



# **Measurement Uncertainty**

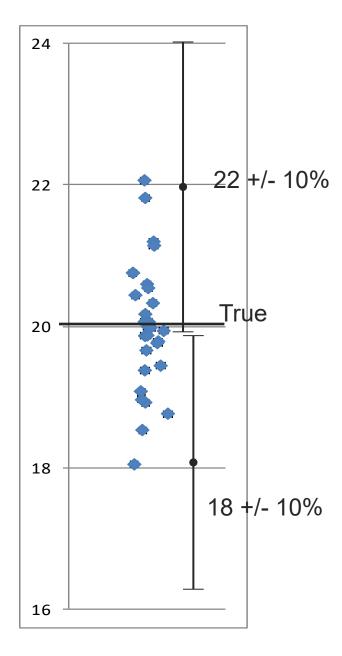
**EURL-Campylobacter workshop 2025** 

**Gunnar Andersson, EURL-Campylobacter, 30 September** 





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### Aim

- Evaluate if measurement uncertainty is within acceptable limits
- Identify difficulties in the estimation and reporting of measurement uncertainty in the proficience tests
- Propose possible improvements of instructions and protocol
- Update on measurement uncertainty database



### Guidance values of acceptable MU for enumeration

Table 1: Enumeration with colony-count technique (in log<sub>10</sub> cfu/g).

\*Source: AFSSA opinion, 2008<sup>5</sup>

	Homogeneous matrix		Heterogeneous matrix	
Total number of colonies	Method without confirmation	Method with confirmation	Method without confirmation	Method with confirmation
≤5	0,7	0,7	0,7	0,8
6-10		0,6	0,6	0,7
11-15		0,5	0,5	0,6
16-150 or 16-300, depending on the method	0,3	0,5	0,5	0,6



## What protocol was used for Technical U?

• EN ISO 19036:2019 (18)

ISO/TS 19036:2006/Amd 1:2009 (3 lab)

NMKL No 8 (2008) (1 lab)

ISO 16140-3:2021 and EN ISO 19036:2019 (1 lab)

Did you encounter problems?



## What was reported

Technical uncertainty

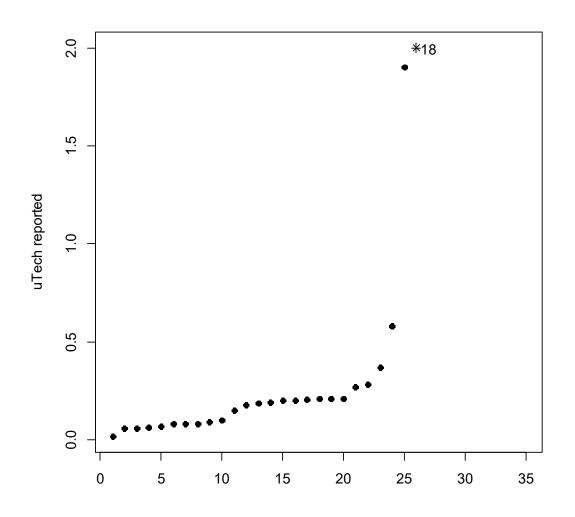
• 23/ 30 reports

Total uncertainty

• 17/30 reports



### **Technical uncertainty**



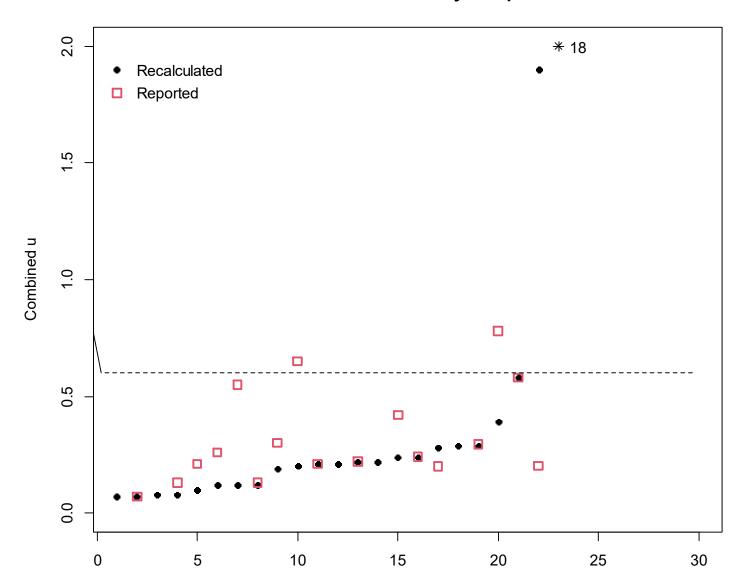
### Deviating responses

- 18! (data format error?)
- 0.21 log cfu
- 0,28 log10
- $\pm 0.06$
- SR = 0.10 (log 10) cfu/g
- Not estimated for ISO 10272-2. For corresponding NMKL 119 method, the technical uncertainty was estimated to 0.27 log cfu/g.
- Are the instructions still ambigous regarding format of response?



# **Combined Uncertainty**

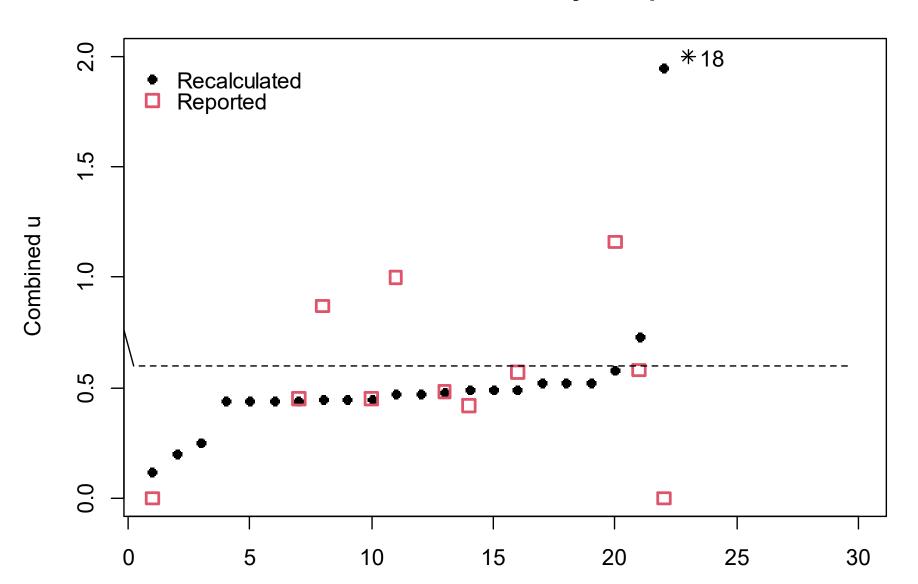
#### **Combined uncertainty sample 1**





## Combined uncertainty cont.

#### **Combined uncertainty sample 3**



Low count, not detected by all labs

Some labs do not estimate d<sub>dist</sub> for negative samples



## Combined u, reported vs recalculated

•	u with same value	( 3 labs)
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### **Conclusions**

- The measurement uncertainty is generally acceptable
- Ambiguity in the reported uncertainty (u or U or u<sub>tech</sub>)
- Calculations may be a challenge for some labs
- The questions on MU needs to be further clarified to obtain unambigeous responses



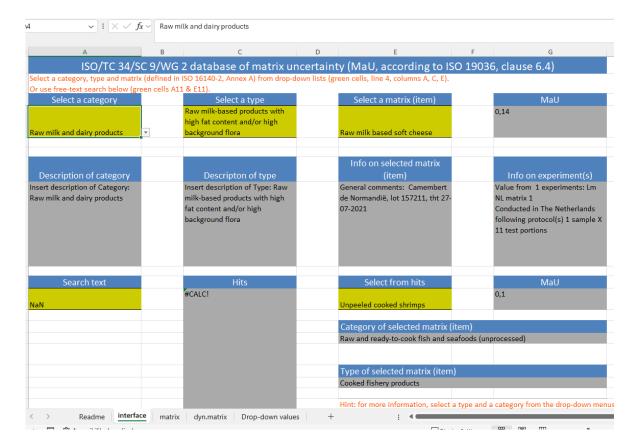
## A new matrix uncertainty database

- At present, values of MaU can be obtained from the EURL database
- A French database, from 2020, hosts values of MaU from 78 experiments
- A project group of the, ISO/TC 34/SC 9/WG 2 "statistics" will merge the databases into one, hosted by the SC 9 website
- The projectgroup will present a proposal at the ISO/TC 34/SC 9/WG 2 on the 29th of November
- Pilot version sumbitted to SC9



### **User interface**

- Excel file for download
- Tables created by R-script
  - Update by R-script
- Interface using text match and filter
  - Catergory-type search
  - Free text search





# Search by type and category

	А	R	C	υ	Ł	F	G
	ISO/TC 34/S	C 9/WG	2 database of matrix ur	ncertaint	y (MaU, according to I	SO 19036	5, clause 6.4)
	Select a category, type and matrix	(defined in	ISO 16140-2, Annex A) from drop-d	lown lists (gr	een cells, line 4, columns A, C, E).		
	Or use free-text search below (gre	een cells A11	& E11).				
	Select a category		Select a type		Select a matrix (item)		MaU
			Raw milk-based products with				0,14
			high fat content and/or high				
	Raw milk and dairy products	▼	background flora		Raw milk based soft cheese		
					Info on selected matrix		
,	Description of category		Descripton of type		(item)		Info on experiment(s)
	Insert description of Category:		Insert description of Type: Raw		General comments: Camembert		Value from 1 experiments: Lm
	Raw milk and dairy products		milk-based products with high		de Normandië, lot 157211, tht 27		NL matrix 1
			fat content and/or high		07-2021		Conducted in The Netherlands
			background flora				following protocol(s) 1 sample X
							11 test portions
:							



### Free-text search

Search text	Hits	Select from hits	MaU	
	COOKED AND CHILLED WHOLE		0,1	
	SHRIMP	mixed salad (pasta, mozzarella,		
L shrimp		raw vegetables, Speck ham)		
2	Raw Frozen Shrimp			
3	Raw shrimp	Category of selected matrix (item)		
1	Unpeeled cooked shrimps	Multi-component foods or meal components		
	North sea shrimp (Crangon			
5	crangon)			
5		Type of selected matrix (item)		
7		Mayonnaise-based deli salads (acid) with processed ingredients		
3				
9		Hint: for more information, select a type a	and a category from the drop-down men	
)				



## Thank you!

### **Questions?**





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