

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

Summary report
according to the standard EN ISO 16140-2/A1:2024

Quantitative method

NEOGEN® Petrifilm® Coliform Count (CC) Plate
(certificate # 3M 01/02 – 09/89 C)
for the enumeration of thermotolerant coliforms
in all human food

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This report contains 60 pages including 30 pages of appendices.
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Preamble

- Protocols of validation:
 - EN ISO 16140-1:2016 and EN ISO 16140-2/A1 (2024): Microbiology of the food chain - Method validation
Part 1: Vocabulary.
Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method.
 - AFNOR technical rules (PR Revision 12).
- Reference method:
 - NF V08-060 (April 2009): Microbiology of food and animal feeding stuffs - Enumeration of thermotolerant coliforms by colony-count technique at 44 °C.
- Application scope:
 - All human food by performing assays on a broad range of products
- Certification body:
 - AFNOR Certification (<https://nf-validation.afnor.org/>).

Definition

- **Method comparison study**

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

- A comparative study of the results of the reference method to the results of the alternative method in a variety of different items (naturally and/or artificially) contaminated samples (so-called relative trueness study).

- A comparative study of the results of the reference method to the results of the alternative method in artificially contaminated samples using replicates of a single item per category. The data are analyzed using the accuracy profile (AP) approach (so-called AP study).

- An inclusivity/exclusivity study of the alternative method.

- **Relative trueness study**

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

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

- **Accuracy profile study**

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

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

- **Inclusivity and exclusivity study**

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

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

- **Interlaboratory study**

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

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

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Appendix B: Relative trueness study: raw data

Appendix C: Relative trueness study: calculations

Appendix D: Accuracy profile study: raw data

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Appendix F: Inclusivity / Exclusivity: raw data

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

1. Introduction

The NEOGEN® Petrifilm® Coliform Count (CC) Plate was validated on September 1989 (Certificate number: 3M 01/02 - 09/89 C) for the enumeration of thermotolerant coliforms in all human food by performing assays on a broad range of products according to the EN ISO 16140 (2003) and the AFNOR technical rules. A summary of the different validation studies is listed below:

Date	Study	Validation standard	Reference method
September 1989	Initial validation	/	/
September 1993	Renewal study	/	/
June 1998	Renewal study - ADRIA	/	NF V08-060 (1996)
May 2002	Renewal study - ADRIA	/	NF V08-060 (1996)
June 2006	Renewal study - ADRIA	EN ISO 16140 (2003)	NF V08-060 (1996)
April 2010	Renewal study - ADRIA	EN ISO 16140 (2003)	NF V08-060 (2009)
March 2014	Renewal study - ADRIA	EN ISO 16140 (2003)	NF V08-060 (2009)
June 2018	Renewal study - ADRIA	EN ISO 16140-2 (2016)	NF V08-060 (2009)
April 2022	Renewal study - ADRIA	EN ISO 16140-2 (2016)	NF V08-060 (2009)
April 2026	Renewal study - Laboratoire Microsept	EN ISO 16140-2/A1 (2024)	NF V08-060 (2009)

2. Protocols of the methods

2.1 Alternative method

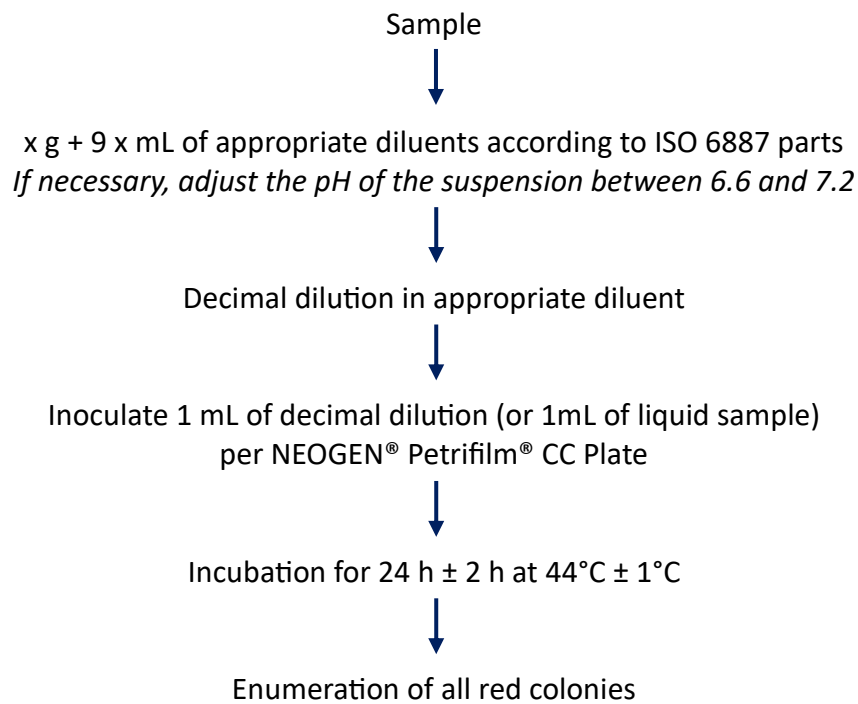
2.1.1 Principle of the method

The NEOGEN® Petrifilm® Coliform Count (CC) Plate is a sample-ready-culture medium system which contains modified Violet Red Bile (VRB), nutrients and selective agents, a cold-water-soluble gelling agent, and a tetrazolium indicator that facilitates colony enumeration.

2.1.2 Protocol of the method

The flow diagram is described Figure 1.

Figure 1: flow diagram of the NEOGEN® Petrifilm® Coliform Count (CC) Plate - Thermotolerant coliform enumeration



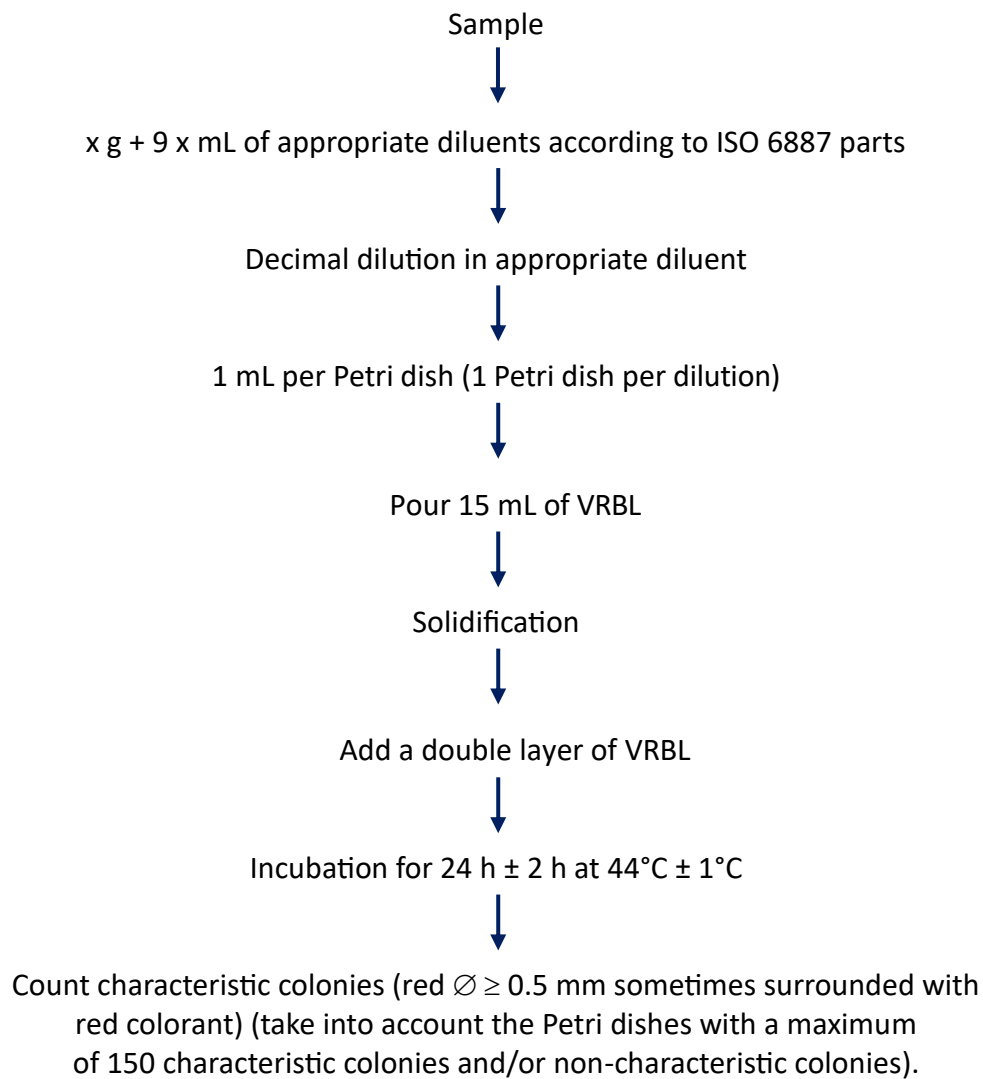
2.1.3 Restrictions

There is no restriction.

2.2 Reference method

The reference method corresponds to the NF V08-060 (April 2009) - Microbiology of food and animal feeding stuffs - Enumeration of thermotolerant coliforms by colony-count technique at 44 °C (See Figure 2).

Figure 2: Flow diagram of the reference method: NF V08-060 (April 2009) - Microbiology of food and animal feeding stuffs - Enumeration of thermotolerant coliforms by colony-count technique at 44 °C



3. Methods comparison study

The study was conducted on a variety of samples and strains representative of food products. This is not an exhaustive list of the various matrices included in the application scope. For any remark on the alternative method, you can contact AFNOR Certification by connecting to the Internet page <http://nf-validation.afnor.org/contact-2/>.

3.1 Relative trueness study

3.1.1 Number and nature of the samples

Five food categories were tested. Taking into account all the studies, the repartition of the analyzed samples and interpretable results per category and type is provided in Table 1.

Table 1: categories and types

Category		Types	Number of samples tested	Number of results available
1	Meat products	a Raw meats	13	10
		b Ready to eat, ready to reheat	9	5
		c Delicatessen	10	5
		Total	32	20
2	Dairy products	a Milk	7	6
		b Cheeses and fermented milks	9	6
		c Cream, milk powders	6	5
		Total	22	17
3	Egg products and egg-based products and pastries	a Liquid egg, eggs	5	5
		b Pastries	8	6
		c Egg based products	5	5
		Total	18	16
4	Seafood products	a Raw fish	8	5
		b RTE	13	6
		c RTRH	7	6
		Total	28	17
5	Vegetables	a Raw and frozen	13	5
		b RTE	14	6
		c RTRH, RTC	12	8
		Total	39	19
All categories			139	89

139 samples were analyzed: 91 for the initial validation study in 2006 and 48 for the renewal study in 2018, leading to 89 exploitable results.

3.1.2 Artificial contaminations

Artificial contaminations were realized by seeding protocols. The inoculated strains, the contamination protocols, the injured protocols applied are provided in Appendix A. Injury efficiency was evaluated by enumerating the pure culture on selective (VRBL) and non-selective (TSYEA) agars.

37 samples were artificially contaminated; 30 gave interpretable results by both methods. 59 samples which gave interpretable results by both methods were naturally contaminated.

66.3 % of the samples giving interpretable results by both methods were naturally contaminated.

3.1.3 Raw data

The raw data are provided in Appendix B.

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

The data are classified in three 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 were 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 log unit. These results are not included in the calculations but also appear on the graphs.

Table 2: classification of the data

	Category	Number of samples analyzed	Number of samples providing interpretable results by the reference and the alternative method	Number of samples with less than 4 colonies per plate	Number of samples with results below or above the quantification limit
1	Meat products	32	20	8	4
2	Dairy products	22	17	1	4
3	Egg products and egg-based products and pastries	18	16	1	1
4	Seafood products	28	17	2	9
5	Vegetables	39	19	7	13
All categories		138	89	19	31

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

Table 3: samples which were not used in the calculations

Sample N°	Product	NF V08-060	NEOGEN® Petrifilm® CC TC	Category	Type
157	Seasoned ground beef	<1,00	1,00*	1	a
162	Cooked turkey	1,30*	1,78	1	a
171	Veal carcass	1,30*	1,00*	1	a
172	RTRH (beef meal)	<1,00	1,30*	1	b
154	Seasoned ground pork	1,00*	1,00*	1	c
155	Sausage	<1,00	<1,00	1	c
156	Sausage	1,30*	1,30*	1	c
158	Sausage	1,30*	1,60	1	c
161	Sausage	<1,00	1,30*	1	c
209	Frozen tomatoes	<1,00	<1,00	5	c
211	Spinach terrine	1,00*	1,00*	5	b
212	Vegetables	<1,00	<1,00	5	a
213	Cooked mushrooms	<1,00	<1,00	5	c
214	Zucchini	<1,00	<1,00	5	a
215	Beans	<1,00	<1,00	5	a
216	Diced tomatoes	<1,00	<1,00	5	a
217	RTE (Piémontaise)	<1,00	<1,00	5	b
218	Spinach	1,00*	<1,00	5	a
233	Raw milk cheese	3,00*	<3,00	2	b
235	Raw milk cheese	2,00*	<2,00	2	b
239	Tuna rillettes with curry	<1,00	<1,00	4	b
245	RTE (Celery)	1,30*	1,60	5	b
246	Coffee butter cream	<1,00	<1,00	2	c
247	Nests	<1,00	<1,00	3	b
249	Curry rillettes	1,00*	1,00*	4	b
250	RTE (Crayfish salad)	<1,00	1,00*	4	b
251	RTE (rice crab)	<1,00	<1,00	4	b
263	Vegetables	<1,00	<1,00	5	a
265	Sliced carrots	<1,00	<1,00	5	b
293	RTE (tomatoes salad)	<1,00	<1,00	5	b
991	Parsley	1,30*	1,30*	5	a
1164	Raw fish fillet	<1,00	<1,00	4	a
1165	Raw fish fillet	<1,00	<1,00	4	a
1166	Raw fish fillet	<1,00	<1,00	4	a
1296	Frozen mushrooms	2,00*	2,48*	5	a
1720	RTRH (duck meal)	<1,00	1,00	1	b
1722	RTRH (pork meal)	2,00*	4,48	1	b
1726	RTRH (vegetables meal)	1,48*	1,00*	5	c
1727	RTRH (vegetables meal)	<2,00	2,69	5	c
1933	RTRH (Salmon and pastas)	<1,00	3,56	4	c
174	RTRH (turkey)	1,70	1,00*	1	b

Sample N°	Product	NF V08-060	NEOGEN® Petrifilm® CC TC	Category	Type
234	Raw milk cheese	4,56	<3,00	2	b
242	Vegetables terrine	2,70	1,30*	5	b
244	Salmon terrine	3,26	<1,00	4	b
254	Salmon terrine	2,00	<1,00	4	b
292	Sliced carrots	1,70	<1,00	5	b
295	RTE (seasoned carrots)	1,95	1,00*	5	b
338	Pastry	1,70	1,48*	3	b
527	Fish terrine	1,90	1,48*	4	b
1168	Raw milk	1,60	1,00*	2	a

*< 4 colonies per plate.

3.1.4 Statistical interpretation

The calculations are provided in Appendix C.

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

The Figures 3 to 7 show the data plotted for each individual category. The Figure 8 shows the data plotted for all the products.

Figure 3: data plotted for the meat products

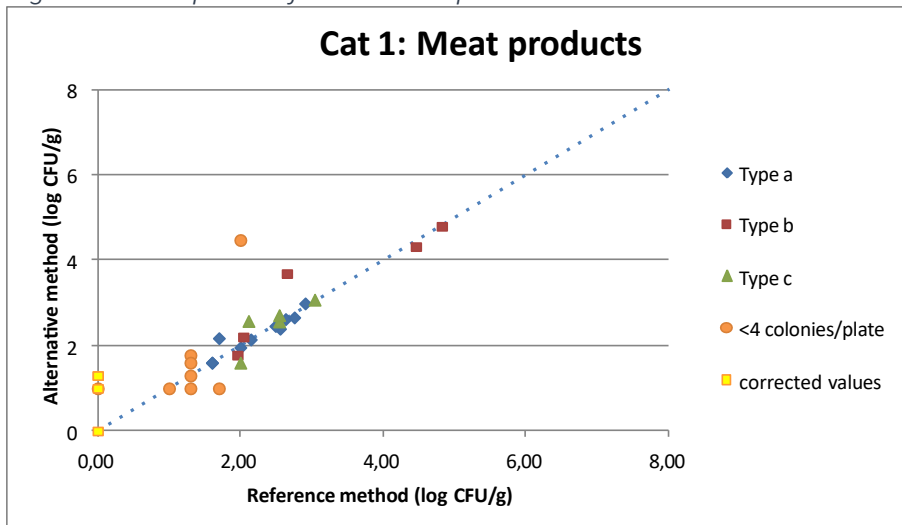


Figure 4: data plotted for dairy products

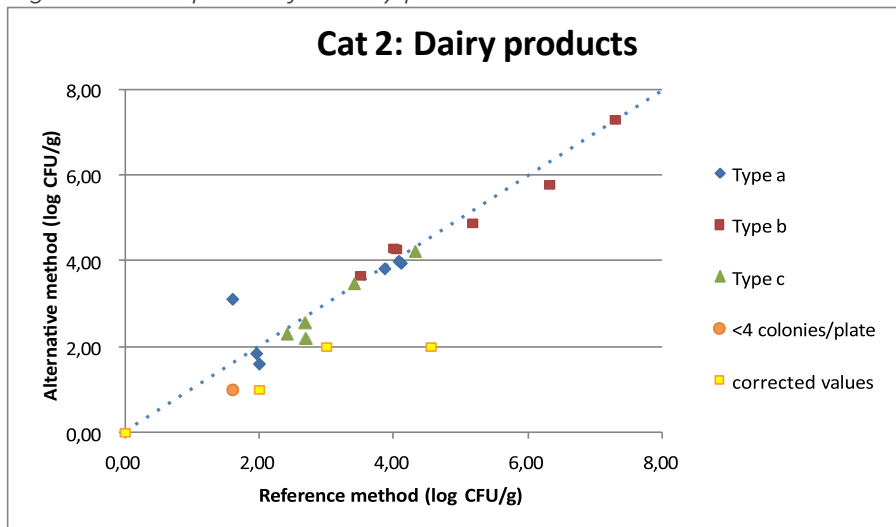


Figure 5: data plotted for egg products and egg-based products and pastries

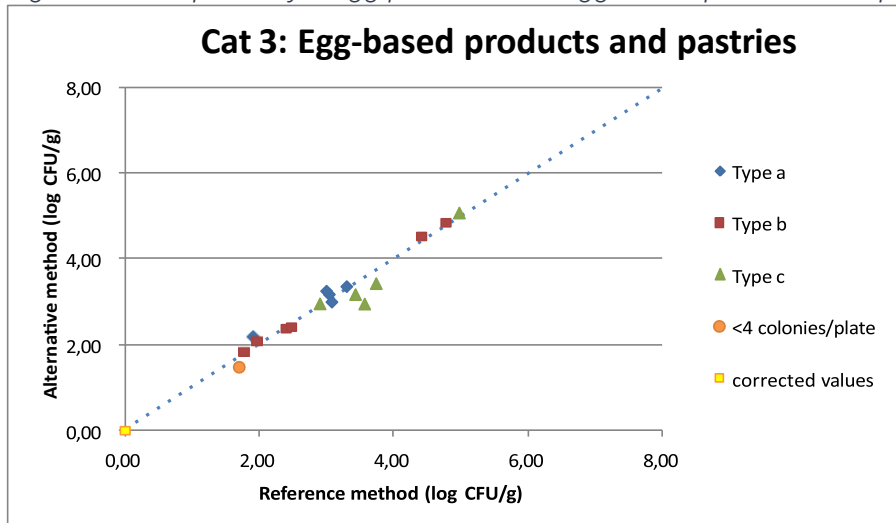


Figure 6: data plotted for vegetables

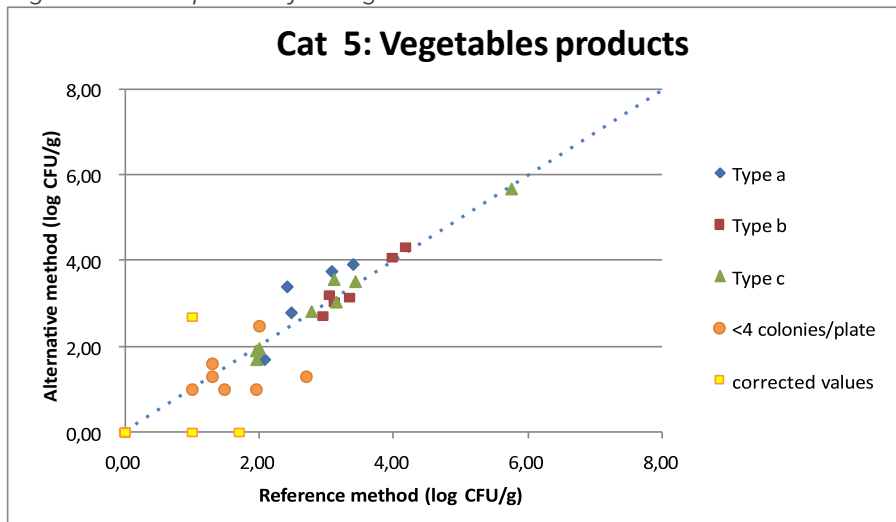


Figure 7: data plotted for seafood products

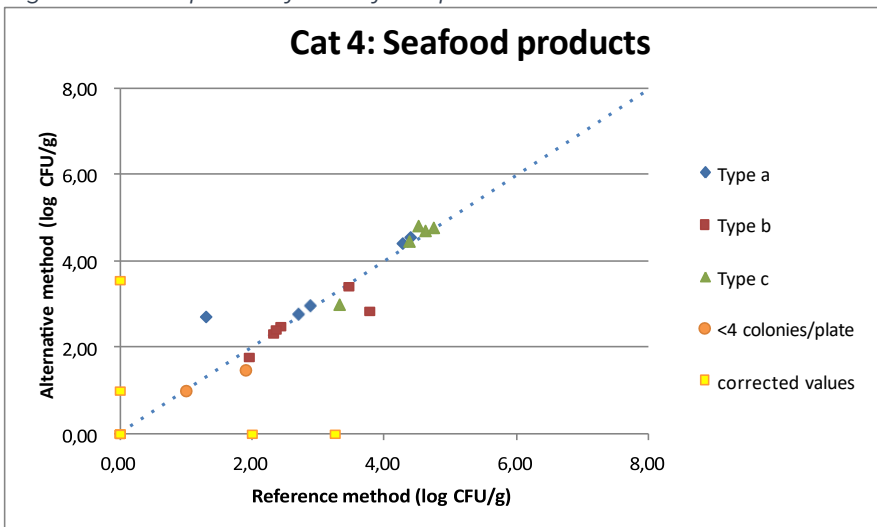
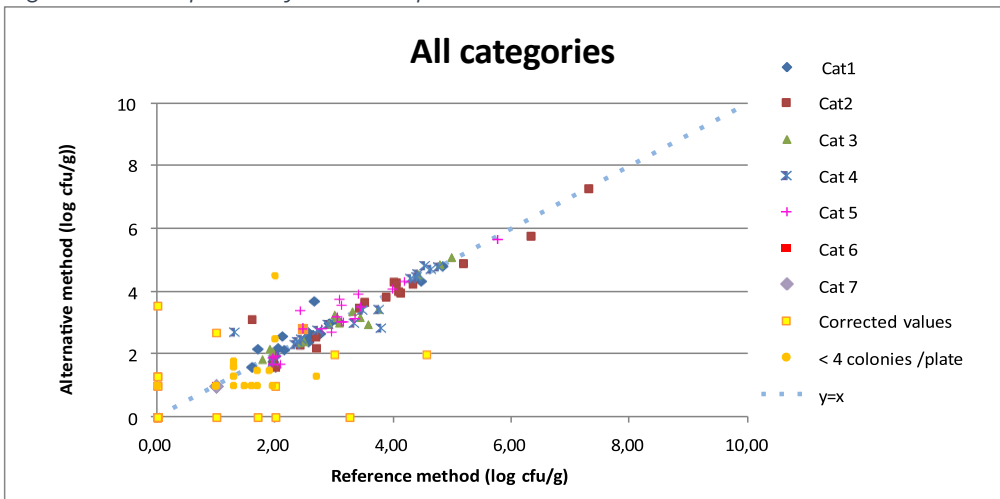


Figure 8: data plotted for all the products



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

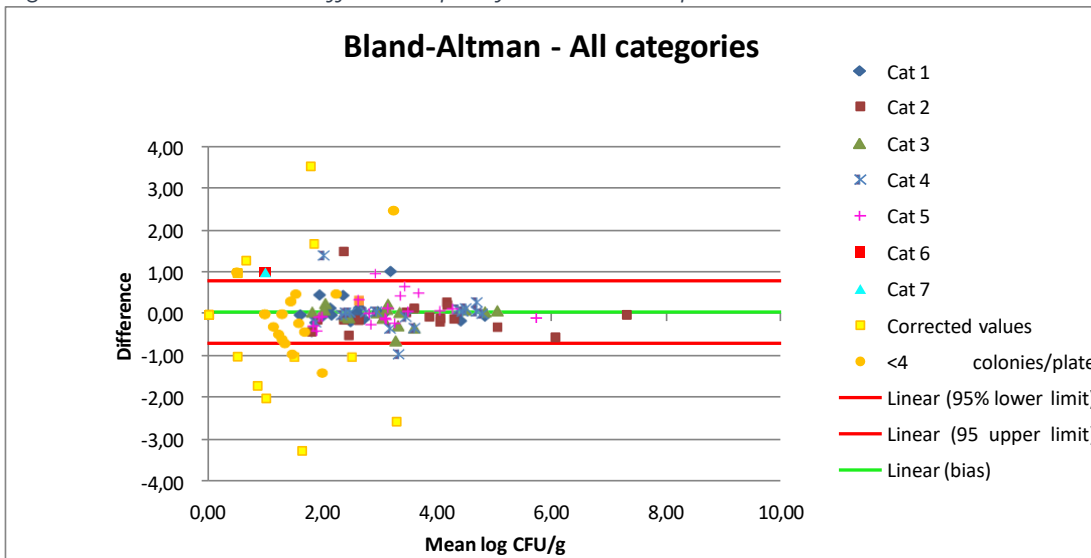
Table 4: calculated values

Category		n	<i>D</i> (linear bias)	SD	95% lower limit	95% upper limit
1	Meat products	20	0,07	0,30	-0,58	0,67
2	Dairy products	17	-0,01	0,45	-1,00	0,75
3	Egg products and egg-based products and pastries	16	0,00	0,23	-0,50	1,04
4	Seafood products	16	0,03	0,43	-0,91	0,64
5	Vegetable	19	0,06	0,41	-0,83	0,81
All categories		89	0,03	0,37	-0,71	0,77

D: average difference. SD: standard deviation of differences.

The bias varies from - 0.01 log (dairy products) to 0.07 log (meat products). The Bland-Altman difference plot for all the samples is given Figure 9.

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



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

Table 5: disagreements observed between the reference and the alternative method

Classification of data	Category	Type	N° Sample	NF V08-060	NEOGEN® Petrifilm® CC	Values before correction (reference or/and alternative method)	Mean	Difference	Lower / Upper limits	Comments
Interpretable results by both methods	1	b	1721	2,65	3,69	/	3,17	1,04	-0,71 / 0,77	Higher enumeration by the alternative method (<i>E. cloacae</i> 150), very small colonies on VRBL
	2	a	1723	1,60	3,11	/	2,36	1,51		Higher enumeration by the alternative method (<i>Pantoea agglomerans</i> 11) very small colonies on
	4	a	1926	1,40	2,72	/	2,01	1,41		Higher enumeration by the alternative method
	5	a	1295	2,41	3,40	/	2,91	0,98		Higher enumeration by the alternative method (inoculated with <i>E. aerogenes</i> Ad889)
	4	b	243	3,78	2,85	/	3,31	-0,93		Higher enumeration by the reference method
< 4 CFU/plate	1	b	1722	2,00	4,48	/	3,24	2,48	Higher enumeration by the alternative method (<i>Citrobacter diversus</i> 100), µcolonies at 24h, evolution after 48h incubation	
	5	b	242	2,70	1,30	/	2,00	-1,40	Higher enumeration by the reference method	
	5	b	295	1,95	1,00	/	1,48	-0,95	Higher enumeration by the reference method	

Classification of data	Category	Type	N° Sample	NF V08-060	NEOGEN® Petrifilm® CC	Values before correction (reference or/and alternative method)	Mean	Difference	Lower / Upper limits	Comments
< or > the quantification limit	1	b	1720	0,00	1,00	1,00	0,50	1,00		Below the quantification limit
	1	a	157	0,00	1,00	1,00	0,50	1,00		Below the quantification limit
	1	c	161	0,00	1,30	1,00	0,65	1,30		Below the quantification limit
	5	b	250	0,00	1,00	1,00	0,50	1,00		Below the quantification limit
	5	c	1933	0,00	3,56	1,00	1,78	3,56		Higher enumeration by the alternative method (<i>Enterobacter cloacae</i> Ad230), no colonies at 24h on VRBL, colonies after 48h incubation
	5	c	1727	1,00	2,69	2,00	1,85	1,69		Higher enumeration by the alternative method (<i>Citrobacter freundii</i> 53), no colonies at 24h on VRBL, colonies after 48h incubation
	2	b	233	3,00	2,00	3,00	2,50	-1,00		Below the quantification limit
	2	b	234	4,56	2,00	3,00	3,28	-2,56		Higher enumeration by the reference method
	2	b	235	2,00	1,00	2,00	1,50	-1,00		Below the quantification limit
	4	b	244	3,26	0,00	1,00	1,63	-3,26		Higher enumeration by the reference method
	4	b	254	2,00	0,00	1,00	1,00	-2,00		Higher enumeration by the reference method
	5	a	218	1,00	0,00	1,00	0,50	-1,00		Below the quantification limit
	5	b	292	1,70	0,00	1,00	0,85	-1,70		Below the quantification limit

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

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

3.1.5 Discordant results

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

Table 6: classification of the samples

		Number of samples
Interpretable results by both methods	< LCL	1
	> UCL	4
	Total	5
<4 CFU/plate	< LCL	1
	> UCL	2
	Total	3
< or > the quantification limit	< LCL	7
	> UCL	6
	Total	13
Total < LCL		9
Total > UCL		12
TOTAL		21

The number of samples giving higher enumeration results with the alternative method is equivalent to the number of samples giving higher enumeration with the reference method when taking into account all the data.

3.1.6 Conclusion

The relative trueness study of the alternative method is satisfying.

The alternative method is reliable when compared to the reference method.

3.2 Accuracy profile study

3.2.1 Matrices

Five matrices were tested. A minimum of one type per category and two different batches was selected, using six samples per type. Two samples were contaminated at a low level, two at intermediate level, and two at a high level.

For each sample, five replicates (five different test portions) were tested. The tested categories, types, matrix and inoculated strains are provided in Table 7.

Table 7: categories, types and matrices

Category		Type	Matrix	Inoculated strain	Origin	Inoculation level (CFU/g)
1	Meat products	a - Raw meat	Ground beef	<i>Enterobacter cloacae</i> 58	Unknown	300 10 000 100 000
2	Dairy products	a - Milk	Pasteurized milk	<i>Cronobacter sakazakii</i> 95	Cheese	
3	Egg products and egg-based products and pastries	a - Liquid egg	Pasteurized liquid whole egg	<i>Klebsiella pneumoniae</i> 89	Wiped cream	
4	Seafood products	a - Raw fish	Raw fish fillet	<i>Escherichia coli</i> Ad228	Fish	
5	Vegetables	a - Raw and frozen	Green peas	<i>Escherichia coli</i> 19	Grated carrots	

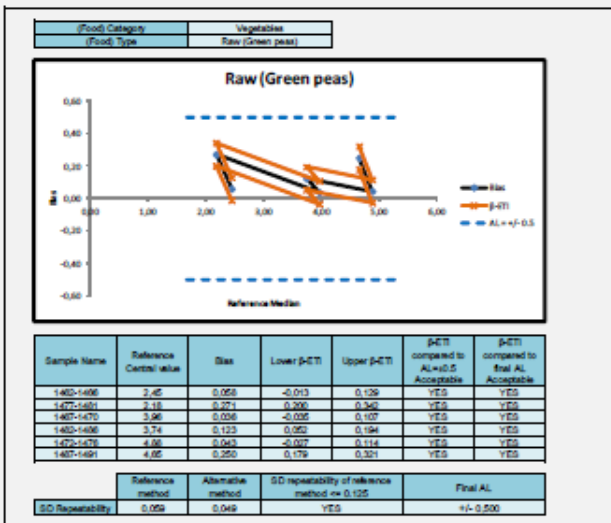
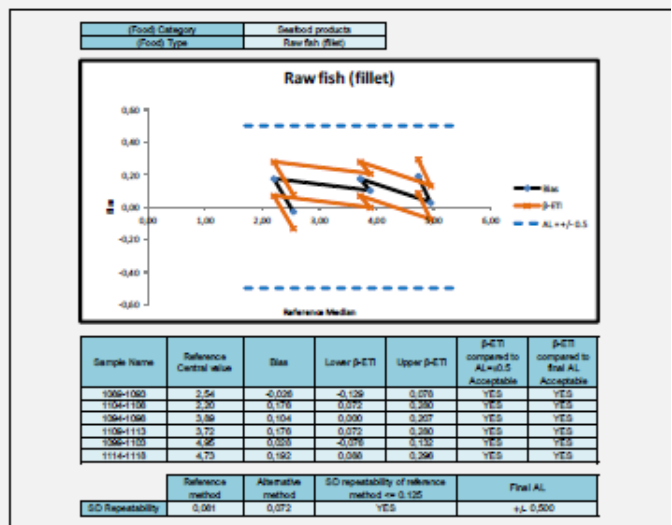
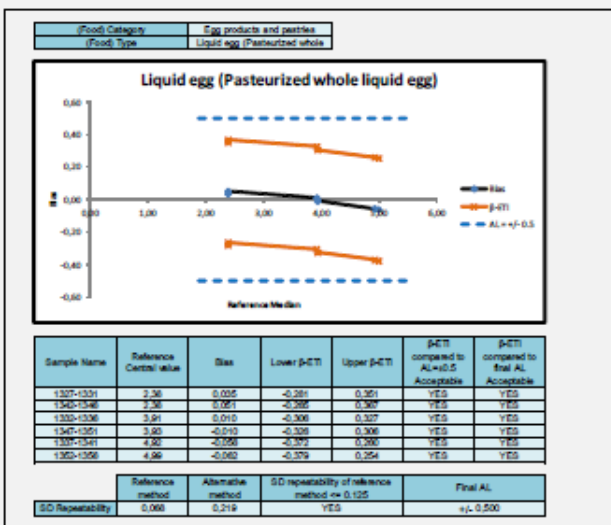
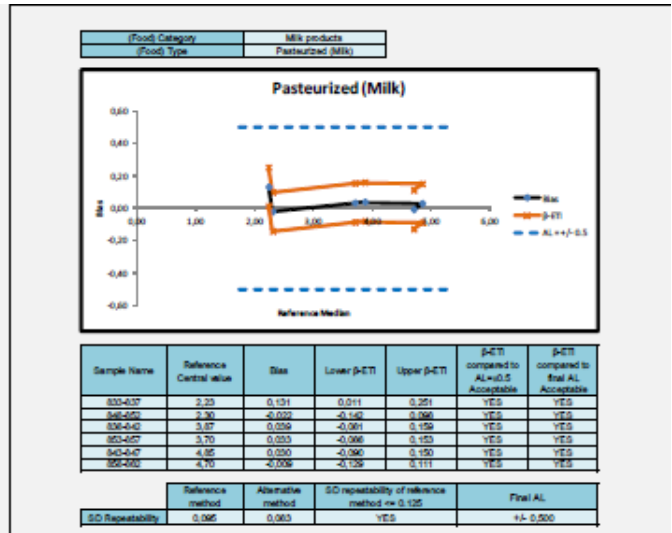
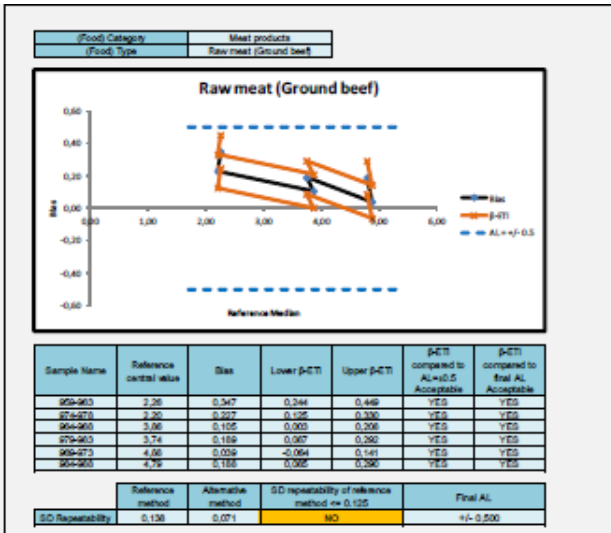
3.2.2 Calculation and interpretation

The raw data are provided in Appendix D. The summary tables (in log CFU/g) and calculations are provided in Appendix E. The statistical results and the accuracy profiles are provided Figure 10.

The calculations were done using the AP Calculation Tool MCS (https://standards.iso.org/iso/16140/-2/ed-1/en/AP_calculation%20tool%20MCS%2016140-2_clause%206-1-3-3%20ver_31-07-2018.xlsx).

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

Figure 10: accuracy profile



3.2.3 Conclusion

The observed profiles are comprised within the AL. All the accuracy profiles fulfill the performance criteria.

3.3 Inclusivity and exclusivity studies

3.3.1 Protocols

- **Inclusivity**

66 strains were tested: 24 in 1997, 7 in 2005, 6 in 2006 and 29 additional strains for the renewal study. For the renewal study, each test was performed once with the alternative method, the reference method and a non-selective agar.

- **Exclusivity**

36 non-target strains were tested in 1997. No additional testing was required for the renewal study.

3.3.2 Results

The raw data are provided in Appendix F.

- **Inclusivity**

A summary of the results obtained for inclusivity for the different studies is provided in Table 8.

Table 8: summary of inclusivity results

Date	Number of strains tested	Growth on PCA at 44°C	Growth on both NEOGEN® Petrifilm® CC and VRBL	Growth on VRBL only	Growth on NEOGEN® Petrifilm® CC only	No growth or weak growth on VRBL and NEOGEN® Petrifilm® CC
1997	24	23	24	0	0	0
2005	7	7	5	0	1	1
2006	6	Not tested	6	0	0	0
2018	29	19	10	0	4	6
Total	66	49	45	0	5	7

66 target strains were tested; 49 strains among the 60 tested on PCA were able to grow at 44°C.

45 strains grew on both NEOGEN® Petrifilm® and VRBL plates, 5 grew only on NEOGEN® Petrifilm® CC:

- *Cronobacter sakazakii* L22
- *Enterobacter cloacae* 150
- *Citrobacter diversus* 100
- *Pantoea agglomerans* 11
- *Enterobacter cloacae* 148

Seven strains did not grow or gave poor growth on both media:

- *Enterobacter agglomerans* 74
- *Klebsiella oxytoca* Ad1371
- *Enterobacter kobei* Ad706
- *Cronobacter malonaticus* E752
- *Citrobacter braakii* Ad833
- *Escherichia hermanii* Ad464
- *Escherichia hermanii* Ad457

- **Exclusivity**

The results observed for the study carried out in 1997 is summarized in Table 9.

Table 9: summary of exclusivity results

Number of strains tested	No growth on both NEOGEN® Petrifilm® CC and VRBL	Growth on both NEOGEN® Petrifilm® CC and VRBL	Growth on VRBL only	Growth on NEOGEN® Petrifilm® CC only
36	30	1	0	5

One strain grew on both media: *Salmonella Enteritidis* CIP8297. Note that this strain was tested again in the inclusivity study in 2006, and this result was confirmed.

Five strains grew only on NEOGEN® Petrifilm® Plates:

- *Citrobacter freundii* adria 59
- *Enterobacter agglomerans* adria11
- *Hafnia alvei* adria 88
- *Hafnia alvei* MIO51295
- *Klebsiella oxytoca* 42

3.3.3 Conclusion

The NEOGEN® Petrifilm® Coliform Count (CC) Plate is as specific and selective as the reference method.

3.4 Practicability

The criteria described in the AFNOR technical rules were evaluated.

Criteria to be control	Communication on criteria	Expert lab checking procedure
Storage conditions	Store the unopened NEOGEN® Petrifilm® CC pouches at frozen or refrigerated temperature less than or equal to 8°C (46°F)	Mentioned on the instruction for use
Shelf-life and modalities of utilization after first use	Store resealed pouches in a cool dry place for no longer than four weeks	Mentioned in the kit insert
Time to result	24 h ± 2 h	Mentioned in the kit insert
Common step with the reference method	/	Initial suspensions and dilutions

The results are available in one day by both alternative and reference methods.

4. Interlaboratory study

The results of the inter-laboratory studies run in 2006 were interpreted according to the EN ISO 16140-2:2016 standard using the Excel spread sheet [https://standards.iso.org/iso/16140/-2/ed-1/en/AP%20calculation%20tool_ILS_\(clause_6-2-3_Calculations_summary_and_interpretation_of_data\)_ver%2014-03-2016.xlsx](https://standards.iso.org/iso/16140/-2/ed-1/en/AP%20calculation%20tool_ILS_(clause_6-2-3_Calculations_summary_and_interpretation_of_data)_ver%2014-03-2016.xlsx)

4.1 Study organization

14 laboratories participated to this study. Detailed instructions were transmitted to the collaborators by the expert laboratory.

Pasteurized semi-skimmed milk was inoculated by *Escherichia coli* 94, isolated from dairy product.

Inoculation levels targeted were:

- 0 CFU/mL
- 10 - 100 CFU/mL
- 100 - 1 000 CFU/mL
- 1 000 - 10 000 CFU/mL

Each laboratory received eight flasks of 25 mL sample, i.e. two flasks per inoculation level. Furthermore, one non-inoculated sample was added to the package for total viable count microflora (NF ISO 4833 method).

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

A temperature control flask containing temperature probe was added to the package in order to register temperature profile during transport and at reception. Samples were shipped in 24 h to laboratories of the collaborative study. Sample temperature should be lower or equal to 8°C during transport, and between 0°C - 8°C at arrival.

Collaborative study laboratories and the expert laboratory carried out the analyses with the alternative and reference methods.

A stability study of the strain inoculated was run in order to verify there is no evolution during the transport.

4.2 Control of experimental parameters

4.2.1 Strain stability during transport

In order to evaluate the *Escherichia coli* 94 strain variability during transport, bacterial count of all inoculated flasks was checked at different time, i.e. inoculation time, after 24 h and 48 h of conservation at 2°C. Results are reported in Table 10.

Three samples inoculated at a high level (100 CFU/g) were tested for enumeration after 24 h and 48 h storage. Three samples inoculated at a low level were tested for detection after 24 h and 48 h storage (See Table 10).

Table 10: *Escherichia coli* 94 stability in the matrix (in log CFU/mL)

	Level 1		Level 2		Level 3	
	Reference method	Alternative method	Reference method	Alternative method	Reference method	Alternative method
Day 0	71 / 76	75 / 78	580 / 670	540 / 450	5 900 / 6 700	3 700 / 4 000
Day 1	65 / 45	64 / 60	560 / 620	360 / 390	3 900 / 5 400	4 000 / 5 500
Day 2	68 / 96	58 / 56	830 / 910	570 / 470	6 500 / 1 900	4 600 / 4 200

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

4.2.2 Logistic conditions

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

Table 11: sample temperatures at receipt

Laboratories	Temperature measured by the temperature probe (°C)
A	2.2
B	2.0
C	5.3
D	1.7
E	2.7
F	3.3
G	2.8
H	4.9
I	3.5
J	1.5
K	1.8
L	3.9
N	2.5
O	5.0

No problem was encountered during the transport or at receipt for the 14 collaborators. All the samples were delivered on time and in appropriate conditions. Temperatures during shipment and at receipt were all correct.

4.3 Results analysis

The raw data are given in Appendix G.

4.3.1 Results obtained by the expert Lab

The results obtained by the expert Lab. are the following (See Table 12).

Table 12: results obtained by the expert Lab. (log CFU/g)

Level	Targeted rate (log CFU/g)	Reference method		Alternative method	
		Duplicate 1	Duplicate 2	Duplicate 1	Duplicate 2
0	0	0	0	0	0
1	1 to 2	1.81	1.65	1.81	1.78
2	2 to 3	2.75	2.79	2.56	2.59
3	3 to 4	3.59	3.75	3.60	3.74

4.3.2 Results obtained by the collaborators

- **Mesophilic aerobic microflora**

The mesophilic aerobic microflora was done on the matrix with ISO 4833 method. The results varied from 70 to 3 600 CFU/mL.

- **Total coliform enumeration**

A summary of the test results is given in Table 13 (CFU/g) and Table 14 (log CFU/g).

Table 13: summary of data (CFU/g)

Labs	Level 0				Level 1				Level 2				Level 3			
	Reference method		Alternative method		Reference method		Alternative method		Reference method		Alternative method		Reference method		Alternative method	
A	<10	<10	0	0	57	73	36	45	680	660	360	450	3100	8500	3600	3300
B	<10	<10	0	0	67	68	74	84	800	670	550	760	6300	6100	5000	4500
C	<10	<10	0	0	35	39	57	57	470	490	480	380	5200	3900	3900	2900
D	<10	<10	0	0	70	73	57	77	490	630	560	500	6300	7800	4800	4000
E	<10	<10	0	0	51	88	85	68	960	680	580	680	7900	5900	7000	6000
F	<10	<10	0	0	55	45	64	66	530	470	540	510	6700	6500	5500	4500
G	<10	<10	0	0	67	69	78	70	660	780	620	490	6800	9600	5800	5600
H	<10	<10	0	0	59	49	86	78	780	870	560	600	8200	8700	5000	5400
J	<10	<10	0	0	80	72	63	78	650	780	560	570	5800	10000	6100	3600
K	<10	<10	0	0	62	63	58	61	670	750	580	660	4500	5800	4500	4900
L	<10	<10	0	0	25	31	66	72	390	510	540	500	4700	5400	3300	5400
N	<10	<10	0	0	65	35	84	95	760	1000	600	650	10000	8000	7700	7000
O	<10	<10	0	0	94	93	73	92	680	990	590	730	9500	6500	4800	6600

Table 14 - summary of data (log CFU/g)

Labs	Level 0				Level 1				Level 2				Level 3			
	Reference method		Alternative method		Reference method		Alternative method		Reference method		Alternative method		Reference method		Alternative method	
A	<1,00	<1,00	<1,00	<1,00	1,76	1,86	1,56	1,65	2,83	2,82	2,56	2,65	3,49	3,93	3,56	3,52
B	<1,00	<1,00	<1,00	<1,00	1,83	1,83	1,87	1,92	2,90	2,83	2,74	2,88	3,80	3,79	3,70	3,65
C	<1,00	<1,00	<1,00	<1,00	1,54	1,59	1,76	1,76	2,67	2,69	2,68	2,58	3,72	3,59	3,59	3,46
D	<1,00	<1,00	<1,00	<1,00	1,85	1,86	1,76	1,89	2,69	2,80	2,75	2,70	3,80	3,89	3,68	3,60
E	<1,00	<1,00	<1,00	<1,00	1,71	1,94	1,93	1,83	2,98	2,83	2,76	2,83	3,90	3,77	3,85	3,78
F	<1,00	<1,00	<1,00	<1,00	1,74	1,65	1,81	1,82	2,72	2,67	2,73	2,71	3,83	3,81	3,74	3,65
G	<1,00	<1,00	<1,00	<1,00	1,83	1,84	1,89	1,85	2,82	2,89	2,79	2,69	3,83	3,98	3,76	3,75
H	<1,00	<1,00	<1,00	<1,00	1,77	1,69	1,93	1,89	2,89	2,94	2,75	2,78	3,91	3,94	3,70	3,73
J	<1,00	<1,00	<1,00	<1,00	1,79	1,80	1,76	1,79	2,83	2,88	2,76	2,82	3,65	3,76	3,65	3,69
K	<1,00	<1,00	<1,00	<1,00	1,40	1,49	1,82	1,86	2,59	2,71	2,73	2,70	3,67	3,73	3,52	3,73
L	<1,00	<1,00	<1,00	<1,00	1,81	1,54	1,92	1,98	2,88	3,00	2,78	2,81	4,00	3,90	3,89	3,85
N	<1,00	<1,00	<1,00	<1,00	1,97	1,97	1,86	1,96	2,83	3,00	2,77	2,86	3,98	3,81	3,68	3,82
O	<1,00	<1,00	<1,00	<1,00	1,76	1,86	1,56	1,65	2,83	2,82	2,56	2,65	3,49	3,93	3,56	3,52

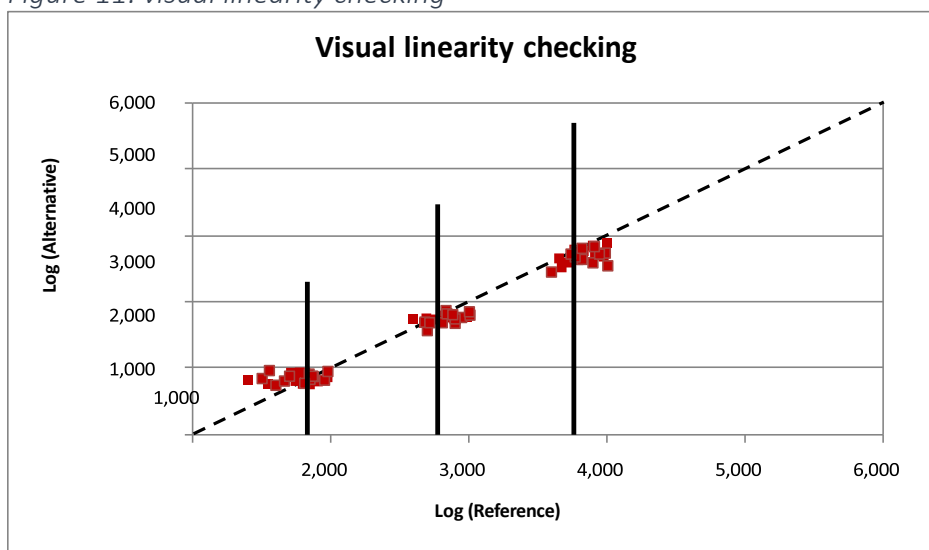
The laboratory A received the package at Day 1, but realized the analyses only at Day 2 and the laboratory I did not realize two successive dilutions. These results were not taken into account for statistical interpretation.

4.4 Statistical interpretations and calculations

4.4.1 Visual linearity checking

The Figure 11 shows the data points after log₁₀ transformation. The visual inspection shows that the alternative method gives results, which are proportional to those of the reference method. The data are distributed closely to the first bisecting lines with a slope equal to 1.

Figure 11: visual linearity checking



4.4.2 Calculation of the accuracy profile and interpretation

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 15.

Table 15: summary of statistical tests

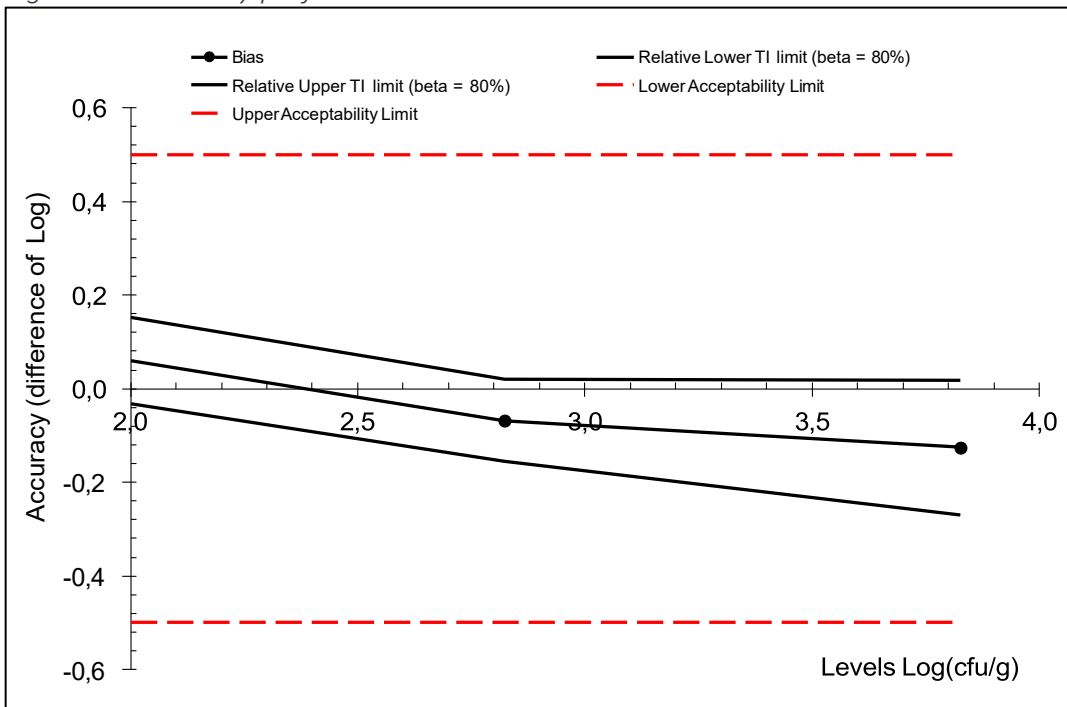
Accuracy profile			
Study Name	NEOGEN® PETRIFILM® CC		
Date	2006		
Coordinator	ADRIA Development		
Tolerance probability (beta)	80%	80%	80%
Acceptability limit in log (lambda)	0,50	0,50	0,50

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

Levels	Alternative method			Reference method		
	Low	Medium	High	Low	Medium	High
Target value	1,759	2,823	3,827			
Number of participants (K)	12	12	12	12	12	12
Average for alternative method	1,856	2,755	3,701	1,759	2,823	3,827
Repeatability standard deviation (sr)	0,049	0,051	0,081	0,081	0,069	0,085
Between-labs standard deviation (sL)	0,048	0,039	0,068	0,133	0,090	0,075
Reproducibility standard deviation (sR)	0,068	0,065	0,106	0,156	0,113	0,113
Corrected number of dof	17,899	19,682	19,063	14,350	15,843	18,660
Coverage factor	1,371	1,363	1,366			
Interpolated Student t	1,331	1,326	1,328			
Tolerance interval standard deviation	0,0704	0,0663	0,1090			
Lower TI limit	1,762	2,667	3,556			
Upper TI limit	1,950	2,843	3,845			
Bias	0,097	-0,068	-0,126			
Relative Lower TI limit (beta = 80%)	0,003	-0,156	-0,271			
Relative Upper TI limit (beta = 80%)	0,191	0,020	0,019			
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	0,129					

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

Figure 12: accuracy profile



It is observed that for all the levels, the tolerance interval limits of the alternative method are within the acceptability limits of ± 0.5 log.

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

4.4.3 Conclusion

The alternative method is equivalent to the reference method.

5. General conclusion

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

- 139 samples were tested in the relative trueness study providing 89 interpretable results, which clearly satisfied the required criteria for quantitative method comparison per ISO 16140-2.
- The observed profiles are comprised within the AL actually set at 0.5 log CFU/g in the EN ISO 16140-2:2016.
- The inclusivity and exclusivity testing shows satisfying results.
- The quality assurance parameters were verified (i.e. targeted levels, strain stability, logistic conditions, analyses), confirming that the inter-laboratory study was conducted in appropriate conditions.
- For the inter-laboratory study, the data interpretations were done according to the EN ISO 16140-2:2016. For the three contamination levels, the alternative method is accepted as equivalent to the reference method.

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

Le Lion d'Angers, April 10, 2026

Guillaume MESNARD
Method Validation Supervisor



APPENDICES

Appendix A – Artificial contaminations of samples

Analysis date	Sample N°	Product (French name)	Product	Inoculations				Category	Type
				Strain		Injury applied	Injury evaluation		
				Reference	Origin				
2018	1153	Mayonnaise	Mayonnaise	<i>E.coli</i> 142	Liquid egg	Seeding 48h 5±3°C	/	3	a
2018	1154	Flan patissier	Pastry	<i>E.coli</i> 142	Liquid egg	Seeding 48h 5±3°C	/	3	b
2018	1155	Far aux pruneaux	Pastry	<i>E.coli</i> 143	Mayonnaise	Seeding 48h 5±3°C	/	3	b
2018	1156	Eclair à la vanille	Pastry	<i>E.coli</i> 143	Mayonnaise	Seeding 48h 5±3°C	/	3	b
2018	1157	Pâte feuilletée	Puff pastry	<i>E.coli</i> Ad222	Egg product	Seeding 48h 5±3°C	/	3	c
2018	1158	Pâte brisée	Puff pastry	<i>E.coli</i> Ad222	Egg product	Seeding 48h 5±3°C	/	3	c
2018	1159	Nems crabe crevette	RTRH (spring rolls)	<i>E.coli</i> Ad228	Fish	Seeding 48h 5±3°C	/	4	c
2018	1160	Accras de morue	RTRH (accras)	<i>E.coli</i> 93	RTRH fish meal	Seeding 48h 5±3°C	/	4	c
2018	1161	Encornets farçis	RTRH (squid)	<i>E.coli</i> Ad228	Fish	Seeding 48h 5±3°C	/	4	c
2018	1162	Paëlla	RTRH (Paella)	<i>E.coli</i> 144	Paella	Seeding 48h 5±3°C	/	4	c
2018	1293	Glace au chocolat	Ice cream (chocolate)	<i>E.coli</i> 16	Milk	Seeding 2 weeks -20°C	/	2	c
2018	1294	Glace au café	Ice cream (coffee)	<i>E.coli</i> Ad1422	Milk	Seeding 2 weeks -20°C	/	2	c
2018	1295	Haricots verts surgelés	Frozen green beans	<i>E.coli</i> 19	Grated carrots	Seeding 2 weeks -20°C	/	5	a
2018	1296	Champignons surgelés	Frozen mushrooms	<i>E.coli</i> 19	Grated carrots	Seeding 2 weeks -20°C	/	5	a
2018	1720	Parmentier de canard	RTRH (duck meal)	<i>H. alvei</i> 168	Raw duck	Seeding 48h 5±3°C	/	1	b
2018	1721	Bœuf bourguignon	RTRH (beef meal)	<i>E. cloacae</i> 150	Ground beef	Seeding 48h 5±3°C	/	1	b
2018	1722	Sauté de porc à la catalane	RTRH (pork meal)	<i>C. diversus</i> 100	Pork	Seeding 48h 5±3°C	/	1	b
2018	1723	Lait cru fermier	Raw milk	<i>P. agglomerans</i> 11	Cheese	Seeding 48h 5±3°C	/	2	a
2018	1724	Lait cru	Raw milk	<i>E.coli</i> Ad1816	Cheese	Seeding 48h 5±3°C	/	2	a
2018	1725	Eclair au chocolat	Pastry	<i>C. sakazakii</i> 90	Pastry	Seeding 48h 5±3°C	/	3	b
2018	1726	Boulettes aux légumes	RTRH (vegetables meal)	<i>C. freundii</i> 53	Green beans	Seeding 48h 5±3°C	/	5	c
2018	1727	Galettes lentilles carottes	RTRH (vegetables meal)	<i>C. freundii</i> 53	Green beans	Seeding 48h 5±3°C	/	5	c
2018	1926	Filet de Merlan	Fish fillet	<i>E. cloacae</i> 148	Paella	Seeding 48h 5±3°C	/	4	a
2018	1927	Dos de Cabillaud	Fish fillet	<i>E.coli</i> 93	RTRH fish meal	Seeding 48h 5±3°C	/	4	a
2018	1928	Saumon d'élevage	Salmon fillet	<i>E.coli</i> 144	Paella	Seeding 48h 5±3°C	/	4	a
2018	1929	Aubergine	Eggplant	<i>E.coli</i> 19	Grated carrots	Seeding 48h 5±3°C	/	5	a

Analysis date	Sample N°	Product (French name)	Product	Inoculations				Category	Type
				Strain		Injury applied	Injury evaluation		
				Reference	Origin				
2018	1930	Courgette	Zucchini	<i>E.coli</i> 19	Grated carrots	Seeding 48h 5±3°C	/	5	a
2018	1931	Tomate	Tomato	<i>E.c loacae</i> 85	Frozen macedoine	Seeding 48h 5±3°C	/	5	a
2018	1932	Filet de cabillaud, riz, poireaux	RTRH (fish, rice, leeks)	<i>E.coli</i> 144	Paella	Seeding 48h 5±3°C	/	4	c
2018	1933	Saumon cuisiné et pâtes	RTRH (Salmon and pastas)	<i>E.c loacae</i> Ad230	Tuna	Seeding 48h 5±3°C	/	4	c
2018	2116	Museau de porc	RTE (seasoned pork)	<i>E.coli</i> 91	Cooked tomatoes	Seeding 48h 5±3°C	/	1	b
2018	2117	Lasagne à la bolognaise	RTRH (Bolognese lasagne)	<i>E.coli</i> 123	Veal liver	Seeding 48h 5±3°C	/	1	b
2018	2118	Falafels pois chiches épinards	RTRH (falafels)	<i>K. pneumoniae</i> MIO10494	Frozen vegetables	Seeding 48h 5±3°C	/	5	c
2018	2119	Couscous végétarien	RTRH (vegetarian couscous)	<i>K. pneumoniae</i> 139	Vegetables	Seeding 48h 5±3°C	/	5	c
2018	2120	Coleslaw	RTE (Coleslaw)	<i>C. sakazakii</i> 138	Spices	Seeding 48h 5±3°C	/	5	b
2018	2121	Carottes râpées	RTE (Grated carrots)	<i>C. sakazakii</i> 138	Spices	Seeding 48h 5±3°C	/	5	b

Appendix B - Relative trueness study: raw data

* < 4 colonies per plate

Ne: estimated number

N': arithmetic mean

* Analyses run in summer 1997

** Analyses run in winter 1997

MEAT PRODUCTS																					Category	Type
Analysis date	Sample N°	Product (French name)	Product	Initial suspension pH	NF V08-060							Alternative method: Test NEOGEN® Petrifilm® Coliform Count Plate (24 h)							Category	Type		
					Dilution	Rep 1	Rep 2	CFU/g Rep 1	CFU/g Rep 2	log CFU/g Rep 1	log CFU/g Rep 2	log CFU/g Rep1 kept for interpretation	Dilution	Rep 1	Rep 2	CFU/g Rep 1	CFU/g Rep 2	log CFU/g Rep 1			log CFU/g Rep 2	log CFU/g Rep1 kept for interpretation
2006	154	Chair à saucisse	Seasoned ground pork	/	10	1	4	10	40	1,00*	1,60	1,00*	10	1	1	10	100	1,00*	2,00*	1,00*	1	c
					100	0	0						100	0	0						1	
2006	155	Saucisse	Sausage	/	10	0	0	<10	<10	<1,00	<1,00	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	1	c
					100	0	0						100	0	0						1	
2006	156	Saucisse	Sausage	/	10	2	0	20	<10	1,30*	<1,00	1,30*	10	2	8	20	80	1,30*	1,90	1,30*	1	c
					100	0	0						100	0	0						1	
2006	157	Steak tartare	Seasoned ground beef	/	10	0	0	<10	<10	<1,00	<1,00	<1,00	10	1	1	10	10	1,00*	1,00*	1,00*	1	a
					100	0	0						100	0	0						1	
2006	158	Saucisse	Sausage	/	10	1	5	20	50	1,30*	1,70	1,30*	10	4	5	40	50	1,60	1,70	1,60	1	c
					100	1	0				Ne		100	0	0			Ne	Ne		1	
2006	159	Foie de veau	Veal liver	/	10	10	14	100	140	2,00	2,15	2,00	10	10	7	91	70	1,96	1,85	1,96	1	a
					100	1	1						100	0	2				Ne		1	
2006	160	Merguez	Merguez	/	10	11	7	100	70	2,00	1,85	2,00	10	4	11	40	100	1,60	2,00	1,60	1	c
					100	0	0				Ne		100	0	0			Ne	Ne		1	
2006	161	Saucisse	Sausage	/	10	0	0	<10	<10	<1,00	<1,00	<1,00	10	2	1	20	10	1,30*	1,00*	1,30*	1	c
					100	0	0						100	2	0						1	
2006	162	Sauté de dindonneau	Cooked turkey	/	10	2	3	20	30	1,30*	1,48*	1,30*	10	6	4	60	40	1,78	1,60	1,78	1	a
					100	0	1						100	0	0			Ne	Ne	Ne	1	
2006	163	Blanc de poule sans peau	Skinless hen	/	10	4	9	40	90	1,60	1,95	1,60	10	4	6	40	60	1,60	1,78	1,60	1	a
					100	0	0			Ne	Ne	Ne	100	0	0			Ne	Ne	Ne	1	
2006	164	Blanc de poule sans peau	Skinless hen	/	10	5	12	50	130	1,70	2,11	1,70	10	15	9	150	90	2,18	1,95	2,18	1	a
					100	1	2			Ne	Ne	Ne	100	1	1				Ne		1	
2006	165	Blanc de poulet sans peau	Skinless hen	/	10	15	8	140	80	2,15	1,90	2,15	10	13	10	140	100	2,15	2,00	2,15	1	a
					100	0	2				Ne		100	2	1						1	
2006	166	Morceaux de poule avec peau	Hen pieces with skin	/	10	79	93	810	930	2,91	2,97	2,91	10	101	83	980	800	2,99	2,90	2,99	1	a
					100	10	9						100	7	5						1	
2006	167	Viande blanche	Raw poultry meat	/	10	43	45	430	460	2,63	2,66	2,63	10	40	37	420	380	2,62	2,58	2,62	1	a
					100	4	5						100	6	5						1	
2006	168	Viande de blanche	Raw poultry meat	/	10	38	33	360	360	2,56	2,56	2,56	10	26	28	250	260	2,40	2,41	2,40	1	a
					100	1	6						100	1	1						1	
2006	169	Collier	Raw beef	/	10	30	30	310	310	2,49	2,49	2,49	10	31	34	290	350	2,46	2,54	2,46	1	a
					100	4	4						100	1	4						1	
2006	170	Collier	Raw beef	/	10	58	49	570	490	2,76	2,69	2,76	10	47	69	460	690	2,66	2,84	2,66	1	a
					100	5	5						100	3	7						1	
2006	171	Surface carcasse de veau	Veal carcass	/	10	2	0	20	<10	1,30*	<1,00	1,30*	10	1	1	10	10	1,00*	1,00*	1,00*	1	a
					100	0	0						100	0	0						1	
2006	172	Langue de bœuf sauce piquante	RTRH (beef meal)	/	10	0	1	<10	10	<1,00	1,00*	<1,00	10	2	1	20	10	1,30*	1,00*	1,30*	1	b
					100	0	0						100	0	1						1	

MEAT PRODUCTS																						
Analysis date	Sample N°	Product (French name)	Product	Initial suspension pH	NF V08-060								Alternative method: Test NEOGEN® Petrifilm® Coliform Count Plate (24 h)								Category	Type
					Dilution	Rep 1	Rep 2	CFU/g Rep 1	CFU/g Rep 2	log CFU/g Rep 1	log CFU/g Rep 2	log CFU/g Rep1 kept for interpretation	Dilution	Rep 1	Rep 2	CFU/g Rep 1	CFU/g Rep 2	log CFU/g Rep 1	log CFU/g Rep 2	log CFU/g Rep1 kept for interpretation		
2006	173	Bœuf aux carottes	RTRH (beef carrots)	/	10	10	21	91	190	1,96	2,28	1,96	10	6	10	60	91	1,78	1,96	1,78	1	b
					100	0	0						100	1	0							
2006	174	Dinde à la crème	RTRH (turkey)	/	10	5	7	50	70	1,70	1,85	1,70	10	1	2	10	20	1,00*	1,30*	1,00*	1	b
					100	0	0						100	0	0							
2006	175	Foie de bœuf	Beef liver	/	10	4	1	40	10	1,60	1,00*	1,60	10	4	3	40	30	1,60	1,48*	1,60	1	a
					100	0	0						100	0	0							
2018	989	Chipolatas	Sausage	6,81	10	103	/	1100	/	3,04	/	3,04	10	123	/	1200	/	3,08	/	3,08	1	c
					100	13	/						100	10	/							
2018	990	Chipolatas	Sausage	6,98	10	32	/	350	/	2,54	/	2,54	10	37	/	370	/	2,57	/	2,57	1	c
					100	6	/						100	4	/							
2018	992	Brochette de dinde et poivrons	RTRH (turkey)	7,03	10	11	/	110	/	2,04	/	2,04	10	18	/	160	/	2,20	/	2,20	1	b
					100	1	/						100	0	/							
2018	1717	Chipolatas	Sausages	6,95	10	32	/	350	/	2,54	/	2,54	10	54	/	520	/	2,72	/	2,72	1	c
					100	6	/						100	3	/							
2018	1718	Chipolatas	Sausages	6,98	10	12	/	130	/	2,11	/	2,11	10	38	/	380	/	2,58	/	2,58	1	c
					100	2	/						100	4	/							
2018	1720	Parmentier de canard	RTRH (duck meal)	6,98	10	0	/	<10	/	<1,00	/	<1,00	10	0	/	<10	/	1,00	/	1,00	1	b
					100	0	/						100	0	/							
2018	1721	Bœuf bourguignon	RTRH (beef meal)	6,93	10	47	/	450	/	2,65	/	2,65	100	50	/	4900	/	3,69	/	3,69	1	b
					100	2	/						1000	4	/							
2018	1722	Sauté de porc à la catalane	RTRH (pork meal)	6,97	100	1	/	100	/	2,00*	/	2,00*	1000	32	/	30000	/	4,48	/	4,48	1	b
					1000	0	/						10000	1	/							
2018	2116	Museau de porc	RTE (seasoned pork)	6,90	1000	71	/	67000	/	4,83	/	4,83	1000	64	/	63000	/	4,80	/	4,80	1	b
					10000	3	/						10000	5	/							
2018	2117	Lasagne à la bolognaise	RTRH (Bolognese lasagne)	6,96	100	>150	/	29000	/	4,46	/	4,46	100	>150	/	21000	/	4,32	/	4,32	1	b
					1000	29	/						1000	21	/							

DAIRY PRODUCTS																							
Analysis date	Sample N°	Product (French name)	Product	Initial suspension pH	NF V08-060							Alternative method: Test NEOGEN® Petrifilm® Coliform Count Plate (24 h)										Category	Type
					Dilution	Rep 1	Rep 2	CFU/g Rep 1	CFU/g Rep 2	log CFU/g Rep 1	log CFU/g Rep 2	log CFU/g Rep1 kept for interpretation	Dilution	Rep 1	Rep 2	CFU/g Rep 1	CFU/g Rep 2	log CFU/g Rep 1	log CFU/g Rep 2	log CFU/g Rep1 kept for interpretation			
2006	230	Lait cru	Raw milk	/	100	138	159	13000	16000	4,11	4,20	4,11	100	91	101	9000	10000	3,95	4,00	3,95	2	a	
					1000	4	16						1000	8	13						2		
2006	231	Fromage au lait cru	Raw milk cheese	/	100	31	28	3200	2600	3,51	3,41	3,51	100	49	42	4600	4400	3,66	3,64	3,66	2	b	
					1000	4	1						1000	2	7						2		
2006	232	Fromage au lait cru	Raw milk cheese	/	1000	11	12	10000	14000	4,00	4,15	4,00	1000	19	18	20000	19000	4,30	4,28	4,30	2	b	
					10000	0	3						10000	3	3						2		
2006	233	Fromage de chèvre	Raw milk cheese	/	1000	1	0	10000	<1000	3,00*	<4,00	3,00*	1000	0	0	<1000	<1000	<3,00	<1,00	<3,00	2	b	
					10000	0	0						10000	0	0						2		
2006	234	Fromage au lait cru	Raw milk cheese	/	1000	37	42	36000	40000	4,56	4,60	4,56	1000	0	0	<1000	<1000	<3,00	<1,00	<3,00	2	b	
					10000	3	2						10000	0	0						2		
2006	235	Fromage de chèvre	Raw milk cheese	/	100	1	2	100	200	2,00*	2,30*	2,00*	100	0	0	<100	<100	<2,00	<1,00	<2,00	2	b	
					1000	0	0						1000	0	0						2		
2006	236	Fromage de chèvre	Raw milk cheese	/	100000	>150	>150	20000000	160000000	7,30	8,20	7,30	100000	>150	>150	20000000	19000000	7,30	7,28	7,30	2	b	
					1000000	20	16						1000000	20	19			N'	N'	N'	2		
2006	237	Crème fraîche	Cream	/	100	>150	>150	21000	10000	4,32	4,00	4,32	100	>150	164	17000	21000	4,23	4,32	4,23	2	c	
					1000	21	10						1000	17	21			N'	N'	N'	2		
2006	246	Crème au beurre au café	Coffee butter cream	/	10	0	0	<10	<10	<1,00	<1,00	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	2	c	
					100	0	0						100	0	0						2		
2006	255	Poudre de lait	Milk powder	/	10	28	18	260	170	2,41	2,23	2,41	10	18	10	200	100	2,30	2,00	2,30	2	c	
					100	1	1						100	4	1						2		
2006	256	Poudre de lait	Milk powder	/	10	49	41	490	440	2,69	2,64	2,69	10	14	15	160	190	2,20	2,28	2,20	2	c	
					100	5	7						100	4	6						2		
2006	262	Lait cru	Raw milk	/	10	10	12	91	110	1,96	2,04	1,96	10	7	3	70	30	1,85	1,48*	1,85	2	a	
					100	0	0						100	0	1			Ne	Ne	Ne	2		
2006	266	Lait cru	Raw milk	/	100	126	163	12000	15000	4,08	4,18	4,08	100	101	70	10000	7600	4,00	3,88	4,00	2	a	
					1000	9	5						1000	12	14						2		
2006	267	Lait ribot	Buttermilk	/	100	>150	>150	11000	24000	4,04	4,38	4,04	100	>150	>150	19000	34000	4,28	4,53	4,28	2	b	
					1000	11	24			N'	N'	N'	1000	19	34			N'	N'	N'	2		
2006	268	Picodon	Cheese	/	1000	154	114	150000	120000	5,18	5,08	5,18	1000	83	100	77000	100000	4,89	5,00	4,89	2	b	
					10000	11	9						10000	2	13						2		
2006	269	Cantal	Cheese	/	10000	228	228	2100000	2100000	6,32	6,32	6,32	1000	>150	>150	610000	640000	5,79	5,81	5,79	2	b	
					10000								10000	61	64			N'	N'	N'	2		
2018	1167	Lait cru	Raw milk	7,07	10	11	/	100	/	2,00	/	2,00	10	4	/	40	/	1,60	/	1,60	2	a	
					100	0	/						100	1	/			Ne	Ne	Ne	2		
2018	1168	Lait cru	Raw milk	7,05	10	4	/	40	/	1,60	/	1,60	10	1	/	10	/	1,00*	/	1,00*	2	a	
					100	0	/			Ne	Ne	Ne	100	0	/						2		
2018	1293	Glace au chocolat	Ice cream (chocolate)	7,04	10	49	/	480	/	2,68	/	2,68	10	35	/	360	/	2,56	/	2,56	2	c	
					100	4	/						100	4	/						2		
2018	1294	Glace au café	Ice cream (coffee)	6,98	100	26	/	2600	/	3,41	/	3,41	100	29	/	3000	/	3,48	/	3,48	2	c	
					1000	3	/						1000	4	/						2		
2018	1723	Lait cru fermier	Raw milk	7,05	10	4	/	40	/	1,60	/	1,60	10	142	/	1300	/	3,11	/	3,11	2	a	
					100	1	/			Ne	Ne	Ne	100	3	/						2		
2018	1724	Lait cru	Raw milk	7,05	100	78	/	7400	/	3,87	/	3,87	100	65	/	6700	/	3,83	/	3,83	2	a	
					1000	3	/						1000	9	/						2		

EGG PRODUCTS AND EGG BASED PRODUCTS AND PASTRIES

Analysis date	Sample N°	Product (French name)	Product	Initial suspension pH	NF V08-060								Alternative method: Test NEOGEN® Petrifilm® Coliform Count Plate (24 h)								Category	Type
					Dilution	Rep 1	Rep 2	CFU/g Rep 1	CFU/g Rep 2	log CFU/g Rep 1	log CFU/g Rep 2	log CFU/g Rep1 kept for interpretation	Dilution	Rep 1	Rep 2	CFU/g Rep 1	CFU/g Rep 2	log CFU/g Rep 1	log CFU/g Rep 2	log CFU/g Rep1 kept for interpretation		
2006	247	Nids	Nests	/	10	0	1	<10	10	<1,00	1,00*	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	3	b
					100	0	0						100	0	0						3	
2006	258	Coule d'œuf entier	Liquid egg	/	100	21	14	2000	1400	3,30	3,15	3,30	100	25	30	2300	3000	3,36	3,48	3,36	3	a
					1000	1	1						1000	0	3						3	
2006	261	Coule de jaune d'œuf	Yolk liquid egg	/	10	113	113	1200	1100	3,08	3,04	3,08	10	106	81	1000	760	3,00	2,88	3,00	3	a
					100	14	5						100	6	3						3	
2006	296	Omelette au fromage	Cheese omelette	/	100	12	47	1100	4500	3,04	3,65	3,04	100	14	12	1500	1100	3,18	3,04	3,18	3	a
					1000	0	2						1000	2	0						3	
2006	298	Croissant cru	Raw pastry	/	100	40	19	3700	1700	3,57	3,23	3,57	100	9	15	900	1400	2,95	3,15	2,95	3	c
					1000	1	0						1000	1	0			Ne	Ne	Ne	3	
2006	299	Pain au raisin cru	Raw pastry	/	100	45	44	5500	5300	3,74	3,72	3,74	100	30	42	2700	4000	3,43	3,60	3,43	3	c
					1000	16	14						1000	0	2						3	
2006	300	Œufs durs	Cooked egg	/	100	11	11	1000	1100	3,00	3,04	3,00	100	19	17	1800	1500	3,26	3,18	3,26	3	a
					1000	0	1						1000	1	0						3	
2006	301	Pain de mie	Bread	/	100	29	45	2700	4200	3,43	3,62	3,43	100	16	20	1500	2000	3,18	3,30	3,18	3	c
					1000	1	1						1000	1	2						3	
2006	338	Far aux pruneaux*	Pastry	/	10	5	10	50	100	1,70	2,00	1,70	10	3	3	30	30	1,48*	1,48*	1,48*	3	b
					100	0	0			Ne	Ne	Ne	100	0	0						3	
2006	339	Bavarois au café*	Pastry	/	10	9	10	90	100	1,95	2,00	1,95	10	10	8	120	80	2,08	1,90	2,08	3	b
					100	0	1			Ne	Ne	Ne	100	3	0				Ne	Ne	3	
2006	341	Eclair vanille*	Pastry	/	10	6	3	60	30	1,78	1,48*	1,78	10	7	5	70	50	1,85	1,70	1,85	3	b
					100	0	1			Ne	Ne	Ne	100	1	0			Ne	Ne	Ne	3	
2018	1153	Mayonnaise	Mayonnaise	6,90	10	8	/	80	/	1,90	/	1,90	10	14	/	150	/	2,18	/	2,18	3	a
					100	2	/			Ne	Ne	Ne	100	2	/						3	
2018	1154	Flan pâtissier	Pastry	7,00	10	25	/	250	/	2,40	/	2,40	10	23	/	240	/	2,38	/	2,38	3	b
					100	2	/						100	3	/						3	
2018	1155	Far aux pruneaux	Pastry	7,01	1000	62	/	60000	/	4,78	/	4,78	1000	73	/	71000	/	4,85	/	4,85	3	b
					10000	4	/						10000	5	/						3	
2018	1156	Eclair à la vanille	Pastry	7,03	10	30	/	300	/	2,48	/	2,48	10	27	/	260	/	2,41	/	2,41	3	b
					100	3	/						100	1	/						3	
2018	1157	Pâte feuilletée	Puff pastry	6,99	10	80	/	800	/	2,90	/	2,90	10	91	/	910	/	2,96	/	2,96	3	c
					100	8	/						100	9	/						3	
2018	1158	Pâte brisée	Puff pastry	7,03	1000	95	/	95000	/	4,98	/	4,98	1000	115	/	120000	/	5,08	/	5,08	3	c
					10000	10	/						10000	17	/						3	
2018	1725	Eclair au chocolat	Pastry	7,03	1000	26	/	26000	/	4,41	/	4,41	1000	36	/	34000	/	4,53	/	4,53	3	b
					10000	3	/						10000	2	/						3	

SEAFOOD PRODUCTS																					Category	Type	
Analysis date	Sample N°	Product (French name)	Product	Initial suspension pH	NF V08-060							Alternative method: Test NEOGEN® Petrifilm® Coliform Count Plate (24 h)										Category	Type
					Dilution	Rep 1	Rep 2	CFU/g Rep 1	CFU/g Rep 2	log CFU/g Rep 1	log CFU/g Rep 2	log CFU/g Rep1 kept for interpretation	Dilution	Rep 1	Rep 2	CFU/g Rep 1	CFU/g Rep 2	log CFU/g Rep 1	log CFU/g Rep 2	log CFU/g Rep1 kept for interpretation			
2006	229	Terrine de St Jacques	Saint Jacques terrine	/	10	9	1	90	10	1,95	1,00*	1,95	10	6	2	60	20	1,78	1,30	1,78	4	b	
					100	1	0			Ne		Ne	100	3	0						4		
2006	238	Nems aux crevettes	RTRH (nems)	/	100	51	40	5500	4100	3,74	3,61	3,74	100	27	30	2700	3500	3,43	3,54	3,43	4	c	
					1000	9	5						1000	3	9						4		
2006	239	Rillettes de thon au curry	Tuna rillettes with curry	/	10	0	0	<10	<10	<1,00	<1,00	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	4	b	
					100	0	0						100	0	0						4		
2006	240	Rillettes de thon nature	Tuna rillettes	/	10	21	26	210	260	2,32	2,41	2,32	10	22	18	210	200	2,32	2,30	2,32	4	b	
					100	2	3						100	1	4						4		
2006	243	Terrine aux gambas	Fish terrine	/	100	62	107	6000	10000	3,78	4,00	3,78	100	7	6	700	600	2,85	2,78	2,85	4	b	
					1000	4	7						1000	0	2			Ne	Ne	Ne	4		
2006	244	Terrine au saumon	Salmon terrine	/	10	185	185	1800	1800	3,26	3,26	3,26	10	0	0	<10	<10	<1,00	<1,00	<1,00	4	b	
					100	16	13						100	0	0						4		
2006	248	Thon cuit	Cooked tuna	/	100	29	7	2900	1100	3,46	3,04	3,46	100	26	18	2600	1700	3,41	3,23	3,41	4	b	
					1000	3	5						1000	3	1						4		
2006	249	Rillettes au curry	Curry rillettes	/	10	1	1	10	10	1,00*	1,00	1,00*	10	1	2	10	20	1,00*	1,30*	1,00*	4	b	
					100	0	0						100	0	0						4		
2006	250	Salade aux écrevisses	RTE (Crayfish salad)	/	10	0	1	<10	10	<1,00	1,00	<1,00	10	1	0	10	<10	1,00*	<1,00	1,00*	4	b	
					100	0	0						100	0	0						4		
2006	251	Riz au crabe	RTE (rice crab)	/	10	0	0	<10	<10	<1,00	<1,00	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	4	b	
					100	0	0						100	0	0						4		
2006	252	Noix de St Jacques	Saint Jacques	/	10	80	85	760	840	2,88	2,92	2,88	10	88	79	920	770	2,96	2,89	2,96	4	a	
					100	4	7						100	13	6						4		
2006	253	Noix de St Jacques	Saint Jacques	/	10	55	43	510	410	2,71	2,61	2,71	10	62	72	600	700	2,78	2,85	2,78	4	a	
					100	1	2						100	4	5						4		
2006	254	Terrine de saumon	Salmon terrine	/	10	11	10	100	91	2,00	1,96	2,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	4	b	
					100	0	0						100	0	0						4		
2006	290	Rillettes de thon	Tuna rillettes	/	10	27	27	270	260	2,43	2,41	2,43	10	32	28	310	290	2,49	2,46	2,49	4	b	
					100	3	1						100	2	4						4		
2006	291	Terrine de St Pierre	Fish terrine	/	10	21	18	230	190	2,36	2,28	2,36	10	27	21	260	220	2,41	2,34	2,41	4	b	
					100	4	3						100	2	3						4		
2006	527	Terrine de poisson	Fish terrine	/	10	8	12	80	140	1,90	2,15	1,90	10	3	10	30	91	1,48*	1,96	1,48*	4	b	
					100	2	3			Ne		Ne	100	1	0						4		
2018	1159	Nems crabe crevette	RTRH (spring rolls)	7,01	100	>150	/	42000	/	4,62	/	4,62	100	>150	/	51000	/	4,71	/	4,71	4	c	
					1000	42	/			N'		N'	1000	51	/			N'		N'	4		
2018	1160	Accras de morue	RTRH (accras)	7,07	100	>150	/	33000	/	4,52	/	4,52	100	>150	/	66000	/	4,82	/	4,82	4	c	
					1000	33	/			N'		N'	1000	66	/			N'		N'	4		
2018	1161	Encornets farcis	RTRH (squid)	7,00	1000	23	/	24000	/	4,38	/	4,38	1000	30	/	29000	/	4,46	/	4,46	4	c	
					10000	3	/						10000	2	/						4		
2018	1162	Paëlla	RTRH (Paella)	7,03	1000	56	/	56000	/	4,75	/	4,75	1000	59	/	60000	/	4,78	/	4,78	4	c	
					10000	6	/						10000	7	/						4		
2018	1164	Filet de Tacaud	Raw fish fillet	7,09	10	0	/	<10	/	<1,00	/	<1,00	10	0	/	<10	/	<1,00	/	<1,00	4	a	
					100	0	/						100	0	/						4		
2018	1165	Filet de Merlan	Raw fish fillet	7,07	10	0	/	<10	/	<1,00	/	<1,00	10	0	/	<10	/	<1,00	/	<1,00	4	a	
					100	0	/						100	0	/						4		
2018	1166	Daurade grise	Raw fish fillet	7,09	10	0	/	<10	/	<1,00	/	<1,00	10	0	/	<10	/	<1,00	/	<1,00	4	a	
					100	0	/						100	0	/						4		
2018	1926	Filet de Merlan	Fish fillet	7,08	10	4	/	20	/	1,40	/	1,40	10	52	/	520	/	2,72	/	2,72	4	a	
					100	0	/			Ne		Ne	100	5	/						4		

SEAFOOD PRODUCTS																					Category	Type
Analysis date	Sample N°	Product (French name)	Product	Initial suspension pH	NF V08-060								Alternative method: Test NEOGEN® Petrifilm® Coliform Count Plate (24 h)								Category	Type
					Dilution	Rep 1	Rep 2	CFU/g Rep 1	CFU/g Rep 2	log CFU/g Rep 1	log CFU/g Rep 2	log CFU/g Rep1 kept for interpretation	Dilution	Rep 1	Rep 2	CFU/g Rep 1	CFU/g Rep 2	log CFU/g Rep 1	log CFU/g Rep 2	log CFU/g Rep1 kept for interpretation		
2018	1927	Dos de Cabillaud	Fish fillet	7,04	1000	19	/	19000	/	4,28	/	4,28	1000	28	/	26000	/	4,41	/	4,41	4	a
					10000	2	/						10000	1	/							
2018	1928	Saumon d'élevage	Salmon fillet	7,05	1000	26	/	25000	/	4,40	/	4,40	1000	37	/	36000	/	4,56	/	4,56	4	a
					10000	1	/						10000	3	/							
2018	1932	Filet de cabillaud, riz, poireaux	RTRH (fish, rice, leeks)	7,03	100	23	/	2100	/	3,32	/	3,32	100	10	/	1000	/	3,00	/	3,00	4	c
					1000	0	/						1000	1	/							
2018	1933	Saumon cuisiné et pâtes	RTRH (Salmon and pastas)	6,94	10	0	/	<10	/	<1,00	/	<1,00	100	34	/	3600	/	3,56	/	3,56	4	c
					100	0	/						1000	6	/							

VEGETABLES																							
Analysis date	Sample N°	Product (French name)	Product	Initial suspension pH	NF V08-060							Alternative method: Test NEOGEN® Petrifilm® Coliform Count Plate (24 h)										Category	Type
					Dilution	Rep 1	Rep 2	CFU/g Rep 1	CFU/g Rep 2	log CFU/g Rep 1	log CFU/g Rep 2	log CFU/g Rep1 kept for interpretation	Dilution	Rep 1	Rep 2	CFU/g Rep 1	CFU/g Rep 2	log CFU/g Rep 1	log CFU/g Rep 2	log CFU/g Rep1 kept for interpretation			
2006	209	Tomates surgelées non pelées	Frozen tomatoes	/	10	0	0	<10	<10	<1,00	<1,00	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	5	c	
					100	0	0						100	0	0						5		
2006	210	Choux de Bruxelles	Brussels sprouts	/	10	11	8	120	80	2,08	1,90	2,08	10	5	7	50	70	1,70	1,85	1,70	5	a	
					100	2	0				Ne		100	1	0			Ne	Ne	Ne	5		
2006	211	Terrine aux épinards	Spinach terrine	/	10	1	2	10	10	1,00*	1,00*	1,00*	10	1	1	10	10	1,00*	1,00*	1,00*	5	b	
					100	0	0						100	0	0						5		
2006	212	Légumes pot au feu	Vegetables	/	10	0	0	<10	<10	<1,00	<1,00	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	5	a	
					100	0	0						100	0	0						5		
2006	213	Poêlée de légumes aux champignons	Cooked mushrooms	/	10	0	0	<10	<10	<1,00	<1,00	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	5	c	
					100	0	0						100	0	0						5		
2006	214	Courgettes	Zucchini	/	10	0	0	<10	<10	<1,00	<1,00	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	5	a	
					100	0	0						100	0	0						5		
2006	215	Haricots verts	Beans	/	10	0	0	<10	<10	<1,00	<1,00	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	5	a	
					100	0	0						100	0	0						5		
2006	216	Tomates en dés	Diced tomatoes	/	10	0	0	<10	<10	<1,00	<1,00	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	5	a	
					100	0	0						100	0	0						5		
2006	217	Piémontaise	RTE (Piémontaise)	/	10	0	0	<10	<10	<1,00	<1,00	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	5	b	
					100	0	0						100	0	0						5		
2006	218	Epinards	Spinach	/	10	1	0	10	<10	1,00*	<1,00	1,00*	10	0	0	<10	<10	<1,00	<1,00	<1,00	5	a	
					100	0	0						100	0	0						5		
2006	241	Cake aux épinards	Spinach cake	/	10	89	80	880	800	2,94	2,90	2,94	10	57	61	520	560	2,72	2,75	2,72	5	b	
					100	8	8						100	0	0						5		
2006	242	Terrine aux légumes (tomates)	Vegetables terrine	/	10	50	53	500	530	2,70	2,72	2,70	10	2	2	20	20	1,30*	1,30*	1,30*	5	b	
					100	5	5						100	0	0						5		
2006	245	Céleri rémoulade	RTE (Celeri)	/	10	2	3	20	30	1,30*	1,48*	1,30*	10	4	2	40	20	1,60	1,30*	1,60	5	b	
					100	0	0						100	1	0			Ne	Ne	Ne	5		
2006	263	Mélange 4ème gamme	Vegetables	/	10	0	0	<10	<10	<1,00	<1,00	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	5	a	
					100	0	0						100	0	0						5		
2006	264	Tomates non pelées surgelées	Frozen tomatoes	/	10	9	3	90	30	1,95	1,48	1,95	10	8	4	80	40	1,90	1,60	1,90	5	c	
					100	0	1			Ne		Ne	100	1	0			Ne	Ne	Ne	5		
2006	265	Carottes râpées	Sliced carrots	/	10	0	0	<10	<10	<1,00	<1,00	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	5	b	
					100	0	0						100	0	0						5		
2006	292	Carottes râpées	Sliced carrots	/	10	5	2	50	20	1,70	1,30*	1,70	10	0	0	<10	<10	<1,00	<1,00	<1,00	5	b	
					100	0	0			Ne		Ne	100	0	0						5		
2006	293	Salade de tomates à la Grecque	RTE (tomatoes salad)	/	10	0	0	<10	<10	<1,00	<1,00	<1,00	10	0	0	<10	<10	<1,00	<1,00	<1,00	5	b	
					100	0	0						100	0	0						5		
2006	295	Carottes en vinaigrette	RTE (seasoned carrots)	/	10	9	2	90	20	1,95	1,30*	1,95	10	1	0	10	<10	1,00*	<1,00	1,00*	5	b	
					100	1	1			Ne		Ne	100	0	0						5		
2006	332	Macédoine de légumes	RTE (macédoine)	/	10	139	125	1400	1300	3,15	3,11	3,15	10	114	>150	1100	1500	3,04	3,18	3,04	5	c	
					100	13	17						100	11	15			Ne			5		
2006	333	Concombres à la crème	RTE (cucumber)	/	10	127	141	1300	1400	3,11	3,15	3,11	10	111	144	1100	1400	3,04	3,15	3,04	5	b	
					100	13	14						100	11	8						5		
2006	334	Salade de choux	RTE (cabbage)	/	10	>150	>150	2200	2100	3,34	3,32	3,34	10	>150	>150	1400	2200	3,15	3,34	3,15	5	b	
					100	22	21			N'	N'	N'	100	14	22			N'	N'	N'	5		
2006	335	Tarte provençale	RTRH (vegetables tart)	/	10	>150	>150	1300	2300	3,11	3,36	3,11	10	>150	>150	3700	3000	3,57	3,48	3,57	5	c	
					100	13	23			N'	N'	N'	100	37	30			N'	N'	N'	5		
2006	336	Julienne de légumes	Vegetables	/	10	>150	>150	2700	2700	3,43	3,43	3,43	10	>150	>150	3300	5400	3,52	3,73	3,52	5	c	
					100	27	37			N'	N'	N'	100	33	54			N'	N'	N'	5		

VEGETABLES																						
Analysis date	Sample N°	Product (French name)	Product	Initial suspension pH	NF V08-060							Alternative method: Test NEOGEN® Petrifilm® Coliform Count Plate (24 h)									Category	Type
					Dilution	Rep 1	Rep 2	CFU/g Rep 1	CFU/g Rep 2	log CFU/g Rep 1	log CFU/g Rep 2	log CFU/g Rep1 kept for interpretation	Dilution	Rep 1	Rep 2	CFU/g Rep 1	CFU/g Rep 2	log CFU/g Rep 1	log CFU/g Rep 2	log CFU/g Rep1 kept for interpretation		
2006	337	Flan aux légumes	RTRH (vegetables flan)	/	10	>150	>150	9500	9200	3,98	3,96	3,98	10	>150	>150	12000	8200	4,08	3,91	4,08	5	b
					100	95	92						100	121	82							
2006	528	Mélange de légumes	Mixed vegetables	/	10	10	6	91	60	1,96	1,78	1,96	10	5	3	50	30	1,70	1,48*	1,70	5	c
					100	0	1						100	0	0							
2018	991	Persil	Parsley	6,79	10	2	/	20	/	1,30*	/	1,30*	10	2	/	20	/	1,30*	/	1,30*	5	a
					100	0	/						100	0	/							
2018	1295	Haricots verts surgelés	Frozen green beans	7,03	10	26	/	260	/	2,41	/	2,41	100	25	/	2500	/	3,40	/	3,40	5	a
					100	2	/						1000	3	/							
2018	1296	Champignons surgelés	Frozen mushrooms	7,07	100	1	/	100	/	2,00*	/	2,00*	100	3	/	300	/	2,48*	/	2,48*	5	a
					1000	0	/						1000	0	/							
2018	1719	Epinards hachés crème	Cooked spinach	7,05	10	10	/	100	/	2,00	/	2,00	10	10	/	91	/	1,96	/	1,96	5	c
					100	1	/						100	0	/							
2018	1726	Boulettes aux légumes	RTRH (vegetables meal)	6,99	10	3	/	30	/	1,48*	/	1,48*	10	1	/	10	/	1,00*	/	1,00*	5	c
					100	2	/						100	0	/							
2018	1727	Gallettes lentilles carottes	RTRH (vegetables meal)	6,95	100	0	/	<100	/	<2,00	/	<2,00	10	48	/	490	/	2,69	/	2,69	5	c
					1000	0	/						100	6	/							
2018	1929	Aubergine	Eggplant	7,04	10	30	/	300	/	2,48	/	2,48	10	61	/	620	/	2,79	/	2,79	5	a
					100	3	/						100	7	/							
2018	1930	Courgette	Zucchini	7,05	100	23	/	2500	/	3,40	/	3,40	100	77	/	8300	/	3,92	/	3,92	5	a
					1000	4	/						1000	14	/							
2018	1931	Tomate	Tomato	7,00	10	120	/	1200	/	3,08	/	3,08	100	53	/	5700	/	3,76	/	3,76	5	a
					100	11	/						1000	10	/							
2018	2118	Falafels pois chiches épinards	RTRH (falafels)	6,95	10	60	/	600	/	2,78	/	2,78	10	64	/	660	/	2,82	/	2,82	5	c
					100	6	/						100	9	/							
2018	2119	Couscous végétarien	RTRH (vegetarian couscous)	7,00	10000	58	/	570000	/	5,76	/	5,76	10000	51	/	480000	/	5,68	/	5,68	5	c
					100000	5	/						100000	2	/							
2018	2120	Coleslaw	RTE (Coleslaw)	6,87	10	115	/	1100	/	3,04	/	3,04	100	17	/	1600	/	3,20	/	3,20	5	b
					100	9	/						1000	1	/							
2018	2121	Carottes râpées	RTE (Grated carrots)	6,83	1000	16	/	15000	/	4,18	/	4,18	1000	21	/	21000	/	4,32	/	4,32	5	b
					10000	1	/						10000	2	/							

Appendix C - Relative trueness study: calculations

Category	Type	N°sample	Log cfu/g		Average	Difference	Alternative method		Average <4 CFU/plate	Difference <4 CFU/plate	Average corrected values	Difference Corrected values
			NF V08-060	NEOGEN® Petrifilm® CC			<4 CFU/ plate	<or> threshold corrected values				
1	a	157	0,00		#N/A		1,00	#N/A		0,50	1,00	
	a	159	2,00	1,96	1,98	-0,04		#N/A		#N/A		
	a	162	1,30		#N/A		1,78	1,54	0,48	#N/A		
	a	163	1,60	1,60	1,60	0,00		#N/A		#N/A		
	a	164	1,70	2,18	1,94	0,48		#N/A		#N/A		
	a	165	2,15	2,15	2,15	0,00		#N/A		#N/A		
	a	166	2,91	2,99	2,95	0,08		#N/A		#N/A		
	a	167	2,63	2,62	2,63	-0,01		#N/A		#N/A		
	a	168	2,56	2,40	2,48	-0,16		#N/A		#N/A		
	a	169	2,49	2,46	2,48	-0,03		#N/A		#N/A		
	a	170	2,76	2,66	2,71	-0,09		#N/A		#N/A		
	a	171	1,30		#N/A		1,00	1,15	-0,30	#N/A		
	a	175	1,60	1,60	1,60	0,00		#N/A		#N/A		
	b	172	0,00		#N/A		1,30	#N/A		0,65		
	b	173	1,96	1,78	1,87	-0,18		#N/A		#N/A		
	b	174	1,70		#N/A		1,00	1,35	-0,70	#N/A		
	b	992	2,04	2,20	2,12	0,16		#N/A		#N/A		
	b	1720	0,00		#N/A		1,00	0,50	1,00	#N/A		
	b	1721	2,65	3,69	3,17	1,04		#N/A		#N/A		
	b	1722	2,00		#N/A		4,48	3,24	2,48	#N/A		
	b	2116	4,83	4,80	4,81	-0,03		#N/A		#N/A		
	b	2117	4,46	4,32	4,39	-0,14		#N/A		#N/A		
	c	154	1,00		#N/A		1,00	1,00	0,00	#N/A		
	c	155	0,00		#N/A		0,00	#N/A		0,00	0,00	
	c	156	1,30		#N/A		1,30	1,30	0,00	#N/A		
	c	158	1,30		#N/A		1,60	1,45	0,30	#N/A		
	c	160	2,00	1,60	1,80	-0,40		#N/A		#N/A		
	c	161	0,00		#N/A		1,30	#N/A		0,65	1,30	
	c	989	3,04	3,08	3,06	0,04		#N/A		#N/A		
	c	990	2,54	2,57	2,56	0,02		#N/A		#N/A		
	c	1717	2,54	2,72	2,63	0,17		#N/A		#N/A		
	c	1718	2,11	2,58	2,35	0,47		#N/A		#N/A		
Average category 1												0,07
Standard deviation of differences category 1												0,30
2	a	230	4,11	3,95	4,03	-0,16		#N/A		#N/A		
	a	262	1,96	1,85	1,90	-0,11		#N/A		#N/A		
	a	266	4,08	4,00	4,04	-0,08		#N/A		#N/A		
	a	1167	2,00	1,60	1,80	-0,40		#N/A		#N/A		
	a	1168	1,60		#N/A		1,00	1,30	-0,60	#N/A		
	a	1723	1,60	3,11	2,36	1,51		#N/A		#N/A		
	a	1724	3,87	3,83	3,85	-0,04		#N/A		#N/A		
	b	231	3,51	3,66	3,58	0,16		#N/A		#N/A		
	b	232	4,00	4,30	4,15	0,30		#N/A		#N/A		
	b	233	3,00		#N/A		2,00	#N/A		2,50	-1,00	
	b	234	4,56		#N/A		2,00	#N/A		3,28	-2,56	
	b	235	2,00		#N/A		1,00	#N/A		1,50	-1,00	
	b	236	7,30	7,30	7,30	0,00		#N/A		#N/A		
	b	267	4,04	4,28	4,16	0,24		#N/A		#N/A		
	b	268	5,18	4,89	5,03	-0,29		#N/A		#N/A		
	b	269	6,32	5,79	6,05	-0,54		#N/A		#N/A		
	c	237	4,32	4,23	4,28	-0,09		#N/A		#N/A		
	c	246	0,00		#N/A		0,00	#N/A		0,00	0,00	
	c	255	2,41	2,30	2,36	-0,11		#N/A		#N/A		
	c	256	2,69	2,20	2,45	-0,49		#N/A		#N/A		
	c	1293	2,68	2,56	2,62	-0,12		#N/A		#N/A		
	c	1294	3,41	3,48	3,45	0,06		#N/A		#N/A		
Average category 2												-0,01
Standard deviation of differences category 2												0,45

Category	Type	N°sample	Log cfu/g		Average	Difference	Alternative method		Average <4 CFU/plate	Difference <4 CFU/plate	Average corrected values	Difference Corrected values
			NF V08-060	NEOGEN® Petrifilm® CC			<4 CFU/plate	<or> threshold corrected values				
3	a	258	3,30	3,36	3,33	0,06			#N/A		#N/A	
	a	261	3,08	3,00	3,04	-0,08			#N/A		#N/A	
	a	296	3,04	3,18	3,11	0,13			#N/A		#N/A	
	a	300	3,00	3,26	3,13	0,26			#N/A		#N/A	
	a	1153	1,90	2,18	2,04	0,27			#N/A		#N/A	
	b	247	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	338	1,70		#N/A		1,48		1,59	-0,22	#N/A	
	b	339	1,95	2,08	2,02	0,12			#N/A		#N/A	
	b	341	1,78	1,85	1,81	0,07			#N/A		#N/A	
	b	1154	2,40	2,38	2,39	-0,02			#N/A		#N/A	
	b	1155	4,78	4,85	4,81	0,07			#N/A		#N/A	
	b	1156	2,48	2,41	2,45	-0,06			#N/A		#N/A	
	b	1725	4,41	4,53	4,47	0,12			#N/A		#N/A	
	c	298	3,57	2,95	3,26	-0,61			#N/A		#N/A	
	c	299	3,74	3,43	3,59	-0,31			#N/A		#N/A	
	c	301	3,43	3,18	3,30	-0,26			#N/A		#N/A	
	c	1157	2,90	2,96	2,93	0,06			#N/A		#N/A	
c	1158	4,98	5,08	5,03	0,10			#N/A		#N/A		
Average category 3						0,00						
Standard deviation of differences category 3						0,23						
4	a	252	2,88	2,96	2,92	0,08			#N/A		#N/A	
	a	253	2,71	2,78	2,74	0,07			#N/A		#N/A	
	a	1164	0,00		#N/A			0,00	#N/A		0,00	0,00
	a	1165	0,00		#N/A			0,00	#N/A		0,00	0,00
	a	1166	0,00		#N/A			0,00	#N/A		0,00	0,00
	a	1926	1,40	2,72	2,01	1,31			#N/A		#N/A	
	a	1927	4,28	4,41	4,35	0,14			#N/A		#N/A	
	a	1928	4,40	4,56	4,48	0,16			#N/A		#N/A	
	b	229	1,95	1,78	1,87	-0,18			#N/A		#N/A	
	b	239	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	240	2,32	2,32	2,32	0,00			#N/A		#N/A	
	b	243	3,78	2,85	3,31	-0,93			#N/A		#N/A	
	b	244	3,26		#N/A			0,00	#N/A		1,63	-3,26
	b	248	3,46	3,41	3,44	-0,05			#N/A		#N/A	
	b	249	1,00		#N/A		1,00		1,00	0,00	#N/A	
	b	250	0,00		#N/A			1,00	#N/A		0,50	1,00
	b	251	0,00		#N/A			0,00	#N/A		0,00	0,00
	b	254	2,00		#N/A			0,00	#N/A		1,00	-2,00
	b	290	2,43	2,49	2,46	0,06			#N/A		#N/A	
	b	291	2,36	2,41	2,39	0,05			#N/A		#N/A	
	b	527	1,90		#N/A		1,48		1,69	-0,42	#N/A	
	b	238	3,74	3,43	3,59	-0,31						
	c	1159	4,62	4,71	4,67	0,08			#N/A		#N/A	
	c	1160	4,52	4,82	4,67	0,30			#N/A		#N/A	
	c	1161	4,38	4,46	4,42	0,08			#N/A		#N/A	
	c	1162	4,75	4,78	4,76	0,03			#N/A		#N/A	
	c	1932	3,32	3,00	3,16	-0,32			#N/A		#N/A	
c	1933	0,00		#N/A			3,56	#N/A		1,78	3,56	
Average category 4						0,03						
Standard deviation of differences category 4						0,43						

Appendix D - Accuracy profile study: raw data

Matrix	Strain	Level	N°sample	NF V08-060				NEOGEN®		Petrifilm®		CC-Thermotolerant coliforms	
				Dilution	cfu/plate	cfu/g	log cfu/g	Dilution	cfu/plate	cfu/g	log cfu/g		
Green peas Batch 1 Aerobic mesophilic flora: <10 CFU/g	<i>Escherichia coli</i> 19	1	1462	10	26	280	2,45	10	30	320	2,51		
				100	5			100	5				
			1463	10	28	260	2,41	10	36	330	2,52		
				100	1			100	0				
			1464	10	34	340	2,53	10	32	320	2,51		
				100	3			100	3				
		1465	10	22	260	2,41	10	40	380	2,58			
			100	6			100	2					
		1466	10	30	300	2,48	10	20	240	2,38			
			100	3			100	6					
		2	1467	100	95	9600	3,98	100	98	10000	4,00		
				1000	11			1000	12				
			1468	100	100	9800	3,99	100	116	12000	4,08		
				1000	8			1000	15				
			1469	100	80	8300	3,92	100	95	9400	3,97		
				1000	11			1000	8				
		1470	100	89	9200	3,96	100	108	10000	4,00			
			1000	12			1000	6					
		3	1471	100	83	8500	3,93	100	105	11000	4,04		
				1000	10			1000	14				
			1472	1000	74	80000	4,90	1000	85	84000	4,92		
				10000	14			10000	7				
			1473	1000	60	59000	4,77	1000	84	83000	4,92		
				10000	5			10000	7				
1474	1000	67	66000	4,82	1000	84	82000	4,91					
	10000	6			10000	6							
1475	1000	76	76000	4,88	1000	89	86000	4,93					
	10000	8			10000	6							
1476	1000	80	79000	4,90	1000	89	90000	4,95					
	10000	7			10000	10							
Green peas Batch 2 Aerobic mesophilic flora: <10 CFU/g	<i>Escherichia coli</i> 19	1	1477	10	17	190	2,28	10	36	360	2,56		
				100	4			100	3				
			1478	10	14	150	2,18	10	31	310	2,49		
				100	2			100	3				
			1479	10	15	150	2,18	10	28	280	2,45		
				100	1			100	3				
		1480	10	18	170	2,23	10	25	250	2,40			
			100	1			100	2					
		2	1481	10	14	140	2,15	10	25	230	2,36		
				100	1			100	0				
			1482	100	37	3700	3,57	100	81	7800	3,89		
				1000	4			1000	5				
1483	100		47	5100	3,71	100	66	6700	3,83				
	1000		9			1000	8						
1484	100	54	5500	3,74	100	66	7300	3,86					
	1000	7			1000	14							
1485	100	58	5800	3,76	100	66	7200	3,86					
	1000	6			1000	13							
1486	100	60	6200	3,79	100	68	6700	3,83					
	1000	8			1000	6							
3	1487	1000	44	44000	4,64	1000	70	71000	4,85				
		10000	4			10000	8						
	1488	1000	60	58000	4,76	1000	81	81000	4,91				
		10000	4			10000	8						
	1489	1000	54	55000	4,74	1000	75	80000	4,90				
		10000	7			10000	13						
1490	1000	44	43000	4,63	1000	76	81000	4,91					
	10000	3			10000	13							
1491	1000	45	45000	4,65	1000	78	75000	4,88					
	10000	5			10000	5							

Matrix	Strain	Level	N°sample	NF V08-060				NEOGEN® Petrifilm® CC			
				Dilution	cfu/plate	cfu/g	log cfu/g	Dilution	cfu/plate	cfu/g	log cfu/g
Pasteurized whole milk Batch 1 Aerobic mesophilic flora: 20 CFU/g	<i>Cronobacter sakazakii</i> Ad1418	1	833	10	18	170	2,23	10	30	300	2,48
				100	1			100	3		
			834	10	12	120	2,08	10	18	170	2,23
				100	1			100	1		
			835	10	18	220	2,34	10	23	230	2,36
				100	6			100	2		
		836	10	27	250	2,40	10	23	220	2,34	
			100	0			100	1			
		837	10	17	170	2,23	10	30	300	2,48	
			100	2			100	3			
		2	838	100	75	7100	3,85	100	79	8100	3,91
				1000	3			1000	10		
			839	100	74	7500	3,88	100	89	8800	3,94
				1000	8			1000	8		
			840	100	86	8600	3,93	100	78	7500	3,88
				1000	9			1000	4		
		841	100	71	6900	3,84	100	89	9100	3,96	
			1000	5			1000	11			
		842	100	74	7400	3,87	100	80	7800	3,89	
			1000	7			1000	6			
		3	843	1000	61	61000	4,79	1000	64	75000	4,88
				10000	6			10000	18		
			844	1000	68	70000	4,85	1000	92	85000	4,93
				10000	9			10000	2		
			845	1000	95	95000	4,98	1000	72	73000	4,86
				10000	9			10000	8		
		846	1000	72	75000	4,88	1000	76	84000	4,92	
			10000	10			10000	16			
		847	1000	56	55000	4,74	1000	72	74000	4,87	
			10000	5			10000	9			
Pasteurized whole milk Batch 2 Aerobic mesophilic flora: <10 CFU/g	<i>Cronobacter sakazakii</i> Ad1418	1	848	10	24	230	2,36	10	19	190	2,28
				100	1			100	2		
			849	10	14	150	2,18	10	20	190	2,28
				100	2			100	1		
			850	10	21	210	2,32	10	11	110	2,04
				100	2			100	1		
		851	10	14	150	2,18	10	19	190	2,28	
			100	2			100	2			
		852	10	20	200	2,30	10	23	220	2,34	
			100	2			100	1			
		2	853	100	65	6500	3,81	100	61	5800	3,76
				1000	6			1000	3		
854	100		55	5300	3,72	100	60	6000	3,78		
	1000		3			1000	6				
855	100		48	5000	3,70	100	51	5200	3,72		
	1000		7			1000	6				
856	100	45	4500	3,65	100	55	5400	3,73			
	1000	5			1000	4					
857	100	30	3500	3,54	100	51	4900	3,69			
	1000	8			1000	3					
3	858	1000	41	41000	4,61	1000	61	60000	4,78		
		10000	4			10000	5				
	859	1000	43	46000	4,66	1000	46	45000	4,65		
		10000	8			10000	4				
	860	1000	53	52000	4,72	1000	51	49000	4,69		
		10000	4			10000	3				
861	1000	54	50000	4,70	1000	78	78000	4,89			
	10000	1			10000	8					
862	1000	86	81000	4,91	1000	37	39000	4,59			
	10000	3			10000	6					

Matrix	Strain	Level	N°sample	NF V08-060				NEOGEN® Petrifilm® CC			
				Dilution	cfu/plate	cfu/g	log cfu/g	Dilution	cfu/plate	cfu/g	log cfu/g
Pasteurized whole liquid egg Batch 1 Aerobic mesophilic flora: 10 CFU/g	<i>Klebsiella pneumoniae</i> 83	1	1327	10	23	220	2,34	10	33	310	2,49
				100	1			100	1		
			1328	10	29	310	2,49	10	28	260	2,41
				100	5			100	1		
			1329	10	21	240	2,38	10	31	280	2,45
				100	5			100	0		
		1330	10	33	310	2,49	10	27	260	2,41	
			100	1			100	1			
		1331	10	15	160	2,20	10	17	190	2,28	
			100	3			100	4			
		2	1332	100	79	7900	3,90	100	76	7500	3,88
				1000	8			1000	6		
			1333	100	73	7300	3,86	100	95	9600	3,98
				1000	7			1000	11		
			1334	100	96	9600	3,98	100	86	8700	3,94
				1000	10			1000	10		
		1335	100	88	8200	3,91	100	88	8400	3,92	
			1000	2			1000	4			
		3	1337	1000	71	72000	4,86	1000	66	70000	4,85
				10000	8			10000	11		
			1338	1000	76	79000	4,90	1000	79	82000	4,91
				10000	11			10000	11		
			1339	1000	82	83000	4,92	1000	84	86000	4,93
				10000	9			10000	11		
1340	1000	86	85000	4,93	1000	68	70000	4,85			
	10000	7			10000	9					
1341	1000	92	92000	4,96	1000	76	73000	4,86			
	10000	9			10000	4					
1	1	1342	10	23	240	2,38	10	29	280	2,45	
			100	3			100	2			
		1343	10	30	290	2,46	10	30	280	2,45	
			100	2			100	1			
		1344	10	19	190	2,28	10	24	270	2,43	
			100	2			100	6			
1345	10	25	240	2,38	10	18	170	2,23			
	100	1			100	1					
1346	10	19	190	2,28	10	26	270	2,43			
	100	2			100	4					
2	1347	100	84	8200	3,91	100	90	8300	3,92		
		1000	6			1000	1				
	1348	100	94	9800	3,99	100	96	9300	3,97		
		1000	14			1000	6				
	1349	100	89	9100	3,96	100	69	6900	3,84		
		1000	11			1000	7				
1350	100	85	8500	3,93	100	80	7900	3,90			
	1000	8			1000	7					
1351	100	77	8200	3,91	100	92	9100	3,96			
	1000	13			1000	8					
3	1352	1000	104	99000	5,00	1000	60	64000	4,81		
		10000	5			10000	10				
	1353	1000	96	97000	4,99	1000	110	110000	5,04		
		10000	11			10000	9				
	1354	1000	110	110000	5,04	1000	83	85000	4,93		
		10000	12			10000	10				
1355	1000	90	92000	4,96	1000	80	83000	4,92			
	10000	11			10000	11					
1356	1000	86	90000	4,95	1000	83	84000	4,92			
	10000	13			10000	9					
Pasteurized whole liquid egg Batch 2 Aerobic mesophilic flora: <10 CFU/g	<i>Klebsiella pneumoniae</i> 83	1	1342	10	23	240	2,38	10	29	280	2,45
				100	3			100	2		
			1343	10	30	290	2,46	10	30	280	2,45
				100	2			100	1		
			1344	10	19	190	2,28	10	24	270	2,43
				100	2			100	6		
		1345	10	25	240	2,38	10	18	170	2,23	
			100	1			100	1			
		1346	10	19	190	2,28	10	26	270	2,43	
			100	2			100	4			
		2	1347	100	84	8200	3,91	100	90	8300	3,92
				1000	6			1000	1		
			1348	100	94	9800	3,99	100	96	9300	3,97
				1000	14			1000	6		
			1349	100	89	9100	3,96	100	69	6900	3,84
				1000	11			1000	7		
		1350	100	85	8500	3,93	100	80	7900	3,90	
			1000	8			1000	7			
		1351	100	77	8200	3,91	100	92	9100	3,96	
			1000	13			1000	8			
		3	1352	1000	104	99000	5,00	1000	60	64000	4,81
				10000	5			10000	10		
			1353	1000	96	97000	4,99	1000	110	110000	5,04
				10000	11			10000	9		
1354	1000		110	110000	5,04	1000	83	85000	4,93		
	10000		12			10000	10				
1355	1000	90	92000	4,96	1000	80	83000	4,92			
	10000	11			10000	11					
1356	1000	86	90000	4,95	1000	83	84000	4,92			
	10000	13			10000	9					

Matrix	Strain	Level	N°sample	NF V08-060				NEOGEN® Petrifilm® CC			
				Dilution	cfu/plate	cfu/g	log cfu/g	Dilution	cfu/plate	cfu/g	log cfu/g
Raw fish fillet Batch 1 Aerobic mesophilic flora: 1,4 10 ³ CFU/g	<i>Escherichia coli</i> Ad228	1	1089	10	34	350	2,54	10	37	360	2,56
				100	4			100	3		
			1090	10	30	320	2,51	10	25	260	2,41
				100	5			100	4		
			1091	10	27	290	2,46	10	34	330	2,52
				100	5			100	2		
		1092	10	38	390	2,59	10	27	260	2,41	
			100	5			100	2			
		1093	10	34	350	2,54	10	45	420	2,62	
			100	4			100	1			
		2	1094	100	70	6900	3,84	100	87	8500	3,93
				1000	6			1000	7		
			1095	100	80	7800	3,89	100	107	11000	4,04
				1000	6			1000	13		
			1096	100	72	7500	3,88	100	101	9900	4,00
				1000	10			1000	8		
		1097	100	79	8100	3,91	100	106	10000	4,00	
			1000	10			1000	7			
		1098	100	91	9000	3,95	100	93	8800	3,94	
			1000	8			1000	4			
		3	1099	1000	59	57000	4,76	1000	95	95000	4,98
				10000	4			10000	9		
			1100	1000	95	89000	4,95	1000	102	99000	5,00
				10000	3			10000	7		
			1101	1000	84	79000	4,90	1000	114	110000	5,04
				10000	3			10000	8		
		1102	1000	98	98000	4,99	1000	94	95000	4,98	
			10000	10			10000	10			
		1103	1000	92	95000	4,98	1000	86	84000	4,92	
			10000	12			10000	6			
1	1104	10	26	250	2,40	10	23	240	2,38		
		100	1			100	3				
	1105	10	18	160	2,20	10	30	310	2,49		
		100	0			100	4				
	1106	10	13	150	2,18	10	22	260	2,41		
		100	3			100	7				
1107	10	25	250	2,40	10	16	160	2,20			
	100	2			100	2					
1108	10	14	150	2,18	10	22	230	2,36			
	100	2			100	3					
2	1109	100	40	3800	3,58	100	75	7800	3,89		
		1000	2			1000	11				
	1110	100	38	4100	3,61	100	64	6500	3,81		
		1000	7			1000	8				
	1111	100	57	5200	3,72	100	65	6300	3,80		
		1000	0			1000	4				
1112	100	63	6000	3,78	100	100	9900	4,00			
	1000	3			1000	9					
1113	100	51	5200	3,72	100	83	8100	3,91			
	1000	6			1000	6					
3	1114	1000	49	49000	4,69	1000	80	79000	4,90		
		10000	5			10000	7				
	1115	1000	60	64000	4,81	1000	97	99000	5,00		
		10000	10			10000	12				
	1116	1000	38	42000	4,62	1000	94	95000	4,98		
		10000	8			10000	11				
1117	1000	57	54000	4,73	1000	88	84000	4,92			
	10000	2			10000	4					
1118	1000	59	61000	4,79	1000	85	81000	4,91			
	10000	8			10000	4					

Matrix	Strain	Level	N°sample	NF V08-060				NEOGEN® Petrifilm® CC			
				Dilution	cfu/plate	cfu/g	log cfu/g	Dilution	cfu/plate	cfu/g	log cfu/g
Green peas Batch 1 Aerobic mesophilic flora: <10 CFU/g	<i>Escherichia coli</i> 19	1	1462	10	26	280	2,45	10	30	320	2,51
				100	5			100	5		
			1463	10	28	260	2,41	10	36	330	2,52
				100	1			100	0		
			1464	10	34	340	2,53	10	32	320	2,51
				100	3			100	3		
		1465	10	22	260	2,41	10	40	380	2,58	
			100	6			100	2			
		1466	10	30	300	2,48	10	20	240	2,38	
			100	3			100	6			
		2	1467	100	95	9600	3,98	100	98	10000	4,00
				1000	11			1000	12		
			1468	100	100	9800	3,99	100	116	12000	4,08
				1000	8			1000	15		
			1469	100	80	8300	3,92	100	95	9400	3,97
				1000	11			1000	8		
		1470	100	89	9200	3,96	100	108	10000	4,00	
			1000	12			1000	6			
		1471	100	83	8500	3,93	100	105	11000	4,04	
			1000	10			1000	14			
		3	1472	1000	74	80000	4,90	1000	85	84000	4,92
				10000	14			10000	7		
			1473	1000	60	59000	4,77	1000	84	83000	4,92
				10000	5			10000	7		
			1474	1000	67	66000	4,82	1000	84	82000	4,91
				10000	6			10000	6		
		1475	1000	76	76000	4,88	1000	89	86000	4,93	
			10000	8			10000	6			
		1476	1000	80	79000	4,90	1000	89	90000	4,95	
			10000	7			10000	10			
Green peas Batch 2 Aerobic mesophilic flora: <10 CFU/g	<i>Escherichia coli</i> 19	1	1477	10	17	190	2,28	10	36	360	2,56
				100	4			100	3		
			1478	10	14	150	2,18	10	31	310	2,49
				100	2			100	3		
			1479	10	15	150	2,18	10	28	280	2,45
		100		1	100			3			
		1480	10	18	170	2,23	10	25	250	2,40	
			100	1			100	2			
		1481	10	14	140	2,15	10	25	230	2,36	
			100	1			100	0			
		2	1482	100	37	3700	3,57	100	81	7800	3,89
				1000	4			1000	5		
			1483	100	47	5100	3,71	100	66	6700	3,83
				1000	9			1000	8		
			1484	100	54	5500	3,74	100	66	7300	3,86
1000	7			1000	14						
1485	100	58	5800	3,76	100	66	7200	3,86			
	1000	6			1000	13					
1486	100	60	6200	3,79	100	68	6700	3,83			
	1000	8			1000	6					
3	1487	1000	44	44000	4,64	1000	70	71000	4,85		
		10000	4			10000	8				
	1488	1000	60	58000	4,76	1000	81	81000	4,91		
		10000	4			10000	8				
	1489	1000	54	55000	4,74	1000	75	80000	4,90		
		10000	7			10000	13				
1490	1000	44	43000	4,63	1000	76	81000	4,91			
	10000	3			10000	13					
1491	1000	45	45000	4,65	1000	78	75000	4,88			
	10000	5			10000	5					

Appendix E - Accuracy profile study: summarized results

(Food) Category 1			Meat products									
(Food) Type 1			Raw meat (Ground beef)									
			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
959-963	Ground beef	1	60	200	220	180	180	280	500	400	380	410
974-978	Ground beef	1	110	80	160	210	170	270	250	260	360	440
964-968	Ground beef	2	7500	7900	7300	4600	4500	10000	9300	9600	8500	9300
979-983	Ground beef	2	6800	5500	5500	5500	5600	9300	9200	8300	8500	7900
969-973	Ground beef	3	76000	56000	77000	75000	75000	80000	98000	120000	71000	82000
984-988	Ground beef	3	53000	82000	65000	61000	41000	110000	94000	92000	97000	92000
(Food) Category 3			Egg products and pastries									
(Food) Type 3			Liquid egg (Pasteurized whole liquid egg)									
			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
1327-1331	Pasteurized whole liquid egg	1	220	310	240	310	160	310	260	280	260	190
1342-1346	Pasteurized whole liquid egg	1	240	290	190	240	190	280	280	270	170	270
1332-1336	Pasteurized whole liquid egg	2	7900	7300	9600	8200	10000	7500	600	8700	8400	8500
1347-1351	Pasteurized whole liquid egg	2	8200	9800	9100	8500	8200	8300	9300	6900	7900	9100
1337-1341	Pasteurized whole liquid egg	3	72000	79000	83000	85000	92000	70000	82000	86000	70000	73000
1352-1356	Pasteurized whole liquid egg	3	99000	97000	110000	92000	90000	64000	110000	85000	83000	84000
(Food) Category 5			Vegetables									
(Food) Type 5			Raw (Green peas)									
			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
1462-1466	Green peas	1	280	260	340	260	300	320	330	320	380	240
1477-1481	Green peas	1	190	150	150	170	140	360	310	280	250	230
1467-1470	Green peas	2	9600	9800	8300	9200	8500	10000	12000	9400	10000	11000
1482-1486	Green peas	2	3700	5100	5500	5800	6200	7800	6700	7300	6700	7300
1472-1476	Green peas	3	80000	59000	66000	76000	79000	84000	83000	82000	86000	90000
1487-1491	Green peas	3	44000	58000	55000	43000	45000	71000	81000	80000	81000	75000

(Food) Category 2			Milk products									
(Food) Type 2			Pasteurized (Milk)									
			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
833-837	Pasteurized milk	1	170	120	220	250	170	300	170	230	220	300
848-852	Pasteurized milk	1	230	150	210	150	200	190	190	110	190	220
838-842	Pasteurized milk	2	7100	7500	8600	6900	7400	8100	8800	7500	9100	7800
853-857	Pasteurized milk	2	6500	5300	5000	4500	3500	5800	6000	5200	5400	4900
843-847	Pasteurized milk	3	61000	70000	95000	75000	55000	75000	85000	73000	84000	74000
858-862	Pasteurized milk	3	41000	46000	52000	50000	81000	60000	45000	49000	78000	39000
(Food) Category 4			Seafood products									
(Food) Type 4			Raw fish (fillet)									
			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
1089-1093	Raw fish fillet	1	350	320	290	390	350	360	260	330	260	420
1104-1108	Raw fish fillet	1	250	160	150	250	150	240	310	260	160	230
1094-1098	Raw fish fillet	2	6900	7800	7500	8100	9000	8500	11000	9900	10000	8800
1109-1113	Raw fish fillet	2	3800	4100	5200	6000	5200	7800	6500	6300	9900	8100
1099-1103	Raw fish fillet	3	57000	89000	79000	98000	95000	95000	99000	110000	95000	84000
1114-1118	Raw fish fillet	3	49000	64000	42000	54000	61000	79000	99000	95000	84000	81000

Appendix F – Inclusivity / Exclusivity: raw data

INCLUSIVITY								
N°	Strain	Origin	PCA	VRBL		NEOGEN® Petrifilm® CC		
			log CFU/ml	log CFU/ml	Recovery (%)	log CFU/ml	Recovery (%)	
1997	1	<i>Escherichia coli</i> CIP 54127	/	9,23	8,49	18	8,74	32
	2	<i>Escherichia coli</i> adria 1	Sausage	9,23	8,53	20	8,75	33
	3	<i>Escherichia coli</i> O157:H7 CIP 103571	/	9,26	8,87	41	8,93	47
	4	<i>Escherichia coli</i> adria 12	Turkey meat	9,34	8,93	38	9,01	47
	5	<i>Escherichia coli</i> adria 14	Raw milk	9,28	8,85	37	9,02	55
	6	<i>Enterobacter cloacae</i> adria 58	/	9,26	8,96	51	9,06	64
	7	<i>Enterobacter aerogenes</i> CIP 103659	/	9,04	8,67	42	8,95	81
	8	<i>Cronobacter sakazakii</i> adria 87	RTRH (meat)	9,08	7,7	4	9,02	87
	9	<i>Klebsiella pneumoniae</i> adria 89	Chantilly	8,88	8,78	79	8,76	76
	10	<i>Escherichia coli</i> adria 91	RTRH (Tomatoes pork)	8,69	7,69	10	8,19	32
	11	<i>Klebsiella pneumoniae</i> adria 92	Pastry	8,79	8,51	53	8,5	52
	12	<i>Escherichia coli</i> adria 93	RTRH (fish)	8,65	7,83	15	8,18	33
	13	<i>Escherichia coli</i> adria 94	Cheese	8,88	8,01	14	8,4	33
	14	<i>Cronobacter sakazakii</i> adria 95	White cheese	8,65	8,91	179	8,94	193
	15	<i>Escherichia coli</i> adria 96	Turkey meat	8,81	8,37	36	8,65	69
	16	<i>Escherichia coli</i> adria 97	Cheese	9	8,82	67	8,9	79
	17	<i>Enterobacter cloacae</i> 98	Ground beef	9,18	8,88	50	8,98	64
	18	<i>Klebsiella pneumoniae</i> MIO 10494	Frozen vegetables	9	8,93	85	8,91	81
	19	<i>Klebsiella pneumoniae</i> MIO 40897b	Delicatessen	9,28	9,08	64	9,14	73
	20	<i>Klebsiella pneumoniae</i> MIO 111096	/	9,15	8,5	23	8,59	28
	21	<i>Klebsiella oxytoca</i> MOI 30497a	Milk powder	8,99	6,81	1	8,78	62
	22	<i>Klebsiella oxytoca</i> MOI 30497b	/	ND	8	ND	8,16	ND
	23	<i>Enterobacter sakazakii</i> ATCC 29544	/	8,87	8,72	70	8,83	91
	24	<i>Citrobacter diversus</i> adria 38	/	8,98	6,48	0,31	8,76	60,42

INCLUSIVITY							
N°	Souche	Origin	Replicate	PCA	V08-060	NEOGEN® Petrifilm® CC	
				CFU/plate	CFU/plate	CFU/Petrifilm	
2005	25	<i>Escherichia coli</i> 19	Grated carrots	a/b	20/19	19/9	17/16
	26	<i>Escherichia coli</i> 20	Well water	a/b	66/65	30/28	47/60
	27	<i>Escherichia coli</i> 14	Raw milk	a/b	149/149	132/153	136/130
	28	<i>Enterobacter agglomerans</i> 74	Cheese	a/b	81/89	0/0	0/0
	29	<i>Cronobacter sakazakii</i> L22	Pasteurized milk	a/b	150/157	0/0	119/130
	30	<i>Cronobacter sakazakii</i> 90	Pastry	a/b	112/89	115/103	96/72
	31	<i>Enterobacter cloacae</i> Fb2	Food	a/b	38/76	52/59	46/47
2006	32	<i>Enterobacter agglomerans</i> 11	Cheese	a/b	/	10/17	11/10
	33	<i>Citrobacter freundii</i> 59	Food	a/b	/	37/18	38/38
	34	<i>Hafnia alvei</i> 168	VSM	a/b	/	72/86	61/72
	35	<i>Hafnia alvei</i> Mi1051295	Delicatessen	a/b	/	63/76	53/38
	36	<i>Klebsiella oxytoca</i> 42	Food	a/b	/	10/6	5/9
	37	<i>Salmonella</i> Enteritidis CIP 8297	/	a/b	/	48/54	45/40

INCLUSIVITY						
N°	Strain	Origin	PCA CFU/plate	VRBL (44°C) CFU/plate	NEOGEN® Petrifilm® CC CFU/Petrifilm	
2018	38	<i>Escherichia coli</i> Ad1422	Infant formula	99	8	46
	39	<i>Escherichia coli</i> Ad228	Fish	54	23	54
	40	<i>Klebsiella pneumoniae</i> Ad1374	Water	76	95	86
	41	<i>Klebsiella oxytoca</i> Ad1371	Water	17	0	0
	42	<i>Klebsiella oxytoca</i> Ad1509	Milk powder	BHI no growth at 44°C		
	43	<i>Klebsiella oxytoca</i> Ad1453	Water	BHI no growth at 44°C		
	44	<i>Enterobacter hormaechei</i> Ad1373	Water	111	77	111
	45	<i>Enterobacter kobei</i> Ad706	Milk powder	73	0	6 (µcolonies)
	46	<i>Enterobacter kobei</i> Ad342	Ham	BHI no growth at 44°C		
	47	<i>Cronobacter sakazakii</i> Ad2413	Infant formula	70	60	65
	48	<i>Cronobacter malonaticus</i> E752	Baby food	27(-7)	20(-5)	16 µcolonies(-5)
	49	<i>Cronobacter malonaticus</i> E684	/	54	46	20
	50	<i>Citrobacter braakii</i> Ad833	Beef meat	84	0	3 (µcolonies)
	51	<i>Citrobacter braakii</i> Ad2701	Fish	BHI no growth at 44°C		
	52	<i>Citrobacter farmeri</i> Ad1116	Environment	110	4	81
	53	<i>Escherichia fergusonii</i> Ad1381	Water	30	10	29
	54	<i>Escherichia hermanii</i> Ad464	Raw milk	37	16 (small colonies)	0
	55	<i>Escherichia hermanii</i> Ad457	Vegetables	24	0	1
	56	<i>Escherichia hermanii</i> Ad462	Raw milk	BHI no growth at 44°C		
	57	<i>Escherichia hermanii</i> Ad460	Custard	BHI no growth at 44°C		
	58	<i>Hafnia alvei</i> Ad2274	Pasteurized cheese	102	0	0
	59	<i>Hafnia alvei</i> 110	Ground pork	54	51	51
	60	<i>Enterobacter cloacae</i> 150	Ground beef	43(-7)	22(-5)	11(-7)
	61	<i>Citrobacter diversus</i> 100	Pork liver	65(-7)	2 µcol(-6)	45(-7)
	62	<i>Pantoea agglomerans</i> 11	Cheese	37(-7)	17(-4)	21(-7)
	63	<i>Citrobacter freundii</i> 53	Frozen beans	43(-7)	0(-3)	85+µcol (-5)
	64	<i>Cronobacter sakazakii</i> 90	Pastry	41(-7)	29(-7)	52(-7)
	65	<i>Enterobacter cloacae</i> 148	Paella	63(-7)	0(-5)	41(-7)
	66	<i>Enterobacter cloacae</i> 85	Frozen macedoine	55(-7)	6µcol(-5)	29(-7)

EXCLUSIVITY								
N°	Strain	log PCA	NEOGEN® Petrifilm® CC			VRBL		
			log cfu/ml	%R	Aspect	log cfu/ml	%R	Aspect
1	NC	<i>Aeromonas hydrophila</i> CIP 5750	8,9		0		0	
2	NC	<i>Bacillus subtilis</i> ATCC 6633	7,91		0		0	
3	NTC	<i>Citrobacter diversus</i> CIP 8294	8,92		0		0	
4	NTC	<i>Citrobacter freundii</i> adria 59	8,92	7,93	10,24	µcolonies on the half of Petrifilm	0	µcolonies on the edge
5	NTC	<i>Citrobacter freundii</i> CIP 5732	8,76		0		0	
6	NC	<i>Edwardsiella tarda</i> CIP 7861	9,04		0		0	
7	NTC	<i>Enterobacter aerogenes</i> CIP 6086	8,76		0		0	
8	NTC	<i>Enterobacter agglomerans</i> 422	8,84		0		0	
9	NTC	<i>Enterobacter agglomerans</i> 97/27/053	8,7		0		0	
10	NTC	<i>Enterobacter agglomerans</i> adria 11	8,54	8,48	85,71		0	
11	NTC	<i>Enterobacter agglomerans</i> LB1	8,65		0		0	
12	NTC	<i>Enterobacter agglomerans</i> MI 10797b	8,72		0		0	
13	NTC	<i>Enterobacter cloacae</i> adria 10	9		0		0	
14	NTC	<i>Cronobacter</i> adria 22	9,11		0		0	
15	NTC	<i>Cronobacter sakazakii</i> adria 7	9,28		0		0	
16	NC	<i>Enterococcus faecalis</i> ATCC 29212	9,74		0		0	
17	NC	<i>Erwinia carotovora</i> CIP 103762	7,26		0		0	
18	NTC	<i>Hafnia alvei</i> 167	9,05		0		0	
19	NTC	<i>Hafnia alvei</i> adria 168	8,8		0		0	
20	NTC	<i>Hafnia alvei</i> adria 88	9,11	8,93	65,38		0	
21	NTC	<i>Hafnia alvei</i> M37	9,1		0		0	
22	NTC	<i>Hafnia alvei</i> MI0 10694	8,96		0		0	
23	NTC	<i>Hafnia alvei</i> MI0 51295	9,27	9,05	60		0	
24	NTC	<i>Klebsiella oxytoca</i> 42	8,63	8,1	30		0	
25	NTC	<i>Klebsiella oxytoca</i> adria 57	8,75		0		0	
26	NTC	<i>Klebsiella oxytoca</i> CIP 5732	8,77		0		0	
27	NTC	<i>Klebsiella oxytoca</i> MI0 21294	8,84		0		0	
28	NTC	<i>Klebsiella pneumoniae</i> adria 28	8,94		0		0	
29	NTC	<i>Klebsiella pneumoniae</i> CIP 8291	8,79		0		0	
30	NTC	<i>Klebsiella pneumoniae</i> MI0 40897a	8,84		0		0	
31	NC	<i>Proteus vulgaris</i> adria 56	9,11		0		0	
32	NC	<i>Pseudomonas fluorescens</i> CIP 5690	8,81		0		0	
33	NC	<i>Salmonella</i> Enteritidis CIP 8297	9,3	9,07	59	pink-red with halo	8,92	41 small characteristic colonies (0,5mm)
34	NC	<i>Shigella flexneri</i> CIP 8248	8,38		0		0	
35	NC	<i>Staphylococcus aureus</i> CIP 658	8,91		0		0	
36	NC	<i>Yersinia enterocolitica</i> CIP 8027	9		0		0	

NTC: non thermotolerant coliforms

NC: non coliforms

Appendix G – Inter-laboratory study: results obtained by the collaborators and the expert laboratory

Laboratory	Sample no	Reference method NF V08-060				Alternative method: Test NEOGEN®Petrifilm®			
		Dilution	cfu/plate a	cfu/ml	log cfu/ml	Dilution	cfu/plate	cfu/ml	log cfu/ml
A	A1	1	0	<1	0,00	1	0	<1	0,00
		10	0			10	0		
	A6	1	0	<1	0,00	1	0	<1	0,00
		10	0			10	0		
	A2	1	57	57	1,76	1	48	36	1,56
		10	6			10	3		
	A7	1	71	73	1,86	1	49	45	1,65
		10	9			10	4		
	A3	10	57	680	2,83	10	36	360	2,56
		100	18			100	4		
	A8	10	65	660	2,82	10	45	450	2,65
		100	7			100	4		
	A4	100	34	3100	3,49	100	40	3600	3,56
		1000	0			1000	0		
A5	100	84	8500	3,93	100	33	3300	3,52	
	1000	9			1000	3			
B	B1	1	0	<1	0,00	1	0	<1	0,00
		10	0			10	0		
	B6	1	0	<1	0,00	1	0	<1	0,00
		10	0			10	0		
	B2	1	65	67	1,83	1	74	74	1,87
		10	9			10	7		
	B7	1	64	68	1,83	1	83	84	1,92
		10	11			10	9		
	B3	10	80	800	2,90	10	58	550	2,74
		100	8			100	2		
	B8	10	66	670	2,83	10	75	760	2,88
		100	8			100	8		
	B4	100	58	6300	3,80	100	53	5000	3,70
		1000	11			1000	2		
B5	100	60	6100	3,79	100	43	4500	3,65	
	1000	7			1000	6			

Laboratory	Sample no	Reference method NF V08-060				Alternative method: Test NEOGEN® Petrifilm®			
		Dilution	cfu/plate a	cfu/ml	log cfu/ml	Dilution	cfu/plate	cfu/ml	log cfu/ml
C	C1	1	0	<1	0,00	1	0	<1	0,00
		10	0			10	0		
	C6	1	0	<1	0,00	1	0	<1	0,00
		10	0			10	0		
	C2	1	38	35	1,54	1	60	57	1,76
		10	1			10	3		
	C7	1	41	39	1,59	1	56	57	1,76
		10	2			10	7		
	C3	10	43	470	2,67	10	43	480	2,68
		100	9			100	10		
	C8	10	50	490	2,69	10	37	380	2,58
		100	4			100	5		
	C4	100	47	5200	3,72	100	40	3900	3,59
		1000	10			1000	3		
C5	100	41	3900	3,59	100	31	2900	3,46	
	1000	2			1000	1			
D	D1	1	0	<1	0,00	1	0	<1	0,00
		10	0			10	0		
	D6	1	0	<1	0,00	1	0	<1	0,00
		10	0			10	0		
	D2	1	70	70	1,85	1	61	57	1,76
		10	7			10	2		
	D7	1	72	73	1,86	1	81	77	1,89
		10	8			10	4		
	D3	10	48	490	2,69	10	59	560	2,75
		100	6			100	3		
	D8	10	62	630	2,80	10	51	500	2,70
		100	7			100	4		
	D4	100	60	6300	3,80	100	51	4800	3,68
		1000	9			1000	2		
D5	100	80	7800	3,89	100	43	4000	3,60	
	1000	6			1000	1			

Laboratory	Sample no	Reference method NF V08-060				Alternative method: Test NEOGEN® Petrifilm®			
		Dilution	cfu/plate a	cfu/ml	log cfu/ml	Dilution	cfu/plate	cfu/ml	log cfu/ml
E	E1	1	0	<1	0,00	1	0	<1	0,00
		10	0			10	0		
	E6	1	0	<1	0,00	1	0	<1	0,00
		10	0			10	0		
	E2	1	49	51	1,71	1	90	85	1,93
		10	7			10	3		
	E7	1	83	88	1,94	1	70	68	1,83
		10	14			10	5		
	E3	10	94	960	2,98	10	60	580	2,76
		100	12			100	4		
	E8	10	66	680	2,83	10	70	680	2,83
		100	9			100	5		
	E4	100	79	7900	3,90	100	67	7000	3,85
		1000	8			1000	10		
E5	100	61	5900	3,77	100	60	6000	3,78	
	1000	4			1000	6			
F	F1	1	0	<1	0,00	1	0	<1	0,00
		10	0			10	0		
	F6	1	0	<1	0,00	1	0	<1	0,00
		10	0			10	0		
	F2	1	55	55	1,74	1	65	64	1,81
		10	5			10	5		
	F7	1	46	45	1,65	1	69	66	1,82
		10	4			10	4		
	F3	10	53	530	2,72	10	49	540	2,73
		100	5			100	10		
	F8	10	47	470	2,67	10	54	510	2,71
		100	5			100	2		
	F4	100	64	6700	3,83	100	51	5500	3,74
		1000	10			1000	10		
F5	100	68	6500	3,81	100	48	4500	3,65	
	1000	4			1000	1			

Laboratory	Sample no	Reference method NF V08-060				Alternative method: Test NEOGEN® Petrifilm®			
		Dilution	cfu/plate a	cfu/ml	log cfu/ml	Dilution	cfu/plate	cfu/ml	log cfu/ml
G	G1	1	0	<1	0,00	1	0	<1	0,00
		10	0			10	0		
	G6	1	0	<1	0,00	1	0	<1	0,00
		10	0			10	0		
	G2	1	66	67	1,83	1	79	78	1,89
		10	8			10	7		
	G7	1	70	69	1,84	1	73	70	1,85
		10	6			10	4		
	G3	10	65	660	2,82	10	63	620	2,79
		100	7			100	5		
	G8	10	79	780	2,89	10	50	490	2,69
		100	7			100	4		
	G4	100	68	6800	3,83	100	60	5800	3,76
		1000	7			1000	4		
G5	100	100	9600	3,98	100	56	5600	3,75	
	1000	6			1000	6			
H	H1	1	0	<1	0,00	1	0	<1	0,00
		10	0			10	0		
	H6	1	0	<1	0,00	1	0	<1	0,00
		10	0			10	0		
	H2	1	59	59	1,77	1	87	86	1,93
		10	6			10	8		
	H7	1	47	49	1,69	1	81	78	1,89
		10	7			10	5		
	H3	10	75	780	2,89	10	55	560	2,75
		100	11			100	6		
	H8	10	89	870	2,94	10	57	600	2,78
		100	7			100	9		
	H4	100	83	8200	3,91	100	51	5000	3,70
		1000	7			1000	4		
H5	100	87	8700	3,94	100	56	5400	3,73	
	1000	9			1000	3			

Laboratory	Sample no	Reference method NF V08-060				Alternative method: Test NEOGEN® Petrifilm®			
		Dilution	cfu/plate a	cfu/ml	log cfu/ml	Dilution	cfu/plate	cfu/ml	log cfu/ml
J	J1	1	0	<1	<1	1	0	<1	0,00
		10	0			10	0		
	J6	1	0	<1	<1	1	0	<1	0,00
		10	0			10	0		
	J2	1	79	80	1,90	1	66	63	1,80
		10	9			10	3		
	J7	1	73	72	1,86	1	79	78	1,89
		10	6			10	7		
	J3	10	66	650	2,81	10	55	560	2,75
		100	5			100	7		
	J8	10	79	780	2,89	10	55	570	2,76
		100	7			100	8		
	J4	100	54	5800	3,76	100	63	6100	3,79
		1000	10			1000	4		
J5	100	107	10000	4,00	100	37	3600	3,56	
	1000	7			1000	3			
K	K1	1	0	<1	<1	1	0	<1	0,00
		10	0			10	0		
	K6	1	0	<1	<1	1	0	<1	0,00
		10	0			10	0		
	K2	1	61	62	1,79	1	58	58	1,76
		10	7			10	6		
	K7	1	63	63	1,80	1	61	61	1,79
		10	6			10	6		
	K3	10	68	670	2,83	10	59	580	2,76
		100	6			100	5		
	K8	10	75	750	2,88	10	67	660	2,82
		100	7			100	6		
	K4	100	45	4500	3,65	100	45	4500	3,65
		1000	4			1000	5		
K5	100	58	5800	3,76	100	49	4900	3,69	
	1000	6			1000	5			

Laboratory	Sample no	Reference method NF V08-060				Alternative method: Test NEOGEN® Petrifilm®			
		Dilution	cfu/plate a	cfu/ml	log cfu/ml	Dilution	cfu/plate	cfu/ml	log cfu/ml
L	L1	1	0	<1	0,00	1	0	<1	0,00
		10	0			10	0		
	L6	1	0	<1	0,00	1	0	<1	0,00
		10	0			10	0		
	L2	1	24	25	1,40	1	67	66	1,82
		10	3			10	6		
	L7	1	30	31	1,49	1	71	72	1,86
		10	4			10	8		
	L3	10	40	390	2,59	10	53	540	2,73
		100	3			100	6		
	L8	10	53	510	2,71	10	52	500	2,70
		100	3			100	3		
	L4	100	49	4700	3,67	100	34	3300	3,52
		1000	3			1000	2		
L5	100	54	5400	3,73	100	54	5400	3,73	
	1000	5			1000	5			
N	N1	1	0	<1	0,00	1	0	<1	0,00
		10	0			10	0		
	N6	1	0	<1	0,00	1	0	<1	0,00
		10	0			10	0		
	N2	1	65	65	1,81	1	83	84	1,92
		10	6			10	9		
	N7	1	30	35	1,54	1	95	95	1,98
		10	9			10	9		
	N3	10	73	760	2,88	10	59	600	2,78
		100	10			100	7		
	N8	10	104	1000	3,00	10	62	650	2,81
		100	7			100	9		
	N4	100	99	10000	4,00	100	77	7700	3,89
		1000	12			1000	8		
N5	100	75	8000	3,90	100	72	7000	3,85	
	1000	13			1000	5			

Laboratory	Sample no	Reference method NF V08-060				Alternative method: Test NEOGEN® Petrifilm®			
		Dilution	cfu/plate a	cfu/ml	log cfu/ml	Dilution	cfu/plate	cfu/ml	log cfu/ml
O Mesophilic aerobic microflora: 1,5.10 ³ /ml	O1	1	0	<1	0,00	1	0	<1	0,00
		10	0			10	0		
	O6	1	0	<1	0,00	1	0	<1	0,00
		10	0			10	0		
	O2	1	94	94	1,97	1	74	73	1,86
		10	9			10	6		
	O7	1	87	93	1,97	1	90	92	1,96
		10	15			10	11		
	O3	10	69	680	2,83	10	59	590	2,77
		100	6			100	6		
	O8	10	99	990	3,00	10	72	730	2,86
		100	10			100	8		
	O4	100	94	9500	3,98	100	48	4800	3,68
		1000	10			1000	5		
	O5	100	68	6500	3,81	100	65	6600	3,82
		1000	4			1000	8		

Laboratory	Sample no	Reference method NF V08-060				Alternative method: Test NEOGEN® Petrifilm®			
		Dilution	cfu/plate a	cfu/ml	log cfu/ml	Dilution	cfu/plate	cfu/ml	log cfu/ml
ADRIA Mesophilic aerobic microflora: 1,7.10 ³ /ml	450	1	0	<1	0,00	1	0	<1	0,00
		10	0			10	0		
	451	1	0	<1	0,00	1	0	<1	0,00
		10	0			10	0		
	452	1	67	65	1,81	1	64	64	1,81
		10	5			10	6		
	453	1	42	45	1,65	1	59	60	1,78
		10	7			10	7		
	454	10	57	560	2,75	10	37	360	2,56
		100	4			100	2		
	455	10	61	620	2,79	10	40	390	2,59
		100	7			100	3		
	456	100	40	3900	3,59	100	42	4000	3,60
		1000	3			1000	2		
	457	100	51	5400	3,73	100	58	5500	3,74
		1000	8			1000	3		