# CERTIFICATION

## AOAC Research Institute
## *Performance Tested Methods*℠

Certificate No.

**111902**

**The AOAC Research Institute hereby certifies the method known as**

## CompactDry™ ETC

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 NUMBER | ORIGINAL CERTIFICATION DATE |
|---|---|---|
| CompactDry™ ETC | 54056 | November 27, 2019 |

**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 ETC method contains a chromogenic medium and selective agents for the detection and enumeration of *Enterococcus* spp., which appear as blue/blue-green colonies after incubation for 20 - 24 h at 37 ± 1°C.

**CERTIFIED CLAIM STATEMENT:** The CompactDry™ ETC method is certified for the enumeration of *Enterococcus* within the scope of Tables 1 and 2.

**Table 1. Method Performance Claims**

| Matrix | Test Portion | Diluent[a] | Diluent Volume | Plate Incubation | | Reference Method[b] | Claim[c] |
|---|---|---|---|---|---|---|---|
| | | | | Temperature | Time | | |
| Whipping cream | 10 g | MRD | 90 mL | 37 ± 1°C | 20–24 h | NMKL 68 | FFP |
| Custard | 10 g | MRD | 90 mL | 37 ± 1°C | 20–24 h | NMKL 68 | FFP |
| Iceberg lettuce leaves | 10 g | MRD | 90 mL | 37 ± 1°C | 20–24 h | NMKL 68 | FFP |
| Fresh flat leaf parsley | 10 g | MRD | 90 mL | 37 ± 1°C | 20–24 h | NMKL 68 | FFP |
| Deli pasta salad | 10 g | MRD | 90 mL | 37 ± 1°C | 20–24 h | NMKL 68 | FFP |
| Frozen raw ground beef patties | 10 g | MRD | 90 mL | 37 ± 1°C | 20–24 h | NMKL 68 | FFP |
| Cooked prawns | 10 g | MRD | 90 mL | 37 ± 1°C | 20–24 h | NMKL 68 | FFP |
| Pre-packaged sandwich | 10 g | MRD | 90 mL | 37 ± 1°C | 20–24 h | NMKL 68 | FFP |
| Raw beef steak | 10 g | MRD | 90 mL | 37 ± 1°C | 20–24 h | NMKL 68 | FFP |
| Tuna paté | 10 g | MRD | 90 mL | 37 ± 1°C | 20–24 h | NMKL 68 | FFP |

[a] MRD = Maximum Recovery Diluent

[b] NMKL = Nordic Committee on Food Analysis

[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 |
| 50 | 36[a] | 31[b] | 1[c] |

[a] *E. aquamarinus, E. cecorum, E. columbae, E. dispar, E. durans, E. flavescens, E. gallinarum, E. haemoperoxidus, E. malodoratus, E. mundtii, E. porcinus, E. pseudoavium, E. sacharolyticus, E.*

*seriolicida, E. solitarus, E. sulfureus, E. thailandicus, E. xiangfangensis* were not detected.
Note: NMKL 68 reference method was able to detect 33 of 50 strains.
[b] Comprising 12 Gram negative species and 19 Gram positive species
[c] *Lactobacillus gasseri* was detected.

**Table 3. Method History**

| No. | Date | Summary | Supporting Data |
|---|---|---|---|
| 1 | November 2019 | Original Certification | Certification Report |
| 2 | December 2023 | Corporate name change to Shimadzu Diagnostics Corporation | NA[a] |

[a] NA = Not Applicable