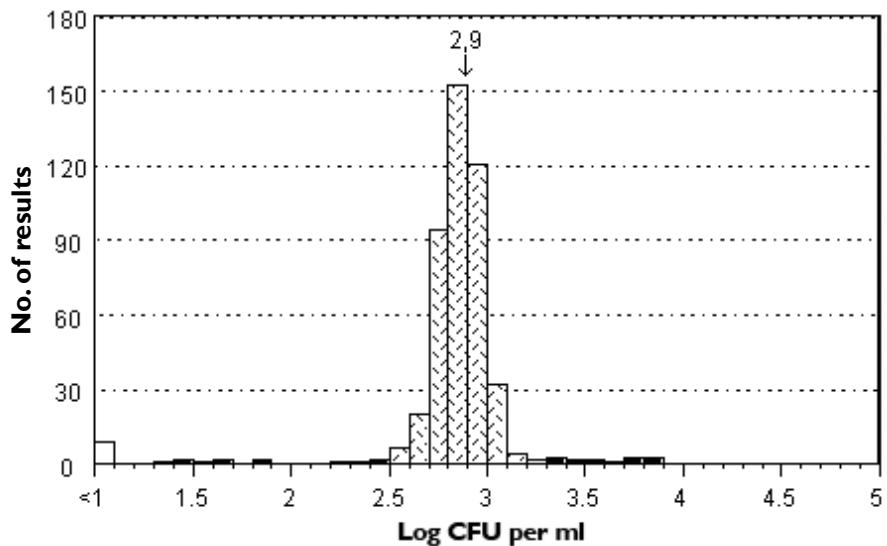


Proficiency testing

Food Microbiology

– April 2012

by Laurence Nachin, Christina Normark, Irina Boriak and Ingela Tillander



Proficiency Testing
Microbiology – Food
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Contents

Abbreviations	3
Introduction	5
- Benefits of the National Food Agency's proficiency tests.....	5
Design and analyses	5
- Analyses performed.....	5
- Test material	6
- Quality control of the mixtures	7
Laboratory results	8
- General information regarding the results	8
- Description of mixture A	12
- Description of mixture B	15
- Description of mixture C	
Outcome of the methods	18
- General comments	18
- Analysis of aerobic microorganisms	18
General outcome of the results – assessment.....	21
- Box plot	22
References	27
Appendix 1: Results obtained by the participants	
Appendix 2: z-scores of all participants	

Abbreviations

Media

DG 18	Dichloran Glycerol agar
DRBC	Dichloran Rose-Bengal Chloramphenicol agar
MPCA	Milk Plate Count Agar
MRS	de Man-Rogosa-Sharpe agar
MRS-aB	de Man-Rogosa-Sharpe agar with amphotericin
PCA	Plate Count Agar
TSA	Trypticase Soy Agar
TGE	Tryptone Glucose Extract agar

Organisations

IDF	International Dairy Federation
ISO	International Organization for Standardization
NMKL	Nordic Committee for Food Analyses
SLV	Livsmedelsverket/National Food Agency, Sweden

Introduction

All analytical activities require the execution of 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 examined by a number of laboratories. The laboratories must follow instructions, perform analyses on the samples provided and report their results to the organiser. They are also expected to use their routine methods to analyse the samples provided. The organiser subsequently evaluates the results using statistical tools and finally compiles them in a report.

Benefits of the National Food Agency's proficiency tests

1. Laboratories are externally evaluated with respect to their analytical competence, including usage of methods, documentation and orderliness.
2. Accreditation bodies are provided with a tool for inspections regarding new accreditation or maintenance of accreditation.
3. Laboratories and the organiser improve their knowledge of the efficiency of analytical methods used routinely by participating laboratories with respect to various types of organisms.

Design and analyses

The proficiency testing reported in this document was performed during April 2012 and is registered as no. 867/2012 at the National Food Agency, Uppsala.

Quantitative analyses performed

Aerobic microorganisms, 30 °C

Enterobacteriaceae

Escherichia coli

Presumptive *Bacillus cereus*

Coagulase-positive staphylococci

Lactic acid bacteria

Clostridium perfringens

Anaerobic sulphite-reducing bacteria

Aerobic microorganisms in fish products, 20-25 °C

Hydrogen sulphide-producing bacteria in fish products

Yeast

Moulds

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 (1). Each laboratory received one vial of each mixture. 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 1.

Table 1. Microorganisms present in mixture A-C supplied to test laboratories

Mixture ¹	Microorganism	Strain no.
A	<i>Pseudomonas aeruginosa</i>	SLV-395
	<i>Escherichia coli</i>	SLV-085
	<i>Bacillus weihenstephanensis</i>	SLV-563
	<i>Lactobacillus plantarum</i>	SLV- 475
	<i>Clostridium perfringens</i>	SLV-442
	<i>Candida glabrata</i>	SLV-052
B	<i>Brochotrix thermosphacta</i>	SLV-220
	<i>Enterococcus hirae</i>	SLV-536
	<i>Shewanella putrefaciens</i>	SLV-520
	<i>Hanseniaspora uvarum</i>	SLV-555
C	<i>Escherichia coli</i>	SLV-477
	<i>Serratia marcesens</i>	SLV-040
	<i>Staphylococcus aureus</i>	SLV-185
	<i>Aspergillus flavus</i>	SLV-480
	<i>Penicillium roqueforti</i>	SLV-510

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

Quality control of the mixtures

It is essential to have a homogeneous mixture and a uniform volume in all vials in order to allow comparison of all freeze-dried samples derived from one mixture. Quality control was performed in conjunction with manufacture of the mixtures according to Scheme Protocol (2). The results are presented in Table 2.

The standard deviations for the mixtures analysed ranged from 0.03 to 0.13 log₁₀ units. 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 2. 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	
	<i>m</i>	<i>s</i>	<i>m</i>	<i>s</i>	<i>m</i>	<i>s</i>
Aerobic microorganisms, 30 °C NMKL method no. 86	4.5	0.05	4.4	0.06	5.2	0.04
Enterobacteriaceae NMKL method no. 144	3.8	0.03	—	—	4.7	0.05
<i>Escherichia coli</i> NMKL method no. 125	3.9	0.05	—	—	4.3	0.05
Presumptive <i>Bacillus cereus</i> NMKL method no. 67	3.3	0.05	—	—	—	—
Coagulase-positive staphylococci NMKL method no. 66	—	—	—	—	5.0	0.05
Lactic acid bacteria NMKL method no. 140	3.9	0.04	4.3	0.04	—	—
<i>Clostridium perfringens</i> NMKL method no. 95	3.1	0.04	—	—	—	—
Anaerobic sulphite-reducing bacteria NMKL method no. 56	3.5	0.09	—	—	—	—
Aerobic microorganisms in fish products NMKL method no. 184, JA	4.5	0.10	4.6	0.12	5.3	0.04
H ₂ S-producing bacteria in fish products NMKL method no 184, JA	—	—	4.2	0.13	—	—
Yeast NMKL method no. 98, DRBC	3.6	0.04	3.6	0.06	—	—
Moulds NMKL method no. 98, DRBC	—	—	—	—	4.1	0.10

— = No target organism

Laboratory results

General information regarding the results

Samples were sent to 187 laboratories, 44 of which were in Sweden, 128 in other European countries and 15 outside Europe.

For the 184 laboratories that reported results, 97 laboratories (53%) provided at least one analytical result that received an annotation. In the previous round (April 2011), which comprised similar analyses, the proportion was 58%. In general, rounds including analyses of yeasts and moulds cause more results with annotation than other rounds.

Highly deviating values that did not belong to a strictly normal distribution were identified as statistical outliers and are illustrated by black bars in the histograms. They appeared in most analyses. The statistical tool Grubbs' test as modified by Kelly (3) was used to identify outliers. The method is objective in theory, but in order to obtain correct outliers the results have to be normally distributed. In some cases, subjective adjustments were made to set the right limits, based on knowledge of the mixture's contents. The number of false results and outliers obtained by each laboratory are presented below the box plots (Figure 5). False results and outliers were not included in the calculations of means and standard deviations. Results reported as “>value” could not be evaluated statistically and were hence excluded from the evaluation. Results reported as “<value” were interpreted as being zero (negative result). All reported results are presented in Appendix 1.

Description of mixture A

Mixture A contained *Escherichia coli*, *Pseudomonas aeruginosa*, *Bacillus weihenstephanensis*, *Lactobacillus plantarum*, *Clostridium perfringens* and *Candida glabrata*.

The results obtained did not reveal any major difficulties in the analyses of this mixture. For each analysis, the results are quite well distributed, with a small dispersion (Table 3 and Figure 1).

Analysis of Enterobacteriaceae and *E. coli*

Escherichia coli was the target organism for both the analysis of Enterobacteriaceae and of *E. coli*. Hence, the majority of the laboratories reported similar results for these analyses. However, mixture A also contained *Pseudomonas aeruginosa*, which is a gram-negative but oxidase-positive bacteria and therefore does not belong to the Enterobacteriaceae. Its presence in the mixture could explain the high outlier results for analysis of Enterobacteriaceae obtained by some laboratories.

Analysis of presumptive *B. cereus*

Although mixture A did not contain a strain of *B. cereus*, a positive result is correct for the analysis of presumptive *B. cereus*. The mixture contained *B. weihenstephanensis*, which is not distinguished from *B. cereus* (or *B. thuringensis*) by methods ISO 7932 and NMKL 67. All three species give a haemolytic zone on blood agar and a lecithinase reaction on egg yolk medium. More, none of these species produces acid from mannitol.

Analysis of *C. perfringens* and anaerobic sulphite-reducing bacteria

There is a good correlation between the results of these two analyses, as *C. perfringens* was the microorganism detected in both cases. Low outlier results were obtained for both analyses, by the same laboratories (3 cases) or by laboratories that performed only one analysis. Examination of the method and/or medium employed for these analyses did not reveal any obvious cause for these low values.

Table 3. Outcome of each analysis for mixture A

Analysis	Organism	m ¹	s ²	F+	F-	Outl<	Outl>	n ³
Aerobic microorgs, 30 °C	<i>E. coli</i> <i>P. aeruginosa</i>	4.31	0.12	0	0	5	7	169
Enterobacteriaceae	<i>E. coli</i>	3.73	0.17	0	0	2	6	148
<i>Escherichia coli</i>	<i>E. coli</i>	3.80	0.16	0	0	4	3	131
Presumptive <i>B. cereus</i>	<i>B. weihenstephanensis</i>	3.12	0.25	0	7	0	2	132
Coagulase pos. staph.	–	–	–	0	0	0	0	119
Lactic acid bacteria	<i>L. plantarum</i>	3.92	0.21	0	6	1	0	65
<i>Clostridium perfringens</i>	<i>C. perfringens</i>	3.36	0.18	0	0	6	1	70
Anaerobic sulph.-red. bact.	<i>C. perfringens</i>	3.32	0.22	0	0	6	0	75
Aerobic microorgs in fish prod.	<i>E. coli</i> <i>P. aeruginosa</i>	4.20	0.13	0	0	0	0	23
H ₂ S-prod. bact. in fish prod.	–	–	–	0	0	0	0	21
Yeasts	<i>C. glabrata</i>	3.59	0.14	0	2	6	3	152
Moulds	–	–	–	3	0	0	0	148

¹Mean value of all laboratory results expressed in log₁₀ cfu/ml (Appendix 1)

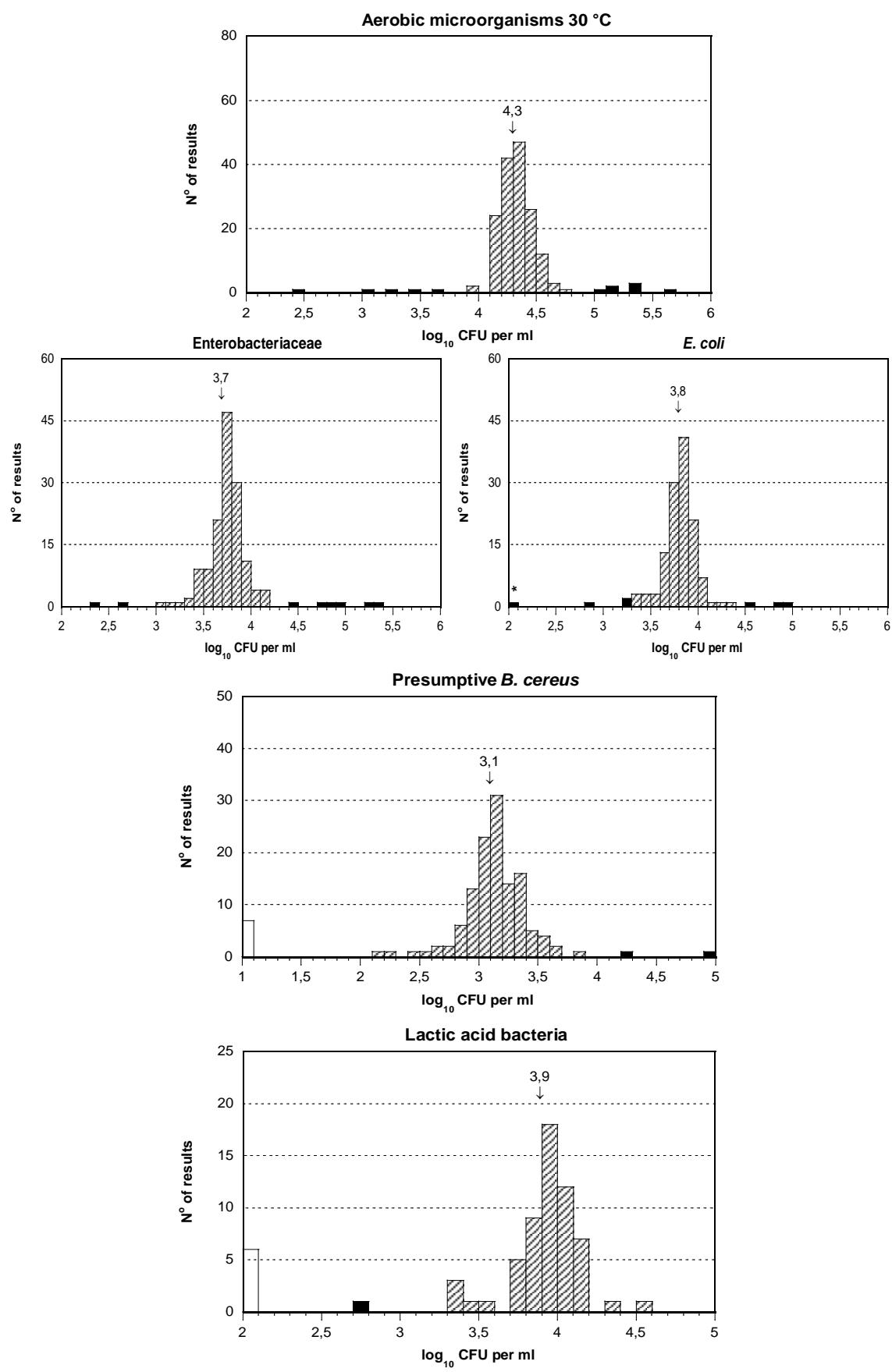
²Standard deviation of all laboratory results (Appendix 1)

F+ and F- = numbers of false positive and false negative results, respectively.

Outl < and Outl> = number of low and high outliers, respectively.

³Number of analyses performed

– = No target organism



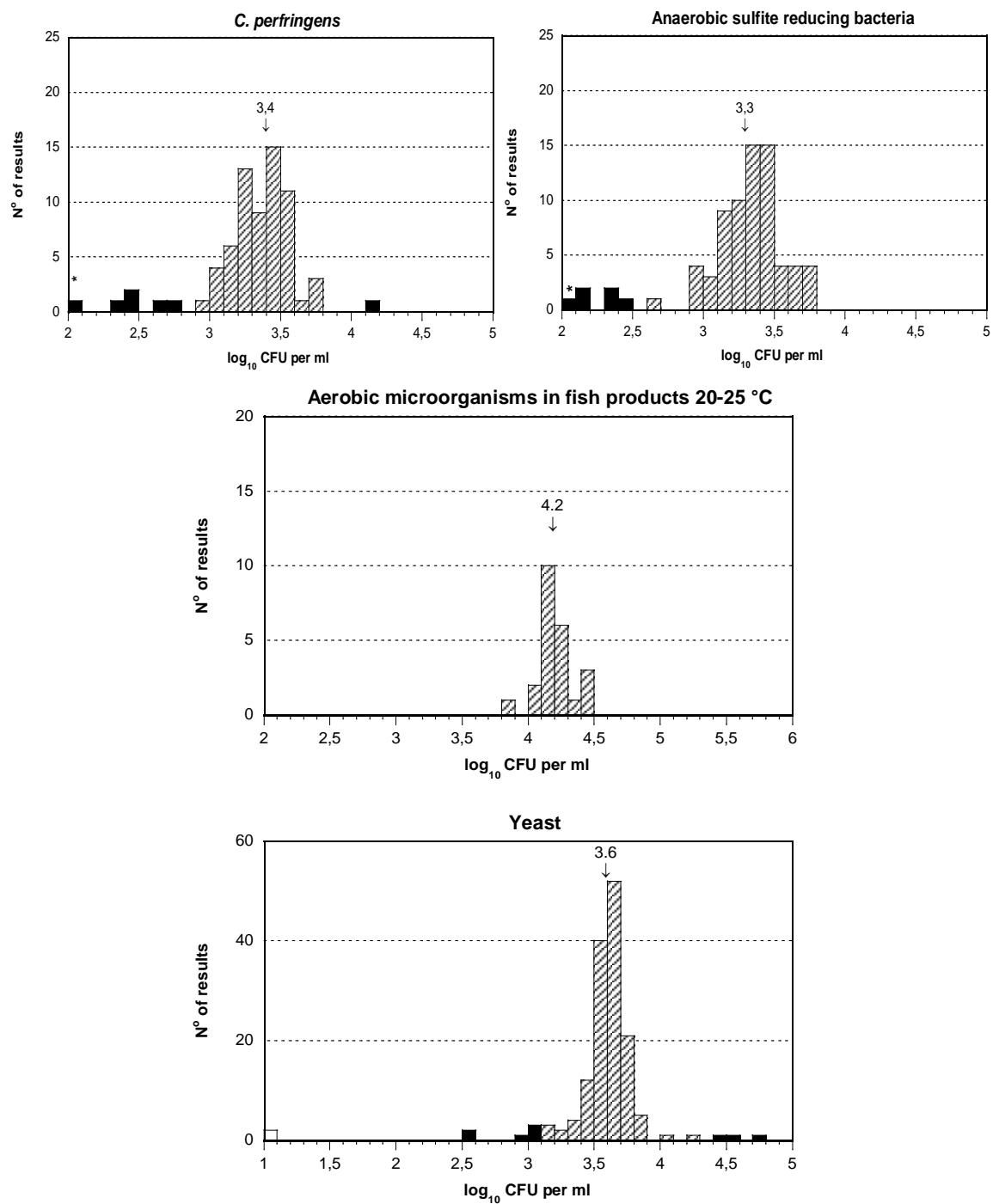


Figure 1. Histograms of all analytical results obtained for the mixture A.

▨ values within the interval of acceptance (Appendix 1), ■ outliers, □ false negative results, * outliers outside of the x-axis scale. The mean value of the analysis results is indicated in the histograms.

Description of mixture B

Mixture B contained *Brochotrix thermosphacta*, *Shewanella putrefaciens*, *Enterococcus hirae* and *Hanseniaspora uvarum*.

Table 4. Outcome of each analysis for mixture B

Analysis	Organism	m ¹	s ²	F+	F-	Outl<	Outl>	n ³
Aerobic microorgs, 30 °C	<i>B. thermosphacta</i> <i>S. putrefaciens</i> <i>E. hirae</i>	4.43	0.31	0	1	3	3	169
Enterobacteriaceae	–	–	–	2	0	0	0	147
<i>Escherichia coli</i>	–	–	–	0	0	0	0	130
Presumptive <i>B. cereus</i>	–	–	–	1	0	0	0	132
Coagulase-pos. staph.	–	–	–	1	0	0	0	120
Lactic acid bacteria	<i>E. hirae</i>	4.21	0.09	0	17	4	5	64
<i>Clostridium perfringens</i>	–	–	–	0	0	0	0	71
Anaerobic sulph.-red. bact.	–	–	–	1	0	0	0	76
Aerobic microorgs in fish prod.	<i>B. thermosphacta</i> <i>S. putrefaciens</i> <i>E. hirae</i>	4.67	0.33	0	0	0	0	23
H ₂ S-prod. bact. in fish prod.	<i>S. putrefaciens</i>	3.61	0.32	0	0	0	0	22
Yeasts	<i>H. uvarum</i>	3.32	0.13	0	6	6	2	150
Moulds	–	–	–	3	0	0	0	148

¹Mean value of all laboratory results expressed in log₁₀ cfu/ml (Appendix 1)

²Standard deviation of all laboratory results (Appendix 1)

F+ and F- = numbers of false positive and false negative results, respectively.

Outl < and Outl> = number of low and high outliers, respectively.

³Number of analyses performed

– = No target organism

Analysis of aerobic microorganisms

The histogram presenting the results obtained for the analysis of aerobic microorganisms at 30 °C revealed a major peak centred around the overall mean value of 4.4, but also a minor peak around 5.0 (Figure 2). Moreover, the results obtained for the analysis of aerobic microorganisms in fish products at 20-25 °C showed a higher mean value of 4.7, even though theoretically the same microorganism should be detected in the two analyses. However, mixture B contained *B. thermosphacta*, which grows better at 20-25 °C than at 30 °C. *Brochotrix thermosphacta* was present at the highest concentration in the mixture and we therefore believe it is this strain that caused the tails of higher values seen in the analysis of aerobic microorganisms at 30 °C. A correlation between these

high values and the method used is discussed later in this report, in the section “*Outcome of the method*”.

Analysis of lactic acid bacteria

One in four of the laboratories that performed this analysis did not detect any lactic acid bacteria in mixture B, even though it contained *Enterococcus hirae*. According to NMKL method 140, *Carnobacterium*, *Lactobacillus*, *Lactococcus*, *Leuconostoc*, *Pediococcus* and *Weisella* are the most common lactic acid bacteria of food spoilage-associated genera, but this group also includes *Enterococcus*. The laboratories that reported negative results for the analysis probably did not interpret *Enterococcus* as being lactic acid bacteria.

Analysis of H₂S-producing bacteria in fish products

Only 22 laboratories performed this analysis. The standard deviation of the results is similar for the analysis of aerobic microorganisms at 30 °C and aerobic microorganisms in fish products at 20-25 °C. In this analysis, the microorganism detected was *S. putrefaciens*, which forms black colonies on iron agar. However, the high concentration of the background flora (10-fold) could impede accurate reading of the plates. More, colonies can bleach if the plates are not overlaid or are incubated at too high a temperature. The pH of the medium is also important, as the iron sulphide produced by *S. putrefaciens* from cysteine is acid-labile.

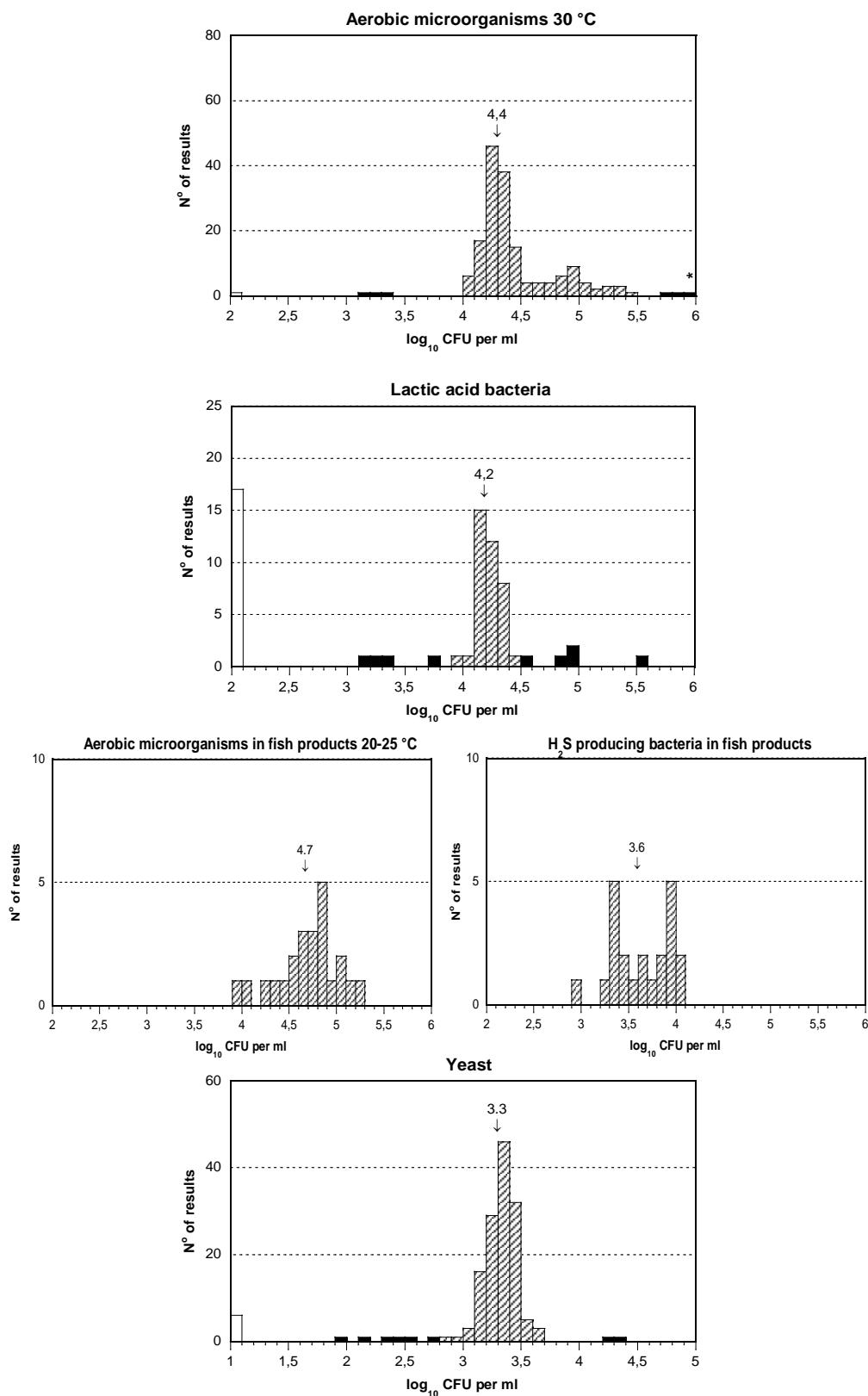


Figure 2. Histograms of all analytical results obtained for mixture B.
For details, see legend to Figure 1.

Description of mixture C

Mixture C contained *Escherichia coli*, *Serratia marcesens*, *Staphylococcus aureus*, *Aspergillus flavus* and *Penicillium roqueforti*.

Table 5. Outcome of each analysis for mixture C

Analysis	Organism	m ¹	s ²	F+	F-	Outl<	Outl>	n ³
Aerobic microorgs, 30 °C	<i>E. coli</i>							
	<i>S. marcesens</i>	5.18	0.24	0	0	3	3	169
	<i>S. aureus</i>							
Enterobacteriaceae	<i>E. coli</i>	4.50	0.14	0	0	4	5	148
<i>Escherichia coli</i>	<i>E. coli</i>	4.17	0.17	0	1	2	4	132
Presumptive <i>B. cereus</i>	–	–	–	10	0	0	0	131
Coagulase-pos. staph.	<i>S. aureus</i>	5.10	0.31	0	2	3	2	118
Lactic acid bacteria	–	–	–	16	0	0	0	63
<i>Clostridium perfringens</i>	–	–	–	0	0	0	0	71
Anaerobic sulph.-red. bact.	–	–	–	0	0	0	0	76
Aerobic microorgs in fish prod.	<i>E. coli</i>							
	<i>S. marcesens</i>	5.14	0.19	0	0	0	0	23
	<i>S. aureus</i>							
H ₂ S-prod. bact. in fish prod.	–	–	–	0	0	0	0	21
Yeast	–	–	–	20	0	0	0	150
Moulds	<i>A. flavus</i>	3.64	0.32	0	2	1	0	149
	<i>P. roqueforti</i>							

¹Mean value of all laboratory results expressed in log₁₀ cfu/ml (Appendix 1)

²Standard deviation of all laboratory results (Appendix 1)

F+ and F- = numbers of false positive and false negative results, respectively.

Outl < and Outl> = number of low and high outliers, respectively.

³ Number of analyses performed

– = No target organism

Analysis of presumptive *B. cereus*

Ten laboratories reported the presence of presumptive *B. cereus* in mixture C, although it did not contain any, but rather a strain of *S. marcesens*. This bacterium could be misinterpreted, as it gives a positive lecithinase reaction on egg yolk medium. However on blood agar, *S. marcesens* forms atypical colonies without a haemolytic zone, which rules out the possibility of it being presumptive *B. cereus*.

Analysis of coagulase-positive staphylococci

The results obtained are widely spread, with log₁₀ cfu values from 4.1 till 6.1. This distribution is reflected by a high standard deviation (0.31). The histogram reveals

two groups of results, at around 4.7 and 5.1 (Figure 3). However, investigation of the methods reported did not allow conclusions to be drawn on any correlation between the results obtained and the method and/or medium employed for this analysis.

Analysis of lactic acid bacteria

Surprisingly, 25% of the reported results indicated the presence of lactic acid bacteria. At the National Food Agency, none of the strains included in mixture C grew on MRS-aB medium, but both strains of *E. coli* and *S. aureus* formed colonies on MRS medium. The reference methods NMKL 140:2007 and ISO 15214:1998 indicate the use of MRS-aB and MRS, respectively.

Analysis of moulds

Mixture C contained *A. flavus* and *P. roqueforti*. The *A. flavus* concentration was 10-fold higher than the *P. roqueforti* concentration. On DG 18 and DRBC, *A. flavus* forms large green colonies, while colonies of *P. roqueforti* are lighter in colour, with a blue-green centre. The difficulty in reading plates containing these two moulds can partly explain the large dispersion in the results reported. Indeed, it could be difficult to count single colonies of *A. flavus* if the concentration on the plate is too high. More, because of the large size of its colonies, this mould can hide colonies of *P. roqueforti*. It should be therefore easier to count single colonies of *P. roqueforti* by looking at plates from underneath.

Finally, when analysing moulds, plates should be incubated in an upright position and should not be touched until reading to avoid spores disseminating and generating “new” colonies.

Analysis of yeasts

The mixture did not contain any yeast. Nevertheless, many laboratories reported the presence of yeast in the mixture.

At the National Food Agency, none of the bacteria present in the mixture grew on DG 18 or DRBC agar. More, the appearance of the two mould strains, *A. flavus* and *P. roqueforti*, on these media was unambiguous (see above). A less selective medium such as Sabouraud or malt extract agar could potentially support the growth of bacteria, which could be misinterpreted as yeast. However, the majority of the laboratories that reported false positive results actually used selective medium for their analyses. Another hypothesis to explain false positive results is the interpretation of *P. roqueforti* colonies as yeast colonies when reading the plate from underneath (see above).

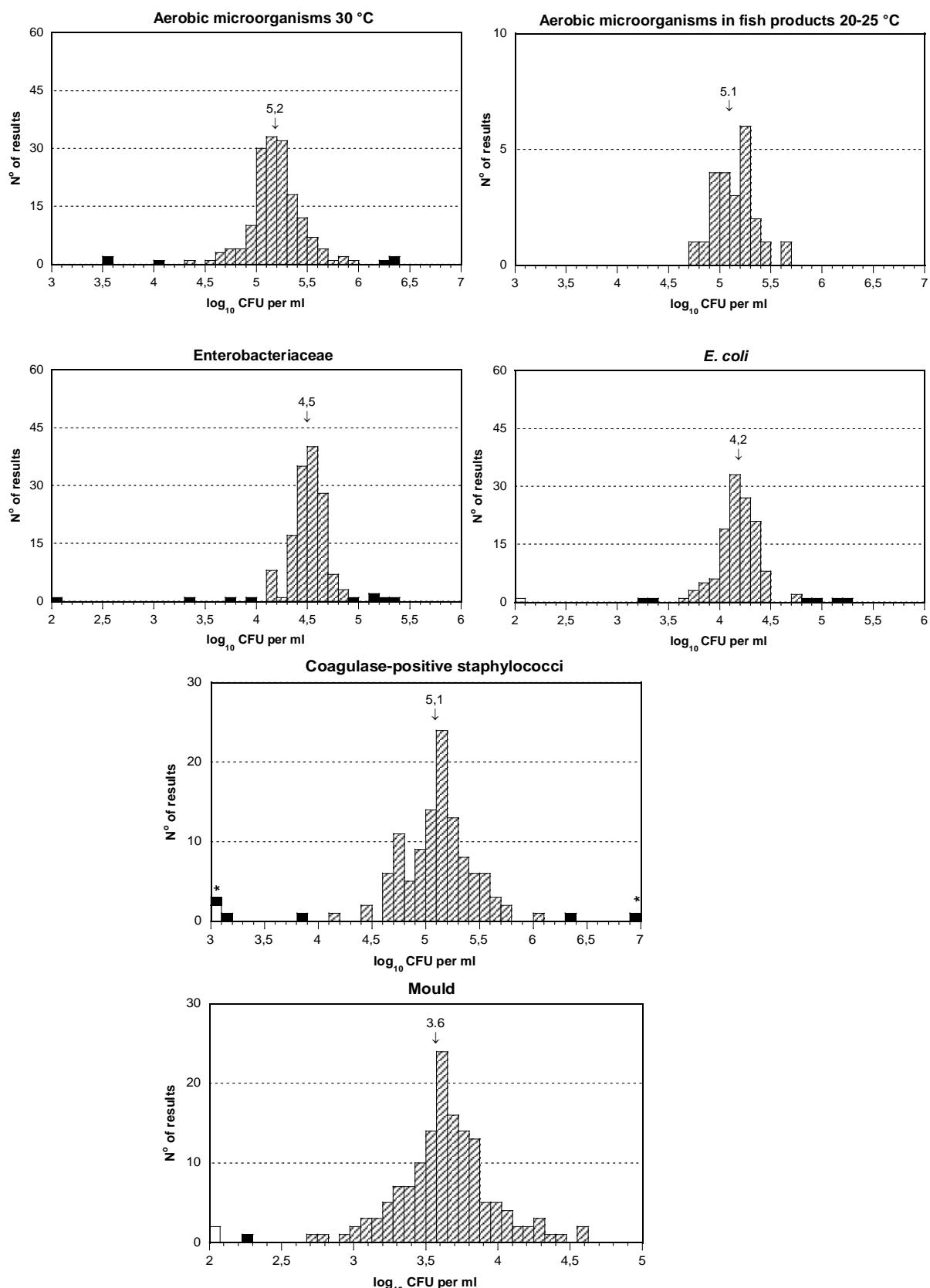


Figure 3. Histograms of all analytical results obtained for mixture C.
For details, see legend to Figure 1.

Outcome of the methods

General comments

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. However, the method information is sometimes difficult to interpret, e.g. many laboratories choose a medium that differs from that in the reported standard methods (Table 6).

Table 6. Distribution of the methods used by the laboratories for each analysis.

Analysis	n ¹	NMKL	ISO/IDF	Petrifilm™	Other	Several
Aerobic microorgs, 30 °C	169	63	53	25	25	2
Enterobacteriaceae	148	82	29	20	13	4
<i>Escherichia coli</i>	132	44	27	42	19	0
Presumptive <i>B. cereus</i>	132	85	24	0	22	1
Coagulase-pos. staph.	120	60	33	13	12	2
Lactic acid bacteria	65	41	9	0	15	0
<i>Clostridium perfringens</i>	71	48	18	0	5	0
Anaerobic sulph.-red. bact.	76	49	16	0	11	0
Aerobic microorgs in fish prod.	23	23	0	0	0	0
H ₂ S-prod. bact. in fish prod.	22	22	0	0	0	0
Yeast	152	60	58	10	24	0
Mould	150	58	58	8	26	0

¹Number of laboratories that supplied method information for the respective analyses

In the following, we focus on the analysis of total aerobic microorganisms at 30 °C.

Analysis of aerobic microorganisms

Most of the participating laboratories (69%) used either the NMKL or ISO/IDF method for their analyses, but a substantial amount (15%) routinely used the Petrifilm™ method (Table 6). Looking at the results obtained with these three different methods, no obvious difference could be seen regarding mixtures A and C. However, the cfu counts for mixture B were significantly higher when the

analytical method chosen was Petrifilm™ (Figure 4 and Table 7). This difference is clearly visible on the histogram of mixture B results, where 20 of the 23 results reported were above $4.5 \log_{10} \text{cfu ml}^{-1}$ (Figure 4).

The organism present at the highest concentration in mixture B was *B. thermosphacta*, which is the bacteria mainly detected in analysis of aerobic microorganisms in fish products at 20-25 °C (Figure 2). In view of the results, it seems that these bacteria also appear more at 30 °C when the Petrifilm™ method is used. It is known that some strains exhibit different behaviour and growth rate depending on the method and/or substrate used for their detection. It is possible that *B. thermosphacta* cells grow better on Petrifilm™ than on traditional plates, or that they generally form small colonies at 30 °C but the presence of tetrazolium in the Petrifilm™ facilitates their enumeration. In either case this is a good illustration of the variability in enumeration that can occur depending on method and/or substrate used for a specific analysis.

Table 7. Analytical results of aerobic microorganisms at 30 °C for mixture A-C according to the method and the medium employed

	Mixture			B			C			
	n ¹	m ²	s ³	N ¹	m ²	s ³	N ¹	m ²	s ³	
Method	Petrifilm™	22	4.31	0.14	23	4.84	0.25	23	5.22	0.22
	NMKL	59	4.32	0.29	62	4.33	0.26	62	5.17	0.31
	ISO/IDF	49	4.31	0.09	53	4.33	0.28	51	5.16	0.29
	PCA	105	4.32	0.12	108	4.33	0.23	110	5.17	0.24
	Petrifilm™	21	4.32	0.12	22	4.82	0.24	22	5.21	0.22
	MPCA	13	4.31	0.11	13	4.38	0.27	12	5.18	0.16
	TSA	9	4.25	0.16	9	4.52	0.31	9	5.24	0.21
	TGE	3	4.23	-	3	4.22	-	3	5.11	-
Medium	TEMPO®	3	4.41	-	3	4.45	-	3	5.24	-

¹Number of laboratories that supplied method information

²Mean value expressed in $\log_{10}\text{cfu/ml}$

³Standard deviation

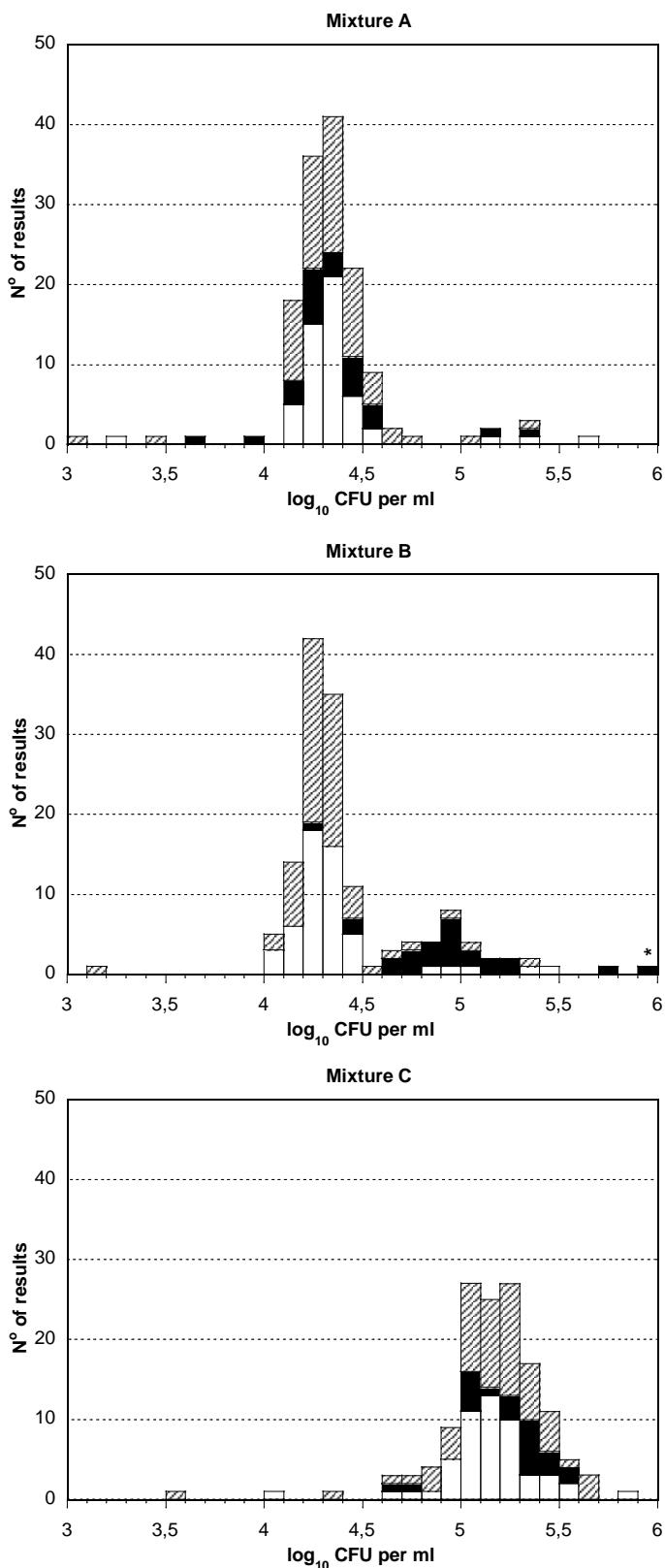


Figure 4. Analytical results of aerobic microorganisms at 30 °C for mixture A-C according to the method employed: NMKL, ISO/IDF, Petrifilm™. *:value>6

General outcome of the results - assessment

In order to allow comparison of the results from different analyses and mixtures, all the results from quantitative analyses were transformed into standard values (z-scores). 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. The z-scores obtained, which are listed in Appendix 2, can be used as a tool by laboratories when following up on the results.

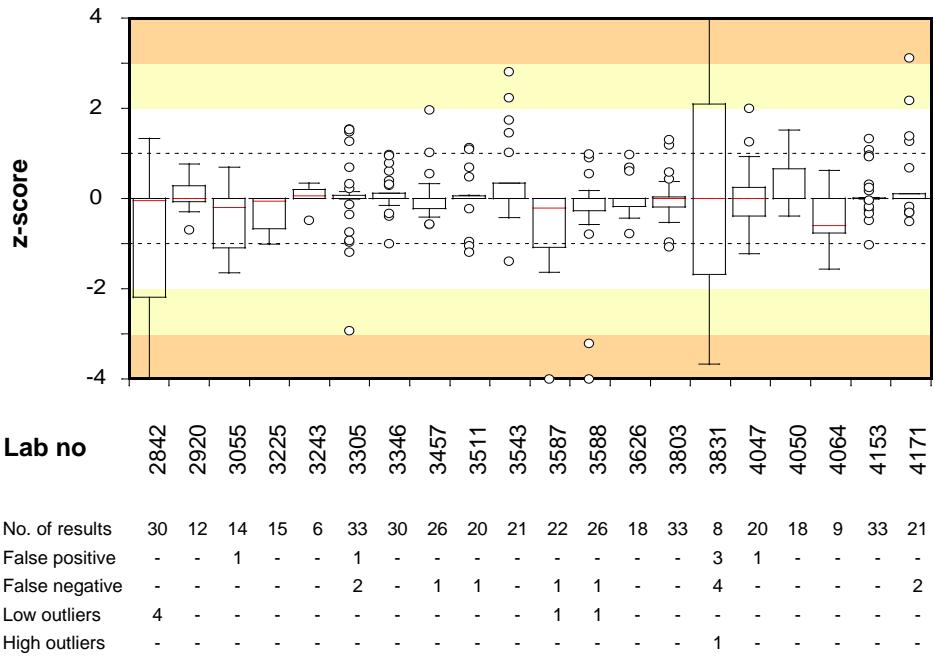
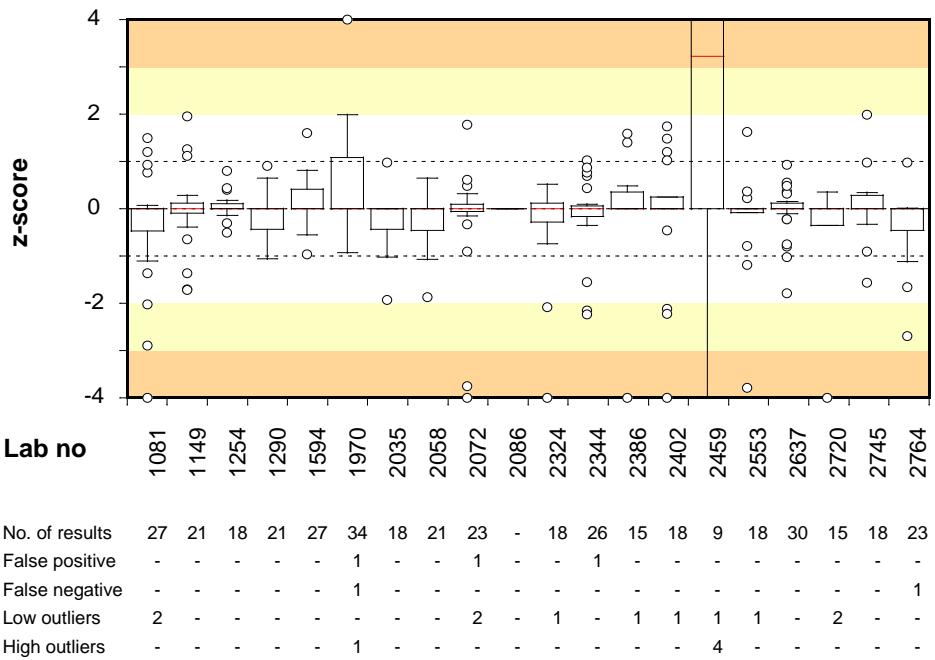
All the results from each laboratory – outliers included and false results excluded – were compiled into a box plot (Figure 5) based on their z-scores. The smaller and more centred round zero the box of a laboratory is, the closer its results are to the general mean values calculated for all laboratory results.

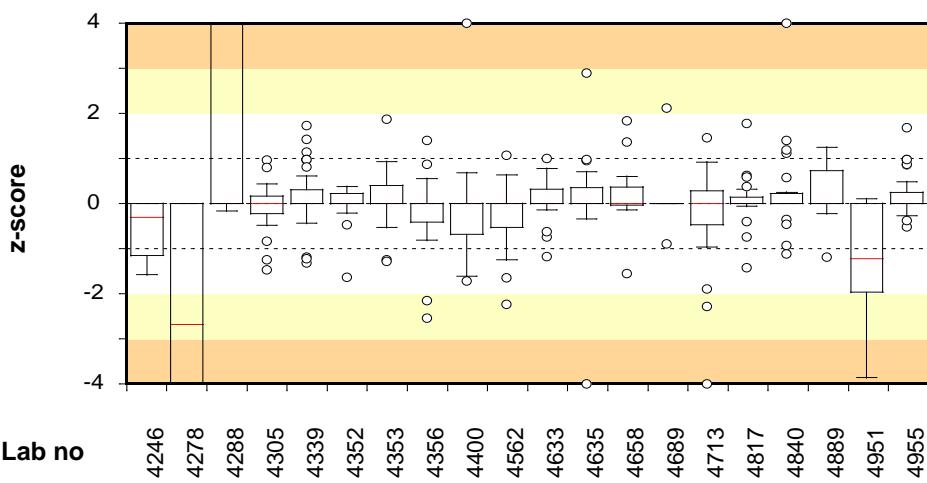
The laboratories were not grouped or ranked based on their results. However, for each laboratory, the number of false results and outliers is presented below the box plots. These results are also highlighted in Appendix 1, where all the reported results are listed, and the minimum and maximum accepted 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, by e-mailing PT-micro@slv.se.

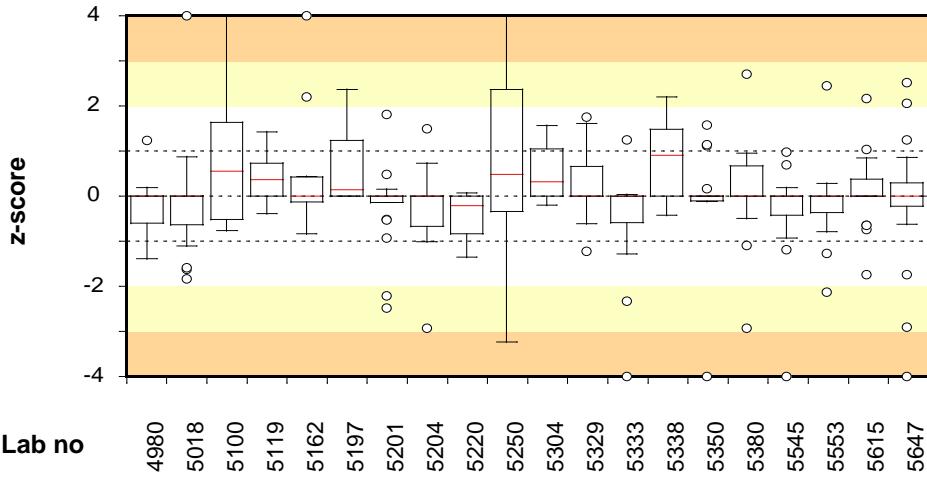
Figure 5. Box plots and number of deviating results for each laboratory.

- *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.*
- *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 – $1.5 \times (\text{the highest result in the box} - \text{the lowest result in the box})$ or the highest result in the box + $1.5 \times (\text{the highest result in the box} - \text{the lowest result in the box})$. z-scores greater 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.*

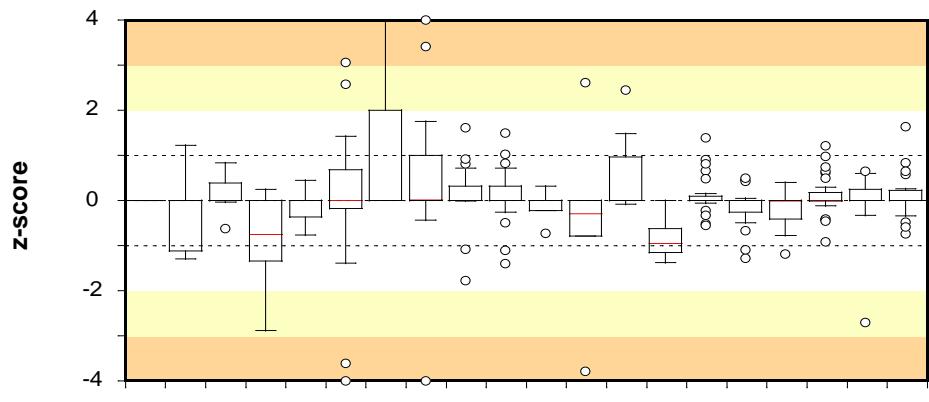




	4246	15	27	18	36	18	15	23	15	27	26	24	12	6	32	23	23	29	15	30
No. of results	6	15	27	18	36	18	15	23	15	27	26	24	12	6	32	23	23	29	15	30
False positive	-	-	-	2	-	-	-	1	-	-	-	-	-	-	-	-	1	-	-	-
False negative	-	-	-	1	-	-	-	-	-	-	-	-	-	-	-	1	1	-	1	-
Low outliers	-	7	-	-	-	-	-	-	-	-	-	1	-	-	1	-	-	1	-	-
High outliers	-	-	9	-	-	-	-	-	1	-	-	-	-	-	-	1	-	-	-	-

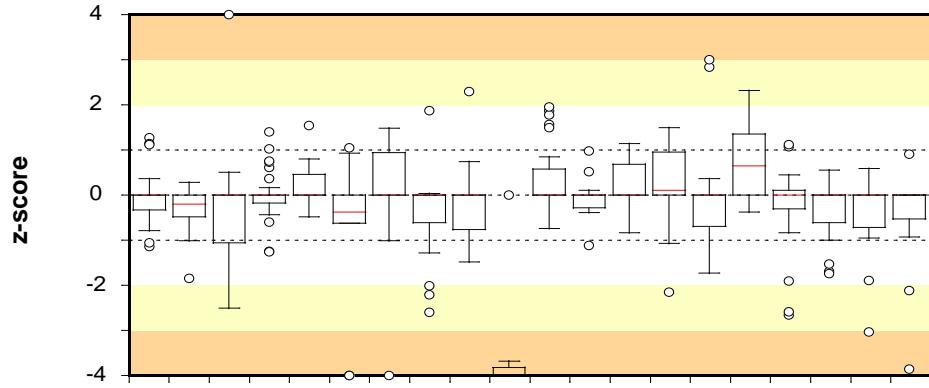


	4980	30	8	6	12	18	21	23	15	8	15	20	15	9	18	17	19	15	26	24
No. of results	21	30	8	6	12	18	21	23	15	8	15	20	15	9	18	17	19	15	26	24
False positive	-	-	-	-	-	-	-	1	-	2	-	-	3	-	-	-	2	-	1	-
False negative	-	-	-	-	-	-	-	-	-	-	-	-	1	-	-	-	-	-	-	-
Low outliers	-	-	-	-	-	-	-	-	-	-	-	-	1	-	3	-	1	-	-	1
High outliers	-	1	1	-	1	-	-	-	-	1	-	-	-	-	-	-	-	-	-	-



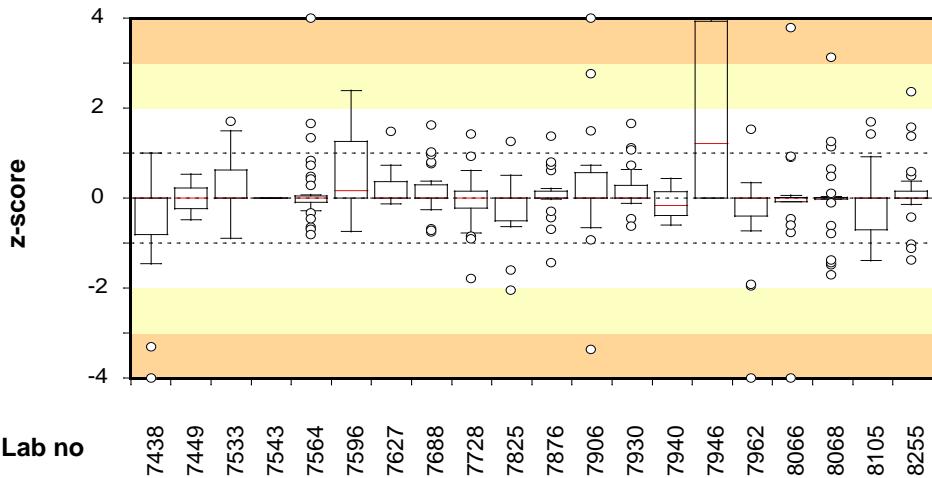
Lab no 5701 5764 5774 5801 5883 5893 5993 6052 6109 6138 6175 6220 6224 6232 6253 6343 6352 6368 6456 6490

No. of results	-	6	12	15	24	18	3	20	20	24	6	6	9	6	24	27	27	33	27	21
False positive	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
False negative	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
Low outliers	-	-	-	-	-	-	2	-	1	-	-	-	1	-	-	-	-	-	-	-
High outliers	-	-	-	-	-	-	1	1	-	-	-	-	-	-	-	-	-	-	-	-

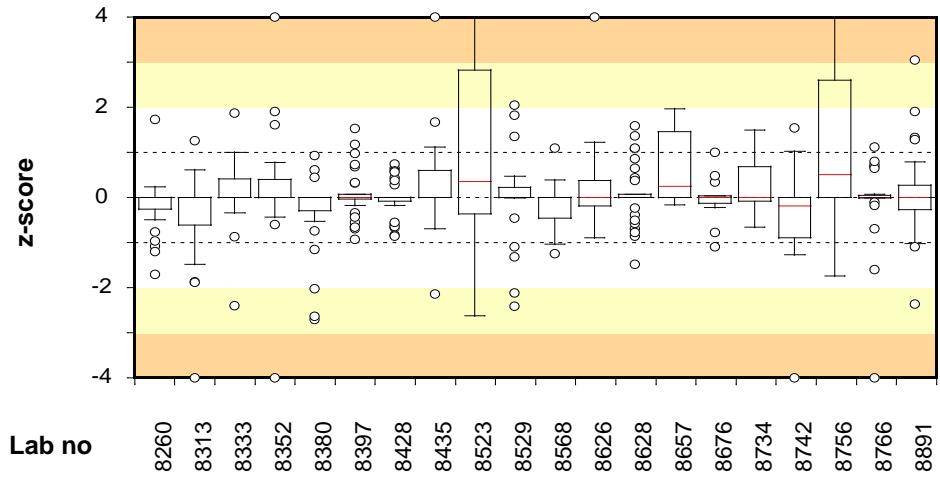


Lab no 6594 6628 6658 6707 6720 6762 6852 6944 6958 6971 6992 7024 7096 7182 7207 7232 7242 7248 7253 7334

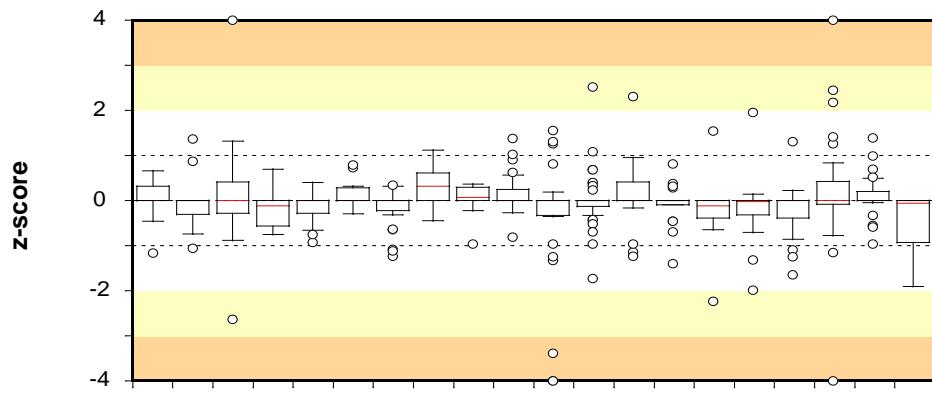
No. of results	20	9	9	32	27	9	15	24	15	7	24	14	15	16	14	8	20	29	15	17
False positive	1	-	-	-	-	-	1	-	-	2	-	1	-	1	-	1	1	-	1	-
False negative	-	-	-	1	-	-	-	-	-	-	-	-	-	1	1	-	-	-	-	-
Low outliers	-	-	-	-	-	1	1	-	-	5	-	-	-	-	-	-	-	-	-	1
High outliers	-	-	1	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-



	No. of results	False positive	False negative	Low outliers	High outliers
7438	26	1	-	1	-
7449	11	1	-	-	-
7533	15	-	-	-	-
7543	-	-	-	-	-
7564	35	1	-	-	-
7596	24	-	-	-	-
7627	14	-	-	-	-
7688	27	-	-	-	-
7728	23	-	-	-	-
7825	18	-	-	-	-
7876	24	-	-	-	-
7906	27	-	-	-	-
7930	3	-	-	-	-
7940	22	-	-	-	-
7946	21	-	-	-	-
7962	17	-	-	-	-
8066	30	-	-	-	-
8068	14	-	-	-	-
8105	29	-	-	-	-
8255	-	-	-	-	-

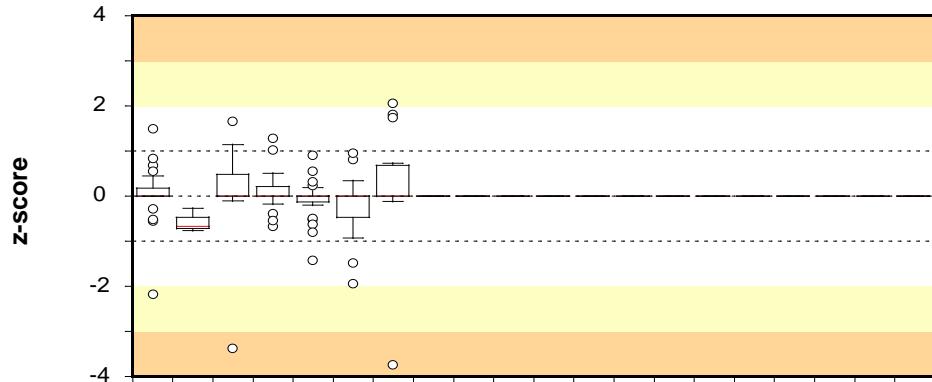


	No. of results	False positive	False negative	Low outliers	High outliers
8260	27	-	-	-	-
8313	24	-	-	-	-
8333	23	-	-	-	-
8352	26	-	-	-	-
8380	29	-	-	-	-
8397	33	-	-	-	-
8428	29	-	-	-	-
8435	24	-	-	-	-
8523	8	2	-	-	-
8529	29	-	-	-	-
8568	23	-	-	-	-
8626	12	-	-	-	-
8628	33	-	-	-	-
8657	12	-	-	-	-
8676	14	1	-	-	-
8734	14	1	-	-	-
8742	30	1	-	-	-
8756	18	3	-	-	-
8766	24	3	-	-	-
8891	21	-	-	-	-



Lab no 8909 8918 9002 9034 9217 9245 9359 9408 9420 9429 9436 9441 9451 9453 9465 9512 9555 9559 9569 9747

No. of results	20	27	26	11	15	18	27	9	12	27	29	35	24	18	15	14	24	26	30	10
False positive	1	-	1	-	-	-	-	-	-	-	1	1	-	1	-	1	-	-	-	-
False negative	-	-	-	1	-	-	-	-	-	-	-	-	-	-	2	-	-	-	-	2
Low outliers	-	-	-	-	-	-	-	-	-	-	2	-	-	-	-	-	-	1	-	-
High outliers	-	-	1	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	-	-



Lab no 9763 9783 9886 9890 9903 9923 9950

No. of results	24	3	29	21	24	23	15
False positive	-	-	-	-	-	1	-
False negative	-	-	1	-	-	-	-
Low outliers	-	-	-	-	-	-	-
High outliers	-	-	-	-	-	-	-

References

1. 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.
2. Anonymous, 2007. Protocol. Microbiology. Drinking Water & Food. The National Food Agency.
3. Kelly, K. 1990. Outlier detection in collaborative studies. *J. Assoc. Off. Anal. Chem.* 73:58-64.

Appendix 1.

Results from the participating laboratories.

All results are expressed in log₁₀ cfu per ml sample.

Results reported as " $<$ value" were regarded as zero (negative).

Results reported as " $>$ value" were excluded from the calculations.

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

Outliers and false results are highlighted and counted for each analysis at the end of the table

Lab. no.	Sampl e	Aerobic microorg. 30 °C			Enterobacteriaceae			Escherichia coli			Presumptive <i>Bacillus cereus</i>			Coagulase pos. <i>Staphylococcus</i>			Lactic acid bacteria			Clostridium <i>perfringens</i>			Anaerobic sulphite red.			Aerobic m.o. in fish. 20-25 °C			Hydr.sulph. prod. bacteria in fish			Yeast			Lab. no.						
		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 2 1	4.41	4.34	5.2	3.94	0	4.34	3.95	0	3.94	3	0	0	0	0	0	5.56	-	-	-	2.38	0	0	2.38	0	0	-	-	-	-	-	3.53	2.95	0	0	0	2.99	1081			
1149	1 2 3	4.33	4.31	5.25	3.95	<1	4.66	3.7	<1	3.94	3.6	<1	<1	<1	<1	<1	5.19	-	-	-	-	-	-	-	-	-	-	-	-	-	3.35	3.1	<1	<1	<1	3.61	1149				
1254	2 3 1	-	-	-	3.75	<2	4.48	3.83	<2	4.18	-	-	-	<3	<3	4.95	-	-	-	3.43	<1	<1	-	-	-	-	-	-	-	3.71	3.28	<1	<1	<1	3.78	1254					
1290	3 2 1	4.3	4.1	5.4	3.8	<1	4.4	3.7	<1	4	-	-	-	<1	<1	5.3	-	-	-	3.2	<1	<1	-	-	-	-	-	-	-	3.6	3.3	<1	<1	<1	3.5	1290					
1594	1 2 3	4.34	4.26	5.34	3.71	<2	4.58	3.89	<2	4.23	3.32	<1	<1	<3	<3	5.26	-	-	-	-	3.67	<1	<1	-	-	-	<2	3.3	<2	3.63	3.36	<1	<1	<1	3.81	1594					
1970	1 2 3	4.45	4.14	5.48	3.76	<2	4.43	3.91	<2	4.3	3.32	<1	<1	<3	<3	5.11	<1	4.91	4.63	3.54	<1	<1	3.4	<1	<1	4.46	5.28	5.45	<2	3.34	<2	3.79	3.46	<1	<1	<1	4.08	1970			
2035	3 1 2	-	-	-	-	-	-	3.8	<1	4.1	-	-	-	-	-	3.7	4.3	<1	3.2	<1	<1	2.9	<1	<1	-	-	-	-	-	3.5	3.3	<1	<1	<1	3.6	2035					
2058	3 2 1	4.22	4.28	5.34	-	-	-	3.87	0	3.99	3.05	0	0	0	0	0	5.26	-	-	-	3.36	0	0	-	-	-	-	-	-	3.53	3.08	0	0	0	3.34	2058					
2072	1 2 3	4.3	4.15	5.3	4.04	<2	3.7	3.9	<2	4.2	3.04	<1	3.53	<3	<3	5.2	-	-	-	2.7	<1	<1	-	-	-	-	-	-	3.6	3.3	<1	<1	<1	3.7	2072						
2086	3 2 1	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2086								
2324	1 2 3	4.28	4.2	5.11	3.79	0	4.54	-	-	-	3.15	0	0	0	0	0	3.15	-	-	-	-	-	-	-	-	-	-	-	-	-	3.67	3.36	0	0	0	2.97	2324				
2344	1 2 3	4.28	4.46	5.1	3.46	0	4.6	3.46	0	3.79	3.08	0	-	0	0	5.11	3.93	-	-	3.54	0	0	3.49	0	0	-	-	-	-	-	3.57	3.43	3.7	0	0	3.78	2344				
2386	3 2 1	4.49	4.93	5.3	-	-	-	3.85	<2	4.24	3.2	<1	<1	<3	<3	5.11	-	-	-	-	2.3	<1	<1	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2386			
2402	1 2 3	4.5	4.48	4.68	3.94	<1	4.18	4.08	<1	4.35	-	-	-	-	-	-	1.54	<1	<1	-	-	-	-	-	-	-	-	-	-	-	3.62	3.26	<1	<1	<1	3.72	2402				
2459	2 3 1	5.12	6.29	6.34	-	-	-	0.9	0	5.26	-	-	-	0	0	6.09	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2459							
2553	1 2 3	-	-	-	-	-	-	3.2	<2	4.04	3.1	<1	<1	<3	<3	5.6	3.9	4.1	<1	3.4	<1	<1	3.4	<1	<1	-	-	-	-	-	-	-	-	-	-	2553					
2637	2 3 1	4.36	4.36	5.26	3.82	<1	4.58	3.95	<1	4.2	3.15	<1	<1	<1	<1	<1	4.86	3.87	4.2	<1	3.18	<1	<1	2.93	<1	<1	-	-	-	-	-	3.61	3.38	<1	<1	<1	3.4	2637			
2720	3 1 2	4.28	4.32	5.1	3.67	<1	4.55	-	-	-	3.18	<1	<1	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2.93	2.59	<1	<1	<1	3.58	2720					
2745	3 2 1	4.12	4.15	5.12	3.79	<2	4.54	3.75	<2	4.2	3.36	<1	<1	<3	<3	5.2	-	-	-	3.71	<1	<1	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2745				
2764	2 3 1	3.98	4.41	5.15	3.7	<1	4.64	3.67	<0.60	3.89	3.08	<0	<0	-	-	-	3.84	<2	<2	-	-	-	-	3.2	<0	<0	-	-	-	-	-	3.45	3.32	<1	<1	<1	3.28	2764			
2842	2 3 1	3.26	4.08	4.65	3.54	<1	4.15	3.4	<1	3.23	2.86	<1	<1	<1	<1	<1	5.51	3.78	3.79	<2	3.08	<1	<1	3.3	<1	<1	-	-	-	-	-	3.08	3.04	<1	0	0	3.18	2842			
2920	2 1 3	4.41	4.34	5.25	3.79	<1	4.48	3.85	<1	4.19	-	-	-	-	-	-	-	-	-	3.17	<1	<1	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2920				
3055	3 2 1	4.11	4.29	4.88	3.54	<1	4.32	-	-	-	3.29	<1	2	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	3.54	3.32	<1	<1	<1	3.35	3055					
3225	3 1 2	4.2	4.22	5.18	3.72	<1	4.46	-	-	-	2.9	<1	<1	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	3.45	3.25	<1	<1	<1	3.43	3225					
3243	2 1 3	4.34	4.28	5.21	3.79	<1	4.5	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	3243							
3305	1 2 3	4.5	4.2	5.1	4	<2	4.6	3.8	<2	4.2	<1	<1	<3	<3	<3	3.3	4.1	4.5	3.4	<1	<1	3.6	<1	<1	4.4	4.7	5.2	<2	3.3	<2	3.6	3.2	<1	<1	<1	3.6	3305				
3346	2 1 3	4.19	4.31	5.33	3.8	<1	4.64	3.85	<1	4.31	3.11	<2	<2	<2	<2	5.2	3.92	4.18	<2	3.38	<1	<1	3.53	<1	<1	-	-	-	-	-	3.61	3.32	<2	<2	<2	3.59	3346				
3457	2 3 1	4.56	4.25	5.16	3.63	<2	4.44	-	-	-	-	-	-	<3	<3	4.93	3.87	4.19	<1	3.54	<1	<1	-	-	-	-	-	4.16	4.54	5.2	<2	3.55	<2	<1	3.39	<1	<1	3.66	3457		
3511	1 3 2	-	-	-	3.74	<1	4.51	3.65	<1	4.71	-	-	-	<1	<1	5.45	-	-	-	-	-	-	-	-	-	-	-	-	-	4.29	4.33	5.23	<1	3.23	<1	3.6	3.29	<1	<1	3.99	3511
3543	3 2 1	4.28	4.54	5.22	4.12	<1	4.71	-	-	-	3.06	<1	<1	<1	<1	<1	4.68	-	-	-	-	-	-	3.23	<1	<1	-	-	-	-	-	4	3.45	<1	<1	<1	4.2	3543			
3587	3 1 2	4.18	4.2	5.01	3.61	<1	4.44	3.6	<1	4.06	<1	<1	<1	<1	<1	4.7	-	-	-	-	2.15	<1	<1	-	-	-	-	-	3.41	3.11	<1	<1	<1	1	3587						
3588	3 1 2	4.3	4.3	5.15	3.89	<2	4.58	3.96	<2	3.31	2.98	<1	<1	<3	<3	4.12	3.86	<1	<1	-	-	-	-	-	-	-	-	3.15	<1	<1	-	-	-	-	3.62	3.27	<1	<1	<1	3.66	3588
3626	2 3 1	4.4	4.3	5	3.7	<2	4.6	3.9	<2	4.1	3.1	<1	<1	<3	<3	5.4	-	-	-	3.3	<1	<1	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	3626			
3803	2 1 3	4.32	4.35	5.08	-	-	-	3.85	<2	4.14	3.19	<1	<1	<1	<1	<1	5.04	4.01	4.23	<1	3.19	<1	<1	3.28	<1	<1	4.06	4.8	5.06	<2	3.44	<2	3.68	3.47	<1	<1	<1	4.06	3803		
3831	1 3 2	5.09	4.28	4.31	-	-	-	4.33	<1	3.68</																															

Lab. no.	Sampl e	Aerobic microorg. 30 °C			Enterobacteriaceae			Escherichia coli			Presumptive <i>Bacillus cereus</i>			Coagulase pos. <i>Staphylococcus</i>			Lactic acid bacteria			<i>Clostridium perfringens</i>			Anaerobic sulphite red.			Aerobic m.o. in fish. 20-25 °C			Hydr.sulph. prod. bacteria in fish			Yeast			Lab. no.			
		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				
4050	2 3 1	4.4	4.31	5.17	3.72	<2	4.52	-	-	-	3.3	<1	<1	-	-	-	4.17	4.35	<1	-	-	-	-	-	-	-	-	-	3.69	3.37	<1	<1	<1	3.61	4050			
4064	3 2 1	4.12	4.19	5.04	3.66	<1	4.59	3.68	<1	4.06	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	4064					
4153	3 1 2	4.45	4.28	5.26	3.69	<2	4.69	3.83	<2	4.34	3.11	<1	<1	<3	<3	5.11	3.97	4.18	<1	3.18	<1	<1	3.32	<1	<1	-	-	-	<2	3.91	<2	3.57	3.32	<1	<1	<1	3.63	4153
4171	2 3 1	4.28	4.83	5.11	3.7	<1	4.7	4.15	<0.60	4.71	<0	<0	-	-	-	3.81	<2	<2	-	-	>3.18	<0	<0	-	-	-	-	-	-	-	3.61	3.28	<1	<1	<1	3.86	4171	
4246	2 3 1	4.3	4.28	4.91	-	-	-	-	-	-	-	-	-	<2	<2	4.62	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	4246			
4278	3 1 2	3	3.15	3.57	2.6	0	3.36	-	-	-	2.78	0	0	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2.54	2.15	0	0	0	2.78	4278			
4288	1 2 3	5.38	5.3	6.26	4.96	0	5.3	4.93	0	4.95	3.08	0	0	0	0	6.3	-	-	4.1	0	0	3.74	0	0	-	-	-	-	-	3.78	4.39	0	0	0	4.62	4288		
4305	2 1 3	4.16	4.28	5.24	3.76	<2	4.38	-	-	-	<1	<1	<1	-	-	-	4.12	4.25	5.16	-	-	-	3	<1	<1	-	-	-	-	-	3.71	3.29	3.23	<1	<1	3.62	4305	
4339	2 1 3	4.3	4.4	4.9	3.9	<2	4.5	3.9	<2	4.1	3.4	<1	<1	<3	<3	4.7	4	4.3	<1	3.4	<1	<1	3.7	<1	<1	4.2	5	4.9	<2	3.6	<2	3.8	3.3	<1	<1	<1	3.9	4339
4352	2 3 1	-	-	-	-	-	-	-	-	-	3.18	<2	<2	<3	<3	5.04	-	-	-	-	-	-	-	-	-	4.23	4.52	5.18	<2	3.7	<2	3.65	3.11	<2	<2	3.66	4352	
4353	2 3 1	4.43	4.04	5.63	-	-	-	-	-	-	3.23	<1	<1	-	-	-	-	-	-	-	-	-	-	-	-	-	-	3.52	3.43	<1	<1	<1	3.23	4353				
4356	3 1 2	4.28	4.87	5.04	3.79	<2	4.58	3.8	<2	4.08	2.92	<1	<1	<3	<3	4.86	-	-	2.98	<1	<1	-	-	-	-	-	-	-	3.23	3.43	3.94	<1	<1	3.81	4356			
4400	2 1 3	4.4	4.2	4.8	3.8	0	4.4	-	-	-	4.2	0	0	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	3.5	3.1	0	0	0	3.5	4400			
4562	1 3 2	4.26	4.41	5.04	3.73	<1	4.32	3.69	<1	3.79	3.2	<1	<1	<1	<1	4.91	3.98	4.15	<1	3.4	<1	<1	-	-	-	-	-	-	-	3.75	3.4	<1	<1	<1	3.11	4562		
4633	1 3 2	4.44	4.2	5.33	3.82	<1	4.33	3.88	<1	4.15	3.2	<1	<1	<1	<1	5.34	-	-	3.43	<1	<1	3.36	<1	<1	-	-	-	-	-	3.61	3.35	2.44	<1	<1	3.44	4633		
4635	2 3 1	3.46	5.34	5.41	3.72	<2	4.45	-	-	-	3.16	<1	<1	<3	<3	5.32	4	4.3	<1	-	-	3.41	<1	<1	-	-	-	-	-	3.56	3.36	<1	<1	<1	3.58	4635		
4658	2 3 1	4.33	4.62	5.51	3.46	<2	4.49	3.82	<2	4.49	-	-	-	<3	<3	5.06	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	4658				
4689	1 2 3	-	-	-	4.1	0	4.5	-	-	-	2.9	0	0	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	4689			
4713	2 3 1	4.4	4.18	5.36	3.68	<1	4.61	2.85	<2	4.28	3.48	<1	<1	<3	<3	5.18	4.11	<1	-	3.2	<1	<1	3.2	<1	<1	4.15	3.92	4.77	-	3.3	-	3.64	3.38	<1	<1	<1	3.4	4713
4817	2 3 1	4.32	4.2	5.17	3.74	<2	4.59	3.84	<2	4.48	<1	<1	<1	<3	4.98	-	-	3.11	<1	<1	-	-	-	-	-	-	-	-	3.68	3.36	<1	<1	<1	3.76	4817			
4840	2 3 1	4.34	4.32	5.45	3.75	<1	4.67	3.82	<1	4.2	-	-	-	<1	<1	5.18	4.04	4.34	<1	3.28	<1	<1	-	-	-	-	-	4.41	3.2	4.04	<1	<1	3.28	4840				
4889	3 1 2	4.3	4.36	5.34	3.85	0	4.62	3.94	0	4.38	3.3	0	0	0	0	0	0	0	3.48	0	0	4.18	4.96	5.38	0	3.97	0	3.6	3.38	0	0	0	3.26	4889				
4951	1 3 2	4.15	4.05	4.9	3.29	<1	4.19	3.82	<1	3.87	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	3.04	2.85	<1	<1	<1	3.24	4951				
4955	1 2 3	4.25	4.96	5.39	3.74	<2	4.64	3.76	<2	4.11	3.18	<1	<1	<3	<3	5.07	4.1	4.3	<1	3.34	<1	<1	3.34	<1	<1	-	-	-	-	-	3.61	3.38	<1	<1	<1	3.72	4955	
4980	2 3 1	4.23	4.82	5.09	3.76	<2	4.3	3.69	<2	3.98	3.08	<1	<1	<3	<3	4.92	-	-	-	-	-	-	-	-	-	-	-	-	-	3.57	3.24	<1	<1	<1	3.7	4980		
5018	1 3 2	4.21	4.24	5.04	3.62	<1	4.34	3.51	<1	4.15	2.72	<1	<1	<1	<1	4.9	4.1	4.88	<1	3.08	<1	<1	3.12	<1	<1	-	-	-	-	-	3.58	3.31	<1	<1	<1	3.76	5018	
5100	2 1 3	4.22	4.25	5.48	-	-	-	3.73	-	4.31	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	4.52	3.36	-	-	-	4.29	5100				
5119	2 3 1	4.35	4.31	5.29	-	-	-	4.03	<1	4.3	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	5119				
5162	3 2 1	4.37	5.83	5.71	-	-	-	-	-	2.97	<1	<1	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	3.56	3.37	<1	<1	<1	3.37	5162	
5197	3 1 2	4.6	4.5	5.2	4.1	<1	4.7	4	<1	4.3	-	-	-	<1	<1	5.2	-	-	-	-	-	-	-	-	-	-	-	-	3.6	3.4	<1	<1	<1	4.4	5197			
5201	2 1 3	4.25	5	5.15	3.57	<2	4.5	3.45	<2	4.2	2.51	<1	<1	<3	<3	5.1	-	-	-	-	-	-	-	-	-	-	-	-	3.58	3.38	<1	<1	<1	3.47	5201			
5204	1 3 2	4.2	4.9	5.2	3.7	<2	4.4	3.8	<2	4	3.3	<2	<2	<3	<3	4.9	<1	<1	4.1	3.2	<1	<1	-	-	-	-	-	3.5	<1	<1	<1	<1	2.7	5204				
5220	2 3 1	4.19	4.01	5.2	-	-	-	3.74	0	4.06	-	-	0	0	5.04	-	-	-	-	-	-	-	-	-	-	-	-	-	3.55	3.19	0	0	0	3.27	5220			
5250	3 2 1	-	-	-	5.22	>1.0	4.42	4.24	>1.0	4.31	-	-	-	-	-	4.34	4.23	5.23	-	-	-	-	-	-	-	-	-	-	3.13	>1.0	5.57	>1.0	>1.0	3.61	5250			
5304	1 2 3	4.51	4.67	5.26	-	-	-	3.96	<1	4.14	-	-	-	-	-	-	-	-	3.57	<1	<1	-	-	-	-	-	-	3.72	3.46	<1	<1	<1	4	5304				
5329	1 2 3	4.4	4.24	5.57	3.99	<2	4.6	-	-	-	2.82	<1	<1	<2	<2	5.64	3.96	<1	<1	-	-	-	-	-	-	-	-	3.65	3.4	<1	<1	<1	3.48	5329				
5333	3 1 2	4.32	4.28	4.03	3.62	<2	4.49	-	-	2.99	<1	4.96	<3	<3	4.71	-	-	-	-	-	-	-	-	-	-	-	-	-	3.26	3.32	<1	3.26	2.3	4.04	5333			
5338	2 3 1	4.5	4.3	5.4	-	-																																

Lab. no.	Sampl e	Aerobic microorg. 30 °C			Enterobacteriaceae			Escherichia coli			Presumptive Bacillus cereus			Coagulase pos. Staphylococcus			Lactic acid bacteria			Clostridium perfringens			Anaerobic sulphite red.			Aerobic m.o. in fish. 20-25 °C			Hydr.sulph. prod. bacteria in fish			Yeast			Lab. no.					
		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						
5774	1	3	2	-	-	-	3.81	<2	4.41	-	-	-	-	-	<3	<3	5.36	-	-	-	-	-	-	-	-	-	-	3.59	3.4	<1.70	<1.70	3.74	5774							
5801	3	1	2	4.11	4.15	4.74	3.6	<2	4.34	-	-	-	3.18	<1	<1	-	-	-	-	-	-	-	-	-	-	-	3.18	3.16	<1	<1	3.18	5801								
5883	1	3	2	4.24	4.26	5.22	3.66	<2	4.46	3.68	<2	4.12	2.98	<1	<1	<3	<3	5.08	-	-	-	3.23	<1	<1	-	-	-	-	3.66	3.36	<1	<1	3.59	5883						
5893	2	1	3	4.4	3.3	5.8	3.7	0	4.3	4	0	4.7	-	-	-	0	0	8.89	-	-	-	-	1.9	0	0	-	-	-	-	3.8	3.2	0	0	3.7	5893					
5993	1	3	2	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	5993								
6052	3	2	1	4.74	4.98	5.14	3.91	<1	4.64	3.84	<1	4.3	-	-	-	<1	<1	5.11	4	3.2	<1	-	-	-	-	-	-	4.24	4.2	4.84	<1	<1	3.5	6052						
6109	3	1	2	4.18	4.43	5.57	-	-	-	3.52	<1.6	3.87	3.32	<1	<1	-	-	-	4.11	2.2	<2	-	3.36	<1	<1	-	-	-	-	3.62	3.41	<1	<1	3.79	6109					
6138	2	3	1	4.14	4.9	5.38	3.79	<2	4.34	3.85	<1	4.13	3.18	<2	<2	<2	<2	5.23	-	-	3.54	<1	<1	-	-	-	-	3.6	3.41	<2	<2	3.48	6138							
6175	3	2	1	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	3.49	3.36	0	0	3.57	6175								
6220	3	2	1	4.25	5.25	5.17	-	-	-	3.2	<1	4.04	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	6220								
6224	2	3	1	4.5	5.2	5.3	3.9	<1	4.5	-	-	-	3.1	<1	<1	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	6224								
6232	2	1	3	4.19	4.15	4.91	3.49	<1	4.41	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	6232								
6253	3	1	2	4.25	4.36	5.17	3.89	<1	4.7	3.81	<1	4.18	3.04	<1	<1	<1	<1	5.15	-	-	-	3.2	<1	<1	-	-	-	-	3.69	3.38	<1	<1	3.9	6253						
6343	2	1	3	4.32	4.22	5.11	3.81	<1	4.56	3.81	<1	4.15	3	<2	<1	<3	<1	5.04	-	-	3.28	<1	<1	3.04	<1	<1	-	-	-	-	3.54	3.18	<1	<1	3.8	6343				
6352	1	2	3	4.27	4.19	5	3.7	<2	4.4	3.8	<2	4.1	3	<2	<2	<3	<3	4.74	3.9	4.16	<1	3.3	<1	<1	-	-	-	-	3.54	3.37	<1	<1	3.55	6352						
6368	2	1	3	4.3	4.3	5.19	3.66	<2	4.64	3.85	<2	4.28	3.28	<1	<1	<3	<3	5.08	3.91	4.2	<1	-	3.32	<1	<1	4.08	4.84	5.28	<2	4	<2	3.62	3.26	<1	<1	3.73	6368			
6456	2	3	1	4.39	4.33	5.19	3.81	<1	4.11	3.78	<1	4.27	3.13	<1	<1	<1	<1	5.18	-	-	3.35	<1	<1	3.43	<1	<1	-	-	-	-	3.63	3.36	<1	<1	3.85	6456				
6490	1	3	2	4.26	4.2	5.23	3.67	<2	4.42	-	-	-	3.18	<1	<1	<3	<3	5.6	-	-	-	-	-	3.45	<1	<1	-	-	-	-	3.72	3.4	<1	<1	3.72	6490				
6594	2	3	1	4.3	4.83	5.11	3.93	4.34	4.45	3.62	<2	4.04	2.86	<1	<1	-	-	-	-	-	-	-	3.4	<1	<1	-	-	-	-	3.58	3.26	<1	<1	4	6594					
6628	2	3	1	4.29	4.36	5.07	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	6628								
6658	3	1	2	5.17	4.28	4.83	3.82	<1	4.14	-	-	-	2.86	<1	<1	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	6658								
6707	2	3	1	4.36	4.38	5.08	3.76	<2	4.32	3.76	<2	4.28	3.11	<1	<1	<3	<3	5.53	-	-	3.54	<1	<1	3.48	<1	<1	4.16	4.26	5.06	<2	3.85	<2	3.51	<1	<1	3.58	6707			
6720	2	1	3	4.41	4.35	5.13	3.83	<1	4.6	3.73	<1	4.21	3.16	<1	<1	<1	<1	5.14	-	-	3.48	<1	<1	3.49	<1	<1	-	-	-	-	3.65	3.42	<1	<1	4.13	6720				
6762	2	1	3	3.66	4.76	5.08	3	<1	4.41	3.95	<1	4.11	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	6762								
6852	1	2	3	4.5	4.4	5.4	3.9	0	3.9	4	0	4	-	-	-	4.2	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	3.8	3.4	0	0	0	6852			
6944	3	1	2	-	-	-	-	-	-	3.77	<1	4.14	3.58	<1	<1	<1	<1	5.02	3.86	4.14	<1	-	-	-	-	-	3.86	4.01	4.95	<1	2.9	<1	3.41	3.26	<1	<1	<1	3.65	6944	
6958	2	3	1	4.21	4	5.04	3.86	<1	4.83	-	-	-	2.95	<1	<1	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	3.51	3.13	<1	<1	3.18	6958				
6971	3	1	2	2.48	3.28	3.53	2.3	0	2	-	-	-	2.15	2.86	3.43	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	6971							
6992	3	2	1	4.51	4.53	5.63	4.04	<1	4.48	4.04	<1	4.32	2.98	<2	<2	<0.48	<0.48	5.7	-	-	3.23	<1	<1	-	-	-	-	-	3.62	3.23	<1	<1	3.67	6992						
7024	3	1	2	4.38	4.42	5.11	3.75	<1	4.64	-	-	-	3.05	<1	<1	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	3.54	3.31	3.85	<1	<1	3.28	7024			
7096	1	3	2	4.36	4.79	5.34	-	-	-	3.74	<2	4.3	-	-	-	<3	<3	5.32	-	-	-	-	-	-	-	-	4.18	4.4	5.18	<2	3.95	<2	-	-	-	7096				
7182	3	2	1	4.45	4.9	5.24	3.82	<1	4.19	3.82	<1	3.99	-	-	-	-	-	-	4.14	4.29	<1	-	-	-	-	-	-	3.61	<1	<1	<1	3.35	3.99	7182						
7207	1	3	2	4.36	5.32	5.9	3.43	<1	4.4	-	-	-	-	-	-	-	-	-	3.78	<1	<1	-	-	-	-	-	-	3.41	3.12	<1	<1	3.59	7207							
7232	1	2	3	4.51	5.16	5.4	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	3.76	3.37	3.69	<1	<1	3.52	7232						
7242	2	3	1	4.26	4.37	4.99	3.4	0	4.65	3.38	0	4.2	2.48	0	3.75	-	-	-	-	-	3.44	0	0	-	-	-	-	-	3.61	3.46	0	0	0	3.72						
7248	3	1	2	4.19	4.24	4.99	3.66	<2	4.48	3.88	<2	4.15	3.03	<1	<1	<3	<3	4.85	3.56	4.05	4.62	3.09	<1	<1	3.16	<1	<1	-	-	-	-	3.67	3.39	<1	<1	<1	7248			
7253	1	3	2	4.33	4.25	4.98	3.4	<1	4.48	3.32	<1	4.01	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	3.55	3.36	<1	<1	<1	7253					
7334	2	1	3	4.26	4.17	5.1	-	-	1	>1	<1	2.6	<1	3.54	<1	<1	>1	-	-	-	-	-	-	-	-	-	-	-	3.04	3.2	<1	<1	<1	7334						
7438	3	1	2	4.2	4.11	5.05	3.59	<1	4.29	3.83	<1	4.09	3.08	<1	<1	<1	<1	5.03	-	-	2.63	<1	<1	2.6	<1	<1	-	-	-	-	3.74	3.18	3.64	<1	<1	3.8	7438			
7449	3	1	2	4.26	4.28	5.29	3.68	<2	4.49	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	3.57	3.38	4	<2	<1	3.81	7449			
7533	2	1	3	4.39	4.63	5.59	-	-	-	-	-	-	2.9	<1	<1	<1	<1	5.56	-	-	-	-	-	-	-	-	-	-	3.7	3.28	<1	<1	<1	3.57	7533					
7543	2	3	1	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	7543								
7564	1	2	3	4.28	4.23	5.2	3.72	<2	4.57	3.87	<2	4.46	3.04	<1	<1	<3	<3	5.11	3.89	4.93	5.04	3.41	<1	<1	3.26	<1	<1	4.11	4.6	5.3	<2	4.04	<2	3.7	3.26	<1	<1	<1	3.38	7564
7566	3	2	1	4.4	4.2	5.6	3.8	<2	4.8	4	<2	4.3	3.2	<2	<2	<3	<2	5.5	-	-	-	-	3.6	<1	<1	4.2	5.1	5.6	<2	3.8	<2</td									

Lab. no.	Sampl e	Aerobic microorg. 30 °C			Enterobacteriaceae			Escherichia coli			Presumptive Bacillus cereus			Coagulase pos. Staphylococcus			Lactic acid bacteria			Clostridium perfringens			Anaerobic sulphite red.			Aerobic m.o. in fish. 20-25 °C			Hydr.sulph. prod. bacteria in fish			Yeast			Lab. no.						
		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							
7728	1	2	3	4.21	4.19	5.27	-	-	-	3.95	<1	4.42	2.96	<1	<1	<1	<1	<1	5.29	-	-	3.2	<1	<1	2.93	<1	<1	-	-	-	-	-	3.64	3.36	3.83	<1	<1	3.5	7728		
7825	2	1	3	4.24	4.34	5.13	3.82	<1	4.68	-	-	-	-	<1	<1	5.01	3.95	4.15	<1	-	-	-	-	-	-	-	-	-	-	3.3	3.11	<1	<1	<1	3.48	7825					
7876	3	1	2	4.26	4.34	5.19	3.48	<2	4.53	3.9	<2	4.17	3.3	<1	<1	<3	<3	5.16	-	-	3.38	<1	<1	-	-	-	-	-	-	-	3.71	3.23	<1	<1	<1	4.08	7876				
7906	1	3	2	4.2	4.9	5.3	3.7	<2	4.6	3.7	<2	4.3	4.9	<1	<1	<3	<3	5.2	4.5	3.9	<1	-	-	-	-	-	-	-	-	-	3.5	3.4	<1	<1	<1	3.8	7906				
7930	2	3	1	4.3	4.29	5.26	3.71	<1	4.53	3.98	<1	4.46	3.18	<1	<1	<1	<1	5.11	-	-	3.46	<1	<1	3.48	<1	<1	-	-	-	-	-	3.75	3.4	<1	<1	<1	3.44	7930			
7940	3	2	1	4.37	4.38	5.04	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	7940							
7946	1	3	2	5.62	5.48	5.87	4.88	0	5.16	4.55	0	4.85	3.81	0	0	0	0	5.78	4.03	0	0	-	-	-	-	-	-	-	-	-	4.76	0	0	0	0	4.25	7946				
7962	3	2	1	4.32	4.34	5.09	3.79	<2	4.72	3.73	<2	4.2	2.64	<1	<1	<3	<3	4.88	-	-	-	-	-	-	-	-	-	-	-	-	-	3.32	2.72	<1	<1	<1	3.61	7962			
8066	2	3	1	-	-	-	3.89	0	4.39	3.8	0	4.16	-	-	0	0	1.64	3.93	4.56	4.61	-	-	-	-	-	-	-	-	-	-	3.6	3.32	<1	<1	<1	3.2	8066				
8068	1	2	3	4.13	4.24	5.34	3.48	<2	4.95	3.82	<2	4.17	3.4	<1	<1	<3	<3	5.49	4.02	4.2	<1	3.22	<1	<1	2.95	<1	<1	-	-	-	-	-	3.84	3.5	<1	<1	<1	3.3	8105		
8105	1	3	2	4.16	4.72	5.03	-	-	-	3.69	>1.0	4.12	-	-	<1	<1	4.68	-	-	-	-	-	-	-	-	-	-	-	-	-	-	3.65	3.52	<1	<1	<1	3.28	8255			
8255	1	2	3	4.3	4.3	5.18	3.49	<2	4.84	3.78	<2	4.26	3.46	<1	<1	<3	<3	5.15	3.95	3.91	<1	3.18	<1	<1	3.45	<1	<1	-	-	-	-	-	3.63	3.52	<1	<1	<1	3.28	8255		
8260	3	1	2	4.18	4.13	5.14	3.75	<1	4.46	3.68	<1	4.15	3.06	<1	<1	<1	<1	5.16	-	-	3.06	<1	<1	3.06	<1	<1	-	-	-	-	-	3.63	3.54	<1	<1	<1	3.48	8260			
8313	2	3	1	4.13	4.62	5.08	3.69	<2	4.35	3.51	<2	3.85	3.11	<1	<1	<3	<3	3.83	-	-	-	-	-	-	-	-	-	-	-	-	3.48	3.48	<1	<1	<1	3.76	8313				
8333	3	1	2	4.44	4.16	5.34	3.82	<2	4.45	3.84	<1.6	4.14	3.3	<1	<1	-	-	3.41	4.07	<1	<1	-	-	-	-	-	-	-	-	3.64	3.44	<1	<1	<1	4.24	8333					
8352	2	3	1	4.24	5.03	5.57	3.8	<1	5.26	3.8	<1	5.15	3.2	<1	<1	<1	<1	5.34	4.07	<1	<1	-	-	-	-	-	-	-	-	3.58	3.32	<1	<1	<1	3.5	8352					
8380	3	1	2	4.26	4.34	5.18	3.53	<2	4.11	3.9	<2	4.14	3.11	<1	<1	<3	<3	4.94	3.36	3.31	<1	3.23	<1	<1	3.31	<1	<1	-	-	-	-	-	3.66	3.06	<1	<1	<1	3.94	8380		
8397	1	3	2	4.4	4.8	5.2	3.7	<1	4.4	3.7	<1	4.3	3.2	<2	<2	<1	<1	5.1	3.8	4.3	<1	3.3	<1	<1	-	-	-	-	-	4.4	4.7	5.2	<1	3.6	<1	3.5	8397				
8428	3	1	2	4.37	4.22	5.04	3.7	<2	4.54	3.7	<2	4.08	3.28	<1	<1	<3	<3	4.85	3.9	3.2	<1	3.49	<1	<1	3.45	<1	<1	-	-	-	-	-	3.65	3.21	<2	<2	<2	3.82	8428		
8435	1	2	3	5.36	4.54	5.45	3.76	<1	4.74	3.95	<1	4.3	3.3	<1	<1	<3	<3	4.45	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	3.59	3.38	<1	<1	<1	3.6	8435
8523	1	2	3	4.52	<1	4.56	4.44	5.79	5.16	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	3.49	3.41	4	<1	<1	1	8523			
8529	1	2	3	4.36	4.29	4.68	3.77	<2	4.51	3.8	<2	3.76	3.23	<1	<1	<3	<3	4.7	4.25	<2	3.72	<1	<1	3.72	<1	<1	-	-	-	-	-	3.79	3.18	<1	<1	<1	3.79	8529			
8568	1	2	3	4.16	4.49	5	3.55	<2	4.44	3.72	<2	4.09	3.39	<1	<1	-	-	4	4.2	<2	-	-	-	3.2	<1	<1	-	-	-	-	-	3.59	3.28	<1	<1	<1	3.62	8568			
8626	3	2	1	4.32	4.36	5.15	4.76	<1	4.52	3.66	<0.3	4.04	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	8626			
8628	1	2	3	4.45	4.31	5.02	3.63	<2	4.51	3.94	<2	4.25	3.51	<1	<1	<3	<3	4.65	-	-	3.6	<1	<1	3.56	<1	<1	4.17	4.7	4.97	<2	3.45	<2	3.65	3.22	<1	<1	<1	3.85	8628		
8657	2	1	3	4.56	4.38	5.56	3.98	<1	4.57	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	3.71	3.51	<1	<1	<1	3.6	8657			
8676	2	1	3	4.4	4.41	5	3.79	0	4.57	-	-	-	3.09	0	0	0	0	4.77	-	-	-	-	-	-	-	-	-	-	-	-	-	3.6	3.29	3.98	-	-	-	8676			
8734	2	1	3	4.4	4.9	5.3	3.8	0	4.6	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	3.5	3.5	4.4	0	0	3	8734				
8742	3	1	2	4.17	4.19	5.01	4	<1	4.53	3.66	<1	4.04	2.88	<1	4.08	<1	<1	4.78	3.76	4.18	4.62	2.4	<1	2.41	1	<1	4.14	4.61	4.89	-	-	-	3.43	3.45	<1	<1	<1	3.58	8742		
8756	2	3	1	5.38	5.78	6.32	5.32	<1	4.69	3.96	<1	4.48	3.39	<1	<1	<1	<1	5.01	-	-	-	-	-	-	-	-	-	-	-	-	-	-	3.6	3.65	3.08	3.6	3.65	3.08	8756		
8766	3	1	2	4.4	4.4	5.2	3.7	<1.3	4.4	3.8	<2	3.9	3.3	<1	<1	<3	<3	5.3	-	-	3.5	<1	<1	-	-	-	-	-	-	-	3.6	1.9	<1	<1	<1	4	8766				
8891	3	1	2	4.48	4.25	4.94	3.54	<3	4.16	3.76	<3	4.22	3.59	<2	<2	<4	<4	4.93	-	-	-	-	-	-	-	-	-	-	-	-	-	-	3.78	3.42	<2	<2	<2	4.62	8891		
8909	2	3	1	4.36	4.29	5.19	3.81	<1	4.57	3.85	<1	4.23	3.06	<1	<1	<1	<1	5.2	-	-	-	-	-	-	-	-	-	-	-	-	-	-	3.69	3.17	3.76	<1	<1	3.74	8909		
8918	1	2	3	4.28	4.86	5.03	-	-	-	3.78	<2	4.11	2.95	<1	<1	<3	<3	4.78	3.76	4.18	<1	3.32	<1	<1	3.32	<1	<1	-	-	-	-	-	3.51	3.3	<1	<1	<1	3.92	8918		
9002	3	1	2	4.28	4.29	5.33	3.82	<2	4.63	4.84	<2	4.4	3.28	<1	<1	<3	<3	5.23	3.36	4.2	<1	-	-	3.13	<1	<1	-	-	-	-	-	3.55	3.21	3.19	<1	<1	3.53	9002			
9034	1	2	3	4.3	4.26	5.04	3.6	<2	4.6	3.71	<2	4.19	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	9034			
9217	2	1	3	4.2	4.3	5.2	3.8	<1	4.5	-	-	-	-	-	-	-	-	5.1	-	-	-	-	-	-	-	-	-	-	-	-	-	-	3.5	3.3	<1	<1	<1	3.4	9217		
9245	2	3	1	4.35	4.34	5.26	3.68	<2	4.54	3.82	<2	4.16	3.3	<1	<1	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	3.7	3.42	<1	<1	<1	3.56	9245				
9359	3	2	1	4.18	4.23	4.89	3.62	<2	4.46	3.79	<2	4.23	3.11	<1	<1	<3	<3	4.76	-	-	3.42	<1	<1	3.38	<1	<1	-	-	-	-	-	3.57	3.32	<1	<1	<1	3.54	9359			

Lab. no.	Sampl e	Aerobic microorg. 30 °C			Enterobacteriaceae			Escherichia coli			Presumptive Bacillus cereus			Coagulase pos. Staphylococcus			Lactic acid bacteria			Clostridium perfringens			Anaerobic sulphite red.			Aerobic m.o. in fish. 20-25 °C			Hydr.sulph. prod. bacteria in fish			Yeast			Lab. no.		
		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			
9465	1 2 3	4.3	4.23	5.06	3.7	<2	4.45	3.75	<2	4.1	3.5	<1	<1	<3	<3	4.42	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	9465			
9512	3 2 1	4.3	4.21	5.11	3.7	<1	4.52	-	-	-	3.6	<1	4.6	-	-	-	-	-	-	-	-	-	-	-	-	3.59	3.15	<1	<1	<1	3	9512					
9555	1 3 2	4.11	4.09	5.09	3.72	<1	4.32	3.74	<1	4.2	2.98	<1	<1	<1	<1	5.11	-	-	3.59	<1	<1	-	-	-	-	-	-	3.55	3.21	<1	<1	<1	3.71	9555			
9559	3 2 1	4.62	4.32	5.01	3.73	<1	4.62	3.87	<1	4.16	3.02	<1	<1	<1	<1	5.49	2.77	5.51	4.2	-	-	3.63	<1	<1	-	-	-	-	3.43	3.22	<1	<1	<1	4.34	9559		
9569	1 2 3	4.34	4.44	5.35	3.74	<1	4.7	3.96	<1	4.26	3.11	<1	<1	<1	<1	5.22	3.93	4.18	<1	3.19	<1	<1	3.2	<1	<1	-	-	-	-	3.67	3.35	<1	<1	<1	3.45	9569	
9747	1 3 2	4.14	4.14	4.73	-	-	-	-	-	-	<1	<1	<1	-	-	-	-	-	-	-	-	-	-	-	-	3.51	<1	<1	<1	<1	3.6	9747					
9763	2 3 1	4.35	4.26	5.06	3.85	<1	4.58	-	<1	3.8	3.14	<1	<1	<1	<1	5.56	-	-	-	<1	<1	3.26	<1	<1	-	-	-	-	3.66	-	<1	<1	<1	3.91	9763		
9783	1 3 2	4.22	4.22	5.12	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	9783					
9886	2 3 1	4.43	4.95	5.27	3.88	<1	4.61	3.88	<1	4.27	3.11	<1	<1	<1	<1	5.15	3.96	4.2	<1	3.56	<1	<1	3.51	<1	<1	-	-	-	-	3.11	<1	<1	<1	<1	3.75	9886	
9890	2 3 1	4.37	4.22	5.49	3.82	0	4.53	3.74	0	4.35	3.18	0	0	-	-	3.88	4.16	0	-	-	-	-	-	-	-	-	-	3.61	3.33	0	0	0	3.6	9890			
9903	3 1 2	4.29	4.27	5.23	3.73	0	4.63	3.84	0	4.27	3	0	0	0	0	4.67	-	-	-	3.25	0	0	-	-	-	-	-	3.48	3.31	0	0	0	3.74	9903			
9923	3 1 2	4.28	4.26	4.72	3.57	<2	4.38	3.74	<2	4.08	3.13	<1	<1	<3	<3	4.65	4.09	4.22	4.72	-	-	-	-	-	-	-	-	3.58	3.44	<1	<1	<1	3.75	9923			
9950	3 1 2	4.3	5	5.6	-	-	-	-	-	-	2.2	<1	<1	-	-	4	4.4	<1	-	-	-	-	-	-	-	3.7	3.4	<1	<1	<1	3.7	9950					
m		4.31	4.43	5.18	3.73	-	4.50	3.80	-	4.17	3.12	-	-	-	-	5.10	3.92	4.21	-	3.36	-	-	3.32	-	-	4.2	4.67	5.14	-	3.61	-	3.59	3.32	-	-	3.64	m
s		0.12	0.31	0.24	0.17	-	0.14	0.16	-	0.17	0.25	-	-	-	-	0.30	0.21	0.09	-	0.18	-	-	0.22	-	-	0.13	0.33	0.19	-	0.32	-	0.14	0.13	-	-	0.32	s

n	169	169	169	148	147	148	131	130	132	132	132	131	119	120	118	65	64	63	70	71	71	75	76	76	23	23	23	21	22	21	152	150	150	148	148	149	n	
Min	2.48	0	3.53	2.3	0	2	0.9	0	0	0	0	0	0	0	0	0	0	0	1.54	0	0	1.9	0	0	3.86	3.92	4.77	0	2.9	0	0	0	0	0	Min			
Max	5.62	6.29	6.34	5.32	5.79	5.3	4.93	0	5.26	4.9	2.86	4.96	0	4.2	8.89	4.5	5.51	5.23	4.1	0	0	3.77	1	0	4.46	5.28	5.6	0	4.04	0	4.76	4.39	5.57	3.72	3.65	4.62	Max	
Median	4.3	4.315	5.18	3.74	0	4.51	3.81	0	4.18	3.11	0	0	0	5.11	3.93	4.2	0	3.38	0	0	3.32	0	0	4.18	4.7	5.18	0	3.6	0	3.6	3.325	0	0	0	3.612	Median		
m	4.31	4.43	5.18	3.73	-	4.50	3.80	-	4.17	3.12	-	-	-	5.10	3.92	4.21	-	3.36	-	-	3.32	-	-	4.2	4.67	5.14	-	3.61	-	3.59	3.32	-	-	3.64	m			
s	0.12	0.31	0.24	0.17	-	0.14	0.16	-	0.17	0.25	-	-	-	0.30	0.21	0.09	-	0.18	-	-	0.22	-	-	0.13	0.33	0.19	-	0.32	-	0.14	0.13	-	-	0.32	s			
F+	0	0	0	0	2	0	0	0	0	1	10	0	1	0	0	0	16	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	F+			
F-	0	1	0	0	0	0	0	0	1	7	0	0	0	0	0	2	6	17	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	F-			
Outl<	5	3	3	3	2	0	4	4	0	2	0	0	0	0	0	3	1	4	0	6	0	0	6	0	0	0	0	0	0	0	0	0	0	0	Outl<			
Outl>	7	3	3	3	6	0	5	3	0	4	2	0	0	0	0	0	2	0	5	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	Outl>			
L. value OK	3.95	4	4.31	3	0	4.11	3.32	0	3.68	2.15	0	0	0	0	0	4.12	3.3	3.9	0	2.98	0	0	2.6	0	0	3.86	3.92	4.77	0	2.9	0	3.11	2.85	0	0	0	2.7	L. OK
H. value OK	4.74	5.48	5.9	4.17	0	4.84	4.33	0	4.71	3.81	0	0	0	0	0	6.09	4.5	4.4	0	3.79	0	0	3.77	0	0	4.46	5.28	5.6	0	4.04	0	4.24	3.65	0	0	0	4.62	H. 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

Outl< = low outlier

Outl> = high outlier

L. value OK = lowest accepted value

H. value OK = highest accepted value

Appendix 2.

z-scores of all participants

z-scores were calculated according the formula : $z = (x-m)/s$.

x = result of the individual laboratory

m = mean of the results of all participating laboratories

s = standard deviation of the results of all participating laboratories

Correct negative results in quantitative analyses obtained a z-score of zero.

False results did not generate a z-score.

■ $2 < |z| \leq 3$, ■ $|z| > 3$

Lab. no.	Aerobic microorg. 30 °C			Enterobacteriaceae			Escherichia coli			Presumptive <i>Bacillus cereus</i>			Coag. pos. <i>Staphylococcus</i>			Lactic acid bacteria			<i>Clostridium perfringens</i>			Anaerobic sulphite red.			Aerobic m.o. in fish 20-25 °C			Hydr.sulph. prod. bacteria in fish			Yeast			Lab. no.																		
	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	0.765	-0.292	0.068	1.200	0	-1.108	0.926	0	-1.362	-0.489	0	0	0	0	1.495			<4	0	0	<4	0	0				-0.453	-2.888	0	0	0	-2.024	1081																			
1149	0.122	-0.388	0.278	1.258	0	1.116	-0.643	0	-1.362	1.950	0	0	0	0	0.285																		1149																			
1254				0.111	0	-0.135	0.173	0	0.035				0	0	-0.500				0.401	0	0													1254																		
1290	-0.119	-1.058	0.907	0.398	0	-0.691	-0.643	0	-1.013				0	0	0.645				-0.906	0	0													1290																		
1594	0.203	-0.547	0.655	-0.119	0	0.560	0.550	0	0.326	0.812	0	0	0	0	0.514							1.597	0	0									1594																			
1970	1.086	-0.930	1.242	0.168	0	-0.483	0.675	0	0.733	0.812	0	0	0	0	0.023			>4	0	0	1.026	0	0	0.361	0	0	1.992	1.822	1.614	0	-0.841	0	1.352	1.108	0	0	0	1.372	1970													
2035							-0.015	0	-0.431									-1.027	0.973	0	-0.906	0	0	-1.928	0	0											2035															
2058	-0.761	-0.483	0.655				0.424	0	-1.071	-0.285	0	0	0	0	0.514							0.003	0	0									2058																			
2072	-0.119	-0.898	0.487	1.774	0	<4	0.613	0	0.151	-0.326	0	0	0	0	0.318							-3.747	0	0									2072																			
2086										0.121	0	0	0	0	<4																			2086																		
2324	-0.279	-0.739	-0.310	0.340	0	0.282																1.026	0	0	0.773	0	0						0.519	0.325	0	0	0	-2.086	2324													
2344	-0.279	0.091	-0.352	-1.552	0	0.699	-2.150	0	-2.235	-0.163	0	0	0	0	0.023	0.062																		0.175	0.873	0	0	0	0.437	2344												
2386	1.407	1.590	0.487				0.299	0	0.384	0.324	0	0	0	0	0.023							<4	0	0										2386																		
2402	1.487	0.155	-2.113	1.200	0	-2.221	1.743	0	1.024				0	0	3.228				<4	0	0													0.172	-0.459	0	0	0	0.250	2402												
2459	>4	>4	>4							0	0	4.000																									2459															
2553							-3.783	0	-0.780	-0.082	0	0	0	0	1.626	-0.080	-1.193	0	0.231	0	0	0.361	0	0													2553															
2637	0.363	-0.228	0.319	0.512	0	0.560	0.926	0	0.151	0.121	0	0	0	0	-0.794	-0.222	-0.110	0	-1.019	0	0	-1.790	0	0										0.103	0.481	0	0	0	-0.746	2637												
2720	-0.279	-0.356	-0.352	-0.348	0	0.352				0.243	0	0																							<4	<4	0	0	0	-0.186	2720											
2745	-1.564	-0.898	-0.268	0.340	0	0.282	-0.329	0	0.151	0.975	0	0	0	0	0.318							1.992	0	0																2745												
2764	-2.688	-0.069	-0.142	-0.176	0	0.977	-0.832	0	-1.653	-0.163	0	0	0	0	0	-0.364	0	0				-0.555	0	0																2764												
2842	<4	-1.121	-2.239	-1.093	0	-0.249	-2.527	0	<4	-1.058	0	0	0	0	1.331	-0.648	<4	0	-1.588	0	0	-0.097	0	0														3.578	-2.183	0	0	0	-1.432	2842								
2920	0.765	-0.292	0.278	0.340	0	-0.135	0.299	0	0.093				0.690	0																											2920											
3055	-1.644	-0.451	-1.274	-1.093	0	-1.247				0.690	0																													0.384	0.011	0	0	0	-0.902	3055						
3225	-0.921	-0.675	-0.016	-0.061	0	-0.274				-0.895	0	0																											0.109	-0.537	0	0	0	-0.653	3225							
3243	0.203	-0.483	0.110	0.340	0	0.004																																					3243									
3305	1.487	-0.739	-0.352	1.544	0	0.699	-0.015	0	0.151				0	0	0	-2.921	-1.193	0	0.231	0	0	1.276	0	0	1.532	0.074	0.327	0	-0.966	0	0.033	-0.929	0	0	0	-0.123	3305															
3346	-1.002	-0.388	0.613	0.398	0	0.977	0.299	0	0.792	-0.041	0	0	0	0	0.318	0.015	-0.327	0	0.117	0	0	0.956	0	0																		0.103	0.011	0	0	0	-0.155	3346				
3457	1.969	-0.579	-0.100	-0.577	0	-0.413				-0.245	0	0	0	0	0	-1.383																																		3457		
3511				0.053	0	0.073	-0.957	0					0	0	1.135																																					3511
3543	-0.279	0.346	0.152	2.232	0	1.464				-0.245	0	0	0	0	0	-1.383																																		3543		
3587	-1.082	-0.739	-0.729	-0.692	0	-0.413	-1.271	0	-0.664				0	0	0	-1.318																																	3587			
3588	-0.119	-0.420	-0.142	0.914	0	0.560	0.989	0	<4	-0.570	0	0	0	0	0	-3.215	-0.269	0				-0.783	0	0																				0.172	-0.381	0	0	0	0.064	3588		
3626	0.684	-0.420	-0.771	-0.176	0	0.699	0.613	0	-0.431	-0.082	0	0	0	0	0.972							-0.338	0	0																				3626								
3803	0.042	-0.260	-0.436	-0.176	0	0.699	0.299	0	-0.198	0.284	0	0	0	-0.206	0.441	0.215	0	0	-0.963	0	0	-0.188	0	0	-1.072	0.376	-0.394	0	-0.529	0	0.589	1.187	0	0	0	1.309	3803															
3831	>4	-0.483	-3.665				3.312	0	-2.876																															0.873	0	0			3831							

Lab. no.	Aerobic microorg. 30 °C			Enterobacteriaceae			Escherichia coli			Presumptive <i>Bacillus cereus</i>			Coag. pos. <i>Staphylococcus</i>			Lactic acid bacteria			<i>Clostridium perfringens</i>			Anaerobic sulphite red.			Aerobic m.o. in fish 20-25 °C			Hydr.sulph. prod. bacteria in fish			Yeast			Lab. no.			
	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				
5801	-1.644	-0.898	-1.861	-0.749	0	-1.108				0.243	0	0																		-2.883	-1.243	0	0	-1.432	5801		
5883	-0.600	-0.547	0.152	-0.405	0	-0.274	-0.769	0	-0.315	-0.570	0	0	0	0	0	-0.075													0.450	0.325	0	0	-0.155	5883			
5893	0.684	-3.610	2.584	-0.176	0	-1.387	1.240	0	3.062							0	0	>4												1.422	-0.929	0	0	0.188	5893		
5993																0	0																		5993		
6052	3.414	1.750	-0.184	1.028	0	0.977	0.236	0	0.733							0	0	0.023	0.394	<4	0																6052
6109	-1.082	-0.005	1.620				-1.773	0	-1.770	0.812	0	0				0.915		0												0.172	0.717	0	0	0.468	6109		
6138	-1.403	1.495	0.823	0.340	0	-1.108	0.299	0	-0.256	0.243	0	0	0	0	0	0.416														0.033	0.717	0	0	-0.497	6138		
6175																																				6175	
6220	-0.520	2.611	-0.058				-3.783	0	-0.780																											6220	
6224	1.487	2.452	0.487	0.971	0	0.004				-0.082	0	0																								6224	
6232	-1.002	-0.898	-1.148	-1.380	0	-0.622																														6232	
6253	-0.520	-0.228	-0.058	0.914	0	1.394	0.047	0	0.035	-0.326	0	0	0	0	0	0.154													0.658	0.481	0	0	0.811	6253			
6343	0.042	-0.675	-0.310	0.455	0	0.421	0.047	0	-0.140	-0.489	0	0	0	0	0	-0.206				-0.451	0	0	-1.287	0	0			-0.384	-1.086	0	0	0.500	6343				
6352	-0.359	-0.770	-0.771	-0.176	0	-0.691	-0.015	0	-0.431	-0.489	0	0	0	0	0	-1.187	-0.080	-0.544	0	-0.338	0	0															6352
6368	-0.119	-0.420	0.026	-0.405	0	0.977	0.299	0	0.617	0.650	0	0	0	0	0	-0.075	-0.032	-0.110	0				-0.005	0	0	-0.918	0.496	0.739	0	1.218	0	0.172	-0.459	0	0	0.282	6368
6456	0.604	-0.324	0.026	0.455	0	-2.707	-0.141	0	0.559	0.040	0	0	0	0	0	0.252				-0.054	0	0	0.498	0	0			0.241	0.325	0	0	0.655	6456				
6490	-0.480	-0.742	0.194	-0.337	0	-0.587				0.227	0	0	0	0	0	1.639														0.839	0.646	0	0	0.263	6490		
6594	0.119	1.271	-0.310	1.143	0	-0.344	-1.146	0	-0.780	-1.058	0	0																						6594			
6628	-0.199	-0.228	-0.477							-1.058	0	0																							6628		
6658	>4	-0.483	-1.484	0.512	0	-2.499																														6658	
6707	0.363	-0.164	-0.436	0.168	0	-1.247	-0.267	0	0.617	-0.041	0	0	0	0	0	1.397				1.026	0	0	0.727	0	0	-0.306	-1.252	-0.394	0	0.750	0	-0.592	0	0	0	-0.186	6707
6720	0.797	-0.247	-0.247	0.587	0	0.713	-0.480	0	0.227	0.170	0	0	0	0	0	0.112				0.668	0	0	0.778	0	0				0.346	0.779	0	0	0	1.540	6720		
6762	<4	1.048	-0.436	<4	0	-0.622	0.926	0	-0.373																											6762	
6852	1.487	-0.101	0.907	0.971	0	<4	1.240	0	-1.013	-0.204	0	-0.198	1.869	0	0	0	-0.271	-0.269	-0.760	0																	6852
6944										-0.692	0	0																								6944	
6958	-0.841	-1.377	-0.603	0.742	0	2.298																														6958	
6971	<4	-3.680	<4	<4	0	<4																														6971	
6992	1.567	0.314	1.871	1.774	0	-0.135	1.492	0	0.850	-0.570	0	0	0	0	0	1.953				-0.735	0	0															6992
7024	0.524	-0.037	-0.310	0.111	0	0.977				-0.392	0	0.733					0	0	0.710	1.057	0.864	0													7024		
7096	0.363	1.144	0.655																	-0.648	0																7096
7182	1.086	1.495	0.236	0.512	0	-2.151																														7182	
7207	0.363	2.834	3.003	-1.724	0	-0.691																														7207	
7232	1.567	2.324	0.907																																		7232
7242	-0.408	-0.193	-0.834	-1.908	0	1.068	-2.652	0	0.134	-2.586	0								-0.452	0	0															7242	
7248	-1.002	-0.611	-0.813	-0.405	0	-0.135	0.487	0	-0.140	-0.367	0	0	0	0	0	-0.827	-1.690	-1.735	-1.531	0	0	-0.738	0	0												7248	
7253	0.122	-0.579	-0.855	-1.896	0	-0.135	-3.029	0	-0.955																										7253		
7334	-0.440	-0.834	-0.352							0		-2.115	0	0	0	0	-0.239																		7334		
7438	-0.921	-1.026	-0.561	-0.807	0	-1.456	0.173	0	-0.489	-0.163	0	0	0	0	0	-0.239																		7438			
7449	-0.440	-0.483	0.445	-0.291	0	-0.066												-0.895	0	0	0	0	1.495											7449			
7533	0.604	0.633	1.703																																7533		
7543																																				7543	
7564	-0.279	-0.643	0.068	-0.061	0	0.491	0.424	0	1.665	-0.326	0	0	0	0	0.023	-0.127	>4		0.287	0	0	-0.280	0	0	-0.689	-0.227	0.842	0	1.343	0	0.727	-0.459	0	0	-0.809	7564	
7596	0.684	-0.739	1.745	0.398	0	2.090	1.240	0	0.733	0.324	0	0	0	0	0	1.299																		7596			
7627	1.487	-0.101	0.068																																	7627	
7688	-0.681	-0.260	0.068	-0.749	0	0.769	0.801	0	0.966	-0.082	0	0	0	0	0	-0.239	0.299	1.622	0	0.287	0	0	0.178	0	0				</td								

Lab. no.	Aerobic microorg. 30 °C			Enterobacteriaceae			<i>Escherichia coli</i>			Presumptive <i>Bacillus cereus</i>			Coag. pos. <i>Staphylococcus</i>			Lactic acid bacteria			<i>Clostridium</i> <i>perfringens</i>			Anaerobic sulphite red.			Aerobic m.o. in fish 20-25 °C			Hydr.sulph. prod. bacteria in fish			Yeast			Lab. no.	
	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		
9747	-1.403	-0.930	-1.903							0	0														-0.592	0	0	0	-0.123	9747					
9763	0.283	-0.547	-0.519	0.684	0	0.560		0	-2.177	0.081	0	0	0	0	1.495				0	0	-0.280	0	0		0.450	0	0	0	0.842	9763					
9783	-0.761	-0.675	-0.268																													9783			
9886	0.925	1.654	0.361	0.856	0	0.769	0.487	0	0.559	-0.041	0	0	0	0	0.154	0.204	-0.110	0	1.140	0	0	0.865	0	0					-3.369	0	0	0	0.344	9886	
9890	0.443	-0.675	1.284	0.512	0	0.213	-0.392	0	1.024	0.243	0	0	-0.392	0	-0.544	0	-0.174	-0.544	0	-0.622	0	0						0.103	0.090	0	0	0	9890		
9903	-0.199	-0.515	0.194	-0.004	0	0.908	0.236	0	0.559	-0.489	0	0	0	0	-1.416	0.820	0.106	0	0.394	2.056	0							-0.800	-0.067	0	0	0	9903		
9923	-0.279	-0.547	-1.945	-0.921	0	-0.830	-0.392	0	-0.547	0.040	0	0	0	0	-1.481	0.394	2.056	0										-0.106	0.952	0	0	0	9923		
9950	-0.119	1.814	1.745							-3.741	0	0																		0.727	0.638	0	0	0.188	9950

1. Lunch och lärande – skollunchens betydelse för elevernas prestation och situation i klassrummet av M Lennernäs.
2. Kosttillskott som säljs via Internet – en studie av hur kraven i lagstiftningen uppfylls av A Wedholm Pallas, A Laser Reuterswärd och U Beckman-Sundh.
3. Vetenskapligt underlag till råd om bra mat i äldreomsorgen. Sammanställt av E Lövestram.
4. Livsmedelssvinn i hushåll och skolor – en kunskapsammanställning av R Modin.
5. Riskprofil för material i kontakt med livsmedel av K Svensson, Livsmedelsverket och G Olafsson, Rikisendurskodun (Environmental and Food Agency of Iceland).
6. Proficiency Testing – Food Microbiology, January 2011 by C Normark and I Boriak
7. Proficiency Testing – Food Chemistry, Nutritional Components of Food, Round N 47.
8. Proficiency Testing – Food Chemistry, Trace Elements in Food, Round T-22 by C Åstrand and Lars Jorhem.
9. Riksprojekt 2010. Listeria monocytogenes i kyld ätfärdig mat av C Nilsson och M Lindblad.
10. Kontroll av restsubstanser i levande djur och animaliska livsmedel. Resultat 2010 av I Nordlander, Å Kjellgren, A Glynn, B Aspenström-Fagerlund, K Granelli, I Nilsson, C Sjölund Livsmedelsverket och K Girma, Jordbruksverket.
11. Proficiency Testing – Food Microbiology, April 2011 by C Normark, I Boriak, M Lindqvist and I Tillander.
12. Bär – analys av näringssämnens av V Öhrvik, I Mattisson, A Staffas och H S Strandler.
13. Proficiency Testing – Drinking Water Microbiology, 2011:1, March by T Slapokas, C Lantz and M Lindqvist.
14. Kontrollprogrammet för tvåskaliga blötdjur – Årsrapport 2009-2010 – av av I Nordlander, M Persson, H Hallström, M Simonsson, Livsmedelsverket och B Karlsson, SMHI.
15. Margariner och matfettsblandningar – analys av fettsyror av R Åsgård och S Wretling.
16. Proficiency Testing – Food Chemistry, Nutritional Components of Food, Round N 48.
17. Kontroll av bekämpningsmedelsrester i livsmedel 2009 av A Jansson, X Holmbäck och A Wannberg.
18. Klimatpåverkan och energianvändning från livsmedelsförpackningar av M Wallman och K Nilsson.
19. Klimatpåverkan i kylkedjan – från livsmedelsindustri till konsument av K Nilsson och U Lindberg.
20. Förvara maten rätt så håller den längre – vetenskapligt underlag om optimal förvaring av livsmedel av R Modin och M Lindblad.
21. Råd om mat för barn 0-5 år. Vetenskapligt underlag med risk- och nyttovärderingar och kunskapsöversikter.
22. Råd om mat för barn 0-5 år. Hanteringsrapport som beskriver hur risk- och nyttovärderingar, tillsammans med andra faktorer, har lett fram till Livsmedelsverkets råd.
23. Proficiency Testing – Food Chemistry, Trace Elements in Food, Round T-23 by C Åstrand and L Jorhem.
24. Proficiency Testing – Food Chemistry, Vitamins in Food, Round V-9 by A Staffas and H S Strandler.
25. Nordiskt kontrollprojekt om nyckelhålmärkning 2011 av I Lindeberg.
26. Rapport från GMO-projektet 2011. Undersökning av förekomsten av GMO i livsmedel av Z Kurowska.
27. Fat Quality – Trends in fatty acid composition over the last decade by I Mattisson, S Trattner and S Wretling.
28. Proficiency Testing – Drinking Water Microbiology, 2011:2, September by T Slapokas and M Lindqvist.
29. Kontrollen roll skiljer sig mellan livsmedelsbranscherna av T Ahlström, G Jansson och S Sylvén.
30. Kommuners och Livsmedelsverkets rapportering av livsmedelskontrollen 2011 av C Svärd och L Eskilsson.
31. Proficiency Testing – Food Microbiology, October 2011 by C Normark and I Boriak.

1. Fisk, skaldjur och fiskprodukter – analys av näringssämnen av V Öhrvik, A von Malmborg, I Mattisson, S Wretling och C Åstrand.
2. Normerande kontroll av dricksvattenanläggningar 2007-2010 av T Lindberg.
3. Tidstrender av tungmetaller och organiska klorerade miljöföroringar i baslivsmedel av J Ålander, I Nilsson, B Sundström, L Jorhem, I Nordlander, M Aune, L Larsson, J Kuivinen, A Bergh, M Isaksson och A Glynn.
4. Proficiency Testing – Food Microbiology, October 2011 by C Normark, I Boriak and L Nachin.
5. Mögel och mögelgifter i torkad frukt av E Fredlund och J Spång.
6. Mikrobiologiska dricksvattenrisker ur ett kretsloppsperspektiv – behov och åtgärder av R Dryselius.
7. Market Basket 2010 – chemical analysis, exposure estimation and health-related assessment of nutrients and toxic compounds in Swedish food baskets.
8. Proficiency Testing – Food Microbiology, April 2012 by L Nachin ,C Normark, I Boriak and I Tillander.