CERTIFICATION

AOAC Research Institute
Performance Tested Methods℠

Certificate No.

122401

The AOAC Research Institute hereby certifies the method known as:

Easy Plate™ YM-R

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.

Bradley A. Stawick, AOAC Research Institute Senior Director

Issue Date	January 21, 2026
Expiration Date	December 31, 2026

2275 Research Blvd., Ste. 300, Rockville, Maryland, USA Telephone: +1-301-924-7077 www.aoac.org

METHOD NAME	CATALOG NUMBER	ORIGINAL CERTIFICATION DATE
Easy Plate YM-R	61977	December 18, 2024

PRINCIPLE OF THE METHOD

Easy Plate YM-R was developed for yeast and mold counts and includes the following four components: a waterproof sheet, a dry medium containing a gelling agent and color indicator system for yeast and mold, a hydrophobic resin ring surrounding the medium, and a transparent cover over the medium. 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 turns into a gel in 3 minutes. Yeast and mold colonies appear purple after incubation at 25 ± 1°C for 48-72 ± 2 hours.

CERTIFIED CLAIM STATEMENT: The Easy Plate YM-R method is certified for the enumeration of yeasts and molds within the scope of Tables 1 and 2.

Table 1. Method Performance Claims

Matrix	Test Portion	Diluent[a]	Diluent Volume	Plate Incubation		Reference Method	Claim[b]
				Temperature	Time		
Fermented yogurt drink	50 g	PW	450 mL	25 ± 1°C	48–72 h	ISO 21527-1:2008	Eq
Cream cheese	50 g	PW	450 mL	25 ± 1°C	72 ± 3 h	ISO 21527-1:2008	Eq
Vegetable juice	50 g	PW	450 mL	25 ± 1°C	48–72 h	ISO 21527-1:2008	Eq
Beetroot salad	50 g	PW	450 mL	25 ± 1°C	48–72 h	ISO 21527-1:2008	Eq
Cooked breaded chicken patties	50 g	PW	450 mL	25 ± 1°C	48–72 h	ISO 21527-1:2008	Eq
Deli turkey	50 g	PW	450 mL	25 ± 1°C	48–72 h	ISO 21527-1:2008	Eq
Quiche (ham and cheese)	50 g	PW	450 mL	25 ± 1°C	48–72 h	ISO 21527-1:2008	Eq
Custard tart	50 g	PW	450 mL	25 ± 1°C	72 ± 3 h	ISO 21527-1:2008	Eq
Caesar salad	50 g	PW	450 mL	25 ± 1°C	48–72 h	ISO 21527-1:2008	Eq
Frozen ready-to-cook pizza	50 g	PW	450 mL	25 ± 1°C	48–72 h	ISO 21527-1:2008	Eq
Norwegian style smoked salmon	50 g	PW	450 mL	25 ± 1°C	48–72 h	ISO 21527-1:2008	Eq
Dried apricots	50 g	PW	450 mL	25 ± 1°C	48-72 h	ISO 21527-2:2008	Eq
Almond butter	50 g	PW	450 mL	25 ± 1°C	48–72 h	ISO 21527-2:2008	Eq
Milk chocolate	50 g	PW	450 mL	25 ± 1°C	72 ± 3 h	ISO 21527-2:2008	Eq
Cream puffs	50 g	PW	450 mL	25 ± 1°C	72 ± 3 h	ISO 21527-2:2008	Eq
Dry dog food	50 g	PW	450 mL	25 ± 1°C	48–72 h	ISO 21527-2:2008	Eq
Meat and bone meal	50 g	PW	450 mL	25 ± 1°C	48–72 h	ISO 21527-2:2008	Eq
Stainless steel	4” x 4”, Sponge[c]	LB	90 mL	25 ± 1°C	48–72 h	ISO 21527-1:2008	Eq
Sealed concrete	1” x 1”, Swab[c]	LB	10 mL	25 ± 1°C	48–72 h	ISO 21527-1:2008	Eq

[a] PW = 0.1% Peptone Water

[b] 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 $\log_{10}$.

[c] Sponge and swab pre-moistened in Letheen broth

Table 2. Method Selectivity

Inclusivity Strains		Exclusivity Strains	
No. Tested	No. Positive	No. Tested	No. Positive
50[a]	49[b]	30[c]	0

[a] Comprising 30 species of yeast and 20 species of mold

[b] *Eurotrium amstelodami* (DSM 62629): no growth at 48 h, only at 72 h

[c] Comprising 10 species of Gram-positive bacteria and 20 species of Gram-negative bacteria

Table 3. Method History

No.	Date	Summary	Supporting Data
1	December 2024	Original Certification	Certification Report