



CERTIFICATION

AOAC Research Institute
Performance Tested MethodsSM

Certificate No.
092002

The AOAC Research Institute hereby certifies the method known as

CompactDryTM YMR

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 MethodsSM* 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 MethodsSM* 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 NUMBER	ORIGINAL CERTIFICATION DATE
CompactDry™ YMR	06777	September 25, 2020

PRINCIPLE OF THE METHOD

CompactDry™ YMR 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 YMR method contains a special spread sheet containing nutrients, chloramphenicol to inhibit bacterial growth, and a chromogenic enzyme substrate, X-phos, for the detection and enumeration of yeasts and molds after incubation at $25 \pm 1^\circ\text{C}$ for 3 days.

CERTIFIED CLAIM STATEMENT: The CompactDry™ YMR method is certified for the enumeration of yeasts and molds within the scope of Tables 1 and 2 and with the modifications indicated in Table 3.

Table 1. Method Performance Claims

Matrix	Test Portion	Diluent ^a	Diluent Volume	Plate Incubation		Reference Method/SMPR ^b	Claim ^c
				Temperature	Time		
Fermented yogurt drink	10 g	MRD	90 mL	$25 \pm 1^\circ\text{C}$	$72 \pm 3\text{h}$	ISO 21527-1:2008	Eq
Cream cheese	10 g	MRD	90 mL	$25 \pm 1^\circ\text{C}$	$72 \pm 3\text{h}$	ISO 21527-1:2008	Eq
Egg custard tart	10 g	MRD	90 mL	$25 \pm 1^\circ\text{C}$	$72 \pm 3\text{h}$	ISO 21527-1:2008	Eq
Spinach and ricotta quiche	10 g	MRD	90 mL	$25 \pm 1^\circ\text{C}$	$72 \pm 3\text{h}$	ISO 21527-1:2008	Eq
Deli vegetable salad	10 g	MRD	90 mL	$25 \pm 1^\circ\text{C}$	$72 \pm 3\text{h}$	ISO 21527-1:2008	Eq
Fruit and vegetable smoothie	10 g	MRD	90 mL	$25 \pm 1^\circ\text{C}$	$72 \pm 3\text{h}$	ISO 21527-1:2008	Eq
Cooked prawns	10 g	MRD	90 mL	$25 \pm 1^\circ\text{C}$	$72 \pm 3\text{h}$	ISO 21527-1:2008	Eq
Tuna pâté	10 g	MRD	90 mL	$25 \pm 1^\circ\text{C}$	$72 \pm 3\text{h}$	ISO 21527-1:2008	Eq
Egg salad sandwich	10 g	MRD	90 mL	$25 \pm 1^\circ\text{C}$	$72 \pm 3\text{h}$	ISO 21527-1:2008	Eq
Deli pasta salad	10 g	MRD	90 mL	$25 \pm 1^\circ\text{C}$	$72 \pm 3\text{h}$	ISO 21527-1:2008	Eq
Dried cannabis flower (THC >0.3%)	10 g	MRD	90 mL	$25 \pm 1^\circ\text{C}$	$72 \pm 3\text{h}$	Draft SMPR (3/5/2021)	Eq

^aMRD = Maximum Recovery Diluent

^bSMPR = Standard Method Performance Requirements; ISO = International Organization for Standardization

^cEq = Equivalence of candidate and reference methods demonstrated by the $\geq 90\%$ confidence interval on difference of means contained entirely within -0.5 to $0.5 \log_{10}$ 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 $0.5 \log_{10}$.

Table 2. Method Selectivity

Study	Inclusivity Strains		Exclusivity Strains	
	No. Tested	No. Positive	No. Tested	No. Positive
Original (Sept 2020)	51 ^b	51	32 ^c	0
Level 2 Mod (June 2021)	18 ^d	18	16 ^e	2 ^f

^b Comprising 34 mold species and 17 yeast species

^c Comprising 17 Gram negative species and 15 Gram positive species

^d Comprising 14 mold species, 4 yeast species and 1 dimorphic species

^e Comprising 16 Gram negative species

^f *Klebsiella pneumoniae* and *Pseudomonas fluorescens* were detected.

Table 3. Method History

No.	Date	Summary	Supporting Data
1	September 2020	Original Certification	Certification Report
2	June 2021	Level 2 Modification: Addition of dried cannabis flower (THC >0.3%)	Modification 1 Report
3	December 2023	Level 1 Modification: Corporate name change to Shimadzu Diagnostics Corporation	NA ^a

^a NA = Not Applicable