



CERTIFICATION

AOAC Research Institute *Performance Tested Methods*SM

Certificate No.

100401

The AOAC Research Institute hereby certifies the method known as

CompactDry™ YM

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*SM 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*SM 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.

A handwritten signature in black ink, appearing to read "Bradley A. Stawick".

Bradley A. Stawick, AOAC Research Institute Senior Director

Issue Date

February 06, 2026

Expiration Date

December 31, 2026

METHOD NAME	CATALOG NUMBERS	ORIGINAL CERTIFICATION DATE
CompactDry™ YM	06746, 06747	October 14, 2004

PRINCIPLE OF THE METHOD

CompactDry™ YM is a ready-to-use test method for enumeration of yeasts and molds in food and related products. CompactDry YM comes pre-sterilized as dry media sheets containing culture medium and a cold-soluble gelling agent which are rehydrated by adding 1 mL of prepared sample. The sample automatically and evenly diffuses throughout the plate. The medium contains antibiotics to inhibit bacterial growth and a chromogenic enzyme substrate (XPhos), which allows many yeasts and molds to form blue colonies. The total yeast and mold count can be determined in a sample after 3 and 7 days of incubation at 25 ± 1°C.

CERTIFIED CLAIM STATEMENT: The CompactDry™ YM method is certified for the enumeration of yeasts and molds 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,d,e}
				Temperature	Time		
Fresh apples	25-50 g	PW	1:10	25 ± 1°C	7 days	BAM Ch. 18	FFP
Frozen blueberries	25-50 g	PW	1:10	25 ± 1°C	7 days	BAM Ch. 18	FFP
Dried banana chips	25-50 g	PW	1:10	25 ± 1°C	7 days	BAM Ch. 18	FFP
Fresh grapefruit	25 g	PW	225 mL	25 ± 1°C	7 days	BAM Ch. 18	FFP
Orange juice	10 g	MRD	90 mL	25 ± 1°C	3 days	ISO 21527-1:2008	FFP-J
	25 g	PW	225 mL	25 ± 1°C	7 days	BAM Ch. 18	FFP
Cooked deli turkey	10 g	MRD	90 mL	25 ± 1°C	3 days	ISO 21527-1:2008	FFP-J
Fresh whole tomatoes	10 g	MRD	90 mL	25 ± 1°C	3 days	ISO 21527-1:2008	FFP-J
Cheese (Wensleydale)	10 g	MRD	90 mL	25 ± 1°C	3 days	ISO 21527-1:2008	FFP-J
Sliced white bread	10 g	MRD	90 mL	25 ± 1°C	3 days	ISO 21527-1:2008	FFP-J
Mayonnaise	10 g	MRD	90 mL	25 ± 1°C	3 days	ISO 21527-1:2008	FFP-J

^a PW = 0.1% Peptone Water; MRD = Maximum Recovery Diluent

^b BAM = Bacteriological Analytical Manual; 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.

^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 log₁₀ using the 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 log₁₀.

^e FFP-J = 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
60 ^a	60	68 ^b	3 ^c

^a Comprising 32 mold species and 29 yeast species

^b Comprising 64 Gram negative species and 4 Gram positive species

^c *Enterobacter cloacae*, *Pseudomonas aeruginosa*, *Serratia liquefaciens* were detected.

Table 3. Method History

No.	Date	Summary	Supporting Data
1	October 2004	Original Certification: Included fresh apples, frozen blueberries, orange juice, dried banana chips, fresh grapefruit	Certification Report
2	November 2015	Level 2 Modification: Addition of cooked deli turkey, fresh whole tomatoes, cheese (Wensleydale), sliced white bread, mayonnaise and orange juice (3 days vs ISO 21527-1:2008)	Modification 1 Report
3	December 2023	Level 1 Modification: Corporate name change to Shimadzu Diagnostics Corporation	NA ^a

^a NA = Not Applicable