



# CERTIFICATION

## AOAC Research Institute *Performance Tested Methods*<sup>SM</sup>

Certificate No.

**110401**

The AOAC Research Institute hereby certifies the method known as:

**CompactDry<sup>TM</sup> CF**

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*<sup>SM</sup> 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*<sup>SM</sup> 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.

A handwritten signature in black ink, appearing to read "Bradley A. Stawick".

Bradley A. Stawick, AOAC Research Institute Senior Director

Issue Date

February 06, 2026

Expiration Date

December 31, 2026

**METHOD NAME**

CompactDry™ CF

**CATALOG NUMBER**

06744, 06745

**ORIGINAL CERTIFICATION DATE**

November 17, 2004

**PRINCIPLE OF THE METHOD**

CompactDry™ CF is a ready-to-use chromogenic test method for enumeration of coliform bacteria in food and related products. CompactDry CF comes pre-sterilized as dry media sheets containing culture medium, chromogenic enzyme substrate (X-gal), and a cold water-soluble gelling agent. The medium is re-hydrated by adding 1 mL of prepared sample, which diffuses automatically and evenly throughout the plate. After 24 ± 2 h incubation at either 35 ± 1°C (raw meat products) or 37 ± 1°C (all other matrixes), blue/blue-green colonies are counted to determine the total coliform count in the sample.

**CERTIFIED CLAIM STATEMENT:** The CompactDry™ CF method is certified for the enumeration of total coliform within the scope of Tables 1 and 2 and the modifications indicated in Table 3.

**Table 1. Method Performance Claims**

Matrix	Test Portion	Diluent <sup>a</sup>	Diluent Volume	Plate Incubation		Reference Method <sup>b</sup>	Claim <sup>c,d</sup>
				Temperature	Time		
Raw ground pork	50 g	BPBD	450 mL	35 ± 1°C	24 ± 2 h	OMA 966.24	FFP
Raw pork	50 g	BPBD	450 mL	35 ± 1°C	24 ± 2 h	OMA 966.24	FFP
Raw lamb	50 g	BPBD	450 mL	35 ± 1°C	24 ± 2 h	OMA 966.24	FFP
Raw veal	50 g	BPBD	450 mL	35 ± 1°C	24 ± 2 h	OMA 966.24	FFP
Raw ground beef	50 g	BPBD	450 mL	35 ± 1°C	24 ± 2 h	OMA 966.24	FFP
Cooked chicken	10 g	MRD	90 mL	37 ± 1°C	24 ± 2 h	ISO 4832:2006	FFP-J
Shredded iceberg lettuce	10 g	MRD	90 mL	37 ± 1°C	24 ± 2 h	ISO 4832:2006	FFP-J
Frozen cod fillets	10 g	MRD	90 mL	37 ± 1°C	24 ± 2 h	ISO 4832:2006	FFP-J
Nonfat dry milk powder	10 g	MRD	90 mL	37 ± 1°C	24 ± 2 h	ISO 4832:2006	FFP-J
Pasteurized milk (2%)	10 g	MRD	90 mL	37 ± 1°C	24 ± 2 h	ISO 4832:2006	FFP-J

<sup>a</sup> BPBD = Butterfield's Phosphate Buffered Diluent; MRD = Maximum Recovery Diluent

<sup>b</sup> OMA = Official Methods of Analysis; ISO = International Organization for Standardization

<sup>c</sup> FFP = Fit for Purpose. Expert opinion is that the method is appropriate for its intended use based on statistics provided in 2004.

<sup>d</sup> FFP-J = Fit for Purpose following App. J. Expert opinion is that the method is appropriate for its intended use based on statistics from OMA Appendix J (2012).

**Table 2. Method Selectivity**

Inclusivity Strains		Exclusivity Strains	
No. Tested	No. Positive	No. Tested	No. Positive
51	50 <sup>a</sup>	52 <sup>b</sup>	3 <sup>c</sup>

<sup>a</sup> *Escherichia blattae* was not detected

<sup>b</sup> Comprising 35 Gram negative species and 5 Gram positive species

<sup>c</sup> *Aeromonas hydrophila*, *Shigella boydii*, and *Serratia marcescens* were detected

**Table 3. Method History**

No.	Date	Summary	Supporting Data
1	November 2004	Original Certification: Included raw ground pork, raw pork, raw veal, raw lamb and raw ground beef	Certification Report
2	June 2015	Level 2 Modification: Addition of cooked chicken, pre-washed bagged shredded iceberg lettuce, frozen cod fillets, instant non-fat dry milk and pasteurized milk (2%)	Modification 1 Report
3	February 2019	Level 2 Modification: Shelf life increased to 24 months	Modification 2 Report
4	December 2023	Level 1 Modification: Corporate name change to Shimadzu Diagnostics Corporation	NA <sup>a</sup>

<sup>a</sup> NA = Not Applicable