CERTIFICATION

AOAC Research Institute
Performance Tested Methods℠

Certificate No.

081001

The AOAC Research Institute hereby certifies the method known as

CompactDry™ X-SA

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

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METHOD NAME
CompactDry™ X-SA

CATALOG NUMBERS
06729, 06730

ORIGINAL CERTIFICATION DATE
August 13, 2010

PRINCIPLE OF THE METHOD

The CompactDry™ X-SA is a chromogenic ready-to-use dry media sheet for the enumeration of *Staphylococcus aureus*. The sheet is comprised of culture medium and a cold-soluble gelling agent that is rehydrated by inoculating 1 mL diluted sample into the center of the self-diffusible medium. Light blue/blue colonies are counted after incubation at 37 ± 1°C for 24 ± 2 h.

CERTIFIED CLAIM STATEMENT: The CompactDry™ X-SA method is certified for the enumeration of *Staphylococcus aureus* within the scope of Tables 1 and 2 and the modifications 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		
Cooked ham	10 g	MRD	90 mL	37 ± 1°C	24 ± 2 h	ISO 6888-1:1999	FFP
Frozen prawns	10 g	MRD	90 mL	37 ± 1°C	24 ± 2 h	ISO 6888-1:1999	FFP
Cream pastries	10 g	MRD	90 mL	37 ± 1°C	24 ± 2 h	ISO 6888-1:1999	FFP
Chilled fresh pasta	10 g	MRD	90 mL	37 ± 1°C	24 ± 2 h	ISO 6888-1:1999	FFP
Raw cow milk	10 g	MRD	90 mL	37 ± 1°C	24 ± 2 h	ISO 6888-1:1999	FFP

[a] MRD = 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 that were provided.

Table 2. Method Selectivity

Inclusivity Strains		Exclusivity Strains	
No. Tested	No. Positive	No. Tested	No. Positive
32	32	23[a]	0

[a] Comprising 21 Gram positive species and 2 Gram negative species

Table 3. Method History

No.	Date	Summary	Supporting Data
1	August 2010	Original Certification	Certification Report
2	February 2019	Level 2 Modification: Shelf life increased to 21 months	Modification 1 Report

3	December 2023	Level 1 Modification: Corporate name change to Shimadzu Diagnostics Corporation	NA[a]