

**NF VALIDATION**  
**Validation of alternative analytical methods**  
*Application in food microbiology*

**Summary report**  
**Validation study according to EN ISO 16140-2:2016**

**3M™ Petrifilm™ Aerobic Count Plate**  
**(Certificate number: 3M 01/01 - 09/89)**  
**for the enumeration of mesophilic aerobic flora in all human  
food, pet food and production environmental samples**









**Quantitative method**

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This report consists of 73 pages, including 8 appendices.  
Only copies including the totality of this report are authorized.

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

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Quality Assurance documents related to this study can be consulted upon request from **3M Health Care**.

The technical protocol and the result interpretation were carried out according to the EN ISO 16140-2:2016 and the AFNOR technical rules (PR revision 7).

<b>Validation protocols</b>	<ul style="list-style-type: none"> <li>▪ EN ISO 16140-1 (June 2016): Microbiology of the food chain - Method validation - <i>Part 1: Vocabulary</i></li> <li>▪ EN ISO 16140-2 (June 2016): Microbiology of the food chain - Method validation - <i>Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method</i></li> <li>▪ AFNOR Technical Rules (PR Revision n° 7)</li> </ul>
<b>Reference method<sup>♦</sup></b>	ISO 4833-1 (September 2013) - Microbiology of the food chain — Horizontal method for the enumeration of microorganisms — Part 1: Colony count at 30 degrees C by the pour plate technique
<b>Alternative method</b>	<b>3M™ Petrifilm™ Aerobic Count Plate</b>
<b>Scope</b>	<ul style="list-style-type: none"> <li><input checked="" type="checkbox"/> <b>All human food</b></li> <li><input checked="" type="checkbox"/> <b>Pet food</b></li> <li><input checked="" type="checkbox"/> <b>Production environmental samples</b></li> </ul>
<b>Certification organism</b>	AFNOR Certification ( <a href="http://nf-validation.afnor.org/">http://nf-validation.afnor.org/</a> )

<sup>♦</sup> Analyses performed according to the COFRAC accreditation

# 1 INTRODUCTION

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

**Table 1 - Overview of the validation**

Validation	Scope	Date	Expert Lab	Validation standard
Initial validation	Raw milk	29 <sup>th</sup> September 1989	Data from PITON & GRAPPIN	/
Extension study	Butter	24 <sup>th</sup> September 1992	Data from PITON & GRAPPIN	/
Extension study	Vegetables and raw vegetable-based preparations	24 <sup>th</sup> September 1992	ADRIA Normandie	/
Extension study	Pasteurized milk	24 <sup>th</sup> November 1992	ADRIA Normandie	/
Extension study	Meat products	28 <sup>th</sup> January 1993	ADRIA Normandie	/
Renewal study	All human food	6 <sup>th</sup> September 1993	ADRIA Normandie	
Renewal study	All human food	10 <sup>th</sup> September 1997	ADRIA	/
Renewal study	All human food	13 <sup>th</sup> December 2001	ADRIA	/
Renewal study	All human food	14 <sup>th</sup> June 2005	ADRIA	ISO 16140 (2003)
Extension study	For enumeration after 48 h incubation time for all human food excluding raw shellfish and dairy products	10 <sup>th</sup> September 2007	ADRIA	ISO 16140 (2003)
Renewal study	All human food	3 <sup>rd</sup> July 2009	ADRIA	ISO 16140 (2003) ISO 16140/A1 (2011)
Renewal study	All human food	4 <sup>th</sup> July 2013	ADRIA	ISO 16140 (2003) ISO 16140/A1 (2011)
Extension study	Pet food Production environmental samples	6 <sup>th</sup> February 2015	ADRIA	ISO 16140 (2003) ISO 16140/A1 (2011)
Renewal study	All human food Pet food Production environmental samples	2 <sup>nd</sup> October 2017	ADRIA	ISO 16140 (2016)
Renewal study	All human food Pet food Production environmental samples	16 <sup>th</sup> June 2021	ADRIA	ISO 16140-2 (2016)

## 2 METHOD DESCRIPTIONS

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### 2.1 Alternative method

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

#### 2.1.1 Principle

The 3M™ Petrifilm Aerobic Count (AC) Plate is a sample-ready-culture medium system which contains modified Standard Methods nutrients, a cold-water-soluble gelling agent, and a tetrazolium indicator that facilitates colony enumeration. 3M Petrifilm AC Plates are used for the enumeration of aerobic bacteria in the food and beverage industries.

#### 2.1.2 Protocol

The enumeration is possible:

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

It is possible to store the 3M Petrifilm Aerobic Count (AC) Plate for less than or equal to - 15°C for no longer than one week before proceeding to enumeration.

#### 2.1.3 Restrictions

There is no restriction.

### 2.2 Reference method♦

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

## 2.3 Protocols applied during the initial validation and the renewal study

### ☐ **Incubation times**

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

## 3 INITIAL VALIDATION STUDY AND EXTENSION / RENEWAL STUDIES: RESULTS

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### 3.1 Method comparison study

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

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

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

#### 3.1.1 Relative trueness study

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

##### 3.1.1.1 Number and nature of the samples

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

Samples were analyzed (135 for 48 h incubation time and 314 for 72 h incubation time), leading to 110 exploitable results for 48 h incubation time and 281 for 72 h incubation time.

Table 2 – Categories and types

Category	Type	Incubation time : 48h		Incubation time : 72h			
		Number of samples analyzed	Number of samples with interpretable results	Number of samples analyzed	Number of samples with interpretable results		
1	Meat products	a	Raw meats	16	16	59	59
		b	Ready to reheat products	7	5	9	7
		c	Delicatessen	5	5	19	19
	<b>Total</b>		<b>28</b>	<b>26</b>	<b>87</b>	<b>85</b>	
2	Dairy products	a	Raw milks	/	/	21	21
		b	Milk powders and powdered products	/	/	13	13
		c	Pasteurized milks and dairy based desserts	/	/	9	5
	<b>Total</b>		<b>/</b>	<b>/</b>	<b>43</b>	<b>39</b>	
3	Seafood products	a	Fresh	5	5	9	9
		b	Frozen	5	5	5	5
		c	Ready to eat, ready to reheat	8	8	8	8
	<b>Total</b>		<b>18</b>	<b>18</b>	<b>22</b>	<b>22</b>	
4	Fruits and vegetables	a	Frozen	5	5	5	5
		b	Fresh and bagged products	5	5	52	52
		c	Ready to eat, ready to reheat	6	6	32	32
	<b>Total</b>		<b>16</b>	<b>16</b>	<b>89</b>	<b>89</b>	
5	Egg products and egg-based products	a	Mayonnaise, custard...	7	5	7	5
		b	Pasteurized egg	7	5	7	5
		c	Pastry	10	9	10	9
	<b>Total</b>		<b>24</b>	<b>19</b>	<b>24</b>	<b>19</b>	
6	Pet food	a	Dehydrated products (pellets...)	8	5	8	5
		b	Humid products (balls, pâtés, sausages...)	10	5	10	5
		c	Ingredients (dehydrated proteins, dehydrated raw materials...)	5	5	5	5
	<b>Total</b>		<b>23</b>	<b>15</b>	<b>23</b>	<b>15</b>	
7	Environmental samples	a	Surfaces (wipes, swabs...)	9	5	9	5
		b	Process water	11	6	11	6
		c	Dusts (dairy and egg industries...)	6	5	6	5
	<b>Total</b>		<b>26</b>	<b>16</b>	<b>26</b>	<b>16</b>	
<b>TOTAL</b>		<b>135</b>	<b>110</b>	<b>314</b>	<b>285</b>		

### 3.1.1.2 Artificial and natural contamination of the samples

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

276 samples were naturally contaminated, and 5 samples were artificially contaminated.

### 3.1.1.3 Raw data

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

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

The data are classified in three categories (See **Erreur ! Source du renvoi introuvable.**):

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



Table 3 – Classification of the data

Category	Type	Incubation time : 48h					Incubation time : 72h						
		Number of samples analyzed	Number of samples with < 4 colonies /plate	Number of samples below or above the quantification limit	Number of samples with no result	Number of samples with interpretable results	Number of samples analyzed	Number of samples with < 4 colonies /plate	Number of samples below or above the quantification limit	Number of samples with no result	Number of samples with interpretable results		
1	Meat products	a	Raw meats	16	0	0	0	16	59	0	0	0	59
		b	Ready to reheat products	7	0	2	0	5	9	1	1	0	7
		c	Delicatessen	5	0	0	0	5	19	0	0	0	19
	<b>Total</b>			<b>28</b>	<b>0</b>	<b>2</b>	<b>0</b>	<b>26</b>	<b>87</b>	<b>1</b>	<b>1</b>	<b>0</b>	<b>85</b>
2	Dairy products	a	Raw milks	/	/	/	/	/	21	0	0	0	21
		b	Milk powders and powdered products	/	/	/	/	/	13	0	0	0	13
		c	Pasteurized milks and dairy based desserts	/	/	/	/	/	9	1	0	3	5
	<b>Total</b>			<b>/</b>	<b>/</b>	<b>/</b>	<b>/</b>	<b>/</b>	<b>43</b>	<b>1</b>	<b>0</b>	<b>3</b>	<b>39</b>
3	Seafood products	a	Fresh	5	0	0	0	5	9	0	0	0	9
		b	Frozen	5	0	0	0	5	5	0	0	0	5
		c	Ready to eat, ready to reheat	8	0	0	0	8	8	0	0	0	8
	<b>Total</b>			<b>18</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>18</b>	<b>22</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>22</b>
4	Fruits and vegetables	a	Frozen	5	0	0	0	5	5	0	0	0	5
		b	Fresh and bagged products	5	0	0	0	5	52	0	0	0	52
		c	Ready to eat, ready to reheat	6	0	0	0	6	32	0	0	0	32
	<b>Total</b>			<b>16</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>16</b>	<b>89</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>89</b>
5	Egg products and egg-based products	a	Mayonnaise, custard...	7	0	2	0	5	7	0	2	0	5
		b	Pasteurized egg	7	0	2	0	5	7	0	2	0	5
		c	Pastry	10	0	1	0	9	10	0	1	0	9
	<b>Total</b>			<b>24</b>	<b>0</b>	<b>5</b>	<b>0</b>	<b>19</b>	<b>24</b>	<b>0</b>	<b>5</b>	<b>0</b>	<b>19</b>
6	Pet food	a	Dehydrated products (pellets...)	8	1	2	0	5	8	1	2	0	5
		b	Humid products (balls, pâtés, sausages...)	10	1	4	0	5	10	1	4	0	5
		c	Ingredients (dehydrated proteins, dehydrated raw materials...)	5	0	0	0	5	5	0	0	0	5
	<b>Total</b>			<b>23</b>	<b>2</b>	<b>6</b>	<b>0</b>	<b>15</b>	<b>23</b>	<b>2</b>	<b>6</b>	<b>0</b>	<b>15</b>
7	Environmental samples	a	Surfaces (wipes, swabs...)	9	0	4	0	5	9	0	4	0	5
		b	Process water	11	0	5	0	6	11	0	5	0	6
		c	Dusts (dairy and egg industries...)	6	0	1	0	5	6	0	1	0	5
	<b>Total</b>			<b>26</b>	<b>0</b>	<b>10</b>	<b>0</b>	<b>16</b>	<b>26</b>	<b>0</b>	<b>10</b>	<b>0</b>	<b>16</b>
<b>TOTAL</b>			<b>135</b>	<b>2</b>	<b>23</b>	<b>0</b>	<b>110</b>	<b>314</b>	<b>4</b>	<b>22</b>	<b>3</b>	<b>285</b>	

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

**Table 4 - Samples which were not used in the calculations**

Sample number	Product	Reference method : ISO 4833 <sup>♦</sup>	Alternative method : 3M™ Petrifilm™ Aerobic Count Plate	
		Log (cfu/g) mean	Log (cfu/g) mean 48h	Log (cfu/g) mean 72h
T70	Whole egg	<1,00	<1	<1,00
T72	Whole egg	<1	<1,15	<1,15
T92	Custard	1,85	<1,00	<1,00
T97	Egg cream	1,24	<1,00	<1,00
382	Pastry	>5,48	>5,48	>5,48
3676	Dusts from egg industry	<1,15	<1,00	<1,00
3830	Pellets for cats (poultry)	<1,00	<1,00	<1,00
3831	Pellets for cats (beef)	<1,00	<1,00	<1,00
3832	Pellets for dogs (poultry)	1,45*	1,30*	1,30*
3833	Pâté for cats (salmon)	<1,00	<1,00	<1,00
3834	Sausages for dogs	>4,47	>4,47	>4,47
3835	Sausages for dogs	1,45*	<1,15	<1,15
4007	Process water (fish industry)	<1,00	<1,00	<1,00
4008	Process water (fish industry)	5,27	>5,48	>5,48
4009	Process water (fish industry)	>5,48	>5,48	>5,48
4011	Swab after cleaning (fish industry)	<1,00	<1,15	<1,15
4012	Swab after cleaning (fish industry)	>5,48	>5,48	>5,48
4013	Wipe after cleaning (fish industry)	>5,48	>5,48	>5,48
4014	Wipe after cleaning (fish industry)	>5,48	>5,48	>5,48
4785	Sausage for dog	1,15*	1,00*	<1,00*
4130	Ready to eat pork	<1,00	1,48*	1,48*
4134	Pasteurized milk	<1,00	0,00	<1,00
4138	Dairy based dessert	1,60	0,00	<1,00
4144	Sausage for dog	1,60	<1,00	<1,00
4146	Process water	<1,00	<1,00	<1,00
4150	Rice pudding	1,60	0,00	1,30*
6808	Pasteurized milk	<1,00	0,00	<1,00
6810	RTRH veal	1,26*	<1,00	1,26*
6816	Process water (fish industry)	<1,00	/	<1,00

♦ Analyses performed according to the COFRAC accreditation

### 3.1.1.4 Statistical interpretation

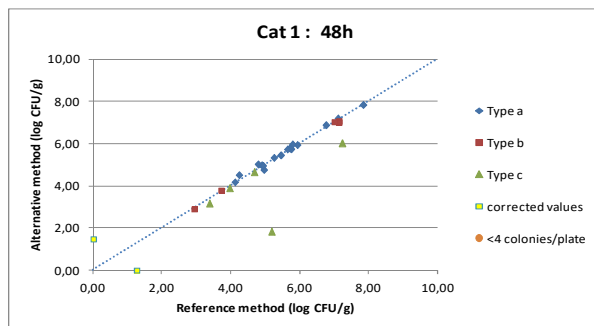
The calculations are provided in **Appendix 5**.

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

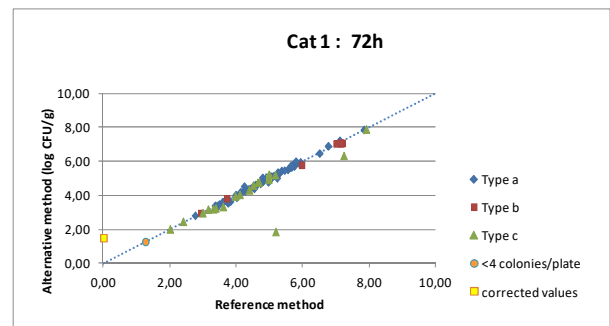
The Figures 1 to 7 show the data plotted for the different studied categories after 48 h incubation time (Figures 1a to 7a) and after 72 h incubation time (Figures 1b to 7b) and the Figures 8a and 8b for all the products.

**Figure 1 - Data plotted for the Meat products**

*Figure 1a - 48 h*

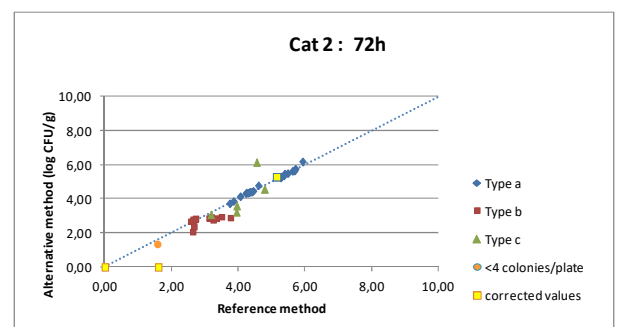


*Figure 1b - 72 h*



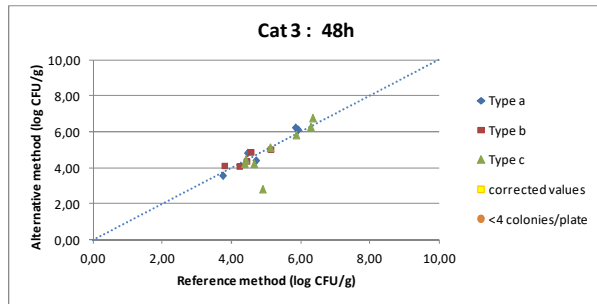
**Figure 2- Data plotted for Dairy products**

*Figure 2b -*

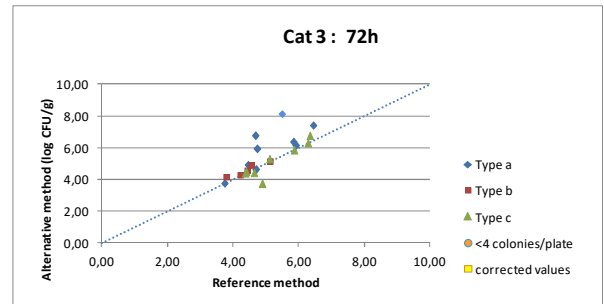


**Figure 3- Data plotted for Seafood products**

*Figure 3a*

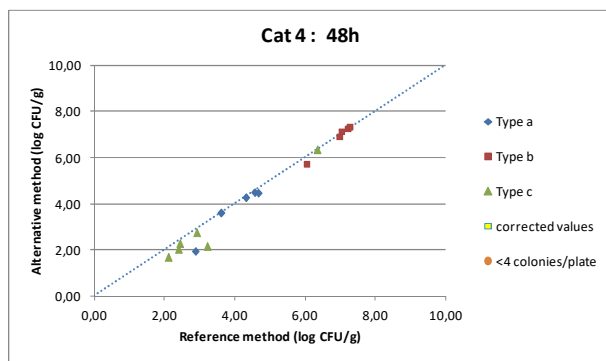


*Figure 3b*

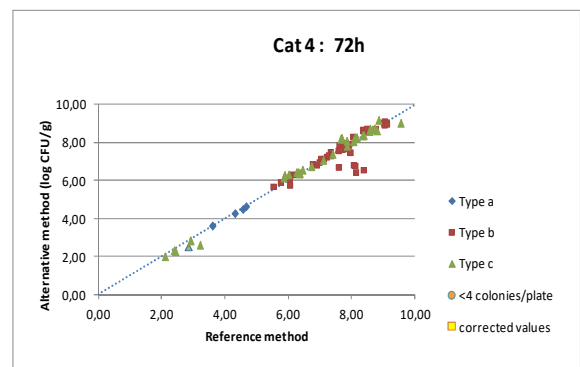


**Figure 4- Data plotted for Fruits and vegetables**

*Figure 4a*

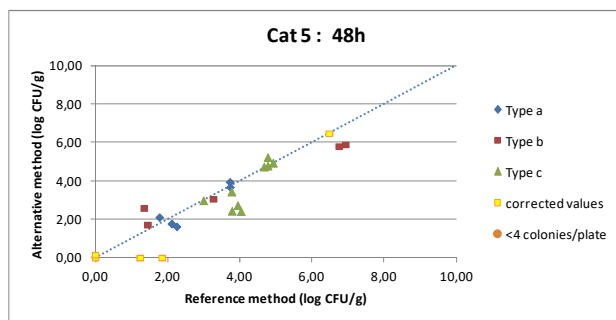


*Figure 4b*

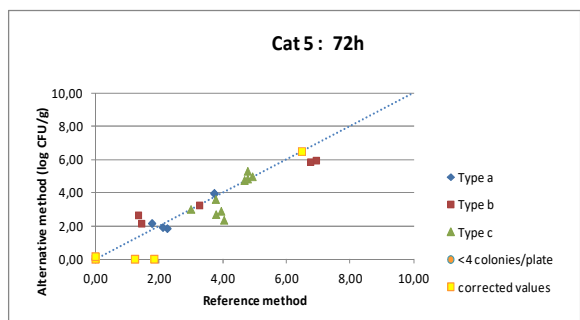


**Figure 5- Data plotted for Egg products and egg-based products**

*Figure 5a*

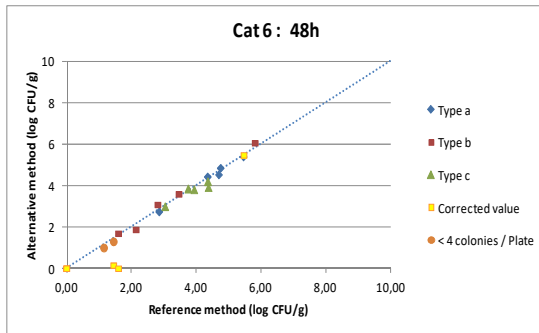


*Figure 5b*

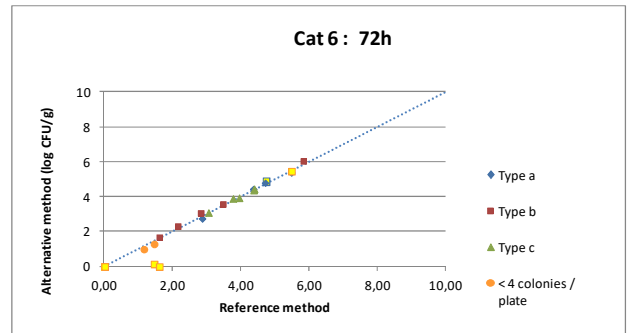


**Figure 6- Data plotted for Pet food**

*Figure 6a*

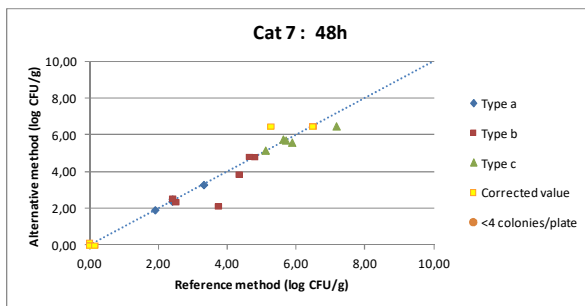


*Figure 6b*

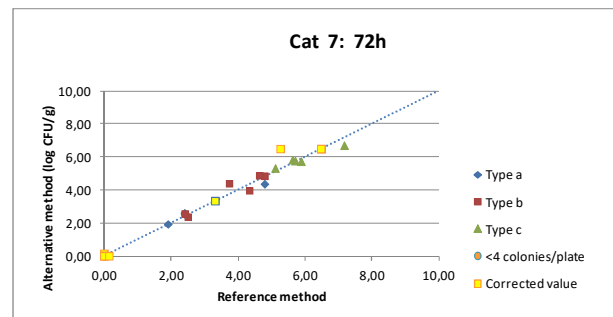


**Figure 7- Data plotted for Environmental samples**

*Figure 7a*

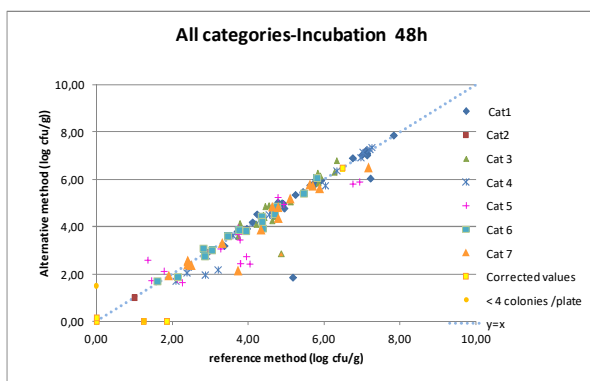


*Figure 7b*

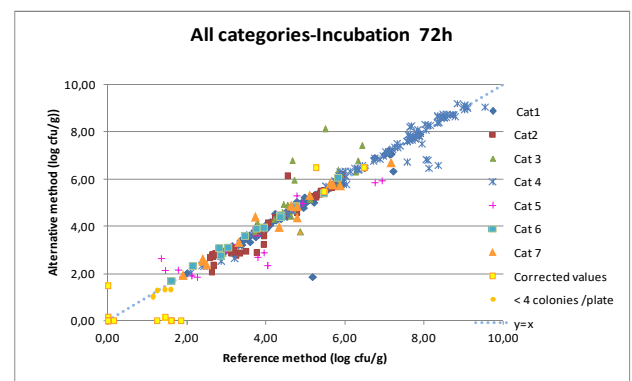


**Figure 8 - Data plotted for all the products**

*Figure 8a*



*Figure 8b*



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

**Table 5 - Calculated values per incubation time**

Incubation time	Category	n	Linear bias $\bar{D}$	SD	95% lower limit	95% upper limit
48h	1 Meat products	26	-0,13	0,70	-1,61	1,35
	2 Dairy products	0	/	/	/	/
	3 Seafood products	18	-0,04	0,56	-1,25	1,16
	4 Fruits and vegetables	16	-0,20	0,34	-0,94	0,54
	5 Egg products and egg-based products	19	-0,27	0,71	-1,81	1,26
	6 Pet food	15	-0,01	0,11	-0,27	0,24
	7 Environmental samples	16	-0,23	0,50	-1,33	0,87
	<b>All categories</b>	<b>110</b>	<b>-0,16</b>	<b>0,58</b>	<b>-1,31</b>	<b>0,99</b>
72h	1 Meat products	85	-0,05	0,39	-0,80	0,72
	2 Dairy products	39	-0,04	0,38	/	/
	3 Seafood products	22	0,40	0,78	-0,82	0,74
	4 Fruits and vegetables	89	-0,02	0,39	-1,27	2,06
	5 Egg products and egg-based products	19	-0,17	0,72	-0,79	0,75
	6 Pet food	15	0,04	0,09	-1,73	1,38
	7 Environmental samples	16	0,02	0,30	-0,17	0,24
	<b>All categories</b>	<b>285</b>	<b>-0,01</b>	<b>0,47</b>	<b>-0,92</b>	<b>0,91</b>

$\bar{D}$ : Average difference

SD: Standard deviation of differences

The Bland-Altman difference plot for all the samples is given Figures 9a (after 48 h incubation time) and 9b (after 72 h incubation time).

**Figure 9 – Bland-Altman difference plot for all the samples**

Figure 9a

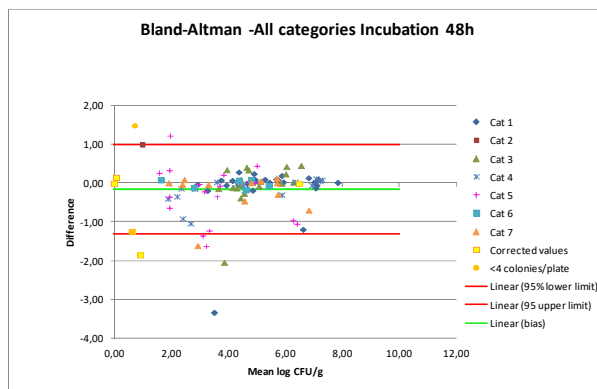
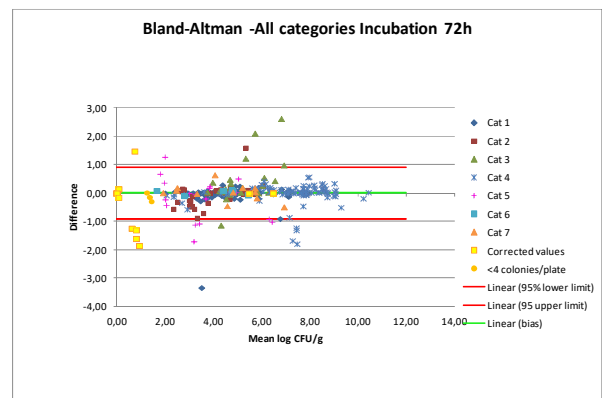


Figure 9b



The bias observed in both conditions is close to 0 (-0.16 log and -0.01 log) when combining all the categories. It varies from - 0.27 log to - 0.01 log for 48 h incubation time and varies from - 0.17 log to 0.40 log for 72 h incubation time.

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

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


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

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

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

Values in **black**: equivalent enumeration observed with both methods

 Corrected value

 Results calculated using enumeration lower than 4 CFU/plate

Classification of data	Incubation time: 48h									
	Category	Type	N° Sample	Product	Reference method	Alternative method	Values before correction (Ref/Alt)	Mean	Difference	Lower / Upper limits
Interpretable results by both methods	1	c	4132	Low moisture smoked ham	5,18	1,85	/	3,51	-3,33	-1,32 / 1,00
	3	c	T96	Smoked salmon	4,88	2,84	/	3,86	-2,04	
	5	b	T93	Whole egg	1,35	2,58	/	1,97	1,23	
	5	c	T17	Iced nougat	3,79	2,44	/	3,12	-1,35	
	5	c	T20	Iced nougat	4,04	2,42	/	3,23	-1,62	
	7	b	3839	Process water (peas industry)	3,74	2,13	/	2,93	-1,61	
< or > the quantification limit	1	a	4130	Ready to eat pork	0,00	1,48	<1,00	0,74	1,48	
	5	a	T92	Custard	1,85	0,00	<1,00	0,93	-1,85	



Classification of data	Incubation time: 72h									
	Category	Type	N° Sample	Product	Reference method	Alternative method	Values before correction (Ref/Alt)	Mean	Difference	Lower / Upper limits
Interpretable results by both methods	1	c	4132	Low moisture smoked ham	5,18	1,85	/	3,51	-3,33	-0,92 / 0,91
	2	c	4137	Fresh cheese	4,54	6,15	/	1,60	1,60	
	3	a	T65	Cuttlefish	6,43	7,42	/	6,93	0,99	
	3	a	T86	Mussels	4,67	6,78	/	5,73	2,11	
	3	a	T87	Clams	4,72	5,95	/	5,34	1,23	
	3	a	T88	Clams (littlenecks)	5,50	8,13	/	6,82	2,63	
	3	c	T96	Smoked salmon	4,88	3,75	/	4,32	-1,13	
	4	b	ADRIA Normandie	Mixed crudités	8,05	6,83	/	7,44	-1,22	
	4	b	ADRIA Normandie	Mixed crudités	8,09	6,80	/	7,44	-1,30	
	4	b	ADRIA Normandie	Mixed crudités	8,36	6,57	/	7,46	-1,78	
	4	b	ADRIA Normandie	Mixed crudités	8,12	6,45	/	7,29	-1,67	
	5	b	379	Whole egg	6,94	5,93	/	6,43	-1,01	
	5	c	T17	Iced nougat	3,79	2,68	/	3,24	-1,11	
	5	c	T18	Frozen pastry	3,95	2,88	/	3,42	-1,07	
5	c	T20	Iced nougat	4,04	2,34	/	3,19	-1,70		
< or > the quantification limit	2	c	4138	Dairy based dessert	1,60	0,00	<1,00	0,80	-1,60	
	5	a	T92	Custard	1,85	0,00	<1,00	0,93	-1,85	
	5	a	T97	Egg cream	1,24	0,00	<1,00	0,62	-1,24	
	6	b	3835	Sausages for dogs	1,45	0,15	<1,15	0,80	-1,30	

After 72 h incubation time, the samples concerned by higher enumeration using the alternative method concerns shellfish. One hypothesis could be the fact that the microbial flora contained in those samples is more sensitive to heat than microflora from other categories or types. The **3M™ Petrifilm™ Aerobic Count Plate** uses a cold-water soluble gelling agent while the ISO 4833-1 method uses a melted media maintained at 44-47°C before pouring in the plates, which can have an injury effect on this type of microflora.

### 3.1.1.5 Discordant results

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

**Table 7 - Classification of the samples**

		Number of samples	
		48 h	72 h
Interpretable results by both methods	< LCL	5	10
	> UCL	1	5
	Total	6	15
< or > the quantification limit	< LCL	1	4
	> UCL	1	0
	Total	2	4
Total < LCL		<b>6</b>	<b>14</b>
Total >UCL		<b>2</b>	<b>5</b>

The number of samples below the LCL is higher than the number of samples above the UCL but note that similar results were observed for both incubation times. The samples concerned by lower enumeration are distributed over different categories and not specific to one category.

### 3.1.1.6 Conclusion

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

### 3.1.2 Accuracy profile study

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

#### 3.1.2.1 Matrices

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

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

**Table 8 - Categories, types and matrices**

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

#### 3.1.2.2 Calculation and interpretation

The raw data are provided in **Appendix 6**. The summary tables (in log CFU/g) and calculations are provided in **Appendix 7**. The statistical results and the

accuracy profiles are provided Figures 10 (48 h incubation time) and 11 (72 h incubation time).

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

#### **48 h incubation time**

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

#### **72 h incubation time**

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

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

### *3.1.2.3 Conclusion*

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

Figure 10 – Accuracy profile - Incubation time: 48 h

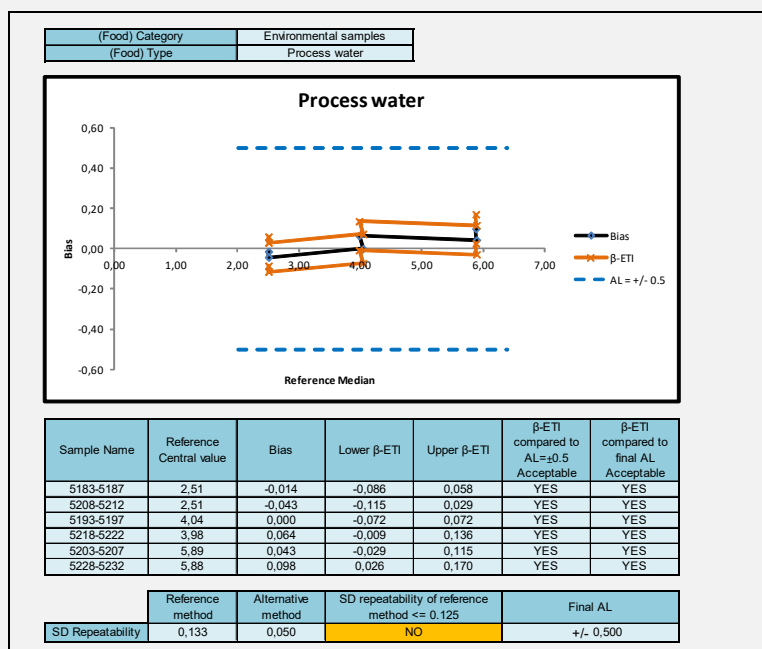
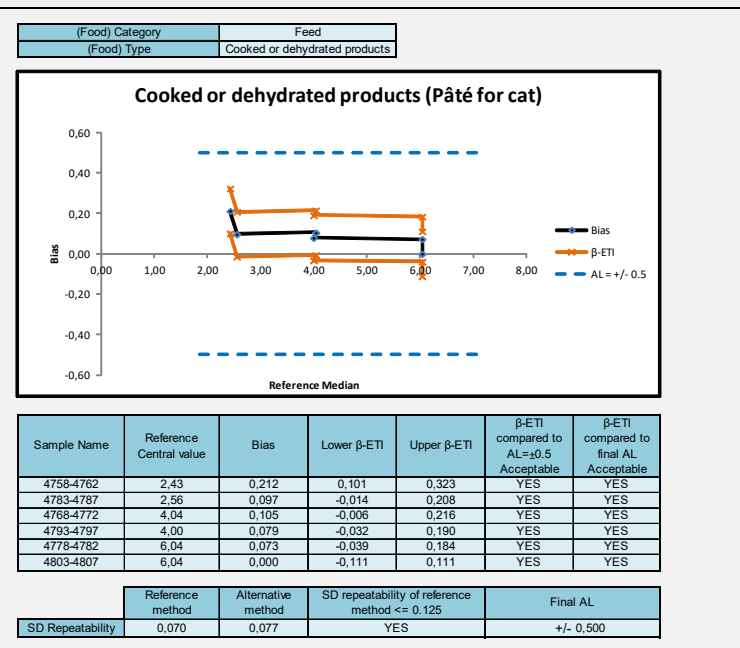
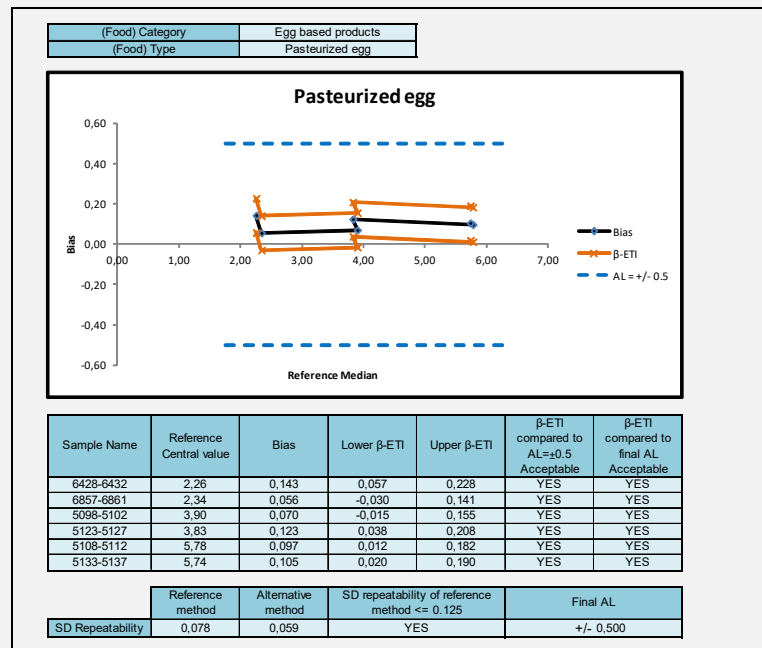
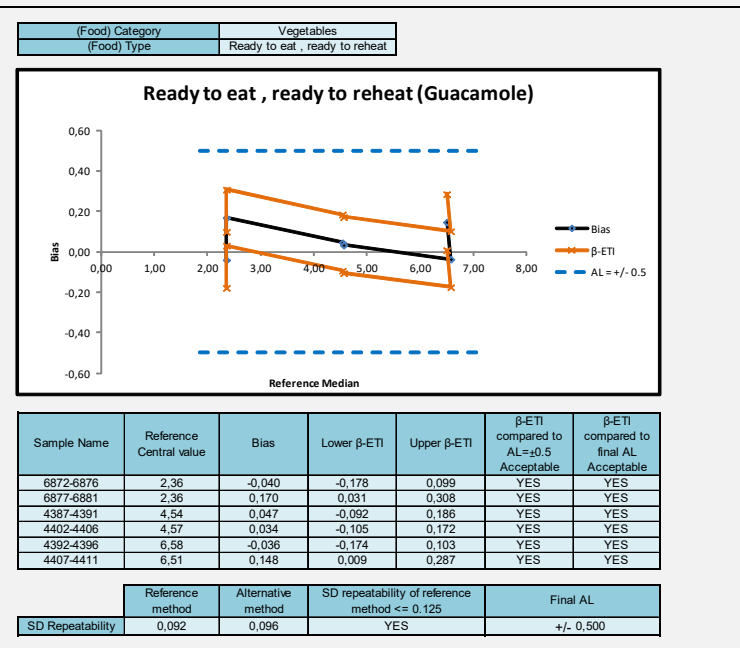
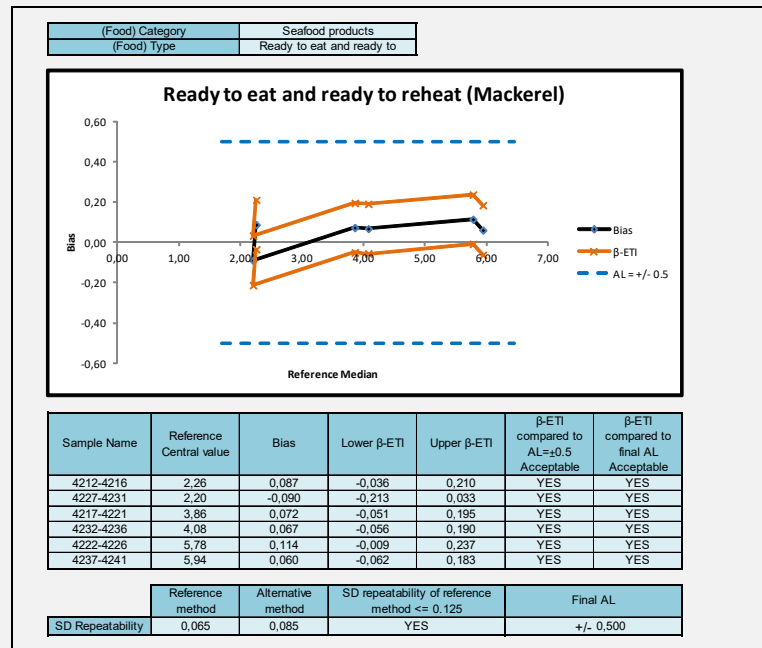
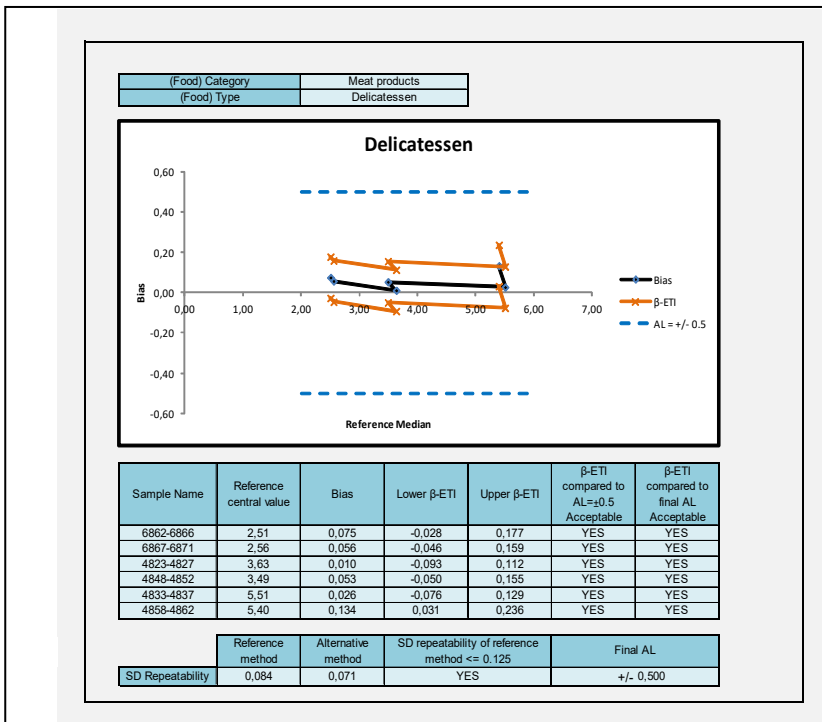
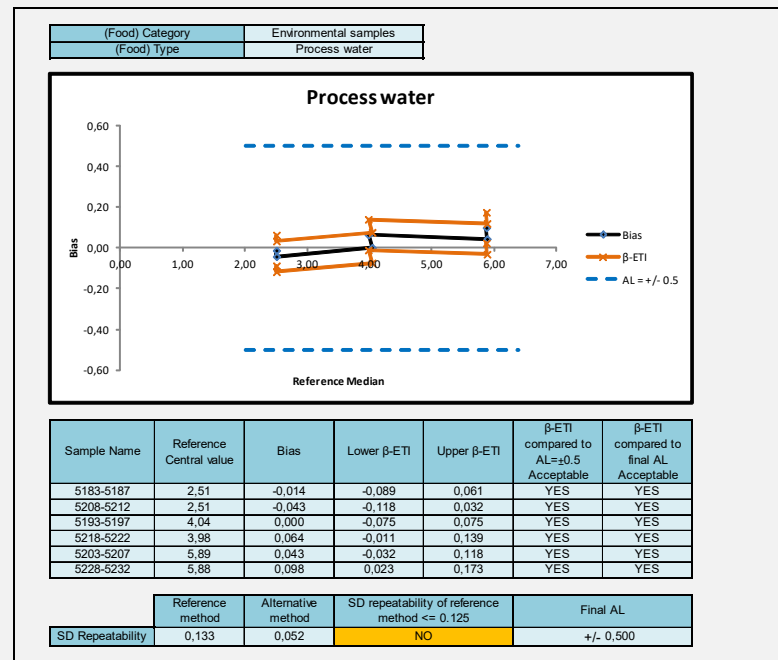
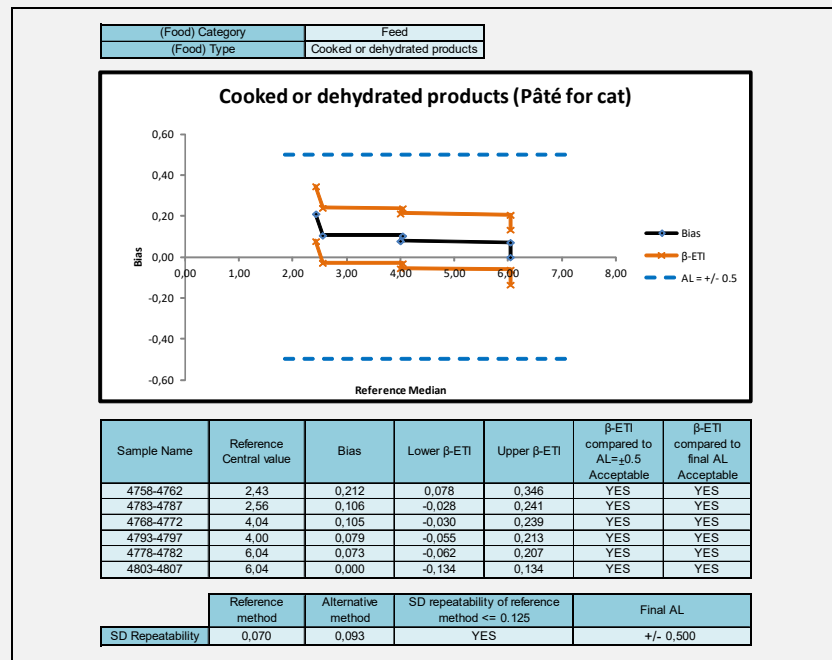
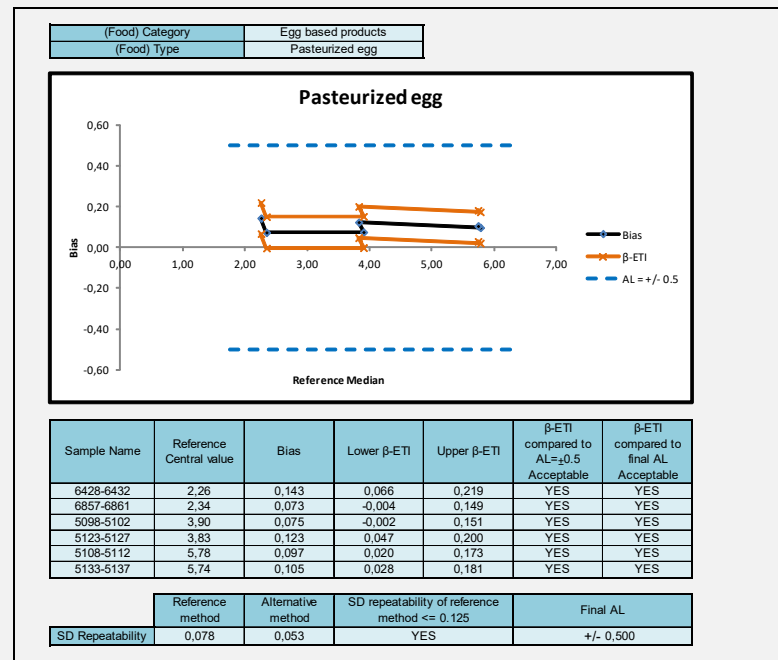
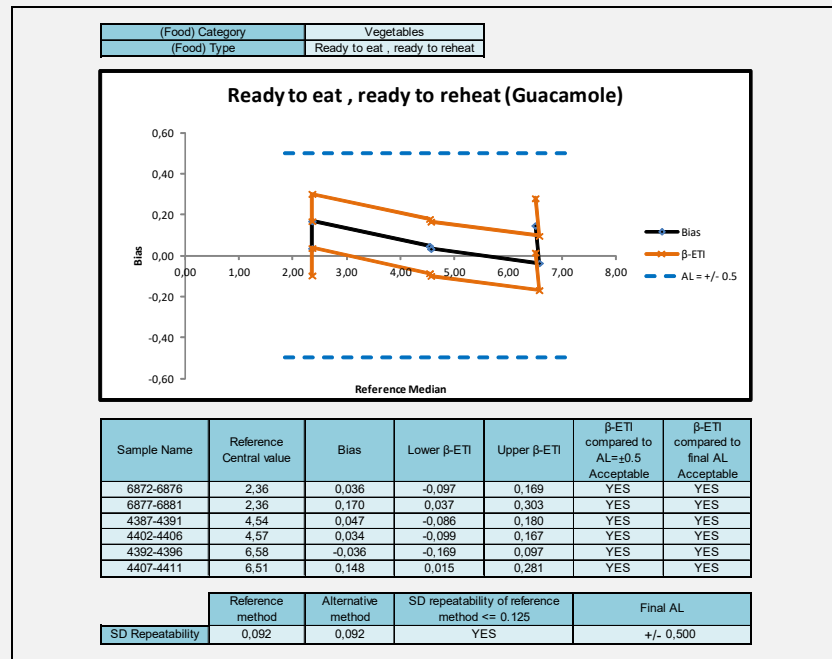
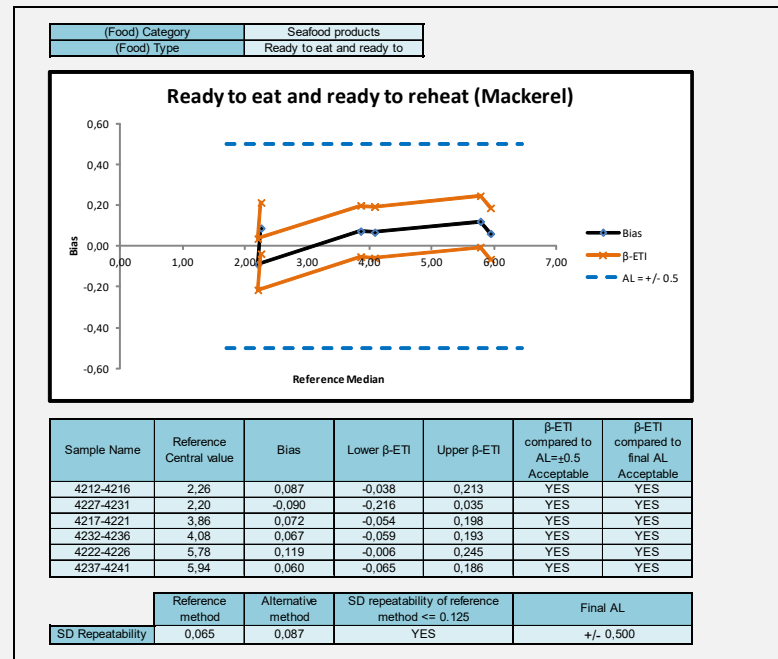
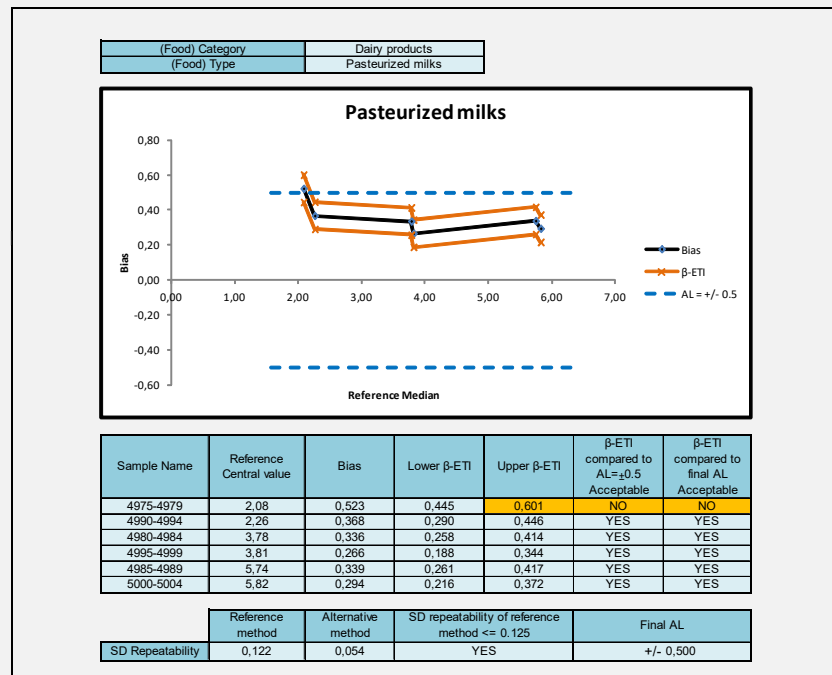
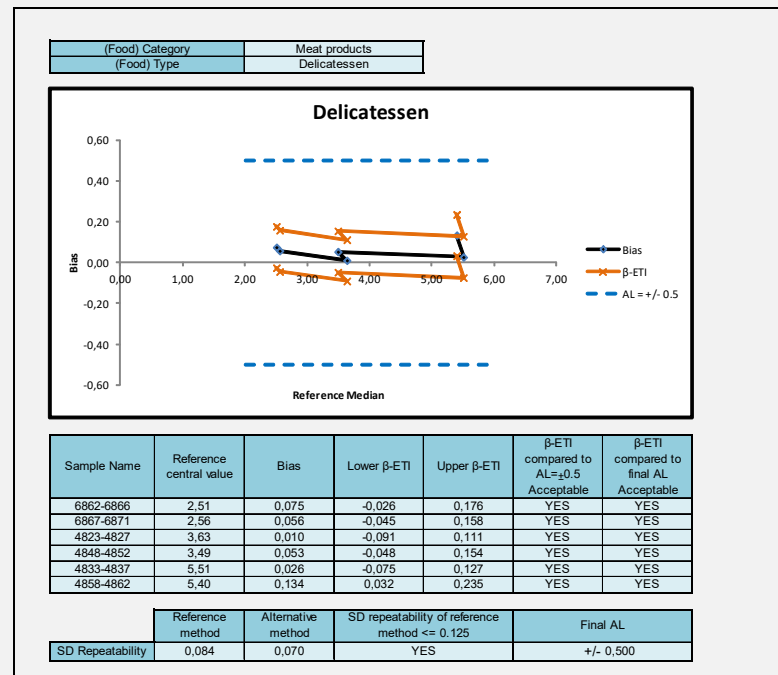


Figure 11 – Accuracy profile - Incubation time: 72 h



### 3.1.3 *Practicability*

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

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

### 3.1.4 *Method comparison study conclusion*

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

- **314 samples were tested in the relative trueness study providing 110 interpretable results for 48 h incubation time and 285 interpretable results for 72 h incubation time**, which clearly satisfied the required criteria for quantitative method comparison according to the 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 all the matrices at both incubation times except for one batch of pasteurized milk at the lower inoculation level ( Upper  $\beta$  ETI = 0.601 ). This last result demonstrates a better recovery of the alternative method.**

## 3.2 Inter-Laboratory study

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

### 3.2.1 Study organization

#### Collaborators number

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

#### Matrix and strain used

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

#### Samples

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

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

#### Inoculation

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

#### Labelling and shipping

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

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



## Analyses

Collaborative study laboratories and the expert laboratory carried out the analyses at Day 2 with the alternative and reference methods. The 3M Petrifilm tests were incubated for 72 h at 30°C ± 1°C.

### 3.2.2 *Experimental parameters controls*

#### 3.2.2.1 *Logistic conditions*

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

### 3.2.3 *Analysis results*

The raw data are given in **Appendix 8**.

#### 3.2.3.1 *Results obtained by the expert Lab.*

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

**Table 9 – Results obtained by the expert Lab.**

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

#### 3.2.3.2 *Results obtained by the collaborators*

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

Table 10 - Summary of data (CFU/ml)

Collaborators	Level 1				Level 2				Level 3				Level 4			
	Reference method		Alternative method		Reference method		Alternative method		Reference method		Alternative method		Reference method		Alternative method	
A	660	590	1600	1400	3900	2800	23000	16000	17000	26000	170000	230000	530000	820000	2200000	1900000
B	1700	790	2200	2000	8000	7400	24000	39000	93000	91000	250000	200000	1700000	1300000	3000000	2700000
C	1400	1500	1300	1700	8300	8900	24000	25000	77000	58000	230000	220000	1400000	2000000	2900000	4000000
D	900	800	1000	980	5200	5800	17000	6800	60000	65000	170000	180000	2600000	1600000	3200000	2100000
E	1400	1300	1900	2500	12000	11000	15000	14000	120000	110000	230000	210000	1500000	1400000	2300000	1700000
F	810	820	4200	4100	7800	5900	41000	46000	69000	62000	280000	320000	900000	1200000	4100000	3600000
G	1800	2000	3300	1600	20000	14000	44000	37000	160000	260000	420000	450000	2800000	2500000	3400000	2800000
I	7700	1700	12000	4500	12000	7100	25000	18000	100000	62000	250000	170000	1800000	1700000	3800000	2100000
J	1100	1000	1600	1500	11000	19000	56000	49000	110000	72000	590000	470000	4400000	5000000	1400000	1200000
K	280	500	1600	1800	7000	7500	20000	14000	35000	56000	180000	170000	7900000	8800000	3400000	2300000
L	1200	1400	1800	1800	18000	21000	44000	43000	150000	130000	350000	310000	2100000	2100000	4000000	3500000
M	1900	2700	4400	4700	4400	59000	14000	51000	200000	47000	470000	190000	790000	2000000	3100000	5000000
N	1500	1600	1500	2300	12000	14000	18000	13000	89000	110000	110000	200000	890000	850000	1400000	1600000
O	2900	2800	4500	5700	25000	27000	76000	76000	150000	140000	350000	460000	2300000	3600000	5100000	5400000

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

Collaborators	Level 1				Level 2				Level 3				Level 4			
	Reference method		Alternative method		Reference method		Alternative method		Reference method		Alternative method		Reference method		Alternative method	
A	2,820	2,771	3,204	3,146	3,591	3,447	4,362	4,204	4,230	4,415	5,230	5,362	5,724	5,914	6,342	6,279
B	3,230	2,898	3,342	3,301	3,903	3,869	4,380	4,591	4,968	4,959	5,398	5,301	6,230	6,114	6,477	6,431
C	3,146	3,176	3,114	3,230	3,919	3,949	4,380	4,398	4,886	4,763	5,362	5,342	6,146	6,301	6,462	6,602
D	2,954	2,903	3,000	2,991	3,716	3,763	4,230	3,833	4,778	4,813	5,230	5,255	6,415	6,204	6,505	6,322
E	3,146	3,114	3,279	3,398	4,079	4,041	4,176	4,146	5,079	5,041	5,362	5,322	6,176	6,146	6,362	6,230
F	2,908	2,914	3,623	3,613	3,892	3,771	4,613	4,663	4,839	4,792	5,447	5,505	5,954	6,079	6,613	6,556
G	3,255	3,301	3,519	3,204	4,301	4,146	4,643	4,568	5,204	5,415	5,623	5,653	6,447	6,398	6,531	6,447
I	3,886	3,230	4,079	3,653	4,079	3,851	4,398	4,255	5,000	4,792	5,398	5,230	6,255	6,230	6,580	6,322
J	3,041	3,000	3,204	3,176	4,041	4,279	4,748	4,690	5,041	4,857	5,771	5,672	6,643	6,699	6,146	6,079
K	2,447	2,699	3,204	3,255	3,845	3,875	4,301	4,146	4,544	4,748	5,255	5,230	6,898	6,944	6,531	6,362
L	3,079	3,146	3,255	3,255	4,255	4,322	4,643	4,633	5,176	5,114	5,544	5,491	6,322	6,322	6,602	6,544
M	3,279	3,431	3,643	3,672	3,643	4,771	4,146	4,708	5,301	4,672	5,672	5,279	5,898	6,301	6,491	6,699
N	3,176	3,204	3,176	3,362	4,079	4,146	4,255	4,114	4,949	5,041	5,041	5,301	5,949	5,929	6,146	6,204
O	3,462	3,447	3,653	3,756	4,398	4,431	4,881	4,881	5,176	5,146	5,544	5,663	6,362	6,556	6,708	6,732

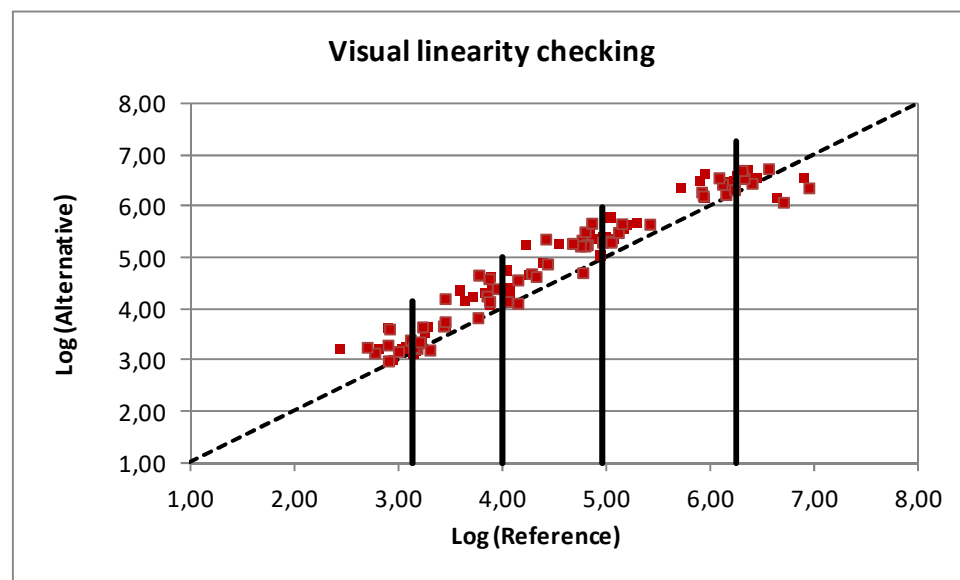
### 3.2.4 Calculations and interpretation

#### 3.2.4.1 Visual linearity checking

The figure 12 shows the data points after  $\log_{10}$  transformation. The visual inspection shows that the alternative method gives results, which are proportional to those of the reference method.

Higher enumeration values were observed with the 3M Petrifilm Aerobic Count Plate. This could be explained by the fact that frozen samples were used and the strains were probably submitted to an additional injury when adding the PCA media for the ISO 4833-1 method enumeration.

**Figure 12 - Visual linearity checking**



#### 3.2.4.2 Accuracy profile calculation

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

A summary of the statistical test is provided in Table 12.

Table 12 - Summary of statistical tests

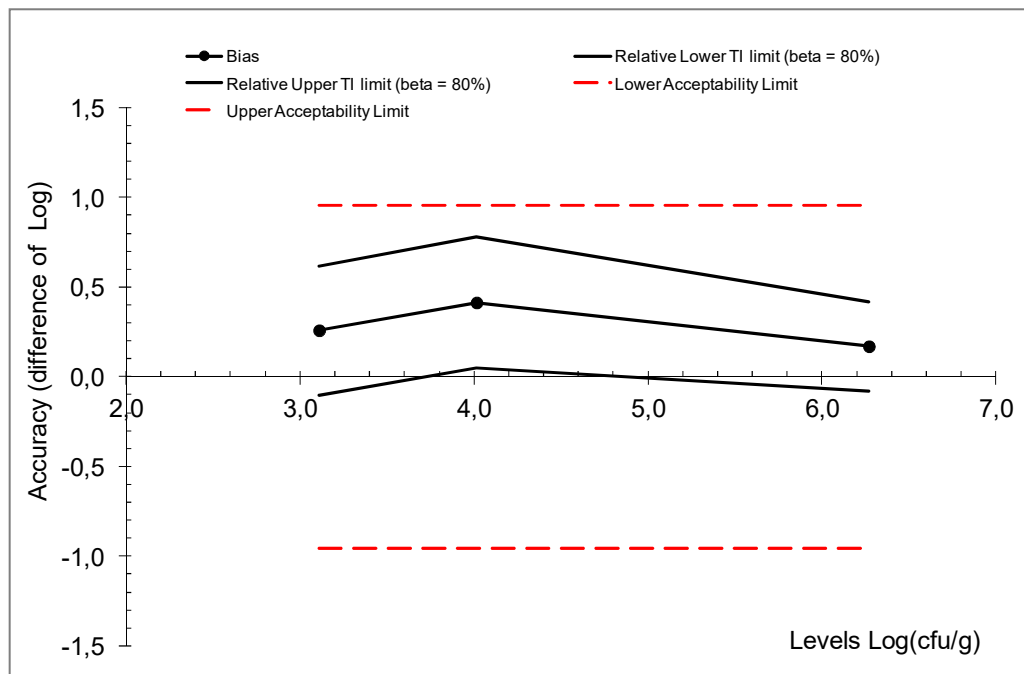
Accuracy profile				0.5		
Study Name	3M Petrifilm Aerobic Count Plate			<div style="border: 1px solid black; padding: 5px;">           Application of clause 6.2.3            Step 8: If any of the values for the <math>\beta</math>-ETI fall outside the acceptability limits, calculate the pooled average reproducibility standard deviation of the reference method.            Step 9: Calculate new acceptability limits as a function of this standard deviation.         </div>		
Date						
Coordinator						
Tolerance probability (beta)	80%	80%	80%			
Acceptability limit in log (lambda)	0,96	0,96	0,96	VRAI		
Alternative method				Reference method		
Levels	Low	Medium	High	Low	Medium	High
Target value	3,110	4,015	6,270			
Number of participants (K)	14	14	14	14	14	14
Average for alternative method	3,368	4,428	6,440	3,110	4,015	6,270
Repeatability standard deviation (sr)	0,114	0,149	0,092	0,152	0,228	0,111
Between-labs standard deviation (sL)	0,234	0,220	0,155	0,238	0,179	0,277
Reproducibility standard deviation (sR)	0,261	0,266	0,180	0,282	0,290	0,298
Corrected number of dof	15,723	17,708	16,826	17,293	22,989	14,919
Coverage factor	1,380	1,371	1,375			
Interpolated Student t	1,338	1,331	1,334			
Tolerance interval standard deviation	0,2689	0,2738	0,1859			
Lower TI limit	3,009	4,064	6,192			
Upper TI limit	3,728	4,793	6,688			
<b>Bias</b>	<b>0,259</b>	<b>0,414</b>	<b>0,170</b>			
<b>Relative Lower TI limit (beta = 80%)</b>	<b>-0,101</b>	<b>0,049</b>	<b>-0,078</b>			
<b>Relative Upper TI limit (beta = 80%)</b>	<b>0,618</b>	<b>0,778</b>	<b>0,418</b>			
<b>Lower Acceptability Limit</b>	<b>-0,96</b>	<b>-0,96</b>	<b>-0,96</b>			
<b>Upper Acceptability Limit</b>	<b>0,96</b>	<b>0,96</b>	<b>0,96</b>			
<b>New acceptability limits may be based on reference method pooled variance</b>						
Pooled repro standard dev of reference	0,290					

As the Excel spreadsheet is intended for 3 inoculation levels only, the levels 1, 2 and 4 were used for interpretation.

The relative Upper limit ( $\beta = 80\%$ ) is above the acceptability limit (AL) fixed at 0.500 for 2 lowest inoculation levels ( $\beta$ .ETI = 0.618; 0.778). As the values for the  $\beta$ .ETI fall outside the acceptability limit, the pooled average reproducibility standard deviation of the reference method is calculated. The new acceptability limit is calculated as a function of this standard deviation ALs = 3.33 Rref. The lower AL is then fixed at - 0.96 log and the upper AL at 0.96 log.

These values are collected in a graphical representation together with the acceptability limits (AL). This representation is given Figure 13.

**Figure 13 - Accuracy profile**



It is observed that for all the levels, the tolerance interval limits of the alternative method are within the acceptable limits of  $\pm 0,96$  log.

### 3.2.4.3 Conclusion

**The alternative method is equivalent to the reference method.**

### 3.3 General conclusion

The method comparison study conclusions are:

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

- **314 samples were tested in the relative trueness study providing 110 interpretable results for 48 h incubation time and 285 interpretable results for 72 h incubation time**, which clearly satisfied the required criteria for quantitative method comparison according to the 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 all the matrices at both incubation times except for one batch of pasteurized milk at the lower inoculation level Upper  $\beta$  ETI = 0.601 (72 h incubation time).**

The inter-laboratory study conclusions are:

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

**The data interpretations were done according to the EN ISO 16140-2:2016.** For the three contamination levels, the alternative method is accepted as equivalent to the reference method.

**Based on the results obtained for the method comparison study and the inter-laboratory study, the 3M™ Petrifilm™ Aerobic Count Plate is considered equivalent to the reference method.**

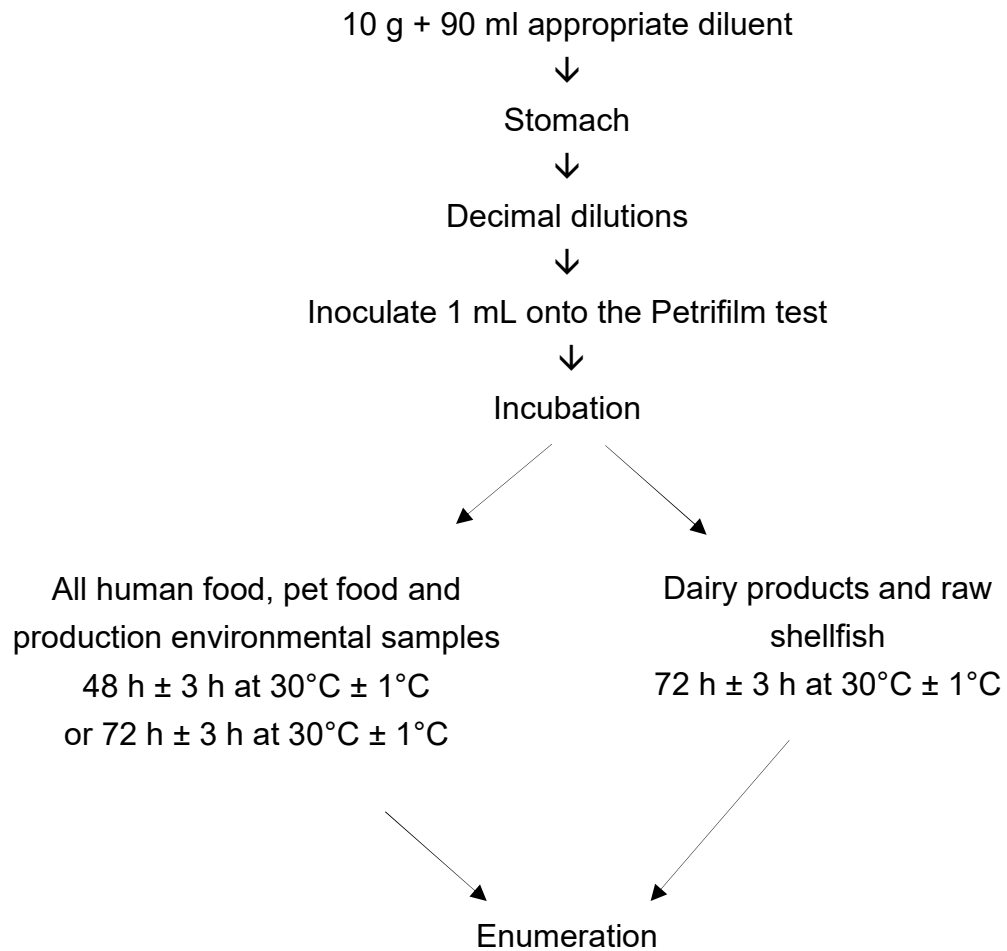
Quimper, 22 September 2021

Maryse RANNOU  
Project Manager  
Validation of Alternative methods  
Food Safety & Quality

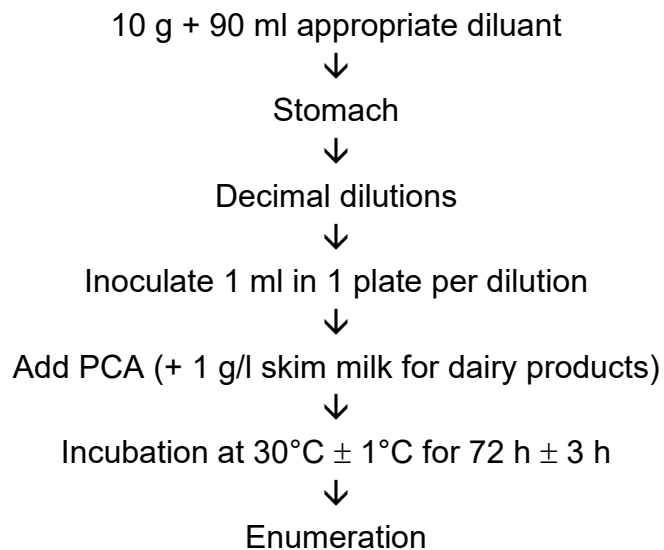


I hereby attest to the validation of the verification of the conformity of the report (opinion and interpretation).

**Appendix 1 - Flow diagram of the alternative method  
3M™ Petrifilm™ Aerobic Count Plate**



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





### Appendix 3 – Artificial contaminations of samples

Date of analysis	Sample number	Product (French name)	Product	Artificial contaminations			
				Strain	Origin	Injury protocol	Injury measurement (log CFU)
2017	6238	Cannelloni pur bœuf	RTRH beef	<i>E. kobei</i> Ad342	Ham	Seeding 48h 5°C	/
2017	6242	Saucisson pour chien	Sausage for dog	<i>E. kobei</i> Ad342	Ham	Seeding 48h 5°C	/
2017	6243	Eau de rinçage (industrie porc)	Rinsing water (pork industry)	<i>H. alvei</i> 167	Sausages	Seeding 48h 5°C	/
2017	6905	Croquettes pour chat	Pellets for cats	<i>C. freundii</i> Ad173	Chicken liver	Spiking-HT 8 min 56°C	1,07
2017	6906	Croquettes pour chien	Pellets for dogs	<i>C. freundii</i> Ad173	Chicken liver	Spiking-HT 8 min 56°C	1,07

Appendix 4 - Relative trueness study: raw data

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

MEAT PRODUCTS																												Category	type			
Date of analysis	Sample number	Product (French name)	Product	pH		Reference method ISO 4833								Alternative method: 3M Petrifilm Aerobic Count Plate																		
						Dilution	cfu/plate				cfu/g		Log (cfu/g)		Log (cfu/g) mean	48h at 30°C ± 1°C						72h at 30°C ± 1°C										
							rep 1	rep 2	rep 1	rep 2	rep 1	rep 2	rep 1	rep 2		Dilution	cfu/Petrifilm		cfu/g		Log (cfu/g)		Log (cfu/g) mean									
before	after	a	b	a	b	rep 1	rep 2	rep 1	rep 2	rep 1	rep 2	rep 1	rep 2	rep 1	rep 2		rep 1	rep 2	rep 1	rep 2	rep 1	rep 2		rep 1	rep 2	Log (cfu/g) mean						
1992	ADRIA Normandie	Steak haché surgelé 15%	Frozen ground beef (15% fat)									5,88	5,89	5,88													5,85	5,88	5,86	1	a	
1992	ADRIA Normandie	Steak haché surgelé 15%	Frozen ground beef (15% fat)									5,11	5,08	5,10														5,15	5,08	5,11	1	a
1992	ADRIA Normandie	Steak haché surgelé 15%	Frozen ground beef (15% fat)									5,59	5,70	5,65														5,65	5,63	5,64	1	a
1992	ADRIA Normandie	Steak haché surgelé 15%	Frozen ground beef (15% fat)									5,00	5,00	5,00														5,04	5,00	5,02	1	a
1992	ADRIA Normandie	Steak haché surgelé 15%	Frozen ground beef (15% fat)									4,80	4,78	4,79														4,83	4,79	4,81	1	a
1992	ADRIA Normandie	Steak haché surgelé 15%	Frozen ground beef (15% fat)									3,78	3,70	3,74														3,48	3,59	3,53	1	a
1992	ADRIA Normandie	Steak haché surgelé 15%	Frozen ground beef (15% fat)									5,34	5,36	5,35														5,43	5,45	5,44	1	a
1992	ADRIA Normandie	Steak haché surgelé 15%	Frozen ground beef (15% fat)									4,18	4,11	4,15														4,11	4,20	4,16	1	a
1992	ADRIA Normandie	Steak haché surgelé 15%	Frozen ground beef (15% fat)									3,95	4,00	3,98														4,00	4,04	4,02	1	a
1992	ADRIA Normandie	Steak haché surgelé 15%	Frozen ground beef (15% fat)									4,48	4,58	4,53														4,45	4,34	4,39	1	a
1992	ADRIA Normandie	Steak haché surgelé 15%	Frozen ground beef (15% fat)									4,00	4,04	4,02														3,92	3,98	3,95	1	a
1992	ADRIA Normandie	Steak haché surgelé 15%	Frozen ground beef (15% fat)									5,18	5,26	5,22														5,00	5,00	5,00	1	a
1992	ADRIA Normandie	Steak haché surgelé 15%	Frozen ground beef (15% fat)									4,36	4,45	4,40														4,40	4,36	4,38	1	a
1992	ADRIA Normandie	Steak haché surgelé 15%	Frozen ground beef (15% fat)									5,26	5,26	5,26														5,23	5,26	5,24	1	a
1992	ADRIA Normandie	Steak haché surgelé 15%	Frozen ground beef (15% fat)									4,23	4,28	4,25														4,26	4,23	4,24	1	a
1992	ADRIA Normandie	Steak haché surgelé 15%	Frozen ground beef (15% fat)									5,08	5,04	5,06														5,08	5,08	5,08	1	a
1992	ADRIA Normandie	Steak haché surgelé 15%	Frozen ground beef (15% fat)									3,56	3,59	3,57														3,61	3,58	3,60	1	a
1992	ADRIA Normandie	Steak haché frais 5%	Ground beef (5% fat)									4,49	4,52	4,50														4,48	4,46	4,47	1	a
1992	ADRIA Normandie	Steak haché frais 5%	Ground beef (5% fat)									4,04	3,95	4,00														3,92	3,80	3,86	1	a
1992	ADRIA Normandie	Steak haché frais 5%	Ground beef (5% fat)									3,78	3,85	3,81														3,71	3,56	3,63	1	a
1992	ADRIA Normandie	Steak haché frais 5%	Ground beef (5% fat)									3,70	3,76	3,73														3,66	3,62	3,64	1	a
1992	ADRIA Normandie	Steak haché frais assaisonné	Seasoned ground beef									4,40	4,30	4,35														4,34	4,34	4,34	1	a
1992	ADRIA Normandie	Steak haché frais assaisonné	Seasoned ground beef									4,59	4,53	4,56														4,63	4,59	4,61	1	a

MEAT PRODUCTS																												Category	type								
Date of analysis	Sample number	Product (French name)	Product	pH		Reference method ISO 4833										Alternative method: 3M Petrifilm Aerobic Count Plate																					
						Dilution	cfu/plate				cfu/g		Log (cfu/g)		Log (cfu/g) mean	48h at 30°C ± 1°C						72h at 30°C ± 1°C															
				before	after		rep 1		rep 2		rep 1	rep 2	rep 1	rep 2		Dilution	cfu/Petrifilm		cfu/g		Log (cfu/g)		Log (cfu/g) mean	Dilution	cfu/Petrifilm		cfu/g			Log (cfu/g)		Log (cfu/g) mean					
							a	b	a	b							rep 1	rep 2	rep 1	rep 2	rep 1	rep 2			rep 1	rep 2	rep 1	rep 2	rep 1	rep 2	rep 1		rep 2				
1992	ADRIA Normandie	Steak haché frais veau	Ground veal																												1	a					
1992	ADRIA Normandie	Steak haché frais veau	Ground veal																													1	a				
1992	ADRIA Normandie	Brochette cerise bœuf	Beef trim																													1	a				
1992	ADRIA Normandie	Brochette cerise veau	Veal trim																														1	a			
1992	ADRIA Normandie	Brochette cerise veau	Veal trim																														1	a			
1992	ADRIA Normandie	Brochette cerise porc	Pork trim																															1	a		
1992	ADRIA Normandie	Cerise pavé de porc	Pork trim																															1	a		
1992	ADRIA Normandie	Brochettes de porc	Pork trim																															1	a		
1992	ADRIA Normandie	Escalope de dinde frais	Poultry meat																															1	a		
1992	ADRIA Normandie	Escalope de dinde frais	Poultry meat																															1	a		
1992	ADRIA Normandie	Escalope de dinde frais	Poultry meat																															1	a		
1992	ADRIA Normandie	Escalope de dinde frais	Poultry meat																															1	a		
1992	ADRIA Normandie	Paupiettes de veau	Veal meat																															1	a		
1992	ADRIA Normandie	Paupiettes de veau	Veal meat																																1	a	
1992	ADRIA Normandie	Paupiettes de veau	Veal meat																																1	a	
1992	ADRIA Normandie	Paupiettes de porc	Pork meat																																1	a	
1992	ADRIA Normandie	Paupiettes de porc	Pork meat																																1	a	
1992	ADRIA Normandie	Paupiettes de porc	Pork meat																																1	a	
1992	ADRIA Normandie	Paupiettes de porc	Pork meat																																1	a	
1998	T31	Blanc de dinde	Poultry meat																																1	a	
1998	T49	Escalope de dinde	Poultry meat																																	1	a
1998	T50	Cote de porc	Pork meat																																	1	a
1998	T51	Cerveau de porc	Pork brain																																	1	a
1998	T52	Cœur de bœuf	Beef heart																																	1	a
1998	T54	Cote de veau	Veal rib																																	1	a
1998	T55	Steak haché	Ground beef																																	1	a
1998	T56	Foie de veau	Veal liver																																	1	a
1998	T57	Cœur de bœuf	Beef heart																																	1	a

MEAT PRODUCTS																												Category	type							
Date of analysis	Sample number	Product (French name)	Product	pH		Reference method ISO 4833								Alternative method: 3M Petrifilm Aerobic Count Plate																						
						Dilution	cfu/plate				cfu/g		Log (cfu/g)		Log (cfu/g) mean	48h at 30°C ± 1°C						72h at 30°C ± 1°C														
				before	after		rep 1		rep 2		rep 1	rep 2	rep 1	rep 2		Dilution	cfu/Petrifilm		cfu/g		Log (cfu/g)		Log (cfu/g) mean	Dilution	cfu/Petrifilm		cfu/g			Log (cfu/g)		Log (cfu/g) mean				
							a	b	a	b							rep 1	rep 2	rep 1	rep 2	rep 1	rep 2			rep 1	rep 2	rep 1			rep 2	rep 1		rep 2			
				1998	T58	Escalope de dinde	Poultry meat									5,44	5,44	5,44						5,44	5,43	5,43						5,46	5,46	5,46	1	a
1998	T59	Foie de porc	Pork liver									5,79	5,77	5,78						5,95	6,01	5,98						5,95	6,01	5,98	1	a				
1998	T60	Steak haché	Ground beef									4,09	4,13	4,11						4,11	4,17	4,14						4,16	4,2	4,18	1	a				
1998	T61	Bifteck tranche	Beef trim									4,93	4,97	4,95						4,71	4,79	4,75						4,72	4,81	4,77	1	a				
1998	T62	Filet de poulet	Poultry meat									4,25	4,2	4,23						4,54	4,45	4,49						4,56	4,48	4,52	1	a				
1998	T63	Bavette	Beef trim									4,95	4,89	4,92						4,93	4,92	4,92						4,96	4,95	4,96	1	a				
1998	T64	Cote de porc filet	Pork meat									5,58	5,67	5,63						5,77	5,7	5,74						5,78	5,71	5,74	1	a				
1992	ADRIA Normandie	Rôti de porc cardinal	Cooked pork meat									6,00	5,92	5,96														5,81	5,74	5,77	1	b				
1992	ADRIA Normandie	Boudin blanc au Porto	Cooked black sausage									7,15	7,20	7,18														7,04	7,08	7,06	1	b				
1998	T2	Bouchée de volaille	Cooked poultry meat									7,12	7,13	7,13						7,15	7,02	7,08						7,15	7,02	7,08	1	b				
1998	T3	Roti cuit	Precooked meat									3,67	3,75	3,71						3,71	3,87	3,79						3,74	3,88	3,81	1	b				
1998	T7	Croque monsieur	Croque monsieur									7,12	7,15	7,13						6,99	7,03	7,01						7,02	7,06	7,04	1	b				
1998	T28	Boudin noir aux pommes	Black sausage with apples									7,00	7	7,00						7,03	7,04	7,03						7,03	7,04	7,03	1	b				
2017	4130	Porc au caramel	Ready to eat pork			10	0			<10	/	<1,00		<1,00					10	3	/	30	/	1,48	/	1,48*	10	3	/	30	/	1,48	/	1,48*	1	b
						100	0													100	0	/														
2017	6238	Cannelloni pur bœuf	RTRH beef	7,05	/	10	86			850		2,93		2,93					10	77	/	790	/	2,90	/	2,90	10	82		860	/	2,93	/	2,93	1	b
						100	7												100	10	/							100	12							
2017	6810	Sauté de porc à la catalane	RTRH veal	6,96	/	10	2			18		1,26*		1,26*					10	0	/	<10	/	<1,00	/	<1,00	10	2		18		1,26*	/	1,26*	1	b
						100	0												100	0	/							100	0							
1992	ADRIA Normandie	Saucisson cuit à l'ail fumé	Garlic sausage									2,00	2,00	2,00														2,00	2,00	2,00	1	c				
1992	ADRIA Normandie	Tranches de jambon de Paris	Ham									4,95	4,96	4,96														4,92	4,92	4,92	1	c				
1992	ADRIA Normandie	Tranches de jambon de Paris	Ham									4,64	4,62	4,63														4,79	4,69	4,74	1	c				
1992	ADRIA Normandie	Tranches de jambon de Paris	Ham									4,15	4,04	4,09														4,00	4,08	4,04	1	c				
1992	ADRIA Normandie	Tranches de jambon de Paris	Ham									3,64	3,54	3,59														3,32	3,32	3,32	1	c				
1992	ADRIA Normandie	Tranches de jambon de Paris	Ham									5,18	5,15	5,16														5,20	5,18	5,19	1	c				
1992	ADRIA Normandie	Tranches d'épaule	Ham									3,11	3,18	3,15														3,11	3,20	3,16	1	c				
1992	ADRIA Normandie	Jambon entier	Ham									4,40	4,36	4,38														4,28	4,32	4,30	1	c				
1992	ADRIA Normandie	Jambon entier	Ham									7,89	7,90	7,89														7,88	7,88	7,88	1	c				
1992	ADRIA Normandie	Pâté de lapin	Rabbit pâté									3,18	3,41	3,30														3,20	3,18	3,19	1	c				

MEAT PRODUCTS																											Category	type					
Date of analysis	Sample number	Product (French name)	Product	pH		Reference method ISO 4833								Alternative method: 3M Petrifilm Aerobic Count Plate																			
						Dilution	cfu/plate				cfu/g		Log (cfu/g)		Log (cfu/g) mean	48h at 30°C ± 1°C						72h at 30°C ± 1°C											
							rep 1		rep 2		rep 1	rep 2	rep 1	rep 2		Dilution	cfu/Petrifilm		cfu/g		Log (cfu/g)		Log (cfu/g) mean	Dilution	cfu/Petrifilm				cfu/g		Log (cfu/g)		Log (cfu/g) mean
							a	b	a	b	rep 1	rep 2	rep 1	rep 2			rep 1	rep 2	rep 1	rep 2	rep 1	rep 2			rep 1	rep 2			rep 1	rep 2	rep 1	rep 2	
1992	ADRIA Normandie	Pâté de campagne au poivre	Pâté																								1	c					
1992	ADRIA Normandie	Poitrine cuite	Delicatessen																								1	c					
1992	ADRIA Normandie	Poitrine cuite	Delicatessen																								1	c					
1992	ADRIA Normandie	Poitrine cuite	Delicatessen																								1	c					
1998	T27	Mousse de foie de volaille	Liver pâté																								1	c					
1998	T29	Saucisses orientales	Sausages																								1	c					
2017	4131	Jambon sec	Low moisture ham			100	92			9100	/	3,96															1	c					
						1000	8																				1	c					
2017	4132	Jambon cru fumé	Low moisture smoked ham			1000	154			150000	/	5,18															1	c					
						10000	13																				1	c					
2017	4133	Saucisson à l'ail	Cooked sausage			1000	48			47000	/	4,67															1	c					
						10000	4																				1	c					

DAIRY PRODUCTS																											Category	Type		
Date of analysis	Sample number	Product (French name)	Product	pH		Reference method ISO 4833								Alternative method: 3M Petrifilm Aerobic Count Plate																
						Dilution	cfu/plate				cfu/g		Log (cfu/g)		48h at 30°C ± 1°C					72h at 30°C ± 1°C										
							rep 1	rep 2	cfu/g		rep 1	rep 2	rep 1	rep 2	Dilution	cfu/Petrifilm		cfu/g		Log (cfu/g)		Log (cfu/g) mean	Dilution	cfu/Petrifilm		cfu/g			Log (cfu/g)	
a	b	a	b	rep 1	rep 2	rep 1	rep 2	rep 1	rep 2	rep 1	rep 2	rep 1	rep 2	rep 1		rep 2	rep 1	rep 2	rep 1	rep 2	rep 1			rep 2	rep 1	rep 2				
1991	Piton et Grappin	Lait cru	Raw milk									5,30	5,23	5,27												5,3	5,18	5,24	2	a
1991	Piton et Grappin	Lait cru	Raw milk									4,53	4,18	4,36												4,54	4,28	4,41	2	a
1991	Piton et Grappin	Lait cru	Raw milk									5,26	5,28	5,27												5,3	5,3	5,30	2	a
1991	Piton et Grappin	Lait cru	Raw milk									5,00	5,32	5,16												5,2	5,32	5,26	2	a
1991	Piton et Grappin	Lait cru	Raw milk									4,18	4,46	4,32												4,3	4,48	4,39	2	a
1991	Piton et Grappin	Lait cru	Raw milk									4,11	4	4,06												4,18	4,11	4,15	2	a
1991	Piton et Grappin	Lait cru	Raw milk									5,62	5,61	5,62												5,63	5,64	5,64	2	a
1991	Piton et Grappin	Lait cru	Raw milk									4,51	3,96	4,24												4,43	4,3	4,37	2	a
1991	Piton et Grappin	Lait cru	Raw milk									5,79	5,61	5,70												5,81	5,71	5,76	2	a
1991	Piton et Grappin	Lait cru	Raw milk									3,84	3,86	3,85												3,83	3,9	3,87	2	a
1991	Piton et Grappin	Lait cru	Raw milk									4,40	4,79	4,60												4,65	4,93	4,79	2	a
1991	Piton et Grappin	Lait cru	Raw milk									4,48	4,4	4,44												4,52	4,41	4,47	2	a
1991	Piton et Grappin	Lait cru	Raw milk									5,49	5,86	5,68												5,49	5,82	5,66	2	a
1991	Piton et Grappin	Lait cru	Raw milk									5,36	5,59	5,48												5,45	5,56	5,51	2	a
1991	Piton et Grappin	Lait cru	Raw milk									5,38	5,38	5,38												5,57	5,4	5,49	2	a
1991	Piton et Grappin	Lait cru	Raw milk									4,40	4,4	4,40												4,38	4,45	4,42	2	a
1991	Piton et Grappin	Lait cru	Raw milk									3,83	3,65	3,74												3,81	3,66	3,74	2	a
1991	Piton et Grappin	Lait cru	Raw milk									5,18	5,53	5,36												5,2	5,53	5,37	2	a
1991	Piton et Grappin	Lait cru	Raw milk									4,04	4,4	4,22												4,18	4,45	4,32	2	a
1991	Piton et Grappin	Lait cru	Raw milk									4,30	4,26	4,28												4,4	4,3	4,35	2	a
1998	T47	Lait cru	Raw milk									5,90	5,95	5,92												6,23	6,16	6,19	2	a
1998	T73	Lait écrémé poudre	Skimmed milk powder									3,82	3,7	3,76												2,94	2,85	2,89	2	b
1998	T74	Lactosérum poudre	Lactoserum powder									2,68	2,58	2,63												2,36	1,78	2,07	2	b
1998	T75	Lactosérum poudre	Lactoserum powder									2,64	2,7	2,67												2,32	2,39	2,36	2	b
1998	T76	Poudre de lait	Milk powder									2,62	2,66	2,64												2,85	2,76	2,80	2	b
1998	T77	Poudre de lait	Milk powder									2,71	2,61	2,66												2,8	2,64	2,72	2	b
1998	T78	Poudre de lait	Milk powder									3,12	3,11	3,12												2,86	2,89	2,87	2	b
1998	T79	Poudre de lait	Milk powder									2,79	2,65	2,72												2,9	2,79	2,85	2	b
1998	T80	Poudre de lait	Milk powder									2,58	2,57	2,58												2,71	2,66	2,68	2	b
1998	T81	Poudre de lait	Milk powder									3,22	3,25	3,24												2,74	2,8	2,77	2	b
1998	T82	Poudre de lait	Milk powder									3,09	3,29	3,19												2,91	2,93	2,92	2	b

DAIRY PRODUCTS																																	
Date of analysis	Sample number	Product (French name)	Product	pH		Reference method ISO 4833								Alternative method: 3M Petrifilm Aerobic Count Plate													Category	Type					
						Dilution	cfu/plate				cfu/g		Log (cfu/g)		Log (cfu/g) mean	48h at 30°C ± 1°C						72h at 30°C ± 1°C											
							rep 1		rep 2		rep 1	rep 2	rep 1	rep 2		Dilution	cfu/Petrifilm		cfu/g		Log (cfu/g)		Log (cfu/g) mean	Dilution	cfu/Petrifilm				cfu/g		Log (cfu/g)		Log (cfu/g) mean
							a	b	a	b							rep 1	rep 2	rep 1	rep 2	rep 1	rep 2			rep 1	rep 2			rep 1	rep 2	rep 1	rep 2	
1998	T83	Poudre de lait	Milk powder									2,64	2,78	2,71															2	b			
1998	T84	Poudre de lait	Milk powder									3,48	3,49	3,49															2	b			
1998	T85	Poudre de lait	Milk powder									3,33	3,36	3,34															2	b			
2017	4134	Lait entier pasteurisé	Pasteurized milk			10	0			<10	/	<1,00		<1,00															2	c			
						100	0								/	/	/																
2017	4135	Crème glacée caramel	Ice cream			100	89			8700	/	3,94		3,94																2	c		
						1000	7								/	/	/																
2017	4136	Chou chantilly fraise	Pasty with whipped cream			1000	52			60000	/	4,78		4,78																2	c		
						10000	14								/	/	/																
2017	4137	Fromage frais au lait pasteurisé	Fresh cheese			1000	36			35000	/	4,54		4,54																2	c		
						10000	2								100000	12	/																
2017	4138	Dessert lacté	Dairy based dessert			10	4			40	/	1,60		1,60																2	c		
						100	0							Ne	/	/	/																
2017	4150	Riz au lait	Rice pudding			10	4			40	/	1,60		1,60																2	c		
						100	0							Ne	100	0	/																
2017	6807	Lait pasteurisé	Pasteurized milk	7,02	/	10	153			1500		3,18		3,18																2	c		
						100	9								100	5	/																
2017	6808	Lait frais pasteurisé	Pasteurized milk	7,04	/	10	0			<10		<1,00		<1,00																2	c		
						100	0								100	0	/																
2017	6809	Chou chantilly	Dairy dessert	7,04	/	100	89			8800		3,94		3,94																2	c		
						1000	8								1000	0	/																



SEAFOOD PRODUCTS																												Category	type				
Date of analysis	Sample number	Product (French name)	Product	pH		Reference method ISO 4833								Alternative method: 3M Petrifilm Aerobic Count Plate																			
						Dilution	cfu/plate				cfu/g		Log (cfu/g)		Log (cfu/g) mean	48h at 30°C ± 1°C						72h at 30°C ± 1°C											
							rep 1	rep 2		rep 1	rep 2	rep 1	rep 2	Dilution		cfu/Petrifilm		cfu/g		Log (cfu/g)		Log (cfu/g) mean	Dilution	cfu/Petrifilm		cfu/g				Log (cfu/g)			
a	b	a	b	rep 1	rep 2	rep 1	rep 2	rep 1	rep 2	rep 1	rep 2	rep 1	rep 2	rep 1	rep 2	rep 1	rep 2	rep 1	rep 2	rep 1	rep 2		rep 1	rep 2									
1998	T65	Blanc de seiche frais	Cuttlefish									6,22	6,64	6,43						7,4	7,42	7,41					7,4	7,44	7,42	3	a		
1998	T86	Moules fraiches	Mussels									4,64	4,71	4,67						6,74	6,79	6,77					6,76	6,8	6,78	3	a		
1998	T87	Palourdes fraiches	Clams									4,69	4,76	4,72						5,84	5,96	5,90					5,9	5,99	5,95	3	a		
1998	T88	Amandes fraiches	Clams (littlenecks)									5,50	5,49	5,50						8,11	8,15	8,13					8,12	8,15	8,13	3	a		
1998	T89	Filet de colin frais	Fish fillet									5,82	5,84	5,83						6,23	6,29	6,26					6,45	6,32	6,38	3	a		
1998	T90	Pavé de saumon frais	Salmon fillet									5,90	5,9	5,90						6,14	6,13	6,14					6,18	6,17	6,17	3	a		
2005	356	Loup de mer	Fish fillet			100	43	59	55	55	5500	5200	3,74	3,72	3,73	100	35	46	3500	4400	3,54	3,64	3,59	100	56	67	5400	6300	3,73	3,80	3,77	3	a
						1000	7	11	1	3						1000	3	2					1000	3	2								
2005	357	Sole tropicale	Fish fillet			100	245	217	272	323	25000	31000	4,40	4,49	4,45	100	>300	>300	70000	70000	4,85	4,85	4,85	100	>300	>300	72000	100000	4,86	5,00	4,93	3	a
						1000	47	44	32	59						1000	70	96					1000	72	104								
2005	358	Merlu blanc	Fish fillet			100	>300	>300	>300	>300	50000	48000	4,70	4,68	4,69	100	270	335	27000	27000	4,43	4,43	4,43	100	>300	>300	30000	66000	4,48	4,82	4,65	3	a
						1000	45	55	44	52						1000	26	24					1000	30	66								
1998	T13	Filet de cabillaud surgelé	Frozen fish fillet									4,22	4,2	4,21						4,09	4,11	4,10					4,29	4,3	4,29	3	b		
1998	T14	Steak de thon surgelé	Frozen fish fillet									4,49	4,36	4,42						4,54	4,21	4,38					4,67	4,49	4,58	3	b		
1998	T15	Tacauds entiers surgelés	Frozen fish fillet									3,77	3,78	3,78						4,15	4,11	4,13					4,18	4,14	4,16	3	b		
2017	4139	Filets de rougets congelés	Frozen fish filets			1000	34				35000	/	4,54		4,54	1000	77	/	77000	/	4,89	/	4,89	1000	79	/	79000	/	4,90	/	4,90	3	b
						10000	5									10000	8	/					10000	8	/								
2017	4140	Steaks de thon congelés	Frozen tuna			1000	128				130000	/	5,11		5,11	1000	106	/	110000	/	5,04	/	5,04	1000	140	/	140000	/	5,15	/	5,15	3	b
						10000	14									10000	10	/					10000	11	/								
1998	T4	Oeufs de truite	Trout eggs									6,28	6,26	6,27						6,27	6,34	6,30					6,27	6,34	6,30	3	c		
1998	T6	Saumon fumé	Smoked salmon									4,39	4,4	4,39						4,56	4,41	4,48					4,56	4,42	4,49	3	c		
1998	T9	Bouchées St jacques	Cooked St Jacques									5,10	5,1	5,10						5,15	5,14	5,14					5,32	5,28	5,30	3	c		
1998	T11	Coquille de saumon surgelée	Frozen cooked salmon									5,82	5,88	5,85						5,9	5,79	5,85					5,91	5,8	5,86	3	c		
1998	T12	Filet de colin pané surgelé	Frozen fish fillet									4,62	4,64	4,63						4,23	4,27	4,25					4,4	4,46	4,43	3	c		
1998	T16	Croquettes panées surgelées	Frozen fish fillet									6,35	6,32	6,33						6,72	6,85	6,79					6,7	6,85	6,77	3	c		
1998	T24	Moules décortiquées surgelées	Shelled mussels									4,42	4,3	4,36						4,26	4,23	4,24					4,39	4,41	4,40	3	c		
1998	T96	Saumon fumé	Smoked salmon									4,86	4,91 (small colonies)	4,88						2,78	2,9	2,84					3,76	3,74 (colonies around)	3,75	3	c		



◆ Analyses performed according to the COFRAC accreditation (ADRIA Développement, Expert laboratory)

FRUITS AND VEGETABLES																														
Date of analysis	Sample number	Product (French name)	Product	pH		Reference method ISO 4833								Alternative method: 3M Petrifilm Aerobic Count Plate														Category	type	
						Dilution	cfu/plate				cfu/g		Log (cfu/g)		Log (cfu/g) mean	48h at 30°C ± 1°C							72h at 30°C ± 1°C							
				rep 1			rep 2		rep 1	rep 2	rep 1	rep 2	Dilution	cfu/Petrifilm		cfu/g		Log (cfu/g)		Dilution	cfu/Petrifilm		cfu/g		Log (cfu/g)		Log (cfu/g) mean			
				a	b		a	b						rep 1		rep 2	rep 1	rep 2	rep 1		rep 2	rep 1	rep 2	rep 1	rep 2	rep 1				rep 2
1998	T21	Poivrons rouges surgelés	Frozen red pepper																											
1998	T22	Courgettes surgelées	Frozen zucchini																											
1998	T23	Poivrons verts surgelés	Frozen green pepper																											
2017	4141	Oreillons de prunes surgelés	Frozen plums			10	73			730	/	2,86																		
						100	7																							
2017	4142	Courgettes surgelées	Frozen zucchini			1000	45			45000	/	4,65																		
						10000	5																							
1992	ADRIA Normandie	Chou rouge	Red cabbage																											
1992	ADRIA Normandie	Chou rouge	Red cabbage																											
1992	ADRIA Normandie	Chou rouge	Red cabbage																											
1992	ADRIA Normandie	Carotte matière première	Grated carrots																											
1992	ADRIA Normandie	Carotte matière première	Grated carrots																											
1992	ADRIA Normandie	Salade	Salad																											
1992	ADRIA Normandie	Salade	Salad																											
1992	ADRIA Normandie	Salade	Salad																											
1992	ADRIA Normandie	Salade	Salad																											
1992	ADRIA Normandie	Salade	Salad																											
1992	ADRIA Normandie	Salade du jour	Salad																											
1992	ADRIA Normandie	Salade du jour	Salad																											
1992	ADRIA Normandie	Salade du jour	Salad																											
1992	ADRIA Normandie	Salade du jour	Salad																											
1992	ADRIA Normandie	Salade mée	Salad																											
1992	ADRIA Normandie	Cœur de laitue	Salad																											
1992	ADRIA Normandie	Salade mée	Salad																											
1992	ADRIA Normandie	Batavia	Salad																											
1992	ADRIA Normandie	Batavia	Salad																											
1992	ADRIA Normandie	Batavia	Salad																											
1992	ADRIA Normandie	Mélange de crudités	Mixed crudités																											
1992	ADRIA Normandie	Mélange de crudités	Mixed crudités																											

FRUITS AND VEGETABLES																																							
Date of analysis	Sample number	Product (French name)	Product	pH		Reference method ISO 4833									Alternative method: 3M Petrifilm Aerobic Count Plate													Category	Type										
						Dilution	cfu/plate				cfu/g		Log (cfu/g)		Log (cfu/g) mean	48h at 30°C ± 1°C						72h at 30°C ± 1°C																	
							rep 1		rep 2		rep 1	rep 2	rep 1	rep 2		Dilution	cfu/Petrifilm		cfu/g		Log (cfu/g)		Log (cfu/g) mean	Dilution	cfu/Petrifilm		cfu/g			Log (cfu/g)		Log (cfu/g) mean							
							a	b	a	b							rep 1	rep 2	rep 1	rep 2	rep 1	rep 2			rep 1	rep 2	rep 1			rep 2	rep 1		rep 2	rep 1	rep 2				
1992	ADRIA Normandie	Mélange de crudités	Mixed crudités									8,38	8,33	8,36															6,60	6,54	6,57	4	b						
1992	ADRIA Normandie	Mélange de crudités	Mixed crudités									7,54	7,60	7,57																6,74	6,70	6,72	4	b					
1992	ADRIA Normandie	Mélange de crudités	Mixed crudités									8,08	8,16	8,12																6,30	6,60	6,45	4	b					
1992	ADRIA Normandie	Salade matière première	Salad									6,89	6,88	6,88																6,86	6,81	6,84	4	b					
1992	ADRIA Normandie	Persil	Parsley									8,90	9,15	9,02																9,16	9,10	9,13	4	b					
1992	ADRIA Normandie	Persil	Parsley									9,10	8,90	9,00																8,95	9,16	9,06	4	b					
1992	ADRIA Normandie	Persil	Parsley									9,02	9,02	9,02																8,93	8,95	8,94	4	b					
1992	ADRIA Normandie	Persil	Parsley									9,02	9,15	9,08																9,04	9,08	9,06	4	b					
1992	ADRIA Normandie	Persil	Parsley									9,13	9,06	9,10																9,02	8,95	8,99	4	b					
1992	ADRIA Normandie	Persil	Parsley									10,51	10,32	10,41																10,48	10,41	10,45	4	b					
1992	ADRIA Normandie	Persil	Parsley									10,36	10,26	10,31																10,20	10,04	10,12	4	b					
1992	ADRIA Normandie	Persil	Parsley									7,91	7,98	7,94																7,48	7,51	7,49	4	b					
1992	ADRIA Normandie	Persil	Parsley									8,38	8,30	8,34																8,66	8,61	8,64	4	b					
1992	ADRIA Normandie	Persil	Parsley									8,48	8,53	8,50																8,63	8,54	8,59	4	b					
1992	ADRIA Normandie	Persil	Parsley									8,34	8,34	8,34																8,72	8,65	8,68	4	b					
1992	ADRIA Normandie	Persil	Parsley									8,38	8,46	8,42																8,67	8,48	8,57	4	b					
1992	ADRIA Normandie	Persil matière première	Parsley									6,72	6,78	6,75																6,91	6,85	6,88	4	b					
1992	ADRIA Normandie	Soja	Soy									7,85	7,90	7,87																7,78	7,85	7,81	4	b					
1992	ADRIA Normandie	Soja	Soy									7,60	7,70	7,65																7,85	7,81	7,83	4	b					
1992	ADRIA Normandie	Soja	Soy									7,78	7,78	7,78																7,74	7,90	7,82	4	b					
1992	ADRIA Normandie	Soja	Soy									7,78	7,65	7,72																7,85	7,70	7,77	4	b					
1992	ADRIA Normandie	Soja	Soy									8,48	8,48	8,48																8,74	8,74	8,74	4	b					
1992	ADRIA Normandie	Soja	Soy									7,78	7,60	7,69																7,65	7,65	7,65	4	b					
1992	ADRIA Normandie	Soja	Soy									7,65	7,60	7,63																7,60	7,70	7,65	4	b					
1992	ADRIA Normandie	Soja	Soy									7,85	7,77	7,81																7,98	7,98	7,98	4	b					
1998	T42	Chou rouge	Red cabbage									5,96	6,09	6,03															5,69	5,78	5,73			5,72	5,81	5,77	4	b	
1998	T43	Mélange de crudités	Mixed crudités									7,05	7	7,02																7,13	7,16	7,14			7,14	7,18	7,16	4	b
1998	T46	Salade verte	Salad									7,20	7,2	7,20																7,26	7,25	7,26			7,27	7,25	7,26	4	b

FRUITS AND VEGETABLES																													Category	Type		
Date of analysis	Sample number	Product (French name)	Product	pH		Reference method ISO 4833										Alternative method: 3M Petrifilm Aerobic Count Plate																
						Dilution	cfu/plate				cfu/g		Log (cfu/g)		Log (cfu/g) mean	48h at 30°C ± 1°C						72h at 30°C ± 1°C										
							rep 1		rep 2		rep 1	rep 2	rep 1	rep 2		Dilution	cfu/Petrifilm		cfu/g		Log (cfu/g)		Log (cfu/g) mean	Dilution	cfu/Petrifilm		cfu/g				Log (cfu/g)	
							a	b	a	b							rep 1	rep 2	rep 1	rep 2	rep 1	rep 2			rep 1	rep 2	rep 1	rep 2	rep 1	rep 2		
2017	6811	Carottes râpées non assaisonnées	Non seasoned grated carrots	7,05	/	100000	182			18000000		7,26		7,26	1000000		22	/	22000000	/	7,34	/			7,34	1000000	22		22000000		7,34	/
						1000000	14								10000000	2	/						10000000	2								
2017	6812	Jeunes pousses	Baby leaves	7,04	/	100000	97			9200000		6,96		6,96	100000	83	/	8200000	/	6,91	/	6,91	100000	98		9500000		6,98	/	6,98	4	b
						1000000	4								1000000	7	/						1000000	7								
1992	ADRIA Normandie	Carottes râpées	Grated carrots									7,74	7,54	7,64													8,19	8,20	8,20	4	c	
1992	ADRIA Normandie	Carottes râpées	Grated carrots									7,74	7,93	7,83													8,11	8,08	8,10	4	c	
1992	ADRIA Normandie	Carottes râpées	Grated carrots									7,65	7,70	7,68													7,93	8,57	8,25	4	c	
1992	ADRIA Normandie	Carottes râpées	Grated carrots									8,70	8,61	8,66													8,66	8,74	8,70	4	c	
1992	ADRIA Normandie	Carottes râpées	Grated carrots									8,72	8,71	8,72													8,72	8,74	8,73	4	c	
1992	ADRIA Normandie	Carottes râpées	Grated carrots									8,61	8,51	8,56													8,62	8,60	8,61	4	c	
1992	ADRIA Normandie	Carottes râpées	Grated carrots									8,15	8,04	8,09													8,18	8,38	8,28	4	c	
1992	ADRIA Normandie	Céleri râpé	Grated celery									8,82	8,76	8,79													8,63	8,65	8,64	4	c	
1992	ADRIA Normandie	Céleri râpé	Grated celery									8,49	8,65	8,57													8,75	8,72	8,74	4	c	
1992	ADRIA Normandie	Céleri râpé	Grated celery									8,78	8,90	8,84													9,20	9,18	9,19	4	c	
1992	ADRIA Normandie	Céleri râpé	Grated celery									9,41	9,66	9,54													9,18	8,90	9,04	4	c	
1992	ADRIA Normandie	Salade composée	Mixed salad									6,00	6,00	6,00													6,34	6,32	6,33	4	c	
1992	ADRIA Normandie	Salade composée	Mixed salad									6,11	6,38	6,25													6,51	6,40	6,45	4	c	
1992	ADRIA Normandie	Salade composée	Mixed salad									5,90	5,78	5,84													6,11	6,20	6,16	4	c	
1992	ADRIA Normandie	Salade composée	Mixed salad									6,26	6,36	6,31													6,36	6,53	6,45	4	c	
1992	ADRIA Normandie	Salade composée	Mixed salad									5,90	5,85	5,87													6,30	6,30	6,30	4	c	
1992	ADRIA Normandie	Salade composée	Mixed salad									6,40	6,48	6,44													6,60	6,54	6,57	4	c	
1992	ADRIA Normandie	Salade composée	Mixed salad									6,40	6,30	6,35													6,40	6,40	6,40	4	c	
1992	ADRIA Normandie	Salade composée	Mixed salad									8,00	8,10	8,05													8,08	8,06	8,07	4	c	
1992	ADRIA Normandie	Salade composée	Mixed salad									8,29	8,38	8,34													8,38	8,36	8,37	4	c	
1992	ADRIA Normandie	Salade composée	Mixed salad									7,81	7,88	7,84													7,83	7,85	7,84	4	c	
1992	ADRIA Normandie	Salade composée	Mixed salad									7,41	7,36	7,39													7,40	7,41	7,41	4	c	
1992	ADRIA Normandie	Salade composée	Mixed salad									8,36	8,38	8,37													8,41	8,36	8,39	4	c	
1992	ADRIA Normandie	Salade composée	Mixed salad									8,40	7,90	8,15													8,40	8,15	8,27	4	c	

FRUITS AND VEGETABLES																															
Date of analysis	Sample number	Product (French name)	Product	pH		Reference method ISO 4833								Alternative method: 3M Petrifilm Aerobic Count Plate														Category	Type		
						Dilution	cfu/plate				cfu/g		Log (cfu/g)		Log (cfu/g) mean	48h at 30°C ± 1°C							72h at 30°C ± 1°C								
				rep 1			rep 2		rep 1	rep 2	rep 1	rep 2	Dilution	cfu/Petrifilm		cfu/g		Log (cfu/g)		Log (cfu/g) mean	Dilution	cfu/Petrifilm		cfu/g		Log (cfu/g)				Log (cfu/g) mean	
				a	b		a	b						rep 1		rep 2	rep 1	rep 2	rep 1			rep 2	rep 1	rep 2	rep 1	rep 2	rep 1				rep 2
1992	ADRIA Normandie	Salade composée	Mixed salad																												
1992	ADRIA Normandie	Salade composée	Mixed salad																												
1998	T1	Macédoine	Mixed vegetables																												
1998	T25	Céleri rémoulade	Celery																												
1998	T26	Taboulé à l'orientale	Tabbouleh																												
1998	T33	Céleri	Celery																												
1998	T37	Carottes râpées	Grated carrots																												
1998	T44	Salade de betterave rouge	Beetroot																												

EGG PRODUCTS AND EGG-BASED PRODUCTS																																		
Date of analysis	Sample number	Product (French name)	Product	pH		Reference method ISO 4833								Alternative method: 3M Petrifilm Aerobic Count Plate														Category	Type					
				before	after	Dilution	cfu/plate				cfu/g		Log (cfu/g)		Log (cfu/g) mean	48h at 30°C ± 1°C							72h at 30°C ± 1°C											
				a	b		a	b	rep 1	rep 2	rep 1	rep 2	rep 1	rep 2		Log (cfu/g) mean	Dilution	cfu/Petrifilm		cfu/g		Log (cfu/g)		Dilution	cfu/Petrifilm		cfu/g			Log (cfu/g)		Log (cfu/g) mean		
																		rep 1	rep 2	rep 1	rep 2	rep 1	rep 2		rep 1	rep 2	rep 1			rep 2	rep 1		rep 2	rep 1
1998	T35	Mayonnaise	Mayonnaise									3,74	3,75	3,74						3,64	3,72	3,68						3,9	3,93	3,92	5	a		
1998	T71	Mayonnaise	Mayonnaise									2,31	2,2	2,26						1,95	1,3	1,63						2,08	1,6	1,84	5	a		
1998	T91	Crème pâtissière	Custard									3,75	3,71	3,73						3,94	3,95	3,95						3,97	3,98	3,97	5	a		
1998	T92	Crème anglaise	Custard									1,78	1,93	1,85						1	<1,00	<1,00						1	<1,00	<1,00	5	a		
1998	T95	Mayonnaise	Mayonnaise									2,19	2,06	2,12						1,85	1,7	1,77						1,9	1,9	1,90	5	a		
1998	T97	Crème aux œufs	Egg cream									1,30	1,18	1,24						<1,00	<1,00	<1,00						<1,00	<1,00	<1,00	5	a		
2017	4143	Mayonnaise	Mayonnaise			10	6			60	/	1,78		1,78	10	11	/	130	/	2,11	/	2,11	10	12	/	140	/	2,15	/	2,15	5	a		
						100	3							Ne	100	3	/						100	3	/							5	a	
1998	T70	Coule d'œuf	Whole egg									<1	<1	<1,00						<1	<1	<1						<1	1	<1,00	5	b		
1998	T72	Coule d'œuf	Whole egg									<1	<1	<1						1,3	<1,00	<1,15						1,3	<1,00	<1,15	5	b		
1998	T93	Coule d'œuf	Whole egg									1,40	1,3 (matrix effect at (-1) dilution)	1,35						2,62	2,54	2,58						2,65	2,61	2,63	5	b		
1998	T94	Coule d'œuf	Whole egg									1,60	1,3	1,45						1,48	1,95	1,72						1,95	2,3	2,13	5	b		
2005	379	Coule d'œuf	Whole egg			10000	>300	>300	>300	>300	14000000	5300000	7,15	6,72	6,94	10000	76	92	780000	780000	5,89	5,89	5,89	10000	79	88	810000	890000	5,91	5,95	5,93	5	b	
						100000	130	143	44	62						100000	10	10					100000	10	10									
2005	380	Coule d'œuf	Whole egg			10000	>300	>300	>300	>300	6100000	5300000	6,79	6,72	6,76	10000	62	66	630000	630000	5,8	5,8	5,80	10000	64	75	650000	760000	5,81	5,88	5,85	5	b	
						100000	62	60	52	53						100000	7	9					100000	7	9									
2005	381	Coule d'œufs de caille	Whole quail egg			10	166	169	148	154	1900	1800	3,28	3,26	3,27	10	107	101	1200	1100	3,08	3,04	3,06	10	134	143	1900	1500	3,28	3,18	3,23	5	b	
						100	42	49	56	47						100	30	22					100	70	22									
1998	T17	Nougat glacé	Iced nougat									3,75	3,83	3,79						2,46	2,42	2,44						2,75	2,6	2,68	5	c		
1998	T18	Charlotte poire surgelée	Frozen pastry									3,95	3,95	3,95						2,77	2,69	2,73						2,87	2,88	2,88	5	c		
1998	T19	Délice café/chocolat surgelé	Frozen pastry									3,04	2,97	3,00						3	2,95	2,98						3,02	2,97	3,00	5	c		
1998	T20	Nougat glacé	Iced nougat									4,04	4,04	4,04						2,57	2,26	2,42						2,41	2,28	2,34	5	c		
1998	T40	Eclair au chocolat	Pastry									3,81	3,75	3,78						3,37	3,51	3,44						3,49	3,7	3,59	5	c		
1998	T41	Gland au chocolat	Pastry									4,43	5,13	4,78						5,22	5,24	5,23						5,3	5,28	5,29	5	c		
1998	T67	Eclair	Pastry									4,73	4,64	4,68						4,74	4,73	4,74						4,75	4,73	4,74	5	c		
1998	T68	Religieuse	Pastry									4,80	4,76	4,78						4,76	4,81	4,79						4,8	4,83	4,82	5	c		
1998	T69	Gland	Pastry									4,98	4,88	4,93						4,95	4,92	4,94						4,98	4,94	4,96	5	c		
2005	382	Millefeuille	Pastry			100	>300	>300	>300	>300	>300000	>300000	>5,48	>5,48	>5,48	100	>300	>300	>300000	>300000	>5,48	>5,48	>5,48	100	>300	>300	>300000	>300000	>5,48	>5,48	>5,48	5	c	
						1000	>300	>300	>300	>300						1000	>300	>300					1000	>300	>300								5	c



PET FOODS																												Category	type			
Date of analysis	Sample number	Product (French name)	Product	pH		Reference method ISO 4833 *									Alternative method: 3M Petrifilm Aerobic Count Plate																	
						Dilution	cfu/plate				cfu/g		Log (cfu/g)		Log (cfu/g) mean	48h at 30°C ± 1°C						72h at 30°C ± 1°C										
							rep 1	rep 2	rep 1	rep 2	rep 1	rep 2	rep 1	rep 2		Dilution	cfu/Petrifilm		cfu/g		Log (cfu/g)		Log (cfu/g) mean	Dilution	cfu/Petrifilm		cfu/g			Log (cfu/g)		
				a	b	a	b	rep 1	rep 2	rep 1	rep 2	rep 1	rep 2	rep 1	rep 2		rep 1	rep 2	rep 1	rep 2	rep 1	rep 2			rep 1	rep 2	rep 1	rep 2				
2014	3830	Croquettes pour chat au poulet	Pellets for cats (poultry)			10	0	0		<10	<10	<1,00	<1,00	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	6	a
2014	3831	Croquettes pour chat au bœuf	Pellets for cats (beef)			10	0	0		<10	<10	<1,00	<1,00	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	6	a
2014	3832	Croquettes pour chien à la volaille	Pellets for dogs (poultry)			10	4	2		40	20	1,60	1,30*	1,45*	10	2	2	20	20	1,30*	1,30*	1,30*	10	2	2	20	20	1,30*	1,30*	1,30*	6	a
2014	3898	Brisures de riz pour chien	Broken rice for dog			1000	51	67		50000	65000	4,70	4,81	4,76	1000	78	69	77000	65000	4,89	4,81	4,85	1000	79	69	78000	65000	4,89	4,81	4,85	6	a
2014	3899	Riz soufflé pour chien	Rice for dog			10	69	61		800	640	2,90	2,81	2,85	10	52	53	540	570	2,73	2,76	2,74	10	55	53	570	580	2,76	2,76	2,76	6	a
2014	3900	Macaronis/viande pour chien	Pastas/meat for dog			100	219	224		22000	23000	4,34	4,36	4,35	100	impossible to enumerate		26000	28000	4,41	4,45	4,43	100	impossible to enumerate		26000	30000	4,41	4,48	4,45	6	a
2017	6905	Croquettes pour chat	Pellets for cats	6,92	/	100	>300			50000		4,70		4,70	100	>300	/	34000	/	4,53	/	4,53	100	>300	/	64000		4,81	/	4,81	6	a
2017	6906	Croquettes pour chien	Pellets for dogs	6,83	/	1000	286			290000		5,46		5,46	1000	247	/	250000	/	5,40	/	5,40	1000	247	/	250000		5,40	/	5,40	6	a
2014	3833	Terrine pour chat au saumon	Pâté for cats (salmon)			10	0	0		<10	<10	<1,00	<1,00	<1,00	10	0	1	<10	10	<1,00	1,00*	<1,00	10	0	1	<10	10	<1,00	1,00*	<1,00	6	b
2014	3834	Saucisson pour chien viande légumes	Sausages for dogs			10	>300	>300		>30000	>30000	>4,47	>4,47	>4,47	10	>300	>300	>30000	>30000	>4,47	>4,47	>4,47	10	>300	>300	>30000	>30000	>4,47	>4,47	>4,47	6	b
2014	3835	Saucisson pour chien	Sausages for dogs			10	2	4		20	40	1,30*	1,60	1,45*	10	0	2	<10	20	<1,00	1,30*	<1,15	10	0	2	<10	20	<1,00	1,30*	<1,15	6	b
2014	3901	Snack au poulet pour chien	Poultry snack for dog			10	4	4		40	40	1,60	1,60	1,60	10	4	6	40	60	1,60	1,78	1,69	10	4	6	40	60	1,60	1,78	1,69	6	b
2014	3902	Saucisson pour chien viande légumes	Sausage for dog			10000	55	82		530000	810000	5,72	5,91	5,82	10000	135	96	1300000	1000000	6,11	6,00	6,06	10000	135	97	1300000	1000000	6,11	6,00	6,06	6	b
2014	4785	Saucisson pour chien	Sausage for dog			10	1	3		10	30	1,00*	1,30*	1,15*	10	1	1	10	10	1,00*	1,00*	1,00*	10	1	1	10	10	1,00*	1,00*	1,00*	6	b
2014	4786	Snack pour chien arôme bacon	Snack for dog (bacon flavor)			10	57	70		600	710	2,78	2,85	2,81	10	126	120	1200	1200	3,08	3,08	3,08	10	127	123	1200	1200	3,08	3,08	3,08	6	b
2014	4787	Snack pour chien à la viande	Snack for dog (meat)			10	15	12		160	120	2,20	2,08	2,14	10	10	6	91	60	1,96	1,78	1,87	10	21	23	190	230	2,28	2,36	2,32	6	b
2017	4144	Saucisson pour chien	Sausage for dog			10	4			40	/	1,60		1,60	10	0	/	<10	/	<1,00	/	<1,00	10	0	/	<10	/	<1,00	/	<1,00	6	b
2017	6242	Saucisson pour chien	Sausage for dog	6,60	6,93	100	31			2900		3,46		3,46	100	39	/	3900	/	3,59	/	3,59	100	39		3900	/	3,59	/	3,59	6	b
2014	3672	Farine de volaille	Poultry flour			10	109	83		1100	860	3,04	2,93	3,04	10	107	103	1000	990	3,00	3,00	3,00	10	133	126	1300	1200	3,11	3,08	3,10	6	c
2014	3673	Farine d'agneau	Lamb flour			100	57	39		5700	4100	3,76	3,61	3,76	100	80	72	7600	6600	3,88	3,82	3,85	100	88	77	8600	7400	3,93	3,87	3,90	6	c
2014	3674	Creton (farine animale)	Animal flour			1000	24	27		24000	26000	4,38	4,41	4,38	100	82	85	8100	8500	3,91	3,93	3,92	1000	24	34	24000	35000	4,38	4,54	4,46	6	c

PET FOODS																																	
Date of analysis	Sample number	Product (French name)	Product	pH		Reference method ISO 4833 *										Alternative method: 3M Petrifilm Aerobic Count Plate												Category	type				
				before	after	Dilution	cfu/plate				cfu/g		Log (cfu/g)		Log (cfu/g) mean	48h at 30°C ± 1°C						72h at 30°C ± 1°C											
							rep 1		rep 2		rep 1	rep 2	rep 1	rep 2		rep 1	rep 2	Log (cfu/g) mean	Dilution	cfu/Petrifilm		cfu/g		Log (cfu/g)		Log (cfu/g) mean							
							a	b	a	b										rep 1	rep 2	rep 1	rep 2	rep 1	rep 2		rep 1			rep 2	rep 1	rep 2	
2014	3675	Creton (farine animale)	Animal flour			1000	24		35		23000	34000	4,36	4,53	4,36	100	158	160	16000	16000	4,20	4,20	4,20	100	246	239	25000	24000	4,40	4,38	4,39	6	c
						10000	1		2											1000	16	14											
2017	4145	Protéines déshydratées de volaille	Dehydrated poultry proteins			100	86				8700	/	3,94		3,94	100	69	/	6500	/	3,81	/	3,81	100	88	/	8800	/	3,94	/	3,94	6	c
						1000	10													1000	2	/											

ENVIRONMENTAL SAMPLES																													Category	type				
Date of analysis	Sample number	Product (French name)	Product	pH		Reference method ISO 4833 *									Alternative method: 3M Petrifilm Aerobic Count Plate																			
						Dilution	cfu/plate				cfu/g		Log (cfu/g)		Log (cfu/g) mean	48h at 30°C ± 1°C						72h at 30°C ± 1°C												
							rep 1		rep 2		rep 1	rep 2	rep 1	rep 2		Dilution	cfu/Petrifilm		cfu/g		Log (cfu/g)		Log (cfu/g) mean	Dilution	cfu/Petrifilm		cfu/g				Log (cfu/g)		Log (cfu/g) mean	
							a	b	a	b	rep 1	rep 2	rep 1	rep 2			rep 1	rep 2	rep 1	rep 2	rep 1	rep 2			rep 1	rep 2	rep 1	rep 2	rep 1	rep 2				
2014	3836	Chiffonnette couteau découpe fromage	Wipe (cheese industry)			10	27		24		260	260	2,41	2,41	2,41	10	32	31	330	320	2,52	2,51	2,51	10	32	31	330	320	2,52	2,51	2,51	7	a	
						100	1		4							100	4	4						100	4	4								
2014	3837	Chiffonnette chariot ingrédients béchamel	Wipe (bechamel sauce)			10	21		28		210	310	2,32	2,49	2,41	10	24	29	220	260	2,34	2,41	2,38	10	43	42	390	400	2,59	2,60	2,60	7	a	
						100	2		6							100	0	0						100	0	2								
2014	3838	Chiffonnette panier cuisson petits pois	Wipe (peas industry)			10	6		11		60	110	1,78	2,04	1,91	10	10	7	100	70	2,00	1,85	1,92	10	10	7	100	70	2,00	1,85	1,92	7	a	
						100	1		1				Ne			100	1	0			Ne			100	1	0			Ne					
2014	3840	Chiffonnette broyeur petits pois	Wipe (peas industry)			10	223		197		2200	2000	3,34	3,30	3,32	10	206	202	2000	1900	3,30	3,28	3,29	10	216	205	2100	2000	3,32	3,30	3,31	7	a	
						100	15		23							100	16	11						100	17	11								
2014	4011	Ecouvillon tapis entrée peleuse après désinfection	Swab after cleaning (fish industry)			10	0		0		<10	<10	<1,00	<1,00	<1,00	10	2	0	20	<10	1,30*	<1,00	<1,15	10	2	0	20	<10	1,30*	<1,00	<1,15	7	a	
						100	0		0							100	0	0						100	0	0								
2014	4012	Ecouvillon tapis diviseur après désinfection	Swab after cleaning (fish industry)			100	>300		>300		>300000	>300000	>5,48	>5,48	>5,48	100	>300	>300	>300000	>300000	>5,48	>5,48	>5,48	100	>300	>300	>300000	>300000	>5,48	>5,48	>5,48	7	a	
						1000	>300		>300							1000	>300	>300						1000	>300	>300								
2014	4013	Lingette tapis parage après désinfection	Wipe after cleaning (fish industry)			100	>300		>300		>300000	>300000	>5,48	>5,48	>5,48	100	>300	>300	>300000	>300000	>5,48	>5,48	>5,48	100	>300	>300	>300000	>300000	>5,48	>5,48	>5,48	7	a	
						1000	>300		>300							1000	>300	>300						1000	>300	>300								
2014	4014	Lingette maille sortie parage après désinfection	Wipe after cleaning (fish industry)			100	>300		>300		>300000	>300000	>5,48	>5,48	>5,48	100	>300	>300	>300000	>300000	>5,48	>5,48	>5,48	100	>300	>300	>300000	>300000	>5,48	>5,48	>5,48	7	a	
						1000	>300		>300							1000	>300	>300						1000	>300	>300								
2014	4015	Lingette tapis parage après désinfection	Wipe after cleaning (fish industry)			100	47		89		47000	84000	4,67	4,92	4,80	100	207	228	21000	23000	4,32	4,36	4,34	100	212	229	22000	23000	4,34	4,36	4,35	7	a	
						1000	5		3							1000	29	28						1000	29	29								
2014	3839	Eau de rinçage n°1 petits pois après cuisson	Process water (peas industry)			1000	6		5		6000	5000	3,78	3,70	3,74	1000	19	20	18000	19000	4,26		2,13	1000	33	20	31000	19000	4,49	4,28	4,39	7	b	
						10000	0		0				Ne	Ne	Ne	10000	1	1						10000	1	1								
2014	4006	Eau dessalage	Process water (fish industry)			100	>300		>300		59000	66000	4,77	4,82	4,80	100	>300	>300	63000	66000	4,80	4,82	4,81	100	>300	>300	67000	69000	4,83	4,84	4,83	7	b	
						1000	59		66							1000	63	66						1000	67	69								
2014	4007	Eau peleuse	Process water (fish industry)			10	0		0		<10	<10	<1,00	<1,00	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	7	b	
						100	0		0							100	0	0						100	0	0								
2014	4008	Eau pareuse	Process water (fish industry)			100	>300		>300		170000	200000	5,23	5,30	5,27	100	>300	>300	>300000	>300000	>5,48	>5,48	>5,48	100	>300	>300	>300000	>300000	>5,48	>5,48	>5,48	7	b	
						1000	169		199							1000	>300	>300						1000	>300	>300								
2014	4009	Eau laveuse poissons	Process water (fish industry)			100	>300		>300		>300000	>300000	>5,48	>5,48	>5,48	100	>300	>300	>300000	>300000	>5,48	>5,48	>5,48	100	>300	>300	>300000	>300000	>5,48	>5,48	>5,48	7	b	
						1000	>300		>300							1000	>300	>300						1000	>300	>300								
2014	4010	Eau épineuse	Process water (fish industry)			100	>300		>300		35000	55000	4,54	4,74	4,64	100	>300	>300	57000	80000	4,76	4,90	4,83	100	>300	>300	63000	83000	4,80	4,92	4,86	7	b	
						1000	35		55							1000	57	80			N'	N'	N'	1000	63	83								
2017	4146	Eau de process (Sauce tomate-Thon)	Process water			10	0				<10	/	<1,00		<1,00	10	0	/	<10	/	<1,00	/	<1,00	10	0	/	<10	/	<1,00	/	<1,00	7	b	
						100	0									100	0	/						100	0	/								
2017	4147	Eau de rinçage saucisses végétales	Process water			10	31				320	/	2,51		2,51	10	23	/	230	/	2,36	/	2,36	10	23	/	230	/	2,36	/	2,36	7	b	
						100	4									100	2	/						100	2	/								



ENVIRONMENTAL SAMPLES																													Category	type		
Date of analysis	Sample number	Product (French name)	Product	pH		Reference method ISO 4833 *										Alternative method: 3M Petrifilm Aerobic Count Plate																
						Dilution	cfu/plate				cfu/g		Log (cfu/g)		Log (cfu/g) mean	48h at 30°C ± 1°C						72h at 30°C ± 1°C										
							rep 1		rep 2		rep 1	rep 2	rep 1	rep 2		Dilution	cfu/Petrefilm		cfu/g		Log (cfu/g)		Log (cfu/g) mean	Dilution	cfu/Petrefilm		cfu/g				Log (cfu/g)	
							a	b	a	b	rep 1	rep 2	rep 1	rep 2			rep 1	rep 2	rep 1	rep 2	rep 1	rep 2			rep 1	rep 2	rep 1	rep 2	rep 1	rep 2		
2017	6243	Eau de rinçage (industrie porc)	Rinsing water (pork industry)	7,01	/	10	27			260		2,41		2,41	10	36	/	360	/	2,56	/	2,56	10	36		360	/	2,56	/	2,56	7	b
						100	1								100	3	/						100	3								
2017	6815	Eau de process (abattage porc)	Process water (pork slaughterhouse)	7,06	/	100	225			22000		4,34		4,34	100	72	/	7200	/	3,86	/	3,86	100	87		9000		3,95	/	3,95	7	b
						1000	19								/	/	/	/	/	/	/	/	1000	12								
2017	6816	Eau de process (saumon injecteur)	Process water (fish industry)	7,09	/	10	0			<10		<1,00		<1,00	/	/	/	/	/	/	/	/	10	0		<10		<1,00	/	<1,00	7	b
						100	0								/	/	/	/	/	/	/	/	100	0								
2014	3676	Poussières industrie ovoproduits	Dusts from egg industry			10	0	2		<10	20	<1,00	1,3*	<1,15	10	1	0	10	<10	1,00*	<1,00	<1,00	10	1	0	10	<10	1,00*	<1,00	<1,00	7	c
						100	1	0							100	0	0						100	0	0							
2014	3677	Poussières d'aspirateur (atelier)	Dusts			1000	137	127		130000	130000	5,11	5,11	5,11	1000	104	213	100000	220000	5,00	5,34	5,17	1000	152	250	150000	270000	5,18	5,43	5,30	7	c
						10000	10	16							10000	8	25						10000	18	42							
2014	3678	Poussières industrie laitière	Dusts from dairy industry			100000	168	138		16000000	14000000	7,20	7,15	7,18	100000	24	39	2500000	3700000	6,40	6,57	6,48	100000	48	50	4900000	4800000	6,69	6,68	6,69	7	c
						1000000	7	13							1000000	3	2						1000000	6	3							
2014	3679	Poussières industrie laitière	Dusts from dairy industry			10000	40	49		390000	470000	5,59	5,67	5,63	10000	59	51	600000	570000	5,78	5,76	5,77	10000	66	57	660000	630000	5,82	5,80	5,81	7	c
						100000	3	3							100000	7	12						100000	7	12							
2017	4148	Poussières de laiterie	Dusts from dairy industry			10000	47			510000	/	5,71		5,71	10000	54	/	520000	/	5,72	/	5,72	10000	59	/	560000	/	5,75	/	5,75	7	c
						100000	9								100000	3	/						100000	3	/							
2017	4149	Poussières aspirateur laiterie	Dusts from dairy industry			10000	75			770000	/	5,89		5,89	10000	41	/	400000	/	5,60	/	5,60	10000	51	/	520000	/	5,72	/	5,72	7	c
						100000	10								100000	3	/						100000	6	/							

Appendix 5 - Relative trueness study: summarized results and calculations

Category	Type	N° sample	Incubation : 48h									
			Log cfu/g		Mean	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	ADRIA Normandie	5,88		#N/A				#N/A		#N/A	
	a	ADRIA Normandie	5,10		#N/A				#N/A		#N/A	
	a	ADRIA Normandie	5,65		#N/A				#N/A		#N/A	
	a	ADRIA Normandie	5,00		#N/A				#N/A		#N/A	
	a	ADRIA Normandie	4,79		#N/A				#N/A		#N/A	
	a	ADRIA Normandie	3,74		#N/A				#N/A		#N/A	
	a	ADRIA Normandie	5,35		#N/A				#N/A		#N/A	
	a	ADRIA Normandie	4,15		#N/A				#N/A		#N/A	
	a	ADRIA Normandie	3,98		#N/A				#N/A		#N/A	
	a	ADRIA Normandie	4,53		#N/A				#N/A		#N/A	
	a	ADRIA Normandie	4,02		#N/A				#N/A		#N/A	
	a	ADRIA Normandie	5,22		#N/A				#N/A		#N/A	
	a	ADRIA Normandie	4,40		#N/A				#N/A		#N/A	
	a	ADRIA Normandie	5,26		#N/A				#N/A		#N/A	
	a	ADRIA Normandie	4,25		#N/A				#N/A		#N/A	
	a	ADRIA Normandie	5,06		#N/A				#N/A		#N/A	
	a	ADRIA Normandie	3,57		#N/A				#N/A		#N/A	
	a	ADRIA Normandie	4,50		#N/A				#N/A		#N/A	
	a	ADRIA Normandie	4,00		#N/A				#N/A		#N/A	
	a	ADRIA Normandie	3,81		#N/A				#N/A		#N/A	
	a	ADRIA Normandie	3,73		#N/A				#N/A		#N/A	
	a	ADRIA Normandie	4,35		#N/A				#N/A		#N/A	
	a	ADRIA Normandie	4,56		#N/A				#N/A		#N/A	
	a	ADRIA Normandie	5,02		#N/A				#N/A		#N/A	
	a	ADRIA Normandie	3,59		#N/A				#N/A		#N/A	
	a	ADRIA Normandie	2,75		#N/A				#N/A		#N/A	
	a	ADRIA Normandie	3,35		#N/A				#N/A		#N/A	
	a	ADRIA Normandie	3,47		#N/A				#N/A		#N/A	
	a	ADRIA Normandie	3,59		#N/A				#N/A		#N/A	
	a	ADRIA Normandie	3,39		#N/A				#N/A		#N/A	
	a	ADRIA Normandie	3,41		#N/A				#N/A		#N/A	
	a	ADRIA Normandie	4,72		#N/A				#N/A		#N/A	
	a	ADRIA Normandie	4,24		#N/A				#N/A		#N/A	
	a	ADRIA Normandie	4,61		#N/A				#N/A		#N/A	
	a	ADRIA Normandie	4,50		#N/A				#N/A		#N/A	
	a	ADRIA Normandie	5,16		#N/A				#N/A		#N/A	
	a	ADRIA Normandie	4,77		#N/A				#N/A		#N/A	
	a	ADRIA Normandie	4,98		#N/A				#N/A		#N/A	
	a	ADRIA Normandie	5,24		#N/A				#N/A		#N/A	
	a	ADRIA Normandie	5,73		#N/A				#N/A		#N/A	
	a	ADRIA Normandie	6,49		#N/A				#N/A		#N/A	
	a	ADRIA Normandie	5,54		#N/A				#N/A		#N/A	
	a	ADRIA Normandie	5,60		#N/A				#N/A		#N/A	
	a	T31	5,74	5,75	5,75	0,01			#N/A		#N/A	
	a	T49	4,78	5,03	4,91	0,25			#N/A		#N/A	
	a	T50	4,89	4,99	4,94	0,10			#N/A		#N/A	
	a	T51	5,92	5,95	5,94	0,03			#N/A		#N/A	
	a	T52	5,24	5,34	5,29	0,10			#N/A		#N/A	
	a	T54	5,70	5,79	5,75	0,09			#N/A		#N/A	
	a	T55	7,10	7,21	7,16	0,11			#N/A		#N/A	
	a	T56	6,75	6,89	6,82	0,14			#N/A		#N/A	
	a	T57	7,83	7,85	7,84	0,02			#N/A		#N/A	
	a	T58	5,44	5,46	5,45	0,02			#N/A		#N/A	
	a	T59	5,78	5,98	5,88	0,20			#N/A		#N/A	
a	T60	4,11	4,18	4,15	0,07			#N/A		#N/A		
a	T61	4,95	4,77	4,86	-0,18			#N/A		#N/A		
a	T62	4,23	4,52	4,38	0,29			#N/A		#N/A		
a	T63	4,92	4,96	4,94	0,04			#N/A		#N/A		
a	T64	5,63	5,74	5,69	0,11			#N/A		#N/A		
b	ADRIA Normandie	5,96		#N/A				#N/A		#N/A		
b	ADRIA Normandie	7,18		#N/A				#N/A		#N/A		
b	T2	7,13	7,08	7,11	-0,05			#N/A		#N/A		
b	T3	3,71	3,79	3,75	0,08			#N/A		#N/A		
b	T7	7,13	7,01	7,07	-0,12			#N/A		#N/A		
b	T28	7,00	7,03	7,02	0,03			#N/A		#N/A		
b	4130	0,00		#N/A		1,48		0,74	1,48	#N/A		
b	6238	2,93	2,90	2,91	-0,03			#N/A		#N/A		
b	6810	1,26		#N/A		0,00		0,63	-1,26	#N/A		
c	ADRIA Normandie	2,00		#N/A				#N/A		#N/A		
c	ADRIA Normandie	4,96		#N/A				#N/A		#N/A		
c	ADRIA Normandie	4,63		#N/A				#N/A		#N/A		
c	ADRIA Normandie	4,09		#N/A				#N/A		#N/A		
c	ADRIA Normandie	3,59		#N/A				#N/A		#N/A		
c	ADRIA Normandie	5,16		#N/A				#N/A		#N/A		
c	ADRIA Normandie	3,15		#N/A				#N/A		#N/A		
c	ADRIA Normandie	4,38		#N/A				#N/A		#N/A		
c	ADRIA Normandie	7,89		#N/A				#N/A		#N/A		
c	ADRIA Normandie	3,30		#N/A				#N/A		#N/A		
c	ADRIA Normandie	2,39		#N/A				#N/A		#N/A		
c	ADRIA Normandie	4,97		#N/A				#N/A		#N/A		
c	ADRIA Normandie	4,50		#N/A				#N/A		#N/A		
c	ADRIA Normandie	2,98		#N/A				#N/A		#N/A		
c	T27	7,22	6,03	6,63	-1,19			#N/A		#N/A		
c	T29	3,37	3,18	3,28	-0,19			#N/A		#N/A		
c	4131	3,96	3,91	3,93	-0,05			#N/A		#N/A		
c	4132	5,18	1,85	3,51	-3,33			#N/A		#N/A		
c	4133	4,67	4,66	4,67	-0,01			#N/A		#N/A		
Average category 1												-0,13
Standard deviation of differences category 1												0,70

Category	Type	N°sample	Incubation : 48h									
			Log cfu/g		Mean	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	T65	6,43		#N/A				#N/A		#N/A	
	a	T86	4,67		#N/A				#N/A		#N/A	
	a	T87	4,72		#N/A				#N/A		#N/A	
	a	T88	5,50		#N/A				#N/A		#N/A	
	a	T89	5,83	6,26	6,05	0,43			#N/A		#N/A	
	a	T90	5,90	6,14	6,02	0,24			#N/A		#N/A	
	a	356	3,73	3,59	3,66	-0,14			#N/A		#N/A	
	a	357	4,45	4,85	4,65	0,40			#N/A		#N/A	
	a	358	4,69	4,43	4,56	-0,26			#N/A		#N/A	
	b	T13	4,21	4,10	4,16	-0,11			#N/A		#N/A	
	b	T14	4,42	4,38	4,40	-0,04			#N/A		#N/A	
	b	T15	3,78	4,13	3,96	0,35			#N/A		#N/A	
	b	4139	4,54	4,89	4,72	0,34			#N/A		#N/A	
	b	4140	5,11	5,04	5,08	-0,07			#N/A		#N/A	
	c	T4	6,27	6,30	6,29	0,03			#N/A		#N/A	
	c	T6	4,39	4,48	4,44	0,09			#N/A		#N/A	
	c	T9	5,10	5,14	5,12	0,04			#N/A		#N/A	
	c	T11	5,85	5,85	5,85	0,00			#N/A		#N/A	
	c	T12	4,63	4,25	4,44	-0,38			#N/A		#N/A	
	c	T16	6,33	6,79	6,56	0,46			#N/A		#N/A	
c	T24	4,36	4,24	4,30	-0,12			#N/A		#N/A		
c	T96	4,88	2,84	3,86	-2,04			#N/A		#N/A		
Average category 3												
Standard deviation of differences category 3												
4	a	T21	3,59	3,62	3,61	0,03			#N/A		#N/A	
	a	T22	4,30	4,28	4,29	-0,02			#N/A		#N/A	
	a	T23	4,55	4,50	4,53	-0,05			#N/A		#N/A	
	a	4141	2,86	1,95	2,41	-0,91			#N/A		#N/A	
	a	4142	4,65	4,48	4,57	-0,18			#N/A		#N/A	
	b	ADRIA Normandie	8,51		#N/A				#N/A		#N/A	
	b	ADRIA Normandie	6,12		#N/A				#N/A		#N/A	
	b	ADRIA Normandie	5,51		#N/A				#N/A		#N/A	
	b	ADRIA Normandie	7,63		#N/A				#N/A		#N/A	
	b	ADRIA Normandie	7,10		#N/A				#N/A		#N/A	
	b	ADRIA Normandie	7,77		#N/A				#N/A		#N/A	
	b	ADRIA Normandie	7,63		#N/A				#N/A		#N/A	
	b	ADRIA Normandie	7,31		#N/A				#N/A		#N/A	
	b	ADRIA Normandie	7,76		#N/A				#N/A		#N/A	
	b	ADRIA Normandie	7,57		#N/A				#N/A		#N/A	
	b	ADRIA Normandie	7,57		#N/A				#N/A		#N/A	
	b	ADRIA Normandie	7,33		#N/A				#N/A		#N/A	
	b	ADRIA Normandie	7,90		#N/A				#N/A		#N/A	
	b	ADRIA Normandie	7,87		#N/A				#N/A		#N/A	
	b	ADRIA Normandie	5,74		#N/A				#N/A		#N/A	
	b	ADRIA Normandie	6,02		#N/A				#N/A		#N/A	
	b	ADRIA Normandie	7,60		#N/A				#N/A		#N/A	
	b	ADRIA Normandie	8,02		#N/A				#N/A		#N/A	
	b	ADRIA Normandie	8,75		#N/A				#N/A		#N/A	
	b	ADRIA Normandie	8,46		#N/A				#N/A		#N/A	
	b	ADRIA Normandie	8,05		#N/A				#N/A		#N/A	
	b	ADRIA Normandie	8,09		#N/A				#N/A		#N/A	
	b	ADRIA Normandie	8,36		#N/A				#N/A		#N/A	
	b	ADRIA Normandie	7,57		#N/A				#N/A		#N/A	
	b	ADRIA Normandie	8,12		#N/A				#N/A		#N/A	
	b	ADRIA Normandie	6,88		#N/A				#N/A		#N/A	
	b	ADRIA Normandie	9,02		#N/A				#N/A		#N/A	
	b	ADRIA Normandie	9,00		#N/A				#N/A		#N/A	
	b	ADRIA Normandie	9,02		#N/A				#N/A		#N/A	
	b	ADRIA Normandie	9,08		#N/A				#N/A		#N/A	
	b	ADRIA Normandie	9,10		#N/A				#N/A		#N/A	
	b	ADRIA Normandie	10,41		#N/A				#N/A		#N/A	
	b	ADRIA Normandie	10,31		#N/A				#N/A		#N/A	
	b	ADRIA Normandie	7,94		#N/A				#N/A		#N/A	
	b	ADRIA Normandie	8,34		#N/A				#N/A		#N/A	
	b	ADRIA Normandie	8,50		#N/A				#N/A		#N/A	
	b	ADRIA Normandie	8,34		#N/A				#N/A		#N/A	
	b	ADRIA Normandie	8,42		#N/A				#N/A		#N/A	
b	ADRIA Normandie	6,75		#N/A				#N/A		#N/A		
b	ADRIA Normandie	7,87		#N/A				#N/A		#N/A		
b	ADRIA Normandie	7,65		#N/A				#N/A		#N/A		
b	ADRIA Normandie	7,78		#N/A				#N/A		#N/A		
b	ADRIA Normandie	7,72		#N/A				#N/A		#N/A		
b	ADRIA Normandie	8,48		#N/A				#N/A		#N/A		
b	ADRIA Normandie	7,69		#N/A				#N/A		#N/A		
b	ADRIA Normandie	7,63		#N/A				#N/A		#N/A		
b	ADRIA Normandie	7,81		#N/A				#N/A		#N/A		
b	T42	6,03	5,73	5,88	-0,30			#N/A		#N/A		
b	T43	7,02	7,14	7,08	0,12			#N/A		#N/A		
b	T46	7,20	7,26	7,23	0,06			#N/A		#N/A		
b	6811	7,26	7,34	7,30	0,09			#N/A		#N/A		
b	6812	6,96	6,91	6,94	-0,05			#N/A		#N/A		
c	ADRIA Normandie	7,64		#N/A				#N/A		#N/A		
c	ADRIA Normandie	7,83		#N/A				#N/A		#N/A		
c	ADRIA Normandie	7,68		#N/A				#N/A		#N/A		
c	ADRIA Normandie	8,66		#N/A				#N/A		#N/A		
c	ADRIA Normandie	8,72		#N/A				#N/A		#N/A		
c	ADRIA Normandie	8,56		#N/A				#N/A		#N/A		
c	ADRIA Normandie	8,09		#N/A				#N/A		#N/A		
c	ADRIA Normandie	8,79		#N/A				#N/A		#N/A		
c	ADRIA Normandie	8,57		#N/A				#N/A		#N/A		
c	ADRIA Normandie	8,84		#N/A				#N/A		#N/A		
c	ADRIA Normandie	9,54		#N/A				#N/A		#N/A		
c	ADRIA Normandie	6,00		#N/A				#N/A		#N/A		
c	ADRIA Normandie	6,25		#N/A				#N/A		#N/A		
c	ADRIA Normandie	5,84		#N/A				#N/A		#N/A		

Category	Type	N°sample	Incubation : 48h									
			Log cfu/g		Mean	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				
	c	ADRIA Normandie	6,31		#N/A				#N/A		#N/A	
	c	ADRIA Normandie	5,87		#N/A				#N/A		#N/A	
	c	ADRIA Normandie	6,44		#N/A				#N/A		#N/A	
	c	ADRIA Normandie	6,35		#N/A				#N/A		#N/A	
	c	ADRIA Normandie	8,05		#N/A				#N/A		#N/A	
	c	ADRIA Normandie	8,34		#N/A				#N/A		#N/A	
	c	ADRIA Normandie	7,84		#N/A				#N/A		#N/A	
	c	ADRIA Normandie	7,39		#N/A				#N/A		#N/A	
	c	ADRIA Normandie	8,37		#N/A				#N/A		#N/A	
	c	ADRIA Normandie	8,15		#N/A				#N/A		#N/A	
	c	ADRIA Normandie	7,09		#N/A				#N/A		#N/A	
	c	ADRIA Normandie	6,72		#N/A				#N/A		#N/A	
	c	T1	2,90	2,76	2,83	-0,14			#N/A		#N/A	
	c	T25	2,38	2,04	2,21	-0,34			#N/A		#N/A	
	c	T26	2,42	2,29	2,36	-0,13			#N/A		#N/A	
	c	T33	3,20	2,17	2,69	-1,03			#N/A		#N/A	
	c	T37	6,33	6,36	6,35	0,03			#N/A		#N/A	
	c	T44	2,09	1,69	1,89	-0,40			#N/A		#N/A	
Average category 4						-0,20						
Standard deviation of differences category 4						0,34						
	5	a	T35	3,74	3,68	3,71	-0,06		#N/A		#N/A	
		a	T71	2,26	1,63	1,95	-0,63		#N/A		#N/A	
		a	T91	3,73	3,95	3,84	0,22		#N/A		#N/A	
		a	T92	1,85		#N/A		0,00	#N/A		0,93	-1,85
		a	T95	2,12	1,77	1,95	-0,35		#N/A		#N/A	
		a	T97	1,24		#N/A		0,00	#N/A		0,62	-1,24
		a	4143	1,78	2,11	1,95	0,34		#N/A		#N/A	
		b	T70	0,00		#N/A		0,00	#N/A		0,00	0,00
		b	T72	0,00		#N/A		0,15	#N/A		0,08	0,15
		b	T93	1,35	2,58	1,97	1,23		#N/A		#N/A	
		b	T94	1,45	1,72	1,59	0,27		#N/A		#N/A	
		b	379	6,94	5,89	6,41	-1,05		#N/A		#N/A	
		b	380	6,76	5,80	6,28	-0,96		#N/A		#N/A	
		b	381	3,27	3,06	3,17	-0,21		#N/A		#N/A	
		c	T17	3,79	2,44	3,12	-1,35		#N/A		#N/A	
		c	T18	3,95	2,73	3,34	-1,22		#N/A		#N/A	
		c	T19	3,00	2,98	2,99	-0,02		#N/A		#N/A	
		c	T20	4,04	2,42	3,23	-1,62		#N/A		#N/A	
		c	T40	3,78	3,44	3,61	-0,34		#N/A		#N/A	
		c	T41	4,78	5,23	5,01	0,45		#N/A		#N/A	
		c	T67	4,68	4,74	4,71	0,06		#N/A		#N/A	
		c	T68	4,78	4,79	4,79	0,01		#N/A		#N/A	
		c	T69	4,93	4,94	4,94	0,01		#N/A		#N/A	
		c	382	6,48		#N/A		6,48	#N/A		6,48	0,00
Average category 5						-0,27						
Standard deviation of differences category 5						0,71						
	6	a	3830	0,00		#N/A		0,00	#N/A		0,00	0,00
		a	3831	0,00		#N/A		0,00	#N/A		0,00	0,00
		a	3832	1,45		#N/A	1,30		1,38	-0,15	#N/A	
		a	3898	4,76	4,85	4,80	0,09		#N/A		#N/A	
		a	3899	2,85	2,74	2,80	-0,11		#N/A		#N/A	
		a	3900	4,35	4,43	4,39	0,08		#N/A		#N/A	
		a	6905	4,70	4,53	4,62	-0,17		#N/A		#N/A	
		a	6906	5,46	5,40	5,43	-0,06		#N/A		#N/A	
		b	3833	0,00		#N/A		0,00	#N/A		0,00	0,00
		b	3834	5,47		#N/A		5,47	#N/A		5,47	0,00
		b	3835	1,45		#N/A		0,15	#N/A		0,80	-1,30
		b	3901	1,60	1,69	1,65	0,09		#N/A		#N/A	
		b	3902	5,82	6,06							
		b	4785	1,15			1,00					
		b	4786	2,81	3,08							
		b	4787	2,14	1,87							
		b	4144	1,60				0,00				
		b	6242	3,46	3,59							
		c	3672	3,04	3,00							
		c	3673	3,76	3,85							
		c	3674	4,38	3,92							
		c	3675	4,36	4,20							
		c	4145	3,94	3,81							
Average category 6						-0,01						
Standard deviation of differences category 6						0,11						

Category	Type	N°sample	Incubation : 48h										
			Log cfu/g		Mean	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	3836	2,41	2,51	2,46	0,10			#N/A		#N/A		
	a	3837	2,41	2,38	2,39	-0,03			#N/A		#N/A		
	a	3838	1,91	1,92	1,92	0,01			#N/A		#N/A		
	a	3840	3,32	3,29	3,31	-0,03			#N/A		#N/A		
	a	4011	0,00		#N/A			0,15	#N/A		0,08	0,15	
	a	4012	6,48		#N/A			6,48	#N/A		6,48	0,00	
	a	4013	6,48		#N/A			6,48	#N/A		6,48	0,00	
	a	4014	6,48		#N/A			6,48	#N/A		6,48	0,00	
	a	4015	4,80	4,34	4,57	-0,46			#N/A		#N/A		
	b	3839	3,74	2,13	2,93	-1,61			#N/A		#N/A		
	b	4006	4,80	4,81	4,80	0,01			#N/A		#N/A		
	b	4007	0,00					0,00					
	b	4008	5,27					6,48					
	b	4009	6,48					6,48					
	b	4010	4,64	4,83									
	b	4146	0,00					0,00					
	b	4147	2,51	2,36									
	b	6243	2,41	2,56									
	b	6815	4,34	3,86									
	b	6816	0,00		#N/A			0,00	#N/A		0,00	0,00	
	c	3676	0,15		#N/A			0,00	#N/A		0,08	-0,15	
	c	3677	5,11	5,17	5,14	0,06			#N/A		#N/A		
	c	3678	7,18	6,48	6,83	-0,69			#N/A		#N/A		
	c	3679	5,63	5,77	5,70	0,14			#N/A		#N/A		
	c	4148	5,71	5,72	5,71	0,01			#N/A		#N/A		
	c	4149	5,89	5,60	5,74	-0,28			#N/A		#N/A		
Average category 7													
Standard deviation of differences category 7													
Average all categories						Dall							
Standard deviation of differences all categories						SDAll							

$\beta=95\%$	n all	110			
	$T(0,05;70)=$	1,98196743			
		1,150839071	Upper limit	Lower limit	Linear
	Average (minimal value)	0,00	0,99	-1,31	-0,16
	Average (maximal value)	10,00	0,99	-1,31	-0,16

Category	n	$T(0,05;70)=$	SD	ISO formula	Bias	Lower limit (95%)	Upper limit (95%)
1	26	2,06	0,70	1,48	-0,13	-1,61	1,35
3	18	2,11	0,56	1,21	-0,04	-1,25	1,16
4	16	2,13	0,34	0,74	-0,20	-0,94	0,54
5	19	2,10	0,71	1,54	-0,27	-1,81	1,26
6	15	2,14	0,11	0,25	-0,01	-0,27	0,24
7	16	2,13	0,50	1,10	-0,23	-1,33	0,87
All categories	79	1,99	0,58	1,16	-0,16	-1,32	1,00



Category	Type	N°sample	Incubation : 72h									
			Log cfu/g		Mean	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	ADRIA Normandie	5,88	5,86	5,87	-0,02			#N/A		#N/A	
	a	ADRIA Normandie	5,10	5,11	5,10	0,02			#N/A		#N/A	
	a	ADRIA Normandie	5,65	5,64	5,64	0,00			#N/A		#N/A	
	a	ADRIA Normandie	5,00	5,02	5,01	0,02			#N/A		#N/A	
	a	ADRIA Normandie	4,79	4,81	4,80	0,02			#N/A		#N/A	
	a	ADRIA Normandie	3,74	3,53	3,64	-0,20			#N/A		#N/A	
	a	ADRIA Normandie	5,35	5,44	5,40	0,09			#N/A		#N/A	
	a	ADRIA Normandie	4,15	4,16	4,15	0,01			#N/A		#N/A	
	a	ADRIA Normandie	3,98	4,02	4,00	0,04			#N/A		#N/A	
	a	ADRIA Normandie	4,53	4,39	4,46	-0,13			#N/A		#N/A	
	a	ADRIA Normandie	4,02	3,95	3,98	-0,07			#N/A		#N/A	
	a	ADRIA Normandie	5,22	5,00	5,11	-0,22			#N/A		#N/A	
	a	ADRIA Normandie	4,40	4,38	4,39	-0,02			#N/A		#N/A	
	a	ADRIA Normandie	5,26	5,24	5,25	-0,01			#N/A		#N/A	
	a	ADRIA Normandie	4,25	4,24	4,25	-0,01			#N/A		#N/A	
	a	ADRIA Normandie	5,06	5,08	5,07	0,02			#N/A		#N/A	
	a	ADRIA Normandie	3,57	3,60	3,58	0,02			#N/A		#N/A	
	a	ADRIA Normandie	4,50	4,47	4,49	-0,04			#N/A		#N/A	
	a	ADRIA Normandie	4,00	3,86	3,93	-0,14			#N/A		#N/A	
	a	ADRIA Normandie	3,81	3,63	3,72	-0,18			#N/A		#N/A	
	a	ADRIA Normandie	3,73	3,64	3,69	-0,08			#N/A		#N/A	
	a	ADRIA Normandie	4,35	4,34	4,35	-0,01			#N/A		#N/A	
	a	ADRIA Normandie	4,56	4,61	4,59	0,05			#N/A		#N/A	
	a	ADRIA Normandie	5,02	5,11	5,07	0,09			#N/A		#N/A	
	a	ADRIA Normandie	3,59	3,58	3,59	-0,01			#N/A		#N/A	
	a	ADRIA Normandie	2,75	2,80	2,78	0,05			#N/A		#N/A	
	a	ADRIA Normandie	3,35	3,39	3,37	0,04			#N/A		#N/A	
	a	ADRIA Normandie	3,47	3,47	3,47	-0,01			#N/A		#N/A	
	a	ADRIA Normandie	3,59	3,59	3,59	0,00			#N/A		#N/A	
	a	ADRIA Normandie	3,39	3,21	3,30	-0,18			#N/A		#N/A	
	a	ADRIA Normandie	3,41	3,38	3,39	-0,03			#N/A		#N/A	
	a	ADRIA Normandie	4,72	4,67	4,69	-0,04			#N/A		#N/A	
	a	ADRIA Normandie	4,24	4,30	4,27	0,06			#N/A		#N/A	
	a	ADRIA Normandie	4,61	4,62	4,61	0,01			#N/A		#N/A	
	a	ADRIA Normandie	4,50	4,55	4,53	0,05			#N/A		#N/A	
	a	ADRIA Normandie	5,16	5,18	5,17	0,01			#N/A		#N/A	
	a	ADRIA Normandie	4,77	4,78	4,78	0,01			#N/A		#N/A	
	a	ADRIA Normandie	4,98	4,96	4,97	-0,02			#N/A		#N/A	
	a	ADRIA Normandie	5,24	5,22	5,23	-0,03			#N/A		#N/A	
	a	ADRIA Normandie	5,73	5,70	5,71	-0,03			#N/A		#N/A	
	a	ADRIA Normandie	6,49	6,46	6,48	-0,03			#N/A		#N/A	
	a	ADRIA Normandie	5,54	5,50	5,52	-0,03			#N/A		#N/A	
	a	ADRIA Normandie	5,60	5,63	5,61	0,03			#N/A		#N/A	
	a	T31	5,74	5,75	5,75	0,01			#N/A		#N/A	
	a	T49	4,78	5,03	4,91	0,25			#N/A		#N/A	
	a	T50	4,89	4,99	4,94	0,10			#N/A		#N/A	
	a	T51	5,92	5,95	5,94	0,03			#N/A		#N/A	
	a	T52	5,24	5,34	5,29	0,10			#N/A		#N/A	
	a	T54	5,70	5,79	5,75	0,09			#N/A		#N/A	
	a	T55	7,10	7,21	7,16	0,11			#N/A		#N/A	
	a	T56	6,75	6,89	6,82	0,14			#N/A		#N/A	
	a	T57	7,83	7,85	7,84	0,02			#N/A		#N/A	
	a	T58	5,44	5,46	5,45	0,02			#N/A		#N/A	
	a	T59	5,78	5,98	5,88	0,20			#N/A		#N/A	
	a	T60	4,11	4,18	4,15	0,07			#N/A		#N/A	
	a	T61	4,95	4,77	4,86	-0,18			#N/A		#N/A	
	a	T62	4,23	4,52	4,38	0,29			#N/A		#N/A	
	a	T63	4,92	4,96	4,94	0,04			#N/A		#N/A	
	a	T64	5,63	5,74	5,69	0,11			#N/A		#N/A	
	b	ADRIA Normandie	5,96	5,77	5,87	-0,19			#N/A		#N/A	
	b	ADRIA Normandie	7,18	7,06	7,12	-0,11			#N/A		#N/A	
	b	T2	7,13	7,08	7,11	-0,05			#N/A		#N/A	
	b	T3	3,71	3,81	3,76	0,10			#N/A		#N/A	
	b	T7	7,13	7,04	7,09	-0,09			#N/A		#N/A	
	b	T28	7,00	7,03	7,02	0,03			#N/A		#N/A	
	b	4130	0,00		#N/A			1,48	#N/A		0,74	1,48
	b	6238	2,93	2,93	2,93	0,01			#N/A		#N/A	
	b	6810	1,26		#N/A		1,26	1,26	0,00	#N/A		
	c	ADRIA Normandie	2,00	2,00	2,00	0,00			#N/A		#N/A	
	c	ADRIA Normandie	4,96	4,92	4,94	-0,03			#N/A		#N/A	
	c	ADRIA Normandie	4,63	4,74	4,69	0,10			#N/A		#N/A	
	c	ADRIA Normandie	4,09	4,04	4,07	-0,05			#N/A		#N/A	
	c	ADRIA Normandie	3,59	3,32	3,46	-0,27			#N/A		#N/A	
	c	ADRIA Normandie	5,16	5,19	5,18	0,03			#N/A		#N/A	
	c	ADRIA Normandie	3,15	3,16	3,15	0,01			#N/A		#N/A	
	c	ADRIA Normandie	4,38	4,30	4,34	-0,08			#N/A		#N/A	
	c	ADRIA Normandie	7,89	7,88	7,89	-0,01			#N/A		#N/A	
	c	ADRIA Normandie	3,30	3,19	3,24	-0,11			#N/A		#N/A	
	c	ADRIA Normandie	2,39	2,45	2,42	0,06			#N/A		#N/A	
	c	ADRIA Normandie	4,97	5,22	5,10	0,24			#N/A		#N/A	
	c	ADRIA Normandie	4,50	4,58	4,54	0,08			#N/A		#N/A	
	c	ADRIA Normandie	2,98	2,95	2,96	-0,03			#N/A		#N/A	
	c	T27	7,22	6,32	6,77	-0,90			#N/A		#N/A	
	c	T29	3,37	3,23	3,30	-0,14			#N/A		#N/A	
	c	4131	3,96	3,94	3,95	-0,01			#N/A		#N/A	
	c	4132	5,18	1,85	3,51	-3,33			#N/A		#N/A	
	c	4133	4,67	4,76	4,71	0,08			#N/A		#N/A	
Average category 1						-0,05						
Standard deviation of differences category 1						0,39						

Category	Type	N°sample	Incubation : 72h									
			Log cfu/g		Mean	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				
2	a	Piton et Grappin	5,27	5,24	5,25	-0,03			#N/A		#N/A	
	a	Piton et Grappin	4,36	4,41	4,38	0,05			#N/A		#N/A	
	a	Piton et Grappin	5,27	5,30	5,29	0,03			#N/A		#N/A	
	a	Piton et Grappin	5,16	5,26	5,21	0,10			#N/A		#N/A	
	a	Piton et Grappin	4,32	4,39	4,36	0,07			#N/A		#N/A	
	a	Piton et Grappin	4,06	4,15	4,10	0,09			#N/A		#N/A	
	a	Piton et Grappin	5,62	5,64	5,63	0,02			#N/A		#N/A	
	a	Piton et Grappin	4,24	4,37	4,30	0,13			#N/A		#N/A	
	a	Piton et Grappin	5,70	5,76	5,73	0,06			#N/A		#N/A	
	a	Piton et Grappin	3,85	3,87	3,86	0,02			#N/A		#N/A	
	a	Piton et Grappin	4,60	4,79	4,69	0,19			#N/A		#N/A	
	a	Piton et Grappin	4,44	4,47	4,45	0,02			#N/A		#N/A	
	a	Piton et Grappin	5,68	5,66	5,67	-0,02			#N/A		#N/A	
	a	Piton et Grappin	5,48	5,51	5,49	0,03			#N/A		#N/A	
	a	Piton et Grappin	5,38	5,49	5,43	0,11			#N/A		#N/A	
	a	Piton et Grappin	4,40	4,42	4,41	0,01			#N/A		#N/A	
	a	Piton et Grappin	3,74	3,74	3,74	0,00			#N/A		#N/A	
	a	Piton et Grappin	5,36	5,37	5,36	0,01			#N/A		#N/A	
	a	Piton et Grappin	4,22	4,32	4,27	0,09			#N/A		#N/A	
	a	Piton et Grappin	4,28	4,35	4,32	0,07			#N/A		#N/A	
	a	T47	5,92	6,19	6,06	0,27			#N/A		#N/A	
	b	T73	3,76	2,89	3,33	-0,87			#N/A		#N/A	
	b	T74	2,63	2,07	2,35	-0,56			#N/A		#N/A	
	b	T75	2,67	2,36	2,52	-0,31			#N/A		#N/A	
	b	T76	2,64	2,80	2,72	0,16			#N/A		#N/A	
	b	T77	2,66	2,72	2,69	0,06			#N/A		#N/A	
	b	T78	3,12	2,87	3,00	-0,25			#N/A		#N/A	
	b	T79	2,72	2,85	2,79	0,13			#N/A		#N/A	
	b	T80	2,58	2,68	2,63	0,10			#N/A		#N/A	
	b	T81	3,24	2,77	3,01	-0,47			#N/A		#N/A	
	b	T82	3,19	2,92	3,06	-0,27			#N/A		#N/A	
	b	T83	2,71	2,80	2,76	0,09			#N/A		#N/A	
b	T84	3,49	2,94	3,22	-0,55			#N/A		#N/A		
b	T85	3,34	2,87	3,11	-0,47			#N/A		#N/A		
c	4134	0,00		#N/A				0,00		#N/A	0,00	
c	4135	3,94	3,23	3,58	-0,71			#N/A		#N/A		
c	4136	4,78	4,58	4,68	-0,20			#N/A		#N/A		
c	4137	4,54	6,15	5,35	1,60			#N/A		#N/A		
c	4138	1,60		#N/A				0,00		#N/A	-1,60	
c	4150	1,60		#N/A		1,30		1,45	-0,30	#N/A		
c	6807	3,18	3,08	3,13	-0,10			#N/A		#N/A		
c	6808	0,00		#N/A				0,00		#N/A	0,00	
c	6809	3,94	3,60	3,77	-0,34			#N/A		#N/A		
Average category 2												-0,04
Standard deviation of differences category 2												0,38
3	a	T65	6,43	7,42	6,93	0,99			#N/A		#N/A	
	a	T86	4,67	6,78	5,73	2,11			#N/A		#N/A	
	a	T87	4,72	5,95	5,34	1,23			#N/A		#N/A	
	a	T88	5,50	8,13	6,82	2,63			#N/A		#N/A	
	a	T89	5,83	6,38	6,11	0,55			#N/A		#N/A	
	a	T90	5,90	6,17	6,04	0,27			#N/A		#N/A	
	a	356	3,73	3,77	3,75	0,04			#N/A		#N/A	
	a	357	4,45	4,93	4,69	0,48			#N/A		#N/A	
	a	358	4,69	4,65	4,67	-0,04			#N/A		#N/A	
	b	T13	4,21	4,29	4,25	0,08			#N/A		#N/A	
	b	T14	4,42	4,58	4,50	0,16			#N/A		#N/A	
	b	T15	3,78	4,16	3,97	0,38			#N/A		#N/A	
	b	4139	4,54	4,90	4,72	0,35			#N/A		#N/A	
	b	4140	5,11	5,15	5,13	0,03			#N/A		#N/A	
	c	T4	6,27	6,30	6,29	0,03			#N/A		#N/A	
	c	T6	4,39	4,49	4,44	0,10			#N/A		#N/A	
	c	T9	5,10	5,30	5,20	0,20			#N/A		#N/A	
	c	T11	5,85	5,86	5,86	0,01			#N/A		#N/A	
	c	T12	4,63	4,43	4,53	-0,20			#N/A		#N/A	
	c	T16	6,33	6,77	6,55	0,44			#N/A		#N/A	
c	T24	4,36	4,40	4,38	0,04			#N/A		#N/A		
c	T96	4,88	3,75	4,32	-1,13			#N/A		#N/A		
Average category 3												0,40
Standard deviation of differences category 3												0,78
4	a	T21	3,59	3,64	3,62	0,05			#N/A		#N/A	
	a	T22	4,30	4,29	4,30	-0,01			#N/A		#N/A	
	a	T23	4,55	4,51	4,53	-0,04			#N/A		#N/A	
	a	4141	2,86	2,52	2,69	-0,34			#N/A		#N/A	
	a	4142	4,65	4,65	4,65	0,00			#N/A		#N/A	
	b	ADRIA Normandie	8,51	8,60	8,55	0,08			#N/A		#N/A	
	b	ADRIA Normandie	6,12	6,33	6,23	0,21			#N/A		#N/A	
	b	ADRIA Normandie	5,51	5,70	5,60	0,19			#N/A		#N/A	
	b	ADRIA Normandie	7,63	7,65	7,64	0,02			#N/A		#N/A	
	b	ADRIA Normandie	7,10	7,16	7,13	0,06			#N/A		#N/A	
	b	ADRIA Normandie	7,77	7,70	7,73	-0,08			#N/A		#N/A	
	b	ADRIA Normandie	7,63	7,80	7,71	0,17			#N/A		#N/A	
	b	ADRIA Normandie	7,31	7,51	7,41	0,20			#N/A		#N/A	
	b	ADRIA Normandie	7,76	7,74	7,75	-0,02			#N/A		#N/A	
	b	ADRIA Normandie	7,57	7,60	7,59	0,03			#N/A		#N/A	
	b	ADRIA Normandie	7,57	7,59	7,58	0,02			#N/A		#N/A	
	b	ADRIA Normandie	7,33	7,33	7,33	0,00			#N/A		#N/A	
	b	ADRIA Normandie	7,90	7,93	7,92	0,02			#N/A		#N/A	
	b	ADRIA Normandie	7,87	7,81	7,84	-0,06			#N/A		#N/A	
	b	ADRIA Normandie	5,74	5,93	5,83	0,19			#N/A		#N/A	
	b	ADRIA Normandie	6,02	6,10	6,06	0,08			#N/A		#N/A	
	b	ADRIA Normandie	7,60	7,87	7,73	0,28			#N/A		#N/A	
	b	ADRIA Normandie	8,02	8,31	8,17	0,29			#N/A		#N/A	
	b	ADRIA Normandie	8,75	8,72	8,73	-0,03			#N/A		#N/A	
b	ADRIA Normandie	8,46	8,63	8,55	0,16			#N/A		#N/A		
b	ADRIA Normandie	8,05	6,83	7,44	-1,22			#N/A		#N/A		

Category	Type	N°sample	Incubation : 72h										
			Log cfu/g		Mean	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					
4	b	ADRIA Normandie	8,09	6,80	7,44	-1,30			#N/A		#N/A		
	b	ADRIA Normandie	8,36	6,57	7,46	-1,78			#N/A		#N/A		
	b	ADRIA Normandie	7,57	6,72	7,15	-0,85			#N/A		#N/A		
	b	ADRIA Normandie	8,12	6,45	7,29	-1,67			#N/A		#N/A		
	b	ADRIA Normandie	6,88	6,84	6,86	-0,04			#N/A		#N/A		
	b	ADRIA Normandie	9,02	9,13	9,08	0,10			#N/A		#N/A		
	b	ADRIA Normandie	9,00	9,06	9,03	0,06			#N/A		#N/A		
	b	ADRIA Normandie	9,02	8,94	8,98	-0,08			#N/A		#N/A		
	b	ADRIA Normandie	9,08	9,06	9,07	-0,02			#N/A		#N/A		
	b	ADRIA Normandie	9,10	8,99	9,04	-0,11			#N/A		#N/A		
	b	ADRIA Normandie	10,41	10,45	10,43	0,03			#N/A		#N/A		
	b	ADRIA Normandie	10,31	10,12	10,22	-0,19			#N/A		#N/A		
	b	ADRIA Normandie	7,94	7,49	7,72	-0,45			#N/A		#N/A		
	b	ADRIA Normandie	8,34	8,64	8,49	0,30			#N/A		#N/A		
	b	ADRIA Normandie	8,50	8,59	8,55	0,08			#N/A		#N/A		
	b	ADRIA Normandie	8,34	8,68	8,51	0,34			#N/A		#N/A		
	b	ADRIA Normandie	8,42	8,57	8,50	0,15			#N/A		#N/A		
	b	ADRIA Normandie	6,75	6,88	6,81	0,13			#N/A		#N/A		
	b	ADRIA Normandie	7,87	7,81	7,84	-0,06			#N/A		#N/A		
	b	ADRIA Normandie	7,65	7,83	7,74	0,18			#N/A		#N/A		
	b	ADRIA Normandie	7,78	7,82	7,80	0,04			#N/A		#N/A		
	b	ADRIA Normandie	7,72	7,77	7,74	0,06			#N/A		#N/A		
	b	ADRIA Normandie	8,48	8,74	8,61	0,26			#N/A		#N/A		
	b	ADRIA Normandie	7,69	7,65	7,67	-0,04			#N/A		#N/A		
	b	ADRIA Normandie	7,63	7,65	7,64	0,02			#N/A		#N/A		
	b	ADRIA Normandie	7,81	7,98	7,89	0,17			#N/A		#N/A		
	b	T42		6,03	5,77	5,90	-0,26			#N/A		#N/A	
	b	T43		7,02	7,16	7,09	0,14			#N/A		#N/A	
	b	T46		7,20	7,26	7,23	0,06			#N/A		#N/A	
	b	6811		7,26	7,34	7,30	0,09			#N/A		#N/A	
	b	6812		6,96	6,98	6,97	0,01			#N/A		#N/A	
	c	ADRIA Normandie		7,64	8,20	7,92	0,56			#N/A		#N/A	
	c	ADRIA Normandie		7,83	8,10	7,97	0,26			#N/A		#N/A	
	c	ADRIA Normandie		7,68	8,25	7,96	0,57			#N/A		#N/A	
	c	ADRIA Normandie		8,66	8,70	8,68	0,05			#N/A		#N/A	
	c	ADRIA Normandie		8,72	8,73	8,72	0,02			#N/A		#N/A	
	c	ADRIA Normandie		8,56	8,61	8,59	0,05			#N/A		#N/A	
	c	ADRIA Normandie		8,09	8,28	8,19	0,18			#N/A		#N/A	
	c	ADRIA Normandie		8,79	8,64	8,72	-0,14			#N/A		#N/A	
	c	ADRIA Normandie		8,57	8,74	8,65	0,16			#N/A		#N/A	
	c	ADRIA Normandie		8,84	9,19	9,02	0,35			#N/A		#N/A	
	c	ADRIA Normandie		9,54	9,04	9,29	-0,50			#N/A		#N/A	
	c	ADRIA Normandie		6,00	6,33	6,17	0,33			#N/A		#N/A	
	c	ADRIA Normandie		6,25	6,45	6,35	0,20			#N/A		#N/A	
c	ADRIA Normandie		5,84	6,16	6,00	0,32			#N/A		#N/A		
c	ADRIA Normandie		6,31	6,45	6,38	0,14			#N/A		#N/A		
c	ADRIA Normandie		5,87	6,30	6,09	0,43			#N/A		#N/A		
c	ADRIA Normandie		6,44	6,57	6,51	0,14			#N/A		#N/A		
c	ADRIA Normandie		6,35	6,40	6,37	0,05			#N/A		#N/A		
c	ADRIA Normandie		8,05	8,07	8,06	0,02			#N/A		#N/A		
c	ADRIA Normandie		8,34	8,37	8,35	0,04			#N/A		#N/A		
c	ADRIA Normandie		7,84	7,84	7,84	0,00			#N/A		#N/A		
c	ADRIA Normandie		7,39	7,41	7,40	0,02			#N/A		#N/A		
c	ADRIA Normandie		8,37	8,39	8,38	0,02			#N/A		#N/A		
c	ADRIA Normandie		8,15	8,27	8,21	0,12			#N/A		#N/A		
c	ADRIA Normandie		7,09	7,09	7,09	-0,01			#N/A		#N/A		
c	ADRIA Normandie		6,72	6,76	6,74	0,04			#N/A		#N/A		
c	T1		2,90	2,86	2,88	-0,04			#N/A		#N/A		
c	T25		2,38	2,34	2,36	-0,04			#N/A		#N/A		
c	T26		2,42	2,29	2,36	-0,13			#N/A		#N/A		
c	T33		3,20	2,63	2,92	-0,57			#N/A		#N/A		
c	T37		6,33	6,37	6,35	0,04			#N/A		#N/A		
c	T44		2,09	2,02	2,06	-0,07			#N/A		#N/A		
Average category 4						-0,02							
Standard deviation of differences category 4						0,39							
5	a	T35	3,74	3,92	3,83	0,18			#N/A		#N/A		
	a	T71	2,26	1,84	2,05	-0,42			#N/A		#N/A		
	a	T91	3,73	3,97	3,85	0,24			#N/A		#N/A		
	a	T92	1,85		#N/A			0,00	#N/A		0,93	-1,85	
	a	T95	2,12	1,90	2,01	-0,22			#N/A		#N/A		
	a	T97	1,24		#N/A			0,00	#N/A		0,62	-1,24	
	a	4143	1,78	2,15	1,96	0,37			#N/A		#N/A		
	b	T70	0,00		#N/A			0,00	#N/A		0,00	0,00	
	b	T72	0,00		#N/A			0,15	#N/A		0,08	0,15	
	b	T93	1,35	2,63	1,99	1,28			#N/A		#N/A		
	b	T94	1,45	2,13	1,79	0,68			#N/A		#N/A		
	b	379	6,94	5,93	6,43	-1,01			#N/A		#N/A		
	b	380	6,76	5,85	6,30	-0,91			#N/A		#N/A		
	b	381	3,27	3,23	3,25	-0,04			#N/A		#N/A		
	c	T17	3,79	2,68	3,24	-1,11			#N/A		#N/A		
	c	T18	3,95	2,88	3,42	-1,07			#N/A		#N/A		
	c	T19	3,00	3,00	3,00	0,00			#N/A		#N/A		
	c	T20	4,04	2,34	3,19	-1,70			#N/A		#N/A		
	c	T40	3,78	3,59	3,69	-0,19			#N/A		#N/A		
	c	T41	4,78	5,29	5,04	0,51			#N/A		#N/A		
c	T67	4,68	4,74	4,71	0,06			#N/A		#N/A			
c	T68	4,78	4,82	4,80	0,04			#N/A		#N/A			
c	T69	4,93	4,96	4,95	0,03			#N/A		#N/A			
c	382	6,48		#N/A			6,48	#N/A		6,48	0,00		
Average category 5						-0,17							
Standard deviation of differences category 5						0,72							



Category	Type	N°sample	Incubation : 72h									
			Log cfu/g		Mean	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				
6	a	3830	0,00		#N/A			0,00	#N/A		0,00	0,00
	a	3831	0,00		#N/A			0,00	#N/A		0,00	0,00
	a	3832	1,45		#N/A		1,30		1,38	-0,15	#N/A	
	a	3898	4,76	4,85	4,80	0,10			#N/A		#N/A	
	a	3899	2,85	2,76	2,81	-0,09			#N/A		#N/A	
	a	3900	4,35	4,45	4,40	0,09			#N/A		#N/A	
	a	6905	4,70	4,81	4,75	0,11			#N/A		#N/A	
	a	6906	5,46	5,40	5,43	-0,06			#N/A		#N/A	
	b	3833	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	3834	5,47		#N/A			5,47	#N/A		5,47	0,00
	b	3835	1,45		#N/A			0,15	#N/A		0,80	-1,30
	b	3901	1,60	1,69	1,65	0,09			#N/A		#N/A	
	b	3902	5,82	6,06								
	b	4785	1,15				1,00					
	b	4786	2,81	3,08								
	b	4787	2,14	2,32								
	b	4144	1,60					0,00				
	b	6242	3,46	3,59								
	c	3672	3,04	3,10								
	c	3673	3,76	3,90								
c	3674	4,38	4,46									
c	3675	4,36	4,39									
c	4145	3,94	3,94									
Average category 6							0,04					
Standard deviation of differences category 6							0,09					
7	a	3836	2,41	2,51	2,46	0,10			#N/A		#N/A	
	a	3837	2,41	2,60	2,50	0,19			#N/A		#N/A	
	a	3838	1,91	1,92	1,92	0,01			#N/A		#N/A	
	a	3840	3,32	3,31	3,32	-0,01			#N/A		#N/A	
	a	4011	0,00		#N/A			0,15	#N/A		0,08	0,15
	a	4012	6,48		#N/A			6,48	#N/A		6,48	0,00
	a	4013	6,48		#N/A			6,48	#N/A		6,48	0,00
	a	4014	6,48		#N/A			6,48	#N/A		6,48	0,00
	a	4015	4,80	4,35	4,58	-0,45			#N/A		#N/A	
	b	3839	3,74	4,39	4,06	0,65			#N/A		#N/A	
	b	4006	4,80	4,83	4,81	0,04			#N/A		#N/A	
	b	4007	0,00					0,00				
	b	4008	5,27					6,48				
	b	4009	6,48					6,48				
	b	4010	4,64	4,86								
	b	4146	0,00					0,00				
	b	4147	2,51	2,36								
	b	6243	2,41	2,56								
	b	6815	4,34	3,95								
	b	6816	0,00		#N/A			0,00	#N/A		0,00	0,00
c	3676	0,15		#N/A			0,00	#N/A		0,08	-0,15	
c	3677	5,11	5,30	5,21	0,19			#N/A		#N/A		
c	3678	7,18	6,69	6,93	-0,49			#N/A		#N/A		
c	3679	5,63	5,81	5,72	0,18			#N/A		#N/A		
c	4148	5,71	5,75	5,73	0,04			#N/A		#N/A		
c	4149	5,89	5,72	5,80	-0,17			#N/A		#N/A		
Average category 7							0,02					
Standard deviation of differences category 7							0,30					
Average all categories				Dall		-0,01						
Standard deviation of differences all categories				SDall		0,47						

n all 285  
 $\beta=95\%$   $T(0,05;70)=$  1,968352158  
 0,918169602 Upper limit Lower limit Linear  
 Average (minimal value) 0,00 0,91 -0,92 -0,01  
 Average (maximale value) 12,00 0,91 -0,92 -0,01

Category	n	T(0,05;70)=	SD	ISO formula	Bias	Lower limit (95%)	Upper limit (95%)
1	79	1,99	0,38	0,76	-0,04	-0,80	0,72
2	39	2,02	0,38	0,78	-0,04	-0,82	0,74
3	22	2,08	0,78	1,66	0,40	-1,27	2,06
4	89	1,99	0,39	0,77	-0,02	-0,79	0,75
5	19	2,10	0,72	1,56	-0,17	-1,73	1,38
6	15	2,14	0,09	0,20	0,04	-0,17	0,24
7	16	2,13	0,30	0,66	0,02	-0,64	0,68
All categories	152	1,98	0,47	0,92	-0,01	-0,93	0,92

## Appendix 6 - Accuracy profile study: raw data

Matrix	Strain	Level	N° sample	Reference method: ISO 4833-1*				Alternative method: 3M Petrifilm Aerobic Count Plate								
								48h ± 3h at 30°C ± 1°C				72h ± 3h at 30°C ± 1°C				
				Dilution	cfu/ plate	cfu/g	log cfu/g	Dilution	cfu/ Petrifilm test	cfu/g	log cfu/g	Dilution	cfu/ Petrifilm test	cfu/g	log cfu/g	
Pork pâté Batch 1 Aerobic mesophilic flora: 20 CFU/g	Enterobacter agglomerans 135	1	6862	10	34	350	2,54	10	31	330	2,52	10	33	350	2,54	
				100	4			100	5			100	5			
			6863	10	46	430	2,63	10	36	380	2,58	10	36	380	2,58	
				100	1			100	6			100	6			
			6864	10	27	260	2,41	10	42	430	2,63	10	42	430	2,63	
				100	1			100	5			100	5			
		6865	10	27	260	2,41	10	35	350	2,54	10	37	360	2,56		
			100	2			100	3			100	3				
		6866	10	29	320	2,51	10	44	430	2,63	10	44	430	2,63		
			100	6			100	3			100	3				
		4823	100	38	3800	3,58	100	32	3400	3,53	100	32	3400	3,53		
			1000	4			1000	5			1000	5				
		4824	100	45	4300	3,63	100	44	4300	3,63	100	44	4300	3,63		
			1000	2			1000	3			1000	3				
		4825	100	46	4800	3,68	100	46	4700	3,67	100	46	4700	3,67		
			1000	7			1000	6			1000	6				
		4826	100	28	2700	3,43	100	41	4400	3,64	100	41	4400	3,64		
			1000	2			1000	7			1000	7				
		4827	100	50	4700	3,67	100	44	4400	3,64	100	44	4400	3,64		
			1000	2			1000	4			1000	4				
		4833	10000	40	390000	5,59	10000	23	250000	5,40	10000	23	250000	5,40		
	100000	3			100000	5			100000	5						
4834	10000	33	320000	5,51	10000	42	410000	5,61	10000	42	410000	5,61				
	100000	2			100000	3			100000	3						
4835	10000	24	250000	5,40	10000	30	270000	5,43	10000	30	270000	5,43				
	100000	3			100000	0			100000	0						
4836	10000	27	320000	5,51	10000	52	470000	5,67	10000	52	470000	5,67				
	100000	8			100000	0			100000	0						
4837	10000	27	260000	5,41	10000	36	340000	5,53	10000	36	340000	5,53				
	100000	2			100000	1			100000	1						
Pork pâté Batch 2 Aerobic mesophilic flora: 0 CFU/g	Enterobacter agglomerans 135	1	6867	10	45	460	2,66	10	37	410	2,61	10	37	410	2,61	
				100	5			100	8			100	8			
			6868	10	32	320	2,51	10	39	400	2,60	10	39	400	2,60	
				100	3			100	5			100	5			
			6869	10	24	260	2,41	10	40	450	2,65	10	40	460	2,66	
				100	4			100	10			100	10			
		6870	10	39	410	2,61	10	40	420	2,62	10	40	420	2,62		
			100	6			100	6			100	6				
		6871	10	34	360	2,56	10	36	360	2,56	10	36	360	2,56		
			100	5			100	3			100	3				
		4848	100	33	3100	3,49	100	35	3300	3,52	100	35	3300	3,52		
			1000	1			1000	1			1000	1				
		4849	100	36	3300	3,52	100	38	3900	3,59	100	38	3900	3,59		
			1000	0			1000	5			1000	5				
		4850	100	36	3700	3,57	100	47	4500	3,65	100	47	4500	3,65		
			1000	5			1000	2			1000	2				
		4851	100	27	3000	3,48	100	35	3300	3,52	100	35	3300	3,52		
			1000	6			1000	1			1000	1				
		4852	100	31	2900	3,46	100	37	3500	3,54	100	37	3500	3,54		
			1000	1			1000	2			1000	2				
		4858	10000	34	330000	5,52	10000	31	320000	5,51	10000	31	320000	5,51		
	100000	2			100000	4			100000	4						
4859	10000	33	330000	5,52	10000	36	340000	5,53	10000	36	340000	5,53				
	100000	3			100000	1			100000	1						
4860	10000	26	250000	5,40	10000	34	350000	5,54	10000	34	350000	5,54				
	100000	1			100000	4			100000	4						
4861	10000	27	250000	5,40	10000	43	430000	5,63	10000	43	430000	5,63				
	100000	0			100000	4			100000	4						
4862	10000	20	220000	5,34	10000	29	260000	5,41	10000	29	260000	5,41				
	100000	4			100000	0			100000	0						

\* Analyses performed according to the COFRAC accreditation

ADRIA Développement

58/73

September 22, 2021

Summary report (Version 0)

3M Petrifilm Aerobic Count Plate (3M 01/01 - 09/89)

Matrix	Strain	Level	N° sample	Reference method: ISO 4833-1♦				Alternative method: 3M Petrifilm Aerobic Count Plate 72h ± 3h at 30°C ±1 °C			
				Dilution	cfu/plate	cfu/g	log cfu/g	Dilution	cfu/ Petrifilm test	cfu/g	log cfu/g
				Pasteurized milk Batch 1 Aerobic mesophilic flora: 0 CFU/g	<i>Staphylococcus aureus</i> 501	1	4975	10	8	80	1,90
	100	4	Ne	Ne			100	2			
4976	10	24	260	2,41			10	57	550	2,74	
	100	4					100	3			
4977	10	8	80	1,90			10	39	380	2,58	
	100	0	Ne	Ne			100	3			
4978	10	11	120	2,08		10	41	400	2,60		
	100	2				100	3				
4979	10	14	190	2,28		10	35	410	2,61		
	100	7				100	10				
4980	100	69	6500	3,81		100	106	11000	4,04		
	1000	2				1000	16				
4981	100	60	6000	3,78		100	122	13000	4,11		
	1000	6				1000	16				
4982	100	50	5300	3,72		100	127	13000	4,11		
	1000	8				1000	12				
4983	100	69	7300	3,86		100	143	15000	4,18		
	1000	11				1000	25				
4984	100	50	5500	3,74		100	132	13000	4,11		
	1000	11				1000	15				
4985	10000	54	540000	5,73		10000	117	1100000	6,04		
	100000	5				100000	8				
4986	10000	57	550000	5,74		10000	115	1200000	6,08		
	100000	4				100000	12				
4987	10000	34	360000	5,56	10000	124	1200000	6,08			
	100000	6			100000	10					
4988	10000	71	670000	5,83	10000	149	1500000	6,18			
	100000	3			100000	12					
4989	10000	62	610000	5,79	10000	127	1300000	6,11			
	100000	5			100000	13					
4990	10	14	160	2,20	10	48	480	2,68			
	100	3			100	5					
4991	10	20	210	2,32	10	44	420	2,62			
	100	3			100	2					
4992	10	19	180	2,26	10	41	410	2,61			
	100	1			100	4					
4993	10	19	200	2,30	10	43	420	2,62			
	100	3			100	3					
4994	10	19	180	2,26	10	30	300	2,48			
	100	1			100	3					
4995	100	68	3100	3,49	100	119	12000	4,08			
	1000	4			1000	11					
4996	100	48	5200	3,72	100	140	15000	4,18			
	1000	9			1000	23					
4997	100	61	6000	3,78	100	123	12000	4,08			
	1000	5			1000	10					
4998	100	74	6900	3,84	100	125	13000	4,11			
	1000	2			1000	19					
4999	100	95	9100	3,96	100	114	12000	4,08			
	1000	5			1000	15					
5000	10000	93	910000	5,96	10000	137	1400000	6,15			
	100000	7			100000	15					
5001	10000	53	550000	5,74	10000	138	1300000	6,11			
	100000	8			100000	10					
5002	10000	68	660000	5,82	10000	116	1200000	6,08			
	100000	5			100000	17					
5003	10000	56	550000	5,74	10000	130	1300000	6,11			
	100000	4			100000	9					
5004	10000	96	960000	5,98	10000	134	1400000	6,15			
	100000	10			100000	16					
Pasteurized milk Batch 2 Aerobic mesophilic flora: 10 CFU/g	<i>Staphylococcus aureus</i> 501	1	4990	10	14	160	2,20	10	48	480	2,68
			100	3			100	5			
4991			10	20	210	2,32	10	44	420	2,62	
			100	3			100	2			
4992			10	19	180	2,26	10	41	410	2,61	
			100	1			100	4			
4993		10	19	200	2,30	10	43	420	2,62		
		100	3			100	3				
4994		10	19	180	2,26	10	30	300	2,48		
		100	1			100	3				
4995		100	68	3100	3,49	100	119	12000	4,08		
		1000	4			1000	11				
4996		100	48	5200	3,72	100	140	15000	4,18		
		1000	9			1000	23				
4997		100	61	6000	3,78	100	123	12000	4,08		
		1000	5			1000	10				
4998		100	74	6900	3,84	100	125	13000	4,11		
		1000	2			1000	19				
4999		100	95	9100	3,96	100	114	12000	4,08		
		1000	5			1000	15				
5000		10000	93	910000	5,96	10000	137	1400000	6,15		
		100000	7			100000	15				
5001		10000	53	550000	5,74	10000	138	1300000	6,11		
		100000	8			100000	10				
5002	10000	68	660000	5,82	10000	116	1200000	6,08			
	100000	5			100000	17					
5003	10000	56	550000	5,74	10000	130	1300000	6,11			
	100000	4			100000	9					
5004	10000	96	960000	5,98	10000	134	1400000	6,15			
	100000	10			100000	16					

♦ Analyses performed according to the COFRAC accreditation

Matrix	Strain	Level	N° sample	Reference method: ISO 4833-1*				Alternative method: 3M Petrifilm Aerobic Count Plate							
								48h ± 3h at 30°C ± 1°C				72h ± 3h at 30°C ± 1°C			
				Dilution	cfu/plate	cfu/g	log cfu/g	Dilution	cfu/Petrifilm test	cfu/g	log cfu/g	Dilution	cfu/Petrifilm test	cfu/g	log cfu/g
Ready to eat mackerel Batch 1 Aerobic mesophilic flora: <10 CFU/g	<i>Listeria monocytogenes</i> Ad2599	1	5168	10	18	180	2,26	10	20	220	2,34	10	21	230	2,36
				100	2			100	4			100	4		
			5169	10	23	210	2,32	10	27	260	2,41	10	27	260	2,41
				100	0			100	1			100	2		
			5170	10	18	170	2,23	10	18	170	2,23	10	18	170	2,23
				100	1			100	1			100	1		
		5171	10	16	150	2,18	10	23	220	2,34	10	23	220	2,34	
			100	1			100	1			100	1			
		5172	10	21	220	2,34	10	20	190	2,28	10	20	190	2,28	
			100	3			100	1			100	1			
		2	5173	100	68	7200	3,86	100	90	8600	3,93	100	90	8600	3,93
				1000	11			1000	5			1000	5		
			5174	100	70	6800	3,83	100	72	6900	3,84	100	72	6900	3,84
				1000	5			1000	4			1000	4		
			5175	100	81	7900	3,90	100	85	8700	3,94	100	85	8700	3,94
				1000	6			1000	11			1000	11		
		5176	100	78	7700	3,89	100	86	8500	3,93	100	86	8500	3,93	
			1000	7			1000	8			1000	8			
		5177	100	57	5700	3,76	100	72	6900	3,84	100	72	6900	N'	
			1000	6			1000	4			1000	4			
		3	5178	10000	58	600000	5,78	10000	80	780000	5,89	10000	81	790000	5,90
				100000	8			100000	6			100000	6		
			5179	10000	68	720000	5,86	10000	84	830000	5,92	10000	84	830000	5,92
				100000	11			100000	7			100000	7		
			5180	10000	62	600000	5,78	10000	84	830000	5,92	10000	84	870000	5,94
				100000	4			100000	12			100000	12		
		5181	10000	59	550000	5,74	10000	72	730000	5,86	10000	72	730000	5,86	
100000	2		100000	8			100000	8							
5182	10000	55	550000	5,74	10000	76	760000	5,88	10000	76	760000	5,88			
	100000	6			100000	8			100000	8					
Ready to eat mackerel Batch 2 Aerobic mesophilic flora: <10 CFU/g	<i>Listeria monocytogenes</i> Ad2599	1	4227	10	20	220	2,34	10	16	160	2,20	10	17	160	2,20
				100	4			100	1			100	1		
			4228	10	15	150	2,18	10	12	130	2,11	10	12	130	2,11
				100	1			100	2			100	2		
			4229	10	19	170	2,23	10	6	60	1,78 Ne	10	6	60	1,78 Ne
				100	0			100	1			100	1		
		4230	10	15	160	2,20	10	11	130	2,11	10	11	130	2,11	
			100	2			100	3			100	3			
		4231	10	12	140	2,15	10	16	160	2,20	10	17	170	2,23	
			100	3			100	2			100	2			
		2	4232	100	122	3100	3,49	100	122	12000	4,08	100	122	12000	4,08
				1000	5			1000	15			1000	15		
4233	100		123	12000	4,08	100	149	14000	4,15	100	149	14000	4,15		
	1000		9			1000	9			1000	9				
4234	100		121	12000	4,08	100	145	15000	4,18	100	145	15000	4,18		
	1000		12			1000	17			1000	17				
4235	100	102	10000	4,00	100	112	11000	4,04	100	112	11000	4,04			
	1000	11			1000	10			1000	10					
4236	100	107	10000	4,00	100	140	14000	4,15	100	140	14000	4,15			
	1000	7			1000	14			1000	14					
3	4237	10000	94	970000	5,99	10000	105	1000000	6,00	10000	105	1000000	6,00		
		100000	13			100000	7			100000	7				
	4238	10000	74	690000	5,84	10000	102	1000000	6,00	10000	103	1000000	6,00		
		100000	2			100000	10			100000	10				
	4239	10000	84	870000	5,94	10000	98	970000	5,99	10000	98	970000	5,99		
		100000	12			100000	9			100000	9				
4240	10000	117	1200000	6,08	10000	116	1100000	6,04	10000	116	1100000	6,04			
	100000	16			100000	10			100000	10					
4241	10000	82	830000	5,92	10000	92	940000	5,97	10000	92	940000	5,97			
	100000	9			100000	11			100000	11					

\* Analyses performed according to the COFRAC accreditation

Matrix	Strain	Level	N° sample	Reference method: ISO 4833-1*				Alternative method: 3M Petrifilm Aerobic Count Plate							
								48h ± 3h at 30°C ± 1°C				72h ± 3h at 30° ± 1°C			
				Dilution	cfu/plate	cfu/g	log cfu/g	Dilution	cfu/Petrifilm test	cfu/g	log cfu/g	Dilution	cfu/Petrifilm test	cfu/g	log cfu/g
Guacamole Batch 1 Aerobic mesophilic flora: 30 CFU/g	<i>Enterococcus gallinarum</i> Ad1145	1	6872	10	25	250	2,40	10	14	160	2,20	10	22	230	2,36
				100	2			100	3			100	3		
			6873	10	29	300	2,48	10	11	140	2,15	10	13	160	2,20
				100	4			100	4			100	4		
			6874	10	20	190	2,28	10	22	210	2,32	10	26	250	2,40
				100	1			100	1			100	1		
		6875	10	16	150	2,18	10	23	220	2,34	10	27	260	2,41	
			100	0			100	1			100	1			
		6876	10	23	230	2,36	10	21	210	2,32	10	24	250	2,40	
			100	2			100	2			100	3			
		2	4387	1000	18	17000	4,23	1000	41	39000	4,59	1000	41	39000	4,59
				10000	1			10000	2			10000	2		
			4388	1000	37	35000	4,54	1000	47	46000	4,66	1000	47	46000	4,66
				10000	2			10000	4			10000	4		
			4389	1000	39	39000	4,59	1000	50	50000	4,70	1000	50	50000	4,70
				10000	4			10000	5			10000	5		
			4390	1000	38	37000	4,57	1000	40	38000	4,58	1000	40	38000	4,58
				10000	3			10000	2			10000	2		
			4391	1000	34	35000	4,54	1000	39	37000	4,57	1000	39	37000	4,57
				10000	5			10000	2			10000	2		
		4392	100000	45	4500000	6,65	100000	35	3500000	6,54	100000	35	3500000	6,54	
			1000000	5			1000000	3			1000000	3			
		4393	100000	40	4000000	6,60	100000	36	3500000	6,54	100000	37	3500000	6,54	
			1000000	4			1000000	2			1000000	2			
		4394	100000	36	3500000	6,54	100000	41	4000000	6,60	100000	41	4000000	6,60	
			1000000	2			1000000	3			1000000	3			
		4395	100000	30	3000000	6,48	100000	34	3400000	6,53	100000	34	3400000	6,53	
			1000000	3			1000000	3			1000000	3			
		4396	100000	40	3800000	6,58	100000	58	5700000	6,76	100000	58	5700000	6,76	
			1000000	2			1000000	5			1000000	5			
Guacamole Batch 2 Aerobic mesophilic flora: 100 CFU/g	<i>Enterococcus gallinarum</i> Ad1145	1	6877	10	20	230	2,36	10	38	400	2,60	10	40	420	2,62
				100	5			100	6			100	6		
			6878	10	19	200	2,30	10	35	340	2,53	10	35	340	2,53
				100	3			100	2			100	2		
			6879	10	24	240	2,38	10	17	170	2,23	10	19	190	2,28
				100	2			100	2			100	2		
		6880	10	20	230	2,36	10	23	210	2,32	10	26	240	2,38	
			100	5			100	0			100	0			
		6881	10	21	210	2,32	10	34	340	2,53	10	36	360	2,56	
			100	2			100	3			100	3			
2	4402	1000	39	3100	3,49	1000	37	35000	4,54	1000	37	35000	4,54		
		10000	4			10000	2			10000	2				
	4403	1000	28	30000	4,48	1000	39	40000	4,60	1000	39	40000	4,60		
		10000	5			10000	5			10000	5				
	4404	1000	37	37000	4,57	1000	49	48000	4,68	1000	49	48000	4,68		
		10000	4			10000	4			10000	4				
4405	1000	39	37000	4,57	1000	46	46000	4,66	1000	46	46000	4,66			
	10000	2			10000	5			10000	5					
4406	1000	27	29000	4,46	1000	29	29000	4,46	1000	29	29000	4,46			
	10000	5			10000	3			10000	3					
3	4407	100000	26	2500000	6,40	100000	43	4400000	6,64	100000	43	4400000	6,64		
		1000000	1			1000000	5			1000000	5				
	4408	100000	31	3200000	6,51	100000	52	5300000	6,72	100000	52	5300000	6,72		
		1000000	4			1000000	6			1000000	6				
	4409	100000	34	3200000	6,51	100000	45	4500000	6,65	100000	45	4500000	6,65		
		1000000	1			1000000	5			1000000	5				
	4410	100000	43	4100000	6,61	100000	38	3800000	6,58	100000	38	3800000	6,58		
		1000000	2			1000000	4			1000000	4				
4411	100000	35	3600000	6,56	100000	48	4800000	6,68	100000	48	4800000	6,68			
	1000000	5			1000000	5			1000000	5					

\* Analyses performed according to the COFRAC accreditation

Matrix	Strain	Level	N° sample	Reference method: ISO 4833-1*				Alternative method: 3M Petrifilm Aerobic Count Plate							
								48h ± 3h at 30°C ± 1°C				72h ± 3h at 30°C ± 1°C			
				Dilution	cfu/plate	cfu/g	log cfu/g	Dilution	cfu/Petrifilm test	cfu/g	log cfu/g	Dilution	cfu/Petrifilm test	cfu/g	log cfu/g
Whole pasteurized liquid egg Batch 1 Aerobic mesophilic flora: 0 CFU/g	<i>Serratia liquefaciens</i> 26	1	6428	10	15	160	2,20	10	25	250	2,40	10	25	250	2,40
				100	3			100	2			100	2		
			6429	10	19	180	2,26	10	26	260	2,41	10	26	260	2,41
				100	1			100	3			100	3		
			6430	10	21	230	2,36	10	26	250	2,40	10	26	250	2,40
				100	4			100	1			100	1		
		6431	10	19	170	2,23	10	21	220	2,34	10	23	240	2,38	
			100	0			100	3			100	3			
		6432	10	27	250	2,40	10	20	200	2,30	10	20	200	2,30	
			100	0			100	2			100	2			
		2	5098	100	78	8000	3,90	100	94	9400	3,97	100	95	9500	3,98
				1000	10			1000	9			1000	9		
			5099	100	77	7600	3,88	100	108	10000	4,00	100	110	11000	4,04
				1000	7			1000	7			1000	7		
			5100	100	88	8800	3,94	100	91	8800	3,94	100	91	8900	3,95
				1000	9			1000	6			1000	7		
		5101	100	75	7700	3,89	100	88	8400	3,92	100	89	8500	3,93	
			1000	10			1000	4			1000	4			
		5102	100	79	8000	3,90	100	95	9500	3,98	100	95	9500	3,98	
			1000	9			1000	9			1000	9			
		3	5108	10000	78	750000	5,88	10000	73	750000	5,88	10000	73	750000	5,88
				100000	5			100000	9			100000	9		
			5109	10000	58	560000	5,75	10000	78	780000	5,89	10000	80	800000	5,90
				100000	4			100000	8			100000	8		
5110	10000		50	510000	5,71	10000	60	630000	5,80	10000	60	630000	5,80		
	100000		6			100000	9			100000	9				
5111	10000	64	600000	5,78	10000	82	820000	5,91	10000	82	820000	5,91			
	100000	2			100000	8			100000	8					
5112	10000	68	670000	5,83	10000	52	540000	5,73	10000	57	590000	5,77			
	100000	6			100000	7			100000	8					
1	6857	10	16	160	2,20	10	25	250	2,40	10	26	260	2,41		
		100	2			100	2			100	2				
	6858	10	23	230	2,36	10	25	260	2,41	10	25	260	2,41		
		100	2			100	3			100	3				
	6859	10	21	220	2,34	10	30	310	2,49	10	30	310	2,49		
		100	3			100	4			100	4				
6860	10	17	160	2,20	10	18	190	2,28	10	21	220	2,34			
	100	1			100	3			100	3					
6861	10	28	280	2,45	10	25	250	2,40	10	25	250	2,40			
	100	3			100	2			100	2					
2	5123	100	82	3100	3,49	100	95	9700	3,99	100	96	9800	3,99		
		1000	10			1000	12			1000	12				
	5124	100	51	5300	3,72	100	90	8900	3,95	100	90	8900	3,95		
		1000	7			1000	8			1000	8				
	5125	100	62	6700	3,83	100	70	7300	3,86	100	70	7300	3,86		
		1000	12			1000	10			1000	10				
5126	100	52	5000	3,70	100	79	7600	3,88	100	79	7600	3,88			
	1000	3			1000	5			1000	5					
5127	100	80	7900	3,90	100	103	10000	4,00	100	104	10000	4,00			
	1000	7			1000	7			1000	7					
3	5133	10000	56	550000	5,74	10000	56	550000	5,74	10000	56	550000	5,74		
		100000	5			100000	4			100000	5				
	5134	10000	59	550000	5,74	10000	58	630000	5,80	10000	58	630000	5,80		
		100000	2			100000	11			100000	11				
	5135	10000	67	650000	5,81	10000	72	730000	5,86	10000	72	730000	5,86		
		100000	5			100000	8			100000	8				
5136	10000	71	660000	5,82	10000	70	690000	5,84	10000	71	700000	5,85			
	100000	2			100000	6			100000	6					
5137	10000	48	500000	5,70	10000	72	700000	5,85	10000	72	700000	5,85			
	100000	7			100000	5			100000	5					

\* Analyses performed according to the COFRAC accreditation

Matrix	Strain	Level	N° sample	Reference method: ISO 4833-1♦				Alternative method: 3M Petrifilm Aerobic Count Plate							
								48h ± 3h at 30°C ± 1°C				72h ± 3h at 30°C ± 1°C			
				Dilution	cfu/plate	cfu/g	log cfu/g	Dilution	cfu/Petrifilm test	cfu/g	log cfu/g	Dilution	cfu/Petrifilm test	cfu/g	log cfu/g
Process water liquid egg Batch 1 Aerobic mesophilic flora: 0 CFU/g	<i>Escherichia coli</i> 93	1	5183	10	36	340	2,53	10	31	310	2,49	10	31	310	2,49
				100	1			100	3			100	3		
			5184	10	33	320	2,51	10	31	330	2,52	10	32	340	2,53
				100	2			100	5			100	5		
			5185	10	33	320	2,51	10	23	250	2,40	10	23	250	2,40
				100	2			100	4			100	4		
		5186	10	31	320	2,51	10	41	380	2,58	10	41	380	2,58	
			100	4			100	1			100	1			
		5187	10	41	370	2,57	10	25	270	2,43	10	25	270	2,43	
			100	0			100	5			100	5			
		2	5193	100	108	10000	4,00	100	111	11000	4,04	100	111	11000	4,04
				1000	7			1000	14			1000	15		
			5194	100	113	11000	4,04	100	114	11000	4,04	100	114	11000	4,04
				1000	8			1000	7			1000	7		
			5195	100	107	11000	4,04	100	99	9600	3,98	100	100	9700	3,99
				1000	10			1000	7			1000	7		
		5196	100	114	12000	4,08	100	95	9300	3,97	100	95	9300	3,97	
			1000	14			1000	7			1000	7			
		5197	100	92	9200	3,96	100	102	11000	4,04	100	102	11000	4,04	
			1000	9			1000	19			1000	19			
		3	5203	10000	98	950000	5,98	10000	104	1000000	6,00	10000	105	1000000	6,00
				100000	6			100000	6			100000	6		
			5204	10000	72	700000	5,85	10000	84	830000	5,92	10000	84	830000	5,92
				100000	5			100000	7			100000	7		
			5205	10000	179	1700000	6,23	10000	79	770000	5,89	10000	79	770000	5,89
				100000	13			100000	6			100000	6		
		5206	10000	77	770000	5,89	10000	93	920000	5,96	10000	93	920000	5,96	
100000	8		100000	8			100000	8							
5207	10000	80	830000	5,92	10000	82	850000	5,93	10000	83	850000	5,93			
	100000	11			100000	11			100000	11					
1	5208	10	39	380	2,58	10	33	320	2,51	10	34	330	2,52		
		100	3			100	2			100	2				
	5209	10	26	290	2,46	10	28	260	2,41	10	28	260	2,41		
		100	6			100	1			100	1				
	5210	10	31	320	2,51	10	30	280	2,45	10	30	280	2,45		
		100	4			100	1			100	1				
5211	10	37	340	2,53	10	32	290	2,46	10	32	290	2,46			
	100	0			100	0			100	0					
5212	10	29	320	2,51	10	33	360	2,56	10	33	360	2,56			
	100	6			100	6			100	6					
2	5218	100	96	3100	3,49	100	125	12000	4,08	100	126	13000	4,11		
		1000	8			1000	12			1000	13				
	5219	100	104	9800	3,99	100	116	11000	4,04	100	116	11000	4,04		
		1000	4			1000	10			1000	10				
	5220	100	135	13000	4,11	100	116	12000	4,08	100	116	12000	4,08		
		1000	7			1000	13			1000	13				
5221	100	89	9300	3,97	100	114	11000	4,04	100	114	11000	4,04			
	1000	13			1000	12			1000	12					
5222	100	84	8300	3,92	100	88	8800	3,94	100	88	8800	3,94			
	1000	7			1000	9			1000	9					
3	5228	10000	87	830000	5,92	10000	86	870000	5,94	10000	86	870000	5,94		
		100000	4			100000	10			100000	10				
	5229	10000	85	840000	5,92	10000	87	910000	5,96	10000	87	910000	5,96		
		100000	7			100000	13			100000	13				
	5230	10000	76	750000	5,88	10000	94	950000	5,98	10000	94	950000	5,98		
		100000	6			100000	10			100000	10				
5231	10000	72	690000	5,84	10000	94	940000	5,97	10000	94	940000	5,97			
	100000	4			100000	9			100000	9					
5232	10000	62	620000	5,79	10000	103	1000000	6,00	10000	103	1000000	6,00			
	100000	6			100000	9			100000	9					

♦ Analyses performed according to the COFRAC accreditation



Appendix 7 - Accuracy profile study: summarized results

48 h incubation time

(Food) Category 1			Meat products									
(Food) Type 1			Delicatessen									
Sample Name	(Food) item	Level	Reference method result					Alternative method result				
			rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
6862-6866	Pork pâté	1	350	430	260	260	320	330	380	430	350	430
6867-6871	Pork pâté	1	460	320	260	410	360	410	400	450	420	360
4823-4827	Pork pâté	2	3800	4300	4800	2700	4700	3400	4300	4700	4400	4400
4848-4852	Pork pâté	2	3100	3300	3700	3000	2900	3300	3900	4500	3300	3500
4833-4837	Pork pâté	3	390000	320000	250000	320000	260000	250000	410000	270000	470000	340000
4858-4862	Pork pâté	3	330000	330000	250000	250000	220000	320000	340000	350000	430000	260000

(Food) Category 3			Seafood products									
(Food) Type 3			Ready to eat and ready to reheat (Mackerel)									
Sample Name	(Food) item	Level	Reference method result					Alternative method result				
			rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
4212-4216	Mackerel	1	180	210	170	150	220	220	260	170	220	190
4227-4231	Mackerel	1	220	150	170	160	140	160	130	60	130	160
4217-4221	Mackerel	2	7200	6800	7900	7700	5700	8600	6900	8700	8500	6900
4232-4236	Mackerel	2	12000	12000	12000	10000	10000	12000	14000	15000	11000	14000
4222-4226	Mackerel	3	600000	720000	600000	550000	550000	780000	830000	830000	730000	760000
4237-4241	Mackerel	3	970000	690000	870000	1200000	830000	1000000	1000000	970000	1100000	940000

(Food) Category 5			Egg based products									
(Food) Type 5			Pasteurized egg									
Sample Name	(Food) item	Level	Reference method result					Alternative method result				
			rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
6428-6432	Whole liquid egg	1	160	180	230	170	250	250	260	250	220	200
6857-6861	Whole liquid egg	1	160	230	220	160	280	250	260	310	190	250
5098-5102	Whole liquid egg	2	8000	7600	8800	7700	8000	9400	10000	8800	8400	9500
5123-5127	Whole liquid egg	2	8400	5300	6700	5000	7900	9700	8900	7300	7600	10000
5108-5112	Whole liquid egg	3	750000	560000	510000	600000	670000	750000	780000	630000	820000	540000
5133-5137	Whole liquid egg	3	550000	550000	650000	660000	500000	550000	630000	730000	700000	700000

(Food) Category 7			Environmental samples									
(Food) Type 7			Process water									
Sample Name	(Food) item	Level	Reference method result					Alternative method result				
			rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5183-5187	Rinsed water	1	340	320	320	320	370	310	340	250	380	270
5208-5212	Rinsed water	1	380	290	320	340	320	320	260	280	290	360
5193-5197	Rinsed water	2	10000	11000	11000	12000	9200	11000	11000	9600	9300	11000
5218-5222	Rinsed water	2	9500	9800	13000	9300	8300	12000	11000	12000	11000	8800
5203-5207	Rinsed water	3	950000	700000	170000	770000	830000	1000000	830000	770000	920000	850000
5228-5232	Rinsed water	3	830000	840000	750000	690000	620000	870000	910000	950000	940000	1000000

(Food) Category 4			Vegetables									
(Food) Type 4			Ready to eat, ready to reheat (Guacamole)									
Sample Name	(Food) item	Level	Reference method result					Alternative method result				
			rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
6872-6876	Guacamole	1	250	300	190	150	230	160	140	210	220	210
6877-6881	Guacamole	1	230	200	240	230	210	400	340	170	210	340
4387-4391	Guacamole	2	17000	35000	39000	37000	35000	39000	46000	50000	38000	37000
4402-4406	Guacamole	2	39000	30000	37000	37000	29000	35000	40000	48000	46000	29000
4392-4396	Guacamole	3	4500000	4000000	3500000	3000000	3800000	3500000	3500000	4000000	3400000	5700000
4407-4411	Guacamole	3	2500000	3200000	3200000	4100000	3600000	4400000	5300000	4500000	3800000	4800000

(Food) Category 6			Pet food									
(Food) Type 6			Cooked or dehydrated products (Pâté for cat)									
Sample Name	(Food) item	Level	Reference method result					Alternative method result				
			rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
4758-4762	Pâté for cat	1	360	270	390	210	240	290	470	360	440	440
4783-4787	Pâté for cat	1	240	360	380	260	370	460	440	450	390	460
4768-4772	Pâté for cat	2	11000	10000	11000	12000	9700	14000	13000	14000	16000	12000
4793-4797	Pâté for cat	2	9200	11000	8500	11000	10000	11000	13000	12000	11000	12000
4778-4782	Pâté for cat	3	1100000	1200000	1100000	1100000	970000	790000	1200000	1400000	1300000	1800000
4803-4807	Pâté for cat	3	970000	1200000	890000	1100000	1100000	1100000	770000	1000000	1100000	1300000



**72 h incubation time**

(Food) Category 1			Meat products									
(Food) Type 1			Delicatessen									
			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
6862-6866	Pork pâté	1	350	430	260	260	320	350	380	430	360	430
6867-6871	Pork pâté	1	460	320	260	410	360	410	400	460	420	360
4823-4827	Pork pâté	2	3800	4300	4800	2700	4700	3400	4300	4700	4400	4400
4848-4852	Pork pâté	2	3100	3300	3700	3000	2900	3300	3900	4500	3300	3500
4833-4837	Pork pâté	3	390000	320000	250000	320000	260000	250000	410000	270000	470000	340000
4858-4862	Pork pâté	3	330000	330000	250000	250000	220000	320000	340000	350000	430000	260000
(Food) Category 3			Seafood products									
(Food) Type 3			Ready to eat and ready to reheat (Mackerel)									
			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
4212-4216	Mackerel	1	180	210	170	150	220	230	260	170	220	190
4227-4231	Mackerel	1	220	150	170	160	140	160	130	60	130	170
4217-4221	Mackerel	2	7200	6800	7900	7700	5700	8600	6900	8700	8500	6900
4232-4236	Mackerel	2	12000	12000	12000	10000	10000	12000	14000	15000	11000	14000
4222-4226	Mackerel	3	600000	720000	600000	550000	550000	790000	830000	870000	730000	760000
4237-4241	Mackerel	3	970000	690000	870000	1200000	830000	1000000	1000000	970000	1100000	940000
(Food) Category 5			Egg based products									
(Food) Type 5			Pasteurized egg									
			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
6428-6432	Whole liquid egg	1	160	180	230	170	250	250	260	250	240	200
6857-6861	Whole liquid egg	1	160	230	220	160	280	260	260	310	220	250
5098-5102	Whole liquid egg	2	8000	7600	8800	7700	8000	9500	11000	8900	8500	9500
5123-5127	Whole liquid egg	2	8400	5300	6700	5000	7900	9800	8900	7300	7600	10000
5108-5112	Whole liquid egg	3	750000	560000	510000	600000	670000	750000	800000	630000	820000	590000
5133-5137	Whole liquid egg	3	550000	550000	650000	660000	500000	550000	630000	730000	700000	700000
(Food) Category 7			Environmental samples									
(Food) Type 7			Process water									
			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5183-5187	Rinsed water	1	340	320	320	320	370	310	340	250	380	270
5208-5212	Rinsed water	1	380	290	320	340	320	330	260	280	290	360
5193-5197	Rinsed water	2	10000	11000	11000	12000	9200	11000	11000	9700	9300	11000
5218-5222	Rinsed water	2	9500	9800	13000	9300	8300	13000	11000	12000	11000	8800
5203-5207	Rinsed water	3	950000	700000	170000	770000	830000	1000000	830000	770000	920000	850000
5228-5232	Rinsed water	3	830000	840000	750000	690000	620000	870000	910000	950000	940000	1000000

(Food) Category 2			Dairy products									
(Food) Type 2			Pasteurized milks									
			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
4975-4979	Pasteurized milk	1	80	260	80	120	190	390	550	380	400	410
4990-4994	Pasteurized milk	1	160	210	180	200	180	480	420	410	420	300
4980-4984	Pasteurized milk	2	6500	6000	5300	7300	5500	11000	13000	13000	15000	13000
4995-4999	Pasteurized milk	2	6500	5200	6000	6900	9100	12000	15000	12000	13000	12000
4985-4989	Pasteurized milk	3	540000	550000	360000	670000	610000	1100000	1200000	1200000	1500000	1300000
5000-5004	Pasteurized milk	3	910000	550000	660000	550000	960000	1400000	1300000	1200000	1300000	1400000
(Food) Category 4			Vegetables									
(Food) Type 4			Ready to eat , ready to reheat (Guacamole)									
			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
6872-6876	Guacamole	1	250	300	190	150	230	230	160	250	260	250
6877-6881	Guacamole	1	230	200	240	230	210	420	340	190	240	360
4387-4391	Guacamole	2	17000	35000	39000	37000	35000	39000	46000	50000	38000	37000
4402-4406	Guacamole	2	39000	30000	37000	37000	29000	35000	40000	48000	46000	29000
4392-4396	Guacamole	3	4500000	4000000	3500000	3000000	3800000	3500000	3500000	4000000	3400000	5700000
4407-4411	Guacamole	3	2500000	3200000	3200000	4100000	3600000	4400000	5300000	4500000	3800000	4800000
(Food) Category 6			Pet food									
(Food) Type 6			Cooked or dehydrated products (Pâté 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
4758-4762	Pâté for cat	1	360	270	390	210	240	290	470	360	440	440
4783-4787	Pâté for cat	1	240	360	380	260	370	460	440	460	390	460
4768-4772	Pâté for cat	2	11000	10000	11000	12000	9700	14000	12000	14000	16000	12000
4793-4797	Pâté for cat	2	9200	11000	8500	11000	10000	11000	13000	12000	11000	12000
4778-4782	Pâté for cat	3	1100000	1200000	1100000	1100000	970000	810000	1200000	1400000	1300000	1800000
4803-4807	Pâté for cat	3	970000	1200000	890000	1100000	1100000	1200000	530000	1000000	1100000	1300000

### Appendix 8 - Inter-laboratory study (2001): results obtained by the collaborators and the expert laboratory

Laboratory	N° sample	3M Aerobic Count Plate				log CFU/g	N° sample	PCA				log CFU/g
		Dilution	CFU/ Petrifilm	CFU/g				Dilution	a: CFU/plate	b: CFU/plate	CFU/g	
A	A3	10	148	1600	3,20	A3	10	62	60	660	2,82	
		100	25				100	6	16			
	A4	10	127	1400	3,15	A4	10	54	48	590	2,77	
		100	32				100	15	13			
	A7	100	214	23000	4,36	A7	100	35	40	3900	3,59	
		1000	40				1000	9	2			
	A8	100	155	16000	4,20	A8	10	256	285	2800	3,45	
		1000	21				100	32	34			
A1	1000	158	170000	5,23	A1	100	167	150	17000	4,23		
	10000	26				1000	30	31				
A5	1000	225	230000	5,36	A5	100	262	254	26000	4,41		
	10000	24				1000	36	25				
A6	10000	220	2200000	6,34	A6	10000	56	50	530000	5,72		
	100000	22				100000	8	3				
A2	10000	158	1900000	6,28	A2	10000	65	80	820000	5,91		
	100000	50				100000	23	13				
B	B20	10	200	2200	3,34	B20	10	165	163	1700	3,23	
		100	43				100	27	16			
	B22	10	200	2000	3,30	B22	10	73	79	790	2,90	
		100	25				100	14	8			
	B19	100	240	24000	4,38	B19	100	99	67	8000	3,90	
		1000	24				1000	4	8			
	B18	1000	40	39000	4,59	B18	100	83	64	7400	3,87	
		10000	3				1000	8	8			
B21	1000	250	250000	5,40	B21	1000	90	100	93000	4,97		
	10000	25				10000	10	4				
B23	1000	200	200000	5,30	B23	1000	96	82	91000	4,96		
	10000	21				10000	12	10				
B24	10000	>250	3000000	6,48	B24	10000	139	180	1700000	6,23		
	100000	30				100000	14	35				
B17	10000	>250	2700000	6,43	B17	10000	114	135	1300000	6,11		
	100000	27				100000	10	15				

Laboratory	N° sample	3M Aerobic Count Plate				log CFU/g	N° sample	PCA				log CFU/g
		Dilution	CFU/ Petrifilm	CFU/g				Dilution	a: CFU/plate	b: CFU/plate	CFU/g	
C	C36	10	114	1300	3,11	C36	10	145	132	1400	3,15	
		100	30				100	17	10			
	C35	10	161	1700	3,23	C35	10	133	158	1500	3,18	
		100	26				100	14	23			
	C39	100	235	24000	4,38	C39	100	78	87	8300	3,92	
		1000	34				1000	10	7			
	C40	100	248	25000	4,40	C40	100	87	88	8900	3,95	
		1000	30				1000	12	8			
C38	1000	217	230000	5,36	C38	1000	76	67	77000	4,89		
	10000	32				10000	11	15				
C34	1000	223	220000	5,34	C34	1000	56	62	58000	4,76		
	10000	21				10000	5	5				
C33	10000	275	2900000	6,46	C33	10000	140	135	1400000	6,15		
	100000	29				100000	12	12				
C37	10000	>250	4000000	6,60	C37	10000	183	204	1950000	6,29		
	100000	40				100000	24	17				
D	D51	10	97	1000	3,00	D51	10	96	72	900	2,95	
		100	17				100	12	17			
	D55	10	89	980	2,99	D55	10	78	75	800	2,90	
		100	19				100	13	11			
	D50	100	174	17000	4,23	D50	100	50	65	5200	3,72	
		1000	14				1000	0	0			
	D54	100	58	6800	3,83	D54	100	46	56	5800	3,76	
		1000	17				1000	12	13			
D52	1000	165	170000	5,23	D52	1000	48	62	60000	4,78		
	10000	24				10000	11	11				
D56	1000	182	180000	5,26	D56	1000	59	69	65000	4,81		
	10000	20				10000	7	8				
D49	10000	>250	3200000	6,51	D49	10000	247	274	2600000	6,41		
	100000	32				100000	22	36				
D53	10000	210	2100000	6,32	D53	10000	162	152	1600000	6,20		
	100000	23				100000	15	21				

Laboratory	N° sample	3M Aerobic Count Plate				log CFU/g
		Dilution	CFU/ Petrifilm	CFU/g	log CFU/g	
E	E65	100	21	1900	3,28	
		1000	0			
	E69	100	26	2500	3,40	
		1000	2			
	E71	100	148	15000	4,18	
		1000	19			
	E70	100	149	14000	4,15	
		1000	11			
E68	10000	23	230000	5,36		
	100000	2				
E66	10000	21	210000	5,32		
	100000	2				
E72	10000	>150	2300000	6,36		
	100000	23				
E67	10000	>150	1700000	6,23		
	100000	17				
F	F87	100	39	4200	3,62	
		1000	7			
	F83	100	42	4100	3,61	
		1000	3			
	F84	1000	43	41000	4,61	
		10000	2			
	F88	1000	46	46000	4,66	
		10000	5			
F86	10000	25	280000	5,45		
	100000	6				
F82	10000	32	320000	5,51		
	100000	3				
F81	10000	>250	4100000	6,61		
	100000	41				
F85	10000	>250	3600000	6,56		
	100000	36				

N° sample	Dilution	PCA		CFU/g	log CFU/g
		a: CFU/plate	b: CFU/plate		
E65	10	146	131	1400	3,15
	100	19	21		
E69	10	138	126	1300	3,11
	100	17	12		
E71	100	136	119	12000	4,08
	1000	8	7		
E70	100	109	121	11000	4,04
	1000	9	7		
E68	1000	129	114	120000	5,08
	10000	12	9		
E66	1000	118	111	110000	5,04
	10000	12	11		
E72	10000	131	160	1500000	6,18
	100000	17	14		
E67	10000	143	129	1400000	6,15
	100000	19	9		
F87	10	78	84	810	2,91
	100	8	7		
F83	10	82	81	820	2,91
	100	9	8		
F84	100	77	79	7800	3,89
	1000	7	8		
F88	100	55	61	5900	3,77
	1000	8	6		
F86	1000	61	80	69000	4,84
	10000	5	6		
F82	1000	63	63	62000	4,79
	10000	5	6		
F81	10000	90	90	900000	5,95
	100000	9	9		
F85	10000	123	113	1200000	6,08
	100000	15	13		

Laboratory	N° sample	3M Aerobic Count Plate				log CFU/g	N° sample	PCA				log CFU/g
		Dilution	CFU/ Petrifilm	CFU/g				Dilution	a: CFU/plate	b: CFU/plate	CFU/g	
G	G97	100	34	3300	3,52	G97	10	165	183	1800	3,26	
		1000	2				100	23	20			
	G104	10	158	1600	3,20	G104	10	204	211	2000	3,30	
		100	21				100	17	15			
	G103	1000	43	44000	4,64	G103	100	201	190	20000	4,30	
		10000	5				1000	20	32			
	G98	1000	36	37000	4,57	G98	100	138	128	14000	4,15	
		10000	5				1000	15	18			
G100	10000	41	420000	5,62	G100	1000	160	153	160000	5,20		
	100000	5				10000	16	19				
G102	10000	46	450000	5,65	G102	1000	272	262	260000	5,41		
	100000	4				10000	21	25				
G101	10000	>250	3400000	6,53	G101	10000	>300	>300	2800000	6,45		
	100000	34				100000	27	28				
G99	10000	>250	2800000	6,45	G99	10000	274	242	2500000	6,40		
	100000	28				100000	13	19				
I	I133	100	115	12000	4,08	I133	100	101	55	7700	3,89	
		1000	19				1000	9	4			
	I130	100	48	4500	3,65	I130	10	165	144	1700	3,23	
		1000	2				100	30	33			
	I134	100	247	25000	4,40	I134	100	123	121	12000	4,08	
		1000	26				1000	9	13			
	I132	100	174	18000	4,26	I132	100	68	69	7100	3,85	
		1000	21				1000	9	10			
I135	1000	253	250000	5,40	I135	1000	93	105	100000	5,00		
	10000	25				10000	10	12				
I129	1000	166	170000	5,23	I129	1000	67	61	62000	4,79		
	10000	21				10000	3	6				
I136	10000	264	3800000	6,58	I136	10000	188	169	1800000	6,26		
	100000	38				100000	13	17				
I131	10000	214	2100000	6,32	I131	10000	170	165	1700000	6,23		
	100000	20				100000	13	23				

Laboratory	N° sample	3M Aerobic Count Plate				log CFU/g	N° sample	PCA				log CFU/g
		Dilution	CFU/ Petrifilm	CFU/g				Dilution	a: CFU/plate	b: CFU/plate	CFU/g	
J	J150	10	141	1600	3,20	J150	10	93	94	1100	3,04	
		100	32				100	22	32			
	J147	10	130	1500	3,18	J147	10	86	90	1000	3,00	
		100	35				100	22	31			
	J148	1000	56	56000	4,75	J148	100	108	116	11000	4,04	
		10000	6				1000	11	13			
	J149	1000	48	49000	4,69	J149	100	174	176	19000	4,28	
		10000	6				1000	25	32			
J152	10000	56	590000	5,77	J152	1000	96	108	110000	5,04		
	100000	9				10000	13	16				
J151	10000	42	470000	5,67	J151	1000	62	79	72000	4,86		
	100000	10				10000	8	10				
J145	10000	>250	14000000	7,15	J145	10000	330	349	4400000	6,64		
	100000	139				100000	39	49				
J146	10000	>250	12000000	7,08	J146	10000	316	330	5000000	6,70		
	100000	123				100000	48	52				
K	K168	10	148	1600	3,20	K168	1	260	244	280	2,45	
		100	29				10	65	50			
	K162	10	172	1800	3,26	K162	1	308	220	500	2,70	
		100	28				10	48	51			
	K161	100	190	20000	4,30	K161	100	87	58	7000	3,85	
		1000	30				1000	5	4			
	K167	100	132	14000	4,15	K167	100	71	77	7500	3,88	
		1000	27				1000	10	7			
K164	1000	176	180000	5,26	K164	1000	44	28	35000	4,54		
	10000	18				10000	4	2				
K166	1000	164	170000	5,23	K166	1000	51	61	56000	4,75		
	10000	19				10000	5	7				
K165	10000	264	3400000	6,53	K165	10000	72	88	790000	5,90		
	100000	34				100000	5	8				
K163	10000	216	2300000	6,36	K163	10000	84	94	880000	5,94		
	100000	37				100000	7	9				

Laboratory	N° sample	3M Aerobic Count Plate				log CFU/g	N° sample	Dilution	PCA		CFU/g	log CFU/g
		Dilution	CFU/ Petrifilm	CFU/g	a: CFU/plate				b: CFU/plate			
L	L181	10	171	1800	3,26	L181	10	110	110	1200	3,08	
		100	31				100	18	17			
	L179	10	154	1800	3,26	L179	10	135	140	1400	3,15	
		100	39				100	16	16			
	L180	1000	44	44000	4,64	L180	100	157	210	18000	4,26	
		10000	4				1000	15	12			
	L184	1000	43	43000	4,63	L184	100	240	182	21000	4,32	
		10000	4				1000	18	18			
L183	10000	36	350000	5,54	L183	1000	180	130	150000	5,18		
	100000	3				10000	18	11				
L178	10000	29	310000	5,49	L178	1000	125	116	130000	5,11		
	100000	5				10000	18	16				
L177	10000	>250	4000000	6,60	L177	10000	200	223	2100000	6,32		
	100000	40				100000	20	23				
L182	10000	>250	3500000	6,54	L182	10000	215	210	2100000	6,32		
	100000	35				100000	22	22				
M	M198	10	221	4400	3,64	M198	10	160	201	1900	3,28	
		100	44				100	23	30			
	M196	100	40	4700	3,67	M196	10	280	265	2700	3,43	
		1000	12				100	24	23			
	M193	100	150	14000	4,15	M193	100	54	42	4400	3,64	
		1000	7				1000	0	0			
	M197	1000	49	51000	4,71	M197	100	320	300	59000	4,77	
		10000	7				1000	60	58			
M200	10000	48	470000	5,67	M200	1000	193	204	200000	5,30		
	100000	4				10000	18	14				
M195	1000	192	190000	5,28	M195	1000	44	48	47000	4,67		
	10000	13				10000	5	7				
M194	10000	352	3100000	6,49	M194	10000	89	66	790000	5,90		
	100000	31				100000	7	12				
M199	10000	347	5000000	6,70	M199	10000	180	190	2000000	6,30		
	100000	50				100000	39	26				



Laboratory	N° sample	3M Aerobic Count Plate				log CFU/g
		Dilution	CFU/ Petrifilm	CFU/g	log CFU/g	
N	N215	10	224	1500	3,18	
		100	15			
	N210	10	145	2300	3,36	
		100	23			
	N216	100	179	18000	4,26	
		1000	15			
	N214	100	223	13000	4,11	
		1000	13			
N212	1000	114	110000	5,04		
	10000	9				
N209	1000	217	200000	5,30		
	10000	20				
N211	10000	146	1400000	6,15		
	100000	12				
N213	10000	166	1600000	6,20		
	100000	8				
O	O225	100	46	4500	3,65	
		1000	3			
	O232	100	56	5700	3,76	
		1000	7			
	O228	1000	72	76000	4,88	
		10000	12			
	O231	1000	74	76000	4,88	
		10000	10			
O230	10000	36	350000	5,54		
	100000	2				
O226	10000	45	460000	5,66		
	100000	6				
O229	10000	>150	5100000	6,71		
	100000	51				
O227	10000	>150	5400000	6,73		
	100000	54				

N° sample	Dilution	PCA		CFU/g	log CFU/g
		a: CFU/plate	b: CFU/plate		
N215	10	148	135	1500	3,18
	100	27	23		
N210	10	161	164	1600	3,20
	100	16	13		
N216	100	115	122	12000	4,08
	1000	11	19		
N214	100	139	138	14000	4,15
	1000	13	12		
N212	1000	100	83	89000	4,95
	10000	7	6		
N209	1000	114	115	110000	5,04
	10000	9	5		
N211	10000	79	94	890000	5,95
	100000	10	13		
N213	10000	92	83	850000	5,93
	100000	8	5		
O225	10	296	290	2900	3,46
	100	33	24		
O232	100	27	31	2800	3,45
	1000	3	1		
O228	100	220	277	25000	4,40
	1000	24	28		
O231	100	273	265	27000	4,43
	1000	24	33		
O230	1000	136	159	150000	5,18
	10000	16	18		
O226	1000	141	135	140000	5,15
	10000	20	12		
O229	10000	230	222	2300000	6,36
	100000	22	24		
O227	10000	280	312	3600000	6,56
	100000	33	38		

Laboratory	N° sample	3M Aerobic Count Plate				log CFU/g
		Dilution	CFU/ Petrifilm	CFU/g	log CFU/g	
ADRIA	P241	10	161	1600	3,20	
		100	17			
	P243	10	242	2400	3,38	
		100	27			
	P242	100	235	23000	4,36	
		1000	21			
	P248	1000	30	32000	4,51	
		100000	5			
P245	1000	264	190000	5,28		
	10000	19				
P247	1000	233	240000	5,38		
	10000	26				
P246	10000	228	2400000	6,38		
	100000	32				
P244	10000	255	3600000	6,56		
	100000	36				

N° sample	Dilution	PCA*		CFU/g	log CFU/g
		a: CFU/plate	b: CFU/plate		
P241	10	173	181	1800	3,26
	100	24	19		
P243	10	211	198	2100	3,32
	100	26	25		
P242	100	97	77	8800	3,94
	1000	12	8		
P248	100	152	144	14000	4,15
	1000	12	6		
P245	1000	137	101	120000	5,08
	10000	8	10		
P247	1000	131	119	120000	5,08
	10000	10	7		
P246	10000	174	114	1400000	6,15
	100000	17	10		
P244	10000	145	143	1500000	6,18
	100000	15	16		

\* Analyses performed according to the COFRAC accreditation