	6	b	
						10000	10							10000	10							6	b	
2014	7	Saucisson pour chien	Sausage for dog	1	>4,18	10	>150	>150	>15000	>15000	>4,18	>4,18	>4,18	10	>150	>150	>15000	>15000	>4,18	>4,18	>4,18	6	c	
						100	>150	>150						100	>150	>150						6	c	
2014	8	Saucisson pour chien	Sausage for dog	1	4,73 N'	100	>150	>150	44000 N'	51000 N'	4,64 N'	4,71 N'	4,64 N'	100	>150	>150	47000 N'	54000 N'	4,67 N'	4,73 N'	4,67 N'	6	c	
						1000	44	51						1000	47	54						6	c	
2014	9	Saucisson pour chien	Sausage for dog	1	4,18 N'	10	>150	>150	12000 N'	9100 N'	4,08 N'	3,96 N'	4,08 N'	10	>150	>150	13000 N'	10000 N'	4,11 N'	4,00 N'	4,11 N'	6	c	
						100	120	91						100	132	100						6	c	
2014	631	Aliment complet pour chat (bœuf ,carotte)	Feed for cat (Beef, carrots)	1	2,97	10	66	58	640	580	2,81	2,76	2,81	10	66	58	640	580	2,81	2,76	2,81	6	c	
						100	4	6						100	4	6						6	c	
2014	632	Aliment complet pour chat (veau, poivron)	Feed for cat (veal, pepper)	1	3,04	10	105	130	1100	1200	3,04	3,08	3,04	10	105	130	1100	1200	3,04	3,08	3,04	6	c	
						100	11	6						100	11	6						6	c	
2018	2152	Pâté pour chat	Pâté for cat	1	6,93	100	9		900		2,95		2,95	100	12		1200		3,08		3,08	6	c	
						1000	1		Ne		Ne		Ne	1000	1							6	c	
2018	2153	Pâté pour chat	Pâté for cat	1	6,88	100	18		1900		3,28		3,28	100	18		1900		3,28		3,28	6	c	
						1000	3							1000	3							6	c	
2018	2154	Pâté pour chat	Pâté for cat	1	6,32	10000	94		930000		5,97		5,97	10000	110		1100000		6,04		6,04	6	c	
						100000	8							100000	11							6	c	
2018	2155	Pâté pour chien	Pâté for dog	1	4,76	100	32		3300		3,52		3,52	100	32		3300		3,52		3,52	6	c	
						1000	4							1000	4							6	c	

Year of analysis	PRODUCTION ENVIRONMENTAL SAMPLES																					Category	Type
	N° sample	Sample (french name)	Sample	Reference method: ISO 21527	Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate																		
					28°C for 60h									28°C for 72h									
					Part 1 or 2	log (cfu/g) Kept	Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)			Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)			
Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept		Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept									
2014	5485	Lingette table préparation madeleines	Wipe	2	3,00	10	34	20	320	220	2,51	2,34	2,51	10	49	28	470	280	2,67	2,45	2,67	7	a
						100	1	4						100	3	3						7	a
2014	5486	Lingette environnement atelier pâtisserie	Wipe	2	3,76	10	7	12	70	110	1,85	2,04	1,85	10	7	12	70	110	1,85	2,04	1,85	7	a
						100	0	0						100	2	0	Ne		Ne		Ne	7	a
2014	5487	Lingette environnement atelier pâtisserie	Wipe	2	4,26*	10	40	55	390	560	2,59	2,75	2,59	10	51	56	510	570	2,71	2,76	2,71	7	a
						100	3	7						100	5	7						7	a
2014	5488	Lingette environnement atelier pâtisserie	Wipe	2	3,08	10	10	12	140	160	2,15	2,20	2,15	10	13	36	190	373	2,28	2,57	2,28	7	a
						100	5	5						100	8	5						7	a
2014	5867	Ecouvillon (industrie boulangerie)	Swab(Bakery industry)	2	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	7	a
						1000	>150	>150						1000	>150	>150						7	a
2014	5868	Ecouvillon (industrie boulangerie)	Swab(Bakery industry)	2	>5,18	100	>150	>150	100000	110000	5,00	5,04	5,00	100	>150	>150	110000	110000	5,04	5,04	5,04	7	a
						1000	104	105						1000	108	110						7	a
2014	5869	Ecouvillon (industrie boulangerie)	Swab(Bakery industry)	2	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	7	a
						1000	>150	>150						1000	>150	>150						7	a
2014	5870	Chiffonnette plaque à pain (industrie boulangerie)	Wipe (Bakery industry)	2	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	7	a
						1000	>150	>150						1000	>150	>150						7	a
2014	5871	Chiffonnette porte relevante (industrie boulangerie)	Wipe (Bakery industry)	2	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	7	a
						1000	>150	>150						1000	>150	>150						7	a
2014	5872	Chiffonnette joint banquette local batteur (industrie boulangerie)	Wipe (Bakery industry)	2	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	7	a
						1000	>150	>150						1000	>150	>150						7	a
2014	5873	Chiffonnette flexible batteur (industrie boulangerie)	Wipe (Bakery industry)	2	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	7	a
						1000	>150	>150						1000	>150	>150						7	a
2018	3166	Lingette (atelier pâtisserie)	Wipe (Bakery industry)	2	7,08	100000	92		9600000		6,98		6,98	100000	94		9800000		6,99		6,99	7	a
						1000000	14							1000000	14							7	a
2018	3167	Lingette (atelier pâtisserie)	Wipe (Bakery industry)	2	4,91	10	31		310		2,49		2,49	10	34		360		2,56		2,56	7	a
						100	3							100	6							7	a
2018	3168	Lingette (atelier pâtisserie)	Wipe (Bakery industry)	2	<1,00	10	8		80		1,90		1,90	10	8		80		1,90		1,90	7	a
						100	2		Ne		Ne		Ne	100	3		Ne					7	a
2014	230	Poussières environnement laitier	Dusts (Dairy industry)	2	3,98	100	20	22	2000	2100	3,30	3,32	3,32	100	ND	18	2000*	1800	3,30*	3,26	3,26	7	b
						1000	2	1						1000	2	2						7	b
2014	231	Poussières environnement laitier	Dusts (Dairy industry)	2	5,71	1000	58	57	62000	55000	4,79	4,74	4,79	10000	11	6	100000	600000	5,00	5,78	5,00	7	b
						10000	10	3						100000	0	0		N'		N'		7	b
2014	232	Poussières environnement laitier	Dusts (Dairy industry)	2	6,32	10000	69	25	650000	250000	5,81	5,40	5,81	10000	62	56	610000	560000	5,79	5,75	5,79	7	b
						100000	3	2						100000	5	6						7	b
2014	233	Poussières environnement laitier	Dusts (Dairy industry)	2	4,72	1000	>150	55	40000	55000	4,60	4,74	4,60	1000	ND	ND	40000	50000	4,60	4,70	4,60	7	b
						10000	4	5	Ne		Ne		Ne	10000	4	5	Ne		Ne		Ne	7	b

Year of analysis	PRODUCTION ENVIRONMENTAL SAMPLES																					Category	Type
	N° sample	Sample (french name)	Sample	Reference method: ISO 21527	Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate																		
					28°C for 60h									28°C for 72h									
					Part 1 or 2	log (cfu/g)	Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)			Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)			
Kept	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2		Kept	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2		Kept							
2014	234	Poussières environnement industrie du chocolat	Dusts (chocolate industry)	2	3,15	10	ND	3	100*	30*	2,00*	1,48*	2,00*	10	5	3	50	30*	1,70	1,48*	1,70	7	b
						100	1	1						100	3	1	Ne		Ne	Ne	7	b	
2018	3169	Déchets (atelier pâtisserie)	Waste (Bakery industry)	2	5,98	10000	23		220000		5,34		5,34	10000	23		220000		5,34		5,34	7	b
						100000	1							100000	1							7	b
2018	3170	Déchets (atelier pâtisserie)	Waste (Bakery industry)	2	2,04	10	3		30		1,48*		1,48*	10	3		30		1,48*		1,48*	7	b
						100	0							100	1							7	b
2014	636	Eau de process foisonneuse	Process water	1	1,11	1	5	5	5	5	0,70	0,70	0,70	1	5	5	5	5	0,70	0,70	0,70	7	c
						10	1	0	Ne	Ne	Ne	Ne	Ne	10	0	1	Ne	Ne	Ne	Ne	Ne	7	c
2014	637	Eau de rinçage bac de stockage viande crue	Rinsing water	1	2,28	10	43	64	410	610	2,61	2,79	2,61	10	67	50	640	470	2,81	2,67	2,81	7	c
						100	2	3						100	3	2						7	c
2014	638	Eau de process Stéphan (fromage de chèvre)	Process water	1	2,46	10	44	49	440	490	2,64	2,69	2,64	10	44	49	450	480	2,65	2,68	2,65	7	c
						100	4	5						100	5	4						7	c
2014	639	Eau de rinçage fabrication béchamel	Rinsing water	1	2,96	100	13	20	1500	2200	3,18	3,34	3,18	100	20	13	2100	1500	3,32	3,18	3,32	7	c
						1000	3	4						1000	3	4						7	c
2014	640	Eau de process pompe homogénéisateur	Process water	1	0,48*	1	1	1	1*	1*	0,00*	0,00*	0,00*	1	1	2	1	2	0,00*	0,30*	0,00*	7	c
						10	0	0						10	0	0						7	c
2014	641	Eau de rinçage robot coupe	Rinsing water	1	1,40	10	>150	>150	>15000	>15000	>4,18	>4,18	>4,18	10	>150	>150	>15000	>15000	>4,18	>4,18	>4,18	7	c
						100	>150	>150						100	>150	>150						7	c
2014	1371	Eau de process	Process water	1	5,99	1000	>150	>150	250000	240000	5,40	5,38	5,40	1000	>150	>150	280000	280000	5,45	5,45	5,45	7	c
						10000	25	24	N'	N'	N'	N'	N'	10000	28	28	N'	N'	N'	N'	N'	7	c

Results 6 - Alternative method (28°C - 5 days)

Year of analysis	MEAT AND FISH PRODUCTS											Category	Type
	N° sample	Sample (french name)	Sample	Reference method: ISO 21527		Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate							
						28°C for 5 days							
				Part 1 or 2	log (cfu/g) Kept	Dilution	cfu/g (round number)		log (cfu/g)				
						Rep 1	Rep 2	Rep 1	Rep 2	Kept			
2014	3327	Allumettes de bacon	Bacon	1	2,36	10	260	330	2,41	2,52	2,41	1	a
						100						1	a
2014	3328	Lardons fumés	Smoked pork	1	<1,00	10	10*	<10	1,00*	<1,00	1,00*	1	a
						100						1	a
2014	3329	Filets de poulet fumé	Smoked chicken	1	1,00*	10	20*	10*	1,30*	1,00*	1,30*	1	a
						100						1	a
2014	4333	Dés de jambon	Ham cubes	1	1,70 Ne	10	40 Ne	40 Ne	1,60 Ne	1,60 Ne	1,60 Ne	1	a
						100						1	a
2014	4334	Dés de poulet	Poultry cubes	1	3,18	10	840	840	2,92	2,92	2,92	1	a
						100						1	a
2014	5269	Dés de jambon	Ham cubes	1	6,84	100000 1000000	8400000	7900000	6,92	6,90	6,92	1	a
												1	a
2014	698	Suprême de cabillaud	Ready to reheat meal (cod)	1	1,30*	100 1000	3200	3300	3,51	3,52	3,51	1	a
												1	a
2014	699	Pâté en croûte	Ready to eat meal (Pâté)	1	4,11	100 1000	11000	10000	4,04	4,00	4,04	1	a
												1	a
2014	700	Terrine de tête persillée	Delicatessen	1	4,66	1000 10000	49000	46000	4,69	4,66	4,69	1	a
												1	a
2014	701	Terrine de noix de Saint Jacques	Scallops terrine	1	3,64	100 1000	3600	3500	3,56	3,54	3,56	1	a
												1	a
2014	702	Terrine de saumon	Salmon terrine	1	3,92	100 1000	6900	4900	3,84	3,69	3,84	1	a
												1	a
2014	1355	Salade pâtes , poulet crudités	Deli salad(Chicken, pasta)	1	5,08	100 1000	51000	56000	4,71	4,75	4,71	1	a
												1	a
2014	1356	Salade surimi, carottes thon	Deli salad (surimi, carrots)	1	4,43	100 1000	22000	26000	4,34	4,41	4,34	1	a
												1	a
2014	1357	Salade poulet, parmesan, crouton	Deli salad(Chicken, cheese)	1	2,89	10 100	280	300	2,45	2,48	2,45	1	a
												1	a
2014	1365	Quenelles nature	Ready to reheat meal (egg based)	1	5,34	1000 10000	130000	210000	5,11	5,32	5,32	1	a
												1	a
2014	1366	Ravioles au chèvre	Fresh pasta	1	5,20	1000 10000	25000	27000	4,40	4,43	4,40	1	a
												1	a
2014	3955	Lardons fumés	Sliced smoked bacon	1	7,66	100000 1000000	25000000 N'	19000000 N'	7,40 N'	7,28 N'	7,40 N'	1	b
												1	b
2014	3960	Filets de poulet	Chicken fillet	1	>6,18	1000 10000	>1500000	>1500000	>6,18	>6,18	>6,18	1	b
												1	b
2014	4963	Saumon fumé	Smoked salmon	1	4,52	1000 10000	25000	26000	4,40	4,41	4,40	1	b
												1	b
2014	4964	Saumon fumé	Smoked salmon	1	4,18	100 1000	9900	11000	4,00	4,04	4,00	1	b
												1	b
2014	5268	Harengs fumés nature	Smoked herring	2	3,92	100 1000	5600	7500	3,75	3,88	3,75	1	b
												1	b

Year of analysis	MEAT AND FISH PRODUCTS											Category	Type
	N° sample	Sample (french name)	Sample	Reference method: ISO 21527		Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate							
						28°C for 5 days							
				Part 1 or 2	log (cfu/g) Kept	Dilution	cfu/g (round number)		log (cfu/g)				
						Rep 1	Rep 2	Rep 1	Rep 2	Kept			
2014	1348	Sushi saumon	Ready to eat meal (Salmon and rice)	1	5,11	100	97000	89000	4,99	4,95	4,99	1	b
						1000						1	b
2014	1349	Maki saumon cru aneth	Ready to eat meal (Salmon and rice)	1	4,11	100	6900	7500	3,84	3,88	3,84	1	b
						1000						1	b
2014	5263	Fond de veau	Culinary product (veal)	2	<1,00	10	10*	<10	1,00*	<1,00	1,00*	1	c
						100						1	c
2014	5264	Fumet de poisson	Culinary product (fish)	2	2,86	10	230	270	2,36	2,43	2,36	1	c
						100						1	c
2014	492	Nuoc Mam	Nuoc Mam	2	4,08	100	5400	6200	3,73	3,79	3,73	1	c
						1000						1	c
2014	493	Viandox	Culinary product (meat)	2	1,70 Ne	10	20*	40 Ne	1,30*	1,60 Ne	1,60 Ne	1	c
						100						1	c
2014	494	Fond de veau	Culinary product (veal)	2	3,15	10	1100	1200	3,04	3,08	3,04	1	c
						100						1	c
2014	495	Cœur de bouillon	Culinary product (beef)	2	4,77	100	50000 N'	58000 N'	4,70 N'	4,76 N'	4,70 N'	1	c
						1000						1	c
2018	1613	Fond de veau	Culinary product (veal)	2	1,78 Ne	10	70		1,85		1,85	1	c
						100	Ne		Ne		Ne	1	c
2018	1615	Fond de veau	Culinary product (veal)	2	1,95 Ne	10	70		1,85		1,85	1	c
						100	Ne		Ne		Ne	1	c
2018	1616	Fumet de poisson	Culinary product (fish)	2	2,56	10	300		2,48		2,48	1	c
						100						1	c

Year of analysis	DAIRY PRODUCTS											Category	Type
	N° sample	Sample (french name)	Sample	Reference method: ISO 21527		Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate							
						28°C for 5 days							
				Part 1 or 2	log (cfu/g) Kept	Dilution	cfu/g (round number)		log (cfu/g)				
						Rep 1	Rep 2	Rep 1	Rep 2	Kept			
2014	3324	Emmenthal râpé	Grated cheese	1	5,26 N'	100 1000	100000 N'	93000 N'	5,00 N'	4,97 N'	5,00 N'	2	a
2014	3435	Mix râpé	Grated cheese	2	6,51	10000 100000	1500000	1400000	6,18	6,15	6,18	2	a
2014	3436	Emmenthal râpé	Grated cheese	1	6,32	10000 100000	1300000	1400000	6,11	6,15	6,11	2	a
2014	3950	Fromage Liegen fristikgae	Cheese	1	7,67	100000 1000000	37000000 N'	53000000 N'	7,57 N'	7,72 N'	7,57 N'	2	a
2014	3951	Fromage de chèvre	Goat cheese	1	6,46	10000 100000	2500000 N'	2000000 N'	6,40 N'	6,30 N'	6,40 N'	2	a
2014	3952	Emmental français râpé	Grated cheese	1	>8,18	100000 1000000	>150000000	>150000000	>8,18	>8,18	>8,18	2	a
2014	3953	Parmesan	Parmesan	1	>8,18	100000 1000000	>150000000	>150000000	>8,18	>8,18	>8,18	2	a
2014	3700	Beurre	Butter	1	<4,00	10000 100000	<10000	<10000	<4,00	<4,00	<4,00	2	b
2014	4337	Yaourt nature	Yoghourt	1	3,58	100 1000	2600	2500	3,41	3,40	3,41	2	b
2014	4338	Yaourt nature au lait entier	Whole milk yoghourt	1	4,00	100 1000	8500	9900	3,93	4,00	3,93	2	b
2014	4339	Yaourt nature au lait entier	Whole milk yoghourt	1	>6,18	1000 10000	>1500000	>1500000	>6,18	>6,18	>6,18	2	b
2014	4340	Yaourt fermier 0%	Yoghurt(0% fat)	1	5,38	1000 10000	150000	180000	5,18	5,26	5,18	2	b
2014	4341	Yaourt fermier au lait entier	Whole milk yoghourt	1	5,91	10000 100000	580000	390000	5,76	5,59	5,76	2	b
2014	4342	Yaourt nature	Yoghourt	1	6,40	100000 1000000	2500000	2800000	6,40	6,45	6,40	2	b
2014	4343	Yaourt nature	Yoghourt	1	2,26	10 100	160	160	2,20	2,20	2,20	2	b
2014	4344	Fromage blanc velouté	White cheese	1	5,51	1000 10000	140000	110000	5,15	5,04	5,15	2	b
2014	4350	Fromage frais	Fresh cheese	1	5,77	1000 10000	550000 N'	430000 N'	5,74 N'	5,63 N'	5,74 N'	2	b
2014	5270	Tiramisu	Tiramisu	2	1,95 Ne	10 100	60 Ne	80 Ne	1,78	1,90	1,78	2	b
2014	372	Caséinate	Caseinate	2	3,04	10 100	340	330	2,53	2,52	2,53	2	c
2014	373	Lait écrémé en poudre	Skimmed milk powder	2	2,53	10 100	200*	300*	2,30*	2,48*	2,30*	2	c
2018	2650	Poudre de lait entier	Whole milk powder	2	2,28	10 100	40 Ne		1,60 Ne		1,60	2	c
2018	2651	Poudre de lait écrémé	Skim milk powder	2	1,78	10 100	40 Ne		1,60 Ne		1,60	2	c

Year of analysis	DAIRY PRODUCTS											Category	Type
	N° sample	Sample (french name)	Sample	Reference method: ISO 21527		Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate							
						28°C for 5 days							
				Part 1 or 2	log (cfu/g)	Dilution	cfu/g (round number)		log (cfu/g)				
					Kept		Rep 1	Rep 2	Rep 1	Rep 2	Kept		
2018	2652	Poudre de lait demi-écrémé	Half skim milk powder	2	1,85	10	50		1,70		1,70	2	c
						100	Ne		Ne			2	c
2018	3163	Poudre de lait écrémé	Skim milk powder	2	6,96	100000	7600000		6,88		6,88	2	c
						1000000						2	c
2018	3164	Poudre de lait demi-écrémé	Half skim milk powder	2	6,00	10000	930000		5,97		5,97	2	c
						100000						2	c

Year of analysis	EGG PRODUCTS											Category	Type
	N° sample	Sample (french name)	Sample	Reference method: ISO 21527		Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate							
						28°C for 5 days							
				Part 1 or 2	log (cfu/g) Kept	Dilution	cfu/g (round number)		log (cfu/g)				
						Rep 1	Rep 2	Rep 1	Rep 2	Kept			
2014	3326	Pâtes aux œufs frais	Fresh pasta	1	<1,00	10	<10	<10	<1,00	<1,00	<1,00	3	a
						100						3	a
2014	3437	Ravioles	Pasta	1	>4,18	10	>15000	>15000	>4,18	>4,18	>4,18	3	a
						100						3	a
2014	3959	Pâtes fraîches	Fresh pasta	1	6,59	10000	5700000	6600000	6,76	6,82	6,76	3	a
						100000						3	a
2018	2909	Tagliatelles fraîches	Fresh pasta	1	3,40	100	4300		3,63		3,63	3	a
						1000						3	a
2018	2910	Tagliatelles aux œufs frais	Fresh pasta	1	3,43	100	3100		3,49		3,49	3	a
						1000						3	a
2018	2911	Fettuccini aux œufs frais	Fresh pasta	1	3,79	100	5500		3,74		3,74	3	a
						1000						3	a
2018	2912	Spaghetti aux œufs frais	Fresh pasta	1	4,18	1000	18000		4,26		4,26	3	a
						10000						3	a
2018	2913	Tagliatelles aux œufs frais	Fresh pasta	1	4,56	1000	59000		4,77		4,77	3	a
						10000						3	a
2018	1799	Tarte au citron meringuée	Pastry	1	2,95	100	700		2,85		2,85	3	b
						1000	Ne		Ne		Ne	3	b
2018	1801	Mousse au chocolat	Chocolate mousse	1	1,70	10	<10		<1,00		<1,00	3	b
						100						3	b
2018	2560	Pâte à crêpe	Pancake mixture	1	3,43	100	8100		3,91		3,91	3	b
						1000						3	b
2018	2561	Quenelles nature	Quenelles	1	3,98	100	1500		3,18		3,18	3	b
						1000						3	b
2018	2562	Pâte à crêpe	Pancake mixture	1	3,26	100	7700		3,89		3,89	3	b
						1000						3	b
2018	2914	Crème aux œufs à la vanille	Egg cream	1	3,18	100	2300		3,36		3,36	3	b
						1000						3	b
2018	2915	Flan	Pudding	1	2,98	10	1200		3,08		3,08	3	b
						100						3	b
2018	2916	Clafoutis à la cerise	Clafoutis	1	4,08	100	6900		3,84		3,84	3	b
						1000						3	b
2018	2917	Crème brûlée	Crème brûlée	1	4,04	100	16000		4,20		4,20	3	b
						1000						3	b
2018	2918	Crème anglaise	Custard	1	4,71	1000	41000		4,61		4,61	3	b
						10000						3	b
2014	370	Poudre de blanc d'œuf	Egg white powder	2	3,53	100	2100	2500	3,32	3,40	3,32	3	c
						1000						3	c
2014	371	Poudre d'œuf entier	Whole egg powder	2	4,34	100	10000	12000	4,00	4,08	4,00	3	c
						1000						3	c
2018	2654	Blanc d'œuf en poudre	Egg white powder	2	2,67	10	340		2,53		2,53	3	c
						100						3	c
2018	2655	Jaune d'œuf en poudre	Egg yolk powder	2	2,34	10	130		2,11		2,11	3	c
						100						3	c
2018	2919	Poudre de jaune d'œuf	Egg yolk powder	2	5,49	1000	140000		5,15		5,15	3	c
						10000						3	c
2018	3165	Poudre de jaune d'œuf	Egg yolk powder	2	2,41	1000	25000		4,40		4,40	3	c
						10000						3	c

Year of analysis	FRUITS, VEGETABLES AND CEREALS											Category	Type
	N° sample	Sample (french name)	Sample	Reference method: ISO 21527		Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate							
						28°C for 5 days							
				Part 1 or 2	log (cfu/g) Kept	Dilution	cfu/g (round number)		log (cfu/g)				
						Rep 1	Rep 2	Rep 1	Rep 2	Kept			
2014	3333	Coulis de framboise	Raspberry coulis	2	<1,00	10	<10	20*	<1,00	1,30*	<1,00	4	a
						100						4	a
2014	4114	Olives noires	Black olives	1	5,20	100	52000	51000	4,72	4,71	4,72	4	a
						1000						4	a
2014	4120	Jus de tomate	Tomato juice	1	>5,18	100	>150000	>150000	>5,18	>5,18	>5,18	4	a
						1000						4	a
2014	4346	Thé glacé pêche blanche	Ice tea	1	>4,18	1	20*	<10	1,30*	<1,00	1,30*	4	a
						10						4	a
2014	4347	Jus d'ananas	Pine apple juice	1	5,74	1000	impossible to numerate	impossible to numerate	IN	IN	ND	4	a
						10000						4	a
2014	4348	Jus 3 agrumes	Three citrus juice	1	7,67	1000000	45000000	36000000	7,65	7,56	7,65	4	a
						10000000						4	a
2014	4962	Poivrons rouges surgelés	Frozen red peppers	1	2,04	10	140	100	2,15	2,00	2,15	4	a
						100						4	a
2014	1350	Rolls aux légumes marinés	Ready to eat meal (Vegetables)	1	1,00*	100	820	910	2,91	2,96	2,91	4	a
						1000						4	a
2014	1351	Mélange légumes 4ème gamme	Ready to eat vegetables	1	>5,18	100	>150000	>150000	>5,18	>5,18	>5,18	4	a
						1000						4	a
2014	1352	Carottes râpées	Sliced carrots	1	4,88	1000	46000	50000	4,66	4,70	4,66	4	a
						10000						4	a
2014	1353	Chou blanc, carottes , céleri	Ready to eat vegetables	1	4,95	1000	55000	52000	4,74	4,72	4,74	4	a
						10000						4	a
2014	1354	Pousses de soja	Sprouts	1	5,18	1000	120000	110000	5,08	5,04	5,08	4	a
						10000						4	a
2014	1367	Oignons surgelés	Frozen onions	1	<1,00	10	110	110	2,04	2,04	2,04	4	a
						100						4	a
2014	1368	Poivrons rouges	Red peppers	1	2,91	10	860	940	2,93	2,97	2,93	4	a
						100						4	a
2014	1369	Poivrons verts	Green peppers	1	1,00*	10	<10	<10	<1,00	<1,00	<1,00	4	a
						100						4	a
2014	1370	Purée d'abricot	Apricot purée	1	6,94	100000	7100000	7300000	6,85	6,86	6,85	4	a
						1000000						4	a
2014	1405	Mangues en morceaux	Pieces of mango	1	6,08	10000	1100000	1100000	6,04	6,04	6,04	4	a
						100000						4	a
2014	3332	Cerises en bocaux	Cherry	2	1,00*	10	<10	<10	<1,00	<1,00	<1,00	4	b
						100						4	b
2014	4115	Morilles déshydratées	Dehydrated morels	2	5,69	10000	8900000	10000000	6,95	7,00	6,95	4	b
						100000	N'	N'	N'	N'	N'	4	b
2014	4116	Raisins secs	Dehydrated grapes	2	2,15	10	110	110	2,04	2,04	2,04	4	b
						100						4	b
2014	4118	Farine Bio	Flour	2	3,04	10	570	400	2,76	2,60	2,76	4	b
						100						4	b
2014	4345	Quinoa	Quinoa	2	3,18	10	330	660	2,52	2,82	2,52	4	b
						100						4	b

Year of analysis	FRUITS, VEGETABLES AND CEREALS											Category	Type
	N° sample	Sample (french name)	Sample	Reference method: ISO 21527		Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate							
						28°C for 5 days							
				Part 1 or 2	log (cfu/g) Kept	Dilution	cfu/g (round number) Rep 1 Rep 2		log (cfu/g) Rep 1 Rep 2 Kept				
2014	4966	Thé vrac	Tee	2	1,90	10 100	70	120	1,85	2,08	1,85	4	b
2014	5265	Farine de blé	Wheat flour	2	2,34	10 100	100	40 Ne	2,00	1,60 Ne	2,00	4	b
2014	5266	Farine T150	Wheat	2	2,66	10 100	300	340	2,48	2,53	2,48	4	b
2014	5267	Farine boulangère	Wheat	2	2,85	10 100	430	330	2,63	2,52	2,63	4	b
2014	5587	Figues broyées et séchées	Ground dehydrated figs	2	>4,18	10 100	>15000	>15000	>4,18	>4,18	>4,18	4	b
2014	5588	Echalotes séchées	Dehydrated shallots	2	3,34	10 100	1800 N'	ND	3,26 N'	ND	3,26 N'	4	b
2014	5589	Oignons risolés séchés	Dehydrated onions	2	3,15	10 100	2500 N'	1500 N'	3,40 N'	3,18 N'	3,40 N'	4	b
2014	10	Sauce pesto	Dressing(pesto)	2	5,04 N'	1000 10000	100000 N'	190000 N'	5,00 N'	5,28 N'	5,00 N'	4	b
2014	3697	Confiture de fraise	Strawberry jam	2	4,87	1000 10000	32000	62000	4,51	4,79	4,51	4	c
2014	3698	Purée de framboise	Raspberry purée	1	2,20	10 100	200	160	2,30	2,20	2,30	4	c
2014	3699	Purée d'abricot	Apricot purée	1	<1,00	10 100	<10	<10	<1,00	<1,00	<1,00	4	c
2014	4119	Purée de framboises	Raspberries purée	1	>5,18	100 1000	>150000	>150000	>5,18	>5,18	>5,18	4	c
2014	4335	Double concentré de tomates	Tomato concentrate	2	5,08	100 1000	74000 N'	89000 N'	4,87 N'	4,95 N'	4,87 N'	4	c
2014	4336	Miel bio	Honey	2	1,78 Ne	10 100	340	180	2,53	2,26	2,53	4	c
2014	4349	Confiture d'abricot	Apricot jam	2	6,04	10000 100000	790000	1100000	5,90	6,04	5,90	4	c
2014	4351	Mousseline de marrons	Chestnut's purée	1	>5,18	100 1000	>150000	>150000	>5,18	>5,18	>5,18	4	c
2014	4965	Purée de figues	Fog purée	1	1,70 Ne	10 100	120	160	2,08	2,20	2,08	4	c
2014	5089	Purée de papaye surgelée	Frozen papaya purée	1	3,52	100 1000	1200	2400	3,08	3,38	3,08	4	c
2014	5090	Purée d'orange surgelée	Frozen orange purée	1	1,48*	10 100	30*	20*	1,48*	1,30*	1,48*	4	c
2014	5091	Purée de figues violettes surgelée	Frozen fig purée	1	3,11	10 100	490	540	2,69	2,73	2,69	4	c

Year of analysis	CHOCOLATE AND BAKERY PRODUCTS											Category	Type
	N° sample	Sample (french name)	Sample	Reference method: ISO 21527		Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate							
						28°C for 5 days							
				Part 1 or 2	log (cfu/g) Kept	Dilution	cfu/g (round number)		log (cfu/g)				
						Rep 1	Rep 2	Rep 1	Rep 2	Kept			
2014	3325	Eclair à la vanille	Bakery product with custard	1	<1,00	10	<10	<10	<1,00	<1,00	<1,00	5	a
						100						5	a
2014	3330	Pain de mie	Bread	2	<1,00	10	<10	<10	<1,00	<1,00	<1,00	5	a
						100						5	a
2014	3331	Pâte à tarte	Puff pastry	1	1,60	10	40*	20*	1,60*	1,30*	1,60*	5	a
						100						5	a
2014	3334	Pain de mie	Bread	2	5,61 N'	1000	480000 N'	470000 N'	5,68 N'	5,67 N'	5,68 N'	5	a
						10000						5	a
2014	3433	Pâte sablée	Pasta	2	3,95 Ne	1000	3000*	4000 Ne	3,48*	3,60 Ne	3,60 Ne	5	a
						10000						5	a
2014	3434	Pâte sablée	Pasta	2	3,15	100	1200	1900	3,08	3,28	3,08	5	a
						1000						5	a
2014	3695	Mini Gâche	Bread	2	<4,00	10000	<10000	<10000	<4,00	<4,00	<4,00	5	a
						100000						5	a
2014	3696	Baguette	Bread	1	<4,00	10000	<10000	<10000	<4,00	<4,00	<4,00	5	a
						100000						5	a
2014	3954	Baguette Saint Pierre	Bread	1	>6,18	100	1000*	4000 Ne	3,00*	3,60 Ne	3,60 Ne	5	a
						1000						5	a
2014	3956	Eclair à la vanille	Pastry	1	>7,18	10000	>15000000	>15000000	>7,18	>7,18	>7,18	5	a
						100000						5	a
2014	3957	Crêpe	Pancake	1	<2,00	100	<100	<100	<2,00	<2,00	<2,00	5	a
						1000						5	a
2014	3958	Pâte à tarte brisée	Puff pastry	1	2,91	10	500 Ne	800 Ne	2,70 Ne	2,90 Ne	2,70 Ne	5	a
						100						5	a
2014	4113	Pain de mie	Bread	2	7,56	1000000	18000000	25000000	7,26	7,40	7,26	5	a
						10000000						5	a
2014	4117	Crêpe de froment	Pancake	1	5,08	100	13000	12000	4,11	4,08	4,11	5	a
						1000						5	a
2018	1800	Baba au rhum	Pastry	1	2,72	10	310		2,49		2,49	5	a
						100						5	a
2014	5088	Fourré de praline enrobage chocolat au lait	Cocoa based product	2	<1,00	10	<10	<10	<1,00	<1,00	<1,00	5	b
						100						5	b
2014	5490	Fourrage pâte d'amande	Marzipan	2	1,00*	10	ND	<100	ND	<2,00	ND	5	b
						100						5	b
2018	1611	Pâte d'amande	Marzipan	2	1,78 Ne	10	50 Ne		1,70 Ne		1,70 Ne	5	b
						100						5	b
2018	2659	Arachides sucrées	Sweet peanuts	2	2,70	10	260		2,41		2,41	5	b
						100						5	b
2018	2660	Pâte d'amande	Marzipan	2	3,95	100	14000		4,15		4,15	5	b
						1000						5	b
2018	2920	Quatre-quarts	Cake	2	6,76	100000	4200000		6,62		6,62	5	b
						1000000						5	b
2018	2921	Gâteau breton	Cake	2	5,54	10000	250000		5,40		5,40	5	b
						100000						5	b

Year of analysis	CHOCOLATE AND BAKERY PRODUCTS											Category	Type
	N° sample	Sample (french name)	Sample	Reference method: ISO 21527		Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate							
						28°C for 5 days							
				Part 1 or 2	log (cfu/g) Kept	Dilution	cfu/g (round number)		log (cfu/g)				
						Rep 1	Rep 2	Rep 1	Rep 2	Kept			
2014	5085	Crêpes fourrage cacao	Pancakes with cacao	2	3,30	10	460	460	2,66	2,66	2,66	5	c
						100						5	c
2014	5086	Crêpes nature	Pancakes	2	4,20	100	14000	14000	4,15	4,15	4,15	5	c
						1000						5	c
2014	5087	Crêpes de froment	Pancakes	1	4,71	1000	43000	49000	4,63	4,69	4,63	5	c
						10000						5	c
2014	5261	Cacao	Cocoa powder	2	4,04	10	190	230	2,28	2,36	2,28	5	c
						100						5	c
2014	5262	Cacao	Cocoa powder	2	1,78 Ne	10	20*	30*	1,30*	1,48*	1,30*	5	c
						100						5	c
2014	5489	Ganache chocolat noir	Ganache (chocolate)	2	1,90 Ne	10	ND	ND	ND	ND	ND	5	c
						100						5	c
2014	5491	Fourrage café	Ganache(coffee)	2	1,00*	10	<100	100*	<2,00	2,00*	2,00*	5	c
						100						5	c
2014	5492	Fourrage passion	Ganache (passion fruit)	2	1,60 Ne	10	10*	100	1,00*	2,00*	1,00*	5	c
						100						5	c
2014	5687	Fourrage chocolat blanc	White chocolate filling	2	7,08	10000	11000000	8500000	7,04	6,93	7,04	5	c
						100000	N'	N'	N'	N'	N'	5	c
2014	496	Sirop d'érable	Maple syrup	2	3,20	10	1300	1300	3,11	3,11	3,11	5	c
						100						5	c
2014	497	Biscuits cuillère	Biscuits	2	4,81	1000	65000	72000	4,81	4,86	4,81	5	c
						10000						5	c

Year of analysis	FEED STUFFS											Category	Type
	N° sample	Sample (french name)	Sample	Reference method: ISO 21527		Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate							
						28°C for 5 days							
				Part 1 or 2	log (cfu/g) Kept	Dilution	cfu/g (round number)		log (cfu/g)				
						Rep 1	Rep 2	Rep 1	Rep 2	Kept			
2014	4967	Flocons de blé	Wheat flakes	2	3,15	10	470	360	2,67	2,56	2,67	6	a
						100						6	a
2014	4968	Blé	Wheat	2	1,78 Ne	10	250	260	2,40	2,41	2,40	6	a
						100						6	a
2014	4969	Aliment pour pondeuses	Feed stuff(hen)	2	3,30	100	4000 Ne	5900	3,60	3,77	3,60	6	a
						1000						6	a
2014	5865	Aliment pour poules pondeuses	Feed for hens	2	2,81	10	1100 N'	500 Ne	3,04 N'	2,70 Ne	3,04 N'	6	a
						100						6	a
2018	1612	Orge	Barley	2	2,34	10	220		2,34		2,34	6	a
						100						6	a
2014	5260	Croquettes chaton	Kitten pellets	2	4,83 N'	10	290	340	2,46	2,53	2,46	6	b
						100						6	b
2014	5866	Croquettes pour chat	Pellets for cats	2	2,08	10	20*	20*	1,30*	1,30*	1,30*	6	b
						100						6	b
2014	633	Complément alimentaire pour chien	Feed supplement for dog	2	3,08	10	1100	1000	3,04	3,00	3,04	6	b
						100						6	b
2014	634	Complément alimentaire pour chien	Feed supplement for dog	2	3,72	100	6600	7100	3,82	3,85	3,82	6	b
						1000						6	b
2014	635	Complément alimentaire pour chien	Feed supplement for dog	2	3,49	100	4900	4500	3,69	3,65	3,69	6	b
						1000						6	b
2018	1614	Croquettes pour chat	Pallets for cat	2	1,48*	10	20		1,30*		1,30*	6	b
						100						6	b
2018	2922	Croquettes pour chat (poulet/ canard/ légumes)	Pellets for cat (poultry/duck/vegetables)	2	5,56	1000	160000		5,20		5,20	6	b
						10000						6	b
2014	7	Saucisson pour chien	Sausage for dog	1	>4,18	10	>15000	>15000	>4,18	>4,18	>4,18	6	c
						100						6	c
2014	8	Saucisson pour chien	Sausage for dog	1	4,73 N'	100	47000 N'	54000 N'	4,67 N'	4,73 N'	4,67 N'	6	c
						1000						6	c
2014	9	Saucisson pour chien	Sausage for dog	1	4,18 N'	10	13000	10000	4,11	4,00	4,11	6	c
						100						6	c
2014	631	Aliment complet pour chat(bœuf ,carotte)	Feed for cat (Beef, carrots)	1	2,97	10	640	580	2,81	2,76	2,81	6	c
						100						6	c
2014	632	Aliment complet pour chat (veau, poivron)	Feed for cat (veal, pepper)	1	3,04	10	1100	1200	3,04	3,08	3,04	6	c
						100						6	c
2018	2152	Pâté pour chat	Pâté for cat	1	6,93	100	2200		3,34		3,34	6	c
						1000						6	c
2018	2153	Pâté pour chat	Pâté for cat	1	6,88	100	2300		3,36		3,36	6	c
						1000						6	c
2018	2154	Pâté pour chat	Pâté for cat	1	6,32	10000	1100000		6,04		6,04	6	c
						100000						6	c
2018	2155	Pâté pour chien	Pâté for dog	1	4,76	100	3300		3,52		3,52	6	c
						1000						6	c

Year of analysis	PRODUCTION ENVIRONMENTAL SAMPLES											Category	Type
	N° sample	Sample (french name)	Sample	Reference method: ISO 21527		Alternative method: P NEOGEN Petrifilm Rapid Yeast and Mold count plate							
						28°C for 5 days							
				Part 1 or 2	log (cfu/g) Kept	Dilution	cfu/g (round number)		log (cfu/g)				
						Rep 1	Rep 2	Rep 1	Rep 2	Kept			
2014	5485	Lingette table préparation madeleines	Wipe	2	3,00	10	440	330	2,64	2,52	2,64	7	a
						100						7	a
2014	5486	Lingette environnement atelier pâtisserie	Wipe	2	3,76	10	160	210	2,20	2,32	2,20	7	a
						100						7	a
2014	5487	Lingette environnement atelier pâtisserie	Wipe	2	4,26*	10	1100	1100	3,04	3,04	3,04	7	a
						100						7	a
2014	5488	Lingette environnement atelier pâtisserie	Wipe	2	3,08	10	330	420	2,52	2,62	2,52	7	a
						100						7	a
2014	5867	Ecouvillon (industrie boulangerie)	Swab(Bakery industry)	2	>5,18	100	>150000	>150000	>5,18	>5,18	>5,18	7	a
						1000						7	a
2014	5868	Ecouvillon (industrie boulangerie)	Swab(Bakery industry)	2	>5,18	100	110000	110000	5,04	5,04	5,04	7	a
						1000						7	a
2014	5869	Ecouvillon (industrie boulangerie)	Swab(Bakery industry)	2	>5,18	100	>150000	>150000	>5,18	>5,18	>5,18	7	a
						1000						7	a
2014	5870	Chiffonnette plaque à pain (industrie boulangerie)	Wipe (Bakery industry)	2	>5,18	100	>150000	>150000	>5,18	>5,18	>5,18	7	a
						1000						7	a
2014	5871	Chiffonnette porte relevante (industrie boulangerie)	Wipe (Bakery industry)	2	>5,18	100	>150000	>150000	>5,18	>5,18	>5,18	7	a
						1000						7	a
2014	5872	Chiffonnette joint banquette local batteur (industrie boulangerie)	Wipe (Bakery industry)	2	>5,18	100	>150000	>150000	>5,18	>5,18	>5,18	7	a
						1000						7	a
2014	5873	Chiffonnette flexible batteur (industrie boulangerie)	Wipe (Bakery industry)	2	>5,18	100	>150000	>150000	>5,18	>5,18	>5,18	7	a
						1000						7	a
2018	3166	Lingette (atelier pâtisserie)	Wipe (Bakery industry)	2	7,08	100000	9800000		6,99		6,99	7	a
						1000000						7	a
2018	3167	Lingette (atelier pâtisserie)	Wipe (Bakery industry)	2	4,91	1000	36000		4,56		4,56	7	a
						10000						7	a
2018	3168	Lingette (atelier pâtisserie)	Wipe (Bakery industry)	2	<1,00	10	30		1,48*		1,48*	7	a
						100						7	a
2014	230	Poussières environnement laitier	Dusts (Dairy industry)	2	3,98	100	2000*	1800	2,30*	2,30*	3,26	7	b
						1000						7	b
2014	231	Poussières environnement laitier	Dusts (Dairy industry)	2	5,71	10000	310000	440000	5,49	5,64	5,49	7	b
						100000						7	b
2014	232	Poussières environnement laitier	Dusts (Dairy industry)	2	6,32	10000	650000	640000	5,81	5,81	5,81	7	b
						100000						7	b
2014	233	Poussières environnement laitier	Dusts (Dairy industry)	2	4,72	10000	40000	50000	4,60	4,70	4,60	7	b
						100000	Ne	Ne	Ne	Ne	Ne	7	b
2014	234	Poussières environnement industrie du chocolat	Dusts (chocolate industry)	2	3,15	10	160	30*	2,20	1,48*	2,20	7	b
						100						7	b
2018	3169	Déchets (atelier pâtisserie)	Waste (Bakery industry)	2	5,98	10000	350000		5,54		5,54	7	b
						100000						7	b
2018	3170	Déchets (atelier pâtisserie)	Waste (Bakery industry)	2	2,04	10	70		1,85		1,85	7	b
						100	Ne		Ne		Ne	7	b
2014	636	Eau de process foisonneuse	Process water	1	1,11	1	5	4	0,70	0,60	0,60	7	c
						10	Ne	Ne	Ne	Ne	Ne	7	c

Year of analysis	PRODUCTION ENVIRONMENTAL SAMPLES											Category	Type
	N° sample	Sample (french name)	Sample	Reference method: ISO 21527		Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate							
						28°C for 5 days							
				Part 1 or 2	log (cfu/g) Kept	Dilution	cfu/g (round number)		log (cfu/g)				
							Rep 1	Rep 2	Rep 1	Rep 2	Kept		
2014	637	Eau de rinçage bac de stockage viande crue	Rinsing water	1	2,28	10	490	670	2,69	2,83	2,69	7	c
						100						7	c
2014	638	Eau de process Stéphan (fromage de chèvre)	Process water	1	2,46	10	440	490	2,64	2,69	2,64	7	c
						100						7	c
2014	639	Eau de rinçage fabrication béchamel	Rinsing water	1	2,96	100	1500	2200	3,18	3,34	3,18	7	c
						1000						7	c
2014	640	Eau de process pompe homogénéisateur	Process water	1	0,48*	1	13	18	1,11	1,26	1,11	7	c
						10						7	c
2014	641	Eau de rinçage robot coupe	Rinsing water	1	1,40	10	>15000	>15000	>4,18	>4,18	>4,18	7	c
						100						7	c
2014	1371	Eau de process	Process water	1	5,99	1000	350000	420000	5,54	5,62	5,54	7	c
						10000	N'	N'	N'	N'	N'	7	c

Results 7 - Alternative method: summary results (28°C - 60 h, 72 h and 5 days)

Summary results - Incubation : 28°C										
MEAT AND FISH PRODUCTS										
Year of analysis	N°	Sample (french name)	Sample	Reference method: ISO 21527		Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate			Category	Type
				Part 1 or 2	log (cfu/g) Kept	60 h	72 h	5 days		
						log (cfu/g)	log (cfu/g)	log (cfu/g)		
						Kept	Kept	Kept		
2014	3327	Allumettes de bacon	Bacon	1	2,36	1,78	2,15	2,41	1	a
2014	3328	Lardons fumés	Smoked pork	1	<1,00	<1,00	1,00*	1,00*	1	a
2014	3329	Filets de poulet fumé	Smoked chicken	1	1,00*	<1,00	<1,00	1,30*	1	a
2014	4333	Dés de jambon	Ham cubes	1	1,70	1,60	1,60	1,60	1	a
2014	4334	Dés de poulet	Poultry cubes	1	3,18	2,89	2,91	2,92	1	a
2014	5269	Dés de jambon	Ham cubes	1	6,84	6,91	6,92	6,92	1	a
2014	698	Suprême de cabillaud	Ready to reheat meal (cod)	1	1,30*	3,04	3,15	3,51	1	a
2014	699	Pâté en croûte	Ready to eat meal (Pâté)	1	4,11	4,04	4,04	4,04	1	a
2014	700	Terrine de tête persillée	Delicatessen	1	4,66	4,69	4,69	4,69	1	a
2014	701	Terrine de noix de Saint Jacques	Scallops terrine	1	3,64	3,57	3,57	3,56	1	a
2014	702	Terrine de saumon	Salmon terrine	1	3,92	3,84	3,84	3,84	1	a
2014	1355	Salade pâtes , poulet crudités	Deli salad(Chicken, pasta)	1	5,08	4,34	4,34	4,71	1	a
2014	1356	Salade surimi, carottes thon	Deli salad(surimi, carrots)	1	4,43	3,88	3,88	4,34	1	a
2014	1357	Salade poulet, parmesan, crouton	Deli salad(Chicken, cheese)	1	2,89	1,95	1,95	2,45	1	a
2014	1365	Quenelles nature	Ready to reheat meal (egg based)	1	5,34	1,85	ND	5,32	1	a
2014	1366	Ravioles au chèvre	Fresh pasta	1	5,20	3,98	4,00	4,40	1	a
2014	3955	Lardons fumés	Sliced smoked bacon	1	7,66	7,08	7,26	7,40	1	b
2014	3960	Filets de poulet	Chicken fillet	1	>6,18	>6,18	>6,18	>6,18	1	b
2014	4963	Saumon fumé	Smoked salmon	1	4,52	4,04	4,32	4,40	1	b
2014	4964	Saumon fumé	Smoked salmon	1	4,18	3,59	3,87	4,00	1	b
2014	5268	Harengs fumés nature	Smoked herring	2	3,92	3,65	3,75	3,75	1	b
2014	1348	Sushi saumon	Ready to eat meal (Salmon and rice)	1	5,11	4,82	4,93	4,99	1	b
2014	1349	Maki saumon cru aneth	Ready to eat meal (Salmon and rice)	1	4,11	3,15	3,18	3,84	1	b
2014	5263	Fond de veau	Culinary product (veal)	2	<1,00	<1,00	1,00*	1,00*	1	c
2014	5264	Fumet de poisson	Culinary product (fish)	2	2,86	2,04	2,28	2,36	1	c
2014	492	Nuoc Mam	Nuoc Mam	2	4,08	<2,00	2,00*	3,73	1	c
2014	493	Viandox	Culinary product (meat)	2	1,70	1,60	1,60	1,60	1	c
2014	494	Fond de veau	Culinary product (veal)	2	3,15	3,04	3,04	3,04	1	c
2014	495	Cœur de bouillon	Culinary product (beef)	2	4,77	ND	4,26	4,70	1	c
2018	1613	Fond de veau	Culinary product (veal)	2	1,78	1,85	1,85	1,85	1	c
2018	1615	Fond de veau	Culinary product (veal)	2	1,95	1,78	1,78	1,85	1	c
2018	1616	Fumet de poisson	Culinary product (fish)	2	2,56	2,48	2,48	2,48	1	c

Summary results - Incubation : 28°C										
DAIRY PRODUCTS										
Year of analysis	N°	Sample (french name)	Sample	Reference method: ISO 21527		Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate			Category	Type
				Part 1 or 2	log	60 h	72 h	5 days		
					(cfu/g)	log (cfu/g)	log (cfu/g)	log (cfu/g)		
					Kept	Kept	Kept	Kept		
2014	3324	Emmenthal râpé	Grated cheese	1	5,26	4,85	4,89	5,00	2	a
2014	3435	Mix râpé	Grated cheese	2	6,51	5,98	6,08	6,18	2	a
2014	3436	Emmenthal râpé	Grated cheese	1	6,32	6,11	6,11	6,11	2	a
2014	3950	Fromage Liegen fristikgae	Cheese	1	7,67	7,56	7,57	7,57	2	a
2014	3951	Fromage de chèvre	Goat cheese	1	6,46	6,38	6,40	6,40	2	a
2014	3952	Emmental français râpé	Grated cheese	1	>8,18	>8,18	>8,18	>8,18	2	a
2014	3953	Parmesan	Parmesan	1	>8,18	>8,18	>8,18	>8,18	2	a
2014	3700	Beurre	Butter	1	<4,00	<4,00	<4,00	<4,00	2	b
2014	4337	Yaourt nature	Yoghourt	1	3,58	3,23	3,26	3,41	2	b
2014	4338	Yaourt nature au lait entier	Whole milk yoghurt	1	4,00	3,92	3,93	3,93	2	b
2014	4339	Yaourt nature au lait entier	Whole milk yoghurt	1	>6,18	>6,18	>6,18	>6,18	2	b
2014	4340	Yaourt fermier 0%	Yoghurt(0% fat)	1	5,38	5,15	5,15	5,18	2	b
2014	4341	Yaourt fermier au lait entier	Whole milk yoghurt	1	5,91	5,76	5,76	5,76	2	b
2014	4342	Yaourt nature	Yoghourt	1	6,40	6,34	6,40	6,40	2	b
2014	4343	Yaourt nature	Yoghourt	1	2,26	2,15	2,18	2,20	2	b
2014	4344	Fromage blanc velouté	White cheese	1	5,51	5,04	5,04	5,15	2	b
2014	4350	Fromage frais	Fresh cheese	1	5,77	5,74	5,74	5,74	2	b
2014	5270	Tiramisu	Tiramisu	2	1,95	1,78	1,78	1,78	2	b
2014	372	Caséinate	Caseinate	2	3,04	2,43	2,48	2,53	2	c
2014	373	Lait écrémé en poudre	Skimmed milk powder	2	2,53	1,70	1,78	2,30*	2	c
2018	2650	Poudre de lait entier	Whole milk powder	2	2,28	1,60	1,60	1,60	2	c
2018	2651	Poudre de lait écrémé	Skim milk powder	2	1,78	1,48*	1,48*	1,60	2	c
2018	2652	Poudre de lait demi-écrémé	Half skim milk powder	2	1,85	1,70	1,70	1,70	2	c
2018	3163	Poudre de lait écrémé	Skim milk powder	2	6,96	6,85	6,85	6,88	2	c
2018	3164	Poudre de lait demi-écrémé	Half skim milk powder	2	6,00	5,95	5,96	5,97	2	c

Summary results - Incubation : 28°C										
EGG PRODUCTS										
Year of analysis	N°	Sample (french name)	Sample	Reference method: ISO 21527		Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate			Category	Type
				Part 1 or 2	log (cfu/g)	60 h	72 h	5 days		
					Kept	log (cfu/g) Kept	log (cfu/g) Kept	log (cfu/g) Kept		
2014	3326	Pâtes aux œufs frais	Fresh pasta	1	<1,00	<1,00	<1,00	<1,00	3	a
2014	3437	Ravioles	Pasta	1	>4,18	>4,18	>4,18	>4,18	3	a
2014	3959	Pâtes fraîches	Fresh pasta	1	6,59	6,70	6,76	6,76	3	a
2018	2909	Tagliatelles fraîches	Fresh pasta	1	3,40	3,61	3,61	3,63	3	a
2018	2910	Tagliatelles aux œufs frais	Fresh pasta	1	3,43	3,40	3,41	3,49	3	a
2018	2911	Fettuccini aux œufs frais	Fresh pasta	1	3,79	3,74	3,74	3,74	3	a
2018	2912	Spaghetti aux œufs frais	Fresh pasta	1	4,18	4,18	4,18	4,26	3	a
2018	2913	Tagliatelles aux œufs frais	Fresh pasta	1	4,56	4,77	4,77	4,77	3	a
2018	1799	Tarte au citron meringuée	Pastry	1	2,95	2,85	2,85	2,85	3	b
2018	1801	Mousse au chocolat	Chocolate mousse	1	1,70	<1,00	<1,00	<1,00	3	b
2018	2560	Pâte à crêpe	Pancake mixture	1	3,43	3,91	3,91	3,91	3	b
2018	2561	Quenelles natures	Quenelles	1	3,98	<1,00	<1,00	3,18	3	b
2018	2562	Pâte à crêpe	Pancake mixture	1	3,26	3,79	3,79	3,89	3	b
2018	2914	Crème aux œufs à la vanille	Egg cream	1	3,18	2,90	3,00	3,36	3	b
2018	2915	Flan	Pudding	1	2,98	2,49	2,76	3,08	3	b
2018	2916	Clafoutis à la cerise	Clafoutis	1	4,08	3,84	3,84	3,84	3	b
2018	2917	Crème brûlée	Custard	1	4,04	4,20	4,20	4,20	3	b
2018	2918	Crème anglaise	Custard	1	4,71	4,60	4,60	4,61	3	b
2014	370	Poudre de blanc d'œuf	Egg white powder	2	3,53	3,18	3,26	3,32	3	c
2014	371	Poudre d'œuf entier	Whole egg powder	2	4,34	3,99	4,00	4,00	3	c
2018	2654	Blanc d'œuf en poudre	Egg white powder	2	2,67	1,30*	1,30*	2,53	3	c
2018	2655	Jaune d'œuf en poudre	Egg yolk powder	2	2,34	2,11	2,11	2,11	3	c
2018	2919	Poudre de jaune d'œuf	Egg yolk powder	2	5,49	5,11	5,15	5,15	3	c
2018	3165	Poudre de jaune d'œuf	Egg yolk powder	2	2,41	4,40	4,40	4,40	3	c

Summary results - Incubation : 28°C										
FRUITS, VEGETABLES AND CEREALS										
Year of analysis	N°	Sample (french name)	Sample	Reference method: ISO 21527		Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate			Category	Type
				Part 1 or 2	log (cfu/g)	60 h	72 h	5 days		
					Kept	log (cfu/g) Kept	log (cfu/g) Kept	log (cfu/g) Kept		
2014	3333	Coulis de framboise	Raspberry coulis	2	<1,00	<1,00	<1,00	<1,00	4	a
2014	4114	Olives noires	Black olives	1	5,20	3,58	4,60	4,72	4	a
2014	4120	Jus de tomate	Tomato juice	1	>5,18	>5,18	>5,18	>5,18	4	a
2014	4346	Thé glacé pêche blanche	Ice tea	1	>4,18	1,00*	1,00*	1,30*	4	a
2014	4347	Jus d'ananas	Pine apple juice	1	5,74	<3,00	ND	ND	4	a
2014	4348	Jus 3 agrumes	Three citrus juice	1	7,67	7,61	7,65	7,65	4	a
2014	4962	Poivrons rouges surgelés	Frozen red peppers	1	2,04	1,96	2,04	2,15	4	a
2014	1350	Rolls aux légumes marinés	Ready to eat meal (Vegetables))	1	1,00*	1,78	1,78	2,91	4	a
2014	1351	Mélange légumes 4ème gamme	Ready to eat vegetables	1	>5,18	5,11	5,11	>5,18	4	a
2014	1352	Carottes râpées	Sliced carrots	1	4,88	4,08	4,08	4,66	4	a
2014	1353	Chou blanc, carottes , céleri	Ready to eat vegetables	1	4,95	4,52	4,52	4,74	4	a
2014	1354	Pousses de soja	Sprouts	1	5,18	4,78	4,78	5,08	4	a
2014	1367	Oignons surgelés	Frozen onions	1	<1,00	1,60	2,04	2,04	4	a
2014	1368	Poivrons rouges	Red peppers	1	2,91	2,89	2,90	2,93	4	a
2014	1369	Poivrons verts	Green peppers	1	1,00*	<1,00	<1,00	<1,00	4	a
2014	1370	Purée d'abricot	Apricot purée	1	6,94	6,81	6,85	6,85	4	a
2014	1405	Mangues en morceaux	Pieces of mango	1	6,08	6,00	6,00	6,04	4	a
2014	3332	Cerises en bocaux	Cherry	2	1,00*	<1,00	<1,00	<1,00	4	b
2014	4115	Morilles déshydratées	Dehydrated morels	2	5,69	6,82	6,90	6,95	4	b
2014	4116	Raisins secs	Dehydrated grapes	2	2,15	2,00	2,04	2,04	4	b
2014	4118	Farine Bio	Flour	2	3,04	3,11	2,77	2,76	4	b
2014	4345	Quinoa	Quinoa	2	3,18	2,43	2,45	2,52	4	b
2014	4966	Thé vrac	Tee	2	1,90	1,78	1,85	1,85	4	b
2014	5265	Farine de blé	Wheat flour	2	2,34	1,60	2,00	2,00	4	b
2014	5266	Farine T150	Wheat	2	2,66	2,40	2,45	2,48	4	b
2014	5267	Farine boulangère	Wheat	2	2,85	2,15	2,60	2,63	4	b
2014	5587	Figues broyées et séchées	Ground dehydrated figs	2	>4,18	4,11	>4,18	>4,18	4	b
2014	5588	Echalotes séchées	Dehydrated shallots	2	3,34	3,00	3,26	3,26	4	b
2014	5589	Oignons rissolés séchés	Dehydrated onions	2	3,15	2,95	3,40	3,40	4	b
2014	10	Sauce pesto	Dressing(pesto)	2	5,04	5,00	5,23	5,00	4	b
2014	3697	Confiture de fraise	Strawberry jam	2	4,87	4,40	4,45	4,51	4	c
2014	3698	Purée de framboise	Raspberry purée	1	2,20	2,28	2,30	2,30	4	c
2014	3699	Purée d'abricot	Apricot purée	1	<1,00	<1,00	<1,00	<1,00	4	c

Summary results - Incubation : 28°C										
FRUITS, VEGETABLES AND CEREALS										
Year of analysis	N°	Sample (french name)	Sample	Reference method: ISO 21527		Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate			Category	Type
				Part 1 or 2	log (cfu/g)	60 h	72 h	5 days		
					Kept	log (cfu/g)	log (cfu/g)	log (cfu/g)		
2014	4119	Purée de framboises	Raspberries purée	1	>5,18	>5,18	>5,18	>5,18	4	c
2014	4335	Double concentré de tomates	Tomato concentrate	2	5,08	4,87	4,87	4,87	4	c
2014	4336	Miel bio	Honey	2	1,78	2,54	2,54	2,53	4	c
2014	4349	Confiture d'abricot	Apricot jam	2	6,04	5,87	5,89	5,90	4	c
2014	4351	Mousseline de marrons	Chestnuts purée	1	>5,18	>5,18	>5,18	>5,18	4	c
2014	4965	Purée de figues	Fog purée	1	1,70	1,60	1,70	2,08	4	c
2014	5089	Purée de papaye surgelée	Frozen papaya purée	1	3,52	3,20	3,20	3,08	4	c
2014	5090	Purée d'orange surgelée	Frozen orange purée	1	1,48*	1,30*	1,48*	1,48*	4	c
2014	5091	Purée de figues violettes surgelée	Frozen fig purée	1	3,11	2,59	2,60	2,69	4	c

Summary results - Incubation : 28°C										
CHOCOLATE AND BAKERY PRODUCTS										
Year of analysis	N°	Sample (french name)	Sample	Reference method: ISO 21527		Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate			Category	Type
				Part 1 or 2	log (cfu/g)	60 h	72 h	5 days		
					Kept	log (cfu/g) Kept	log (cfu/g) Kept	log (cfu/g) Kept		
2014	3325	Eclair à la vanille	Bakery product with custard	1	<1,00	<1,00	<1,00	<1,00	5	a
2014	3330	Pain de mie	Bread	2	<1,00	<1,00	<1,00	<1,00	5	a
2014	3331	Pâte à tarte	Puff pastry	1	1,60	<1,00	1,30*	1,60*	5	a
2014	3334	Pain de mie	Bread	2	5,61	5,61	5,68	5,68	5	a
2014	3433	Pâte sablée	Pasta	2	3,95	3,60	3,60	3,60	5	a
2014	3434	Pâte sablée	Pasta	2	3,15	3,30	3,08	3,08	5	a
2014	3695	Mini Gâche	Bread	2	<4,00	<4,00	<4,00	<4,00	5	a
2014	3696	Baguette	Bread	1	<4,00	<4,00	<4,00	<4,00	5	a
2014	3954	Baguette Saint Pierre	Bread	1	>6,18	3,65	3,60	3,60	5	a
2014	3956	Eclair à la vanille	Pastry	1	>7,18	6,23	>7,18	>7,18	5	a
2014	3957	Crêpe	Pancake	1	<2,00	<2,00	<2,00	<2,00	5	a
2014	3958	Pâte à tarte brisée	Puff pastry	1	2,91	3,00	3,23	2,70	5	a
2014	4113	Pain de mie	Bread	2	7,56	7,18	7,20	7,26	5	a
2014	4117	Crêpe de froment	Pancake	1	5,08	3,92	4,08	4,11	5	a
2018	1800	Baba au rhum	Pastry	1	2,72	2,45	2,45	2,49	5	a
2014	5088	Fourré de praline enrobage chocolat au lait	Cocoa based product	2	<1,00	<1,00	<1,00	<1,00	5	b
2014	5490	Fourrage pâte d'amande	Marzipan	2	1,00*	<1,00	1,00*	ND	5	b
2018	1611	Pâte d'amande	Marzipan	2	1,78	1,60	1,60	1,70	5	b
2018	2659	Arachides sucrées	Sweet peanuts	2	2,70	2,18	2,34	2,41	5	b
2018	2660	Pâte d'amande	Marzipan	2	3,95	4,11	4,15	4,15	5	b
2018	2920	Quatre-quarts	Cake	2	6,76	6,60	6,61	6,62	5	b
2018	2921	Gâteau breton	Cake	2	5,54	5,38	5,38	5,40	5	b
2014	5085	Crêpes fourrage cacao	Pancakes with cacao	2	3,30	2,40	2,59	2,66	5	c
2014	5086	Crêpes nature	Pancakes	2	4,20	2,56	3,40	4,15	5	c
2014	5087	Crêpes de froment	Pancakes	1	4,71	3,08	4,23	4,63	5	c
2014	5261	Cacao	Cocoa powder	2	4,04	1,78	1,95	2,28	5	c
2014	5262	Cacao	Cocoa powder	2	1,78	<1,00	<1,00	1,30*	5	c
2014	5489	Ganache chocolat noir	Ganache (chocolate)	2	1,90	2,83	1,85	ND	5	c
2014	5491	Fourrage café	Ganache(coffee)	2	1,00*	1,60	1,48*	2,00*	5	c
2014	5492	Fourrage passion	Ganache(passion fruit)	2	1,60	1,90	1,00*	1,00*	5	c
2014	5687	Fourrage chocolat blanc	White chocolate filling	2	7,08	6,96	7,04	7,04	5	c
2014	496	Sirop d'érable	Maple syrup	2	3,20	3,08	3,11	3,11	5	c
2014	497	Biscuits cuillère	Biscuits	2	4,81	4,75	4,80	4,81	5	c

Summary results - Incubation : 28°C										
FEED STUFFS										
Year of analysis	N°	Sample (french name)	Sample	Reference method: ISO 21527		Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate			Category	Type
				Part 1 or 2	log (cfu/g)	60 h	72 h	5 days		
					Kept	log (cfu/g)	log (cfu/g)	log (cfu/g)		
						Kept	Kept	Kept		
2014	4967	Flocons de blé	Wheat flakes	2	3,15	1,95	2,53	2,67	6	a
2014	4968	Blé	Wheat	2	1,78	2,40	2,40	2,40	6	a
2014	4969	Aliment pour pondeuses	Feed stuff(hen)	2	3,30	3,68	3,60	3,60	6	a
2014	5865	Aliment pour poules pondeuses	Feed for hens	2	2,81	2,54	2,90	3,04	6	a
2018	1612	Orge	Barley	2	2,34	2,26	2,26	2,34	6	a
2014	5260	Croquettes chaton	Kitten pellets	2	4,83	1,60	2,18	2,46	6	b
2014	5866	Croquettes pour chat	Pellets for cats	2	2,08	1,30*	1,30*	1,30*	6	b
2014	633	Complément alimentaire pour chien	Feed supplement for dog	2	3,08	3,04	3,04	3,04	6	b
2014	634	Complément alimentaire pour chien	Feed supplement for dog	2	3,72	3,82	3,82	3,82	6	b
2014	635	Complément alimentaire pour chien	Feed supplement for dog	2	3,49	3,69	3,62	3,69	6	b
2018	1614	Croquettes pour chat	Pallets for cat	2	1,48*	1,00*	1,00*	1,30*	6	b
2018	2922	Croquettes pour chat (poulet/canard/légumes)	Pellets for cat (poultry/duck/vegetables)	2	5,56	5,18	5,18	5,20	6	b
2014	7	Saucisson pour chien	Sausage for dog	1	>4,18	>4,18	>4,18	>4,18	6	c
2014	8	Saucisson pour chien	Sausage for dog	1	4,73	4,64	4,67	4,67	6	c
2014	9	Saucisson pour chien	Sausage for dog	1	4,18	4,08	4,11	4,11	6	c
2014	631	Aliment complet pour chat(bœuf ,carotte)	Feed for cat (Beef, carrots)	1	2,97	2,81	2,81	2,81	6	c
2014	632	Aliment complet pour chat(veau, poivron))	Feed for cat (veal, pepper)	1	3,04	3,04	3,04	3,04	6	c
2018	2152	Pâté pour chat	Pâté for cat	1	6,93	2,95	3,08	3,34	6	c
2018	2153	Pâté pour chat	Pâté for cat	1	6,88	3,28	3,28	3,36	6	c
2018	2154	Pâté pour chat	Pâté for cat	1	6,32	5,97	6,04	6,04	6	c
2018	2155	Pâté pour chien	Pâté for dog	1	4,76	3,52	3,52	3,52	6	c

Summary results - Incubation : 28°C										
PRODUCTION ENVIRONMENTAL SAMPLES										
Year of analysis	N°	Sample (french name)	Sample	Reference method: ISO 21527		Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate			Category	Type
				Part 1 or 2	log (cfu/g)	60 h	72 h	5 days		
					Kept	log (cfu/g) Kept	log (cfu/g) Kept	log (cfu/g) Kept		
2014	5485	Lingette table préparation madeleines	Wipe	2	3,00	2,51	2,67	2,64	7	a
2014	5486	Lingette environnement atelier pâtisserie	Wipe	2	3,76	1,85	1,85	2,20	7	a
2014	5487	Lingette environnement atelier pâtisserie	Wipe	2	4,26*	2,59	2,71	3,04	7	a
2014	5488	Lingette environnement atelier pâtisserie	Wipe	2	3,08	2,15	2,28	2,52	7	a
2014	5867	Ecouvillon (industrie boulangerie)	Swab(Bakery industry)	2	>5,18	>5,18	>5,18	>5,18	7	a
2014	5868	Ecouvillon (industrie boulangerie)	Swab(Bakery industry)	2	>5,18	5,00	5,04	5,04	7	a
2014	5869	Ecouvillon (industrie boulangerie)	Swab(Bakery industry)	2	>5,18	>5,18	>5,18	>5,18	7	a
2014	5870	Chiffonnette plaque à pain (industrie boulangerie)	Wipe (Bakery industry)	2	>5,18	>5,18	>5,18	>5,18	7	a
2014	5871	Chiffonnette porte relevante (industrie boulangerie)	Wipe (Bakery industry)	2	>5,18	>5,18	>5,18	>5,18	7	a
2014	5872	Chiffonnette joint banquette local batteur (industrie boulangerie)	Wipe (Bakery industry)	2	>5,18	>5,18	>5,18	>5,18	7	a
2014	5873	Chiffonnette flexible batteur(industrie boulangerie)	Wipe (Bakery industry)	2	>5,18	>5,18	>5,18	>5,18	7	a
2018	3166	Lingette (atelier pâtisserie)	Wipe (Bakery industry)	2	7,08	6,98	6,99	6,99	7	a
2018	3167	Lingette (atelier pâtisserie)	Wipe (Bakery industry)	2	4,91	2,49	2,56	4,56	7	a
2018	3168	Lingette (atelier pâtisserie)	Wipe (Bakery industry)	2	<1,00	1,90	1,90	1,48*	7	a
2014	230	Poussières environnement laitier	Dusts (Dairy industry)	2	3,98	3,32	3,26	3,26	7	b
2014	231	Poussières environnement laitier	Dusts (Dairy industry)	2	5,71	4,79	5,00	5,49	7	b
2014	232	Poussières environnement laitier	Dusts (Dairy industry)	2	6,32	5,81	5,79	5,81	7	b
2014	233	Poussières environnement laitier	Dusts (Dairy industry)	2	4,72	4,60	4,60	4,60	7	b
2014	234	Poussières environnement industrie du chocolat	Dusts (chocolate industry)	2	3,15	2,00*	1,70	2,20	7	b
2018	3169	Déchets (atelier pâtisserie)	Waste (Bakery industry)	2	5,98	5,34	5,34	5,54	7	b
2018	3170	Déchets (atelier pâtisserie)	Waste (Bakery industry)	2	2,04	1,48*	1,48*	1,85	7	b
2014	636	Eau de process foisonneuse	Process water	1	1,11	0,70	0,70	0,60	7	c
2014	637	Eau de rinçage bac de stockage viande crue	Rinsing water	1	2,28	2,61	2,81	2,69	7	c

Summary results - Incubation : 28°C										
PRODUCTION ENVIRONMENTAL SAMPLES										
Year of analysis	N°	Sample (french name)	Sample	Reference method: ISO 21527		Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate			Category	Type
				Part 1 or 2	log (cfu/g)	60 h	72 h	5 days		
					Kept	log (cfu/g)	log (cfu/g)	log (cfu/g)		
2014	638	Eau de process Stéphan (fromage de chèvre)	Process water	1	2,46	2,64	2,65	2,64	7	c
2014	639	Eau de rinçage fabrication béchamel	Rinsing water	1	2,96	3,18	3,32	3,18	7	c
2014	640	Eau de process pompe homogénéisateur	Process water	1	0,48*	0,00*	0,00*	1,11	7	c
2014	641	Eau de rinçage robot coupe	Rinsing water	1	1,40	>4,18	>4,18	>4,18	7	c
2014	1371	Eau de process	Process water	1	5,99	5,40	5,45	5,54	7	c

Samples which were not used in the calculations

Sample N°	Product	Reference method : ISO 21527	Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate - 25°C			Category	Type
			60h	72h	5 days		
3328	Smoked pork	<1,00	<1,00	<1,00	<1,00	1	a
3329	Smoked chicken	1,00*	<1,00	<1,00	<1,00	1	a
698	Ready to reheat meal (cod)	1,30*	2,00*	2,00	3,90	1	a
3327	Bacon	2,36	<1,00	2,34	2,52	1	a
3960	Chicken fillet	>6,18	>6,18	>6,18	>6,18	1	b
5263	Culinary product (veal)	1,70	1,48*	1,48*	1,60	1	c
493	Culinary product (meat)	1,70	<1,00	<1,00	1,00*	1	c
495	Culinary product (beef)	4,77	<1,00	<3,00	4,49	1	c
3952	Grated cheese	>8,18	>8,18	>8,18	>8,18	2	a
3953	Parmesan	>8,18	>8,18	>8,18	>8,18	2	a
3700	Butter	<4,00	<4,00	<4,00	<4,00	2	b
4339	Whole milk yoghourt	>6,18	>6,18	>6,18	>6,18	2	b
373	Skimmed milk powder	2,51	<1,00	1,70	1,78	2	c
2651	Skim milk powder	1,78	1,30*	1,30*	1,30	2	c
3326	Fresh pasta	<1,00	<1,00	<1,00	<1,00	3	a
3437	Pasta	>4,18	>4,18	>4,18	>4,18	3	a
1801	Chocolate mousse	1,70	1,00*	1,00*	1,00*	3	b
2654	Egg white powder	2,67	1,00*	1,00*	2,41	3	c
3333	Raspberry coulis	<1,00	<1,00	1,60	1,60	4	a
4120	Tomato juice	>5,18	>5,18	>5,18	>5,18	4	a
4346	Ice tea	>4,18	1,30*	1,30*	1,30*	4	a
1350	Ready to eat meal (Vegetables))	1,00*	1,48*	1,60	1,60	4	a
1351	Ready to eat vegetables	>5,18	>5,18	>5,18	>5,18	4	a
1367	Frozen onions	<1,00	1,70	1,70	1,90	4	a
1369	Green peppers	1,00*	1,00*	1,00*	1,00*	4	a
4114	Black olives	5,20	5,20	5,51*	5,51*	4	a
3332	Cherry	1,00*	<1,00	<1,00	<1,00	4	b
5587	Ground dehydrated figs	>4,18	3,51	>4,18	>4,18	4	b
5265	Wheat flour	2,34	<1,00	<1,00	<1,00	4	b
5587	Ground dehydrated figs	>4,18	3,51	>4,18	>4,18	4	b
3699	Apricot purée	<1,00	<1,00	<1,00	<1,00	4	c
4119	Raspberries purée	>5,18	>5,18	>5,18	>5,18	4	c
4351	Chestnuts purée	>5,18	>5,18	>5,18	>5,18	4	c
5090	Frozen orange purée	1,48*	1,60*	1,48*	1,70	4	c

Sample N°	Product	Reference method : ISO 21527	Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate - 25°C			Category	Type
			60h	72h	5 days		
3698	Raspberry purée	2,20	<1,00	2,20	2,28	4	c
3325	Bakery product with custard	<1,00	<1,00	<1,00	<1,00	5	a
3330	Bread	<1,00	<1,00	<1,00	<1,00	5	a
3331	Puff pastry	1,60	<1,00	<1,00	<1,00	5	a
3433	Pasta	3,70	3,30*	3,00*	3,00*	5	a
3695	Bread	<4,00	<4,00	<4,00	<4,00	5	a
3696	Bread	<4,00	<4,00	<4,00	<4,00	5	a
3954	Bread	>6,18	>6,18	>6,18	>6,18	5	a
3956	Pastry	>7,18	>7,18	>7,18	>7,18	5	a
3957	Pancake	<2,00	<2,00	<2,00	<2,00	5	a
5088	Cocoa based product	<1,00	<1,00	<1,00	<1,00	5	b
5490	Marzipan	1,00*	1,60	1,60	ND	5	b
5261	Cocoa powder	4,04	2,00*	2,85	3,40	5	c
5262	Cocoa powder	1,78	1,00*	1,30*	1,30*	5	c
5491	Ganache(coffee)	1,00*	2,00	1,30*	ND	5	c
1614	Pallets for cat	1,48*	1,00*	1,00*	1,30*	6	b
5866	Pellets for cats	1,85	1,00*	1,60	1,60	6	b
7	Sausage for dog	>4,18	>4,18	>4,18	>4,18	6	c
5487	Wipe	4,26*	3,54	3,54	4,18	7	a
5867	Swab (Bakery industry)	>5,18	>5,18	>5,18	>5,18	7	a
5868	Swab (Bakery industry)	>5,18	>5,18	>5,18	>5,18	7	a
5869	Swab (Bakery industry)	>5,18	>5,18	>5,18	>5,18	7	a
5870	Wipe (Bakery industry)	>5,18	>5,18	>5,18	>5,18	7	a
5871	Wipe (Bakery industry)	>5,18	>5,18	>5,18	>5,18	7	a
5872	Wipe (Bakery industry)	>5,18	>5,18	>5,18	>5,18	7	a
5873	Wipe (Bakery industry)	>5,18	>5,18	>5,18	>5,18	7	a
3168	Wipe (Bakery industry)	<1,00	1,00*	1,00*	1,00*	7	a
3170	Waste (Bakery industry)	2,04	1,00*	1,30*	1,78	7	b
233	Dusts (Dairy industry)	4,79	4,60	4,60	4,48*	7	b
640	Process water	0,48*	<0,00	<0,00	1,15	7	c
641	Rinsing water	1,40	>4,18	>4,18	>4,18	7	c

Sample N°	Product	Reference method: ISO 21527	Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate - 28°C			Category	Type
			60h	72h	5 days		
3328	Smoked pork	<1,00	<1,00	1,00*	1,00*	1	a
3329	Smoked chicken	1,00*	<1,00	<1,00	1,30*	1	a
3960	Chicken fillet	>6,18	>6,18	>6,18	>6,18	1	a
5263	Culinary product (veal)	<1,00	<1,00	1,00*	1,00*	1	b
698	Ready to reheat meal (cod)	1,30*	3,04	3,15	3,51	1	c
492	Nuoc Mam	4,08	<2,00	2,00*	3,73	1	c
492	Nuoc Mam	4,08	<2,00	2,00*	3,73	1	c
3700	Butter	<4,00	<4,00	<4,00	<4,00	2	b
3952	Grated cheese	>8,18	>8,18	>8,18	>8,18	2	a
3953	Parmesan	>8,18	>8,18	>8,18	>8,18	2	a
4339	Whole milk yoghourt	>6,18	>6,18	>6,18	>6,18	2	b
2651	Skim milk powder	1,78	1,48*	1,48*	1,60	2	c
2651	Skim milk powder	1,78	1,48*	1,48*	1,60	2	c
373	Skimmed milk powder	2,53	1,70	1,78	2,30*	2	c
3326	Fresh pasta	<1,00	<1,00	<1,00	<1,00	3	a
3437	Pasta	>4,18	>4,18	>4,18	>4,18	3	a
1801	Chocolate mousse	1,70	<1,00	<1,00	<1,00	3	b
2561	Quenelles	3,98	<1,00	<1,00	3,18	3	b
2654	Egg white powder	2,67	1,30*	1,30*	2,53	3	b
1801	Chocolate mousse	1,70	<1,00	<1,00	<1,00	3	b
2561	Quenelles	3,98	<1,00	<1,00	3,18	3	b
2654	Egg white powder	2,67	1,30*	1,30*	2,53	3	c
1801	Chocolate mousse	1,70	<1,00	<1,00	<1,00	3	c
3332	Cherry	1,00*	<1,00	<1,00	<1,00	4	a
3333	Raspberry coulis	<1,00	<1,00	<1,00	<1,00	4	a
3699	Apricot purée	<1,00	<1,00	<1,00	<1,00	4	a
4119	Raspberries purée	>5,18	>5,18	>5,18	>5,18	4	a
4120	Tomato juice	>5,18	>5,18	>5,18	>5,18	4	a
4346	Ice tea	>4,18	1,00*	1,00*	1,30*	4	a
4351	Chestnuts purée	>5,18	>5,18	>5,18	>5,18	4	a
5090	Frozen ornage purée	1,48*	1,30*	1,48*	1,48*	4	b
5587	Ground dehydrated figs	>4,18	4,11	>4,18	>4,18	4	b
1350	Ready to eat meal (Vegetables))	1,00*	1,78	1,78	2,91	4	c
1351	Ready to eat vegetables	>5,18	5,11	5,11	>5,18	4	c
1367	Frozen onions	<1,00	1,60	2,04	2,04	4	c
1369	Green peppers	1,00*	<1,00	<1,00	<1,00	4	c
3325	Bakery product with custard	<1,00	<1,00	<1,00	<1,00	5	a

Sample N°	Product	Reference method: ISO 21527	Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate - 28°C			Category	Type
			60h	72h	5 days		
3330	Bread	<1,00	<1,00	<1,00	<1,00	5	a
3695	Bread	<4,00	<4,00	<4,00	<4,00	5	a
3696	Bread	<4,00	<4,00	<4,00	<4,00	5	a
3954	Bread	>6,18	3,65	3,60	3,60	5	a
3956	Pastry	>7,18	6,23	>7,18	>7,18	5	a
3957	Pancake	<2,00	<2,00	<2,00	<2,00	5	a
5088	Cocoa based product	<1,00	<1,00	<1,00	<1,00	5	a
5490	Marzipan	1,00*	<1,00	1,00*	ND	5	a
5491	Ganache(coffee)	1,00*	1,60	1,48*	2,00*	5	b
3331	Puff pastry	1,60	<1,00	1,30*	1,60*	5	b
5262	Cocoa powder	1,78	<1,00	<1,00	1,30*	5	c
5492	Ganache(passion fruit)	1,60	1,90	1,00*	1,00*	5	c
3331	Puff pastry	1,60	<1,00	1,30*	1,60*	5	c
5262	Cocoa powder	1,78	<1,00	<1,00	1,30*	5	c
5492	Ganache(passion fruit)	1,60	1,90	1,00*	1,00*	5	c
7	Sausage for dog	>4,18	>4,18	>4,18	>4,18	6	b
1614	Pallets for cat	1,48*	1,00*	1,00*	1,30*	6	b
5866	Pellets for cats	2,08	1,30*	1,30*	1,30*	6	b
5866	Pellets for cats	2,08	1,30*	1,30*	1,30*	6	b
5866	Pellets for cats	2,08	1,30*	1,30*	1,30*	6	c
5487	Wipe	4,26*	2,59	2,71	3,04	7	a
5867	Swab(Bakery industry)	>5,18	>5,18	>5,18	>5,18	7	a
5868	Swab(Bakery industry)	>5,18	5,00	5,04	5,04	7	a
5869	Swab(Bakery industry)	>5,18	>5,18	>5,18	>5,18	7	a
5870	Wipe (Bakery industry)	>5,18	>5,18	>5,18	>5,18	7	a
5871	Wipe (Bakery industry)	>5,18	>5,18	>5,18	>5,18	7	a
5872	Wipe (Bakery industry)	>5,18	>5,18	>5,18	>5,18	7	a
5873	Wipe (Bakery industry)	>5,18	>5,18	>5,18	>5,18	7	a
640	Process water	0,48*	0,00*	0,00*	1,11	7	a
3168	Wipe (Bakery industry)	<1,00	1,90	1,90	1,48*	7	b
234	Dusts (chocolate industry)	3,15	2,00*	1,70	2,20	7	b
641	Rinsing water	1,40	>4,18	>4,18	>4,18	7	b
3170	Waste (Bakery industry)	2,04	1,48*	1,48*	1,85	7	c
641	Rinsing water	1,40	>4,18	>4,18	>4,18	7	c
3170	Waste (Bakery industry)	2,04	1,48*	1,48*	1,85	7	c
641	Rinsing water	1,40	>4,18	>4,18	>4,18	7	c

Appendix E - Relative trueness study: calculations

25°C - 60 h												
Category	Type	N° sample	Log cfu/g		Average	Difference	Alternative method		Average <4 CFU/ plate	Difference <4 CFU/ plate	Average corrected values	Difference Corrected values
			Reference method	Alternative method			<4 CFU/ plate	<or> threshold corrected values				
1	a	3327	2,36		#N/A			0,00	#N/A		1,18	-2,36
	a	3328	0,00		#N/A			0,00	#N/A		0,00	0,00
	a	3329	1,00		#N/A			0,00	#N/A		0,50	-1,00
	a	4333	1,70	1,60	1,65	-0,10			#N/A		#N/A	
	a	4334	3,18	3,08	3,13	-0,10			#N/A		#N/A	
	a	5269	6,84	7,04	6,94	0,20			#N/A		#N/A	
	a	698	1,30		#N/A		2,00		1,65	0,70	#N/A	
	a	699	4,11	3,97	4,04	-0,14			#N/A		#N/A	
	a	700	4,66	4,61	4,64	-0,05			#N/A		#N/A	
	a	701	3,64	3,61	3,63	-0,03			#N/A		#N/A	
	a	702	3,92	3,88	3,90	-0,04			#N/A		#N/A	
	a	1355	5,08	4,58	4,83	-0,50			#N/A		#N/A	
	a	1356	4,43	4,41	4,42	-0,02			#N/A		#N/A	
	a	1357	2,89	2,51	2,70	-0,39			#N/A		#N/A	
	a	1365	5,46	5,23	5,35	-0,23			#N/A		#N/A	
	a	1366	5,20	5,08	5,14	-0,12			#N/A		#N/A	
	b	3955	7,66	7,00	7,33	-0,66			#N/A		#N/A	
	b	3960	7,18		#N/A			7,18	#N/A		7,18	
	b	4963	4,52	4,34	4,43	-0,18			#N/A		#N/A	
	b	4964	4,18	4,04	4,11	-0,13			#N/A		#N/A	
	b	5268	3,92	3,84	3,88	-0,09			#N/A		#N/A	
	b	1348	5,11	5,04	5,08	-0,07			#N/A		#N/A	
	b	1349	4,11	3,90	4,01	-0,21			#N/A		#N/A	
	c	5263	1,70		#N/A		1,48		1,59	-0,22	#N/A	
	c	5264	2,86	2,68	2,77	-0,18			#N/A		#N/A	
	c	492	4,08	3,79	3,93	-0,29			#N/A		#N/A	
	c	493	1,70		#N/A			0,00	#N/A		0,85	
	c	494	3,15	3,04	3,09	-0,10			#N/A		#N/A	
	c	495	4,77		#N/A			0,00	#N/A		2,39	
	c	1613	1,78	1,70	1,74	-0,08			#N/A		#N/A	
	c	1615	1,95	1,70	1,83	-0,26			#N/A		#N/A	
	c	1616	2,56	2,49	2,52	-0,06			#N/A		#N/A	
Average category 1						-0,16						
Standard deviation of differences category 1						0,17						
2	a	3324	5,26	4,96	5,11	-0,30			#N/A		#N/A	
	a	3435	6,51	6,26	6,38	-0,25			#N/A		#N/A	
	a	3436	6,32	6,18	6,25	-0,15			#N/A		#N/A	
	a	3950	7,67	7,56	7,61	-0,12			#N/A		#N/A	
	a	3951	6,46	6,04	6,25	-0,42			#N/A		#N/A	
	a	3952	9,18		#N/A			9,18	#N/A		9,18	0,00
	a	3953	9,18		#N/A			9,18	#N/A		9,18	0,00
	b	3700	3,00		#N/A			3,00	#N/A		3,00	0,00
	b	4337	3,58	3,11	3,35	-0,47			#N/A		#N/A	
	b	4338	4,00	4,00	4,00	0,00			#N/A		#N/A	
	b	4339	7,18		#N/A			7,18	#N/A		7,18	0,00
	b	4340	5,38	5,18	5,28	-0,20			#N/A		#N/A	
	b	4341	5,91	5,79	5,85	-0,12			#N/A		#N/A	
	b	4342	6,40	6,41	6,41	0,02			#N/A		#N/A	
	b	4343	2,26	1,60	1,93	-0,65			#N/A		#N/A	
	b	4344	5,51	5,38	5,44	-0,12			#N/A		#N/A	
	b	4350	5,77	5,69	5,73	-0,08			#N/A		#N/A	
	b	5270	1,95	1,90	1,93	-0,05			#N/A		#N/A	
	c	372	3,04	2,74	2,89	-0,30			#N/A		#N/A	
	c	373	2,51		#N/A			0,00	#N/A		1,25	-2,51
	c	2650	2,28	2,04	2,16	-0,24			#N/A		#N/A	
	c	2651	1,78		#N/A		1,30		1,54	-0,48	#N/A	
	c	2652	1,85	1,70	1,77	-0,15			#N/A		#N/A	
	c	3163	6,96	6,90	6,93	-0,07			#N/A		#N/A	
	c	3164	6,00	5,92	5,96	-0,08			#N/A		#N/A	
Average category 2						-0,20						
Standard deviation of differences category 2						0,17						

Category	Type	N° sample	25°C - 60 h									
			Log cfu/g		Average	Difference	Alternative method		Average <4 CFU/ plate	Difference <4 CFU/ plate	Average corrected values	Difference Corrected values
			Reference method	Alternative method			<4 CFU/ plate	<or> threshold corrected values				
3	a	3326	0,00		#N/A			0,00	#N/A		0,00	0,00
	a	3437	5,18		#N/A			5,18	#N/A		5,18	0,00
	a	3959	6,59	6,69	6,64	0,10			#N/A		#N/A	
	a	2909	3,40	3,54	3,47	0,15			#N/A		#N/A	
	a	2910	3,43	3,48	3,45	0,05			#N/A		#N/A	
	a	2911	3,79	3,81	3,80	0,01			#N/A		#N/A	
	a	2912	4,18	4,18	4,18	0,00			#N/A		#N/A	
	a	2913	4,56	4,79	4,67	0,24			#N/A		#N/A	
	b	1799	2,95	2,85	2,90	-0,11			#N/A		#N/A	
	b	1801	1,70		#N/A		1,00		1,35	-0,70	#N/A	
	b	2560	3,43	3,86	3,64	0,43			#N/A		#N/A	
	b	2561	3,98	3,30	3,64	-0,68			#N/A		#N/A	
	b	2562	3,26	3,76	3,51	0,51			#N/A		#N/A	
	b	2914	3,18	3,36	3,27	0,19			#N/A		#N/A	
	b	2915	2,98	3,11	3,05	0,13			#N/A		#N/A	
	b	2916	4,08	3,81	3,95	-0,27			#N/A		#N/A	
	b	2917	4,04	4,26	4,15	0,21			#N/A		#N/A	
	b	2918	4,71	4,62	4,67	-0,08			#N/A		#N/A	
	c	370	3,53	3,34	3,44	-0,19			#N/A		#N/A	
	c	371	4,34	4,00	4,17	-0,34			#N/A		#N/A	
	c	2654	2,67		#N/A		1,00		1,84	-1,67	#N/A	
	c	2655	2,34	2,15	2,24	-0,20			#N/A		#N/A	
	c	2919	5,49	5,36	5,43	-0,13			#N/A		#N/A	
	c	3165	2,41	4,48	3,45	2,06			#N/A		#N/A	
Average category 3						0,10						
Standard deviation of differences category 3						0,53						
4	a	3333	0,00		#N/A			0,00	#N/A		0,00	0,00
	a	4114	5,20	5,20	5,20	0,00			#N/A		#N/A	
	a	4120	6,18		#N/A			6,18	#N/A		6,18	0,00
	a	4346	5,18		#N/A			1,30	#N/A		3,24	-3,88
	a	4347	5,74	6,49	6,12	0,75			#N/A		#N/A	
	a	4348	7,67	7,66	7,67	-0,01			#N/A		#N/A	
	a	4962	2,04	1,95	2,00	-0,09			#N/A		#N/A	
	a	1350	1,00		#N/A		1,48		1,24	0,48	#N/A	
	a	1351	6,18		#N/A			6,18	#N/A		6,18	0,00
	a	1352	4,88	4,54	4,71	-0,33			#N/A		#N/A	
	a	1353	4,95	4,65	4,80	-0,30			#N/A		#N/A	
	a	1354	5,18	5,15	5,16	-0,03			#N/A		#N/A	
	a	1367	0,00		#N/A			1,70	#N/A		0,85	1,70
	a	1368	2,91	2,80	2,85	-0,11			#N/A		#N/A	
	a	1369	1,00		#N/A		1,00		1,00	0,00	#N/A	
	a	1370	6,94	6,81	6,88	-0,13			#N/A		#N/A	
	a	1405	6,08	5,95	6,02	-0,12			#N/A		#N/A	
	b	3332	1,00		#N/A			0,00	#N/A		0,50	-1,00
	b	4115	5,69	6,86	6,28	1,17			#N/A		#N/A	
	b	4116	2,15	1,60	1,87	-0,54			#N/A		#N/A	
	b	4118	3,18	1,78	2,48	-1,40			#N/A		#N/A	
	b	4345	3,18	2,98	3,08	-0,19			#N/A		#N/A	
	b	4966	2,04	1,78	1,91	-0,26			#N/A		#N/A	
	b	5265	2,34		#N/A			0,00	#N/A		1,17	-2,34
	b	5266	2,83	1,95	2,39	-0,88			#N/A		#N/A	
	b	5267	2,85	2,74	2,79	-0,10			#N/A		#N/A	
	b	5587	5,18		#N/A			3,51	#N/A		4,34	-1,67
	b	5588	3,34	3,08	3,21	-0,26			#N/A		#N/A	
	b	5589	3,15	2,93	3,04	-0,22			#N/A		#N/A	
	b	10	5,04	5,18	5,11	0,13			#N/A		#N/A	
	c	3697	4,87	4,49	4,68	-0,38			#N/A		#N/A	
	c	3698	2,20		#N/A			0,00	#N/A		1,10	-2,20
	c	3699	0,00		#N/A			0,00	#N/A		0,00	0,00
	c	4119	6,18		#N/A			6,18	#N/A		6,18	0,00
	c	4335	5,08	4,94	5,01	-0,13			#N/A		#N/A	
	c	4336	1,78	2,53	2,15	0,75			#N/A		#N/A	
	c	4349	6,04	5,94	5,99	-0,10			#N/A		#N/A	
	c	4351	6,18		#N/A			6,18	#N/A		6,18	0,00
	c	4965	1,70	1,70	1,70	0,00			#N/A		#N/A	
	c	5089	3,52	3,23	3,37	-0,29			#N/A		#N/A	
	c	5090	1,48		#N/A		1,60		1,54	0,12	#N/A	
	c	5091	3,11	2,41	2,76	-0,70			#N/A		#N/A	
Average category 4						-0,14						
Standard deviation of differences category 4						0,49						

25°C - 60 h												
Category	Type	N° sample	Log cfu/g		Average	Difference	Alternative method		Average <4 CFU/ plate	Difference <4 CFU/ plate	Average corrected values	Difference Corrected values
			Reference method	Alternative method			<4 CFU/ plate	<or> threshold corrected values				
5	a	3325	0,00		#N/A			0,00	#N/A		0,00	0,00
	a	3330	0,00		#N/A			0,00	#N/A		0,00	0,00
	a	3331	1,60		#N/A			0,00	#N/A		0,80	-1,60
	a	3334	5,61	5,70	5,66	0,09			#N/A		#N/A	
	a	3433	3,70		#N/A		3,30		3,50	-0,40	#N/A	
	a	3434	3,15	3,18	3,16	0,03			#N/A		#N/A	
	a	3695	3,00		#N/A			3,00	#N/A		3,00	0,00
	a	3696	3,00		#N/A			3,00	#N/A		3,00	0,00
	a	3954	7,18		#N/A			7,18	#N/A		7,18	0,00
	a	3956	8,18		#N/A			8,18	#N/A		8,18	0,00
	a	3957	1,00		#N/A			1,00	#N/A		1,00	0,00
	a	3958	2,91	2,16	2,54	-0,75			#N/A		#N/A	
	a	4113	7,56	7,15	7,35	-0,41			#N/A		#N/A	
	a	4117	5,08	4,90	4,99	-0,18			#N/A		#N/A	
	a	1800	2,72	2,60	2,66	-0,11			#N/A		#N/A	
	b	5088	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	5490	1,00		#N/A		1,60		1,30	0,60	#N/A	
	b	1611	1,78	1,60	1,69	-0,18			#N/A		#N/A	
	b	2659	2,70	2,20	2,45	-0,49			#N/A		#N/A	
	b	2660	3,95	3,97	3,96	0,02			#N/A		#N/A	
	b	2920	6,76	6,68	6,72	-0,08			#N/A		#N/A	
	b	2921	5,54	5,34	5,44	-0,20			#N/A		#N/A	
	c	5085	3,30	2,79	3,04	-0,52			#N/A		#N/A	
	c	5086	4,20	4,15	4,18	-0,06			#N/A		#N/A	
	c	5087	4,71	4,61	4,66	-0,09			#N/A		#N/A	
	c	5261	4,04		#N/A		2,00		3,02	-2,04	#N/A	
	c	5262	1,78		#N/A		1,00		1,39	-0,78	#N/A	
	c	5489	1,90	2,83	2,36	0,92			#N/A		#N/A	
	c	5491	1,00		#N/A		2,00		1,50	1,00	#N/A	
	c	5492	1,60	1,95	1,78	0,35			#N/A		#N/A	
	c	5687	7,08	6,91	6,99	-0,17			#N/A		#N/A	
	c	496	3,20	3,04	3,12	-0,16			#N/A		#N/A	
	c	497	4,81	4,73	4,77	-0,08			#N/A		#N/A	
Average category 5						-0,11						
Standard deviation of differences category 5						0,35						
6	a	4967	3,15	2,81	2,98	-0,33			#N/A		#N/A	
	a	4968	1,78	2,28	2,03	0,50			#N/A		#N/A	
	a	4969	3,30	3,56	3,43	0,26			#N/A		#N/A	
	a	5865	2,81	2,18	2,49	-0,64			#N/A		#N/A	
	a	1612	2,34	2,46	2,40	0,12			#N/A		#N/A	
	b	5260	4,83	2,60	3,72	-2,23			#N/A		#N/A	
	b	5866	1,85		#N/A		1,00		1,43	-0,85	#N/A	
	b	633	3,08	3,08	3,08	0,00			#N/A		#N/A	
	b	634	3,72	3,91	3,82	0,19			#N/A		#N/A	
	b	635	3,49	3,52	3,50	0,03			#N/A		#N/A	
	b	1614	1,48		#N/A		1,00		1,24	-0,48	#N/A	
	b	2922	5,56	5,23	5,39	-0,33			#N/A		#N/A	
	c	7	5,18		#N/A			5,18	#N/A		5,18	0,00
	c	8	4,73	4,69	4,71	-0,04			#N/A		#N/A	
	c	9	4,18	4,08	4,13	-0,10			#N/A		#N/A	
	c	631	2,97	2,75	2,86	-0,22			#N/A		#N/A	
	c	632	3,04	3,04	3,04	0,00			#N/A		#N/A	
	c	2152	6,93	6,56	6,74	-0,37			#N/A		#N/A	
	c	2153	6,88	6,41	6,65	-0,46			#N/A		#N/A	
	c	2154	6,32	6,20	6,26	-0,12			#N/A		#N/A	
	c	2155	4,76	4,54	4,65	-0,22			#N/A		#N/A	
Average category 6						-0,22						
Standard deviation of differences category 6						0,57						

25°C - 60 h												
Category	Type	N° sample	Log cfu/g		Average	Difference	Alternative method		Average <4 CFU/ plate	Difference <4 CFU/ plate	Average corrected values	Difference Corrected values
			Reference method	Alternative method			<4 CFU/ plate	<or> threshold corrected values				
7	a	5485	3,00	2,75	2,87	-0,25			#N/A		#N/A	
	a	5486	3,76	2,66	3,21	-1,10			#N/A		#N/A	
	a	5487	4,26		#N/A		3,54		3,90	-0,72	#N/A	
	a	5488	3,08	2,28	2,68	-0,80			#N/A		#N/A	
	a	5867	6,18		#N/A			6,18	#N/A		6,18	0,00
	a	5868	6,18		#N/A			6,18	#N/A		6,18	0,00
	a	5869	6,18		#N/A			6,18	#N/A		6,18	0,00
	a	5870	6,18		#N/A			6,18	#N/A		6,18	0,00
	a	5871	6,18		#N/A			6,18	#N/A		6,18	0,00
	a	5872	6,18		#N/A			6,18	#N/A		6,18	0,00
	a	5873	6,18		#N/A			6,18	#N/A		6,18	0,00
	a	3166	7,08	5,90	6,49	-1,18			#N/A		#N/A	
	a	3167	4,91	4,49	4,70	-0,42			#N/A		#N/A	
	b	3168	0,00		#N/A			1,00	#N/A		0,50	1,00
	b	230	3,99	3,70	3,84	-0,29			#N/A		#N/A	
	b	231	5,71	5,18	5,44	-0,53			#N/A		#N/A	
	b	232	6,32	6,28	6,30	-0,04			#N/A		#N/A	
	b	233	4,79	4,60	4,70	-0,19			#N/A		#N/A	
	b	234	3,15	2,60	2,87	-0,55			#N/A		#N/A	
	b	3169	5,98	5,71	5,84	-0,27			#N/A		#N/A	
	c	3170	2,04		#N/A		1,00		1,52	-1,04	#N/A	
	c	636	1,11	1,90	1,51	0,79			#N/A		#N/A	
	c	637	2,28	3,15	2,71	0,87			#N/A		#N/A	
	c	638	2,46	2,56	2,51	0,09			#N/A		#N/A	
	c	639	2,96	3,20	3,08	0,25			#N/A		#N/A	
	c	640	0,48		#N/A			0,00	#N/A		0,24	-0,48
	c	641	1,40		#N/A			5,18	#N/A		3,29	3,78
		1371	5,99	5,99	5,99	0,00			#N/A		#N/A	
Average category 7						-0,23						
Standard deviation of differences category 7						0,57						
Average all categories				Dall		-0,13						
Standard deviation of differences all categories				SDAll		0,44						

$\beta=95\%$	n all	143				
	T(0,05;70)=	1,976810963				
		0,865771945	Upper limit	Lower limit	Linear bias	
Average (minimal value)		0,00	0,73	-1,00	-0,13	
Average (maximal value)		10,00	0,73	-1,00	-0,13	

Category	n	T(0,05;70)=	SD	ISO formula	Bias	Lower limit (95%)	Upper limit (95%)
1	24	2,07	0,17	0,37	-0,16	-0,53	0,21
2	19	2,10	0,17	0,37	-0,20	-0,57	0,17
3	20	2,09	0,53	1,15	0,10	-1,04	1,25
4	27	2,06	0,49	1,03	-0,14	-1,17	0,89
5	19	2,10	0,35	0,75	-0,11	-0,86	0,64
6	18	2,11	0,57	1,24	-0,22	-1,46	1,02
7	16	2,13	0,57	1,25	-0,23	-1,48	1,03

25°C-72h												
Category	Type	N° sample	Log cfu/g		Average	Difference	Alternative method		Average <4 CFU/ plate	Difference <4 CFU/ plate	Average corrected values	Difference Corrected values
			Reference method	Alternative method			<4 CFU/ plate	<or> threshold corrected values				
1	a	3327	2,36	2,34	2,35	-0,02			#N/A		#N/A	
	a	3328	0,00		#N/A			0,00	#N/A		0,00	0,00
	a	3329	1,00		#N/A			0,00	#N/A		0,50	-1,00
	a	4333	1,70	1,70	1,70	0,00			#N/A		#N/A	
	a	4334	3,18	3,11	3,15	-0,06			#N/A		#N/A	
	a	5269	6,84	7,08	6,96	0,24			#N/A		#N/A	
	a	698	1,30		#N/A		2,00		1,65	0,70	#N/A	
	a	699	4,11	3,97	4,04	-0,14			#N/A		#N/A	
	a	700	4,66	4,62	4,64	-0,04			#N/A		#N/A	
	a	701	3,64	3,62	3,63	-0,02			#N/A		#N/A	
	a	702	3,92	3,81	3,87	-0,11			#N/A		#N/A	
	a	1355	5,08	4,88	4,98	-0,20			#N/A		#N/A	
	a	1356	4,43	4,57	4,50	0,14			#N/A		#N/A	
	a	1357	2,89	2,63	2,76	-0,26			#N/A		#N/A	
	a	1365	5,46	5,45	5,45	-0,02			#N/A		#N/A	
	a	1366	5,20	5,08	5,14	-0,12			#N/A		#N/A	
	b	3955	7,66	7,15	7,40	-0,52			#N/A		#N/A	
	b	3960	7,18		#N/A			7,18	#N/A		7,18	
	b	4963	4,52	4,26	4,39	-0,26			#N/A		#N/A	
	b	4964	4,18	4,08	4,13	-0,10			#N/A		#N/A	
	b	5268	3,92	3,88	3,90	-0,05			#N/A		#N/A	
	b	1348	5,11	5,04	5,08	-0,07			#N/A		#N/A	
	b	1349	4,11	4,04	4,08	-0,07			#N/A		#N/A	
	c	5263	1,70		#N/A		1,48		1,59	-0,22	#N/A	
	c	5264	2,86	2,41	2,64	-0,45			#N/A		#N/A	
	c	492	4,08	3,95	4,01	-0,13			#N/A		#N/A	
	c	493	1,70		#N/A			0,00	#N/A		0,85	
	c	494	3,15	3,08	3,11	-0,07			#N/A		#N/A	
	c	495	4,77		#N/A			2,00	#N/A		3,39	
	c	1613	1,78	1,70	1,74	-0,08			#N/A		#N/A	
	c	1615	1,95	1,70	1,83	-0,26			#N/A		#N/A	
	c	1616	2,56	2,49	2,52	-0,06			#N/A		#N/A	
Average category 1						-0,11						
Standard deviation of differences category 1						0,16						
2	a	3324	5,26	4,97	5,11	-0,28			#N/A		#N/A	
	a	3435	6,51	6,28	6,39	-0,23			#N/A		#N/A	
	a	3436	6,32	6,18	6,25	-0,15			#N/A		#N/A	
	a	3950	7,67	7,60	7,64	-0,07			#N/A		#N/A	
	a	3951	6,46	6,18	6,32	-0,29			#N/A		#N/A	
	a	3952	9,18		#N/A			9,18	#N/A		9,18	0,00
	a	3953	9,18		#N/A			9,18	#N/A		9,18	0,00
	b	3700	3,00		#N/A			3,00	#N/A		3,00	0,00
	b	4337	3,58	3,32	3,45	-0,26			#N/A		#N/A	
	b	4338	4,00	4,00	4,00	0,00			#N/A		#N/A	
	b	4339	7,18		#N/A			7,18	#N/A		7,18	0,00
	b	4340	5,38	5,20	5,29	-0,18			#N/A		#N/A	
	b	4341	5,91	5,79	5,85	-0,12			#N/A		#N/A	
	b	4342	6,40	6,41	6,41	0,02			#N/A		#N/A	
	b	4343	2,26	1,70	1,98	-0,56			#N/A		#N/A	
	b	4344	5,51	5,26	5,38	-0,25			#N/A		#N/A	
	b	4350	5,77	5,69	5,73	-0,08			#N/A		#N/A	
	b	5270	1,95	1,90	1,93	-0,05			#N/A		#N/A	
	c	372	3,04	2,83	2,93	-0,22			#N/A		#N/A	
	c	373	2,51	1,70	2,10	-0,81			#N/A		#N/A	
	c	2650	2,28	2,04	2,16	-0,24			#N/A		#N/A	
	c	2651	1,78		#N/A		1,30		1,54	-0,48	#N/A	
	c	2652	1,85	1,70	1,77	-0,15			#N/A		#N/A	
	c	3163	6,96	6,90	6,93	-0,07			#N/A		#N/A	
	c	3164	6,00	5,94	5,97	-0,06			#N/A		#N/A	
Average category 2						-0,20						
Standard deviation of differences category 2						0,19						

25°C-72h												
Category	Type	N° sample	Log cfu/g		Average	Difference	Alternative method		Average <4 CFU/ plate	Difference <4 CFU/ plate	Average corrected values	Difference Corrected values
			Reference method	Alternative method			<4 CFU/ plate	<or> threshold corrected values				
3	a	3326	0,00		#N/A			0,00	#N/A		0,00	0,00
	a	3437	5,18		#N/A			5,18	#N/A		5,18	0,00
	a	3959	6,59	6,71	6,65	0,12			#N/A		#N/A	
	a	2909	3,40	3,56	3,48	0,16			#N/A		#N/A	
	a	2910	3,43	3,48	3,45	0,05			#N/A		#N/A	
	a	2911	3,79	3,81	3,80	0,01			#N/A		#N/A	
	a	2912	4,18	4,18	4,18	0,00			#N/A		#N/A	
	a	2913	4,56	4,79	4,67	0,24			#N/A		#N/A	
	b	1799	2,95	2,85	2,90	-0,11			#N/A		#N/A	
	b	1801	1,70		#N/A		1,00		1,35	-0,70	#N/A	
	b	2560	3,43	3,86	3,65	0,43			#N/A		#N/A	
	b	2561	3,98	3,32	3,65	-0,66			#N/A		#N/A	
	b	2562	3,26	3,79	3,52	0,53			#N/A		#N/A	
	b	2914	3,18	3,36	3,27	0,19			#N/A		#N/A	
	b	2915	2,98	3,11	3,05	0,13			#N/A		#N/A	
	b	2916	4,08	3,81	3,95	-0,27			#N/A		#N/A	
	b	2917	4,04	4,26	4,15	0,21			#N/A		#N/A	
	b	2918	4,71	4,62	4,67	-0,08			#N/A		#N/A	
	c	370	3,53	3,40	3,46	-0,13			#N/A		#N/A	
	c	371	4,34	4,04	4,19	-0,30			#N/A		#N/A	
	c	2654	2,67		#N/A		1,00		1,84	-1,67	#N/A	
	c	2655	2,34	2,15	2,24	-0,20			#N/A		#N/A	
	c	2919	5,49	5,41	5,45	-0,08			#N/A		#N/A	
	c	3165	2,41	4,48	3,45	2,06			#N/A		#N/A	
Average category 3						0,11						
Standard deviation of differences category 3						0,53						
4	a	3333	0,00		#N/A			1,60	#N/A		0,80	1,60
	a	4114	5,20		#N/A		5,51		5,36	0,31	#N/A	
	a	4120	6,18		#N/A			6,18	#N/A		6,18	0,00
	a	4346	5,18		#N/A			1,30	#N/A		3,24	-3,88
	a	4347	5,74	6,52	6,13	0,78			#N/A		#N/A	
	a	4348	7,67	7,67	7,67	0,00			#N/A		#N/A	
	a	4962	2,04	2,04	2,04	0,00			#N/A		#N/A	
	a	1350	1,00	1,60	1,30	0,60			#N/A		#N/A	
	a	1351	6,18		#N/A			6,18	#N/A		6,18	0,00
	a	1352	4,88	4,66	4,77	-0,21			#N/A		#N/A	
	a	1353	4,95	4,73	4,84	-0,22			#N/A		#N/A	
	a	1354	5,18	5,15	5,16	-0,03			#N/A		#N/A	
	a	1367	0,00		#N/A			1,70	#N/A		0,85	1,70
	a	1368	2,91	2,84	2,87	-0,07			#N/A		#N/A	
	a	1369	1,00		#N/A		1,00		1,00	0,00	#N/A	
	a	1370	6,94	6,81	6,88	-0,13			#N/A		#N/A	
	a	1405	6,08	5,95	6,02	-0,12			#N/A		#N/A	
	b	3332	1,00		#N/A			0,00	#N/A		0,50	-1,00
	b	4115	5,69	6,96	6,32	1,27			#N/A		#N/A	
	b	4116	2,15	1,90	2,02	-0,24			#N/A		#N/A	
	b	4118	3,18	2,23	2,71	-0,95			#N/A		#N/A	
	b	4345	3,18	3,15	3,16	-0,03			#N/A		#N/A	
	b	4966	2,04	1,78	1,91	-0,26			#N/A		#N/A	
	b	5265	2,34		#N/A			0,00	#N/A		1,17	-2,34
	b	5266	2,83	2,53	2,68	-0,30			#N/A		#N/A	
	b	5267	2,85	2,90	2,87	0,06			#N/A		#N/A	
	b	5587	5,18		#N/A			5,18	#N/A		5,18	0,00
	b	5588	3,34	3,36	3,35	0,02			#N/A		#N/A	
	b	5589	3,15	3,28	3,21	0,13			#N/A		#N/A	
	b	10	5,04	5,18	5,11	0,13			#N/A		#N/A	
	c	3697	4,87	4,58	4,72	-0,29			#N/A		#N/A	
	c	3698	2,20	2,20	2,20	0,00			#N/A		#N/A	
	c	3699	0,00		#N/A			0,00	#N/A		0,00	0,00
	c	4119	6,18		#N/A			6,18	#N/A		6,18	0,00
	c	4335	5,08	4,94	5,01	-0,13			#N/A		#N/A	
	c	4336	1,78	2,53	2,15	0,75			#N/A		#N/A	
	c	4349	6,04	5,97	6,01	-0,07			#N/A		#N/A	
	c	4351	6,18		#N/A			6,18	#N/A		6,18	0,00
	c	4965	1,70	1,70	1,70	0,00			#N/A		#N/A	
	c	5089	3,52	3,46	3,49	-0,06			#N/A		#N/A	
	c	5090	1,48		#N/A		1,48		1,48	0,00	#N/A	
	c	5091	3,11	2,46	2,79	-0,65			#N/A		#N/A	
Average category 4						0,00						
Standard deviation of differences category 4						0,43						

25°C-72h												
Category	Type	N° sample	Log cfu/g		Average	Difference	Alternative method		Average <4 CFU/ plate	Difference <4 CFU/ plate	Average corrected values	Difference Corrected values
			Reference method	Alternative method			<4 CFU/ plate	<or> threshold corrected values				
5	a	3325	0,00		#N/A			0,00	#N/A		0,00	0,00
	a	3330	0,00		#N/A			0,00	#N/A		0,00	0,00
	a	3331	1,60		#N/A			0,00	#N/A		0,80	-1,60
	a	3334	5,61	5,81	5,71	0,19			#N/A		#N/A	
	a	3433	3,70		#N/A		3,00		3,35	-0,70	#N/A	
	a	3434	3,15	3,20	3,18	0,06			#N/A		#N/A	
	a	3695	3,00		#N/A			3,00	#N/A		3,00	0,00
	a	3696	3,00		#N/A			3,00	#N/A		3,00	0,00
	a	3954	7,18		#N/A			7,18	#N/A		7,18	0,00
	a	3956	8,18		#N/A			8,18	#N/A		8,18	0,00
	a	3957	1,00		#N/A			1,00	#N/A		1,00	0,00
	a	3958	2,91	2,42	2,67	-0,49			#N/A		#N/A	
	a	4113	7,56	7,18	7,37	-0,38			#N/A		#N/A	
	a	4117	5,08	4,97	5,03	-0,11			#N/A		#N/A	
	a	1800	2,72	2,62	2,67	-0,09			#N/A		#N/A	
	b	5088	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	5490	1,00		#N/A		1,60		1,30	0,60	#N/A	
	b	1611	1,78	1,60	1,69	-0,18			#N/A		#N/A	
	b	2659	2,70	2,32	2,51	-0,38			#N/A		#N/A	
	b	2660	3,95	4,04	4,00	0,09			#N/A		#N/A	
	b	2920	6,76	6,68	6,72	-0,08			#N/A		#N/A	
	b	2921	5,54	5,34	5,44	-0,20			#N/A		#N/A	
	c	5085	3,30	2,85	3,07	-0,46			#N/A		#N/A	
	c	5086	4,20	4,15	4,18	-0,06			#N/A		#N/A	
	c	5087	4,71	4,63	4,67	-0,07			#N/A		#N/A	
	c	5261	4,04	2,85	3,44	-1,20			#N/A		#N/A	
	c	5262	1,78		#N/A		1,30		1,54	-0,48	#N/A	
	c	5489	1,90	2,85	2,38	0,95			#N/A		#N/A	
	c	5491	1,00		#N/A		1,30		1,15	0,30	#N/A	
	c	5492	1,60	1,60	1,60	0,00			#N/A		#N/A	
	c	5687	7,08	6,99	7,04	-0,09			#N/A		#N/A	
	c	496	3,20	3,08	3,14	-0,12			#N/A		#N/A	
	c	497	4,81	4,76	4,78	-0,06			#N/A		#N/A	
Average category 5						-0,13						
Standard deviation of differences category 5						0,39						
6	a	4967	3,15	2,75	2,95	-0,40			#N/A		#N/A	
	a	4968	1,78	2,34	2,06	0,56			#N/A		#N/A	
	a	4969	3,30	3,60	3,45	0,30			#N/A		#N/A	
	a	5865	2,81	2,85	2,83	0,03			#N/A		#N/A	
	a	1612	2,34	2,46	2,40	0,12			#N/A		#N/A	
	b	5260	4,83	2,60	3,72	-2,23			#N/A		#N/A	
	b	5866	1,85	1,60	1,73	-0,25			#N/A		#N/A	
	b	633	3,08	3,08	3,08	0,00			#N/A		#N/A	
	b	634	3,72	3,81	3,77	0,09			#N/A		#N/A	
	b	635	3,49	3,64	3,57	0,15			#N/A		#N/A	
	b	1614	1,48		#N/A		1,00		1,24	-0,48	#N/A	
	b	2922	5,56	5,40	5,48	-0,16			#N/A		#N/A	
	c	7	5,18		#N/A			5,18	#N/A		5,18	0,00
	c	8	4,73	4,69	4,71	-0,04			#N/A		#N/A	
	c	9	4,18	4,08	4,13	-0,10			#N/A		#N/A	
	c	631	2,97	2,75	2,86	-0,22			#N/A		#N/A	
	c	632	3,04	3,04	3,04	0,00			#N/A		#N/A	
	c	2152	6,93	6,74	6,83	-0,19			#N/A		#N/A	
	c	2153	6,88	6,58	6,73	-0,30			#N/A		#N/A	
	c	2154	6,32	6,30	6,31	-0,02			#N/A		#N/A	
	c	2155	4,76	4,56	4,66	-0,21			#N/A		#N/A	
Average category 6						-0,15						
Standard deviation of differences category 6						0,55						

25°C-72h												
Category	Type	N° sample	Log cfu/g		Average	Difference	Alternative method		Average <4 CFU/ plate	Difference <4 CFU/ plate	Average corrected values	Difference Corrected values
			Reference method	Alternative method			<4 CFU/ plate	<or> threshold corrected values				
7	a	5485	3,00	2,62	2,81	-0,38			#N/A		#N/A	
	a	5486	3,76	2,69	3,23	-1,07			#N/A		#N/A	
	a	5487	4,26		#N/A		3,54		3,90	-0,72	#N/A	
	a	5488	3,08	2,79	2,93	-0,29			#N/A		#N/A	
	a	5867	6,18		#N/A			6,18	#N/A		6,18	0,00
	a	5868	6,18		#N/A			6,18	#N/A		6,18	0,00
	a	5869	6,18		#N/A			6,18	#N/A		6,18	0,00
	a	5870	6,18		#N/A			6,18	#N/A		6,18	0,00
	a	5871	6,18		#N/A			6,18	#N/A		6,18	0,00
	a	5872	6,18		#N/A			6,18	#N/A		6,18	0,00
	a	5873	6,18		#N/A			6,18	#N/A		6,18	0,00
	a	3166	7,08	6,97	7,02	-0,11			#N/A		#N/A	
	a	3167	4,91	4,63	4,77	-0,28			#N/A		#N/A	
	b	3168	0,00		#N/A			1,00	#N/A		0,50	1,00
	b	230	3,99	3,77	3,88	-0,22			#N/A		#N/A	
	b	231	5,71	5,08	5,39	-0,63			#N/A		#N/A	
	b	232	6,32	6,28	6,30	-0,04			#N/A		#N/A	
	b	233	4,79	4,60	4,70	-0,19			#N/A		#N/A	
	b	234	3,15	2,41	2,78	-0,73			#N/A		#N/A	
	b	3169	5,98	5,88	5,93	-0,10			#N/A		#N/A	
	c	3170	2,04		#N/A		1,30		1,67	-0,74	#N/A	
	c	636	1,11	0,70	0,91	-0,41			#N/A		#N/A	
	c	637	2,28	3,18	2,73	0,90			#N/A		#N/A	
	c	638	2,46	2,56	2,51	0,09			#N/A		#N/A	
	c	639	2,96	3,08	3,02	0,12			#N/A		#N/A	
	c	640	0,48		#N/A			0,00	#N/A		0,24	-0,48
	c	641	1,40		#N/A			5,18	#N/A		3,29	3,78
		1371	5,99	6,00	6,00	0,01			#N/A		#N/A	
Average category 7						-0,21						
Standard deviation of differences category 7						0,43						
Average all categories				Dall		-0,09						
Standard deviation of differences all categories				SDall		0,41						

$\beta=95\%$	n all	148			
	T(0,05;70)=	1,976233277			
		0,808141347	Upper limit	Lower limit	Linear bias
	Average (minimal value)	0,00	0,72	-0,90	-0,09
	Average (maximal value)	10,00	0,72	-0,90	-0,09

Category	n	T(0,05;70)=	SD	ISO formula	Bias	Lower limit (95%)	Upper limit (95%)
1	25	2,06	0,16	0,33	-0,11	-0,44	0,22
2	20	2,09	0,19	0,41	-0,20	-0,62	0,21
3	20	2,09	0,53	1,14	0,11	-1,02	1,25
4	28	2,05	0,43	0,90	0,00	-0,90	0,90
5	20	2,09	0,39	0,84	-0,13	-0,97	0,70
6	19	2,10	0,55	1,19	-0,15	-1,34	1,04
7	16	2,13	0,43	0,95	-0,21	-1,16	0,74
All categories	148	1,98	0,41	0,81	-0,09	-0,90	0,72

Category	Type	N°sample	25°C-5 days									
			Log cfu/g		Average	Difference	Alternative method		Average <4 CFU/plate	Difference <4 CFU/plate	Average corrected values	Difference Corrected values
			Reference method	Alternative method			<4 CFU/plate	<or> threshold corrected values				
1	a	3327	2,36	2,52	2,44	0,16			#N/A		#N/A	
	a	3328	0,00		#N/A			0,00	#N/A		0,00	0,00
	a	3329	1,00		#N/A			0,00	#N/A		0,50	-1,00
	a	4333	1,70	1,78	1,74	0,08			#N/A		#N/A	
	a	4334	3,18	3,04	3,11	-0,13			#N/A		#N/A	
	a	5269	6,84	7,08	6,96	0,24			#N/A		#N/A	
	a	698	1,30		#N/A		3,90		2,60	2,60	#N/A	
	a	699	4,11	3,93	4,02	-0,18			#N/A		#N/A	
	a	700	4,66	4,62	4,64	-0,04			#N/A		#N/A	
	a	701	3,64	3,62	3,63	-0,02			#N/A		#N/A	
	a	702	3,92	3,92	3,92	0,01			#N/A		#N/A	
	a	1355	5,08	4,91	5,00	-0,17			#N/A		#N/A	
	a	1356	4,43	4,71	4,57	0,28			#N/A		#N/A	
	a	1357	2,89	2,95	2,92	0,06			#N/A		#N/A	
	a	1365	5,46	5,51	5,48	0,04			#N/A		#N/A	
	a	1366	5,20	5,11	5,16	-0,09			#N/A		#N/A	
	b	3955	7,66	7,38	7,52	-0,28			#N/A		#N/A	
	b	3960	7,18		#N/A			7,18	#N/A		7,18	
	b	4963	4,52	4,32	4,42	-0,20			#N/A		#N/A	
	b	4964	4,18	4,08	4,13	-0,10			#N/A		#N/A	
	b	5268	3,92	3,88	3,90	-0,05			#N/A		#N/A	
	b	1348	5,11	5,04	5,08	-0,07			#N/A		#N/A	
	b	1349	4,11	4,08	4,10	-0,03			#N/A		#N/A	
	c	5263	1,70	1,60	1,65	-0,10			#N/A		#N/A	
	c	5264	2,86	2,57	2,72	-0,30			#N/A		#N/A	
	c	492	4,08	3,96	4,02	-0,12			#N/A		#N/A	
	c	493	1,70		#N/A		1,00		1,35	-0,70	#N/A	
	c	494	3,15	3,08	3,11	-0,07			#N/A		#N/A	
	c	495	4,77	4,49	4,63	-0,28			#N/A		#N/A	
	c	1613	1,78	1,70	1,74	-0,08			#N/A		#N/A	
	c	1615	1,95	1,70	1,83	-0,26			#N/A		#N/A	
	c	1616	2,56	2,51	2,53	-0,05			#N/A		#N/A	
Average category 1						-0,06						
Standard deviation of differences category 1						0,15						
2	a	3324	5,26	5,11	5,18	-0,14			#N/A		#N/A	
	a	3435	6,51	6,28	6,39	-0,23			#N/A		#N/A	
	a	3436	6,32	6,18	6,25	-0,15			#N/A		#N/A	
	a	3950	7,67	7,60	7,64	-0,07			#N/A		#N/A	
	a	3951	6,46	6,18	6,32	-0,29			#N/A		#N/A	
	a	3952	9,18		#N/A			9,18	#N/A		9,18	0,00
	a	3953	9,18		#N/A			9,18	#N/A		9,18	0,00
	b	3700	3,00		#N/A			3,00	#N/A		3,00	0,00
	b	4337	3,58	3,20	3,39	-0,38			#N/A		#N/A	
	b	4338	4,00	4,00	4,00	0,00			#N/A		#N/A	
	b	4339	7,18		#N/A			7,18	#N/A		7,18	0,00
	b	4340	5,38	5,20	5,29	-0,18			#N/A		#N/A	
	b	4341	5,91	5,79	5,85	-0,12			#N/A		#N/A	
	b	4342	6,40	6,41	6,41	0,02			#N/A		#N/A	
	b	4343	2,26	1,70	1,98	-0,56			#N/A		#N/A	
	b	4344	5,51	5,28	5,39	-0,23			#N/A		#N/A	
	b	4350	5,77	5,72	5,74	-0,05			#N/A		#N/A	
	b	5270	1,95	1,95	1,95	0,00			#N/A		#N/A	
	c	372	3,04	2,80	2,92	-0,24			#N/A		#N/A	
	c	373	2,51	1,78	2,14	-0,73			#N/A		#N/A	
	c	2650	2,28	2,08	2,18	-0,20			#N/A		#N/A	
	c	2651	1,78		#N/A		1,30		1,54	-0,48	#N/A	
	c	2652	1,85	1,70	1,77	-0,15			#N/A		#N/A	
	c	3163	6,96	6,92	6,94	-0,04			#N/A		#N/A	
	c	3164	6,00	5,95	5,97	-0,05			#N/A		#N/A	
Average category 2						-0,19						
Standard deviation of differences category 2						0,19						

Category	Type	N°sample	25°C-5 days									
			Log cfu/g		Average	Difference	Alternative method		Average <4 CFU/plate	Difference <4 CFU/plate	Average corrected values	Difference Corrected values
			Reference method	Alternative method			<4 CFU/plate	<or> threshold corrected values				
3	a	3326	0,00		#N/A			0,00	#N/A		0,00	0,00
	a	3437	5,18		#N/A			5,18	#N/A		5,18	0,00
	a	3959	6,59	6,72	6,65	0,12			#N/A		#N/A	
	a	2909	3,40	3,56	3,48	0,16			#N/A		#N/A	
	a	2910	3,43	3,48	3,45	0,05			#N/A		#N/A	
	a	2911	3,79	3,81	3,80	0,01			#N/A		#N/A	
	a	2912	4,18	4,18	4,18	0,00			#N/A		#N/A	
	a	2913	4,56	4,79	4,67	0,24			#N/A		#N/A	
	b	1799	2,95	2,85	2,90	-0,11			#N/A		#N/A	
	b	1801	1,70		#N/A		1,00		1,35	-0,70	#N/A	
	b	2560	3,43	3,97	3,70	0,54			#N/A		#N/A	
	b	2561	3,98	3,32	3,65	-0,66			#N/A		#N/A	
	b	2562	3,26	4,11	3,68	0,86			#N/A		#N/A	
	b	2914	3,18	3,36	3,27	0,19			#N/A		#N/A	
	b	2915	2,98	3,11	3,05	0,13			#N/A		#N/A	
	b	2916	4,08	3,83	3,95	-0,25			#N/A		#N/A	
	b	2917	4,04	4,26	4,15	0,21			#N/A		#N/A	
	b	2918	4,71	4,62	4,67	-0,08			#N/A		#N/A	
	c	370	3,53	3,40	3,46	-0,13			#N/A		#N/A	
	c	371	4,34	4,04	4,19	-0,30			#N/A		#N/A	
	c	2654	2,67	2,41	2,54	-0,26			#N/A		#N/A	
	c	2655	2,34	2,20	2,27	-0,14			#N/A		#N/A	
	c	2919	5,49	5,41	5,45	-0,08			#N/A		#N/A	
	c	3165	2,41	4,48	3,45	2,06			#N/A		#N/A	
Average category 3						0,12						
Standard deviation of differences category 3						0,54						
4	a	3333	0,00		#N/A			1,60	#N/A		0,80	1,60
	a	4114	5,20		#N/A		5,51		5,36	0,31	#N/A	
	a	4120	6,18		#N/A			6,18	#N/A		6,18	0,00
	a	4346	5,18		#N/A			1,30	#N/A		3,24	-3,88
	a	4347	5,74	6,62	6,18	0,88			#N/A		#N/A	
	a	4348	7,67	7,67	7,67	0,00			#N/A		#N/A	
	a	4962	2,04	2,20	2,12	0,16			#N/A		#N/A	
	a	1350	1,00	1,60	1,30	0,60			#N/A		#N/A	
	a	1351	6,18		#N/A			6,18	#N/A		6,18	0,00
	a	1352	4,88	4,81	4,84	-0,06			#N/A		#N/A	
	a	1353	4,95	4,77	4,86	-0,18			#N/A		#N/A	
	a	1354	5,18	5,20	5,19	0,03			#N/A		#N/A	
	a	1367	0,00		#N/A			1,90	#N/A		0,95	1,90
	a	1368	2,91	2,90	2,91	-0,01			#N/A		#N/A	
	a	1369	1,00		#N/A		1,00		1,00	0,00	#N/A	
	a	1370	6,94	6,81	6,88	-0,13			#N/A		#N/A	
	a	1405	6,08	5,96	6,02	-0,12			#N/A		#N/A	
	b	3332	1,00		#N/A			0,00	#N/A		0,50	-1,00
	b	4115	5,69	6,97	6,33	1,28			#N/A		#N/A	
	b	4116	2,15	1,90	2,02	-0,24			#N/A		#N/A	
	b	4118	3,18	2,53	2,86	-0,65			#N/A		#N/A	
	b	4345	3,18	3,18	3,18	0,00			#N/A		#N/A	
	b	4966	2,04	1,85	1,95	-0,19			#N/A		#N/A	
	b	5265	2,34		#N/A			0,00	#N/A		1,17	-2,34
	b	5266	2,83	2,62	2,73	-0,21			#N/A		#N/A	
	b	5267	2,85	2,91	2,88	0,07			#N/A		#N/A	
	b	5587	5,18		#N/A			5,18	#N/A		5,18	0,00
	b	5588	3,34	3,36	3,35	0,02			#N/A		#N/A	
	b	5589	3,15	3,28	3,21	0,13			#N/A		#N/A	
	b	10	5,04	5,20	5,12	0,16			#N/A		#N/A	
	c	3697	4,87	4,60	4,74	-0,27			#N/A		#N/A	
	c	3698	2,20	2,28	2,24	0,07			#N/A		#N/A	
	c	3699	0,00		#N/A			0,00	#N/A		0,00	0,00
	c	4119	6,18		#N/A			6,18	#N/A		6,18	0,00
	c	4335	5,08	4,94	5,01	-0,13			#N/A		#N/A	
	c	4336	1,78	2,53	2,15	0,75			#N/A		#N/A	
	c	4349	6,04	5,99	6,02	-0,05			#N/A		#N/A	
	c	4351	6,18		#N/A			6,18	#N/A		6,18	0,00
	c	4965	1,70	1,85	1,77	0,15			#N/A		#N/A	
	c	5089	3,52	3,52	3,52	0,00			#N/A		#N/A	
	c	5090	1,48	1,70	1,59	0,22			#N/A		#N/A	
	c	5091	3,11	2,49	2,80	-0,62			#N/A		#N/A	
Average category 4						0,06						
Standard deviation of differences category 4						0,40						

Category	Type	N°sample	25°C-5 days									
			Log cfu/g		Average	Difference	Alternative method		Average <4 CFU/plate	Difference <4 CFU/plate	Average corrected values	Difference Corrected values
			Reference method	Alternative method			<4 CFU/plate	<or> threshold corrected values				
5	a	3325	0,00		#N/A			0,00	#N/A		0,00	0,00
	a	3330	0,00		#N/A			0,00	#N/A		0,00	0,00
	a	3331	1,60		#N/A			0,00	#N/A		0,80	-1,60
	a	3334	5,61	5,81	5,71	0,19			#N/A		#N/A	
	a	3433	3,70		#N/A		3,00		3,35	-0,70	#N/A	
	a	3434	3,15	3,20	3,18	0,06			#N/A		#N/A	
	a	3695	3,00		#N/A			3,00	#N/A		3,00	0,00
	a	3696	3,00		#N/A			3,00	#N/A		3,00	0,00
	a	3954	7,18		#N/A			7,18	#N/A		7,18	0,00
	a	3956	8,18		#N/A			8,18	#N/A		8,18	0,00
	a	3957	1,00		#N/A			1,00	#N/A		1,00	0,00
	a	3958	2,91	2,56	2,74	-0,36			#N/A		#N/A	
	a	4113	7,56	7,18	7,37	-0,38			#N/A		#N/A	
	a	4117	5,08	4,97	5,03	-0,11			#N/A		#N/A	
	a	1800	2,72	2,62	2,67	-0,09			#N/A		#N/A	
	b	5088	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	5490	1,00		#N/A				#N/A		#N/A	
	b	1611	1,78	1,70	1,74	-0,08			#N/A		#N/A	
	b	2659	2,70	2,52	2,61	-0,18			#N/A		#N/A	
	b	2660	3,95	4,08	4,01	0,13			#N/A		#N/A	
	b	2920	6,76	6,68	6,72	-0,08			#N/A		#N/A	
	b	2921	5,54	5,34	5,44	-0,20			#N/A		#N/A	
	c	5085	3,30	2,85	3,07	-0,46			#N/A		#N/A	
	c	5086	4,20	4,15	4,18	-0,06			#N/A		#N/A	
	c	5087	4,71	4,65	4,68	-0,05			#N/A		#N/A	
	c	5261	4,04	3,40	3,72	-0,64			#N/A		#N/A	
	c	5262	1,78		#N/A		1,30		1,54	-0,48	#N/A	
	c	5489	1,90	3,08	2,49	1,18			#N/A		#N/A	
	c	5491	1,00		#N/A				#N/A		#N/A	
	c	5492	1,60		#N/A				#N/A		#N/A	
	c	5687	7,08	7,00	7,04	-0,08			#N/A		#N/A	
	c	496	3,20	3,08	3,14	-0,12			#N/A		#N/A	
	c	497	4,81	4,77	4,79	-0,04			#N/A		#N/A	
Average category 5						-0,07						
Standard deviation of differences category 5						0,36						
6	a	4967	3,15	3,04	3,09	-0,10			#N/A		#N/A	
	a	4968	1,78	2,34	2,06	0,56			#N/A		#N/A	
	a	4969	3,30	3,63	3,47	0,33			#N/A		#N/A	
	a	5865	2,81	3,15	2,98	0,33			#N/A		#N/A	
	a	1612	2,34	2,58	2,46	0,24			#N/A		#N/A	
	b	5260	4,83	4,60	4,72	-0,23			#N/A		#N/A	
	b	5866	1,85	1,60	1,73	-0,25			#N/A		#N/A	
	b	633	3,08	3,08	3,08	0,00			#N/A		#N/A	
	b	634	3,72	3,91	3,82	0,19			#N/A		#N/A	
	b	635	3,49	3,53	3,51	0,04			#N/A		#N/A	
	b	1614	1,48		#N/A		1,30		1,39	-0,18	#N/A	
	b	2922	5,56	5,56	5,56	0,00			#N/A		#N/A	
	c	7	5,18		#N/A			5,18	#N/A		5,18	0,00
	c	8	4,73	4,69	4,71	-0,04			#N/A		#N/A	
	c	9	4,18	4,08	4,13	-0,10			#N/A		#N/A	
	c	631	2,97	2,75	2,86	-0,22			#N/A		#N/A	
	c	632	3,04	3,04	3,04	0,00			#N/A		#N/A	
	c	2152	6,93	6,74	6,83	-0,19			#N/A		#N/A	
	c	2153	6,88	6,59	6,73	-0,28			#N/A		#N/A	
	c	2154	6,32	6,32	6,32	0,00			#N/A		#N/A	
	c	2155	4,76	4,56	4,66	-0,21			#N/A		#N/A	
Average category 6						0,00						
Standard deviation of differences category 6						0,23						

Category	Type	N°sample	25°C-5 days									
			Log cfu/g		Average	Difference	Alternative method		Average <4 CFU/plate	Difference <4 CFU/plate	Average corrected values	Difference Corrected values
			Reference method	Alternative method			<4 CFU/plate	<or> threshold corrected values				
7	a	5485	3,00	2,72	2,86	-0,28			#N/A		#N/A	
	a	5486	3,76	3,71	3,74	-0,06			#N/A		#N/A	
	a	5487	4,26		#N/A		4,18		4,22	-0,08	#N/A	
	a	5488	3,08	2,81	2,95	-0,27			#N/A		#N/A	
	a	5867	6,18		#N/A			6,18	#N/A		6,18	0,00
	a	5868	6,18		#N/A			6,18	#N/A		6,18	0,00
	a	5869	6,18		#N/A			6,18	#N/A		6,18	0,00
	a	5870	6,18		#N/A			6,18	#N/A		6,18	0,00
	a	5871	6,18		#N/A			6,18	#N/A		6,18	0,00
	a	5872	6,18		#N/A			6,18	#N/A		6,18	0,00
	a	5873	6,18		#N/A			6,18	#N/A		6,18	0,00
	a	3166	7,08	6,98	7,03	-0,10			#N/A		#N/A	
	a	3167	4,91	4,78	4,85	-0,14			#N/A		#N/A	
	b	3168	0,00		#N/A			1,00	#N/A		0,50	1,00
	b	230	3,99	3,81	3,90	-0,17			#N/A		#N/A	
	b	231	5,71	5,74	5,72	0,03			#N/A		#N/A	
	b	232	6,32	6,28	6,30	-0,04			#N/A		#N/A	
	b	233	4,79		#N/A		4,48		4,64	-0,31	#N/A	
	b	234	3,15	2,69	2,92	-0,46			#N/A		#N/A	
	b	3169	5,98	5,98	5,98	0,00			#N/A		#N/A	
	c	3170	2,04	1,78	1,91	-0,26			#N/A		#N/A	
	c	636	1,11	1,00	1,06	-0,11			#N/A		#N/A	
	c	637	2,28	3,18	2,73	0,90			#N/A		#N/A	
	c	638	2,46	2,56	2,51	0,09			#N/A		#N/A	
	c	639	2,96	3,20	3,08	0,25			#N/A		#N/A	
	c	640	0,48	1,15	0,81	0,67			#N/A		#N/A	
	c	641	1,40		#N/A			5,18	#N/A		3,29	3,78
		1371	5,99	6,00	6,00	0,01			#N/A		#N/A	
Average category 7						0,00						
Standard deviation of differences category 7						0,34						
Average all categories				Dall		-0,02						
Standard deviation of differences all categories				SDall		0,35						

$\beta=95\%$	n all	152	Upper limit	Lower limit	Linear bias
	$T(0,05;70)=$	1,97579889			
		0,686086084	0,67	-0,70	-0,02
Average (minimal value)		0,00			
Average (maximal value)		10,00	0,67	-0,70	-0,02

Category	n	$T(0,05;70)=$	SD	ISO formula	Bias	Lower limit (95%)	Upper limit (95%)
1	27	2,06	0,15	0,30	-0,06	-0,37	0,24
2	20	2,09	0,19	0,40	-0,19	-0,59	0,22
3	21	2,09	0,54	1,16	0,12	-1,04	1,28
4	29	2,05	0,40	0,84	0,06	-0,78	0,89
5	19	2,10	0,36	0,78	-0,07	-0,85	0,71
6	19	2,10	0,23	0,50	0,00	-0,50	0,51
7	17	2,12	0,34	0,74	0,00	-0,73	0,74
All categories	152	1,98	0,35	0,69	-0,02	-0,70	0,67

Category	Type	N°sample	28°C-60h									
			Log cfu/g		Average	Difference	Alternative method		Average <4 CFU/plate	Difference <4 CFU/plate	Average corrected values	Difference Corrected values
			Reference method	Alternative method			<4 CFU/plate	<or> threshold corrected values				
1	a	3327	2,36	1,78	2,07	-0,58			#N/A		#N/A	
	a	3328	0,00		#N/A			0,00	#N/A		0,00	0,00
	a	3329	1,00		#N/A			0,00	#N/A		0,50	-1,00
	a	4333	1,70	1,60	1,65	-0,10			#N/A		#N/A	
	a	4334	3,18	2,89	3,03	-0,28			#N/A		#N/A	
	a	5269	6,84	6,91	6,88	0,07			#N/A		#N/A	
	a	698	1,30		#N/A		3,04		2,17	1,74	#N/A	
	a	699	4,11	4,04	4,08	-0,07			#N/A		#N/A	
	a	700	4,66	4,69	4,68	0,03			#N/A		#N/A	
	a	701	3,64	3,57	3,61	-0,08			#N/A		#N/A	
	a	702	3,92	3,84	3,88	-0,08			#N/A		#N/A	
	a	1355	5,08	4,34	4,71	-0,74			#N/A		#N/A	
	a	1356	4,43	3,88	4,15	-0,56			#N/A		#N/A	
	a	1357	2,89	1,95	2,42	-0,94			#N/A		#N/A	
	a	1365	5,34	1,85	3,60	-3,49			#N/A		#N/A	
	a	1366	5,20	3,98	4,59	-1,22			#N/A		#N/A	
	b	3955	7,66	7,08	7,37	-0,58			#N/A		#N/A	
	b	3960	7,18		#N/A			7,18	#N/A		7,18	
	b	4963	4,52	4,04	4,28	-0,48			#N/A		#N/A	
	b	4964	4,18	3,59	3,88	-0,59			#N/A		#N/A	
	b	5268	3,92	3,65	3,79	-0,27			#N/A		#N/A	
	b	1348	5,11	4,82	4,97	-0,29			#N/A		#N/A	
	b	1349	4,11	3,15	3,63	-0,97			#N/A		#N/A	
	c	5263	1,70		#N/A			0,00	#N/A		0,85	
	c	5264	2,86	2,04	2,45	-0,82			#N/A		#N/A	
	c	492	4,08		#N/A			1,00	#N/A		2,54	
	c	493	1,70	1,60	1,65	-0,10			#N/A		#N/A	
	c	494	3,15	3,04	3,09	-0,10			#N/A		#N/A	
	c	495	4,77		#N/A				#N/A		#N/A	
	c	1613	1,78	1,85	1,81	0,07			#N/A		#N/A	
	c	1615	1,95	1,78	1,87	-0,18			#N/A		#N/A	
	c	1616	2,56	2,48	2,52	-0,08			#N/A		#N/A	
Average category 1						-0,50						
Standard deviation of differences category 1						0,72						
2	a	3324	5,26	4,85	5,05	-0,40			#N/A		#N/A	
	a	3435	6,51	5,98	6,24	-0,53			#N/A		#N/A	
	a	3436	6,32	6,11	6,22	-0,21			#N/A		#N/A	
	a	3950	7,67	7,56	7,61	-0,12			#N/A		#N/A	
	a	3951	6,46	6,38	6,42	-0,08			#N/A		#N/A	
	a	3952	9,18		#N/A			9,18	#N/A		9,18	0,00
	a	3953	9,18		#N/A			9,18	#N/A		9,18	0,00
	b	3700	3,00		#N/A			3,00	#N/A		3,00	0,00
	b	4337	3,58	3,23	3,41	-0,35			#N/A		#N/A	
	b	4338	4,00	3,92	3,96	-0,08			#N/A		#N/A	
	b	4339	7,18		#N/A			7,18	#N/A		7,18	0,00
	b	4340	5,38	5,15	5,26	-0,23			#N/A		#N/A	
	b	4341	5,91	5,76	5,84	-0,15			#N/A		#N/A	
	b	4342	6,40	6,34	6,37	-0,06			#N/A		#N/A	
	b	4343	2,26	2,15	2,20	-0,11			#N/A		#N/A	
	b	4344	5,51	5,04	5,27	-0,46			#N/A		#N/A	
	b	4350	5,77	5,74	5,76	-0,03			#N/A		#N/A	
	b	5270	1,95	1,78	1,87	-0,18			#N/A		#N/A	
	c	372	3,04	2,43	2,74	-0,61			#N/A		#N/A	
	c	373	2,53	1,70	2,12	-0,83			#N/A		#N/A	
	c	2650	2,28	1,60	1,94	-0,68			#N/A		#N/A	
	c	2651	1,78		#N/A		1,48		1,63	-0,30	#N/A	
	c	2652	1,85	1,70	1,77	-0,15			#N/A		#N/A	
	c	3163	6,96	6,85	6,91	-0,11			#N/A		#N/A	
	c	3164	6,00	5,95	5,97	-0,04			#N/A		#N/A	
Average category 2						-0,27						
Standard deviation of differences category 2						0,24						

Category	Type	N°sample	28°C-60h									
			Log cfu/g		Average	Difference	Alternative method		Average <4 CFU/plate	Difference <4 CFU/plate	Average corrected values	Difference Corrected values
			Reference method	Alternative method			<4 CFU/plate	<or> threshold corrected values				
3	a	3326	0,00		#N/A			0,00	#N/A		0,00	0,00
	a	3437	5,18		#N/A			5,18	#N/A		5,18	0,00
	a	3959	6,59	6,70	6,65	0,11			#N/A		#N/A	
	a	2909	3,40	3,61	3,51	0,21			#N/A		#N/A	
	a	2910	3,43	3,40	3,41	-0,03			#N/A		#N/A	
	a	2911	3,79	3,74	3,77	-0,05			#N/A		#N/A	
	a	2912	4,18	4,18	4,18	0,00			#N/A		#N/A	
	a	2913	4,56	4,77	4,66	0,21			#N/A		#N/A	
	b	1799	2,95	2,85	2,90	-0,11			#N/A		#N/A	
	b	1801	1,70		#N/A			0,00	#N/A		0,85	-1,70
	b	2560	3,43	3,91	3,67	0,48			#N/A		#N/A	
	b	2561	3,98		#N/A			0,00	#N/A		1,99	-3,98
	b	2562	3,26	3,79	3,52	0,53			#N/A		#N/A	
	b	2914	3,18	2,90	3,04	-0,27			#N/A		#N/A	
	b	2915	2,98	2,49	2,74	-0,49			#N/A		#N/A	
	b	2916	4,08	3,84	3,96	-0,24			#N/A		#N/A	
	b	2917	4,04	4,20	4,12	0,16			#N/A		#N/A	
	b	2918	4,71	4,60	4,65	-0,11			#N/A		#N/A	
	c	370	3,53	3,18	3,35	-0,36			#N/A		#N/A	
	c	371	4,34	3,99	4,17	-0,35			#N/A		#N/A	
	c	2654	2,67		#N/A		1,30		1,99	-1,37	#N/A	
	c	2655	2,34	2,11	2,23	-0,23			#N/A		#N/A	
	c	2919	5,49	5,11	5,30	-0,38			#N/A		#N/A	
	c	3165	2,41	4,40	3,41	1,98			#N/A		#N/A	
Average category 3						0,06						
Standard deviation of differences category 3						0,55						
4	a	3333	0,00		#N/A			0,00	#N/A		0,00	0,00
	a	4114	5,20	3,58	4,39	-1,62			#N/A		#N/A	
	a	4120	6,18		#N/A			6,18	#N/A		6,18	0,00
	a	4346	5,18		#N/A			1,00	#N/A		3,09	-4,18
	a	4347	5,74		#N/A			2,00	#N/A		3,87	-3,74
	a	4348	7,67	7,61	7,64	-0,06			#N/A		#N/A	
	a	4962	2,04	1,96	2,00	-0,08			#N/A		#N/A	
	a	1350	1,00		#N/A		1,78		1,39	0,78	#N/A	
	a	1351	6,18		#N/A			5,11	#N/A		5,65	-1,07
	a	1352	4,88	4,08	4,48	-0,80			#N/A		#N/A	
	a	1353	4,95	4,52	4,74	-0,44			#N/A		#N/A	
	a	1354	5,18	4,78	4,98	-0,40			#N/A		#N/A	
	a	1367	0,00		#N/A			1,60	#N/A		0,80	1,60
	a	1368	2,91	2,89	2,90	-0,02			#N/A		#N/A	
	a	1369	1,00		#N/A			0,00	#N/A		0,50	-1,00
	a	1370	6,94	6,81	6,88	-0,14			#N/A		#N/A	
	a	1405	6,08	6,00	6,04	-0,08			#N/A		#N/A	
	b	3332	1,00		#N/A			0,00	#N/A		0,50	-1,00
	b	4115	5,69	6,82	6,25	1,13			#N/A		#N/A	
	b	4116	2,15	2,00	2,07	-0,15			#N/A		#N/A	
	b	4118	3,18	3,11	3,15	-0,07			#N/A		#N/A	
	b	4345	3,18	2,43	2,80	-0,74			#N/A		#N/A	
	b	4966	2,04	1,78	1,91	-0,26			#N/A		#N/A	
	b	5265	2,34	1,60	1,97	-0,74			#N/A		#N/A	
	b	5266	2,83	2,40	2,61	-0,43			#N/A		#N/A	
	b	5267	2,85	2,15	2,50	-0,70			#N/A		#N/A	
	b	5587	5,18		#N/A			4,11	#N/A		4,65	-1,07
	b	5588	3,34	3,00	3,17	-0,34			#N/A		#N/A	
	b	5589	3,15	2,95	3,05	-0,19			#N/A		#N/A	
	b	10	5,04	5,00	5,02	-0,05			#N/A		#N/A	
	c	3697	4,87	4,40	4,63	-0,47			#N/A		#N/A	
	c	3698	2,20	2,28	2,24	0,07			#N/A		#N/A	
	c	3699	0,00		#N/A			0,00	#N/A		0,00	0,00
	c	4119	6,18		#N/A			6,18	#N/A		6,18	0,00
	c	4335	5,08	4,87	4,97	-0,21			#N/A		#N/A	
	c	4336	1,78	2,54	2,16	0,77			#N/A		#N/A	
	c	4349	6,04	5,87	5,96	-0,17			#N/A		#N/A	
	c	4351	6,18		#N/A			6,18	#N/A		6,18	0,00
	c	4965	1,70	1,60	1,65	-0,10			#N/A		#N/A	
	c	5089	3,52	3,20	3,36	-0,31			#N/A		#N/A	
	c	5090	1,48		#N/A		1,30		1,39	-0,18	#N/A	
	c	5091	3,11	2,59	2,85	-0,52			#N/A		#N/A	
Average category 4						-0,25						
Standard deviation of differences category 4						0,49						

Category	Type	N°sample	28°C-60h									
			Log cfu/g		Average	Difference	Alternative method		Average <4 CFU/plate	Difference <4 CFU/plate	Average corrected values	Difference Corrected values
			Reference method	Alternative method			<4 CFU/plate	<or> threshold corrected values				
5	a	3325	0,00		#N/A			0,00	#N/A		0,00	0,00
	a	3330	0,00		#N/A			0,00	#N/A		0,00	0,00
	a	3331	1,60		#N/A			0,00	#N/A		0,80	-1,60
	a	3334	5,61	5,61	5,61	0,00			#N/A		#N/A	
	a	3433	3,95	3,60	3,78	-0,35			#N/A		#N/A	
	a	3434	3,15	3,30	3,22	0,15			#N/A		#N/A	
	a	3695	3,00		#N/A			3,00	#N/A		3,00	0,00
	a	3696	3,00		#N/A			3,00	#N/A		3,00	0,00
	a	3954	7,18		#N/A			3,65	#N/A		5,42	-3,53
	a	3956	8,18		#N/A			6,23	#N/A		7,21	-1,95
	a	3957	1,00		#N/A			1,00	#N/A		1,00	0,00
	a	3958	2,91	3,00	2,96	0,09			#N/A		#N/A	
	a	4113	7,56	7,18	7,37	-0,38			#N/A		#N/A	
	a	4117	5,08	3,92	4,50	-1,15			#N/A		#N/A	
	a	1800	2,72	2,45	2,58	-0,27			#N/A		#N/A	
	b	5088	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	5490	1,00		#N/A			0,00	#N/A		0,50	-1,00
	b	1611	1,78	1,60	1,69	-0,18			#N/A		#N/A	
	b	2659	2,70	2,18	2,44	-0,52			#N/A		#N/A	
	b	2660	3,95	4,11	4,03	0,16			#N/A		#N/A	
	b	2920	6,76	6,60	6,68	-0,16			#N/A		#N/A	
	b	2921	5,54	5,38	5,46	-0,16			#N/A		#N/A	
	c	5085	3,30	2,40	2,85	-0,90			#N/A		#N/A	
	c	5086	4,20	2,56	3,38	-1,65			#N/A		#N/A	
	c	5087	4,71	3,08	3,89	-1,63			#N/A		#N/A	
	c	5261	4,04	1,78	2,91	-2,26			#N/A		#N/A	
	c	5262	1,78		#N/A			0,00	#N/A		0,89	-1,78
	c	5489	1,90	2,83	2,37	0,93			#N/A		#N/A	
	c	5491	1,00		#N/A		1,60		1,30	0,60	#N/A	
	c	5492	1,60	1,90	1,75	0,30			#N/A		#N/A	
	c	5687	7,08	6,96	7,02	-0,12			#N/A		#N/A	
	c	496	3,20	3,08	3,14	-0,12			#N/A		#N/A	
	c	497	4,81	4,75	4,78	-0,06			#N/A		#N/A	
Average category 5						-0,39						
Standard deviation of differences category 5						0,75						
6	a	4967	3,15	1,95	2,55	-1,19			#N/A		#N/A	
	a	4968	1,78	2,40	2,09	0,62			#N/A		#N/A	
	a	4969	3,30	3,68	3,49	0,38			#N/A		#N/A	
	a	5865	2,81	2,54	2,68	-0,27			#N/A		#N/A	
	a	1612	2,34	2,26	2,30	-0,09			#N/A		#N/A	
	b	5260	4,83	1,60	3,22	-3,23			#N/A		#N/A	
	b	5866	1,85		#N/A		1,30		1,58	-0,55	#N/A	
	b	633	3,08	3,04	3,06	-0,04			#N/A		#N/A	
	b	634	3,72	3,82	3,77	0,10			#N/A		#N/A	
	b	635	3,49	3,69	3,59	0,20			#N/A		#N/A	
	b	1614	1,48		#N/A		1,00		1,24	-0,48	#N/A	
	b	2922	5,56	5,18	5,37	-0,38			#N/A		#N/A	
	c	7	5,18		#N/A			5,18	#N/A		5,18	0,00
	c	8	4,73	4,64	4,69	-0,09			#N/A		#N/A	
	c	9	4,18	4,08	4,13	-0,10			#N/A		#N/A	
	c	631	2,97	2,81	2,89	-0,16			#N/A		#N/A	
	c	632	3,04	3,04	3,04	0,00			#N/A		#N/A	
	c	2152	6,93	2,95	4,94	-3,98			#N/A		#N/A	
	c	2153	6,88	3,28	5,08	-3,60			#N/A		#N/A	
	c	2154	6,32	5,97	6,15	-0,35			#N/A		#N/A	
	c	2155	4,76	3,52	4,14	-1,24			#N/A		#N/A	
Average category 6						-0,75						
Standard deviation of differences category 6						1,40						

Category	Type	N°sample	28°C-60h									
			Log cfu/g		Average	Difference	Alternative method		Average <4 CFU/plate	Difference <4 CFU/plate	Average corrected values	Difference Corrected values
			Reference method	Alternative method			<4 CFU/plate	<or> threshold corrected values				
7	a	5485	3,00	2,51	2,75	-0,49			#N/A		#N/A	
	a	5486	3,76	1,85	2,80	-1,92			#N/A		#N/A	
	a	5487	4,26		#N/A		2,59		3,43	-1,67	#N/A	
	a	5488	3,08	2,15	2,61	-0,93			#N/A		#N/A	
	a	5867	6,18		#N/A			6,18	#N/A		6,18	0,00
	a	5868	6,18		#N/A			5,00	#N/A		5,59	-1,18
	a	5869	6,18		#N/A			6,18	#N/A		6,18	0,00
	a	5870	6,18		#N/A			6,18	#N/A		6,18	0,00
	a	5871	6,18		#N/A			6,18	#N/A		6,18	0,00
	a	5872	6,18		#N/A			6,18	#N/A		6,18	0,00
	a	5873	6,18		#N/A			6,18	#N/A		6,18	0,00
	a	3166	7,08	6,98	7,03	-0,10			#N/A		#N/A	
	a	3167	4,91	2,49	3,70	-2,42			#N/A		#N/A	
	b	3168	0,00		#N/A			1,90	#N/A		0,95	1,90
	b	230	3,99	3,32	3,65	-0,67			#N/A		#N/A	
	b	231	5,71	4,79	5,25	-0,92			#N/A		#N/A	
	b	232	6,32	5,81	6,07	-0,51			#N/A		#N/A	
	b	233	4,79	4,60	4,70	-0,19			#N/A		#N/A	
	b	234	3,15		#N/A		2,00		2,57	-1,15	#N/A	
	b	3169	5,98	5,34	5,66	-0,64			#N/A		#N/A	
	c	3170	2,04		#N/A		1,48		1,76	-0,56	#N/A	
	c	636	1,11	0,70	0,90	-0,41			#N/A		#N/A	
	c	637	2,28	2,61	2,45	0,33			#N/A		#N/A	
	c	638	2,46	2,64	2,55	0,18			#N/A		#N/A	
	c	639	2,96	3,18	3,07	0,22			#N/A		#N/A	
	c	640	0,48		#N/A		0,00		0,24	-0,48	#N/A	
	c	641	1,40		#N/A			5,18	#N/A		3,29	3,78
	c	1371	5,99	5,40	5,69	-0,59			#N/A		#N/A	
Average category 7						-0,60						
Standard deviation of differences category 7						0,75						
Average all categories				Dall		-0,37						
Standard deviation of differences all categories				SDall		0,77						

$\beta=95\%$	n all	146			
	T(0,05;70)=	1,976459531			
		1,520169896	Upper limit	Lower limit	Linear bias
	Average (minimal value)	0,00	1,15	-1,89	-0,37
	Average (maximal value)	10,00	1,15	-1,89	-0,37

Category	n	T(0,05;70)=	SD	ISO formula	Bias	Lower limit (95%)	Upper limit (95%)
1	25	2,06	0,72	1,51	-0,50	-2,01	1,02
2	20	2,09	0,24	0,51	-0,27	-0,78	0,24
3	19	2,10	0,55	1,18	0,06	-1,12	1,23
4	28	2,05	0,49	1,02	-0,25	-1,27	0,76
5	21	2,09	0,75	1,59	-0,39	-1,99	1,20
6	18	2,11	1,40	3,02	-0,75	-3,77	2,28
7	15	2,14	0,75	1,66	-0,60	-2,27	1,06
All categories	146	1,98	0,77	1,52	-0,37	-1,89	1,15

Category	Type	N°sample	28°C-72h									
			Log cfu/g		Average	Difference	Alternative method		Average <4 CFU/plate	Difference <4 CFU/plate	Average corrected values	Difference Corrected values
			Reference method	Alternative method			<4 CFU/plate	<or> threshold corrected values				
1	a	3327	2,36	2,15	2,25	-0,22			#N/A		#N/A	
	a	3328	0,00		#N/A		1,00		0,50	1,00	#N/A	
	a	3329	1,00		#N/A				#N/A		#N/A	
	a	4333	1,70	1,60	1,65	-0,10			#N/A		#N/A	
	a	4334	3,18	2,91	3,04	-0,26			#N/A		#N/A	
	a	5269	6,84	6,92	6,88	0,09			#N/A		#N/A	
	a	698	1,30		#N/A		3,15		2,22	1,85	#N/A	
	a	699	4,11	4,04	4,08	-0,07			#N/A		#N/A	
	a	700	4,66	4,69	4,68	0,03			#N/A		#N/A	
	a	701	3,64	3,57	3,61	-0,08			#N/A		#N/A	
	a	702	3,92	3,84	3,88	-0,08			#N/A		#N/A	
	a	1355	5,08	4,34	4,71	-0,74			#N/A		#N/A	
	a	1356	4,43	3,88	4,15	-0,56			#N/A		#N/A	
	a	1357	2,89	1,95	2,42	-0,94			#N/A		#N/A	
	a	1365	5,34		#N/A				#N/A		#N/A	
	a	1366	5,20	4,00	4,60	-1,20			#N/A		#N/A	
	b	3955	7,66	7,26	7,46	-0,41			#N/A		#N/A	
	b	3960	7,18		#N/A			7,18	#N/A		7,18	
	b	4963	4,52	4,32	4,42	-0,20			#N/A		#N/A	
	b	4964	4,18	3,87	4,02	-0,31			#N/A		#N/A	
	b	5268	3,92	3,75	3,84	-0,18			#N/A		#N/A	
	b	1348	5,11	4,93	5,02	-0,18			#N/A		#N/A	
	b	1349	4,11	3,18	3,65	-0,94			#N/A		#N/A	
	c	5263	1,70		#N/A		1,00		1,35	-0,70	#N/A	
	c	5264	2,86	2,28	2,57	-0,58			#N/A		#N/A	
	c	492	4,08		#N/A		2,00		3,04	-2,08	#N/A	
	c	493	1,70	1,60	1,65	-0,10			#N/A		#N/A	
	c	494	3,15	3,04	3,09	-0,10			#N/A		#N/A	
	c	495	4,77	4,26	4,51	-0,52			#N/A		#N/A	
	c	1613	1,78	1,85	1,81	0,07			#N/A		#N/A	
	c	1615	1,95	1,78	1,87	-0,18			#N/A		#N/A	
	c	1616	2,56	2,48	2,52	-0,08			#N/A		#N/A	
Average category 1						-0,31						
Standard deviation of differences category 1						0,34						
2	a	3324	5,26	4,89	5,07	-0,37			#N/A		#N/A	
	a	3435	6,51	6,08	6,29	-0,43			#N/A		#N/A	
	a	3436	6,32	6,11	6,22	-0,21			#N/A		#N/A	
	a	3950	7,67	7,57	7,62	-0,10			#N/A		#N/A	
	a	3951	6,46	6,40	6,43	-0,06			#N/A		#N/A	
	a	3952	9,18		#N/A			9,18	#N/A		9,18	0,00
	a	3953	9,18		#N/A			9,18	#N/A		9,18	0,00
	b	3700	3,00		#N/A			3,00	#N/A		3,00	0,00
	b	4337	3,58	3,26	3,42	-0,32			#N/A		#N/A	
	b	4338	4,00	3,93	3,96	-0,07			#N/A		#N/A	
	b	4339	7,18		#N/A			7,18	#N/A		7,18	0,00
	b	4340	5,38	5,15	5,26	-0,23			#N/A		#N/A	
	b	4341	5,91	5,76	5,84	-0,15			#N/A		#N/A	
	b	4342	6,40	6,40	6,40	0,00			#N/A		#N/A	
	b	4343	2,26	2,18	2,22	-0,08			#N/A		#N/A	
	b	4344	5,51	5,04	5,27	-0,46			#N/A		#N/A	
	b	4350	5,77	5,74	5,76	-0,03			#N/A		#N/A	
	b	5270	1,95	1,78	1,87	-0,18			#N/A		#N/A	
	c	372	3,04	2,48	2,76	-0,56			#N/A		#N/A	
	c	373	2,53	1,78	2,16	-0,75			#N/A		#N/A	
	c	2650	2,28	1,60	1,94	-0,68			#N/A		#N/A	
	c	2651	1,78		#N/A		1,48		1,63	-0,30	#N/A	
	c	2652	1,85	1,70	1,77	-0,15			#N/A		#N/A	
	c	3163	6,96	6,85	6,91	-0,11			#N/A		#N/A	
	c	3164	6,00	5,96	5,98	-0,04			#N/A		#N/A	
Average category 2						-0,25						
Standard deviation of differences category 2						0,22						

Category	Type	N°sample	28°C-72h									
			Log cfu/g		Average	Difference	Alternative method		Average <4 CFU/plate	Difference <4 CFU/plate	Average corrected values	Difference Corrected values
			Reference method	Alternative method			<4 CFU/plate	<or> threshold corrected values				
3	a	3326	0,00		#N/A			0,00	#N/A		0,00	0,00
	a	3437	5,18		#N/A			5,18	#N/A		5,18	0,00
	a	3959	6,59	6,76	6,67	0,16			#N/A		#N/A	
	a	2909	3,40	3,61	3,51	0,21			#N/A		#N/A	
	a	2910	3,43	3,41	3,42	-0,02			#N/A		#N/A	
	a	2911	3,79	3,74	3,77	-0,05			#N/A		#N/A	
	a	2912	4,18	4,18	4,18	0,00			#N/A		#N/A	
	a	2913	4,56	4,77	4,66	0,21			#N/A		#N/A	
	b	1799	2,95	2,85	2,90	-0,11			#N/A		#N/A	
	b	1801	1,70		#N/A			0,00	#N/A		0,85	-1,70
	b	2560	3,43	3,91	3,67	0,48			#N/A		#N/A	
	b	2561	3,98		#N/A			0,00	#N/A		1,99	-3,98
	b	2562	3,26	3,79	3,52	0,53			#N/A		#N/A	
	b	2914	3,18	3,00	3,09	-0,18			#N/A		#N/A	
	b	2915	2,98	2,76	2,87	-0,22			#N/A		#N/A	
	b	2916	4,08	3,84	3,96	-0,24			#N/A		#N/A	
	b	2917	4,04	4,20	4,12	0,16			#N/A		#N/A	
	b	2918	4,71	4,60	4,65	-0,11			#N/A		#N/A	
	c	370	3,53	3,26	3,39	-0,28			#N/A		#N/A	
	c	371	4,34	4,00	4,17	-0,34			#N/A		#N/A	
	c	2654	2,67		#N/A		1,30		1,99	-1,37	#N/A	
	c	2655	2,34	2,11	2,23	-0,23			#N/A		#N/A	
	c	2919	5,49	5,15	5,32	-0,35			#N/A		#N/A	
	c	3165	2,41	4,40	3,41	1,98			#N/A		#N/A	
Average category 3						0,09						
Standard deviation of differences category 3						0,53						
4	a	3333	0,00		#N/A			0,00	#N/A		0,00	0,00
	a	4114	5,20	4,60	4,90	-0,60			#N/A		#N/A	
	a	4120	6,18		#N/A			6,18	#N/A		6,18	0,00
	a	4346	5,18		#N/A			0,00	#N/A		2,59	-5,18
	a	4347	5,74		#N/A				#N/A		#N/A	
	a	4348	7,67	7,65	7,66	-0,02			#N/A		#N/A	
	a	4962	2,04	2,04	2,04	0,00			#N/A		#N/A	
	a	1350	1,00		#N/A		1,78		1,39	0,78	#N/A	
	a	1351	6,18		#N/A			5,11	#N/A		5,65	-1,07
	a	1352	4,88	4,08	4,48	-0,80			#N/A		#N/A	
	a	1353	4,95	4,52	4,74	-0,44			#N/A		#N/A	
	a	1354	5,18	4,78	4,98	-0,40			#N/A		#N/A	
	a	1367	0,00		#N/A			2,04	#N/A		1,02	2,04
	a	1368	2,91	2,90	2,91	-0,01			#N/A		#N/A	
	a	1369	1,00		#N/A			0,00	#N/A		0,50	-1,00
	a	1370	6,94	6,85	6,90	-0,09			#N/A		#N/A	
	a	1405	6,08	6,00	6,04	-0,08			#N/A		#N/A	
	b	3332	1,00		#N/A			0,00	#N/A		0,50	-1,00
	b	4115	5,69	6,90	6,30	1,21			#N/A		#N/A	
	b	4116	2,15	2,04	2,09	-0,10			#N/A		#N/A	
	b	4118	3,18	2,77	2,98	-0,41			#N/A		#N/A	
	b	4345	3,18	2,45	2,81	-0,73			#N/A		#N/A	
	b	4966	2,04	1,85	1,94	-0,19			#N/A		#N/A	
	b	5265	2,34	2,00	2,17	-0,34			#N/A		#N/A	
	b	5266	2,83	2,45	2,64	-0,38			#N/A		#N/A	
	b	5267	2,85	2,60	2,72	-0,24			#N/A		#N/A	
	b	5587	5,18		#N/A			5,18	#N/A		5,18	0,00
	b	5588	3,34	3,26	3,30	-0,09			#N/A		#N/A	
	b	5589	3,15	3,40	3,27	0,25			#N/A		#N/A	
	b	10	5,04	5,23	5,14	0,19			#N/A		#N/A	
	c	3697	4,87	4,45	4,66	-0,42			#N/A		#N/A	
	c	3698	2,20	2,30	2,25	0,10			#N/A		#N/A	
	c	3699	0,00		#N/A			0,00	#N/A		0,00	0,00
	c	4119	6,18		#N/A			6,18	#N/A		6,18	0,00
	c	4335	5,08	4,87	4,97	-0,21			#N/A		#N/A	
	c	4336	1,78	2,54	2,16	0,77			#N/A		#N/A	
	c	4349	6,04	5,89	5,96	-0,15			#N/A		#N/A	
	c	4351	6,18		#N/A			6,18	#N/A		6,18	0,00
	c	4965	1,70	1,70	1,70	0,00			#N/A		#N/A	
	c	5089	3,52	3,20	3,36	-0,31			#N/A		#N/A	
	c	5090	1,48		#N/A		1,48		1,48	0,00	#N/A	
	c	5091	3,11	2,60	2,86	-0,51			#N/A		#N/A	
Average category 4						-0,14						
Standard deviation of differences category 4						0,41						

Category	Type	N°sample	28°C-72h									
			Log cfu/g		Average	Difference	Alternative method		Average <4 CFU/plate	Difference <4 CFU/plate	Average corrected values	Difference Corrected values
			Reference method	Alternative method			<4 CFU/plate	<or> threshold corrected values				
5	a	3325	0,00		#N/A			0,00	#N/A		0,00	0,00
	a	3330	0,00		#N/A			0,00	#N/A		0,00	0,00
	a	3331	1,60		#N/A		1,30		1,45	-0,30	#N/A	
	a	3334	5,61	5,68	5,65	0,07			#N/A		#N/A	
	a	3433	3,95	3,60	3,78	-0,35			#N/A		#N/A	
	a	3434	3,15	3,08	3,11	-0,07			#N/A		#N/A	
	a	3695	3,00		#N/A			3,00	#N/A		3,00	0,00
	a	3696	3,00		#N/A			3,00	#N/A		3,00	0,00
	a	3954	7,18		#N/A			3,60	#N/A		5,39	-3,58
	a	3956	8,18		#N/A			8,18	#N/A		8,18	0,00
	a	3957	1,00		#N/A			1,00	#N/A		1,00	0,00
	a	3958	2,91	3,23	3,07	0,32			#N/A		#N/A	
	a	4113	7,56	7,20	7,38	-0,35			#N/A		#N/A	
	a	4117	5,08	4,08	4,58	-1,00			#N/A		#N/A	
	a	1800	2,72	2,45	2,58	-0,27			#N/A		#N/A	
	b	5088	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	5490	1,00		#N/A		1,00		1,00	0,00	#N/A	
	b	1611	1,78	1,60	1,69	-0,18			#N/A		#N/A	
	b	2659	2,70	2,34	2,52	-0,36			#N/A		#N/A	
	b	2660	3,95	4,15	4,05	0,20			#N/A		#N/A	
	b	2920	6,76	6,61	6,69	-0,15			#N/A		#N/A	
	b	2921	5,54	5,38	5,46	-0,16			#N/A		#N/A	
	c	5085	3,30	2,59	2,95	-0,71			#N/A		#N/A	
	c	5086	4,20	3,40	3,80	-0,81			#N/A		#N/A	
	c	5087	4,71	4,23	4,47	-0,48			#N/A		#N/A	
	c	5261	4,04	1,95	3,00	-2,09			#N/A		#N/A	
	c	5262	1,78		#N/A			0,00	#N/A		0,89	-1,78
	c	5489	1,90	1,85	1,87	-0,06			#N/A		#N/A	
	c	5491	1,00		#N/A		1,48		1,24	0,48	#N/A	
	c	5492	1,60		#N/A		1,00		1,30	-0,60	#N/A	
	c	5687	7,08	7,04	7,06	-0,04			#N/A		#N/A	
	c	496	3,20	3,11	3,16	-0,09			#N/A		#N/A	
	c	497	4,81	4,80	4,81	-0,01			#N/A		#N/A	
Average category 5						-0,33						
Standard deviation of differences category 5						0,53						
6	a	4967	3,15	2,53	2,84	-0,61			#N/A		#N/A	
	a	4968	1,78	2,40	2,09	0,62			#N/A		#N/A	
	a	4969	3,30	3,60	3,45	0,30			#N/A		#N/A	
	a	5865	2,81	2,90	2,86	0,09			#N/A		#N/A	
	a	1612	2,34	2,26	2,30	-0,09			#N/A		#N/A	
	b	5260	4,83	2,18	3,50	-2,66			#N/A		#N/A	
	b	5866	1,85		#N/A		1,30		1,58	-0,55	#N/A	
	b	633	3,08	3,04	3,06	-0,04			#N/A		#N/A	
	b	634	3,72	3,82	3,77	0,10			#N/A		#N/A	
	b	635	3,49	3,62	3,56	0,13			#N/A		#N/A	
	b	1614	1,48		#N/A		1,00		1,24	-0,48	#N/A	
	b	2922	5,56	5,18	5,37	-0,38			#N/A		#N/A	
	c	7	5,18		#N/A			5,18	#N/A		5,18	0,00
	c	8	4,73	4,67	4,70	-0,06			#N/A		#N/A	
	c	9	4,18	4,11	4,15	-0,06			#N/A		#N/A	
	c	631	2,97	2,81	2,89	-0,16			#N/A		#N/A	
	c	632	3,04	3,04	3,04	0,00			#N/A		#N/A	
	c	2152	6,93	3,08	5,00	-3,85			#N/A		#N/A	
	c	2153	6,88	3,28	5,08	-3,60			#N/A		#N/A	
	c	2154	6,32	6,04	6,18	-0,28			#N/A		#N/A	
	c	2155	4,76	3,52	4,14	-1,24			#N/A		#N/A	
Average category 6						-0,66						
Standard deviation of differences category 6						1,32						

Category	Type	N°sample	28°C-72h									
			Log cfu/g		Average	Difference	Alternative method		Average <4 CFU/plate	Difference <4 CFU/plate	Average corrected values	Difference Corrected values
			Reference method	Alternative method			<4 CFU/plate	<or> threshold corrected values				
7	a	5485	3,00	2,67	2,84	-0,33			#N/A		#N/A	
	a	5486	3,76	1,85	2,80	-1,92			#N/A		#N/A	
	a	5487	4,26		#N/A		2,71		3,48	-1,55	#N/A	
	a	5488	3,08	2,28	2,68	-0,80			#N/A		#N/A	
	a	5867	6,18		#N/A			6,18	#N/A		6,18	0,00
	a	5868	6,18		#N/A			5,04	#N/A		5,61	-1,14
	a	5869	6,18		#N/A			6,18	#N/A		6,18	0,00
	a	5870	6,18		#N/A			6,18	#N/A		6,18	0,00
	a	5871	6,18		#N/A			6,18	#N/A		6,18	0,00
	a	5872	6,18		#N/A			6,18	#N/A		6,18	0,00
	a	5873	6,18		#N/A			6,18	#N/A		6,18	0,00
	a	3166	7,08	6,99	7,04	-0,09			#N/A		#N/A	
	a	3167	4,91	2,56	3,74	-2,36			#N/A		#N/A	
	b	3168	0,00		#N/A			1,90	#N/A		0,95	1,90
	b	230	3,99	3,26	3,62	-0,73			#N/A		#N/A	
	b	231	5,71	5,00	5,35	-0,71			#N/A		#N/A	
	b	232	6,32	5,79	6,05	-0,54			#N/A		#N/A	
	b	233	4,79	4,60	4,70	-0,19			#N/A		#N/A	
	b	234	3,15	1,70	2,42	-1,45			#N/A		#N/A	
	b	3169	5,98	5,34	5,66	-0,64			#N/A		#N/A	
	c	3170	2,04		#N/A		1,48		1,76	-0,56	#N/A	
	c	636	1,11	0,70	0,90	-0,41			#N/A		#N/A	
	c	637	2,28	2,81	2,54	0,53			#N/A		#N/A	
	c	638	2,46	2,65	2,56	0,19			#N/A		#N/A	
	c	639	2,96	3,32	3,14	0,36			#N/A		#N/A	
	c	640	0,48		#N/A		0,00		0,24	-0,48	#N/A	
	c	641	1,40		#N/A			5,18	#N/A		3,29	3,78
		1371	5,99	5,45	5,72	-0,54			#N/A		#N/A	
Average category 7						-0,60						
Standard deviation of differences category 7						0,77						
Average all categories				Dall		-0,30						
Standard deviation of differences all categories				SDAll		0,67						

	n all	146			
β=95%	T(0,05;70)=	1,976459531			
		1,324668511	Upper limit	Lower limit	Linear bias
Average (minimal value)	0,00	1,03	-1,62	-0,30	
Average (maximal value)	10,00	1,03	-1,62	-0,30	

Category	n	T(0,05;70)=	SD	ISO formula	Bias	Lower limit (95%)	Upper limit (95%)
1	25	2,06	0,34	0,72	-0,31	-1,03	0,41
2	20	2,09	0,22	0,48	-0,25	-0,73	0,23
3	19	2,10	0,53	1,13	0,09	-1,05	1,22
4	28	2,05	0,41	0,87	-0,14	-1,01	0,72
5	20	2,09	0,53	1,13	-0,33	-1,46	0,80
6	18	2,11	1,32	2,87	-0,66	-3,52	2,21
7	16	2,13	0,77	1,70	-0,60	-2,30	1,10
All categories	146	1,98	0,67	1,32	-0,30	-1,62	1,03

Category	Type	N°sample	28°C-5 days									
			Log cfu/g		Average	Difference	Alternative method		Average <4 CFU/plate	Difference <4 CFU/plate	Average corrected values	Difference Corrected values
			Reference method	Alternative method			<4 CFU/plate	<or> threshold corrected values				
1	a	3327	2,36	2,41	2,39	0,05			#N/A		#N/A	
	a	3328	0,00		#N/A			1,00	#N/A		0,50	1,00
	a	3329	1,00	1,30	1,15	0,30			#N/A		#N/A	
	a	4333	1,70	1,60	1,65	-0,10			#N/A		#N/A	
	a	4334	3,18	2,92	3,05	-0,25			#N/A		#N/A	
	a	5269	6,84	6,92	6,88	0,09			#N/A		#N/A	
	a	698	1,30		#N/A		3,51		2,40	2,21	#N/A	
	a	699	4,11	4,04	4,08	-0,07			#N/A		#N/A	
	a	700	4,66	4,69	4,68	0,03			#N/A		#N/A	
	a	701	3,64	3,56	3,60	-0,09			#N/A		#N/A	
	a	702	3,92	3,84	3,88	-0,08			#N/A		#N/A	
	a	1355	5,08	4,71	4,89	-0,37			#N/A		#N/A	
	a	1356	4,43	4,34	4,39	-0,09			#N/A		#N/A	
	a	1357	2,89	2,45	2,67	-0,44			#N/A		#N/A	
	a	1365	5,34	5,32	5,33	-0,02			#N/A		#N/A	
	a	1366	5,20	4,40	4,80	-0,81			#N/A		#N/A	
	b	3955	7,66	7,40	7,53	-0,26			#N/A		#N/A	
	b	3960	7,18		#N/A			7,18	#N/A		7,18	
	b	4963	4,52	4,40	4,46	-0,12			#N/A		#N/A	
	b	4964	4,18	4,00	4,09	-0,18			#N/A		#N/A	
	b	5268	3,92	3,75	3,84	-0,18			#N/A		#N/A	
	b	1348	5,11	4,99	5,05	-0,13			#N/A		#N/A	
	b	1349	4,11	3,84	3,98	-0,28			#N/A		#N/A	
	c	5263	1,70		#N/A		1,00		1,35	-0,70	#N/A	
	c	5264	2,86	2,36	2,61	-0,50			#N/A		#N/A	
	c	492	4,08	3,73	3,91	-0,35			#N/A		#N/A	
	c	493	1,70	1,60	1,65	-0,10			#N/A		#N/A	
	c	494	3,15	3,04	3,09	-0,10			#N/A		#N/A	
	c	495	4,77	4,70	4,73	-0,07			#N/A		#N/A	
	c	1613	1,78	1,85	1,81	0,07			#N/A		#N/A	
	c	1615	1,95	1,85	1,90	-0,11			#N/A		#N/A	
	c	1616	2,56	2,48	2,52	-0,08			#N/A		#N/A	
Average category 1						-0,15						
Standard deviation of differences category 1						0,21						
2	a	3324	5,26	5,00	5,13	-0,26			#N/A		#N/A	
	a	3435	6,51	6,18	6,34	-0,33			#N/A		#N/A	
	a	3436	6,32	6,11	6,22	-0,21			#N/A		#N/A	
	a	3950	7,67	7,57	7,62	-0,10			#N/A		#N/A	
	a	3951	6,46	6,40	6,43	-0,06			#N/A		#N/A	
	a	3952	9,18		#N/A			9,18	#N/A		9,18	0,00
	a	3953	9,18		#N/A			9,18	#N/A		9,18	0,00
	b	3700	3,00		#N/A			3,00	#N/A		3,00	0,00
	b	4337	3,58	3,41	3,50	-0,16			#N/A		#N/A	
	b	4338	4,00	3,93	3,96	-0,07			#N/A		#N/A	
	b	4339	7,18		#N/A			7,18	#N/A		7,18	0,00
	b	4340	5,38	5,18	5,28	-0,20			#N/A		#N/A	
	b	4341	5,91	5,76	5,84	-0,15			#N/A		#N/A	
	b	4342	6,40	6,40	6,40	0,00			#N/A		#N/A	
	b	4343	2,26	2,20	2,23	-0,05			#N/A		#N/A	
	b	4344	5,51	5,15	5,33	-0,36			#N/A		#N/A	
	b	4350	5,77	5,74	5,76	-0,03			#N/A		#N/A	
	b	5270	1,95	1,78	1,87	-0,18			#N/A		#N/A	
	c	372	3,04	2,53	2,79	-0,51			#N/A		#N/A	
	c	373	2,53	2,30	2,42	-0,23			#N/A		#N/A	
	c	2650	2,28	1,60	1,94	-0,68			#N/A		#N/A	
	c	2651	1,78	1,60	1,69	-0,18			#N/A		#N/A	
	c	2652	1,85	1,70	1,77	-0,15			#N/A		#N/A	
	c	3163	6,96	6,88	6,92	-0,08			#N/A		#N/A	
	c	3164	6,00	5,97	5,98	-0,03			#N/A		#N/A	
Average category 2						-0,19						
Standard deviation of differences category 2						0,17						

Category	Type	N°sample	28°C-5 days									
			Log cfu/g		Average	Difference	Alternative method		Average <4 CFU/plate	Difference <4 CFU/plate	Average corrected values	Difference Corrected values
			Reference method	Alternative method			<4 CFU/plate	<or> threshold corrected values				
3	a	3326	0,00		#N/A			0,00	#N/A		0,00	0,00
	a	3437	5,18		#N/A			5,18	#N/A		5,18	0,00
	a	3959	6,59	6,76	6,67	0,16			#N/A		#N/A	
	a	2909	3,40	3,63	3,52	0,24			#N/A		#N/A	
	a	2910	3,43	3,49	3,46	0,06			#N/A		#N/A	
	a	2911	3,79	3,74	3,77	-0,05			#N/A		#N/A	
	a	2912	4,18	4,26	4,22	0,08			#N/A		#N/A	
	a	2913	4,56	4,77	4,66	0,21			#N/A		#N/A	
	b	1799	2,95	2,85	2,90	-0,11			#N/A		#N/A	
	b	1801	1,70		#N/A			0,00	#N/A		0,85	-1,70
	b	2560	3,43	3,91	3,67	0,48			#N/A		#N/A	
	b	2561	3,98	3,18	3,58	-0,81			#N/A		#N/A	
	b	2562	3,26	3,89	3,57	0,63			#N/A		#N/A	
	b	2914	3,18	3,36	3,27	0,19			#N/A		#N/A	
	b	2915	2,98	3,08	3,03	0,10			#N/A		#N/A	
	b	2916	4,08	3,84	3,96	-0,24			#N/A		#N/A	
	b	2917	4,04	4,20	4,12	0,16			#N/A		#N/A	
	b	2918	4,71	4,61	4,66	-0,09			#N/A		#N/A	
	c	370	3,53	3,32	3,43	-0,21			#N/A		#N/A	
	c	371	4,34	4,00	4,17	-0,34			#N/A		#N/A	
	c	2654	2,67	2,53	2,60	-0,14			#N/A		#N/A	
	c	2655	2,34	2,11	2,23	-0,23			#N/A		#N/A	
	c	2919	5,49	5,15	5,32	-0,35			#N/A		#N/A	
	c	3165	2,41	4,40	3,41	1,98			#N/A		#N/A	
Average category 3						0,08						
Standard deviation of differences category 3						0,53						
4	a	3333	0,00		#N/A			0,00	#N/A		0,00	0,00
	a	4114	5,20	4,72	4,96	-0,49			#N/A		#N/A	
	a	4120	6,18		#N/A			6,18	#N/A		6,18	0,00
	a	4346	5,18		#N/A			1,30	#N/A		3,24	-3,88
	a	4347	5,74		#N/A				#N/A		#N/A	
	a	4348	7,67	7,65	7,66	-0,02			#N/A		#N/A	
	a	4962	2,04	2,15	2,09	0,10			#N/A		#N/A	
	a	1350	1,00		#N/A		2,91		1,96	1,91	#N/A	
	a	1351	6,18		#N/A			6,18	#N/A		6,18	0,00
	a	1352	4,88	4,66	4,77	-0,21			#N/A		#N/A	
	a	1353	4,95	4,74	4,85	-0,21			#N/A		#N/A	
	a	1354	5,18	5,08	5,13	-0,10			#N/A		#N/A	
	a	1367	0,00		#N/A			2,04	#N/A		1,02	2,04
	a	1368	2,91	2,93	2,92	0,03			#N/A		#N/A	
	a	1369	1,00		#N/A			0,00	#N/A		0,50	-1,00
	a	1370	6,94	6,85	6,90	-0,09			#N/A		#N/A	
	a	1405	6,08	6,04	6,06	-0,04			#N/A		#N/A	
	b	3332	1,00		#N/A			0,00	#N/A		0,50	-1,00
	b	4115	5,69	6,95	6,32	1,26			#N/A		#N/A	
	b	4116	2,15	2,04	2,09	-0,10			#N/A		#N/A	
	b	4118	3,18	2,76	2,97	-0,42			#N/A		#N/A	
	b	4345	3,18	2,52	2,85	-0,66			#N/A		#N/A	
	b	4966	2,04	1,85	1,94	-0,19			#N/A		#N/A	
	b	5265	2,34	2,00	2,17	-0,34			#N/A		#N/A	
	b	5266	2,83	2,48	2,65	-0,35			#N/A		#N/A	
	b	5267	2,85	2,63	2,74	-0,21			#N/A		#N/A	
	b	5587	5,18		#N/A			5,18	#N/A		5,18	0,00
	b	5588	3,34	3,26	3,30	-0,09			#N/A		#N/A	
	b	5589	3,15	3,40	3,27	0,25			#N/A		#N/A	
	b	10	5,04	5,00	5,02	-0,04			#N/A		#N/A	
	c	3697	4,87	4,51	4,69	-0,36			#N/A		#N/A	
	c	3698	2,20	2,30	2,25	0,10			#N/A		#N/A	
	c	3699	0,00		#N/A			0,00	#N/A		0,00	0,00
	c	4119	6,18		#N/A			6,18	#N/A		6,18	0,00
	c	4335	5,08	4,87	4,97	-0,21			#N/A		#N/A	
	c	4336	1,78	2,53	2,15	0,75			#N/A		#N/A	
	c	4349	6,04	5,90	5,97	-0,14			#N/A		#N/A	
	c	4351	6,18		#N/A			6,18	#N/A		6,18	0,00
	c	4965	1,70	2,08	1,89	0,38			#N/A		#N/A	
	c	5089	3,52	3,08	3,30	-0,44			#N/A		#N/A	
	c	5090	1,48		#N/A		1,48		1,48	0,00	#N/A	
	c	5091	3,11	2,69	2,90	-0,42			#N/A		#N/A	
Average category 4						-0,08						
Standard deviation of differences category 4						0,39						

Category	Type	N°sample	28°C-5 days									
			Log cfu/g		Average	Difference	Alternative method		Average <4 CFU/plate	Difference <4 CFU/plate	Average corrected values	Difference Corrected values
			Reference method	Alternative method			<4 CFU/plate	<or> threshold corrected values				
5	a	3325	0,00		#N/A			0,00	#N/A		0,00	0,00
	a	3330	0,00		#N/A			0,00	#N/A		0,00	0,00
	a	3331	1,60		#N/A		1,60		1,60	0,00	#N/A	
	a	3334	5,61	5,68	5,65	0,07			#N/A		#N/A	
	a	3433	3,95	3,60	3,78	-0,35			#N/A		#N/A	
	a	3434	3,15	3,08	3,11	-0,07			#N/A		#N/A	
	a	3695	3,00		#N/A			3,00	#N/A		3,00	0,00
	a	3696	3,00		#N/A			3,00	#N/A		3,00	0,00
	a	3954	7,18		#N/A			3,60	#N/A		5,39	-3,58
	a	3956	8,18		#N/A			8,18	#N/A		8,18	0,00
	a	3957	1,00		#N/A			1,00	#N/A		1,00	0,00
	a	3958	2,91	2,70	2,81	-0,21			#N/A		#N/A	
	a	4113	7,56	7,26	7,41	-0,30			#N/A		#N/A	
	a	4117	5,08	4,11	4,60	-0,97			#N/A		#N/A	
	a	1800	2,72	2,49	2,60	-0,22			#N/A		#N/A	
	b	5088	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	5490	1,00		#N/A				#N/A		#N/A	
	b	1611	1,78	1,70	1,74	-0,08			#N/A		#N/A	
	b	2659	2,70	2,41	2,56	-0,28			#N/A		#N/A	
	b	2660	3,95	4,15	4,05	0,20			#N/A		#N/A	
	b	2920	6,76	6,62	6,69	-0,14			#N/A		#N/A	
	b	2921	5,54	5,40	5,47	-0,15			#N/A		#N/A	
	c	5085	3,30	2,66	2,98	-0,64			#N/A		#N/A	
	c	5086	4,20	4,15	4,18	-0,06			#N/A		#N/A	
	c	5087	4,71	4,63	4,67	-0,07			#N/A		#N/A	
	c	5261	4,04	2,28	3,16	-1,76			#N/A		#N/A	
	c	5262	1,78		#N/A		1,30		1,54	-0,48	#N/A	
	c	5489	1,90		#N/A				#N/A		#N/A	
	c	5491	1,00		#N/A		2,00		1,50	1,00	#N/A	
	c	5492	1,60		#N/A		1,00		1,30	-0,60	#N/A	
	c	5687	7,08	7,04	7,06	-0,04			#N/A		#N/A	
	c	496	3,20	3,11	3,16	-0,09			#N/A		#N/A	
	c	497	4,81	4,81	4,81	0,00			#N/A		#N/A	
Average category 5						-0,27						
Standard deviation of differences category 5						0,44						
6	a	4967	3,15	2,67	2,91	-0,47			#N/A		#N/A	
	a	4968	1,78	2,40	2,09	0,62			#N/A		#N/A	
	a	4969	3,30	3,60	3,45	0,30			#N/A		#N/A	
	a	5865	2,81	3,04	2,93	0,23			#N/A		#N/A	
	a	1612	2,34	2,34	2,34	0,00			#N/A		#N/A	
	b	5260	4,83	2,46	3,65	-2,37			#N/A		#N/A	
	b	5866	1,85		#N/A		1,30		1,58	-0,55	#N/A	
	b	633	3,08	3,04	3,06	-0,04			#N/A		#N/A	
	b	634	3,72	3,82	3,77	0,10			#N/A		#N/A	
	b	635	3,49	3,69	3,59	0,20			#N/A		#N/A	
	b	1614	1,48		#N/A		1,30		1,39	-0,18	#N/A	
	b	2922	5,56	5,20	5,38	-0,35			#N/A		#N/A	
	c	7	5,18		#N/A			5,18	#N/A		5,18	0,00
	c	8	4,73	4,67	4,70	-0,06			#N/A		#N/A	
	c	9	4,18	4,11	4,15	-0,06			#N/A		#N/A	
	c	631	2,97	2,81	2,89	-0,16			#N/A		#N/A	
	c	632	3,04	3,04	3,04	0,00			#N/A		#N/A	
	c	2152	6,93	3,34	5,14	-3,59			#N/A		#N/A	
	c	2153	6,88	3,36	5,12	-3,51			#N/A		#N/A	
	c	2154	6,32	6,04	6,18	-0,28			#N/A		#N/A	
	c	2155	4,76	3,52	4,14	-1,24			#N/A		#N/A	
Average category 6						-0,59						
Standard deviation of differences category 6						1,26						

Category	Type	N°sample	28°C-5 days									
			Log cfu/g		Average	Difference	Alternative method		Average <4 CFU/plate	Difference <4 CFU/plate	Average corrected values	Difference Corrected values
			Reference method	Alternative method			<4 CFU/plate	<or> threshold corrected values				
7	a	5485	3,00	2,64	2,82	-0,36			#N/A		#N/A	
	a	5486	3,76	2,20	2,98	-1,56			#N/A		#N/A	
	a	5487	4,26		#N/A		3,04		3,65	-1,22	#N/A	
	a	5488	3,08	2,52	2,80	-0,56			#N/A		#N/A	
	a	5867	6,18		#N/A			6,18	#N/A		6,18	0,00
	a	5868	6,18		#N/A			5,04	#N/A		5,61	-1,14
	a	5869	6,18		#N/A			6,18	#N/A		6,18	0,00
	a	5870	6,18		#N/A			6,18	#N/A		6,18	0,00
	a	5871	6,18		#N/A			6,18	#N/A		6,18	0,00
	a	5872	6,18		#N/A			6,18	#N/A		6,18	0,00
	a	5873	6,18		#N/A			6,18	#N/A		6,18	0,00
	a	3166	7,08	6,99	7,04	-0,09			#N/A		#N/A	
	a	3167	4,91	4,56	4,74	-0,36			#N/A		#N/A	
	b	3168	0,00		#N/A			1,48	#N/A		0,74	1,48
	b	230	3,99	3,26	3,62	-0,73			#N/A		#N/A	
	b	231	5,71	5,49	5,60	-0,22			#N/A		#N/A	
	b	232	6,32	5,81	6,07	-0,51			#N/A		#N/A	
	b	233	4,79	4,60	4,70	-0,19			#N/A		#N/A	
	b	234	3,15	2,20	2,68	-0,94			#N/A		#N/A	
	b	3169	5,98	5,54	5,76	-0,43			#N/A		#N/A	
	c	3170	2,04	1,85	1,94	-0,20			#N/A		#N/A	
	c	636	1,11	0,60	0,86	-0,51			#N/A		#N/A	
	c	637	2,28	2,69	2,48	0,41			#N/A		#N/A	
	c	638	2,46	2,64	2,55	0,18			#N/A		#N/A	
	c	639	2,96	3,18	3,07	0,22			#N/A		#N/A	
	c	640	0,48	1,11	0,80	0,63			#N/A		#N/A	
	c	641	1,40		#N/A			5,18	#N/A		3,29	3,78
		1371	5,99	5,54	5,77	-0,45			#N/A		#N/A	
Average category 7						-0,31						
Standard deviation of differences category 7						0,50						
Average all categories				Dall		-0,20						
Standard deviation of differences all categories				SDAll		0,58						

	n all	153			
β=95%	T(0,05;70)=	1,975693894			
		1,156353402	Upper limit	Lower limit	Linear bias
Average (minimal value)		0,00	0,96	-1,35	-0,20
Average (maximal value)		10,00	0,96	-1,35	-0,20

Category	n	T(0,05;70)=	SD	ISO formula	Bias	Lower limit (95%)	Upper limit (95%)
1	28	2,05	0,21	0,44	-0,15	-0,59	0,29
2	21	2,09	0,17	0,36	-0,19	-0,55	0,16
3	21	2,09	0,53	1,14	0,08	-1,06	1,22
4	28	2,05	0,39	0,81	-0,08	-0,89	0,73
5	19	2,10	0,44	0,96	-0,27	-1,23	0,68
6	18	2,11	1,26	2,73	-0,59	-3,33	2,14
7	18	2,11	0,50	1,09	-0,31	-1,41	0,78
All categories	153	1,98	0,58	1,16	-0,20	-1,35	0,96

Appendix F - Accuracy profile study: raw data

Matrix	Strain	Level	Sample N°	Reference method : ISO 21527-1				Alternative method : NEOGEN Petrifilm Rapid Yeast and Mold count plate															
								25°C								28°C							
								60h				72h				60h				72h			
				Dilution	cfu/ plate	cfu/g	log cfu/g	Dilution	cfu/ plate	cfu/g	log cfu/g	Dilution	cfu/ plate	cfu/g	log cfu/g	Dilution	cfu/ plate	cfu/g	log cfu/g	Dilution	cfu/ plate	cfu/g	log cfu/g
Liver pâté Batch 1 Aerobic mesophilic flora : 7,0.10 ³ CFU/g Aw : 0,972	<i>Candida norvegia</i> Ad1827	1	909	10	30	320	2,51	10	34	360	2,56	10	34	360	2,56	10	20	210	2,32	10	20	210	2,32
				100	5			100	6			100	6			100	3			100	3		
			910	10	30	270	2,43	10	22	240	2,38	10	22	240	2,38	10	22	240	2,38	10	22	240	2,38
				100	0			100	4			100	4			100	4			100	4		
			911	10	25	240	2,38	10	22	220	2,34	10	22	220	2,34	10	30	270	2,43	10	30	270	2,43
				100	1			100	2			100	2			100	0			100	0		
		2	912	10	29	290	2,46	10	34	330	2,52	10	34	330	2,52	10	29	290	2,46	10	29	290	2,46
				100	3			100	2			100	2			100	3			100	3		
			913	10	35	370	2,57	10	45	480	2,68	10	45	480	2,68	10	30	280	2,45	10	30	280	2,45
				100	6			100	8			100	8			100	1			100	1		
			914	100	78	8100	3,91	100	97	9400	3,97	100	98	9500	3,98	100	97	9500	3,98	100	97	9500	3,98
				1000	11			1000	6			1000	6			1000	7			1000	7		
		3	915	100	89	8800	3,94	100	86	9500	3,98	100	87	9500	3,98	100	85	8200	3,91	100	85	8200	3,91
				1000	8			1000	18			1000	18			1000	5			1000	5		
			916	100	81	8100	3,91	100	80	8000	3,90	100	82	8200	3,91	100	97	9600	3,98	100	97	9600	3,98
				1000	8			1000	8			1000	8			1000	9			1000	9		
			917	100	61	5900	3,77	100	74	7700	3,89	100	78	8100	3,91	100	85	8300	3,92	100	85	8300	3,92
				1000	4			1000	11			1000	11			1000	6			1000	6		
		3	918	100	62	6000	3,78	100	86	8700	3,94	100	86	8700	3,94	100	84	8700	3,94	100	84	8700	3,94
				1000	4			1000	10			1000	10			1000	12			1000	12		
			919	1000	108	100000	5,00	1000	82	80000	4,90	1000	87	85000	4,93	1000	79	75000	4,88	1000	79	75000	4,88
				10000	3			10000	6			10000	6			10000	3			10000	3		
			920	1000	89	86000	4,93	1000	65	67000	4,83	1000	65	67000	4,83	1000	69	67000	4,83	1000	69	67000	4,83
				10000	6			10000	9			10000	9			10000	5			10000	5		
		3	921	1000	103	100000	5,00	1000	77	77000	4,89	1000	79	79000	4,90	1000	88	84000	4,92	1000	88	84000	4,92
				10000	12			10000	8			10000	8			10000	4			10000	4		
			922	1000	69	65000	4,81	1000	78	77000	4,89	1000	78	77000	4,89	1000	67	67000	4,83	1000	67	67000	4,83
				10000	3			10000	7			10000	7			10000	7			10000	7		
			923	1000	57	61000	4,79	1000	96	90000	4,95	1000	96	90000	4,95	1000	89	90000	4,95	1000	89	90000	4,95
				10000	10			10000	3			10000	3			10000	10			10000	10		

Matrix	Strain	Level	Sample N°	Reference method : ISO 21527-1				Alternative method : NEOGEN Petrifilm Rapid Yeast and Mold count plate															
								25°C								28°C							
								60h				72h				60h				72h			
				Dilution	cfu/ plate	cfu/g	log cfu/g	Dilution	cfu/ plate	cfu/g	log cfu/g	Dilution	cfu/ plate	cfu/g	log cfu/g	Dilution	cfu/ plate	cfu/g	log cfu/g	Dilution	cfu/ plate	cfu/g	log cfu/g
Liver pâté Batch 2 Aerobic mesophilic flora : 2,0.10 ³ CFU/g Aw : 0,986	<i>Candida norvegia</i> Ad1827	1	924	10	25	260	2,41	10	34	320	2,51	10	34	320	2,51	10	26	270	2,43	10	26	270	2,43
				100	4			100	1			100	1			100	4			100	4		
			925	10	18	170	2,23	10	35	360	2,56	10	35	360	2,56	10	21	220	2,34	10	21	220	2,34
				100	1			100	5			100	5			100	3			100	3		
			926	10	21	190	2,28	10	21	220	2,34	10	21	220	2,34	10	23	220	2,34	10	23	220	2,34
				100	0			100	3			100	3			100	1			100	1		
			927	10	25	270	2,43	10	30	300	2,48	10	30	300	2,48	10	24	240	2,38	10	24	240	2,38
				100	5			100	3			100	3			100	2			100	2		
			928	10	29	270	2,43	10	38	370	2,57	10	38	370	2,57	10	21	230	2,36	10	21	230	2,36
				100	1			100	3			100	3			100	4			100	4		
		2	929	100	82	8400	3,92	100	70	7400	3,87	100	70	7400	3,87	100	87	8700	3,94	100	87	8700	3,94
				1000	10			1000	11			1000	11			1000	9			1000	9		
			930	100	54	5500	3,74	100	93	9500	3,98	100	93	9500	3,98	100	83	8500	3,93	100	83	8500	3,93
				1000	7			1000	11			1000	11			1000	10			1000	10		
			931	100	80	7600	3,88	100	78	7700	3,89	100	78	7700	3,89	100	99	9400	3,97	100	99	9400	3,97
				1000	4			1000	7			1000	7			1000	4			1000	4		
			932	100	101	9900	4,00	100	86	8700	3,94	100	86	8700	3,94	100	109	10000	4,00	100	111	10000	4,00
				1000	8			1000	10			1000	10			1000	4			1000	4		
			933	100	102	11000	4,04	100	71	6900	3,84	100	71	6900	3,84	100	89	8900	3,95	100	89	8900	3,95
				1000	14			1000	5			1000	5			1000	9			1000	9		
		3	934	1000	84	87000	4,94	1000	67	66000	4,82	1000	67	66000	4,82	1000	83	83000	4,92	1000	83	83000	4,92
				10000	12			10000	6			10000	6			10000	8			10000	8		
			935	1000	87	92000	4,96	1000	82	81000	4,91	1000	82	81000	4,91	1000	92	90000	4,95	1000	94	92000	4,96
				10000	14			10000	7			10000	7			10000	7			10000	7		
			936	1000	67	66000	4,82	1000	88	89000	4,95	1000	88	89000	4,95	1000	91	92000	4,96	1000	91	92000	4,96
				10000	6			10000	10			10000	10			10000	10			10000	10		
			937	1000	94	95000	4,98	1000	93	95000	4,98	1000	93	95000	4,98	1000	93	92000	4,96	1000	94	93000	4,97
				10000	10			10000	12			10000	12			10000	8			10000	8		
			938	1000	84	84000	4,92	1000	86	84000	4,92	1000	86	84000	4,92	1000	82	78000	4,89	1000	82	78000	4,89
				10000	8			10000	6			10000	6			10000	4			10000	4		

Matrix	Strain	Level	Sample N°	Reference method : ISO 21527-2				Alternative method : NEOGEN Petrifilm Rapid Yeast and Mold count plate															
								25°C								28°C							
								60h				72h				60h				72h			
				Dilution	cfu/ plate	cfu/g	log cfu/g	Dilution	cfu/ plate	cfu/g	log cfu/g	Dilution	cfu/ plate	cfu/g	log cfu/g	Dilution	cfu/ plate	cfu/g	log cfu/g	Dilution	cfu/ plate	cfu/g	log cfu/g
Milk powder Batch 1 Aerobic mesophilic flora : < 10 CFU/g Aw : 0,3413	<i>Penicillium roquefortii</i> M1	1	3379	10	29	290	2,46	10	20	190	2,28	10	28	260	2,41	10	36	360	2,56	10	36	360	2,56
				100	3			100	1			100	1			100	4			100	4		
			3380	10	33	320	2,51	10	20	230	2,36	10	28	300	2,48	10	21	240	2,38	10	21	240	2,38
				100	2			100	5			100	5			100	5			100	5		
			3381	10	42	410	2,61	10	21	220	2,34	10	32	320	2,51	10	37	380	2,58	10	37	380	2,58
				100	3			100	3			100	3			100	5			100	5		
			3382	10	33	340	2,53	10	19	210	2,32	10	27	280	2,45	10	28	280	2,45	10	28	280	2,45
				100	4			100	4			100	4			100	3			100	3		
			3383	10	33	300	2,48	10	12	150	2,18	10	21	230	2,36	10	26	260	2,41	10	26	260	2,41
				100	0			100	4			100	4			100	2			100	2		
		2	3384	1000	12	12000	4,08	1000	14	14000	4,15	1000	14	14000	4,15	100	98	12000	4,08	100	98	11000	4,04
				10000	1			10000	1			10000	1			1000	21			1000	21		
			3385	1000	11	10000	4,00	1000	11	11000	4,04	1000	12	12000	4,08	100	87	8500	3,93	100	87	8500	3,93
				10000	0			10000	1			10000	1			1000	7			1000	7		
			3386	1000	10	9100	3,96	1000	10	11000	4,04	1000	10	15000	4,18	100	93	9900	4,00	100	93	9900	4,00
				10000	0			10000	2			10000	6			1000	16			1000	16		
			3387	1000	11	13000	4,11	1000	11	11000	4,04	1000	12	13000	4,11	100	98	9500	3,98	100	98	9500	3,98
				10000	3			10000	1			10000	2			1000	7			1000	7		
			3388	1000	8	8000	3,90	1000	6	6000	3,78	1000	6	6000	3,78	100	96	9800	3,99	100	96	9800	3,99
				10000	3		Ne	10000	1		Ne	10000	1		Ne	1000	12			1000	12		
		3	3389	10000	12	110000	5,04	10000	6	60000	4,78	10000	6	60000	4,78	1000	108	110000	5,04	1000	108	110000	5,04
				100000	0			100000	0		Ne	100000	0		Ne	10000	15			10000	15		
			3390	10000	17	150000	5,18	10000	7	70000	4,85	10000	7	70000	4,85	1000	101	100000	5,00	1000	101	100000	5,00
				100000	0			100000	0		Ne	100000	0		Ne	10000	10			10000	10		
			3391	10000	14	130000	5,11	10000	8	60000	4,78	10000	8	80000	4,90	1000	107	110000	5,04	1000	107	110000	5,04
				100000	0			100000	0		Ne	100000	0		Ne	10000	10			10000	10		
			3392	10000	7	70000	4,85	10000	7	70000	4,85	10000	8	80000	4,90	1000	118	120000	5,08	1000	118	120000	5,08
				100000	1		Ne	100000	1		Ne	100000	1		Ne	10000	10			10000	10		
			3393	10000	8	80000	4,90	10000	7	70000	4,85	10000	7	70000	4,85	1000	105	100000	5,00	1000	105	100000	5,00
				100000	0		Ne	100000	0		Ne	100000	0		Ne	10000	10			10000	10		

Matrix	Strain	Level	Sample N°	Reference method : ISO 21527-2				Alternative method : NEOGEN Petrifilm Rapid Yeast and Mold count plate															
								25°C								28°C							
								60h				72h				60h				72h			
				Dilution	cfu/ plate	cfu/g	log cfu/g	Dilution	cfu/ plate	cfu/g	log cfu/g	Dilution	cfu/ plate	cfu/g	log cfu/g	Dilution	cfu/ plate	cfu/g	log cfu/g	Dilution	cfu/ plate	cfu/g	log cfu/g
Milk powder Batch 2 Aerobic mesophilic flora : < 10 CFU/g Aw : 0,3042	<i>Penicillium roquefortii</i> M1	1	3394	10	36	380	2,58	10	16	160	2,20	10	23	230	2,36	10	29	290	2,46	10	29	290	2,46
				100	6			100	2			100	2			100	3			100	3		
			3395	10	36	350	2,54	10	21	210	2,32	10	28	270	2,43	10	27	260	2,41	10	27	260	2,41
				100	2			100	2			100	2			100	2			100	2		
			3396	10	47	460	2,66	10	17	170	2,23	10	23	230	2,36	10	25	260	2,41	10	25	260	2,41
				100	3			100	2			100	2			100	4			100	4		
			3397	10	39	390	2,59	10	18	180	2,26	10	26	260	2,41	10	33	340	2,53	10	33	340	2,53
				100	4			100	2			100	2			100	4			100	4		
			3398	10	28	270	2,43	10	18	200	2,30	10	28	290	2,46	10	32	310	2,49	10	32	310	2,49
				100	2			100	4			100	4			100	2			100	2		
		2	3399	1000	11	11000	4,04	1000	14	13000	4,11	1000	14	13000	4,11	100	101	10000	4,00	100	101	10000	4,00
				10000	1			10000	0			10000	0			1000	11			1000	11		
			3400	1000	11	10000	4,00	1000	7	7000	3,85	1000	7	7000	3,85	100	102	10000	4,00	100	102	10000	4,00
				10000	0			10000	1		Ne	10000	1		Ne	1000	8			1000	8		
			3401	1000	11	10000	4,00	1000	8	8000	3,90	1000	8	8000	3,90	100	91	9200	3,96	100	91	9200	3,96
				10000	0			10000	0		Ne	10000	0		Ne	1000	10			1000	10		
			3402	1000	14	14000	4,15	1000	7	7000	3,85	1000	8	8000	3,90	100	84	8200	3,91	100	84	8200	3,91
				10000	1			10000	2		Ne	10000	2		Ne	1000	6			1000	6		
			3403	1000	13	15000	4,18	1000	9	9000	3,95	1000	10	9000	3,95	100	104	10000	4,00	100	104	10000	4,00
				10000	3			10000	0		Ne	10000	0			1000	11			1000	11		
		3	3404	10000	11	110000	5,04	10000	9	90000	4,95	10000	11	110000	5,04	1000	102	100000	5,00	1000	102	100000	5,00
				100000	1			100000	1		Ne	100000	1			10000	13			10000	13		
			3405	10000	12	110000	5,04	10000	10	90000	4,95	10000	10	91000	4,96	1000	108	110000	5,04	1000	108	110000	5,04
				100000	0			100000	0			100000	0			10000	18			10000	18		
			3406	10000	13	130000	5,11	10000	13	120000	5,08	10000	13	120000	5,08	1000	129	130000	5,11	1000	129	130000	5,11
				100000	1			100000	0			100000	0			10000	10			10000	10		
			3407	10000	17	160000	5,20	10000	14	130000	5,11	10000	14	130000	5,11	1000	126	130000	5,11	1000	126	130000	5,11
				100000	1			100000	0			100000	0			10000	17			10000	17		
			3408	10000	19	170000	5,23	10000	15	150000	5,18	10000	16	150000	5,18	1000	130	130000	5,11	1000	130	130000	5,11
				100000	0			100000	1			100000	1			10000	15			10000	15		

Matrix	Strain	Level	Sample N°	Reference method : ISO 21527-1				Alternative method : NEOGEN Petrifilm Rapid Yeast and Mold count plate															
								25°C								28°C							
								60h				72h				60h				72h			
				Dilution	cfu/ plate	cfu/g	log cfu/g	Dilution	cfu/ plate	cfu/g	log cfu/g	Dilution	cfu/ plate	cfu/g	log cfu/g	Dilution	cfu /plate	cfu/g	log cfu/g	Dilution	cfu/ plate	cfu/g	log cfu/g
Custard Batch 1 Aerobic mesophilic flora : < 10 CFU/g Aw : 0,987	Debaryomyces castellii CLIB 424	1	3187	10	51	530	2,72	10	41	460	2,66	10	43	480	2,68	10	50	480	2,68	10	52	500	2,70
				100	7			100	9			100	10			100	3			100	3		
			3188	10	63	630	2,80	10	55	520	2,72	10	57	540	2,73	10	52	490	2,69	10	52	490	2,69
				100	6			100	2			100	2			100	2			100	2		
			3189	10	57	590	2,77	10	53	510	2,71	10	54	520	2,72	10	43	450	2,65	10	43	450	2,65
				100	8			100	3			100	3			100	6			100	6		
			3190	10	70	710	2,85	10	57	570	2,76	10	61	610	2,79	10	50	480	2,68	10	51	490	2,69
				100	8			100	6			100	6			100	3			100	3		
			3191	10	34	330	2,52	10	41	430	2,63	10	49	510	2,71	10	41	420	2,62	10	41	420	2,62
				100	2			100	6			100	7			100	5			100	5		
		2	3192	100	161	16000	4,20	100	88	8800	3,94	100	96	9500	3,98	100	80	7800	3,89	100	80	7800	3,89
				1000	11			1000	9			1000	9			1000	6			1000	6		
			3193	100	87	9400	3,97	100	97	9800	3,99	100	106	11000	4,04	100	79	8200	3,91	100	80	8200	3,91
				1000	16			1000	11			1000	13			1000	11			1000	11		
			3194	100	127	13000	4,11	100	114	12000	4,08	100	131	14000	4,15	100	123	13000	4,11	100	123	13000	4,11
				1000	14			1000	21			1000	22			1000	15			1000	15		
			3195	100	148	16000	4,20	100	113	12000	4,08	100	118	13000	4,11	100	134	14000	4,15	100	134	14000	4,15
				1000	23			1000	20			1000	21			1000	22			1000	22		
			3196	100	167	17000	4,23	100	134	13000	4,11	100	152	15000	4,18	100	132	13000	4,11	100	132	13000	4,11
				1000	16			1000	12			1000	12			1000	10			1000	10		
		3	3197	1000	136	150000	5,18	1000	126	130000	5,11	1000	134	130000	5,11	1000	125	130000	5,11	1000	125	130000	5,11
				10000	27			10000	13			10000	13			10000	17			10000	17		
			3198	1000	145	140000	5,15	1000	128	130000	5,11	1000	135	140000	5,15	1000	109	110000	5,04	1000	110	110000	5,04
				10000	12			10000	17			10000	17			10000	16			10000	16		
			3199	1000	120	120000	5,08	1000	133	130000	5,11	1000	140	140000	5,15	1000	121	120000	5,08	1000	121	120000	5,08
				10000	9			10000	13			10000	13			10000	12			10000	12		
			3200	1000	137	140000	5,15	1000	124	120000	5,08	1000	128	130000	5,11	1000	134	140000	5,15	1000	134	140000	5,15
				10000	15			10000	11			10000	11			10000	15			10000	15		
			3201	1000	119	120000	5,08	1000	131	130000	5,11	1000	136	140000	5,15	1000	133	130000	5,11	1000	133	130000	5,11
				10000	15			10000	15			10000	15			10000	13			10000	13		

Matrix	Strain	Level	Sample N°	Reference method : ISO 21527-1				Alternative method : NEOGEN Petrifilm Rapid Yeast and Mold count plate															
								25°C								28°C							
								60h				72h				60h				72h			
				Dilution	cfu/ plate	cfu/g	log cfu/g	Dilution	cfu/ plate	cfu/g	log cfu/g	Dilution	cfu/ plate	cfu/g	log cfu/g	Dilution	cfu /plate	cfu/g	log cfu/g	Dilution	cfu/ plate	cfu/g	log cfu/g
Custard Batch 2 Aerobic mesophilic flora : < 10 CFU/g Aw : 0,984	Debaryomyces castellii CLIB 424	1	3202	10	36	410	2,61	10	46	450	2,65	10	47	460	2,66	10	40	420	2,62	10	40	420	2,62
				100	9			100	3			100	3			100	6			100	6		
			3203	10	55	570	2,76	10	45	460	2,66	10	48	500	2,70	10	53	550	2,74	10	54	550	2,74
				100	8			100	5			100	7			100	7			100	7		
			3204	10	48	470	2,67	10	60	610	2,79	10	60	610	2,79	10	57	550	2,74	10	58	550	2,74
				100	4			100	7			100	7			100	3			100	3		
			3205	10	35	400	2,60	10	44	450	2,65	10	44	460	2,66	10	43	410	2,61	10	43	410	2,61
				100	9			100	5			100	6			100	2			100	2		
			3206	10	77	760	2,88	10	65	660	2,82	10	68	680	2,83	10	76	780	2,89	10	76	780	2,89
				100	6			100	7			100	7			100	10			100	10		
		2	3207	100	194	20000	4,30	100	152	15000	4,18	100	170	17000	4,23	100	58	6200	3,79	100	58	6200	3,79
				1000	22			1000	18			1000	19			1000	10			1000	10		
			3208	100	133	14000	4,15	100	151	15000	4,18	100	159	16000	4,20	100	159	16000	4,20	100	159	16000	4,20
				1000	22			1000	10			1000	12			1000	17			1000	18		
			3209	100	145	15000	4,18	100	109	11000	4,04	100	118	12000	4,08	100	118	12000	4,08	100	118	12000	4,08
				1000	16			1000	10			1000	12			1000	14			1000	14		
			3210	1000	38	35000	4,54	100	110	11000	4,04	100	120	12000	4,08	100	163	17000	4,23	100	166	17000	4,23
				10000	1			1000	10			1000	11			1000	20			1000	20		
			3211	1000	27	27000	4,43	100	154	16000	4,20	100	163	17000	4,23	100	152	16000	4,20	100	152	16000	4,20
				10000	3			1000	18			1000	19			1000	19			1000	19		
		3	3212	1000	93	97000	4,99	1000	88	89000	4,95	1000	89	92000	4,96	1000	88	91000	4,96	1000	88	91000	4,96
				10000	14			10000	10			10000	12			10000	12			10000	12		
			3213	1000	159	160000	5,20	1000	135	140000	5,15	1000	151	150000	5,18	1000	149	160000	5,20	1000	150	160000	5,20
				10000	18			10000	16			10000	17			10000	22			10000	22		
			3214	1000	155	150000	5,18	1000	107	110000	5,04	1000	109	120000	5,08	1000	122	120000	5,08	1000	122	120000	5,08
				10000	14			10000	19			10000	23			10000	6			10000	6		
			3215	1000	157	150000	5,18	1000	113	120000	5,08	1000	123	130000	5,11	1000	129	130000	5,11	1000	129	130000	5,11
				10000	12			10000	15			10000	17			10000	12			10000	12		
			3216	1000	164	170000	5,23	1000	142	140000	5,15	1000	152	150000	5,18	1000	119	120000	5,08	1000	119	120000	5,08
				10000	18			10000	11			10000	11			10000	14			10000	14		

Matrix	Strain	Level	Sample N°	Reference method : ISO 21527-1				Alternative method : NEOPEN Petrifilm Rapid Yeast and Mold count plate															
								25°C								28°C							
								60h				72h				60h				72h			
				Dilution	cfu/p late	cfu/g	log cfu/g	Dilution	cfu/p late	cfu/g	log cfu/g	Dilution	cfu/p late	cfu/g	log cfu/g	Dilution	cfu/p late	cfu/g	log cfu/g	Dilution	cfu/p late	cfu/g	log cfu/g
Apple juice Batch 1 Aerobic mesophilic flora : <10 CFU/g Aw : 0,9875	Pichia anomala Ad1037	1	1177	10	9	90	1,95	10	28	260	2,41	10	29	270	2,43	10	16	150	2,18	10	16	150	2,18
				100	0	Ne	Ne	100	1			100	1			100	0			100	0		
			1178	10	9	90	1,95	10	27	270	2,43	10	27	270	2,43	10	29	270	2,43	10	29	270	2,43
				100	0	Ne	Ne	100	3			100	3			100	1			100	1		
			1179	10	4	40	1,60	10	29	280	2,45	10	29	280	2,45	10	22	240	2,38	10	22	240	2,38
				100	1	Ne	Ne	100	2			100	2			100	4			100	4		
			1180	10	4	40	1,60	10	27	260	2,41	10	27	260	2,41	10	29	290	2,46	10	29	290	2,46
				100	3	Ne	Ne	100	2			100	2			100	3			100	3		
			1181	10	8	80	1,90	10	16	170	2,23	10	16	170	2,23	10	16	160	2,20	10	18	170	2,23
				100	1	Ne	Ne	100	3			100	3			100	1			100	1		
		2	1182	100	30	2800	3,45	100	80	8100	3,91	100	80	8100	3,91	100	67	7200	3,86	100	67	7200	3,86
				1000	1			1000	9			1000	9			1000	12			1000	12		
			1183	100	30	2700	3,43	100	66	6900	3,84	100	66	6900	3,84	100	79	7800	3,89	100	79	7800	3,89
				1000	0			1000	10			1000	10			1000	7			1000	7		
			1184	100	43	4200	3,62	100	81	8200	3,91	100	83	8400	3,92	100	85	8400	3,92	100	87	8500	3,93
				1000	3			1000	9			1000	9			1000	7			1000	7		
			1185	100	11	1400	3,15	100	73	7900	3,90	100	73	7900	3,90	100	86	8500	3,93	100	86	8500	3,93
				1000	4			1000	14			1000	14			1000	8			1000	8		
			1186	100	22	2200	3,34	100	72	7600	3,88	100	72	7600	3,88	100	84	8900	3,95	100	84	8900	3,95
				1000	2			1000	12			1000	12			1000	14			1000	14		
		3	1187	1000	31	34000	4,53	1000	86	85000	4,93	1000	87	85000	4,93	1000	88	84000	4,92	1000	89	85000	4,93
				10000	6			10000	7			10000	7			10000	4			10000	4		
			1188	1000	28	31000	4,49	1000	106	100000	5,00	1000	106	100000	5,00	1000	102	100000	5,00	1000	102	100000	5,00
				10000	6			10000	9			10000	9			10000	8			10000	8		
			1189	1000	32	29000	4,46	1000	78	80000	4,90	1000	79	83000	4,92	1000	74	77000	4,89	1000	74	77000	4,89
				10000	0			10000	10			10000	12			10000	11			10000	11		
			1190	1000	50	47000	4,67	1000	105	110000	5,04	1000	108	110000	5,04	1000	105	110000	5,04	1000	105	110000	5,04
				10000	2			10000	14			10000	14			10000	15			10000	15		
			1191	1000	20	19000	4,28	1000	103	100000	5,00	1000	106	100000	5,00	1000	87	85000	4,93	1000	89	87000	4,94
				10000	1			10000	9			10000	9			10000	7			10000	7		

Matrix	Strain	Level	Sample N°	Reference method : ISO 21527-1				Alternative method : NEOPEN Petrifilm Rapid Yeast and Mold count plate															
								25°C								28°C							
								60h				72h				60h				72h			
				Dilution	cfu/p late	cfu/g	log cfu/g	Dilution	cfu/p late	cfu/g	log cfu/g	Dilution	cfu/p late	cfu/g	log cfu/g	Dilution	cfu/p late	cfu/g	log cfu/g	Dilution	cfu/p late	cfu/g	log cfu/g
Apple juice Batch 2 Aerobic mesophilic flora : <10 CFU/g Aw : 0,9867	Pichia anomala Ad1037	1	1192	10	8	80	1,90	10	26	300	2,48	10	26	300	2,48	10	23	240	2,38	10	23	240	2,38
				100	2	Ne	Ne	100	7			100	7			100	3			100	3		
			1193	10	6	60	1,78	10	34	310	2,49	10	34	310	2,49	10	22	250	2,40	10	22	250	2,40
				100	0	Ne	Ne	100	0			100	0			100	5			100	5		
			1194	10	5	50	1,70	10	25	260	2,41	10	25	260	2,41	10	28	280	2,45	10	28	280	2,45
				100	0	Ne	Ne	100	3			100	3			100	3			100	3		
			1195	10	6	60	1,78	10	24	240	2,38	10	24	240	2,38	10	18	170	2,23	10	18	170	2,23
				100	3	Ne	Ne	100	2			100	2			100	1			100	1		
			1196	10	10	110	2,04	10	37	350	2,54	10	37	350	2,54	10	27	270	2,43	10	28	280	2,45
				100	2			100	1			100	1			100	3			100	3		
		2	1197	100	15	1500	3,18	100	80	7900	3,90	100	83	8200	3,91	100	74	7300	3,86	100	74	7300	3,86
				1000	2			1000	7			1000	7			1000	6			1000	6		
			1198	100	37	3600	3,56	100	74	7400	3,87	100	74	7400	3,87	100	92	9200	3,96	100	94	9400	3,97
				1000	3			1000	7			1000	7			1000	9			1000	9		
			1199	100	34	3400	3,53	100	87	8600	3,93	100	88	8700	3,94	100	100	9900	4,00	100	100	9900	4,00
				1000	3			1000	8			1000	8			1000	9			1000	9		
			1200	100	10	1300	3,11	100	70	6800	3,83	100	70	6800	3,83	100	90	8500	3,93	100	90	8600	3,93
				1000	4			1000	5			1000	5			1000	4			1000	5		
			1201	100	37	3700	3,57	100	84	8300	3,92	100	84	8300	3,92	100	75	7800	3,89	100	77	8000	3,90
				1000	4			1000	7			1000	7			1000	11			1000	11		
		3	1202	1000	29	27000	4,43	1000	75	78000	4,89	1000	75	78000	4,89	1000	73	71000	4,85	1000	74	71000	4,85
				10000	1			10000	11			10000	11			10000	5			10000	5		
			1203	1000	37	38000	4,58	1000	84	84000	4,92	1000	84	84000	4,92	1000	73	75000	4,88	1000	73	75000	4,88
				10000	5			10000	8			10000	8			10000	9			10000	9		
			1204	1000	47	48000	4,68	1000	76	74000	4,87	1000	76	74000	4,87	1000	90	90000	4,95	1000	93	90000	4,95
				10000	6			10000	5			10000	5			10000	9			10000	9		
			1205	1000	45	51000	4,71	1000	84	85000	4,93	1000	86	87000	4,94	1000	88	85000	4,93	1000	88	85000	4,93
				10000	11			10000	10			10000	10			10000	6			10000	6		
			1206	1000	39	39000	4,59	1000	78	78000	4,89	1000	78	79000	4,90	1000	64	63000	4,80	1000	64	63000	4,80
				10000	4			10000	8			10000	9			10000	5			10000	5		

Matrix	Strain	Level	Sample N°	Reference method : ISO 21527-2				Alternative method : NEOGEN Petrifilm apid Yeast and Mold count plate															
								25°C								28°C							
								60h				72h				60h				72h			
				Dilution	cfu/p late	cfu/g	log cfu/g	Dilution	cfu/p late	cfu/g	log cfu/g	Dilution	cfu/plate	cfu/g	log cfu/g	Dilution	cfu/plate	cfu/g	log cfu/g	Dilution	cfu/plate	cfu/g	log cfu/g
Cake - Batch 1 Aerobic mesophilic flora : <10 CFU/g Aw : 0,859	Aspergillus candidus Ad1744	1	1581	10	25	250	2,40	10	32	300	2,48	10	34	330	2,52	10	44	430	2,63	10	47	460	2,66
				100	2			100	1			100	2			100	4			100	4		
			1582	10	61	620	2,79	10	42	410	2,61	10	44	430	2,63	10	29	300	2,48	10	36	360	2,56
				100	7			100	3			100	3			100	4			100	4		
			1583	10	27	290	2,46	10	32	310	2,49	10	33	320	2,51	10	23	220	2,34	10	26	250	2,40
				100	5			100	2			100	2			100	1			100	1		
			1584	10	34	360	2,56	10	28	280	2,45	10	28	280	2,45	10	29	320	2,51	10	31	340	2,53
				100	6			100	3			100	3			100	6			100	6		
			1585	10	23	230	2,36	10	39	370	2,57	10	41	390	2,59	10	32	320	2,51	10	32	320	2,51
				100	2			100	2			100	2			100	3			100	3		
		2	1586	100	54	6000	3,78	100	80	8200	3,91	100	86	8700	3,94	100	93	9500	3,98	100	97	9900	4,00
				1000	12			1000	10			1000	10			1000	11			1000	12		
			1587	100	78	7900	3,90	100	83	8200	3,91	100	87	8500	3,93	100	108	10000	4,00	100	111	11000	4,04
				1000	9			1000	7			1000	7			1000	5			1000	6		
			1588	100	73	8100	3,91	100	92	9300	3,97	100	103	10000	4,00	100	111	11000	4,04	100	113	12000	4,08
				1000	16			1000	10			1000	10			1000	15			1000	15		
			1589	100	66	6300	3,80	100	81	8000	3,90	100	86	8600	3,93	100	99	9500	3,98	100	101	9900	4,00
				1000	3			1000	7			1000	9			1000	6			1000	8		
			1590	100	99	10000	4,00	100	98	9000	3,95	100	103	9500	3,98	100	91	8800	3,94	100	93	9200	3,96
				1000	15			1000	1			1000	2			1000	6			1000	8		
		3	1591	1000	75	78000	4,89	1000	66	69000	4,84	1000	80	85000	4,93	1000	81	78000	4,89	1000	89	85000	4,93
				10000	11			10000	10			10000	13			10000	5			10000	5		
			1592	1000	85	87000	4,94	1000	92	88000	4,94	1000	102	99000	5,00	1000	103	100000	5,00	1000	104	100000	5,00
				10000	11			10000	5			10000	7			10000	7			10000	7		
			1593	1000	66	73000	4,86	1000	102	97000	4,99	1000	105	100000	5,00	1000	115	120000	5,08	1000	116	120000	5,08
				10000	14			10000	5			10000	6			10000	14			10000	14		
			1594	1000	67	67000	4,83	1000	81	78000	4,89	1000	88	85000	4,93	1000	58	55000	4,74	1000	61	58000	4,76
				10000	7			10000	5			10000	6			10000	2			10000	3		
			1595	1000	71	69000	4,84	1000	91	89000	4,95	1000	104	100000	5,00	1000	111	110000	5,04	1000	116	110000	5,04
				10000	5			10000	7			10000	7			10000	9			10000	9		

Matrix	Strain	Level	Sample N°	Reference method : ISO 21527-2				Alternative method : PNEOGEN Petrifilm apid Yeast and Mold count plate															
								25°C								28°C							
								60h				72h				60h				72h			
				Dilution	cfu/p late	cfu/g	log cfu/g	Dilution	cfu/p late	cfu/g	log cfu/g	Dilution	cfu/plate	cfu/g	log cfu/g	Dilution	cfu/plate	cfu/g	log cfu/g	Dilution	cfu/plate	cfu/g	log cfu/g
Cake- Batch 2 Aerobic mesophilic flora : <10 CFU/g Aw : 0,855	Aspergillus candidus Ad1744	1	1596	10	30	290	2,46	10	28	260	2,41	10	28	260	2,41	10	27	250	2,40	10	31	280	2,45
				100	2			100	1			100	1			100	0			100	0		
			1597	10	28	300	2,48	10	31	310	2,49	10	33	330	2,52	10	36	340	2,53	10	37	350	2,54
				100	5			100	3			100	3			100	1			100	1		
			1598	10	35	350	2,54	10	38	350	2,54	10	38	350	2,54	10	48	460	2,66	10	51	490	2,69
				100	3			100	0			100	0			100	2			100	3		
			1599	10	29	280	2,45	10	24	220	2,34	10	28	260	2,41	10	29	280	2,45	10	31	310	2,49
				100	2			100	0			100	0			100	2			100	3		
			1600	10	35	330	2,52	10	29	320	2,51	10	33	360	2,56	10	43	430	2,63	10	46	460	2,66
				100	1			100	6			100	7			100	4			100	4		
		2	1601	100	89	9300	3,97	100	97	9600	3,98	100	101	10000	4,00	100	95	9500	3,98	100	97	9600	3,98
				1000	13			1000	9			1000	14			1000	9			1000	9		
			1602	100	106	11000	4,04	100	97	10000	4,00	100	106	11000	4,04	100	94	9600	3,98	100	98	10000	4,00
				1000	19			1000	13			1000	15			1000	12			1000	12		
			1603	100	78	8300	3,92	100	66	6600	3,82	100	72	7200	3,86	100	70	7500	3,88	100	71	7600	3,88
				1000	13			1000	7			1000	7			1000	13			1000	13		
			1604	100	66	7100	3,85	100	82	8300	3,92	100	85	8500	3,93	100	102	10000	4,00	100	107	10000	4,00
				1000	12			1000	9			1000	9			1000	8			1000	8		
			1605	100	101	10000	4,00	100	105	10000	4,00	100	108	10000	4,00	100	112	13000	4,11	100	118	13000	4,11
				1000	13			1000	5			1000	5			1000	27			1000	27		
		3	1606	1000	89	88000	4,94	1000	84	88000	4,94	1000	84	89000	4,95	1000	75	73000	4,86	1000	77	75000	4,88
				10000	8			10000	13			10000	14			10000	5			10000	5		
			1607	1000	104	110000	5,04	1000	88	93000	4,97	1000	92	96000	4,98	1000	114	110000	5,04	1000	118	120000	5,08
				10000	12			10000	14			10000	14			10000	11			10000	12		
			1608	1000	100	100000	5,00	1000	104	100000	5,00	1000	110	110000	5,04	1000	114	120000	5,08	1000	119	120000	5,08
				10000	11			10000	10			10000	12			10000	13			10000	13		
			1609	1000	136	130000	5,11	1000	92	95000	4,98	1000	93	96000	4,98	1000	98	95000	4,98	1000	113	110000	5,04
				10000	12			10000	12			10000	13			10000	7			10000	7		
			1610	1000	114	120000	5,08	1000	128	120000	5,08	1000	134	130000	5,11	1000	114	110000	5,04	1000	122	120000	5,08
				10000	19			10000	9			10000	9			10000	11			10000	12		

Matrix	Strain	Level	Sample N°	Reference method : ISO 21527-2				Alternative method : NEOGEN Petrifilm Rapid Yeast and Mold count plate															
								25°C								28°C							
								60h				72h				60h				72h			
				Dilution	cfu/p late	cfu/g	log cfu/g	Dilution	cfu/p late	cfu/g	log cfu/g	Dilution	cfu/ plate	cfu/g	log cfu/g	Dilution	cfu/ plate	cfu/g	log cfu/g	Dilution	cfu/ plate	cfu/g	log cfu/g
Pellets for cats Batch 1 Aerobic mesophilic flora : $8,9 \cdot 10^3$ CFU/g Aw : 0,5389	<i>Fusarium solani</i> Ad2059	1	3409	10	12	130	2,11	10	17	160	2,20	10	21	200	2,30	10	13	140	2,15	10	14	150	2,18
				100	2			100	1			100	1			100	2			100	2		
			3410	10	16	170	2,23	10	12	150	2,18	10	16	200	2,30	10	12	140	2,15	10	13	150	2,18
				100	3			100	4			100	6			100	3			100	3		
			3411	10	17	180	2,26	10	13	140	2,15	10	17	170	2,23	10	22	240	2,38	10	22	240	2,38
				100	3			100	2			100	2			100	4			100	4		
			3412	10	10	150	2,18	10	11	120	2,08	10	15	160	2,20	10	11	130	2,11	10	12	140	2,15
				100	6			100	2			100	2			100	3			100	3		
			3413	10	13	160	2,20	10	16	170	2,23	10	19	210	2,32	10	12	130	2,11	10	15	160	2,20
				100	4			100	3			100	4			100	2			100	2		
		2	3414	100	40	4200	3,62	100	48	4700	3,67	100	57	5600	3,75	100	49	5100	3,71	100	51	5500	3,74
				1000	6			1000	4			1000	5			1000	7			1000	10		
			3415	100	50	4700	3,67	100	56	5900	3,77	100	64	6700	3,83	100	63	6000	3,78	100	69	6500	3,81
				1000	2			1000	9			1000	10			1000	3			1000	3		
			3416	100	20	2000	3,30	100	50	5100	3,71	100	56	5600	3,75	100	49	4900	3,69	100	53	5300	3,72
				1000	2			1000	6			1000	6			1000	5			1000	5		
			3417	100	25	2600	3,41	100	59	5700	3,76	100	65	6300	3,80	100	46	4500	3,65	100	49	4700	3,67
				1000	4			1000	4			1000	4			1000	3			1000	3		
			3418	100	28	3000	3,48	100	53	5300	3,72	100	61	6200	3,79	100	58	5600	3,75	100	58	5600	3,75
				1000	5			1000	5			1000	7			1000	4			1000	4		
		3	3419	1000	29	31000	4,49	1000	41	39000	4,59	1000	50	49000	4,69	1000	62	60000	4,78	1000	65	63000	4,80
				10000	5			10000	2			10000	4			10000	4			10000	4		
			3420	1000	31	30000	4,48	1000	51	48000	4,68	1000	57	54000	4,73	1000	56	58000	4,76	1000	58	63000	4,80
				10000	2			10000	2			10000	2			10000	8			10000	11		
			3421	1000	32	34000	4,53	1000	60	64000	4,81	1000	71	74000	4,87	1000	65	67000	4,83	1000	67	70000	4,85
				10000	5			10000	10			10000	10			10000	9			10000	10		
			3422	1000	31	30000	4,48	1000	53	52000	4,72	1000	61	60000	4,78	1000	58	56000	4,75	1000	60	58000	4,76
				10000	2			10000	4			10000	5			10000	4			10000	4		
			3423	1000	28	29000	4,46	1000	45	45000	4,65	1000	56	55000	4,74	1000	65	63000	4,80	1000	66	65000	4,81
				10000	4			10000	4			10000	5			10000	4			10000	5		

Matrix	Strain	Level	Sample N°	Reference method : ISO 21527-2				Alternative method : NEOGEN Petrifilm Rapid Yeast and Mold count plate															
								25°C								28°C							
								60h				72h				60h				72h			
				Dilution	cfu/p late	cfu/g	log cfu/g	Dilution	cfu/p late	cfu/g	log cfu/g	Dilution	cfu/ plate	cfu/g	log cfu/g	Dilution	cfu/ plate	cfu/g	log cfu/g	Dilution	cfu/ plate	cfu/g	log cfu/g
Pellets for cats Batch 2 Aerobic mesophilic flora : 3,0.10 ³ CFU/g Aw : 0,5001	<i>Fusarium solani</i> Ad2059	1	3424	10	19	220	2,34	10	19	180	2,26	10	22	210	2,32	10	11	100	2,00	10	11	100	2,00
				100	5			100	1			100	1			100	0			100	0		
			3425	10	18	200	2,30	10	11	120	2,08	10	13	140	2,15	10	16	160	2,20	10	16	160	2,20
				100	4			100	2			100	2			100	1			100	1		
			3426	10	11	140	2,15	10	15	160	2,20	10	18	180	2,26	10	13	140	2,15	10	14	150	2,18
				100	4			100	2			100	2			100	2			100	2		
			3427	10	15	160	2,20	10	9	90	1,95	10	12	130	2,11	10	22	200	2,30	10	24	220	2,34
				100	2			100	1		Ne	100	2			100	0			100	0		
			3428	10	19	180	2,26	10	10	130	2,11	10	12	150	2,18	10	21	200	2,30	10	21	200	2,30
				100	1			100	4			100	4			100	1			100	1		
		2	3429	100	42	4100	3,61	100	42	4500	3,65	100	49	5400	3,73	100	55	5600	3,75	100	58	6100	3,79
				1000	3			1000	8			1000	10			1000	7			1000	9		
			3430	100	15	1500	3,18	100	59	6000	3,78	100	69	6900	3,84	100	53	5500	3,74	100	53	5500	3,74
				1000	2			1000	7			1000	7			1000	7			1000	8		
			3431	100	59	5500	3,74	100	56	5400	3,73	100	64	6100	3,79	100	68	6400	3,81	100	70	6500	3,81
				1000	2			1000	3			1000	3			1000	2			1000	2		
			3432	100	50	4900	3,69	100	61	5900	3,77	100	67	6500	3,81	100	64	6300	3,80	100	66	6500	3,81
				1000	4			1000	4			1000	4			1000	5			1000	5		
			3433	100	67	6500	3,81	100	51	5100	3,71	100	61	6100	3,79	100	64	6100	3,79	100	68	6500	3,81
				1000	5			1000	5			1000	6			1000	3			1000	3		
		3	3434	1000	17	23000	4,36	1000	42	45000	4,65	1000	48	52000	4,72	1000	57	60000	4,78	1000	57	60000	4,78
				10000	8			10000	8			10000	9			10000	9			10000	9		
			3435	1000	41	40000	4,60	1000	48	45000	4,65	1000	60	57000	4,76	1000	51	52000	4,72	1000	53	54000	4,73
				10000	3			10000	2			10000	3			10000	6			10000	6		
			3436	1000	45	48000	4,68	1000	41	38000	4,58	1000	54	50000	4,70	1000	59	58000	4,76	1000	60	62000	4,79
				10000	8			10000	1			10000	1			10000	5			10000	8		
			3437	1000	38	36000	4,56	1000	52	53000	4,72	1000	64	64000	4,81	1000	75	79000	4,90	1000	77	81000	4,91
				10000	2			10000	6			10000	6			10000	12			10000	12		
			3438	1000	41	43000	4,63	1000	48	47000	4,67	1000	59	59000	4,77	1000	43	43000	4,63	1000	44	45000	4,65
				10000	6			10000	4			10000	6			10000	4			10000	6		

Matrix	Strain	Level	Sample N°	Reference method : ISO 21527-1				Alternative method : NEOGEN Petrifilm Rapid Yeast and Mold count plate																
								25°C								28°C								
								60h				72h				60h				72h				
Dilution	cfu/p late	cfu/g	log cfu/g	Dilution	cfu/p late	cfu/g	log cfu/g	Dilution	cfu/ plate	cfu/g	log cfu/g	Dilution	cfu/ plate	cfu/g	log cfu/g	Dilution	cfu/ plate	cfu/g	log cfu/g					
Rinse water (Madeleine production) Batch 1 Aerobic mesophilic flora : 2,1.10 ⁶ CFU/g Aw : 0,999	Torulaspora delbrueckii Ad1038	1	2696	10	14	160	2,20	10	34	350	2,54	10	36	360	2,56	10	31	310	2,49	10	34	350	2,54	
				100	3			100	4			100	4			100	3			100	4			
			2697	10	15	160	2,20	10	26	240	2,38	10	27	260	2,41	10	22	230	2,36	10	23	240	2,38	
				100	3			100	1			100	2			100	3			100	3			
			2698	10	22	220	2,34	10	37	360	2,56	10	42	410	2,61	10	27	280	2,45	10	27	280	2,45	
				100	2			100	3			100	3			100	4			100	4			
		2699	10	16	160	2,20	10	24	260	2,41	10	27	280	2,45	10	19	170	2,23	10	21	200	2,30		
			100	2			100	4			100	4			100	0			100	1				
		2700	10	18	160	2,20	10	34	320	2,51	10	34	330	2,52	10	24	230	2,36	10	25	240	2,38		
			100	0			100	1			100	2			100	1			100	1				
		2	2701	100	53	6200	3,79	100	76	7400	3,87	100	81	7800	3,89	100	99	9800	3,99	100	104	10000	4,00	
				1000	15			1000	5			1000	5			1000	9			1000	11			
			2702	100	77	7500	3,88	100	66	6500	3,81	100	75	7300	3,86	100	64	6500	3,81	100	68	6900	3,84	
				1000	6			1000	5			1000	5			1000	8			1000	8			
			2703	100	53	5500	3,74	100	64	6400	3,81	100	68	7000	3,85	100	80	7800	3,89	100	83	8300	3,92	
				1000	7			1000	6			1000	9			1000	6			1000	8			
			2704	100	77	7500	3,88	100	83	7900	3,90	100	87	8400	3,92	100	75	7600	3,88	100	78	7900	3,90	
				1000	5			1000	4			1000	5			1000	9			1000	9			
			2705	100	63	6300	3,80	100	77	7400	3,87	100	80	7700	3,89	100	72	7500	3,88	100	83	8500	3,93	
				1000	6			1000	4			1000	5			1000	10			1000	10			
			3	2706	1000	73	70000	4,85	1000	63	60000	4,78	1000	64	61000	4,79	1000	57	63000	4,80	1000	60	65000	4,81
					10000	4			10000	3			10000	3			10000	12			10000	12		
		2707		1000	67	68000	4,83	1000	55	55000	4,74	1000	55	55000	4,74	1000	69	65000	4,81	1000	74	70000	4,85	
				10000	8			10000	5			10000	5			10000	2			10000	3			
		2708		1000	52	55000	4,74	1000	63	63000	4,80	1000	66	65000	4,81	1000	55	54000	4,73	1000	56	55000	4,74	
				10000	9			10000	6			10000	6			10000	4			10000	5			
		2709		1000	45	51000	4,71	1000	62	65000	4,81	1000	66	70000	4,85	1000	61	57000	4,76	1000	65	62000	4,79	
				10000	11			10000	9			10000	11			10000	2			10000	3			
		2710	1000	61	65000	4,81	1000	55	51000	4,71	1000	58	54000	4,73	1000	51	50000	4,70	1000	55	55000	4,74		
			10000	10			10000	1			10000	1			10000	4			10000	5				

Matrix	Strain	Level	Sample N°	Reference method : ISO 21527-1				Alternative method : NEOGEN Petrifilm apid Yeast and Mold count plate															
								25°C								28°C							
				60h				72h				60h				72h							
Dilution	cfu/p late	cfu/g	log cfu/g	Dilution	cfu/p late	cfu/g	log cfu/g	Dilution	cfu/ plate	cfu/g	log cfu/g	Dilution	cfu/ plate	cfu/g	log cfu/g	Dilution	cfu/ plate	cfu/g	log cfu/g				
Rinse water (Madeleine production) Batch 2 Aerobic mesophilic flora : 2,0.10 ⁶ CFU/g Aw : 0,999	Torulaspora delbrueckii Ad1038	1	2711	10	13	120	2,08	10	25	260	2,41	10	25	260	2,41	10	27	290	2,46	10	27	290	2,46
				100	0			100	3			100	3			100	5			100	5		
			2712	10	21	220	2,34	10	18	180	2,26	10	18	180	2,26	10	22	210	2,32	10	25	240	2,38
				100	3			100	2			100	2			100	1			100	1		
			2713	10	24	250	2,40	10	14	140	2,15	10	16	160	2,20	10	21	210	2,32	10	21	210	2,32
				100	3			100	1			100	2			100	2			100	2		
			2714	10	21	230	2,36	10	26	250	2,40	10	26	260	2,41	10	20	190	2,28	10	20	190	2,28
				100	4			100	1			100	3			100	1			100	1		
			2715	10	20	210	2,32	10	25	260	2,41	10	25	260	2,41	10	16	160	2,20	10	18	180	2,26
				100	3			100	3			100	3			100	2			100	2		
		2	2716	100	68	7400	3,87	100	78	7800	3,89	100	82	8200	3,91	100	79	7900	3,90	100	82	8200	3,91
				1000	13			1000	8			1000	8			1000	8			1000	8		
			2717	100	77	7400	3,87	100	76	7700	3,89	100	78	7900	3,90	100	83	8500	3,93	100	85	8600	3,93
				1000	4			1000	9			1000	9			1000	10			1000	10		
			2718	100	92	8700	3,94	100	75	7500	3,88	100	78	7700	3,89	100	85	8400	3,92	100	89	8800	3,94
				1000	4			1000	7			1000	7			1000	7			1000	8		
			2719	100	69	7000	3,85	100	72	7400	3,87	100	74	7700	3,89	100	70	7300	3,86	100	73	7500	3,88
				1000	8			1000	9			1000	11			1000	10			1000	10		
			2720	100	54	5800	3,76	100	79	7700	3,89	100	80	7800	3,89	100	61	6100	3,79	100	68	6700	3,83
				1000	10			1000	6			1000	6			1000	6			1000	6		
		3	2721	1000	43	40000	4,60	1000	74	74000	4,87	1000	76	75000	4,88	1000	50	54000	4,73	1000	57	60000	4,78
				10000	1			10000	7			10000	7			10000	9			10000	9		
			2722	1000	61	62000	4,79	1000	90	91000	4,96	1000	93	94000	4,97	1000	86	85000	4,93	1000	104	100000	5,00
				10000	7			10000	10			10000	10			10000	7			10000	8		
			2723	1000	58	55000	4,74	1000	67	66000	4,82	1000	69	69000	4,84	1000	62	60000	4,78	1000	69	66000	4,82
				10000	3			10000	6			10000	7			10000	4			10000	4		
			2724	1000	66	63000	4,80	1000	76	77000	4,89	1000	85	85000	4,93	1000	70	68000	4,83	1000	72	70000	4,85
				10000	3			10000	9			10000	9			10000	5			10000	5		
		2725	1000	57	55000	4,74	1000	50	54000	4,73	1000	53	56000	4,75	1000	59	57000	4,76	1000	62	62000	4,79	
			10000	4			10000	9			10000	9			10000	4			10000	6			

F: Accuracy profile study: summarized results

25°C - 60 h

(Food) Category 1			Meat and fish products									
(Food) Type 1			Cooked products(Liver pâté)									
			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
924-928	Liver pâté	1	260	170	190	270	270	320	360	220	300	370
909-913	Liver pâté	1	320	270	240	290	370	360	240	220	330	480
914-918	Liver pâté	2	8100	8800	8100	5900	6000	9400	9500	8000	7700	8700
929-933	Liver pâté	2	8400	5500	7600	9900	11000	7400	9500	7700	8700	6900
934-938	Liver pâté	3	87000	92000	66000	95000	84000	66000	81000	89000	95000	84000
919-923	Liver pâté	3	100000	86000	100000	65000	61000	80000	67000	77000	77000	90000
(Food) Category 3			Egg products									
(Food) Type 3			Egg based desserts (custard)									
			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
3187-3191	Custard	1	530	630	590	710	330	460	520	510	570	430
3202-3206	Custard	1	410	570	470	400	760	450	460	610	450	660
3192-3196	Custard	2	16000	9400	13000	16000	17000	8800	9800	12000	12000	13000
3207-3211	Custard	2	20000	14000	15000	35000	27000	15000	15000	11000	11000	16000
3197-3201	Custard	3	150000	140000	120000	140000	120000	130000	130000	130000	120000	130000
3212-3216	Custard	3	97000	160000	150000	150000	170000	89000	140000	110000	120000	140000
(Food) Category 5			Chocolate and bakery products									
(Food) Type 5			Cakes, pralines, marzipan (cake)									
			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
1581-1585	Cake	1	250	620	290	360	230	300	410	310	280	370
1596-1600	Cake	1	290	300	350	280	330	260	310	350	220	320
1586-1590	Cake	2	6000	7900	8100	6300	10000	8200	8200	9300	8000	9000
1601-1605	Cake	2	9300	11000	8300	7100	10000	9600	10000	6600	8300	10000
1591-1595	Cake	3	78000	87000	73000	67000	69000	69000	88000	97000	78000	89000
1606-1610	Cake	3	88000	110000	100000	130000	120000	88000	93000	100000	95000	120000
(Food) Category 7			Feed									
(Food) Type 7			Dry (pellets for cat)									
			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
3409-3413	Pellets for cat	1	130	170	180	150	160	160	150	140	120	170
3424-3428	Pellets for cat	1	220	200	140	160	180	180	120	160	90	130
3414-3418	Pellets for cat	2	4200	4700	2000	2600	3000	4700	5900	5100	5700	5300
3429-3433	Pellets for cat	2	4100	1500	5500	4900	6500	4500	6000	5400	5900	5100
3419-3423	Pellets for cat	3	31000	30000	34000	30000	29000	39000	48000	64000	52000	45000
3434-3438	Pellets for cat	3	23000	40000	48000	36000	43000	45000	45000	38000	53000	47000

(Food) Category 2			Dairy products									
(Food) Type 2			Low moisture product (milk powder)									
			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
3379-3383	Milk powder	1	290	320	410	340	300	190	230	220	210	150
3394-3398	Milk powder	1	380	350	460	390	270	160	210	170	180	200
3384-3388	Milk powder	2	12000	10000	9100	13000	8000	14000	11000	11000	11000	6000
3399-3403	Milk powder	2	11000	10000	10000	14000	15000	13000	7000	8000	7000	9000
3389-3393	Milk powder	3	110000	150000	130000	70000	80000	60000	70000	60000	70000	70000
3404-3408	Milk powder	3	110000	110000	130000	160000	170000	90000	90000	120000	130000	150000
(Food) Category 4			Fruits, vegetables and cereals									
(Food) Type 4			Fresh and high moisture products(apple juice)									
			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
1177-1181	Apple juice	1	90	90	40	40	80	260	270	280	260	170
1192-1196	Apple juice	1	80	60	50	60	110	300	310	260	240	350
1182-1186	Apple juice	2	2800	2700	4200	1400	2200	8100	6900	8200	7900	7600
1197-1201	Apple juice	2	1500	3600	3400	1300	3700	7900	7400	8600	6800	8300
1187-1191	Apple juice	3	34000	31000	29000	47000	19000	85000	100000	80000	110000	100000
1202-1206	Apple juice	3	27000	38000	48000	51000	39000	78000	84000	74000	85000	78000
(Food) Category 6			Environmental samples									
(Food) Type 6			Water in manufacturing process									
			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
2696-2700	Rinse water	1	160	160	220	160	160	350	240	360	260	320
2711-2715	Rinse water	1	120	220	250	230	210	260	180	140	250	260
2701-2705	Rinse water	2	6200	7500	5500	7500	6300	7400	6500	6400	7900	7400
2716-2720	Rinse water	2	7400	7400	8700	7000	5800	7800	7700	7500	7400	7700
2706-2710	Rinse water	3	70000	68000	55000	51000	65000	60000	55000	63000	65000	51000
2721-2725	Rinse water	3	40000	62000	55000	63000	55000	74000	91000	66000	77000	54000

(Food) Category 1			Meat and fish products									
(Food) Type 1			Cooked products (liver pâté)									
			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
924-928	Liver pâté	1	260	170	190	270	270	320	360	220	300	370
909-913	Liver pâté	1	320	270	240	290	370	360	240	220	330	480
914-918	Liver pâté	2	8100	8800	8100	5900	6000	9500	9500	8200	8100	8700
929-933	Liver pâté	2	8400	5500	7600	9900	11000	7400	9500	7700	8700	6900
934-938	Liver pâté	3	87000	92000	66000	95000	84000	66000	81000	89000	95000	84000
919-923	Liver pâté	3	100000	86000	100000	65000	61000	85000	67000	79000	77000	90000
(Food) Category 3			Egg products									
(Food) Type 3			Egg based desserts (custard)									
			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
3187-3191	Custard	1	530	630	590	710	330	480	540	520	610	510
3202-3206	Custard	1	410	570	470	400	760	460	500	610	460	680
3192-3196	Custard	2	16000	9400	13000	16000	17000	9500	11000	14000	13000	15000
3207-3211	Custard	2	20000	14000	15000	35000	27000	17000	16000	12000	12000	17000
3197-3201	Custard	3	150000	140000	120000	140000	120000	130000	140000	140000	130000	140000
3212-3216	Custard	3	97000	160000	150000	150000	170000	92000	150000	120000	130000	150000
(Food) Category 5			Chocolate and bakery products									
(Food) Type 5			Cake, pralines, marzipan (cake)									
			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
1581-1585	Cake	1	250	620	290	360	230	330	430	320	280	390
1596-1600	Cake	1	290	300	350	280	330	260	330	350	260	360
1586-1590	Cake	2	6000	7900	8100	6300	10000	8700	8500	10000	8600	9500
1601-1605	Cake	2	9300	11000	8300	7100	10000	10000	11000	7200	8500	10000
1591-1595	Cake	3	78000	87000	73000	67000	69000	850000	99000	100000	85000	100000
1606-1610	Cake	3	88000	110000	100000	130000	120000	89000	96000	110000	96000	130000
(Food) Category 7			Feed									
(Food) Type 7			Dry (pellets for cat)									
			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
3409-3413	Pellets for cat	1	130	170	180	150	160	200	200	170	160	210
3424-3428	Pellets for cat	1	220	200	140	160	180	210	140	180	130	150
3414-3418	Pellets for cat	2	4200	4700	2000	2600	3000	5600	6700	5600	6300	6200
3429-3433	Pellets for cat	2	4100	1500	5500	4900	6500	5400	6900	6100	6500	6100
3419-3423	Pellets for cat	3	31000	30000	34000	30000	29000	49000	54000	74000	60000	55000
3434-3438	Pellets for cat	3	23000	40000	48000	36000	43000	52000	57000	50000	64000	59000

(Food) Category 2			Dairy products									
(Food) Type 2			Low moisture product (milk powder)									
			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
3379-3383	Milk powder	1	290	320	410	340	300	260	300	320	280	230
3394-3398	Milk powder	1	380	350	460	390	270	230	270	230	260	290
3384-3388	Milk powder	2	12000	10000	9100	13000	8000	14000	12000	15000	13000	6000
3399-3403	Milk powder	2	11000	10000	10000	14000	15000	13000	7000	8000	8000	9000
3389-3393	Milk powder	3	110000	150000	130000	70000	80000	60000	70000	80000	80000	70000
3404-3408	Milk powder	3	110000	110000	130000	160000	170000	110000	91000	120000	13000	150000
(Food) Category 4			Fruits, vegetables and cereals									
(Food) Type 4			Fresh and high moisture products(apple juice)									
			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
1177-1181	Apple juice	1	90	90	40	40	80	270	270	280	260	170
1192-1196	Apple juice	1	80	60	50	60	110	300	310	260	240	350
1182-1186	Apple juice	2	2800	2700	4200	1400	2200	8100	6900	8400	7900	7600
1197-1201	Apple juice	2	1500	3600	3400	1300	3700	8200	7400	8700	6800	8300
1187-1191	Apple juice	3	34000	31000	29000	47000	19000	85000	100000	83000	110000	100000
1202-1206	Apple juice	3	27000	38000	48000	51000	39000	78000	84000	74000	87000	79000
(Food) Category 6			Environmental samples									
(Food) Type 6			Water in manufacturing process									
			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
2696-2700	Rinse water	1	160	160	220	160	160	360	260	410	280	330
2711-2715	Rinse water	1	120	220	250	230	210	260	180	160	260	260
2701-2705	Rinse water	2	6200	7500	5500	7500	6300	7800	7300	7000	8400	7700
2716-2720	Rinse water	2	7400	7400	8700	7000	5800	8200	7900	7700	7700	7800
2706-2710	Rinse water	3	70000	68000	55000	51000	65000	61000	55000	65000	70000	54000
2721-2725	Rinse water	3	40000	62000	55000	63000	55000	75000	94000	69000	85000	56000

(Food) Category 1		Meat and fish products										
(Food) Type 1		Cooked products (liver pâté)										
			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
924-928	Liver pâté	1	260	170	190	270	270	270	220	220	240	230
909-913	Liver pâté	1	320	270	240	290	370	210	240	270	290	280
914-918	Liver pâté	2	8100	8800	8100	5900	6000	9500	8200	8600	8300	8700
929-933	Liver pâté	2	8400	5500	7600	9900	11000	9500	8200	9600	8300	8700
934-938	Liver pâté	3	87000	92000	66000	95000	84000	83000	90000	92000	92000	78000
919-923	Liver pâté	3	100000	86000	100000	65000	61000	75000	67000	84000	67000	90000
(Food) Category 3		Egg products										
(Food) Type 3		Egg based desserts (custard)										
			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
3187-3191	Custard	1	530	630	590	710	330	480	490	450	480	420
3202-3206	Custard	1	410	570	470	400	760	420	550	550	410	780
3192-3196	Custard	2	16000	9400	13000	16000	17000	7800	8200	13000	14000	13000
3207-3211	Custard	2	20000	14000	15000	35000	27000	6200	16000	12000	17000	16000
3197-3201	Custard	3	150000	140000	120000	140000	120000	130000	110000	120000	140000	130000
3212-3216	Custard	3	97000	160000	150000	150000	170000	91000	160000	120000	130000	120000
(Food) Category 5		Chocolate and bakery products										
(Food) Type 5		Cake, pralines, marzipan (cake)										
			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
1581-1585	Cake	1	250	620	290	360	230	430	300	220	320	320
1596-1600	Cake	1	290	300	350	280	330	250	340	460	280	430
1586-1590	Cake	2	6000	7900	8100	6300	10000	9500	10000	11000	9500	8800
1601-1605	Cake	2	9300	11000	8300	7100	10000	9500	9600	7500	10000	13000
1591-1595	Cake	3	78000	87000	73000	67000	69000	78000	100000	120000	55000	110000
1606-1610	Cake	3	88000	110000	100000	130000	120000	73000	110000	120000	95000	110000
(Food) Category 7		Feed										
(Food) Type 7		Dry (pellets for cat)										
			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
3409-3413	Pellets for cat	1	130	170	180	150	160	140	140	240	130	130
3424-3428	Pellets for cat	1	220	200	140	160	180	100	160	140	200	200
3414-3418	Pellets for cat	2	4200	4700	2000	2600	3000	5100	6000	4900	4500	5600
3429-3433	Pellets for cat	2	4100	1500	5500	4900	6500	5600	5500	6400	6300	6100
3419-3423	Pellets for cat	3	31000	30000	34000	30000	29000	60000	58000	67000	56000	63000
3434-3438	Pellets for cat	3	23000	40000	48000	36000	43000	60000	52000	58000	79000	43000

(Food) Category 2		Dairy products										
(Food) Type 2		Low moisture product (milk powder)										
			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
3379-3383	Milk powder	1	290	320	410	340	300	360	240	380	280	260
3394-3398	Milk powder	1	380	350	460	390	270	290	260	260	340	310
3384-3388	Milk powder	2	12000	10000	9100	13000	8000	12000	8500	9900	9500	9800
3399-3403	Milk powder	2	11000	10000	10000	14000	15000	10000	10000	9200	8200	10000
3389-3393	Milk powder	3	110000	150000	130000	70000	80000	110000	100000	110000	120000	100000
3404-3408	Milk powder	3	110000	110000	130000	160000	170000	100000	110000	130000	130000	130000
(Food) Category 4		Fruits, vegetables and cereals										
(Food) Type 4		Fresh and high moisture products (apple juice)										
			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
1177-1181	Apple juice	1	90	90	40	40	80	150	270	240	290	160
1192-1196	Apple juice	1	80	60	50	60	110	240	250	280	170	270
1182-1186	Apple juice	2	2800	2700	4200	1400	2200	7200	7800	8400	8500	8900
1197-1201	Apple juice	2	1500	3600	3400	1300	3700	7300	9200	9900	8500	7800
1187-1191	Apple juice	3	34000	31000	29000	47000	19000	84000	100000	77000	110000	85000
1202-1206	Apple juice	3	27000	38000	48000	51000	39000	71000	75000	90000	85000	63000
(Food) Category 6		Environmental samples										
(Food) Type 6		Water in manufacturing process										
			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
2696-2700	Rinse water	1	160	160	220	160	160	310	230	280	170	230
2711-2715	Rinse water	1	120	220	250	230	210	290	210	210	190	160
2701-2705	Rinse water	2	6200	7500	5500	7500	6300	9800	6500	7800	7600	7500
2716-2720	Rinse water	2	7400	7400	8700	7000	5800	7900	8500	8400	7300	6100
2706-2710	Rinse water	3	70000	68000	55000	51000	65000	63000	65000	54000	57000	50000
2721-2725	Rinse water	3	40000	62000	55000	63000	55000	54000	85000	60000	68000	57000

(Food) Category 1			Meat and fish products									
(Food) Type 1			Liver pâté									
			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
924-928	Liver pâté	1	260	170	190	270	270	270	220	220	240	230
909-913	Liver pâté	1	320	270	240	290	370	210	240	270	290	280
914-918	Liver pâté	2	8100	8800	8100	5900	6000	9500	8200	8600	8300	8700
929-933	Liver pâté	2	8400	5500	7600	9900	11000	9500	8200	9600	8300	8700
934-938	Liver pâté	3	87000	92000	66000	95000	84000	83000	92000	92000	93000	78000
919-923	Liver pâté	3	100000	86000	100000	65000	61000	75000	67000	84000	67000	90000

(Food) Category 3			Egg products									
(Food) Type 3			Egg based desserts									
			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
3187-3191	Custard	1	530	630	590	710	330	500	490	450	490	420
3202-3206	Custard	1	410	570	470	400	760	420	550	550	410	780
3192-3196	Custard	2	16000	9400	13000	16000	17000	7800	8200	13000	14000	13000
3207-3211	Custard	2	20000	14000	15000	35000	27000	6200	16000	12000	17000	16000
3197-3201	Custard	3	150000	140000	120000	140000	120000	130000	110000	120000	140000	130000
3212-3216	Custard	3	97000	160000	150000	150000	170000	91000	160000	120000	130000	120000

(Food) Category 5			Chocolate and bakery products									
(Food) Type 5			Cake, pralines, marzipan									
			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
1581-1585	Cake	1	250	620	290	360	230	460	360	250	340	320
1596-1600	Cake	1	290	300	350	280	330	280	350	490	310	460
1586-1590	Cake	2	6000	7900	8100	6300	10000	9900	11000	12000	9900	9200
1601-1605	Cake	2	9300	11000	8300	7100	10000	9600	10000	7600	10000	13000
1591-1595	Cake	3	78000	87000	73000	67000	69000	85000	100000	120000	58000	110000
1606-1610	Cake	3	88000	110000	100000	130000	120000	75000	120000	120000	110000	120000

(Food) Category 7			Feed									
(Food) Type 7			Dry (pellets for cat)									
			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
3409-3413	Pellets for cat	1	130	170	180	150	160	150	150	240	140	160
3424-3428	Pellets for cat	1	220	200	140	160	180	100	160	150	220	200
3414-3418	Pellets for cat	2	4200	4700	2000	2600	3000	5500	6500	5300	4700	5600
3429-3433	Pellets for cat	2	4100	1500	5500	4900	6500	6100	5500	6500	6500	6500
3419-3423	Pellets for cat	3	31000	30000	34000	30000	29000	63000	63000	70000	58000	65000
3434-3438	Pellets for cat	3	23000	40000	48000	36000	43000	60000	54000	62000	81000	45000

(Food) Category 2			Dairy products									
(Food) Type 2			Low moisture product (milk powder)									
			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
3379-3383	Milk powder	1	290	320	410	340	300	360	240	380	280	260
3394-3398	Milk powder	1	380	350	460	390	270	290	260	260	340	310
3384-3388	Milk powder	2	12000	10000	9100	13000	8000	11000	8500	9900	9500	9800
3399-3403	Milk powder	2	11000	10000	10000	14000	15000	10000	10000	9200	8200	10000
3389-3393	Milk powder	3	110000	150000	130000	70000	80000	110000	100000	110000	120000	100000
3404-3408	Milk powder	3	110000	110000	130000	160000	170000	100000	110000	130000	130000	130000

(Food) Category 4			Fruits, vegetables and cereals									
(Food) Type 4			Fresh and high moisture products (apple juice)									
			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
1177-1181	Apple juice	1	90	90	40	40	80	150	270	240	290	170
1192-1196	Apple juice	1	80	60	50	60	110	240	250	280	170	280
1182-1186	Apple juice	2	2800	2700	4200	1400	2200	7200	7800	8500	8500	8900
1197-1201	Apple juice	2	1500	3600	3400	1300	3700	7300	9400	9900	8600	8000
1187-1191	Apple juice	3	34000	31000	29000	47000	19000	85000	100000	77000	110000	87000
1202-1206	Apple juice	3	27000	38000	48000	51000	39000	71000	75000	90000	85000	63000

(Food) Category 6			Environmental samples									
(Food) Type 6			Water in manufacturing process									
			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
2696-2700	Rinse water	1	160	160	220	160	160	350	240	280	200	240
2711-2715	Rinse water	1	120	220	250	230	210	290	240	210	190	180
2701-2705	Rinse water	2	6200	7500	5500	7500	6300	10000	6900	8300	7900	8500
2716-2720	Rinse water	2	7400	7400	8700	7000	5800	8200	8600	8800	7500	6700
2706-2710	Rinse water	3	70000	68000	55000	51000	65000	65000	70000	55000	62000	55000
2721-2725	Rinse water	3	40000	62000	55000	63000	55000	60000	100000	66000	70000	62000

Appendix G – Inclusivity / Exclusivity: raw data

INCLUSIVITY																	
Strain		n°	Origin	Sabouraud		NEOGEN Petrifilm Rapid Yeast and Molds count plate - 25°C				NEOGEN Petrifilm Rapid Yeast and Molds count plate- 28°C				ISO 21527-1 (DRBC)		ISO 21527-2 (DG18)	
						60h		72h		60h		72h					
				rep1	rep2	rep1	rep2	rep1	rep2	rep1	rep2	rep1	rep2	rep1	rep2	rep1	rep2
<i>Aspergillus</i>	<i>flavus</i>	Adria M5	Pastry / Bakery	57(-5)	73(-5)	58(-5)	38(-5)	61(-5)	39(-5)	48(-5)	45(-5)	49(-5)	47(-5)	33(-5)	25(-5)	49(-5)	65(-5)
<i>Aspergillus</i>	<i>fumigatus</i>	Adria 1053	Environment	11(-6)	12(-6)	0(-6)	0(-6)	7(-6)	8(-6)	12(-6)	14(-6)	13(-6)	14(-6)	9(-6)	19(-6)	11(-6)	12(-6)
<i>Aspergillus</i>	<i>versicolor</i>	Adria 1057	Environment	80(-5)	47(-5)	1(-5)	0(-5)	61(-5)	41(-5)	0(-5)	0(-5)	33(-5)	45(-5)	151(-5)	128(-5)	114(-5)	72(-5)
<i>Byssoschlamys</i>	<i>nivea</i>	Ad1316	Dairy	55(-2)	/	0(-2)	0(-2)	32(-2)	30(-2)	17(-2)	26(-2)	48(-2)	47(-2)	34(-3)	33(-3)	24(-3)	17(-3)
<i>Cladosporium</i>	<i>cladosporioides</i>	Ad1405	Bakery	90(-6)	82(-6)	101(-6)	93(-6)	101(-6)	93(-6)	98(-6)	88(-6)	98(-6)	88(-6)	107(-6)	81(-6)	92(-6)	100(-6)
<i>Cryptococcus</i>	<i>liquefaciens</i>	Adria 1041	Environment	110(-4)	120(-4)	99(-4)	110(-4)	99(-4)	110(-4)	129(-4)	90(-4)	129(-4)	91(-4)	107(-4)	99(-4)	120(-4)	115(-4)
<i>Cryptococcus</i>	<i>magnus</i>	Adria 1040	Environment	19(-5)	27(-5)	34(-5)	29(-5)	35(-5)	30(-5)	33(-5)	29(-5)	33(-5)	29(-5)	33(-5)	20(-5)	25(-5)	23(-5)
<i>Debaryomyces</i>	<i>castellii</i>	CLIB 424	Environment	63(-5)	82(-5)	67(-5)	71(-5)	67(-5)	71(-5)	69(-5)	65(-5)	69(-5)	65(-5)	81(-5)	76(-5)	64(-5)	66(-5)
<i>Debaryomyces</i>	<i>hansenii</i> var. <i>hansenii</i>	CLIB 197	Brewery	140(-5)	138(-5)	91(-5)	99(-5)	91(-5)	99(-5)	95(-5)	109(-5)	95(-5)	109(-5)	116(-5)	140(-5)	143(-5)	109(-5)
<i>Hanseniaspora</i>	<i>uvarum</i>	CLIB 303	Oenology	37(-6)	41(-6)	24(-6)	27(-6)	24(-6)	27(-6)	28(-6)	24(-6)	28(-6)	24(-6)	27(-6)	30(-6)	30(-6)	30(-6)
<i>Kluyveromyces</i>	<i>lactis</i> var. <i>lactis</i>	CLIB 196	Dairy	61(-5)	52(-5)	17(-5)	12(-5)	17(-5)	12(-5)	10(-5)	28(-5)	10(-5)	28(-5)	65(-5)	49(-5)	69(-5)	60(-5)
<i>Kluyveromyces</i>	<i>marxianus</i>	CLIB 720	Dairy	16(-6)	25(-6)	21(-6)	26(-6)	21(-6)	26(-6)	21(-6)	16(-6)	21(-6)	16(-6)	25(-6)	21(-6)	30(-6)	22(-6)
<i>Metschenikowia</i>	<i>pulcherrina</i>	CLIB 403	Fruit	75(-5)	84(-5)	72(-5)	77(-5)	72(-5)	77(-5)	71(-5)	67(-5)	71(-5)	67(-5)	85(-5)	85(-5)	74(-5)	74(-5)
<i>Mucor</i>	<i>plumbeus</i>	Adria M10	Food	ill(-7) ill(-8)	ill(-7) ill(-8)	ill(-6) 4(-7)	ill(-6) 4(-7)	ill(-7)	ill(-7)	ill(-6) 1(-7)	ill(-6) 1(-7)	ill(-6) 1(-7)	ill(-6) 1(-7)	0(-4)	0(-4)	26(-6)	37(-6)
<i>Mucor</i>	<i>racemosus</i>	Adria M9	Food	16(-6) 3(-7)	14(-6) 1(-7)	ill(-6) 3(-7)	ill(-6) 3(-7)	ill(-6) 3(-7)	ill(-6) 3(-7)	ill(-6) 3(-7)	ill(-6) 3(-7)	ill(-6) 3(-7)	ill(-6) 3(-7)	39(-6) 2(-7)	37(-6) 3(-7)	56(-6) 7(-7)	49(-6) 4(-7)
<i>Paecilomyces</i>	<i>variotii</i>	Adria M6	Food	63(-5)	82(-5)	2(-5)	1(-5)	48(-5)	40(-5)	93(-5)	69(-5)	96(-5)	71(-5)	106(-5)	121(-5)	99(-5)	107(-5)
<i>Penicillium</i>	<i>chlorylophilum</i>	Adria M11	Pastry / Bakery	20(-4)	29(-4)	16(-4)	22(-4)	18(-4)	22(-4)	21(-4)	25(-4)	22(-4)	25(-4)	12(-4)	17(-4)	25(-4)	19(-4)
<i>Penicillium</i>	<i>citreonigrum</i>	Adria 1052	Environment	17(-6)	18(-6)	19(-6)	19(-6)	19(-6)	19(-6)	15(-6)	18(-6)	15(-6)	18(-6)	24(-6)	20(-6)	13(-6)	26(-6)
<i>Penicillium</i>	<i>roqueforti</i>	Adria M1	Dairy	145(-6)	153(-6)	91(-6)	94(-6)	101(-6)	100(-6)	122(-6)	123(-6)	124(-6)	128(-6)	171(-6)	145(-6)	151(-6)	185(-6)
<i>Phoma</i>	<i>glomerata</i>	Adria M4	Food	117(-5)	112(-5)	122(-5)	127(-5)	125(-5)	128(-5)	147(-5)	132(-5)	147(-5)	147(-5)	137(-5)	155(-5)	76(-5)	70(-5)
<i>Pichia</i>	<i>delftensis</i>	CLIB 291	Cider brewery	76(-5)	73(-5)	44(-5)	59(-5)	46(-5)	73(-5)	0(-5)	0(-5)	0(-5)	0(-5)	70(-5)	64(-5)	84(-5)	57(-5)
<i>Rhodotorula</i>	<i>graminis</i>	Adria 1032	Environment	80(-5)	126(-5)	81(-5)	87(-5)	85(-5)	89(-5)	87(-5)	88(-5)	88(-5)	92(-5)	89(-5)	93(-5)	78(-5)	93(-5)
<i>Rhodotorula</i>	<i>slooffiae</i>	Adria 1031	Environment	34(-5)	40(-5)	0(-5)	0(-5)	0(-5)	0(-5)	8(-5)	14(-5)	8(-5)	15(-5)	28(-5)	35(-5)	51(-5)	32(-5)
<i>Saccharomyces</i>	<i>bayanus</i>	CLIB 181	Beer brewery	53(-5)	48(-5)	46(-5)	38(-5)	48(-5)	41(-5)	42(-5)	40(-5)	43(-5)	43(-5)	60(-5)	85(-5)	65(-5)	67(-5)
<i>Endomyces</i>	<i>copis vini</i>	CLIB 7	Oenology	49(-3)	43(-3)	25(-3)	37(-3)	29(-3)	43(-3)	41(-3)	41(-3)	41(-3)	44(-3)	50(-3)	67(-3)	48(-3)	52(-3)
<i>Trichoderma</i>	<i>virride</i>	Adria M2	Food	7(-7)	6(-7)	4(-7)	5(-7)	5(-7)	5(-7)	6(-7)	6(-7)	6(-7)	ill(-7)	13(-7)	13(-7)	7(-7)	10(-7)
<i>Yarrowia</i>	<i>lipolytica</i>	CLIB 183	Food	97(-5)	122(-5)	101(-5)	103(-5)	101(-5)	103(-5)	115(-5)	112(-5)	115(-5)	112(-5)	89(-5)	72(-5)	87(-5)	102(-5)
<i>Zygosaccharomyces</i>	<i>rouxii</i>	Adria 1046	Fruit	46(-5)	26(-5)	164(-4) 11(-5)	168(-4) 19(-5)	176(-4) 12(-5)	170(-4) 21(-5)	165(-4) 15(-5)	185(-4) 14(-5)	165(-4) 16(-5)	186(-4) 15(-5)	152(-4) 14(-5)	158(-4) 13(-5)	25(-5)	16(-5)
<i>Penicillium</i>	<i>expansum</i>	UMIP 1350.82	/	39(-4)	38(-4)	22(-4)	25(-4)	29(-4)	33(-4)	2(-4)	1(-4)	5(-4)	2(-4)	51(-4)	39(-4)	27(-4)	26(-4)
<i>Saccharomyces</i>	<i>rouxii</i>	Ad2058	Salad	104(-4)	119(-4)	86(-4)	79(-4)	94(-4)	87(-4)	111(-4)	104(-4)	112(-4)	104(-4)	2(-4)	1(-4)	29(-4)	25(-4)
<i>Wallemia</i>	<i>sebi</i>	Ad1627	Pastry	0(-4)	0(-4)	0(-4)	0(-4)	0(-4)	0(-4)	0(-4)	0(-4)	0(-4)	0(-4)	0(-4)	0(-4)	25(-5)	11(-5)
<i>Candida</i>	<i>pseudotropicalis</i>	Adria Y3	Deli salad	80(-5)	89(-5)	39(-5)	25(-5)	111(-5)	81(-5)	0(-5)	0(-5)	0(-5)	0(-5)	17(-6)	29(-6)	102(-5)	100(-5)
<i>Geotrichum</i>	<i>candidum</i>	ATCC 204307	Dairy	63(-5)	59(-5)	48(-5)	51(-5)	48(-5)	51(-5)	64(-5)	49(-5)	64(-5)	49(-5)	59(-5)	64(-5)	75(-5)	61(-5)
<i>Candida</i>	<i>fermenticarens</i>	Ad1152		71(-4)	84(-4)	22 very pale (-4)	19 very pale(-4)	52pale(-4)	78 pale (-4)	57 very pale(-4)	61 very pale(-4)	75(-4)	75(-4)	150(-4)	184(-4)	214(-4)	150(-4)
<i>Candida</i>	<i>guilliermondii</i>	Adria 381		39(-6)	26(-6)	31(-6)	35(-6)	31(-6)	35(-6)	34(-6)	39(-6)	34(-6)	39(-6)	41(-6)	31(-6)	43(-6)	36(-6)
<i>Candida</i>	<i>inconspicua</i>	Ad1825		15(-5)	15(-5)	20(-5)	12(-5)	22(-5)	12(-5)	13(-5)	12(-5)	14(-5)	12(-5)	35(-5)	18(-5)	21(-5)	33(-5)
<i>Candida</i>	<i>kefir</i>	Ad1056		103(-5)	120(-5)	140(-5)	114(-5)	142(-5)	115(-5)	105(-5)	128(-5)	105(-5)	128(-5)	117(-5)	118(-5)	143(-5)	137(-5)

INCLUSIVITY																	
Strain		n°	Origin	Sabouraud		NEOGEN Petrifilm Rapid Yeast and Molds count plate - 25°C				NEOGEN Petrifilm Rapid Yeast and Molds count plate - 28°C				ISO 21527-1 (DRBC)		ISO 21527-2 (DG18)	
						60h		72h		60h		72h		rep1	rep2	rep1	rep2
				rep1	rep2	rep1	rep2	rep1	rep2	rep1	rep2	rep1	rep2				
<i>Candida</i>	<i>norvegica</i>	Ad1827	Environment	65(-5)	62(-5)	57(-5)	58(-5)	59(-5)	64(-5)	56(-5)	66(-5)	56(-5)	67(-5)	83(-5)	81(-5)	66(-5)	64(-5)
<i>Candida</i>	<i>parapsilosis</i>	Ad1055		115(-5)	98(-5)	95 pale(-5)	97 pale(-5)	108(-5)	109(-5)	78(-5)	93(-5)	78(-5)	93(-5)	24(-6)	21(-6)	124(-5)	117(-5)
<i>Candida</i>	<i>pulcherrina</i>	Adria 210		33(-6)	22(-6)	20(-6)	25(-6)	20(-6)	25(-6)	21(-6)	30(-6)	21(-6)	30(-6)	37(-6)	36(-6)	31(-6)	36(-6)
<i>Candida</i>	<i>sake</i>	Ad1826	Environment	90(-5)	111(-5)	62 very pale(-5)	76 very pale(-5)	90 pale(-5)	104 pale(-5)	0(-5)	0(-5)	5 very pale(-5)	1 very pale(-5)	23(-6)	21(-6)	12(-6)	16(-6)
<i>Candida</i>	<i>tropicalis</i>	Ad1157		101(-5)	76(-5)	114(-5)	155(-5)	114(-5)	155(-5)	123(-5)	127(-5)	123(-5)	127(-5)	19(-6)	25(-6)	20(-6)	14(-6)
<i>Candida</i>	<i>zeylanoides</i>	Ad1154		58(-5)	55(-5)	68 pale(-5)	57 pale(-5)	70(-5)	62(-5)	56 very pale(-5)	60 very pale(-5)	60 very pale(-5)	67 very pale(-5)	76(-5)	74(-5)	80(-5)	71(-5)

Osmophil strains

EXCLUSIVITY																
Strain		n°	PCA		NEOGEN Petrifilm Rapid Yeast and Molds count plate - 25°C				NEOGEN Petrifilm Rapid Yeast and Molds count plate - 28°C				ISO 21527-1 (DRBC)		ISO 21527-2 (DG18)	
					60h		72h		60h		72h					
			rep1	rep2	rep1	rep2	rep1	rep2	rep1	rep2	rep1	rep2	rep1	rep2	rep1	rep2
Bacillus	subtilis	836	45(-5)	50(-5)	0(-4)	0(-4)	0(-4)	0(-4)	0(-4)	0(-4)	0(-4)	0(-4)	0(-4)	0(-4)	0(-4)	0(-4)
Bacillus	weihenstephanensis	778	56(-6)	61(-6)	0(-4)	0(-4)	0(-4)	0(-4)	0(-4)	0(-4)	0(-4)	0(-4)	0(-4)	0(-4)	0(-4)	0(-4)
Brochotrix	thermosphacta	EN 15/29	38(-3)	53(-3)	0(-3)	0(-3)	0(-3)	0(-3)	0(-3)	0(-3)	0(-3)	0(-3)	0(-3)	0(-3)	0(-3)	0(-3)
Bruttiaux	agrestis	117	110(-6)	103(-6)	0(-6)	0(-6)	0(-6)	0(-6)	0(-6)	0(-6)	0(-6)	0(-6)	0(-6)	0(-6)	0(-6)	0(-6)
Carnobacterium	piscicola	369	61(-7)	58(-7)	0(-6)	0(-6)	0(-6)	0(-6)	0(-6)	0(-6)	0(-6)	0(-6)	0(-6)	0(-6)	0(-6)	0(-6)
Corynebacterium	spp	361	62(-5)	59(-5)	0(-3)	0(-3)	0(-3)	0(-3)	0(-3)	0(-3)	0(-3)	0(-3)	0(-3)	0(-3)	0(-3)	0(-3)
Enterococcus	faecalis	288	101(-8)	118(-8)	0(-5)	0(-5)	0(-5)	0(-5)	0(-5)	0(-5)	0(-5)	0(-5)	0(-5)	0(-5)	0(-5)	0(-5)
Lactobacillus	plantarum	70	109(-7)	117(-7)	0(-6)	0(-6)	0(-6)	0(-6)	0(-6)	0(-6)	0(-6)	0(-6)	0(-6)	0(-6)	0(-6)	0(-6)
Leclercia	adecarboxylata	707	44(-5)	34(-5)	0(-5)	0(-5)	0(-5)	0(-5)	0(-5)	0(-5)	0(-5)	0(-5)	0(-5)	0(-5)	0(-5)	0(-5)
Leuconostoc	oenos	73	57(-7)	56(-7)	0(-5)	0(-5)	0(-5)	0(-5)	0(-5)	0(-5)	0(-5)	0(-5)	0(-5)	0(-5)	0(-5)	0(-5)
Listeria	innocua	644	100(-7)	95(-7)	0(-5)	0(-5)	0(-5)	0(-5)	0(-5)	0(-5)	0(-5)	0(-5)	0(-5)	0(-5)	0(-5)	0(-5)
Micrococcus	luteus	438	101(-5)	90(-5)	0(-3)	0(-3)	0(-3)	0(-3)	0(-3)	0(-3)	0(-3)	0(-3)	0(-3)	0(-3)	0(-3)	0(-3)
Moraxella		51.11	52(-6)	42(-6)	0(-3)	0(-3)	0(-3)	0(-3)	0(-3)	0(-3)	0(-3)	0(-3)	0(-3)	0(-3)	0(-3)	0(-3)
Plesiomonas	shigelloides	673	30(-7)	29(-7)	0(-5)	0(-5)	0(-5)	0(-5)	0(-5)	0(-5)	0(-5)	0(-5)	0(-5)	0(-5)	0(-5)	0(-5)
Pseudomonas	fluorescens	16	95(-6)	92(-6)	0(-5)	0(-5)	0(-5)	0(-5)	0(-5)	0(-5)	0(-5)	0(-5)	0(-5)	0(-5)	0(-5)	0(-5)
Pseudomonas	putida	4	48(-7)	57(-7)	0(-6)	0(-6)	0(-6)	0(-6)	0(-6)	0(-6)	0(-6)	0(-6)	0(-6)	0(-6)	0(-6)	0(-6)
Rhanella	aquatilis	67	115(-7)	120(-7)	0(-6)	0(-6)	0(-6)	0(-6)	0(-6)	0(-6)	0(-6)	0(-6)	0(-6)	0(-6)	0(-6)	0(-6)
Shewanella	putrefaciens	EN 15/34	130(-6)	119(-6)	0(-6)	0(-6)	0(-6)	0(-6)	0(-6)	0(-6)	0(-6)	0(-6)	0(-6)	0(-6)	0(-6)	0(-6)
Staphylococcus	aureus	904	24(-7)	30(-7)	0(-4)	0(-4)	0(-4)	0(-4)	0(-4)	0(-4)	0(-4)	0(-4)	0(-4)	0(-4)	0(-4)	0(-4)
Staphylococcus	epidermidis	931	55(-5)	52(-5)	0(-3)	0(-3)	0(-3)	0(-3)	0(-3)	0(-3)	0(-3)	0(-3)	0(-3)	0(-3)	0(-3)	0(-3)

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

Laboratory	Sample n°	Reference method: ISO 21527-1				Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate							
						Incubation temperature: 25°C				Incubation temperature: 28°C			
		Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	CFU/plate	CFU/g	log CFU/g
A	3	10	0	<10	<1.00	10	0	<10	<1.00	10	0	<10	<1.00
		100	0			100	0			100	0		
	7	10	0	<10	<1.00	10	0	<10	<1.00	10	0	<10	<1.00
		100	0			100	0			100	0		
	5	10	63	700	2.85	10	73	740	2.87	10	40	420	2.62
		100	14			100	8			100	6		
	8	10	61	640	2.81	10	25	270	2.43	10	64	600	2.78
		100	9			100	5			100	2		
	2	100	55	5600	3.75	100	54	5500	3.74	100	74	7400	3.87
		1000	7			1000	6			1000	7		
	4	100	57	5400	3.73	100	56	5700	3.76	100	62	6100	3.79
		1000	2			1000	7			1000	5		
	1	1000	65	64000	4.81	1000	55	55000	4.74	1000	72	72000	4.86
		10000	5			10000	5			10000	7		
	6	1000	56	57000	4.76	1000	49	46000	4.66	1000	50	47000	4.67
		10000	7			10000	2			10000	2		
B	3	10	0	<10	<1.00	10	0	<10	<1.00	10	0	<10	<1.00
		100	0			100	0			100	0		
	7	10	0	<10	<1.00	10	0	<10	<1.00	10	0	<10	<1.00
		100	0			100	0			100	0		
	5	10	54	520	2.72	10	40	380	2.58	10	40	430	2.63
		100	3			100	2			100	7		
	8	10	48	470	2.67	10	50	510	2.71	10	51	510	2.71
		100	4			100	6			100	5		
	2	100	63	6200	3.79	100	56	5700	3.76	100	55	5600	3.75
		1000	5			1000	7			1000	7		
	4	100	54	5200	3.72	100	48	5300	3.72	100	62	6400	3.81
		1000	3			1000	10			1000	8		
	1	1000	69	68000	4.83	1000	76	71000	4.85	1000	63	59000	4.77
		10000	6			10000	2			10000	2		
	6	1000	61	63000	4.80	1000	51	50000	4.70	1000	49	49000	4.69
		10000	8			10000	4			10000	5		

Laboratory	Sample n°	Reference method: ISO 21527-1				Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate							
						Incubation temperature: 25°C				Incubation temperature: 28°C			
		Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	CFU/plate	CFU/g	log CFU/g
C	3	10	0	<10	<1.00	10	0	<10	<1.00	10	0	<10	<1.00
		100	0			100	0			100	0		
	7	10	0	<10	<1.00	10	0	<10	<1.00	10	0	<10	<1.00
		100	0			100	0			100	0		
	5	10	36	410	2.61	10	52	520	2.72	10	59	560	2.75
		100	9			100	5			100	2		
	8	10	46	430	2.63	10	53	530	2.72	10	51	500	2.70
		100	1			100	5			100	4		
	2	100	54	5500	3.74	100	40	4500	3.65	100	56	5400	3.73
		1000	7			1000	9			1000	3		
	4	100	60	5700	3.76	100	33	3000	3.48	100	35	3500	3.54
		1000	3			1000	0			1000	3		
	1	1000	38	40000	4.60	1000	56	53000	4.72	1000	47	45000	4.65
		10000	6			10000	2			10000	3		
	6	1000	66	67000	4.83	1000	49	45000	4.65	1000	56	51000	4.71
		10000	8			10000	1			10000	0		
D	3	10	0	<10	<1.00	10	0	<10	<1.00	10	0	<10	<1.00
		100	0			100	0			100	0		
	7	10	0	<10	<1.00	10	0	<10	<1.00	10	0	<10	<1.00
		100	0			100	0			100	0		
	5	10	54	590	2.77	10	59	580	2.76	10	59	560	2.75
		100	11			100	5			100	3		
	8	10	31	340	2.53	10	49	460	2.66	10	49	460	2.66
		100	6			100	2			100	1		
	2	100	60	5800	3.76	100	41	4300	3.63	100	47	4700	3.67
		1000	4			1000	6			1000	5		
	4	100	43	4600	3.66	100	53	5800	3.76	100	53	5100	3.71
		1000	8			1000	11			1000	3		
	1	1000	57	65000	4.81	1000	86	85000	4.93	1000	105	100000	5.00
		10000	15			10000	8			10000	8		
	6	1000	63	61000	4.79	1000	43	42000	4.62	1000	37	38000	4.58
		10000	4			10000	3			10000	5		

Laboratory	Sample n°	Reference method: ISO 21527-1				Alternative method: NEOGEN Petrifilm apid Yeast and Mold count plate							
						Incubation temperature: 25°C				Incubation temperature: 28°C			
		Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	CFU/plate	CFU/g	log CFU/g
E	3	10	0	<10	<1.00	10	1	<40	<1.60	10	0	<10	<1.00
		100	0			100	0			100	0		
	7	10	0	<10	<1.00	10	0	<10	<1.00	10	0	<10	<1.00
		100	0			100	0			100	0		
	5	10	49	540	2.73	10	65	660	2.82	10	38	390	2.59
		100	10			100	8			100	5		
	8	10	55	540	2.73	10	52	530	2.72	10	56	560	2.75
		100	4			100	6			100	5		
	2	100	50	4900	3.69	100	59	5600	3.75	100	57	5500	3.74
		1000	4			1000	3			1000	3		
	4	100	52	5200	3.72	100	63	6400	3.81	100	46	4600	3.66
		1000	5			1000	7			1000	5		
	1	1000	47	50000	4.70	1000	50	54000	4.73	1000	54	55000	4.74
		10000	8			10000	9			10000	6		
	6	1000	61	62000	4.79	1000	59	66000	4.82	1000	58	58000	4.76
		10000	7			10000	14			10000	6		
F	3	10	0	<10	<1.00	10	0	<10	<1.00	10	0	<10	<1.00
		100	0			100	0			100	0		
	7	10	0	<10	<1.00	10	0	<10	<1.00	10	0	<10	<1.00
		100	0			100	0			100	0		
	5	10	55	560	2.75	10	50	510	2.71	10	48	470	2.67
		100	7			100	6			100	4		
	8	10	61	610	2.79	10	58	560	2.75	10	60	620	2.79
		100	6			100	4			100	8		
	2	100	59	6000	3.78	100	56	5300	3.72	100	56	6100	3.79
		1000	7			1000	2			1000	11		
	4	100	58	5600	3.75	100	51	5100	3.71	100	56	5600	3.75
		1000	4			1000	5			1000	6		
	1	1000	60	60000	4.78	1000	69	73000	4.86	1000	55	61000	4.79
		10000	6			10000	11			10000	12		
	6	1000	60	61000	4.79	1000	60	58000	4.76	1000	44	46000	4.66
		10000	7			10000	4			10000	7		

Laboratory	Sample n°	Reference method: ISO 21527-1				Alternative method: NEOGEN Petrifilm apid Yeast and Mold count plate							
						Incubation temperature: 25°C				Incubation temperature: 28°C			
		Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	CFU/plate	CFU/g	log CFU/g
G	3	10	0	<10	<1.00	10	0	<10	<1.00	10	0	<10	<1.00
		100	0			100	0			100	0		
	7	10	0	<10	<1.00	10	0	<10	<1.00	10	0	<10	<1.00
		100	0			100	0			100	0		
	5	10	56	590	2.77	10	64	620	2.79	10	68	670	2.83
		100	9			100	5			100	6		
	8	10	50	490	2.69	10	51	550	2.74	10	57	560	2.75
		100	4			100	9			100	5		
	2	100	57	5600	3.75	100	57	5700	3.76	100	67	6600	3.82
		1000	5			1000	6			1000	6		
	4	100	119	12000	4.08	100	57	5800	3.76	100	59	6100	3.79
		1000	9			1000	7			1000	8		
	1	1000	99	98000	4.99	1000	60	59000	4.77	1000	58	59000	4.77
		10000	9			10000	5			10000	7		
	6	1000	59	60000	4.78	1000	46	46000	4.66	1000	40	43000	4.63
		10000	7			10000	5			10000	7		
H	3	10	0	<10	<1.00	10	0	<10	<1.00	10	0	<10	<1.00
		100	0			100	0			100	0		
	7	10	0	<10	<1.00	10	0	<10	<1.00	10	0	<10	<1.00
		100	0			100	0			100	0		
	5	10	67	700	2.85	10	69	700	2.85	10	53	530	2.72
		100	10			100	8			100	5		
	8	10	61	650	2.81	10	59	600	2.78	10	51	500	2.70
		100	10			100	7			100	4		
	2	100	59	6000	3.78	100	40	4300	3.63	100	50	5400	3.73
		1000	7			1000	7			1000	9		
	4	100	63	3000	3.48	100	65	6400	3.81	100	63	6200	3.79
		1000	3			1000	5			1000	5		
	1	1000	68	64000	4.81	1000	62	60000	4.78	1000	57	58000	4.76
		10000	2			10000	4			10000	7		
	6	1000	72	68000	4.83	1000	57	60000	4.78	1000	67	69000	4.84
		10000	3			10000	9			10000	9		

Laboratory	Sample n°	Reference method: ISO 21527-1				Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate							
						Incubation temperature: 25°C				Incubation temperature: 28°C			
		Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	CFU/plate	CFU/g	log CFU/g
I	3	10	0	<10	<1.00	10	0	<10	<1.00	10	0	<10	<1.00
		100	0			100	0			100	0		
	7	10	0	<10	<1.00	10	0	<10	<1.00	10	0	<10	<1.00
		100	0			100	0			100	0		
	5	10	54	530	2.72	10	52	580	2.76	10	54	640	2.81
		100	4			100	12			100	16		
	8	10	78	770	2.89	10	58	580	2.76	10	43	460	2.66
		100	7			100	6			100	8		
	2	100	61	5800	3.76	100	53	5500	3.74	100	37	3900	3.59
		1000	3			1000	7			1000	6		
	4	100	31	3500	3.54	100	66	6600	3.82	100	60	6100	3.79
		1000	7			1000	7			1000	7		
	1	1000	62	63000	4.80	1000	58	60000	4.78	1000	51	53000	4.72
		10000	7			10000	8			10000	7		
	6	1000	55	55000	4.74	1000	75	75000	4.88	1000	52	55000	4.74
		10000	6			10000	7			10000	9		
J	3	10	0	<10	<1.00	10	0	<10	<1.00	10	0	<10	<1.00
		100	0			100	0			100	0		
	7	10	0	<10	<1.00	10	0	<10	<1.00	10	0	<10	<1.00
		100	0			100	0			100	0		
	5	10	56	550	2.74	10	35	350	2.54	10	42	490	2.69
		100	4			100	3			100	12		
	8	10	39	450	2.65	10	59	590	2.77	10	40	440	2.64
		100	10			100	6			100	8		
	2	100	72	7400	3.87	100	53	5300	3.72	100	40	4500	3.65
		1000	9			1000	5			1000	9		
	4	100	64	6800	3.83	100	42	4100	3.61	100	35	3500	3.54
		1000	11			1000	3			1000	3		
	1	1000	69	84000	4.92	1000	45	44000	4.64	1000	51	53000	4.72
		10000	23			10000	3			10000	7		
	6	1000	66	68000	4.83	1000	43	42000	4.62	1000	52	51000	4.71
		10000	9			10000	3			10000	4		

Laboratory	Sample n°	Reference method: ISO 21527-1				Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate							
						Incubation temperature: 25°C				Incubation temperature: 28°C			
		Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	CFU/plate	CFU/g	log CFU/g
K	3	10	0	<10	<1.00	10	0	<10	<1.00	10	0	<10	<1.00
		100	0			100	0			100	0		
	7	10	1	<40	<1.60	10	0	<10	<1.00	10	2	<40	<1.60
		100	1			100	0			100	0		
	5	10	43	490	2.69	10	56	520	2.72	10	47	460	2.66
		100	11			100	1			100	4		
	8	10	47	460	2.66	10	49	480	2.68	10	49	470	2.67
		100	3			100	4			100	3		
	2	100	46	4900	3.69	100	41	4000	3.60	100	35	3500	3.54
		1000	8			1000	3			1000	4		
	4	100	50	5200	3.72	100	60	5900	3.77	100	44	4600	3.66
		1000	7			1000	5			1000	7		
	1	1000	48	47000	4.67	1000	40	41000	4.61	1000	47	48000	4.68
		10000	4			10000	5			10000	6		
	6	1000	58	55000	4.74	1000	40	40000	4.60	1000	40	40000	4.60
		10000	3			10000	4			10000	4		
L	3	10	0	<10	<1.00	10	0	<10	<1.00	10	0	<10	<1.00
		100	0			100	0			100	0		
	7	10	0	<10	<1.00	10	0	<10	<1.00	10	0	<10	<1.00
		100	0			100	0			100	0		
	5	10	15	140	2.15	10	46	470	2.67	10	40	380	2.58
		100	0			100	6			100	2		
	8	10	0	<10	<1.00	10	41	390	2.59	10	42	420	2.62
		100	0			100	2			100	4		
	2	10	0	<10	<1.00	100	63	6200	3.79	100	65	6500	3.81
		100	0			1000	5			1000	6		
	4	10	0	<10	<1.00	100	63	6300	3.80	100	50	4700	3.67
		100	0			1000	6			1000	2		
	1	10	0	<10	<1.00	1000	63	62000	4.79	1000	24	27000	4.43
		100	0			10000	5			10000	6		
	6	100	0	<100	<2.00	1000	46	45000	4.65	1000	41	43000	4.63
		1000	0			10000	3			10000	6		

Laboratory	Sample n°	Reference method: ISO 21527-1				Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate							
						Incubation temperature: 25°C				Incubation temperature: 28°C			
		Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	CFU/plate	CFU/g	log CFU/g
M	3	10	0	<10	<1.00	10	0	<10	<1.00	10	0	<10	<1.00
		100	0			100	0			100	0		
	7	10	0	<10	<1.00	10	0	<10	<1.00	10	0	<10	<1.00
		100	0			100	0			100	0		
	5	10	61	600	2.78	10	65	630	2.80	10	64	640	2.81
		100	5			100	4			100	6		
	8	10	73	760	2.88	10	74	720	2.86	10	51	530	2.72
		100	10			100	5			100	7		
	2	100	49	4900	3.69	100	61	6400	3.81	100	64	6800	3.83
		1000	5			1000	9			1000	11		
	4	100	51	5100	3.71	100	67	6500	3.81	100	50	5000	3.70
		1000	5			1000	4			1000	5		
	1	1000	66	68000	4.83	1000	60	58000	4.76	1000	69	70000	4.85
		10000	9			10000	4			10000	8		
	6	1000	63	59000	4.77	1000	62	59000	4.77	1000	56	55000	4.74
		10000	2			10000	3			10000	5		
N	3	10	0	<10	<1.00	10	0	<10	<1.00	10	0	<10	<1.00
		100	0			100	0			100	0		
	7	10	0	<10	<1.00	10	0	<10	<1.00	10	0	<10	<1.00
		100	0			100	0			100	0		
	5	10	54	510	2.71	10	54	510	2.71	10	60	580	2.76
		100	2			100	2			100	4		
	8	10	77	750	2.88	10	62	620	2.79	10	56	520	2.72
		100	5			100	6			100	1		
	2	100	22	2500	3.40	100	72	7300	3.86	100	54	6200	3.79
		1000	5			1000	8			1000	14		
	4	100	51	4900	3.69	100	41	3800	3.58	100	37	4000	3.60
		1000	3			1000	1			1000	7		
	1	1000	55	57000	4.76	1000	34	35000	4.54	1000	42	43000	4.63
		10000	8			10000	5			10000	5		
	6	1000	42	45000	4.65	1000	39	40000	4.60	1000	46	46000	4.66
		10000	7			10000	5			10000	5		

Laboratory	Sample n°	Reference method: ISO 21527-1				Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate							
						Incubation temperature: 25°C				Incubation temperature: 28°C			
		Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	CFU/plate	CFU/g	log CFU/g
O	3	10	0	<10	<1.00	10	0	<10	<1.00	10	0	<10	<1.00
		100	0			100	0			100	0		
	7	10	0	<10	<1.00	10	0	<10	<1.00	10	0	<10	<1.00
		100	0			100	0			100	0		
	5	10	62	630	2.80	10	66	620	2.79	10	51	520	2.72
		100	7			100	2			100	6		
	8	10	53	530	2.72	10	49	460	2.66	10	34	360	2.56
		100	5			100	2			100	6		
	2	100	41	4300	3.63	100	55	5500	3.74	100	55	5000	3.70
		1000	6			1000	5			1000	0		
	4	100	58	5900	3.77	100	51	5000	3.70	100	42	4300	3.63
		1000	7			1000	4			1000	5		
	1	1000	59	60000	4.78	1000	57	54000	4.73	1000	62	61000	4.79
		10000	7			10000	2			10000	5		
	6	1000	50	52000	4.72	1000	48	48000	4.68	1000	51	51000	4.71
		10000	7			10000	5			10000	5		
P	3	10	0	<10	<1.00	10	0	<10	<1.00	10	0	<10	<1.00
		100	0			100	0			100	0		
	7	10	0	<10	<1.00	10	0	<10	<1.00	10	0	<10	<1.00
		100	0			100	0			100	0		
	5	10	78	750	2.88	10	50	540	2.73	10	45	460	2.66
		100	4			100	9			100	6		
	8	10	45	460	2.66	10	50	500	2.70	10	39	420	2.62
		100	5			100	5			100	7		
	2	100	64	6100	3.79	100	40	4000	3.60	100	43	4300	3.63
		1000	3			1000	4			1000	4		
	4	100	57	5500	3.74	100	37	3500	3.54	100	48	5300	3.72
		1000	4			1000	1			1000	10		
	1	1000	48	47000	4.67	1000	44	41000	4.61	1000	43	42000	4.62
		10000	4			10000	1			10000	3		
	6	1000	52	55000	4.74	1000	35	36000	4.56	1000	39	38000	4.58
		10000	8			10000	5			10000	3		

Laboratory	Sample n°	Reference method: ISO 21527-1				Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate							
						Incubation temperature: 25°C				Incubation temperature: 28°C			
		Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	CFU/plate	CFU/g	log CFU/g
Q (ADRIA)	3	10	0	<10	<1.00	10	0	<10	<1.00	10	0	<10	<1.00
		100	0			100	0			100	0		
	7	10	0	<10	<1.00	10	0	<10	<1.00	10	0	<10	<1.00
		100	0			100	0			100	0		
	5	10	51	480	2.68	10	59	560	2.75	10	61	590	2.77
		100	2			100	2			100	4		
	8	10	53	520	2.72	10	55	560	2.75	10	56	540	2.73
		100	4			100	6			100	3		
	2	100	67	6400	3.81	100	61	5700	3.76	100	47	4500	3.65
		1000	3			1000	2			1000	2		
	4	100	46	4700	3.67	100	48	4800	3.68	100	39	4000	3.60
		1000	6			1000	5			1000	5		
	1	1000	41	41000	4.61	1000	42	43000	4.63	1000	57	56000	4.75
		10000	4			10000	5			10000	5		
	6	1000	56	55000	4.74	1000	57	54000	4.73	1000	48	47000	4.67
		10000	5			10000	2			10000	4		

Appendix I – Artificial contaminations of samples

Year of analysis	N°sample	Product	Strain inoculated	Origin	Injury protocol
2014	370	White egg powder	<i>Penicillium chlorophyllum</i> M11	Dairy product	Spores
2014	371	Egg powder	<i>Penicillium chlorophyllum</i> M11	Dairy product	Spores
2014	373	Skimmed milk powder	<i>Byssosclamis nivea</i>	Dairy product	Spores
2014	492	Culinary custard	<i>Candida sake</i> Ad1826	Environmental sample	/
2014	493	Viandox	<i>Eupenicillium meridianum</i> DSM2209	Environmental sample	Spores
2014	494	Culinary custard	<i>Candida norvegica</i> Ad1827	Environmental sample	/
2014	495	Culinary custard	<i>Phialophora richarsiae</i> UMIP 2645.08	Environmental sample	Spores
2014	496	Marple syrup	<i>Penicillium chlorophyllum</i> M11	Bakery	Spores
2014	497	Biscuits	<i>Penicillium chlorophyllum</i> M11	Bakery	Spores
2014	631	Pet food	<i>Cladosporium cladosporoid</i> Ad1405		Spores
2014	632	Pet food	<i>Penicillium citeonigrum</i> Ad1052	Environmental sample (fruit)	Spores
2014	633	Pet food	<i>Cladosporium cladosporoid</i> Ad1405		Spores
2014	634	Pet food	<i>Penicillium citeonigrum</i> Ad1052	Environmental sample (fruit)	Spores
2014	635	Pet food	<i>Penicillium citeonigrum</i> Ad1052	Environmental sample (fruit)	Spores
2014	638	Process water	<i>Hanseniaspora uvarum</i> Ad1033	Environmental sample (fruit)	/
2014	639	Rinsing water	<i>Hanseniaspora uvarum</i> Ad1033	Environmental sample (fruit)	/
2014	640	Process water	<i>Phialophora parasitica</i> LMSA 1-01-237	Vegetables	Spores
2014	641	Rinsing water	<i>Phialophora parasitica</i> LMSA 1-01-237	Vegetables	Spores
2018	2650	Whole milk powder	<i>Penicillium chrysogenum</i> 738	/	Seeding spores at room temperature 1 week
2018	2651	Skimme milk powder	<i>Penicillium chrysogenum</i> 738	/	Seeding spores at room temperature 1 week
2018	2652	Half skim milk powder	<i>Geotrichum</i> sp Ad1450	Dairy product	Seeding spores at room temperature 1 week
2018	2654	Egg white powder	<i>Wallemia sebi</i> Ad1406	/	Seeding spores at room temperature 1 week
2018	2655	Egg yolk powder	<i>Wallemia sebi</i> Ad1406	/	Seeding spores at room temperature 1 week

Year of analysis	N°sample	Product	Strain inoculated	Origin	Injury protocol
2018	2659	Sweet peanuts	<i>Wallemia sebi</i> Ad1406	/	Seeding spores at room temperature 1 week
2018	2660	Marzipan	<i>Wallemia sebi</i> Ad1406	/	Seeding spores at room temperature 1 week
2018	2909	Fresh pasta	<i>Debaryomyces hansenii</i> CLIB542	Food	Seeding 2-8°C 48h
2018	2910	Fresh pasta	<i>Debaryomyces hansenii</i> CLIB542	Food	Seeding 2-8°C 48h
2018	2911	Fresh pasta	<i>Yarrowia lipolytica</i> CLIB 879	/	Seeding 2-8°C 48h
2018	2912	Fresh pasta	<i>Yarrowia lipolytica</i> CLIB 879	/	Seeding 2-8°C 48h
2018	2913	Fresh pasta	<i>Candida norvegica</i> Ad1827	Environmental sample	Seeding 2-8°C 48h
2018	2914	Egg cream	<i>Candida sake</i> Ad1826	Environmental sample	Seeding 2-8°C 48h
2018	2915	Pudding	<i>Candida sake</i> Ad1826	Environmental sample	Seeding 2-8°C 48h
2018	2916	Clafoutis	<i>Debaryomyces hansenii</i> CLIB539	Environmental sample	Seeding 2-8°C 48h
2018	2917	Custard	<i>Debaryomyces hansenii</i> CLIB539	Environmental sample	Seeding 2-8°C 48h
2018	2918	Custard	<i>Debaryomyces yamadae</i> CLIB432	Environmental sample	Seeding 2-8°C 48h

Appendix J: relative accuracy - raw results at 25°C

MEAT AND FISH PRODUCTS																					
N° sample	Sample (French name)	Sample	Reference method: ISO 21527		Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate																
			Part 1 or 2	Dilution	log (cfu/g) Kept	25°C for 60h						25°C for 72h									
						Dilution	cfu numerated		cfu/g (round)		log (cfu/g)		Dilution	cfu numerated		cfu/g (round)		log (cfu/g)			
							Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept		Rep 1	Rep 2	Rep 1	Rep 2	Kept		
4333	Dés de jambon	Ham cubes	1	10	1,7	10	4	8	40	80	1,60	1,9	1,6	10	5	8	50	80	1,70	1,90	1,70
				100		100	0	0						100	0	0					
4334	Dés de poulet	Poultry cubes	1	10	3,18	10	125	141	1250	1500	3,10	3,18	3,08	10	129	142	1290	1500	3,11	3,18	3,11
				100		100	11	20						100	13	20					
5269	Dés de jambon	Ham cubes	1	100000	6,84	100000	108	116	10800000	11000000	7,03	7,04	7,04	100000	112	117	11200000	11000000	7,08	7,04	7,08
				1000000		1000000	17	9						1000000	17	9					
699	Pâté en croûte	Ready to eat meal (Pâté)	1	100	4,11	100	93	97	9300	10000	3,97	4,00	3,97	100	93	99	9300	10000	3,97	4,00	3,97
				1000		1000	10	14						1000	10	13					
700	Terrine de tête persillée	Delicatessen	1	1000	4,66	1000	42	52	42000	55000	4,62	4,74	4,61	1000	42	43	42000	47000	4,62	4,67	4,62
				10000		10000	3	9						10000	4	9					
701	Terrine de noix de Saint Jacques	Scallops terrine	1	100	3,64	100	45	30	4500	3500	3,65	3,54	3,61	100	45	30	4500	3500	3,62	3,54	3,62
				1000		1000	0	8						1000	1	8					
702	Terrine de saumon	Salmon terrine	1	100	3,92	100	76	65	7600	6400	3,88	3,81	3,88	100	66	85	6600	7000	3,81	3,90	3,81
				1000		1000	7	5						1000	8	2					
1355	Salade pâtes , poulet crudités	Deli salad (Chicken, pasta)	1	100	5,08	100	>150	>150	68000	83000	4,83	4,92	4,58	100	>150	>150	76000	92000	4,88	4,96	4,88
				1000		1000	68	83						1000	76	92					
1356	Salade surimi, carottes thon	Deli salad (surimi, carrots)	1	100	4,43	100	>150	>150	26000	26000	4,41	4,41	4,41	100	>150	>150	37000	31000	4,57	4,49	4,57
				1000		1000	26	26						1000	37	31					
1357	Salade poulet, parmesan, crouton	Deli salad (Chicken, cheese)	1	10	2,89	10	29	36	290	370	2,46	2,57	2,51	10	41	42	410	470	2,63	2,67	2,63
				100		100	6	5						100	6	10					
1365	Quenelles nature	Ready to reheat meal (egg based)	1	1000	5,46	1000	>150	>150	170000	160000	5,23	5,2	5,23	1000	>150	>150	280000	300000	5,45	5,48	5,45
				10000		10000	17	16						10000	28	30					
1366	Ravioles au chèvre	Fresh pasta	1	1000	5,20	1000	118	107	118000	110000	5,07	5,04	5,08	1000	122	104	122000	110000	5,08	5,04	5,08
				10000		10000	13	17						10000	13	17					
3955	Lardons fumés	Sliced smoked bacon	1	1000000	7,66	1000000	210	132	21000000	13000000	7,32	7,11	7,00	1000000	>150	>150	14000000	20000000	7,15	7,30	7,15
				10000000		10000000	10	14						10000000	14	20					
4963	Saumon fumé	Smoked salmon	1	1000	4,52	1000	24	14	24000	13000	4,38	4,11	4,34	1000	19	28	19000	25000	4,26	4,40	4,26
				10000		10000	0	0						10000	1	0					
4964	Saumon fumé	Smoked salmon	1	100	4,18	100	110	133	11000	13000	4,04	4,11	4,04	100	123	139	12300	14000	4,08	4,15	4,08
				1000		1000	6	12						1000	7	12					
5268	Harengs fumés nature	Smoked herring	2	100	3,92	100	71	72	7100	7300	3,85	3,86	3,84	100	77	77	7700	7800	3,88	3,89	3,88
				1000		1000	5	8						1000	5	9					
1348	Sushi saumon	Ready to eat meal (salmon and rice)	1	100	5,11	100	>150	>150	107000	90000	5,03	5,00	5,04	100	>150	>150	111000	110000	5,04	5,04	5,04
				1000		1000	107	99						1000	111	106					
1349	Maki saumon cru aneth	Ready to eat meal (salmon and rice)	1	100	4,11	100	82	93	8200	9500	3,91	3,98	3,90	100	104	111	10400	11000	4,04	4,04	4,04
				1000		1000	6	11						1000	14	12					
5264	Fumet de poisson	Culinary product (fish)	2	10	2,86	10	44	37	440	370	2,64	2,57	2,68	10	25	20	250	230	2,41	2,36	2,41
				100		100	9	4						100	3	5					
492	Nuoc Mam	Nuoc Mam	2	100	4,08	100	60	84	6000	8500	3,78	3,93	3,79	100	89	101	8900	10000	3,95	4,00	3,95
				1000		1000	7	10						1000	9	12					
494	Fond de veau	Culinary product (veal)	2	10	3,15	10	117	112	1170	1100	3,07	3,04	3,04	10	125	123	1250	1200	3,08	3,08	3,08
				100		100	5	11						100	9	11					
1613	Fond de veau	Culinary product (veal)	2	10	1,78	10	5		50		1,70		1,7	10	5		50		1,70		1,7
				100		100	0							100	0						

N° sample	Sample (French name)	Sample	Reference method: ISO 21527			Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate															Type			
			Part 1 or 2	25°C for 60h			25°C for 72h																	
				Dilution	log (cfu/g) Kept	Dilution	cfu numerated		cfu/g (round)		log (cfu/g)			Dilution	cfu numerated		cfu/g (round)		log (cfu/g)					
1615	Fond de veau	Culinary product (veal)	2	10	1,95	10	Rep 1	Rep 2	50	Rep 2	Rep 1	Rep 2	log (cfu/g)	Kept	10	Rep 1	Rep 2	50	Rep 2	Rep 1	Rep 2	log (cfu/g)	Kept	c
				100		100	1								100	1								c
1616	Fumet de poisson	Culinary product (fish)	2	10	2,56	10	31		310		2,49		2,49		10	31		310		2,49		2,49		c
				100		100	3								100	3								c

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3327	Allumettes de bacon	Bacon	1	10	2,36	10	0	0	<10	<10	<1,00	<1,00	<1,00	10	19	12	190	130	2,34	2,11	2,34
				100		100	0	0						100	5	2					
3328	Lardons fumés	Smoked pork	1	10	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00
				100		100	0	0						100	0	0					
3329	Filets de poulet fumé	Smoked chicken	1	10	1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	10	0	1	<10	10	<1,00	1,00	<1,00
				100		100	0	0						100	0	0					
698	Suprême de cabillaud	Ready to reheat meal (cod)	1	10	1,30	10	Petrifilm test blue (no colony visible)		100	300*	2,00	2,48	2,00	10	10	15	100	100	2,00	2,20	2,00
				100		100	1+ colonies?			3+ colonies?				100	1	3					
3960	Filets de poulet	Chicken fillet	1	1000	>6,18	1000	>150	>150	>150000	>150000	>6,18	>6,18	>6,18	1000	>150	>150	>150000	>150000	>6,18	>6,18	>6,18
				10000		10000	>150	>150						10000	>150	>150					
5263	Fond de veau	Culinary product (veal)	2	10	1,70	10	0	3	100	30	<1,00	1,48	1,48	10	1	3	10	30	1,00	1,48	1,48
				100		100	1	0						100	1	0					
493	Viandox	Culinary product (meat)	2	10	1,70	10	0	1	<10	10	<1,00	1,00	<1,00	10	0	1	<10	10	<1,00	1,00	<1,00
				100		100	0	0						100	0	0					
495	Cœur de bouillon	Culinary product (beef)	2	100	4,77	10	0	0	<10	<10	<1,00	<1,00	<1,00	10	>150μ(ND)	>150μ(ND)	<1000	<1000	<3,00	<3,00	<3,00
				1000		100	0	0						100	0	0					

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DAIRY PRODUCTS																					
N° sample	Sample (French name)	Sample	Reference method: ISO 21527			Alternative method: NEOGEN Petrifilm apid Yeast and Mold count plate															
						25°C for 60h									25°C for 72h						
			Part 1 or 2	Dilution	log (cfu/g) Kept	Dilution	cfu enumerated Rep 1	Rep 2	cfu/g (round number) Rep 1	Rep 2	log (cfu/g) Rep 1	Rep 2	Kept	Dilution	cfu enumerated Rep 1	Rep 2	cfu/g (round number) Rep 1	Rep 2	log (cfu/g) Rep 1	Rep 2	Kept
3324	Emmenthal râpé	Grated cheese	1	100	5,26	100	>150	>150	91000	75000	5	4,9	4,96	100	>150	>150	94000	81000	5	4,9	5
				1000		1000	91	75						1000	94	81					
3435	Mix râpé	Grated cheese	2	100000	6,51	100000	17	26	1700000	2400000	6,26	6,38	6,26	100000	17	30	1700000	2700000	6,28	6,43	6,28
				1000000		1000000	3	8						1000000	4	8					
3436	Emmenthal râpé	Grated cheese	1	100000	6,32	10000	145	147	1450000	1500000	6,18	6,18	6,18	100000	17	14	1700000	1500000	6,18	6,18	6,18
				1000000		100000	15	13						1000000	8	2					
3950	Fromage Liege frikkase	Cheese	1	100000	7,67	100000	>150	>150	36000000	34000000	7,56	7,53	7,56	100000	>150	>150	40000000	34000000	7,60	7,53	7,60
				1000000		1000000	36	34						1000000	40	34					
3951	Fromage de chèvre	Goat cheese	1	10000	6,46	10000	187	219	1870000	1200000	6,04	6,08	6,04	10000	>150	>150	1500000	1400000	6,18	6,15	6,18
				100000		100000	11	12						100000	15	14					
4337	Yaourt nature	Yoghourt	1	100	3,58	100	12	25	1200	2200	3,11	3,34	3,11	100	12	24	1200	2500	3,32	3,40	3,32
				1000		1000	2	1						1000	11	3					
4338	Yaourt nature au lait entier	Whole milk yoghourt	1	100	4,00	100	103	95	10300	8700	4,00	3,94	4,00	100	103	94	10300	8800	4,00	3,94	4,00
				1000		1000	11	3						1000	11	3					
4340	Yaourt fermier 0%	Yoghurt (0% fat)	1	1000	5,38	1000	150	183	150000	200000	5,18	5,30	5,18	1000	155	200	155000	200000	5,20	5,30	5,20
				10000		10000	19	20						10000	19	20					
4341	Yaourt fermier au lait entier	Whole milk yoghourt	1	10000	5,91	10000	64	49	640000	470000	5,79	5,67	5,79	10000	64	50	640000	480000	5,79	5,68	5,79
				100000		100000	4	3						100000	4	3					
4342	Yaourt nature	Yoghourt	1	100000	6,40	100000	24	25	2400000	2300000	6,41	6,36	6,41	100000	24	25	2400000	2300000	6,41	6,36	6,41
				1000000		1000000	5	2						1000000	5	2					
4343	Yaourt nature	Yoghourt	1	10	2,26	10	4	4	40	40	1,6	1,6	1,6	10	5	8	50	60	1,7	1,8	1,7
				100		100	1	0						100	3	0					
4344	Fromage blanc velouté	White cheese	1	10000	5,51	1000	247	229	247000	230000	5,38	5,36	5,38	1000	>150	>150	180000	220000	5,3	5,3	5,3
				100000		100000	16	21						100000	18	22					
4350	Fromage frais	Fresh cheese	1	1000	5,77	1000	>150	>150	490000	430000	5,7	5,6	5,7	1000	>150	>150	490000	430000	5,7	5,6	5,7
				10000		10000	49	45						10000	49	45					
5270	Tiramisu	Tiramisu	2	10	1,95	10	8	7	80	70	1,9	1,9	1,9	10	8	7	80	70	1,9	1,9	1,9
				100		100	1	1						100	1	1					
372	Caséinate	Caseinate	2	100	3,04	10	56	64	560	630	2,74	2,80	2,74	10	63	76	630	760	2,83	2,88	2,83
				1000		100	4	5						100	11	7					
2650	Poudre de lait entier	Whole milk powder	2	10	2,28	10	12		120		2,04		2,04	10	12		120		2,04		2,04
				100		100	0							100	0						
2652	Poudre de lait demi- écrémé	Half skim milk powder	2	10	1,85	10	5		50		1,70		1,70	10	5		50		1,70		1,70
				100		100	0							100	0						

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N° sample	Sample (French name)	Sample	Reference method: ISO 21527			Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate																		Type				
						25°C for 60h									25°C for 72h													
			Part 1 or 2	Dilution	log (cfu/g) Kept	Dilution	cfu enumerated		cfu/g (round number)		log (cfu/g)			Dilution	cfu enumerated		cfu/g (round number)		log (cfu/g)									
Rep 1	Rep 2	Rep 1					Rep 2	Rep 1	Rep 2	Kept	Rep 1	Rep 2	Rep 1		Rep 2	Kept												
3163	Poudre de lait écrémé	Skim milk powder	2	100000	6,96	100000	78			7800000			6,90			6,90	100000	78			7800000			6,90			6,90	c
				1000000		1000000	8										1000000	8										c
3164	Poudre de lait demi-écrémé	Half skim milk powder	2	10000	6,00	10000	81			810000			5,92			5,92	10000	86			860000			5,94			5,94	c
				100000		100000	10										100000	10										c

3952	Emmental français râpé	Grated cheese	1	100000	>8,18	100000	>150	>150	>15000000	>15000000	>8,18	>8,18	>8,18	100000	>150	>150	>15000000	>15000000	>8,18	>8,18	>8,18	a
				1000000		1000000	>150	>150						1000000	>150	>150						a
3953	Parmesan	Parmesan	1	100000	>8,18	100000	>150	>150	>15000000	>15000000	>8,18	>8,18	>8,18	100000	>150	>150	>15000000	>15000000	>8,18	>8,18	>8,18	a
				1000000		1000000	>150	>150						1000000	>150	>150						a
3700	Beurre	Butter	1	10000	<4,00	10000	0	0	<10000	<10000	<4,00	<4,00	<4,00	10000	0	0	<10000	<10000	<4,00	<4,00	<4,00	b
				100000		100000	0	0						100000	0	0						b
4339	Yaourt nature au lait entier	Whole milk yoghourt	1	1000	>6,18	1000	>150	>150	>15000000	>15000000	>6,18	>6,18	>6,18	1000	>150	>150	>15000000	>15000000	>6,18	>6,18	>6,18	b
				10000		10000	>150	>150						10000	>150	>150						b
373	Lait écrémé en poudre	Skimmed milk powder	2	10	2,51	10	0	0	<10	<10	<1,00	<1,00	<1,00	10	5	1	50	10	1,7	1,00	1,7	c
				100		100	0	0						100	0	0						c
2651	Poudre de lait écrémé	Skim milk powder	2	10	1,78	10	2		20		1,30		1,30	10	2		20		1,30		1,30	c
				100		100	0							100	0							c

EGG PRODUCTS																						
N° sample	Sample (French name)	Sample	Reference method: ISO 21527		Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate																	
					25°C for 60h								25°C for 72h									
			Part 1 or 2	Dilution	log (cfu/g)	Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)			Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)			
Kept	Rep 1	Rep 2			Rep 1		Rep 2	Rep 1	Rep 2	Kept	Rep 1	Rep 2	Rep 1		Rep 2	Rep 1	Rep 2	Kept				
3959	Pâtes fraîches	Fresh pasta	1	10000	6,59	10000	>150	>150	4900000	5000000	6,69	6,70	6,69	10000	>150	>150	5100000	5500000	6,71	6,74	6,71	Type a
				100000		100000	49	50						100000	51	55					a	
2909	Tagliatelles fraîches	Fresh pasta	1	100	3,40	100	37		3700		3,54		3,54	100	37		3700		3,56		3,56	a
				1000		1000	2							1000	3						a	
2910	Tagliatelles aux œufs frais	Fresh pasta	1	100	3,43	100	33		3300		3,48		3,48	100	33		3300		3,48		3,48	a
				1000		1000	0							1000	0						a	
2911	Fettuccini aux œufs frais	Fresh pasta	1	100	3,79	100	59		5900		3,81		3,81	100	59		5900		3,81		3,81	a
				1000		1000	11							1000	11						a	
2912	Spaghetti aux œufs frais	Fresh pasta	1	1000	4,18	1000	15		15000		4,18		4,18	1000	15		15000		4,18		4,18	a
				10000		10000	2							10000	2						a	
2913	Tagliatelles aux œufs frais	Fresh pasta	1	1000	4,56	1000	64		64000		4,79		4,79	1000	64		64000		4,79		4,79	a
				10000		10000	4							10000	4						a	
1799	Tarte au citron meringuée	Pastry	1	100	2,95	100	7		700		2,9		2,9	100	7		700		2,85 Ne		2,9	b
				1000		1000	1							1000	1						b	
2560	Pâte à crêpe	Pancake mixture	1	100	3,43	100	74		7400		3,86		3,86	100	75		7500		3,86		3,86	b
				1000		1000	5							1000	5						b	
2561	Quenelles natures	Quenelles	1	100	3,98	100	21		2100		3,30		3,30	100	21		2100		3,32		3,32	b
				1000		1000	1							1000	2						b	
2562	Pâte à crêpe	Pancake mixture	1	100	3,26	100	55		5500		3,76		3,76	100	58		5800		3,79		3,79	b
				1000		1000	9							1000	9						b	
2914	Crème aux œufs à la vanille	Egg cream	1	100	3,18	100	23		2300		3,36		3,36	100	23		2300		3,36		3,36	b
				1000		1000	2							1000	2						b	
2915	Flan	Pudding	1	10	2,98	10	132		1320		3,11		3,11	10	134		1340		3,11		3,11	b
				100		100	13							100	13						b	
2916	Clafoutis à la cerise	Clafoutis	1	100	4,08	100	65		6500		3,81		3,81	100	65		6500		3,81		3,81	b
				1000		1000	7							1000	7						b	
2917	Crème brûlée	Custard	1	100	4,04	100	181		18100		4,26		4,26	100	181		18100		4,26		4,26	b

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N° sample	Sample (French name)	Sample	Reference method: ISO 21527			Alternative method: NEOPEN Petrifilm Rapid Yeast and Mold count plate																
			Part 1 or 2	Dilution	log (cfu/g) Kept	25°C for 60h										25°C for 72h						
						Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)			Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)			
							Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept		Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept	
				1000		1000	12							1000	12							
2918	Crème anglaise	Custard	1	1000	4,71	1000	43		43000		4,62		4,62	1000	43		43000		4,62		4,62	
				10000		10000	3					10000	3									
370	Poudre de blanc d'œuf	Egg white powder	2	100	3,53	100	21	18	2100	1700	3,34	3,23	3,34	100	25	20	2500	1900	3,40	3,28	3,40	
				1000		1000	3	1				1000	3	1								
371	Poudre d'œuf entier	Whole egg powder	2	1000	4,34	100	94	109	9400	11000	4,00	4,04	4,00	100	104	112	10400	10000	4,04	4,00	4,04	
				10000		1000	18	14				1000	20	14								
2655	Jaune d'œuf en poudre	Egg yolk powder	2	10	2,34	10	15		150		2,15		2,15	10	15		150		2,15		2,15	
				100		100	8					100	8									
2919	Poudre de jaune d'œuf	Egg yolk powder	2	10000	5,49	10000	22		220000		5,36		5,36	10000	26		260000		5,41		5,41	
				100000		100000	3					100000	3									
3165	Poudre de jaune d'œuf	Egg yolk powder	2	10	2,41	1000	29		29000		4,48		4,48	1000	29		29000		4,48		4,48	
				100		10000	4					10000	4									

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3326	Pâtes aux œufs frais	Fresh pasta	1	10	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00
				100		100	0	0						100	0	0					
3437	Ravioles	Pasta	1	10	>4,18	10	>150	>150	>15000	>15000	>4,18	>4,18	>4,18	10	>150	>150	>15000	>15000	>4,18	>4,18	>4,18
				100		100	>150	>150						100	>150	>150					
1801	Mousse au chocolat	Chocolate mousse	1	10	1,7	10	1		10		1,00		1,00	10	1		10		1,00		1,00
				100		100	1							100	1						
2654	Blanc d'œuf en poudre	Egg white powder	2	10	2,67	10	1		10		1,00		1,00	10	1		10		1,00		1,00
				100		100	0							100	0						

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FRUITS, VEGETABLES AND CEREALS																					Type	
N° sample	Sample (French name)	Sample	Reference method: ISO 21527		Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate																	
					25°C for 60h								25°C for 72h									
			Part 1 or 2	Dilution	log (cfu/g)	Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)			Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)			
					Kept		Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept		Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2		Kept
4114	Olives noires	Black olives	1	100	5,20	100	>150	>150	163000	150000	5,20	5,18	5,20	100	>150	>150	325000	341000	5,51	5,33	5,51	a
4347	Jus d'ananas	Pine apple juice	1	10000	5,74	10000	>150	>150	3100000	3300000	6,5	6,5	6,5	10000	>150	>150	3300000	3300000	6,52	6,52	6,52	a
				100000	100000	31	33	100000	33	33	100000	33	33	100000	33	33	100000	33	33	100000	33	33
4348	Jus 3 agrumes	Three citrus juice	1	1000000	7,67	1000000	48	46	48000000	44000000	7,66	7,64	7,66	1000000	49	46	49000000	44000000	7,67	7,64	7,67	a
				1000000 0	1000000 0	3	2	1000000 0	3	2	1000000 0	3	2	1000000 0	3	2	1000000 0	3	2	1000000 0	3	2
4962	Poivrons rouges surgelés	Frozen red peppers	1	10	2,04	10	9	8	90	90	2	2	2	10	11	10	110	100	2,04	2,00	2,04	a
				100	100	8	1	100	8	1	100	8	1	100	8	1	100	8	1	100	8	1
1352	Carottes râpées	Sliced carrots	1	1000	4,88	1000	36	66	36000	65000	4,54	4,81	4,54	1000	48	82	48000	82000	4,66	4,91	4,66	a
				1000	10000	3	5	10000	3	5	10000	3	5	10000	3	5	10000	3	5	10000	3	5
1353	Chou blanc, carottes , céleri	Ready to eat vegetables	1	1000	4,95	1000	46	67	46000	67000	4,65	4,83	4,65	1000	55	77	55000	76000	4,73	4,88	4,73	a
				10000	10000	3	7	10000	3	7	10000	3	7	10000	3	7	10000	3	7	10000	3	7
1354	Pousses de soja	Sprouts	1	1000	5,18	1000	141	98	141000	100000	5,15	5,00	5,15	1000	144	100	144000	110000	5,15	5,04	5,15	a
				10000	10000	15	17	10000	15	17	10000	15	17	10000	15	17	10000	15	17	10000	15	17
1368	Poivrons rouges	Red peppers	1	10	2,91	10	67	63	670	660	2,80	2,82	2,80	10	70	54	700	550	2,84	2,74	2,84	a
				100	100	2	10	100	2	10	100	2	10	100	2	10	100	2	10	100	2	10
1370	Purée d'abricot	Apricot purée	1	100000	6,94	100000	64	68	640000	670000	6,81	6,83	6,81	100000	64	68	640000	670000	6,81	6,83	6,81	a
				1000000	1000000	8	8	1000000	8	8	1000000	8	8	1000000	8	8	1000000	8	8	1000000	8	8
1405	Mangues en morceaux	Pieces of mango	1	10000	6,08	10000	92	124	920000	1200000	5,95	6,08	5,95	10000	92	104	920000	1000000	5,95	6,00	5,95	a
				100000	100000	7	10	100000	7	10	100000	7	10	100000	7	10	100000	7	10	100000	7	10
4115	Morilles déshydratées	Dehydrated morels	2	10000	5,69	10000	>150	>150	7300000	4400000	6,86	6,64	6,86	10000	>150	>150	9100000	8800000	6,96	6,94	6,96	b
				100000	100000	73	44	100000	73	44	100000	73	44	100000	73	44	100000	73	44	100000	73	44
4116	Raisins secs	Dehydrated grapes	2	10	2,15	10	4	7	40	70	1,6	1,9	1,6	10	8	5	80	50	1,9	1,7	1,9	b
				100	100	8	8	100	8	8	100	8	8	100	8	8	100	8	8	100	8	8
4345	Quinoa	Quinoa	2	10	3,18	10	99	70	990	740	2,98	2,87	2,98	10	144	78	1440	850	3,15	2,93	3,15	b
				100	100	7	11	100	7	11	100	7	11	100	7	11	100	7	11	100	7	11
5267	Farine boulangère	Wheat	2	10	2,85	100	6	8	600	730	2,74	2,86	2,74	100	8	8	800	800	2,9	2,9	2,9	b
				100	100	8	8	100	8	8	100	8	8	100	8	8	100	8	8	100	8	8
5588	Echalotes séchées	Dehydrated shallots	2	10	3,34	10	113	189	1130	1200	3,08	3,08	3,08	10	ND	ND	2300	2000	3,4	3,3	3,4	b
				100	100	22	18	100	22	18	100	22	18	100	22	18	100	22	18	100	22	18
5589	Oignons rissolés séchés	Dehydrated onions	2	10	3,15	10	74	75	740	760	2,93	2,88	2,93	10	ND	ND	1900	1200	3,28	3,1	3,3	b
				100	100	19	9	100	19	9	100	19	9	100	19	9	100	19	9	100	19	9
10	Sauce pesto	Dressing(pesto)	2	1000	5,04	1000	151	182	151000	170000	5,18	5,23	5,18	1000	151	182	151000	170000	5,18	5,23	5,18	b

N° sample	Sample (French name)	Sample	Reference method: ISO 21527			Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate																		Type
			Part 1 or 2	Dilution	log (cfu/g) Kept	25°C for 60h									25°C for 72h									
						Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)			Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)					
							Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept		Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept			
				10000		10000	10	21						10000	10	21							b	
3697	Confiture de fraise	Strawberry jam	2	1000	4,87	1000	30	39	30000	37000	4,49	4,57	4,49	1000	38	46	38000	44000	4,58	4,64	4,58		c	
				10000		10000	4	2				10000	4	2									c	
4335	Double concentré de tomates	Tomato concentrate	2	100	5,08	100	>150	>150	88000	100000	4,94	5,00	4,94	100	>150	>150	88000	100000	4,94	5,00	4,94		c	
				1000		1000	88	104				1000	88	104									c	
4336	Miel bio	Honey	2	10	1,78	10	36	30	360	270	2,53	2,43	2,53	10	37	31	370	280	2,53	2,45	2,53		c	
				100		100	1	0				100	0	0									c	
4349	Confiture d'abricot	Apricot jam	2	10000	6,04	10000	86	83	860000	850000	5,94	5,93	5,94	10000	88	89	880000	1000000	5,97	6,00	5,97		c	
				100000		100000	10	11				100000	12	11									c	
4965	Purée de figes	Fog purée	1	10	1,7	10	5	0	50	90	1,7	2	1,7	10	5	0	50	90	1,7	2	1,7		c	
				100		100	0	0				100	0	0									c	
5089	Purée de papaye surgelée	Frozen papaya purée	1	100	3,52	100	17	12	1700	1200	3,23	3,08	3,23	100	30	23	3000	2400	3,46	3,38	3,46		c	
				1000		1000	2	1				1000	2	3									c	
5091	Purée de figes violettes surgelée	Frozen fig purée	1	10	3,11	10	27	20	270	180	2,41	2,28	2,41	10	31	26	310	280	2,46	2,41	2,46		c	
				100		100	1	1				100	1	0									c	

3333	Coulis de framboise	Raspberry coulis	2	10	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	10	4	0	40	<10	1,6	<1,00	1,6	a
4120	Jus de tomate	Tomato juice	1	100	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	a
				1000		1000	>150	>150						1000	>150	>150						a
4346	Thé glacé pêche blanche	Ice tea	1	10	>4,18	10	1	1	20	<10	1,3	<1,00	1,3	10	1	1	20	<10	1,3	<1,00	1,3	a
				100		100	2	0						100	2	0						a
1350	Rolls aux légumes marinés	Ready to eat meal (Vegetables))	1	10	1	10	3	1	30	10	1,48	1	1,48	10	4	1	40	10	1,6	1	1,6	a
				100		100	0	0						100	0	1						a
1351	Mélange légumes 4ème gamme	Ready to eat vegetables	1	100	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	a
				1000		1000	>150	>150						1000	>150	>150						a
1367	Oignons surgelés	Frozen onions	1	10	<1,00	10	3	0	30	50 Ne	1,48	1,7	1,7	10	3	0	30	50 Ne	1,48	1,7	1,7	a
				100		100	0	0						100	0	0						a
1369	Poivrons verts	Green peppers	1	10	1	10	1	1	10	10	1	1	1	10	1	1	10	10	1	1	1	a

CHOCOLATE AND BAKERY PRODUCTS																					
N° sample	Sample (French name)	Sample	Reference method: ISO 21527 ^a		Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate																
			Part 1 or 2	Dilution	log (cfu/g) Kept	25°C for 60h								25°C for 72h							
						Dilution	cfu enumerated		cfu/g (round number)		log (cfu/g)			Dilution	cfu enumerated		cfu/g (round number)		log (cfu/g)		
							Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept		Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept
3334	Pain de mie	Bread	2	1000	5,61	1000	>150	>150	500000	640000	5,7	5,8	5,7	1000	>150	>150	640000	520000	5,8	5,7	5,8
				10000		10000	50	64						10000	64	52					
3434	Pâte sablée	Pasta	2	100	3,15	100	12	15	1200	1500	3,18	3,18	3,18	100	14	17	1400	1600	3,20	3,20	3,20
				1000		1000	4	1						1000	4	1					
3958	Pâte à tarte brisée	Puff pastry	1	10	2,91	10	10	13	100	145	2,16	2,16	2,16	10	24	25	240	264	2,42	2,42	2,42
				100		100	8	3						100	5	4					
4113	Pain de mie	Bread	2	1000000	7,56	100000	145	171	1450000	1700000	7,15	7,23	7,15	1000000	15	21	1500000	2500000	7,18	7,40	7,18
				1000000 0		1000000	13	18						1000000 0	1	8					
4117	Crêpe de froment	Pancake	1	100	5,08	100	>150	>150	79000	94000	4,90	4,97	4,90	100	>150	>150	94000	111000	4,97	5,05	4,97
				1000		1000	79	94						1000	94	111					
1800	Baba au rhum	Pastry	1	10	2,72	10	39		390		2,60		2,60	10	41		410		2,62		2,62
				100		100	5							100	5						
1611	Pâte d'amande	Marzipan	2	10	1,78	10	4		40		1,60		1,60	10	4		40		1,60		1,60 Ne
				100		100	8							100	8						
2659	Arachides sucrées	Sweet peanuts	2	10	2,70	10	17		170		2,20		2,20	10	21		210		2,32		2,32
				100		100	1							100	2						
2660	Pâte d'amande	Marzipan	2	100	3,95	100	94		9400		3,97		3,97	100	114		11400		4,04		4,04
				1000		1000	8							1000	12						
2920	Quatre-quart	Cake	2	100000	6,76	100000	49		4900000		6,68		6,68	100000	49		4900000		6,68		6,68
				1000000		1000000	4							1000000	4						
2921	Gâteau breton	Cake	2	10000	5,54	10000	21		210000		5,34		5,34	10000	21		210000		5,34		5,34
				100000		100000	3							100000	3						
5085	Crêpes fourrage cacao	Pancakes with cacao	2	10	3,30	10	55	74	550	830	2,79	2,92	2,79	10	62	80	620	1000	2,85	3,00	2,85
				100		100	12	17						100	15	28					
5086	Crêpes nature	Pancakes	2	1000	4,20	100	137	182	13700	16000	4,15	4,20	4,15	100	137	18(-3)	13700	17000	4,15	4,23	4,15
				10000		1000	12	18						1000	12	1(-4)					
5087	Crêpes de froment	Pancakes	1	1000	4,71	1000	43	55	43000	51000	4,61	4,71	4,61	1000	43	56	43000	52000	4,63	4,72	4,63
				10000		10000	2	1						10000	4	1					
5489	Ganache chocolat noir	Ganache (chocolate)	2	10	1,9	10	66	64	660	650	2,83	2,81	2,83	10	70	75	700	700	2,85	2,85	2,85
				100		100	8	7						100	8	2					
5492	Fourrage passion	Ganache (passion fruit)	2	10	1,6	10	10	8	100	60	1,95	1,8	1,95	10	4	10	40	91	1,60	1,96	1,60
				100		100	8	8						100	8	8					
5687	Fourrage chocolat blanc	White chocolate filling	2	10000	7,08	10000	>150	>150	8100000	8500000	6,9	6,9	6,9	10000	>150	>150	9800000	11000000	6,99	7,04	6,99

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N° sample	Sample (French name)	Sample	Reference method: ISO 21527 ^a			Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate																	Type
			Part 1 or 2	Dilution	log (cfu/g) Kept	25°C for 60h								25°C for 72h									
						Dilution	cfu enumerated		cfu/g (round number)		log (cfu/g)			Dilution	cfu enumerated		cfu/g (round number)		log (cfu/g)				
							Rep 1	Rep 2		Rep 1	Rep 2	Rep 1	Rep 2	Kept		Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept	
				100000		100000	81	85							100000	98	105						c
496	Sirop d'érable	Maple syrup	2	10	3,20	10	106	107	1060			3,04	3,08	3,04	10	112	118	1120		3,08	3,11	3,08	c
				100		100	16	28					100	17	28							c	
497	Biscuits cuillère	Biscuits	2	1000	4,81	1000	52	56	52000			4,73	4,78	4,73	1000	56	60	56000		4,76	4,81	4,76	c
				10000		10000	7	10					10000	7	10							c	

3325	Eclair à la vanille	Bakery product with custard	1	10	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	a
				100		100	0	0						100	0	0						a
3330	Pain de mie	Bread	2	10	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	a
				100		100	0	0						100	0	0						a
3331	Pâte à tarte	Puff pastry	1	10	1,60	10	0	0	<10	<10	<1,00	<1,00	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	a
				100		100	0	0						100	0	0						a
3433	Pâte sablée	Pasta	2	1000	3,70 M ₁₀	1000	2	1	2000	1000*	3,30	3,00	3,30	1000	1	1	1000	1000*	3,00	3,00	3,00	a
				10000		10000	0	0						10000	0	0						a
3695	Mini Gâche	Bread	2	10000	<4,00	10000	0	0	<10000	<10000	<4,00	<4,00	<4,00	10000	0	0	<10000	<10000	<4,00	<4,00	<4,00	a
				100000		100000	0	0						100000	0	0						a
3696	Baguette	Bread	1	10000	<4,00	10000	0	0	<10000	<10000	<4,00	<4,00	<4,00	10000	0	0	<10000	<10000	<4,00	<4,00	<4,00	a
				100000		100000	0	0						100000	0	0						a
3954	Baguette Saint Pierre	Bread	1	1000	>6,18	1000	>150	>150	>1500000	>1500000	>6,18	>6,18	>6,18	1000	>150	>150	>1500000	>1500000	>6,18	>6,18	>6,18	a
				10000		10000	>150	>150						10000	>150	>150						a
3956	Eclair à la vanille	Pastry	1	10000	>7,18	10000	>150	>150	>15000000	>15000000	>7,18	>7,18	>7,18	10000	>150	>150	>15000000	>15000000	>7,18	>7,18	>7,18	a
				100000		100000	197	180						100000	>150	>150						a
3957	Crêpe	Pancake	1	100	<2,00	100	0	0	<100	<100	<2,00	<2,00	<2,00	100	0	0	<100	<100	<2,00	<2,00	<2,00	a
				1000		1000	0	0						1000	0	0						a
5088	Pâtisserie praline caramélisée chocolatée	Cocoa based product	2	10	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	b
				100		100	0	0						100	0	0						b
5490	Pâtisserie pâte d'amande	Marzipan	2	10	1,00	10	4	4	40 M ₁₀	40 M ₁₀	1,00 M ₁₀	1,00 M ₁₀	1,00 M ₁₀	10	4	2	40 M ₁₀	20*	1,00 M ₁₀	1,30 M ₁₀	1,00 M ₁₀	b
				100		100	0	1						100	0	0						b
5261	Cacao	Cocoa powder	2	100	4,04	100	1	3	100	300*	2,00	2,48	2,00	100	7	10	700 M ₁₀	1100	2,00 M ₁₀	3,04 M ₁₀	2,00 M ₁₀	c
				1000		1000	0	0						1000	3	2						c
5262	Cacao	Cocoa powder	2	10	1,70 M ₁₀	10	1	2	10	20*	1,00	1,3	1,00	10	2	2	20	20*	1,30	1,30	1,30	c
				100		100	0	0						100	0	0						c
5490	Pâtisserie pâte d'amande	Marzipan	2	10	1,00	10	4	4	40 M ₁₀	40 M ₁₀	1,00 M ₁₀	1,00 M ₁₀	1,00 M ₁₀	10	4	2	40 M ₁₀	20*	1,00 M ₁₀	1,30 M ₁₀	1,00 M ₁₀	b
				100		100	0	1						100	0	0						b
5491	Fourrage café	Ganache(coffee)	2	10	1,00	10	11	8	110	60 M ₁₀	2,00	1,90 M ₁₀	2,00	10	2	1	20	10*	1,30	1,00	1,30	c
				100		100	0	0						100	0	0						c

FEED STUFFS																					
N° sample	Sample (French name)	Sample	Reference method: ISO 21527			Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate															
			Part 1 or 2	Dilution	log (cfu/g) Kept	25°C for 60h								25°C for 72h							
						Dilution	cfu Rep 1	cfu Rep 2	cfu/g (round) Rep 1	cfu/g (round) Rep 2	log (cfu/g) Rep 1	log (cfu/g) Rep 2	log (cfu/g) Kept	Dilution	cfu Rep 1	cfu Rep 2	cfu/g (round) Rep 1	cfu/g (round) Rep 2	log (cfu/g) Rep 1	log (cfu/g) Rep 2	log (cfu/g) Kept
4967	Flocons de blé	Wheat flakes	2	10	3,15	10	59	54	590	560	2,81	2,75	2,81	10	54	95	540	970	2,75	2,99	2,75
				100		100	12	7						100	7	12					
4968	Blé	Wheat	2	10	1,78	10	21	18	210	180	2,28	2,20	2,28	10	24	23	240	220	2,34	2,34	2,34
				100		100	8	8						100	8	1					
4969	Aliment pour poudeuses	Feed stuff(hen)	2	100	3,30	100	36	51	3600	4800	3,56	3,68	3,56	100	40	51	4000	4900	3,60	3,69	3,60
				1000		1000	4	2						1000	4	3					
5865	Aliment pour poules poudeuses	Feed for hens	2	10	2,81	10	11	17	110	250	2,18	2,40	2,18	10	ND	ND	700	600	2,85	2,8	2,9
				100		100	5	10						100	7	8					
1612	Orge	Barley	2	10	2,34	10	27		270		2,46		2,46	10	27		270		2,46		2,46
				100		100	5							100	5						
633	Complément alimentaire pour chien	Feed supplement for dog	2	10	3,08	10	119	100	1190	960	3,08	2,98	3,08	10	119	101	1190	990	3,08	3,00	3,08
				100		100	12	8						100	12	8					
634	Complément alimentaire pour chien	Feed supplement for dog	2	100	3,72	100	81	60	8100	6500	3,91	3,81	3,91	100	60	81	6000	8200	3,81	3,91	3,81
				1000		1000	8	12						1000	12	8					
635	Complément alimentaire pour chien	Feed supplement for dog	2	100	3,49	100	34	44	3400	4200	3,52	3,62	3,52	100	46	35	4600	3400	3,64	3,53	3,64
				1000		1000	2	2						1000	2	2					
2922	Croquettes pour chat (poulet/canard/légumes)	Pellets for cat (poultry /duck/vegetables)	2	10000	5,56	10000	16		160000		5,23		5,23	10000	23		230000		5,40		5,40
				100000		100000	3							100000	4						
8	Saucisson pour chien	Sausage for dog	1	100	4,73	100	>150	>150	49000	51000	4,69	4,71	4,69	100	>150	>150	49000	51000	4,69	4,71	4,69
				1000		1000	49	51						1000	49	51					
9	Saucisson pour chien	Sausage for dog	1	10	4,18	10	>150	>150	12100	12800	4,08	4,08	4,08	10	>150	>150	12300	12800	4,08	4,08	4,08
				100		100	121	116						100	123	116					
631	Aliment complet pour chat(bœuf ,carotte)	Feed for cat (Beef, carrots)	1	10	2,97	10	53	58	530	580	2,75	2,75	2,75	10	58	53	580	580	2,75	2,75	2,75
				100		100	8	3						100	3	8					
632	Aliment complet pour chat (veau, saumon)	Feed for cat (veal, salmon)	1	10	3,04	10	112	105	1120	1000	3,04	3,00	3,04	10	113	105	1130	1000	3,04	3,00	3,04
				100		100	10	8						100	10	8					
2152	Pâté pour chat	Pâté for cat	1	100000	6,93	100000	36		3600000		6,56		6,56	100000	55		5500000		6,74		6,74
				1000000		1000000	4							1000000	8						
2153	Pâté pour chat	Pâté for cat	1	100000	6,88	100000	27		2700000		6,41		6,41	100000	40		4000000		6,58		6,58
				1000000		1000000	2							1000000	2						
2154	Pâté pour chat	Pâté for cat	1	100000	6,32	100000	16		1600000		6,20		6,20	100000	20		2000000		6,30		6,30
				1000000		1000000	2							1000000	2						
2155	Pâté pour chien	Pâté for dog	1	1000	4,76	1000	33		33000		4,54		4,54	1000	34		34000		4,56		4,56
				10000		10000	5							10000	8						

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N° sample	Sample (French name)	Sample	Reference method: ISO 21527			Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate															Type	
			Part 1 or 2	Dilution	log (cfu/g) Kept	Dilution	25°C for 60h						25°C for 72h									
							cfu		cfu/g (round		log (cfu/g)		Dilution	cfu		cfu/g (round		log (cfu/g)				
							Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2		Kept	Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2		Kept
5260	Croquettes chaton	Kitten pellets	2	100	4,83	100	4	1	400	100	2,60	2	2,60	100	4	2	400	200	2,6	2,3	2,6	b
				1000		1000	0	1						1000	0	1						b
5866	Croquettes pour chat	Pellets for cats	2	10	1,85	10	2	1	20	10	1,3	1	1	10	3	4	30	40	1,48	1,6	1,6	b
				100		100	1	1						100	1	1						b
1614	Croquettes pour chat	Pallets for cat	2	10	1,48	10	1		10		1		1	10	1		10		1		1	b
				100		100	0							100	0							b
7	Saucisson pour chien	Sausage for dog	1	10	>4,18	10	>150	>150	>15000	>15000	>4,18	>4,18	>4,18	10	>150	>150	>15000	>15000	>4,18	>4,18	>4,18	c
				100		100	>150	>150						100	>150	>150						c

PRODUCTION ENVIRONMENTAL SAMPLES																					
N° sample	Sample (French name)	Sample	Reference method: ISO 21527		Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate																
			Part 1 or 2	Dilution	log (cfu/g) Kept	25°C for 60h									25°C for 72h						
						Dilution	Rep 1	Rep 2	cfu/g (round	log (cfu/g)			Dilution	Rep 1	Rep 2	cfu/g (round number)	log (cfu/g)				
5485	Lingette table préparation madeleines	Wipe	2	10	3,00	10	56	30	560	300	2,75	2,48	2,75	10	37	37	370	300	2,62	2,58	2,62
				100		100	8	8						100	8	8					
5486	Lingette environnement atelier pâtisserie	Wipe	2	10	3,76	10	45	47	450	480	2,66	2,68	2,66	10	47	38	470	400	2,69	2,60	2,69
				100		100	8	8						100	7	8					
5488	Lingette environnement atelier pâtisserie	Wipe	2	10	3,08	10	20	20	200	200	2,28	2,30	2,28	10	59	54	590	550	2,79	2,74	2,79
				100		100	1	2						100	8	8					
3166	Lingette (atelier pâtisserie)	Wipe (Bakery industry)	2	100000	7,08	100000	78		7800000		5,90		5,90	100000	91		9100000		6,97		6,97
				1000000		1000000	10							1000000	11						
3167	Lingette (atelier pâtisserie)	Wipe (Bakery industry)	2	1000	4,91	1000	30		30000		4,49		4,49	1000	43		43000		4,63		4,63
				10000		10000	4							10000	4						
230	Poussières environnement laitier	Dusts (Dairy industry)	2	100	3,99	100	51	51	5100	5200	3,70	3,72	3,70	100	56	53	5600	5300	3,77	3,72	3,77
				1000		1000	4	8						1000	8	8					
231	Poussières environnement laitier	Dusts (Dairy industry)	2	10000	5,71	10000	12	10	120000	91000	5,18	4,96	5,18	10000	10	8	100000	55000	5,08	4,74	5,08
				100000		100000	4	8						100000	3	8					
232	Poussières environnement laitier	Dusts (Dairy industry)	2	100000	6,32	100000	19	18	1900000	2000000	6,28	6,30	6,28	100000	19	19	1900000	2100000	6,28	6,32	6,28
				1000000		1000000	2	4						1000000	2	4					
3169	Déchets (atelier pâtisserie)	Waste (Bakery industry)	2	10000	5,98	10000	53		530000		5,71		5,71	10000	78		780000		5,88		5,88
				100000		100000	3							100000	4						
636	Eau de process foisonneuse	Process water	1	1	1,11	10	6	8	60	80	1,8	1,9	1,9	1	8	5	8	5	0,90	0,70	0,70
				10		100	2	8						10	8	2					
637	Eau de rinçage bac de stockage viande crue	Rinsing water	1	1	2,28	10	152	185	1520	1500	3,15	3,18	3,15	10	159	188	1590	1500	3,18	3,18	3,18
				10		100	2	8						100	2	8					
638	Eau de process stephan (fromage de chèvre)	Process water	1	10	2,46	10	35	32	350	350	2,56	2,54	2,56	10	35	32	350	350	2,56	2,54	2,56
				100		100	4	8						100	4	8					
639	Eau de rinçage fabrication béchamel	Rinsing water	1	100	2,96	100	15	11	1500	1200	3,20	3,08	3,20	100	11	15	1100	1600	3,08	3,20	3,08
				1000		1000	3	2						1000	2	3					
1371	Eau de process	Process water	1	1000	5,99	1000	>150	>150	980000	790000	6	5,90	6	1000	>150	>150	1010000	810000	6,00	5,9	6,00
				10000		10000	98	79						10000	101	81					

5487	Lingette environnement atelier pâtisserie	Wipe	2	10	4,26	10	>150	>150	3500	1600	3,5	3,2	3,5	10	>150	>150	3500	1600	3,5	3,20	3,5
				100		100	35	18						100	35	18					
5867	Ecouvillon (industrie boulangerie)	Swab (Bakery industry)	2	100	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18
				1000		1000	>150	>150						1000	>150	>150					
5868	Ecouvillon (industrie boulangerie)	Swab (Bakery industry)	2	100	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18
				1000		1000	>150	>150						1000	>150	>150					
5869	Ecouvillon (industrie boulangerie)	Swab (Bakery industry)	2	100	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18
				1000		1000	>150	>150						1000	>150	>150					

N° sample	Sample (French name)	Sample	Reference method: ISO 21527			Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate																
			Part 1 or 2	Dilution	log (cfu/g) Kept	25°C for 60h									25°C for 72h							
						Dilution	Rep 1	Rep 2	cfu/g (round	Rep 1	Rep 2	log (cfu/g)	Rep 1	Rep 2	Kept	Dilution	Rep 1	Rep 2	cfu/g (round number)	Rep 1	Rep 2	log (cfu/g)
5870	Chiffonnette plaque à pain (industrie boulangerie)	Wipe (Bakery industry)	2	100	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	
5871	Chiffonnette porte relevante (industrie boulangerie)	Wipe (Bakery industry)	2	100	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	
5872	Chiffonnette joint banquette local batteur (industrie boulangerie)	Wipe (Bakery industry)	2	100	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	
5873	Chiffonnette flexible batteur (industrie boulangerie)	Wipe (Bakery industry)	2	100	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	
3168	Lingette (atelier pâtisserie)	Wipe (Bakery industry)	2	10	<1,00	10	1		10		1,00		1,00	10	1		10		1,00		1,00	
233	Poussières environnement laitier	Dusts (Dairy industry)	2	1000	4,79	1000	28	35	28000	40000	4,46	4,60	4,60	1000	ND	ND	40000	30000	4,60	4,48	4,60	
234	Poussières environnement industrie du chocolat	Dusts (chocolate industry)	2	10	3,15	10	ND	ND	400	<100	2,60	<2,00	2,60	10	15	19	150	200	2,41	2,41	2,41	
3170	Déchets (atelier pâtisserie)	Waste (Bakery industry)	2	10	2,04	100	1		10		1,00		1,00	10	2		20		1,30		1,30	
640	Eau de process pompe homogénéisateur	Process water	1	1	0,48	0	0	0	<1	<1	<0,00	<0,00	<0,00	1	0	1	<1	1	<0,00	0,00	<0,00	
641	Eau de rinçage robot coupe	Rinsing water	1	1	1,40	10	>150	>150	>15000	>15000	>4,18	>4,18	>4,18	10	>150	>150	>15000	>15000	>4,18	>4,18	>4,18	

MEAT AND FISH PRODUCTS													
N° sample	Sample (French name)	Sample	Reference method: ISO 21527			Alternative method: 25°C for 5 days							
			Part 1 or 2	Dilution	log (cfu/g) Kept	Dilution	cfu		cfu/g (round number)		log (cfu/g)		
							Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept
3327	Allumettes de bacon	Bacon	1	10	2,36	10	32	21	320	250	2,52	2,40	2,52
				100		100	4	6					
4333	Dés de jambon	Ham cubes	1	10	1,7	10	6	8	60	80	1,78	1,90	1,78
				100		100	0	0					
4334	Dés de poulet	Poultry cubes	1	10	3,18	10	112	146	1120	1500	3,04	3,18	3,04
				100		100	11	22					
5269	Dés de jambon	Ham cubes	1	100000	6,84	100000	113	117	11300000	11000000	7,08	7,04	7,08
				1000000		1000000	18	9					
699	Pâté en croûte	Ready to eat meal (Pâté)	1	100	4,11	100	93	99	9300	9800	3,93	3,99	3,93
				1000		1000	0	9					
700	Terrine de tête persillée	Delicatessen	1	1000	4,66	1000	42	53	42000	56000	4,62	4,75	4,62
				10000		10000	4	9					
701	Terrine de noix de Saint Jacques	Scallops terrine	1	100	3,64	100	45	30	4500	3500	3,62	3,54	3,62
				1000		1000	1	8					
702	Terrine de saumon	Salmon terrine	1	100	3,92	100	85	66	8500	6500	3,92	3,81	3,92
				1000		1000	7	6					
1355	Salade pâtes , poulet crudités	Deli salad (Chicken, pasta)	1	100	5,08	100	>150	>150	82000	100000	4,91	5,00	4,91
				1000		1000	82	101					
1356	Salade surimi, carottes thon	Deli salad (surimi, carrots)	1	100	4,43	100	>150	>150	51000	41000	4,71	4,61	4,71
				1000		1000	51	41					
1357	Salade poulet, parmesan, crouton	Deli salad (Chicken, cheese)	1	10	2,89	10	85	89	850	930	2,95	2,97	2,95
				100		100	14	13					
1365	Quenelles nature	Ready to reheat meal (egg based)	1	1000	5,46	1000	>150	>150	320000	330000	5,51	5,52	5,51
				10000		10000	32	33					
1366	Ravioles au chèvre	Fresh pasta	1	1000	5,20	1000	127	119	127000	130000	5,11	5,11	5,11
				10000		10000	13	19					
3955	Lardons fumés	Sliced smoked bacon	1	100000	7,66	100000	>150	>150	24000000	32000000	7,38	7,51	7,38
				1000000		1000000	24	32					
4963	Saumon fumé	Smoked salmon	1	1000	4,52	1000	21	28	21000	27000	4,32	4,43	4,32
				10000		10000	2	2					
4964	Saumon fumé	Smoked salmon	1	100	4,18	100	125	140	12500	14000	4,08	4,15	4,08
				1000		1000	7	14					

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N° sample	Sample (French name)	Sample	Reference method: ISO 21527			Alternative method: 25°C for 5 days								Type
			Part 1 or 2	Dilution	log (cfu/g) Kept	Dilution	cfu		cfu/g (round number)		log (cfu/g)			
							Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept	
5268	Harengs fumés nature	Smoked herring	2	100	3,92	100	77	79	7700	8100	3,88	3,91	3,88	b
				1000		1000	6	10						b
1348	Sushi saumon	Ready to eat meal (Salmon and rice)	1	100	5,11	100	>150	>150	111000	110000	5,04	5,04	5,04	b
				1000		1000	111	114						b
1349	Maki saumon cru aneth	Ready to eat meal (Salmon and rice)	1	100	4,11	100	113	123	11300	12000	4,08	4,08	4,08	b
				1000		1000	15	13						b
5264	Fumet de poisson	Culinary product (fish)	2	10	2,86	10	34	38	340	400	2,57	2,60	2,57	c
				100		100	7	6						c
492	Nuoc Mam	Nuoc Mam	2	100	4,08	100	92	103	9200	10000	3,96	4,00	3,96	c
				1000		1000	9	12						c
494	Fond de veau	Culinary product (veal)	2	10	3,15	10	125	128	1250	1300	3,08	3,11	3,08	c
				100		100	10	11						c
495	Cœur de bouillon	Culinary product (beef)	2	100	4,77	100	>150	>150	31000	32000	4,49	4,51	4,49	c
				1000		1000	31	32						c
1613	Fond de veau	Culinary product (veal)	2	10	1,78	10	5		50		1,70		1,70	c
				100		100	0							c
1615	Fond de veau	Culinary product (veal)	2	10	1,95	10	5		50		1,70		1,70	c
				100		100	1							c
1616	Fumet de poisson	Culinary product (fish)	2	10	2,56	10	31		310		2,51		2,51	c
				100		100	4							c

3328	Lardons fumés	Smoked pork	1	10	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	a
				100		100	0	0						a
3329	Filets de poulet fumé	Smoked chicken	1	10	1	10	0	1	<10	10	<1,00	1,00	<1,00	a
				100		100	0	0						a
698	Suprême de cabillaud	Ready to reheat meal (cod)	1	10	1,3	100	76	84	7600	8500	3,90	3,93	3,90	a
				100		1000	12	9						a
3960	Filets de poulet	Chicken fillet	1	1000	>6,18	1000	>150	>150	>1500000	>1500000	>6,18	>6,18	>6,18	b
				10000		10000	>150	>150						b
5263	Fond de veau	Culinary product (veal)	2	10	1,70	10	2	4	20	40	1,30	1,60	1,60	c
				100		100	1	0						c

N° sample	Sample (French name)	Sample	Reference method: ISO 21527			Alternative method:							
			25°C for 5 days										
			Part 1 or 2	Dilution	log (cfu/g)	Dilution	cfu		cfu/g (round number)		log (cfu/g)		
					Kept		Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept
493	Viandox	Culinary product (meat)	2	10	1,70	10	1	1	10	10	1,00	1,00	1,00
				100		100	0	0					

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DAIRY PRODUCTS													
N° sample	Sample (French name)	Sample	Reference method: ISO 21527			Alternative method: 25°C for 5 days							
			Part 1 or 2	Dilution	log (cfu/g) Kept	Dilution	cfu		cfu/g (round number)		log (cfu/g)		
							Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept
3324	Emmenthal râpé	Grated cheese	1	100	5,26	100	>150	>150	125000	110000	5,11	5,04	5,11
				1000		1000	125	110					
3435	Mix râpé	Grated cheese	2	100000	6,51	100000	17	30	1700000	2700000	6,28	6,43	6,28
				1000000		1000000	4	0					
3436	Emmenthal râpé	Grated cheese	1	100000	6,32	100000	17	14	1700000	1500000	6,18	6,18	6,18
				1000000		1000000	0	2					
3950	Fromage Liegen fristikgae	Cheese	1	100000	7,67	100000	>150	>150	40000000	34000000	7,60	7,53	7,60
				1000000		1000000	40	34					
3951	Fromage de chèvre	Goat cheese	1	10000	6,46	10000	>150	>150	1500000	1400000	6,18	6,15	6,18
				100000		100000	15	14					
4337	Yaourt nature	Yoghourt	1	100	3,58	100	16	29	1600	2900	3,20	3,46	3,20
				1000		1000	2	3					
4338	Yaourt nature au lait entier	Whole milk yoghourt	1	100	4,00	100	103	104	10300	9700	4,00	3,99	4,00
				1000		1000	11	3					
4340	Yaourt fermier 0%	Yoghourt (0% fat)	1	1000	5,38	1000	155	200	155000	200000	5,20	5,30	5,20
				10000		10000	19	20					
4341	Yaourt fermier au lait entier	Whole milk yoghourt	1	10000	5,91	10000	64	50	640000	480000	5,79	5,68	5,79
				100000		100000	5	3					
4342	Yaourt nature	Yoghourt	1	100000	6,40	100000	24	25	2400000	2500000	6,41	6,40	6,41
				1000000		1000000	5	2					
4343	Yaourt nature	Yoghourt	1	10	2,26	10	5	6	50	60	1,70	1,78	1,70
				100		100	3	0					
4344	Fromage blanc velouté	White cheese	1	10000	5,51	1000	>150	>150	190000	240000	5,28	5,38	5,28
				100000		10000	19	24					
4350	Fromage frais	Fresh cheese	1	1000	5,77	1000	>150	>150	520000	450000	5,72	5,65	5,72
				10000		10000	52	45					
5270	Tiramisu	Tiramisu	2	10	1,95	10	9	7	90	70	1,95	1,85	1,95
				100		100	1	1					
372	Caséinate	Caseinate	2	100	3,04	10	69	83	690	820	2,80	2,91	2,80
				1000		100	0	7					
373	Lait écrémé en poudre	Skimmed milk powder	2	10	2,51	10	6	7	60	70	1,78	1,85	1,78

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N° sample	Sample (French name)	Sample	Reference method: ISO 21527			Alternative method: 25°C for 5 days								Type	
			Part 1 or 2	Dilution	log (cfu/g) Kept	Dilution	cfu		cfu/g (round number)		log (cfu/g)				
							Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept		
				100		~~100~~	~~1~~	~~0~~							c
2650	Poudre de lait entier	Whole milk powder	2	10	2,28	10	12		120		2,08		2,08	c	
				100		~~100~~	~~1~~								c
2651	Poudre de lait écrémé	Skim milk powder	2	10	1,78	10	2		20		1,30		1,30	c	
				100		~~100~~	~~0~~								c
2652	Poudre de lait demi-écrémé	Half skim milk powder	2	10	1,85	10	5		50		1,70		1,70	c	
				100		~~100~~	~~0~~								c
3163	Poudre de lait écrémé	Skim milk powder	2	100000	6,96	100000	81		8100000		6,92		6,92	c	
				1000000		~~1000000~~	~~10~~								c
3164	Poudre de lait demi-écrémé	Half skim milk powder	2	10000	6,00	10000	87		870000		5,95		5,95	c	
				100000		~~100000~~	~~11~~								c

3952	Emmental français râpé	Grated cheese	1	100000	>8,18	100000	>150	>150	>150000000	>150000000	>8,18	>8,18	>8,18	a
				1000000		~~1000000~~	~~>150~~	~~>150~~						a
3953	Parmesan	Parmesan	1	100000	>8,18	100000	>150	>150	>150000000	>150000000	>8,18	>8,18	>8,18	a
				1000000		~~1000000~~	~~>150~~	~~>150~~						a
3700	Beurre	Butter	1	10000	<4,00	10000	0	0	<10000	<10000	<4,00	<4,00	<4,00	b
				100000		~~100000~~	~~0~~	~~0~~						b
4339	Yaourt nature au lait entier	Whole milk yoghourt	1	1000	>6,18	1000	>150	>150	>1500000	>1500000	>6,18	>6,18	>6,18	b
				10000		~~10000~~	~~>150~~	~~>150~~						b

EGG PRODUCTS													
N° sample	Sample (French name)	Sample	Reference method: ISO 21527			Alternative method: 25°C for 5 days							
			Part 1 or 2	Dilution	log (cfu/g) Kept	Dilution	cfu		cfu/g (round		log (cfu/g)		
							Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept
3959	Pâtes fraîches	Fresh pasta	1	10000	6,59	10000	>150	>150	5200000	6000000	6,72	6,78	6,72
				100000		100000	52	60					
2909	Tagliatelles fraîches	Fresh pasta	1	100	3,40	100	37		3700		3,56		3,56
				1000		1000	3						
2910	Tagliatelles aux œufs frais	Fresh pasta	1	100	3,43	100	33		3300		3,48		3,48
				1000		1000	8						
2911	Fettuccini aux œufs frais	Fresh pasta	1	100	3,79	100	59		5900		3,81		3,81
				1000		1000	11						
2912	Spaghetti aux œufs frais	Fresh pasta	1	1000	4,18	1000	15		15000		4,18		4,18
				10000		10000	2						
2913	Tagliatelles aux œufs frais	Fresh pasta	1	1000	4,56	1000	64		64000		4,79		4,79
				10000		10000	4						
1799	Tarte au citron meringuée	Pastry	1	100	2,95	100	7		700		2,85		2,85
				1000		1000	1						
2560	Pâte à crêpe	Pancake mixture	1	100	3,43	100	97		9700		3,97		3,97
				1000		1000	6						
2561	Quenelles natures	Quenelles	1	100	3,98	100	21		2100		3,32		3,32
				1000		1000	2						
2562	Pâte à crêpe	Pancake mixture	1	100	3,26	100	122		12200		4,11		4,11
				1000		1000	18						
2914	Crème aux œufs à la vanille	Egg cream	1	100	3,18	100	23		2300		3,36		3,36
				1000		1000	2						
2915	Flan	Pudding	1	10	2,98	10	134		1340		3,11		3,11
				100		100	13						
2916	Clafoutis à la cerise	Clafoutis	1	100	4,08	100	67		6700		3,83		3,83
				1000		1000	7						
2917	Crème brûlée	Custard	1	100	4,04	100	181		18100		4,26		4,26
				1000		1000	12						
2918	Crème anglaise	Custard	1	1000	4,71	1000	43		43000		4,62		4,62
				10000		10000	3						
370	Poudre de blanc d'œuf	Egg white powder	2	100	3,53	100	25	22	2500	2100	3,40	3,32	3,40

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N° sample	Sample (French name)	Sample	Reference method: ISO 21527			Alternative method: 25°C for 5 days							
			Part 1 or 2	Dilution	log (cfu/g) Kept	Dilution	cfu		cfu/g (round		log (cfu/g)		
							Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept
				1000		~~1000~~	~~3~~	~~1~~					
371	Poudre d'œuf entier	Whole egg powder	2	1000	4,34	100	105	114	10500	~~12000~~	4,04	4,08	4,04
				10000		~~1000~~	~~20~~	~~14~~					
2654	Blanc d'œuf en poudre	Egg white powder	2	10	2,67	10	24		240		2,41		2,41
				100		~~100~~	~~4~~						
2655	Jaune d'œuf en poudre	Egg yolk powder	2	10	2,34	10	16		160		2,20		2,20
				100		~~100~~	~~1~~						
2919	Poudre de jaune d'œuf	Egg yolk powder	2	10000	5,49	10000	26		260000		5,41		5,41
				100000		~~100000~~	~~3~~						
3165	Poudre de jaune d'œuf	Egg yolk powder	2	10	2,41	1000	29		29000		4,48		4,48
				100		~~10000~~	~~4~~						

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3326	Pâtes aux œufs frais	Fresh pasta	1	10	<1,00	10	0	~~0~~	<10	~~<10~~	<1,00	<1,00	<1,00
				100		~~100~~	~~0~~	~~0~~					
3437	Ravioles	Pasta	1	10	>4,18	10	>150	>150	>15000	>15000	>4,18	>4,18	>4,18
				100		~~100~~	~~>150~~	~~>150~~					
1801	Mousse au chocolat	Chocolate mousse	1	10	1,70	10	1		10		1,00		1,00
				100		~~100~~	~~1~~						

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FRUITS, VEGETABLES AND CEREALS													
N° sampl e	Sample (French name)	Sample	Reference method: ISO 21527			Alternative method: 25°C for 5 days							
			Part 1	Dilution	log Kept	Dilution	cfu		cfu/g (round		log (cfu/g)		
							Rep	Rep	Rep 1	Rep 2	Rep	Rep	Kept
4114	Olives noires	Black olives	1	100	5,20	100	>150	>150	325000	341000	5,51	5,53	5,51
				1000		1000	325	341					
4347	Jus d'ananas	Pine apple juice	1	10000	5,74	10000	>150	>150	4200000	4600000	6,62	6,66	6,62
				100000		100000	42	46					
4348	Jus 3 agrumes	Three citrus juice	1	1000000	7,67	1000000	49	46	49000000	44000000	7,67	7,64	7,67
				10000000		10000000	3	2					
4962	Poivrons rouges surgelés	Frozen red peppers	1	10	2,04	10	16	12	160	120	2,20	2,08	2,20
				100		100	1	1					
1352	Carottes râpées	Sliced carrots	1	1000	4,88	1000	68	92	68000	91000	4,81	4,96	4,81
				1000		10000	3	8					
1353	Chou blanc, carottes , céleri	Ready to eat vegetables	1	1000	4,95	1000	59	82	59000	81000	4,77	4,91	4,77
				10000		10000	6	7					
1354	Pousses de soja	Sprouts	1	1000	5,18	1000	156	126	156000	140000	5,20	5,15	5,20
				10000		10000	21	28					
1368	Poivrons rouges	Red peppers	1	10	2,91	10	78	69	780	700	2,90	2,85	2,90
				100		100	10	8					
1370	Purée d'abricot	Apricot purée	1	100000	6,94	100000	64	68	6400000	6700000	6,81	6,83	6,81
				1000000		1000000	8	8					
1405	Mangues en morceaux	Pieces of mango	1	10000	6,08	10000	94	124	940000	1200000	5,96	6,08	5,96
				100000		100000	7	10					
4115	Morilles déshydratées	Dehydrated morels	2	10000	5,69	10000	>150	>150	9400000	9100000	6,97	6,96	6,97
				100000		100000	94	91					
4116	Raisins secs	Dehydrated grapes	2	10	2,15	10	8	5	80	50	1,90	1,70	1,90
				100		100	0	0					
4118	Farine Bio	Flour	2	10	3,18	10	10	31	100	340	1,96	2,53	2,53
				100		100	0	6					
4345	Quinoa	Quinoa	2	10	3,18	10	147	94	1470	1100	3,18	3,04	3,18
				100		100	18	25					
4966	Thé vrac	Tee	2	10	2,04	10	5	7	50	70	1,70	1,85	1,85
				100		100	1	3					
5266	Farine T150	Wheat	2	10	2,83	10	23	37	230	420	2,43	2,62	2,62

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N° sampl e	Sample (French name)	Sample	Reference method: ISO 21527			Alternative method: 25°C for 5 days								Type
			Part 1	Dilution	log Kept	Dilution	cfu		cfu/g (round		log (cfu/g)			
							Rep	Rep	Rep 1	Rep 2	Rep	Rep	Kept	
				100		100	7	9						b
5267	Farine boulangère	Wheat	2	10	2,85	100	8	8	800	730	2,91	2,86	2,91	b
				100		1000	1	0						
5588	Echalotes séchées	Dehydrated echallots	2	10	3,34	10	ND	ND	2300	2000	3,36	3,30	3,36	b
				100		100	23	20						
5589	Oignons risolés séchés	Dehydrated onions	2	10	3,15	10	ND	ND	1900	1300	3,28	3,11	3,28	b
				100		100	19	13						
10	Sauce pesto	Dressing(pesto)	2	1000	5,04	1000	164	171	164000	180000	5,20	5,26	5,20	b
				10000		10000	14	23						
3697	Confiture de fraise	Strawberry jam	2	1000	4,87	1000	39	48	39000	47000	4,60	4,67	4,60	c
				10000		10000	5	4						
3698	Purée de framboise	Raspberry purée	1	10	2,20	10	18	20	180	200	2,28	2,30	2,28	c
				100		100	3	2						
4335	Double concentré de tomates	Tomato concentrate	2	100	5,08	100	>150	>150	88000	100000	4,94	5,00	4,94	c
				1000		1000	88	104						
4336	Miel bio	Honey	2	10	1,78	10	37	32	370	290	2,53	2,46	2,53	c
				100		100	0	0						
4349	Confiture d'abricot	Apricot jam	2	10000	6,04	10000	96	106	960000	1100000	5,99	6,04	5,99	c
				100000		100000	12	12						
4965	Purée de figes	Fog purée	1	10	1,7	10	7	14	70	160	1,85	2,20	1,85	c
				100		100	0	4						
5089	Purée de papaye surgelée	Frozen papaya purée	1	100	3,52	100	33	31	3300	3200	3,52	3,51	3,52	c
				1000		1000	3	4						
5091	Purée de figes violettes	Frozen fig purée	1	10	3,11	10	31	54	310	510	2,49	2,71	2,49	c
				100		100	3	2						

3333	Coulis de framboise	Raspberry coulis	2	10	<1,00	10	4	0	40	<10	1,60	<1,0	1,60	a
				100		100	0	0						a
4120	Jus de tomate	Tomato juice	1	100	>5,18	100	>150	>150	>150000	>150000	>5,1	>5,1	>5,1	a
				1000		1000	>150	>150						a

N° sampl e	Sample (French name)	Sample	Reference method: ISO 21527			Alternative method: 25°C for 5 days							
			Part 1	Dilution	log Kept	Dilution	cfu		cfu/g (round		log (cfu/g)		
							Rep	Rep	Rep 1	Rep 2	Rep	Rep	Kept
4346	Thé glacé pêche blanche	Ice tea	1	10	>4,18	1	/	/	20	<10	1,30	<1,0	1,30
				100		10	2	0					
1350	Rolls aux légumes marinés	Ready to eat meal	1	10	1,00	10	4	3	40	30	1,60	1,48	1,60
				100		100	0	0					
1351	Mélange légumes 4ème	Ready to eat vegetables	1	100	>5,18	100	>150	>150	>150000	>150000	>5,1	>5,1	>5,1
				1000		1000	>150	>150					
1367	Oignons surgelés	Frozen onions	1	10	<1,00	10	7	8	70	80	1,85	1,90	1,90
				100		100	0	0					
1369	Poivrons verts	Green peppers	1	10	1,00	10	1	1	10	10	1,00	1,00	1,00
				100		100	0	0					
3332	Cerises en bocaux	Cherry	2	10	1,00	10	0	0	<10	<10	<1,0	<1,0	<1,0
				100		100	0	0					
5265	Farine de blé	Wheat flour	2	10	2,34	10	0	1	<10	10	<1,0	1,00	<1,0
				100		100	0	0					
5587	Figues boyées et séchées	Ground dehydrated figs	2	10	>4,18	10	>150	>150	>15000	>1500	>4,1	>4,1	>4,1
				100		100	>150	>150					
3699	Purée d'abricot	Apricot purée	1	10	<1,00	10	0	0	<10	<10	<1,0	<1,0	<1,0
				100		100	0	0					
4119	Purée de framboises	Raspberries purée	1	100	>5,18	100	>150	>150	>150000	>150000	>5,1	>5,1	>5,1
				1000		1000	>150	>150					
4351	Mousseline de marrons	Chestnuts purée	1	100	>5,18	100	>150	>150	>150000	>150000	>5,1	>5,1	>5,1
				1000		1000	>150	>150					
5090	Purée d'orange surgelée	Frozen orange purée	1	10	1,48	10	5	1	50	10	1,70	1,00	1,70
				100		100	0	0					

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CHOCOLATE AND BAKERY PRODUCTS													
N° sample	Sample (French name)	Sample	Reference method: ISO 21527			Alternative method: 25°C for 5 days							
			Part 1 or 2	Dilution	log (cfu/g) Kept	Dilution	cfu		cfu/g (round number)		log (cfu/g)		
							Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept
3334	Pain de mie	Bread	2	1000	5,61	1000	>150	>150	640000	520000	5,81	5,72	5,81
				10000		10000	64	52					
3434	Pâte sablée	Pasta	2	100	3,15	100	14	17	1400	1600	3,20	3,20	3,20
				1000		1000	4	1					
3958	Pâte à tarte brisée	Puff pastry	1	10	2,91	10	34	33	340	340	2,56	2,53	2,56
				100		100	6	4					
4113	Pain de mie	Bread	2	1000000	7,56	1000000	16	24	16000000	27000000	7,18	7,43	7,18
				10000000		10000000	1	6					
4117	Crêpe de froment	Pancake	1	100	5,08	100	>150	>150	94000	111000	4,97	5,05	4,97
				1000		1000	94	111					
1800	Baba au rhum	Pastry	1	10	2,72	10	41		410		2,62		2,62
				100		100	5						
1611	Pâte d'amande	Marzipan	2	10	1,78	10	5		50 Ne		1,70		1,70
				100		100	0						
2659	Arachides sucrées	Sweet peanuts	2	10	2,70	10	32		320		2,52		2,52
				100		100	4						
2660	Pâte d'amande	Marzipan	2	100	3,95	100	120		12000		4,08		4,08
				1000		1000	14						
2920	Quatre-quart	Cake	2	100000	6,76	100000	49		4900000		6,68		6,68
				1000000		1000000	4						
2921	Gâteau breton	Cake	2	10000	5,54	10000	21		210000		5,34		5,34
				100000		100000	3						
5085	Crêpes fourrage cacao	Pancakes with cacao	2	10	3,30	10	64	98	640	1100	2,85	3,04	2,85
				100		100	16	23					
5086	Crêpes nature	Pancakes	2	1000	4,20	100	138	18(3)	13800	17000	4,15	4,23	4,15
				10000		1000	14	1(-4)					
5087	Crêpes de froment	Pancakes	1	1000	4,71	1000	45	56	45000	52000	4,65	4,72	4,65
				10000		10000	4	1					
5261	Cacao	Cocoa powder	2	100	4,04	100	22	29	2200	3100	3,40	3,49	3,40
				1000		1000	5	5					
5489	Ganache chocolat noir	Ganache (chocolate)	2	10	1,90	10	ND	ND	1200	200	3,08	2,3	3,08

N° sample	Sample (French name)	Sample	Reference method: ISO 21527			Alternative method: 25°C for 5 days								Type	
			Part 1 or 2	Dilution	log (cfu/g) Kept	Dilution	cfu		cfu/g (round number)		log (cfu/g)				
							Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept		
				100		100	12	2							c
5687	Fourrage chocolat blanc	White chocolate filling	2	10000	7,08	10000	>150	>150	10200000	11000000	7,00	7,04	7,00		c
				100000		100000	102	1110							c
496	Sirop d'érable	Maple syrup	2	10	3,20	10	112	118	1120	1300	3,08	3,11	3,08		c
				100		100	17	28							c
497	Biscuits cuillère	Biscuits	2	1000	4,81	1000	56	62	56000	66000	4,77	4,82	4,77		c
				10000		10000	9	11							c

3325	Eclair à la vanille	Bakery product with	1	10	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	a
				100		100	0	0						a
3330	Pain de mie	Bread	2	10	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	a
				100		100	0	0						a
3331	Pâte à tarte	Puff pastry	1	10	1,60	10	0	0	<10	<10	<1,00	<1,00	<1,00	a
				100		100	0	0						a
3433	Pâte sablée	Pasta	2	1000	3,70	1000	1	1	1000	1000	3,00	3,00	3,00	a
				10000		10000	0	0						a
3695	Mini Gâche	Bread	2	10000	<4,00	10000	0	0	<10000	<10000	<4,00	<4,00	<4,00	a
				100000		100000	0	0						a
3696	Baguette	Bread	1	10000	<4,00	10000	0	0	<10000	<10000	<4,00	<4,00	<4,00	a
				100000		100000	0	0						a
3954	Baguette Saint Pierre	Bread	1	1000	>6,18	1000	>150	>150	>1500000	>1500000	>6,18	>6,18	>6,18	a
				10000		10000	>150	>150						a
3956	Eclair à la vanille	Pastry	1	10000	>7,18	10000	>150	>150	>15000000	>15000000	>7,18	>7,18	>7,18	a
				100000		100000	>150	>150						a
3957	Crêpe	Pancake	1	100	<2,00	100	0	0	<100	<100	<2,00	<2,00	<2,00	a
				1000		1000	0	0						a
5088	Fourré de praline enrobage chocolat au lait	Cocoa based product	2	10	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	b
				100		100	0	0						b
5490	Fourrage pâte d'amande	Marzipan	2	10	1,00	10	ND	ND	ND	ND	ND	ND	ND	b
				100		100	0	0						b
5262	Cacao	Cocoa powder	2	10	1,78	10	2	2	20	20	1,30	1,30	1,30	c
				100		100	0	0						c

N° sample	Sample (French name)	Sample	Reference method: ISO 21527			Alternative method:								Type		
			Part 1 or 2	Dilution	log (cfu/g) Kept	25°C for 5 days										
						Dilution	cfu		cfu/g (round number)		log (cfu/g)					
5491	Fourrage café	Ganache(coffee)	2	10	1,00	~~10~~	~~ND~~	~~ND~~	ND	~~ND~~	ND	ND	ND	c		
				100		100	0	0								
5492	Fourrage passion	Ganache (passion fruit)	2	10	1,60	~~10~~	~~ND~~	~~ND~~	ND	~~ND~~	ND	ND	ND	c		
				100		100	0	0								

FEED STUFFS													
N° sample	Sample (French name)	Sample	Reference method: ISO 21527			Alternative method: 25°C for 5 days							
			Part 1 or 2	Dilution	log (cfu/g) Kept	Dilution	cfu		cfu/g (round)		log (cfu/g)		
							Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept
4967	Flocons de blé	Wheat flakes	2	10	3,15	10	104	120	1040	1300	3,04	3,11	3,04
				100		100	15	20					
4968	Blé	Wheat	2	10	1,78	10	24	7	240	70	2,34	1,85	2,34
				100		100	0	1					
4969	Aliment pour pondeuses	Feed stuff(hen)	2	100	3,30	100	41	ND	4100	ND	3,63	ND	3,63
				1000		1000	6	4					
5865	Aliment pour poules pondeuses	Feed for hens	2	10	2,81	10	ND	ND	1400	1000	3,15	3,00	3,15
				100		100	14	10					
1612	Orge	Barley	2	10	2,34	10	37		370		2,58		2,58
				100		100	5						
5260	Croquettes chaton	Kitten pellets	2	100	4,83	100	>150	>150	40000	23000	4,60	4,36	4,60
				1000		1000	40	23					
633	Complément alimentaire pour chien	Feed supplement for dog	2	10	3,08	10	119	101	1190	990	3,08	3,00	3,08
				100		100	12	8					
634	Complément alimentaire pour chien	Feed supplement for dog	2	100	3,72	100	81	60	8100	6500	3,91	3,81	3,91
				1000		1000	9	12					
635	Complément alimentaire pour chien	Feed supplement for dog	2	100	3,49	100	35	46	3500	4400	3,53	3,64	3,53
				1000		1000	2	2					
2922	Croquettes pour chat (poulet/canard/légumes)	Pellets for cat (poultry)	2	10000	5,56	10000	33		330000		5,56		5,56
				100000		100000	7						
8	Saucisson pour chien	Sausage for dog	1	100	4,73	100	>150	>150	49000	53000	4,69	4,72	4,69
				1000		1000	49	53					
9	Saucisson pour chien	Sausage for dog	1	10	4,18	10	>150	>150	12300	12000	4,08	4,08	4,08
				100		100	123	118					
631	Aliment complet pour chat(bœuf ,carotte)	Feed for cat (Beef, carrots)	1	10	2,97	10	58	53	580	560	2,75	2,75	2,75
				100		100	3	9					
632	Aliment complet pour chat (veau, poivron)	Feed for cat (veal, pepper)	1	10	3,04	10	113	105	1130	1000	3,04	3,00	3,04
				100		100	10	9					
2152	Pâté pour chat	Pâté for cat	1	100000	6,93	100000	56		5600000		6,74		6,74
				1000000		1000000	5						
2153	Pâté pour chat	Pâté for cat	1	100000	6,88	100000	41		4100000		6,59		6,59
				1000000		1000000	2						
2154	Pâté pour chat	Pâté for cat	1	100000	6,32	100000	20		2000000		6,32		6,32
				1000000		1000000	3						

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N° sample	Sample (French name)	Sample	Reference method: ISO 21527			Alternative method: 25°C for 5 days								Type
			Part 1 or 2	Dilution	log (cfu/g) Kept	Dilution	cfu		cfu/g (round		log (cfu/g)			
							Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept	
2155	Pâté pour chien	Pâté for dog	1	1000	4,76	1000	34		34000		4,56		4,56	c
				10000			10000	6						4,56

5866	Croquettes pour chat	Pellets for cats	2	10	1,85	10	3	4	30	40	1,48	1,6	1,6	b b
				100		100	1	1						
1614	Croquettes pour chat	Pallets for cat	2	10	1,48	10	2		20		1,3		1,3	b b
				100		100	0							
7	Saucisson pour chien	Sausage for dog	1	10	>4,18	10	>150	>150	>15000	>15000	>4,18	>4,18	>4,18	c c
				100		100	>150	>150						

PRODUCTION ENVIRONMENTAL SAMPLES													
N° sample	Sample (French name)	Sample	Reference method: ISO 21527			Alternative method: 25°C for 5 days							
			Part 1 or 2	Dilution	log (cfu/g) Kept	Dilution	cfu		cfu/g (round)		log (cfu/g)		
							Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept
5485	Lingette table préparation madeleines	Wipe	2	10	3,00	10	45	47	450	480	2,72	2,68	2,72
				100		100	13	6					
5486	Lingette environnement atelier pâtisserie	Wipe	2	10	3,76	10	>150	>150	5100	3600	3,71	3,56	3,71
				100		100	51	36					
5488	Lingette environnement atelier pâtisserie	Wipe	2	10	3,08	10	60	67	600	660	2,81	2,82	2,81
				100		100	11	6					
3166	Lingette (atelier pâtisserie)	Wipe (Bakery industry)	2	100000	7,08	100000	93		9300000		6,98		6,98
				1000000		1000000	11						
3167	Lingette (atelier pâtisserie)	Wipe (Bakery industry)	2	1000	4,91	1000	59		59000		4,78		4,78
				10000		10000	7						
230	Poussières environnement laitier	Dusts (Dairy industry)	2	100	3,99	100	59	55	5900	5600	3,81	3,75	3,81
				1000		1000	12	7					
231	Poussières environnement laitier	Dusts (Dairy industry)	2	10000	5,71	10000	56	44	560000	440000	5,74	5,64	5,74
				100000		100000	4	4					
232	Poussières environnement laitier	Dusts (Dairy industry)	2	100000	6,32	100000	19	20	1900000	2200000	6,28	6,34	6,28
				1000000		1000000	2	4					
234	Poussières environnement industrie du chocolat	Dusts (chocolate	2	10	3,15	10	38	45	380	520	2,69	2,72	2,69
				100		100	16	12					
3169	Déchets (atelier pâtisserie)	Waste (Bakery industry)	2	10000	5,98	10000	100		1000000		5,98		5,98
				100000		100000	5						
3170	Déchets (atelier pâtisserie)	Waste (Bakery industry)	2	10	2,04	10	6		60		1,78		1,78
				100		100	1						
636	Eau de process foisonneuse	Process water	1	1	1,11	1	5	11	5	10	0,70	1,00	1,00
				10		10	2	0					
637	Eau de rinçage bac de stockage viande crue	Rinsing water	1	1	2,28	10	164	170	1640	1600	3,18	3,20	3,18
				10		100	2	6					
638	Eau de process stéphan (fromage de chèvre)	Process water	1	10	2,46	10	35	32	350	350	2,56	2,54	2,56
				100		100	4	6					
639	Eau de rinçage fabrication béchamel	Rinsing water	1	100	2,96	100	15	11	1500	1200	3,20	3,08	3,20
				1000		1000	3	2					
1371	Eau de process	Process water	1	1000	5,99	1000	>150	>150	1030000	960000	6,00	5,98	6,00
				10000		10000	103	96					

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N° sample	Sample (French name)	Sample	Reference method: ISO 21527			Alternative method: 25°C for 5 days							
			Part 1 or 2	Dilution	log (cfu/g)	Dilution	cfu		cfu/g (round)		log (cfu/g)		
					Kept		Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept
5487	Lingette environnement atelier pâtisserie	Wipe	2	10	4,26	10	>150	>150	15100	13000	4,18	4,11	4,18
				100		100	151	126					
5867	Ecouvillon (industrie boulangerie)	Swab (Bakery industry)	2	100	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18
				1000		1000	>150	>150					
5868	Ecouvillon (industrie boulangerie)	Swab (Bakery industry)	2	100	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18
				1000		1000	>150	>150					
5869	Ecouvillon (industrie boulangerie)	Swab (Bakery industry)	2	100	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18
				1000		1000	>150	>150					
5870	Chiffonnette plaque à pain (industrie boulangerie)	Wipe (Bakery industry)	2	100	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18
				1000		1000	>150	>150					
5871	Chiffonnette porte relevante (industrie boulangerie)	Wipe (Bakery industry)	2	100	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18
				1000		1000	>150	>150					
5872	Chiffonnette joint banquette local batteur (industrie)	Wipe (Bakery industry)	2	100	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18
				1000		1000	>150	>150					
5873	Chiffonnette flexible batteur(industrie boulangerie)	Wipe (Bakery industry)	2	100	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18
				1000		1000	>150	>150					
3168	Lingette (atelier pâtisserie)	Wipe (Bakery industry)	2	10	<1,00	10	1		10		1,00		1,00
				100		100	0						
233	Poussières environnement laitier	Dusts (Dairy industry)	2	1000	4,79	1000	ND	ND	ND	30000	ND	4,48	4,48
				10000		10000	ND	3					
640	Eau de process pompe homogénéisateur	Process water	1	1	0,48	1	15	10	15	9	1,15	0,95	1,15
				10		10	0	0					
641	Eau de rinçage robot coupe	Rinsing water	1	1	1,40	10	>150	>150	>15000	>15000	>4,18	>4,18	>4,18
				10		100	>150	>150					

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Appendix J: relative accuracy - raw results at 28°C

MEAT AND FISH PRODUCTS																					Type	
N° sampl e	Sample (french name)	Sample	Reference method: ISO	Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate																		
				28°C for 60h									28°C for 72h									
				Part 1 or 2	log Kept	Dilution	cfu numerated		cfu/g (round		log (cfu/g)			Dilution	cfu		cfu/g (round		log (cfu/g)			
							Rep 1	Rep 2	Rep 1	Rep 2	Rep	Rep	Kept		Rep	Rep	Rep 1	Rep 2	Rep	Rep		Kept
3327	Allumettes de bacon	Bacon	1	2,36	10 100	6 0	15 1	60 /	150 /	1,78 /	2,18 /	1,78 /	10 100	13 2	22 2	130 /	220 /	2,15 /	2,34 /	2,15 /	a	
4333	Dés de jambon	Ham cubes	1	1,7	10 100	4 0	3 0	40 /	30 /	1,60 /	1,48 /	1,60 /	10 100	4 0	4 0	40 /	40 /	1,60 /	1,60 /	1,60 /	a	
4334	Dés de poulet	Poultry cubes	1	3,18	10 100	82 4	84 2	820 /	780 /	2,89 /	2,89 /	2,89 /	10 100	86 4	84 2	860 /	780 /	2,91 /	2,89 /	2,91 /	a	
5269	Dés de jambon	Ham cubes	1	6,84	100000 1000000	84 6	75 9	8400000 /	7600000 /	6,91 /	6,88 /	6,91 /	100000 1000000	86 8	76 11	8600000 /	7900000 /	6,92 /	6,90 /	6,92 /	a	
699	Pâté en croûte	Ready to eat meal (Pâté)	1	4,11	100 1000	113 10	98 14	11300 /	10000 /	4,04 /	4,00 /	4,04 /	100 1000	113 10	98 14	11300 /	10000 /	4,04 /	4,00 /	4,04 /	a	
700	Terrine de tête persillée	Delicatessen	1	4,66	1000 10000	49 5	50 1	49000 /	46000 /	4,69 /	4,66 /	4,69 /	1000 10000	49 5	50 1	49000 /	46000 /	4,69 /	4,66 /	4,69 /	a	
701	Terrine de noix de Saint	Scallops terrine	1	3,64	100 1000	36 5	34 5	3600 /	3500 /	3,57 /	3,54 /	3,57 /	100 1000	36 5	24 3	3600 /	2500 /	3,57 /	3,40 /	3,57 /	a	
702	Terrine de saumon	Salmon terrine	1	3,92	100 1000	63 13	49 4	6300 /	4800 /	3,84 /	3,68 /	3,84 /	100 1000	63 13	49 5	6300 /	4900 /	3,84 /	3,69 /	3,84 /	a	
1355	Salade pâtes , poulet crudités	Deli salad(Chicken,	1	5,08	100 1000	>150 22	>150 22	22000 /	22000 /	4,34 /	4,34 /	4,34 /	100 1000	>150 22	>150 22	22000 /	22000 /	4,34 /	4,34 /	4,34 /	a	
1356	Salade surimi, carottes thon	Deli salad(surimi,	1	4,43	100 1000	73 10	80 6	7300 /	7800 /	3,88 /	3,89 /	3,88 /	100 1000	73 10	80 6	7300 /	7800 /	3,88 /	3,89 /	3,88 /	a	
1357	Salade poulet, parmesan,	Deli salad(Chicken,	1	2,89	10 100	9 4	8 0	90 /	80 /	1,95 /	1,90 /	1,95 /	10 100	9 4	8 0	90 /	80 /	1,95 /	1,90 /	1,95 /	a	
1366	Ravioles au chèvre	Fresh pasta	1	5,20	100 1000	90 16	102 11	9000 /	10000 /	3,98 /	4,00 /	3,98 /	100 1000	93 17	107 12	9300 /	11000 /	4,00 /	4,04 /	4,00 /	a	
3955	Lardons fumés	Sliced smoked bacon	1	7,66	100000 1000000	188 12	/ 6	18800000 /	6000000 /	7,08 /	6,78 /	7,08 /	100000 1000000	>150 18	>150 12	18000000 /	12000000 /	7,26 /	7,08 /	7,26 /	b	
4963	Saumon fumé	Smoked salmon	1	4,52	1000 10000	11 1	16 0	11000 /	15000 /	4,04 /	4,18 /	4,04 /	1000 10000	21 2	24 3	21000 /	25000 /	4,32 /	4,40 /	4,32 /	b	
4964	Saumon fumé	Smoked salmon	1	4,18	100 1000	41 2	58 5	4100 /	5700 /	3,59 /	3,76 /	3,59 /	100 1000	73 8	95 11	7300 /	9600 /	3,87 /	3,98 /	3,87 /	b	
5268	Harengs fumés nature	Smoked herring	2	3,92	100 1000	45 5	57 3	4500 /	5500 /	3,65 /	3,74 /	3,65 /	100 1000	54 8	75 7	5400 /	7500 /	3,75 /	3,88 /	3,75 /	b	
1348	Sushi saumon	Ready to eat meal (Salmon and rice)	1	5,11	100 1000	>150 66	>150 61	66000 /	61000 /	4,82 /	4,79 /	4,82 /	100 1000	>150 85	>150 82	85000 /	82000 /	4,93 /	4,91 /	4,93 /	b	
1349	Maki saumon cru aneth	Ready to eat meal (Salmon and rice)	1	4,11	10 100	143 9	125 10	1430 /	1200 /	3,15 /	3,08 /	3,15 /	10 100	147 20	130 10	1470 /	1300 /	3,18 /	3,11 /	3,18 /	b	
5264	Fumet de poisson	Culinary product (fish)	2	2,86	10 100	12 0	13 1	120 /	130 /	2,04 /	2,11 /	2,04 /	10 100	20 1	15 2	200 /	160 /	2,28 /	2,20 /	2,28 /	c	
494	Fond de veau	Culinary product (veal)	2	3,15	10	109	110	1090	1100	3,04	3,04	3,04	10	110	117	1100	1200	3,04	3,08	3,04	c	

N° sampl e	Sample (french name)	Sample	Reference method: ISO		Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate																	Type		
					28°C for 60h									28°C for 72h										
			Part 1 or 2	log Kept	Dilution	cfu numerated		cfu/g (round		log (cfu/g)			Dilution	cfu		cfu/g (round		log (cfu/g)						
						Rep 1	Rep 2	Rep 1	Rep 2	Rep	Rep	Kept		Rep	Rep	Rep 1	Rep 2	Rep	Rep	Kept				
			2		~~100~~	~~7~~	~~9~~							~~100~~	~~7~~	~~10~~								c
1613	Fond de veau	Culinary product (veal)	2	1,78	10	7		70		1,85		1,85	10	7		70		1,85		1,85				c
					~~100~~	~~1~~							~~100~~	~~1~~										c
1615	Fond de veau	Culinary product (veal)	2	1,95	10	6		60		1,78		1,78	10	6		60		1,78		1,78				c
					~~100~~	~~0~~							~~100~~	~~0~~										c
1616	Fumet de poisson	Culinary product (fish)	2	2,56	10	28		280		2,48		2,48	10	28		280		2,48		2,48				c
					~~100~~	~~5~~							~~100~~	~~5~~										c

3328	Lardons fumés	Smoked pork	1	<1,00		10	0	0	<10	<10	<1,0	<1,0	<1,0	10	1	0	10	<10	1,00	<1,0	1,00		a
						100	0	0						100	0	0							a
3329	Filets de poulet fumé	Smoked chicken	1	1,00		10	0	0	<10	<10	<1,0	<1,0	<1,0	10	0	0	<10	<10	<1,0	<1,0	<1,0		a
						100	0	0						100	0	0							a
698	Suprême de cabillaud	Ready to reheat meal (cod)	1	1,30		10	Petrifilm test blue		1100	1200	3,04	3,08	3,04	100	14	22	1400	2200	3,15	3,34	3,15		a
						100	11	12						1000	1	2							a
1365	Quenelles nature	Ready to reheat meal (egg based)	1	5,34		10	2	7	20	70	1,30	1,85	1,85	100	ND	ND	ND	ND	ND	ND	ND		a
						100	2	2						1000	0	0							a
3960	Filets de poulet	Chicken fillet	1	>6,18		1000	>150	>150	>1500000	>150000	>6,1	>6,1	>6,1	1000	>150	>150	>150000	>150000	>6,1	>6,1	>6,1		b
						10000	>150	>150						10000	>150	>150							b
5263	Fond de veau	Culinary product (veal)	2	<1,00		10	0	0	<10	<10	<1,0	<1,0	<1,0	10	1	0	10	<10	1,00	<1,0	1,00		c
						100	0	0						100	2	0							c
492	Nuoc Mam	Nuoc Mam	2	4,08		100	0	0	<100	<100	<2,0	<2,0	<2,0	100	1	0	100	<100	2,00	<2,0	2,00		c
						1000	0	0						1000	0	0							c
493	Viandox	Culinary product (meat)	2	1,70		10	2	4	20	40	1,30	1,6	1,6	10	2	4	20	40	1,30	1,60	1,60		c
						100	0	0						100	0	0							c
495	Cœur de bouillon	Culinary product (beef)	2	4,77		10	ucolonies	ucolonies	ND	ND	ND	ND	ND	100	>150	>150	18000	23000	4,26	4,36	4,26		c
						100	0	0						1000	18	23							c

DAIRY PRODUCTS																					
N° sampl e	Sample (french name)	Sample	Reference method: ISO		Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate																
					28°C for 60h								28°C for 72h								
			Part 1 or 2	log (cfu/g) Kept	Dilution	cfu numerated		cfu/g (round)		log (cfu/g)			Dilution	cfu numerated		cfu/g (round)		log (cfu/g)			
						Rep 1	Rep	Rep 1	Rep 2	Rep 1	Rep	Kept		Rep 1	Rep	Rep 1	Rep 2	Rep 1	Rep	Kept	
3324	Emmenthal râpé	Grated cheese	1	5,26	100	>150	>150	71000	71000	4,85	4,85	4,85	100	>150	>150	77000	75000	4,89	4,88	4,89	Type a
3435	Mix râpé	Grated cheese	2	6,51	10000	93	83	930000	820000	5,98	5,91	5,98	10000	123	116	1230000	1100000	6,08	6,04	6,08	a
					1000000	11	7						1000000	13	7					a	
3436	Emmenthal râpé	Grated cheese	1	6,32	10000	120	129	1200000	1300000	6,11	6,11	6,11	10000	123	136	1230000	1400000	6,11	6,15	6,11	a
					1000000	18	18						1000000	18	18					a	
3950	Fromage Liegen fristikgae	Cheese	1	7,67	1000000	>150	>150	36000000	53000000	7,56	7,72	7,56	1000000	>150	>150	37000000	53000000	7,57	7,72	7,57	a
					10000000	36	53						10000000	37	53					a	
3951	Fromage de chèvre	Goat cheese	1	6,46	10000	>150	>150	2400000	1900000	6,38	6,28	6,38	10000	>150	>150	2500000	2000000	6,40	6,30	6,40	a
					1000000	24	19						1000000	25	20					a	
4337	Yaourt nature	Yoghourt	1	3,58	100	18	21	1800	2200	3,23	3,34	3,23	100	19	23	1900	2400	3,26	3,38	3,26	b
					1000	1	3						1000	1	3					b	
4338	Yaourt nature au lait entier	Whole milk yoghourt	1	4,00	100	81	103	8100	9700	3,92	3,99	3,92	100	84	104	8400	9900	3,93	4,00	3,93	b
					1000	10	4						1000	10	5					b	
4340	Yaourt fermier 0%	Yoghurt(0% fat)	1	5,38	1000	135	196	135000	180000	5,15	5,26	5,15	1000	135	197	135000	180000	5,15	5,26	5,15	b
					100000	23	18						100000	23	18					b	
4341	Yaourt fermier au lait entier	Whole milk yoghourt	1	5,91	10000	60	39	600000	390000	5,76	5,59	5,76	10000	60	39	600000	390000	5,76	5,59	5,76	b
					1000000	4	4						1000000	4	4					b	
4342	Yaourt nature	Yoghourt	1	6,40	100000	21	25	2100000	2500000	6,34	6,40	6,34	100000	24	27	2400000	2800000	6,40	6,45	6,40	b
					1000000	3	3						1000000	3	4					b	
4343	Yaourt nature	Yoghourt	1	2,26	10	12	8	120	80	2,15	1,90	2,15	10	12	10	120	100	2,18	2,00	2,18	b
					100	3	1						100	4	1					b	
4344	Fromage blanc velouté	White cheese	1	5,51	1000	113	62	113000	670000	5,04	5,83	5,04	1000	116	90	116000	94000	5,04	4,97	5,04	b
					10000	7	12						10000	9	13					b	
4350	Fromage frais	Fresh cheese	1	5,77	1000	>150	>150	550000	430000	5,74	5,63	5,74	1000	>150	>150	550000	430000	5,74	5,63	5,74	b
					10000	55	43						10000	55	43					b	
5270	Tiramisu	Tiramisu	2	1,95	10	6	8	60	80	1,78	1,9	1,78	10	6	8	60	80	1,78	1,90	1,78	b
					100	0	2						100	0	2					b	
372	Caséinate	Caseinate	2	3,04	10	23	26	230	260	2,43	2,41	2,43	10	23	26	230	270	2,48	2,43	2,48	c
					100	7	3						100	10	4					c	
373	Lait écrémé en poudre	Skimmed milk	2	2,53	10	5	2	50	50	1,30	1,70	1,70	10	7	6	70	60	1,85	1,78	1,78	c
					100	1	0						100	2	2					c	
2650	Poudre de lait entier	Whole milk powder	2	2,28	10	4		40		1,60		1,60	10	4		40		1,60		1,60	c
					100	0							100	0						c	
2652	Poudre de lait demi-	Half skim milk	2	1,85	10	5		50		1,70		1,70	10	5		50		1,70		1,70	c
					100	0							100	0						c	
3163	Poudre de lait écrémé	Skim milk powder	2	6,96	100000	74		7400000		6,85		6,85	100000	74		7400000		6,85		6,85	c
					1000000	4							1000000	4						c	
3164	Poudre de lait demi-	Half skim milk	2	6,00	10000	91		910000		5,95		5,95	10000	92		920000		5,96		5,96	c
					100000	8							100000	8						c	

N° sampl e	Sample (french name)	Sample	Reference method: ISO		Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate																Type
					28°C for 60h									28°C for 72h							
			Part 1 or 2	log (cfu/g)	Dilution	cfu numerated		cfu/g (round		log (cfu/g)			Dilution	cfu numerated		cfu/g (round		log (cfu/g)			
				Kept		Rep 1	Rep	Rep 1	Rep 2	Rep 1	Rep	Kept		Rep 1	Rep	Rep 1	Rep 2	Rep 1	Rep	Kept	
3952	Emmental français râpé	Grated cheese	1	>8,18	100000	>150	>150	>15000000	>15000000	>8,18	>8,1	>8,1	100000	>150	>150	>15000000	>15000000	>8,18	>8,1	>8,1	a
3953	Parmesan	Parmesan	1	>8,18	1000000	>150	>150	>15000000	>15000000	>8,18	>8,1	>8,1	1000000	>150	>150	>15000000	>15000000	>8,18	>8,1	>8,1	a
3700	Beurre	Butter	1	<4,00	100000	0	0	<10000	<10000	<4,00	<4,0	<4,0	100000	0	0	<10000	<10000	<4,00	<4,0	<4,0	a
4339	Yaourt nature au lait entier	Whole milk yoghourt	1	>6,18	1000	>150	>150	>1500000	>1500000	>6,18	>6,1	>6,1	1000	>150	>150	>1500000	>1500000	>6,18	>6,1	>6,1	b
2651	Poudre de lait écrémé	Skim milk powder	2	1,78	10	3		30		1,48		1,48	10	3		30		1,48		1,48	b
					100	0							100	0							c

EGG PRODUCTS																				
N° sampl e	Sample (french name)	Sample	Reference method: ISO		Alternative method: NEOGEN Petrifilm apid Yeast and Mold count plate															
					28°C for 60h								28°C for 72h							
			Part 1 or 2	log Kept	Dilutio n	cfu		cfu/g (round		log			Dilutio n	cfu		cfu/g (round		log (cfu/g)		
						Rep	Rep	Rep 1	Rep 2	Rep 1	Rep	Kept		Rep	Rep	Rep 1	Rep 2	Rep	Rep	Kept
3959	Pâtes fraîches	Fresh pasta	1	6,59	10000 100000	>150 50	>150 64	5000000 6400000		6,70	6,81	6,70	10000 100000	>150 57	>150 64	5700000 6400000		6,76	6,81	6,76
2909	Tagliatelles fraîches	Fresh pasta	1	3,40	100 1000	39 8		3900		3,61		3,61	100 1000	39 8		3900		3,61		3,61
2910	Tagliatelles aux œufs frais	Fresh pasta	1	3,43	100 1000	23 5		2300		3,40		3,40	100 1000	24 5		2400		3,41		3,41
2911	Fettuccini aux œufs frais	Fresh pasta	1	3,79	100 1000	55 5		5500		3,74		3,74	100 1000	56 5		5600		3,74		3,74
2912	Spaghetti aux œufs frais	Fresh pasta	1	4,18	1000 10000	11 8		11000		4,18		4,18	1000 10000	11 8		11000		4,18		4,18
2913	Tagliatelles aux œufs frais	Fresh pasta	1	4,56	1000 10000	58 7		58000		4,77		4,77	1000 10000	58 7		58000		4,77		4,77
1799	Tarte au citron	Pastry	1	2,95	100 1000	7 1		700		2,85		2,85	100 1000	7 1		700		2,85		2,85
2560	Pâte à crêpe	Pancake mixture	1	3,43	100 1000	81 8		8100		3,91		3,91	100 1000	81 8		8100		3,91		3,91
2562	Pâte à crêpe	Pancake mixture	1	3,26	100 1000	59 8		5900		3,79		3,79	100 1000	59 8		5900		3,79		3,79
2914	Crème aux œufs à la vanille	Egg cream	1	3,18	10 100	80 8		800		2,90		2,90	10 100	96 14		960		3,00		3,00
2915	Flan	Pudding	1	2,98	10 100	31 3		310		2,49		2,49	10 100	59 5		590		2,76		2,76
2916	Clafoutis à la cerise	Clafoutis	1	4,08	100 1000	71 5		7100		3,84		3,84	100 1000	71 5		7100		3,84		3,84
2917	Crème brûlée	Crème brûlée	1	4,04	100 1000	168 10		16800		4,20		4,20	100 1000	168 10		16800		4,20		4,20
2918	Crème anglaise	Custard	1	4,71	1000 10000	44 8		44000		4,60		4,60	1000 10000	44 8		44000		4,60		4,60

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N° sampl e	Sample (french name)	Sample	Reference method: ISO	Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate																	Type
				28°C for 60h									28°C for 72h								
				Part 1 or 2	log Kept	Dilutio n	cfu		cfu/g (round		log			Dilutio n	cfu		cfu/g (round		log (cfu/g)		
						Rep	Rep	Rep 1	Rep 2	Rep 1	Rep	Kept		Rep	Rep	Rep 1	Rep 2	Rep	Rep	Kept	
370	Poudre de blanc d'œuf	Egg white powder	2	3,53	100	17	21	1700	2100	3,18	3,32	3,18	100	19	23	1900	2300	3,26	3,36	3,26	c
					1000	0	2					1000	1	2							
371	Poudre d'œuf entier	Whole egg	2	4,34	100	102	111	10200	12000	3,99	4,08	3,99	100	103	111	10300	12000	4,00	4,08	4,00	c
					1000	0	16					1000	0	16							
2655	Jaune d'œuf en poudre	Egg yolk powder	2	2,34	10	14		140		2,11		2,11	10	14		140		2,11		2,11	c
					100	0					100	0									
2919	Poudre de jaune d'œuf	Egg yolk powder	2	5,49	1000	142		142000		5,11		5,11	1000	142		142000		5,15		5,15	c
					10000	5					10000	8									
3165	Poudre de jaune d'œuf	Egg yolk powder	2	2,41	1000	26		26000		4,40		4,40	1000	26		26000		4,40		4,40	c
					10000	2					10000	2									

3326	Pâtes aux œufs frais	Fresh pasta	1	<1,00	10	0	0		<10	<10	<1,00	<1,0	<1,0	10	0	0	<10	<10	<1,0	<1,0	<1,0	a
					100	0	0							100	0	0						a
3437	Ravioles	Pasta	1	>4,18	10	>150	>150		>15000	>15000	>4,18	>4,1	>4,1	10	>150	>150	>15000	>15000	>4,1	>4,1	>4,1	a
					100	>150	>150							100	>150	>150						a
1801	Mousse au chocolat	Chocolate	1	1,70	10	0			<10		<1,00		<1,0	10	0		<10		<1,0		<1,0	b
					100	0								100	0							b
2561	Quenelles nature	Quenelles	1	3,98	100	0			<10		<1,00		<1,0	100	0		<10		<1,0		<1,0	b
					1000	0								1000	0							b
2654	Blanc d'œuf en poudre	Egg white powder	2	2,67	10	2			20		1,3		1,3	10	2		20		1,3		1,3	c
					100	0								100	0							c

FRUITS, VEGETABLES AND CEREALS																				
N° sampl e	Sample (french name)	Sample	Reference method: ISO		Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate															
					28°C for 60h								28°C for 72h							
			Part 1 or 2	log Kept	Dilution	cfu		cfu/g (round		log (cfu/g)		Dilution	cfu numerated		cfu/g (round		log (cfu/g)			
						Rep	Rep	Rep 1	Rep 2	Rep	Rep		Kept	Rep 1	Rep 2	Rep 1	Rep 2	Rep	Rep	Kept
4114	Olives noires	Black olives	1	5,20	~~10~~	~~>150~~	~~>150~~	3800	~~3100~~	3,58	3,49	3,58	~~100~~	~~>150~~	~~>150~~	40000	~~34000~~	4,60	4,53	4,60
4348	Jus 3 agrumes	Three citrus juice	1	7,67	1000000	42	31	42000000	~~32000000~~	7,61	7,51	7,61	1000000	46	35	46000000	~~35000000~~	7,65	7,54	7,65
					~~10000000~~	~~3~~	~~4~~				~~10000000~~	~~3~~	~~4~~							
					10	13	15	130	~~120~~	1,96	2,08	1,96	10	12	16	120	~~150~~	2,04	2,18	2,04
1352	Carottes râpées	Sliced carrots	1	4,88	1000	11	16	11000	~~16000~~	4,08	4,20	4,08	1000	11	16	11000	~~16000~~	4,08	4,20	4,08
					~~10000~~	~~2~~	~~2~~				~~10000~~	~~2~~	~~2~~							
					1000	34	35	34000	~~35000~~	4,52	4,54	4,52	1000	34	35	34000	~~35000~~	4,52	4,54	4,52
1353	Chou blanc, carottes , céleri	Ready to eat	1	4,95	~~10000~~	~~2~~	~~3~~					~~10000~~	~~2~~	~~3~~						
					1000	62	53	62000	~~52000~~	4,78	4,72	4,78	1000	62	53	62000	~~52000~~	4,78	4,72	4,78
					~~10000~~	~~4~~	~~4~~				~~10000~~	~~4~~	~~4~~							
1368	Poivrons rouges	Red peppers	1	2,91	10	75	89	750	~~870~~	2,89	2,94	2,89	10	75	89	750	~~870~~	2,90	2,94	2,90
					~~100~~	~~11~~	~~7~~				~~100~~	~~13~~	~~7~~							
					100000	60	74	6000000	~~7300000~~	6,81	6,86	6,81	100000	68	74	6800000	~~7300000~~	6,85	6,86	6,85
1405	Mangues en morceaux	Pieces of mango	1	6,08	~~1000000~~	~~10~~	~~6~~					~~1000000~~	~~10~~	~~6~~						
					10000	106	113	1060000	~~1100000~~	6,00	6,04	6,00	10000	106	113	1060000	~~1100000~~	6,00	6,04	6,00
					~~100000~~	~~9~~	~~9~~				~~100000~~	~~9~~	~~9~~							
4115	Morilles déshydratées	Dehydrated morels	2	5,69	10000	>150	>150	6600000	~~7500000~~	6,82	6,88	6,82	10000	>150	>150	8000000	~~9900000~~	6,90	7,00	6,90
					~~100000~~	~~66~~	~~75~~				~~100000~~	~~80~~	~~99~~							
					10	10	10	100	~~100~~	2,00	2,00	2,00	10	11	11	110	~~110~~	2,04	2,04	2,04
4345	Quinoa	Quinoa	2	3,18	~~100~~	~~1~~	~~0~~					~~100~~	~~1~~	~~1~~						
					10	25	54	250	~~560~~	2,43	2,75	2,43	10	25	55	250	~~570~~	2,45	2,76	2,45
					~~100~~	~~5~~	~~8~~				~~100~~	~~6~~	~~8~~							
4966	Thé vrac	Tee	2	1,90	10	6	12	60	~~120~~	1,78	2,08	1,78	10	7	12	70	~~110~~	1,85	2,04	1,85
					~~100~~	~~0~~	~~1~~				~~100~~	~~0~~	~~0~~							
					10	4	1	40	~~10~~	1,60	1,00	1,60	10	11	3	110	~~30~~	2,00	1,48	2,00
5266	Farine T150	Wheat	2	2,66	~~100~~	~~0~~	~~0~~					~~100~~	~~0~~	~~0~~						
					10	25	26	250	~~300~~	2,40	2,48	2,40	10	29	29	290	~~330~~	2,45	2,52	2,45
					~~100~~	~~2~~	~~7~~				~~100~~	~~2~~	~~7~~							
5267	Farine boulangère	Wheat	2	2,85	10	14	17	140	~~180~~	2,15	2,26	2,15	10	39	27	390	~~280~~	2,60	2,45	2,60
					~~100~~	~~1~~	~~3~~				~~100~~	~~5~~	~~4~~							
					10	97	91	970	~~1000~~	3,00	3,00	3,00	10	ND	ND	1800	~~ND~~	3,26	ND	3,26
5589	Oignons rissolés séchés	Dehydrated onions	2	3,15	~~100~~	~~18~~	~~22~~					~~100~~	~~18~~	~~ND~~						
					10	74	77	740	~~830~~	2,95	2,92	2,95	10	ND	ND	2500	~~1500~~	3,40	3,18	3,40
					~~100~~	~~25~~	~~14~~				~~100~~	~~25~~	~~15~~							

N° sampl e	Sample (french name)	Sample	Reference method: ISO		Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate															
					28°C for 60h								28°C for 72h							
			Part 1 or 2	log Kept	Dilution	cfu		cfu/g (round		log (cfu/g)		Dilution	cfu numerated		cfu/g (round		log (cfu/g)			
10	Sauce pesto	Dressing(pesto)	2	5,04	1000	108	84	108000	76000	5,00	4,88	5,00	1000	185	161	185000	160000	5,23	5,20	5,23
					10000	1	0						10000	5	18					
3697	Confiture de fraise	Strawberry jam	2	4,87	1000	28	45	28000	45000	4,40	4,65	4,40	1000	30	59	30000	59000	4,45	4,77	4,45
					10000	0	5						10000	1	6					
3698	Purée de framboise	Raspberry purée	1	2,20	10	19	14	190	160	2,28	2,20	2,28	10	19	14	190	160	2,30	2,20	2,30
					100	2	3						100	3	3					
4335	Double concentré de tomates	Tomato concentrate	2	5,08	100	>150	>150	74000	89000	4,87	4,95	4,87	100	>150	>150	74000	89000	4,87	4,95	4,87
					1000	74	89						1000	74	89					
4336	Miel bio	Honey	2	1,78	10	37	19	370	180	2,54	2,26	2,54	10	37	19	370	180	2,54	2,26	2,54
					100	1	1						100	1	0					
4349	Confiture d'abricot	Apricot jam	2	6,04	10000	74	106	740000	1100000	5,87	6,04	5,87	10000	78	106	780000	1100000	5,89	6,04	5,89
					100000	7	11						100000	7	11					
4965	Purée de figes	Fog purée	1	1,7	10	4	10	40 Ne	91	1,6	1,96	1,6	10	5	11	50	100	1,70	2,00	1,70
					100	1	0						100	1	0					
5089	Purée de papaye surgelée	Frozen papaya purée	1	3,52	10	165	147	1650	1500	3,20	3,18	3,20	10	168	150	1680	1500	3,20	3,18	3,20
					100	6	15						100	13	18					
5091	Purée de figes violettes	Frozen fig purée	1	3,11	10	35	39	350	380	2,59	2,58	2,59	10	35	42	350	460	2,60	2,66	2,60
					100	8	3						100	9	8					

3333	Coulis de framboise	Raspberry coulis	2	<1,00	10	0	2	<10	20	<1,00	1,30	<1,0	10	0	2	<10	20	<1,00	1,30	<1,0
					100	0	0						100	0	0					
4120	Jus de tomate	Tomato juice	1	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,1	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,1
					1000	>150	>150						1000	>150	>150					
4346	Thé glacé pêche blanche	Ice tea	1	>4,18	1	1	1	10	<10	1,00	<1,00	1,00	1	1	1	10	<10	1,00	<1,00	1,00
					10	1	0						10	1	0					
4347	Jus d'ananas	Pine apple juice	1	5,74	1000	0	0	<1000	<1000	<3,00	<3,00	<3,0	1000	>150	>150	ND	ND	ND	ND	ND
					10000	0	0						10000	0	0					
1350	Rolls aux légumes marinés	Ready to eat meal (Vegetables)	1	1,00	10	6	8	60	80	1,78	1,90	1,78	10	6	9	60	90	1,78	1,95	1,78
					100	0	0						100	0	0					
1351	Mélange légumes 4ème	Ready to eat	1	>5,18	100	>150	>150	125000	110000	5,11	5,04	5,11	100	>150	>150	125000	110000	5,11	5,04	5,11
					1000	125	114						1000	125	114					
1367	Oignons surgelés	Frozen onions	1	<1,00	10	4	0	40	60	1,60	1,78	1,60	10	12	11	120	110	2,04	2,04	2,04
					100	0	1						100	0	1					
1369	Poivrons verts	Green peppers	1	1,00	10	0	0	<10	<10	<1,00	<1,00	<1,0	10	0	0	<10	<10	<1,00	<1,00	<1,0

N° sampl e	Sample (french name)	Sample	Reference method: ISO		Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate																
					28°C for 60h								28°C for 72h								
			Part 1 or 2	log Kept	Dilution	cfu		cfu/g (round		log (cfu/g)			Dilution	cfu numerated		cfu/g (round		log (cfu/g)			
						Rep	Rep	Rep 1	Rep 2	Rep	Rep	Kept		Rep 1	Rep 2	Rep 1	Rep 2	Rep	Rep	Kept	
					100	0	2						100	0	2						a
3332	Cerises en bocaux	Cherry	2	1,00	10	0	0	<10	<10	<1,00	<1,00	<1,0	10	0	0	<10	<10	<1,00	<1,00	<1,0	b
					100	0	0						100	0	0						b
5587	Figues broyées et séchées	Ground dehydrated	2	>4,18	10	>150	>150	13200	14000	4,11	4,15	4,11	10	>150	>150	>15000	>15000	>4,18	>4,18	>4,1	b
					100	132	138						100	>150	>150						b
3699	Purée d'abricot	Apricot purée	1	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,0	10	0	0	<10	<10	<1,00	<1,00	<1,0	c
					100	0	0						100	0	0						c
4119	Purée de framboises	Raspberries purée	1	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	100	>150	>150000		>150000	>5,18	>5,18	>5,18	c
					1000	>150	>150						1000	>150	>150						c
4351	Mousseline de marrons	Chestnuts purée	1	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,1	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,1	c
					1000	>150	>150						1000	>150	>150						c
5090	Purée d'orange surgelée	Frozen orange purée	1	1,48	10	2	1	20	10	1,30	1,00	1,3	10	3	1	30	10	1,48	1,00	1,48	c
					100	0	0						100	0	0						c

CHOCOLATE AND BAKERY PRODUCTS																						
N° sampl e	Sample (french name)	Sample	Reference method: ISO	Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate																		Type
				28°C for 60h									28°C for 72h									
				Dilution	cfu		cfu/g (round		log (cfu/g)			Dilution	cfu		cfu/g (round number)		log (cfu/g)					
					Part 1 or 2	log Kept	Rep	Rep	Rep 1	Rep 2	Rep		Rep	Kept	Rep	Rep	Rep 1	Rep 2	Rep	Rep	Kept	
3334	Pain de mie	Bread	2	5,61	1000	>150	>150	410000	450000	5,61	5,65	5,61	1000	>150	>150	480000	470000	5,68	5,67	5,68	a	
					10000	41	45						10000	48	47						a	
3434	Pâte sablée	Pasta	2	3,15	100	21	18	2100	1900	3,30	3,28	3,30	100	12	18	1200	1900	3,08	3,28	3,08	a	
					1000	1	3						1000	1	3						a	
3958	Pâte à tarte brisée	Puff pastry	1	2,91	10	1	1	1000	900	3,00	2,95	3,00	10	1	1	1700	900	3,23	2,95	3,23	a	
					100	10	9						100	17	9						a	
4113	Pain de mie	Bread	2	7,56	1000000	16	23	16000000	23000000	7,18	7,36	7,18	1000000	17	24	17000000	24000000	7,20	7,38	7,20	a	
					10000000	1	2						10000000	1	2						a	
4117	Crêpe de froment	Pancake	1	5,08	100	84	85	8400	8500	3,92	3,93	3,92	100	112	122	11200	13000	4,08	4,11	4,08	a	
					1000	8	8						1000	19	19						a	
1800	Baba au rhum	Pastry	1	2,72	10	30		300		2,45		2,45	10	30		300		2,45		2,45	a	
					100	1							100	1							a	
1611	Pâte d'amande	Marzipan	2	1,78	10	4		40		1,60		1,60	10	4		40		1,60		1,60	b	
					100	0							100	0							b	
2659	Arachides sucrées	Sweet peanuts	2	2,70	10	16		160		2,18		2,18	10	22		220		2,34		2,34	b	
					100	0							100	2							b	
2660	Pâte d'amande	Marzipan	2	3,95	100	131		13100		4,11		4,11	100	138		13800		4,15		4,15	b	
					1000	11							1000	14							b	
2920	Quatre-quarts	Cake	2	6,76	100000	39		3900000		6,60		6,60	100000	40		4000000		6,61		6,61	b	
					1000000	5							1000000	5							b	
2921	Gâteau breton	Cake	2	5,54	10000	26		260000		5,38		5,38	10000	26		260000		5,38		5,38	b	
					100000	0							100000	0							b	
5085	Crêpes fourrage cacao	Pancakes with cacao	2	3,30	10	26	26	260	240	2,40	2,38	2,40	10	41	44	410	400	2,59	2,60	2,59	c	
					100	1	0						100	2	0						c	
5086	Crêpes nature	Pancakes	2	4,20	100	4	2	400	640	2,56	2,81	2,56	100	25	23	2500	2600	3,40	3,40	3,40	c	
					1000	0	5						1000	3	5						c	
5087	Crêpes de froment	Pancakes	1	4,71	100	13	8	1300	820	3,08	2,91	3,08	1000	19	10	19000	9100	4,23	3,96	4,23	c	
					1000	0	1						10000	0	0						c	
5261	Cacao	Cocoa powder	2	4,04	10	6	3	60	30	1,78	1,48	1,78	10	9	8	90	80	1,95	1,90	1,95	c	
					100	0	1						100	2	2						c	
5489	Ganache chocolat noir	Ganache (chocolate)	2	1,90	10	66	70	660	650	2,83	2,81	2,83	10	7	5	70	50	1,85	1,70	1,85	c	
					100	0	0						100	1	1						c	
5687	Fourrage chocolat blanc	White chocolate filling	2	7,08	10000	>150	>150	9200000	6900000	6,96	6,84	6,96	10000	>150	>150	10600000	8100000	7,04	6,91	7,04	c	
					100000	92	69						100000	106	81						c	
496	Sirop d'érable	Maple syrup	2	3,20	10	125	105	1250	1200	3,08	3,08	3,08	10	129	113	1290	1300	3,11	3,11	3,11	c	
					100	11	29						100	13	30						c	
497	Biscuits cuillère	Biscuits	2	4,81	1000	56	72	56000	69000	4,75	4,84	4,75	1000	63	75	63000	72000	4,80	4,86	4,80	c	
					10000	0	4						10000	0	4						c	

N° sampl e	Sample (french name)	Sample	Reference method: ISO		Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate																Type
					28°C for 60h								28°C for 72h								
			Part 1 or 2	log Kept	Dilution	cfu		cfu/g (round		log (cfu/g)		Dilution	cfu		cfu/g (round number)		log (cfu/g)				
Rep	Rep	Rep 1				Rep 2	Rep	Rep	Kept	Rep	Rep		Rep 1	Rep 2	Rep	Rep	Kept				
3325	Eclair à la vanille	Bakery product with	1	<1,00	10 100	0 0	0 0	<10	<10	<1,0	<1,0	<1,0	10 100	0 0	0 0	<10	<10	<1,0	<1,0	<1,0	a
3330	Pain de mie	Bread	2	<1,00	10 100	0 0	0 0	<10	<10	<1,0	<1,0	<1,0	10 100	0 0	0 0	<10	<10	<1,0	<1,0	<1,0	a
3331	Pâte à tarte	Puff pastry	1	1,60	10 100	0 0	0 0	<10	<10	<1,0	<1,0	<1,0	10 100	2 0	1 0	20	10	1,30	1,00	1,30	a
3433	Pâte sablée	Pasta	2	3,95	1000 10000	3 0	4 0	3000	4000	3,48	3,60	3,60	1000 10000	3 0	4 0	3000	4000	3,48	3,60	3,60	a
3695	Mini Gâche	Bread	2	<4,00	10000 100000	0 0	0 0	<10000	<10000	<4,0	<4,0	<4,0	10000 100000	0 0	0 0	<10000	<10000	<4,0	<4,0	<4,0	a
3696	Baguette	Bread	1	<4,00	10000 100000	0 0	0 0	<10000	<10000	<4,0	<4,0	<4,0	10000 100000	0 0	0 0	<10000	<10000	<4,0	<4,0	<4,0	a
3954	Baguette Saint Pierre	Bread	1	>6,18	100 1000	30 1	46 4	3000	4500	3,45	3,65	3,65	100 1000	>150 1	>150 4	1000	4000	3,00	3,60	3,60	a
3956	Eclair à la vanille	Pastry	1	>7,18	10000 100000	>150 17	>150 12	1700000	1200000	6,23	6,08	6,23	10000 100000	>150 >150	>150 >150	>1500000	>1500000	>7,1	>7,1	>7,1	a
3957	Crêpe	Pancake	1	<2,00	100 1000	0 0	0 0	<100	<100	<2,0	<2,0	<2,0	100 1000	0 0	0 0	<100	<100	<2,0	<2,0	<2,0	a
5088	Fourré de praline enrobage chocolat au lait	Cocoa based product	2	<1,00	10 100	0 0	0 0	<10	<10	<1,0 0	<1,0 0	<1,0 0	10 100	0 0	0 0	<10	<10	<1,0 0	<1,0 0	<1,0 0	b
5490	Fourrage pâte d'amande	Marzipan	2	1,00	10 100	0 1	3 0	<10	30	<1,0	1,48	<1,0	10 100	1 1	3 0	10	30	1,00	1,48	1,00	b
5262	Cacao	Cocoa powder	2	1,78	10 100	0 0	2 0	<10	20	<1,0	1,30	<1,0	10 100	0 0	2 0	<10	20	<1,0	1,30	<1,0	c
5491	Fourrage café	Ganache(coffee)	2	1,00	10 100	2 0	4 0	20	40	1,30	1,60	1,60	10 100	2 0	3 1	20	30	1,00	1,48	1,48	c
5492	Fourrage passion	Ganache (passion fruit)	2	1,60	10 100	8 0	8 2	80	60	1,90	1,78	1,90	10 100	1 0	3 1	10	30	1,00	1,48	1,00	c

FEED STUFFS																					
N° sample	Sample (french name)	Sample	Reference method: ISO	Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate																	
				28°C for 60h									28°C for 72h								
				Part 1 or 2	log Kept	Dilution n	cfu Rep		cfu/g (round) Rep 1		log (cfu/g) Rep		Kept	Dilution n	cfu Rep		cfu/g (round) Rep 1		log (cfu/g) Rep		Kept
4967	Flocons de blé	Wheat flakes	2	3,15	10	9	8	90	50	1,95	1,70	1,95	10	34	27	340	270	2,53	2,43	2,53	a
					100	1	1						100	3	3						a
4968	Blé	Wheat	2	1,78	10	22	24	220	230	2,40	2,36	2,40	10	26	22	260	250	2,40	2,40	2,40	a
					100	5	1						100	1	5						a
4969	Aliment pour poudeuses	Feed stuff(hen)	2	3,30	100	49	50	4900	5200	3,68	3,72	3,68	100	ND	54	4000	5500	3,60	3,74	3,60	a
					1000	4	7						1000	4	7						a
5865	Aliment pour poules poudeuses	Feed for hens	2	2,81	10	31	18	310	190	2,54	2,28	2,54	10	ND	ND	800	500	2,90	2,70	2,90	a
					100	7	5						100	8	5						a
1612	Orge	Barley	2	2,34	10	19		190		2,26		2,26	10	19		190		2,26		2,26	a
					100	1							100	1							a
5260	Croquettes chaton	Kitten pellets	2	4,83	10	4	8	40	60	1,60	1,78	1,60	10	16	10	160	140	2,18	2,15	2,18	b
					100	0	8						100	0	5						b
633	Complément alimentaire pour	Feed supplement for	2	3,08	10	103	97	1030	1100	3,04	3,04	3,04	10	104	98	1040	1000	3,04	3,00	3,04	b
					100	16	15						100	16	15						b
634	Complément alimentaire pour	Feed supplement for	2	3,72	100	64	69	6400	7100	3,82	3,85	3,82	100	64	69	6400	7100	3,82	3,85	3,82	b
					1000	9	9						1000	9	9						b
635	Complément alimentaire pour	Feed supplement for	2	3,49	100	52	44	5200	4500	3,69	3,65	3,69	100	44	52	4400	5200	3,62	3,72	3,62	b
					1000	2	5						1000	2	5						b
2922	Croquettes pour chat (poulet/ canard/	Pellets for cat (poultry/duck/vegetable	2	5,56	1000	155		155000		5,18		5,18	1000	159		159000		5,18		5,18	b
					10000	10							10000	10							b
8	Saucisson pour chien	Sausage for dog	1	4,73	100	>150	>150	44000	51000	4,64	4,71	4,64	100	>150	>150	47000	54000	4,67	4,73	4,67	c
					1000	44	51						1000	47	54						c
9	Saucisson pour chien	Sausage for dog	1	4,18	10	>150	>150	12000	9100	4,08	3,96	4,08	10	>150	>150	13200	10000	4,11	4,00	4,11	c
					100	120	91						100	132	100						c
631	Aliment complet pour chat (bœuf ,carotte)	Feed for cat (Beef, carrots)	1	2,97	10	66	58	660	580	2,81	2,76	2,81	10	66	58	660	580	2,81	2,76	2,81	c
					100	4	8						100	4	8						c
632	Aliment complet pour chat (veau, poivron)	Feed for cat (veal, pepper)	1	3,04	10	105	130	1050	1200	3,04	3,08	3,04	10	105	130	1050	1200	3,04	3,08	3,04	c
					100	11	8						100	11	8						c
2152	Pâté pour chat	Pâté for cat	1	6,93	100	9		900		2,95		2,95	100	12		1200		3,08		3,08	c
					1000	1							1000	1							c
2153	Pâté pour chat	Pâté for cat	1	6,88	100	18		1800		3,28		3,28	100	18		1800		3,28		3,28	c
					1000	3							1000	3							c

N° sampl e	Sample (french name)	Sample	Reference method: ISO	Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate																	Type		
				28°C for 60h										28°C for 72h									
				Part 1 or 2	log Kept	Dilutio n	cfu		cfu/g (round		log (cfu/g)		Dilutio n	cfu		cfu/g (round		log (cfu/g)					
2154	Pâté pour chat	Pâté for cat	1	6,32	10000	94			940000		5,97		5,97	10000	110			1100000		6,04		6,04	c
					100000	8								100000	11								c
2155	Pâté pour chien	Pâté for dog	1	4,76	100	32			3200		3,52		3,52	100	32			3200		3,52		3,52	c
					1000	4								1000	4								c

5866	Croquettes pour chat	Pellets for cats	2	2,08	10	2	1	20	10	1,30	1,00	1,30	10	2	1	20	10	1,30	1,00	1,30	b
					100	0	0						100	0	0						b
1614	Croquettes pour chat	Pallets for cat	2	1,48	10	1		10		1,00		1,00	10	1		10		1,00		1,00	b
					100	0							100	0							b
7	Saucisson pour chien	Sausage for dog	1	>4,18	10	>150	>150	>15000	>1500	>4,1	>4,1	>4,1	10	>150	>150	>15000	>1500	>4,1	>4,1	>4,1	c
					100	>150	>150						100	>150	>150						c

PRODUCTION ENVIRONMENTAL SAMPLES																					
N° sample	Sample (french name)	Sample	Reference method: ISO	Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate																	
				28°C for 60h									28°C for 72h								
				Part 1 or 2	log Kept	Dilution	cfu		cfu/g (round		log (cfu/g)			Dilution	cfu		cfu/g (round		log (cfu/g)		
						Rep	Rep	Rep 1	Rep 2	Rep	Rep	Kept		Rep	Rep	Rep 1	Rep 2	Rep	Rep	Kept	Type
5485	Lingette table préparation madeleines	Wipe	2	3,00	10	34	20	340	220	2,51	2,34	2,51	10	49	28	490	280	2,67	2,45	2,67	a
					100	1	4						100	3	3						a
5486	Lingette environnement atelier pâtisserie	Wipe	2	3,76	10	7	12	70	110	1,85	2,04	1,85	10	7	12	70	110	1,85	2,04	1,85	a
					100	0	0						100	2	0						a
5488	Lingette environnement atelier pâtisserie	Wipe	2	3,08	10	10	12	100	160	2,15	2,20	2,15	10	13	36	130	373	2,28	2,57	2,28	a
					100	5	5						100	8	5						a
3166	Lingette (atelier pâtisserie)	Wipe (Bakery industry)	2	7,08	100000	92		920000		6,98		6,98	100000	94		940000		6,99		6,99	a
					1000000	14							1000000	14							a
3167	Lingette (atelier pâtisserie)	Wipe (Bakery industry)	2	4,91	10	31		310		2,49		2,49	10	34		340		2,56		2,56	a
					100	3							100	6							a
231	Poussières environnement laitier	Dusts (Dairy industry)	2	5,71	1000	58	57	58000	55000	4,79	4,74	4,79	10000	11	8	110000	600000	5,00	5,78	5,00	b
					10000	10	3						100000	0	0						b
232	Poussières environnement laitier	Dusts (Dairy industry)	2	6,32	10000	69	25	690000	250000	5,81	5,40	5,81	10000	62	56	620000	560000	5,79	5,75	5,79	b
					100000	3	2						100000	5	8						b
233	Poussières environnement laitier	Dusts (Dairy industry)	2	4,72	1000	>150	55	40000	55000	4,60	4,74	4,60	1000	ND	ND	40000	50000	4,60	4,70	4,60	b
					10000	4	5						10000	4	5						b
3169	Déchets (atelier pâtisserie)	Waste (Bakery)	2	5,98	10000	23		230000		5,34		5,34	10000	23		230000		5,34		5,34	b
					100000	1							100000	1							b
636	Eau de process foisonneuse	Process water	1	1,11	1	5	5	5	5	0,70	0,70	0,70	1	5	5	5	5	0,70	0,70	0,70	c
					10	1	0						10	0	1						c
637	Eau de rinçage bac de stockage viande crue	Rinsing water	1	2,28	10	43	64	430	610	2,61	2,79	2,61	10	67	50	670	470	2,81	2,67	2,81	c
					100	2	3						100	3	2						c
638	Eau de process Stéphan (fromage de chèvre)	Process water	1	2,46	10	44	49	440	490	2,64	2,69	2,64	10	44	49	440	480	2,65	2,68	2,65	c
					100	4	5						100	5	4						c
639	Eau de rinçage fabrication	Rinsing water	1	2,96	100	13	20	1300	2200	3,18	3,34	3,18	100	20	13	2000	1500	3,32	3,18	3,32	c
					1000	3	4						1000	3	4						c
1371	Eau de process	Process water	1	5,99	1000	>150	>150	250000	240000	5,40	5,38	5,40	1000	>150	>150	280000	280000	5,45	5,45	5,45	c
					10000	25	24						10000	28	28						c

N° sampl e	Sample (french name)	Sample	Reference method: ISO	Alternative method: NEOGEN Petrifilm Rapid Yeast and Mold count plate																	Type
				28°C for 60h									28°C for 72h								
				Part 1 or 2	log Kept	Dilution	cfu		cfu/g (round		log (cfu/g)			Dilution	cfu		cfu/g (round		log (cfu/g)		
5487	Lingette environnement atelier pâtisserie	Wipe	2	4,26	10	40	55	400	500	2,59	2,75	2,59	10	51	56	510	570	2,71	2,76	2,71	a
5867	Ecouvillon (industrie boulangerie)	Swab(Bakery industry)	2	>5,18	100	3	7	>15000	>15000	>5,18	>5,18	>5,1	100	5	7	>15000	>15000	>5,18	>5,18	>5,1	a
					1000	>150	>150						1000	>150	>150						
5868	Ecouvillon (industrie boulangerie)	Swab(Bakery industry)	2	>5,18	100	>150	>150	100000	110000	5,00	5,04	5,00	100	>150	>150	108000	110000	5,04	5,04	5,04	a
					1000	104	105						1000	108	110						
5869	Ecouvillon (industrie boulangerie)	Swab(Bakery industry)	2	>5,18	100	>150	>150	>15000	>15000	>5,18	>5,18	>5,1	100	>150	>150	>15000	>15000	>5,18	>5,18	>5,1	a
					1000	>150	>150						1000	>150	>150						
5870	Chiffonnette plaque à pain (industrie boulangerie)	Wipe (Bakery industry)	2	>5,18	100	>150	>150	>15000 0	>15000 0	>5,18	>5,18	>5,1 8	100	>150	>150	>15000 0	>15000 0	>5,18	>5,18	>5,1 8	a
					1000	>150	>150						1000	>150	>150						
5871	Chiffonnette porte relevante (industrie	Wipe (Bakery industry)	2	>5,18	100	>150	>150	>15000 0	>15000 0	>5,18	>5,18	>5,1 8	100	>150	>150	>15000 0	>15000 0	>5,18	>5,18	>5,1 8	a
					1000	>150	>150						1000	>150	>150						
5872	Chiffonnette joint banquette local batteur (industrie boulangerie)	Wipe (Bakery industry)	2	>5,18	100	>150	>150	>15000 0	>15000 0	>5,18	>5,18	>5,1 8	100	>150	>150	>15000 0	>15000 0	>5,18	>5,18	>5,1 8	a
					1000	>150	>150						1000	>150	>150						
5873	Chiffonnette flexible batteur (industrie boulangerie)	Wipe (Bakery industry)	2	>5,18	100	>150	>150	>15000 0	>15000 0	>5,18	>5,18	>5,1 8	100	>150	>150	>15000 0	>15000 0	>5,18	>5,18	>5,1 8	a
					1000	>150	>150						1000	>150	>150						
3168	Lingette (atelier pâtisserie)	Wipe (Bakery industry)	2	<1,00	10	8		80		1,90		1,90	10	8		80		1,90		1,90	a
230	Poussières environnement laitier	Dusts (Dairy industry)	2	3,98	100	20	22	2000	2100	3,30	3,32	3,32	100	ND	18	2000	1800	3,30	3,26	3,26	b
					1000	2	1						1000	2	2						
234	Poussières environnement industrie du	Dusts (chocolate industry)	2	3,15	10	ND	3	100	30	2,00	1,48	2	10	5	3	50	30	1,70	1,48	1,70	b
					100	1	1						100	3	1						
3170	Déchets (atelier pâtisserie)	Waste (Bakery)	2	2,04	10	3		30		1,48		1,48	10	3		30		1,48		1,48	b
					100	0							100	1							
640	Eau de process pompe homogénéisateur	Process water	1	0,48	1	1	1	1	1	0,00	0,00	0,00	1	1	2	1	2	0,00	0,30	0,00	c
					10	0	0						10	0	0						
641	Eau de rinçage robot coupe	Rinsing water	1	1,40	10	>150	>150	>15000	>15000	>4,18	>4,18	>4,1	10	>150	>150	>15000	>15000	>4,18	>4,18	>4,1	c
					100	>150	>150						100	>150	>150						

Appendix K: relative trueness study - results and calculations

Statistical calculations at 60h

Category	Type	#	Matrix	ISO	Alternativ	ISO	Alternative	Mean	Difference	
				CFU/g	CFU/g	log CFU/g	log CFU/g			
Meat and fish products	a	4333	Dés de jambon		40	1,7	1,60	1,65	-0,10	1
	a	4334	Dés de poulet		1250	3,18	3,10	3,14	-0,08	2
	a	5269	Dés de jambon		10800000	6,84	7,03	6,94	0,19	3
	a	699	Pâté en croûte		9300	4,11	3,97	4,04	-0,14	4
	a	700	Terrine de tête persillée		42000	4,66	4,62	4,64	-0,04	5
	a	701	Terrine de noix de Saint Jacques		4500	3,64	3,65	3,65	0,01	6
	a	702	Terrine de saumon		7600	3,92	3,88	3,90	-0,04	7
	a	1355	Salade pâtes , poulet crudités		68000	5,08	4,83	4,96	-0,25	8
	a	1356	Salade surimi, carottes thon		26000	4,43	4,41	4,42	-0,02	9
	a	1357	Salade poulet, parmesan, crouton		290	2,89	2,46	2,68	-0,43	10
	a	1365	Quenelles nature		170000	5,46	5,23	5,35	-0,23	11
	a	1366	Ravioles au chèvre		118000	5,20	5,07	5,14	-0,13	12
	b	3955	Lardons fumés		21000000	7,66	7,32	7,49	-0,34	13
	b	4963	Saumon fumé		24000	4,52	4,38	4,45	-0,14	14
	b	4964	Saumon fumé		11000	4,18	4,04	4,11	-0,14	15
	b	5268	Harengs fumés nature		7100	3,92	3,85	3,89	-0,07	16
	b	1348	Sushi saumon		107000	5,11	5,03	5,07	-0,08	17
	b	1349	Maki saumon cru aneth		8200	4,11	3,91	4,01	-0,20	18
	c	5264	Fumet de poisson		440	2,86	2,64	2,75	-0,22	19
	c	492	Nuoc Mam		6000	4,08	3,78	3,93	-0,30	20
	c	494	Fond de veau		1170	3,15	3,07	3,11	-0,08	21
	c	1613	Fond de veau		50	1,78	1,70	1,74	-0,08	22
	c	1615	Fond de veau		50	1,95	1,70	1,82	-0,25	23
	c	1616	Fumet de poisson		310	2,56	2,49	2,53	-0,07	24
Average difference of the category									-0,13	
Standard deviation of differences									0,13	
Dairy products	a	3324	Emmenthal râpé		91000	5,26	4,96	5,11	-0,30	1
	a	3435	Mix râpé		1700000	6,51	6,23	6,37	-0,28	2
	a	3436	Emmenthal râpé		1450000	6,32	6,16	6,24	-0,16	3
	a	3950	Fromage Liegen fristigae		36000000	7,67	7,56	7,61	-0,11	4
	a	3951	Fromage de chèvre		1870000	6,46	6,27	6,37	-0,19	5
	b	4337	Yaourt nature		1200	3,58	3,08	3,33	-0,50	6
	b	4338	Yaourt nature au lait entier		10300	4,00	4,01	4,01	0,01	7
	b	4340	Yaourt fermier 0%		150000	5,38	5,18	5,28	-0,20	8
	b	4341	Yaourt fermier au lait entier		640000	5,91	5,81	5,86	-0,10	9
	b	4342	Yaourt nature		2400000	6,40	6,38	6,39	-0,02	10
	b	4343	Yaourt nature		40	2,26	1,60	1,93	-0,66	11
	b	4344	Fromage blanc velouté		247000	5,51	5,39	5,45	-0,12	12
	b	4350	Fromage frais		490000	5,77	5,69	5,73	-0,08	13
	b	5270	Tiramisu		80	1,95	1,90	1,93	-0,05	14
	c	372	Caséinate		560	3,04	2,75	2,89	-0,29	15
	c	2650	Poudre de lait entier		120	2,28	2,08	2,18	-0,20	16
	c	2652	Poudre de lait demi-écrémé		50	1,85	1,70	1,77	-0,15	17
	c	3163	Poudre de lait écrémé		7800000	6,96	6,89	6,93	-0,07	18
	c	3164	Poudre de lait demi-écrémé		810000	6,00	5,91	5,95	-0,09	19
Average difference of the category									-0,19	
Standard deviation of differences									0,17	
Egg products	a	3959	Pâtes fraîches		4900000	6,59	6,69	6,64	0,10	1
	a	2909	Tagliatelles fraîches		3700	3,40	3,57	3,48	0,17	2
	a	2910	Tagliatelles aux œufs frais		3300	3,43	3,52	3,47	0,09	3
	a	2911	Fettuccini aux œufs frais		5900	3,79	3,77	3,78	-0,02	4
	a	2912	Spaghetti aux œufs frais		15000	4,18	4,18	4,18	0,00	5
	a	2913	Tagliatelles aux œufs frais		64000	4,56	4,81	4,68	0,25	6
	b	1799	Tarte au citron meringuée		700	2,95	2,85	2,90	-0,10	7
	b	2560	Pâte à crêpe		7400	3,43	3,87	3,65	0,44	8
	b	2561	Quenelles nature		2100	3,98	3,32	3,65	-0,66	9
	b	2562	Pâte à crêpe		5500	3,26	3,74	3,50	0,48	10
	b	2914	Crème aux œufs à la vanille		2 300	3,18	3,36	3,27	0,18	11
	b	2915	Flan		1 320	2,98	3,12	3,05	0,14	12
	b	2916	Clafoutis à la cerise		6 500	4,08	3,81	3,95	-0,27	13
	b	2917	Crème brûlée		18 100	4,04	4,26	4,15	0,22	14
	b	2918	Crème anglaise		43 000	4,71	4,63	4,67	-0,08	15
	c	370	Poudre de blanc d'œuf		2 100	3,53	3,32	3,43	-0,21	16
	c	371	Poudre d'œuf entier		9 400	4,34	3,97	4,16	-0,37	17
	c	2655	Jaune d'œuf en poudre		150	2,34	2,18	2,26	-0,16	18
	c	2919	Poudre de jaune d'œuf		220 000	5,49	5,34	5,42	-0,15	19
	c	3165	Poudre de jaune d'œuf		29 000	2,41	4,46	3,44	2,05	20
Average difference of the category									0,10	
Standard deviation of differences									0,53	

Fruits, vegetables and cereals	a	4347	Jus d'ananas		3100000	5,74	6,49	6,12	0,75	1
	a	4348	Jus 3 agrumes		48000000	7,67	7,68	7,68	0,01	2
	a	4962	Poivrons rouges surgelés		90	2,04	1,95	2,00	-0,09	3
	a	1352	Carottes râpées		36000	4,88	4,56	4,72	-0,32	4
	a	1353	Chou blanc, carottes , céleri		46000	4,95	4,66	4,81	-0,29	5
	a	1354	Pousses de soja		141000	5,18	5,15	5,16	-0,03	6
	a	1368	Poivrons rouges		670	2,91	2,83	2,87	-0,08	7
	a	1370	Purée d'abricot		6400000	6,94	6,81	6,87	-0,13	8
	a	1405	Mangues en morceaux		920000	6,08	5,96	6,02	-0,12	9
	a	4114	Olives noires		163000	5,20	5,21	5,21	0,01	10
	b	4115	Monilles déshydratées		7300000	5,69	6,86	6,28	1,17	11
	b	4116	Raisins secs		40	2,15	1,60	1,88	-0,55	12
	b	4118	Farine Bio		90	3,18	1,95	2,57	-1,23	13
	b	4345	Quinoa		990	3,18	3,00	3,09	-0,18	14
	b	5267	Farine boulangère		600	2,85	2,78	2,81	-0,07	15
	b	5588	Echalotes séchées		1130	3,34	3,05	3,20	-0,29	16
	b	5589	Oignons rissolés séchés		740	3,15	2,87	3,01	-0,28	17
	b	10	Sauce pesto		151000	5,04	5,18	5,11	0,14	18
	c	3697	Confiture de fraise		30000	4,87	4,48	4,67	-0,39	19
	c	4335	Double concentré de tomates		88000	5,08	4,94	5,01	-0,14	20
	c	4336	Miel bio		360	1,78	2,56	2,17	0,78	21
	c	4349	Confiture d'abricot		860000	6,04	5,93	5,99	-0,11	22
	c	4965	Purée de figes		50	1,7	1,70	1,70	0,00	23
	c	5089	Purée de papaye surgelée		1700	3,52	3,23	3,38	-0,29	24
	c	5091	Purée de figes violettes surgelée		270	3,11	2,43	2,77	-0,68	25
	Average difference of the category								-0,10	
	Standard deviation of differences								0,47	
Chocolate and bakery products	a	3334	Pain de mie		500000	5,61	5,70	5,65	0,09	1
	a	3434	Pâte sablée		1200	3,15	3,08	3,11	-0,07	2
	a	3958	Pâte à tarte brisée		100	2,91	2,00	2,46	-0,91	3
	a	4113	Pain de mie		1450000	7,56	7,16	7,36	-0,40	4
	a	4117	Crêpe de froment		79000	5,08	4,90	4,99	-0,18	5
	a	1800	Baba au rhum		390	2,72	2,59	2,66	-0,13	6
	b	1611	Pâte d'amande		40	1,78	1,60	1,69	-0,18	7
	b	2659	Arachides sucrées		170	2,70	2,23	2,47	-0,47	8
	b	2660	Pâte d'amande		9400	3,95	3,97	3,96	0,02	9
	b	2920	Quatre-quart		4900000	6,76	6,69	6,73	-0,07	10
	b	2921	Gâteau breton		210000	5,54	5,32	5,43	-0,22	11
	c	5085	Crêpes fourrage cacao		550	3,30	2,74	3,02	-0,56	12
	c	5086	Crêpes nature		13700	4,20	4,14	4,17	-0,06	13
	c	5087	Crêpes de froment		43000	4,71	4,63	4,67	-0,08	14
	c	5489	Ganache chocolat noir		660	1,9	2,82	2,36	0,92	15
	c	5492	Fourrage passion		100	1,6	2,00	1,80	0,40	16
	c	5687	Fourrage chocolat blanc		8100000	7,08	6,91	6,99	-0,17	17
	c	496	Sirop d'érable		1060	3,20	3,03	3,11	-0,17	18
	c	497	Biscuits cuillère		52000	4,81	4,72	4,76	-0,09	19
	Average difference of the category								-0,12	
	Standard deviation of differences								0,37	
Feed stuffs	a	4967	Flocons de blé		590	3,15	2,77	2,96	-0,38	1
	a	4968	Blé		210	1,78	2,32	2,05	0,54	2
	a	4969	Aliment pour poules pondeuses		3600	3,30	3,56	3,43	0,26	3
	a	5865	Aliment pour poules pondeuses		110	2,81	2,04	2,43	-0,77	4
	a	1612	Orge		270	2,34	2,43	2,39	0,09	5
	b	633	Complément alimentaire pour chien		1190	3,08	3,08	3,08	0,00	6
	b	634	Complément alimentaire pour chien		8100	3,72	3,91	3,81	0,19	7
	b	635	Complément alimentaire pour chien		3400	3,49	3,53	3,51	0,04	8
	b	2922	Croquettes pour chat (poulet/canard/légumes)		160000	5,56	5,20	5,38	-0,36	9
	b	5260	Croquettes chaton		400	4,83	2,60	3,72	-2,23	10
	c	8	Saucisson pour chien		49000	4,73	4,69	4,71	-0,04	11
	c	9	Saucisson pour chien		12100	4,18	4,08	4,13	-0,10	12
	c	631	Aliment complet pour chat(bœuf , carotte)		530	2,97	2,72	2,85	-0,25	13
	c	632	Aliment complet pour chat (veau, poivron)		1120	3,04	3,05	3,04	0,01	14
	c	2152	Pâté pour chat		3600000	6,93	6,56	6,74	-0,37	15
	c	2153	Pâté pour chat		2700000	6,88	6,43	6,66	-0,45	16
	c	2154	Pâté pour chat		1600000	6,32	6,20	6,26	-0,12	17
	c	2155	Pâté pour chien		33000	4,76	4,52	4,64	-0,24	18
	Average difference of the category								-0,23	
	Standard deviation of differences								0,58	

Environmental samples	a	5485	Lingette table préparation madeleines		560	3,00	2,75	2,87	-0,25	1
	a	5486	Lingette environnement atelier pâtisserie		450	3,76	2,65	3,21	-1,11	2
	a	5488	Lingette environnement atelier pâtisserie		200	3,08	2,30	2,69	-0,78	3
	a	3166	Lingette (atelier pâtisserie)		7800000	7,08	6,89	6,99	-0,19	4
	a	3167	Lingette (atelier pâtisserie)		30000	4,91	4,48	4,69	-0,43	5
	b	230	Poussières environnement laitier		5100	3,99	3,71	3,85	-0,28	6
	b	231	Poussières environnement laitier		120000	5,71	5,08	5,39	-0,63	7
	b	232	Poussières environnement laitier		1900000	6,32	6,28	6,30	-0,04	8
	b	233	Poussières environnement laitier		28000	4,79	4,45	4,62	-0,34	9
		234	Poussières environnement industrie du chocolat		400	3,15	2,60	2,88	-0,55	10
	b	3169	Déchets (atelier pâtisserie)		530000	5,98	5,72	5,85	-0,26	11
	c	636	Eau de process foisonneuse		60	1,11	1,78	1,44	0,67	12
	c	637	Eau de rinçage bac de stockage viande crue		1520	2,28	3,18	2,73	0,90	13
	c	638	Eau de process stéphan (fromage de chèvre)		350	2,46	2,54	2,50	0,08	14
	c	639	Eau de rinçage fabrication béchamel		1500	2,96	3,18	3,07	0,22	15
	c	1371	Eau de process		980000	5,99	5,99	5,99	0,00	16
Average difference of the category									-0,19	
Standard deviation of differences									0,51	141
Average difference all categories									-0,12	
Standard deviation of differences									0,42	

n = 141
β = 95%
T(0.025;140)= 1,97705372

Lower confidence limit	Upper confidence limit
-0,96	0,72

n = 24
β = 95%
T(0.025;23)= 2,06865761

Meat and fish products	-0,41	0,14

n = 19
β = 95%
T(0.025;18)= 2,10092204

Dairy products	-0,54	0,17

n = 20
β = 95%
T(0.025;19)= 2,09302405

Egg products	-1,04	1,25

n = 25
β = 95%
T(0.025;24)= 2,06389856

Fruits and vegetables products	-1,08	0,89

n = 19
β = 95%
T(0.025;18)= 2,10092204

Chocolate and bakery products	-0,92	0,67

n = 18
β = 95%
T(0.025;17)= 2,10981558

Feed stuffs	-1,49	1,03

n = 16
β = 95%
T(0.025;15)= 2,13144955

Environmental samples	-1,30	0,92

Results not used in the statistical interpretation

Category	Type	#	Sample	ISO log CFU/g	MA log CFU/g	Mean	Difference	
Meat and fish products	a	3327	Allumettes de bacon	2,36	1	1,68	-1,36	corr
	a	3328	Lardons fumés	1	1	1,00	0,00	corr
	a	3329	Filets de poulet fumé	1	1	1,00	0,00	corr
	a	698	Suprême de cabillaud	1,3	2	1,65	0,70	<4
	b	3960	Filets de poulet	6,18	6,18	6,18	0,00	corr
	c	5263	Fond de veau	1,7	1	1,35	-0,70	corr
	c	493	Viandox	1,7	1	1,35	-0,70	corr
	c	495	Cœur de bouillon	4,77	1	2,89	-3,77	corr
Dairy products	a	3952	Emmental français râpé	8,18	8,18	8,18	0,00	corr
	a	3953	Parmesan	8,18	8,18	8,18	0,00	corr
	b	3700	Beurre	4	4	4,00	0,00	corr
	b	4339	Yaourt nature au lait entier	6,18	6,18	6,18	0,00	corr
	c	373	Lait écrémé en poudre	2,51	1	1,76	-1,51	corr
	c	2651	Poudre de lait écrémé	1,78	1,3	1,54	-0,48	<4
Egg products	a	3326	Pâtes aux œufs frais	1	1	1,00	0,00	corr
	a	3437	Ravioles	4,18	4,18	4,18	0,00	corr
	b	1801	Mousse au chocolat	1,7	1	1,35	-0,70	<4
	c	2654	Blanc d'œuf en poudre	2,67	1	1,84	-1,67	<4
Fruits and vegetables products	a	3333	Coulis de framboise	1	1	1,00	0,00	corr
	a	4120	Jus de tomate	5,18	5,18	5,18	0,00	corr
	a	4346	Thé glacé pêche blanche	4,18	1,3	2,74	-2,88	corr
	a	1350	Rolls aux légumes marinés	1	1,48	1,24	0,48	<4
	a	1351	Mélange légumes 4ème gamme	5,18	5,18	5,18	0,00	corr
	a	1367	Oignons surgelés	1	1,48	1,24	0,48	corr
	a	1369	Poivrons verts	1	1	1,00	0,00	<4
	a	3332	Cerises en bocaux	1	1	1,00	0,00	corr
	b	4966	Thé vrac	2,04	1,3	1,67	-0,74	<4
	b	5265	Farine de blé	2,34	1	1,67	-1,34	corr
	b	5266	Farine T150	2,83	1,3	2,07	-1,53	<4
	b	5587	Figues boyées et séchées	4,18	3,51	3,85	-0,67	corr
	b	3698	Purée de framboise	2,20	1	1,60	-1,20	corr
	c	3699	Purée d'abricot	1	1	1,00	0,00	corr
	c	4119	Purée de framboises	5,18	5,18	5,18	0,00	corr
	c	4351	Mousseline de marrons	5,18	5,18	5,18	0,00	corr
	c	5090	Purée d'orange surgelée	1,48	1,6	1,54	0,12	corr
Chocolate and bakery products	a	3325	Eclair à la vanille	1	1	1,00	0,00	corr
	a	3330	Pain de mie	1	1	1,00	0,00	corr
	a	3331	Pâte à tarte	1,60	1	1,30	-0,60	corr
	a	3433	Pâte sablée	3,7	3,3	3,50	-0,40	<4
	a	3695	Mini Gâche	4	4	4,00	0,00	corr
	a	3696	Baguette	4	4	4,00	0,00	corr
	a	3954	Baguette Saint Pierre	6,18	6,18	6,18	0,00	corr
	a	3956	Eclair à la vanille	7,18	7,18	7,18	0,00	corr
	a	3957	Crêpe	2	2	2,00	0,00	corr
	b	5088	Fourré de praline enrobage chocolat au lait	1	1	1,00	0,00	corr
	b	5490	Fourrage pâte d'amande	1	1,6	1,30	0,60	<4
	c	5261	Cacao	4,04	2	3,02	-2,04	<4
	c	5262	Cacao	1,78	1	1,39	-0,78	<4
	b	5490	Fourrage pâte d'amande	1	1,6	1,30	0,60	<4
	c	5491	Fourrage café	1	2,00	1,50	1,00	<4
Feed stuffs	b	5866	Croquettes pour chat	1,85	1,3	1,58	-0,55	<4
	b	1614	Croquettes pour chat	1,48	1	1,24	-0,48	<4
	c	7	Saucisson pour chien	4,18	4,18	4,18	0,00	corr
Environmental samples	a	5487	Lingette environnement atelier pâtisserie	4,26	3,54	3,9	-0,72	<4
	a	5867	Ecouvillon (industrie boulangerie)	5,18	5,18	5,18	0	corr
	a	5868	Ecouvillon (industrie boulangerie)	5,18	5,18	5,18	0	corr
	a	5869	Ecouvillon (industrie boulangerie)	5,18	5,18	5,18	0	corr
	a	5870	Chiffonnette plaque à pain (industrie boulangerie)	5,18	5,18	5,18	0	corr
	a	5871	Chiffonnette porte relevante (industrie boulangerie)	5,18	5,18	5,18	0	corr
	a	5872	Chiffonnette joint banquette local batteur (industrie boulangerie)	5,18	5,18	5,18	0	corr
	a	5873	Chiffonnette flexible batteur (industrie boulangerie)	5,18	5,18	5,18	0	corr
	a	3168	Lingette (atelier pâtisserie)	1	1	1	0	corr
	b	3170	Déchets (atelier pâtisserie)	2,04	1	1,52	-1,04	<4
	c	640	Eau de process pompe homogénéisateur	0,48	0	0,24	-0,48	corr
	c	641	Eau de rinçage robot coupe	1,40	4,18	2,79	2,78	corr

Statistical calculations at 72h

Category	Type	#	Matrix	ISO	Alternative	ISO	Alternative	Mean	Difference	
				CFU/g	CFU/g	log CFU/g	log CFU/g			
Meat and fish products	a	3327	Allumettes de bacon		190	2,36	2,28	2,32	-0,08	1
	a	4333	Dés de jambon		50	1,7	1,70	1,70	0,00	2
	a	4334	Dés de poulet		1290	3,18	3,11	3,15	-0,07	3
	a	5269	Dés de jambon		11200000	6,84	7,05	6,94	0,21	4
	a	699	Pâté en croûte		9300	4,11	3,97	4,04	-0,14	5
	a	700	Terrine de tête persillée		42000	4,66	4,62	4,64	-0,04	6
	a	701	Terrine de noix de Saint Jacques		4500	3,64	3,65	3,65	0,01	7
	a	702	Terrine de saumon		6600	3,92	3,82	3,87	-0,10	8
	a	1355	Salade pâtes , poulet crudités		76000	5,08	4,88	4,98	-0,20	9
	a	1356	Salade surimi, carottes thon		37000	4,43	4,57	4,50	0,14	10
	a	1357	Salade poulet, parmesan, crouton		410	2,89	2,61	2,75	-0,28	11
	a	1365	Quenelles nature		280000	5,46	5,45	5,45	-0,01	12
	a	1366	Ravioles au chèvre		122000	5,20	5,09	5,14	-0,11	13
	b	3955	Lardons fumés		14000000	7,66	7,15	7,40	-0,51	14
	b	4963	Saumon fumé		19000	4,52	4,28	4,40	-0,24	15
	b	4964	Saumon fumé		12300	4,18	4,09	4,13	-0,09	16
	b	5268	Harengs fumés nature		7700	3,92	3,89	3,90	-0,03	17
	b	1348	Sushi saumon		111000	5,11	5,05	5,08	-0,06	18
	b	1349	Maki saumon cru aneth		10400	4,11	4,02	4,06	-0,09	19
	c	5264	Fumet de poisson		250	2,86	2,40	2,63	-0,46	20
	c	492	Nuoc Mam		8900	4,08	3,95	4,01	-0,13	21
	c	494	Fond de veau		1250	3,15	3,10	3,12	-0,05	22
	c	1613	Fond de veau		50	1,78	1,70	1,74	-0,08	23
	c	1615	Fond de veau		50	1,95	1,70	1,82	-0,25	24
	c	1616	Fumet de poisson		310	2,56	2,49	2,53	-0,07	25
			Average difference of the category						-0,11	
			Standard deviation of differences						0,16	
Dairy products	a	3324	Emmenthal râpé		94000	5,26	4,97	5,12	-0,29	1
	a	3435	Mix râpé		1700000	6,51	6,23	6,37	-0,28	2
	a	3436	Emmenthal râpé		1700000	6,32	6,23	6,28	-0,09	3
	a	3950	Fromage Liegen fristikgae		40000000	7,67	7,60	7,64	-0,07	4
	a	3951	Fromage de chèvre		1500000	6,46	6,18	6,32	-0,28	5
	b	4337	Yaourt nature		1200	3,58	3,08	3,33	-0,50	6
	b	4338	Yaourt nature au lait entier		10300	4,00	4,01	4,01	0,01	7
	b	4340	Yaourt fermier 0%		155000	5,38	5,19	5,29	-0,19	8
	b	4341	Yaourt fermier au lait entier		640000	5,91	5,81	5,86	-0,10	9
	b	4342	Yaourt nature		2400000	6,40	6,38	6,39	-0,02	10
	b	4343	Yaourt nature		50	2,26	1,70	1,98	-0,56	11
	b	4344	Fromage blanc velouté		180000	5,51	5,26	5,38	-0,25	12
	b	4350	Fromage frais		490000	5,77	5,69	5,73	-0,08	13
	b	5270	Tiramisu		80	1,95	1,90	1,93	-0,05	14
	c	372	Caséinate		630	3,04	2,80	2,92	-0,24	15
	c	373	Lait écrémé en poudre		50	2,51	1,70	2,10	-0,81	16
	c	2650	Poudre de lait entier		120	2,28	2,08	2,18	-0,20	17
	c	2652	Poudre de lait demi-écrémé		50	1,85	1,70	1,77	-0,15	18
	c	3163	Poudre de lait écrémé		7800000	6,96	6,89	6,93	-0,07	19
	c	3164	Poudre de lait demi-écrémé		860000	6,00	5,93	5,97	-0,07	20
			Average difference of the category						-0,21	
			Standard deviation of differences						0,21	
Egg products	a	3959	Pâtes fraîches		5100000	6,59	6,71	6,65	0,12	1
	a	2909	Tagliatelles fraîches		3700	3,40	3,57	3,48	0,17	2
	a	2910	Tagliatelles aux œufs frais		3300	3,43	3,52	3,47	0,09	3
	a	2911	Fettuccini aux œufs frais		5900	3,79	3,77	3,78	-0,02	4
	a	2912	Spaghetti aux œufs frais		15000	4,18	4,18	4,18	0,00	5
	a	2913	Tagliatelles aux œufs frais		64 000	4,56	4,81	4,68	0,25	6
	b	1799	Tarte au citron meringuée		700	2,95	2,85	2,90	-0,10	7
	b	2560	Pâte à crêpe		7 500	3,43	3,88	3,65	0,45	8
	b	2561	Quenelles natures		2 100	3,98	3,32	3,65	-0,66	9
	b	2562	Pâte à crêpe		5 800	3,26	3,76	3,51	0,50	10
	b	2914	Crème aux œufs à la vanille		2 300	3,18	3,36	3,27	0,18	11
	b	2915	Flan		1 340	2,98	3,13	3,05	0,15	12
	b	2916	Clafoutis à la cerise		6 500	4,08	3,81	3,95	-0,27	13
	b	2917	Crème brûlée		18 100	4,04	4,26	4,15	0,22	14
	b	2918	Crème anglaise		43 000	4,71	4,63	4,67	-0,08	15
	c	370	Poudre de blanc d'œuf		2 500	3,53	3,40	3,46	-0,13	16
	c	371	Poudre d'œuf entier		10 400	4,34	4,02	4,18	-0,32	17
	c	2655	Jaune d'œuf en poudre		150	2,34	2,18	2,26	-0,16	18
	c	2919	Poudre de jaune d'œuf		260 000	5,49	5,41	5,45	-0,08	19
	c	3165	Poudre de jaune d'œuf		29 000	2,41	4,46	3,44	2,05	20
			Average difference of the category						0,12	
			Standard deviation of differences						0,53	

Fruits, vegetables and cereals	a	4114	Olives noires		325000	5,20	5,51	5,36	0,31	1
	a	4347	Jus d'ananas		3300000	5,74	6,52	6,13	0,78	2
	a	4348	Jus 3 agrumes		49000000	7,67	7,69	7,68	0,02	3
	a	4962	Poivrons rouges surgelés		110	2,04	2,04	2,04	0,00	4
	a	1352	Carottes râpées		48000	4,88	4,68	4,78	-0,20	5
	a	1353	Chou blanc, carottes, céleri		55000	4,95	4,74	4,85	-0,21	6
	a	1354	Pousses de soja		144000	5,18	5,16	5,17	-0,02	7
	a	1368	Poivrons rouges		700	2,91	2,85	2,88	-0,06	8
	a	1370	Purée d'abricot		6400000	6,94	6,81	6,87	-0,13	9
	a	1405	Mangues en morceaux		920000	6,08	5,96	6,02	-0,12	10
	b	4115	Morilles déshydratées		9100000	5,69	6,96	6,32	1,27	11
	b	4116	Raisins secs		80	2,15	1,90	2,03	-0,25	12
	b	4345	Quinoa		1440	3,18	3,16	3,17	-0,02	13
	b	5266	Farine T150		190	2,83	2,28	2,55	-0,55	14
	b	5267	Farine boulangère		800	2,85	2,90	2,88	0,05	15
	b	5588	Echalotes séchées		2300	3,34	3,36	3,35	0,02	16
	b	5589	Oignons rissoles séchés		1900	3,15	3,28	3,21	0,13	17
	b	10	Sauce pesto		151000	5,04	5,18	5,11	0,14	18
	c	3698	Purée de framboise		170	2,20	2,23	2,22	0,03	19
	c	3697	Confiture de fraise		38000	4,87	4,58	4,72	-0,29	20
	c	4335	Double concentré de tomates		880000	5,08	4,94	5,01	-0,14	21
	c	4336	Miel bio		370	1,78	2,57	2,17	0,79	22
	c	4349	Confiture d'abricot		880000	6,04	5,94	5,99	-0,10	23
	c	4965	Purée de figues		50	1,7	1,70	1,70	0,00	24
	c	5089	Purée de papaye surgelée		3000	3,52	3,48	3,50	-0,04	25
	c	5091	Purée de figues violettes surgelée		310	3,11	2,49	2,80	-0,62	26
Average difference of the category									0,03	
Standard deviation of differences									0,40	
Chocolate and bakery products	a	3334	Pain de mie		640000	5,61	5,81	5,71	0,20	1
	a	3434	Pâte sablée		1400	3,15	3,15	3,15	0,00	2
	a	3958	Pâte à tarte brisée		240	2,91	2,38	2,65	-0,53	3
	a	4113	Pain de mie		15000000	7,56	7,18	7,37	-0,38	4
	a	4117	Crêpe de froment		94000	5,08	4,97	5,03	-0,11	5
	a	1800	Baba au rhum		410	2,72	2,61	2,67	-0,11	6
	b	1611	Pâte d'amande		40	1,78	1,60	1,69	-0,18	7
	b	2659	Arachides sucrées		210	2,70	2,32	2,51	-0,38	8
	b	2660	Pâte d'amande		11400	3,95	4,06	4,00	0,11	9
	b	2920	Quatre-quart		4900000	6,76	6,69	6,73	-0,07	10
	b	2921	Gâteau breton		210000	5,54	5,32	5,43	-0,22	11
	c	5085	Crêpes fourrage cacao		620	3,30	2,79	3,05	-0,51	12
	c	5086	Crêpes nature		13700	4,20	4,14	4,17	-0,06	13
	c	5261	Cacao		700	4,04	2,85	3,44	-1,19	14
	c	5087	Crêpes de froment		43000	4,71	4,63	4,67	-0,08	15
	c	5489	Ganache chocolat noir		700	1,9	2,85	2,37	0,95	16
	c	5492	Fourrage passion		40	1,6	1,60	1,60	0,00	17
	c	5687	Fourrage chocolat blanc		9800000	7,08	6,99	7,04	-0,09	18
	c	496	Sirop d'érable		1120	3,20	3,05	3,12	-0,15	19
	c	497	Biscuits cuillère		56000	4,81	4,75	4,78	-0,06	20
Average difference of the category									-0,14	
Standard deviation of differences									0,39	
Feed stuffs	a	4967	Flocons de blé		540	3,15	2,73	2,94	-0,42	1
	a	4968	Blé		240	1,78	2,38	2,08	0,60	2
	a	4969	Aliment pour poudeuses		4000	3,30	3,60	3,45	0,30	3
	a	5865	Aliment pour poules poudeuses		700	2,81	2,85	2,83	0,04	4
	a	1612	Orge		270	2,34	2,43	2,39	0,09	5
	b	633	Complément alimentaire pour chien		1190	3,08	3,08	3,08	0,00	6
	b	634	Complément alimentaire pour chien		6000	3,72	3,78	3,75	0,06	7
	b	635	Complément alimentaire pour chien		4600	3,49	3,66	3,58	0,17	8
	b	2922	Croquettes pour chat (poulet/canard/légumes)		230000	5,56	5,36	5,46	-0,20	9
	b	5260	Croquettes chaton		400	4,83	2,60	3,72	-2,23	10
	c	8	Saucisson pour chien		49000	4,73	4,69	4,71	-0,04	11
	c	9	Saucisson pour chien		12300	4,18	4,09	4,13	-0,09	12
	c	631	Aliment complet pour chat(bœuf ,carotte)		580	2,97	2,76	2,87	-0,21	13
	c	632	Aliment complet pour chat (veau, poivron)		1130	3,04	3,05	3,05	0,01	14
	c	2152	Pâté pour chat		5500000	6,93	6,74	6,84	-0,19	15
	c	2153	Pâté pour chat		4000000	6,88	6,60	6,74	-0,28	16
	c	2154	Pâté pour chat		2000000	6,32	6,30	6,31	-0,02	17
	c	2155	Pâté pour chien		34000	4,76	4,53	4,65	-0,23	18
Average difference of the category									-0,15	
Standard deviation of differences									0,57	

Environmental samples	a	5485	Lingette table préparation madeleines		370	3,00	2,57	2,78	-0,43	1
	a	5486	Lingette environnement atelier pâtisserie		470	3,76	2,67	3,22	-1,09	2
	a	5488	Lingette environnement atelier pâtisserie		590	3,08	2,77	2,93	-0,31	3
	a	3166	Lingette (atelier pâtisserie)		9100000	7,08	6,96	7,02	-0,12	4
	a	3167	Lingette (atelier pâtisserie)		43000	4,91	4,63	4,77	-0,28	5
	b	230	Poussières environnement laitier		5600	3,99	3,75	3,87	-0,24	6
	b	231	Poussières environnement laitier		100000	5,71	5,00	5,36	-0,71	7
	b	232	Poussières environnement laitier		1900000	6,32	6,28	6,30	-0,04	8
	b	233	Poussières environnement laitier		40000	4,79	4,60	4,70	-0,19	9
	b	234	Poussières environnement industrie du chocolat		150	3,15	2,18	2,66	-0,97	10
	b	3169	Déchets (atelier pâtisserie)		780000	5,98	5,89	5,94	-0,09	11
	c	636	Eau de process foisonneuse		8	1,11	0,90	1,01	-0,21	12
	c	637	Eau de rinçage bac de stockage viande crue		1590	2,28	3,20	2,74	0,92	13
	c	638	Eau de process stéphan (fromage de chèvre)		350	2,46	2,54	2,50	0,08	14
	c	639	Eau de rinçage fabrication béchamel		1100	2,96	3,04	3,00	0,08	15
	c	1371	Eau de process		1010000	5,99	6,00	6,00	0,01	16
Average difference of the category									-0,22	
Standard deviation of differences									0,46	145
Average difference all categories									-0,09	
Standard deviation of differences									0,41	

n =	145				
β =	95%				
T(0.025;145)=	1,97645956				
			Lower confidence limit		Upper confidence limit
			-0,90		0,72
n =	25				
β =	95%	Meat and fish products	-0,44		0,22
T(0.025;24)=	2,06389856				
n =	20				
β =	95%	Dairy products	-0,66		0,23
T(0.025;19)=	2,09302405				
n =	20				
β =	95%	Egg products	-1,01		1,25
T(0.025;19)=	2,09302405				
n =	26				
β =	95%	Fruits and vegetables products	-0,80		0,86
T(0.025;25)=	2,05953855				
n =	20				
β =	95%	Chocolate and bakery products	-0,99		0,70
T(0.025;19)=	2,09302405				
n =	18				
β =	95%	Feed stuffs	-1,38		1,09
T(0.025;17)=	2,10981558				
n =	16				
β =	95%	Environmental samples	-1,24		0,79
T(0.025;15)=	2,13144955				

Results not used in the statistical interpretation

Category	Type	#	Sample	ISO CFU/g	MA CFU/g	Mean	Difference	
Meat and fish products	a	3328	Lardons fumés	1,00	1,00	1,00	0,00	corr
	a	3329	Filets de poulet fumé	1,00	1,00	1,00	0,00	corr
	a	698	Suprême de cabillaud	1,30	2,00	1,65	0,70	<4
	b	3960	Filets de poulet	6,18	6,18	6,18	0,00	corr
	c	5263	Fond de veau	1,70	1,00	1,35	-0,70	<4
	c	493	Viandox	1,70	1,00	1,35	-0,70	corr
	c	495	Cœur de bouillon	4,77	3,00	3,89	-1,77	corr
Dairy products	a	3952	Emmental français râpé	8,18	8,18	8,18	0,00	corr
	a	3953	Parmesan	8,18	8,18	8,18	0,00	corr
	b	3700	Beurre	4	4	4,00	0,00	corr
	b	4339	Yaourt nature au lait entier	6,18	6,18	6,18	0,00	corr
	c	2651	Poudre de lait écrémé	1,78	1,30	1,54	-0,48	<4
Egg products	a	3326	Pâtes aux œufs frais	1,00	1,00	1,00	0,00	corr
	a	3437	Ravioles	4,18	4,18	4,18	0,00	corr
	b	1801	Mousse au chocolat	1,70	1,00	1,35	-0,70	<4
	c	2654	Blanc d'œuf en poudre	2,67	1,00	1,84	-1,67	<4
Fruits and vegetables products	a	3333	Coulis de framboise	1,00	1,60	1,30	0,60	corr
	a	4120	Jus de tomate	5,18	5,18	5,18	0,00	corr
	a	4346	Thé glacé pêche blanche	4,18	1,30	2,74	-2,88	corr
	a	1350	Rolls aux légumes marinés	1,00	1,60	1,30	0,60	<4
	a	1351	Mélange légumes 4ème gamme	5,18	5,18	5,18	0,00	corr
	a	1367	Oignons surgelés	1,00	1,48	1,24	0,48	corr
	a	1369	Poivrons verts	1,00	1,00	1,00	0,00	<4
	b	4118	Farine Bio	3,18	1,48	2,33	-1,70	<4
	b	3332	Cerises en bocaux	1,00	1,00	1,00	0,00	corr
	b	4966	Thé vrac	2,04	1,48	1,76	-0,56	<4
	b	5265	Farine de blé	2,34	1,00	1,67	-1,34	corr
	b	5587	Figues boyées et séchées	4,18	4,18	4,18	0,00	corr
	c	3699	Purée d'abricot	1,00	1,00	1,00	0,00	corr
	c	4119	Purée de framboises	5,18	5,18	5,18	0,00	corr
	c	4351	Mousseline de marrons	5,18	5,18	5,18	0,00	corr
	c	5090	Purée d'orange surgelée	1,48	1,48	1,48	0,00	<4
Chocolate and bakery products	a	3325	Eclair à la vanille	1,00	1,00	1,00	0,00	corr
	a	3330	Pain de mie	1,00	1,00	1,00	0,00	corr
	a	3331	Pâte à tarte	1,60	1,00	1,30	-0,60	corr
	a	3433	Pâte sablée	3,70	3,00	3,35	-0,70	<4
	a	3695	Mini Gâche	4,00	4,00	4,00	0,00	corr
	a	3696	Baguette	4,00	4,00	4,00	0,00	corr
	a	3954	Baguette Saint Pierre	6,18	6,18	6,18	0,00	corr
	a	3956	Eclair à la vanille	7,18	7,18	7,18	0,00	corr
	a	3957	Crêpe	2,00	2,00	2,00	0,00	corr
	b	5088	Fourré de praline enrobage chocolat au lait	1,00	1,00	1,00	0,00	corr
	b	5490	Fourrage pâte d'amande	1,00	1,60	1,30	0,60	<4
	c	5262	Cacao	1,78	1,30	1,54	-0,48	<4
	b	5490	Fourrage pâte d'amande	1,00	1,60	1,30	0,60	<4
	c	5491	Fourrage café	1,00	1,30	1,15	0,30	<4
Feed stuffs	b	5866	Croquettes pour chat	1,85	1,48	1,67	-0,37	<4
	b	1614	Croquettes pour chat	1,48	1,00	1,24	-0,48	<4
	c	7	Saucisson pour chien	4,18	4,18	4,18	0,00	corr
Environmental samples	a	5487	Lingette environnement atelier pâtisserie	4,26	3,54	3,9	-0,72	<4
	a	5867	Ecouvillon (industrie boulangerie)	5,18	5,18	5,18	0	corr
	a	5868	Ecouvillon (industrie boulangerie)	5,18	5,18	5,18	0	corr
	a	5869	Ecouvillon (industrie boulangerie)	5,18	5,18	5,18	0	corr
	a	5870	Chiffonnette plaque à pain (industrie boulangerie)	5,18	5,18	5,18	0	corr
	a	5871	Chiffonnette porte relevante (industrie boulangerie)	5,18	5,18	5,18	0	corr
	a	5872	Chiffonnette joint banquette local batteur (industrie boulangerie)	5,18	5,18	5,18	0	corr
	a	5873	Chiffonnette flexible batteur (industrie boulangerie)	5,18	5,18	5,18	0	corr
	a	3168	Lingette (atelier pâtisserie)	1,00	1,00	1	0	corr
	b	3170	Déchets (atelier pâtisserie)	2,04	1,30	1,67	-0,74	<4
	c	640	Eau de process pompe homogénéisateur	0,48	0,00	0,24	-0,48	corr
	c	641	Eau de rinçage robot coupe	1,40	4,18	2,79	2,78	corr

Statistical calculations at 5 days

Category	Type	#	Matrix	ISO CFU/g	Alternative CFU/g	ISO log CFU/g	Alternative log CFU/g	Mean	Difference	
Meat and fish products	a	3327	Allumettes de bacon		320	2,36	2,51	2,43	0,15	1
	a	4333	Dés de jambon		60	1,7	1,78	1,74	0,08	2
	a	4334	Dés de poulet		1120	3,18	3,05	3,11	-0,13	3
	a	5269	Dés de jambon		11300000	6,84	7,05	6,95	0,21	4
	a	699	Pâté en croûte		9300	4,11	3,97	4,04	-0,14	5
	a	700	Terrine de tête persillée		42000	4,66	4,62	4,64	-0,04	6
	a	701	Terrine de noix de Saint Jacques		4500	3,64	3,65	3,65	0,01	7
	a	702	Terrine de saumon		8500	3,92	3,93	3,92	0,01	8
	a	1355	Salade pâtes , poulet crudités		82000	5,08	4,91	5,00	-0,17	9
	a	1356	Salade surimi, carottes thon		51000	4,43	4,71	4,57	0,28	10
	a	1357	Salade poulet, parmesan, crouton		850	2,89	2,93	2,91	0,04	11
	a	1365	Quenelles nature		320000	5,46	5,51	5,48	0,05	12
	a	1366	Ravioles au chèvre		127000	5,20	5,10	5,15	-0,10	13
	b	3955	Lardons fumés		24000000	7,66	7,38	7,52	-0,28	14
	b	4963	Saumon fumé		21000	4,52	4,32	4,42	-0,20	15
	b	4964	Saumon fumé		12500	4,18	4,10	4,14	-0,08	16
	b	5268	Harengs fumés nature		7700	3,92	3,89	3,90	-0,03	17
	b	1348	Sushi saumon		111000	5,11	5,05	5,08	-0,06	18
	b	1349	Maki saumon cru aneth		11300	4,11	4,05	4,08	-0,06	19
	c	5264	Fumet de poisson		340	2,86	2,53	2,70	-0,33	20
	c	492	Nuoc Mam		9200	4,08	3,96	4,02	-0,12	21
	c	494	Fond de veau		1250	3,15	3,10	3,12	-0,05	22
	c	495	Cœur de bouillon		31000	4,77	4,49	4,63	-0,28	23
	c	1613	Fond de veau		50	1,78	1,70	1,74	-0,08	24
	c	1615	Fond de veau		50	1,95	1,70	1,82	-0,25	25
	c	1616	Fumet de poisson		310	2,56	2,49	2,53	-0,07	26
Average difference of the category									-0,06	
Standard deviation of differences									0,15	
Dairy products	a	3324	Emmenthal râpé		125000	5,26	5,10	5,18	-0,16	1
	a	3435	Mix râpé		1700000	6,51	6,23	6,37	-0,28	2
	a	3436	Emmenthal râpé		1700000	6,32	6,23	6,28	-0,09	3
	a	3950	Fromage Liegen fristkgae		40000000	7,67	7,60	7,64	-0,07	4
	a	3951	Fromage de chèvre		1500000	6,46	6,18	6,32	-0,28	5
	b	4337	Yaourt nature		1600	3,58	3,20	3,39	-0,38	6
	b	4338	Yaourt nature au lait entier		10300	4,00	4,01	4,01	0,01	7
	b	4340	Yaourt fermier 0%		155000	5,38	5,19	5,29	-0,19	8
	b	4341	Yaourt fermier au lait entier		640000	5,91	5,81	5,86	-0,10	9
	b	4342	Yaourt nature		2400000	6,40	6,38	6,39	-0,02	10
	b	4343	Yaourt nature		50	2,26	1,70	1,98	-0,56	11
	b	4344	Fromage blanc velouté		190000	5,51	5,28	5,39	-0,23	12
	b	4350	Fromage frais		520000	5,77	5,72	5,74	-0,05	13
	b	5270	Tiramisu		90	1,95	1,95	1,95	0,00	14
	c	372	Caséinate		690	3,04	2,84	2,94	-0,20	15
	c	373	Lait écrémé en poudre		60	2,51	1,78	2,14	-0,73	16
	c	2650	Poudre de lait entier		120	2,28	2,08	2,18	-0,20	17
	c	2651	Poudre de lait écrémé		20	1,78	1,30	1,54	-0,48	18
	c	2652	Poudre de lait demi-écrémé		50	1,85	1,70	1,77	-0,15	19
	c	3163	Poudre de lait écrémé		8100000	6,96	6,91	6,93	-0,05	20
	c	3164	Poudre de lait demi-écrémé		870000	6,00	5,94	5,97	-0,06	21
Average difference of the category									-0,20	
Standard deviation of differences									0,20	
Egg products	a	3959	Pâtes fraîches		5200000	6,59	6,72	6,65	0,13	1
	a	2909	Tagliatelles fraîches		3700	3,40	3,57	3,48	0,17	2
	a	2910	Tagliatelles aux œufs frais		3300	3,43	3,52	3,47	0,09	3
	a	2911	Fettuccini aux œufs frais		5900	3,79	3,77	3,78	-0,02	4
	a	2912	Spaghetti aux œufs frais		15000	4,18	4,18	4,18	0,00	5
	a	2913	Tagliatelles aux œufs frais		64000	4,56	4,81	4,68	0,25	6
	b	1799	Tarte au citron meringuée		700	2,95	2,85	2,90	-0,10	7
	b	2560	Pâte à crêpe		9700	3,43	3,99	3,71	0,56	8
	b	2561	Quenelles nature		2100	3,98	3,32	3,65	-0,66	9
	b	2562	Pâte à crêpe		12200	3,26	4,09	3,67	0,83	10
	b	2914	Crème aux œufs à la vanille		2300	3,18	3,36	3,27	0,18	11
	b	2915	Flan		1340	2,98	3,13	3,05	0,15	12
	b	2916	Clafoutis à la cerise		6700	4,08	3,83	3,95	-0,25	13
	b	2917	Crème brûlée		18100	4,04	4,26	4,15	0,22	14
	b	2918	Crème anglaise		43000	4,71	4,63	4,67	-0,08	15
	c	370	Poudre de blanc d'œuf		2500	3,53	3,40	3,46	-0,13	16
	c	371	Poudre d'œuf entier		10500	4,34	4,02	4,18	-0,32	17
	c	2654	Blanc d'œuf en poudre		240	2,67	2,38	2,53	-0,29	18
	c	2655	Jaune d'œuf en poudre		160	2,34	2,20	2,27	-0,14	19
	c	2919	Poudre de jaune d'œuf		260000	5,49	5,41	5,45	-0,08	20
	c	3165	Poudre de jaune d'œuf		29000	2,41	4,46	3,44	2,05	21
Average difference of the category									0,12	
Standard deviation of differences									0,54	

Fruits and vegetables products	a	4114	Olives noires		325000	5,20	5,51	5,36	0,31	1
	a	4347	Jus d'ananas		4200000	5,74	6,62	6,18	0,88	2
	a	4348	Jus 3 agrumes		49000000	7,67	7,69	7,68	0,02	3
	a	4962	Poivrons rouges surgelés		160	2,04	2,20	2,12	0,16	4
	a	1352	Carottes râpées		68000	4,88	4,83	4,86	-0,05	5
	a	1353	Chou blanc, carottes , céleri		59000	4,95	4,77	4,86	-0,18	6
	a	1354	Pousses de soja		156000	5,18	5,19	5,19	0,01	7
	a	1368	Poivrons rouges		780	2,91	2,89	2,90	-0,02	8
	a	1370	Purée d'abricot		6400000	6,94	6,81	6,87	-0,13	9
	a	1405	Mangues en morceaux		940000	6,08	5,97	6,03	-0,11	10
	b	4115	Morilles déshydratées		9400000	5,69	6,97	6,33	1,28	11
	b	4116	Raisins secs		80	2,15	1,90	2,03	-0,25	12
	b	4118	Farine Bio		100	3,18	2,00	2,59	-1,18	13
	b	4345	Quinoa		1470	3,18	3,17	3,17	-0,01	14
	b	4966	Thé vrac		50	2,04	1,70	1,87	-0,34	15
	b	5266	Farine T150		230	2,83	2,36	2,60	-0,47	16
	b	5267	Farine boulangère		800	2,85	2,90	2,88	0,05	17
	b	5588	Echalotes séchées		2300	3,34	3,36	3,35	0,02	18
	b	5589	Oignons rissoles séchés		1900	3,15	3,28	3,21	0,13	19
	b	10	Sauce pesto		164000	5,04	5,21	5,13	0,17	20
	c	3697	Confiture de fraise		39000	4,87	4,59	4,73	-0,28	21
	c	3698	Purée de framboise		180	2,20	2,26	2,23	0,06	22
	c	4335	Double concentré de tomates		88000	5,08	4,94	5,01	-0,14	23
	c	4336	Miel bio		370	1,78	2,57	2,17	0,79	24
	c	4349	Confiture d'abricot		960000	6,04	5,98	6,01	-0,06	25
	c	4965	Purée de figes		70	1,70	1,85	1,77	0,15	26
	c	5089	Purée de papaye surgelée		3300	3,52	3,52	3,52	0,00	27
	c	5091	Purée de figes violettes surgelée		310	3,11	2,49	2,80	-0,62	28
	Average difference of the category								0,01	
	Standard deviation of differences								0,45	
Chocolate and bakery products	a	3334	Pain de mie		640000	5,61	5,81	5,71	0,20	1
	a	3434	Pâte sablée		1400	3,15	3,15	3,15	0,00	2
	a	3958	Pâte à tarte brisée		340	2,91	2,53	2,72	-0,38	3
	a	4113	Pain de mie		16000000	7,56	7,20	7,38	-0,36	4
	a	4117	Crêpe de froment		94000	5,08	4,97	5,03	-0,11	5
	a	1800	Baba au rhum		410	2,72	2,61	2,67	-0,11	6
	b	1611	Pâte d'amande		50	1,78	1,70	1,74	-0,08	7
	b	2659	Arachides sucrées		320	2,70	2,51	2,60	-0,19	8
	b	2660	Pâte d'amande		12000	3,95	4,08	4,01	0,13	9
	b	2920	Quatre-quart		4900000	6,76	6,69	6,73	-0,07	10
	b	2921	Gâteau breton		210000	5,54	5,32	5,43	-0,22	11
	c	5085	Crêpes fourrage cacao		640	3,30	2,81	3,05	-0,49	12
	c	5086	Crêpes nature		13800	4,20	4,14	4,17	-0,06	13
	c	5087	Crêpes de froment		45000	4,71	4,65	4,68	-0,06	14
	c	5261	Cacao		2200	4,04	3,34	3,69	-0,70	15
	c	5489	Ganache chocolat noir		1200	1,9	3,08	2,49	1,18	16
	c	5687	Fourrage chocolat blanc		10200000	7,08	7,01	7,04	-0,07	17
	c	496	Sirop d'érable		1120	3,20	3,05	3,12	-0,15	18
	c	497	Biscuits cuillère		56000	4,81	4,75	4,78	-0,06	19
	Average difference of the category								-0,08	
	Standard deviation of differences								0,37	
Feed stuffs	a	4967	Flocons de blé		1040	3,15	3,02	3,08	-0,13	1
	a	4968	Blé		240	1,78	2,38	2,08	0,60	2
	a	4969	Aliment pour poudeuses		4100	3,30	3,61	3,46	0,31	3
	a	5865	Aliment pour poules poudeuses		1400	2,81	3,15	2,98	0,34	4
	a	1612	Orge		370	2,34	2,57	2,45	0,23	5
	b	5260	Croquettes chaton		40000	4,83	4,60	4,72	-0,23	6
	b	633	Complément alimentaire pour chien		1190	3,08	3,08	3,08	0,00	7
	b	634	Complément alimentaire pour chien		8100	3,72	3,91	3,81	0,19	8
	b	635	Complément alimentaire pour chien		3500	3,49	3,54	3,52	0,05	9
	b	2922	Croquettes pour chat (poulet/canard/légumes)		330000	5,56	5,52	5,54	-0,04	10
	c	8	Saucisson pour chien		49000	4,73	4,69	4,71	-0,04	11
	c	9	Saucisson pour chien		12300	4,18	4,09	4,13	-0,09	12
	c	631	Aliment complet pour chat(bœuf ,carotte)		580	2,97	2,76	2,87	-0,21	13
	c	632	Aliment complet pour chat (veau, poivron)		1130	3,04	3,05	3,05	0,01	14
	c	2152	Pâté pour chat		5600000	6,93	6,75	6,84	-0,18	15
	c	2153	Pâté pour chat		4100000	6,88	6,61	6,75	-0,27	16
	c	2154	Pâté pour chat		2000000	6,32	6,30	6,31	-0,02	17
	c	2155	Pâté pour chien		34000	4,76	4,53	4,65	-0,23	18
	Average difference of the category								0,02	
	Standard deviation of differences								0,23	

Environmental samples	a	5485	Lingette table préparation madeleines		450	3,00	2,65	2,83	-0,35	1
	a	5486	Lingette environnement atelier pâtisserie		5100	3,76	3,71	3,73	-0,05	2
	a	5488	Lingette environnement atelier pâtisserie		600	3,08	2,78	2,93	-0,30	3
	a	3166	Lingette (atelier pâtisserie)		9300000	7,08	6,97	7,02	-0,11	4
	a	3167	Lingette (atelier pâtisserie)		59000	4,91	4,77	4,84	-0,14	5
	b	230	Poussières environnement laitier		5900	3,99	3,77	3,88	-0,22	6
	b	231	Poussières environnement laitier		560000	5,71	5,75	5,73	0,04	7
	b	232	Poussières environnement laitier		1900000	6,32	6,28	6,30	-0,04	8
	b	234	Poussières environnement industrie du chocolat		380	3,15	2,58	2,86	-0,57	9
	b	3169	Déchets (atelier pâtisserie)		1000000	5,98	6,00	5,99	0,02	10
	b	3170	Déchets (atelier pâtisserie)		60	2,04	1,78	1,91	-0,26	11
	c	636	Eau de process foisonneuse		5	1,11	0,70	0,90	-0,41	12
	c	637	Eau de rinçage bac de stockage viande crue		1640	2,28	3,21	2,75	0,93	13
	c	638	Eau de process stéphan (fromage de chèvre)		350	2,46	2,54	2,50	0,08	14
	c	639	Eau de rinçage fabrication béchamel		1500	2,96	3,18	3,07	0,22	15
	c	1371	Eau de process		1030000	5,99	6,01	6,00	0,02	16
Average difference of the category									-0,07	
Standard deviation of differences									0,34	149
Average difference all categories									-0,04	
Standard deviation of differences									0,36	

n = 149
 $\beta = 95\%$
 $T(0.025;148) = 1,97612249$

Lower confidence limit	Upper confidence limit
-0,75	0,68

n = 26
 $\beta = 95\%$
 $T(0.025;25) = 2,05953855$

Meat and fish products	-0,37	0,24

n = 21
 $\beta = 95\%$
 $T(0.025;20) = 2,08596345$

Dairy products	-0,62	0,21

n = 21
 $\beta = 95\%$
 $T(0.025;20) = 2,08596345$

Egg products	-1,03	1,28

n = 28
 $\beta = 95\%$
 $T(0.025;27) = 2,05183052$

Fruits and vegetables products	-0,94	0,96

n = 19
 $\beta = 95\%$
 $T(0.025;18) = 2,10092204$

Chocolate and bakery products	-0,88	0,71

n = 18
 $\beta = 95\%$
 $T(0.025;17) = 2,10981558$

Feed stuffs	-0,49	0,53

n = 16
 $\beta = 95\%$
 $T(0.025;15) = 2,13144955$

Environmental samples	-0,81	0,67

Results not used in the statistical interpretation

Category	Type	#	Sample	ISO CFU/g	MA CFU/g	Mean	Difference	
nd fish po	a	3328	Lardons fumés	1,00	1,00	1,00	0,00	corr
	a	3329	Filets de poulet fumé	1,00	1,00	1,00	0,00	corr
	a	698	Suprême de cabillaud	1,30	3,90	2,60	2,60	<4
	b	3960	Filets de poulet	6,18	6,18	6,18	0,00	corr
	b	5263	Fond de veau	1,70	1,30	1,50	-0,40	<4
	c	493	Viandox	1,70	1,00	1,35	-0,70	<4
airy produ	a	3952	Emmental français râpé	8,18	8,18	8,18	0,00	corr
	a	3953	Parmesan	8,18	8,18	8,18	0,00	corr
	b	3700	Beurre	4,00	4,00	4,00	0,00	corr
	b	4339	Yaourt nature au lait entier	6,18	6,18	6,18	0,00	corr
Egg products	a	3326	Pâtes aux œufs frais	1,00	1,00	1,00	0,00	corr
	a	3437	Ravioles	4,18	4,18	4,18	0,00	corr
	b	1801	Mousse au chocolat	1,70	1,00	1,35	-0,70	<4
Fruits and vegetables products	a	3333	Coulis de framboise	1,00	1,60	1,30	0,60	corr
	a	1350	Rolls aux légumes marinés	1,00	1,60	1,30	0,60	<4
	a	1369	Poivrons verts	1,00	1,00	1,00	0,00	<4
	c	5090	Purée d'orange surgelée	1,48	1,70	1,59	0,22	<4
	a	4120	Jus de tomate	5,18	5,18	5,18	0,00	corr
	a	4346	Thé glacé pêche blanche	4,18	1,30	2,74	-2,88	corr
	a	1351	Mélange légumes 4ème gamme	5,18	5,18	5,18	0,00	corr
	a	1367	Oignons surgelés	1,00	1,85	1,43	0,85	corr
	b	3332	Cerises en bocaux	1,00	1,00	1,00	0,00	corr
	b	5265	Farine de blé	2,34	1,00	1,67	-1,34	corr
	b	5587	Figues boyées et séchées	4,18	4,18	4,18	0,00	corr
	c	3699	Purée d'abricot	1,00	1,00	1,00	0,00	corr
	c	4119	Purée de framboises	5,18	5,18	5,18	0,00	corr
	c	4351	Mousseline de marrons	5,18	5,18	5,18	0,00	corr
Chocolat e and bakery products	a	3325	Eclair à la vanille	1,00	1,00	1,00	0,00	corr
	a	3433	Pâte sablée	3,70	3,00	3,35	-0,70	<4
	c	5262	Cacao	1,78	1,30	1,54	-0,48	<4
	a	3330	Pain de mie	1,00	1,00	1,00	0,00	corr
	a	3331	Pâte à tarte	1,60	1,00	1,30	-0,60	corr
	a	3695	Mini Gâche	4,00	4,00	4,00	0,00	corr
	a	3696	Baguette	4,00	4,00	4,00	0,00	corr
	a	3954	Baguette Saint Pierre	6,18	6,18	6,18	0,00	corr
	a	3956	Eclair à la vanille	7,18	7,18	7,18	0,00	corr
	a	3957	Crêpe	2,00	2,00	2,00	0,00	corr
	b	5088	Fourré de praline enrobage chocolat au lait	1,00	1,00	1,00	0,00	corr
	b	5490	Fourrage pâte d'amande	1,00	0,00	0,50	-1,00	corr
	c	5491	Fourrage café	1,00	0,00	0,50	-1,00	corr
	c	5492	Fourrage passion	1,60	0,00	0,80	-1,60	corr
Feed stuffs	b	5866	Croquettes pour chat	1,85	1,48	1,67	-0,37	<4
	b	1614	Croquettes pour chat	1,48	1,30	1,39	-0,18	<4
	c	7	Saucisson pour chien	4,18	4,18	4,18	0,00	corr
nmental sa	a	5487	Lingette environnement atelier pâtisserie	4,26	4,18	4,22	-0,08	<4
	c	640	Eau de process pompe homogénéisateur	0,48	1,15	0,82	0,67	<4
	a	5867	Ecouvillon (industrie boulangerie)	5,18	5,18	5,18	0,00	corr
	a	5868	Ecouvillon (industrie boulangerie)	5,18	5,18	5,18	0,00	corr
	a	5869	Ecouvillon (industrie boulangerie)	5,18	5,18	5,18	0,00	corr
	a	5870	Chiffonnette plaque à pain (industrie boulangerie)	5,18	5,18	5,18	0,00	corr
	a	5871	Chiffonnette porte relevante (industrie boulangerie)	5,18	5,18	5,18	0,00	corr
	a	5872	Chiffonnette joint banquette local batteur (industrie boulangerie)	5,18	5,18	5,18	0,00	corr
	a	5873	Chiffonnette flexible batteur(industrie boulangerie)	5,18	5,18	5,18	0,00	corr
	a	3168	Lingette (atelier pâtisserie)	1,00	1,00	1,00	0,00	corr
	b	233	Poussières environnement laitier	4,79	0,00	2,40	-4,79	corr
	c	641	Eau de rinçage robot coupe	1,40	4,18	2,79	2,78	corr

Appendix K: relative trueness study - results and calculations

Statistical interpretation 28°C - 60h

Category	Type	#	Matrix	ISO	Alternative	ISO	Alternative	Mean	Difference	
				CFU/g	CFU/g	log CFU/g	log CFU/g			
Meat and fish products	a	3327	Allumettes de bacon		60	2,36	1,78	2,07	-0,58	1
	a	4333	Dés de jambon		40	1,7	1,60	1,65	-0,10	2
	a	4334	Dés de poulet		820	3,18	2,91	3,05	-0,27	3
	a	5269	Dés de jambon		8400000	6,84	6,92	6,88	0,08	4
	a	699	Pâté en croûte		11300	4,11	4,05	4,08	-0,06	5
	a	700	Terrine de tête persillée		49000	4,66	4,69	4,68	0,03	6
	a	701	Terrine de noix de Saint Jacques		3600	3,64	3,56	3,60	-0,08	7
	a	702	Terrine de saumon		6300	3,92	3,80	3,86	-0,12	8
	a	1355	Salade pâtes , poulet crudités		22000	5,08	4,34	4,71	-0,74	9
	a	1356	Salade surimi, carottes thon		7300	4,43	3,86	4,15	-0,57	10
	a	1357	Salade poulet, parmesan, crouton		90	2,89	1,95	2,42	-0,94	11
	a	1366	Ravioles au chèvre		9000	5,20	3,95	4,58	-1,25	12
	b	3955	Lardons fumés		18800000	7,66	7,27	7,47	-0,39	13
	b	4963	Saumon fumé		11000	4,52	4,04	4,28	-0,48	14
	b	4964	Saumon fumé		4100	4,18	3,61	3,90	-0,57	15
	b	5268	Harengs fumés nature		4500	3,92	3,65	3,79	-0,27	16
	b	1348	Sushi saumon		66000	5,11	4,82	4,96	-0,29	17
	b	1349	Maki saumon cru aneth		1430	4,11	3,16	3,63	-0,95	18
	c	5264	Fumet de poisson		120	2,86	2,08	2,47	-0,78	19
	c	494	Fond de veau		1090	3,15	3,04	3,09	-0,11	20
	c	1613	Fond de veau		70	1,78	1,85	1,81	0,07	21
	c	1615	Fond de veau		60	1,95	1,78	1,86	-0,17	22
	c	1616	Fumet de poisson		280	2,56	2,45	2,50	-0,11	23
Average difference of the category									-0,38	
Standard deviation of differences									0,37	
Dairy products	a	3324	Emmenthal râpé		71000	5,26	4,85	5,06	-0,41	1
	a	3435	Mix râpé		930000	6,51	5,97	6,24	-0,54	2
	a	3436	Emmenthal râpé		1200000	6,32	6,08	6,20	-0,24	3
	a	3950	Fromage Liegen fristikgæ		36000000	7,67	7,56	7,61	-0,11	4
	a	3951	Fromage de chèvre		2400000	6,46	6,38	6,42	-0,08	5
	b	4337	Yaourt nature		1800	3,58	3,26	3,42	-0,32	6
	b	4338	Yaourt nature au lait entier		8100	4,00	3,91	3,95	-0,09	7
	b	4340	Yaourt fermier 0%		135000	5,38	5,13	5,26	-0,25	8
	b	4341	Yaourt fermier au lait entier		600000	5,91	5,78	5,84	-0,13	9
	b	4342	Yaourt nature		2100000	6,40	6,32	6,36	-0,08	10
	b	4343	Yaourt nature		120	2,26	2,08	2,17	-0,18	11
	b	4344	Fromage blanc velouté		113000	5,51	5,05	5,28	-0,46	12
	b	4350	Fromage frais		550000	5,77	5,74	5,76	-0,03	13
	b	5270	Tiramisu		60	1,95	1,78	1,86	-0,17	14
	c	372	Caséinate		230	3,04	2,36	2,70	-0,68	15
	c	373	Lait écrémé en poudre		50	2,53	1,70	2,11	-0,83	16
	c	2650	Poudre de lait entier		40	2,28	1,60	1,94	-0,68	17
	c	2652	Poudre de lait demi-écrémé		50	1,85	1,70	1,77	-0,15	18
	c	3163	Poudre de lait écrémé		7400000	6,96	6,87	6,91	-0,09	19
	c	3164	Poudre de lait demi-écrémé		910000	6,00	5,96	5,98	-0,04	20
Average difference of the category									-0,28	
Standard deviation of differences									0,24	
Egg products	a	3959	Pâtes fraîches		5000000	6,59	6,70	6,64	0,11	1
	a	2909	Tagliatelles fraîches		3900	3,40	3,59	3,50	0,19	2
	a	2910	Tagliatelles aux œufs frais		2300	3,43	3,36	3,40	-0,07	3
	a	2911	Fettuccini aux œufs frais		5 500	3,79	3,74	3,77	-0,05	4
	a	2912	Spaghetti aux œufs frais		11 000	4,18	4,04	4,11	-0,14	5
	a	2913	Tagliatelles aux œufs frais		58 000	4,56	4,76	4,66	0,20	6
	b	1799	Tarte au citron meringuée		700	2,95	2,85	2,90	-0,10	7
	b	2560	Pâte à crêpe		8 100	3,43	3,91	3,67	0,48	8
	b	2562	Pâte à crêpe		5 900	3,26	3,77	3,52	0,51	9
	b	2914	Crème aux œufs à la vanille		800	3,18	2,90	3,04	-0,28	10
	b	2915	Flan		310	2,98	2,49	2,74	-0,49	11
	b	2916	Clafoutis à la cerise		7 100	4,08	3,85	3,97	-0,23	12
	b	2917	Crème brûlée		16 800	4,04	4,23	4,13	0,19	13
	b	2918	Crème anglaise		44 000	4,71	4,64	4,68	-0,07	14
	c	370	Poudre de blanc d'œuf		1 700	3,53	3,23	3,38	-0,30	15
	c	371	Poudre d'œuf entier		10 200	4,34	4,01	4,17	-0,33	16
	c	2655	Jaune d'œuf en poudre		140	2,34	2,15	2,24	-0,19	17
	c	2919	Poudre de jaune d'œuf		142 000	5,49	5,15	5,32	-0,34	18
	c	3165	Poudre de jaune d'œuf		26 000	2,41	4,41	3,41	2,00	19
Average difference of the category									0,06	
Standard deviation of differences									0,54	

Fruits, vegetables and cereals	a	4114	Olives noires	3800	5,20	3,58	4,39	-1,62	1
	a	4348	Jus 3 agrumes	42000000	7,67	7,62	7,65	-0,05	2
	a	4962	Poivrons rouges surgelés	130	2,04	2,11	2,08	0,07	3
	a	1352	Carottes râpées	11000	4,88	4,04	4,46	-0,84	4
	a	1353	Chou blanc, carottes , céleri	34000	4,95	4,53	4,74	-0,42	5
	a	1354	Pousses de soja	62000	5,18	4,79	4,99	-0,39	6
	a	1368	Poivrons rouges	750	2,91	2,88	2,89	-0,03	7
	a	1370	Purée d'abricot	6000000	6,94	6,78	6,86	-0,16	8
	a	1405	Mangues en morceaux	1060000	6,08	6,03	6,05	-0,05	9
	b	4115	Morilles déshydratées	6600000	5,69	6,82	6,25	1,13	10
	b	4116	Raisins secs	100	2,15	2,00	2,08	-0,15	11
	b	4345	Quinoa	250	3,18	2,40	2,79	-0,78	12
	b	4966	Thé vrac	60	1,90	1,78	1,84	-0,12	13
	b	5265	Farine de blé	40	2,34	1,60	1,97	-0,74	14
	b	5266	Farine T150	250	2,66	2,40	2,53	-0,26	15
	b	5267	Farine boulangère	140	2,85	2,15	2,50	-0,70	16
	b	5588	Echalotes séchées	970	3,34	2,99	3,16	-0,35	17
	b	5589	Oignons rissolés séchés	740	3,15	2,87	3,01	-0,28	18
	b	10	Sauce pesto	108000	5,04	5,03	5,04	-0,01	19
	c	3697	Confiture de fraise	28000	4,87	4,45	4,66	-0,42	20
	c	3698	Purée de framboise	190	2,20	2,28	2,24	0,08	21
	c	4335	Double concentré de tomates	74000	5,08	4,87	4,97	-0,21	22
	c	4336	Miel bio	370	1,78	2,57	2,17	0,79	23
	c	4349	Confiture d'abricot	740000	6,04	5,87	5,95	-0,17	24
	c	4965	Purée de figes	40	1,7	1,60	1,65	-0,10	25
	c	5089	Purée de papaye surgelée	1650	3,52	3,22	3,37	-0,30	26
	c	5091	Purée de figes violettes surgelée	350	3,11	2,54	2,83	-0,57	27
Average difference of the category								-0,25	
Standard deviation of differences								0,50	
Chocolate and bakery products	a	3334	Pain de mie	410000	5,61	5,61	5,61	0,00	1
	a	3434	Pâte sablée	2100	3,15	3,32	3,24	0,17	2
	a	3958	Pâte à tarte brisée	1000	2,91	3,00	2,96	0,09	3
	a	4113	Pain de mie	16000000	7,56	7,20	7,38	-0,36	4
	a	4117	Crêpe de froment	8400	5,08	3,92	4,50	-1,16	5
	a	1800	Baba au rhum	300	2,72	2,48	2,60	-0,24	6
	b	1611	Pâte d'amande	40	1,78	1,60	1,69	-0,18	7
	b	2659	Arachides sucrées	160	2,70	2,20	2,45	-0,50	8
	b	2660	Pâte d'amande	13100	3,95	4,12	4,03	0,17	9
	b	2920	Quatre-quarts	3900000	6,76	6,59	6,68	-0,17	10
	b	2921	Gâteau breton	260000	5,54	5,41	5,48	-0,13	11
	c	5085	Crêpes fourrage cacao	260	3,30	2,41	2,86	-0,89	12
	c	5086	Crêpes nature	400	4,20	2,60	3,40	-1,60	13
	c	5087	Crêpes de froment	1300	4,71	3,11	3,91	-1,60	14
	c	5261	Cacao	60	4,04	1,78	2,91	-2,26	15
	c	5489	Ganache chocolat noir	660	1,9	2,82	2,36	0,92	16
	c	5492	Fourrage passion	80	1,6	1,90	1,75	0,30	17
	c	5687	Fourrage chocolat blanc	9200000	7,08	6,96	7,02	-0,12	18
	c	496	Sirop d'érable	1250	3,20	3,10	3,15	-0,10	19
	c	497	Biscuits cuillère	56000	4,81	4,75	4,78	-0,06	20
Average difference of the category								-0,38	
Standard deviation of differences								0,76	
Feed stuffs	a	4967	Flocons de blé	90	3,15	1,95	2,55	-1,20	1
	a	4968	Blé	220	1,78	2,34	2,06	0,56	2
	a	4969	Aliment pour poudeuses	4900	3,30	3,69	3,50	0,39	3
	a	5865	Aliment pour poules poudeuses	310	2,81	2,49	2,65	-0,32	4
	a	1612	Orge	190	2,34	2,28	2,31	-0,06	5
	b	5260	Croquettes chaton	40	4,83	1,60	3,22	-3,23	6
	b	633	Complément alimentaire pour chien	1030	3,08	3,01	3,05	-0,07	7
	b	634	Complément alimentaire pour chien	6400	3,72	3,81	3,76	0,09	8
	b	635	Complément alimentaire pour chien	5200	3,49	3,72	3,60	0,23	9
	b	2922	Croquettes pour chat (poulet/ canard/ légumes)	155000	5,56	5,19	5,38	-0,37	10
	c	8	Saucisson pour chien	44000	4,73	4,64	4,69	-0,09	11
	c	9	Saucisson pour chien	12000	4,18	4,08	4,13	-0,10	12
	c	631	Aliment complet pour chat (bœuf , carotte)	660	2,97	2,82	2,89	-0,15	13
	c	632	Aliment complet pour chat (veau, poivron)	1050	3,04	3,02	3,03	-0,02	14
	c	2152	Pâté pour chat	900	6,93	2,95	4,94	-3,98	15
	c	2153	Pâté pour chat	1800	6,88	3,26	5,07	-3,62	16
	c	2154	Pâté pour chat	940000	6,32	5,97	6,15	-0,35	17
	c	2155	Pâté pour chat	3200	4,76	3,51	4,13	-1,25	18
Average difference of the category								-0,75	
Standard deviation of differences								1,40	

Environmental samples	a	5485	Lingette table préparation madeleines		340	3,00	2,53	2,77	-0,47	1
	a	5486	Lingette environnement atelier pâtisserie		70	3,76	1,85	2,80	-1,91	2
	a	5488	Lingette environnement atelier pâtisserie		100	3,08	2,00	2,54	-1,08	3
	a	3166	Lingette (atelier pâtisserie)		9200000	7,08	6,96	7,02	-0,12	4
	a	3167	Lingette (atelier pâtisserie)		310	4,91	2,49	3,70	-2,42	5
	b	230	Poussières environnement laitier		2000	3,98	3,30	3,64	-0,68	6
	b	231	Poussières environnement laitier		58000	5,71	4,76	5,24	-0,95	7
	b	232	Poussières environnement laitier		690000	6,32	5,84	6,08	-0,48	8
	b	233	Poussières environnement laitier		40000	4,72	4,60	4,66	-0,12	9
	b	3169	Déchets (atelier pâtisserie)		230000	5,98	5,36	5,67	-0,62	10
	c	636	Eau de process foisonneuse		5	1,11	0,70	0,90	-0,41	11
	c	637	Eau de rinçage bac de stockage viande crue		430	2,28	2,63	2,46	0,35	12
	c	638	Eau de process Stéphane (fromage de chèvre)		440	2,46	2,64	2,55	0,18	13
	c	639	Eau de rinçage fabrication béchamel		1300	2,96	3,11	3,04	0,15	14
	c	1371	Eau de process		250000	5,99	5,40	5,69	-0,59	15
Average difference of the category									-0,61	
Standard deviation of differences									0,76	142
Average difference all categories									-0,35	
Standard deviation of differences									0,73	

n = 142
 $\beta = 95\%$
 $T(0.025;141) = 1,97693149$

Lower confidence limit	Upper confidence limit
-1,81	1,10

n = 23
 $\beta = 95\%$
 $T(0.025;22) = 2,07387307$

Meat and fish products	-1,15	0,40

n = 20
 $\beta = 95\%$
 $T(0.025;19) = 2,09302405$

Dairy products	-0,79	0,24

n = 19
 $\beta = 95\%$
 $T(0.025;18) = 2,10092204$

Egg products	-1,12	1,23

n = 27
 $\beta = 95\%$
 $T(0.025;26) = 2,05552944$

Fruits and vegetables products	-1,30	0,81

n = 20
 $\beta = 95\%$
 $T(0.025;19) = 2,09302405$

Chocolate and bakery products	-2,01	1,24

n = 18
 $\beta = 95\%$
 $T(0.025;17) = 2,10981558$

Feed stuffs	-3,78	2,27

n = 15
 $\beta = 95\%$
 $T(0.025;14) = 2,14478669$

Environmental samples	-2,29	1,07

Results not used in the statistical interpretation

Category	Type	#	Sample	ISO CFU/g	MA CFU/g	Mean	Difference	
d fish p	a	3328	Lardons fumés	1,00	1,00	1,00	0,00	corr
	a	698	Suprême de cabillaud	1,30	3,04	2,17	1,74	<4
	a	1365	Quenelles nature	5,34	1,30	3,32	-4,04	<4
	c	493	Viandox	1,70	1,30	1,50	-0,40	<4
	a	3329	Filets de poulet fumé	1,00	1,00	1,00	0,00	corr
	b	3960	Filets de poulet	6,18	6,18	6,18	0,00	corr
	c	5263	Fond de veau	1,00	1,00	1,00	0,00	corr
	c	492	Nuoc Mam	4,08	2,00	3,04	-2,08	corr
	c	495	Cœur de bouillon	4,77	0,00	2,39	-4,77	corr
ry produ	a	3952	Emmental français râpé	8,18	8,18	8,18	0,00	corr
	c	2651	Poudre de lait écrémé	1,78	1,48	1,63	-0,30	<4
	a	3953	Parmesan	8,18	8,18	8,18	0,00	corr
	b	3700	Beurre	4,00	4,00	4,00	0,00	corr
	b	4339	Yaourt nature au lait entier	6,18	6,18	6,18	0,00	corr
Egg product s	a	3326	Pâtes aux œufs frais	1,00	1,00	1,00	0,00	corr
	c	2654	Blanc d'œuf en poudre	2,67	1,30	1,99	-1,37	<4
	a	3437	Ravioles	4,18	4,18	4,18	0,00	corr
	b	1801	Mousse au chocolat	1,70	1,00	1,35	-0,70	corr
	b	2561	Quenelles nature	3,98	1,00	2,49	-2,98	corr
Fruits and vegetables product s	a	3333	Coulis de framboise	1,00	1,00	1,00	0,00	corr
	a	1350	Rolls aux légumes marinés	1,00	1,78	1,39	0,78	<4
	c	5090	Purée d'orange surgelée	1,48	1,30	1,39	-0,18	<4
	a	4120	Jus de tomate	5,18	5,18	5,18	0,00	corr
	a	4346	Thé glacé pêche blanche	4,18	1,00	2,59	-3,18	corr
	a	4347	Jus d'ananas	5,74	3,00	4,37	-2,74	corr
	a	1351	Mélange légumes 4ème gamme	5,18	5,11	5,15	-0,07	corr
	a	1367	Oignons surgelés	1,00	1,60	1,30	0,60	corr
	a	1369	Poivrons verts	1,00	1,00	1,00	0,00	corr
	b	3332	Cerises en bocaux	1,00	1,00	1,00	0,00	corr
	b	5587	Figues broyées et séchées	4,18	4,11	4,15	-0,07	corr
	c	3699	Purée d'abricot	1,00	1,00	1,00	0,00	corr
	c	4119	Purée de framboises	5,18	5,18	5,18	0,00	corr
	c	4351	Mousseline de marrons	5,18	5,18	5,18	0,00	corr
Chocol ate and bakery product s	a	3325	Eclair à la vanille	1,00	1,00	1,00	0,00	corr
	a	3433	Pâte sablée	3,95	3,48	3,72	-0,47	<4
	c	5491	Fourrage café	1,00	1,30	1,15	0,30	<4
	a	3330	Pain de mie	1,00	1,00	1,00	0,00	corr
	a	3331	Pâte à tarte	1,60	1,00	1,30	-0,60	corr
	a	3695	Mini Gâche	4,00	4,00	4,00	0,00	corr
	a	3696	Baguette	4,00	4,00	4,00	0,00	corr
	a	3954	Baguette Saint Pierre	6,18	3,45	4,82	-2,73	corr
	a	3956	Eclair à la vanille	7,18	6,23	6,71	-0,95	corr
	a	3957	Crêpe	2,00	2,00	2,00	0,00	corr
	b	5088	Fourré de praline enrobage chocolat au lait	1,00	1,00	1,00	0,00	corr
	b	5490	Fourrage pâte d'amande	1,00	1,00	1,00	0,00	corr
	c	5262	Cacao	1,78	1,00	1,39	-0,78	corr
Feed stuffs	b	5866	Croquettes pour chat	2,08	1,30	1,69	-0,78	<4
	b	1614	Croquettes pour chat	1,48	1,00	1,24	-0,48	<4
	c	7	Saucisson pour chien	4,18	4,18	4,18	0,00	corr
mental s	a	5487	Lingette environnement atelier pâtisserie	4,26	2,59	3,43	-1,67	<4
	b	234	Poussières environnement industrie du chocolat	3,15	2,00	2,58	-1,15	<4
	b	3170	Déchets (atelier pâtisserie)	2,04	1,48	1,76	-0,56	<4
	c	640	Eau de process pompe homogénéisateur	0,48	0,00	0,24	-0,48	<4
	a	5867	Ecouvillon (industrie boulangerie)	5,18	5,18	5,18	0,00	corr
	a	5868	Ecouvillon (industrie boulangerie)	5,18	5,00	5,09	-0,18	corr
	a	5869	Ecouvillon (industrie boulangerie)	5,18	5,18	5,18	0,00	corr
	a	5870	Chiffonnette plaque à pain (industrie boulangerie)	5,18	5,18	5,18	0,00	corr
	a	5871	Chiffonnette porte relevante (industrie boulangerie)	5,18	5,18	5,18	0,00	corr
	a	5872	Chiffonnette joint banquette local batteur (industrie boulangerie)	5,18	5,18	5,18	0,00	corr
	a	5873	Chiffonnette flexible batteur (industrie boulangerie)	5,18	5,18	5,18	0,00	corr
	a	3168	Lingette (atelier pâtisserie)	1,00	1,90	1,45	0,90	corr
	c	641	Eau de rinçage robot coupe	1,40	4,18	2,79	2,78	corr

Statistical interpretation 28°C - 72h

Category	Type	#	Matrix	ISO	Alternativ	ISO	Alternativ	Mean	Difference	
				CFU/g	CFU/g	log CFU/g	log CFU/g			
Meat and fish products	a	3327	Allumettes de bacon		130	2,36	2,11	2,24	-0,25	1
	a	4333	Dés de jambon		40	1,7	1,60	1,65	-0,10	2
	a	4334	Dés de poulet		860	3,18	2,93	3,06	-0,25	3
	a	5269	Dés de jambon		8600000	6,84	6,93	6,89	0,09	4
	a	699	Pâté en croûte		11300	4,11	4,05	4,08	-0,06	5
	a	700	Terrine de tête persillée		49000	4,66	4,69	4,68	0,03	6
	a	701	Terrine de noix de Saint Jacques		3600	3,64	3,56	3,60	-0,08	7
	a	702	Terrine de saumon		6300	3,92	3,80	3,86	-0,12	8
	a	1355	Salade pâtes , poulet crudités		22000	5,08	4,34	4,71	-0,74	9
	a	1356	Salade surimi, carottes thon		7300	4,43	3,86	4,15	-0,57	10
	a	1357	Salade poulet, parmesan, crouton		90	2,89	1,95	2,42	-0,94	11
	a	1366	Ravioles au chèvre		9300	5,20	3,97	4,58	-1,23	12
	b	3955	Lardons fumés		18000000	7,66	7,26	7,46	-0,40	13
	b	4963	Saumon fumé		21000	4,52	4,32	4,42	-0,20	14
	b	4964	Saumon fumé		7300	4,18	3,86	4,02	-0,32	15
	b	5268	Harengs fumés nature		5400	3,92	3,73	3,83	-0,19	16
	b	1348	Sushi saumon		85000	5,11	4,93	5,02	-0,18	17
	b	1349	Maki saumon cru aneth		1470	4,11	3,17	3,64	-0,94	18
	c	5264	Fumet de poisson		200	2,86	2,30	2,58	-0,56	19
	c	494	Fond de veau		1100	3,15	3,04	3,10	-0,11	20
	c	495	Cœur de bouillon		18000	4,77	4,26	4,51	-0,51	21
	c	1613	Fond de veau		70	1,78	1,85	1,81	0,07	22
	c	1615	Fond de veau		60	1,95	1,78	1,86	-0,17	23
	c	1616	Fumet de poisson		280	2,56	2,45	2,50	-0,11	24
			Average difference of the category						-0,33	
			Standard deviation of differences						0,35	
Dairy products	a	3324	Emmenthal râpé		77000	5,26	4,89	5,07	-0,37	1
	a	3435	Mix râpé		1230000	6,51	6,09	6,30	-0,42	2
	a	3436	Emmenthal râpé		1230000	6,32	6,09	6,20	-0,23	3
	a	3950	Fromage Liegen fristigkga		37000000	7,67	7,57	7,62	-0,10	4
	a	3951	Fromage de chèvre		2500000	6,46	6,40	6,43	-0,06	5
	b	4337	Yaourt nature		1900	3,58	3,28	3,43	-0,30	6
	b	4338	Yaourt nature au lait entier		8400	4,00	3,92	3,96	-0,08	7
	b	4340	Yaourt fermier 0%		135000	5,38	5,13	5,26	-0,25	8
	b	4341	Yaourt fermier au lait entier		600000	5,91	5,78	5,84	-0,13	9
	b	4342	Yaourt nature		2400000	6,40	6,38	6,39	-0,02	10
	b	4343	Yaourt nature		120	2,26	2,08	2,17	-0,18	11
	b	4344	Fromage blanc velouté		116000	5,51	5,06	5,29	-0,45	12
	b	4350	Fromage frais		550000	5,77	5,74	5,76	-0,03	13
	b	5270	Tiramisu		60	1,95	1,78	1,86	-0,17	14
	c	372	Caséinate		230	3,04	2,36	2,70	-0,68	15
	c	373	Lait écrémé en poudre		70	2,53	1,85	2,19	-0,68	16
	c	2650	Poudre de lait entier		40	2,28	1,60	1,94	-0,68	17
	c	2652	Poudre de lait demi-écrémé		50	1,85	1,70	1,77	-0,15	18
	c	3163	Poudre de lait écrémé		7400000	6,96	6,87	6,91	-0,09	19
	c	3164	Poudre de lait demi-écrémé		920000	6,00	5,96	5,98	-0,04	20
			Average difference of the category						-0,26	
			Standard deviation of differences						0,22	

Egg products	a	3959	Pâtes fraîches		5700000	6,59	6,76	6,67	0,17	1
	a	2909	Tagliatelles fraîches		3900	3,40	3,59	3,50	0,19	2
	a	2910	Tagliatelles aux œufs frais		2 400	3,43	3,38	3,41	-0,05	3
	a	2911	Fettuccini aux œufs frais		5 600	3,79	3,75	3,77	-0,04	4
	a	2912	Spaghetti aux œufs frais		11 000	4,18	4,04	4,11	-0,14	5
	a	2913	Tagliatelles aux œufs frais		58 000	4,56	4,76	4,66	0,20	6
	b	1799	Tarte au citron meringuée		700	2,95	2,85	2,90	-0,10	7
	b	2560	Pâte à crêpe		8 100	3,43	3,91	3,67	0,48	8
	b	2562	Pâte à crêpe		5 900	3,26	3,77	3,52	0,51	9
	b	2914	Crème aux œufs à la vanille		960	3,18	2,98	3,08	-0,20	10
	b	2915	Flan		590	2,98	2,77	2,88	-0,21	11
	b	2916	Clafoutis à la cerise		7 100	4,08	3,85	3,97	-0,23	12
	b	2917	Crème brûlée		16 800	4,04	4,23	4,13	0,19	13
	b	2918	Crème anglaise		44 000	4,71	4,64	4,68	-0,07	14
	c	370	Poudre de blanc d'œuf		1 900	3,53	3,28	3,40	-0,25	15
	c	371	Poudre d'œuf entier		10 300	4,34	4,01	4,18	-0,33	16
	c	2655	Jaune d'œuf en poudre		140	2,34	2,15	2,24	-0,19	17
	c	2919	Poudre de jaune d'œuf		142 000	5,49	5,15	5,32	-0,34	18
	c	3165	Poudre de jaune d'œuf		26 000	2,41	4,41	3,41	2,00	19
	Average difference of the category								0,08	
	Standard deviation of differences								0,53	
Fruits, vegetables and cereals	a	4114	Olives noires		40000	5,20	4,60	4,90	-0,60	1
	a	4348	Jus 3 agrumes		46000000	7,67	7,66	7,67	-0,01	2
	a	4962	Poivrons rouges surgelés		120	2,04	2,08	2,06	0,04	3
	a	1352	Carottes râpées		11000	4,88	4,04	4,46	-0,84	4
	a	1353	Chou blanc, carottes , céleri		34000	4,95	4,53	4,74	-0,42	5
	a	1354	Pousses de soja		62000	5,18	4,79	4,99	-0,39	6
	a	1368	Poivrons rouges		750	2,91	2,88	2,89	-0,03	7
	a	1370	Purée d'abricot		6800000	6,94	6,83	6,89	-0,11	8
	a	1405	Mangues en morceaux		1060000	6,08	6,03	6,05	-0,05	9
	b	4115	Morilles déshydratées		8000000	5,69	6,90	6,30	1,21	10
	b	4116	Raisins secs		110	2,15	2,04	2,10	-0,11	11
	b	4345	Quinoa		250	3,18	2,40	2,79	-0,78	12
	b	4966	Thé vrac		70	1,90	1,85	1,87	-0,05	13
	b	5265	Farine de blé		110	2,34	2,04	2,19	-0,30	14
	b	5266	Farine T150		290	2,66	2,46	2,56	-0,20	15
	b	5267	Farine boulangère		390	2,85	2,59	2,72	-0,26	16
	b	5588	Echalotes séchées		1800	3,34	3,26	3,30	-0,08	17
	b	5589	Oignons rissolés séchés		2500	3,15	3,40	3,27	0,25	18
	b	10	Sauce pesto		185000	5,04	5,27	5,15	0,23	19
	c	3697	Confiture de fraise		30000	4,87	4,48	4,67	-0,39	20
	c	3698	Purée de framboise		190	2,20	2,28	2,24	0,08	21
	c	4335	Double concentré de tomates		74000	5,08	4,87	4,97	-0,21	22
	c	4336	Miel bio		370	1,78	2,57	2,17	0,79	23
	c	4349	Confiture d'abricot		780000	6,04	5,89	5,97	-0,15	24
	c	4965	Purée de figues		50	1,7	1,70	1,70	0,00	25
	c	5089	Purée de papaye surgelée		1680	3,52	3,23	3,37	-0,29	26
	c	5091	Purée de figues violettes surgelée		350	3,11	2,54	2,83	-0,57	27
	Average difference of the category								-0,12	
	Standard deviation of differences								0,42	

Chocolate and bakery products	a	3334	Pain de mie		480000	5,61	5,68	5,65	0,07	1	
	a	3434	Pâte sablée		1200	3,15	3,08	3,11	-0,07	2	
	a	3958	Pâte à tarte brisée		1700	2,91	3,23	3,07	0,32	3	
	a	4113	Pain de mie		17000000	7,56	7,23	7,40	-0,33	4	
	a	4117	Crêpe de froment		11200	5,08	4,05	4,56	-1,03	5	
	a	1800	Baba au rhum		300	2,72	2,48	2,60	-0,24	6	
	b	1611	Pâte d'amande		40	1,78	1,60	1,69	-0,18	7	
	b	2659	Arachides sucrées		220	2,70	2,34	2,52	-0,36	8	
	b	2660	Pâte d'amande		13800	3,95	4,14	4,04	0,19	9	
	b	2920	Quatre-quarts		4000000	6,76	6,60	6,68	-0,16	10	
	b	2921	Gâteau breton		260000	5,54	5,41	5,48	-0,13	11	
	c	5085	Crêpes fourrage cacao		410	3,30	2,61	2,96	-0,69	12	
	c	5086	Crêpes nature		2500	4,20	3,40	3,80	-0,80	13	
	c	5087	Crêpes de froment		19000	4,71	4,28	4,49	-0,43	14	
	c	5261	Cacao		90	4,04	1,95	3,00	-2,09	15	
	c	5489	Ganache chocolat noir		70	1,9	1,85	1,87	-0,05	16	
	c	5687	Fourrage chocolat blanc		10600000	7,08	7,03	7,05	-0,05	17	
	c	496	Sirop d'érable		1290	3,20	3,11	3,16	-0,09	18	
	c	497	Biscuits cuillère		63000	4,81	4,80	4,80	-0,01	19	
			Average difference of the category							-0,32	
			Standard deviation of differences							0,54	
Feed stuffs	a	4967	Flocons de blé		340	3,15	2,53	2,84	-0,62	1	
	a	4968	Blé		260	1,78	2,41	2,10	0,63	2	
	a	4969	Aliment pour pondeuses		4000	3,30	3,60	3,45	0,30	3	
	a	5865	Aliment pour poules pondeuses		800	2,81	2,90	2,86	0,09	4	
	a	1612	Orge		190	2,34	2,28	2,31	-0,06	5	
	b	5260	Croquettes chaton		160	4,83	2,20	3,52	-2,63	6	
	b	633	Complément alimentaire pour chien		1040	3,08	3,02	3,05	-0,06	7	
	b	634	Complément alimentaire pour chien		6400	3,72	3,81	3,76	0,09	8	
	b	635	Complément alimentaire pour chien		4400	3,49	3,64	3,57	0,15	9	
	b	2922	Croquettes pour chat (poulet/ canard/ légumes)		159000	5,56	5,20	5,38	-0,36	10	
	c	8	Saucisson pour chien		47000	4,73	4,67	4,70	-0,06	11	
	c	9	Saucisson pour chien		13200	4,18	4,12	4,15	-0,06	12	
	c	631	Aliment complet pour chat (bœuf ,carotte)		660	2,97	2,82	2,89	-0,15	13	
	c	632	Aliment complet pour chat (veau, poivron)		1050	3,04	3,02	3,03	-0,02	14	
	c	2152	Pâté pour chat		1200	6,93	3,08	5,00	-3,85	15	
	c	2153	Pâté pour chat		1800	6,88	3,26	5,07	-3,62	16	
	c	2154	Pâté pour chat		1100000	6,32	6,04	6,18	-0,28	17	
	c	2155	Pâté pour chien		3200	4,76	3,51	4,13	-1,25	18	
			Average difference of the category							-0,65	
			Standard deviation of differences							1,33	
	Environmental samples	a	5485	Lingette table préparation madeleines		490	3,00	2,69	2,85	-0,31	1
a		5486	Lingette environnement atelier pâtisserie		70	3,76	1,85	2,80	-1,91	2	
a		5488	Lingette environnement atelier pâtisserie		130	3,08	2,11	2,60	-0,97	3	
a		3166	Lingette (atelier pâtisserie)		9400000	7,08	6,97	7,03	-0,11	4	
a		3167	Lingette (atelier pâtisserie)		340	4,91	2,53	3,72	-2,38	5	
b		231	Poussières environnement laitier		110000	5,71	5,04	5,38	-0,67	6	
b		232	Poussières environnement laitier		620000	6,32	5,79	6,06	-0,53	7	
b		233	Poussières environnement laitier		40000	4,72	4,60	4,66	-0,12	8	
b		234	Poussières environnement industrie du chocolat		50	3,15	1,70	2,42	-1,45	9	
b		3169	Déchets (atelier pâtisserie)		230000	5,98	5,36	5,67	-0,62	10	
c		636	Eau de process foisonneuse		5	1,11	0,70	0,90	-0,41	11	
c		637	Eau de rinçage bac de stockage viande crue		670	2,28	2,83	2,55	0,55	12	
c		638	Eau de process Stéphan (fromage de chèvre)		440	2,46	2,64	2,55	0,18	13	
c		639	Eau de rinçage fabrication béchamel		2000	2,96	3,30	3,13	0,34	14	
c		1371	Eau de process		280000	5,99	5,45	5,72	-0,54	15	
			Average difference of the category							-0,60	
			Standard deviation of differences							0,81	
		Average difference all categories							-0,29	142	
		Standard deviation of differences							0,68		

n =	142			
$\beta =$	95%			
$T(0.025;141)=$	1,97693149			
			Lower confidence limit	Upper confidence limit
			-1,64	1,06
n =	24			
$\beta =$	95%			
$T(0.025;23)=$	2,06865761	Meat and fish products	-1,06	0,41
n =	20			
$\beta =$	95%			
$T(0.025;19)=$	2,09302405	Dairy products	-0,73	0,22
n =	19			
$\beta =$	95%			
$T(0.025;18)=$	2,10092204	Egg products	-1,05	1,22
n =	27			
$\beta =$	95%			
$T(0.025;26)=$	2,05552944	Fruits and vegetables products	-1,01	0,77
n =	19			
$\beta =$	95%			
$T(0.025;18)=$	2,10092204	Chocolate and bakery products	-1,49	0,84
n =	18			
$\beta =$	95%			
$T(0.025;17)=$	2,10981558	Feed stuffs	-3,53	2,22
n =	15			
$\beta =$	95%			
$T(0.025;14)=$	2,14478669	Environmental samples	-2,39	1,20

Results not used in the statistical interpretation

Category	Type	#	Sample	ISO CFU/g	MA CFU/g	Mean	Difference	
and fish porc	a	3328	Lardons fumés	1,00	1,00	1,00	0,00	corr
	a	698	Suprême de cabillaud	1,30	3,15	2,23	1,85	<4
	c	492	Nuoc Mam	4,08	2,00	3,04	-2,08	<4
	c	493	Viandox	1,70	1,30	1,50	-0,40	<4
	a	3329	Filets de poulet fumé	1,00	1,00	1,00	0,00	corr
	a	1365	Quenelles nature	5,34	0,00	2,67	-5,34	corr
	b	3960	Filets de poulet	6,18	6,18	6,18	0,00	corr
	c	5263	Fond de veau	1,00	1,00	1,00	0,00	corr
Dairy product	a	3952	Emmental français râpé	8,18	8,18	8,18	0,00	corr
	c	2651	Poudre de lait écrémé	1,78	1,48	1,63	-0,30	<4
	a	3953	Parmesan	8,18	8,18	8,18	0,00	corr
	b	3700	Beurre	4,00	4,00	4,00	0,00	corr
	b	4339	Yaourt nature au lait entier	6,18	6,18	6,18	0,00	corr
Egg products	a	3326	Pâtes aux œufs frais	1,00	1,00	1,00	0,00	corr
	c	2654	Blanc d'œuf en poudre	2,67	1,30	1,99	-1,37	<4
	a	3437	Ravioles	4,18	4,18	4,18	0,00	corr
	b	1801	Mousse au chocolat	1,70	1,00	1,35	-0,70	corr
	b	2561	Quenelles nature	3,98	1,00	2,49	-2,98	corr
Fruits and vegetables products	a	3333	Coulis de framboise	1,00	1,00	1,00	0,00	corr
	a	1350	Rolls aux légumes marinés	1,00	1,78	1,39	0,78	<4
	c	5090	Purée d'orange surgelée	1,48	1,48	1,48	0,00	<4
	a	4120	Jus de tomate	5,18	5,18	5,18	0,00	corr
	a	4346	Thé glacé pêche blanche	4,18	1,00	2,59	-3,18	corr
	a	4347	Jus d'ananas	5,74	0,00	2,87	-5,74	corr
	a	1351	Mélange légumes 4ème gamme	5,18	5,11	5,15	-0,07	corr
	a	1367	Oignons surgelés	1,00	2,04	1,52	1,04	corr
	a	1369	Poivrons verts	1,00	1,00	1,00	0,00	corr
	b	3332	Cerises en bocaux	1,00	1,00	1,00	0,00	corr
	b	5587	Figues broyées et séchées	4,18	4,18	4,18	0,00	corr
	c	3699	Purée d'abricot	1,00	1,00	1,00	0,00	corr
	c	4119	Purée de framboises	5,18	5,18	5,18	0,00	corr
	c	4351	Mousseline de marrons	5,18	5,18	5,18	0,00	corr
Chocolate and bakery products	a	3325	Eclair à la vanille	1,00	1,00	1,00	0,00	corr
	a	3331	Pâte à tarte	1,60	1,30	1,45	-0,30	<4
	a	3433	Pâte sablée	3,95	3,48	3,72	-0,47	<4
	b	5490	Fourrage pâte d'amande	1,00	1,00	1,00	0,00	<4
	c	5491	Fourrage café	1,00	1,00	1,00	0,00	<4
	c	5492	Fourrage passion	1,60	1,00	1,30	-0,60	<4
	a	3330	Pain de mie	1,00	1,00	1,00	0,00	corr
	a	3695	Mini Gâche	4,00	4,00	4,00	0,00	corr
	a	3696	Baguette	4,00	4,00	4,00	0,00	corr
	a	3954	Baguette Saint Pierre	6,18	3,00	4,59	-3,18	corr
	a	3956	Eclair à la vanille	7,18	7,18	7,18	0,00	corr
	a	3957	Crêpe	2,00	2,00	2,00	0,00	corr
	b	5088	Fourré de praline enrobage chocolat au lait	1,00	1,00	1,00	0,00	corr
	c	5262	Cacao	1,78	1,00	1,39	-0,78	corr
Feed stuffs	b	5866	Croquettes pour chat	2,08	1,30	1,69	-0,78	<4
	b	1614	Croquettes pour chat	1,48	1,00	1,24	-0,48	<4
	c	7	Saucisson pour chien	4,18	4,18	4,18	0,00	corr
Environmental sam	a	5487	Lingette environnement atelier pâtisserie	4,26	2,71	3,49	-1,55	<4
	b	230	Poussières environnement laitier	3,98	3,30	3,64	-0,68	<4
	b	3170	Déchets (atelier pâtisserie)	2,04	1,48	1,76	-0,56	<4
	c	640	Eau de process pompe homogénéisateur	0,48	0,00	0,24	-0,48	<4
	a	5867	Ecouvillon (industrie boulangerie)	5,18	5,18	5,18	0,00	corr
	a	5868	Ecouvillon (industrie boulangerie)	5,18	5,04	5,11	-0,14	corr
	a	5869	Ecouvillon (industrie boulangerie)	5,18	5,18	5,18	0,00	corr
	a	5870	Chiffonnette plaque à pain (industrie boulangerie)	5,18	5,18	5,18	0,00	corr
	a	5871	Chiffonnette porte relevante (industrie boulangerie)	5,18	5,18	5,18	0,00	corr
	a	5872	Chiffonnette joint banquette local batteur (industrie boulangerie)	5,18	5,18	5,18	0,00	corr
	a	5873	Chiffonnette flexible batteur (industrie boulangerie)	5,18	5,18	5,18	0,00	corr
	a	3168	Lingette (atelier pâtisserie)	1,00	1,90	1,45	0,90	corr
	c	641	Eau de rinçage robot coupe	1,40	4,18	2,79	2,78	corr

Appendix L: accuracy profile - raw results

Matrix	Strain	Level	Sample N°	Reference method : ISO 21527-1				Alternative method : NEOGEN Petrifilm Rapid Yeast and Mold count plate											
								25°C						28°C					
								60h			72h			60h			72h		
				Dilution	cfu/ plate	cfu/g	log cfu/g	Dilution	cfu/ plate	cfu/g	Dilution	cfu/ plate	cfu/g	Dilution	cfu/ plate	cfu/g	Dilution	cfu/ plate	cfu/g
Liver pâté Batch 1 Aerobic mesophilic flora : 7.0.10 CFU/g Aw : 0.972	Candida norvegiae Ad1827	1	909	10	30	320	2,51	10	34	340	10	34	340	10	20	200	10	20	200
				100	5			100	6		100	6		100	3		100	3	
			910	10	30	270	2,43	10	22	220	10	22	220	10	22	220	10	22	220
				100	0			100	4		100	4		100	4		100	4	
			911	10	25	240	2,38	10	22	220	10	22	220	10	30	300	10	30	300
		2		100	1			100	2		100	2		100	8		100	8	
			912	10	29	290	2,46	10	34	340	10	34	340	10	29	290	10	29	290
				100	3			100	2		100	2		100	3		100	3	
			913	10	35	370	2,57	10	45	450	10	45	450	10	30	300	10	30	300
				100	6			100	8		100	8		100	1		100	1	
		3	914	100	78	8100	3,91	100	97	9700	100	98	9800	100	97	9700	100	97	9700
				1000	11			1000	8		1000	8		1000	7		1000	7	
			915	100	89	8800	3,94	100	86	8600	100	87	8700	100	85	8500	100	85	8500
				1000	8			1000	18		1000	18		1000	5		1000	5	
			916	100	81	8100	3,91	100	80	8000	100	82	8200	100	97	9700	100	97	9700
		4		1000	8			1000	8		1000	8		1000	8		1000	8	
			917	100	61	5900	3,77	100	74	7400	100	78	7800	100	85	8500	100	85	8500
				1000	4			1000	11		1000	11		1000	8		1000	8	
			918	100	62	6000	3,78	100	86	8600	100	86	8600	100	84	8400	100	84	8400
				1000	4			1000	10		1000	10		1000	12		1000	12	
		5	919	1000	108	100000	5,00	1000	82	82000	1000	87	87000	1000	79	79000	1000	79	79000
				10000	3			10000	3		10000	3		10000	3		10000	3	
			920	1000	89	86000	4,93	1000	65	65000	1000	65	65000	1000	69	69000	1000	69	69000
				10000	6			10000	9		10000	9		10000	8		10000	8	
			921	1000	103	100000	5,00	1000	77	77000	1000	79	79000	1000	88	88000	1000	88	88000
		6		10000	12			10000	8		10000	8		10000	4		10000	4	
			922	1000	69	65000	4,81	1000	78	78000	1000	78	78000	1000	67	67000	1000	67	67000
				10000	3			10000	7		10000	7		10000	7		10000	7	
			923	1000	57	61000	4,79	1000	96	96000	1000	96	96000	1000	89	89000	1000	89	89000
				10000	10			10000	3		10000	3		10000	10		10000	10	
Liver pâté Batch 2 Aerobic mesophilic flora : 2.0.10 CFU/g Aw : 0.986	Candida norvegiae Ad1827	1	924	10	25	260	2,41	10	34	340	10	34	340	10	26	260	10	26	260
				100	4			100	1		100	1		100	4		100	4	
			925	10	18	170	2,23	10	35	350	10	35	350	10	21	210	10	21	210
				100	1			100	5		100	5		100	3		100	3	
			926	10	21	190	2,28	10	21	210	10	21	210	10	23	230	10	23	230
		2		100	0			100	3		100	3		100	1		100	1	
			927	10	25	270	2,43	10	30	300	10	30	300	10	24	240	10	24	240
				100	5			100	3		100	3		100	2		100	2	
			928	10	29	270	2,43	10	38	380	10	38	380	10	21	210	10	21	210
				100	1			100	3		100	3		100	1		100	1	
		3	929	100	82	8400	3,92	100	70	7000	100	70	7000	100	87	8700	100	87	8700
				1000	10			1000	11		1000	11		1000	9		1000	9	
			930	100	54	5500	3,74	100	93	9300	100	93	9300	100	83	8300	100	83	8300
				1000	7			1000	11		1000	11		1000	10		1000	10	
			931	100	80	7600	3,88	100	78	7800	100	78	7800	100	99	9900	100	99	9900
		4		1000	4			1000	7		1000	7		1000	4		1000	4	
			932	100	101	9900	4,00	100	86	8600	100	86	8600	100	109	10900	100	111	11100
				1000	8			1000	10		1000	10		1000	4		1000	4	
			933	100	102	11000	4,04	100	71	7100	100	71	7100	100	89	8900	100	89	8900
				1000	14			1000	5		1000	5		1000	9		1000	9	
		5	934	1000	84	87000	4,94	1000	67	67000	1000	67	67000	1000	83	83000	1000	83	83000
				10000	12			10000	6		10000	6		10000	8		10000	8	
			935	1000	87	92000	4,96	1000	82	82000	1000	82	82000	1000	92	92000	1000	94	94000
				10000	14			10000	7		10000	7		10000	7		10000	7	
			936	1000	67	66000	4,82	1000	88	88000	1000	88	88000	1000	91	91000	1000	91	91000
		6		10000	6			10000	10		10000	10		10000	10		10000	10	
			937	1000	94	95000	4,98	1000	93	93000	1000	93	93000	1000	93	93000	1000	94	94000
				10000	10			10000	12		10000	12		10000	8		10000	8	
			938	1000	84	84000	4,92	1000	86	86000	1000	86	86000	1000	82	82000	1000	82	82000
				10000	8			10000	6		10000	6		10000	4		10000	4	

Matrix	Strain	Level	Sample N°	Reference method : ISO 21527-2				Alternative method : NEOGEN Petrifilm Rapid Yeast and Mold count plate											
								25°C						28°C					
								60h			72h			60h			72h		
				Dilution	cfu/ plate	cfu/g	log cfu/g	Dilution	cfu/ plate	cfu/g	Dilution	cfu/ plate	cfu/g	Dilution	cfu/ plate	cfu/g	Dilution	cfu/ plate	cfu/g
Milk powder Batch 1 Aerobic mesophilic flora : < 10 CFU/g Aw : 0,3413	<i>Penicillium raoultii</i> M1	1	3379	10	29	290	2,46	10	20	200	10	28	280	10	36	360	10	36	360
				100	3			100	1		100	1		100	1		100	1	
			3380	10	33	320	2,51	10	20	200	10	28	280	10	21	210	10	21	210
				100	2			100	5		100	5		100	5		100	5	
			3381	10	42	410	2,61	10	21	210	10	32	320	10	37	370	10	37	370
				100	3			100	3		100	3		100	3		100	3	
		2	3382	10	33	340	2,53	10	19	190	10	27	270	10	28	280	10	28	280
				100	4			100	4		100	4		100	3		100	3	
			3383	10	33	300	2,48	10	12	120	10	21	210	10	26	260	10	26	260
				100	0			100	4		100	4		100	2		100	2	
			3384	1000	12	12000	4,08	1000	14	14000	1000	14	14000	100	98	9800	100	98	9800
				10000	1			10000	1		10000	1		10000	21		10000	21	
		3	3385	1000	11	10000	4,00	1000	11	11000	1000	12	12000	100	87	8700	100	87	8700
				10000	0			10000	1		10000	1		10000	7		10000	7	
			3386	1000	10	9100	3,96	1000	10	10000	1000	10	10000	100	93	9300	100	93	9300
				10000	0			10000	2		10000	6		10000	16		10000	16	
			3387	1000	11	13000	4,11	1000	11	11000	1000	12	12000	100	98	9800	100	98	9800
				10000	3			10000	1		10000	2		10000	7		10000	7	
Milk powder Batch 2 Aerobic mesophilic flora : < 10 CFU/g Aw : 0,3042	<i>Penicillium raoultii</i> M1	1	3388	1000	8	8000	3,90	1000	6	6000	1000	6	6000	100	96	9600	100	96	9600
				10000	3			10000	1		10000	1		10000	12		10000	12	
			3389	10000	12	110000	5,04	10000	6	60000	10000	6	60000	1000	108	108000	1000	108	108000
				100000	0			100000	0		100000	0		100000	15		100000	15	
			3390	10000	17	150000	5,18	10000	7	70000	10000	7	70000	1000	101	101000	1000	101	101000
				100000	0			100000	0		100000	0		100000	10		100000	10	
		2	3391	10000	14	130000	5,11	10000	8	80000	10000	8	80000	1000	107	107000	1000	107	107000
				100000	0			100000	0		100000	0		100000	10		100000	10	
			3392	10000	7	70000	4,85	10000	7	70000	10000	8	80000	1000	118	118000	1000	118	118000
				100000	1			100000	1		100000	1		100000	10		100000	10	
			3393	10000	8	80000	4,90	10000	7	70000	10000	7	70000	1000	105	105000	1000	105	105000
				100000	0			100000	0		100000	0		100000	10		100000	10	
		3	3394	10	36	380	2,58	10	16	160	10	23	230	10	29	290	10	29	290
				100	6			100	2		100	2		100	3		100	3	
			3395	10	36	350	2,54	10	21	210	10	28	280	10	27	270	10	27	270
				100	2			100	2		100	2		100	2		100	2	
			3396	10	47	460	2,66	10	17	170	10	23	230	10	25	250	10	25	250
				100	3			100	2		100	2		100	4		100	4	
		2	3397	10	39	390	2,59	10	18	180	10	26	260	10	33	330	10	33	330
				100	4			100	2		100	2		100	1		100	1	
			3398	10	28	270	2,43	10	18	180	10	28	280	10	32	320	10	32	320
				100	2			100	1		100	1		100	2		100	2	
			3399	1000	11	11000	4,04	1000	14	14000	1000	14	14000	100	101	10100	100	101	10100
				10000	1			10000	0		10000	0		10000	11		10000	11	
		3	3400	1000	11	10000	4,00	1000	7	7000	1000	7	7000	100	102	10200	100	102	10200
				10000	0			10000	1		10000	1		10000	8		10000	8	
			3401	1000	11	10000	4,00	1000	8	8000	1000	8	8000	100	91	9100	100	91	9100
				10000	0			10000	0		10000	0		10000	10		10000	10	
			3402	1000	14	14000	4,15	1000	7	7000	1000	8	8000	100	84	8400	100	84	8400
				10000	1			10000	2		10000	2		10000	6		10000	6	
		3	3403	1000	13	15000	4,18	1000	9	9000	1000	10	10000	100	104	10400	100	104	10400
				10000	3			10000	0		10000	0		10000	11		10000	11	
			3404	10000	11	110000	5,04	10000	9	90000	10000	11	110000	1000	102	102000	1000	102	102000
				100000	1			100000	1		100000	1		100000	15		100000	15	
			3405	10000	12	110000	5,04	10000	10	100000	10000	10	100000	1000	108	108000	1000	108	108000
				100000	0			100000	0		100000	0		100000	16		100000	16	
		3	3406	10000	13	130000	5,11	10000	13	130000	10000	13	130000	1000	129	129000	1000	129	129000
				100000	1			100000	0		100000	0		100000	16		100000	16	
			3407	10000	17	160000	5,20	10000	14	140000	10000	14	140000	1000	126	126000	1000	126	126000
				100000	1			100000	0		100000	0		100000	17		100000	17	
		3	3408	10000	19	170000	5,23	10000	15	150000	10000	16	160000	1000	130	130000	1000	130	130000
				100000	0			100000	1		100000	1		100000	15		100000	15	

Matrix	Strain	Level	Sample N°	Reference method : ISO 21527-1				Alternative method : NEOGEN Petrifilm Rapid Yeast and Mold count plate											
								25°C						28°C					
								60h			72h			60h			72h		
				Dilution	cfu/ plate	cfu/g	log cfu/g	Dilution	cfu/ plate	cfu/g	Dilution	cfu/ plate	cfu/g	Dilution	cfu/ plate	cfu/g	Dilution	cfu/ plate	cfu/g
Custard Batch 1 Aerobic mesophilic flora : < 10 CFU/g Aw : 0.987	<i>Debaryomyces castellii</i> CLIB 424	1	3187	10	51	530	2,72	10	41	410	10	43	430	10	50	500	10	52	520
			3188	100	7	630	2,80	100	8	550	100	10	570	100	3	520	100	3	520
			3189	100	6	590	2,77	100	2	530	100	2	540	100	2	430	100	2	430
			3190	100	8	710	2,85	100	3	570	100	3	610	100	6	500	100	6	510
			3191	100	8	330	2,52	100	6	410	100	6	490	100	3	410	100	3	410
			3192	100	34	2		100	41		100	49		100	41		100	41	
	2	2	3193	1000	11	16000	4,20	1000	8	8800	1000	9	9600	1000	80	8000	1000	80	8000
			3194	1000	87	9400	3,97	1000	97	9700	1000	106	10600	1000	79	7900	1000	80	8000
			3195	1000	16	13000	4,11	1000	14	11400	1000	13	13100	1000	11	12300	1000	11	12300
			3196	1000	127	16000	4,20	1000	114	11400	1000	131	13100	1000	123	12300	1000	123	12300
			3197	1000	14	17000	4,23	1000	21	11300	1000	22	11800	1000	18	13400	1000	18	13400
			3198	1000	148	140000	5,18	1000	113	113000	1000	118	118000	1000	134	134000	1000	134	134000
	3	3	3199	1000	23	140000	5,15	1000	20	124000	1000	21	128000	1000	22	134000	1000	22	134000
			3200	1000	167	120000	5,08	1000	134	134000	1000	152	152000	1000	132	132000	1000	132	132000
			3201	1000	16	140000	5,15	1000	12	124000	1000	12	128000	1000	10	134000	1000	10	134000
			3202	1000	136	120000	5,08	1000	126	126000	1000	134	134000	1000	125	125000	1000	125	125000
			3203	10000	27	140000	5,15	10000	43	128000	10000	43	135000	10000	47	109000	10000	47	110000
			3204	10000	145	120000	5,08	10000	128	128000	10000	135	135000	10000	109	109000	10000	110	110000
Custard Batch 2 Aerobic mesophilic flora : < 10 CFU/g Aw : 0.984	<i>Debaryomyces castellii</i> CLIB 424	1	3205	10000	12	120000	5,08	10000	17	133000	10000	17	140000	10000	16	121000	10000	16	121000
			3206	10000	9	140000	5,15	10000	13	124000	10000	13	128000	10000	12	134000	10000	12	134000
			3207	10000	137	140000	5,15	10000	124	124000	10000	128	128000	10000	134	134000	10000	134	134000
			3208	10000	15	120000	5,08	10000	11	131000	10000	11	136000	10000	13	133000	10000	13	133000
			3209	10000	119	120000	5,08	10000	131	131000	10000	136	136000	10000	133	133000	10000	133	133000
			3210	10000	15			10000	13		10000	13		10000	13		10000	13	
	2	2	3211	100	36	410	2,61	100	46	460	100	47	470	100	40	400	100	40	400
			3212	100	9	570	2,76	100	3	450	100	3	480	100	6	530	100	6	540
			3213	100	55	470	2,67	100	45	600	100	48	600	100	53	570	100	54	580
			3214	100	8	400	2,60	100	6	440	100	7	440	100	7	430	100	7	430
			3215	100	48	760	2,88	100	60	650	100	60	680	100	57	760	100	58	760
			3216	100	35			100	44		100	44		100	43		100	43	
	3	3	3217	100	9			100	6		100	6		100	2		100	2	
			3218	100	77			100	65		100	68		100	76		100	76	
			3219	1000	6	20000	4,30	1000	7	15200	1000	7	17000	1000	10	5800	1000	10	5800
			3220	1000	194	14000	4,15	1000	152	15200	1000	159	15900	1000	58	15900	1000	58	15900
			3221	1000	22	15000	4,18	1000	18	10900	1000	18	11800	1000	18	11800	1000	18	11800
			3222	1000	133	35000	4,54	1000	151	11000	1000	159	12000	1000	14	16300	1000	14	16600
	3	3	3223	1000	22	27000	4,43	1000	10	15400	1000	12	16300	1000	17	15200	1000	17	15200
			3224	1000	145	97000	4,99	1000	109	88000	1000	118	89000	1000	118	88000	1000	118	88000
			3225	1000	16	160000	5,20	1000	40	135000	1000	42	151000	1000	14	149000	1000	14	150000
			3226	10000	38	150000	5,18	10000	110	107000	10000	120	123000	10000	163	122000	10000	166	122000
			3227	10000	1			10000	10		10000	11		10000	20		10000	20	
			3228	10000	27			10000	154		10000	163		10000	152		10000	152	
	3	3	3229	10000	3	170000	5,23	10000	18	142000	10000	19	152000	10000	19	119000	10000	19	119000
			3230	10000	93			10000	88		10000	89		10000	88		10000	88	
			3231	10000	14			10000	10		10000	12		10000	12		10000	12	
			3232	10000	159			10000	135		10000	151		10000	149		10000	150	
			3233	10000	18			10000	16		10000	17		10000	22		10000	22	
			3234	10000	155			10000	107		10000	109		10000	122		10000	122	
	3	3	3235	10000	14			10000	13		10000	23		10000	6		10000	6	
			3236	10000	157			10000	113		10000	123		10000	129		10000	129	
			3237	10000	12			10000	13		10000	13		10000	12		10000	12	
			3238	10000	164			10000	142		10000	152		10000	119		10000	119	
			3239	10000	18			10000	11		10000	11		10000	14		10000	14	

Matrix	Strain	Level	Sample N°	Reference method : ISO 21527-1				Alternative method : NEOGEN Petrifilm Rapid Yeast and Mold count plate											
								25°C						28°C					
								60h			72h			60h			72h		
				Dilution	cfu/p late	cfu/g	log cfu/g	Dilution	cfu/p late	cfu/g	Dilution	cfu/ plate	cfu/g	Dilution	cfu/ plate	cfu/g	Dilution	cfu/ plate	cfu/g
Apple Juice Batch 1 Aerobic mesophilic flora : <10 CFU/g Aw : 0.9875	<i>Pichia anomala</i> Ad1037	1	1177	10 100	9 0	90	1.35 N/A	10 100	28 1	280	10 100	29 1	290	10 100	16 1	160	10 100	16 1	160
			1178	10 100	9 0	90	1.35 N/A	10 100	27 3	270	10 100	27 3	270	10 100	29 1	290	10 100	29 1	290
			1179	10 100	4 1	40	1.00 N/A	10 100	29 2	290	10 100	29 2	290	10 100	22 1	220	10 100	22 1	220
			1180	10 100	4 3	40	1.00 N/A	10 100	27 2	270	10 100	27 2	270	10 100	29 3	290	10 100	29 3	290
			1181	10 100	8 1	80	1.30 N/A	10 100	16 3	160	10 100	16 3	160	10 100	16 1	160	10 100	18 1	180
		2	1182	100 1000	30 1	2800	3.45	100 1000	80 8	8000	100 1000	80 8	8000	100 1000	67 12	6700	100 1000	67 12	6700
			1183	100 1000	30 0	2700	3.43	100 1000	66 18	6600	100 1000	66 16	6600	100 1000	79 7	7900	100 1000	79 7	7900
			1184	100 1000	43 3	4200	3.62	100 1000	81 8	8100	100 1000	83 9	8300	100 1000	85 7	8500	100 1000	87 7	8700
			1185	100 1000	11 4	1400	3.15	100 1000	73 14	7300	100 1000	73 14	7300	100 1000	86 8	8600	100 1000	86 8	8600
			1186	100 1000	22 2	2200	3.34	100 1000	72 12	7200	100 1000	72 12	7200	100 1000	84 14	8400	100 1000	84 14	8400
		3	1187	1000 10000	31 6	34000	4.53	1000 10000	86 7	86000	1000 10000	87 7	87000	1000 10000	88 4	88000	1000 10000	89 4	89000
			1188	1000 10000	28 6	31000	4.49	1000 10000	106 9	106000	1000 10000	106 9	106000	1000 10000	102 8	102000	1000 10000	102 8	102000
			1189	1000 10000	32 0	29000	4.46	1000 10000	78 10	78000	1000 10000	79 12	79000	1000 10000	74 11	74000	1000 10000	74 11	74000
			1190	1000 10000	50 2	47000	4.67	1000 10000	105 14	105000	1000 10000	108 14	108000	1000 10000	105 13	105000	1000 10000	105 13	105000
			1191	1000 10000	20 1	19000	4.28	1000 10000	103 8	103000	1000 10000	106 9	106000	1000 10000	87 7	87000	1000 10000	89 7	89000
Apple Juice Batch 2 Aerobic mesophilic flora : <10 CFU/g Aw : 0.9867	<i>Pichia anomala</i> Ad1037	1	1192	10 100	8 2	80	1.30 N/A	10 100	26 7	260	10 100	26 7	260	10 100	23 3	230	10 100	23 3	230
			1193	10 100	6 0	60	1.10 N/A	10 100	34 8	340	10 100	34 8	340	10 100	22 5	220	10 100	22 5	220
			1194	10 100	5 0	50	1.10 N/A	10 100	25 3	250	10 100	25 3	250	10 100	28 3	280	10 100	28 3	280
			1195	10 100	6 3	60	1.10 N/A	10 100	24 2	240	10 100	24 2	240	10 100	18 1	180	10 100	18 1	180
			1196	10 100	10 2	110	2.04	10 100	37 1	370	10 100	37 1	370	10 100	27 3	270	10 100	28 3	280
		2	1197	100 1000	15 2	1500	3.18	100 1000	80 7	8000	100 1000	83 7	8300	100 1000	74 6	7400	100 1000	74 6	7400
			1198	100 1000	37 3	3600	3.56	100 1000	74 7	7400	100 1000	74 7	7400	100 1000	92 9	9200	100 1000	94 9	9400
			1199	100 1000	34 3	3400	3.53	100 1000	87 8	8700	100 1000	88 8	8800	100 1000	100 9	10000	100 1000	100 9	10000
			1200	100 1000	10 4	1300	3.11	100 1000	70 5	7000	100 1000	70 5	7000	100 1000	90 4	9000	100 1000	90 5	9000
			1201	100 1000	37 4	3700	3.57	100 1000	84 7	8400	100 1000	84 7	8400	100 1000	75 11	7500	100 1000	77 11	7700
		3	1202	1000 10000	29 1	27000	4.43	1000 10000	75 11	75000	1000 10000	75 11	75000	1000 10000	73 8	73000	1000 10000	74 8	74000
			1203	1000 10000	37 5	38000	4.58	1000 10000	84 8	84000	1000 10000	84 8	84000	1000 10000	73 9	73000	1000 10000	73 9	73000
			1204	1000 10000	47 6	48000	4.68	1000 10000	76 5	76000	1000 10000	76 5	76000	1000 10000	90 9	90000	1000 10000	93 9	93000
			1205	1000 10000	45 11	51000	4.71	1000 10000	84 10	84000	1000 10000	86 10	86000	1000 10000	88 8	88000	1000 10000	88 8	88000
			1206	1000 10000	39 4	39000	4.59	1000 10000	78 8	78000	1000 10000	78 8	78000	1000 10000	64 5	64000	1000 10000	64 5	64000

Matrix	Strain	Level	Sample N°	Reference method : ISO 21527-2				Alternative method : NEOGEN Petrifilm Rapid Yeast and Mold count plate											
								25°C						28°C					
								60h			72h			60h			72h		
				Dilution	cfu/p late	cfu/g	log cfu/g	Dilution	cfu/p late	cfu/g	Dilution	cfu/ plate	cfu/g	Dilution	cfu/ plate	cfu/g	Dilution	cfu/ plate	cfu/g
Cake - Batch 1 Aerobic mesophilic flora : <10 CFU/g Aw : 0,859	Aspergillus candidus Ad1744	1	1581	10	25	250	2,40	10	32	320	10	34	340	10	44	440	10	47	470
				100	2			100	1		100	2		100	4		100	4	
			1582	10	61	620	2,79	10	42	420	10	44	440	10	29	290	10	36	360
				100	7			100	3		100	3		100	4		100	4	
			1583	10	27	290	2,46	10	32	320	10	33	330	10	23	230	10	26	260
				100	5			100	2		100	2		100	1		100	1	
		2	1584	10	34	360	2,56	10	28	280	10	28	280	10	29	290	10	31	310
				100	6			100	3		100	3		100	8		100	8	
			1585	10	23	230	2,36	10	39	390	10	41	410	10	32	320	10	32	320
				100	2			100	2		100	2		100	3		100	3	
			1586	100	54	6000	3,78	100	80	8000	100	86	8600	100	93	9300	100	97	9700
				1000	12			1000	18		1000	18		1000	11		1000	12	
		3	1587	100	78	7900	3,90	100	83	8300	100	87	8700	100	108	10800	100	111	11100
				1000	9			1000	7		1000	7		1000	5		1000	8	
			1588	100	73	8100	3,91	100	92	9200	100	103	10300	100	111	11100	100	113	11300
				1000	16			1000	18		1000	18		1000	13		1000	13	
			1589	100	66	6300	3,80	100	81	8100	100	86	8600	100	99	9900	100	101	10100
				1000	3			1000	7		1000	9		1000	8		1000	8	
Cake - Batch 2 Aerobic mesophilic flora : <10 CFU/g Aw : 0,855	Aspergillus candidus Ad1744	1	1590	100	99	10000	4,00	100	98	9800	100	103	10300	100	91	9100	100	93	9300
				1000	15			1000	1		1000	2		1000	8		1000	8	
			1591	1000	75	78000	4,89	1000	66	66000	1000	80	80000	1000	81	81000	1000	89	89000
				10000	11			10000	18		10000	13		10000	5		10000	5	
			1592	1000	85	87000	4,94	1000	92	92000	1000	102	102000	1000	103	103000	1000	104	104000
				10000	11			10000	5		10000	7		10000	7		10000	7	
		2	1593	1000	66	73000	4,86	1000	102	102000	1000	105	105000	1000	115	115000	1000	116	116000
				10000	14			10000	5		10000	6		10000	11		10000	11	
			1594	1000	67	67000	4,83	1000	81	81000	1000	88	88000	1000	58	58000	1000	61	61000
				10000	7			10000	5		10000	6		10000	2		10000	3	
			1595	1000	71	69000	4,84	1000	91	91000	1000	104	104000	1000	111	111000	1000	116	116000
				10000	5			10000	7		10000	7		10000	9		10000	9	
		3	1596	10	30	290	2,46	10	28	280	10	28	280	10	27	270	10	31	310
				100	2			100	1		100	1		100	8		100	8	
			1597	10	28	300	2,48	10	31	310	10	33	330	10	36	360	10	37	370
				100	5			100	3		100	3		100	1		100	1	
			1598	10	35	350	2,54	10	38	380	10	38	380	10	48	480	10	51	510
				100	3			100	8		100	8		100	2		100	3	
		2	1599	10	29	280	2,45	10	24	240	10	28	280	10	29	290	10	31	310
				100	2			100	8		100	8		100	2		100	3	
			1600	10	35	330	2,52	10	29	290	10	33	330	10	43	430	10	46	460
				100	1			100	8		100	7		100	1		100	1	
			1601	100	89	9300	3,97	100	97	9700	100	101	10100	100	95	9500	100	97	9700
				1000	13			1000	9		1000	11		1000	9		1000	9	
		3	1602	100	106	11000	4,04	100	97	9700	100	106	10600	100	94	9400	100	98	9800
				1000	19			1000	13		1000	15		1000	12		1000	12	
			1603	100	78	8300	3,92	100	66	6600	100	72	7200	100	70	7000	100	71	7100
				1000	13			1000	7		1000	7		1000	13		1000	13	
			1604	100	66	7100	3,85	100	82	8200	100	85	8500	100	102	10200	100	107	10700
				1000	12			1000	8		1000	9		1000	9		1000	8	
		3	1605	100	101	10000	4,00	100	105	10500	100	108	10800	100	112	11200	100	118	11800
				1000	13			1000	5		1000	5		1000	27		1000	27	
			1606	1000	89	88000	4,94	1000	84	84000	1000	84	84000	1000	75	75000	1000	77	77000
				10000	8			10000	13		10000	11		10000	5		10000	5	
			1607	1000	104	110000	5,04	1000	88	88000	1000	92	92000	1000	114	114000	1000	118	118000
				10000	12			10000	11		10000	11		10000	11		10000	12	
		3	1608	1000	100	100000	5,00	1000	104	104000	1000	110	110000	1000	114	114000	1000	119	119000
				10000	11			10000	18		10000	12		10000	13		10000	13	
			1609	1000	136	130000	5,11	1000	92	92000	1000	93	93000	1000	98	98000	1000	113	113000
				10000	12			10000	12		10000	13		10000	7		10000	7	
		3	1610	1000	114	120000	5,08	1000	128	128000	1000	134	134000	1000	114	114000	1000	122	122000
				10000	19			10000	9		10000	9		10000	11		10000	12	

Matrix	Strain	Level	Sample N°	Reference method : ISO 21527-2				Alternative method : NEOGEN Petrifilm Rapid Yeast and Mold count plate											
								25°C						28°C					
								60h			72h			60h			72h		
				Dilution	cfu/p late	cfu/g	log cfu/g	Dilution	cfu/p late	cfu/g	Dilution	cfu/ plate	cfu/g	Dilution	cfu/ plate	cfu/g	Dilution	cfu/ plate	cfu/g
Pellets for cats Batch 1 Aerobic mesophilic flora : 3.9.10 CFU/g Aw : 0.5389	<i>Fusarium solani</i> Ad2059	1	3409	10	12	130	2,11	10	17	170	10	21	210	10	13	130	10	14	140
				100	2			100	1		100	1		100	2		100	2	
			3410	10	16	170	2,23	10	12	120	10	16	160	10	12	120	10	13	130
				100	3			100	4		100	6		100	3		100	3	
			3411	10	17	180	2,26	10	13	130	10	17	170	10	22	220	10	22	220
				100	3			100	2		100	2		100	4		100	4	
		2	3412	10	10	150	2,18	10	11	110	10	15	150	10	11	110	10	12	120
				100	6			100	2		100	2		100	3		100	3	
			3413	10	13	160	2,20	10	16	160	10	19	190	10	12	120	10	15	150
				100	4			100	3		100	4		100	2		100	2	
			3414	100	40	4200	3,62	100	48	4800	100	57	5700	100	49	4900	100	51	5100
				1000	6			1000	4		1000	6		1000	7		1000	10	
		3	3415	100	50	4700	3,67	100	56	5600	100	64	6400	100	63	6300	100	69	6900
				1000	2			1000	9		1000	10		1000	3		1000	3	
			3416	100	20	2000	3,30	100	50	5000	100	56	5600	100	49	4900	100	53	5300
				1000	2			1000	6		1000	6		1000	6		1000	6	
			3417	100	25	2600	3,41	100	59	5900	100	65	6500	100	46	4600	100	49	4900
				1000	4			1000	4		1000	4		1000	3		1000	3	
		3	3418	100	28	3000	3,48	100	53	5300	100	61	6100	100	58	5800	100	58	5800
				1000	5			1000	6		1000	7		1000	4		1000	4	
			3419	1000	29	31000	4,49	1000	41	41000	1000	50	50000	1000	62	62000	1000	65	65000
				10000	5			10000	2		10000	4		10000	4		10000	4	
			3420	1000	31	30000	4,48	1000	51	51000	1000	57	57000	1000	56	56000	1000	58	58000
				10000	2			10000	2		10000	2		10000	3		10000	11	
		3	3421	1000	32	34000	4,53	1000	60	60000	1000	71	71000	1000	65	65000	1000	67	67000
				10000	5			10000	10		10000	10		10000	9		10000	10	
			3422	1000	31	30000	4,48	1000	53	53000	1000	61	61000	1000	58	58000	1000	60	60000
				10000	2			10000	4		10000	6		10000	4		10000	4	
			3423	1000	28	29000	4,46	1000	45	45000	1000	56	56000	1000	65	65000	1000	66	66000
				10000	4			10000	5		10000	6		10000	4		10000	5	
Pellets for cats Batch 2 Aerobic mesophilic flora : 3.0.10 CFU/g Aw : 0.5001	<i>Fusarium solani</i> Ad2059	1	3424	10	19	220	2,34	10	19	190	10	22	220	10	11	110	10	11	110
				100	5			100	1		100	1		100	6		100	6	
			3425	10	18	200	2,30	10	11	110	10	13	130	10	16	160	10	16	160
				100	4			100	2		100	2		100	1		100	1	
			3426	10	11	140	2,15	10	15	150	10	18	180	10	13	130	10	14	140
				100	4			100	2		100	2		100	2		100	2	
		2	3427	10	15	160	2,20	10	9	90	10	12	120	10	22	220	10	24	240
				100	2			100	1		100	2		100	6		100	6	
			3428	10	19	180	2,26	10	10	100	10	12	120	10	21	210	10	21	210
				100	1			100	1		100	1		100	1		100	1	
			3429	100	42	4100	3,61	100	42	4200	100	49	4900	100	55	5500	100	58	5800
				1000	3			1000	6		1000	10		1000	7		1000	9	
		3	3430	100	15	1500	3,18	100	59	5900	100	69	6900	100	53	5300	100	53	5300
				1000	2			1000	7		1000	7		1000	7		1000	8	
			3431	100	59	5500	3,74	100	56	5600	100	64	6400	100	68	6800	100	70	7000
				1000	2			1000	3		1000	3		1000	2		1000	2	
			3432	100	50	4900	3,69	100	61	6100	100	67	6700	100	64	6400	100	66	6600
				1000	4			1000	4		1000	4		1000	5		1000	5	
		3	3433	100	67	6500	3,81	100	51	5100	100	61	6100	100	64	6400	100	68	6800
				1000	5			1000	5		1000	6		1000	3		1000	3	
			3434	1000	17	23000	4,36	1000	42	42000	1000	48	48000	1000	57	57000	1000	57	57000
				10000	8			10000	8		10000	9		10000	9		10000	9	
			3435	1000	41	40000	4,60	1000	48	48000	1000	60	60000	1000	51	51000	1000	53	53000
				10000	3			10000	2		10000	3		10000	6		10000	6	
		3	3436	1000	45	48000	4,68	1000	41	41000	1000	54	54000	1000	59	59000	1000	60	60000
				10000	8			10000	1		10000	1		10000	5		10000	6	
			3437	1000	38	36000	4,56	1000	52	52000	1000	64	64000	1000	75	75000	1000	77	77000
				10000	2			10000	6		10000	6		10000	12		10000	12	
		3	3438	1000	41	43000	4,63	1000	48	48000	1000	59	59000	1000	43	43000	1000	44	44000
				10000	6			10000	4		10000	6		10000	4		10000	6	

Matrix	Strain	Level	Sample N°	Reference method : ISO 21527-1				Alternative method : NEOGEN Petrifilm Rapid Yeast and Mold count plate											
								25°C						28°C					
								60h			72h			60h			72h		
				Dilution	cfu/p late	cfu/g	log cfu/g	Dilution	cfu/p late	cfu/g	Dilution	cfu/ plate	cfu/g	Dilution	cfu/ plate	cfu/g	Dilution	cfu/ plate	cfu/g
Rinse water (Madeleine production) Batch 1 Aerobic mesophilic flora : 2.1.10 CF-Ug Aw : 0.999	Tortulaspora delbrueckii Ad1038	1	2696	10	14	160	2.20	10	34	340	10	36	360	10	31	310	10	34	340
				100	3			100	4		100	4		100	3		100	4	
			2697	10	15	160	2.20	10	26	260	10	27	270	10	22	220	10	23	230
				100	3			100	1		100	2		100	3		100	3	
			2698	10	22	220	2.34	10	37	370	10	42	420	10	27	270	10	27	270
				100	2			100	3		100	3		100	4		100	4	
		2	2699	10	16	160	2.20	10	24	240	10	27	270	10	19	190	10	21	210
				100	2			100	4		100	4		100	3		100	1	
			2700	10	18	160	2.20	10	34	340	10	34	340	10	24	240	10	25	250
				100	0			100	1		100	2		100	1		100	1	
			2701	100	53	6200	3.79	100	76	7600	100	81	8100	100	99	9900	100	104	10400
				1000	15			1000	5		1000	5		1000	3		1000	11	
		3	2702	100	77	7500	3.88	100	66	6600	100	75	7500	100	64	6400	100	68	6800
				1000	6			1000	5		1000	5		1000	3		1000	3	
			2703	100	53	5500	3.74	100	64	6400	100	68	6800	100	80	8000	100	83	8300
				1000	7			1000	5		1000	5		1000	3		1000	3	
			2704	100	77	7500	3.88	100	83	8300	100	87	8700	100	75	7500	100	78	7800
				1000	5			1000	4		1000	5		1000	3		1000	3	
Rinse water (Madeleine production) Batch 2 Aerobic mesophilic flora : 2.0.10 CF-Ug Aw : 0.999	Tortulaspora delbrueckii Ad1038	1	2705	100	63	6300	3.80	100	77	7700	100	80	8000	100	72	7200	100	83	8300
				1000	6			1000	4		1000	5		1000	10		1000	10	
			2706	1000	73	70000	4.85	1000	63	63000	1000	64	64000	1000	57	57000	1000	60	60000
				10000	4			10000	3		10000	3		10000	12		10000	12	
			2707	1000	67	68000	4.83	1000	55	55000	1000	55	55000	1000	69	69000	1000	74	74000
				10000	8			10000	5		10000	5		10000	2		10000	3	
		2	2708	1000	52	55000	4.74	1000	63	63000	1000	66	66000	1000	55	55000	1000	56	56000
				10000	9			10000	5		10000	5		10000	4		10000	5	
			2709	1000	45	51000	4.71	1000	62	62000	1000	66	66000	1000	61	61000	1000	65	65000
				10000	11			10000	5		10000	11		10000	2		10000	3	
			2710	1000	61	65000	4.81	1000	55	55000	1000	58	58000	1000	51	51000	1000	55	55000
				10000	10			10000	1		10000	1		10000	4		10000	5	
		3	2711	10	13	120	2.08	10	25	250	10	25	250	10	27	270	10	27	270
				100	0			100	3		100	3		100	5		100	5	
			2712	10	21	220	2.34	10	18	180	10	18	180	10	22	220	10	25	250
				100	3			100	2		100	2		100	1		100	1	
			2713	10	24	250	2.40	10	14	140	10	16	160	10	21	210	10	21	210
				100	3			100	1		100	2		100	2		100	2	
		2	2714	10	21	230	2.36	10	26	260	10	26	260	10	20	200	10	20	200
				100	4			100	1		100	3		100	1		100	1	
			2715	10	20	210	2.32	10	25	250	10	25	250	10	16	160	10	18	180
				100	3			100	3		100	3		100	2		100	2	
			2716	100	68	7400	3.87	100	78	7800	100	82	8200	100	79	7900	100	82	8200
				1000	13			1000	5		1000	5		1000	3		1000	3	
		3	2717	100	77	7400	3.87	100	76	7600	100	78	7800	100	83	8300	100	85	8500
				1000	4			1000	5		1000	5		1000	10		1000	10	
			2718	100	92	8700	3.94	100	75	7500	100	78	7800	100	85	8500	100	89	8900
				1000	4			1000	7		1000	7		1000	7		1000	8	
			2719	100	69	7000	3.85	100	72	7200	100	74	7400	100	70	7000	100	73	7300
				1000	8			1000	5		1000	11		1000	10		1000	10	
		2	2720	100	54	5800	3.76	100	79	7900	100	80	8000	100	61	6100	100	68	6800
				1000	10			1000	6		1000	6		1000	5		1000	5	
			2721	1000	43	40000	4.60	1000	74	74000	1000	76	76000	1000	50	50000	1000	57	57000
				10000	1			10000	7		10000	7		10000	3		10000	3	
			2722	1000	61	62000	4.79	1000	90	90000	1000	93	93000	1000	86	86000	1000	104	104000
				10000	7			10000	10		10000	10		10000	7		10000	3	
		3	2723	1000	58	55000	4.74	1000	67	67000	1000	69	69000	1000	62	62000	1000	69	69000
				10000	3			10000	5		10000	7		10000	4		10000	4	
			2724	1000	66	63000	4.80	1000	76	76000	1000	85	85000	1000	70	70000	1000	72	72000
				10000	3			10000	5		10000	5		10000	5		10000	5	
			2725	1000	57	55000	4.74	1000	50	50000	1000	53	53000	1000	59	59000	1000	62	62000
				10000	4			10000	5		10000	5		10000	4		10000	5	

Appendix M: relative trueness - raw results

Category	Type	#	Sample	Strain	Injury protocol	NEOGEN Petrifilm Rapid Yeast and Mold Count Plate (RYM) - Visual reading 60h -25°C					NEOGEN Petrifilm Rapid Yeast and Mold Count Plate (RYM) - Visual reading 72h -25°C					NEOGEN Petrifilm Rapid Yeast and Mold Count Plate (RYM) - Visual reading 5 days -25°C					NEOGEN Petrifilm Rapid Yeast and Mold Count Plate (RYM) - Automatic reader (PPRA) 60h -25°C					NEOGEN Petrifilm Rapid Yeast and Mold Count Plate (RYM) - Automatic reader (PPRA) 72h -25°C					NEOGEN Petrifilm Rapid Yeast and Mold Count Plate (RYM) - Automatic reader (PPRA) 5 days -25°C				
						dil 1	CFU	dil 2	CFU	Result (CFU/g)	dil 1	CFU	dil 2	CFU	Result (CFU/g)	dil 1	CFU	dil 2	CFU	Result (CFU/g)	dil 1	CFU	dil 2	CFU	Result (CFU/g)	dil 1	CFU	dil 2	CFU	Result (CFU/g)	dil 1	CFU	dil 2	CFU	Result (CFU/g)
Meat and fish products	a	3005763	Pâté en croûte	/	/	-3	>150	-4	56	5,6E+05	-3	>150	-4	56	5,6E+05	-3	>150	-4	56	5,6E+05	-3	>150	-4	57	5,70E+05	-3	>150	-4	57	5,70E+05	-3	>150	-4	54	5,40E+05
	b	3005765	Beef	/	/	-5	50	-6	3	5,0E+06	-5	50	-6	3	5,0E+06	-5	111	-6	14	1,1E+07	-5	19	-6	0	1,90E+06	-5	19	-6	0	1,90E+06	-5	140	-6	13	1,40E+07
	b	3005813	Beef meat	/	/	-5	12	-6	2	1,2E+06	-5	12	-6	2	1,2E+06	-5	135	-6	9	1,4E+07	-5	6	-6	0	6,00E+05	-5	6	-6	0	6,00E+05	-5	129	-6	8	1,29E+07
	b	3005814	Smoked mackerel	/	/	-6	>150	-7	60	6,0E+08	-6	>150	-7	60	6,0E+08	-6	>150	-7	96	9,6E+08	-6	>150	-7	45	4,50E+08	-6	>150	-7	45	4,50E+08	-6	>150	-7	89	8,90E+08
	c	3005815	Dehydrated chicken bouillon cube	/	/	-3	4	-4	0	4,0E+03	-3	4	-4	0	4,0E+03	-3	5	-4	0	5,0E+03	-3	4	-4	0	4,00E+03	-3	4	-4	0	4,00E+03	-3	5	-4	0	5,00E+03
Dairy products	a	3005772	Goat cheese	/	/	-2	68	-3	8	6,8E+03	-2	68	-3	8	6,8E+03	-2	62	-3	8	6,2E+03	-2	59	-3	7	5,90E+03	-2	59	-3	7	5,90E+03	-2	36	-3	7	3,60E+03
	a	3005773	Morbier	/	/	-3	26	-4	3	2,6E+04	-3	26	-4	3	2,6E+04	-3	>150	-4	40	4,0E+05	-3	19	-4	2	1,90E+04	-3	19	-4	2	1,90E+04	-3	>150	-4	42	4,20E+05
	b	3005893	Chantilly mascarpone pistache	/	/	-2	>150	-3	78	7,8E+04	-2	>150	-3	78	7,8E+04	-2	>150	-3	82	8,2E+04	-2	>150	-3	78	7,80E+04	-2	>150	-3	78	7,80E+04	-2	>150	-3	81	8,10E+04
	b	3005826	Yogurt	/	/	-2	16	-3	1	1,6E+03	-2	16	-3	1	1,6E+03	-2	17	-3	2	1,7E+03	-2	16	-3	1	1,60E+03	-2	16	-3	1	1,60E+03	-2	17	-3	1	1,70E+03
	c	3054682	Powder infant formula	Penicillium sp DQD796	Spiking - spore form	-1	31	-2	5	3,3E+02	-1	31	-2	5	3,3E+02	-1	59	-2	6	5,9E+02	-1	32	-2	5	3,40E+02	-1	32	-2	5	3,40E+02	-1	27	-2	6	3,00E+02
Egg products	c	3054683	Milk powder	Penicillium sp DQD796	Spiking - spore form	-2	19	-3	4	2,1E+03	-2	19	-3	4	2,1E+03	-2	19	-3	4	2,1E+03	-2	17	-3	3	1,80E+03	-2	17	-3	3	1,80E+03	-2	15	-3	5	1,80E+03
	a	3054687	Fresh paste	Candida colliculosa DMTL37	Seeding	-2	52	-3	6	5,2E+03	-2	52	-3	6	5,2E+03	-2	64	-3	8	6,4E+03	-2	36	-3	4	3,60E+03	-2	36	-3	4	3,60E+03	-2	61	-3	7	6,10E+03
	b	2986191	Far breton	/	/	-6	>150	-7	30	3,0E+08	-6	>150	-7	30	3,0E+08	-6	>150	-7	29	2,9E+08	-6	>150	-7	27	2,70E+08	-6	>150	-7	25	2,50E+08	-6	>150	-7	25	2,50E+08
	b	300517	Flan with vanilla	/	/	-4	68	-5	3	6,8E+05	-4	68	-5	3	6,8E+05	-4	69	-5	3	6,9E+05	-4	66	-5	3	6,60E+05	-4	66	-5	3	6,60E+05	-4	67	-5	3	6,70E+05
	c	3054684	Pasteurized egg yolk powder	Penicillium sp DQD796	Spiking - spore form	-2	23	-3	2	2,3E+03	-2	23	-3	2	2,3E+03	-2	21	-3	2	2,2E+03	-2	21	-3	2	2,10E+03	-2	21	-3	2	2,10E+03	-2	16	-3	2	1,60E+03
Fruit, vegetables and cereals	c	3054685	Pasteurized egg whole powder	Penicillium sp DQD796	Spiking - spore form	-3	22	-4	3	2,3E+04	-3	22	-4	3	2,3E+04	-3	22	-4	3	2,3E+04	-3	23	-4	3	2,30E+04	-3	23	-4	3	2,30E+04	-3	20	-4	3	2,00E+04
	a	2869864	Fruit salad	/	/	-2	43	-3	5	4,3E+03	-2	43	-3	5	4,3E+03	-2	48	-3	6	4,8E+03	-2	41	-3	5	4,10E+03	-2	41	-3	5	4,10E+03	-2	40	-3	6	4,00E+03
	a	3005774	Orange juice	/	/	-3	27	-4	3	2,7E+04	-3	27	-4	3	2,7E+04	-3	42	-4	6	4,2E+04	-3	26	-4	3	2,60E+04	-3	26	-4	3	2,60E+04	-3	35	-4	6	3,50E+04
	b	3054688	Beet	Naganishia albidia GLWF74	Seeding	-2	52	-3	6	5,2E+03	-2	52	-3	6	5,2E+03	-2	124	-3	11	1,2E+04	-2	99	-3	10	9,90E+03	-2	99	-3	10	9,90E+03	-2	113	-3	11	1,10E+04
	b	3054689	Carrot	Naganishia albidia GLWF74	Seeding	-2	100	-3	10	1,0E+04	-2	100	-3	10	1,0E+04	-2	137	-3	15	1,4E+04	-2	137	-3	15	1,40E+04	-2	137	-3	15	1,40E+04	-2	133	-3	16	1,40E+04
Chocolate and bakery products	c	3005818	Cherry jam	/	/	-3	61	-4	8	6,1E+04	-3	61	-4	8	6,1E+04	-3	67	-4	8	6,7E+04	-3	63	-4	8	6,30E+04	-3	63	-4	8	6,30E+04	-3	65	-4	7	6,50E+04
	c	3005827	Pear compote	/	/	-2	69	-3	5	6,9E+03	-2	69	-3	5	6,9E+03	-2	69	-3	5	6,9E+03	-2	69	-3	7	6,90E+03	-2	69	-3	7	6,90E+03	-2	67	-3	5	6,70E+03
	c	3005819	Apricot jam	/	/	-3	130	-4	15	1,3E+05	-3	130	-4	15	1,3E+05	-3	>150	-4	42	4,2E+05	-3	>150	-4	12	1,20E+05	-3	>150	-4	12	1,20E+05	-3	>150	-4	45	4,50E+05
	a	3005820	Bread	/	/	-3	40	-4	3	4,0E+04	-3	40	-4	3	4,0E+04	-3	106	-4	19	1,1E+05	-3	42	-4	3	4,20E+04	-3	42	-4	3	4,20E+04	-3	98	-4	18	1,10E+05
	a	3054690	Flan	Rhodospirillibolus colostri EDK77	Seeding	-2	54	-3	8	5,4E+03	-2	54	-3	8	5,4E+03	-2	55	-3	8	5,5E+03	-2	52	-3	8	5,20E+03	-2	52	-3	8	5,20E+03	-2	53	-3	8	5,30E+03
Feed stuffs	b	3054691	Almond paste	Rhodospirillibolus colostri EDK77	Seeding	-2	66	-3	12	7,1E+03	-2	66	-3	12	7,1E+03	-2	71	-3	13	7,6E+03	-2	55	-3	5	5,50E+03	-2	55	-3	5	5,50E+03	-2	56	-3	5	5,60E+03
	b	3054692	Cake	Rhodospirillibolus colostri EDK77	Seeding	-2	55	-3	3	5,5E+03	-2	55	-3	3	5,5E+03	-2	54	-3	3	5,4E+03	-2	53	-3	3	5,30E+03	-2	53	-3	3	5,30E+03	-2	53	-3	3	5,30E+03
	c	3054693	Chocolate bar	Rhodospirillibolus colostri EDK77	Seeding	-2	45	-3	6	4,5E+03	-2	45	-3	6	4,5E+03	-2	48	-3	5	4,8E+03	-2	45	-3	6	4,50E+03	-2	45	-3	6	4,50E+03	-2	47	-3	6	4,70E+03
	c	3005895	Maple syrup	/	/	-2	94	-3	3	9,4E+03	-2	94	-3	3	9,4E+03	-2	>150	-3	19	1,9E+04	-2	36	-3	3	3,60E+03	-2	36	-3	3	3,60E+03	-2	144	-3	19	1,50E+04
	a	3054698	Food for rabbit	Eurotium herbariarum DNG269	Spiking - spore form	-5	15	-6	1	1,5E+06	-5	15	-6	1	1,5E+06	-5	13	-6	1	1,3E+06	-5	14	-6	1	1,40E+06	-5	14	-6	1	1,40E+06	-5	11	-6	1	1,10E+06
Environmental samples	a	3054699	Cat kibble	Eurotium herbariarum DNG269	Spiking - spore form	-5	13	-6	1	1,3E+06	-5	13	-6	1	1,3E+06	-5	13	-6	1	1,3E+06	-5	14	-6	1	1,40E+06	-5	14	-6	1	1,40E+06	-5	13	-6	1	1,30E+06
	b	2939430	Wheat	/	/	-1	21	-2	4	2,1E+02	-1	21	-2	4	2,1E+02	-1	>150	-2	84	8,4E+03	-1	32	-2	10	3,20E+02	-1	32	-2	10	3,20E+02	-1	>150	-2	>1500	
	b	3054700	Wheat	Eurotium herbariarum DNG269	Spiking - spore form	-5	12	-6	2	1,3E+06	-5	12	-6	2	1,3E+06	-5	12	-6	2	1,2E+06	-5	12	-6	2	1,20E+06	-5	12	-6	2	1,20E+06	-5	12	-6	2	1,20E+06
	b	3054701	Corn	Eurotium herbariarum DNG269	Spiking - spore form	-5	8	-6	0	8,0E+05	-5	8	-6	0	8,0E+05	-5	8	-6	0	8,0E+05	-5	9	-6	0	9,00E+05	-5	9	-6	0	9,00E+05	-5	7	-6	0	7,00E+05
	c	3054694	Fish pate	Candida colliculosa DMTL37	Seeding	-2	77	-3	9	7,7E+03	-2	77	-3	9	7,7E+03	-2	92	-3	12	9,2E+03	-2	70	-3	8	7,00E+03	-2	70	-3	8	7,00E+03	-2	87	-3	11	8,90E+03
Feed	c	3054695	Fish jelly	Candida colliculosa DMTL37	Seeding	-3	52	-4	9	5,2E+04	-3	52	-4	9	5,2E+04	-3	60	-4	9	6,0E+04	-3	45	-4	6	4,50E+04	-3	45	-4	6	4,50E+04	-3	56	-4	9	5,60E+04
	c	3005775	Meat for animals	/	/	-4	>150	-5	11	1,1E+06	-4	>150	-5	11	1,1E+06E																				

Category	Type	#	Sample	Strain	Injury protocol	NEOGEN Petrifilm Rapid Yeast and Mold Count Plate (RYM) Visual reading 60h -25°C					NEOGEN Petrifilm Rapid Yeast and Mold Count Plate (RYM) Visual reading 72h -25°C					NEOGEN Petrifilm Rapid Yeast and Mold Count Plate (RYM) Visual reading 5 days -25°C					NEOGEN Petrifilm Rapid Yeast and Mold Count Plate (RYM) Automatic reader (PPRA) 60h -25°C					NEOGEN Petrifilm Rapid Yeast and Mold Count Plate (RYM) Automatic reader (PPRA) 72h -25°C					NEOGEN Petrifilm Rapid Yeast and Mold Count Plate (RYM) Automatic reader (PPRA) 5 days -25°C				
						dil 1	CFU	dil 2	CFU	Result (CFU/g)	dil 1	CFU	dil 2	CFU	Result (CFU/g)	dil 1	CFU	dil 2	CFU	Result (CFU/g)	dil 1	CFU	dil 2	CFU	Result (CFU/g)	dil 1	CFU	dil 2	CFU	Result (CFU/g)	dil 1	CFU	dil 2	CFU	Result (CFU/g)
ES	a	3005766	Bakery worktop	/	/	-2	>150	-3	>150	>150000	-2	>150	-3	>150	>150000	-2	>150	-3	>150	>150000	-2	>150	-3	>150	>150000	-2	>150	-3	>150	>150000	-2	>150	-3	>150	>150000
	a	3005767	Dairy area sampling	/	/	-2	>150	-3	>150	>150000	-2	>150	-3	>150	>150000	-2	>150	-3	>150	>150000	-2	>150	-3	>150	>150000	-2	>150	-3	>150	>150000	-2	>150	-3	>150	>150000
	a	3005824	Dairy surface	/	/	-2	0	-3	0	<10	-2	0	-3	0	<10	-2	1	-3	0	1,0E+02	-2	0	-3	0	<10	-2	0	-3	0	<10	-2	1	-3	0	1,0E+02
	b	3005769	Bakery dust	/	/	-2	>150	-3	>150	>150000	-2	>150	-3	>150	>150000	-2	>150	-3	>150	>150000	-2	>150	-3	>150	>150000	-2	>150	-3	>150	>150000	-2	>150	-3	>150	>150000
	b	3005770	Dairy residues	/	/	-1	0	-2	0	<10	-1	0	-2	0	<10	-1	0	-2	0	<10	-1	0	-2	0	<10	-1	0	-2	0	<10	-1	0	-2	0	<10

Statistical calculations - 60h									
Category	Type	#	Matrix	Manual CFU/g	PPRA CFU/g	Manual log CFU/g	PPRA log CFU/g	Mean	Difference
Meat and fish products	a	3005763	Pâté en croûte	560000	570000	5,75	5,76	5,75	0,01
	b	3005765	Beef	5000000	1900000	6,70	6,28	6,49	-0,42
	b	3005813	Beef meat	1200000	600000	6,08	5,78	5,93	-0,30
	b	3005814	Smoked mackerel	600000000	450000000	8,78	8,65	8,72	-0,12
	c	3005815	Dehydrated chicken bouillon cube	4000	4000	3,60	3,60	3,60	0,00
		Average difference of the category							
	Standard deviation of differences								0,19
Dairy products	a	3005772	Goat cheese	6800	5900	3,83	3,77	3,80	-0,06
	a	3005773	Morbier	26000	19000	4,41	4,28	4,35	-0,14
	b	3005893	Chantilly mascarpone pistache	78000	78000	4,89	4,89	4,89	0,00
	b	3005826	Yogurt	1600	1600	3,20	3,20	3,20	0,00
	c	3054682	Powder infant formula	330	340	2,52	2,53	2,52	0,01
	c	3054683	Milk powder	2100	1800	3,32	3,26	3,29	-0,07
	Average difference of the category								-0,04
	Standard deviation of differences								0,06
Egg products	a	3054687	Fresh pasta	5200	3600	3,72	3,56	3,64	-0,16
	b	2986191	Far breton	300 000 000	270 000 000	8,48	8,43	8,45	-0,05
	b	300517	Flan with vanille	680 000	660 000	5,83	5,82	5,83	-0,01
	c	3054684	Pasteurized egg yolk powder	2 300	2 100	3,36	3,32	3,34	-0,04
	c	3054685	Pasteurized egg whole powder	23 000	23 000	4,36	4,36	4,36	0,00
		Average difference of the category							
	Standard deviation of differences								0,06
Fruits, vegetables and cereals	a	2869864	Fruit salad	4300	4100	3,63	3,61	3,62	-0,02
	a	3005774	Orange juice	27000	26000	4,43	4,41	4,42	-0,02
	b	3054688	Beet	5200	9900	3,72	4,00	3,86	0,28
	b	3054689	Carrot	10000	14000	4,00	4,15	4,07	0,15
	c	3005818	Cherry jam	61000	63000	4,79	4,80	4,79	0,01
	c	3005827	Pear compote	6900	6900	3,84	3,84	3,84	0,00
	c	3005819	Apricot jam	130000	120000	5,11	5,08	5,10	-0,03
	Average difference of the category								0,05
	Standard deviation of differences								0,12
Chocolate and bakery	a	3005820	Bread	40000	42000	4,60	4,62	4,61	0,02
	a	3054690	Flan	5400	5200	3,73	3,72	3,72	-0,02
	b	3054691	Almond paste	7100	5500	3,85	3,74	3,80	-0,11
	b	3054692	Cake	5500	5300	3,74	3,72	3,73	-0,02
	c	3054693	Chocolate bar	4500	4500	3,65	3,65	3,65	0,00
	c	3005895	Maple syrup	3400	3600	3,53	3,56	3,54	0,02
	Average difference of the category								-0,02
	Standard deviation of differences								0,05
Feed stuff	a	3054698	Food for rabbit	1500000	1400000	6,18	6,15	6,16	-0,03
	a	3054699	Cat kibble	1300000	1400000	6,11	6,15	6,13	0,03
	b	2939430	Wheat	210	380	2,32	2,58	2,45	0,26
	b	3054700	Wheat	1300000	1300000	6,11	6,11	6,11	0,00
	b	3054701	Corn	800000	900000	5,90	5,95	5,93	0,05
	c	3054694	Fish pate	7700	7000	3,89	3,85	3,87	-0,04
	c	3054695	Fish jelly	52000	45000	4,72	4,65	4,68	-0,06
	c	3005775	Meat for animals	1100000	1200000	6,04	6,08	6,06	0,04
	Average difference of the category								0,03
	Standard deviation of differences								0,10
Environmental samples	a	3005743	Milling surface sampling	230	170	2,36	2,23	2,30	-0,13
	a	3005823	Bakery surface	830000	810000	5,92	5,91	5,91	-0,01
	a	3005768	Surface sampling of plant preparations	220	170	2,34	2,23	2,29	-0,11
	b	3005825	Bakery dust	21000000	20000000	7,32	7,30	7,31	-0,02
	b	3005771	Plants residues	1900	1900	3,28	3,28	3,28	0,00
	b	3054702	Dust in plant preparation area	990000	830000	6,00	5,92	5,96	-0,08
	c	3054696	Process water 1	14000	13000	4,15	4,11	4,13	-0,03
	c	3054697	Process water 3	22000	22000	4,34	4,34	4,34	0,00
	Average difference of the category								-0,05
	Standard deviation of differences								0,05
	Average difference all categories								-0,02
	Standard deviation of differences								0,11

n = 45
 β = 95%
 7(0.025;44)= 2,015367574

Lower confidence limit	Upper confidence limit
-0,25	0,20

Results not used in the statistical interpretation

Category	Type	#	Sample	Manual CFU/g	PPRA CFU/g	Manual log CFU/g	PPRA log CFU/g	Mean	Difference	
MP	c	3005892	Dehydrated beef bouillon cube	<10	<10	0,00	0,00	0,00	0,00	corr
DP	b	3005894	Fromage blanc with raw milk	<10	<10	0,00	0,00	0,00	0,00	corr
F&V	b	2869865	Dehydrated spinach	<10	1,0E+01	0,00	1,00	0,50	1,00	corr
	b	2869866	Dehydrated tarragon	1,0E+02	1,0E+02	2,00	2,00	2,00	0,00	<4
Choco & bakery	b	3005816	Ganache nature	<10	<10	0,00	0,00	0,00	0,00	corr
	a	3005821	Crêpe	>1500000	>1500000	7,17	7,17	7,17	0,00	corr
	a	3005822	Sand Rose	<10	<10	0,00	0,00	0,00	0,00	corr
	b	3005897	Chocolate cake	<10	<10	0,00	0,00	0,00	0,00	corr
	c	30058896	Honey	<10	<10	0,00	0,00	0,00	0,00	corr
Feed	a	2939427	Rabbit food	1,0E+01	1,0E+01	1,00	1,00	1,00	0,00	<4
	a	2939428	Cat food	<10	<10	0,00	0,00	0,00	0,00	corr
	b	2939429	Corn	3,0E+01	<10	1,48	0,00	0,74	-1,48	corr
	b	2976976	Soybean meal	2,0E+01	4,0E+01	1,30	1,60	1,45	0,30	<4
	c	3005739	Fish pate	<10	<10	0,00	0,00	0,00	0,00	corr
ES	c	3005740	Beef pate	<10	<10	0,00	0,00	0,00	0,00	corr
	c	3005741	Fish jelly	<10	1,0E+01	0,00	1,00	0,50	1,00	corr
	a	3005766	Bakery worktop	>150000	>150000	7,17	7,17	7,17	0,00	corr
	a	3005767	Dairy area sampling	>150000	>150000	7,17	7,17	7,17	0,00	corr
	a	3005824	Dairy surface	<10	<10	0,00	0,00	0,00	0,00	corr
	b	3005769	Bakery dust	>150000	>150000	7,17	7,17	7,17	0,00	corr
	b	3005770	Dairy residues	<10	<10	0,00	0,00	0,00	0,00	corr

Statistical calculations - 72h									
Category	Type	#	Matrix	Manual CFU/g	PPRA CFU/g	Manual log CFU/g	PPRA log CFU/g	Mean	Difference
Meat and fish products	a	3005763	Pâté en croûte	560000	570000	5,75	5,76	5,75	0,01
	b	3005765	Beef	5000000	1900000	6,70	6,28	6,49	-0,42
	b	3005813	Beef meat	1200000	600000	6,08	5,78	5,93	-0,30
	b	3005814	Smoked mackerel	600000000	450000000	8,78	8,65	8,72	-0,12
	c	3005815	Dehydrated chicken bouillon cube	4000	4000	3,60	3,60	3,60	0,00
			Average difference of the category						
		Standard deviation of differences							0,19
Dairy products	a	3005772	Goat cheese	6800	5900	3,83	3,77	3,80	-0,06
	a	3005773	Morbier	26000	19000	4,41	4,28	4,35	-0,14
	b	3005893	Chantilly mascarpone pistache	78000	78000	4,89	4,89	4,89	0,00
	b	3005826	Yogurt	1600	1600	3,20	3,20	3,20	0,00
	c	3054682	Powder infant formula	330	340	2,52	2,53	2,52	0,01
	c	3054683	Milk powder	2100	1800	3,32	3,26	3,29	-0,07
		Average difference of the category							-0,04
		Standard deviation of differences							0,06
Egg products	a	3054687	Fresh pasta	5200	3600	3,72	3,56	3,64	-0,16
	b	2986191	Far breton	300 000 000	250 000 000	8,48	8,40	8,44	-0,08
	b	300517	Flan with vanille	680 000	660 000	5,83	5,82	5,83	-0,01
	c	3054684	Pasteurized egg yolk powder	2 300	2 100	3,36	3,32	3,34	-0,04
	c	3054685	Pasteurized egg whole powder	23 000	23 000	4,36	4,36	4,36	0,00
			Average difference of the category						
		Standard deviation of differences							0,06
Fruits, vegetables and cereals	a	2869864	Fruit salad	4300	4100	3,63	3,61	3,62	-0,02
	a	3005774	Orange juice	27000	26000	4,43	4,41	4,42	-0,02
	b	3054688	Beet	5200	9900	3,72	4,00	3,86	0,28
	b	3054689	Carrot	10000	14000	4,00	4,15	4,07	0,15
	c	3005818	Cherry jam	61000	63000	4,79	4,80	4,79	0,01
	c	3005827	Pear compote	6900	6900	3,84	3,84	3,84	0,00
		Average difference of the category							0,05
		Standard deviation of differences							0,12
Chocolate and bakery	a	3005820	Bread	40000	42000	4,60	4,62	4,61	0,02
	a	3054690	Flan	5400	5200	3,73	3,72	3,72	-0,02
	b	3054691	Almond paste	7100	5500	3,85	3,74	3,80	-0,11
	b	3054692	Cake	5500	5300	3,74	3,72	3,73	-0,02
	c	3054693	Chocolate bar	4500	4500	3,65	3,65	3,65	0,00
	c	3005895	Maple syrup	3400	3600	3,53	3,56	3,54	0,02
		Average difference of the category							-0,02
		Standard deviation of differences							0,05
Feed stuff	a	3054698	Food for rabbit	1500000	1400000	6,18	6,15	6,16	-0,03
	a	3054699	Cat kibble	1300000	1400000	6,11	6,15	6,13	0,03
	b	2939430	Wheat	210	380	2,32	2,58	2,45	0,26
	b	3054700	Wheat	1300000	1300000	6,11	6,11	6,11	0,00
	b	3054701	Corn	800000	900000	5,90	5,95	5,93	0,05
	c	3054694	Fish pate	7700	7000	3,89	3,85	3,87	-0,04

n = 45
 β = 95%
 T(0.025;44)= 2,015367574

Lower confidence limit	Upper confidence limit
-0,25	0,20

Results not used in the statistical interpretation

Category	Type	#	Sample	Manual CFU/g	PPRA CFU/g	Manual log CFU/g	PPRA log CFU/g	Mean	Difference	
MP	c	3005892	Dehydrated beef bouillon cube	<10	<10	0,00	0,00	0,00	0,00	corr
DP	b	3005894	Fromage blanc with raw milk	<10	<10	0,00	0,00	0,00	0,00	corr
F&V	b	2869865	Dehydrated spinach	<10	1,0E+01	0,00	1,00	0,50	1,00	corr
	b	2869866	Dehydrated tarragon	1,0E+02	1,0E+02	2,00	2,00	2,00	0,00	<4
Choco	b	3005816	Ganache nature	<10	<10	0,00	0,00	0,00	0,00	corr
	a	3005821	Crêpe	>1500000	>1500000	7,17	7,17	7,17	0,00	corr
	a	3005822	Sand Rose	<10	<10	0,00	0,00	0,00	0,00	corr
	b	3005897	Chocolate cake	<10	<10	0,00	0,00	0,00	0,00	corr
	c	3005896	Miel	<10	<10	0,00	0,00	0,00	0,00	corr
	c	3005897	Chocolate cake	<10	<10	0,00	0,00	0,00	0,00	corr
Feed	a	2939427	Rabbit food	1,0E+01	1,0E+01	1,00	1,00	1,00	0,00	<4
	a	2939428	Cat food	<10	<10	0,00	0,00	0,00	0,00	corr
	b	2939429	Corn	3,0E+01	<10	1,48	0,00	0,74	-1,48	corr
	b	2976976	Soybean meal	2,0E+01	4,0E+01	1,30	1,60	1,45	0,30	<4
	c	3005739	Fish pate	<10	<10	0,00	0,00	0,00	0,00	corr
	c	3005740	Beef pate	<10	<10	0,00	0,00	0,00	0,00	corr
ES	c	3005741	Fish jelly	<10	1,0E+01	0,00	1,00	0,50	1,00	corr
	a	3005766	Bakery worktop	>150000	>150000	7,17	7,17	7,17	0,00	corr
	a	3005767	Dairy area sampling	>150000	>150000	7,17	7,17	7,17	0,00	corr
	a	3005824	Dairy surface	<10	<10	0,00	0,00	0,00	0,00	corr
	b	3005769	Bakery dust	>150000	>150000	7,17	7,17	7,17	0,00	corr
	b	3005770	Dairy residues	<10	<10	0,00	0,00	0,00	0,00	corr

Statistical calculations - 5 days

Category	Type	#	Matrix	Manual CFU/g	PPRA CFU/g	Manual log CFU/g	PPRA log CFU/g	Mean	Difference
Meat and fish products	a	3005763	Pâté en croûte	560000	540000	5,75	5,73	5,74	-0,02
	b	3005765	Beef	11000000	14000000	7,04	7,15	7,09	0,10
	b	3005813	Beef meat	13500000	12900000	7,13	7,11	7,12	-0,02
	b	3005814	Smoked mackerel	96000000	89000000	8,98	8,95	8,97	-0,03
	c	3005815	Dehydrated chicken bouillon cube	5000	5000	3,70	3,70	3,70	0,00
			Average difference of the category						0,01
			Standard deviation of differences						0,06
Dairy products	a	3005772	Goat cheese	6200	3600	3,79	3,56	3,67	-0,24
	a	3005773	Morbier	400000	420000	5,60	5,62	5,61	0,02
	b	3005893	Chantilly mascarpone pistache	82000	81000	4,91	4,91	4,91	-0,01
	b	3005826	Yogurt	1700	1700	3,23	3,23	3,23	0,00
	c	3054682	Powder infant formula	590	300	2,77	2,48	2,62	-0,29
	c	3054683	Milk powder	2100	1800	3,32	3,26	3,29	-0,07
			Average difference of the category						-0,10
			Standard deviation of differences						0,13
Egg products	a	3054687	Fresh pasta	6400	6100	3,81	3,79	3,80	-0,02
	b	2986191	Far breton	290 000 000	250 000 000	8,46	8,40	8,43	-0,06
	b	300517	Flan with vanille	690 000	670 000	5,84	5,83	5,83	-0,01
	c	3054684	Pasteurized egg yolk powder	2 200	1 600	3,34	3,20	3,27	-0,14
	c	3054685	Pasteurized egg whole powder	23 000	21 000	4,36	4,32	4,34	-0,04
			Average difference of the category						-0,06
			Standard deviation of differences						0,05
Fruits, vegetables and cereals	a	2869864	Fruit salad	4800	4500	3,68	3,65	3,67	-0,03
	a	3005774	Orange juice	42000	35000	4,62	4,54	4,58	-0,08
	b	3054688	Beet	12000	11000	4,08	4,04	4,06	-0,04
	b	3054689	Carrot	14000	14000	4,15	4,15	4,15	0,00
	c	3005818	Cherry jam	67000	65000	4,83	4,81	4,82	-0,01
	c	3005827	Pear compote	6900	6700	3,84	3,83	3,83	-0,01
			Average difference of the category						-0,02
			Standard deviation of differences						0,03
Chocolate and bakery	a	3005820	Bread	110000	110000	5,04	5,04	5,04	0,00
	a	3054690	Flan	5500	5300	3,74	3,72	3,73	-0,02
	b	3054691	Almond paste	7600	5600	3,88	3,75	3,81	-0,13
	b	3054692	Cake	5400	5300	3,73	3,72	3,73	-0,01
	c	3054693	Chocolate bar	4800	4700	3,68	3,67	3,68	-0,01
	c	3005895	Maple syrup	19000	15000	4,28	4,18	4,23	-0,10
			Average difference of the category						-0,04
			Standard deviation of differences						0,06
Feed stuff	a	3054698	Food for rabbit	1300000	1100000	6,11	6,04	6,08	-0,07
	a	3054699	Cat kibble	1300000	1300000	6,11	6,11	6,11	0,00
	b	3054700	Wheat	1200000	1200000	6,08	6,08	6,08	0,00
	b	3054701	Corn	800000	700000	5,90	5,85	5,87	-0,06
	c	3054694	Fish pate	9500	8900	3,98	3,95	3,96	-0,03
	c	3054695	Fish jelly	60000	56000	4,78	4,75	4,76	-0,03
			Average difference of the category						0,02
			Standard deviation of differences						-0,02
Environmental samples	a	3005743	Milling surface sampling	250	240	2,40	2,38	2,39	-0,02
	a	3005823	Bakery surface	870000	870000	5,94	5,94	5,94	0,00
	a	3005768	Surface sampling of plant preparations	650	680	2,81	2,83	2,82	0,02
	b	3005825	Bakery dust	23000000	23000000	7,36	7,36	7,36	0,00
	b	3054702	Dust in plant preparation area	740000	590000	5,87	5,77	5,82	-0,10
	c	3054696	Process water 1	13000	13000	4,11	4,11	4,11	0,00
			Average difference of the category						0,00
			Standard deviation of differences						-0,01
			Average difference all categories						0,04
			Standard deviation of differences						-0,03
									0,07

n = 43
 $\beta = 95\%$
 $T(0,025;42) = 2,018081703$

Lower confidence limit	Upper confidence limit
-0,17	0,10

Results not used in the statistical interpretation

Category	Type	#	Sample	Manual CFU/g	PPRA CFU/g	Manual log CFU/g	PPRA log CFU/g	Mean	Difference
MP	c	3005892	Dehydrated beef bouillon cube	<10	<10	0,00	0,00	0,00	0,00
DP	b	3005894	Fromage blanc with raw milk	<10	<10	0,00	0,00	0,00	0,00
F&V	b	2869865	Dehydrated spinach	<10	1,0E+01	0,00	1,00	0,50	1,00
	b	2869866	Dehydrated tarragon	1,0E+02	1,0E+01	2,00	2,00	2,00	0,00
Choco	b	3005816	Ganache nature	<10	<10	0,00	0,00	0,00	0,00
	a	3005821	Crêpe	>1500000	>1500000	7,17	7,17	7,17	0,00
	a	3005822	Sand Rose	<10	<10	0,00	0,00	0,00	0,00
	b	3005897	Chocolate cake	<10	<10	0,00	0,00	0,00	0,00
	c	3005896	Honey	<10	<10	0,00	0,00	0,00	0,00
Feed	a	2939427	Rabbit food	1,0E+01	1,0E+01	1,00	1,00	1,00	0,00
	a	2939428	Cat food	<10	<10	0,00	0,00	0,00	0,00
	b	2939429	Corn	3,0E+01	<10	1,48	0,00	0,74	-1,48
	b	2976976	Soybean meal	2,0E+01	4,0E+01	1,30	1,60	1,45	0,30
	b	2939430	Wheat	8,4E+03	>150000	3,92	5,18	4,55	1,26
	c	3005739	Fish pate	<10	<10	0,00	0,00	0,00	0,00
	c	3005740	Beef pate	<10	<10	0,00	0,00	0,00	0,00
ES	c	3005741	Fish jelly	<10	1,0E+01	0,00	1,00	0,50	1,00
	a	3005766	Bakery worktop	>150000	>150000	7,17	7,17	7,17	0,00
	a	3005767	Dairy area sampling	>150000	>150000	7,17	7,17	7,17	0,00
	a	3005824	Dairy surface	<10	<10	0,00	0,00	0,00	0,00
	b	3005769	Bakery dust	>150000	>150000	7,17	7,17	7,17	0,00
	b	3005771	Plant residues	5,70E+03	>150000	3,76	6,18	4,97	2,42
	b	3005770	Dairy residues	<10	<10	0,00	0,00	0,00	0,00

Appendix N: accuracy profile - raw results

Matrix: Apple Juice

Enumeration of the microorganisms at 37°C - batch 1: <10 CFU/g

Enumeration of the microorganisms at 37°C - batch 2: <10 CFU/g

Strain: *Naganishia albid*

Level	Batch	R.	NEOGEN Petrifilm Rapid Aerobic Count Plate (RYM) - Manual reading 60h -25°C					NEOGEN Petrifilm Rapid Aerobic Count Plate (RYM) - Manual reading 72h -25°C					NEOGEN Petrifilm Rapid Aerobic Count Plate (RYM) - Manual reading 5 Days -25°C				
			dil 1	CFU	dil 2	CFU	Result (CFU/g)	dil 1	CFU	dil 2	CFU	Result (CFU/g)	dil 1	CFU	dil 2	CFU	Result (CFU/g)
Level 1	Batch 1	R1	-1	56	-2	5	5,60E+02	-1	56	-2	5	5,60E+02	-1	59	-2	5	5,90E+02
		R2	-1	83	-2	8	8,30E+02	-1	83	-2	8	8,30E+02	-1	83	-2	8	8,30E+02
		R3	-1	78	-2	8	7,80E+02	-1	78	-2	8	7,80E+02	-1	78	-2	8	7,80E+02
		R4	-1	78	-2	8	7,80E+02	-1	78	-2	8	7,80E+02	-1	78	-2	8	7,80E+02
		R5	-1	75	-2	7	7,50E+02	-1	75	-2	7	7,50E+02	-1	74	-2	7	7,40E+02
	Batch 2	R1	-1	53	-2	5	5,30E+02	-1	53	-2	5	5,30E+02	-1	52	-2	5	5,20E+02
		R2	-1	82	-2	8	8,20E+02	-1	82	-2	8	8,20E+02	-1	79	-2	8	7,90E+02
		R3	-1	77	-2	8	7,70E+02	-1	77	-2	8	7,70E+02	-1	76	-2	8	7,60E+02
		R4	-1	80	-2	8	8,00E+02	-1	80	-2	8	8,00E+02	-1	79	-2	8	7,90E+02
		R5	-1	80	-2	8	8,00E+02	-1	80	-2	8	8,00E+02	-1	83	-2	8	8,30E+03
Level 2	Batch 1	R1	-2	>150	-3	14	1,40E+04	-2	>150	-3	14	1,40E+04	-2	>150	-3	14	1,40E+04
		R2	-2	>150	-3	26	2,60E+04	-2	>150	-3	26	2,60E+04	-2	>150	-3	26	2,60E+04
		R3	-2	>150	-3	24	2,40E+04	-2	>150	-3	24	2,40E+04	-2	>150	-3	24	2,40E+04
		R4	-2	>150	-3	21	2,10E+04	-2	>150	-3	21	2,10E+04	-2	>150	-3	19	1,90E+04
		R5	-2	>150	-3	19	1,90E+04	-2	>150	-3	19	1,90E+04	-2	>150	-3	20	2,00E+04
	Batch 2	R1	-2	>150	-3	21	2,10E+04	-2	>150	-3	21	2,10E+04	-2	>150	-3	21	2,10E+04
		R2	-2	>150	-3	28	2,80E+04	-2	>150	-3	28	2,80E+04	-2	>150	-3	28	2,80E+04
		R3	-2	>150	-3	22	2,20E+04	-2	>150	-3	22	2,20E+04	-2	>150	-3	23	2,30E+04
		R4	-2	>150	-3	24	2,40E+04	-2	>150	-3	24	2,40E+04	-2	>150	-3	25	2,50E+04
		R5	-2	>150	-3	20	2,00E+04	-2	>150	-3	20	2,00E+04	-2	>150	-3	20	2,00E+04
Level 3	Batch 1	R1	-3	90	-4	7	9,00E+04	-3	90	-4	7	9,00E+04	-3	91	-4	7	9,10E+04
		R2	-3	93	-4	7	9,30E+04	-3	93	-4	7	9,30E+04	-3	91	-4	8	9,10E+04
		R3	-3	86	-4	10	8,70E+04	-3	86	-4	10	8,70E+04	-3	84	-4	10	8,50E+04
		R4	-3	101	-4	14	1,05E+05	-3	101	-4	14	1,05E+05	-3	99	-4	14	1,00E+05
		R5	-3	99	-4	21	1,09E+05	-3	99	-4	21	1,09E+05	-3	100	-4	21	1,10E+05
	Batch 2	R1	-3	66	-4	6	6,60E+04	-3	66	-4	6	6,60E+04	-3	64	-4	6	6,40E+04
		R2	-3	79	-4	14	8,50E+04	-3	79	-4	14	8,50E+04	-3	77	-4	14	8,30E+04
		R3	-3	107	-4	11	1,07E+05	-3	107	-4	11	1,07E+05	-3	104	-4	11	1,05E+05
		R4	-3	96	-4	8	9,60E+04	-3	96	-4	8	9,60E+04	-3	96	-4	8	9,60E+04
R5		-3	84	-4	11	8,60E+04	-3	318/319 84	-4	11	8,60E+04	-3	87	-4	11	8,90E+04	

microsept
summary report - v0
NEOGEN Petrifilm Rapid Yeast & Mold

July 7th, 2026

ACCURACY PROFIL

Matrix: Apple Juice

Enumeration of the microorganisms at 37°C - batch 1: <10 CFU/g
Enumeration of the microorganisms at 37°C - batch 2: <10 CFU/g

Strain: Naganishia albida

Level	Batch	R.	NEOGEN Petrifilm Rapid Aerobic Count Plate (RYM) - Manual reading 60h -25°C					NEOGEN Petrifilm Rapid Aerobic Count Plate (RYM) - Manual reading 72h -25°C					NEOGEN Petrifilm Rapid Aerobic Count Plate (RYM) - Manual reading 5 Days -25°C				
			dil 1	CFU	dil 2	CFU	Result (CFU/g)	dil 1	CFU	dil 2	CFU	Result (CFU/g)	dil 1	CFU	dil 2	CFU	Result (CFU/g)
Level 1	Batch 1	R1	-1	57	-2	6	5,70E+02	-1	57	-2	6	5,70E+02	-1	57	-2	6	5,70E+02
		R2	-1	84	-2	8	8,40E+02	-1	84	-2	8	8,40E+02	-1	80	-2	8	8,00E+02
		R3	-1	79	-2	8	7,90E+02	-1	79	-2	8	7,90E+02	-1	75	-2	8	7,50E+02
		R4	-1	79	-2	8	7,90E+02	-1	79	-2	8	7,90E+02	-1	78	-2	8	7,80E+02
		R5	-1	74	-2	7	7,40E+02	-1	74	-2	7	7,40E+02	-1	73	-2	7	7,30E+02
	Batch 2	R1	-1	51	-2	5	5,10E+02	-1	51	-2	5	5,10E+02	-1	51	-2	5	5,10E+02
		R2	-1	77	-2	7	7,70E+02	-1	77	-2	7	7,70E+02	-1	75	-2	7	7,50E+02
		R3	-1	76	-2	7	7,60E+02	-1	76	-2	7	7,60E+02	-1	76	-2	7	7,60E+02
		R4	-1	79	-2	8	7,90E+02	-1	79	-2	8	7,90E+02	-1	79	-2	8	7,90E+02
		R5	-1	83	-2	8	8,30E+02	-1	83	-2	8	8,30E+02	-1	83	-2	8	8,30E+02
Level 2	Batch 1	R1	-2	>150	-3	14	1,40E+04	-2	>150	-3	14	1,40E+04	-2	>150	-3	14	1,40E+04
		R2	-2	>150	-3	26	2,60E+04	-2	>150	-3	26	2,60E+04	-2	>150	-3	26	2,60E+04
		R3	-2	>150	-3	24	2,40E+04	-2	>150	-3	24	2,40E+04	-2	>150	-3	24	2,40E+04
		R4	-2	>150	-3	20	2,00E+04	-2	>150	-3	20	2,00E+04	-2	>150	-3	18	1,80E+04
		R5	-2	>150	-3	20	2,00E+04	-2	>150	-3	20	2,00E+04	-2	>150	-3	20	2,00E+04
	Batch 2	R1	-2	>150	-3	21	2,10E+04	-2	>150	-3	21	2,10E+04	-2	>150	-3	20	2,00E+04
		R2	-2	>150	-3	28	2,80E+04	-2	>150	-3	28	2,80E+04	-2	>150	-3	28	2,80E+04
		R3	-2	>150	-3	22	2,20E+04	-2	>150	-3	22	2,20E+04	-2	>150	-3	22	2,20E+04
		R4	-2	>150	-3	24	2,40E+04	-2	>150	-3	24	2,40E+04	-2	>150	-3	25	2,50E+04
		R5	-2	>150	-3	20	2,00E+04	-2	>150	-3	20	2,00E+04	-2	>150	-3	20	2,00E+04
Level 3	Batch 1	R1	-3	88	-4	7	8,80E+04	-3	88	-4	7	8,80E+04	-3	91	-4	7	9,10E+04
		R2	-3	92	-4	7	9,20E+04	-3	92	-4	7	9,20E+04	-3	91	-4	7	9,10E+04
		R3	-3	81	-4	10	8,30E+04	-3	81	-4	10	8,30E+04	-3	80	-4	11	8,30E+04
		R4	-3	100	-4	14	1,00E+05	-3	100	-4	14	1,00E+05	-3	99	-4	14	1,00E+05
		R5	-3	98	-4	19	1,10E+05	-3	98	-4	19	1,10E+05	-3	97	-4	19	1,05E+05
	Batch 2	R1	-3	65	-4	6	6,50E+04	-3	65	-4	6	6,50E+04	-3	65	-4	6	6,50E+04
		R2	-3	76	-4	14	8,20E+04	-3	76	-4	14	8,20E+04	-3	78	-4	14	8,40E+04
		R3	-3	106	-4	12	1,10E+05	-3	106	-4	12	1,10E+05	-3	105	-4	11	1,05E+05
		R4	-3	95	-4	8	9,50E+04	-3	95	-4	8	9,50E+04	-3	96	-4	8	9,60E+04
		R5	-3	85	-4	11	8,70E+04	-3	85	-4	11	8,70E+04	-3	86	-4	11	8,80E+04