CERTIFICATION

AOAC Research Institute
Performance Tested Methods℠

Certificate No.

110402

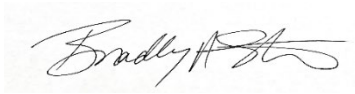
The AOAC Research Institute hereby certifies the method known as

CompactDry™ EC

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

METHOD NAME	CATALOG NUMBERS	ORIGINAL CERTIFICATION DATE
CompactDry™ EC	06742, 06743	November 18, 2004

PRINCIPLE OF THE METHOD

CompactDry™ EC is a ready-to-use chromogenic test method for the enumeration of *E. coli* and non-*E. coli* coliform bacteria in food and related products. The CompactDry EC comes pre-sterilized as dry media sheets containing culture medium and a cold water-soluble gelling agent which are rehydrated by adding 1 mL of prepared sample. The sample automatically and evenly diffuses throughout the plate. The E. coli count (blue/blue-purple colonies) and the total coliform count (blue/blue purple plus red/pink colonies) can be determined in a sample after 24 ± 2 h incubation at either 35 ± 1°C (raw meat products) or 37 ± 1°C (all other matrixes).

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

Table 1. Method Performance Claims

Matrix	Test Portion	Diluent[a]	Diluent Volume	Plate Incubation		Reference Method[b]	Target	Claim[c,d]
				Temperature	Time			
Raw ground pork	50 g	BPBD	450 mL	35 ± 1°C	24 ± 2 h	OMA 966.24	Coliforms	FFP
	50 g	BPBD	450 mL	35 ± 1°C	24 ± 2 h	OMA 966.24	*E. coli*	FFP
Raw pork	50 g	BPBD	450 mL	35 ± 1°C	24 ± 2 h	OMA 966.24	Coliforms	FFP
	50 g	BPBD	450 mL	35 ± 1°C	24 ± 2 h	OMA 966.24	*E. coli*	FFP
Raw lamb	50 g	BPBD	450 mL	35 ± 1°C	24 ± 2 h	OMA 966.24	Coliforms	FFP
	50 g	BPBD	450 mL	35 ± 1°C	24 ± 2 h	OMA 966.24	*E. coli*	FFP
Raw veal	50 g	BPBD	450 mL	35 ± 1°C	24 ± 2 h	OMA 966.24	Coliforms	FFP
	50 g	BPBD	450 mL	35 ± 1°C	24 ± 2 h	OMA 966.24	*E. coli*	FFP
Raw ground beef	50 g	BPBD	450 mL	35 ± 1°C	24 ± 2 h	OMA 966.24	Coliforms	FFP
	50 g	BPBD	450 mL	35 ± 1°C	24 ± 2 h	OMA 966.24	*E. coli*	FFP
Cooked chicken	10 g	MRD	90 mL	37 ± 1°C	24 ± 2 h	ISO 4832:2006	Coliforms	FFP-J
	10 g	MRD	90 mL	37 ± 1°C	24 ± 2 h	ISO 16649-2:2001	*E. coli*	FFP-J
Shredded iceberg lettuce	10 g	MRD	90 mL	37 ± 1°C	24 ± 2 h	ISO 4832:2006	Coliforms	FFP-J
	10 g	MRD	90 mL	37 ± 1°C	24 ± 2 h	ISO 16649-2:2001	*E. coli*	FFP-J
Frozen cod fillets	10 g	MRD	90 mL	37 ± 1°C	24 ± 2 h	ISO 4832:2006	Coliforms	FFP-J
	10 g	MRD	90 mL	37 ± 1°C	24 ± 2 h	ISO 16649-2:2001	*E. coli*	FFP-J
Nonfat dry milk powder	10 g	MRD	90 mL	37 ± 1°C	24 ± 2 h	ISO 4832:2006	Coliforms	FFP-J
	10 g	MRD	90 mL	37 ± 1°C	24 ± 2 h	ISO 16649-2:2001	*E. coli*	FFP-J
Pasteurized milk (2% fat)	1 mL	MRD	9 mL	37 ± 1°C	24 ± 2 h	ISO 4832:2006	Coliforms	FFP-J

	1 mL	MRD	9 mL	37 ± 1°C	24 ± 2 h	ISO 16649-2:2001	*E. coli*	FFP-J

[a] BPBD = Butterfield's Phosphate Buffered Diluent; MRD = Maximum Recovery Diluent

[b] OMA = Official Methods of Analysis; ISO = International Organization for Standardization

[c] FFP = Fit for Purpose. Expert opinion is that the method is appropriate for its intended use based on statistics provided in 2004.

[d] 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
53	50[a]	51[b]	3[c]

[a] *Escherichia blattae*, *Escherichia coli* O157:H7 (2 strains) were not detected.

[b] Comprising 25 Gram negative species and 14 Gram positive species

[c] *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, raw ground beef	Certification Report
2	July 2015	Level 2 Modification: Addition of cooked chicken, shredded iceberg lettuce, frozen cod fillets, instant non-fat dry milk in a single lab validation study; pasteurized milk (2%) was validated in a multi-laboratory study.	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[a]

[a] NA = Not Applicable