ADRIA FOOD EXPERTISE

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NF VALIDATION
Validation of alternative analytical methods
Application in food microbiology

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

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

Quantitative method

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This report consists of 185 pages, including 10 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◆.

Version 0
17 May 2022

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

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

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

Validation protocols	▪ ISO 16140-1 (2016): Microbiology of the food chain - Method validation — *Part 1: Vocabulary* ▪ ISO 16140-2 (2016): Microbiology of the food chain - Method validation — *Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method* ▪ AFNOR technical rules (PR Revision 7).
Reference method♦	- ISO 21527-1:2008 – Horizontal method for the enumeration of yeasts and molds. Part 1: Colony-count technique in products with water activity greater than 0.95 - ISO 21527-2:2008 – Horizontal method for the enumeration of yeasts and molds. Part 2: Colony-count technique in products with water activity less than or equal to 0.95
Alternative method	**3M™ Petrifilm™ Rapid Yeast and Mold count plate**
Scope	☒ **Human foods** ☒ **Animal feed (pet food and animal feeding stuffs)** ☒ **Industrial environmental samples**
Certification organization	AFNOR Certification (http://nf-validation.afnor.org/)

♦ Analyses performed according to the COFRAC accreditation

1 INTRODUCTION

The **3M™ Petrifilm™ Rapid Yeast and Mold count** plate was initially validated in 2014 according to the EN ISO 16140:2003 protocol and the AFNOR technical rules (Certificate number 3M 01/13-07/14). The method was renewed in July 2018 according to the EN ISO 16140-2:2016.

The method was renewed in April 2022 without modification.

2 METHODS DESCRIPTION

2.1 Alternative method

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

2.1.1 Principle

The 3M™ Petrifilm™ Rapid Yeast and Mold count plate is a ready-made medium system for the enumeration of yeasts and molds commonly found in foods. The 3M™ Petrifilm™ Rapid Yeast and Mold count plates contain nutrient supplemented with antibiotics, a cold-water soluble gelling agent and a dye which enhances the visualization of growth on the plate.

It is possible to differentiate yeasts and molds colonies on the 3M™ Petrifilm™ Rapid Yeast and Mold count plate (See below). Note that all the colonies of yeasts and molds need to be enumerated.

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

2.1.2 Protocol

3M™ Petrifilm™ Rapid Yeast and Mold count plates are inoculated with 1 ml of initial suspension or decimal dilution. For beverages, the undiluted products should not be plated. The plates are incubated during a time ranging from 60 h to 72 h at 25 °C ± 1 °C or 28 °C ± 1 °C. It is possible to incubate the plates for 5 days to offer sufficient practicability to the users.

2.1.3 Restrictions

There is no restriction for use.

2.2 Reference method◆

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

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

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

2.3 Protocols applied during the initial validation and the renewal study

❒ ***Incubation times***

The plates were incubated for both limits claimed for incubation time, namely 60 h and 72 h. An additional incubation time of 5 days is claimed by the manufacturer in order to offer sufficient practicability to the user. **This time was tested for relative trueness only.**

◆ Analysis performed according to the COFRAC accreditation

❒ ***Confirmation protocols***

No confirmation is required for the enumeration of yeasts and molds.

❒ ***Plates storage***

No storage at refrigeration temperature is claimed by the manufacturer but the plates can be kept up to 5 days in the incubator before to be read.

3 INITIAL VALIDATION, EXTENSION/RENEWAL STUDIES: RESULTS

3.1 Method comparison study

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

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

3.1.1 Relative trueness study

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

3.1.1.1 Number and nature of the samples

Seven categories were tested. 160 samples were tested for the initial validation study and 45 samples for the renewal study.

Taking into account all the studies, the repartition per tested category and type is provided in Table 1.

Table 1 – Categories and types

Category	Type	ISO 21527		Number of samples tested	Interpretable results at 25°C			Interpretable results at 28°C		
		part 1	part 2		60 h	72 h	5 days	60 h	72 h	5 days
1-Meat and fish products	a - Cooked	16	0	16	12	13	13	13	13	14
	b- Raw, cured, marinated, smoked	6	1	7	6	6	6	6	6	6
	c -Dehydrated	0	9	9	6	6	8	6	7	8
	Total	**22**	**10**	**32**	**24**	**25**	**27**	**25**	**26**	**28**
2-Dairy products	a - Cheeses	6	1	7	5	5	5	5	5	5
	b - Creams, yoghurts	10	1	11	9	9	9	9	9	9
	c - Low moisture products	0	7	7	5	6	6	6	6	7
	Total	**16**	**9**	**25**	**19**	**20**	**20**	**20**	**20**	**21**
3-Egg products	a - Fresh pasta	8	0	8	6	6	6	6	6	6
	b - Egg based desserts	10	0	10	9	9	9	8	8	9
	c - Low moisture products	0	6	6	5	5	6	5	5	6
	Total	**18**	**6**	**24**	**20**	**20**	**21**	**19**	**19**	**21**
4-Fruits, vegetables and cereals	a - Fresh and high moisture	16	1	17	10	10	10	9	9	9
	b - Dehydrated	0	13	13	10	10	10	11	11	11
	c - Syrups, concentrates	8	4	12	7	8	9	8	8	8
	Total	**24**	**18**	**42**	**27**	**28**	**29**	**28**	**28**	**28**
5-Chocolate and bakery products	a - Pastry and bakery products	9	6	15	6	6	6	7	7	7
	b - Cakes, pralines, marzipans	0	7	7	5	5	5	5	5	5
	c - Biscuits, chocolates, candy syrups	1	10	11	8	9	8	9	8	7
	Total	**10**	**23**	**33**	**19**	**20**	**19**	**21**	**20**	**19**
6-Feed stuffs	a - Dehydrated	0	5	5	5	5	5	5	5	5
	b - Dry	0	7	7	5	6	6	5	5	5
	c - Wet	9	0	9	8	8	8	8	8	8
	Total	**9**	**12**	**21**	**18**	**19**	**19**	**18**	**18**	**18**
7-Environmental samples	a - Equipment and surfaces	0	14	14	5	5	5	5	5	5
	b - Production environment	0	7	7	6	6	6	5	6	7
	c - Waters in manufacturing process	7	0	7	5	5	6	5	5	6
	Total	**7**	**21**	**28**	**16**	**16**	**17**	**15**	**16**	**18**
All categories		**106**	**99**	**205**	**143**	**148**	**152**	**146**	**147**	**153**

205 samples were analyzed, leading to 152 exploitable results at 25°C and 153 samples at 28°C for 5-day incubation time.

3.1.1.2 Artificial and natural contamination of the samples

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

The inoculated strains, the contamination protocols, the injured protocols of the inoculated vegetative cells and the injury evaluation are provided in

Appendix 3. Injury efficiency was evaluated by enumerating the pure culture on selective and non-selective agars.

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

Table 2 - Percentage of naturally contaminated samples

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

3.1.1.3 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 category, and 5 interpretable results per tested type.

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

- Interpretable results with the reference and the alternative methods;
- Results with less than 4 colonies per plate with the reference or the alternative method (indicated with "*" in the data) in order to have a more precise result. These results were not included in the calculation.
- Results with no colony on the plate 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 more. These results are not included in the calculations but also appear on the graphs.

Table 3 - Classification of the data

25°C													
Category	Number of samples tested	Number of samples with less than 4 colonies per plate			Number of samples < 1 CFU/plate or above the quantification limit			Number of samples with non determined results			Number of samples providing interpretable results by the reference and alternative methods		
		60h	72h	5 days	60h	72h	5 days	60h	72h	5 days	60h	72h	5 days
1	32	2	2	2	6	5	3	0	0	0	24	25	27
2	25	1	1	1	5	4	4	0	0	0	19	20	20
3	24	2	2	1	2	2	2	0	0	0	20	20	21
4	42	3	3	2	12	11	11	0	0	0	27	28	29
5	33	5	4	2	9	9	9	0	0	3	19	20	19
6	21	2	1	1	1	10	1	0	0	0	18	19	19
7	28	2	2	2	10	1	9	0	0	0	16	16	17
Total	**205**	**17**	**15**	**11**	**45**	**42**	**39**	**0**	**0**	**3**	**143**	**148**	**152**

28°C													
Category	Number of samples tested	Number of samples with less than 4 colonies per plate			Number of samples < 1 CFU/plate or above the quantification limit			Number of samples with non determined results			Number of samples providing interpretable results by the reference and alternative methods		
		60h	72h	5 days	60h	72h	5 days	60h	72h	5 days	60h	72h	5 days
1	32	1	4	3	5	1	1	1	1	0	25	26	28
2	25	1	1	0	4	4	4	0	0	0	20	20	21
3	24	1	1	0	4	4	3	0	0	0	19	19	21
4	42	2	2	2	12	11	11	0	1	1	28	28	28
5	33	1	4	4	11	9	8	0	0	2	20	20	19
6	21	2	2	2	1	1	1	0	0	0	18	18	18
7	28	4	3	1	9	9	9	0	0	0	16	16	18
Total	**205**	**12**	**17**	**12**	**46**	**39**	**37**	**1**	**2**	**3**	**146**	**147**	**153**

The samples, which were not used in the calculations, are provided in **Appendix 5**.

3.1.1.4 Statistical interpretation

The calculations are provided in **Appendix 6**.

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 each individual category.
The Figure 8 shows the data plotted for all the products.

Figure 1 - Data plotted for the Meat and fish products

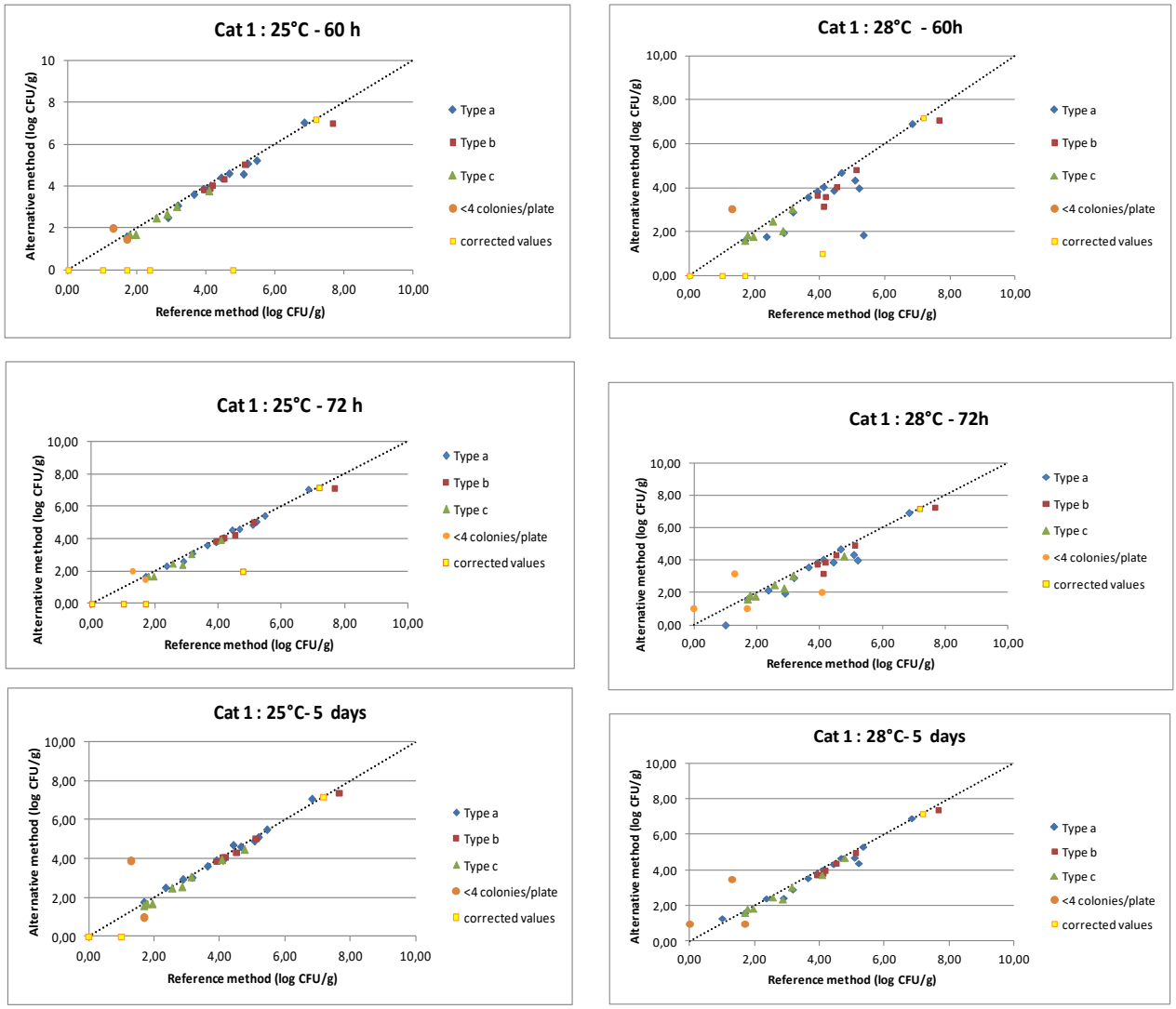
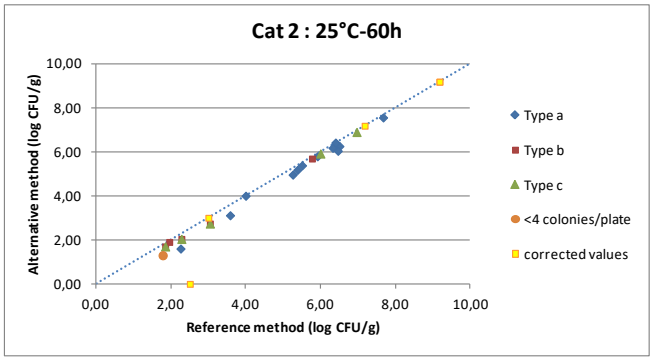
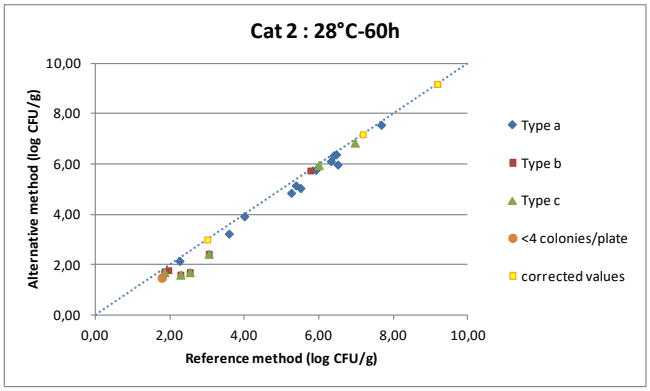
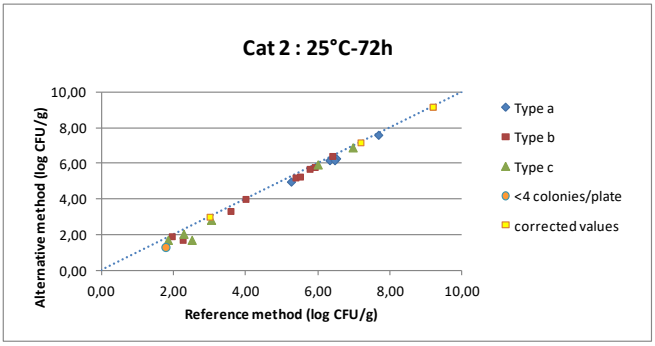
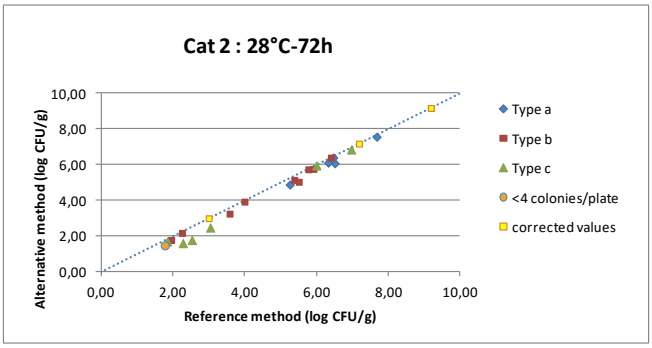


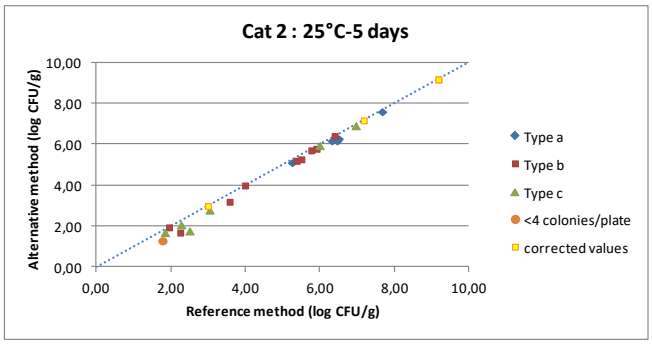
Figure 2 - Data plotted for Dairy products











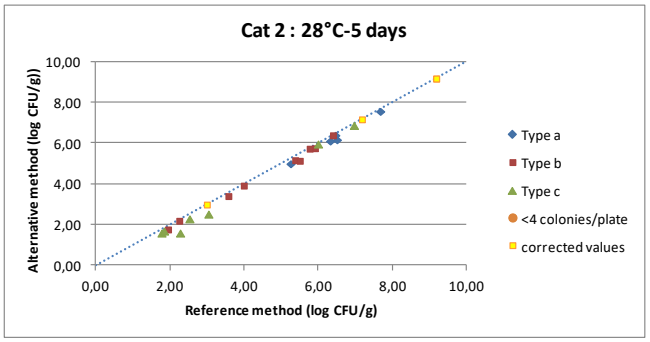
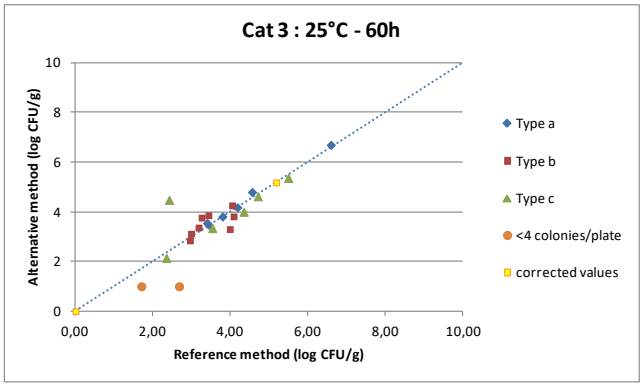
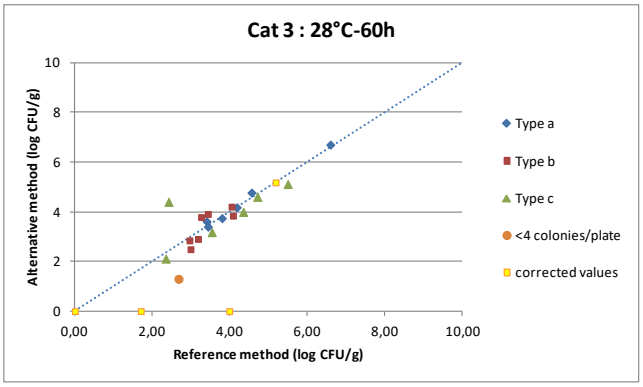
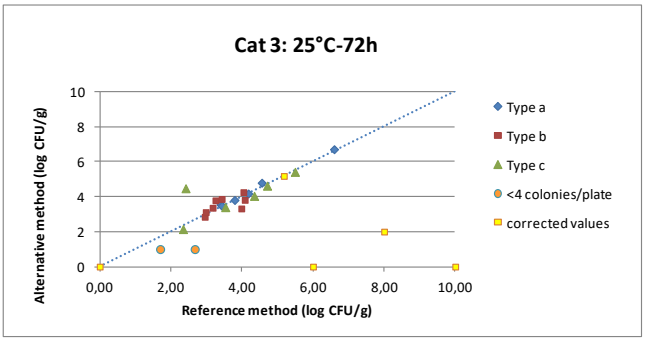
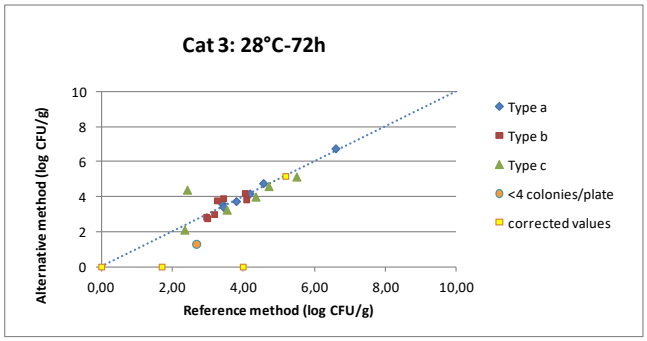


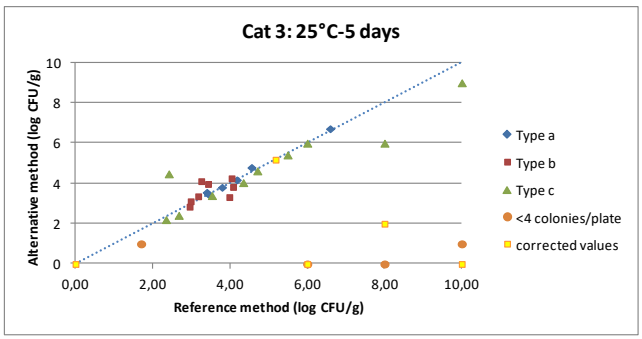
Figure 3 - Data plotted for Egg products











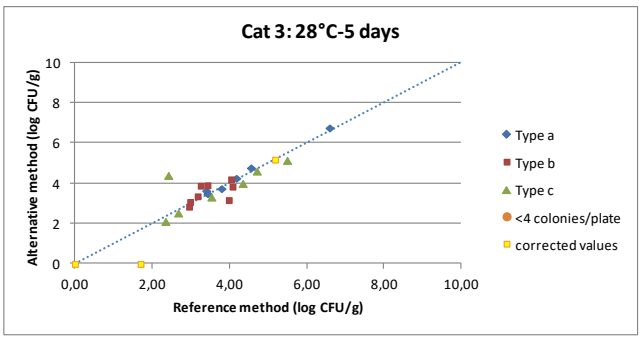
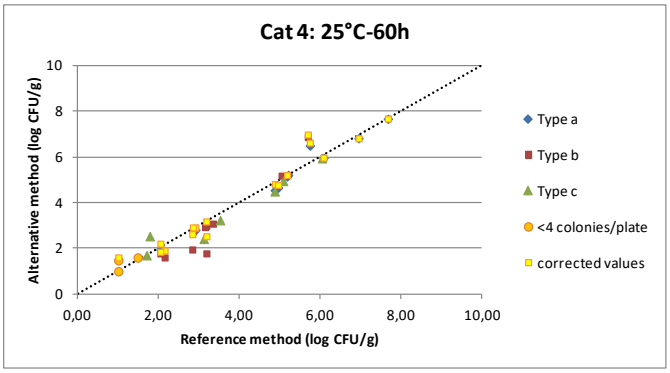
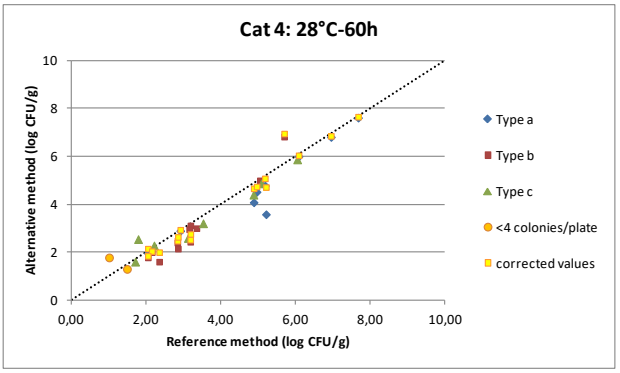
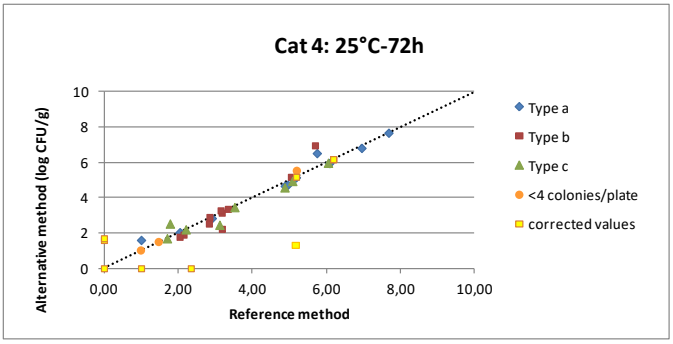
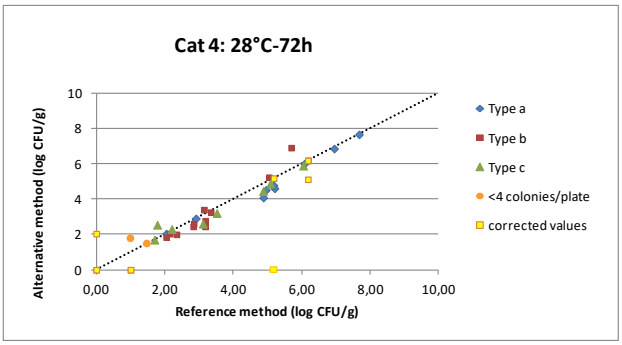


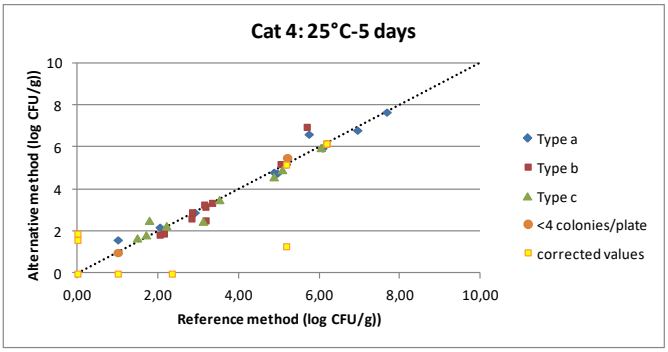
Figure 4 - Data plotted for Fruits, vegetables and cereals











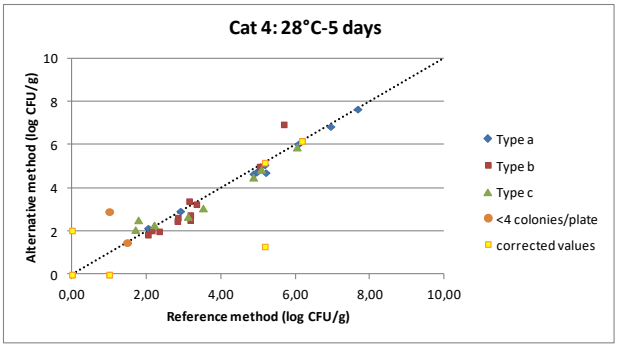
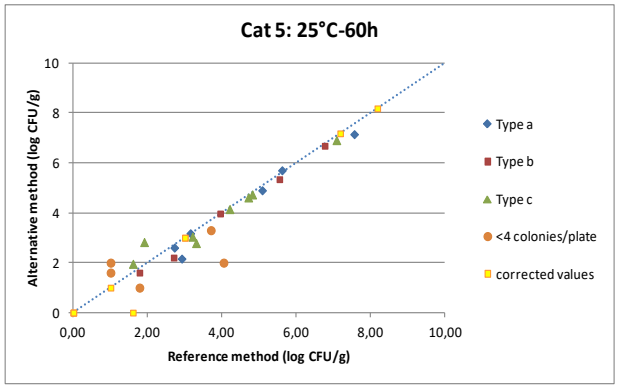
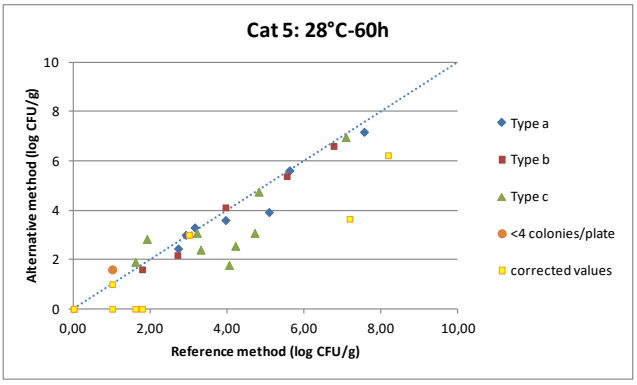
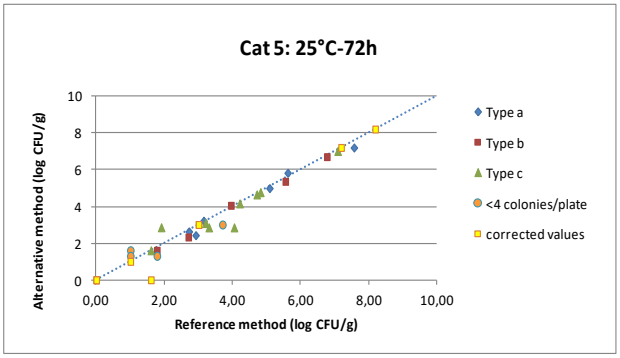
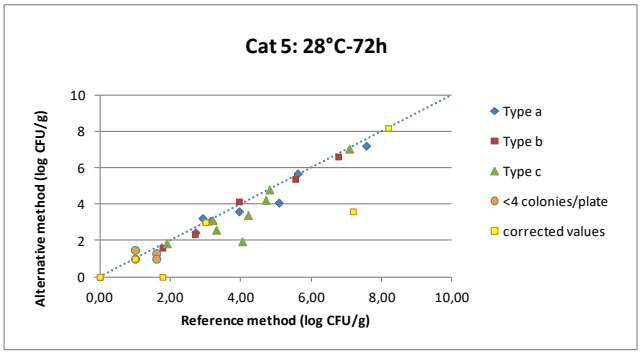


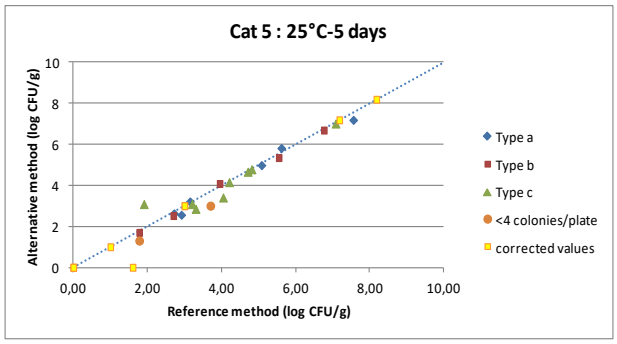
Figure 5 - Data plotted for Chocolate and bakery products











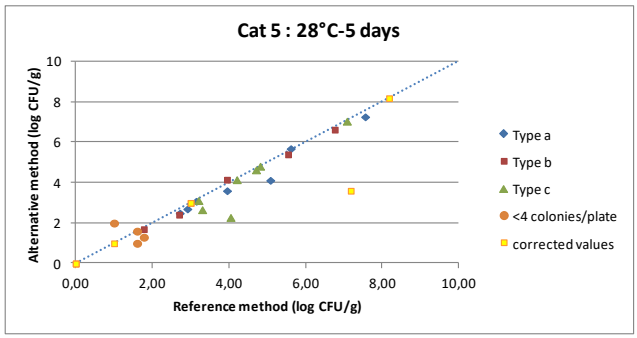
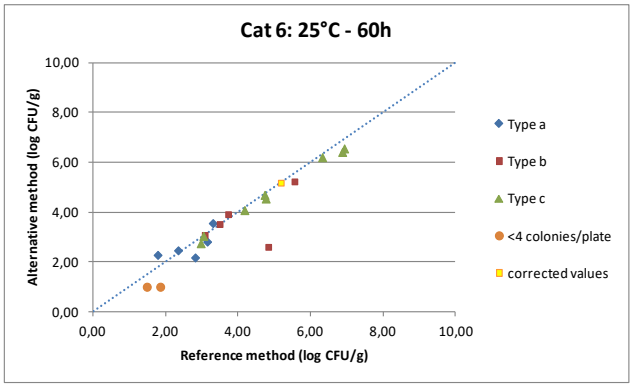
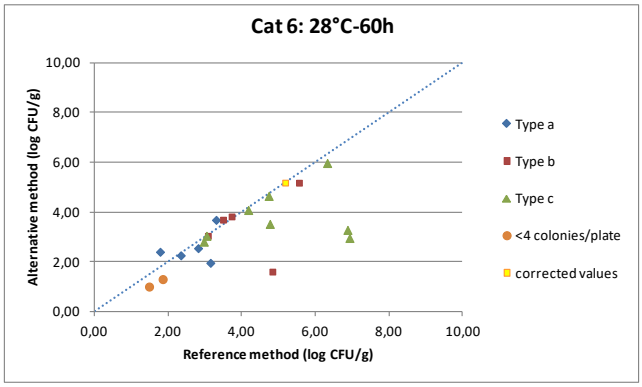
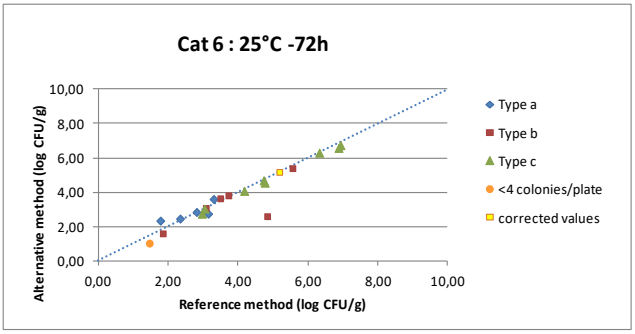
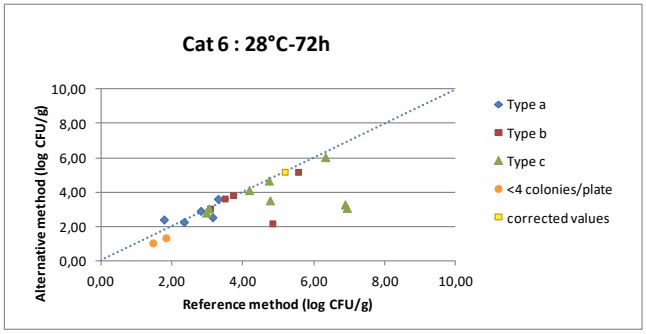


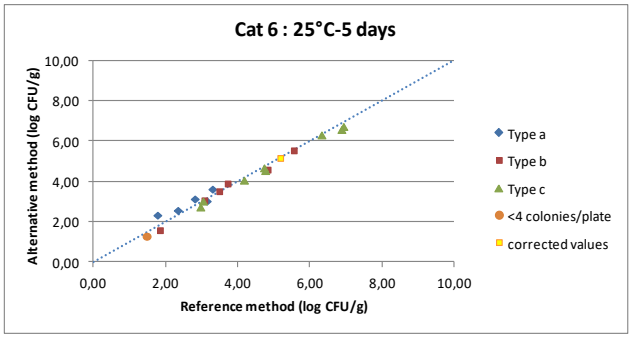
Figure 6 - Data plotted for Feed stuffs











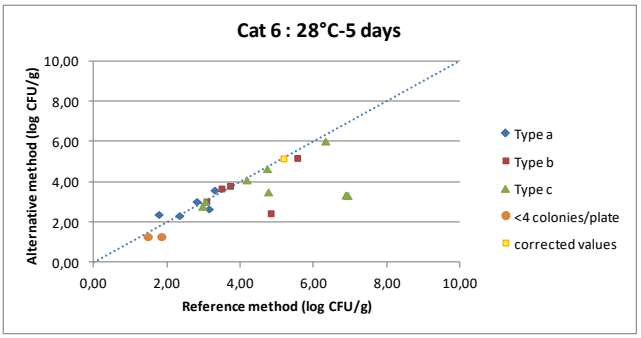
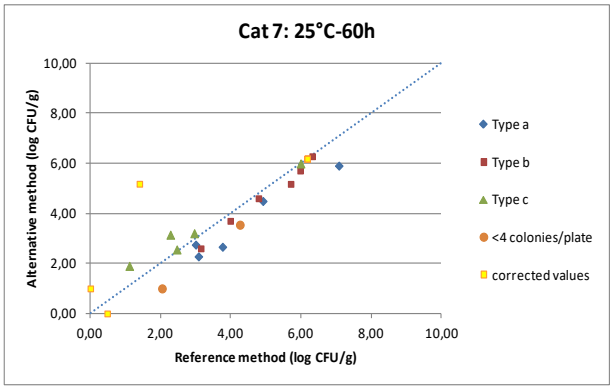
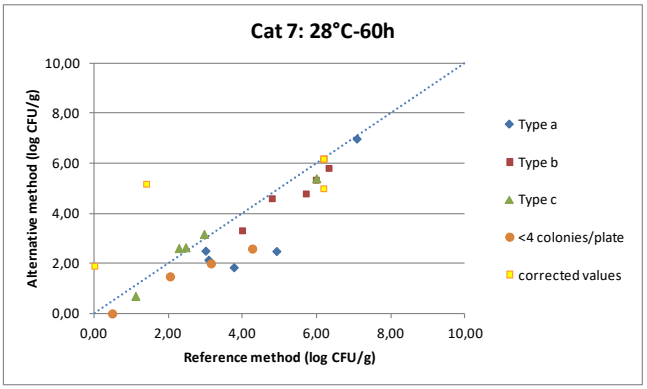
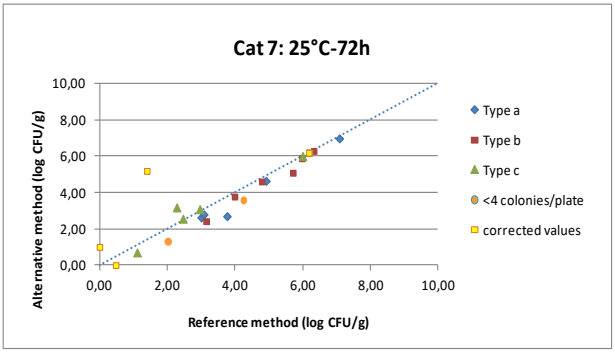
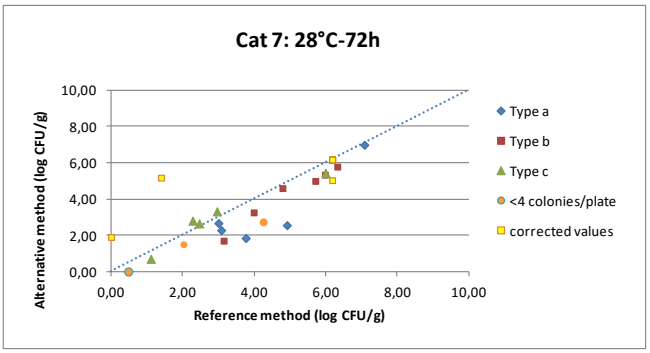


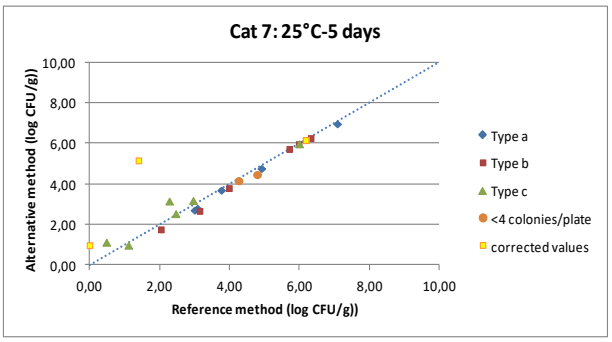
Figure 7 - Data plotted for **Production environmental samples**











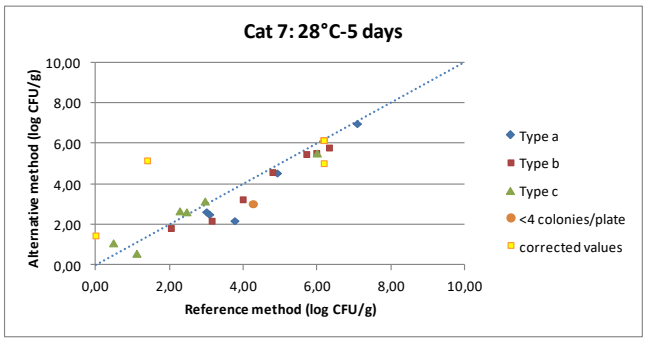
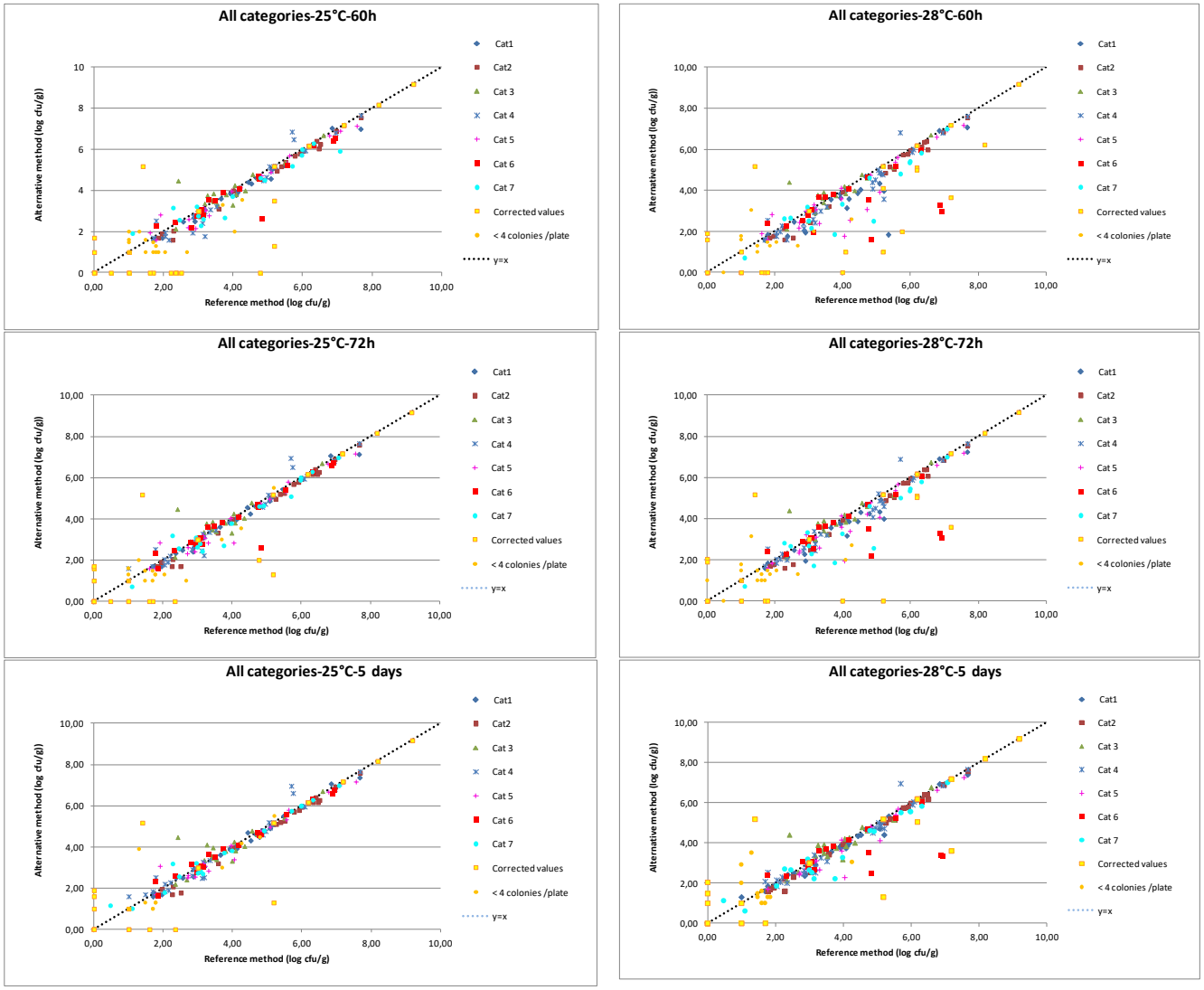


Figure 8 - Data plotted for all the products



The calculated values for Average difference and Standard deviation differences per category are provided in Table 4.

Table 4 - Calculated values

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

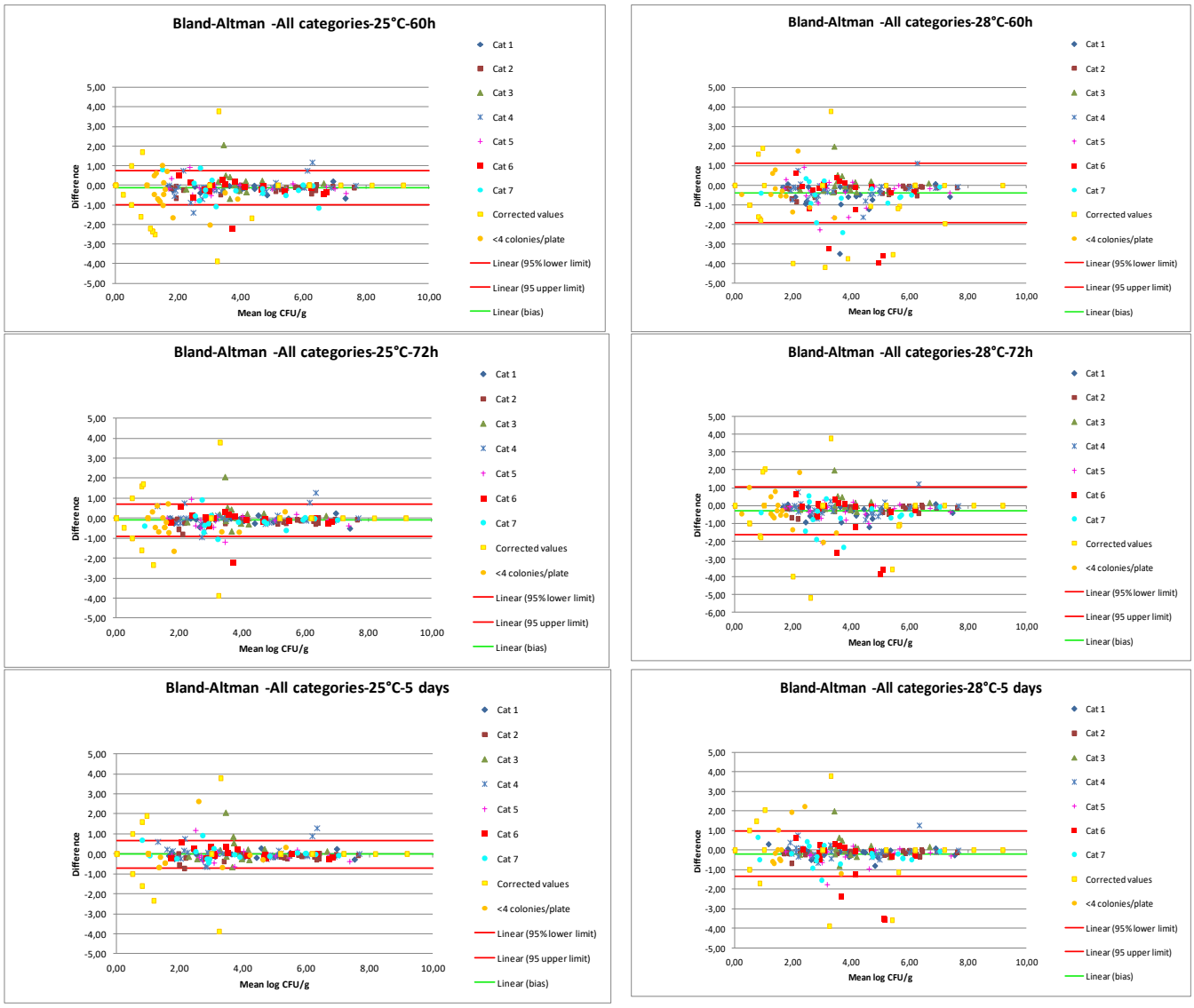
$\overline{D}$: Average difference SD: Standard deviation of differences

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

- From -0.23 log (Environmental samples) to 0.12 log (Egg products) at 25°C;
- From -0.75 log (Feed) to 0.09 log (Egg products) at 28°C.

The Bland-Altman difference plot for all the samples is given Figure 9.

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



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 Table 5.

Table 5 - Analysis of the data out of the confidence limits

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

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

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

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

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

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

3.1.1.5 Discordant results

The samples are classified in three categories (See Table 6).

Table 6 - Classification of the samples

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

The number of samples with higher enumeration using the reference method is equivalent to the number of samples with higher enumeration using the alternative method at 25°C. When the incubation is carried out at 28°C, the number of samples with higher enumeration tends to be higher using the reference method. There may be a risk of undercounting of yeasts and molds when the 3M Petrifilm Plates are incubated at 28°C depending on matrices and fungi present.

The target analyte is an important microorganism group and some of them may have clearly different behaviors. Therefore, their recovery may be sometimes better with the Petrifilm test growth conditions, or in the opposite with the ISO method growth conditions.

3.1.1.6 Conclusion

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

3.1.2 Accuracy profile study

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

3.1.2.1 Matrices

Seven matrices were tested. A minimum of one type per category, and therefore 2 different batches, was selected, using 6 samples per type. 2 samples are contaminated at a low level, 2 at intermediate level, and 2 at a high level. For each sample, 5 replicates (5 different test portions) were tested. The tested categories, types, matrix and inoculated strains are provided in Table 7. For the accuracy profile study, **2 incubation times were tested** (60 h and 72 h).

Table 7 - Categories, types and matrices

Food category	Type	Product	Inoculated strain	ISO 21527 part tested	Origin	Inoculation level (CFU/g)
Meat and fish products	Cooked	Liver pâté	*Candida norvegica* Ad1827	1	Air in manufacturing process	$3{\cdot}10^2$ $1{\cdot}10^4$ $1{\cdot}10^5$
Dairy products	Low moisture products	Milk powder	*Penicillium roquefortii* Adria M1	2	Unknown	
Egg products	Egg based desserts	Pastry with custard	*Debaryomyces castelli* CLIB 424	1	Environment	
Fruits, vegetables and cereals	Fresh and high moisture	Apple juice	*Pichia anomala* Ad1037	1	Fruit	
Chocolate and bakery products	Cakes, pralines, marzipans	Cake	*Aspergillus candidus* Ad1744	2	Cake	
Feed stuffs	Dehydrated	Pellet for pet	*Fusarium solani* Ad2059	2	Unknown	
Environmental samples	Waters in manufacturing process	Water in manufacturing process	*Torulaspora delbrueckii* Ad1038	1	Fruit	

3.1.2.2 Calculation and interpretation

The raw data are provided in **Appendix 7**. The summary tables (in log CFU/g) and calculations are provided in **Appendix 8**. The statistical results and the accuracy profiles are provided Figure 12.

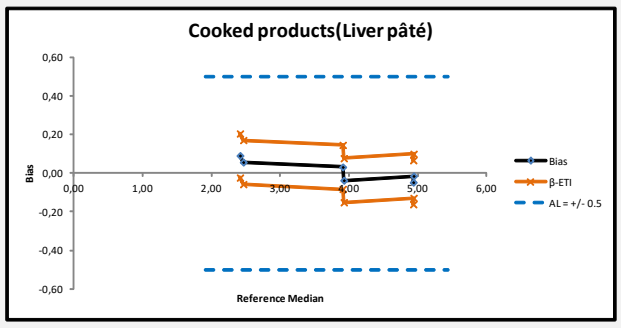
The calculations were done using the AP Calculation Tool MCS (Clause 6-1-3-3 calculation and interpretation of accuracy profile study) ver 2027-01-2015 available on http://standards.iso.org/iso/16140

The accuracy profiles are comprised within the Acceptability Limits for all the tested matrices

Figure 10 – Accuracy profiles

25°C - 60 h

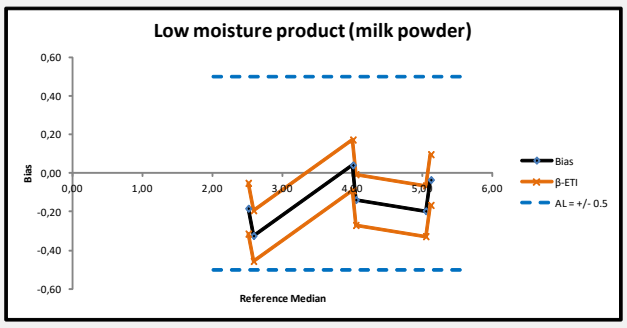
(Food) Category	Meat and fish products
(Food) Type	Cooked products(Liver pâté)



Sample Name	Reference central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
924-928	2,41	0,090	-0,024	0,204	YES	YES
909-913	2,46	0,056	-0,058	0,170	YES	YES
914-918	3,91	0,031	-0,083	0,145	YES	YES
929-933	3,92	-0,038	-0,152	0,076	YES	YES
934-938	4,94	-0,015	-0,129	0,099	YES	YES
919-923	4,93	-0,048	-0,162	0,066	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,090	0,079	YES	+/- 0,500

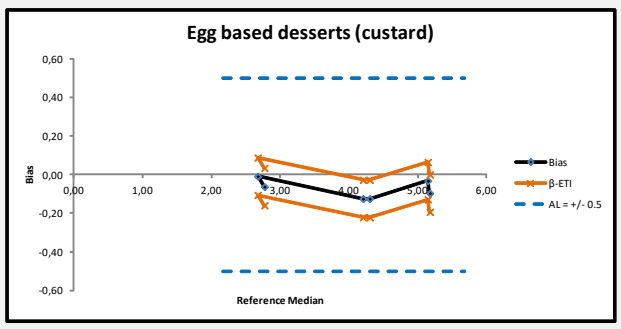
(Food) Category	Dairy products
(Food) Type	Low moisture product (milk



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
3379-3383	2,51	-0,183	-0,314	-0,052	YES	YES
3394-3398	2,58	-0,325	-0,456	-0,193	YES	YES
3384-3388	4,00	0,041	-0,090	0,173	YES	YES
3399-3403	4,04	-0,138	-0,270	-0,007	YES	YES
3389-3393	5,04	-0,196	-0,328	-0,065	YES	YES
3404-3408	5,11	-0,035	-0,166	0,097	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,093	0,091	YES	+/- 0,500

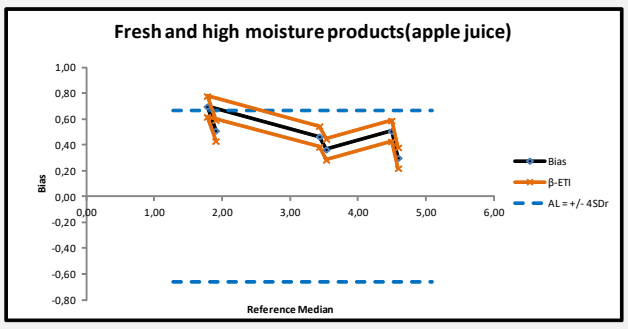
(Food) Category	Egg products
(Food) Type	Egg based desserts (custard)



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
3187-3191	2,77	-0,063	-0,160	0,033	YES	YES
3202-3206	2,67	-0,009	-0,106	0,087	YES	YES
3192-3196	4,20	-0,125	-0,222	-0,028	YES	YES
3207-3211	4,30	-0,125	-0,222	-0,028	YES	YES
3197-3201	5,15	-0,032	-0,129	0,065	YES	YES
3212-3216	5,18	-0,097	-0,194	0,000	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,116	0,067	YES	+/- 0,500

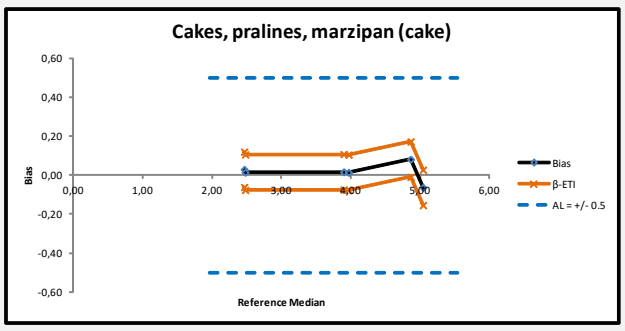
(Food) Category	Fruits, vegetables and cereals
(Food) Type	Fresh and high moisture



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
1177-1181	1,90	0,512	0,431	0,593	NO	YES
1192-1196	1,78	0,699	0,618	0,780	NO	NO
1182-1186	3,43	0,466	0,385	0,547	NO	YES
1197-1201	3,53	0,366	0,285	0,447	YES	YES
1187-1191	4,49	0,509	0,428	0,589	NO	YES
1202-1206	4,59	0,301	0,220	0,382	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,166	0,056	NO	+/- 0,664

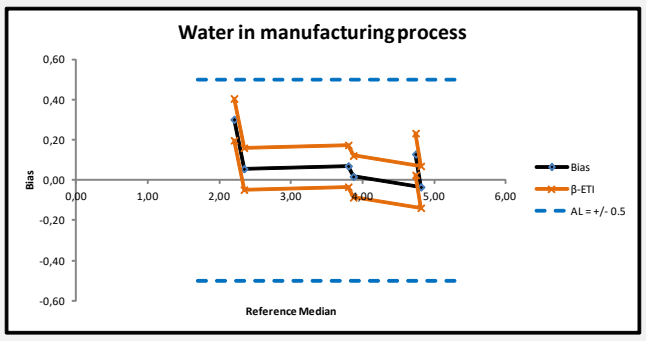
(Food) Category	Chocolate and bakery products
(Food) Type	Cakes, pralines, marzipan



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
1581-1585	2,46	0,029	-0,062	0,120	YES	YES
1596-1600	2,48	0,014	-0,077	0,105	YES	YES
1586-1590	3,90	0,016	-0,075	0,107	YES	YES
1601-1605	3,97	0,014	-0,077	0,105	YES	YES
1591-1595	4,86	0,081	-0,010	0,172	YES	YES
1606-1610	5,04	-0,064	-0,155	0,027	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,092	0,063	YES	+/- 0,500

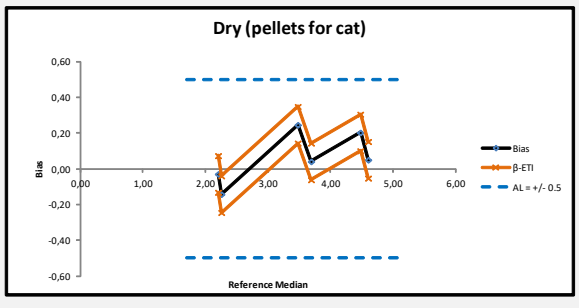
(Food) Category	Environmental samples
(Food) Type	Water in manufacturing process



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
2696-2700	2,20	0,301	0,197	0,405	YES	YES
2711-2715	2,34	0,056	-0,048	0,159	YES	YES
2701-2705	3,80	0,070	-0,034	0,174	YES	YES
2716-2720	3,87	0,017	-0,087	0,121	YES	YES
2706-2710	4,81	-0,035	-0,139	0,069	YES	YES
2721-2725	4,74	0,129	0,025	0,233	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,079	0,072	YES	+/- 0,500

(Food) Category	Feed
(Food) Type	Dry (pellets for cat)

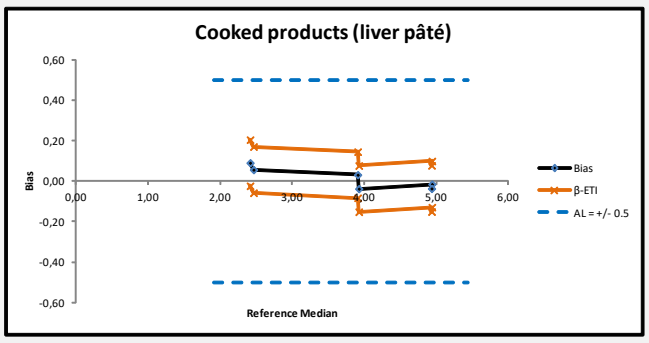


Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
3409-3413	2,20	-0,028	-0,131	0,074	YES	YES
3424-3428	2,26	-0,141	-0,244	-0,039	YES	YES
3414-3418	3,48	0,247	0,145	0,350	YES	YES
3429-3433	3,69	0,042	-0,060	0,145	YES	YES
3419-3423	4,48	0,204	0,102	0,307	YES	YES
3434-3438	4,60	0,051	-0,051	0,154	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,136	0,071	NO	+/- 0,500

25°C - 72 h

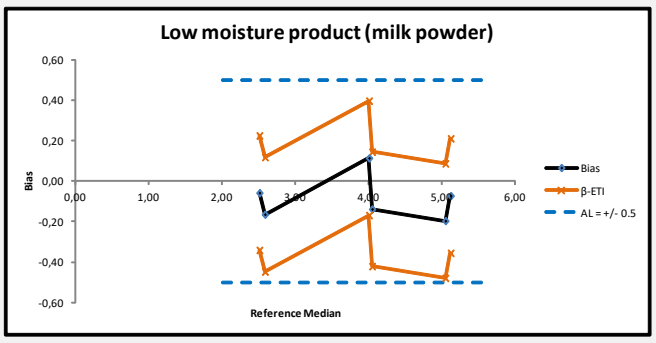
(Food) Category	Meat and fish products
(Food) Type	Cooked products (liver pâté)



Sample Name	Reference central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
924-928	2,41	0,090	-0,024	0,204	YES	YES
909-913	2,46	0,056	-0,058	0,170	YES	YES
914-918	3,91	0,031	-0,083	0,145	YES	YES
929-933	3,92	-0,038	-0,152	0,076	YES	YES
934-938	4,94	-0,015	-0,129	0,099	YES	YES
919-923	4,93	-0,037	-0,151	0,077	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,090	0,079	YES	+/- 0,500

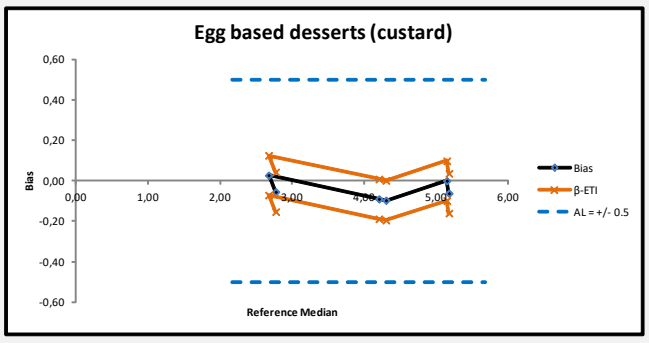
(Food) Category	Dairy products
(Food) Type	Low moisture product (milk



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
3379-3383	2,51	-0,058	-0,341	0,225	YES	YES
3394-3398	2,58	-0,165	-0,448	0,118	YES	YES
3384-3388	4,00	0,114	-0,169	0,397	YES	YES
3399-3403	4,04	-0,138	-0,421	0,145	YES	YES
3389-3393	5,04	-0,196	-0,479	0,087	YES	YES
3404-3408	5,11	-0,073	-0,355	0,210	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,093	0,196	YES	+/- 0,500

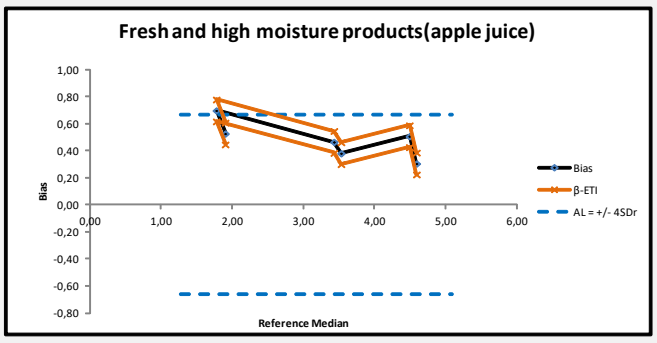
(Food) Category	Egg products
(Food) Type	Egg based desserts (custard)



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
3187-3191	2,77	-0,055	-0,153	0,043	YES	YES
3202-3206	2,67	0,027	-0,071	0,125	YES	YES
3192-3196	4,20	-0,090	-0,188	0,008	YES	YES
3207-3211	4,30	-0,097	-0,195	0,001	YES	YES
3197-3201	5,15	0,000	-0,098	0,098	YES	YES
3212-3216	5,18	-0,062	-0,160	0,036	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,116	0,068	YES	+/- 0,500

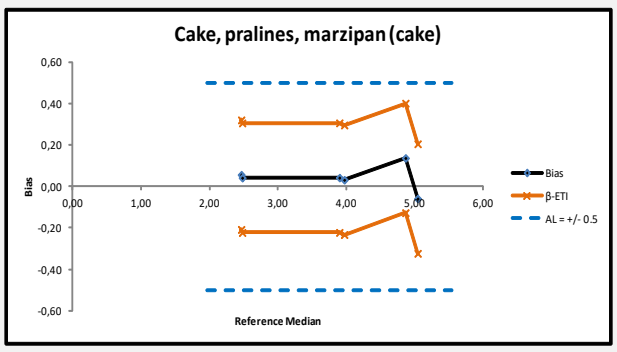
(Food) Category	Fruits, vegetables and cereals
(Food) Type	Fresh and high moisture



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
1177-1181	1,90	0,528	0,447	0,609	NO	YES
1192-1196	1,78	0,699	0,618	0,780	NO	NO
1182-1186	3,43	0,466	0,385	0,547	NO	YES
1197-1201	3,53	0,382	0,301	0,463	YES	YES
1187-1191	4,49	0,509	0,428	0,589	NO	YES
1202-1206	4,59	0,307	0,226	0,387	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,166	0,056	NO	+/- 0,664

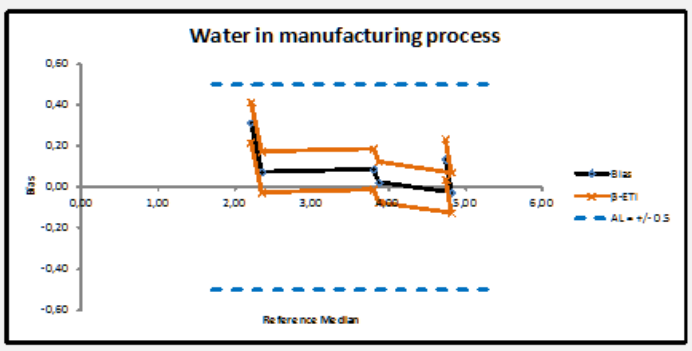
(Food) Category	Chocolate and bakery products
(Food) Type	Cake, pralines, marzipan (cake)



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
1581-1585	2,46	0,056	-0,208	0,320	YES	YES
1596-1600	2,48	0,041	-0,223	0,306	YES	YES
1586-1590	3,90	0,042	-0,222	0,306	YES	YES
1601-1605	3,97	0,032	-0,233	0,296	YES	YES
1591-1595	4,86	0,137	-0,128	0,401	YES	YES
1606-1610	5,04	-0,059	-0,323	0,205	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,092	0,183	YES	+/- 0,500

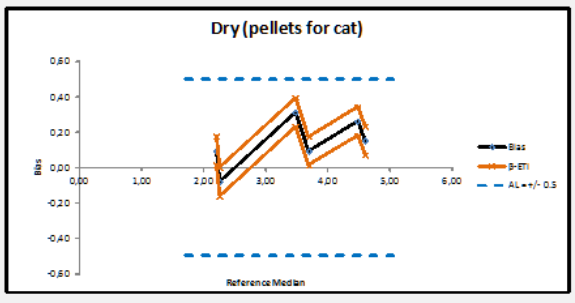
(Food) Category	Environmental samples
(Food) Type	Water in manufacturing process



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
2696-2700	2,20	0,314	0,216	0,413	YES	YES
2711-2715	2,34	0,073	-0,026	0,171	YES	YES
2701-2705	3,80	0,087	-0,011	0,185	YES	YES
2716-2720	3,87	0,023	-0,075	0,121	YES	YES
2706-2710	4,81	-0,028	-0,126	0,071	YES	YES
2721-2725	4,74	0,135	0,037	0,233	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,079	0,068	YES	+/- 0,500

(Food) Category	Feed
(Food) Type	Dry (pellets for cat)

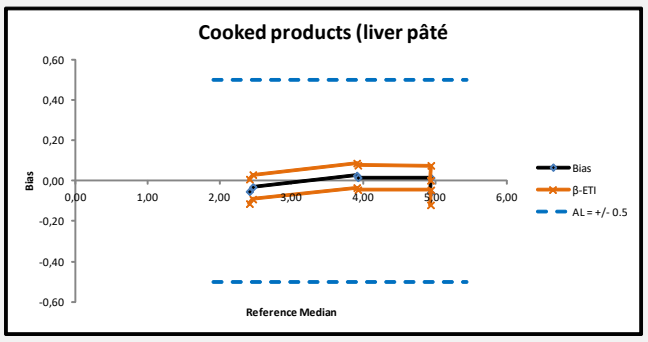


Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
3409-3413	2,20	0,097	0,016	0,178	YES	YES
3424-3428	2,26	-0,079	-0,160	0,002	YES	YES
3414-3418	3,48	0,315	0,234	0,396	YES	YES
3429-3433	3,69	0,095	0,014	0,176	YES	YES
3419-3423	4,48	0,263	0,182	0,344	YES	YES
3434-3438	4,60	0,154	0,073	0,235	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,136	0,056	NO	+/- 0,500

28°C - 60 h

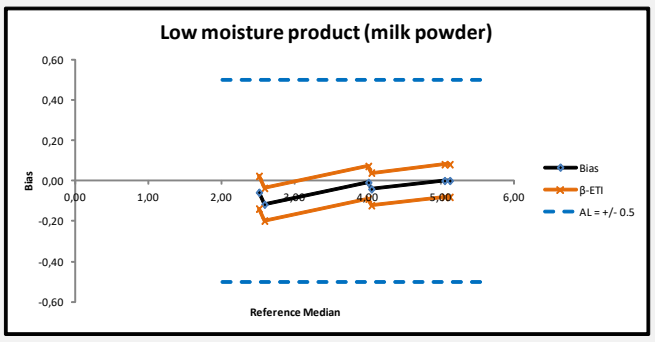
(Food) Category	Meat and fish products
(Food) Type	Cooked products (liver pâté



Sample Name	Reference central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
924-928	2,41	-0,053	-0,114	0,007	YES	YES
909-913	2,46	-0,031	-0,092	0,030	YES	YES
914-918	3,91	0,026	-0,035	0,087	YES	YES
929-933	3,92	0,015	-0,045	0,076	YES	YES
934-938	4,94	0,015	-0,046	0,075	YES	YES
919-923	4,93	-0,059	-0,120	0,001	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,090	0,042	YES	+/- 0,500

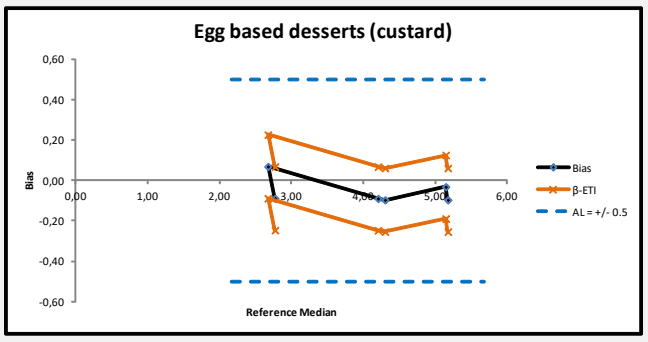
(Food) Category	Dairy products
(Food) Type	Low moisture product (milk



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
3379-3383	2,51	-0,058	-0,139	0,023	YES	YES
3394-3398	2,58	-0,117	-0,198	-0,037	YES	YES
3384-3388	4,00	-0,009	-0,090	0,072	YES	YES
3399-3403	4,04	-0,041	-0,122	0,039	YES	YES
3389-3393	5,04	0,000	-0,081	0,081	YES	YES
3404-3408	5,11	0,000	-0,081	0,081	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,093	0,056	YES	+/- 0,500

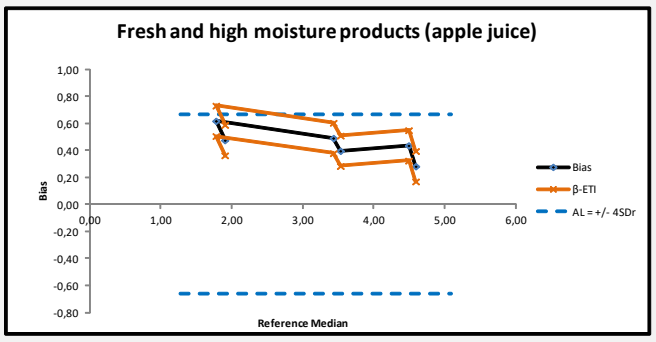
(Food) Category	Egg products
(Food) Type	Egg based desserts (custard)



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
3187-3191	2,77	-0,090	-0,247	0,068	YES	YES
3202-3206	2,67	0,068	-0,089	0,226	YES	YES
3192-3196	4,20	-0,090	-0,248	0,067	YES	YES
3207-3211	4,30	-0,097	-0,254	0,060	YES	YES
3197-3201	5,15	-0,032	-0,190	0,125	YES	YES
3212-3216	5,18	-0,097	-0,254	0,060	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,116	0,109	YES	+/- 0,500

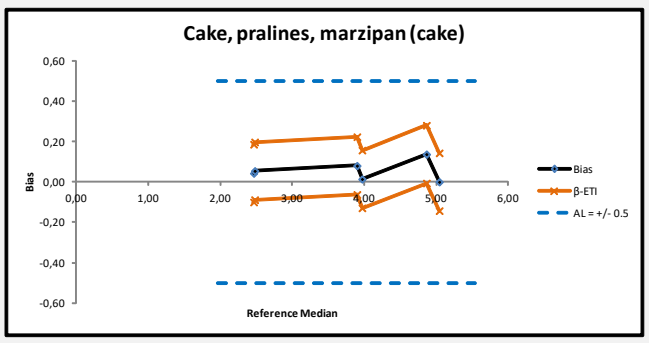
(Food) Category	Fruits, vegetables and cereals
(Food) Type	Fresh and high moisture



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
1177-1181	1,90	0,477	0,365	0,590	NO	YES
1192-1196	1,78	0,620	0,507	0,732	NO	NO
1182-1186	3,43	0,493	0,380	0,606	NO	YES
1197-1201	3,53	0,398	0,285	0,511	NO	YES
1187-1191	4,49	0,438	0,325	0,551	NO	YES
1202-1206	4,59	0,284	0,171	0,397	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,166	0,078	NO	+/- 0,664

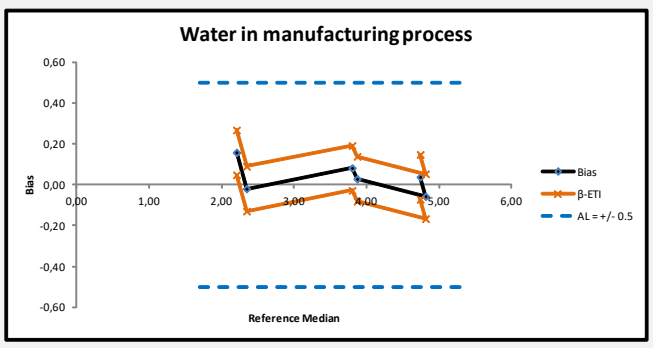
(Food) Category	Chocolate and bakery products
(Food) Type	Cake, pralines, marzipan (cake)



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
1581-1585	2,46	0,043	-0,100	0,186	YES	YES
1596-1600	2,48	0,054	-0,089	0,197	YES	YES
1586-1590	3,90	0,080	-0,063	0,223	YES	YES
1601-1605	3,97	0,014	-0,129	0,157	YES	YES
1591-1595	4,86	0,137	-0,006	0,280	YES	YES
1606-1610	5,04	0,000	-0,143	0,143	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,092	0,099	YES	+/- 0,500

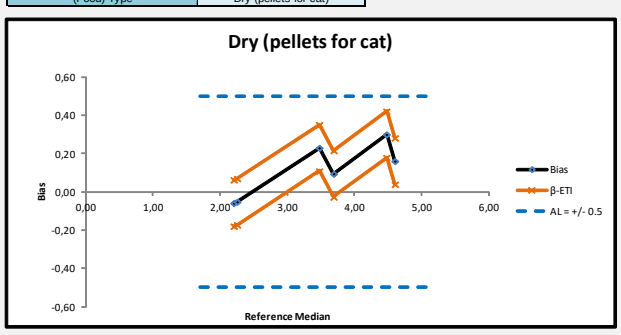
(Food) Category	Environmental samples
(Food) Type	Water in manufacturing process



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
2696-2700	2,20	0,158	0,048	0,267	YES	YES
2711-2715	2,34	-0,020	-0,130	0,090	YES	YES
2701-2705	3,80	0,081	-0,028	0,191	YES	YES
2716-2720	3,87	0,028	-0,081	0,138	YES	YES
2706-2710	4,81	-0,057	-0,167	0,053	YES	YES
2721-2725	4,74	0,038	-0,072	0,148	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,079	0,076	YES	+/- 0,500

(Food) Category	Feed
(Food) Type	Dry (pellets for cat)

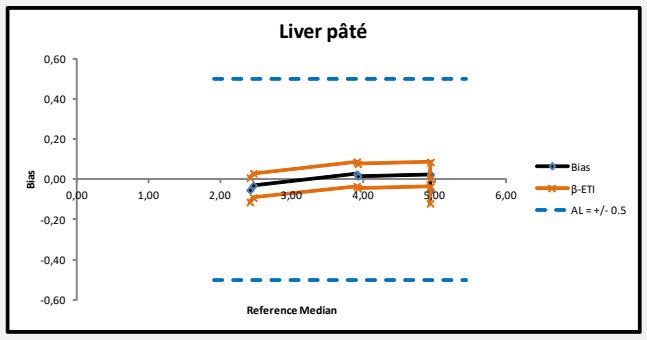


Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
3409-3413	2,20	-0,058	-0,179	0,063	YES	YES
3424-3428	2,26	-0,051	-0,172	0,070	YES	YES
3414-3418	3,48	0,230	0,109	0,352	YES	YES
3429-3433	3,69	0,095	-0,026	0,216	YES	YES
3419-3423	4,48	0,301	0,180	0,422	YES	YES
3434-3438	4,60	0,161	0,040	0,283	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,136	0,084	NO	+/- 0,500

28°C - 72 h

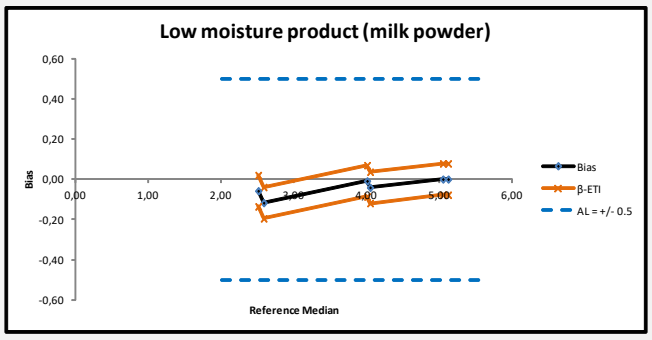
(Food) Category	Meat and fish products
(Food) Type	Liver pâté



Sample Name	Reference central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
924-928	2,41	-0,053	-0,114	0,007	YES	YES
909-913	2,46	-0,031	-0,092	0,030	YES	YES
914-918	3,91	0,026	-0,035	0,087	YES	YES
929-933	3,92	0,015	-0,045	0,076	YES	YES
934-938	4,94	0,024	-0,036	0,085	YES	YES
919-923	4,93	-0,059	-0,120	0,001	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,090	0,042	YES	+/- 0,500

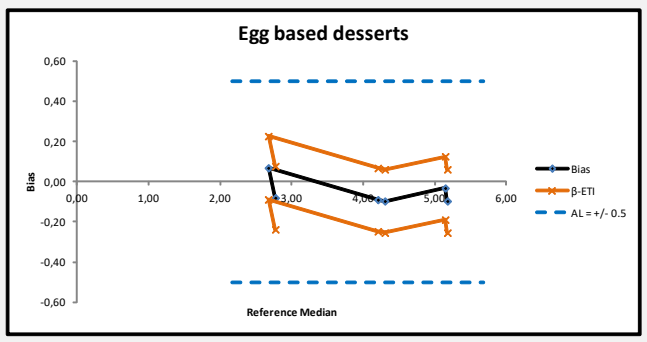
(Food) Category	Dairy products
(Food) Type	Low moisture product (milk



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
3379-3383	2,51	-0,058	-0,136	0,020	YES	YES
3394-3398	2,58	-0,117	-0,195	-0,039	YES	YES
3384-3388	4,00	-0,009	-0,087	0,069	YES	YES
3399-3403	4,04	-0,041	-0,119	0,037	YES	YES
3389-3393	5,04	0,000	-0,078	0,078	YES	YES
3404-3408	5,11	0,000	-0,078	0,078	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,093	0,054	YES	+/- 0,500

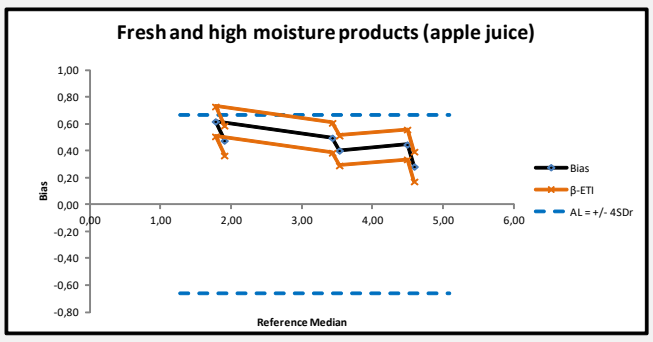
(Food) Category	Egg products
(Food) Type	Egg based desserts



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
3187-3191	2,77	-0,081	-0,238	0,077	YES	YES
3202-3206	2,67	0,068	-0,089	0,226	YES	YES
3192-3196	4,20	-0,090	-0,248	0,067	YES	YES
3207-3211	4,30	-0,097	-0,254	0,060	YES	YES
3197-3201	5,15	-0,032	-0,190	0,125	YES	YES
3212-3216	5,18	-0,097	-0,254	0,060	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,116	0,109	YES	+/- 0,500

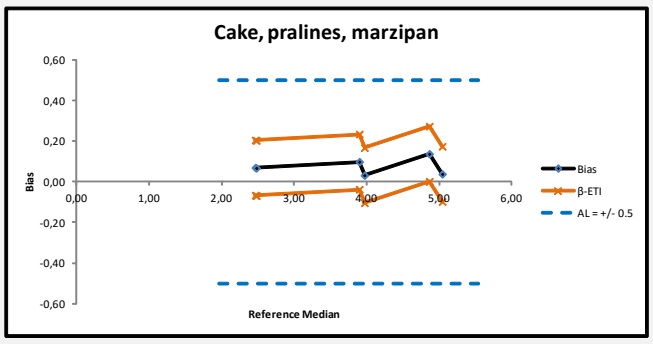
(Food) Category	Fruits, vegetables and cereals
(Food) Type	Fresh and high moisture



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
1177-1181	1,90	0,477	0,366	0,588	NO	YES
1192-1196	1,78	0,620	0,509	0,731	NO	NO
1182-1186	3,43	0,498	0,387	0,609	NO	YES
1197-1201	3,53	0,403	0,292	0,514	NO	YES
1187-1191	4,49	0,448	0,337	0,559	NO	YES
1202-1206	4,59	0,284	0,173	0,395	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,166	0,077	NO	+/- 0,664

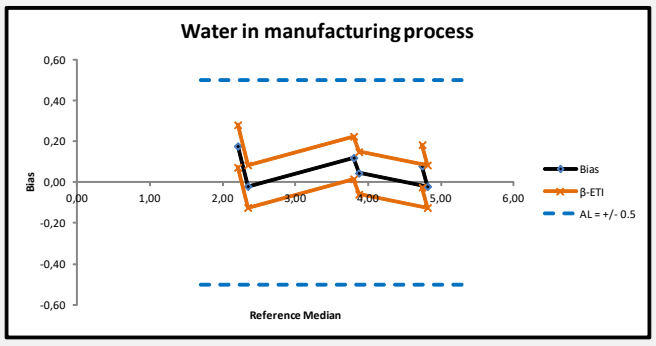
(Food) Category	Chocolate and bakery products
(Food) Type	Cake, pralines, marzipan



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
1581-1585	2,46	0,069	-0,067	0,205	YES	YES
1596-1600	2,48	0,067	-0,069	0,203	YES	YES
1586-1590	3,90	0,098	-0,038	0,234	YES	YES
1601-1605	3,97	0,032	-0,104	0,167	YES	YES
1591-1595	4,86	0,137	0,001	0,272	YES	YES
1606-1610	5,04	0,038	-0,098	0,173	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,092	0,094	YES	+/- 0,500

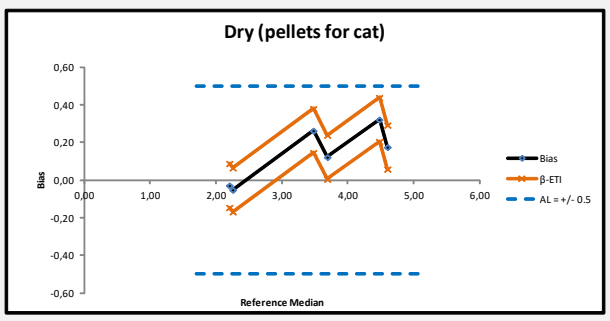
(Food) Category	Environmental samples
(Food) Type	Water in manufacturing process



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
2696-2700	2,20	0,176	0,072	0,280	YES	YES
2711-2715	2,34	-0,020	-0,124	0,084	YES	YES
2701-2705	3,80	0,120	0,016	0,224	YES	YES
2716-2720	3,87	0,045	-0,059	0,149	YES	YES
2706-2710	4,81	-0,021	-0,124	0,083	YES	YES
2721-2725	4,74	0,079	-0,025	0,183	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,079	0,072	YES	+/- 0,500

(Food) Category	Feed
(Food) Type	Dry (pellets for cat)



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
3409-3413	2,20	-0,028	-0,145	0,089	YES	YES
3424-3428	2,26	-0,051	-0,168	0,066	YES	YES
3414-3418	3,48	0,263	0,146	0,380	YES	YES
3429-3433	3,69	0,123	0,006	0,240	YES	YES
3419-3423	4,48	0,322	0,205	0,439	YES	YES
3434-3438	4,60	0,176	0,059	0,293	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,136	0,081	NO	+/- 0,500

If any of the upper or lower limits exceeds the limits and the standard deviation, additional evaluation procedure has to be followed, as described the ISO 16140-2 (2016): new acceptability limits as a function of the standard deviation $AL_s = 4 \cdot s_{ref}$ are calculated.

This was the case for apple juice for all the incubations conditions .The SD repeatability method value was 0.166 and the new calculated ALs were then ALs= ± 0.664.

The upper β.ETI for low inoculation level for one batch of apple juice were higher than the AL and were respectively 0.780 log and 0.732 log for 25°C and 28°C incubation temperatures showing that a better recovery was obtained with the 3M™ Petrifilm™ Rapid Yeast and Mold Count Plate.

3.1.2.3 Conclusion

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

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

3.1.3 Inclusivity and exclusivity studies

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

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

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

3.1.3.1 Protocol

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

3.1.3.2 Results

The raw data are provided in **Appendix 9.**
The target analyte is a wide range of microorganisms. Indeed, some differences may be observed in the recovery ability, depending on the growth conditions.

- ***Inclusivity***

43 target strains were tested.

- *Incubation temperature: 25°C*

For 37 strains, same results were observed on DG18, DRBC, YGC and 3M™ Petrifilm™ Rapid Yeast and Mold count plate, whatever incubation time. Some differences of behavior are mentioned below (See Table 8).

Table 8 - Growth after different incubation times at 25°C

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

* Small colonies

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

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

- *Incubation temperature: 28°C*

37 strains showed a same recovery whatever the tested conditions. 6 strains didn't recover or showed small colonies on 3M™ Petrifilm™ Rapid Yeast and Mold count plate; they are listed below (See Table 9).

Table 9 - Growth after different incubation times at 28°C

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

* Small colonies

Exclusivity

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

3.1.4 Practicability

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

Storage conditions and shelf-life ***Utilization modalities after initial use***	Unopened 3M™ Petrifilm™ Plates are stored refrigerated or frozen (- 20 to 8°C). Prior to use, the pouches are allowed to come to room temperature before opening (20 - 25°C). The shelf-life is given on the pouch. Opened pouches are stored in a cool dry place (20 - 25+C) for no longer than 4 weeks.			
Time to result	**Steps**	**Reference method**		**Alternative method RYM method**
		ISO 21527-1	**ISO 21527-2**	
	Sampling	Day 0	Day 0	Day 0
	Inoculation	Day 0	Day 0	Day 0
	Enumeration	Day 5	Day 7	60 h as a minimum and up to 5 days
Common step with the reference method	Sampling step			

The use of the 3M™ Petrifilm™ Rapid Yeast and Mold Count Plates reduces the handling time.

Time to results is significantly decreased with the alternative method in comparison to the ISO 21527 - Parts 1 and 2: 60 hours are needed for enumeration instead of five or seven days for the ISO standards.

In comparison to the ISO 21527-1 and 2 standards, the 3M™ Petrifilm™ Rapid Yeast and Mold Count Plate decreases the volume of materials and, indeed the volume required at the incubation step and the volume of wastes.

3.2 Inter-laboratory study organization and results

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

Samples were sent to 16 laboratories.

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

Inoculation levels targeted were:

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

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

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

A temperature control flask containing temperature register was added to the package in order to register temperature profile during transport and package delivery.
Samples were shipped in 48h to laboratories of the collaborative study. Sample temperature should be lower or equal to 8°C during transport, and between 0°C - 8°C at arrival.

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

The collaborative study instructions were sent on April 29, 2014.

3.2.2 Experimental parameters controls

3.2.2.1 Strain stability

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

Six samples (3 contamination levels x 2 samples) were enumerated. The results are reported in Table 10.

Table 10 – *Saccharomyces cerevisiae* count with ISO 21527 method – Part 1
(in CFU/g)

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

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

3.2.3 Logistic conditions

The temperatures measured at reception by the Labs, the temperatures registered by the thermo-probe, and the receipt dates are given in Table 11.

Table 11 - Sample temperatures at receipt

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

All the labs received their package in good conditions, except Lab P which received it at 12°C.

Two labs didn't store the temperature probe with the samples between reception and analysis, but they confirmed that the samples were stored at the right temperature (5°C ± 3°C).

For one lab (L), incubators were out of use the day before the study and the DRBC plates were incubated at 21 – 24°C and the Petrifilm tests at 30°C instead of 28°C. This lab was not retained for interpretation.

Lab P received his package above the temperature limit.

3.2.4 Incubation time of the Petrifilm tests

The possibility was offered to the labs to incubate the RYM tests between 48 h to 60 h; the real incubation applied is reported in Table 12.

Table 12 – Incubation time of the RYM tests

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

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

3.2.5 Result analysis

The raw data are given in **Appendix 10**.

3.2.5.1 *Results obtained by the expert Lab.*

The results obtained by the expert Lab. are the following (See Table 13).

Table 13 – Results obtained by the expert Lab.

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

3.2.5.2 Results obtained by the collaborators

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

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

Mesophilic aerobic microflora

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

Yeast and mold enumeration

A summary of the test results is given in Tables 14 and 15 for incubation temperature at 25°C and in Tables 16 and 17 for incubation temperature at 28°C.

Table 14 – Results synthesis (CFU/g) – Incubation temperature: 25°C

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

Table 15 – Results summary (log CFU/g) - Incubation temperature: 25°C

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

Table 16 – Results synthesis (CFU/g) – Incubation temperature: 28°C

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

Table 17 – Results summary (log CFU/g) - Incubation temperature: 28°C

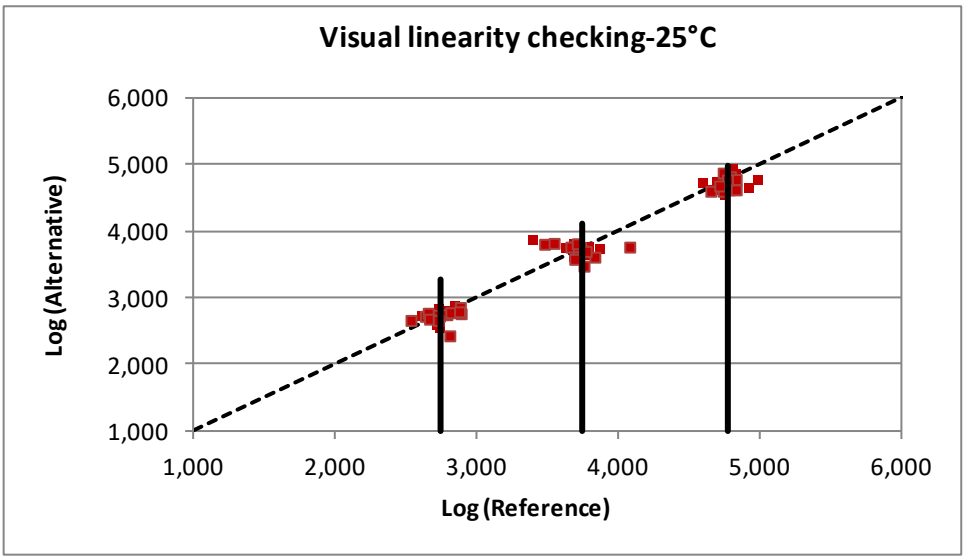
Lab	Level 0				Level 1				Level 2				Level 3			
	Reference method		Alternative method		Reference method		Alternative method		Reference method		Alternative method		Reference method		Alternative method	
A	<1.00	<1.60	<1.00	<1.00	2.845	2.806	2.623	2.778	3.748	3.732	3.869	3.785	4.806	4.756	4.857	4.672
B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

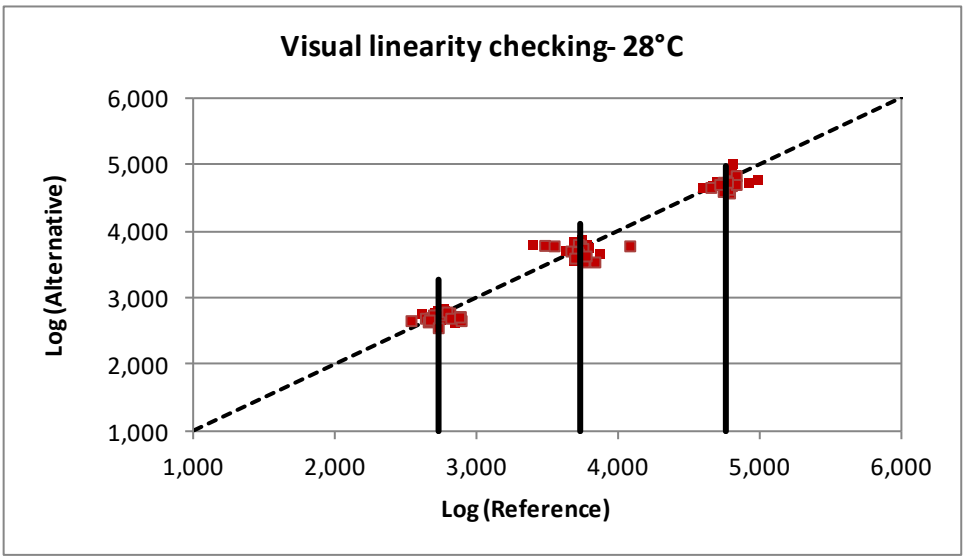
3.2.6 Calculation and interpretation

3.2.6.1 Visual linearity checking

The figure 11 shows the data points after $\log_{10}$ transformation. The visual checking shows that the alternative method gives results, which are proportional to those of the reference method. The data are distributed closely to the first bisecting lines with a slope equal to 1.

Figure 11 - Visual linearity checking





3.2.6.2 Accuracy profile calculation

Statistical calculations were done according to the Excel spreadsheet available on http://standards.iso.org/ISO/16140. A summary of the statistical test is provided in Table 18.

Table 18 - Summary of statistical tests

Incubation temperature: 25°C

Accuracy profile			
Study Name	3M Petrifilm Rapid Yeast & Mold Count Plate		
Date	2014		
Coordinator	ADRIA Développement		
Tolerance probability (beta)	80%	80%	80%
Acceptability limit in log (lambda)	0,50	0,50	0,50

Application of clause 6.2.3
Step 8: If any of the values for the β-ETI fall outside the acceptability limits, calculate the pooled average reproducibility standard deviation of the reference method.
Step 9: Calculate new acceptability limits as a function of this standard deviation.

	Alternative method			Reference method		
Levels	**Low**	**Medium**	**High**	**Low**	**Medium**	**High**
Target value	**2,744**	**3,723**	**4,782**			
Number of participants (K)	14	14	14	14	14	14
Average for alternative method	2,731	3,722	4,724	2,744	3,723	4,782
Repeatability standard deviation (sr)	0,106	0,087	0,079	0,073	0,115	0,072
Between-labs standard deviation (sL)	0,000	0,000	0,054	0,045	0,037	0,026
Reproducibility standard deviation (sR)	0,106	0,087	0,095	0,086	0,121	0,076
Corrected number of dof	26,963	26,963	23,945	24,596	26,560	26,396
Coverage factor	1,337	1,337	1,349			
Interpolated Student t	1,314	1,314	1,318			
Tolerance interval standard deviation	0,1081	0,0886	0,0976			
Lower TI limit	2,589	3,606	4,596			
Upper TI limit	2,873	3,838	4,853			
Bias	**-0,013**	**0,000**	**-0,058**			
Relative Lower TI limit (beta = 80%)	**-0,155**	**-0,117**	**-0,186**			
Relative Upper TI limit (beta = 80%)	**0,129**	**0,116**	**0,071**			
Lower Acceptability Limit	**-0,50**	**-0,50**	**-0,50**			
Upper Acceptability Limit	**0,50**	**0,50**	**0,50**			

New acceptability limits may be based on reference method pooled variance

Pooled repro standard dev of reference	0,096

Incubation temperature: 28°C

Accuracy profile	0,5		
Study Name	3M Petrifilm Rapid Yeast & Mold Count Plate		
Date	2014		
Coordinator	ADRIA Développement		
Tolerance probability (beta)	80%	80%	80%
Acceptability limit in log (lambda)	0,50	0,50	0,50

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

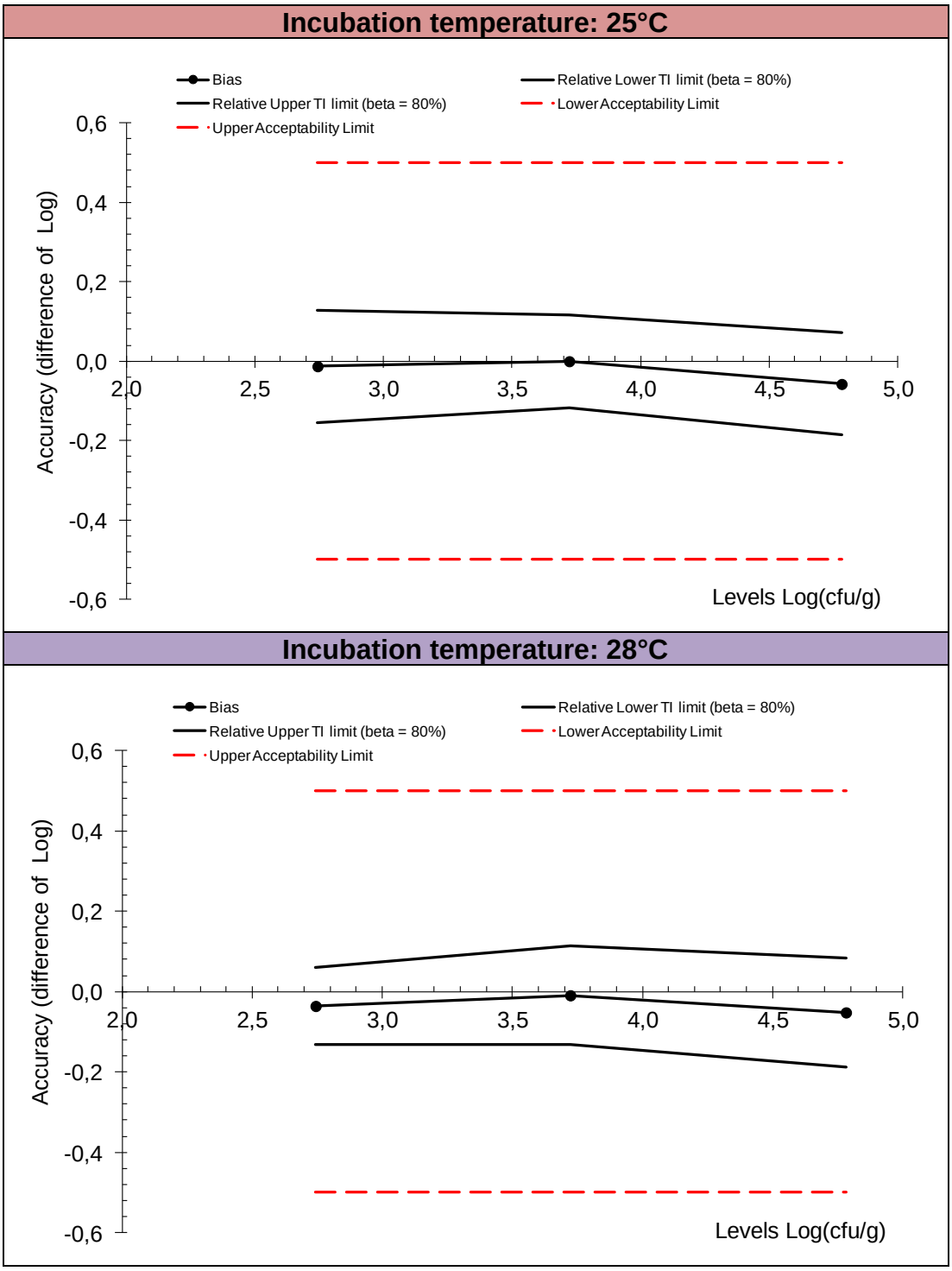
	Alternative method			Reference method		
Levels	**Low**	**Medium**	**High**	**Low**	**Medium**	**High**
Target value	**2,744**	**3,723**	**4,782**			
Number of participants (K)	14	14	14	14	14	14
Average for alternative method	2,708	3,713	4,730	2,744	3,723	4,782
Repeatability standard deviation (sr)	0,071	0,080	0,101	0,073	0,115	0,072
Between-labs standard deviation (sL)	0,000	0,044	0,000	0,045	0,037	0,026
Reproducibility standard deviation (sR)	0,071	0,092	0,101	0,086	0,121	0,076
Corrected number of dof	26,963	25,163	26,963	24,596	26,560	26,396
Coverage factor	1,337	1,345	1,337			
Interpolated Student t	1,314	1,316	1,314			
Tolerance interval standard deviation	0,0726	0,0939	0,1027			
Lower TI limit	2,613	3,590	4,595			
Upper TI limit	2,803	3,837	4,865			
Bias	**-0,036**	**-0,009**	**-0,052**			
Relative Lower TI limit (beta = 80%)	**-0,131**	**-0,133**	**-0,187**			
Relative Upper TI limit (beta = 80%)	**0,059**	**0,114**	**0,083**			
Lower Acceptability Limit	**-0,50**	**-0,50**	**-0,50**			
Upper Acceptability Limit	**0,50**	**0,50**	**0,50**			

New acceptability limits may be based on reference method pooled variance

Pooled repro standard dev of reference	0,096

These values are collected in a graphical representation together with the acceptability limits (AL). This representation is given Figure 12.

Figure 12 - Accuracy profile



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

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

3.2.6.3 Conclusion

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

3.3 General conclusion

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

- 205 samples were tested in the relative trueness study providing 152 and 153 interpretable results by both methods depending on the incubation time and incubation temperature, which clearly satisfied the required criteria for quantitative method comparison per ISO 16140-2;

- The observed profiles are comprised within the AL actually set at ± 0.5 Log CFU/g in the EN ISO 16140-2:2016 for 6 of the matrices tested. The upper β.ETI is above the acceptability limit for apple juice for one batch tested at the low inoculation level.

- The inclusivity and exclusivity testing shows satisfying results.

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

- The data interpretations were done according to the EN ISO 16140-2:2016. For the three contamination levels and the two incubation temperatures (25°C and 28°C), the alternative method is accepted as equivalent to the reference method.

Based on the results obtained for the method comparison study and the inter-laboratory study, the 3M™ Petrifilm™ Rapid Yeast and Mold count plate is considered equivalent to the reference method.

Quimper, 17 May 2022

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™ Rapid Yeast and Mold count plate

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

↓

1 ml of each dilution
per Petrifilm plate

↓

Incubation at 25°C ± 1°C or 28°C ± 1°C
Read the plate any time between 60 h and 72 hours

↓

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

** For beverages, apply 1/10 dilution*

Appendix 2 – Flow diagram of the reference method test procedure ISO 21527 method "Microbiology of food and animal feeding stuffs - Horizontal method for the enumeration of yeasts and molds" –

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

10 g sample + 90 ml peptone water (0.1 %)
↓
Stomach
↓
Spreading onto **DRBC** media:

Initial suspension: 0.1 ml onto 1 plate
or
1 ml onto 3 plates

Decimal dilutions: 0.1 ml onto 1 plate

↓
Incubate 5 days at 25°C ± 1°C
(If fast growing molds are a problem, count colonies/propagules/germs after 2 days, and again after 5 days)
↓
Enumeration

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

10 g sample + 90 ml peptone water (0.1 %)
↓
Stomach
↓
Spreading onto **DG18** media:

Initial suspension: 0.1 ml onto 1 plate
or
1 ml onto 3 plates

Decimal dilutions: 0.1 ml onto 1 plate

↓
Incubate 5 days at 25°C ± 1°C
(If fast growing molds are a problem, count colonies/propagules/germs after 2 days, and again after 5 days)
↓
Enumeration

Appendix 3 – Artificial contaminations of samples

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

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

Appendix 4 - Relative trueness study: raw data

Results 1 - Reference method

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

♦ Analyses performed according to the COFRAC accreditation

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

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

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

Year of analysis	EGG PRODUCTS				Reference method: ISO 21527♦									Category	Type
	N° sample	Sample (French name)	Sample	Aw	Part 1 or 2	Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)				
							Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept		
2014	3326	Pâtes aux œufs frais	Fresh pasta	0,97	1	10	0	0	<10	<10	<1,00	<1,00	<1,00	3	a
						100	0	0							
2014	3437	Ravioles	Pasta	0,961	1	10	>150	>150	>15000	>15000	>4,18	>4,18	>4,18	3	a
						100	>150	>150							
2014	3959	Pâtes fraiches	Fresh pasta	0,97	1	10000	>150	>150	3900000	4500000	6,59	6,65	6,59	3	a
						100000	39	45							
2018	**2909**	**Tagliatelles fraîches**	**Fresh pasta**	0,972	1	100	27		2500		3,40		3,40	3	a
						1000	1								
2018	**2910**	**Tagliatelles aux œufs frais**	**Fresh pasta**	0,969	1	100	28		2700		3,43		3,43	3	a
						1000	2								
2018	**2911**	**Fettuccini aux œufs frais**	**Fresh pasta**	0,966	1	100	65		6200		3,79		3,79	3	a
						1000	3								
2018	**2912**	**Spaghetti aux œufs frais**	**Fresh pasta**	0,977	1	1000	16		15000		4,18		4,18	3	a
						10000	1								
2018	**2913**	**Tagliatelles aux œufs frais**	**Fresh pasta**	0,980	1	1000	37		36000		4,56		4,56	3	a
						10000	3								
2018	1799	Tarte au citron meringuée	Pastry	0,967	1	100	9		900		2,95		2,95	3	b
						1000	2		Ne		Ne		Ne		
2018	1801	Mousse au chocolat	Chocolate mousse	0,980	1	10	5		50		1,70		1,70	3	b
						100	0		Ne		Ne		Ne		
2018	2560	Pâte à crèpe	Pancake mixture	0,98	1	100	27		2700		3,43		3,43	3	b
						1000	3								
2018	2561	Quenelles natures	Quenelles	0,995	1	100	103		9600		3,98		3,98	3	b
						1000	3								
2018	2562	Pâte à crêpe	Pancake mixture	0,978	1	100	18		1800		3,26		3,26	3	b
						1000	2								
2018	**2914**	**Crème aux œufs à la vanille**	**Egg cream**	0,993	1	100	17		1500		3,18		3,18	3	b
						1000	0								
2018	**2915**	**Flan**	**Pudding**	0,990	1	10	97		960		2,98		2,98	3	b
						100	8								
2018	**2916**	**Clafoutis à la cerise**	**Clafoutis**	0,973	1	100	128		12000		4,08		4,08	3	b
						1000	6								
2018	**2917**	**Crème brûlée**	**Custard**	0,987	1	100	100		11000		4,04		4,04	3	b
						1000	21								
2018	**2918**	**Crème anglaise**	**Custard**	0,992	1	1000	53		51000		4,71		4,71	3	b
						10000	3								
2014	**370**	**Poudre de blanc d'œuf**	**Egg white powder**	0,679	2	100	34	23	3400	2300	3,53	3,36	3,53	3	c
						1000	3	2							
2014	**371**	**Poudre d'œuf entier**	**Whole egg powder**	0,574	2	1000	20	14	22000	15000	4,34	4,18	4,34	3	c
						10000	4	3							
2018	**2654**	**Blanc d'œuf en poudre**	**Egg white powder**	0,468	2	10	43		470		2,67		2,67	3	c
						100	9								
2018	**2655**	**Jaune d'œuf en poudre**	**Egg yolk powder**	0,453	2	10	17		220		2,34		2,34	3	c
						100	7								
2018	2919	Poudre de jaune d'œuf	Egg yolk powder	0,458	2	10000	23		310000		5,49		5,49	3	c
						100000	11								
2018	3165	Poudre de jaune d'œuf	Egg yolk powder	0,462	2	10	24		260		2,41		2,41	3	c
						100	4								

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

♦ Analyses performed according to the COFRAC accreditation

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

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

♦ Analyses performed according to the COFRAC accreditation

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

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

♦ Analyses performed according to the COFRAC accreditation

Year of analysis	PRODUCTION ENVIRONMENTAL SAMPLES													Category	Type
	N° sample	Sample (French name)	Sample	Aw	Reference method: ISO 21527♦										
					Part 1 or 2	Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)				
							Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept		
2014	5485	Lingette table préparation madeleines	Wipe	/	2	10	103	86	1000	850	3,00	2,93	3,00	7	a
						100	8	7							
2014	5486	Lingette environnement atelier pâtisserie	Wipe	/	2	10	>450	>450	5800	7000	3,76	3,85	3,76	7	a
						100	58	70							
2014	5487	Lingette environnement atelier pâtisserie	Wipe	/	2	10	>450	>450	18000*	21000*	4,26*	4,32*	4,26*	7	a
						100	176	207						7	a
2014	5488	Lingette environnement atelier pâtisserie	Wipe	/	2	10	113	127	1200	1300	3,08	3,11	3,08		
						100	15	11						7	a
2014	5867	Ecouvillon (industrie boulangerie)	Swab (Bakery industry)	/	2	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	7	a
						1000	>150	>150							
2014	5868	Ecouvillon (industrie boulangerie)	Swab (Bakery industry)	/	2	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	7	a
						1000	>150	>150							
2014	5869	Ecouvillon (industrie boulangerie)	Swab (Bakery industry)	/	2	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	7	a
						1000	>150	>150							
2014	5870	Chiffonnette plaque à pain (industrie boulangerie)	Wipe (Bakery industry)	/	2	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	7	a
						1000	>150	>150							
2014	5871	Chiffonnette porte relevante (industrie boulangerie)	Wipe (Bakery industry)	/	2	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	7	a
						1000	>150	>150							
2014	5872	Chiffonnette joint banquette local batteur (industrie boulangerie)	Wipe (Bakery industry)	/	2	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	7	a
						1000	>150	>150							
2014	5873	Chiffonnette flexible batteur (industrie boulangerie)	Wipe (Bakery industry)	/	2	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	7	a
						1000	>150	>150							
2018	3166	Lingette (atelier pâtisserie)	Wipe (Bakery industry)	/	2	100000	121		12000000		7,08		7,08	7	a
						1000000	11								
2018	3167	Lingette (atelier pâtisserie)	Wipe (Bakery industry)	/	2	1000	84		82000		4,91		4,91	7	a
						10000	6								
2018	3168	Lingette (atelier pâtisserie)	Wipe (Bakery industry)	/	2	10	0		<10		<1,00		<1,00	7	a
						100	0								
2014	230	Poussières environnement laitier	Dusts (Dairy industry)	/	2	100	96	86	9700	9500	3,99	3,98	3,99	7	b
						1000	11	19							
2014	231	Poussières environnement laitier	Dusts (Dairy industry)	/	2	10000	43	64	510000	640000	5,71	5,81	5,71	7	b
						100000	13	6							
2014	232	Poussières environnement laitier	Dusts (Dairy industry)	/	2	100000	19	13	2100000	1500000	6,32	6,18	6,32	7	b
						1000000	4	3							
2014	233	Poussières environnement laitier	Dusts (Dairy industry)	/	2	1000	49	60	53000	62000	4,72	4,79	4,79	7	b
						10000	9	8							
2014	234	Poussières environnement industrie du chocolat	Dusts (chocolate industry)	/	2	10	142	144	1400	1500	3,15	3,18	3,15	7	b
						100	17	17							
2018	3169	Déchets (atelier pâtisserie)	Waste (Bakery industry)	0,856	2	10000	95		950000		5,98		5,98	7	b
						100000	9								
2018	3170	Déchets (atelier pâtisserie)	Waste (Bakery industry)	0,861	2	10	11		110		2,04		2,04	7	b
						100	1								
2014	636	Eau de process foisonneuse	Process water	/	1	1	2	14	2*	13	0,30*	1,11	1,11	7	c
						10	1	0							
2014	637	Eau de rinçage bac de stockage viande crue	Rinsing water	/	1	1	189	171	190	170	2,28	2,23	2,28	7	c
						10	24	12							

♦ Analyses performed according to the COFRAC accreditation

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

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

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

♦ Analyses performed according to the COFRAC accreditation

MEAT AND FISH PRODUCTS																												
				Reference method: ISO 21527♦			Alternative method: 3M™ Petrifilm™ Rapid Yeast and Mold count plate																					
							25°C for 60h									25°C for 72h												
Year of analysis	N° sample	Sample (French name)	Sample	Part 1 or 2	Dilution	log (cfu/g) Kept	Dilution	cfu numerated Rep 1	cfu numerated Rep 2	cfu/g (round number) Rep 1	cfu/g (round number) Rep 2	log (cfu/g) Rep 1	log (cfu/g) Rep 2	log (cfu/g) Kept	Dilution	cfu numerated Rep 1	cfu numerated Rep 2	cfu/g (round number) Rep 1	cfu/g (round number) Rep 2	log (cfu/g) Rep 1	log (cfu/g) Rep 2	log (cfu/g) Kept	Category	Type
2014	5264	Fumet de poisson	Culinary product (fish)	2	10	2,86	10	44	37	480	370	2,68	2,57	2,68	10	25	20	260	230	2,41	2,36	2,41	1	c
					100		100	9	4						100	3	5						1	c
2014	**492**	**Nuoc Mam**	**Nuoc Mam**	2	100	4,08	100	60	84	6100	8500	3,79	3,93	3,79	100	89	101	8900	10000	3,95	4,00	3,95	1	c
					1000		1000	7	10						1000	9	12						1	c
2014	**493**	**Viandox**	**Culinary product (meat)**	2	10	1,70	10	0	1	<10	10*	<1,00	1,00*	<1,00	10	0	1	<10	10*	<1,00	1,00*	<1,00	1	c
					100	Ne	100	0	0						100	0	0						1	c
2014	**494**	**Fond de veau**	**Culinary product (veal)**	2	10	3,15	10	117	112	1100	1100	3,04	3,04	3,04	10	125	123	1200	1200	3,08	3,08	3,08	1	c
					100		100	5	11						100	9	11						1	c
2014	**495**	**Cœur de bouillon**	**Culinary product (beef)**	2	100	4,77	10	0	0	<10	<10	<1,00	<1,00	<1,00	10	>150µ(ND)	>150µ(ND)	<1000	<1000	<3,00	<3,00	<3,00	1	c
					1000		100	0	0						100	0	0						1	c
2018	1613	Fond de veau	Culinary product (veal)	2	10	1,78	10	5		50		1,70		1,70	10	5		50		1,70		1,70	1	c
					100	Ne	100	0		Ne		Ne		Ne	100	0		Ne				Ne	1	c
2018	1615	Fond de veau	Culinary product (veal)	2	10	1,95	10	5		50		1,70		1,70	10	5		50		1,70		1,70	1	c
					100	Ne	100	1		Ne		Ne		Ne	100	1		Ne				Ne	1	c
2018	1616	Fumet de poisson	Culinary product (fish)	2	10	2,56	10	31		310		2,49		2,49	10	31		310		2,49		2,49	1	c
					100		100	3							100	3							1	c

DAIRY PRODUCTS																										
				Reference method: ISO 21527♦			Alternative method: 3M™ Petrifilm™ Rapid Yeast and Mold count plate																			
							25°C for 60h									25°C for 72h										
Year of analysis	N° sample	Sample (French name)	Sample	Part 1 or 2	Dilution	log (cfu/g) Kept	Dilution	cfu numerated Rep 1	cfu numerated Rep 2	cfu/g (round number) Rep 1	cfu/g (round number) Rep 2	log (cfu/g) Rep 1	log (cfu/g) Rep 2	log (cfu/g) Kept	Dilution	cfu numerated Rep 1	cfu numerated Rep 2	cfu/g (round number) Rep 1	cfu/g (round number) Rep 2	log (cfu/g) Rep 1	log (cfu/g) Rep 2	log (cfu/g) Kept	Category	Type
2014	3324	Emmenthal râpé	Grated cheese	1	100	5,26	100	>150	>150	91000	75000	4,96	4,88	4,96	100	>150	>150	94000	81000	4,97	4,91	4,97	2	a
					1000	N'	1000	91	75	N'	N'	N'	N'		1000	94	81	N'	N'	N'	N'	N'	2	a
2014	3435	Mix râpé	Grated cheese	2	100000	6,51	100000	17	26	1800000	2400000	6,26	6,38	6,26	100000	17	30	1900000	2700000	6,28	6,43	6,28	2	a
					1000000		1000000	3	0						1000000	4	0						2	a
2014	3436	Emmenthal râpé	Grated cheese	1	100000	6,32	10000	145	147	1500000	1500000	6,18	6,18	6,18	100000	17	14	1500000	1500000	6,18	6,18	6,18	2	a
					1000000		100000	15	13						1000000	0	2						2	a
2014	3950	Fromage Liegen fristikgae	Cheese	1	100000	7,67	100000	>150	>150	36000000	34000000	7,56	7,53	7,56	100000	>150	>150	40000000	34000000	7,60	7,53	7,60	2	a
					1000000		1000000	36	34						1000000	40	34						2	a
2014	3951	Fromage de chèvre	Goat cheese	1	10000	6,46	10000	187	219	1100000	1200000	6,04	6,08	6,04	10000	>150	>150	1500000	1400000	6,18	6,15	6,18	2	a
					100000		100000	11	12						100000	15	14						2	a
2014	3952	Emmental français râpé	Grated cheese	1	100000	>8,18	100000	>150	>150	>150000000	>150000000	>8,18	>8,18	>8,18	100000	>150	>150	>150000000	>150000000	>8,18	>8,18	>8,18	2	a
					1000000		1000000	>150	>150						1000000	>150	>150						2	a
2014	3953	Parmesan	Parmesan	1	100000	>8,18	100000	>150	>150	>150000000	>150000000	>8,18	>8,18	>8,18	100000	>150	>150	>150000000	>150000000	>8,18	>8,18	>8,18	2	a
					1000000		1000000	>150	>150						1000000	>150	>150						2	a
2014	3700	Beurre	Butter	1	10000	<4,00	10000	0	0	<10000	<10000	<4,00	<4,00	<4,00	10000	0	0	<10000	<10000	<4,00	<4,00	<4,00	2	b
					100000		100000	0	0						100000	0	0						2	b
2014	4337	Yaourt nature	Yoghourt	1	100	3,58	100	12	23	1300	2200	3,11	3,34	3,11	100	12	24	2100	2500	3,32	3,40	3,32	2	b
					1000		1000	2	1						1000	11	3						2	b
2014	4338	Yaourt nature au lait entier	Whole milk yoghourt	1	100	4,00	100	103	93	10000	8700	4,00	3,94	4,00	100	103	94	10000	8800	4,00	3,94	4,00	2	b
					1000		1000	11	3						1000	11	3						2	b
2014	4339	Yaourt nature au lait entier	Whole milk yoghourt	1	1000	>6,18	1000	>150	>150	>1500000	>1500000	>6,18	>6,18	>6,18	1000	>150	>150	>1500000	>1500000	>6,18	>6,18	>6,18	2	b
					10000		10000	>150	>150						10000	>150	>150						2	b
2014	4340	Yaourt fermier 0%	Yoghurt (0% fat)	1	1000	5,38	1000	150	193	150000	200000	5,18	5,30	5,18	1000	155	200	160000	200000	5,20	5,30	5,20	2	b
					10000		10000	19	20						10000	19	20						2	b
2014	4341	Yaourt fermier au lait entier	Whole milk yoghourt	1	10000	5,91	10000	64	49	620000	470000	5,79	5,67	5,79	10000	64	50	620000	480000	5,79	5,68	5,79	2	b
					100000		100000	4	3						100000	4	3						2	b
2014	4342	Yaourt nature	Yoghourt	1	100000	6,40	100000	24	23	2600000	2300000	6,41	6,36	6,41	100000	24	23	2600000	2300000	6,41	6,36	6,41	2	b
					1000000		1000000	5	2						1000000	5	2						2	b
2014	4343	Yaourt nature	Yoghourt	1	10	2,26	10	4	4	40	40	1,60	1,60	1,60	10	5	6	50	60	1,70	1,78	1,70	2	b
					100		100	1	0	Ne	Ne	Ne	Ne	Ne	100	3	0	Ne	Ne	Ne	Ne	Ne	2	b
2014	4344	Fromage blanc velouté	White cheese	1	10000	5,51	1000	247	229	240000	230000	5,38	5,36	5,38	1000	>150	>150	180000	220000	5,26	5,34	5,26	2	b
					100000		10000	16	21						10000	18	22	N'	N'	N'	N'	N'	2	b
2014	4350	Fromage frais	Fresh cheese	1	1000	5,77	1000	>150	>150	490000	430000	5,69	5,63	5,69	1000	>150	>150	490000	430000	5,69	5,63	5,69	2	b
					10000		10000	49	43	N'	N'	N'	N'	N'	10000	49	43	N'	N'	N'	N'	N'	2	b
2014	5270	Tiramisu	Tiramisu	2	10	1,95	10	8	7	80	70	1,90	1,85	1,90	10	8	7	80	70	1,90	1,85	1,90	2	b
					100	Ne	100	1	1	Ne	Ne	Ne	Ne	Ne	100	1	1	Ne	Ne	Ne	Ne	Ne	2	b
2014	372	Caséinate	Caseinate	2	100	3,04	10	56	64	550	630	2,74	2,80	2,74	10	63	76	670	760	2,83	2,88	2,83	2	c
					1000		100	4	5						100	11	7						2	c
2014	**373**	**Lait écrémé en poudre**	**Skimmed milk powder**	2	10	2,51	10	0	0	<10	<10	<1,00	<1,00	<1,00	10	5	1	50	10*	1,70	1,00*	1,70	2	c
					100		100	0	0						100	0	0	Ne		Ne		Ne	2	c
2018	**2650**	**Poudre de lait entier**	**Whole milk powder**	2	10	2,28	10	12		110		2,04		2,04	10	12		110		2,04		2,04	2	c
					100		100	0							100	0							2	c
2018	**2651**	**Poudre de lait écrémé**	**Skim milk powder**	2	10	1,78	10	2		20		1,30*		1,30*	10	2		20		1,30*		1,30*	2	c
					100	Ne	100	0							100	0							2	c
2018	**2652**	**Poudre de lait demi-écrémé**	**Half skim milk powder**	2	10	1,85	10	5		50		1,70		1,70	10	5		50		1,70		1,70	2	c
					100	Ne	100	0		Ne					100	0		Ne					2	c
2018	3163	Poudre de lait écrémé	Skim milk powder	2	100000	6,96	100000	78		7900000		6,90		6,90	100000	78		7900000		6,90		6,90	2	c
					1000000		1000000	9							1000000	9							2	c
2018	3164	Poudre de lait demi-écrémé	Half skim milk powder	2	10000	6,00	10000	81		830000		5,92		5,92	10000	86		870000		5,94		5,94	2	c
					100000		100000	10							100000	10							2	c

♦ Analyses performed according to the COFRAC accreditation

EGG PRODUCTS

Year of analysis	N° sample	Sample (French name)	Sample	Reference method: ISO 21527♦			Alternative method: 3M™ Petrifilm™ Rapid Yeast and Mold count plate															Category	Type
							25°C for 60h							25°C for 72h									
				Part 1 or 2	Dilution	log (cfu/g) Kept	Dilution	cfu numerated Rep 1	cfu numerated Rep 2	cfu/g (round number) Rep 1	cfu/g (round number) Rep 2	log (cfu/g) Rep 1	log (cfu/g) Rep 2	log (cfu/g) Kept	Dilution	cfu numerated Rep 1	cfu numerated Rep 2	cfu/g (round number) Rep 1	cfu/g (round number) Rep 2	log (cfu/g) Rep 1	log (cfu/g) Rep 2	log (cfu/g) Kept		
2014	3326	Pâtes aux œufs frais	Fresh pasta	1	10	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	3	a
					100		100	0	0						100	0	0						3	a
2014	3437	Ravioles	Pasta	1	10	>4,18	10	>150	>150	>15000	>15000	>4,18	>4,18	>4,18	10	>150	>150	>15000	>15000	>4,18	>4,18	>4,18	3	a
					100		100	>150	>150						100	>150	>150						3	a
2014	3959	Pâtes fraiches	Fresh pasta	1	10000	6,59	10000	>150	>150	4900000	5000000	6,69	6,70	6,69	10000	>150	>150	5100000	5500000	6,71	6,74	6,71	3	a
					100000		100000	49	50						100000	51	55						3	a
2018	**2909**	**Tagliatelles fraîches**	**Fresh pasta**	1	100	3,40	100	37		3500		3,54		3,54	100	37		3600		3,56		3,56	3	a
					1000		1000	2							1000	3							3	a
2018	**2910**	**Tagliatelles aux œufs frais**	**Fresh pasta**	1	100	3,43	100	33		3000		3,48		3,48	100	33		3000		3,48		3,48	3	a
					1000		1000	0							1000	0							3	a
2018	**2911**	**Fettuccini aux œufs frais**	**Fresh pasta**	1	100	3,79	100	59		6400		3,81		3,81	100	59		6400		3,81		3,81	3	a
					1000		1000	11							1000	11							3	a
2018	**2912**	**Spaghetti aux œufs frais**	**Fresh pasta**	1	1000	4,18	1000	15		15000		4,18		4,18	1000	15		15000		4,18		4,18	3	a
					10000		10000	2							10000	2							3	a
2018	**2913**	**Tagliatelles aux œufs frais**	**Fresh pasta**	1	1000	4,56	1000	64		62000		4,79		4,79	1000	64		62000		4,79		4,79	3	a
					10000		10000	4							10000	4							3	a
2018	1799	Tarte au citron meringuée	Pastry	1	100	2,95	100	7		700		2,85		2,85	100	7		700		2,85		2,85	3	b
					1000	Ne	1000	1		Ne		Ne		Ne	1000	1		Ne		Ne		Ne	3	b
2018	1801	Mousse au chocolat	Chocolate mousse	1	10	1,70	10	1		10		1,00*		1,00*	10	1		10		1,00*		1,00*	3	b
					100	Ne	100	1							100	1							3	b
2018	2560	Pâte à crêpe	Pancake mixture	1	100	3,43	100	74		7200		3,86		3,86	100	75		7300		3,86		3,86	3	b
					1000		1000	5							1000	5							3	b
2018	2561	Quenelles natures	Quenelles	1	100	3,98	100	21		2000		3,30		3,30	100	21		2100		3,32		3,32	3	b
					1000		1000	1							1000	2							3	b
2018	2562	Pâte à crêpe	Pancake mixture	1	100	3,26	100	55		5800		3,76		3,76	100	58		6100		3,79		3,79	3	b
					1000		1000	9							1000	9							3	b
2018	**2914**	**Crème aux œufs à la vanille**	**Egg cream**	1	100	3,18	100	23		2300		3,36		3,36	100	23		2300		3,36		3,36	3	b
					1000		1000	2							1000	2							3	b
2018	**2915**	**Flan**	**Pudding**	1	10	2,98	10	132		1300		3,11		3,11	10	134		1300		3,11		3,11	3	b
					100		100	13							100	13							3	b
2018	**2916**	**Clafoutis à la cerise**	**Clafoutis**	1	100	4,08	100	65		6500		3,81		3,81	100	65		6500		3,81		3,81	3	b
					1000		1000	7							1000	7							3	b
2018	**2917**	**Crème brûlée**	**Custard**	1	100	4,04	100	181		18000		4,26		4,26	100	181		18000		4,26		4,26	3	b
					1000		1000	12							1000	12							3	b
2018	**2918**	**Crème anglaise**	**Custard**	1	1000	4,71	1000	43		42000		4,62		4,62	1000	43		42000		4,62		4,62	3	b
					10000		10000	3							10000	3							3	b
2014	**370**	**Poudre de blanc d'œuf**	**Egg white powder**	2	100	3,53	100	21	18	2200	1700	3,34	3,23	3,34	100	25	20	2500	1900	3,40	3,28	3,40	3	c
					1000		1000	3	1						1000	3	1						3	c
2014	**371**	**Poudre d'œuf entier**	**Whole egg powder**	2	1000	4,34	100	94	109	10000	11000	4,00	4,04	4,00	100	104	112	11000	10000	4,04	4,00	4,04	3	c
					10000		1000	18	14						1000	20	14						3	c
2018	**2654**	**Blanc d'œuf en poudre**	**Egg white powder**	2	10	2,67	10	1		10		1,00*		1,00*	10	1		10		1,00*		1,00*	3	c
					100		100	0							100	0							3	c
2018	**2655**	**Jaune d'œuf en poudre**	**Egg yolk powder**	2	10	2,34	10	15		140		2,15		2,15	10	15		140		2,15		2,15	3	c
					100		100	0							100	0							3	c
2018	2919	Poudre de jaune d'œuf	Egg yolk powder	2	10000	5,49	10000	22		230000		5,36		5,36	10000	26		260000		5,41		5,41	3	c
					100000		100000	3							100000	3							3	c
2018	3165	Poudre de jaune d'œuf	Egg yolk powder	2	10	2,41	1000	29		30000		4,48		4,48	1000	29		30000		4,48		4,48	3	c
					100		10000	4							10000	4							3	c

♦ Analyses performed according to the COFRAC accreditation

FRUITS, VEGETABLES AND CEREALS

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

♦ Analyses performed according to the COFRAC accreditation

FRUITS, VEGETABLES AND CEREALS																										
				Reference method: ISO 21527♦			Alternative method: 3M™ Petrifilm™ Rapid Yeast and Mold count plate																			
							25°C for 60h									25°C for 72h										
Year of analysis	N° sample	Sample (French name)	Sample	Part 1 or 2	Dilution	log (cfu/g) Kept	Dilution	cfu numerated Rep 1	cfu numerated Rep 2	cfu/g (round number) Rep 1	cfu/g (round number) Rep 2	log (cfu/g) Rep 1	log (cfu/g) Rep 2	log (cfu/g) Kept	Dilution	cfu numerated Rep 1	cfu numerated Rep 2	cfu/g (round number) Rep 1	cfu/g (round number) Rep 2	log (cfu/g) Rep 1	log (cfu/g) Rep 2	log (cfu/g) Kept	Category	Type
					100		100	32	32	N'	N'	N'	N'	N'	100	>150	>150						4	b
2014	5588	Echalotes séchées	Dehydrated shallots	2	10	3,34	10	113	109	1200	1200	3,08	3,08	3,08	10	ND	ND	2300	2000	3,36	3,30	3,36	4	b
					100		100	22	18						100	23	20	N'	N'	N'	N'	N'	4	b
2014	5589	Oignons rissolés séchés	Dehydrated onions	2	10	3,15	10	74	75	850	760	2,93	2,88	2,93	10	ND	ND	1900	1200	3,28	3,08	3,28	4	b
					100		100	19	9						100	19	12	N'	N'	N'	N'	N'	4	b
2014	10	Sauce pesto	Dressing(pesto)	2	1000	5,04	1000	151	162	150000	170000	5,18	5,23	5,18	1000	151	162	150000	170000	5,18	5,23	5,18	4	b
					10000	N'	10000	10	21						10000	10	21						4	b
2014	3697	Confiture de fraise	Strawberry jam	2	1000	4,87	1000	30	39	31000	37000	4,49	4,57	4,49	1000	38	46	38000	44000	4,58	4,64	4,58	4	c
					10000		10000	4	2						10000	4	2						4	c
2014	3698	Purée de framboise	Raspberry purée	1	10	2,20	10	0	0	<10	<10	<1,00	<1,00	<1,00	10	17	17	160	170	2,20	2,23	2,20	4	c
					100		100	0	0						100	1	2						4	c
2014	3699	Purée d'abricot	Apricot purée	1	10	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	4	c
					100		100	0	0						100	0	0						4	c
2014	4119	Purée de framboises	Raspberries purée	1	100	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	4	c
					1000		1000	>150	>150						1000	>150	>150						4	c
2014	4335	Double concentré de tomates	Tomato concentrate	2	100	5,08	100	>150	>150	88000	100000	4,94	5,00	4,94	100	>150	>150	88000	100000	4,94	5,00	4,94	4	c
					1000		1000	88	104						1000	88	104	N'	N'				4	c
2014	4336	Miel bio	Honey	2	10	1,78	10	36	30	340	270	2,53	2,43	2,53	10	37	31	340	280	2,53	2,45	2,53	4	c
					100	Ne	100	1	0						100	0	0						4	c
2014	4349	Confiture d'abricot	Apricot jam	2	10000	6,04	10000	86	83	870000	850000	5,94	5,93	5,94	10000	88	99	940000	1000000	5,97	6,00	5,97	4	c
					100000		100000	10	11						100000	12	11						4	c
2014	4351	Mousseline de marrons	Chestnuts purée	1	100	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	100	>150	>150	>150000	>15000	>5,18	>5,18	>5,18	4	c
					1000		1000	>150	>150						1000	>150	>150						4	c
2014	4965	Purée de figues	Fog purée	1	10	1,70	10	5	9	50	90	1,70	1,95	1,70	10	5	9	50	90	1,70	1,95	1,70	4	c
					100	Ne	100	0	0	Ne	Ne	Ne	Ne	Ne	100	0	0	Ne	Ne	Ne	Ne	Ne	4	c
2014	5089	Purée de papaye surgelée	Frozen papaya purée	1	100	3,52	100	17	12	1700	1200	3,23	3,08	3,23	100	30	23	2900	2400	3,46	3,38	3,46	4	c
					1000		1000	2	1						1000	2	3						4	c
2014	5090	Purée d'orange surgelée	Frozen orange purée	1	10	1,48*	10	3	0	40*	<10	1,60*	<1,00	1,60*	10	3	0	30*	<10	1,48*	<1,00	1,48*	4	c
					100		100	0	0						100	0	0						4	c
2014	5091	Purée de figues violettes surgelée	Frozen fig purée	1	10	3,11	10	27	20	260	190	2,41	2,28	2,41	10	31	28	290	260	2,46	2,41	2,46	4	c
					100		100	1	1						100	1	0						4	c

CHOCOLATE AND BAKERY PRODUCTS

Year of analysis	N° sample	Sample (French name)	Sample	Reference method: ISO 21527♦			Alternative method: 3M™ Petrifilm™ Rapid Yeast and Mold count plate															Category	Type
							25°C for 60h							25°C for 72h									
				Part 1 or 2	Dilution	log (cfu/g) Kept	Dilution	cfu numerated Rep 1	cfu numerated Rep 2	cfu/g (round number) Rep 1	cfu/g (round number) Rep 2	log (cfu/g) Rep 1	log (cfu/g) Rep 2	log (cfu/g) Kept	Dilution	cfu numerated Rep 1	cfu numerated Rep 2	cfu/g (round number) Rep 1	cfu/g (round number) Rep 2	log (cfu/g) Rep 1	log (cfu/g) Rep 2	log (cfu/g) Kept		
2014	3325	Eclair à la vanille	Bakery product with custard	1	10	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	5	a
					100		100	0	0						100	0	0						5	a
2014	3330	Pain de mie	Bread	2	10	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	5	a
					100		100	0	0						100	0	0						5	a
2014	3331	Pâte à tarte	Puff pastry	1	10	1,60	10	0	0	<10	<10	<1,00	<1,00	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	5	a
					100		100	0	0						100	0	0						5	a
2014	3334	Pain de mie	Bread	2	1000	5,61	1000	>150	>150	500000	640000	5,70	5,81	5,70	1000	>150	>150	640000	520000	5,81	5,72	5,81	5	a
					10000	N'	10000	50	64	N'	N'	N'	N'	N'	10000	64	52	N'	N'	N'	N'	N'	5	a
2014	3433	Pâte sablée	Pasta	2	1000	3,70	1000	2	1	2000*	1000*	3,30*	3,00*	3,30*	1000	1	1	1000*	1000*	3,00*	3,00*	3,00*	5	a
					10000	Ne	10000	0	0						10000	0	0						5	a
2014	3434	Pâte sablée	Pasta	2	100	3,15	100	12	15	1500	1500	3,18	3,18	3,18	100	14	17	1600	1600	3,20	3,20	3,20	5	a
					1000		1000	4	1						1000	4	1						5	a
2014	3695	Mini Gâche	Bread	2	10000	<4,00	10000	0	0	<10000	<10000	<4,00	<4,00	<4,00	10000	0	0	<10000	<10000	<4,00	<4,00	<4,00	5	a
					100000		100000	0	0						100000	0	0						5	a
2014	3696	Baguette	Bread	1	10000	<4,00	10000	0	0	<10000	<10000	<4,00	<4,00	<4,00	10000	0	0	<10000	<10000	<4,00	<4,00	<4,00	5	a
					100000		100000	0	0						100000	0	0						5	a
2014	3954	Baguette Saint Pierre	Bread	1	1000	>6,18	1000	>150	>150	>1500000	>1500000	>6,18	>6,18	>6,18	1000	>150	>150	>1500000	>150000	>6,18	>6,18	>6,18	5	a
					10000		10000	>150	>150						10000	>150	>150						5	a
2014	3956	Eclair à la vanille	Pastry	1	10000	>7,18	10000	>150	>150	>15000000	>15000000	>7,18	>7,18	>7,18	10000	>150	>150	>15000000	>15000000	>7,18	>7,18	>7,18	5	a
					100000		100000	197	190						100000	>150	>150						5	a
2014	3957	Crêpe	Pancake	1	100	<2,00	100	0	0	<100	<100	<2,00	<2,00	<2,00	100	0	0	<100	<100	<2,00	<2,00	<2,00	5	a
					1000		1000	0	0						1000	0	0						5	a
2014	3958	Pâte à tarte brisée	Puff pastry	1	10	2,91	10	10	13	145	145	2,16	2,16	2,16	10	24	25	264	264	2,42	2,42	2,42	5	a
					100		100	6	3						100	5	4						5	a
2014	4113	Pain de mie	Bread	2	1000000	7,56	100000	145	171	14000000	17000000	7,15	7,23	7,15	1000000	15	21	15000000	25000000	7,18	7,40	7,18	5	a
					10000000		1000000	13	18						10000000	1	6						5	a
2014	4117	Crêpe de froment	Pancake	1	100	5,08	100	>150	>150	79000	94000	4,90	4,97	4,90	100	>150	>150	94000	111000	4,97	5,05	4,97	5	a
					1000		1000	79	94						1000	94	111						5	a
2018	1800	Baba au rhum	Pastry	1	10	2,72	10	39		400		2,60		2,60	10	41		420		2,62		2,62	5	a
					100		100	5							100	5							5	a
2014	5088	Fourré de praline enrobage chocolat au lait	Cocoa based product	2	10	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	5	b
					100		100	0	0						100	0	0						5	b
2014	5490	Fourrage pâte d'amande	Marzipan	2	10	1,00*	10	4	4	40	40	1,60	1,60	1,60	10	4	2	40	20*	1,60	1,30*	1,60	5	b
					100		100	0	1	Ne	Ne	Ne	Ne	Ne	100	0	0	Ne		Ne		Ne	5	b
2018	1611	Pâte d'amande	Marzipan	2	10	1,78	10	4		40		1,60		1,60	10	4		40		1,60		1,60	5	b
					100	Ne	100	0		Ne					100	0		Ne				Ne	5	b
2018	**2659**	**Arachides sucrées**	**Sweet peanuts**	2	10	2,70	10	17		160		2,20		2,20	10	21		210		2,32		2,32	5	b
					100		100	1							100	2							5	b
2018	**2660**	**Pâte d'amande**	**Marzipan**	2	100	3,95	100	94		9300		3,97		3,97	100	114		11000		4,04		4,04	5	b
					1000		1000	8							1000	12							5	b
2018	2920	Quatre-quart	Cake	2	100000	6,76	100000	49		4800000		6,68		6,68	100000	49		4800000		6,68		6,68	5	b
					1000000		1000000	4							1000000	4							5	b
2018	2921	Gâteau breton	Cake	2	10000	5,54	10000	21		220000		5,34		5,34	10000	21		220000		5,34		5,34	5	b
					100000		100000	3							100000	3							5	b
2014	5085	Crêpes fourrage cacao	Pancakes with cacao	2	10	3,30	10	55	74	610	830	2,79	2,92	2,79	10	62	90	700	1000	2,85	3,00	2,85	5	c
					100		100	12	17						100	15	20						5	c
2014	5086	Crêpes nature	Pancakes	2	1000	4,20	100	137	162	14000	16000	4,15	4,20	4,15	100	137	18(-3)	14000	17000	4,15	4,23	4,15	5	c
					10000		1000	12	18						1000	12	1(-4)						5	c
2014	5087	Crêpes de froment	Pancakes	1	1000	4,71	1000	43	55	41000	51000	4,61	4,71	4,61	1000	43	56	43000	52000	4,63	4,72	4,63	5	c
					10000		10000	2	1						10000	4	1						5	c
2014	5261	Cacao	Cocoa powder	2	100	4,04	100	1	3	100*	300*	2,00*	2,48*	2,00*	100	7	10	700	1100	2,85	3,04	2,85	5	c
					1000		1000	0	0						1000	3	2	Ne		Ne		Ne	5	c

♦ Analyses performed according to the COFRAC accreditation

CHOCOLATE AND BAKERY PRODUCTS																										
Year of analysis	N° sample	Sample (French name)	Sample	Reference method: ISO 21527♦			Alternative method: 3M™ Petrifilm™ Rapid Yeast and Mold count plate																		Category	Type
							25°C for 60h									25°C for 72h										
				Part 1 or 2	Dilution	log (cfu/g)	Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)			Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)					
						Kept		Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept		Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept			
2014	5262	Cacao	Cocoa powder	2	10	1,78	10	1	2	10*	20*	1,00*	1,30*	1,00*	10	2	2	20*	20*	1,30*	1,30*	1,30*	5	c
					100	Ne	100	0	0						100	0	0						5	c
2014	5489	Ganache chocolat noir	Ganache (chocolate)	2	10	1,90	10	66	64	670	650	2,83	2,81	2,83	10	70	75	710	700	2,85	2,85	2,85	5	c
					100	Ne	100	8	7						100	8	2						5	c
2014	5491	Fourrage café	Ganache(coffee)	2	10	1,00*	10	11	8	100	80	2,00	1,90	2,00	10	2	1	20*	10*	1,30*	1,00*	1,30*	5	c
					100		100	0	0		Ne		Ne		100	0	0						5	c
2014	5492	Fourrage passion	Ganache (passion fruit)	2	10	1,60	10	10	6	90	60	1,95	1,78	1,95	10	4	10	40	91	1,60	1,96	1,60	5	c
					100	Ne	100	0	0		Ne		Ne		100	0	0	Ne		Ne		Ne	5	c
2014	5687	Fourrage chocolat blanc	White chocolate filling	2	10000	7,08	10000	>150	>150	8100000	8500000	6,91	6,93	6,91	10000	>150	>150	9800000	11000000	6,99	7,04	6,99	5	c
					100000		100000	81	85	N'	N'	N'	N'	N'	100000	98	105	N'	N'				5	c
2014	**496**	**Sirop d'érable**	**Maple syrup**	2	10	3,20	10	106	107	1100	1200	3,04	3,08	3,04	10	112	118	1200	1300	3,08	3,11	3,08	5	c
					100		100	16	28						100	17	28						5	c
2014	**497**	**Biscuits cuillère**	**Biscuits**	2	1000	4,81	1000	52	56	54000	60000	4,73	4,78	4,73	1000	56	60	57000	64000	4,76	4,81	4,76	5	c
					10000		10000	7	10						10000	7	10						5	c

FEED STUFFS																										
				Reference method: ISO 21527♦			Alternative method: 3M™ Petrifilm™ Rapid Yeast and Mold count plate																			
							25°C for 60h									25°C for 72h										
Year of analysis	N° sample	Sample (French name)	Sample	Part 1 or 2	Dilution	log (cfu/g) Kept	Dilution	cfu numerated Rep 1	cfu numerated Rep 2	cfu/g (round number) Rep 1	cfu/g (round number) Rep 2	log (cfu/g) Rep 1	log (cfu/g) Rep 2	log (cfu/g) Kept	Dilution	cfu numerated Rep 1	cfu numerated Rep 2	cfu/g (round number) Rep 1	cfu/g (round number) Rep 2	log (cfu/g) Rep 1	log (cfu/g) Rep 2	log (cfu/g) Kept	Category	Type
2014	4967	Flocons de blé	Wheat flakes	2	10	3,15	10	59	54	650	560	2,81	2,75	2,81	10	54	95	560	970	2,75	2,99	2,75	6	a
					100		100	12	7						100	7	12						6	a
2014	4968	Blé	Wheat	2	10	1,78	10	21	18	190	160	2,28	2,20	2,28	10	24	23	220	220	2,34	2,34	2,34	6	a
					100	Ne	100	0	0						100	0	1						6	a
2014	4969	Aliment pour pondeuses	Feed stuff(hen)	2	100	3,30	100	36	51	3600	4800	3,56	3,68	3,56	100	40	51	4000	4900	3,60	3,69	3,60	6	a
					1000		1000	4	2						1000	4	3						6	a
2014	5865	Aliment pour poules pondeuses	Feed for hens	2	10	2,81	10	11	17	150	250	2,18	2,40	2,18	10	ND	ND	700	600	2,85	2,78	2,85	6	a
					100		100	5	10						100	7	6	Ne	Ne	Ne	Ne	Ne	6	a
2018	1612	Orge	Barley	2	10	2,34	10	27		290		2,46		2,46	10	27		290		2,46		2,46	6	a
					100		100	5							100	5							6	a
2014	5260	Croquettes chaton	Kitten pellets	2	100	4,83	100	4	1	400	100*	2,60	2,00*	2,60	100	4	2	400	200*	2,60	2,30*	2,60	6	b
					1000	N'	1000	0	1						1000	0	1	Ne		Ne		Ne	6	b
2014	5866	Croquettes pour chat	Pellets for cats	2	10	1,85	10	2	1	20*	10*	1,30*	1,00*	1,00*	10	3	4	30*	40	1,48*	1,60	1,60	6	b
					100	Ne	100	1	1						100	1	1		Ne		Ne	Ne	6	b
2014	**633**	**Complément alimentaire pour chien**	**Feed supplement for dog**	2	10	3,08	10	119	100	1200	960	3,08	2,98	3,08	10	119	101	1200	990	3,08	3,00	3,08	6	b
					100		100	12	6						100	12	8						6	b
2014	**634**	**Complément alimentaire pour chien**	**Feed supplement for dog**	2	100	3,72	100	81	60	8200	6500	3,91	3,81	3,91	100	60	81	6500	8200	3,81	3,91	3,81	6	b
					1000		1000	9	12						1000	12	9						6	b
2014	**635**	**Complément alimentaire pour chien**	**Feed supplement for dog**	2	100	3,49	100	34	44	3300	4200	3,52	3,62	3,52	100	46	35	4400	3400	3,64	3,53	3,64	6	b
					1000		1000	2	2						1000	2	2						6	b
2018	1614	Croquettes pour chat	Pallets for cat	2	10	1,48*	10	1		10		1,00*		1,00*	10	1		10		1,00*		1,00*	6	b
					100		100	0							100	0							6	b
2018	2922	Croquettes pour chat (poulet/canard/légumes)	Pellets for cat (poultry /duck/vegetables)	2	10000	5,56	10000	16		170000		5,23		5,23	10000	23		250000		5,40		5,40	6	b
					100000		100000	3							100000	4							6	b
2014	7	Saucisson pour chien	Sausage for dog	1	10	>4,18	10	>150	>150	>15000	>15000	>4,18	>4,18	>4,18	10	>150	>150	>15000	>15000	>4,18	>4,18	>4,18	6	c
					100		100	>150	>150						100	>150	>150						6	c
2014	8	Saucisson pour chien	Sausage for dog	1	100	4,73	100	>150	>150	49000	51000	4,69	4,71	4,69	100	>150	>150	49000	51000	4,69	4,71	4,69	6	c
					1000	N'	1000	49	51						1000	49	51						6	c
2014	9	Saucisson pour chien	Sausage for dog	1	10	4,18	10	>150	>150	12000	12000	4,08	4,08	4,08	10	>150	>150	12000	12000	4,08	4,08	4,08	6	c
					100	N'	100	121	116						100	123	118						6	c
2014	**631**	**Aliment complet pour chat(bœuf ,carotte)**	**Feed for cat (Beef, carrots)**	1	10	2,97	10	53	58	560	560	2,75	2,75	2,75	10	58	53	560	560	2,75	2,75	2,75	6	c
					100		100	9	3						100	3	9						6	c
2014	**632**	**Aliment complet pour chat (veau, poivron)**	**Feed for cat (veal, pepper)**	1	10	3,04	10	112	105	1100	1000	3,04	3,00	3,04	10	113	105	1100	1000	3,04	3,00	3,04	6	c
					100		100	10	9						100	10	9						6	c
2018	2152	Pâté pour chat	Pâté for cat	1	100000	6,93	100000	36		3600000		6,56		6,56	100000	55		5500000		6,74		6,74	6	c
					1000000		1000000	4							1000000	5							6	c
2018	2153	Pâté pour chat	Pâté for cat	1	100000	6,88	100000	27		2600000		6,41		6,41	100000	40		3800000		6,58		6,58	6	c
					1000000		1000000	2							1000000	2							6	c
2018	2154	Pâté pour chat	Pâté for cat	1	100000	6,32	100000	16		1600000		6,20		6,20	100000	20		2000000		6,30		6,30	6	c
					1000000		1000000	2							1000000	2							6	c
2018	2155	Pâté pour chien	Pâté for dog	1	1000	4,76	1000	33		35000		4,54		4,54	1000	34		36000		4,56		4,56	6	c
					10000		10000	5							10000	6							6	c

♦ Analyses performed according to the COFRAC accreditation

PRODUCTION ENVIRONMENTAL SAMPLES																												
				Reference method: ISO 21527♦			Alternative method: 3M™ Petrifilm™ Rapid Yeast and Mold count plate																					
							25°C for 60h									25°C for 72h												
Year of analysis	N° sample	Sample (French name)	Sample	Part 1 or 2	Dilution	log (cfu/g) Kept	Dilution	cfu numerated Rep 1	cfu numerated Rep 2	cfu/g (round number) Rep 1	cfu/g (round number) Rep 2	log (cfu/g) Rep 1	log (cfu/g) Rep 2	log (cfu/g) Kept	Dilution	cfu numerated Rep 1	cfu numerated Rep 2	cfu/g (round number) Rep 1	cfu/g (round number) Rep 2	log (cfu/g) Rep 1	log (cfu/g) Rep 2	log (cfu/g) Kept	Category	Type
2014	5485	Lingette table préparation madeleines	Wipe	2	10	3,00	10	56	30	560	300	2,75	2,48	2,75	10	37	37	420	380	2,62	2,58	2,62	7	a
					100		100	5	3						100	9	5						7	a
2014	5486	Lingette environnement atelier pâtisserie	Wipe	2	10	3,76	10	45	47	460	480	2,66	2,68	2,66	10	47	38	490	400	2,69	2,60	2,69	7	a
					100		100	6	6						100	7	6						7	a
2014	5487	Lingette environnement atelier pâtisserie	Wipe	2	10	4,26*	10	>150	>150	3500 N'	1600 N'	3,54 N'	3,20 N'	3,54 N'	10	>150	>150	3500 N'	1600 N'	3,54 N'	3,20 N'	3,54 N'	7	a
					100		100	35	16						100	35	16						7	a
2014	5488	Lingette environnement atelier pâtisserie	Wipe	2	10	3,08	10	20	20	190	200	2,28	2,30	2,28	10	59	54	610	550	2,79	2,74	2,79	7	a
					100		100	1	2						100	8	6						7	a
2014	5867	Ecouvillon (industrie boulangerie)	Swab (Bakery industry)	2	100	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	7	a
					1000		1000	>150	>150						1000	>150	>150						7	a
2014	5868	Ecouvillon (industrie boulangerie)	Swab (Bakery industry)	2	100	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	7	a
					1000		1000	>150	>150						1000	>150	>150						7	a
2014	5869	Ecouvillon (industrie boulangerie)	Swab (Bakery industry)	2	100	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	7	a
					1000		1000	>150	>150						1000	>150	>150						7	a
2014	5870	Chiffonnette plaque à pain (industrie boulangerie)	Wipe (Bakery industry)	2	100	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	7	a
					1000		1000	>150	>150						1000	>150	>150						7	a
2014	5871	Chiffonnette porte relevante (industrie boulangerie)	Wipe (Bakery industry)	2	100	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	7	a
					1000		1000	>150	>150						1000	>150	>150						7	a
2014	5872	Chiffonnette joint banquette local batteur (industrie boulangerie)	Wipe (Bakery industry)	2	100	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	7	a
					1000		1000	>150	>150						1000	>150	>150						7	a
2014	5873	Chiffonnette flexible batteur (industrie boulangerie)	Wipe (Bakery industry)	2	100	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	7	a
					1000		1000	>150	>150						1000	>150	>150						7	a
2018	3166	Lingette (atelier pâtisserie)	Wipe (Bakery industry)	2	100000	7,08	100000	78		800000		5,90		5,90	100000	91		9300000		6,97		6,97	7	a
					1000000		1000000	10							1000000	11							7	a
2018	3167	Lingette (atelier pâtisserie)	Wipe (Bakery industry)	2	1000	4,91	1000	30		31000		4,49		4,49	1000	43		43000		4,63		4,63	7	a
					10000		10000	4							10000	4							7	a
2018	3168	Lingette (atelier pâtisserie)	Wipe (Bakery industry)	2	10	<1,00	10	1		10		1,00*		1,00*	10	1		10		1,00*		1,00*	7	a
					100		100	0							100	0							7	a
2014	230	Poussières environnement laitier	Dusts (Dairy industry)	2	100	3,99	100	51	51	5000	5200	3,70	3,72	3,70	100	56	53	5900	5300	3,77	3,72	3,77	7	b
					1000		1000	4	6						1000	9	5						7	b
2014	231	Poussières environnement laitier	Dusts (Dairy industry)	2	10000	5,71	10000	12	10	150000	91000	5,18	4,96	5,18	10000	10	6	120000	55000	5,08	4,74	5,08	7	b
					100000		100000	4	0						100000	3	0						7	b
2014	232	Poussières environnement laitier	Dusts (Dairy industry)	2	100000	6,32	100000	19	18	1900000	2000000	6,28	6,30	6,28	100000	19	19	1900000	2100000	6,28	6,32	6,28	7	b
					1000000		1000000	2	4						1000000	2	4						7	b
2014	233	Poussières environnement laitier	Dusts (Dairy industry)	2	1000	4,79	1000	28	35	29000	40000	4,46	4,60	4,60	1000	ND	ND	40000	30000*	4,60	4,48*	4,60	7	b
					10000		10000	4	9						10000	4	3						7	b
2014	234	Poussières environnement industrie du chocolat	Dusts (chocolate industry)	2	10	3,15	10	ND	ND	400*	<100	2,60	<2,00	2,60	10	15	19	260	260	2,41	2,41	2,41	7	b
					100		100	4	0						100	13	9						7	b
2018	3169	Déchets (atelier pâtisserie)	Waste (Bakery industry)	2	10000	5,98	10000	53		510000		5,71		5,71	10000	78		750000		5,88		5,88	7	b
					100000		100000	3							100000	4							7	b
2018	3170	Déchets (atelier pâtisserie)	Waste (Bakery industry)	2	10	2,04	100	1		10		1,00*		1,00*	10	2		20		1,30*		1,30*	7	b
					100		1000	0							100	0							7	b
2014	636	Eau de process foisonneuse	Process water	1	1	1,11	10	6	8	60 Ne	80 Ne	1,78 Ne	1,90 Ne	1,90 Ne	1	8	5	8 Ne	5 Ne	0,90 Ne	0,70 Ne	0,70 Ne	7	c
					10		100	2	0						10	0	2						7	c
2014	637	Eau de rinçage bac de stockage viande crue	Rinsing water	1	1	2,28	10	152	155	1400	1500	3,15	3,18	3,15	10	159	158	1500	1500	3,18	3,18	3,18	7	c
					10		100	2	5						100	2	5						7	c
2014	**638**	**Eau de process stéphan (fromage de chèvre)**	**Process water**	1	10	2,46	10	35	32	360	350	2,56	2,54	2,56	10	35	32	360	350	2,56	2,54	2,56	7	c
					100		100	4	6						100	4	6						7	c
2014	**639**	**Eau de rinçage fabrication béchamel**	**Rinsing water**	1	100	2,96	100	15	11	1600	1200	3,20	3,08	3,20	100	11	15	1200	1600	3,08	3,20	3,08	7	c
					1000		1000	3	2						1000	2	3						7	c
2014	**640**	**Eau de process pompe homogénéisateur**	**Process water**	1	1	0,48*	0	0	0	<1	<1	<0,00	<0,00	<0,00	1	0	1	<1	1*	<0,00	0,00*	<0,00	7	c
					10		10	0	0						10	0	0						7	c

♦ Analyses performed according to the COFRAC accreditation

PRODUCTION ENVIRONMENTAL SAMPLES																										
				Reference method: ISO 21527♦			Alternative method: 3M™ Petrifilm™ Rapid Yeast and Mold count plate																			
							25°C for 60h									25°C for 72h										
Year of analysis	N° sample	Sample (French name)	Sample	Part 1 or 2	Dilution	log (cfu/g) Kept	Dilution	cfu numerated Rep 1	cfu numerated Rep 2	cfu/g (round number) Rep 1	cfu/g (round number) Rep 2	log (cfu/g) Rep 1	log (cfu/g) Rep 2	log (cfu/g) Kept	Dilution	cfu numerated Rep 1	cfu numerated Rep 2	cfu/g (round number) Rep 1	cfu/g (round number) Rep 2	log (cfu/g) Rep 1	log (cfu/g) Rep 2	log (cfu/g) Kept	Category	Type
2014	**641**	**Eau de rinçage robot coupe**	**Rinsing water**	1	1	1,40	10	>150	>150	>15000	>15000	>4,18	>4,18	>4,18	10	>150	>150	>15000	>15000	>4,18	>4,18	>4,18	7	c
					10		100	>150	>150						100	>150	>150						7	c
2014	1371	Eau de process	Process water	1	1000	5,99	1000	>150	>150	980000	790000	5,99	5,90	5,99	1000	>150	>150	1000000	810000	6,00	5,91	6,00	7	c
					10000		10000	98	79	N'	N'	N'	N'	N'	10000	101	81	N'	N'	N'	N'	N'	7	c

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

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

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

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

♦ Analyses performed according to the COFRAC accreditation

DAIRY PRODUCTS																	
Year of analysis	N° sample	Sample (French name)	Sample	Reference method: ISO 21527♦			Alternative method: 3M™ Petrifilm™ Rapid Yeast and Mold count plate 25°C for 5 days									Category	Type
				Part 1 or 2	Dilution	log (cfu/g) Kept	Dilution	cfu numerated Rep 1	cfu numerated Rep 2	cfu/g (round number) Rep 1	cfu/g (round number) Rep 2	log (cfu/g) Rep 1	log (cfu/g) Rep 2	log (cfu/g) Kept		
2018	**2651**	**Poudre de lait écrémé**	**Skim milk powder**	2	10	1,78	10	2		20		1,30		1,30	2	c
					100	Ne	100	0							2	c
2018	**2652**	**Poudre de lait demi-écrémé**	**Half skim milk powder**	2	10	1,85	10	5		50		1,70		1,70	2	c
					100	Ne	100	0		Ne					2	c
2018	3163	Poudre de lait écrémé	Skim milk powder	2	100000	6,96	100000	81		8300000		6,92		6,92	2	c
					1000000		1000000	10							2	c
2018	3164	Poudre de lait demi-écrémé	Half skim milk powder	2	10000	6,00	10000	87		890000		5,95		5,95	2	c
					100000		100000	11							2	c

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

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

FRUITS, VEGETABLES AND CEREALS																		
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Year of analysis	N° sample	Sample (French name)	Sample	Part 1 or 2	Dilution	log (cfu/g) Kept	Dilution	cfu numerated Rep 1	cfu numerated Rep 2	cfu/g (round number) Rep 1	cfu/g (round number) Rep 2	log (cfu/g) Rep 1	log (cfu/g) Rep 2	log (cfu/g) Kept	Category	Type
2014	3333	Coulis de framboise	Raspberry coulis	2	10	<1,00	10	4	0	40	<10	1,60	<1,00	1,60	4	a
					100		100	0	0	Ne		Ne		Ne	4	a
2014	4114	Olives noires	Black olives	1	100	5,20	100	>150	>150	325000*	341000*	5,51*	5,53*	5,51*	4	a
					1000		1000	325	341						4	a
2014	4120	Jus de tomate	Tomato juice	1	100	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	4	a
					1000		1000	>150	>150						4	a
2014	4346	Thé glacé pêche blanche	Ice tea	1	10	>4,18	1	/	/	20*	<10	1,30*	<1,00	1,30*	4	a
					100		10	2	0						4	a
2014	4347	Jus d'ananas	Pine apple juice	1	10000	5,74	10000	>150	>150	4200000	4600000	6,62	6,66	6,62	4	a
					100000		100000	42	46	N'	N'	N'	N'	N'	4	a
2014	4348	Jus 3 agrumes	Three citrus juice	1	1000000	7,67	1000000	49	46	47000000	44000000	7,67	7,64	7,67	4	a
					10000000		10000000	3	2						4	a
2014	4962	Poivrons rouges surgelés	Frozen red peppers	1	10	2,04	10	16	12	160	120	2,20	2,08	2,20	4	a
					100		100	1	1						4	a
2014	1350	Rolls aux légumes marinés	Ready to eat meal (Vegetables))	1	10	1,00*	10	4	3	40	30*	1,60	1,48*	1,60	4	a
					100		100	0	0	Ne		Ne		Ne	4	a
2014	1351	Mélange légumes 4ème gamme	Ready to eat vegetables	1	100	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	4	a
					1000		1000	>150	>150						4	a
2014	1352	Carottes râpées	Sliced carrots	1	1000	4,88	1000	68	92	65000	91000	4,81	4,96	4,81	4	a
					1000		10000	3	8						4	a
2014	1353	Chou blanc, carottes , céleri	Ready to eat vegetables	1	1000	4,95	1000	59	82	59000	81000	4,77	4,91	4,77	4	a
					10000		10000	6	7						4	a
2014	1354	Pousses de soja	Sprouts	1	1000	5,18	1000	156	126	160000	140000	5,20	5,15	5,20	4	a
					10000		10000	21	28						4	a
2014	1367	Oignons surgelés	Frozen onions	1	10	<1,00	10	7	8	70	80	1,85	1,90	1,90	4	a
					100		100	0	0	Ne	Ne	Ne	Ne	Ne	4	a
2014	1368	Poivrons rouges	Red peppers	1	10	2,91	10	78	69	800	700	2,90	2,85	2,90	4	a
					100		100	10	8						4	a
2014	1369	Poivrons verts	Green peppers	1	10	1,00*	10	1	1	10*	10*	1,00*	1,00*	1,00*	4	a
					100		100	0	0						4	a
2014	1370	Purée d'abricot	Apricot purée	1	100000	6,94	100000	64	68	6500000	6700000	6,81	6,83	6,81	4	a
					1000000		1000000	8	6						4	a
2014	1405	Mangues en morceaux	Pieces of mango	1	10000	6,08	10000	94	124	920000	1200000	5,96	6,08	5,96	4	a
					100000		100000	7	10						4	a
2014	3332	Cerises en bocaux	Cherry	2	10	1,00*	10	0	0	<10	<10	<1,00	<1,00	<1,00	4	b
					100		100	0	0						4	b
2014	4115	Morilles déshydratées	Dehydrated morels	2	10000	5,69	10000	>150	>150	9400000	9100000	6,97	6,96	6,97	4	b
					100000		100000	94	91	N'	N'	N'	N'	N'	4	b
2014	4116	Raisins secs	Dehydrated grapes	2	10	2,15	10	8	5	80	50	1,90	1,70	1,90	4	b
					100		100	0	0	Ne	Ne	Ne	Ne	Ne	4	b
2014	4118	Farine Bio	Flour	2	10	3,18	10	10	31	91	340	1,96	2,53	2,53	4	b
					100		100	0	6						4	b

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

CHOCOLATE AND BAKERY PRODUCTS																		
				Reference method: ISO 21527♦			Alternative method: 3M™ Petrifilm™ Rapid Yeast and Mold count plate 25°C for 5 days										
Year of analysis	N° sample	Sample (French name)	Sample	Part 1 or 2	Dilution	log (cfu/g) Kept	Dilution	cfu numerated Rep 1	cfu numerated Rep 2	cfu/g (round number) Rep 1	cfu/g (round number) Rep 2	log (cfu/g) Rep 1	log (cfu/g) Rep 2	log (cfu/g) Kept	Category	Type
2014	3325	Eclair à la vanille	Bakery product with custard	1	10	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	5	a
					100		100	0	0						5	a
2014	3330	Pain de mie	Bread	2	10	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	5	a
					100		100	0	0						5	a
2014	3331	Pâte à tarte	Puff pastry	1	10	1,60	10	0	0	<10	<10	<1,00	<1,00	<1,00	5	a
					100		100	0	0						5	a
2014	3334	Pain de mie	Bread	2	1000	5,61	1000	>150	>150	640000	520000	5,81	5,72	5,81	5	a
					10000	N'	10000	64	52	N'	N'	N'	N'	N'	5	a
2014	3433	Pâte sablée	Pasta	2	1000	3,70	1000	1	1	1000*	1000*	3,00*	3,00*	3,00*	5	a
					10000	Ne	10000	0	0						5	a
2014	3434	Pâte sablée	Pasta	2	100	3,15	100	14	17	1600	1600	3,20	3,20	3,20	5	a
					1000		1000	4	1						5	a
2014	3695	Mini Gâche	Bread	2	10000	<4,00	10000	0	0	<10000	<10000	<4,00	<4,00	<4,00	5	a
					100000		100000	0	0						5	a
2014	3696	Baguette	Bread	1	10000	<4,00	10000	0	0	<10000	<10000	<4,00	<4,00	<4,00	5	a
					100000		100000	0	0						5	a
2014	3954	Baguette Saint Pierre	Bread	1	1000	>6,18	1000	>150	>150	>1500000	>150000	>6,18	>6,18	>6,18	5	a
					10000		10000	>150	>150						5	a
2014	3956	Eclair à la vanille	Pastry	1	10000	>7,18	10000	>150	>150	>15000000	>15000000	>7,18	>7,18	>7,18	5	a
					100000		100000	>150	>150						5	a
2014	3957	Crêpe	Pancake	1	100	<2,00	100	0	0	<100	<100	<2,00	<2,00	<2,00	5	a
					1000		1000	0	0						5	a
2014	3958	Pâte à tarte brisée	Puff pastry	1	10	2,91	10	34	33	360	340	2,56	2,53	2,56	5	a
					100		100	6	4						5	a
2014	4113	Pain de mie	Bread	2	1000000	7,56	1000000	16	24	15000000	27000000	7,18	7,43	7,18	5	a
					10000000		10000000	1	6						5	a
2014	4117	Crêpe de froment	Pancake	1	100	5,08	100	>150	>150	94000	111000	4,97	5,05	4,97	5	a
					1000		1000	94	111	N'	N'	N'	N'	N'	5	a
2018	1800	Baba au rhum	Pastry	1	10	2,72	10	41		420		2,62		2,62	5	a
					100		100	5							5	a
2014	5088	Fourré de praline enrobage chocolat au lait	Cocoa based product	2	10	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	5	b
					100		100	0	0						5	b
2014	5490	Fourrage pâte d'amande	Marzipan	2	10	1,00*	10	ND	ND	ND	ND	ND	ND	ND	5	b
					100		100	0	0						5	b
2018	1611	Pâte d'amande	Marzipan	2	10	1,78	10	5		50		1,70		1,70	5	b
					100	Ne	100	0		Ne					5	b
2018	**2659**	**Arachides sucrées**	**Sweet peanuts**	2	10	2,70	10	32		330		2,52		2,52	5	b
					100		100	4							5	b
2018	**2660**	**Pâte d'amande**	**Marzipan**	2	100	3,95	100	120		12000		4,08		4,08	5	b
					1000		1000	14							5	b
2018	2920	Quatre-quart	Cake	2	100000	6,76	100000	49		4800000		6,68		6,68	5	b
					1000000		1000000	4							5	b

♦ Analyses performed according to the COFRAC accreditation

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

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

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PRODUCTION ENVIRONMENTAL SAMPLES																		
				Reference method: ISO 21527♦			Alternative method: 3M™ Petrifilm™ Rapid Yeast and Mold count plate 25°C for 5 days											
Year of analysis	N° sample	Sample (French name)	Sample	Part 1 or 2	Dilution	log (cfu/g) Kept	Dilution	cfu numerated Rep 1	cfu numerated Rep 2	cfu/g (round number) Rep 1	cfu/g (round number) Rep 2	log (cfu/g) Rep 1	log (cfu/g) Rep 2	log (cfu/g) Kept	Category	Type
2014	5485	Lingette table préparation madeleines	Wipe	2	10	3,00	10	45	47	530	480	2,72	2,68	2,72	7	a
					100		100	13	6						7	a
2014	5486	Lingette environnement atelier pâtisserie	Wipe	2	10	3,76	10	>150	>150	5100	3600	3,71	3,56	3,71	7	a
					100		100	51	36	N'	N'	N'	N'	N'	7	a
2014	5487	Lingette environnement atelier pâtisserie	Wipe	2	10	4,26*	10	>150	>150	15000	13000	4,18	4,11	4,18	7	a
					100		100	151	126	N'	N'	N'	N'	N'	7	a
2014	5488	Lingette environnement atelier pâtisserie	Wipe	2	10	3,08	10	60	67	650	660	2,81	2,82	2,81	7	a
					100		100	11	6						7	a
2014	5867	Ecouvillon (industrie boulangerie)	Swab (Bakery industry)	2	100	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	7	a
					1000		1000	>150	>150						7	a
2014	5868	Ecouvillon (industrie boulangerie)	Swab (Bakery industry)	2	100	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	7	a
					1000		1000	>150	>150						7	a
2014	5869	Ecouvillon (industrie boulangerie)	Swab (Bakery industry)	2	100	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	7	a
					1000		1000	>150	>150						7	a
2014	5870	Chiffonnette plaque à pain (industrie boulangerie)	Wipe (Bakery industry)	2	100	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	7	a
					1000		1000	>150	>150						7	a
2014	5871	Chiffonnette porte relevante (industrie boulangerie)	Wipe (Bakery industry)	2	100	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	7	a
					1000		1000	>150	>150						7	a
2014	5872	Chiffonnette joint banquette local batteur (industrie boulangerie)	Wipe (Bakery industry)	2	100	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	7	a
					1000		1000	>150	>150						7	a
2014	5873	Chiffonnette flexible batteur(industrie boulangerie)	Wipe (Bakery industry)	2	100	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	7	a
					1000		1000	>150	>150						7	a
2018	3166	Lingette (atelier pâtisserie)	Wipe (Bakery industry)	2	100000	7,08	100000	93		9500000		6,98		6,98	7	a
					1000000		1000000	11							7	a
2018	3167	Lingette (atelier pâtisserie)	Wipe (Bakery industry)	2	1000	4,91	1000	59		60000		4,78		4,78	7	a
					10000		10000	7							7	a
2018	3168	Lingette (atelier pâtisserie)	Wipe (Bakery industry)	2	10	<1,00	10	1		10		1,00*		1,00*	7	a
					100		100	0							7	a
2014	230	Poussières environnement laitier	Dusts (Dairy industry)	2	100	3,99	100	59	55	6500	5600	3,81	3,75	3,81	7	b
					1000		1000	12	7						7	b
2014	231	Poussières environnement laitier	Dusts (Dairy industry)	2	10000	5,71	10000	56	44	550000	440000	5,74	5,64	5,74	7	b
					100000		100000	4	4						7	b
2014	232	Poussières environnement laitier	Dusts (Dairy industry)	2	100000	6,32	100000	19	20	1900000	2200000	6,28	6,34	6,28	7	b
					1000000		1000000	2	4						7	b
2014	233	Poussières environnement laitier	Dusts (Dairy industry)	2	1000	4,79	1000	ND	ND	ND	30000	ND	4,48*	4,48*	7	b
					10000		10000	ND	3						7	b
2014	234	Poussières environnement industrie du chocolat	Dusts (chocolate industry)	2	10	3,15	10	38	45	490	520	2,69	2,72	2,69	7	b
					100		100	16	12						7	b
2018	3169	Déchets (atelier pâtisserie)	Waste (Bakery industry)	2	10000	5,98	10000	100		950000		5,98		5,98	7	b
					100000		100000	5							7	b

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PRODUCTION ENVIRONMENTAL SAMPLES																		
				Reference method: ISO 21527♦			Alternative method: 3M™ Petrifilm™ Rapid Yeast and Mold count plate 25°C for 5 days											
Year of analysis	N° sample	Sample (French name)	Sample	Part 1 or 2	Dilution	log (cfu/g) Kept	Dilution	cfu numerated Rep 1	cfu numerated Rep 2	cfu/g (round number) Rep 1	cfu/g (round number) Rep 2	log (cfu/g) Rep 1	log (cfu/g) Rep 2	log (cfu/g) Kept	Category	Type
2018	3170	Déchets (atelier pâtisserie)	Waste (Bakery industry)	2	10	2,04	10	6		60		1,78		1,78	7	b
					100		100	1		Ne		Ne		Ne	7	b
2014	636	Eau de process foisonneuse	Process water	1	1	1,11	1	5	11	5	10	0,70	1,00	1,00	7	c
					10		10	2	0	Ne		Ne			7	c
2014	637	Eau de rinçage bac de stockage viande crue	Rinsing water	1	1	2,28	10	164	170	1500	1600	3,18	3,20	3,18	7	c
					10		100	2	6						7	c
2014	**638**	**Eau de process stéphan (fromage de chèvre)**	**Process water**	1	10	2,46	10	35	32	360	350	2,56	2,54	2,56	7	c
					100		100	4	6						7	c
2014	**639**	**Eau de rinçage fabrication béchamel**	**Rinsing water**	1	100	2,96	100	15	11	1600	1200	3,20	3,08	3,20	7	c
					1000		1000	3	2						7	c
2014	**640**	**Eau de process pompe homogénéisateur**	**Process water**	1	1	0,48*	1	15	10	14	9	1,15	0,95	1,15	7	c
					10		10	0	0						7	c
2014	**641**	**Eau de rinçage robot coupe**	**Rinsing water**	1	1	1,40	10	>150	>150	>15000	>15000	>4,18	>4,18	>4,18	7	c
					10		100	>150	>150						7	c
2014	1371	Eau de process	Process water	1	1000	5,99	1000	>150	>150	1000000	960000	6,00	5,98	6,00	7	c
					10000		10000	103	96	N'	N'	N'	N'	N'	7	c

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

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

♦ Analyses performed according to the COFRAC accreditation

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

♦ Analyses performed according to the COFRAC accreditation

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

♦ Analyses performed according to the COFRAC accreditation

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

♦ Analyses performed according to the COFRAC accreditation

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

♦ Analyses performed according to the COFRAC accreditation

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

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

♦ Analyses performed according to the COFRAC accreditation

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

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

♦ Analyses performed according to the COFRAC accreditation

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

Year of analysis	N° sample	Sample (french name)	Sample	Reference method: ISO 21527♦		DAIRY PRODUCTS — Alternative method: 3M™ Petrifilm™ Rapid Yeast and Mold count plate															Category	Type
						28°C for 60h									28°C for 72h							
				Part 1 or 2	log (cfu/g)	Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)			Dilution	cfu numerated		cfu/g (round number)		log (cfu/g)			
					Kept		Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept		Rep 1	Rep 2	Rep 1	Rep 2	Rep 1	Rep 2	Kept	
2014	3324	Emmenthal râpé	Grated cheese	1	5,26	100	>150	>150	71000	71000	4,85	4,85	4,85	100	>150	>150	77000	75000	4,89	4,88	4,89	2 a
					N'	1000	71	71	N'	N'	N'	N'	N'	1000	77	75	N'	N'	N'	N'	N'	2 a
2014	3435	Mix râpé	Grated cheese	2	6,51	10000	93	83	950000	820000	5,98	5,91	5,98	10000	123	116	1200000	1100000	6,08	6,04	6,08	2 a
						100000	11	7						100000	13	7						2 a
2014	3436	Emmenthal râpé	Grated cheese	1	6,32	10000	120	129	1300000	1300000	6,11	6,11	6,11	10000	123	136	1300000	1400000	6,11	6,15	6,11	2 a
						100000	18	16						100000	18	16						2 a
2014	3950	Fromage Liegen fristikgae	Cheese	1	7,67	100000	>150	>150	36000000	53000000	7,56	7,72	7,56	100000	>150	>150	37000000	53000000	7,57	7,72	7,57	2 a
						1000000	36	53						1000000	37	53						2 a
2014	3951	Fromage de chèvre	Goat cheese	1	6,46	10000	>150	>150	2400000	1900000	6,38	6,28	6,38	10000	>150	>150	2500000	2000000	6,40	6,30	6,40	2 a
						100000	24	19						100000	25	20						2 a
2014	3952	Emmental français râpé	Grated cheese	1	>8,18	100000	>150	>150	>150000000	>150000000	>8,18	>8,18	>8,18	100000	>150	>150	>150000000	>150000000	>8,18	>8,18	>8,18	2 a
						1000000	>150	>150						1000000	>150	>150						2 a
2014	3953	Parmesan	Parmesan	1	>8,18	100000	>150	>150	>150000000	>150000000	>8,18	>8,18	>8,18	100000	>150	>150	>150000000	>150000000	>8,18	>8,18	>8,18	2 a
						1000000	>150	>150						1000000	>150	>150						2 a
2014	3700	Beurre	Butter	1	<4,00	10000	0	0	<10000	<10000	<4,00	<4,00	<4,00	10000	0	0	<10000	<10000	<4,00	<4,00	<4,00	2 b
						100000	0	0						100000	0	0						2 b
2014	4337	Yaourt nature	Yoghourt	1	3,58	100	18	21	1700	2200	3,23	3,34	3,23	100	19	23	1800	2400	3,26	3,38	3,26	2 b
						1000	1	3						1000	1	3						2 b
2014	4338	Yaourt nature au lait entier	Whole milk yoghourt	1	4,00	100	81	103	8300	9700	3,92	3,99	3,92	100	84	104	8500	9900	3,93	4,00	3,93	2 b
						1000	10	4						1000	10	5						2 b
2014	4339	Yaourt nature au lait entier	Whole milk yoghourt	1	>6,18	1000	>150	>150	>1500000	>1500000	>6,18	>6,18	>6,18	1000	>150	>150	>1500000	>1500000	>6,18	>6,18	>6,18	2 b
						10000	>150	>150						10000	>150	>150						2 b
2014	4340	Yaourt fermier 0%	Yoghurt(0% fat)	1	5,38	1000	135	196	140000	180000	5,15	5,26	5,15	1000	135	197	140000	180000	5,15	5,26	5,15	2 b
						10000	23	18		N'				10000	23	18						2 b
2014	4341	Yaourt fermier au lait entier	Whole milk yoghourt	1	5,91	10000	60	39	580000	390000	5,76	5,59	5,76	10000	60	39	580000	390000	5,76	5,59	5,76	2 b
						100000	4	4						100000	4	4						2 b
2014	4342	Yaourt nature	Yoghourt	1	6,40	100000	21	25	2200000	2500000	6,34	6,40	6,34	100000	24	27	2500000	2800000	6,40	6,45	6,40	2 b
						1000000	3	3						1000000	3	4						2 b
2014	4343	Yaourt nature	Yoghourt	1	2,26	10	12	8	140	80	2,15	1,90	2,15	10	12	10	150	100	2,18	2,00	2,18	2 b
						100	3	1		Ne				100	4	1						2 b
2014	4344	Fromage blanc velouté	White cheese	1	5,51	1000	113	62	110000	670000	5,04	5,83	5,04	1000	116	90	110000	94000	5,04	4,97	5,04	2 b
						10000	7	12						10000	9	13						2 b
2014	4350	Fromage frais	Fresh cheese	1	5,77	1000	>150	>150	550000	430000	5,74	5,63	5,74	1000	>150	>150	550000	430000	5,74	5,63	5,74	2 b
						10000	55	43						10000	55	43	N'	N'				2 b
2014	5270	Tiramisu	Tiramisu	2	1,95	10	6	8	60	80	1,78	1,90	1,78	10	6	8	60	80	1,78	1,90	1,78	2 b
					Ne	100	0	2	Ne	Ne	Ne	Ne	Ne	100	0	2	Ne	Ne	Ne	Ne	Ne	2 b
2014	372	Caséinate	Caseinate	2	3,04	10	23	26	270	260	2,43	2,41	2,43	10	23	26	300	270	2,48	2,43	2,48	2 c
						100	7	3						100	10	4						2 c
2014	**373**	**Lait écrémé en poudre**	Skimmed milk powder	2	2,53	10	5	2	20*	50	1,30*	1,70	1,70	10	7	6	70	60	1,85	1,78	1,78	2 c
						100	1	0		Ne		Ne	Ne	100	2	2	Ne	Ne	Ne	Ne	Ne	2 c
2018	**2650**	**Poudre de lait entier**	**Whole milk powder**	2	2,28	10	4		40		1,60		1,60	10	4		40		1,60		1,60	2 c
						100	0		Ne					100	0		Ne					2 c
2018	**2651**	**Poudre de lait écrémé**	**Skim milk powder**	2	1,78	10	3		30		1,48*		1,48*	10	3		30		1,48*		1,48*	2 c
						100	0							100	0							2 c

♦ Analyses performed according to the COFRAC accreditation

DAIRY PRODUCTS																										
				Reference method: ISO 21527♦		Alternative method: 3M™ Petrifilm™ Rapid Yeast and Mold count plate																				
						28°C for 60h									28°C for 72h											
Year of analysis	N° sample	Sample (french name)	Sample	Part 1 or 2	log (cfu/g) Kept	Dilution	cfu numerated Rep 1	cfu numerated Rep 2	cfu/g (round number) Rep 1	cfu/g (round number) Rep 2	log (cfu/g) Rep 1	log (cfu/g) Rep 2	log (cfu/g) Kept	Dilution	cfu numerated Rep 1	cfu numerated Rep 2	cfu/g (round number) Rep 1	cfu/g (round number) Rep 2	log (cfu/g) Rep 1	log (cfu/g) Rep 2	log (cfu/g) Kept	Category	Type
2018	**2652**	**Poudre de lait demi-écrémé**	**Half skim milk powder**	2	1,85	10	5		50		1,70		1,70	10	5		50		1,70		1,70	2	c
						100	0		Ne					100	0		Ne		Ne			2	c
2018	3163	Poudre de lait écrémé	Skim milk powder	2	6,96	100000	74		7100000		6,85		6,85	100000	74		7100000		6,85		6,85	2	c
						1000000	4							1000000	4							2	c
2018	3164	Poudre de lait demi-écrémé	Half skim milk powder	2	6,00	10000	91		900000		5,95		5,95	10000	92		910000		5,96		5,96	2	c
						100000	8							100000	8							2	c

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

♦ Analyses performed according to the COFRAC accreditation

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

FRUITS, VEGETABLES AND CEREALS																										
				Reference method: ISO 21527♦		Alternative method: 3M™ Petrifilm™ Rapid Yeast and Mold count plate																				
						28°C for 60h									28°C for 72h											
Year of analysis	N° sample	Sample (french name)	Sample	Part 1 or 2	log (cfu/g) Kept	Dilution	cfu numerated Rep 1	cfu numerated Rep 2	cfu/g (round number) Rep 1	cfu/g (round number) Rep 2	log (cfu/g) Rep 1	log (cfu/g) Rep 2	log (cfu/g) Kept	Dilution	cfu numerated Rep 1	cfu numerated Rep 2	cfu/g (round number) Rep 1	cfu/g (round number) Rep 2	log (cfu/g) Rep 1	log (cfu/g) Rep 2	log (cfu/g) Kept	Category	Type
2014	3333	Coulis de framboise	Raspberry coulis	2	<1,00	10	0	2	<10	20*	<1,00	1,30*	<1,00	10	0	2	<10	20*	<1,00	1,30*	<1,00	4	a
						100	0	0						100	0	0						4	a
2014	4114	Olives noires	Black olives	1	5,20	10	>150	>150	3800	3100	3,58	3,49	3,58	100	>150	>150	40000	34000	4,60	4,53	4,60	4	a
						100	38	31						1000	40	34						4	a
2014	4120	Jus de tomate	Tomato juice	1	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	4	a
						1000	>150	>150						1000	>150	>150						4	a
2014	4346	Thé glacé pêche blanche	Ice tea	1	>4,18	1	/	/	10*	<10	1,00*	<1,00	1,00*	1	/	/	10*	<10	1,00*	<1,00	1,00*	4	a
						10	1	0						10	1	0						4	a
2014	4347	Jus d'ananas	Pine apple juice	1	5,74	1000	0	0	<1000	<1000	<3,00	<3,00	<3,00	1000	>150µ	>150µ	ND	ND	ND	ND	ND	4	a
						10000	0	0						10000	0	0						4	a
2014	4348	Jus 3 agrumes	Three citrus juice	1	7,67	1000000	42	31	41000000	32000000	7,61	7,51	7,61	1000000	46	35	45000000	35000000	7,65	7,54	7,65	4	a
						10000000	3	4						10000000	3	4						4	a
2014	4962	Poivrons rouges surgelés	Frozen red peppers	1	2,04	10	13	15	91	120	1,96	2,08	1,96	10	12	16	110	150	2,04	2,18	2,04	4	a
						100	0	0						100	0	0						4	a
2014	1350	Rolls aux légumes marinés	Ready to eat meal (Vegetables)	1	1,00*	10	6	8	60	80	1,78	1,90	1,78	10	6	9	60	90	1,78	1,95	1,78	4	a
						100	0	0	Ne	Ne	Ne	Ne	Ne	100	0	0	Ne	Ne	Ne	Ne	Ne	4	a
2014	1351	Mélange légumes 4ème gamme	Ready to eat vegetables	1	>5,18	100	>150	>150	130000	110000	5,11	5,04	5,11	100	>150	>150	130000	110000	5,11	5,04	5,11	4	a
						1000	125	114						1000	125	114			N'	N'	N'	4	a
2014	1352	Carottes râpées	Sliced carrots	1	4,88	1000	11	16	12000	16000	4,08	4,20	4,08	1000	11	16	12000	16000	4,08	4,20	4,08	4	a
						10000	2	2						10000	2	2						4	a
2014	1353	Chou blanc, carottes , céleri	Ready to eat vegetables	1	4,95	1000	34	35	33000	35000	4,52	4,54	4,52	1000	34	35	33000	35000	4,52	4,54	4,52	4	a
						10000	2	3						10000	2	3						4	a
2014	1354	Pousses de soja	Sprouts	1	5,18	1000	62	53	60000	52000	4,78	4,72	4,78	1000	62	53	60000	52000	4,78	4,72	4,78	4	a
						10000	4	4						10000	4	4						4	a
2014	1367	Oignons surgelés	Frozen onions	1	<1,00	10	4	6	40	60	1,60	1,78	1,60	10	12	11	110	110	2,04	2,04	2,04	4	a
						100	0	1	Ne	Ne	Ne	Ne	Ne	100	0	1						4	a
2014	1368	Poivrons rouges	Red peppers	1	2,91	10	75	89	780	870	2,89	2,94	2,89	10	75	89	800	870	2,90	2,94	2,90	4	a
						100	11	7						100	13	7						4	a
2014	1369	Poivrons verts	Green peppers	1	1,00*	10	0	0	<10	<10	<1,00	<1,00	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	4	a
						100	0	2						100	0	2						4	a
2014	1370	Purée d'abricot	Apricot purée	1	6,94	100000	60	74	6400000	7300000	6,81	6,86	6,81	100000	68	74	7100000	7300000	6,85	6,86	6,85	4	a
						1000000	10	6						1000000	10	6						4	a
2014	1405	Mangues en morceaux	Pieces of mango	1	6,08	10000	106	113	1000000	1100000	6,00	6,04	6,00	10000	106	113	1000000	1100000	6,00	6,04	6,00	4	a
						100000	9	9						100000	9	9						4	a
2014	3332	Cerises en bocaux	Cherry	2	1,00*	10	0	0	<10	<10	<1,00	<1,00	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	4	b
						100	0	0						100	0	0						4	b
2014	4115	Morilles déshydratées	Dehydrated morels	2	5,69	10000	>150	>150	6600000	7500000	6,82	6,88	6,82	10000	>150	>150	8000000	9900000	6,90	7,00	6,90	4	b
						100000	66µ	75µ						100000	80	99						4	b
2014	4116	Raisins secs	Dehydrated grapes	2	2,15	10	10	10	100	100	2,00	2,00	2,00	10	11	11	110	110	2,04	2,04	2,04	4	b
						100	1	0						100	1	1						4	b
2014	4118	Farine Bio	Flour	2	3,04	10	9?	11?	1300	500	3,11	2,70	3,11	10	49	33	590	370	2,77	2,57	2,77	4	b
						100	13	5						100	16	8						4	b
2014	4345	Quinoa	Quinoa	2	3,18	10	25	54	270	560	2,43	2,75	2,43	10	25	55	280	570	2,45	2,76	2,45	4	b
						100	5	8						100	6	8						4	b

♦ Analyses performed according to the COFRAC accreditation

FRUITS, VEGETABLES AND CEREALS																												
				Reference method: ISO 21527♦		Alternative method: 3M™ Petrifilm™ Rapid Yeast and Mold count plate																						
						28°C for 60h									28°C for 72h													
Year of analysis	N° sample	Sample (french name)	Sample	Part 1 or 2	log (cfu/g) Kept	Dilution	cfu numerated Rep 1	cfu numerated Rep 2	cfu/g (round number) Rep 1	cfu/g (round number) Rep 2	log (cfu/g) Rep 1	log (cfu/g) Rep 2	log (cfu/g) Kept	Dilution	cfu numerated Rep 1	cfu numerated Rep 2	cfu/g (round number) Rep 1	cfu/g (round number) Rep 2	log (cfu/g) Rep 1	log (cfu/g) Rep 2	log (cfu/g) Kept	Category	Type
2014	4966	Thé vrac	Tee	2	1,90	10	6	12	60	120	1,78	2,08	1,78	10	7	12	70	110	1,85	2,04	1,85	4	b
						100	0	1	Ne		Ne		Ne	100	0	0						4	b
2014	5265	Farine de blé	Wheat flour	2	2,34	10	4	1	40	10*	1,60	1,00*	1,60	10	11	3	100	30*	2,00	1,48*	2,00	4	b
						100	0	0	Ne		Ne		Ne	100	0	0						4	b
2014	5266	Farine T150	Wheat	2	2,66	10	25	26	250	300	2,40	2,48	2,40	10	29	29	280	330	2,45	2,52	2,45	4	b
						100	2	7						100	2	7						4	b
2014	5267	Farine boulangère	Wheat	2	2,85	10	14	17	140	180	2,15	2,26	2,15	10	39	27	400	280	2,60	2,45	2,60	4	b
						100	1	3						100	5	4						4	b
2014	5587	Figues broyées et séchées	Ground dehydrated figs	2	>4,18	10	>150	>150	13000	14000	4,11	4,15	4,11	10	>150	>150	>15000	>15000	>4,18	>4,18	>4,18	4	b
						100	132	138						100	>150	>150						4	b
2014	5588	Echalotes séchées	Dehydrated shallots	2	3,34	10	97	91	1000	1000	3,00	3,00	3,00	10	ND	ND	1800	ND	3,26	ND	3,26	4	b
						100	18	22						100	18	ND	N'		N'		N'	4	b
2014	5589	Oignons rissolés séchés	Dehydrated onions	2	3,15	10	74	77	900	830	2,95	2,92	2,95	10	ND	ND	2500	1500	3,40	3,18	3,40	4	b
						100	25	14						100	25	15	N'	N'	N'	N'	N'	4	b
2014	10	Sauce pesto	Dressing(pesto)	2	5,04	1000	108	84	99000	76000	5,00	4,88	5,00	1000	185	161	170000	160000	5,23	5,20	5,23	4	b
					N'	10000	1	0						10000	5	18						4	b
2014	3697	Confiture de fraise	Strawberry jam	2	4,87	1000	28	45	25000	45000	4,40	4,65	4,40	1000	30	59	28000	59000	4,45	4,77	4,45	4	c
						10000	0	5						10000	1	6						4	c
2014	3698	Purée de framboise	Raspberry purée	1	2,20	10	19	14	190	160	2,28	2,20	2,28	10	19	14	200	160	2,30	2,20	2,30	4	c
						100	2	3						100	3	3						4	c
2014	3699	Purée d'abricot	Apricot purée	1	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	4	c
						100	0	0						100	0	0						4	c
2014	4119	Purée de framboises	Raspberries purée	1	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	4	c
						1000	>150	>150						1000	>150	>150						4	c
2014	4335	Double concentré de tomates	Tomato concentrate	2	5,08	100	>150	>150	74000	89000	4,87	4,95	4,87	100	>150	>150	74000	89000	4,87	4,95	4,87	4	c
						1000	74	89						1000	74	89	N'	N'	N'	N'	N'	4	c
2014	4336	Miel bio	Honey	2	1,78	10	37	19	350	180	2,54	2,26	2,54	10	37	19	350	180	2,54	2,26	2,54	4	c
					Ne	100	1	1						100	1	0						4	c
2014	4349	Confiture d'abricot	Apricot jam	2	6,04	10000	74	106	740000	1100000	5,87	6,04	5,87	10000	78	106	770000	1100000	5,89	6,04	5,89	4	c
						100000	7	11						100000	7	11						4	c
2014	4351	Mousseline de marrons	Chestnuts purée	1	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	100	>150	>150	>150000	>150000	>5,18	>5,18	>5,18	4	c
						1000	>150	>150						1000	>150	>150						4	c
2014	4965	Purée de figues	Fog purée	1	1,70	10	4	10	40	91	1,60	1,96	1,60	10	5	11	50	100	1,70	2,00	1,70	4	c
					Ne	100	1	0	Ne		Ne		Ne	100	1	0						4	c
2014	5089	Purée de papaye surgelée	Frozen papaya purée	1	3,52	10	165	147	1600	1500	3,20	3,18	3,20	10	168	150	1600	1500	3,20	3,18	3,20	4	c
						100	6	15						100	13	18						4	c
2014	5090	Purée d'orange surgelée	Frozen orange purée	1	1,48*	10	2	1	20*	10*	1,30*	1,00*	1,30*	10	3	1	30*	10*	1,48*	1,00*	1,48*	4	c
						100	0	0						100	0	0						4	c
2014	5091	Purée de figues violettes surgelée	Frozen fig purée	1	3,11	10	35	39	390	380	2,59	2,58	2,59	10	35	42	400	460	2,60	2,66	2,60	4	c
						100	8	3						100	9	8						4	c

CHOCOLATE AND BAKERY PRODUCTS																												
				Reference method: ISO 21527♦		Alternative method: 3M™ Petrifilm™ Rapid Yeast and Mold count plate																						
						28°C for 60h									28°C for 72h													
Year of analysis	N° sample	Sample (french name)	Sample	Part 1 or 2	log (cfu/g) Kept	Dilution	cfu numerated Rep 1	cfu numerated Rep 2	cfu/g (round number) Rep 1	cfu/g (round number) Rep 2	log (cfu/g) Rep 1	log (cfu/g) Rep 2	log (cfu/g) Kept	Dilution	cfu numerated Rep 1	cfu numerated Rep 2	cfu/g (round number) Rep 1	cfu/g (round number) Rep 2	log (cfu/g) Rep 1	log (cfu/g) Rep 2	log (cfu/g) Kept	Category	Type
2014	3325	Eclair à la vanille	Bakery product with custard	1	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	5	a
						100	0	0						100	0	0						5	a
2014	3330	Pain de mie	Bread	2	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	5	a
						100	0	0						100	0	0						5	a
2014	3331	Pâte à tarte	Puff pastry	1	1,60	10	0	0	<10	<10	<1,00	<1,00	<1,00	10	2	1	20	10	1,30*	1,00*	1,30*	5	a
						100	0	0						100	0	0						5	a
2014	3334	Pain de mie	Bread	2	5,61 N'	1000	>150	>150	410000	450000	5,61 N'	5,65 N'	5,61 N'	1000	>150	>150	480000	470000	5,68 N'	5,67 N'	5,68 N'	5	a
						10000	41	45	N'	N'				10000	48	47	N'	N'				5	a
2014	3433	Pâte sablée	Pasta	2	3,95 Ne	1000	3	4	3000*	4000	3,48*	3,60 Ne	3,60 Ne	1000	3	4	3000*	4000	3,48*	3,60 Ne	3,60 Ne	5	a
						10000	0	0		Ne				10000	0	0		Ne				5	a
2014	3434	Pâte sablée	Pasta	2	3,15	100	21	18	2000	1900	3,30	3,28	3,30	100	12	18	1200	1900	3,08	3,28	3,08	5	a
						1000	1	3						1000	1	3						5	a
2014	3695	Mini Gâche	Bread	2	<4,00	10000	0	0	<10000	<10000	<4,00	<4,00	<4,00	10000	0	0	<10000	<10000	<4,00	<4,00	<4,00	5	a
						100000	0	0						100000	0	0						5	a
2014	3696	Baguette	Bread	1	<4,00	10000	0	0	<10000	<10000	<4,00	<4,00	<4,00	10000	0	0	<10000	<10000	<4,00	<4,00	<4,00	5	a
						100000	0	0						100000	0	0						5	a
2014	3954	Baguette Saint Pierre	Bread	1	>6,18	100	30	46	2800	4500	3,45	3,65	3,65	100	>150	>150	1000	4000	3,00	3,60	3,60	5	a
						1000	1	4						1000	1	4	Ne	Ne	Ne	Ne	Ne	5	a
2014	3956	Eclair à la vanille	Pastry	1	>7,18	10000	>150	>150	1700000	1200000	6,23	6,08	6,23	10000	>150	>150	>15000000	>15000000	>7,18	>7,18	>7,18	5	a
						100000	17	12						100000	>150	>150						5	a
2014	3957	Crêpe	Pancake	1	<2,00	100	0	0	<100	<100	<2,00	<2,00	<2,00	100	0	0	<100	<100	<2,00	<2,00	<2,00	5	a
						1000	0	0						1000	0	0						5	a
2014	3958	Pâte à tarte brisée	Puff pastry	1	2,91	10			1000	900	3,00	2,95	3,00	10	/	/	1700	900	3,23	2,95	3,23	5	a
						100	10	9						100	17	9						5	a
2014	4113	Pain de mie	Bread	2	7,56	1000000	16	23	15000000	23000000	7,18	7,36	7,18	1000000	17	24	16000000	24000000	7,20	7,38	7,20	5	a
						10000000	1	2						10000000	1	2						5	a
2014	4117	Crêpe de froment	Pancake	1	5,08	100	84	85	8400	8500	3,92	3,93	3,92	100	112	122	12000	13000	4,08	4,11	4,08	5	a
						1000	8	8						1000	19	19						5	a
2018	1800	Baba au rhum	Pastry	1	2,72	10	30		280		2,45		2,45	10	30		280		2,45		2,45	5	a
						100	1							100	1							5	a
2014	5088	Fourré de praline enrobage chocolat au lait	Cocoa based product	2	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	5	b
						100	0	0						100	0	0						5	b
2014	5490	Fourrage pâte d'amande	Marzipan	2	1,00*	10	0	3	<10	30*	<1,00	1,48*	<1,00	10	1	3	10*	30*	1,00*	1,48*	1,00*	5	b
						100	1	0						100	1	0						5	b
2018	1611	Pâte d'amande	Marzipan	2	1,78 Ne	10	4		40		1,60 Ne		1,60 Ne	10	4		40		1,60 Ne		1,60 Ne	5	b
						100	0		Ne					100	0		Ne					5	b
2018	**2659**	**Arachides sucrées**	**Sweet peanuts**	2	2,70	10	16		150		2,18		2,18	10	22		220		2,34		2,34	5	b
						100	0							100	2							5	b
2018	**2660**	**Pâte d'amande**	**Marzipan**	2	3,95	100	131		13000		4,11		4,11	100	138		14000		4,15		4,15	5	b
						1000	11							1000	14							5	b
2018	2920	Quatre-quarts	Cake	2	6,76	100000	39		4000000		6,60		6,60	100000	40		4100000		6,61		6,61	5	b
						1000000	5							1000000	5							5	b
2018	2921	Gâteau breton	Cake	2	5,54	10000	26		240000		5,38		5,38	10000	26		240000		5,38		5,38	5	b
						100000	0							100000	0							5	b

♦ Analyses performed according to the COFRAC accreditation

CHOCOLATE AND BAKERY PRODUCTS																										
				Reference method: ISO 21527♦		Alternative method: 3M™ Petrifilm™ Rapid Yeast and Mold count plate																				
						28°C for 60h									28°C for 72h											
Year of analysis	N° sample	Sample (french name)	Sample	Part 1 or 2	log (cfu/g) Kept	Dilution	cfu numerated Rep 1	cfu numerated Rep 2	cfu/g (round number) Rep 1	cfu/g (round number) Rep 2	log (cfu/g) Rep 1	log (cfu/g) Rep 2	log (cfu/g) Kept	Dilution	cfu numerated Rep 1	cfu numerated Rep 2	cfu/g (round number) Rep 1	cfu/g (round number) Rep 2	log (cfu/g) Rep 1	log (cfu/g) Rep 2	log (cfu/g) Kept	Category	Type
2014	5085	Crêpes fourrage cacao	Pancakes with cacao	2	3,30	10	26	26	250	240	2,40	2,38	2,40	10	41	44	390	400	2,59	2,60	2,59	5	c
						100	1	0						100	2	0						5	c
2014	5086	Crêpes nature	Pancakes	2	4,20	100	4	2	360	640	2,56	2,81	2,56	100	25	23	2500	2500	3,40	3,40	3,40	5	c
						1000	0	5						1000	3	5						5	c
2014	5087	Crêpes de froment	Pancakes	1	4,71	100	13	8	1200	820	3,08	2,91	3,08	1000	19	10	17000	9100	4,23	3,96	4,23	5	c
						1000	0	1						10000	0	0						5	c
2014	5261	Cacao	Cocoa powder	2	4,04	10	6	3	60	30*	1,78	1,48*	1,78	10	9	8	90	80	1,95	1,90	1,95	5	c
						100	0	1	Ne		Ne		Ne	100	2	2	Ne	Ne	Ne	Ne	Ne	5	c
2014	5262	Cacao	Cocoa powder	2	1,78	10	0	2	<10	20*	<1,00	1,30*	<1,00	10	0	2	<10	20*	<1,00	1,30*	<1,00	5	c
					Ne	100	0	0						100	0	0						5	c
2014	5489	Ganache chocolat noir	Ganache (chocolate)	2	1,90	10	66	70	680	650	2,83	2,81	2,83	10	7	5	70	50	1,85	1,70	1,85	5	c
					Ne	100	0	0						100	1	1	Ne	Ne	Ne	Ne	Ne	5	c
2014	5491	Fourrage café	Ganache(coffee)	2	1,00*	10	2	4	20*	40	1,30*	1,60	1,60	10	2	3	20*	30*	1,00*	1,48*	1,48*	5	c
						100	0	0		Ne		Ne	Ne	100	0	1						5	c
2014	5492	Fourrage passion	Ganache (passion fruit)	2	1,60	10	8	6	80	60	1,90	1,78	1,90	10	1	3	10*	30*	1,00*	1,48*	1,00*	5	c
					Ne	100	0	2	Ne	Ne	Ne	Ne	Ne	100	0	1						5	c
2014	5687	Fourrage chocolat blanc	White chocolate filling	2	7,08	10000	>150	>150	9200000	6900000	6,96	6,84	6,96	10000	>150	>150	11000000	8100000	7,04	6,91	7,04	5	c
						100000	92	69	N'	N'				100000	106	81	N'	N'	N'	N'	N'	5	c
2014	**496**	**Sirop d'érable**	Maple syrup	2	3,20	10	125	105	1200	1200	3,08	3,08	3,08	10	129	113	1300	1300	3,11	3,11	3,11	5	c
						100	11	29						100	13	30						5	c
2014	**497**	**Biscuits cuillère**	Biscuits	2	4,81	1000	56	72	56000	69000	4,75	4,84	4,75	1000	63	75	63000	72000	4,80	4,86	4,80	5	c
						10000	6	4						10000	6	4						5	c

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

♦ Analyses performed according to the COFRAC accreditation

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

♦ Analyses performed according to the COFRAC accreditation

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

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

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

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

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

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				Part 1 or 2	log (cfu/g) Kept	Dilution	cfu/g (round number) Rep 1	cfu/g (round number) Rep 2	log (cfu/g) Rep 1	log (cfu/g) Rep 2	log (cfu/g) Kept		
2018	**2652**	**Poudre de lait demi-écrémé**	**Half skim milk powder**	2	1,85	10	50		1,70		1,70	2	c
						100	Ne		Ne			2	c
2018	3163	Poudre de lait écrémé	Skim milk powder	2	6,96	100000	7600000		6,88		6,88	2	c
						1000000						2	c
2018	3164	Poudre de lait demi-écrémé	Half skim milk powder	2	6,00	10000	930000		5,97		5,97	2	c
						100000						2	c

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

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

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

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

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

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

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

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PRODUCTION ENVIRONMENTAL SAMPLES													
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				Part 1 or 2	log (cfu/g) Kept	Dilution	cfu/g (round number) Rep 1	cfu/g (round number) Rep 2	log (cfu/g) Rep 1	log (cfu/g) Rep 2	log (cfu/g) Kept		
2014	637	Eau de rinçage bac de stockage viande crue	Rinsing water	1	2,28	10	490	670	2,69	2,83	2,69	7	c
						100						7	c
2014	638	Eau de process Stéphan (fromage de chèvre)	Process water	1	2,46	10	440	490	2,64	2,69	2,64	7	c
						100						7	c
2014	639	Eau de rinçage fabrication béchamel	Rinsing water	1	2,96	100	1500	2200	3,18	3,34	3,18	7	c
						1000						7	c
2014	640	Eau de process pompe homogénéisateur	Process water	1	0,48*	1	13	18	1,11	1,26	1,11	7	c
						10						7	c
2014	641	Eau de rinçage robot coupe	Rinsing water	1	1,40	10	>15000	>15000	>4,18	>4,18	>4,18	7	c
						100						7	c
2014	1371	Eau de process	Process water	1	5,99	1000	350000	420000	5,54	5,62	5,54	7	c
						10000	N'	N'	N'	N'	N'	7	c

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

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

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

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

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

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

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

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

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

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

Appendix 5 - Samples which were not used in the calculations

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

♦ Analyses performed according to the COFRAC accreditation

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

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

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

Appendix 6 - Relative trueness study: calculations

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

Appendix 7 - Accuracy profile study: raw data

Matrix	Strain	Level	Sample N°	Reference method : ISO 21527-1♦				Alternative method : 3M™ Petrifilm™ Rapid Yeast and Mold count plate															
								25°C								28°C							
								60h				72h				60h				72h			
				Dilution	cfu/ plate	cfu/g	log cfu/g	Dilution	cfu/ plate	cfu/g	log cfu/g	Dilution	cfu/ plate	cfu/g	log cfu/g	Dilution	cfu/ plate	cfu/g	log cfu/g	Dilution	cfu/ plate	cfu/g	log cfu/g
Liver pâté Batch 1 Aerobic mesophilic flora : 7,0.10³ CFU/g Aw : 0,972	*Candida nrorvegia* Ad1827	1	909	10	30	320	2,51	10	34	360	2,56	10	34	360	2,56	10	20	210	2,32	10	20	210	2,32
				100	5			100	6			100	6			100	3			100	3		
			910	10	30	270	2,43	10	22	240	2,38	10	22	240	2,38	10	22	240	2,38	10	22	240	2,38
				100	0			100	4			100	4			100	4			100	4		
			911	10	25	240	2,38	10	22	220	2,34	10	22	220	2,34	10	30	270	2,43	10	30	270	2,43
				100	1			100	2			100	2			100	0			100	0		
			912	10	29	290	2,46	10	34	330	2,52	10	34	330	2,52	10	29	290	2,46	10	29	290	2,46
				100	3			100	2			100	2			100	3			100	3		
			913	10	35	370	2,57	10	45	480	2,68	10	45	480	2,68	10	30	280	2,45	10	30	280	2,45
				100	6			100	8			100	8			100	1			100	1		
		2	914	100	78	8100	3,91	100	97	9400	3,97	100	98	9500	3,98	100	97	9500	3,98	100	97	9500	3,98
				1000	11			1000	6			1000	6			1000	7			1000	7		
			915	100	89	8800	3,94	100	86	9500	3,98	100	87	9500	3,98	100	85	8200	3,91	100	85	8200	3,91
				1000	8			1000	18			1000	18			1000	5			1000	5		
			916	100	81	8100	3,91	100	80	8000	3,90	100	82	8200	3,91	100	97	9600	3,98	100	97	9600	3,98
				1000	8			1000	8			1000	8			1000	9			1000	9		
			917	100	61	5900	3,77	100	74	7700	3,89	100	78	8100	3,91	100	85	8300	3,92	100	85	8300	3,92
				1000	4			1000	11			1000	11			1000	6			1000	6		
			918	100	62	6000	3,78	100	86	8700	3,94	100	86	8700	3,94	100	84	8700	3,94	100	84	8700	3,94
				1000	4			1000	10			1000	10			1000	12			1000	12		
		3	919	1000	108	100000	5,00	1000	82	80000	4,90	1000	87	85000	4,93	1000	79	75000	4,88	1000	79	75000	4,88
				10000	3			10000	6			10000	6			10000	3			10000	3		
			920	1000	89	86000	4,93	1000	65	67000	4,83	1000	65	67000	4,83	1000	69	67000	4,83	1000	69	67000	4,83
				10000	6			10000	9			10000	9			10000	5			10000	5		
			921	1000	103	100000	5,00	1000	77	77000	4,89	1000	79	79000	4,90	1000	88	84000	4,92	1000	88	84000	4,92
				10000	12			10000	8			10000	8			10000	4			10000	4		
			922	1000	69	65000	4,81	1000	78	77000	4,89	1000	78	77000	4,89	1000	67	67000	4,83	1000	67	67000	4,83
				10000	3			10000	7			10000	7			10000	7			10000	7		
			923	1000	57	61000	4,79	1000	96	90000	4,95	1000	96	90000	4,95	1000	89	90000	4,95	1000	89	90000	4,95
				10000	10			10000	3			10000	3			10000	10			10000	10		

♦

Matrix	Strain	Level	Sample N°	Reference method : ISO 21527-1♦				Alternative method : 3M™ Petrifilm™ Rapid Yeast and Mold count plate															
								25°C								28°C							
								60h				72h				60h				72h			
				Dilution	cfu/ plate	cfu/g	log cfu/g	Dilution	cfu/ plate	cfu/g	log cfu/g	Dilution	cfu/ plate	cfu/g	log cfu/g	Dilution	cfu/ plate	cfu/g	log cfu/g	Dilution	cfu/ plate	cfu/g	log cfu/g
Liver pâté Batch 2 Aerobic mesophilic flora : 2,0.10³ CFU/g Aw : 0,986	*Candida nrorvegia* Ad1827	1	924	10	25	260	2,41	10	34	320	2,51	10	34	320	2,51	10	26	270	2,43	10	26	270	2,43
				100	4			100	1			100	1			100	4			100	4		
			925	10	18	170	2,23	10	35	360	2,56	10	35	360	2,56	10	21	220	2,34	10	21	220	2,34
				100	1			100	5			100	5			100	3			100	3		
			926	10	21	190	2,28	10	21	220	2,34	10	21	220	2,34	10	23	220	2,34	10	23	220	2,34
				100	0			100	3			100	3			100	1			100	1		
			927	10	25	270	2,43	10	30	300	2,48	10	30	300	2,48	10	24	240	2,38	10	24	240	2,38
				100	5			100	3			100	3			100	2			100	2		
			928	10	29	270	2,43	10	38	370	2,57	10	38	370	2,57	10	21	230	2,36	10	21	230	2,36
				100	1			100	3			100	3			100	4			100	4		
		2	929	100	82	8400	3,92	100	70	7400	3,87	100	70	7400	3,87	100	87	8700	3,94	100	87	8700	3,94
				1000	10			1000	11			1000	11			1000	9			1000	9		
			930	100	54	5500	3,74	100	93	9500	3,98	100	93	9500	3,98	100	83	8500	3,93	100	83	8500	3,93
				1000	7			1000	11			1000	11			1000	10			1000	10		
			931	100	80	7600	3,88	100	78	7700	3,89	100	78	7700	3,89	100	99	9400	3,97	100	99	9400	3,97
				1000	4			1000	7			1000	7			1000	4			1000	4		
			932	100	101	9900	4,00	100	86	8700	3,94	100	86	8700	3,94	100	109	10000	4,00	100	111	10000	4,00
				1000	8			1000	10			1000	10			1000	4			1000	4		
			933	100	102	11000	4,04	100	71	6900	3,84	100	71	6900	3,84	100	89	8900	3,95	100	89	8900	3,95
				1000	14			1000	5			1000	5			1000	9			1000	9		
		3	934	1000	84	87000	4,94	1000	67	66000	4,82	1000	67	66000	4,82	1000	83	83000	4,92	1000	83	83000	4,92
				10000	12			10000	6			10000	6			10000	8			10000	8		
			935	1000	87	92000	4,96	1000	82	81000	4,91	1000	82	81000	4,91	1000	92	90000	4,95	1000	94	92000	4,96
				10000	14			10000	7			10000	7			10000	7			10000	7		
			936	1000	67	66000	4,82	1000	88	89000	4,95	1000	88	89000	4,95	1000	91	92000	4,96	1000	91	92000	4,96
				10000	6			10000	10			10000	10			10000	10			10000	10		
			937	1000	94	95000	4,98	1000	93	95000	4,98	1000	93	95000	4,98	1000	93	92000	4,96	1000	94	93000	4,97
				10000	10			10000	12			10000	12			10000	8			10000	8		
			938	1000	84	84000	4,92	1000	86	84000	4,92	1000	86	84000	4,92	1000	82	78000	4,89	1000	82	78000	4,89
				10000	8			10000	6			10000	6			10000	4			10000	4		

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

♦ Analyses performed according to the COFRAC accreditation

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

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

♦ Analyses performed according to the COFRAC accreditation

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

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

♦ Analyses performed according to the COFRAC accreditation

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

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

♦ Analyses performed according to the COFRAC accreditation

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

Matrix	Strain	Level	Sample N°	Reference method : ISO 21527-2♦				Alternative method : 3M™ Petrifilm™ Rapid Yeast and Mold count plate															
								25°C								28°C							
								60h				72h				60h				72h			
				Dilution	cfu/plate	cfu/g	log cfu/g	Dilution	cfu/plate	cfu/g	log cfu/g	Dilution	cfu/plate	cfu/g	log cfu/g	Dilution	cfu/plate	cfu/g	log cfu/g	Dilution	cfu/plate	cfu/g	log cfu/g
Pellets for cats Batch 1 Aerobic mesophilic flora : $8,9.10^3$ CFU/g Aw : 0,5389	*Fusarium solani* Ad2059	1	3409	10	12	130	2,11	10	17	160	2,20	10	21	200	2,30	10	13	140	2,15	10	14	150	2,18
				100	2			100	1			100	1			100	2			100	2		
			3410	10	16	170	2,23	10	12	150	2,18	10	16	200	2,30	10	12	140	2,15	10	13	150	2,18
				100	3			100	4			100	6			100	3			100	3		
			3411	10	17	180	2,26	10	13	140	2,15	10	17	170	2,23	10	22	240	2,38	10	22	240	2,38
				100	3			100	2			100	2			100	4			100	4		
			3412	10	10	150	2,18	10	11	120	2,08	10	15	160	2,20	10	11	130	2,11	10	12	140	2,15
				100	6			100	2			100	2			100	3			100	3		
			3413	10	13	160	2,20	10	16	170	2,23	10	19	210	2,32	10	12	130	2,11	10	15	160	2,20
				100	4			100	3			100	4			100	2			100	2		
		2	3414	100	40	4200	3,62	100	48	4700	3,67	100	57	5600	3,75	100	49	5100	3,71	100	51	5500	3,74
				1000	6			1000	4			1000	5			1000	7			1000	10		
			3415	100	50	4700	3,67	100	56	5900	3,77	100	64	6700	3,83	100	63	6000	3,78	100	69	6500	3,81
				1000	2			1000	9			1000	10			1000	3			1000	3		
			3416	100	20	2000	3,30	100	50	5100	3,71	100	56	5600	3,75	100	49	4900	3,69	100	53	5300	3,72
				1000	2			1000	6			1000	6			1000	5			1000	5		
			3417	100	25	2600	3,41	100	59	5700	3,76	100	65	6300	3,80	100	46	4500	3,65	100	49	4700	3,67
				1000	4			1000	4			1000	4			1000	3			1000	3		
			3418	100	28	3000	3,48	100	53	5300	3,72	100	61	6200	3,79	100	58	5600	3,75	100	58	5600	3,75
				1000	5			1000	5			1000	7			1000	4			1000	4		
		3	3419	1000	29	31000	4,49	1000	41	39000	4,59	1000	50	49000	4,69	1000	62	60000	4,78	1000	65	63000	4,80
				10000	5			10000	2			10000	4			10000	4			10000	4		
			3420	1000	31	30000	4,48	1000	51	48000	4,68	1000	57	54000	4,73	1000	56	58000	4,76	1000	58	63000	4,80
				10000	2			10000	2			10000	2			10000	8			10000	11		
			3421	1000	32	34000	4,53	1000	60	64000	4,81	1000	71	74000	4,87	1000	65	67000	4,83	1000	67	70000	4,85
				10000	5			10000	10			10000	10			10000	9			10000	10		
			3422	1000	31	30000	4,48	1000	53	52000	4,72	1000	61	60000	4,78	1000	58	56000	4,75	1000	60	58000	4,76
				10000	2			10000	4			10000	5			10000	4			10000	4		
			3423	1000	28	29000	4,46	1000	45	45000	4,65	1000	56	55000	4,74	1000	65	63000	4,80	1000	66	65000	4,81
				10000	4			10000	4			10000	5			10000	4			10000	5		

♦ Analyses performed according to the COFRAC accreditation

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

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

♦ Analyses performed according to the COFRAC accreditation

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

Appendix 8 - Accuracy profile study: summarized results

25°C - 60 h

(Food) Category 1	Meat and fish products
(Food) Type 1	Cooked products(Liver pâté)

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
924-928	Liver pâté	1	260	170	190	270	270	320	360	220	300	370
909-913	Liver pâté	1	320	270	240	290	370	360	240	220	330	480
914-918	Liver pâté	2	8100	8800	8100	5900	6000	9400	9500	8000	7700	8700
929-933	Liver pâté	2	8400	5500	7600	9900	11000	7400	9500	7700	8700	6900
934-938	Liver pâté	3	87000	92000	66000	95000	84000	66000	81000	89000	95000	84000
919-923	Liver pâté	3	100000	86000	100000	65000	61000	80000	67000	77000	77000	90000

(Food) Category 2	Dairy products
(Food) Type 2	Low moisture product (milk powder)

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
3379-3383	Milk powder	1	290	320	410	340	300	190	230	220	210	150
3394-3398	Milk powder	1	380	350	460	390	270	160	210	170	180	200
3384-3388	Milk powder	2	12000	10000	9100	13000	8000	14000	11000	11000	11000	6000
3399-3403	Milk powder	2	11000	10000	10000	14000	15000	13000	7000	8000	7000	9000
3389-3393	Milk powder	3	110000	150000	130000	70000	80000	60000	70000	60000	70000	70000
3404-3408	Milk powder	3	110000	110000	130000	160000	170000	90000	90000	120000	130000	150000

(Food) Category 3	Egg products
(Food) Type 3	Egg based desserts (custard)

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
3187-3191	Custard	1	530	630	590	710	330	460	520	510	570	430
3202-3206	Custard	1	410	570	470	400	760	450	460	610	450	660
3192-3196	Custard	2	16000	9400	13000	16000	17000	8800	9800	12000	12000	13000
3207-3211	Custard	2	20000	14000	15000	35000	27000	15000	15000	11000	11000	16000
3197-3201	Custard	3	150000	140000	120000	140000	120000	130000	130000	130000	120000	130000
3212-3216	Custard	3	97000	160000	150000	150000	170000	89000	140000	110000	120000	140000

(Food) Category 4	Fruits, vegetables and cereals
(Food) Type 4	Fresh and high moisture products(apple juice)

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
1177-1181	Apple juice	1	90	90	40	40	80	260	270	280	260	170
1192-1196	Apple juice	1	80	60	50	60	110	300	310	260	240	350
1182-1186	Apple juice	2	2800	2700	4200	1400	2200	8100	6900	8200	7900	7600
1197-1201	Apple juice	2	1500	3600	3400	1300	3700	7900	7400	8600	6800	8300
1187-1191	Apple juice	3	34000	31000	29000	47000	19000	85000	100000	80000	110000	100000
1202-1206	Apple juice	3	27000	38000	48000	51000	39000	78000	84000	74000	85000	78000

(Food) Category 5	Chocolate and bakery products
(Food) Type 5	Cakes, pralines, marzipan (cake)

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
1581-1585	Cake	1	250	620	290	360	230	300	410	310	280	370
1596-1600	Cake	1	290	300	350	280	330	260	310	350	220	320
1586-1590	Cake	2	6000	7900	8100	6300	10000	8200	8200	9300	8000	9000
1601-1605	Cake	2	9300	11000	8300	7100	10000	9600	10000	6600	8300	10000
1591-1595	Cake	3	78000	87000	73000	67000	69000	69000	88000	97000	78000	89000
1606-1610	Cake	3	88000	110000	100000	130000	120000	88000	93000	100000	95000	120000

(Food) Category 6	Environmental samples
(Food) Type 6	Water in manufacturing process

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
2696-2700	Rinse water	1	160	160	220	160	160	350	240	360	260	320
2711-2715	Rinse water	1	120	220	250	230	210	260	180	140	250	260
2701-2705	Rinse water	2	6200	7500	5500	7500	6300	7400	6500	6400	7900	7400
2716-2720	Rinse water	2	7400	7400	8700	7000	5800	7800	7700	7500	7400	7700
2706-2710	Rinse water	3	70000	68000	55000	51000	65000	60000	55000	63000	65000	51000
2721-2725	Rinse water	3	40000	62000	55000	63000	55000	74000	91000	66000	77000	54000

(Food) Category 7	Feed
(Food) Type 7	Dry (pellets for cat)

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
3409-3413	Pellets for cat	1	130	170	180	150	160	160	150	140	120	170
3424-3428	Pellets for cat	1	220	200	140	160	180	180	120	160	90	130
3414-3418	Pellets for cat	2	4200	4700	2000	2600	3000	4700	5900	5100	5700	5300
3429-3433	Pellets for cat	2	4100	1500	5500	4900	6500	4500	6000	5400	5900	5100
3419-3423	Pellets for cat	3	31000	30000	34000	30000	29000	39000	48000	64000	52000	45000
3434-3438	Pellets for cat	3	23000	40000	48000	36000	43000	45000	45000	38000	53000	47000

25°C - 72 h

(Food) Category 1	Meat and fish products
(Food) Type 1	Cooked products (liver pâté)

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
924-928	Liver pâté	1	260	170	190	270	270	320	360	220	300	370
909-913	Liver pâté	1	320	270	240	290	370	360	240	220	330	480
914-918	Liver pâté	2	8100	8800	8100	5900	6000	9500	9500	8200	8100	8700
929-933	Liver pâté	2	8400	5500	7600	9900	11000	7400	9500	7700	8700	6900
934-938	Liver pâté	3	87000	92000	66000	95000	84000	66000	81000	89000	95000	84000
919-923	Liver pâté	3	100000	86000	100000	65000	61000	85000	67000	79000	77000	90000

(Food) Category 2	Dairy products
(Food) Type 2	Low moisture product (milk powder)

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
3379-3383	Milk powder	1	290	320	410	340	300	260	300	320	280	230
3394-3398	Milk powder	1	380	350	460	390	270	230	270	230	260	290
3384-3388	Milk powder	2	12000	10000	9100	13000	8000	14000	12000	15000	13000	6000
3399-3403	Milk powder	2	11000	10000	10000	14000	15000	13000	7000	8000	8000	9000
3389-3393	Milk powder	3	110000	150000	130000	70000	80000	60000	70000	80000	80000	70000
3404-3408	Milk powder	3	110000	110000	130000	160000	170000	110000	91000	120000	13000	150000

(Food) Category 3	Egg products
(Food) Type 3	Egg based desserts (custard)

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
3187-3191	Custard	1	530	630	590	710	330	480	540	520	610	510
3202-3206	Custard	1	410	570	470	400	760	460	500	610	460	680
3192-3196	Custard	2	16000	9400	13000	16000	17000	9500	11000	14000	13000	15000
3207-3211	Custard	2	20000	14000	15000	35000	27000	17000	16000	12000	12000	17000
3197-3201	Custard	3	150000	140000	120000	140000	120000	130000	140000	140000	130000	140000
3212-3216	Custard	3	97000	160000	150000	150000	170000	92000	150000	120000	130000	150000

(Food) Category 4	Fruits, vegetables and cereals
(Food) Type 4	Fresh and high moisture products(apple juice)

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
1177-1181	Apple juice	1	90	90	40	40	80	270	270	280	260	170
1192-1196	Apple juice	1	80	60	50	60	110	300	310	260	240	350
1182-1186	Apple juice	2	2800	2700	4200	1400	2200	8100	6900	8400	7900	7600
1197-1201	Apple juice	2	1500	3600	3400	1300	3700	8200	7400	8700	6800	8300
1187-1191	Apple juice	3	34000	31000	29000	47000	19000	85000	100000	83000	110000	100000
1202-1206	Apple juice	3	27000	38000	48000	51000	39000	78000	84000	74000	87000	79000

(Food) Category 5	Chocolate and bakery products
(Food) Type 5	Cake, pralines, marzipan (cake)

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
1581-1585	Cake	1	250	620	290	360	230	330	430	320	280	390
1596-1600	Cake	1	290	300	350	280	330	260	330	350	260	360
1586-1590	Cake	2	6000	7900	8100	6300	10000	8700	8500	10000	8600	9500
1601-1605	Cake	2	9300	11000	8300	7100	10000	10000	11000	7200	8500	10000
1591-1595	Cake	3	78000	87000	73000	67000	69000	850000	99000	100000	85000	100000
1606-1610	Cake	3	88000	110000	100000	130000	120000	89000	96000	110000	96000	130000

(Food) Category 6	Environmental samples
(Food) Type 6	Water in manufacturing process

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
2696-2700	Rinse water	1	160	160	220	160	160	360	260	410	280	330
2711-2715	Rinse water	1	120	220	250	230	210	260	180	160	260	260
2701-2705	Rinse water	2	6200	7500	5500	7500	6300	7800	7300	7000	8400	7700
2716-2720	Rinse water	2	7400	7400	8700	7000	5800	8200	7900	7700	7700	7800
2706-2710	Rinse water	3	70000	68000	55000	51000	65000	61000	55000	65000	70000	54000
2721-2725	Rinse water	3	40000	62000	55000	63000	55000	75000	94000	69000	85000	56000

(Food) Category 7	Feed
(Food) Type 7	Dry (pellets for cat)

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
3409-3413	Pellets for cat	1	130	170	180	150	160	200	200	170	160	210
3424-3428	Pellets for cat	1	220	200	140	160	180	210	140	180	130	150
3414-3418	Pellets for cat	2	4200	4700	2000	2600	3000	5600	6700	5600	6300	6200
3429-3433	Pellets for cat	2	4100	1500	5500	4900	6500	5400	6900	6100	6500	6100
3419-3423	Pellets for cat	3	31000	30000	34000	30000	29000	49000	54000	74000	60000	55000
3434-3438	Pellets for cat	3	23000	40000	48000	36000	43000	52000	57000	50000	64000	59000

28°C - 60 h

(Food) Category 1	Meat and fish products
(Food) Type 1	Cooked products (liver pâté

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
924-928	Liver pâté	1	260	170	190	270	270	270	220	220	240	230
909-913	Liver pâté	1	320	270	240	290	370	210	240	270	290	280
914-918	Liver pâté	2	8100	8800	8100	5900	6000	9500	8200	8600	8300	8700
929-933	Liver pâté	2	8400	5500	7600	9900	11000	9500	8200	9600	8300	8700
934-938	Liver pâté	3	87000	92000	66000	95000	84000	83000	90000	92000	92000	78000
919-923	Liver pâté	3	100000	86000	100000	65000	61000	75000	67000	84000	67000	90000

(Food) Category 2	Dairy products
(Food) Type 2	Low moisture product (milk powder)

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
3379-3383	Milk powder	1	290	320	410	340	300	360	240	380	280	260
3394-3398	Milk powder	1	380	350	460	390	270	290	260	260	340	310
3384-3388	Milk powder	2	12000	10000	9100	13000	8000	12000	8500	9900	9500	9800
3399-3403	Milk powder	2	11000	10000	10000	14000	15000	10000	10000	9200	8200	10000
3389-3393	Milk powder	3	110000	150000	130000	70000	80000	110000	100000	110000	120000	100000
3404-3408	Milk powder	3	110000	110000	130000	160000	170000	100000	110000	130000	130000	130000

(Food) Category 3	Egg products
(Food) Type 3	Egg based desserts (custard)

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
3187-3191	Custard	1	530	630	590	710	330	480	490	450	480	420
3202-3206	Custard	1	410	570	470	400	760	420	550	550	410	780
3192-3196	Custard	2	16000	9400	13000	16000	17000	7800	8200	13000	14000	13000
3207-3211	Custard	2	20000	14000	15000	35000	27000	6200	16000	12000	17000	16000
3197-3201	Custard	3	150000	140000	120000	140000	120000	130000	110000	120000	140000	130000
3212-3216	Custard	3	97000	160000	150000	150000	170000	91000	160000	120000	130000	120000

(Food) Category 4	Fruits, vegetables and cereals
(Food) Type 4	Fresh and high moisture products (apple juice)

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
1177-1181	Apple juice	1	90	90	40	40	80	150	270	240	290	160
1192-1196	Apple juice	1	80	60	50	60	110	240	250	280	170	270
1182-1186	Apple juice	2	2800	2700	4200	1400	2200	7200	7800	8400	8500	8900
1197-1201	Apple juice	2	1500	3600	3400	1300	3700	7300	9200	9900	8500	7800
1187-1191	Apple juice	3	34000	31000	29000	47000	19000	84000	100000	77000	110000	85000
1202-1206	Apple juice	3	27000	38000	48000	51000	39000	71000	75000	90000	85000	63000

(Food) Category 5	Chocolate and bakery products
(Food) Type 5	Cake, pralines, marzipan (cake)

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
1581-1585	Cake	1	250	620	290	360	230	430	300	220	320	320
1596-1600	Cake	1	290	300	350	280	330	250	340	460	280	430
1586-1590	Cake	2	6000	7900	8100	6300	10000	9500	10000	11000	9500	8800
1601-1605	Cake	2	9300	11000	8300	7100	10000	9500	9600	7500	10000	13000
1591-1595	Cake	3	78000	87000	73000	67000	69000	78000	100000	120000	55000	110000
1606-1610	Cake	3	88000	110000	100000	130000	120000	73000	110000	120000	95000	110000

(Food) Category 6	Environmental samples
(Food) Type 6	Water in manufacturing process

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
2696-2700	Rinse water	1	160	160	220	160	160	310	230	280	170	230
2711-2715	Rinse water	1	120	220	250	230	210	290	210	210	190	160
2701-2705	Rinse water	2	6200	7500	5500	7500	6300	9800	6500	7800	7600	7500
2716-2720	Rinse water	2	7400	7400	8700	7000	5800	7900	8500	8400	7300	6100
2706-2710	Rinse water	3	70000	68000	55000	51000	65000	63000	65000	54000	57000	50000
2721-2725	Rinse water	3	40000	62000	55000	63000	55000	54000	85000	60000	68000	57000

(Food) Category 7	Feed
(Food) Type 7	Dry (pellets for cat)

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
3409-3413	Pellets for cat	1	130	170	180	150	160	140	140	240	130	130
3424-3428	Pellets for cat	1	220	200	140	160	180	100	160	140	200	200
3414-3418	Pellets for cat	2	4200	4700	2000	2600	3000	5100	6000	4900	4500	5600
3429-3433	Pellets for cat	2	4100	1500	5500	4900	6500	5600	5500	6400	6300	6100
3419-3423	Pellets for cat	3	31000	30000	34000	30000	29000	60000	58000	67000	56000	63000
3434-3438	Pellets for cat	3	23000	40000	48000	36000	43000	60000	52000	58000	79000	43000

28°C - 72 h

(Food) Category 1	Meat and fish products
(Food) Type 1	Liver pâté

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
924-928	Liver pâté	1	260	170	190	270	270	270	220	220	240	230
909-913	Liver pâté	1	320	270	240	290	370	210	240	270	290	280
914-918	Liver pâté	2	8100	8800	8100	5900	6000	9500	8200	8600	8300	8700
929-933	Liver pâté	2	8400	5500	7600	9900	11000	9500	8200	9600	8300	8700
934-938	Liver pâté	3	87000	92000	66000	95000	84000	83000	92000	92000	93000	78000
919-923	Liver pâté	3	100000	86000	100000	65000	61000	75000	67000	84000	67000	90000

(Food) Category 2	Dairy products
(Food) Type 2	Low moisture product (milk powder)

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
3379-3383	Milk powder	1	290	320	410	340	300	360	240	380	280	260
3394-3398	Milk powder	1	380	350	460	390	270	290	260	260	340	310
3384-3388	Milk powder	2	12000	10000	9100	13000	8000	11000	8500	9900	9500	9800
3399-3403	Milk powder	2	11000	10000	10000	14000	15000	10000	10000	9200	8200	10000
3389-3393	Milk powder	3	110000	150000	130000	70000	80000	110000	100000	110000	120000	100000
3404-3408	Milk powder	3	110000	110000	130000	160000	170000	100000	110000	130000	130000	130000

(Food) Category 3	Egg products
(Food) Type 3	Egg based desserts

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
3187-3191	Custard	1	530	630	590	710	330	500	490	450	490	420
3202-3206	Custard	1	410	570	470	400	760	420	550	550	410	780
3192-3196	Custard	2	16000	9400	13000	16000	17000	7800	8200	13000	14000	13000
3207-3211	Custard	2	20000	14000	15000	35000	27000	6200	16000	12000	17000	16000
3197-3201	Custard	3	150000	140000	120000	140000	120000	130000	110000	120000	140000	130000
3212-3216	Custard	3	97000	160000	150000	150000	170000	91000	160000	120000	130000	120000

(Food) Category 4	Fruits, vegetables and cereals
(Food) Type 4	Fresh and high moisture products (apple juice)

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
1177-1181	Apple juice	1	90	90	40	40	80	150	270	240	290	170
1192-1196	Apple juice	1	80	60	50	60	110	240	250	280	170	280
1182-1186	Apple juice	2	2800	2700	4200	1400	2200	7200	7800	8500	8500	8900
1197-1201	Apple juice	2	1500	3600	3400	1300	3700	7300	9400	9900	8600	8000
1187-1191	Apple juice	3	34000	31000	29000	47000	19000	85000	100000	77000	110000	87000
1202-1206	Apple juice	3	27000	38000	48000	51000	39000	71000	75000	90000	85000	63000

(Food) Category 5	Chocolate and bakery products
(Food) Type 5	Cake, pralines, marzipan

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
1581-1585	Cake	1	250	620	290	360	230	460	360	250	340	320
1596-1600	Cake	1	290	300	350	280	330	280	350	490	310	460
1586-1590	Cake	2	6000	7900	8100	6300	10000	9900	11000	12000	9900	9200
1601-1605	Cake	2	9300	11000	8300	7100	10000	9600	10000	7600	10000	13000
1591-1595	Cake	3	78000	87000	73000	67000	69000	85000	100000	120000	58000	110000
1606-1610	Cake	3	88000	110000	100000	130000	120000	75000	120000	120000	110000	120000

(Food) Category 6	Environmental samples
(Food) Type 6	Water in manufacturing process

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
2696-2700	Rinse water	1	160	160	220	160	160	350	240	280	200	240
2711-2715	Rinse water	1	120	220	250	230	210	290	240	210	190	180
2701-2705	Rinse water	2	6200	7500	5500	7500	6300	10000	6900	8300	7900	8500
2716-2720	Rinse water	2	7400	7400	8700	7000	5800	8200	8600	8800	7500	6700
2706-2710	Rinse water	3	70000	68000	55000	51000	65000	65000	70000	55000	62000	55000
2721-2725	Rinse water	3	40000	62000	55000	63000	55000	60000	100000	66000	70000	62000

(Food) Category 7	Feed
(Food) Type 7	Dry (pellets for cat)

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
3409-3413	Pellets for cat	1	130	170	180	150	160	150	150	240	140	160
3424-3428	Pellets for cat	1	220	200	140	160	180	100	160	150	220	200
3414-3418	Pellets for cat	2	4200	4700	2000	2600	3000	5500	6500	5300	4700	5600
3429-3433	Pellets for cat	2	4100	1500	5500	4900	6500	6100	5500	6500	6500	6500
3419-3423	Pellets for cat	3	31000	30000	34000	30000	29000	63000	63000	70000	58000	65000
3434-3438	Pellets for cat	3	23000	40000	48000	36000	43000	60000	54000	62000	81000	45000

Appendix 9 – Inclusivity / Exclusivity: raw data

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

♦ Analyses performed according to the COFRAC accreditation

INCLUSIVITY																	
Strain		n°	Origin	Sabouraud		3M Petrifilm Rapid Yeast and Molds count plate - 25°C				3M Petrifilm Rapid Yeast and Molds count plate- 28°C				ISO 21527-1 (DRBC)♦		ISO 21527-2 (DG18)♦	
						60h		72h		60h		72h					
				rep1	rep2	rep1	rep2	rep1	rep2	rep1	rep2	rep1	rep2	rep1	rep2	rep1	rep2
Candida	*norvegica*	Ad1827	Environment	65(-5)	62(-5)	57(-5)	58(-5)	59(-5)	64(-5)	56(-5)	66(-5)	56(-5)	67(-5)	83(-5)	81(-5)	66(-5)	64(-5)
Candida	*parapsilosis*	Ad1055		115(-5)	98(-5)	95 pale(-5)	97 pale(-5)	108(-5)	109(-5)	78(-5)	93(-5)	78(-5)	93(-5)	24(-6)	21(-6)	124(-5)	117(-5)
Candida	*pulcherrina*	Adria 210		33(-6)	22(-6)	20(-6)	25(-6)	20(-6)	25(-6)	21(-6)	30(-6)	21(-6)	30(-6)	37(-6)	36(-6)	31(-6)	36(-6)
Candida	*sake*	Ad1826	Environment	90(-5)	111(-5)	62 very pale(-5)	76 very pale(-5)	90 pale(-5)	104 pale (-5)	0(-5)	0(-5)	5 very pale(-5)	1 very pale(-5)	23(-6)	21(-6)	12(-6)	16(-6)
Candida	*tropicalis*	Ad1157		101(-5)	76(-5)	114(-5)	155(-5)	114(-5)	155(-5)	123(-5)	127(-5)	123(-5)	127(-5)	19(-6)	25(-6)	20(-6)	14(-6)
Candida	*zeylanoides*	Ad1154		58(-5)	55(-5)	68 pale(-5)	57 pale(-5)	70(-5)	62(-5)	56 very pale(-5)	60 very pale(-5)	60 very pale(-5)	67 very pale(-5)	76(-5)	74(-5)	80(-5)	71(-5)

Osmophil strains

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

♦ Analyses performed according to the COFRAC accreditation

Appendix 10 - Inter-laboratory: results obtained by the collaborators and the expert laboratory

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

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

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

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

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

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

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

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

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

♦ Analyses performed according to the COFRAC accreditation