CERTIFICATION

AOAC Research Institute

Performance Tested Methods[SM]

Certificate No.

032103

The AOAC Research Institute hereby certifies the method known as:

MicroFast® Aerobic Count Plate (AC)

manufactured by

Beijing Meizheng Bio-Tech Co., Ltd.
No.2 Building, No.8 courtyard, Fenggusilu Road
Yanqing District, Beijing, P.R. China

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.

Bradley A. Stawick, Senior Director
Signature for AOAC Research Institute

Issue Date October 01, 2024
Expiration Date December 31, 2025

METHOD NAME
MicroFast® Aerobic Count Plate (AC)

CATALOG NUMBER
MF1001, MF1301

ORIGINAL CERTIFICATION DATE
May 17, 2021

PRINCIPLE OF THE METHOD

The MicroFast AC is a sample-ready culture medium system designed to determine total aerobic bacteria in food matrixes and environmental samples. MicroFast AC plates use rapid diffusion systems and new-generation microbial coloration to achieve rapid proliferation and interpretation of colonies. Aerobic bacteria will appear as red colonies on the plate following 48 ± 1 h of incubation at 36 ± 1°C.

CERTIFIED CLAIM STATEMENT: The MicroFast Aerobic (AC) Count Plate is certified for enumeration of aerobic bacteria within the scope of Table 1.

Table 1. Method Performance Claims

Matrix	Test portion	Diluent[a]	Incubation of plates	Reference method[b]	Claim[c]
Frozen raw ground beef	11 mL	BPBD	36 ± 1°C for 48 ± 1 h	MLG 3.02	Eq
Chicken drumstick	50 g	BPBD	36 ± 1°C for 48 ± 1 h	MLG 3.02	Eq
Vegetable chips	50 g	BPBD	36 ± 1°C for 48 ± 1 h	BAM Ch. 3	Eq
Frozen strawberries	50 g	BPBD	36 ± 1°C for 48 ± 1 h	BAM Ch. 3	Eq
Pasteurized liquid milk (2% fat)	11 mL	BPBD	36 ± 1°C for 48 ± 1 h	SMEDP Ch. 6	Eq
Stainless steel surface	100 cm^2	BPBD	36 ± 1°C for 48 ± 1 h	BAM Ch. 3	Eq

[a] BPBD = Butterfield's phosphate-buffered dilution water.
[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 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.

Table 3. Method History

No.	Date	Summary	Supporting Data
1	May 2021	Original Certification.	Certification Report
2	November 2022	Level 2 Modification: Evaluation of a change to the plate format.	Modification Report 1