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NF VALIDATION
Validation of alternative analytical methods
Application in food microbiology

Summary report

Validation study according to the ISO 16140-2:2016

CompactDry™ TC
(Certificate number: SDC 42/03-12/24)
for the enumeration of total viable organisms
in a broad range of foods and production environmental samples

Quantitative method

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This report consists of 64 pages, including 10 appendices.
Only copies including the totality of this report are authorised.
Competencies of the laboratory are certified by COFRAC accreditation for the analyses marked with the symbol◆.

Version 0
28 January 2025

Quality Assurance documents related to this study can be consulted upon request from **Shimadzu Diagnostics Corporation**.

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

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

Validation protocols	▪ ISO 16140-1 (2016): Microbiology of the food chain - Method validation - *Part 1: Vocabulary* ▪ ISO 16140-2 (2016): Microbiology of the food chain - Method validation - *Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method* ▪ AFNOR Technical Rules (Revision 12)
Reference method♦	ISO 4833-1 (2013)- Microbiology of the food chain - Horizontal method for the enumeration of microorganisms - Part 1: Colony count at 30 degrees C by the pour plate technique
Alternative method	**CompactDry™ TC (total count)**
Scope	**> Broad range of food** **> Production environmental samples**
Certification organism	AFNOR Certification (http://nf-validation.afnor.org/)

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

1 INTRODUCTION

The **CompactDry™ TC** was validated in December 2024 (Certificate number: SDC 42/03-12/24) **for enumeration of total viable organisms** in a broad range of food and production environmental samples.

2 METHODS DESCRIPTION

2.1 Alternative method

2.1.1 Principle

The alternative method principle is based on enumeration on a rehydratable media plate containing nutrients and an indicator dye to detect microbial growth. CompactDry™ TC are ready-to-use dry media comprising culture medium and a cold-soluble gelling agent, rehydrated by inoculating 1ml diluted sample into the centre of the self-diffusible medium. The CompactDry™ TC (Total Count) method contains the redox indicator tetrazolium salt and is an alternative method to the standard plate count, enabling determination of aerobic colony counts in foods after 48h incubation. Target organisms grow as red coloured colonies on a clear background.

2.1.2 Protocol

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

2.1.3 Restriction of use

None

2.2 Reference method♦

The reference method is the following: ISO 4833-1:2013 - Microbiology of the food chain - Horizontal method for the enumeration of microorganisms - Part 1: Colony count at 30°C by the pour plate technique.
The flow diagram of the reference method is given in **Appendix 2**.

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

3 METHOD COMPARISON STUDY

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

The study was carried out on a variety of samples and strains representative of the most frequently encountered products. This does not constitute an exhaustive list of the different matrices in the scope.
For any comment on the alternative method, please contact AFNOR Certification by logging on to the web page http://nf-validation.afnor.org/contact-2/.

The protocol applied during the validation study is described in **Appendix 3.**

3.1 Protocol applied during the validation

The minimum incubation time was applied during the validation study: 45 h at 30 ± 1°C

3.2 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.

3.2.1 Number and nature of the samples

Five food categories and environmental samples were tested. The repartition per tested category and type is provided in Table 1.

Table 1 – Categories and types

Category		Type		Number of samples analysed	Number of interpretable results
1	**Raw and heat processed milk and dairy products**	a	Raw and pasteurized milk	10	6
		b	Pasteurized dairy products	7	5
		c	Dry products	5	5
			Total	22	16
2	**Meat and poultry**	a	Raw meat and ready to cook meat	9	5
		b	RTE, RTRH meat (cooked)	9	5
		c	Raw, RTE, RTRH poultry products	10	7
			Total	28	17
3	**Raw and processed fishery products**	a	Raw fish, fresh and frozen	7	6
		b	RTE, RTRH fishery products	8	5
		c	Cooked products	10	5
			Total	25	16
4	**Fresh and processed fruits and vegetables**	a	Fresh cut, RTE fruits and vegetables, fruit juices	7	6
		b	Leafy greens and sprouts	6	5
		c	Heat processed vegetables and fruits	9	6
			Total	22	17
5	**Multicomponents foods or meal components**	a	Composite foods with substantial raw ingredients	6	6
		b	Ready to reheat food, refrigerated or frozen	6	5
		c	Egg based composite food	5	5
			Total	17	16
6	**Production environmental samples**	a	Surfaces	12	7
		b	Waters	9	5
		c	Dusts, residues	8	5
			Total	29	16
ALL CATEGORIES				**143**	**99**

143 samples were analysed leading to 99 exploitable results.

3.2.2 *Artificial and natural contamination of the samples*

Artificial contaminations were realized for three samples using the seeding protocol. The inoculated strains, the contamination protocols, the injured protocols of the inoculated vegetative cells are provided in **Appendix 4**.
140 samples were naturally contaminated, and 3 samples were artificially contaminated; 99 gave interpretable results.

96.9% of the samples giving interpretable results by both methods were naturally contaminated.

The raw data are provided in **Appendix 5**.

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

The data are classified in three categories (See Table 2):

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

Table 2 - Classification of the data

Category		Type		Number of tested samples	Number of samples with interpretable results by both methods	Number of samples with presence of the contaminant but less than 4 colonies/plate	Number of samples below or above the quantification limit
1	Raw and heat processed milk and dairy products	a	Raw and pasteurized milk	10	6	0	4
		b	Pasteurized dairy products	7	5	0	2
		c	Dry products	5	5	0	0
			Total	22	16	0	6
2	Meat and poultry	a	Raw meat and ready to cook meat	9	5	0	4
		b	RTE, RTRH meat (cooked)	9	5	0	4
		c	Raw, RTE, RTRH poultry products	10	7	0	3
			Total	28	17	0	11
3	Raw and processed fishery products	a	Raw fish, fresh and frozen	7	6	0	1
		b	RTE, RTRH fishery products	8	5	1	2
		c	Cooked products	10	5	0	5
			Total	25	16	1	8
4	Fresh and processed fruits and vegetables	a	Fresh cut, RTE fruits and vegetables, fruit juices	7	6	0	1
		b	Leafy greens and sprouts	6	5	0	1
		c	Heat processed vegetables and fruits	9	6	1	2
			Total	22	17	1	4
5	Multicomponent foods or meal components	a	Composite foods with substantial raw ingredients	6	6	0	0
		b	Ready to reheat food, refrigerated or frozen	6	5	1	0
		c	Egg based composite food	5	5	0	0
			Total	17	16	1	0
6	Production environmental samples	a	Surfaces	12	7	0	5
		b	Waters	9	5	2	2
		c	Dusts, residues	8	5	0	3
			Total	29	17	2	10
ALL CATEGORIES				**143**	**99**	**5**	**39**

The samples, which were not used in the calculations, are provided in Table 3.

Table 3 - Samples which were not used in the calculations.

Sample n°	Product	Reference method (log CFU/g)	Alternative method (log CFU/g)	Category	Type
2800	Raw ewe milk	1.48*	<1.00	1	a
3157	Pasteurized half-skimmed milk	<1.00	1.00*	1	a
3990	Pasteurized cow semi skimmed milk	<1.00	<1.00	1	a
3991	Pasteurized whole cow milk	<1.00	<1.00	1	a
3150	Ice cream	1.30*	<1.00	1	b
3155	Cream	>5.48	>5.40	1	b
2788	Raw pâté	>5.48	5.26	2	a
2790	Raw veal meat	>5.48	>5.40	2	a
2791	Sausages	5.46	>5.40	2	a
2923	Raw Morteau sausage	>5.48	>5.40	2	a
3158	Ready to eat beef meal	>5.48	>5.40	2	b
3160	Ham	>5.48	>5.40	2	b
3162	Salami	>5.48	>5.40	2	b
3163	Low moisture ham	>5.48	>5.40	2	b
2787	Raw chicken meat with tomatoes and pepper	>5.48	>5.40	2	c
2793	Raw turkey meat	>5.48	5.40	2	c
2794	Raw chicken meat	>5.48	>5.40	2	c
3166	Haddock fillet	6.88	>7.40	3	a
4031	Pickled herring	<2.00	2.00*	3	b
4032	Smoked trout	1.90	1.00*	3	b
4033	Smoked herring	5.34	>6.40	3	b
3168	Salmon terrine	<1.00	<1.00	3	c
3169	Salmon terrine with dill	>5.48	>5.40	3	c
4034	Cooked squids	>5.48	>5.40	3	c
4035	Cooked monkfish	>5.48	>5.40	3	c
4277	Cooked squids	>7.48	>7.40	3	c
4426	Mandarine puree	3.89	<1.00	4	a
4423	Sprouts	>8.48	>8.48	4	b
4283	Pasteurized kiwi juice	<1.00	<1.00	4	c
4284	Broccoli purée	<1.00	<1.00	4	c
4290	Strawberry apple puree	1.78	1.00*	4	c
3999	RTRH (endives with ham)	1.30*	1.30*	5	b
2853	Wipe before cleaning (Fish industry)	>7.48	7.26	6	a
4157	Sponge before cleaning (fish factory)	>7.48	7.41	6	a
4162	Wipe before cleaning (ready meals factory)	<2.00	<2.00	6	a
4408	Wipe before cleaning (ice cream fabrication)	2.54	<1.00	6	a
4429	Wipe before cleaning (ready meal factory)	<1.00	<1.00	6	a

Sample n°	Product	Reference method (log CFU/g)	Alternative method (log CFU/g)	Category	Type
2850	Rinsed water (ready meals factory)	1.00*	1.00*	6	b
2851	Siphon water (ready meals factory)	<1.00	<1.00	6	b
4154	Process water (fish factory)	1.90	1.48*	6	b
4402	Process water (fish factory)	<1.00	<1.00	6	b
4161	Wastes (fish factory)	2.00*	<2.00	6	c
4163	Wastes (ready meals factory)	<2.00	<2.00	6	c
4407	Wastes (fish production)	<1.00	<1.00	6	c

3.2.3 *Statistical interpretation*

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

The obtained data were analysed using the scatter plot. The graphs are provided with the line of identity (y = x).
The Figures 1 to 6 show the data plotted for each individual category.
The Figure 7 shows the data plotted for all the products.

Figure 1 - Data plotted for
Raw and heat processed milk and dairy products

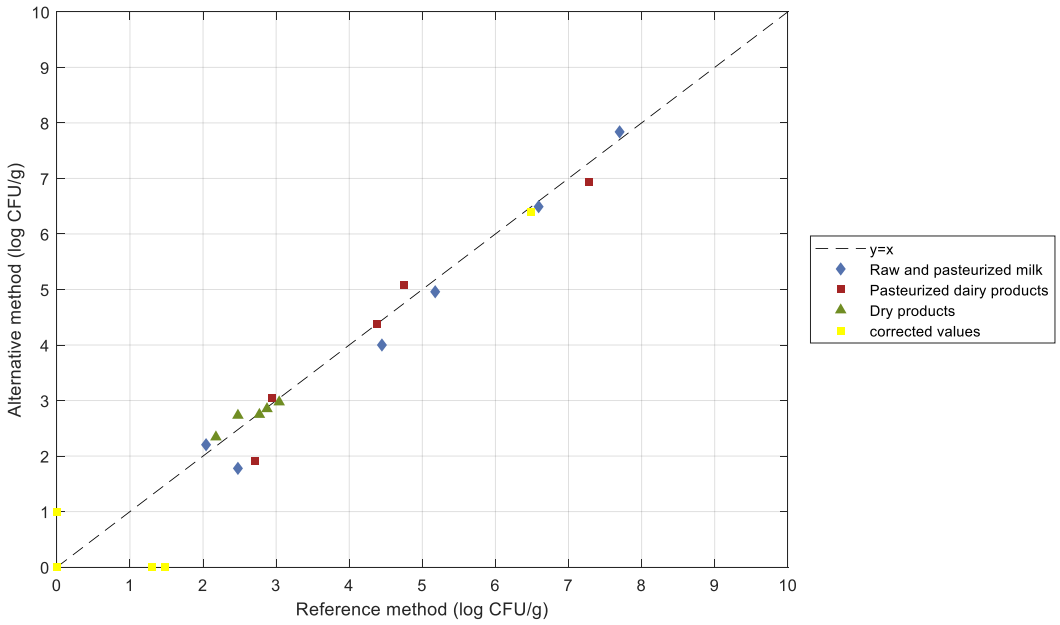


Figure 2 - Data plotted for Meat and poultry

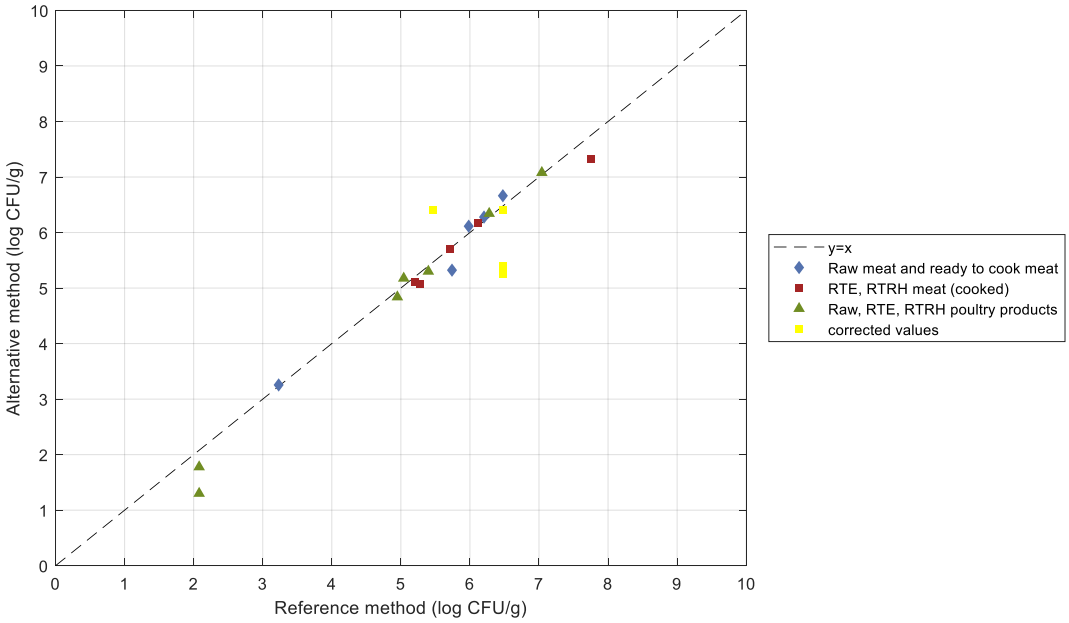


Figure 3 - Data plotted for Raw and processed fishery products

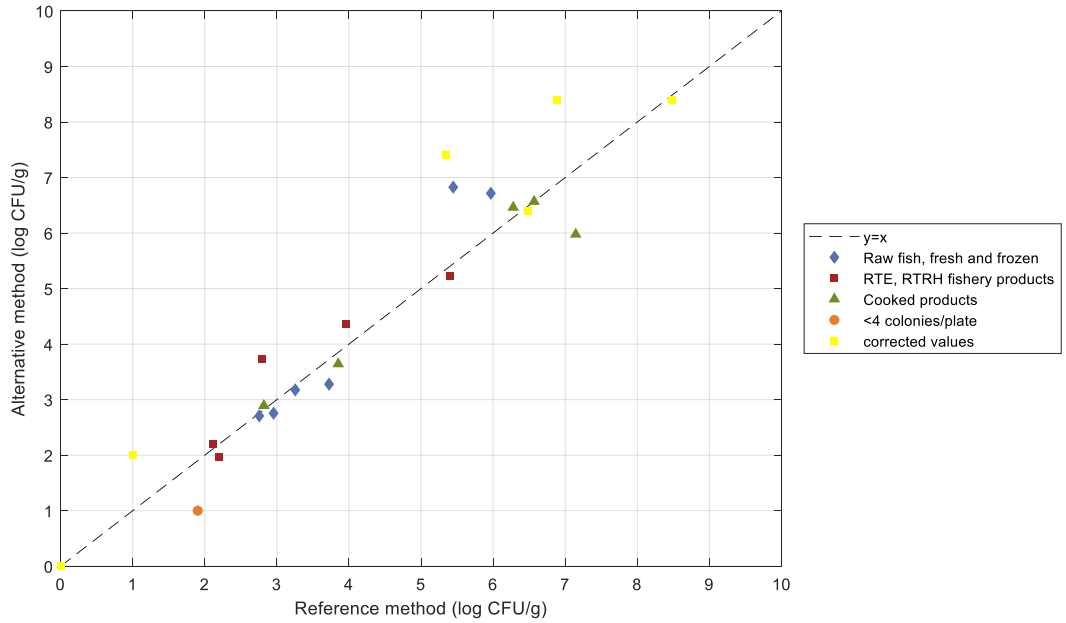


Figure 4 - Data plotted for Fresh and processed fruits and vegetables

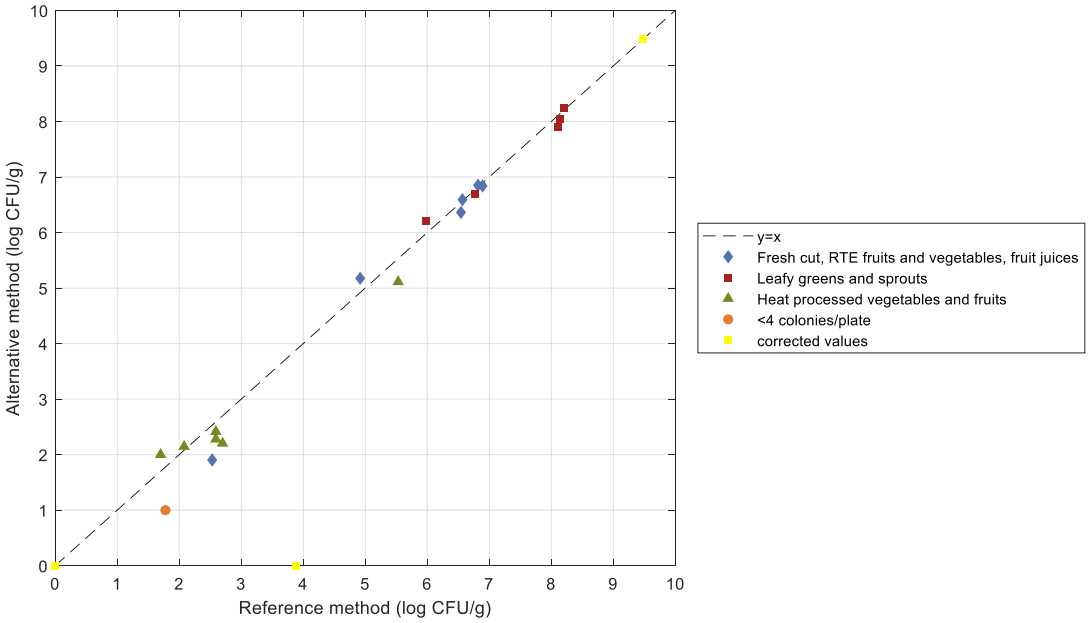


Figure 5- Data plotted for Multicomponent foods or meal components

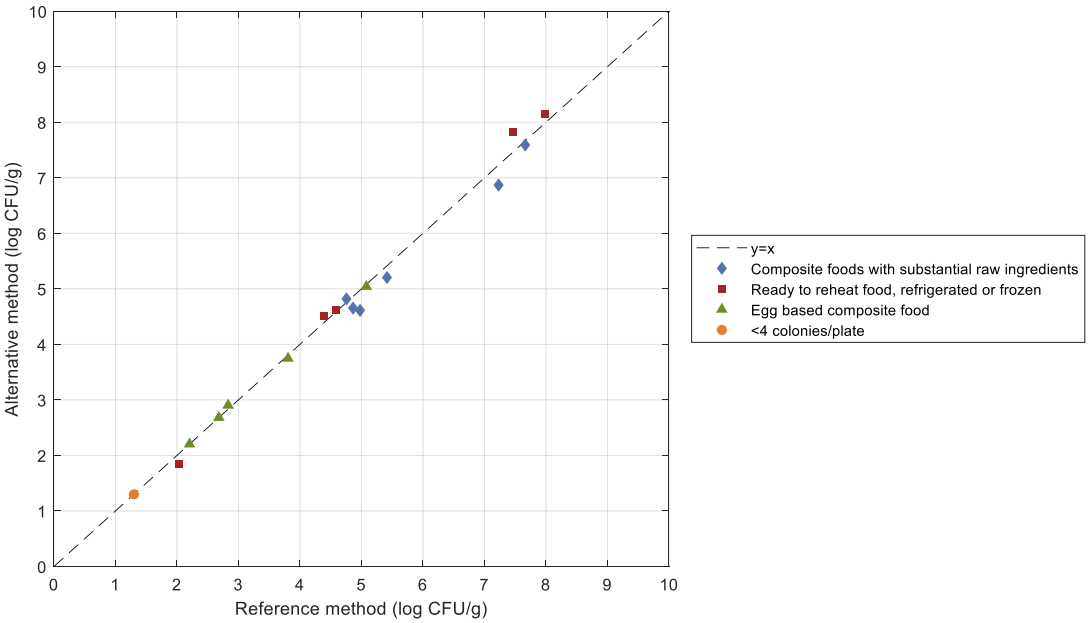


Figure 6- Data plotted for Production environmental samples

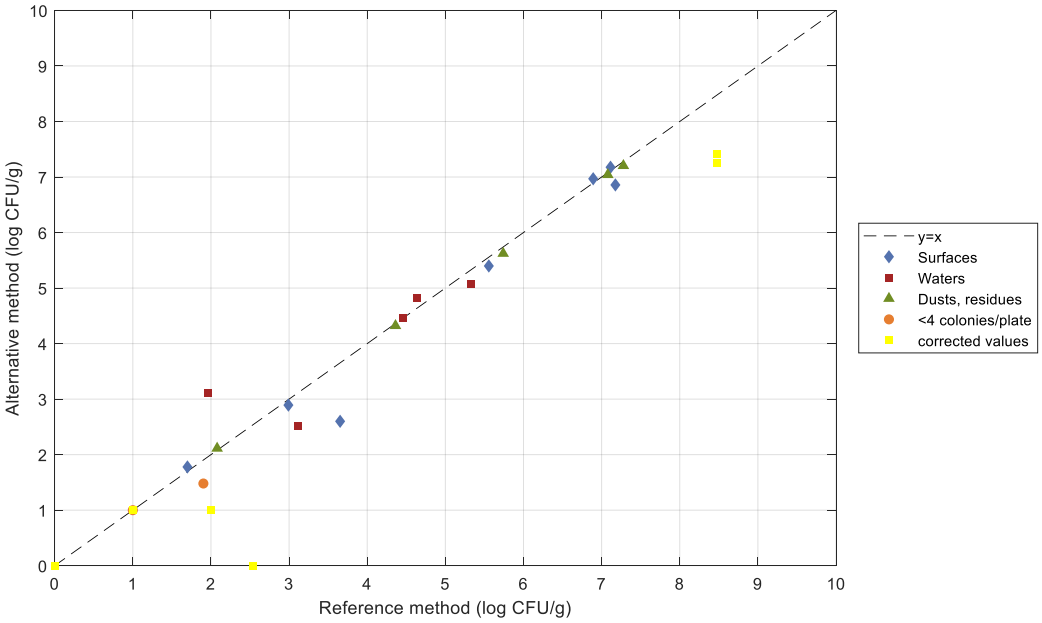
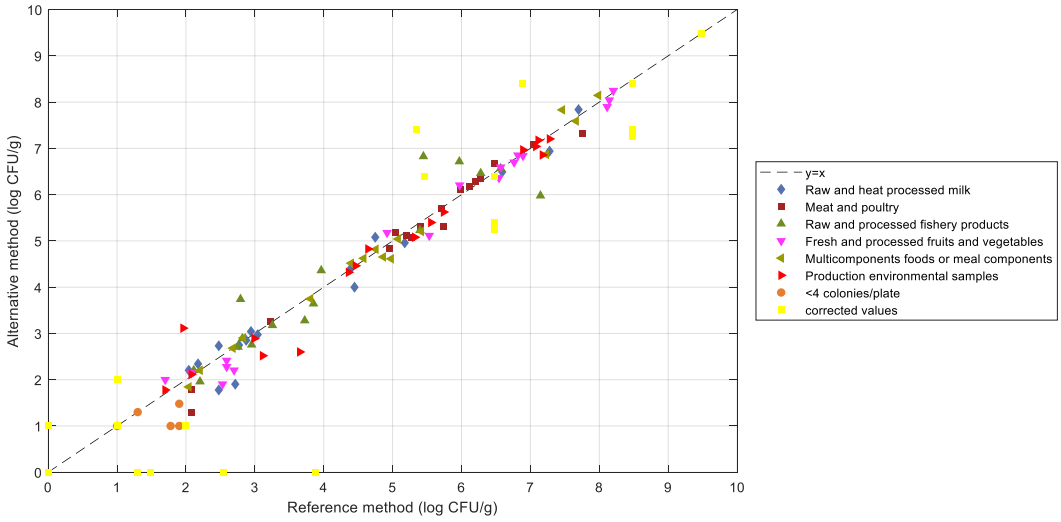


Figure 7 - Data plotted for all the products



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

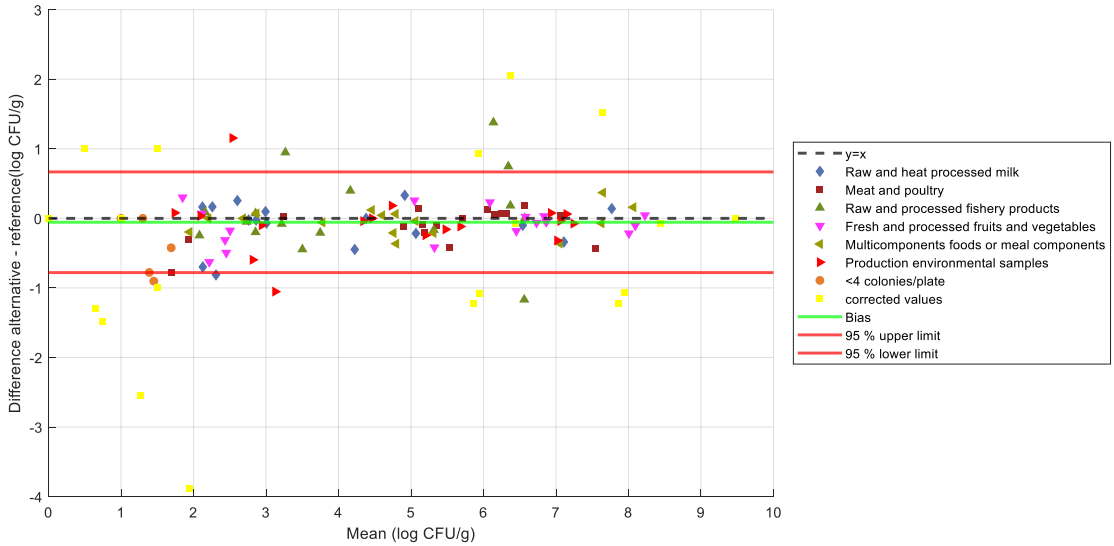
Table 4 - Calculated values

Category		n	$\overline{D}$ (Linear bias)	SD	95% lower limit	95% upper limit
1	Raw and heat processed milk and dairy products	16	-0.10	0.33	-0.82	0.63
2	Meat and poultry	17	-0.10	0.25	-0.66	0.45
3	Raw and processed fishery products	16	0.08	0.59	-1.22	1.37
4	Fresh and processed fruits and vegetables	17	-0.10	0.26	-0.67	0.47
5	Multicomponent foods or meal components	16	-0.04	0.19	-0.47	0.38
6	Production environmental samples	17	-0.07	0.43	-1.01	0.88
All categories		**99**	**-0.06**	**0.36**	**-0.78**	**0.67**

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

The Bland-Altman difference plot for all the samples is given Figure 8.

Figure 8 – Bland-Altman difference plot for all the samples



The average differences vary from -0.10 log CFU/g to 0.08 log CFU/g.

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 favour of the alternative method
Values in red: differences in favour of the reference method
Values in black: equivalent enumeration observed with both methods

Corrected value
Results calculated using enumeration lower than 4 CFU/plate
UCL Upper confidence limit
LCL Lower confidence limit

Category		Type	
1	**Raw and heat processed milk and dairy products**	a	Raw and pasteurized milk
		b	Pasteurized dairy products
		c	Dry products
2	**Meat and poultry**	a	Raw meat and ready to cook meat
		b	RTE, RTRH meat (cooked)
		c	Raw, RTE, RTRH poultry products
3	**Raw and processed fishery products**	a	Raw fish, fresh and frozen
		b	RTE, RTRH fishery products
		c	Cooked products
4	**Fresh and processed fruits and vegetables**	a	Fresh cut, RTE fruits and vegetables, fruit juices
		b	Leafy greens and sprouts
		c	Heat processed vegetables and fruits
5	**Multicomponent foods or meal components**	a	Composite foods with substantial raw ingredients
		b	Ready to reheat food, refrigerated or frozen
		c	Egg based composite food
6	**Production environmental samples**	a	Surfaces
		b	Waters
		c	Dusts, residues

Classification of the data	Category	Type	N° Sample	Product	Reference method	Alternative method	Values before correction (Reference or/and alternative method)	Mean	Difference	Additional information
Interpretable results by both methods	1	b	4212	Ice cream	2.72	1.90	/	2.31	-0.81	/
	3	a	3167	Whiting fillet	5.45	6.83	/	6.14	1.38	/
	3	a	4030	Fresh raw pollack fillet	5.97	6.72	/	6.34	0.75	/
	3	b	4216	Smoked trout	2.79	3.74	/	3.27	0.95	/
	3	c	4278	Cooked fish	7.15	5.98	/	6.56	-1.17	/
	6	a	4409	Wipe before cleaning (brioche fabrication)	3.65	2.60	/	3.13	-1.05	/
	6	b	4430	Process water (fish factory)	1.96	3.11	/	2.54	1.15	/
<4 CFU/plate	3	b	4032	Smoked trout	1.90	1.00	/	1.45	-0.90	Yeasts on both plates
< or > the quantification limit	1	a	2800	Raw ewe milk	1.48	0.00	1.00	0.74	-1.48	/
	1	a	3157	Pasteurized half-skimmed milk	0.00	1.00	1.00	0.50	1.00	/
	1	b	3150	Ice cream	1.30	0.00	1.00	0.65	-1.30	/
	2	a	2788	Raw pâté	6.48	5.26	5.48	5.87	-1.22	/
	2	a	2791	Sausages	5.46	6.40	5.40	5.93	0.94	/
	2	c	2793	Raw turkey meat	6.48	5.40	5.48	5.94	-1.08	/
	3	a	3166	Haddock fillet	6.88	8.40	7.40	7.64	1.52	/
	3	b	4031	Pickled herring	1.00	2.00	2.00	1.50	1.00	/
	3	b	4033	Smoked herring	5.34	7.40	6.40	6.37	2.06	16S: *Psychrobacter cryohalolentis* (99.86%) x 2 on CD TC
	4	a	4426	Mandarine puree	3.89	0.00	1.00	1.94	-3.89	17 colonies (1/10) in CD TC after storage (72h 4°C) 26S ISO method *Rhodotorula* spp (100%) x 2 CD TC after storage: 26S *Rhodotorula* spp (100%)
	6	a	2853	Wipe before cleaning (Fish industry)	8.48	7.26	7.48	7.87	-1.22	
	6	a	4157	Sponge before cleaning (fish factory)	8.48	7.41	7.48	7.95	-1.07	
	6	a	4408	Wipe before cleaning (ice cream fabrication)	2.54	0.00	1.00	1.27	-2.54	16S ISO method *Pseudescherichia vulneris* (99.57%) and *Sphingomonas mucosissima* (99.93%)
	6	c	4161	Wastes (fish factory)	2.00	1.00	2.00	1.50	-1.00	

For samples with interpretable results by both methods, higher enumerations were observed mainly for the raw and processed fishery products category. This could be explained by the fact that the microflora from these products (for example, *Psychrobacter cryohalolentis* isolated from sample 4033) could be more sensitive to the thermal shock caused by the addition of the supercooled PCA medium in the plate, whereas for the CompactDry method, the medium is a cold soluble medium. A better recovery of the microflora was observed in this case on CompactDry TC.
For sample 4426 (mandarine purée), a big difference was observed between the two enumeration methods. Yeasts colonies were present on PCA plates after incubation 72h at 30°C, whereas no colony was visible after 45h incubation time on CompactDry TC. After storage of the CompactDry for 72 h at 5°C, yeasts colonies were present. In both cases, *Rhotorula* spp. was identified.

3.2.4 Discordant results

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

Table 6 - Classification of the samples

		Number of samples
Interpretable results by both methods	< LCL	3
	> UCL	4
	Total	7
<4 CFU/plate	< LCL	1
	> UCL	0
	Total	1
< or > the quantification limit	< LCL	9
	> UCL	5
	Total	14
Total < LCL		13
Total >UCL		9
TOTAL		22

The number of samples with interpretable results by both methods below or above the 95% confidence limits are equivalent

3.2.5 Conclusion

The relative trueness study of the alternative method is satisfying. The alternative method is reliable when compared to the reference method.

3.3 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.

3.3.1 Matrices

Six matrices (two batches per matrix) were tested with three contamination levels and five test portions per level. The tested categories, types, matrices and inoculated strains are provided in Table 7.

Table 7 - Categories, types and matrices

Category		Type	Product	Inoculated strain	Origin	Inoculation level (CFU/g)
1	Raw and heat processed milk and dairy products	Pasteurized milk-based products	Panna cotta	*Escherichia coli* Ad2304	Cheese	300 10000 500 000
2	Meat and poultry	Raw, RTE, RTRH poultry products	Cooked chicken	*Citrobacter freundii* Ad1326	Egg product	
3	Raw and processed fishery products	Cooked products	Seafood terrine	*Escherichia coli* Ad228	Fish	
4	Fresh and processed fruits and vegetables	Fresh cut, RTE fruits and vegetables, fruit juices	Fruit juice	*Pantoea agglomerans* Ad3070	Carrots	
5	Multicomponent foods or meal components	Egg based composite food	Spanish tortilla with onions	*Bacillus cereus 35*	Composite food	
6	Production environmental samples	Process water	Process water	Staphylococcus aureus Ad2899	Environmental sample	

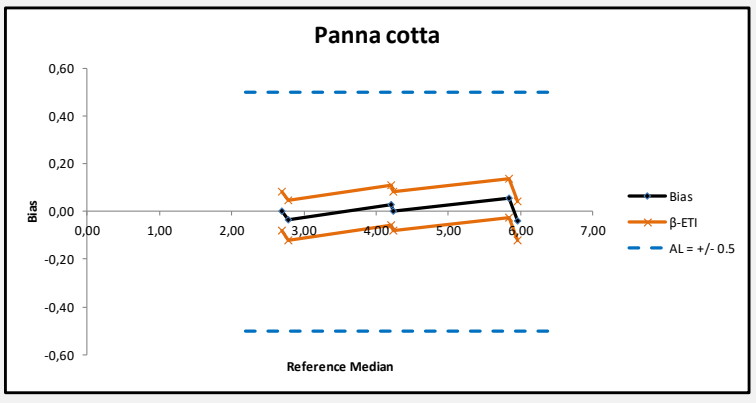
3.3.2 Calculation and interpretation

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 9.

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

Figure 9 – Accuracy profile

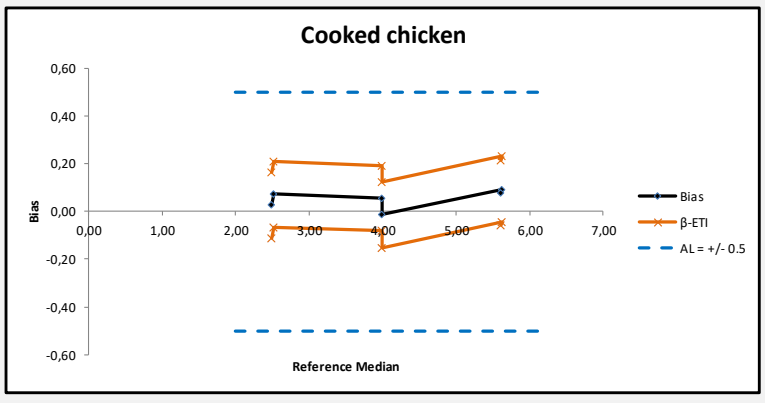
(Food) Category	Raw and heat processed milk
(Food) Type	Panna cotta



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
2691 to 2695	2,69	0,000	-0,082	0,082	YES	YES
2706 to 2710	2,79	-0,037	-0,119	0,045	YES	YES
2696 to 2700	4,20	0,026	-0,056	0,109	YES	YES
2711 to 2715	4,23	0,000	-0,082	0,082	YES	YES
2701 to 2705	5,83	0,054	-0,028	0,136	YES	YES
2716 to 2720	5,96	-0,040	-0,122	0,042	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,072	0,057	YES	+/- 0,500

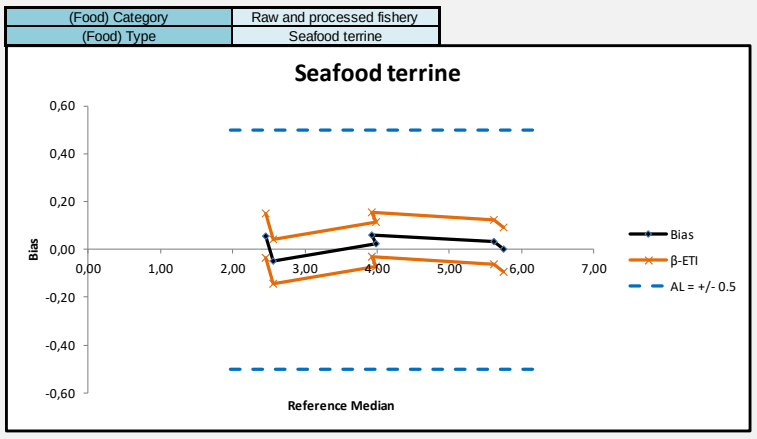
(Food) Category	Meat and poultry
(Food) Type	Cooked chicken



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
2757 to 2761	2,49	0,027	-0,110	0,164	YES	YES
2772 to 2776	2,52	0,073	-0,065	0,210	YES	YES
2762 to 2766	3,99	0,055	-0,083	0,192	YES	YES
2777 to 2781	3,99	-0,014	-0,151	0,124	YES	YES
2767 to 2771	5,62	0,093	-0,044	0,230	YES	YES
2782 to 2786	5,61	0,077	-0,060	0,215	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,126	0,095	NO	+/- 0,500

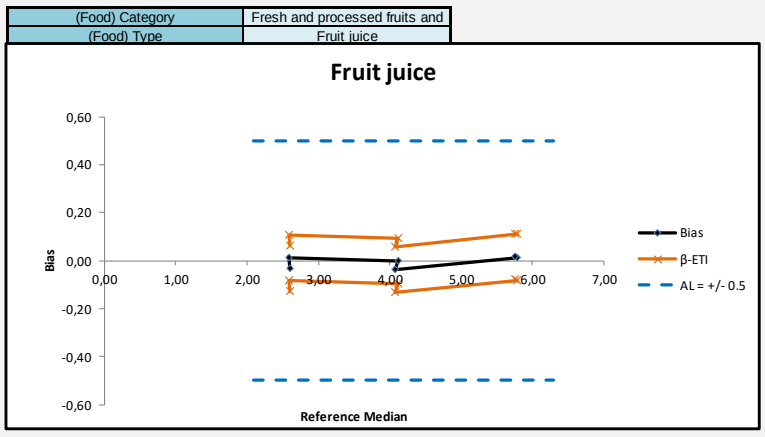
(Food) Category	Raw and processed fishery
(Food) Type	Seafood terrine



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
3476 to 3480	2,46	0,056	-0,036	0,149	YES	YES
3491 to 3495	2,56	-0,051	-0,144	0,041	YES	YES
3481 to 3485	3,98	0,022	-0,070	0,115	YES	YES
3496 to 3500	3,93	0,062	-0,031	0,154	YES	YES
3486 to 3490	5,61	0,031	-0,062	0,123	YES	YES
3501 to 3505	5,76	0,000	-0,092	0,092	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,057	0,064	YES	+/- 0,500

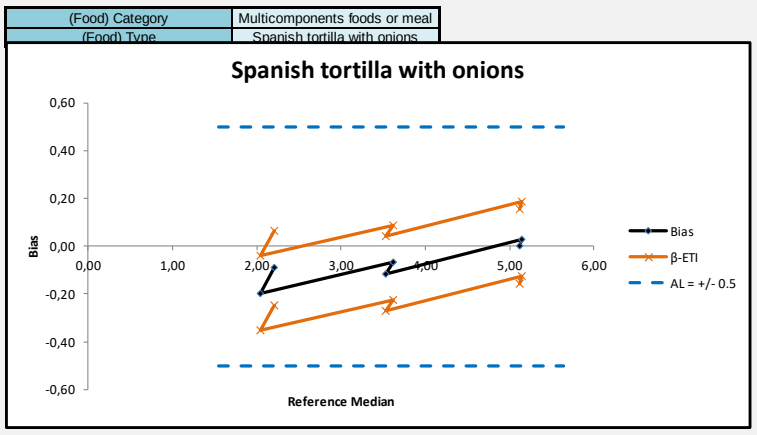
(Food) Category	Fresh and processed fruits and
(Food) Type	Fruit juice



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
2962 to 2966	2,60	-0,034	-0,129	0,061	YES	YES
2977 to 2981	2,59	0,011	-0,084	0,106	YES	YES
2967 to 2971	4,11	0,000	-0,095	0,095	YES	YES
2982 to 2986	4,08	-0,038	-0,133	0,057	YES	YES
2972 to 2976	5,79	0,014	-0,081	0,109	YES	YES
2987 to 2991	5,75	0,015	-0,080	0,111	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,048	0,066	YES	+/- 0,500

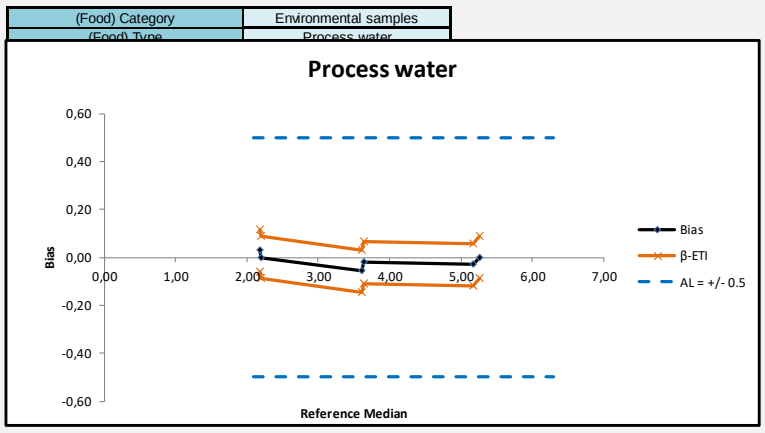
(Food) Category	Multicomponents foods or meal
(Food) Type	Spanish tortilla with onions



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
3022 to 3026	2,20	-0,090	-0,246	0,066	YES	YES
3037 to 3041	2,04	-0,196	-0,352	-0,040	YES	YES
3027 to 3031	3,61	-0,069	-0,225	0,087	YES	YES
3042 to 3046	3,53	-0,117	-0,272	0,039	YES	YES
3032 to 3036	5,15	0,030	-0,126	0,186	YES	YES
3047 to 3051	5,11	0,000	-0,156	0,156	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,088	0,108	YES	+/- 0,500

(Food) Category	Environmental samples
(Food) Type	Process water



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
3712 to 3716	2,18	0,028	-0,060	0,116	YES	YES
3727 to 3731	2,20	0,000	-0,088	0,088	YES	YES
3717 to 3721	3,60	-0,058	-0,146	0,030	YES	YES
3732 to 3736	3,64	-0,020	-0,108	0,068	YES	YES
3722 to 3726	5,18	-0,030	-0,118	0,058	YES	YES
3737 to 3741	5,26	0,000	-0,088	0,088	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,059	0,061	YES	+/- 0,500

The acceptability limits are fixed at ± 0.5 log for all the matrices tested. The accuracy profiles are comprised within the Acceptability Limits for all the tested matrices.

3.3.3 Conclusion

The observed profiles meet the AL for each individual category. The alternative method is accepted as being equivalent to the reference method.

3.4 Inclusivity and exclusivity

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.

The inclusivity and exclusivity studies are not required for the CompactDry TC as it is a general counting method on non-selective agar.

3.5 Practicability

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

Storage conditions, shelf-life and modalities of utilisation after first use	The CompactDry TC plates are stored at +1 to +30°C		
Time to result	**Steps**	**Reference method ISO 4833-1**	**Alternative method CompactDry™ TC**
	Sampling	Day 0	Day0
	Reading	Day 3	Day 2
	Final result	**Day 3**	**Day 2**
Common step with the reference method	The initial suspension is common to the reference and alternative method		

The results are available in 2 days with the CompactDry TC method while 3 days are required using the ISO 4833-1 method.

4 INTER-LABORATORY STUDY

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

4.1 Study organisation

Collaborators number

Samples were sent to 18 collaborators.

Matrix and strain used

A pasteurized semi skimmed milk was contaminated with *E. coli* Ad2304 isolated from cheese, *Enterobacter cloacae* Ad2851 isolated from dairy industry environment and *Staphylococcus aureus* Ad904 isolated from raw milk cheese.

Samples

Samples were prepared and inoculated on Monday 14th of October 2024 as described below:

- 7 blind coded samples (20 mL) for enumeration: 2 samples per inoculation level (Level L1, Level L2, Level L3) and 1 sample for Level L 0.
- 1 water flask labelled “Temperature Control”.
- 1 probe which monitors the temperature during shipping and test sample storage.

Inoculation

The targeted inoculation levels were the following:

Strain	Level L 0	Level L1	Level L2	Level L3
	CFU/ml	CFU/ml	CFU/ml	CFU/ml
Staphylococcus aureus Ad904	0	100	10 000	1 000 000
Escherichia coli Ad2304	0	100	5 000	250 000
Enterobacter cloacae Ad2851	0	100	5 000	250 000
Total	**0**	**300**	**20 000**	**1 500 000**

- *Labelling and shipping*

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

A temperature control flask containing a sensor was added to the package in order to register the temperature profile during the transport, the package delivery and storage until analyses.
Samples were shipped in 24 h to 48 h to the participating laboratories. The temperature conditions had to stay at 5 ± 3°C during transport, and during storage in the labs.

- *Analyses*

Collaborative study laboratories and the expert laboratory carried out the analyses on Wednesday 16th of October 2024 with the alternative and reference methods.
The analyses by the reference method and the alternative method were performed on the same day.

- *Instructions*

The collaborative study instructions were sent on Monday 23rd of September 2024.

4.2 Experimental parameters controls

4.2.1 Sample stability

In order to evaluate the strains behaviour during transport, bacterial counts were done at different time, i.e. inoculation time, after 24 h and 48 h storage at 5 ± 3°C. Results are reported in Table 8.

Table 8 - Aerobic mesophilic flora count with the ISO 4833-1 method and CompactDry™ TC method (in log CFU/ml)

Aerobic mesophilic flora enumeration				
Inoculation level	**Day of analysis**	**Reference method ISO 4833-1♦**	**Alternative method: CompactDry™ TC**	**log(alt) - log(ref)**
L1	Day 0	410	410	0.00
		470	370	-0.10
	Day 1	300	370	0.09
		310	360	0.06
	Day 2	410	500	0.09
		1200	510	-0.37
L2	Day 0	19000	26000	0.14
		21000	25000	0.08
	Day 1	18000	19000	0.02
		18000	19000	0.02
	Day 2	20000	29000	0.16
		32000	28000	-0.06
L3	Day 0	1100000	1600000	0.16
		990000	1200000	0.08
	Day 1	1500000	1700000	0.05
		1500000	1700000	0.05
	Day 2	1200000	1300000	0.03
		1200000	1800000	0.18

No evolution was observed during 48 h storage at 5 ± 3°C.

4.2.2 *Logistic conditions*

The temperatures measured at reception by the Labs, the temperatures registered by the thermo-probe, and the receipt dates are given in Table 9.

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

Table 9 - Sample temperatures at receipt

Collaborator	Temperature measured by the probe (°C)	Temperature measured at receipt (°C)	Receipt date and time		Analysis date
A	2.2	7.9	15/10/2024	12:30 am	16/10/2024
B1	6.0	4.2	15/10/2024	12:00 am	16/10/2024
B2	6.2	6.7	15/10/2024	12:00 am	16/10/2024
B3	8.0	5.6	15/10/2024	12:00 am	16/10/2024
C	2.9	6.2	15/10/2024	10:20 am	16/10/2024
D1	Information not provided				
D2	Information not provided				
D3	Information not provided				
E	5.1	4.2	15/10/2024	2:50 pm	16/10/2024
F1	2.0	9.0	15/10/2024	03:30 pm	16/10/2024
F2	3.9	7.0	15/10/2024	03:30 pm	16/10/2024
F3	2.6	9.0	15/10/2024	03:30 pm	16/10/2024
G1	6.7	5.0	15/10/2024	2:20 pm	16/10/2024
G2	3.5	5.0	15/10/2024	2:20 pm	16/10/2024
H1	5.0	5.0	15/10/2024	12:59 am	16/10/2024
H2	6.4	6.4	15/10/2024	12:59 am	16/10/2024
I1	1.9	8.6	15/10/2024	2:00 pm	16/10/2024
I2	1.5	8.4	15/10/2024	2:00 pm	16/10/2024
J (ADRIA)	1.8	5.4	15/10/2024	4:00pm	16/10/2024

No problem was encountered during the transport or at receipt for the 18 collaborators. All the samples were delivered on time and in appropriate conditions. Temperatures during shipment and at receipt were all correct except for 4 collaborators who measured temperatures above 8.0°C (F1, F3, I1 and I2). The temperature measured by the probe were all correct.
For collaborator B3, the temperature during shipment was above 8.0°C during several hours. It was therefore decided to remove this collaborator from the analysis.

The results from collaborators D1, D2 and D3 were not received. This laboratory was removed for interpretation.

4.2.3 Homogeneity of inoculation

Homogeneity tests were conducted according to the ISO/TS 22117. Ten samples per inoculation level were analysed in duplicate by the reference method. The results are provided in **Appendix 9**. The test concluded that the samples were sufficiently homogeneous for the three contamination levels.

4.3 Result analysis

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

4.3.1 Results obtained by the expert Lab.

The results obtained by the expert Lab. are the following (See Table 10).

Table 10 – Results obtained by the expert Lab.

Level	Reference method	Alternative method
L0	<1	<1
L1	410 1200	500 510
L2	20 000 32 000	29 000 28 000
L3	1 200 000 1 200 000	1 300 000 1 800 000

The enumeration results correspond to the target inoculation levels.

4.3.2 Results obtained by the collaborators

Samples were sent to 18 collaborators.
Lab D (collaborator D1, D2 and D3) proceed to the analyses but they did not send the results.

A summary of the test results is given in Table 11 (CFU/mL) and Table 12 (log CFU/mL).
Lab I (collaborators I1 and I2) obtained inconsistent results, particularly for the collaborator I2. This lab had probably a problem with dilution for the reference method. After verification, this laboratory confirmed that they are not used to perform the reference method and to test food products. According to ISO 16140-2, the collaborators shall be competent to perform both the reference and the alternative methods. It was decided to not keep the data from this Lab for interpretation.
The interpretation was done with 12 datasets without including the expert laboratory results.

Table 11 - Summary of data (CFU/g)

Aerobic mesophilic flora enumeration														
Laboratory	Raw data (CFU/g)													
	Level 0		Level 1				Level 2				Level 3			
	Reference method ISO 4832	Compact Dry™ TC method	Reference method ISO 4832		Compact Dry™ TC method		Reference method ISO 4832		Compact Dry™ TC method		Reference method ISO 4832		Compact Dry™ TC method	
	Replicate 1	Replicate 1	Replicate 1	Replicate 2	Replicate 1	Replicate 2	Replicate 1	Replicate 2	Replicate 1	Replicate 2	Replicate 1	Replicate 2	Replicate 1	Replicate 2
A	<1	<1	490	370	540	450	48000	30000	37000	25000	4600000	5600000	4000000	6600000
B1	1	<1	510	500	580	390	15000	24000	27000	40000	1800000	1500000	2100000	1900000
B2	63	<1	410	480	460	540	27000	34000	34000	45000	2100000	2100000	1800000	2400000
C	<1	<1	430	410	480	400	22000	28000	25000	25000	1800000	2300000	1900000	1800000
E	<1	<1	460	530	430	410	19000	22000	23000	24000	1100000	1800000	1100000	1300000
F1	<1	<1	410	360	450	500	33000	48000	27000	37000	2000000	2100000	2100000	1800000
F2	<1	<1	440	550	450	520	20000	38000	25000	31000	1700000	2400000	2600000	2700000
F3	<1	<1	320	400	360	520	23000	15000	18000	20000	1500000	2100000	2100000	1800000
G1	<1	<1	570	500	530	540	24000	25000	25000	25000	5400000	1400000	2400000	1700000
G2	<1	<1	400	400	360	360	19000	14000	25000	25000	1000000	1100000	1400000	1500000
H1	<1	<1	480	660	400	510	46000	37000	34000	31000	1400000	1500000	1500000	1700000
H2	<1	<1	260	450	520	420	19000	18000	19000	35000	1400000	2000000	1400000	1500000
J (ADRIA)	<1	<1	410	1200	500	510	20000	32000	29000	28000	1200000	1200000	1300000	1800000

Table 12 - Summary of data (log CFU/g)

Aerobic mesophilic flora enumeration														
Laboratory	Raw data (log CFU/g)													
	Level 0		Level 1				Level 2				Level 3			
	Reference method ISO 4832	Compact Dry™ TC method	Reference method ISO 4832		Compact Dry™ TC method		Reference method ISO 4832		Compact Dry™ TC method		Reference method ISO 4832		Compact Dry™ TC method	
	Replicate 1	Replicate 1	Replicate 1	Replicate 2	Replicate 1	Replicate 2	Replicate 1	Replicate 2	Replicate 1	Replicate 2	Replicate 1	Replicate 2	Replicate 1	Replicate 2
A	<0.00	<0.00	2.69	2.57	2.73	2.65	4.68	4.48	4.57	4.40	6.66	6.75	6.60	6.82
B1	0.0*	<0.00	2.71	2.70	2.76	2.59	4.18	4.38	4.43	4.60	6.26	6.18	6.32	6.28
B2	1.8	<0.00	2.61	2.68	2.66	2.73	4.43	4.53	4.53	4.65	6.32	6.32	6.26	6.38
B3	<0.00	<0.00	2.56	2.65	2.61	2.73	4.61	4.32	4.58	4.38	6.26	5.77	5.92	5.92
C	<0.00	<0.00	2.63	2.61	2.68	2.60	4.34	4.45	4.40	4.40	6.26	6.36	6.28	6.26
E	<0.00	<0.00	2.66	2.72	2.63	2.61	4.28	4.34	4.36	4.38	6.04	6.26	6.04	6.11
F1	<0.00	<0.00	2.61	2.56	2.65	2.70	4.52	4.68	4.43	4.57	6.30	6.32	6.32	6.26
F2	<0.00	<0.00	2.64	2.74	2.65	2.72	4.30	4.58	4.40	4.49	6.23	6.38	6.41	6.43
F3	<0.00	<0.00	2.51	2.60	2.56	2.72	4.36	4.18	4.26	4.30	6.18	6.32	6.32	6.26
G1	<0.00	<0.00	2.76	2.70	2.72	2.73	4.38	4.40	4.40	4.40	6.73	6.15	6.38	6.23
G2	<0.00	<0.00	2.60	2.60	2.56	2.56	4.28	4.15	4.40	4.40	6.00	6.04	6.15	6.18
H1	<0.00	<0.00	2.68	2.82	2.60	2.71	4.66	4.57	4.53	4.49	6.15	6.18	6.18	6.23
H2	<0.00	<0.00	2.41	2.65	2.72	2.62	4.28	4.26	4.28	4.54	6.15	6.30	6.15	6.18
J (ADRIA)	<0.00	<0.00	2.61	3.08	2.70	2.71	4.30	4.51	4.46	4.45	6.08	6.08	6.11	6.26

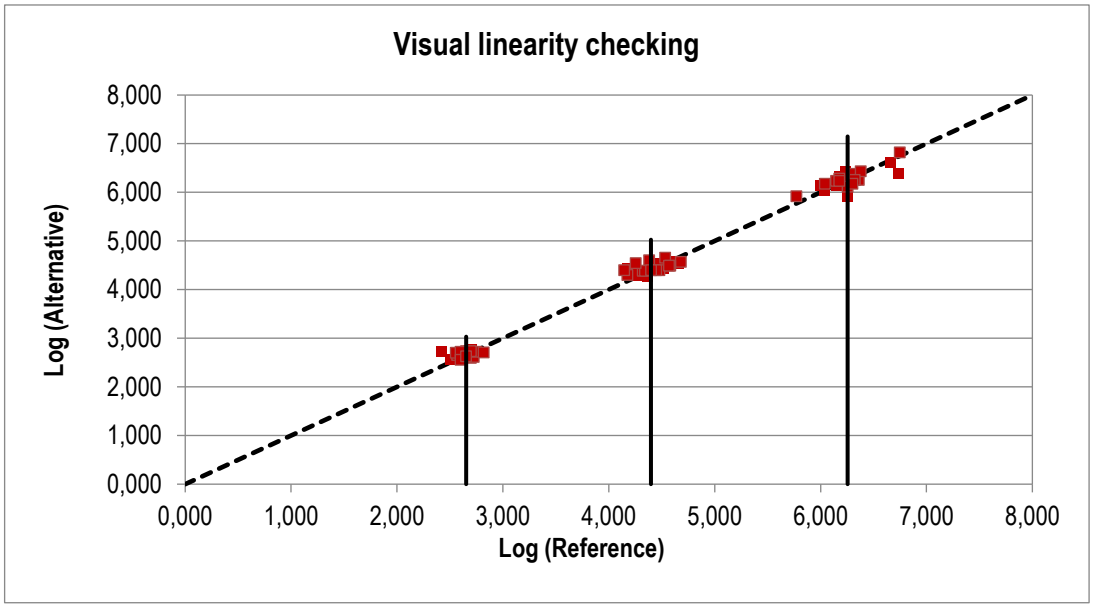
Some colonies were found for one replicate at level 0 for collaborators B1 and B2 using the reference method only. This could indicate a cross contamination during the testing but at a level well below the results for level 1. It was therefore decided to keep the results of those collaborators for analysis.

4.4 Calculation and interpretation

4.4.1 *Visual linearity checking*

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

Figure 10 - Visual linearity checking



4.4.2 *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 13.

Table 13 - Summary of statistical tests

Accuracy profile			
Study Name	**CompactDry TC**		
Date	**16/10/2024**		
Coordinator			
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	**2.645**	**4.403**	**6.284**			
Number of participants (K)	12	12	12	12	12	12
Average for alternative method	2.662	4.442	6.292	2.645	4.403	6.284
Repeatability standard deviation (sr)	0.064	0.085	0.067	0.072	0.107	0.142
Between-labs standard deviation (sL)	0.000	0.058	0.153	0.047	0.119	0.137
Reproducibility standard deviation (sR)	0.064	0.103	0.167	0.086	0.160	0.197
Corrected number of dof	22.957	20.394	12.906	20.617	16.928	18.029
Coverage factor	1.347	1.360	1.402			
Interpolated Student t	1.320	1.324	1.351			
Tolerance interval standard deviation	0.0655	0.1058	0.1733			
Lower TI limit	2.575	4.302	6.058			
Upper TI limit	2.748	4.582	6.526			
Bias	**0.017**	**0.039**	**0.008**			
Relative Lower TI limit (beta = 80%)	**-0.070**	**-0.101**	**-0.226**			
Relative Upper TI limit (beta = 80%)	**0.103**	**0.179**	**0.242**			
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	0.162					

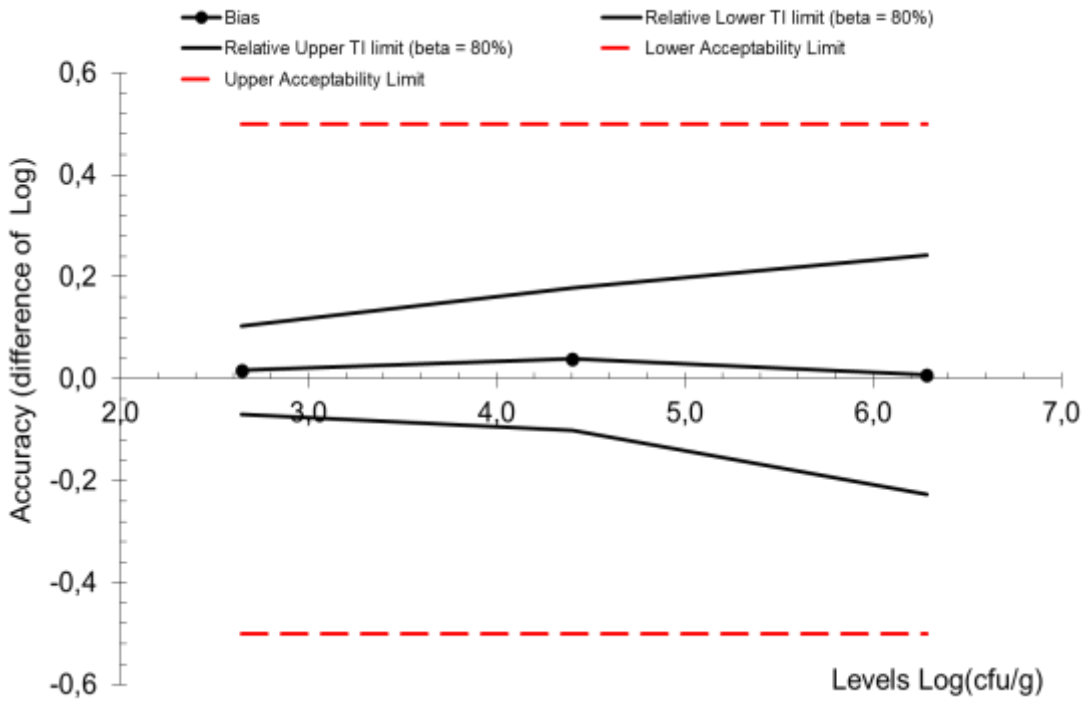
A summary of the obtained values is given in Table 14.

Table 14 - Summary of obtained values

	Dataset		
	12 collaborators		
	Low level	*Medium level*	*High level*
Target value	2.645	4.403	6.284
Bias	0.017	0.039	0.008
β.ETI lower (80 %)	-0.070	-0.101	-0.226
β.ETI upper (80 %)	0.103	0.179	0.242
Lower AL	- 0.500		
Upper AL	+ 0.500		

These values are collected in a graphical representation together with the acceptability limits (AL). This representation is given Figure 11.

Figure 11 - Accuracy profile



It is observed that for all the levels, the tolerance interval limits of the alternative method meet the acceptability limits (AL) of ± 0.5 log.

The observed bias is very low and varies from 0.008 log to 0.039 log.

The alternative method is considered as equivalent to the reference method as β.ETI values meet the Acceptability Limits fixed at ± 0.5 log whatever the inoculation level.

4.4.3 Conclusion

The alternative method is equivalent to the reference method.

5 CONCLUSION

The **method comparison study conclusions** are:

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

- **96 samples with interpretable results by both methods were tested in the relative trueness study,** which gave similar results by the ISO 4833-1 method and the Compact Dry™ TC method.

- **The observed profiles meet the AL set at ± 0.5 Log CFU/g in the ISO 16140-2.**

The **inter-laboratory study conclusions** are:

- The quality assurance parameters were verified (*i.e.* inoculation homogeneity, 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 ISO 16140-2.** For the three contamination levels, the alternative method is accepted as equivalent to the reference method.

Based on the results obtained for the method comparison study and the inter-laboratory study, the alternative method is considered equivalent to the reference method.

Quimper, 28 January 2025

Lizaïg GOUGUET	Astrid CARIOU
Study Engineer	Manager
Method performance in food microbiology	Method performance in food microbiology
I hereby attest to the validation of the results of the analyses carried out under the COFRAC accreditation.	I hereby attest to the validation of the verification of the conformity of the report (opinion and interpretation).

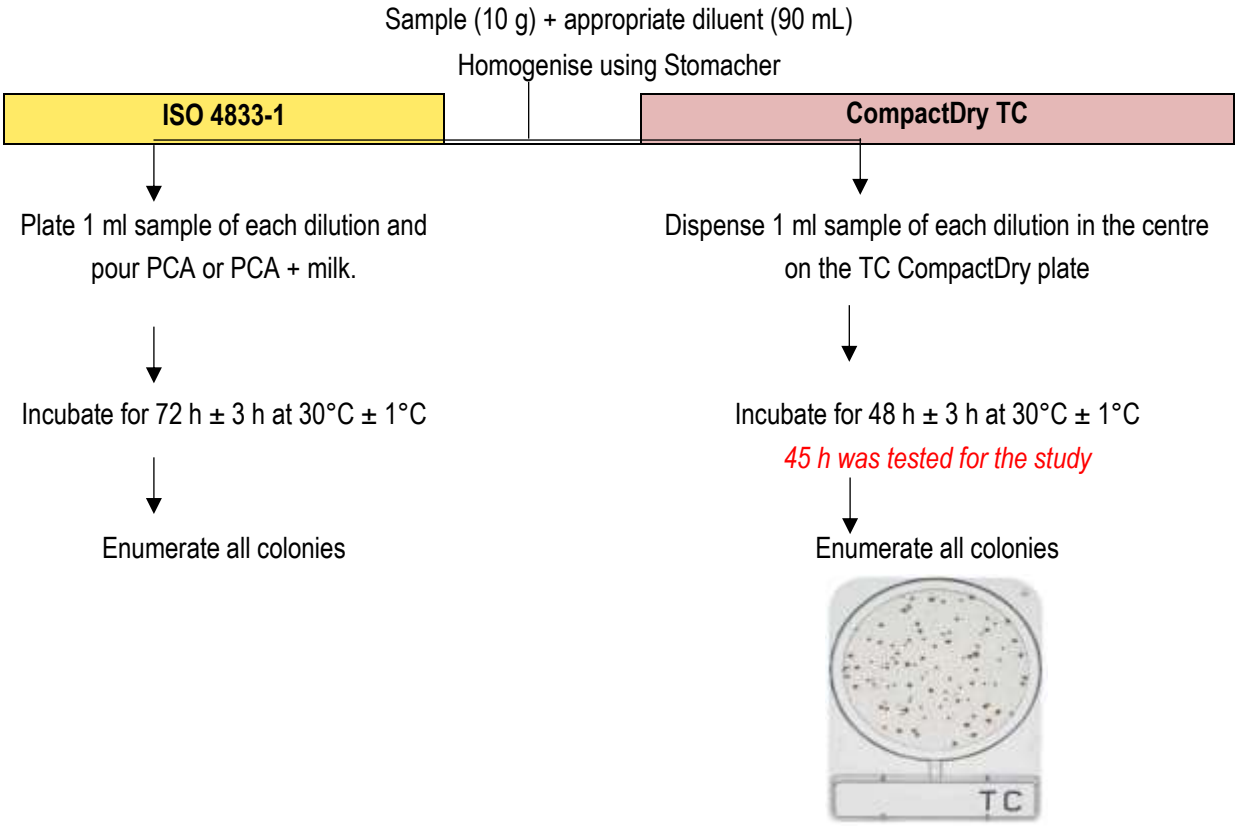
Appendix 1 – Flow diagram of the alternative method: CompactDry™ TC (total count)

Food sample (10 g) + 90 mL diluent for solid product
Or
Liquid product
↓
Preparation and dilution according to ISO 6887 parts (1 to 5) or ISO 18593 (Env.)
↓
1 mL onto a CompactDry plate
↓
Incubate at 30°C ± 1°C for 48 h ± 3 h
↓
Count all colonies (red and other coloured colonies)

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

Food sample (10 g) + 90 mL diluent for solid product
Or
Liquid product
↓
Preparation and dilution according to ISO 6887 parts (1 to 5) or ISO 18593 (Env.)
↓
Inoculate 1 plate per dilution
↓
Pour PCA with 1 g/l of skim milk for dairy products
Pour PCA for other products
↓
Incubate at 30°C ± 1°C for 72 h ± 3 h
↓
Reading

Appendix 3 – Flow diagram of the protocol applied during the validation study



Appendix 4 – Artificial contaminations of samples

Date of analysis	N°	Product (French name)	Product	Artificial contamination					Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Target inoculation rate		
2023	**2845**	**Flan**	**Pastry**	*E. coli* 142	Egg liquid product	Seeding 48h 3+/-2°C	/	500	5	c
2023	**2846**	**Tortilla espagnole**	**Spanish tortilla**	*E. coli* Ad222	Egg product	Seeding 48h 3+/-2°C	/	5000	5	c
2023	**2847**	**Mousse au chocolat**	**Chocolate mousse**	*E. coli* 142	Egg liquid product	Seeding 48h 3+/-2°C	/	50000	5	a

Appendix 5 - Relative trueness study: raw data

RAW AND HEAT PROCESSED MILK AND DAIRY PRODUCTS															
Date of analysis	N°	Product (French name)	Product	Reference method: ISO 4833-1♦				Alternative method: CompactDry™ TC 45 h at 30 ± 1°C				Category	Type
				Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	CFU/plate	CFU/g	log CFU/g		
2023	2799	Lait cru de vache	Raw cow milk	100000	36	3900000	6,59	100000	32	3100000	6,49	1	a
				1000000	7			1000000	2				
2023	2800	Lait cru de brebis	Raw ewe milk	10	3	30	1,48*	10	0	<10	<1,00	1	a
				100	0			100	0				
2023	3157	Lait frais demi-écrémé	Pasteurized half-skimmed milk	10	0	<10	<1,00	10	1	10	1,00*	1	a
				100	0			100	0				
2023	3988	Lait cru de vache	Raw cow milk	10000	14	150000	5,18	10000	10	91000	4,96	1	a
				100000	2			100000	0				
2023	3989	Lait cru de brebis	Raw ewe milk	10	12	110	2,04	10	14	160	2,20	1	a
				100	0			100	3				
2023	3990	Lait pasteurisé de vache 1/2 écrémé	Pasteurized cow semi skimmed milk	10	0	<10	<1,00	10	0	<10	<1,00	1	a
				100	0			100	0				
2023	3991	Lait pasteurisé de vache entier	Pasteurized whole cow milk	10	0	<10	<1,00	10	0	<10	<1,00	1	a
				100	0			100	0				
2023	4213	Lait pasteurisé entier	Pasteurized whole milk	100	292	28000	4,45	100	>250	10000	4,00	1	a
				1000	18			1000	10		N'		
2023	4214	Lait pasteurisé demi-écrémé	Pasteurized semi-skimmed milk	10	30	300	2,48	10	6	60	1,78	1	a
				100	3			100	0		Ne		
2023	5186	Lait pasteurisé	Pasteurized milk	100000	>300	50000000	7,70	100000	>250	69000000	7,84	1	a
				1000000	50		N'	1000000	69		N'		
2023	3150	Crème glacée	Ice cream	10	2	20	1,30*	10	0	<10	<1,00	1	b
				100	0			100	0				
2023	3155	Crème fraiche entière	Cream	100	>300	>300000	>5,48	100	>250	>250000	>5,40	1	b
				1000	>300			1000	>250				
2023	3156	Chantilly	Whipped cream	1000	59	56000	4,75	1000	126	120000	5,08	1	b
				10000	3			10000	5				
2023	3992	Crème fraiche épaisse entière	Whole cream	100000	180	19000000	7,28	100000	84	8700000	6,94	1	b
				1000000	28			1000000	12				
2023	3993	Riz au lait (traiteur)	Rice pudding	10	90	880	2,94	10	105	1100	3,04	1	b
				100	7			100	17				
2023	4212	Crème glacée vanille	Ice cream	10	55	520	2,72	10	8	80	1,90	1	b
				100	2			100	0		Ne		
2023	5261	Panna cotta	Dairy dessert (Panna cotta)	100	231	24000	4,38	100	228	24000	4,38	1	b
				1000	34			1000	30				
2023	4207	Poudre de lait demi-écrémé	Semi-skimmed milk powder	10	61	590	2,77	10	54	560	2,75	1	c
				100	4			100	8				
2023	4208	Poudre de lait demi-écrémé	Semi-skimmed milk powder	10	15	150	2,18	10	21	220	2,34	1	c
				100	1			100	3				
2023	4209	Poudre de lait entier	Whole milk powder	10	Uncountable	1100	3,04	10	85	940	2,97	1	c
				100	11		N'	100	18				

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

RAW AND HEAT PROCESSED MILK AND DAIRY PRODUCTS														
Date of analysis	**N°**	**Product (French name)**	**Product**	**Reference method: ISO 4833-1♦**				**Alternative method: CompactDry™ TC 45 h at 30 ± 1°C**				**Category**	**Type**
				Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	CFU/plate	CFU/g	log CFU/g		
2023	4210	Préparation poudre de lait pour dessert	Powder for milk-based dessert	10	73	750	2,88	10	69	710	2,85	1	c
				100	9			100	9				
2023	4211	Préparation poudre de lait pour dessert	Powder for milk-based dessert	10	29	300	2,48	10	49	540	2,73	1	c
				100	4			100	10				

MEAT AND POULTRY														
Date of analysis	N°	Product (French name)	Product	Reference method: ISO 4833-1♦				Alternative method: CompactDry™ TC 45 h at 30 ± 1°C				Category	Type
				Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	CFU/plate	CFU/g	log CFU/g		
2023	2788	Pâté de campagne à cuire	Raw pâté	100	>300	>300000	>5,48	100	>250	180000	5,26	2	a
				1000	>300			1000	180		N'		
2023	2790	Viande à blanquette crue	Raw veal meat	100	>300	>300000	>5,48	100	>250	>250000	>5,40	2	a
				1000	>300			1000	>250				
2023	2791	Chipolatas	Sausages	100	>300	290000	5,46	100	>250	>250000	>5,40	2	a
				1000	286		N'	1000	>250				
2023	2923	Saucisse de Morteau crue	Raw Morteau sausage	100	>300	>300000	>5,48	100	>250	>250000	>5,40	2	a
				1000	>300			1000	>250				
2023	2930	Brochette crue de bœuf	Raw beef meat	10000	151	1600000	6,20	10000	184	1900000	6,28	2	a
				100000	23			100000	28				
2023	3151	Viande hachée de bœuf	Ground beef	10	166	1700	3,23	10	178	1800	3,26	2	a
				100	24			100	25				
2023	3159	Côte de porc crue	Raw pork meat	10000	99	960000	5,98	10000	125	1300000	6,11	2	a
				100000	7			100000	13				
2023	3994	Viande hachée de bœuf surgelée	Frozen minced meat	10000	299	3000000	6,48	10000	>250	4600000	6,66	2	a
				100000	26			100000	46		N'		
2023	4410	Emincés de porc sauce Kentucky	Marinated pork meat	10000	57	550000	5,74	10000	22	210000	5,32	2	a
				100000	4			100000	1				
2023	3158	Emincés de boeuf sauce andalouse	Ready to eat beef meal	100	>300	>300000	>5,48	100	>250	>250000	>5,40	2	b
				1000	>300			1000	>250				
2023	3160	Jambon cuit	Ham	100	>300	>300000	>5,48	100	>250	>250000	>5,40	2	b
				1000	>300			10000	>250				
2023	3161	Pâté de campagne	Pâté	100	>300	160000	5,20	100	>250	130000	5,11	2	b
				1000	160		N'	1000	129		N'		
2023	3162	Salami danois	Salami	100	>300	>300000	>5,48	100	>250	>250000	>5,40	2	b
				1000	>300			1000	>250				
2023	3163	Jambon de Vendée	Low moisture ham	100	>300	>300000	>5,48	100	>250	>250000	>5,40	2	b
				1000	>300			1000	>250				
2023	3995	Roti de porc	Pork roast meat	10000	134	1300000	6,11	10000	143	1500000	6,18	2	b
				100000	11			100000	25				
2023	3996	Salami	Salami	1000	190	190000	5,28	1000	110	120000	5,08	2	b
				10000	23			10000	22				
2023	3997	Jambon de Vendée	Cured ham	100000	>300	57000000	7,76	100000	170	21000000	7,32	2	b
				1000000	57		N'	1000000	64				
2023	4411	Jambon serrano	Raw ham	10000	49	520000	5,72	10000	52	510000	5,71	2	b
				100000	8			100000	4				
2023	2787	Brochette de poulet tomates cerises, poivrons	Raw chicken meat with tomatoes and pepper	100	>300	>300000	>5,48	100	>250	>250000	>5,40	2	c
				1000	>300			1000	>250				
2023	2789	Paupiette de dinde crépinée	Raw turkey meat	100	>300	250000	5,40	100	>250	200000	5,30	2	c
				1000	246		N'	1000	200		N'		
2023	2792	Viande de canard cuite	Cooked duck meat	100	>300	110000	5,04	100	>250	150000	5,18	2	c
				1000	112		N'	1000	145		N'		

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MEAT AND POULTRY														
Date of analysis	N°	Product (French name)	Product	Reference method: ISO 4833-1♦				Alternative method: CompactDry™ TC 45 h at 30 ± 1°C				Category	Type
				Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	CFU/plate	CFU/g	log CFU/g		
2023	2793	Paupiette de dinde crépinée	Raw turkey meat	100	>300	>300000	>5,48	100	>250	250000	5,40	2	c
				1000	>300			1000	252		N'		
2023	2794	Ailes de poulet cru	Raw chicken meat	100	>300	>300000	>5,48	1000	>250	>250000	>5,40	2	c
				1000	>300			10000	>250				
2023	2931	Brochette crue de poulet	Raw chicken meat	10000	186	1900000	6,28	10000	197	2200000	6,34	2	c
				100000	18			100000	43				
2023	3164	Emincés de poulets assaisonnés crus	Seasoned sliced poultry meat	1000	90	89000	4,95	1000	70	69000	4,84	2	c
				10000	8			10000	6				
2023	3165	Jambon de dinde	Turkey ham	10	10	120	2,08	10	2	20	1,30	2	c
				100	3			100	2				
2023	3998	Blanc de dinde	Turkey ham	10000	>300	11000000	7,04	10000	>250	12000000	7,08	2	c
				100000	114			100000	120				
2023	4215	Jambon cuit de dinde	Cooked turkey ham	10	13	120	2,08	10	6	60	1,78	2	c
				100	0			100	0		Ne		

RAW AND PROCESSED FISHERY PRODUCTS														
Date of analysis	N°	Product (French name)	Product	Reference method: ISO 4833-1♦				Alternative method: CompactDry™ TC 45 h at 30 ± 1°C				Category	Type
				Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	CFU/plate	CFU/g	log CFU/g		
2023	3152	Colin d'Alaska surgelé	Colin	10	90	900	2,95	10	59	570	2,76	3	a
				100	9			100	4				
2023	3153	Queues de crevettes crues surgelées	Raw prawn tails	10	59	570	2,76	10	51	510	2,71	3	a
				100	4			100	5				
2023	3154	Crevettes sauvages crues surgelées	Raw prawns	100	48	5300	3,72	10	172	1900	3,28	3	a
				1000	10			100	38				
2023	3166	Filet d'églefin	Haddock fillet	10000	>300	7600000	6,88	10000	>250	>2500000	>7,40	3	a
				100000	76		N'	100000	>250				
2023	3167	Filet de merlan	Whiting fillet	1000	280	280000	5,45	10000	>250	6700000	6,83	3	a
				10000	27			100000	67				
2023	4030	Filet de lieu frais cru	Fresh raw pollack fillet	10000	91	930000	5,97	10000	>250	5200000	6,72	3	a
				100000	11			100000	52				
2023	4036	Crevettes sauvages surgelées	Frozen shrimps	10	184	1800	3,26	10	140	1500	3,18	3	a
				100	18			100	23				
2023	4031	Rollmops au vinaigre	Pickled herring	100	0	<100	<2,00	100	1	100	2,00*	3	b
				1000	0			1000	0				
2023	4032	Truite fumée	Smoked trout	10	8	80	1,90	10	1	10	1,00*	3	b
				100	0		Ne	100	0				
2023	4033	Harengs fumés	Smoked herring	1000	>300	220000	5,34	1000	>250	>2500000	>6,40	3	b
				10000	22		N'	10000	>250				
2023	4216	Truite fumée au bois de hêtre	Smoked trout	10	61	620	2,79	100	57	5500	3,74	3	b
				100	7			1000	3				
2023	4217	Harengs fumés au naturel	Smoked herring	100	>300	250000	5,40	100	>250	170000	5,23	3	b
				1000	254		N'	1000	171		N'		
2023	4218	Saumon fumé de Norvège	Smoked salmon	100	90	9200	3,96	100	221	23000	4,36	3	b
				1000	11			1000	27		Ne		
2023	4219	Saumon mariné aux épices Thaï	Marinated salmon	10	14	160	2,20	10	10	91	1,96	3	b
				100	3			100	0				
2023	4220	Filets d'anchois allongés à l'huile d'olive	Marinated anchovy	10	13	130	2,11	10	15	160	2,20	3	b
				100	1			100	3				
2023	3168	Terrine de saumon	Salmon terrine	10	0	<10	<1,00	10	0	<10	<1,00	3	c
				100	0			100	0				
2023	3169	Terrine de saumon à l'aneth	Salmon terrine with dill	100	>300	>300000	>5,48	100	>250	>250000	>5,40	3	c
				1000	>300			1000	>250				
2023	4034	Calamars à l'Armoricaine	Cooked squids	100	>300	300000	>5,48	100	>250	>250000	>5,40	3	c
				1000	>300			1000	>250				
2023	4035	Lotte cuisinée	Cooked monkfish	100	>300	300000	>5,48	100	>250	>250000	>5,40	3	c
				1000	>300			1000	>250				
2023	4276	Gambas à l'aigre doux	Cooked prawns	100	69	7100	3,85	100	46	4400	3,64	3	c
				1000	9			1000	2				
2023	4277	Calamars au curry	Cooked squids	10000	>300	>30000000	>7,48	10000	>250	>25000000	>7,40	3	c
				100000	>300			100000	>250				

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RAW AND PROCESSED FISHERY PRODUCTS														
Date of analysis	**N°**	**Product (French name)**	**Product**	**Reference method: ISO 4833-1♦**				**Alternative method: CompactDry™ TC 45 h at 30 ± 1°C**				**Category**	**Type**
				Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	CFU/plate	CFU/g	log CFU/g		
2023	4278	Filet de poisson sauce Hollandaise	Cooked fish	10000	>300	14000000	7,15	10000	95	950000	5,98	3	c
				100000	136		N'	100000	10				
2023	4279	Paupiette de saumon sauce estragon	Cooked salmon	10000	180	1900000	6,28	10000	294	2900000	6,46	3	c
				100000	34			100000	24				
2023	4421b	Terrine de saumon	Salmon terrine	10000	>300	3700000	6,57	10000	>250	3700000	6,57	3	c
				100000	37		N'	100000	37		N'		
2023	4422b	Gambas cuisinés	Cooked shellfish	10	62	660	2,82	10	75	780	2,89	3	c
				100	11			100	11				

FRESH AND PROCESSED FRUITS AND VEGETABLES														
Date of analysis	N°	Product (French name)	Product	Reference method: ISO 4833-1♦				Alternative method: CompactDry™ TC 45 h at 30 ± 1°C				Category	Type
				Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	CFU/plate	CFU/g	log CFU/g		
2023	2927	Carottes râpées non assaisonnées	Unseasoned raw grated carrots	100000	79	7800000	6,89	100000	69	6900000	6,84	4	a
				1000000	7			1000000	7				
2023	2928	Chou-fleur fleurette	Raw cauliflower	1000	82	83000	4,92	1000	149	150000	5,18	4	a
				10000	9			10000	16				
2023	4038	Carottes râpées fraiches	Fresh grated carrots	100000	66	6600000	6,82	100000	74	7100000	6,85	4	a
				1000000	7			1000000	4				
2023	4280	Salade de fruits (raisin, pommes, ananas)	Fruit salad (grapes, apples, pineapple)	10000	>300	3500000	6,54	10000	234	2300000	6,36	4	a
				100000	35		N'	100000	23				
2023	4281	Jus d'oranges pressées non pasteurisé frais	Unpasteurized fresh orange juice	10	35	340	2,53	10	8	80	1,90	4	a
				100	2			100	2		Ne		
2023	4426b	Purée de mandarine	Mandarine puree	100	79	7700	3,89	10	0	<10	<1,00	4	a
				1000	6			100	0				
2023	4902	Mélange légumes coupés en sachet (chou blanc, carottes, betterave râpées)	Mix cut vegetables	100000	38	3700000	6,57	100000	38	3900000	6,59	4	a
				1000000	3			1000000	5				
2023	2929	Mélange Alfalfa poireaux lentilles	Sprouts (alfalfa, leek, lentil)	100000	>300	140000000	8,15	100000	>250	110000000	8,04	4	b
				1000000	138		N'	1000000	110		N'		
2023	4037	Salade Batavia	Salad (Batavia)	10000	93	940000	5,97	10000	162	1600000	6,20	4	b
				100000	10			100000	17				
2023	4039	Feuilles d'épinards	Spinach leaves	100000	>300	160000000	8,20	100000	>250	177000000	8,25	4	b
				1000000	155		N'	1000000	177		N'		
2023	4423b	Pousses de haricots mungo	Sprouts	100000	>300	>300000000	>8,48	100000	>250	>250000000	>8,48	4	b
				1000000	>300			1000000	>250				
2023	4900	Jeunes pousses	Baby leaves	100000	59	5800000	6,76	100000	50	5000000	6,70	4	b
				1000000	5			1000000	5				
2023	4901	Graines germées (Alfalfa, radis, fenouil)	Sprouts	1000000	137	130000000	8,11	1000000	75	79000000	7,90	4	b
				10000000	10			10000000	12				
2023	4040	Poêlée de légumes surgelés	Frozen mix vegetables	10	10	120	2,08	10	14	140	2,15	4	c
				100	3			100	1				
2023	4282	Courgettes en rondelles surgelées	Frozen sliced zucchini	10	42	390	2,59	10	19	190	2,28	4	c
				100	1			100	2				
2023	4283	Jus de kiwi bio pasteurisé	Pasteurized kiwi juice	10	0	<10	<1,00	10	0	<10	<1,00	4	c
				100	0			100	0				
2023	4284	Purée de brocolis	Broccoli purée	10	0	<10	<1,00	10	0	<10	<1,00	4	c
				100	0			100	0				
2023	4290	Purée de pommes fraise	Strawberry apple puree	10	6	60	1,78	10	1	10	1,00*	4	c
				100	1		Ne	100	0				
2023	4424b	Epinards à la crème	Cooked spinach	10000	36	340000	5,53	1000	118	130000	5,11	4	c
				100000	1			10000	24				
2023	4425b	Choux cuisinés	Cooked cabbage	10	42	390	2,59	10	24	260	2,41	4	c
				100	1			100	4				
2023	4903	Salade de fruits surgelée	Frozen mix fruits	10	43	500	2,70	10	16	160	2,20	4	c
				100	12			100	1				
2023	4904	Purée de fruits pour smoothie surgelée	Frozen fruits purée	10	5	50	1,70	10	10	100	2,00	4	c
				100	1		Ne	100	1				

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MULTICOMPONENTS FOODS AND MEAL COMPONENTS														
Date of analysis	N°	Product (French name)	Product	Reference method: ISO 4833-1♦				Alternative method: CompactDry™ TC 45 h at 30 ± 1°C				Category	Type
				Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	CFU/plate	CFU/g	log CFU/g		
2023	**2847**	**Mousse au chocolat**	**Chocolate mousse**	1000	69	73000	4,86	1000	44	45000	4,65	5	a
				10000	11			10000	5				
2023	2919	Salade César poulet rôti	RTE (Caesar salad with chicken)	100000	>300	46000000	7,66	100000	>250	39000000	7,59	5	a
				1000000	46		N'	1000000	39000000		N'		
2023	2920	Salade Montmartre œuf jambon emmenthal	RTE (Salad with egg ham and Emmental	1000	95	95000	4,98	1000	37	41000	4,61	5	a
				10000	9			10000	8				
2023	2921	Salade Venezia mozzarella coppa gorgonzola	RTE (Salad with mozzarella coppa and gorgonzola)	10000	>300	17000000	7,23	10000	>250	7400000	6,87	5	a
				100000	172		N'	100000	74				
2023	2922	Pasta salade poulet comté	RTE (Pasta salad with chicken and cheese)	1000	245	260000	5,41	1000	162	160000	5,20	5	a
				10000	44			10000	19				
2023	4427b	Sandwich Américain avec mayonnaise	RTE (Sandwich)	1000	58	57000	4,76	1000	65	66000	4,82	5	a
				10000	5			10000	8				
2023	3999	Endives au jambon	RTRH (endives with ham)	10	2	20	1,30*	10	2	20	1,30*	5	b
				100	0			100	0				
2023	4285	Riz Cantonais	Cooked rice	100000	284	29000000	7,46	100000	>250	68000000	7,83	5	b
				1000000	30			1000000	68		N'		
2023	4286	Nouilles cuisinées chinoise	Chinese noodles	100000	>300	97000000	7,99	100000	>250	140000000	8,15	5	b
				1000000	97		N'	1000000	143		N'		
2023	4287	Accras de morue	Codfish accras	10	10	110	2,04	10	7	70	1,85	5	b
				100	2			100	2		Ne		
2023	4288	Samoussas au bœuf	Samoussas (beef)	1000	25	25000	4,40	1000	31	33000	4,52	5	b
				10000	3			10000	5				
2023	4289	Riz crémeux cuisiné	Creamy cooked rice	1000	41	38000	4,58	1000	44	42000	4,62	5	b
				10000	1			10000	2				
2023	2795	Pâté à pizza	Raw pizza dough	1000	115	120000	5,08	1000	118	110000	5,04	5	c
				10000	17			10000	4				
2023	2796	Pâte brisée	Raw dough	10	16	160	2,20	10	17	160	2,20	5	c
				100	2			100	1				
2023	**2845**	**Flan**	**Pastry**	10	66	680	2,83	10	84	800	2,90	5	c
				100	9			100	4				
2023	**2846**	**Tortilla espagnole**	**Spanish tortilla**	100	63	6400	3,81	100	58	5600	3,75	5	c
				1000	7			1000	4				
2023	4221	Flan pâtissier	Pastry	10	46	480	2,68	10	47	480	2,68	5	c
				100	7			100	6				

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

PRODUCTION ENVIRONMENTAL SAMPLES														
Date of analysis	N°	Product (French name)	Product	Reference method: ISO 4833-1♦				Alternative method: CompactDry™ TC 45 h at 30 ± 1°C				Category	Type
				Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	CFU/plate	CFU/g	log CFU/g		
2023	2853	Chiffonnette parage avant nettoyage (industrie poisson)	Wipe before cleaning (Fish industry)	10000	>300	>30000000	>7,48	10000	>250	18000000	7,26	6	a
				100000	>300			100000	183		N'		
2023	4156	Eponge découpe convoyeur sol (usine poisson)	Sponge (fish factory)	10000	>300	7800000	6,89	10000	>250	9300000	6,97	6	a
				100000	78		N'	100000	93				
2023	4157	Eponge baille avant nettoyage (usine poisson)	Sponge before cleaning (fish factory)	10000	>300	>30000000	>7,48	10000	>250	26000000	7,41	6	a
				100000	>300			100000	264		N'		
2023	4158	Eponge cuve maquereaux	Sponge (fish factory)	10000	>300	13000000	7,11	10000	>250	15000000	7,18	6	a
				100000	125		N'	100000	147		N'		
2023	4160	Eponge bac déchets avant nettoyage (usine fabrication charcuterie)	Spong before cleaning (delicatessen factory)	10	97	980	2,99	10	76	780	2,89	6	a
				100	11			100	10				
2023	4162	Chiffonnette saut avec bec verseur avant nettoyage (usine de plats préparés)	Wipe before cleaning (ready meals factory)	100	0	<100	<2,00	100	0	<100	<2,00	6	a
				1000	0			1000	0				
2023	4408	Chiffonnette avant nettoyage (Crème glacée)	Wipe before cleaning (ice cream fabrication)	10	35	350	2,54	10	0	<10	<1,00	6	a
				100	3			100	0				
2023	4409	Chiffonnette avant nettoyage balance (fabrication brioches)	Wipe before cleaning (brioche fabrication)	100	46	4500	3,65	100	4	400	2,60	6	a
				1000	3			1000	0		Ne		
2023	4428b	Chiffonnette couvercle avant nettoyage (Usine plats préparés)	Wipe before cleaning (ready meal factory)	10	5	50	1,70	10	6	60	1,78	6	a
				100	1		Ne	100	0		Ne		
2023	4429b	Chiffonnette bac beige avant nettoyage (Usine plats préparés)	Wipe before cleaning (ready meal factory)	10	0	<10	<1,00	10	0	<10	<1,00	6	a
				100	0			100	0				
2023	4905	Chiffonnette avant nettoyage MAQ (Usine poisson)	Wipe before cleaning (fish industry)	10000	38	360000	5,56	10000	23	250000	5,40	6	a
				100000	2			100000	4				
2023	4906	Chiffonnette cutter avant nettoyage (Usine poisson)	Wipe before cleaning (fish industry)	100000	147	15000000	7,18	100000	69	7200000	6,86	6	a
				1000000	15			1000000	10				
2023	2850	Eau de rinçage tuyaux (usine plats préparés)	Rinsed water (ready meals factory)	10	1	10	1,00*	10	1	1	1,00*	6	b
				100	1			100	0				
2023	2851	Eau de siphon lavage bac (industrie plats préparés)	Siphon water (ready meals factory)	10	0	<10	<1,00	10	0	<10	<1,00	6	b
				100	0			100	0				
2023	4154	Eau étripage (usine poisson)	Process water (fish factory)	10	8	80	1,90	10	3	30	1,48*	6	b
				100	1		Ne	100	0				
2023	4159	Eau de laveur verrine (usine fabrication charcuterie)	Cleaning water (delicatessen factory)	10	125	1300	3,11	10	32	330	2,52	6	b
				100	12			100	4				
2023	4402	Eau de laveur (Usine poisson)	Process water (fish factory)	10	0	<10	<1,00	10	0	<10	<1,00	6	b
				100	0			100	0				
2023	4403	Eau de rinçage/étripage (usine poisson)	Rinsed water (fish factory)	1000	29	29000	4,46	1000	30	29000	4,46	6	b
				10000	3			10000	2				
2023	4404	Eau de décongélation (usine poisson)	Process water (fish factory)	1000	41	44000	4,64	1000	71	67000	4,83	6	b
				10000	7			10000	3				
2023	4405	Eau de rinçage (fabrication brioches)	Rinsed water (brioche production)	1000	213	210000	5,32	1000	119	120000	5,08	6	b
				10000	23			10000	8				
2023	4430b	Eau de process Fraga (usine poisson)	Process water (fish factory)	10	10	91	1,96	10	129	1300	3,11	6	b
				100	0			100	16				

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

PRODUCTION ENVIRONMENTAL SAMPLES														
Date of analysis	**N°**	**Product (French name)**	**Product**	**Reference method: ISO 4833-1♦**				**Alternative method: CompactDry™ TC 45 h at 30 ± 1°C**				**Category**	**Type**
				Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	CFU/plate	CFU/g	log CFU/g		
2023	2852	Déchets chèvre (industrie plats préparés)	Wastes cheese (ready meals factory)	10000	54	550000	5,74	10000	40	420000	5,62	6	c
				100000	6			100000	6				
2023	2854	Déchets fraga (industrie poisson)	Wastes (fish industry)	10000	>300	19000000	7,28	10000	>150	16000000	7,20	6	c
				100000	192		N'	100000	161		N'		
2023	4155	Déchets découpe de poisson	Wastes (fish factory)	100000	116	12000000	7,08	100000	110	11000000	7,04	6	c
				1000000	12			1000000	16				
2023	4161	Déchets poisson G3 trancheur (usine poisson)	Wastes (fish factory)	100	1	100	2,00*	100	0	<100	<2,00	6	c
				1000	0			1000	0				
2023	4163	Déchets crêpes (usine plats préparés)	Wastes (ready meals factory)	100	0	<100	<2,00	100	0	<100	<2,00	6	c
				1000	0			1000	0				
2023	4406	Déchets riz espagnole (usine plats préparés)	Wastes (ready meals factory)	1000	23	23000	4,36	1000	21	21000	4,32	6	c
				10000	2			10000	2				
2023	4407	Déchets (fabrication rillettes sardines)	Wastes (fish production)	10	0	<10	<1,00	10	0	<10	<1,00	6	c
				100	0			100	0				
2023	4431b	Déchets trancheur (usine poisson)	Wastes (fish factory)	10	12	120	2,08	10	14	130	2,11	6	c
				100	1			100	0				

Appendix 6 - Relative trueness study: calculations

N°	Product (French name)	Produc	Reference method: ISO 4833-1♦	Alternative method: CD TC	Mean	Difference	Category	Type
2789	Paupiette de dinde crépinée	Raw turkey meat	5,40	5,30	5,35	-0,10	2	c
2792	Viande de canard cuite	Cooked duck meat	5,04	5,18	5,11	0,13	2	c
2795	Pâté à pizza	Raw pizza dough	5,08	5,04	5,06	-0,04	5	c
2796	Pâte brisée	Raw dough	2,20	2,20	2,20	0,00	5	c
2799	Lait cru de vache	Raw cow milk	6,59	6,49	6,54	-0,10	1	a
2845	**Flan**	**Pastry**	2,83	2,90	2,87	0,07	5	c
2846	**Tortilla espagnole**	**Spanish tortilla**	3,81	3,75	3,78	-0,06	5	c
2847	**Mousse au chocolat**	**Chocolate mousse**	4,86	4,65	4,76	-0,21	5	a
2852	Déchets chèvre (industrie plats préparés)	Wastes cheese (ready meals factory)	5,74	5,62	5,68	-0,12	6	c
2854	Déchets fraga (industrie poisson)	Wastes (fish industry)	7,28	7,20	7,24	-0,07	6	c
2919	Salade César poulet rôti	RTE (Caesar salad with chicken)	7,66	7,59	7,63	-0,07	5	a
2920	Salade Montmartre œuf jambon emmenthal	RTE (Salad with egg ham and Emmental	4,98	4,61	4,80	-0,36	5	a
2921	Salade Venezia mozzarella coppa gorgonzola	RTE (Salad with mozzarella, Coppa and gorgonzola)	7,23	6,87	7,05	-0,36	5	a
2922	Pasta salade poulet comté	RTE (Pasta salad with chicken and cheese)	5,41	5,20	5,31	-0,21	5	a
2927	Carottes râpées non assaisonnées	Unseasoned raw grated carrots	6,89	6,84	6,87	-0,05	4	a
2928	Choux-fleurs fleurette	Raw cauliflower	4,92	5,18	5,05	0,26	4	a
2929	Mélange Alfalfa poireaux lentilles	Sprouts (alfalfa, leek, lentil)	8,15	8,04	8,09	-0,10	4	b
2930	Brochette crue de bœuf	Raw beef meat	6,20	6,28	6,24	0,07	2	a
2931	Brochette crue de poulet	Raw chicken meat	6,28	6,34	6,31	0,06	2	c
3151	Viande hachée de bœuf	Ground beef	3,23	3,26	3,24	0,02	2	a
3152	Colin d'Alaska surgelé	Colin	2,95	2,76	2,86	-0,20	3	a
3153	Queues de crevettes crues surgelées	Raw prawn tails	2,76	2,71	2,73	-0,05	3	a
3154	Crevettes sauvages crues surgelées	Raw prawns	3,72	3,28	3,50	-0,45	3	a
3156	Chantilly	Whipped cream	4,75	5,08	4,91	0,33	1	b
3159	Côte de porc crue	Raw pork meat	5,98	6,11	6,05	0,13	2	a
3161	Pâté de campagne	Pâté	5,20	5,11	5,16	-0,09	2	b
3164	Emincés de poulet assaisonnés crus	Seasoned sliced poultry meat	4,95	4,84	4,89	-0,11	2	c

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

N°	Product (French name)	Produc	Reference method: ISO 4833-1♦	Alternative method: CD TC	Mean	Difference	Category	Type
3165	Jambon de dinde	Turkey ham	2,08	1,30	1,69	-0,78	2	c
3167	Filet de merlan	Whiting fillet	5,45	6,83	6,14	1,38	3	a
3988	Lait cru de vache	Raw cow milk	5,18	4,96	5,07	-0,22	1	a
3989	Lait cru de brebis	Raw ewe milk	2,04	2,20	2,12	0,16	1	a
3992	Crème fraiche épaisse entière	Whole cream	7,28	6,94	7,11	-0,34	1	b
3993	Riz au lait (traiteur)	Rice pudding	2,94	3,04	2,99	0,10	1	b
3994	Viande hachée de bœuf surgelée	Frozen minced meat	6,48	6,66	6,57	0,19	2	a
3995	Roti de porc	Pork roast meat	6,11	6,18	6,15	0,06	2	b
3996	Salami	Salami	5,28	5,08	5,18	-0,20	2	b
3997	Jambon de Vendée	Cured ham	7,76	7,32	7,54	-0,43	2	b
3998	Blanc de dinde	Turkey ham	7,04	7,08	7,06	0,04	2	c
4030	Filet de lieu frais cru	Fresh raw pollack fillet	5,97	6,72	6,34	0,75	3	a
4036	Crevettes sauvages surgelées	Frozen shrimps	3,26	3,18	3,22	-0,08	3	a
4037	Salade Batavia	Salad (Batavia)	5,97	6,20	6,09	0,23	4	b
4038	Carottes râpées fraiches	Fresh grated carrots	6,82	6,85	6,84	0,03	4	a
4039	Feuilles d'épinards	Spinach leaves	8,20	8,25	8,23	0,04	4	b
4040	Poêlée de légumes surgelés	Frozen mix vegetables	2,08	2,15	2,11	0,07	4	c
4155	Déchets découpe de poisson	Wastes (fish factory)	7,08	7,04	7,06	-0,04	6	c
4156	Eponge découpe convoyeur sol (usine poisson)	Sponge (fish factory)	6,89	6,97	6,93	0,08	6	a
4158	Eponge cuve maquereaux	Sponge (fish factory)	7,11	7,18	7,15	0,06	6	a
4159	Eau de laveur verrine (usine fabrication charcuterie)	Cleaning water (delicatessen factory)	3,11	2,52	2,82	-0,60	6	b
4160	Eponge bac déchets avant nettoyage (usine fabrication charcuterie)	Spong before cleaning (delicatessen factory)	2,99	2,89	2,94	-0,10	6	a
4207	Poudre de lait demi-écrémé	Semi-skimmed milk powder	2,77	2,75	2,76	-0,02	1	c
4208	Poudre de lait demi-écrémé	Semi-skimmed milk powder	2,18	2,34	2,26	0,17	1	c
4209	Poudre de lait entier	Whole milk powder	3,04	2,97	3,01	-0,07	1	c
4210	Préparation poudre de lait pour dessert	Powder for milk-based dessert	2,88	2,85	2,86	-0,02	1	c
4211	Préparation poudre de lait pour dessert	Powder for milk-based dessert	2,48	2,73	2,60	0,26	1	c
4212	Crème glacée vanille	Ice cream	2,72	1,90	2,31	-0,81	1	b
4213	Lait pasteurisé entier	Pasteurized whole milk	4,45	4,00	4,22	-0,45	1	a
4214	Lait pasteurisé demi-écrémé	Pasteurized semi-skimmed milk	2,48	1,78	2,13	-0,70	1	a

N°	Product (French name)	Produc	Reference method: ISO 4833-1♦	Alternative method: CD TC	Mean	Difference	Category	Type
4215	Jambon cuit de dinde	Cooked turkey ham	2,08	1,78	1,93	-0,30	2	c
4216	Truite fumée au bois de hêtre	Smoked trout	2,79	3,74	3,27	0,95	3	b
4217	Harengs fumés au naturel	Smoked herring	5,40	5,23	5,31	-0,17	3	b
4218	Saumon fumé de Norvège	Smoked salmon	3,96	4,36	4,16	0,40	3	b
4219	Saumon mariné aux épices Thaï	Marinated salmon	2,20	1,96	2,08	-0,25	3	b
4220	Filets d'anchois allongés à l'huile d'olive	Marinated anchovy	2,11	2,20	2,16	0,09	3	b
4221	Flan pâtissier	Pastry	2,68	2,68	2,68	0,00	5	c
4276	Gambas à l'aigre doux	Cooked prawns	3,85	3,64	3,75	-0,21	3	c
4278	Filet de poisson sauce Hollandaise	Cooked fish	7,15	5,98	6,56	-1,17	3	c
4279	Paupiette de saumon sauce estragon	Cooked salmon	6,28	6,46	6,37	0,18	3	c
4280	Salade de fruits (raisin, pommes, ananas)	Fruit salad (grapes, apples, pineapple)	6,54	6,36	6,45	-0,18	4	a
4281	Jus d'oranges pressées non pasteurisé frais	Unpasteurized fresh orange juice	2,53	1,90	2,22	-0,63	4	a
4282	Courgettes en rondelles surgelées	Frozen sliced zucchini	2,59	2,28	2,43	-0,31	4	c
4285	Riz Cantonais	Cooked rice	7,46	7,83	7,65	0,37	5	b
4286	Nouilles cuisinées chinoise	Chinese noodles	7,99	8,15	8,07	0,16	5	b
4287	Accras de morue	Codfish accras	2,04	1,85	1,94	-0,20	5	b
4288	Samoussas au bœuf	Samoussas (beef)	4,40	4,52	4,46	0,12	5	b
4289	Riz crémeux cuisiné	Creamy cooked rice	4,58	4,62	4,60	0,04	5	b
4403	Eau de rinçage/étripage (usine poisson)	Rinsed water (fish factory)	4,46	4,46	4,46	0,00	6	b
4404	Eau de décongélation (usine poisson)	Process water (fish factory)	4,64	4,83	4,73	0,18	6	b
4405	Eau de rinçage (fabrication brioches)	Rinsed water (brioche production)	5,32	5,08	5,20	-0,24	6	b
4406	Déchets riz espagnole (usine plats préparés)	Wastes (ready meals factory)	4,36	4,32	4,34	-0,04	6	c
4409	Chiffonnette avant nettoyage balance (fabrication brioches)	Wipe before cleaning (brioche fabrication)	3,65	2,60	3,13	-1,05	6	a
4410	Emincés de porc sauce Kentucky	Marinated pork meat	5,74	5,32	5,53	-0,42	2	a
4411	Jambon serrano	Raw ham	5,72	5,71	5,71	-0,01	2	b
4421b	Terrine de saumon	Salmon terrine	6,57	6,57	6,57	0,00	3	c
4422b	Gambas cuisinés	Cooked shellfish	2,82	2,89	2,86	0,07	3	c
4424b	Epinards à la crème	Cooked spinach	5,53	5,11	5,32	-0,42	4	c
4425b	Choux cuisinés	Cooked cabbage	2,59	2,41	2,50	-0,18	4	c
4427b	Sandwich Américain avec mayonnaise	RTE (Sandwich)	4,76	4,82	4,79	0,06	5	a

N°	Product (French name)	Produc	Reference method: ISO 4833-1♦	Alternative method: CD TC	Mean	Difference	Category	Type
4428b	Chiffonnette couvercle avant nettoyage (Usine plats préparés)	Wipe before cleaning (ready meal factory)	1,70	1,78	1,74	0,08	6	a
4430b	Eau de process Fraga (usine poisson)	Process water (fish factory)	1,96	3,11	2,54	1,15	6	b
4431b	Déchets trancheur (usine poisson)	Wastes (fish factory)	2,08	2,11	2,10	0,03	6	c
4900	Jeunes pousses	Baby leaves	6,76	6,70	6,73	-0,06	4	b
4901	Graines germées (Alfalfa, radis, fenouil)	Sprouts	8,11	7,90	8,01	-0,22	4	b
4902	Mélange légumes coupés en sachet (chou blanc, carottes, betterave râpées)	Mix cut vegetables	6,57	6,59	6,58	0,02	4	a
4903	Salade de fruits surgelée	Frozen mix fruits	2,70	2,20	2,45	-0,49	4	c
4904	Purée de fruits pour smoothie surgelée	Frozen fruits purée	1,70	2,00	1,85	0,30	4	c
4905	Chiffonnette avant nettoyage MAQ (Usine poisson)	Wipe before cleaning (fish industry)	5,56	5,40	5,48	-0,16	6	a
4906	Chiffonnette cutter avant nettoyage (Usine poisson)	Wipe before cleaning (fish industry)	7,18	6,86	7,02	-0,32	6	a
5186	Lait pasteurisé	Pasteurized milk	7,70	7,84	7,77	0,14	1	a
5261	Panna cotta	Dairy dessert (Panna cotta)	4,38	4,38	4,38	0,00	1	b

Appendix 7 - Accuracy profile study: raw data

Matrix	Strain	Level	Sample N°	Reference method: ISO 4833-1♦				Alternative method: CompactDry™ TC 45 h at 30 ± 1°C			
				Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	CFU/plate	CFU/g	log CFU/g
Panna cotta Batch 1	*Escherichia coli* Ad2304	1	2691	10	44	450	2,65	10	52	530	2,72
				100	5			100	6		
			2692	10	38	370	2,57	10	50	490	2,69
				100	3			100	4		
			2693	10	54	520	2,72	10	51	480	2,68
				100	3			100	2		
			2694	10	46	490	2,69	10	49	460	2,66
				100	8			100	2		
			2695	10	63	630	2,80	10	64	620	2,79
				100	6			100	4		
		2	2696	100	143	14000	4,15	100	148	15000	4,18
				1000	13			1000	14		
			2697	100	136	14000	4,15	100	174	17000	4,23
				1000	17			1000	15		
			2698	100	156	16000	4,20	100	155	15000	4,18
				1000	19			1000	14		
			2699	100	162	16000	4,20	100	169	17000	4,23
				1000	15			1000	18		
			2700	100	173	17000	4,23	100	211	21000	4,32
				1000	17			1000	24		
		3	2701	10000	69	650000	5,81	10000	79	780000	5,89
				100000	3			100000	7		
			2702	10000	73	730000	5,86	10000	72	730000	5,86
				100000	7			100000	8		
			2703	10000	62	620000	5,79	10000	79	770000	5,89
				100000	6			100000	6		
			2704	10000	69	680000	5,83	10000	78	750000	5,88
				100000	6			100000	5		
			2705	10000	114	1200000	6,08	10000	99	980000	5,99
				100000	14			100000	9		
Panna cotta Batch 2	*Escherichia coli* Ad2304	1	2706	10	55	580	2,76	10	46	450	2,65
				100	9			100	3		
			2707	10	44	440	2,64	10	42	460	2,66
				100	4			100	8		
			2708	10	61	610	2,79	10	54	560	2,75
				100	6			100	8		
			2709	10	66	690	2,84	10	61	620	2,79
				100	10			100	7		
			2710	10	63	620	2,79	10	64	660	2,82
				100	5			100	8		
		2	2711	100	166	17000	4,23	100	172	17000	4,23
				1000	16			1000	14		
			2712	100	186	18000	4,26	100	162	17000	4,23
				1000	16			1000	30		
			2713	100	178	18000	4,26	100	198	20000	4,30
				1000	23			1000	18		
			2714	100	155	16000	4,20	100	145	15000	4,18
				1000	17			1000	16		
			2715	100	153	15000	4,18	100	177	18000	4,26
				1000	17			1000	19		
		3	2716	10000	91	910000	5,96	10000	91	880000	5,94
				100000	9			100000	6		
			2717	10000	84	840000	5,92	10000	94	900000	5,95
				100000	8			100000	5		
			2718	10000	97	950000	5,98	10000	85	830000	5,92
				100000	7			100000	6		
			2719	10000	110	1100000	6,04	10000	71	670000	5,83
				100000	9			100000	3		
			2720	10000	82	840000	5,92	10000	75	760000	5,88
				100000	10			100000	9		

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

Matrix	Strain	Level	Sample N°	Reference method: ISO 4833-1♦				Alternative method: CompactDry™ TC 45 h at 30 ± 1°C			
				Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	CFU/plate	CFU/g	log CFU/g
Cooked chicken Batch 1	*Citrobacter freundii* Ad1326	1	2757	10	30	290	2,46	10	31	310	2,49
				100	2			100	3		
			2758	10	32	310	2,49	10	43	430	2,63
				100	2			100	4		
			2759	10	29	300	2,48	10	32	330	2,52
				100	4			100	4		
			2760	10	91	910	2,96	10	89	900	2,95
				100	9			100	10		
			2761	10	90	860	2,93	10	33	330	2,52
				100	5			100	3		
		2	2762	100	98	9700	3,99	100	108	11000	4,04
				1000	9			1000	10		
			2763	100	88	9000	3,95	100	112	11000	4,04
				1000	11			1000	9		
			2764	100	97	9400	3,97	100	79	8400	3,92
				1000	6			1000	13		
			2765	100	105	10000	4,00	100	97	11000	4,04
				1000	8			1000	20		
			2766	100	140	15000	4,18	100	113	11000	4,04
				1000	20			1000	9		
		3	2767	10000	54	530000	5,72	10000	46	490000	5,69
				100000	4			100000	8		
			2768	10000	33	330000	5,52	10000	54	530000	5,72
				100000	3			100000	4		
			2769	10000	43	470000	5,67	10000	51	510000	5,71
				100000	9			100000	5		
			2770	10000	44	420000	5,62	10000	54	520000	5,72
				100000	2			100000	3		
			2771	10000	38	400000	5,60	10000	60	580000	5,76
				100000	6			100000	4		
Cooked chicken Batch 2	*Citrobacter freundii* Ad1326	1	2772	10	33	330	2,52	10	38	440	2,64
				100	3			100	10		
			2773	10	24	240	2,38	10	35	340	2,53
				100	2			100	2		
			2774	10	31	320	2,51	10	49	500	2,70
				100	4			100	6		
			2775	10	28	350	2,54	10	41	390	2,59
				100	10			100	2		
			2776	10	42	470	2,67	10	33	310	2,49
				100	10			100	1		
		2	2777	100	108	10000	4,00	100	109	11000	4,04
				1000	6			1000	15		
			2778	100	94	9400	3,97	100	93	9100	3,96
				1000	9			1000	7		
			2779	100	95	9800	3,99	100	93	8900	3,95
				1000	13			1000	5		
			2780	100	89	9000	3,95	100	93	9500	3,98
				1000	10			1000	11		
			2781	100	119	12000	4,08	100	138	13000	4,11
				1000	9			1000	6		
		3	2782	10000	48	460000	5,66	10000	41	430000	5,63
				100000	3			100000	6		
			2783	10000	44	410000	5,61	10000	51	510000	5,71
				100000	1			100000	5		
			2784	10000	41	410000	5,61	10000	57	540000	5,73
				100000	4			100000	2		
			2785	10000	37	350000	5,54	10000	52	490000	5,69
				100000	1			100000	2		
			2786	10000	43	450000	5,65	10000	38	430000	5,63
				100000	6			100000	9		

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

Matrix	Strain	Level	Sample N°	Reference method: ISO 4833-1♦				Alternative method: CompactDry™ TC 45 h at 30 ± 1°C			
				Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	CFU/plate	CFU/g	log CFU/g
Salmon terrine Batch 1	*E. coli* Ad228	1	3476	10	35	360	2,56	10	29	330	2,52
				100	4			100	7		
			3477	10	30	300	2,48	10	33	320	2,51
				100	3			100	2		
			3478	10	29	280	2,45	10	47	460	2,66
				100	2			100	3		
			3479	10	28	260	2,41	10	37	360	2,56
				100	1			100	3		
			3480	10	27	290	2,46	10	27	250	2,40
				100	5			100	0		
		2	3481	100	104	10000	4,00	100	116	11000	4,04
				1000	9			1000	10		
			3482	100	96	9500	3,98	100	85	9200	3,96
				1000	9			1000	16		
			3483	100	80	8500	3,93	100	94	9600	3,98
				1000	14			1000	12		
			3484	100	87	8600	3,93	100	96	10000	4,00
				1000	8			1000	15		
			3485	100	105	10000	4,00	100	113	12000	4,08
				1000	8			1000	16		
		3	3486	10000	36	350000	5,54	10000	47	470000	5,67
				100000	2			100000	5		
			3487	10000	36	340000	5,53	10000	52	510000	5,71
				100000	1			100000	4		
			3488	10000	46	450000	5,65	10000	37	390000	5,59
				100000	3			100000	6		
			3489	10000	40	410000	5,61	10000	47	440000	5,64
				100000	5			100000	1		
			3490	10000	42	440000	5,64	10000	44	430000	5,63
				100000	6			100000	3		
Salmon terrine Batch 2	*E. coli* Ad228	1	3491	10	33	360	2,56	10	26	260	2,41
				100	7			100	2		
			3492	10	22	240	2,38	10	31	320	2,51
				100	4			100	4		
			3493	10	35	350	2,54	10	42	410	2,61
				100	3			100	3		
			3494	10	36	360	2,56	10	42	430	2,63
				100	3			100	5		
			3495	10	34	390	2,59	10	32	320	2,51
				100	9			100	3		
		2	3496	100	88	9200	3,96	100	93	9800	3,99
				1000	13			1000	15		
			3497	100	82	8200	3,91	100	93	9500	3,98
				1000	8			1000	11		
			3498	100	85	8500	3,93	100	75	8200	3,91
				1000	9			1000	15		
			3499	100	83	8500	3,93	100	99	10000	4,00
				1000	11			1000	16		
			3500	100	103	11000	4,04	100	101	10000	4,00
				1000	15			1000	12		
		3	3501	10000	57	550000	5,74	10000	59	610000	5,79
				100000	3			100000	8		
			3502	10000	52	510000	5,71	10000	53	570000	5,76
				100000	4			100000	10		
			3503	10000	56	570000	5,76	10000	52	500000	5,70
				100000	7			100000	3		
			3504	10000	57	590000	5,77	10000	55	560000	5,75
				100000	8			100000	7		
			3505	10000	69	700000	5,85	10000	64	650000	5,81
				100000	8			100000	8		

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

Matrix	Strain	Level	Sample N°	Reference method: ISO 4833-1♦				Alternative method: CompactDry™ TC 45 h at 30 ± 1°C			
				Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	CFU/plate	CFU/g	log CFU/g
Orange juice Batch 1 pH orange juice 3,85 after BPW dilution pH 6,45	*Pantoea agglomerans* Ad3070	1	2962	10	37	360	2,56	10	35	370	2,57
				100	3			100	6		
			2963	10	38	400	2,60	10	43	420	2,62
				100	6			100	3		
			2964	10	40	370	2,57	10	34	320	2,51
				100	1			100	1		
			2965	10	43	410	2,61	10	37	370	2,57
				100	2			100	4		
			2966	10	45	410	2,61	10	36	380	2,58
				100	0			100	6		
		2	2967	100	111	12000	4,08	100	127	13000	4,11
				1000	17			1000	21		
			2968	100	136	13000	4,11	100	137	15000	4,18
				1000	10			1000	26		
			2969	100	111	11000	4,04	100	83	9300	3,97
				1000	9			1000	19		
			2970	100	133	14000	4,15	100	134	15000	4,18
				1000	23			1000	34		
			2971	100	135	13000	4,11	100	115	12000	4,08
				1000	9			1000	20		
		3	2972	10000	44	460000	5,66	10000	64	630000	5,80
				100000	7			100000	5		
			2973	10000	39	410000	5,61	10000	69	700000	5,85
				100000	6			100000	8		
			2974	10000	62	620000	5,79	10000	51	500000	5,70
				100000	6			100000	4		
			2975	10000	63	630000	5,80	10000	69	750000	5,88
				100000	6			100000	13		
			2976	10000	65	630000	5,80	10000	62	640000	5,81
				100000	4			100000	8		
Orange juice Batch 1 pH orange juice 4,30 after BPW dilution pH 6,50	*Pantoea agglomerans* Ad3070	1	2977	10	37	390	2,59	10	44	460	2,66
				100	6			100	6		
			2978	10	34	340	2,53	10	32	330	2,52
				100	3			100	4		
			2979	10	39	390	2,59	10	31	320	2,51
				100	4			100	4		
			2980	10	43	400	2,60	10	41	450	2,65
				100	1			100	8		
			2981	10	39	370	2,57	10	41	400	2,60
				100	2			100	3		
		2	2982	100	113	11000	4,04	100	115	12000	4,08
				1000	10			1000	14		
			2983	100	121	12000	4,08	100	104	10000	4,00
				1000	10			1000	7		
			2984	100	122	12000	4,08	100	122	13000	4,11
				1000	13			1000	16		
			2985	100	118	12000	4,08	100	99	11000	4,04
				1000	9			1000	17		
			2986	100	138	14000	4,15	100	112	11000	4,04
				1000	14			1000	10		
		3	2987	10000	59	560000	5,75	10000	58	590000	5,77
				100000	3			100000	7		
			2988	10000	65	670000	5,83	10000	54	580000	5,76
				100000	9			100000	10		
			2989	10000	54	550000	5,74	10000	48	480000	5,68
				100000	6			100000	5		
			2990	10000	56	560000	5,75	10000	64	660000	5,82
				100000	6			100000	9		
			2991	10000	62	630000	5,80	10000	43	440000	5,64
				100000	7			100000	5		

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

Matrix	Strain	Level	Sample N°	Reference method: ISO 4833-1♦				Alternative method: CompactDry™ TC 45 h at 30 ± 1°C			
				Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	CFU/plate	CFU/g	log CFU/g
Spanish tortilla with onions Batch 1	*Bacillus cereus* 35	1	3022	10	15	160	2,20	10	13	130	2,11
				100	3			100	1		
			3023	10	18	190	2,28	10	6	60	1,78
				100	3		Ne	100	1		Ne
			3024	10	13	140	2,15	10	12	120	2,08
				100	2			100	1		
			3025	10	15	190	2,28	10	16	160	2,20
				100	6			100	1		
			3026	10	16	150	2,18	10	15	160	2,20
				100	0			100	2		
		2	3027	100	42	4500	3,65	100	31	3000	3,48
				1000	8			1000	2		
			3028	100	43	4100	3,61	100	34	3700	3,57
				1000	2			1000	7		
			3029	100	41	4400	3,64	100	28	2900	3,46
				1000	7			1000	4		
			3030	100	32	3400	3,53	100	36	3500	3,54
				1000	5			1000	2		
			3031	100	33	3300	3,52	100	46	4600	3,66
				1000	3			1000	5		
		3	3032	1000	144	150000	5,18	1000	141	140000	5,15
				10000	17			10000	17		
			3033	1000	110	110000	5,04	1000	156	160000	5,20
				10000	14			10000	17		
			3034	1000	119	120000	5,08	1000	148	150000	5,18
				10000	13			10000	14		
			3035	1000	139	140000	5,15	1000	150	150000	5,18
				10000	20			10000	13		
			3036	1000	132	140000	5,15	1000	151	150000	5,18
				10000	21			10000	14		
Spanish tortilla with onions Batch 2	*Bacillus cereus* 35	1	3037	10	11	120	2,08	10	7	70	1,85
				100	2			100	0		Ne
			3038	10	11	110	2,04	10	4	40	1,60
				100	1			100	0		NE
			3039	10	11	110	2,04	10	10	100	2,00
				100	1			100	1		
			3040	10	5	50	1,70	10	5	50	1,70
				100	2		Ne	100	1		Ne
			3041	10	11	130	2,11	10	8	80	1,90
				100	3			100	2		NE
		2	3042	100	40	4100	3,61	100	31	3100	3,49
				1000	5			1000	3		
			3043	100	33	3200	3,51	100	19	2100	3,32
				1000	2			1000	4		
			3044	100	43	4400	3,64	100	27	2700	3,43
				1000	5			1000	3		
			3045	100	34	3400	3,53	100	28	2600	3,41
				1000	3			1000	1		
			3046	100	27	3300	3,52	100	22	2100	3,32
				1000	9			1000	1		
		3	3047	1000	149	150000	5,18	1000	128	120000	5,08
				10000	20			10000	9		
			3048	1000	124	130000	5,11	1000	118	120000	5,08
				10000	16			10000	15		
			3049	1000	132	130000	5,11	1000	130	130000	5,11
				10000	15			10000	13		
			3050	1000	124	120000	5,08	1000	132	130000	5,11
				10000	12			10000	9		
			3051	1000	103	100000	5,00	1000	153	150000	5,18
				10000	11			10000	16		

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

Matrix	Strain	Level	Sample N°	Reference method: ISO 4833-1♦				Alternative method: CompactDry™ TC 45 h at 30 ± 1°C			
				Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	CFU/plate	CFU/g	log CFU/g
Process water (fish sauce production) Batch 1	*Staphylococcus aureus* Ad2899	1	3712	10	15	150	2,18	10	15	150	2,18
				100	1			100	1		
			3713	10	14	140	2,15	10	14	160	2,20
				100	1			100	4		
			3714	10	12	150	2,18	10	19	180	2,26
				100	4			100	1		
			3715	10	14	140	2,15	10	13	120	2,08
				100	1			100	0		
			3716	10	17	170	2,23	10	18	180	2,26
				100	2			100	2		
		2	3717	100	42	4200	3,62	100	43	4300	3,63
				1000	4			1000	4		
			3718	100	46	4600	3,66	100	38	4000	3,60
				1000	5			1000	6		
			3719	100	40	4000	3,60	100	35	3500	3,54
				1000	4			1000	4		
			3720	100	36	3700	3,57	100	33	3300	3,52
				1000	5			1000	3		
			3721	100	39	3900	3,59	100	35	3500	3,54
				1000	4			1000	4		
		3	3722	1000	152	160000	5,20	1000	146	150000	5,18
				10000	22			10000	17		
			3723	1000	167	170000	5,23	1000	140	140000	5,15
				10000	16			10000	15		
			3724	1000	150	150000	5,18	1000	106	110000	5,04
				10000	10			10000	16		
			3725	1000	139	140000	5,15	1000	134	140000	5,15
				10000	12			10000	18		
			3726	1000	155	150000	5,18	1000	127	120000	5,08
				10000	12			10000	5		
Process water (fish sauce production) Batch 1	*Staphylococcus aureus* Ad2899	1	3727	10	24	230	2,36	10	11	130	2,11
				100	1			100	3		
			3728	10	14	140	2,15	10	19	170	2,23
				100	1			100	0		
			3729	10	17	160	2,20	10	18	190	2,28
				100	1			100	3		
			3730	10	17	160	2,20	10	14	140	2,15
				100	1			100	1		
			3731	10	23	220	2,34	10	16	160	2,20
				100	1			100	1		
		2	3732	100	48	5100	3,71	100	40	3900	3,59
				1000	8			1000	3		
			3733	100	31	3100	3,49	100	43	4000	3,60
				1000	3			1000	1		
			3734	100	47	4700	3,67	100	60	5600	3,75
				1000	5			1000	2		
			3735	100	41	4400	3,64	100	44	4200	3,62
				1000	7			1000	2		
			3736	100	38	3700	3,57	100	44	4400	3,64
				1000	3			1000	4		
		3	3737	1000	172	180000	5,26	1000	178	180000	5,26
				10000	27			10000	21		
			3738	1000	167	170000	5,23	1000	136	140000	5,15
				10000	17			10000	14		
			3739	1000	165	170000	5,23	1000	180	190000	5,28
				10000	18			10000	24		
			3740	1000	183	190000	5,28	1000	174	190000	5,28
				10000	21			10000	31		
			3741	1000	198	200000	5,30	1000	175	180000	5,26
				10000	19			10000	25		

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

Appendix 8 - Accuracy profile study: summarized results

(Food) Category 1	Raw and heat processed milk and dairy products
(Food) Type 1	Panna cotta

			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
2691 to 2695	Panna cotta	low	450	370	520	490	630	530	490	480	460	620
2706 to 2710	Panna cotta	low	580	440	610	690	620	450	460	560	620	660
2696 to 2700	Panna cotta	intermediate	14000	14000	16000	16000	17000	15000	17000	15000	17000	21000
2711 to 2715	Panna cotta	intermediate	17000	18000	18000	16000	15000	17000	17000	20000	15000	18000
2701 to 2705	Panna cotta	high	650000	730000	620000	680000	1200000	780000	730000	770000	750000	980000
2716 to 2720	Panna cotta	high	910000	840000	950000	1100000	840000	880000	900000	830000	670000	760000

(Food) Category 2	Meat and poultry
(Food) Type 2	Cooked chicken

			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
2757 to 2761	Cooked chicken	low	290	310	300	910	860	310	430	330	900	330
2772 to 2776	Cooked chicken	low	330	240	320	350	470	440	340	500	390	310
2762 to 2766	Cooked chicken	intermediate	9700	9000	9400	10000	15000	11000	11000	8400	11000	11000
2777 to 2781	Cooked chicken	intermediate	10000	9400	9800	9000	12000	11000	9100	8900	9500	13000
2767 to 2771	Cooked chicken	high	530000	330000	470000	420000	400000	490000	530000	510000	520000	580000
2782 to 2786	Cooked chicken	high	460000	410000	410000	350000	450000	430000	510000	540000	490000	430000

(Food) Category 3	Raw and processed fishery products
(Food) Type 3	Seafood terrine

			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
3476 to 3480	Seafood terrine	low	360	300	280	260	290	330	320	460	360	250
3491 to 3495	Seafood terrine	low	360	240	350	360	390	260	320	410	430	320
3481 to 3485	Seafood terrine	intermediate	10000	9500	8500	8600	10000	11000	9200	9600	10000	12000
3496 to 3500	Seafood terrine	intermediate	9200	8200	8500	8500	11000	9800	9500	8200	10000	10000
3486 to 3490	Seafood terrine	high	350000	340000	450000	410000	440000	470000	510000	390000	440000	430000
3501 to 3505	Seafood terrine	high	550000	510000	570000	590000	700000	610000	570000	500000	560000	650000

(Food) Category 4	Fresh and processed fruits and vegetables
(Food) Type 4	Fruit 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
2962 to 2966	Fruit juice	low	360	400	370	410	410	370	420	320	370	380
2977 to 2981	Fruit juice	low	390	340	390	400	370	460	330	320	450	400
2967 to 2971	Fruit juice	intermediate	12000	13000	11000	14000	13000	13000	15000	9300	15000	12000
2982 to 2986	Fruit juice	intermediate	11000	12000	12000	12000	14000	12000	10000	13000	11000	11000
2972 to 2976	Fruit juice	high	460000	410000	620000	630000	630000	630000	700000	500000	750000	640000
2987 to 2991	Fruit juice	high	560000	670000	550000	560000	630000	590000	580000	480000	660000	440000

(Food) Category 5	Multicomponent foods or meal components
(Food) Type 5	Spanish tortilla with onions

			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
3022 to 3026	Tortilla	low	160	190	140	190	150	130	60	120	160	160
3037 to 3041	Tortilla	low	120	110	110	50	130	70	40	100	50	80
3027 to 3031	Tortilla	intermediate	4500	4100	4400	3400	3300	3000	3700	2900	3500	4600
3042 to 3046	Tortilla	intermediate	4100	3200	4400	3400	3300	3100	2100	2700	2600	2100
3032 to 3036	Tortilla	high	150000	110000	120000	140000	140000	140000	160000	150000	150000	150000
3047 to 3051	Tortilla	high	150000	130000	130000	120000	100000	120000	120000	130000	130000	150000

(Food) Category 6	Production environmental samples
(Food) Type 6	Process water

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
3712 to 3716	Process water	low	150	140	150	140	170	150	160	180	120	180
3727 to 3731	Process water	low	230	140	160	160	220	130	170	190	140	160
3717 to 3721	Process water	intermediate	4200	4600	4000	3700	3900	4300	4000	3500	3300	3500
3732 to 3736	Process water	intermediate	5100	3100	4700	4400	3700	3900	4000	5600	4200	4400
3722 to 3726	Process water	high	160000	170000	150000	140000	150000	150000	140000	110000	140000	120000
3737 to 3741	Process water	high	180000	170000	170000	190000	200000	180000	140000	190000	190000	180000

Appendix 9 - Homogeneity of inoculation

Low level							
Sample	Analysis 1	Analysis 2	Log Analysis 1	Log Analysis 2	D	S	D^2
1	410	360	2.613	2.556	-0.056	5.169	0.003
2	470	310	2.672	2.491	-0.181	5.163	0.033
3	380	350	2.580	2.544	-0.036	5.124	0.001
4	460	350	2.663	2.544	-0.119	5.207	0.014
5	420	320	2.623	2.505	-0.118	5.128	0.014
6	330	360	2.519	2.556	0.038	5.075	0.001
7	420	440	2.623	2.643	0.020	5.267	0.000
8	430	330	2.633	2.519	-0.115	5.152	0.013
9	360	400	2.556	2.602	0.046	5.158	0.002
10	400	320	2.602	2.505	-0.097	5.107	0.009
sum	4080	3540	26.084	25.466	-0.618	51.551	0.092
					San²	S_w	0.00459
					Sx²	S_b	0.0014

San²		0.00459
Ssam²		-0.001575

For 10 samples :	F1	1.88
	F2	1.01

Target standard deviation to apply		0.25
Test value		0.01521

If test > Ssam² B.5 condition fulfilled and the test material is sufficiently uniform

Medium level							
Sample	Analysis 1	Analysis 2	Log Analysis 1	Log Analysis 2	D	S	D^2
1	19000	18000	4.279	4.255	-0.023	8.534	0.001
2	21000	22000	4.322	4.342	0.020	8.665	0.000
3	24000	24000	4.380	4.380	0.000	8.760	0.000
4	20000	18000	4.301	4.255	-0.046	8.556	0.002
5	19000	19000	4.279	4.279	0.000	8.558	0.000
6	19000	21000	4.279	4.322	0.043	8.601	0.002
7	22000	21000	4.342	4.322	-0.020	8.665	0.000
8	21000	22000	4.322	4.342	0.020	8.665	0.000
9	22000	22000	4.342	4.342	0.000	8.685	0.000
10	22000	26000	4.342	4.415	0.073	8.757	0.005
sum	209000	213000	43.189	43.256	0.067	86.445	0.011
					San²	S_w	0.00055
					Sx²	S_b	0.0032

San²		0.00055
Ssam²		0.001349

For 10 samples :	F1	1.88
	F2	1.01

Target standard deviation to apply		0.25
Test value		0.01113

If test > Ssam² B.5 condition fulfilled and the test material is sufficiently uniform

High level							
Sample	Analysis 1	Analysis 2	Log Analysis 1	Log Analysis 2	D	S	D^2
1	1100000	1100000	6.041	6.041	0.000	12.083	0.000
2	990000	950000	5.996	5.978	-0.018	11.973	0.000
3	1100000	1200000	6.041	6.079	0.038	12.121	0.001
4	1100000	1000000	6.041	6.000	-0.041	12.041	0.002
5	1200000	1000000	6.079	6.000	-0.079	12.079	0.006
6	1100000	990000	6.041	5.996	-0.046	12.037	0.002
7	1100000	1200000	6.041	6.079	0.038	12.121	0.001
8	1200000	990000	6.079	5.996	-0.084	12.075	0.007
9	1100000	860000	6.041	5.934	-0.107	11.976	0.011
10	920000	1000000	5.964	6.000	0.036	11.964	0.001
sum	10910000	10290000	60.366	60.103	-0.263	120.469	0.033
					San²	S_w	0.00165
					Sx²	S_b	0.0017

San²		0.00165
Ssam²		0.000049

For 10 samples :	F1	1.88
	F2	1.01

Target standard deviation to apply		0.25
Test value		0.01224

If test > Ssam² B.5 condition fulfilled and the test material is sufficiently uniform

Appendix 10 - Results obtained by the collaborative laboratories and the expert laboratory

Laboratory	Sample N°	Reference method: ISO 4833-1 (PCA, 72 ± 3h at 37± 1°C)				Alternative method: CompactDry™ TC (CD TC, 72 ± 3h at 30 ± 1°C)			
		Dilution	CFU/ plate	CFU/mL	log CFU/mL	Dilution	CFU/ plate	CFU/mL	log CFU/mL
A	5	1	0	<1	<0.00	1	0	<1	<0.00
		10	0			10	0		
	4	10	48	490	2.69	10	53	540	2.73
		100	6			100	6		
	7	10	38	370	2.57	10	46	450	2.65
		100	3			100	3		
	1	1000	46	48000	4.68	1000	30	37000	4.57
		10000	7			10000	11		
	6	1000	27	30000	4.48	1000	22	25000	4.40
		10000	6			10000	5		
	2	10000	>300	4600000 N'	6.66 N'	10000	>300	4000000 N'	6.60 N'
		100000	46			100000	40		
	3	10000	>300	5600000 N'	6.75 N'	10000	>300	6600000 N'	6.82 N'
		100000	56			100000	66		
B1	5	1	1	1	0.00*	1	0	<1	<0.00
		10	0			10	0		
	4	10	51	510	2.71	10	54	580	2.76
		100	5			100	10		
	7	10	49	500	2.70	10	38	390	2.59
		100	6			100	5		
	1	1000	13	15000	4.18	1000	27	27000	4.43
		1000	4			10000	3		
	6	1000	24	24000	4.38	1000	37	40000	4.60
		10000	8			10000	7		
	2	10000	174	1800000	6.26	10000	209	2100000	6.32
		100000	19			10000	23		
	3	10000	135	1500000	6.18	10000	187	1900000	6.28
		100000	28			100000	19		
B2	13	1	62	63	1.80	1	0	<1	<0.00
		10	7			10	0		
	8	10	40	410	2.61	10	40	460	2.66
		100	5			100	11		
	12	10	48	480	2.68	10	57	540	2.73
		100	5			100	2		
	9	1000	29	27000	4.43	1000	34	34000	4.53
		10000	1			10000	3		
	10	1000	33	34000	4.53	1000	44	45000	4.65
		10000	4			10000	5		
	11	10000	211	2100000	6.32	10000	172	1800000	6.26
		100000	19			100000	21		
	14	10000	206	2100000	6.32	10000	230	2400000	6.38
		100000	20			100000	32		

Laboratory	Sample N°	Reference method: ISO 4833-1 (PCA, 72 ± 3h at 37± 1°C)				Alternative method: CompactDry™ TC (CD TC, 72 ± 3h at 30 ± 1°C)			
		Dilution	CFU/ plate	CFU/mL	log CFU/mL	Dilution	CFU/ plate	CFU/mL	log CFU/mL
B3	15	1	0	<1	<0.00	1	0	<1	<0.00
		10	0			10	0		
	19	10	33	360	2.56	10	40	410	2.61
		100	6			100	5		
	20	10	42	450	2.65	10	57	540	2.73
		100	7			100	2		
	16	1000	41	41000	4.61	1000	40	38000	4.58
		10000	4			10000	2		
	18	100	216	21000	4.32	100	243	24000	4.38
		1000	20			1000	20		
	17	10000	180	1800000	6.26	10000	178	1800000	6.26
		100000	18			100000	20		
	21	10000	60	590000	5.77	10000	86	830000	5.92
		100000	5			100000	5		
C	5	1	0	<1	<0.00	1	0	<1	<0.00
		10	0			10	0		
	4	10	42	430	2.63	10	49	480	2.68
		100	5			100	4		
	7	10	40	410	2.61	10	41	400	2.60
		100	5			100	3		
	1	1000	22	22000	4.34	1000	26	25000	4.40
		10000	2			10000	1		
	6	1000	31	28000	4.45	1000	27	25000	4.40
		10000	0			10000	1		
	2	10000	178	1800000	6.26	10000	184	1900000	6.28
		100000	17			100000	26		
	3	10000	<300	2300000 N'	6.36 N'	10000	176	1800000	6.26
		100000	23			100000	18		
E	5	1	0	<1	<0.00	1	0	<1	<0.00
		10	0			10	0		
	4	10	47	460	2.66	10	40	430	2.63
		100	3			100	7		
	7	10	55	530	2.72	10	41	410	2.61
		100	3			100	4		
	1	100	192	19000	4.28	100	238	23000	4.36
		1000	20			1000	19		
	6	100	211	22000	4.34	100	251	24000	4.38
		1000	31			1000	15		
	2	10000	107	1100000	6.04	10000	114	1100000	6.04
		100000	9			100000	11		
	3	10000	186	1800000	6.26	10000	131	1300000	6.11
		100000	10			100000	13		

Laboratory	Sample N°	Reference method: ISO 4833-1 (PCA, 72 ± 3h at 37± 1°C)				Alternative method: CompactDry™ TC (CD TC, 72 ± 3h at 30 ± 1°C)			
		Dilution	CFU/ plate	CFU/mL	log CFU/mL	Dilution	CFU/ plate	CFU/mL	log CFU/mL
F1	5	1	0	<1	<0.00	1	0	<1	<0.00
		10	0			10	0		
	4	10	40	410	2.61	10	45	450	2.65
		100	5			100	5		
	7	10	36	360	2.56	10	48	500	2.70
		100	3			100	7		
	1	1000	33	33000	4.52	100	276	27000	4.43
		10000	3			1000	26		
	6	1000	48	48000	4.68	1000	36	37000	4.57
		10000	5			10000	5		
	2	10000	208	2000000	6.30	10000	208	2100000	6.32
		100000	11			100000	19		
	3	10000	204	2100000	6.32	10000	184	1800000	6.26
		100000	24			100000	18		
F2	13	1	0	<1	<0.00	1	0	<1	<0.00
		10	0			10	0		
	8	10	42	440	2.64	10	47	450	2.65
		100	6			100	3		
	12	10	57	550	2.74	10	46	520	2.72
		100	3			100	11		
	9	100	200	20000	4.30	1000	23	25000	4.40
		1000	19			10000	5		
	10	1000	40	38000	4.58	1000	32	31000	4.49
		10000	2			10000	2		
	11	10000	164	1700000	6.23	10000	>250	2600000	6.41
		100000	28			100000	26		
	14	10000	252	2400000	6.38	10000	>250	2700000	6.43
		100000	16			100000	27		
F3	15	1	0	<1	<0.00	1	0	<1	<0.00
		10	0			10	0		
	19	10	33	320	2.51	10	36	360	2.56
		100	2			100	4		
	20	10	39	400	2.60	10	49	520	2.72
		100	5			100	8		
	16	100	228	23000	4.36	100	180	18000	4.26
		1000	20			1000	21		
	18	100	151	15000	4.18	100	203	20000	4.30
		1000	16			1000	21		
	17	10000	146	1500000	6.18	10000	204	2100000	6.32
		100000	14			100000	18		
	21	10000	213	2100000	6.32	10000	177	1800000	6.26
		100000	19			100000	17		

Laboratory	Sample N°	Reference method: ISO 4833-1 (PCA, 72 ± 3h at 37± 1°C)				Alternative method: CompactDry™ TC (CD TC, 72 ± 3h at 30 ± 1°C)			
		Dilution	CFU/ plate	CFU/mL	log CFU/mL	Dilution	CFU/ plate	CFU/mL	log CFU/mL
G1	5	1	0	<1	<0.00	1	0	<1	<0.00
		10	0			10	0		
	4	10	56	570	2.76	10	55	530	2.72
		100	7			100	3		
	7	10	46	500	2.70	10	49	540	2.73
		100	9			100	10		
	1	100	236	24000	4.38	1000	25	25000	4.40
		1000	32			10000	2		
	6	1000	23	25000	4.40	1000	22	25000	4.40
		10000	4			1000	5		
	2	10000	>300	5400000	6.73 N'	10000	242	2400000	6.38
		100000	54			100000	61		
	3	10000	128	1400000	6.15	10000	167	1700000	6.23
		100000	22			100000	20		
G2	13	1	0	<1	<0.00	10	0	<1	<0.00
		10	0			100	0		
	8	10	42	400	2.60	10	38	360	2.56
		100	2			100	2		
	12	10	40	400	2.60	10	36	360	2.56
		100	4			100	10		
	9	100	189	19000	4.28	100	250	25000	4.40
		1000	21			1000	23		
	10	100	142	14000	4.15	100	250	25000	4.40
		1000	11			1000	23		
	11	10000	106	1000000	6.00	10000	147	1400000	6.15
		100000	7			100000	10		
	14	10000	111	1100000	6.04	10000	149	1500000	6.18
		100000	12			10000	18		
H1	5	1	0	<1	<0.00	1	0	<1	<0.00
		10	0			10	0		
	4	10	49	480	2.68	10	40	400	2.60
		100	4			100	4		
	7	10	66	660	2.82	10	48	510	2.71
		100	7			100	8		
	1	1000	49	46000	4.66	1000	32	34000	4.53
		10000	2			10000	5		
	6	1000	37	37000	4.57	1000	32	31000	4.49
		10000	4			10000	2		
	2	10000	129	1400000	6.15	10000	137	1500000	6.18
		100000	22			100000	27		
	3	10000	137	1500000	6.18	10000	158	1700000	6.23
		100000	24			100000	27		

Laboratory	Sample N°	Reference method: ISO 4833-1 (PCA, 72 ± 3h at 37± 1°C)				Alternative method: CompactDry™ TC (CD TC, 72 ± 3h at 30 ± 1°C)			
		Dilution	CFU/ plate	CFU/mL	log CFU/mL	Dilution	CFU/ plate	CFU/mL	log CFU/mL
H2	13	1	0	<1	<0.00	1	0	<1	<0.00
		10	0			10	0		
	8	10	27	260	2.41	10	51	520	2.72
		100	2			100	6		
	12	10	44	450	2.65	10	41	420	2.62
		100	5			100	5		
	9	100	197	19000	4.28	100	179	19000	4.28
		1000	11			1000	26		
	10	100	170	18000	4.26	1000	35	35000	4.54
		1000	23			10000	4		
	11	10000	132	1400000	6.15	10000	132	1400000	6.15
		100000	23			100000	23		
	14	10000	198	2000000	6.30	10000	142	1500000	6.18
		100000	17			100000	27		
I1	5	1	0	<1	<0.00	1	1	1	0,00*
		10	0			10	0		
	4	10	27	250	2.40	100	18	2100	3.32
		100	0			1000	5		
	7	1	30	30	1.48	10	65	660	2.82
		10	3			100	7		
	1	1000	72	68000	4.83	100	208	21000	4.32
		10000	3			1000	21		
	6	100	54	5400	3.73	1000	20	2000	3.30
		1000	0			10000	2		
	2	10000	40	370000	5.57	10000	127	1200000	6.08
		100000	1			100000	6		
	3	10000	66	610000	5.79	10000	152	1500000	6.15
		100000	1			100000	0		
I2	13	1	0	<0.00	<0.00	1	0	<0.00	<0.00
		10	0			10	0		
	8	1	90	87	1.94	10	61	600	2.78
		10	6			100	5		
	12	1	25	24	1.38	10	49	480	2.68
		10	1			100	4		
	9	100	10	1000	3.00	1000	46	45000	4.65
		1000	1			10000	3		
	10	10	235	2350	3.37	1000	32	35000	4.54
		100	4			10000	6		
	11	1000	30	29000	4.46	10000	198	2000000	6.30
		10000	2			100000	17		
	14	10000	72	720000	5.86	10000	219	2200000	6.34
		100000	20			100000	24		

Laboratory	Sample N°	Reference method: ISO 4833-1♦ (PCA, 72 ± 3h at 37± 1°C) All colonies				Alternative method: CompactDry™ TC (CD TC, 72 ± 3h at 30 ± 1°C) All colonies			
		Dilution	CFU/ plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g
J (ADRIA)	5	1	0	<1	<0.00	1	0	<1	<0.00
		10	0			10	0		
	4	10	40	410	2.61	10	50	500	2.70
		100	5			100	5		
	7	100	10	1200	3.08	10	50	510	2.71
		1000	3			100	6		
	1	1000	21	20000	4.30	1000	31	29000	4.46
		10000	1			10000	1		
	6	1000	31	32000	4.51	1000	29	28000	4.45
		10000	4			10000	2		
	2	10000	126	1200000	6.08	10000	131	1300000	6.11
		100000	8			100000	13		
	3	10000	128	1200000	6.08	10000	190	1800000	6.26
		100000	6			100000	9		

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