



CERTIFICATION

AOAC Research Institute *Performance Tested Methods*SM

Certificate No.

042502

The AOAC Research Institute hereby certifies the method known as

Petrifilm[®] *Bacillus cereus* (BC) Count Plate

manufactured by

Neogen Corporation

620 Lesher Place

Lansing, Michigan 48912 USA

This method has been evaluated and certified according to the policies and procedures of the AOAC *Performance Tested Methods*SM Program. This certificate indicates an AOAC Research Institute Certification Mark License Agreement has been executed which authorizes the manufacturer to display the AOAC Research Institute *Performance Tested Methods*SM certification mark on the above-mentioned method for the period below. Renewal may be granted by the Expiration Date under the rules stated in the licensing agreement.

A handwritten signature in black ink, appearing to read "Bradley A. Stawick".

Bradley A. Stawick, AOAC Research Institute Senior Director

Issue Date

February 25, 2026

Expiration Date

December 31, 2026

METHOD NAMEPetrifilm® *Bacillus cereus* (BC) Count Plate**CATALOG NUMBERS**

6482; 6483

ORIGINAL CERTIFICATION DATE

April 11, 2025

PRINCIPLE OF THE METHOD

The Neogen® Petrifilm® *Bacillus Cereus* (BC) Plate is a selective and differential sample-ready-culture-medium system which contains proprietary nutrients, a cold-water-soluble gelling agent, chromogenic indicators and a lecithinase substrate that facilitates colony enumeration.

This medium is used for the enumeration of the *Bacillus cereus* group, also known as the *B. cereus sensu lato* group, in as soon as 20 h. This also includes, but is not limited to, the detection of *B. cytotoxicus*.

CERTIFIED CLAIM STATEMENT: The Petrifilm® *Bacillus cereus* Count Plate is certified for the enumeration of the *Bacillus cereus* group (*Bacillus cereus sensu lato*) in a broad range of foods and selected pet food within the scope of Tables 1 and 2.

Table 1. Method Performance Claims

Matrix	Test Portion	Diluent ^a	Plate incubation		Reference Method ^b	Claim ^c
			Temperature	Time		
Dairy-based Ranch salad dressing	50 g	BPB	30 ± 1°C or 35 ± 1°C	22 ± 2 h	BAM Ch. 14	Eq
	50 g	MRD	30 ± 1°C or 35 ± 1°C	22 ± 2 h	ISO 7932:2004	Eq
Nonfat dry milk	50 g	BPB	30 ± 1°C or 35 ± 1°C	22 ± 2 h	BAM Ch. 14	Eq
	50 g	MRD	30 ± 1°C or 35 ± 1°C	22 ± 2 h	ISO 7932:2004	Eq
Vanilla ice cream	50 g	BPB	30 ± 1°C or 35 ± 1°C	22 ± 2 h	BAM Ch. 14	Eq
	50 g	MRD	30 ± 1°C or 35 ± 1°C	22 ± 2 h	ISO 7932:2004	Eq
Ground black pepper	50 g	BPB	30 ± 1°C or 35 ± 1°C	22 ± 2 h	BAM Ch. 14	Eq
	50 g	MRD	30 ± 1°C or 35 ± 1°C	22 ± 2 h	ISO 7932:2004	Eq
Creamy peanut butter	50 g	BPB	30 ± 1°C or 35 ± 1°C	22 ± 2 h	BAM Ch. 14	Eq
	50 g	MRD	30 ± 1°C or 35 ± 1°C	22 ± 2 h	ISO 7932:2004	Eq
Rice flour	50 g	BPB	30 ± 1°C or 35 ± 1°C	22 ± 2 h	BAM Ch. 14	Eq
	50 g	MRD	30 ± 1°C or 35 ± 1°C	22 ± 2 h	ISO 7932:2004	Eq
Raw vegetable salad (cabbage, carrots, mayonnaise)	50 g	BPB	30 ± 1°C or 35 ± 1°C	22 ± 2 h	BAM Ch. 14	Eq
	50 g	MRD	30 ± 1°C or 35 ± 1°C	22 ± 2 h	ISO 7932:2004	Eq
Dehydrated soup mix (minestrone)	50 g	BPB	30 ± 1°C or 35 ± 1°C	22 ± 2 h	BAM Ch. 14	Eq
	50 g	MRD	30 ± 1°C or 35 ± 1°C	22 ± 2 h	ISO 7932:2004	Eq
Baby food puree (carrot, pear,	50 g	BPB	30 ± 1°C or 35 ± 1°C	22 ± 2 h	BAM Ch. 14	Eq

Matrix	Test Portion	Diluent ^a	Plate incubation		Reference Method ^b	Claim ^c
			Temperature	Time		
pomegranate, oat)	50 g	MRD	30 ± 1°C or 35 ± 1°C	22 ± 2 h	ISO 7932:2004	Eq
Cooked turkey filet	50 g	BPB	30 ± 1°C or 35 ± 1°C	22 ± 2 h	MLG Ch. 12	Eq
	50 g	MRD	30 ± 1°C or 35 ± 1°C	22 ± 2 h	ISO 7932:2004	Eq
Chicken liver pate	50 g	BPB	30 ± 1°C or 35 ± 1°C	22 ± 2 h	MLG Ch. 12	Eq
	50 g	MRD	30 ± 1°C or 35 ± 1°C	22 ± 2 h	ISO 7932:2004	Eq
Ready-to-eat cooked chicken	50 g	BPB	30 ± 1°C or 35 ± 1°C	22 ± 2 h	MLG Ch. 12	Eq
	50 g	MRD	30 ± 1°C or 35 ± 1°C	22 ± 2 h	ISO 7932:2004	Eq
Infant rice cereal	50 g	BPB	30 ± 1°C or 35 ± 1°C	22 ± 2 h	BAM Ch. 14	Eq
	50 g	MRD	30 ± 1°C or 35 ± 1°C	22 ± 2 h	ISO 7932:2004	Eq
Infant formula w/ probiotics	50 g	BPB	30 ± 1°C or 35 ± 1°C	22 ± 2 h	BAM Ch. 14	Eq
	50 g	MRD	30 ± 1°C or 35 ± 1°C	22 ± 2 h	ISO 7932:2004	Eq
Infant formula wo/ probiotics	50 g	BPB	30 ± 1°C or 35 ± 1°C	22 ± 2 h	BAM Ch. 14	Eq
	50 g	MRD	30 ± 1°C or 35 ± 1°C	22 ± 2 h	ISO 7932:2004	Eq
Cat food pate	50 g	BPB	30 ± 1°C or 35 ± 1°C	22 ± 2 h	BAM Ch. 14	Eq
	50 g	MRD	30 ± 1°C or 35 ± 1°C	22 ± 2 h	ISO 7932:2004	Eq
Dry dog kibble	50 g	BPB	30 ± 1°C or 35 ± 1°C	22 ± 2 h	BAM Ch. 14	Eq
	50 g	MRD	30 ± 1°C or 35 ± 1°C	22 ± 2 h	ISO 7932:2004	Eq

^a BPB = Butterfield's phosphate buffer; MRD = Maximum recovery diluent.

^b BAM = Bacteriological Analytical Manual; MLG = Microbiology Laboratory Guidebook; ISO = International Organization for Standardization.

^c Eq = Equivalence of candidate and reference methods demonstrated by the 90% confidence interval on difference of means contained entirely within -0.5 to 0.5 log₁₀ using SLV study design from OMA Appendix J (2012) for at least 2 of the 3 levels, including the low level, tested for that matrix. If either the medium or high level does not meet the equivalence criterion, it must have an observed DOM within -0.5 to 0.5 log₁₀.

Table 2. Method Selectivity

Broth ^a	Temperature	Inclusivity Strains		Exclusivity Strains	
		No. Tested	No. Positive	No. Tested	No. Positive
TSB	30 ± 1°C	51 ^b	51	34 ^c	0 ^d
	35 ± 1°C	51 ^b	51	34 ^c	0 ^e

^a TSB = Tryptic Soy Broth.

^b 51 strains comprising 7 species.

^c 34 strains comprising 32 species.

^d Two strains, *Bacillus haynessi* and *Bacillus mojavensis*, produced atypical, pinpoint colonies without precipitate halos.

^e One strain, *Bacillus mojavensis*, produced atypical, pinpoint colonies without precipitate halos.

Table 3. Method Summary

No.	Date	Summary	Supporting Data
1	April 2025	Original Certification.	Certification Report
2	April 2025	AOAC Official Method 2025.01: <i>Bacillus cereus</i> Group in a Broad Range of Foods and Selected Pet Foods Neogen® Petrifilm® <i>Bacillus cereus</i>	OMA First Action Report