CERTIFICATION

AOAC Research Institute
Performance Tested Methods℠

Certificate No.

082201

The AOAC Research Institute hereby certifies the method known as:

CompactDry™ TCR

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	CATALOG NUMBER	ORIGINAL CERTIFICATION DATE
CompactDry™ TCR	06539, 06540	August 11, 2022

PRINCIPLE OF THE METHOD

The CompactDry™ TCR method for enumeration of mesophilic aerobic bacteria is a dry media sheet comprised of a culture medium, redox indicator, and a cold-soluble gelling agent. The medium is rehydrated by adding 1 mL of prepared sample, which diffuses throughout the plate. After correct incubation, colonies are counted to determine the mesophilic aerobic colony count in the sample.

CERTIFIED CLAIM STATEMENT: The CompactDry™ TCR method is certified for the enumeration of mesophilic aerobic bacteria within the scope of Table 1.

Table 1. Method Performance Claims

Matrix	Test Portion	Diluent[a]	Diluent Volume	Plate Incubation		Reference Method[b]	Claim[c]
				Temperature	Time		
Raw ground beef	50 g	BPBD	450 mL	35 ± 1° C	24 – 48 h	MLG 3.02	Eq
Raw ground pork	50 g	BPBD	450 mL	35 ± 1° C	24 – 48 h	MLG 3.02	Eq
Raw pork	50 g	BPBD	450 mL	35 ± 1° C	24 – 48 h	MLG 3.02	Eq
Raw chicken breast	50 g	BPBD	450 mL	35 ± 1° C	24 – 48 h	MLG 3.02	Eq
Raw shrimp	50 g	BPBD	450 mL	35 ± 1° C	24 – 48 h	BAM Ch. 3	Eq
Raw cod fillets	50 g	BPBD	450 mL	35 ± 1° C	24 – 48 h	BAM Ch. 3	Eq
Shredded iceberg lettuce	50 g	BPBD	450 mL	35 ± 1° C	24 – 48 h	BAM Ch. 3	Eq
Mixed lettuce and vegetables	50 g	BPBD	450 mL	35 ± 1° C	24 – 48 h	BAM Ch. 3	Eq
Non-fat dry milk	11 g	BPBD	99 mL	32 ± 1° C	24 – 72 h	SMEDP Ch. 6	Eq
	11 g	BPBD	99 mL	35 ± 1° C	24 – 72 h	SMEDP Ch. 6	Eq
Pasteurized whole milk	11 mL	BPBD	99 mL	32 ± 1° C	24 – 48 h	SMEDP Ch. 6	Eq
	11 mL	BPBD	99 mL	35 ± 1° C	24 – 48 h	SMEDP Ch. 6	Eq
Pasteurized heavy cream	11 mL	BPBD	99 mL	32 ± 1° C	24 – 48 h	SMEDP Ch. 6	Eq
	11 mL	BPBD	99 mL	35 ± 1° C	24 – 48 h	SMEDP Ch. 6	Eq

[a] BPBD = Butterfield's Phosphate Buffered Diluent

[b] MLG = Microbiology Laboratory Guidebook; BAM = Bacteriological Analytical Manual; SMEDP = Standard Methods for the Examination of Dairy Products

[c] 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	August 2022	Original Certification	Certification Report
2	December 2023	Level 1 Modification: Corporate name change to Shimadzu Diagnostics Corporation	NA[a]

[a] NA = Not Applicable