CERTIFICATION

AOAC Research Institute
Performance Tested Methods℠

Certificate No.

092201

The AOAC Research Institute hereby certifies the method known as:

CompactDry™ BC

manufactured by

Shimadzu Diagnostics Corporation
3-24-6, Ueno, Taito-ku
Tokyo, 110-0005 Japan

This method has been evaluated and certified according to the policies and procedures of the AOAC *Performance Tested Methods*℠ Program. This certificate indicates an AOAC Research Institute Certification Mark License Agreement has been executed which authorizes the manufacturer to display the AOAC Research Institute *Performance Tested Methods*℠ certification mark on the above-mentioned method for the period below. Renewal may be granted by the Expiration Date under the rules stated in the licensing agreement.

Bradley A. Stawick, AOAC Research Institute Senior Director

Issue Date	February 06, 2026
Expiration Date	December 31, 2026

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METHOD NAME
CompactDry™ BC
Formerly known as CompactDry "Nissui" BC

CATALOG NUMBERS
06533, 06534

ORIGINAL CERTIFICATION DATE
September 16, 2022

PRINCIPLE OF THE METHOD

CompactDry™ BC, formerly CompactDry "Nissui" BC, are ready-to-use dry media sheets comprising culture medium and a cold-soluble gelling agent. The film is rehydrated by inoculating 1 mL of sample into the center of the self-diffusible medium. The CompactDry BC culture medium contains nutrients, mannitol, selective agents, chromogenic enzyme substrate and gelling agent, for the detection and enumeration of *Bacillus cereus* after incubation at 30 ± 1°C for 24 ± 2 h. Colonies appear blue/pale blue and must be confirmed according to ISO 7932:2004.

CERTIFIED CLAIM STATEMENT: The CompactDry™ BC method is certified for the detection and enumeration of *Bacillus cereus, Bacillus cytotoxicus, Bacillus mycoides*, *Bacillus pseudomycoides, Bacillus thuringiensis,* and *Bacillus weihenstephanensis* within the scope of Tables 1 and 2 and with modifications indicated in Table 3.

Table 1. Method Performance Claims

Matrix	Test portion	Diluent[a]	Diluent volume	Plate incubation		Reference Method[b]	Claim[c]
				Temperature	Time		
Panna cotta	10 g	MRD	90 mL	30 ± 1°C	24 ± 2 h	ISO 7932:2004	Eq
Double cream	10 g	MRD	90 mL	30 ± 1°C	24 ± 2 h	ISO 7932:2004	Eq
Dried baby food	10 g	MRD	90 mL	30 ± 1°C	24 ± 2 h	ISO 7932:2004	Eq
Dried vegetable soup mix	10 g	MRD	90 mL	30 ± 1°C	24 ± 2 h	ISO 7932:2004	Eq
Seafood sticks	10 g	MRD	90 mL	30 ± 1°C	24 ± 2 h	ISO 7932:2004	Eq
Salmon pâté	10 g	MRD	90 mL	30 ± 1°C	24 ± 2 h	ISO 7932:2004	Eq
Sliced ham	10 g	MRD	90 mL	30 ± 1°C	24 ± 2 h	ISO 7932:2004	Eq
Pork liver pâté	10 g	MRD	90 mL	30 ± 1°C	24 ± 2 h	ISO 7932:2004	Eq
Sandwiches	10 g	MRD	90 mL	30 ± 1°C	24 ± 2 h	ISO 7932:2004	Not Eq[d]
Pasta salad	10 g	MRD	90 mL	30 ± 1°C	24 ± 2 h	ISO 7932:2004	Eq

[a] MRD = Maximum Recovery Diluent

[b] ISO = International Organization for Standardization

[c] Eq = Equivalence of candidate and reference methods demonstrated by the 90% confidence interval on difference of means (DOM) contained entirely within -0.5 to 0.5 $\log_{10}$ using SLV study design from OMA Appendix J (2012) for at least 2 of the 3 levels, including the low level, tested for that matrix. Either the medium or high level may have an observed DOM within -0.5 to 0.5 $\log_{10}$.

[d] Not equivalent but with a positive bias and better repeatability for the CompactDry BC method compared to the reference method.

Table 2. Method Selectivity

Inclusivity Strains		Exclusivity Strains	
No. Tested	No. Positive	No. Tested	No. Positive
50[a]	47[b]	33[c]	4[d]

[a] Comprising *B. cereus, B. cytotoxicus, B. mycoides*, *B. pseudomycoides, B. thuringiensis, B. weihenstephanensis*

[b] *B. cytotoxicus*, *B. mycoides* and *B. pseudomycoides* were not detected.

[c] Comprising 9 species and 14 strains non-target *Bacillus*

[d] *B. coagulans*, *B. laterosporus*, *Brevibacillus brevis*, and *Paenibacillus polymyxa* were detected.

Table 3. Method History

No.	Date	Summary	Supporting Data
1	September 2022	Original Certification	Certification Report
3	December 2023	Level 1 Modification: Corporate name change to Shimadzu Diagnostics Corporation	NA[a]
2	May 2024	Level 2 Modification: Shelf life increased to 24 months	Modification 1 Report

[a] NA = Not Applicable