CERTIFICATION

AOAC Research Institute
Performance Tested Methods℠

Certificate No.

032601

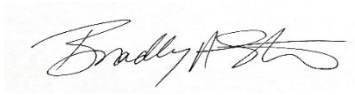
The AOAC Research Institute hereby certifies the method known as

Easy Plate™ EB

manufactured by

Kikkoman Biochemifa Company
2-1-1, Nishi-shinbashi
Minato-ku, Tokyo 105-0003 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.



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Expiration Date December 31, 2026

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METHOD NAME	CATALOG NUMBER	ORIGINAL CERTIFICATION DATE
Easy Plate™ EB	61978	March 13, 2026

PRINCIPLE OF THE METHOD

Easy Plate EB is a ready-made dry medium for *Enterobacteriaceae* and includes the following four components: a waterproof sheet, a dry medium containing a gelling agent and pH indicator, a hydrophobic resin ring surrounding the medium, and a transparent cover over the medium (Figure 1). Figure 2 shows the principle of the Easy Plate EB method. The sample suspension is dispensed into the center of the medium with the cover raised. Thereafter, the cover is gently lowered to evenly spread the suspension and allow it to soak into the medium, which solidifies into a gel in 3 min. Colonies of *Enterobacteriaceae* appear red after incubation at 37 ± 1°C for 24 ± 2 h.

CERTIFIED CLAIM STATEMENT: The Easy Plate EB method is certified for the enumeration of *Enterobacteriaceae* within the scope of Tables 1 and 2.

Table 1. Method Performance Claims

Matrix	Test Portion	Diluent[a]	Diluent Volume	Plate Incubation		Reference Method[b]	Claim[c]
				Temperature	Time		
Raw ground beef	10 g	MRD	90 mL	37 ± 1°C	24 ± 2 h	ISO 21528-2:2017	Eq
Raw ground pork	10 g	MRD	90 mL	37 ± 1°C	24 ± 2 h	ISO 21528-2:2017	Eq
Salmon pâté	10 g	MRD	90 mL	37 ± 1°C	24 ± 2 h	ISO 21528-2:2017	Eq
Cooked prawns	10 g	MRD	90 mL	37 ± 1°C	24 ± 2 h	ISO 21528-2:2017	Eq
Pasteurized cream	1 mL	MRD	90 mL	37 ± 1°C	24 ± 2 h	ISO 21528-2:2017	Eq
Cream cheese	10 g	SC	90 mL	37 ± 1°C	24 ± 2 h	ISO 21528-2:2017	Eq
Bagged, unwashed spinach	10 g	MRD	90 mL	37 ± 1°C	24 ± 2 h	ISO 21528-2:2017	Eq
Washed iceberg lettuce	10 g	MRD	90 mL	37 ± 1°C	24 ± 2 h	ISO 21528-2:2017	Eq
Pasta salad	10 g	MRD	90 mL	37 ± 1°C	24 ± 2 h	ISO 21528-2:2017	Eq
Dry dog food	10 g	MRD	90 mL	37 ± 1°C	24 ± 2 h	ISO 21528-2:2017	Eq
Meat and bone meal	10 g	MRD	90 mL	37 ± 1°C	24 ± 2 h	ISO 21528-2:2017	Eq

[a] MRD = Maximum Recovery Diluent; SC = Sodium Citrate (0.2%)

[b] ISO = International Organization for Standardization

[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 $\log_{10}$. FFP = Fit for Purpose. Expert opinion is that the method is appropriate for its intended use based on statistics from OMA Appendix J (2012) that were provided.

Table 2. Method Selectivity

Inclusivity Strains		Exclusivity Strains	
No. Tested	No. Positive	No. Tested	No. Positive
51[a]	50[b]	30[c]	1[d]

[a] Comprising 48 species

[b] *Leminorella richardii* was not detected.

[c] Comprising 16 Gram negative species, 12 Gram positive species and 2 yeast

[d] *Vibrio parahaemolyticus* was detected.

Table 3. Method History

No.	Date	Summary	Supporting Data
1	February 2026	Original Certification	Certification Report