



Validation of alternative analysis methods

NF102 – Application to the food industry

# Certificate

Certificat No.: **BKR 23/07-10/11**

Renewal decision dated: **22-09-2023**

Expiry date: **07-10-2027**

The Company:

**SOLABIA**

41, rue Delizy

93698 Pantin Cedex - France

Is authorized to affix the NF VALIDATION mark on the alternative analysis method cited below, in accordance with the NF VALIDATION general rules and the certification rules NF102 - Validation of alternative analysis methods (Application to the food industry):

## IRIS Salmonella<sup>®</sup>

Validated for the detection of *Salmonella* spp.

Technical sheet  
reference's

IRIS SALMONELLA\_V9 (fr)

This decision attests that the alternative analysis method has been assessed by AFNOR Certification and found to conform to the standards cited in page 2/2 and complementary requirements, as specified in the certification reference document. The **principal certified characteristics** are the "analytical performances" as defined in the associated validation study summarized report (sensitivity, relative detection level...), available on the certification dedicated website <http://nf-validation.org/en>.

This certificate supersedes all previous certificates (last version dated 07-12-2021). This NF VALIDATION certificate, included 2 pages, is valid until **7<sup>th</sup> October 2027**. It is subject to the results obtained upon regular controls carried out by AFNOR Certification. Appropriate decision is made by AFNOR Certification in accordance with the NF VALIDATION general rules and certification rules NF102 - Validation of alternative analysis methods (Application to the food industry).



Managing Director  
Julien NIZRI

Issue dated 25/09/2023

Page 1/2



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The alternative analysis method:

## IRIS *Salmonella*<sup>®</sup>

Validated for the detection of *Salmonella* spp.

Manufactured by:

**SOLABIA**

Rue des 40 mines ZAC de Ther  
Allonne BP 10245  
60002 Beauvais - France

Has been certified according to the reference documents and the application scope specified here after:

|                     |   |
|---------------------|---|
| Validation protocol | <b>NF EN ISO 16140-2</b> (September 2016): Microbiology of the food chain. Method validation - Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method.   |
| Reference method(s) | <b>NF EN ISO 6579-1</b> (April 2017) and its <b>amendment A1</b> (March 2020): Microbiology of the food chain- Horizontal method for the detection, enumeration and serotyping of <i>Salmonella</i> - Part 1: Detection of <i>Salmonella</i> spp. |
| Scope               | All human food products (by performing validation assays on a broad range of foods), pet food and animal feed (0 à 25g), dry pet food and animal feed (50 à 125g), industrial production environmental samples.                                   |
| Restriction(s)      | None.   |
| Warning             | None.   |
| Other information   | Non applicable.   |

Please send any queries concerning the performances of the certified alternative method to AFNOR Certification.

You may download the validation study **summarized report** on <http://nf-validation.afnor.org/en>.