

2017年12月吉日

お客様各位

JNC株式会社  
ライフケミカル推進室

「MC-Media Pad™」 SA (黄色ブドウ球菌用)、YM (カビ・酵母用)

MicroVal 認証取得のお知らせ

拝啓

貴社ますますご盛栄のこととお喜び申し上げます。平素は格別のご高配を賜り、厚くお礼申し上げます。  
弊社製品シート培地「MC-Media Pad」 SA(黄色ブドウ球菌用)及びYM(カビ・酵母用)がMicroVal 認証を取得しましたのでお知らせいたします。

敬具

記

【取得認証】

MicroVal

MicroVal(マイクロバル)とは、ISO16140に規定される食品及び飼料の微生物検査に用いられる代替法の妥当性確認に関する高度なプロトコールにより評価されたものだけが受けることが出来る認証であり、AOAC OMA、AFNOR、NordValに並ぶ国際認証です。

本認証を有するキットは、ISO法の代替法として世界中で使用できるだけでなく、厚生労働省 微生物標準試験法検討委員会で規定されている第三者認証を受けた試験法として日本の標準試験法の代替法としても使用することが出来ます。

【認証ナンバー】

SA(黄色ブドウ球菌用): Certificate no.: 2015LR56

YM(カビ・酵母用): Certificate no.: 2015LR51

JNC株式会社は今回のSA、YMに引き続き、順次MicroVal認証の取得に取り組んでおり、日本及び世界の食品安全に貢献してまいります。

以上

【本件に関するお問い合わせ先】

JNC株式会社 ライフケミカル推進室 担当:木村

TEL03-3243-6225 FAX03-3243-6219 E-mail [r.kimura@jnc-corp.co.jp](mailto:r.kimura@jnc-corp.co.jp)

裏面: 添付資料

## 製品ラインナップ

製品名	対象菌	培養条件	国際認証	
			MicroVal	AOAC PTM
ACplus	一般生菌	35°C,24h	認証レビュー中	○
(エーシープラス)		35°C,48h	認証レビュー中	○
		30°C,72h	認証レビュー中	○
CC <sup>※1</sup>	大腸菌群	35°C,24h	バリデーション評価中	バリデーション評価中
SA	黄色ブドウ球菌	35°C,24h	○	○
EC <sup>※2</sup>	大腸菌・大腸菌群	35°C,24h	バリデーション評価中	バリデーション評価中
YM	カビ・酵母	25°C,48-72h	○	○
サルモネラ	サルモネラ	35°C,24h	—	—
一般生菌用 <sup>※3</sup>	一般生菌	35°C,48h	—	○
大腸菌群用	大腸菌群	35°C,24h	—	○
大腸菌・大腸菌群用	大腸菌・大腸菌群	35°C,24h	—	○

※1, 2 既存品を改良し、より優れた培養性能と発色を実現、酵素による着色影響を軽減した製品です。

※3 ACplus への統合を行います。



Lloyd's Register  
LRQA



# CERTIFICATE OF COMPLIANCE

## LLOYD'S REGISTER QUALITY ASSURANCE

hereby declares that the

### MC-Media Pad™ SA

Manufactured and supplied by:  
JNC Corporation  
2-2-1 Otemachi  
Chiyoda-ku  
Tokyo  
Japan, 100-8105

Production site:  
JNC Corporation  
Yokohama Research Center  
5-1, Ookawa  
Kanazawa-ku  
Yokohama  
Japan, 236-8605

has been validated and revealed to be at least equivalent to the reference method as demonstrated by the validation study report. The summary of the validation report is available on the MicroVal website: [www.microval.org](http://www.microval.org)

Reference method: ISO 6888-1:1999 Microbiology of food and animal feeding stuffs- Horizontal method for the enumeration of coagulase-positive staphylococci (*Staphylococcus aureus* and other species) – Part 1: Technique using Baird-Parker agar medium.

Scope: a broad range of foods

The validation and certification has been performed in accordance with EN ISO 16140-2: 2016 and the MicroVal Rules and Certification Scheme version 8.

This certificate is valid only in association with the certificate schedule bearing the same number on which the distributor applicable to this approval is listed.

Certificate no.: 2015LR56

First approval date: 15 September 2017  
Expiry date: 14 September 2021

ISSUED BY: Lloyd's Register Nederland B.V.  
Rotterdam, The Netherlands

Certificate no.: 2015LR56

16-11-2017

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K.P. v.d. Mandelelaan 41a, 3062 MB Rotterdam, The Netherlands. Kvk nr.: 24247948  
This approval is carried out in accordance with the LRQA assessment and certification procedures and monitored by LRQA



# CERTIFICATE SCHEDULE

## MC-Media Pad™ SA

Manufactured and supplied by:  
JNC Corporation  
2-2-1 Otemachi  
Chiyoda-ku  
Tokyo  
Japan, 100-8105

Production site:  
JNC Corporation  
Yokohama Research Center  
5-1, Ookawa  
Kanazawa-ku  
Yokohama  
Japan, 236-8605

MC-Media Pad™ SA is also supplied by:  
Merck KGaA  
Frankfurter Straße 250  
64293 Darmstadt  
Germany

Certificate no.: 2015LR56

First approval date: 15 September 2017  
Expiry date: 14 September 2021



Lloyd's Register  
LRQA



## CERTIFICATE OF COMPLIANCE LLOYD'S REGISTER QUALITY ASSURANCE

hereby declares that the certification assessment has demonstrated that

### MC-Media Pad™ YM

Manufactured and supplied by:

JNC Corporation  
2-2-1 Otemachi  
Chiyoda-ku  
Tokyo  
Japan, 100-8105

Production site:

JNC Corporation  
Yokohama Research Center  
5-1, Ookawa  
Kanazawa-ku  
Yokohama  
Japan, 236-8605

has been validated and revealed to be at least equivalent to the reference method as demonstrated by the validation study report. The summary of the validation report is available on the MicroVal website: [www.microval.org](http://www.microval.org)

Reference method: ISO 21527-1:2008 Microbiology of food and animal feeding stuffs. Horizontal method for the enumeration of *yeasts and moulds*. Colony count technique in products with water activity greater than 0.95.

Scope: All foods which have  $aw > 0.95$

The validation and certification has been performed in accordance with EN ISO 16140-2: 2016 and the MicroVal Rules and Certification Scheme version 8.

This certificate is valid only in association with the certificate schedule bearing the same number on which the distributor applicable to this approval is listed.

Certificate no.: 2015LR51

First approval date: 17 October 2017

Expiry date: 16 October 2021

ISSUED BY: Lloyd's Register Nederland B.V.  
Rotterdam, The Netherlands

Certificate no.: 2015LR51

16-11-2017

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K.P. v.d. Mandelelaan 41a, 3062 MB Rotterdam, The Netherlands. Kvk nr.: 24247948

This approval is carried out in accordance with the LRQA assessment and certification procedures and monitored by LRQA



# CERTIFICATE SCHEDULE

## MC-Media Pad™ YM

Manufactured and supplied by:  
JNC Corporation  
2-2-1 Otemachi  
Chiyoda-ku  
Tokyo  
Japan, 100-8105

Production site:  
JNC Corporation  
Yokohama Research Center  
5-1, Ookawa  
Kanazawa-ku  
Yokohama  
Japan, 236-8605

MC-Media Pad™ Yeast and Mold is also supplied by:  
Merck KGaA  
Frankfurter Straße 250  
64293 Darmstadt  
Germany

Certificate no.: 2015LR51

First approval date: 17 October 2017  
Expiry date: 16 October 2021