

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

**Summary report
according to the standard EN ISO 16140-2:2016**

Quantitative method

**NEOGEN® Petrifilm® Aerobic Count Plate (AC)
(# 3M 01/01 – 09/89)
for the enumeration of mesophilic aerobic flora
in all human food products**

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Preamble

- Protocols of validation:

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

- Reference method:

- EN ISO 4833-1: 2013 standard: Microbiology of the food chain — Horizontal method for the enumeration of microorganisms — Part 1: Colony count at 30°C by the pour plate technique

- Application scope:

- Meat products
- Milk powder and dairy products
- Seafood products
- Fruits and vegetables
- Egg and egg-based products
- Pet food
- Environmental samples

- Certification body:

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

Definitions

- **Method comparison study**

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

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

- **Relative trueness study**

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

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

- **Accuracy profile study**

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

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

- **Inclusivity and exclusivity study**

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

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

- **Interlaboratory study**

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

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

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Appendices

- **Initial validation study: interpretation of 2 successive dilutions**

Appendix A: Protocol of the alternative method

Appendix B: Protocol of the reference method

Appendix C: Artificial contamination

Appendix D: Relative trueness study - raw data

Appendix E: Relative trueness study - results and calculations

Appendix F: Accuracy profile study - raw data

Appendix G: Accuracy profile study - summarized results

Appendix H: Inclusivity and exclusivity study - raw data

- **Extension study: interpretation of 1 dilution and 1 plate**

Appendix I: Artificial contamination

Appendix J: Relative trueness study – raw data

Appendix K: Relative trueness study – results and calculations

Appendix L: Accuracy profile study - raw data

- **Extension study: automatic reading by PPRA**

Appendix M: Relative trueness study – raw data at 48h

Appendix N: Relative trueness study – raw data at 72h

Appendix O: Accuracy profile study - raw data

1. Introduction

The NEOGEN® Petrifilm® Aerobic Count Plate was validated September 1989 (Certificate number 3M 01/1 - 09/89).

An overview of the validations is given in Table 1.

Table 1: steps of the validation AFNOR certification

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

Renewal study	All human food Pet food Production environmental samples	2nd October 2017	ADRIA	ISO 16140 (2016)
Renewal study	All human food Pet food Production environmental samples	16th June 2021	ADRIA	ISO 16140-2 (2016)
Extension study	Addition of automatic reader (PPRA) and one plate approach	July 2025	Laboratoire Microsept	ISO 16140-2/A1 (2024)

For the initial validation, tests performed by Piton et Grappin and ADRIA within the framework of the brand NF VALIDATION according to the current requirements.

Two extension studies were carried out in 2025 with One plate approach and implementation of an automatic reader Petrifilm Plate Reader Advanced. For the One plate extension study, no testing was performed, but only a reinterpretation of data already validated using a single dilution for relative trueness study and accuracy profile study.

For the implementation of an automatic reader Petrifilm Plate Reader Advanced, a comparison between manual reading by a technician and automatic reading was carried out on limited tests.

2. Protocols of the methods

2.1. Alternative method

2.1.1. Principle of the method

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

2.1.2. Protocol of the method

The enumeration is possible:

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

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

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

2.1.3. Restrictions

There are no restrictions for use for the Petrifilm Aerobic Plate (AC) system.

2.2. Reference method

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

2.3. Protocol applied during the initial validation and the renewal study

Incubation times:

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

3. Method comparison study initial validation study

3.1. Relative trueness study

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

3.2. Number and nature of the samples

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

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

Table 2: number and nature of the samples analyzed

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

3.2.1. Artificial contamination of the samples

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

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

3.2.2. Results

The raw data are provided in Appendix D.

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

The data are classified in three categories (Table 3):

- Interpretable results with the reference and the alternative methods.
- Results with less than 4 colonies per plate with the reference and/or the alternative method (indicated with “*” in the data) in order to have a more precise result. These results are not included in the calculation.
- Results below or above the quantification limit: according to the ISO 16140- 2:2016, if any result (either reference or alternative method) is below the quantification limit, the data should be plotted using a substituted value of 1 log₁₀ units less than the observed value in case of a lower than value. Similarly, any value greater than the upper limit should be amended by adding 1 log₁₀ unit. These results are not included in the calculations but also appear on the graphs.

Table 3: classification of the data

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

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

Table 4: samples which were not used in the calculations

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

3.2.3. Statistical interpretation

The calculations are provided in Appendix E.

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

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

Figure 1: scatter plots of reference-method versus alternative-method results for meat product

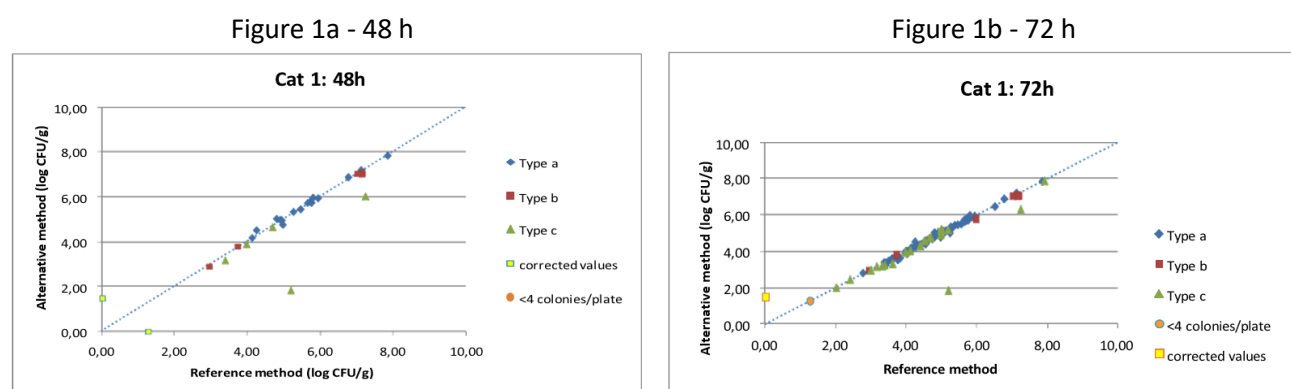


Figure 2: scatter plots of reference-method versus alternative-method results for dairy product

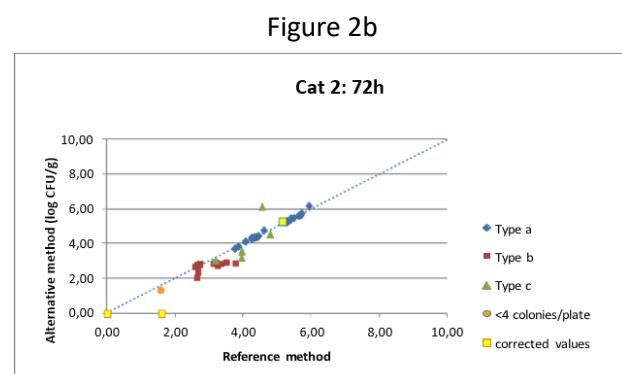


Figure 3: scatter plots of reference-method versus alternative-method results for seafood

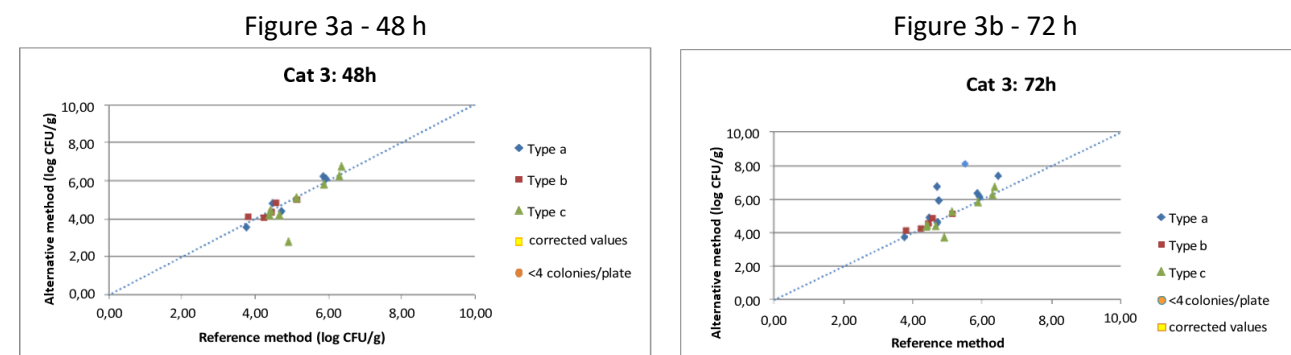


Figure 4: scatter plots of reference-method versus alternative-method results for vegetables

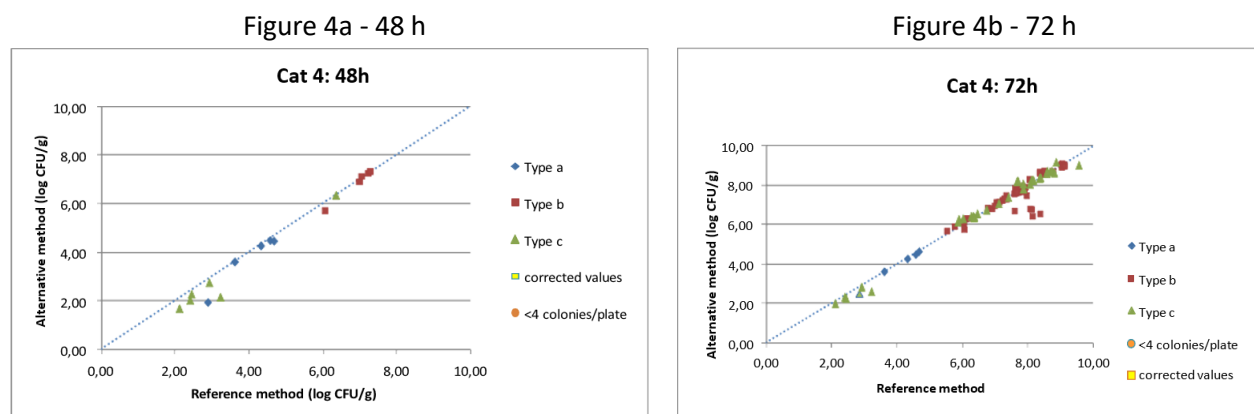


Figure 5: scatter plots of reference-method versus alternative-method results for egg products and egg-based products

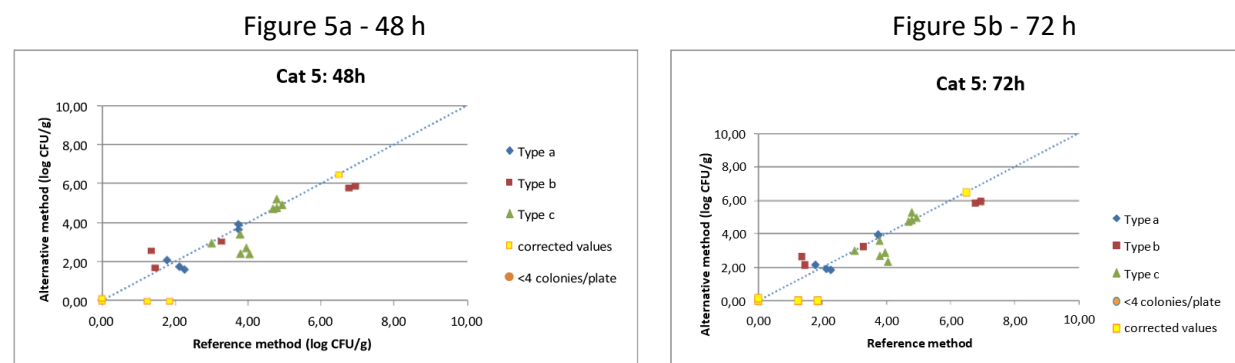


Figure 6: scatter plots of reference-method versus alternative-method results for pet food

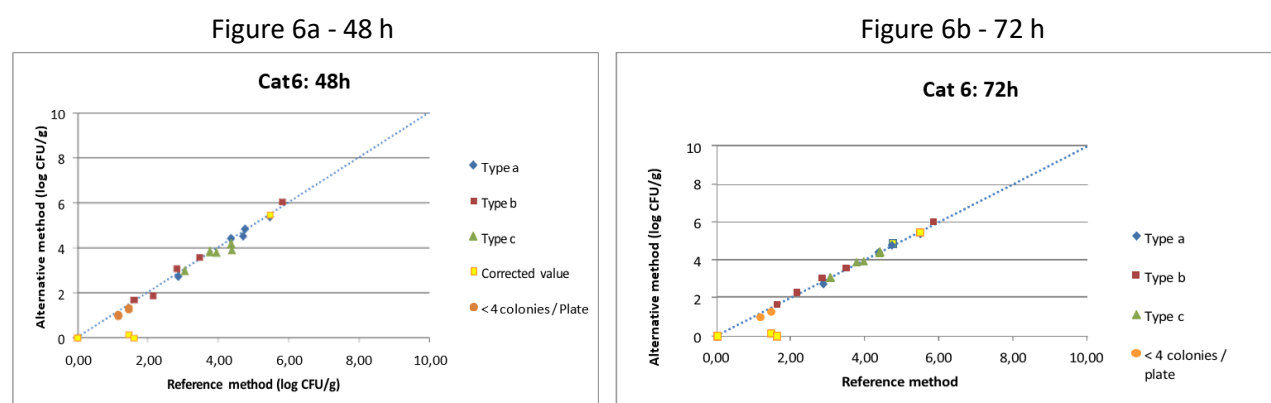


Figure 7: scatter plots of reference-method versus alternative-method results for environmental samples

Figure 7a - 48 h

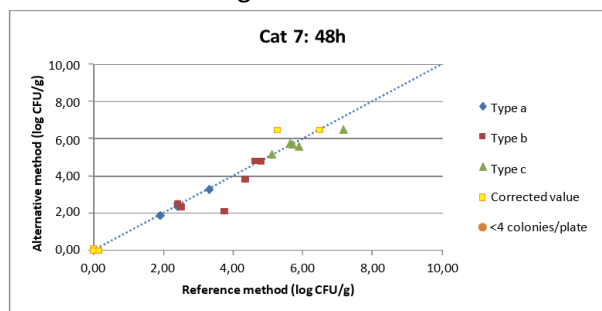


Figure 7b - 72 h

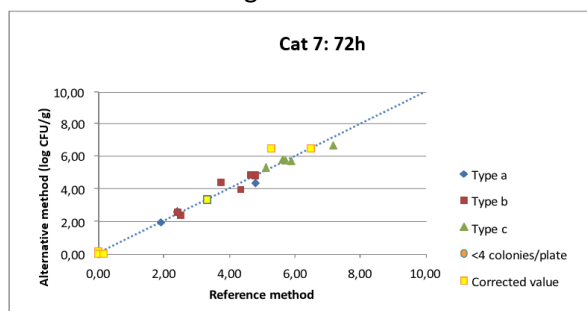


Figure 8: scatter plots of reference-method versus alternative-method results all products

Figure 8a - 48 h

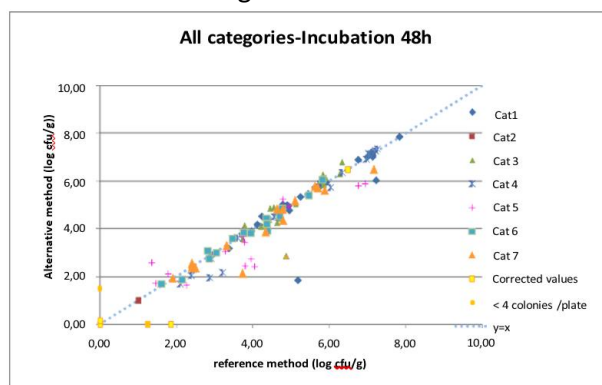
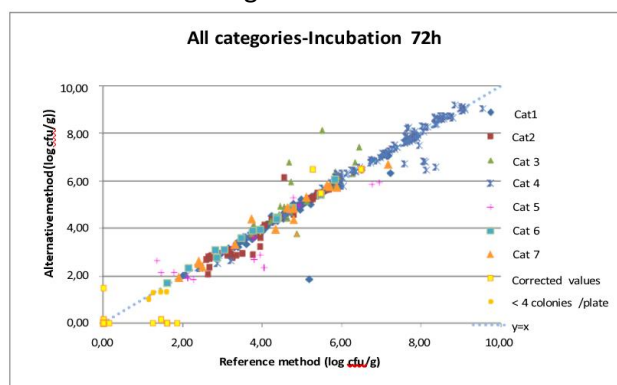


Figure 8b - 72 h



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

Table 5: calculated values per incubation time

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

SD: Standard deviation of differences.

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

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

Figure 9a - 48 h

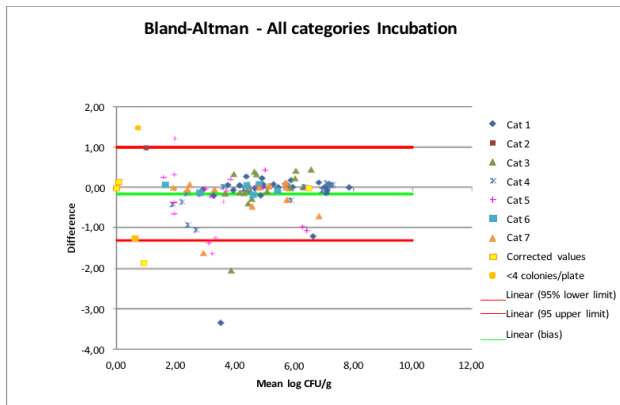
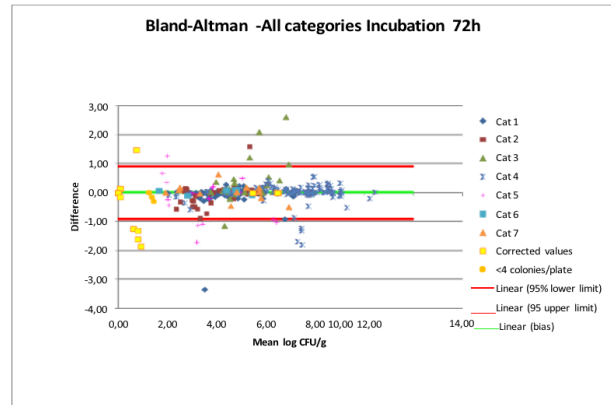


Figure 9b - 72 h



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

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

Table 6: analysis of the data out of the confidence limits

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

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

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

Classification of data	Incubation time: 48h									
	Category	Type	N° Sample	Product	Reference method	Alternative method	Values before correction (Ref/Alt)	Mean	Difference	Lower / Upper limits
Interpretable results by both methods	1	c	4132	Low moisture smoked ham	5,18	1,85	/	3,51	-3,33	-0,92 / 0,91
	2	c	4137	Fresh cheese	4,54	6,15	/	1,60	1,60	
	3	a	T65	Cuttlefish	6,43	7,42	/	6,93	0,99	
	3	a	T86	Mussels	4,67	6,78	/	5,73	2,11	
	3	a	T87	Clams	4,72	5,95	/	5,34	1,23	
	3	a	T88	Clams (littlenecks)	5,50	8,13	/	6,82	2,63	
	3	c	T96	Smoked salmon	4,88	3,75	/	4,32	-1,13	
	4	b	ADRIA Normandie	Mixed crudités	8,05	6,83	/	7,44	-1,22	
	4	b	ADRIA Normandie	Mixed crudités	8,09	6,80	/	7,44	-1,30	
	4	b	ADRIA Normandie	Mixed crudités	8,36	6,57	/	7,46	-1,78	
	4	b	ADRIA Normandie	Mixed crudités	8,12	6,45	/	7,29	-1,67	
	5	b	379	Whole egg	6,94	5,93	/	6,43	-1,01	
	5	c	T17	Iced nougat	3,79	2,68	/	3,24	-1,11	
	5	c	T18	Frozen pastry	3,95	2,88	/	3,42	-1,07	
	5	c	T20	Iced nougat	4,04	2,34	/	3,19	-1,70	
< or > the quantification limit	2	c	4138	Dairy based dessert	1,60	0,00	<1,00	0,80	-1,60	
	5	a	T92	Custard	1,85	0,00	<1,00	0,93	-1,85	
	5	a	T97	Egg cream	1,24	0,00	<1,00	0,62	-1,24	
	6	b	3835	Sausages for dogs	1,45	0,15	<1,15	0,80	-1,30	

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

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

3.2.4. Discordant result

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

Table 7: classification of the samples

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

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

3.2.5. Conclusion

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

3.3. Accuracy profiles

3.3.1. Matrices

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

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

Table 8: matrix – strain pairs tested for the accuracy profile study

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

3.3.2. Calculation and interpretation

The raw data are provided in Appendix F. The summary tables (in log CFU/g) and calculations are provided in Appendix G. The statistical results and the accuracy profiles are provided Figure 10 (48 h incubation time) and 11 (72 h incubation time).

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

48 h incubation time:

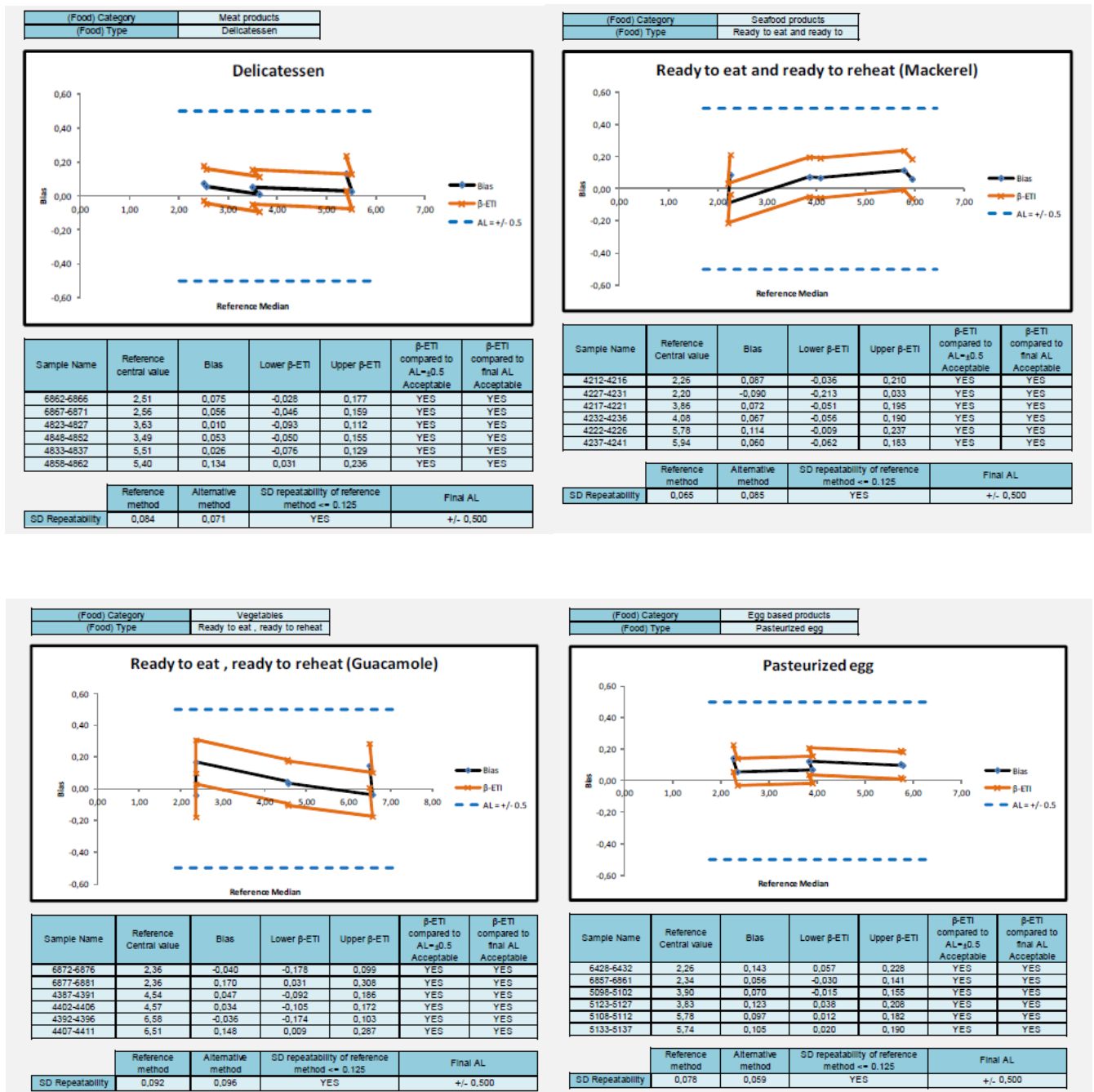
The lower and upper β .ETI are within the acceptability limits for all the matrix/strain pairs tested. The acceptability limits are fixed at + 0.5 log and - 0.5 log for all the matrices tested.

72 h incubation time

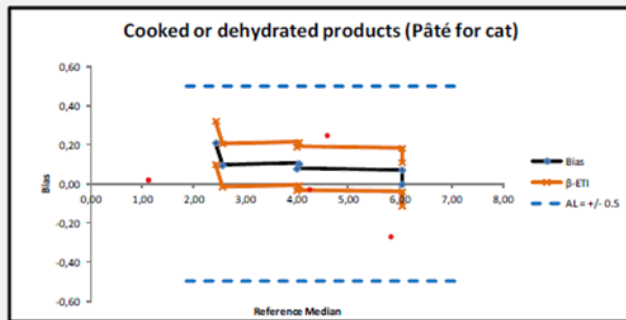
The lower and upper β .ETI are within the acceptability limits for all the matrix/strain pairs tested, except for one batch of pasteurized milk for the low inoculation level (upper β .ETI = 0.601).

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

Figure 10: accuracy profiles - incubation time: 48h



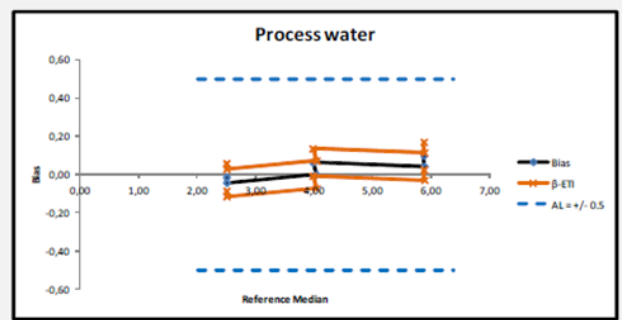
(Food) Category	Feed
(Food) Type	Cooked or dehydrated products



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL = $\mu \pm 0.5$ Acceptable	β-ETI compared to final AL Acceptable
4758-4762	2.43	0.212	0.101	0.323	YES	YES
4783-4787	2.56	0.097	-0.014	0.208	YES	YES
4768-4772	4.04	0.105	-0.008	0.216	YES	YES
4793-4797	4.00	0.079	-0.032	0.190	YES	YES
4778-4782	6.04	0.073	-0.039	0.184	YES	YES
4803-4807	6.04	0.000	-0.111	0.111	YES	YES

	Reference method	Alternative method	SD repeatability of reference method ≤ 0.125	Final AL
SD Repeatability	0.070	0.077	YES	+/- 0.500

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

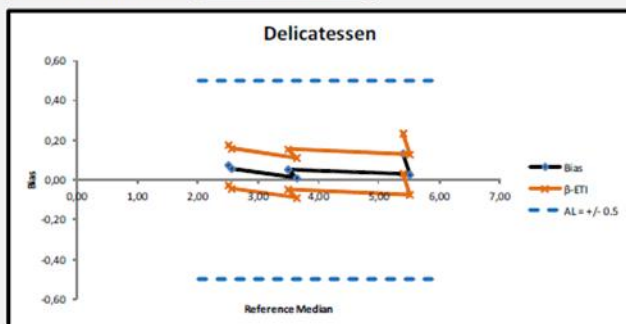


Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL = $\mu \pm 0.5$ Acceptable	β-ETI compared to final AL Acceptable
5183-5187	2.51	-0.014	-0.086	0.058	YES	YES
5208-5212	2.51	-0.043	-0.115	0.029	YES	YES
5193-5197	4.04	0.000	-0.072	0.072	YES	YES
5218-5222	3.98	0.064	-0.009	0.136	YES	YES
5203-5207	5.89	0.043	-0.029	0.115	YES	YES
5228-5232	5.88	0.098	0.026	0.170	YES	YES

	Reference method	Alternative method	SD repeatability of reference method ≤ 0.125	Final AL
SD Repeatability	0.133	0.050	NO	+/- 0.500

Figure 11: accuracy profiles - incubation time: 72h

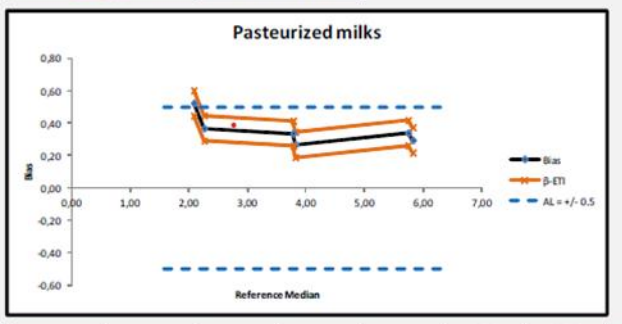
(Food) Category	Meat products
(Food) Type	Delicatessen



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL = $\mu \pm 0.5$ Acceptable	β-ETI compared to final AL Acceptable
6882-6886	2.51	0.075	-0.028	0.176	YES	YES
6887-6891	2.56	0.055	-0.045	0.158	YES	YES
4823-4827	3.83	0.010	-0.091	0.111	YES	YES
4848-4852	3.49	0.053	-0.048	0.154	YES	YES
4833-4837	5.51	0.026	-0.075	0.127	YES	YES
4858-4862	5.40	0.134	0.032	0.238	YES	YES

	Reference method	Alternative method	SD repeatability of reference method ≤ 0.125	Final AL
SD Repeatability	0.064	0.070	YES	+/- 0.500

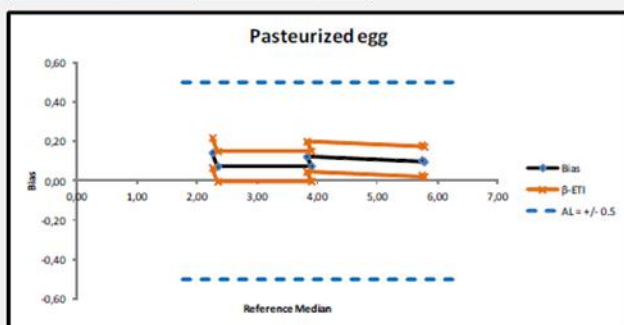
(Food) Category	Dairy products
(Food) Type	Pasteurized milks



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL = $\mu \pm 0.5$ Acceptable	β-ETI compared to final AL Acceptable
4975-4979	2.08	0.523	0.445	0.601	NO	NO
4960-4964	2.26	0.368	0.290	0.446	YES	YES
4960-4964	3.78	0.336	0.258	0.414	YES	YES
4965-4969	3.81	0.286	0.188	0.384	YES	YES
4985-4989	5.74	0.339	0.261	0.417	YES	YES
5000-5004	5.82	0.294	0.216	0.372	YES	YES

	Reference method	Alternative method	SD repeatability of reference method ≤ 0.125	Final AL
SD Repeatability	0.122	0.054	YES	+/- 0.500

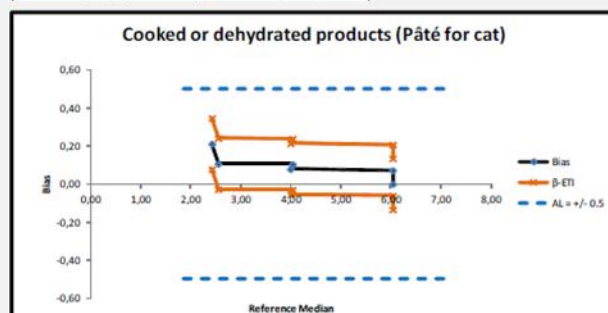
(Food) Category	Egg based products
(Food) Type	Pasteurized egg



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=0.5 Acceptable	β-ETI compared to final AL Acceptable
6428-6432	2.26	0.143	0.096	0.219	YES	YES
6857-6861	2.34	0.073	-0.004	0.149	YES	YES
5098-5102	3.90	0.075	-0.002	0.151	YES	YES
5123-5127	3.83	0.123	0.047	0.200	YES	YES
5108-5112	5.78	0.097	0.020	0.173	YES	YES
5133-5137	5.74	0.105	0.028	0.181	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.078	0.063	YES	+/- 0.500

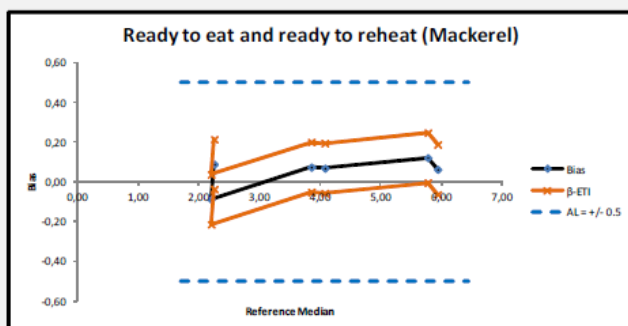
(Food) Category	Feed
(Food) Type	Cooked or dehydrated products



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=0.5 Acceptable	β-ETI compared to final AL Acceptable
4758-4762	2.43	0.212	0.078	0.346	YES	YES
4783-4787	2.56	0.106	-0.028	0.241	YES	YES
4768-4772	4.04	0.105	-0.030	0.239	YES	YES
4793-4797	4.00	0.079	-0.055	0.213	YES	YES
4778-4782	6.04	0.073	-0.062	0.207	YES	YES
4803-4807	6.04	0.000	-0.134	0.134	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.070	0.063	YES	+/- 0.500

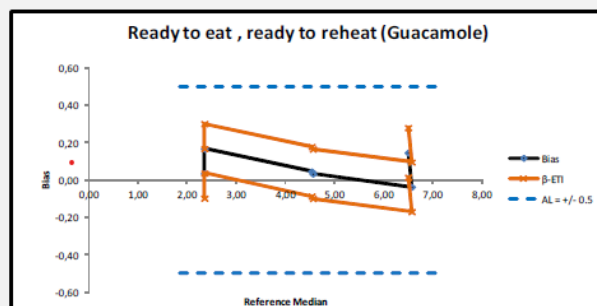
(Food) Category	Seafood products
(Food) Type	Ready to eat and ready to reheat



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
4212-4216	2.26	0.087	-0.038	0.213	YES	YES
4227-4231	2.20	-0.090	-0.216	0.035	YES	YES
4217-4221	3.88	0.072	-0.054	0.198	YES	YES
4232-4236	4.08	0.067	-0.059	0.193	YES	YES
4222-4226	5.78	0.119	-0.006	0.245	YES	YES
4237-4241	5.94	0.060	-0.065	0.186	YES	YES

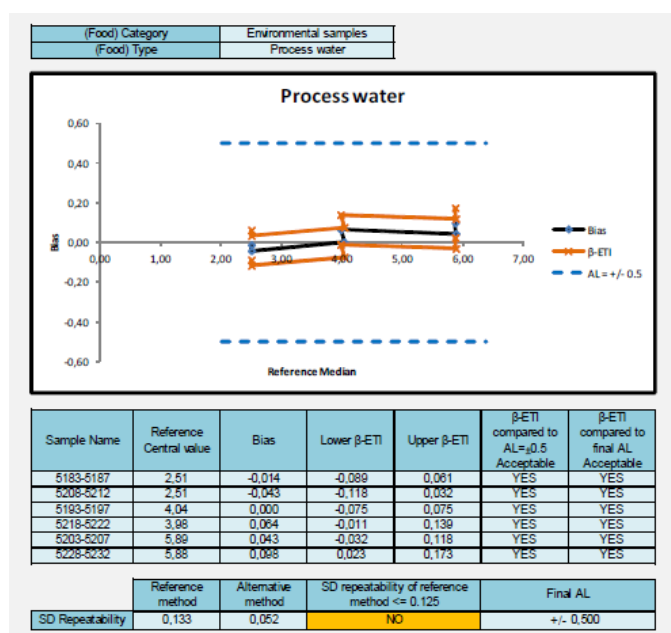
	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.065	0.087	YES	+/- 0.500

(Food) Category	Vegetables
(Food) Type	Ready to eat , ready to reheat



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
6672-6676	2.36	0.036	-0.097	0.169	YES	YES
6677-6681	2.36	0.170	0.037	0.303	YES	YES
4387-4391	4.54	0.047	-0.086	0.180	YES	YES
4402-4406	4.57	0.034	-0.099	0.167	YES	YES
4392-4396	6.58	-0.036	-0.169	0.097	YES	YES
4407-4411	6.51	0.148	0.015	0.281	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.062	0.062	YES	+/- 0.500



3.3.3. Conclusion

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

3.4. Practicability

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

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

3.5. Method comparison study conclusion

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

- 314 samples were tested in the relative trueness study providing 110 interpretable results for 48 h incubation time and 285 interpretable results for 72 h incubation time, which clearly satisfied the required criteria for quantitative method comparison according to the ISO 16140-2,
- The observed profiles are comprised within the AL actually set at 0.5 Log CFU/g in the EN ISO 16140-2:2016 for all the matrices at both incubation times except for one batch of pasteurized milk at the lower inoculation level (Upper β .ETI = 0.601). This last result demonstrates a better recovery of the alternative method.

4. Interlaboratory study

4.1. Organization of the study

Collaborators number:

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

Matrix and strain used:

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

Samples:

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

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

Inoculation:

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

Labelling and shipping:

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

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

Analyses:

Collaborative study laboratories and the expert laboratory carried out the analyses at Day 2 with the alternative and reference methods. The NEOGEN Petrifilm tests were incubated for 72 h at $30^\circ\text{C} \pm 1^\circ\text{C}$.

4.2. Experimental parameters controls

4.2.1. Logistic conditions

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

4.3. Analysis results

The raw data are given in Appendix H.

4.3.1. Results obtained by the expert Lab.

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

Table 9: expert laboratory results

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

4.3.2. Results obtained by the collaborators

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

Table 10: summary of data (CFU/ml)

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

Table 11: summary of data (CFU/ml)

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

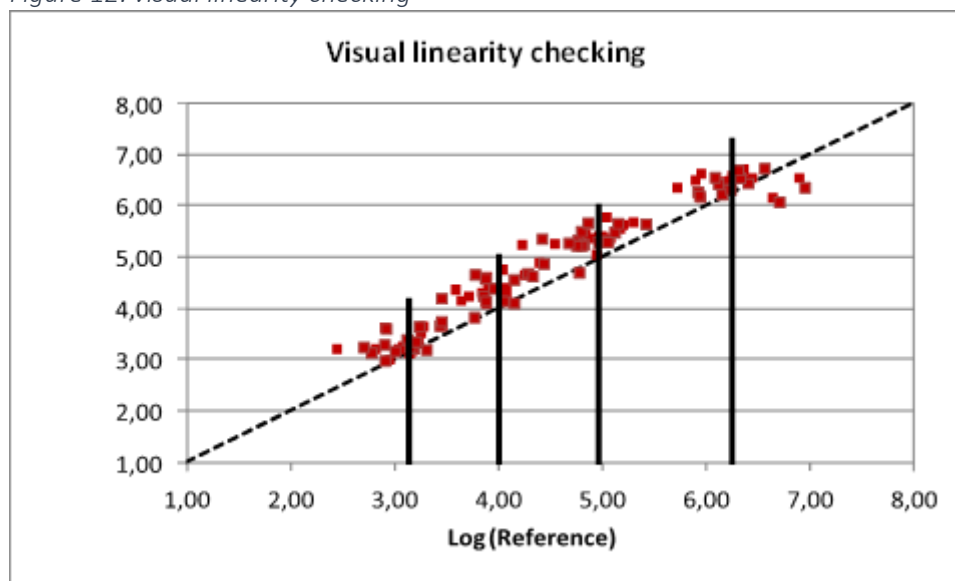
4.4. Calculations and interpretation

4.4.1. Visual linearity checking

The Figure 12 shows the data points after log₁₀ transformation. The visual inspection shows that the alternative method gives results, which are proportional to those of the reference method.

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

Figure 12: visual linearity checking



4.4.2. Accuracy profile calculation

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

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

Table 12: summary of the statistical test

Accuracy profile			
Study Name	NEOGEN Petrifilm		
Date	Aerobic Count Plate		
Coordinator			
Tolerance probability (beta)	80%	80%	80%
Acceptability limit in log (lambda)	0.96	0.96	0.96
VRAI Application of clause 6.2.3 Step 8: If any of the values for the β-ETI fall outside the acceptability limits, calculate the pooled average reproducibility standard deviation of the reference method. Step 9: Calculate new acceptability limits as a function of this standard deviation.			
Alternative method			
Levels	Low	Medium	High
Target value	3,110	4,015	6,270
Number of participants (K)	14	14	14
Average for alternative method	3,368	4,428	6,440
Repeatability standard deviation (sr)	0,114	0,149	0,092
Between-labs standard deviation (sL)	0,234	0,220	0,155
Reproducibility standard deviation (sR)	0,261	0,266	0,180
Corrected number of dof	15,723	17,708	16,826
Coverage factor	1,380	1,371	1,375
Interpolated Student t	1,338	1,331	1,334
Tolerance interval standard deviation	0,2689	0,2738	0,1859
Lower TI limit	3,009	4,064	6,192
Upper TI limit	3,728	4,793	6,688
Bias	0,259	0,414	0,170
Relative Lower TI limit (beta = 80%)	-0,101	0,049	-0,078
Relative Upper TI limit (beta = 80%)	0,618	0,778	0,418
Lower Acceptability Limit	-0,96	-0,96	-0,96
Upper Acceptability Limit	0,96	0,96	0,96
New acceptability limits may be based on reference method pooled variance			
Pooled repro standard dev of reference	0,290		

Reference method		
Low	Medium	High
14	14	14
3,110	4,015	6,270
0,152	0,228	0,111
0,238	0,179	0,277
0,282	0,290	0,298
17,293	22,989	14,91
		9

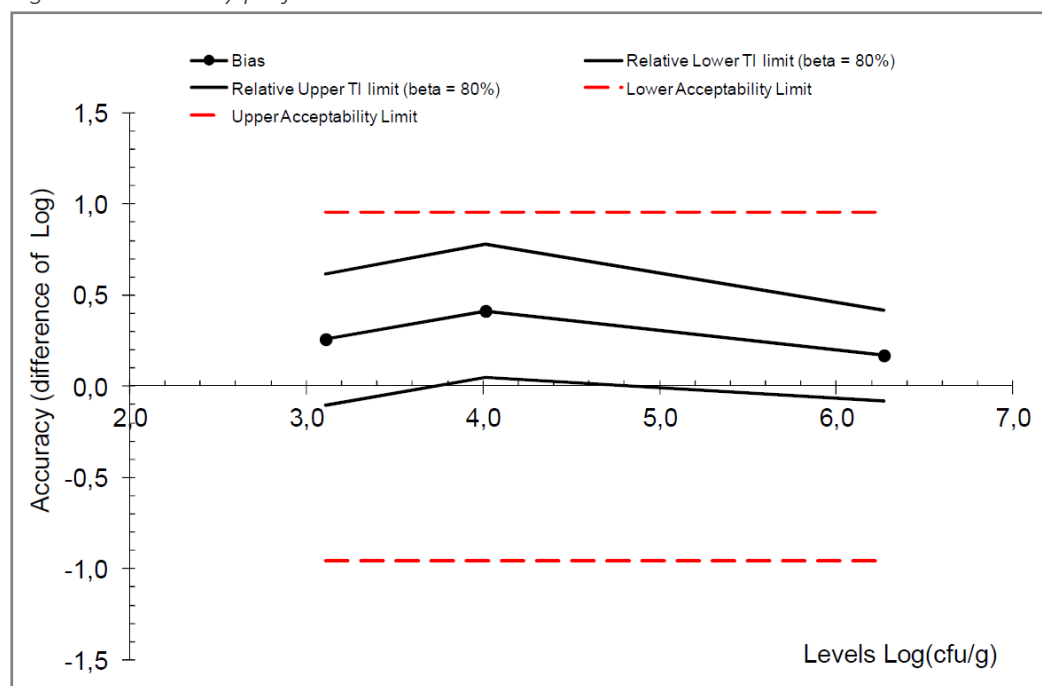
FAUX
VRAI

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

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

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

Figure 13: accuracy profile



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

4.5. Conclusion of the interlaboratory study

The alternative method is equivalent to the reference method.

5. General conclusion of the validation study

The method comparison study conclusions are:

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

- 314 samples were tested in the relative trueness study providing 110 interpretable results for 48 h incubation time and 285 interpretable results for 72 h incubation time, which clearly satisfied the required criteria for quantitative method comparison according to the ISO 16140-2,
- The observed profiles are comprised within the AL actually set at 0.5 Log CFU/g in the EN ISO 16140-2:2016 for all the matrices at both incubation times except for one batch of pasteurized milk at the lower inoculation level Upper β .ETI = 0.601 (72 h incubation time).

The inter-laboratory study conclusions are:

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

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

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

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

6.1. Relative trueness study

6.1.1. Number and nature of the samples

In total, seven food categories were tested.

Two incubation times are available and interpreted in this extension. After 48h incubation time, a total of 139 samples were thus analyzed and 117 exploited and after 72h incubation time, a total of 314 samples were thus analyzed and 288 exploited.

The distribution of the samples is presented in Table 13.

Table 13: number and nature of the samples analyzed

Category	Type	48h incubation time		72h incubation time	
		Analyzed samples	Exploited samples	Analyzed samples	Exploited samples
① Meat products	a Raw meat	16	16	59	59
	b Ready-to-eat and ready-to-reheat products	7	5	9	7
	c Delicatessen	5	5	19	19
	Total	28	26	87	85
② Milk powders and dairy products	a Milk	/	/	21	21
	b Dairy desserts	/	/	13	13
	c Milk powders	/	/	9	5
	Total	0	0	43	39
③ Seafood products	a Fresh products	9	9	9	9
	b Frozen products	5	5	5	5
	c Ready-to-eat and ready-to-reheat products	8	8	8	8
	Total	22	22	22	22
④ Fruits and vegetables products	a Frozen products	5	5	5	5
	b Fresh and bagged products	5	5	52	52
	c Ready-to-eat and ready-to-reheat products	6	6	32	32
	Total	16	16	89	89
⑤ Egg-products and egg-based products	a Mayonnaise, custard	6	6	7	6
	b Pasteurized egg	6	5	7	5
	c Pastry	10	9	10	9
	Total	22	20	24	20
⑥ Pet food	a Dehydrated products (pellets...)	9	6	8	6
	b Humid products (balls, pâtés, sausages...)	11	6	10	6
	c Ingredients (dehydrated proteins,...)	5	5	5	5
	Total	25	17	23	17
⑦ Environmental samples	a Surfaces (wipes, swabs...)	9	5	9	5
	b Process water	11	6	11	6
	c Dusts (dairy and egg industries...)	6	5	6	5
	Total	26	16	26	16
All categories		139	117	314	288

6.1.2. Artificial contamination of the samples

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

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

6.1.3. Results after 48h incubation time

The data are classified in three categories:

- Interpretable results with the reference and the alternative methods,
- Results with less than 4 colonies per plate with the reference and/or the alternative method in order to have a more precise result. These results are not included in the calculation.
- Results below or above the quantification limit: according to the ISO 16140- 2/A1:2024, if any result (either reference or alternative method) is below the quantification limit, the data should be plotted using a substituted value of 1 log₁₀ units less than the observed value in case of a lower than value. Similarly, any value greater than the upper limit should be amended by adding 1 log unit. These results are not included in the calculations but also appear on the graphs.

Raw results are shown in Appendix J.

The samples, which were not used in the calculations, are provided in Table 14.

Table 14: samples which were not used in the calculations

Category	Type	#	Sample	RM	AM
				log CFU/g	log CFU/g
Meat products		4130	Ready to eat pork	0,00	1,48
		6810	RTRH veal	1,26	0,00
Egg products		T97	Egg cream	1,24	0,00
		382	Pastry	6,48	6,48
Pet food		3830	Pellets for cats (poultry)	0,00	0,00
		3831	Pellets for cats (beef)	0,00	0,00
		3832	Pellets for dogs (poultry)	1,45	1,30
		3833	Pâté for cats (salmon)	0,00	0,00
		3834	Sausages for dogs	5,47	5,47
		3835	Sausages for dogs	1,45	0,00
		4785	Sausage for dog	1,15	1,00
		4144	Sausage for dog	1,60	0,00
Environmental samples		4011	Swab after cleaning (fish industry)	0,00	0,15
		4012	Swab after cleaning (fish industry)	6,48	6,48
		4013	Wipe after cleaning(fish industry)	6,48	6,48
		4014	Wipe after cleaning(fish industry)	6,48	6,48
		4007	Process water (fish industry)	0,00	0,00
		4008	Process water (fish industry)	5,27	6,48
		4009	Process water (fish industry)	6,48	6,48
		4146	Process water	0,00	0,00
		6816	Process water (fish industry)	0,00	0,00
		3676	Dusts from egg industry	0,00	0,00

Green cells: values <4 CFU/Petri dish. Yellow cells: values lower and higher than the quantification limits.

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

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

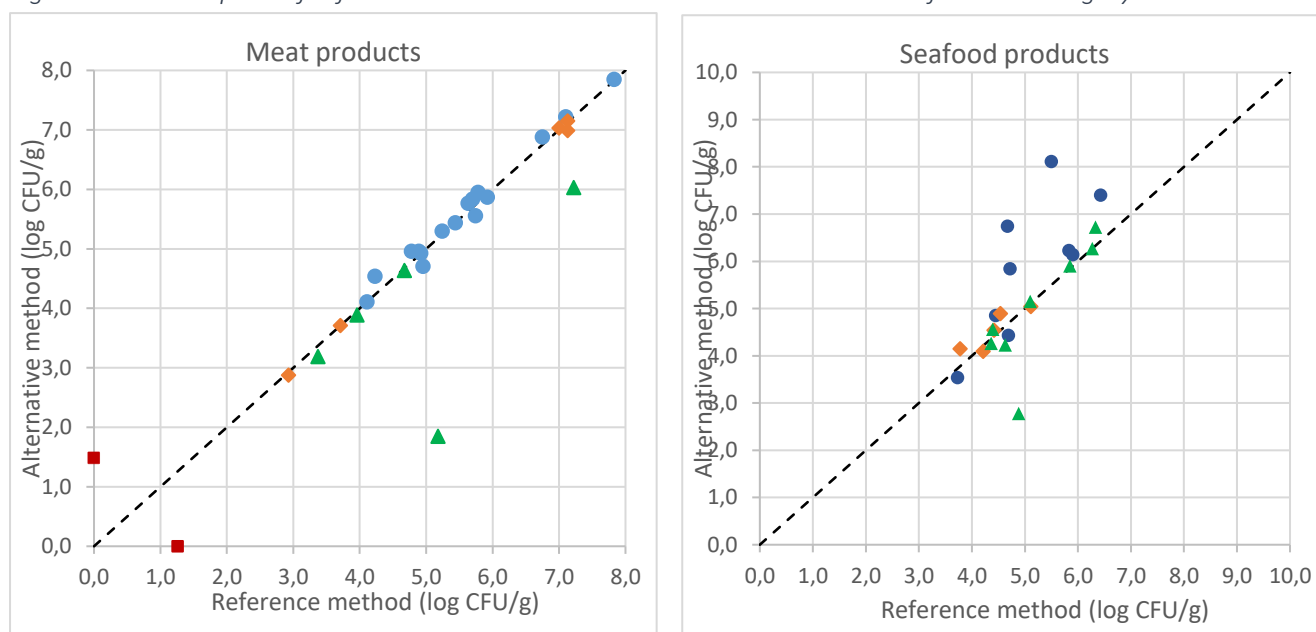
All results are presented in scatter plots per category:

- Figure 14: scatter plots for each category,
- Figure 15: scatter plots for all categories.

On scatter plots:

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

Figure 14: scatter plots of reference-method versus alternative-method results for each category



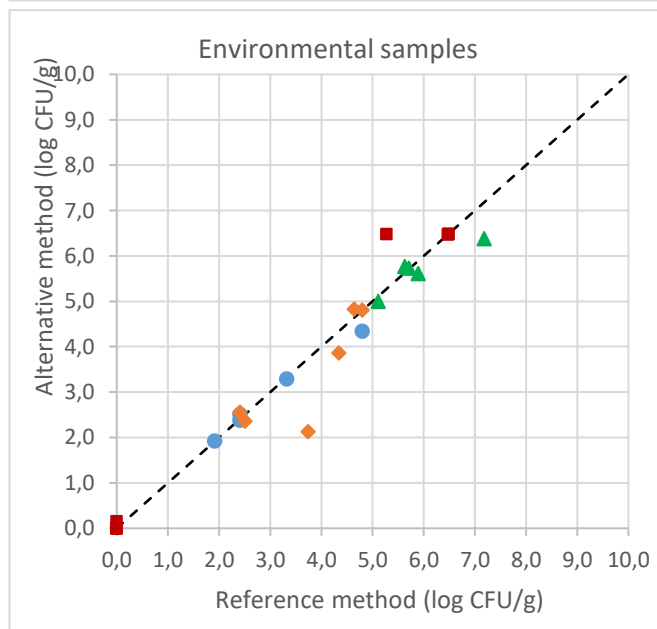
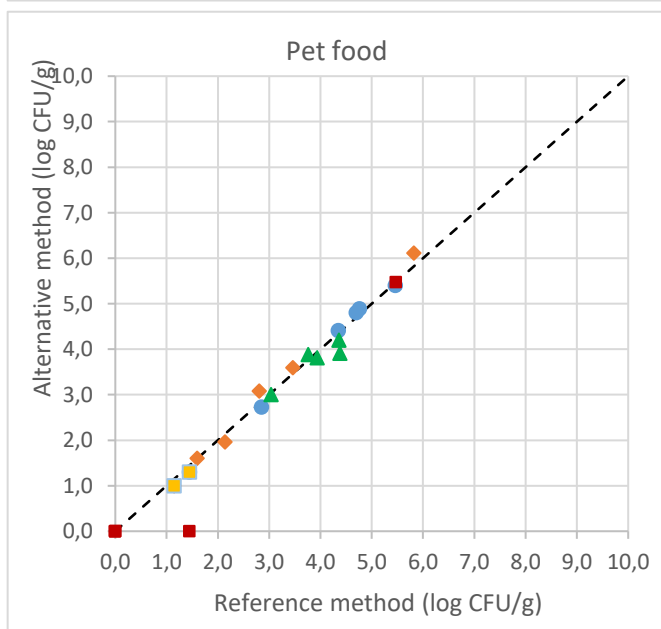
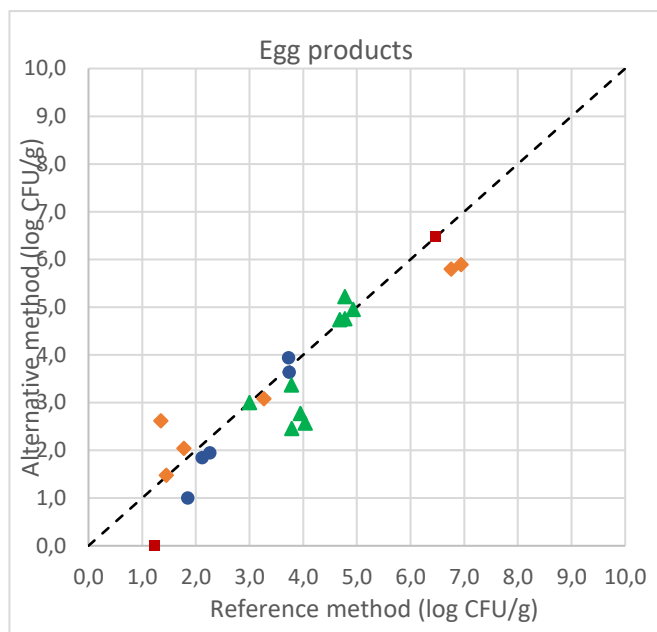
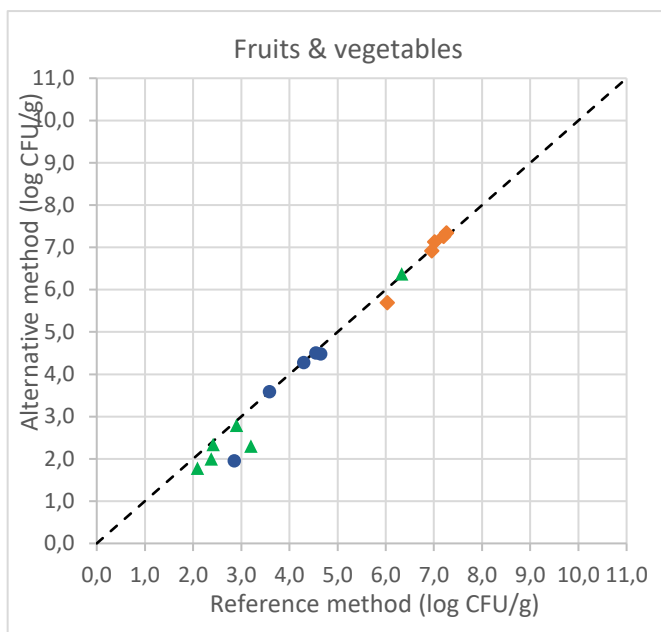
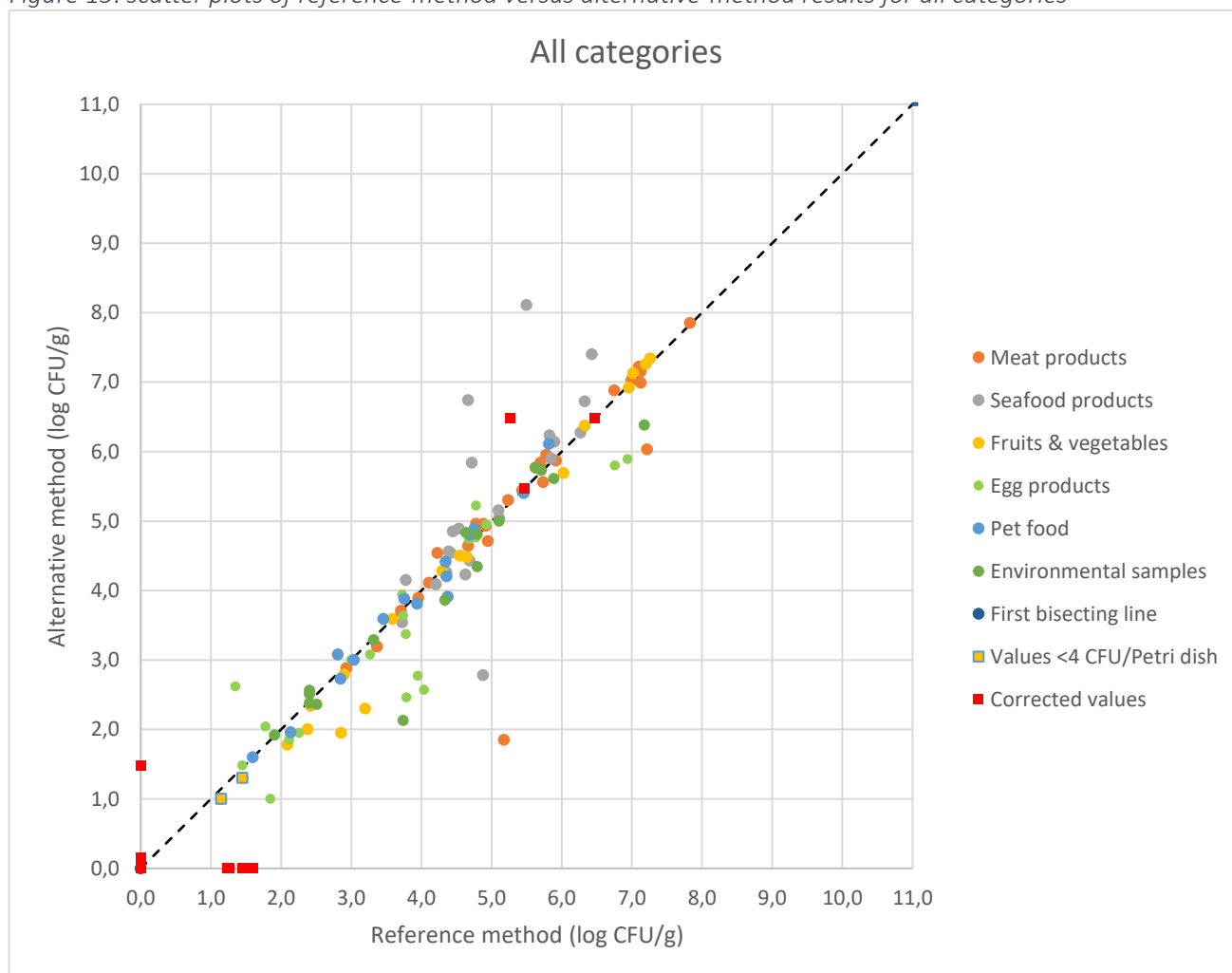


Figure 15: scatter plots of reference-method versus alternative-method results for all categories



6.1.4. Statistical interpretation after 48h incubation time

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

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

Table 15 presents the summary of the average differences and standard deviation differences per category and for all categories.

Table 15: values for the Bland-Altman difference plot

Category	n	Standard deviation differences	Bias	Lower Confidence Limit	Upper Confidence Limit
Meat products	26	0.70	-0.16	-1.61	1.29
Seafood products	22	0.90	0.28	-1.71	2.26
Fruit & vegetables products	14	0.32	-0.19	-1.68	0.50
Egg products	20	0.68	-0.29	-1.76	2.11
Pet food	17	0.19	-0.02	-0.43	0.39
Environmental samples	16	0.48	-0.20	-1.26	0.85
All cat.	117	0.64	-0.09	-1.37	1.19

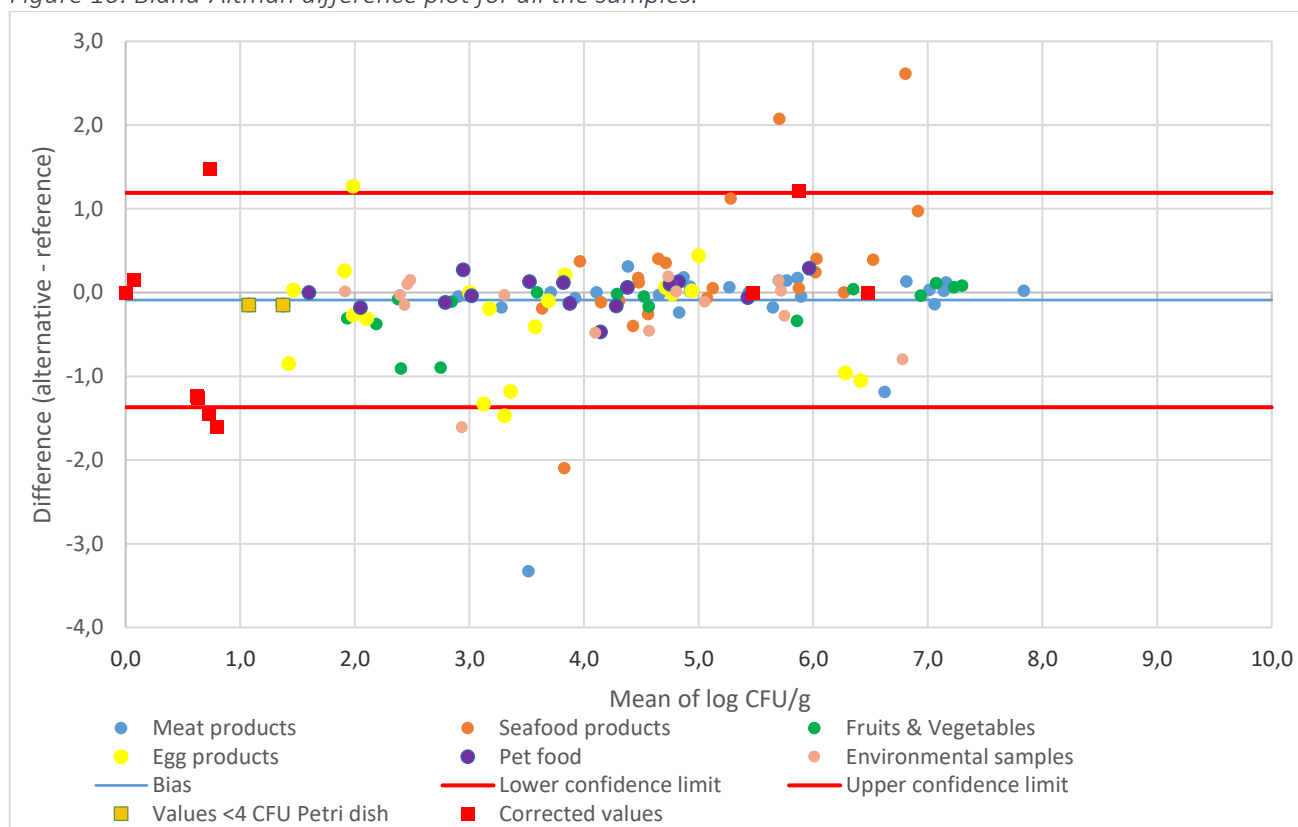
Overall, the average deviation is equal to -0.09, showing no significant bias between the NEOGEN Petrifilm AC method and the reference method. The average difference varies from -0.29 log CFU/g (egg products) to 0.28 CFU/g (seafood products). The upper and lower limits of the 95% confidence interval range from 1.19 to -1.37.

The Bland-Altman difference plots are presented in Figure 16 for all categories.

As on scatter plots:

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

Figure 16: Bland-Altman difference plot for all the samples.



• Observations:

Samples for which the average difference is lower or higher than the confidence limits are listed in Table 16.

Table 16: values outside the confidence limits on the Bland-Altman difference plot

Category	Type	#	Matrix	RM	AM	Mean	Difference	Confidence limits
				log CFU/g	log CFU/g			
MP	b	4130	Ready to eat pork	0,00	1,48	0,74	1,48	LCL= -1,37 UCL= 1,19
	c	4132	Low moisture smoked ham	5,18	1,85	3,52	-3,33	
SFP	a	T86	Mussels	4,67	6,74	5,71	2,07	
	a	T88	Clams (littlenecks)	5,50	8,11	6,81	2,61	
	c	T96	Smoked salmon	4,88	2,78	3,83	-2,10	
EP	b	T93	Whole egg	1,35	2,62	1,99	1,27	
	c	T20	Iced nougat	4,04	2,57	3,31	-1,47	
PF	b	3835	Sausages for dogs	1,45	0,00	0,73	-1,45	
	b	4144	Sausage for dog	1,60	0,00	0,80	-1,60	
ES	b	4008	Process water (fish industry)	5,27	6,48	5,88	1,21	
	b	3839	Process water (peas industry)	3,74	2,13	2,94	-1,61	

Green cells: values <4 CFU/Petri dish. Yellow cells: values lower and higher than the quantification limits, green: values higher than the confidence limits, red: values lower than the quantification limits).

Eleven samples are out of the confidence limits: 4 concern corrected values or samples with less than 4 CFU/Petri dish, 6 are lower than the lower confidence limit and 5 are higher than the upper confidence limit.

6.1.5. Results after 72h incubation time

The data are classified in three categories:

- Interpretable results with the reference and the alternative methods,
- Results with less than 4 colonies per plate with the reference and/or the alternative method in order to have a more precise result. These results are not included in the calculation.
- Results below or above the quantification limit: according to the ISO 16140- 2/A1:2024, if any result (either reference or alternative method) is below the quantification limit, the data should be plotted using a substituted value of 1 log₁₀ units less than the observed value in case of a lower than value. Similarly, any value greater than the upper limit should be amended by adding 1 log unit. These results are not included in the calculations but also appear on the graphs.

Raw results are shown in Appendix J.

The samples, which were not used in the calculations, are provided in Table 17.

Table 17: samples which were not used in the calculations

Category	Type	#	Sample	RM	AM
				log CFU/g	log CFU/g
MP	b	4130	Ready to eat pork	0,00	1,48
	b	6810	RTRH veal	1,26	1,26
DP	c	4134	Pasteurized milk	0,00	0,00
	c	4138	Dairy based dessert	1,60	0,00
	c	4150	Rice pudding	1,60	1,30
	c	6808	Pasteurized milk	0,00	0,00
EG	a	T97	Egg cream	1,24	0,00
	b	T70	Whole egg	0,00	0,00
	b	T72	Whole egg	0,00	1,30
	c	382	Pastry	6,48	6,48
PF	a	3830	Pellets for cats (poultry)	0,00	0,00
	a	3831	Pellets for cats (beef)	0,00	0,00
	b	3833	Pâté for cats (salmon)	0,00	0,00
	b	3834	Sausages for dogs	5,47	5,47
	b	3835	Sausages for dogs	1,45	0,00
	b	4144	Sausage for dog	1,60	0,00
ES	a	4011	Swab after cleaning (fish industry)	0,00	0,00
	a	4012	Swab after cleaning (fish industry)	6,48	6,48
	a	4013	Wipe after cleaning(fish industry)	6,48	6,48
	a	4014	Wipe after cleaning(fish industry)	6,48	6,48
	b	4007	Process water (fish industry)	0,00	0,00
	b	4008	Process water (fish industry)	5,27	6,48
	b	4009	Process water (fish industry)	6,48	6,48
	b	4146	Process water	0,00	0,00
	b	6816	Process water (fish industry)	0,00	0,00
	c	3676	Dusts from egg industry	0,00	0,00

Green cells: values <4 CFU/Petri dish. Yellow cells: values lower and higher than the quantification limits

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

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

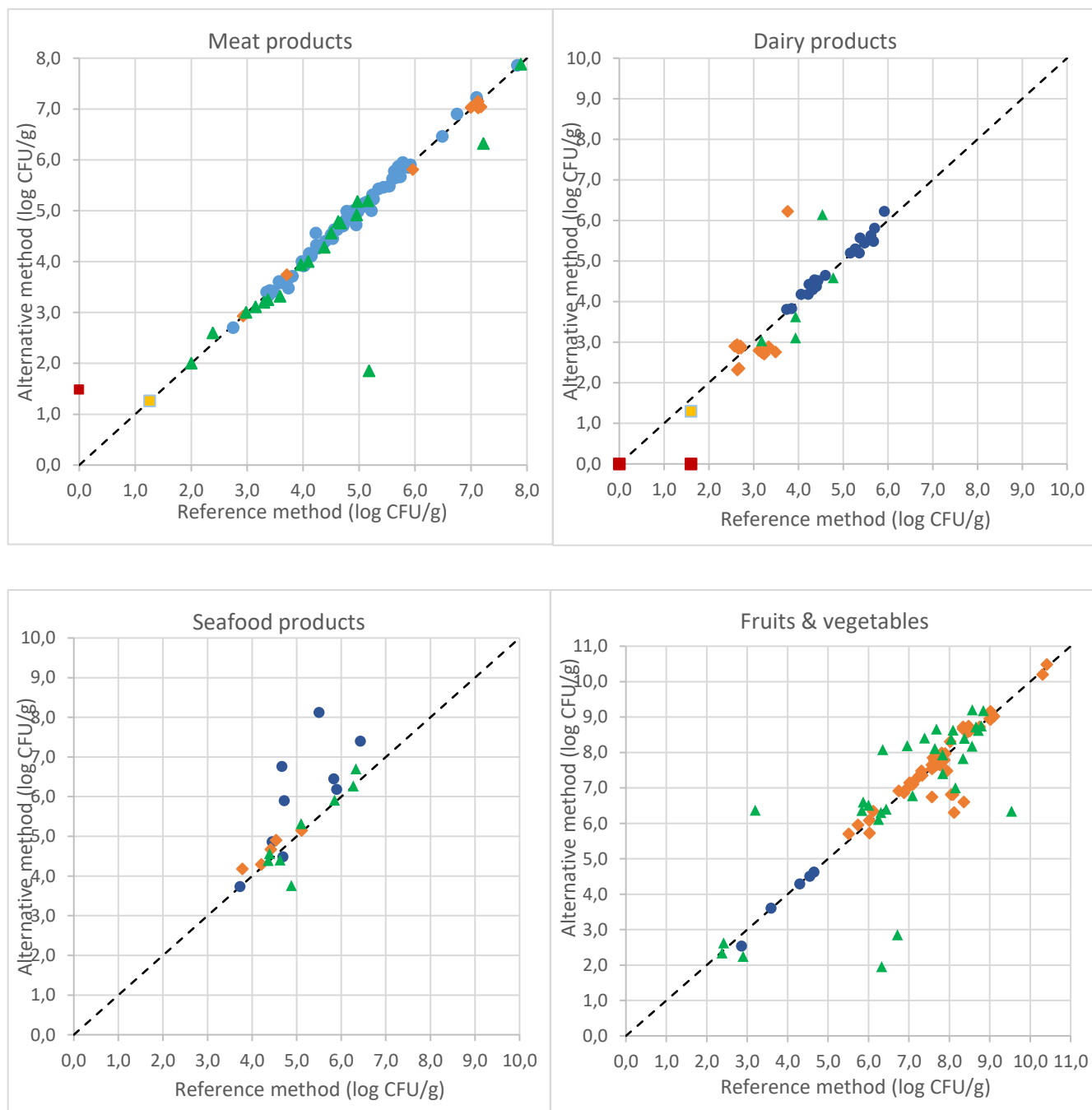
All results are presented in scatter plots per category:

- Figure 17: scatter plots for each category,
- Figure 18: scatter plots for all categories.

On scatter plots:

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

Figure 17: scatter plots of reference-method versus alternative-method results for each category



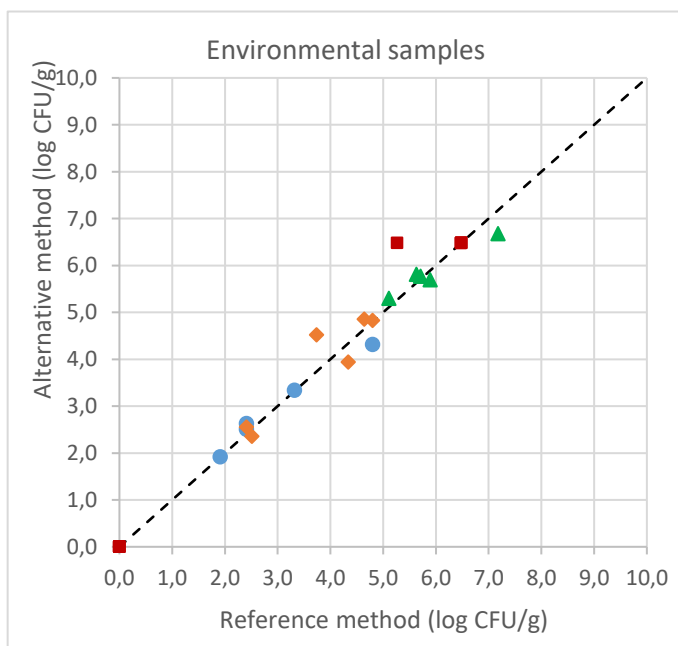
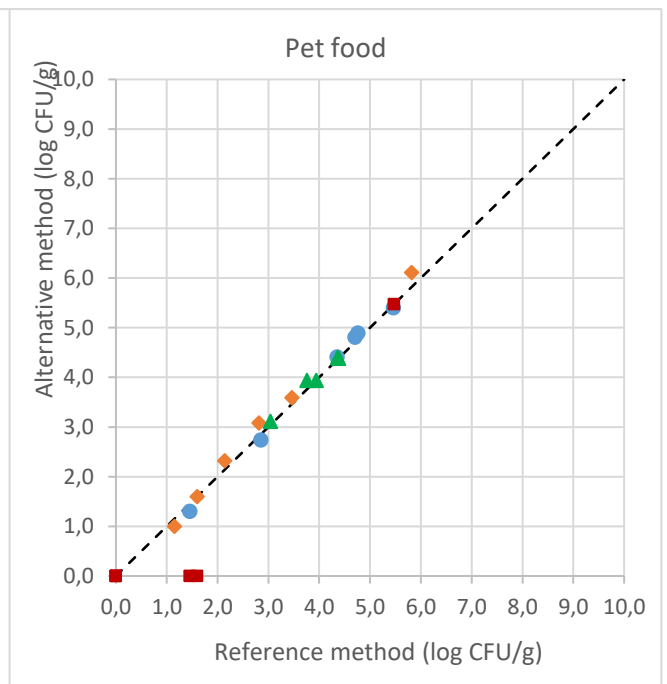
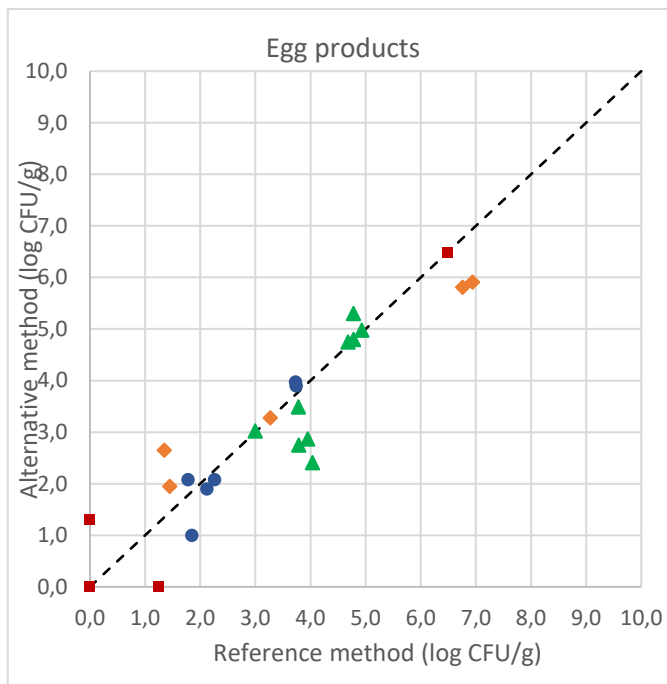
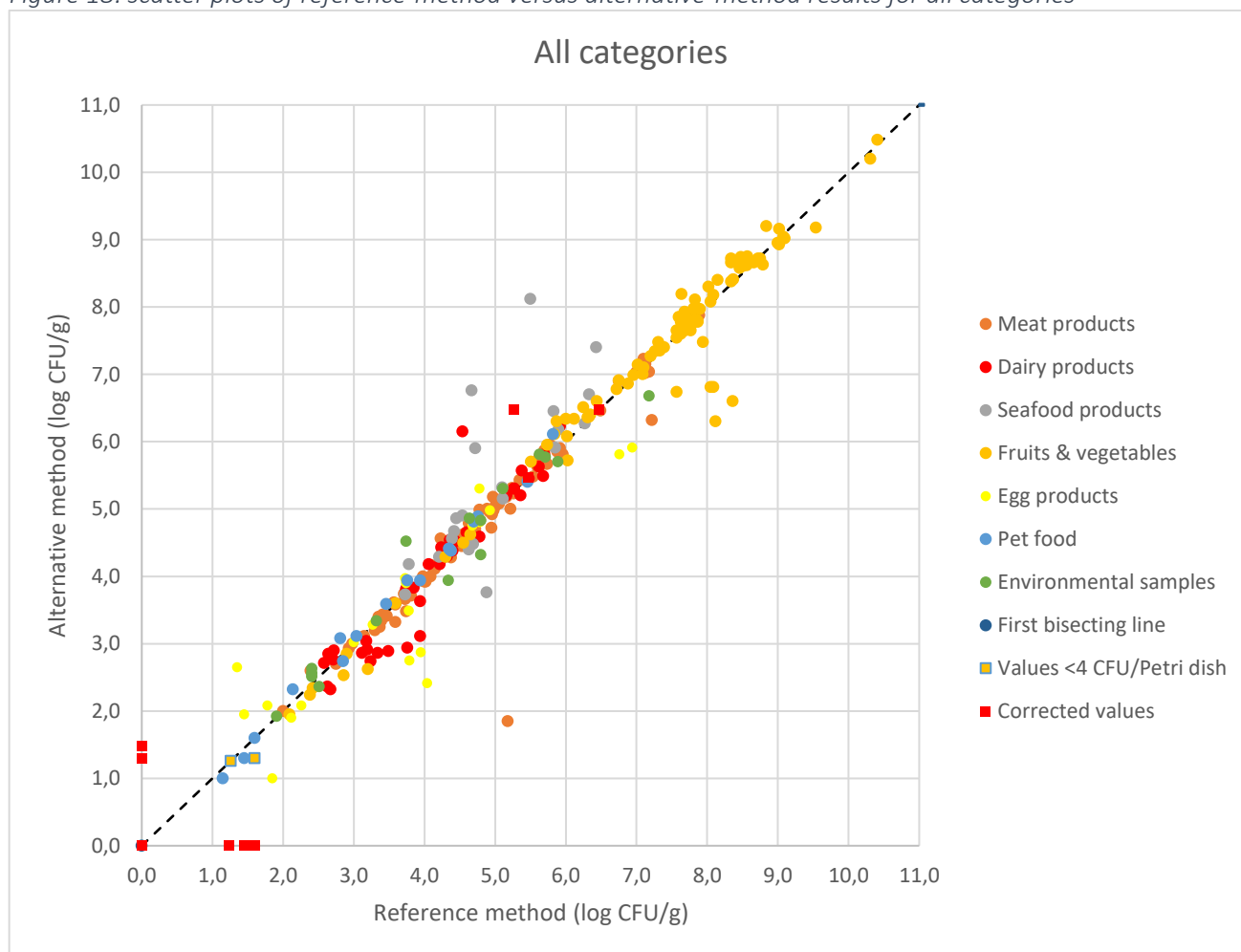


Figure 18: scatter plots of reference-method versus alternative-method results for all categories



6.1.6. Statistical interpretation after 72h incubation time

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

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

Table 18 presents the summary of the average differences and standard deviation differences per category and for all categories.

Table 18: values for the Bland-Altman difference plot

Category	n	Standard deviation differences	Bias	Lower Confidence Limit	Upper Confidence Limit
Meat products	85	0.39	-0.04	-0,84	0,75
Dairy products	39	0.39	-0.04	-0,84	0,75
Seafood products	22	0.78	0.39	-1,32	2,10
Fruit & vegetables products	89	0.39	-0.03	-0,85	0,80
Egg products	20	0.70	-0.20	-1,71	1,30
Pet food	17	0.13	0.06	-0,23	0,35
Environmental samples	16	0.32	0.02	-0,69	0,72
All cat.	288	0.46	-0.01	-0.91	0.89

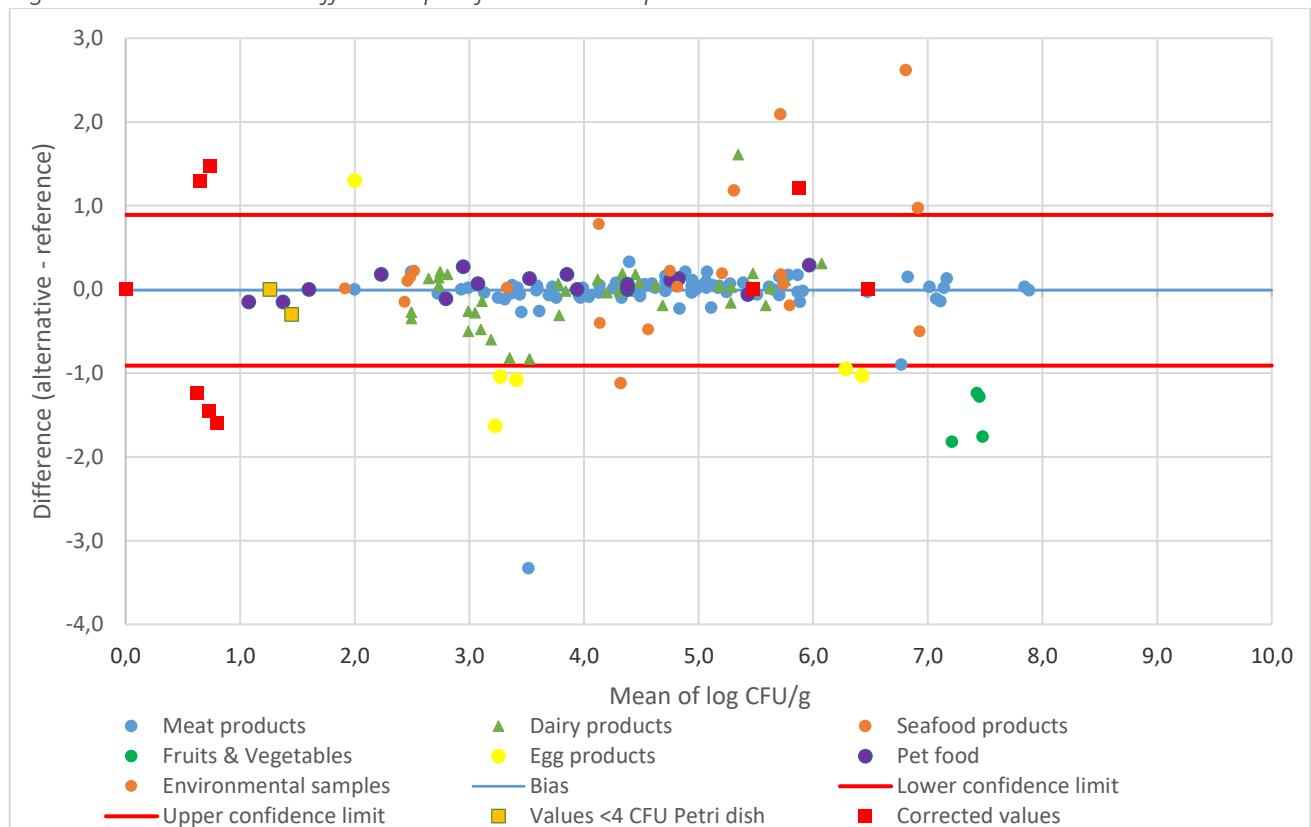
Overall, the average deviation is equal to -0.01, showing no significant bias between the NEOGEN Petrifilm AC method and the reference method after 72h incubation time. The average difference varies from -0.20 log CFU/g (egg products) to 0.39 CFU/g (seafood products). The upper and lower limits of the 95% confidence interval range from 0.89 to -0.91.

The Bland-Altman difference plots are presented in Figure 19 for all categories.

As on scatter plots:

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

Figure 19: Bland-Altman difference plot for all the samples.



• Observations:

Samples for which the average difference is lower or higher than the confidence limits are listed in Table 19.

Table 19: values outside the confidence limits on the Bland-Altman difference plot

Category	Type	#	Matrix	RM	AM	Mean	Difference	Confidence limits
				log CFU/g	log CFU/g			
MP	b	4130	Ready to eat pork	0,00	1,48	0,74	1,48	LCL=-0,91 UCL=0,89
	c	4138	Dairy based dessert	1,60	0,00	0,80	-1,60	
	c	4132	Low moisture smoked ham	5,18	1,85	3,52	-3,33	
DP	c	4137	Fresh cheese	4,54	6,15	5,35	1,61	
SFP	a	T65	Cuttlefish	6,43	7,40	6,92	0,97	
	a	T86	Mussels	4,67	6,76	5,72	2,09	
	a	T87	Clams	4,72	5,90	5,31	1,18	
	a	T88	Clams (littlenecks)	5,50	8,12	6,81	2,62	
	c	T96	Smoked salmon	4,88	3,76	4,32	-1,12	
F&V	b	ADRIA Normandie	Mixed crudités	8,05	6,81	7,43	-1,24	
	b	ADRIA Normandie	Mixed crudités	8,09	6,81	7,45	-1,28	
	b	ADRIA Normandie	Mixed crudités	8,36	6,60	7,48	-1,76	
	b	ADRIA Normandie	Mixed crudités	8,12	6,30	7,21	-1,82	
EP	a	T97	Egg cream	1,24	0,00	0,62	-1,24	
	b	T72	Whole egg	0,00	1,30	0,65	1,30	
	b	T93	Whole egg	1,35	2,65	2,00	1,30	
	b	379	Whole egg	6,94	5,91	6,43	-1,03	
	b	380	Whole egg	6,76	5,81	6,29	-0,95	
	c	T17	Iced nougat	3,79	2,75	3,27	-1,04	
	c	T18	Frozen pastry	3,95	2,87	3,41	-1,08	
	c	T20	Iced nougat	4,04	2,41	3,23	-1,63	
PF	b	3835	Sausages for dogs	1,45	0,00	0,73	-1,45	
	b	4144	Sausage for dog	1,60	0,00	0,80	-1,60	
ES	b	4008	Process water (fish industry)	5,27	6,48	5,88	1,21	

Green cells: values <4 CFU/Petri dish. Yellow cells: values lower and higher than the quantification limits, blue: values higher than the confidence limits, red: values lower than the quantification limits).

Twenty-four samples are out of the confidence limits: 7 concern corrected values or samples with less than 4 CFU/Petri dish, 15 are lower than the lower confidence limit and 9 are higher than the upper confidence limit. It is important to note that for this study, a large number of samples were tested (total of 288 samples).

6.1.7. Conclusion

For incubation carried out at 48 hours, the number of samples located above and below the confidence limits is equivalent and distributed over different categories.

For incubation at 72 hours, the number of samples above and below the confidence limits is equally distributed across different categories but with more samples below the low limit. It is important to note the large number of samples tested (288) at 72 hours.

Table 20 summarizes the results obtained with the One Plate approach at 48 and 72 hours compared to the data already validated from 2 plates or 2 successive dilutions.

Table 20: summary One Plate versus initial validation

One Plate	48 h incubation time						Two Plates	48 h incubation time				
	Category	n	SD	Bias	LCL	UCL		n	SD	Bias	LCL	UCL
	Meat products	26	0.70	-0.16	-1.61	1.29		26	0,7	-0,13	-1,61	1,35
	Seafood products	22	0.90	0.28	-1.71	2.26		18	0,56	-0,04	-1,25	1,16
	Fruit & vegetables products	14	0.32	-0.19	-1.68	0.50		16	0,34	-0,2	-0,94	0,54
	Egg products	20	0.68	-0.29	-1.76	2.11		19	0,71	-0,27	-1,81	1,26
	Pet food	17	0.19	-0.02	-0.43	0.39		15	0,11	-0,01	-0,27	0,24
	Environmental samples	16	0.48	-0.20	-1.26	0.85		16	0,5	-0,23	-1,33	0,87
	All cat.	117	0.64	-0.09	-1.37	1.19		110	0,58	-0,16	-1,31	0,99
	72 h incubation time							72 h incubation time				
	Category	n	SD	Bias	LCL	UCL		n	SD	Bias	LCL	UCL
	Meat products	85	0.39	-0.04	-0,84	0,75		85	0,39	-0,05	-0,8	0,72
	Dairy products	39	0.39	-0.04	-0,84	0,75		39	0,38	-0,04	/	/
	Seafood products	22	0.78	0.39	-1,32	2,1		22	0,78	0,4	-0,82	0,74
	Fruit & vegetables products	89	0.39	-0.03	-0,85	0,8		89	0,39	-0,02	-1,27	2,06
	Egg products	20	0.70	-0.20	-1,71	1,3		19	0,72	-0,17	-0,79	0,75
	Pet food	17	0.13	0.06	-0,23	0,35		15	0,09	0,04	-1,73	1,38
	Environmental samples	16	0.32	0.02	-0,69	0,72		16	0,3	0,02	-0,17	0,24
	All cat.	288	0.46	-0.01	-0.91	0.89		285	0,47	-0,01	-0.92	0,91

6.2. Accuracy profiles

6.2.1. Protocols

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

The tested categories, types, matrices and inoculated strains are provided in Table 21.

Table 21: matrix – strain pairs and inoculation protocols for the accuracy profile study

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

6.2.2. Results and interpretation

The raw data are provided in Appendix L. The summary tables (in log CFU/g) and calculations are provided in Appendix L. The statistical results and the accuracy profiles are provided Figures 20 (48 h incubation time) and 21 (72 h incubation time). Statistical calculations were done according to the Excel spreadsheet named AP calculation tool_MCS_(clause_6-1-3-3 calculation_and_interpretation_of_accuracy_profile_study) ver. 27-01-2015.xlsx available at <http://standards.iso.org/iso/16140>.

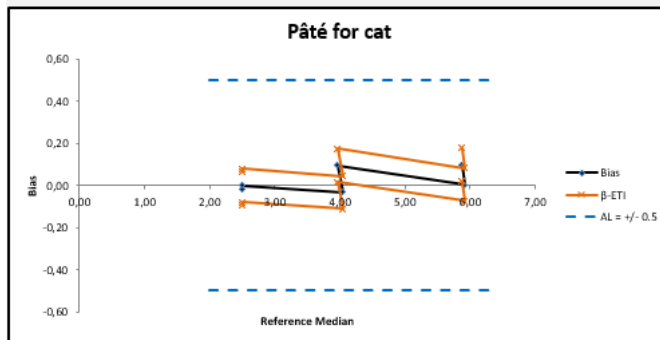
For the accuracy profiles of all the categories, the probability for the tolerance interval β is set at 80% and the acceptability limits at 0.5.

6.2.2.1. Accuracy profiles after 48h incubation time

Figure 20: accuracy profiles after 48h incubation time



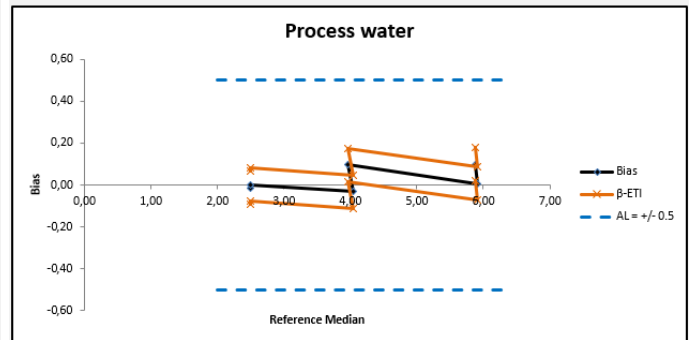
(Food) Category	Feed
(Food) Type	Pâté for cat



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
1 to 5	2,51	-0,014	-0,093	0,066	YES	YES
1 to 5	2,51	0,000	-0,079	0,079	YES	YES
1 to 5	4,04	-0,033	-0,112	0,047	YES	YES
1 to 5	3,97	0,096	0,017	0,175	YES	YES
1 to 5	5,92	0,005	-0,074	0,085	YES	YES
1 to 5	5,88	0,098	0,019	0,177	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,121	0,055	YES	+/- 0,500

(Food) Category	Environmental sample
(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
1 to 5	2,51	-0,014	-0,093	0,066	YES	YES
1 to 5	2,51	0,000	-0,079	0,079	YES	YES
1 to 5	4,04	-0,033	-0,112	0,047	YES	YES
1 to 5	3,97	0,096	0,017	0,175	YES	YES
1 to 5	5,92	0,005	-0,074	0,085	YES	YES
1 to 5	5,88	0,098	0,019	0,177	YES	YES

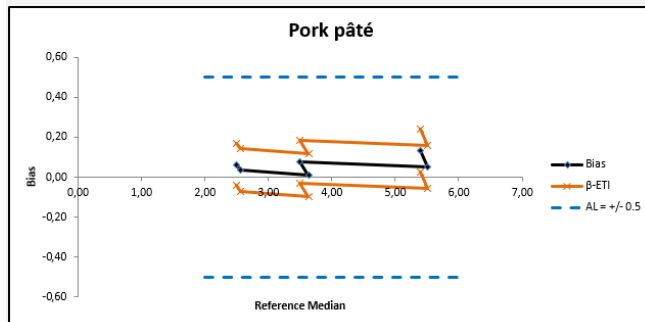
	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,121	0,055	YES	+/- 0,500

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

6.2.2.2. Accuracy profiles after 72h incubation time

Figure 21: accuracy profiles after 72h incubation time

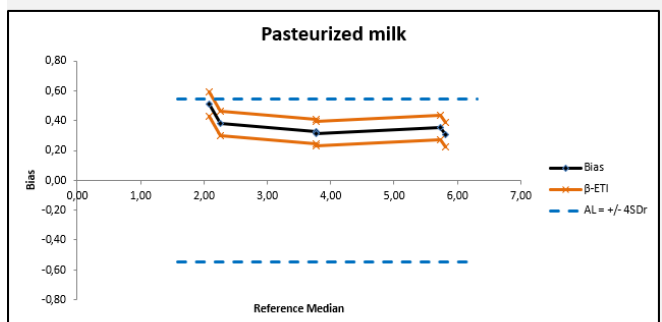
(Food) Category	Meat products
(Food) Type	Pork pâté



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
1 to 5	2,51	0,063	-0,044	0,170	YES	YES
1 to 5	2,56	0,035	-0,072	0,142	YES	YES
1 to 5	3,63	0,010	-0,097	0,117	YES	YES
1 to 5	3,49	0,077	-0,030	0,184	YES	YES
1 to 5	5,51	0,051	-0,056	0,158	YES	YES
1 to 5	5,40	0,134	0,027	0,240	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,084	0,074	YES	+/- 0,500

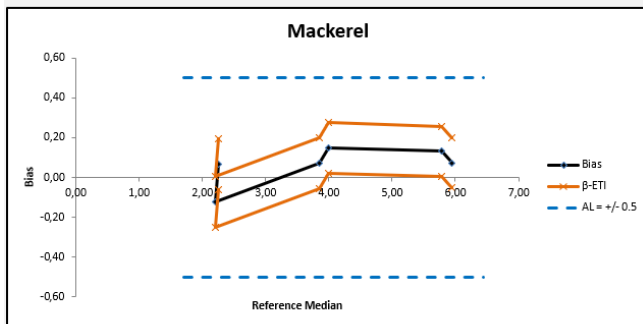
(Food) Category	Dairy products
(Food) Type	Pasteurized milk



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
1 to 5	2,08	0,512	0,430	0,594	NO	NO
1 to 5	2,26	0,378	0,296	0,460	YES	YES
1 to 5	3,78	0,326	0,243	0,408	YES	YES
1 to 5	3,78	0,312	0,229	0,394	YES	YES
1 to 5	5,74	0,353	0,271	0,435	YES	YES
1 to 5	5,82	0,308	0,225	0,390	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,136	0,057	NO	+/- 0,544

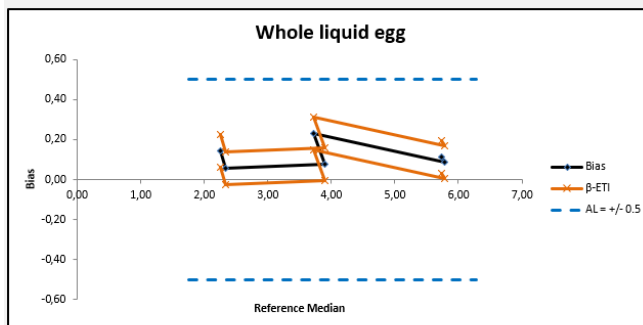
(Food) Category	Seafood products
(Food) Type	Mackerel



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
1 to 5	2.26	0.067	-0.060	0.194	YES	YES
1 to 5	2.20	-0.125	-0.252	0.002	YES	YES
1 to 5	3.86	0.072	-0.055	0.199	YES	YES
1 to 5	4.00	0.146	0.019	0.273	YES	YES
1 to 5	5.78	0.130	0.003	0.257	YES	YES
1 to 5	5.94	0.073	-0.054	0.200	YES	YES

	Reference method	Alternative method	SD repeatability of reference method ≤ 0.125	Final AL
SD Repeatability	0.119	0.088	YES	+/- 0.500

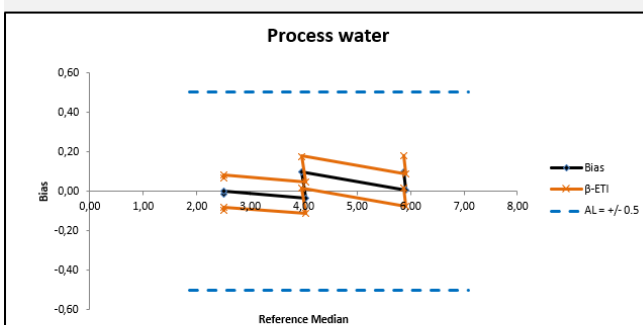
(Food) Category	Egg product
(Food) Type	Whole liquid egg



Sample Name	Reference Central value	Bias	Lower β -ETI	Upper β -ETI	β -ETI compared to AL=±0.5 Acceptable	β -ETI compared to final AL Acceptable
1 to 5	2.26	0.143	0.060	0.225	YES	YES
1 to 5	2.34	0.056	-0.027	0.138	YES	YES
1 to 5	3.90	0.075	-0.008	0.157	YES	YES
1 to 5	3.72	0.230	0.148	0.312	YES	YES
1 to 5	5.78	0.085	0.003	0.167	YES	YES
1 to 5	5.74	0.111	0.029	0.193	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.091	0.057	YES	+/- 0.500

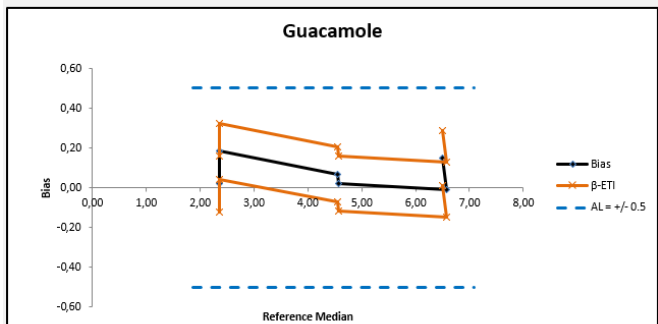
(Food) Category	Environmental sample
(Food) Type	Process water



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
1 to 5	2.51	-0.014	-0.095	0.067	YES	YES
1 to 5	2.51	0.000	-0.081	0.081	YES	YES
1 to 5	4.04	-0.033	-0.114	0.048	YES	YES
1 to 5	3.97	0.096	0.015	0.177	YES	YES
1 to 5	5.92	0.005	-0.076	0.086	YES	YES
1 to 5	5.88	0.098	0.017	0.179	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.121	0.056	YES	+/- 0.500

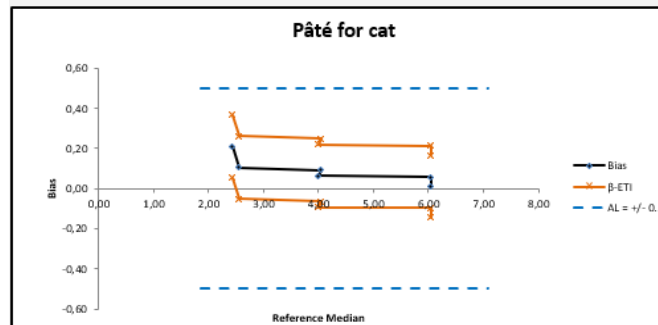
(Food) Category	Vegetables
(Food) Type	Guacamole



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
1 to 5	2.36	0.018	-0.120	0.157	YES	YES
1 to 5	2.36	0.182	0.044	0.321	YES	YES
1 to 5	4.54	0.069	-0.070	0.207	YES	YES
1 to 5	4.57	0.023	-0.116	0.161	YES	YES
1 to 5	6.58	-0.012	-0.150	0.127	YES	YES
1 to 5	6.51	0.148	0.009	0.287	YES	YES

	Reference method	Alternative method	SD repeatability of reference method ≤ 0.125	Final AL
SD Repeatability	0,092	0,096	YES	+/- 0,500

(Food) Category	Pet food
(Food) Type	Pâté for cat



Sample Name	Reference Central value	Bias	Lower β -ETI	Upper β -ETI	β -ETI compared to AL=±0.5 Acceptable	β -ETI compared to final AL Acceptable
1 to 5	2.43	0.212	0.056	0.368	YES	YES
1 to 5	2.56	0.106	-0.049	0.262	YES	YES
1 to 5	4.04	0.092	-0.064	0.248	YES	YES
1 to 5	4.00	0.064	-0.091	0.220	YES	YES
1 to 5	6.04	0.059	-0.097	0.215	YES	YES
1 to 5	6.04	0.012	-0.144	0.168	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.117	0.108	YES	+/- 0.500

The lower and upper β .ETI are within the acceptability limits for all the matrix/strain pairs tested, except for one batch of pasteurized milk for the low inoculation level (upper β .ETI = 0.601). For the pasteurized milk, the upper limit of the test is higher than the acceptability limit, but in the case of the comparison of 2 methods of aerobic microflora enumeration by colony count, higher data demonstrate a better recovery of the microflora in those conditions.

6.2.3. Conclusion

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

7. General conclusion of the extension study

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

139 samples were tested in the relative trueness study at 48 hours of incubation, and 288 samples at 72 hours of incubation which clearly satisfied the required criteria for quantitative method comparison according to the EN ISO 16140-2/A1:2024.

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

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

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

8.1. Relative trueness study

8.1.1. Number and nature of the samples

In total, five food categories, one pet food category and one environmental samples category were tested.

A total of 44 samples were thus analyzed and 33 exploited after 48h incubation time and 50 samples analyzed and 40 exploited after 72h incubation time.

The distribution of the samples is presented in Table 22.

Table 22: number and nature of the samples analyzed

Category		Type		Incubation time: 48h		Incubation time: 72h	
				Analyzed samples	Exploited samples	Analyzed samples	Exploited samples
①	Meat products	a	Raw meat	2	2	2	2
		b	Ready-to-reheat products	1	1	1	1
		c	Delicatessen	2	2	2	2
		Total		5	5	5	5
②	Milk powders and dairy products	a	Raw milk	0	0	2	2
		b	Milk powders and powdered products	0	0	2	2
		c	Pasteurized milks and dairy based desserts	0	0	2	1
		Total		0	0	6	5
③	Seafood products	a	Fresh products	2	2	2	2
		b	Frozen products	2	2	2	2
		c	Ready-to-eat and ready-to-reheat products	1	1	1	1
		Total		5	5	5	5
④	Fruits and vegetables products	a	Frozen products	2	2	2	2
		b	Fresh and bagged products	2	2	2	2
		c	Ready-to-eat and ready-to-reheat products	3	3	3	3
		Total		7	7	7	7
⑤	Egg-products and egg-based products	a	Mayonnaise, custard	3	1	3	1
		b	Pasteurized egg	3	1	3	2
		c	Pastry	5	2	5	3
		Total		11	4	11	6
⑥	Pet food	a	Dehydrated products pellets...)	2	1	2	1
		b	Humid products (balls, pâté, sausage...)	4	1	4	1
		c	Ingredients	3	3	3	3
		Total		9	5	9	5
⑦	Environmental samples	a	Surfaces (wipes, swabs...)	3	3	3	3
		b	Process water	2	2	2	2
		c	Dusts (dairy and egg industry...)	2	2	2	2
		Total		7	7	7	7
All categories				44	33	50	40

8.1.2. Artificial contamination of the samples

For this comparison study, all samples exploited were naturally contaminated.
No artificial contamination was applied.

8.1.3. Results obtained after 48h incubation time

The data are classified in three categories:

- Interpretable results with manual reading and automatic reading,
- Results with less than 4 colonies per plate with the manual and/or the automatic reading method in order to have a more precise result. These results are not included in the calculation.
- Results below or above the quantification limit: according to the ISO 16140- 2/A1:2024, if any result (either manual or automatic method) is below the quantification limit, the data should be plotted using a substituted value of 1 log₁₀ units less than the observed value in case of a lower than value. Similarly, any value greater than the upper limit should be amended by adding 1 log unit. These results are not included in the calculations but also appear on the graphs.

Raw results are shown in Appendix M.

The samples, which were not used in the calculations, are provided in Table 23.

Table 23: samples which were not used in the calculations

Category	Type	#	Sample	Manual	PPRA	Manual	PPRA
				CFU/g	CFU/g	log CFU/g	log CFU/g
Egg products	c	3005782	Chocolate mousse	1,0E+03	1,0E+03	3,00	3,00
	a	2986167	Custard	>300000000	>300000000	8,47	8,47
	a	3005652	Mayo	<10	<10	1,00	1,00
	b	2986169	Pasteurized egg white	<10	<10	1,00	1,00
	b	2986168	Pasteurized whole egg	4,00E+01	3,00E+01	1,60	1,48
	c	2986170	Far breton	1,00E+07	<10000000	7,00	6,00
	c	3005783	Chocolate mousse	4,0E+04	3,0E+04	4,60	4,48
Pet food	b	2986205	Fish pate	<10	<10	1,00	1,00
	b	2986207	Fish jelly	<10	<10	1,00	1,00
	a	3005680	Cat food	1,0E+01	1,0E+01	1,00	1,00
	b	2986206	Beef pate	1,0E+01	1,0E+01	1,00	1,00

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

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

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

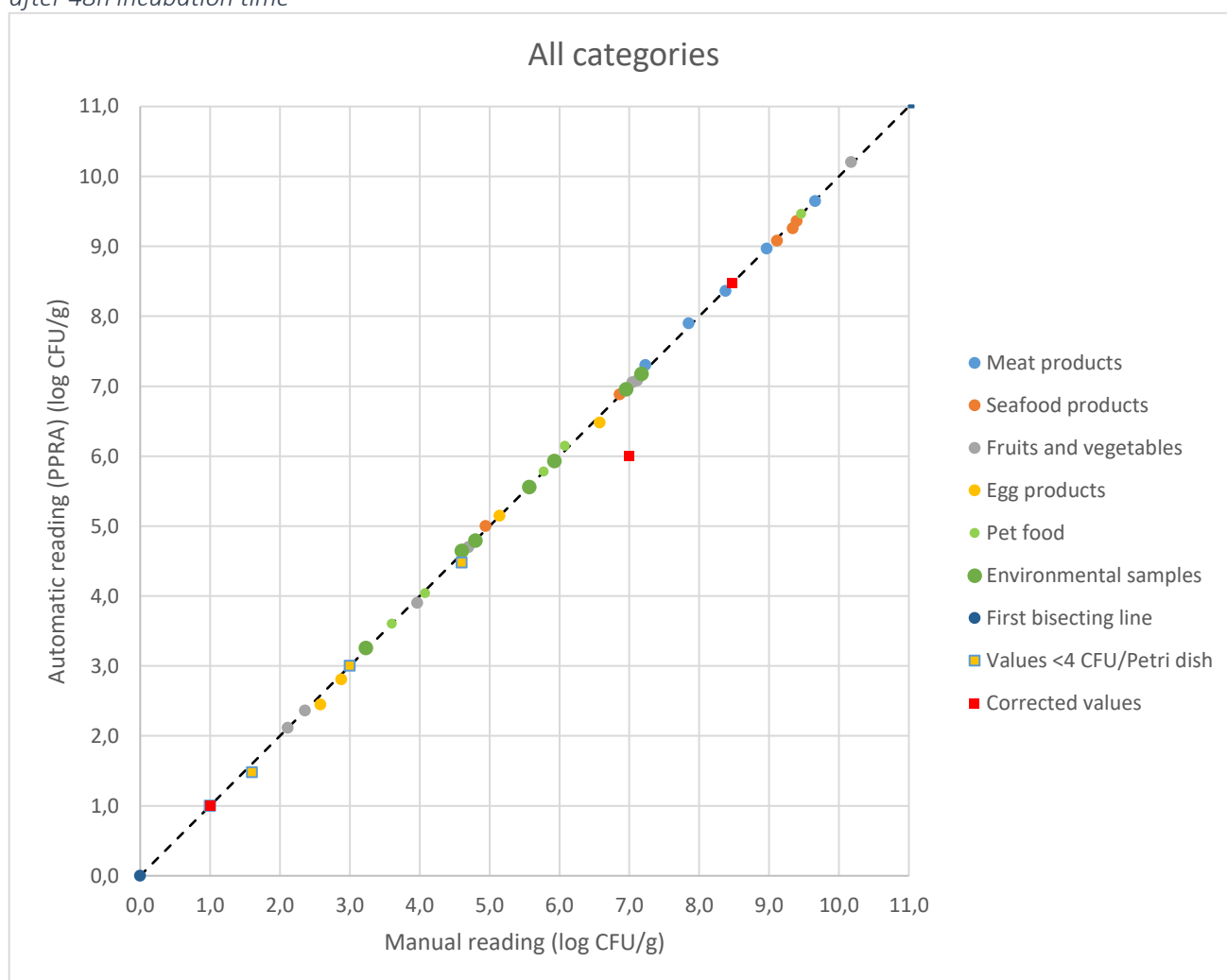
All results are presented in scatter plots per category:

- Figure 22: scatter plots for all categories.

On scatter plots:

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

Figure 22: scatter plots of manual reading method versus automatic reading method results for all categories after 48h incubation time



8.1.4. Statistical interpretation for 48h incubation time

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

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

Table 24 presents the average difference and standard deviation difference for each category and for all categories.

Table 24: values for the Bland-Altman difference plot

Category	n	Standard deviation differences	Bias	Lower Confidence Limit	Upper Confidence Limit
Meat products	5	0,04	0,02	/	/
Seafood products	5	0,05	-0,02	/	/
Fruit & vegetables products	7	0,03	-0,01	/	/
Egg products	4	0,06	-0,08	/	/
Pet food	5	0,01	0,04	/	/
Environmental samples	7	0,01	0,02	/	/
All cat.	33	0,05	-0,01	-0,10	0,09

Overall, the average deviation is equal to -0.01, showing no significative bias between the automatic reading by PPRA and manual reading. The average difference varies from -0.08 log CFU/g (egg products) to 0.04 CFU/g (pet food).

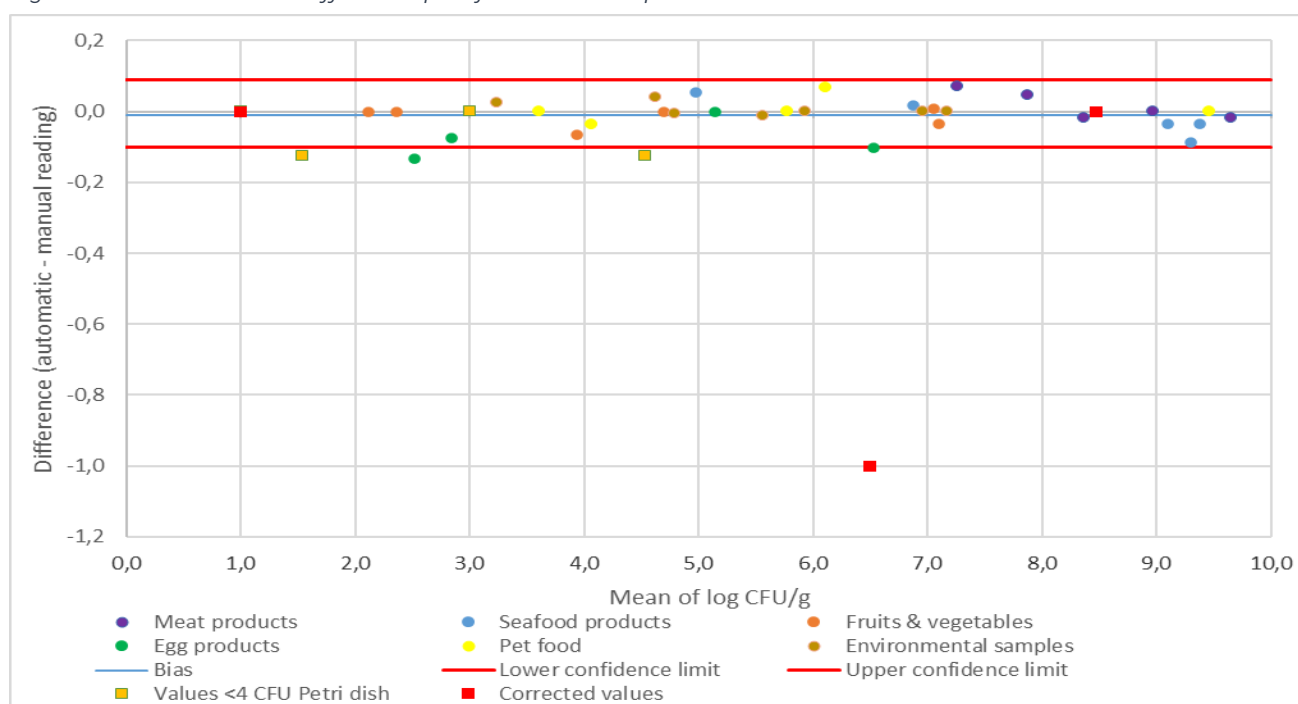
The upper and lower limits of the 95% confidence interval range from 0.09 to -0.10.

The Bland-Altman difference plots are presented in Figure 23 for all categories.

As on scatter plots:

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

Figure 23: Bland-Altman difference plot for all the samples.



- Observations:

Samples for which the average difference is lower or higher than the confidence limits are listed in Table 25.

Table 25: values outside the confidence limits on the Bland-Altman difference plot

Confidence Limits	Category	Type	Sample #	Manual reading (log)	Automatic reading (log)	Mean	Difference
LCL: -0.10 UCL: 0.09	Egg products	a	3005653	2.50	2.45	2.51	-0.13
		c	3005654	6.58	6.48	6.53	-0.10
		b	2986168	1.60	1.48	1.54	-0.12
		c	2986170	7.00	6.00	6.50	-1.00
		c	3005783	4.60	4.48	4.54	-0.12

Green cases: values <4 CFU/Petri dish. Yellow cases: values lower and higher than the quantification limits, blue: values higher than the confidence limits, red: values lower than the quantification limits).

Five samples are out of the confidence limits (lower than the lower confidence limit) and 3 concern corrected values or samples with less than 4 CFU/Petri dish.

For the two samples interpretable outside the confidence limits (3005653 and 3005654), observed value for each sample is slightly less than or equal to the calculated confidence limit of -0.10.

8.1.5. Results obtained after 72h incubation time

The data are classified in three categories:

- Interpretable results with manual reading and automatic reading,
- Results with less than 4 colonies per plate with the manual and/or the automatic reading method in order to have a more precise result. These results are not included in the calculation.
- Results below or above the quantification limit: according to the ISO 16140- 2/A1:2024, if any result (either manual or automatic method) is below the quantification limit, the data should be plotted using a substituted value of 1 log₁₀ units less than the observed value in case of a lower than value. Similarly, any value greater than the upper limit should be amended by adding 1 log unit. These results are not included in the calculations but also appear on the graphs.

Raw results are shown in Appendix N.

The samples which were not used in the calculations are provided in Table 26.

Table 26: samples which were not used in the calculations

Category	Type	#	Sample	Manual CFU/g	PPRA CFU/g	Manual log CFU/g	PPRA log CFU/g	Mean	Difference
Dairy	c	2986156	Pasteurized cow's milk	<10	<10	1,00	1,00	1,00	0,00
Egg products	a	3005652	Mayo	<10	<10	1,00	1,00	1,00	0,00
	a	2986167	Custard	>300000000	>300000000	1,00	1,00	1,00	0,00
	b	2986169	Pasteurized egg white	<10	<10	1,00	1,00	1,00	0,00
	c	2986170	Far breton	1,0E+07	<10000000	7,00	6,00	6,50	-1,00
	c	3005782	Chocolate mousse	1,0E+03	2,0E+03	3,00	3,30	3,15	0,30
Pet food	a	3005680	Cat food	2,0E+01	2,0E+01	1,30	1,30	1,30	0,00
	b	2986205	Fish pate	<10	<10	1,00	1,00	1,00	0,00
	b	2986206	Beef pate	1,0E+01	1,0E+01	1,00	1,00	1,00	0,00
	b	2986207	Fish jelly	<10	<10	1,00	1,00	1,00	0,00

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

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

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

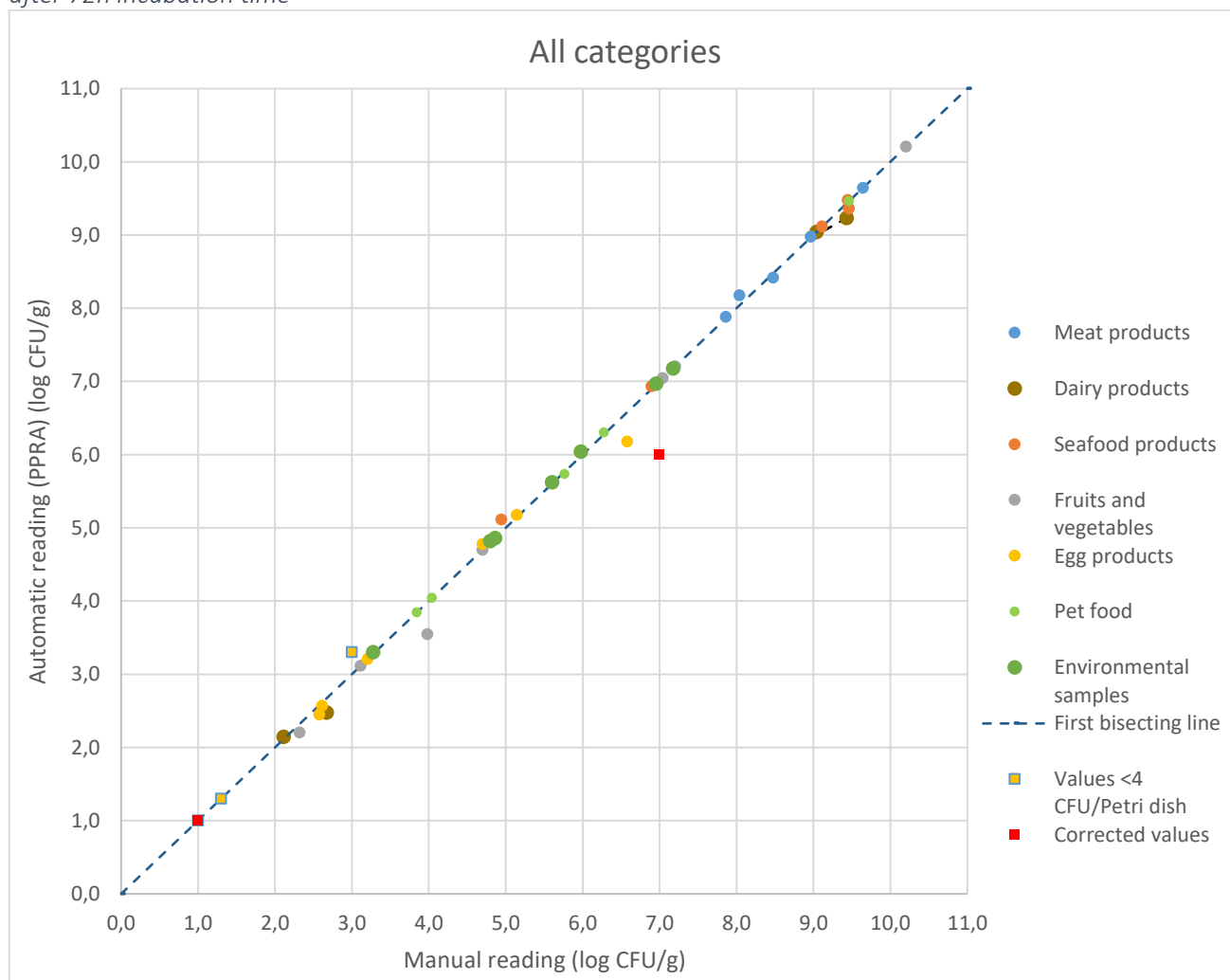
All results are presented in scatter plots per category:

- Figure 24: scatter plots for all categories.

On scatter plots:

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

Figure 24: scatter plots of manual reading method versus automatic reading method results for all categories after 72h incubation time



8.1.6. Statistical interpretation for 72h incubation time

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

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

Table 27 presents the average difference and standard deviation difference for each category and for all categories.

Table 27: values for the Bland-Altman difference plot

Category	n	Standard deviation differences	Bias	Lower Confidence Limit	Upper Confidence Limit
Meat products	5	0,07	0,02	/	/
Dairy products	5	0,11	-0,07	/	/
Seafood products	5	0,10	0,03	/	/
Fruit & vegetables products	7	0,16	-0,08	/	/
Egg products	4	0,17	-0,08	/	/
Pet food	5	0,02	0,00	/	/
Environmental samples	7	0,02	0,02	/	/
All cat.	38	0,12	-0,03	-0,26	0,21

Overall, the average deviation is equal to -0.03, showing no significant bias between the automatic reading by PPRA and manual reading. The average difference varies from -0.08 log CFU/g (fruits and vegetables products and egg products) to 0.03 CFU/g (seafood products).

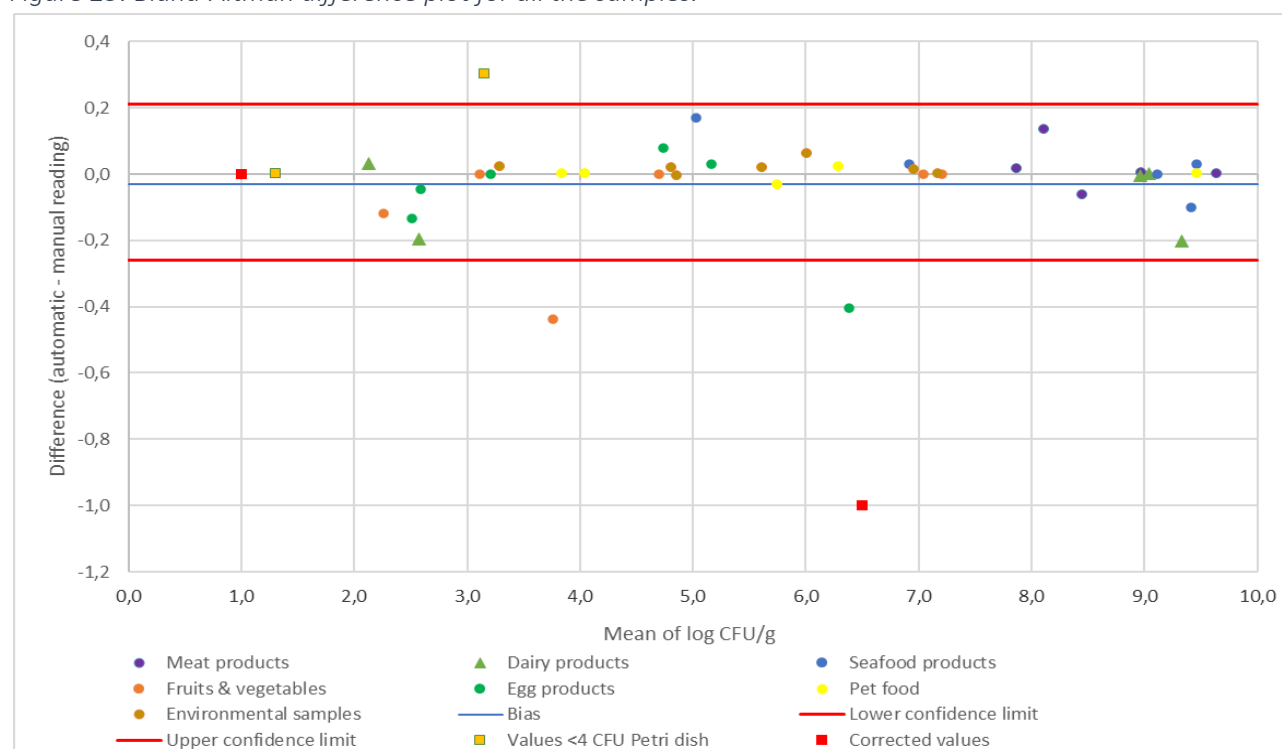
The upper and lower limits of the 95% confidence interval range from 0.21 to -0.26.

The Bland-Altman difference plots are presented in Figure 25 for all categories.

As on scatter plots:

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

Figure 25: Bland-Altman difference plot for all the samples.



- Observations:

Samples for which the average difference is lower or higher than the confidence limits are listed in Table 28.

Table 28: values outside the confidence limits on the Bland-Altman difference plot

Confidence Limits	Category	Type	Sample #	Manual reading (log)	Automatic reading (log)	Mean	Difference
LCL: -0.26 UCL: 0.21	Fruits & vegetables	c	2986165	3.98	3.54	3.76	-0.44
	Egg products	c	3005654	6.58	6.18	6.38	-0.40
		c	2986170	7.00	6.00	6.50	-1.00
		c	3005782	3.00	3.30	3.15	0.30

Green cases: values <4 CFU/Petri dish. Yellow cases: values lower and higher than the quantification limits, blue: values higher than the confidence limits, red: values lower than the quantification limits).

Four samples are out of the confidence limits and 3 concern corrected values or samples with less than 4 CFU/Petri dish.

For the sample interpretable outside the confidence limits (3005782), observed value is above the calculated confidence limit of 0.30.

8.2. Accuracy profile study

8.2.1. Protocols

For this study, only one accuracy profile was tested to compare automatic reading with manual reading. The Expert laboratory chose to test a pasteurized whole egg matrix inoculated with a strain of *Enterobacter cloacae* PAJ947 isolated from an egg product.

Two different batches of matrix were tested, and two samples were contaminated at a low level, 2 at intermediate level, 2 at a high level. For each sample, 5 replicates (5 different test portions) were tested. A total of 30 samples were analyzed per matrix. The two incubation times (48h and 72h) were evaluated.

8.2.2. Results and interpretation

Raw data are provided in Appendix O for 2 interpreted incubation times.

Statistical calculations were done according to the Excel spreadsheet named AP calculation tool_MCS_(clause_6-1-3-3 calculation_and_interpretation_of_accuracy_profile_study) ver. 27-01-2015.xlsx available at <http://standards.iso.org/iso/16140>.

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

Figure 26 shows the profile obtained after 48 hours of incubation and Figure 27 shows the profile obtained after 72 hours of incubation.

Figure 26: accuracy profiles at 48h incubation time

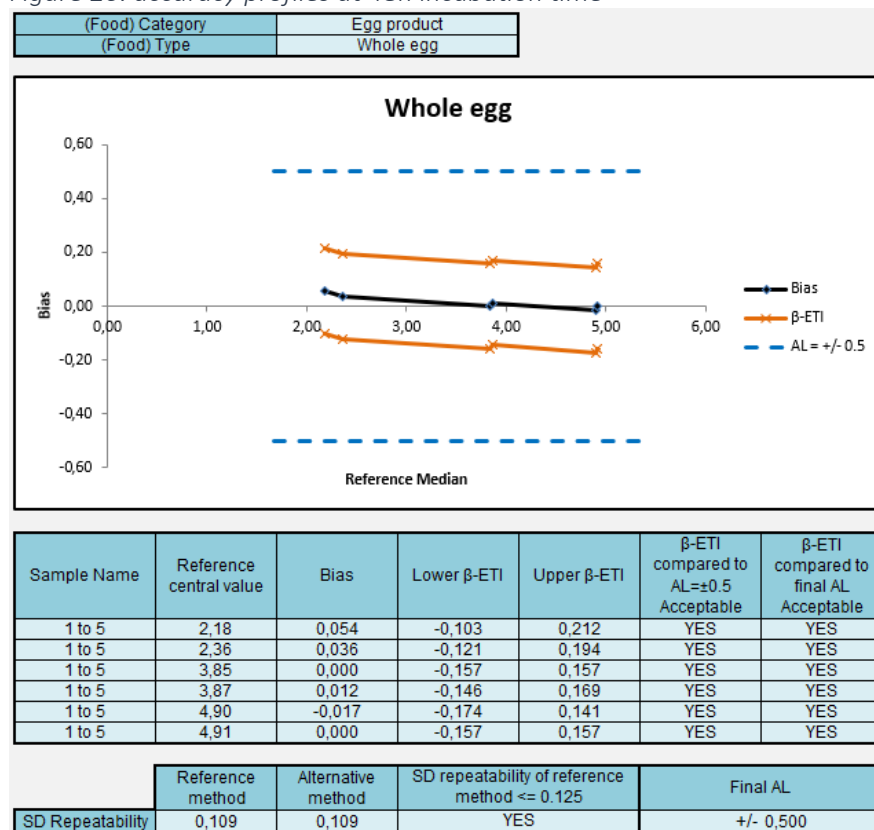
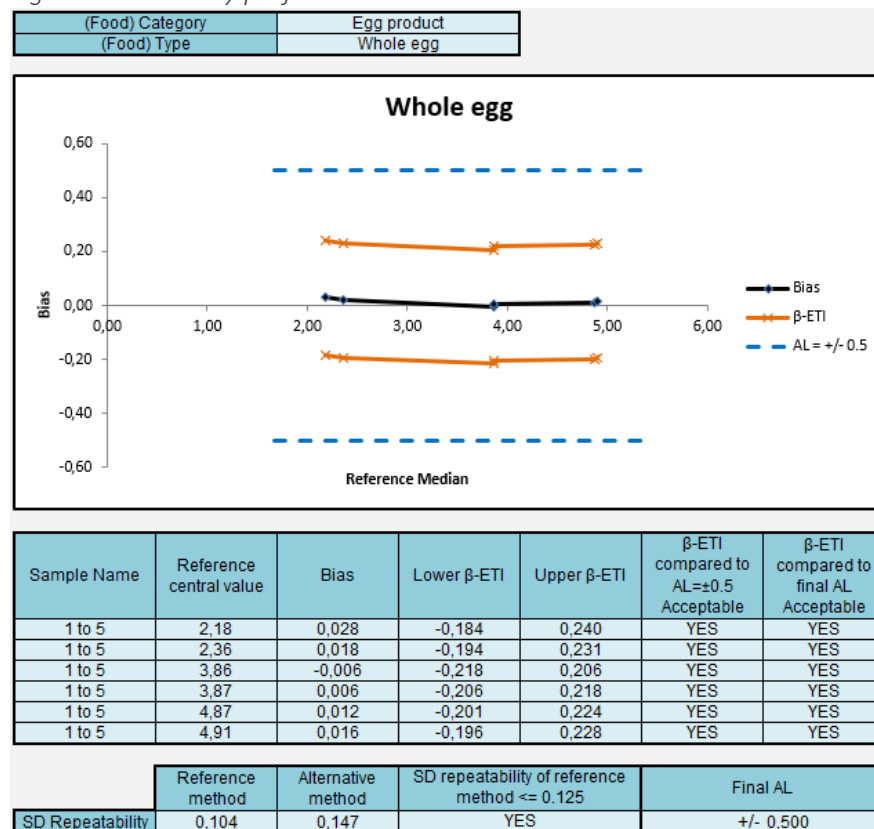


Figure 27: accuracy profile at 72h incubation time



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

9. Conclusion extension study PPRA

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

10. General conclusion

- **Initial validation:**

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

- 314 samples were tested in the relative trueness study providing 110 interpretable results for 48 h incubation time and 285 interpretable results for 72 h incubation time, which clearly satisfied the required criteria for quantitative method comparison according to the ISO 16140-2,
- The observed profiles are comprised within the AL actually set at 0.5 Log CFU/g in the EN ISO 16140-2:2016 for all the matrices at both incubation times except for one batch of pasteurized milk at the lower inoculation level Upper β .ETI = 0.601 (72 h incubation time).

The inter-laboratory study conclusions are:

- The quality assurance parameters were verified (i.e. inoculation, targeted levels, logistic conditions, analyses), confirming that the inter-laboratory study was conducted in appropriate conditions.
- The data interpretations were done according to the EN ISO 16140- 2:2016. For the three contamination levels, the alternative method is accepted as equivalent to the reference method.
- Based on the results obtained for the method comparison study and the inter-laboratory study, the NEOGEN Petrifilm Aerobic Count Plate is considered equivalent to the reference method.

- **Extension study with one late and one dilution interpretation:**

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

139 samples were tested in the relative trueness study at 48 hours of incubation, and 288 samples at 72 hours of incubation which clearly satisfied the required criteria for quantitative method comparison according to the EN ISO 16140-2/A1:2024.

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

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

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

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

Le Lion d'Angers, November 25, 2025

Guillaume MESNARD
Technical deputy manager

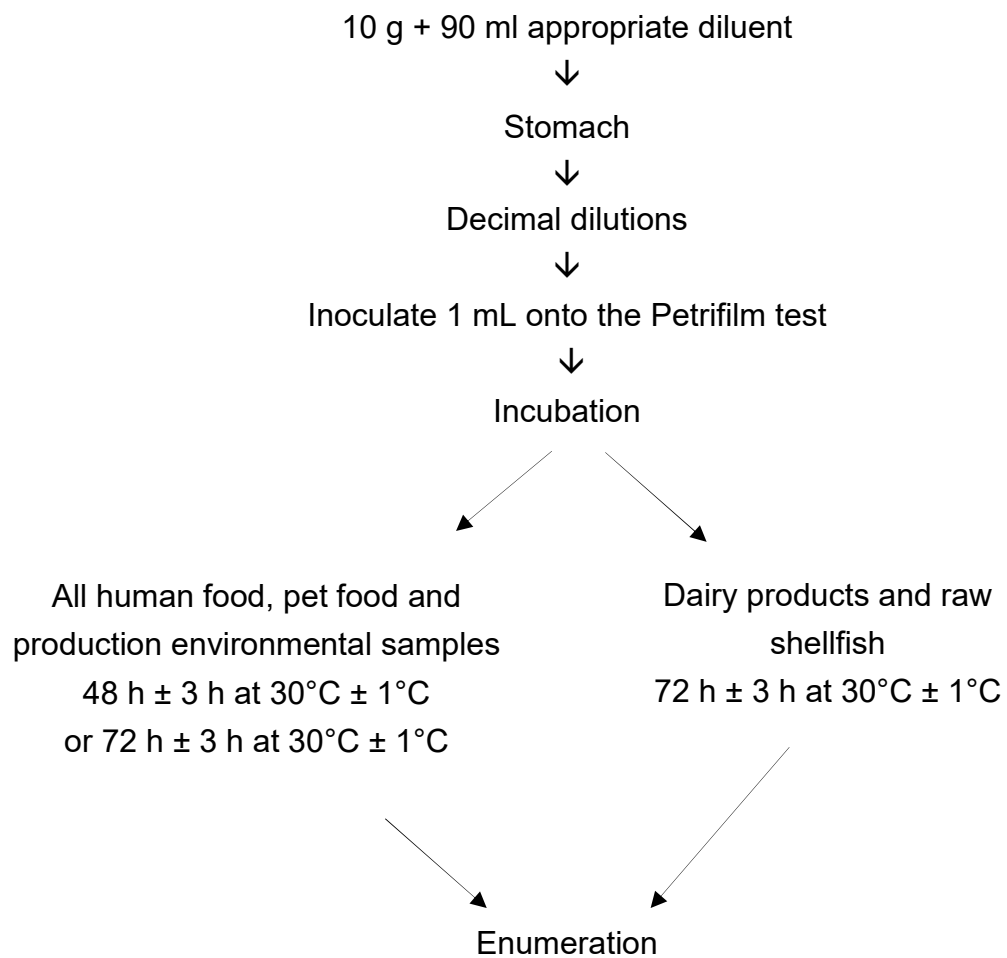


François Le Nestour
Head of the Methods Validation studies and R&D

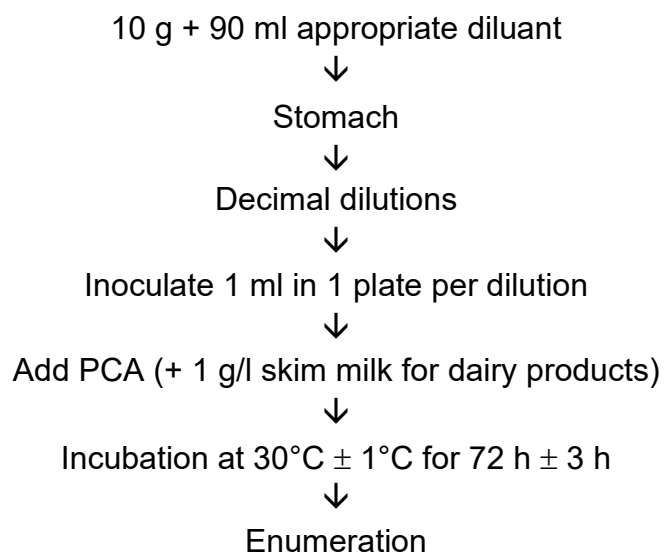


APPENDICES

**Appendix A - Flow diagram of the alternative
method NEOGEN® Petrifilm® Aerobic Count Plate**



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



Appendix C – Artificial contaminations of samples

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

Appendix D - Relative trueness study: raw data

◆

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

Data not available

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

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

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1998	T58	Escalope de dinde	Poultry meat										5,44	5,44	5,44															5,46	5,46	5,46	1	a																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																												
1998	T59	Foie de porc	Pork liver																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																											

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Date of analysis	Sample number	Product (French name)	Product	pH		Reference method ISO 4833									Alternative method: 3M Petrifilm Aerobic Count Plate																		
						Dilution	cfu/plate				cfu/g		Log (cfu/g)		Log (cfu/g) mean	48h at 30°C ± 1°C								72h at 30°C ± 1°C									
							rep 1		rep 2		rep 1	rep 2	rep 1	rep 2		Dilution	cfu/Petrifilm		cfu/g		Log (cfu/g)		Log (cfu/g) mean	Dilution	cfu/Petrifilm		cfu/g				Log (cfu/g)		
				a	b		a	b	rep 1	rep 2							rep 1	rep 2	rep 1	rep 2	rep 1	rep 2			rep 1	rep 2	rep 1	rep 2					
1992	ADRIA Normandie	Pâté de campagne au poivre	Pâté										2,48	2,30	2,39															1	c		
1992	ADRIA Normandie	Poitrine cuite	Delicatessen										4,95	5,00	4,97															1	c		
1992	ADRIA Normandie	Poitrine cuite	Delicatessen										4,49	4,51	4,50															1	c		
1992	ADRIA Normandie	Poitrine cuite	Delicatessen										2,95	3,00	2,98															1	c		
1998	T27	Mousse de foie de volaille	Liver pâté										7,24	7,19	7,22					6,03	6,04	6,03								1	c		
1998	T29	Saucisses orientales	Sausages										3,45	3,28	3,37					3,19	3,17	3,18								1	c		
2017	4131	Jambon sec	Low moisture ham			100	92				9100	/	3,96		100	79	/	8100	/	3,91	/	3,91	100	83	/	8800	/	3,94	/	3,94		1	c
						1000	8								1000	10	/						1000	14	/								
2017	4132	Jambon cru fumé	Low moisture smoked ham			1000	154				150000	/	5,18		10	7	/	70	/	1,85	/	1,85	10	7	/	70	/	1,85	/	1,85		1	c
						10000	13								100	0	/					Ne	100	0	/					Ne			
2017	4133	Saucisson à l'ail	Cooked sausage			1000	48				47000	/	4,67		1000	44	/	46000	/	4,66	/	4,66	1000	56	/	57000	/	4,76	/	4,76		1	c
						10000	4								10000	7	/						10000	7	/								

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Date of analysis	Sample number	Product (French name)	Product	pH		Reference method ISO 4833									Alternative method: 3M Petrifilm Aerobic Count Plate																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																										
						Dilution	cfu/plate				cfu/g		Log (cfu/g)		Log (cfu/g) mean	48h at 30°C ± 1°C							72h at 30°C ± 1°C																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																		
							rep 1		rep 2		rep 1	rep 2	rep 1	rep 2		Dilution	cfu/Petrifilm		cfu/g		Log (cfu/g)		Log (cfu/g) mean																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																		
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1991	Piton et Grappin	Lait cru	Raw milk										5,30	5,23	5,27														5,3	5,18	5,24	2	a																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																								
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DAIRY PRODUCTS																												Category	type			
Date of analysis	Sample number	Product (French name)	Product	pH		Reference method ISO 4833								Alternative method: 3M Petrifilm Aerobic Count Plate																		
						Dilution	cfu/plate				cfu/g		Log (cfu/g)		Log (cfu/g) mean	48h at 30°C ± 1°C							72h at 30°C ± 1°C									
				before	after		rep 1	rep 2	rep 1	rep 2	rep 1	rep 2	Dilution	cfu/Petrifilm		cfu/g		Log (cfu/g)		Log (cfu/g) mean	Dilution	cfu/Petrifilm		cfu/g		Log (cfu/g)				Log (cfu/g) mean		
a	b	a	b	rep 1	rep 2	rep 1	rep 2	rep 1	rep 2	rep 1	rep 2	rep 1	rep 2	rep 1	rep 2	rep 1	rep 2	rep 1	rep 2		rep 1	rep 2	rep 1	rep 2								
1998	T83	Poudre de lait	Milk powder									2,64	2,78	2,71														2,76	2,83	2,80	2	b
1998	T84	Poudre de lait	Milk powder									3,48	3,49	3,49														2,89	2,99	2,94	2	b
1998	T85	Poudre de lait	Milk powder									3,33	3,36	3,34														2,86	2,88	2,87	2	b
2017	4134	Lait entier pasteurisé	Pasteurized milk			10	0				<10	/	<1,00										10	0	/	<10	/	<1,00	/	<1,00	2	c
						100	0								/	/	/						100	0	/							
2017	4135	Crème glacée caramel	Ice cream			100	89				8700	/	3,94										10	126	/	1700	/	3,23	/	3,23	2	c
						1000	7								/	/	/						100	59	/							
2017	4136	Chou chantilly fraise	Pasty with whipped cream			1000	52				60000	/	4,78										1000	39	/	38000	/	4,58	/	4,58	2	c
						10000	14								/	/	/						10000	3	/							
2017	4137	Fromage frais au lait pasteurisé	Fresh cheese			1000	36				35000	/	4,54										10000	140	/	1400000	/	6,15	/	6,15	2	c
						10000	2								100000	12	/						100000	12	/							
2017	4138	Dessert lacté	Dairy based dessert			10	4				40	/	1,60		1,60								10	0	/	<10	/	<1,00	/	<1,00	2	c
						100	0								/	/	/						100	0	/							
2017	4150	Riz au lait	Rice pudding			10	4				40	/	1,60		1,60								10	2	/	20	/	1,30	/	1,30*	2	c
						100	0								Ne	100	0	/						100	0	/						
2017	6807	Lait pasteurisé	Pasteurized milk	7,02	/	10	153				1500		3,18		3,18								10	113		1200		3,08	/	3,08	2	c
						100	9									100	5	/						100	10							
2017	6808	Lait frais pasteurisé	Pasteurized milk	7,04	/	10	0				<10		<1,00		<1,00								10	0		<10		<1,00	/	<1,00	2	c
						100	0									100	0	/						100	0							
2017	6809	Chou chantilly	Dairy dessert	7,04	/	100	89				8800		3,94		3,94								100	43		4000		3,60	/	3,60	2	c
						1000	8									1000	0	/						1000	1							

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

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

FRUITS AND VEGETABLES																													Category	type			
Date of analysis	Sample number	Product (French name)	Product	pH		Reference method ISO 4833									Alternative method: 3M Petrifilm Aerobic Count Plate																		
						Dilution	cfu/plate				cfu/g		Log (cfu/g)		Log (cfu/g) mean	48h at 30°C ± 1°C								72h at 30°C ± 1°C									
				before	after		rep 1	rep 2	rep 1	rep 2	rep 1	rep 2	Dilution	cfu/Petrifilm		cfu/g		Log (cfu/g)		Log (cfu/g) mean	Dilution	cfu/Petrifilm		cfu/g		Log (cfu/g)		Log (cfu/g) mean					
a	b	a	b	rep 1	rep 2	rep 1	rep 2	rep 1	rep 2	rep 1	rep 2	rep 1	rep 2	rep 1	rep 2	rep 1	rep 2	rep 1	rep 2		rep 1	rep 2	rep 1	rep 2	rep 1	rep 2							
1998	T21	Poivrons rouges surgelés	Frozen red pepper									3,60	3,59	3,59						3,59	3,64	3,62					3,6	3,68	3,64	4	a		
1998	T22	Courgettes surgelées	Frozen zucchini									4,31	4,28	4,30						4,28	4,27	4,28					4,29	4,29	4,29	4	a		
1998	T23	Poivrons verts surgelés	Frozen green pepper									4,57	4,53	4,55						4,5	4,5	4,50					4,5	4,51	4,51	4	a		
2017	4141	Oreillons de prunes surgelés	Frozen plums			10	73				730	/	2,86		2,86	10	9	/	90	/	1,95	/	1,95	10	34	/	330	/	2,52	/	2,52	4	a
						100	7									100	2	/					100	2	/								
2017	4142	Courgettes surgelées	Frozen zucchini			1000	45				45000	/	4,65		4,65	1000	30	/	30000	/	4,48	/	4,48	1000	42	/	45000	/	4,65	/	4,65	4	a
						10000	5									10000	3	/					10000	7	/								
1992	ADRIA Normandie	Chou rouge	Red cabbage										8,51	8,52	8,51													8,61	8,58	8,60	4	b	
1992	ADRIA Normandie	Chou rouge	Red cabbage										6,20	6,04	6,12													6,34	6,32	6,33	4	b	
1992	ADRIA Normandie	Chou rouge	Red cabbage										5,48	5,54	5,51													5,70	5,70	5,70	4	b	
1992	ADRIA Normandie	Carotte matière première	Grated carrots										7,61	7,65	7,63													7,64	7,66	7,65	4	b	
1992	ADRIA Normandie	Carotte matière première	Grated carrots										7,00	7,20	7,10													7,10	7,23	7,16	4	b	
1992	ADRIA Normandie	Salade	Salad										7,70	7,85	7,77													7,65	7,74	7,70	4	b	
1992	ADRIA Normandie	Salade	Salad										7,60	7,65	7,63													7,78	7,81	7,80	4	b	
1992	ADRIA Normandie	Salade	Salad										7,23	7,40	7,31													7,48	7,54	7,51	4	b	
1992	ADRIA Normandie	Salade	Salad										7,78	7,74	7,76													7,78	7,70	7,74	4	b	
1992	ADRIA Normandie	Salade	Salad										7,54	7,60	7,57													7,65	7,54	7,60	4	b	
1992	ADRIA Normandie	Salade du jour	Salad										7,57	7,57	7,57													7,54	7,63	7,59	4	b	
1992	ADRIA Normandie	Salade du jour	Salad										7,35	7,30	7,33													7,35	7,30	7,33	4	b	
1992	ADRIA Normandie	Salade du jour	Salad										7,90	7,90	7,90													7,97	7,89	7,93	4	b	
1992	ADRIA Normandie	Salade du jour	Salad										7,89	7,86	7,87													7,79	7,83	7,81	4	b	
1992	ADRIA Normandie	Salade mêlée	Salad										5,81	5,66	5,74													5,95	5,90	5,93	4	b	
1992	ADRIA Normandie	Cœur de laitue	Salad										6,04	6,00	6,02													6,08	6,11	6,10	4	b	
1992	ADRIA Normandie	Salade mêlée	Salad										7,70	7,49	7,60													7,85	7,89	7,87	4	b	
1992	ADRIA Normandie	Batavia	Salad										7,96	8,08	8,02													8,30	8,32	8,31	4	b	
1992	ADRIA Normandie	Batavia	Salad										8,79	8,70	8,75													8,72	8,72	8,72	4	b	
1992	ADRIA Normandie	Batavia	Salad										8,40	8,53	8,46													8,58	8,67	8,63	4	b	
1992	ADRIA Normandie	Mélange de crudités	Mixed crudités										8,02	8,08	8,05													6,81	6,85	6,83	4	b	
1992	ADRIA Normandie	Mélange de crudités	Mixed crudités										7,78	8,41	8,09													6,81	6,78	6,80	4	b	

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

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

FRUITS AND VEGETABLES																													Category	type		
Date of analysis	Sample number	Product (French name)	Product	pH		Reference method ISO 4833									Alternative method: 3M Petrifilm Aerobic Count Plate																	
						Dilution	cfu/plate				cfu/g		Log (cfu/g)		Log (cfu/g) mean	48h at 30°C ± 1°C							72h at 30°C ± 1°C									
							rep 1		rep 2		rep 1	rep 2	rep 1	rep 2		Dilution	cfu/Petrifilm		cfu/g		Log (cfu/g)		Log (cfu/g) mean	Dilution	cfu/Petrifilm		cfu/g				Log (cfu/g)	
				a	b		a	b	rep 1	rep 2							rep 1	rep 2	rep 1	rep 2	rep 1	rep 2			rep 1	rep 2	rep 1	rep 2				
1992	ADRIA Normandie	Salade composée	Mixed salad										7,15	7,04	7,09													7,00	7,18	7,09	4	c
1992	ADRIA Normandie	Salade composée	Mixed salad										6,70	6,74	6,72													6,78	6,74	6,76	4	c
1998	T1	Macédoine	Mixed vegetables										2,89	2,91	2,90						2,79	2,73	2,76					2,85	2,86	2,86	4	c
1998	T25	Céleri rémoulade	Celery										2,46	2,29	2,38						2	2,08	2,04					2,24	2,44	2,34	4	c
1998	T26	Taboulé à l'orientale	Tabbouleh										2,44	2,41	2,42						2,34	2,24	2,29					2,34	2,24	2,29	4	c
1998	T33	Céleri	Celery										3,25	3,16	3,20						2,3	2,04	2,17					2,62	2,63	2,63	4	c
1998	T37	Carottes râpées	Grated carrots										6,32	6,34	6,33						6,37	6,36	6,36					6,37	6,36	6,37	4	c
1998	T44	Salade de betterave rouge	Beetroot										2,25	1,93	2,09						1,78	1,6	1,69					1,95	2,08	2,02	4	c

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

PET FOODS																														Category	type			
Date of analysis	Sample number	Product (French name)	Product	pH		Reference method ISO 4833 *									Alternative method: 3M Petrifilm Aerobic Count Plate																			
						Dilution	cfu/plate				cfu/g		Log (cfu/g)		Log (cfu/g) mean	48h at 30°C ± 1°C									72h at 30°C ± 1°C									
							rep 1		rep 2		rep 1	rep 2	rep 1	rep 2		Dilution	cfu/Petrifilm		cfu/g		Log (cfu/g)		Log (cfu/g) mean	Dilution	cfu/Petrifilm		cfu/g		Log (cfu/g)					
				a	b		a	b	rep 1	rep 2							rep 1	rep 2	rep 1	rep 2	rep 1	rep 2			rep 1	rep 2	rep 1	rep 2						
2014	3830	Croquettes pour chat au poulet	Pellets for cats (poultry)			10	0		0		<10	<10	<1,00	<1,00	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	6	a	
						100	0		0							100	0	0						100	0	0							a	
2014	3831	Croquettes pour chat au bœuf	Pellets for cats (beef)			10	0		0		<10	<10	<1,00	<1,00	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	6	a	
						100	0		0							100	0	0						100	0	0							a	
2014	3832	Croquettes pour chien à la volaille	Pellets for dogs (poultry)			10	4		2		40	20	1,60	1,30*	1,45*	10	2	2	20	20	1,30*	1,30*	1,30*	10	2	2	20	20	1,30*	1,30*	1,30*	6	a	
						100	0		0							100	0	0						100	0	0							a	
2014	3898	Brisures de riz pour chien	Broken rice for dog			1000	51		67		50000	65000	4,70	4,81	4,76	1000	78	69	77000	65000	4,89	4,81	4,85	1000	79	69	78000	65000	4,89	4,81	4,85	6	a	
						10000	4		5							10000	7	3						10000	7	3							a	
2014	3899	Riz soufflé pour chien	Rice for dog			10	69		61		800	640	2,90	2,81	2,85	10	52	53	540	570	2,73	2,76	2,74	10	55	53	570	580	2,76	2,76	2,76	6	a	
						100	19		9							100	7	10						100	8	11							a	
						1000	22		30							1000	26	28			N'	N'	N'	1000	26	30			N'	N'	N'		a	
2014	3900	Macaronis/viande pour chien	Pastas/meat for dog			100	219		224		22000	23000	4,34	4,36	4,35	100	impossible to enumerate		26000	28000	4,41	4,45	4,43	100	impossible to enumerate		26000	30000	4,41	4,48	4,45	6	a	
2017	6905	Croquettes pour chat	Pellets for cats	6,92	/	100	>300				50000		4,70		4,70	100	>300	/	34000	/	4,53	/	4,53	100	>300	/	64000		4,81	/	4,81	6	a	
						1000	50									1000	64	/						1000	64	/							a	
2017	6906	Croquettes pour chien	Pellets for dogs	6,83	/	1000	286				290000		5,46		5,46	1000	247	/	250000	/	5,40	/	5,40	1000	247	/	250000		5,40	/	5,40	6	a	
						10000	35									10000	30	/						10000	30	/							a	
2014	3833	Terrine pour chat au saumon	Pâté for cats (salmon)			10	0		0		<10	<10	<1,00	<1,00	<1,00	10	0	1	<10	10	<1,00	1,00*	<1,00	10	0	1	<10	10	<1,00	1,00*	<1,00	6	b	
						100	0		0							100	0	0						100	0	0							b	
2014	3834	Saucisson pour chien viande légumes	Sausages for dogs			10	>300		>300		>30000	>30000	>4,47	>4,47	>4,47	10	>300	>300	>30000	>30000	>4,47	>4,47	>4,47	10	>300	>300	>30000	>30000	>4,47	>4,47	>4,47	6	b	
						100	>300		>300							100	>300	>300						100	>300	>300							b	
2014	3835	Saucisson pour chien	Sausages for dogs			10	2		4		20	40	1,30*	1,60	1,45*	10	0	2	<10	20	<1,00	1,30*	<1,15	10	0	2	<10	20	<1,00	1,30*	<1,15	6	b	
						100	0		0				Ne			100	0	0						100	0	0							b	
2014	3901	Snack au poulet pour chien	Poultry snack for dog			10	4		4		40	40	1,60	1,60	1,60	10	4	6	40	60	1,60	1,78	1,69	10	4	6	40	60	1,60	1,78	1,69	6	b	
						100	1		3				Ne	Ne	Ne	100	0	0			Ne	Ne		100	0	0			Ne				b	
2014	3902	Saucisson pour chien viande légumes	Sausage for dog			10000	55		82		530000	810000	5,72	5,91	5,82	10000	135	96	1300000	1000000	6,11	6,00	6,06	10000	135	97	1300000	1000000	6,11	6,00	6,06	6	b	
						100000	3		7							100000	12	15						100000	12	15							b	
2014	4785	Saucisson pour chien	Sausage for dog			10	1		3		10	30	1,00*	1,30*	1,15*	10	1	1	10	10	1,00*	1,00*	1,00*	10	1	1	10	10	1,00*	1,00*	1,00*	6	b	
						100	0		0							100	0	0						100	0	0							b	
2014	4786	Snack pour chien arôme bacon	Snack for dog (bacon flavor)			10	57		70		600	710	2,78	2,85	2,81	10	126	120	1200	1200	3,08	3,08	3,08	10	127	123	1200	1200	3,08	3,08	3,08	6	b	
						100	9		8							100	8	14						100	8	14							b	
2014	4787	Snack pour chien à la viande	Snack for dog (meat)			10	15		12		160	120	2,20	2,08	2,14	10	10	6	91	60	1,96	1,78	1,87	10	21	23	190	230	2,28	2,36	2,32	6	b	
						100	2		1							100	0	1			Ne			100	0	2								
2017	4144	Saucisson pour chien	Sausage for dog			10	4				40	/	1,60		1,60	10	0	/	<10	/	<1,00	/	<1,00	10	0	/	<10	/	<1,00	/	<1,00	6	b	
						100	1							Ne		100	0	/						100	0	/							b	
2017	6242	Saucisson pour chien	Sausage for dog	6,60	6,93	100	31				2900		3,46		3,46	100	39	/	3900	/	3,59	/	3,59	100	39		3900	/	3,59	/	3,59	6	b	
						1000	1									1000	4	/						1000	4								b	
2014	3672	Farine de volaille	Poultry flour			10	109		83		1100	860	3,04	2,93	3,04	10	107	103	1000	990	3,00	3,00	3,00	10	133	126	1300	1200	3,11	3,08	3,10	6	c	
						100	7		11							100	6	6						100	13	9							c	
2014	3673	Farine d'agneau	Lamb flour			100	57		39		5700	4100	3,76	3,61	3,76	100	80	72	7600	6600	3,88	3,82	3,85	100	88	77	8600	7400	3,93	3,87	3,90	6	c	
						1000	6		6							1000	4	1						1000	7	4							c	
2014	3674	Creton (farine animale)	Animal flour			1000	24		27		24000	26000	4,38	4,41	4,38	100	82	85	8100	8500	3,91	3,93	3,92	1000	24	34	24000	35000	4,38	4,54	4,46	6	c	
						10000	2		2							1000	7	9						10000	0	5			N'				c	

♦ Analyses performed according to the COFRAC accreditation

PET FOODS																														Category	type		
Date of analysis	Sample number	Product (French name)	Product	pH		Reference method ISO 4833 ♦								Alternative method: 3M Petrifilm Aerobic Count Plate																			
						Dilution	cfu/plate				cfu/g		Log (cfu/g)		Log (cfu/g) mean	48h at 30°C ± 1°C							72h at 30°C ± 1°C										
				before	after		rep 1	rep 2	rep 1	rep 2	rep 1	rep 2	Dilution	cfu/Petrifilm		cfu/g		Log (cfu/g)		Log (cfu/g) mean	Dilution	cfu/Petrifilm		cfu/g		Log (cfu/g)		Log (cfu/g) mean					
														a		b	a	b	rep 1			rep 2	rep 1	rep 2	rep 1	rep 2	rep 1		rep 2			rep 1	rep 2
2014	3675	Creton (farine animale)	Animal flour			1000	24		35		23000	34000	4,36	4,53	4,36	100	158	160	16000	16000	4,20	4,20	4,20	100	246	239	25000	24000	4,40	4,38	4,39	6	c
						10000	1		2							1000	16	14						1000	26	25						6	c
						2017	4145	Protéines déshydratées de volaille	Dehydrated poultry proteins								100	86														8700	/
						1000	10								1000	2	/						1000	9	/						6	c	

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

♦ Analyses performed according to the COFRAC accreditation

ENVIRONMENTAL SAMPLES																														Category	type																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																	
Date of analysis	Sample number	Product (French name)	Product	pH		Reference method ISO 4833 ♦								Alternative method: 3M Petrifilm Aerobic Count Plate																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																		
						Dilution	cfu/plate				cfu/g		Log (cfu/g)		Log (cfu/g) mean	48h at 30°C ± 1°C								72h at 30°C ± 1°C																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																								
				before	after		a	b	a	b	rep 1	rep 2	rep 1	rep 2		Dilution	cfu/Petrifilm		cfu/g		Log (cfu/g)		Log (cfu/g) mean	Dilution	cfu/Petrifilm		cfu/g		Log (cfu/g)			Log (cfu/g) mean																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																

Appendix E - Relative trueness study: summarized results and calculations

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

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

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

Category	Type	N°sample	Incubation : 48h									
			Log cfu/g		Mean	Difference	Alternative method		Average <4 CFU/ plate	Difference <4 CFU/ plate	Average corrected values	Difference Corrected values
			Reference method	Alternative method			<4 CFU/ plate	<or> threshold corrected values				
7	a	3836	2,41	2,51	2,46	0,10			#N/A		#N/A	
	a	3837	2,41	2,38	2,39	-0,03			#N/A		#N/A	
	a	3838	1,91	1,92	1,92	0,01			#N/A		#N/A	
	a	3840	3,32	3,29	3,31	-0,03			#N/A		#N/A	
	a	4011	0,00		#N/A			0,15	#N/A		0,08	0,15
	a	4012	6,48		#N/A			6,48	#N/A		6,48	0,00
	a	4013	6,48		#N/A			6,48	#N/A		6,48	0,00
	a	4014	6,48		#N/A			6,48	#N/A		6,48	0,00
	a	4015	4,80	4,34	4,57	-0,46			#N/A		#N/A	
	b	3839	3,74	2,13	2,93	-1,61			#N/A		#N/A	
	b	4006	4,80	4,81	4,80	0,01			#N/A		#N/A	
	b	4007	0,00					0,00				
	b	4008	5,27					6,48				
	b	4009	6,48					6,48				
	b	4010	4,64	4,83								
	b	4146	0,00					0,00				
	b	4147	2,51	2,36								
	b	6243	2,41	2,56								
	b	6815	4,34	3,86								
	b	6816	0,00		#N/A			0,00	#N/A		0,00	0,00
	c	3676	0,15		#N/A			0,00	#N/A		0,08	-0,15
	c	3677	5,11	5,17	5,14	0,06			#N/A		#N/A	
	c	3678	7,18	6,48	6,83	-0,69			#N/A		#N/A	
	c	3679	5,63	5,77	5,70	0,14			#N/A		#N/A	
	c	4148	5,71	5,72	5,71	0,01			#N/A		#N/A	
	c	4149	5,89	5,60	5,74	-0,28			#N/A		#N/A	
Average category 7						-0,23						
Standard deviation of differences category 7						0,50						
Average all categories				Dall		-0,16						
Standard deviation of differences all categories				SDall		0,58						

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

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

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

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

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

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

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

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

Appendix F - Accuracy profile study: raw data

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

* Analyses performed according to the COFRAC accreditation

Matrix	Strain	Level	N° sample	Reference method: ISO 4833-1*				Alternative method: 3M Petrifilm Aerobic Count Plate 72h ± 3h at 30°C ± 1 °C			
				Dilution	cfu/plate	cfu/g	log cfu/g	Dilution	cfu/ Petrifilm test	cfu/g	log cfu/g
Pasteurized milk Batch 1 Aerobic mesophilic flora: 0 CFU/g	<i>Staphylococcus aureus</i> 501	1	4975	10	8	80	1,90	10	37	360	2,56
				100	4	Ne	Ne	100	2		
			4976	10	24	260	2,41	10	57	550	2,74
				100	4			100	3		
			4977	10	8	80	1,90	10	39	380	2,58
				100	0	Ne	Ne	100	3		
		2	4978	10	11	120	2,08	10	41	400	2,60
				100	2			100	3		
			4979	10	14	190	2,28	10	35	410	2,61
				100	7			100	10		
			4980	100	69	6500	3,81	100	106	11000	4,04
				1000	2			1000	16		
		2	4981	100	60	6000	3,78	100	122	13000	4,11
				1000	6			1000	16		
			4982	100	50	5300	3,72	100	127	13000	4,11
				1000	8			1000	12		
		3	4983	100	69	7300	3,86	100	143	15000	4,18
				1000	11			1000	25		
			4984	100	50	5500	3,74	100	132	13000	4,11
				1000	11			1000	15		
Pasteurized milk Batch 2 Aerobic mesophilic flora: 10 CFU/g	<i>Staphylococcus aureus</i> 501	3	4985	10000	54	540000	5,73	10000	117	1100000	6,04
				100000	5			100000	8		
			4986	10000	57	550000	5,74	10000	115	1200000	6,08
				100000	4			100000	12		
			4987	10000	34	360000	5,56	10000	124	1200000	6,08
				100000	6			100000	10		
		1	4988	10000	71	670000	5,83	10000	149	1500000	6,18
				100000	3			100000	12		
			4989	10000	62	610000	5,79	10000	127	1300000	6,11
				100000	5			100000	13		
		2	4990	10	14	160	2,20	10	48	480	2,68
				100	3			100	5		
			4991	10	20	210	2,32	10	44	420	2,62
				100	3			100	2		
		3	4992	10	19	180	2,26	10	41	410	2,61
				100	1			100	4		
		1	4993	10	19	200	2,30	10	43	420	2,62
				100	3			100	3		
			4994	10	19	180	2,26	10	30	300	2,48
				100	1			100	3		
	<i>Staphylococcus aureus</i> 501	2	4995	100	68	3100	3,49	100	119	12000	4,08
				1000	4			1000	11		
			4996	100	48	5200	3,72	100	140	15000	4,18
				1000	9			1000	23		
			4997	100	61	6000	3,78	100	123	12000	4,08
				1000	5			1000	10		
		2	4998	100	74	6900	3,84	100	125	13000	4,11
				1000	2			1000	19		
			4999	100	95	9100	3,96	100	114	12000	4,08
				1000	5			1000	15		
		3	5000	10000	93	910000	5,96	10000	137	1400000	6,15
				100000	7			100000	15		
			5001	10000	53	550000	5,74	10000	138	1300000	6,11
				100000	8			100000	10		
			5002	10000	68	660000	5,82	10000	116	1200000	6,08
				100000	5			100000	17		
		3	5003	10000	56	550000	5,74	10000	130	1300000	6,11
				100000	4			100000	9		
			5004	10000	96	960000	5,98	10000	134	1400000	6,15
				100000	10			100000	16		

* Analyses performed according to the COFRAC accreditation

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

* Analyses performed according to the COFRAC accreditation

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

* Analyses performed according to the COFRAC accreditation

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

* Analyses performed according to the COFRAC accreditation

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

* Analyses performed according to the COFRAC accreditation

Appendix G - Accuracy profile study: summarized results

48 h incubation time

(Food) Category 1			Meat products									
(Food) Type 1			Delicatessen									
			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
6862-6866	Pork pâté	1	350	430	260	260	320	330	380	430	350	430
6867-6871	Pork pâté	1	460	320	260	410	360	410	400	450	420	360
4823-4827	Pork pâté	2	3800	4300	4800	2700	4700	3400	4300	4700	4400	4400
4848-4852	Pork pâté	2	3100	3300	3700	3000	2900	3300	3900	4500	3300	3500
4833-4837	Pork pâté	3	390000	320000	250000	320000	260000	250000	410000	270000	470000	340000
4858-4862	Pork pâté	3	330000	330000	250000	250000	220000	320000	340000	350000	430000	260000
(Food) Category 3			Seafood products									
(Food) Type 3			Ready to eat and ready to reheat (Mackerel)									
			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
4212-4216	Mackerel	1	180	210	170	150	220	220	260	170	220	190
4227-4231	Mackerel	1	220	150	170	160	140	160	130	60	130	160
4217-4221	Mackerel	2	7200	6800	7900	7700	5700	8600	6900	8700	8500	6900
4232-4236	Mackerel	2	12000	12000	12000	10000	10000	12000	14000	15000	11000	14000
4222-4226	Mackerel	3	600000	720000	600000	550000	550000	780000	830000	830000	730000	760000
4237-4241	Mackerel	3	970000	690000	870000	1200000	830000	1000000	1000000	970000	1100000	940000
(Food) Category 5			Egg based products									
(Food) Type 5			Pasteurized egg									
			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
6428-6432	Whole liquid egg	1	160	180	230	170	250	250	260	250	220	200
6857-6861	Whole liquid egg	1	160	230	220	160	280	250	260	310	190	250
5098-5102	Whole liquid egg	2	8000	7600	8800	7700	8000	9400	10000	8800	8400	9500
5123-5127	Whole liquid egg	2	8400	5300	6700	5000	7900	9700	8900	7300	7600	10000
5108-5112	Whole liquid egg	3	750000	560000	510000	600000	670000	750000	780000	630000	820000	540000
5133-5137	Whole liquid egg	3	550000	550000	650000	660000	500000	550000	630000	730000	700000	700000
(Food) Category 7			Environmental samples									
(Food) Type 7			Process water									
			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5183-5187	Rinsed water	1	340	320	320	320	370	310	340	250	380	270
5208-5212	Rinsed water	1	380	290	320	340	320	320	260	280	290	360
5193-5197	Rinsed water	2	10000	11000	11000	12000	9200	11000	11000	9600	9300	11000
5218-5222	Rinsed water	2	9500	9800	13000	9300	8300	12000	11000	12000	11000	8800
5203-5207	Rinsed water	3	950000	700000	170000	770000	830000	1000000	830000	770000	920000	850000
5228-5232	Rinsed water	3	830000	840000	750000	690000	620000	870000	910000	950000	940000	1000000

(Food) Category 4			Vegetables									
(Food) Type 4			Ready to eat, ready to reheat (Guacamole)									
			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
6872-6876	Guacamole	1	250	300	190	150	230	160	140	210	220	210
6877-6881	Guacamole	1	230	200	240	230	210	400	340	170	210	340
4387-4391	Guacamole	2	17000	35000	39000	37000	35000	39000	46000	50000	38000	37000
4402-4406	Guacamole	2	39000	30000	37000	37000	29000	35000	40000	48000	46000	29000
4392-4396	Guacamole	3	4500000	4000000	3500000	3000000	3800000	3500000	3500000	4000000	3400000	5700000
4407-4411	Guacamole	3	2500000	3200000	3200000	4100000	3600000	4400000	5300000	4500000	3800000	4800000
(Food) Category 6			Pet food									
(Food) Type 6			Cooked or dehydrated products (Pâté for cat)									
			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
4758-4762	Pâté for cat	1	360	270	390	210	240	290	470	360	440	440
4783-4787	Pâté for cat	1	240	360	380	260	370	460	440	450	390	460
4768-4772	Pâté for cat	2	11000	10000	11000	12000	9700	14000	13000	14000	16000	12000
4793-4797	Pâté for cat	2	9200	11000	8500	11000	10000	11000	13000	12000	11000	12000
4778-4782	Pâté for cat	3	1100000	1200000	1100000	1100000	970000	790000	1200000	1400000	1300000	1800000
4803-4807	Pâté for cat	3	970000	1200000	890000	1100000	1100000	1100000	770000	1000000	1100000	1300000

72 h incubation time

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

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

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

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

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

Laboratory	N° sample	3M Aerobic Count Plate				N° sample	PCA				
		Dilution	CFU/ Petrifilm	CFU/g	log CFU/g		Dilution	a: CFU/plate	b: CFU/plate	CFU/g	log CFU/g
E	E65	100	21	1900	3,28	E65	10	146	131	1400	3,15
		1000	0				100	19	21		
	E69	100	26	2500	3,40	E69	10	138	126	1300	3,11
		1000	2				100	17	12		
	E71	100	148	15000	4,18	E71	100	136	119	12000	4,08
		1000	19				1000	8	7		
	E70	100	149	14000	4,15	E70	100	109	121	11000	4,04
		1000	11				1000	9	7		
F	E68	10000	23	230000	5,36	E68	1000	129	114	120000	5,08
		100000	2				10000	12	9		
	E66	10000	21	210000	5,32	E66	1000	118	111	110000	5,04
		100000	2				10000	12	11		
	E72	10000	>150	2300000	6,36	E72	10000	131	160	1500000	6,18
		100000	23				100000	17	14		
	E67	10000	>150	1700000	6,23	E67	10000	143	129	1400000	6,15
		100000	17				100000	19	9		
F	F87	100	39	4200	3,62	F87	10	78	84	810	2,91
		1000	7				100	8	7		
	F83	100	42	4100	3,61	F83	10	82	81	820	2,91
		1000	3				100	9	8		
	F84	1000	43	41000	4,61	F84	100	77	79	7800	3,89
		10000	2				1000	7	8		
	F88	1000	46	46000	4,66	F88	100	55	61	5900	3,77
		10000	5				1000	8	6		
F	F86	10000	25	280000	5,45	F86	1000	61	80	69000	4,84
		100000	6				10000	5	6		
	F82	10000	32	320000	5,51	F82	1000	63	63	62000	4,79
		100000	3				10000	5	6		
	F81	10000	>250	4100000	6,61	F81	10000	90	90	900000	5,95
		100000	41				100000	9	9		
F	F85	10000	>250	3600000	6,56	F85	10000	123	113	1200000	6,08
		100000	36				100000	15	13		

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

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

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

Laboratory	N° sample	3M Aerobic Count Plate				N° sample	PCA				
		Dilution	CFU/ Petrifilm	CFU/g	log CFU/g		Dilution	a: CFU/plate	b: CFU/plate	CFU/g	log CFU/g
N	N215	10	224	1500	3,18	N215	10	148	135	1500	3,18
		100	15				100	27	23		
	N210	10	145	2300	3,36	N210	10	161	164	1600	3,20
		100	23				100	16	13		
	N216	100	179	18000	4,26	N216	100	115	122	12000	4,08
		1000	15				1000	11	19		
	N214	100	223	13000	4,11	N214	100	139	138	14000	4,15
		1000	13				1000	13	12		
O	N212	1000	114	110000	5,04	N212	1000	100	83	89000	4,95
		10000	9				10000	7	6		
	N209	1000	217	200000	5,30	N209	1000	114	115	110000	5,04
		10000	20				10000	9	5		
	N211	10000	146	1400000	6,15	N211	10000	79	94	890000	5,95
		100000	12				100000	10	13		
	N213	10000	166	1600000	6,20	N213	10000	92	83	850000	5,93
		100000	8				100000	8	5		
O	O225	100	46	4500	3,65	O225	10	296	290	2900	3,46
		1000	3				100	33	24		
	O232	100	56	5700	3,76	O232	100	27	31	2800	3,45
		1000	7				1000	3	1		
	O228	1000	72	76000	4,88	O228	100	220	277	25000	4,40
		10000	12				1000	24	28		
	O231	1000	74	76000	4,88	O231	100	273	265	27000	4,43
		10000	10				1000	24	33		
O	O230	10000	36	350000	5,54	O230	1000	136	159	150000	5,18
		100000	2				10000	16	18		
	O226	10000	45	460000	5,66	O226	1000	141	135	140000	5,15
		100000	6				10000	20	12		
	O229	10000	>150	5100000	6,71	O229	10000	230	222	2300000	6,36
		100000	51				100000	22	24		
O	O227	10000	>150	5400000	6,73	O227	10000	280	312	3600000	6,56
		100000	54				100000	33	38		

Laboratory	N° sample	3M Aerobic Count Plate				N° sample	PCA*				
		Dilution	CFU/ Petrifilm	CFU/g	log CFU/g		Dilution	a: CFU/plate	b: CFU/plate	CFU/g	log CFU/g
ADRIA	P241	10	161	1600	3,20	P241	10	173	181	1800	3,26
		100	17				100	24	19		
	P243	10	242	2400	3,38	P243	10	211	198	2100	3,32
		100	27				100	26	25		
	P242	100	235	23000	4,36	P242	100	97	77	8800	3,94
		1000	21				1000	12	8		
	P248	1000	30	32000	4,51	P248	100	152	144	14000	4,15
		100000	5				1000	12	6		
	P245	1000	264	190000	5,28	P245	1000	137	101	120000	5,08
		10000	19				10000	8	10		
	P247	1000	233	240000	5,38	P247	1000	131	119	120000	5,08
		10000	26				10000	10	7		
	P246	10000	228	2400000	6,38	P246	10000	174	114	1400000	6,15
		100000	32				100000	17	10		
	P244	10000	255	3600000	6,56	P244	10000	145	143	1500000	6,18
		100000	36				100000	15	16		

* Analyses performed according to the COFRAC accreditation

Appendix I – Artificial contaminations of samples

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

Appendix J: relative accuracy - raw results

MEAT PRODUCTS																												Category	type				
Date of analysis	Sample number	Product (French name)	Product	pH		Reference method ISO 4833										Alternative method: 3M Petrifilm Aerobic Count Plate																	
						Dilution	cfu/plate				cfu/g		Log (cfu/g)		Log (cfu/g) mean	48h at 30°C ± 1°C								72h at 30°C ± 1°C									
				before	after		rep 1		rep 2		rep 1	rep 2	rep 1	rep 2		Log (cfu/g) mean	Dilution	cfu/Petrifilm		cfu/g		Log (cfu/g)		Log (cfu/g)									
							a	b	a	b								rep 1	rep 2	rep 1	rep 2	rep 1	rep 2		rep 1	rep 2	rep 1			rep 2	rep 1	rep 2	
1992	ADRIA Normandie	Steak haché surgelé 15%	Frozen ground beef (15% fat)										5,88	5,89	5,88																		
1992	ADRIA Normandie	Steak haché surgelé 15%	Frozen ground beef (15% fat)										5,11	5,08	5,10																		
1992	ADRIA Normandie	Steak haché surgelé 15%	Frozen ground beef (15% fat)										5,59	5,70	5,65																		
1992	ADRIA Normandie	Steak haché surgelé 15%	Frozen ground beef (15% fat)										5,00	5,00	5,00																		
1992	ADRIA Normandie	Steak haché surgelé 15%	Frozen ground beef (15% fat)										4,80	4,78	4,79																		
1992	ADRIA Normandie	Steak haché surgelé 15%	Frozen ground beef (15% fat)										3,78	3,70	3,74																		
1992	ADRIA Normandie	Steak haché surgelé 15%	Frozen ground beef (15% fat)										5,34	5,36	5,35																		
1992	ADRIA Normandie	Steak haché surgelé 15%	Frozen ground beef (15% fat)										4,18	4,11	4,15																		
1992	ADRIA Normandie	Steak haché surgelé 15%	Frozen ground beef (15% fat)										3,95	4,00	3,98																		
1992	ADRIA Normandie	Steak haché surgelé 15%	Frozen ground beef (15% fat)										4,48	4,58	4,53																		
1992	ADRIA Normandie	Steak haché surgelé 15%	Frozen ground beef (15% fat)										4,00	4,04	4,02																		
1992	ADRIA Normandie	Steak haché surgelé 15%	Frozen ground beef (15% fat)										5,18	5,26	5,22																		
1992	ADRIA Normandie	Steak haché surgelé 15%	Frozen ground beef (15% fat)										4,36	4,45	4,40																		
1992	ADRIA Normandie	Steak haché surgelé 15%	Frozen ground beef (15% fat)										5,26	5,26	5,26																		
1992	ADRIA Normandie	Steak haché surgelé 15%	Frozen ground beef (15% fat)										4,23	4,28	4,25																		
1992	ADRIA Normandie	Steak haché surgelé 15%	Frozen ground beef (15% fat)										5,08	5,04	5,06																		
1992	ADRIA Normandie	Steak haché surgelé 15%	Frozen ground beef (15% fat)										3,56	3,59	3,57																		
1992	ADRIA Normandie	Steak haché frais 5%	Ground beef (5% fat)										4,49	4,52	4,50																		
1992	ADRIA Normandie	Steak haché frais 5%	Ground beef (5% fat)										4,04	3,95	4,00																		
1992	ADRIA Normandie	Steak haché frais 5%	Ground beef (5% fat)										3,78	3,85	3,81																		
1992	ADRIA Normandie	Steak haché frais 5%	Ground beef (5% fat)										3,70	3,76	3,73																		
1992	ADRIA Normandie	Steak haché frais assaisonné	Seasoned ground beef										4,40	4,30	4,35																		
1992	ADRIA Normandie	Steak haché frais assaisonné	Seasoned ground beef										4,59	4,53	4,56																		
1992	ADRIA Normandie	Steak haché frais veau	Ground veal										5,04	5,00	5,02																		
1992	ADRIA Normandie	Steak haché frais veau	Ground veal										3,54	3,64	3,59																		
1992	ADRIA Normandie	Brochette cerise boeuf	Beef trim										2,90	2,60	2,75																		
1992	ADRIA Normandie	Brochette cerise veau	Veal trim										3,36	3,34	3,35																		
1992	ADRIA Normandie	Brochette cerise veau	Veal trim										3,43	3,52	3,47																		
1992	ADRIA Normandie	Brochette cerise porc	Pork trim										3,54	3,63	3,59																		
1992	ADRIA Normandie	Cerise pavé de porc	Pork trim										3,38	3,40	3,39																		
1992	ADRIA Normandie	Brochettes de porc	Pork trim										3,41	3,40	3,41																		
1992	ADRIA Normandie	Escalope de dinde frais	Poultry meat										4,73	4,70	4,72																		
1992	ADRIA Normandie	Escalope de dinde frais	Poultry meat										4,23	4,26	4,24																		
1992	ADRIA Normandie	Escalope de dinde frais	Poultry meat										4,58	4,63	4,61																		

Appendix J: relative accuracy - raw results

MEAT PRODUCTS																											Category	Type						
Date of analysis	Sample number	Product (French name)	Product	pH		Reference method ISO 4833							Alternative method: 3M Petrifilm Aerobic Count Plate																					
						Dilution	cfu/plate				cfu/g		Log (cfu/g)		Log (cfu/g) mean	48h at 30°C ± 1°C								72h at 30°C ± 1°C										
				before	after		rep 1	rep 2	rep 1	rep 2	rep 1	rep 2	Dilution	cfu/Petrifilm		cfu/g		Log (cfu/g)		Log (cfu/g) mean	Dilution	cfu/Petrifilm		cfu/g		Log (cfu/g)			Log (cfu/g)					
														a		b	a	b	rep 1			rep 2	rep 1	rep 2	rep 1	rep 2				rep 1	rep 2	rep 1	rep 2	rep 1
1992	ADRIA Normandie	Escalope de dinde frais	Poultry meat								4,46	4,54	4,50																					
1992	ADRIA Normandie	Paupiettes de veau	Veal meat								5,15	5,18	5,16																					
1992	ADRIA Normandie	Paupiettes de veau	Veal meat								4,82	4,72	4,77																					
1992	ADRIA Normandie	Paupiettes de veau	Veal meat								5,00	4,97	4,98																					
1992	ADRIA Normandie	Paupiettes de veau	Veal meat								5,26	5,23	5,24																					
1992	ADRIA Normandie	Paupiettes de porc	Pork meat								5,69	5,76	5,73																					
1992	ADRIA Normandie	Paupiettes de porc	Pork meat								6,49	6,49	6,49																					
1992	ADRIA Normandie	Paupiettes de porc	Pork meat								5,56	5,52	5,54																					
1992	ADRIA Normandie	Paupiettes de porc	Pork meat								5,57	5,63	5,60																					
1998	T31	Blanc de dinde	Poultry meat								5,81	5,68	5,74					5,56	5,74	5,56														
1998	T49	Escalope de dinde	Poultry meat								4,77	4,78	4,78					4,96	5,84	4,96														
1998	T50	Cote de porc	Pork meat								4,88	4,91	4,89					4,96	4,84	4,96														
1998	T51	Cervelle de porc	Pork brain								5,93	5,9	5,92					5,87	5,87	5,87														
1998	T52	Cœur de bœuf	Beef heart								5,21	5,27	5,24					5,3	5,34	5,30														
1998	T54	Cote de veau	Veal rib								5,70	5,69	5,70					5,84	5,71	5,84														
1998	T55	Steak haché	Ground beef								7,14	7,06	7,10					7,22	7,18	7,22														
1998	T56	Foie de veau	Veal liver								6,74	6,75	6,75					6,88	6,84	6,88														
1998	T57	Cœur de bœuf	Beef heart								7,79	7,86	7,83					7,85	7,84	7,85														
1998	T58	Escalope de dinde	Poultry meat								5,44	5,44	5,44					5,44	5,43	5,44														
1998	T59	Foie de porc	Pork liver								5,79	5,77	5,78					5,95	5,81	5,95														
1998	T60	Steak haché	Ground beef								4,09	4,13	4,11					4,11	4,17	4,11														
1998	T61	Bifteck tranche	Beef trim								4,93	4,97	4,95					4,71	4,79	4,71														
1998	T62	Filet de poulet	Poultry meat								4,25	4,2	4,23					4,54	4,45	4,54														
1998	T63	Bavette	Beef trim								4,95	4,89	4,92					4,93	4,82	4,93														
1998	T64	Cote de porc filet	Pork meat								5,58	5,67	5,63					5,77	5,7	5,77														
1992	ADRIA Normandie	Rôti de porc cardinal	Cooked pork meat								6,00	5,92	5,96																					
1992	ADRIA Normandie	Boudin blanc au Porto	Cooked black sausage								7,15	7,20	7,18																					
1998	T2	Bouchée de volaille	Cooked poultry meat								7,12	7,13	7,13					7,15	7,02	7,15														
1998	T3	Roti cuit	Precooked meat								3,67	3,75	3,71					3,71	3,87	3,71														
1998	T7	Croque monsieur	Croque monsieur								7,12	7,15	7,13					6,99	7,03	6,99														
1998	T28	Boudin noir aux pommes	Black sausage with apples								7,00	7	7,00					7,03	7,04	7,03														
2017	4130	Porc au caramel	Ready to eat pork				10	0			<10	/			<1,00		10	3	/	30	/			10	3	/	30	/						
							100	0									100	0	/			1,48	/	1,48*		100	0	/				1,48*		
2017	6238	Cannelloni pur bœuf	RTRH beef	7,05	/		10	86			850		2,93		2,93		10	77	/	770	/	2,88	/	2,88		10	82		820	/	2,93	/	2,93	
							100	7									100	10	/						100	12								
2017	6810	Sauté de porc à la catalane	RTRH veal	6,96	/		10	2			18		1,26*		1,26*		10	0	/	<10	/	<1,00	/	<1,00		10	2		18			1,26*		
							100	0									100	0	/						100	0								
1992	ADRIA Normandie	Saucisson cuit à l'ail fumé	Garlic sausage										2,00	2,00	2,00																			
1992	ADRIA Normandie	Tranches de jambon de Paris	Ham										4,95	4,96	4,96																			
1992	ADRIA Normandie	Tranches de jambon de Paris	Ham										4,64	4,62	4,63																			
1992	ADRIA Normandie	Tranches de jambon de Paris	Ham										4,15	4,04	4,09																			

Appendix J: relative accuracy - raw results

MEAT PRODUCTS																														Category	type					
Date of analysis	Sample number	Product (French name)	Product	pH		Reference method ISO 4833								Alternative method: 3M Petrifilm Aerobic Count Plate																						
						Dilution	cfu/plate				cfu/g		Log (cfu/g)		Log (cfu/g) mean	48h at 30°C ± 1°C								72h at 30°C ± 1°C												
				rep 1			rep 2		rep 1	rep 2	rep 1	rep 2	Dilution	cfu/Petrifilm		cfu/g		Log (cfu/g)		Log (cfu/g) mean	Dilution	cfu/Petrifilm		cfu/g		Log (cfu/g)		Log (cfu/g)								
				a	b		a	b						rep 1		rep 2	rep 1	rep 2	rep 1			rep 2	rep 1	rep 2	rep 1	rep 2	rep 1		rep 2			rep 1	rep 2			
1992	ADRIA Normandie	Tranches de jambon de Paris	Ham										3,64	3,54	3,59																					
1992	ADRIA Normandie	Tranches de jambon de Paris	Ham										5,18	5,15	5,16																					
1992	ADRIA Normandie	Tranches d'épaule	Ham										3,11	3,18	3,15																					
1992	ADRIA Normandie	Jambon entier	Ham										4,40	4,36	4,38																					
1992	ADRIA Normandie	Jambon entier	Ham										7,89	7,90	7,89																					
1992	ADRIA Normandie	Pâté de lapin	Rabbit pâté										3,18	3,41	3,30																					
1992	ADRIA Normandie	Pâté de campagne au poivre	Pâté										2,48	2,30	2,39																					
1992	ADRIA Normandie	Poitrine cuite	Delicatessen										4,95	5,00	4,97																					
1992	ADRIA Normandie	Poitrine cuite	Delicatessen										4,49	4,51	4,50																					
1992	ADRIA Normandie	Poitrine cuite	Delicatessen										2,95	3,00	2,98																					
1998	T27	Mousse de foie de volaille	Liver pâté										7,24	7,19	7,22							6,03	6,04	6,03												
1998	T29	Saucisses orientales	Sausages										3,45	3,28	3,37							3,19	3,17	3,19												
2017	4131	Jambon sec	Low moisture ham			100	92				9100	/	3,96		3,96	100	79	/	7900	/	3,89	/	3,89	100	83	/	8300	/	3,94	/	3,94					
						1000	8									1000	10	/						1000	14	/										
2017	4132	Jambon cru fumé	Low moisture smoked ham			1000	154				150000	/	5,18		5,18	10	7	/	70	/	1,85	/	1,85	10	7	/	70	/	1,85	/	1,85					
						10000	13									100	0	/						100	0	/										
2017	4133	Saucisson à l'ail	Cooked sausage			1000	48				47000	/	4,67		4,67	1000	44	/	44000	/	4,64	/	4,64	1000	56	/	56000	/	4,76	/	4,76					
						10000	4									10000	7	/						10000	7	/										

DAIRY PRODUCTS																														Category	Type			
Date of analysis	Sample number	Product (French name)	Product	pH		Reference method ISO 4833								Alternative method: 3M Petrifilm Aerobic Count Plate																				
						Dilution	cfu/plate				cfu/g		Log (cfu/g)		Log (cfu/g) mean	48h at 30°C ± 1°C								72h at 30°C ± 1°C										
				before	after		rep 1	rep 2	rep 1	rep 2	rep 1	rep 2	Dilution	cfu/Petrifilm		cfu/g		Log (cfu/g)		Log (cfu/g)	Dilution	cfu/Petrifilm		cfu/g		Log (cfu/g)		Log (cfu/g)						
														a		b	a	b	rep 1			rep 2	rep 1	rep 2	rep 1	rep 2	rep 1		rep 2			rep 1	rep 2	rep 1
1991	Piton et Gracoin	Lait cru	Raw milk										5,30	5,23	5,27														5,3	5,16	5,30	2	a	
1991	Piton et Gracoin	Lait cru	Raw milk										4,53	4,18	4,36														4,54	4,28	4,54	2	a	
1991	Piton et Gracoin	Lait cru	Raw milk										5,26	5,28	5,27														5,3	5,3	5,30	2	a	
1991	Piton et Gracoin	Lait cru	Raw milk										5,00	5,32	5,16														5,2	5,32	5,20	2	a	
1991	Piton et Gracoin	Lait cru	Raw milk										4,18	4,46	4,32														4,3	4,46	4,30	2	a	
1991	Piton et Gracoin	Lait cru	Raw milk										4,11	4	4,06														4,18	4,11	4,18	2	a	
1991	Piton et Gracoin	Lait cru	Raw milk										5,62	5,61	5,62														5,63	5,64	5,63	2	a	
1991	Piton et Gracoin	Lait cru	Raw milk										4,51	3,96	4,24														4,43	4,3	4,43	2	a	
1991	Piton et Gracoin	Lait cru	Raw milk										5,79	5,61	5,70														5,81	5,71	5,81	2	a	
1991	Piton et Gracoin	Lait cru	Raw milk										3,84	3,86	3,85														3,83	3,8	3,83	2	a	
1991	Piton et Gracoin	Lait cru	Raw milk										4,40	4,79	4,60														4,65	4,83	4,65	2	a	
1991	Piton et Gracoin	Lait cru	Raw milk										4,48	4,4	4,44														4,52	4,41	4,52	2	a	
1991	Piton et Gracoin	Lait cru	Raw milk										5,49	5,86	5,68														5,49	5,82	5,49	2	a	
1991	Piton et Gracoin	Lait cru	Raw milk										5,36	5,59	5,48														5,45	5,66	5,45	2	a	
1991	Piton et Gracoin	Lait cru	Raw milk										5,38	5,38	5,38														5,57	5,4	5,57	2	a	
1991	Piton et Gracoin	Lait cru	Raw milk										4,40	4,4	4,40														4,38	4,45	4,38	2	a	
1991	Piton et Gracoin	Lait cru	Raw milk										3,83	3,65	3,74														3,81	3,86	3,81	2	a	
1991	Piton et Gracoin	Lait cru	Raw milk										5,18	5,53	5,36														5,2	5,63	5,20	2	a	
1991	Piton et Gracoin	Lait cru	Raw milk										4,04	4,4	4,22														4,18	4,45	4,18	2	a	
1991	Piton et Gracoin	Lait cru	Raw milk										4,30	4,26	4,28														4,4	4,3	4,40	2	a	
1998	T47	Lait cru	Raw milk										5,90	5,95	5,92														6,23	6,16	6,23	2	a	
1998	T73	Lait écrémé poudre	Skimmed milk powder										3,82	3,7	3,76														2,94	2,85	2,94	2	b	
1998	T74	Lactosérum poudre	Lactosérum powder										2,68	2,58	2,63														2,36	1,78	2,36	2	b	
1998	T75	Lactosérum poudre	Lactosérum powder										2,64	2,7	2,67														2,32	2,39	2,32	2	b	
1998	T76	Poudre de lait	Milk powder										2,62	2,66	2,64														2,85	2,76	2,85	2	b	
1998	T77	Poudre de lait	Milk powder										2,71	2,61	2,66														2,8	2,84	2,80	2	b	
1998	T78	Poudre de lait	Milk powder										3,12	3,11	3,12														2,86	2,89	2,86	2	b	
1998	T79	Poudre de lait	Milk powder										2,79	2,65	2,72														2,9	2,79	2,90	2	b	
1998	T80	Poudre de lait	Milk powder										2,58	2,57	2,58														2,71	2,66	2,71	2	b	
1998	T81	Poudre de lait	Milk powder										3,22	3,25	3,24														2,74	2,8	2,74	2	b	
1998	T82	Poudre de lait	Milk powder										3,09	3,29	3,19														2,91	2,83	2,91	2	b	
1998	T83	Poudre de lait	Milk powder										2,64	2,78	2,71														2,76	2,85	2,76	2	b	
1998	T84	Poudre de lait	Milk powder										3,48	3,49	3,49														2,89	2,89	2,89	2	b	
1998	T85	Poudre de lait	Milk powder										3,33	3,36	3,34														2,86	2,88	2,86	2	b	
2017	4134	Lait entier pasteurisé	Pasteurized milk				10	0			<10	/	<1,00		<1,00	/	/	/	/					10	0	/	<10	/	<1,00	/	<1,00	2	c	
2017	4135	Crème glacée caramel	Ice cream				100	89			8700	/	3,94		3,94	/	/	/	/					10	126	/	1300	/	3,11	/	3,11	2	c	
2017	4136	Chou chantilly fraise	Pasty with whipped cream				1000	52			60000	/	4,78		4,78	/	/	/	/					1000	39	/	39000	/	4,59	/	4,59	2	c	
2017	4137	Fromage frais au lait pasteurisé	Fresh cheese				10000	14							4,54	/	/	/	/					10000	3	/				6,15	/	6,15	2	c
2017	4138	Dessert lacté	Dairy based dessert				1000	36			35000	/	4,54		4,54	100000	12	/	/					10000	12	/				6,15	/	6,15	2	c
2017	4138	Dessert lacté	Dairy based dessert				10	4			40	/	1,60		1,60	/	/	/	/					10	0	/	<10	/	<1,00	/	<1,00	2	c	
2017	4150	Riz au lait	Rice pudding				100	0			40	/	1,60		1,60	/	/	/	/					10	2	/	20	/	1,30	/	1,30*	2	c	
2017	6807	Lait pasteurisé	Pasteurized milk	7,02	/		10	153			1500		3,18		3,18	100	0	/	/					10	113		1100		3,04	/	3,04	2	c	

DAIRY PRODUCTS																											Category	type					
Date of analysis	Sample number	Product (French name)	Product	pH		Reference method ISO 4833										Alternative method: 3M Petrifilm Aerobic Count Plate																	
						Dilution	cfu/plate				cfu/g		Log (cfu/g)		Log (cfu/g) mean	48h at 30°C ± 1°C							72h at 30°C ± 1°C										
				rep 1			rep 2		rep 1	rep 2	rep 1	rep 2	Dilution	cfu/Petrifilm		cfu/g		Log (cfu/g)		Log (cfu/g)	Dilution	cfu/Petrifilm		cfu/g		Log (cfu/g)			Log (cfu/g)				
				a	b		a	b						rep 1		rep 2	rep 1	rep 2	rep 1			rep 2	rep 1	rep 2	rep 1	rep 2				rep 1	rep 2	rep 1	rep 2
2017	6808	Lait frais pasteurisé	Pasteurized milk	7,04	/	100	9									100	5	/						100	10								
						10	0				<10		<1,00		<1,00	10	0							10	0		<10		<1,00	/	<1,00	2	c
						100	0									100	0	/						100	0								
2017	6809	Chou chantilly	Dairy dessert	7,04	/	100	89				8800		3,94		3,94	100								100	43		4300		3,63	/	3,63	2	c
						1000	8									1000	0	/						1000	1								

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

FRUITS AND VEGETABLES																													Category	type			
Date of analysis	Sample number	Product (French name)	Product	pH		Reference method ISO 4833							Alternative method: 3M Petrifilm Aerobic Count Plate																				
						Dilution	cfu/plate				cfu/g		Log (cfu/g)		Log (cfu/g) mean	48h at 30°C ± 1°C								72h at 30°C ± 1°C									
				before	after		rep 1		rep 2		rep 1	rep 2	rep 1	rep 2		Dilution	cfu/Petrifilm		cfu/g		Log (cfu/g)		Log (cfu/g) mean	Dilution	cfu/Petrifilm		cfu/g				Log (cfu/g)		Log (cfu/g) mean
							a	b	a	b							rep 1	rep 2	rep 1	rep 2	rep 1	rep 2			rep 1	rep 2	rep 1	rep 2			rep 1	rep 2	
1998	T21	Poivrons rouges surgelés	Frozen red pepper									3,60	3,59	3,59						3,59	3,64	3,59						3,6	3,68	3,6	4	a	
1998	T22	Courgettes surgelées	Frozen zucchini									4,31	4,28	4,30						4,28	4,27	4,28						4,29	4,29	4,29	4	a	
1998	T23	Poivrons verts surgelés	Frozen green pepper									4,57	4,53	4,55						4,5	4,5	4,50						4,5	4,61	4,5	4	a	
2017	4141	Oreillons de prunes surgelés	Frozen plums			10	73			730	/	2,86		2,86	10	9	/	90	/	1,95	/	1,95	10	34	/	340	/	2,53	/	2,53	4	a	
						100	7								100	2	/						100	2	/							4	a
2017	4142	Courgettes surgelées	Frozen zucchini			1000	45			45000	/	4,65		4,65	1000	30	/	30000	/	4,48	/	4,48	1000	42	/	42000	/	4,62	/	4,62	4	a	
						10000	5								10000	3	/					10000	7	/								4	a
1992	ADRIA Normandie	Chou rouge	Red cabbage									8,51	8,52	8,51														8,61	8,68	8,61	4	b	
1992	ADRIA Normandie	Chou rouge	Red cabbage									6,20	6,04	6,12														6,34	6,32	6,34	4	b	
1992	ADRIA Normandie	Chou rouge	Red cabbage									5,48	5,54	5,51														5,70	5,70	5,70	4	b	
1992	ADRIA Normandie	Carotte matière première	Grated carrots									7,61	7,65	7,63														7,64	7,66	7,64	4	b	
1992	ADRIA Normandie	Carotte matière première	Grated carrots									7,00	7,20	7,10														7,10	7,23	7,10	4	b	
1992	ADRIA Normandie	Salade	Salad									7,70	7,85	7,77														7,65	7,74	7,65	4	b	
1992	ADRIA Normandie	Salade	Salad									7,60	7,65	7,63														7,78	7,81	7,78	4	b	
1992	ADRIA Normandie	Salade	Salad									7,23	7,40	7,31														7,48	7,54	7,48	4	b	
1992	ADRIA Normandie	Salade	Salad									7,78	7,74	7,76														7,78	7,70	7,78	4	b	
1992	ADRIA Normandie	Salade	Salad									7,54	7,60	7,57														7,65	7,64	7,65	4	b	
1992	ADRIA Normandie	Salade du jour	Salad									7,57	7,57	7,57														7,54	7,63	7,54	4	b	
1992	ADRIA Normandie	Salade du jour	Salad									7,35	7,30	7,33														7,35	7,30	7,35	4	b	
1992	ADRIA Normandie	Salade du jour	Salad									7,90	7,90	7,90														7,97	7,89	7,97	4	b	
1992	ADRIA Normandie	Salade du jour	Salad									7,89	7,86	7,87														7,79	7,83	7,79	4	b	
1992	ADRIA Normandie	Salade mêlée	Salad									5,81	5,66	5,74														5,95	5,80	5,95	4	b	
1992	ADRIA Normandie	Cœur de laitue	Salad									6,04	6,00	6,02														6,08	6,11	6,08	4	b	
1992	ADRIA Normandie	Salade mêlée	Salad									7,70	7,49	7,60														7,85	7,89	7,85	4	b	
1992	ADRIA Normandie	Batavia	Salad									7,96	8,08	8,02														8,30	8,32	8,30	4	b	
1992	ADRIA Normandie	Batavia	Salad									8,79	8,70	8,75														8,72	8,72	8,72	4	b	
1992	ADRIA Normandie	Batavia	Salad									8,40	8,53	8,46														8,58	8,67	8,58	4	b	
1992	ADRIA Normandie	Mélange de crudités	Mixed crudités									8,02	8,08	8,05														6,81	6,85	6,81	4	b	
1992	ADRIA Normandie	Mélange de crudités	Mixed crudités									7,78	8,41	8,09														6,81	6,78	6,81	4	b	
1992	ADRIA Normandie	Mélange de crudités	Mixed crudités									8,38	8,33	8,36														6,60	6,64	6,60	4	b	
1992	ADRIA Normandie	Mélange de crudités	Mixed crudités									7,54	7,60	7,57														6,74	6,70	6,74	4	b	
1992	ADRIA Normandie	Mélange de crudités	Mixed crudités									8,08	8,16	8,12														6,30	6,60	6,30	4	b	
1992	ADRIA Normandie	Salade matière première	Salad									6,89	6,88	6,88														6,86	6,81	6,86	4	b	
1992	ADRIA Normandie	Persil	Parsley									8,90	9,15	9,02														9,16	9,10	9,16	4	b	
1992	ADRIA Normandie	Persil	Parsley									9,10	8,90	9,00														8,95	9,16	8,95	4	b	
1992	ADRIA Normandie	Persil	Parsley									9,02	9,02	9,02														8,93	8,85	8,93	4	b	

FRUITS AND VEGETABLES																														Category	type				
Date of analysis	Sample number	Product (French name)	Product	pH		Reference method ISO 4833										Alternative method: 3M Petrifilm Aerobic Count Plate																			
						Dilution	cfu/plate				cfu/g		Log (cfu/g)		Log (cfu/g) mean	48h at 30°C ± 1°C								72h at 30°C ± 1°C											
				before	after		rep 1		rep 2		rep 1	rep 2	rep 1	rep 2		Dilution	cfu/Petrifilm		cfu/g		Log (cfu/g)		Log (cfu/g) mean	Dilution	cfu/Petrifilm		cfu/g		Log (cfu/g)			Log (cfu/g) mean			
							a	b	a	b							rep 1	rep 2	rep 1	rep 2	rep 1	rep 2			rep 1	rep 2	rep 1	rep 2	rep 1				rep 2	rep 1	rep 2
1992	ADRIA Normandie	Persil	Parsley																														4	b	
1992	ADRIA Normandie	Persil	Parsley																														4	b	
1992	ADRIA Normandie	Persil	Parsley																														4	b	
1992	ADRIA Normandie	Persil	Parsley																														4	b	
1992	ADRIA Normandie	Persil	Parsley																														4	b	
1992	ADRIA Normandie	Persil	Parsley																														4	b	
1992	ADRIA Normandie	Persil	Parsley																														4	b	
1992	ADRIA Normandie	Persil	Parsley																														4	b	
1992	ADRIA Normandie	Persil	Parsley																														4	b	
1992	ADRIA Normandie	Persil	Parsley																														4	b	
1992	ADRIA Normandie	Persil	Parsley																														4	b	
1992	ADRIA Normandie	Persil matière première	Parsley																														4	b	
1992	ADRIA Normandie	Soja	Soy																														4	b	
1992	ADRIA Normandie	Soja	Soy																														4	b	
1992	ADRIA Normandie	Soja	Soy																														4	b	
1992	ADRIA Normandie	Soja	Soy																														4	b	
1992	ADRIA Normandie	Soja	Soy																														4	b	
1992	ADRIA Normandie	Soja	Soy																														4	b	
1992	ADRIA Normandie	Soja	Soy																														4	b	
1992	ADRIA Normandie	Soja	Soy																														4	b	
1992	ADRIA Normandie	Soja	Soy																														4	b	
1998	T42	Chou rouge	Red cabbage																														4	b	
1998	T43	Mélange de crudités	Mixed crudités																														4	b	
1998	T46	Salade verte	Salad																														4	b	
2017	6811	Carottes râpées non assaisonnées	Non seasoned grated carrots	7,05	/	100000	182				18000000		7,26		7,26	1000000	22	/	22000000	/			7,34		7,34	1000000	22		22000000		7,34	/	7,34	4	b
2017	6812	Jeunes pousses	Baby leaves	7,04	/	100000	97				9200000		6,96		6,96	100000	83	/	8300000	/			6,92		6,92	100000	98		9800000		6,99	/	6,99	4	b
1992	ADRIA Normandie	Carottes râpées	Grated carrots																														4	c	
1992	ADRIA Normandie	Carottes râpées	Grated carrots																														4	c	
1992	ADRIA Normandie	Carottes râpées	Grated carrots																														4	c	
1992	ADRIA Normandie	Carottes râpées	Grated carrots																														4	c	
1992	ADRIA Normandie	Carottes râpées	Grated carrots																														4	c	
1992	ADRIA Normandie	Carottes râpées	Grated carrots																														4	c	
1992	ADRIA Normandie	Carottes râpées	Grated carrots																														4	c	
1992	ADRIA Normandie	Céleri râpé	Grated celery																														4	c	
1992	ADRIA Normandie	Céleri râpé	Grated celery																														4	c	
1992	ADRIA Normandie	Céleri râpé	Grated celery																														4	c	
1992	ADRIA Normandie	Céleri râpé	Grated celery																														4	c	
1992	ADRIA Normandie	Céleri râpé	Grated celery																														4	c	

FRUITS AND VEGETABLES																												Category	type				
Date of analysis	Sample number	Product (French name)	Product	pH		Reference method ISO 4833								Alternative method: 3M Petrifilm Aerobic Count Plate																			
						Dilution	cfu/plate				cfu/g		Log (cfu/g)		Log (cfu/g) mean	48h at 30°C ± 1°C										72h at 30°C ± 1°C							
				before	after		rep 1		rep 2		rep 1	rep 2	rep 1	rep 2		Dilution	cfu/Petrifilm		cfu/g		Log (cfu/g)		Log (cfu/g) mean	Dilution	cfu/Petrifilm		cfu/g			Log (cfu/g)		Log (cfu/g) mean	
							a	b	a	b							rep 1	rep 2	rep 1	rep 2	rep 1	rep 2			rep 1	rep 2	rep 1			rep 2	rep 1		rep 2
1992	ADRIA Normandie	Salade composée	Mixed salad										6,00	6,00	6,00													6,34	6,82	6,34	4	c	
1992	ADRIA Normandie	Salade composée	Mixed salad										6,11	6,38	6,25													6,51	6,40	6,51	4	c	
1992	ADRIA Normandie	Salade composée	Mixed salad										5,90	5,78	5,84													6,11	6,20	6,11	4	c	
1992	ADRIA Normandie	Salade composée	Mixed salad										6,26	6,36	6,31													6,36	6,83	6,36	4	c	
1992	ADRIA Normandie	Salade composée	Mixed salad										5,90	5,85	5,87													6,30	6,80	6,30	4	c	
1992	ADRIA Normandie	Salade composée	Mixed salad										6,40	6,48	6,44													6,60	6,84	6,60	4	c	
1992	ADRIA Normandie	Salade composée	Mixed salad										6,40	6,30	6,35													6,40	6,40	6,40	4	c	
1992	ADRIA Normandie	Salade composée	Mixed salad										8,00	8,10	8,05													8,08	8,86	8,08	4	c	
1992	ADRIA Normandie	Salade composée	Mixed salad										8,29	8,38	8,34													8,38	8,86	8,38	4	c	
1992	ADRIA Normandie	Salade composée	Mixed salad										7,81	7,88	7,84													7,83	7,85	7,83	4	c	
1992	ADRIA Normandie	Salade composée	Mixed salad										7,41	7,36	7,39													7,40	7,41	7,40	4	c	
1992	ADRIA Normandie	Salade composée	Mixed salad										8,36	8,38	8,37													8,41	8,86	8,41	4	c	
1992	ADRIA Normandie	Salade composée	Mixed salad										8,40	7,90	8,15													8,40	8,45	8,40	4	c	
1992	ADRIA Normandie	Salade composée	Mixed salad										7,15	7,04	7,09													7,00	7,48	7,00	4	c	
1992	ADRIA Normandie	Salade composée	Mixed salad										6,70	6,74	6,72													6,78	6,74	6,78	4	c	
1998	T1	Macédoine	Mixed vegetables										2,89	2,91	2,90						2,79	2,73	2,79					2,85	2,86	2,85	4	c	
1998	T25	Céleri remoulade	Celery										2,46	2,29	2,38						2	2,88	2,00					2,24	2,44	2,24	4	c	
1998	T26	Taboulé à l'orientale	Tabbouleh										2,44	2,41	2,42						2,34	2,24	2,34					2,34	2,24	2,34	4	c	
1998	T33	Céleri	Celery										3,25	3,16	3,20						2,3	2,84	2,30					2,62	2,85	2,62	4	c	
1998	T37	Carottes râpées	Grated carrots										6,32	6,34	6,33						6,37	6,86	6,37					6,37	6,86	6,37	4	c	
1998	T44	Salade de betterave rouge	Beetroot										2,25	1,93	2,09						1,78	1,8	1,78					1,95	2,88	1,95	4	c	

EGG PRODUCTS AND EGG-BASED PRODUCTS																													Category	type			
Date of analysis	Sample number	Product (French name)	Product	pH		Reference method ISO 4833										Alternative method: 3M Petrifilm Aerobic Count Plate																	
						Dilution	cfu/plate				cfu/g		Log (cfu/g)		Log (cfu/g) mean	48h at 30°C ± 1°C								72h at 30°C ± 1°C									
				before	after		rep 1		rep 2		rep 1	rep 2	rep 1	rep 2		Log (cfu/g)	Log (cfu/g) mean	Dilution	cfu/Petrifilm		cfu/g		Log (cfu/g)		Log (cfu/g) mean								
							a	b	a	b									rep 1	rep 2	rep 1	rep 2	rep 1	rep 2		rep 1	rep 2	rep 1			rep 2	rep 1	rep 2
1998	T35	Mayonnaise	Mayonnaise																												5	a	
1998	T71	Mayonnaise	Mayonnaise																												5	a	
1998	T91	Crème pâtissière	Custard																												5	a	
1998	T92	Crème anglaise	Custard																												5	a	
1998	T95	Mayonnaise	Mayonnaise																												5	a	
1998	T97	Crème aux œufs	Egg cream																												5	a	
2017	4143	Mayonnaise	Mayonnaise			10	6				60	/	1,78		1,78	10	11	/	110	/	2,04	/	2,04	10	12	/	120	/	2,08	/	2,08	5	a
						100	3									100	3	/					100	3	/							5	b
1998	T70	Coule d'œuf	Whole egg										<1	<1	<1,00						<1	<1	<1					<1	<1	<1	5	b	
1998	T72	Coule d'œuf	Whole egg										<1	<1	<1						1,3	<1,00	1,3					1,3	<1,00	1,3	5	b	
																																5	b
1998	T93	Coule d'œuf	Whole egg										1,40	1,3 (matrix effect at (-1) dilution)	1,35						2,62	2,64	2,62					2,65	2,61	2,65	5	b	
1998	T94	Coule d'œuf	Whole egg										1,60	1,3	1,45						1,48	1,85	1,48					1,95	2,3	1,95	5	b	
2005	379	Coule d'œuf	Whole egg			10000	>300	>300	>300	>300	14000000	53000000	7,15	6,72	6,94	10000	76	92	780000	780000	5,89	5,89	5,89	10000	79	88	810000	890000	5,91	5,85	5,91	5	b
						100000	130	143	44	62						100000	18	18					100000	10	10							5	b
2005	380	Coule d'œuf	Whole egg			10000	>300	>300	>300	>300	6100000	53000000	6,79	6,72	6,76	10000	62	68	630000	630000	5,80	5,8	5,80	10000	64	73	650000	760000	5,81	5,88	5,81	5	b
						100000	62	60	52	53						100000	7	8					100000	7	8							5	b
2005	381	Coule d'œufs de caille	Whole quail egg			10	166	169	148	154	1900	1800	3,28	3,26	3,27	10	107	101	1200	1100	3,08	3,04	3,08	10	134	143	1900	1500	3,28	3,18	3,28	5	b
						100	42	49	56	47						100	38	22					100	70	22							5	b
1998	T17	Nougat glacé	Iced nougat										3,75	3,83	3,79						2,46	2,42	2,46					2,75	2,8	2,75	5	c	
1998	T18	Charlotte poire suralée	Frozen pastry										3,95	3,95	3,95						2,77	2,89	2,77					2,87	2,88	2,87	5	c	
1998	T19	Délice café/chocolat surgelé	Frozen pastry										3,04	2,97	3,00						3	2,85	3					3,02	2,87	3,02	5	c	
1998	T20	Nougat glacé	Iced nougat										4,04	4,04	4,04						2,57	2,56	2,57					2,41	2,28	2,41	5	c	
1998	T40	Eclair au chocolat	Pastry										3,81	3,75	3,78						3,37	3,81	3,37					3,49	3,7	3,49	5	c	
1998	T41	Gland au chocolat	Pastry										4,43	5,13	4,78						5,22	5,24	5,22					5,3	5,28	5,3	5	c	
1998	T67	Eclair	Pastry										4,73	4,64	4,68						4,74	4,73	4,74					4,75	4,75	4,75	5	c	
1998	T68	Religieuse	Pastry										4,80	4,76	4,78						4,76	4,81	4,76					4,8	4,88	4,8	5	c	
1998	T69	Gland	Pastry										4,98	4,88	4,93						4,95	4,82	4,95					4,98	4,84	4,98	5	c	
2005	382	Millefeuille	Pastry			100	>300	>300	>300	>300	>300000	>300000	>5,48	>5,48	>5,48	100	>300	>300	>300000	>300000	>5,48	>5,48	>5,48	100	>300	>300	>300000	>300000	>5,48	>5,48	>5,48	5	c
						1000	>300	>300	>300	>300						1000	>300	>300					1000	>300	>300	>300000	>300000	>5,48	>5,48	>5,48	5	c	

PET FOODS																										Category	type		
Date of analysis	Sample number	Product (French name)	Product	pH		Reference method ISO 4833 °								Alternative method: 3M Petrifilm Aerobic Count Plate															
						Dilution	cfu/plate				cfu/g		Log (cfu/g)		Log (cfu/g) mean	48h at 30°C ± 1°C								72h at 30°C ± 1°C					
				before	after		rep 1	rep 2	rep 1	rep 2	rep 1	rep 2	Dilution	cfu/Petrifilm		cfu/g		Log (cfu/g)		Log (cfu/g) mean	Dilution	cfu/Petrifilm		cfu/g		Log (cfu/g)		Log (cfu/g) mean	
														a		b	a	b	re			re	rep 1	rep 2	rep 1	rep 2	re		re
2014	3830	Croquettes pour chat au poulet	Pellets for cats (poultry)			10	0	0			<10	<10	<1,00	<1,00	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	<1,00	<1,00	6	a		
2014	3831	Croquettes pour chat au bœuf	Pellets for cats (beef)			100	0	0			<10	<10	<1,00	<1,00	<1,00	100	0	0	<10	<10	<1,00	<1,00	<1,00	<1,00	<1,00	6	a		
2014	3832	Croquettes pour chien à la volaille	Pellets for dogs (poultry)			10	0	0			<10	<10	<1,00	<1,00	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	<1,00	<1,00	6	a		
2014	3898	Brisures de riz pour chien	Broken rice for dog			100	4	2			40	20	1,60	1,30*	1,45*	10	2	2	20	20	1,30*	1,30*	1,30*	1,30*	1,30*	6	a		
						100	0	0					Ne			100	0	0											
						1000	51	67			50000	65000	4,70	4,81	4,76	1000	78	68	78000	65000	4,89	4,81	4,89	4,89	4,89	6	a		
						10000	4	5								10000	2	3											
2014	3899	Riz soufflé pour chien	Rice for dog			10	69	61			800	640	2,90	2,81	2,85	10	52	53	520	570	2,73	2,76	2,73	2,73	2,74	6	a		
						100	19	9								100	8	11											
						1000	22	30								1000	20	26			N'	N'	N'	N'	N'				
2014	3900	Macaronis/viande pour chien	Pastas/meat for dog			100	219	224			22000	23000	4,34	4,36	4,35	100	impossible to enumerate		26000	28000	4,41	4,45	4,41	4,41	4,41	6	a		
2017	6905	Croquettes pour chat	Pellets for cats	6,92	/	100	>300				50000		4,70		4,70	100	>300	/	64000	/	4,80	/	4,80	4,81	/	4,81	6	a	
						1000	50									1000	64	/											
2017	6906	Croquettes pour chien	Pellets for dogs	6,83	/	1000	286				290000		5,46		5,46	1000	247	/	250000	/	5,40	/	5,40	5,40	/	5,40	6	a	
						10000	35									10000	30	/											
2014	3833	Terrine pour chat au saumon	Pâté for cats (salmon)			10	0	0			<10	<10	<1,00	<1,00	<1,00	10	0	1	<10	10	<1,00	1,00*	<1,00	<1,00	<1,00	6	b		
						100	0	0								100	0	0											
2014	3834	Saucisson pour chien viande légumes	Sausages for dogs			10	>300	>300			>30000	>30000	>4,47	>4,47	>4,47	10	>300	>300	>30000	>30000	>4,47	>4,47	>4,47	>4,47	>4,47	6	b		
						100	>300	>300								100	>300	>300	>30000	>30000	>4,47	>4,47	>4,47	>4,47	>4,47	6	b		
2014	3835	Saucisson pour chien	Sausages for dogs			10	2	4			20	40	1,30*	1,60	1,45*	10	0	2	<10	20	<1,00	1,30*	<1,00	<1,00	<1,00	6	b		
						100	0	0					Ne			100	0	0											
2014	3901	Snack au poulet pour chien	Poultry snack for dog			10	4	4			40	40	1,60	1,60	1,60	10	4	8	40	60	1,60	1,78	1,60	1,60	1,60	6	b		
						100	1	3					Ne			100	0	0			Ne								
2014	3902	Saucisson pour chien viande légumes	Sausage for dog			10000	55	82			530000	810000	5,72	5,91	5,82	10000	135	98	1300000	1000000	6,11	6,00	6,11	6,11	6,11	6	b		
						100000	3	7								100000	12	15											
2014	4785	Saucisson pour chien	Sausage for dog			10	1	3			10	30	1,00*	1,30*	1,15*	10	1	1	10	10	1,00*	1,00*	1,00*	1,00*	1,00*	6	b		
						100	0	0								100	0	0											
2014	4786	Snack pour chien arôme bacon	Snack for dog (bacon flavor)			10	57	70			600	710	2,78	2,85	2,81	10	126	120	1300	1200	3,08	3,08	3,08	3,08	3,08	6	b		
						100	9	8								100	8	14											
2014	4787	Snack pour chien à la viande	Snack for dog (meat)			10	15	12			160	120	2,20	2,08	2,14	10	10	8	100	60	1,96	1,78	1,96	2,32	2,36	6	b		
						100	2	1								100	0	1			Ne								
2017	4144	Saucisson pour chien	Sausage for dog			10	4	/			40	/	1,60		1,60	10	0	/	<10	/	<1,00	/	<1,00	<1,00	<1,00	6	b		
						100	1									100	0	/								6	b		
2017	6242	Saucisson pour chien	Sausage for dog	6,60	6,93	100	31				2900		3,46		3,46	100	39	/	3900	/	3,59	/	3,59	3,59	3,59	6	b		
						1000	1									1000	1	/								6	b		
2014	3672	Farine de volaille	Poultry flour			10	109	83			1100	860	3,04	2,93	3,04	10	107	193	1100	990	3,00	3,00	3,00	3,11	3,08	6	c		
						100	7	11								100	13	8								6	c		
2014	3673	Farine d'agneau	Lamb flour			100	57	39			5700	4100	3,76	3,61	3,76	100	80	22	8000	6600	3,88	3,82	3,88	3,94	3,87	6	c		
						1000	6	6								1000	2	1								6	c		
2014	3674	Creton (farine animale)	Animal flour			1000	24	27			24000	26000	4,38	4,41	4,38	100	82	85	8200	8500	3,91	3,83	3,91	4,38	4,54	6	c		
						10000	2	2								10000	0	0								6	c		
2014	3675	Creton (farine animale)	Animal flour			1000	24	35			23000	34000	4,36	4,53	4,36	100	158	180	16000	16000	4,20	4,20	4,20	4,40	4,38	6	c		
						10000	1	2								10000	16	14								6	c		
2017	4145	Protéines déshydratées de volaille	Dehydrated poultry proteins			100	86				8700	/	3,94		3,94	100	69	/	6900	/	3,81	/	3,81	3,94	3,94	6	c		
						1000	10									1000	2	/								6	c		

ENVIRONMENTAL SAMPLES																														Category	Type		
Date of analysis	Sample number	Product (French name)	Product	pH		Reference method ISO 4833 ^a								Alternative method: 3M Petrifilm Aerobic Count Plate																			
						Dilution	cfu/plate				cfu/g		Log (cfu/g)		Log (cfu/g) mean	48h at 30°C ± 1°C								72h at 30°C ± 1°C									
							rep 1		rep 2		rep 1	rep 2	rep 1	rep 2		Log (cfu/g)	Log (cfu/g)	Dilution	cfu/Petrifilm		cfu/g		Log (cfu/g)		Log (cfu/g)								
				a	b		a	b	rep 1	rep 2									rep 1	rep 2	rep 1	rep 2	rep 1	rep 2		rep 1	rep 2						
2014	3836	Chiffonnette couteau découpe fromage	Wipe (cheese industry)			10	27	24		260	260	2,41	2,41	2,41	10	32	31	330	320	2,52	2,51	2,51	10	32	31	320	320	2,51	2,51	2,51	7	a	
2014	3837	Chiffonnette chariot ingrédients béchamel	Wipe (bechamel sauce)			10	21	28		210	310	2,32	2,49	2,41	10	24	29	220	260	2,34	2,41	2,38	10	43	42	430	400	2,63	2,60	2,63	7	a	
2014	3838	Chiffonnette panier cuisson petits pois	Wipe (peas industry)			10	6	11		60	110	1,78	2,04	1,91	10	10	7	100	70	2,00	1,85	1,92	10	10	7	100	70	2,00	1,85	1,92	7	a	
2014	3840	Chiffonnette broyeur petits pois	Wipe (peas industry)			10	223	197		2200	2000	3,34	3,30	3,32	10	206	202	2000	1900	3,30	3,28	3,29	10	216	205	2200	2000	3,34	3,30	3,34	7	a	
2014	4011	Ecouvillon tapis entrée peleuse après désinfection	Swab after cleaning (fish industry)			10	0	0		<10	<10	<1,00	<1,00	<1,00	10	2	0	20	<10	1,30*	<1,00	<1,15	10	2	0	20	<10	1,30*	<1,00	<1,15	7	a	
2014	4012	Ecouvillon tapis diviseur après désinfection	Swab after cleaning (fish industry)			100	>300	>300		>300000	>300000	>5,48	>5,48	>5,48	100	>300	>300	>300000	>300000	>5,48	>5,48	>5,48	100	>300	>300	>300000	>300000	>5,48	>5,48	>5,48	7	a	
2014	4013	Lingette tapis parage après désinfection	Wipe after cleaning (fish industry)			100	>300	>300		>300000	>300000	>5,48	>5,48	>5,48	100	>300	>300	>300000	>300000	>5,48	>5,48	>5,48	100	>300	>300	>300000	>300000	>5,48	>5,48	>5,48	7	a	
2014	4014	Lingette maille sortie parage après désinfection	Wipe after cleaning (fish industry)			100	>300	>300		>300000	>300000	>5,48	>5,48	>5,48	100	>300	>300	>300000	>300000	>5,48	>5,48	>5,48	100	>300	>300	>300000	>300000	>5,48	>5,48	>5,48	7	a	
2014	4015	Lingette tapis parage après désinfection	Wipe after cleaning (fish industry)			100	47	89		47000	84000	4,67	4,92	4,80	100	207	288	21000	23000	4,32	4,36	4,34	100	212	289	21000	23000	4,32	4,36	4,32	7	a	
2014	3839	Eau de rinçage n°1 petits pois après cuisson	Process water (peas industry)			1000	6	5		6000	5000	3,78	3,70	3,74	1000	19	20	18000	19000	4,26		2,13	1000	33	20	33000	19000	4,52	4,28	4,52	7	b	
2014	4006	Eau dessalage	Process water (fish industry)			100	>300	>300		59000	66000	4,77	4,82	4,80	100	>300	>300	63000	66000	4,80	4,82	4,81	100	>300	>300	67000	69000	4,83	4,84	4,83	7	b	
2014	4007	Eau peleuse	Process water (fish industry)			10	0	0		<10	<10	<1,00	<1,00	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	7	b	
2014	4008	Eau pareuse	Process water (fish industry)			100	>300	>300		170000	200000	5,23	5,30	5,27	100	>300	>300	>300000	>300000	>5,48	>5,48	>5,48	100	>300	>300	>300000	>300000	>5,48	>5,48	>5,48	7	b	
2014	4009	Eau laveuse poissons	Process water (fish industry)			100	>300	>300		>300000	>300000	>5,48	>5,48	>5,48	100	>300	>300	>300000	>300000	>5,48	>5,48	>5,48	100	>300	>300	>300000	>300000	>5,48	>5,48	>5,48	7	b	
2014	4010	Eau épineuse	Process water (fish industry)			100	>300	>300		35000	55000	4,54	4,74	4,64	100	>300	>300	57000	80000	4,76	4,90	4,83	100	>300	>300	63000	83000	4,80	4,92	4,86	7	b	
2017	4146	Eau de process (Sauce tomate- Thon)	Process water			10	0			<10	/	<1,00		<1,00	10	0	/	<10	/	<1,00	/	<1,00	10	0	/	<10	/	<1,00	/	<1,00	7	b	
2017	4147	Eau de rinçage saucisses végétales	Process water			10	31			320	/	2,51		2,51	10	23	/	230	/	2,36	/	2,36	10	23	/	230	/	2,36	/	2,36	7	b	
2017	6243	Eau de rinçage (industrie porc)	Rinsing water (pork industry)	7,01	/	10	27			260		2,41		2,41	10	36	/	360	/	2,56	/	2,56	10	36	/	360	/	2,56	/	2,56	7	b	
2017	6815	Eau de process (abattage porc)	Process water (pork slaughterhouse)	7,06	/	100	225			22000		4,34		4,34	100	72	/	7200	/	3,86	/	3,86	100	87	/	8700	/	3,94	/	3,94	7	b	
2017	6816	Eau de process (saumon injecteur)	Process water (fish industry)	7,09	/	10	0			<10		<1,00		<1,00	10	0	/	<10	/	<1	/	<1,00	10	0	/	<10	/	<1,00	/	<1,00	7	b	
2014	3676	Poussières industrie ovoproduits	Dusts from egg industry			10	0	2		<10	20	<1,00	1,3*	<1,15	10	1	0	10	<10	1	<1	<1,00	10	1	0	10	<10	1,00*	<1,00	<1,00	7	c	
2014	3677	Poussières d'aspirateur (atelier)	Dusts			1000	137	127		130000	130000	5,11	5,11	5,11	1000	104	213	100000	220000	5,00	5,34	5,00	1000	152	250	150000	270000	5,18	5,43	5,30	7	c	
2014	3678	Poussières industrie laitière	Dusts from dairy industry			100000	168	138		16000000	14000000	7,20	7,15	7,18	100000	24	39	2400000	3700000	6,38	6,57	6,38	100000	48	80	4800000	4800000	6,68	6,68	6,68	7	c	
2014	3679	Poussières industrie laitière	Dusts from dairy industry			10000	40	49		390000	470000	5,59	5,67	5,63	10000	59	61	590000	570000	5,77	5,76	5,77	10000	66	67	660000	630000	5,82	5,80	5,81	7	c	

ENVIRONMENTAL SAMPLES																											Category	type					
Date of analysis	Sample number	Product (French name)	Product	pH		Reference method ISO 4833 *								Alternative method: 3M Petrifilm Aerobic Count Plate																			
						Dilution	cfu/plate				cfu/g		Log (cfu/g)		Log (cfu/g) mean	48h at 30°C ± 1°C								72h at 30°C ± 1°C									
							rep 1		rep 2		rep 1	rep 2	rep 1	rep 2		Log (cfu/g)	Log (cfu/g)	Dilution	cfu/Petrifilm		cfu/g		Log (cfu/g)		Log (cfu/g)								
				a	b		a	b	rep 1	rep 2									rep 1	rep 2	rep 1	rep 2	rep 1	rep 2		rep 1			rep 2				
2017	4148	Poussières de laiterie	Dusts from dairy industry			10000	47				510000	/	5,71		5,71	10000	54	/	540000	/	5,73	/	5,73	10000	59	/	590000	/	5,77	/	5,77	7	c
						100000	9									100000	3	/		/		/	5,73	100000	3	/		/		/	5,73		
						10000	75				770000	/	5,89		5,89	10000	41	/	410000	/	5,61	/	5,61	10000	51	/	520000	/	5,70	/	5,70	7	c
						100000	10									100000	3	/		/		/	5,61	100000	8	/		/		/	5,61		

Appendix K - Statistical calculations at 48h

Category	Type	#	Matrix	RM	AM	RM	AM	Mean	Difference	
				CFU/g	CFU/g	log CFU/g	log CFU/g			
Meat products	a	T31	Poultry meat			5,74	5,56	5,65	-0,18	1
	a	T49	Poultry meat			4,78	4,96	4,87	0,18	2
	a	T50	Pork meat			4,89	4,96	4,93	0,07	3
	a	T51	Pork brain			5,92	5,87	5,90	-0,05	4
	a	T52	Beef heart			5,24	5,30	5,27	0,06	5
	a	T54	Veal rib			5,70	5,84	5,77	0,14	6
	a	T55	Ground beef			7,10	7,22	7,16	0,12	7
	a	T56	Veal liver			6,75	6,88	6,82	0,13	8
	a	T57	Beef heart			7,83	7,85	7,84	0,02	9
	a	T58	Poultry meat			5,44	5,44	5,44	0,00	10
	a	T59	Pork liver			5,78	5,95	5,87	0,17	11
	a	T60	Ground beef			4,11	4,11	4,11	0,00	12
	a	T61	Beef trim			4,95	4,71	4,83	-0,24	13
	a	T62	Poultry meat			4,23	4,54	4,39	0,31	14
	a	T63	Beef trim			4,92	4,93	4,93	0,01	15
	a	T64	Pork meat			5,63	5,77	5,70	0,14	16
	b	T2	Cooked poultry meat			7,13	7,15	7,14	0,02	17
	b	T3	Precooked meat			3,71	3,71	3,71	0,00	18
	b	T7	Croque monsieur			7,13	6,99	7,06	-0,14	19
	b	T28	Black sausage with apples			7,00	7,03	7,02	0,03	20
	b	6238	RTRH Beef			2,93	2,88	2,91	-0,05	21
	c	T27	Liver pâté			7,22	6,03	6,63	-1,19	22
	c	T29	Sausages			3,37	3,19	3,28	-0,18	23
	c	4131	Low moisture ham			3,96	3,89	3,93	-0,07	24
	c	4132	Low moisture smoked ham			5,18	1,85	3,52	-3,33	25
	c	4133	Cooked sausage			4,67	4,64	4,66	-0,03	26
			Average difference of the category						-0,16	
			Standard deviation of differences						0,70	
Seafood products	a	T65	Cuttlefish			6,43	7,40	6,92	0,97	1
	a	T86	Mussels			4,67	6,74	5,71	2,07	2
	a	T87	Clams			4,72	5,84	5,28	1,12	3
	a	T88	Clams (littlenecks)			5,50	8,11	6,81	2,61	4
	a	T89	Fish fillet			5,83	6,23	6,03	0,40	5
	a	T90	Salmon fillet			5,90	6,14	6,02	0,24	6
	a	356	Fish fillet			3,73	3,54	3,64	-0,19	7
	a	357	Fish fillet			4,45	4,85	4,65	0,40	8
	a	358	Fish fillet			4,69	4,43	4,56	-0,26	9
	b	T13	Frozen fish fillet			4,21	4,09	4,15	-0,12	10
	b	T14	Frozen fish fillet			4,42	4,54	4,48	0,12	11
	b	T15	Frozen fish fillet			3,78	4,15	3,97	0,37	12
	b	4139	Frozen fish fillets			4,54	4,89	4,72	0,35	13
	b	4140	Frozen tuna			5,11	5,04	5,08	-0,07	14
	c	T4	Trout eggs			6,27	6,27	6,27	0,00	15
	c	T6	Smoked salmon			4,39	4,56	4,48	0,17	16
	c	T9	Cooked St Jacques			5,10	5,15	5,13	0,05	17
	c	T11	Frozen cooked salmon			5,85	5,90	5,88	0,05	18
	c	T12	Frozen fish fillet			4,63	4,23	4,43	-0,40	19
	c	T16	Frozen fish fillet			6,33	6,72	6,53	0,39	20
	c	T24	Shelled mussels			4,36	4,26	4,31	-0,10	21
	c	T96	Smoked salmon			4,88	2,78	3,83	-2,10	22
			Average difference of the category						0,28	
			Standard deviation of differences						0,90	
Fruits & vegetables	a	T21	Frozen red pepper			3,59	3,59	3,59	0,00	1
	a	T22	Frozen zucchini			4,30	4,28	4,29	-0,02	2
	a	T23	Frozen green pepper			4,55	4,50	4,53	-0,05	3
	a	4141	Frozen plums			2,86	1,95	2,41	-0,91	4
	a	4142	Frozen zucchini			4,65	4,48	4,57	-0,17	5
	b	T42	Red cabbage			6,03	5,69	5,86	-0,34	6
	b	T43	Mixed crudités			7,02	7,13	7,08	0,11	7
	b	T46	Salad			7,20	7,26	7,23	0,06	8
	b	6811	Non seasoned grated carrots			7,26	7,34	7,30	0,08	9
	b	6812	Baby leaves			6,96	6,92	6,94	-0,04	10
	c	T1	Mixed vegetables			2,90	2,79	2,85	-0,11	11
	c	T25	Celery			2,38	2,00	2,19	-0,38	12
	c	T26	Tabbouleh			2,42	2,34	2,38	-0,08	13
	c	T33	Celery			3,20	2,30	2,75	-0,90	14
	c	T37	Grated carrots			6,33	6,37	6,35	0,04	15
	c	T44	Beetroot			2,09	1,78	1,94	-0,31	16
			Average difference of the category						-0,19	
			Standard deviation of differences						0,32	

Egg products	a	T35	Mayonnaise			3,74	3,64	3,69	-0,10	1	
	a	T71	Mayonnaise			2,26	1,95	2,11	-0,31	2	
	a	T91	Custard			3,73	3,94	3,84	0,21	3	
	a	T92	Custard			1,85	1,00	1,43	-0,85	4	
	a	T95	Mayonnaise			2,12	1,85	1,99	-0,27	5	
	a	4143	Mayonnaise			1,78	2,04	1,91	0,26	6	
	b	T93	Whole egg			1,35	2,62	1,99	1,27	7	
	b	T94	Whole egg			1,45	1,48	1,47	0,03	8	
	b	379	Whole egg			6,94	5,89	6,42	-1,05	9	
	b	380	Whole egg			6,76	5,80	6,28	-0,96	10	
	b	381	Whole quail egg			3,27	3,08	3,18	-0,19	11	
	c	T17	Iced nougat			3,79	2,46	3,13	-1,33	12	
	c	T18	Frozen pastry			3,95	2,77	3,36	-1,18	13	
	c	T19	Frozen pastry			3,00	3,00	3,00	0,00	14	
	c	T20	Iced nougat			4,04	2,57	3,31	-1,47	15	
	c	T40	Pastry			3,78	3,37	3,58	-0,41	16	
	c	T41	Pastry			4,78	5,22	5,00	0,44	17	
	c	T67	Pastry			4,68	4,74	4,71	0,06	18	
	c	T68	Pastry			4,78	4,76	4,77	-0,02	19	
	c	T69	Pastry			4,93	4,95	4,94	0,02	20	
		Average difference of the category								-0,29	
		Standard deviation of differences								0,68	
Pet food	a	3832	Pellets for dogs (poultry)			1,45	1,30	1,38	-0,15	1	
	a	3898	Broken rice for dog			4,76	4,89	4,83	0,13	2	
	a	3899	Rice for dog			2,85	2,73	2,79	-0,12	3	
	a	3900	Pastas/meat for dog			4,35	4,41	4,38	0,06	4	
	a	6905	Pellets for cats			4,70	4,80	4,75	0,10	5	
	a	6906	Pellets for dogs			5,46	5,40	5,43	-0,06	6	
	b	3901	Poultry snack for dog			1,60	1,60	1,60	0,00	7	
	b	3902	Sausage for dog			5,82	6,11	5,97	0,29	8	
	b	4785	Sausage for dog			1,15	1,00	1,08	-0,15	9	
	b	4786	Snack for dog (bacon flavor)			2,81	3,08	2,95	0,27	10	
	b	4787	Snack for dog (meat)			2,14	1,96	2,05	-0,18	11	
	b	6242	Sausage for dog			3,46	3,59	3,53	0,13	12	
	c	3672	Poultry flour			3,04	3,00	3,02	-0,04	13	
	c	3673	Lamb flour			3,76	3,88	3,82	0,12	14	
	c	3674	Animal flour			4,38	3,91	4,15	-0,47	15	
	c	3675	Animal flour			4,36	4,20	4,28	-0,16	16	
	c	4145	Dehydrated poultry proteins			3,94	3,81	3,88	-0,13	17	
		Average difference of the category								-0,02	
	Standard deviation of differences								0,19		
Environmental samples	a	3836	Wipe (cheese industry)			2,41	2,51	2,46	0,10	1	
	a	3837	Wipe (bechamel sauce)			2,41	2,38	2,40	-0,03	2	
	a	3838	Wipe (peas industry)			1,91	1,92	1,92	0,01	3	
	a	3840	Wipe (peas industry)			3,32	3,29	3,31	-0,03	4	
	a	4015	Wipe after cleaning(fish industry)			4,80	4,34	4,57	-0,46	5	
	b	3839	Process water (peas industry)			3,74	2,13	2,94	-1,61	6	
	b	4006	Process water (fish industry)			4,80	4,81	4,81	0,01	7	
	b	4010	Process water (fish industry)			4,64	4,83	4,74	0,19	8	
	b	4147	Process water			2,51	2,36	2,44	-0,15	9	
	b	6243	Rinsing water (pork industry)			2,41	2,56	2,49	0,15	10	
	b	6815	Process water (pork slaughterhouse)			4,34	3,86	4,10	-0,48	11	
	c	3677	Dusts			5,11	5,00	5,06	-0,11	12	
	c	3678	Dusts from dairy industry			7,18	6,38	6,78	-0,80	13	
	c	3679	Dusts from dairy industry			5,63	5,77	5,70	0,14	14	
	c	4148	Dusts from dairy industry			5,71	5,73	5,72	0,02	15	
	c	4149	Dusts from dairy industry			5,89	5,61	5,75	-0,28	16	
		Average difference of the category								-0,20	
		Standard deviation of differences								0,48	
Average difference all categories									-0,09	117	
Standard deviation of differences									0,64		

n = 117
 $\beta = 95\%$
 $T(0.025;116) = 1,980626$

Lower confidence limit	Upper confidence limit
-1,37	1,19

n = 26 $T(0.025;25) = 2,030$
n = 22 $T(0.025;21) = 2,145$
n = 16 $T(0.025;15) = 2,101$
n = 20 $T(0.025;21) = 2,120$
n = 17 $T(0.025;16) = 2,120$
n = 16 $T(0.025;15) = 2,145$

	Lower confidence limit	Upper confidence limit
MP	-1,61	1,29
SFP	-1,71	2,26
F&V	-1,68	0,50
EP	-1,76	2,11
PF	-0,43	0,39
ES	-1,26	0,85

Results not used in the statistical interpretation

Category	Type	#	Sample	RM	AM	RM	AM	Mean	Difference	
				CFU/g	CFU/g	log CFU/g	log CFU/g			
MP		4130	Ready to eat pork			0,00	1,48	0,74	1,48	corr
		6810	RTRH veal			1,26	0,00	0,63	-1,26	corr
EG		T97	Egg cream			1,24	0,00	0,62	-1,24	corr
		382	Pastry			6,48	6,48	6,48	0,00	corr
PF		3830	Pellets for cats (poultry)			0,00	0,00	0,00	0,00	corr
		3831	Pellets for cats (beef)			0,00	0,00	0,00	0,00	corr
		3832	Pellets for dogs (poultry)			1,45	1,30	1,38	-0,15	<4
		3833	Pâté for cats (salmon)			0,00	0,00	0,00	0,00	corr
		3834	Sausages for dogs			5,47	5,47	5,47	0,00	corr
		3835	Sausages for dogs			1,45	0,00	0,73	-1,45	corr
		4785	Sausage for dog			1,15	1,00	1,08	-0,15	<4
		4144	Sausage for dog			1,60	0,00	0,80	-1,60	corr
ES		4011	Swab after cleaning (fish industry)			0,00	0,15	0,08	0,15	corr
		4012	Swab after cleaning (fish industry)			6,48	6,48	6,48	0,00	corr
		4013	Wipe after cleaning(fish industry)			6,48	6,48	6,48	0,00	corr
		4014	Wipe after cleaning(fish industry)			6,48	6,48	6,48	0,00	corr
		4007	Process water (fish industry)			0,00	0,00	0,00	0,00	corr
		4008	Process water (fish industry)			5,27	6,48	5,88	1,21	corr
		4009	Process water (fish industry)			6,48	6,48	6,48	0,00	corr
		4146	Process water			0,00	0,00	0,00	0,00	corr
		6816	Process water (fish industry)			0,00	0,00	0,00	0,00	corr
		3676	Dusts from egg industry			0,00	0,00	0,00	0,00	corr

Statistical calculations at 72h

Category	Type	#	Matrix	RM	AM	RM	AM	Mean	Difference
				CFU/g	CFU/g	log CFU/g	log CFU/g		
Meat products	a	ADRIANormandie	Frozen ground beef (15% fat)			5,88	5,85	5,87	-0,03
	a	ADRIANormandie	Frozen ground beef (15% fat)			5,10	5,15	5,13	0,05
	a	ADRIANormandie	Frozen ground beef (15% fat)			5,65	5,65	5,65	0,00
	a	ADRIANormandie	Frozen ground beef (15% fat)			5,00	5,04	5,02	0,04
	a	ADRIANormandie	Frozen ground beef (15% fat)			4,79	4,83	4,81	0,04
	a	ADRIANormandie	Frozen ground beef (15% fat)			3,74	3,48	3,61	-0,26
	a	ADRIANormandie	Frozen ground beef (15% fat)			5,35	5,43	5,39	0,08
	a	ADRIANormandie	Frozen ground beef (15% fat)			4,15	4,11	4,13	-0,04
	a	ADRIANormandie	Frozen ground beef (15% fat)			3,98	4,00	3,99	0,02
	a	ADRIANormandie	Frozen ground beef (15% fat)			4,53	4,45	4,49	-0,08
	a	ADRIANormandie	Frozen ground beef (15% fat)			4,02	3,92	3,97	-0,10
	a	ADRIANormandie	Frozen ground beef (15% fat)			5,22	5,00	5,11	-0,22
	a	ADRIANormandie	Frozen ground beef (15% fat)			4,40	4,40	4,40	0,00
	a	ADRIANormandie	Frozen ground beef (15% fat)			5,26	5,23	5,25	-0,03
	a	ADRIANormandie	Frozen ground beef (15% fat)			4,25	4,26	4,26	0,01
	a	ADRIANormandie	Frozen ground beef (15% fat)			5,06	5,08	5,07	0,02
	a	ADRIANormandie	Frozen ground beef (15% fat)			3,57	3,61	3,59	0,04
	a	ADRIANormandie	Ground beef (5% fat)			4,50	4,48	4,49	-0,02
	a	ADRIANormandie	Ground beef (5% fat)			4,00	3,92	3,96	-0,08
	a	ADRIANormandie	Ground beef (5% fat)			3,81	3,71	3,76	-0,10
	a	ADRIANormandie	Ground beef (5% fat)			3,73	3,66	3,70	-0,07
	a	ADRIANormandie	Seasoned ground beef			4,35	4,34	4,35	-0,01
	a	ADRIANormandie	Seasoned ground beef			4,56	4,63	4,60	0,07
	a	ADRIANormandie	Ground veal			5,02	5,11	5,07	0,09
	a	ADRIANormandie	Ground veal			3,59	3,60	3,60	0,01
	a	ADRIANormandie	Beef trim			2,75	2,70	2,73	-0,05
	a	ADRIANormandie	Veal trim			3,35	3,40	3,38	0,05
	a	ADRIANormandie	Veal trim			3,47	3,41	3,44	-0,06
	a	ADRIANormandie	Pork trim			3,59	3,58	3,59	-0,01
	a	ADRIANormandie	Pork trim			3,39	3,34	3,37	-0,05
	a	ADRIANormandie	Pork trim			3,41	3,43	3,42	0,02
	a	ADRIANormandie	Poultry meat			4,72	4,70	4,71	-0,02
	a	ADRIANormandie	Poultry meat			4,24	4,32	4,28	0,08
	a	ADRIANormandie	Poultry meat			4,61	4,63	4,62	0,02
	a	ADRIANormandie	Poultry meat			4,50	4,53	4,52	0,03
	a	ADRIANormandie	Veal meat			5,16	5,18	5,17	0,02
	a	ADRIANormandie	Veal meat			4,77	4,83	4,80	0,06
	a	ADRIANormandie	Veal meat			4,98	4,98	4,98	0,00
	a	ADRIANormandie	Veal meat			5,24	5,26	5,25	0,02
	a	ADRIANormandie	Pork meat			5,73	5,67	5,70	-0,06
	a	ADRIANormandie	Pork meat			6,49	6,46	6,48	-0,03
	a	ADRIANormandie	Pork meat			5,54	5,48	5,51	-0,06
	a	ADRIANormandie	Pork meat			5,60	5,63	5,62	0,03
	a	T31	Poultry meat			5,74	5,67	5,71	-0,07
	a	T49	Poultry meat			4,78	4,99	4,89	0,21
	a	T50	Pork meat			4,89	5,00	4,95	0,11
	a	T51	Pork brain			5,92	5,90	5,91	-0,02
	a	T52	Beef heart			5,24	5,31	5,28	0,07
	a	T54	Veal rib			5,70	5,87	5,79	0,17
	a	T55	Ground beef			7,10	7,23	7,17	0,13
	a	T56	Veal liver			6,75	6,90	6,83	0,15
	a	T57	Beef heart			7,83	7,86	7,85	0,03
	a	T58	Poultry meat			5,44	5,46	5,45	0,02
	a	T59	Pork liver			5,78	5,95	5,87	0,17
	a	T60	Ground beef			4,11	4,16	4,14	0,05
	a	T61	Beef trim			4,95	4,72	4,84	-0,23
	a	T62	Poultry meat			4,23	4,56	4,40	0,33
	a	T63	Beef trim			4,92	4,96	4,94	0,04
	a	T64	Pork meat			5,63	5,78	5,71	0,15
	b	ADRIANormandie	Cooked pork meat			5,96	5,81	5,89	-0,15
	b	ADRIANormandie	Cooked black sausage			7,18	7,04	7,11	-0,14
	b	T2	Cooked poultry meat			7,13	7,15	7,14	0,02
	b	T3	Precooked meat			3,71	3,74	3,73	0,03
	b	T7	Croque monsieur			7,13	7,02	7,08	-0,11
	b	T28	Black sausage with apples			7,00	7,03	7,02	0,03
	b	6238	RTRH beef			2,93	2,93	2,93	0,00
	c	ADRIANormandie	Garlic sausage			2,00	2,00	2,00	0,00
	c	ADRIANormandie	Ham			4,96	4,92	4,94	-0,04
	c	ADRIANormandie	Ham			4,63	4,79	4,71	0,16
	c	ADRIANormandie	Ham			4,09	4,00	4,05	-0,09
	c	ADRIANormandie	Ham			3,59	3,32	3,46	-0,27
	c	ADRIANormandie	Ham			5,16	5,20	5,18	0,04
	c	ADRIANormandie	Ham			3,15	3,11	3,13	-0,04
	c	ADRIANormandie	Ham			4,38	4,28	4,33	-0,10
	c	ADRIANormandie	Ham			7,89	7,88	7,89	-0,01
	c	ADRIANormandie	Rabbit pâté			3,30	3,20	3,25	-0,10
	c	ADRIANormandie	Pâté			2,39	2,60	2,50	0,21
	c	ADRIANormandie	Delicatessen			4,97	5,18	5,08	0,21

	c	ADRIANormandie	Delicatessen			4,50	4,56	4,53	0,06	79
	c	ADRIANormandie	Delicatessen			2,98	3,00	2,99	0,02	80
	c	T27	Liver pâté			7,22	6,32	6,77	-0,90	81
	c	T29	Sausages			3,37	3,25	3,31	-0,12	82
	c	4131	Low moisture ham			3,96	3,94	3,95	-0,02	83
	c	4132	Low moisture smoked ham			5,18	1,85	3,52	-3,33	84
	c	4133	Cooked sausage			4,67	4,76	4,72	0,09	85
	Average difference of the category								-0,04	
	Standard deviation of differences								0,39	
Dairy products	a	Piton et Grappin	Raw milk			5,27	5,30	5,29	0,03	1
	a	Piton et Grappin	Raw milk			4,36	4,54	4,45	0,18	2
	a	Piton et Grappin	Raw milk			5,27	5,30	5,29	0,03	3
	a	Piton et Grappin	Raw milk			5,16	5,20	5,18	0,04	4
	a	Piton et Grappin	Raw milk			4,32	4,30	4,31	-0,02	5
	a	Piton et Grappin	Raw milk			4,06	4,18	4,12	0,12	6
	a	Piton et Grappin	Raw milk			5,62	5,63	5,63	0,01	7
	a	Piton et Grappin	Raw milk			4,24	4,43	4,34	0,19	8
	a	Piton et Grappin	Raw milk			5,70	5,81	5,76	0,11	9
	a	Piton et Grappin	Raw milk			3,85	3,83	3,84	-0,02	10
	a	Piton et Grappin	Raw milk			4,60	4,65	4,63	0,05	11
	a	Piton et Grappin	Raw milk			4,44	4,52	4,48	0,08	12
	a	Piton et Grappin	Raw milk			5,68	5,49	5,59	-0,19	13
	a	Piton et Grappin	Raw milk			5,48	5,45	5,47	-0,03	14
	a	Piton et Grappin	Raw milk			5,38	5,57	5,48	0,19	15
	a	Piton et Grappin	Raw milk			4,40	4,38	4,39	-0,02	16
	a	Piton et Grappin	Raw milk			3,74	3,81	3,78	0,07	17
	a	Piton et Grappin	Raw milk			5,36	5,20	5,28	-0,16	18
	a	Piton et Grappin	Raw milk			4,22	4,18	4,20	-0,04	19
	a	Piton et Grappin	Raw milk			4,28	4,40	4,34	0,12	20
	a	T47	Raw milk			5,92	6,23	6,08	0,31	21
	b	T73	Skimmed milk powder			3,76	2,94	3,35	-0,82	22
	b	T74	Lactoserum powder			2,63	2,36	2,50	-0,27	23
	b	T75	Lactoserum powder			2,67	2,32	2,50	-0,35	24
	b	T76	Milk powder			2,64	2,85	2,75	0,21	25
	b	T77	Milk powder			2,66	2,80	2,73	0,14	26
	b	T78	Milk powder			3,12	2,86	2,99	-0,26	27
	b	T79	Milk powder			2,72	2,90	2,81	0,18	28
	b	T80	Milk powder			2,58	2,71	2,65	0,13	29
	b	T81	Milk powder			3,24	2,74	2,99	-0,50	30
	b	T82	Milk powder			3,19	2,91	3,05	-0,28	31
	b	T83	Milk powder			2,71	2,76	2,74	0,05	32
	b	T84	Milk powder			3,49	2,89	3,19	-0,60	33
	b	T85	Milk powder			3,34	2,86	3,10	-0,48	34
	c	4135	Ice cream			3,94	3,11	3,53	-0,83	35
	c	4136	Pasty with whipped cream			4,78	4,59	4,69	-0,19	36
	c	4137	Fresh cheese			4,54	6,15	5,35	1,61	37
	c	6807	Pasteurized milk			3,18	3,04	3,11	-0,14	38
	c	6809	Dairy dessert			3,94	3,63	3,79	-0,31	39
	Average difference of the category								-0,04	
	Standard deviation of differences								0,39	
Seafood products	a	T65	Cuttlefish			6,43	7,40	6,92	0,97	1
	a	T86	Mussels			4,67	6,76	5,72	2,09	2
	a	T87	Clams			4,72	5,90	5,31	1,18	3
	a	T88	Clams (littlenecks)			5,50	8,12	6,81	2,62	4
	a	T89	Fish fillet			5,83	6,45	6,14	0,62	5
	a	T90	Salmon fillet			5,90	6,18	6,04	0,28	6
	a	356	Fish fillet			3,73	3,73	3,73	0,00	7
	a	357	Fish fillet			4,45	4,86	4,66	0,41	8
	a	358	Fish fillet			4,69	4,48	4,59	-0,21	9
	b	T13	Frozen fish fillet			4,21	4,29	4,25	0,08	10
	b	T14	Frozen fish fillet			4,42	4,67	4,55	0,25	11
	b	T15	Frozen fish fillet			3,78	4,18	3,98	0,40	12
	b	4139	Frozen fish fillets			4,54	4,90	4,72	0,36	13
	b	4140	Frozen tuna			5,11	5,15	5,13	0,04	14
	c	T4	Trout eggs			6,27	6,27	6,27	0,00	15
	c	T6	Smoked salmon			4,39	4,56	4,48	0,17	16
	c	T9	Cooked St Jacques			5,10	5,32	5,21	0,22	17
	c	T11	Frozen cooked salmon			5,85	5,91	5,88	0,06	18
	c	T12	Frozen fish fillet			4,63	4,40	4,52	-0,23	19
	c	T16	Frozen fish fillet			6,33	6,70	6,52	0,37	20
	c	T24	Shelled mussels			4,36	4,39	4,38	0,03	21
	c	T96	Smoked salmon			4,88	3,76	4,32	-1,12	22
	Average difference of the category								0,39	
	Standard deviation of differences								0,78	

Fruits & vegetables	a	T21	Frozen red pepper		3,59	3,60	3,60	0,01	1
	a	T22	Frozen zucchini		4,30	4,29	4,30	-0,01	2
	a	T23	Frozen green pepper		4,55	4,50	4,53	-0,05	3
	a	4141	Frozen plums		2,86	2,53	2,70	-0,33	4
	a	4142	Frozen zucchini		4,65	4,62	4,64	-0,03	5
	b	ADRIANormandie	Red cabbage		8,51	8,61	8,56	0,10	6
	b	ADRIANormandie	Red cabbage		6,12	6,34	6,23	0,22	7
	b	ADRIANormandie	Red cabbage		5,51	5,70	5,61	0,19	8
	b	ADRIANormandie	Grated carrots		7,63	7,64	7,64	0,01	9
	b	ADRIANormandie	Grated carrots		7,10	7,10	7,10	0,00	10
	b	ADRIANormandie	Salad		7,77	7,65	7,71	-0,12	11
	b	ADRIANormandie	Salad		7,63	7,78	7,71	0,15	12
	b	ADRIANormandie	Salad		7,31	7,48	7,40	0,17	13
	b	ADRIANormandie	Salad		7,76	7,78	7,77	0,02	14
	b	ADRIANormandie	Salad		7,57	7,65	7,61	0,08	15
	b	ADRIANormandie	Salad		7,57	7,54	7,56	-0,03	16
	b	ADRIANormandie	Salad		7,33	7,35	7,34	0,02	17
	b	ADRIANormandie	Salad		7,90	7,97	7,94	0,07	18
	b	ADRIANormandie	Salad		7,87	7,79	7,83	-0,08	19
	b	ADRIANormandie	Salad		5,74	5,95	5,85	0,21	20
	b	ADRIANormandie	Salad		6,02	6,08	6,05	0,06	21
	b	ADRIANormandie	Salad		7,60	7,85	7,73	0,25	22
	b	ADRIANormandie	Salad		8,02	8,30	8,16	0,28	23
	b	ADRIANormandie	Salad		8,75	8,72	8,74	-0,03	24
	b	ADRIANormandie	Salad		8,46	8,58	8,52	0,12	25
	b	ADRIANormandie	Mixed crudités		8,05	6,81	7,43	-1,24	26
	b	ADRIANormandie	Mixed crudités		8,09	6,81	7,45	-1,28	27
	b	ADRIANormandie	Mixed crudités		8,36	6,60	7,48	-1,76	28
	b	ADRIANormandie	Mixed crudités		7,57	6,74	7,16	-0,83	29
	b	ADRIANormandie	Mixed crudités		8,12	6,30	7,21	-1,82	30
	b	ADRIANormandie	Salad		6,88	6,86	6,87	-0,02	31
	b	ADRIANormandie	Parsley		9,02	9,16	9,09	0,14	32
	b	ADRIANormandie	Parsley		9,00	8,95	8,98	-0,05	33
	b	ADRIANormandie	Parsley		9,02	8,93	8,98	-0,09	34
	b	ADRIANormandie	Parsley		9,08	9,04	9,06	-0,04	35
	b	ADRIANormandie	Parsley		9,10	9,02	9,06	-0,08	36
	b	ADRIANormandie	Parsley		10,41	10,48	10,45	0,07	37
	b	ADRIANormandie	Parsley		10,31	10,20	10,26	-0,11	38
	b	ADRIANormandie	Parsley		7,94	7,48	7,71	-0,46	39
	b	ADRIANormandie	Parsley		8,34	8,66	8,50	0,32	40
	b	ADRIANormandie	Parsley		8,50	8,63	8,57	0,13	41
	b	ADRIANormandie	Parsley		8,34	8,72	8,53	0,38	42
	b	ADRIANormandie	Parsley		8,42	8,67	8,55	0,25	43
	b	ADRIANormandie	Parsley		6,75	6,91	6,83	0,16	44
	b	ADRIANormandie	Soy		7,87	7,78	7,83	-0,09	45
	b	ADRIANormandie	Soy		7,65	7,85	7,75	0,20	46
	b	ADRIANormandie	Soy		7,78	7,74	7,76	-0,04	47
	b	ADRIANormandie	Soy		7,72	7,85	7,79	0,13	48
	b	ADRIANormandie	Soy		8,48	8,74	8,61	0,26	49
	b	ADRIANormandie	Soy		7,69	7,65	7,67	-0,04	50
	b	ADRIANormandie	Soy		7,63	7,60	7,62	-0,03	51
	b	ADRIANormandie	Soy		7,81	7,98	7,90	0,17	52
	b	T42	Red cabbage		6,03	5,72	5,88	-0,31	53
	b	T43	Mixed crudités		7,02	7,14	7,08	0,12	54
	b	T46	Salad		7,20	7,27	7,24	0,07	55
	b	6811	Non seasoned grated carrots		7,26	7,34	7,30	0,08	56
	b	6812	Baby leaves		6,96	6,99	6,98	0,03	57
	c	ADRIANormandie	Grated carrots		7,64	8,19	7,92	0,55	58
	c	ADRIANormandie	Grated carrots		7,83	8,11	7,97	0,28	59
	c	ADRIANormandie	Grated carrots		7,68	7,93	7,81	0,25	60
	c	ADRIANormandie	Grated carrots		8,66	8,66	8,66	0,00	61
	c	ADRIANormandie	Grated carrots		8,72	8,72	8,72	0,00	62
	c	ADRIANormandie	Grated carrots		8,56	8,62	8,59	0,06	63
	c	ADRIANormandie	Grated carrots		8,09	8,18	8,14	0,09	64
	c	ADRIANormandie	Grated celery		8,79	8,63	8,71	-0,16	65
	c	ADRIANormandie	Grated celery		8,57	8,75	8,66	0,18	66
	c	ADRIANormandie	Grated celery		8,84	9,20	9,02	0,36	67
	c	ADRIANormandie	Grated celery		9,54	9,18	9,36	-0,36	68
	c	ADRIANormandie	Mixed salad		6,00	6,34	6,17	0,34	69
	c	ADRIANormandie	Mixed salad		6,25	6,51	6,38	0,26	70
	c	ADRIANormandie	Mixed salad		5,84	6,11	5,98	0,27	71
	c	ADRIANormandie	Mixed salad		6,31	6,36	6,34	0,05	72
	c	ADRIANormandie	Mixed salad		5,87	6,30	6,09	0,43	73
	c	ADRIANormandie	Mixed salad		6,44	6,60	6,52	0,16	74
	c	ADRIANormandie	Mixed salad		6,35	6,40	6,38	0,05	75
	c	ADRIANormandie	Mixed salad		8,05	8,08	8,07	0,03	76
	c	ADRIANormandie	Mixed salad		8,34	8,38	8,36	0,04	77
	c	ADRIANormandie	Mixed salad		7,84	7,83	7,84	-0,01	78
	c	ADRIANormandie	Mixed salad		7,39	7,40	7,40	0,01	79
	c	ADRIANormandie	Mixed salad		8,37	8,41	8,39	0,04	80
	c	ADRIANormandie	Mixed salad		8,15	8,40	8,28	0,25	81
	c	ADRIANormandie	Mixed salad		7,09	7,00	7,05	-0,09	82

	c	ADRIANormandie	Mixed salad			6,72	6,78	6,75	0,06	83	
	c	T1	Mixed vegetables			2,90	2,85	2,88	-0,05	84	
	c	T25	Celery			2,38	2,24	2,31	-0,14	85	
	c	T26	Tabbouleh			2,42	2,34	2,38	-0,08	86	
	c	T33	Celery			3,20	2,62	2,91	-0,58	87	
	c	T37	Grated carrots			6,33	6,37	6,35	0,04	88	
	c	T44	Beetroot			2,09	1,95	2,02	-0,14	89	
		Average difference of the category								-0,03	
		Standard deviation of differences								0,39	
Egg products	a	T35	Mayonnaise			3,74	3,90	3,82	0,16	1	
	a	T71	Mayonnaise			2,26	2,08	2,17	-0,18	2	
	a	T91	Custard			3,73	3,97	3,85	0,24	3	
	a	T92	Custard			1,85	1,00	1,43	-0,85	4	
	a	T95	Mayonnaise			2,12	1,90	2,01	-0,22	5	
	a	4143	Mayonnaise			1,78	2,08	1,93	0,30	6	
	b	T93	Whole egg			1,35	2,65	2,00	1,30	7	
	b	T94	Whole egg			1,45	1,95	1,70	0,50	8	
	b	379	Whole egg			6,94	5,91	6,43	-1,03	9	
	b	380	Whole egg			6,76	5,81	6,29	-0,95	10	
	b	381	Whole quail egg			3,27	3,28	3,28	0,01	11	
	c	T17	Iced nougat			3,79	2,75	3,27	-1,04	12	
	c	T18	Frozen pastry			3,95	2,87	3,41	-1,08	13	
	c	T19	Frozen pastry			3,00	3,02	3,01	0,02	14	
	c	T20	Iced nougat			4,04	2,41	3,23	-1,63	15	
	c	T40	Pastry			3,78	3,49	3,64	-0,29	16	
	c	T41	Pastry			4,78	5,30	5,04	0,52	17	
	c	T67	Pastry			4,68	4,75	4,72	0,07	18	
	c	T68	Pastry			4,78	4,80	4,79	0,02	19	
	c	T69	Pastry			4,93	4,98	4,96	0,05	20	
	Average difference of the category								-0,20		
	Standard deviation of differences								0,70		
Pet food	a	3832	Pellets for dogs (poultry)			1,45	1,30	1,38	-0,15	1	
	a	3898	Broken rice for dog			4,76	4,89	4,83	0,13	2	
	a	3899	Rice for dog			2,85	2,74	2,80	-0,11	3	
	a	3900	Pastas/meat for dog			4,35	4,41	4,38	0,06	4	
	a	6905	Pellets for cats			4,70	4,81	4,76	0,11	5	
	a	6906	Pellets for dogs			5,46	5,40	5,43	-0,06	6	
	b	3901	Poultry snack for dog			1,60	1,60	1,60	0,00	7	
	b	3902	Sausage for dog			5,82	6,11	5,97	0,29	8	
	b	4785	Sausage for dog			1,15	1,00	1,08	-0,15	9	
	b	4786	Snack for dog (bacon flavor)			2,81	3,08	2,95	0,27	10	
	b	4787	Snack for dog (meat)			2,14	2,32	2,23	0,18	11	
	b	6242	Sausage for dog			3,46	3,59	3,53	0,13	12	
	c	3672	Poultry flour			3,04	3,11	3,08	0,07	13	
	c	3673	Lamb flour			3,76	3,94	3,85	0,18	14	
	c	3674	Animal flour			4,38	4,38	4,38	0,00	15	
	c	3675	Animal flour			4,36	4,40	4,38	0,04	16	
	c	4145	Dehydrated poultry proteins			3,94	3,94	3,94	0,00	17	
	Average difference of the category								0,06		
	Standard deviation of differences								0,13		
Environmental samples	a	3836	Wipe (cheese industry)			2,41	2,51	2,46	0,10	1	
	a	3837	Wipe (bechamel sauce)			2,41	2,63	2,52	0,22	2	
	a	3838	Wipe (peas industry)			1,91	1,92	1,92	0,01	3	
	a	3840	Wipe (peas industry)			3,32	3,34	3,33	0,02	4	
	a	4015	Wipe after cleaning(fish industry)			4,80	4,32	4,56	-0,48	5	
	b	3839	Process water (peas industry)			3,74	4,52	4,13	0,78	6	
	b	4006	Process water (fish industry)			4,80	4,83	4,82	0,03	7	
	b	4010	Process water (fish industry)			4,64	4,86	4,75	0,22	8	
	b	4147	Process water			2,51	2,36	2,44	-0,15	9	
	b	6243	Rinsing water (pork industry)			2,41	2,56	2,49	0,15	10	
	b	6815	Process water (pork slaughterhouse)			4,34	3,94	4,14	-0,40	11	
	c	3677	Dusts			5,11	5,30	5,21	0,19	12	
	c	3678	Dusts from dairy industry			7,18	6,68	6,93	-0,50	13	
	c	3679	Dusts from dairy industry			5,63	5,81	5,72	0,18	14	
	c	4148	Dusts from dairy industry			5,71	5,77	5,74	0,06	15	
	c	4149	Dusts from dairy industry			5,89	5,70	5,80	-0,19	16	
	Average difference of the category								0,02		
	Standard deviation of differences								0,32		
Average difference all categories									-0,01	288	
Standard deviation of differences									0,46		

n = 288
 $\beta = 95\%$
 $T(0.025;287) = 1,968264113$

Lower confidence limit	Upper confidence limit
-0,91	0,89

n = 85 $T(0.025;84) = 2,030$
n = 39 $T(0.025;38) = 2,030$
n = 22 $T(0.025;21) = 2,145$
n = 89 $T(0.025;88) = 2,101$
n = 20 $T(0.025;19) = 2,101$
n = 17 $T(0.025;16) = 2,120$
n = 16 $T(0.025;15) = 2,145$

	Lower confidence limit	Upper confidence limit
MP	-0,84	0,75
DP	-0,84	0,75
SFP	-1,32	2,10
F&V	-0,85	0,80
EP	-1,71	1,30
PF	-0,23	0,35
ES	-0,69	0,72

Results not used in the statistical interpretation

Category	Type	#	Sample	RM CFU/g	AM CFU/g	RM log CFU/g	AM log CFU/g	Mean	Difference	
MP	b	4130	Ready to eat pork			0,00	1,48	0,74	1,48	corr
	b	6810	RTRH veal			1,26	1,26	1,26	0,00	<4
DP	c	4134	Pasteurized milk			0,00	0,00	0,00	0,00	corr
	c	4138	Dairy based dessert			1,60	0,00	0,80	-1,60	corr
	c	4150	Rice pudding			1,60	1,30	1,45	-0,30	<4
	c	6808	Pasteurized milk			0,00	0,00	0,00	0,00	corr
EG	a	T97	Egg cream			1,24	0,00	0,62	-1,24	corr
	b	T70	Whole egg			0,00	0,00	0,00	0,00	corr
	b	T72	Whole egg			0,00	1,30	0,65	1,30	corr
	c	382	Pastry			6,48	6,48	6,48	0,00	corr
PF	a	3830	Pellets for cats (poultry)			0,00	0,00	0,00	0,00	corr
	a	3831	Pellets for cats (beef)			0,00	0,00	0,00	0,00	corr
	b	3833	Pâté for cats (salmon)			0,00	0,00	0,00	0,00	corr
	b	3834	Sausages for dogs			5,47	5,47	5,47	0,00	corr
	b	3835	Sausages for dogs			1,45	0,00	0,73	-1,45	corr
	b	4144	Sausage for dog			1,60	0,00	0,80	-1,60	corr
ES	a	4011	Swab after cleaning (fish industry)			0,00	0,00	0,00	0,00	corr
	a	4012	Swab after cleaning (fish industry)			6,48	6,48	6,48	0,00	corr
	a	4013	Wipe after cleaning(fish industry)			6,48	6,48	6,48	0,00	corr
	a	4014	Wipe after cleaning(fish industry)			6,48	6,48	6,48	0,00	corr
	b	4007	Process water (fish industry)			0,00	0,00	0,00	0,00	corr
	b	4008	Process water (fish industry)			5,27	6,48	5,88	1,21	corr
	b	4009	Process water (fish industry)			6,48	6,48	6,48	0,00	corr
	b	4146	Process water			0,00	0,00	0,00	0,00	corr
	b	6816	Process water (fish industry)			0,00	0,00	0,00	0,00	corr
	c	3676	Dusts from egg industry			0,00	0,00	0,00	0,00	corr

Appendix L: accuracy profile - raw data

Matrix	Strain	Level	N° sample	Reference method: ISO 4833-1				Alternative method: 3M Petrifilm Aerobic Count Plate							
				Dilution	cfu/ plate	cfu/g	log cfu/g	48h ± 3h at 30°C ± 1°C				72h ± 3h at 30°C ± 1°C			
								Dilution	cfu/ Petrifilm test	cfu/g	log cfu/g	Dilution	cfu/ Petrifilm test	cfu/g	log cfu/g
Pork pâté Batch 1 Aerobic mesophilic flora: 20 CFU/g	Enterobacter agglomerans 135	1	6862	10	34	350	2,54	10	31	310	2,49	10	33	330	2,52
				100	4			100	5			100	5		
			6863	10	46	430	2,63	10	36	360	2,56	10	36	360	2,56
				100	1			100	6			100	6		
			6864	10	27	260	2,41	10	42	420	2,62	10	42	420	2,62
				100	1			100	5			100	5		
			6865	10	27	260	2,41	10	35	350	2,54	10	37	370	2,57
				100	2			100	3			100	3		
		2	6866	10	29	320	2,51	10	44	440	2,64	10	44	440	2,64
				100	6			100	3			100	3		
			4823	100	38	3800	3,58	100	32	3200	3,51	100	32	3200	3,51
				1000	4			1000	5			1000	5		
			4824	100	45	4300	3,63	100	44	4400	3,64	100	44	4400	3,64
				1000	2			1000	3			1000	3		
			4825	100	46	4800	3,68	100	46	4600	3,66	100	46	4600	3,66
				1000	7			1000	6			1000	6		
		3	4826	100	28	2700	3,43	100	41	4100	3,61	100	41	4100	3,61
				1000	2			1000	7			1000	7		
			4827	100	50	4700	3,67	100	44	4400	3,64	100	44	4400	3,64
				1000	2			1000	4			1000	4		
			4833	10000	40	390000	5,59	10000	23	230000	5,36	10000	23	230000	5,36
				100000	3			100000	5			100000	5		
			4834	10000	33	320000	5,51	10000	42	420000	5,62	10000	42	420000	5,62
				100000	2			100000	3			100000	3		
Pork pâté Batch 2 Aerobic mesophilic flora: 0 CFU/g	Enterobacter agglomerans 135	1	4835	10000	24	250000	5,40	10000	30	300000	5,48	10000	30	300000	5,48
				100000	3			100000	0			100000	0		
			4836	10000	27	320000	5,51	10000	52	520000	5,72	10000	52	520000	5,72
				100000	8			100000	0			100000	0		
			4837	10000	27	260000	5,41	10000	36	360000	5,56	10000	36	360000	5,56
				100000	2			100000	1			100000	1		
		2	6867	10	45	460	2,66	10	37	370	2,57	10	37	370	2,57
				100	5			100	8			100	8		
			6868	10	32	320	2,51	10	39	390	2,59	10	39	390	2,59
				100	3			100	5			100	5		
			6869	10	24	260	2,41	10	40	400	2,60	10	40	400	2,60
				100	4			100	10			100	10		
			6870	10	39	410	2,61	10	40	400	2,60	10	40	400	2,60
				100	6			100	6			100	6		
		3	6871	10	34	360	2,56	10	36	360	2,56	10	36	360	2,56
				100	5			100	3			100	3		
			4848	100	33	3100	3,49	100	35	3500	3,54	100	35	3500	3,54
				1000	1			1000	1			1000	1		
			4849	100	36	3300	3,52	100	38	3800	3,58	100	38	3800	3,58
				1000	0			1000	5			1000	5		
			4850	100	36	3700	3,57	100	47	4700	3,67	100	47	4700	3,67
				1000	5			1000	2			1000	2		
		3	4851	100	27	3000	3,48	100	35	3500	3,54	100	35	3500	3,54
				1000	6			1000	1			1000	1		
			4852	100	31	2900	3,46	100	37	3700	3,57	100	37	3700	3,57
				1000	1			1000	2			1000	2		
			4858	10000	34	330000	5,52	10000	31	310000	5,49	10000	31	310000	5,49
				100000	2			100000	4			100000	4		
			4859	10000	33	330000	5,52	10000	36	360000	5,56	10000	36	360000	5,56
				100000	3			100000	1			100000	1		
		3	4860	10000	26	250000	5,40	10000	34	340000	5,53	10000	34	340000	5,53
				100000	1			100000	4			100000	4		
			4861	10000	27	250000	5,40	10000	43	430000	5,63	10000	43	430000	5,63
				100000	0			100000	4			100000	4		
			4862	10000	20	220000	5,34	10000	29	290000	5,46	10000	29	290000	5,46
				100000	4			100000	0			100000	0		

Appendix L: accuracy profile - raw data

Matrix	Strain	Level	N° sample	Reference method: ISO 4833-1				Alternative method: 3M Petrifilm Aerobic Count Plate			
				Dilution	cfu/plate	cfu/g	log cfu/g	72h ± 3h at 30°C ±1 °C			
								Dilution	cfu/ Petrifilm test	cfu/g	log cfu/
Pasteurized milk Batch 1 Aerobic mesophilic flora: 0 CFU/g	Staphylococcus aureus 501	1	4975	10	8	80	1,90 Ne	10	37	370	2,57
				100	4			100	2		
			4976	10	24	260	2,41	10	57	570	2,76
				100	4			100	3		
			4977	10	8	80	1,90 Ne	10	39	390	2,59
				100	0			100	3		
			4978	10	11	120	2,08	10	41	410	2,61
				100	2			100	3		
			4979	10	14	190	2,28	10	35	350	2,54
				100	7			100	10		
		2	4980	100	69	6500	3,81	100	106	10600	4,03
				1000	2			1000	10		
			4981	100	60	6000	3,78	100	122	12200	4,09
				1000	6			1000	10		
			4982	100	50	5300	3,72	100	127	12700	4,10
				1000	8			1000	12		
			4983	100	69	7300	3,86	100	143	14300	4,16
				1000	11			1000	25		
			4984	100	50	5500	3,74	100	132	13200	4,12
				1000	11			1000	15		
		3	4985	10000	54	540000	5,73	10000	117	1170000	6,07
				100000	5			100000	8		
			4986	10000	57	550000	5,74	10000	115	1150000	6,06
				100000	4			100000	12		
			4987	10000	34	360000	5,56	10000	124	1240000	6,09
				100000	6			100000	10		
			4988	10000	71	670000	5,83	10000	149	1490000	6,17
				100000	3			100000	12		
			4989	10000	62	610000	5,79	10000	127	1270000	6,10
				100000	5			100000	13		
Pasteurized milk Batch 2 Aerobic mesophilic flora: 10 CFU/g	Staphylococcus aureus 501	1	4990	10	14	160	2,20	10	48	480	2,68
				100	3			100	5		
			4991	10	20	210	2,32	10	44	440	2,64
				100	3			100	2		
			4992	10	19	180	2,26	10	41	410	2,61
				100	1			100	4		
			4993	10	19	200	2,30	10	43	430	2,63
				100	3			100	3		
			4994	10	19	180	2,26	10	30	300	2,48
				100	1			100	3		
		2	4995	100	68	3100	3,49	100	119	11900	4,08
				1000	4			1000	11		
			4996	100	48	5200	3,72	100	140	14000	4,15
				1000	9			1000	23		
			4997	100	61	6000	3,78	100	123	12300	4,09
				1000	5			1000	10		
			4998	100	74	6900	3,84	100	125	12500	4,10
				1000	2			1000	19		
			4999	100	95	9100	3,96	100	114	11400	4,06
				1000	5			1000	15		
		3	5000	10000	93	910000	5,96	10000	137	1370000	6,14
				100000	7			100000	15		
			5001	10000	53	550000	5,74	10000	138	1380000	6,14
				100000	8			100000	10		
			5002	10000	68	660000	5,82	10000	116	1160000	6,06
				100000	5			100000	17		
			5003	10000	56	550000	5,74	10000	130	1300000	6,11
				100000	4			100000	9		
			5004	10000	96	960000	5,98	10000	134	1340000	6,13
				100000	10			100000	10		

Appendix L: accuracy profile - raw data

Matrix	Strain	Level	N° sample	Reference method: ISO 4833-1				Alternative method: 3M Petrifilm Aerobic Count Plate							
				Dilution	cfu/plate	cfu/g	log cfu/g	48h ± 3h at 30°C ± 1°C				72h ± 3h at 30°C ± 1°C			
								Dilution	cfu/Petrifilm test	cfu/g	log cfu/g	Dilution	cfu/Petrifilm test	cfu/g	log cfu/g
Ready to eat mackerel Batch 1 Aerobic mesophilic flora: <10 CFU/g	<i>Listeria monocytogenes</i> Ad2599	1	5168	10	18	180	2,26	10	20	200	2,30	10	21	210	2,32
				100	2			100	4			100	4		
			5169	10	23	210	2,32	10	27	270	2,43	10	27	270	2,43
				100	0			100	1			100	2		
			5170	10	18	170	2,23	10	18	180	2,26	10	18	180	2,26
				100	1			100	1			100	1		
		1	5171	10	16	150	2,18	10	23	230	2,36	10	23	230	2,36
				100	1			100	1			100	1		
			5172	10	21	220	2,34	10	20	200	2,30	10	20	200	2,30
				100	3			100	1			100	1		
		2	5173	100	68	7200	3,86	100	90	9000	3,95	100	90	9000	3,95
				1000	11			1000	5			1000	5		
			5174	100	70	6800	3,83	100	72	7200	3,86	100	72	7200	3,86
				1000	5			1000	4			1000	4		
			5175	100	81	7900	3,90	100	85	8500	3,93	100	85	8500	3,93
				1000	6			1000	11			1000	11		
		2	5176	100	78	7700	3,89	100	86	8600	3,93	100	86	8600	3,93
				1000	7			1000	8			1000	8		
			5177	100	57	5700	3,76	100	72	7200	3,86	100	72	7200	3,86
				1000	6			1000	4			1000	4		
		3	5178	10000	58	600000	5,78	10000	80	800000	5,90	10000	81	810000	5,91
				100000	8			100000	6			100000	6		
			5179	10000	68	720000	5,86	10000	84	840000	5,92	10000	84	840000	5,92
				100000	11			100000	7			100000	7		
			5180	10000	62	600000	5,78	10000	84	840000	5,92	10000	84	840000	5,92
				100000	4			100000	12			100000	12		
Ready to eat mackerel Batch 2 Aerobic mesophilic flora: <10 CFU/g	<i>Listeria monocytogenes</i> Ad2599	1	4227	10	20	220	2,34	10	16	160	2,20	10	17	170	2,23
				100	4			100	1			100	1		
			4228	10	15	150	2,18	10	12	120	2,08	10	12	120	2,08
				100	1			100	2			100	2		
			4229	10	19	170	2,23	10	6	60	1,78	10	6	60	1,78
				100	0			100	1			100	1		
		1	4230	10	15	160	2,20	10	11	110	2,04	10	11	110	2,04
				100	2			100	3			100	3		
			4231	10	12	140	2,15	10	16	160	2,20	10	17	170	2,23
				100	3			100	2			100	2		
		2	4232	100	122	3100	3,49	100	122	12200	4,09	100	122	12200	4,09
				1000	5			1000	15			1000	15		
			4233	100	123	12000	4,08	100	149	14900	4,17	100	149	14900	4,17
				1000	9			1000	9			1000	9		
			4234	100	121	12000	4,08	100	145	14500	4,16	100	145	14500	4,16
				1000	12			1000	17			1000	17		
		2	4235	100	102	10000	4,00	100	112	11200	4,05	100	112	11200	4,05
				1000	11			1000	10			1000	10		
			4236	100	107	10000	4,00	100	140	14000	4,15	100	140	14000	4,15
				1000	7			1000	14			1000	14		
		3	4237	10000	94	970000	5,99	10000	105	1050000	6,02	10000	105	1050000	6,02
				100000	13			100000	7			100000	7		
			4238	10000	74	690000	5,84	10000	102	1020000	6,01	10000	103	1030000	6,01
				100000	2			100000	10			100000	10		
			4239	10000	84	870000	5,94	10000	98	980000	5,99	10000	98	980000	5,99
				100000	12			100000	9			100000	9		
		3	4240	10000	117	1200000	6,08	10000	116	1160000	6,06	10000	116	1160000	6,06
				100000	16			100000	10			100000	10		
			4241	10000	82	830000	5,92	10000	92	920000	5,96	10000	92	920000	5,96
				100000	9			100000	11			100000	11		

Appendix L: accuracy profile - raw data

Matrix	Strain	Level	N° sample	Reference method: ISO 4833-1				Alternative method: 3M Petrifilm Aerobic Count Plate							
				Dilution	cfu/plate	cfu/g	log cfu/g	48h ± 3h at 30°C ± 1°C				72h ± 3h at 30°C ± 1°C			
								Dilution	cfu/Petrifilm test	cfu/g	log cfu/g	Dilution	cfu/Petrifilm test	cfu/g	log cfu/g
Guacamole Batch 1 Aerobic mesophilic flora: 30 CFU/g	<i>Enterococcus gallinarum</i> Ad1145	1	6872	10	25	250	2,40	10	14	140	2,15	10	22	220	2,34
				100	2			100	3			100	3		
			6873	10	29	300	2,48	10	11	110	2,04	10	13	130	2,11
				100	4			100	4			100	4		
			6874	10	20	190	2,28	10	22	220	2,34	10	26	260	2,41
				100	1			100	1			100	1		
		2	6875	10	16	150	2,18	10	23	230	2,36	10	27	270	2,43
				100	0			100	1			100	1		
			6876	10	23	230	2,36	10	21	210	2,32	10	24	240	2,38
				100	2			100	2			100	3		
			4387	1000	18	17000	4,23	1000	41	41000	4,61	1000	41	41000	4,61
				10000	1			10000	2			10000	2		
		3	4388	1000	37	35000	4,54	1000	47	47000	4,67	1000	47	47000	4,67
				10000	2			10000	4			10000	4		
			4389	1000	39	39000	4,59	1000	50	50000	4,70	1000	50	50000	4,70
				10000	4			10000	5			10000	5		
			4390	1000	38	37000	4,57	1000	40	40000	4,60	1000	40	40000	4,60
				10000	3			10000	2			10000	2		
Guacamole Batch 2 Aerobic mesophilic flora: 100 CFU/g	<i>Enterococcus gallinarum</i> Ad1145	1	4391	1000	34	35000	4,54	1000	39	39000	4,59	1000	39	39000	4,59
				10000	5			10000	2			10000	2		
			4392	100000	45	4500000	6,65	100000	35	3500000	6,54	100000	35	3500000	6,54
				1000000	5			1000000	3			1000000	3		
			4393	100000	40	4000000	6,60	100000	36	3600000	6,56	100000	37	3700000	6,57
				1000000	4			1000000	2			1000000	2		
		2	4394	100000	36	3500000	6,54	100000	41	4100000	6,61	100000	41	4100000	6,61
				1000000	2			1000000	3			1000000	3		
			4395	100000	30	3000000	6,48	100000	34	3400000	6,53	100000	34	3400000	6,53
				1000000	3			1000000	3			1000000	3		
			4396	100000	40	3800000	6,58	100000	58	5800000	6,76	100000	58	5800000	6,76
				1000000	2			1000000	5			1000000	5		
		3	6877	10	20	230	2,36	10	38	380	2,58	10	40	400	2,60
				100	5			100	6			100	6		
			6878	10	19	200	2,30	10	35	350	2,54	10	35	350	2,54
				100	3			100	2			100	2		
			6879	10	24	240	2,38	10	17	170	2,23	10	19	190	2,28
				100	2			100	2			100	2		
		4	6880	10	20	230	2,36	10	23	230	2,36	10	26	260	2,41
				100	5			100	0			100	0		
			6881	10	21	210	2,32	10	34	340	2,53	10	36	360	2,56
				100	2			100	3			100	3		
		5	4402	1000	39	39000	3,49	1000	37	37000	4,57	1000	37	37000	4,57
				10000	4			10000	2			10000	2		
			4403	1000	28	30000	4,48	1000	39	39000	4,59	1000	39	39000	4,59
				10000	5			10000	5			10000	5		
			4404	1000	37	37000	4,57	1000	49	49000	4,69	1000	49	49000	4,69
				10000	4			10000	4			10000	4		
		6	4405	1000	39	37000	4,57	1000	46	46000	4,66	1000	46	46000	4,66
				10000	2			10000	5			10000	5		
			4406	1000	27	29000	4,46	1000	29	29000	4,46	1000	29	29000	4,46
				10000	5			10000	3			10000	3		
			4407	100000	26	2500000	6,40	100000	43	4300000	6,63	100000	43	4300000	6,63
				1000000	1			1000000	5			1000000	5		
		7	4408	100000	31	3200000	6,51	100000	52	5200000	6,72	100000	52	5200000	6,72
				1000000	4			1000000	6			1000000	6		
			4409	100000	34	3200000	6,51	100000	45	4500000	6,65	100000	45	4500000	6,65
				1000000	1			1000000	5			1000000	5		
			4410	100000	43	4100000	6,61	100000	38	3800000	6,58	100000	38	3800000	6,58
				1000000	2			1000000	4			1000000	4		
		8	4411	100000	35	3600000	6,56	100000	48	4800000	6,68	100000	48	4800000	6,68
				1000000	5			1000000	5			1000000	5		

Appendix L: accuracy profile - raw data

Matrix	Strain	Level	N° sample	Reference method: ISO 4833-1				Alternative method: 3M Petrifilm Aerobic Count Plate							
				Dilution	cfu/plate	cfu/g	log cfu/g	48h ± 3h at 30°C ± 1°C				72h ± 3h at 30°C ± 1°C			
								Dilution	cfu/Petrifilm test	cfu/g	log cfu/g	Dilution	cfu/Petrifilm test	cfu/g	log cfu/g
Whole pasteurized liquid egg Batch 1 Aerobic mesophilic flora: 0 CFU/g	<i>Serratia liquefaciens</i> 26	1	6428	10	15	160	2,20	10	25	250	2,40	10	25	250	2,40
				100	3			100	2			100	2		
			6429	10	19	180	2,26	10	26	260	2,41	10	26	260	2,41
				100	1			100	3			100	3		
			6430	10	21	230	2,36	10	26	260	2,41	10	26	260	2,41
				100	4			100	1			100	1		
			6431	10	19	170	2,23	10	21	210	2,32	10	23	230	2,36
				100	0			100	3			100	3		
			6432	10	27	250	2,40	10	20	200	2,30	10	20	200	2,30
				100	0			100	2			100	2		
		2	5098	100	78	8000	3,90	100	94	9400	3,97	100	95	9500	3,98
				1000	10			1000	9			1000	9		
			5099	100	77	7600	3,88	100	108	10800	4,03	100	110	11000	4,04
				1000	7			1000	7			1000	7		
			5100	100	88	8800	3,94	100	91	9100	3,96	100	91	9100	3,96
				1000	9			1000	6			1000	7		
			5101	100	75	7700	3,89	100	88	8800	3,94	100	89	8900	3,95
				1000	10			1000	4			1000	4		
			5102	100	79	8000	3,90	100	95	9500	3,98	100	95	9500	3,98
				1000	9			1000	9			1000	9		
		3	5108	10000	78	750000	5,88	10000	73	730000	5,86	10000	73	730000	5,86
				100000	5			100000	9			100000	9		
			5109	10000	58	560000	5,75	10000	78	780000	5,89	10000	80	800000	5,90
				100000	4			100000	8			100000	9		
			5110	10000	50	510000	5,71	10000	60	600000	5,78	10000	60	600000	5,78
				100000	6			100000	9			100000	9		
Whole pasteurized liquid egg Batch 2 Aerobic mesophilic flora: 0 CFU/g	<i>Serratia liquefaciens</i> 26	1	6857	10	16	160	2,20	10	25	250	2,40	10	26	260	2,41
				100	2			100	2			100	2		
			6858	10	23	230	2,36	10	25	250	2,40	10	25	250	2,40
				100	2			100	3			100	3		
			6859	10	21	220	2,34	10	30	300	2,48	10	30	300	2,48
				100	3			100	4			100	4		
			6860	10	17	160	2,20	10	18	180	2,26	10	21	210	2,32
				100	1			100	3			100	3		
			6861	10	28	280	2,45	10	25	250	2,40	10	25	250	2,40
				100	3			100	2			100	2		
		2	5123	100	82	3100	3,49	100	95	9500	3,98	100	96	9600	3,98
				1000	10			1000	12			1000	12		
			5124	100	51	5300	3,72	100	90	9000	3,95	100	90	9000	3,95
				1000	7			1000	8			1000	8		
			5125	100	62	6700	3,83	100	70	7000	3,85	100	70	7000	3,85
				1000	12			1000	10			1000	10		
			5126	100	52	5000	3,70	100	79	7900	3,90	100	79	7900	3,90
				1000	3			1000	5			1000	5		
			5127	100	80	7900	3,90	100	103	10300	4,01	100	104	10400	4,02
				1000	7			1000	7			1000	7		
		3	5133	10000	56	550000	5,74	10000	56	560000	5,75	10000	56	560000	5,75
				100000	5			100000	4			100000	5		
			5134	10000	59	550000	5,74	10000	58	580000	5,76	10000	58	580000	5,76
				100000	2			100000	11			100000	11		
			5135	10000	67	650000	5,81	10000	72	720000	5,86	10000	72	720000	5,86
				100000	5			100000	8			100000	8		
			5136	10000	71	660000	5,82	10000	70	700000	5,85	10000	71	710000	5,85
				100000	2			100000	6			100000	6		
			5137	10000	48	500000	5,70	10000	72	720000	5,86	10000	72	720000	5,86
				100000	7			100000	5			100000	5		

Appendix L: accuracy profile - raw data

Matrix	Strain	Level	N° sample	Reference method: ISO 4833-1				Alternative method: 3M Petrifilm Aerobic Count Plate							
				Dilution	cfu/plate	cfu/g	log cfu/g	48h ± 3h at 30°C ± 1°C				72h ± 3h at 30°C ± 1°C			
								Dilution	cfu/Petrifilm test	cfu/g	log cfu/g	Dilution	cfu/Petrifilm test	cfu/g	log cfu/g
Process water liquid egg Batch 1 Aerobic mesophilic flora: 0 CFU/g	<i>Escherichia coli</i> 93	1	5183	10	36	340	2,53	10	31	310	2,49	10	31	310	2,49
				100	1			100	3			100	3		
			5184	10	33	320	2,51	10	31	310	2,49	10	32	320	2,51
				100	2			100	5			100	5		
			5185	10	33	320	2,51	10	23	230	2,36	10	23	230	2,36
				100	2			100	4			100	4		
			5186	10	31	320	2,51	10	41	410	2,61	10	41	410	2,61
				100	4			100	1			100	1		
			5187	10	41	370	2,57	10	25	250	2,40	10	25	250	2,40
				100	0			100	5			100	5		
		2	5193	100	108	10000	4,00	100	111	11100	4,05	100	111	11100	4,05
				1000	7			1000	14			1000	15		
			5194	100	113	11000	4,04	100	114	11400	4,06	100	114	11400	4,06
				1000	8			1000	7			1000	7		
			5195	100	107	11000	4,04	100	99	9900	4,00	100	100	10000	4,00
				1000	10			1000	7			1000	7		
			5196	100	114	12000	4,08	100	95	9500	3,98	100	95	9500	3,98
				1000	14			1000	7			1000	7		
			5197	100	92	9200	3,96	100	102	10200	4,01	100	102	10200	4,01
				1000	9			1000	19			1000	19		
		3	5203	10000	98	950000	5,98	10000	104	1040000	6,02	10000	105	1050000	6,02
				100000	6			100000	6			100000	6		
			5204	10000	72	700000	5,85	10000	84	840000	5,92	10000	84	840000	5,92
				100000	5			100000	7			100000	7		
			5205	10000	179	1700000	6,23	10000	79	790000	5,90	10000	79	790000	5,90
				100000	13			100000	6			100000	6		
			5206	10000	77	770000	5,89	10000	93	930000	5,97	10000	93	930000	5,97
				100000	8			100000	6			100000	8		
			5207	10000	80	830000	5,92	10000	82	820000	5,91	10000	83	830000	5,92
				100000	11			100000	11			100000	11		
Process water liquid egg Batch 2 Aerobic mesophilic flora: 0 CFU/g	<i>Escherichia coli</i> 93	1	5208	10	39	380	2,58	10	33	330	2,52	10	34	340	2,53
				100	3			100	2			100	2		
			5209	10	26	290	2,46	10	28	280	2,45	10	28	280	2,45
				100	6			100	1			100	1		
			5210	10	31	320	2,51	10	30	300	2,48	10	30	300	2,48
				100	4			100	1			100	1		
			5211	10	37	340	2,53	10	32	320	2,51	10	32	320	2,51
				100	0			100	6			100	6		
			5212	10	29	320	2,51	10	33	330	2,52	10	33	330	2,52
				100	6			100	6			100	6		
		2	5218	100	96	3100	3,49	100	125	12500	4,10	100	126	12600	4,10
				1000	8			1000	12			1000	13		
			5219	100	104	9800	3,99	100	116	11600	4,06	100	116	11600	4,06
				1000	4			1000	10			1000	10		
			5220	100	135	13000	4,11	100	116	11600	4,06	100	116	11600	4,06
				1000	7			1000	13			1000	13		
			5221	100	89	9300	3,97	100	114	11400	4,06	100	114	11400	4,06
				1000	13			1000	12			1000	12		
			5222	100	84	8300	3,92	100	88	8800	3,94	100	88	8800	3,94
				1000	7			1000	9			1000	9		
		3	5228	10000	87	830000	5,92	10000	86	860000	5,93	10000	86	860000	5,93
				100000	4			100000	10			100000	10		
			5229	10000	85	840000	5,92	10000	87	870000	5,94	10000	87	870000	5,94
				100000	7			100000	13			100000	13		
			5230	10000	76	750000	5,88	10000	94	940000	5,97	10000	94	940000	5,97
				100000	6			100000	10			100000	10		
			5231	10000	72	690000	5,84	10000	94	940000	5,97	10000	94	940000	5,97
				100000	4			100000	9			100000	9		
			5232	10000	62	620000	5,79	10000	103	1030000	6,01	10000	103	1030000	6,01
				100000	6			100000	9			100000	9		

Appendix M: relative trueness - raw results and statistical calculations at 48h

Category	Type	#	Sample	Strain	Injury protocol	Petrifilm™ Aerobic Count Plate (AC) -Visual reading 48h ± 3h-30°C					Petrifilm™ Aerobic Count Plate (AC) -Automatic reader (PPRA) 48h ± 3h-30°C				
						dil 1	CFU	dil 2	CFU	Result (CFU/g)	dil 1	CFU	dil 2	CFU	Result (CFU/g)
Meat products	a	2986150	Pork	/	/	-8	46	-9	3	4,6E+09	-8	44	-9	2	4,4E+09
	a	2986151	Beef	/	/	-6	235	-7	27	2,4E+08	-6	226	-7	29	2,3E+08
	b	2986152	Cooked beef with carrots and leek	/	/	-6	65	-7	13	7,1E+07	-6	73	-7	14	7,9E+07
	c	2986148	Foie gras	/	/	-6	17	-7	0	1,7E+07	-6	20	-7	0	2,0E+07
	c	2986149	Pâté de campagne	/	/	-6	>300	-7	93	9,3E+08	-6	>300	-7	93	9,3E+08
Seafood products	a	2986157	Saithe	/	/	-8	22	-9	6	2,2E+09	-8	18	-9	5	1,8E+09
	a	2986158	Shrimp	/	/	-7	241	-8	29	2,5E+09	-7	226	-8	29	2,3E+09
	b	2986159	Cod	/	/	-7	124	-8	13	1,3E+09	-7	120	-8	14	1,2E+09
	b	2986160	Salmon	/	/	-4	>300	-5	73	7,3E+06	-4	>300	-5	76	7,6E+06
	c	2986161	Smoked tuna	/	/	-2	>300	-3	88	8,8E+04	-2	>300	-3	101	1,0E+05
Fruit and vegetables	a	2986162	Raspberries	/	/	-1	13	-2	7	1,3E+02	-1	13	-2	7	1,3E+02
	a	3005777	Zucchini broccolis carrot galette	/	/	-4	5	-5	2	5,0E+04	-4	5	-5	2	5,0E+04
	b	2986163	Carrot	/	/	-5	127	-6	18	1,3E+07	-5	119	-6	17	1,2E+07
	b	2986164	Bagged sliced mushrooms	/	/	-8	144	-9	19	1,5E+10	-8	151	-9	19	1,6E+10
	c	3005778	Pan-fried zucchini	/	/	-4	>300	-5	111	1,1E+07	-4	>300	-5	113	1,1E+07
	c	2986165	Tomato tartar	/	/	-2	92	-3	10	9,3E+03	-2	77	-3	11	8,0E+03
	c	2986166	Céléri remoulade	/	/	-1	23	-2	6	2,3E+02	-1	23	-2	6	2,3E+02
Egg products and egg-based products	a	3005653	Mayo maison	/	/	-1	38	-2	8	3,8E+02	-1	28	-2	8	2,8E+02
	b	3005655	Pasteurized liquid whole egg	/	/	-1	58	-2	25	7,6E+02	-1	43	-2	27	6,4E+02
	c	3005781	Tiramisu	/	/	-3	139	-4	17	1,4E+05	-3	141	-4	16	1,4E+05
	c	3005654	Chocolate mousse	/	/	-4	>300	-5	38	3,8E+06	-4	298	-5	36	3,0E+06
Pet food	a	3005747	Rabbit food	/	/	-4	60	-5	7	6,0E+05	-4	60	-5	7	6,0E+05
	b	3005753	Meat for animals	/	/	-7	>300	-8	29	2,9E+09	-7	286	-8	29	2,9E+09
	c	3005750	Corn	/	/	-3	4	-4	0	4,0E+03	-3	4	-4	0	4,0E+03
	c	3005749	Wheat	/	/	-4	120	-5	13	1,2E+06	-4	135	-5	13	1,4E+06
	c	3005748	Woybean meal	/	/	-3	12	-4	2	1,2E+04	-3	11	-4	3	1,1E+04
Environmental samples	a	3005779	Surface sampling in bakeries	/	/	-5	89	-6	10	9,0E+06	-5	90	-6	9	9,0E+06
	a	2939481	Dairy area sampling	/	/	-1	166	-2	19	1,7E+03	-1	166	-2	28	1,8E+03
	a	3005780	Surface sampling of plant preparations	/	/	-5	146	-6	15	1,5E+07	-5	148	-6	15	1,5E+07
	b	2986171	Process water- poultry abattoir	/	/	-3	>300	-4	37	3,7E+05	-3	>300	-4	36	3,6E+05
	b	2986172	Dairy rinsing water	/	/	-3	40	-4	4	4,0E+04	-3	44	-4	5	4,4E+04
	c	2986173	Dairy dust	/	/	-3	63	-4	4	6,3E+04	-3	62	-4	5	6,2E+04
	c	2986174	Egg product dust	/	/	-4	85	-5	5	8,5E+05	-4	85	-5	6	8,5E+05
	c	3005782	Chocolate mousse	/	/	-3	1	-4	0	1,0E+03	-3	1	-4	0	1,0E+03
	a	2986167	Custard	/	/	-5	>300	-6	>300	>300000000	-5	>300	-6	>300	>300000000
	a	3005652	Mayo	/	/	-1	0	-2	0	<10	-1	0	-2	0	<10
	b	2986169	Pasteurized egg white	/	/	-1	0	-2	0	<10	-1	0	-2	0	<10
	b	2986168	Pasteurized whole egg	/	/	-1	4	-2	0	4,00E+01	-1	3	-2	0	3,00E+01
	c	2986170	Far breton	/	/	-7	1	-8	2	1,00E+07	-7	0	-8	0	<10000000
	c	3005783	Chocolate mousse	/	/	-4	4	-5	0	4,0E+04	-4	3	-5	0	3,0E+04
	b	2986205	Fish pate	/	/	-1	0	-2	0	<10	-1	0	-2	0	<10
	b	2986207	Fish jelly	/	/	-1	0	-2	0	<10	-1	0	-2	0	<10
	a	3005680	Cat food	/	/	-1	138/142	-2	0	1,0E+01	-1	1	-2	0	1,0E+01
	b	2986206	Beef pate	/	/	-1	1	-2	0	1,0E+01	-1	1	-2	0	1,0E+01

Appendix M: relative trueness - rax results and statistical calculations at 48h

Category	Type	#	Matrix	Manual CFU/g	PPRA CFU/g	Manual log CFU/g	PPRA log CFU/g	Mean	Difference
Meat products	a	2986150	Pork	4600000000	4400000000	9,66	9,64	9,65	-0,02
	a	2986151	Beef	2400000000	2300000000	8,38	8,36	8,37	-0,02
	b	2986152	Cooked beef with carrots and leek	710000000	790000000	7,85	7,90	7,87	0,05
	c	2986148	Foie gras	170000000	200000000	7,23	7,30	7,27	0,07
	c	2986149	Pâté de campagne	930000000	930000000	8,97	8,97	8,97	0,00
			Average difference of the category						0,02
			Standard deviation of differences						0,04
Seafood products	a	2986157	Saithe	2200000000	1800000000	9,34	9,26	9,30	-0,09
	a	2986158	Shrimp	2500000000	2300000000	9,40	9,36	9,38	-0,04
	b	2986159	Cod	1300000000	1200000000	9,11	9,08	9,10	-0,03
	b	2986160	Salmon	73000000	76000000	6,86	6,88	6,87	0,02
	c	2986161	Smoked tuna	88000	100000	4,94	5,00	4,97	0,06
			Average difference of the category						-0,02
			Standard deviation of differences						0,05
Fruit & vegetables	a	2986162	Raspberries	130	130	2,11	2,11	2,11	0,00
	a	3005777	Zucchini broccolis carrot galette	50 000	50 000	4,70	4,70	4,70	0,00
	b	2986163	Carrot	13 000 000	12 000 000	7,11	7,08	7,10	-0,03
	b	2986164	Bagged sliced mushrooms	15 000 000 000	16 000 000 000	10,18	10,20	10,19	0,03
	c	3005778	Pan-fried zucchini	11 100 000	11 300 000	7,05	7,05	7,05	0,01
	c	2986165	Tomato tartar	9 300	8 000	3,97	3,90	3,94	-0,07
	c	2986166	Céléri remoulade	230	230	2,36	2,36	2,36	0,00
			Average difference of the category						-0,01
			Standard deviation of differences						0,03
Egg products	a	3005653	Mayo maison	380	280	2,58	2,45	2,51	-0,13
	b	3005655	Pasteurized liquid whole egg	760	640	2,88	2,81	2,84	-0,07
	c	3005781	Tiramisu	140000	140000	5,15	5,15	5,15	0,00
	c	3005654	Chocolate mousse	3800000	3000000	6,58	6,48	6,53	-0,10
			Average difference of the category						-0,08
			Standard deviation of differences						0,06
Pet food	a	3005747	Rabbit food	600000	600000	5,78	5,78	5,78	0,00
	b	3005753	Meat for animals	2900000000	2900000000	9,46	9,46	9,46	0,00
	c	3005750	Corn	4000	4000	3,60	3,60	3,60	0,00
	c	3005749	Wheat	1200000	1400000	6,08	6,15	6,11	0,07
	c	3005748	Woybean meal	12000	11000	4,08	4,04	4,06	-0,04
			Average difference of the category						0,01
			Standard deviation of differences						0,04
Environmental samples	a	3005779	Surface sampling in bakeries	9000000	9000000	6,95	6,95	6,95	0,00
	a	2939481	Dairy area sampling	1700	1800	3,23	3,26	3,24	0,02
	a	3005780	Surface sampling of plant preparations	15000000	15000000	7,18	7,18	7,18	0,00
	b	2986171	Process water- poultry abattoir	370000	360000	5,57	5,56	5,56	-0,01
	b	2986172	Dairy rinsing water	40000	44000	4,60	4,64	4,62	0,04
	c	2986173	Dairy dust	63000	62000	4,80	4,79	4,80	-0,01
	c	2986174	Egg product dust	850000	850000	5,93	5,93	5,93	0,00
			Average difference of the category						0,01
			Standard deviation of differences						0,02
			Average difference all categories						-0,01
			Standard deviation of differences						0,05

n = 33
 $\beta = 95\%$
 $T(0.025;32) = 2,036933343$

Lower confidence limit	Upper confidence limit
-0,10	0,09

Results not used in the statistical interpretation

Category	Type	#	Sample	Manual CFU/g	PPRA CFU/g	Manual log CFU/g	PPRA log CFU/g	Mean	Difference
Egg products	c	3005782	Chocolate mousse	1,0E+03	1,0E+03	3,00	3,00	3,00	0,00
	a	2986167	Custard	>3000000000	>3000000000	8,47	8,47	8,47	0,00
	a	3005652	Mayo	<10	<10	1,00	1,00	1,00	0,00
	b	2986169	Pasteurized egg white	<10	<10	1,00	1,00	1,00	0,00
	b	2986168	Pasteurized whole egg	4,00E+01	3,00E+01	1,60	1,48	1,54	-0,12
	c	2986170	Far breton	1,00E+07	<10000000	7,00	6,00	6,50	-1,00
	c	3005783	Chocolate mousse	4,0E+04	3,0E+04	4,60	4,48	4,54	-0,12
Pet food	b	2986205	Fish pate	<10	<10	1,00	1,00	1,00	0,00
	b	2986207	Fish jelly	<10	<10	1,00	1,00	1,00	0,00
	a	3005680	Cat food	1,0E+01	1,0E+01	1,00	1,00	1,00	0,00
	b	2986206	Beef pate	1,0E+01	1,0E+01	1,00	1,00	1,00	0,00

Appendix N: relative trueness - raw results and statistical calculations at 72h

Category	Type	#	Sample	Strain	Injury protocol	Petrifilm™ Aerobic Count Plate (AC) -Visual reading 72h ± 3h -30°C					Petrifilm™ Aerobic Count Plate (AC) -Automatic reader (PPRA) 72h ± 3h -30°C				
						dil 1	CFU	dil 2	CFU	Result (CFU/g)	dil 1	CFU	dil 2	CFU	Result (CFU/g)
Meat products	a	2986150	Pork	/	/	-8	44	-9	2	4,4E+09	-8	44	-9	3	4,4E+09
	a	2986151	Beef	/	/	-6	295	-7	30	3,0E+08	-6	251	-7	35	2,6E+08
	b	2986152	Cooked beef with carrots and leek	/	/	-6	65	-7	15	7,3E+07	-6	69	-7	15	7,6E+07
	c	2986148	Foie gras	/	/	-6	89	-7	28	1,1E+08	-6	122	-7	40	1,5E+08
	c	2986149	Pâté de campagne	/	/	-6	>300	-7	93	9,3E+08	-6	>300	-7	94	9,4E+08
Dairy products	a	2986153	Raw cow's milk	/	/	-7	256	-8	46	2,7E+09	-7	159	-8	32	1,7E+09
	a	2986154	Raw cow's milk	/	/	-7	92	-8	8	9,2E+08	-7	91	-8	9	9,1E+08
	b	3005677	Powdered milk guigoz	/	/	-1	13	-2	6	1,3E+02	-1	14	-2	5	1,4E+02
	b	3005678	Powdered milk regilait	/	/	-1	47	-2	5	4,7E+02	-1	30	-2	6	3,0E+02
	c	2986155	Flan	/	/	-6	>300	-7	105	1,1E+09	-6	>300	-7	110	1,1E+09
Seafood products	a	2986157	Saithe	/	/	-8	28	-9	6	2,8E+09	-8	30	-9	6	3,0E+09
	a	2986158	Shrimp	/	/	-7	>300	-8	29	2,9E+09	-7	227	-8	29	2,3E+09
	b	2986159	Cod	/	/	-7	129	-8	14	1,3E+09	-7	133	-8	14	1,3E+09
	b	2986160	Salmon	/	/	-4	>300	-5	79	7,9E+06	-4	>300	-5	85	8,5E+06
	c	2986161	Smoked tuna	/	/	-2	>300	-3	88	8,8E+04	-2	>300	-3	125	1,3E+05
Fruit and vegetables	a	2986162	Raspberries	/	/	-1	21	-2	8	2,1E+02	-1	16	-2	8	1,6E+02
	a	3005777	Zucchini broccolis carrot galette	/	/	-4	5	-5	2	5,0E+04	-4	5	-5	2	5,0E+04
	b	2986163	Carrot	/	/	-5	150	-6	23	1,6E+07	-5	152	-6	22	1,6E+07
	b	2986164	Bagged sliced mushrooms	/	/	-8	161	-9	19	1,6E+10	-8	159	-9	19	1,6E+10
	c	3005778	Pan-fried zucchini	/	/	-4	>300	-5	111	1,1E+07	-4	273	-5	113	1,1E+07
	c	2986165	Tomato tartar	/	/	-2	96	-3	10	9,6E+03	-2	28	-3	10	3,5E+03
	c	2986166	Céléri remoulade	/	/	-1	116	-2	23	1,3E+03	-1	124	-2	22	1,3E+03
Egg products and egg-based products	a	3005653	Mayo maison	/	/	-1	38	-2	9	3,8E+02	-1	28	-2	3	2,8E+02
	b	2986168	Pasteurized whole egg	/	/	-1	42	-2	3	4,1E+02	-1	27	-2	4	3,7E+02
	b	3005655	Pasterized liquid whole egg	/	/	-1	129	-2	46	1,6E+03	-1	131	-2	41	1,6E+03
	c	3005781	Tiramisu	/	/	-3	139	-4	17	1,4E+05	-3	147	-4	16	1,5E+05
	c	3005783	Chocolate mousse	/	/	-4	5	-5	1	5,0E+04	-4	6	-5	1	6,0E+04
	c	3005654	Chocolate mousse	/	/	-4	>300	-5	38	3,8E+06	-4	130	-5	36	1,5E+06
Pet food	a	3005747	Rabbit food	/	/	-4	58	-5	6	5,8E+05	-4	54	-5	6	5,4E+05
	b	3005753	Meat for animals	/	/	-7	>300	-8	29	2,9E+09	-7	>300	-8	29	2,9E+09
	c	3005750	Corn	/	/	-3	7	-4	0	7,0E+03	-3	7	-4	0	7,0E+03
	c	3005749	Wheat	/	/	-4	193	-5	18	1,9E+06	-4	201	-5	18	2,0E+06
	c	3005748	Woybean meal	/	/	-3	11	-4	2	1,1E+04	-3	11	-4	2	1,1E+04
Environmental samples	a	3005779	Surface sampling in bakeries	/	/	-5	89	-6	10	9,0E+06	-5	92	-6	10	9,3E+06
	a	2939481	Dairy area sampling	/	/	-1	181	-2	28	1,9E+03	-1	183	-2	31	2,0E+03
	a	3005780	Surface sampling of plant preparations	/	/	-5	146	-6	15	1,5E+07	-5	149	-6	15	1,5E+07
	b	2986171	Process water- poultry abattoir	/	/	-3	>300	-4	40	4,0E+05	-3	>300	-4	42	4,2E+05
	b	2986172	Dairy rinsing water	/	/	-3	73	-4	8	7,3E+04	-3	72	-4	8	7,2E+04
	c	2986173	Dairy dust	/	/	-3	63	-4	6	6,3E+04	-3	66	-4	6	6,6E+04
	c	2986174	Egg product dust	/	/	-4	95	-5	6	9,5E+05	-4	105	-5	6	1,1E+06

c	2986156	Pasteurized cox's milk	/	/	-1	0	-2	0	<10	-1	0	-2	0	<10
a	3005652	Mayo	/	/	-1	0	-2	0	<10	-1	0	-2	0	<10
a	2986167	Custard	/	/	-5	>300	-6	>300	>300000000	-5	>300	-6	>300	>300000000
b	2986169	Pasteurized egg white	/	/	-1	0	-2	0	<10	-1	0	-2	0	<10
c	2986170	Far breton	/	/	-7	1	-8	0	1,0E+07	-7	0	-8	0	<10000000
c	3005782	Chocolate mousse	/	/	-3	1	-4	0	1,0E+03	-3	2	-4	0	2,0E+03
a	3005680	Cat food	/	/	-1	2	-2	0	2,0E+01	-1	2	-2	0	2,0E+01
b	2986205	Fish pate	/	/	-1	0	-2	0	<10	-1	0	-2	0	<10
b	2986206	Beef pate	/	/	-1	1	-2	0	1,0E+01	-1	1	-2	0	1,0E+01
b	2986207	Fish jelly	/	/	-1	0	-2	0	<10	-1	0	-2	0	<10

Category	Type	#	Matrix	Manual	PPRA	Manual	PPRA	Mean	Difference
				CFU/g	CFU/g	log CFU/g	log CFU/g		
Meat products	a	2986150	Pork	4400000000	4400000000	9,64	9,64	9,64	0,00
	a	2986151	Beef	3000000000	2600000000	8,48	8,41	8,45	-0,06
	b	2986152	Cooked beef with carrots and leek	73000000	76000000	7,86	7,88	7,87	0,02
	c	2986148	Foie gras	1100000000	1500000000	8,04	8,18	8,11	0,13
	c	2986149	Pâté de campagne	9300000000	9400000000	8,97	8,97	8,97	0,00
		Average difference of the category							0,02
		Standard deviation of differences							0,07
Dairy products	a	2986153	Raw cow's milk	2700000000	1700000000	9,43	9,23	9,33	-0,20
	a	2986154	Raw cow's milk	9200000000	9100000000	8,96	8,96	8,96	0,00
	b	3005677	Powdered milk guigoz	130	140	2,11	2,15	2,13	0,03
	b	3005678	Powdered milk regilait	470	300	2,67	2,48	2,57	-0,19
	c	2986155	Flan	1100000000	1100000000	9,04	9,04	9,04	0,00
		Average difference of the category							-0,07
		Standard deviation of differences							0,11
Seafood products	a	2986157	Saithe	28000000000	30000000000	9,45	9,48	9,46	0,03
	a	2986158	Shrimp	29000000000	23000000000	9,46	9,36	9,41	-0,10
	b	2986159	Cod	13000000000	13000000000	9,11	9,11	9,11	0,00
	b	2986160	Salmon	7900000	8500000	6,90	6,93	6,91	0,03
	c	2986161	Smoked tuna	88000	130000	4,94	5,11	5,03	0,17
		Average difference of the category							0,03
		Standard deviation of differences							0,10
Fruit & vegetables	a	2986162	Raspberries	210	160	2,32	2,20	2,26	-0,12
	a	3005777	Zucchini broccolis carrot galette	50 000	50 000	4,70	4,70	4,70	0,00
	b	2986163	Carrot	16 000 000	16 000 000	7,20	7,20	7,20	0,00
	b	2986164	Bagged sliced mushrooms	16 000 000 000	16 000 000 000	10,20	10,20	10,20	0,00
	c	3005778	Pan-fried zucchini	11 000 000	11 000 000	7,04	7,04	7,04	0,00
	c	2986165	Tomato tartar	9 600	3 500	3,98	3,54	3,76	-0,44
	c	2986166	Céléri remoulade	1 300	1 300	3,11	3,11	3,11	0,00
	Average difference of the category							-0,08	
	Standard deviation of differences							0,16	
Egg products	a	3005653	Mayo maison	380	280	2,58	2,45	2,51	-0,13
	b	2986168	Pasteurized whole egg	410	370	2,61	2,57	2,59	-0,04
	b	3005655	Pasterized liquid whole egg	1600	1600	3,20	3,20	3,20	0,00
	c	3005781	Tiramisu	140000	150000	5,15	5,18	5,16	0,03
	c	3005783	Chocolate mousse	50000	60000	4,70	4,78	4,74	0,08
	c	3005654	Chocolate mousse	3800000	1500000	6,58	6,18	6,38	-0,40
		Average difference of the category							-0,08
	Standard deviation of differences							0,17	
Pet food	a	3005747	Rabbit food	580000	540000	5,76	5,73	5,75	-0,03
	b	3005753	Meat for animals	29000000000	29000000000	9,46	9,46	9,46	0,00
	c	3005750	Corn	7000	7000	3,85	3,85	3,85	0,00
	c	3005749	Wheat	1900000	2000000	6,28	6,30	6,29	0,02
	c	3005748	Woybean meal	11000	11000	4,04	4,04	4,04	0,00
		Average difference of the category							0,00
		Standard deviation of differences							0,02
Environmental samples	a	3005779	Surface sampling in bakeries	9000000	9300000	6,95	6,97	6,96	0,01
	a	2939481	Dairy area sampling	1900	2000	3,28	3,30	3,29	0,02
	a	3005780	Surface sampling of plant preparations	15000000	15000000	7,18	7,18	7,18	0,00
	b	2986171	Process water- poultry abattoir	400000	420000	5,60	5,62	5,61	0,02
	b	2986172	Dairy rinsing water	73000	72000	4,86	4,86	4,86	-0,01
	c	2986173	Dairy dust	63000	66000	4,80	4,82	4,81	0,02
	c	2986174	Egg product dust	950000	1100000	5,98	6,04	6,01	0,06
	Average difference of the category							0,02	
	Standard deviation of differences							0,02	
Average difference all categories								-0,03	
Standard deviation of differences								0,12	

n =40

β =95%

7 (0.025;40)=0,02269092

Lower confidence limit		Upper confidence limit	
-0,26		0,21	

n =	40	Lower confidence limit		Upper confidence limit	
β =	95%	-0,26		0,21	
T (0.025;40)=	2,02269092				

Results not used in the statistical interpretation

Category	Type	#	Sample	Manual CFU/g	PPRA CFU/g	Manual log CFU/g	PPRA log CFU/g	Mean	Difference
Dairy	c	2986156	Pasteurized cow's milk	<10	<10	1,00	1,00	1,00	0,00
Egg products	a	3005652	Mayo	<10	<10	1,00	1,00	1,00	0,00
	a	2986167	Custard	>3000000000	>3000000000	1,00	1,00	1,00	0,00
	b	2986169	Pasteurized egg white	<10	<10	1,00	1,00	1,00	0,00
	c	2986170	Far breton	1,0E+07	<100000000	7,00	6,00	6,50	-1,00
	c	3005782	Chocolate mousse	1,0E+03	2,0E+03	3,00	3,30	3,15	0,30
Pet food	a	3005680	Cat food	2,0E+01	2,0E+01	1,30	1,30	1,30	0,00
	b	2986205	Fish pate	<10	<10	1,00	1,00	1,00	0,00
	b	2986206	Beef pate	1,0E+01	1,0E+01	1,00	1,00	1,00	0,00
	b	2986207	Fish jelly	<10	<10	1,00	1,00	1,00	0,00

Appendix O: accuracy profile - raw results at 48h and 72h

ACCURACY PROFIL

Matrix: whole liquid egg

Enumeration of the microorganisms at 37°C - batch 1: 30 CFU/g

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

Strain: *Enterobacter cloacae* PAJ947

Level	Batch	R.	Petrifilm™ Rapid Aerobic Count Plate (AC) -Manual reading 30°C 48h± 3h					Petrifilm™ Rapid Aerobic Count Plate (AC) - Automatic reader (PPRA) - 30°C 48h± 3h					Petrifilm™ Rapid Aerobic Count Plate (AC) - Manual reading 30°C 72h± 3h					Petrifilm™ Rapid Aerobic Count Plate (AC) - Automatic reader (PPRA) 30°C 72h± 3h				
			dil 1	CFU	dil 2	CFU	Result (CFU/g)	dil 1	CFU	dil 2	CFU	Result (CFU/g)	dil 1	CFU	dil 2	CFU	Result (CFU/g)	dil 1	CFU	dil 2	CFU	Result (CFU/g)
Level 1	Batch 1	R1	-1	15	-2	2	1,50E+02	-1	17	-2	1	1,70E+02	-1	15	-2	3	1,50E+02	-1	16	-2	2	1,60E+02
		R2	-1	8	-2	0	8,00E+01	-1	8	-2	0	8,00E+01	-1	9	-2	0	9,00E+01	-1	8	-2	0	8,00E+01
		R3	-1	18	-2	4	1,80E+02	-1	18	-2	5	1,80E+02	-1	18	-2	4	1,80E+02	-1	18	-2	4	1,80E+02
		R4	-1	14	-2	0	1,40E+02	-1	17	-2	0	1,70E+02	-1	14	-2	0	1,40E+02	-1	15	-2	0	1,50E+02
		R5	-1	24	-2	2	2,40E+02	-1	25	-2	2	2,50E+02	-1	25	-2	2	2,50E+02	-1	25	-2	2	2,50E+02
	Batch 2	R1	-1	12	-2	1	1,20E+02	-1	13	-2	2	1,30E+02	-1	12	-2	1	1,20E+02	-1	11	-2	1	1,10E+02
		R2	-1	29	-2	6	2,90E+02	-1	33	-2	6	3,30E+02	-1	29	-2	6	2,90E+02	-1	29	-2	6	2,90E+02
		R3	-1	23	-2	2	2,30E+02	-1	26	-2	4	2,60E+02	-1	24	-2	2	2,40E+02	-1	25	-2	2	2,50E+02
		R4	-1	23	-2	1	2,30E+02	-1	25	-2	1	2,50E+02	-1	23	-2	1	2,30E+02	-1	24	-2	1	2,40E+02
		R5	-1	12	-2	0	1,20E+02	-1	16	-2	0	1,60E+02	-1	13	-2	0	1,30E+02	-1	13	-2	0	1,30E+02
Level 2	Batch 1	R1	-2	81	-3	11	8,40E+03	-2	80	-3	11	8,30E+03	-2	80	-3	11	8,30E+03	-2	80	-3	11	8,30E+03
		R2	-2	70	-3	6	7,00E+03	-2	69	-3	7	6,90E+03	-2	69	-3	6	6,90E+03	-2	68	-3	7	6,80E+03
		R3	-2	69	-3	9	6,90E+03	-2	70	-3	9	7,00E+03	-2	70	-3	10	7,30E+03	-2	69	-3	10	7,20E+03
		R4	-2	75	-3	7	7,50E+03	-2	75	-3	7	7,50E+03	-2	74	-3	7	7,40E+03	-2	74	-3	7	7,40E+03
		R5	-2	68	-3	9	6,80E+03	-2	68	-3	9	6,80E+03	-2	68	-3	9	6,80E+03	-2	68	-3	9	6,80E+03
	Batch 2	R1	-2	81	-3	6	8,10E+03	-2	84	-3	8	8,40E+03	-2	82	-3	6	8,20E+03	-2	82	-3	6	8,20E+03
		R2	-2	70	-3	8	7,00E+03	-2	69	-3	8	6,90E+03	-2	69	-3	8	6,90E+03	-2	69	-3	8	6,90E+03
		R3	-2	72	-3	5	7,20E+03	-2	74	-3	5	7,40E+03	-2	73	-3	5	7,30E+03	-2	74	-3	5	7,40E+03
		R4	-2	93	-3	7	9,30E+03	-2	94	-3	7	9,40E+03	-2	93	-3	7	9,30E+03	-2	96	-3	7	9,60E+03
		R5	-2	74	-3	9	7,40E+03	-2	73	-3	11	7,60E+03	-2	74	-3	9	7,40E+03	-2	75	-3	8	7,50E+03
Level 3	Batch 1	R1	-3	84	-4	6	8,40E+04	-3	84	-4	6	8,40E+04	-3	83	-4	8	8,30E+04	-3	84	-4	9	8,40E+04
		R2	-3	73	-4	11	7,60E+04	-3	73	-4	11	7,60E+04	-3	70	-4	11	7,40E+04	-3	73	-4	11	7,60E+04
		R3	-3	73	-4	8	7,30E+04	-3	73	-4	10	7,50E+04	-3	73	-4	8	7,30E+04	-3	72	-4	8	7,20E+04
		R4	-3	79	-4	7	7,90E+04	-3	67	-4	7	6,70E+04	-3	73	-4	7	7,30E+04	-3	73	-4	7	7,30E+04
		R5	-3	88	-4	10	8,90E+04	-3	87	-4	11	8,90E+04	-3	90	-4	10	9,10E+04	-3	91	-4	10	9,20E+04
	Batch 2	R1	-3	78	-4	12	8,20E+04	-3	78	-4	12	8,20E+04	-3	76	-4	13	8,10E+04	-3	78	-4	14	8,40E+04
		R2	-3	69	-4	10	7,20E+04	-3	70	-4	10	7,20E+04	-3	71	-4	10	7,40E+04	-3	69	-4	10	7,20E+04
		R3	-3	91	-4	13	9,50E+04	-3	91	-4	13	9,40E+04	-3	90	-4	14	9,50E+04	-3	91	-4	15	9,60E+04
		R4	-3	89	-4	17	9,60E+04	-3	88	-4	17	9,60E+04	-3	85	-4	17	9,30E+04	-3	87	-4	17	9,50E+04
		R5	-3	68	-4	10	7,10E+04	-3	68	-4	10	7,10E+04	-3	68	-4	10	7,10E+04	-3	68	-4	10	7,10E+04