

NF VALIDATION
Validation of alternative analytical methods
Application in food microbiology

Summary report

Validation study according to the ISO 16140-2

RAPID'B. cereus method

(Certificate number BRD 07/26-03/19)

for the enumeration of bacteria from *Bacillus cereus* in food products, animal feed and production environmental samples

Quantitative method

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This report consists of 122 pages, including 11 appendices.

Only copies including the totality of this report are authorised.

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

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Quality Assurance documents related to this study can be consulted upon request from **BIO-RAD**.

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

The technical protocol and the result interpretation were carried out according to the ISO 16140-2:2016, ISO 16140-2/A1:2024 and the AFNOR technical rules (Revision 12).

Validation protocols	- ISO 16140-1:2016: Microbiology of the food chain - Method validation — <i>Part 1: Vocabulary</i> - ISO 16140-2:2016 & ISO 16140-2/A1:2024: Microbiology of the food chain - Method validation — <i>Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method</i> - AFNOR technical rules (Revision 12)
Reference method[♦]	ISO 7932:2004: Microbiology of food and animal feeding stuffs - Horizontal method for the enumeration of presumptive <i>Bacillus cereus</i> - Colony-count technique at 30 °C and ISO 7932/A1:2020 - Microbiology of food and animal feeding stuffs - Horizontal method for the enumeration of presumptive <i>Bacillus cereus</i> - Colony-count technique at 30 – Amendment 1: inclusion of optional tests
Alternative method	RAPID'B. cereus
Scope	> All human food products > Animal feed products > Production environmental samples
Certification organism	AFNOR Certification (http://nf-validation.afnor.org/)

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

1 INTRODUCTION

The RAPID'*B. cereus* method for the enumeration of bacteria from *Bacillus cereus* group was validated in March 2019 (Certificate number BRD 07/26-03/19). A summary of the different studies is given below:

Date	Study	Validation standard	ISO method	Expert laboratory
March 2019	Initial validation: ▪ Dairy products ▪ Ready to eat and ready to reheat products ▪ Cereals, spices, dehydrated fruits and vegetables	ISO 16140-2:2016	ISO 7932:2004	ADRIA
July 2020	Extension study in order to have a broad range food claim: ▪ Fish and egg products ▪ Other dry food products and ingredients	ISO 16140-2:2016	ISO 7932:2004	ADRIA
October 2021	Extension study: ▪ Animal feed ▪ Production environmental samples	ISO 16140-2:2016	ISO 7932:2004 ISO 7932/A1:2020	ADRIA
December 2022	Renewal study	ISO 16140-2:2016	ISO 7932:2004	ADRIA
October 2025	Extension study for a single plate interpretation and re-interpretation according to ISO 7218:2024 and ISO 16140-2/A1	ISO 16140-2:2016 ISO 16140-2/A1:2024	ISO 21528-2:2017	ADRIA

The analysis was analysed according to ISO 16140-2:2016, ISO 16140-2/A1:2024, AFNOR Certification Technical Rules n°12 and ISO 7218:2024 for the two plates interpretation (reference method and alternative with 2 plates).

2 METHODS DESCRIPTION

2.1 Alternative method

2.1.1 Principle

The RAPID'*B.cereus* medium is based on a chromogenic reaction and phospholipase activity: the typical *Bacillus cereus* colonies develop a characteristic red colour surrounded or not with an opaque halo. The selective mixture prevents the growth of the interfering flora and allows the analysis of a broad range of food.

2.1.2 Protocol

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

The method can be used for a pour plate or spreading inoculation. After sample preparation according to the ISO 6887 parts, the plates are inoculated as follows:

- Spreading method: spread 0.1 ml of the initial suspension or the liquid sample onto one plate per dilution.
For low number estimation, it is possible to spread 1 ml onto three plates.
- Pour plate method: inoculate one plate per dilution with 1 ml of initial suspension or 1 ml of a liquid product; pour RAPID'*B. cereus* media.

The plates are incubated at $30^{\circ}\text{C} \pm 1^{\circ}\text{C}$ for $24 \text{ h} \pm 3 \text{ h}$.

It is possible to store the plates for 72 h at $5^{\circ}\text{C} \pm 3^{\circ}\text{C}$ for the **spreading inoculation method** only.

2.1.3 Restrictions

There is no restriction.

2.2 Reference method♦

The reference method corresponds to **ISO 7932:2004**: Microbiology of food and animal feeding stuffs - Horizontal method for the enumeration of presumptive *Bacillus cereus* - Colony-count technique at 30 °C and **ISO 7932/A1:2020** - Microbiology of food and animal feeding stuffs - Horizontal method for the enumeration of presumptive *Bacillus cereus* - Colony-count technique at 30 – Amendment 1: inclusion of optional tests (See **Appendix 2**).

For the extension in 2025, the raw data of the reference method were reanalysed according to ISO 7218 (2024) interpretation rules. Modifications in comparison to the previous report are highlighted in the raw data tables.

2.3 Protocols applied during the initial validation, the renewal/extension studies

> *Incubation of the plates*

The minimum incubation was applied: 21 h.

> *Inoculation procedure*

Both inoculation procedures were tested: pour plate and spreading method.

> *Confirmation*

During the validation study, one colony per plate retained for enumeration was tested for confirmation; the hemolysis test described in the ISO 7932 method was run. These tests were carried out only for the purposes of the validation study. No confirmation is required for the users.

> *Plate storage for 72 h at 5°C ± 3°C*

For the spreading method, the plates were stored for 72 h at 5°C ± 3°C after incubation for 21 h at 30°C ± 1°C and a second enumeration was carried out.

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

> Interpretation

Initial and extension studies were carried out with an enumeration using two plates. For the extension performed in 2025, the data were reanalysed using only one plate, one dilution as follow:

- If only one dilution is available with two replicates (dilution 0 or -1), the first replicate of the alternative method will be kept.
- If two dilutions are available, the first dilution with interpretable results will be kept.

The dilution and replicate kept for one plate interpretation are highlighted in blue in the raw data table.

3 METHOD COMPARISON STUDY

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

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

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

3.1 Relative trueness study

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

3.1.1 Number and nature of the samples

The experimental design was performed to meet the requirements of ISO 16140-2:2016. Five food categories, animal feed and one production environmental samples categories were tested. The repartition per category and type is provided in Table 1.

206 samples (Spreading) and 199 (Pour plate) were re-analysed, leading to 122 (Spreading) and 124 (Pour plate) interpretable results for both interpretations (single and two plates interpretations).

The RAPID'*B.cereus* plates (spreading method) were stored for 72 h at 5°C ± 3°C after enumeration and read again. The enumeration after storage with one or two plates was interpreted in parallel of the other protocols.

Table 1 – Categories and types

Category			Type		Spreading					Pour plate		
					Analysed	Interpretable 21h		Interpretable 21h + 72h storage		Analysed	Interpretable 21h	
						2 plates	1 plate	2 plates	1 plate		2 plates	1 plate
1	Dairy products	a	Milk powder ingredients	5	5	5	5	5	5	5	5	
		b	Infant formula with and without probiotics	5	5	5	5	5	5	5	5	
		c	Cheeses, fresh cheeses	5	5	5	5	5	5	5	5	
	Total			15	15	15	15	15	15	15	15	
2	Ready to eat and ready to reheat products	a	Ready to eat cereals-based products	10	6	6	5	5	9	5	5	
		b	Ready to eat products containing starch	7	6	6	6	6	8	7	7	
		c	Ready to reheat products containing starch	16	6	6	6	6	9	6	6	
	Total			33	18	18	17	17	26	18	18	
3	Cereals, spices, dehydrated fruits and vegetables	a	Cereals and dried fruits	6	6	6	6	6	6	6	6	
		b	Spices	8	7	7	6	6	8	7	7	
		c	Vegetables	11	5	5	5	5	11	5	5	
	Total			25	18	18	17	17	25	18	18	
4	Fish and egg products	a	Raw fish	13	9	9	9	9	13	9	9	
		b	Cooked fish and fishery products	6	5	5	5	5	6	6	6	
		c	Egg products	9	5	5	5	5	9	5	5	
	Total			28	19	19	19	19	28	20	20	
5	Dry products and ingredients	a	Flours	21	10	10	10	10	21	11	11	
		b	Dehydrated preparations	10	5	5	5	5	10	5	5	
		c	Egg products and egg-based products	11	5	5	5	5	11	5	5	
	Total			42	20	20	20	20	42	21	21	
6	Animal feed	a	Raw materials	9	5	5	5	5	9	5	5	
		b	Feed for livestock	11	6	6	6	6	11	7	7	
		c	Pet food	9	5	5	5	5	9	5	5	
	Total			29	16	16	16	16	29	17	17	
7	Production environmental samples	a	Process water	9	6	6	6	6	9	5	5	
		b	Surfaces	8	5	5	5	5	8	5	5	
		c	Dusts, wastes	17	5	5	5	5	17	5	5	
	Total			34	16	16	16	16	34	15	15	
ALL CATEGORIES				206	122	122	120	120	199	124	124	

3.1.2 Artificial and natural contamination of the samples

Artificial contaminations were realized by seeding protocol. The inoculated strains, the contamination protocols, the injured protocols of the inoculated vegetative cells or spores are provided in [Erreur ! Source du renvoi introuvable](#). **Appendix 3**.

Combining all the categories, 99 artificially contaminated samples and 23 naturally contaminated samples were tested giving interpretable results by both method when using the spreading method. For the pour plate method, 102 artificially contaminated samples and 22 naturally contaminated samples gave interpretable results by both methods.

23.2 % of the samples were naturally contaminated for the spreading method and 21.6 % for the pour plate method when taking into account all the categories.

3.1.3 Raw data

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

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

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

- 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.
- Samples with no result (ND): results not determined as the size of the colonies does not enable enumeration or incoherence in the enumeration between the dilutions are observed.

Table 2 - Classification of the data

Category				Type		Number of samples analysed	SPREADING															
							21h						21h + 72h at 5 ± 3°C									
							Number of samples with interpretable results by both methods		Number of samples with no results (ND)		Number of samples with less than 4 colonies/plate		Number of samples below or above the quantification limit		Number of samples with interpretable results by both methods		Number of samples with no results (ND)		Number of samples with less than 4 colonies/plate		Number of samples below or above the quantification limit	
							2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate
1	Dairy products	a	Milk powder ingredients	5	5	5	0	0	0	0	0	0	5	5	0	0	0	0	0	0		
		b	Infant formula with and without probiotics	5	5	5	0	0	0	0	0	0	5	5	0	0	0	0	0	0		
		c	Cheeses, fresh cheeses	5	5	5	0	0	0	0	0	0	5	5	0	0	0	0	0	0		
	Total			15	15	15	0	0	0	0	0	0	15	15	0	0	0	0	0	0		
2	Ready to eat and ready to reheat products	a	Ready to eat cereals-based products	10	6	6	0	0	1	1	3	3	5	5	1	1	1	1	3	3		
		b	Ready to eat products containing starch	7	6	6	0	0	1	1	0	0	6	6	0	0	1	1	0	0		
		c	Ready to reheat products containing starch	16	6	6	1	1	2	2	7	7	6	6	1	1	2	2	7	7		
	Total			33	18	18	1	1	4	4	10	10	17	17	2	2	4	4	10	10		
3	Cereals, spices, dehydrated fruits and vegetables	a	Cereals and dried fruits	6	6	6	0	0	0	0	0	0	6	6	0	0	0	0	0	0		
		b	Spices	8	7	7	1	1	0	0	0	0	6	6	2	2	0	0	0	0		
		c	Vegetables	11	5	5	0	0	4	4	2	2	5	5	0	0	4	4	2	2		
	Total			25	18	18	1	1	4	4	2	2	17	17	2	2	4	4	2	2		
4	Fish and egg products	a	Raw fish	13	9	9	0	0	0	0	4	4	9	9	0	0	0	0	4	4		
		b	Cooked fish and fishery products	6	5	5	0	0	0	0	1	1	5	5	0	0	0	0	1	1		
		c	Egg products	9	5	5	0	0	1	1	3	3	5	5	0	0	1	1	3	3		
	Total			28	19	19	0	0	1	1	8	8	19	19	0	0	1	1	8	8		
5	Dry products and ingredients	a	Flours	21	10	10	0	0	4	4	7	7	10	10	0	0	4	4	7	7		
		b	Dehydrated preparations	10	5	5	0	0	1	1	4	4	5	5	0	0	1	1	4	4		
		c	Egg products and egg-based products	11	5	5	0	0	2	2	4	4	5	5	0	0	2	2	4	4		
	Total			42	20	20	0	0	7	7	15	15	20	20	0	0	7	7	15	15		
6	Animal feed	a	Raw materials	9	5	5	0	0	3	3	1	1	5	5	0	0	3	3	1	1		
		b	Feed for livestock	11	6	6	1	1	3	3	1	1	6	6	1	1	3	3	1	1		
		c	Pet food	9	5	5	0	0	1	1	3	3	5	5	0	0	1	1	3	3		
	Total			29	16	16	1	1	7	7	5	5	16	16	1	1	7	7	5	5		
7	Production environmental samples	a	Process water	9	6	6	0	0	0	0	3	3	6	6	0	0	0	0	3	3		
		b	Surfaces	8	5	5	0	0	1	1	2	2	5	5	0	0	1	1	2	2		
		c	Dusts, wastes	17	5	5	2	2	0	0	10	10	5	5	2	2	0	0	10	10		
	Total			34	16	16	2	2	1	1	15	15	16	16	2	2	1	1	15	15		
ALL CATEGORIES				206	122	122	5	5	24	24	55	55	120	120	7	7	24	24	55	55		

Category		Type		Number of samples analysed	POUR PLATE							
					21h							
					Number of samples with interpretable results by both methods		Number of samples with no results (ND)		Number of samples with less than 4 colonies/plate		Number of samples below or above the quantification limit	
					2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate
1	Dairy products	a	Milk powder ingredients	5	5	5	0	0	0	0	0	0
		b	Infant formula with and without probiotics	5	5	5	0	0	0	0	0	0
		c	Cheeses, fresh cheeses	5	5	5	0	0	0	0	0	0
	Total			15	15	15	0	0	0	0	0	0
2	Ready to eat and ready to reheat products	a	Ready to eat cereals-based products	9	5	5	0	0	0	0	4	4
		b	Ready to eat products containing starch	8	7	7	0	0	0	0	1	1
		c	Ready to reheat products containing starch	9	6	6	0	0	1	1	2	2
	Total			26	18	18	0	0	1	1	7	7
3	Cereals, spices, dehydrated fruits and vegetables	a	Cereals and dried fruits	6	6	6	0	0	0	0	0	0
		b	Spices	8	7	7	1	1	0	0	0	0
		c	Vegetables	11	5	5	0	0	4	4	2	2
	Total			25	18	18	1	1	4	4	2	2
4	Fish and egg products	a	Raw fish	13	9	9	0	0	0	0	4	4
		b	Cooked fish and fishery products	6	6	6	0	0	0	0	0	0
		c	Egg products	9	5	5	0	0	0	0	4	4
	Total			28	20	20	0	0	0	0	8	8
5	Dry products and ingredients	a	Flours	21	11	11	0	0	2	2	8	8
		b	Dehydrated preparations	10	5	5	0	0	1	1	4	4
		c	Egg products and egg-based products	11	5	5	0	0	1	1	5	5
	Total			42	21	21	0	0	4	4	17	17
6	Animal feed	a	Raw materials	9	5	5	0	0	2	2	2	2
		b	Feed for livestock	11	7	7	1	1	2	2	1	1
		c	Pet food	9	5	5	0	0	1	1	3	3
	Total			29	17	17	1	1	5	5	6	6
7	Production environmental samples	a	Process water	9	5	5	0	0	1	1	3	3
		b	Surfaces	8	5	5	0	0	0	0	3	3
		c	Dusts, wastes	17	5	5	2	2	0	0	10	10
	Total			34	15	15	2	2	1	1	16	16
ALL CATEGORIES				199	124	124	4	4	15	15	56	56

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

These samples, obtained with the single plate interpretation were the same as those obtained through two-plate interpretation.

Table 3 - Samples which were not used in the calculations

Sample No	Product	ISO	RAPID' <i>B. cereus</i>				Category	Type
			Spreading					
			21 h		21 h + 72 h at 5 ± 3°C			
			2 plates	1 plate	2 plates	1 plate		
3542	Deli salad (rice)	1.48*	<1.00	<1.00	<1.00	<1.00	2	a
3762	Deli salad (tabbouleh)	2.04	1.30*	1.30*	1.30*	1.30*	2	a
7500	Deli salad (tabbouleh)	2.15			ND	ND	2	a
7502	Deli salad (pasta)	<1.00	1.00*	1.00*	1.00*	1.00*	2	a
7503	Sandwich	<1.00	<1.00	<1.00	<1.00	<1.00	2	a
3759	Pastry	1.56	1.48*	1.48*	1.48*	1.48*	2	b
3537	RTRH meal	<1.00	<1.00	<1.00	<1.00	<1.00	2	c
3538	RTRH meal	<1.00	<1.00	<1.00	<1.00	<1.00	2	c
3539	RTRH meal	<1.00	<1.00	<1.00	<1.00	<1.00	2	c
3540	RTRH meal	<1.00	<1.00	<1.00	<1.00	<1.00	2	c
3541	RTRH meal	<1.00	<1.00	<1.00	<1.00	<1.00	2	c
3544	RTRH meal	1.74	<1.00	<1.00	<1.00	<1.00	2	c
3764	RTRH meal	ND	2.45	2.45	2.46	2.45	2	c
7501	RTRH meal (rice)	<1.00	<1.00	<1.00	<1.00	<1.00	2	c
7506	Blinis	1.00*	1.00*	1.00*	1.00*	1.00*	2	c
7507	RTRH meal	1.48*	1.00*	1.00*	1.00*	1.00*	2	c
7535	Oregano	2.71			ND	ND	3	b
7877	Turmeric	ND	2.18	2.18	2.20	2.18	3	b
7509	Shallot	1.30*	1.00*	1.00*	1.00*	1.00*	3	c
7537	Frozen peas	<1.00	1.30*	1.30*	1.30*	1.30*	3	c
7655	Dehydrated vegetables soup	1.86	1.00*	1.00*	1.00*	1.00*	3	c
7656	Dehydrated soup (onion)	<1.00	1.65	1.60	1.65	1.60	3	c
7658	Dehydrated soup	1.30*	1.48*	1.48*	1.48*	1.48*	3	c
7672	Dehydrated mashed potatoes	1.65	1.00*	1.00*	1.00*	1.00*	3	c
817	Tuna sashimi	4.04	>4.18	>4.18	>4.18	>4.18	4	a
1260	Salmon sushi	<1.00	<1.00	<1.00	<1.00	<1.00	4	a
1261	Crunch cali roll	<1.00	<1.00	<1.00	<1.00	<1.00	4	a
1262	Tuna maki	<1.00	<1.00	<1.00	<1.00	<1.00	4	a
825	Shrimps	1.74	<1.00	<1.00	<1.00	<1.00	4	b
828	Liquid egg product	<1.00	<1.00	<1.00	<1.00	<1.00	4	c
830	Fresh pasta	<2.00	<2.00	<2.00	<2.00	<2.00	4	c
831	Fresh pasta	1.00*	1.00*	1.00*	1.00*	1.00*	4	c
832	Fresh pasta	<1.00	<1.00	<1.00	<1.00	<1.00	4	c
1252	Pea flour	1.65	1.00*	1.00*	1.00*	1.00*	5	a
1253	White rice flour	<1.00	<1.00	<1.00	<1.00	<1.00	5	a
1947	Flour (raw bread)	1.00*	1.00*	1.00*	1.00*	1.00*	5	a
1948	Flour (raw bread)	1.30*	1.00*	1.00*	1.00*	1.00*	5	a

Sample No	Product	ISO	RAPID' <i>B. cereus</i>				Category	Type
			Spreading					
			21 h		21 h + 72 h at 5 ± 3°C			
			2 plates	1 plate	2 plates	1 plate		
1949	Flour (raw bread)	1.00*	<1.00	<1.00	<1.00	<1.00	5	a
2085	Soybean flour	<1.00	<1.00	<1.00	<1.00	<1.00	5	a
2086	Soybean flour	1.30*	1.56	1.60	1.56	1.60	5	a
2087	Insect powder	<1.00	<1.00	<1.00	<1.00	<1.00	5	a
2131	Cricket flour	<1.00	<1.00	<1.00	<1.00	<1.00	5	a
2132	Tenebrion flour	<1.00	<1.00	<1.00	<1.00	<1.00	5	a
2133	Wheat flour	<1.00	<1.00	<1.00	<1.00	<1.00	5	a
1257	Dry cake mix	<1.00	<1.00	<1.00	<1.00	<1.00	5	b
1258	Dry cake mix	<1.00	<1.00	<1.00	<1.00	<1.00	5	b
1259	Dry cake mix	<1.00	<1.00	<1.00	<1.00	<1.00	5	b
1342	Hemp protein	1.48*	1.56	1.60	1.56	1.60	5	b
1343	Supermix protein	<1.00	1.00*	1.00*	1.00*	1.00*	5	b
1254	Dry pasta	<1.00	<1.00	<1.00	<1.00	<1.00	5	c
1255	Dry pasta	<1.00	<1.00	<1.00	<1.00	<1.00	5	c
1256	Dry pasta	<1.00	<1.00	<1.00	<1.00	<1.00	5	c
1263	White egg powder	1.30	1.48*	1.48*	1.48*	1.48*	5	c
1264	Egg yolk powder	<1.00	<1.00	<1.00	<1.00	<1.00	5	c
1345	Whole egg powder	1.48*	1.56	1.60	1.56	1.60	5	c
2371	Soya cakes	1.00*	1.65	1.60	1.65	1.60	6	a
3981	Soya cakes	1.65	1.00*	1.00*	1.00*	1.00*	6	a
3982	Rapeseed cakes	1.65	1.00*	1.00*	1.00*	1.00*	6	a
4136	Flour	<1.00	<1.00	<1.00	<1.00	<1.00	6	a
3983	Cow pellets	1.74	1.48*	1.48*	1.48*	1.48*	6	b
3984	Cow pellets	1.86	1.30*	1.30*	1.30*	1.30*	6	b
4052	Cow pellets	<1.00	<1.00	<1.00	<1.00	<1.00	6	b
4061	Pellets for cattle	1.00*	1.30*	1.30*	1.30*	1.30*	6	b
4062	Milk powder for cattle	ND	3.04	3.04	3.04	3.04	6	b
2369	Dog pellets	1.56	1.48*	1.48*	1.48*	1.48*	6	c
2646	Pasta for dog	<1.00	<1.00	<1.00	<1.00	<1.00	6	c
2647	Rice for dog	<1.00	<1.00	<1.00	<1.00	<1.00	6	c
2705	Rice for dog	1.48*	<1.00	<1.00	<1.00	<1.00	6	c
2640	Process water (dairy environment)	<1.00	<1.00	<1.00	<1.00	<1.00	7	a
2641	Process water (dairy environment)	<1.00	<1.00	<1.00	<1.00	<1.00	7	a
2642	Process water (dairy environment)	<1.00	<1.00	<1.00	<1.00	<1.00	7	a
2643	Wipe (dairy environment)	<1.00	<1.00	<1.00	<1.00	<1.00	7	b
2644	Wipe (dairy environment)	<1.00	<1.00	<1.00	<1.00	<1.00	7	b
2645	Wipe (dairy environment)	1.74	1.30*	1.30*	1.30*	1.30*	7	b
2632	Dusts (dairy environment)	<1.00	<1.00	<1.00	<1.00	<1.00	7	c
2633	Dusts (dairy environment)	<1.00	<1.00	<1.00	<1.00	<1.00	7	c
2634	Dusts (dairy environment)	<1.00	<1.00	<1.00	<1.00	<1.00	7	c
2635	Dusts (dairy environment)	<1.00	<1.00	<1.00	<1.00	<1.00	7	c
2636	Dusts (dairy environment)	<1.00	<1.00	<1.00	<1.00	<1.00	7	c
2637	Residues (meat environment)	<1.00	<1.00	<1.00	<1.00	<1.00	7	c
2638	Residues (meat environment)	<1.00	<1.00	<1.00	<1.00	<1.00	7	c

Sample No	Product	ISO	RAPID' <i>B. cereus</i>				Category	Type
			Spreading					
			21 h		21 h + 72 h at 5 ± 3°C			
			2 plates	1 plate	2 plates	1 plate		
2639	Residues (meat environment)	<1.00	<1.00	<1.00	<1.00	<1.00	7	c
2703	Dusts (dairy environment)	1.00*	<1.00	<1.00	<1.00	<1.00	7	c
2707	Dusts (dairy environment)	<1.00	1.00*	1.00*	1.00*	1.00*	7	c
2825	Residues (meat environment)	ND	2.98	2.99	2.98	2.99	7	c
2826	Residues (meat environment)	ND	2.90	2.90	2.90	2.90	7	c

Sample No	Product	ISO	RAPID' <i>B. cereus</i>		Category	Type
			Pour plate			
			21 h			
			2 plates	1 plate		
7502	Deli salad (pasta)	<1.00	<1.00	<1.00	2	a
7503	Sandwich	<1.00	<1.00	<1.00	2	a
7867	Deli salad (rice)	1.65	<1.00	<1.00	2	a
8114	Deli salad (tabbouleh)	1.00*	<1.00	<1.00	2	a
7874	Pastry	<1.00	1.00*	1.00*	2	b
7501	RTRH meal (rice)	<1.00	<1.00	<1.00	2	c
7506	Blinis	1.00*	1.48*	1.48*	2	c
7507	RTRH meal	1.48*	<1.00	<1.00	2	c
7877	Turmeric	ND	2.18	2.18	3	b
7509	Shallot	1.30*	1.00*	1.00*	3	c
7536	Frozen leeks	1.74	1.00*	1.00*	3	c
7537	Frozen peas	<1.00	<1.00	<1.00	3	c
7656	Dehydrated soup (onion)	<1.00	1.48*	1.48*	3	c
7658	Dehydrated soup	1.30*	1.00*	1.00*	3	c
7672	Dehydrated mashed potatoes	1.65	1.00*	1.00*	3	c
814	Tuna sushi	3.45	>3.18	>3.18	4	a
1260	Salmon sushi	<1.00	<1.00	<1.00	4	a
1261	Crunch cali roll	<1.00	<1.00	<1.00	4	a
1262	Tuna maki	<1.00	<1.00	<1.00	4	a
828	Liquid egg product	<1.00	<1.00	<1.00	4	c
830	Fresh pasta	<2.00	<2.00	<2.00	4	c
831	Fresh pasta	1.00*	<1.00	<1.00	4	c
832	Fresh pasta	<1.00	<1.00	<1.00	4	c
1253	White rice flour	<1.00	<1.00	<1.00	5	a
1947	Flour (raw bread)	1.00*	<1.00	<1.00	5	a
1948	Flour (raw bread)	1.30*	1.00*	1.00*	5	a
1949	Flour (raw bread)	1.00*	<1.00	<1.00	5	a
2085	Soybean flour	<1.00	<1.00	<1.00	5	a
2086	Soybean flour	1.30*	1.56	1.60	5	a
2087	Insect powder	<1.00	<1.00	<1.00	5	a
2131	Cricket flour	<1.00	<1.00	<1.00	5	a
2132	Tenebrion flour	<1.00	<1.00	<1.00	5	a
2133	Wheat flour	<1.00	<1.00	<1.00	5	a
1257	Dry cake mix	<1.00	<1.00	<1.00	5	b

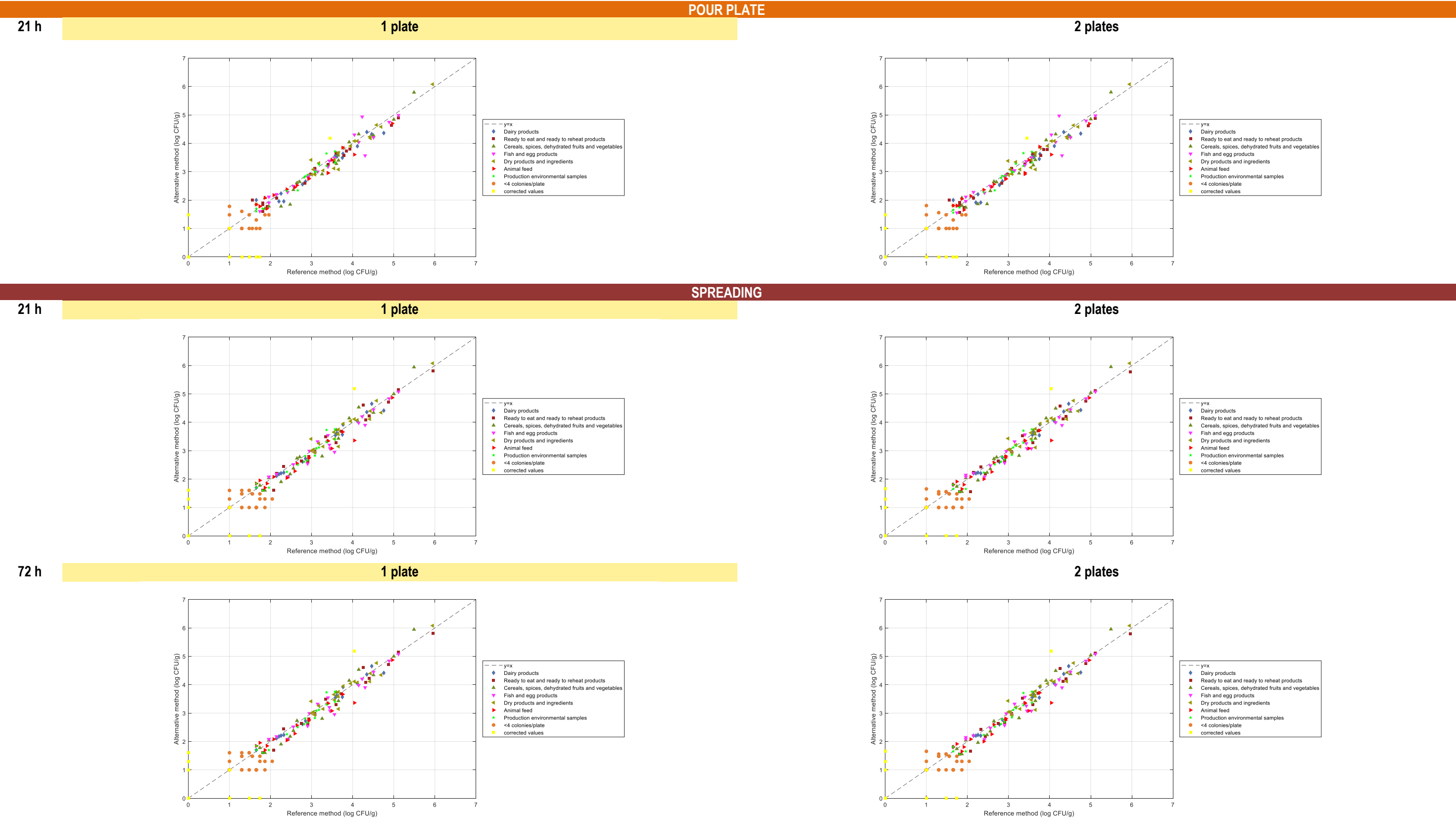
Sample No	Product	ISO	RAPID' <i>B. cereus</i>		Category	Type
			Pour plate			
			21 h			
			2 plates	1 plate		
1258	Dry cake mix	<1.00	<1.00	<1.00	5	b
1259	Dry cake mix	<1.00	<1.00	<1.00	5	b
1342	Hemp protein	1.48*	1.48*	1.48*	5	b
1343	Supermix protein	<1.00	<1.00	<1.00	5	b
1254	Dry pasta	<1.00	<1.00	<1.00	5	c
1255	Dry pasta	<1.00	<1.00	<1.00	5	c
1256	Dry pasta	<1.00	<1.00	<1.00	5	c
1263	White egg powder	1.30	<1.00	<1.00	5	c
1264	Egg yolk powder	<1.00	<1.00	<1.00	5	c
1345	Whole egg powder	1.48*	1.00*	1.00*	5	c
2371	Soya cakes	1.00*	1.81	1.78	6	a
3981	Soya cakes	1.65	1.30*	1.30*	6	a
3982	Rapeseed cakes	1.65	<1.00	<1.00	6	a
4136	Flour	<1.00	<1.00	<1.00	6	a
3984	Cow pellets	1.86	1.48*	1.48*	6	b
4052	Cow pellets	<1.00	<1.00	<1.00	6	b
4061	Pellets for cattle	1.00*	1.00*	1.00*	6	b
4062	Milk powder for cattle	ND	2.81	2.81	6	b
2369	Dog pellets	1.56	1.00*	1.00*	6	c
2646	Pasta for dog	<1.00	<1.00	<1.00	6	c
2647	Rice for dog	<1.00	<1.00	<1.00	6	c
2705	Rice for dog	1.48*	<1.00	<1.00	6	c
2640	Process water (dairy environment)	<1.00	<1.00	<1.00	7	a
2641	Process water (dairy environment)	<1.00	<1.00	<1.00	7	a
2642	Process water (dairy environment)	<1.00	<1.00	<1.00	7	a
2820	Process water (dairy environment)	1.96	1.48*	1.48*	7	a
2643	Wipe (dairy environment)	<1.00	<1.00	<1.00	7	b
2644	Wipe (dairy environment)	<1.00	<1.00	<1.00	7	b
2645	Wipe (dairy environment)	1.74	<1.00	<1.00	7	b
2632	Dusts (dairy environment)	<1.00	<1.00	<1.00	7	c
2633	Dusts (dairy environment)	<1.00	<1.00	<1.00	7	c
2634	Dusts (dairy environment)	<1.00	<1.00	<1.00	7	c
2635	Dusts (dairy environment)	<1.00	<1.00	<1.00	7	c
2636	Dusts (dairy environment)	<1.00	<1.00	<1.00	7	c
2637	Residues (meat environment)	<1.00	<1.00	<1.00	7	c
2638	Residues (meat environment)	<1.00	<1.00	<1.00	7	c
2639	Residues (meat environment)	<1.00	<1.00	<1.00	7	c
2703	Dusts (dairy environment)	1.00*	<1.00	<1.00	7	c
2707	Dusts (dairy environment)	<1.00	1.00*	1.00*	7	c
2825	Residues (meat environment)	ND	2.98	2.98	7	c
2826	Residues (meat environment)	ND	2.93	2.92	7	c

3.1.4 *Statistical interpretation*

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

The data plotted for each individual category are given in **Appendix 5** and for all the products Figure 1.

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



The calculated values for the Average difference and Standard deviation differences per category as well as the upper and lower 95% confidence limit are provided in Table 4.

Table 4 - Calculated values

	Category	n		Average difference (bias)		Standard deviation of differences (SD)		95% lower limit		95% upper limit	
		2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate
Spreading 21h	1	15	15	-0.03	-0.05	0.14	0.13	-0.34	-0.34	0.29	0.24
	2	18	18	-0.11	-0.11	0.20	0.20	-0.54	-0.55	0.32	0.32
	3	18	18	-0.03	-0.04	0.24	0.25	-0.55	-0.57	0.48	0.50
	4	19	19	-0.10	-0.11	0.21	0.22	-0.54	-0.58	0.34	0.35
	5	20	20	-0.01	-0.02	0.21	0.21	-0.46	-0.47	0.45	0.43
	6	16	16	-0.15	-0.15	0.22	0.22	-0.63	-0.63	0.33	0.34
	7	16	16	-0.07	-0.06	0.18	0.18	-0.47	-0.47	0.32	0.34
	All categories	122	122	-0.07	-0.08	0.20	0.21	-0.48	-0.48	0.33	0.33
Spreading 21h + 72h at 5 ± 3°C	1	15	15	-0.03	-0.05	0.14	0.13	-0.34	-0.34	0.29	0.24
	2	17	17	-0.11	-0.12	0.19	0.19	-0.52	-0.53	0.29	0.30
	3	17	17	-0.04	-0.04	0.24	0.25	-0.57	-0.59	0.49	0.51
	4	19	19	-0.10	-0.11	0.21	0.22	-0.54	-0.58	0.34	0.35
	5	20	20	-0.01	-0.01	0.21	0.21	-0.46	-0.46	0.44	0.43
	6	16	16	-0.15	-0.15	0.22	0.22	-0.63	-0.63	0.33	0.34
	7	16	16	-0.07	-0.06	0.18	0.18	-0.47	-0.47	0.32	0.34
	All categories	120	120	-0.07	-0.08	0.20	0.20	-0.47	-0.48	0.33	0.33
Pour plate 21h	1	15	15	-0.15	-0.13	0.19	0.18	-0.58	-0.54	0.29	0.28
	2	18	18	-0.08	-0.07	0.18	0.18	-0.47	-0.46	0.31	0.31
	3	18	18	-0.12	-0.14	0.24	0.24	-0.65	-0.65	0.40	0.38
	4	20	20	-0.05	-0.07	0.27	0.26	-0.63	-0.63	0.52	0.50
	5	21	21	-0.05	-0.06	0.21	0.22	-0.50	-0.52	0.39	0.41
	6	17	17	-0.11	-0.11	0.21	0.21	-0.58	-0.57	0.35	0.35
	7	15	15	-0.05	-0.04	0.15	0.15	-0.38	-0.37	0.28	0.29
	All categories	124	124	-0.09	-0.09	0.21	0.21	-0.51	-0.50	0.33	0.33

The average differences (bias) between the alternative method and the reference method is closed to 0 and varies depending on the tested protocol and the interpretation from -0.08 log₁₀ (Spreading 21 h and 21 h + 72 h at 5±3°C) to -0.09 (Pour plate). The average difference values are similar between both interpretations (using one or two plates) for spreading method (only -0.01 log₁₀ difference) and are identical for pour plate method.

The Bland-Altman difference plot for each individual category is given in **Appendix 6** and for all the samples is given Figure 2.

Samples for which the difference between the result observed with the reference and the alternative methods is above or lower than the limits are listed in Table 5.

Figure 2 – Bland-Altman difference plot for **all the products**

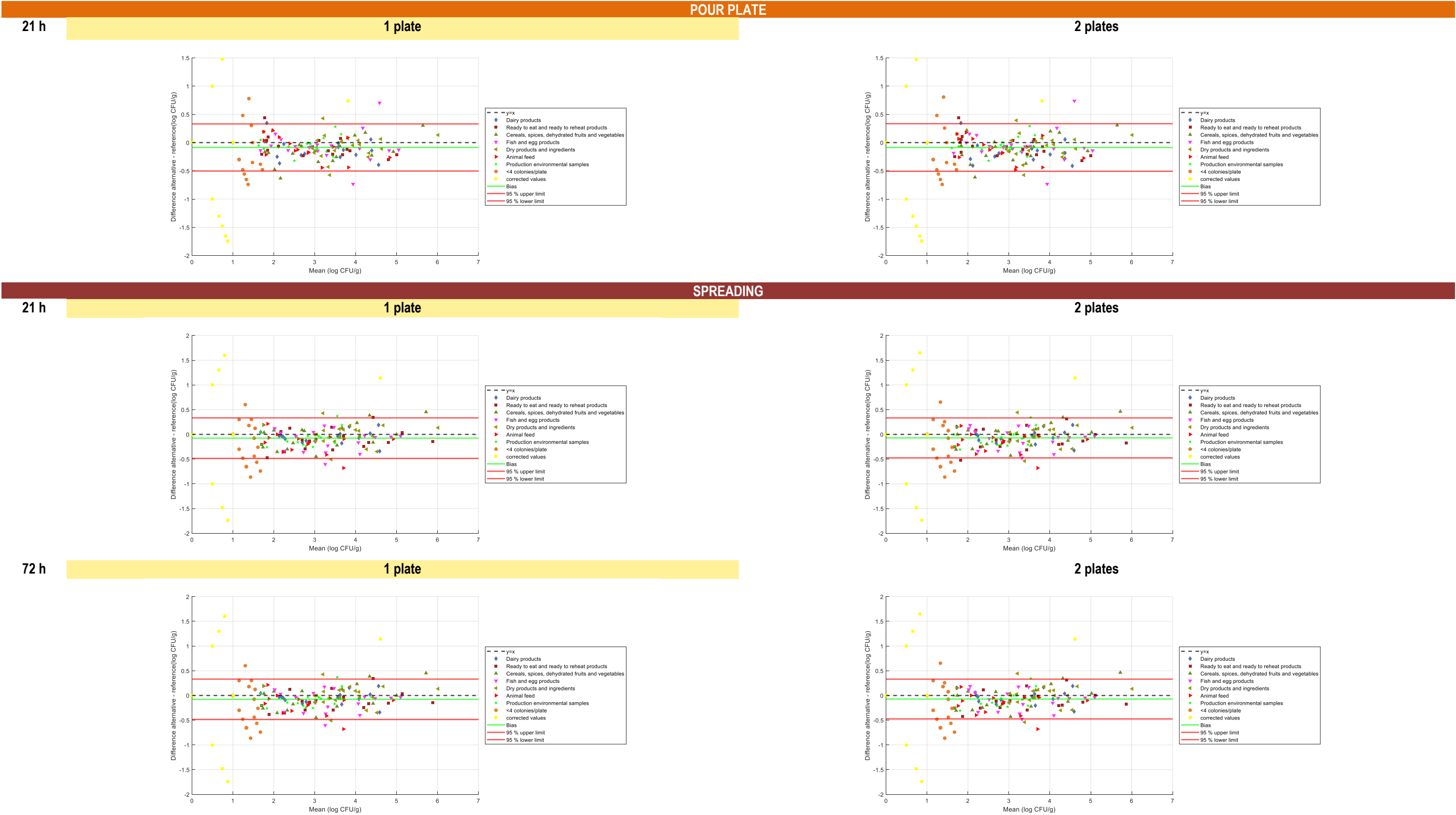


Table 5 - Analysis of the data out of the confidence limitsValues in **green**: differences in favour of the alternative methodValues in **red**: differences in favour of the reference method

UCL: Upper confidence limit

LCL: Lower confidence limit

Spreading - 21h															
Classification of the data	Category	Type	N° Sample	Product	Reference method	Alternative method		Values before correction (Reference or/and alternative method)		Mean		Difference		LCL/UCL	
						2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate
Interpretable results by both methods	2	a	3543	Deli salad (tabbouleh)	2.08	1.56	1.60	/	/	1.82	1.84	-0.52	-0.48	-0.48/ 0.33	-0.48/ 0.33
	2	c	3766	RTRH meal	4.26	4.57	4.60	/	/	4.42	4.43	0.31	0.35		
	3	b	8317	Cumin	4.15	4.49	4.53	/	/	4.32	4.34	0.35	0.39		
	3	b	8318	Ginger	5.49	5.95	5.94	/	/	5.72	5.72	0.46	0.45		
	4	b	824	Trout terrine	3.56	3.08	2.95	/	/	3.32	3.26	-0.48	-0.60		
	5	a	2028	Soybean flour	2.99	3.43	3.41	/	/	3.21	3.20	0.44	0.43		
	5	a	2130	Cricket flour	3.65	3.11	3.15	/	/	3.38	3.40	-0.54	-0.51		
	6	a	4422	Rapeseed cakes	4.04	3.36	3.36	/	/	3.70	3.70	-0.68	-0.68		
7	c	4486	Residues (sea food environment)	3.36	3.71	3.73	/	/	3.53	3.55	0.35	0.37			
< 4 CFU/plate	2	a	3762	Deli salad (tabbouleh)	2.04	1.30	1.30	/	/	1.67	1.67	-0.74	-0.74		
	3	c	7655	Dehydrated vegetables soup	1.86	1.00	1.00	/	/	1.43	1.43	-0.86	-0.86		
	3	c	7672	Dehydrated mashed potatoes	1.65	1.00	1.00	/	/	1.33	1.33	-0.65	-0.65		
	5	a	1252	Pea flour	1.65	1.00	1.00	/	/	1.33	1.33	-0.65	-0.65		
	6	a	2371	Soya cakes	1.00	1.65	1.60	/	/	1.33	1.30	0.65	0.60		
	6	a	3981	Soya cakes	1.65	1.00	1.00	/	/	1.33	1.33	-0.65	-0.65		
	6	a	3982	Rapeseed cakes	1.65	1.00	1.00	/	/	1.33	1.33	-0.65	-0.65		
	6	b	3984	Cow pellets	1.86	1.30	1.30	/	/	1.58	1.58	-0.56	-0.56		

Spreading - 21h															
Classification of the data	Category	Type	N° Sample	Product	Reference method	Alternative method		Values before correction (Reference or/and alternative method)		Mean		Difference		LCL/UCL	
						2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate
< or > limit of quantification	2	a	3542	Deli salad (rice)	1.48	0.00	0.00	1.00	1.00	0.74	0.74	-1.48	-1.48	-0.48/ 0.33	-0.48/ 0.33
	2	a	7502	Deli salad (pasta)	0.00	1.00	1.00	1.00	1.00	0.50	0.50	1.00	1.00		
	2	c	3544	RTRH meal	1.74	0.00	0.00	1.00	1.00	0.87	0.87	-1.74	-1.74		
	3	c	7537	Frozen peas	0.00	1.30	1.30	1.00	1.00	0.65	0.65	1.30	1.30		
	3	c	7656	Dehydrated soup (onion)	0.00	1.65	1.60	1.00	1.00	0.83	0.80	1.65	1.60		
	4	a	817	Tuna sashimi	4.04	5.18	5.18	4.18	4.18	4.61	4.61	1.14	1.14		
	4	b	825	Shrimps	1.74	0.00	0.00	1.00	1.00	0.87	0.87	-1.74	-1.74		
	5	a	1949	Flour (raw bread)	1.00	0.00	0.00	1.00	1.00	0.50	0.50	-1.00	-1.00		
	5	b	1343	Supermix protein	0.00	1.00	1.00	1.00	1.00	0.50	0.50	1.00	1.00		
	6	c	2705	Rice for dog	1.48	0.00	0.00	1.00	1.00	0.74	0.74	-1.48	-1.48		
	7	c	2703	Dusts (dairy environment)	1.00	0.00	0.00	1.00	1.00	0.50	0.50	-1.00	-1.00		
	7	c	2707	Dusts (dairy environment)	0.00	1.00	1.00	1.00	1.00	0.50	0.50	1.00	1.00		

Spreading - 21h + 72h at 5 ± 3°C															
Classification of the data	Category	Type	N° Sample	Product	Reference method	Alternative method		Values before correction (Reference or/and alternative method)		Mean		Difference		LCL/UCL	
						2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate
Interpretable results by both methods	2	c	3766	RTRH meal	4.26	4.57	4.60	/	/	4.42	4.43	0.31	0.35	-0.47/ 0.33	-0.48/ 0.33
	3	b	8317	Cumin	4.15	4.49	4.53	/	/	4.32	4.34	0.35	0.39		
	3	b	8318	Ginger	5.49	5.95	5.94	/	/	5.72	5.72	0.46	0.45		
	4	b	824	Trout terrine	3.56	3.08	2.95	/	/	3.32	3.26	-0.48	-0.60		
	5	a	2028	Soybean flour	2.99	3.43	3.41	/	/	3.21	3.20	0.44	0.43		
	5	a	2130	Cricket flour	3.65	3.11	3.15	/	/	3.38	3.40	-0.54	-0.51		
	6	a	4422	Rapeseed cakes	4.04	3.36	3.36	/	/	3.70	3.70	-0.68	-0.68		
	7	c	4486	Residues (sea food environment)	3.36	3.71	3.73	/	/	3.53	3.55	0.35	0.37		
< 4 CFU/plate	2	a	3762	Deli salad (tabbouleh)	2.04	1.30	1.30	/	/	1.67	1.67	-0.74	-0.74		
	2	c	7507	RTRH meal	1.48	1.00	1.00	/	/	1.24	1.24	-0.48	-0.48		
	3	c	7655	Dehydrated vegetables soup	1.86	1.00	1.00	/	/	1.43	1.43	-0.86	-0.86		
	3	c	7672	Dehydrated mashed potatoes	1.65	1.00	1.00	/	/	1.33	1.33	-0.65	-0.65		
	5	a	1252	Pea flour	1.65	1.00	1.00	/	/	1.33	1.33	-0.65	-0.65		
	6	a	2371	Soya cakes	1.00	1.65	1.60	/	/	1.33	1.30	0.65	0.60		
	6	a	3981	Soya cakes	1.65	1.00	1.00	/	/	1.33	1.33	-0.65	-0.65		
	6	a	3982	Rapeseed cakes	1.65	1.00	1.00	/	/	1.33	1.33	-0.65	-0.65		
	6	b	3984	Cow pellets	1.86	1.30	1.30	/	/	1.58	1.58	-0.56	-0.56		

Spreading - 21h + 72h at 5 ± 3°C															
Classification of the data	Category	Type	N° Sample	Product	Reference method	Alternative method		Values before correction (Reference or/and alternative method)		Mean		Difference		LCL/UCL	
						2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate
< or > limit of quantification	2	a	3542	Deli salad (rice)	1.48	0.00	0.00	1.00	1.00	0.74	0.74	-1.48	-1.48		
	2	a	7502	Deli salad (pasta)	0.00	1.00	1.00	1.00	1.00	0.50	0.50	1.00	1.00		
	2	c	3544	RTRH meal	1.74	0.00	0.00	1.00	1.00	0.87	0.87	-1.74	-1.74		
	3	c	7537	Frozen peas	0.00	1.30	1.30	1.00	1.00	0.65	0.65	1.30	1.30		
	3	c	7656	Dehydrated soup (onion)	0.00	1.65	1.60	1.00	1.00	0.83	0.80	1.65	1.60		
	4	a	817	Tuna sashimi	4.04	5.18	5.18	4.18	4.18	4.61	4.61	1.14	1.14		
	4	b	825	Shrimps	1.74	0.00	0.00	1.00	1.00	0.87	0.87	-1.74	-1.74	-0.47/ 0.33	-0.48/ 0.33
	5	a	1949	Flour (raw bread)	1.00	0.00	0.00	1.00	1.00	0.50	0.50	-1.00	-1.00		
	5	b	1343	Supermix protein	0.00	1.00	1.00	1.00	1.00	0.50	0.50	1.00	1.00		
	6	c	2705	Rice for dog	1.48	0.00	0.00	1.00	1.00	0.74	0.74	-1.48	-1.48		
	7	c	2703	Dusts (dairy environment)	1.00	0.00	0.00	1.00	1.00	0.50	0.50	-1.00	-1.00		
	7	c	2707	Dusts (dairy environment)	0.00	1.00	1.00	1.00	1.00	0.50	0.50	1.00	1.00		

Pour plate															
Classification of the data	Category	Type	N° Sample	Product	Reference method	Alternative method		Values before correction (Reference or/and alternative method)		Mean		Difference		LCL/UCL	
						2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate
Interpretable results by both methods	1	b	7415	Infant formula with probiotics (<i>Lactobacillus fermentum hereditum</i> 2.3 x 10 ⁶ CFU/g)	1.65	2.00	2.00	/	/	1.83	1.83	0.35	0.35		
	2	b	8112	Pastry	1.56	2.00	2.00	/	/	1.78	1.78	0.44	0.44		
	3	a	7879	Fluffy muesli	2.48	1.86	1.85	/	/	2.17	2.16	-0.61	-0.63		
	4	a	821	Fish fillet	4.30	3.57	3.57	/	/	3.93	3.93	-0.73	-0.73		
	4	a	833	Raw salmon	4.23	4.97	4.93	/	/	4.60	4.58	0.74	0.70		
	5	a	2028	Soybean flour	2.99	3.38	3.41	/	/	3.18	3.20	0.39	0.43		
	5	a	2130	Cricket flour	3.65	3.08	3.08	/	/	3.37	3.37	-0.57	-0.57		
< 4 CFU/plate	2	c	7506	Blinis	1.00	1.48	1.48	/	/	1.24	1.24	0.48	0.48		
	3	c	7536	Frozen leeks	1.74	1.00	1.00	/	/	1.37	1.37	-0.74	-0.74		
	3	c	7672	Dehydrated mashed potatoes	1.65	1.00	1.00	/	/	1.33	1.33	-0.65	-0.65		
	6	a	2371	Soya cakes	1.00	1.81	1.78	/	/	1.40	1.39	0.81	0.78		
	6	c	2369	Dog pellets	1.56	1.00	1.00	/	/	1.28	1.28	-0.56	-0.56		

Pour plate																	
Classification of the data	Category	Type	N° Sample	Product	Reference method	Alternative method		Values before correction (Reference or/and alternative method)		Mean		Difference		LCL/UCL			
						2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate
< or > limit of quantification	2	a	7867	Deli salad (rice)	1.65	0.00	0.00	1.00	1.00	0.83	0.83	-1.65	-1.65	-0.51/ 0.33	-0.50/ 0.33		
	2	a	8114	Deli salad (tabbouleh)	1.00	0.00	0.00	1.00	1.00	0.50	0.50	-1.00	-1.00				
	2	b	7874	Pastry	0.00	1.00	1.00	1.00	1.00	0.50	0.50	1.00	1.00				
	2	c	7507	RTRH meal	1.48	0.00	0.00	1.00	1.00	0.74	0.74	-1.48	-1.48				
	3	c	7656	Dehydrated soup (onion)	0.00	1.48	1.48	1.00	1.00	0.74	0.74	1.48	1.48				
	4	a	814	Tuna sushi	3.45	4.18	4.18	3.18	3.18	3.81	3.81	0.73	0.73				
	4	c	831	Fresh pasta	1.00	0.00	0.00	1.00	1.00	0.50	0.50	-1.00	-1.00				
	5	a	1947	Flour (raw bread)	1.00	0.00	0.00	1.00	1.00	0.50	0.50	-1.00	-1.00				
	5	a	1949	Flour (raw bread)	1.00	0.00	0.00	1.00	1.00	0.50	0.50	-1.00	-1.00				
	5	c	1263	White egg powder	1.30	0.00	0.00	1.00	1.00	0.65	0.65	-1.30	-1.30				
	6	a	3982	Rapeseed cakes	1.65	0.00	0.00	1.00	1.00	0.83	0.83	-1.65	-1.65				
	6	c	2705	Rice for dog	1.48	0.00	0.00	1.00	1.00	0.74	0.74	-1.48	-1.48				
	7	b	2645	Wipe (dairy environment)	1.74	0.00	0.00	1.00	1.00	0.87	0.87	-1.74	-1.74	-0.51/ 0.33	-0.50/ 0.33		
	7	c	2703	Dusts (dairy environment)	1.00	0.00	0.00	1.00	1.00	0.50	0.50	-1.00	-1.00				
7	c	2707	Dusts (dairy environment)	0.00	1.00	1.00	1.00	1.00	0.50	0.50	1.00	1.00					

3.1.5 Discordant results

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

Table 6 - Classification of the samples

		Number of samples					
		Spreading				Pour plate	
		21h		21h + 72h at 5 ± 3°C		21h	
		2 plates	1 plate	2 plates	1 plate	2 plates	1 plate
Interpretable results by both methods	< LCL	4	3	3	3	3	3
	> UCL	4	5	4	5	4	4
	Total	8	8	7	8	7	7
<4 CFU/plate	< LCL	7	7	8	7	3	3
	> UCL	1	1	1	1	2	2
	Total	8	8	9	8	5	5
< or > the quantification limit	< LCL	6	6	6	6	11	11
	> UCL	6	6	6	6	4	4
	Total	12	12	12	12	15	15
Total < LCL		17	16	17	16	17	17
Total >UCL		11	12	11	12	10	10
TOTAL		28	28	28	28	27	27

28 samples are outside of the 95 % confidence limits for the spreading method (21h and 21h +72h at 5 ± 3°C) and 27 samples for the pour plate method. The total of samples outside of the 95% confidence limits are the same between both interpretations (single and two plates).

For samples giving interpretable results by both methods and for both inoculation procedures (spreading and pour plate), the number of samples with higher enumeration with the ISO method and with higher enumeration with the RAPID[®]*B.cereus* plates is very close for both interpretations.

For samples with non-interpretable results by one of the methods (using spreading method for the alternative method), the difference is in favour of the reference method.

For spreading method before and after storage at 5 ± 3°C, one additional sample are outside the limit of agreement for both interpretations.

The difference with the two plates interpretation is linked to the removal of the second dilution in the context of an enumeration between 4 and 10 colonies (Ne) (n°3543) or a presence of low number of colonies in the second dilution (n°3766).

3.1.6 Conclusion

The relative trueness study of the alternative method is satisfying whatever the protocol used for inoculation for all the categories tested. Satisfying results are also observed after storage of the RAPID'*B.cereus* plates (spreading method) for 72 h at 5°C ± 3°C.

No major difference was observed between both interpretations.

3.2 Accuracy profile study

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

3.2.1 Matrices

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

Table 7 - Categories, types and matrices

Categories		Type	Matrix	Strains	Origin	Inoculation level (CFU/g)
1	Dairy products	b – Infant formula	Infant formula with probiotics	<i>Bacillus cereus</i> Ad420	Milk powder	100 5 000 100 000
2	Ready to eat and ready to reheat products	b - Delicatessen	Pâté	<i>Bacillus cereus</i> Ad2183	Ham	
3	Cereals, spices, dehydrated fruits and vegetables	a - Cereals	Cereals	<i>Bacillus weihenstephanensis</i> Ad1029 (spores)	Carrots	
4	Fish and egg products	b-Cooked fish and fishery products	Seafood cocktail	<i>Bacillus cereus</i> Ad825 (vegetative cells)	Surimi	
5	Other dry food products and ingredients	a-Flours	Wheat flour	<i>Bacillus thuringiensis</i> Ad2914 (spores)	Wheat flour	
6	Animal feed	c- Pet food	Pellets for cat	<i>B. thuringiensis</i> Ad2786	Vegetables	
7	Production environmental samples	c- Dusts	Dust from dairy industry	<i>B. cytotoxicus</i> Ad2164	Semolina	

3.2.2 *Calculation and interpretation*

The raw data are provided in **Appendix 7**. The summary tables (in log₁₀ CFU/g) and calculations are provided in **Appendix 8**. The statistical results and the accuracy profiles are provided Figure 3.

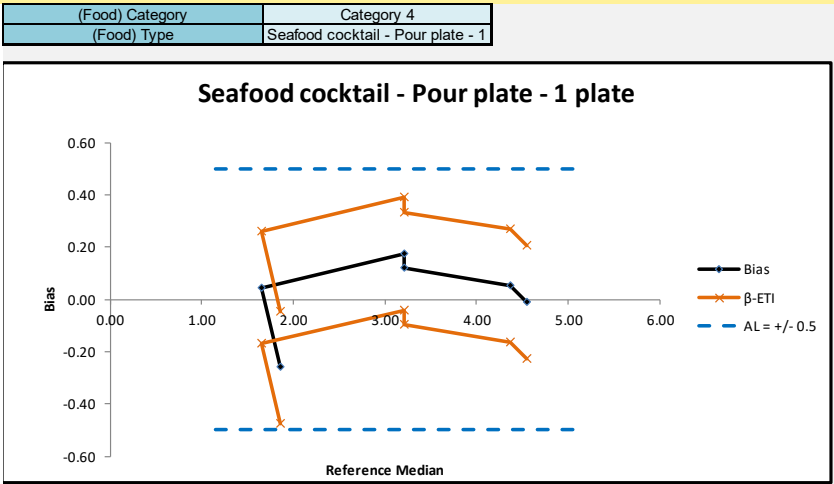
The calculations will be done using the AP Calculation Tool MCS (Clause 6-1-3-3 calculation and interpretation of accuracy profile study) ver 31-07-2018 available on <http://standards.iso.org/iso/16140>.

Figure 3 – Accuracy profile



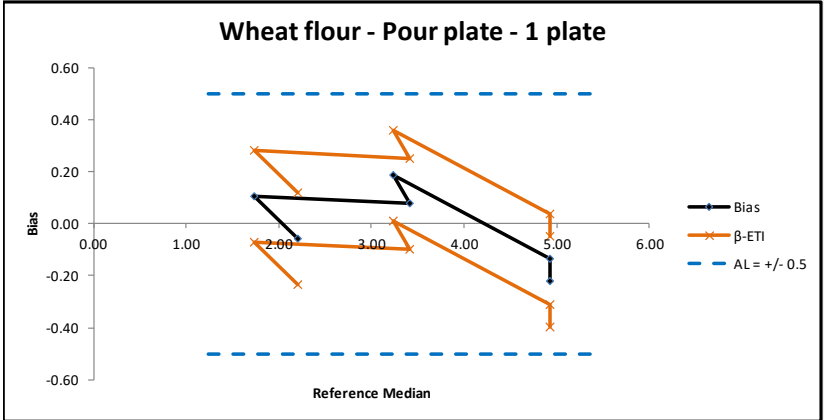
POUR PLATE

1 plate



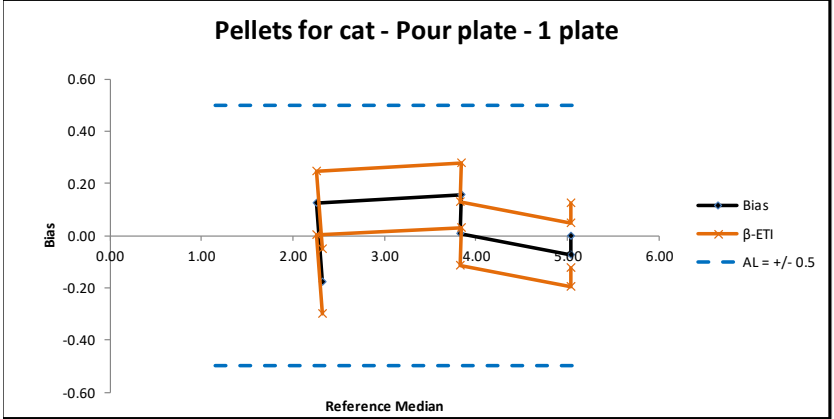
Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
1021-1025	1.86	-0.261	-0.478	-0.045	YES	YES
1036-1040	1.65	0.046	-0.171	0.262	YES	YES
1026-1030	3.20	0.176	-0.040	0.393	YES	YES
1041-1045	3.20	0.118	-0.098	0.335	YES	YES
1031-1035	4.36	0.053	-0.163	0.270	YES	YES
1046-1050	4.54	-0.013	-0.229	0.204	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.139	0.150	NO	+/- 0.500
(Food) Category	Category 5			
(Food) Type	Wheat flour - Pour plate - 1 plate			



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
1130-1134	2.20	-0.058	-0.233	0.117	YES	YES
1145-1149	1.74	0.105	-0.070	0.279	YES	YES
1135-1139	3.41	0.076	-0.098	0.251	YES	YES
1150-1154	3.23	0.185	0.010	0.359	YES	YES
1140-1144	4.93	-0.137	-0.312	0.038	YES	YES
1155-1159	4.93	-0.222	-0.397	-0.047	YES	YES

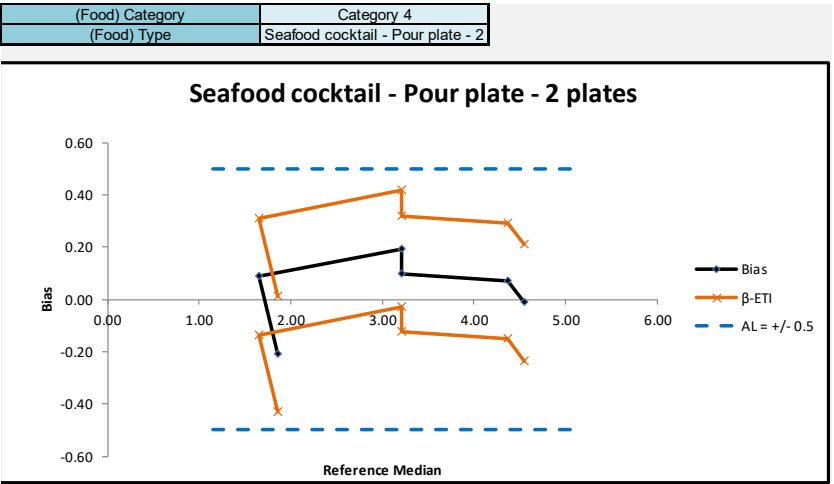
	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.185	0.121	NO	+/- 0.500
(Food) Category	Category 6			
(Food) Type	Pellets for cat - Pour plate - 1			



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
2135-2139	2.32	-0.176	-0.299	-0.053	YES	YES
2150-2154	2.26	0.125	0.002	0.248	YES	YES
2140-2144	3.85	0.155	0.032	0.278	YES	YES
2155-2159	3.83	0.006	-0.116	0.129	YES	YES
2145-2149	5.04	-0.073	-0.196	0.050	YES	YES
2160-2164	5.04	0.000	-0.123	0.123	YES	YES

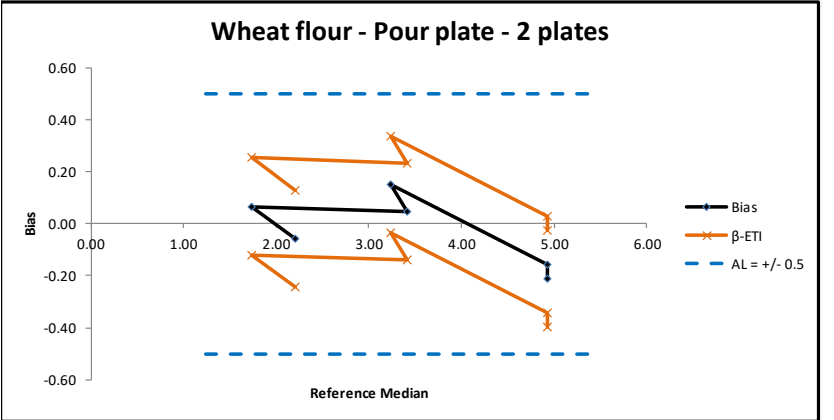
	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.086	0.085	YES	+/- 0.500

2 plates



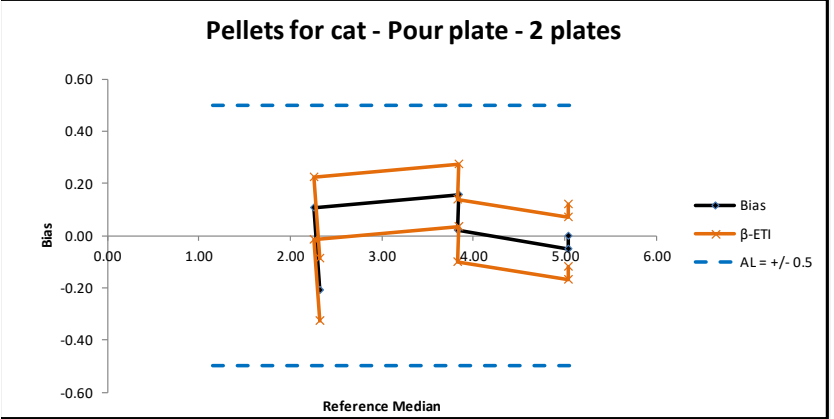
Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
1021-1025	1.86	-0.210	-0.432	0.012	YES	YES
1036-1040	1.65	0.087	-0.135	0.309	YES	YES
1026-1030	3.20	0.194	-0.028	0.416	YES	YES
1041-1045	3.20	0.097	-0.125	0.319	YES	YES
1031-1035	4.36	0.070	-0.153	0.292	YES	YES
1046-1050	4.54	-0.013	-0.235	0.210	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.139	0.154	NO	+/- 0.500
(Food) Category	Category 5			
(Food) Type	Wheat flour - Pour plate - 2			



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
1130-1134	2.20	-0.058	-0.244	0.128	YES	YES
1145-1149	1.74	0.066	-0.120	0.252	YES	YES
1135-1139	3.41	0.047	-0.139	0.234	YES	YES
1150-1154	3.23	0.150	-0.036	0.336	YES	YES
1140-1144	4.93	-0.159	-0.345	0.028	YES	YES
1155-1159	4.93	-0.213	-0.400	-0.027	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.185	0.129	NO	+/- 0.500
(Food) Category	Category 6			
(Food) Type	Pellets for cat - Pour plate - 2			

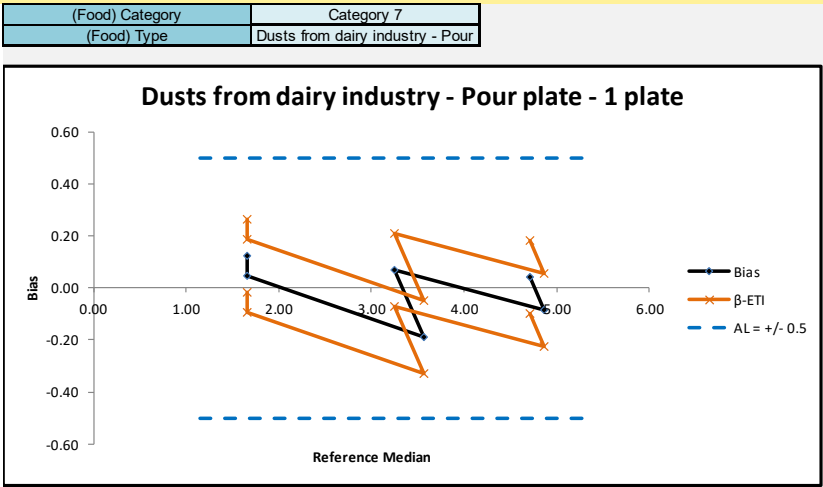


Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
2135-2139	2.32	-0.208	-0.328	-0.088	YES	YES
2150-2154	2.26	0.106	-0.013	0.226	YES	YES
2140-2144	3.85	0.155	0.035	0.275	YES	YES
2155-2159	3.83	0.019	-0.101	0.139	YES	YES
2145-2149	5.04	-0.050	-0.170	0.070	YES	YES
2160-2164	5.04	0.000	-0.120	0.120	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.086	0.083	YES	+/- 0.500

POUR PLATE

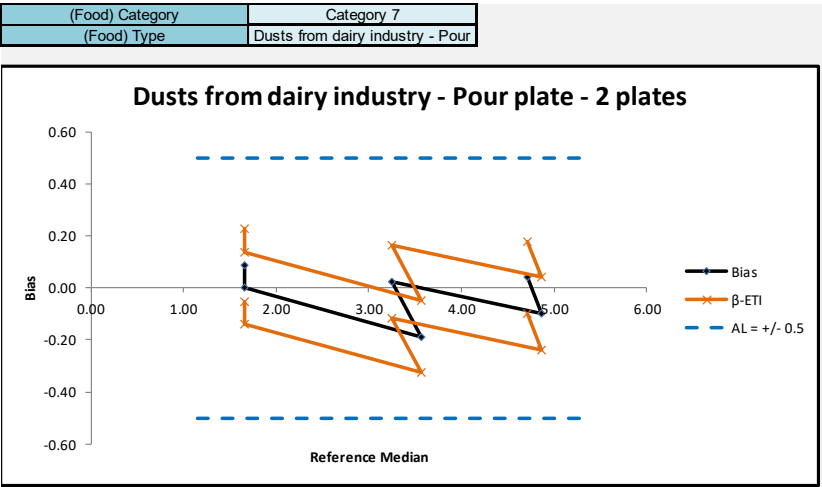
1 plate



Sample Name	Reference Central value	Bias	Lower β -ETI	Upper β -ETI	β -ETI compared to AL= $\pm$ 0.5 Acceptable	β -ETI compared to final AL Acceptable
2760-2764	1.65	0.125	-0.015	0.265	YES	YES
2775-2779	1.65	0.046	-0.094	0.186	YES	YES
2765-2769	3.57	-0.188	-0.328	-0.048	YES	YES
2780-2784	3.26	0.067	-0.073	0.207	YES	YES
2770-2774	4.87	-0.084	-0.224	0.056	YES	YES
2785-2789	4.71	0.041	-0.099	0.181	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.140	0.097	NO	+/- 0.500

2 plates



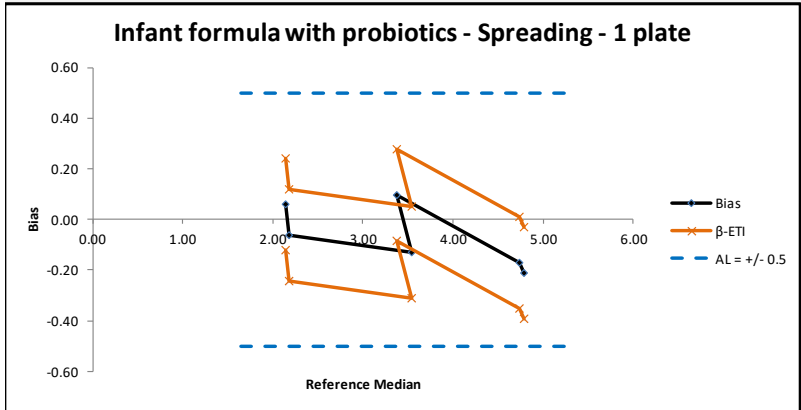
Sample Name	Reference Central value	Bias	Lower β -ETI	Upper β -ETI	β -ETI compared to AL= $\pm$ 0.5 Acceptable	β -ETI compared to final AL Acceptable
2760-2764	1.65	0.087	-0.051	0.226	YES	YES
2775-2779	1.65	0.000	-0.139	0.139	YES	YES
2765-2769	3.57	-0.188	-0.327	-0.049	YES	YES
2780-2784	3.26	0.023	-0.115	0.162	YES	YES
2770-2774	4.87	-0.098	-0.237	0.040	YES	YES
2785-2789	4.71	0.041	-0.098	0.179	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.140	0.096	NO	+/- 0.500

SPREADING

1 plate

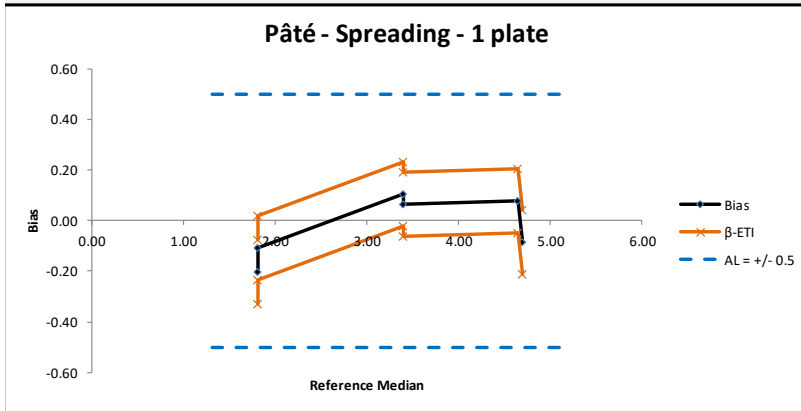
(Food) Category	Category 1
(Food) Type	Infant formula with probiotics -



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
7558-7562	2.15	0.058	-0.122	0.238	YES	YES
7573-7577	2.18	-0.062	-0.243	0.118	YES	YES
7563-7567	3.54	-0.129	-0.310	0.051	YES	YES
7578-7582	3.38	0.097	-0.084	0.277	YES	YES
7568-7572	4.74	-0.172	-0.353	0.008	YES	YES
7583-7587	4.79	-0.213	-0.393	-0.032	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.116	0.125	YES	+/- 0.500

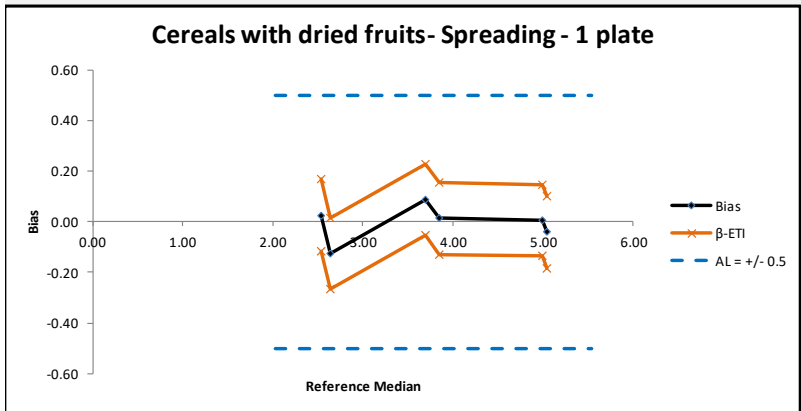
(Food) Category	Category 2
(Food) Type	Pâté - Spreading - 1 plate



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
7332-7336	1.81	-0.204	-0.331	-0.077	YES	YES
7347-7351	1.81	-0.107	-0.234	0.020	YES	YES
7337-7341	3.40	0.107	-0.020	0.234	YES	YES
7352-7356	3.40	0.064	-0.063	0.191	YES	YES
7342-7346	4.65	0.079	-0.048	0.206	YES	YES
7357-7361	4.70	-0.086	-0.213	0.041	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.129	0.088	NO	+/- 0.500

(Food) Category	Category 3
(Food) Type	Cereals with dried fruits-

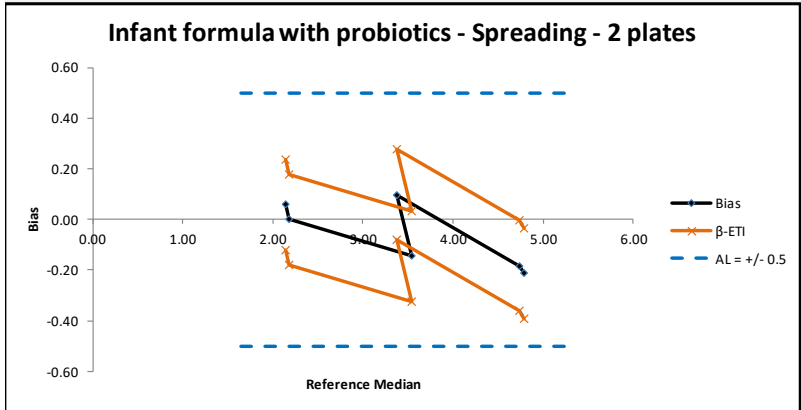


Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
7780-7784	2.53	0.025	-0.117	0.166	YES	YES
7795-7799	2.64	-0.125	-0.266	0.017	YES	YES
7785-7789	3.70	0.086	-0.055	0.228	YES	YES
7800-7804	3.85	0.012	-0.129	0.154	YES	YES
7790-7794	4.99	0.004	-0.137	0.146	YES	YES
7805-7809	5.04	-0.041	-0.183	0.100	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.111	0.098	YES	+/- 0.500

2 plates

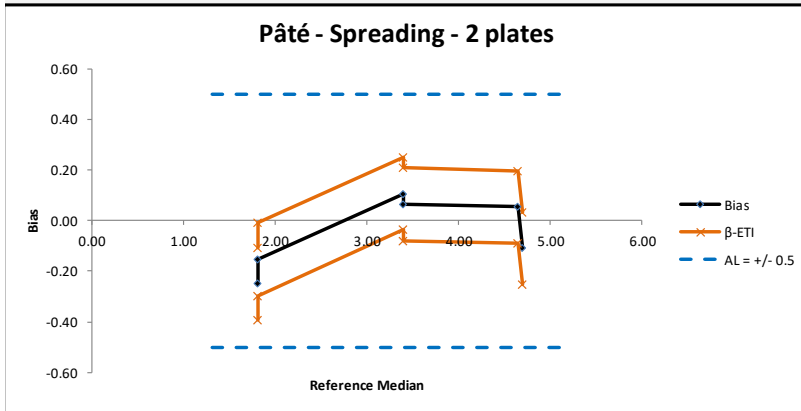
(Food) Category	Category 1
(Food) Type	Infant formula with probiotics -



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
7558-7562	2.15	0.058	-0.121	0.237	YES	YES
7573-7577	2.18	0.000	-0.179	0.179	YES	YES
7563-7567	3.54	-0.146	-0.325	0.033	YES	YES
7578-7582	3.38	0.097	-0.082	0.276	YES	YES
7568-7572	4.74	-0.184	-0.363	-0.005	YES	YES
7583-7587	4.79	-0.213	-0.392	-0.034	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.116	0.124	YES	+/- 0.500

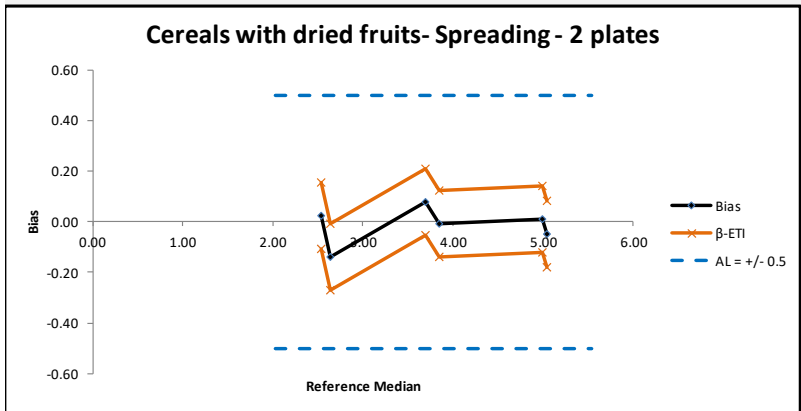
(Food) Category	Category 2
(Food) Type	Pâté - Spreading - 2 plates



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
7332-7336	1.81	-0.250	-0.393	-0.107	YES	YES
7347-7351	1.81	-0.153	-0.296	-0.010	YES	YES
7337-7341	3.40	0.107	-0.036	0.250	YES	YES
7352-7356	3.40	0.064	-0.078	0.207	YES	YES
7342-7346	4.65	0.054	-0.089	0.197	YES	YES
7357-7361	4.70	-0.108	-0.251	0.035	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.129	0.099	NO	+/- 0.500

(Food) Category	Category 3
(Food) Type	Cereals with dried fruits-



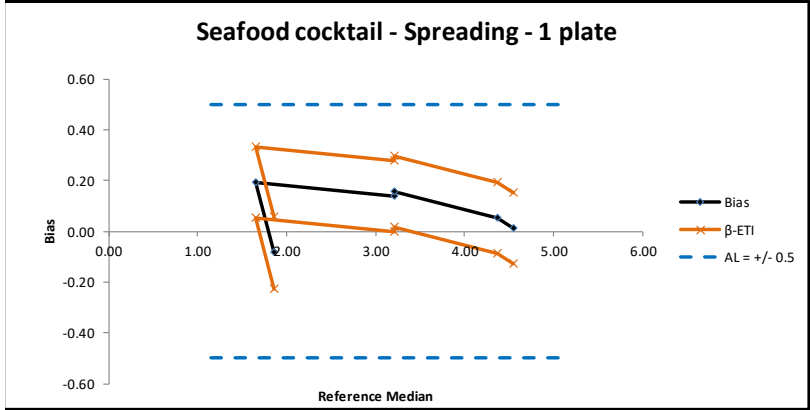
Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
7780-7784	2.53	0.025	-0.107	0.156	YES	YES
7795-7799	2.64	-0.138	-0.270	-0.007	YES	YES
7785-7789	3.70	0.079	-0.052	0.211	YES	YES
7800-7804	3.85	-0.006	-0.138	0.125	YES	YES
7790-7794	4.99	0.009	-0.123	0.140	YES	YES
7805-7809	5.04	-0.050	-0.182	0.081	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.111	0.091	YES	+/- 0.500

SPREADING

1 plate

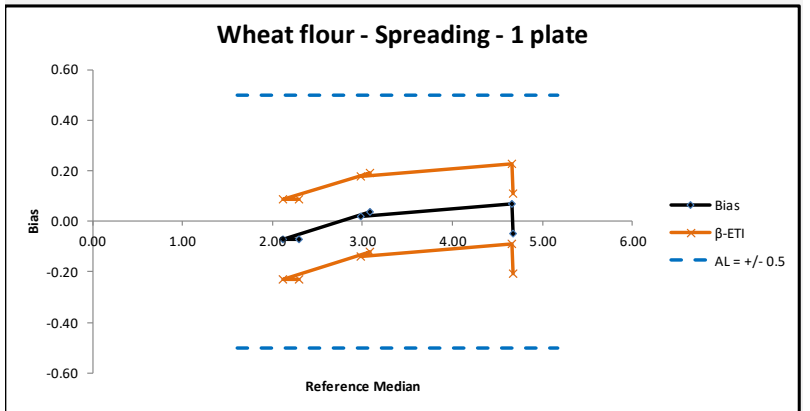
(Food) Category	Category 4
(Food) Type	Seafood cocktail - Spreading - 1



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
1021-1025	1.86	-0.085	-0.225	0.055	YES	YES
1036-1040	1.65	0.192	0.052	0.332	YES	YES
1026-1030	3.20	0.138	-0.002	0.278	YES	YES
1041-1045	3.20	0.158	0.018	0.298	YES	YES
1031-1035	4.36	0.053	-0.087	0.193	YES	YES
1046-1050	4.54	0.012	-0.128	0.152	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.139	0.097	NO	+/- 0.500

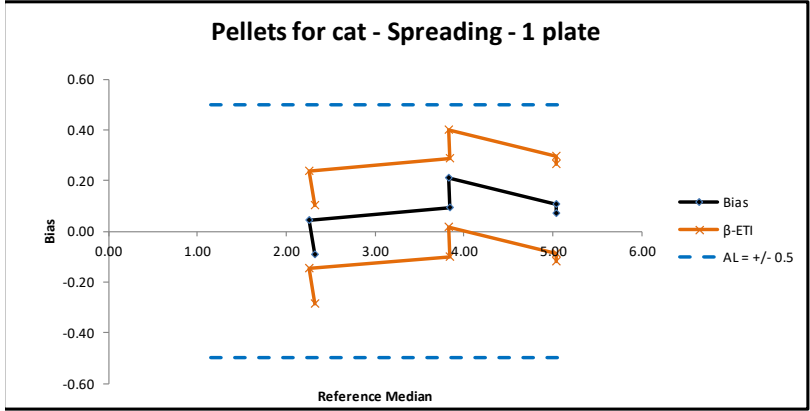
(Food) Category	Category 5
(Food) Type	Wheat flour - Spreading - 1 plate



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
1917-1921	2.30	-0.071	-0.228	0.087	YES	YES
1922-1926	2.11	-0.073	-0.230	0.085	YES	YES
1823-1827	3.08	0.035	-0.123	0.192	YES	YES
1838-1842	2.98	0.018	-0.140	0.175	YES	YES
1828-1832	4.66	0.070	-0.088	0.227	YES	YES
1843-1847	4.67	-0.049	-0.206	0.109	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.082	0.109	YES	+/- 0.500

(Food) Category	Category 6
(Food) Type	Pellets for cat - Spreading - 1

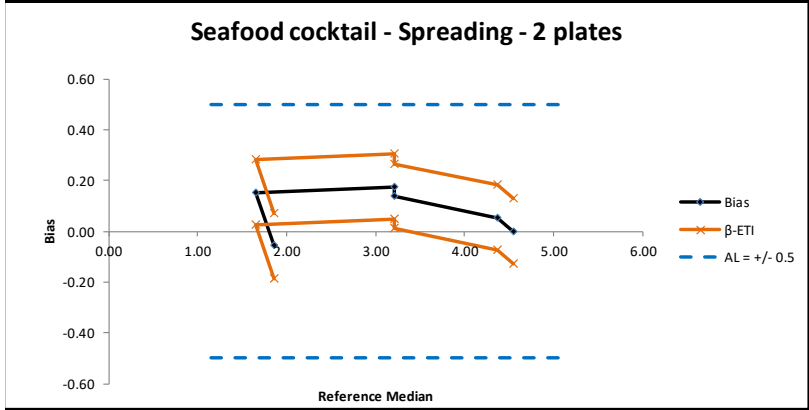


Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
2135-2139	2.32	-0.092	-0.285	0.102	YES	YES
2150-2154	2.26	0.046	-0.148	0.239	YES	YES
2140-2144	3.85	0.094	-0.099	0.288	YES	YES
2155-2159	3.83	0.209	0.015	0.402	YES	YES
2145-2149	5.04	0.105	-0.089	0.298	YES	YES
2160-2164	5.04	0.073	-0.121	0.266	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.086	0.134	YES	+/- 0.500

2 plates

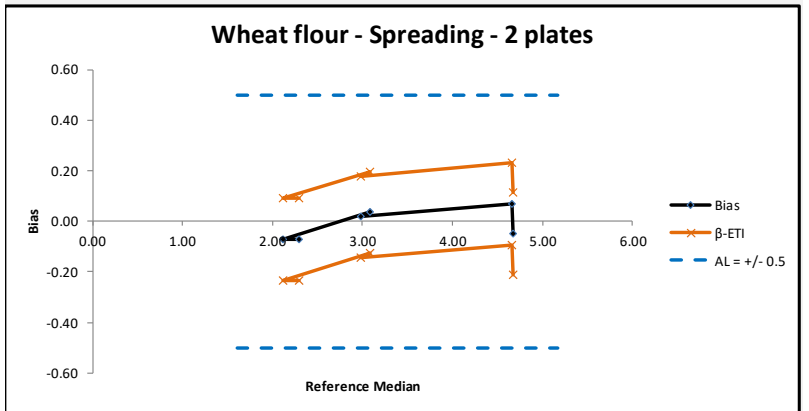
(Food) Category	Category 4
(Food) Type	Seafood cocktail - Spreading - 2



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
1021-1025	1.86	-0.057	-0.186	0.071	YES	YES
1036-1040	1.65	0.153	0.024	0.281	YES	YES
1026-1030	3.20	0.176	0.048	0.305	YES	YES
1041-1045	3.20	0.138	0.010	0.267	YES	YES
1031-1035	4.36	0.053	-0.075	0.182	YES	YES
1046-1050	4.54	0.000	-0.128	0.128	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.139	0.089	NO	+/- 0.500

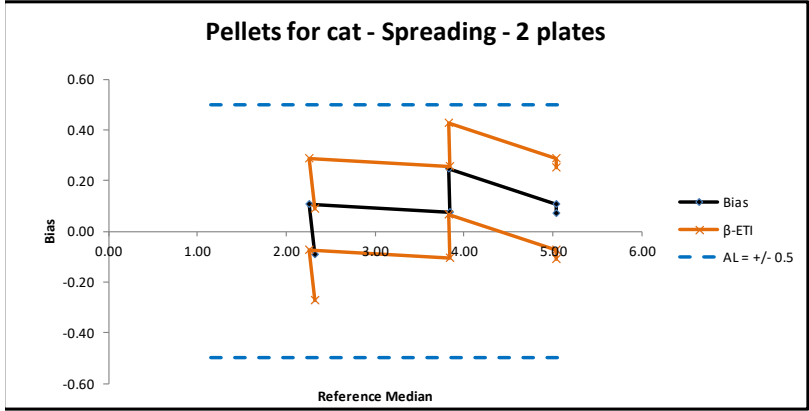
(Food) Category	Category 5
(Food) Type	Wheat flour - Spreading - 2



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
1917-1921	2.30	-0.071	-0.232	0.091	YES	YES
1922-1926	2.11	-0.073	-0.234	0.089	YES	YES
1823-1827	3.08	0.035	-0.127	0.196	YES	YES
1838-1842	2.98	0.018	-0.144	0.179	YES	YES
1828-1832	4.66	0.070	-0.092	0.231	YES	YES
1843-1847	4.67	-0.049	-0.211	0.113	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.082	0.112	YES	+/- 0.500

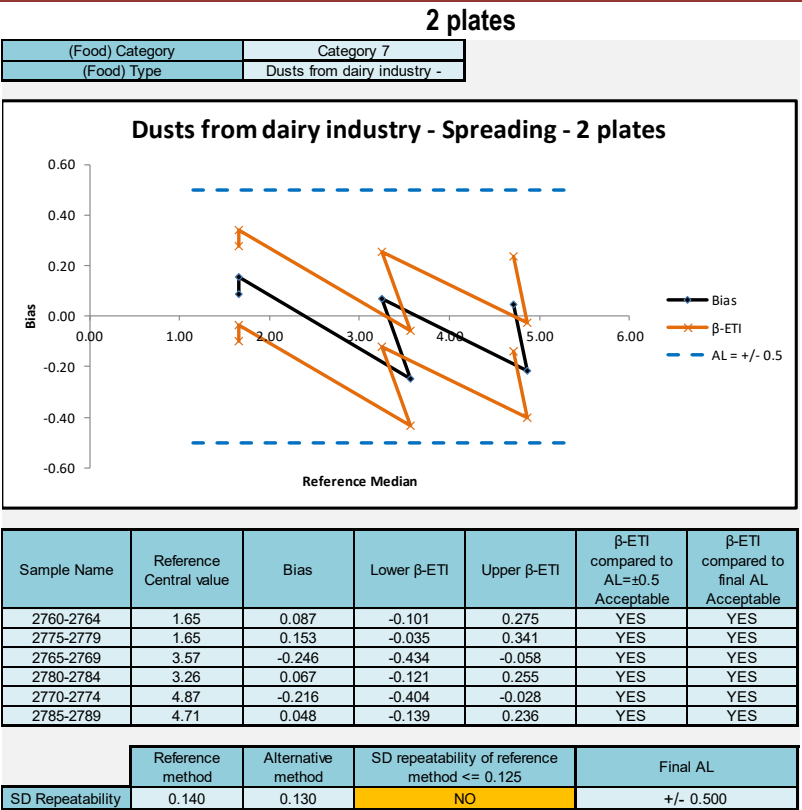
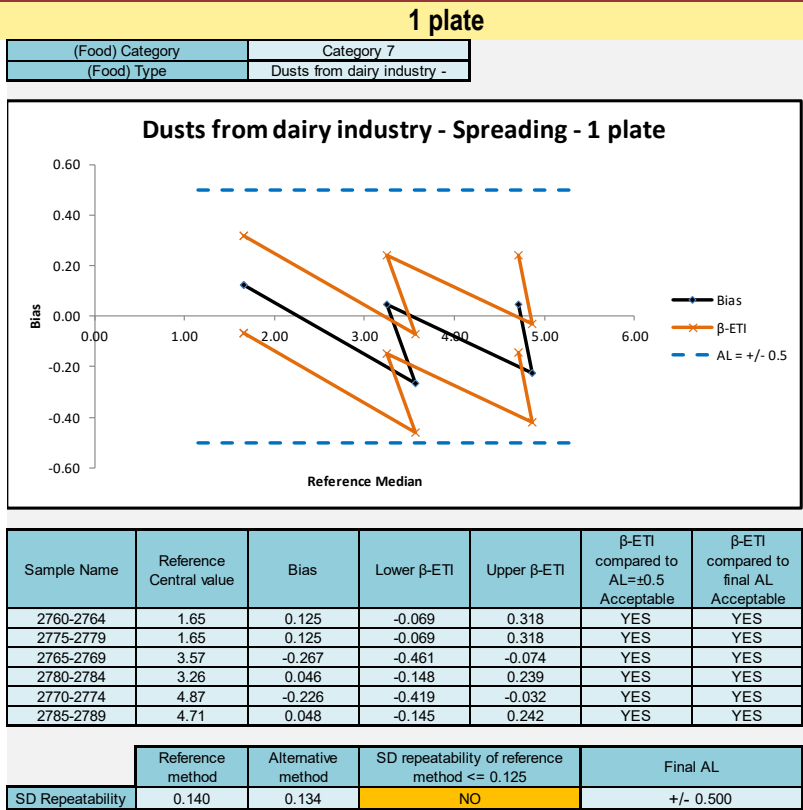
(Food) Category	Category 6
(Food) Type	Pellets for cat - Spreading - 2



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
2135-2139	2.32	-0.092	-0.272	0.089	YES	YES
2150-2154	2.26	0.106	-0.074	0.287	YES	YES
2140-2144	3.85	0.074	-0.106	0.254	YES	YES
2155-2159	3.83	0.247	0.066	0.427	YES	YES
2145-2149	5.04	0.105	-0.076	0.285	YES	YES
2160-2164	5.04	0.073	-0.108	0.253	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.086	0.125	YES	+/- 0.500

SPREADING



The lower and upper β .ETI are within the acceptability limits for all the matrix/strain pairs tested for all inoculation protocol (Spreading and Pour plate). The acceptability limits are fixed at + 0.5 log₁₀ and - 0.5 log₁₀ for all the matrices tested.

The SD repeatability of the reference method is always below to 0.250.

No difference was observed between the single plate and the two plates interpretation.

3.2.3 Conclusion

The observed profiles meet the AL. All the accuracy profiles fulfil the performance criteria. No difference was observed between both interpretations (1 or 2 plates).

3.3 Inclusivity and exclusivity studies

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

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

3.3.1 Protocols

> **Inclusivity**

50 target strains were tested. Strains were grown in appropriate conditions. Decimal dilutions were done and enumerated once with the alternative method (both inoculation protocols *i.e.* pour plate and spreading protocols), the reference method and a non-selective agar.

> **Exclusivity**

30 non-target strains were tested. Strains were grown in appropriate conditions. Decimal dilutions were done and enumerated once with the alternative method (both inoculation protocols *i.e.* pour plate and spreading protocols), the reference method and a non-selective agar.

3.3.2 Results

The raw data are provided in **Appendix 9**.

> **Inclusivity**

All the tested strains gave characteristic colonies using the spreading inoculation protocol. For the pour plate method, one strain gave very small colonies after 21 h incubation time (*Bacillus cytotoxicus* Ad1681) but gave beautiful colonies after 48 h incubation time. Note that 3 other *Bacillus cytotoxicus* strains were tested and gave typical colonies after 21 h incubation time.

> **Exclusivity**

None of the 30 non-target strains grew on the RAPID'*B.cereus* plate (spreading or pour plate method) while a majority of the strains was able to grow on MYP plates giving sometimes pink colonies but not clearly characteristic colonies.

The RAPID'*B.cereus* method is specific and selective.

3.4 Practicability

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

Storage conditions, shelf-life and modalities of utilisation after first use	The storage conditions and the expiration date are mentioned on the package. The modalities of utilization are described in the technical data sheet.		
Time to result	Steps	Reference method	Alternative method
	Negative samples		
	Analysis	Day 0	Day 0
	Enumeration	Day 2	Day 1
	Presumptive positive or positive results		
	Analysis	Day 0	Day 0
	Enumeration	Day 1 - Day 2	Day 1
	Confirmation	Day 2 - Day 3	/
Common step with the reference method	Initial suspension preparation		

The negative and positive results are available in one day using the RAPID'*B.cereus* method while two days are required for negative samples for the ISO 7932 method and two or three days for samples presenting characteristic colonies on MYP plates.

4 INTER-LABORATORY STUDY

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

4.1 Study organisation

The inter-laboratory was run in February 2019. Peas were inoculated with spores of *Bacillus cereus* Ad2974, isolated from vegetables. Samples were sent to 17 collaborators.

Samples were prepared and inoculated on Monday 11 February 2019 as described below:

- 7 peas codified samples (25 g) for enumeration of presumptive *Bacillus cereus* group by the EN ISO 7932 reference method and RAPID'*B.cereus* method.
- 1 sample 25 g (labelled "Sample for Total Count enumeration") for aerobic mesophilic flora enumeration by the ISO 4833-1 method.
- 1 water flask labelled "Temperature Control" with a temperature probe.

The targeted inoculation levels were the following:

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

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

A temperature control flask containing a sensor was added to the package in order to register the temperature profile during the transport, the package delivery and storage until analyses.

Samples were shipped in 24 h to 48 h to the involved laboratories. The temperature conditions had to stay lower or equal to 8°C during transport, and between 0°C – 8°C in the labs.

Collaborative study laboratories and the expert laboratory carried out the analyses on Wednesday the 13rd of February 2019 with the alternative and reference methods.

The spreading inoculation method was used during the study in order to facilitate the work for the collaborators as the reference method also uses this inoculation procedure.

4.2 Experimental parameters controls

4.2.1 Sample stability

In order to evaluate the *Bacillus cereus* strain behaviour during transport, bacterial counts were done in triplicate with both reference and alternative methods at different times, i.e. inoculation time and after 48 h storage at $3^{\circ}\text{C} \pm 2^{\circ}\text{C}$. Results are reported in Table 8.

Table 8 - Stability of the strain in the matrix (in log CFU/g)

Day of analysis	Inoculation level	Reference method ISO 7932	Alternative method: RAPID'B. cereus
Day 0	Level 1	170	200
		180	200
		280	290
	Level 2	2 500	2 000
		2 600	3 700
		2 600	2 600
	Level 3	60 000	69 000
		65 000	79 000
		56 000	51 000
Day 2	Level 1	230	260
		290	400
		180	260
	Level 2	2 000	2 700
		3 700	2 400
		2 600	1 900
	Level 3	69 000	80 000
		79 000	54 000
		51 000	55 000

No evolution was observed during 48 h storage at $3^{\circ}\text{C} \pm 2^{\circ}\text{C}$.

4.2.2 Logistic conditions

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

Table 9 - Sample temperatures at receipt

Laboratories	Temperature measured by the probe (°C)	Temperature measured at receipt (°C)	Receipt date and time		Analysis date
A	1.5	4.5	12/02/2019	11h20	13/02/2019
B	1.5	6.0	12/02/2019	14h00	13/02/2019
C	2.6	<i>Information not provided by the lab</i>	12/02/2019	08h45	13/02/2019
D	2.0	2.3	12/02/2019	10h00	13/02/2019
E	2.4	<i>Information not provided by the lab</i>	12/02/2019	12h00	13/02/2019
F	0.5	0.4	12/02/2019	13h45	13/02/2019
G	<i>Not received</i>	4.6	12/02/2019	10h30	13/02/2019
H	1.0	1.4	12/02/2019	11h15	13/02/2019
I	<i>Not received</i>	4.0	12/02/2019	10h50	13/02/2019
J	1.8	6.9	13/02/2019	11h00	13/02/2019
K	<i>Not received</i>	<i>Information not provided by the lab</i>	14/02/2019	14h20	<i>Samples not analyzed</i>
L	2.4	3.2	13/02/2019	12h10	13/02/2019
M	3.0	4.5	13/02/2019	14h45	13/02/2019
N	1.6	2.9	12/02/2019	10h40	13/02/2019
O	1.5	3.6	12/02/2019	12h00	13/02/2019
P	0.6	1.2	12/02/2019	10h00	13/02/2019
Q	<i>Probe defective</i>	2.0	12/02/2019	08h30	13/02/2019

The temperatures measured by the collaborators at receipt were all correct. Note that the information was not provided by 3 Labs; for 2 of them the temperature measured by the probe indicated that the temperature at receipt was satisfying.

Lab K received its samples at Day 3 and did not carry out the analyses.

Three probes have not been received yet and one was defective.

4.2.3 Homogeneity of inoculation

Homogeneity tests were conducted according to the ISO/TS 22117. Ten samples per inoculation level were analyzed in duplicate by the reference method. The results are provided in **Appendix 10**. The test concluded to the homogeneity of the inoculation for the three contamination levels.

4.3 Result analysis

The raw data are given in **Appendix 11**.

All results were re-analysed following the ISO 7218 (2024) and the ISO 16140/A1 (2024) standards.

4.3.1 *Aerobic mesophilic enumeration*

The aerobic mesophilic enumeration varied from < 10 CFU/g (Lab L) to 9 800 CFU/g (ADRIA).

4.3.2 *Results obtained by the expert Lab.*

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

Table 10 – Results obtained by the expert Lab. (CFU/g)

Level	Reference method	Alternative method
L0	< 10	< 10
L1	300 170	320 330
L2	3 200 2 300	3 100 1 400
L3	73 000 33 000	90 000 41 000

The enumeration results correspond to the target inoculation levels.

4.3.3 *Results obtained by the collaborators*

Samples were sent to 17 collaborators, but Lab K did not proceed to the analyses; the data from 16 laboratories are thus available.

A summary of the test results is given in Table 11 (CFU/g) and Table 12 (log₁₀ CFU/g).

Lab E obtained inconsistent results, particularly for the medium inoculation level. This Lab confirmed that they probably missed a dilution. It was decided to not keep the data from this Lab for interpretation.

The interpretation was done with 15 datasets.

Table 11 - Summary of data (CFU/g)

Laboratory	Raw data (CFU/g)													
	Level 0		Level 1				Level 2				Level 3			
	Reference method	RAPID' <i>B.cereus</i> method	Reference method		RAPID' <i>B.cereus</i> method		Reference method		RAPID' <i>B.cereus</i> method		Reference method		RAPID' <i>B.cereus</i> method	
	Replicate 1	Replicate 1	Replicate 1	Replicate 2	Replicate 1	Replicate 2	Replicate 1	Replicate 2	Replicate 1	Replicate 2	Replicate 1	Replicate 2	Replicate 1	Replicate 2
A	<10	<10	520	290	460	340	6200	4100	5300	4100	140000	75000	140000	85000
B	<10	<10	650	360	460	360	5400	3600	5200	4600	120000	83000	100000	93000
C	<10	<10	450	250	310	260	2500	2700	3700	1600	120000	55000	110000	58000
D	<10	<10	460	360	530	270	5800	2400	5000	4900	99000	88000	120000	100000
E*	<10	<10	360	170	590	240	500	600	400	3500	8800	7600	15000	8200
F	<10	<10	480	310	290	260	4400	4300	10000	1800	85000	71000	51000	60000
G	<10	<10	370	320	330	270	8100	2900	7700	2400	140000	38000	96000	75000
H	<10	<10	490	190	480	100	6100	3100	4300	3600	130000	77000	140000	83000
I	<10	<10	410	260	470	480	5800	3800	5500	2700	100000	59000	130000	49000
J	<10	<10	550	280	360	330	5500	2500	5300	2500	130000	84000	150000	120000
L	<10	<10	420	120	300	240	2600	1900	2300	1200	120000	48000	95000	67000
M	<10	<10	410	180	320	220	4800	2400	4400	2500	89000	57000	91000	70000
N	<10	<10	370	220	730	460	5500	2500	5500	9100	67000	40000	77000	58000
O	<10	<10	280	250	410	220	3800	2800	4300	1700	100000	45000	94000	45000
P	<10	<10	290	230	380	250	4100	2700	2200	1500	85000	55000	120000	55000
Q	<10	<10	430	180	370	160	4400	2300	4800	1900	96000	37000	110000	53000

*not taken into account for the final interpretation

Table 12 - Summary of data (log₁₀ CFU/g)

Laboratory	Raw data (Log ₁₀ CFU/g)													
	Level 0		Level 1				Level 2				Level 3			
	Reference method	RAPID'B.cereus method	Reference method		RAPID'B.cereus method		Reference method		RAPID'B.cereus method		Reference method		RAPID'B.cereus method	
	Replicate 1	Replicate 1	Replicate 1	Replicate 2	Replicate 1	Replicate 2	Replicate 1	Replicate 2	Replicate 1	Replicate 2	Replicate 1	Replicate 2	Replicate 1	Replicate 2
A	<1.00	<1.00	2.72	2.46	2.66	2.53	3.79	3.61	3.72	3.61	5.15	4.88	5.15	4.93
B	<1.00	<1.00	2.81	2.56	2.66	2.56	3.73	3.56	3.72	3.66	5.08	4.92	5.00	4.97
C	<1.00	<1.00	2.65	2.40	2.49	2.41	3.40	3.43	3.57	3.20	5.08	4.74	5.04	4.76
D	<1.00	<1.00	2.66	2.56	2.72	2.43	3.76	3.38	3.70	3.69	5.00	4.94	5.08	5.00
E*	<1.00	<1.00	2.56	2.23	2.77	2.38	2.70	2.78	2.60	3.54	3.94	3.88	4.18	3.91
F	<1.00	<1.00	2.68	2.49	2.46	2.41	3.64	3.63	4.00	3.26	4.93	4.85	4.71	4.78
G	<1.00	<1.00	2.57	2.51	2.52	2.43	3.91	3.46	3.89	3.38	5.15	4.58	4.98	4.88
H	<1.00	<1.00	2.69	2.28	2.68	2.00	3.79	3.49	3.63	3.56	5.11	4.89	5.15	4.92
I	<1.00	<1.00	2.61	2.41	2.67	2.68	3.76	3.58	3.74	3.43	5.00	4.77	5.11	4.69
J	<1.00	<1.00	2.74	2.45	2.56	2.52	3.74	3.40	3.72	3.40	5.11	4.92	5.18	5.08
L	<1.00	<1.00	2.62	2.08	2.48	2.38	3.41	3.28	3.36	3.08	5.08	4.68	4.98	4.83
M	<1.00	<1.00	2.61	2.26	2.51	2.34	3.68	3.38	3.64	3.40	4.95	4.76	4.96	4.85
N	<1.00	<1.00	2.57	2.34	2.86	2.66	3.74	3.40	3.74	3.96	4.83	4.60	4.89	4.76
O	<1.00	<1.00	2.45	2.40	2.61	2.34	3.58	3.45	3.63	3.23	5.00	4.65	4.97	4.65
P	<1.00	<1.00	2.46	2.36	2.58	2.40	3.61	3.43	3.34	3.18	4.93	4.74	5.08	4.74
Q	<1.00	<1.00	2.63	2.26	2.57	2.20	3.64	3.36	3.68	3.28	4.98	4.57	5.04	4.72

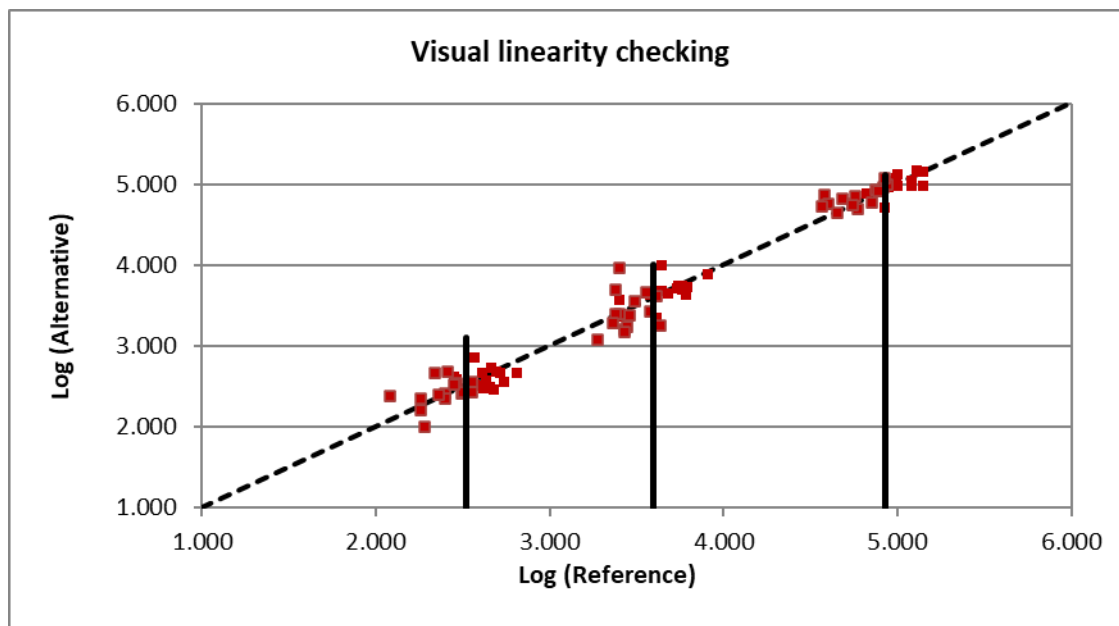
*not taken into account for the final interpretation

4.4 Calculation and interpretation

4.4.1 Visual linearity checking

The figure 4 shows the data points after $\log_{10}$ transformation. The visual inspection shows that the alternative method gives results, which are proportional to those of the reference method. The data are distributed closely to the first bisecting lines with a slope equal to 1.

Figure 4 - Visual linearity checking



4.4.2 Accuracy profile calculation

Statistical calculations were done according to the Excel spreadsheet available on <http://standards.iso.org/ISO/16140>. A summary of the statistical test is provided in Table 13.

Table 13 - Summary of statistical tests

Accuracy profile			0.5			
Study Name	RAPID'B. cereus					
Date	February 2019 - Reinterpretation 2025					
Coordinator	ADRIA					
Tolerance probability (beta)	80%	80%	80%			
Acceptability limit in log (lambda)	0.50	0.50	0.50			
Alternative method			Reference method			
Levels	Low	Medium	High	Low	Medium	High
Target value	2.510	3.568	4.895			
Number of participants (K)	15	15	15	15	15	15
Average for alternative method	2.512	3.547	4.929	2.510	3.568	4.895
Repeatability standard deviation (sr)	0.174	0.239	0.159	0.198	0.183	0.205
Between-labs standard deviation (sL)	0.000	0.012	0.000	0.000	0.000	0.000
Reproducibility standard deviation (sR)	0.174	0.239	0.159	0.198	0.183	0.205
Corrected number of dof	28.966	28.961	28.966	28.966	28.966	28.966
Coverage factor	1.333	1.333	1.333			
Interpolated Student t	1.311	1.311	1.311			
Tolerance interval standard deviation	0.1771	0.2428	0.1615			
Lower TI limit	2.279	3.229	4.717			
Upper TI limit	2.744	3.865	5.141			
Bias	0.002	-0.021	0.033			
Relative Lower TI limit (beta = 80%)	-0.230	-0.340	-0.178			
Relative Upper TI limit (beta = 80%)	0.234	0.297	0.245			
Lower Acceptability Limit	-0.50	-0.50	-0.50			
Upper Acceptability Limit	0.50	0.50	0.50			
New acceptability limits may be based on reference method pooled variance						
Pooled repro standard dev of reference	0.195					

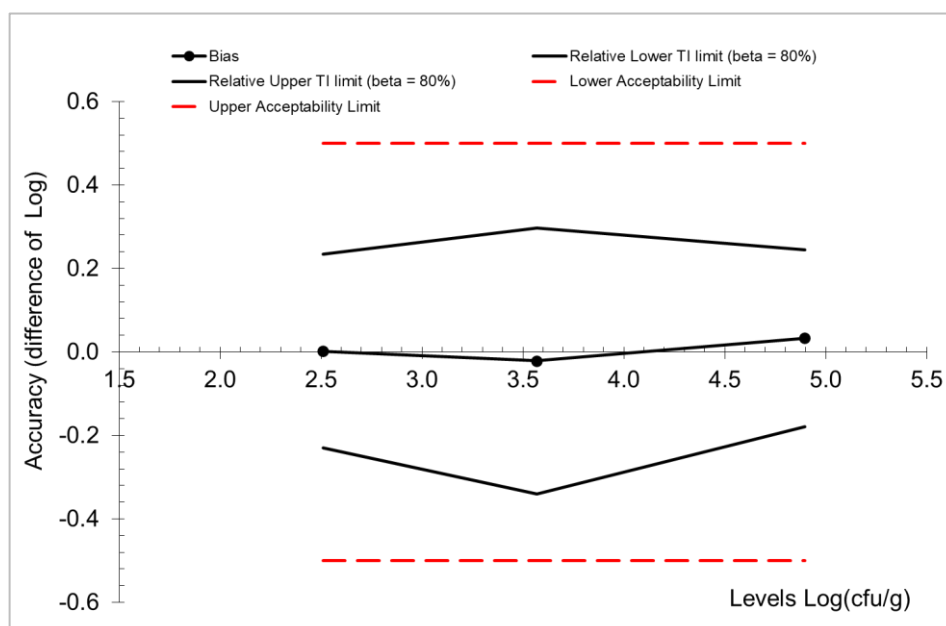
A summary of the obtained values is given in Table 14.

Table 14 - Summary of obtained values

	Dataset		
	15		
	<i>Low level</i>	<i>Medium level</i>	<i>High level</i>
Target value	2.510	3.568	4.895
Bias	0.002	-0.021	0.033
β .ETI lower (80 %)	-0.230	-0.340	-0.178
β .ETI upper (80 %)	0.234	0.297	0.245
Lower AL	- 0.500		
Upper AL	+ 0.500		

These values are collected in a graphical representation together with the acceptability limits (AL). This representation is given Figure 5.

Figure 5 - Accuracy profile



It is observed that for all the levels, the tolerance interval limits of the alternative method are within the acceptable limits of $\pm 0.5 \log_{10}$.

The observed bias is very low and varies from $-0.021 \log_{10}$ to $0.033 \log_{10}$.

The alternative method is considered as equivalent to the reference method as β .ETI values meet the Acceptability Limits fixed at $\pm 0.5 \log_{10}$ whatever the inoculation level.

The alternative method is considered equivalent to the reference method.

5 CONCLUSION

The observed data and interpretation confirm the performances of the alternative method with an interpretation based on one plate:

- 206 (spreading protocol) or 199 (pour plate method) samples were re-analysed for the relative trueness study, providing for both interpretations 122 or 124 interpretable results respectively for the spreading and the pour plate inoculation methods, which clearly satisfied the required criteria for quantitative method comparison per ISO 16140-2; this extension study confirms as well, the possibility to store the RAPID'*B.cereus* plates for 72 h at $5^{\circ}\text{C} \pm 3^{\circ}\text{C}$ for the spreading inoculation procedure with an interpretation based on one plate.

- The observed profiles are comprised within the AL set at 0.5 log₁₀ CFU/g in the ISO 16140-2 for both interpretations and for both inoculation methods.
- No major difference was observed between one and two plates interpretation.
- The inclusivity and exclusivity testing show satisfying results.
- The negative and positive results are available in one day using the RAPID'*B.cereus* method while two days are required for negative samples for the ISO 7932 method and two or three days for samples presenting characteristic colonies on MYP plates.
- The quality assurance parameters were verified (*i.e.* inoculation homogeneity, targeted levels, strain stability, logistic conditions, analyses), confirming that the inter-laboratory study was conducted in appropriate conditions.
- The data interpretations were done according to the ISO 16140-2. For the three contamination levels, the alternative method is accepted as equivalent to the reference method.

Quimper, 17 December 2025

Lizaïg GOUGUET

Study Engineer

Validation of Alternative methods

Astrid CARIOU

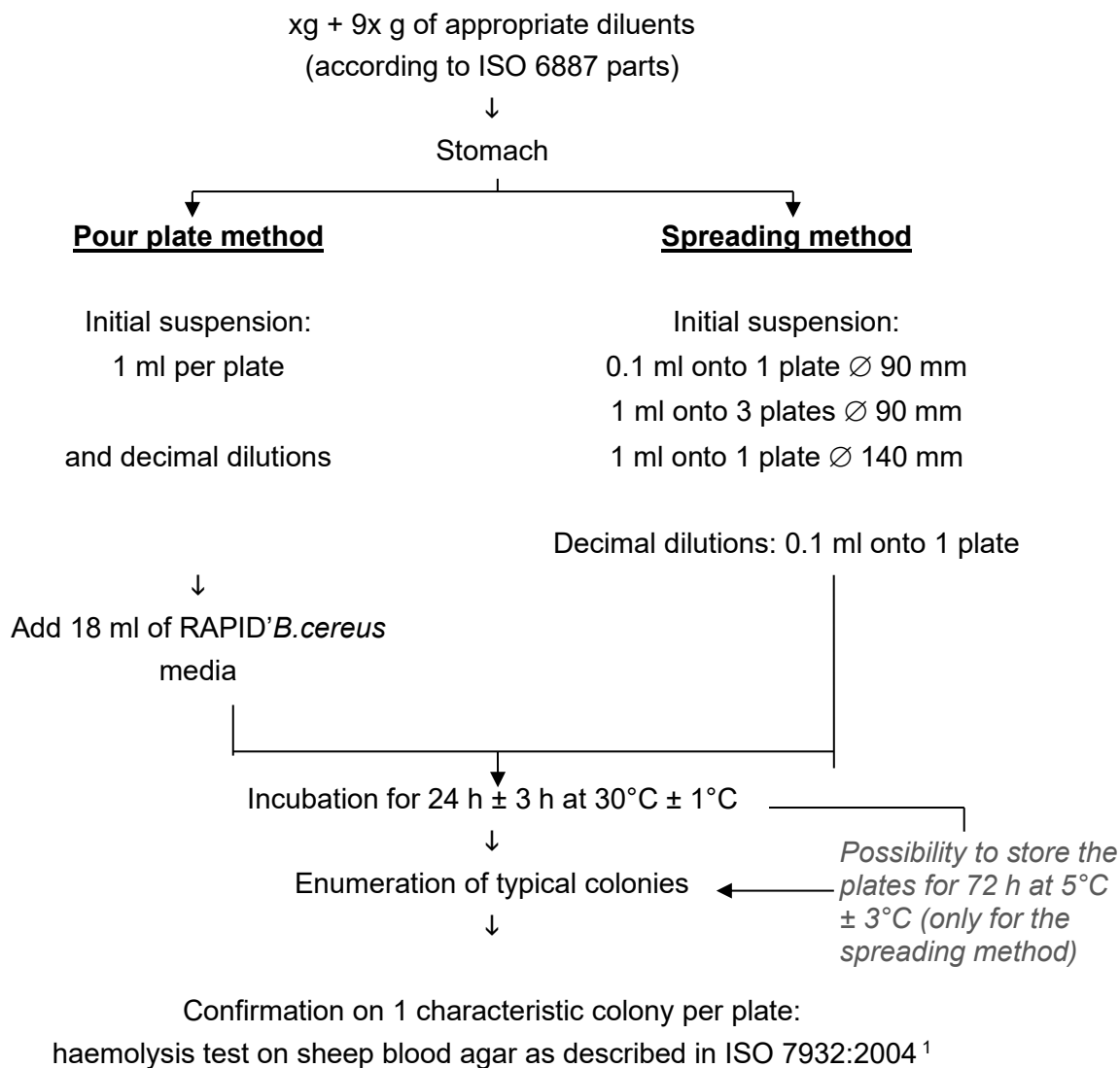
Manager

Validation of Alternative methods

I hereby attest to the validation of the results of the analyses carried out under the COFRAC accreditation.

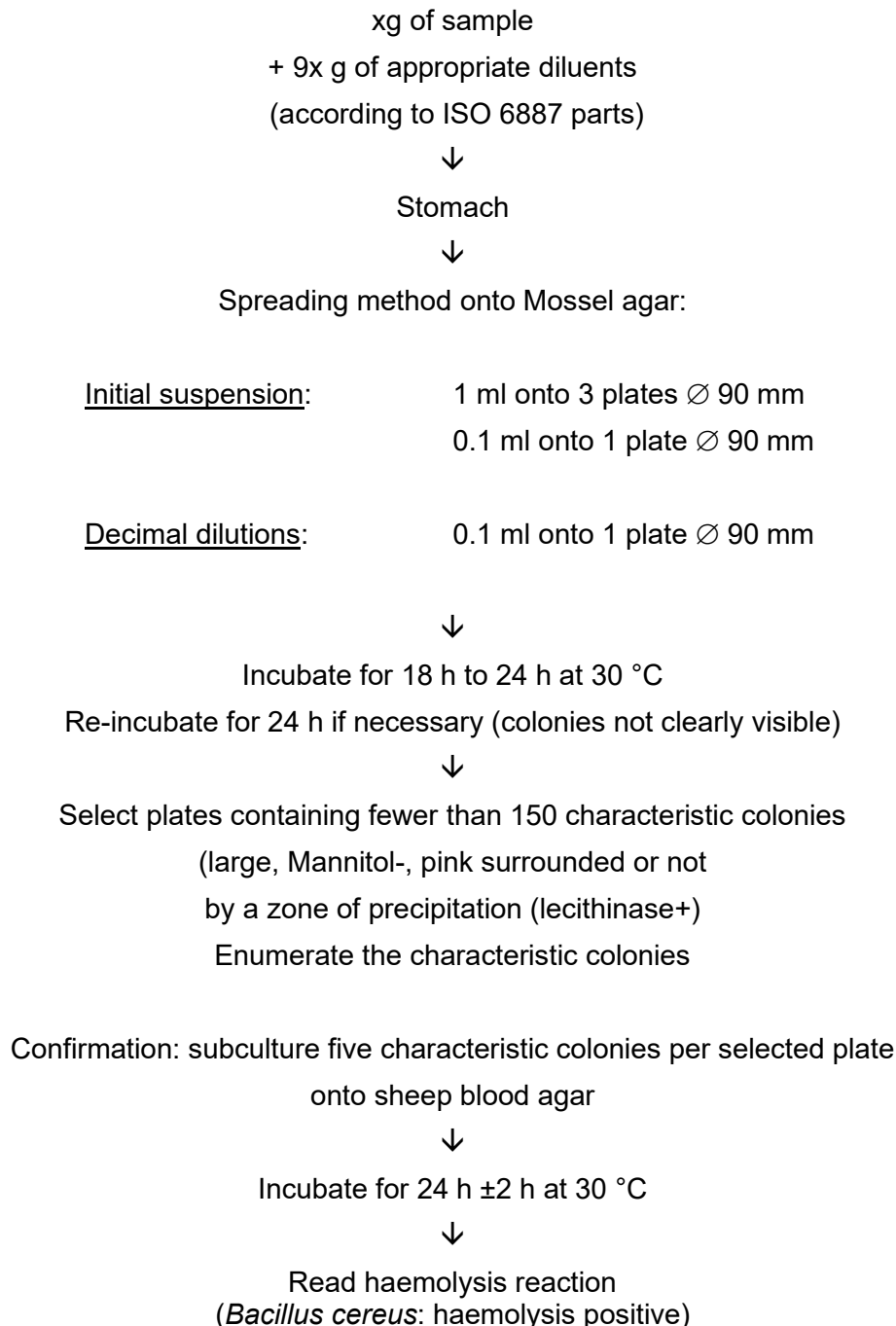
I hereby attest to the validation of the verification of the conformity of the report (opinion and interpretation).

**Appendix 1 - Flow diagram of the alternative method:
RAPID'*B.cereus* method**



¹ Test carried out only for the purposes of the validation study. No confirmation is required for the users.

**Appendix 2 - Flow diagram of the reference method: ISO 7932:2004 -
Microbiology of food and animal feeding stuffs - Horizontal method for the
enumeration of presumptive *Bacillus cereus* - Colony-count technique at 30 °C &
ISO 7932/A1:2020 - Microbiology of food and animal feeding stuffs - Horizontal method
for the enumeration of presumptive *Bacillus cereus* - Colony-count technique at 30 –
Amendment 1: inclusion of optional tests**



Appendix 3 - Artificial contaminations of samples

Date of analysis	Sample N°	Product	Artificial contaminations			Category	Type
			Strain		Injury protocol		
			Reference (group)	Origin			
2018	7412	Whey powder	<i>Bacillus cereus</i> (III) Ad420	Dairy product	Seeding with lyophilized strain 2 weeks at ambient temperature	1	a
2018	7413	Calcium carbonate	<i>Bacillus cereus</i> (III) Ad420	Dairy product	Seeding with lyophilized strain 2 weeks at ambient temperature	1	a
2018	7414	Lactose protein starch	<i>Bacillus cereus</i> (III) Ad420	Dairy product	Seeding with lyophilized strain 2 weeks at ambient temperature	1	a
2018	8116	Maltodextrin	<i>Bacillus cereus</i> Ad755	Milk protein	Seeding with lyophilized strain 2 weeks at ambient temperature	1	a
2018	8117	Caseinate	<i>Bacillus cereus</i> Ad755	Milk protein	Seeding with lyophilized strain 2 weeks at ambient temperature	1	a
2018	7415	Infant formula with probiotics (<i>Lactobacillus fermentum hereditum</i> 2.3x10 ⁶ CFU/g)	<i>Bacillus cereus</i> (III) Ad2169	Milk powder	Seeding with lyophilized strain 2 weeks at ambient temperature	1	b
2018	7416	Infant formula	<i>Bacillus cereus</i> (III) Ad2169	Milk powder	Seeding with lyophilized strain 2 weeks at ambient temperature	1	b
2018	8118	Infant formula	<i>Bacillus cereus</i> (III) Ad848	Milk powder	Seeding with lyophilized strain 2 weeks at ambient temperature	1	b
2018	8119	Infant formula	<i>Bacillus cereus</i> (VI) Ad1468	Milk powder	Seeding with lyophilized strain 2 weeks at ambient temperature	1	b
2018	8120	Infant formula with probiotics (<i>Lactobacillus reuteri</i> DSM17938 6.4x10 ⁵ CFU/g)	<i>Bacillus cereus</i> (VI) Ad1468	Milk powder	Seeding with lyophilized strain 2 weeks at ambient temperature	1	b
2018	7862	Sheep cheese (rosemary)	<i>Bacillus weihenstephanensis</i> Ad782 (spores)	Dairy product	Seeding with spores 48h at 3±2°C	1	c
2018	7863	Cheese (cumin)	<i>Bacillus cereus</i> Bce78 (spores)	Dairy product	Seeding with spores 48h at 3±2°C	1	c
2018	7864	Fresh sheep cheese	<i>Bacillus weihenstephanensis</i> Ad782 (spores)	Dairy product	Seeding with spores 48h at 3±2°C	1	c
2018	7865	Cheese	<i>Bacillus cereus</i> Bce78 (spores)	Dairy product	Seeding with spores 48h at 3±2°C	1	c
2018	7866	Fresh goat cheese	<i>Bacillus weihenstephanensis</i> Ad782 (spores)	Dairy product	Seeding with spores 48h at 3±2°C	1	c
2018	3761	Deli salad (pasta)	<i>Bacillus cereus</i> Ad2192	RTE salad	Seeding 48h at 3±2°C	2	a

Date of analysis	Sample N°	Product	Artificial contaminations			Category	Type
			Strain		Injury protocol		
			Reference (group)	Origin			
2018	3762	Deli salad (tabbouleh)	Bacillus cereus Ad2144	RTE salad	Seeding 48h at 3±2°C	2	a
2018	3763	Deli salad (rice)	Bacillus cereus Ad2144	RTE salad	Seeding 48h at 3±2°C	2	a
2018	4022	Deli salad (pasta)	Bacillus cereus ADQP403 (spores)	RTE product	Seeding 48h at 3±2°C	2	a
2018	4023	Deli salad (tabbouleh)	Bacillus cereus ADQP403 (spores)	RTE product	Seeding 48h at 3±2°C	2	a
2018	7867	Deli salad (rice)	Bacillus cereus Ad2192	RTE meal	Seeding 48h at 3±2°C	2	a
2018	7868	Deli salad (pasta)	Bacillus cereus Ad2192	RTE meal	Seeding 48h at 3±2°C	2	a
2018	8033	Deli salad (pasta)	Bacillus cereus 63 (spores)	RTRH products	Seeding with spores 72h at 3±2°C	2	a
2018	8034	Deli salad (rice)	Bacillus cereus Ad1407 (spores)	RTRH products	Seeding with spores 72h at 3±2°C	2	a
2018	8114	Deli salad (tabbouleh)	Bacillus thuringiensis Ad2785	Vegetables	Seeding 48h at 3±2°C	2	a
2018	8316	Deli salad (rice)	Bacillus cereus Ad2184	Rice	Seeding 48h at 3±2°C	2	a
2018	3759	Pastry	Bacillus cereus Ad2175	Pastry	Seeding 48h at 3±2°C	2	b
2018	3760	Pastry	Bacillus cereus Ad2175	Pastry	Seeding 48h at 3±2°C	2	b
2018	4024	Delicatessen	Bacillus cereus Ad2183 (spores)	Delicatessen	Seeding 48h at 3±2°C	2	b
2018	4025	Delicatessen	Bacillus cereus Ad2183 (spores)	Delicatessen	Seeding 48h at 3±2°C	2	b
2018	4026	Delicatessen	Bacillus cereus Ad2183 (spores)	Delicatessen	Seeding 48h at 3±2°C	2	b
2018	7869	Pâté	Bacillus cereus Ad2183	Ham	Seeding 48h at 3±2°C	2	b
2018	7870	Pâté	Bacillus cereus Ad2183	Ham	Seeding 48h at 3±2°C	2	b
2018	7874	Pastry	Bacillus cereus (III) Ad2175	Pastry	Seeding 48h at 3±2°C	2	b
2018	8112	Pastry	Bacillus cereus (VI) Ad2574	Pastry	Seeding 48h at 3±2°C	2	b
2018	8113	Pastry	Bacillus cereus (VI) Ad2574	Pastry	Seeding 48h at 3±2°C	2	b
2018	8512	Pâté	Bacillus cereus (V) Ad2146	Pork meat	Seeding 48h at 3±2°C	2	b
2018	8513	Pâté	Bacillus cereus (V) Ad2146	Pork meat	Seeding 48h at 3±2°C	2	b
2018	3764	RTRH meal	Bacillus mycoïdes Ad2462	RTRH product	Seeding 48h at 3±2°C	2	c
2018	3765	RTRH meal	Bacillus mycoïdes Ad2462	RTRH product	Seeding 48h at 3±2°C	2	c
2018	3766	RTRH meal	Bacillus mycoïdes Ad2462	RTRH product	Seeding 48h at 3±2°C	2	c
2018	4027	RTRH meal	Bacillus cereus 21 (spores)	RTRH product	Seeding 48h at 3±2°C	2	c
2018	4028	RTRH meal	Bacillus cereus 35 (spores)	RTRH product	Seeding 48h at 3±2°C	2	c
2018	4293	RTRH meal	Bacillus cereus ADQP 403 (spores)	RTRH product	Seeding with spores 48h at 3±2°C	2	c

Date of analysis	Sample N°	Product	Artificial contaminations			Category	Type
			Strain		Injury protocol		
			Reference (group)	Origin			
2018	7871	RTRH meal	<i>Bacillus weihenstephanensis</i> (VI) Ad780	RTRH meal	Seeding 48h at 3±2°C	2	c
2018	7872	RTRH meal	<i>Bacillus weihenstephanensis</i> (VI) Ad780	RTRH meal	Seeding 48h at 3±2°C	2	c
2018	7873	RTRH meal (gnocchi)	<i>Bacillus weihenstephanensis</i> (VI) Ad780	RTRH meal	Seeding 48h at 3±2°C	2	c
2018	8035	RTRH meal (potatoes)	<i>Bacillus cereus</i> 63 (spores)	RTRH products	Seeding with spores 72h at 3±2°C	2	c
2018	8511	Paella	<i>Bacillus cereus</i> (II) Ad2109	Rice	Seeding 48h at 3±2°C	2	c
2018	8004	Oatmeal	<i>Bacillus cereus</i> (IV) Ad756	Cereals	Seeding with lyophilized strain 2 weeks at ambient temperature	3	a
2018	8005	Corn flour	<i>Bacillus cereus</i> (IV) Ad756	Cereals	Seeding with lyophilized strain 2 weeks at ambient temperature	3	a
2018	8031	Dried apricots	<i>Bacillus weihenstephanensis</i> Ad1029 (spores)	Vegetables	Seeding with spores 72h at 3±2°C	3	a
2018	8032	Dry blond grapes	<i>Bacillus weihenstephanensis</i> Ad1029 (spores)	Vegetables	Seeding with spores 72h at 3±2°C	3	a
2018	8317	Cumin	<i>Bacillus cereus</i> (IV) Ad2974	Spice	Seeding with spores 6 days at ambient temperature	3	b
2018	8318	Ginger	<i>Bacillus cereus</i> (IV) Ad2974	Spice	Seeding with spores 6 days at ambient temperature	3	b
2018	8319	Turmeric	<i>Bacillus cereus</i> (III) Ad2975	Spice	Seeding with spores 6 days at ambient temperature	3	b
2018	8320	Coriander	<i>Bacillus cereus</i> (III) Ad2975	Spice	Seeding with spores 6 days at ambient temperature	3	b
2018	8036	Frozen carrots	<i>Bacillus weihenstephanensis</i> Ad1029 (spores)	Vegetables	Seeding with spores 72h at 3±2°C	3	c

Date of analysis	Sample no	Product	Artificial contaminations				Category	Type
			Strain		Injury protocol	Injury measu- rement		
			Reference	Origin				
2020	814	Tuna sushi	<i>Bacillus cereus</i> Adria 30 (spores) IV	Raw shrimps	Seeding 48h at 3°C ± 2°C	/	4	a
2020	815	Salmon sushi	<i>Bacillus weihenstephanensis</i> Ad2478 VI	Cockles	Seeding 48h at 3°C ± 2°C	/	4	a
2020	816	Salmon sashimi	<i>Bacillus cereus</i> group Ad2477 (II)	Raw mussels	Seeding 48h at 3°C ± 2°C	/	4	a
2020	817	Tuna sashimi	<i>Bacillus cereus</i> Adria 30 (spores) (IV)	Raw shrimps	Seeding 48h at 3°C ± 2°C	/	4	a
2020	818	Tuna maki	<i>Bacillus weihenstephanensis</i> Ad2478 (VI)	Cockles	Seeding 48h at 3°C ± 2°C	/	4	a
2020	819	Salmon maki with avocado	<i>Bacillus cereus</i> group Ad2477 (II)	Raw mussels	Seeding 48h at 3°C ± 2°C	/	4	a
2020	820	Salmon tartare	<i>Bacillus cereus</i> Adria 30 (spores) (IV)	Raw shrimps	Seeding 48h at 3°C ± 2°C	/	4	a
2020	821	Fish fillet	<i>Bacillus weihenstephanensis</i> Ad2478 (VI)	Cockles	Seeding 48h at 3°C ± 2°C	/	4	a
2020	822	Cod fillet	<i>Bacillus cereus</i> group Ad2477 (II)	Raw mussels	Seeding 48h at 3°C ± 2°C	/	4	a
2020	833	Raw salmon	<i>Bacillus cereus</i> group Ad2477 (II)	Raw mussels	Seeding 48h at 3°C ± 2°C	/	4	a
2020	823	Salmon terrine	<i>Bacillus cereus</i> Adria 30 (spores) (IV)	Raw shrimps	Seeding 48h at 3°C ± 2°C	/	4	b
2020	824	Trout terrine	<i>Bacillus weihenstephanensis</i> Ad2478 (VI)	Cockles	Seeding 48h at 3°C ± 2°C	/	4	b
2020	825	Shrimps	<i>Bacillus cereus</i> group Ad2477 (II)	Raw mussels	Seeding 48h at 3°C ± 2°C	/	4	b
2020	826	Cod with dressing	<i>Bacillus weihenstephanensis</i> Ad2478 (VI)	Cockles	Seeding 48h at 3°C ± 2°C	/	4	b
2020	827	Surimi	<i>Bacillus cereus</i> Adria 30 (spores) (IV)	Raw shrimps	Seeding 48h at 3°C ± 2°C	/	4	b
2020	1346	Salmon terrine	<i>Bacillus cereus</i> Ad2025 (V)	Seafood	Seeding 48h at 3°C ± 2°C	/	4	b
2020	828	Liquid egg product	<i>Bacillus cereus</i> Ad2528 (spores) (VI)	Liquid egg product	Seeding 48h at 3°C ± 2°C	/	4	c
2020	829	Whole liquid egg product	<i>Bacillus mycoïdes</i> Ad790 (VI)	Liquid egg product	Seeding 48h at 3°C ± 2°C	/	4	c
2020	830	Fresh pasta	<i>Bacillus cereus</i> Ad2528 (spores) (VI)	Liquid egg product	Seeding 48h at 3°C ± 2°C	/	4	c
2020	831	Fresh pasta	<i>Bacillus mycoïdes</i> Ad790 (VI)	Liquid egg product	Seeding 48h at 3°C ± 2°C	/	4	c
2020	832	Fresh pasta	<i>Bacillus cereus</i> Ad2528 (spores) (VI)	Liquid egg product	Seeding 48h at 3°C ± 2°C	/	4	c
2020	1347	Whole liquid egg product	<i>Bacillus cereus</i> Ad2533 (III)	Liquid egg product	Seeding 48h at 3°C ± 2°C	/	4	c
2020	1348	Fresh pasta	<i>Bacillus cereus</i> Ad2533 (III)	Liquid egg product	Seeding 48h at 3°C ± 2°C	/	4	c
2020	1349	Fresh pasta	<i>Bacillus cereus</i> Ad2533 (III)	Liquid egg product	Seeding 48h at 3°C ± 2°C	/	4	c
2020	1350	Fresh pasta	<i>Bacillus cereus</i> Ad2533 (III)	Liquid egg product	Seeding 48h at 3°C ± 2°C	/	4	c

Date of analysis	Sample no	Product	Artificial contaminations				Category	Type
			Strain		Injury protocol	Injury measu- rement		
			Reference	Origin				
2020	1351	Lupin flour	<i>Bacillus cereus</i> Ad495 (spores) (III)	Rice flour	Seeding 48h at 3°C ± 2°C	/	5	a
2020	1352	Barley flour	<i>Bacillus cereus</i> Ad495 (spores) (III)	Rice flour	Seeding 48h at 3°C ± 2°C	/	5	a
2020	2028	Soybean flour	<i>Bacillus thuringiensis</i> Ad2914 (spores) (IV)	Wheat	Seeding 48h at ambient temperature	/	5	a
2020	2029	Soybean flour	<i>Bacillus thuringiensis</i> Ad2914 (spores) (IV)	Wheat	Seeding 48h at ambient temperature	/	5	a
2020	2030	Insect powder	<i>Bacillus thuringiensis</i> Ad2914 (spores) (IV)	Wheat	Seeding 48h at ambient temperature	/	5	a
2020	2134	Cricket flour	<i>Bacillus cereus</i> Ad607 (spores) (III)	Environment	Seeding 48h at ambient temperature	/	5	a
2020	2135	Cricket flour	<i>Bacillus. cereus</i> Ad495 (spores) (III)	Rice flour	Seeding 48h at ambient temperature	/	5	a
2020	2136	Tenebrion flour	<i>Bacillus cereus</i> Ad607 (spores) (III)	Environment	Seeding 48h at ambient temperature	/	5	a
2020	1353	Sportsman protein	<i>Bacillus cereus</i> Ad495 (spores) (III)	Rice flour	Seeding 48h at 3°C ± 2°C	/	5	b
2020	1380	Dry cake mix	<i>Bacillus thuringiensis</i> Ad2914 (IV)	Wheat flour	Lyophilized strain 2 weeks at ambient temperature	/	5	b
2020	1382	Hemp protein	<i>Bacillus cereus</i> Ad2778	Environment	Lyophilized strain 2 weeks at ambient temperature	/	5	b
2020	1383	Supermix protein	<i>Bacillus cereus</i> Adria 22 (III)	Wheat	Lyophilized strain 2 weeks at ambient temperature	/	5	b
2020	1377	Whole egg powder	<i>Bacillus cereus</i> Ad2165 (VI)	Egg powder	Lyophilized strain 2 weeks at ambient temperature	/	5	c
2020	1378	White egg powder	<i>Bacillus cereus</i> Ad2165 (VI)	Egg powder	Lyophilized strain 2 weeks at ambient temperature	/	5	c
2020	1379	Egg yolk powder	<i>Bacillus cereus</i> Ad2165 (VI)	Egg powder	Lyophilized strain 2 weeks at ambient temperature	/	5	c
2020	1381	Dry pasta	<i>Bacillus thuringiensis</i> Ad2914 (IV)	Wheat flour	Lyophilized strain 2 weeks at ambient temperature	/	5	c
2020	1384	Dry pasta	<i>Bacillus cereus</i> Adria 22 (III)	Wheat	Lyophilized strain 2 weeks at ambient temperature	/	5	c

Date of analysis	Sample no	Product	Artificial contaminations				Category	Type
			Strain		Injury protocol	Injury measu- rement		
			Reference	Origin				
2021	3981	Soya cakes	<i>Bacillus thuringiensis</i> Ad2914 (IV)	Vegetables	Lyophilysed strain 2 weeks at ambient temperature	/	6	a
2021	3982	Rapeseed cakes	<i>Bacillus thuringiensis</i> Ad2914 (IV)	Vegetables	Lyophilysed strain 2 weeks at ambient temperature	/	6	a
2021	4063	Flour	<i>Bacillus thuringiensis</i> Ad2914 (IV)	Vegetables	Lyophilysed strain 2 weeks at ambient temperature	/	6	a
2021	4421	Soya cakes	<i>Bacillus weihenstephanensis</i> Ad1029 (VI) (spores)	Vegetables	Seeding spores 1 week at ambient temperature	/	6	a
2021	4422	Rapeseed cakes	<i>Bacillus cereus</i> Adria28 (IV) (spores)	Dairy product	Seeding spores 1 week at ambient temperature	/	6	a
2021	4423	Flour	<i>Bacillus cereus</i> Adria28 (IV) (spores)	Dairy product	Seeding spores 1 week at ambient temperature	/	6	a
2021	3980	Lactoserum	<i>Bacillus cereus</i> Ad3235 (III)	Milk powder	Lyophilysed strain 2 weeks at ambient temperature	/	6	b
2021	3983	Cow pellets	<i>Bacillus thuringiensis</i> Ad2914 (IV)	Vegetables	Lyophilysed strain 2 weeks at ambient temperature	/	6	b
2021	3984	Cow pellets	<i>Bacillus thuringiensis</i> Ad2914 (IV)	Vegetables	Lyophilysed strain 2 weeks at ambient temperature	/	6	b
2021	4061	Pellets for cattle	<i>Bacillus thuringiensis</i> Ad2914 (IV)	Vegetables	Lyophilysed strain 2 weeks at ambient temperature	/	6	b
2021	4062	Milk powder for cattle	<i>Bacillus cereus</i> Ad3235 (III)	Milk powder	Lyophilysed strain 2 weeks at ambient temperature	/	6	b
2021	4424	Pellets for cattle	<i>Bacillus mycoïdes</i> CIP103472 (VI) (spores)	Environment	Seeding spores 1 week at ambient temperature	/	6	b
2021	4425	Cow pellets	<i>Bacillus weihenstephanensis</i> Ad1029 (VI) (spores)	Vegetables	Seeding spores 1 week at ambient temperature	/	6	b
2021	2705	Rice for dog	<i>Bacillus cereus</i> Ad2120 (III)	Wheat	Lyophilysed strain 2 weeks at ambient temperature	/	6	c
2021	2706	Pasta for dog	<i>Bacillus cereus</i> Ad2120 (III)	Wheat	Lyophilysed strain 2 weeks at ambient temperature	/	6	c

Date of analysis	Sample no	Product	Artificial contaminations				Category	Type
			Strain		Injury protocol	Injury measu- rement		
			Reference	Origin				
2021	3079	Sausages	<i>Bacillus thuringiensis</i> Ad2968 (IV)	Meat product	Seeding 48h at 3°C ± 2°C	/	6	c
2021	3080	Sausages	<i>Bacillus thuringiensis</i> Ad2914 (IV)	Vegetables	Seeding 48h at 3°C ± 2°C	/	6	c
2021	2819	Process water (dairy environment)	<i>Bacillus cereus</i> Ad2189 (III)	Dairy environment	Seeding 48h at 3°C ± 2°C	/	7	a
2021	2820	Process water (dairy environment)	<i>Bacillus cereus</i> Ad 607 (III) (spores)	Dairy environment	Seeding 48h at 3°C ± 2°C	/	7	a
2021	2821	Process water (dairy environment)	<i>Bacillus cereus</i> Ad2189 (III)	Dairy environment	Seeding 48h at 3°C ± 2°C	/	7	a
2021	3075	Process water (dairy environment)	<i>Bacillus cereus</i> Ad2191 (III)	Dairy environment	Seeding 48h at 3°C ± 2°C	/	7	a
2021	3076	Process water (dairy environment)	<i>Bacillus cereus</i> Ad2191 (III)	Dairy environment	Seeding 48h at 3°C ± 2°C	/	7	a
2021	4487	Process water (sea food environment)	<i>Bacillus cereus</i> Ad825 (IV)	Seafood product	Seeding 48h at 3°C ± 2°C	/	7	a
2021	2822	Wipe (dairy environment)	<i>Bacillus cereus</i> Ad2189 (III)	Dairy environment	Seeding 48h at 3°C ± 2°C	/	7	b
2021	2823	Wipe (dairy environment)	<i>Bacillus cereus</i> Ad 607 (III) (spores)	Dairy environment	Seeding 48h at 3°C ± 2°C	/	7	b
2021	2824	Wipe (dairy environment)	<i>Bacillus cereus</i> Ad 607 (III) (spores)	Dairy environment	Seeding 48h at 3°C ± 2°C	/	7	b
2021	3077	Wipe (dairy environment)	<i>Bacillus cereus</i> Ad2191 (III)	Dairy environment	Seeding 48h at 3°C ± 2°C	/	7	b
2021	3078	Wipe (dairy environment)	<i>Bacillus cereus</i> Ad2191 (III)	Dairy environment	Seeding 48h at 3°C ± 2°C	/	7	b
2021	2703	Dusts (dairy environment)	<i>Bacillus cereus</i> Ad2197 (III)	Dairy dust	Lyophilysed strain 2 weeks at ambient temperature	/	7	c
2021	2704	Dusts (dairy environment)	<i>Bacillus cereus</i> Ad2197 (III)	Dairy dust	Lyophilysed strain 2 weeks at ambient temperature	/	7	c
2021	2707	Dusts (dairy environment)	<i>Bacillus thuringiensis</i> Ad3243 (IV)	Flour	Lyophilysed strain 2 weeks at ambient temperature	/	7	c

Date of analysis	Sample no	Product	Artificial contaminations				Category	Type
			Strain		Injury protocol	Injury measu- rement		
			Reference	Origin				
2021	2825	Residues (meat environment)	<i>Bacillus pseudomycoïdes</i> DSM307 (II)	Environment	Seeding 48h at 3°C ± 2°C	/	7	c
2021	2826	Residues (meat environment)	<i>Bacillus pseudomycoïdes</i> DSM307 (II)	Environment	Seeding 48h at 3°C ± 2°C	/	7	c
2021	3978	Dusts (dairy environment)	<i>Bacillus cereus</i> Ad3235 (III)	Milk powder	Lyophilysed strain 2 weeks at ambient temperature	/	7	c
2021	3979	Dusts (dairy environment)	<i>Bacillus cereus</i> Ad3235 (III)	Milk powder	Lyophilysed strain 2 weeks at ambient temperature	/	7	c
2021	4485	Residues (sea food environment)	<i>Bacillus cereus</i> group Ad2919 (VI)	Seafood product	Seeding 48h at 3°C ± 2°C	/	7	c
2021	4486	Residues (sea food environment)	<i>Bacillus cereus</i> Ad825 (IV)	Seafood product	Seeding 48h at 3°C ± 2°C	/	7	c

Appendix 4 - Relative trueness study: raw data

ISO 7218 (2024) changes Chosen plate for 1 plate interpretation Values in red: dilution inconsistency or above the quantification limit (not taken into account)

Background microflora >150 CFU

DAIRY PRODUCTS																											
Date of analysis	Sample No	Product (French name)	Product	Reference method: ISO 7932*						Alternative method: RAPID* <i>B. cereus</i> (Spreading method)															Category	Type	
										21 h at 30°C										21 h at 30°C + 72 h at 5 ± 3°C							
				Dilution	24 h	48 h	CFU/plate (confirmed)	Interpretation 2025		Enumeration			2 plates interpretation		1 plate interpretation			Enumeration			2 plates interpretation		1 plate interpretation				
					CFU/plate	CFU/plate		CFU/g	Final result (log ₁₀ CFU/g)	Dilution	CFU/plate	CFU/plate (confirmed)	Interpretation 2025		CFU/g	log ₁₀ (CFU/g)	log ₁₀ (CFU/g) 1 plate - 2 plates	Dilution	CFU/plate	CFU/plate (confirmed)	Interpretation 2025		CFU/g (	log ₁₀ (CFU/g)			log ₁₀ (CFU/g) 1 plate - 2 plates
													CFU/g	Final result (log ₁₀ CFU/g)							CFU/g	Final result (log ₁₀ CFU/g)					
2018	7412	Poudre de lactoserum	Whey powder	10	12	12	12	140	2.15	10	13	13	160	2.20	130	2.11	-0.09	10	13	13	160	2.20	130	2.11	-0.09	1	a
				100	3	3	3			100	4	4						100	4	4							
2018	7413	Carbonate de calcium	Calcium carbonate	10	20	22	22	210	2.32	10	17	17	160	2.20	170	2.23	0.03	10	17	17	160	2.20	170	2.23	0.03	1	a
				100	1	1	1			100	1	1						100	1	1							
2018	7414	Amidon protéine lactose	Lactose protein starch	10	19	19	19	180	2.26	10	16	16	170	2.23	160	2.20	-0.03	10	16	16	170	2.23	160	2.20	-0.03	1	a
				100	1	1	1			100	3	3						100	3	3							
2018	7415	Poudre de lait infantile avec probiotiques (Lactobacillus fermentum hereditum 2.3 x 10 ⁶ CFU/g)	Infant formula with probiotics (Lactobacillus fermentum hereditum 2.3 x 10 ⁶ CFU/g)	10	5	5	5	45	1.65	10	5	5	64	1.81	50	1.70	-0.11	10	5	5	64	1.81	50	1.70	-0.11	1	b
				100	0	0	0		Ne	100	2	2		Ne		Ne		100	2	2		Ne		Ne			
2018	7416	Poudre de lait infantile	Infant formula	10	18	18	18	160	2.20	10	15	15	160	2.20	150	2.18	-0.03	10	15	15	160	2.20	150	2.18	-0.03	1	b
				100	0	0	0			100	3	3						100	3	3							
2018	7862	Fromage de brebis au romarin	Sheep cheese (rosemary)	100	42	42	42	4100	3.61	100	42	42	4400	3.64	4200	3.62	-0.02	100	42	42	4400	3.64	4200	3.62	-0.02	1	c
				1000	3	3	3			1000	6	6						1000	6	6							
2018	7863	Gouda cumin	Cheese (cumin)	100	32	36	36	3800	3.58	100	35	35	3600	3.56	3500	3.54	-0.01	100	35	35	3600	3.56	3500	3.54	-0.01	1	c
				1000	6	6	6			1000	5	5						1000	5	5							
2018	7864	Fromage de brebis frais	Fresh sheep cheese	100	52	56	56	5600	3.75	100	37	37	3500	3.54	3700	3.57	0.02	100	37	37	3500	3.54	3700	3.57	0.02	1	c
				1000	6	6	6			1000	1	1						1000	1	1							
2018	7865	Petit Billy	Cheese	1000	22	23	23	22000	4.34	1000	23	23	24000	4.38	23000	4.36	-0.02	1000	23	23	24000	4.38	23000	4.36	-0.02	1	c
				10000	1	1	1			10000	3	3						10000	3	3							
2018	7866	Petits chèvre frais	Fresh goat cheese	1000	57	58	58	57000	4.76	1000	26	26	27000	4.43	26000	4.41	-0.02	1000	26	26	27000	4.43	26000	4.41	-0.02	1	c
				10000	5	5	5			10000	4	4						10000	4	4							
2018	8116	Maltodextrine	Maltodextrin	10	60	61	61	600	2.78	10	41	41	400	2.60	410	2.61	0.01	10	41	41	400	2.60	410	2.61	0.01	1	a
				100	5	5	5			100	3	3						100	3	3							
2018	8117	Caséinate	Caseinate	100	128	128	128	13000	4.11	100	110	110	11000	4.04	11000	4.04	0.00	100	110	110	11000	4.04	11000	4.04	0.00	1	a
				1000	11	11	11			1000	22	22						1000	22	22							
2018	8118	Poudre de lait infantile	Infant formula	10	66	66	66	710	2.85	10	53	53	580	2.76	530	2.72	-0.04	10	53	53	580	2.76	530	2.72	-0.04	1	b
				100	11	12	12			100	11	11						100	11	11							
2018	8119	Poudre de lait infantile	Infant formula	1000	30	30	30	29000	4.46	1000	45	45	45000	4.65	45000	4.65	0.00	1000	45	45	45000	4.65	45000	4.65	0.00	1	b
				10000	2	2	2			10000	4	4						10000	4	4							
2018	8120	Poudre de lait infantile avec probiotiques (Lactobacillus reuteri DSM17938 6.4.10 ⁵ UFC/g)	Infant formula with probiotics (Lactobacillus reuteri DSM17938 6.4 x 10 ⁵ CFU/g)	100	53	59	59	5800	3.76	100	83	83	8500	3.93	8300	3.92	-0.01	100	83	83	8500	3.93	8300	3.92	-0.01	1	b
				1000	5	5	5			1000	11	11						1000	11	11							

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

READY TO EAT AND READY TO REHEAT PRODUCTS																											
Date of analysis	Sample No	Product (French name)	Product	Reference method: ISO 7932*						Alternative method: RAPID* <i>B. cereus</i> (Spreading method)															Category	Type	
										21 h at 30°C										21 h at 30°C + 72 h at 5 ± 3°C							
				Dilution	24 h	48 h	CFU/plate (confirmed)	Interpretation 2025		Enumeration			2 plates interpretation		1 plate interpretation			Enumeration			2 plates interpretation		1 plate interpretation				
					CFU/plate	CFU/plate		CFU/g	Final result (log ₁₀ CFU/g)	Dilution	CFU/plate	CFU/plate (confirmed)	CFU/g	Final result (log ₁₀ CFU/g)	CFU/g	log ₁₀ (CFU/g)	log ₁₀ (CFU/g) 1 plate - 2 plates	Dilution	CFU/plate	CFU/plate (confirmed)	CFU/g	Final result (log ₁₀ CFU/g)	CFU/g (	log ₁₀ (CFU/g)			log ₁₀ (CFU/g) 1 plate - 2 plates
2018	3537	Arancini	RTRH meal	10	0	0	0	<10	<1.00	10	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	<10	<1.00	<10	<1.00	0.00	2	c
				100	0	0	0			100	0	0						100	0	0			100	0	0		
2018	3538	Tagliatelles aux petits légumes	RTRH meal	10	0	0	0	<10	<1.00	10	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	<10	<1.00	<10	<1.00	0.00	2	c
				100	0	0	0			100	0	0						100	0	0			100	0	0		
2018	3539	Tagliatelles aux petits légumes	RTRH meal	10	0	0	0	<10	<1.00	10	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	<10	<1.00	<10	<1.00	0.00	2	c
				100	0	0	0			100	0	0						100	0	0			100	0	0		
2018	3540	Gratin dauphinois	RTRH meal	10	0	0	0	<10	<1.00	10	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	<10	<1.00	<10	<1.00	0.00	2	c
				100	0	0	0			100	0	0						100	0	0			100	0	0		
2018	3541	Ravioli bœuf aux petits oignons	RTRH meal	10	0	0	0	<10	<1.00	10	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	<10	<1.00	<10	<1.00	0.00	2	c
				100	0	0	0			100	0	0						100	0	0			100	0	0		
2018	3542	Salade de riz	Deli salad (rice)	10	3	3	3	30	1.48*	10	0	0	<10	<1.00	<10	<1.00	0.00	10	1	0	<10	<1.00	<10	<1.00	0.00	2	a
				100	0	0	0			100	0	0						100	0	0			100	0	0		
2018	3543	Semoule	Deli salad (tabbouleh)	10	12 (without halo)	12 (without halo)	12	120	2.08	10	4	4	36	1.56	40	1.60	0.05	10	5	5	45	1.65	50	1.70	0.05	2	a
				100	1 (without halo)	1 (without halo)	1			100	0	0		Ne		Ne		100	0	0		Ne		Ne			
2018	3544	Nouilles de riz	RTRH meal	10	6	6	6	55	1.74	10	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	<10	<1.00	<10	<1.00	0.00	2	c
				100	0	0	0		Ne	100	0	0						100	0	0			100	0	0		
2018	3545	Tartelettes framboises	Pastry	10	6	6	6	64	1.81	10	4	4	36	1.56	40	1.60	0.05	10	4	4	36	1.56	40	1.60	0.05	2	b
				100	1	1	1		Ne	100	0	0		Ne		Ne		100	0	0		Ne		Ne			
2018	3759	Eclair à la vanille	Pastry	10	0	4d	4	36	1.56	10	3 (without halo)	3	30	1.48*	30	1.48*	0.00	10	3	3	30	1,48*	30	1,48*	0.00	2	b
				100	0	0	0		Ne	100	1 (without halo)	1						100	1	1							
2018	3760	Tartelette financier fraise	Pastry	100	46 (without halo)	52	52	5300	3.72	100	49 (without halo)	49	5100	3.71	4900	3.69	-0.02	100	49	49	5100	3.71	4900	3.69	-0.02	2	b
				1000	4 (without halo)	6	6			1000	7 (without halo)	7						1000	7	7							
2018	3761	Mini penne tomate mozzarella	Deli salad (pasta)	10	20	21	21	210	2.32	10	28	28	270	2.43	280	2.45	0.02	10	28	28	270	2.43	280	2.45	0.02	2	a
				100	2	2	2			100	2	2			100	2	2	100	2	2			100	2	2		
2018	3762	Taboulé	Deli salad (tabbouleh)	10	10	10	10	110	2.04	10	2	2	20	1,30*	20	1,30*	0.00	10	2	2	20	1,30*	20	1,30*	0.00	2	a
				100	2	2	2			100	1	1			100	1	1	100	1	1			100	1	1		
2018	3763	Riz à la niçoise	Deli salad (rice)	10	90	90	90	860	2.93	10	63	63	620	2.79	630	2.80	0.01	10	63	63	620	2.79	630	2.80	0.01	2	a
				100	4	4	4			100	5	5			100	5	5	100	5	5			100	5	5		
2018	3764	Riz cantonais	RTRH meal	10	36 (BM+++ : yellow plate)	36 (BM+++ : yellow plate)	7	ND	ND	10	28	28	280	2.45	280	2.45	0.00	10	28	28	290	2.46	280	2.45	-0.02	2	c
				100	2 (BM+++ : yellow plate)	2 (FBM+++ : yellow plate)	0			100	3	3						100	4	4							
2018	3765	Gratin dauphinois	RTRH meal	10	27	27	27	270	2.43	10	12	12	150	2.18	120	2.08	-0.10	10	12	12	150	2.18	120	2.08	-0.10	2	c
				100	3	3	3			100	4	4			100	4	4	100	4	4			100	4	4		
2018	3766	Ravioli au jambon	RTRH meal	1000	19	19	19	18000	4.26	1000	40	40	37000	4.57	40000	4.60	0.03	1000	40	40	37000	4.57	40000	4.60	0.03	2	c
				10000	1	1	1			10000	1	1						10000	1	1							

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READY TO EAT AND READY TO REHEAT PRODUCTS																											
Date of analysis	Sample No	Product (French name)	Product	Reference method: ISO 7932*						Alternative method: RAPID* <i>B. cereus</i> (Spreading method)																	
										21 h at 30°C										21 h at 30°C + 72 h at 5 ± 3°C							
				Dilution	24 h	48 h	CFU/plate (confirmed)	Interpretation 2025		Enumeration			2 plates interpretation		1 plate interpretation			Enumeration			2 plates interpretation		1 plate interpretation				
					CFU/plate	CFU/plate		CFU/plate (confirmed)	CFU/g	Final result (log ₁₀ CFU/g)	Dilution	CFU/plate	CFU/plate (confirmed)	Interpretation 2025		CFU/g	log ₁₀ (CFU/g)	log ₁₀ (CFU/g) 1 plate - 2 plates	Dilution	CFU/plate	CFU/plate (confirmed)	Interpretation 2025		CFU/g (	log ₁₀ (CFU/g)	log ₁₀ (CFU/g) 1 plate -2 plates	
														CFU/g	Final result (log ₁₀ CFU/g)							CFU/g	Final result (log ₁₀ CFU/g)				
2018	4022	Salade pâtes et surimi	Deli salad (pasta)	10000	85	85	85	910000	5.96	10000	65	65	610000	5.79	650000	5.81	0.03	10000	65	65	610000	5.79	650000	5.81	0.03	2	a
				100000	14	15	15			100000	2	2						100000	2	2							
2018	4023	Taboulé oriental	Deli salad (tabbouleh)	1000	23	23	23	21000	4.32	100	124	124	13000	4.11	12000	4.08	-0.03	100	124	124	13000	4.11	12000	4.08	-0.03	2	a
				10000	0	0	0			1000	17	17						1000	17	17							
2018	4024	Terrine de campagne	Delicatessen	10	121	122	122	1200	3.08	10	97	97	950	2.98	970	2.99	0.01	10	97	97	950	2.98	970	2.99	0.01	2	b
				100	4	4	4			100	7	7						100	7	7							
2018	4025	Mousse de foie	Delicatessen	10	57	59	59	560	2.75	10	43	43	430	2.63	430	2.63	0.00	10	43	43	430	2.63	430	2.63	0.00	2	b
				100	3	3	3			100	4	4						100	4	4							
2018	4026	Mousse de foie	Delicatessen	1000	75	75	75	75000	4.88	1000	52	52	55000	4.74	52000	4.72	-0.02	1000	52	52	55000	4.74	52000	4.72	-0.02	2	b
				10000	7	7	7			10000	8	8						10000	8	8							
2018	4027	Riz au curry	RTRH meal	10	84	86	86	810	2.91	10	41	41	460	2.66	410	2.61	-0.05	10	41	41	460	2.66	410	2.61	-0.05	2	c
				100	3	3	3			100	9	9						100	9	9							
2018	4028	Hachis parmentier	RTRH meal	100	22	22	22	2200	3.34	100	31	31	3400	3.53	3100	3.49	-0.04	100	31	31	3400	3.53	3100	3.49	-0.04	2	c
				1000	2	2	2			1000	6	6						1000	6	6							
2018	4293	Lasagne bolognaise	RTRH meal	1000	27	28	28	25000	4.40	1000	17	17	16000	4.20	17000	4.23	0.03	1000	17	17	16000	4.20	17000	4.23	0.03	2	c
				10000	0	0	0			10000	1	1						10000	1	1							
2018	7500	Taboulé	Deli salad (tabbouleh)	10	7	14	14	140	2.15	10	16	16	170	2.23	160	2.20	-0.03	10	/	/	/	ND	/	ND	/	2	a
				100	0	1	1			100	3	3						100	/	/							
2018	7501	Riz aux légumes	RTRH meal (rice)	10	0	0	0	<10	<1.00	10	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	<10	<1.00	<10	<1.00	0.00	2	c
				100	0	0	0			100	0	0						100	0	0							
2018	7502	Salade pâtes, poissons	Deli salad (pasta)	10	0	0	0	<10	<1.00	10	1	1	10	1,00*	10	1,00*	0.00	10	1	1	10	1,00*	10	1,00*	0.00	2	a
				100	0	0	0			100	0	0						100	0	0							
2018	7503	Sandwich poulet rôti crudités	Sandwich	10	0	0	0	<10	<1.00	10	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	<10	<1.00	<10	<1.00	0.00	2	a
				100	0	0	0			100	0	0						100	0	0							
2018	7504	Galette de blé noir bio	RTRH meal (pancake)	10000	10 (BM)	11 (BM)	11	130000	5.11	1000	136	136	130000	5.11	140000	5.15	0.03	1000	136	136	130000	5.11	140000	5.15	0.03	2	c
				100000	3 (BM)	3 (BM)	3			10000	12	12						10000	12	12							
2018	7505	Mousse fruits rouges	Pastry	100	36	39	39	3900	3.59	10	298	298	1900	3.28	1900	3.28	0.00	10	298	298	2000	3.30	2000	3.30	0.00	2	b
				1000	4	4	4			100	19	19						100	20	20							
2018	7506	Blinis aux œufs	Blinis	10	0	1	1	10	1.00*	10	1	1	10	1,00*	10	1,00*	0.00	10	1	1	10	1,00*	10	1,00*	0.00	2	c
				100	0	0	0			100	0	0						100	0	0							
2018	7507	Légumes pot-au-feu	RTRH meal	10	3	3	3	30	1.48*	10	1	1	10	1,00*	10	1,00*	0.00	10	1	1	10	1,00*	10	1,00*	0.00	2	c
				100	0	0	0			100	0	0						100	0	0							

CEREALS, SPICES, DEHYDRATED FRUITS AND VEGETABLES																												
Date of analysis	Sample No	Product (French name)	Product	Reference method: ISO 7932*						Alternative method: RAPID* <i>B. cereus</i> (Spreading method)															Category	Type		
										21 h at 30°C						21 h at 30°C + 72 h at 5 ± 3°C												
				Dilution	24 h	48 h	CFU/plate (confirmed)	Interpretation 2025		Enumeration			2 plates interpretation		1 plate interpretation			Enumeration			2 plates interpretation		1 plate interpretation					
					CFU/plate	CFU/plate		CFU/plate (confirmed)	CFU/g	Final result (log ₁₀ CFU/g)	Dilution	CFU/plate	CFU/plate (confirmed)	CFU/g	Final result (log ₁₀ CFU/g)	CFU/g	log ₁₀ (CFU/g)	log (CFU/g) 1 plate - 2 plates	Dilution	CFU/plate	CFU/plate (confirmed)	Interpretation 2025		CFU/g (			log ₁₀ (CFU/ g)	log ₁₀ (CFU/g) 1 plate -2 plates
																						CFU/g						
2018	7508	Pétales violettes	Dehydrated purple petals	10	32	38	38	360	2.56	10	24	24	230	2.36	240	2.38	0.02	10	24	24	230	2.36	240	2.38	0.02	3	c	
				100	2	2	2			100	1	1						100	1	1								
2018	7509	Echalotes lanières	Shallot	10	2	2	2	20	1.30*	10	1	1	10	1,00*	10	1,00*	0.00	10	1	1	10	1,00*	10	1,00*	0.00	3	c	
				100	0	0	0			100	0	0						100	0	0								
2018	7535	Origan	Oregano	10	47 (BM)	48 (BM)	48	510	2.71	10	60	60	590	2.77	600	2.78	0.01	10	/	/	/	ND	/	ND	/	3	b	
				100	8 (BM)	8 (BM)	8			100	5	5						100	/	/								
2018	7536	Emincés de poireaux surgelés	Frozen leeks	10	4	6	6	55	1.74	10	6	6	55	1.74	60	1.78	0.04	10	6	6	55	1.74	60	1.78	0.04	3	c	
				100	0	0	0		Ne	100	0	0		Ne		Ne		100	0	0		Ne		Ne				
2018	7537	Petits pois doux extra fins surgelés	Frozen peas	10	0	0	0	<10	<1.00	10	2	2	20	1,30*	20	1,30*	0.00	10	2	2	20	1,30*	20	1,30*	0.00	3	c	
				100	0	0	0			100	0	0						100	0	0								
2018	7655	Bouillon de légumes	Deshydrated vegetables soup	10	5	6	6	73	1.86	10	1	1	10	1,00*	10	1,00*	0.00	10	1	1	10	1,00*	10	1,00*	0.00	3	c	
				100	2	2	2		Ne	100	0	0						100	0	0								
2018	7656	Soupe déshydratée à l'oignon	Dehydrated soup (onion)	10	0	0	0	<10	<1.00	10	4	4	45	1.65	40	1.60	-0.05	10	4	4	45	1.65	40	1.60	-0.05	3	c	
				100	0	0	0			100	1	1		Ne		Ne		100	1	1		Ne		Ne				
2018	7657	Soupe déshydratée poireaux	Dehydrated soup (leeks)	10	9	10	10	91	1.96	10	11	11	110	2.04	110	2.04	0.00	10	11	11	110	2.04	110	2.04	0.00	3	c	
				100	0	0	0			100	1	1						100	1	1								
2018	7658	Mouliné 9 légumes	Dehydrated soup	10	3	4	2	20	1.30*	10	3	3	30	1,48*	30	1,48*	0.00	10	3	3	30	1,48*	30	1,48*	0.00	3	c	
				100	1	1	1			100	0	0						100	0	0								
2018	7671	Mousseline au lait entier	Dehydrated mashed potatoes	10	2	8	8	73	1.86	10	4	4	36	1.56	40	1.60	0.05	10	4	4	36	1.56	40	1.60	0.05	3	c	
				100	0	0	0		Ne	100	0	0		Ne		Ne		100	0	0		Ne		Ne				
2018	7672	Purée nature	Dehydrated mashed potatoes	10	0	4	4	45	1.65	10	1	1	10	1,00*	10	1,00*	0.00	10	1	1	10	1,00*	10	1,00*	0.00	3	c	
				100	0	1	1		Ne	100	0	0						100	0	0								
2018	7875	Amandes effilées	Flaked almonds	10	41	42	42	440	2.64	10	54	54	520	2.72	540	2.73	0.02	10	54	54	520	2.72	540	2.73	0.02	3	a	
				100	6	6	6			100	3	3						100	3	3								
2018	7876	Cannelle moulue	Cinnamon	10	47	47	18	180	2.26	10	8	8	91	1.96	80	1.90	-0.06	10	8	8	91	1.96	80	1.90	-0.06	3	b	
				100	8	8	8			100	2	2		Ne		Ne		100	2	2		Ne		Ne				
2018	7877	Curcuma	Turmeric	10	16 (BM+++ : yellow plate)	17 (BM+++ : yellow plate)	3	ND	ND	10	15	15	150	2.18	150	2.18	0.00	10	15	15	160	2.20	150	2.18	-0.03	3	b	
				100	2 (BM+++ : yellow plate)	2 (BM+++ : yellow plate))	1			100	1	1						100	2	2								
2018	7878	Colombo	Colombo	100	19 (BM)	19 (BM)	19	1800	3.26	10	64	64	670	2.83	640	2.81	-0.02	10	64	64	670	2.83	640	2.81	-0.02	3	b	
				1000	1 (BM)	1 (BM)	1			100	10	10						100	10	10								
2018	7879	Muesli floconneux	Fluffy muesli	10	20	30	30	300	2.48	10	15	15	170	2.23	150	2.18	-0.05	10	15	15	170	2.23	150	2.18	-0.05	3	a	
				100	1	3	3			100	4	4						100	4	4								
2018	8004	Flocons d'avoine	Oatmeal	10	108	108	108	1200	3.08	10	90	90	890	2.95	900	2.95	0.00	10	90	90	890	2.95	900	2.95	0.00	3	a	
				100	20	20	20			100	8	8						100	8	8								
2018	8005	Farine de maïs	Corn flour	100	45	45	45	4500	3.65	100	27	27	2700	3.43	2700	3.43	0.00	100	27	27	2700	3.43	2700	3.43	0.00	3	a	
				1000	5	5	5			1000	3	3						1000	3	3								
2018	8031	Abricots secs	Dried apricots	1000	34	34	34	32000	4.51	1000	22	22	24000	4.38	22000	4.34	-0.04	1000	22	22	24000	4.38	22000	4.34	-0.04	3	a	
				10000	1	1	1			10000	4	4						10000	4	4								
2018	8032	Raisins blonds secs	Dry blond grapes	100	42	42	42	4000	3.60	100	54	54	5100	3.71	5400	3.73	0.02	100	54	54	5100	3.71	5400	3.73	0.02	3	a	
				1000	2	2	2			1000	2	2						1000	2	2								
2018	8036	Duos de carottes surgelées	Frozen carrots	100	44	45	45	4400	3.64	100	38	38	3800	3.58	3800	3.58	0.00	100	38	38	3900	3.59	3800	3.58	-0.01	3	c	
				1000	3	3	3			1000	4	4						1000	5	5								
2018	8317	Cumin moulu	Cumin	1000	12	12	12	14000	4.15	1000	34	34	31000	4.49	34000	4.53	0.04	1000	34	34	31000	4.49	34000	4.53	0.04	3	b	
				10000	3	3	3			10000	0	0						10000	0	0								

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

CEREALS, SPICES, DEHYDRATED FRUITS AND VEGETABLES																											
Date of analysis	Sample No	Product (French name)	Product	Reference method: ISO 7932*						Alternative method: RAPID* <i>B. cereus</i> (Spreading method)														Category	Type		
										21 h at 30°C								21 h at 30°C + 72 h at 5 ± 3°C									
				Dilution	24 h	48 h	CFU/plate (confirmed)	Interpretation 2025		Enumeration			2 plates interpretation		1 plate interpretation			Enumeration			2 plates interpretation		1 plate interpretation				
					CFU/plate	CFU/plate		CFU/g	Final result (log ₁₀ CFU/g)	Dilution	CFU/plate	CFU/plate (confirmed)	Interpretation 2025		CFU/g	log ₁₀ (CFU/g)	log (CFU/g) 1 plate - 2 plates	Dilution	CFU/plate	CFU/plate (confirmed)	Interpretation 2025		CFU/g (			log ₁₀ (CFU/g)	log ₁₀ (CFU/g) 1 plate -2 plates
													CFU/g	Final result (log ₁₀ CFU/g)							CFU/g	Final result (log ₁₀					
2018	8318	Gingembre moulu	Ginger	10000	32	32	32	310000	5.49	10000	88	88	900000	5.95	880000	5.94	-0.01	10000	88	88	900000	5.95	880000	5.94	-0.01	3	b
				100000	2	2	2			100000	11	11						100000	11	11							
2018	8319	Curcuma	Turmeric	1000	9	9	9	8200	3.91	1000	14	14	14000	4.15	14000	4.15	0.00	1000	14	14	14000	4.15	14000	4.15	0.00	3	b
				10000	0	0	0		Ne	10000	1	1						10000	1	1							
2018	8320	Coriandre moulue	Coriander	1000	99	99	99	100000	5.00	1000	104	104	110000	5.04	100000	5.00	-0.04	1000	104	104	110000	5.04	100000	5.00	-0.04	3	b
				10000	11	11	11			10000	13	13						10000	13	13							

FISH AND EGG PRODUCTS																												
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										21 h at 30°C										21 h at 30°C + 72 h at 5 ± 3°C								
				Dilution	24 h	48 h	CFU/plate (confirmed)	Interpretation 2025		Enumeration			2 plates interpretation		1 plate interpretation			Enumeration			2 plates interpretation		1 plate interpretation					
					CFU/plate	CFU/plate		CFU/g	Final result (log ₁₀ CFU/g)	Dilution	CFU/plate	CFU/plate (confirmed)	Interpretation 2025		CFU/g	log ₁₀ (CFU/g)	log ₁₀ (CFU/g) 1 plate - 2 plates	Dilution	CFU/plate	CFU/plate (confirmed)	Interpretation 2025		CFU/g (	log ₁₀ (CFU/g)	log ₁₀ (CFU/g) 1 plate - 2 plates			
													CFU/g	Final result (log ₁₀ CFU/g)							CFU/g	Final result (log ₁₀ CFU/g)						
2020	814	Sushi thon	Tuna sushi	10	>150	>150	>150	2800	3.45	10	115	115	1200	3.08	1200	3.08	0.00	10	115	115	1200	3.08	1200	3.08	0.00	4	a	
				100	26	28	28			100	27	27						100	27	27								
2020	815	Sushi saumon	Salmon sushi	10	9	9	9	91	1.96	10	12	12	140	2.15	120	2.08	-0.07	10	12	12	140	2.15	120	2.08	-0.07	4	a	
				100	1	1	1		Ne	100	3	3						100	3	3								
2020	816	Sashimi saumon	Salmon sashimi	10	10	10	10	91	1.96	10	12	12	120	2.08	120	2.08	0.00	10	12	12	120	2.08	120	2.08	0.00	4	a	
				100	0	0	0			100	1	1						100	1	1								
2020	817	Sashimi thon	Tuna sashimi	100	114	114	114	11000	4.04	100	>150	>150	>15000	>4.18	>15000	>4.18	0.00	100	>150	>150	>15000	>4.18	>15000	>4.18	0.00	4	a	
				1000	0	0	0			1000	0	0						1000	0	0								
2020	818	Maki thon	Tuna maki	10	13	14	14	140	2.15	10	15	15	160	2.20	150	2.18	-0.03	10	15	15	160	2.20	150	2.18	-0.03	4	a	
				100	1	1	1			100	2	2						100	2	2								
2020	819	Maki saumon avocat	Salmon maki with avocado	10	28	28	28	260	2.41	10	12	12	120	2.08	120	2.08	0.00	10	12	12	120	2.08	120	2.08	0.00	4	a	
				100	0	0	0			100	1	1						100	1	1								
2020	820	Tartare de saumon	Salmon tartare	1000	78	78	78	77000	4.89	1000	69	69	69000	4.84	69000	4.84	0.00	1000	69	69	69000	4.84	69000	4.84	0.00	4	a	
				10000	7	7	7			10000	7	7						10000	7	7								
2020	821	Filet d'églefin	Fish fillet	1000	20	20	20	20000	4.30	100	80	80	7900	3.90	8000	3.90	0.01	100	80	80	7900	3.90	8000	3.90	0.01	4	a	
				10000	2	2	2			1000	7	7						1000	7	7								
2020	822	Filet de cabillaud	Cod fillet	100	23	23	23	2500	3.40	100	35	35	3700	3.57	3500	3.54	-0.02	100	35	35	3700	3.57	3500	3.54	-0.02	4	a	
				1000	4	4	4			1000	6	6						1000	6	6								
2020	823	Terrine de saumon	Salmon terrine	100	84 (BM>150)	84 (BM>150)	84 (BM>150)	32000	4.51	100	>150	>150	28000	4.45	28000	4.45	0.00	100	>150	>150	28000	4.45	28000	4.45	0.00	4	b	
				1000	32	32	32			1000	28	28						1000	28	28								
2020	824	Terrine de truite aux amandes	Trout terrine	100	38	38	38	3600	3.56	100	9	9	1200	3.08	900	2.95	-0.12	100	9	9	1200	3.08	900	2.95	-0.12	4	b	
				1000	2	2	2			1000	4	4		Ne		Ne		1000	4	4		Ne		Ne				
2020	825	Crevettes	Shrimps	10	5	5	5	55	1.74	10	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	<10	<1.00	<10	<1.00	0.00	4	b	
				100	1	1	1		Ne	100	0	0						100	0	0								
2020	826	Cabillaud en sauce	Cod with dressing	10	83	83	83	800	2.90	10	35	35	370	2.57	350	2.54	-0.02	10	35	35	370	2.57	350	2.54	-0.02	4	b	
				100	5	5	5			100	6	6						100	6	6								
2020	827	Surimi	Surimi	1000	132	132	132	130000	5.11	1000	122	122	120000	5.08	120000	5.08	0.00	1000	122	122	120000	5.08	120000	5.08	0.00	4	b	
				10000	13	13	13			10000	25	25						10000	25	25								
2020	828	Coule de jaune d'œuf	Liquid egg product	10	0	0	0	<10	<1.00	10	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	<10	<1.00	<10	<1.00	0.00	4	c	
				100	0	0	0			100	0	0						100	0	0								
2020	829	Coule d'œuf entier	Whole liquid egg product	10	117	117	117	1200	3.08	10	87	87	860	2.93	870	2.94	0.01	10	87	87	860	2.93	870	2.94	0.01	4	c	
				100	12	12	12			100	7	7						100	7	7								
2020	830	Spaghettis	Fresh pasta	100	0	0	0	<100	<2.00	100	0	0	<100	<2.00	<100	<2.00	0.00	100	0	0	<100	<2.00	<100	<2.00	0.00	4	c	
				1000	0	0	0			1000	0	0						1000	0	0								
2020	831	Tagliatelles aux œufs frais	Fresh pasta	10	1	1	1	10	1.00*	10	1	1	10	1.00*	10	1.00*	0.00	10	1	1	10	1.00*	10	1.00*	0.00	4	c	
				100	0	0	0			100	0	0						100	0	0								
2020	832	Spaetzle aux œufs frais	Fresh pasta	10	0	0	0	<10	<1.00	10	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	<10	<1.00	<10	<1.00	0.00	4	c	
				100	0	0	0			100	0	0						100	0	0								
2020	833	Saumon cru	Raw salmon	1000	19	19	19	17000	4.23	1000	16	16	15000	4.18	16000	4.20	0.03	1000	16	16	15000	4.18	16000	4.20	0.03	4	a	
				10000	0	0	0			10000	0	0						10000	0	0								
2020	1260	Sushi saumon	Salmon sushi	10	0	0	0	<10	<1.00	10	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	<10	<1.00	<10	<1.00	0.00	4	a	
				100	0	0	0			100	0	0						100	0	0								
2020	1261	Crunch cali roll	Crunch cali roll	10	0	0	0	<10	<1.00	10	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	<10	<1.00	<10	<1.00	0.00	4	a	
				100	0	0	0			100	0	0						100	0	0								
2020	1262	California maki thon	Tuna maki	10	0	0	0	<10	<1.00	10	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	<10	<1.00	<10	<1.00	0.00	4	a	
				100	0	0	0			100	0	0						100	0	0								

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FISH AND EGG PRODUCTS																											
Date of analysis	Sample No	Product (French name)	Product	Reference method: ISO 7932*						Alternative method: RAPID* <i>B. cereus</i> (Spreading method)																	
										21 h at 30°C									21 h at 30°C + 72 h at 5 ± 3°C								
				Dilution	24 h	48 h	CFU/plate (confirmed)	Interpretation 2025		Enumeration			2 plates interpretation		1 plate interpretation			Enumeration			2 plates interpretation		1 plate interpretation				
					CFU/plate	CFU/plate		CFU/g	Final result (log ₁₀ CFU/g)	Dilution	CFU/plate	CFU/plate (confirmed)	Interpretation 2025		CFU/g	log ₁₀ (CFU/g)	log ₁₀ (CFU/g) 1 plate - 2 plates	Dilution	CFU/plate	CFU/plate (confirmed)	Interpretation 2025		CFU/g (	log ₁₀ (CFU/g)	log ₁₀ (CFU/g) 1 plate -2 plates		
													CFU/g	Final result (log ₁₀ CFU/g)							CFU/g	Final result (log ₁₀ CFU/g)				CFU/g	Final result (log ₁₀ CFU/g)
2020	1346	Terrine de saumon	Salmon terrine	10	86	86	86	880	2.94	10	98	98	960	2.98	980	2.99	0.01	10	98	98	960	2.98	980	2.99	0.01	4	b
				100	11	11	11			100	8	8						100	8	8							
2020	1347	Coule d'œuf entier	Whole liquid egg product	10	36	36	36	360	2.56	10	33	33	300	2.48	330	2.52	0.04	10	33	33	300	2.48	330	2.52	0.04	4	c
				100	0	0	0			100	0	0						100	0	0							
2020	1348	Tagliatelles fraiches	Fresh pasta	100	12	13	13	1400	3.15	100	21	21	2100	3.32	2100	3.32	0.00	100	21	21	2100	3.32	2100	3.32	0.00	4	c
				1000	2	2	2			1000	2	2						1000	2	2							
2020	1349	Spaghettis fraiches	Fresh pasta	100	119	119	119	14000	4.15	100	96	96	9900	4.00	9600	3.98	-0.01	100	96	96	9900	4.00	9600	3.98	-0.01	4	c
				1000	31	31	31			1000	13	13						1000	13	13							
2020	1350	Tagliatelles fraiches	Fresh pasta	100	27	27	27	2700	3.43	100	16	16	1800	3.26	1600	3.20	-0.05	100	16	16	1800	3.26	1600	3.20	-0.05	4	c
				1000	3	3	3			1000	4	4						1000	4	4							

DRY PRODUCTS AND INGREDIENTS																											
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										21 h at 30°C							21 h at 30°C + 72 h at 5 ± 3°C										
				Dilution	24 h	48 h	CFU/plate (confirmed)	Interpretation 2025		Enumeration			2 plates interpretation		1 plate interpretation			Enumeration			2 plates interpretation		1 plate interpretation				
					CFU/plate	CFU/plate		CFU/g	Final result (log ₁₀ CFU/g)	Dilution	CFU/plate	CFU/plate (confirmed)	Interpretation 2025		CFU/g	log ₁₀ (CFU/g)	log ₁₀ (CFU/g) 1 plate - 2 plates	Dilution	CFU/plate	CFU/plate (confirmed)	Interpretation 2025		CFU/g (			log ₁₀ (CFU/g)	log ₁₀ (CFU/g) 1 plate - 2 plates
													CFU/g	Final result (log ₁₀ CFU/g)							CFU/g	Final result (log ₁₀ CFU/g)					
2020	1252	Farine de pois	Pea flour	10	5	5	5	45	1.65	10	1	1	10	1,00*	10	1,00*	0.00	10	1	1	10	1,00*	10	1,00*	0.00	5	a
				100	0	0	0		Ne	100	0	0						100	0	0							
2020	1253	Farine de riz blanc	White rice flour	10	0	0	0	<10	<1.00	10	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	<10	<1.00	<10	<1.00	0.00	5	a
				100	0	0	0			100	0	0						100	0	0							
2020	1254	Spaghettoni	Dry pasta	10	0	0	0	<10	<1.00	10	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	<10	<1.00	<10	<1.00	0.00	5	c
				100	0	0	0			100	0	0						100	0	0							
2020	1255	Coquillettes	Dry pasta	10	0	0	0	<10	<1.00	10	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	<10	<1.00	<10	<1.00	0.00	5	c
				100	0	0	0			100	0	0						100	0	0							
2020	1256	Torti	Dry pasta	10	0	0	0	<10	<1.00	10	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	<10	<1.00	<10	<1.00	0.00	5	c
				100	0	0	0			100	0	0						100	0	0							
2020	1257	Préparation pour flan pâtissier	Dry cake mix	10	0	0	0	<10	<1.00	10	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	<10	<1.00	<10	<1.00	0.00	5	b
				100	0	0	0			100	0	0						100	0	0							
2020	1258	Préparation pour moelleux au chocolat	Dry cake mix	10	0	0	0	<10	<1.00	10	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	<10	<1.00	<10	<1.00	0.00	5	b
				100	0	0	0			100	0	0						100	0	0							
2020	1259	Préparation moelleux nuage	Dry cake mix	10	0	0	0	<10	<1.00	10	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	<10	<1.00	<10	<1.00	0.00	5	b
				100	0	0	0			100	0	0						100	0	0							
2020	1263	Blanc d'œuf en poudre	White egg powder	10	2	2	2	20	1.30	10	3	3	30	1,48*	30	1,48*	0.00	10	3	3	30	1,48*	30	1,48*	0.00	5	c
				100	0	0	0			100	0	0						100	0	0							
2020	1264	Jaune d'œuf en poudre	Egg yolk powder	10	0	0	0	<10	<1.00	10	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	<10	<1.00	<10	<1.00	0.00	5	c
				100	0	0	0			100	0	0						100	0	0							
2020	1341	Farine de quinoa	Quinoa flour	10	>150	>150	>150	1900	3.28	10	138	138	1400	3.15	1400	3.15	0.00	10	138	138	1400	3.15	1400	3.15	0.00	5	a
				100	19	19	19			100	16	16						100	16	16							
2020	1342	Protéine de chanvre bio	Hemp protein	10	3	3	3	30	1.48*	10	4	4	36	1.56	40	1.60	0.05	10	4	4	36	1.56	40	1.60	0.05	5	b
				100	0	0	0			100	0	0		Ne		Ne		100	0	0		Ne		Ne			
2020	1343	Sport formula supermix	Supermix protein	10	0	0	0	<10	<1.00	10	1	1	10	1,00*	10	1,00*	0.00	10	1	1	10	1,00*	10	1,00*	0.00	5	b
				100	0	0	0			100	0	0						100	0	0							
2020	1344	Préparation moelleux citron bio	Dry cake mix	10	92	94	94	1000	3.00	10	99	99	1100	3.04	990	3.00	-0.05	10	99	99	1100	3.04	990	3.00	-0.05	5	b
				100	16	16	16			100	17	17						100	17	17							
2020	1345	Poudre d'œuf entier	Whole egg powder	10	3	3	3	30	1.48*	10	4	4	36	1.56	40	1.60	0.05	10	4	4	36	1.56	40	1.60	0.05	5	c
				100	1	1	1			100	0	0		Ne		Ne		100	0	0		Ne		Ne			
2020	1351	Farine de lupin	Lupin flour	100	124	127	127	13000	4.11	100	119	119	13000	4.11	12000	4.08	-0.03	100	119	119	13000	4.11	12000	4.08	-0.03	5	a
				1000	11	11	11			1000	22	22						1000	22	22							
2020	1352	Farine d'orge mondé	Barley flour	1000	39	39	39	38000	4.58	1000	58	58	58000	4.76	58000	4.76	0.00	1000	58	58	58000	4.76	58000	4.76	0.00	5	a
				10000	3	3	3			10000	6	6						10000	6	6							
2020	1353	Protéines pour sportifs	Sportsman protein	1000	>150	>150	>150	880000	5.94	1000	>150	>150	1200000	6.08	1200000	6.08	0.00	1000	>150	>150	1200000	6.08	1200000	6.08	0.00	5	b
				10000	87	88	88			10000	121	121						10000	121	121							
2020	1377	Poudre d'œuf entier	Whole egg powder	10	>150	>150	>150	3600	3.56	10	>150-	>150	2600	3.41	2600	3.41	0.00	10	>150-	>150	2900	3.46	2900	3.46	0.00	5	c
				100	36	36	36			100	26-	26						100	29-	29							
2020	1378	Poudre de blanc d'œuf	White egg powder	100	107	107	107	11000	4.04	100	131-	131	14000	4.15	13000	4.11	-0.03	100	131-	131	14000	4.15	13000	4.11	-0.03	5	c
				1000	11	11	11			1000	23-	23						1000	23-	23							
2020	1379	Poudre de jaune d'œuf	Egg yolk powder	10	107	107	107	1100	3.04	10	105-/1+	106	1100	3.04	1100	3.04	0.00	10	105-/1+	106	1100	3.04	1100	3.04	0.00	5	c
				100	17	17	17			100	12-	12						100	12-	12							
2020	1380	Préparation en poudre pour gâteau pommes	Dry cake mix	10	130	130	130	1200	3.08	10	86	86	850	2.93	860	2.93	0.01	10	86	86	850	2.93	860	2.93	0.01	5	b
				100	5	5	5			100	7	7						100	7	7							
2020	1381	Pâte spirale	Dry pasta	100	40	40	40	4500	3.65	100	56	56	5900	3.77	5600	3.75	-0.02	100	56	56	5900	3.77	5600	3.75	-0.02	5	c
				1000	9	9	9			1000	9	9						1000	9	9							

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

DRY PRODUCTS AND INGREDIENTS																											
Date of analysis	Sample No	Product (French name)	Product	Reference method: ISO 7932*						Alternative method: RAPID* <i>B. cereus</i> (Spreading method)																Category	Type
										21 h at 30°C										21 h at 30°C + 72 h at 5 ± 3°C							
				Dilution	24 h	48 h	CFU/plate (confirmed)	Interpretation 2025		Enumeration			2 plates interpretation		1 plate interpretation			Enumeration			2 plates interpretation		1 plate interpretation				
					CFU/plate	CFU/plate		CFU/g	Final result (log ₁₀ CFU/g)	Dilution	CFU/plate	CFU/plate (confirmed)	Interpretation 2025		CFU/g	log ₁₀ (CFU /g)	log ₁₀ (CFU/g) 1 plate - 2 plates	Dilution	CFU/plate	CFU/plate (confirmed)	Interpretation 2025		CFU/g (	log ₁₀ (CFU /g)	log ₁₀ (CFU/g) 1 plate - 2 plates		
													CFU/g	Final result (log ₁₀ CFU/g)							CFU/g	Final result (log ₁₀ CFU/g)					
2020	1382	Protéine de chanvre bio	Hemp protein	100	85	85	85	8900	3.95	100	112	112	11000	4.04	11000	4.04	0.00	100	112	112	11000	4.04	11000	4.04	0.00	5	b
				1000	13	13	13			1000	10	10							1000	10	10						
2020	1383	Sport formula supermix	Supermix protein	100	45	45	45	4400	3.64	100	39	39	4100	3.61	3900	3.59	-0.02	100	39	39	4100	3.61	3900	3.59	-0.02	5	b
				1000	3	3	3			1000	6	6						1000	6	6							
2020	1384	Pâte coquillette	Dry pasta	100	>150	>150	>150	26000	4.41	100	127	127	13000	4.11	13000	4.11	0.00	100	127	127	13000	4.11	13000	4.11	0.00	5	c
				1000	26	26	26			1000	20	20						1000	20	20							
2020	1947	Farine pain cru	Flour (raw bread)	10	1	1	1	10	1.00*	10	1	1	10	1.00*	10	1.00*	0.00	10	1	1	10	1.00*	10	1.00*	0.00	5	a
				100	0	0	0			100	0	0						100	0	0							
2020	1948	Farine pain cru	Flour (raw bread)	10	1	2	2	20	1.30*	10	1	1	10	1.00*	10	1.00*	0.00	10	1	1	10	1.00*	10	1.00*	0.00	5	a
				100	0	0	0			100	0	0						100	0	0							
2020	1949	Farine pain cru	Flour (raw bread)	10	0	1	1	10	1.00*	10	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	<10	<1.00	<10	<1.00	0.00	5	a
				100	1	1	1			100	0	0						100	0	0							
2020	2028	Farine de soja	Soybean flour	10	89	89	89	970	2.99	100	26	26	2700	3.43	2600	3.41	-0.02	100	26	26	2700	3.43	2600	3.41	-0.02	5	a
				100	18	18	18			1000	4	4						1000	4	4							
2020	2029	Farine de soja	Soybean flour	100	60	60	60	5900	3.77	100	89	89	8900	3.95	8900	3.95	0.00	100	89	89	8900	3.95	8900	3.95	0.00	5	a
				1000	5	5	5			1000	9	9						1000	9	9							
2020	2030	Larves séchées	Insect powder	1000	50	50	50	49000	4.69	1000	22	22	25000	4.40	22000	4.34	-0.06	1000	22	22	25000	4.40	22000	4.34	-0.06	5	a
				10000	4	4	4			10000	6	6						10000	6	6							
2020	2085	Farine de soja	Soybean flour	10	0	0	0	<10	<1.00	10	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	<10	<1.00	<10	<1.00	0.00	5	a
				100	0	0	0			100	0	0						100	0	0							
2020	2086	Farine de soja	Soybean flour	10	2	2	2	20	1.30*	10	4	4	36	1.56	40	1.60	0.05	10	4	4	36	1.56	40	1.60	0.05	5	a
				100	1	1	1			100	0	0		Ne		Ne		100	0	0		Ne		Ne			
2020	2087	Larves séchées	Insect powder	10	0	0	0	<10	<1.00	10	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	<10	<1.00	<10	<1.00	0.00	5	a
				100	2	2	2			100	0	0						100	0	0							
2020	2130	Farine de criquet	Cricket flour	100	44	44	44	4500	3.65	100	14-	14	1300	3.11	1400	3.15	0.03	100	14-	14	1300	3.11	1400	3.15	0.03	5	a
				1000	3	5	5			1000	0	0						1000	0	0							
2020	2131	Farine de criquet	Cricket flour	10	0	0	0	<10	<1.00	10	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	<10	<1.00	<10	<1.00	0.00	5	a
				100	1	1	1			100	0	0						100	0	0							
2020	2132	Farine de ténébrion	Tenebrion flour	10	0	0	0	<10	<1.00	10	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	<10	<1.00	<10	<1.00	0.00	5	a
				100	0	0	0			100	0	0						100	0	0							
2020	2133	Farine blé	Wheat flour	10	0	2	0	<10	<1.00	10	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	<10	<1.00	<10	<1.00	0.00	5	a
				100	0	0	0			100	0	0						100	0	0							
2020	2134	Farine de criquet	Cricket flour	100	27	34	34	3500	3.54	100	38+/7-	45	4300	3.63	4500	3.65	0.02	100	38+/7-	45	4300	3.63	4500	3.65	0.02	5	a
				1000	0	4	4			1000	1+/1-	2						1000	1+/1-	2							
2020	2135	Farine de criquet	Cricket flour	10	142	145	145	1500	3.18	100	18	18	1600	3.20	1800	3.26	0.05	100	18	18	1600	3.20	1800	3.26	0.05	5	a
				100	16	16	16			1000	0	0						1000	0	0							
2020	2136	Farine de ténébrion	Tenebrion flour	1000	27	28	28	27000	4.43	1000	25	25	27000	4.43	25000	4.40	-0.03	1000	25	25	27000	4.43	25000	4.40	-0.03	5	a
				10000	2	2	2			10000	5	5						10000	5	5							

ANIMAL FEED																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																											
Date of analysis	Sample No	Product (French name)	Product	Reference method: ISO 7932*						Alternative method: RAPID* <i>B. cereus</i> (Spreading method)															Category	Type																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																	
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				Dilution	24 h	48 h	CFU/plate (confirmed)	Interpretation 2025		Enumeration			2 plates interpretation		1 plate interpretation			Enumeration			2 plates interpretation		1 plate interpretation																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																				
					CFU/plate	CFU/plate		CFU/g	Final result (log ₁₀ CFU/g)	Dilution	CFU/plate	CFU/plate (confirmed)	CFU/g	Final result (log ₁₀ CFU/g)	CFU/g	log ₁₀ (CFU/g)	log ₁₀ (CFU/g) 1 plate - 2 plates	Dilution	CFU/plate	CFU/plate (confirmed)	Interpretation 2025		CFU/g (	log ₁₀ (CFU/g)			log ₁₀ (CFU/g) 1 plate - 2 plates																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																
CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g														CFU/g	CFU/g			CFU/g	CFU/g		CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g	CFU/g

ANIMAL FEED																											
Date of analysis	Sample No	Product (French name)	Product	Reference method: ISO 7932*						Alternative method: RAPID' <i>B. cereus</i> (Spreading method)																Category	Type
										21 h at 30°C										21 h at 30°C + 72 h at 5 ± 3°C							
				Dilution	24 h	48 h	CFU/plate (confirmed)	Interpretation 2025		Enumeration			2 plates interpretation		1 plate interpretation			Enumeration			2 plates interpretation		1 plate interpretation				
					CFU/plate	CFU/plate		CFU/g	Final result (log ₁₀ CFU/g)	Dilution	CFU/plate	CFU/plate (confirmed)	Interpretation 2025		CFU/g	log ₁₀ (CFU/g)	log ₁₀ (CFU/g) 1 plate - 2 plates	Dilution	CFU/plate	CFU/plate (confirmed)	Interpretation 2025		CFU/g (	log ₁₀ (CFU/g)	log ₁₀ (CFU/g) 1 plate -2 plates		
													CFU/g	Final result (log ₁₀ CFU/g)							CFU/g	Final result (log ₁₀ CFU/g)					
2021	4136	Farine lithothamne	Flour	10	0	0	0	<10	<1.00	10	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	<10	<1.00	<10	<1.00	0.00	6	a
				100	0	0	0			100	0	0						100	0	0							
2021	4421	Tourteaux soja	Soya cakes	100	51	51	51	5700	3.76	100	46	46	5200	3.72	4600	3.66	-0.05	100	46	46	5200	3.72	4600	3.66	-0.05	6	a
				1000	12	12	12			1000	11	11						1000	11	11							
2021	4422	Tourteaux colza	Rapeseed cakes	100	115	115	115	11000	4.04	100	23	23	2300	3.36	2300	3.36	0.00	100	23	23	2300	3.36	2300	3.36	0.00	6	a
				1000	4	4	4			1000	8	8						1000	8	8							
2021	4423	Farine lithothamne	Flour	1000	90	90	90	92000	4.96	1000	74	74	73000	4.86	74000	4.87	0.01	1000	74	74	73000	4.86	74000	4.87	0.01	6	a
				10000	11	11	11			10000	6	6						10000	6	6							
2021	4424	Croquettes veau (Vitaveau)	Pellets for cattle	100	24	24	24	2500	3.40	100	22	22	2300	3.36	2200	3.34	-0.02	100	22	22	2300	3.36	2200	3.34	-0.02	6	b
				1000	4	4	4			1000	3	3						1000	3	3							
2021	4425	Granulés vache son de blé/colza	Cow pellets	10	85	85	85	840	2.92	10	53	53	560	2.75	530	2.72	-0.02	10	53	53	560	2.75	530	2.72	-0.02	6	b
				100	7	7	7			100	8	8						100	8	8							

PRODUCTION ENVIRONMENTAL SAMPLES																											
Date of analysis	Sample No	Product (French name)	Product	Reference method: ISO 7932*						Alternative method: RAPID* <i>B. cereus</i> (Spreading method)															Category	Type	
										21 h at 30°C									21 h at 30°C + 72 h at 5 ± 3°C								
				Dilution	24 h	48 h	CFU/plate (confirmed)	Interpretation 2025		Enumeration			2 plates interpretation		1 plate interpretation			Enumeration			2 plates interpretation		1 plate interpretation				
					CFU/plate	CFU/plate		CFU/g	Final result (log ₁₀ CFU/g)	Dilution	CFU/plate	CFU/plate (confirmed)	Interpretation 2025		CFU/g	log ₁₀ (CFU/g)	log ₁₀ (CFU/g) 1 plate - 2 plates	Dilution	CFU/plate	CFU/plate (confirmed)	Interpretation 2025		CFU/g (	log ₁₀ (CFU/g)			log ₁₀ (CFU/g) 1 plate -2 plates
													CFU/g	Final result (log ₁₀ CFU/g)							CFU/g	Final result (log ₁₀					
2021	2632	Poussières laiterie	Dusts (dairy environment)	10	0	0	0	<10	<1.00	10	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	<10	<1.00	<10	<1.00	0.00	7	c
				100	0	0	0			100	0	0						100	0	0							
2021	2633	Poussières laiterie	Dusts (dairy environment)	10	0	0	0	<10	<1.00	10	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	<10	<1.00	<10	<1.00	0.00	7	c
				100	0	0	0			100	0	0						100	0	0							
2021	2634	Poussières laiterie	Dusts (dairy environment)	10	0	0	0	<10	<1.00	10	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	<10	<1.00	<10	<1.00	0.00	7	c
				100	0	0	0			100	0	0						100	0	0							
2021	2635	Poussières laiterie	Dusts (dairy environment)	10	0	0	0	<10	<1.00	10	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	<10	<1.00	<10	<1.00	0.00	7	c
				100	0	0	0			100	0	0						100	0	0							
2021	2636	Poussières laiterie	Dusts (dairy environment)	10	0	0	0	<10	<1.00	10	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	<10	<1.00	<10	<1.00	0.00	7	c
				100	0	0	0			100	0	0						100	0	0							
2021	2637	Déchets sol (porc)	Residues (meat environment)	10	0 (BM>150)	0 (BM>150)	0	<10	<1.00	10	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	<10	<1.00	<10	<1.00	0.00	7	c
				100	0	0	0			100	0	0						100	0	0							
2021	2638	Déchets (porc)	Residues (meat environment)	10	0 (BM>150)	0 (BM>150)	0	<10	<1.00	10	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	<10	<1.00	<10	<1.00	0.00	7	c
				100	0	0	0			100	0	0						100	0	0							
2021	2639	Déchets sol (bœuf)	Residues (meat environment)	10	0 (BM>150)	0 (BM>150)	0	<10	<1.00	10	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	<10	<1.00	<10	<1.00	0.00	7	c
				100	0	0	0			100	0	0						100	0	0							
2021	2640	Eau de process (laiterie)	Process water (dairy environment)	10	0	0 (BM>150)	0	<10	<1.00	10	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	<10	<1.00	<10	<1.00	0.00	7	a
				100	0	0	0			100	0	0						100	0	0							
2021	2641	Eau de process (laiterie)	Process water (dairy environment)	10	0	0	0	<10	<1.00	10	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	<10	<1.00	<10	<1.00	0.00	7	a
				100	0	0	0			100	0	0						100	0	0							
2021	2642	Eau de process (laiterie)	Process water (dairy environment)	10	0	0	0	<10	<1.00	10	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	<10	<1.00	<10	<1.00	0.00	7	a
				100	0	0	0			100	0	0						100	0	0							
2021	2643	Chiffonnette matériels nettoyage machine (laiterie)	Wipe (dairy environment)	10	0	0	0	<10	<1.00	10	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	<10	<1.00	<10	<1.00	0.00	7	b
				100	0	0	0			100	0	0						100	0	0							
2021	2644	Chiffonnette sol avant nettoyage (laiterie)	Wipe (dairy environment)	10	0	0	0	<10	<1.00	10	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	<10	<1.00	<10	<1.00	0.00	7	b
				100	0	0	0			100	0	0						100	0	0							
2021	2645	Chiffonnette bouche évacuation (laiterie)	Wipe (dairy environment)	10	5	5	5	55	1.74	10	2	2	20	1,30*	20	1,30*	0.00	10	2	2	20	1,30*	20	1,30*	0.00	7	b
				100	1	1	1		Ne	100	1	1						100	1	1							
2021	2703	Poussières laiterie	Dusts (dairy environment)	10	1	1	1	10	1.00*	10	0	0	<10	<1.00	<10	<1.00	0.00	10	0	0	<10	<1.00	<10	<1.00	0.00	7	c
				100	0	0	0			100	0	0						100	0	0							
2021	2704	Poussières laiterie	Dusts (dairy environment)	100	37	37	37	3700	3.57	100	25	25	2300	3.36	2500	3.40	0.04	100	25	25	2300	3.36	2500	3.40	0.04	7	c
				1000	4	4	4			1000	0	0						1000	0	0							
2021	2707	Poussières laiterie	Dusts (dairy environment)	10	0	0	0	<10	<1.00	10	1-	1	10	1,00*	10	1,00*	0.00	10	1-	1	10	1,00*	10	1,00*	0.00	7	c
				100	0	0	0			100	0	0						100	0	0							
2021	2819	Eau fin de process (environnement laitier)	Process water (dairy environment)	10	5	6	6	64	1.81	10	4	4	36	1.56	40	1.60	0.05	10	4	4	36	1.56	40	1.60	0.05	7	a
				100	1	1	1		Ne	100	0	0		Ne		Ne		100	0	0		Ne		Ne			
2021	2820	Eau de process (environnement laitier)	Process water (dairy environment)	10	0	10	10	91	1.96	10	5	5	45	1.65	50	1.70	0.05	10	5	5	45	1.65	50	1.70	0.05	7	a
				100	0	0	0			100	0	0		Ne		Ne		100	0	0		Ne		Ne			
2021	2821	Eau de process (environnement laitier)	Process water (dairy environment)	10	71	71 (BM)	71	700	2.85	10	65	65	610	2.79	650	2.81	0.03	10	65	65	610	2.79	650	2.81	0.03	7	a
				100	6	6(BM)	6			100	2	2						100	2	2							
2021	2822	Chiffonnette caisse après nettoyage (environnement laitier)	Wipe (dairy environment)	10	5	5	5	45	1.65	10	5	5	45	1.65	50	1.70	0.05	10	5	5	45	1.65	50	1.70	0.05	7	b
				100	0	0	0		Ne	100	0	0		Ne		Ne		100	0	0		Ne		Ne			
2021	2823	Chiffonnette sas (environnement laitier)	Wipe (dairy environment)	10	46	123	123	1200	3.08	10	67	67	710	2.85	670	2.83	-0.03	10	67	67	710	2.85	670	2.83	-0.03	7	b
				100	1	10	10			100	11	11						100	11	11							
2021	2824	Chiffonnette matériel (environnement laitier)	Wipe (dairy environment)	10	15	82	82	800	2.90	10	46	46	490	2.69	460	2.66	-0.03	10	46	46	490	2.69	460	2.66	-0.03	7	b
				100	0	6	6			100	8	8						100	8	8							

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

PRODUCTION ENVIRONMENTAL SAMPLES																											
Date of analysis	Sample No	Product (French name)	Product	Reference method: ISO 7932*						Alternative method: RAPID* <i>B. cereus</i> (Spreading method)																Category	Type
										21 h at 30°C												21 h at 30°C + 72 h at 5 ± 3°C					
				Dilution	24 h	48 h	CFU/plate (confirmed)	Interpretation 2025		Enumeration			2 plates interpretation		1 plate interpretation			Enumeration			2 plates interpretation		1 plate interpretation				
					CFU/plate	CFU/plate		CFU/g	Final result (log ₁₀ CFU/g)	Dilution	CFU/plate	CFU/plate (confirmed)	Interpretation 2025		CFU/g	log ₁₀ (CFU/g)	log ₁₀ (CFU/g) 1 plate - 2 plates	Dilution	CFU/plate	CFU/plate (confirmed)	Interpretation 2025		CFU/g (	log ₁₀ (CFU/ g)	log ₁₀ (CFU/g) 1 plate -2 plates		
													CFU/g	Final result (log ₁₀ CFU/g)							CFU/g	Final result (log ₁₀					
2021	2825	Déchets sol (bœuf)	Residues (meat environment)	1000	ND (BM>>150)	ND (BM>>150)	ND	ND	ND	10	98	98	960	2.98	980	2.99	0.01	10	98	98	960	2.98	980	2.99	0.01	7	c
				10000	ND (BM>>150)	ND (BM>>150)	ND			100	8	8						100	8	8							
2021	2826	Déchets hâchés (porc)	Residues (meat environment)	1000	ND (BM>>150)	ND (BM>>150)	ND	ND	ND	10	80	80	790	2.90	800	2.90	0.01	10	80	80	790	2.90	800	2.90	0.01	7	c
				10000	ND (BM>>150)	ND (BM>>150)	ND			100	7	7						100	7	7							
2021	3075	Eau de process (environnement laitier)	Process water (dairy environment)	10	25	25	25	250	2.40	10	18	18	170	2.23	180	2.26	0.02	10	18	18	170	2.23	180	2.26	0.02	7	a
				100	11	11	11			100	1	1						100	1	1							
2021	3076	Eau de process (environnement laitier)	Process water (dairy environment)	10	121	126	126	1300	3.11	10	124	124	1300	3.11	1200	3.08	-0.03	10	124	124	1300	3.11	1200	3.08	-0.03	7	a
				100	26	26	26			100	17	17						100	17	17							
2021	3077	Chiffonnette (environnement laitier)	Wipe (dairy environment)	10	47	49	49	460	2.66	10	32	32	330	2.52	320	2.51	-0.01	10	32	32	330	2.52	320	2.51	-0.01	7	b
				100	2	2	2			100	4	4						100	4	4							
2021	3078	Chiffonnette (environnement laitier)	Wipe (dairy environment)	100	35	35 (BM>150)	35	3700	3.57	100	57	57	5700	3.76	5700	3.76	0.00	100	57	57	5700	3.76	5700	3.76	0.00	7	b
				1000	6	6 (BM>150)	6			1000	6	6						1000	6	6							
2021	3978	Poussières laiterie	Dusts (dairy environment)	10	51	68	68	660	2.82	10	41-	41	410	2.61	410	2.61	0.00	10	41-	41	410	2.61	410	2.61	0.00	7	c
				100	3	4	4			100	11-	11						100	11-	11							
2021	3979	Poussières laiterie	Dusts (dairy environment)	10	1	5	5	45	1.65	10	2+/5-	7	64	1.81	70	1.85	0.04	10	2+/5-	7	64	1.81	70	1.85	0.04	7	c
				100	0	0	0		Ne	100	0	0		Ne		Ne		100	0	0		Ne		Ne			
2021	4485	Déchets trancheur (environnement mer)	Residues (sea food environment)	100	21	21	21	2300	3.36	100	20	20	1900	3.28	2000	3.30	0.02	100	20	20	1900	3.28	2000	3.30	0.02	7	c
				1000	3	4	4			1000	1	1						1000	1	1							
2021	4486	Déchets matière lavage (environnement mer)	Residues (sea food environment)	100	23 (BM>150)	23 (BM>150)	23	2300	3.36	100	54	54	5100	3.71	5400	3.73	0.02	100	54	54	5100	3.71	5400	3.73	0.02	7	c
				1000	2 (BM>150)	2 (BM>150)	2			1000	2	2						1000	2	2							
2021	4487	Eau de process (environnement mer)	Process water (sea food environment)	100	13	14	14	1500	3.18	100	13	13	1500	3.18	1300	3.11	-0.06	100	13	13	1500	3.18	1300	3.11	-0.06	7	a
				1000	2	2	2			1000	4	4						1000	4	4							

DAIRY PRODUCTS																						
Date of analysis	Sample No	Product (French name)	Product	Reference method: ISO 7932♦							Alternative method: RAPID' <i>B. cereus</i> (Pour plate method)										Category	Type
											21h at 30°C											
				Enumeration			2 plates interpretation			1 plate interpretation												
				Dilution	CFU/ plate + with halo / - without halo	CFU/plate (confirmed)	Interpretation 2025			Dilution	CFU/ plate + with halo / - without halo	CFU/plate (confirmed)	Interpretation 2025			CFU/g	CFU/g	log ₁₀ (CFU/g)	log ₁₀ (CFU/g) 1 plate - 2 plates			
CFU/g	CFU/g	Final result (log ₁₀)	CFU/g				CFU/g	Final result (log ₁₀ CFU/g)														
2018	7412	Poudre de lactosерum	Whey powder	10	12	12	12	136	140	2.15	10	12	12	118	120	2.08	120	120	2.08	0.00	1	a
				100	3	3	3				100	1	1									
2018	7413	Carbonate de calcium	Calcium carbonate	10	20	22	22	209	210	2.32	10	9	9	82	82	1.91	90	90	1.95	0.04	1	a
				100	1	1	1				100	0	0			Ne			Ne			
2018	7414	Amidon protéine lactose	Lactose protein starch	10	19	19	19	182	180	2.26	10	17	17	164	160	2.20	170	170	2.23	0.03	1	a
				100	1	1	1				100	1	1									
2018	7415	Poudre de lait infantile avec probiotiques (<i>Lactobacillus fermentum hereditum</i> 2,3.10 ⁶ UFC/g)	Infant formula with probiotics (<i>Lactobacillus fermentum hereditum</i> 2.3 x 10 ⁶ CFU/g)	10	5	5	5	45	45	1.65	10	10	10	100	100	2.00	100	100	2.00	0.00	1	b
				100	0	0	0			Ne	100	1	1									
2018	7416	Poudre de lait infantile	Infant formula	10	18	18	18	164	160	2.20	10	9	9	82	82	1.91	90	90	1.95	0.04	1	b
				100	0	0	0				100	0	0			Ne			Ne			
2018	7862	Fromage de brebis au romarin	Sheep cheese (rosemary)	100	42	42	42	4091	4100	3.61	100	12+/ 22-	34	3182	3200	3.51	3400	3400	3.53	0.03	1	c
				1000	3	3	3				1000	1+	1									
2018	7863	Gouda cumin	Cheese (cumin)	100	32	36	36	3818	3800	3.58	100	34+/ 3-	37	4000	4000	3.60	3700	3700	3.57	-0.03	1	c
				1000	6	6	6				1000	6+/ 1-	7									
2018	7864	Fromage de brebis frais	Fresh sheep cheese	100	52	56	56	5636	5600	3.75	100	5+/ 26-	31	2818	2800	3.45	3100	3100	3.49	0.04	1	c
				1000	6	6	6				1000	0	0									
2018	7865	Petit Billy	Cheese	1000	22	23	23	21818	22000	4.34	1000	25	25	24545	25000	4.40	25000	25000	4.40	0.00	1	c
				10000	1	1	1				10000	2	2									
2018	7866	Petits chèvre frais	Fresh goat cheese	1000	57	58	58	57273	57000	4.76	1000	7+/ 16-	23	21818	22000	4.34	23000	23000	4.36	0.02	1	c
				10000	5	5	5				10000	1+	1									
2018	8116	Maltodextrine	Maltodextrin	10	60	61	61	600	600	2.78	10	36	36	336	340	2.53	360	360	2.56	0.02	1	a
				100	5	5	5				100	1	1									
2018	8117	Caséinate	Caseinate	100	128	128	128	12636	13000	4.11	100	8+/ 71-	79	8000	8000	3.90	7900	7900	3.90	-0.01	1	a
				1000	11	11	11				1000	1+/ 8-	9									
2018	8118	Poudre de lait infantile	Infant formula	10	66	66	66	709	710	2.85	10	45	45	455	460	2.66	450	450	2.65	-0.01	1	b
				100	11	12	12				100	5	5									
2018	8119	Poudre de lait infantile	Infant formula	1000	30	30	30	29091	29000	4.46	1000	21	21	19091	19000	4.28	21000	21000	4.32	0.04	1	b
				10000	2	2	2				10000	0	0									
2018	8120	Poudre de lait infantile avec probiotiques (<i>Lactobacillus reuteri</i> DSM17938 6,4.10 ⁵ UFC/g)	Infant formula with probiotics (<i>Lactobacillus reuteri</i> DSM17938 6.4 x 10 ⁵ CFU/g)	100	53	59	59	5818	5800	3.76	100	43	43	4182	4200	3.62	4300	4300	3.63	0.01	1	b
				1000	5	5	5				1000	3	3									

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

READY TO EAT AND READY TO REHEAT PRODUCTS																						
Date of analysis	Sample No	Product (French name)	Product	Reference method: ISO 7932*							Alternative method: RAPID* <i>B. cereus</i> (Pour plate method)										Category	Type
											21h at 30°C											
				Enumeration			2 plates interpretation			1 plate interpretation												
Dilution	CFU/plate	CFU/plate	CFU/plate (confirmed)	Interpretation 2025			Dilution	CFU/plate + with halo / - without halo	CFU/plate (confirmed)	Interpretation 2025			CFU/g	CFU/g	log ₁₀ (CFU/g)	log ₁₀ (CFU/g) 1 plate - 2 plates						
2018	7500	Taboulé	Deli salad (tabbouleh)	10	7	14	14	136	140	2.15	10	2+/10-	12	118	120	2.08	120	120	2.08	0.00	2	a
				100	0	1	1				100	1-	1									
2018	7501	Riz aux légumes	RTRH meal (rice)	10	0	0	0	<10	<10	<1.00	10	0	0	<10	<10	<1.00	<10	<10	<1.00	0.00	2	c
				100	0	0	0				100	0	0									
2018	7502	Salade pâtes, poissons	Deli salad (pasta)	10	0	0	0	<10	<10	<1.00	10	0	0	<10	<10	<1.00	<10	<10	<1.00	0.00	2	a
				100	0	0	0				100	0	0									
2018	7503	Sandwich poulet rôti crudités	Sandwich	10	0	0	0	<10	<10	<1.00	10	0	0	<10	<10	<1.00	<10	<10	<1.00	0.00	2	a
				100	0	0	0				100	0	0									
2018	7504	Galette de blé noir bio	RTRH meal (pancake)	10000	10 (BM)	11 (BM)	11	127273	130000	5.11	1000	74+/5-	79	76364	76000	4.88	79000	79000	4.90	0.02	2	c
				100000	3 (BM)	3 (BM)	3				10000	5+	5									
2018	7505	Mousse fruits rouges	Pastry	100	36	39	39	3909	3900	3.59	100	46	46	4364	4400	3.64	4600	4600	3.66	0.02	2	b
				1000	4	4	4				1000	2	2									
2018	7506	Blinis aux œufs	Blinis	10	0	1	1	10	10	1.00*	10	3	3	30	30	1.48*	30	30	1.48*	0.00	2	c
				100	0	0	0				100	0	0									
2018	7507	Légumes pot-au-feu	RTRH meal	10	3	3	3	30	30	1.48*	10	0	0	<10	<10	<1.00	<10	<10	<1.00	0.00	2	c
				100	0	0	0				100	0	0									
2018	7867	Salade de riz au crabe	Deli salad (rice)	10	4	4	4	45	45	1.65	10	0	0	<10	<10	<1.00	<10	<10	<1.00	0.00	2	a
				100	1	1	1			Ne	100	0	0									
2018	7868	Tagliatelles au surimi	Deli salad (pasta)	10	6	6	6	64	64	1.81	10	8	8	82	82	1.91	80	80	1.90	-0.01	2	a
				100	1	1	1			Ne	100	1	1			Ne			Ne			
2018	7869	Mousse de foie	Pâté	10	5 (BM)	6 (BM)	6	64	64	1.81	10	8	8	73	73	1.86	80	80	1.90	0.04	2	b
				100	1 (BM)	1 (BM)	1			Ne	100	0	0			Ne			Ne			
2018	7870	Pâté de campagne	Pâté	10	78 (BM)	99 (BM)	99	964	960	2.98	10	80	80	800	800	2.90	800	800	2.90	0.00	2	b
				100	7 (BM)	7 (BM)	7				100	8	8									
2018	7871	Nem de porc	RTRH meal	10	61	61	61	682	680	2.83	10	3+/37-	40	400	400	2.60	400	400	2.60	0.00	2	c
				100	14	14	14				100	1+/3-	4									
2018	7872	Gratin dauphinois	RTRH meal	100	30	31	31	3545	3500	3.54	10	22+/ >150-	>150	2200	2200	3.34	2200	2200	3.34	0.00	2	c
				1000	8	8	8				100	2+/20-	22									
2018	7873	Gnocchi	RTRH meal (gnocchi)	100	64	64	64	6091	6100	3.79	10	33+/ >150-	>150	3700	3700	3.57	3700	3700	3.57	0.00	2	c
				1000	3	3	3				100	5+/32-	37									
2018	7874	Tartelette financier	Pastry	10	0	0	0	<10	<10	<1.00	10	1	1	10	10	1,00*	10	10	1,00*	0.00	2	b
				100	0	0	0				100	0	0									
2018	8033	Tortis et concombre au saumon	Deli salad (pasta)	100	79	87	87	8636	8600	3.93	100	62	62	6000	6000	3.78	6200	6200	3.79	0.01	2	a
				1000	8	8	8				1000	4	4									
2018	8034	Riz à la provençale	Deli salad (rice)	100	68	72	72	7091	7100	3.85	100	54	54	6000	6000	3.78	5400	5400	3.73	-0.05	2	a
				1000	5	6	6				1000	12	12									
2018	8035	Pomme de terre et émincés de bœuf	RTRH meal (potatoes)	1000	90	90	90	88182	88000	4.94	1000	44	44	41818	42000	4.62	44000	44000	4.64	0.02	2	c
				10000	7	7	7				10000	2	2									
2018	8112	Tarte fraises	Pastry	10	4	4	4	36	36	1.56	10	1+/9-	10	100	100	2.00	100	100	2.00	0.00	2	b
				100	0	0	0			Ne	100	1-	1									
2018	8113	Mousse fruits rouges	Pastry	10	7	7	7	64	64	1.81	10	1+/3-	4	36	36	1.56	40	40	1.60	0.05	2	b
				100	0	0	0			Ne	100	0	0			Ne			Ne			

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

READY TO EAT AND READY TO REHEAT PRODUCTS																						
Date of analysis	Sample No	Product (French name)	Product	Reference method: ISO 7932♦							Alternative method: RAPID' <i>B. cereus</i> (Pour plate method) 21h at 30°C											
											Enumeration			2 plates interpretation			1 plate interpretation					
				Dilution	24 h	48 h	CFU/ plate (confir med)	Interpretation 2025			Dilution	CFU/ plate + with halo / - without halo	CFU/plate (confirmed)	Interpretation 2025			CFU/g	CFU/g	log ₁₀ (CFU/g)	log ₁₀ (CFU/g) 1 plate - 2 plates		
					CFU/ plate	CFU/ plate		CFU/g	CFU/g	Final result (log ₁₀ CFU/g)				CFU/g	CFU/g	Final result (log ₁₀ CFU/g)						
2018	8114	Taboulé oriental	Deli salad (tabbouleh)	10	1	1	1	10	10	1.00*	10	0	0	<10	<10	<1.00	<10	<10	<1.00	0.00	2	a
				100	0	0	0				100	0	0									
2018	8316	Riz au crabe	Deli salad (rice)	10	7	7	7	82	82	1.91	10	6	6	55	55	1.74	60	60	1.78	0.04	2	a
				100	2	2	2			Ne	100	0	0			Ne			Ne			
2018	8511	Paëlla	Paella	10	126	128	128	1236	1200	3.08	100	13	13	1273	1300	3.11	1300	1300	3.11	0.00	2	c
				100	8	8	8				1000	1	1									
2018	8512	Terrine de campagne poivre vert	Pâté	10	7	7	7	64	64	1.81	10	7	7	64	64	1.81	70	70	1.85	0.04	2	b
				100	0	0	0			Ne	100	0	0			Ne			Ne			
2018	8513	Terrine ancienne	Pâté	100	28	28	28	2545	2500	3.40	100	18	18	1909	1900	3.28	1800	1800	3.26	-0.02	2	b
				1000	0	0	0				1000	3	3									

CEREALS, SPICES, DEHYDRATED FRUITS AND VEGETABLES																						
Date of analysis	Sample No	Product (French name)	Product	Reference method: ISO 7932*							Alternative method: RAPID* <i>B. cereus</i> (Pour plate method) 21h at 30°C										Category	Type
				Dilution	24 h	48 h	CFU/ plate (confir med)	Interpretation 2025			Dilution	CFU/ plate + with halo / - without halo	CFU/plate (confirmed)	2 plates interpretation Interpretation 2025			1 plate interpretation					
					CFU/ plate	CFU/ plate		CFU/g	CFU/g	Final result (log ₁₀ CFU/g)				CFU/g	CFU/g	Final result (log ₁₀ CFU/g)	CFU/g	CFU/g	log ₁₀ (CFU/g)	log ₁₀ (CFU/g) 1 plate - 2 plates		
2018	7508	Pétales violettes	Dehydrated purple petals	10	32	38	38	364	360	2.56	10	1+/22-	23	209	210	2.32	230	230	2.36	0.04	3	c
				100	2	2	2				100	0	0									
2018	7509	Echalotes lanières	Shallot	10	2	2	2	20	20	1.30*	10	1-	1	10	10	1,00*	10	10	1,00*	0.00	3	c
				100	0	0	0				100	0	0									
2018	7535	Origan	Oregano	10	47 (BM)	48 (BM)	48	509	510	2.71	10	36+/8-	44	427	430	2.63	440	440	2.64	0.01	3	b
				100	8 (BM)	8 (BM)	8				100	3+	3									
2018	7536	Emincés de poireaux surgelés	Frozen leeks	10	4	6	6	55	55	1.74	10	1-	1	10	10	1,00*	10	10	1,00*	0.00	3	c
				100	0	0	0			Ne	100	1-	1									
2018	7537	Petits pois doux extra fins surgelés	Frozen peas	10	0	0	0	<10	<10	<1.00	10	8-(very small)	0	<10	<10	<1.00	<10	<10	<1.00	0.00	3	c
				100	0	0	0				100	0	0									
2018	7655	Bouillon de légumes	Deshydrated vegetables soup	10	5	6	6	73	73	1.86	10	12	12	118	120	2.08	120	120	2.08	0.00	3	c
				100	2	2	2			Ne	100	1	1									
2018	7656	Soupe déshydratée à l'oignon	Dehydrated soup (onion)	10	0	0	0	<10	<10	<1.00	10	3	3	30	30	1,48*	30	30	1,48*	0.00	3	c
				100	0	0	0				100	1	1									
2018	7657	Soupe déshydratée poireaux	Dehydrated soup (leeks)	10	9	10	10	91	91	1.96	10	6	6	55	55	1.74	60	60	1.78	0.04	3	c
				100	0	0	0				100	0	0			Ne			Ne			
2018	7658	Mouliné 9 légumes	Dehydrated soup	10	3	4	2	20	20	1.30*	10	1	1	10	10	1.00*	10	10	1.00*	0.00	3	c
				100	1	1	1				100	0	0									
2018	7671	Mousseline au lait entier	Dehydrated mashed potatoes	10	2	8	8	73	73	1.86	10	5	5	64	64	1.81	50	50	1.70	-0.11	3	c
				100	0	0	0			Ne	100	2	2			Ne			Ne			
2018	7672	Purée nature	Dehydrated mashed potatoes	10	0	4	4	45	45	1.65	10	1	1	10	10	1.00*	10	10	1.00*	0.00	3	c
				100	0	1	1			Ne	100	0	0									
2018	7875	Amandes effilées	Flaked almonds	10	41	42	42	436	440	2.64	10	40	40	445	450	2.65	400	400	2.60	-0.05	3	a
				100	6	6	6				100	9	9									
2018	7876	Cannelle moulue	Cinnamon	10	47	47	18	180	180	2.26	10	6-	6	73	73	1.86	60	60	1.78	-0.09	3	b
				100	8	8	8				100	2+	2			Ne			Ne			
2018	7877	Curcuma	Turmeric	10	16 (BM+++ : yellow plate))	17(BM+++ : yellow plate))	3	ND	ND	ND	10	12+/3-	15	145	150	2.18	150	150	2.18	0.00	3	b
				100	2 (BM+++ : yellow plate))	2 (BM+++ : yellow plate))	1				100	1+	1									
2018	7878	Colombo	Colombo	100	19 (BM)	19 (BM)	19	1818	1800	3.26	10	82	82	882	880	2.94	820	820	2.91	-0.03	3	b
				1000	1 (BM)	1 (BM)	1				100	15	15									
2018	7879	Muesli floconneux	Fluffy muesli	10	20	30	30	300	300	2.48	10	7-	7	73	73	1.86	70	70	1.85	-0.02	3	a
				100	1	3	3				100	1+	1			Ne			Ne			
2018	8004	Flocons d'avoine	Oatmeal	10	108	108	108	1164	1200	3.08	10	85	85	864	860	2.93	850	850	2.93	-0.01	3	a
				100	20	20	20				100	10	10									
2018	8005	Farine de maïs	Corn flour	100	45	45	45	4545	4500	3.65	100	25	25	2636	2600	3.41	2500	2500	3.40	-0.02	3	a
				1000	5	5	5				1000	4	4									
2018	8031	Abricots secs	Dried apricots	1000	34	34	34	31818	32000	4.51	1000	19	19	17273	17000	4.23	19000	19000	4.28	0.05	3	a
				10000	1	1	1				10000	0	0									
2018	8032	Raisins blonds secs	Dry blond grapes	100	42	42	42	4000	4000	3.60	100	19	19	1727	1700	3.23	1900	1900	3.28	0.05	3	a
				1000	2	2	2				1000	0	0									

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CEREALS, SPICES, DEHYDRATED FRUITS AND VEGETABLES																							
Date of analysis	Sample No	Product (French name)	Product	Reference method: ISO 7932♦							Alternative method: RAPID' <i>B. cereus</i> (Pour plate method) 21h at 30°C											Category	Type
											Enumeration			2 plates interpretation			1 plate interpretation						
				Dilution	24 h	48 h	CFU/ plate (confir med)	Interpretation 2025			Dilution	CFU/ plate + with halo / - without halo	CFU/plate (confirmed)	Interpretation 2025			CFU/g	CFU/g	log ₁₀ (CFU/g)	log ₁₀ (CFU/g) 1 plate - 2 plates			
					CFU/ plate	CFU/ plate		CFU/g	CFU/g	Final result (log ₁₀ CFU/g)				CFU/g	CFU/g	Final result (log ₁₀ CFU/g)							
2018	8036	Duos de carottes surgelées	Frozen carrots	100	44	45	45	4364	4400	3.64	100	38	38	3727	3700	3.57	3800	3800	3.58	0.01	3	c	
				1000	3	3	3				1000	3	3										
2018	8317	Cumin moulu	Cumin	1000	12	12	12	13636	14000	4.15	1000	21	21	20909	21000	4.32	21000	21000	4.32	0.00	3	b	
				10000	3	3	3				10000	2	2										
2018	8318	Gingembre moulu	Ginger	10000	32	32	32	309091	310000	5.49	10000	34+/ 28-	62	627273	630000	5.80	620000	620000	5.79	-0.01	3	b	
				100000	2	2	2				100000	3+/-4-	7										
2018	8319	Curcuma	Turmeric	1000	9	9	9	8182	8200	3.91	1000	11	11	12727	13000	4.11	11000	11000	4.04	-0.07	3	b	
				10000	0	0	0			Ne	10000	3	3										
2018	8320	Coriandre moulue	Coriander	1000	99	99	99	100000	100000	5.00	1000	69	69	70909	71000	4.85	69000	69000	4.84	-0.01	3	b	
				10000	11	11	11				10000	9	9										

FISH AND EGG PRODUCTS																						
Date of analysis	Sample No	Product (French name)	Product	Reference method: ISO 7932♦							Alternative method: RAPID® <i>B. cereus</i> (Pour plate method) 21h at 30°C										Category	Type
				Dilution	24 h	48 h	CFU/ plate (confir med)	Interpretation 2025			Dilution	CFU/ plate + with halo / - without halo	CFU/plate (confirmed)	2 plates interpretation			1 plate interpretation					
					CFU/ plate	CFU/ plate		CFU/g	CFU/g	Final result (log ₁₀ CFU/g)				Interpretation 2025			CFU/g	CFU/g	Final result (log ₁₀ CFU/g)	CFU/g		
2020	814	Sushi thon	Tuna sushi	10	>150	>150	>150	2800	2800	3.45	10	>150	>150	>1500	>1500	>3.18	>1500	>1500	>3.18	0.00	4	a
				100	26	28	28				100	0	0									
2020	815	Sushi saumon	Salmon sushi	10	9	9	9	91	91	1.96	10	13	13	130	130	2.11	130	130	2.11	0.00	4	a
				100	1	1	1			Ne	100	6	6									
2020	816	Sashimi saumon	Salmon sashimi	10	10	10	10	91	91	1.96	10	8	8	91	91	1.96	80	80	1.90	-0.06	4	a
				100	0	0	0				100	2	2			Ne			Ne			
2020	817	Sashimi thon	Tuna sashimi	100	114	114	114	11400	11000	4.04	100	>150	>150	20000	20000	4.30	20000	20000	4.30	0.00	4	a
				1000	0	0	0				1000	20	20									
2020	818	Maki thon	Tuna maki	10	13	14	14	136	140	2.15	10	16	16	191	190	2.28	160	160	2.20	-0.07	4	a
				100	1	1	1				100	5	5									
2020	819	Maki saumon avocat	Salmon maki with avocado	10	28	28	28	255	260	2.41	10	19	19	182	180	2.26	190	190	2.28	0.02	4	a
				100	0	0	0				100	1	1									
2020	820	Tartare de saumon	Salmon tartare	1000	78	78	78	77273	77000	4.89	1000	56	56	61818	62000	4.79	56000	56000	4.75	-0.04	4	a
				10000	7	7	7				10000	12	12									
2020	821	Filet d'églefin	Fish fillet	1000	20	20	20	20000	20000	4.30	100	37	37	3700	3700	3.57	3700	3700	3.57	0.00	4	a
				10000	2	2	2				1000	0	0									
2020	822	Filet de cabillaud	Cod fillet	100	23	23	23	2455	2500	3.40	100	15	15	1727	1700	3.23	1500	1500	3.18	-0.05	4	a
				1000	4	4	4				1000	4	4									
2020	823	Terrine de saumon	Salmon terrine	100	84 (BM>150)	84 (BM>150)	84 (BM>150)	32000	32000	4.51	100	>150	>150	16000	16000	4.20	16000	16000	4.20	0.00	4	b
				1000	32	32	32				1000	16	16									
2020	824	Terrine de truite aux amandes	Trout terrine	100	38	38	38	3636	3600	3.56	100	30	30	3091	3100	3.49	3000	3000	3.48	-0.01	4	b
				1000	2	2	2				1000	4	4									
2020	825	Crevettes	Shrimps	10	5	5	5	55	55	1.74	10	4	4	36	36	1.56	40	40	1.60	0.05	4	b
				100	1	1	1			Ne	100	0	0			Ne			Ne			
2020	826	Cabillaud en sauce	Cod with dressing	10	83	83	83	800	800	2.90	10	66	66	655	660	2.82	660	660	2.82	0.00	4	b
				100	5	5	5				100	6	6									
2020	827	Surimi	Surimi	1000	132	132	132	131818	130000	5.11	1000	97	97	93636	94000	4.97	97000	97000	4.99	0.01	4	b
				10000	13	13	13				10000	6	6									
2020	828	Coule de jaune d'œuf	Liquid egg product	10	0	0	0	<10	<10	<1.00	10	0	0	<10	<10	<1.00	<10	<10	<1.00	0.00	4	c
				100	0	0	0				100	0	0									
2020	829	Coule d'œuf entier	Whole liquid egg product	10	117	117	117	1173	1200	3.08	10	111	111	1100	1100	3.04	1110	1100	3.04	0.00	4	c
				100	12	12	12				100	10	10									
2020	830	Spaghettis	Fresh pasta	100	0	0	0	<100	<100	<2.00	100	0	0	<100	<100	<2.00	<100	<100	<2.00	0.00	4	c
				1000	0	0	0				1000	0	0									
2020	831	Tagliatelles aux œufs frais	Fresh pasta	10	1	1	1	10	10	1.00*	10	0	0	<10	<10	<1.00	<10	<10	<1.00	0.00	4	c
				100	0	0	0				100	0	0									
2020	832	Spaetzle aux œufs frais	Fresh pasta	10	0	0	0	<10	<10	<1.00	10	0	0	<10	<10	<1.00	<10	<10	<1.00	0.00	4	c
				100	0	0	0				100	0	0									
2020	833	Saumon cru	Raw salmon	1000	19	19	19	17273	17000	4.23	1000	86	86	92727	93000	4.97	86000	86000	4.93	-0.03	4	a
				10000	0	0	0				1000	16	16									
2020	1260	Sushi saumon	Salmon sushi	10	0	0	0	<10	<10	<1.00	10	0	0	<10	<10	<1.00	<10	<10	<1.00	0.00	4	a
				100	0	0	0				100	0	0									

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FISH AND EGG PRODUCTS																						
Date of analysis	Sample No	Product (French name)	Product	Reference method: ISO 7932♦							Alternative method: RAPID' <i>B. cereus</i> (Pour plate method) 21h at 30°C											
											Enumeration			2 plates interpretation			1 plate interpretation					
				Dilution	24 h	48 h	CFU/ plate (confir med)	Interpretation 2025			Dilution	CFU/ plate + with halo / - without halo	CFU/plate (confirmed)	Interpretation 2025			CFU/g	CFU/g	log ₁₀ (CFU/g)	log ₁₀ (CFU/g) 1 plate - 2 plates		
					CFU/ plate	CFU/ plate		CFU/g	CFU/g	Final result (log ₁₀ CFU/g)				CFU/g	CFU/g	Final result (log ₁₀ CFU/g)						
2020	1261	Crunch cali roll	Crunch cali roll	10	0	0	0	<10	<10	<1.00	10	0	0	<10	<10	<1.00	<10	<10	<1.00	0.00	4	a
				100	0	0	0				100	0	0									
2020	1262	California maki thon	Tuna maki	10	0	0	0	<10	<10	<1.00	10	0	0	<10	<10	<1.00	<10	<10	<1.00	0.00	4	a
				100	0	0	0				100	0	0									
2020	1346	Terrine de saumon	Salmon terrine	10	86	86	86	882	880	2.94	10	74	74	764	760	2.88	740	740	2.87	-0.01	4	b
				100	11	11	11				100	10	10									
2020	1347	Coule d'œuf entier	Whole liquid egg product	10	36	36	36	360	360	2.56	10	31	31	310	310	2.49	310	310	2.49	0.00	4	c
				100	0	0	0				100	10	10									
2020	1348	Tagliatelles fraiches	Fresh pasta	100	12	13	13	1364	1400	3.15	100	10	10	1091	1100	3.04	1000	1000	3.00	-0.04	4	c
				1000	2	2	2				1000	2	2									
2020	1349	Spaghettis fraiches	Fresh pasta	100	119	119	119	13636	14000	4.15	100	108	108	11000	11000	4.04	10800	11000	4.04	0.00	4	c
				1000	31	31	31				1000	13	13									
2020	1350	Tagliatelles fraiches	Fresh pasta	100	27	27	27	2727	2700	3.43	100	24	24	2273	2300	3.36	2400	2400	3.38	0.02	4	c
				1000	3	3	3				1000	1	1									

DRY PRODUCTS AND INGREDIENTS																						
Date of analysis	Sample No	Product (French name)	Product	Reference method: ISO 7932*							Alternative method: RAPID* B. cereus (Pour plate method)										Category	Type
											21h at 30°C											
				Enumeration			2 plates interpretation			1 plate interpretation												
Dilution	CFU/plate	CFU/plate	CFU/plate (confirmed)	Interpretation 2025			Dilution	CFU/plate + with halo / - without halo	CFU/plate (confirmed)	Interpretation 2025			CFU/g	CFU/g	log ₁₀ (CFU/g)	log ₁₀ (CFU/g) 1 plate - 2 plates						
2020	1252	Farine de pois	Pea flour	10	5	5	5	45	45	1.65	10	7	7	64	64	1.81	70	70	1.85	0.04	5	a
				100	0	0	0			Ne	100	0	0			Ne			Ne			
2020	1253	Farine de riz blanc	White rice flour	10	0	0	0	<10	<10	<1.00	10	0	0	<10	<10	<1.00	<10	<10	<1.00	0.00	5	a
				100	0	0	0				100	0	0									
2020	1254	Spaghettoni	Dry pasta	10	0	0	0	<10	<10	<1.00	10	0	0	<10	<10	<1.00	<10	<10	<1.00	0.00	5	c
				100	0	0	0				100	0	0									
2020	1255	Coquillettes	Dry pasta	10	0	0	0	<10	<10	<1.00	10	0	0	<10	<10	<1.00	<10	<10	<1.00	0.00	5	c
				100	0	0	0				100	0	0									
2020	1256	Torti	Dry pasta	10	0	0	0	<10	<10	<1.00	10	0	0	<10	<10	<1.00	<10	<10	<1.00	0.00	5	c
				100	0	0	0				100	0	0									
2020	1257	Préparation pour flan pâtissier	Dry cake mix	10	0	0	0	<10	<10	<1.00	10	0	0	<10	<10	<1.00	<10	<10	<1.00	0.00	5	b
				100	0	0	0				100	0	0									
2020	1258	Préparation pour moelleux au chocolat	Dry cake mix	10	0	0	0	<10	<10	<1.00	10	0	0	<10	<10	<1.00	<10	<10	<1.00	0.00	5	b
				100	0	0	0				100	0	0									
2020	1259	Préparation moelleux nuage	Dry cake mix	10	0	0	0	<10	<10	<1.00	10	0	0	<10	<10	<1.00	<10	<10	<1.00	0.00	5	b
				100	0	0	0				100	0	0									
2020	1263	Blanc d'œuf en poudre	White egg powder	10	2	2	2	20	20	1.30	10	0	0	<10	<10	<1.00	<10	<10	<1.00	0.00	5	c
				100	0	0	0				100	0	0									
2020	1264	Jaune d'œuf en poudre	Egg yolk powder	10	0	0	0	<10	<10	<1.00	10	0	0	<10	<10	<1.00	<10	<10	<1.00	0.00	5	c
				100	0	0	0				100	0	0									
2020	1341	Farine de quinoa	Quinoa flour	10	>150	>150	>150	1900	1900	3.28	10	110	110	1173	1200	3.08	1100	1100	3.04	-0.04	5	a
				100	19	19	19				100	19	19									
2020	1342	Protéine de chanvre bio	Hemp protein	10	3	3	3	30	30	1.48*	10	2+/-	3	30	30	1.48*	30	30	1.48*	0.00	5	b
				100	0	0	0				100	0	0									
2020	1343	Sport formula supermix	Supermix protein	10	0	0	0	<10	<10	<1.00	10	0	0	<10	<10	<1.00	<10	<10	<1.00	0.00	5	b
				100	0	0	0				100	0	0									
2020	1344	Préparation moelleux citron bio	Dry cake mix	10	92	94	94	1000	1000	3.00	10	41+/-	79	764	760	2.88	790	790	2.90	0.02	5	b
				100	16	16	16				100	5	5									
2020	1345	Poudre d'œuf entier	Whole egg powder	10	3	3	3	30	30	1.48*	10	1	1	10	10	1.00*	10	10	1.00*	0.00	5	c
				100	1	1	1				100	0	0									
2020	1351	Farine de lupin	Lupin flour	100	124	127	127	12545	13000	4.11	100	115	115	11636	12000	4.08	11500	12000	4.08	0.00	5	a
				1000	11	11	11				1000	13	13									
2020	1352	Farine d'orge mondé	Barley flour	1000	39	39	39	38182	38000	4.58	1000	44	44	42727	43000	4.63	44000	44000	4.64	0.01	5	a
				10000	3	3	3				10000	3	3									
2020	1353	Protéines pour sportifs	Sportsman protein	1000	>150	>150	>150	880000	880000	5.94	1000	>150	>150	1240000	1200000	6.08	1240000	1200000	6.08	0.00	5	b
				10000	87	88	88				10000	124	124									
2020	1377	Poudre d'œuf entier	Whole egg powder	10	>150	>150	>150	3600	3600	3.56	10	>150-	>150	2600	2600	3.41	2600	2600	3.41	0.00	5	c
				100	36	36	36				100	26-	26									
2020	1378	Poudre de blanc d'œuf	White egg powder	100	107	107	107	10727	11000	4.04	100	116	116	11818	12000	4.08	11600	12000	4.08	0.00	5	c
				1000	11	11	11				1000	14	14									
2020	1379	Poudre de jaune d'œuf	Egg yolk powder	10	107	107	107	1127	1100	3.04	10	119	119	1173	1200	3.08	1190	1200	3.08	0.00	5	c
				100	17	17	17				100	10	10									

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DRY PRODUCTS AND INGREDIENTS																						
Date of analysis	Sample No	Product (French name)	Product	Reference method: ISO 7932*							Alternative method: RAPID* <i>B. cereus</i> (Pour plate method) 21h at 30°C										Category	Type
				Dilution	24 h	48 h	CFU/ plate (confir med)	Interpretation 2025			Dilution	CFU/ plate + with halo / - without halo	CFU/plate (confirmed)	2 plates interpretation Interpretation 2025			1 plate interpretation					
					CFU/ plate	CFU/ plate		CFU/g	CFU/g	Final result (log ₁₀ CFU/g)				CFU/g	CFU/g	Final result (log ₁₀ CFU/g)	CFU/g	CFU/g	log ₁₀ (CFU/g)	log ₁₀ (CFU/g) 1 plate - 2 plates		
2020	1380	Préparation en poudre pour gâteau pommes	Dry cake mix	10	130	130	130	1227	1200	3.08	10	79	79	827	830	2.92	790	790	2.90	-0.02	5	b
2020	1381	Pâte spirale	Dry pasta	100	40	40	40	4455	4500	3.65	100	46	46	4636	4600	3.66	4600	4600	3.66	0.00	5	c
				1000	9	9	9				1000	5	5									
2020	1382	Protéine de chanvre bio	Hemp protein	100	85	85	85	8909	8900	3.95	100	73-/7+	80	8000	8000	3.90	8000	8000	3.90	0.00	5	b
				1000	13	13	13				1000	8-	8									
2020	1383	Sport formula supermix	Supermix protein	100	45	45	45	4364	4400	3.64	100	46	46	4636	4600	3.66	4600	4600	3.66	0.00	5	b
				1000	3	3	3				1000	5	5									
2020	1384	Pâte coquillette	Dry pasta	100	>150	>150	>150	26000	26000	4.41	100	>150	>150	17000	17000	4.23	17000	17000	4.23	0.00	5	c
				1000	26	26	26				1000	17	17									
2020	1947	Farine pain cru	Flour (raw bread)	10	1	1	1	10	10	1.00*	10	0	0	<10	<10	<1.00	<10	<10	<1.00	0.00	5	a
				100	0	0	0				100	0	0									
2020	1948	Farine pain cru	Flour (raw bread)	10	1	2	2	20	20	1.30*	10	1	1	10	10	1.00*	10	10	1.00*	#VALEUR!	5	a
				100	0	0	0				100	0	0									
2020	1949	Farine pain cru	Flour (raw bread)	10	0	1	1	10	10	1.00*	10	0	0	<10	<10	<1.00	<10	<10	<1.00	0.00	5	a
				100	1	1	1				100	0	0									
2020	2028	Farine de soja	Soybean flour	10	89	89	89	973	970	2.99	100	26	26	2364	2400	3.38	2600	2600	3.41	0.03	5	a
				100	18	18	18				1000	0	0									
2020	2029	Farine de soja	Soybean flour	100	60	60	60	5909	5900	3.77	100	70	70	7000	7000	3.85	7000	7000	3.85	0.00	5	a
				1000	5	5	5				1000	7	7									
2020	2030	Larves séchées	Insect powder	1000	50	50	50	49091	49000	4.69	1000	38	38	38182	38000	4.58	38000	38000	4.58	0.00	5	a
				10000	4	4	4				10000	4	4									
2020	2085	Farine de soja	Soybean flour	10	0	0	0	<10	<10	<1.00	10	0	0	<10	<10	<1.00	<10	<10	<1.00	0.00	5	a
				100	0	0	0				100	0	0									
2020	2086	Farine de soja	Soybean flour	10	2	2	2	20	20	1.30*	10	3+/1-	4	36	36	1.56	40	40	1.60	0.05	5	a
				100	1	1	1				100	0	0			Ne			Ne			
2020	2087	Larves séchées	Insect powder	10	0	0	0	<10	<10	<1.00	10	0	0	<10	<10	<1.00	<10	<10	<1.00	0.00	5	a
				100	2	2	2				100	0	0									
2020	2130	Farine de criquet	Cricket flour	100	44	44	44	4455	4500	3.65	10	114+/ 4-	118	1191	1200	3.08	1180	1200	3.08	0.00	5	a
				1000	3	5	5				100	8+/5-	13									
2020	2131	Farine de criquet	Cricket flour	10	0	0	0	<10	<10	<1.00	10	0	0	<10	<10	<1.00	<10	<10	<1.00	0.00	5	a
				100	1	1	1				100	0	0									
2020	2132	Farine de ténébrion	Tenebrion flour	10	0	0	0	<10	<10	<1.00	10	0	0	<10	<10	<1.00	<10	<10	<1.00	0.00	5	a
				100	0	0	0				100	0	0									
2020	2133	Farine blé	Wheat flour	10	0	2	0	<10	<10	<1.00	10	0	0	<10	<10	<1.00	<10	<10	<1.00	0.00	5	a
				100	0	0	0				100	0	0									
2020	2134	Farine de criquet	Cricket flour	100	27	34	34	3455	3500	3.54	100	13+	13	1364	1400	3.15	1300	1300	3.11	-0.03	5	a
				1000	0	4	4				1000	2-	2									
2020	2135	Farine de criquet	Cricket flour	10	142	145	145	1464	1500	3.18	100	20	20	2182	2200	3.34	2000	2000	3.30	-0.04	5	a
				100	16	16	16				1000	4	4									
2020	2136	Farine de ténébrion	Tenebrion flour	1000	27	28	28	27273	27000	4.43	1000	15	15	15455	15000	4.18	15000	15000	4.18	0.00	5	a
				10000	2	2	2				10000	2	2									

ANIMAL FEED																						
Date of analysis	Sample No	Product (French name)	Product	Reference method: ISO 7932*							Alternative method: RAPID* <i>B. cereus</i> (Pour plate method)										Category	Type
											21h at 30°C											
				Enumeration			2 plates interpretation			1 plate interpretation												
Dilution	CFU/plate	CFU/plate	CFU/plate (confirmed)	Interpretation 2025			Dilution	CFU/plate + with halo / - without halo	CFU/plate (confirmed)	Interpretation 2025			CFU/g	CFU/g	log ₁₀ (CFU/g)	log ₁₀ (CFU/g) 1 plate - 2 plates						
2021	2369	Croquettes chien	Dog pellets	10	3	4	4	36	36	1.56	10	1	1	10	10	1.00*	10	10	1.00*	0.00	6	c
				100	0	0	0			Ne	100	0	0									
2021	2370	Repas complet lapin	Rabbit granules	100	21	22	22	2455	2500	3.40	100	1+/8-	9	818	820	2.91	900	900	2.95	0.04	6	c
				1000	5	5	5				1000	0	0			Ne			Ne			
2021	2371	Tourteaux soja	Soya cakes	10	1 (BM>150)	1 (BM>150)	1	10	10	1.00*	10	6	6	64	64	1.81	60	60	1.78	-0.03	6	a
				100	0	0	0				100	1	1			Ne			Ne			
2021	2372	Coques de soja	Soybean hulls	10	41	43	43	436	440	2.64	10	27+/6-	33	355	360	2.56	330	330	2.52	-0.04	6	a
				100	5	5	5				100	5+/1-	6									
2021	2373	Croquettes chaton	Kitten pellets	10	24	24	24	245	250	2.40	10	24	24	227	230	2.36	240	240	2.38	0.02	6	c
				100	3	3	3				100	1	1									
2021	2646	Macaroni pour chiens	Pasta for dog	10	0	0	0	<10	<10	<1.00	10	0	0	<10	<10	<1.00	<10	<10	<1.00	0.00	6	c
				100	0	0	0				100	0	0									
2021	2647	Brisures de riz pour chiens	Rice for dog	10	0	0	0	<10	<10	<1.00	10	0	0	<10	<10	<1.00	<10	<10	<1.00	0.00	6	c
				100	0	0	0				100	0	0									
2021	2705	Brisures de riz pour chiens	Rice for dog	10	3	3	3	30	30	1.48*	10	0	0	<10	<10	<1.00	<10	<10	<1.00	0.00	6	c
				100	0	0	0				100	0	0									
2021	2706	Macaroni pour chiens	Pasta for dog	10	10	10	10	118	120	2.08	10	15	15	136	140	2.15	150	150	2.18	0.03	6	c
				100	3	3	3				100	0	0									
2021	3079	Saucisson pour chien	Sausages	100	30	30	30	3091	3100	3.49	100	26	26	2636	2600	3.41	2600	2600	3.41	0.00	6	c
				1000	4	4	4				1000	3	3									
2021	3080	Saucisson pour chien	Sausages	10	39	39	39	391	390	2.59	10	28	28	291	290	2.46	280	280	2.45	-0.02	6	c
				100	4	4	4				100	4	4									
2021	3980	Lactosérum	Lactoserum	10	1	81	81	855	860	2.93	10	1+/57-	58	573	570	2.76	580	580	2.76	0.01	6	b
				100	0	13	13				100	5-	5									
2021	3981	Tourteaux de soja	Soya cakes	10	3	5	5	45	45	1.65	10	1+/1-	2	20	20	1,30*	20	20	1,30*	0.00	6	a
				100	0	0	0			Ne	100	0	0									
2021	3982	Tourteaux de colza	Rapeseed cakes	10	5	5	5	45	45	1.65	10	0	0	<10	<10	<1.00	<10	<10	<1.00	0.00	6	a
				100	0	0	0			Ne	100	0	0									
2021	3983	Granulés vache son de blé/colza	Cow pellets	10	6	6	6	55	55	1.74	10	4+/2-	6	64	64	1.81	60	60	1.78	-0.03	6	b
				100	0	0	0			Ne	100	1+	1			Ne			Ne			
2021	3984	Granulés vache soja	Cow pellets	10	7	8	8	73	73	1.86	10	3	3	30	30	1,48*	30	30	1,48*	0.00	6	b
				100	0	0	0			Ne	100	0	0									
2021	4051	Granulés vache son de blé/soja/colza	Cow pellets	10	4	4	4	45	45	1.65	10	4+/3-	7	64	64	1.81	70	70	1.85	0.04	6	b
				100	1	1	1			Ne	100	0	0			Ne			Ne			
2021	4052	Granulés vache soja	Cow pellets	10	0	0	0	<10	<10	<1.00	10	0	0	<10	<10	<1.00	<10	<10	<1.00	0.00	6	b
				100	0	0	0				100	0	0									
2021	4061	Croquettes veau (Vitaveau)	Pellets for cattle	10	1	1	1	10	10	1.00*	10	1-	1	10	10	1,00*	10	10	1,00*	0.00	6	b
				100	0	0	0				100	0	0									
2021	4062	Lait en poudre pour veau (Lactivit)	Milk powder for cattle	10	3 (BM>>150)	3 (BM>>150)	ND	ND	ND	ND	10	7+/57-	64	636	640	2.81	640	640	2.81	0.00	6	b
				100	BM>150	BM>150	ND				100	6-	6									
2021	4063	Farine lithothamne	Flour	10	5	5	5	55	55	1.74	10	6	6	64	64	1.81	60	60	1.78	-0.03	6	a
				100	1	1	1			Ne	100	1	1			Ne			Ne			
2021	4134	Croquettes veau (Vitaveau)	Pellets for cattle	10	7	8	8	73	73	1.86	10	9+/3-	12	109	110	2.04	120	120	2.08	0.04	6	b
				100	0	0	0			Ne	100	0	0									

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

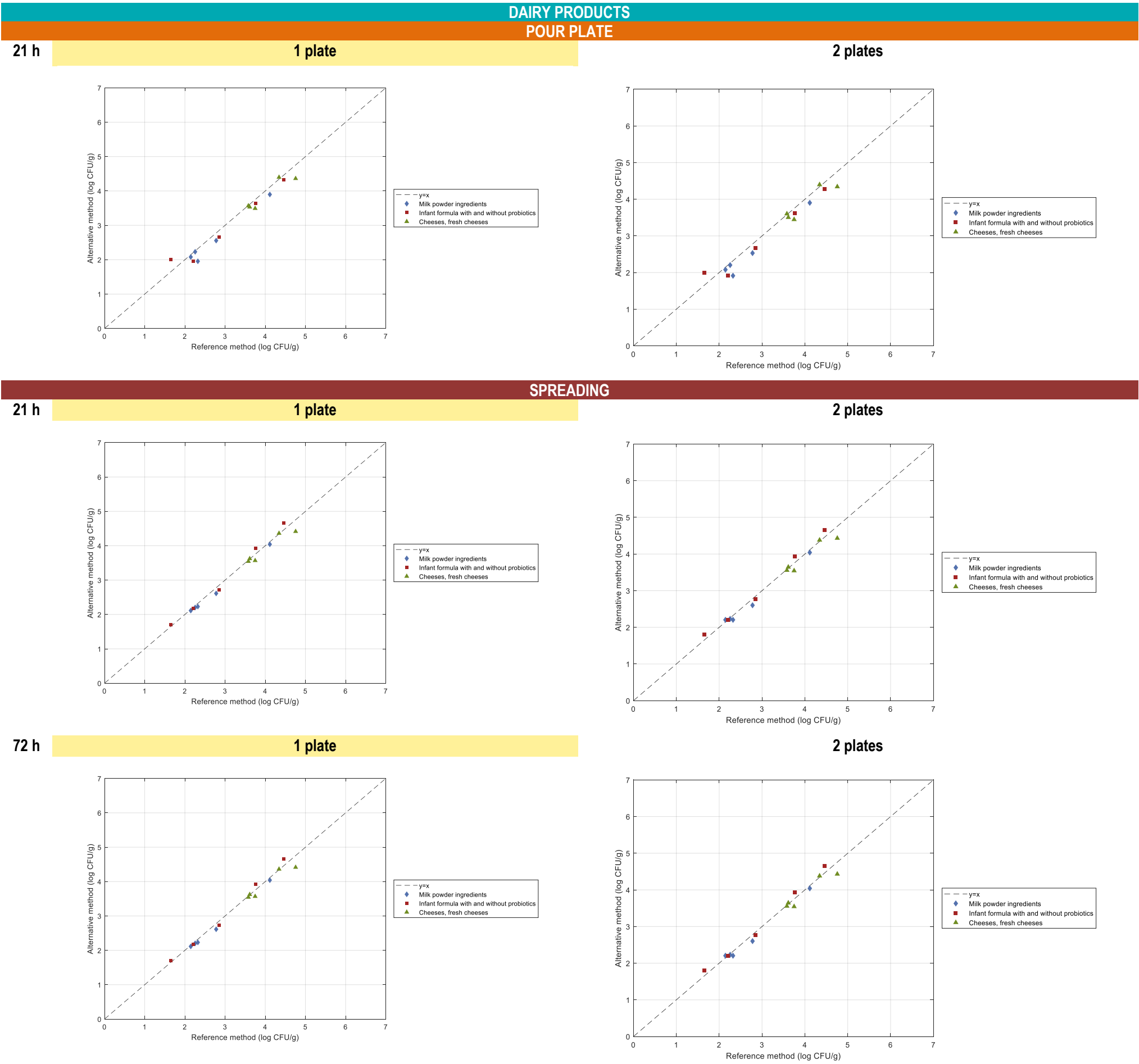
ANIMAL FEED																							
Date of analysis	Sample No	Product (French name)	Product	Reference method: ISO 7932♦							Alternative method: RAPID' <i>B. cereus</i> (Pour plate method) 21h at 30°C											Category	Type
											Enumeration			2 plates interpretation			1 plate interpretation						
				Dilution	24 h	48 h	CFU/ plate (confir med)	Interpretation 2025			Dilution	CFU/ plate + with halo / - without halo	CFU/plate (confirmed)	Interpretation 2025			CFU/g	CFU/g	log ₁₀ (CFU/g)	log ₁₀ (CFU/g) 1 plate - 2 plates			
					CFU/ plate	CFU/ plate		CFU/g	CFU/g	Final result (log ₁₀ CFU/g)				CFU/g	CFU/g	Final result (log ₁₀ CFU/g)							
2021	4135	Lait en poudre pour veau (Lactivit)	Milk powder for cattle	10	8 (BM>150)	8 (BM>150)	8	82	82	1.91	10	4+/-1-	5	45	45	1.65	50	50	1.70	0.05	6	b	
				100	1	1	1			Ne	100	0	0			Ne			Ne				
				10	0	0	0	<10	<10	<1.00	10	0	0	<10	<10	<1.00	<10	<10	<1.00	0.00	6	a	
				100	0	0	0				100	0	0										
				100	0	0	0				100	0	0										
2021	4421	Tourteaux soja	Soya cakes	100	51	51	51	5727	5700	3.76	100	70	70	7636	7600	3.88	7000	7000	3.85	-0.04	6	a	
				1000	12	12	12				1000	14	14										
				1000	12	12	12				1000	14	14										
2021	4422	Tourteaux colza	Rapeseed cakes	100	115	115	115	10818	11000	4.04	100	40	40	4000	4000	3.60	4000	4000	3.60	0.00	6	a	
				1000	4	4	4				1000	4	4										
				1000	4	4	4				1000	4	4										
2021	4423	Farine lithothamne	Flour	1000	90	90	90	91818	92000	4.96	1000	50	50	49091	49000	4.69	50000	50000	4.70	0.01	6	a	
				10000	11	11	11				10000	4	4										
				10000	11	11	11				10000	4	4										
2021	4424	Croquettes veau (Vitaveau)	Pellets for cattle	100	24	24	24	2545	2500	3.40	100	9	9	909	910	2.96	900	900	2.95	0.00	6	b	
				1000	4	4	4				1000	1	1			Ne			Ne				
				1000	4	4	4				1000	1	1			Ne			Ne				
2021	4425	Granulés vache son de blé/colza	Cow pellets	10	85	85	85	836	840	2.92	10	55	55	536	540	2.73	550	550	2.74	0.01	6	b	
				100	7	7	7				100	4	4										
				100	7	7	7				100	4	4										

PRODUCTION ENVIRONMENTAL SAMPLES																						
Date of analysis	Sample No	Product (French name)	Product	Reference method: ISO 7932*							Alternative method: RAPID* B. cereus (Pour plate method)										Category	Type
											21h at 30°C											
				Enumeration			2 plates interpretation			1 plate interpretation												
Dilution	CFU/ plate + with halo / - without halo	CFU/plate (confirmed)	Interpretation 2025			Dilution	CFU/ plate + with halo / - without halo	CFU/plate (confirmed)	Interpretation 2025			CFU/g	CFU/g	log ₁₀ (CFU/g)	log ₁₀ (CFU/g) 1 plate - 2 plates							
			CFU/g	CFU/g	Final result (log ₁₀ CFU/g)				CFU/g	CFU/g	Final result (log ₁₀ CFU/g)											
2021	2632	Poussières laiterie	Dusts (dairy environment)	10	0	0	0	<10	<10	<1.00	10	0	0	<10	<10	<1.00	<10	<10	<1.00	0.00	7	c
				100	0	0	0				100	0	0									
2021	2633	Poussières laiterie	Dusts (dairy environment)	10	0	0	0	<10	<10	<1.00	10	0	0	<10	<10	<1.00	<10	<10	<1.00	0.00	7	c
				100	0	0	0				100	0	0									
2021	2634	Poussières laiterie	Dusts (dairy environment)	10	0	0	0	<10	<10	<1.00	10	0	0	<10	<10	<1.00	<10	<10	<1.00	0.00	7	c
				100	0	0	0				100	0	0									
2021	2635	Poussières laiterie	Dusts (dairy environment)	10	0	0	0	<10	<10	<1.00	10	0	0	<10	<10	<1.00	<10	<10	<1.00	0.00	7	c
				100	0	0	0				100	0	0									
2021	2636	Poussières laiterie	Dusts (dairy environment)	10	0	0	0	<10	<10	<1.00	10	0	0	<10	<10	<1.00	<10	<10	<1.00	0.00	7	c
				100	0	0	0				100	0	0									
2021	2637	Déchets sol (porc)	Residues (meat environment)	10	0 (BM>150)	0 (BM>150)	0	<10	<10	<1.00	10	0	0	<10	<10	<1.00	<10	<10	<1.00	0.00	7	c
				100	0	0	0				100	0	0									
2021	2638	Déchets (porc)	Residues (meat environment)	10	0 (BM>150)	0 (BM>150)	0	<10	<10	<1.00	10	0	0	<10	<10	<1.00	<10	<10	<1.00	0.00	7	c
				100	0	0	0				100	0	0									
2021	2639	Déchets sol (bœuf)	Residues (meat environment)	10	0 (BM>150)	0 (BM>150)	0	<10	<10	<1.00	10	0	0	<10	<10	<1.00	<10	<10	<1.00	0.00	7	c
				100	0	0	0				100	0	0									
2021	2640	Eau de process (laiterie)	Process water (dairy environment)	10	0	0 (BM>150)	0	<10	<10	<1.00	10	0	0	<10	<10	<1.00	<10	<10	<1.00	0.00	7	a
				100	0	0	0				100	0	0									
2021	2641	Eau de process (laiterie)	Process water (dairy environment)	10	0	0	0	<10	<10	<1.00	10	0	0	<10	<10	<1.00	<10	<10	<1.00	0.00	7	a
				100	0	0	0				100	0	0									
2021	2642	Eau de process (laiterie)	Process water (dairy environment)	10	0	0	0	<10	<10	<1.00	10	0	0	<10	<10	<1.00	<10	<10	<1.00	0.00	7	a
				100	0	0	0				100	0	0									
2021	2643	Chiffonnette matériels nettoyage machine (laiterie)	Wipe (dairy environment)	10	0	0	0	<10	<10	<1.00	10	0	0	<10	<10	<1.00	<10	<10	<1.00	0.00	7	b
				100	0	0	0				100	0	0									
2021	2644	Chiffonnette sol avant nettoyage (laiterie)	Wipe (dairy environment)	10	0	0	0	<10	<10	<1.00	10	0	0	<10	<10	<1.00	<10	<10	<1.00	0.00	7	b
				100	0	0	0				100	0	0									
2021	2645	Chiffonnette bouche évacuation (laiterie)	Wipe (dairy environment)	10	5	5	5	55	55	1.74	10	0	0	<10	<10	<1.00	<10	<10	<1.00	0.00	7	b
				100	1	1	1			Ne	100	0	0									
2021	2703	Poussières laiterie	Dusts (dairy environment)	10	1	1	1	10	10	1.00*	10	0	0	<10	<10	<1.00	<10	<10	<1.00	0.00	7	c
				100	0	0	0				100	0	0									
2021	2704	Poussières laiterie	Dusts (dairy environment)	100	37	37	37	3727	3700	3.57	100	21	21	2091	2100	3.32	2100	2100	3.32	0.00	7	c
				1000	4	4	4				1000	2	2									
2021	2707	Poussières laiterie	Dusts (dairy environment)	10	0	0	0	<10	<10	<1.00	10	1-	1	10	10	1,00*	10	10	1,00*	0.00	7	c
				100	0	0	0				100	0	0									
2021	2819	Eau fin de process (environnement laitier)	Process water (dairy environment)	10	5	6	6	64	64	1.81	10	5	5	55	55	1.74	50	50	1.70	-0.04	7	a
				100	1	1	1			Ne	100	1	1			Ne						
2021	2820	Eau de process (environnement laitier)	Process water (dairy environment)	10	0	10	10	91	91	1.96	10	3	3	30	30	1,48*	30	30	1,48*	0.00	7	a
				100	0	0	0				100	0	0									
2021	2821	Eau de process (environnement laitier)	Process water (dairy environment)	10	71	71 (BM)	71	700	700	2.85	10	69	69	709	710	2.85	690	690	2.84	-0.01	7	a
				100	6	6(BM)	6				100	9	9									
2021	2822	Chiffonnette caisse après nettoyage (environnement laitier)	Wipe (dairy environment)	10	5	5	5	45	45	1.65	10	5	5	45	45	1.65	50	50	1.70	0.05	7	b
				100	0	0	0			Ne	100	0	0			Ne						

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

PRODUCTION ENVIRONMENTAL SAMPLES																						
Date of analysis	Sample No	Product (French name)	Product	Reference method: ISO 7932♦							Alternative method: RAPID' <i>B. cereus</i> (Pour plate method) 21h at 30°C											
											Enumeration			2 plates interpretation			1 plate interpretation					
				Dilution	24 h	48 h	CFU/ plate (confir med)	Interpretation 2025			Dilution	CFU/ plate + with halo / - without halo	CFU/plate (confirmed)	Interpretation 2025			CFU/g	CFU/g	log ₁₀ (CFU/g)	log ₁₀ (CFU/g) 1 plate - 2 plates		
					CFU/ plate	CFU/ plate		CFU/g	CFU/g	Final result (log ₁₀ CFU/g)				CFU/g	CFU/g	Final result (log ₁₀ CFU/g)						
2021	2823	Chiffonnette sas (environnement laitier)	Wipe (dairy environment)	10	46	123	123	1209	1200	3.08	10	102	102	1036	1000	3.00	1020	1000	3.00	0.00	7	b
				100	1	10	10				100	12	12									
2021	2824	Chiffonnette matériel (environnement laitier)	Wipe (dairy environment)	10	15	82	82	800	800	2.90	10	76	76	709	710	2.85	760	760	2.88	0.03	7	b
				100	0	6	6				100	2	2									
2021	2825	Déchets sol (bœuf)	Residues (meat environment)	1000	ND (BM>>150)	ND (BM>>150)	ND	ND	ND	ND	10	96	96	955	960	2.98	960	960	2.98	0.00	7	c
				10000	ND (BM>>150)	ND (BM>>150)	ND				100	9	9									
2021	2826	Déchets hâchés (porc)	Residues (meat environment)	1000	ND (BM>>150)	ND (BM>>150)	ND	ND	ND	ND	10	84	84	864	860	2.93	840	840	2.92	-0.01	7	c
				10000	ND (BM>>150)	ND (BM>>150)	ND				100	11	11									
2021	3075	Eau de process (environnement laitier)	Process water (dairy environment)	10	25	25	25	250	250	2.40	10	21	21	191	190	2.28	210	210	2.32	0.04	7	a
				100	11	11	11				100	0	0									
2021	3076	Eau de process (environnement laitier)	Process water (dairy environment)	10	121	126	126	1260	1300	3.11	10	101	101	991	990	3.00	1010	1000	3.00	0.00	7	a
				100	26	26	26				100	8	8									
2021	3077	Chiffonnette (environnement laitier)	Wipe (dairy environment)	10	47	49	49	464	460	2.66	10	22	22	218	220	2.34	220	220	2.34	0.00	7	b
				100	2	2	2				100	2	2									
2021	3078	Chiffonnette (environnement laitier)	Wipe (dairy environment)	100	35	35 (BM>150)	35	3727	3700	3.57	100	52	52	5000	5000	3.70	5200	5200	3.72	0.02	7	b
				1000	6	6 (BM>150)	6				1000	3	3									
2021	3978	Poussières laiterie	Dusts (dairy environment)	10	51	68	68	655	660	2.82	10	63-	63	600	600	2.78	630	630	2.80	0.02	7	c
				100	3	4	4				100	3-	3									
2021	3979	Poussières laiterie	Dusts (dairy environment)	10	1	5	5	45	45	1.65	10	4-	4	36	36	1.56	40	40	1.60	0.05	7	c
				100	0	0	0			Ne	100	0	0			Ne			Ne			
2021	4485	Déchets trancheur (environnement mer)	Residues (sea food environment)	100	21	21	21	2273	2300	3.36	100	16	16	1636	1600	3.20	1600	1600	3.20	0.00	7	c
				1000	3	4	4				1000	2	2									
2021	4486	Déchets matière lavage (environnement mer)	Residues (sea food environment)	100	23 (BM>150)	23 (BM>150)	23	2273	2300	3.36	100	44	44	4455	4500	3.65	4400	4400	3.64	-0.01	7	c
				1000	2 (BM>150)	2 (BM>150)	2				1000	5	5									
2021	4487	Eau de process (environnement mer)	Process water (sea food environment)	100	13	14	14	1455	1500	3.18	100	18	18	1909	1900	3.28	1800	1800	3.26	-0.02	7	a
				1000	2	2	2				1000	3	3									

Appendix 5 - Relative trueness study: data plotted for each category

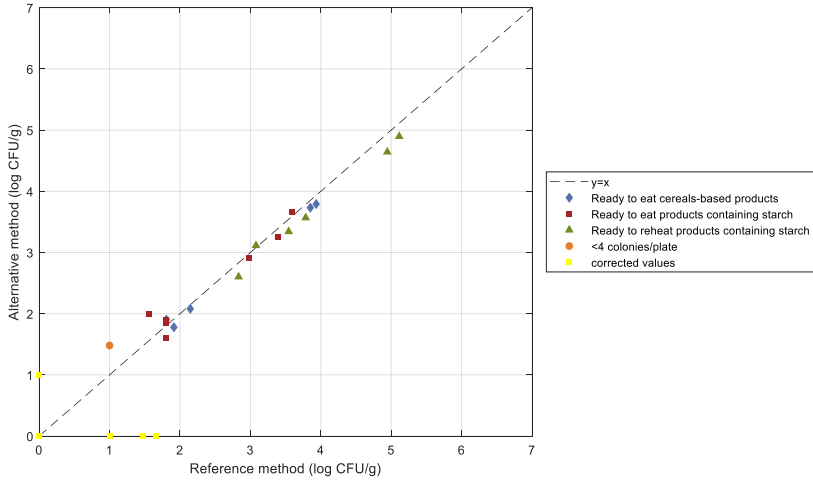


READY-TO-EAT AND READY-TO-REHEAT PRODUCTS

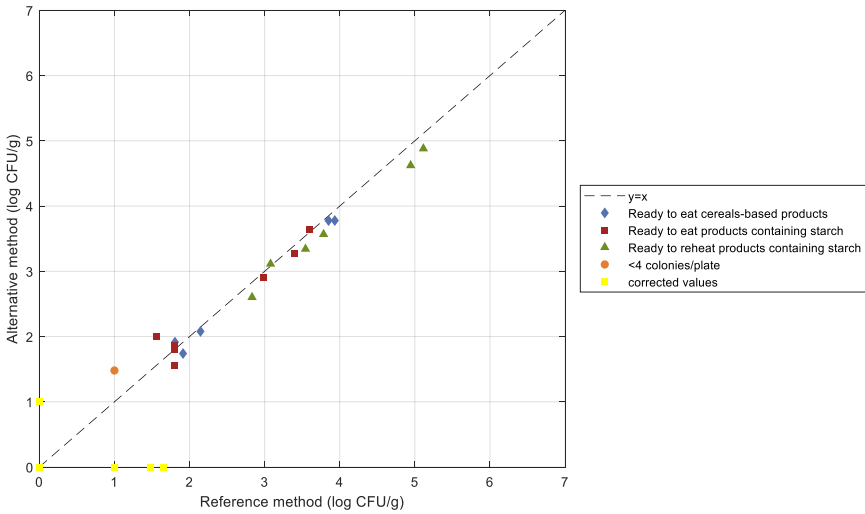
POUR PLATE

21 h

1 plate



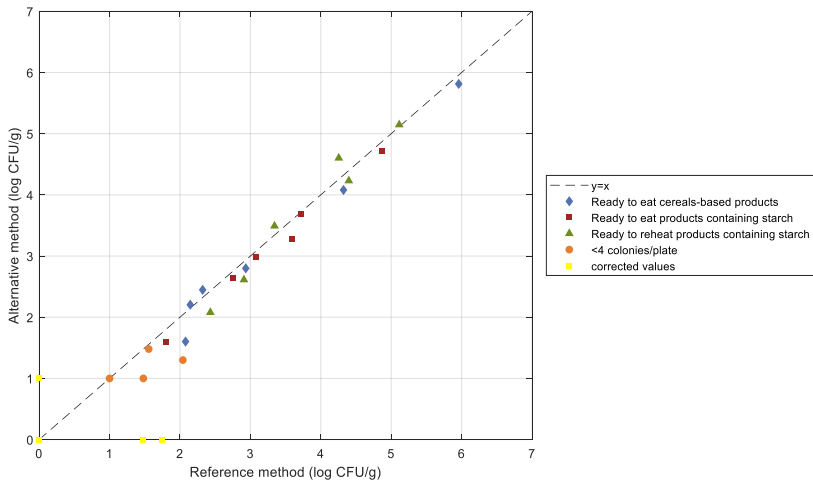
2 plates



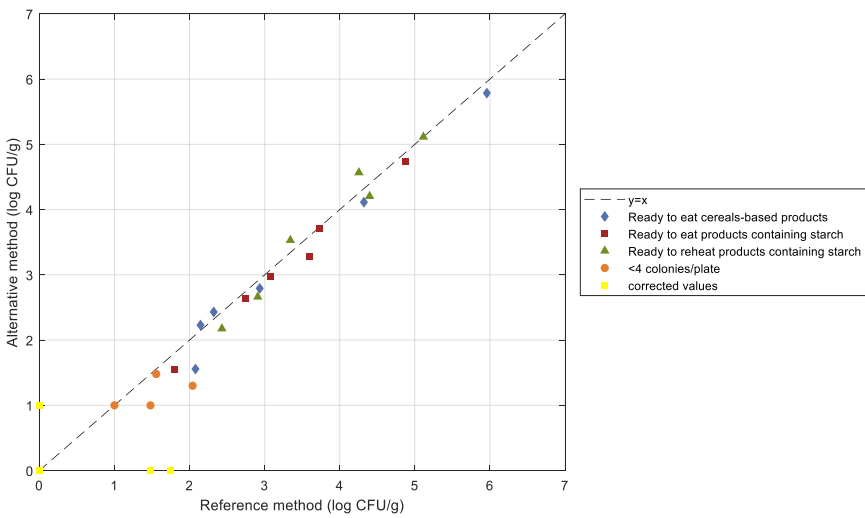
SPREADING

21 h

1 plate

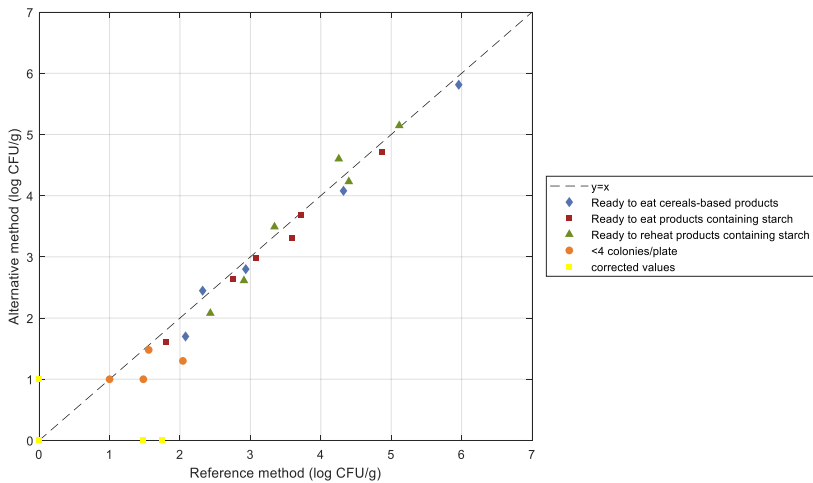


2 plates

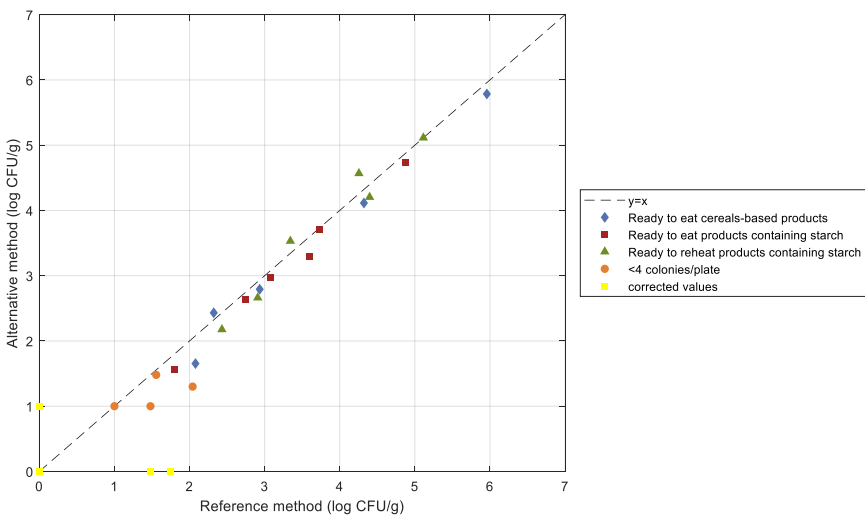


72 h

1 plate



2 plates

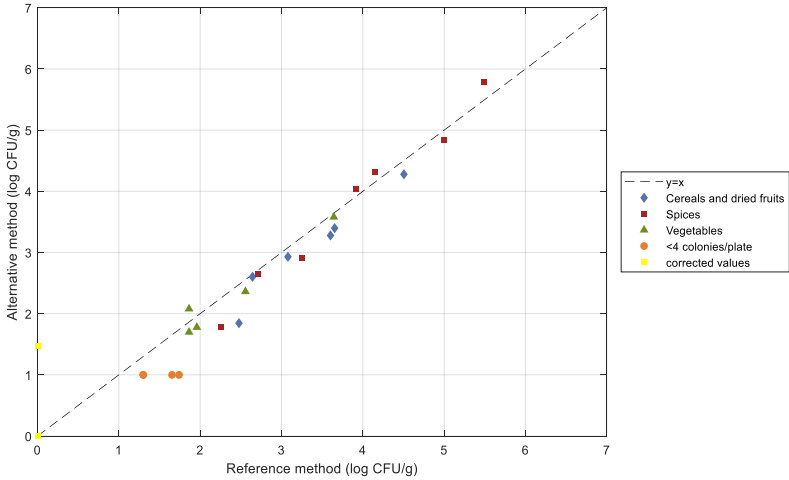


CEREALS, SPICES, DEHYDRATED FRUITS AND VEGETABLES

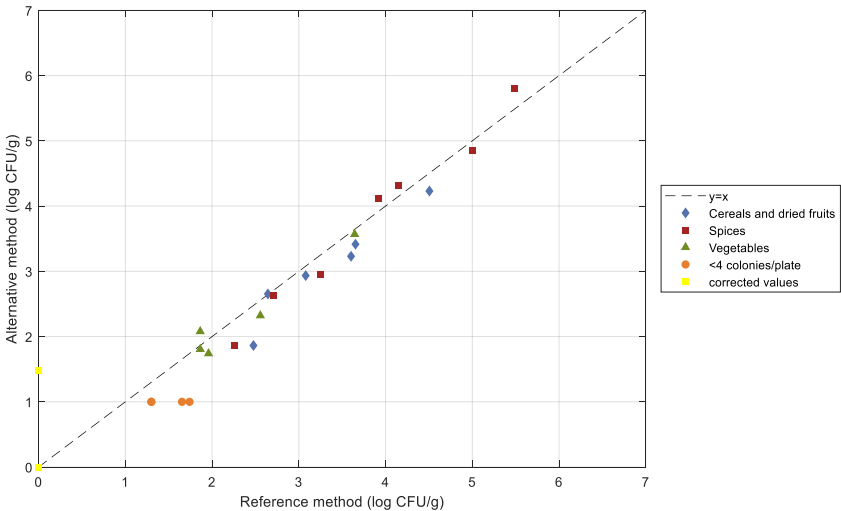
POUR PLATE

21 h

1 plate



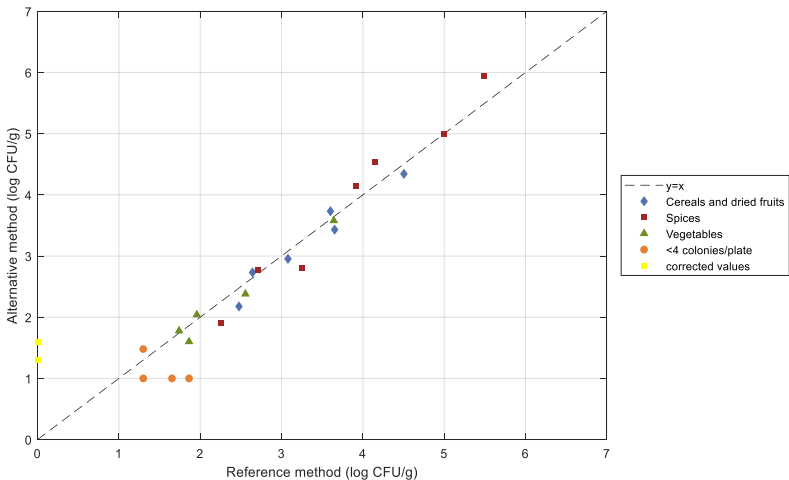
2 plates



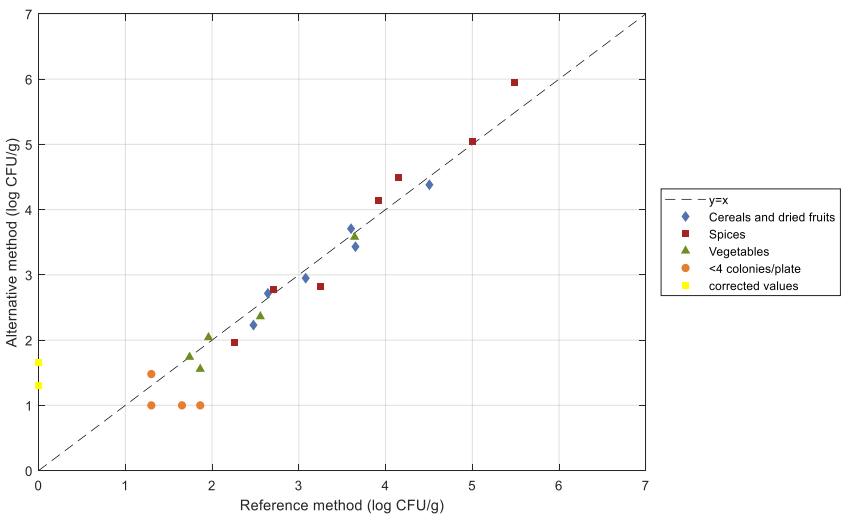
SPREADING

21 h

1 plate

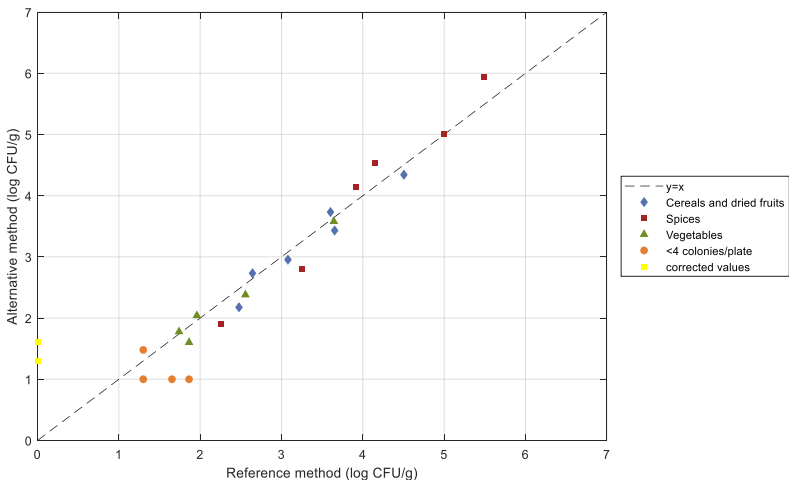


2 plates

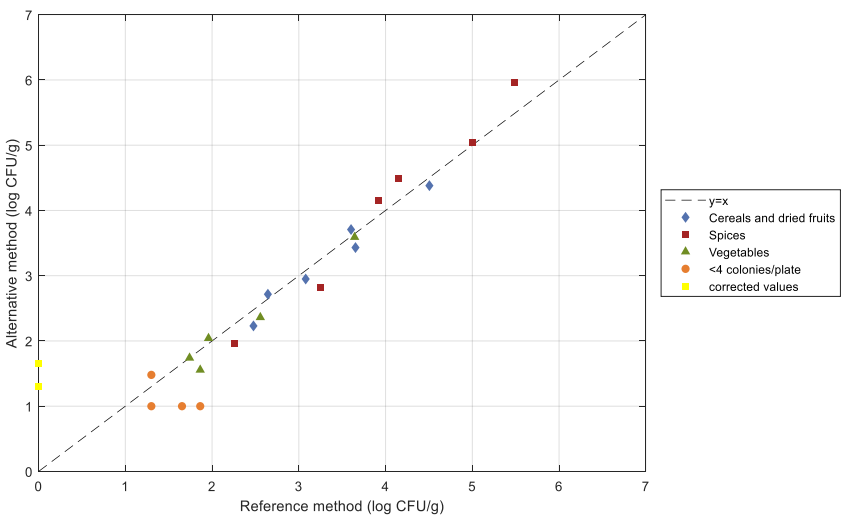


72 h

1 plate

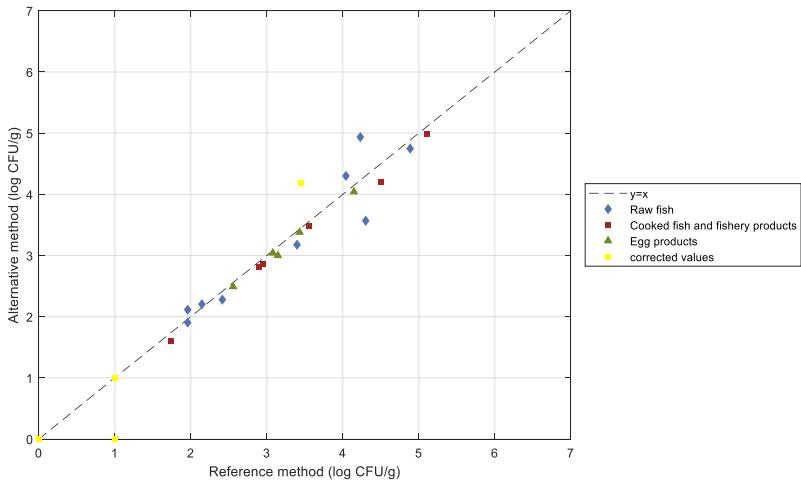


2 plates

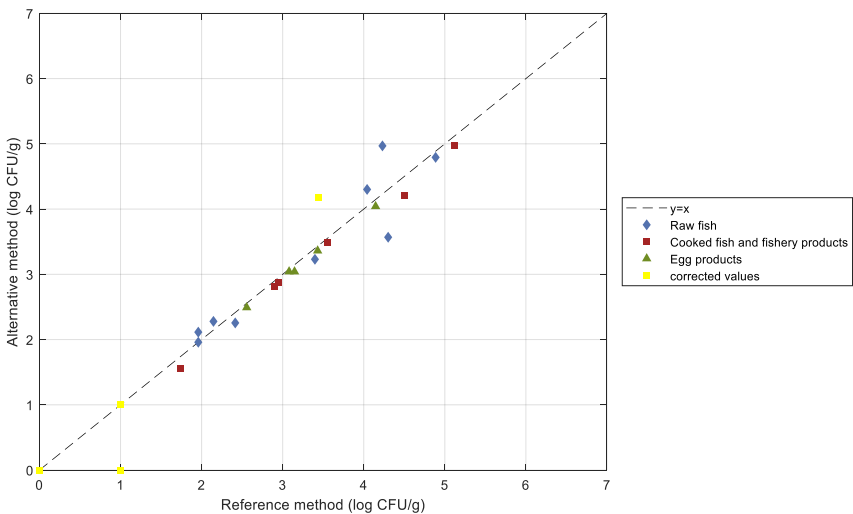


FISH AND EGG PRODUCTS
POUR PLATE

21 h1 plate

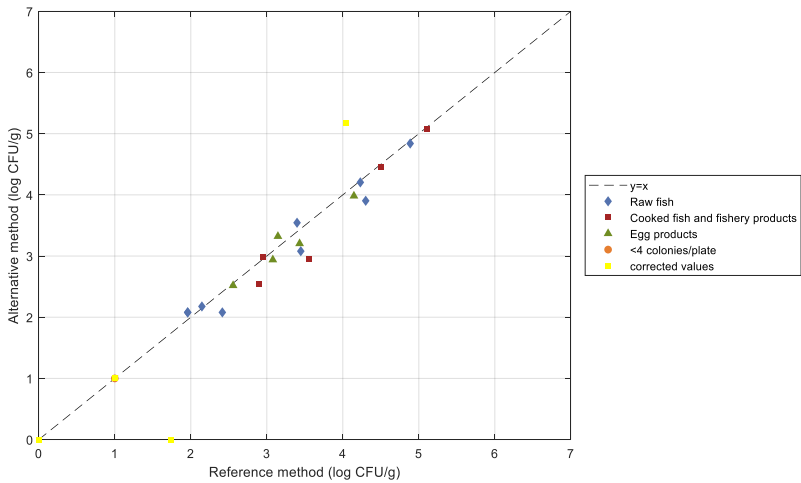


2 plates

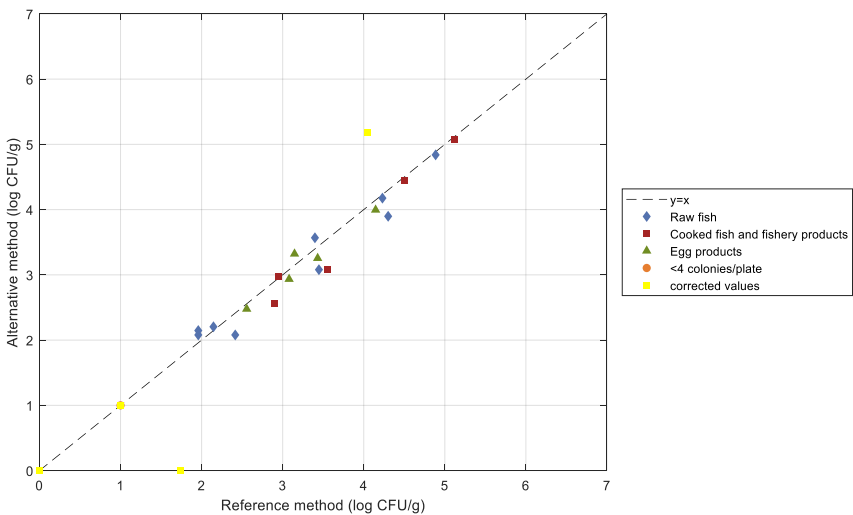


SPREADING

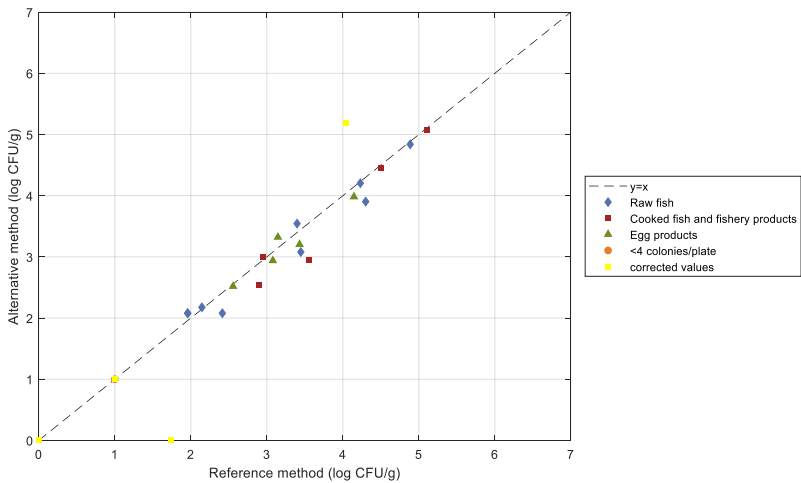
21 h1 plate



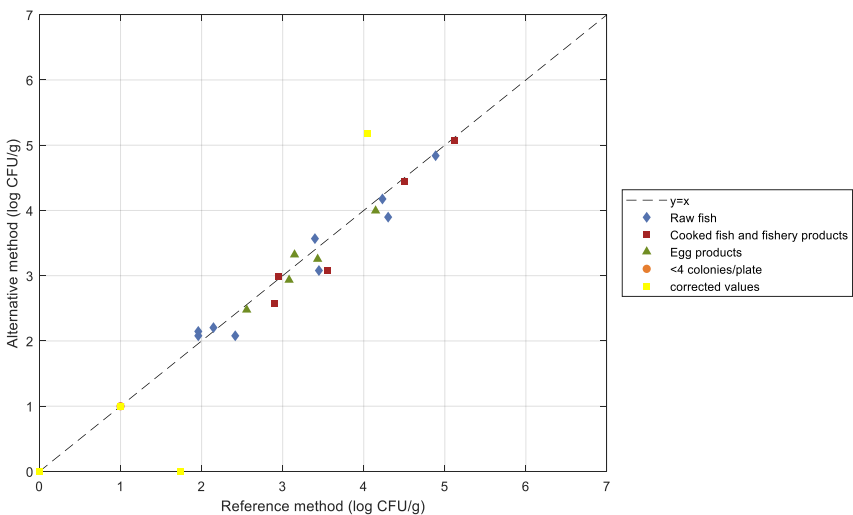
2 plates



72 h1 plate



2 plates

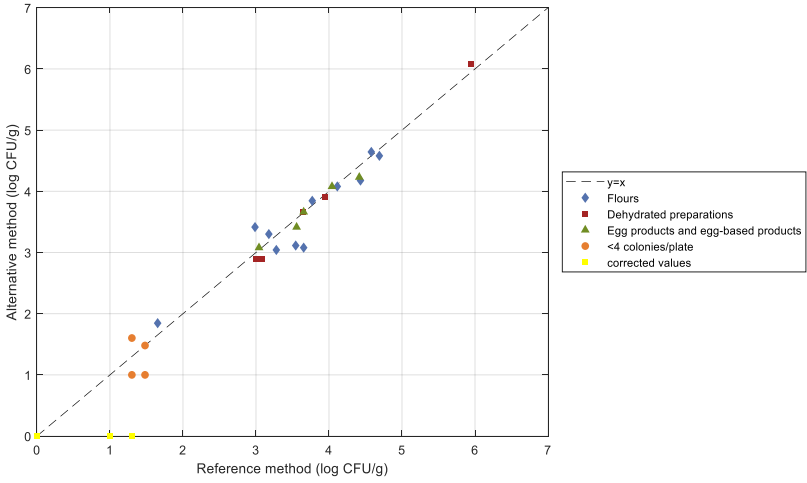


DRY PRODUCTS AND INGREDIENTS

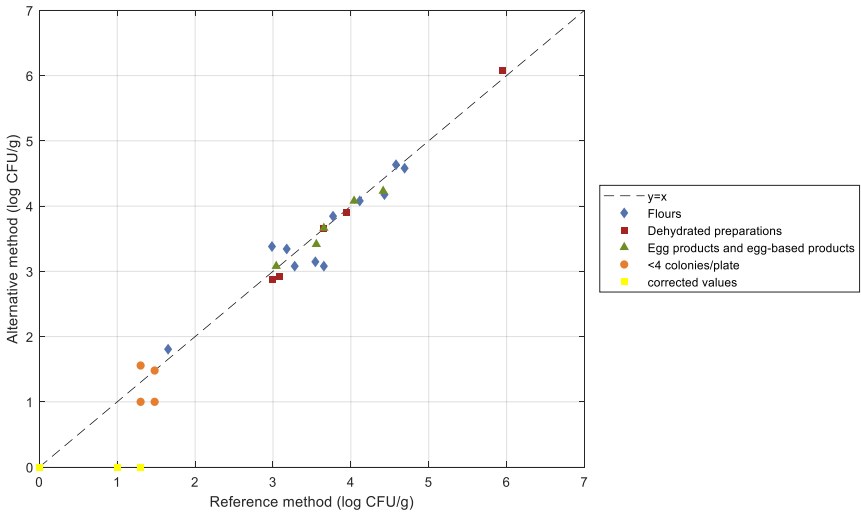
POUR PLATE

21 h

1 plate



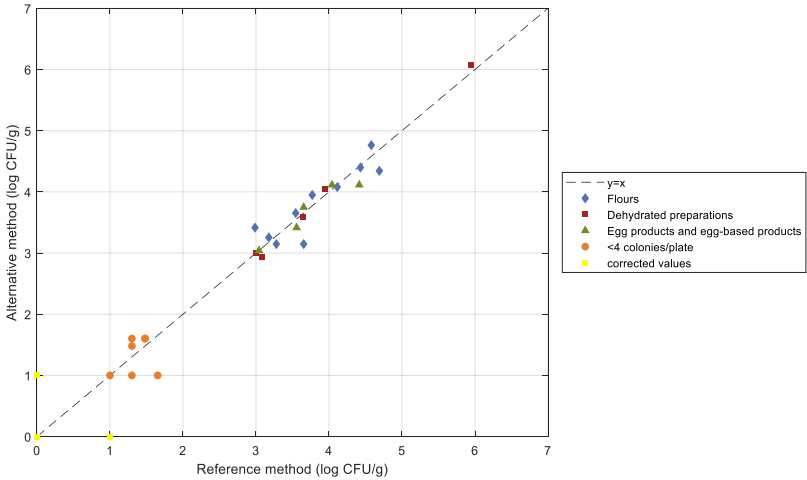
2 plates



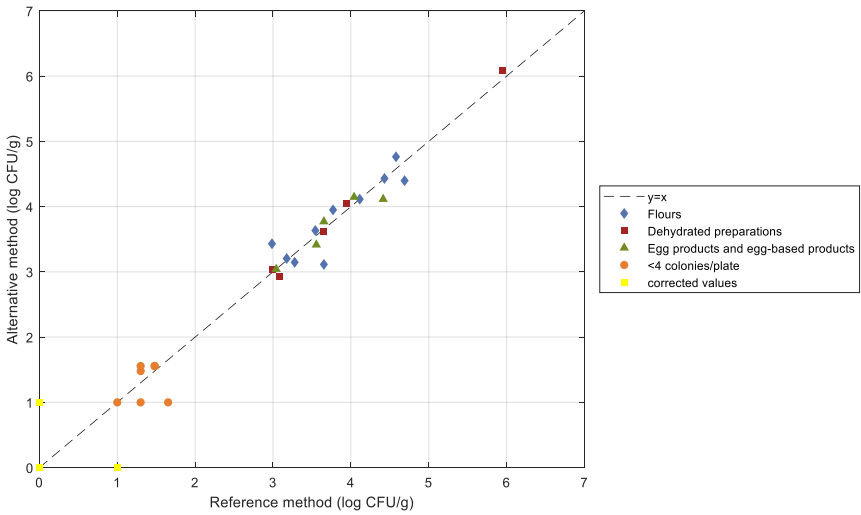
SPREADING

21 h

1 plate

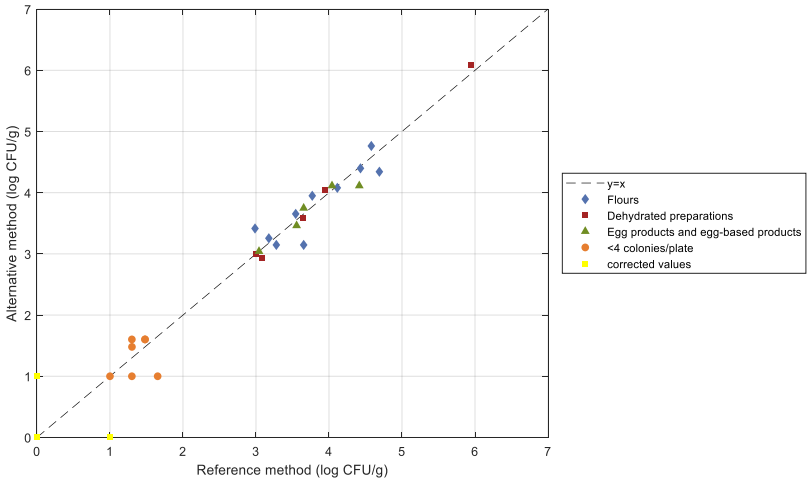


2 plates

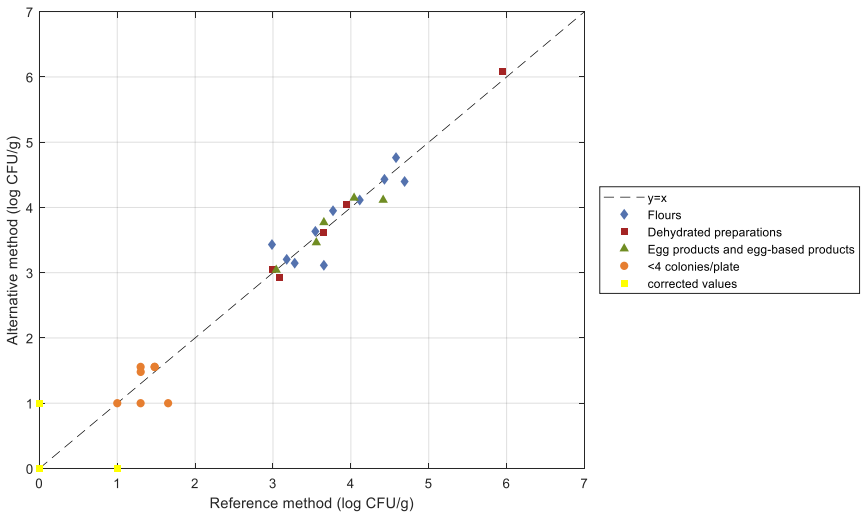


72 h

1 plate



2 plates

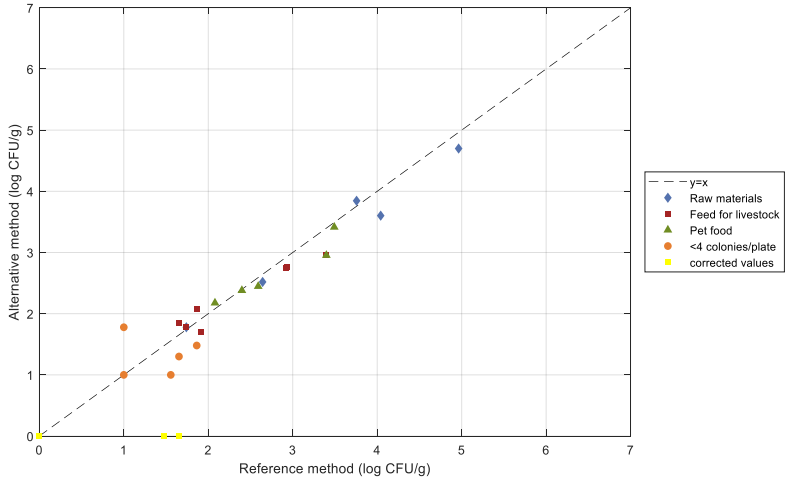


ANIMAL FEED

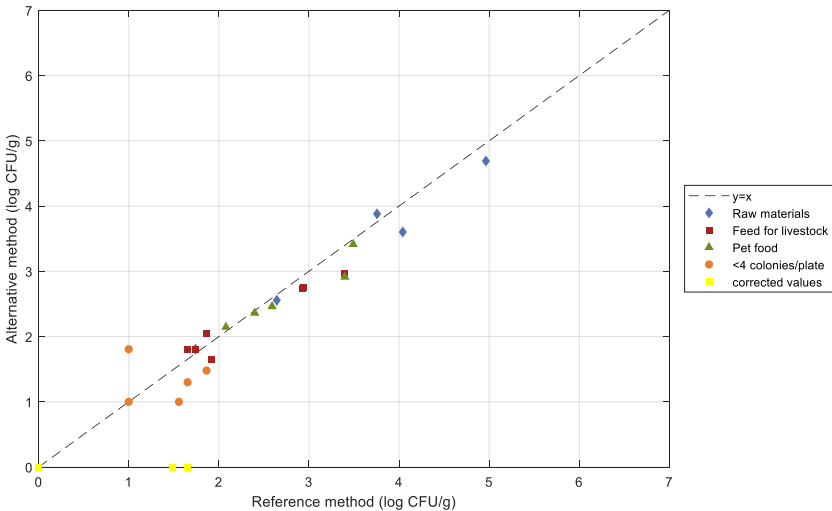
POUR PLATE

21 h

1 plate



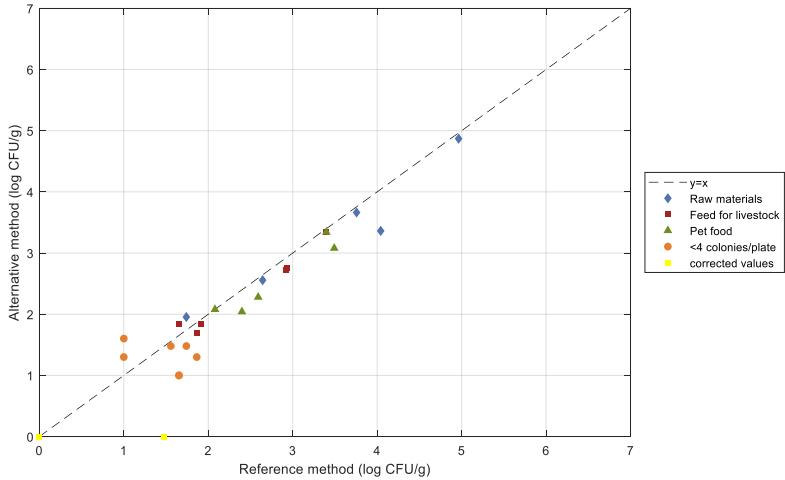
2 plates



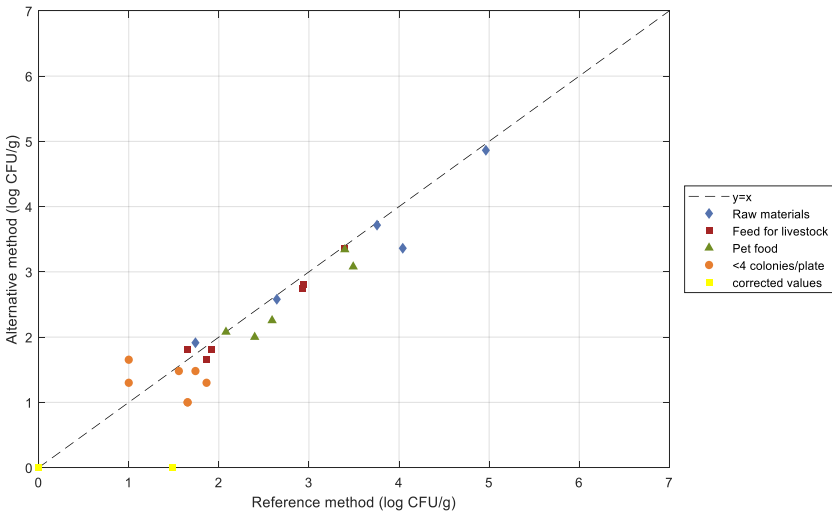
SPREADING

21 h

1 plate

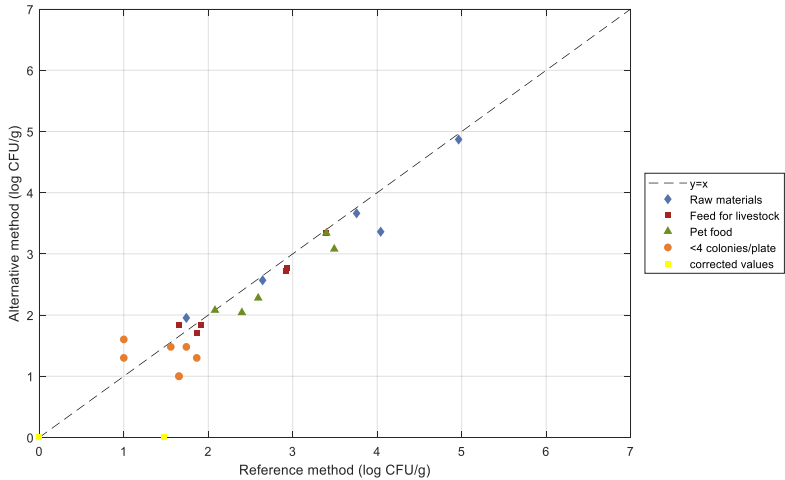


2 plates

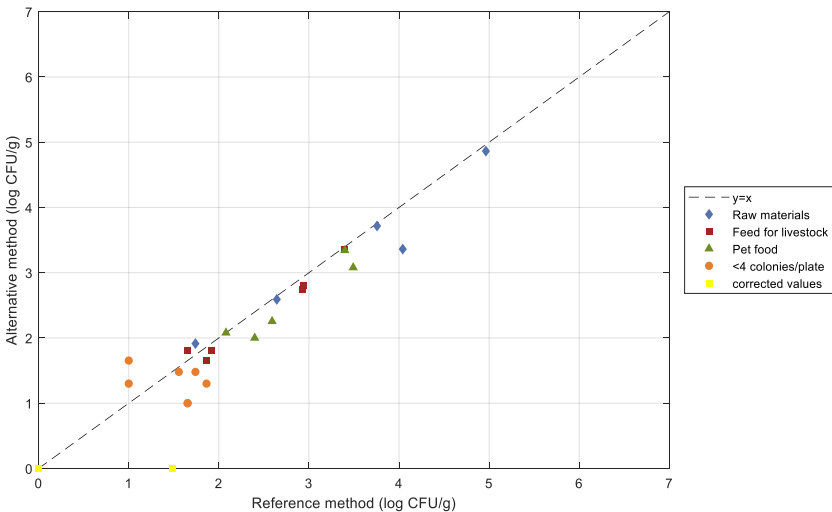


72 h

1 plate



2 plates

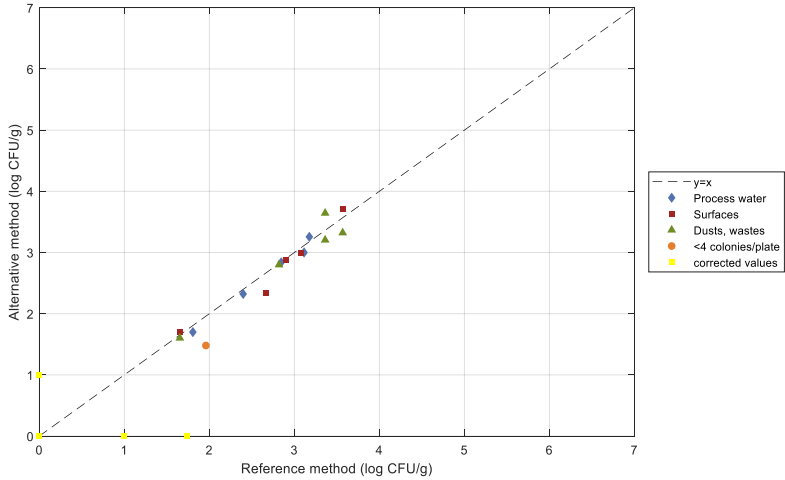


PRODUCTION ENVIRONMENTAL SAMPLES

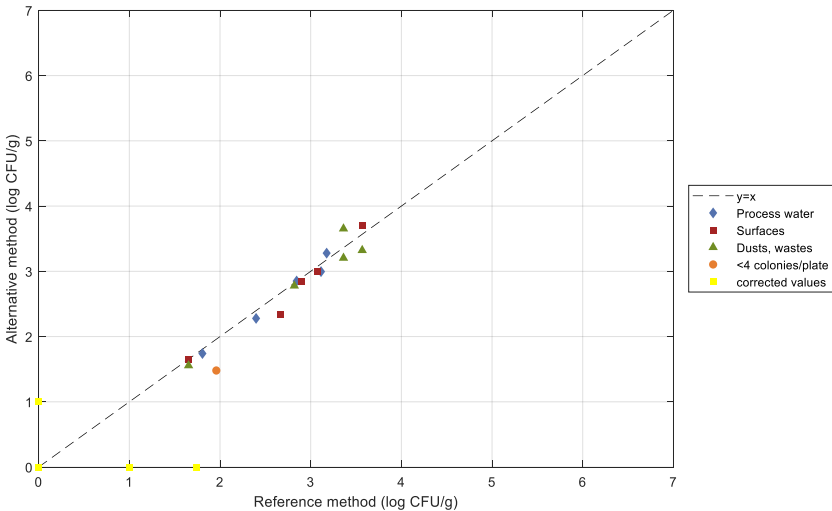
POUR PLATE

21 h

1 plate



2 plates

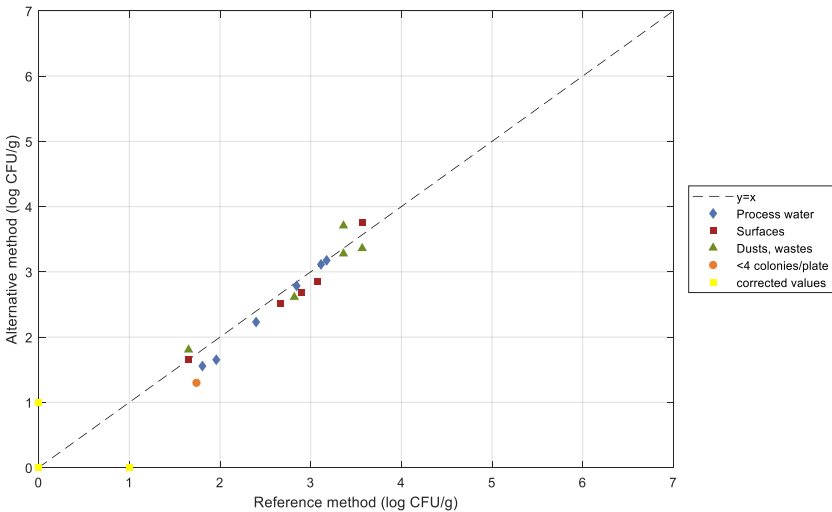
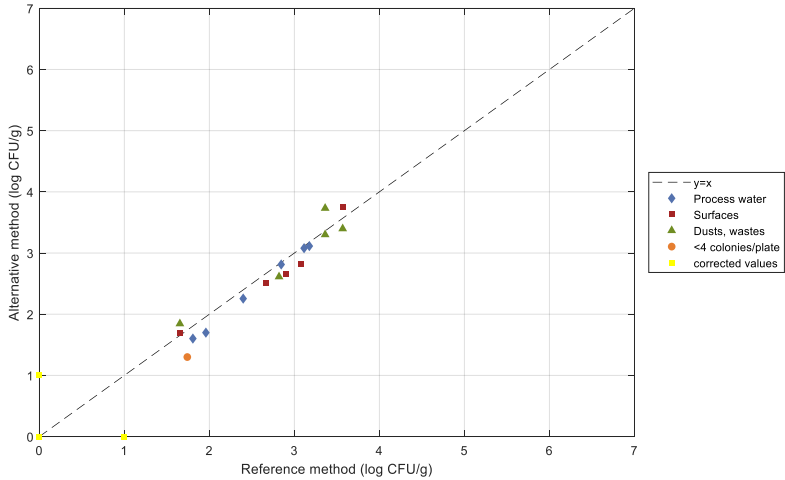


SPREADING

21 h

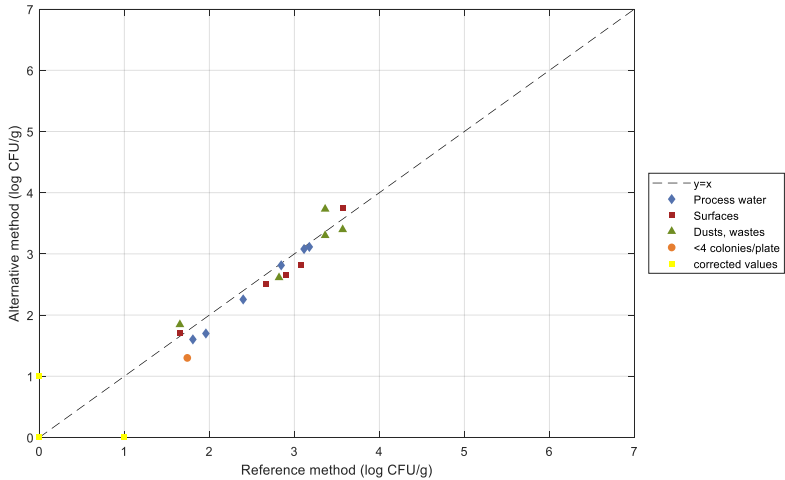
1 plate

2 plates

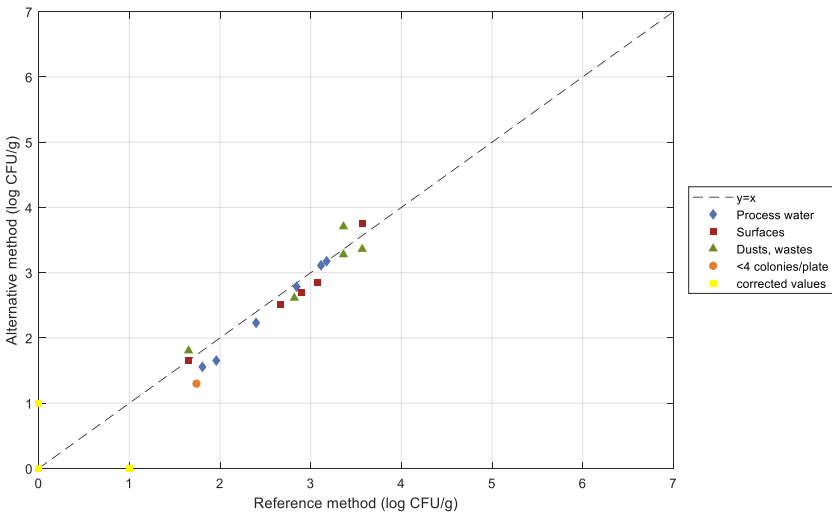


72 h

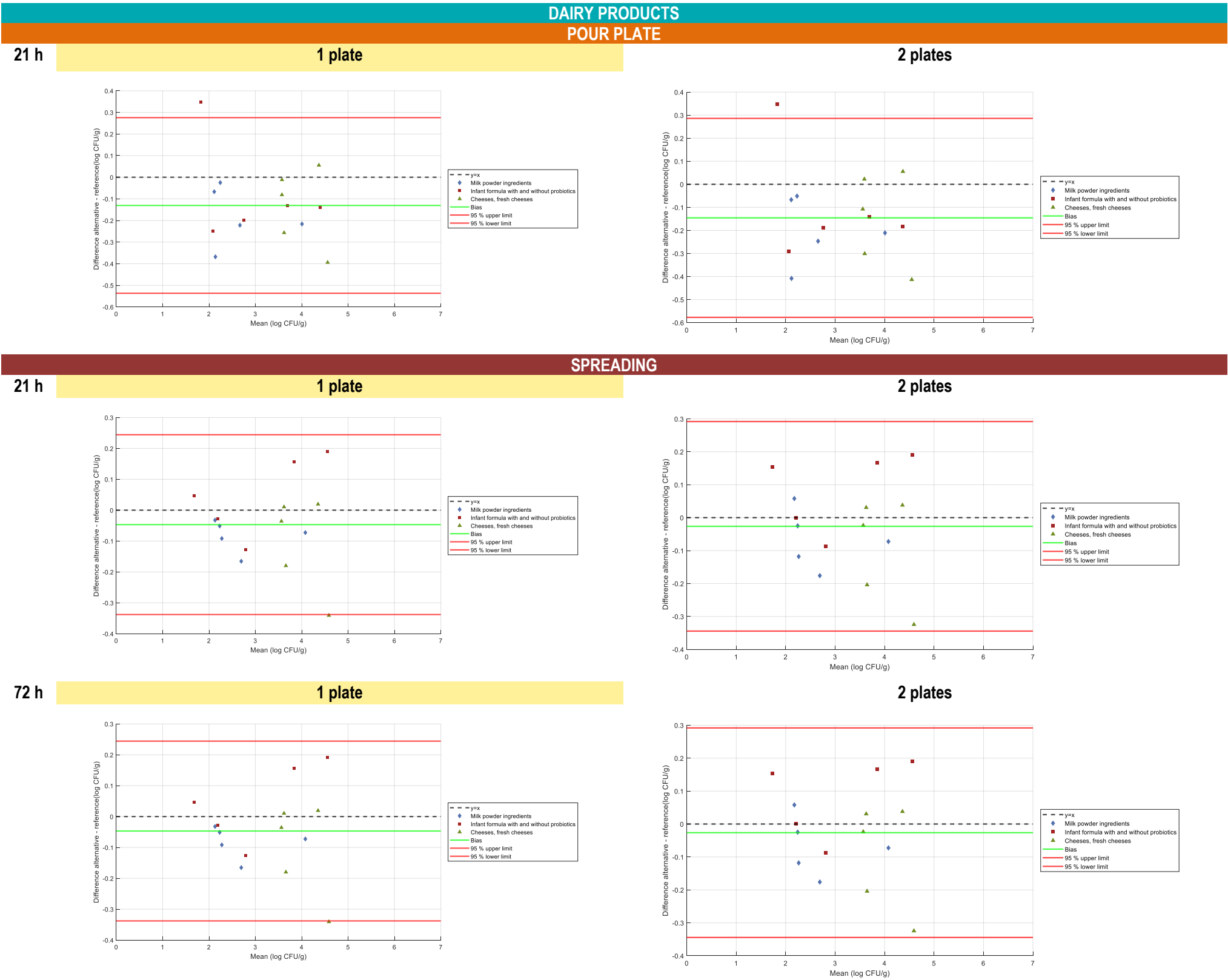
1 plate



2 plates



Appendix 6 - Relative trueness study: Bland-Altman difference plot for each category

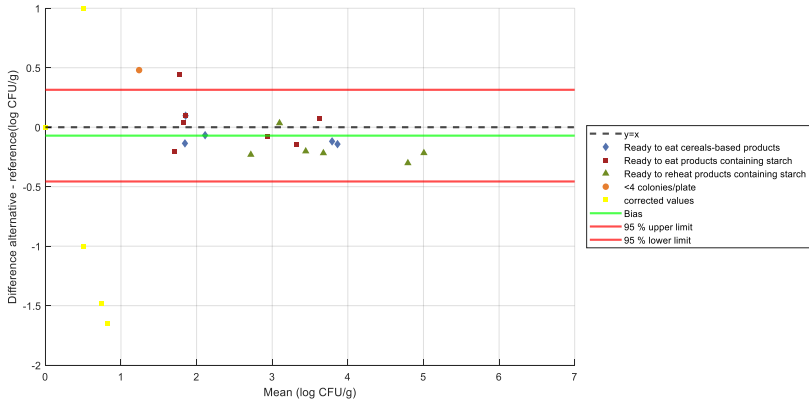


READY-TO-EAT AND READY-TO-REHEAT PRODUCTS

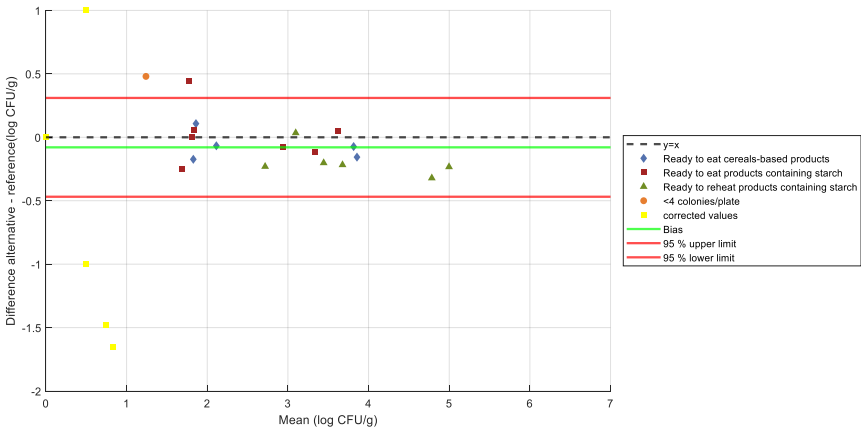
POUR PLATE

21 h

1 plate



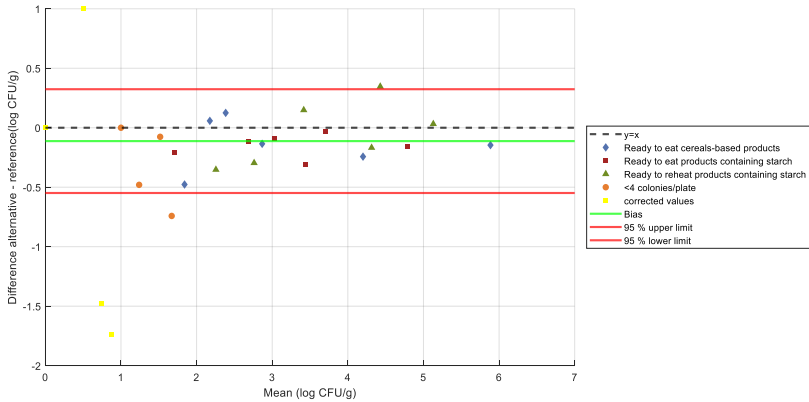
2 plates



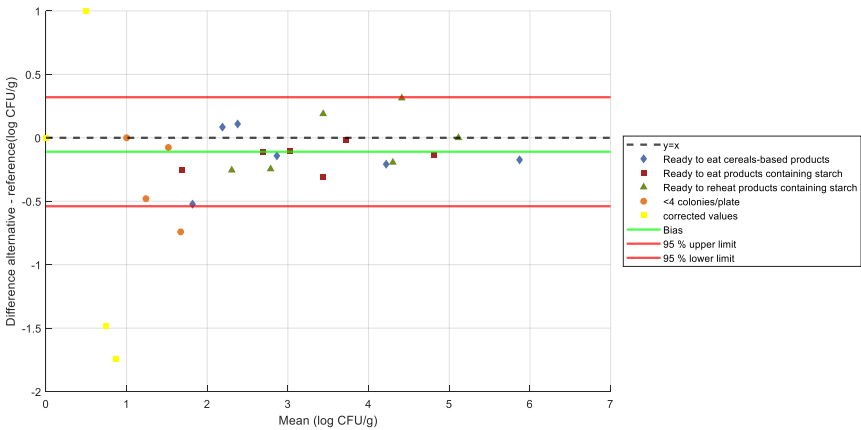
SPREADING

21 h

1 plate

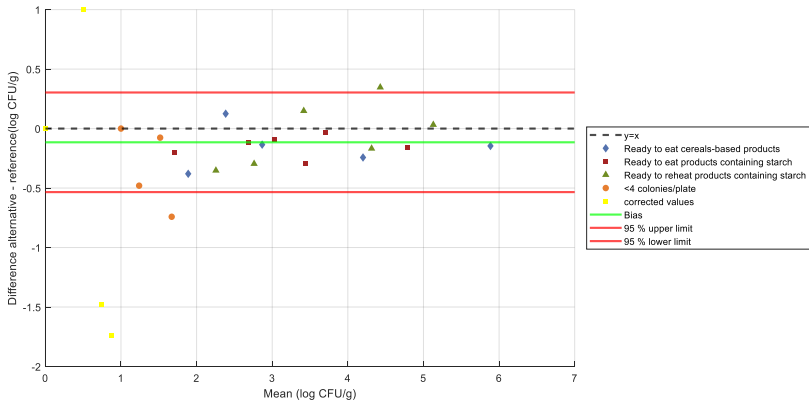


2 plates

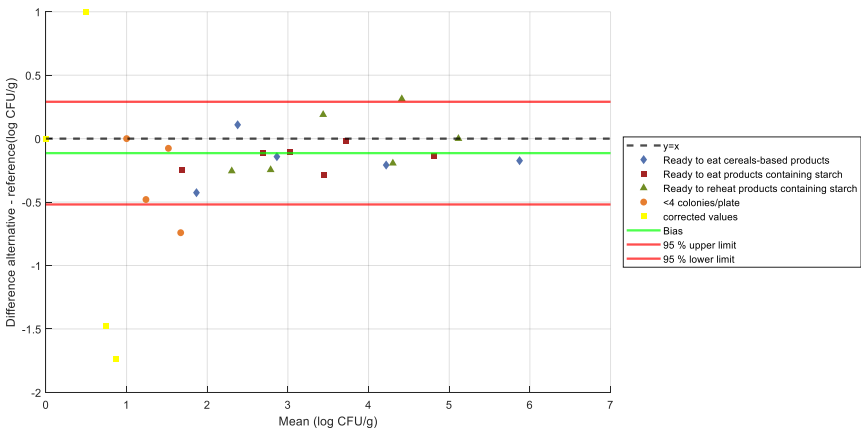


72 h

1 plate



2 plates

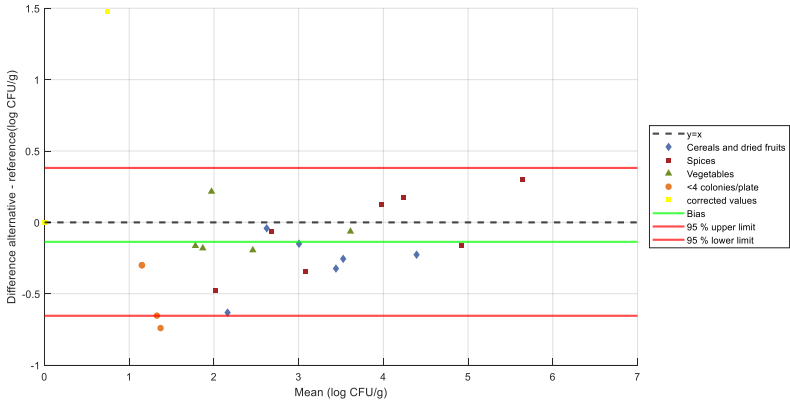


CEREALS, SPICES, DEHYDRATED FRUITS AND VEGETABLES

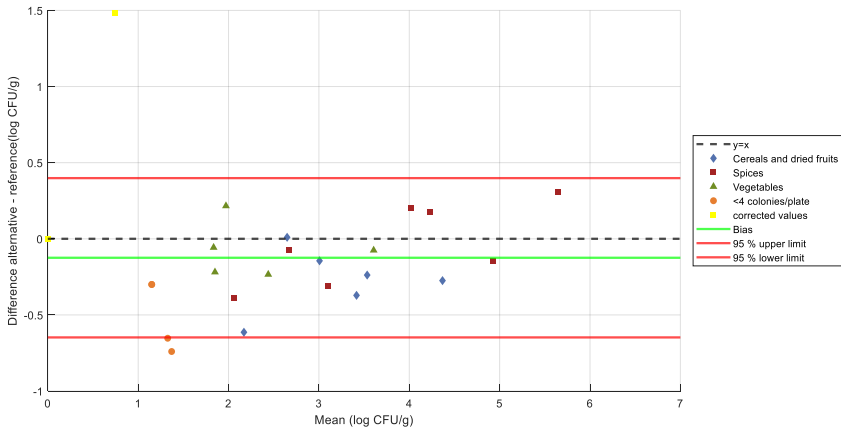
POUR PLATE

21 h

1 plate



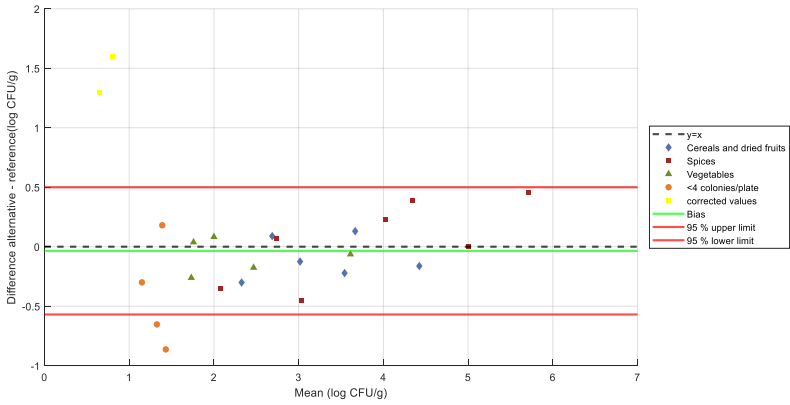
2 plates



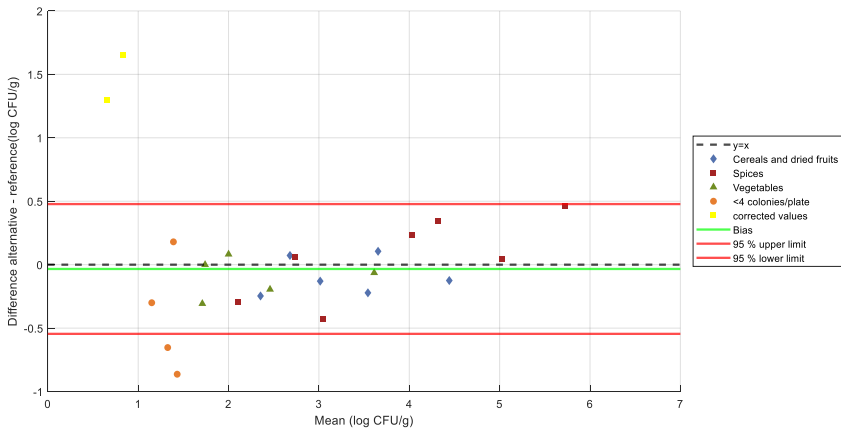
SPREADING

21 h

1 plate

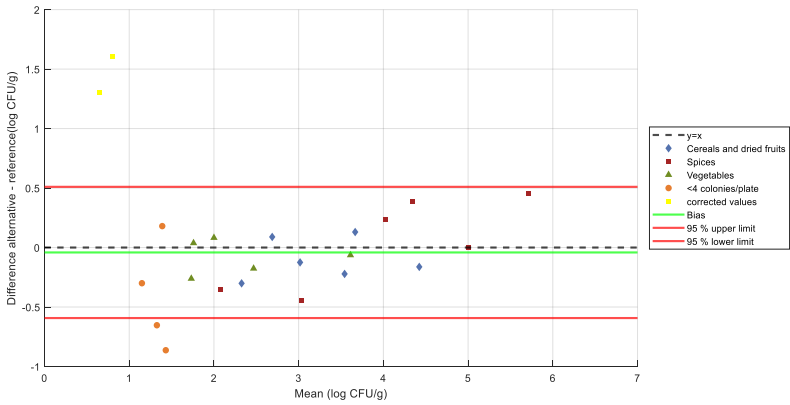


2 plates

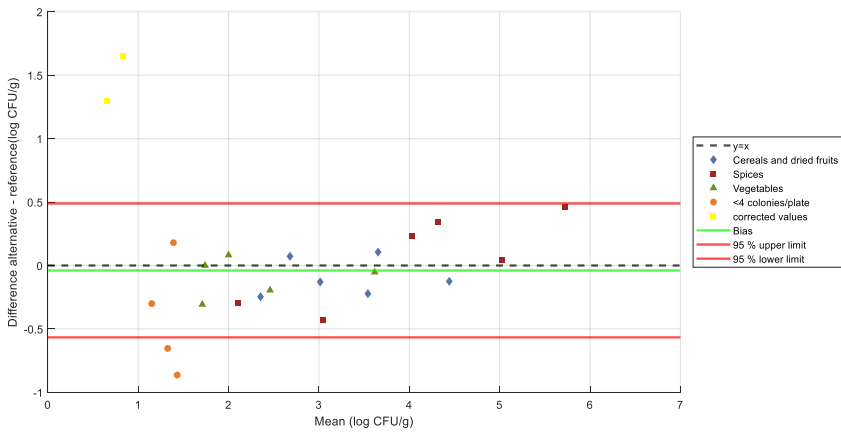


72 h

1 plate

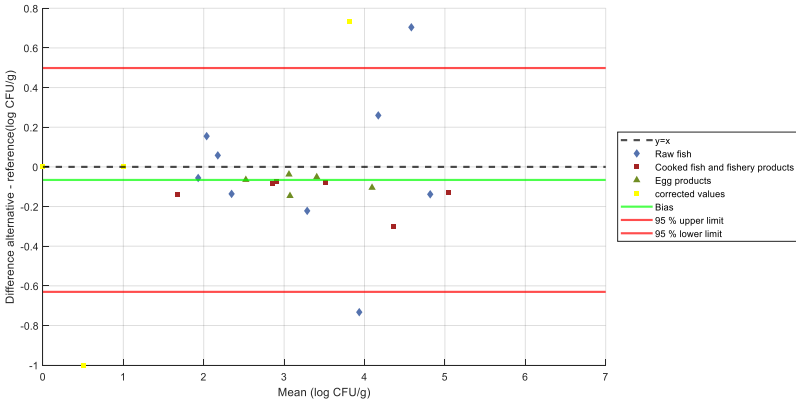


2 plates

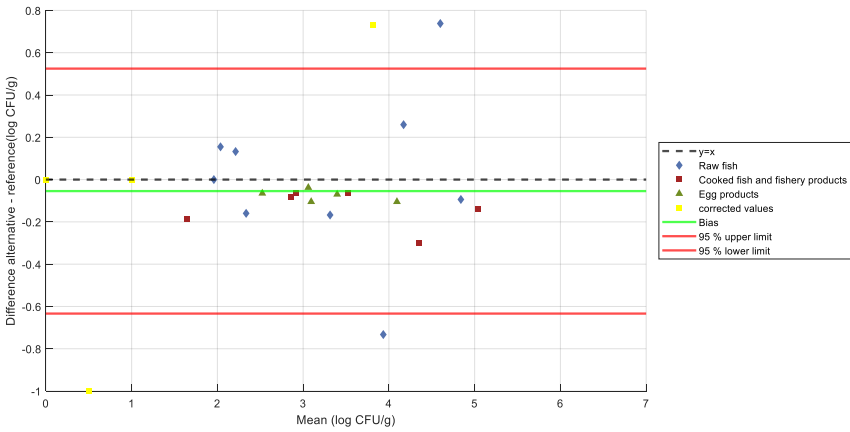


FISH AND EGG PRODUCTS
POUR PLATE

21 h1 plate

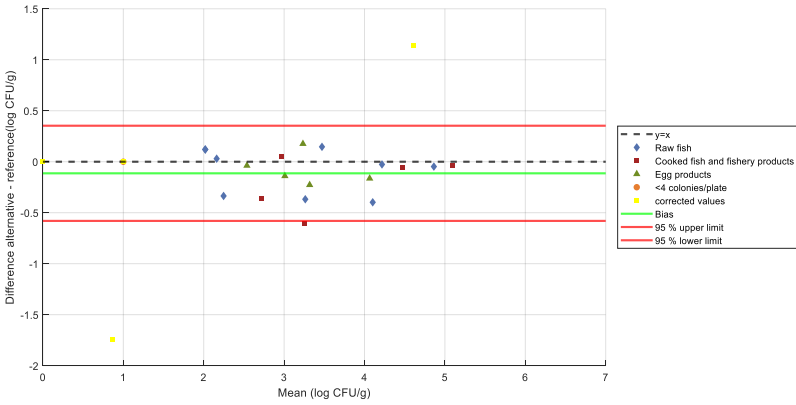


2 plates

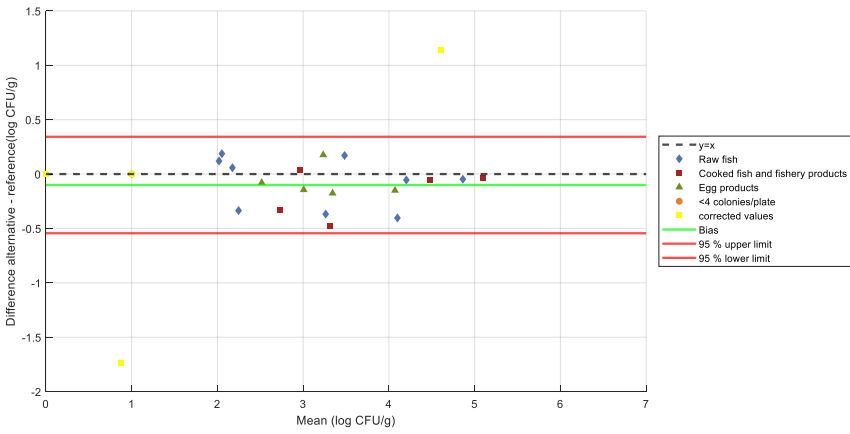


SPREADING

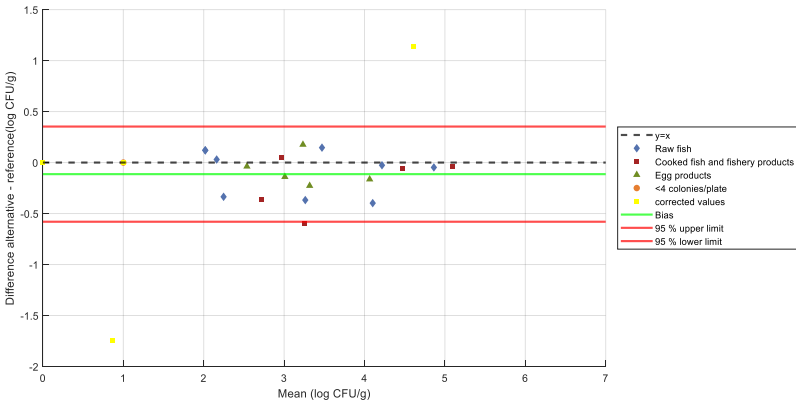
21 h1 plate



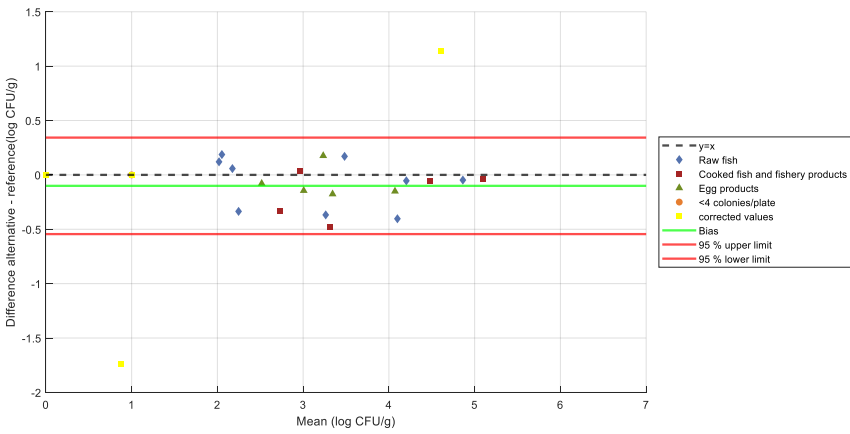
2 plates

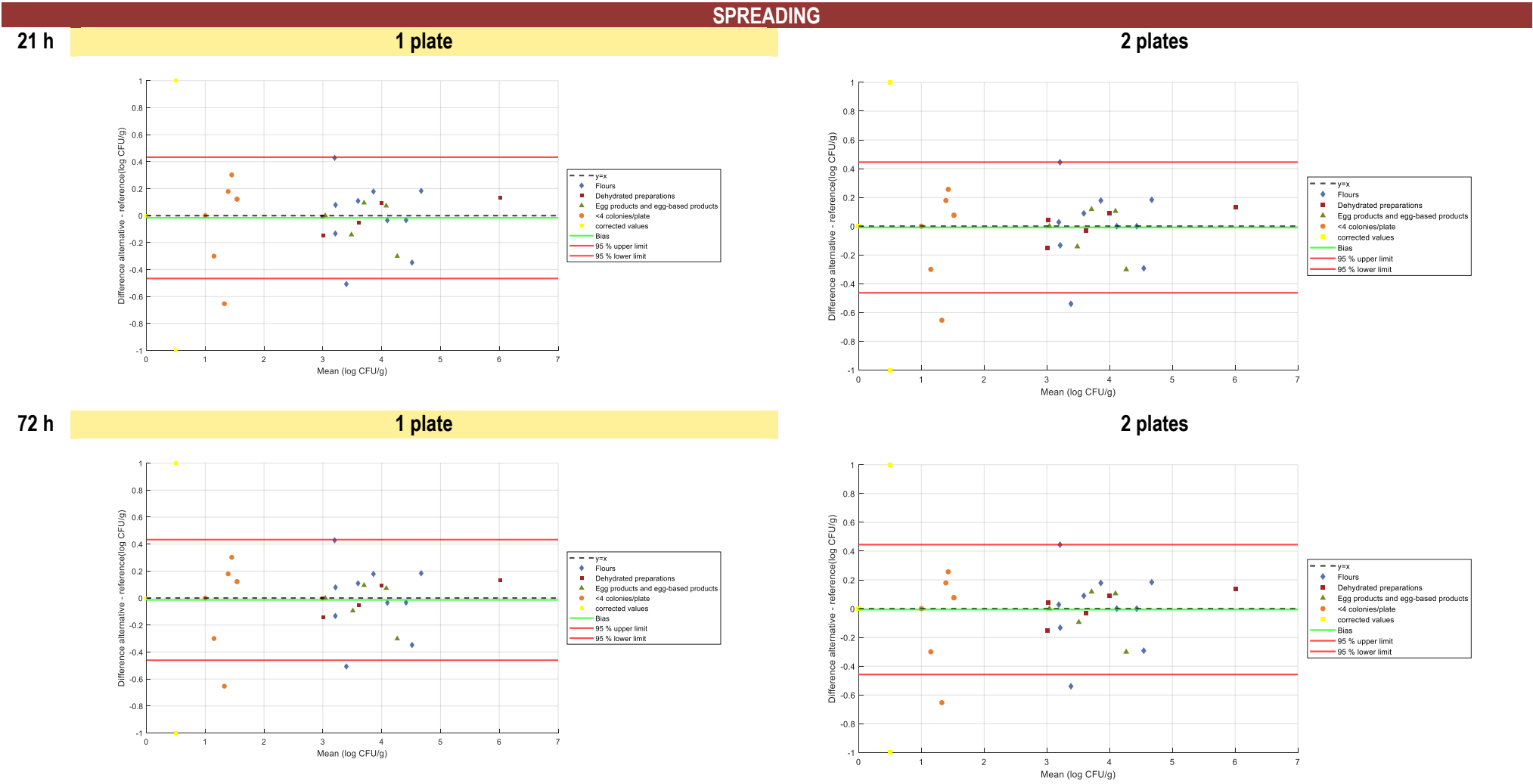
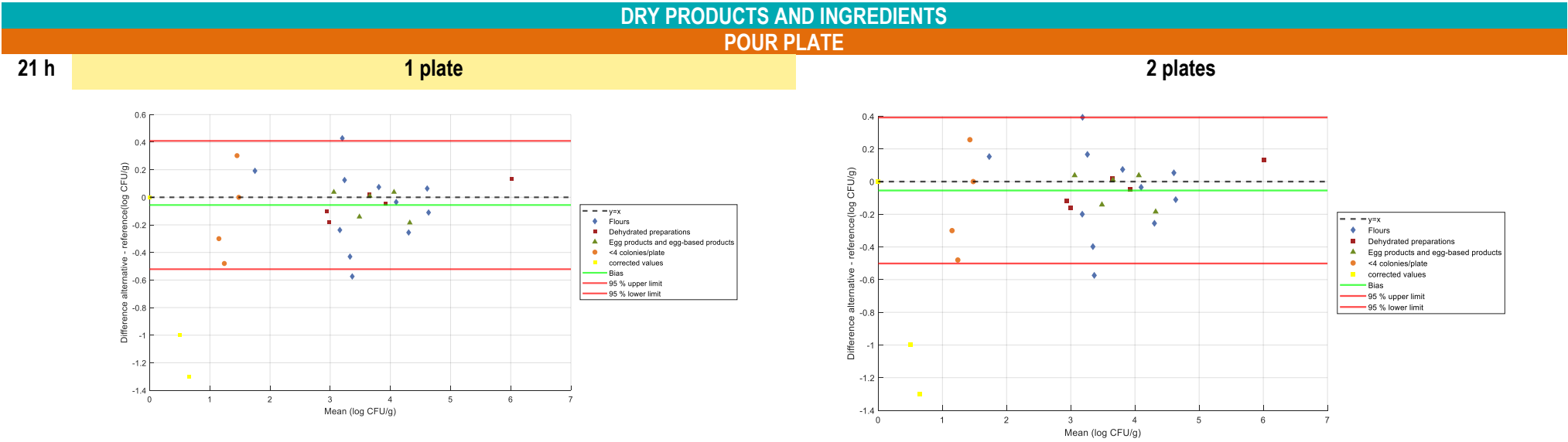


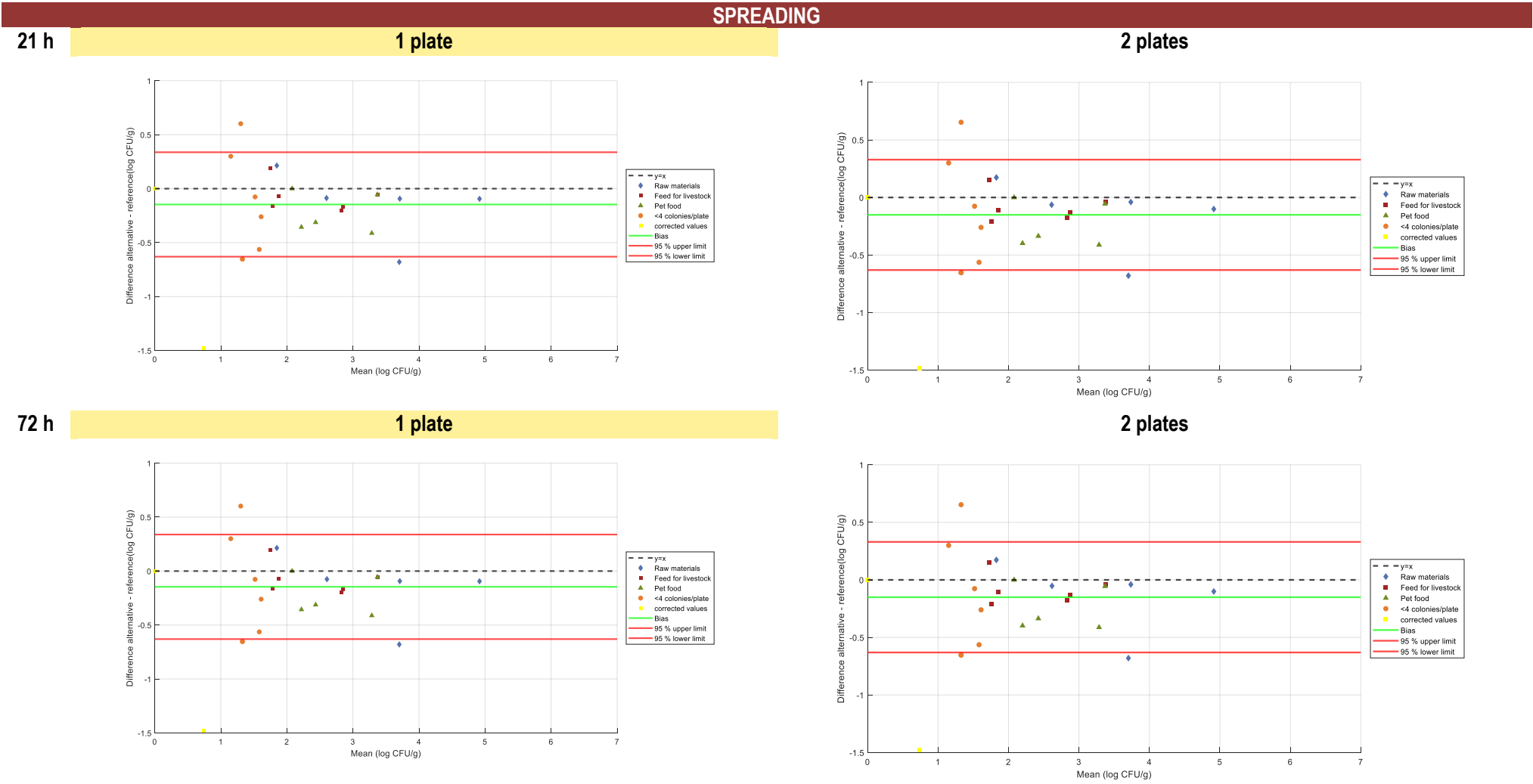
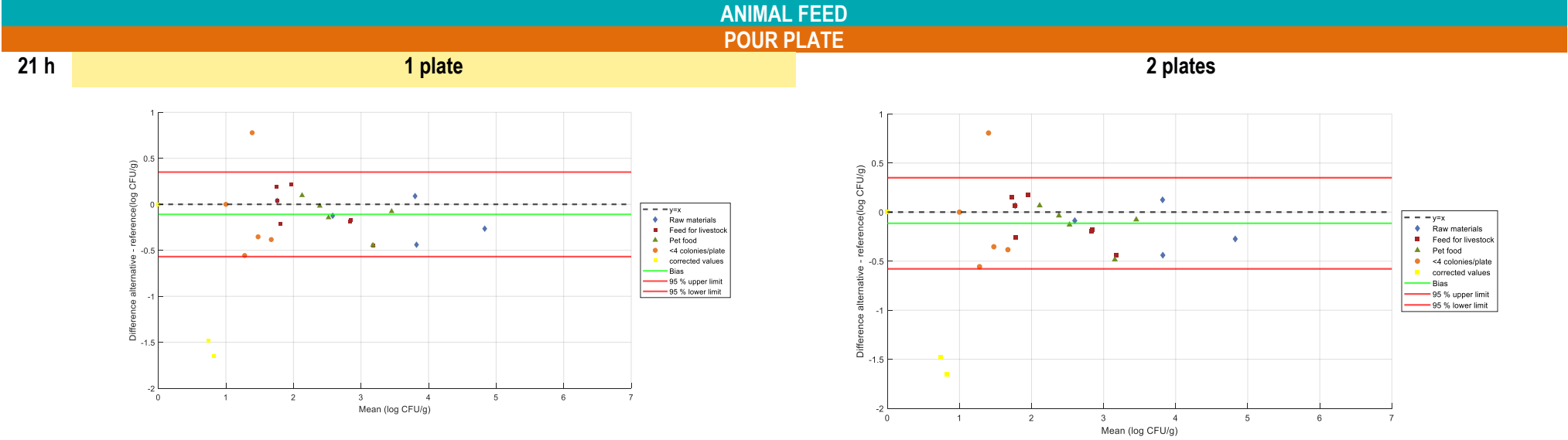
72 h1 plate



2 plates





72 h

1 plate

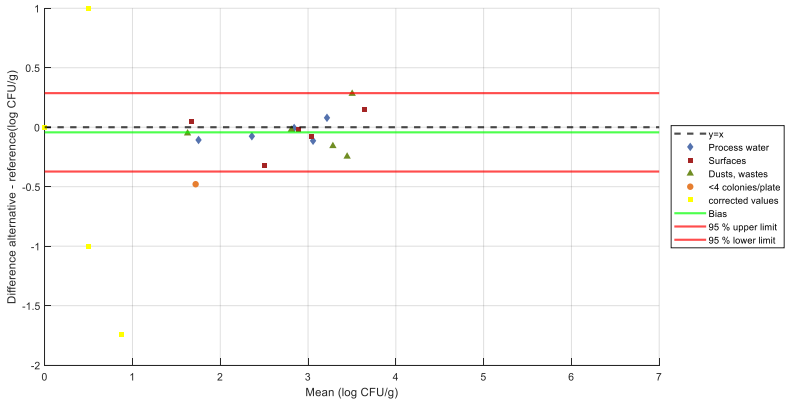
2 plates

PRODUCTION ENVIRONMENTAL SAMPLES

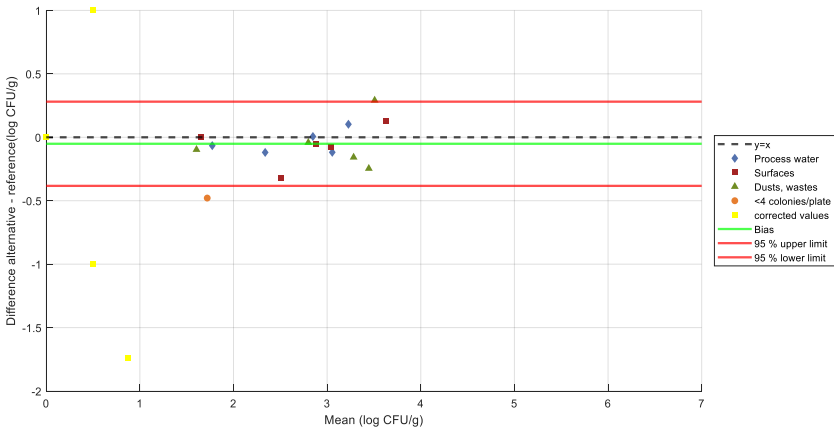
POUR PLATE

21 h

1 plate



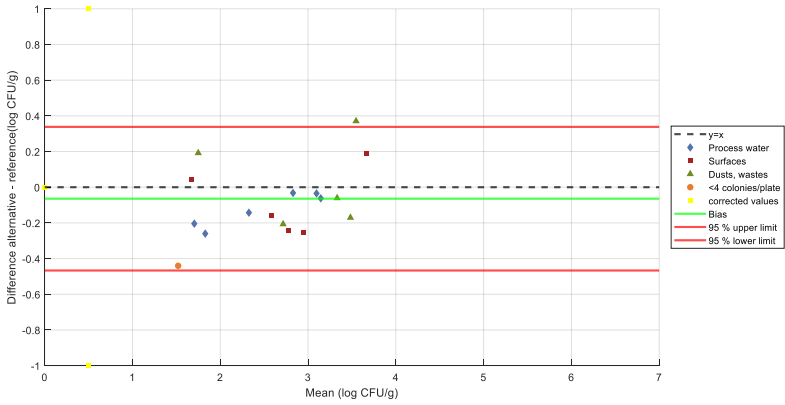
2 plates



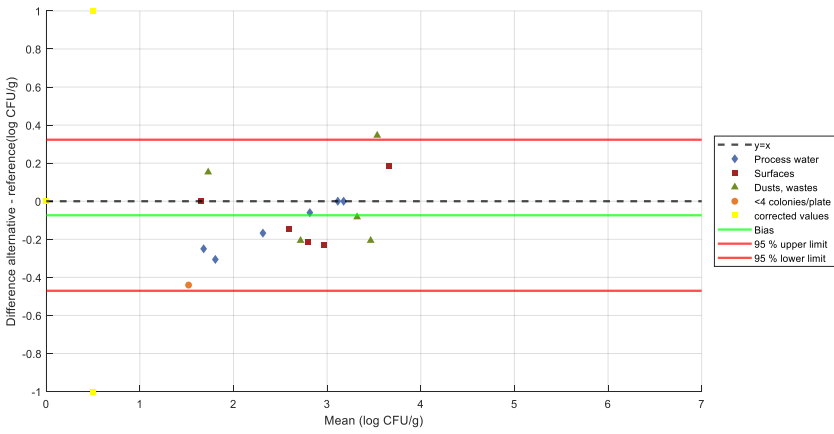
SPREADING

21 h

1 plate

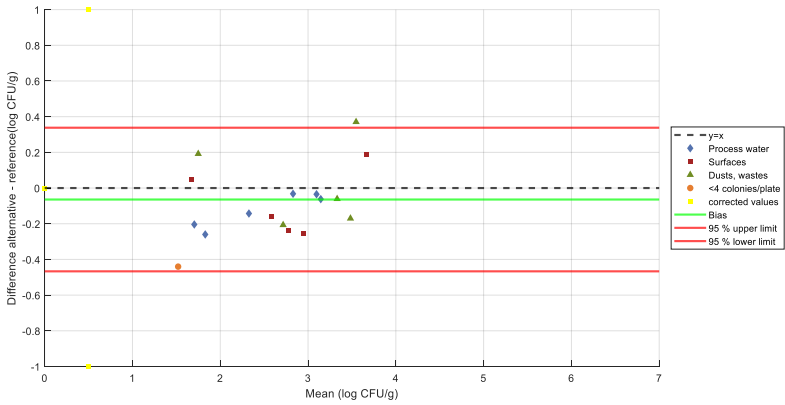


2 plates

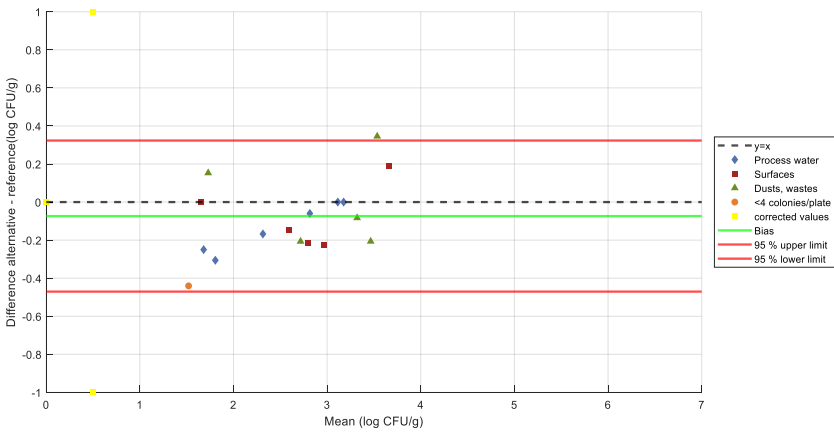


72 h

1 plate



2 plates



Appendix 7 - Accuracy profile study: raw data

ISO 7218 (2024) changes

Chosen plate for 1 plate interpretation

Values in red: dilution inconsistency or above the quantification limit (not taken into account)

Matrix	Strain	Level	Sample N°	ISO 7932*				RAPID'B. cereus 21h at 30°C Pour plate method							RAPID'B. cereus 21h at 30°C Spreading method						
								Enumeration		2 plates interpretation		1 plate interpretation			Enumeration		2 plates interpretation		1 plate interpretation		
				Dilution	cfu/plate	cfu/g	log ₁₀ cfu/g	Dilution	cfu/plate	cfu/g	log ₁₀ cfu/g	CFU/g	log ₁₀ (CFU/g)	log ₁₀ (CFU/g) 1 plate - 2 plates	Dilution	cfu/plate	cfu/g	log ₁₀ cfu/g	CFU/g (rounded)	log ₁₀ (CFU/g)	log ₁₀ (CFU/g) 1 plate - 2 plates
Infant formula with probiotics-Batch 1 Aerobic mesophilic flora : 80 CFU/g Lactic flora : 3.0x10 ⁵ CFU/g	Bacillus cereus Ad420	1	7558	10	14	150	2.18	10	9	100	2.00	90	1.95 Ne	-0.05	10	9	82	1.91	90	1.95 Ne	0.04
				100	2			100	2	100	0				100	0	100	0			
			7559	10	12	130	2.11	10	19	190	2.28	190	2.28	0.00	10	23	230	2.36	230	2.36	0.00
				100	2			100	2	100	2				100	2	100	2			
			7560	10	12	120	2.08	10	6	73	1.86	60	1.78 Ne	-0.09	10	13	130	2.11	130	2.11	0.00
				100	1			100	2	100	1				100	1	100	1			
			7561	10	17	160	2.20	10	11	100	2.00	110	2.04	0.04	10	20	180	2.26	200	2.30	0.05
				100	1			100	0	100	0				100	0	100	0			
			7562	10	11	140	2.15	10	7	73	1.86	70	1.85 Ne	-0.02	10	16	160	2.20	160	2.20	0.00
				100	4			100	1	100	1				100	1	100	1			
		2	7563	100	39	3600	3.56	100	27	2700	3.43	2700	3.43	0.00	100	26	2500	3.40	2600	3.41	0.02
				1000	1			1000	3	1000	2				1000	2	1000	2			
			7564	100	35	3500	3.54	100	23	2500	3.40	2300	3.36	-0.04	100	25	2500	3.40	2500	3.40	0.00
				1000	4			1000	4	1000	2				1000	2	1000	2			
			7565	100	40	4000	3.60	100	28	2600	3.41	2800	3.45	0.03	100	26	2400	3.38	2600	3.41	0.03
				1000	4			1000	1	1000	0				1000	0	1000	0			
			7566	100	23	2400	3.38	100	23	2300	3.36	2300	3.36	0.00	100	32	3200	3.51	3200	3.51	0.00
				1000	3			1000	2	1000	3				1000	3	1000	3			
			7567	100	20	1800	3.26	100	22	2200	3.34	2200	3.34	0.00	100	25	2300	3.36	2500	3.40	0.04
				1000	0			1000	2	1000	0				1000	0	1000	0			
3	7568	1000	67	67000	4.83	1000	31	28000	4.45	31000	4.49	0.04	1000	21	19000	4.28	21000	4.32	0.04		
		10000	7			10000	0	10000	0				10000	0	10000	0					
	7569	1000	53	55000	4.74	1000	33	31000	4.49	33000	4.52	0.03	1000	24	25000	4.40	24000	4.38	-0.02		
		10000	7			10000	1	10000	3				10000	3	10000	3					
	7570	1000	51	55000	4.74	1000	44	45000	4.65	44000	4.64	-0.01	1000	40	38000	4.58	40000	4.60	0.02		
		10000	9			10000	6	10000	2				10000	2	10000	2					
	7571	1000	33	30000	4.48	1000	53	51000	4.71	53000	4.72	0.02	1000	43	42000	4.62	43000	4.63	0.01		
		10000	0			10000	3	10000	3				10000	3	10000	3					
	7572	1000	58	56000	4.75	1000	30	27000	4.43	30000	4.48	0.05	1000	37	36000	4.56	37000	4.57	0.01		
		10000	4			10000	0	10000	3				10000	3	10000	3					
Infant formula with probiotics-Batch 2 Aerobic mesophilic flora : 40 CFU/g Lactic flora : 3.9x10 ⁵ CFU/g	Bacillus cereus Ad420	1	7573	10	13	130	2.11	10	12	140	2.15	120	2.08	-0.07	10	12	110	2.04	120	2.08	0.04
				100	1			100	3	100	0				100	0	100	0			
			7574	10	18	200	2.30	10	23	220	2.34	230	2.36	0.02	10	9	100	2.00	90	1.95 Ne	-0.05
				100	4			100	1	100	2				100	2	100	2			
			7575	10	19	180	2.26	10	11	120	2.08	110	2.04	-0.04	10	17	170	2.23	170	2.23	0.00
				100	1			100	2	100	2				100	2	100	2			
			7576	10	16	150	2.18	10	10	90	1.95	100	2.00	0.05	10	13	150	2.18	130	2.11	-0.06
				100	0			100	0	100	3				100	3	100	3			
			7577	10	14	150	2.18	10	23	220	2.34	230	2.36	0.02	10	23	210	2.32	230	2.36	0.04
				100	2			100	1	100	0				100	0	100	0			
		2	7578	100	22	2300	3.36	100	13	1200	3.08	1300	3.11	0.03	100	30	3300	3.52	3000	3.48	-0.04
				1000	3			1000	0	1000	6				1000	6	1000	6			
			7579	100	29	2800	3.45	100	26	2500	3.40	2600	3.41	0.02	100	31	2900	3.46	3100	3.49	0.03
				1000	2			1000	2	1000	1				1000	1	1000	1			
			7580	100	19	1800	3.26	100	25	2700	3.43	2500	3.40	-0.03	100	32	3100	3.49	3200	3.51	0.01
				1000	1			1000	5	1000	2				1000	2	1000	2			
			7581	100	28	3000	3.48	100	21	2100	3.32	2100	3.32	0.00	100	30	3000	3.48	3000	3.48	0.00
				1000	5			1000	2	1000	3				1000	3	1000	3			
			7582	100	22	2400	3.38	100	12	1300	3.11	1200	3.08	-0.03	100	19	2000	3.30	1900	3.28	-0.02
				1000	4			1000	2	1000	3				1000	3	1000	3			
3	7583	1000	84	90000	4.95	1000	51	47000	4.67	51000	4.71	0.04	1000	36	38000	4.58	36000	4.56	-0.02		
		10000	15			10000	1	10000	6				10000	6	10000	6					
	7584	1000	74	70000	4.85	1000	41	41000	4.61	41000	4.61	0.00	1000	33	30000	4.48	33000	4.52	0.04		
		10000	3			10000	4	10000	0				10000	0	10000	0					
	7585	1000	58	62000	4.79	1000	31	32000	4.51	31000	4.49	-0.01	1000	64	63000	4.80	64000	4.81	0.01		
		10000	10			10000	4	10000	5				10000	5	10000	5					
	7586	1000	33	33000	4.52	1000	35	35000	4.54	35000	4.54	0.00	1000	38	42000	4.62	38000	4.58	-0.04		
		10000	3			10000	3	10000	8				10000	8	10000	8					
7587	1000	58	56000	4.75	1000	27	27000	4.43	27000	4.43	0.00	1000	39	37000	4.57	39000	4.59	0.02			
	10000	4			10000	3	10000	2				10000	2	10000	2						

Matrix	Strain	Level	Sample N°	ISO 7932*				RAPID'B. cereus 21h at 30°C Pour plate method							RAPID'B. cereus 21h at 30°C Spreading method						
								Enumeration		2 plates interpretation		1 plate interpretation			Enumeration		2 plates interpretation		1 plate interpretation		
				Dilution	cfu/plate	cfu/g	log ₁₀ cfu/g	Dilution	cfu/plate	cfu/g	log ₁₀ cfu/g	CFU/g	log ₁₀ (CFU/g)	log ₁₀ (CFU/g) 1 plate - 2 plates	Dilution	cfu/plate	cfu/g	log ₁₀ cfu/g	CFU/g	log ₁₀ (CFU/g)	log ₁₀ (CFU/g) 1 plate - 2 plates
Pâté-Batch 1 Aerobic mesophilic flora : <10 CFU/g	Bacillus cereus Ad2183	1	7332	10	7	64	1.81	10	7	64	1.81	70	1.85	0.04	10	4	36	1.56	40	1.60	0.05
				100	0		Ne	100	0		Ne		Ne		100	0		Ne		Ne	
			7333	10	8	73	1.86	10	9	91	1.96	90	1.95	0.00	10	7	64	1.81	70	1.85	0.04
				100	0		Ne	100	1		Ne		Ne		100	0		Ne		Ne	
			7334	10	4	36	1.56	10	4	36	1.56	40	1.60	0.05	10	4	36	1.56	40	1.60	0.05
				100	0		Ne	100	0		Ne		Ne		100	0		Ne		Ne	
		7335	10	4	36	1.56	10	6	64	1.81	60	1.78	-0.03	10	4	36	1.56	40	1.60	0.05	
			100	0		Ne	100	1		Ne		Ne		100	0		Ne		Ne		
		7336	10	7	64	1.81	10	6	55	1.74	60	1.78	0.04	10	4	36	1.56	40	1.60	0.05	
			100	0		Ne	100	0		Ne		Ne		100	0		Ne		Ne		
		2	7337	100	31	3300	3.52	100	25	2500	3.40	2500	3.40	0.00	100	31	3100	3.49	3100	3.49	0.00
				1000	5			1000	3						1000	3					
			7338	100	20	2000	3.30	100	27	2500	3.40	2700	3.43	0.03	100	24	2200	3.34	2400	3.38	0.04
				1000	2			1000	1						1000	0					
			7339	100	25	2500	3.40	100	41	4000	3.60	4100	3.61	0.01	100	32	3200	3.51	3200	3.51	0.00
				1000	3			1000	3						1000	3					
			7340	100	13	1500	3.18	100	21	2200	3.34	2100	3.32	-0.02	100	32	3200	3.51	3200	3.51	0.00
				1000	3			1000	3						1000	3					
			7341	100	33	3400	3.53	100	35	3600	3.56	3500	3.54	-0.01	100	33	3300	3.52	3300	3.52	0.00
				1000	4			1000	5						1000	3					
		3	7342	1000	51	49000	4.69	1000	46	48000	4.68	46000	4.66	-0.02	1000	52	49000	4.69	52000	4.72	0.03
				10000	3			10000	7						10000	2					
			7343	1000	43	45000	4.65	1000	52	53000	4.72	52000	4.72	-0.01	1000	53	51000	4.71	53000	4.72	0.02
				10000	7			10000	6						10000	3					
			7344	1000	52	54000	4.73	1000	47	45000	4.65	47000	4.67	0.02	1000	69	65000	4.81	69000	4.84	0.03
				10000	7			10000	2						10000	3					
			7345	1000	43	45000	4.65	1000	50	51000	4.71	50000	4.70	-0.01	1000	54	50000	4.70	54000	4.73	0.03
				10000	6			10000	6						10000	1					
			7346	1000	42	43000	4.63	1000	63	63000	4.80	63000	4.80	0.00	1000	65	64000	4.81	65000	4.81	0.01
				10000	5			10000	6						10000	5					
Pâté-Batch 2 Aerobic mesophilic flora : <10 CFU/g	Bacillus cereus Ad2183	1	7347	10	7	64	1.81	10	11	100	2.00	110	2.04	0.04	10	4	45	1.65	40	1.60	-0.05
				100	0		Ne	100	0						100	1		Ne		Ne	
			7348	10	8	82	1.91	10	8	73	1.86	80	1.90	0.04	10	5	45	1.65	50	1.70	0.05
				100	1		Ne	100	0		Ne		Ne		100	0		Ne		Ne	
			7349	10	4	45	1.65	10	5	45	1.65	50	1.70	0.05	10	4	36	1.56	40	1.60	0.05
				100	1		Ne	100	0		Ne		Ne		100	0		Ne		Ne	
		7350	10	7	91	1.96	10	5	45	1.65	50	1.70	0.05	10	6	55	1.74	60	1.78	0.04	
			100	3		Ne	100	0		Ne		Ne		100	0		Ne		Ne		
		7351	10	4	36	1.56	10	8	91	1.96	80	1.90	-0.06	10	8	91	1.96	80	1.90	-0.06	
			100	0		Ne	100	2		Ne		Ne		100	2		Ne		Ne		
		2	7352	100	19	2000	3.30	100	25	2600	3.41	2500	3.40	-0.02	100	29	2900	3.46	2900	3.46	0.00
				1000	3			1000	4						1000	3					
			7353	100	41	3900	3.59	100	35	3400	3.53	3500	3.54	0.01	100	27	2800	3.45	2700	3.43	-0.02
				1000	2			1000	2						1000	4					
			7354	100	26	2500	3.40	100	24	2400	3.38	2400	3.38	0.00	100	34	3100	3.49	3400	3.53	0.04
				1000	2			1000	2						1000	0					
			7355	100	26	2900	3.46	100	22	2200	3.34	2200	3.34	0.00	100	23	2300	3.36	2300	3.36	0.00
				1000	6			1000	2						1000	2					
			7356	100	18	1900	3.28	100	29	2900	3.46	2900	3.46	0.00	100	40	4500	3.65	4000	3.60	-0.05
				1000	3			1000	3						1000	9					
		3	7357	1000	52	50000	4.70	1000	46	45000	4.65	46000	4.66	0.01	1000	32	33000	4.52	32000	4.51	-0.01
				10000	3			10000	3						10000	4					
			7358	1000	45	45000	4.65	1000	40	41000	4.61	40000	4.60	-0.01	1000	42	39000	4.59	42000	4.62	0.03
				10000	5			10000	5						10000	1					
			7359	1000	76	74000	4.87	1000	32	34000	4.53	32000	4.51	-0.03	1000	41	38000	4.58	41000	4.61	0.03
				10000	5			10000	5						10000	1					
			7360	1000	43	44000	4.64	1000	43	40000	4.60	43000	4.63	0.03	1000	41	41000	4.61	41000	4.61	0.00
				10000	5			10000	1						10000	4					
			7361	1000	56	57000	4.76	1000	40	40000	4.60	40000	4.60	0.00	1000	44	45000	4.65	44000	4.64	-0.01
				10000	7			10000	4						10000	6					

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

Matrix	Strain	Level	Sample N°	ISO 7932				RAPID'B. cereus 21h at 30°C Pour plate method							RAPID'B. cereus 21h at 30°C Spreading method							
								Enumeration		2 plates interpretation		1 plate interpretation			Enumeration		2 plates interpretation		1 plate interpretation			
				Dilution	cfu/plate	cfu/g	log ₁₀ cfu/g	Dilution	cfu/plate	cfu/g	log ₁₀ cfu/g	CFU/g	log ₁₀ (CFU/g)	log ₁₀ (CFU/g) 1 plate - 2 plates	Dilution	cfu/plate	cfu/g	log ₁₀ cfu/g	CFU/g	log ₁₀ (CFU/g)	log ₁₀ (CFU/g) 1 plate - 2 plates	
Cereals-Batch 1 Aerobic mesophilic flora : 10 CFU/g	Bacillus weihenstephanensis Ad1029 (spores)	1	7780	10	33	330	2.52	10	32	340	2.53	320	2.51	-0.03	10	36	360	2.56	360	2.56	0.00	
				100	3			100	5						100	3						
			7781	10	33	340	2.53	10	34	330	2.52	340	2.53	0.01	10	36	340	2.53	360	2.56	0.02	
				100	4			100	2						100	1						
			7782	10	44	460	2.66	10	38	370	2.57	380	2.58	0.01	10	36	360	2.56	360	2.56	0.00	
				100	6			100	3						100	4						
		7783	10	46	460	2.66	10	52	480	2.68	520	2.72	0.03	10	49	480	2.68	490	2.69	0.01		
			100	4			100	1						100	4							
		2	7784	10	31	320	2.51	10	25	250	2.40	250	2.40	0.00	10	32	310	2.49	320	2.51	0.01	
				100	4			100	2						100	2						
			7785	100	23	2400	3.38	100	30	2900	3.46	3000	3.48	0.01	100	45	4500	3.65	4500	3.65	0.00	
				1000	3			1000	2						1000	5						
			7786	100	61	6100	3.79	100	39	3600	3.56	3900	3.59	0.03	100	70	6500	3.81	7000	3.85	0.03	
				1000	6			1000	1						1000	2						
		3	7787	100	55	5500	3.74	100	57	5900	3.77	5700	3.76	-0.01	100	61	6000	3.78	6100	3.79	0.01	
				1000	6			1000	8						1000	5						
			7788	100	49	5000	3.70	100	59	5800	3.76	5900	3.77	0.01	100	71	6900	3.84	7100	3.85	0.01	
				1000	6			1000	5						1000	5						
			7789	100	46	4500	3.65	100	40	4500	3.65	4000	3.60	-0.05	100	44	4500	3.65	4400	3.64	-0.01	
				1000	4			1000	10						1000	6						
		2	7790	1000	134	130000	5.11	1000	123	120000	5.08	120000	5.08	0.00	1000	132	130000	5.11	130000	5.11	0.00	
				10000	9			10000	10						10000	12						
			7791	1000	90	86000	4.93	1000	70	67000	4.83	70000	4.85	0.02	1000	84	85000	4.93	84000	4.92	-0.01	
				10000	5			10000	4						10000	10						
7792	1000		73	70000	4.85	1000	62	60000	4.78	62000	4.79	0.01	1000	66	65000	4.81	66000	4.82	0.01			
	10000		4			10000	4						10000	5								
3	7793	1000	99	98000	4.99	1000	100	100000	5.00	100000	5.00	0.00	1000	99	100000	5.00	99000	5.00	0.00			
		10000	9			10000	15						10000	13								
	7794	1000	124	120000	5.08	1000	117	120000	5.08	120000	5.08	0.00	1000	114	110000	5.04	110000	5.04	0.00			
		10000	11			10000	10						10000	9								
	Cereals-Batch 2 Aerobic mesophilic flora : 10 CFU/g	Bacillus weihenstephanensis Ad1029 (spores)	1	7795	10	45	460	2.66	10	30	330	2.52	300	2.48	-0.04	10	42	460	2.66	420	2.62	-0.04
					100	5			100	6						100	8					
7796				10	44	440	2.64	10	42	410	2.61	420	2.62	0.01	10	33	320	2.51	330	2.52	0.01	
				100	4			100	3						100	2						
7797				10	47	490	2.69	10	47	470	2.67	470	2.67	0.00	10	34	340	2.53	340	2.53	0.00	
				100	7			100	5						100	3						
7798			10	36	370	2.57	10	25	260	2.41	250	2.40	-0.02	10	20	210	2.32	200	2.30	-0.02		
			100	5			100	3						100	3							
2			7799	10	32	340	2.53	10	26	260	2.41	260	2.41	0.00	10	32	320	2.51	320	2.51	0.00	
				100	5			100	2						100	3						
			7800	100	57	5900	3.77	100	42	4500	3.65	4200	3.62	-0.03	100	58	6000	3.78	5800	3.76	-0.01	
				1000	8			1000	8						1000	8						
			7801	100	74	7300	3.86	100	51	4900	3.69	5100	3.71	0.02	100	51	5200	3.72	5100	3.71	-0.01	
				1000	6			1000	3						1000	6						
3			7802	100	74	7300	3.86	100	53	5100	3.71	5300	3.72	0.02	100	72	7500	3.88	7200	3.86	-0.02	
				1000	6			1000	3						1000	11						
			7803	100	73	7000	3.85	100	52	5800	3.76	5200	3.72	-0.05	100	79	7600	3.88	7900	3.90	0.02	
				1000	4			1000	12						1000	5						
			7804	100	67	6900	3.84	100	53	5900	3.77	5300	3.72	-0.05	100	74	6900	3.84	7400	3.87	0.03	
				1000	9			1000	12						1000	2						
3			7805	1000	75	76000	4.88	1000	53	54000	4.73	53000	4.72	-0.01	1000	95	93000	4.97	95000	4.98	0.01	
				10000	9			10000	6						10000	7						
			7806	1000	94	97000	4.99	1000	50	56000	4.75	50000	4.70	-0.05	1000	104	98000	4.99	100000	5.00	0.01	
				10000	13			10000	12						10000	4						
	7807	1000	109	110000	5.04	1000	94	93000	4.97	94000	4.97	0.00	1000	91	88000	4.94	91000	4.96	0.01			
		10000	9			10000	8						10000	6								
7808	10000	20	200000	5.30	1000	128	130000	5.11	130000	5.11	0.00	1000	161	130000	5.11	160000	5.20	0.09				
	10000	2			10000	15						10000	13									
7809	1000	115	120000	5.08	1000	65	67000	4.83	65000	4.81	-0.01	1000	110	110000	5.04	110000	5.04	0.00				
	10000	19			10000	9						10000	11									

Matrix	Strain	Level	Sample N°	ISO 7932•				RAPID'B. cereus 21h at 30°C Pour plate method						RAPID'B. cereus 21h at 30°C Spreading method									
								Enumeration		2 plates interpretation		1 plate interpretation			Enumeration		2 plates interpretation		1 plate interpretation				
				Dilution	cfu/plate	cfu/g	log ₁₀ cfu/g	Dilution	cfu/plate	cfu/g	log ₁₀ cfu/g	CFU/g	log ₁₀ (CFU/g)	log ₁₀ 1 plate - 2 plates	Dilution	cfu/plate	cfu/g	log ₁₀ cfu/g	CFU/g	log ₁₀ (CFU/g)	log ₁₀ 1 plate - 2 plates		
Seafood cocktail-Batch 1 Aerobic mesophilic flora : 4.5x10 ⁴ CFU/g	Bacillus cereus Ad825	1	1021	10	4	55	1.74	10	6	55	1.74	60	1.78	0.04	10	4	45	1.65	40	1.60	-0.05		
				100	2		Ne	100	0		Ne		Ne		100	1		Ne		Ne			
			1022	10	8	73	1.86	10	4	36	1.56	40	1.60	0.05	10	6	64	1.81	60	1.78	-0.03		
				100	0		Ne	100	0		Ne		Ne		100	1		Ne		Ne			
			1023	10	4	36	1.56	10	5	45	1.65	50	1.70	0.05	10	7	64	1.81	70	1.85	0.04		
				100	0		Ne	100	0		Ne		Ne		100	0		Ne		Ne			
		2	1024	10	9	91	1.96	10	4	36	1.56	40	1.60	0.05	10	8	73	1.86	80	1.90	0.04		
				100	1		Ne	100	0		Ne		Ne		100	0		Ne		Ne			
			1025	10	8	82	1.91	10	4	45	1.65	40	1.60	-0.05	10	4	36	1.56	40	1.60	0.05		
				100	1		Ne	100	1		Ne		Ne		100	0		Ne		Ne			
			1026	100	16	1600	3.20	100	28	2700	3.43	2800	3.45	0.02	100	25	2400	3.38	2500	3.40	0.02		
				1000	2			1000	2						1000	1							
		3	1027	100	11	1100	3.04	100	16	1600	3.20	1600	3.20	0.00	100	19	1800	3.26	1900	3.28	0.02		
				1000	1			1000	2						1000	1							
			1028	100	9	910	2.96	100	29	2900	3.46	2900	3.46	0.00	100	22	2500	3.40	2200	3.34	-0.06		
				1000	1		Ne	1000	3						1000	5							
			1029	100	24	2300	3.36	100	24	2500	3.40	2400	3.38	-0.02	100	28	3100	3.49	2800	3.45	-0.04		
				1000	1			1000	4						1000	6							
		Seafood cocktail-Batch 1 Aerobic mesophilic flora : 4.2x10 ² CFU/g	Bacillus cereus Ad825	1	1030	100	24	2400	3.38	100	17	1600	3.20	1700	3.23	0.03	100	17	2100	3.32	1700	3.23	-0.09
						1000	2			1000	1						1000	6					
					1031	1000	24	23000	4.36	1000	49	45000	4.65	49000	4.69	0.04	1000	24	26000	4.41	24000	4.38	-0.03
						10000	1			10000	1						10000	5					
					1032	1000	12	13000	4.11	1000	21	23000	4.36	21000	4.32	-0.04	1000	29	30000	4.48	29000	4.46	-0.01
						10000	2			10000	4						10000	4					
				1033	1000	23	27000	4.43	1000	27	29000	4.46	27000	4.43	-0.03	1000	26	25000	4.40	26000	4.41	0.02	
					10000	7			10000	5						10000	1						
				1034	1000	21	20000	4.30	1000	20	21000	4.32	20000	4.30	-0.02	1000	18	22000	4.34	18000	4.26	-0.09	
					10000	1			10000	3						10000	6						
		2		1035	1000	30	33000	4.52	1000	26	27000	4.43	26000	4.41	-0.02	1000	26	26000	4.41	26000	4.41	0.00	
					10000	6			10000	4						10000	3						
1036	10			4	36	1.56	10	6	55	1.74	60	1.78	0.04	10	7	64	1.81	70	1.85	0.04			
	100			0		Ne	100	0		Ne		Ne		100	0		Ne		Ne				
1037	10			8	73	1.86	10	4	36	1.56	40	1.60	0.05	10	7	64	1.81	70	1.85	0.04			
	100			0		Ne	100	0		Ne		Ne		100	0		Ne		Ne				
1038	10			5	45	1.65	10	5	64	1.81	50	1.70	-0.11	10	7	64	1.81	70	1.85	0.04			
	100			0		Ne	100	2		Ne		Ne		100	0		Ne		Ne				
1039	10			5	45	1.65	10	5	55	1.74	50	1.70	-0.04	10	10	90	1.95	100	2.00	0.05			
	100			0		Ne	100	1		Ne		Ne		100	0								
1040	10			4	36	1.56	10	4	36	1.56	40	1.60	0.05	10	6	55	1.74	60	1.78	0.04			
	100			0		Ne	100	0		Ne		Ne		100	0		Ne		Ne				
3	1041			100	21	2100	3.32	100	29	2900	3.46	2900	3.46	0.00	100	22	2100	3.32	2200	3.34	0.02		
				1000	8		N'	1000	3						1000	1							
	1042	100		11	1400	3.15	100	32	3400	3.53	3200	3.51	-0.03	100	26	2600	3.41	2600	3.41	0.00			
		1000		4			1000	5						1000	3								
	1043	100		13	1400	3.15	100	18	1900	3.28	1800	3.26	-0.02	100	24	2200	3.34	2400	3.38	0.04			
		1000		2			1000	3						1000	0								
3	1044	100		18	1800	3.26	100	21	2000	3.30	2100	3.32	0.02	10	140	1400	3.15	1400	3.15	0.00			
		1000		2			1000	1						100	17								
	1045	10	162	1600	3.20	10	72	700	2.85	720	2.86	0.01	100	23	2400	3.38	2300	3.36	-0.02				
		100	9			100	8						1000	3									
	1046	1000	37	36000	4.56	1000	63	65000	4.81	63000	4.80	-0.01	1000	44	43000	4.63	44000	4.64	0.01				
		10000	3			10000	9						10000	3									
	1047	1000	30	33000	4.52	1000	39	41000	4.61	39000	4.59	-0.02	1000	38	36000	4.56	38000	4.58	0.02				
		10000	6			10000	6						10000	2									
1048	1000	34	35000	4.54	1000	34	34000	4.53	34000	4.53	0.00	1000	29	29000	4.46	29000	4.46	0.00					
	10000	5			10000	3						10000	3										
1049	1000	23	23000	4.36	1000	31	33000	4.52	31000	4.49	-0.03	1000	30	32000	4.51	30000	4.48	-0.03					
	10000	2			10000	5						10000	5										
1050	1000	41	43000	4.63	1000	28	28000	4.45	28000	4.45	0.00	1000	36	35000	4.54	36000	4.56	0.01					
	10000	6			10000	3						10000	3										

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

Matrix	Strain	Level	Sample N°	ISO 7932*				RAPID'B. cereus 21h at 30°C Pour plate method						
								Enumeration		2 plates interpretation		1 plate interpretation		
				Dilution	cfu/plate	cfu/g	log ₁₀ cfu/g	Dilution	cfu/plate	cfu/g	log ₁₀ cfu/g	CFU/g	log ₁₀ (CFU/g)	log ₁₀ (CFU/g) 1 plate - 2 plates
Wheat flour-Batch 1 Aerobic mesophilic flora : 9.9x10 ² CFU/g	<i>Bacillus thuringiensis</i> Ad2914 (spores)	1	1130	10	28	300	2.48	10	14	130	2.11	140	2.15	0.03
				100	5			100	0					
			1131	10	25	250	2.40	10	19	190	2.28	190	2.28	0.00
				100	2			100	2					
			1132	10	14	130	2.11	10	11	110	2.04	110	2.04	0.00
				100	0			100	1					
		2	1133	10	14	140	2.15	10	14	140	2.15	140	2.15	0.00
				100	1			100	1					
			1134	10	17	160	2.20	10	17	160	2.20	170	2.23	0.03
				100	0			100	1					
			1135	100	27	2600	3.41	100	37	4100	3.61	3700	3.57	-0.04
				1000	2			1000	8					
				100	16	1700	3.23	100	16	1700	3.23	1600	3.20	-0.03
				1000	3			1000	3					
				100	31	3100	3.49	100	22	2300	3.36	2200	3.34	-0.02
				1000	3			1000	3					
		3	1138	100	29	3400	3.53	100	49	4900	3.69	4900	3.69	0.00
				1000	8			1000	5					
			1139	100	11	1100	3.04	100	31	2900	3.46	3100	3.49	0.03
				1000	1			1000	1					
			1140	1000	54	57000	4.76	1000	54	53000	4.72	54000	4.73	0.01
				10000	9			10000	4					
				1000	83	80000	4.90	1000	63	59000	4.77	63000	4.80	0.03
				10000	5			10000	2					
				1000	98	100000	5.00	1000	62	62000	4.79	62000	4.79	0.00
				10000	12			10000	6					
Wheat flour-Batch 2 Aerobic mesophilic flora : 1.0x10 ³ CFU/g	<i>Bacillus thuringiensis</i> Ad2914 (spores)	1	1145	10	4	55	1.74	10	7	64	1.81	70	1.85	0.04
				100	2		Ne	100	0		Ne		Ne	
			1146	10	4	45	1.65	10	6	55	1.74	60	1.78	0.04
				100	1		Ne	100	0		Ne		Ne	
			1147	10	4	45	1.65	10	7	64	1.81	70	1.85	0.04
				100	1		Ne	100	0		Ne		Ne	
		2	1148	10	11	100	2.00	10	8	82	1.91	80	1.90	-0.01
				100	0			100	1		Ne		Ne	
			1149	10	13	120	2.08	10	9	100	2.00	90	1.95	-0.05
				100	0			100	2		Ne		Ne	
			1150	100	42	3900	3.59	100	28	2600	3.41	2800	3.45	0.03
				1000	1			1000	1					
			1151	100	16	1700	3.23	100	31	3400	3.53	3100	3.49	-0.04
				1000	3			1000	6					
			1152	100	32	2900	3.46	100	26	2400	3.38	2600	3.41	0.03
				1000	0			1000	0					
		3	1153	100	8	730	2.86	100	12	1100	3.04	1200	3.08	0.04
				1000	0		Ne	1000	0					
			1154	100	14	1700	3.23	100	19	1800	3.26	1900	3.28	0.02
				1000	5			1000	1					
			1155	1000	65	63000	4.80	1000	39	38000	4.58	39000	4.59	0.01
				10000	4			10000	3					
				1000	91	95000	4.98	1000	50	52000	4.72	50000	4.70	-0.02
				10000	13			10000	7					
				1000	93	96000	4.98	1000	70	70000	4.85	70000	4.85	0.00
				10000	13			10000	7					
			1158	1000	84	85000	4.93	1000	60	59000	4.77	60000	4.78	0.01
				10000	10			10000	5					
			1159	1000	53	55000	4.74	1000	51	49000	4.69	51000	4.71	0.02
				10000	8			10000	3					

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Matrix	Strain	Level	Sample N°	ISO 7932*				RAPID'B. cereus 21h at 30°C Spreading method						
								Enumeration		2 plates interpretation		1 plate interpretation		
				Dilution	cfu/plate	cfu/g	log ₁₀ cfu/g	Dilution	cfu/plate	cfu/g	log ₁₀ cfu/g	CFU/g	log ₁₀ (CFU/g)	log ₁₀ (CFU/g) 1 plate - 2 plates
Wheat flour-Batch 1 Aerobic mesophilic flora : 9.9x10 ² CFU/g	<i>Bacillus thuringiensis</i> Ad2914 (spores)	1	1917	10	12	130	2.11	10	14	150	2.18	140	2.15	-0.03
				100	2			100	2					
			1918	10	31	330	2.52	10	38	380	2.58	380	2.58	0.00
				100	5			100	4					
			1919	10	20	190	2.28	10	19	180	2.26	190	2.28	0.02
				100	1			100	1					
		2	1920	10	19	200	2.30	10	16	160	2.20	160	2.20	0.00
				100	3			100	2					
			1921	10	18	200	2.30	10	17	170	2.23	170	2.23	0.00
				100	4			100	2					
			1823	10	139	1400	3.15	10	>150	1500	3.18	1500	3.18	0.00
				100	14			100	15					
			1824	10	91	960	2.98	10	132	1300	3.11	1300	3.11	0.00
				100	14			100	12					
			1825	10	126	1200	3.08	10	141	1500	3.18	1400	3.15	-0.03
				100	10			100	21					
		3	1826	10	127	1300	3.11	10	115	1100	3.04	1200	3.08	0.04
				100	15			100	9					
			1827	10	113	1100	3.04	10	109	1100	3.04	1100	3.04	0.00
				100	9			100	16					
			1828	100	>150	46000	4.66	100	>150	54000	4.73	54000	4.73	0.00
				1000	46			1000	54					
			1829	100	>150	46000	4.66	100	>150	48000	4.68	48000	4.68	0.00
				1000	46			1000	48					
			1830	100	>150	49000	4.69	100	>150	52000	4.72	52000	4.72	0.00
				1000	49			1000	52					
Wheat flour-Batch 2 Aerobic mesophilic flora : 1.0x10 ³ CFU/g	<i>Bacillus thuringiensis</i> Ad2914 (spores)	1	1922	10	16	160	2.20	10	6	64	1.81	60	1.78	-0.03
				100	2			100	1		Ne		Ne	
			1923	10	10	100	2.00	10	7	64	1.81	70	1.85	0.04
				100	1			100	0		Ne		Ne	
			1924	10	14	140	2.15	10	12	110	2.04	120	2.08	0.04
				100	1			100	0					
		2	1925	10	12	110	2.04	10	16	170	2.23	160	2.20	-0.03
				100	0			100	3					
			1926	10	13	130	2.11	10	11	130	2.11	110	2.04	-0.07
				100	1			100	3					
			1838	10	104	1000	3.00	10	122	1200	3.08	1200	3.08	0.00
				100	8			100	15					
		3	1839	10	108	1000	3.00	10	108	1100	3.04	1100	3.04	0.00
				100	7			100	8					
			1840	10	84	860	2.93	10	100	1000	3.00	1000	3.00	0.00
				100	11			100	25					
			1841	10	98	960	2.98	10	101	1000	3.00	1000	3.00	0.00
				100	7			100	20					
		3	1842	10	91	820	2.91	10	92	910	2.96	920	2.96	0.00
				100	10			100	8					
			1843	100	>150	47000	4.67	100	>150	50000	4.70	50000	4.70	0.00
				1000	47			1000	50					
			1844	100	>150	56000	4.75	100	>150	42000	4.62	42000	4.62	0.00
				1000	56			1000	42					
		3	1845	100	>150	39000	4.59	100	>150	33000	4.52	33000	4.52	0.00
				1000	39			1000	33					
			1846	100	>150	59000	4.77	100	>150	48000	4.68	48000	4.68	0.00
				1000	59			1000	48					
			1847	100	>150	40000	4.60	100	>150	40000	4.60	40000	4.60	0.00
				1000	40			1000	40					

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

Matrix	Strain	Level	Sample N°	ISO 7932*				RAPID'B. cereus 21h at 30°C Pour plate method						RAPID'B. cereus 21h at 30°C Spreading method							
								Enumeration		2 plates interpretation		1 plate interpretation			Enumeration		2 plates interpretation		1 plate interpretation		
				Dilution	cfu/plate	cfu/g	log ₁₀ cfu/g	Dilution	cfu/plate	cfu/g)	log ₁₀ cfu/g	CFU/g	log ₁₀ (CFU/g)	log ₁₀ (CFU/g) 1 plate - 2 plates	Dilution	cfu/plate	cfu/g	log ₁₀ cfu/g	CFU/g	log ₁₀ (CFU/g)	log (CFU/g) 1 plate - 2 plates
Pellets for cat-Batch 1 Aerobic mesophilic flora : 1.5x10 ³ CFU/g	Bacillus thuringiensis Ad2786	1	2135	10	21	260	2.41	10	14	130	2.11	140	2.15	0.03	10	17	160	2.20	170	2.23	0.03
				100	7			100	0						100	0					
			2136	10	29	270	2.43	10	13	130	2.11	130	2.11	0.00	10	17	170	2.23	170	2.23	0.00
				100	1			100	1						100	2					
			2137	10	21	210	2.32	10	11	130	2.11	110	2.04	-0.07	10	8	82	1.91	80	1.90	-0.01
				100	2			100	3						100	1	Ne	Ne			
		2	2138	10	16	170	2.23	10	17	200	2.30	170	2.23	-0.07	10	19	190	2.28	190	2.28	0.00
				100	3			100	5						100	2					
			2139	10	18	160	2.20	10	23	250	2.40	230	2.36	-0.04	10	33	310	2.49	330	2.52	0.03
				100	0			100	4						100	1					
			2140	100	71	7000	3.85	100	102	10000	4.00	10000	4.00	0.00	100	87	8300	3.92	8700	3.94	0.02
				1000	6			1000	8						1000	4					
		3	2141	100	52	5100	3.71	100	103	11000	4.04	10000	4.00	-0.04	100	116	12000	4.08	12000	4.08	0.00
				1000	4			1000	15						1000	11					
			2142	100	42	4400	3.64	100	75	7600	3.88	7500	3.88	-0.01	100	75	7500	3.88	7500	3.88	0.00
				1000	6			1000	9						1000	7					
			2143	100	91	9800	3.99	100	105	10000	4.00	11000	4.04	0.04	100	90	8900	3.95	9000	3.95	0.00
				1000	17			1000	8						1000	8					
		4	2144	100	79	7600	3.88	100	68	7400	3.87	6800	3.83	-0.04	100	76	7500	3.88	7600	3.88	0.01
				1000	5			1000	13						1000	7					
			2145	1000	80	86000	4.93	1000	133	140000	5.15	130000	5.11	-0.03	1000	138	140000	5.15	140000	5.15	0.00
				10000	15			10000	16						10000	13					
			2146	1000	110	110000	5.04	1000	85	87000	4.94	85000	4.93	-0.01	1000	105	110000	5.04	110000	5.04	0.00
				10000	13			10000	11						10000	13					
		5	2147	1000	90	90000	4.95	1000	90	92000	4.96	90000	4.95	-0.01	1000	136	130000	5.11	140000	5.15	0.03
				10000	9			10000	11						10000	11					
			2148	1000	116	110000	5.04	1000	116	120000	5.08	120000	5.08	0.00	1000	145	150000	5.18	150000	5.18	0.00
				10000	10			10000	15						10000	20					
			2149	1000	102	110000	5.04	1000	93	98000	4.99	93000	4.97	-0.02	1000	132	140000	5.15	130000	5.11	-0.03
				10000	20			10000	15						10000	23					
Pellets for cat-Batch 2 Aerobic mesophilic flora : 2.0x10 ² CFU/g	Bacillus thuringiensis Ad2786	1	2150	10	15	170	2.23	10	28	260	2.41	280	2.45	0.03	10	19	200	2.30	190	2.28	-0.02
				100	4			100	0						100	3					
			2151	10	16	180	2.26	10	18	200	2.30	180	2.26	-0.05	10	25	240	2.38	250	2.40	0.02
				100	4			100	4						100	1					
			2152	10	13	140	2.15	10	24	230	2.36	240	2.38	0.02	10	27	260	2.41	270	2.43	0.02
				100	2			100	1						100	2					
		2	2153	10	20	190	2.28	10	30	270	2.43	300	2.48	0.05	10	12	130	2.11	120	2.08	-0.03
				100	1			100	0						100	2					
			2154	10	20	200	2.30	10	23	210	2.32	230	2.36	0.04	10	20	230	2.36	200	2.30	-0.06
				100	2			100	0						100	5					
			2155	100	63	6600	3.82	100	88	8800	3.94	8800	3.94	0.00	100	136	13000	4.11	14000	4.15	0.03
				1000	9			1000	9						1000	11					
		3	2156	100	61	6500	3.81	100	68	6700	3.83	6800	3.83	0.01	100	78	7400	3.87	7800	3.89	0.02
				1000	10			1000	6						1000	3					
			2157	100	87	8800	3.94	100	69	7100	3.85	6900	3.84	-0.01	100	125	13000	4.11	13000	4.11	0.00
				1000	10			1000	9						1000	13					
			2158	100	94	9500	3.98	100	86	9400	3.97	8600	3.93	-0.04	100	109	12000	4.08	11000	4.04	-0.04
				1000	10			1000	17						1000	17					
		4	2159	100	67	6800	3.83	100	62	6800	3.83	6200	3.79	-0.04	100	56	6200	3.79	5600	3.75	-0.04
				1000	8			1000	13						1000	12					
			2160	1000	110	110000	5.04	1000	103	100000	5.00	100000	5.00	0.00	1000	132	130000	5.11	130000	5.11	0.00
				10000	10			10000	10						10000	11					
			2161	1000	97	110000	5.04	1000	97	96000	4.98	97000	4.99	0.00	1000	136	130000	5.11	140000	5.15	0.03
				10000	19			10000	9						10000	12					
		5	2162	1000	94	100000	5.00	1000	108	110000	5.04	110000	5.04	0.00	1000	133	140000	5.15	130000	5.11	-0.03
				10000	17			10000	18						10000	21					
			2163	1000	128	120000	5.08	1000	110	110000	5.04	110000	5.04	0.00	1000	134	130000	5.11	130000	5.11	0.00
				10000	9			10000	13						10000	11					
			2164	1000	127	130000	5.11	1000	122	130000	5.11	120000	5.08	-0.03	1000	101	100000	5.00	100000	5.00	0.00
				10000	17			10000	16						10000	14					

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Matrix	Strain	Level	Sample N°	ISO 7932*				RAPID'B. cereus 21h at 30°C Pour plate method						RAPID'B. cereus 21h at 30°C Spreading method									
								Enumeration		2 plates interpretation		1 plate interpretation		Enumeration		2 plates interpretation		1 plate interpretation					
				Dilution	cfu/plate	cfu/g	log ₁₀ cfu/g	Dilution	cfu/plate	cfu/g	log ₁₀ cfu/g	CFU/g	log ₁₀ (CFU/g)	log ₁₀ (CFU/g) 1 plate - 2 plates	Dilution	cfu/plate	cfu/g	log ₁₀ cfu/g	CFU/g)	log ₁₀ (CFU/g)	log ₁₀ (CFU/g) 1 plate - 2 plates		
Dust from dairy industry-Batch 1 Aerobic mesophilic flora : 6.0x10 ¹ CFU/g	Bacillus cytotoxicus Ad2164	1	2760	10	4	45	1.65	10	8	73	1.86	80	1.90	0.04	10	9	82	1.91	90	1.95	0.04		
				100	1		Ne	100	0		Ne		Ne		100	0		Ne		Ne			
			2761	10	5	64	1.81	10	4	36	1.56	40	1.60	0.05	10	4	45	1.65	40	1.60	-0.05		
				100	2		Ne	100	0		Ne		Ne		100	1		Ne		Ne			
			2762	10	5	45	1.65	10	6	55	1.74	60	1.78	0.04	10	6	73	1.86	60	1.78	-0.09		
				100	0		Ne	100	0		Ne		Ne		100	2		Ne		Ne			
		2	2763	10	5	45	1.65	10	9	82	1.91	90	1.95	0.04	10	5	55	1.74	50	1.70	-0.04		
				100	0		Ne	100	0		Ne		Ne		100	1		Ne		Ne			
			2764	10	5	55	1.74	10	5	45	1.65	50	1.70	0.05	10	6	55	1.74	60	1.78	0.04		
				100	1		Ne	100	0		Ne		Ne		100	0		Ne		Ne			
			2765	100	19	2000	3.30	100	18	1800	3.26	1800	3.26	0.00	100	20	2000	3.30	2000	3.30	0.00		
				1000	3			1000	2						1000	2							
		3	2766	100	36	3700	3.57	100	24	2500	3.40	2400	3.38	-0.02	100	20	2100	3.32	2000	3.30	-0.02		
				1000	5			1000	3						1000	3							
			2767	100	13	1500	3.18	100	28	2500	3.40	2800	3.45	0.05	100	33	3300	3.52	3300	3.52	0.00		
				1000	3			1000	0						1000	3							
			2768	100	51	4700	3.67	100	24	2400	3.38	2400	3.38	0.00	100	17	1600	3.20	1700	3.23	0.03		
				1000	1			1000	2						1000	1							
		Dust from dairy industry-Batch 2 Aerobic mesophilic flora : 2.5x10 ² CFU/g	Bacillus cytotoxicus Ad2164	1	2775	10	4	45	1.65	10	5	45	1.65	50	1.70	0.05	10	4	45	1.65	40	1.60	-0.05
						100	1		Ne	100	0		Ne		Ne		100	1		Ne		Ne	
					2776	10	7	64	1.81	10	4	45	1.65	40	1.60	-0.05	10	6	73	1.86	60	1.78	-0.09
						100	0		Ne	100	1		Ne		Ne		100	2		Ne		Ne	
					2777	10	4	36	1.56	10	7	73	1.86	70	1.85	-0.02	10	8	73	1.86	80	1.90	0.04
						100	0		Ne	100	1		Ne		Ne		100	0		Ne		Ne	
2	2778	10	4	36	1.56	10	7	64	1.81	70	1.85	0.04	10	5	64	1.81	50	1.70	-0.11				
		100	0		Ne	100	0		Ne		Ne		100	2		Ne		Ne					
	2779	10	6	55	1.74	10	5	45	1.65	50	1.70	0.05	10	7	64	1.81	70	1.85	0.04				
		100	0		Ne	100	0		Ne		Ne		100	0		Ne		Ne					
	2780	100	27	3100	3.49	100	20	1800	3.26	2000	3.30	0.05	100	20	2100	3.32	2000	3.30	-0.02				
		1000	7			1000	0						1000	3									
3	2781	100	16	1500	3.18	100	21	1900	3.28	2100	3.32	0.04	100	16	1500	3.18	1600	3.20	0.03				
		1000	1			1000	0						1000	1									
	2782	100	15	1500	3.18	100	27	2500	3.40	2700	3.43	0.03	100	34	3300	3.52	3400	3.53	0.01				
		1000	2			1000	1						1000	2									
	2783	100	19	1800	3.26	100	16	1500	3.18	1600	3.20	0.03	100	16	1500	3.18	1600	3.20	0.03				
		1000	1			1000	0						1000	1									
Dust from dairy industry-Batch 2 Aerobic mesophilic flora : 2.5x10 ² CFU/g	Bacillus cytotoxicus Ad2164	2	2784	100	28	2700	3.43	100	25	2500	3.40	2500	3.40	0.00	100	35	3300	3.52	3500	3.54	0.03		
				1000	2			1000	2						1000	1							
			2785	1000	62	65000	4.81	1000	56	56000	4.75	56000	4.75	0.00	1000	77	75000	4.88	77000	4.89	0.01		
				10000	9			10000	6						10000	5							
			2786	1000	43	48000	4.68	1000	63	63000	4.80	63000	4.80	0.00	1000	77	72000	4.86	77000	4.89	0.03		
				10000	10			10000	6						10000	2							
3	2787	1000	61	65000	4.81	1000	68	65000	4.81	68000	4.83	0.02	1000	57	57000	4.76	57000	4.76	0.00				
		10000	10			10000	4						10000	0									
	2788	1000	50	51000	4.71	1000	47	45000	4.65	47000	4.67	0.02	1000	51	48000	4.68	51000	4.71	0.03				
		10000	6			10000	2						10000	2									
	2789	1000	37	36000	4.56	1000	54	53000	4.72	54000	4.73	0.01	1000	34	35000	4.54	34000	4.53	-0.01				
		10000	3			10000	4						10000	5									

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

Appendix 8 - Accuracy profile study: summarized results

POUR PLATE

1 plate

(Food) Category 1			Category 1									
(Food) Type 1			Infant formula with probiotics - Pour plate - 1 plate									
			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
7558-7562	Infant formula with probiotics	1	150	130	120	160	140	90	190	60	110	70
7573-7577	Infant formula with probiotics	1	130	200	180	150	150	120	230	110	100	230
7563-7567	Infant formula with probiotics	2	3600	3500	4000	2400	1800	2700	2300	2800	2300	2200
7578-7582	Infant formula with probiotics	2	2300	2800	1800	3000	2400	1300	2600	2500	2100	1200
7568-7572	Infant formula with probiotics	3	67000	55000	55000	30000	56000	31000	33000	44000	53000	30000
7583-7587	Infant formula with probiotics	3	90000	70000	62000	33000	56000	51000	41000	31000	35000	27000
(Food) Category 3			Category 3									
(Food) Type 3			Cereals and dried fruits - Pour plate - 1 plate									
			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
7780-7784	Cereals	1	330	340	460	460	320	320	340	380	520	250
7795-7799	Cereals	1	460	440	490	370	340	300	420	470	250	260
7785-7789	Cereals	2	2400	6100	5500	5000	4500	3000	3900	5700	5900	4000
7800-7804	Cereals	2	5900	7300	7300	7000	6900	4200	5100	5300	5200	5300
7790-7794	Cereals	3	130000	86000	70000	98000	120000	120000	70000	62000	100000	120000
7805-7809	Cereals	3	76000	97000	110000	200000	120000	53000	50000	94000	130000	65000
(Food) Category 5			Category 5									
(Food) Type 5			Wheat flour - Pour plate - 1 plate									
			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
1130-1134	Wheat flour	1	300	250	130	140	160	140	190	110	140	170
1145-1149	Wheat flour	1	55	45	45	100	120	70	60	70	80	90
1135-1139	Wheat flour	2	2600	1700	3100	3400	1100	3700	1600	2200	4900	3100
1150-1154	Wheat flour	2	3900	1700	2900	730	1700	2800	3100	2600	1200	1900
1140-1144	Wheat flour	3	57000	80000	100000	85000	86000	54000	63000	62000	68000	54000
1155-1159	Wheat flour	3	63000	95000	96000	85000	55000	39000	50000	70000	60000	51000
(Food) Category 7			Category 7									
(Food) Type 7			Dusts from dairy industry - Pour plate - 1 plate									
			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
2760-2764	Dusts from industry	1	45	64	45	45	55	80	40	60	90	50
2775-2779	Dusts from industry	1	45	64	36	36	55	50	40	70	70	50
2765-2769	Dusts from industry	2	2000	3700	1500	4700	4000	1800	2400	2800	2400	2300
2780-2784	Dusts from industry	2	3100	1500	1500	1800	2700	2000	2100	2700	1600	2500
2770-2774	Dusts from industry	3	85000	37000	78000	54000	74000	61000	40000	67000	58000	65000
2785-2789	Dusts from industry	3	65000	48000	65000	51000	36000	56000	63000	68000	47000	54000

(Food) Category 2			Category 2									
(Food) Type 2			Pâté - Pour plate - 1 plate									
			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
7332-7336	Pâté	1	64	73	36	36	64	70	90	40	60	60
7347-7351	Pâté	1	64	82	45	91	36	110	80	50	50	80
7337-7341	Pâté	2	3300	2000	2500	1500	3400	2500	2700	4100	2100	3500
7352-7356	Pâté	2	2000	3900	2500	2900	1900	2500	3500	2400	2200	2900
7342-7346	Pâté	3	49000	45000	54000	45000	43000	46000	52000	47000	50000	63000
7357-7361	Pâté	3	50000	45000	74000	44000	57000	46000	40000	32000	43000	40000
(Food) Category 4			Category 4									
(Food) Type 4			Seafood cocktail - Pour plate - 1 plate									
			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
1021-1025	Seafood cocktail	1	55	73	36	91	82	60	40	50	40	40
1036-1040	Seafood cocktail	1	36	73	45	45	36	60	40	50	50	40
1026-1030	Seafood cocktail	2	1600	1100	910	2300	2400	2800	1600	2900	2400	1700
1041-1045	Seafood cocktail	2	2100	1400	1400	1800	1600	2900	3200	1800	2100	720
1031-1035	Seafood cocktail	3	23000	13000	27000	20000	33000	49000	21000	27000	20000	26000
1046-1050	Seafood cocktail	3	36000	33000	35000	23000	43000	63000	39000	34000	31000	28000
(Food) Category 6			Category 6									
(Food) Type 6			Pellets for cat - Pour plate - 1 plate									
			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
2135-2139	Pellets for cat	1	260	270	210	170	160	140	130	110	170	230
2150-2154	Pellets for cat	1	170	180	140	190	200	280	180	240	300	230
2140-2144	Pellets for cat	2	7000	5100	4400	9800	7600	10000	10000	7500	11000	6800
2155-2159	Pellets for cat	2	6600	6500	8800	9500	6800	8800	6800	6900	8600	6200
2145-2149	Pellets for cat	3	86000	110000	90000	110000	110000	130000	85000	90000	120000	93000
2160-2164	Pellets for cat	3	110000	110000	100000	120000	130000	100000	97000	110000	110000	120000

POUR PLATE

2 plates

(Food) Category 1		Category 1										
(Food) Type 1		Infant formula with probiotics - Pour plate - 2 plates										
			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
7558-7562	Infant formula with probiotics	1	150	130	120	160	140	100	190	73	100	73
7573-7577	Infant formula with probiotics	1	130	200	180	150	150	140	220	120	90	220
7563-7567	Infant formula with probiotics	2	3600	3500	4000	2400	1800	2700	2500	2600	2300	2200
7578-7582	Infant formula with probiotics	2	2300	2800	1800	3000	2400	1200	2500	2700	2100	1300
7568-7572	Infant formula with probiotics	3	67000	55000	55000	30000	56000	28000	31000	45000	51000	27000
7583-7587	Infant formula with probiotics	3	90000	70000	62000	33000	56000	47000	41000	32000	35000	27000
(Food) Category 3		Category 3										
(Food) Type 3		Cereals and dried fruits - Pour plate - 2 plates										
			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
7780-7784	Cereals	1	330	340	460	460	320	340	330	370	480	250
7795-7799	Cereals	1	460	440	490	370	340	330	410	470	260	260
7785-7789	Cereals	2	2400	6100	5500	5000	4500	2900	3600	5900	5800	4500
7800-7804	Cereals	2	5900	7300	7300	7000	6900	4500	4900	5100	5800	5900
7790-7794	Cereals	3	130000	86000	70000	98000	120000	120000	67000	60000	100000	120000
7805-7809	Cereals	3	76000	97000	110000	200000	120000	54000	56000	93000	130000	67000
(Food) Category 5		Category 5										
(Food) Type 5		Wheat flour - Pour plate - 2 plates										
			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
1130-1134	Wheat flour	1	300	250	130	140	160	130	190	110	140	160
1145-1149	Wheat flour	1	55	45	45	100	120	64	55	64	82	100
1135-1139	Wheat flour	2	2600	1700	3100	3400	1100	4100	1700	2300	4900	2900
1150-1154	Wheat flour	2	3900	1700	2900	730	1700	2600	3400	2400	1100	1800
1140-1144	Wheat flour	3	57000	80000	100000	85000	86000	53000	59000	62000	69000	55000
1155-1159	Wheat flour	3	63000	95000	96000	85000	55000	38000	52000	70000	59000	49000
(Food) Category 7		Category 7										
(Food) Type 7		Dusts from dairy industry - Pour plate - 2 plates										
			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
2760-2764	Dusts from industry	1	45	64	45	45	55	73	36	55	82	45
2775-2779	Dusts from industry	1	45	64	36	36	55	45	45	73	64	45
2765-2769	Dusts from industry	2	2000	3700	1500	4700	4000	1800	2500	2500	2400	2400
2780-2784	Dusts from industry	2	3100	1500	1500	1800	2700	1800	1900	2500	1500	2500
2770-2774	Dusts from industry	3	85000	37000	78000	54000	74000	59000	41000	65000	57000	65000
2785-2789	Dusts from industry	3	65000	48000	65000	51000	36000	56000	63000	65000	45000	53000

(Food) Category 2		Category 2										
(Food) Type 2		Pâté - Pour plate - 2 plates										
			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
7332-7336	Pâté	1	64	73	36	36	64	64	91	36	64	55
7347-7351	Pâté	1	64	82	45	91	36	100	73	45	45	91
7337-7341	Pâté	2	3300	2000	2500	1500	3400	2500	2500	4000	2200	3600
7352-7356	Pâté	2	2000	3900	2500	2900	1900	2600	3400	2400	2200	2900
7342-7346	Pâté	3	49000	45000	54000	45000	43000	48000	53000	45000	51000	63000
7357-7361	Pâté	3	50000	45000	74000	44000	57000	45000	41000	34000	40000	40000
(Food) Category 4		Category 4										
(Food) Type 4		Seafood cocktail - Pour plate - 2 plates										
			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
1021-1025	Seafood cocktail	1	55	73	36	91	82	55	36	45	36	45
1036-1040	Seafood cocktail	1	36	73	45	45	36	55	36	64	55	36
1026-1030	Seafood cocktail	2	1600	1100	910	2300	2400	2700	1600	2900	2500	1600
1041-1045	Seafood cocktail	2	2100	1400	1400	1800	1600	2900	3400	1900	2000	700
1031-1035	Seafood cocktail	3	23000	13000	27000	20000	33000	45000	23000	29000	21000	27000
1046-1050	Seafood cocktail	3	36000	33000	35000	23000	43000	65000	41000	34000	33000	28000
(Food) Category 6		Category 6										
(Food) Type 6		Pellets for cat - Pour plate - 2 plates										
			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
2135-2139	Pellets for cat	1	260	270	210	170	160	130	130	130	200	250
2150-2154	Pellets for cat	1	170	180	140	190	200	260	200	230	270	210
2140-2144	Pellets for cat	2	7000	5100	4400	9800	7600	10000	11000	7600	10000	7400
2155-2159	Pellets for cat	2	6600	6500	8800	9500	6800	8800	6700	7100	9400	6800
2145-2149	Pellets for cat	3	86000	110000	90000	110000	110000	140000	87000	92000	120000	98000
2160-2164	Pellets for cat	3	110000	110000	100000	120000	130000	100000	96000	110000	110000	130000

SPREADING

1 plate

(Food) Category 1		Category 1										
(Food) Type 1		Infant formula with probiotics - Spreading - 1 plate										
			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
7558-7562	Infant formula with probiotics	1	150	130	120	160	140	90	230	130	200	160
7573-7577	Infant formula with probiotics	1	130	200	180	150	150	120	90	170	130	230
7563-7567	Infant formula with probiotics	2	3600	3500	4000	2400	1800	2600	2500	2600	3200	2500
7578-7582	Infant formula with probiotics	2	2300	2800	1800	3000	2400	3000	3100	3200	3000	1900
7568-7572	Infant formula with probiotics	3	67000	55000	55000	30000	56000	21000	24000	40000	43000	37000
7583-7587	Infant formula with probiotics	3	90000	70000	62000	33000	56000	36000	33000	64000	38000	39000
(Food) Category 3		Category 3										
(Food) Type 3		Cereals with dried fruits- Spreading - 1 plate										
			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
7780-7784	Cereals	1	330	340	460	460	320	360	360	360	480	320
7795-7799	Cereals	1	460	440	490	370	340	420	330	340	200	320
7785-7789	Cereals	2	2400	6100	5500	5000	4500	4500	7000	6100	7100	4400
7800-7804	Cereals	2	5900	7300	7300	7000	6900	5800	5100	7200	7900	7400
7790-7794	Cereals	3	130000	86000	70000	98000	120000	130000	84000	66000	99000	110000
7805-7809	Cereals	3	76000	97000	110000	200000	120000	95000	100000	91000	160000	110000
(Food) Category 5		Category 5										
(Food) Type 5		Wheat flour - Spreading - 1 plate										
			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
1917-1921	Wheat flour	1	130	330	190	200	200	140	380	190	160	170
1922-1926	Wheat flour	1	160	100	140	110	130	60	70	120	160	110
1823-1827	Wheat flour	2	1400	960	1200	1300	1100	1500	1300	1400	1200	1100
1838-1842	Wheat flour	2	1000	1000	860	960	820	1200	1100	1000	1000	820
1828-1832	Wheat flour	3	46000	46000	49000	42000	45000	54000	48000	52000	55000	55000
1843-1847	Wheat flour	3	47000	56000	39000	59000	40000	50000	42000	33000	48000	40000
(Food) Category 7		Category 7										
(Food) Type 7		Dusts from dairy industry - Spreading - 1 plate										
			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
2760-2764	Dusts from industry	1	45	64	45	45	55	90	40	60	50	60
2775-2779	Dusts from industry	1	45	64	36	36	55	40	60	80	50	70
2765-2769	Dusts from industry	2	2000	3700	1500	4700	4000	2000	2000	3300	1700	2800
2780-2784	Dusts from industry	2	3100	1500	1500	1800	2700	2000	1600	3400	1600	3500
2770-2774	Dusts from industry	3	85000	37000	78000	54000	74000	51000	40000	64000	33000	44000
2785-2789	Dusts from industry	3	65000	48000	65000	51000	36000	77000	77000	57000	51000	34000

(Food) Category 2		Category 2										
(Food) Type 2		Pâté - Spreading - 1 plate										
			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
7332-7336	Pâté	1	64	73	36	36	64	40	70	40	40	40
7347-7351	Pâté	1	64	82	45	91	36	40	50	40	60	80
7337-7341	Pâté	2	3300	2000	2500	1500	3400	3100	2400	3200	3200	3300
7352-7356	Pâté	2	2000	3900	2500	2900	1900	2900	2700	3400	2300	4000
7342-7346	Pâté	3	49000	45000	54000	45000	43000	52000	53000	69000	54000	65000
7357-7361	Pâté	3	50000	45000	74000	44000	57000	32000	42000	41000	41000	44000
(Food) Category 4		Category 4										
(Food) Type 4		Seafood cocktail - Spreading - 1 plate										
			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
1021-1025	Seafood cocktail	1	55	73	36	91	82	40	60	70	80	40
1036-1040	Seafood cocktail	1	36	73	45	45	36	70	70	70	100	60
1026-1030	Seafood cocktail	2	1600	1100	910	2300	2400	2500	1900	2200	2800	1700
1041-1045	Seafood cocktail	2	2100	1400	1400	1800	1600	2200	2600	2400	1400	2300
1031-1035	Seafood cocktail	3	23000	13000	27000	20000	33000	24000	29000	26000	18000	26000
1046-1050	Seafood cocktail	3	36000	33000	35000	23000	43000	44000	38000	29000	30000	36000
(Food) Category 6		Category 6										
(Food) Type 6		Pellets for cat - Spreading - 1 plate										
			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
2135-2139	Pellets for cat	1	260	270	210	170	160	170	170	80	190	330
2150-2154	Pellets for cat	1	170	180	140	190	200	190	250	270	120	200
2140-2144	Pellets for cat	2	7000	5100	4400	9800	7600	8700	12000	7500	9000	7600
2155-2159	Pellets for cat	2	6600	6500	8800	9500	6800	14000	7800	13000	11000	5600
2145-2149	Pellets for cat	3	86000	110000	90000	110000	110000	140000	110000	140000	150000	130000
2160-2164	Pellets for cat	3	110000	110000	100000	120000	130000	130000	140000	130000	130000	100000

SPREADING

2 plates

(Food) Category 1		Category 1										
(Food) Type 1		Infant formula with probiotics - Spreading - 2 plates										
			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
7558-7562	Infant formula with probiotics	1	150	130	120	160	140	82	230	130	180	160
7573-7577	Infant formula with probiotics	1	130	200	180	150	150	110	100	170	150	210
7563-7567	Infant formula with probiotics	2	3600	3500	4000	2400	1800	2500	2500	2400	3200	2300
7578-7582	Infant formula with probiotics	2	2300	2800	1800	3000	2400	3300	2900	3100	3000	2000
7568-7572	Infant formula with probiotics	3	67000	55000	55000	30000	56000	19000	25000	38000	42000	36000
7583-7587	Infant formula with probiotics	3	90000	70000	62000	33000	56000	38000	30000	63000	42000	37000
(Food) Category 3		Category 3										
(Food) Type 3		Cereals with dried fruits- Spreading - 2 plates										
			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
7780-7784	Cereals	1	330	340	460	460	320	360	340	360	480	310
7795-7799	Cereals	1	460	440	490	370	340	460	320	340	210	320
7785-7789	Cereals	2	2400	6100	5500	5000	4500	4500	6500	6000	6900	4500
7800-7804	Cereals	2	5900	7300	7300	7000	6900	6000	5200	7500	7600	6900
7790-7794	Cereals	3	130000	86000	70000	98000	120000	130000	85000	65000	100000	110000
7805-7809	Cereals	3	76000	97000	110000	200000	120000	93000	98000	88000	130000	110000
(Food) Category 5		Category 5										
(Food) Type 5		Wheat flour - Spreading - 2 plates										
			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
1917-1921	Wheat flour	1	130	330	190	200	200	150	380	180	160	170
1922-1926	Wheat flour	1	160	100	140	110	130	64	64	110	170	130
1823-1827	Wheat flour	2	1400	960	1200	1300	1100	1500	1300	1500	1100	1100
1838-1842	Wheat flour	2	1000	1000	860	960	820	1200	1100	1000	1000	910
1828-1832	Wheat flour	3	46000	46000	49000	42000	45000	54000	48000	52000	55000	55000
1843-1847	Wheat flour	3	47000	56000	39000	59000	40000	50000	42000	33000	48000	40000
(Food) Category 7		Category 7										
(Food) Type 7		Dusts from dairy industry - Spreading - 2 plates										
			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
2760-2764	Dusts from industry	1	45	64	45	45	55	82	45	91	55	55
2775-2779	Dusts from industry	1	45	64	36	36	55	45	73	73	64	64
2765-2769	Dusts from industry	2	2000	3700	1500	4700	4000	2000	2100	3300	1600	2800
2780-2784	Dusts from industry	2	3100	1500	1500	1800	2700	2100	1500	3300	1500	3300
2770-2774	Dusts from industry	3	85000	37000	78000	54000	74000	55000	38000	65000	34000	45000
2785-2789	Dusts from industry	3	65000	48000	65000	51000	36000	75000	72000	57000	48000	35000

(Food) Category 2		Category 2										
(Food) Type 2		Pâté - Spreading - 2 plates										
			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
7332-7336	Pâté	1	64	73	36	36	64	36	64	36	36	36
7347-7351	Pâté	1	64	82	45	91	36	45	45	36	55	91
7337-7341	Pâté	2	3300	2000	2500	1500	3400	3100	2200	3200	3200	3300
7352-7356	Pâté	2	2000	3900	2500	2900	1900	2900	2800	3100	2300	4500
7342-7346	Pâté	3	49000	45000	54000	45000	43000	49000	51000	65000	50000	64000
7357-7361	Pâté	3	50000	45000	74000	44000	57000	33000	39000	38000	41000	45000
(Food) Category 4		Category 4										
(Food) Type 4		Seafood cocktail - Spreading - 2 plates										
			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
1021-1025	Seafood cocktail	1	55	73	36	91	82	45	64	64	73	36
1036-1040	Seafood cocktail	1	36	73	45	45	36	64	64	64	90	55
1026-1030	Seafood cocktail	2	1600	1100	910	2300	2400	2400	1800	2500	3100	2100
1041-1045	Seafood cocktail	2	2100	1400	1400	1800	1600	2100	2600	2200	1400	2400
1031-1035	Seafood cocktail	3	23000	13000	27000	20000	33000	26000	30000	25000	22000	26000
1046-1050	Seafood cocktail	3	36000	33000	35000	23000	43000	43000	36000	29000	32000	35000
(Food) Category 6		Category 6										
(Food) Type 6		Pellets for cat - Spreading - 2 plates										
			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
2135-2139	Pellets for cat	1	260	270	210	170	160	160	170	82	190	310
2150-2154	Pellets for cat	1	170	180	140	190	200	200	240	260	130	230
2140-2144	Pellets for cat	2	7000	5100	4400	9800	7600	8300	12000	7500	8900	7500
2155-2159	Pellets for cat	2	6600	6500	8800	9500	6800	13000	7400	13000	12000	6200
2145-2149	Pellets for cat	3	86000	110000	90000	110000	110000	140000	110000	130000	150000	140000
2160-2164	Pellets for cat	3	110000	110000	100000	120000	130000	130000	130000	140000	130000	100000

Appendix 9 – Inclusivity / Exclusivity: raw data

INCLUSIVITY														
No.	Strain		Reference	Origin	Group	Dilution	PCA	MYP (ISO 7932)	RAPID'B.cereus Spreading method		PCA	MYP (ISO 7932)	RAPID'B.cereus Pour plate method	
							CFU/plate	CFU/plate	Colonies aspect	CFU/plate	CFU/plate	CFU/plate	Colonies aspect	CFU/plate
1	Bacillus	cereus	1	Liquid egg portion	VI	-5	>150	>150	Red colonies with halo	>150	>300	>150	Red colonies with halo	>150
						-6	67	124		29	93	122		61
2	Bacillus	cereus	8	Pasta Spanish style	VI	-5	113	90	Red colonies with halo	74	>300	>150	Red colonies with and without halo in depth	>150
						-6	14	10		20	41	59		28
3	Bacillus	cereus	16	Seafood spaghetti	III	-5	86	111	Red colonies with halo	128	>300	>150	Red colonies with halo	>150
						-6	9	15		13	70	108		27
4	Bacillus	cereus	20	Dish with chicken and carrot sauce	IV	-5	>150	>150	Red colonies with halo	>150	>300	>150	Red colonies with halo	>150
						-6	22	14		17	88	105		61
5	Bacillus	cereus	21	Curried rice	VI	-5	148	>150	Red colonies with halo	>150	>300	>150	Red colonies with halo	>150
						-6	19	25		7	36	62		32
6	Bacillus	cereus	22	Flour	III	-5	>150	127	Big red colonies with halo	115	>300	>150	Red colonies with halo	>150
						-6	16	4		11	62	77		47
7	Bacillus	cereus	30	Raw peeled shrimps	IV	-5	>150	>150	Big red colonies with halo	>150	>300	>150	Red colonies with halo	>150
						-6	32	27		25	80	84		70
8	Bacillus	cereus	31	Powdered butter	III	-5	150	>150	Red colonies with halo	>150	>300	>150	Red colonies with halo	>150
						-6	28	13		13	78	84		83
9	Bacillus	cereus	35	Shepherd's pie	IV	-5	>150	>150	Big red colonies with halo	>150	>300	>150	Red colonies with halo	>150
						-6	23	18		27	88	137		78
10	Bacillus	cereus	Ad2027	Pasteurized potato	V	-5	6	>150	Red colonies with halo	139	170	>150	Red colonies with halo	>150
						-6	0	21		18	7	53		30
11	Bacillus	cereus	Ad242	Pancake batter	II	-5	139	98	Red colonies with halo	136	>300	>150	Red colonies with halo	>150
						-6	15	14		10	33	26		21
12	Bacillus	cereus	Ad338	Ile flottante	III	-5	51	46	Big red colonies with halo	40	>300	>150	Red colonies with halo	>150
						-6	7	11		3	50	37		22
13	Bacillus	cereus	Ad420	Caseinate powder	III	-5	72	68	Red colonies with halo	54	279	>150	Red colonies with halo	>150
						-6	10	12		5	29	22		8
14	Bacillus	cereus	Ad465	Salmon terrine	II	-5	>150	>150	Big red colonies with halo	>150	127	144	Red colonies with halo	81
						-6	38	31		46	14	11		1
15	Bacillus	cereus	Ad483	Alcoholic beverage	III	-5	68	89	Red colonies with halo	52	>300	>150	Red colonies with halo	>150
						-6	17	5		3	53	59		16
16	Bacillus	cereus	Ad607	Wipe - dairy environment	III	-5	>150	>150	Little red colonies with halo	>150	>300	>150	Red colonies with halo	>150
						-6	46	51		33	90	144		55
17	Bacillus	cereus	Ad608	Baguette dough	III	-5	81	78	Red colonies with halo	84	>300	>150	Red colonies with halo	>150
						-6	12	9		4	46	43		27
18	Bacillus	cereus	AER 400	Fresh dairy product	IV	-5	145	127	Red colonies with halo	>150	>300	>150	Red colonies with halo	>150
						-6	23	16		16	66	95		82
19	Bacillus	cereus	Ad755	Milk protein	III	-5	48	23	Little red colonies with halo	25	>300	>150	Red colonies with and without halo in depth	>150
						-6	5	2		1	80	63		42
20	Bacillus	cereus	Ad756	Starch	IV	-5	>150	>150	Big red colonies with halo	>150	>300	>150	Red colonies with halo	>150
						-6	27	22		34	135	130		86
21	Bacillus	cereus	Ad757	Purée stored at 20°C	IV	-5	>150	>150	Red colonies with halo	>150	>300	>150	Red colonies with halo	>150
						-6	28	20		15	71	111		57
22	Bacillus	cytotoxicus	DSM 22905	Vegetable puree	VII	-5	95	66	Little red colonies with halo	56	281	>150 (without halo)	Red colonies with halo	137
						-6	10	6		3	28	22 (without halo)		11
23	Bacillus	cytotoxicus	Ad1681	Couscous	VII	-5	55	37 (without halo)	Little pale red colonies with halo	41	28 (152 after 48h)	127 (without halo)	Red colonies with and without halo in depth	very small white colonies (>150 after 48h)
						-6	5	1 (without halo)		3	4 (43 after 48h)	7 (without halo)		very small white colonies (13 after 48h)

INCLUSIVITY														
No.	Strain		Reference	Origin	Group	Dilution	PCA	MYP (ISO 7932)	RAPID'B.cereus Spreading method		PCA	MYP (ISO 7932)	RAPID'B.cereus Pour plate method	
							CFU/plate	CFU/plate	Colonies aspect	CFU/plate	CFU/plate	CFU/plate	Colonies aspect	CFU/plate
24	<i>Bacillus</i>	<i>cytotoxicus</i>	CVUAS 3827	Pork cutlet (with attached potato puree)	VII	-5	>150 (very small colonies)	>150 (48h)	Little red colonies with halo	>150	>300	>150	Red colonies with halo	>150
						-6	57 (very small colonies)	43 (48h)		32	84	57		22
25	<i>Bacillus</i>	<i>cytotoxicus</i>	Ad2164	Semolina	VII	-5	>150	>150	Little red colonies with halo	194	148	143 (without halo)	Red colonies with and without halo in depth	109
						-6	36	17		13	16	17 (without halo)		8
26	<i>Bacillus</i>	<i>mycoides</i>	Ad2462	Ready to eat meal	VI	-5	>150	>150	Red colonies with halo	>150	>300	>150	Red colonies with halo	>150
						-6	66	72		67	115	120		70
27	<i>Bacillus</i>	<i>mycoides</i>	Ad746	Dairy product	VI	-5	82	94 (without halo)	Spread red colonies without halo	87	64	>150 (without halo)	Spread red colonies without halo	115
						-6	9	22 (without halo)		12	10	15 (without halo)		9
28	<i>Bacillus</i>	<i>mycoides</i>	Ad761	Pasteurised vegetables	VI	-5	109	104 (without halo)	Spread red colonies with halo	111	97	>150 (without halo)	Red colonies with halo	53
						-6	29	21 (without halo)		19	12	10 (without halo)		9
29	<i>Bacillus</i>	<i>mycoides</i>	Ad762	Milk	VI	-5	>150	>150 (without halo)	Spread red colonies without halo	149	spread colonies	>150 (without halo)	Spread red colonies without halo	>150
						-6	26	42 (without halo)		23	26 (spread colonies)	26 (without halo)		11
30	<i>Bacillus</i>	<i>mycoides</i>	Ad787	Egg products	IV	-5	>150	>150	Spread red colonies with halo	>150	>300	>150	Red colonies with halo	>150
						-6	71	69		47	103	101		84
31	<i>Bacillus</i>	<i>pseudomycoïdes</i>	Ad2033	Broccoli purée	I	-5	55	>150 (without halo)	Red colonies with halo	67	spread colonies	>150 (spread colonies without halo)	Red colonies with halo	138
						-6	13	18 (spread colonies without halo)		12	spread colonies	31 (spread colonies without halo)		11
32	<i>Bacillus</i>	<i>pseudomycoïdes</i>	Ad765	Raw vegetable	NS	-5	>150	30d (spread colonies without halo)	Spread red colonies with halo	49	24 (spread colonies)	96 (spread colonies without halo)	Spread red colonies with halo	108
						-6	13	8 (spread colonies without halo)		10	13 (spread colonies)	26 (spread colonies without halo)		16
33	<i>Bacillus</i>	<i>pseudomycoïdes</i>	Ad766	Raw vegetable	NS	-5	Spread colonies	spread colonies without halo	Spread pale red colonies with halo	96	spread colonies	spread colonies	Spread red colonies with halo	77
						-6	Spread colonies	20 (spread colonies without halo)		15	9 (spread colonies)	15 (spread colonies)		6
34	<i>Bacillus</i>	<i>pseudomycoïdes</i>	Ad767	Dairy product	NS	-5	26 (spread colonies)	29d (spread colonies without halo)	Spread pale red colonies with halo	33	spread colonies	>150 (spread colonies without halo)	Spread red colonies with halo	>150
						-6	8	3 (spread colonies without halo)		14	47 (spread colonies)	52 (spread colonies without halo)		93
35	<i>Bacillus</i>	<i>pseudomycoïdes</i>	CIP10570 1	/	I	-4	Spread colonies	spread colonies	Spread red colonies with halo	39	>300	>150	Red colonies with halo	>150
						-5	6	spread colonies		11	74	101		58
36	<i>Bacillus</i>	<i>pseudomycoïdes</i>	DSM1244 2	/	I	-5	43	43d (spread colonies without halo)	Spread red colonies with halo	18	spread colonies	spread colonies	Spread red colonies with halo	68
						-6	5	4 (spread colonies without halo)		3	11 (spread colonies)	11 (spread colonies)		14
37	<i>Bacillus</i>	<i>thuringiensis</i>	Ad2089	/	III	-5	>150	>150	Red colonies with halo	>150	>300	>150	Red colonies with and without halo in depth	>150
						-6	51	45		45	88	113		59
38	<i>Bacillus</i>	<i>thuringiensis</i>	Ad2486	Camel milk	IV	-5	>150	>150	Big red colonies with halo	>150	>300	>150	Red colonies with halo	>150
						-6	48	34		37	68	61		65
39	<i>Bacillus</i>	<i>thuringiensis</i>	Ad2489	Custard	IV	-5	>150	>150	Red colonies with halo	>150	>300	>150	Red colonies with halo	>150
						-6	46	35		34	71	93		49
40	<i>Bacillus</i>	<i>thuringiensis</i>	Ad2689	Fajitas	IV	-5	>150	>150	Red colonies with halo	>150	>300	>150	Red colonies with halo	>150
						-6	77	57		56	63	62		75
41	<i>Bacillus</i>	<i>thuringiensis</i>	Ad773	Environmen t	II	-5	>150	>150	Red colonies with halo	>150	>300	>150	Red colonies with and without halo in depth	>150
						-6	45	47		49	65	78		46
42	<i>Bacillus</i>	<i>thuringiensis</i>	Ad774	Environmen t	III	-5	>150	>150	Red colonies with halo	>150	>300	>150	Red colonies with halo	>150
						-6	96	49		69	52	45		39

INCLUSIVITY														
No.	Strain		Reference	Origin	Group	Dilution	PCA	MYP (ISO 7932)	RAPID'B.cereus Spreading method		PCA	MYP (ISO 7932)	RAPID'B.cereus Pour plate method	
							CFU/plate	CFU/plate	Colonies aspect	CFU/plate	CFU/plate	CFU/plate	Colonies aspect	CFU/plate
43	<i>Bacillus</i>	<i>weihenstephanensis</i>	Ad1029	Carrots	VI	-5	>150	>150	Red colonies with halo	132	>300	>150	Red colonies with and without halo in depth	>150
						-6	4	30		20	33	38		26
44	<i>Bacillus</i>	<i>weihenstephanensis</i>	Ad2030	Water	VI	-5	>150	139	Red colonies with halo	>150	>300	>150	Red colonies with and without halo in depth	>150
						-6	19	18		23	49	35		23
45	<i>Bacillus</i>	<i>weihenstephanensis</i>	Ad2478	Raw cockle	VI	-5	42	53	Red colonies with halo	62	>300	>150	Red colonies with halo	>150
						-6	1	5		14	28	44		29
46	<i>Bacillus</i>	<i>weihenstephanensis</i>	Ad728	Egg products	VI	-5	>150	>150	Red colonies with halo	>150	>300	>150	Red colonies with and without halo in depth	>150
						-6	31	24		22	57	40		25
47	<i>Bacillus</i>	<i>weihenstephanensis</i>	Ad778	Refrigerated purée	VI	-5	>150	>150	Red colonies with halo	>150	>300	>150	Red colonies with and without halo in depth	>150
						-6	22	52		37	53	57		47
48	<i>Bacillus</i>	<i>weihenstephanensis</i>	Ad780	Ready-cooked dish	VI	-5	>150	>150	Red colonies with halo	>150	290	>150	Red colonies with and without halo in depth	>150
						-6	18	31		22	33	45		12
49	<i>Bacillus</i>	<i>weihenstephanensis</i>	Ad781	Pasteurised vegetables	VI	-5	>150	>150	Red colonies with halo	>150	>300	>150	Red colonies with halo	>150
						-6	49	41		47	47	58		45
50	<i>Bacillus</i>	<i>weihenstephanensis</i>	Ad782	Milk	VI	-5	38	48	Red colonies with halo	34	150	>150	Red colonies with halo	146
						-6	6	10		3	30	25		11

EXCLUSIVITY													
No.	Strain		Reference	Origin	Dilution	PCA	Dilution	MYP (ISO 7932)	Dilution	RAPID'B.cereus Spreading method		RAPID'B.cereus Pour plate method	
						CFU/plate		CFU/plate		Colonies aspect	CFU/plate	Colonies aspect	CFU/plate
1	<i>Bacillus</i>	<i>amyloliquefaciens</i>	36	Bread	-5	>300	-5	35 pink	-3	/	0	/	0
					-6	33	-6	4 pink	-4	/	0	/	0
2	<i>Bacillus</i>	<i>benzoevorans</i>	Ad 430	Rum	-5	>300	-3	0	-3	/	0	/	0
					-6	142	-4	0	-4	/	0	/	0
3	<i>Bacillus</i>	<i>circulans</i>	Ad 496	Coffee extract	-5	>300	-3	0	-3	/	0	/	0
					-6	219	-4	0	-4	/	0	/	0
4	<i>Bacillus</i>	<i>circulans</i>	Ad760	Plants	-5	151	-3	0	-3	/	0	/	0
					-6	17	-4	0	-4	/	0	/	0
5	<i>Bacillus</i>	<i>coagulans</i>	Ad 732	Dairy product	-5	>300	-3	0	-3	/	0	/	0
					-6	88	-4	0	-4	/	0	/	0
6	<i>Bacillus</i>	<i>licheniformis</i>	Ad 789	Egg products	-5	>300	-5	26 yellow	-3	/	0	/	0
					-6	78	-6	2 yellow	-4	/	0	/	0
7	<i>Bacillus</i>	<i>licheniformis</i>	Ad 742	Dairy product	-5	>300	-5	90 clear pink	-3	/	0	/	0
					-6	56	-6	6 clear pink	-4	/	0	/	0
8	<i>Bacillus</i>	<i>macroides</i>	Ad 750	Refrigerated purée	-5	86	-3	0	-3	/	0	/	0
					-6	15	-4	0	-4	/	0	/	0
9	<i>Bacillus</i>	<i>megaterium</i>	Ad 172	Karaya gum	-5	49	-3	0	-3	/	0	/	0
					-6	5	-4	0	-4	/	0	/	0
10	<i>Bacillus</i>	<i>motobuensis</i>	Ad 690	Gluten	-5	>300	-6	>150 yellow	-3	/	0	/	0
					-6	304	-7	23 yellow	-4	/	0	/	0
11	<i>Bacillus</i>	<i>pumilus</i>	24	Chicken	-5	>300	-6	27 yellow	-3	/	0	/	0
					-6	39	-7	2 yellow	-4	/	0	/	0
12	<i>Bacillus</i>	<i>pumilus</i>	Ad 284	Piémontaise sauce	-5	>300	-6	29 yellow	-3	/	0	/	0
					-6	32	-7	7 yellow	-4	/	0	/	0
13	<i>Bacillus</i>	<i>sphaericus</i>	Ad 872	/	-5	>300	-5	85 clear pink	-3	/	0	/	0
					-6	45	-6	16 clear pink	-4	/	0	/	0
14	<i>Bacillus</i>	<i>sporotheum</i>	Ad 745	Dairy product	-6	8	-5	77 yellow	-3	/	0	/	0
					-7	1	-6	4 yellow	-4	/	0	/	0
15	<i>Bacillus</i>	<i>subtilis</i>	Ad 786	Egg products	-6	13	-6	61 yellow	-3	/	0	/	0
					-7	1	-7	6 yellow	-4	/	0	/	0
16	<i>Brevibacillus</i>	<i>agarii</i>	Ad 681	Gelled water	-5	195	-5	61 yellow	-3	/	0	/	0
					-6	23	-6	6 yellow	-4	/	0	/	0
17	<i>Brevibacillus</i>	<i>laterosporus</i>	Ad 803	Environment (floor)	-5	>300	-3	>150 pale pink	-3	/	0	/	0
					-6	53	-4	84 pale pink	-4	/	0	/	0
18	<i>Enterococcus</i>	<i>durans</i>	Ad 149	Cooked ham	-5	>300	-6	±50 clear	-3	/	0	/	0
					-6	65	-7	12 clear	-4	/	0	/	0
19	<i>Enterococcus</i>	<i>faecalis</i>	Ad 175	Liquid egg portions	-7	49	-6	>150 yellow	-3	/	0	/	0
					-8	4	-7	68 yellow	-4	/	0	/	0
20	<i>Enterococcus</i>	<i>faecium</i>	Ad 874	Cheese	-7	37	-6	>150 yellow	-3	/	0	/	0
					-8	1	-7	41 yellow	-4	/	0	/	0
21	<i>Leuconostoc</i>	<i>carrosum</i>	Ad 411	Ham	-6	57	-3	0	-3	/	0	/	0
					-7	6	-4	0	-4	/	0	/	0
22	<i>Lysinibacillus</i>	<i>fusiformis</i>	Ad 828	/	-5	>300	-6	50 pink	-3	/	0	/	0
					-6	136	-7	10 pink	-4	/	0	/	0

EXCLUSIVITY													
No.	Strain		Reference	Origin	Dilution	PCA	Dilution	MYP (ISO 7932)	Dilution	RAPID'B.cereus Spreading method		RAPID'B.cereus Pour plate method	
						CFU/plate		CFU/plate		Colonies aspect	CFU/plate	Colonies aspect	CFU/plate
23	Lysinibacillus	sphaericus	Ad 724	Dairy product	-5	188	-5	27 pale pink	-3	/	0	/	0
					-6	20	-6	2 pale pink	-4	/	0	/	0
24	Paenibacillus	macerans	Ad 739	Dairy product	-5	12	-3	0	-3	/	0	/	0
					-6	3	-4	0	-4	/	0	/	0
25	Paenibacillus	polymyxa	Ad 785	Refrigerated purée	-5	>300	-6	9 yellow	-3	/	0	/	0
					-6	205	-7	1 yellow	-4	/	0	/	0
26	Paenibacillus	polymyxa	32	Ionised chicken cutlet	-5	>300	-5	>150 yellow	-3	/	0	/	0
					-6	136	-6	15 yellow	-4	/	0	/	0
27	Staphylococcus	aureus	Ad 150	Minced steak	-5	>300	-6	>150 pale pink	-3	/	0	/	0
					-6	148	-7	30 pale pink	-4	/	0	/	0
28	Staphylococcus	aureus	Ad 931	Fruit preparation	-5	37	-3	0	-3	/	0	/	0
					-6	3	-4	0	-4	/	0	/	0
29	Staphylococcus	epidermidis	Ad 152	Poultry	-6	>300	-6	>150 yellow	-3	/	0	/	0
					-7	29	-7	69 yellow	-4	/	0	/	0
30	Staphylococcus	epidermidis	Ad 904	Dairy	-7	63	-6	>150 yellow	-3	/	0	/	0
					-8	1	-7	101 yellow	-4	/	0	/	0

Appendix 10 - Homogeneity of inoculation

Low level							
Sample	Analysis 1	Analysis 2	Log Analysis 1	Log Analysis 2	D	S	D ²
1	280	190	2.447	2.279	-0.168	4.726	0.028
2	230	200	2.362	2.301	-0.061	4.663	0.004
3	240	260	2.380	2.415	0.035	4.795	0.001
4	260	170	2.415	2.230	-0.185	4.645	0.034
5	170	190	2.230	2.279	0.048	4.509	0.002
6	70	160	1.845	2.204	0.359	4.049	0.129
7	190	270	2.279	2.431	0.153	4.710	0.023
8	140	200	2.146	2.301	0.155	4.447	0.024
9	180	260	2.255	2.415	0.160	4.670	0.026
10	160	230	2.204	2.362	0.158	4.566	0.025
sum	1920	2130	22.564	23.217	0.653	45.781	0.296

S_w	0.01481	San^2	0.01481	F1	1.88
S_b	0.0227	$Ssam^2$	0.003939	F2	1.01

Target standard deviation to apply

0.25

Test value 0.02553

Medium level							
Sample	Analysis 1	Analysis 2	Log Analysis 1	Log Analysis 2	D	S	D ²
11	2500	1400	3.398	3.146	-0.252	6.544	0.063
12	1700	1500	3.230	3.176	-0.054	6.407	0.003
13	1600	1700	3.204	3.230	0.026	6.435	0.001
14	2000	1800	3.301	3.255	-0.046	6.556	0.002
15	1500	1200	3.176	3.079	-0.097	6.255	0.009
16	1700	1500	3.230	3.176	-0.054	6.407	0.003
17	1900	1400	3.279	3.146	-0.133	6.425	0.018
18	2300	1500	3.362	3.176	-0.186	6.538	0.034
19	1600	2200	3.204	3.342	0.138	6.547	0.019
20	1400	1200	3.146	3.079	-0.067	6.225	0.004
sum	18200	15400	32.531	31.807	-0.724	64.338	0.157

S_w	0.00786	San^2	0.00786	F1	1.88
S_b	0.0071	$Ssam^2$	-0.000384	F2	1.01

Target standard deviation to apply

0.25

Test value 0.01851

High level							
Sample	Analysis 1	Analysis 2	Log Analysis 1	Log Analysis 2	D	S	D ²
21	41000	32000	4.613	4.505	-0.108	9.118	0.012
22	46000	35000	4.663	4.544	-0.119	9.207	0.014
23	33000	41000	4.519	4.613	0.094	9.131	0.009
24	31000	45000	4.491	4.653	0.162	9.145	0.026
25	50000	46000	4.699	4.663	-0.036	9.362	0.001
26	40000	49000	4.602	4.690	0.088	9.292	0.008
27	40000	43000	4.602	4.633	0.031	9.236	0.001
28	24000	38000	4.380	4.580	0.200	8.960	0.040
29	28000	29000	4.447	4.462	0.015	8.910	0.000
30	35000	35000	4.544	4.544	0.000	9.088	0.000
sum	368000	393000	45.560	45.888	0.328	91.448	0.111

S_w	0.00554	San^2	0.00554	F1	1.88
S_b	0.0097	$Ssam^2$	0.002075	F2	1.01

Target standard deviation to apply

0.25

Test value 0.01617

If test > $Ssam^2$ B.5 condition fulfilled and the test material is sufficiently uniform

**Appendix 11 - Results obtained by the collaborative laboratories
and the expert laboratory**

ISO 7218:2024 changes **Values in red:** dilution inconsistency or above the quantification limit (not taken into account)

Lab	Sample N°	Reference method: ISO 7932						Alternative method: RAPID'B.cereus - Spreading method			
		Dilution	CFU/plate		Confirmed CFU/plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g
			24h	48h							
A Aerobic mesophilic flora : 110 CFU/g	6	10	0	0	0	<10	<1.00	10	0	<10	<1.00
		100	0	0	0			100	0		
	3	10	54	54	54	520	2.72	10	46	460	2.66
		100	3	3	3			100	4		
	4	10	31	31	31	290	2.46	10	35	340	2.53
		100	1	1	1			100	2		
	1	100	62	63	63	6200	3.79	100	53	5300	3.72
		1000	5	5	5			1000	5		
	7	100	41	41	41	4100	3.61	100	39	4100	3.61
		1000	4	4	4			1000	6		
	2	1000	138	138	138	140000	5.15	1000	138	140000	5.15
		10000	11	11	11			10000	15		
	5	1000	75	75	75	75000	4.88	1000	78	85000	4.93
		10000	7	7	7			10000	15		
B Aerobic mesophilic flora : 2.5x10 ⁷ CFU/g	6	10	0	0	0	<10	<1.00	10	0	<10	<1.00
		100	0	0	0			100	0		
	3	10	64	66	66	650	2.81	10	42	460	2.66
		100	5	5	5			100	9		
	4	10	37	37	37	360	2.56	10	29	360	2.56
		100	2	2	2			100	4		
	1	100	54	56	56	5400	3.73	100	54	5200	3.72
		1000	3	3	3			1000	3		
	7	100	39	39	39	3600	3.56	100	49	4600	3.66
		1000	1	1	1			1000	2		
	2	1000	114	114	114	120000	5.08	1000	105	100000	5.00
		10000	15	17	17			10000	8		
	5	1000	85	85	85	83000	4.92	1000	95	93000	4.97
		10000	6	6	6			10000	7		

Lab	Sample N°	Reference method: ISO 7932						Alternative method: RAPID'B.cereus - Spreading method			
		Dilution	CFU/plate		Confirmed CFU/plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g
			24h	48h							
C Aerobic mesophilic flora : <10 CFU/g	6	10	0	0	0	<10	<1.00	10	0	<10	<1.00
		100	0	0	0			100	0		
	3	10	46	46	46	450	2.65	10	32	310	2.49
		100	3	3	3			100	2		
	4	10	27	27	27	250	2.40	10	24	260	2.41
		100	0	0	0			100	4		
	1	100	27	27	27	2500	3.40	100	37	3700	3.57
		1000	0	0	0			1000	4		
	7	100	28	28	28	2700	3.43	100	15	1600	3.20
		1000	2	2	2			1000	3		
D Aerobic mesophilic flora : 190 CFU/g	6	10	0	0	0	<10	<1.00	10	0	<10	<1.00
		100	0	0	0			100	0		
	3	10	47	47	47	460	2.66	10	51	530	2.72
		100	2	3	3			100	7		
	4	10	34	34	34	360	2.56	10	28	270	2.43
		100	6	6	6			100	2		
	1	100	57	57	57	5800	3.76	100	50	5000	3.70
		1000	7	7	7			1000	5		
	7	100	24	24	24	2400	3.38	100	46	4900	3.69
		1000	2	2	2			1000	8		
E Aerobic mesophilic flora : >1500 CFU/g	6	10	0	0	0	<10	<1.00	10	0	<10	<1.00
		100	0	0	0			100	0		
	3	10	36	36	36	360	2.56	10	64	590	2.77
		100	0	0	0			100	1		
	4	10	19	19	19	170	2.23	10	26	240	2.38
		100	0	0	0			100	0		
	1	10	>450	>450	>450	500	2.70	10	>450	400	2.60
		100	5	5	5			100	4		
	7	10	340	340	340	600	2.78	10	347	3500	3.54
		100	6	6	6			100	3		
E Aerobic mesophilic flora : >1500 CFU/g	2	100	82	82	82	8800	3.94	1000	17	15000	4.18
		1000	15	15	15			10000	0		
	5	100	72	72	72	7636	3.88	100	80	8200	3.91
		1000	12	12	12			1000	10		

Lab	Sample N°	Reference method: ISO 7932						Alternative method: RAPID'B.cereus - Spreading method			
		Dilution	CFU/plate		Confirmed CFU/plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g
			24h	48h							
F Aerobic mesophilic flora : <10 CFU/g	6	10	0	0	0	<10	<1.00	10	0	<10	<1.00
		100	0	0	0			100	0		
	3	10	47	50	50	480	2.68	10	31	290	2.46
		100	3	3	3			100	1		
	4	10	25	33	33	310	2.49	10	25	260	2.41
		100	1	1	1			100	4		
	1	100	40	44	44	4400	3.64	1000	11	10000	4.00
		1000	3	4	4			10000	0		
	7	100	33	45	45	4300	3.63	100	19	1800	3.26
		1000	2	2	2			1000	1		
	2	1000	60	87	87	85000	4.93	1000	46	51000	4.71
		10000	6	6	6			10000	10		
	5	1000	39	69	69	71000	4.85	1000	58	60000	4.78
		10000	9	9	9			10000	8		
G Aerobic mesophilic flora : 160 CFU/g	6	10	0	0	0	<10	<1.00	10	0	<10	<1.00
		100	0	0	0			100	0		
	3	10	34	34	34	370	2.57	10	32	330	2.52
		100	7	7	7			100	4		
	4	10	30	30	30	320	2.51	10	29	270	2.43
		100	5	5	5			100	1		
	1	100	84	85	85	8100	3.91	100	78	7700	3.89
		1000	4	4	4			1000	7		
	7	100	31	31	31	2900	3.46	100	23	2400	3.38
		1000	1	1	1			1000	3		
	2	1000	144	144	144	140000	5.15	1000	89	96000	4.98
		10000	14	14	14			10000	17		
	5	1000	39	39	39	38000	4.58	1000	72	75000	4.88
		10000	3	3	3			10000	11		
H Aerobic mesophilic flora : 100 CFU/g	6	10	0	/	0	<10	<1.00	10	0	<10	<1.00
		100	0	/	0			100	0		
	3	10	51	/	51	490	2.69	10	50	480	2.68
		100	3	/	3			100	3		
	4	10	19	/	19	190	2.28	10	11	100	2.00
		100	2	/	2			100	0		
	1	100	57	/	57	6100	3.79	100	41	4300	3.63
		1000	10	/	10			1000	6		
	7	100	29	/	29	3100	3.49	100	38	3600	3.56
		1000	5	/	5			1000	2		
	2	1000	128	/	128	130000	5.11	1000	146	140000	5.15
		10000	12	/	12			10000	11		
	5	1000	75	/	75	77000	4.89	1000	84	83000	4.92
		10000	10	/	10			10000	7		

Lab	Sample N°	Reference method: ISO 7932						Alternative method: RAPID'B.cereus - Spreading method			
		Dilution	CFU/plate		Confirmed CFU/plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g
			24h	48h							
I Aerobic mesophilic flora : 230 CFU/g	6	10	0	0	0	<10	<1.00	10	0	<10	<1.00
		100	0	0	0			100	0		
	3	10	42	42	42	410	2.61	10	49	470	2.67
		100	3	3	3			100	3		
	4	10	25	26	26	260	2.41	10	46	480	2.68
		100	2	2	2			100	7		
	1	100	59	60	60	5800	3.76	100	51	5500	3.74
		1000	4	4	4			1000	10		
	7	100	37	38	38	3800	3.58	100	29	2700	3.43
		1000	4	4	4			1000	1		
	2	1000	102	104	104	100000	5.00	1000	127	130000	5.11
		100000	26	27	27			10000	18		
	5	1000	61	61	61	59000	4.77	1000	46	49000	4.69
		10000	4	4	4			10000	8		
J Aerobic mesophilic flora : 140 CFU/g	6	10	0	0	0	<10	<1.00	10	0	<10	<1.00
		100	0	0	0			100	0		
	3	10	57	57	57	550	2.74	10	32	360	2.56
		100	3	3	3			100	7		
	4	10	30	30	30	280	2.45	10	31	330	2.52
		100	1	1	1			100	5		
	1	100	54	54	54	5500	3.74	100	52	5300	3.72
		1000	6	6	6			1000	6		
	7	100	27	27	27	2500	3.40	100	26	2500	3.40
		1000	1	1	1			1000	1		
	2	1000	134	134	134	130000	5.11	10000	15	150000	5.18
		10000	10	10	10			100000	1		
	5	1000	78	78	78	84000	4.92	1000	120	120000	5.08
		10000	14	14	14			10000	9		
L Aerobic mesophilic flora : <10 CFU/g	6	10	0	0	0	<10	<1.00	10	0	<10	<1.00
		100	0	0	0			100	0		
	3	10	43	43	43	420	2.62	10	31	300	2.48
		100	3	3	3			100	2		
	4	10	13	13	13	120	2.08	10	24	240	2.38
		100	0	0	0			100	2		
	1	100	24	24	24	2600	3.41	100	22	2300	3.36
		1000	5	5	5			1000	3		
	7	100	18	18	18	1900	3.28	100	11	1200	3.08
		1000	3	3	3			1000	2		
	2	1000	122	122	122	120000	5.08	1000	88	95000	4.98
		10000	6	6	6			10000	16		
	5	1000	47	47	47	48000	4.68	1000	72	67000	4.83
		10000	6	6	6			10000	2		

Lab	Sample N°	Reference method: ISO 7932						Alternative method: RAPID'B.cereus - Spreading method			
		Dilution	CFU/plate		Confirmed CFU/plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g
			24h	48h							
M Aerobic mesophilic flora : 180 CFU/g	6	10	0	0	0	<10	<1.00	10	0	<10	<1.00
		100	0	0	0			100	0		
	3	10	41	41	41	410	2.61	10	32	320	2.51
		100	4	4	4			100	3		
	4	10	19	19	19	180	2.26	10	22	220	2.34
		100	1	1	1			100	2		
	1	100	49	49	49	4800	3.68	100	44	4400	3.64 N'
		1000	4	4	4			1000	0		
	7	100	22	22	22	2400	3.38	100	23	2500	3.40
		1000	4	4	4			1000	5		
	2	1000	87	87	87	89000	4.95	1000	92	91000	4.96
		10000	11	11	11			10000	8		
	5	1000	59	59	59	57000	4.76	1000	70	70000	4.85
		10000	4	4	4			10000	7		
N Aerobic mesophilic flora : 150 CFU/g	6	10	0	0	0	<10	<1.00	10	0	<10	<1.00
		100	0	0	0			100	0		
	3	10	38	38	38	370	2.57	100	7	730	2.86
		100	3	3	3			1000	1		
	4	10	21	22	22	220	2.34	100	4	460	2.66 Ne
		100	2	2	2			1000	1		
	1	100	55	55	55	5500	3.74	100	60	5500	3.74
		1000	6	6	6			1000	1		
	7	100	25	25	25	2500	3.40	1000	9	9100	3.96 Ne
		1000	2	2	2			10000	1		
	2	1000	67	67	67	67000	4.83	1000	82	77000	4.89
		10000	0	0	0			10000	3		
	5	1000	40	41	41	40000	4.60	1000	58	58000	4.76 N'
		10000	3	3	3			10000	0		
O Aerobic mesophilic flora : 100 CFU/g	6	10	0	0	0	<10	<1.00	10	0	<10	<1.00
		100	0	0	0			100	0		
	3	10	23	26	26	280	2.45	10	44	410	2.61
		100	5	5	5			100	1		
	4	10	24	24	24	250	2.40	10	23	220	2.34
		100	3	3	3			100	1		
	1	100	38	38	38	3800	3.58	100	43	4300	3.63
		1000	4	4	4			1000	4		
	7	100	26	26	26	2800	3.45	100	19	1700	3.23
		1000	5	5	5			1000	0		
	2	1000	100	100	100	100000	5.00	1000	94	94000	4.97
		10000	12	12	12			10000	9		
	5	1000	45	45	45	45000	4.65	1000	45	45000	4.65
		10000	4	4	4			10000	4		

Lab	Sample N°	Reference method: ISO 7932						Alternative method: RAPID'B.cereus - Spreading method			
		Dilution	CFU/plate		Confirmed CFU/plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g
			24h	48h							
P Aerobic mesophilic flora : 70 CFU/g	6	10	0	0	0	<10	<1.00	10	0	<10	<1.00
		100	0	0	0			100	0		
	3	10	29	29	29	290	2.46	10	38	380	2.58
		100	3	3	3			100	4		
	4	10	24	24	24	230	2.36	10	24	250	2.40
		100	1	1	1			100	3		
	1	100	40	40	40	4100	3.61	100	23	2200	3.34
		1000	5	5	5			1000	1		
	7	100	28	28	28	2700	3.43	100	15	1500	3.18
		1000	2	2	2			1000	2		
	2	1000	84	84	84	85000	4.93	1000	124	120000	5.08
		10000	10	10	10			10000	3		
	5	1000	54	54	54	55000	4.74	1000	54	55000	4.74
		10000	6	6	6			10000	7		
Q Aerobic mesophilic flora : 190 CFU/g	6	10	0	0	0	<10	<1.00	10	0	<10	<1.00
		100	0	0	0			100	0		
	3	10	44	44	44	430	2.63	10	39	370	2.57
		100	3	3	3			100	2		
	4	10	19	19	19	180	2.26	10	16	160	2.20
		100	1	1	1			100	1		
	1	100	45	45	45	4400	3.64	100	50	4800	3.68
		1000	3	3	3			1000	3		
	7	100	23	23	23	2300	3.36	100	20	1900	3.28
		1000	2	2	2			1000	1		
	2	1000	92	93	93	96000	4.98	1000	104	110000	5.04
		10000	13	13	13			10000	16		
	5	1000	34	34	34	37000	4.57	1000	53	53000	4.72
		10000	7	7	7			10000	5		

Lab	Sample N°	Reference method: ISO 7932♦						Alternative method: RAPID' <i>B.cereus</i> - Spreading method			
		Dilution	CFU/plate		Confirmed CFU/plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g
			24h	48h							
R=ADRIA Aerobic mesophilic flora : 9800 CFU/g	6	10	0	0	0	<10	<1.00	10	0	<10	<1.00
		100	0	0	0			100	0		
	3	10	29	29	29	300	2.48	10	31	320	2.51
		100	4	4	4			100	4		
	4	10	17	17	17	170	2.23	10	30	330	2.52
		100	2	2	2			100	6		
	1	100	33	33	33	3200	3.51	100	30	3100	3.49
		1000	2	2	2			1000	4		
	7	100	23	23	23	2300	3.36	10	172	1400	3.15
		1000	2	2	2			100	14		
	2	1000	68	68	68	73000	4.86	1000	91	90000	4.95
		10000	12	12	12			10000	8		
	5	1000	34	34	34	33000	4.52	1000	41	41000	4.61
		10000	2	2	2			10000	4		

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