CERTIFICATION

AOAC Research Institute
Performance Tested Methods℠

Certificate No.

012001

The AOAC Research Institute hereby certifies the method known as:

CompactDry™ ETB

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 05, 2026
Expiration Date	December 31, 2026

2275 Research Blvd., Ste. 300, Rockville, Maryland, USA Telephone: +1-301-924-7077 www.aoac.org

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

CATALOG NUMBERS
06535, 06536

ORIGINAL CERTIFICATION DATE
January 09, 2020

PRINCIPLE OF THE METHOD

CompactDry™ 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 diluted sample into the center of the self-diffusible medium. The CompactDry ETB method contains a chromogenic medium and selective agents for the detection and enumeration of *Enterobacteriaceae* spp., which appear as red/purple colonies after incubation for 24 ± 2 h at 37 ± 1°C.

CERTIFIED CLAIM STATEMENT: The CompactDry™ ETB method is certified for the enumeration of *Enterobacteriaceae* within the scope of Tables 1 and 2 and with the modification 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		
Raw ground beef	10 g	pw MRD	90 mL	37 ± 1°C	24 ± 2 h	ISO 21528-2:2004	FFP
Cooked chicken	10 g	pw MRD	90 mL	37 ± 1°C	24 ± 2 h	ISO 21528-2:2004	FFP
Shredded iceberg lettuce	10 g	pw MRD	90 mL	37 ± 1°C	24 ± 2 h	ISO 21528-2:2004	FFP
Frozen cod fillets	10 g	pw MRD	90 mL	37 ± 1°C	24 ± 2 h	ISO 21528-2:2004	FFP
Instant non-fat dry milk powder	10 g	pw MRD	90 mL	37 ± 1°C	24 ± 2 h	ISO 21528-2:2004	FFP
Pasteurized cream	10 g	pw MRD	90 mL	37 ± 1°C	24 ± 2 h	ISO 21528-2:2004	FFP
Cream cheese	10 g	pw MRD	90 mL	37 ± 1°C	24 ± 2 h	ISO 21528-2:2004	FFP
Ready to cook vegetables	10 g	pw MRD	90 mL	37 ± 1°C	24 ± 2 h	ISO 21528-2:2004	FFP
Vegetable juice	10 g	pw MRD	90 mL	37 ± 1°C	24 ± 2 h	ISO 21528-2:2004	FFP
Raw ground pork	10 g	pw MRD	90 mL	37 ± 1°C	24 ± 2 h	ISO 21528-2:2004	FFP
Raw bacon	10 g	pw MRD	90 mL	37 ± 1°C	24 ± 2 h	ISO 21528-2:2004	FFP
Cooked prawns	10 g	pw MRD	90 mL	37 ± 1°C	24 ± 2 h	ISO 21528-2:2004	FFP
Fish pate	10 g	pw MRD	90 mL	37 ± 1°C	24 ± 2 h	ISO 21528-2:2004	FFP
Sandwich	10 g	pw MRD	90 mL	37 ± 1°C	24 ± 2 h	ISO 21528-2:2004	FFP
Cooked chilled rice	10 g	pw MRD	90 mL	37 ± 1°C	24 ± 2 h	ISO 21528-2:2004	FFP
Pasteurized milk (2%)	1 mL	pw MRD	9 mL	37 ± 1°C	24 ± 2 h	ISO 21528-2:2004	FFP

[a] pw MRD = prewarmed (45°C) Maximum Recovery Diluent

[b] 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 from OMA Appendix J (2012).

Table 2. Method Selectivity

Inclusivity Strains		Exclusivity Strains	
No. Tested	No. Positive	No. Tested	No. Positive
76	5[a]	35[b]	1[c]

[a] *Serratia marcescens, Serratia proteamaculans, Yersinia intermedia, Raoultella ornithinolytica, Pectobacterium atrosepticum* were not detected

[b] Comprising 11 Gram negative species and 18 Gram positive species

[c] *Pasteurella bettyae* was detected

Table 3. Method History

No.	Date	Summary	Supporting Data
1	January 2020	Original Certification	Certification Report
2	December 2023	Level 1 Modification: Manufacturer name change to Shimadzu Diagnostics Corporation	NA[a]

[a] NA = Not applicable