CERTIFICATION

AOAC Research Institute
Performance Tested Methods℠

Certificate No.

010404

The AOAC Research Institute hereby certifies the method known as:

CompactDry™ TC

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

METHOD NAME
CompactDry™ TC

CATALOG NUMBERS
06740, 06741

ORIGINAL CERTIFICATION DATE
February 2004

PRINCIPLE OF THE METHOD

CompactDry™ TC is a ready-to-use chromogenic medium for performing total viable aerobic bacterial counts and contains dehydrated culture media and a cold water-soluble gelling agent in a non-woven cloth matrix. The medium is rehydrated by inoculating 1 mL diluted sample into the center of the self-diffusible medium and allowing the solution to diffuse by capillary action. The plates can then be incubated and the colonies counted. Colonies grown on CompactDry TC turn red due to the redox indicator, triphenyl tetrazolium chloride (TTC).

CERTIFIED CLAIM STATEMENT: The CompactDry™ TC method is certified for the enumeration of total aerobic bacteria within the scope of Table 1 and with the modifications indicated in Table 2.

Table 1. Method Performance Claims

Matrix	Test Portion	Diluent[a]	Diluent Volume	Plate Incubation		Reference Method[b]	Claim[c,d]
				Temperature	Time		
Raw ground pork	50 g	BPBD	450 mL	35 ± 1°C	48 ± 3 h	OMA 966.23	FFP
Raw pork	50 g	BPBD	450 mL	35 ± 1°C	48 ± 3 h	OMA 966.23	FFP
Raw veal	50 g	BPBD	450 mL	35 ± 1°C	48 ± 3 h	OMA 966.23	FFP
Raw lamb	50 g	BPBD	450 mL	35 ± 1°C	48 ± 3 h	OMA 966.23	FFP
Raw chicken breast	50 g	BPBD	450 mL	35 ± 1°C	24 ± 2 h	MLG 3.02	Eq
Raw ground beef	50 g	BPBD	450 mL	35 ± 1°C	24 ± 2 h	MLG 3.02	Eq
Cooked chicken	10 g	MRD	90 mL	30 ± 1°C	48 ± 3 h	ISO 4833:2003	FFP
Shredded iceberg lettuce	10 g	MRD	90 mL	30 ± 1°C	48 ± 3 h	ISO 4833:2003	FFP
Instant non-fat dry milk	10 g	MRD	90 mL	30 ± 1°C	48 ± 3 h	ISO 4833:2003	FFP
Frozen cod fillets	10 g	MRD	90 mL	30 ± 1°C	48 ± 3 h	ISO 4833:2003	FFP
Pasteurized milk (2%)	1 mL	MRD	9 mL	30 ± 1°C	48 ± 3 h	ISO 4833:2003	FFP

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

[b] OMA = Official Methods of Analysis; MLG = Microbiology Laboratory Guidebook; 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.

[d] Eq = Equivalence of candidate and reference methods demonstrated by the ≥90% confidence interval on difference of means 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. If either the medium or high level does not meet the equivalence criterion, it must have an observed DOM within -0.5 to 0.5 $\log_{10}$.

Table 2. Method History

No.	Date	Summary	Supporting Data
1	February 2004	Original Certification: Included raw ground beef, raw ground pork, raw pork, raw veal, raw lamb	Certification Report
2	April 2015	Level 2 Modification: Addition of cooked chicken, shredded iceberg lettuce, frozen cod fillets and 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 2020	Level 3 Modification: Addition of raw chicken breast and reduced incubation time for raw ground beef (from 48 h to 24 h)	Modification 3 Report
5	December 2023	Level 1 Modification: Corporate name change to Shimadzu Diagnostics Corporation	NA[a]

[a] NA = Not Applicable