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NF VALIDATION
Validation of alternative analytical methods
Application in food microbiology

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

SYMPHONY Agar
(Certificate number: BKR 23/11-12/18)
for the enumeration of yeasts and moulds
in food products and animal feeding stuffs

Quantitative method

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This report consists of 123 pages, including 9 appendices.

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

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Quality Assurance documents related to this study can be consulted upon request from **BIOKAR DIAGNOSTICS**.

The technical protocol and the result interpretation were realised according to the EN ISO 16140-2:2016 and the AFNOR technical rules.

Validation protocols	▪ ISO 16140-1 (2016): Microbiology of the food chain - Method validation — *Part 1: Vocabulary* ▪ ISO 16140-2 (2016): Microbiology of the food chain - Method validation — *Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method* ▪ AFNOR technical rules (Revision 6)
Reference methods♦	▪ NF ISO 21527-1 November 2008 - Microbiology of food and animal feeding stuffs - Horizontal method forthe enumeration of yeasts and moulds - Part 1: Colony count technique in products with water activity greaterthan 0.95 ▪ ISO 21527-2:2008 July 2008 - Microbiology of food and animal feeding stuffs - Horizontal method for the enumeration of yeasts and moulds - Part 2: Colony count technique in products with water activity less than or equal to 0.95
Alternative method	**SYMPHONY Agar for the enumeration of yeasts and moulds**
Scope	☒ **Food products** ☒ **Animal feeding stuffs**
Certification body	AFNOR Certification (http://nf-validation.afnor.org/)

♦ Analyses performed according to the COFRAC accreditation

1 INTRODUCTION

The SYMPHONY Agar method for the enumeration of yeasts and moulds in food products and animal feeding stuffs was validated in December 2018 according to ISO 16140-2:2016 (certificate no. BKR 23/11-12/18).

2 PROTOCOL FOR THE METHODS

2.1 Alternative method

The protocol for the alternative method is shown in **Appendix 1**.

2.1.1 Principle

SYMPHONY agar is used for the enumeration of yeasts and moulds in all products intended for human consumption and animal feeding stuffs, irrespective of their water content.

Peptones, glucose and growth promoters were specially selected to optimise rapid yeast and mould development.
Rose bengal assimilated by yeasts facilitates enumeration by staining the colonies pink.
The selective system, associated with the pH of the medium, is able to inhibit the majority of contaminant bacteria.
The medium is formulated so as to reduce the propagation of thallus of *Mucor* and thus facilitate enumeration after incubating for 54 hours. It is also suited to the enumeration of mould spores.

2.1.2 Protocol

The agar may be inoculated using the spreading or pour plate method.

After preparing the sample according to the different parts of ISO 6887, 1 ml of the liquid sample or initial suspension is spread onto three plates (for estimation of small numbers). In the other cases, 0.1 ml of the suitable dilution is spread onto one plate.

As regards the pour-plate method, enumeration is performed on 1 ml of (liquid)

sample or suitable dilution. 15 ml of SYMPHONY agar is then poured into the Petri dishes.

The plates are then incubated at 25°C ± 1°C for 54 to 72 hours.

2.1.3 Restrictions

There are no restrictions.

2.2 Reference method♦

For products with Aw greater than 0.95, the reference method is ISO 21527-1 (November 2008) - Microbiology of food and animal feeding stuffs - Horizontal method for the enumeration of yeasts and moulds - Part 1: Colony count technique.

For products with Aw less than or equal to 0.95, the reference method is ISO 21527-2:2008 July 2008 - Microbiology of food and animal feeding stuffs - Horizontal method for the enumeration of yeasts and moulds - Part 2: Colony count technique.

The protocols are shown in **Appendix 2**.

Part 1 or 2 is applied depending on the Aw of the products tested. It should be noted that samples with Aw < 0.60 were tested using part 2 of the standard.

2.3 Protocol applied during the validation

Enumeration was performed at the two-incubation time-points: 54 hrs **and** 72 hrs.

♦ Analyses performed according to the COFRAC accreditation

3 INITIAL VALIDATION STUDY: RESULTS

3.1 Method comparison study

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

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

3.1.1 Relative trueness study

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

3.1.1.1 Number and nature of samples

Five food categories and animal feeding stuffs were tested. The distribution of samples per category, type and protocol is shown in Table 1.

214 samples were analysed, yielding 99 (54 hrs) and 111 (72 hrs) interpretable results with the pour-plate method and 108 (54 hrs) and 118 (72 hrs) interpretable results with the spread method.

Table 1 - Number of interpretable results by category, type and protocol

Category		Type		Number of samples tested	Number of interpretable results			
					Pour-plate method		Spread method	
					Incubation 54 hrs	Incubation 72 hrs	Incubation 54 hrs	Incubation 72 hrs
1	Ready toeat and ready to reheat products	a	Ready to eat	9	5	5	5	5
		b	Ready to reheat	8	5	7	7	6
		c	Cooking aids and sauces	16	5	5	7	7
		Total		33	15	17	19	18
2	Dairy products	a	Milk, cream, and desserts	15	5	5	6	6
		b	Cheese	6	6	6	6	6
		c	Powdered milk	8	5	5	5	6
		Total		29	16	16	17	18
3	Egg products and seafood	a	Egg products with low Aw	11	5	7	5	7
		b	Egg products with high Aw	11	6	6	6	6
		c	Cooked and marinated seafood	8	5	5	5	5
		Total		30	16	18	16	18
4	Fruit and vegetables	a	Fruit preparations	17	8	9	8	10
		b	Cereals	14	6	7	8	10
		c	Dry or dehydrated products	14	5	7	5	6
		Total		45	19	23	21	26
5	Chocolate, pastries, confectionery	a	Pastries	10	5	7	6	6
		b	Biscuits	7	5	5	5	5
		c	Ingredients	16	7	7	5	6
		Total		33	17	19	16	17
6	Animal feeding stuffs	a	Raw materials	11	5	5	5	7
		b	Dry products	15	6	8	8	8
		c	Moist products	18	5	5	6	6
		Total		44	16	18	19	21
ALL CATEGORY				**214**	**99**	**111**	**108**	**118**

3.1.1.2 Artificial contamination of samples

Preference was given to testing naturally contaminated samples; however, artificial contamination or cross-contamination was also performed. The inoculated samples, the strains used, and the stress protocols applied are shown in **Appendix 3**.

In total, 90 samples were contaminated by strains or cross-contamination; 35 strains were used, 21 moulds and 14 yeasts.

52 and 58 samples yielded interpretable results after 54 hrs and 72 hrs of incubation, respectively, for the pour-plate method, and 57 and 63 for the spread method.

The percentage of naturally contaminated samples ranges from 52.2 % (pour-plate - 72 hrs) to 53.4% (spread - 72 hrs).

3.1.1.3 Raw data

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

Samples were analysed using the reference method and the two protocols for the alternative method (pour-plate - spread) at the two incubation time-points (54 hrs and 72 hrs) with a view to obtaining 15 interpretable results for each condition tested.

The data were classed according four categories (See Table 2):

- Interpretable results using the reference method and alternative method;

- Results with less than 4 colonies per plate with the reference and/or the alternative method (indicated with “*” in the data) in order to have a more precise result. These results are not included in the calculation.

- Results below or above the quantification limit: according to the ISO 16140-2:2016, if any result (either reference or alternative method) is below the quantification limit, the data should be plotted using a substituted value of 1 $\log_{10}$ units less than the observed value in case of a lower than value. Similarly, any value greater than the upper limit should be amended by adding 1 log unit. These results are not included in the calculations but also appear on the graphs.

- Results not determined as the size of the colonies does not enable enumeration; these results are indicated as “ND” in the raw data.

Table 2 - Classification of data

Category	Number ofsamples analysed	Number of samples with a count < 4 colonies/plate				Number of samples with results below orabove the limit of quantitation				Number of samples for which results were not determined				Number of samplesyielding interpretable results using the reference method and alternative method			
		Pour plate method		Spreading method		Pour plate method		Spreading method		Pour plate method		Spreading method		Pour plate method		Spreading method	
		54 hrs	72 hrs	54 hrs	72 hrs	54 hrs	72 hrs	54 hrs	72 hrs	54 hrs	72 hrs	54 hrs	72 hrs	54 hrs	72 hrs	54 hrs	72 hrs
1	33	2	1	2	1	15	15	14	14	1	0	0	0	15	17	19	18
2	29	3	3	2	1	10	10	10	10	0	0	0	0	16	16	17	18
3	30	3	3	4	4	11	9	10	8	0	0	0	0	16	18	16	18
4	45	5	4	4	2	19	18	18	17	2	0	0	0	19	23	21	26
5	33	2	2	2	5	14	12	15	11	0	0	0	0	17	19	16	17
6	44	6	10	7	6	22	16	18	17	0	0	0	0	16	18	19	21
All products	**214**	**21**	**23**	**21**	**19**	**91**	**80**	**85**	**77**	**3**	**0**	**0**	**0**	**99**	**111**	**108**	**118**

The samples not used for the calculations are shown in Table 3 (pour-plate method) and Table 4 (spread method).

Table 3 - Samples not used for the calculations - Pour-plate method

No.	Sample	Reference method: ISO21527-1 or-2♦	Alternative method: SYMPHONY Agar 25°C Pour-plate method		Category	Type
			54 hrs	72 hrs		
3507	Bacon	>7.18	>7.18	>7.18	1	a
3508	Caesar salad	>7.18	6.87	6.88	1	a
4301	Bacon	<1.00	<1.00	<1.00	1	a
4300	Seasoned grated carrots	1.60	<1.00	<1.00	1	a
5896	**Ready to reheat beef meal and potatoes**	<1.00	2.60	2.66	1	b
3909	**Chicken and apricot tagine**	2.51	1.00*	2.28	1	b
3147	Fish based culinary aid	<1.00	<1.00	1.00*	1	c
3149	Beef based culinary aid	<1.00	<1.00	<1.00	1	c
5338	Veal based culinary aid	1.48*	<1.00	<1.00	1	c
5339	Fish based culinary aid	<1.00	<1.00	<1.00	1	c
5348	Vegetable based culinary aid	1.00*	<1.00	<1.00	1	c
5349	Cooking aids (cube)	<1.00	<1.00	<1.00	1	c
5893	**Ketchup**	<1.00	2.28	2.20	1	c
5895	**Béarnaise sauce**	2.00*	<1.00	<2.00	1	c
5898	**Ketchup**	<1.00	<2.00	2.00*	1	c
6385	Ketchup	<1.00	<1.00	<1.00	1	c
5941	**Veal based culinary aid**	1.78	1.30*	1.30*	1	c
5309	Sour cream	<1.00	<1.00	<1.00	2	a
5310	Vanilla custard tart	<1.00	<1.00	<1.00	2	a
5311	Egg custard	1.00*	<1.00	<1.00	2	a
5313	Pasteurised whole milk	<1.00	<1.00	<1.00	2	a
5314	Pasteurised chocolate milk beverage	<1.00	<1.00	<1.00	2	a
7462	Sour cream	<1.00	<1.00	<1.00	2	a
7464	Sour cream	<1.00	<1.00	<1.00	2	a
7838	**Whipped cream/strawberry choux bun**	>5.18	>5.18	>5.18	2	a
5503	**Cream dessert**	1.48*	1.00*	1.85	2	a
7836	**Pasteurised whole milk**	1.78	1.30*	1.30*	2	a
4430	**Powdered milk**	<1.00	<1.00	<1.00	2	c
5326	**Skimmed milk powder**	<2.00	<2.00	<2.00	2	c
4433	**Semi-skimmed milk powder**	1.70	1.00*	1.00*	2	c
4429	**Powdered egg white**	1.60*	1.00*	1.00*	3	a
5328	**Custard tart mix**	<1.00	<1.00	<1.00	3	a
5938	**Confectioner's custard mix**	<1.00	<1.00	<1.00	3	a
5327	**Powdered egg yolk**	1.60	<1.00	1.30*	3	a
5329	**Pancake mix**	2.20	<1.00	2.00	3	a
5937	**Powdered egg yolk**	1.95	1.48*	1.70	3	a
3150	Fresh egg fettuccine	<1.00	<1.00	<1.00	3	b
3151	Fresh egg tagliatelle	<1.00	<1.00	<1.00	3	b
3153	Egg custard tart	<1.00	<1.00	1.48*	3	b
3154	Egg based dessert	<1.00	<1.00	<1.00	3	b
3155	Pouring custard	<1.00	<1.00	<1.00	3	b

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No.	Sample	Reference method: ISO21527-1 or-2♦	Alternative method: SYMPHONY Agar 25°C Pour-plate method		Category	Type
			54 hrs	72 hrs		
4243	Smoked salmon terrine	<1.00	<1.00	<1.00	3	c
4295	Cooked prawns	1.00*	1.00*	1.00*	3	c
4757	Marinated anchovy fillets	1.00*	<1.00	<1.00	3	c
7459	Pineapple/passion fruit juice	<1.00	<1.00	<1.00	4	a
7460	Mixed fruit juice	<1.00	<1.00	<1.00	4	a
7461	Orange juice	<1.00	<1.00	<1.00	4	a
7686	Orange marmalade	<1.00	<1.00	<1.00	4	a
7687	Strawberry jam	<1.00	<1.00	<1.00	4	a
3509	Fruit salad	>7.18	6.88	>7.18	4	a
4236	Orange marmalade	1.00*	<1.00	<1.00	4	a
4237	Red berry cordial	4.49	<1.00	<1.00	4	a
7689	Chocolate cereals	<1.00	<1.00	<1.00	4	b
7691	Muesli with chocolate	<1.00	<1.00	<1.00	4	b
7985	**Chocolate puffed wheat**	1.85	1.00*	1.30*	4	b
3157	Muesli with dried fruit	2.04	1.30*	1.78	4	b
3510	Basic muesli	1.85	1.00*	1.00*	4	b
4437	**Breakfast cereals**	2.20	<1.00	1.30*	4	b
5342	Muesli with cocoa	1.95	<1.00	<1.00	4	b
5345	Muesli	2.00	1.00*	1.48*	4	b
5688	Shelled hazelnuts	>6.18	3.43	3.79	4	c
7841	Dehydrated carrots	<1.00	<1.00	<1.00	4	c
7842	Dehydrated leeks	<1.00	<1.00	<1.00	4	c
7843	Dehydrated potatoes	<1.00	<1.00	<1.00	4	c
3148	Soya	<1.00	<1.00	<1.00	4	c
5343	Sliced shallots	<1.00	<1.00	<1.00	4	c
5344	Dehydrated carrots	<1.00	<1.00	<1.00	4	c
5942	**Mixed candied fruit**	1.00*	<1.00	<1.00	4	c
3511	Dried bananas	2.38	1.48*	1.85	4	c
7465	Coffee pastry	1.48*	<1.00	2.08	5	a
7466	Vanilla pastry	<1.00	<1.00	<1.00	5	a
7467	Chocolate pastry	<1.00	<1.00	1.00*	5	a
5685	Chocolate doughnuts	1.60	<1.00	<1.00	5	a
3160	Bread flour	2.62	1.48*	2.18	5	a
7684	Brown rice cakes	<1.00	<1.00	<1.00	5	b
7690	Almond paste	<1.00	<1.00	<1.00	5	b
5686	Dark chocolate (70% cocoa)	<1.00	<1.00	1.00*	5	c
7685	Praline	<1.00	<1.00	<1.00	5	c
7688	Honey	<1.00	<1.00	<1.00	5	c
3161	Milk chocolate	<1.00	<1.00	<1.00	5	c
3162	Chocolate spread	1.30*	<1.00	<1.00	5	c
5330	**100% cocoa powder**	<1.00	<1.00	<1.00	5	c
5331	**75% cocoa dark chocolate**	<2.00	<2.00	<2.00	5	c
5332	**Honey**	<3.00	<3.00	<3.00	5	c
5944	**Inaya dark chocolate**	1.48*	1.30*	1.30*	5	c
4438	**Raw material for animal feeding stuffs**	1.48*	1.70	1.70	6	a
4441	**Silage fodder**	2.30*	<2.00	<2.00	6	a
5933	**Raw material for animal feeding stuffs**	<1.00	<1.00	<1.00	6	a
5340	Raw materials for animal feeding stuffs	2.60	<1.00	1.30*	6	a
5341	Maize	2.51	<1.00	1.48*	6	a
3514	Feeding stuffs for egg-laying hens	<1.00	<1.00	<1.00	6	b
5929	**Dog biscuits**	1.30*	<1.00	1.30*	6	b
5930	**Dog biscuits**	1.00*	1.00*	1.00*	6	b

No.	Sample	Reference method: ISO21527-1 or-2♦	Alternative method: SYMPHONY Agar 25°C Pour-plate method		Category	Type
			54 hrs	72 hrs		
5932	**Cat biscuits**	1.00*	<1.00	<1.00	6	b
6221	Dog biscuits	<1.00	<1.00	1.30*	6	b
5333	**Cat biscuits**	1.30	1.30*	1.90	6	b
5346	Feeding stuffs for turkeys	3.60	<1.00	3.00*	6	b
5347	Feeding stuffs for egg-laying poultry	4.30	<1.00	4.08	6	b
5931	**Cat biscuits**	1.78	1.48*	1.48*	6	b
3515	Dog food sausages	1.00*	<1.00	<1.00	6	c
3516	Dog food sausages	<1.00	<1.00	<1.00	6	c
3517	Dog food sausages	<1.00	<1.00	<1.00	6	c
3518	Cat food meat with rabbit	<1.00	<1.00	<1.00	6	c
3519	Cat food meat with salmon	1.00*	<1.00	1.00*	6	c
3520	Dog food meat with lamb	<1.00	<1.00	<1.00	6	c
4306	Dog food sausages	>5.18	>5.18	>5.18	6	c
4755	Dog food meat (lamb and vegetables)	<4.00	<4.00	<4.00	6	c
4756	Cat food meat with rabbit	1.00*	3.92	3.95	6	c
5506	**Cat food meat with poultry**	<2.00	<2.00	<2.00	6	c
5508	**Dog food sausages**	<3.00	<3.00	<3.00	6	c
6224	Dog food meat with beef	<3.00	3.30*	6.41	6	c
5507	**Dog food meat with poultry**	2.60	2.30*	2.30*	6	c

Table 4 - Samples not used for the calculations -Spread method

No.	Sample	Reference method: ISO 21527-1 or-2♦	Alternative method: SYMPHONY Agar 25°C- Spread method		Category	Type
			54 hrs	72 hrs		
3507	Bacon	>7.18	>7.18	>7.18	1	a
3508	Caesar salad	>7.18	>7.18	>7.18	1	a
4301	Bacon	<1.00	<1.00	<1.00	1	a
4300	Seasoned grated carrots	1.60	<1.00	<1.00	1	a
5896	**Beef ready to reheat meal with potatoes**	<1.00	3.00	3.04	1	b
6228	Veal ready to reheat meal	3.40	7.13	>7.18	1	b
3147	Fish based culinary aid	<1.00	<1.00	<1.00	1	c
3149	Beef based culinary aid	<1.00	<1.00	<1.00	1	c
5338	Veal based culinary aid	1.48*	<1.00	<1.00	1	c
5339	Fish based culinary aid	<1.00	<1.00	<1.00	1	c
5348	Vegetable culinary aid	1.00*	<1.00	<1.00	1	c
5349	Cooking aids (cube)	<1.00	<1.00	<1.00	1	c
5893	**Ketchup**	<1.00	1.90	1.85	1	c
5895	**Béarnaise sauce**	2.00*	2.00*	2.00*	1	c
5898	**Ketchup**	<1.00	<2.00	<2.00	1	c
6385	Ketchup	<1.00	<1.00	<1.00	1	c
4298	Veal based culinary aid	2.11	1.48*	1.70	1	c
5309	Sour cream	<1.00	<1.00	<1.00	2	a
5310	Vanilla custard tart	<1.00	1.00*	1.00*	2	a

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No.	Sample	Reference method: ISO 21527-1 or-2♦	Alternative method: SYMPHONY Agar 25°C-Spread method		Category	Type
			54 hrs	72 hrs		
5311	Egg custard	1.00*	<1.00	<1.00	2	a
5313	Pasteurised whole milk	<1.00	<1.00	<1.00	2	a
5314	Pasteurised chocolate milk beverage	<1.00	<1.00	<1.00	2	a
7462	Sour cream	<1.00	<1.00	<1.00	2	a
7464	Sour cream	<1.00	<1.00	<1.00	2	a
7838	**Whipped cream/strawberry choux bun**	>5.18	>5.18	>5.18	2	a
5503	**Cream dessert**	1.48*	1.00*	2.20	2	a
4430	**Powdered milk**	<1.00	<1.00	<1.00	2	c
5326	**Skimmed milk powder**	<2.00	<2.00	<2.00	2	c
4432	**Whole milk powder**	1.60	1.48*	1.70	2	c
4429	**Powdered egg white**	1.60*	2.08*	2.20	3	a
5328	**Custard tart mix**	<1.00	<1.00	1.00*	3	a
5938	**Confectioner's custard mix**	<1.00	<1.00	<1.00	3	a
5327	**Powdered egg yolk**	1.60	<1.00	1.00*	3	a
5329	**Pancake mix**	2.20	1.00*	2.23	3	a
5937	**Powdered egg yolk**	1.95	<1.00	1.85	3	a
3150	Fresh egg fettuccine	<1.00	<1.00	<1.00	3	b
3151	Fresh egg tagliatelle	<1.00	<1.00	<1.00	3	b
3153	Egg custard tart	<1.00	1.30*	1.30*	3	b
3154	Egg based dessert	<1.00	<1.00	<1.00	3	b
3155	Pouring custard	<1.00	<1.00	<1.00	3	b
4243	Smoked salmon terrine	<1.00	1.00*	1.00*	3	c
4295	Cooked prawns	1.00*	1.00*	1.30*	3	c
4757	Marinated anchovy fillets	1.00*	<1.00	<1.00	3	c
7459	Pineapple/passion fruit juice	<1.00	<1.00	<1.00	4	a
7460	Mixed fruit juice	<1.00	<1.00	<1.00	4	a
7461	Orange juice	<1.00	<1.00	<1.00	4	a
7686	Orange marmalade	<1.00	<1.00	<1.00	4	a
7687	Strawberry jam	<1.00	<1.00	<1.00	4	a
3509	Fruit salad	>7.18	>7.18	>7.18	4	a
4236	Orange marmalade	1.00*	<1.00	<1.00	4	a
7983	**Orange juice**	4.20	ND	4.04	4	a
4237	Red berry cordial	4.49	<1.00	4.15	4	a
7689	Chocolate cereals	<1.00	<1.00	<1.00	4	b
7691	Muesli with chocolate	<1.00	<1.00	<1.00	4	b
3156	Cereals	1.95	1.48*	1.90	4	b
3157	Muesli with dried fruit	2.04	1.00*	1.60	4	b
3510	Basic muesli	1.85	<1.00	<1.00	4	b
5342	Muesli with cocoa	1.95	<1.00	<1.00	4	b
5688	Shelled hazelnuts	>6.18	<1.00	2.20	4	c
7841	Dehydrated carrots	<1.00	<1.00	<1.00	4	c
7842	Dehydrated leeks	<1.00	<1.00	<1.00	4	c
7843	Dehydrated potatoes	<1.00	<1.00	<1.00	4	c
3148	Soya	<1.00	1.00*	1.30*	4	c
5343	Sliced shallots	<1.00	<1.00	<1.00	4	c
5344	Dehydrated carrots	<1.00	<1.00	<1.00	4	c
5942	**Mixed candied fruit**	1.00*	1.00*	1.00*	4	c
7989	**Dehydrated potatoes**	4.83	ND	4.90	4	c
3511	Dried bananas	2.38	1.48*	1.48*	4	c
7465	Coffee pastry	1.48*	<1.00	2.11	5	a
7466	Vanilla pastry	<1.00	<1.00	1.30*	5	a

No.	Sample	Reference method: ISO 21527-1 or-2♦	Alternative method: SYMPHONY Agar 25°C-Spread method		Category	Type
			54 hrs	72 hrs		
7467	Chocolate pastry	<1.00	<1.00	1.48*	5	a
5685	Chocolate doughnuts	1.60	<1.00	<1.00	5	a
7684	Brown rice cakes	<1.00	<1.00	<1.00	5	b
7690	Almond paste	<1.00	<1.00	<1.00	5	b
5686	Dark chocolate (70% cocoa)	<1.00	<1.00	<1.00	5	c
7685	Praline	<1.00	<1.00	<1.00	5	c
7688	Honey	<1.00	<1.00	<1.00	5	c
3161	Milk chocolate	<1.00	<1.00	<1.00	5	c
3162	Chocolate spread	1.30*	<1.00	<1.00	5	c
5330	**100% cocoa powder**	<1.00	<1.00	<1.00	5	c
5331	**75% cocoa dark chocolate**	<2.00	<2.00	<2.00	5	c
5332	**Honey**	<3.00	<3.00	<3.00	5	c
5944	**Inaya dark chocolate**	1.48*	1.70	1.70	5	c
4436	**Brown cocoa powder**	3.26	<2.00	3.40	5	c
5901	**Wildflower honey**	4.57	1.00*	1.30*	5	c
4438	**Raw material for animal feeding stuffs**	1.48*	<1.00	1.30*	6	a
4441	**Silage fodder**	2.30*	<2.00	<2.00	6	a
5933	**Raw material for animal feeding stuffs**	<1.00	<1.00	<1.00	6	a
5340	Raw materials for animal feeding stuffs (wheat)	2.60	1.00*	2.30	6	a
5341	Maize	2.51	1.48*	2.04	6	a
3514	Feeding stuffs for egg-laying hens	<1.00	<1.00	<1.00	6	b
5929	**Dog biscuits**	1.30*	1.48*	1.70	6	b
5930	**Dog biscuits**	1.00*	<1.00	<1.00	6	b
5932	**Cat biscuits**	1.00*	<1.00	<1.00	6	b
6221	Dog biscuits	<1.00	<1.00	<1.00	6	b
5333	**Cat biscuits**	1.30	1.30*	1.30*	6	b
5346	Feeding stuffs for turkeys	3.60	<3.00	<3.00	6	b
3515	Dog food sausages	1.00*	1.48*	1.48*	6	c
3516	Dog food sausages	<1.00	<1.00	<1.00	6	c
3517	Dog food sausages	<1.00	<1.00	<1.00	6	c
3518	Cat food meat with rabbit	<1.00	<1.00	<1.00	6	c
3519	Cat food meat with salmon	1.00*	<1.00	<1.00	6	c
3520	Dog food meat with lamb	<1.00	<1.00	<1.00	6	c
4306	Dog food sausages	>5.18	>5.18	>5.18	6	c
4755	Dog food meat (lamb and vegetables)	<4.00	5.18	5.18	6	c
4756	Cat food meat with rabbit	1.00*	4.80	4.84	6	c
5506	**Cat food meat with poultry**	<2.00	<2.00	<2.00	6	c
5508	**Dog food sausages**	<3.00	<3.00	<3.00	6	c
6224	Dog food meat with beef	<3.00	7.00	7.65	6	c

3.1.1.4 Statistical interpretation

The detailed calculations are shown in **Appendix 5**. The results obtained were analysed using the Bland-Altman method.

A graphical representation of the data was created for each category tested and for all categories combined. An identity line (a line on which the points should be located if the two methods yield identical results y = x) is plotted with a view to showing the distribution of the points around the line.

Figures 1 to 6 correspond to the graphical representations for each category considered individually. Figure 7 corresponds to the graphical representation for all categories.

Figure 1 - Data plotted for the Ready to eat and ready to reheat product

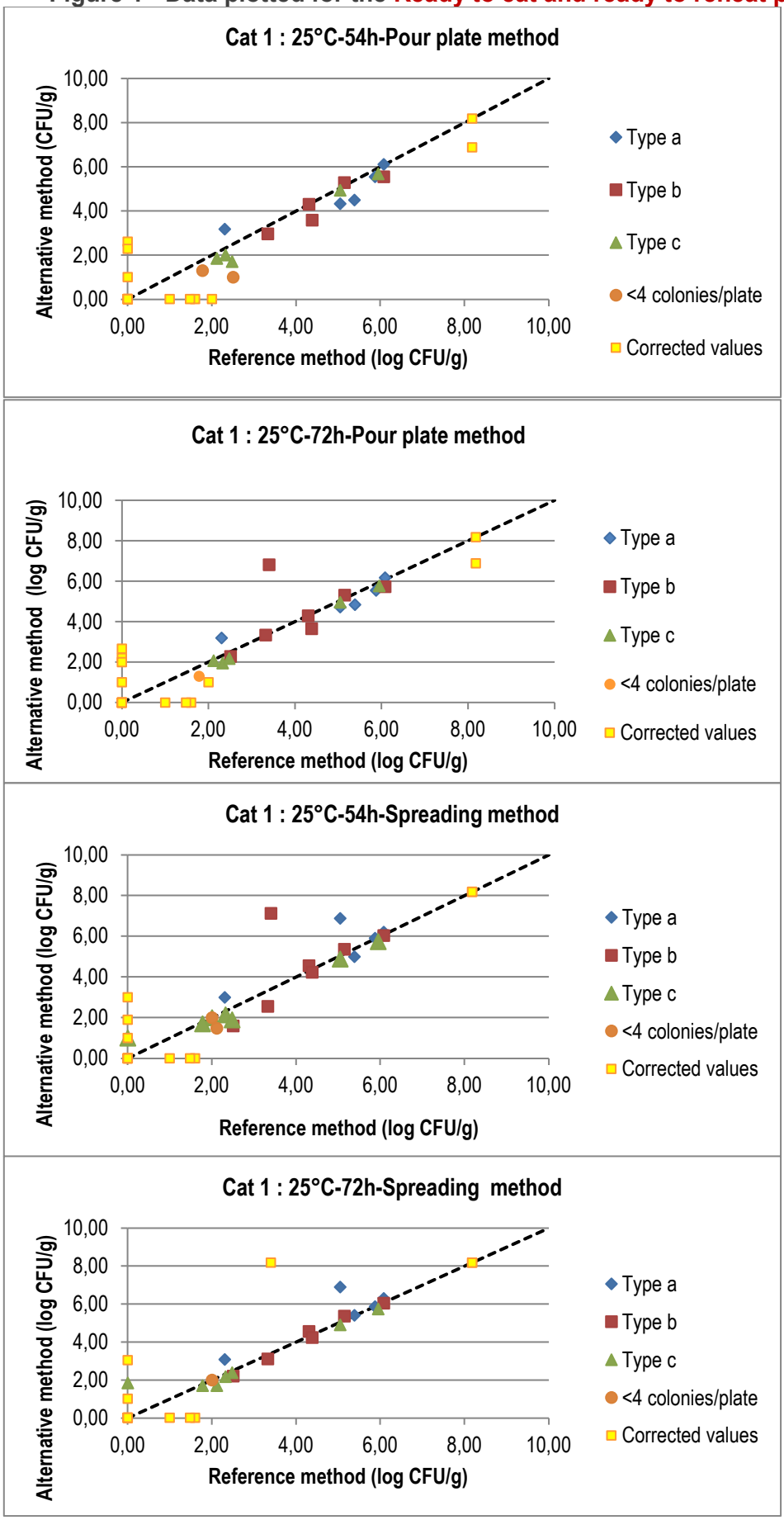


Figure 2 - Data plotted for the Dairy products

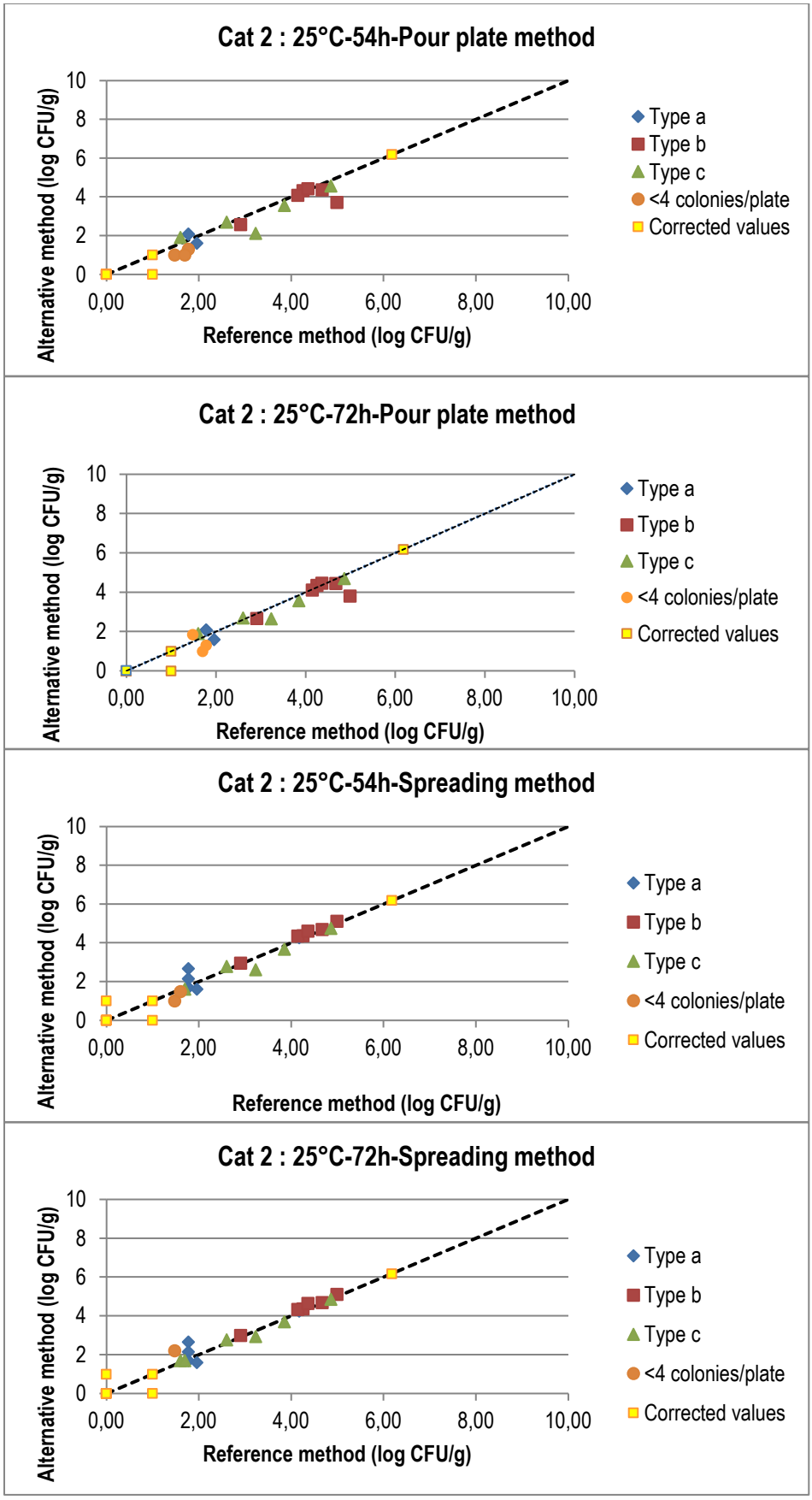


Figure 3 - Data plotted for the Egg products and seafood

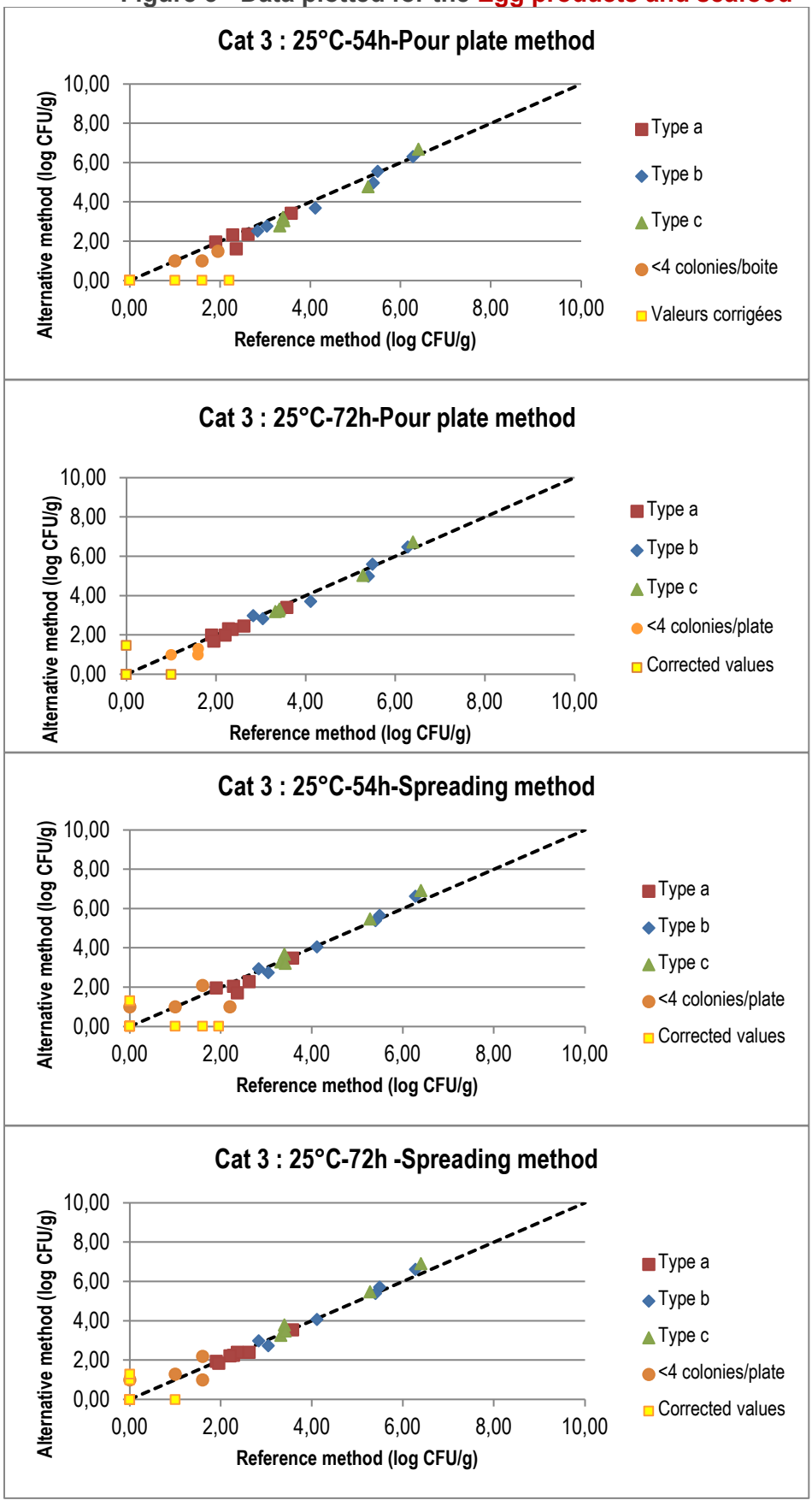
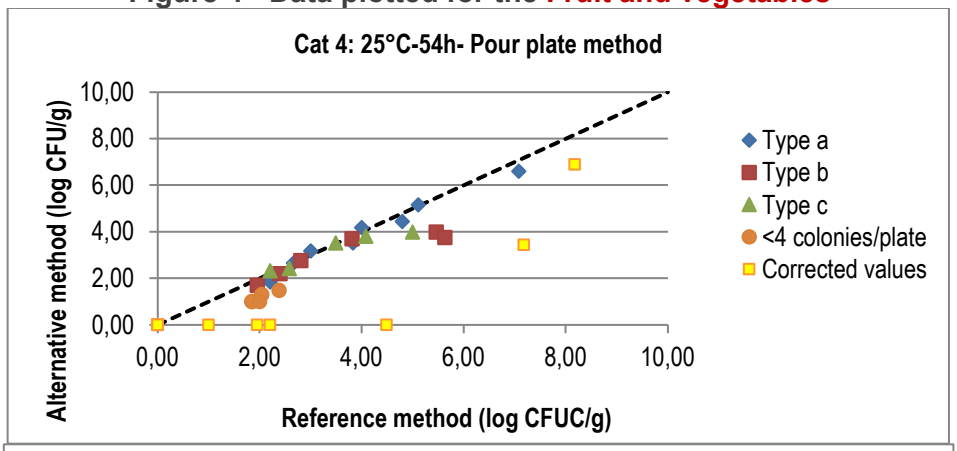
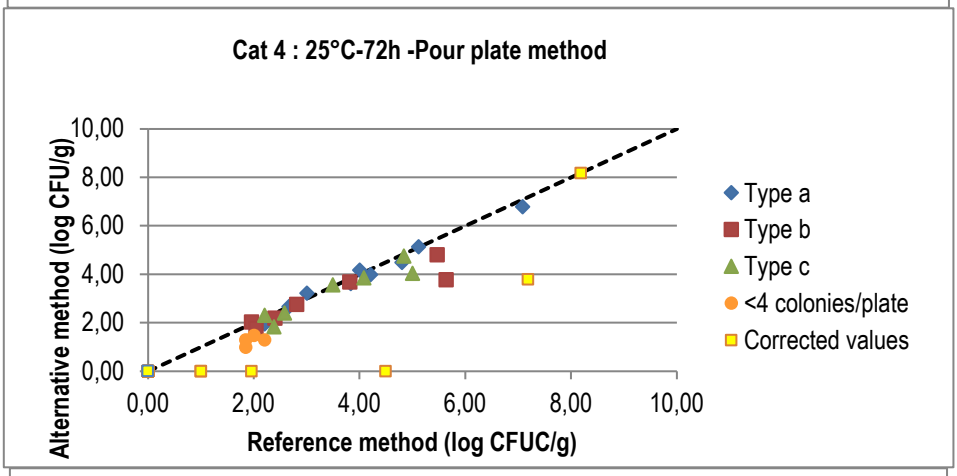
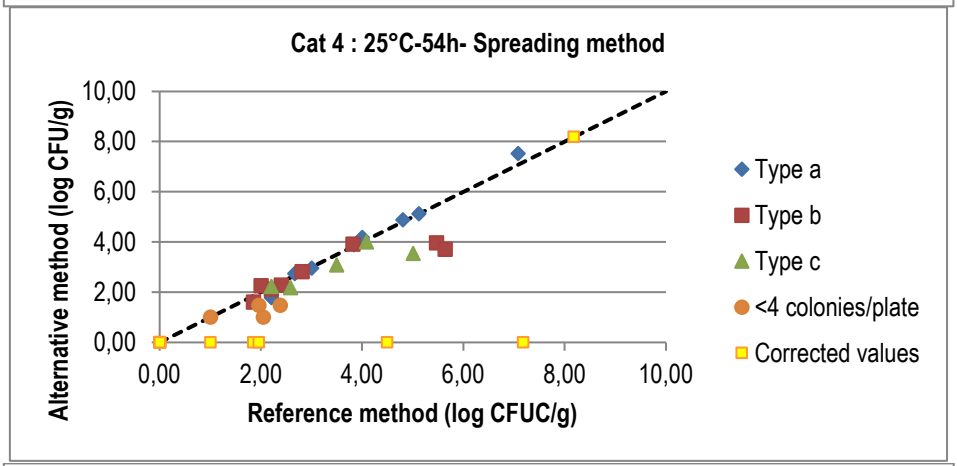


Figure 4 - Data plotted for the Fruit and vegetables







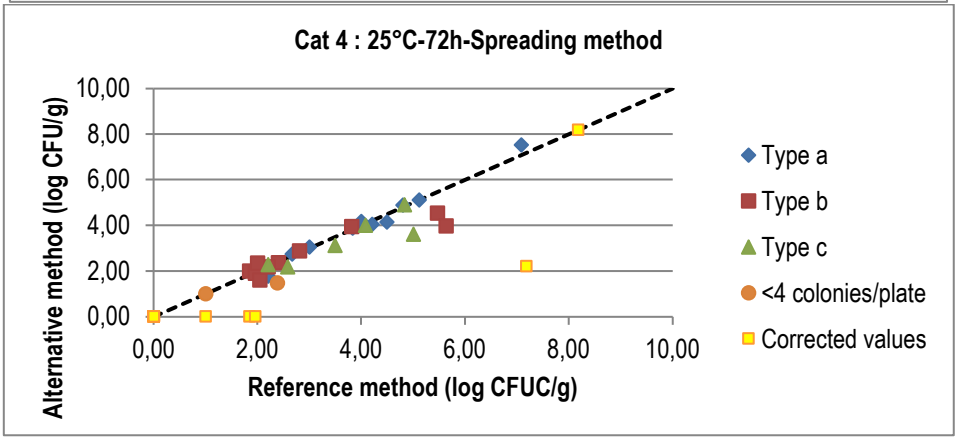


Figure 5 - Data plotted for the Chocolate, pastries and confectionery

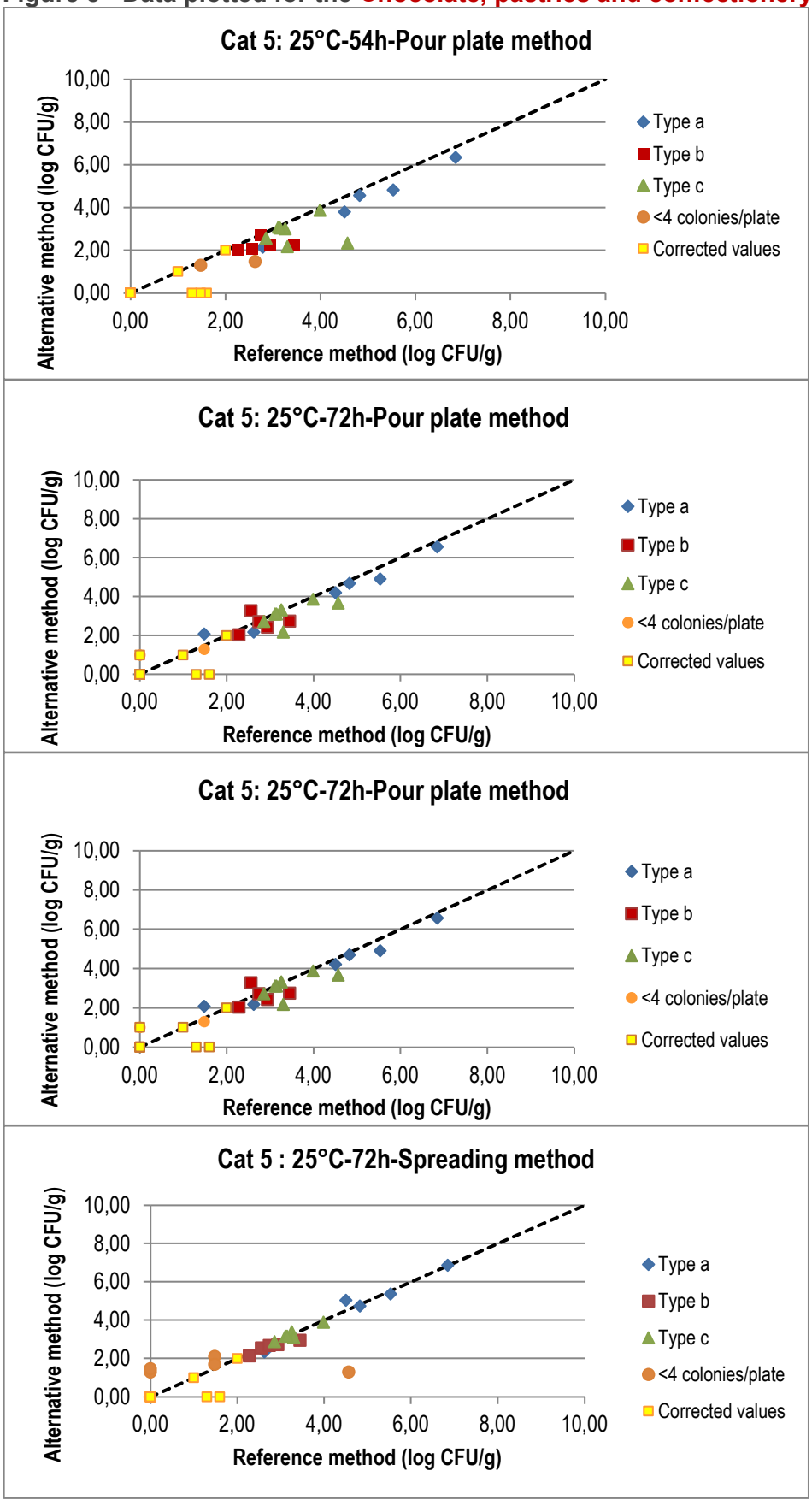


Figure 6 - Data plotted for the Animal feeding stuffs

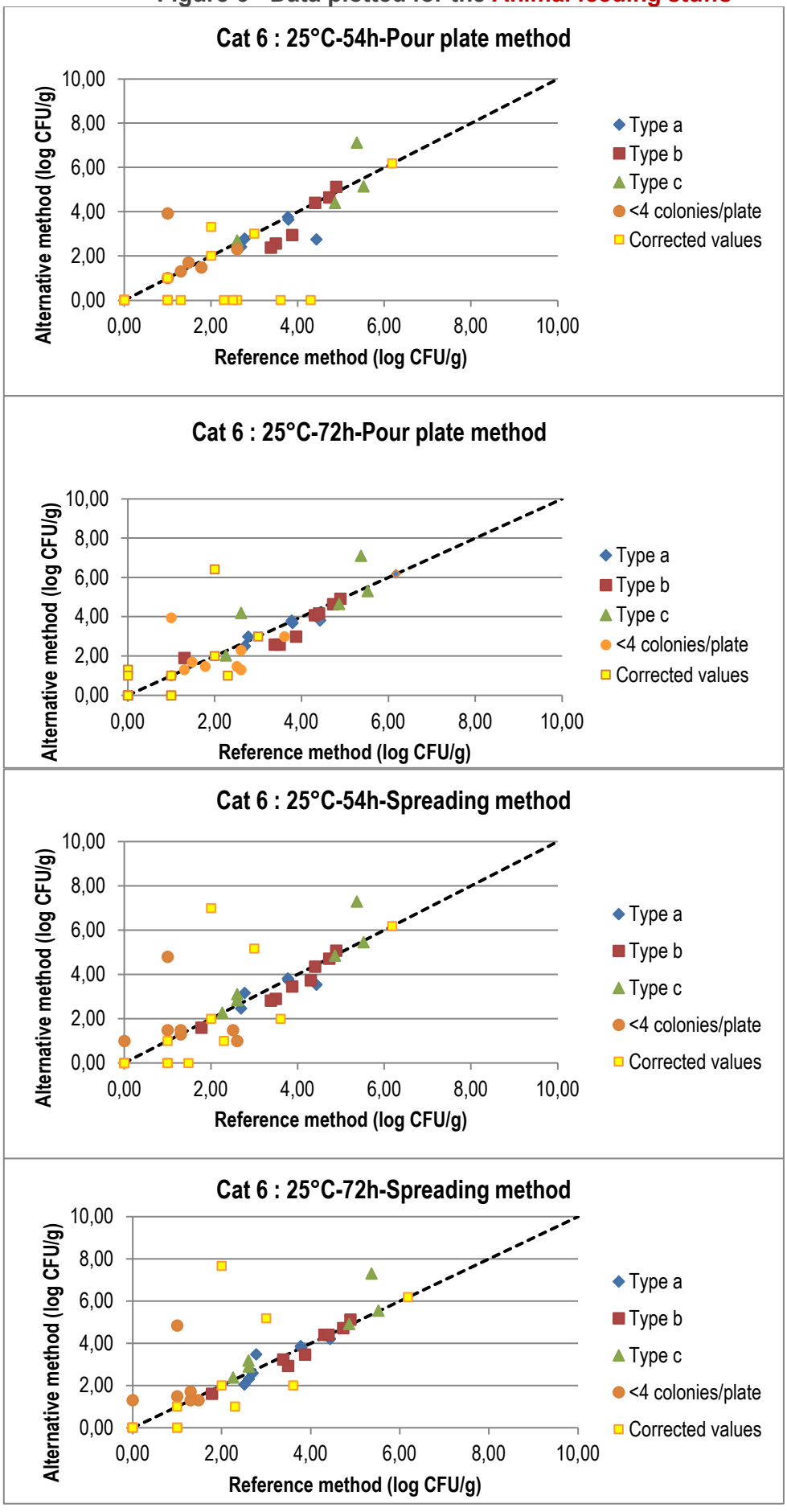
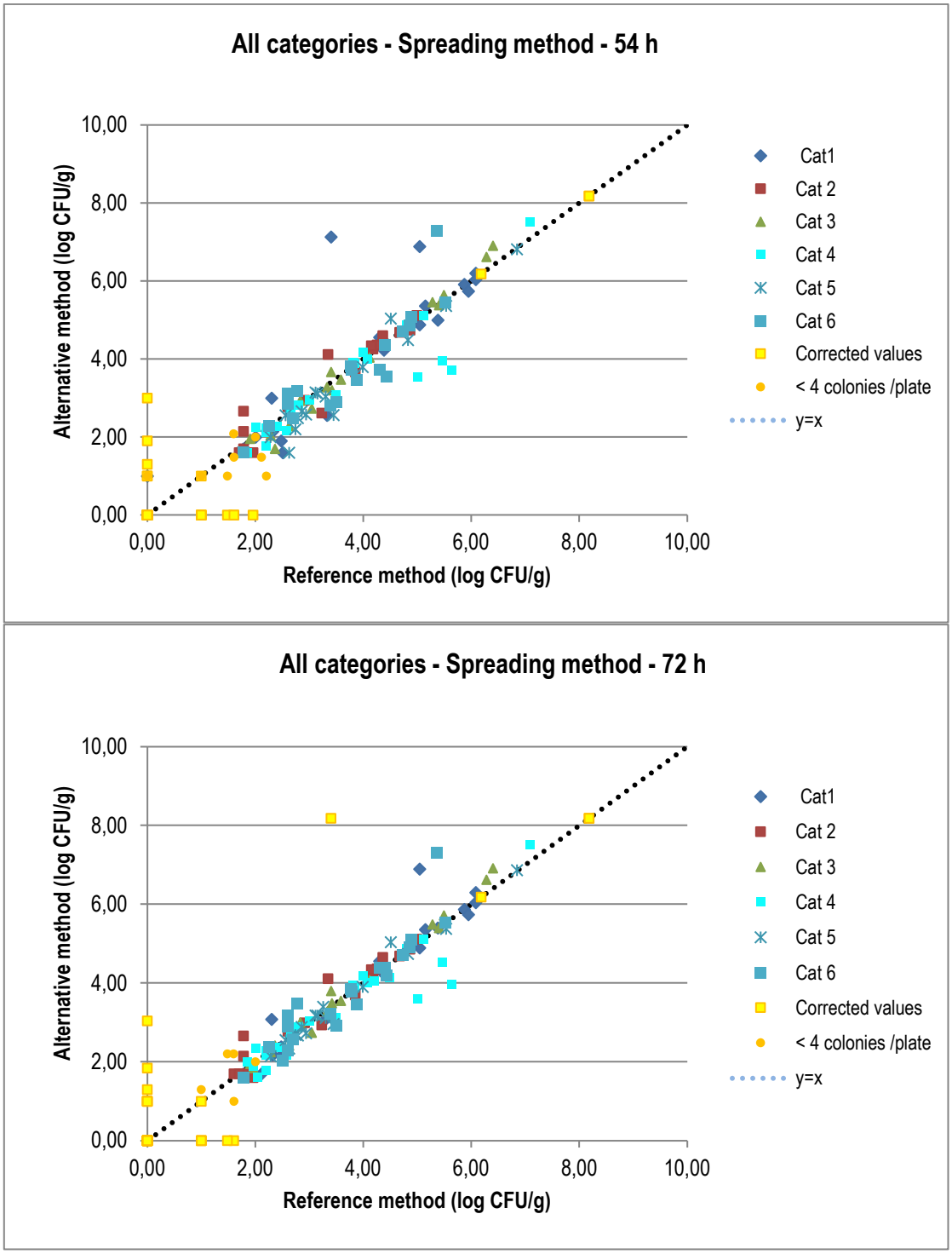
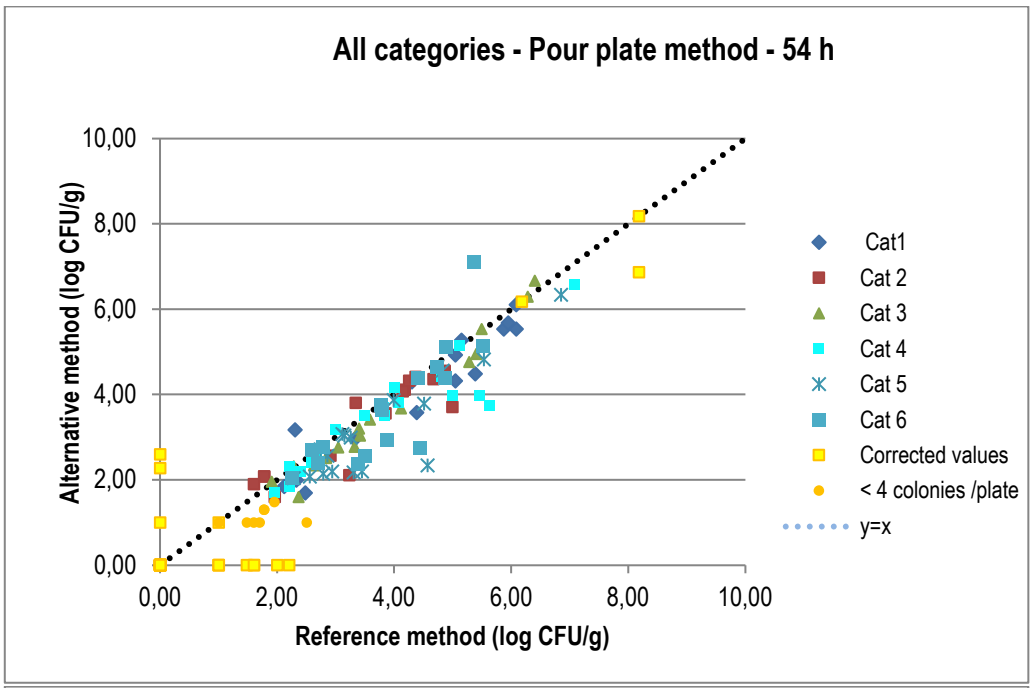
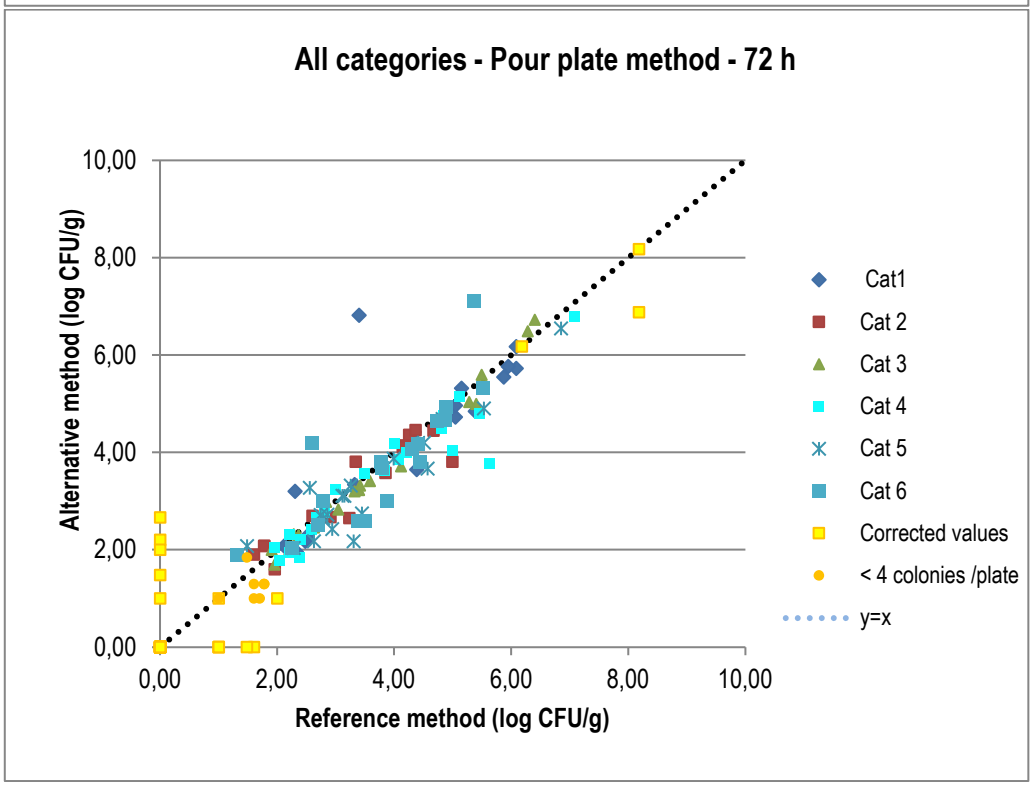


Figure 7 - Data plotted for the all the products







The values calculated for the difference of the means ($\overline{D}$), the average, the Standard deviation differences (SD) and the upper and lower 95% confidence limit of the bias per category and for all combined categories are provided in Table 5.

Table 5 - Calculated values

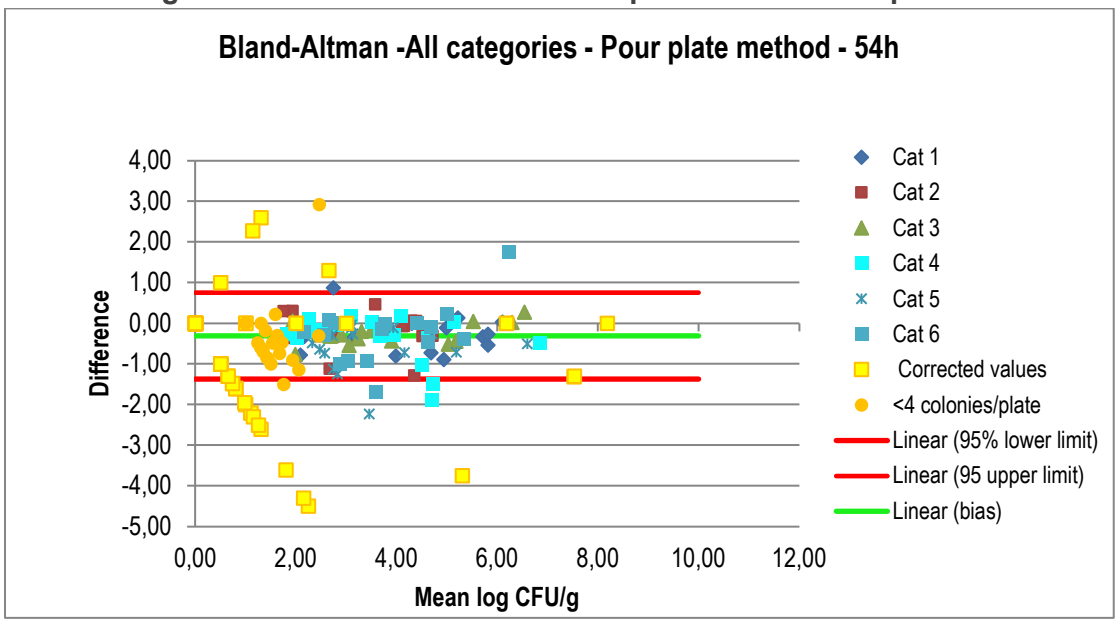
Inoculation protocol	Incubation time	Category	n	$\bar{D}$	SD	95% lowerlimit	95% upperlimit
Pour-plate	54	1-Ready to eat and ready toreheat products	15	-0.29	0.45	-1.29	0.71
		2-Dairy products	18	-0.16	0.48	-1.22	0.90
		3-Egg productsand seafood	16	-0.24	0.27	-0.84	0.36
		4-Fruit and vegetables	19	-0.34	0.55	-1.53	0.85
		5-Chocolate, pastries,confectionery	17	-0.57	0.56	-1.79	0.65
		6-Animal feeding stuffs	16	-0.25	0.74	-1.87	1.37
		Total	99	-0.31	0.53	-1.38	0.75
	72	1-Ready to eat andready to reheat products	17	0.07	0.93	-1.96	2.11
		2-Dairy products	21	-0.09	0.41	-0.98	0.80
		3-Egg products and seafood	14	-0.08	0.20	-0.53	0.36
		4-Fruit and vegetables	23	-0.24	0.44	-1.19	0.70
		5-Chocolate, pastries,confectionery	18	-0.23	0.45	-1.19	0.74
		6-Animal feeding stuffs	19	-0.02	0.72	-1.59	1.55
		Total	111	-0.11	0.57	-1.24	1.02
Spread	54	1-Ready to eat andready to reheat products	19	0.09	0.53	-2.03	2.50
		2-Dairy products	18	0.13	0.31	-0.68	0.85
		3-Egg products and seafood	16	0.07	0.21	-0.67	0.62
		4-Fruit and vegetables	20	-0.18	0.49	-1.58	1.05
		5-Chocolate, pastries, confectionery	15	-0.06	0.21	-1.05	0.54
		6-Animal feeding stuffs	18	0.08	0.53	-1.28	1.27
		Total	109	-0.04	0.63	-1.29	1.21
	72	1-Ready to eat andready to reheat products	17	0.09	0.53	-1.06	1.25
		2-Dairy products	16	0.13	0.31	-0.55	0.81
		3-Egg products and seafood	16	0.07	0.21	-0.38	0.52
		4-Fruit and vegetables	25	-0.18	0.49	-1.21	0.85
		5-Chocolate, pastries,confectionery	17	-0.06	0.21	-0.52	0.41
		6-Animal feeding stuffs	15	0.08	0.53	-1.04	1.21
		Total	117	0.01	0.42	-0.83	0.85

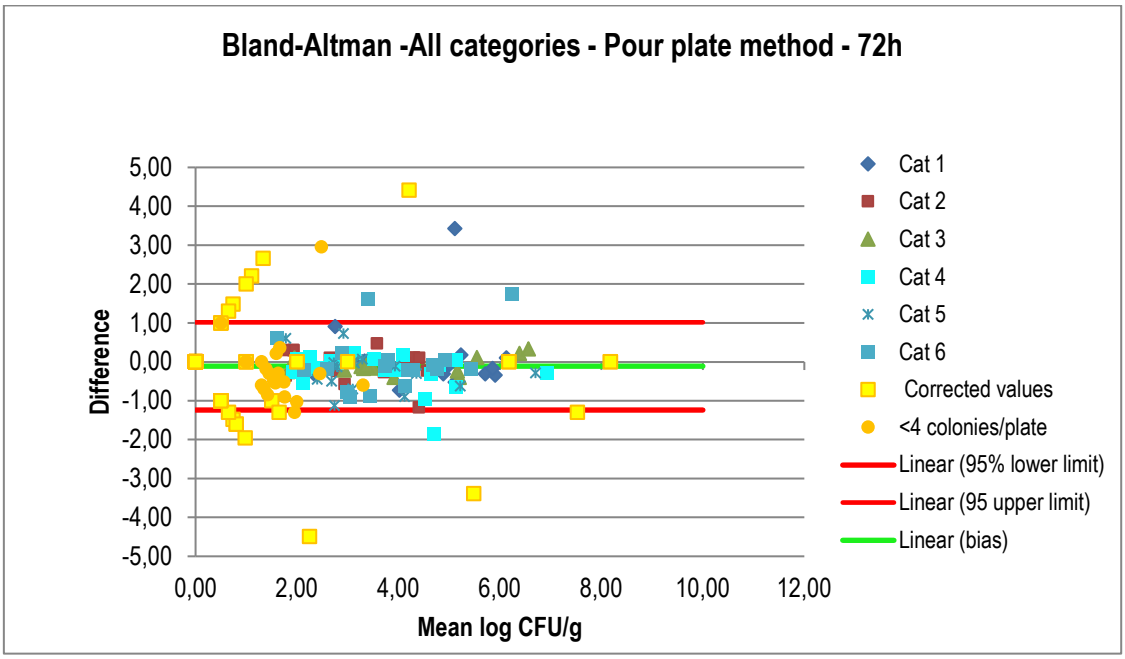
$\bar{D}$ difference of the means SD: standard deviation of the differences

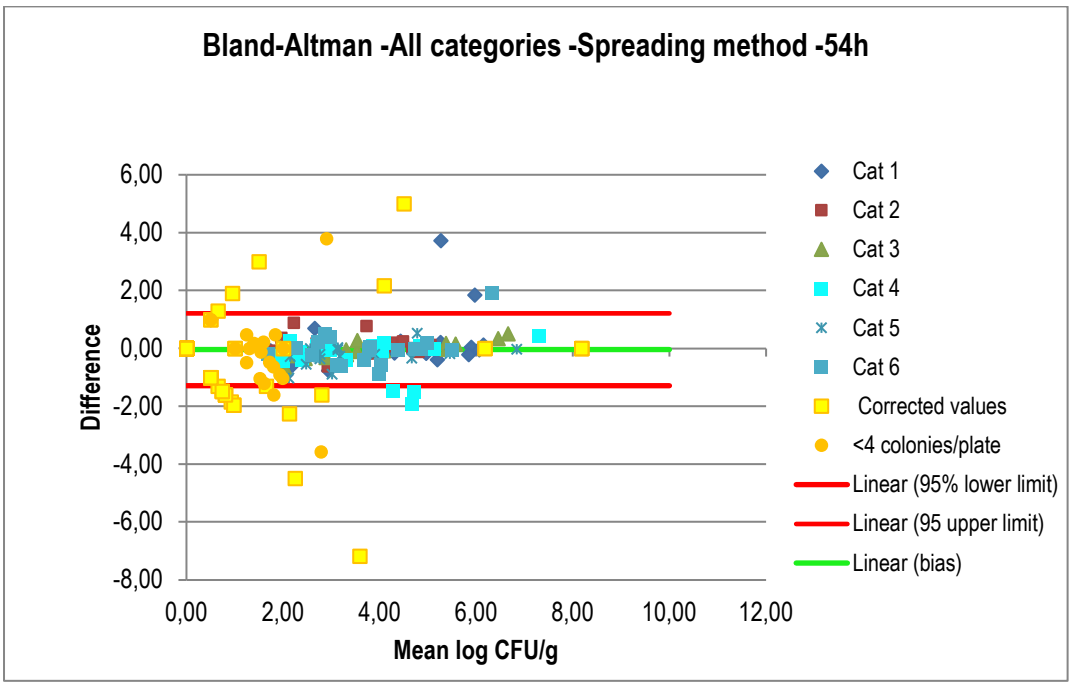
The bias ranges from -0.57 log to -0.16 log for the pour-plate method (54 hrs), and from -0.24 log to 0.07 log for 72 hrs of incubation. For the spread method, the bias ranges from -0.18 log to 0.13 log (54 hrs and 72 hrs).

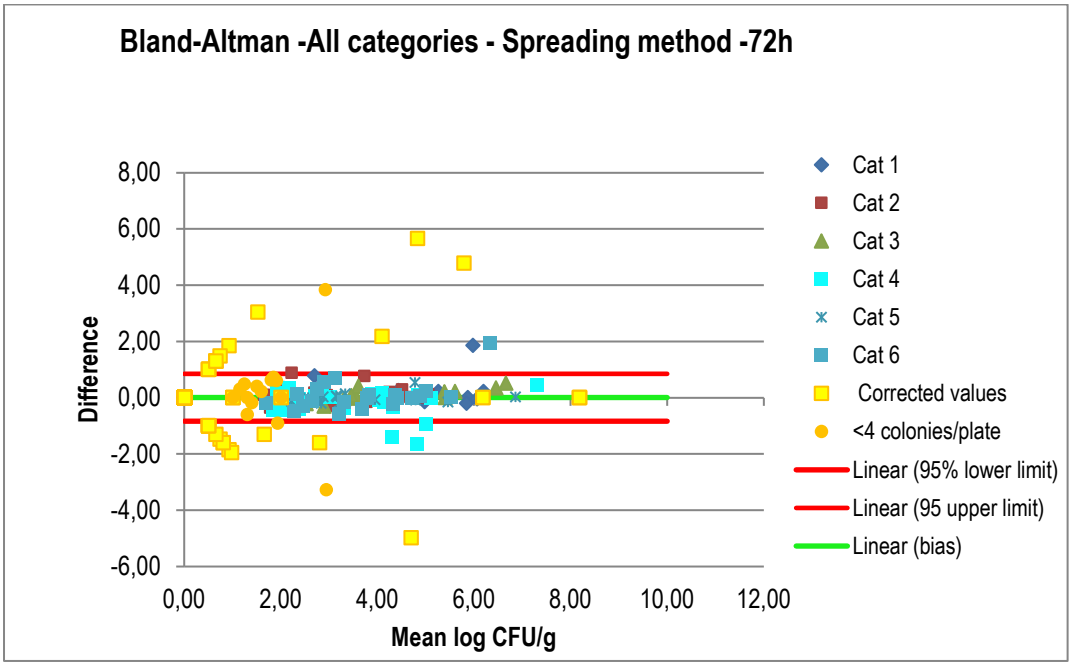
The Bland-Altman graphs are represented in Figure 8.

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









The samples for which differences in enumeration are observed are listed according to the protocol applied for the alternative method (refer to Table 6).

Table 6 - Enumeration results outside the confidence limits

Values in green: differences in favour of the alternative method
Values in red: differences in favour of the reference method
Values in black: equivalent enumeration observed for the two methods

Corrected value as per ISO 16140-2:2016 (enumeration below or above the limit of quantification
Results calculated using enumeration lower than 4 CFU/plate

Classificationof data	Pour-plate metjhod-Incubation 54 hrs									
	Category	Type	Sample No.	Product	Referencemethod	Alternative method	Valuesbefore correction(reference and/or alternative	Mean	Difference	Lowerand upper limits
Interpretable results	4	b	5900	**Chocolate cereals**	5.63	3.75	/	4.69	-1.89	
	5	b	5899	**Muesli with dried fruit**	5.46	3.98	/	4.72	-1.48	
	5	c	**5901**	**Wildflower honey**	4.57	2.34	/	3.46	-2.23	
	6	a	**4439**	**Rapeseed**	4.43	2.75	/	3.59	-1.68	
	1	a	3506	Piemontaise salad	2.30	3.18	/	2.74	0.88	
	6	c	6226	Dog food sausages	2.26	7.11	/	4.68	4.86	
< 4 colonies/plate	1	b	**3909**	**Chicken and apricot tagine**	2.51	1.00	/	1.75	-1.51	
	6	c	4756	Cat food meat with rabbit	1.00	3.92	/	2.46	2.92	
< or >	1	a	4300	Seasoned grated carrots	1.60	0.00	1.00	0.80	-1.60	
	1	c	5338	Veal based culinary aid	1.48	0.00	1.00	0.74	-1.48	
	1	c	**5895**	**Béarnaise sauce**	2.00	0.00	1.00	1.00	-2.00	
	3	a	**5327**	**Powdered egg yolk**	1.60	0.00	1.00	0.80	-1.60	
	3	a	**5329**	**Pancake mix**	2.20	0.00	1.00	1.10	-2.20	
	4	a	4237	Red berry cordial	4.49	0.00	1.00	2.25	-4.49	-1.38 / 0.75
	4	b	**4437**	**Breakfast cereals**	2.20	0.00	1.00	1.10	-2.20	
	4	b	5342	Muesli with cocoa	1.95	0.00	1.00	0.98	-1.95	
	4	c	5688	Shelled hazelnuts	7.18	3.43	6.18	5.31	-3.75	
	5	a	5685	Chocolate doughnuts	1.60	0.00	1.00	0.80	-1.60	
	5	a	7465	Coffee éclairs	1.48	0.00	1.00	0.74	-1.48	
	6	a	**4441**	**Silage fodder**	2.30	0.00	1.00	1.15	-2.30	
	6	a	5340	Raw materials for animalfeeding stuffs (wheat)	2.60	0.00	1.00	1.30	-2.60	
	6	a	5341	Maize	2.51	0.00	1.00	1.25	-2.51	
	6	b	5346	Feeding stuffs for turkeys	3.60	0.00	1.00	1.80	-3.60	
	6	b	5347	Feeding stuffs for egg-laying poultry	4.30	0.00	1.00	2.15	-4.30	
	1	b	**5896**	**Beef bourguignon and potatoes**	0.00	2.60	1.00	1.30	2.60	
	1	c	**5893**	**Ketchup**	0.00	2.28	1.00	1.14	2.28	
	6	c	6224	Dog food meat with beef	2.00	3.30	3.00	2.65	1.30	

Classificationof data	Pour-plate- method-Incubation 72 hrs									
	Category	Type	Sample No.	Product	Referencemethod	Alternative method	Values before correction(reference and/or alternative	Mean	Difference	Lower and upper limits
Interpretable results	4	b	5900	**Chocolate cereals**	5.63	3.78	/	4.71	-1.86	
	1	b	6228	Sauteed veal	3.40	6.82	/	5.11	3.42	
	6	c	6225	Cat food meat with poultry	2.60	4.20	/	3.40	1.60	
	6	c	6226	Dog food sausages	5.36	7.11	/	6.24	1.75	
< 4 colonies/plate	6	a	5340	Raw materials for animal feeding stuffs (wheat)	2.60	1.30	/	1.95	-1.30	
	6	c	4756	Cat food meat with rabbit	1.00	3.95	/	2.48	2.95	
< or >	1	a	3508	Caesar salad	8.18	6.88	7.18	7.53	-1.30	
	1	a	4300	Seasoned grated carrots	1.60	0.00	1.00	0.80	-1.60	
	1	c	5338	Veal based culinary aid	1.48	0.00	1.00	0.74	-1.48	
	4	a	4237	Red berry cordial	4.49	0.00	1.00	2.25	-4.49	
	4	b	5342	Muesli with cocoa	1.95	0.00	1.00	0.98	-1.95	
	4	c	5688	Shelled hazelnuts	7.18	3.79	6.18	5.49	-3.39	
	5	a	5685	Chocolate doughnuts	1.60	0.00	1.00	0.80	-1.60	
	5	b	3162	Chocolate spread	1.30	0.00	1.00	0.65	-1.30	
	6	a	**4441**	**Silage fodder**	2.30	1.00	2.00	1.65	-1.30	
	1	b	**5896**	**Beef bourguignon and potatoes**	0.00	2.66	1.00	1.33	2.66	-1.29 / 1.12
	1	c	**5893**	**Ketchup**	0.00	2.20	1.00	1.10	2.20	
	1	c	**5898**	**Ketchup**	0.00	2.00	1.00	1.00	2.00	
	2	b	3153	Egg custard tart	0.00	1.48	1.00	0.74	1.48	
	6	b	6221	Dog biscuits	0.00	1.30	1.00	0.65	1.30	
	6	c	6224	Dog food meat with beef	2.00	6.41	3.00	4.21	4.41	

Classificationof data	Spreading method-Incubation 54 hrs									
	Category	Type	Sample No.	Product	Referencemethod	Alternative method	Values before correction(reference and/or alternative	Mean	Difference	Lowerand upper limits
Interpretable results		b	5899	**Muesli with dried fruit**	5.46	3.95	/	4.71	-1.51	
		b	5900	**Chocolate cereals**	5.63	3.71	/	4.67	-1.93	
		c	5689	Shelled walnuts	5.00	3.54	/	4.27	-1.46	
	1	a	3505	Grated carrots	5.04	6.89	/	5.96	1.85	
	1	b	6228	Sauteed veal	3.40	7.13	/	5.27	3.74	
	6	c	6226	Dog food sausages	5.36	7.30	/	6.33	1.94	
< 4 colonies/plate	5	c	**5901**	**Wildflower honey**	4.57	1.00	/	2.78	-3.57	
	6	a	5340	Raw materials for animal feeding stuffs (wheat)	2.60	1.00	/	1.80	-1.60	
	6	c	4756	Cat food meat with rabbit	1.00	4.80	/	2.90	3.80	
< or >	1	a	4300	Seasoned grated carrots	1.60	0.00	1.00	0.80	-1.60	-1.32 / 1.28
		c	5338	Veal stock	1.48	0.00	1.00	0.74	-1.48	
	3	a	**5327**	**Powdered egg yolk**	1.60	0.00	1.00	0.80	-1.60	
	3	a	**5937**	**Powdered egg yolk**	1.95	0.00	1.00	0.98	-1.95	
	4	a	4237	Red berry cordial	4.49	0.00	1.00	2.25	-4.49	
	4	b	3510	Basic muesli	1.85	0.00	1.00	0.92	-1.85	
	4	b	5342	Muesli with cocoa	1.95	0.00	1.00	0.98	-1.95	
	4	c	5688	Shelled hazelnuts	7.18	0.00	1.00	3.59	-7.18	
	5	a	5685	Chocolate doughnuts	1.60	0.00	1.00	0.80	-1.60	
	5	a	7465	Coffee pastry	1.48	0.00	1.00	0.74	-1.48	
	5	c	**4436**	**Brown cocoa powder**	3.26	1.00	2.00	2.13	-2.26	
	6	a	**4438**	**Raw material for animal feeding stuffs**	1.48	0.00	1.00	0.74	-1.48	
	6	b	5346	Feeding stuffs for turkeys	3.60	2.00	3.00	2.80	-1.60	
	1	b	**5896**	**Beef bourguignon and potatoes**	0.00	3.00	1.00	1.50	3.00	
	1	c	**5893**	**Ketchup**	0.00	1.90	1.00	0.95	1.90	
	3	b	3153	Egg custard tart	0.00	1.30	1.00	0.65	1.30	
	6	c	4755	Dog food meat (lamband vegetables)	3.00	5.18	4.00	4.09	2.18	
	6	c	6224	Dog food meat with beef	2.00	7.00	3.00	4.50	5.00	

Classificationof data	Spreading method-Incubation 72 hrs									
	Category	Type	Sample No.	Product	Reference method	Alternative method	Values before correction(reference and/ or alternative	Mean	Difference	Lowerand upper limits
Interpretable results	4	b	5899	**Muesli with dried fruit**	5.46	4.53	/	5.00	-0.93	
	4	b	5900	**Chocolate cereals**	5.63	3.97	/	4.80	-1.66	
	4	c	5689	Shelled walnuts	5.00	3.60	/	4.30	-1.40	
	1	a	3505	Grated carrots	5.04	6.90	/	5.97	1.86	
	6	c	6226	Dog food sausages	5.36	7.30	/	6.33	1.94	
< 4 colonies/ plate	4	c	3511	Dried bananas	2.38	1.48	/	1.93	-0.90	
	5	c	**5901**	**Wildflower honey**	4.57	1.30	/	2.93	-3.27	
	6	c	4756	Cat food meat with rabbit	1.00	4.84	/	2.92	3.84	
< or >	1	a	4300	Seasoned grated carrots	1.60	0.00	1.00	0.80	-1.60	-0.87 / 0.93
	1	c	5338	Veal based culinary aid	1.48	0.00	1.00	0.74	-1.48	
	1	c	5348	Vegetable based culinary aid	1.00	0.00	1.00	0.50	-1.00	
	3	a	5311	Egg custard	1.00	0.00	1.00	0.50	-1.00	
	3	c	4757	Marinated anchovy fillets	1.00	0.00	1.00	0.50	-1.00	
	4	a	4236	Orange marmalade	1.00	0.00	1.00	0.50	-1.00	
	4	b	3510	Basic muesli	1.85	0.00	1.00	0.92	-1.85	
	4	b	5342	Muesli with cocoa	1.95	0.00	1.00	0.98	-1.95	
	4	c	5688	Shelled hazelnuts	7.18	2.20	6.18	4.69	-4.98	
	5	a	5685	Chocolate doughnuts	1.60	0.00	1.00	0.80	-1.60	
	5	c	3162	Chocolate spread	1.30	0.00	1.00	0.65	-1.30	
	6	a	**4441**	**Silage fodder**	2.30	1.00	2.00	1.65	-1.30	
	6	b	5346	Feeding stuffs for turkeys	3.60	2.00	2.00	2.80	-1.60	
	6	b	**5930**	**Dog biscuits**	1.00	0.00	1.00	0.50	-1.00	
	6	b	**5932**	**Cat biscuits**	1.00	0.00	1.00	0.50	-1.00	
	6	c	3519	Cat food meat with salmon	1.00	0.00	1.00	0.50	-1.00	
	1	b	**5896**	**Ready to reheat beef meal with potatoes**	0.00	3.04	1.00	1.52	3.04	
	1	b	6228	Ready to reheat veal meal	3.40	8.18	7.18	5.79	4.78	
	1	c	**5893**	**Ketchup**	0.00	1.85	1.00	0.92	1.85	
	1	c	**5898**	**Ketchup**	0.00	1.00	1.00	0.50	1.00	
	3	a	5310	Vanilla custard tart	0.00	1.00	1.00	0.50	1.00	
	3	a	**5328**	**Custard tart mix**	0.00	1.00	1.00	0.50	1.00	
	3	b	3153	Egg custard tart	0.00	1.30	1.00	0.65	1.30	
	3	c	4243	Smoked salmon terrine	0.00	1.00	1.00	0.50	1.00	
	5	a	7466	Vanilla pastry	0.00	1.30	1.00	0.65	1.30	
	5	a	7467	Chocolate pastry	0.00	1.48	1.00	0.74	1.48	
	6	a	3148	Soya	0.00	1.30	1.00	0.65	1.30	
	6	c	4755	Dog food meat (lamband vegetables)	3.00	5.18	4.00	4.09	2.18	
	6	c	6224	Dog food meat with beef	2.00	7.65	3.00	4.83	5.65	

3.1.1.5 Discordant results

The samples are classified according to three categories (see Table 7):

Table 7 - Classification of samples

Protocol		Number of samples with a higher enumeration for the reference method	Number of samples with a higher enumeration for the alternative method	Number of samples with equivalent enumeration for the reference and alternative methods	Total
Pour-plate method	54 hrs	11	5	11	27
	72 hrs	5	7	9	21
Spreading method	54 hrs	8	6	13	27
	72 hrs	7	7	23	37

The number of results in favour of the reference method is higher when the pour-plate enumeration is used, particularly with an incubation for 54 hrs at 25°C(11 samples). This trend is reversed when incubation is extended up to 72 hrs(5 samples). The deviation between the two methods is less when the spreading method is used (54 hrs). The results are equivalent after 72 hrs incubation time. Some samples show major deviations in enumeration between the 2 methods, sometimes in favour of the reference method and sometimes in favour of the alternative method. Given the variety of microorganisms enumerated using these methods, it is not surprising to observe this type of behaviour. Identification tests were performed when major deviations in enumeration were observed; the results are shown in Table 8.

Table 8 - Enumeration results and identification tests

Method	Sample No.	Product	Reference method (log CFU/g)	Alternative method (log CFU/g)		Identification or inoculation
				54 hrs	72 hrs	
Spreading method	3505	Grated carrots	5.04	6.89	6.90	*Candida sake (yeast)*
	4237	Red berry cordial	4.49	<1.00	4.15	*Aspergillus cibarius (Mould)*
	4756	Cat food meat with rabbit	1.00*	4.80	4.84	*Sporobolomyces roseus (Mould)*
	5896	**Ready to reheat beef meal with potatoes**	<1.00	3.00	3.04	***Candida sake (yeast)***
	5897	**Natural yogurt**	3.34	4.11	4.11	***Candida parapsilosis (yeast)***
	6224	Dog food meat with beef	<3.00	7.00	7.65	*Sporobolomyces roseus (Mould)*
	6226	Dog food sausages	5.36	7.30	7.30	*Debaryomyces hansenii (Yeast)*
	6228	Ready to reheat veal meal	3.40	7.13	>7.18	*Sporobolomyces roseus (Mould)*
Pour-plate method	3506	Piemontaise salad	2.30	3.18	3.20	*Candida sake (Yeast)*
	4237	Red berry cordial	4.49	<1.00	<1.00	*Aspergillus cibarius (Mould)*
	4756	Cat food meat with rabbit	1.00*	3.92	3.95	*Sporobolomyces roseus (Mould)*
	5896	**Beef bourguignon and potatoes**	<1.00	2.60	2.66	***Candida sake (Yeast)***
	6224	Dog food meat with beef	<3.00	3.30*	6.41	*Sporobolomyces roseus (Mould)*
	6226	Dog food sausages	5.36	7.11	7.11	*Debaryomyces hansenii (Yeast)*
	6228	**Ready to reheat beef meal with potatoes**	3.40	ND	6.82	*Sporobolomyces roseus (Mould)*
	6229	Cassoulet	4.38	3.58	3.65	*Penicillium bialowiezense (Mould)*

The relative accuracy of the SYMPHONY Agar method is satisfactory whatever of the inoculation protocol used (spread or pour-plate) and incubation time (54 hrs and 72 hrs).

3.1.2 Accuracy profile

The accuracy profile study is a comparative study between the results obtained by the reference and the results of the alternative method. This study is conducted using artificially contaminated samples, using one type per category.

3.1.2.1 Matrices

Six matrices (2 batches per matrix) were tested with three contamination levels and five replicates per level. The categories, matrix types and inoculated strains are shown in Table 9.

Table 9 - Categories, types, and matrices

Category		Type	Matrix	Inoculated strain	Origin	Inoculationlevel (CFU/g)
1	Ready to eat and ready to reheat products	Ready to eat products	Prepared salad (Piemontaise salad)	*Candida pseudotropicalis*Y2	Deli salad	$3{\cdot}10^2$ $1{\cdot}10^4$ $1{\cdot}10^5$
2	Dairy products	Milk, cream and desserts	White cheese	*Saccharomyces cerevisiae* Ad999	White cheese	
3	Egg productsand seafood	Egg products	Liquid egg	*Penicilliumrubens* Ad2861	Egg products	
4	Fruit and vegetables	Fruit preparations	Apple juice	*Pichia anomala* Ad1037	Fruit	
5	Chocolate, pastries, confectionery	Biscuits	Cakes	*Aspergilluscandidus* Ad1741	Pastry environment	
6	Animal feeding stuffs	Dry products	Dog/cat biscuits	*Fusarium sp* Ad1160	Cereals	

3.1.2.2 Calculations and interpretations

The raw data are shown in **Appendix 6**. The summary tables (log CFU/g) and calculations are shown in **Appendix 7**. The statistical results and accuracy profiles are shown in Figure 9 for 54 hrs of incubation at 25°C ± 1°C and Figure 10 for 72 hrs of incubation.

The calculations were performed using the spreadsheet available on the ISO website (http://standards.iso.org/iso/16140).

Figure 9 – Accuracy profile - 54 h incubation time at 25°C ± 1 °C

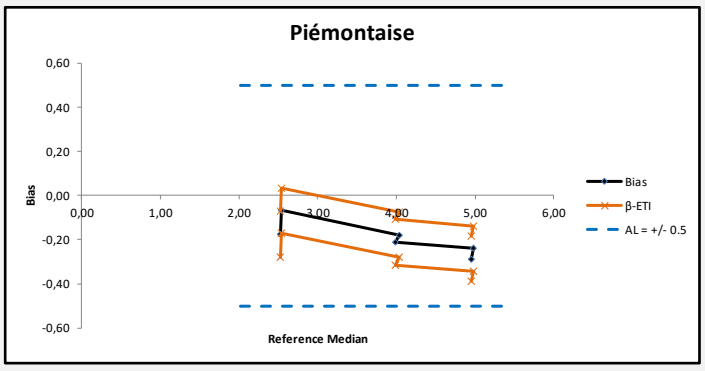
Pour plate method

According to **ISO 16140-2:2014**, the Probability for the Tolerance Interval (**Proba TI**) must be **80%** and the central value must be the **median.**

Proba TI (beta):	80%
Central Value:	Median

Global Results

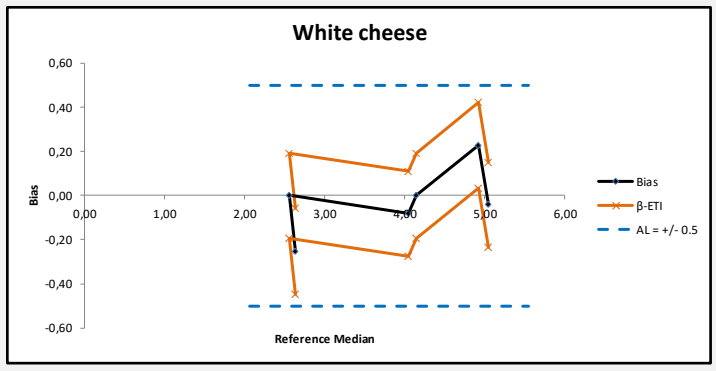
(Food) Category	RTE,RTRH products
(Food) Type	Ready to eat and ready to



Sample Name	Reference central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
5046-5050	2,52	-0,176	-0,279	-0,074	YES	YES
5061-5065	2,53	-0,069	-0,172	0,033	YES	YES
5051-5055	4,04	-0,178	-0,281	-0,076	YES	YES
5066-50710	3,98	-0,211	-0,314	-0,109	YES	YES
5056-5060	4,97	-0,241	-0,343	-0,138	YES	YES
5071-5075	4,95	-0,287	-0,389	-0,184	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,071	0,071	YES	+/- 0,500

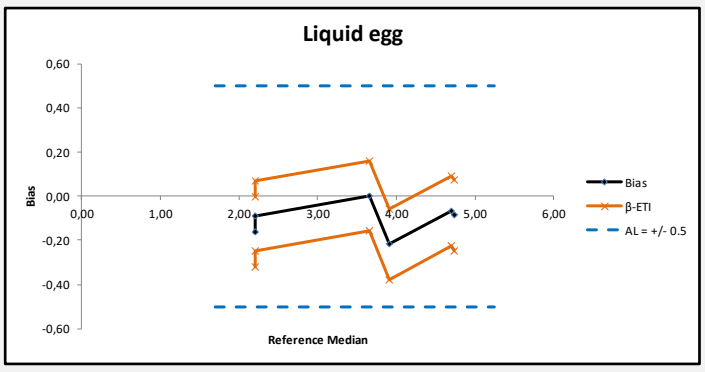
(Food) Category	Dairy products
(Food) Type	Milk, cream and desserts



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
5208-5212	2,63	-0,253	-0,447	-0,060	YES	YES
5223-5227	2,56	0,000	-0,193	0,193	YES	YES
5213-5217	4,04	-0,082	-0,276	0,111	YES	YES
5228-5232	4,15	0,000	-0,193	0,193	YES	YES
5218-5222	4,92	0,227	0,034	0,420	YES	YES
5233-5237	5,04	-0,041	-0,235	0,152	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,070	0,134	YES	+/- 0,500

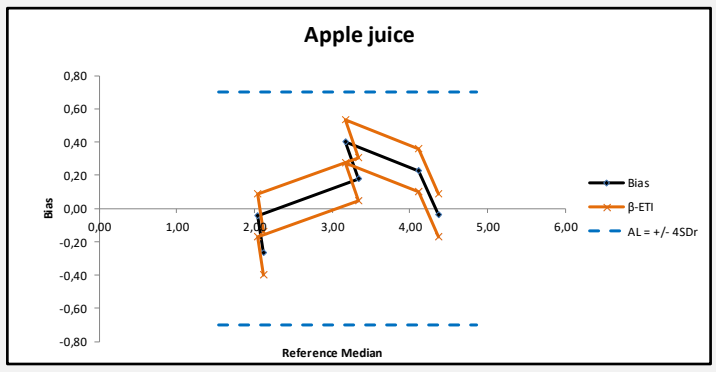
(Food) Category	Egg products and seafood
(Food) Type	Liquid egg



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
5296-5300	2,20	-0,163	-0,322	-0,004	YES	YES
5311-5315	2,20	-0,090	-0,249	0,069	YES	YES
5301-5305	3,65	0,000	-0,159	0,159	YES	YES
5316-5320	3,91	-0,218	-0,377	-0,059	YES	YES
5306-5310	4,70	-0,066	-0,224	0,093	YES	YES
5321-5325	4,74	-0,087	-0,246	0,072	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,150	0,110	NO	+/- 0,500

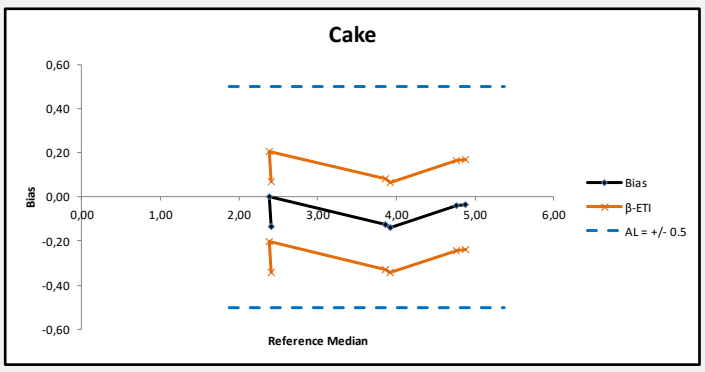
(Food) Category	Fruits and vegetables
(Food) Type	Fruit preparation



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
5387-5391	2,11	-0,269	-0,399	-0,139	YES	YES
5402-5406	2,04	-0,041	-0,171	0,089	YES	YES
5392-5396	3,34	0,176	0,046	0,306	YES	YES
5407-5411	3,18	0,404	0,274	0,534	NO	YES
5397-5401	4,11	0,228	0,099	0,358	YES	YES
5412-5416	4,36	-0,040	-0,169	0,090	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,175	0,090	NO	+/- 0,700

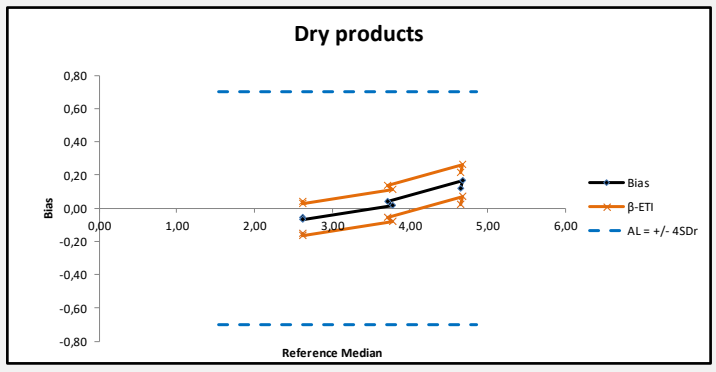
(Food) Category	Chocolate, pastries and
(Food) Type	Cakes with low aw



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
5428-5432	2,41	-0,136	-0,341	0,069	YES	YES
5443-5447	2,38	0,000	-0,205	0,205	YES	YES
5433-5437	3,86	-0,125	-0,330	0,080	YES	YES
5448-5452	3,92	-0,139	-0,344	0,066	YES	YES
5438-5442	4,76	-0,039	-0,244	0,166	YES	YES
5453-5457	4,88	-0,036	-0,241	0,169	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,088	0,142	YES	+/- 0,500

(Food) Category	Animal feedingstuffs
(Food) Type	Dry products



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
5863-5867	2,61	-0,056	-0,153	0,040	YES	YES
5878-5882	2,62	-0,067	-0,164	0,030	YES	YES
5868-5872	3,78	0,014	-0,082	0,111	YES	YES
5883-5887	3,72	0,040	-0,057	0,137	YES	YES
5873-5877	4,68	0,067	0,164	0,261	YES	YES
5888-5892	4,65	0,118	0,021	0,214	YES	YES

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

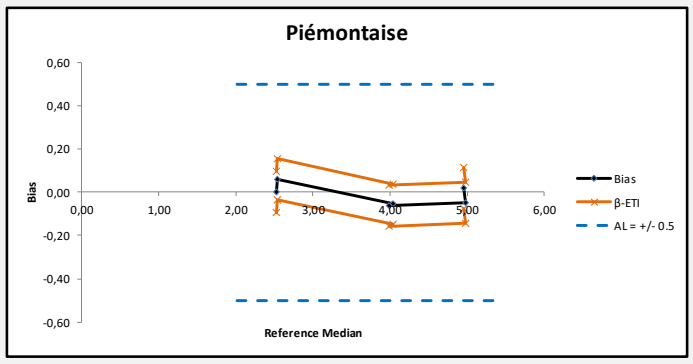
Spreading method

According to **ISO 16140-2:2014**, the Probability for the Tolerance Interval (**Proba TI**) must be **80%** and the central value must be the **median.**

Proba TI (beta):	80%
Central Value:	Median

Global Results

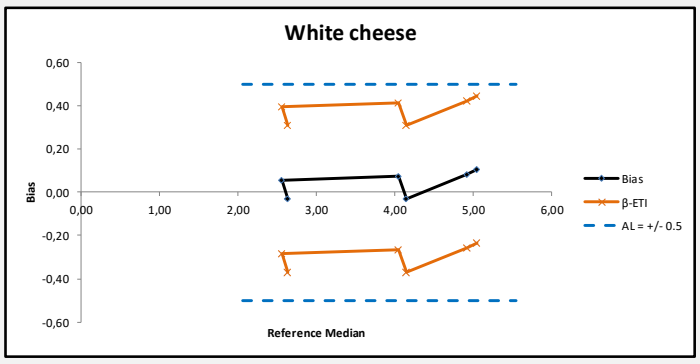
(Food) Category	RTE,RTRH
(Food) Type	Ready to eat



Sample Name	Reference central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
5046-5050	2,52	0,000	-0,094	0,094	YES	YES
5061-5065	2,53	0,060	-0,034	0,153	YES	YES
5051-5055	4,04	-0,055	-0,148	0,039	YES	YES
5066-50710	3,98	-0,063	-0,157	0,031	YES	YES
5056-5060	4,97	-0,049	-0,143	0,045	YES	YES
5071-5075	4,95	0,019	-0,075	0,113	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,071	0,065	YES	+/- 0,500

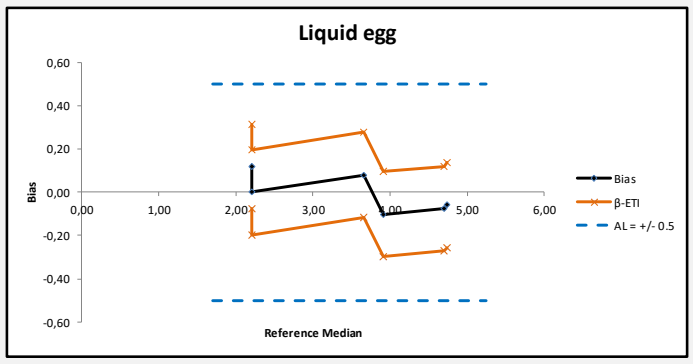
(Food) Category	Dairy products
(Food) Type	Milk, cream, dessert



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
5208-5212	2,63	-0,031	-0,371	0,308	YES	YES
5223-5227	2,56	0,056	-0,283	0,396	YES	YES
5213-5217	4,04	0,073	-0,267	0,412	YES	YES
5228-5232	4,15	-0,032	-0,371	0,307	YES	YES
5218-5222	4,92	0,081	-0,258	0,420	YES	YES
5233-5237	5,04	0,105	-0,235	0,444	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,070	0,235	YES	+/- 0,500

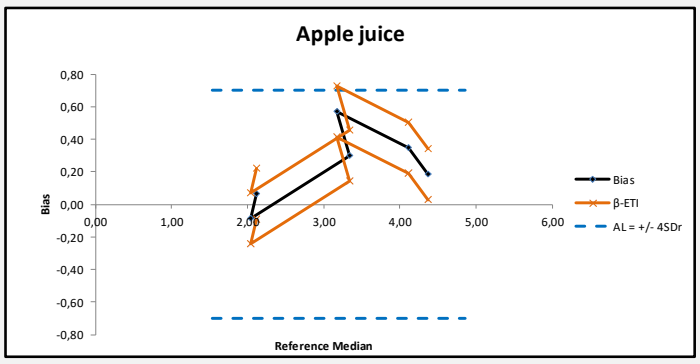
(Food) Category	Egg products and seafood
(Food) Type	Liquid egg



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
5296-5300	2,20	0,118	-0,078	0,314	YES	YES
5311-5315	2,20	0,000	-0,196	0,196	YES	YES
5301-5305	3,65	0,079	-0,117	0,276	YES	YES
5316-5320	3,91	-0,102	-0,299	0,094	YES	YES
5306-5310	4,70	-0,076	-0,272	0,121	YES	YES
5321-5325	4,74	-0,059	-0,255	0,137	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,150	0,136	NO	+/- 0,500

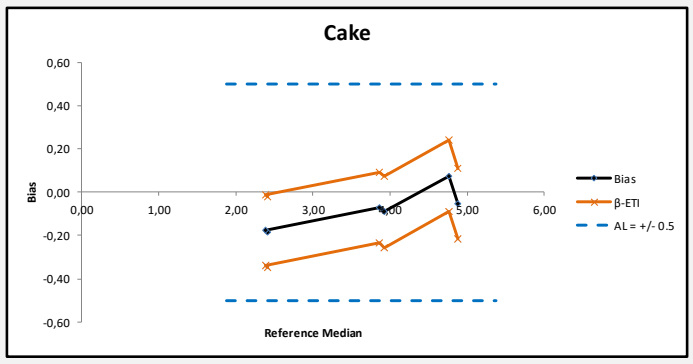
(Food) Category	Fruits and vegetables
(Food) Type	Fruit preparations



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
5387-5391	2,11	0,062	-0,094	0,218	YES	YES
5402-5406	2,04	-0,087	-0,243	0,069	YES	YES
5392-5396	3,34	0,301	0,145	0,457	YES	YES
5407-5411	3,18	0,572	0,416	0,728	NO	NO
5397-5401	4,11	0,348	0,193	0,504	NO	YES
5412-5416	4,36	0,182	0,026	0,338	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,175	0,108	NO	+/- 0,700

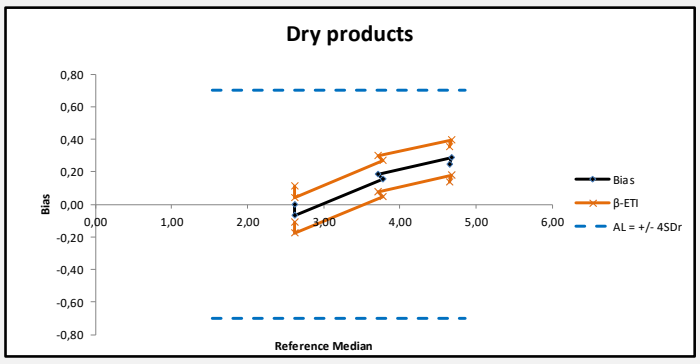
(Food) Category	Chocolate, pasties,
(Food) Type	Cake with low aw



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
5428-5432	2,41	-0,185	-0,348	-0,021	YES	YES
5443-5447	2,38	-0,176	-0,339	-0,013	YES	YES
5433-5437	3,86	-0,072	-0,235	0,091	YES	YES
5448-5452	3,92	-0,092	-0,255	0,071	YES	YES
5438-5442	4,76	0,075	-0,088	0,239	YES	YES
5453-5457	4,88	-0,056	-0,219	0,108	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,088	0,113	YES	+/- 0,500

(Food) Category	Animal feeding stuffs
(Food) Type	Dry products



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
5863-5867	2,61	0,000	-0,110	0,110	YES	YES
5878-5882	2,62	-0,067	-0,177	0,043	YES	YES
5868-5872	3,78	0,156	0,047	0,266	YES	YES
5883-5887	3,72	0,187	0,077	0,297	YES	YES
5873-5877	4,68	0,287	0,178	0,397	YES	YES
5888-5892	4,65	0,244	0,135	0,354	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,116	0,076	YES	+/- 0,500

Figure 10 – Accuracy profile - 72 h incubation time at 25°C ± 1 °C

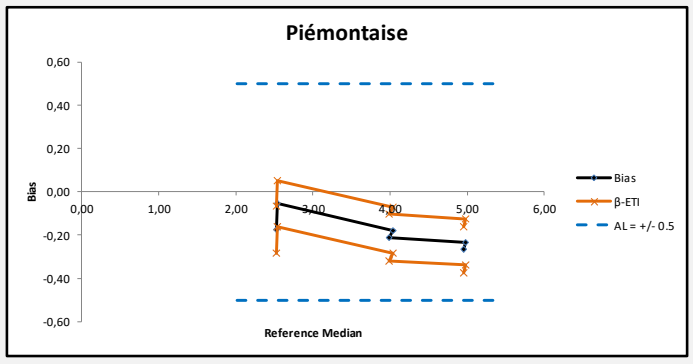
Pour plate method

According to **ISO 16140-2:2014**, the Probability for the Tolerance Interval (**Proba TI**) must be **80%** and the central value must be the **median.**

Proba TI (beta):	80%
Central Value:	Median

Global Results

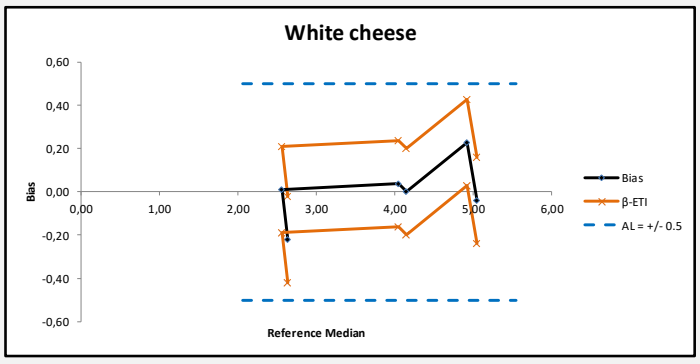
(Food) Category	RTE,RTRH products
(Food) Type	Ready to eat products



Sample Name	Reference central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
5046-5050	2,52	-0,176	-0,283	-0,069	YES	YES
5061-5065	2,53	-0,054	-0,161	0,052	YES	YES
5051-5055	4,04	-0,178	-0,285	-0,071	YES	YES
5066-50710	3,98	-0,211	-0,318	-0,105	YES	YES
5056-5060	4,97	-0,233	-0,340	-0,126	YES	YES
5071-5075	4,95	-0,268	-0,375	-0,161	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,071	0,074	YES	+/- 0,500

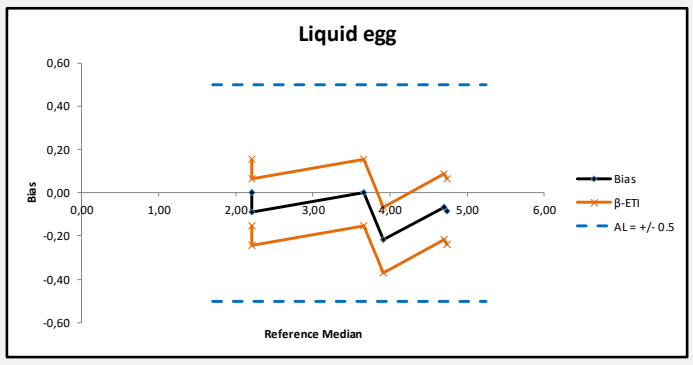
(Food) Category	Dairy products
(Food) Type	Milk, creams, desserts



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
5208-5212	2,63	-0,218	-0,418	-0,019	YES	YES
5223-5227	2,56	0,012	-0,187	0,211	YES	YES
5213-5217	4,04	0,038	-0,161	0,237	YES	YES
5228-5232	4,15	0,000	-0,199	0,199	YES	YES
5218-5222	4,92	0,227	0,028	0,426	YES	YES
5233-5237	5,04	-0,041	-0,241	0,158	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,070	0,138	YES	+/- 0,500

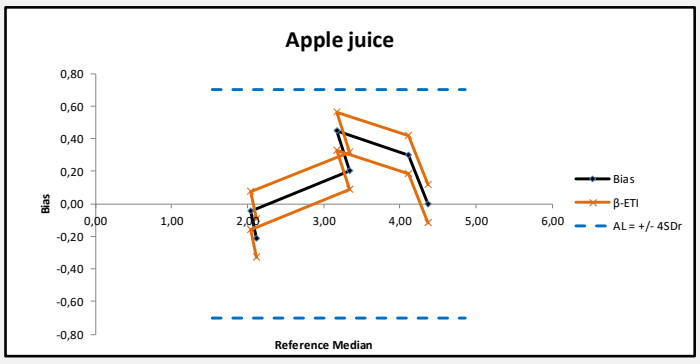
(Food) Category	Egg products and seafood
(Food) Type	Liquid egg



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
5296-5300	2,20	0,000	-0,153	0,153	YES	YES
5311-5315	2,20	-0,090	-0,243	0,063	YES	YES
5301-5305	3,65	0,000	-0,153	0,153	YES	YES
5316-5320	3,91	-0,218	-0,371	-0,065	YES	YES
5306-5310	4,70	-0,066	-0,219	0,088	YES	YES
5321-5325	4,74	-0,087	-0,240	0,066	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,150	0,106	NO	+/- 0,500

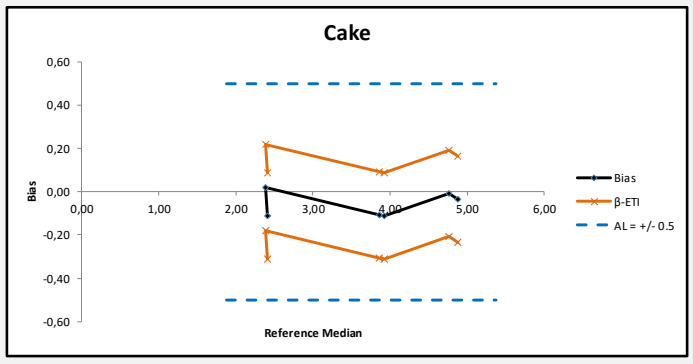
(Food) Category	Fruits and vegetables
(Food) Type	Fruit preparations



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
5387-5391	2,11	-0,211	-0,326	-0,095	YES	YES
5402-5406	2,04	-0,041	-0,157	0,074	YES	YES
5392-5396	3,34	0,202	0,086	0,317	YES	YES
5407-5411	3,18	0,447	0,332	0,563	NO	YES
5397-5401	4,11	0,301	0,186	0,417	YES	YES
5412-5416	4,36	0,000	-0,115	0,115	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,175	0,080	NO	+/- 0,700

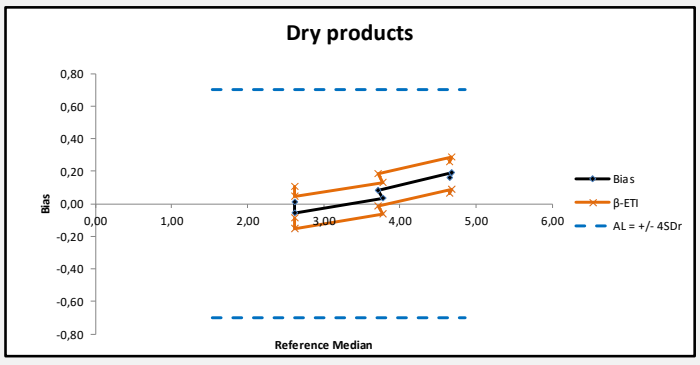
(Food) Category	Chocolate, pastries,
(Food) Type	Cake with low aw



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
5428-5432	2,41	-0,114	-0,313	0,085	YES	YES
5443-5447	2,38	0,018	-0,181	0,217	YES	YES
5433-5437	3,86	-0,109	-0,308	0,090	YES	YES
5448-5452	3,92	-0,111	-0,311	0,088	YES	YES
5438-5442	4,76	-0,008	-0,207	0,192	YES	YES
5453-5457	4,88	-0,036	-0,235	0,163	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,088	0,138	YES	+/- 0,500

(Food) Category	Animal feeding stuffs
(Food) Type	Dry products



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
5863-5867	2,61	0,010	-0,088	0,109	YES	YES
5878-5882	2,62	-0,055	-0,153	0,043	YES	YES
5868-5872	3,78	0,035	-0,063	0,133	YES	YES
5883-5887	3,72	0,083	-0,015	0,182	YES	YES
5873-5877	4,68	0,188	0,090	0,286	YES	YES
5888-5892	4,65	0,160	0,062	0,258	YES	YES

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

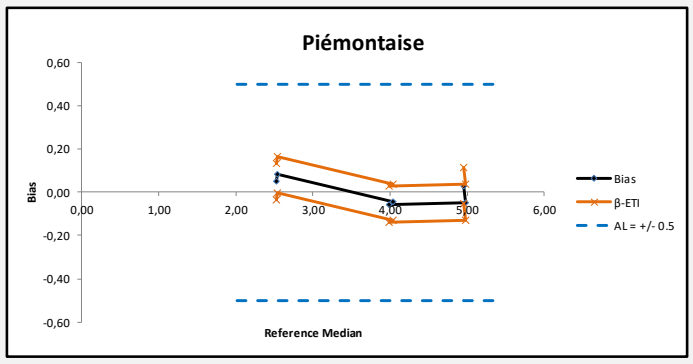
Spreading method

According to **ISO 16140-2:2014**, the Probability for the Tolerance Interval (**Proba TI**) must be **80%** and the central value must be the **median.**

Proba TI (beta):	80%
Central Value:	Median

Global Results

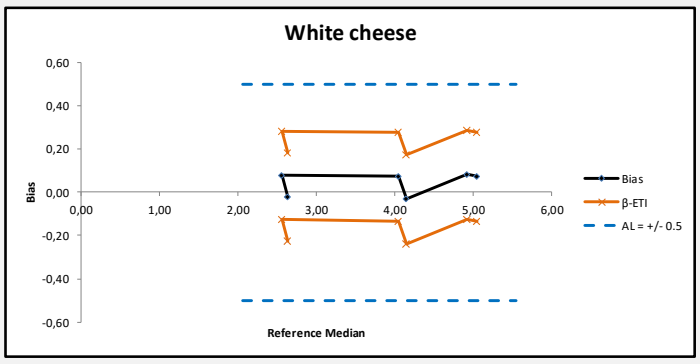
(Food) Category	RTE,RTRH products
(Food) Type	Ready to eat



Sample Name	Reference central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
5046-5050	2,52	0,050	-0,034	0,133	YES	YES
5061-5065	2,53	0,081	-0,002	0,165	YES	YES
5051-5055	4,04	-0,046	-0,129	0,038	YES	YES
5066-50710	3,98	-0,058	-0,142	0,026	YES	YES
5056-5060	4,97	-0,049	-0,133	0,035	YES	YES
5071-5075	4,95	0,028	-0,055	0,112	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,071	0,058	YES	+/- 0,500

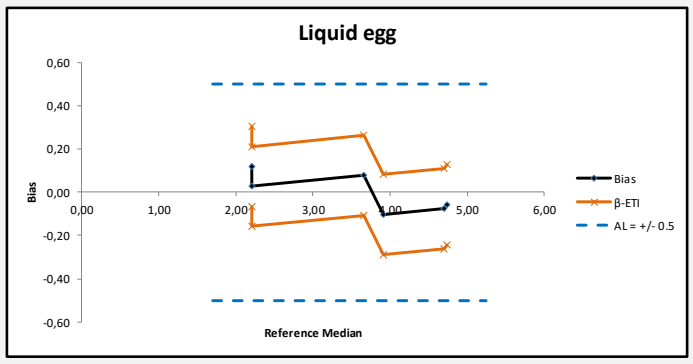
(Food) Category	Dairy products
(Food) Type	Milk, cream, dessert



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
5208-5212	2,63	-0,021	-0,226	0,184	YES	YES
5223-5227	2,56	0,077	-0,128	0,282	YES	YES
5213-5217	4,04	0,073	-0,132	0,278	YES	YES
5228-5232	4,15	-0,032	-0,237	0,173	YES	YES
5218-5222	4,92	0,081	-0,124	0,286	YES	YES
5233-5237	5,04	0,073	-0,132	0,278	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,070	0,142	YES	+/- 0,500

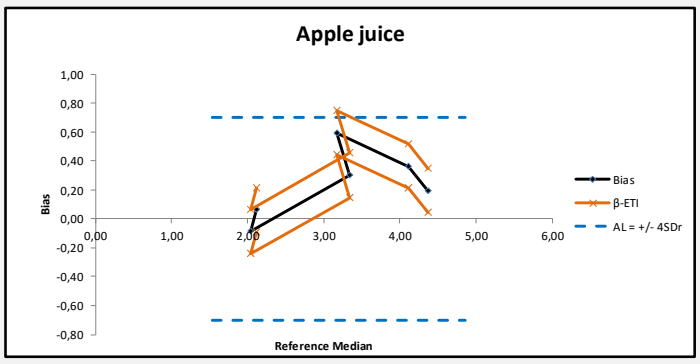
(Food) Category	Egg products and seafood
(Food) Type	Liquid egg



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
5296-5300	2,20	0,118	-0,067	0,303	YES	YES
5311-5315	2,20	0,026	-0,158	0,211	YES	YES
5301-5305	3,65	0,079	-0,106	0,264	YES	YES
5316-5320	3,91	-0,102	-0,287	0,082	YES	YES
5306-5310	4,70	-0,076	-0,261	0,109	YES	YES
5321-5325	4,74	-0,059	-0,244	0,126	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,150	0,128	NO	+/- 0,500

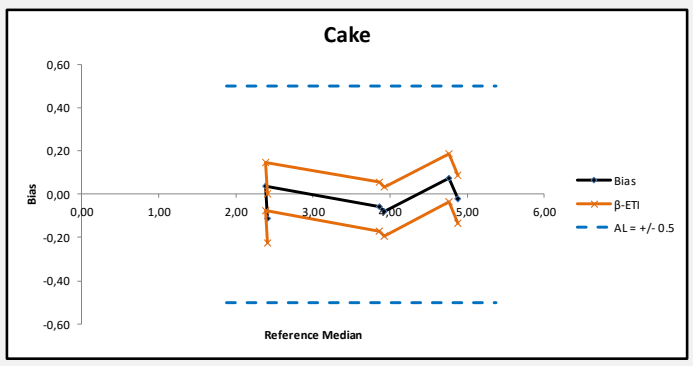
(Food) Category	Fruits and vegetables
(Food) Type	Fruit preparations



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
5387-5391	2,11	0,062	-0,091	0,215	YES	YES
5402-5406	2,04	-0,087	-0,240	0,066	YES	YES
5392-5396	3,34	0,301	0,148	0,454	YES	YES
5407-5411	3,18	0,595	0,442	0,748	NO	NO
5397-5401	4,11	0,363	0,210	0,516	NO	YES
5412-5416	4,36	0,195	0,042	0,348	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,175	0,106	NO	+/- 0,700

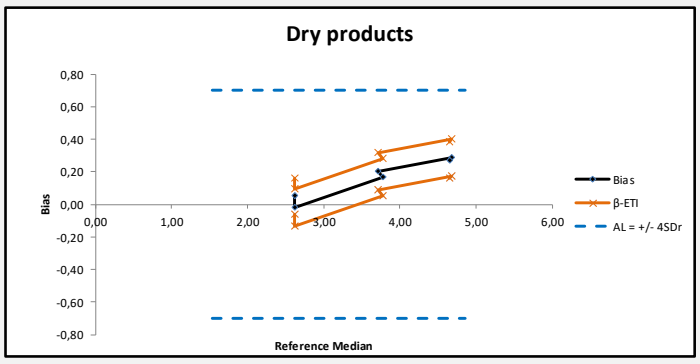
(Food) Category	Chocolate, pastries,
(Food) Type	Cake with low aw



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
5428-5432	2,41	-0,114	-0,227	-0,001	YES	YES
5443-5447	2,38	0,035	-0,078	0,147	YES	YES
5433-5437	3,86	-0,058	-0,171	0,055	YES	YES
5448-5452	3,92	-0,079	-0,192	0,033	YES	YES
5438-5442	4,76	0,075	-0,037	0,188	YES	YES
5453-5457	4,88	-0,024	-0,136	0,089	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,088	0,078	YES	+/- 0,500

(Food) Category	Animal feeding stuffs
(Food) Type	Dry products



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
5863-5867	2,61	0,050	-0,063	0,163	YES	YES
5878-5882	2,62	-0,021	-0,134	0,091	YES	YES
5868-5872	3,78	0,166	0,054	0,279	YES	YES
5883-5887	3,72	0,203	0,090	0,316	YES	YES
5873-5877	4,68	0,287	0,175	0,400	YES	YES
5888-5892	4,65	0,271	0,158	0,384	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0,116	0,078	YES	+/- 0,500

If any of the upper or lower limits exceeds the limits and the standard deviation, additional evaluation procedure has to be followed, as described the ISO 16140-2 (2016): new acceptability limits as a function of the standard deviation $AL_s = 4 \cdot s_{ref}$ are calculated.
This calculation was applied to the 2 incubation time-points and for the two enumeration protocols. For apple juice, the results are as follows:

- Pour-plate 54 hrs:
  - Intermediate inoculation level: Upper β- ETI=0.534 < AL=0.700

- Pour-plate 72 hrs:
  - Intermediate inoculation level: Upper β- ETI=0.563 < AL=0.700

- Spread 54 hrs
  - Intermediate inoculation level: Upper β- ETI=0.728 > AL=0.700
  - High inoculation level: Upper β- ETI=0.504 < AL=0.700

- Spread 72 hrs:
  - Intermediate inoculation level: Upper β- ETI=0.748 > AL=0.700
  - High inoculation level: Upper β- ETI=0.516 < AL=0.700

For the other matrices, the βETI limits are within the acceptance limits irrespective of the enumeration protocol and incubation time applied.

3.2.3 Conclusion

The accuracy profiles are within the acceptability limits for all of the matrices tested, except for apple juice for which β- ETI values slightly above the upper limit were observed in 2 cases for enumeration using the spreading method. The results observed are, however, satisfactory and demonstrate better recovery by the SYMPHONY method.

3.2 Practicability

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

✓ **Storage conditions of the items and expiry dates for unopened products**	Ready-to-melt medium: 2-8°C Pre-poured plated medium: 2-8°C The expiry dates are stated on the labels. Prepared plated medium: 30 days at 2-8°C			
✓ **Instructions for use after first use**	Store at 2-8°C			
✓ **Time to yield results**	Step	Reference methods		SYMPHONY alternative method
		ISO 21527-1	ISO 21527-2	
	Sampling	D0	D0	D0
	Inoculation	D0	D0	D0
	Enumeration	D5	D7	D2 to D3
✓ **Steps shared with the reference method**	Sampling			

Enumeration of yeasts and moulds is possible from 54 hrs of incubation irrespective of the matrix tested (low or high Aw) whereas 2 to 5 days are required for products with high Aw, and 5 to 7 days for products with low Aw to yield results using the reference methods.

3.3 Inter-laboratory study

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

3.3.1 Study organization

3.3.1.1 Number of collaborators

Fourteen laboratories took part in the inter-laboratory study which was carried on in October 2018.

3.3.1.2 Matrix and strain used

A cream dessert (with Aw > 0.95) was inoculated with *Saccharomyces cerevisiae* Ad999. The matrix was also inoculated with *Bacillus cereus* Ad1468 (origin: powdered milk) to yield a background microflora of 10^3 CFU/g. Part 1 of the ISO 21527 method was therefore used for comparison with the SYMPHONY Agar method.

3.3.1.3 Inoculation

The inoculation levels were as follows:

- Level 0: <10 CFU/g,
- Level 1: 500 CFU/g,
- Level 2: 5 000 CFU/g,
- Level 3: 50 000 CFU/g.

Each laboratory received seven 10-g samples, i.e. two samples per inoculation level, and one non-inoculated control sample.
A non-inoculated sample was added to the parcel for enumeration of the mesophilic aerobic microflora using the ISO 4833-1 method.

3.3.1.4 Labelling, shipment

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

A vial containing a temperature data logger was added to each parcel so as to monitor the temperature of the samples during shipment and storage in the laboratories.

The samples were delivered to the collaborators within 24 to 48 hrs.

3.3.1.5 Analyses

The collaborators and expert laboratory carried out the analyses using the alternative method and the reference method on D2.

The surface plating protocol was tested with incubation of the SYMPHONY agar for 54 hrs at 25°C ± 1°C.

3.3.2 Experimental parameters controls

3.3.2.1 Stability of the strain

In order to test the stability of the strain for 48 hrs at 3°C ± 2°C in the matrix, two samples per inoculation level were enumerated on D0 and D2 using the reference method (refer to Table 10).

Table 10 - Stability of the strain in the matrix

Date of analysis	Inoculation level	DRBC (CFU/g)	Mesophilicaerobic flora (CFU/g)
Day 0	L1	410 370	$2.4.10^3$
	L2	5 000 4 800	
	L3	55 000 71 000	
Day 1	L1	450 380	600
	L2	4 400 5 400	
	L3	92 000 84 000	

No changes in enumeration were observed for the *Saccharomyces cerevisiae* strain during storage for 48 hrs at 3°C ± 2°C. However, a reduction in enumeration for mesophilic aerobic flora was observed.

3.3.2.2 Logistic conditions

The temperatures measured upon receipt by the collaborators, the temperatures recorded by the data logger, and the dates of receipt are shown in Table 11.

Table 11 - Temperatures of the samples upon receipt

Collaborators	Temperature measured by the data logger (°C)	Temperature measured upon receipt (°C)	Date and time ofsample receipt		Date of analysis
A	*iscarded by thelaboratory*	4.9	16/10/2018	10:50	17/10/2018
B	3.0	2.5	16/10/2018	10:30	17/10/2018
C	*Defective*	3.8	16/10/2018	09:30	17/10/2018
D	2.5	3.4	16/10/2018	06:30	17/10/2018
E	1.0	*Not measured*	16/10/2018	10:00	17/10/2018
F	3.0	3.7	16/10/2018	10:00	17/10/2018
G	3.5	3.0	16/10/2018	10:00	17/10/2018
H	2.5	5.7	16/10/2018	09:30	17/10/2018
I	3.5	3.6	17/10/2018	10:00	17/10/2018
J	2.0	3.5	16/10/2018	08:45	17/10/2018
K	*Not received*	**13.6**	17/10/2018	17:50	17/10/2018
L	*Defective*	1.7	16/10/2018	12:00	17/10/2018
M	3.5	5.0	16/10/2018	14:30	17/10/2018
N	**16**	**17.9**	17/10/2018	11:15	17/10/2018

Temperatures of 13.6°C (Partner K) and 17.9°C (Partner N) were measured by the laboratories upon receipt.
For Partner N, this high value is confirmed by the recording obtained with the sensor.
For Partner K, the data logger has not yet been received in order to validate this temperature.

It should also be noted that two data loggers were defective upon receipt by 2 collaborators (C and L); however, the temperatures measured by the laboratories upon receipt were correct (3.8 and 1.7°C).

Collaborator A discarded the data logger, but also measured a correct temperature upon receipt (4.9°C).

3.3.3 Homogeneity of inoculation

Homogeneity tests were conducted according to the ISO/TS 22117. Ten samples per inoculation level were analysed in duplicate by the reference method. The test concluded to the homogeneity of the inoculation for the three inoculation levels.
The results are shown in **Appendix 8**. The test confirms the homogeneity of inoculation for the three inoculation levels.

3.3.4 Result analysis

The raw data are shown in Appendix 9.

3.3.4.1 Enumeration of mesophilic aerobic flora

The enumeration of mesophilic aerobic flora ranges from < 10 CFU/g to $4.5.10^7$ CFU/g.

3.3.4.2 Results obtained by the expert laboratory

The results obtained by the expert laboratory, using the reference method and alternative method, are shown in Table 12.

Table 12 - Results obtained by the expert laboratory (CFU/g)

Level	Reference method	Alternative method
L0	< 10	< 10
L1	450 / 380	570 - 500
L2	4 400 / 5 400	5 500 / 5 600
L3	92 000 / 84 000	100 000 / 178 000

3.3.4.3 Results obtained by the collaborators

A summary of the results obtained by all the collaborators is shown in Table 13 (CFU/g)and Table 14 (log CFU/g).

Given the high temperature of the samples upon receipt by collaborators K and N,the results obtained by these two laboratories cannot be included in the interpretation.

Table 13 - Summary of the results obtained based on the alternative method and reference method (CFU/g)

Collaborator	Raw data (CFU/g)													
	Reference method	SYMPHONY Agar method	Reference method		SYMPHONY Agar method		Reference method		SYMPHONY Agar method		Reference method		SYMPHONY Agar method	
	Replicate1	Replicate1	Replicate1	Replicate2	Replicate1	Replicate2	Replicate1	Replicate2	Replicate1	Replicate2	Replicate1	Replicate2	Replicate1	Replicate2
	Controls		Low level				Intermediate level				High level			
A	<10	<10	460	520	520	490	4600	4000	3600	4600	74000	72000	56000	65000
B	<10	<10	580	730	430	660	700	3400	900	700	10000	8500	7900	10000
C	<10	<10	920	970	500	560	7500	6200	9700	12000	98000	100000	130000	70000
D	<10	<10	450	830	360	620	4600	5500	3700	3500	75000	91000	70000	61000
E	<10	<10	540	400	550	480	3500	3500	5800	4500	100000	82000	110000	84000
F	<10	<10	440	700	430	720	5000	4000	8000	4800	190000	120000	71000	94000
G	<10	<10	510	690	450	510	2800	700	2500	3400	8500	8000	7600	6500
H	<10	<10	450	580	590	460	4300	4100	5200	4500	73000	58000	78000	110000
I	<10	<10	390	460	360	360	3200	2200	2800	2400	52000	84000	63000	76000
J	<10	<10	450	530	390	420	3200	2900	3400	2900	5 000	4000	6500	6200
K	<10	<10	330	430	340	260	2800	3500	4500	4 800	39000	44000	42000	43000
L	<10	<10	440	330	490	310	2900	2900	2800	3100	90000	55000	56000	45000
M	<10	<10	510	490	550	660	6100	5500	4700	6600	110000	92000	100000	94000
N	<10	<10	280	530	420	980	10000	9000	9200	10000	120000	240000	120000	150000

Table 14 - Summary of the results obtained based on the alternative method and reference method (log CFU/g)

Collaborator	Raw data (log CFU/g)													
	Reference method	SYMPHONY Agar method	Reference method		SYMPHONY Agar method		Reference method		SYMPHONY Agar method		Reference method		SYMPHONY Agar method	
	Replicate 1	Replicate 1	Replicate1	Replicate2	Replicate1	Replicate2	Replicate1	Replicate2	Replicate1	Replicate2	Replicate1	Replicate2	Replicate1	Replicate2
	Controls		Low level				Intermediate level				High level			
A	<1.00	<1.00	2.66	2.72	2.72	2.69	3.66	3.60	3.56	3.66	4.87	4.86	4.75	4.81
B	<1.00	<1.00	2.76	2.86	2.63	2.82	2.85	3.53	2.95	2.85	4.00	3.93	3.90	4.00
C	<1.00	<1.00	2.96	2.99	2.70	2.75	3.88	3.79	3.99	4.08	4.99	5.00	5.11	4.85
D	<1.00	<1.00	2.65	2.92	2.56	2.79	3.66	3.74	3.57	3.54	4.88	4.96	4.85	4.79
E	<1.00	<1.00	2.73	2.60	2.74	2.68	3.54	3.54	3.76	3.65	5.00	4.91	5.04	4.92
F	<1.00	<1.00	2.64	2.85	2.63	2.86	3.70	3.60	3.90	3.68	5.28	5.08	4.85	4.97
G	<1.00	<1.00	2.71	2.84	2.65	2.71	3.45	2.85	3.40	3.53	3.93	3.90	3.88	3.81
H	<1.00	<1.00	2.65	2.76	2.77	2.66	3.63	3.61	3.72	3.65	4.86	4.76	4.89	5.04
I	<1.00	<1.00	2.59	2.66	2.56	2.56	3.51	3.34	3.45	3.38	4.72	4.92	4.80	4.88
J	<1.00	<1.00	2.65	2.72	2.59	2.62	3.51	3.46	3.53	3.46	3.70	3.60	3.81	3.79
K	<1.00	<1.00	2.52	2.63	2.53	2.41	3.45	3.54	3.65	3.68	4.59	4.64	4.62	4.63
L	<1.00	<1.00	2.64	2.52	2.69	2.49	3.46	3.46	3.45	3.49	4.95	4.74	4.75	4.65
M	<1.00	<1.00	2.71	2.69	2.74	2.82	3.79	3.74	3.67	3.82	5.04	4.96	5.00	4.97
N	<1.00	<1.00	2.45	2.72	2.62	2.99	4.00	3.95	3.96	4.00	5.08	5.38	5.08	5.18

3.3.5 Calculation and interpretation

3.3.5.1 Visual control of linearity

This evaluation was performed using 12 and 9 datasets. Three collaborators obtained inconsistent results using the two methods, partners B, G and J. These laboratories confirmed their results although a dilution error may be suspected. Interpretation thus took place with and without these three laboratories.

Figures 11 and 12 illustrate the data points after logarithmic transformation. At this stage, visual evaluation shows that the alternative method yields proportional results to those of the reference method. Furthermore, the data are distributed closely around the first bisector having a gradient equal to 1 and they confirm this result. The medians of the measurements obtained with the reference method for each level are also represented on the figure (vertical lines). However, greater dispersion of the points can be observed for the interpretation performed with 12 partners).

Figure 11 - Visual control of linearity (12 collaborators)

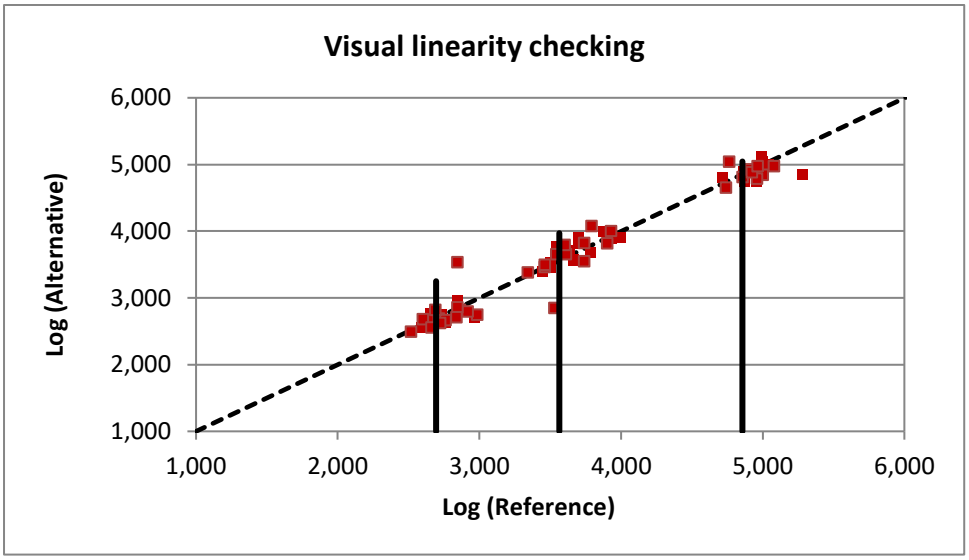
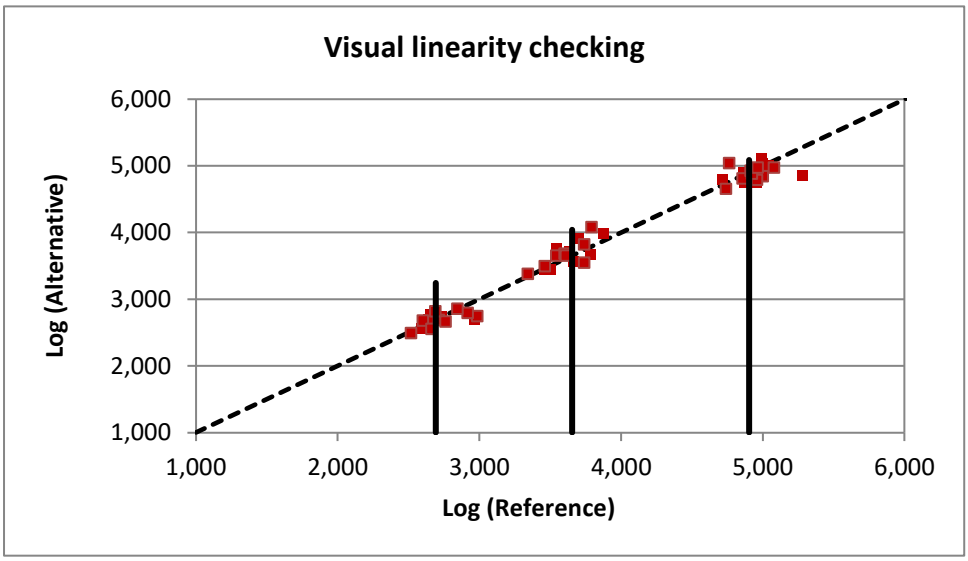


Figure 12 - Visual control of linearity (9 collaborators)



3.3.5.2 Calculation of the accuracy profile

The statistical calculations were performed using the Excel spreadsheet available on http://standards.iso.org/ISO/16140. A summary of the results is shown in Table 15 for the interpretation with 12 collaborators, and in Table 16 for the interpretation with 9 collaborators.

Table 15 - Interpretation with 12 collaborators

Accuracy profile			
Study Name	Symphony Agar		
Date	October 2018		
Coordinator	ADRIA Développement		
Tolerance probability (beta)	80%	80%	80%
Acceptability limit in log (lambda)	1,11	1,11	1,11

VRAI

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

	Alternative method			Reference method		
Levels	**Low**	**Medium**	**High**	**Low**	**Medium**	**High**
Target value	**2,729**	**3,538**	**4,661**			
Number of participants (K)	12	12	12	12	12	12
Average for alternative method	2,685	3,573	4,630	2,729	3,538	4,661
Repeatability standard deviation (sr)	0,093	0,079	0,082	0,091	0,193	0,085
Between-labs standard deviation (sL)	0,013	0,269	0,467	0,079	0,162	0,504
Reproducibility standard deviation (sR)	0,094	0,280	0,474	0,120	0,251	0,511
Corrected number of dof	22,914	11,903	11,337	18,753	19,027	11,311
Coverage factor	1,347	1,410	1,416			
Interpolated Student t	1,320	1,357	1,361			
Tolerance interval standard deviation	0,0960	0,2911	0,4931			
Lower TI limit	2,558	3,178	3,959			
Upper TI limit	2,811	3,968	5,301			
Bias	**-0,045**	**0,035**	**-0,030**			
Relative Lower TI limit (beta = 80%)	**-0,172**	**-0,360**	**-0,701**	VRAI		
Relative Upper TI limit (beta = 80%)	**0,082**	**0,430**	**0,641**	VRAI		
Lower Acceptability Limit	**-1,11**	**-1,11**	**-1,11**			
Upper Acceptability Limit	**1,11**	**1,11**	**1,11**			

New acceptability limits may be based on reference method pooled variance

Pooled repro standard dev of reference	0,336

Table 16 - Interpretation with 9 collaborators

Accuracy profile			
Study Name	Symphony Agar		
Date	October 2018		
Coordinator	ADRIA Développement		
Tolerance probability (beta)	80%	80%	80%
Acceptability limit in log (lambda)	0,50	0,50	0,50

FAUX

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

	Alternative method			Reference method		
Levels	**Low**	**Medium**	**High**	**Low**	**Medium**	**High**
Target value	**2,720**	**3,626**	**4,933**			
Number of participants (K)	9	9	9	9	9	9
Average for alternative method	2,689	3,668	4,885	2,720	3,626	4,933
Repeatability standard deviation (sr)	0,097	0,080	0,090	0,096	0,055	0,094
Between-labs standard deviation (sL)	0,022	0,177	0,083	0,091	0,128	0,096
Reproducibility standard deviation (sR)	0,100	0,194	0,123	0,132	0,139	0,135
Corrected number of dof	16,808	9,461	13,408	13,241	9,366	12,833
Coverage factor	1,372	1,446	1,402			
Interpolated Student t	1,334	1,378	1,348			
Tolerance interval standard deviation	0,1024	0,2039	0,1277			
Lower TI limit	2,552	3,387	4,713			
Upper TI limit	2,826	3,949	5,057			
Bias	**-0,031**	**0,042**	**-0,048**			
Relative Lower TI limit (beta = 80%)	**-0,167**	**-0,239**	**-0,220**	FAUX		
Relative Upper TI limit (beta = 80%)	**0,106**	**0,323**	**0,124**	FAUX		
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	0,135					

A summary of the values obtained is shown in Table 17 for the two interpretations.

Table 16 - Summary of the values obtained

	Number of datasets					
	12			9		
	Low level	*Intermediate level*	*High level*	*Low level*	*Intermediate level*	*High level*
Target value	2.729	3.538	4.661	2.720	3.626	4.933
Bias	- 0.045	0.035	- 0.030	- 0.31	0.042	- 0.048
Low β.ETI (80%)	- 0.172	- 0.360	- 0.701	- 0.167	- 0.239	- 0.220
High β.ETI (80%)	0.082	0.430	0.641	0.106	0.323	0.123
Low AL	- 1.11			- 0.5		
High AL	+ 1.11			+ 0.5		

A graphical representation of the results is shown in Figure 13 for the interpretation with 12 laboratories, and Figure 14 for the interpretation with 9 laboratories.

Figure 13 - Accuracy profile (interpretation with 12 laboratories)

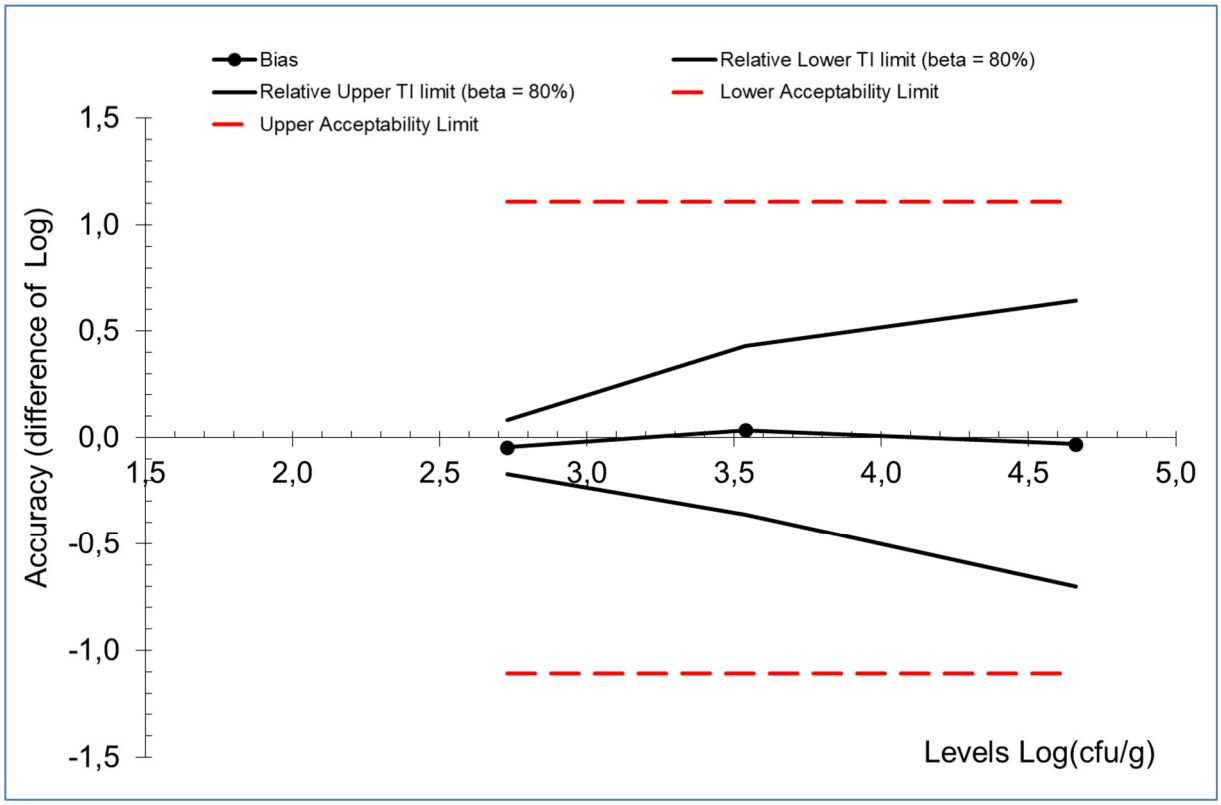
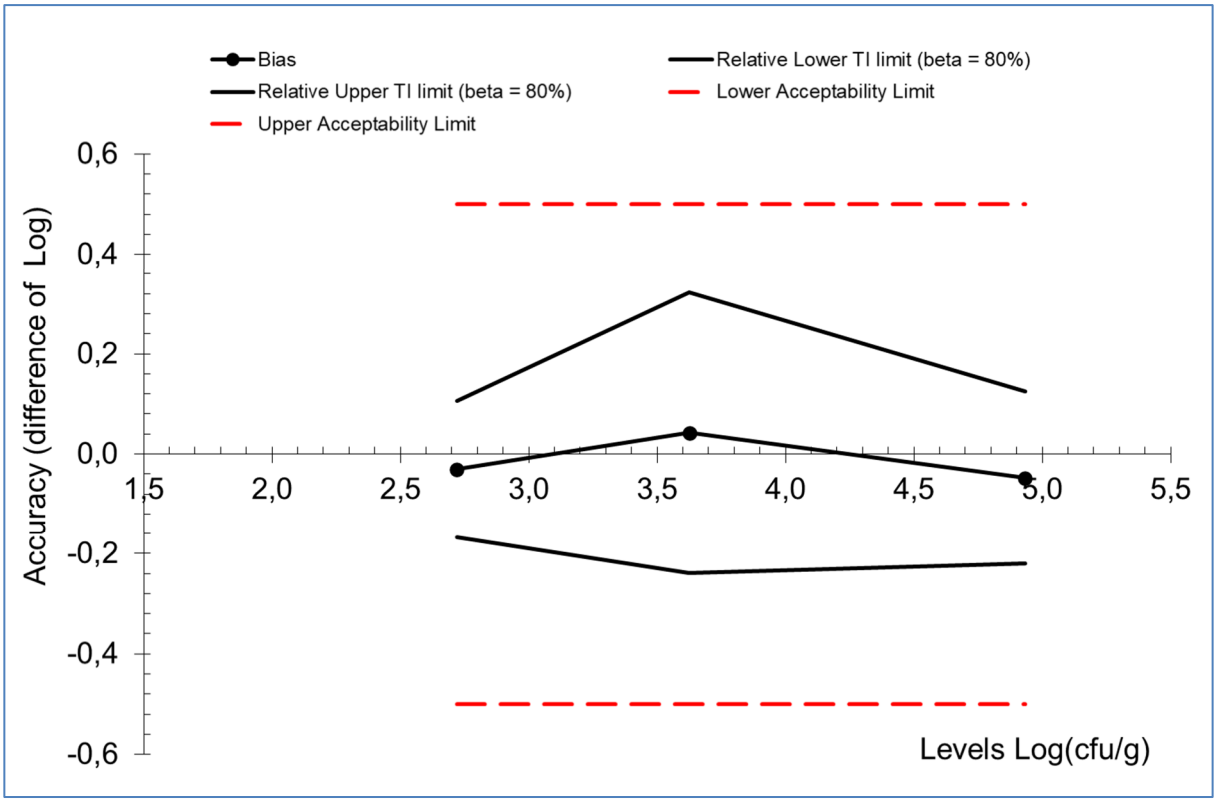


Figure 14 - Accuracy profile (interpretation with 9 laboratories)



The alternative method is considered equivalent to the reference method as the β.ETI values are within the acceptability limits for all contamination levels, irrespective of the number of laboratories included in the interpretation.

It should be noted that, for the interpretation with 12 collaborators, the value of theacceptability limits is defined as + 1.11 log due to recalculation of this limit taking into account the mean pooled reproducibility standard deviation of the reference method (AL = 3.3 sR_{Ref}).

3.3.6 Conclusion

The alternative method is accepted as equivalent to the reference method, irrespective of the number of collaborators included in the interpretation.

4 CONCLUSION

The conclusions of the comparative study on the methods are asfollows:

☒ The data observed, together with the results of the statistical interpretations confirm the performance of the SYMPHONY Agar alternative method.

☒ The relative precision of the SYMPHONY Agar method is satisfactory, irrespective of the inoculation protocol used (spreador pour-plate) and incubation time (54 hrs and 72 hrs).

☒ The accuracy profiles are within the acceptability limits for all of the matrices tested, except for apple juice for which β- ETI values slightly abovethe upper limit were observed in 2 cases for enumeration using the spread method. The results observed are, however, satisfactory and demonstrate superior recovery by the SYMPHONY method.

☒ Enumeration of yeasts and moulds is possible from 54 hrs of incubation irrespective of the matrix tested (low or high Aw) whereas 2 to 5 days are required for products with high Aw, and5 to 7 days for products with low Aw to yield results using the reference method.

The **conclusions of the Inter-laboratory study** are as follows:

☒ The data and interpretation meet the requirements of ISO 16140- 2:2016. The SYMPHONY Agar method is considered equivalent to the reference method.

Quimper, 21 September 2021

Muriel BERNARD
Technical Study Manager
Validation of Alternative methods
Food Safety & Quality

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

Maryse RANNOU
Project Manager
Validation of Alternative methods
Food Safety & Quality

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

Appendix 1– Protocol of the alternative method: SYMPHONY Agar method

10 g sample + 90 ml diluent (according to ISO 6887 parts)

↓

Processing in stomacher

↓

Decimal dilutions

↓

Spreading method: Spread 1 ml on 3 plates (estimation of small numbers)

0.1 ml on 1 plate

Pour-plate method: 1 ml per plate

↓

Incubation for 54 hrs to 72 hrs[1] at 25°C ± 1°C

↓

Enumeration

[1] The minimum incubation time was applied during the between-laboratory study.

Appendix 2 – Protocol for the reference method ISO 21527 -Microbiology of food and animal feeding stuffs - Horizontalmethod for the enumeration of yeasts and moulds

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

10 g sample + 90 ml peptone water (0.1%)

↓

Processing in stomacher

↓

Spread:

1 ml on 3 DRBC plates (estimation of small numbers)

0.1 ml on 1 DRBC plate

↓

Incubate for 2 to 5 days at 25°C ± 1°C

↓

Enumeration

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

10 g sample + 90 ml peptone water (0.1%)

↓

Processing in stomacher

↓

Spread:

1 ml on 3 DG18 plates (estimation of small numbers)

0.1 ml on 1 DG18 plate

↓

Incubate for 5 to 7 days at 25°C ± 1°C

↓

Enumeration

Appendix 3– Artificial contamination of samples

Date	No.	Sample	Strain	Origin	Inoculation protocol	Categor	Type
2017	**7830**	**Apple/peach/pear juice**	*Zygosaccharomyces bailii* Ad1050	Dehydrated apricots	Seeding 48 hrs 2-8°C	4	a
2017	**7831**	**Apple/mango juice**	*Zygosaccharomyces bailii* Ad1050	Dehydrated apricots	Seeding 48 hrs 2-8°C	4	a
2017	**7832**	**Orange juice**	*Zygosaccharomyces bailii* Ad1050	Dehydrated apricots	Seeding 48 hrs 2-8°C	4	a
2017	**7833**	**Pineapple/passion fruit juice**	*Zygosaccharomyces bailii* Ad1050	Dehydrated apricots	Seeding 48 hrs 2-8°C	4	a
2017	**7834**	**Pasteurised whole milk**	*Saccharomyces cerevisiae* Ad998	Dairy product	Seeding 48 hrs 2-8°C	2	a
2017	**7835**	**Pasteurised whole milk**	*Saccharomyces cerevisiae* Ad998	Dairy product	Seeding 48 hrs 2-8°C	2	a
2017	**7836**	**Pasteurised whole milk**	*Candida tropicalis* Ad1157	Dairy product	Seeding 48 hrs 2-8°C	2	a
2017	**7837**	**Pasteurised whole milk**	*Candida tropicalis* Ad1157	Dairy product	Seeding 48 hrs 2-8°C	2	a
2017	**7838**	**Whipped cream/strawberry choux bun**	*Candida fermaticarens* Ad1162	Bread	Seeding 48 hrs 2-8°C	2	a
2017	**7839**	**Chocolate éclairs**	*Candida fermaticarens* Ad1162	Bread	Seeding 48 hrs 2-8°C	5	a
2017	**7840**	**Biscuit**	*Candida fermaticarens* Ad1162	Bread	Seeding 48 hrs at room temperature	5	b
2017	**7981**	**Apple/peach/pear juice**	*Aspergillus fumigatus* Ad1053	Environmental sample	Seeding 72 hrs at 2-8°C	4	a
2017	**7982**	**Pineapple/passion fruit juice**	*Aspergillus fumigatus* Ad1053	Environmental sample	Seeding 72 hrs at 2-8°C	4	a
2017	**7983**	**Orange juice**	*Aspergillus versicolor* Ad1112	Environmental sample	Seeding 72 hrs at 2-8°C	4	a
2017	**7984**	**Apple/mango juice**	*Penicillium citreonigrum* Ad1052	Environmental sample	Seeding 72 hrs at 2-8°C	4	a
2017	**7985**	**Chocolate puffed wheat**	*Penicillium chlorophyllum* M11	Cake	Seeding 72 hrs at room temperature	4	b
2017	**7986**	**Sweetened corn flakes**	*Penicillium chlorophyllum* M11	Cake	Seeding 72 hrs at room temperature	4	b
2017	**7987**	**Wholegrain wheat cereals with chocolate**	*Penicillium brevicompactum* Ad1158	Pancakes	Seeding 72 hrs at room temperature	4	b
2017	**7988**	**Puffed corn balls with honey**	*Penicillium brevicompactum* Ad1158	Pancakes	Seeding 72 hrs at room temperature	4	b
2017	**7989**	**Dehydrated potatoes**	*Aspergillus versicolor* Ad1112	Environmental sample	Seeding 72 hrs at room temperature	4	c
2017	**7990**	**Dehydrated carrots**	*Penicillium citreonigrum* Ad1052	Environmental sample	Seeding 72 hrs at room temperature	4	c
2017	**7991**	**Plain sponge cake mix**	*Penicillium chlorophyllum* M11	Cake	Seeding 72 hrs at room temperature	5	b
2017	**7992**	**Lemon sponge cake mix**	*Penicillium brevicompactum* Ad1158	Pancakes	Seeding 72 hrs at room temperature	5	b
2018	**3909**	**Chicken and apricot tagine**	*Zygosaccharomyces rouxii* Ad1046	Fruit	Seeding 48 hrs 5±3°C	1	b

Date	No.	Sample	Strain	Origin	Inoculation protocol	Categor	Type
2018	**3910**	**Beef koftas with couscous and raisins**	*Zygosaccharomyces rouxii* Ad1046	Fruit	Seeding 48 hrs 5±3°C	1	b
2018	**3911**	**Lemon chicken and seafood paella**	*Saccharomyces cerevisiae* Ad1890	Fruit	Seeding 48 hrs 5±3°C	1	b
2018	**3912**	**Chicken kebab with couscous andraisins**	*Saccharomyces cerevisiae* Ad1890	Fruit	Seeding 48 hrs 5±3°C	1	b
2018	**3913**	**Beef koftas with couscous and raisins**	*Candida sake* Ad2243	Fruit	Seeding 48 hrs 5±3°C	1	b
2018	**3914**	**Pasteurised liquid whole egg**	*Candida fermenticarens* Ad1152	Pancakes	Seeding 48 hrs 5±3°C	3	b
2018	**3915**	**Pasteurised liquid egg yolk**	*Sporobolomyces roseus* Ad2244	Pastries	Seeding 48 hrs 5±3°C	3	b
2018	**3916**	**Honey**	*Zygosaccharomyces bailii* Ad1050	Dehydrated apricots	Seeding 48 hrs 5±3°C	5	c
2018	**4425**	**Powdered egg yolk**	*Penicillium chrysogenum* 738/M14	/	Seeding 1 week at room temperature	3	a
2018	**4426**	**Powdered egg yolk**	*Wallemia* sebi Ad1406	/	Seeding 1 week at room temperature	3	a
2018	**4427**	**Powdered whole egg**	*Wallemia* sebi Ad1406	/	Seeding 1 week at room temperature	3	a
2018	**4428**	**Powdered whole egg**	*Penicillium brevicompactum* Ad1158	Pancakes	Seeding 1 week at room temperature	3	a
2018	**4429**	**Powdered egg white**	*Penicillium brevicompactum* Ad1158	Pancakes	Seeding 1 week at room temperature	3	a
2018	**4430**	**Powdered milk**	*Geotrichum* sp Ad1450	Dairy product	Seeding 1 week at room temperature	2	c
2018	**4431**	**Skimmed milk powder**	*Geotrichum* sp Ad1450	Dairy product	Seeding 1 week at room temperature	2	c
2018	**4432**	**Whole milk powder**	*Byssochlamys nivea* Ad1316	Dairy product	Seeding 1 week at room temperature	2	c
2018	**4433**	**Semi-skimmed milk powder**	*Byssochlamys nivea* Ad1316	Dairy product	Seeding 1 week at room temperature	2	c
2018	**4434**	**Raw material for animal feeding stuffs- Flour**	*Penicillium chrysogenum* 738/M14	/	Seeding 1 week at room temperature	6	a
2018	**4435**	**Unsweetened cocoa powder**	*Penicillium chrysogenum* 738/M14	/	Seeding 1 week at room temperature	5	c
2018	**4436**	**Brown cocoa powder**	*Trichoderma viride* M2	/	Seeding 1 week at room temperature	5	c
2018	**4437**	**Breakfast cereals**	*Penicillium brevicompactum* Ad1158	Pancakes	Seeding 1 week at room temperature	4	b
2018	**4438**	**Raw material for animal feeding stuffs**	*Wallemia sebi* Ad1406	/	Seeding 1 week at room temperature	6	a
2018	**4439**	**Rapeseed**	*Wallemia sebi* Ad1406	/	Seeding 1 week at room temperature	6	a
2018	**4440**	**Wheat**	*Trichoderma viride* M2	/	Seeding 1 week at room temperature	6	a
2018	**4441**	**Silage fodder**	*Trichoderma viride* M2	/	Seeding 1 week at room temperature	6	a
2018	**5326**	**Skimmed milk powder**	*Byssochlamys nivea* Ad1312	Fresh dairy product	Seeding 2 weeks at room temperature	2	c

Date	No.	Sample	Strain	Origin	Inoculation protocol	Categor	Type
2018	**5327**	**Powdered egg yolk**	*Eurotium sp* Ad1629	Pastries	Seeding 2 weeks at room temperature	3	a
2018	**5328**	**Custard tart mix**	*Wallemia sebi* Ad1627	Pastries	Seeding 2 weeks at room temperature	3	a
2018	**5329**	**Pancake mix**	*Wallemia sebi* Ad1627	Pastries	Seeding 2 weeks at room temperature	3	a
2018	**5330**	**100% cocoa powder**	*Phoma glomerata* M4	/	Seeding 2 weeks at room temperature	5	c
2018	**5331**	**75% cocoa dark chocolate**	*Paecilomyces variotii* M6	/	Seeding 2 weeks at room temperature	5	c
2018	**5332**	**Honey**	*Paecilomyces variotii* M6	/	Seeding 2 weeks at room temperature	5	c
2018	**5333**	**Cat biscuits**	*Phoma glomerata* M4	/	Seeding 2 weeks at room temperature	6	b
2018	**5503**	**Cream dessert**	*Byssochlamys nivea* Ad1309	Fresh dairy product	Seeding 48 hrs at 5±3°C	2	a
2018	**5504**	**Marinated anchovy fillets**	*Aspergillus jensenii* Ad2928	Seaweed	Seeding 48 hrs at 5±3°C	3	c
2018	**5505**	**Marinated anchovy fillets**	*Sarocladium kiliense* Ad293	Seaweed	Seeding 48 hrs at 5±3°C	3	c
2018	**5506**	**Cat food meat with poultry**	*Paecilomyces variotii* M6	/	Seeding 48 hrs at 5±3°C	6	c
2018	**5507**	**Dog food meat with poultry**	*Paecilomyces variotii* M6	/	Seeding 48 hrs at 5±3°C	6	c
2018	**5508**	**Dog food sausages**	*Phoma glomerata* M4	/	Seeding 48 hrs at 5±3°C	6	c
2018	**5893**	**Ketchup**	*Kazachstania barnetti* Ad2758	Cucumber	Seeding 48 hrs at 5±3°C	1	c
2018	**5894**	**Garlic mayonnaise with oil**	*Kazachstania barnetti* Ad2758	Cucumber	Seeding 48 hrs at 5±3°C	1	c
2018	**5895**	**Béarnaise sauce**	*Candida zeylanoides* Ad1824	Cucumber	Seeding 48 hrs at 5±3°C	1	c
2018	**5896**	**Ready to reheat beef meal with potatoes**	*Candida sake* A2737	Carrots	Seeding 48 hrs at 5±3°C	1	b
2018	**5897**	**Natural yogurt**	*Candida parapsilosis* Ad2915	White cheese	Seeding 48 hrs at 5±3°C	2	a
2018	**5898**	**Ketchup**	Cross-contamination (0.1 g tomato sauce)			1	c
2018	**5899**	**Muesli with dried fruit**	Cross-contamination (1 g biscuit dough)			4	b
2018	**5900**	**Chocolate cereals**	Cross-contamination (1 g biscuit dough)			4	b
2018	**5901**	**Wildflower honey**	Cross-contamination (1 g biscuit dough)			5	c
2018	**5929**	**Dog biscuits**	*Penicillium citreonigrum* Ad1052	Environment	Seeding 1 week at room temperature	6	b
2018	**5930**	**Dog biscuits**	*Cladosporium cladosporioides* Ad1405	/	Seeding 1 week at room temperature	6	b
2018	**5931**	**Cat biscuits**	*Penicillium chrysogenum* Ad1114	Environment	Seeding 1 week at room temperature	6	b

Date	No.	Sample	Strain	Origin	Inoculation protocol	Categor	Type
2018	**5932**	**Cat biscuits**	*Fusarium oxysporum* Ad2060	/	Seeding 1 week at room temperature	6	b
2018	**5933**	**Raw material for animal feeding stuffs**	*Mucor plumbeus* Ad1136	Fruit	Seeding 1 week at room temperature	6	a
2018	**5934**	**Raw material for animal feeding stuffs**	*Cladosporium cladosporioides* Ad1405	/	Seeding 1 week at room temperature	6	a
2018	**5935**	**Raw material for animal feeding stuffs**	*Fusarium oxysporum* Ad2060	/	Seeding 1 week at room temperature	6	a
2018	**5936**	**Powdered egg white**	*Penicillium citreonigrum* Ad1052	Environment	Seeding 1 week at room temperature	3	a
2018	**5937**	**Powered egg yolk**	*Fusarium oxysporum* Ad2060	/	Seeding 1 week at room temperature	3	a
2018	**5938**	**Confectioner's custard mix**	*Penicillium chrysogenum* Ad1114	Environment	Seeding 1 week at room temperature	3	a
2018	**5939**	**Dehydrated potatoes**	*Mucor plumbeus* Ad1136	Fruit	Seeding 1 week at room temperature	4	c
2018	**5940**	**Dehydrated carrots**	*Penicillium chrysogenum* Ad1114	Environment	Seeding 1 week at room temperature	4	c
2018	**5941**	**Veal based culinary aid**	*Mucor plumbeus* Ad1136	Fruit	Seeding 1 week at room temperature	1	c
2018	**5942**	**Mixed candied fruit**	*Mucor plumbeus* Ad1136	Fruit	Seeding 1 week at room temperature	4	c
2018	**5943**	**Skimmed milk powder**	*Penicillium chrysogenum* Ad1114	Environment	Seeding 1 week at room temperature	2	c
2018	**5944**	**Inaya dark chocolate**	*Mucor plumbeus* Ad1136	Fruit	Seeding 1 week at room temperature	5	c
2018	**5945**	**Dark chocolate**	*Penicillium chrysogenum* Ad1114	Environment	Seeding 1 week at room temperature	5	c
2018	**5946**	**Alunga milk chocolate**	*Fusarium oxysporum* Ad2060	/	Seeding 1 week at room temperature	5	c
2018	**5947**	**Liquid flower honey**	*Penicillium chrysogenum* Ad1114	Environment	Seeding 1 week at room temperature	5	c

Appendix 4 - Relative trueness study: raw data

ND: not determined
inv: plates invaded by moulds, difficult to read

READY TO EAT AND READY TO REHEAT PRODUCTS																							
Date	No.	Sample	Aw	Reference method: ISO 21527-1 or 2♦							Alternative method: SYMPHONY AGAR 25°C											Category	Type
											SYMPHONY AGAR 25°C- Pour-plate method- Incubation 54 hrs						SYMPHONY AGAR 25°C- Pour-plate method- Incubation 72 hrs							
				ISO part	Dilution	CFU/plate			CFU/g	log (CFU/g)	Dilution	CFU/plate			CFU/g	log (CFU/g)	Dilution	CFU/plate			CFU/g	log (CFU/g)		
						Yeasts	Moulds	Total				Yeasts	Moulds	Total				Yeasts	Moulds	Total				
2018	3505	Grated carrots	0.9891	1	1000	106	0	106	110000	5.04	1000	20	0	20	21000	4.32	1000	53	0	53	54000	4.73	1	a
					10000	20	0	20			10000	3	0	3			10000	6	0	6				
2018	3506	Piemontaise salad	0.9732	1	10	1	19	20	200	2.30	100	0	15	15	1500	3.18	100	0	17	17	1600	3.20	1	a
					100	1	1	2			1000	0	1	1			1000	0	1	1				
2018	3507	Bacon	0.9611	1	10000	>150	69	>150	>15000000	>7.18	10000	>150	0	>150	>15000000	>7.18	10000	>150	29	>150	>15000000	>7.18	1	a
					100000	>150	9	>150			100000	>150	0	>150			100000	>150	2	>150				
2018	3508	Caesar salad	0.9903	1	10000	>150	>150	>150	>15000000	>7.18	10000	>150	>150	>150	7400000	6.87 N'	10000	>150	>150	>150	7600000	6.88 N'	1	a
					100000	>150	119	>150			100000	17	57	74			100000	19	57	76				
2018	4240	Dry cured sausage	0.8027	2	10000	44	73	117	1200000	6.08	10000	99	32	131	1300000	6.11	10000	110	41	151	1500000	6.18	1	a
					100000	5	9	14			100000	12d	2	14			100000	13	5	18				
2018	4300	Seasoned grated carrots	0.9948	1	10	0	4	4	40	1.60	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	1	a
					100	0	0	0			100	0	0	0			100	0	0	0				
2018	4301	Bacon	0.9666	1	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	1	a
					100	0	0	0			100	0	0	0			100	0	0	0				
2018	4302	Bacon	0.9426	1	10000	75	0	75	740000	5.87	10000	33	0	33	350000	5.54	10000	35	0	35	360000	5.56	1	a
					100000	6	0	6			100000	6	0	6			100000	5	0	5				
2018	4305	Non-seasoned grated carrots	>0.999	1	10000	23	0	23	240000	5.38	1000	31	0	31	31000	4.49	1000	72	0	72	71000	4.85	1	a
					100000	3	0	3			10000	3	0	3			10000	6	0	6				
2018	**3909**	**Chicken and apricot tagine**	0.9738	1	10	30	2	32	320	2.51	10	1	0	1	10	1.00*	10	18	0	18	190	2.28	1	b
					100	3	0	3			100	0	0	0			100	3	0	3				
2018	**3910**	**Beef koftas with couscousand raisins**	0.9845	1	100	21	0	21	2100	3.32	100	10	0	10	910	2.96	100	22	0	22	2200	3.34	1	b
					1000	2	0	2			1000	0	0	0			1000	2	0	2				
2018	**3911**	**Lemon chicken andseafood paella**	0.9968	1	1000	21	0	21	20000	4.30	1000	20	0	20	20000	4.30	1000	20	0	20	20000	4.30	1	b
					10000	1	0	1			10000	2	0	2			10000	2	0	2				
2018	**3912**	**Chicken kebab with couscous and raisins**	0.9894	1	1000	138	0	138	140000	5.15	10000	20	0	20	190000	5.28	10000	22	0	22	210000	5.32	1	b
					10000	14	0	14			100000	1	0	1			100000	1	0	1				
2018	**3913**	**Beef koftas with couscousand raisins**	0.9845	1	10000	118	0	118	1200000	6.08	10000	38	0	38	350000	5.54	10000	56	0	56	540000	5.73	1	b
					100000	10	0	10			100000	1	0	1			100000	3	0	3				
2018	**5896**	**Beef bourguignon and potatoes**	1	1	10	0	0	0	<10	<1.00	10	37	0	37	400	2.60	10	42	0	42	460	2.66	1	b
					100	0	0	0			100	7	0	7			100	8	0	8				
2018	6228	Ready to reheat veal meal	0.999	1	100	23	0	23	2500	3.40	10000	ND	ND	ND	ND	ND	10000	>150	0	>150	6600000	6.82 N'	1	b
					1000	4	0	4			100000						100000	66	0	66				
2018	6229	Cassoulet	1	1	1000	0	25	25	24000	4.38	100	0	40	40	3800	3.58	100	0	47	47	4500	3.65	1	b
					10000	0	1	1			1000	0	2	2			1000	0	2	2				
2018	3147	Fish based culinary aid	0.5	2	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	1	1	10	1.00*	1	c
					100	0	0	0			100	0	0	0			100	0	0	0				
2018	3149	Beef based culinary aid	0.426	2	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	1	c
					100	0	0	0			100	0	0	0			100	0	0	0				
2018	4241	Tomato purée	>0.999	1	10000	0	90	90	880000	5.94	10000	0	50	50	480000	5.68	10000	0	60	60	590000	5.77	1	c
					100000	0	7	7			100000	0	3	3			100000	0	5	5				
2018	4298	Veal based culinary aid	0.5514	2	10	0	14	14	130	2.11	10	0	7	7	70	1.85 Ne	10	0	11	11	120	2.08	1	c
					100	0	0	0			100	0	1	1			100	0	2	2				

♦ Analyses performed according to the COFRAC accreditation

READY TO EAT AND READY TO REHEAT PRODUCTS																										
Date	No.	Sample	Aw	Reference method: ISO 21527-1 or 2♦							Alternative method: SYMPHONY AGAR 25°C														Category	Type
											SYMPHONY AGAR 25°C- Pour-plate method- Incubation 54 hrs								SYMPHONY AGAR 25°C- Pour-plate method- Incubation 72 hrs							
				ISO part	Dilution	CFU/plate			CFU/g	log (CFU/g)	Dilution	CFU/plate			CFU/g	log (CFU/g)	Dilution	CFU/plate			CFU/g	log (CFU/g)		
						Yeasts	Moulds	Total				Yeasts	Moulds	Total				Yeasts	Moulds	Total				
2018	5338	Veal based culinary aid	0.551	2	10	0	3	3	30	1.48*	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	1	c
					100	0	0	0			100	0	0	0			100	0	0	0				
2018	5339	Fish based culinary aid	0.57	2	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	1	c
					100	0	0	0			100	0	0	0			100	0	0	0				
2018	5348	Vegetable based culinary aid	0.47	2	10	0	1	1	10	1.00*	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	1	c
					100	0	0	0			100	0	0	0			100	0	0	0				
2018	5349	Cooking aids (cube)	0.54	2	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	1	c
					100	0	0	0			100	0	0	0			100	0	0	0				
2018	**5893**	**Ketchup**	0.996	1	10	0	0	0	<10	<1.00	10	20	0	20	190	2.28	10	15	0	15	160	2.20	1	c
					100	0	0	0			100	1	0	1			100	2	0	2				
2018	**5894**	**Garlic mayonnaise with oil**	1	1	10	21	0	21	210	2.32	10	10	0	10	100	2.00	10	10	0	10	91	1.96	1	c
					100	2	0	2			100	0	0	0			100	0	0	0				
2018	**5895**	**Béarnaise dressing**	1	1	100	0	1	1	100	2.00*	100	0	0	0	<10	<1.00	100	0	0	0	<100	<2.00	1	c
					1000	0	0	0			1000	0	0	0			1000	0	0	0				
2018	**5898**	**Ketchup**	0.996	1	100	0	0	0	<10	<1.00	100	0	0	0	<100	<2.00	100	0	1	1	100	2.00*	1	c
					1000	0	0	0			1000	0	0	0			1000	0	0	0				
2018	**5941**	**Veal based culinary aid**	0.509	2	10	0	6	6	60	1.78	10	0	2	2	20	1.30*	10	0	2	2	20	1.30*	1	c
					100	0	0	0			100	0	0	0			100	0	0	0				
2018	6385	Ketchup	0.996	1	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	1	c
					100	0	0	0			100	0	0				100	0	0	0				
2018	6386	Garlic mayonnaise	1	1	10	0	28	28	300	2.48	10	0	5	5	50	1.70 Ne	10	0	12	12	150	2.18	1	c
					100	0	5	5			100	0	2	2			100	0	4	4				
2018	6387	Béarnaise dressing	1	1	1000	0	114	114	110000	5.04	1000	0	84	84	86000	4.93	1000	0	90	90	93000	4.97	1	c
					10000	0	7	7			10000	0	11	11			10000	0	12	12				

DAIRY PRODUCTS

Date	No.	Sample	Aw	Reference method: ISO 21527-1 or 2♦							Alternative method: SYMPHONY AGAR 25°C												Category	Type
											SYMPHONY AGAR 25°C- Pour-plate method-Incubation 54 hrs						SYMPHONY AGAR 25°C- Pour-plate method- Incubation 72 hrs							
				ISO part	Dilution	CFU/plate			CFU/g	log (CFU/g)	Dilution	CFU/plate			CFU/g	log (CFU/g)	Dilution	CFU/plate			CFU/g	log (CFU/g)		
						Yeasts	Moulds	Total				Yeasts	Moulds	Total				Yeasts	Moulds	Total				
2017	5309	Sour cream	0.995	1	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	2	a
					100	0	0	0			100	0	0	0			100	0	0	0				
2017	5310	Vanilla custard tart	0.988	1	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	2	a
					100	0	0	0			100	0	0	0			100	0	0	0				
2017	5311	Egg custard	0.988	1	10	0	1	1	10	1.00*	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	2	a
					100	0	0	0			100	0	0	0			100	0	0	0				
2017	5313	Pasteurised whole milk	0.997	1	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	2	a
					100	0	0	0			100	0	0	0			100	0	0	0				
2017	5314	Pasteurised chocolate milk beverage	0.994	1	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	2	a
					100	0	0	0			100	0	0	0			100	0	0	0				
2017	7462	Sour cream	0.998	1	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	2	a
					100	0	0	0			100	0	0	0			100	0	0	0				
2017	7463	Sour cream	0.999	1	100	151	0	151	15000	4.18	100	136	0	136	13000	4.11	100	138	0	138	14000	4.15	2	a
					1000	9	0	9			1000	11	0	11			1000	12	0	12				
2017	7464	Sour cream	0.997	1	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	2	a
					100	0	0	0			100	0	0	0			100	0	0	0				
2017	**7834**	**Pasteurised whole milk**	0.995	1	10	6	0	6	60	1.78	10	13	0	13	120	2.08	10	13	0	13	120	2.08	2	a
					100	1	0	1		Ne	100	0	0	0			100	0	0	0				
2017	**7835**	**Pasteurised whole milk**	0.997	1	10	6	0	6	60	1.78	10	12	0	12	120	2.08	10	12	0	12	120	2.08	2	a
					100	2	0	2		Ne	100	1	0	1			100	1	0	1				
2017	**7836**	**Pasteurised whole milk**	0.995	1	10	6	0	6	60	1.78	10	2	0	2	20	1.30*	10	2	0	2	20	1.30*	2	a
					100	1	0	1		Ne	100	0	0	0			100	0	0	0				
2017	**7837**	**Pasteurised whole milk**	0.996	1	10	10	0	10	91	1.96	10	4	0	4	40	1.60	10	4	0	4	40	1.60	2	a
					100	0	0	0			100	0	0	0		Ne	100	0	0	0		Ne		
2017	**7838**	**Whipped cream /strawberry choux bun**	0.998	1	100	>150	0	>150	>150000	>5.18	100	>150	0	>150	>150000	>5.18	100	>150	0	>150	>150000	>5.18	2	a
					1000	>150	0	>150			1000	>150	0	>150			1000	>150	0	>150				
2018	**5503**	**Cream dessert**	0.99	1	10	2	1	3	30	1.48*	10	0	1	1	10	1.00*	10	0	7	7	70	1.85	2	a
					100	0	0	0			100	0	0	0			100	0	1	1		Ne		
2018	**5897**	**Natural yogurt**	1	1	100	20	0	20	2200	3.34	100	64	0	64	6400	3.81	100	66	0	66	6500	3.81	2	a
					1000	4	0	4			1000	6	0	6			1000	6	0	6				
2017	5312	Pasteurised sheep'scheese	0.957	1	1000	18	0	18	18000	4.26	1000	21	0	21	21000	4.32	1000	23	0	23	23000	4.36	2	b
					10000	2	0	2			10000	2	0	2			10000	2	0	2				
2017	7454	Grated Gruyère	0.974	1	1000	101	0	101	98000	4.99	100	55	0	55	5100	3.71	100	71	0	71	6500	3.81	2	b
					10000	7	0	7			1000	1	0	1			1000	1	0	1				
2017	7455	Grated Comté	0.964	1	1000	13	0	13	14000	4.15	100	120	0	120	12000	4.08	100	132	0	132	13000	4.11	2	b
					10000	2	0	2			1000	11	0	11			1000	11	0	11				
2017	7456	Grated Cheddar	0.96	1	1000	49	0	49	47000	4.67	1000	23	0	23	23000	4.36	1000	29	0	29	28000	4.45	2	b
					10000	3	0	3			10000	2	0	2			10000	2	0	2				
2017	7457	Grated Emmental	0.955	1	10	57	21	78	810	2.91	10	37 (µcolonies)	0	37	370	2.57	10	0	48	48	470	2.67	2	b
					100	9	2	11			100	4 (µ colonies)	0	4			100	0	4	4				
2017	7458	Grated Emmental	0.978	1	1000	20	0	20	23000	4.36	1000	27	0	27	26000	4.41	1000	30	0	30	29000	4.46	2	b
					10000	5	0	5			10000	2	0	2			10000	2	0	2				
2018	**4430**	**Powdered milk**	0.579	2	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	2	c
					100	0	0	0			100	0	0	0			100	0	0	0				
2018	**4431**	**Skimmed milk powder**	0.348	2	100	0	4	4	400	2.60	100	0	5	5	500	2.70	100	0	5	5	500	2.70	2	c

♦ Analyses performed according to the COFRAC accreditation

DAIRY PRODUCTS																							
Date	No.	Sample	Aw	Reference method: ISO 21527-1 or 2♦							Alternative method: SYMPHONY AGAR 25°C											Category	Type
											SYMPHONY AGAR 25°C- Pour-plate method-Incubation 54 hrs							SYMPHONY AGAR 25°C- Pour-plate method- Incubation 72 hrs						
				ISO part	Dilution	CFU/plate			CFU/g	log (CFU/g)	Dilution	CFU/plate			CFU/g	log (CFU/g)	Dilution	CFU/plate			CFU/g	log (CFU/g)		
						Yeasts	Moulds	Total				Yeasts	Moulds	Total				Yeasts	Moulds	Total				
					1000	0	0	0			1000	0	0	0		Ne	1000	0	0	0		Ne		
2018	**4432**	**Whole milk powder**	0.411	2	10	0	4	4	40	1.60	10	0	8	8	80	1.90	10	0	8	8	80	1.90	2	c
					100	0	1	1			100	0	0	0		Ne	100	0	0	0		Ne		
2018	**4433**	**Semi-skimmed milk powder**	0.504	2	10	0	5	5	50	1.70	10	0	1	1	10	1.00*	10	0	1	1	10	1.00*	2	c
					100	0	0	0			100	0	1	1			100	0	1	1				
2018	**4758**	Skimmed milk powder	0.5822	2	10000	0	6	6	73000	4.86	10000	0	4	4	36000	4.56	10000	0	5	5	50000	4.70	2	c
					100000	0	2	2			100000	0	0	0			100000	0	0	0		Ne		
2018	**4759**	Whole milk powder	0.5828	2	100	0	17	17	1700	3.23	10	0	14	14	130	2.11	10	0	48	48	450	2.65	2	c
					1000	0	2	2			100	0	0	0			100	0	1	1				
2018	**5326**	**Skimmed milk powder**	0.3722	2	100	0	0	0	<100	<2.00	100	0	0	0	<100	<2.00	100	0	0	0	<100	<2.00	2	c
					1000	0	0	0			1000	0	0	0			1000	0	0	0				
2018	**5943**	**Skimmed milk powder**	0.372	2	100	0	70	70	7100	3.85	100	0	37	37	3600	3.56	100	0	39	39	3800	3.58	2	c
					1000	0	8	8			1000	0	3	3			1000	0	3	3				

EGG PRODUCTS AND SEAFOOD																									
Date	No.	Sample	Aw	Reference method: ISO 21527-1 or 2♦							Alternative method: SYMPHONY AGAR 25°C													Category	Type
											SYMPHONY AGAR 25°C- Pour-plate method- Incubation 54 hrs						SYMPHONY AGAR 25°C- Pour-plate method- Incubation 72 hrs								
				ISO part	Dilution	CFU/plate			CFU/g	log (CFU/g)	Dilution	CFU/plate			CFU/g	log (CFU/g)	Dilution	CFU/plate			CFU/g	log CFU/g)		
						Yeasts	Moulds	Total				Yeasts	Moulds	Total				Yeasts	Moulds	Total				
2018	**4425**	**Powdered egg yolk**	0.479	2	100	0	32	32	3800	3.58	100	0	26	26	2600	3.41	100	0	26	26	2600	3.41	3	a
					1000	0	10	10			1000	0	3	3			1000	0	3	3				
2018	**4426**	**Powdered egg yolk**	0.479	2	10	0	18	18	190	2.28	10	0	21	21	210	2.32	10	0	21	21	210	2.32	3	a
					100	0	3	3			100	0	2	2			100	0	2	2				
2018	**4427**	**Powdered whole egg**	0.416	2	10	0	39	39	420	2.62	10	0	20	20	220	2.34	10	0	26	26	290	2.46	3	a
					100	0	7	7			100	0	4	4			100	0	6	6				
2018	**4428**	**Powdered whole egg**	0.416	2	10	0	22	22	230	2.36	10	0	4	4	40	1.60	10	0	22	22	200	2.30	3	a
					100	0	3	3			100	0	0	0			100	0	0	0				
2018	**4429**	**Powdered egg white**	0.251	2	40	0	1	1	40	1.60*	10	0	1	1	10	1.00*	10	0	1	1	10	1.00*	3	a
					400	0	0	0			100	0	0	0			100	0	0	0				
2018	**5327**	**Powdered egg yolk**	0.4792	2	10	0	4	4	40	1.60	10	0	0	0	<10	<1.00	10	0	2	2	20	1.30*	3	a
					100	0	0	0			100	0	0	0			100	0	0	0				
2018	**5328**	**Custard tart mix**	0.57	2	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	3	a
					100	0	0	0			100	0	0	0			100	0	0	0				
2018	**5329**	**Pancake mix**	0.56	2	10	2	10	12	160	2.20	10	0	0	0	<10	<1.00	10	0	11	11	100	2.00	3	a
					100	0	5	5			100	0	0	0			100	0	0	0				
2018	**5936**	**Powdered egg white**	0.468	2	10	0	8	8	80	1.90	10	0	10	10	91	1.96	10	0	11	11	100	2.00	3	a
					100	0	2	2			100	0	0	0			100	0	0	0				
2018	**5937**	**Powdered egg yolk**	0.468	2	10	0	9	9	90	1.95	10	0	3	3	30	1.48*	10	0	5	5	50	1.70	3	a
					100	0	1	1			100	0	0	0			100	0	0	0				
2018	**5938**	**Confectioner's custard mix**	0.618	2	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	3	a
					100	0	0	0			100	0	0	0			100	0	0	0				
2018	3150	Fresh egg fettuccine	0.95	1	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	3	b
					100	0	0	0			100	0	0	0			100	0	0	0				
2018	3151	Fresh egg tagliatelle	0.986	1	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	3	b
					100	0	0	0			100	0	0	0			100	0	0	0				
2018	3152	Fresh tagliatelle	0.992	1	10	66	0	66	680	2.83	10	28	3	31	330	2.52	10	91	6	97	970	2.99	3	b
					100	9	0	9			100	4	1	5			100	10	0	10				
2018	3153	Egg custard tart	0.985	1	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	3	3	30	1.48*	3	b
					100	0	0	0			100	0	0	0			100	0	0	0				
2018	3154	Egg-based dessert (crème brûlée)	0.988	1	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	3	b
					100	0	0	0			100	0	0	0			100	0	0	0				
2018	3155	Pouring custard	0.992	1	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	3	b
					100	0	0	0			100	0	0	0			100	0	0	0				
2018	**3914**	**Pasteurised liquidwhole egg**	>0.999	1	10	103	0	103	1100	3.04	10	57	0	57	580	2.76	10	68	0	68	680	2.83	3	b
					100	15	0	15			100	7	0	7			100	7	0	7				
2018	**3915**	**Pasteurised liquid eggyolk**	>0.999	1	100	128	0	128	13000	4.11	100	46	0	46	4 800	3.68	100	48	0	48	5200	3.72	3	b
					1000	12	0	12			1000	7	0	7			1000	9	0	9				
2018	4242	Egg custard dessert	0.9894	1	10000	0	32	32	310000	5.49	10000	0	35	35	350000	5.54	10000	0	40	40	400000	5.60	3	b
					100000	0	2	2			100000	0	4	4			100000	0	4	4				
2018	4244	Spanish omelette	0.9861	1	10000	0	24	24	250000	5.40	10000	0	9	9	91000	4.96	10000	0	10	10	100000	5.00	3	b
					100000	0	4	4			100000	0	1	1			100000	0	1	1				
2018	4245	Plain tortilla wrap	0.9849	1	100000	0	19	19	1900000	6.28	100000	0	21	21	2000000	6.30	100000	0	33	33	3100000	6.49	3	b
					1000000	0	2	2			1000000	0	1	1			1000000	0	1	1				
2018	4243	Smoked salmon terrine	0.9895	1	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	3	c
					100	0	0	0			100	0	0	0			100	0	0	0				
2018	4294	Scallops	0.99	1	100000	25	0	25	2500000	6.40	100000	50	0	50	4700000	6.67	100000	53	0	53	5400000	6.73	3	c

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EGG PRODUCTS AND SEAFOOD																							
Date	No.	Sample	Aw	Reference method: ISO 21527-1 or 2♦							Alternative method: SYMPHONY AGAR 25°C											Category	Type
											SYMPHONY AGAR 25°C- Pour-plate method- Incubation 54 hrs						SYMPHONY AGAR 25°C- Pour-plate method- Incubation 72 hrs							
				ISO part	Dilution	CFU/plate			CFU/g	log (CFU/g)	Dilution	CFU/plate			CFU/g	log (CFU/g)	Dilution	CFU/plate			CFU/g	log CFU/g)		
						Yeasts	Moulds	Total				Yeasts	Moulds	Total				Yeasts	Moulds	Total				
					1000000	3	0	3			1000000	2	0	2			1000000	6	0	6				
2018	4295	Cooked prawns	0.9794	1	10	1	0	1	10	1.00*	10	0	1	1	10	1.00*	10	0	1	1	10	1.00*	3	c
					100	0	0	0			100	0	0	0			100	0	0	0				
2018	4296	Whole prawns	0.9785	1	10000	18	0	18	190000	5.28	1000	62	0	62	59000	4.77	1000	116	0	116	110000	5.04	3	c
					100000	3	0	3			10000	3	0	3			10000	9	0	9				
2018	4754	Salmon terrine	0.9851	1	100	26	0	26	2500	3.40	100	17	0	17	1600	3.20	100	0	17	17	1700	3.23	3	c
					1000	2	0	2			1000	1	0	1			1000	0	2	2				
2018	4757	Marinated anchovy fillets	0.9715	1	10	0	1	1	10	1.00*	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	3	c
					100	0	1	1			100	0	0	0			100	0	0	0				
2018	**5504**	**Marinated anchovy fillets**	0.97	1	100	21	0	21	2100	3.32	100	6	0	6	600	2.78	100	16	0	16	1600	3.20	3	c
					1000	2	0	2			1000	0	0	0		Ne	1000	2	0	2				
2018	**5505**	**Marinated anchovy fillets**	0.97	1	100	0	26	26	2600	3.41	100	0	11	11	1100	3.04	100	0	21	21	2100	3.32	3	c
					1000	0	3	3			1000	0	1	1			1000	0	2	2				

FRUIT AND VEGETABLES

Date	No.	Sample	Aw	Reference method: ISO 21527-1 or 2♦							Alternative method: SYMPHONY AGAR 25°C											Category	Type
											SYMPHONY AGAR 25°C- Pour-plate method- Incubation54 hrs						SYMPHONY AGAR 25°C- Pour-plate method-Incubation 72 hrs							
				ISO part	Dilution	CFU/plate			CFU/g	log (CFU/g)	Dilution	CFU/plate			CFU/g	log CFU/g)	Dilution	CFU/plate			CFU/g	log (CFU/g)		
						Yeasts	Moulds	Total				Yeasts	Moulds	Total				Yeasts	Moulds	Total				
2017	7459	Pineapple/passion fruit juice	0.999	1	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	4	a
					100	0	0	0			100	0	0	0			100	0	0	0				
2017	7460	Mixed fruit juice	0.996	1	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	4	a
					100	0	0	0			100	0	0	0			100	0	0	0				
2017	7461	Orange juice	0.999	1	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	4	a
					100	0	0	0			100	0	0	0			100	0	0	0				
2017	7686	Orange marmalade	0.867	2	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	4	a
					100	0	0	0			100	0	0	0			100	0	0	0				
2017	7687	Strawberry jam	0.846	2	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	4	a
					100	0	0	0			100	0	0	0			100	0	0	0				
2017	**7830**	**Apple/peach/pear juice**	0.988	1	10	17	0	17	160	2.20	10	7	0	7	70	1.85	10	9	0	9	90	1.95	4	a
					100	0	0	0			100	0	0	0	Ne	Ne	100	0	0	0		Ne		
2017	**7831**	**Apple/mango juice**	0.988	1	10	46	0	46	460	2.66	10	45	0	45	450	2.65	10	48	0	48	470	2.67	4	a
					100	4	0	4			100	4	0	4			100	4	0	4				
2017	**7832**	**Orange juice**	0.996	1	100	63	0	63	6800	3.83	100	31	0	31	3300	3.52	100	41	0	41	4200	3.62	4	a
					1000	12	0	12			1000	5	0	5			1000	5	0	5				
2017	**7833**	**Pineapple/passion fruitjuice**	0.994	1	1000	64	0	64	63000	4.80	1000	25	0	25	27000	4.43	1000	29	0	29	31000	4.49	4	a
					10000	5	0	5			10000	5	0	5			10000	5	0	5				
2017	**7981**	**Apple/peach/pear juice**	0.999	1	1000	0	10	10	10000	4.00	100	0	154	154	15000	4.18	100	0	154	154	15000	4.18	4	a
					10000	0	1	1			1000	0	13	13			1000	0	15	15				
2017	**7982**	**Pineapple/passion fruitjuice**	0.999	1	1000	0	131	131	130000	5.11	1000	0	143	143	140000	5.15	1000	0	147	147	140000	5.15	4	a
					10000	0	15	15			10000	0	9	9			10000	0	11	11				
2017	**7983**	**Orange juice**	0.999	1	100	0	151	151	6000	4.20		µ colonies, enumeration impossible			ND	ND	100	0	101	101	9900	4.00	4	a
					1000	0	21	21									1000	0	8	8				
2017	**7984**	**Apple/mango juice**	0.993	1	100	0	10	10	1000	3.00	100	0	15	15	1500	3.18	100	0	16	16	1700	3.23	4	a
					1000	0	1	1			1000	0	2	2			1000	0	3	3				
2018	3509	Fruit salad	0.9825	1	10000	>150	2	>150	>1500000	>7.18	10000	>150	0	>150	7600000	6.88	10000	>150	0	>150	>15000000	>7.18	4	a
					100000	>150	0	>150	0		100000	76	0	76		N'	100000	>150	0	>150				
2018	4236	Orange marmalade	0.9305	2	10	0	1	1	10	1.00*	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	4	a
					100	0	0	0			100	0	0	0			100	0	0	0				
2018	4237	Red berry cordial	0.8017	2	1000	0	31	31	31000	4.49	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	4	a
					10000	0	3	3			100	0	0	0			100	0	0	0				
2018	4299	Fruit salad	0.9951	1	100000	98	0	98	12000000	7.08	100000	41	0	41	3900000	6.59	100000	64	0	64	6200000	6.79	4	a
					1000000	33	0	33			1000000	2	0	2			1000000	4	0	4				
2017	7689	Chocolate cereals	0.47	2	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	4	b
					100	0	0	0			100	0	0	0			100	0	0	0				
2017	7691	Muesli with chocolate	0.551	2	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	4	b
					100	0	0	0			100	0	0	0			100	0	0	0				
2017	**7985**	**Chocolate puffedwheat**	0.534	2	10	0	7	7	70	1.85	10	0	1	1	10	1.00*	10	0	2	2	20	1.30*	4	b
					100	0	3	3			100	0	0	0			100	0	0	0	Ne			
2017	**7986**	**Sweetened corn flakes**	0.311	2	10	0	27	27	250	2.40	10	0	17	17	160	2.20	10	0	17	17	160	2.20	4	b
					100	0	0	0			100	0	1	1			100	0	1	1				

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FRUIT AND VEGETABLES

Date	No.	Sample	Aw	Reference method: ISO 21527-1 or 2♦							Alternative method: SYMPHONY AGAR 25°C										Category	Type
											SYMPHONY AGAR 25°C- Pour-plate method- Incubation54 hrs						SYMPHONY AGAR 25°C- Pour-plate method-Incubation 72 hrs							
				ISO part	Dilution	CFU/plate			CFU/g	log (CFU/g)	Dilution	CFU/plate			CFU/g	log CFU/g)	Dilution	CFU/plate			CFU/g	log (CFU/g)		
						Yeasts	Moulds	Total				Yeasts	Moulds	Total				Yeasts	Moulds	Total				
2017	**7987**	**Whole grain wheat cereals with chocolate**	0.281	2	10	0	61	61	640	2.81	10	0	63	63	580	2.76	10	0	63	63	580	2.76	4	b
					100	0	9	9			100	0	1	1			100	0	1	1				
2017	**7988**	**Puffed corn balls withhoney**	0.279	2	100	0	56	56	6500	3.81	100	0	52	52	4900	3.69	100	0	52	52	4900	3.69	4	b
					1000	0	16	16			1000	0	2	2			1000	0	2	2				
2018	3156	Cereals	0.502	2	10	0	9	9	90	1.95 Ne	10	0	5	5	50	1.70 Ne	10	0	11	11	110	2.04	4	b
					100	0	0	0			100	0	0	0			100	0	1	1				
2018	3157	Muesli with dried fruit	0.481	2	10	0	11	11	110	2.04	10	0	2	2	20	1.30*	10	0	6	6	60	1.78 Ne	4	b
					100	0	1	1			100	0	1	1			100	0	1	1				
2018	3510	Basic muesli	0.4665	2	10	0	7	7	70	1.85 Ne	10	0	1	1	10	1.00*	10	0	1	1	10	1.00*	4	b
					100	0	2	2			100	0	0	0			100	0	1	1				
2018	**4437**	**Breakfast cereals**	0.519	2	10	0	13	13	160	2.20	10	0	0	0	<10	<1.00	10	0	2	2	20	1.30*	4	b
					100	0	4	4			100	0	0	0			100	0	0	0				
2018	5342	Muesli with cocoa	0.57	2	10	0	9	9	90	1.95	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	4	b
					100	0	3	3			100	0	0	0			100	0	0	0				
2018	5345	Muesli	0.52	2	10	0	11	11	100	2.00	10	0	1	1	10	1.00*	10	0	3	3	30	1.48*	4	b
					100	0	0	0			100	0	0	0			100	0	0	0				
2018	**5899**	**Muesli with dried fruit**	0.51	2	1000	0	>150	>150	290000	5.46	100	0	95	95	9500	3.98	1000	0	59	59	65000	4.81	4	b
					10000	0	29	29			1000	0	10	10			10000	0	13	13				
2018	**5900**	**Chocolate cereals**	0.568	2	1000	0	>150	>150	430000	5.63	100	0	60	60	5600	3.75	100	0	64	64	6000	3.78	4	b
					10000	0	43	43			1000	0	2	2			1000	0	2	2				
2017	5687	Raisins	0.585	2	100	0	30	30	3100	3.49	100	0	31	31	3300	3.52	100	0	34	34	3700	3.57	4	c
					1000	0	4	4			1000	0	5	5			1000	0	7	7				
2017	5688	Shelled hazelnuts	0.736	2	10	0	>150	>150	>1500000	>6.18	100	0	30	30	2700	3.43	100	0	61	61	6200	3.79	4	c
					100	0	>150	>150			1000	0	0	0			1000	0	7	7				
2017	5689	Shelled walnuts	0.571	2	1000	0	103	103	100000	5.00	100	0	103	103	9700	3.99	100	0	111	111	11000	4.04	4	c
					10000	0	10	10			1000	0	4	4			1000	0	6	6				
2017	7841	Dehydrated carrots	0.548	2	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	4	c
					100	0	0	0			100	0	0	0			100	0	0	0				
2017	7842	Dehydrated leeks	0.543	2	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	4	c
					100	0	0	0			100	0	0	0			100	0	0	0				
2017	7843	Dehydrated potatoes	0.615	2	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	4	c
					100	0	0	0			100	0	0	0			100	0	0	0				
2017	**7989**	**Dehydrated potatoes**	0.633	2	1000	0	69	69	68000	4.83		µ colonies, enumeration impossible			ND	ND	1000	0	61	61	58000	4.76	4	c
					10000	0	6	6									10000	0	3	3				
2017	**7990**	**Dehydrated carrots**	0.552	2	10	0	16	16	160	2.20	10	0	22	22	210	2.32	10	0	22	22	210	2.32	4	c
					100	0	2	2			100	0	1	1			100	0	1	1				
2018	3148	Soya	0.49	2	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	4	c
					100	0	0	0			100	0	0	0			100	0	0	0				
2018	3511	Dried bananas	0.4598	2	10	0	25	25	240	2.38	10	0	3d (invasive colonies)	3	30	1.48* estimation	10	0	7 (invasive colonies)	7	70	1.85 Ne	4	c
					100	0	1	1			100	0	2	2			100	0	2	2				
2018	5343	Sliced shallots	0.52	2	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	4	c
					100	0	0	0			100	0	0	0			100	0	0	0				
2018	5344	Dehydrated carrots	0.53	2	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	4	c
					100	0	0	0			100	0	0	0			100	0	0	0				

FRUIT AND VEGETABLES																									
Date	No.	Sample	Aw	Reference method: ISO 21527-1 or 2♦							Alternative method: SYMPHONY AGAR 25°C													Category	Type
											SYMPHONY AGAR 25°C- Pour-plate method- Incubation54 hrs						SYMPHONY AGAR 25°C- Pour-plate method-Incubation 72 hrs								
				ISO part	Dilution	CFU/plate			CFU/g	log (CFU/g)	Dilution	CFU/plate			CFU/g	log CFU/g)	Dilution	CFU/plate			CFU/g	log (CFU/g)		
						Yeasts	Moulds	Total				Yeasts	Moulds	Total				Yeasts	Moulds	Total				
2018	**5939**	**Dehydrated potatoes**	0.538	2	10	0	37	37	380	2.58	10	0	22	22	260	2.41	10	0	22	22	260	2.41	4	c
					100	0	5	5			100	0	6	6			100	0	6	6				
2018	**5940**	**Dehydrated carrots**	0.423	2	100	0	113	113	12000	4.08	100	0	59	59	6400	3.81	100	0	64	64	7200	3.86	4	c
					1000	0	18	18			1000	0	11	11			1000	0	15	15				
2018	**5942**	**Mixed candied fruit**	0.757	2	10	0	1	1	10	1.00*	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	4	c
					100	0	0	0			100	0	0	0			100	0	0	0				

CHOCOLATE, PASTRIES, CONFECTIONERY

Date	No.	Sample	Aw	Reference method: ISO 21527-1 or 2♦							Alternative method: SYMPHONY AGAR 25°C												Category	Type
											SYMPHONY AGAR 25°C- Pour-plate method- Incubation 54 hrs						SYMPHONY AGAR 25°C- Pour-plate method- Incubation 72 hrs							
				ISO part	Dilution	CFU/plate			CFU/g	log (CFU/g)	Dilution	CFU/plate			CFU/g	log (CFU/g)	Dilution	CFU/plate			CFU/g	log (CFU/g)		
						Yeasts	Moulds	Total				Yeasts	Moulds	Total				Yeasts	Moulds	Total				
2017	5685	Chocolate doughnuts	0.843	2	10	0	4	4	40	1.60	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	5	a
					100	0	0	0	Ne		100	0	0	0			100	0	0	0				
2017	7465	Coffee pastry	0.995	1	10	3	0	3	30	1.48*	10	0	0	0	<10	<1.00	10	12	0	12	120	2.08	5	a
					100	0	0	0			100	0	0	0			100	1	0	1				
2017	7466	Vanilla pastry	0.959	1	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	5	a
					100	0	0	0			100	0	0	0			100	0	0	0				
2017	7467	Chocolate pastry	0.996	1	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	1	0	1	10	1.00*	5	a
					100	0	0	0			100	0	0	0			100	0	0	0				
2017	**7839**	**Chocolate pastry**	0.978	1	1000	32	0	32	32000	4.51	100	66	0	66	6200	3.79	1000	17 (µcolonies)	0	17	16000	4.20	5	a
					10000	3	0	3			1000	2	0	2			10000	1	0	1				
2018	3160	Bread flour	0.539	2	10	6	34	40	420	2.62	10	0	3	3	30	1.48*	10	0	16	16	150	2.18	5	a
					100	1	5	6			100	0	0	0			100	0	0	0				
2018	4238	Country baguette	0.7698	2	10	3	61	64	610	2.79	10	0	14	14	140	2.15	10	4	44	48	450	2.65	5	a
					100	0	3	3			100	0	1	1			100	0	1	1				
2018	4239	Country loaf	0.7391	2	1000	0	58 (estimation)	58	67000	4.83	1000	0	37	37	37000	4.57	1000	0	50	50	49000	4.69	5	a
					10000	0	16	16			10000	0	4	4			10000	0	4	4				
2018	4752	Organic sliced brioche	0.8704	2	10000	0	32	32	340000	5.53	1000	0	68	68	67000	4.83	1000	0	83	83	81000	4.91	5	a
					100000	0	5	5			10000	0	6	6			10000	0	6	6				
2018	4753	Organic sliced loaf	0.8329	2	100000	0	69	69	7000000	6.85	100000	0	24	24	2200000	6.34	100000	0	38	38	3600000	6.56	5	a
					1000000	0	8	8			1000000	0	0	0			1000000	0	2	2				
2017	7684	Brown rice cakes	0.561	2	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	5	b
					100	0	0	0			100	0	0	0			100	0	0	0				
2017	7690	Almond paste	0.677	2	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	5	b
					100	0	0	0			100	0	0	0			100	0	0	0				
2017	**7840**	**Biscuit**	0.284	2	10	30	0	30	360	2.56	10	11	0	11	120	2.08	100	19 (µcolonies)	0	19	1900	3.28	5	b
					100	9	0	9			100	2	0	2			1000	2	0	2				
2017	**7991**	**Plain sponge cake mix**	0.601	2	10	0	53	53	550	2.74	10	0	54	54	520	2.72	10	0	54	54	520	2.72	5	b
					100	0	7	7			100	0	3	3			100	0	3	3				
2017	**7992**	**Lemon sponge cake mix**	0.373	2	10	0	18	18	190	2.28	10	0	10	10	110	2.04	10	0	10	10	110	2.04	5	b
					100	0	3	3			100	0	2	2			100	0	2	2				
2018	3158	Biscuit dough	0.776	2	100	0	25	25	2800	3.45	10	0	17	17	160	2.20	10	0	50	50	560	2.75	5	b
					1000	0	6	6			100	0	0	0			100	1	11	12				
2018	3159	Biscuit dough	0.775	2	10	14	66	80	860	2.93	10	0	16	16	160	2.20	10	2	25	27	270	2.43	5	b
					100	7	8	15			100	0	2	2			100	0	3	3				
2017	5686	Dark chocolate (70%cocoa)	0.553	2	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	1	1	10	1.00*	5	c
					100	0	0	0			100	0	0	0			100	0	0	0				
2017	7685	Praline	0.542	2	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	5	c
					100	0	0	0			100	0	0	0			100	0	0	0				
2017	7688	Honey	0.614	2	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	5	c
					100	0	0	0			100	0	0	0			100	0	0	0				
2018	3161	Milk chocolate	0.397	2	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	5	c
					100	0	0	0			100	0	0	0			100	0	0	0				
2018	3162	Chocolate spread	0.905	2	10	2	0	2	20	1.30*	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	5	c
					100	0	0	0			100	0	0	0			100	0	0	0				
2018	**3916**	**Honey**	0.7748	2	10	121	0	121	1300	3.11	10	117	0	117	1200	3.08	10	128	0	128	1300	3.11	5	c
					100	19	0	19			100	14	0	14			100	15	0	15				

♦ Analyses performed according to the COFRAC accreditation

CHOCOLATE, PASTRIES, CONFECTIONERY																									
Date	No.	Sample	Aw	Reference method: ISO 21527-1 or 2♦							Alternative method: SYMPHONY AGAR 25°C													Category	Type
											SYMPHONY AGAR 25°C- Pour-plate method- Incubation 54 hrs						SYMPHONY AGAR 25°C- Pour-plate method- Incubation 72 hrs								
				ISO part	Dilution	CFU/plate			CFU/g	log (CFU/g)	Dilution	CFU/plate			CFU/g	log (CFU/g)	Dilution	CFU/plate			CFU/g	log (CFU/g)		
						Yeasts	Moulds	Total				Yeasts	Moulds	Total				Yeasts	Moulds	Total				
2018	**4435**	**Unsweetened cocoa powder**	0.607	2	10	0	70	70	720	2.86	10	0	35	35	370	2.57	10	0	50	50	530	2.72	5	c
					100	0	9	9			100	0	6	6			100	0	8	8				
2018	**4436**	**Brown cocoa powder**	0.431	2	100	0	19	19	1800	3.26	100	0	11	11	1000	3.00	100	0	20	20	2100	3.32	5	c
					1000	0	1	1			1000	0	0	0			1000	0	3	3				
2018	**5330**	**100% cocoa powder**	0.6071	2	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	5	c
					100	0	0	0			100	0	0	0			100	0	0	0				
2018	**5331**	**75% cocoa dark chocolate**	0.553	2	100	0	0	0	<100	<2.00	100	0	0	0	<100	<2.00	100	0	0	0	<100	<2.00	5	c
					1000	0	0	0			1000	0	0	0			1000	0	0	0				
2018	**5332**	**Honey**	0.58	2	1000	0	0	0	<1000	<3.00	1000	0	0	0	<1000	<3.00	1000	0	0	0	<1000	<3.00	5	c
					10000	0	0	0			10000	0	0	0			10000	0	0	0				
2018	**5901**	**Wild flower honey**	0.629	2	1000	0	38	38	37000	4.57	10	0	23	23	220	2.34	100	0	48	48	4700	3.67	5	c
					10000	0	3	3			100	0	1	1			1000	0	4	4				
2018	**5944**	**Inaya dark chocolate**	0.488	2	10	0	3	3	30	1.48*	10	0	2	2	20	1.30*	10	0	2	2	20	1.30*	5	c
					100	0	1	1			100	0	1	1			100	0	1	1				
2018	**5945**	**Dark chocolate**	0.458	2	100	0	19	19	2000	3.30	10	0	15	15	150	2.18	10	0	15	15	150	2.18	5	c
					1000	0	3	3			100	0	1	1			100	0	1	1				
2018	**5946**	**Alunga milk chocolate**	0.422	2	100	0	97	97	9700	3.99	100	0	67	67	7500	3.88	100	0	67	67	7500	3.88	5	c
					1000	0	10	10			1000	0	15	15			1000	0	15	15				
2018	**5947**	**Liquid flower honey**	0.571	2	100	0	13	13	1400	3.15	10	0	110	110	1100	3.04	10	0	132	132	1300	3.11	5	c
					1000	0	2	2			100	0	12	12			100	0	14	14				

ANIMAL FEEDING STUFFS

Date	No.	Sample	Aw	Reference method: ISO 21527-1 or 2							Alternative method: SYMPHONY AGAR 25°C										Category	Typ
											SYMPHONY AGAR 25°C- Pour-plate method- Incubation 54 hrs						SYMPHONY AGAR 25°C- Pour-plate method- Incubation 72 hrs							
				ISO part	Dilution	CFU/plate			CFU/g	log (CFU/g)	Dilution	CFU/plate			CFU/g	log (CFU/g)	Dilution	CFU/plate			CFU/g	log (CFU/g)		
						Yeasts	Moulds	Total				Yeasts	Moulds	Total				Yeasts	Moulds	Total				
2018	**4434**	**Raw material for animalfeeding stuffs-Flour**	0.525	2	100	0	59	59	5900	3.77	100	0	61	61	5700	3.76	100	0	67	67	6400	3.81	6	a
					1000	0	6	6			1000	0	2	2			1000	0	3	3				
2018	**4438**	**Raw material for animalfeeding stuffs**	0.536	2	10	0	3	3	30	1.48*	10	0	5	5	50	1.70 Ne	10	0	5	5	50	1.70 Ne	6	a
					100	0	1	1			100	0	1	1			100	0	1	1				
2018	**4439**	**Rapeseed**	0.582	2	1000	2	21	23	27000	4.43	10	0	61	61	560	2.75	100	0	61	61	6400	3.81	6	a
					10000	3	4	7			100	0	1	1			1000	0	9	9				
2018	**4440**	**Wheat**	0.588	2	10	6	51	57	590	2.77	100	0	6	6	600	2.78 Ne	10	17	80	97	1000	3.00	6	a
					100	0	8	8			1000	0	2	2			100	2	14	16				
2018	**4441**	**Silage fodder**	0.5	2	100	0	2	2	200	2.30*	100	0	0	0	<100	<2.00	100	0	0	0	<100	<2.00	6	a
					1000	0	0	0			1000	0	0	0			1000	0	0	0				
2018	5340	Raw materials for animalfeeding stuffs (wheat)	0.58	2	10	29	9	38	400	2.60	10	0	0	0	<10	<1.00	10	0	2	2	20	1.30*	6	a
					100	4	2	6			100	0	0	0			100	0	0	0				
2018	5341	Maize	0.56	2	10	0	33	33	320	2.51	10	0	0	0	<10	<1.00	10	0	3	3	30	1.48*	6	a
					100	0	2	2			100	0	0	0			100	0	0	0				
2018	**5933**	**Raw material for animalfeeding stuffs**	0.573	2	10	0	0	0	<10	<1.00	10	0	1	1	10	<1.00	10	0	1	1	10	<1.00	6	a
					100	0	0	0			100	0	0	0			100	0	0	0				
2018	**5934**	**Raw material for animalfeeding stuffs**	0.567	2	10	0	48	48	490	2.69	10	0	27	27	260	2.41	10	0	32	32	320	2.51	6	a
					100	0	6	6			100	0	2	2			100	0	3	3				
2018	**5935**	**Raw material for animalfeeding stuffs**	0.569	2	100	0	65	65	6100	3.79	100	0	46	46	4400	3.64	100	0	51	51	4900	3.69	6	a
					1000	0	2	2			1000	0	2	2			1000	0	3	3				
2018	3512	Feeding stuffs for hens	0.6679	2	100	0	27	27	3100	3.49	10	0	31 (invasive colonies)	31	360	2.56 estimation	10	0	34 (invasive colonies)	34	390	2.59 estimation	6	b
					1000	0	7	7			100	0	8	8			100	0	9	9				
2018	3513	Feeding stuffs for hens	0.6643	2	100	18	56	74	7400	3.87 N'	10	79	9	88	880	2.94 N'	10	84	16	100	1000	3.00 N'	6	b
					1000	2	34	36			100	18	9	27			100	19	11	30				
2018	3514	Feeding stuffs for egg-laying hens	0.7079	2	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	6	b
					100	0	0	0			100	0	0	0			100	0	0	0				
2018	**5333**	**Cat biscuits**	0.63	2	10	0	2	2	20	1.30	10	2	0	2	20	1.30*	10	8	0	8	80	1.90 Ne	6	b
					100	0	1	1			100	0	0	0			100	0	0	0				
2018	5346	Feeding stuffs for turkeys	0.61	2	1000	0	4	4	4000	3.60	1000	0	0	0	<10	<1.00	1000	0	1	1	1000	3.00*	6	b
					10000	0	0	0			10000	0	0	0			10000	0	0	0				
2018	5347	Feeding stuffs for egg-laying poultry	0.57	2	1000	9	10	19	20000	4.30	1000	0	0	0	<10	<1.00	1000	0	12	12	12000	4.08	6	b
					10000	1	2	3			10000	0	0	0			10000	0	1	1				
2018	**5929**	**Dog biscuits**	0.534	2	10	0	2	2	20	1.30*	10	0	0	0	<10	<1.00	10	0	2	2	20	1.30*	6	b
					100	0	1	1			100	0	0	0			100	0	0	0				
2018	**5930**	**Dog biscuits**	0.535	2	10	0	1	1	10	1.00*	10	0	1	1	10	1.00*	10	0	1	1	10	1.00*	6	b
					100	0	0	0			100	0	0	0			100	0	0	0				
2018	**5931**	**Cat biscuits**	0.565	2	10	0	6	6	60	1.78	10	0	3	3	30	1.48*	10	0	3	3	30	1.48*	6	b
					100	0	0	0			100	0	0	0			100	0	0	0				
2018	**5932**	**Cat biscuits**	0.561	2	10	0	1	1	10	1.00*	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	6	b
					100	0	1	1			100	0	0	0			100	0	0	0				
2018	6219	Dog biscuits	0.554	2	1000	0	74	74	77000	4.89	1000	0	124	124	130000	5.11	1000	0	83	83	85000	4.93	6	b
					10000	0	11	11			10000	0	14	14			10000	0	10	10				
2018	6220	Dog biscuits	0.554	2	1000	0	24	24	25000	4.40	1000	0	24	24	25000	4.40	1000	0	14	14	15000	4.18	6	b
					10000	0	4	4			10000	0	4	4			10000	0	3	3				
2018	6221	Dog biscuits	0.554	2	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	2	2	20	1.30*	6	b
					100	0	0	0			100	0	0	0			100	0	0	0				
2018	6389	Cat biscuits	0.554	2	1000	0	49	49	53000	4.72	1000	0	44	44	44000	4.64	1000	0	45	45	45000	4.65	6	b
					10000	0	9	9			10000	0	4	4			10000	0	4	4				

ANIMAL FEEDING STUFFS																									
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											SYMPHONY AGAR 25°C- Pour-plate method- Incubation 54 hrs						SYMPHONY AGAR 25°C- Pour-plate method- Incubation 72 hrs								
				ISO part	Dilution	CFU/plate			CFU/g	log (CFU/g)	Dilution	CFU/plate			CFU/g	log (CFU/g)	Dilution	CFU/plate			CFU/g	log (CFU/g)		
						Yeasts	Moulds	Total				Yeasts	Moulds	Total				Yeasts	Moulds	Total				
2018	6390	Dog biscuits	0.554	2	100	0	26	26	2400	3.38	10	0	22	22	240	2.38	10	0	37	37	390	2.59	6	b
					1000	0	0	0			100	0	4	4			100	0	6	6				
2018	3515	Dog food sausages	0.9769	1	10	0	1	1	10	1.00*	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	6	c
					100	0	0	0			100	0	0	0			100	0	0	0				
2018	3516	Dog food sausages	0.9769	1	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	6	c
					100	0	0	0			100	0	0	0			100	0	0	0				
2018	3517	Dog food sausages	0.9769	1	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	6	c
					100	0	0	0			100	0	0	0			100	0	0	0				
2018	3518	Cat food meat with rabbit	>0.999	1	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	6	c
					100	0	0	0			100	0	0	0			100	0	0	0				
2018	3519	Cat food meat with salmon	>0.999	1	10	0	1	1	10	1.00*	10	0	0	0	<10	<1.00	10	0	1	1	10	1.00*	6	c
					100	0	0	0			100	0	0	0			100	0	0	0				
2018	3520	Dog food meat with lamb	>0.999	1	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	6	c
					100	0	0	0			100	0	0	0			100	0	0	0				
2018	4246	Cat food meat with salmon	0.9815	1	1000	0	73	73	72000	4.86	1000	0	27	27	25000	4.40	1000	0	50	50	46000	4.66	6	c
					10000	0	6	6			10000	0	1	1			10000	0	1	1				
2018	4306	Dog food sausages	0.9973	1	100	>150	0	>150	>150000	>5.18	100	>150	0	>150	>150000	>5.18	100	>150	0	>150	>150000	>5.18	6	c
					1000	>150	0	>150			1000	>150	0	>150			1000	>150	0	>150				
2018	4755	Dog food meat (lamband vegetables)	0.9979	1	10000	0	0	0	<10000	<4.00	10000	0	0	0	<10000	<4.00	10000	0	0	0	<10000	<4.00	6	c
					100000	0	0	0			100000	0	0	0			100000	0	0	0				
2018	4756	Cat food meat with rabbit	0.9978	1	10	0	1	1	10	1.00*	100	91	0	91	8300	3.92	1000	9	0	9	9000	3.95 Ne	6	c
					100	0	0	0			1000	0	0	0			10000	1	0	1				
2018	4760	Dog food sausages	0.9877	1	10000	4	29	33	330000	5.52	10000	0	15	15	140000	5.15	10000	0	22	22	210000	5.32	6	c
					100000	0	3	3			100000	0	0	0			100000	0	1	1				
2018	**5506**	**Cat food meat with poultry**	0.9886	1	100	0	0	0	<100	<2.00	100	0	0	0	<100	<2.00	100	0	0	0	<100	<2.00	6	c
					1000	0	0	0			1000	0	0	0			1000	0	0	0				
2018	**5507**	**Dog food meat with poultry**	0.9937	1	100	0	4	4	400	2.60	100	0	2	2	200	2.30*	100	0	2	2	200	2.30*	6	c
					1000	0	0	0			1000	0	0	0			1000	0	0	0				
2018	**5508**	**Dog food sausages**	0.9797	1	1000	0	0	0	<1000	<3.00	1000	0	0	0	<1000	<3.00	1000	0	0	0	<1000	<3.00	6	c
					10000	0	0	0			10000	0	0	0			10000	0	0	0				
2018	6224	Dog food meat with beef	0.999	1	1000	0	0	0	<1000	<3.00	1000	0	2	2	2000	3.30*	100000	28	0	28	2600000	6.41 µcolonies	6	c
					10000	0	0	0			10000	0	0	0			1000000	1	0	1				
2018	6225	Cat food meat with poultry	0.999	1	100	4	0	4	400	2.60	100	0	5	5	500	2.70 Ne	1000	18	0	18	16000	4.20	6	c
					1000	0	0	0			1000	0	0	0			10000	0	0	0				
2018	6226	Dog food sausages	0.979	1	1000	>150	0	>150	230000	5.36	100000	128	8	136	13000000	7.11	100000	148	8	>150	13000000	7.11 N'	6	c
					10000	23	0	23			1000000	9	1	10			1000000	13	0	13				
2018	6227	Dog food sausages	0.979	1	10	0	17	17	180	2.26	10	0	12	12	110	2.04	10	0	12	12	110	2.04	6	c
					100	0	3	3			100	0	0	0			100	0	0	0				

READY TO EAT AND READY TO REHEAT PRODUCTS

Date	No.	Sample	Aw	Reference method: ISO 21527-1 or 2♦						Alternative method: SYMPHONY AGAR 25°C										Category	Type
										Spread method- Incubation 54 hrs						Spread method- Incubation 72 hrs					
				ISO part	Dilution	CFU/plate			CFU/g	log (CFU/g)	Dilution	CFU/plate			CFU/g	Log (CFU/g)	Dilution	CFU/plate			CFU/g	log (CFU/g)		
						Yeasts	Moulds	Total				Yeasts	Moulds	Total				Yeasts	Moulds	Total				
2018	3505	Grated carrots	0.989	1	1000	106	0	106	110000	5.04	10000	>150	0	>150	7700000	6.89 N'	10000	>150	0	>150	7900000	6.90 N'	1	a
					10000	20	0	20			100000	77	0	77			100000	79	0	79				
2018	3506	Piemontaise salad	0.973	1	10	1	19	20	200	2.30	10	2	93	95	1000	3.00	10	2	106	108	1200	3.08	1	a
					100	1	1	2			100	0	20	20			100	0	20	20				
2018	3507	Bacon	0.961	1	10000	>150	69	>150	>15000000	>7.18	10000	>150	0	>150	>15000000	>7.18	10000	>150	0	>150	>15000000	>7.18	1	a
					100000	>150	9	>150			100000	>150	0	>150			100000	>150	0	>150				
2018	3508	Caesar salad	0.990	1	10000	>150	>150	>150	>15000000	>7.18	10000	>150	0	>150	>15000000	>7.18	10000	>150	0	>150	>15000000	>7.18	1	a
					100000	>150	119	>150			100000	>150	0	>150			100000	>150	0	>150				
2018	4240	Dry cured sausage	0.803	2	10000	44	73	117	1200000	6.08	10000	91	56	147	1600000	6.20	10000	99	98	197	2000000	6.30	1	a
					100000	5	9	14			100000	20d	5	25			100000	12	11	23				
2018	4300	Seasoned grated carrots	0.995	1	10	0	4	4	40	1.60 Ne	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	1	a
					100	0	0	0			100	0	0	0			100	0	0	0				
2018	4301	Bacon	0.967	1	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	1	a
					100	0	0	0			100	0	0	0			100	0	0	0				
2018	4302	Bacon	0.943	1	10000	75	0	75	740000	5.87	100000	8	0	8	820000	5.91	10000	72	0	72	740000	5.87	1	a
					100000	6	0	6			1000000	1	0	1			1000000	9	0	9				
2018	4305	Non-seasoned grated carrots	>0.999	1	10000	23	0	23	240000	5.38	10000	10	0	10	100000	5.00	10000	23	0	23	250000	5.40	1	a
					100000	3	0	3			100000	1	0	1			100000	4	0	4				
2018	**3909**	**Chicken and apricot tagine**	0.974	1	10	30	2	32	320	2.51	10	4	0	4	40	1.60 Ne	10	16	0	16	160	2.20	1	bb
					100	3	0	3			100	2	0	2			100	2	0	2				
2018	**3910**	**Beef koftas with couscous and raisins**	0.985	1	100	21	0	21	2100	3.32	10	25	0	25	360	2.56	10	110	0	110	1300	3.11	1	bb
					1000	2	0	2			100	14	0	14			100	32	0	32				
2018	**3911**	**Lemon chicken and seafood paella**	0.997	1	1000	21	0	21	20000	4.30	1000	36	0	36	36000	4.56	1000	36	0	36	36000	4.56	1	bb
					10000	1	0	1			10000	4	0	4			10000	4	0	4				
2018	**3912**	**Chicken kebab with couscous and raisins**	0.989	1	1000	138	0	138	140000	5.15	10000	22	0	22	230000	5.36	10000	22	0	22	230000	5.36	1	b
					10000	14	0	14			100000	3	0	3			100000	3	0	3				
2018	**3913**	**Beef koftas with couscous and raisins**	0.985	1	10000	118	0	118	1200000	6.08	10000	106	0	106	1100000	6.04	10000	111	0	111	1100000	6.04	1	b
					100000	10	0	10			100000	14	0	14			100000	15	0	15				
2018	**5896**	**Ready to reheat beef meal with potatoes**	1.000	1	10	0	0	0	<10	<1.00	10	100	0	100	1000	3.00	10	103	0	103	1100	3.04	1	b
					100	0	0	0			100	13	0	13			100	18	0	18				
2018	6228	Ready to reheat veal meal	0.999	1	100	23	0	23	2500	3.40 µcolonies	10000	>150	0	>150	13600000	7.13 µcolonies	10000	>150	0	>150	>15000000	>7.18	1	b
					1000	4	0	4			100000	136	0	136			100000	>150	0	>150				
2018	6229	Cassoulet	1.000	1	1000	0	25	25	24000	4.38	1000	0	16	16	17000	4.23	1000	0	16	16	17000	4.23	1	b
					10000	0	1	1			10000	0	3	3			10000	0	3	3				
2018	3147	Fish based culinary aid	0.500	2	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	1	c
					100	0	0	0			100	0	0	0			100	0	0	0				
2018	3149	Beef based culinary aid	0.426	2	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	1	c
					100	0	0	0			100	0	0	0			100	0	0	0				
2018	4241	Tomato purée	>0.999	1	10000	0	90	90	880000	5.94	10000	0	56	56	550000	5.74	10000	0	56	56	550000	5.74	1	c
					100000	0	7	7			100000	0	4	4			100000	0	4	4				
2018	4298	Veal stock	0.551	2	10	0	14	14	130	2.11	10	0	3d	3	30	1.48*	10	0	5	5	50	1.70 Ne	1	c
					100	0	0	0			100	0	0	0			100	0	1	1				

♦ Analyses performed according to the COFRAC accreditation

READY TO EAT AND READY TO REHEAT PRODUCTS

Date	No.	Sample	Aw	Reference method: ISO 21527-1 or 2♦						Alternative method: SYMPHONY AGAR 25°C										Category	Type
										Spread method- Incubation 54 hrs						Spread method- Incubation 72 hrs					
				ISO part	Dilution	CFU/plate			CFU/g	log (CFU/g)	Dilution	CFU/plate			CFU/g	Log (CFU/g)	Dilution	CFU/plate			CFU/g	log (CFU/g)		
						Yeasts	Moulds	Total				Yeasts	Moulds	Total				Yeasts	Moulds	Total				
2018	5338	Veal stock	0.551	2	10	0	3	3	30	1.48*	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	1	c
					100	0	0	0			100	0	0	0			100	0	0	0				
2018	5339	Fish based culinary aid	0.570	2	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	1	c
					100	0	0	0			100	0	0	0			100	0	0	0				
2018	5348	Vegetable based culinary aid	0.470	2	10	0	1	1	10	1.00*	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	1	c
					100	0	0	0			100	0	0	0			100	0	0	0				
2018	5349	Cooking aids (cube)	0.540	2	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	1	c
					100	0	0	0			100	0	1	1			100	0	1	1				
2018	**5893**	**Ketchup**	0.996	1	10	0	0	0	<10	<1.00	10	8	0	8	80	1.90	10	7	0	7	70	1.85	1	c
					100	0	0	0			100	1	0	1			100	1	0	1				
2018	**5894**	**Garlic mayonnaise with oil**	1.000	1	10	21	0	21	210	2.32	10	15	0	15	140	2.15	10	15	0	15	150	2.18	1	c
					100	2	0	2			100	0	0	0			100	0	1	1				
2018	**5895**	**Béarnaise sauce**	1.000	1	100	0	1	1	100	2.00*	100	0	1	1	100	2.00*	100	0	1	1	100	2.00*	1	c
					1000	0	0	0			1000	0	0	0			1000	0	0	0				
2018	**5898**	**Ketchup**	0.996	1	100	0	0	0	<10	<1.00	100	0	0	0	<100	<2.00	100	0	0	0	<100	<2.00	1	c
					1000	0	0	0			1000	0	0	0			1000	0	0	0				
2018	**5941**	Veal based culinary aid	0.509	2	10	0	6	6	60	1.78 Ne	10	0	5	5	50	1.70 Ne	10	0	5	5	50	1.70 Ne	1	c
					100	0	0	0			100	0	0	0			100	0	0	0				
2018	6385	Ketchup	0.996	1	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	1	c
					100	0	0	0			100	0	0	0			100	0	0	0				
2018	6386	Garlic mayonnaise	1.000	1	10	0	28	28	300	2.48	10	0	8	8	80	1.90 Ne	10	0	23	23	240	2.38	1	c
					100	0	5	5			100	0	0	0			100	0	3	3				
2018	6387	Béarnaise sauce	1.000	1	1000	0	114	114	110000	5.04	1000	0	67	67	76000	4.88	1000	0	70	70	79000	4.90	1	c
					10000	0	7	7			10000	0	17	17			10000	0	17	17				

DAIRY PRODUCTS

Date	No.	Sample	Aw	Reference method: ISO 21527-1 or 2♦						Alternative method: SYMPHONY AGAR 25°C										Category	Type
										Spread method- Incubation 54 hrs						Spread method- Incubation 72 hrs							
				ISO part	Dilution	CFU/plate			CFU/g	log (CFU/g)	Dilution	CFU/plate			CFU/g	log (CFU/g)	Dilution	CFU/plate			CFU/g	log (CFU/g)		
						Yeasts	Moulds	Total				Yeasts	Moulds	Total				Yeasts	Moulds	Total				
2017	5309	Sour cream	0.995	1	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	2	a
					100	0	0	0			100	0	0	0			100	0	0	0				
2017	5310	Vanilla custard tart	0.988	1	10	0	0	0	<10	<1.00	10	0	1	1	10	1.00*	10	0	1	1	10	1.00*	2	a
					100	0	0	0			100	0	0	0			100	0	0	0				
2017	5311	Egg custard	0.988	1	10	0	1	1	10	1.00*	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	2	a
					100	0	0	0			100	0	0	0			100	0	0	0				
2017	5313	Pasteurised whole milk	0.997	1	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	2	a
					100	0	0	0			100	0	0	0			100	0	0	0				
2017	5314	Pasteurised chocolatemilk beverage	0.994	1	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	2	a
					100	0	0	0			100	0	0	0			100	0	0	0				
2017	7462	Sour cream	0.998	1	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	2	a
					100	0	0	0			100	0	0	0			100	0	0	0				
2017	7463	Sour cream	0.999	1	100	151	0	151	15000	4.18	100	184	0	184	18000	4.26	100	184	0	184	18000	4.26	2	a
					1000	9	0	9			1000	17	0	17			1000	17	0	17				
2017	7464	Sour cream	0.997	1	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	2	a
					100	0	0	0			100	0	0	0			100	0	0	0				
2017	**7834**	**Pasteurised whole milk**	0.995	1	10	6	0	6	60	1.78	10	16	0	16	460	2.66	10	16	0	16	460	2.66	2	a
					100	1	0	1	Ne	Ne	100	1	0	1			100	1	0	1				
2017	**7835**	**Pasteurised whole milk**	0.997	1	10	6	0	6	60	1.78	10	14	0	14	140	2.15	10	14	0	14	140	2.15	2	a
					100	2	0	2	Ne	Ne	100	1	0	1			100	1	0	1				
2017	**7836**	**Pasteurised whole milk**	0.995	1	10	6	0	6	60	1.78	10	5	0	5	50	1.70	10	5	0	5	50	1.70	2	a
					100	1	0	1	Ne	Ne	100	1	0	1		Ne	100	1	0	1		Ne		
2017	**7837**	**Pasteurised whole milk**	0.996	1	10	10	0	10	91	1.96	10	4	0	4	40	1.60	10	4	0	4	40	1.60	2	a
					100	0	0	0			100	0	0	0		Ne	100	0	0	0		Ne		
2017	**7838**	**Whipped cream / strawberrychoux bun**	0.998	1	100	>150	0	>150	>150000	>5.18	100	>150	0	>150	>150000	>5.18	100	>150	0	>150	>150000	>5.18	2	a
					1000	>150	0	>150			1000	>150	0	>150			1000	>150	0	>150				
2018	**5503**	**Cream dessert**	0.990	1	10	2	1	3	30	1.48*	10	0	1	1	10	1.00*	10	0	14	14	160	2.20	2	a
					100	0	0	0			100	0	0	0			100	0	3	3				
2018	**5897**	**Natural yogurt**	1.000	1	100	20	0	20	2200	3.34	100	126	0	126	13000	4.11	100	126	0	126	13000	4.11	2	a
					1000	4	0	4			1000	12	0	12			1000	12	0	12				
2017	5312	Pasteurised sheep's cheese	0.957	1	1000	18	0	18	18000	4.26	1000	22	0	22	23000	4.36	1000	22	0	22	23000	4.36	2	b
					10000	2	0	2			10000	3	0	3			10000	3	0	3				
2017	7454	Grated Gruyère	0.974	1	1000	101	0	101	98000	4.99	1000	135	0	135	130000	5.11	1000	135	0	135	130000	5.11	2	b
					10000	7	0	7			10000	6	0	6			10000	7	0	7				
2017	7455	Grated Comté	0.964	1	1000	13	0	13	14000	4.15	1000	24	0	24	22000	4.34	1000	24	0	24	22000	4.34	2	b
					10000	2	0	2			10000	0	0	0			10000	0	0	0				
2017	7456	Grated Cheddar	0.960	1	1000	49	0	49	47000	4.67	1000	50	0	50	48000	4.68	1000	50	0	50	49000	4.69	2	b
					10000	3	0	3			10000	3	0	3			10000	4	0	4				
2017	7457	Grated Emmental	0.955	1	10	57	21	78	810	2.91	10	77	11	88	880	2.94	10	79	20	99	980	2.99	2	b
					100	9	2	11			100	5	4	9			100	5	4	9				
2017	7458	Grated Emmental	0.978	1	1000	20	0	20	23000	4.36	1000	39	0	39	40000	4.60	1000	44	0	44	45000	4.65	2	b
					10000	5	0	5			10000	5	0	5			10000	5	0	5				
2018	**4430**	**Powdered milk**	0.579	2	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	2	c
					100	0	0	0			100	0	0	0			100	0	0	0				

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DAIRY PRODUCTS																									
Date	No.	Sample	Aw	Reference method: ISO 21527-1 or 2♦							Alternative method: SYMPHONY AGAR 25°C													Category	Type
											Spread method- Incubation 54 hrs						Spread method- Incubation 72 hrs								
				ISO part	Dilution	CFU/plate			CFU/g	log (CFU/g)	Dilution	CFU/plate			CFU/g	log (CFU/g)	Dilution	CFU/plate			CFU/g	log (CFU/g)		
						Yeasts	Moulds	Total				Yeasts	Moulds	Total				Yeasts	Moulds	Total				
2018	**4431**	**Skimmed milk powder**	0.348	2	100	0	4	4	400	2.60	100	0	6	6	600	2.78	100	0	6	6	600	2.78	2	c
					1000	0	0	0		Ne	1000	0	0	0		Ne	1000	0	0	0		Ne		
2018	**4432**	**Whole milk powder**	0.411	2	10	0	4	4	40	1.60	10	0	3	3	30	1.48*	10	0	5	5	50	1.70	2	c
					100	0	1	1		Ne	100	0	0	0			100	0	0	0		Ne		
2018	**4433**	**Semi-skimmed milk powder**	0.504	2	10	0	5	5	50	1.70	10	0	4	4	40	1.60	10	0	5	5	50	1.70	2	c
					100	0	0	0		Ne	100	0	0	0		Ne	100	0	0	0		Ne		
2018	**4758**	**Skimmed milk powder**	0.582	2	10000	0	6	6	73000	4.86	10000	2	4	6	55000	4.74	10000	2	5	7	73000	4.86	2	c
					100000	0	2	2			100000	0	0	0			100000	0	1	1				
2018	**4759**	**Whole milk powder**	0.583	2	100	0	17	17	1700	3.23	10	0	39	39	410	2.61	10	0	79	79	860	2.93	2	c
					1000	0	2	2			100	0	6	6			100	0	16	16				
2018	**5326**	**Skimmed milk powder**	0.372	2	100	0	0	0	<100	<2.00	100	0	0	0	<100	<2.00	100	0	0	0	<100	<2.00	2	c
					1000	0	0	0			1000	0	0	0			1000	0	0	0				
2018	**5943**	**Skimmed milk powder**	0.372	2	100	0	70	70	7100	3.85	100	0	48	48	4700	3.67	100	0	51	51	5 000	3.70	2	c
					1000	0	8	8			1000	0	4	4			1000	0	4	4				

EGG PRODUCTS AND SEAFOOD																									
Date	No.	Sample	Aw	Reference method: ISO 21527-1 or 2♦							Alternative method: SYMPHONY AGAR 25°C													Category	Type
											Spread method- Incubation 54 hrs						Spread method- Incubation 72 hrs								
				ISO part	Dilution	CFU/plate			CFU/g	log (CFU/g)	Dilution	CFU/plate			CFU/g	log (CFU/g)	Dilution	CFU CFU/plate			CFU/g	log (CFU/g)		
						Yeasts	Moulds	Total				Yeasts	Moulds	Total				Yeasts	Moulds	Total				
2018	**4425**	**Powdered egg yolk**	0.479	2	100	0	32	32	3800	3.58	100	0	29	29	3000	3.48	100	0	34	34	3600	3.56	3	a
					1000	0	10	10			1000	0	4	4			1000	0	6	6				
2018	**4426**	**Powdered egg yolk**	0.479	2	10	0	18	18	190	2.28	10	0	11	11	110	2.04	10	0	18	18	180	2.26	3	a
					100	0	3	3			100	0	1	1			100	0	2	2				
2018	**4427**	**Powdered whole egg**	0.416	2	10	0	39	39	420	2.62	10	0	18	18	190	2.28	10	0	24	24	260	2.41	3	a
					100	0	7	7			100	0	3	3			100	0	4	4				
2018	**4428**	**Powdered whole egg**	0.416	2	10	0	22	22	230	2.36	10	0	5	5	50	1.70 Ne	10	0	21	21	260	2.41	3	a
					100	0	3	3			100	0	4	4			100	0	7	7				
2018	**4429**	**Powdered egg white**	0.251	2	40	0	1	1	40	1.60*	40	0	3	3	120	2.08*	40	0	4	4	160	2.20 Ne	3	a
					400	0	0	0			400	0	0	0			400	0	0	0				
2018	**5327**	**Powdered egg yolk**	0.479	2	10	0	4	4	40	1.60 Ne	10	0	0	0	<10	<1.00	10	1	0	1	10	1.00*	3	a
					100	0	0	0			100	0	0	0			100	0	0	0				
2018	**5328**	**Custard tart mix**	0.570	2	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	1	1	10	1.00*	3	a
					100	0	0	0			100	0	0	0			100	0	0	0				
2018	**5329**	**Pancake mix**	0.560	2	10	2	10	12	160	2.20	10	0	1	1	10	1.00*	10	0	17	17	170	2.23	3	a
					100	0	5	5			100	0	1	1			100	0	2	2				
2018	**5936**	**Powdered egg white**	0.468	2	10	0	8	8	80	1.90 Ne	10	0	9	9	90	1.95 Ne	10	0	9	9	90	1.95 Ne	3	a
					100	0	2	2			100	0	1	1			100	0	1	1				
2018	**5937**	**Powdered egg yolk**	0.468	2	10	0	9	9	90	1.95 Ne	10	0	0	0	<10	<1.00	10	0	7	7	70	1.85 Ne	3	a
					100	0	1	1			100	0	0	0			100	0	1	1				
2018	**5938**	**Confectioner's custard mix**	0.618	2	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	3	a
					100	0	0	0			100	0	0	0			100	0	0	0				
2018	3150	Fresh egg fettuccine	0.950	1	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	3	b
					100	0	0	0			100	0	0	0			100	0	0	0				
2018	3151	Fresh egg tagliatelle	0.986	1	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	3	b
					100	0	0	0			100	0	0	0			100	0	0	0				
2018	3152	Fresh tagliatelle	0.992	1	10	66	0	66	680	2.83	10	81	6	87	860	2.93	10	97	8	105	1000	3.00	3	b
					100	9	0	9			100	8	0	8			100	7	1	8				
2018	3153	Egg custard tart	0.985	1	10	0	0	0	<10	<1.00	10	0	2	2	20	1.30*	10	0	2	2	20	1.30*	3	b
					100	0	0	0			100	0	0	0			100	0	0	0				
2018	3154	Egg-based dessert (crème brûlée)	0.988	1	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	3	b
					100	0	0	0			100	0	0	0			100	0	0	0				
2018	3155	Pouring custard	0.992	1	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	3	b
					100	0	0	0			100	0	0	0			100	0	0	0				
2018	**3914**	**Pasteurised liquidwhole egg**	>0.999	1	10	103	0	103	1100	3.04	10	54	0	54	540	2.73 N'	10	55	0	55	550	2.74 N'	3	b
					100	15	0	15			100	19	0	19			100	20	0	20				
2018	**3915**	**Pasteurised liquidegg yolk**	>0.999	1	100	128	0	128	13000	4.11	100	120	0	120	11000	4.04	100	128	0	128	12000	4.08	3	b
					1000	12	0	12			1000	3	0	3			1000	8	0	8				
2018	4242	Egg custard dessert	0.989	1	10000	0	32	32	310000	5.49	10000	0	45	45	440000	5.64	10000	0	53	53	520000	5.72	3	b
					100000	0	2	2			100000	0	3	3			100000	0	4	4				
2018	4244	Spanish omelette	0.986	1	10000	0	24	24	250000	5.40	10000	0	24	24	240000	5.38	10000	0	25	25	250000	5.40	3	b
					100000	0	4	4			100000	0	2	2			100000	0	2	2				
2018	4245	Plain tortilla wrap	0.985	1	100000	0	19	19	1900000	6.28	100000	0	41	41	4200000	6.62	100000	0	41	41	4200000	6.62	3	b
					1000000	0	2	2			1000000	0	5	5			1000000	0	5	5				
2018	4243	Smoked salmon terrine	0.990	1	10	0	0	0	<10	<1.00	10	1	0	1	10	1.00*	10	1	0	1	10	1.00*	3	c
					100	0	0	0			100	0	0	0			100	0	0	0				

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EGG PRODUCTS AND SEAFOOD																							
Date	No.	Sample	Aw	Reference method: ISO 21527-1 or 2♦							Alternative method: SYMPHONY AGAR 25°C											Category	Type
											Spread method- Incubation 54 hrs						Spread method- Incubation 72 hrs						
				ISO part	Dilution	CFU/plate			CFU/g	log (CFU/g)	Dilution	CFU/plate			CFU/g	log (CFU/g)	Dilution	CFU CFU/plate			CFU/g	log (CFU/g)	
						Yeasts	Moulds	Total				Yeasts	Moulds	Total				Yeasts	Moulds	Total			
2018	4294	Scallops	0.990	1	100000	25	0	25	2500000	6.40	100000	85	0	85	8100000	6.91	100000	86	0	86	8200000	6.91	3	c
					1000000	3	0	3			1000000	4	0	4			1000000	4	0	4				
2018	4295	Cooked prawns	0.979	1	10	1	0	1	10	1.00*	10	0	1	1	10	1.00*	10	0	2	2	20	1.30*	3	c
					100	0	0	0			100	0	0	0			100	0	0	0				
2018	4296	Whole prawns	0.979	1	10000	18	0	18	190000	5.28	10000	24	4d	28	290000	5.46	10000	27	2	29	310000	5.49	3	c
					100000	3	0	3			100000	4	0	4			100000	5	0	5				
2018	4754	Salmon terrine	0.985	1	100	26	0	26	2500	3.40	100	50	0	50	4700	3.67	100	64	0	64	6300	3.80	3	c
					1000	2	0	2			1000	2	0	2			1000	5	0	5				
2018	4757	Marinated anchovyfillets	0.972	1	10	0	1	1	10	1.00*	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	3	c
					100	0	1	1			100	0	0	0			100	0	0	0				
2018	**5504**	**Marinated anchovy fillets**	0.970	1	100	21	0	21	2100	3.32	100	20	0	20	1900	3.28	100	20	0	20	1900	3.28	3	c
					1000	2	0	2			1000	1	0	1			1000	1	0	1				
2018	**5505**	**Marinated anchovy fillets**	0.970	1	100	0	26	26	2600	3.41	100	0	15	15	1600	3.20	100	0	29	29	3100	3.49	3	c
					1000	0	3	3			1000	0	3	3			1000	0	5	5				

FRUIT AND VEGETABLES																							
Date	No.	Sample	Aw	Reference method: ISO 21527-1 or 2♦						Alternative method: SYMPHONY AGAR 25°C												Category	Type
										Spread method- Incubation 54 hrs						Spread method- Incubation 72 hrs							
				ISO part	Dilution	CFU/plate			CFU/g	log (CFU/g)	Dilution	CFU/plate			CFU/g	log (CFU/g)	Dilution	CFU/plate			CFU/g	log (CFU/g)		
						Yeasts	Moulds	Total				Yeasts	Moulds	Total				Yeasts	Moulds	Total				
2017	7459	Pineapple/passion fruitjuice	0.999	1	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	4	a
					100	0	0	0			100	0	0	0			100	0	0	0				
2017	7460	Mixed fruit juice	0.996	1	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	4	a
					100	0	0	0			100	0	0	0			100	0	0	0				
2017	7461	Orange juice	0.999	1	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	4	a
					100	0	0	0			100	0	0	0			100	0	0	0				
2017	7686	Orange marmalade	0.867	2	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	4	a
					100	0	0	0			100	0	0	0			100	0	0	0				
2017	7687	Strawberry jam	0.846	2	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	4	a
					100	0	0	0			100	0	0	0			100	0	0	0				
2017	**7830**	**Apple/peach/pear juice**	0.988	1	10	17	0	17	160	2.20	10	6	0	6	60	1.78 Ne	10	6	0	6	60	1.78 Ne	4	a
					100	0	0	0			100	1	0	1			100	1	0	1				
2017	**7831**	**Apple/mango juice**	0.988	1	10	46	0	46	460	2.66	10	51	0	51	550	2.74	10	51	0	51	550	2.74	4	a
					100	4	0	4			100	9	0	9			100	9	0	9				
2017	**7832**	**Orange juice**	0.996	1	100	63	0	63	6800	3.83	100	78	0	78	7600	3.88	100	78	0	78	7600	3.88	4	a
					1000	12	0	12			1000	6	0	6			1000	6	0	6				
2017	**7833**	**Pineapple/passion fruit juice**	0.994	1	1000	64	0	64	63000	4.80	1000	81	0	81	76000	4.88	1000	81	0	81	76000	4.88	4	a
					10000	5	0	5			10000	3	0	3			10000	3	0	3				
2017	**7981**	**Apple/peach/pear juice**	0.999	1	1000	0	10	10	10000	4.00	1000	0	16	16	15000	4.18	1000	0	16	16	15000	4.18	4	a
					10000	0	1	1			10000	0	1	1			10000	0	1	1				
2017	**7982**	**Pineapple/passion fruit juice**	0.999	1	1000	0	131	131	130000	5.11	1000	0	136	136	130000	5.11	1000	0	136	136	130000	5.11	4	a
					10000	0	15	15			10000	0	12	12			10000	0	12	12				
2017	**7983**	**Orange juice**	0.999	1	100	0	151	151	16000	4.20		µ colonies, enumeration impossible			ND	ND	100	0	115	115	11000	4.04	4	a
					1000	0	21	21									1000	0	11	11				
2017	**7984**	**Apple/mango juice**	0.993	1	100	0	10	10	1000	3.00	100	0	9	9	900	2.95 Ne	100	0	9	9	1100	3.04	4	a
					1000	0	1	1			1000	0	3	3			1000	0	3	3				
2018	3509	Fruit salad	0.983	1	10000	>150	2	>150	>15000000	>7.18	10000	>150	0	>150	>15000000	>7.18	10000	>150	0	>150	>15000000	>7.18	4	a
					100000	>150	0	>150			100000	>150	0	>150			100000	>150	0	>150				
2018	4236	Orange marmalade	0.931	2	10	0	1	1	10	1.00*	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	4	a
					100	0	0	0			100	0	0	0			100	0	0	0				
2018	4237	Red berry cordial	0.802	2	1000	0	31	31	31000	4.49	10	0	0	0	<10	<1.00	1000	13	0	13 (µcolonies)	14000	4.15	4	a
					10000	0	3	3			100	0	0	0			10000	2	0	2				
2018	4299	Fruit salad	0.995	1	100000	98	0	98	12000000	7.08	1000000	33	0	33	33000000	7.52	1000000	33	0	33	33000000	7.52	4	a
					1000000	33	0	33			10000000	3	0	3			10000000	3	0	3				
2017	7689	Chocolate cereals	0.470	2	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	4	b
					100	0	0	0			100	0	0	0			100	0	0	0				
2017	7691	Muesli with chocolate	0.551	2	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	4	b
					100	0	0	0			100	0	0	0			100	0	0	0				
2017	**7985**	**Chocolate puffed wheat**	0.534	2	10	0	7	7	70	1.85	10	0	4	4	40	1.60 Ne	10	0	10	10	100	2.00	4	b
					100	0	3	3			100	0	0	0			100	0	1	1				
2017	**7986**	**Sweetened corn flakes**	0.311	2	10	0	27	27	250	2.40	10	0	18	18	190	2.28	10	0	22	22	230	2.36	4	b
					100	0	0	0			100	0	3	3			100	0	3	3				

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FRUIT AND VEGETABLES

Date	No.	Sample	Aw	Reference method: ISO 21527-1 or 2♦							Alternative method: SYMPHONY AGAR 25°C												Category	Type
											Spread method- Incubation 54 hrs						Spread method- Incubation 72 hrs							
				ISO part	Dilution	CFU/plate			CFU/g	log (CFU/g)	Dilution	CFU/plate			CFU/g	log (CFU/g)	Dilution	CFU/plate			CFU/g	log (CFU/g)		
						Yeasts	Moulds	Total				Yeasts	Moulds	Total				Yeasts	Moulds	Total				
2017	**7987**	**Wholegrain wheat cereals with chocolate**	0.281	2	10	0	61	61	640	2.81	10	0	60	60	640	2.81	10	0	73	73	760	2.88	4	b
					100	0	9	9			100	0	10	10			100	0	11	11				
2017	**7988**	**Puffed corn balls withhoney**	0.279	2	100	0	56	56	6500	3.81	100	0	86	86	8100	3.91	100	0	93	93	8800	3.94	4	b
					1000	0	16	16			1000	0	3	3			1000	0	4	4				
2018	3156	Cereals	0.502	2	10	0	9	9	90	1.95 Ne	10	0	3	3	30	1.48*	10	0	8	8	80	1.90 Ne	4	b
					100	0	0	0			100	0	0	0			100	0	2	2				
2018	3157	Muesli with dried fruit	0.481	2	10	0	11	11	110	2.04	10	0	1	1	10	1.00*	10	0	4	4	40	1.60 Ne	4	b
					100	0	1	1			100	0	0	0			100	0	0	0				
2018	3510	Basic muesli	0.467	2	10	0	7	7	70	1.85 Ne	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	4	b
					100	0	2	2			100	0	0	0			100	0	0	0				
2018	**4437**	**Breakfast cereals**	0.519	2	10	0	13	13	160	2.20	10	0	11	11	130	2.11	10	0	13	13	150	2.18	4	b
					100	0	4	4			100	0	3	3			100	0	3	3				
2018	5342	Muesli with cocoa	0.570	2	10	0	9	9	90	1.95 Ne	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	4	b
					100	0	3	3			100	0	0	0			100	0	0	0				
2018	5345	Muesli	0.520	2	10	0	11	11	100	2.00	10	0	18	18	180	2.26 N'	10	0	22	22	220	2.34 N'	4	b
					100	0	0	0			100	0	23	23			100	0	23	23				
2018	**5899**	**Muesli with dried fruit**	0.510	2	1000	0	>150	>150	290000	5.46 N'	1000	0	9	9	9000	3.95	1000	0	35	35	34000	4.53	4	b
					10000	0	29	29			10000	0	0	0			10000	0	2	2				
2018	**5900**	**Chocolate cereals**	0.568	2	1000	0	>150	>150	430000	5.63 N'	100	0	54	54	5100	3.71	100	0	85	85	9400	3.97	4	b
					10000	0	43	43			1000	0	2	2			1000	0	18	18				
2017	5687	Raisins	0.585	2	100	0	30	30	3100	3.49	10	0	103	103	1200	3.08	10	0	109	109	1300	3.11	4	c
					1000	0	4	4			100	0	26	26			100	0	30	30				
2017	5688	Shelled hazelnuts	0.736	2	10	0	>150	>150	>1500000	>6.18	10	0	0	0	<10	<1.00	10	0	17	17	160	2.20	4	c
					100	0	>150	>150			100	0	0	0			100	0	1	1				
2017	5689	Shelled walnuts	0.571	2	1000	0	103	103	100000	5.00	100	0	38	38	3500	3.54	100	0	42	42	4000	3.60	4	c
					10000	0	10	10			1000	0	1	1			1000	0	2	2				
2017	7841	Dehydrated carrots	0.548	2	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	4	c
					100	0	0	0			100	0	0	0			100	0	0	0				
2017	7842	Dehydrated leeks	0.543	2	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	4	c
					100	0	0	0			100	0	0	0			100	0	0	0				
2017	7843	Dehydrated potatoes	0.615	2	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	4	c
					100	0	0	0			100	0	0	0			100	0	0	0				
2017	**7989**	**Dehydrated potatoes**	0.633	2	1000	0	69	69	68000	4.83		µ colonies, enumeration impossible			ND	ND	1000	0	80	80	79000	4.90	4	c
					10000	0	6	6						0			10000	0	7	7				
2017	**7990**	**Dehydrated carrots**	0.552	2	10	0	16	16	160	2.20	10	0	19	19	170	2.23	10	0	21	21	190	2.28	4	c
					100	0	2	2			100	0	0	0			100	0	0	0				
2018	3148	Soya	0.490	2	10	0	0	0	<10	<1.00	10	0	1	1	10	1.00*	10	0	2	2	20	1.30*	4	c
					100	0	0	0			100	0	0	0			100	0	0	0				
2018	3511	Dried bananas	0.460	2	10	0	25	25	240	2.38	10	0	3 (invasive colonies)	3	30	1.48* estimation	10	0	3 (invasive colonies)	3	30	1.48* estimation	4	c
					100	0	1	1			100	0	2	2			100	0	4	4				
2018	5343	Sliced shallots	0.520	2	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	4	c
					100	0	0	0			100	0	0	0			100	0	2	2				
2018	5344	Dehydrated carrots	0.530	2	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	4	c
					100	0	0	0			100	0	0	0			100	0	0	0				
2018	**5939**	**Dehydrated potatoes**	0.538	2	10	0	37	37	380	2.58	10	0	15	15	150	2.18	10	0	15	15	150	2.18	4	c
					100	0	5	5			100	0	1	1			100	0	1	1				

FRUIT AND VEGETABLES																									
Date	No.	Sample	Aw	Reference method: ISO 21527-1 or 2♦							Alternative method: SYMPHONY AGAR 25°C													Category	Type
											Spread method- Incubation 54 hrs						Spread method- Incubation 72 hrs								
				ISO part	Dilution	CFU/plate			CFU/g	log (CFU/g)	Dilution	CFU/plate			CFU/g	log (CFU/g)	Dilution	CFU/plate			CFU/g	log (CFU/g)		
						Yeasts	Moulds	Total				Yeasts	Moulds	Total				Yeasts	Moulds	Total				
2018	**5940**	**Dehydrated carrots**	0.423	2	100	0	113	113	12000	4.08	100	0	104	104	10000	4.00	100	0	104	104	10000	4.00	4	c
					1000	0	18	18			1000	0	6	6			1000	0	6	6				
2018	**5942**	**Mixed candied fruit**	0.757	2	10	0	1	1	10	1.00*	10	0	1	1	10	1.00*	10	0	1	1	10	1.00*	4	c
					100	0	0	0			100	0	0	0			100	0	0	0				

CHOCOLATE, PASTRIES, CONFECTIONERY

Date	No.	Sample	Aw	Reference method: ISO 21527-1 or 2♦							Alternative method: SYMPHONY AGAR 25°C												Category	Type
											Spread method- Incubation 54 hrs						Spread method- Incubation 72 hrs							
				ISO part	Dilution	CFU/plate			CFU/g	log (CFU/g)	Dilution	CFU/plate			CFU/g	log (CFU/g)	Dilution	CFU/plate			CFU/g	log (CFU/g)		
						Yeasts	Moulds	Total				Yeasts	Moulds	Total				Yeasts	Moulds	Total				
2017	5685	Chocolate doughnuts	0.843	2	10	0	4	4	40	1.60	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	5	a
					100	0	0	0	Ne	Ne	100	0	0	0			100	0	0	0				
2017	7465	Coffee pastry	0.995	1	10	3	0	3	30	1.48*	10	0	0	0	<10	<1.00	10	13	0	13	130	2.11	5	a
					100	0	0	0			100	0	0	0			100	1	0	1				
2017	7466	Vanilla pastry	0.959	1	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	2	0	2	20	1.30*	5	a
					100	0	0	0			100	0	0	0			100	0	0	0				
2017	7467	Chocolate pastry	0.996	1	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	3	0	3	30	1.48*	5	a
					100	0	0	0			100	0	0	0			100	0	0	0				
2017	**7839**	**Chocolate pastry**	0.978	1	1000	32	0	32	32000	4.51	1000	>150	0	>150	110000	5.04	1000	>150	0	>150	110000	5.04	5	a
					10000	3	0	3			10000	11	0	11		N'	10000	11	0	11		N'		
2018	3160	Bread flour	0.539	2	10	6	34	40	420	2.62	10	0	4	4	40	1.60	10	1	19	20	220	2.34	5	a
					100	1	5	6			100	0	1	1		Ne	100	1	3	4				
2018	4238	Country baguette	0.770	2	10	3	61	64	610	2.79	10	14	17	31	310	2.49	10	5	43	48	470	2.67	5	a
					100	0	3	3			100	1	2	3			100	0	4	4				
2018	4239	Country loaf	0.739	2	1000	0	58 (estimation)	58	67000	4.83 estimation	1000	0	29	29	31000	4.49	1000	0	53	53	55000	4.74	5	a
					10000	0	16	16			10000	0	5	5			10000	0	8	8				
2018	4752	Organic sliced brioche	0.870	2	10000	0	32	32	340000	5.53	10000	0	24	24	230000	5.36	10000	0	24	24	240000	5.38	5	a
					100000	0	5	5			100000	0	1	1			100000	0	2	2				
2018	4753	Organic sliced loaf	0.833	2	100000	0	69	69	7000000	6.85	100000	0	67	67	6600000	6.82	100000	0	76	76	7400000	6.87	5	a
					1000000	0	8	8			1000000	0	6	6			1000000	0	5	5				
2017	7684	Brown rice cakes	0.561	2	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	5	b
					100	0	0	0			100	0	0	0			100	0	0	0				
2017	7690	Almond paste	0.677	2	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	5	b
					100	0	0	0			100	0	0	0			100	0	0	0				
2017	**7840**	**Biscuit**	0.284	2	10	30	0	30	360	2.56	10	33	0	33	360	2.56	10	33	0	33	360	2.56	5	b
					100	9	0	9			100	7	0	7			100	7	0	7				
2017	**7991**	**Plain sponge cake mix**	0.601	2	10	0	53	53	550	2.74	10	0	17	17	160	2.20	10	0	46	46	490	2.69	5	b
					100	0	7	7			100	0	1	1			100	0	8	8				
2017	**7992**	**Lemon sponge cake mix**	0.373	2	10	0	18	18	190	2.28	10	0	9	9	100	2.00	10	0	12	12	140	2.15	5	b
					100	0	3	3			100	0	2	2			100	0	3	3				
2018	3158	Biscuit dough	0.776	2	100	0	25	25	2800	3.45	10	1	35	36	370	2.57	10	10	82	92	920	2.96	5	b
					1000	0	6	6			100	0	5	5			100	0	9	9				
2018	3159	Biscuit dough	0.775	2	10	14	66	80	860	2.93	10	0	39	39	380	2.58	10	2	53	55	540	2.73	5	b
					100	7	8	15			100	0	3	3			100	0	4	4				
2017	5686	Dark chocolate (70%cocoa)	0.553	2	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	5	c
					100	0	0	0			100	0	0	0			100	0	0	0				
2017	7685	Praline	0.542	2	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	5	c
					100	0	0	0			100	0	0	0			100	0	0	0				
2017	7688	Honey	0.614	2	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	5	c
					100	0	0	0			100	0	0	0			100	0	0	0				
2018	3161	Milk chocolate	0.397	2	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	5	c
					100	0	0	0			100	0	0	0			100	0	0	0				
2018	3162	Chocolate spread	0.905	2	10	2	0	2	20	1.30*	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	5	c
					100	0	0	0			100	0	0	0			100	0	0	0				

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CHOCOLATE, PASTRIES, CONFECTIONERY																										
Date	No.	Sample	Aw	Reference method: ISO 21527-1 or 2♦							Alternative method: SYMPHONY AGAR 25°C													Category	Type
											Spread method- Incubation 54 hrs							Spread method- Incubation 72 hrs							
				ISO part	Dilution	CFU/plate			CFU/g	log (CFU/g)	Dilution	CFU/plate			CFU/g	log (CFU/g)		Dilution	CFU/plate			CFU/g	log (CFU/g)		
						Yeasts	Moulds	Total				Yeasts	Moulds	Total					Yeasts	Moulds	Total					
2018	**3916**	**Honey**	0.775	2	10	121	0	121	1300	3.11	10	142	0	142	1400	3.15		10	146	0	146	1500	3.18	5	c
					100	19	0	19			100	14	0	14				100	16	0	16				
2018	**4435**	**Unsweetened cocoa powder**	0.607	2	10	0	70	70	720	2.86	10	0	44	44	460	2.66		10	0	78	78	770	2.89	5	c
					100	0	9	9			100	0	6	6				100	0	7	7				
2018	**4436**	**Brown cocoa powder**	0.431	2	100	0	19	19	1800	3.26	100	0	0	0	<100	<2.00		100	0	23	23	2500	3.40	5	c
					1000	0	1	1			1000	0	0	0				1000	0	4	4				
2018	**5330**	**100% cocoa powder**	0.607	2	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00		10	0	0	0	<10	<1.00	5	c
					100	0	0	0			100	0	0	0				100	0	0	0				
2018	**5331**	**75% cocoa dark chocolate**	0.553	2	100	0	0	0	<100	<2.00	100	0	0	0	<100	<2.00		100	0	0	0	<100	<2.00	5	c
					1000	0	0	0			1000	0	0	0				1000	0	0	0				
2018	**5332**	**Honey**	0.580	2	1000	0	0	0	<1000	<3.00	1000	0	0	0	<1000	<3.00		1000	0	0	0	<1000	<3.00	5	c
					10000	0	0	0			10000	0	0	0				10000	0	0	0				
2018	**5901**	**Wild flower honey**	0.629	2	1000	0	38	38	37000	4.57	10	0	1	1	10	1.00*		10	0	2	2	20	1.30*	5	c
					10000	0	3	3			100	0	0	0				100	0	1	1				
2018	**5944**	**Inaya dark chocolate**	0.488	2	10	0	3	3	30	1.48*	10	0	5	5	50	1.70 Ne		10	0	5	5	50	1.70 Ne	5	c
					100	0	1	1			100	0	1	1				100	0	1	1				
2018	**5945**	**Dark chocolate**	0.458	2	100	0	19	19	2000	3.30	10	0	106	106	1100	3.04		10	0	130	130	1300	3.11	5	c
					1000	0	3	3			100	0	12	12				100	0	13	13				
2018	**5946**	**Alunga milk chocolate**	0.422	2	100	0	97	97	9700	3.99	100	0	51	51	6200	3.79		100	0	70	70	8100	3.91	5	c
					1000	0	10	10			1000	0	17	17				1000	0	19	19				
2018	**5947**	**Liquid flower honey**	0.571	2	100	0	13	13	1400	3.15	10	0	126	126	1300	3.11		10	0	146	146	1500	3.18	5	c
					1000	0	2	2			100	0	17	17				100	0	18	18				

ANIMAL FEEDING STUFFS

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											Spread method- Incubation 54 hrs						Spread method- Incubation 72 hrs						
				ISO part	Dilution	CFU/plate			CFU/g	log (CFU/g)	Dilution	CFU/plate			CFU/g	log (CFU/g)	Dilution	CFU/plate			CFU/g	log (CFU/g)	
						Yeasts	Moulds	Total				Yeasts	Moulds	Total				Yeasts	Moulds	Total				
2018	**4434**	**Raw material for animal feeding stuffs-Flour**	0.525	2	100	0	59	59	5900	3.77	100	0	68	68	6600	3.82	100	0	72	72	7200	3.86	6	a
					1000	0	6	6			1000	0	5	5			1000	0	7	7				
2018	**4438**	**Raw material for animal feeding stuffs**	0.536	2	10	0	3	3	30	1.48*	10	0	0	0	<10	<1.00	10	0	2	2	20	1.30*	6	a
					100	0	1	1			100	0	0	0			100	0	0	0				
2018	**4439**	**Rapeseed**	0.582	2	1000	2	21	23	27000	4.43	100	0	34	34	3500	3.54	100	29	120	149	16000	4.20	6	a
					10000	3	4	7			1000	0	4	4			1000	7	15	22				
2018	**4440**	**Wheat**	0.588	2	10	6	51	57	590	2.77	100	0	12	12	1500	3.18	100	16	12	28	3000	3.48	6	a
					100	0	8	8			1000	0	4	4			1000	1	4	5				
2018	**4441**	**Silage fodder**	0.500	2	100	0	2	2	200	2.30*	100	0	0	0	<100	<2.00	100	0	0	0	<100	<2.00	6	a
					1000	0	0	0			1000	0	0	0			1000	0	0	0				
2018	5340	Raw materials for animal feeding stuffs (wheat)	0.580	2	10	29	9	38	400	2.60	10	1	0	1	10	1.00*	10	18	3	21	200	2.30	6	a
					100	4	2	6			100	0	0	0			100	0	1	1				
2018	5341	Maize	0.560	2	10	0	33	33	320	2.51	10	0	3	3	30	1.48*	10	0	10	10	110	2.04	6	a
					100	0	2	2			100	0	1	1			100	0	2	2				
2018	**5933**	**Raw material for animal feeding stuffs**	0.573	2	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	6	a
					100	0	0	0			100	0	0	0			100	0	0	0				
2018	**5934**	**Raw material for animal feeding stuffs**	0.567	2	10	0	48	48	490	2.69	10	0	32	32	300	2.48	10	0	41	41	380	2.58	6	a
					100	0	6	6			100	0	1	1			100	0	1	1				
2018	**5935**	**Raw material for animal feeding stuffs**	0.569	2	100	0	65	65	6100	3.79	100	0	54	54	5500	3.74	100	0	57	57	6000	3.78	6	a
					1000	0	2	2			1000	0	7	7			1000	0	9	9				
2018	3512	Feeding stuffs for hens	0.668	2	100	0	27	27	3100	3.49	10	2	69	71	800	2.90	10	6	77	83	830	2.92 N'	6	b
					1000	0	7	7			100	1	16	17			100	1	18	19				
2018	3513	Feeding stuffs for hens	0.664	2	100	18	56	74	7400	3.87 N'	10	0	>150	>150	2900	3.46 N'	10	0	>150	>150	2900	3.46 N'	6	b
					1000	2	34	36			100	0	29	29			100	0	29	29				
2018	3514	Feeding stuffs for egg-laying hens	0.708	2	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	6	b
					100	0	0	0			100	0	0	0			100	0	0	0				
2018	**5333**	**Cat biscuits**	0.630	2	10	0	2	2	20	1.30 Ne	10	0	2	2	20	1.30*	10	0	2	2	20	1.30*	6	b
					100	0	1	1			100	0	2	2			100	0	2	2				
2018	5346	Feeding stuffs forturkeys	0.610	2	1000	0	4	4	4000	3.60 Ne	1000	0	0	0	<1000	<3.00	1000	0	0	0	<1000	<3.00	6	b
					10000	0	0	0			10000	0	0	0			10000	0	0	0				
2018	5347	Feeding stuffs for egg-laying poultry	0.570	2	1000	9	10	19	20000	4.30	1000	1	5	6	5500	3.74	1000	2	23	25	25000	4.40	6	b
					10000	1	2	3			10000	0	0	0			10000	0	2	2				
2018	**5929**	**Dog biscuits**	0.534	2	10	0	2	2	20	1.30*	10	0	3	3	30	1.48*	10	0	5	5	50	1.70 Ne	6	b
					100	0	1	1			100	0	0	0			100	0	0	0				
2018	**5930**	**Dog biscuits**	0.535	2	10	0	1	1	10	1.00*	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	6	b
					100	0	0	0			100	0	0	0			100	0	0	0				
2018	**5931**	**Cat biscuits**	0.565	2	10	0	6	6	60	1.78 Ne	10	0	4	4	40	1.60 Ne	10	2	2	4	40	1.60 Ne	6	b
					100	0	0	0			100	0	0	0			100	0	0	0				
2018	**5932**	**Cat biscuits**	0.561	2	10	0	1	1	10	1.00*	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	6	b
					100	0	1	1			100	0	0	0			100	0	0	0				
2018	6219	Dog biscuits	0.554	2	1000	0	74	74	77000	4.89	1000	0	119	119	120000	5.08	1000	0	124	124	130000	5.11	6	b
					10000	0	11	11			10000	0	13	13			10000	0	14	14				
2018	6220	Dog biscuits	0.554	2	1000	0	24	24	25000	4.40	1000	0	23	23	23000	4.36	1000	0	24	24	25000	4.40	6	b
					10000	0	4	4			10000	0	2	2			10000	0	4	4				
2018	6221	Dog biscuits	0.554	2	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	6	b
					100	0	0	0			100	0	0	0			100	0	0	0				

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ANIMAL FEEDING STUFFS

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											Spread method- Incubation 54 hrs						Spread method- Incubation 72 hrs						
				ISO part	Dilution	CFU/plate			CFU/g	log (CFU/g)	Dilution	CFU/plate			CFU/g	log (CFU/g)	Dilution	CFU/plate			CFU/g	log (CFU/g)	
						Yeasts	Moulds	Total				Yeasts	Moulds	Total				Yeasts	Moulds	Total				
2018	6389	Cat biscuits	0.554	2	1000	0	49	49	53000	4.72	1000	0	49	49	52000	4.72	1000	0	49	49	52000	4.72	6	b
					10000	0	9	9			10000	0	8	8			10000	0	8	8				
2018	6390	Dog biscuits	0.554	2	100	0	26	26	2400	3.38	10	0	66	66	660	2.82	100	0	17	17	1700	3.23	6	b
					1000	0	0	0			100	0	6	6			1000	0	2	2				
2018	3515	Dog food sausages	0.977	1	10	0	1	1	10	1.00*	10	0	3	3	30	1.48*	10	0	3	3	30	1.48*	6	c
					100	0	0	0			100	0	0	0			100	0	0	0				
2018	3516	Dog food sausages	0.977	1	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	6	c
					100	0	0	0			100	0	0	0			100	0	0	0				
2018	3517	Dog food sausages	0.977	1	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	6	c
					100	0	0	0			100	0	0	0			100	0	0	0				
2018	3518	Cat food meat with rabbit	>0.999	1	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	6	c
					100	0	0	0			100	0	0	0			100	0	0	0				
2018	3519	Cat food meat with salmon	>0.999	1	10	0	1	1	10	1.00*	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	6	c
					100	0	0	0			100	0	0	0			100	0	0	0				
2018	3520	Dog food meat with lamb	>0.999	1	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	10	0	0	0	<10	<1.00	6	c
					100	0	0	0			100	0	0	0			100	0	0	0				
2018	4246	Cat food meat with salmon	0.982	1	1000	0	73	73	72000	4.86	1000	0	69	69	72000	4.86	1000	0	79	79	81000	4.91	6	c
					10000	0	6	6			10000	0	10	10			10000	0	10	10				
2018	4306	Dog food sausages	0.997	1	100	>150	0	>150	>150000	>5.18	100	>150	0	>150	>150000	>5.18	100	>150	0	>150	>150000	>5.18	6	c
					1000	>150	0	>150			1000	>150	0	>150			1000	>150	0	>150				
2018	4755	Dog food meat (lamb and vegetables)	0.998	1	10000	0	0	0	<10000	<4.00	10000	15	0	15	150000	5.18	10000	14	0	14	150000	5.18	6	c
					100000	0	0	0			100000	2	0	2			100000	2	0	2				
2018	4756	Cat food meat with rabbit	0.998	1	10	0	1	1	10	1.00*	1000	60	0	60	63000	4.80	1000	66	0	66	69000	4.84	6	c
					100	0	0	0			10000	9	0	9			10000	10	0	10				
2018	4760	Dog food sausages	0.988	1	10000	4	29	33	330000	5.52	10000	6	26	32	290000	5.46	10000	8	30	38	350000	5.54	6	c
					100000	0	3	3			100000	0	0	0			100000	0	1	1				
2018	**5506**	**Cat food meat with poultry**	0.989	1	100	0	0	0	<100	<2.00	100	0	0	0	<100	<2.00	100	0	0	0	<100	<2.00	6	c
					1000	0	0	0			1000	0	0	0			1000	0	0	0				
2018	**5507**	**Dog food meat with poultry**	0.994	1	100	0	4	4	400	2.60 Ne	100	0	7	7	700	2.85 Ne	100	0	8	8	800	2.90 Ne	6	c
					1000	0	0	0			1000	0	0	0			1000	0	0	0				
2018	**5508**	**Dog food sausages**	0.980	1	1000	0	0	0	<1000	<3.00	1000	0	0	0	<1000	<3.00	1000	0	0	0	<1000	<3.00	6	c
					10000	0	0	0			10000	0	0	0			10000	0	0	0				
2018	6224	Dog food meat with beef	0.999	1	1000	0	0	0	<1000	<3.00	100000	0	104	104	10000000	7.00 µcolonies	100000	>150	0	>150	45000000	7.65	6	c
					10000	0	0	0			1000000	0	10	10			1000000	45	0	45				
2018	6225	Cat food meat with poultry	0.999	1	100	4	0	4	400	2.60	100	12	1	13	1300	3.11	100	15	1	16	1500	3.18	6	c
					1000	0	0	0			1000	1	0	1			1000	1	0	1				
2018	6226	Dog food sausages	0.979	1	1000	>150	0	>150	230000	5.36 N'	100000	>150 - Relative trueness study: calculations	1	>150	20000000	7.30 N'	100000	>150	1	<150	20000000	7.30 N'	6	c
					10000	23	0	23			1000000	20	0	20			1000000	20	0	20				
2018	6227	Dog food sausages	0.979	1	10	0	17	17	180	2.26	10	0	19	19	190	2.28	10	0	22	22	240	2.38	6	c
					100	0	3	3			100	0	2	2			100	0	4	4				

Appendix 5 - Relative trueness study: calculations

POUR-PLATE - 54 hrs												
Category	SampleNo.	Product	Log CFU/g		Mean	Difference	Alternative method		Mean <4 CFU/ plate	Difference <4 CFU/ plate	Mean corrected values	Difference corrected values
			Reference method	Alternative method			<4 CFU/ plate	<or> limit corrected values				
1	3505	Grated carrots	5.04	4.32	4.68	-0.72			#N/A		#N/A	
	3506	Piemontaise salad	2.30	3.18	2.74	0.88			#N/A		#N/A	
	3507	Bacon	8.18		#N/A			8.18	#N/A		8.18	0.00
	3508	Caesar salad	8.18		#N/A			6.87	#N/A		7.52	-1.31
	4240	Dry cured sausage	6.08	6.11	6.10	0.03			#N/A		#N/A	
	4300	Seasoned grated carrots	1.60		#N/A			0.00	#N/A		0.80	-1.60
	4301	Bacon	0.00		#N/A			0.00	#N/A		0.00	0.00
	4302	Bacon	5.87	5.54	5.71	-0.33			#N/A		#N/A	
	4305	Non-seasoned grated carrots	5.38	4.49	4.94	-0.89			#N/A		#N/A	
	3909	**Chicken and apricot tagine**	2.51		#N/A		1.00		1.75	-1.51	#N/A	
	3910	**Beef koftas with couscous and raisins**	3.32	2.96	3.14	-0.36			#N/A		#N/A	
	3911	**Lemon chicken and seafood paella**	4.30	4.30	4.30	0.00			#N/A		#N/A	
	3912	**Chicken kebab with couscous and raisins**	5.15	5.28	5.21	0.13			#N/A		#N/A	
	3913	**Beef koftas with couscous and grapes**	6.08	5.54	5.81	-0.54			#N/A		#N/A	
	5896	**Beef bourguignon and potatoes**	0.00		#N/A			2.60	#N/A		1.30	2.60
	6228	Ready to reheat veal meal	3.40		#N/A				#N/A		#N/A	
	6229	Cassoulet	4.38	3.58	3.98	-0.80			#N/A		#N/A	
	3147	Fish stock	0.00		#N/A			0.00	#N/A		0.00	0.00
	3149	Beef stock cube	0.00		#N/A			0.00	#N/A		0.00	0.00
	4241	Tomato purée	5.94	5.68	5.81	-0.26			#N/A		#N/A	
	4298	Veal based culinary aid	2.11	1.85	1.98	-0.27			#N/A		#N/A	
	5338	Veal based culinary aid	1.48		#N/A			0.00	#N/A		0.74	-1.48
	5339	Fish based culinary aid	0.00		#N/A			0.00	#N/A		0.00	0.00
	5348	Vegetable based culinary aid	1.00		#N/A			0.00	#N/A		0.50	-1.00
	5349	Cooking aids (cube)	0.00		#N/A			0.00	#N/A		0.00	0.00
	5893	**Ketchup**	0.00		#N/A			2.28	#N/A		1.14	2.28
	5894	**Garlic mayonnaise with oil**	2.32	2.00	2.16	-0.32			#N/A		#N/A	
	5895	**Béarnaise sauce**	2.00		#N/A			0.00	#N/A		1.00	-2.00
	5898	**Ketchup**	0.00		#N/A			1.00	#N/A		0.50	1.00
	5941	**Veal based culinary aid**	1.78		#N/A		1.30		1.54	-0.48	#N/A	
	6385	Ketchup	0.00		#N/A			0.00	#N/A		0.00	0.00
	6386	Garlic mayonnaise	2.48	1.70	2.09	-0.78			#N/A		#N/A	
	6387	Béarnaise sauce	5.04	4.93	4.99	-0.11			#N/A		#N/A	
Mean category 1							**-0.29**					
Standard deviation of the differences category 1							**0.45**					
2	5309	Sour cream	0.00		#N/A			0.00	#N/A		0.00	0.00
	5310	Vanilla custard tart	0.00		#N/A			0.00	#N/A		0.00	0.00
	5311	Egg custard	1.00		#N/A			0.00	#N/A		0.50	-1.00
	5313	Pasteurised whole milk	0.00		#N/A			0.00	#N/A		0.00	0.00
	5314	Pasteurised chocolate milk beverage	0.00		#N/A			0.00	#N/A		0.00	0.00
	7462	Sour cream	0.00		#N/A			0.00	#N/A		0.00	0.00
	7463	Sour cream	4.18	4.11	4.15	-0.06			#N/A		#N/A	
	7464	Sour cream	0.00		#N/A			0.00	#N/A		0.00	0.00
	7834	**Pasteurised whole milk**	1.78	2.08	1.93	0.30			#N/A		#N/A	
	7835	**Pasteurised whole milk**	1.78	2.08	1.93	0.30			#N/A		#N/A	
	7836	**Pasteurised whole milk**	1.78		#N/A		1.30		1.54	-0.48	#N/A	
	7837	**Pasteurised whole milk**	1.96	1.60	1.78	-0.36			#N/A		#N/A	
	7838	**Whipped cream/strawberry choux bun**	6.18		#N/A			6.18	#N/A		6.18	0.00
	5503	**Cream dessert**	1.48		#N/A		1.00		1.24	-0.48	#N/A	
	5897	**Natural yogurt**	3.34	3.81	3.57	0.46			#N/A		#N/A	
	5312	Pasteurised sheep's cheese	4.26	4.32	4.29	0.07			#N/A		#N/A	
	7454	Grated Gruyère	4.99	3.71	4.35	-1.28			#N/A		#N/A	
	7455	Grated Comté	4.15	4.08	4.11	-0.07			#N/A		#N/A	
	7456	Grated Cheddar	4.67	4.36	4.52	-0.31			#N/A		#N/A	
	7457	Grated Emmental	2.91	2.57	2.74	-0.34			#N/A		#N/A	
	7458	Grated Emmental	4.36	4.41	4.39	0.05			#N/A		#N/A	
	4430	**Powdered milk**	0.00		#N/A			0.00	#N/A		0.00	0.00
	4431	**Skimmed milk powder**	2.60	2.70	2.65	0.10			#N/A		#N/A	
	4432	**Whole milk powder**	1.60	1.90	1.75	0.30			#N/A		#N/A	
	4433	**Semi-skimmed milk powder**	1.70		#N/A		1.00		1.35	-0.70	#N/A	
	4758	**Skimmed milk powder**	4.86	4.56	4.71	-0.31			#N/A		#N/A	
	4759	**Whole milk powder**	3.23	2.11	2.67	-1.12			#N/A		#N/A	
	5326	**Skimmed milk powder**	1.00		#N/A			1.00	#N/A		1.00	0.00
	5943	**Skimmed milk powder**	3.85	3.56	3.70	-0.29			#N/A		#N/A	
Mean category 2							**-0.16**					
Standard deviation of the differences category 2							**0.48**					

POUR-PLATE - 54 hrs												
Category	SampleNo.	Product	Log CFU/g		Mean	Difference	Alternative method		Mean <4 CFU/ plate	Difference <4 CFU/ plate	Mean corrected values	Difference corrected values
			Reference method	Alternative method			<4 CFU/ plate	<or> limit corrected values				
3	**4425**	**Powered egg yolk**	3.58	3.41	3.50	-0.16			#N/A		#N/A	
	4426	**Powdered egg yolk**	2.28	2.32	2.30	0.04			#N/A		#N/A	
	4427	**Powdered whole egg**	2.62	2.34	2.48	-0.28			#N/A		#N/A	
	4428	**Powdered whole egg**	2.36	1.60	1.98	-0.76			#N/A		#N/A	
	4429	**Powdered egg white**	1.60		#N/A		1.00		1.30	-0.60	#N/A	
	5327	**Powdered egg yolk**	1.60		#N/A			0.00	#N/A		0.80	-1.60
	5328	**Custard tart mix**	0.00		#N/A			0.00	#N/A		0.00	0.00
	5329	**Pancake mix**	2.20		#N/A			0.00	#N/A		1.10	-2.20
	5936	**Powdered egg white**	1.90	1.96	1.93	0.06			#N/A		#N/A	
	5937	**Powdered egg yolk**	1.95		#N/A		1.48		1.72	-0.47	#N/A	
	5938	**Confectioner's custard mix**	0.00		#N/A			0.00	#N/A		0.00	0.00
	3150	Fresh egg fettuccine	0.00		#N/A			0.00	#N/A		0.00	0.00
	3151	Fresh egg tagliatelle	0.00		#N/A			0.00	#N/A		0.00	0.00
	3152	Fresh tagliatelle	2.83	2.52	2.68	-0.31			#N/A		#N/A	
	3153	Egg custard tart	0.00		#N/A			0.00	#N/A		0.00	0.00
	3154	Egg-based dessert (crème brûlée)	0.00		#N/A			0.00	#N/A		0.00	0.00
	3155	Pouring custard	0.00		#N/A			0.00	#N/A		0.00	0.00
	3914	**Pasteurised liquid whole egg**	3.04	2.76	2.90	-0.28			#N/A		#N/A	
	3915	**Pasteurised liquid egg yolk**	4.11	3.68	3.90	-0.43			#N/A		#N/A	
	4242	Egg custard dessert	5.49	5.54	5.52	0.05			#N/A		#N/A	
	4244	Spanish omelette	5.40	4.96	5.18	-0.44			#N/A		#N/A	
	4245	Plain tortilla wrap	6.28	6.30	6.29	0.02			#N/A		#N/A	
	4243	Smoked salmon terrine	0.00		#N/A			0.00	#N/A		0.00	0.00
	4294	Scallops	6.40	6.67	6.54	0.27			#N/A		#N/A	
	4295	Cooked prawns	1.00		#N/A		1.00		1.00	0.00	#N/A	
	4296	Whole prawns	5.28	4.77	5.02	-0.51			#N/A		#N/A	
	4754	Salmon terrine	3.40	3.20	3.30	-0.19			#N/A		#N/A	
	4757	Marinated anchovy fillets	1.00		#N/A			0.00	#N/A		0.50	-1.00
	5504	**Marinated anchovy fillets**	3.32	2.78	3.05	-0.54			#N/A		#N/A	
	5505	**Marinated anchovy fillets**	3.41	3.04	3.23	-0.37			#N/A		#N/A	
Mean category 3							**-0.24**					
Standard deviation of the differences category 3							**0.27**					
4	7459	Pineapple/passion fruit juice	0.00		#N/A			0.00	#N/A		0.00	0.00
	7460	Mixed fruit juice	0.00		#N/A			0.00	#N/A		0.00	0.00
	7461	Orange juice	0.00		#N/A			0.00	#N/A		0.00	0.00
	7686	Orange marmalade	0.00		#N/A			0.00	#N/A		0.00	0.00
	7687	Strawberry jam	0.00		#N/A			0.00	#N/A		0.00	0.00
	7830	**Apple/peach/pear juice**	2.20	1.85	2.02	-0.36			#N/A		#N/A	
	7831	**Apple/mango juice**	2.66	2.65	2.66	-0.01			#N/A		#N/A	
	7832	**Orange juice**	3.83	3.52	3.68	-0.31			#N/A		#N/A	
	7833	**Pineapple/passion fruit juice**	4.80	4.43	4.62	-0.37			#N/A		#N/A	
	7981	**Apple/peach/pear juice**	4.00	4.18	4.09	0.18			#N/A		#N/A	
	7982	**Pineapple/passion fruit juice**	5.11	5.15	5.13	0.03			#N/A		#N/A	
	7983	**Orange juice**	4.20		#N/A				#N/A		#N/A	
	7984	**Apple/mango juice**	3.00	3.18	3.09	0.18			#N/A		#N/A	
	3509	Fruit salad	8.18		#N/A			6.88	#N/A		7.53	-1.30
	4236	Orange marmalade	1.00		#N/A			0.00	#N/A		0.50	-1.00
	4237	Red berry cordial	4.49		#N/A			0.00	#N/A		2.25	-4.49
	4299	Fruit salad	7.08	6.59	6.84	-0.49			#N/A		#N/A	
	7689	Chocolate cereals	0.00		#N/A			0.00	#N/A		0.00	0.00
	7691	Muesli with chocolate	0.00		#N/A			0.00	#N/A		0.00	0.00
	7985	**Chocolate puffed wheat**	1.85		#N/A		1.00		1.42	-0.85	#N/A	
	7986	**Sweetened corn flakes**	2.40	2.20	2.30	-0.19			#N/A		#N/A	
	7987	**Wholegrain wheat cereals with chocolate**	2.81	2.76	2.78	-0.04			#N/A		#N/A	
	7988	**Puffed corn balls with honey**	3.81	3.69	3.75	-0.12			#N/A		#N/A	
	3156	Cereals	1.95	1.70	1.83	-0.26			#N/A		#N/A	
	3157	Muesli with dried fruit	2.04		#N/A		1.30		1.67	-0.74	#N/A	
	3510	Basic muesli	1.85		#N/A		1.00		1.42	-0.85	#N/A	
	4437	**Breakfast cereals**	2.20		#N/A			0.00	#N/A		1.10	-2.20
	5342	Muesli with cocoa	1.95		#N/A			0.00	#N/A		0.98	-1.95
	5345	Muesli	2.00		#N/A		1.00		1.50	-1.00	#N/A	
	5899	**Muesli with dried fruit**	5.46	3.98	4.72	-1.48			#N/A		#N/A	
	5900	**Chocolate cereals**	5.63	3.75	4.69	-1.89			#N/A		#N/A	
	5687	Grapes	3.49	3.52	3.50	0.03			#N/A		#N/A	
	5688	Shelled hazelnuts	7.18		#N/A			3.43	#N/A		5.31	-3.75
	5689	Shelled walnuts	5.00	3.99	4.49	-1.01			#N/A		#N/A	
	7841	Dehydrated carrots	0.00		#N/A			0.00	#N/A		0.00	0.00
	7842	Dehydrated leeks	0.00		#N/A			0.00	#N/A		0.00	0.00
	7843	Dehydrated potatoes	0.00		#N/A			0.00	#N/A		0.00	0.00
	7989	**Dehydrated potatoes**	4.83		#N/A				#N/A		#N/A	
	7990	**Dehydrated carrots**	2.20	2.32	2.26	0.12			#N/A		#N/A	
	3511	Dried bananas	2.38		#N/A		1.48		1.93	-0.90	#N/A	
	5343	Sliced shallots	0.00		#N/A			0.00	#N/A		0.00	0.00
	5344	Dehydrated carrots	0.00		#N/A			0.00	#N/A		0.00	0.00
	5939	**Dehydrated potatoes**	2.58	2.41	2.50	-0.16			#N/A		#N/A	
	5940	**Dehydrated carrots**	4.08	3.81	3.94	-0.27			#N/A		#N/A	
	5942	**Mixed candied fruit**	1.00		#N/A			0.00	#N/A		0.50	-1.00
Mean category 4							**-0.34**					
Standard deviation of the differences category 4							**0.55**					

POUR-PLATE - 54 hrs												
Category	SampleNo.	Product	Log CFU/g		Mean	Difference	Alternative method		Mean <4 CFU/ plate	Difference <4 CFU/ plate	Mean corrected values	Difference corrected values
			Reference method	Alternative method			<4 CFU/ plate	<or> limit corrected values				
5	5685	Chocolate doughnuts	1.60		#N/A			0.00	#N/A		0.80	-1.60
	7465	Coffee pastry	1.48		#N/A			0.00	#N/A		0.74	-1.48
	7466	Vanilla pastry	0.00		#N/A			0.00	#N/A		0.00	0.00
	7467	Chocolate pastry	0.00		#N/A			0.00	#N/A		0.00	0.00
	7839	**Chocolate pastry**	4.51	3.79	4.15	-0.71			#N/A		#N/A	
	3160	Bread flour	2.62		#N/A		1.48		2.05	-1.14	#N/A	
	4238	Country baguette	2.79	2.15	2.47	-0.64			#N/A		#N/A	
	4239	Country loaf	4.83	4.57	4.70	-0.26			#N/A		#N/A	
	4752	Organic sliced brioche	5.53	4.83	5.18	-0.71			#N/A		#N/A	
	4753	Organic sliced loaf	6.85	6.34	6.59	-0.50			#N/A		#N/A	
	7684	Brown rice cakes	0.00		#N/A			0.00	#N/A		0.00	0.00
	7690	Almond paste	0.00		#N/A			0.00	#N/A		0.00	0.00
	7840	**Biscuit**	2.56	2.08	2.32	-0.48			#N/A		#N/A	
	7991	**Plain sponge cake mix**	2.74	2.72	2.73	-0.02			#N/A		#N/A	
	7992	**Lemon sponge cake mix**	2.28	2.04	2.16	-0.24			#N/A		#N/A	
	3158	Biscuit dough	3.45	2.20	2.83	-1.24			#N/A		#N/A	
	3159	Biscuit dough	2.93	2.20	2.57	-0.73			#N/A		#N/A	
	5686	Dark chocolate (70% cocoa)	0.00		#N/A			0.00	#N/A		0.00	0.00
	7688	Praline	0.00		#N/A			0.00	#N/A		0.00	0.00
	7685	Honey	0.00		#N/A			0.00	#N/A		0.00	0.00
	3161	Milk chocolate	0.00		#N/A			0.00	#N/A		0.00	0.00
	3162	Chocolate spread	1.30		#N/A			0.00	#N/A		0.65	-1.30
	3916	**Honey**	3.11	3.08	3.10	-0.03			#N/A		#N/A	
	4435	**Unsweetened cocoa powder**	2.86	2.57	2.71	-0.29			#N/A		#N/A	
	4436	**Brown cocoa powder**	3.26	3.00	3.13	-0.26			#N/A		#N/A	
	5330	**100% cocoa powder**	0.00		#N/A			0.00	#N/A		0.00	0.00
	5331	**75% cocoa dark chocolate**	1.00		#N/A			1.00	#N/A		1.00	0.00
	5332	**Honey**	2.00		#N/A			2.00	#N/A		2.00	0.00
	5901	**Wild flower honey**	4.57	2.34	3.46	-2.23			#N/A		#N/A	
	5944	**Inaya dark chocolate**	1.48		#N/A		1.30		1.39	-0.18	#N/A	
	5945	**Dark chocolate**	3.30	2.18	2.74	-1.12			#N/A		#N/A	
	5946	**Alunga milk chocolate**	3.99	3.88	3.93	-0.11			#N/A		#N/A	
	5947	**Liquid flower honey**	3.15	3.04	3.09	-0.10			#N/A		#N/A	
Mean category 5							**-0.57**					
Standard deviation of the differences category 5							**0.56**					
6	**4434**	**Raw material for animal feeding stuffs-Flour**	3.77	3.76	3.76	-0.01			#N/A		#N/A	
	3148	Soya	0.00		#N/A			0.00	#N/A		0.00	0.00
	4438	**Raw material for animal feeding stuffs**	1.48		#N/A		1.70		1.59	0.22	#N/A	
	4439	**Rapeseed**	4.43	2.75	3.59	-1.68			#N/A		#N/A	
	4440	**Wheat**	2.77	2.78	2.77	0.01			#N/A		#N/A	
	4441	**Silage fodder**	2.30		#N/A			0.00	#N/A		1.15	-2.30
	5340	Raw materials for animal feeding stuffs (wheat)	2.60		#N/A			0.00	#N/A		1.30	-2.60
	5341	Maize	2.51		#N/A			0.00	#N/A		1.25	-2.51
	5933	**Raw material for animal feeding stuffs**	0.00		#N/A			0.00	#N/A		0.00	0.00
	5934	**Raw material for animal feeding stuffs**	2.69	2.41	2.55	-0.28			#N/A		#N/A	
	5935	**Raw material for animal feeding stuffs**	3.79	3.64	3.71	-0.14			#N/A		#N/A	
	3512	Feeding stuffs for hens	3.49	2.56	3.02	-0.94			#N/A		#N/A	
	3513	Feeding stuffs for hens	3.87	2.94	3.41	-0.92			#N/A		#N/A	
	3514	Feeding stuffs for egg-laying hens	0.00		#N/A			0.00	#N/A		0.00	0.00
	5333	**Cat biscuits**	1.30		#N/A		1.30		1.30	0.00	#N/A	
	5346	Feeding stuffs for turkeys	3.60		#N/A			0.00	#N/A		1.80	-3.60
	5347	Feeding stuffs for egg-laying poultry	4.30		#N/A			0.00	#N/A		2.15	-4.30
	5929	**Dog biscuits**	1.30		#N/A			0.00	#N/A		0.65	-1.30
	5930	**Dog biscuits**	1.00		#N/A		1.00		1.00	0.00	#N/A	
	5931	**Cat biscuits**	1.78		#N/A		1.48		1.63	-0.30	#N/A	
	5932	**Cat biscuits**	1.00		#N/A			0.00	#N/A		0.50	-1.00
	6219	Dog biscuits	4.89	5.11	5.00	0.23			#N/A		#N/A	
	6220	Dog biscuits	4.40	4.40	4.40	0.00			#N/A		#N/A	
	6221	Dog biscuits	0.00		#N/A			0.00	#N/A		0.00	0.00
	6389	Cat biscuits	4.72	4.64	4.68	-0.08			#N/A		#N/A	
	6390	Dog biscuits	3.38	2.38	2.88	-1.00			#N/A		#N/A	
	3515	Dog food sausages	1.00		#N/A			0.00	#N/A		0.50	-1.00
	3516	Dog food sausages	0.00		#N/A			0.00	#N/A		0.00	0.00
	3517	Dog food sausages	0.00		#N/A			0.00	#N/A		0.00	0.00
	3518	Cat food meat with rabbit	0.00		#N/A			0.00	#N/A		0.00	0.00
	3519	Cat food meat with salmon	1.00		#N/A			0.00	#N/A		0.50	-1.00
	3520	Dog food meat with lamb	0.00		#N/A			0.00	#N/A		0.00	0.00
	4246	Cat food meat with salmon	4.86	4.40	4.63	-0.46			#N/A		#N/A	
	4306	Dog food sausages	6.18		#N/A			6.18	#N/A		6.18	0.00
	4755	Dog food meat (lamb and vegetables)	3.00		#N/A			3.00	#N/A		3.00	0.00
	4756	Cat food meat with rabbit	1.00		#N/A		3.92		2.46	2.92	#N/A	
	4760	Dog food sausages	5.52	5.15	5.33	-0.37			#N/A		#N/A	
	5506	**Cat food meat with poultry**	1.00		#N/A			1.00	#N/A		1.00	0.00
	5507	**Dog food meat with poultry**	2.60		#N/A		2.30		2.45	-0.30	#N/A	
	5508	**Dog food sausages**	2.00		#N/A			2.00	#N/A		2.00	0.00
	6224	Dog food meat with beef	2.00		#N/A			3.30	#N/A		2.65	1.30
	6225	Cat food meat with poultry	2.60	2.70	2.65	0.10			#N/A		#N/A	
	6226	Dog food sausages	5.36	7.11	6.24	1.75			#N/A		#N/A	
	6227	Dog food sausages	2.26	2.04	2.15	-0.21			#N/A		#N/A	
Mean category 6							**-0.25**					
Standard deviation of the differences category 6							**0.74**					
Mean all categories					Dall		**-0.31**					
Standard deviation of the differences all categories					SDAll		**0.53**					

	n all	99				
β=95%	T(0,05;70)=	1,98				
		1,06	Upper limit	Lower limit	Linear	
	Average (minimal value)	**0,00**	0,75	-1,38	-0,31	
	Average (maximale value)	**10,00**	0,75	-1,38	-0,31	

POUR-PLATE - 72 hrs												
Category	Sample No.	Product	Log CFU/g		Mean	Difference	Alternative method		Mean <4 CFU/ plate	Difference <4 CFU/ plate	Mean corrected values	Difference corrected values
			Reference method	Alternative method			<4 CFU/ plate	<or> limit corrected values				
1	3505	Grated carrots	5.04	4.73	4.89	-0.31			#N/A		#N/A	
	3506	Piemontaise salad	2.30	3.20	2.75	0.90			#N/A		#N/A	
	3507	Bacon	8.18		#N/A			8.18	#N/A		8.18	0.00
	3508	Caesar salad	8.18		#N/A			6.88	#N/A		7.53	-1.30
	4240	Dry cured sausage	6.08	6.18	6.13	0.10			#N/A		#N/A	
	4300	Seasoned grated carrots	1.60		#N/A			0.00	#N/A		0.80	-1.60
	4301	Bacon	0.00		#N/A			0.00	#N/A		0.00	0.00
	4302	Bacon	5.87	5.56	5.71	-0.31			#N/A		#N/A	
	4305	Non-seasoned grated carrots	5.38	4.85	5.12	-0.53			#N/A		#N/A	
	3909	**Chicken and apricot tagine**	2.51	2.28	2.39	-0.23			#N/A		#N/A	
	3910	**Beef koftas with couscous and raisins**	3.32	3.34	3.33	0.02			#N/A		#N/A	
	3911	**Lemon chicken and seafood paella**	4.30	4.30	4.30	0.00			#N/A		#N/A	
	3912	**Chicken kebab with couscous and raisins**	5.15	5.32	5.23	0.18			#N/A		#N/A	
	3913	**Beef koftas with couscous and raisins**	6.08	5.73	5.91	-0.35			#N/A		#N/A	
	5896	**Ready to reheat beef meal with potatoes**	0.00		#N/A			2.66	#N/A		1.33	2.66
	6228	Ready to reheat veal meal	3.40	6.82	5.11	3.42			#N/A		#N/A	
	6229	Cassoulet	4.38	3.65	4.02	-0.73			#N/A		#N/A	
	3147	Fish based culinary aid	0.00		#N/A			1.00	#N/A		0.50	1.00
	3149	Beef based culinary aid	0.00		#N/A			0.00	#N/A		0.00	0.00
	4241	Tomato purée	5.94	5.77	5.86	-0.17			#N/A		#N/A	
	4298	Veal based culinary aid	2.11	2.08	2.10	-0.03			#N/A		#N/A	
	5338	Veal based culinary aid	1.48		#N/A			0.00	#N/A		0.74	-1.48
	5339	Fish based culinary aid	0.00		#N/A			0.00	#N/A		0.00	0.00
	5348	Vegetable based culinary aid	1.00		#N/A			0.00	#N/A		0.50	-1.00
	5349	Cooking aids (cube)	0.00		#N/A			0.00	#N/A		0.00	0.00
	5893	**Ketchup**	0.00		#N/A			2.20	#N/A		1.10	2.20
	5894	**Garlic mayonnaise with oil**	2.32	1.96	2.14	-0.36			#N/A		#N/A	
	5895	**Béarnaise sauce**	2.00		#N/A			1.00	#N/A		1.50	-1.00
	5898	**Ketchup**	0.00		#N/A			2.00	#N/A		1.00	2.00
	5941	**Veal based culinary aid**	1.78		#N/A		1.30		1.54	-0.48	#N/A	
	6385	Ketchup	0.00		#N/A			0.00	#N/A		0.00	0.00
	6386	Garlic mayonnaise	2.48	2.18	2.33	-0.30			#N/A		#N/A	
	6387	Béarnaise sauce	5.04	4.97	5.00	-0.07			#N/A		#N/A	
Mean category 1							**0.07**					
Standard deviation of the differences category 1							**0.93**					
2	5309	Sour cream	0.00		#N/A			0.00	#N/A		0.00	0.00
	5310	Vanilla custard tart	0.00		#N/A			0.00	#N/A		0.00	0.00
	5311	Egg custard	1.00		#N/A			0.00	#N/A		0.50	-1.00
	5313	Pasteurised whole milk	0.00		#N/A			0.00	#N/A		0.00	0.00
	5314	Pasteurised chocolate milk beverage	0.00		#N/A			0.00	#N/A		0.00	0.00
	7462	Sour cream	0.00		#N/A			0.00	#N/A		0.00	0.00
	7463	Sour cream	4.18	4.15	4.16	-0.03			#N/A		#N/A	
	7464	Sour cream	0.00		#N/A			0.00	#N/A		0.00	0.00
	7834	**Pasteurised whole milk**	1.78	2.08	1.93	0.30			#N/A		#N/A	
	7835	**Pasteurised whole milk**	1.78	2.08	1.93	0.30			#N/A		#N/A	
	7836	**Pasteurised whole milk**	1.78		#N/A		1.30		1.54	-0.48	#N/A	
	7837	**Pasteurised whole milk**	1.96	1.60	1.78	-0.36			#N/A		#N/A	
	7838	**Whipped cream/strawberry choux bun**	6.18		#N/A			6.18	#N/A		6.18	0.00
	5503	**Cream dessert**	1.48		#N/A		1.85		1.66	0.37	#N/A	
	5897	**Natural yogurt**	3.34	3.81	3.58	0.47			#N/A		#N/A	
	5312	Pasteurised sheep's cheese	4.26	4.36	4.31	0.11			#N/A		#N/A	
	7454	Grated Gruyère	4.99	3.81	4.40	-1.18			#N/A		#N/A	
	7455	Grated Comté	4.15	4.11	4.13	-0.03			#N/A		#N/A	
	7456	Grated Cheddar	4.67	4.45	4.56	-0.22			#N/A		#N/A	
	7457	Grated Emmental	2.91	2.67	2.79	-0.24			#N/A		#N/A	
	7458	Grated Emmental	4.36	4.46	4.41	0.10			#N/A		#N/A	
	4430	**Powdered milk**	0.00		#N/A			0.00	#N/A		0.00	0.00
	4431	**Skimmed milk powder**	2.60	2.70	2.65	0.10			#N/A		#N/A	
	4432	**Whole milk powder**	1.60	1.90	1.75	0.30			#N/A		#N/A	
	4433	**Semi-skimmed milk powder**	1.70		#N/A		1.00		1.35	-0.70	#N/A	
	4758	**Skimmed milk powder**	4.86	4.70	4.78	-0.16			#N/A		#N/A	
	4759	**Whole milk powder**	3.23	2.65	2.94	-0.58			#N/A		#N/A	
	5326	**Skimmed milk powder**	1.00		#N/A			1.00	#N/A		1.00	0.00
	5943	**Skimmed milk powder**	3.85	3.58	3.72	-0.27			#N/A		#N/A	
Mean category 2							**-0.09**					
Standard deviation of the differences category 2							**0.41**					

POUR-PLATE - 72 hrs												
Category	Sample No.	Product	Log CFU/g		Mean	Difference	Alternative method		Mean <4 CFU/ plate	Difference <4 CFU/ plate	Mean corrected values	Difference corrected values
			Reference method	Alternative method			<4 CFU/ plate	<or> limit corrected values				
3	**4425**	**Powdered egg yolk**	3.58	3.41	3.50	-0.16			#N/A		#N/A	
	4426	**Powdered egg yolk**	2.28	2.32	2.30	0.04			#N/A		#N/A	
	4427	**Powdered whole egg**	2.62	2.46	2.54	-0.16			#N/A		#N/A	
	4428	**Powdered whole egg**	2.36	2.30	2.33	-0.06			#N/A		#N/A	
	4429	**Powdered egg white**	1.60		#N/A		1.00		1.30	-0.60	#N/A	
	5327	**Powdered egg yolk**	1.60		#N/A		1.30		1.45	-0.30	#N/A	
	5328	**Custard tart mix**	0.00		#N/A			0.00	#N/A		0.00	0.00
	5329	**Pancake mix**	2.20	2.00	2.10	-0.20			#N/A		#N/A	
	5936	**Powdered egg white**	1.90	2.00	1.95	0.10			#N/A		#N/A	
	5937	**Powdered egg yolk**	1.95	1.70	1.83	-0.26			#N/A		#N/A	
	5938	**Confectioner's custard mix**	0.00		#N/A			0.00	#N/A		0.00	0.00
	3150	Fresh egg fettuccine	0.00		#N/A			0.00	#N/A		0.00	0.00
	3151	Fresh egg tagliatelle	0.00		#N/A			0.00	#N/A		0.00	0.00
	3152	Fresh tagliatelle	2.83	2.99	2.91	0.15			#N/A		#N/A	
	3153	Egg custard tart	0.00		#N/A			1.48	#N/A		0.74	1.48
	3154	Egg based dessert (crème brûlée)	0.00		#N/A			0.00	#N/A		0.00	0.00
	3155	Pouring custard	0.00		#N/A			0.00	#N/A		0.00	0.00
	3914	**Pasteurised liquid whole egg**	3.04	2.83	2.94	-0.21			#N/A		#N/A	
	3915	**Pasteurised liquid egg yolk**	4.11	3.72	3.91	-0.40			#N/A		#N/A	
	4242	Egg custard dessert	5.49	5.60	5.55	0.11			#N/A		#N/A	
	4244	Spanish omelette	5.40	5.00	5.20	-0.40			#N/A		#N/A	
	4245	Plain tortilla wrap	6.28	6.49	6.39	0.21			#N/A		#N/A	
	4243	Smoked salmon terrine	0.00		#N/A			0.00	#N/A		0.00	0.00
	4294	Scallops	6.40	6.73	6.57	0.33			#N/A		#N/A	
	4295	Cooked prawns	1.00		#N/A		1.00		1.00	0.00	#N/A	
	4296	Whole prawns	5.28	5.04	5.16	-0.24			#N/A		#N/A	
	4754	Salmon terrine	3.40	3.23	3.31	-0.17			#N/A		#N/A	
	4757	Marinated anchovy fillets	1.00		#N/A			0.00	#N/A		0.50	-1.00
	5504	**Marinated anchovy fillets**	3.32	3.20	3.26	-0.12			#N/A		#N/A	
	5505	**Marinated anchovy fillets**	3.41	3.32	3.37	-0.09			#N/A		#N/A	
Mean category 3							**-0.08**					
Standard deviation of the differences category 3							**0.20**					
	7459	Pineapple/passion fruit juice	0.00		#N/A			0.00	#N/A		0.00	0.00
	7460	Mixed fruit juice	0.00		#N/A			0.00	#N/A		0.00	0.00
	7461	Orange juice	0.00		#N/A			0.00	#N/A		0.00	0.00
	7686	Orange marmalade	0.00		#N/A			0.00	#N/A		0.00	0.00
	7687	Strawberry jam	0.00		#N/A			0.00	#N/A		0.00	0.00
	7830	**Apple/peach/pear juice**	2.20	1.95	2.08	-0.25			#N/A		#N/A	
	7831	**Apple/mango juice**	2.66	2.67	2.67	0.01			#N/A		#N/A	
	7832	**Orange juice**	3.83	3.62	3.73	-0.21			#N/A		#N/A	
	7833	**Pineapple/passion fruit juice**	4.80	4.49	4.65	-0.31			#N/A		#N/A	
	7981	**Apple/peach/pear juice**	4.00	4.18	4.09	0.18			#N/A		#N/A	
	7982	**Pineapple/passion fruit juice**	5.11	5.15	5.13	0.03			#N/A		#N/A	
	7983	**Orange juice**	4.20	4.00	4.10	-0.21			#N/A		#N/A	
	7984	**Apple/mango juice**	3.00	3.23	3.12	0.23			#N/A		#N/A	
	3509	Fruit salad	8.18		#N/A			8.18	#N/A		8.18	0.00
	4236	Orange marmalade	1.00		#N/A			0.00	#N/A		0.50	-1.00
	4237	Red berry cordial	4.49		#N/A			0.00	#N/A		2.25	-4.49
	4299	Fruit salad	7.08	6.79	6.94	-0.29			#N/A		#N/A	
	7689	Chocolate cereals	0.00		#N/A			0.00	#N/A		0.00	0.00
	7691	Muesli with chocolate	0.00		#N/A			0.00	#N/A		0.00	0.00
	7985	**Chocolate puffed wheat**	1.85		#N/A		1.30		1.57	-0.55	#N/A	
	7986	**Sweetened corn flakes**	2.40	2.20	2.30	-0.19			#N/A		#N/A	
	7987	**Wholegrain wheat cereals with chocolate**	2.81	2.76	2.78	-0.04			#N/A		#N/A	
4	**7988**	**Puffed corn balls with honey**	3.81	3.69	3.75	-0.12			#N/A		#N/A	
	3156	Cereals	1.95	2.04	2.00	0.09			#N/A		#N/A	
	3157	Muesli with dried fruit	2.04	1.78	1.91	-0.26			#N/A		#N/A	
	3510	Basic muesli	1.85		#N/A		1.00		1.42	-0.85	#N/A	
	4437	**Breakfast cereals**	2.20		#N/A		1.30		1.75	-0.90	#N/A	
	5342	Muesli with cocoa	1.95		#N/A			0.00	#N/A		0.98	-1.95
	5345	Muesli	2.00		#N/A		1.48		1.74	-0.52	#N/A	
	5899	**Muesli with dried fruit**	5.46	4.81	5.14	-0.65			#N/A		#N/A	
	5900	**Chocolate cereals**	5.63	3.78	4.71	-1.86			#N/A		#N/A	
	5687	Grapes	3.49	3.57	3.53	0.08			#N/A		#N/A	
	5688	Shelled hazelnuts	7.18		#N/A			3.79	#N/A		5.49	-3.39
	5689	Shelled walnuts	5.00	4.04	4.52	-0.96			#N/A		#N/A	
	7841	Dehydrated carrots	0.00		#N/A			0.00	#N/A		0.00	0.00
	7842	Dehydrated leeks	0.00		#N/A			0.00	#N/A		0.00	0.00
	7843	Dehydrated potatoes	0.00		#N/A			0.00	#N/A		0.00	0.00
	7989	**Dehydrated potatoes**	4.83	4.76	4.80	-0.07			#N/A		#N/A	
	7990	**Dehydrated carrots**	2.20	2.32	2.26	0.12			#N/A		#N/A	
	3511	Dried bananas	2.38	1.85	2.11	-0.54			#N/A		#N/A	
	5343	Sliced shallots	0.00		#N/A			0.00	#N/A		0.00	0.00
	5344	Dehydrated carrots	0.00		#N/A			0.00	#N/A		0.00	0.00
	5939	**Dehydrated potatoes**	2.58	2.41	2.50	-0.16			#N/A		#N/A	
	5940	**Dehydrated carrots**	4.08	3.86	3.97	-0.22			#N/A		#N/A	
	5942	**Mixed candied fruit**	1.00		#N/A			0.00	#N/A		0.50	-1.00
Mean category 4							**-0.24**					
Standard deviation of the differences category 4							**0.44**					

POUR-PLATE - 72 hrs												
Category	Sample No.	Product	Log CFU/g		Mean	Difference	Alternative method		Mean <4 CFU/ plate	Difference <4 CFU/ plate	Mean corrected values	Difference corrected values
			Reference method	Alternative method			<4 CFU/ plate	<or> limit corrected values				
5	5685	Chocolate doughnuts	1.60		#N/A			0.00	#N/A		0.80	-1.60
	7465	Coffee pastry	1.48	2.08	1.78	0.60			#N/A		#N/A	
	7466	Vanilla pastry	0.00		#N/A			0.00	#N/A		0.00	0.00
	7467	Chocolate pastry	0.00		#N/A		1.00		0.50	1.00	#N/A	
	7839	**Chocolate pastry**	4.51	4.20	4.35	-0.30			#N/A		#N/A	
	3160	Bread flour	2.62	2.18	2.40	-0.45			#N/A		#N/A	
	4238	Country baguette	2.79	2.65	2.72	-0.13			#N/A		#N/A	
	4239	Country loaf	4.83	4.69	4.76	-0.14			#N/A		#N/A	
	4752	Organic sliced brioche	5.53	4.91	5.22	-0.62			#N/A		#N/A	
	4753	Organic sliced loaf	6.85	6.56	6.70	-0.29			#N/A		#N/A	
	7684	Brown rice cakes	0.00		#N/A			0.00	#N/A		0.00	0.00
	7690	Almond paste	0.00		#N/A			0.00	#N/A		0.00	0.00
	7840	**Biscuit**	2.56	3.28	2.92	0.72			#N/A		#N/A	
	7991	**Plain sponge cake mix**	2.74	2.72	2.73	-0.02			#N/A		#N/A	
	7992	**Lemon sponge cake mix**	2.28	2.04	2.16	-0.24			#N/A		#N/A	
	3158	Biscuit dough	3.45	2.75	3.10	-0.70			#N/A		#N/A	
	3159	Biscuit dough	2.93	2.43	2.68	-0.50			#N/A		#N/A	
	5686	Dark chocolate (70% cocoa)	0.00		#N/A			1.00	#N/A		0.50	1.00
	7688	Praline	0.00		#N/A			0.00	#N/A		0.00	0.00
	7685	Honey	0.00		#N/A			0.00	#N/A		0.00	0.00
	3161	Milk chocolate	0.00		#N/A			0.00	#N/A		0.00	0.00
	3162	Chocolate spread	1.30		#N/A			0.00	#N/A		0.65	-1.30
	3916	**Honey**	3.11	3.11	3.11	0.00			#N/A		#N/A	
	4435	**Unsweetened cocoa powder**	2.86	2.72	2.79	-0.13			#N/A		#N/A	
	4436	**Brown cocoa powder**	3.26	3.32	3.29	0.07			#N/A		#N/A	
	5330	**100% cocoa powder**	0.00		#N/A			0.00	#N/A		0.00	0.00
	5331	**75% cocoa dark chocolate**	1.00		#N/A			1.00	#N/A		1.00	0.00
	5332	**Honey**	2.00		#N/A			2.00	#N/A		2.00	0.00
	5901	**Wild flower honey**	4.57	3.67	4.12	-0.90			#N/A		#N/A	
	5944	**Inaya dark chocolate**	1.48		#N/A		1.30		1.39	-0.18	#N/A	
	5945	**Dark chocolate**	3.30	2.18	2.74	-1.12			#N/A		#N/A	
	5946	**Alunga milk chocolate**	3.99	3.88	3.93	-0.11			#N/A		#N/A	
	5947	**Liquid flower honey**	3.15	3.11	3.13	-0.03			#N/A		#N/A	
Mean category 5							**-0.23**					
Standard deviation of the differences category 5							**0.45**					
6	**4434**	**Raw material for animal feeding stuffs-Flour**	3.77	3.81	3.79	0.04			#N/A		#N/A	
	3148	Soya	0.00		#N/A			0.00	#N/A		0.00	0.00
	4438	**Raw material for animal feeding stuffs**	1.48		#N/A		1.70		1.59	0.22	#N/A	
	4439	**Rapeseed**	4.43	3.81	4.12	-0.63			#N/A		#N/A	
	4440	**Wheat**	2.77	3.00	2.89	0.23			#N/A		#N/A	
	4441	**Silage fodder**	2.30		#N/A			1.00	#N/A		1.65	-1.30
	5340	Raw materials for animal feeding stuffs (wheat)	2.60		#N/A		1.30		1.95	-1.30	#N/A	
	5341	Maize	2.51		#N/A		1.48		1.99	-1.03	#N/A	
	5933	**Raw material for animal feeding stuffs**	0.00		#N/A			0.00	#N/A		0.00	0.00
	5934	**Raw material for animal feeding stuffs**	2.69	2.51	2.60	-0.19			#N/A		#N/A	
	5935	**Raw material for animal feeding stuffs**	3.79	3.69	3.74	-0.10			#N/A		#N/A	
	3512	Feeding stuffs for hens	3.49	2.59	3.04	-0.90			#N/A		#N/A	
	3513	Feeding stuffs for hens	3.87	3.00	3.43	-0.87			#N/A		#N/A	
	3514	Feeding stuffs for egg-laying hens	0.00		#N/A			0.00	#N/A		0.00	0.00
	5333	**Cat biscuits**	1.30	1.90	1.60	0.60			#N/A		#N/A	
	5346	Feeding stuffs for turkeys	3.60		#N/A		3.00		3.30	-0.60	#N/A	
	5347	Feeding stuffs for egg-laying poultry	4.30	4.08	4.19	-0.22			#N/A		#N/A	
	5929	**Dog biscuits**	1.30		#N/A		1.30		1.30	0.00	#N/A	
	5930	**Dog biscuits**	1.00		#N/A		1.00		1.00	0.00	#N/A	
	5931	**Cat biscuits**	1.78		#N/A		1.48		1.63	-0.30	#N/A	
	5932	**Cat biscuits**	1.00		#N/A			0.00	#N/A		0.50	-1.00
	6219	Dog biscuits	4.89	4.93	4.91	0.04			#N/A		#N/A	
	6220	Dog biscuits	4.40	4.18	4.29	-0.22			#N/A		#N/A	
	6221	Dog biscuits	0.00		#N/A			1.30	#N/A		0.65	1.30
	6389	Cat biscuits	4.72	4.65	4.69	-0.07			#N/A		#N/A	
	6390	Dog biscuits	3.38	2.59	2.99	-0.79			#N/A		#N/A	
	3515	Dog food sausages	1.00		#N/A			0.00	#N/A		0.50	-1.00
	3516	Dog food sausages	0.00		#N/A			0.00	#N/A		0.00	0.00
	3517	Dog food sausages	0.00		#N/A			0.00	#N/A		0.00	0.00
	3518	Cat food meat with rabbit	0.00		#N/A			0.00	#N/A		0.00	0.00
	3519	Cat food meat with salmon	1.00		#N/A		1.00		1.00	0.00	#N/A	
	3520	Dog food meat with lamb	0.00		#N/A			1.00	#N/A		0.50	1.00
	4246	Cat food meat with salmon	4.86	4.66	4.76	-0.19			#N/A		#N/A	
	4306	Dog food sausages	6.18		#N/A			6.18	#N/A		6.18	0.00
	4755	Dog food meat (lamb and vegetables)	3.00		#N/A			3.00	#N/A		3.00	0.00
	4756	Cat food meat with rabbit	1.00		#N/A		3.95		2.48	2.95	#N/A	
	4760	Dog food sausages	5.52	5.32	5.42	-0.20			#N/A		#N/A	
	5506	**Cat food meat with poultry**	1.00		#N/A			1.00	#N/A		1.00	0.00
	5507	**Dog food meat with poultry**	2.60		#N/A		2.30		2.45	-0.30	#N/A	
	5508	**Dog food sausages**	2.00		#N/A			2.00	#N/A		2.00	0.00
	6224	Dog food meat with beef	2.00		#N/A			6.41	#N/A		4.21	4.41
	6225	Cat food meat with poultry	2.60	4.20	3.40	1.60			#N/A		#N/A	
	6226	Dog food sausages	5.36	7.11	6.24	1.75			#N/A		#N/A	
	6227	Dog food sausages	2.26	2.04	2.15	-0.21			#N/A		#N/A	
Mean category 6							**-0.02**					
Standard deviation of the differences category 6							**0.72**					
Mean all categories					Dall		**-0.11**					
Standard deviation of the differences all categories					SDAll		**0.57**					

n all 111

β=95% T(0.05;70)= 1.981765282

1.128337472 Upper limit Lower limit Linear

Average (minimalvalue)	**0.00**	1.02	- 1.24	-0.11
Average (maximalvalue)	**10.00**	1.02	- 1.24	-0.11

SPREAD - 54 hrs												
Category	Sample No.	Product	Log CFU/g		Mean	Difference	Alternativemethod		Mean <4 CFU/ plate	Difference <4 CFU/ plate	Mean correctedd values	Difference corrected values
			Reference method	Alternativemethod			<4 CFU/ plate	<or> limit corrected values				
1	3505	Grated carrots	5.04	6.89	5.96	1.85			#N/A		#N/A	
	3506	Piemontaise salad	2.30	3.00	2.65	0.70			#N/A		#N/A	
	3507	Bacon	8.18		#N/A			8.18	#N/A		8.18	0.00
	3508	Caesar salad	8.18		#N/A			8.18	#N/A		8.18	0.00
	4240	Dry cured sausage	6.08	6.20	6.14	0.12			#N/A		#N/A	
	4300	Seasoned grated carrots	1.60		#N/A			0.00	#N/A		0.80	-1.60
	4301	Bacon	0.00		#N/A			0.00	#N/A		0.00	0.00
	4302	Bacon	5.87	5.91	5.89	0.04			#N/A		#N/A	
	4305	Non-seasoned grated carrots	5.38	5.00	5.19	-0.38			#N/A		#N/A	
	3909	**Chicken and apricot tagine**	2.51	1.60	2.05	-0.91			#N/A		#N/A	
	3910	**Beef koftas with couscous and raisins**	3.32	2.56	2.94	-0.77			#N/A		#N/A	
	3911	**Lemon chicken and seafood paella**	4.30	4.56	4.43	0.26			#N/A		#N/A	
	3912	**Chicken kebab with couscous and raisins**	5.15	5.36	5.25	0.22			#N/A		#N/A	
	3913	**Beef koftas with couscous and raisins**	6.08	6.04	6.06	-0.04			#N/A		#N/A	
	5896	**Ready to reheat beef meal with potatoes**	0.00		#N/A			3.00	#N/A		1.50	3.00
	6228	Ready to reheat veal meal	3.40	7.13	5.27	3.74			#N/A		#N/A	
	6229	Cassoulet	4.38	4.23	4.31	-0.15			#N/A		#N/A	
	3147	Fish based culinary aid	0.00		#N/A			0.00	#N/A		0.00	0.00
	3149	Beef based culinary aid	0.00		#N/A			0.00	#N/A		0.00	0.00
	4241	Tomato purée	5.94	5.74	5.84	-0.20			#N/A		#N/A	
	4298	Veal based culinary aid	2.11		#N/A		1.48		1.80	-0.63	#N/A	
	5338	Veal based culinary aid	1.48		#N/A			0.00	#N/A		0.74	-1.48
	5339	Fish based culinary aid	0.00		#N/A			0.00	#N/A		0.00	0.00
	5348	Vegetable based culinary aid	1.00		#N/A			0.00	#N/A		0.50	-1.00
	5349	Cooking aids (cube)	0.00		#N/A			0.00	#N/A		0.00	0.00
	5893	**Ketchup**	0.00		#N/A			1.90	#N/A		0.95	1.90
	5894	**Garlic mayonnaise with oil**	2.32	2.15	2.23	-0.18			#N/A		#N/A	
	5895	**Béarnaise sauce**	2.00	2.00	2.00	0.00	2.00		2.00	0.00	#N/A	
	5898	**Ketchup**	0.00	1.00	0.50	1.00		1.00	#N/A		0.50	1.00
	5941	**Veal based culinary aid**	1.78	1.70	1.74	-0.08			#N/A		#N/A	
	6385	Ketchup	0.00		#N/A			0.00	#N/A		0.00	0.00
	6386	Garlic mayonnaise	2.48	1.90	2.19	-0.57			#N/A		#N/A	
	6387	Béarnaise sauce	5.04	4.88	4.96	-0.16			#N/A		#N/A	
Mean category 1							**0.24**					
Standard deviation of the differences category 1							**1.05**					
2	5309	Sour cream	0.00		#N/A			0.00	#N/A		0.00	0.00
	5310	Vanilla custard tart	0.00		#N/A			1.00	#N/A		0.50	1.00
	5311	Egg custard	1.00		#N/A			0.00	#N/A		0.50	-1.00
	5313	Pasteurised whole milk	0.00		#N/A			0.00	#N/A		0.00	0.00
	5314	Pasteurised chocolate milk beverage	0.00		#N/A			0.00	#N/A		0.00	0.00
	7462	Sour cream	0.00		#N/A			0.00	#N/A		0.00	0.00
	7463	Sour cream	4.18	4.26	4.22	0.08			#N/A		#N/A	
	7464	Sour cream	0.00		#N/A			0.00	#N/A		0.00	0.00
	7834	**Pasteurised whole milk**	1.78	2.66	2.22	0.88			#N/A		#N/A	
	7835	**Pasteurised whole milk**	1.78	2.15	1.96	0.37			#N/A		#N/A	
	7836	**Pasteurised whole milk**	1.78	1.70	1.74	-0.08			#N/A		#N/A	
	7837	**Pasteurised whole milk**	1.96	1.60	1.78	-0.36			#N/A		#N/A	
	7838	**Whipped cream/strawberry choux bun**	6.18		#N/A			6.18	#N/A		6.18	0.00
	5503	**Cream dessert**	1.48		#N/A		1.00		1.24	-0.48	#N/A	
	5897	**Natural yogurt**	3.34	4.11	3.73	0.77			#N/A		#N/A	
	5312	Pasteurised sheep's cheese	4.26	4.36	4.31	0.11			#N/A		#N/A	
	7454	Grated Gruyère	4.99	5.11	5.05	0.12			#N/A		#N/A	
	7455	Grated Comté	4.15	4.34	4.24	0.20			#N/A		#N/A	
	7456	Grated Cheddar	4.67	4.68	4.68	0.01			#N/A		#N/A	
	7457	Grated Emmental	2.91	2.94	2.93	0.04			#N/A		#N/A	
	7458	Grated Emmental	4.36	4.60	4.48	0.24			#N/A		#N/A	
	4430	**Powdered milk**	0.00	0.00	0.00	0.00		0.00	#N/A		0.00	0.00
	4431	**Skimmed milk powder**	2.60	2.78	2.69	0.18			#N/A		#N/A	
	4432	**Whole milk powder**	1.60		#N/A		1.48		1.54	-0.12	#N/A	
	4433	**Semi-skimmed milk powder**	1.70	1.60	1.65	-0.10			#N/A		#N/A	
	4758	**Skimmed milk powder**	4.86	4.74	4.80	-0.12			#N/A		#N/A	
	4759	**Whole milk powder**	3.23	2.61	2.92	-0.62			#N/A		#N/A	
	5326	**Skimmed milk powder**	1.00		#N/A			1.00	#N/A		1.00	0.00
	5943	**Skimmed milk powder**	3.85	3.67	3.76	-0.18			#N/A		#N/A	
Mean category 2							**0.09**					
Standard deviation of the differences category 2							**0.35**					

SPREAD - 54 hrs												
Category	Sample No.	Product	Log CFU/g		Mean	Difference	Alternativemethod		Mean <4 CFU/ plate	Difference <4 CFU/ plate	Mean correctedd values	Difference corrected values
			Reference method	Alternativemethod			<4 CFU/ plate	<or> limit corrected values				
3	**4425**	**Powdered egg yolk**	3.58	3.48	3.53	-0.10			#N/A		#N/A	
	4426	**Powdered egg yolk**	2.28	2.04	2.16	-0.24			#N/A		#N/A	
	4427	**Powdered whole egg**	2.62	2.28	2.45	-0.34			#N/A		#N/A	
	4428	**Powdered whole egg**	2.36	1.70	2.03	-0.66			#N/A		#N/A	
	4429	**Powdered egg white**	1.60		#N/A		2.08		1.84	0.48	#N/A	
	5327	**Powdered egg yolk**	1.60		#N/A			0.00	#N/A		0.80	-1.60
	5328	**Custard tart mix**	0.00		#N/A			0.00	#N/A		0.00	0.00
	5329	**Pancake mix**	2.20		#N/A		1.00		1.60	-1.20	#N/A	
	5936	**Powdered egg white**	1.90	1.95	1.93	0.05			#N/A		#N/A	
	5937	**Powdered egg yolk**	1.95		#N/A			0.00	#N/A		0.98	-1.95
	5938	**Confectioner's custard mix**	0.00		#N/A			0.00	#N/A		0.00	0.00
	3150	Fresh egg fettuccine	0.00		#N/A			0.00	#N/A		0.00	0.00
	3151	Fresh egg tagliatelle	0.00		#N/A			0.00	#N/A		0.00	0.00
	3152	Fresh tagliatelle	2.83	2.93	2.88	0.10			#N/A		#N/A	
	3153	Egg custard tart	0.00		#N/A			1.30	#N/A		0.65	1.30
	3154	Egg-based dessert (crème brûlée)	0.00		#N/A			0.00	#N/A		0.00	0.00
	3155	Pouring custard	0.00		#N/A			0.00	#N/A		0.00	0.00
	3914	**Pasteurised liquid whole egg**	3.04	2.73	2.89	-0.31			#N/A		#N/A	
	3915	**Pasteurised liquid egg yolk**	4.11	4.04	4.08	-0.07			#N/A		#N/A	
	4242	Egg custard dessert	5.49	5.64	5.57	0.15			#N/A		#N/A	
	4244	Spanish omelette	5.40	5.38	5.39	-0.02			#N/A		#N/A	
	4245	Plain tortilla wrap	6.28	6.62	6.45	0.34			#N/A		#N/A	
	4243	Smoked salmon terrine	0.00		#N/A		1.00		0.50	1.00	#N/A	
	4294	Scallops	6.40	6.91	6.65	0.51			#N/A		#N/A	
	4295	Cooked prawns	1.00		#N/A		1.00		1.00	0.00	#N/A	
	4296	Whole prawns	5.28	5.46	5.37	0.18			#N/A		#N/A	
	4754	Salmon terrine	3.40	3.67	3.54	0.27			#N/A		#N/A	
	4757	Marinated anchovy fillets	1.00		#N/A			0.00	#N/A		0.50	-1.00
	5504	**Marinated anchovy fillets**	3.32	3.28	3.30	-0.04			#N/A		#N/A	
	5505	**Marinated anchovy fillets**	3.41	3.20	3.31	-0.21			#N/A		#N/A	
Mean category 3							**-0.02**					
Standard deviation of the differences category 3							**0.29**					
	7459	Pineapple/passion fruit juice	0.00		#N/A			0.00	#N/A		0.00	0.00
	7460	Mixed fruit juice	0.00		#N/A			0.00	#N/A		0.00	0.00
	7461	Orange juice	0.00		#N/A			0.00	#N/A		0.00	0.00
	7686	Orange marmalade	0.00		#N/A			0.00	#N/A		0.00	0.00
	7687	Strawberry jam	0.00		#N/A			0.00	#N/A		0.00	0.00
	7830	**Apple/peach/pear juice**	2.20	1.78	1.99	-0.43			#N/A		#N/A	
	7831	**Apple/mango juice**	2.66	2.74	2.70	0.08			#N/A		#N/A	
	7832	**Orange juice**	3.83	3.88	3.86	0.05			#N/A		#N/A	
	7833	**Pineapple/passion fruit juice**	4.80	4.88	4.84	0.08			#N/A		#N/A	
	7981	**Apple/peach/pear juice**	4.00	4.18	4.09	0.18			#N/A		#N/A	
	7982	**Pineapple/passion fruit juice**	5.11	5.11	5.11	0.00			#N/A		#N/A	
	7983	**Orange juice**	4.20		#N/A				#N/A		#N/A	
	7984	**Apple/mango juice**	3.00	2.95	2.98	-0.05			#N/A		#N/A	
	3509	Fruit salad	8.18		#N/A			8.18	#N/A		8.18	0.00
	4236	Orange marmalade	1.00		#N/A			0.00	#N/A		0.50	-1.00
	4237	Red berry cordial	4.49		#N/A			0.00	#N/A		2.25	-4.49
	4299	Fruit salad	7.08	7.52	7.30	0.44			#N/A		#N/A	
	7689	Chocolate cereals	0.00		#N/A			0.00	#N/A		0.00	0.00
	7691	Muesli with chocolate	0.00		#N/A			0.00	#N/A		0.00	0.00
	7985	**Chocolate puffed wheat**	1.85	1.60	1.72	-0.24			#N/A		#N/A	
	7986	**Sweetened corn flakes**	2.40	2.28	2.34	-0.12			#N/A		#N/A	
	7987	**Wholegrain wheat cereals with chocolate**	2.81	2.81	2.81	0.00			#N/A		#N/A	
4	**7988**	**Puffed corn balls with honey**	3.81	3.91	3.86	0.10			#N/A		#N/A	
	3156	Cereals	1.95		#N/A		1.48		1.72	-0.47	#N/A	
	3157	Muesli with dried fruit	2.04		#N/A		1.00		1.52	-1.04	#N/A	
	3510	Basic muesli	1.85		#N/A			0.00	#N/A		0.92	-1.85
	4437	**Breakfast cereals**	2.20	2.11	2.16	-0.09			#N/A		#N/A	
	5342	Muesli with cocoa	1.95		#N/A			0.00	#N/A		0.98	-1.95
	5345	Muesli	2.00	2.26	2.13	0.26			#N/A		#N/A	
	5899	**Muesli with dried fruit**	5.46	3.95	4.71	-1.51			#N/A		#N/A	
	5900	**Chocolate cereals**	5.63	3.71	4.67	-1.93			#N/A		#N/A	
	5687	Raisins	3.49	3.08	3.29	-0.41			#N/A		#N/A	
	5688	Shelled hazelnuts	7.18		#N/A			0.00	#N/A		3.59	-7.18
	5689	Shelled walnuts	5.00	3.54	4.27	-1.46			#N/A		#N/A	
	7841	Dehydrated carrots	0.00		#N/A			0.00	#N/A		0.00	0.00
	7842	Dehydrated leeks	0.00		#N/A			0.00	#N/A		0.00	0.00
	7843	Dehydrated potatoes	0.00		#N/A			0.00	#N/A		0.00	0.00
	7989	**Dehydrated potatoes**	4.83		#N/A				#N/A		#N/A	
	7990	**Dehydrated carrots**	2.20	2.23	2.22	0.03			#N/A		#N/A	
	3511	Dried bananas	2.38		#N/A		1.48		1.93	-0.90	#N/A	
	5343	Sliced shallots	0.00		#N/A			0.00	#N/A		0.00	0.00
	5344	Dehydrated carrots	0.00		#N/A			0.00	#N/A		0.00	0.00
	5939	**Dehydrated potatoes**	2.58	2.18	2.38	-0.40			#N/A		#N/A	
	5940	**Dehydrated carrots**	4.08	4.00	4.04	-0.08			#N/A		#N/A	
	5942	**Mixed candied fruit**	1.00		#N/A		1.00		1.00	0.00	#N/A	
Mean category 4							**-0.26**					
Standard deviation of the differences category 4							**0.62**					

SPREAD - 54 hrs												
Category	Sample No.	Product	Log CFU/g		Mean	Difference	Alternativemethod		Mean <4 CFU/ plate	Difference <4 CFU/ plate	Mean correctedd values	Difference corrected values
			Reference method	Alternativemethod			<4 CFU/ plate	<or> limit corrected values				
5	5685	Chocolate doughnuts	1.60		#N/A			0.00	#N/A		0.80	-1.60
	7465	Coffee éclairs	1.48		#N/A			0.00	#N/A		0.74	-1.48
	7466	Vanilla éclairs	0.00		#N/A			0.00	#N/A		0.00	0.00
	7467	Chocolate éclairs	0.00		#N/A			0.00	#N/A		0.00	0.00
	7839	**Chocolate éclairs**	4.51	5.04	4.77	0.54			#N/A		#N/A	
	3160	Bread flour	2.62	1.60	2.11	-1.02			#N/A		#N/A	
	4238	Country baguette	2.79	2.49	2.64	-0.29			#N/A		#N/A	
	4239	Country loaf	4.83	4.49	4.66	-0.33			#N/A		#N/A	
	4752	Organic sliced brioche	5.53	5.36	5.45	-0.17			#N/A		#N/A	
	4753	Organic sliced loaf	6.85	6.82	6.83	-0.03			#N/A		#N/A	
	7684	Brown rice cakes	0.00		#N/A			0.00	#N/A		0.00	0.00
	7690	Almond paste	0.00		#N/A			0.00	#N/A		0.00	0.00
	7840	**Biscuit**	2.56	2.56	2.56	0.00			#N/A		#N/A	
	7991	**Plain sponge cake mix**	2.74	2.20	2.47	-0.54			#N/A		#N/A	
	7992	**Lemon sponge cake mix**	2.28	2.00	2.14	-0.28			#N/A		#N/A	
	3158	Biscuit dough	3.45	2.57	3.01	-0.88			#N/A		#N/A	
	3159	Biscuit dough	2.93	2.58	2.76	-0.35			#N/A		#N/A	
	5686	Dark chocolate (70% cocoa)	0.00		#N/A			0.00	#N/A		0.00	0.00
	7688	Praline	0.00		#N/A			0.00	#N/A		0.00	0.00
	7685	Honey	0.00		#N/A			0.00	#N/A		0.00	0.00
	3161	Milk chocolate	0.00		#N/A			0.00	#N/A		0.00	0.00
	3162	Chocolate spread	1.30		#N/A			0.00	#N/A		0.65	-1.30
	3916	**Honey**	3.11	3.15	3.13	0.03			#N/A		#N/A	
	4435	**Unsweetened cocoa powder**	2.86	2.66	2.76	-0.19			#N/A		#N/A	
	4436	**Brown cocoa powder**	3.26		#N/A			1.00	#N/A		2.13	-2.26
	5330	**100% cocoa powder**	0.00		#N/A			0.00	#N/A		0.00	0.00
	5331	**75% cocoa dark chocolate**	1.00		#N/A			1.00	#N/A		1.00	0.00
	5332	**Honey**	2.00		#N/A			2.00	#N/A		2.00	0.00
	5901	**Wild flower honey**	4.57		#N/A		1.00		2.78	-3.57	#N/A	
	5944	**Inaya dark chocolate**	1.48		#N/A		1.70		1.59	0.22	#N/A	
	5945	**Dark chocolate**	3.30	3.04	3.17	-0.26			#N/A		#N/A	
	5946	**Alunga milk chocolate**	3.99	3.79	3.89	-0.19			#N/A		#N/A	
	5947	**Liquid flower honey**	3.15	3.11	3.13	-0.03			#N/A		#N/A	
Mean category 5							**-0.25**					
Standard deviation of the differences category 5							**0.36**					
6	**4434**	**Raw material for animal feeding stuffs-Flour**	3.77	3.82	3.80	0.05			#N/A		#N/A	
	3148	Soya	0.00		#N/A		1.00		0.50	1.00	#N/A	
	4438	**Raw material for animal feeding stuffs**	1.48		#N/A			0.00	#N/A		0.74	-1.48
	4439	**Rapeseed**	4.43	3.54	3.99	-0.89			#N/A		#N/A	
	4440	**Wheat**	2.77	3.18	2.97	0.41			#N/A		#N/A	
	4441	**Silage fodder**	2.30		#N/A			1.00	#N/A		1.65	-1.30
	5340	Raw materials for animal feeding stuffs (wheat)	2.60		#N/A		1.00		1.80	-1.60	#N/A	
	5341	Maize	2.51		#N/A		1.48		1.99	-1.03	#N/A	
	5933	**Raw material for animal feeding stuffs**	0.00		#N/A			0.00	#N/A		0.00	0.00
	5934	**Raw material for animal feeding stuffs**	2.69	2.48	2.58	-0.21			#N/A		#N/A	
	5935	**Raw material for animal feeding stuffs**	3.79	3.74	3.76	-0.04			#N/A		#N/A	
	3512	Feeding stuffs for hens	3.49	2.90	3.20	-0.59			#N/A		#N/A	
	3513	Feeding stuffs for hens	3.87	3.46	3.67	-0.41			#N/A		#N/A	
	3514	Feeding stuffs for egg-laying hens	0.00		#N/A			0.00	#N/A		0.00	0.00
	5333	**Cat biscuits**	1.30		#N/A		1.30		1.30	0.00	#N/A	
	5346	Feeding stuffs for turkeys	3.60		#N/A			2.00	#N/A		2.80	-1.60
	5347	Feeding stuffs for egg-laying poultry	4.30	3.74	4.02	-0.56			#N/A		#N/A	
	5929	**Dog biscuits**	1.30		#N/A		1.48		1.39	0.18	#N/A	
	5930	**Dog biscuits**	1.00		#N/A			0.00	#N/A		0.50	-1.00
	5931	**Cat biscuits**	1.78	1.60	1.69	-0.18			#N/A		#N/A	
	5932	**Cat biscuits**	1.00		#N/A			0.00	#N/A		0.50	-1.00
	6219	Dog biscuits	4.89	5.08	4.98	0.19			#N/A		#N/A	
	6220	Dog biscuits	4.40	4.36	4.38	-0.04			#N/A		#N/A	
	6221	Dog biscuits	0.00		#N/A			0.00	#N/A		0.00	0.00
	6389	Cat biscuits	4.72	4.72	4.72	-0.01			#N/A		#N/A	
	6390	Dog biscuits	3.38	2.82	3.10	-0.56			#N/A		#N/A	
	3515	Dog food sausages	1.00		#N/A		1.48		1.24	0.48	#N/A	
	3516	Dog food sausages	0.00		#N/A			0.00	#N/A		0.00	0.00
	3517	Dog food sausages	0.00		#N/A			0.00	#N/A		0.00	0.00
	3518	Cat food meat with rabbit	0.00		#N/A			0.00	#N/A		0.00	0.00
	3519	Cat food meat with salmon	1.00		#N/A			0.00	#N/A		0.50	-1.00
	3520	Dog food meat with lamb	0.00		#N/A			0.00	#N/A		0.00	0.00
	4246	Cat food meat with salmon	4.86	4.86	4.86	0.00			#N/A		#N/A	
	4306	Dog food sausages	6.18		#N/A			6.18	#N/A		6.18	0.00
	4755	Dog food meat (lamb and vegetables)	3.00		#N/A			5.18	#N/A		4.09	2.18
	4756	Cat food meat with rabbit	1.00		#N/A		4.80		2.90	3.80	#N/A	
	4760	Dog food sausages	5.52	5.46	5.49	-0.06			#N/A		#N/A	
	5506	**Cat food meat with poultry**	1.00		#N/A			1.00	#N/A		1.00	0.00
	5507	**Dog food meat with poultry**	2.60	2.85	2.72	0.24			#N/A		#N/A	
	5508	**Dog food sausages**	2.00		#N/A			2.00	#N/A		2.00	0.00
	6224	Dog food meat with beef	2.00		#N/A			7.00	#N/A		4.50	5.00
	6225	Cat food meat with poultry	2.60	3.11	2.86	0.51			#N/A		#N/A	
	6226	Dog food sausages	5.36	7.30	6.33	1.94			#N/A		#N/A	
	6227	Dog food sausages	2.26	2.28	2.27	0.02			#N/A		#N/A	
Mean category 6							**-0.01**					
Standard deviation of the differences category 6							**0.59**					
Mean all categories					Dall		**-0.04**					
Standard deviation of the differences all categories					SDAll		**0.63**					

	n all	109			
β=95%	T(0.05;70)=	1.982173483			
		1.251561217	Upperlimit	Lowerlimit	Linear
	Average (minimal value)	**0.00**	1.21	-1.29	-0.04
	Average (maximal value)	**10.00**	1.21	-1.29	-0.04

SPREAD - 72 hrs												
Category	Sample No.	Product	Log CFU/g		Mean	Difference	Alternative method		Mean <4 CFU/ plate	Difference <4 CFU/ plate	Mean correctedd values	Difference corrected values
			Reference method	Alternative method			<4 CFU/ plate	<or> limit corrected values				
1	3505	Grated carrots	5.04	6.90	5.97	1.86			#N/A		#N/A	
	3506	Piemontaise salad	2.30	3.08	2.69	0.78			#N/A		#N/A	
	3507	Bacon	8.18		#N/A			8.18	#N/A		8.18	0.00
	3508	Caesar salad	8.18		#N/A			8.18	#N/A		8.18	0.00
	4240	Dry cured sausage	6.08	6.30	6.19	0.22			#N/A		#N/A	
	4300	Seasoned grated carrots	1.60		#N/A			0.00	#N/A		0.80	-1.60
	4301	Bacon	0.00		#N/A			0.00	#N/A		0.00	0.00
	4302	Bacon	5.87	5.87	5.87	0.00			#N/A		#N/A	
	4305	Non-seasoned grated carrots	5.38	5.40	5.39	0.02			#N/A		#N/A	
	3909	**Chicken and apricot tagine**	2.51	2.20	2.35	-0.30			#N/A		#N/A	
	3910	**Beef koftas with couscous and raisins**	3.32	3.11	3.22	-0.21			#N/A		#N/A	
	3911	**Lemon chicken and seafood paella**	4.30	4.56	4.43	0.26			#N/A		#N/A	
	3912	**Chicken kebab with couscous and raisins**	5.15	5.36	5.25	0.22			#N/A		#N/A	
	3913	**Beef koftas with couscous and raisins**	6.08	6.04	6.06	-0.04			#N/A		#N/A	
	5896	**Ready to reheat beef meal with potatoes**	0.00		#N/A			3.04	#N/A		1.52	3.04
	6228	Ready to reheat veal meal	3.40		#N/A			8.18	#N/A		5.79	4.78
	6229	Cassoulet	4.38	4.23	4.31	-0.15			#N/A		#N/A	
	3147	Fish based culinary aid	0.00		#N/A			0.00	#N/A		0.00	0.00
	3149	Beef based culinary aid	0.00		#N/A			0.00	#N/A		0.00	0.00
	4241	Tomato purée	5.94	5.74	5.84	-0.20			#N/A		#N/A	
	4298	Veal based culinary aid	2.11	1.70	1.91	-0.41			#N/A		#N/A	
	5338	Veal based culinary aid	1.48		#N/A			0.00	#N/A		0.74	-1.48
	5339	Fish based culinary aid	0.00		#N/A			0.00	#N/A		0.00	0.00
	5348	Vegetable based culinary aid	1.00		#N/A			0.00	#N/A		0.50	-1.00
	5349	Cooking aids (cube)	0.00		#N/A			0.00	#N/A		0.00	0.00
	5893	**Ketchup**	0.00		#N/A			1.85	#N/A		0.92	1.85
	5894	**Garlic mayonnaise with oil**	2.32	2.18	2.25	-0.15			#N/A		#N/A	
	5895	**Béarnaise sauce**	2.00		#N/A		2.00		2.00	0.00	#N/A	
	5898	**Ketchup**	0.00		#N/A			1.00	#N/A		0.50	1.00
	5941	**Veal based culinary aid**	1.78	1.70	1.74	-0.08			#N/A		#N/A	
	6385	Ketchup	0.00		#N/A			0.00	#N/A		0.00	0.00
	6386	Garlic mayonnaise	2.48	2.38	2.43	-0.10			#N/A		#N/A	
	6387	Béarnaise sauce	5.04	4.90	4.97	-0.14			#N/A		#N/A	
Mean category 1							**0.09**					
Standard deviation of the differences category 1							**0.53**					
2	5309	Sour cream	0.00		#N/A			0.00	#N/A		0.00	0.00
	5310	Vanilla custard tart	0.00		#N/A			1.00	#N/A		0.50	1.00
	5311	Egg custard	1.00		#N/A			0.00	#N/A		0.50	-1.00
	5313	Pasteurised whole milk	0.00		#N/A			0.00	#N/A		0.00	0.00
	5314	Pasteurised chocolate milk beverage	0.00		#N/A			0.00	#N/A		0.00	0.00
	7462	Sour cream	0.00		#N/A			0.00	#N/A		0.00	0.00
	7463	Sour cream	4.18	4.26	4.22	0.08			#N/A		#N/A	
	7464	Sour cream	0.00		#N/A			0.00	#N/A		0.00	0.00
	7834	**Pasteurised whole milk**	1.78	2.66	2.22	0.88			#N/A		#N/A	
	7835	**Pasteurised whole milk**	1.78	2.15	1.96	0.37			#N/A		#N/A	
	7836	**Pasteurised whole milk**	1.78	1.70	1.74	-0.08			#N/A		#N/A	
	7837	**Pasteurised whole milk**	1.96	1.60	1.78	-0.36			#N/A		#N/A	
	7838	**Whipped cream/strawberry choux bun**	6.18		#N/A			6.18	#N/A		6.18	0.00
	5503	**Cream dessert**	1.48		#N/A		2.20		1.84	0.72	#N/A	
	5897	**Natural yogurt**	3.34	4.11	3.73	0.77			#N/A		#N/A	
	5312	Pasteurised sheep's cheese	4.26	4.36	4.31	0.11			#N/A		#N/A	
	7454	Grated Gruyère	4.99	5.11	5.05	0.12			#N/A		#N/A	
	7455	Grated Comté	4.15	4.34	4.24	0.20			#N/A		#N/A	
	7456	Grated Cheddar	4.67	4.69	4.68	0.02			#N/A		#N/A	
	7457	Grated Emmental	2.91	2.99	2.95	0.08			#N/A		#N/A	
	7458	Grated Emmental	4.36	4.65	4.51	0.29			#N/A		#N/A	
	4430	**Powdered milk**	0.00		#N/A			0.00	#N/A		0.00	0.00
	4431	**Skimmed milk powder**	2.60	2.78	2.69	0.18			#N/A		#N/A	
	4432	**Whole milk powder**	1.60	1.70	1.65	0.10			#N/A		#N/A	
	4433	**Semi-skimmed milk powder**	1.70	1.70	1.70	0.00			#N/A		#N/A	
	4758	**Skimmed milk powder**	4.86	4.86	4.86	0.00			#N/A		#N/A	
	4759	**Whole milk powder**	3.23	2.93	3.08	-0.30			#N/A		#N/A	
	5326	**Skimmed milk powder**	1.00		#N/A			1.00	#N/A		1.00	0.00
	5943	**Skimmed milk powder**	3.85	3.70	3.78	-0.15			#N/A		#N/A	
Mean category 2							**0.13**					
Standard deviation of the differences category 2							**0.31**					

SPREAD - 72 hrs												
Category	Sample No.	Product	Log CFU/g		Mean	Difference	Alternative method		Mean <4 CFU/ plate	Difference <4 CFU/ plate	Mean correctedd values	Difference corrected values
			Reference method	Alternative method			<4 CFU/ plate	<or> limit corrected values				
3	**4425**	**Powdered egg yolk**	3.58	3.56	3.57	-0.02			#N/A		#N/A	
	4426	**Powdered egg yolk**	2.28	2.26	2.27	-0.02			#N/A		#N/A	
	4427	**Powdered whole egg**	2.62	2.41	2.52	-0.21			#N/A		#N/A	
	4428	**Powdered whole egg**	2.36	2.41	2.39	0.05			#N/A		#N/A	
	4429	**Powdered egg white**	1.60		#N/A		2.20		1.90	0.60	#N/A	
	5327	**Powdered egg yolk**	1.60		#N/A		1.00		1.30	-0.60	#N/A	
	5328	**Custard tart mix**	0.00		#N/A			1.00	#N/A		0.50	1.00
	5329	**Pancake mix**	2.20	2.23	2.22	0.03			#N/A		#N/A	
	5936	**Powdered egg white**	1.90	1.95	1.93	0.05			#N/A		#N/A	
	5937	**Powdered egg yolk**	1.95	1.85	1.90	-0.11			#N/A		#N/A	
	5938	**Confectioner's custard mix**	0.00		#N/A			0.00	#N/A		0.00	0.00
	3150	Fresh egg fettuccine	0.00		#N/A			0.00	#N/A		0.00	0.00
	3151	Fresh egg tagliatelle	0.00		#N/A			0.00	#N/A		0.00	0.00
	3152	Fresh tagliatelle	2.83	3.00	2.92	0.17			#N/A		#N/A	
	3153	Egg custard tart	0.00		#N/A			1.30	#N/A		0.65	1.30
	3154	Crème brûlée	0.00		#N/A			0.00	#N/A		0.00	0.00
	3155	Pouring custard	0.00		#N/A			0.00	#N/A		0.00	0.00
	3914	**Pasteurised liquid whole egg**	3.04	2.74	2.89	-0.30			#N/A		#N/A	
	3915	**Pasteurised liquid egg yolk**	4.11	4.08	4.10	-0.03			#N/A		#N/A	
	4242	Egg custard dessert	5.49	5.72	5.60	0.22			#N/A		#N/A	
	4244	Spanish omelette	5.40	5.40	5.40	0.00			#N/A		#N/A	
	4245	Plain tortilla wrap	6.28	6.62	6.45	0.34			#N/A		#N/A	
	4243	Smoked salmon terrine	0.00		#N/A			1.00	#N/A		0.50	1.00
	4294	Scallops	6.40	6.91	6.66	0.52			#N/A		#N/A	
	4295	Cooked prawns	1.00		#N/A		1.30		1.15	0.30	#N/A	
	4296	Whole prawns	5.28	5.49	5.39	0.21			#N/A		#N/A	
	4754	Salmon terrine	3.40	3.80	3.60	0.40			#N/A		#N/A	
	4757	Marinated anchovy fillets	1.00		#N/A			0.00	#N/A		0.50	-1.00
	5504	**Marinated anchovy fillets**	3.32	3.28	3.30	-0.04			#N/A		#N/A	
	5505	**Marinated anchovy fillets**	3.41	3.49	3.45	0.08			#N/A		#N/A	
Mean category 3							**0.07**					
Standard deviation of the differences category 3							**0.21**					
4	7459	Pineapple/passion fruit juice	0.00		#N/A			0.00	#N/A		0.00	0.00
	7460	Mixed fruit juice	0.00		#N/A			0.00	#N/A		0.00	0.00
	7461	Orange juice	0.00		#N/A			0.00	#N/A		0.00	0.00
	7686	Orange marmalade	0.00		#N/A			0.00	#N/A		0.00	0.00
	7687	Strawberry jam	0.00		#N/A			0.00	#N/A		0.00	0.00
	7830	**Apple/peach/pear juice**	2.20	1.78	1.99	-0.43			#N/A		#N/A	
	7831	**Apple/mango juice**	2.66	2.74	2.70	0.08			#N/A		#N/A	
	7832	**Orange juice**	3.83	3.88	3.86	0.05			#N/A		#N/A	
	7833	**Pineapple/passion fruit juice**	4.80	4.88	4.84	0.08			#N/A		#N/A	
	7981	**Apple/peach/pear juice**	4.00	4.18	4.09	0.18			#N/A		#N/A	
	7982	**Pineapple/passion fruit juice**	5.11	5.11	5.11	0.00			#N/A		#N/A	
	7983	**Orange juice**	4.20	4.04	4.12	-0.16			#N/A		#N/A	
	7984	**Apple/mango juice**	3.00	3.04	3.02	0.04			#N/A		#N/A	
	3509	Fruit salad	8.18		#N/A			8.18	#N/A		8.18	0.00
	4236	Orange marmalade	1.00		#N/A			0.00	#N/A		0.50	-1.00
	4237	Red berry cordial	4.49	4.15	4.32	-0.35			#N/A		#N/A	
	4299	Fruit salad	7.08	7.52	7.30	0.44			#N/A		#N/A	
	7689	Chocolate cereals	0.00		#N/A			0.00	#N/A		0.00	0.00
	7691	Muesli with chocolate	0.00		#N/A			0.00	#N/A		0.00	0.00
	7985	**Chocolate puffed wheat**	1.85	2.00	1.92	0.15			#N/A		#N/A	
	7986	**Sweetened corn flakes**	2.40	2.36	2.38	-0.04			#N/A		#N/A	
	7987	**Wholegrain wheat cereals with chocolate**	2.81	2.88	2.84	0.07			#N/A		#N/A	
	7988	**Puffed corn balls with honey**	3.81	3.94	3.88	0.13			#N/A		#N/A	
	3156	Cereals	1.95	1.90	1.93	-0.05			#N/A		#N/A	
	3157	Muesli with dried fruit	2.04	1.60	1.82	-0.44			#N/A		#N/A	
	3510	Basic muesli	1.85		#N/A			0.00	#N/A		0.92	-1.85
	4437	**Breakfast cereals**	2.20	2.18	2.19	-0.03			#N/A		#N/A	
	5342	Muesli with cocoa	1.95		#N/A			0.00	#N/A		0.98	-1.95
	5345	Muesli	2.00	2.34	2.17	0.34			#N/A		#N/A	
	5899	**Muesli with dried fruit**	5.46	4.53	5.00	-0.93			#N/A		#N/A	
	5900	**Chocolate cereals**	5.63	3.97	4.80	-1.66			#N/A		#N/A	
	5687	Raisins	3.49	3.11	3.30	-0.38			#N/A		#N/A	
	5688	Shelled hazelnuts	7.18		#N/A			2.20	#N/A		4.69	-4.98
	5689	Shelled walnuts	5.00	3.60	4.30	-1.40			#N/A		#N/A	
	7841	Dehydrated carrots	0.00		#N/A			0.00	#N/A		0.00	0.00
	7842	Dehydrated leeks	0.00		#N/A			0.00	#N/A		0.00	0.00
	7843	Dehydrated potatoes	0.00		#N/A			0.00	#N/A		0.00	0.00
	7989	**Dehydrated potatoes**	4.83	4.90	4.87	0.07			#N/A		#N/A	
	7990	**Dehydrated carrots**	2.20	2.28	2.24	0.07			#N/A		#N/A	
	3511	Dried bananas	2.38		#N/A		1.48		1.93	-0.90	#N/A	
	5343	Sliced shallots	0.00		#N/A			0.00	#N/A		0.00	0.00
	5344	Dehydrated carrots	0.00		#N/A			0.00	#N/A		0.00	0.00
	5939	**Dehydrated potatoes**	2.58	2.18	2.38	-0.40			#N/A		#N/A	
	5940	**Dehydrated carrots**	4.08	4.00	4.04	-0.08			#N/A		#N/A	
	5942	**Mixed candied fruit**	1.00		#N/A		1.00		1.00	0.00	#N/A	
Mean category 4							**-0.18**					
Standard deviation of the differences category 4							**0.49**					

SPREAD - 72 hrs												
Category	Sample No.	Product	Log CFU/g		Mean	Difference	Alternative method		Mean <4 CFU/ plate	Difference <4 CFU/ plate	Mean correctedd values	Difference corrected values
			Reference method	Alternative method			<4 CFU/ plate	<or> limit corrected values				
5	5685	Chocolate doughnuts	1.60		#N/A			0.00	#N/A		0.80	-1.60
	7465	Coffee pastry	1.48		#N/A		2.11		1.80	0.63	#N/A	
	7466	Vanilla pastry	0.00		#N/A			1.30	#N/A		0.65	1.30
	7467	Chocolate pastry	0.00		#N/A			1.48	#N/A		0.74	1.48
	7839	**Chocolate pastry**	4.51	5.04	4.77	0.54			#N/A		#N/A	
	3160	Bread flour	2.62	2.34	2.48	-0.28			#N/A		#N/A	
	4238	Country baguette	2.79	2.67	2.73	-0.11			#N/A		#N/A	
	4239	Country loaf	4.83	4.74	4.78	-0.09			#N/A		#N/A	
	4752	Organic sliced brioche	5.53	5.38	5.46	-0.15			#N/A		#N/A	
	4753	Organic sliced loaf	6.85	6.87	6.86	0.02			#N/A		#N/A	
	7684	Brown rice cakes	0.00		#N/A			0.00	#N/A		0.00	0.00
	7690	Almond paste	0.00		#N/A			0.00	#N/A		0.00	0.00
	7840	**Biscuit**	2.56	2.56	2.56	0.00			#N/A		#N/A	
	7991	**Plain sponge cake mix**	2.74	2.69	2.72	-0.05			#N/A		#N/A	
	7992	**Lemon sponge cake mix**	2.28	2.15	2.21	-0.13			#N/A		#N/A	
	3158	Biscuit dough	3.45	2.96	3.21	-0.48			#N/A		#N/A	
	3159	Biscuit dough	2.93	2.73	2.83	-0.20			#N/A		#N/A	
	5686	Dark chocolate (70% cocoa)	0.00		#N/A			0.00	#N/A		0.00	0.00
	7688	Praline	0.00		#N/A			0.00	#N/A		0.00	0.00
	7685	Honey	0.00		#N/A			0.00	#N/A		0.00	0.00
	3161	Milk chocolate	0.00		#N/A			0.00	#N/A		0.00	0.00
	3162	Chocolate spread	1.30		#N/A			0.00	#N/A		0.65	-1.30
	3916	**Honey**	3.11	3.18	3.15	0.06			#N/A		#N/A	
	4435	**Unsweetened cocoa powder**	2.86	2.89	2.87	0.03			#N/A		#N/A	
	4436	**Brown cocoa powder**	3.26	3.40	3.33	0.14			#N/A		#N/A	
	5330	**100% cocoa powder**	0.00		#N/A			0.00	#N/A		0.00	0.00
	5331	**75% cocoa dark chocolate**	1.00		#N/A			1.00	#N/A		1.00	0.00
	5332	**Honey**	2.00		#N/A			2.00	#N/A		2.00	0.00
	5901	**Wild flower honey**	4.57		#N/A		1.30		2.93	-3.27	#N/A	
	5944	**Inaya dark chocolate**	1.48		#N/A		1.70		1.59	0.22	#N/A	
	5945	**Dark chocolate**	3.30	3.11	3.21	-0.19			#N/A		#N/A	
	5946	**Alunga milk chocolate**	3.99	3.91	3.95	-0.08			#N/A		#N/A	
	5947	**Liquid flower honey**	3.15	3.18	3.16	0.03			#N/A		#N/A	
Mean category 5							**-0.06**					
Standard deviation of the differences category 5							**0.21**					
6	**4434**	**Raw material for animal feeding stuffs-Flour**	3.77	3.86	3.81	0.09			#N/A		#N/A	
	3148	Soya	0.00		#N/A			1.30	#N/A		0.65	1.30
	4438	**Raw material for animal feeding stuffs**	1.48		#N/A		1.30		1.39	-0.18	#N/A	
	4439	**Rapeseed**	4.43	4.20	4.32	-0.23			#N/A		#N/A	
	4440	**Wheat**	2.77	3.48	3.12	0.71			#N/A		#N/A	
	4441	**Silage fodder**	2.30		#N/A			1.00	#N/A		1.65	-1.30
	5340	Raw materials for animal feeding stuffs (wheat)	2.60	2.30	2.45	-0.30			#N/A		#N/A	
	5341	Maize	2.51	2.04	2.27	-0.46			#N/A		#N/A	
	5933	**Raw material for animal feeding stuffs**	0.00		#N/A			0.00	#N/A		0.00	0.00
	5934	**Raw material for animal feeding stuffs**	2.69	2.58	2.63	-0.11			#N/A		#N/A	
	5935	**Raw material for animal feeding stuffs**	3.79	3.78	3.78	-0.01			#N/A		#N/A	
	3512	Feeding stuffs for hens	3.49	2.92	3.21	-0.57			#N/A		#N/A	
	3513	Feeding stuffs for hens	3.87	3.46	3.67	-0.41			#N/A		#N/A	
	3514	Feeding stuffs for egg-laying hens	0.00		#N/A			0.00	#N/A		0.00	0.00
	5333	**Cat biscuits**	1.30		#N/A		1.30		1.30	0.00	#N/A	
	5346	Feeding stuffs for turkeys	3.60		#N/A			2.00	#N/A		2.80	-1.60
	5347	Feeding stuffs for egg-laying poultry	4.30	4.40	4.35	0.10			#N/A		#N/A	
	5929	**Dog biscuits**	1.30		#N/A		1.70		1.50	0.40	#N/A	
	5930	**Dog biscuits**	1.00		#N/A			0.00	#N/A		0.50	-1.00
	5931	**Cat biscuits**	1.78	1.60	1.69	-0.18			#N/A		#N/A	
	5932	**Cat biscuits**	1.00		#N/A			0.00	#N/A		0.50	-1.00
	6219	Dog biscuits	4.89	5.11	5.00	0.23			#N/A		#N/A	
	6220	Dog biscuits	4.40	4.40	4.40	0.00			#N/A		#N/A	
	6221	Dog biscuits	0.00		#N/A			0.00	#N/A		0.00	0.00
	6389	Cat biscuits	4.72	4.72	4.72	-0.01			#N/A		#N/A	
	6390	Dog biscuits	3.38	3.23	3.31	-0.15			#N/A		#N/A	
	3515	Dog food sausages	1.00		#N/A		1.48		1.24	0.48	#N/A	
	3516	Dog food sausages	0.00		#N/A			0.00	#N/A		0.00	0.00
	3517	Dog food sausages	0.00		#N/A			0.00	#N/A		0.00	0.00
	3518	Cat food meat with rabbit	0.00		#N/A			0.00	#N/A		0.00	0.00
	3519	Cat food meat with salmon	1.00		#N/A			0.00	#N/A		0.50	-1.00
	3520	Dog food meat with lamb	0.00		#N/A			0.00	#N/A		0.00	0.00
	4246	Cat food meat with salmon	4.86	4.91	4.88	0.05			#N/A		#N/A	
	4306	Dog food sausages	6.18		#N/A			6.18	#N/A		6.18	0.00
	4755	Dog food meat (lamb and vegetables)	3.00		#N/A			5.18	#N/A		4.09	2.18
	4756	Cat food meat with rabbit	1.00		#N/A		4.84		2.92	3.84	#N/A	
	4760	Dog food sausages	5.52	5.54	5.53	0.03			#N/A		#N/A	
	5506	**Cat food meat with poultry**	1.00		#N/A			1.00	#N/A		1.00	0.00
	5507	**Dog food meat with poultry**	2.60	2.90	2.75	0.30			#N/A		#N/A	
	5508	**Dog food sausages**	2.00		#N/A			2.00	#N/A		2.00	0.00
	6224	Dog food meat with beef	2.00		#N/A			7.65	#N/A		4.83	5.65
	6225	Cat food meat with poultry	2.60	3.18	2.89	0.58			#N/A		#N/A	
	6226	Dog food sausages	5.36	7.30	6.33	1.94			#N/A		#N/A	
	6227	Dog food sausages	2.26	2.38	2.32	0.12			#N/A		#N/A	
Mean category 6							**0.08**					
Standard deviation of the differences category 6							**0.53**					
Mean all categories					Dall		**0.01**					
Standard deviation of the differences all categories					SDAll		**0.42**					

n all	117			
β=95% T(0.05;70)=	1.980626002			
	0.840370516	Upper limit	Lower limit	Linear
Average (minimalvalue)	**0.00**	0.85	-0.83	0.01
Average (maximalvalue)	**10.00**	0.85	-0.83	0.01

Appendix 6 - Accuracy profile study: raw data

Matrix	Strain	Level	N°	Reference method : ISO 21527-1♦					Alternative method : SYMPHONY AGAR														
									Spread method								Pour plate method							
									54h				72h				54h				72h			
				Dilution	CFU/ plate	CFU/g	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g
Prepared salad (Piemontaise salad) Bach 1 Mesophilic aerobic flora : 580 CFU/g Aw : 0,9997	*Candida pseudotropicalis Y2*	1	5046	10	23	273	270	2,43	10	30	300	2,48	10	32	330	2,52	10	24	230	2,36	10	25	260	2,41
				100	7				100	3			100	4			100	1			100	3		
			5047	10	44	427	430	2,63	10	34	330	2,52	10	37	370	2,57	10	22	220	2,34	10	22	220	2,34
				100	3				100	2			100	4			100	2			100	2		
			5048	10	38	364	360	2,56	10	37	410	2,61	10	37	410	2,61	10	15	150	2,18	10	15	150	2,18
				100	2				100	8			100	8			100	1			100	1		
			5049	10	31	327	330	2,52	10	34	360	2,56	10	37	390	2,59	10	24	230	2,36	10	28	260	2,41
				100	5				100	6			100	6			100	1			100	1		
			5050	10	27	291	290	2,46	10	33	330	2,52	10	36	360	2,56	10	17	160	2,20	10	17	160	2,20
				100	5				100	3			100	3			100	0			100	0		
		2	5051	100	110	10909	11000	4,04	100	105	10000	4,00	100	108	11000	4,04	100	57	5500	3,74	100	57	5500	3,74
				1000	10				1000	8			1000	8			1000	3			1000	3		
			5052	100	88	9091	9100	3,96	100	100	9700	3,99	100	101	9900	4,00	100	57	6000	3,78	100	59	6200	3,79
				1000	12				1000	7			1000	8			1000	9			1000	9		
			5053	100	100	10273	10000	4,00	100	81	7800	3,89	100	82	7900	3,90	100	71	7300	3,86	100	71	7300	3,86
				1000	13				1000	5			1000	5			1000	9			1000	9		
			5054	100	110	11091	11000	4,04	100	92	9700	3,99	100	99	10000	4,00	100	74	7500	3,88	100	75	7500	3,88
				1000	12				1000	15			1000	16			1000	8			1000	8		
			5055	100	132	13273	13000	4,11	100	90	9100	3,96	100	93	9400	3,97	100	77	7300	3,86	100	79	7500	3,88
				1000	14				1000	10			1000	10			1000	3			1000	3		
		3	5056	1000	92	89091	89000	4,95	1000	109	110000	5,04	1000	109	110000	5,04	1000	51	51000	4,71	1000	53	53000	4,72
				10000	6				10000	9			10000	9			10000	5			10000	5		
			5057	1000	104	101818	100000	5,00	1000	80	84000	4,92	1000	80	84000	4,92	1000	54	54000	4,73	1000	54	55000	4,74
				10000	8				10000	12			10000	12			10000	5			10000	6		
			5058	1000	94	88182	88000	4,94	1000	83	80000	4,90	1000	83	80000	4,90	1000	52	55000	4,74	1000	52	55000	4,74
				10000	3				10000	5			10000	5			10000	9			10000	9		
			5059	1000	89	93636	94000	4,97	1000	91	92000	4,96	1000	92	94000	4,97	1000	62	62000	4,79	1000	62	62000	4,79
				10000	14				10000	10			10000	11			10000	6			10000	6		

♦ Analyses performed according to the COFRAC accreditation

Matrix	Strain	Level	N°	Reference method : ISO 21527-1♦					Alternative method : SYMPHONY AGAR													
									Spread method								Pour plate method					
									54h				72h				54h				72h	
				Dilution	CFU/ plate	CFU/g	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g
Prepared salad (Piemontaise salad) Batch 2 Mesophilic aerobic flora : 1500 CFU/g Aw : 0,9997	*Candida pseudotropicalis Y2*		5060	1000	100	105455	110000	5,04	1000	84	82000	4,91	1000	85	83000	4,92	1000	53	50000	4,70	1000	53	50000	4,70
				10000	16				10000	6			10000	6			10000	2			10000	2		
		1	5061	10	21	227	230	2,36	10	38	390	2,59	10	39	410	2,61	10	27	270	2,43	10	27	270	2,43
				100	4				100	5			100	6			100	3			100	3		
			5062	10	27	291	290	2,46	10	42	460	2,66	10	43	460	2,66	10	22	230	2,36	10	24	250	2,40
				100	5				100	8			100	8			100	3			100	3		
			5063	10	33	345	350	2,54	10	35	360	2,56	10	37	380	2,58	10	31	310	2,49	10	33	330	2,52
				100	5				100	4			100	5			100	3			100	3		
			5064	10	32	336	340	2,53	10	39	380	2,58	10	40	390	2,59	10	34	340	2,53	10	35	350	2,54
				100	5				100	3			100	3			100	3			100	3		
			5065	10	37	364	360	2,56	10	34	410	2,61	10	36	430	2,63	10	29	290	2,46	10	29	300	2,48
				100	3				100	11			100	11			100	3			100	4		
		2	5066	100	71	7091	7100	3,85	100	88	8200	3,91	100	89	8300	3,92	100	58	5900	3,77	100	58	5900	3,77
				1000	7				1000	2			1000	2			1000	7			1000	7		
			5067	100	122	11364	11000	4,04	100	105	10000	4,00	100	106	10000	4,00	100	45	4900	3,69	100	46	5100	3,71
				1000	3				1000	7			1000	8			1000	9			1000	10		
			5068	100	97	9636	9600	3,98	100	57	5700	3,76	100	62	6300	3,80	100	55	5500	3,74	100	55	5500	3,74
				1000	9				1000	6			1000	7			1000	6			1000	6		
			5069	100	86	9000	9000	3,95	100	80	8300	3,92	100	80	8400	3,92	100	86	8500	3,93	100	86	8500	3,93
				1000	13				1000	11			1000	12			1000	7			1000	7		
			5070	100	124	12545	13000	4,11	100	80	8700	3,94	100	82	8900	3,95	100	77	7800	3,89	100	77	7800	3,89
				1000	14				1000	16			1000	16			1000	9			1000	9		
		3	5071	1000	93	87273	87000	4,94	1000	97	93000	4,97	1000	98	95000	4,98	1000	37	40000	4,60	1000	39	42000	4,62
				10000	3				10000	5			10000	6			10000	7			10000	7		
			5072	1000	98	89091	89000	4,95	1000	109	100000	5,00	1000	109	100000	5,00	1000	46	46000	4,66	1000	48	48000	4,68
				10000	0				10000	1			10000	1			10000	5			10000	5		
			5073	1000	108	106364	110000	5,04	1000	119	120000	5,08	1000	119	120000	5,08	1000	45	45000	4,65	1000	45	45000	4,65
				10000	9				10000	9			10000	10			10000	4			10000	4		
			5074	1000	99	95455	95000	4,98	1000	71	68000	4,83	1000	75	72000	4,86	1000	52	53000	4,72	1000	52	53000	4,72
				10000	6				10000	4			10000	4			10000	6			10000	6		
			5075	1000	82	79091	79000	4,90	1000	85	87000	4,94	1000	85	87000	4,94	1000	47	52000	4,72	1000	47	52000	4,72
				10000	5				10000	11			10000	11			10000	10			10000	10		

Matrix	Strain	Level	N°	Reference method : ISO 21527-1♦				Alternative method : SYMPHONY AGAR															
								Spread method								Pour plate method							
								54h				72h				54h				72h			
				Dilution	CFU/ plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g
White cheese Batch 1 Mesophilic aerobic flora : 110 CFU/g Aw : 0,9976	*Saccharomyces cerevisiae Ad999*	1	5208	10	36	370	2,57	10	29	320	2,51	10	30	330	2,52	10	19	200	2,30	10	22	230	2,36
				100	5			100	6			100	6			100	3			100	3		
			5209	10	45	430	2,63	10	44	460	2,66	10	46	470	2,67	10	21	230	2,36	10	22	240	2,38
				100	2			100	6			100	6			100	4			100	4		
			5210	10	45	430	2,63	10	40	400	2,60	10	41	410	2,61	10	33	350	2,54	10	34	350	2,54
				100	2			100	4			100	4			100	5			100	5		
			5211	10	41	390	2,59	10	28	300	2,48	10	30	320	2,51	10	39	370	2,57	10	40	380	2,58
				100	2			100	5			100	5			100	2			100	2		
			5212	10	45	440	2,64	10	33	450	2,65	10	33	450	2,65	10	23	240	2,38	10	25	260	2,41
				100	3			100	16			100	16			100	3			100	4		
		2	5213	100	106	11000	4,04	1000	20	20000	4,30	1000	20	20000	4,30	100	68	6600	3,82	100	68	6700	3,83
				1000	11			10000	2			10000	2			1000	5			1000	6		
			5214	100	134	14000	4,15	1000	12	11000	4,04	1000	12	11000	4,04	100	91	9100	3,96	100	91	9100	3,96
				1000	16			10000	0			10000	0			1000	9			1000	9		
			5215	100	111	11000	4,04	100	138	13000	4,11	100	140	13000	4,11	100	86	8500	3,93	100	140	14000	4,15
				1000	10			1000	7			1000	7			1000	7			1000	10		
			5216	100	87	9500	3,98	1000	19	18000	4,26	1000	29	27000	4,43	1000	12	12000	4,08	1000	12	12000	4,08
				1000	17			10000	1			10000	1			10000	1			10000	1		
			5217	100	100	11000	4,04	100	85	8500	3,93	100	87	8700	3,94	1000	10	10000	4,00	1000	12	12000	4,08
				1000	18			1000	9			1000	9			10000	1			10000	1		
		3	5218	1000	69	73000	4,86	10000	12	120000	5,08	10000	12	120000	5,08	10000	13	140000	5,15	10000	13	140000	5,15
				10000	11			100000	1			100000	1			100000	2			100000	2		
			5219	1000	94	94000	4,97	1000	70	68000	4,83	1000	70	68000	4,83	1000	68	70000	4,85	1000	68	70000	4,85
				10000	9			10000	5			10000	5			10000	9			10000	9		
			5220	1000	61	62000	4,79	10000	10	100000	5,00	10000	10	100000	5,00	10000	11	120000	5,08	10000	12	130000	5,11
				10000	7			100000	1			100000	1			100000	2			100000	2		
			5221	1000	110	110000	5,04	10000	17	180000	5,26	10000	17	180000	5,26	10000	12	150000	5,18	10000	12	150000	5,18
				10000	10			100000	3			100000	3			100000	4			100000	5		
			5222	1000	79	83000	4,92	10000	11	100000	5,00	10000	11	100000	5,00	10000	13	140000	5,15	10000	13	140000	5,15
				10000	12			100000	0			100000	0			100000	2			100000	2		

♦ Analyses performed according to the COFRAC accreditation

Matrix	Strain	Level	N°	Reference method : ISO 21527-1♦				Alternative method : SYMPHONY AGAR															
								Spread method								Pour plate method							
								54h				72h				54h				72h			
				Dilution	CFU/ plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g
White cheese Batch 2 Mesophilic aerobic flora : 150 CFU/g Aw : 0,9997	*Saccharomyces cerevisiae Ad999*	1	5223	10	28	290	2,46	10	41	410	2,61	10	43	430	2,63	10	27	310	2,49	10	30	340	2,53
				100	4			100	4			100	4			100	7			100	7		
			5224	10	42	410	2,61	10	46	440	2,64	10	46	440	2,64	10	45	450	2,65	10	46	460	2,66
				100	3			100	2			100	2			100	4			100	4		
			5225	10	32	350	2,54	10	38	410	2,61	10	38	410	2,61	10	37	360	2,56	10	39	370	2,57
				100	6			100	7			100	7			100	2			100	2		
			5226	10	35	360	2,56	10	44	460	2,66	10	44	460	2,66	10	45	450	2,65	10	45	460	2,66
				100	4			100	6			100	6			100	4			100	5		
			5227	10	37	360	2,56	10	35	360	2,56	10	35	360	2,56	10	39	360	2,56	10	40	370	2,57
				100	3			100	4			100	4			100	0			100	1		
		2	5228	1000	17	16000	4,20	1000	11	10000	4,00	1000	11	10000	4,00	1000	14	14000	4,15	1000	14	14000	4,15
				10000	1			10000	0			10000	0			10000	1			10000	1		
			5229	1000	23	22000	4,34	1000	10	10000	4,00	1000	10	10000	4,00	100	71	7200	3,86	100	71	7200	3,86
				10000	1			10000	1			10000	1			1000	8			1000	8		
			5230	100	133	14000	4,15	1000	12	13000	4,11	1000	12	13000	4,11	100	66	6700	3,83	100	66	6700	3,83
				1000	19			10000	2			10000	2			1000	8			1000	8		
			5231	100	130	14000	4,15	1000	31	28000	4,45	1000	31	28000	4,45	1000	19	18000	4,26	1000	19	18000	4,26
				1000	29			10000	0			10000	0			10000	1			10000	1		
			5232	100	124	12000	4,08	1000	21	21000	4,32	1000	21	21000	4,32	1000	17	16000	4,20	1000	18	17000	4,23
				1000	3			10000	2			10000	2			10000	1			10000	1		
		3	5233	1000	105	95000	4,98	10000	14	140000	5,15	10000	14	140000	5,15	10000	10	100000	5,00	10000	10	100000	5,00
				10000	0			100000	1			100000	1			100000	1			100000	1		
			5234	1000	110	120000	5,08	10000	17	160000	5,20	10000	11	110000	5,04	1000	71	75000	4,88	1000	72	75000	4,88
				10000	21			100000	1			100000	1			10000	11			10000	11		
			5235	1000	101	110000	5,04	10000	8	80000	4,90	10000	8	80000	4,90	10000	12	120000	5,08	10000	12	120000	5,08
				10000	18			100000	1		Ne	100000	1		Ne	100000	1			100000	1		
			5236	1000	112	120000	5,08	10000	13	130000	5,11	10000	13	130000	5,11	1000	59	63000	4,80	1000	59	63000	4,80
				10000	18			100000	1			100000	1			10000	10			10000	10		
			5237	1000	91	93000	4,97	10000	14	140000	5,15	10000	14	140000	5,15	10000	11	140000	5,15	10000	11	150000	5,18
				10000	11			100000	1			100000	1			100000	4			100000	5		

Matrix	Strain	Level	N°	Reference method : ISO 21527-1♦				Alternative method : SYMPHONY AGAR															
								Spread method								Pour plate method							
								54h				72h				54h				72h			
				Dilution	CFU/ plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g
Liquid egg Batch 1 Mesophilic aerobic flora : <10 CFU/ml Aw : 0,9997	*Penicillium rubens Ad2861*	1	5296	10	21	190	2,28	10	26	250	2,40	10	26	250	2,40	10	11	120	2,08	10	14	160	2,20
				100	0			100	1			100	1			100	2			100	3		
			5297	10	13	130	2,11	10	13	130	2,11	10	18	170	2,23	10	11	100	2,00	10	14	130	2,11
				100	1			100	1			100	1			100	0			100	0		
			5298	10	17	160	2,20	10	13	140	2,15	10	13	140	2,15	10	11	110	2,04	10	16	160	2,20
				100	1			100	2			100	2			100	1			100	1		
			5299	10	15	160	2,20	10	30	300	2,48	10	30	300	2,48	10	22	230	2,36	10	22	230	2,36
				100	3			100	3			100	3			100	3			100	3		
			5300	10	24	250	2,40	10	21	210	2,32	10	21	210	2,32	10	8	80	1,90	10	10	100	2,00
				100	3			100	2			100	2			100	1		Ne	100	1		
		2	5301	100	29	3400	3,53	100	53	5400	3,73	100	53	5400	3,73	100	31	3000	3,48	100	31	3000	3,48
				1000	8			1000	6			1000	6			1000	2			1000	2		
			5302	100	29	2900	3,46	100	50	5500	3,74	100	50	5500	3,74	100	45	4400	3,64	100	45	4500	3,65
				1000	3			1000	10			1000	10			1000	3			1000	4		
			5303	100	48	4900	3,69	100	44	4100	3,61	100	44	4600	3,66	100	58	6000	3,78	100	63	6500	3,81
				1000	6			1000	1			1000	7			1000	8			1000	8		
			5304	100	61	6100	3,79	100	45	4600	3,66	100	45	4600	3,66	100	53	5400	3,73	100	53	5400	3,73
				1000	6			1000	6			1000	6			1000	6			1000	6		
			5305	100	48	4500	3,65	100	54	6500	3,81	100	54	6500	3,81	100	47	4500	3,65	100	47	4500	3,65
				1000	2			1000	18			1000	18			1000	3			1000	3		
		3	5306	1000	15	14000	4,15	1000	24	24000	4,38	1000	24	24000	4,38	1000	50	46000	4,66	1000	50	47000	4,67
				10000	0			10000	2			10000	2			10000	1			10000	2		
			5307	1000	52	55000	4,74	1000	44	44000	4,64	1000	53	52000	4,72	1000	44	42000	4,62	1000	44	42000	4,62
				10000	8			10000	4			10000	4			10000	2			10000	2		
			5308	1000	53	50000	4,70	1000	77	80000	4,90	1000	77	80000	4,90	1000	55	52000	4,72	1000	55	52000	4,72
				10000	2			10000	11			10000	11			10000	2			10000	2		
			5309	1000	47	45000	4,65	1000	43	42000	4,62	1000	43	42000	4,62	1000	32	33000	4,52	1000	32	33000	4,52
				10000	3			10000	3			10000	3			10000	4			10000	4		
			5310	1000	70	71000	4,85	1000	39	40000	4,60	1000	39	40000	4,60	1000	44	43000	4,63	1000	44	43000	4,63
				10000	8			10000	5			10000	5			10000	3			10000	3		

♦ Analyses performed according to the COFRAC accreditation

Matrix	Strain	Level	N°	Reference method : ISO 21527-1♦				Alternative method : SYMPHONY AGAR															
								Spread method								Pour plate method							
								54h				72h				54h				72h			
				Dilution	CFU/ plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g
Liquid egg Batch 2 Mesophilic aerobic flora : <10 CFU/ml Aw : 0,9997	*Penicillium rubens Ad2861*	1	5311	10	22	210	2,32	10	16	150	2,18	10	16	150	2,18	10	8	80	1,90	10	8	80	1,90
				100	1			100	0			100	0			100	2		Ne	100	2		Ne
			5312	10	14	160	2,20	10	14	160	2,20	10	17	190	2,28	10	13	130	2,11	10	13	130	2,11
				100	3			100	4			100	4			100	1			100	1		
			5313	10	16	160	2,20	10	13	130	2,11	10	13	170	2,23	10	14	150	2,18	10	14	150	2,18
				100	1			100	1			100	6			100	2			100	2		
			5314	10	12	110	2,04	10	17	160	2,20	10	17	160	2,20	10	12	130	2,11	10	14	150	2,18
				100	0			100	0			100	0			100	2			100	2		
			5315	10	22	230	2,36	10	19	180	2,26	10	19	180	2,26	10	8	80	1,90	10	8	80	1,90
				100	3			100	1			100	1			100	2		Ne	100	2		Ne
		2	5316	100	48	4500	3,65	100	20	2600	3,41	100	20	2700	3,43	100	41	4100	3,61	100	41	4100	3,61
				1000	2			1000	9			1000	10			1000	4			1000	4		
			5317	100	65	6300	3,80	100	63	6500	3,81	100	63	6500	3,81	100	44	4900	3,69	100	44	4900	3,69
				1000	4			1000	8			1000	9			1000	10			1000	10		
			5318	100	92	8900	3,95	100	62	6400	3,81	100	62	6400	3,81	100	55	5100	3,71	100	55	5100	3,71
				1000	6			1000	8			1000	8			1000	1			1000	1		
			5319	100	80	8100	3,91	100	67	7500	3,88	100	67	7500	3,88	100	53	5000	3,70	100	53	5000	3,70
				1000	9			1000	15			1000	15			1000	2			1000	2		
			5320	100	87	8300	3,92	100	61	6100	3,79	100	61	6100	3,79	100	45	4500	3,65	100	45	4500	3,65
				1000	4			1000	6			1000	6			1000	4			1000	4		
		3	5321	1000	52	55000	4,74	1000	49	46000	4,66	1000	50	47000	4,67	1000	36	36000	4,56	1000	39	39000	4,59
				10000	8			10000	2			10000	2			10000	4			10000	4		
			5322	1000	59	59000	4,77	1000	60	64000	4,81	1000	60	64000	4,81	1000	47	45000	4,65	1000	47	45000	4,65
				10000	6			10000	10			10000	10			10000	2			10000	2		
			5323	1000	54	52000	4,72	1000	51	48000	4,68	1000	51	48000	4,68	1000	46	47000	4,67	1000	49	50000	4,70
				10000	3			10000	2			10000	2			10000	6			10000	6		
			5324	1000	48	45000	4,65	1000	44	41000	4,61	1000	44	41000	4,61	1000	38	38000	4,58	1000	38	38000	4,58
				10000	2			10000	1			10000	1			10000	4			10000	4		
			5325	1000	61	58000	4,76	1000	67	68000	4,83	1000	67	68000	4,83	1000	59	57000	4,76	1000	62	61000	4,79
				10000	3			10000	8			10000	8			10000	4			10000	5		

Matrix	Strain	Level	N°	Reference method : ISO 21527-1♦				Alternative method : SYMPHONY AGAR															
								Spread method								Pour plate method							
								54h				72h				54h				72h			
				Dilution	CFU/ plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g
Apple juice Batch 1 Mesophilic aerobic flora : <1 CFU/g Aw : 0,9862	*Pichia anomala Ad1037*	1	5387	10	12	110	2,04	10	10	91	1,96	10	12	110	2,04	10	12	110	2,04	10	12	110	2,04
				100	0			100	0			100	0			100	0			100	0		
			5388	10	14	130	2,11	10	14	150	2,18	10	14	150	2,18	10	9	90	1,95	10	9	90	1,95
				100	0			100	2			100	2			100	0		Ne	100	0		Ne
			5389	10	14	130	2,11	10	9	90	1,95	10	10	110	2,04	10	7	70	1,85	10	7	70	1,85
				100	0			100	2		Ne	100	2			100	1		Ne	100	1		Ne
			5390	10	13	120	2,08	10	20	190	2,28	10	20	190	2,28	10	6	60	1,78	10	6	60	1,78
				100	0			100	1			100	1			100	0		Ne	100	0		Ne
			5391	10	17	160	2,20	10	15	160	2,20	10	18	200	2,30	10	7	70	1,85	10	8	80	1,90
				100	0			100	3			100	4			100	1		Ne	100	1		Ne
		2	5392	100	13	1200	3,08	100	37	4000	3,60	100	39	4200	3,62	100	36	3600	3,56	100	36	3600	3,56
				1000	0			1000	7			1000	7			1000	4			1000	4		
			5393	100	19	1900	3,28	100	44	4800	3,68	100	44	4800	3,68	100	34	3300	3,52	100	34	3400	3,53
				1000	2			1000	9			1000	9			1000	2			1000	3		
			5394	100	22	2300	3,36	100	43	4500	3,65	100	44	4500	3,65	100	33	3500	3,54	100	33	3500	3,54
				1000	3			1000	6			1000	6			1000	5			1000	5		
			5395	100	50	4600	3,66	100	33	3500	3,54	100	33	3500	3,54	100	31	3100	3,49	100	35	3500	3,54
				1000	1			1000	5			1000	5			1000	3			1000	3		
			5396	100	19	2200	3,34	100	41	4400	3,64	100	41	4400	3,64	100	33	3200	3,51	100	34	3400	3,53
				1000	5			1000	7			1000	7			1000	2			1000	3		
		3	5397	1000	12	12000	4,08	1000	41	41000	4,61	1000	44	44000	4,64	1000	21	22000	4,34	1000	26	26000	4,41
				10000	1			10000	4			10000	4			10000	3			10000	3		
			5398	1000	16	15000	4,18	1000	25	29000	4,46	1000	26	30000	4,48	1000	17	17000	4,23	1000	20	22000	4,34
				10000	1			10000	7			10000	7			10000	2			10000	4		
			5399	1000	12	11000	4,04	1000	20	18000	4,26	1000	20	18000	4,26	1000	22	22000	4,34	1000	22	22000	4,34
				10000	0			10000	0			10000	0			10000	2			10000	2		
			5400	1000	14	13000	4,11	1000	25	27000	4,43	1000	26	28000	4,45	1000	28	27000	4,43	1000	29	28000	4,45
				10000	0			10000	5			10000	5			10000	2			10000	2		
			5401	1000	33	32000	4,51	1000	32	33000	4,52	1000	35	35000	4,54	1000	27	30000	4,48	1000	29	33000	4,52
				10000	2			10000	4			10000	4			10000	6			10000	7		

♦ Analyses performed according to the COFRAC accreditation

Matrix	Strain	Level	N°	Reference method : ISO 21527-1♦				Alternative method : SYMPHONY AGAR															
								Spread method								Pour plate method							
								54h				72h				54h				72h			
				Dilution	CFU/ plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g
Apple juice Batch 2 Mesophilic aerobic flora : <1 CFU/g Aw : 0,9890	*Pichia anomala Ad1037*	1	5402	10	12	110	2,04	10	8	80	1,90	10	9	90	1,95	10	16	160	2,20	10	16	160	2,20
				100	0			100	1		Ne	100	3		Ne	100	1			100	1		
			5403	10	14	130	2,11	10	6	60	1,78	10	6	60	1,78	10	7	70	1,85	10	8	80	1,90
				100	0			100	0		Ne	100	1		Ne	100	0		Ne	100	0		Ne
			5404	10	8	80	1,90	10	11	100	2,00	10	11	100	2,00	10	8	80	1,90	10	9	90	1,95
				100	0		Ne	100	0			100	0			100	0		Ne	100	1		Ne
			5405	10	5	50	1,70	10	11	130	2,11	10	11	130	2,11	10	11	100	2,00	10	12	110	2,04
				100	0		Ne	100	3			100	3			100	0			100	0		
			5406	10	12	120	2,08	10	9	90	1,95	10	9	90	1,95	10	10	100	2,00	10	10	100	2,00
				100	1			100	1		Ne	100	1		Ne	100	1			100	1		
		2	5407	100	10	1100	3,04	100	47	4600	3,66	100	47	4600	3,66	100	28	2700	3,43	100	35	3500	3,54
				1000	2			1000	4			1000	4			1000	2			1000	3		
			5408	100	14	1500	3,18	100	57	6100	3,79	100	57	6100	3,79	100	40	3900	3,59	100	42	4200	3,62
				1000	3			1000	10			1000	10			1000	3			1000	4		
			5409	100	11	1500	3,18	100	54	5600	3,75	100	56	5900	3,77	100	32	3200	3,51	100	34	3500	3,54
				1000	5			1000	8			1000	9			1000	3			1000	5		
			5410	100	34	3400	3,53	100	58	5900	3,77	100	59	6000	3,78	100	47	4500	3,65	100	47	4500	3,65
				1000	3			1000	7			1000	7			1000	2			1000	2		
			5411	100	22	2100	3,32	100	44	4600	3,66	100	45	4700	3,67	100	38	3800	3,58	100	41	4200	3,62
				1000	1			1000	7			1000	7			1000	4			1000	5		
		3	5412	1000	9	9000	3,95	1000	36	35000	4,54	1000	37	36000	4,56	1000	21	20000	4,30	1000	24	23000	4,36
				10000	2		Ne	10000	3			10000	3			10000	1			10000	1		
			5413	1000	22	23000	4,36	1000	38	35000	4,54	1000	39	35000	4,54	1000	21	21000	4,32	1000	23	23000	4,36
				10000	3			10000	0			10000	0			10000	2			10000	2		
			5414	1000	22	21000	4,32	1000	42	45000	4,65	1000	45	48000	4,68	1000	33	30000	4,48	1000	33	30000	4,48
				10000	1			10000	8			10000	8			10000	0			10000	0		
			5415	1000	30	27000	4,43	1000	41	40000	4,60	1000	41	40000	4,60	1000	22	22000	4,34	1000	26	25000	4,40
				10000	0			10000	3			10000	3			10000	2			10000	2		
			5416	1000	25	25000	4,40	1000	26	25000	4,40	1000	26	25000	4,40	1000	19	18000	4,26	1000	19	18000	4,26
				10000	3			10000	1			10000	1			10000	1			10000	1		

Matrix	Strain	Level	N°	Reference method : ISO 21527-1♦				Alternative method : SYMPHONY AGAR															
								Spread method								Pour plate method							
								54h				72h				54h				72h			
				Dilution	CFU/ plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g
Cake Batch 1 Mesophilic aerobic flora : 10 CFU/g Aw : 0,7376	*Aspergillus candidus Ad1744*	1	5428	10	18	190	2,28	10	16	200	2,30	10	22	260	2,41	10	15	160	2,20	10	15	160	2,20
				100	3			100	6			100	6			100	3			100	3		
			5429	10	35	360	2,56	10	10	100	2,00	10	19	190	2,28	10	27	250	2,40	10	27	250	2,40
				100	4			100	1			100	2			100	0			100	0		
			5430	10	19	180	2,26	10	14	170	2,23	10	15	190	2,28	10	18	190	2,28	10	19	200	2,30
				100	1			100	5			100	6			100	3			100	3		
			5431	10	30	330	2,52	10	21	260	2,41	10	28	330	2,52	10	27	340	2,53	10	27	340	2,53
				100	6			100	7			100	8			100	10			100	10		
			5432	10	23	260	2,41	10	10	100	2,00	10	20	200	2,30	10	16	150	2,18	10	16	150	2,18
				100	5			100	1			100	2			100	0			100	0		
		2	5433	100	55	5900	3,77	100	63	6100	3,79	100	67	6500	3,81	100	59	6500	3,81	100	60	6700	3,83
				1000	10			1000	4			1000	5			1000	13			1000	14		
			5434	100	70	7200	3,86	100	55	5800	3,76	100	57	6000	3,78	100	55	5400	3,73	100	56	5500	3,74
				1000	9			1000	9			1000	9			1000	4			1000	4		
			5435	100	61	6600	3,82	100	62	6300	3,80	100	62	6300	3,80	100	55	5400	3,73	100	57	5600	3,75
				1000	12			1000	7			1000	7			1000	4			1000	5		
			5436	100	76	7800	3,89	100	46	4500	3,65	100	46	4500	3,65	100	68	7100	3,85	100	72	7500	3,88
				1000	10			1000	4			1000	4			1000	10			1000	10		
			5437	100	77	7700	3,89	100	63	6100	3,79	100	66	6400	3,81	100	40	4000	3,60	100	40	4100	3,61
				1000	8			1000	4			1000	4			1000	4			1000	5		
		3	5438	1000	51	56000	4,75	1000	82	79000	4,90	1000	86	85000	4,93	1000	76	75000	4,88	1000	82	81000	4,91
				10000	11			10000	5			10000	7			10000	7			10000	7		
			5439	1000	40	44000	4,64	1000	69	69000	4,84	1000	69	69000	4,84	1000	59	56000	4,75	1000	61	58000	4,76
				10000	8			10000	7			10000	7			10000	3			10000	3		
			5440	1000	66	66000	4,82	1000	49	47000	4,67	1000	49	47000	4,67	1000	54	53000	4,72	1000	59	57000	4,76
				10000	7			10000	3			10000	3			10000	4			10000	4		
			5441	1000	63	65000	4,81	1000	73	69000	4,84	1000	73	72000	4,86	1000	48	51000	4,71	1000	45	48000	4,68
				10000	8			10000	3			10000	6			10000	8			10000	8		
			5442	1000	62	58000	4,76	1000	69	67000	4,83	1000	69	67000	4,83	1000	33	34000	4,53	1000	38	39000	4,59
				10000	2			10000	5			10000	5			10000	4			10000	5		

♦ Analyses performed according to the COFRAC accreditation

Matrix	Strain	Level	N°	Reference method : ISO 21527-1♦				Alternative method : SYMPHONY AGAR															
								Spread method								Pour plate method							
								54h				72h				54h				72h			
				Dilution	CFU/ plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g
Cake Batch 2 Mesophilic aerobic flora : 10 CFU/g Aw : 0,7386	*Aspergillus candidus Ad1744*	1	5443	10	24	240	2,38	10	33	310	2,49	10	37	350	2,54	10	20	240	2,38	10	21	250	2,40
				100	2			100	1			100	1			100	6			100	6		
			5444	10	25	240	2,38	10	21	220	2,34	10	27	270	2,43	10	26	250	2,40	10	29	270	2,43
				100	1			100	3			100	3			100	1			100	1		
			5445	10	19	220	2,34	10	15	150	2,18	10	21	200	2,30	10	25	240	2,38	10	26	250	2,40
				100	5			100	1			100	1			100	1			100	1		
			5446	10	36	370	2,57	10	11	110	2,04	10	22	220	2,34	10	70	660	2,82	10	70	660	2,82
				100	5			100	1			100	2			100	3			100	3		
			5447	10	28	260	2,41	10	17	160	2,20	10	27	260	2,41	10	19	210	2,32	10	19	210	2,32
				100	0			100	1			100	1			100	4			100	4		
		2	5448	100	69	7100	3,85	100	66	6400	3,81	100	68	6500	3,81	100	79	8200	3,91	100	82	8500	3,93
				1000	9			1000	4			1000	4			1000	11			1000	11		
			5449	100	98	9500	3,98	100	68	7600	3,88	100	69	7700	3,89	100	27	3100	3,49	100	29	3300	3,52
				1000	7			1000	16			1000	16			1000	7			1000	7		
			5450	100	95	9400	3,97	100	66	6300	3,80	100	69	6500	3,81	100	61	6100	3,79	100	65	6500	3,81
				1000	8			1000	3			1000	3			1000	6			1000	6		
			5451	100	71	7500	3,88	100	67	6800	3,83	100	69	7000	3,85	100	54	5500	3,74	100	56	5600	3,75
				1000	11			1000	8			1000	8			1000	6			1000	6		
			5452	100	81	8400	3,92	100	77	7500	3,88	100	84	8400	3,92	100	78	7700	3,89	100	78	7700	3,89
				1000	11			1000	5			1000	8			1000	7			1000	7		
		3	5453	1000	74	75000	4,88	1000	78	71000	4,85	1000	78	71000	4,85	1000	77	75000	4,88	1000	79	76000	4,88
				10000	8			10000	0			10000	0			10000	5			10000	5		
			5454	1000	63	65000	4,81	1000	58	65000	4,81	1000	58	65000	4,81	1000	48	51000	4,71	1000	49	53000	4,72
				10000	9			10000	14			10000	14			10000	8			10000	9		
			5455	1000	99	96000	4,98	1000	75	74000	4,87	1000	78	76000	4,88	1000	75	75000	4,88	1000	77	77000	4,89
				10000	7			10000	6			10000	6			10000	8			10000	8		
			5456	1000	92	91000	4,96	1000	66	65000	4,81	1000	72	72000	4,86	1000	59	59000	4,77	1000	62	62000	4,79
				10000	8			10000	5			10000	7			10000	6			10000	6		
			5457	1000	54	56000	4,75	1000	65	66000	4,82	1000	66	68000	4,83	1000	69	69000	4,84	1000	69	69000	4,84
				10000	8			10000	8			10000	9			10000	7			10000	7		

Matrix	Strain	Level	N°	Reference method : ISO 21527-1♦				Alternative method : SYMPHONY AGAR															
								Spread method								Pour plate method							
								54h				72h				54h				72h			
				Dilution	CFU/ plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g
Dog/cat biscuit Batch Lot 1 Mesophilic aerobic flora : 200 CFU/g Aw : 0,554	*Fusarium sp Ad1160*	1	5863	10	48	470	2,67	10	39	370	2,57	10	42	440	2,64	10	39	390	2,59	10	43	460	2,66
				100	4			100	2			100	6			100	4			100	8		
			5864	10	38	400	2,60	10	42	410	2,61	10	46	460	2,66	10	30	280	2,45	10	32	300	2,48
				100	6			100	3			100	4			100	1			100	1		
			5865	10	35	370	2,57	10	36	360	2,56	10	37	360	2,56	10	35	360	2,56	10	35	390	2,59
				100	6			100	3			100	3			100	4			100	8		
			5866	10	42	410	2,61	10	51	490	2,69	10	54	520	2,72	10	44	430	2,63	10	48	460	2,66
				100	3			100	3			100	3			100	3			100	3		
			5867	10	50	530	2,72	10	53	520	2,72	10	54	550	2,74	10	32	340	2,53	10	39	420	2,62
				100	8			100	4			100	6			100	5			100	7		
		2	5868	1000	21	21000	4,32	100	85	8500	3,93	100	85	8500	3,93	100	62	6200	3,79	100	64	6500	3,81
				10000	2			1000	9			1000	9			1000	6			1000	7		
			5869	100	48	5500	3,74	100	89	8600	3,93	100	90	8800	3,94	100	78	7600	3,88	100	85	8500	3,93
				1000	12			1000	6			1000	7			1000	6			1000	8		
			5870	100	52	6000	3,78	100	117	11000	4,04	100	119	11000	4,04	100	81	8300	3,92	100	84	8600	3,93
				1000	14			1000	6			1000	6			1000	10			1000	11		
			5871	100	46	5800	3,76	100	72	7500	3,88	100	75	7800	3,89	100	57	5600	3,75	100	62	6100	3,79
				1000	18			1000	11			1000	11			1000	5			1000	5		
			5872	100	54	6300	3,80	100	109	11000	4,04	100	109	11000	4,04	100	54	5300	3,72	100	58	5700	3,76
				1000	15			1000	13			1000	13			1000	4			1000	5		
		3	5873	1000	33	40000	4,60	1000	101	97000	4,99	1000	116	110000	5,04	1000	77	74000	4,87	1000	82	78000	4,89
				10000	11			10000	6			10000	6			10000	4			10000	4		
			5874	1000	42	49000	4,69	1000	76	76000	4,88	1000	76	76000	4,88	1000	70	70000	4,85	1000	73	74000	4,87
				10000	12			10000	8			10000	8			10000	7			10000	8		
			5875	1000	45	48000	4,68	1000	96	97000	4,99	1000	98	100000	5,00	1000	71	70000	4,85	1000	75	76000	4,88
				10000	8			10000	11			10000	12			10000	6			10000	9		
			5876	1000	58	61000	4,79	1000	77	77000	4,89	1000	79	79000	4,90	1000	52	55000	4,74	1000	56	59000	4,77
				10000	9			10000	8			10000	8			10000	8			10000	9		
			5877	1000	40	42000	4,62	1000	94	93000	4,97	1000	94	93000	4,97	1000	52	53000	4,72	1000	52	55000	4,74
				10000	6			10000	8			10000	8			10000	6			10000	8		

♦ Analyses performed according to the COFRAC accreditation

Matrix	Strain	Level	N°	Reference method : ISO 21527-1♦				Alternative method : SYMPHONY AGAR															
								Spread method								Pour plate method							
								54h				72h				54h				72h			
				Dilution	CFU/ plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g
Dog/cat biscuit Batch 2 Mesophilic aerobic flora : 300 CFU/g Aw : 0,554	*Fusarium sp Ad1160*	1	5878	10	55	570	2,76	10	38	360	2,56	10	39	360	2,56	10	30	280	2,45	10	35	330	2,52
				100	8			100	1			100	1			100	1			100	1		
			5879	10	38	360	2,56	10	32	330	2,52	10	36	360	2,56	10	32	310	2,49	10	34	330	2,52
				100	1			100	4			100	4			100	2			100	2		
			5880	10	40	420	2,62	10	48	460	2,66	10	53	510	2,71	10	37	360	2,56	10	37	370	2,57
				100	6			100	2			100	3			100	2			100	4		
			5881	10	55	530	2,72	10	35	360	2,56	10	44	450	2,65	10	40	400	2,60	10	44	450	2,65
				100	3			100	4			100	5			100	4			100	5		
			5882	10	40	390	2,59	10	40	360	2,56	10	44	400	2,60	10	35	370	2,57	10	42	440	2,64
				100	3			100	0			100	0			100	6			100	6		
		2	5883	100	47	5300	3,72	100	62	6500	3,81	100	62	6500	3,81	100	49	4800	3,68	100	53	5200	3,72
				1000	11			1000	9			1000	9			1000	4			1000	4		
			5884	100	47	5500	3,74	100	105	11000	4,04	100	105	11000	4,04	100	55	5700	3,76	100	62	6600	3,82
				1000	13			1000	11			1000	11			1000	8			1000	11		
			5885	100	36	4500	3,65	100	107	11000	4,04	100	107	11000	4,04	100	55	5400	3,73	100	58	5600	3,75
				1000	13			1000	10			1000	10			1000	4			1000	4		
			5886	100	42	4500	3,65	100	77	8000	3,90	100	79	8300	3,92	100	65	6900	3,84	100	69	7300	3,86
				1000	8			1000	11			1000	12			1000	11			1000	11		
			5887	100	42	5200	3,72	100	83	8000	3,90	100	84	8100	3,91	100	63	6000	3,78	100	66	6300	3,80
				1000	15			1000	5			1000	5			1000	3			1000	3		
		3	5888	1000	38	43000	4,63	1000	78	82000	4,91	1000	87	90000	4,95	1000	61	59000	4,77	1000	68	67000	4,83
				10000	9			10000	12			10000	12			10000	4			10000	6		
			5889	1000	36	45000	4,65	1000	83	79000	4,90	1000	86	84000	4,92	1000	49	49000	4,69	1000	51	54000	4,73
				10000	13			10000	4			10000	6			10000	5			10000	8		
			5890	1000	43	50000	4,70	1000	54	55000	4,74	1000	58	58000	4,76	1000	62	68000	4,83	1000	66	73000	4,86
				10000	12			10000	6			10000	6			10000	13			10000	14		
			5891	1000	40	45000	4,65	1000	98	99000	5,00	1000	100	95000	4,98	1000	59	59000	4,77	1000	63	63000	4,80
				10000	10			10000	11			10000	4			10000	6			10000	6		
			5892	1000	36	48000	4,68	1000	67	72000	4,86	1000	61	68000	4,83	1000	57	64000	4,81	1000	57	65000	4,81
				10000	17			10000	12			10000	14			10000	13			10000	15		

Appendix 7 - Accuracy profile: summary of results

POUR PLATE - 54 hrs

(Food) Category 1	RTE, RTRH
(Food) Type 1	Ready to eat product

			Reference method result					Alternative method result				
SampleName	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5046-5050	Piemontaise salad	1	270	430	360	330	290	230	220	150	230	160
5061-5065	Piemontaise salad	1	230	290	350	340	360	270	230	310	340	290
5051-5055	Piemontaise salad	2	11000	9100	10000	11000	13000	5500	6000	7300	7500	7300
5066-50710	Piemontaise salad	2	7100	11000	9600	9000	13000	5900	4900	5500	8500	7800
5056-5060	Piemontaise salad	3	89000	100000	88000	94000	110000	51000	54000	55000	62000	50000
5071-5075	Piemontaise salad	3	87000	89000	110000	95000	79000	40000	46000	45000	53000	52000

(Food) Category 2	Dairy products
(Food) Type 2	Milk, cream, desserts

			Reference method result					Alternative method result				
SampleName	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5208-5212	White cheese	1	370	430	430	390	440	200	230	350	370	240
5223-5227	White cheese	1	290	410	350	360	360	310	450	360	450	360
5213-5217	White cheese	2	11000	14000	11000	9500	11000	6600	9100	8500	12000	10000
5228-5232	White cheese	2	16000	22000	14000	14000	12000	14000	7200	6700	18000	16000
5218-5222	White cheese	3	73000	94000	62000	110000	83000	140000	70000	120000	150000	140000
5233-5237	White cheese	3	95000	120000	110000	120000	93000	100000	75000	120000	63000	140000

(Food) Category 3	Egg products and seafood
(Food) Type 3	Liquid egg

			Reference method result					Alternative method result				
SampleName	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5296-5300	Liquid egg	1	190	130	160	160	250	120	100	110	230	80
5311-5315	Liquid egg	1	210	160	160	110	230	80	130	150	130	80
5301-5305	Liquid egg	2	3400	2900	4900	6100	4500	3000	4400	6000	5400	4500
5316-5320	Liquid egg	2	4500	6300	8900	8100	8300	4100	4900	5100	5 000	4500
5306-5310	Liquid egg	3	14000	55000	50000	45000	71000	46000	42000	52000	33000	43000
5321-5325	Liquid egg	3	55000	59000	52000	45000	58000	36000	45000	47000	38000	57000

(Food) Category 4	Fruit and vegetables
(Food) Type 4	Fruit product

			Reference method result					Alternative method result				
SampleName	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5387-5391	Applejuice	1	110	130	130	120	160	110	90	70	60	70
5402-5406	Apple juice	1	110	130	80	50	120	160	80	90	110	100
5392-5396	Applejuice	2	1200	1900	2300	4600	2200	3600	3300	3500	3100	3200
5407-5411	Applejuice	2	1100	1500	1500	3400	2100	2700	3900	3200	4500	3800
5397-5401	Apple juice	3	12000	15000	11000	13000	32000	22000	17000	22000	27000	30000
5412-5416	Apple juice	3	9000	23000	21000	27000	25000	20000	21000	30000	22000	18000

(Food) Category 5	Chocolate, pastries and confectionery
(Food) Type 5	Cake with low Aw

			Reference method result					Alternative method result				
SampleName	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5428-5432	Cake	1	190	360	180	330	260	160	250	190	340	150
5443-5447	Cake	1	240	240	220	370	260	240	250	240	660	210
5433-5437	Cake	2	5900	7200	6600	7800	7700	6500	5400	5400	7100	4000
5448-5452	Cake	2	7100	9500	9400	7500	8400	8200	3100	6100	5500	7700
5438-5442	Cake	3	56000	44000	66000	65000	58000	75000	56000	53000	51000	34000
5453-5457	Cake	3	75000	65000	96000	91000	56000	75000	51000	75000	59000	69000

(Food) Category 6	Animal feeding stuffs
(Food) Type 6	Dry products

			Reference method result					Alternative method result				
SampleName	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5863-5867	Dog biscuits	1	470	400	370	410	530	390	280	360	430	340
5878-5882	Dog biscuits	1	570	360	420	530	390	280	310	360	400	370
5868-5872	Dog biscuits	2	21000	5500	6000	5800	6300	6200	7600	8300	5600	5300
5883-5887	Dog biscuits	2	5300	5500	4500	4500	5200	4 800	5700	5400	6900	6000
5873-5877	Dog biscuits	3	40000	49000	48000	61000	42000	74000	70000	70000	55000	53000
5888-5892	Dog biscuits	3	43000	45000	50000	45000	48000	59000	49000	68000	59000	64000

POUR PLATE - 72 hrs

(Food) Category 1	RTE, RTRH
(Food) Type 1	Ready to eat product

			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
5046-5050	Piemontaise salad	1	270	430	360	330	290	260	220	150	260	160
5061-5065	Piemontaise salad	1	230	290	350	340	360	270	250	330	350	300
5051-5055	Piemontaise salad	2	11000	9100	10000	11000	13000	5500	6200	7300	7500	7500
5066-50710	Piemontaise salad	2	7100	11000	9600	9000	13000	5900	5100	5500	8500	7800
5056-5060	Piemontaise salad	3	89000	100000	88000	94000	110000	53000	55000	55000	62000	50000
5071-5075	Piemontaise salad	3	87000	89000	110000	95000	79000	42000	48000	45000	53000	52000

(Food) Category 2	Dairy products
(Food) Type 2	Milk, cream, desserts

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5208-5212	White cheese	1	370	430	430	390	440	230	240	350	380	260
5223-5227	White cheese	1	290	410	350	360	360	340	460	370	460	370
5213-5217	White cheese	2	11000	14000	11000	9500	11000	6700	9100	14000	12000	12000
5228-5232	White cheese	2	16000	22000	14000	14000	12000	14000	7200	6700	18000	17000
5218-5222	White cheese	3	73000	94000	62000	110000	83000	140000	70000	130000	150000	140000
5233-5237	White cheese	3	95000	120000	110000	120000	93000	100000	75000	120000	63000	150000

(Food) Category 3	Egg products and seafood
(Food) Type 3	Liquid egg

			Reference method result					Alternative method result				
SampleName	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5296-5300	Liquid egg	1	190	130	160	160	250	160	130	160	230	100
5311-5315	Liquid egg	1	210	160	160	110	230	80	130	150	150	80
5301-5305	Liquid egg	2	3400	2900	4900	6100	4500	3000	4500	6500	5400	4500
5316-5320	Liquid egg	2	4500	6300	8900	8100	8300	4100	4900	5100	5 000	4500
5306-5310	Liquid egg	3	14000	55000	50000	45000	71000	47000	42000	52000	33000	43000
5321-5325	Liquid egg	3	55000	59000	52000	45000	58000	39000	45000	50000	38000	61000

(Food) Category 4	Fruit and vegetables
(Food) Type 4	Fruit product

			Reference method result					Alternative method result				
SampleName	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5387-5391	Applejuice	1	110	130	130	120	160	110	90	70	60	80
5402-5406	Applejuice	1	110	130	80	50	120	160	80	90	110	100
5392-5396	Applejuice	2	1200	1900	2300	4600	2200	3600	3400	3500	3500	3400
5407-5411	Applejuice	2	1100	1500	1500	3400	2100	3500	4200	3500	4500	4200
5397-5401	Apple juice	3	12000	15000	11000	13000	32000	26000	22000	22000	28000	33000
5412-5416	Apple juice	3	9000	23000	21000	27000	25000	23000	23000	30000	25000	18000

(Food) Category 5	Chocolate, pastries and confectionery
(Food) Type 5	Cake with low Aw

			Reference method result					Alternative method result				
SampleName	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5428-5432	Cake	1	190	360	180	330	260	160	250	200	340	150
5443-5447	Cake	1	240	240	220	370	260	250	270	250	660	210
5433-5437	Cake	2	5900	7200	6600	7800	7700	6700	5500	5600	7500	4100
5448-5452	Cake	2	7100	9500	9400	7500	8400	8500	3300	6500	5600	7700
5438-5442	Cake	3	56000	44000	66000	65000	58000	81000	58000	57000	48000	39000
5453-5457	Cake	3	75000	65000	96000	91000	56000	76000	53000	77000	62000	69000

(Food) Category 6	Animal feeding stuffs
(Food) Type 6	Dry products

			Reference method result					Alternative method result				
SampleName	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5863-5867	Dog biscuits	1	470	400	370	410	530	460	300	390	460	420
5878-5882	Dog biscuits	1	570	360	420	530	390	330	330	370	450	440
5868-5872	Dog biscuits	2	21000	5500	6000	5800	6300	6500	8500	8600	6100	5700
5883-5887	Dog biscuits	2	5300	5500	4500	4500	5200	5200	6600	5600	7300	6300
5873-5877	Dog biscuits	3	40000	49000	48000	61000	42000	78000	74000	76000	59000	55000
5888-5892	Dog biscuits	3	43000	45000	50000	45000	48000	67000	54000	73000	63000	65000

SPREAD- 54 hrs

(Food) Category 1	RTE, RTRH
(Food) Type 1	Ready to eat product (Piemontaise salad)

			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
5046-5050	Piemontaise salad	1	270	430	360	330	290	300	330	410	360	330
5061-5065	Piemontaise salad	1	230	290	350	340	360	390	460	360	380	410
5051-5055	Piemontaise salad	2	11000	9100	10000	11000	13000	10000	9700	7800	9700	9100
5066-50710	Piemontaise salad	2	7100	11000	9600	9000	13000	8200	10000	5700	8300	8700
5056-5060	Piemontaise salad	3	89000	100000	88000	94000	110000	110000	84000	80000	92000	82000
5071-5075	Piemontaise salad	3	87000	89000	110000	95000	79000	93000	100000	120000	68000	87000

(Food) Category 2	Dairy products
(Food) Type 2	Milk, cream, desserts

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5208-5212	Fromage blanc	1	370	430	430	390	440	320	460	400	300	4150
5223-5227	Fromage blanc	1	290	410	350	360	360	410	440	410	460	360
5213-5217	Fromage blanc	2	11000	14000	11000	9500	11000	20000	11000	13000	18000	8500
5228-5232	Fromage blanc	2	16000	22000	14000	14000	12000	10000	10000	13000	28000	21000
5218-5222	Fromage blanc	3	73000	94000	62000	110000	83000	120000	68000	100000	180000	100000
5233-5237	Fromage blanc	3	95000	120000	110000	120000	93000	140000	160000	80000	130000	140000

(Food) Category 3	Egg products and seafood
(Food) Type 3	Liquid egg

			Reference method result					Alternative method result				
SampleName	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5296-5300	Liquid egg	1	190	130	160	160	250	250	130	140	300	210
5311-5315	Liquid egg	1	210	160	160	110	230	150	160	130	160	180
5301-5305	Liquid egg	2	3400	2900	4900	6100	4500	5400	5500	4100	4600	6500
5316-5320	Liquid egg	2	4500	6300	8900	8100	8300	2600	6500	6400	7500	6100
5306-5310	Liquid egg	3	14000	55000	50000	45000	71000	24000	44000	80000	42000	40000
5321-5325	Liquid egg	3	55000	59000	52000	45000	58000	46000	64000	48000	41000	68000

(Food) Category 4	Fruit and vegetables
(Food) Type 4	Fruit product

			Reference method result					Alternative method result				
SampleName	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5387-5391	Applejuice	1	110	130	130	120	160	91	150	90	190	160
5402-5406	Apple juice	1	110	130	80	50	120	80	60	100	130	90
5392-5396	Applejuice	2	1200	1900	2300	4600	2200	4000	4 800	4500	3500	4400
5407-5411	Apple juice	2	1100	1500	1500	3400	2100	4600	6100	5600	5900	4600
5397-5401	Apple juice	3	12000	15000	11000	13000	32000	41000	29000	18000	27000	33000
5412-5416	Apple juice	3	9000	23000	21000	27000	25000	35000	35000	45000	40000	25000

(Food) Category 5	Chocolate, pastries and confectionery
(Food) Type 5	Cake with low Aw

			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
5428-5432	Cake	1	190	360	180	330	260	200	100	170	260	100
5443-5447	Cake	1	240	240	220	370	260	310	220	150	110	160
5433-5437	Cake	2	5900	7200	6600	7800	7700	6100	5800	6300	4500	6100
5448-5452	Cake	2	7100	9500	9400	7500	8400	6400	7600	6300	6800	7500
5438-5442	Cake	3	56000	44000	66000	65000	58000	79000	69000	47000	69000	67000
5453-5457	Cake	3	75000	65000	96000	91000	56000	71000	65000	74000	65000	66000

(Food) Category 6	Animal feeding stuffs
(Food) Type 6	Dry products

			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
5863-5867	Dog biscuits	1	470	400	370	410	530	370	410	360	490	520
5878-5882	Dog biscuits	1	570	360	420	530	390	360	330	460	360	360
5868-5872	Dog biscuits	2	21000	5500	6000	5800	6300	8500	8600	11000	7500	11000
5883-5887	Dog biscuits	2	5300	5500	4500	4500	5200	6500	11000	11000	8000	8000
5873-5877	Dog biscuits	3	40000	49000	48000	61000	42000	97000	76000	97000	77000	93000
5888-5892	Dog biscuits	3	43000	45000	50000	45000	48000	82000	79000	55000	99000	72000

SPREAD- 72 hrs

(Food) Category 1	RTE, RTRH
(Food) Type 1	Ready to eat product

			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
5046-5050	Piemontaise salad	1	270	430	360	330	290	330	370	410	390	360
5061-5065	Piemontaise salad	1	230	290	350	340	360	410	460	380	390	430
5051-5055	Piemontaise salad	2	11000	9100	10000	11000	13000	11000	9900	7900	10000	9400
5066-50710	Piemontaise salad	2	7100	11000	9600	9000	13000	8300	10000	6300	8400	8900
5056-5060	Piemontaise salad	3	89000	100000	88000	94000	110000	110000	84000	80000	94000	83000
5071-5075	Piemontaise salad	3	87000	89000	110000	95000	79000	95000	100000	120000	72000	87000

(Food) Category 2	Dairy products
(Food) Type 2	Milk, cream, desserts

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5208-5212	White cheese	1	370	430	430	390	440	330	470	410	320	450
5223-5227	White cheese	1	290	410	350	360	360	430	440	410	460	360
5213-5217	White cheese	2	11000	14000	11000	9500	11000	20000	11000	13000	27000	8700
5228-5232	White cheese	2	16000	22000	14000	14000	12000	10000	10000	13000	28000	21000
5218-5222	White cheese	3	73000	94000	62000	110000	83000	120000	68000	100000	180000	100000
5233-5237	White cheese	3	95000	120000	110000	120000	93000	140000	110000	80000	130000	140000

(Food) Category 3	Egg products and seafood
(Food) Type 3	Liquid egg

			Reference method result					Alternative method result				
SampleName	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5296-5300	Liquid egg	1	190	130	160	160	250	250	170	140	300	210
5311-5315	Liquid egg	1	210	160	160	110	230	150	190	170	160	180
5301-5305	Liquid egg	2	3400	2900	4900	6100	4500	5400	5500	4600	4600	6500
5316-5320	Liquid egg	2	4500	6300	8900	8100	8300	2700	6500	6400	7500	6100
5306-5310	Liquid egg	3	14000	55000	50000	45000	71000	24000	52000	80000	42000	40000
5321-5325	Liquid egg	3	55000	59000	52000	45000	58000	47000	64000	48000	41000	68000

(Food) Category 4	Fruit and vegetables
(Food) Type 4	Fruit product

			Reference method result					Alternative method result				
SampleName	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5387-5391	Applejuice	1	110	130	130	120	160	110	150	110	190	200
5402-5406	Apple juice	1	110	130	80	50	120	90	60	100	130	90
5392-5396	Applejuice	2	1200	1900	2300	4600	2200	4200	4 800	4500	3500	4400
5407-5411	Apple juice	2	1100	1500	1500	3400	2100	4600	6100	5900	6000	4700
5397-5401	Apple juice	3	12000	15000	11000	13000	32000	44000	30000	18000	28000	35000
5412-5416	Apple juice	3	9000	23000	21000	27000	25000	36000	35000	48000	40000	25000

(Food) Category 5	Chocolate, pastries and confectionery
(Food) Type 5	Cake with low Aw

			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
5428-5432	Cake	1	190	360	180	330	260	260	190	190	330	200
5443-5447	Cake	1	240	240	220	370	260	350	270	200	220	260
5433-5437	Cake	2	5900	7200	6600	7800	7700	6500	6000	6300	4500	6400
5448-5452	Cake	2	7100	9500	9400	7500	8400	6500	7700	6500	7000	8400
5438-5442	Cake	3	56000	44000	66000	65000	58000	85000	69000	47000	72000	67000
5453-5457	Cake	3	75000	65000	96000	91000	56000	71000	65000	76000	72000	68000

(Food) Category 6	Animal feeding stuffs
(Food) Type 6	Dry products

			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
5863-5867	Dog biscuits	1	470	400	370	410	530	440	460	360	520	550
5878-5882	Dog biscuits	1	570	360	420	530	390	360	360	510	450	400
5868-5872	Dog biscuits	2	21000	5500	6000	5800	6300	8500	8800	11000	7800	11000
5883-5887	Dog biscuits	2	5300	5500	4500	4500	5200	6500	11000	11000	8300	8100
5873-5877	Dog biscuits	3	40000	49000	48000	61000	42000	110000	76000	100000	79000	93000
5888-5892	Dog biscuits	3	43000	45000	50000	45000	48000	90000	84000	58000	95000	68000

Appendix 8 - Homogeneity of inoculation: raw data

Low level							
Sample	**Analysis 1**	**Analysis 2**	**Log Analysis 1**	**Log Analysis 2**	**D**	**S**	**D_2**
1	410	370	2.613	2.568	-0.045	5.181	0.002
2	410	410	2.613	2.613	0.000	5.226	0.000
3	340	360	2.531	2.556	0.025	5.088	0.001
4	460	560	2.663	2.748	0.085	5.411	0.007
5	630	680	2.799	2.833	0.033	5.632	0.001
6	330	580	2.519	2.763	0.245	5.282	0.060
7	500	560	2.699	2.748	0.049	5.447	0.002
8	470	330	2.672	2.519	-0.154	5.191	0.024
9	460	540	2.663	2.732	0.070	5.395	0.005
10	430	480	2.633	2.681	0.048	5.315	0.002
Sum	4440	4870	26.405	26.762	0.357	53.167	0.104

	S_w	0.00521
	S_b	0.0126
San²		0.00521
Ssam²		0.003719
	F1	1.88
	F2	1.01
Target standard deviationto be applied		0.25
Value for the test		0.01583

Value for the test > Ssam² hence the test material is sufficiently homogeneous

Medium level							
Sample	Analysis 1	Analysis 2	Log Analysis 1	Log Analysis 2	D	S	D2
11	5000	4800	3.699	3.681	-0.018	7.380	0.000
12	4300	4500	3.633	3.653	0.020	7.287	0.000
13	3600	4400	3.556	3.643	0.087	7.200	0.008
14	5900	4700	3.771	3.672	-0.099	7.443	0.010
15	4800	3800	3.681	3.580	-0.101	7.261	0.010
16	3800	4300	3.580	3.633	0.054	7.213	0.003
17	4000	5900	3.602	3.771	0.169	7.373	0.028
18	4700	3400	3.672	3.531	-0.141	7.204	0.020
19	3700	5500	3.568	3.740	0.172	7.309	0.030
20	4300	3400	3.633	3.531	-0.102	7.165	0.010
Sum	44100	44700	36.396	36.437	0.041	72.834	0.120

Sw	0.00598
Sb	0.0042
San²	0.00598
Ssam²	-0.000869
F1	1.88
F2	1.01
Target standard deviation	0.25
Value for thetest	0.01661

Value for the test > Ssam² hence the test material is sufficiently homogeneous

High level							
Sample	Analysis 1	Analysis 2	Log Analysis 1	Log Analysis 2	D	S	D2
21	550000	710000	5.740	5.851	0.111	11.592	0.012
22	480000	600000	5.681	5.778	0.097	11.459	0.009
23	650000	570000	5.813	5.756	-0.057	11.569	0.003
24	680000	700000	5.833	5.845	0.013	11.678	0.000
25	490000	570000	5.690	5.756	0.066	11.446	0.004
26	640000	630000	5.806	5.799	-0.007	11.606	0.000
27	700000	550000	5.845	5.740	-0.105	11.585	0.011
28	800000	750000	5.903	5.875	-0.028	11.778	0.001
29	760000	690000	5.881	5.839	-0.042	11.720	0.002
30	660000	960000	5.820	5.982	0.163	11.802	0.026
sum	6410000	6730000	58.012	58.222	0.210	116.234	0.069

Sw	0.00347
Sb	0.0073
San²	0.00347
Ssam²	0.001932
F1	1.88
F2	1.01
Target standard deviation	0.25
Value for thetest	0.01408

Value for the test > Ssam² hence the test material is sufficiently homogeneous

Appendix 9 - Results obtained by the collaborators and expert laboratory

Collaborator	Sample No.	Reference method: ISO21527-1				Alternative method: SYMPHONY AGAR (Spread method) Incubation: 54 hrs			
		Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	CFU/plate	CF U/g	log CFU/g
A (54 hrs) Mesophilic aerobic flora: 30 CFU/g	2	10	0	<10	<1.00	10	0	<10	<1.00
		100	0			100	0		
	1	10	49	460	2.66	10	53	520	2.72
		100	1			100	4		
	7	10	54	520	2.72	10	52	490	2.69
		100	3			100	2		
	3	100	47	4600	3.66	100	36	360 0	3.56
		1000	4			1000	4		
	6	100	41	4000	3.60	100	45	460 0	3.66
		1000	3			1000	6		
	4	1000	72	74000	4.87	1000	56	56000	4.75
		10000	9			10000	6		
	5	1000	69	72000	4.86	1000	66	65000	4.81
		10000	10			10000	6		
B (54 hrs) Mesophilic aerobic flora: 460 CFU/g	2	10	0	<10	<1.00	10	0	<10	<1.00
		100	0			100	0		
	1	10	62	580	2.76	10	46	430	2.63
		100	2			100	1		
	7	10	80	730	2.86	10	72	660	2.82
		100	0			100	1		
	3	100	7	700	2.85 Ne	100	9	900	2.95 Ne
		1000	0			1000	1		
	6	10	369	3400	3.53	100	7	700	2.85 Ne
		100	3			1000	0		
	4	100	97	10000	4.00	100	80	790 0	3.90
		1000	16			1000	7		
	5	100	86	8500	3.93	100	105	10000	4.00
		1000	7			1000	11		

Collaborator	Sample No.	Reference method: ISO21527-1				Alternative method: SYMPHONY AGAR (Spread method) Incubation: 54 hrs			
		Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	CFU/plate	CFU/ g	log CFU/g
C (54 hrs) Mesophilic aerobic flora: 4.5 107 CFU/g	2	10	0	<10	<1.00	10	0	<10	<1.00
		100	0			100	0		
	1	10	91	920	2.96	10	39	500	2.70
		100	10			100	16		
	7	10	107	970	2.99	10	53	560	2.75
		100	0			100	9		
	3	100	76	7500	3.88	100	102	9700	3.99
		1000	6			1000	5		
	6	100	57	6200	3.79	100	126	12000	4.08
		1000	11			1000	9		
	4	1000	98	98000	4.99	1000	128	130000	5.11
		10000	10			10000	14		
	5	1000	85	100000	5.00	1000	70	70000	4.85
		10000	28			10000	7		
D (54 hrs) Mesophilic aerobic flora: <10 CFU/g	2	10	0	<10	<1.00	10	0	<10	<1.00
		100	0			100	0		
	1	10	43	450	2.65	10	36	360	2.56
		100	6			100	3		
	7	10	83	830	2.92	10	63	620	2.79
		100	8			100	5		
	3	100	48	4600	3.66	100	36	3700	3.57
		1000	3			1000	5		
	6	100	55	5500	3.74	100	36	3500	3.54
		1000	5			1000	2		
	4	1000	77	75000	4.88	1000	72	70000	4.85
		10000	5			10000	5		
	5	1000	89	91000	4.96	1000	57	61000	4.79
		10000	11			10000	10		

Collaborator	Sample No.	Reference method: ISO21527-1				Alternative method: SYMPHONY AGAR (Spread method) Incubation: 54 hrs			
		Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	CFU/plate	CFU/ g	log CFU/g
E (54 hrs) Mesophilic aerobic flora:100 CFU/g	2	10	0	<10	<1.00	10	0	<10	<1.00
		100	0			100	0		
	1	10	54	540	2.73	10	54	550	2.74
		100	5			100	6		
	7	10	40	400	2.60	10	43	480	2.68
		100	4			100	10		
	3	100	31	3500	3.54	100	56	5800	3.76
		1000	8			1000	8		
	6	100	35	3500	3.54	100	42	4500	3.65
		1000	4			1000	7		
	4	1000	98	100000	5.00	1000	102	110000	5.04
		10000	12			10000	14		
	5	1000	79	82000	4.91	1000	86	84000	4.92
		10000	11			10000	6		
F (54 hrs) Mesophilic aerobic flora: 150 CFU/g	2	10	0	<10	<1.00	10	0	<10	<1.00
		100	0			100	0		
	1	10	45	440	2.64	10	42	430	2.63
		100	3			100	5		
	7	100	7	700	2.85 Ne	10	72	720	2.86
		1000	2			100	18		
	3	1000	5	5000	3.70 Ne	1000	8	8000	3.90 Ne
		10000	0			10000	1		
	6	1000	4	4000	3.60 Ne	100	45	4800	3.68
		10000	0			1000	8		
	4	10000	17	190000	5.28	1000	57	71000	4.85
		100000	4			10000	21		
	5	10000	12	120000	5.08	1000	90	94000	4.97
		100000	1			10000	13		

Partner	Sample No.	Reference method: ISO21527-1				Alternative method: SYMPHONY AGAR (Spread method) Incubation: 54 hrs			
		Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	CFU/plate	CFU/ g	log CFU/g
G (54 hrs) Mesophilic aerobic flora: <10 CFU/g	2	10	0	<10	<1.00	10	0	<10	<1.00
		100	0			100	0		
	1	10	56	510	2.71	10	49	450	2.65
		100	0			100	0		
	7	10	75	690	2.84	10	56	510	2.71
		100	1			100	0		
	3	10	311	2800	3.45	10	277	2500	3.40
		100	2			100	3		
	6	100	7	700	2.85 Ne	10	370	3400	3.53
		1000	0			100	4		
	4	100	83	8500	3.93	100	74	7600	3.88
		1000	10			1000	10		
	5	100	78	8000	3.90	100	63	6500	3.81
		1000	10			1000	8		
H (54 hrs) Mesophilic aerobic flora: <10 CFU/g	2	10	0	<10	<1.00	10	0	<10	<1.00
		100	0			100	0		
	1	10	47	450	2.65	10	60	590	2.77
		100	2			100	5		
	7	10	59	580	2.76	10	42	460	2.66
		100	5			100	9		
	3	100	39	4300	3.63	100	50	5200	3.72
		1000	8			1000	7		
	6	100	40	4100	3.61	100	44	4500	3.65
		1000	5			1000	5		
	4	1000	71	73000	4.86	1000	80	78000	4.89
		10000	9			10000	6		
	5	1000	53	58000	4.76	1000	118	110000	5.04
		10000	11			10000	2		

Collaborator	Sample No.	Reference method: ISO21527-1				Alternative method: SYMPHONY AGAR (Spread method) Incubation: 54 hrs			
		Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	CFU/plate	CFU/ g	log CFU/g
I (54 hrs) Mesophilic aerobic flora: 50 CFU/g	2	10	0	<10	<1.00	10	0	<10	<1.00
		100	0			100	0		
	1	10	43	390	2.59	10	39	360	2.56
		100	0			100	0		
	7	10	50	460	2.66	10	40	360	2.56
		100	0			100	0		
	3	10	350	3200	3.51	10	306	2800	3.45
		100	7			100	3		
	6	10	234	2200	3.34	10	258	2400	3.38
		100	6			100	3		
	4	1000	52	52000	4.72	1000	61	63000	4.80
		10000	5			10000	8		
	5	1000	89	84000	4.92	1000	80	76000	4.88
		10000	3			10000	4		
J (54 hrs) Mesophilic aerobic flora:40 CFU/g	2	10	0	<10	<1.00	10	0	<10	<1.00
		100	0			100	0		
	1	10	49	450	2.65	10	42	390	2.59
		100	0			100	1		
	7	10	57	530	2.72	10	45	420	2.62
		100	1			100	1		
	3	10	351	3200	3.51	10	369	3400	3.53
		100	2			100	9		
	6	10	315	2900	3.46	10	316	2900	3.46
		100	6			100	6		
	4	100	50	5000	3.70	100	65	6500	3.81
		1000	5			1000	6		
	5	100	38	4000	3.60	100	62	6200	3.79
		1000	6			1000	6		

Collaborator	Sample No.	Reference method: ISO21527-1				Alternative method: SYMPHONY AGAR (Spread method) Incubation: 54 hrs			
		Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	CFU/plate	CFU/ g	log CFU/g
K **(48 hrs and 63 hrs: identical results)** Mesophilic aerobic flora: 110 CFU/g Receipt of samples at 13.6°C	2	10	0	<10	<1.00	10	0	<10	<1.00
		100	0			100	0		
	1	10	33	330	2.52	10	33	340	2.53
		100	3			100	4		
	7	10	40	430	2.63	10	24	260	2.41
		100	7			100	4		
	3	100	28	2800	3.45	100	46	4500	3.65
		1000	3			1000	3		
	6	100	33	3500	3.54	100	52	4800	3.68
		1000	5			1000	1		
	4	1000	39	39000	4.59	1000	42	42000	4.62
		10000	4			10000	4		
	5	1000	41	44000	4.64	1000	43	45000	4.65
		10000	7			10000	7		
L (54 hrs) Mesophilic aerobic flora: 240 CFU/g	2	10	0	<10	<1.00	10	0	<10	<1.00
		100	0			100	0		
	1	10	45	440	2.64	10	51	490	2.69
		100	3			100	3		
	7	10	33	330	2.52	10	31	310	2.49
		100	3			100	3		
	3	100	30	2900	3.46	100	29	2800	3.45
		1000	2			1000	2		
	6	100	29	2900	3.46	100	30	3100	3.49
		1000	3			1000	4		
	4	1000	92	90000	4.95	1000	58	56000	4.75
		10000	7			10000	4		
	5	1000	55	55000	4.74	1000	48	45000	4.65
		10000	5			10000	3		

Collaborator	Sample No.	Reference method: ISO21527-1				Alternative method: SYMPHONY AGAR (Spread method) Incubation: 54 hrs			
		Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	CFU/plate	CFU/ g	log CFU/g
M (54 hrs) Mesophilic aerobic flora: 70 CFU/g	2	10	0	<10	<1.00	10	0	<10	<1.00
		100	0			100	0		
	1	10	51	510	2.71	10	51	550	2.74
		100	5			100	9		
	7	10	51	490	2.69	10	64	660	2.82
		100	3			100	8		
	3	100	61	6100	3.79	100	48	4700	3.67
		1000	6			1000	4		
	6	100	57	5500	3.74	100	66	6600	3.82
		1000	4			1000	7		
	4	1000	106	110000	5.04	1000	98	100000	5.00
		10000	13			10000	12		
	5	1000	92	92000	4.96	1000	95	94000	4.97
		10000	9			10000	8		
N (**52 hrs**) Mesophilic aerobic flora: 4.1 10^4 CFU/g Receipt of samples at17.9°C	2	10	0	<10	<1.00	10	0	<10	<1.00
		100	0			100	0		
	1	10	55	580	2.76	10	43	420	2.62
		100	9			100	3		
	7	10	54	530	2.72	10	88	980	2.99
		100	4			100	20		
	3	100	100	10000	4.00	100	92	9200	3.96
		1000	10			1000	9		
	6	100	90	9000	3.95	100	103	10000	4.00
		1000	9			1000	10		
	4	1000	114	120000	5.08	1000	119	120000	5.08
		10000	14			10000	9		
	5	10000	23	240000	5.38	1000	151	150000	5.18
		100000	3			10000	15		

Collaborator	Sample No.	Reference method: ISO 21527-1♦				Alternative method: SYMPHONY AGAR (Spread method) Incubation: 54 hrs			
		Dilution	CFU/plate	CFU/g	log CFU/g	Dilution	CFU/plate	CFU/g	log CFU/g
Expert Lab(**54 hrs**) Mesophilic aerobic flora:600 CFU/g	2	10	0	<10	<1.00	10	0	<10	<1.00
		100	0			100	0		
	1	10	46	450	2.65	10	57	570	2.76
		100	3			100	6		
	7	10	38	380	2.58	10	41	500	2.70
		100	4			100	14		
	3	100	44	4400	3.64	100	57	5500	3.74
		1000	4			1000	4		
	6	100	52	5400	3.73	100	68	6600	3.82
		1000	7			1000	5		
	4	1000	90	92000	4.96	1000	99	100000	5.00
		10000	11			10000	11		
	5	1000	84	84000	4.92	1000	73	78000	4.89
		10000	9			10000	13		

♦ Analyses performed according to the COFRAC accreditation