CERTIFICATION

AOAC Research Institute
Performance Tested Methods℠

Certificate No.

012601

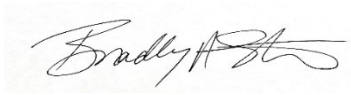
The AOAC Research Institute hereby certifies the method known as

Easy Plate™ AC-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 19, 2026

Expiration Date December 31, 2026

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METHOD NAME	CATALOG NUMBER	ORIGINAL CERTIFICATION DATE
Easy Plate™ AC-R	61979	January 5, 2026

PRINCIPLE OF THE METHOD

Easy Plate AC-R is a ready-to-use microbiological culture device consisting of a waterproof sheet, a dry culture medium on the sheet, and a transparent cover placed over the medium. This method is designed to indicate the level of aerobic bacteria in food and beverage products. A prepared plate contains a chemical indicator that provides easily distinguishable, red-colored colonies, allowing easy identification and counting of aerobic bacteria in 24 ± 1 hours.

CERTIFIED CLAIM STATEMENT: The Easy Plate AC-R method is certified for the enumeration of aerobic bacteria within the scope of Table 1.

Table 1. Method Performance Claims

				Plate Incubation			
Matrix	Test portion	Diluent[a]	Volume	Temperature	Time	Reference method[b]	Claim[c]
Raw ground beef	50 g	BPBD	450 mL	35 ± 1°C	24 ± 1 h	MLG 3.02	Eq
Raw ground pork	50 g	BPBD	450 mL	35 ± 1°C	24 ± 1 h	MLG 3.02	Eq
Raw chicken breast	50 g	BPBD	450 mL	35 ± 1°C	24 ± 1 h	MLG 3.02	Eq
Raw whole shrimp	50 g	BPBD	450 mL	35 ± 1°C	24 ± 1 h	BAM Ch. 3 (2001)	Eq
Raw tuna	50 g	BPBD	450 mL	35 ± 1°C	24 ± 1 h	BAM Ch. 3 (2001)	Eq
Bagged mixed vegetables	50 g	BPBD	450 mL	35 ± 1°C	24 ± 1 h	BAM Ch. 3 (2001)	Eq
Prepared mayonnaise-based coleslaw	50 g	BPBD	450 mL	35 ± 1°C	24 ± 1 h	BAM Ch. 3 (2001)	Eq
Pasteurized whole milk	50 mL	BPBD	450 mL	35 ± 1°C	24 ± 1 h	BAM Ch. 3 (2001)	Eq
Pasteurized whole milk	11 mL	BPBD	99 mL	32 ± 1°C	24 ± 1 h	SMEDP Ch. 9 (2024)	Eq

[a] BPBD = Butterfield's Phosphate Buffer Diluent

[b] MLG = Microbiology Laboratory Guidebook; BAM = Bacteriological Analytical Manual; SMEDP = Standard Methods for the Examination of Dairy Products

[c] Eq = Equivalence of candidate and reference methods demonstrated by the 90% confidence interval on difference of means (DOM) 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 $\log_{10}$.

Table 2. Method History

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