



CERTIFICATION

AOAC Research Institute *Performance Tested Methods*SM

Certificate No.

041302

The AOAC Research Institute hereby certifies the method known as:

Easy PlateTM AC

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*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

January 21, 2026

Expiration Date

December 31, 2026

METHOD NAME

Easy Plate™ AC
Formerly known as Medi-Ca AC

CATALOG NUMBER

61973

ORIGINAL CERTIFICATION DATE

April 10, 2013

PRINCIPLE OF THE METHOD

Easy Plate AC is a ready-made dry medium for aerobic count made up of four components: a waterproof sheet, a dry medium containing a gelling agent, a hydrophobic resin ring surrounding the medium, and a transparent cover over the medium. The cover is lifted, sample suspension is placed on the center of the medium, and the cover is dropped onto the sample. The sample soaks into the medium and turns into a gel in 3 minutes. The gelled medium contains the redox indicator 2,3,5-triphenyl tetrazolium chloride (TTC) derived from a coating on the cover. The incubation of the sheet at $35 \pm 1^\circ\text{C}$ for 48 ± 2 hours develops red colonies because of the redox reaction involving the indicator.

CERTIFIED CLAIM STATEMENT: The Easy Plate AC method is certified for the enumeration of aerobic bacteria within the scope of Table 1 and with the modifications indicated in Table 2.

Table 1. Method Performance Claims

Matrix	Test Portion	Diluent ^a	Diluent Volume	Plate Incubation		Reference Method ^b	Claim ^c
				Temperature	Time		
Cooked roast beef	50 g	BPD	450 mL	$35 \pm 1^\circ\text{C}$	48 ± 2 h	OMA 966.23	Eq
Bacon	50 g	BPD	450 mL	$35 \pm 1^\circ\text{C}$	48 ± 2 h	OMA 966.23	Eq
Cooked ham	50 g	BPD	450 mL	$35 \pm 1^\circ\text{C}$	48 ± 2 h	OMA 966.23	Eq
Frankfurter (beef and pork)	50 g	BPD	450 mL	$35 \pm 1^\circ\text{C}$	48 ± 2 h	OMA 966.23	Eq
Chinese barbecued pork	50 g	BPD	450 mL	$35 \pm 1^\circ\text{C}$	48 ± 2 h	OMA 966.23	Eq
Raw ground pork	50 g	BPD	450 mL	$35 \pm 1^\circ\text{C}$	48 ± 2 h	OMA 966.23 & BAM Ch. 3	Eq
Cooked pork sausage	50 g	BPD	450 mL	$35 \pm 1^\circ\text{C}$	48 ± 2 h	OMA 966.23 & BAM Ch. 3	Eq
Raw beef (steak meat)	50 g	BPD	450 mL	$35 \pm 1^\circ\text{C}$	48 ± 2 h	OMA 966.23 & BAM Ch. 3	Eq
Raw ground beef (80 % lean)	50 g	BPD	450 mL	$35 \pm 1^\circ\text{C}$	48 ± 2 h	OMA 966.23 & BAM Ch. 3	Eq
Raw chicken	50 g	BPD	450 mL	$35 \pm 1^\circ\text{C}$	48 ± 2 h	OMA 966.23 & BAM Ch. 3	Eq
Raw ground chicken	50 g	BPD	450 mL	$35 \pm 1^\circ\text{C}$	48 ± 2 h	OMA 966.23 & BAM Ch. 3	Eq
Bagged lettuce	50 g	BPD	450 mL	$35 \pm 1^\circ\text{C}$	48 ± 2 h	OMA 966.23 & BAM Ch. 3	Eq
Blueberries	50 g	BPD	450 mL	$35 \pm 1^\circ\text{C}$	48 ± 2 h	OMA 966.23 & BAM Ch. 3	Eq
Raw shrimp (without head)	50 g	BPD	450 mL	$35 \pm 1^\circ\text{C}$	48 ± 2 h	OMA 966.23 & BAM Ch. 3	Eq
Raw salmon filet	50 g	BPD	450 mL	$35 \pm 1^\circ\text{C}$	48 ± 2 h	OMA 966.23 & BAM Ch. 3	Eq
Raw tuna filet	50 g	BPD	450 mL	$35 \pm 1^\circ\text{C}$	48 ± 2 h	OMA 966.23 & BAM Ch. 3	Eq
Dry pet food	50 g	BPD	450 mL	$35 \pm 1^\circ\text{C}$	48 ± 2 h	OMA 966.23 & BAM Ch. 3	Eq

Pasteurized milk (3.6 % fat)	11 mL	BPD	99 mL	35 ± 1°C	48 ± 2 h	OMA 966.23 & BAM Ch. 3	Eq
Camembert	11 g	BPD	99 mL	35 ± 1°C	48 ± 2 h	OMA 966.23 & BAM Ch. 3	Eq

^a BPD = Butterfield's phosphate-buffered diluent

^b OMA = Official Methods of Analysis; BAM = Bacteriological Analytical Manual

^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 log₁₀ 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 log₁₀.

Table 2. Method History

No.	Date	Summary	Supporting Data
1	April 2013	Original Certification: included cooked roast beef, bacon, cooked ham, frankfurter (beef and pork), Chinese barbequed pork and cooked pork sausage	Certification Report
2	January 2016	Level 2 Modification: Shelf-life extension	Modification 1 Report
3	December 2017	Level 3 Modification: Addition of raw beef (steak meat), raw ground beef (80% lean), raw ground pork, raw chicken, raw ground chicken, bagged lettuce, blueberries, raw shrimp (without head), raw salmon filet, raw tuna filet, pasteurized milk (3.6% fat), Camembert and dry pet food	Modification 2 Report
4	February 2020	Level 2 Modification: Manufacturing location change from Tokyo, Japan, to Kanagawa, Japan	Modification 3 Report
5	June 2021	Level 1 Modification: Rebranded kit to reflect method developer change from Dai Nippon Printing Co., Ltd. to Kikkoman Biochemifa Company and method name change from Medi·Ca SA to Easy Plate SA	NA ^a
6	March 2022	Level 2 Modification: Manufacturing location change	Modification 4 Report
7	March 2024	Level 2 Modification: Change to the outer pouch material	Modification 5 Report

^a Not applicable