

Food Microbiology

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Microbiology – Food

October 2014



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Quantitative analyses

- Aerobic microorganisms, 30 °C
- Aerobic microorganisms, 20 °C
- Contaminating microorganisms in dairy products
- Enterobacteriaceae
- Coliform bacteria 30 °C
- Coliform bacteria 37 °C
- Thermotolerant coliform bacteria
- *Escherichia coli*
- Presumptive *Bacillus cereus*
- Coagulase positive staphylococci
- Enterococci

Qualitative analyses

- Gram-negative bacteria in pasteurized milk and cream

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Abbreviations

Media

BA	Blood Agar
BcS	Bacillus cereus Selective agar
BGB	Brilliant Green Broth
BP	Baird-Parker agar
EC medium	Escherichia coli medium
PCA	Plate count agar
MPCA	Milk Plate Count agar
MYP	Mannitol-Egg Yolk-Polymyxin agar
RPF	Rabbit Plasma Fibrinogen
S&B	Slanetz & Bartley agar
TBX	Tryptone Bile X-Glucuronide agar
TSA	Trypticase Soy agar
TGE	Tryptone Glucose Extract agar
VRB	Violet Red Bile agar
VRBG	Violet Red Bile Glucose agar

Organisations

AFNOR	Association Française de Normalisation
AOAC	Association of Analytical Communities
IDF	International Dairy Federation
ISO	International Organization for Standardization
NMKL	Nordic Committee for Food Analyses
SLV/NFA	Livsmedelsverket/National Food Agency, Sweden

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General information on results evaluation

Statistical evaluation of the results

Highly deviating values that did not belong to a strictly normal distribution were identified as statistical outliers (Grubbs' test modified by Kelly (1)). In some cases, subjective adjustments were made to set limits, based on knowledge of the mixture's contents. Outliers and false results were not included in the calculations of means and standard deviations. Results reported as ">value" were excluded from the evaluation. Results reported as "<value" were interpreted as being zero (negative result). All reported results are presented in Annex 1.



According to EN ISO/IEC 17043, for which the proficiency testing programme organised by the National Food Agency is accredited since early 2012, it is mandatory for the participating laboratories to give method information for all analyses for which they report results. Method information is sometimes difficult to interpret, e.g. several laboratories choose a medium that differs from that in the reported standard methods. Therefore, in the following section, results have been grouped according to the method or the medium used to perform the analysis.

Uncertainty of measurement for the assigned values

The uncertainty of measurement for an assigned value is calculated as the standard deviation divided by the square root of the number of correct results ("standard error"). The assigned value of evaluated parameters is the mean value of the participants results.




Tables and figures legend

Tables

n	number of laboratory that performed the analysis
m	results mean value in \log_{10} cfu/ml (false results and outliers excluded)
s	results standard deviation
F	number of false positive or false negative results
<	number of low outliers
>	number of high outliers
	global results for the analysis
	values discussed in the text

Figures

Histograms of all analytical results obtained for each mixture are presented. The mean value of the analysis results is indicated in each histogram.

	values within the interval of acceptance (Annex 1)
	outliers
	false negative results
*	values outside of the x-axis scale

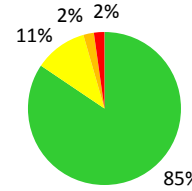
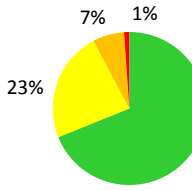
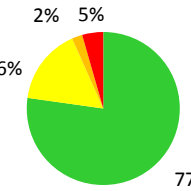
Results of the PT round October 2014

General outcome

Samples were sent to 190 laboratories, 48 in Sweden, 124 in other European countries, and 18 outside Europe. 180 laboratories reported results, 46 % provided at least one result that received an annotation. In the previous round (October 2013) with similar analyses, the proportion was 33 %.

Individual results for each analysis of the PT round are listed in annex 1 and are also available on the website after logging in: www.slv.se/absint/index.aspx.

Table 1 Microorganisms in each mixture and % of deviating results (F%: false positive or false negative, Out: outliers).

		Mixture A			Mixture B			Mixture C					
% participants with													
Legend:		0 annotation (green)			1 annotation (yellow)			2 annotations (orange)			>2 annotations (red)		
Organisms		<i>Klebsiella pneumoniae</i> <i>Escherichia coli</i> <i>Enterococcus faecium</i>			<i>Enterobacter aerogenes</i> <i>Proteus mirabilis</i> <i>Enterococcus durans</i>			<i>Micrococcus</i> sp. <i>Escherichia coli</i> <i>Bacillus cereus</i> <i>Staphylococcus aureus</i>					
Analysis		Target	F%	Out	Target	F%	Out	Target	F%	Out			
Aerob. microorg.	30 °C	<i>K. pneumoniae</i> <i>E. coli</i>	0	6	<i>E. aerogenes</i> <i>P. mirabilis</i>	0	4	<i>Micrococcus</i> <i>E. coli</i>	0	5			
	20 °C	<i>E. faecium</i>	0	4	<i>E. durans</i>	0	7	<i>B. cereus</i> <i>S. aureus</i>	0	4			
Contaminating microorg.		<i>K. pneumoniae</i> <i>E. coli</i> <i>E. faecium</i>	0	11	<i>E. aerogenes</i> <i>P. mirabilis</i> <i>E. durans</i>	0	0	<i>Micrococcus</i> <i>E. coli</i> <i>B. cereus</i> <i>S. aureus</i>	0	0			
Enterobacteriaceae		<i>K. pneumoniae</i> <i>E. coli</i>	1	5	<i>E. aerogenes</i> <i>P. mirabilis</i>	1	4	<i>E. coli</i>	0	8			
Coliforms	30 °C	<i>K. pneumoniae</i> <i>E. coli</i>	0	2	<i>E. aerogenes</i>	20	6	<i>E. coli</i>	2	0			
	37 °C		1	3	(<i>P. mirabilis</i>)	26	1		4	7			
Thermotol. coliform		<i>K. pneumoniae</i> <i>E. coli</i>	0	4	(<i>E. aerogenes</i>)	17	0	<i>E. coli</i>	0	4			
<i>E. coli</i>		<i>E. coli</i>	1	4	-	0	0	<i>E. coli</i>	5	5			
Presump. <i>B. cereus</i>		-	2	-	-	4	-	<i>B. cereus</i>	1	3			
Coag. pos. Staph.		-	3	-	-	0	-	<i>S. aureus</i>	4	12			
Enterococci		<i>E. faecium</i>	5	5	<i>E. durans</i>	1	4	-	3	-			
Gram-neg microorg. in past. dairy prod.		<i>K. pneumoniae</i> <i>E. coli</i>	0	-	<i>E. aerogenes</i> <i>P. mirabilis</i>	0	-	<i>E. coli</i>	0	-			

- : no target organism or no value; (*microorganism*): false positive

Aerobic microorganisms, 20°C and 30°C

Mixture A

The colonies counted for these analyses were mainly from the strains of *Enterococcus faecium* present at the highest concentration in mixture A.

Mixture B

Colonies from the three strains present in mixture B could be counted for these analyses, i.e. *Enterobacter aerogenes*, *Proteus mirabilis* and *Enterococcus durans*.

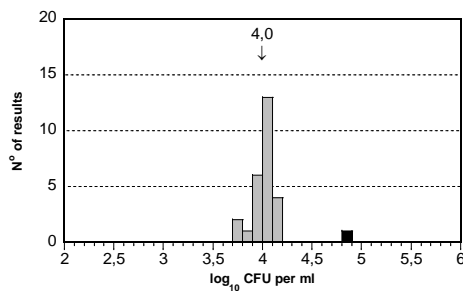
Mixture C

The colonies counted for these analyses were mainly from the strains of *Micrococcus spp.* and *Staphylococcus aureus* present at the highest concentration in mixture C.

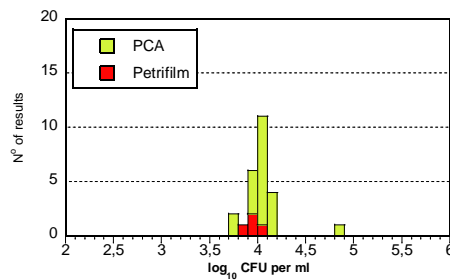
Results of aerobic microorganisms analysis, 20°C

Medium	Mixture A					Mixture B					Mixture C				
	n	m	s	F	< >	n	m	s	F	< >	n	m	s	F	< >
Total	27	4.00	0.10	0	0 1	28	4.38	0.12	0	0 2	28	4.75	0.15	0	0 1
PCA	21	4.02	0.10	0	0 1	22	4.40	0.11	0	0 2	22	4.77	0.14	0	0 1
Petrifilm™	4	3.94	0.08	0	0 0	4	4.35	0.09	0	0 0	4	4.66	0.19	0	0 0

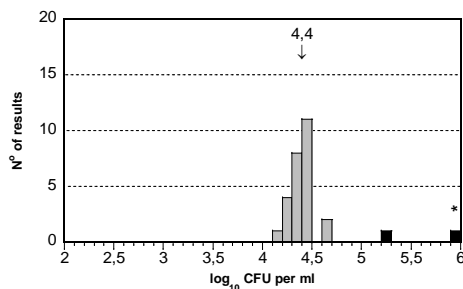
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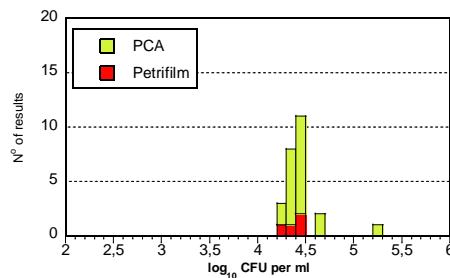
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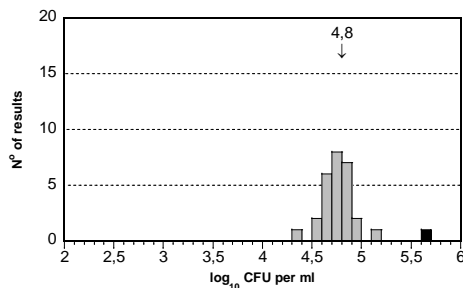
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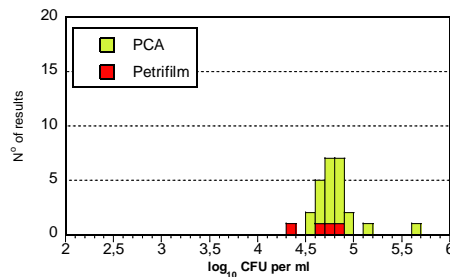
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C

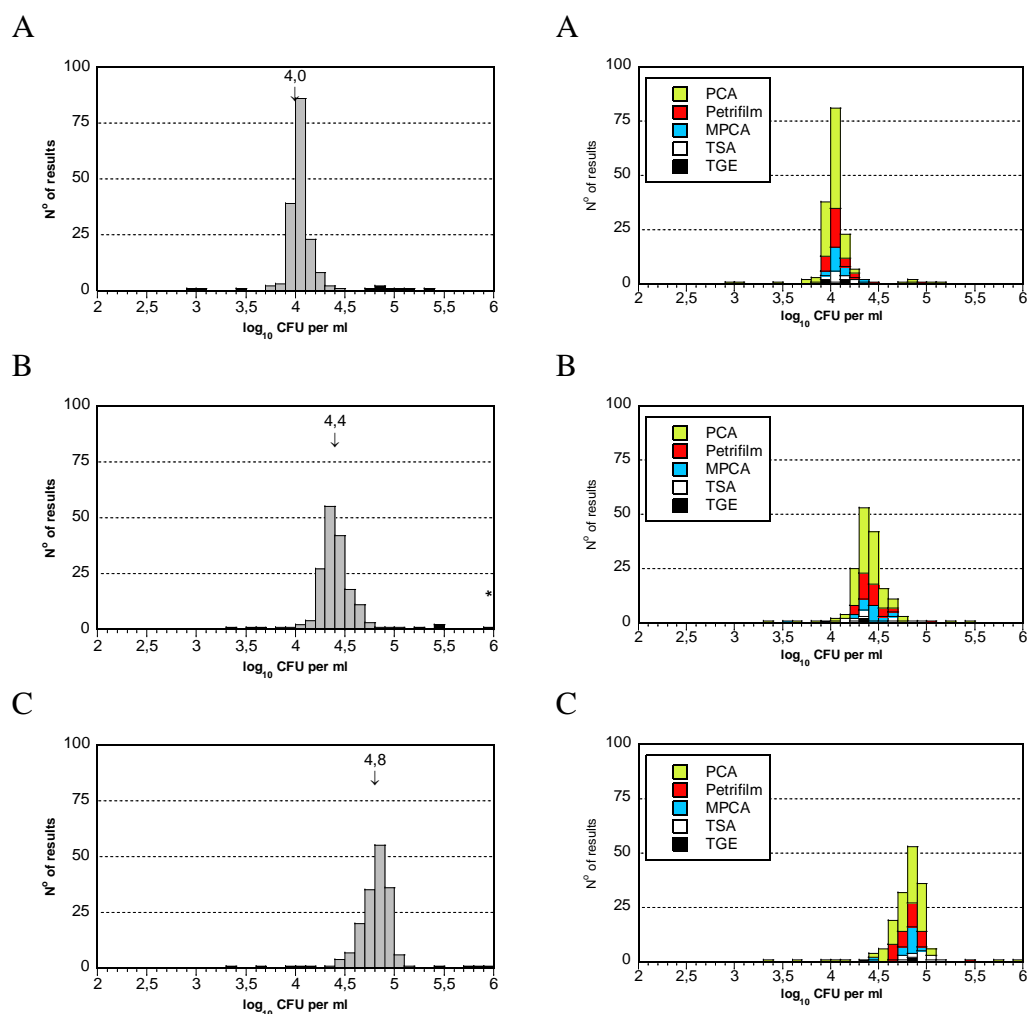


C



Results of aerobic microorganisms analysis, 30°C

Medium	Mixture A					Mixture B					Mixture C				
	n	m	s	F	< >	n	m	s	F	< >	n	m	s	F	< >
Total	174	4.04	0.10	0	3 7	174	4.40	0.16	0	3 4	174	4.80	0.14	0	5 4
PCA	95	4.01	0.08	0	3 4	94	4.38	0.14	0	2 3	95	4.80	0.14	0	5 2
Petrifilm™	33	4.06	0.10	0	0 1	35	4.44	0.15	0	1 0	33	4.80	0.10	0	0 1
MPCA	20	4.08	0.09	0	0 1	20	4.41	0.14	0	1 0	20	4.80	0.11	0	0 0
TSA	12	4.06	0.11	0	0 0	12	4.47	0.24	0	0 0	12	4.93	0.10	0	0 0
TGE	6	4.10	0.15	0	0 0	6	4.32	0.20	0	0 0	6	4.72	0.25	0	0 0



There are no significant differences in results depending on the medium chosen for the analysis of aerobic microorganisms at 20°C or 30°C. Many laboratories reported the use of the methods NMKL 86:2006 or ISO 4833:2003. Both methods have been withdrawn and replaced by NMKL 86:2013 and ISO 4833:2013, respectively.

Contaminating microorganisms in dairy products

Mixture A

At NFA, we counted three morphologically different types of colonies, indicating that the three strains present in mixture A can form colonies on sugar-free agar i.e. *Enterococcus faecium*, *Klebsiella pneumoniae* and *Escherichia coli*.

Mixture B

All strains present in mixture B could form colonies on sugar-free agar.

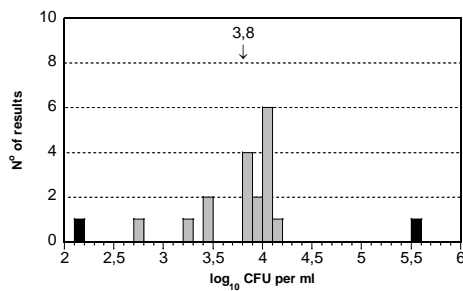
Mixture C

As for the analysis of aerobic microorganisms, colonies are mainly from the strains of *Micrococcus spp.* and *S. aureus*.

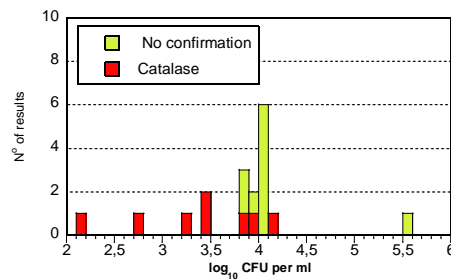
Results of contaminating microorganisms analysis

Confirmation method	Mixture A						Mixture B						Mixture C					
	n	m	s	F	<	>	n	m	s	F	<	>	n	m	s	F	<	>
Total	19	3.80	0.37	0	1	1	19	4.06	0.42	0	0	0	19	4.62	0.51	0	0	0
None	11	3.98	0.09	0	0	1	11	4.16	0.37	0	0	0	11	4.51	0.58	0	0	0
Catalase	8	3.54	0.44	0	1	0	8	3.93	0.44	0	0	0	8	4.76	0.31	0	0	0

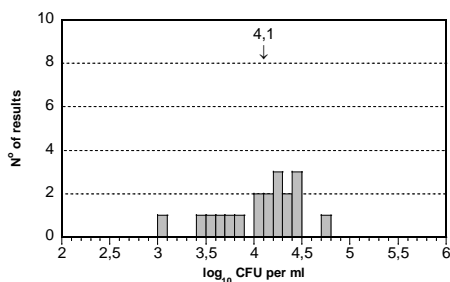
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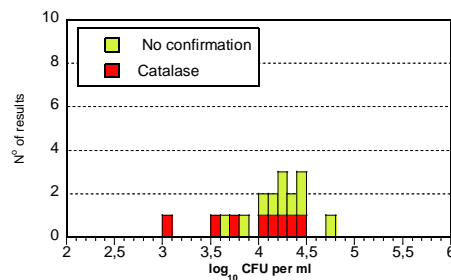
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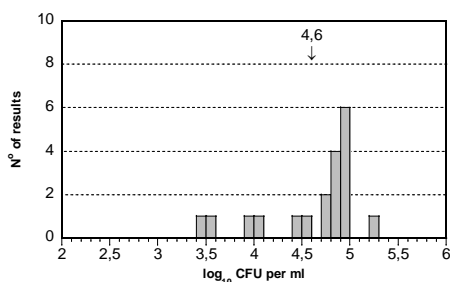
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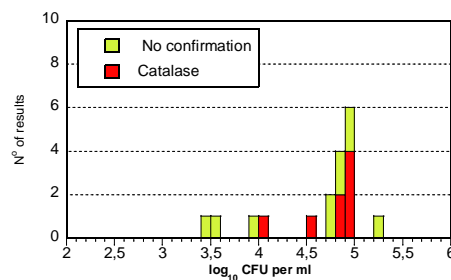
B



C



C



Few laboratories performed this analysis and the results are spread for all mixtures. Half of the laboratories reported to follow the standard method ISO 13559:2002 / IDF 153:2002, but all used the same medium, sugar-free agar. Almost half of the laboratories performed a catalase test. Mixture A contained a strain of *Enterococcus faecium*, present at the highest concentration and that is catalase negative. This could explain the slightly lower count of colonies reported when a catalase test was performed. To a minor extent the same effect appeared on the results obtained for mixture B, containing a strain of *Enterococcus durans* (catalase-negative). In mixture C, all strains were catalase positive.

The method ISO 13559:2002 / IDF 153:2002 does not state any confirmation test, but excludes pin-point colonies from the counting.

Enterobacteriaceae

Mixture A

Both *Escherichia coli* and *Klebsiella pneumoniae* were target-organisms for this analysis.

Mixture B

Both strains of *E. aerogenes* and *P. mirabilis* were target organism for this analysis. At NFA we observed two types of typical colonies on VRBG plates. Both were oxidase negative and therefore counted as enterobacteriaceae.

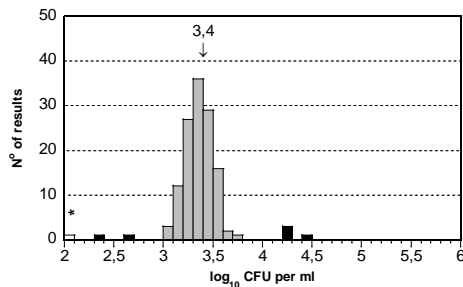
Mixture C

A strain of *Escherichia coli* was target-organism for this analysis

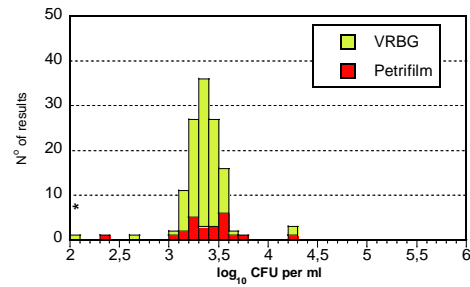
Results of enterobacteriaceae analysis

Medium	Mixture A					Mixture B					Mixture C							
	n	m	s	F	<	>	n	m	s	F	<	>	n	m	s	F	<	>
Total	133	3.35	0.13	1	2	4	134	3.71	0.22	2	1	4	133	3.02	0.17	0	5	6
VRBG	104	3.34	0.12	1	1	2	105	3.68	0.21	2	0	2	104	3.00	0.17	0	4	2
Petrifilm™	21	3.37	0.16	0	1	1	21	3.86	0.18	0	1	1	21	3.11	0.12	0	1	3

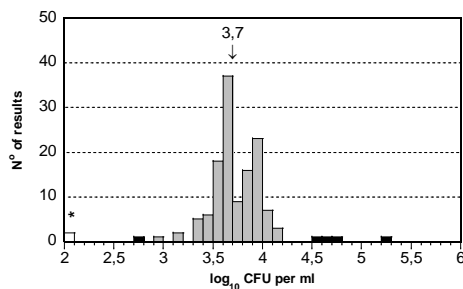
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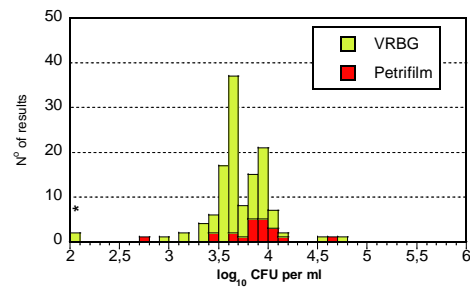
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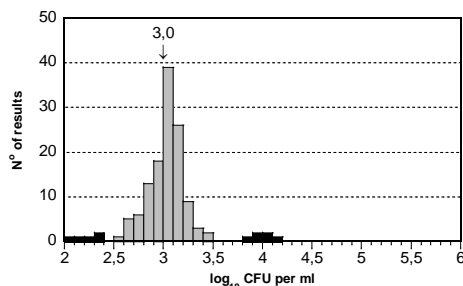
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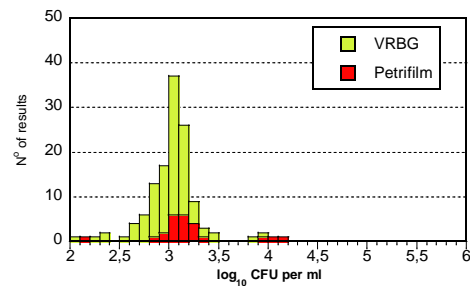
B



C



C



The results for mixture B form two peaks centered around 3.7 and 4.0 partly linked to the use of VRBG and Petrifilm™, respectively. For mixture C, laboratories using Petrifilm™ reported also values slightly higher than those using VRBG. This suggests that some strains have a better recovery on Petrifilm™ and/or that the indicator dye present in Petrifilm™ facilitated the reading of colonies and therefore led to a higher counts for mixture B and C.

Coliform bacteria, 30°C and 37°C

Mixture A

Both *Escherichia coli* and *Klebsiella pneumoniae* were target-organisms for these analyses.

Mixture B

20% and 26% of the laboratories reported negative results for the analysis of coliforms at 30°C and 37°C, respectively.

Enterobacter aerogenes was target-organism for these analyses. At NFA, we observed the growth of two morphologically different types of colonies on VRB plates. Only one type was surrounded by a red precipitation zone and showed a weak gas production when tested for lactose fermentation in brilliant green lactose broth (BGB). We performed the analyses of coliforms on mixture B several time and repeatedly observed low gas production in BGB that was difficult to interpret as positive or negative. In parallel, the strain of *E. aerogenes* present in mixture B was also tested and we observed no or weak gas production in BGB. Taking into account these additional tests, negative results reported after confirmation in BGB should be evaluated as correct.

Considering the characteristics of the target-organism and the variability in interpretation depending on confirmation method, the results are not evaluated and therefore no z-scores are calculated. Moreover, these results are not taken into account in the tables under the box plots.

Mixture C

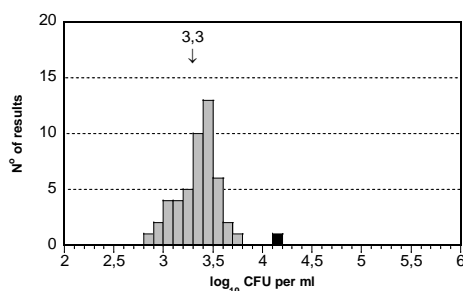
A strain of *Escherichia coli* was target-organism for these analyses

Results of coliform bacteria analysis, 30°C

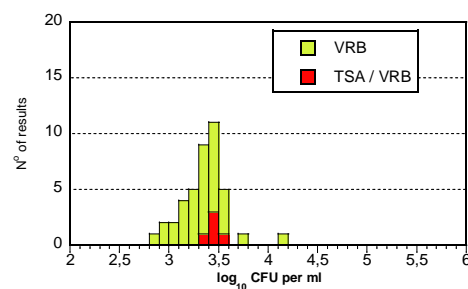
Medium	Mixture A						Mixture B*						Mixture C					
	n	m	s	F	<	>	n	m	s	F	<	>	n	m	s	F	<	>
Total	49	3.34	0.19	0	0	1	50	3.73	0.15	10	2	1	49	2.99	0.27	1	0	0
VRB	36	3.31	0.19	0	0	1	37	3.72	0.30	8	2	1	36	2.98	0.27	0	0	0
TSA/VRB	5	3.44	0.08	0	0	0	5	3.88	0.12	1	0	0	5	3.16	0.08	1	0	0

* = Results not evaluated. Negative and positive results are correct depending on the confirmation test used.

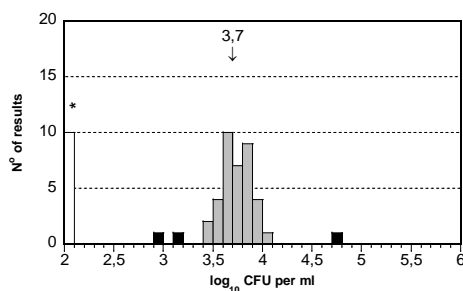
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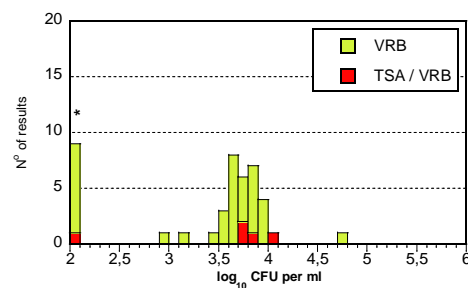
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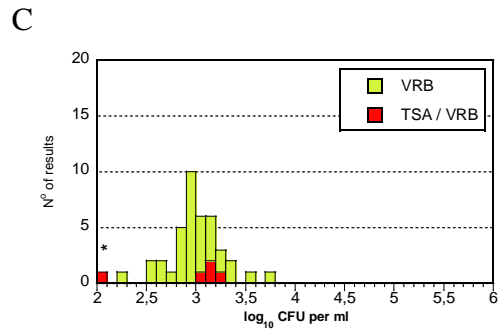
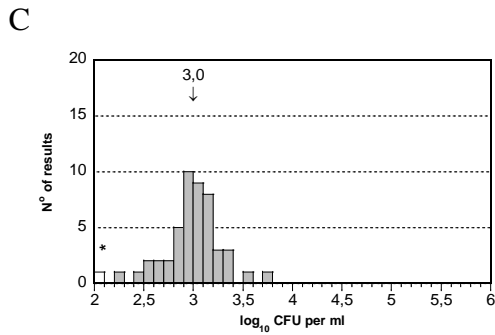


B



B

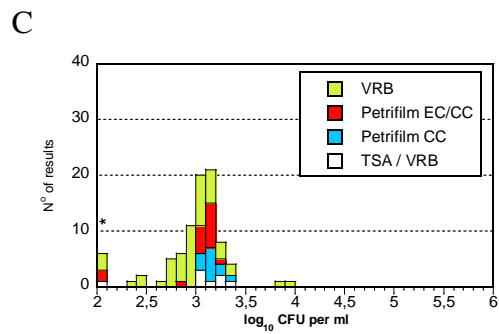
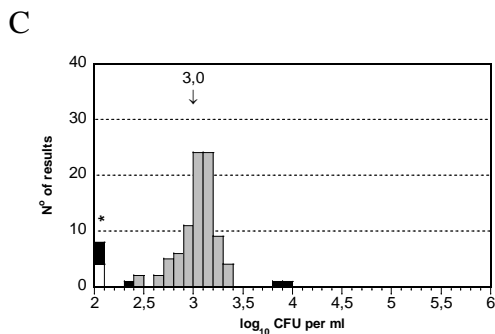
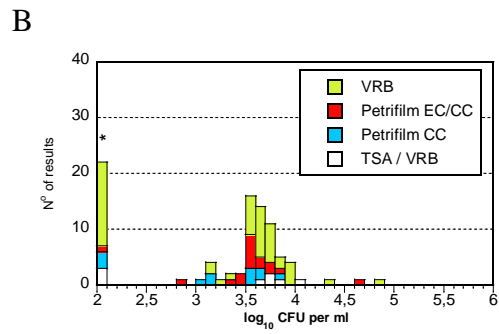
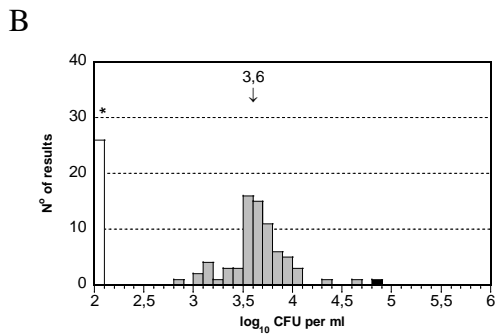
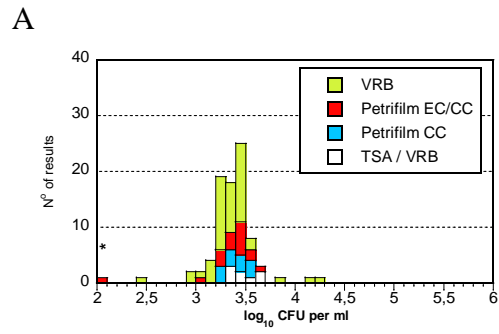
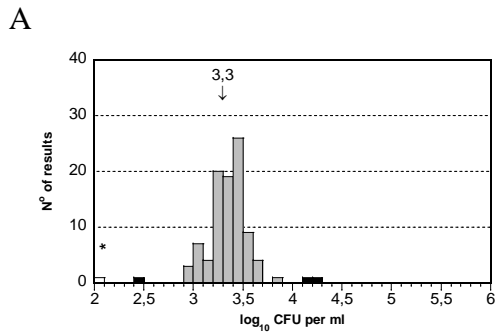




Results of coliform bacteria analysis, 37°C

Medium	Mixture A						Mixture B*						Mixture C					
	n	m	s	F	<	>	n	m	s	F	<	>	n	m	s	F	<	>
Total	97	3.34	0.17	1	1	2	99	3.63	0.29	26	0	1	98	3.04	0.18	4	5	2
VRB	49	3.31	0.15	0	1	2	50	3.66	0.23	15	0	1	50	2.97	0.20	1	3	2
Petrifilm™ EC/CC	15	3.40	0.12	1	0	0	15	3.62	0.36	1	0	0	15	3.10	0.06	1	1	0
Petrifilm™ CC	12	3.39	0.11	0	0	0	12	3.45	0.25	1	0	0	12	3.14	0.09	0	0	0
TSA/VRB	8	3.46	0.11	0	0	0	8	3.80	0.12	3	0	0	8	3.15	0.10	1	0	0

* = Results not evaluated. Negative and positive results are correct depending on the confirmation test used.



For the three mixtures and at both temperatures, results were slightly higher when analyses were performed with TSA/VRB. Pre-incubation in TSA can help for a better recovery if bacteria were stressed in the sample and is recommended in method NMKL 86:2004.

The negative results obtained for mixture B are mainly linked to the use of VRB, medium prescribed in the methods NMKL 44:2004 and ISO 4832:2006. Both methods describe a confirmation step using BGB. Lactose fermentation, characteristic of coliform bacteria, is visualized by gas production in BGB. However this broth is very selective and some coliform strains can give a negative result for lactose fermentation.

Most laboratories using Petrifilm™ did not have difficulty to identify coliforms in mixture B even though it is also based on the visualization of gas due to lactose fermentation. This strongly suggests that the high selectivity of BGB is the cause of the higher number of false negative reported for mixture B.

Thermotolerant coliform bacteria and Escherichia coli

Mixture A

Both *Escherichia coli* and *Klebsiella pneumoniae* are thermotolerant coliform bacteria. At NFA, two types of colonies could clearly be distinguished on TSA/VRBG after incubation at 44°C. Both fermented lactose at 44°C, but only one type was positive for the indol test, i.e. colonies from the strain of *E. coli*.

Mixture B

Mixture B did not contain any target-organism for these two analyses; however, 9 laboratories reported the presence of thermotolerant coliform. In previous tests at NFA, *E. aerogenes* formed small colonies on VRG plates after incubation at 43°C. This could explain the false positive results if the incubation temperature was too low.

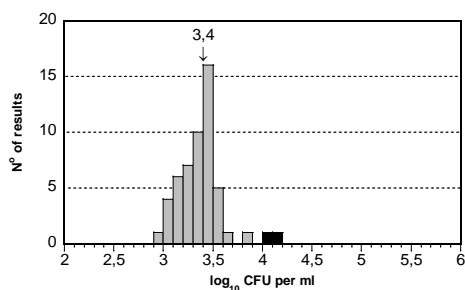
Mixture C

A strain of *Escherichia coli* was target-organism for these analyses

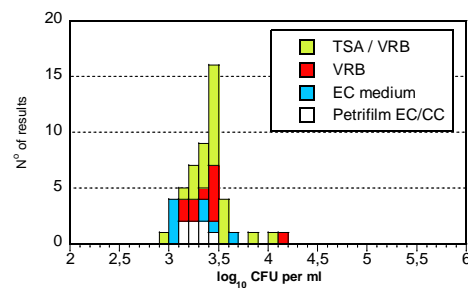
Results of thermotolerant coliforms analysis

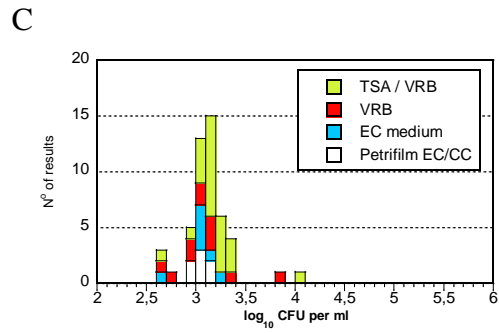
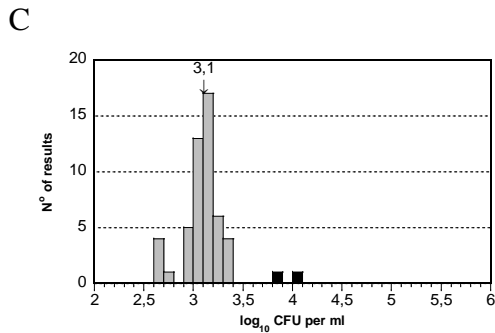
Medium	Mixture A						Mixture B						Mixture C					
	n	m	s	F	<	>	n	m	s	F	<	>	n	m	s	F	<	>
Total	53	3.34	0.18	0	0	2	53	-	-	9	-	-	52	3.07	0.17	0	0	2
TSA/VRB	24	3.40	0.17	0	0	1	24	-	-	2	-	-	24	3.13	0.15	0	0	1
VRB	11	3.34	0.11	0	0	1	11	-	-	1	-	-	11	3.01	0.18	0	0	1
EC medium	8	3.26	0.23	0	0	0	8	-	-	1	-	-	7	3.03	0.16	0	0	0
Petrifilm™ EC/CC	7	3.27	0.10	0	0	0	7	-	-	4	-	-	7	3.05	0.08	0	0	0

A



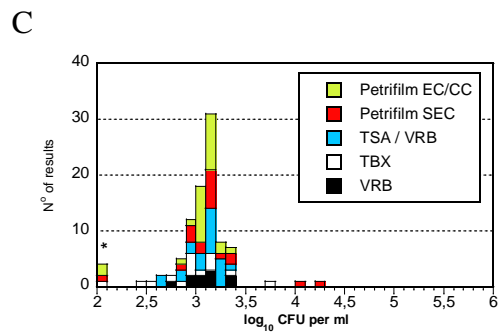
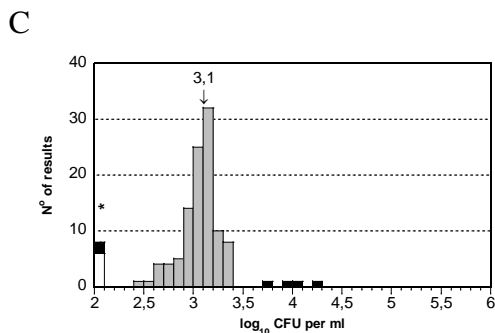
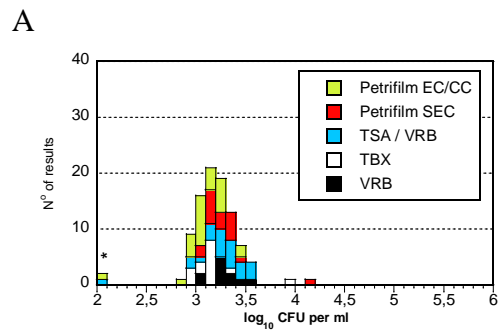
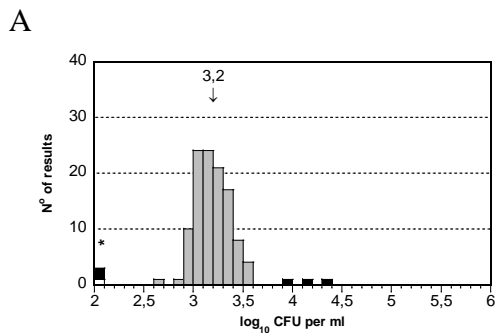
A





Results of *E. coli* analysis

Medium	Mixture A						Mixture B						Mixture C					
	n	m	s	F	<	>	n	m	s	F	<	>	n	m	s	F	<	>
Total	116	3.17	0.17	1	2	3	115	-	-	0	-	-	116	3.05	0.18	6	2	4
Petrifilm™ EC/CC	25	3.10	0.15	0	1	0	25	-	-	0	-	-	25	3.07	0.10	1	1	0
Petrifilm™ SEC	17	3.21	0.12	0	0	1	17	-	-	0	-	-	18	3.08	0.11	1	0	2
TSA/VRB	23	3.27	0.16	1	0	0	23	-	-	0	-	-	23	3.07	0.19	0	0	0
TBX	15	3.09	0.11	0	0	1	15	-	-	0	-	-	15	2.92	0.23	1	0	1
VRB	11	3.26	0.14	0	0	0	10	-	-	0	-	-	10	3.08	0.17	0	0	0



Half of the laboratories that reported a false positive results for the analysis of thermotolerant coliform bacteria in mixture B used Petrifilm™. Incubation temperature of Petrifilm™ EC/CC varies depending on the method: AOAC 991.14 and AOAC 998.08 state an incubation at $35\pm 1^\circ\text{C}$ while AFNOR 3M 01/2-09/89C states an incubation at $44\pm 1^\circ\text{C}$. These differences could explain the false positive results as *E. aerogenes* can form colonies at temperature lower than 44°C .

For the analysis of *E. coli*, there is no statistically significant difference between the reported results depending on the medium used. However it can be noticed that the use of chromogenic medium TBX led to lower results compared to the total average: 3.09 versus 3.17 and 2.92 versus 3.05 for mixture A and C, respectively. On this medium which reveals the presence of β -glucuronidase activity, only colonies of *E. coli* appear typical (*K. pneumoniae* does not

produce β -glucuronidase enzyme). For mixture A, higher results were reported with TSA/VRB. On VRB with or without TSA, *E. coli* and *K. pneumoniae* form typical colonies that could be counted as *E. coli* if confirmation is not performed or performed only on colonies of *E. coli*.

Presumptive *Bacillus cereus*

Mixture A

Mixture A did not contain any target-organism for this analysis.

Mixture B

There was no target-organism for this analysis.

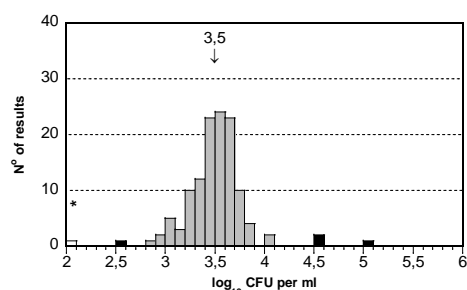
Mixture C

Mixture C contained a typical strain belonging to the *Bacillus cereus* group.

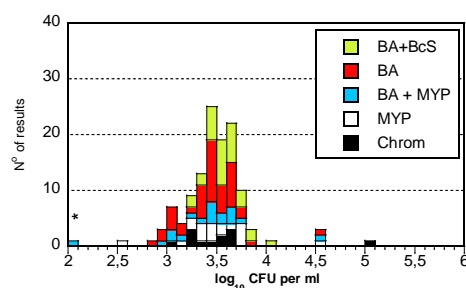
Results of presumptive *B. cereus* analysis

Medium	Mixture A					Mixture B					Mixture C				
	n	m	s	F	< >	n	m	s	F	< >	n	m	s	F	< >
Total	123	-	-	2	- -	123	-	-	5	- -	124	3.48	0.21	1	1 3
BA + BcS	31	-	-	0	- -	31	-	-	1	- -	31	3.56	0.17	0	0 0
BA	27	-	-	1	- -	28	-	-	2	- -	27	3.41	0.23	0	0 0
MYP + BA	18	-	-	1	- -	18	-	-	1	- -	18	3.40	0.23	1	0 1
MYP	18	-	-	0	- -	18	-	-	0	- -	18	3.47	0.19	0	1 1
Chromogen	12	-	-	0	- -	12	-	-	0	- -	12	3.42	0.19	0	0 1

C



C



The NMKL method 67:2010 describes the confirmation of suspected colonies from blood-agar plates on BcS agar or Cereus-Ident-Agar (chromogenic medium) while the ISO method 7932:2004 describes first an isolation on MYP medium followed by a confirmation of suspected colonies on blood-agar. There were no results differences depending on the method used. Lower values forming a small peak centered around 3.0 were mainly linked to the use of BA only.

Coagulase-positive *Staphylococci*

Mixture A

Mixture A did not contain any target-organism for this analysis

Mixture B

There was no target-organism for this analysis.

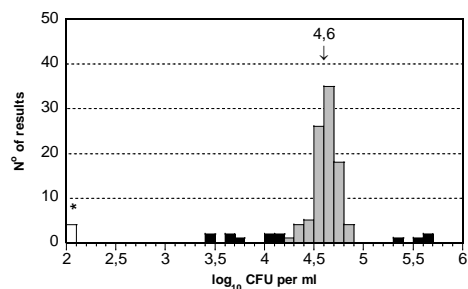
Mixture C

A strain of *Staphylococcus aureus* was target-organism for this analysis.

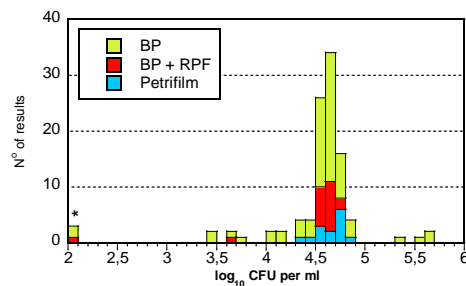
Results of coagulase-positive *Staphylococci* analysis

Medium	Mixture A						Mixture B						Mixture C					
	n	m	s	F	<	>	n	m	s	F	<	>	n	m	s	F	<	>
Total	108	-	-	3	-	-	110	-	-	0	-	-	110	4.61	0.12	4	9	4
BP	69	-	-	1	-	-	69	-	-	0	-	-	70	4.61	0.11	2	8	4
BP + RPF	20	-	-	1	-	-	20	-	-	0	-	-	20	4.62	0.06	1	1	0
Petrifilm™ Staph	11	-	-	1	-	-	14	-	-	0	-	-	13	4.64	0.14	0	0	0

C



C



There is no difference in results depending on the medium used for this analysis.

Enterococci

Mixture A

A strain of *Enterococcus faecium* was target-organism for this analysis.

Mixture B

A strain of *Enterococcus durans* was target-organism for this analysis.

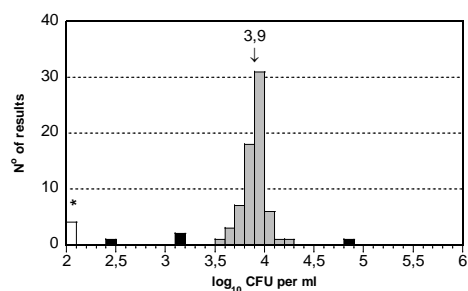
Mixture C

Mixture C did not contain any target-organism for this analysis.

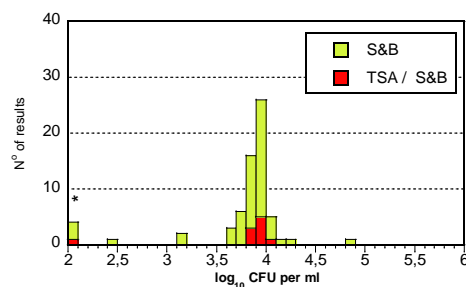
Results of enterococci analysis

Medium	Mixture A						Mixture B						Mixture C					
	n	m	s	F	<	>	n	m	s	F	<	>	n	m	s	F	<	>
Total	76	3.89	0.11	4	3	1	75	4.19	0.29	1	3	0	75	-	-	2	-	-
S&B	56	3.89	0.12	3	3	1	55	4.18	0.24	1	3	1	56	-	-	0	-	-
TSA/S&B	10	3.91	0.07	1	0	0	10	4.21	0.24	0	0	0	9	-	-	2	-	-

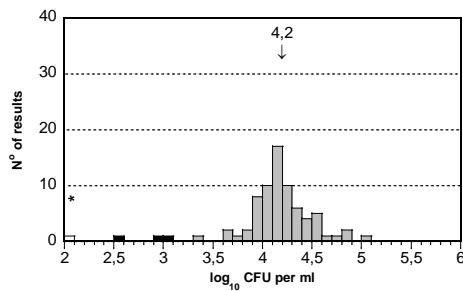
A



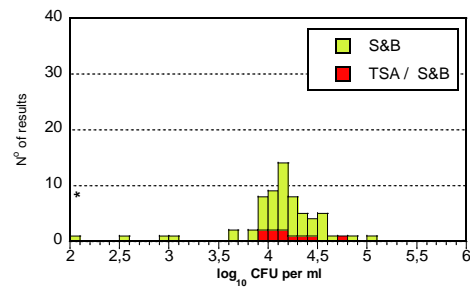
A



B



B



Most laboratories performing the analysis of *Enterococci* followed the method NMKL 68:2011 and / or used S&B agar. No differences in results depending on the medium or method used for this analysis could be seen.

For mixture B, we observed at NFA a weak blackening of bile-aesculin agar surrounding the colonies tested for confirmation after 2 hours of incubation, but the reaction was clearly positive after further incubation. This could explain the wider distribution of results for mixture B, depending on the time when confirmation plates were read.

Gram-negative bacteria in pasteurized milk and cream. Detection of recontamination.

Mixture A

Both *Escherichia coli* and *Klebsiella pneumoniae* were target-organisms for this analysis.

Mixture B

Both *Enterobacter aerogenes* and *Proteus mirabilis* were target-organisms for this analysis.

Mixture C

E. coli was target-organism for this analysis.

Results of gram-negative bacteria in dairy products analysis

Method	Mixture A						Mixture B						Mixture C					
	n	m	s	F	<	>	n	m	s	F	<	>	n	m	s	F	<	>
Total	9	-	-	0	-	-	9	-	-	0	-	-	9	-	-	0	-	-
NMKL 192:2011	8	-	-	0	-	-	8	-	-	0	-	-	8	-	-	0	-	-

The method NMKL 192:2011 describes a qualitative analysis for the detection of recontamination of dairy products by gram-negative bacteria. The method consists of a pre-incubation at 25°C, 24h or at room temperature, 28h, followed by streaking 10 or 100µl of the sample on VRBG, respectively. The analysis did not cause any problem to participants.

Outcome of the results of individual laboratory - assessment

In order to allow comparison of the results from different analyses and mixtures, all the results of the analyses were transformed into standard values (z-scores). For quantitative analyses, a z-score is either positive or negative, depending on whether the individual result is higher or lower than the mean value calculated from all laboratory results for each analysis. For qualitative analyses, a z-score of zero is attributed for a correct answer. The z-scores obtained, which are listed in Annex 2, can be used as a tool by laboratories when following up on the results.

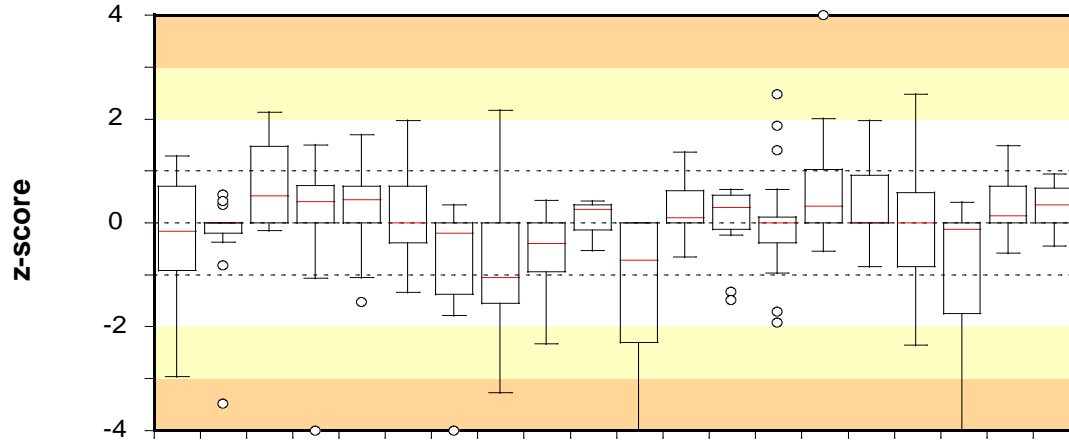
All the results from each laboratory – outliers included and false results excluded – were compiled into a box plot based on their z-scores. The smaller and more centred round zero the box of a laboratory is, the closer its results are to the general mean values calculated for all laboratory results.

The laboratories were not grouped or ranked based on their results. However, for each laboratory, the numbers of false results and outliers are presented below the box plots. These results are also highlighted in Annex 1, where all the reported results are listed, and the minimum and maximum accepted values for each analysis are stated.

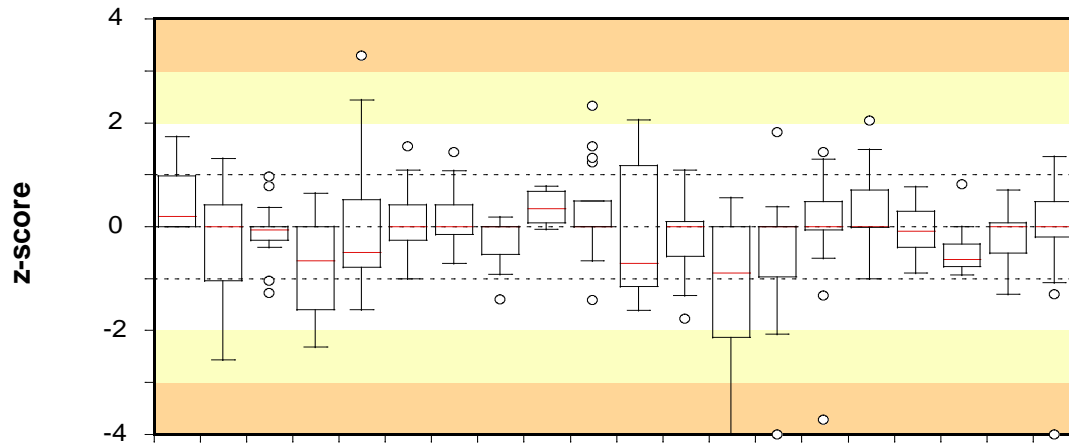
Information on the results processing and recommendations for follow-up work are given in the Scheme Protocol (2). Samples for follow-up can be ordered, free of charge via our website: www.slv.se/pt_extra

Box plots and numbers of deviating results for each laboratory

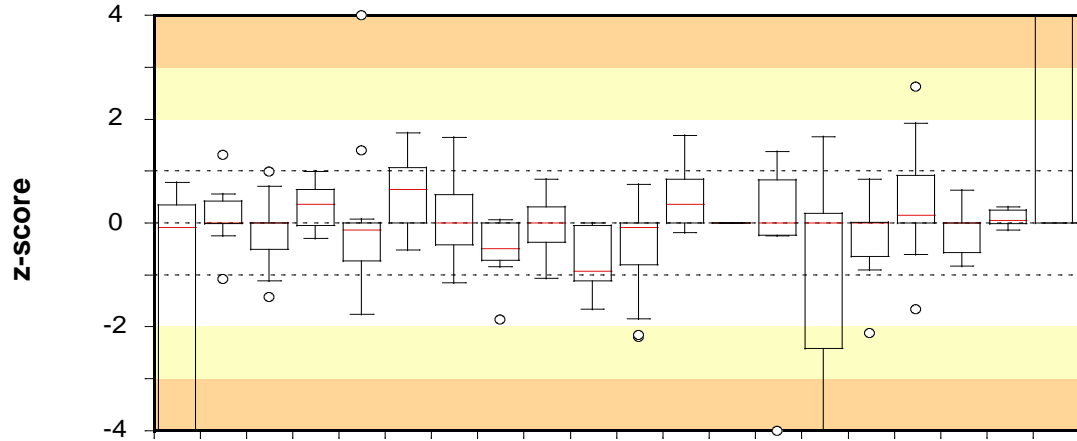
- *The plots are based on the laboratory results from all analyses transformed into z-scores calculated according to the formula: $z = (x-m)/s$, where x is the result of the individual laboratory, m is the mean of the results of all participating laboratories, and s is the standard deviation.*
- *Correct results for quantitative analyses without target organism and for qualitative analyses generate a z-value of 0.*
- *The laboratory median value is illustrated by a horizontal red line in the box.*
- *The box includes 50 % of a laboratory's results (25 % of the results above the median and 25 % of the results below the median). The remaining 50 % are illustrated by lines and circles outside the box.*
- *Very deviating results are represented by circles and are calculated as follow: the lowest result in the box $- 1.5 \times$ (the highest result in the box $-$ the lowest result in the box) or the highest result in the box $+ 1.5 \times$ (the highest result in the box $-$ the lowest result in the box). z-scores higher than +4 and less than -4 are positioned at +4 and -4 , respectively, in the plot.*
- *The background is divided by lines and shaded fields to indicate ranges in order to simplify location of laboratory results.*



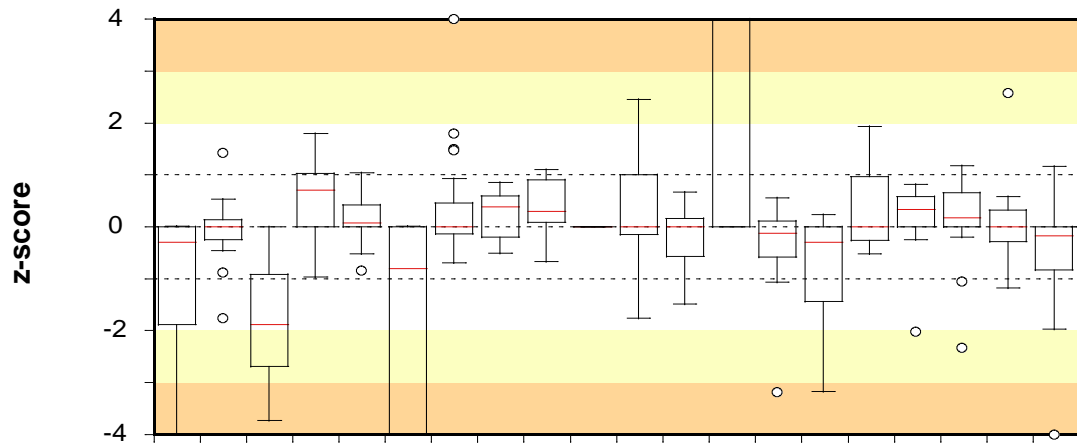
Lab no	1081	1149	1290	1594	1970	2035	2058	2072	2086	2109	2324	2386	2402	2458	2459	2637	2659	2670	2704	2720	
No. of results	6	17	17	23	28	13	11	22	17	3	18	13	11	27	16	20	13	14	17	9	
False positive	-	-	-	-	-	-	-	-	-	-	-	1	-	-	-	-	-	-	-	-	-
False negative	-	-	-	2	-	1	-	-	1	-	-	-	-	-	-	-	-	-	-	-	-
Low outliers	-	-	-	1	-	-	1	-	-	-	2	-	-	-	-	-	-	2	-	-	-
High outliers	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	-	-	-	-	-	-



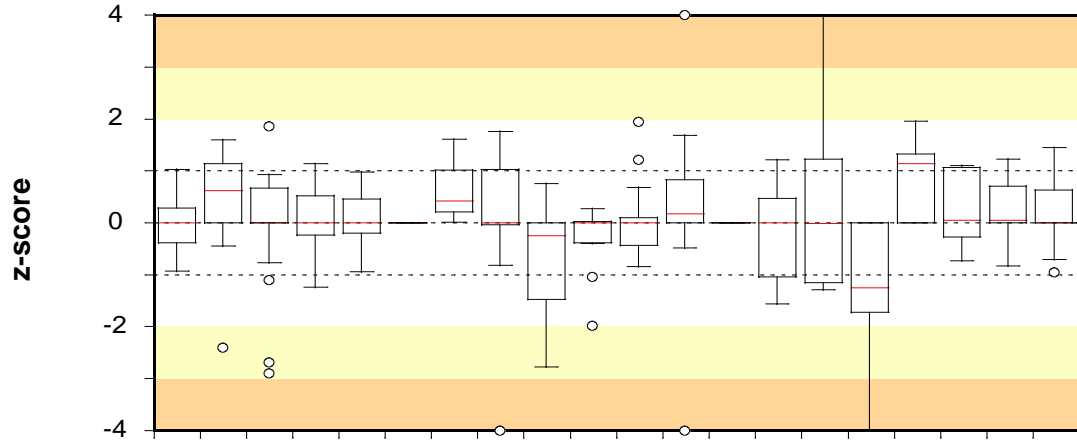
Lab no	2745	2757	2764	2842	2941	3055	3159	3225	3243	3305	3452	3457	3533	3543	3587	3626	3652	3831	3864	3868	
No. of results	18	14	14	11	14	11	19	12	6	18	5	15	14	17	19	25	5	9	9	28	
False positive	-	-	-	1	-	1	1	-	-	-	-	-	-	-	-	-	-	-	-	-	-
False negative	-	-	-	-	-	-	-	-	-	-	-	-	-	1	-	-	-	2	-	-	-
Low outliers	-	-	-	-	-	-	-	-	-	-	-	-	1	1	-	-	-	-	-	-	1
High outliers	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-



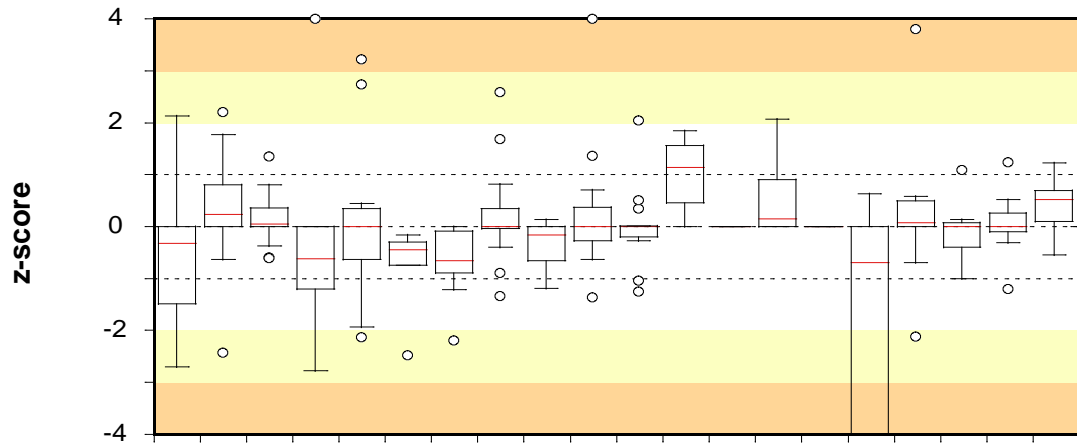
Lab no	3925	4047	4050	4064	4100	4153	4171	4246	4266	4278	4288	4339	4352	4400	4557	4562	4633	4635	4664	4683	
No. of results	5	15	17	6	20	22	14	16	11	9	26	25	-	9	14	20	24	15	7	22	
False positive	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	-	1	-	
False negative	-	-	-	-	-	-	-	1	-	-	-	-	-	-	-	-	-	-	-	-	
Low outliers	2	-	-	-	-	-	-	-	-	-	-	-	-	1	3	-	-	-	-	-	
High outliers	-	-	-	-	1	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	15



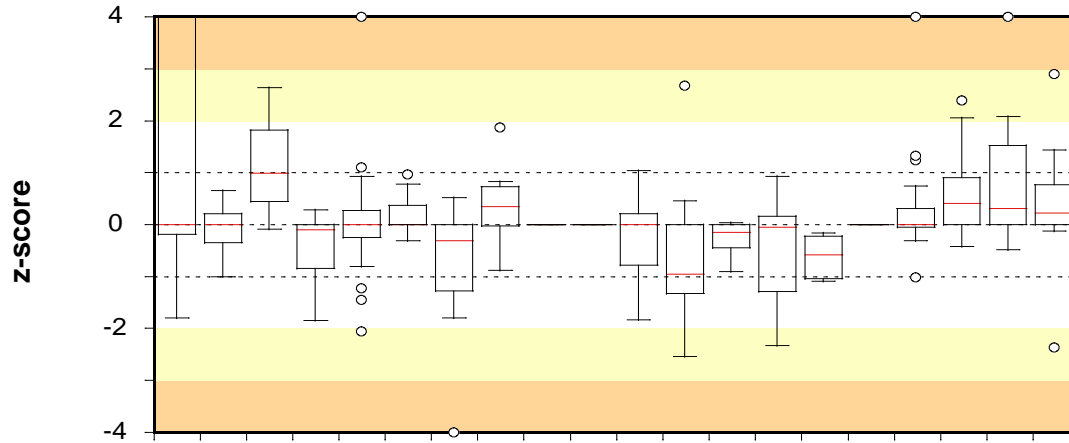
Lab no	4840	4889	4951	4955	4980	4998	5018	5100	5119	5162	5197	5201	5204	5220	5250	5290	5304	5329	5333	5352
No. of results	18	26	10	20	17	9	24	5	8	-	14	16	23	12	8	4	11	21	22	23
False positive	-	-	-	-	-	-	-	-	-	-	-	1	-	-	-	1	-	-	-	-
False negative	-	-	1	-	-	-	1	-	-	-	1	-	-	-	-	-	-	-	-	-
Low outliers	2	-	1	-	-	3	-	-	-	-	-	-	-	-	-	-	-	-	-	1
High outliers	-	-	-	-	-	-	1	-	-	-	-	-	14	-	-	-	-	-	-	-



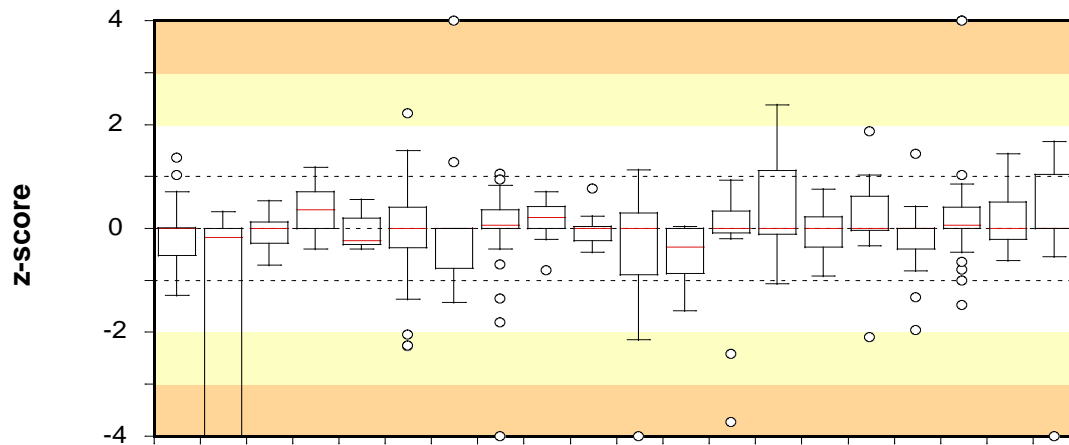
Lab no	5419	5446	5545	5553	5615	5632	5701	5764	5801	5808	5883	5950	5993	6109	6175	6220	6224	6232	6253	6343	
No. of results	21	18	18	11	20	-	3	9	9	11	15	34	-	8	6	11	9	6	23	13	
False positive	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
False negative	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1
Low outliers	-	-	-	-	-	-	-	1	-	-	-	1	-	-	-	1	-	-	-	-	-
High outliers	-	-	-	-	-	-	-	-	-	-	-	1	-	-	1	-	-	-	-	-	-



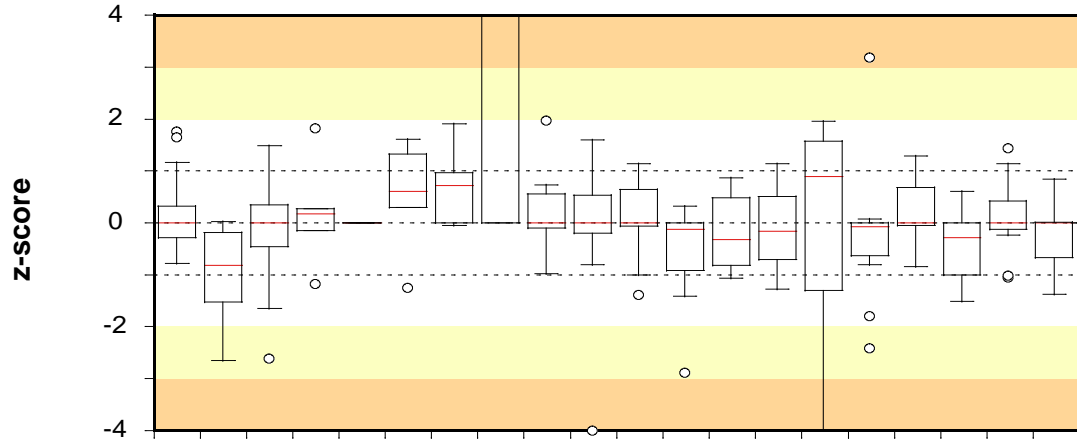
Lab no	6352	6368	6456	6490	6594	6628	6658	6686	6720	6728	6730	6762	6852	6885	6944	6958	6971	7024	7096	7182	
No. of results	20	23	24	9	14	5	9	17	16	13	14	9	-	18	-	9	9	9	19	12	
False positive	-	-	1	3	-	-	-	1	-	-	-	-	-	-	-	-	-	-	-	-	-
False negative	-	-	-	3	-	-	-	-	1	1	-	-	-	-	-	-	-	-	-	-	-
Low outliers	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	3	-	-	-	-	-
High outliers	-	-	-	2	-	-	-	-	-	-	1	-	-	-	-	-	-	-	-	-	-



Lab no	7191	7207	7232	7242	7248	7253	7334	7449	7533	7543	7564	7596	7617	7627	7631	7655	7688	7728	7750	7825	
No. of results	18	12	3	9	23	17	13	8	-	-	28	28	14	8	8	-	28	20	11	16	
False positive	-	-	-	-	-	-	1	-	-	-	1	-	-	-	-	-	-	-	-	-	-
False negative	1	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2
Low outliers	-	-	-	-	-	-	2	-	-	-	-	-	-	-	-	-	-	-	-	-	-
High outliers	6	-	-	-	1	-	-	-	-	-	-	-	-	-	-	-	2	-	1	-	



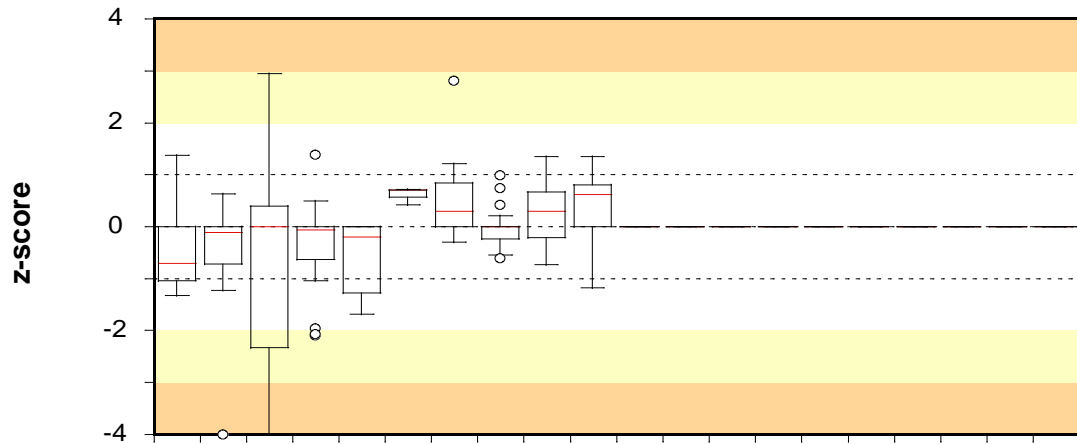
Lab no	7876	7882	7906	7930	7940	7962	7984	8068	8105	8213	8260	8313	8333	8352	8397	8428	8430	8435	8523	8529	
No. of results	17	9	17	25	5	25	12	28	11	15	19	18	14	22	16	23	14	28	12	21	
False positive	-	1	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
False negative	1	1	-	-	-	-	-	-	-	-	-	-	-	-	2	-	-	-	-	-	-
Low outliers	-	3	-	-	-	-	-	1	-	-	1	-	1	-	-	-	-	-	-	-	1
High outliers	-	-	-	-	-	-	1	-	-	-	-	-	-	-	-	-	-	2	-	-	



Lab no

8568 8626 8628 8657 8696 8734 8742 8756 8766 8891 8909 8918 9007 9034 9078 9217 9429 9436 9451 9453

No. of results	14	13	28	6	-	6	25	14	18	17	20	17	8	12	7	11	28	25	28	18
False positive	-	1	-	-	-	-	-	-	-	-	-	-	-	-	-	1	-	-	-	-
False negative	-	-	-	-	-	-	-	1	-	-	-	-	-	-	-	-	-	-	-	-
Low outliers	-	-	-	-	-	-	-	-	2	-	-	-	-	-	1	-	-	-	-	-
High outliers	-	-	-	-	-	-	8	-	-	-	-	-	-	-	-	-	-	-	-	-



Lab no

9512 9559 9569 9662 9747 9783 9890 9903 9923 9950

No. of results	9	23	27	22	6	3	20	18	15	11
False positive	-	-	-	-	-	-	-	-	2	1
False negative	-	-	1	-	-	-	-	-	-	-
Low outliers	-	2	4	-	-	-	-	-	-	-
High outliers	-	-	-	-	-	-	-	-	-	-

Test material and quality control

Test material

Each laboratory received three freeze-dried microbial mixtures designated A-C. The manufactured test material was freeze-dried in portions of 0.5 ml in vials, as described by Peterz and Steneryd (3). Before analysing the samples, the contents of each vial had to be dissolved in 254 ml of diluent. The organisms present in the mixtures are listed in Table 2.

Table 2. *Microorganisms present in mixture A-C supplied to participants*

Mixture ¹	Microorganism	Strain no.
A	<i>Klebsiella pneumoniae</i>	SLV-186
	<i>Escherichia coli</i>	SLV-165
	<i>Enterococcus faecium</i>	SLV-459
B	<i>Enterobacter aerogenes</i>	SLV-099
	<i>Proteus mirabilis</i>	SLV-180
	<i>Enterococcus durans</i>	SLV-078
C	<i>Micrococcus spp.</i>	SLV-055
	<i>Escherichia coli</i>	SLV-524
	<i>Bacillus cereus</i>	SLV-518
	<i>Staphylococcus aureus</i>	SLV-280

¹The links between the mixtures and the randomised sample numbers are shown in annex 1

Quality control of the mixtures

It is essential to have aliquots of homogeneous mixture and equal volume in all vials in order to allow comparison of all freeze-dried samples from one mixture. Quality control was performed in conjunction with manufacturing of the mixtures according to Scheme Protocol (2). The results are presented in Table 3. Homogeneity requires that the standard deviation and the difference between the highest and lowest value of results from 10 samples analysed do not exceed 0.15 log₁₀ units and 0.5 log₁₀ units, respectively.

Table 3. Concentration mean (*m*) and standard deviation (*s*) from analyses of 10 randomly selected vials per mixture, expressed in log₁₀ cfu (colony forming units) per ml of sample.

Analysis and method	A		B		C	
	m	s	m	s	m	s
Aerobic microorganisms 30°C NMKL-method no. 86	4.07	0.03	4.42	0.04	4.88	0.06
Aerobic microorganisms 20°C NMKL-method no. 86	4.08	0.04	4.35	0.06	4.87	0.05
Contaminating microorganisms ISO-method no. 13559:2002 IDF-method no. 153:2002	4.07	0.03	4.35	0.06	4.93	0.05
Enterobacteriaceae NMKL-method nr. 144	3.47	0.08	4.03	0.04	3.23	0.05
Coliform bacteria 30°C NMKL-method no. 44	3.36	0.11	3.66	0.06	3.16	0.06
Coliform bacteria. 37°C NMKL-method no. 44	3.43	0.06	3.65	0.04	3.12	0.07
Thermotolerant coliform bacteria NMKL-method no. 125	3.46	0.08	-	-	3.24	0.04
<i>Escherichia coli</i> NMKL-method no. 125	2.99*	0.14*	-	-	3.24	0.04
Presumptive <i>Bacillus cereus</i> NMKL-method no. 67	-	-	-	-	3.59	0.07
Coagulase-positive <i>Staphylococci</i> NMKL-method no. 66	-	-	-	-	4.74	0.07
<i>Enterococci</i> NMKL-method no. 68	3.93	0.03	4.15	0.04	-	-
Gram-negative bacteria in pasteurized milk and cream. Detection of recontamination NMKL-method no. 192	pos	-	pos	-	pos	-

– No target organism

* value obtained with Petrifilm™ SEC

References

1. Kelly. K. 1990. Outlier detection in collaborative studies. *J. Assoc. Off. Anal. Chem.* 73:58-64.
2. Anonymous. 2012. Protocol. Microbiology. Drinking Water & Food. The National Food Agency.
3. Peterz. M. Steneryd. A.C. 1993. Freeze-dried mixed cultures as reference samples in quantitative and qualitative microbiological examinations of food. *J. Appl. Bacteriol.* 74:143-148.

Annex 1

Results from the participating laboratories - October 2014

All results are expressed in log₁₀ cfu per ml sample.

Results reported as "<value" have been regarded as zero (negative). Results regarded as "> value" are excluded in the calculations.

A dash in the table indicates that the analysis was not performed.

Outliers and false results are highlighted and summarized for each analysis in the end of the table.

Results from the analyses of coliforms at 30°C and 37°C in mixture B are not included in the calculation of z-values (Annex 2) neither in the number of deviant results (Boxplot).

Lab nr.	Provnr.	Aerobic microorganisms 30 °C			Aerobic microorganisms 20 °C			Contaminating microorganisms			Enterobacteriaceae			Coliform bacteria 30 °C			Coliform bacteria 37 °C			Thermotolerant colif. Bacteria			Escherichia coli			Presumptive Bacillus cereus			Coagulase-positive staphylococci			Enterococci			Gram neg bacteria in dairy prod.			Lab nr.			
		A	B	C	A	B	C	A	B	C	A	B	C	A	B	C	A	B	C	A	B	C	A	B	C	A	B	C	A	B	C	A	B	C							
1081	3 1 2	4.04	4.6	4.9	-	-	-	-	-	-	3.23	3.64	2.52	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1081					
1149	1 3 2	3.7	4.34	4.78	-	-	-	-	-	-	3.34	3.67	3.11	-	-	-	3.4	3.59	3.11	-	-	-	3.04	<1	3	<1	<1	3.48	<2	<2	4.6	-	-	-	-	-	1149				
1290	1 2 3	4.09	4.73	4.99	-	-	-	-	-	-	3.59	3.86	3.3	3.59	3.82	3.39	-	-	-	-	-	-	3.15	<1	3.36	<1	<1	3.52	<1	<1	4.64	-	-	-	-	-	1290				
1594	1 2 3	4.08	4.49	3.3	-	-	-	-	-	-	3.46	4.04	3.11	3.49	3.79	<1	3.41	3.77	<1	3.46	<1	3.2	3	<1	3.2	<1	<1	3.74	<2	<2	4.64	3.9	4.38	<1	-	-	1594				
1970	3 1 2	4.02	4.47	4.81	4.01	4.47	4.59	-	-	-	3.57	3.57	3.11	3.43	3.79	3.15	3.62	3.72	3.11	3.46	<1	3.16	3.36	<1	3.16	<1	<1	3.81	<2	<2	4.81	3.72	4.57	<1	-	-	1970				
2035	2 3 1	4	4.4	4.9	-	-	-	-	-	-	3.3	<2	2.8	-	-	-	3.4	3.5	2.8	-	-	-	3.5	<1	3.2	<1	<1	3.7	-	-	-	-	-	-	-	-	2035				
2058	1 2 3	3.4	4.2	4.6	-	-	-	-	-	-	-	-	-	-	-	-	3.4	<1	3	-	-	-	3.2	<1	2.97	<1	<1	3.1	-	-	-	-	-	-	-	-	2058				
2072	1 3 2	4.25	3.89	4.66	3.77	4.26	4.61	-	-	-	3.11	3.41	2.83	3.04	3.69	2.72	3.04	3.58	2.8	-	-	-	2.92	0	2.86	0	0	3.4	0	0	4.5	-	-	-	-	-	2072				
2086	1 2 3	4	4.09	4.81	-	-	-	3.96	3.81	3.42	3.19	3.32	3.04	-	-	-	-	-	-	-	-	-	3.04	<1	<1	-	-	-	<2	<2	4.62	3.85	3.92	<1	-	-	2086				
2109	1 2 3	4.08	4.44	4.73	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2109				
2324	3 1 2	3.99	4.32	4.44	-	-	-	-	-	-	3.29	3.33	2.63	-	-	-	-	-	-	-	-	-	2.68	0	2.69	0	0	3.28	0	0	4.16	3.12	3.66	0	-	-	2324				
2386	1 2 3	4.1	4.37	4.89	-	-	-	-	-	-	-	-	-	-	-	-	3.57	3.6	3.1	3.23	<1	3.09	-	-	-	<1	1.9	3.58	<2	<2	4.7	-	-	-	-	-	2386				
2402	2 1 3	3.91	4.49	4.77	-	-	-	-	-	-	3.42	3.76	3.11	-	-	-	3.45	3.37	3.1	-	-	-	2.93	<1	3.1	-	-	-	-	-	-	-	-	-	-	-	2402				
2458	2 1 3	3.97	4.69	4.87	-	4.67	4.85	-	-	-	3.31	3.65	3.08	3.23	3.62	2.91	3.3	3.64	2.94	3.27	0	2.91	3.12	0	2.71	0	0	3.48	0	0	4.64	3.7	4.59	0	-	-	2458				
2459	3 2 1	4.05	4.43	4.86	3.95	4.45	4.88	-	-	-	-	-	-	-	-	-	3.36	3.15	3.26	-	-	-	3.38	<1	4.28	<1	<1	3.65	<1	<1	4.85	-	-	-	-	-	2459				
2637	2 1 3	4.1	4.4	4.9	-	-	-	-	-	-	3.5	3.6	3	-	-	-	3.6	<1	3.2	3.5	<1	3.3	3.5	<1	2.9	<1	<1	3.5	<1	<1	4.6	-	-	-	-	-	2637				
2659	3 2 1	4.28	4.29	4.66	-	-	-	-	-	-	-	-	-	3.45	3.56	2.7	3.2	3.8	3.32	-	-	-	3.28	<1	3.15	-	-	-	<1	<1	4.34	-	-	-	-	-	2659				
2670	3 1 2	4.01	4.46	4.17	-	-	-	-	-	-	-	-	-	-	-	-	3.04	0	3.04	3.04	0	3.04	3.04	0	3.04	-	0	0	3.79	-	-	-	-	-	-	-	2670				
2704	2 3 1	4.18	4.43	4.9	-	-	-	-	-	-	3.54	3.87	2.99	-	-	-	3.59	3.79	3.09	-	-	-	3.08	<1	3.04	<1	<1	3.51	<2	<2	4.65	-	-	-	-	-	2704				
2720	2 1 3	4.04	4.33	4.85	-	-	-	-	-	-	3.42	3.87	3.13	-	-	-	-	-	-	-	-	-	-	-	-	<1	<1	3.68	-	-	-	-	-	-	-	-	-	2720			
2745	2 3 1	4.06	4.41	5.04	-	-	-	-	-	-	3.48	3.93	3.26	-	-	-	-	-	-	-	-	3.46	<1	3.08	3.3	<1	3.08	<1	<1	3.85	<2	<2	4.7	-	-	-	-	-	2745		
2757	1 3 2	4.08	4.48	4.76	3.83	4.23	4.36	-	-	-	3.34	4	3.11	3.4	3.89	3.08	-	-	-	-	-	-	-	-	-	<1	<1	3.26	-	-	-	-	-	-	-	-	-	2757			
2764	1 2 3	4	4.2	4.91	-	-	-	-	-	-	3.4	3.71	2.98	-	-	-	3.32	<0.60	2.99	-	-	-	-	-	-	<1	<1	3.26	-	-	-	4	4.15	<2	-	-	-	2764			
2842	3 2 1	-	-	-	-	-	-	3.81	3.08	4	-	-	-	-	-	-	-	-	-	3.23	2.9	3.18	-	-	-	<1	<1	3.11	-	-	-	3.72	3.71	<1	-	-	-	2842			
2941	1 3 2	4.36	4.48	4.74	-	-	-	-	-	-	3.23	3.55	2.75	3.19	3.5	2.66	-	-	-	-	-	-	3.2	-	3.2	-	4	-	-	4.54	3.83	4.13	-	-	-	-	-	2941			
3055	2 3 1	3.95	4.51	4.82	-	-	-	-	-	-	3.22	3.95	2.93	-	-	-	-	-	-	-	-	-	-	-	-	3.95	0	3.81	-	-	-	-	-	-	-	-	-	Pos	Pos	Pos	3055
3159	2 3 1	3.97	4.37	4.78	-	-	-	-	-	-	3.54	3.92	3.08	-	-	-	3.28	3.63	3.1	3.32	3.8	3.15	3.08	<1	3.08	<1	<1	3.71	<1	<2	4.78	-	-	-	-	-	-	3159			
3225	2 3 1	3.98	4.18	4.74	-	-	-	-	-	-	3.23	3.63	3.05	-	-	-	-	-	-	-	-	-	-	-	-	<1	<1	3.48	-	-	-	-	-	-	-	-	-	Pos	Pos	Pos	3225
3243	3 2 1	4.08	4.44	4.91	-	-	-	-	-	-	3.36	3.86	3.01	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	3243		
3305	3 1 2	4.08	4.34	4.82	-	-	-	-	-	-	3.32	3.57	3.41	-	-	-	-	-	-	3.43	<1	3.28	3.43	<1	3.28	<1	<1	3.18	<2	<2	4.64	-	-	-	-	-	-	-	3305		
3452	2 1 3	3.97	4.22	4.58	-	-	-	-	-	-	-	-	-	3.74	0	3.31	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	3452		
3457	2 3 1	-	-	-	3.98	4.23	4.74	-	-	-	3.21	3.52	2.72	-	-	-	-	-	-	3.38	<1	3.16	-	-	-	-	-	-	<2	<2	4.74	3.94	4.14	<1	-	-	-	-	3457		
3533	3 1 2	4.03	4.25	4.88	-	-	-	-	-	-	-	-	-	-	-	-	3.04	<1	2.66	-	-	-	3.04	<1	2.66	-	-	-	<1	<1	3.69	-	-	-	-	-	-	-	3533		
3543	3 2 1	4.06	4.34	4.67	-	-	-	-	-	-	3.08	4.11	2.9	-	-	-	-	-	-	-	-	-	2.96	<1	<1	<1	<1	<1	4.13	3.93	4.3	<1	-	-	-	-	-	-	3543		
m		4.039	4.399	4.802	4.004	4.383	4.751	3.798	4.064	4.615	3.351	3.712	3.017	3.341	3.733	2.993	3.341	3.633	3.035	3.344	0	3.072	3.175	0	3.048	0	0	3.480	0	0	4.613	3.891	4.189	0	pos	pos	pos	m			
s		0.097	0.156	0.138	0.100	0.116	0.153	0.371	0.425	0.514	0.131	0.218	0.168	0.194	0.152	0.268	0.168	0.287	0.176	0.175	0	0.168	0.165	0	0.176	0	0	0.213	0	0	0.116	0.112	0.286	0	-	-	-	s			

Lab nr.	Provnr.	Aerobic microorganisms 30 °C			Aerobic microorganisms 20 °C			Contaminating microorganisms			Enterobacteriaceae			Coliform bacteria 30 °C			Coliform bacteria 37 °C			Thermotolerant colif. Bacteria			Escherichia coli			Presumptive Bacillus cereus			Coagulase-positive staphylococci			Enterococci			Gram neg bacteria in dairy prod.			Lab nr.						
		A	B	C	A	B	C	A	B	C	A	B	C	A	B	C	A	B	C	A	B	C	A	B	C	A	B	C	A	B	C	A	B	C	A	B	C							
8766	3	1	2	4	4.5	4.9	-	-	-	-	-	-	3.4	3.6	3	-	-	-	-	-	-	-	-	-	3.5	<1	2.9	<1	<1	3.6	<1	<1	4.5	3.9	4.4	<1	-	-	-	8766				
8891	2	3	1	3.07	-	4.88	-	-	-	2.15	3.72	4.86	3.42	4.06	3.14	3.45	3.85	2.94	-	-	-	-	-	-	-	<1	<1	3.11	<1	<1	3.56	-	<1	4.56	-	-	-	-	-	-	8891			
8909	1	2	3	4.11	4.38	4.82	-	-	-	-	-	-	3.5	3.41	2.85	3.45	3.63	3.02	-	-	-	-	-	-	3.36	<1	2.89	<1	<1	3.53	<2	<2	4.72	4.01	4.14	<1	-	-	-	-	-	8909		
8918	3	1	2	3.95	4.25	4.67	-	-	-	2.73	4.13	4.55	-	-	-	-	-	-	3.21	3.54	3.05	-	-	-	3.05	<1	2.95	<1	<1	3.55	<2	<2	4.45	-	-	-	-	-	-	8918				
9007	1	3	2	3.95	4.3	4.83	-	-	-	-	-	-	-	-	-	3.2	3.1	3.2	-	-	-	-	-	-	3	0	3.2	-	-	-	-	-	-	-	-	-	-	-	-	-	9007			
9034	1	3	2	4	4.2	4.9	4.1	4.3	4.8	-	-	-	3.5	3.7	2.9	-	-	-	-	-	-	-	-	-	3	<1	3	-	-	-	-	-	-	-	-	-	-	-	-	-	9034			
9078	1	3	2	4.22	3.56	4.89	-	-	-	-	-	-	-	-	-	3.6	3.61	3.52	3.49	3.74	2.47	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	9078			
9217	1	2	3	4.35	4.39	4.47	-	-	-	-	-	-	3.36	3.67	2.94	-	-	-	-	-	-	-	-	-	-	-	-	<1	3.53	3.31	-	-	-	3.69	4.17	<1	-	-	-	-	-	9217		
9429	3	1	2	4.11	4.48	4.95	-	-	-	4.11	4.46	4.98	3.52	3.58	3	3.34	<1	2.85	3.45	<1	2.96	3.43	<1	2.94	3.34	<1	2.94	<1	<1	3.3	<1	<1	4.66	3.9	4.32	<1	-	-	-	-	-	9429		
9436	3	2	1	3.92	4.26	4.71	-	-	-	-	-	-	3.16	3.62	2.8	3.3	3.54	2.67	3.11	<1	2.77	3.26	<1	3.04	3.01	<1	3	<1	<1	3.61	<1	<1	4.58	3.93	3.97	<1	-	-	-	-	-	9436		
9451	3	2	1	4.15	4.38	4.81	4.08	4.43	4.59	-	-	-	3.54	3.92	3.11	3.3	3.63	3.18	3.41	3.64	3.11	3.38	<1	3.04	3.15	<1	3.04	<1	<1	3.43	<1	<1	4.6	3.91	3.9	<1	-	-	-	-	-	9451		
9453	3	1	2	4	4.29	4.71	-	-	-	3.86	3.48	4.48	3.3	3.56	3.02	-	-	-	-	-	-	-	-	-	-	-	-	<1	<1	3.63	<1	<1	4.71	3.96	3.97	<1	-	-	-	-	-	9453		
9512	1	3	2	3.91	4.28	4.66	-	-	-	-	-	-	3.18	3.71	3.25	-	-	-	-	-	-	-	-	-	-	-	-	<1	<1	3.33	-	-	-	-	-	-	-	-	-	-	-	9512		
9559	3	2	1	3.97	4.38	4.74	-	-	-	3.88	3.66	4.83	3.19	3.85	2.04	-	-	-	3.19	3.94	1.78	-	-	-	3.1	<1	2.92	<1	<1	3.43	<1	<1	4.6	-	-	-	Pos	Pos	Pos	-	-	-	9559	
9569	2	1	3	4.21	4.3	3.97	-	-	-	4.05	4.25	3.94	3.36	3.96	2.26	3.41	<1	2.23	3.43	<1	2.34	3.86	<1	2.61	<1	<1	2.61	<1	<1	3.02	<2	<2	4.03	3.97	3.95	<1	-	-	-	-	-	9569		
9662	1	3	2	4	4.3	4.86	-	-	-	-	-	-	3.28	3.64	3.1	2.96	3.48	3.11	2.99	3.56	3.28	-	-	-	3.15	<1	3.11	<1	<1	3.26	<2	<2	4.6	3.79	3.6	<1	-	-	-	-	-	9662		
9747	3	2	1	4	4.2	4.57	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	<1	<1	3.48	-	-	-	-	-	-	-	-	-	-	-	-	-	9747	
9783	1	3	2	4.08	4.51	4.9	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	9783		
9890	3	1	2	4.01	4.45	4.84	4.04	4.37	4.77	-	-	-	3.72	3.83	3.11	-	-	-	3.54	3.54	3.25	-	-	-	3.25	0	3.25	0	0	3.72	0	0	4.58	-	-	-	-	-	-	-	-	-	9890	
9903	3	2	1	4.06	4.35	4.86	-	-	-	-	-	-	3.32	3.93	3.01	-	-	-	-	-	-	-	-	-	3.12	<2	3.18	<1	<1	3.35	<2	<2	4.55	3.88	4.13	<1	-	-	-	-	-	-	9903	
9923	1	3	2	4.17	4.32	4.86	-	-	-	-	-	-	3.43	3.64	3.14	-	-	-	3.52	3.15	3.26	3.32	3.9	2.95	3.13	<1	3.1	-	-	-	2	<1	4.66	-	-	-	-	-	-	-	-	-	-	9923
9950	2	3	1	4.1	4.61	4.64	-	-	-	4.09	4.41	4.73	-	-	-	-	-	-	-	-	-	-	-	3.52	3.9	3.02	-	-	-	<1	<1	3.62	-	-	-	-	-	-	-	-	-	-	9950	
n				174	174	174	27	28	28	19	19	19	133	134	133	49	50	49	97	99	98	53	53	52	116	115	116	123	123	124	108	110	110	76	75	75	9	9	9	n				
Min				2.90	3.32	3.30	3.77	4.18	4.36	2.15	3.08	3.42	0	0	2.04	2.86	0	0	0	0	0	2.90	0	2.61	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	Min		
Max				5.30	6.33	5.94	4.85	6.38	5.62	5.52	4.78	5.26	4.40	5.20	4.18	4.18	4.74	3.70	4.26	4.80	3.90	4.15	3.89	4.04	4.30	0	4.28	3.95	3.71	5.04	4.75	0	5.67	4.87	5.02	4.18	-	-	-	-	-	-	Max	
median				4.03	4.38	4.82	4.03	4.39	4.75	3.96	4.14	4.83	3.34	3.67	3.04	3.36	3.76	3.00	3.37	3.63	3.08	3.38	0	3.10	3.16	0	3.080	0	0	3.51	0	0	4.61	3.90	4.15	0	-	-	-	-	-	-	median	
m				4.039	4.399	4.802	4.004	4.383	4.751	3.798	4.064	4.615	3.351	3.712	3.017	3.341	3.733	2.993	3.341	3.633	3.035	3.344	0	3.072	3.175	0	3.048	0	0	3.480	0	0	4.613	3.891	4.189	0	pos	pos	pos	-	-	-	m	
s				0.097	0.156	0.138	0.100	0.116	0.153	0.371	0.425	0.514	0.131	0.218	0.168	0.194	0.152	0.268	0.168	0.287	0.176	0.175	0	0.168	0.165	0	0.176	0	0	0.213	0	0	0.116	0.112	0.286	0	-	-	-	-	-	-	s	
F+				0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	9	0	0	0	0	0	2	5	0	3	0	0	0	0	0	2	0	0	0	F+		
F-				0	0	0	0	0	0	0	0	0	1	2	0	0	10	1	1	26	4	0	0	0	1	0	6	0	0	1	0	0	4	4	1	0	0	0	0	0	0	F-		
<				3	3	5	0	0	0	1	0	0	2	1	5	0	2	0	1	0	5	0	0	0	2	0	2	0	0	1	0	0	9	3	3	0	-	-	-	-	-	-	<	
>				7	4	4	1	2	1	1	0	0	4	4	6	1	1	0	2	1	2	2	0	2	3	0	4	0	0	3	0	0	4	1	0	0	-	-	-	-	-	-	>	
< OK				3.70	3.89	4.30	3.77	4.18	4.36	2.73	3.08	3.42	3.02	2.90	2.52	2.86	3.43	2.23	2.95	2.87	2.47	2.90	0	2.61	2.68	0	2.49	0	0	2.89	0	0	4.24	3.59	3.36	0	-	-	-	-	-	< OK		
> OK				4.41	5.05	5.13	4.19	4.67	5.16	4.11	4.78	5.26	3.72	4.14	3.45	3.74	4.08	3.70	3.80	4.64	3.34	3.86	0	3.36	3.54	0	3.39	0	0	4.04	0	0	4.85	4.22	5.02	0	-	-	-	-	-	> OK		

n = number of analyses performed

Min = lowest reported result

Max = highest reported result

Median = median value

m = mean value

s = standard deviation

F+ = false positive

F- = false negative

< = low outlier

> = high outlier

< OK = lowest accepted value

> OK = highest accepted value

Internal and external control for microbiological analyses of food and drinking water

All analytical activities require work of a high standard that is accurately documented. For this purpose, most laboratories carry out some form of internal quality assurance, but their analytical work also has to be evaluated by an independent party. Such external quality control of laboratory competence is commonly required by accreditation bodies and can be done by taking part in proficiency testing (PT).

In a proficiency test, identical test material is analysed by a number of laboratories using their routine methods. The organiser evaluates the results and compiles them in a report.

The National Food Agency's PT program offers

- External and independent evaluation of laboratories analytical competence.
- Improved knowledge of analytical methods with respect to various types of organisms.
- Expert support.
- Tool for inspections regarding accreditation.
- Free extra material for follow-up analyses.

For more information visit our website: www.slv.se/absint



The National Food Agency's reference material

As a complement to the proficiency testing, National Food Agency produces also reference material (RM) for internal quality control: a total of 8 RM for food and drinking water microbiological analyses, including pathogens, are available.

Information available on our website: www.slv.se/RM-micro