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# NordVal International Certificate

Issued for: Easy Plate EC for the enumeration of Escherichia coli

and coliforms in a broad range of foods, pet food, animal

feed and environmental samples

NordVal No: 061

First approval date: 01 September 2023
Renewal date: 08 September 2025
Valid until: 08 September 2027

# **Easy Plate EC**

### Manufactured by:

Kikkoman Biochemifa Company 2-1-1, Nishi-shinbashi, Minato-ku, Tokyo 105-0003, Japan

NordVal International has reviewed the method validation documentation. The validation was conducted by Campden BRI, UK according to ISO 16140-2.

The performance of this has been compared to the reference methods:

- ISO 16649-2:2001: "Microbiology of food and animal feeding stuffs. Horizontal method for the enumeration of beta-glucuronidase-positive Escherichia coli. Part 2: Colonycount technique at 44 degrees C using 5-bromo-4-chloro-3-indolyl beta-Dglucuronide." and
- ISO 4832:2006: "Microbiology of food and animal feeding stuffs. Horizontal method for the enumeration of coliforms. Colony-count technique."

NordVal International concludes that it has been satisfactorily demonstrated that the data and interpretations comply with the EN ISO 16140-2 requirements and demonstrate comparable performance of the alternative method Easy Plate EC to the ISO reference methods for the enumeration of *Escherichia coli* and coliforms in a broad range of foods, pet food, animal feed and environmental samples.

The production of Easy Plate EC is certified according to ISO 9001.

Date: 08. September 2025

Yours sincerely,

Hrólfur Sigurðsson

Chair of NordVal International

Hrolfur Signitsson

Eystein Oveland

NMKL Executive Director



#### PRINCIPLE OF THE METHOD

Easy Plate EC is a prepared microbiological culture device made up of a waterproof sheet, a dry medium on the sheet and a transparent cover over the medium. The samples are pretreated according to ISO 6687 or NMKL 91. An aliquot of 1 ml of an appropriate dilution is plated onto Easy Plate EC and incubated for  $37 \pm 1^{\circ}$ C for  $24 \pm 2h$ .

*E.coli* colonies appear as navy blue/blue purple colonies and coliforms as pink/red purple colonies on the Easy Plate EC growth medium. In this study, the minimum incubation time of 22h was used for the Easy plate EC.

#### FIELD OF APPLICATION

The method has been tested on enumeration of *Escherichia coli* and coliforms in a broad range of foods, pet food, animal feed and environmental samples.

#### **METHOD COMPARISON STUDY**

## Selectivity; inclusivity and exclusivity

Inclusivity is the ability of the alternative method to detect the target analyte from a wide range of strains. Exclusivity is the lack of interference from a relevant range of non-target strains of the alternative method.

#### Inclusivity *E.coli*

50 pure cultures of *E. coli* were tested with the alternative method, the reference method and a non-selective agar. All 50 *E. coli* strains tested gave typical colonies on the alternate method. 49 out of the 50 *E. coli* strains tested gave typical colonies on the reference method. The level enumerated on the reference method and alternative method were similar with no negative or positive bias shown.

#### Exclusivity E.coli

28 out of the 30 non *E. coli* isolates tested gave the expected result with the reference and alternative methods. Two isolates (*Shigella boydii*, NCTC 11312) and (*Shigella sonnei*, NCTC 10352) gave colonies on both the reference and alternative methods. Further identification work with biochemical identification verified that the isolates were *Shigella* spp and *Shigella sonnei* respectively.

#### Inclusivity coliforms

50 pure cultures of coliforms were tested with the alternative method, the reference method and a non-selective agar. 46 out of the 50 coliform strains gave typical colonies on the alternate and reference method.

#### Exclusivity coliforms

31 pure cultures of non-target microorganisms were tested with the alternative method, the reference method and a non-selective agar. For the reference method, 7 strains gave presumptive positive results. For the alternative method, 3 strains gave presumptive positive results.

#### Conclusion:

The alternative method gave comparable performance to the reference method and is therefore selective and specific to the *E.coli* and to the coliforms.



# Relative trueness study

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

**Table 1** shows the categories, types and items tested and the ISO standards for the sample preparation used in this study.

Table 1. Categories, types and items tested and the ISO standards used for sample preparation.

Category	Types	Items	ISO
Milk and dairy products (combined category raw	Raw milk and dairy products	Raw milk, raw milk cheese	6887-5
and heat processed Milk and dairy products)	Pasteurised milk and milk based products	Processed cheese, milk based drinks, creams, ice cream, pasteurised skim milk (non-fat milk)	6887-5
	Dry milk products	Milk powders and powder for milk based desserts	6887-5
Fishery products Combined category:	Raw fish (unprocessed)	Raw salmon filet, tuna, bonito	6887-3
raw, RTE, RTRH, RTC	RTE/RTC/RTRH fish and seafoods	Smoked salmon, frozen seafoods, semi-dried fish	6887-3
	Crustaceans	Shrimp, crab	6887-3
Produce and fruits (combined category fresh and processed)	Cut ready-to-eat vegetables/leafy greens and sprouts	Bagged pre-cut lettuce shredded carrot, radish sprouts, alfalfa	6887-4
	Fresh fruit/Cut RTE fruit and vegetable products	Cut fruits, freshly squeezed juice, smoothies	6887-4
	Heat treated fruit and vegetables	Past smoothies/juice, blanched frozen vegetables	6887-4
Multi-component foods or meal components	Composite foods with substantial raw ingredients	Chilled pasta salad, egg and cress sandwich	6887-1, 6887-4
	RTRH/RTE foods (chilled, frozen)	Cooked chilled pasta, frozen fries, rice products, quiche	6887-1, 6887-4
	Mayonnaise based deli-salads	Vegetable salad, egg mayonnaise	6887-1, 6887-4
Raw and Ready to cook RTC Meat and poultry	Raw poultry and meat cuts	Raw chicken, beef, pork, turkey	6887-2
	Raw processed meat	Frozen burger patties, pork meat balls,	6887-2
	RTC processed poultry	seasoned chicken, turkey meat balls,	6887-2
Pet food and animal	Dry Food	Pellets, kibbles, treats	6887-4
feed	Wet food (raw and canned)	Pates, sausages	6887-2
	Animal feeds (poultry and fish)	Cereals and flours	6887-4

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Category	Types	Items	ISO
Environmental samples (food or feed	Surfaces (wipes, swabs)	Equipment, floors, walls	6887-1, 18593
production)	Processed water	Wash water, cooling water	6887-1
	Dusts	Bakery and food manufacturing environment	6887-1, 18593

Five samples each three items of each seven categories (equals 15 samples each category) were tested by both the reference method and the alternative method in the relative trueness study.

The difference (bias) between paired samples analysed with the alternative method and the reference method, and the standard deviation thereof, are calculated. The results are provided in **Table 2** and illustrated by Bland-Altman plots. The difference is plotted against the mean values obtained by the reference method. In the plot, Upper and Lower limits are included as the bias ± about 2 times the standard deviation of the bias.

The Bland-Altman Plot in **Figure 1** and **Figure 2** illustrates the difference obtained in the enumeration of *E.coli* and coliforms, by the alternative and the reference method, respectively.

Table 2. Summary of the calculated values per category for *E.coli* and coliforms

		E.coli		Colif	orms
Category	n	Bias	sD	Bias	sD
Environmental samples (food or feed production)	15	0.198	0.233	0.007	0.324
Fishery products combined category: raw, RTE RTRH, RTC	15	0.067	0.162	-0.128	0.255
Milk and dairy products (combined category raw and heat processed Milk and dairy	15	-0.039	0.185	0.133	0.144
Multi-components foods or meal components	15	0.211	0.201	0.175	0.213
Pet food and animal feed	15	0.037	0.284	-0.035	0.182
Produce and fruits (combined category fresh and processed)	15	-0.103	0.288	0.075	0.342
Raw and ready to cook RTC meat and poultry	15	0.102	0.316	-0.136	0.286
All Categories	105	0.067	0.261	0.013	0.275

Bias is the average difference between the alternative method and the reference method, SD is the standard deviation, N is the number of samples.

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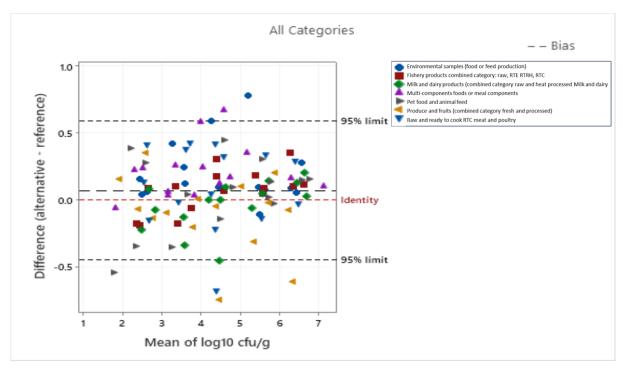
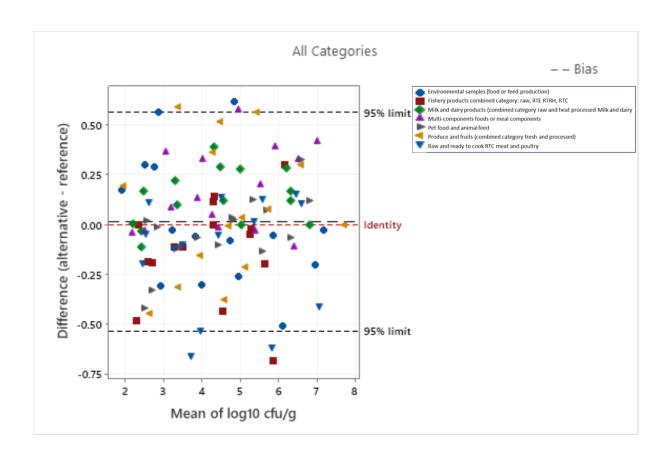


Figure 1. Bland-Altman Plot of the enumeration of E.coli in all the categories tested



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# Figure 2. Bland-Altman Plot of the enumeration of coliforms in all the categories tested

In conclusion, it is expected that not more than one in 20 data values will lie outside the confidence limits.

For *E.coli*, 7 in 105 data values lie outside the confidence limits, and for coliforms, 8 in 105 data values lie outside the confidence limits. This is higher than the expectation however, there are no trends to the outlying data which represented six of the seven categories.

The relative trueness of the Alternative method is satisfied as there was a good agreement between the reference method and alternative as shown in the Bland-Altman plot.

#### **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. One type per category is tested.

Two samples were contaminated at a low level, 2 at intermediate level, 2 at a high level. For each sample, 5 replicates (5 different test portions) were tested. A total of 30 samples were analysed per food type. The tested categories, types and items in the accuracy profile study are provided in **Table 3**.

Table 3. Categories, types and food items

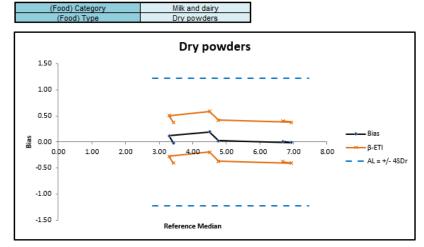
Category	Туре	Items	E.coli (cfu/g)	Coliforms(cfu/g)
Dairy products	Dry dairy	Milk powder	1500-3000	60-200
(combined category; raw	products		20000-70000	10000-610000
milk and heat			1500000-250000000	8500000-23000000
processed)		Dessert	1000-8000	150-350
		powder	30000-75000	15000-25000
			2000000-90000000	14000000-9000000
Fishery	RTC	Frozen white	100-900	15000-35000
products Combined		fish	1000-3000	150000-300000
category: raw,			80000-500000	7000000-16000000
RTE, RTRH,		Chilled tuna	200-500	6000-8500
RTC		steak	2000-5000	5000000-1000000
			100000-800000	5000000-15000000
Produce and	Cut ready to	Lettuce	150-300	300-600
fruits (combined	eat		15000-30000	20000-60000
category fresh			3000000-6000000	1500000-5000000
and		Spinach	150-400	350-900
processed)			40000-80000	20000-50000
			2000000-4500000	1000000-4000000
Meat and	Fresh meats	Raw ground	30-100	300-500
poultry		beef	1000-6000	8000-15000
(Combined category)			90000-300000	100000-600000
		Chicken	60-100	300-500
		breast fillets	900-3000	15000-50000
			100000-400000	900000-350000

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Category	Туре	Items	E.coli (cfu/g)	Coliforms(cfu/g)
Multi-	Composite	Sandwich	150-350	75-300
components foods or meal	foods with raw		15000-40000	30000-70000
components	/processed ingredients		1500000-3500000	5000000-7000000
·		Pasta salad	150-300	150-400
			20000-45000	50000-75000
			2000000-4500000	6000000-9000000
Pet food and	Wet food	Dog pate	100-350	1500-3000
animal feed	(cooked)		10000-40000	15000-30000
			200000-900000	800000-1500000
		Cat food with	150-550	1500-3000
		gravy	10000-65000	30000-50000
			540000-1500000	1000000-2000000
Environmental	Process water	Wash water	200-400	400-900
samples			20000-400000	6000-20000
			1000000-4000000	1500000-300000
		Cooling water	150-400	500-1000
			200000-40000	10000-60000
			1500000-4500000	1500000-8000000

All results were tabulated, calculated and interpreted according to ISO 16140-2. The accuracy profiles for the different categories for *E.coli* and coliforms are showin in **Figures 3 to Figure 16**.



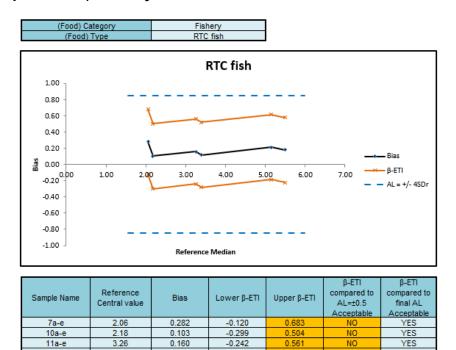
Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
2 a-e	3.43	-0.016	-0.409	0.376	YES	YES
5 a-e	3.30	0.114	-0.279	0.507	NO	YES
1 a-e	4.51	0.194	-0.199	0.586	NO	YES
4 a-e	4.77	0.022	-0.371	0.414	YES	YES
3 a-e	6.94	-0.015	-0.408	0.378	YES	YES
6 a-e	6.68	0.009	-0.384	0.402	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.306	0.272	NO	+/- 1.224

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Figure 3. Accuracy profile of dairy products (combined category; raw milk and heat processed) for Easy Plate EC method for *E.coli* 



-0.281 -0.186

0.121

3.40 5.15

8а-е

12a-e

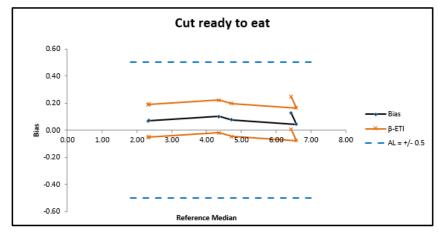
Figure 4. Accuracy profile of Fishery products (Combined category: raw, RTE, RTRH, RTC) for Easy Plate EC method for *E.coli* 

YES

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(Food) Category	Produce and fruits	
(Food) Type	Cut ready to eat	

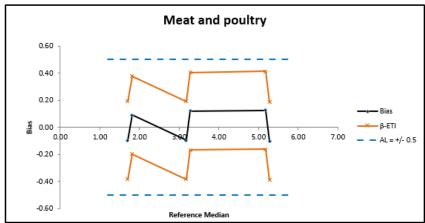


Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
13a-e	2.32	0.067	-0.054	0.188	YES	YES
16a-e	2.35	0.071	-0.050	0.192	YES	YES
14a-e	4.36	0.101	-0.021	0.222	YES	YES
17a-e	4.72	0.075	-0.046	0.196	YES	YES
15a-e	6.58	0.043	-0.078	0.165	YES	YES
18a-e	6.43	0.125	0.004	0.246	YES	

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.081	0.084	YES	+/- 0.500

Figure 5. Accuracy profile for Produce and fruits for Easy Plate EC method for *E.coli* 

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



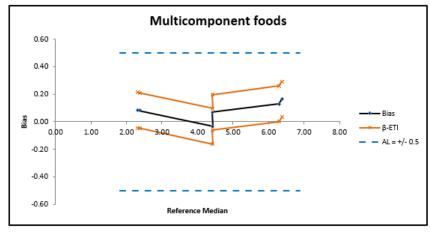
Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
22a-e	1.70	-0.097	-0.384	0.190	YES	YES
19a-e	1.81	0.090	-0.197	0.377	YES	YES
23а-е	3.18	-0.097	-0.384	0.190	YES	YES
20a-e	3.28	0.119	-0.168	0.406	YES	YES
21a-e	5.18	0.125	-0.162	0.412	YES	YES
24a-e	5.28	-0.103	-0.390	0.185	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.198	0.199	NO	+/- 0.500

Figure 6. Accuracy profile for Meat and poultry for Easy Plate EC method for *E.coli* 



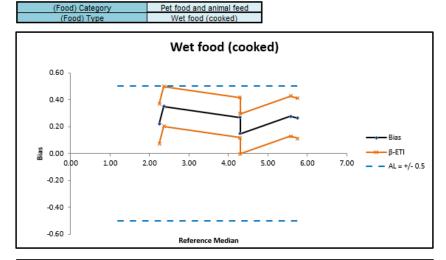
(Food) Category	Multicomponent
(Food) Type	Multicomponent foods



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
28a-e	2.38	0.082	-0.048	0.212	YES	YES
25a-e	2.32	0.084	-0.046	0.214	YES	YES
26a-e	4.43	-0.033	-0.163	0.097	YES	YES
29a-e	4.42	0.068	-0.062	0.198	YES	YES
30a-e	6.30	0.130	0.000	0.260	YES	YES
27a-e	6.38	0.164	0.034	0.294	YES	YES

		Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Rep	eatability	0.105	0.090	YES	+/- 0.500

Figure 7. Accuracy profile for Multicomponent foods for Easy Plate EC method for *E.coli* 



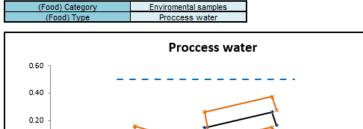
Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
34a-e	2.26	0.222	0.073	0.371	YES	YES
31a-e	2.36	0.350	0.201	0.499	YES	YES
32a-e	4.30	0.267	0.118	0.416	YES	YES
35a-e	4.30	0.146	-0.003	0.295	YES	YES
36a-e	5.58	0.278	0.129	0.426	YES	YES
33a-e	5.76	0.261	0.112	0.410	YES	YES

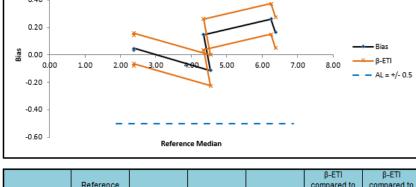
	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.202	0.103	NO	+/- 0.500

Figure 8. Accuracy profile for Pet food and animal feed for Easy Plate EC method for *E.coli* 

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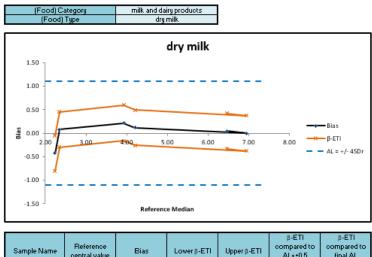


Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
37a-e	2.39	0.034	-0.079	0.147	YES	YES
40a-e	2.39	0.047	-0.066	0.160	YES	YES
38a-e	4.54	-0.113	-0.225	0.000	YES	YES
41a-e	4.34	0.149	0.036	0.262	YES	YES
39a-e	6.26	0.263	0.151	0.376	YES	YES
42a-e	6.38	0.164	0.051	0.276	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.086	0.078	YES	+/- 0.500

Figure 9. Accuracy profile for Environmental samples for Easy Plate EC method for *E.coli* 

<u>In conclusion, the accuracy of the alternative method (Easy Plate EC) is satisfied as all categories met the 0.5log AL or the re-calculated AL for *E.coli*.</u>

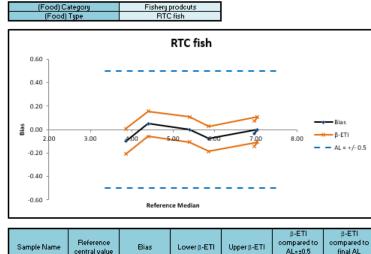


Sample Name	Reference central value	Bias	Lowerβ-ETI	Upperβ-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
101 a-e	2.24	-0.425	-0.802	-0.048	NO	YES
104a-e	2.35	0.080	-0.297	0.457	YES	YES
#REF!	3.93	0.217	-0.160	0.593	NO	YES
102 a-e	4.20	0.118	-0.259	0.495	YES	YES
103 a-e	6.94	-0.005	-0.382	0.372	YES	YES
106a-e	6.46	0.043	-0.334	0.420	YES	YES
	Reference method	Alternative method	SD repeatability of reference method <= 0.125		Fina	IAL
SD Repeatability	0.277	0.261	NO +/- 1.108		1.108	

Figure 10. Accuracy profile of dairy products (combined category; raw milk and heat processed) for Easy Plate EC method for coliforms

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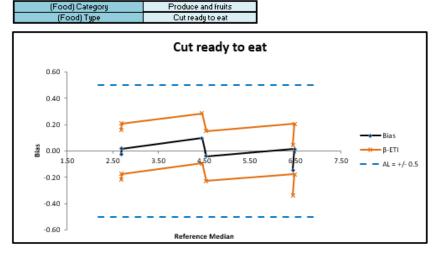




Sample Name	Reference central value	Bias	Lowerβ-ETI	Upperβ-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
107a-e	3.86	-0.101	-0.208	0.005	YES	YES
110a-e	4.40	0.049	-0.058	0.156	YES	YES
108a-e	5.40	0.000	-0.107	0.107	YES	YES
110a-e	5.86	-0.079	-0.186	0.028	YES	YES
109a-e	7.04	0.000	-0.107	0.107	YES	YES
112a-e	6.97	-0.034	-0.141	0.073	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.088	0.074	YES	+/- 0.500

Figure 11. Accuracy profile of Fishery products (Combined category: raw, RTE, RTRH, RTC) for Easy Plate EC method for coliforms



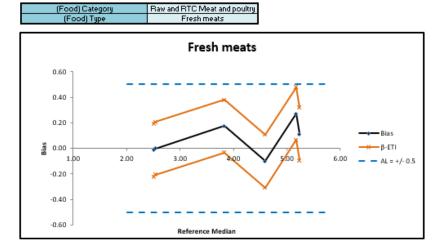
Sample Name	Reference Central value	Bias	Lowerβ-ETI	Upperβ-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
113a-e	2.68	-0.028	-0.219	0.163	YES	YES
116a-e	2.69	0.017	-0.173	0.208	YES	YES
114a-e	4.45	0.097	-0.094	0.287	YES	YES
117a-e	4.54	-0.039	-0.229	0.152	YES	YES
115a-e	6.48	0.014	-0.176	0.205	YES	YES
118a-e	6.45	-0.146	-0.337	0.044	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.118	0.132	YES	+/- 0.500

Figure 12. Accuracy profile for Produce and fruits for Easy Plate EC method for coliforms

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Sample Name	Reference Central value	Bias	Lowerβ-ETI	Upperβ-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
122a-e	2.51	-0.014	-0.220	0.193	YES	YES
119a-e	2.54	0.000	-0.206	0.206	YES	YES
120a-e	3.83	0.174	-0.033	0.380	YES	YES
123a-e	4.59	-0.100	-0.306	0.107	YES	YES
121a-e	5.18	0.271	0.065	0.478	YES	YES
124a-e	5.23	0.112	-0.094	0.318	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.101	0.143	YES	+/- 0.500

Figure 13. Accuracy profile for Meat and poultry for Easy Plate EC method for coliforms

(Food) Category (Food) Type	Multicomponent Composite foods with						
Composite foods with raw/processed ingredients							
0.60							
0.40 -							
0.20 -	X						
8 0.00	3.00 4.00 5.00 6.00 7.00 8.00 × β-ΕΤΙ						
-0.20 -	— AL = +/- 0.5						
-0.40 -							
-0.60	Reference Median						

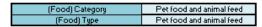
Sample Name	Reference Central value	Bias	Lowerβ-ETI	Upperβ-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
125a-e	2.22	0.125	0.048	0.201	YES	YES
128a-e	2.49	-0.037	-0.113	0.040	YES	YES
126a-e	4.73	-0.051	-0.128	0.025	YES	YES
129a-e	4.82	-0.013	-0.090	0.063	YES	YES
127a-e	6.81	-0.028	-0.104	0.049	YES	YES
130a-e	6.88	-0.043	-0.119	0.034	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.107	0.053	YES	+/- 0.500

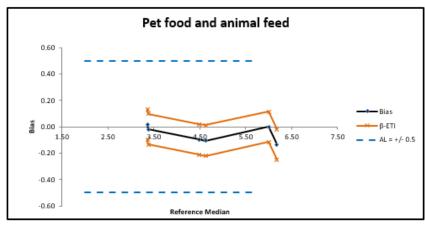
Figure 14. Accuracy profile for Multicomponent foods for Easy Plate EC method for coliforms

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(Food) Category Enviromental samples



Sample Name	Reference Central value	Bias	Lowerβ-ETI	Upperβ-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
131a-e	3.36	0.018	-0.097	0.134	YES	YES
134a-e	3.38	-0.018	-0.134	0.097	YES	YES
132a-e	4.48	-0.097	-0.212	0.019	YES	YES
135a-e	4.62	-0.105	-0.220	0.011	YES	YES
133a-e	6.00	0.000	-0.115	0.115	YES	YES
136a-e	6.18	-0.135	-0.250	-0.019	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.107	0.080	YES	+/- 0.500

Figure 15. Accuracy profile for Pet food and animal feed for Easy Plate EC method for coliforms

(Food) Type	Process water	
	Process water	
0.60		
0.40 -	×	
0.20 -		
8 0.00 1.50 2.50	3.50 4.50 5.50 4.50	—— Bias ————————————————————————————————————
-0.20 -		- AL = +/- 0.5
-0.40 -	<u>,</u>	
-0.60	Reference Median	

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
137a-e	2.79	-0.007	-0.179	0.165	YES	YES
140a-e	2.92	-0.065	-0.237	0.107	YES	YES
138a-e	4.04	0.163	-0.009	0.335	YES	YES
141a-e	4.18	0.000	-0.172	0.172	YES	YES
139a-e	6.36	0.036	-0.136	0.208	YES	YES
142a-e	6.49	-0.169	-0.341	0.003	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.214	0.119	NO	+/- 0.500

Figure 16. Accuracy profile for Environmental samples for Easy Plate EC method for coliforms

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In conclusion, the accuracy of the alternative method (Easy Plate EC) is satisfied as all categories met the 0.5log AL or the re-calculated AL for coliforms.

This fulfils the performance criteria, and the alternative method is accepted as being equivalent to the reference method.

#### INTERLABORATORY STUDY

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

Samples were sent to 10 laboratories. Smoked salmon inoculated with *Escherichia coli* CRA 108 (isolated from salmon fish cakes) and *Citrobacter diversus* CRA 7119 (an industrial isolate) were used as matrix. For each collaborator, a set of samples was prepared containing 2 samples at a low level, two samples at a medium level, two samples at a high level and a single uninoculated blank sample. All laboratories delivered valid results. The results are given in Table 4 and 5 and illustrated in accuracy profiles in Figure 4 and 5.

Table 4. Summary of the interlaboratory study for Easy Plate EC (*E.coli*)

	Alternative method			Reference method		
Level (log cfu/g)	Low	Medium	High	Low	Medium	High
Average	2.61	4.66	5.78	2.32	4.43	5.53
Repeatability standard deviation, sr	0.109	0.108	0.101	0.236	0.319	0.166
Reproducibility standard deviation, sR	0.200	0.234	0.390	0.335	0.361	0.343
Bias	0.29	0.23	0.26			
Lower AL	-1.14	-1.14	-1.14			
Upper AL	1.14	1.14	1.14			

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Table 5. Summary of the interlaboratory study for Easy Plate EC (coliforms)

	Alternative method			Reference method		
Level (log cfu/g)	Low	Medium	High	Low	Medium	High
Average	2.74	4.80	5.95	2.41	4.53	5.73
Repeatability standard deviation, sr	0.090	0.304	0.078	0.333	0.214	0.153
Reproducibility standard deviation, sR	0.149	0.338	0.252	0.381	0.344	0.322
Bias	0.33	0.27	0.23			
Lower AL	-1.15	-1.15	-1.15			
Upper AL	1,15	1,15	1,15			

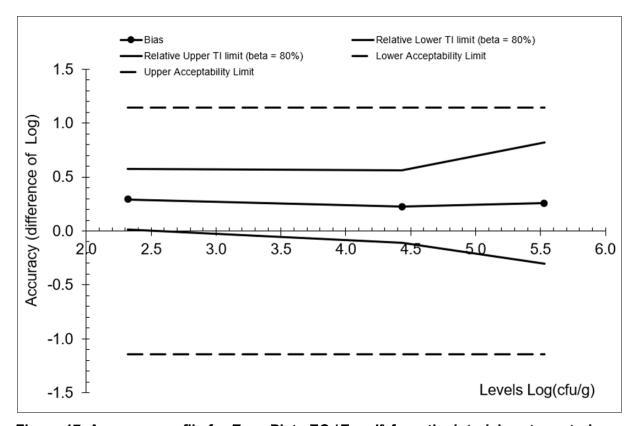


Figure 17. Accuracy profile for Easy Plate EC (E. coli) from the interlaboratory study

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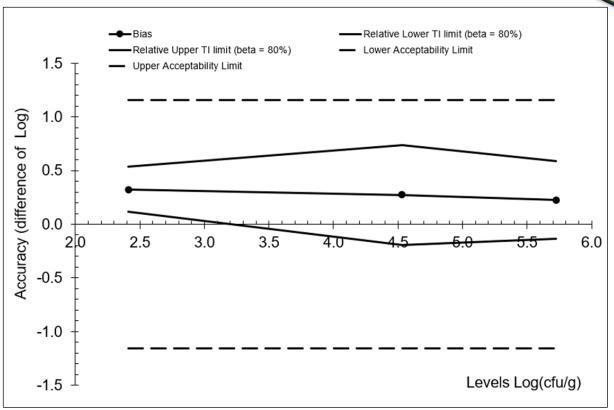


Figure 18. Accuracy profile for Easy Plate EC (coliforms) from the interlaboratory study

In conclusion, the results in the interlaboratory study falls within the acceptability limits, and hence the alternative method show satisfactory performance.

#### CONCLUSION

The method comparison study and the interlaboratory study performed according to ISO 16140-2, show that the alternative method Easy Plate EC for enumeration of enumeration of *Escherichia coli* and coliforms in a broad range of foods, pet food, animal feed and environmental samples provide equivalent results to the reference methods.

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