

### **OMA Collaborative Studies**

1. AOAC Official Method 997.02 Yeast and Mold Counts in Foods, Method). 2Dry Rehydratable Film Method (Petrifilm)
2. AOAC Official Method 2008.10 TEMPO® TVC for the Enumeration of Aerobic Mesophilic Flora in Foods
3. In Progress: AOAC OMA Collaborative Study of the TEMPO® EC for the Enumeration of *Escherichia coli* in Foods and TEMPO® CC for the Enumeration of Total Coliform Counts in Foods

### **AOAC –RI PTM Studies**

1. Evaluation of a Modified Plate Count Method versus the MPN Method for Spiking Collaborative Study Samples.
2. Evaluation of Fraser Broth in the Detection of Listeria Species in Food and Environmental Samples.
3. Listeria in Food Products, VIDAS™ Listeria Assay.
4. Visual Enzyme Immunoassay (VIP)™ for the Detection of Listeria sp. in Foods (Pre-collaborative Study).
5. Evaluation and Validation of the GENEVISION™ for Screening *E.coli* 0157 in Raw Ground Beef
6. Evaluation and Validation of the “Nissui” Compact Dry CF for Enumeration of Coliform Bacteria in Raw Ground Beef
7. Performance Study of the TEMPO™ TC<sub>BAM</sub> Method for Enumeration of Coliform Bacteria in Food Products
8. Evaluation and Validation of the bioMérieux VIDAS™ Listeria DUO (LDUO) Method for Simultaneous Detection and Differentiation of *Listeria monocytogenes* and *Listeria* species in food products
9. An Independent Evaluation of a New Method for The Detection of Salmonella In A Variety of Foods: The VIDAS™ Easy Salmonella Assay
10. A Comparative Evaluation of the VIDAS™ Listeria Species Xpress (LSX) Assay for The Detection of *Listeria monocytogenes* on Environmental Surfaces
11. A Comparative Evaluation of the VIDAS™ Easy Salmonella Assay for the Detection of Salmonella in Food and Poultry Rinse

12. Evaluation Of The MicroSEQ<sup>®</sup> *Salmonella* Assay: A Real-Time PCR Detection Method
13. Evaluation Of The MicroSEQ<sup>®</sup> *Listeria monocytogenes* Assay: A Real-Time PCR Detection Method
14. An Independent Comparative Evaluation of the Daikin DOX<sup>®</sup> TVC for the Quantitation of Total Aerobic Viable Counts in Food.
15. An AOAC<sup>®</sup> Comparative Evaluation of the VIDAS<sup>®</sup> Heat and Go System and the Traditional Boiling Step in the VIDAS<sup>®</sup> Easy SLM, LSX and ECO Methods – AOAC Methods Modification Study
16. An Independent Comparative Evaluation of the TEMPO<sup>®</sup> EB for the Enumeration of Enterobacteriaceae in Foods.
17. Independent Evaluation and Validation of the Daikin DOX for the Enumeration of Coliform Bacteria and Detection of *E. coli*