

## Accredited methods description

Reference number	Lab-code	Analyses	Matrix	
M003	Ak30_t	Aerobic plate count 30°C in food In accordance with ISO 4833- 1:2013	Food	Enumeration cfu/gram
M069	Ak30pf_t	Aerobic plate count 30°C petrifilm in food Equivalent to ISO 4833-1:2013 Instead of growth medium PCA, petrifilm (3M) is used. Validated by Afnor 3M 01/1-09/89 and	Food	Enumeration cfu/gram
		internally		
M001	Aes_t	Aerobic spore formers Own method After heating the product 10 minutes at 80°C, growth at TSA	Food	Enumeration cfu/gram
		medium after 24 hours at 37°C is counted. Method commonly used and described in "Microbiologie van Voedingsmiddelen", ISBN 978-90- 8572-056-0. Validated internally		
M007	Ans_t	Anaerobic spore formers After heating the product 10 minutes at 80°C, anaerobic growth at SA medium after 48 hours at 37°C is counted. Method commonly used and described in "Microbiologie van Voed	Food	Enumeration cfu/gram
		ingsmiddelen", ISBN 978-90- 8572-056-0. Validated internally.		
M011	Bc_t	Bacillus cereus In accordance with ISO 7932:2004	Food	Enumeration cfu/gram
M021	Cf_t	Coliforms in foods In accordance with ISO 4832:2006	Food	Enumeration cfu/gram
M201, M201a, M201b, M201c	Challengetest Listeria monocytogenes	Determination of growth potential of Listeria monocytogenes; challenge test In accordance with ISO 20796- 1:2019 and EURL Lm Technical Guidance Document, version 4, 01-07-2021	Food -	
M027	Ec_t	E. coli In accordance with ISO 16649- 2:2001	Food	Enumeration cfu/gram
M077	EcH7_g	E. coli O157:H7 in meat or vegetables In accordance with AOAC 996.09:2012	Food Detection in 25 gram	
M023	En_t	Enterobacteriaceae in food In accordance with ISO 21528- 2:2004 without confirmation	Food Enumeration cfu/gram	
M116	Gdroog_t Sdroog_t GSdroog_t	Yeasts and/or moulds in products with Water activity ≤0,95 In accordance with ISO 21527- 2:2008	Food Enumeration cfu/gram	
M117	Gnat_t Snat_t GSnat_t	Yeasts and/or moulds in products with Water activity >0,95 In accordance with ISO 21527- 1:2008	Food Enumeration cfu/gram	
M032	Lb_t	Lactobacilli enumeration in dairy products In accordance with NEN 6815:2009	Food Enumeration cfu/gram	
M033	Lm_g	Listeria monocytogenes in food and environmental samples	Food and environmental samples	Detection in 25 gram
	Lmswab_g	<i>In accordance with ISO 11290- 1:2017</i> <i>Validated internally for swabs</i>		Detection in swab
M033a	Lm200_fg	Listeria monocytogenes in food In accordance with ISO 11290- 1:2017	Food	Detection in 200 ml







		Validated internally for filtrated samples		
M033b	LmR_g	Listeria monocytogenes in food	Food and environmental	Detection in 25 gram
10000	LmRswab_g	and environmental samples Equivalent to ISO 11290-1:2017	samples	Detection in swab
M120	LmPCR_g	Listeria monocytogenes in food and environmental samples Equivalent to ISO 11290-1:2017	Food and environmental samples	Detection in 25 gram
	LmPCRswab_g	Validated by BIO 12/40-11/16 and internally		Detection in swab
M120a	LmPCR200_fg	Listeria monocytogenes in food Equivalent to ISO 11290-1:2017 Validated by BIO 12/40-11/16 and internally	Food and environmental samples	Detection in 200 ml
M035	Lm100_t	Listeria monocytogenes enumeration < 100 cfu/g In accordance with ISO 11290- 2:2017	Food	Enumeration cfu/gram
	Lm10_t	Listeria monocytogenes enumeration < 10 cfu/g In accordance with ISO 11290- 2:2017	-	
	Lm1_t	Listeria monocytogenes enumeration < 1 cfu/g In accordance with ISO 11290- 2:2017	-	
M036	Mzb_t	Lactic acid bacteria in food In accordance with ISO 15214:1998, including confirmation	Food	Enumeration cfu/gram
M047	Salm_g	Salmonella spp. detection in food Equivalent to ISO 6579:2017	Food	Detection in 25 gram
	Salm10_g	After 20 hours incubation in One Broth Salmonella at 42°C, the growth is observed at a Brilliance growth medium after 24 hours at 37° C. Validated by AFNOR UNI 03/06- 12/07 and internally		Detection in 10 gram
M047b	Salm200_fg	Salmonella spp. detection in food Equivalent to ISO 6579:2017 Validated internally for filtrated samples. After 20 hours incubation in One Broth Salmonella at 42°C, the growth is observed at a Brilliance growth medium after 24 hours at 37° C. Validated by AFNOR UNI 03/06- 12/07 and internally	Food	Detection in 200 ml
M123/M123a	SalmISO_g Salm10ISO_g SalswabISO Salm200ISO_fg	Salmonella spp. detection in food In accordance with ISO 6579- 1:2017	Food, environmental samples and water (process water)	Detection in 25 gram Detection in 10 gram Detection in swab Detection in 200 ml
M119	SalmPCR_g SalPCR_10g SalmPCRswab_g	Salmonella spp. detection in food Equivalent to ISO 6579-1:2017 Validated by BIO 12/38-06/16 and internally	Food and environmental samples	Detection in 25 gram Detection in 10 gram Detection in swab
M119a	SalPCR200	Salmonella spp. detection in food Equivalent to ISO 6579-1:2017 Validated by BIO 12/38-06/16 and internally	Food and environmental samples	Detection in 200 ml
M067	STEC25_g STECswab_g STEC125_g STEC454_g	Shiga-toxin producing Escherichia coli (STEC) screening on Stx and eae genes In accordance with ISO/TS 13136:2012 Validated internally for	Food and environmental samples	Detection in 25 gram Detection in swab Detection in 125 gram Detection in 454 gram
M067c	STEC100_fg STEC200_fg	environmental samples and filtrated samples		Detection in 100 ml Detection in 200 ml
M068	STEC200_rg STECbev STECbev_rein	Shiga-toxin producing Escherichia coli (STEC) confirmation In accordance with ISO/TS 13136:2012	Food	Confirmation procedure on Stx and eae genes
M083	STECsero	Serotyping of isolates by RT-PCR O26, O103, O111, O145, O157 In accordance with ISO/TS 13136:2012	Food	Serotypering isolaten







M054	Sac100_t Sac10_t	Staphylococcus aureus In accordance with ISO 6888- 2:2021	Food	Enumeration cfu/gram
M017	SredS_t	Spores of Sulphite-reducing bacteria (anaerobic) In accordance with ISO 15213: 2023 without confirmation	Food	Enumeration cfu/gram
	SredB_t	Sulphite-reducing bacteria (anaerobic) In accordance with ISO 15213: 2023 without confirmation		
Bijlage 13		Versie 8		D.d. 13-06-2023



