BIOCONTROL SYSTEMS Inc.
12822 SE 32nd Street
BELLEVUE, WA 98005
USA

NF VALIDATION
Validation of alternative analytical methods
Application in food microbiology

Summary report

EN ISO 16140 validation study renewal of the TRANSIA® ADDITIVE *Salmonella* Gold 24h (TAG 24) method for the detection of *Salmonella spp.* in human food and animal feeding stuffs

Qualitative method

This document includes 36 pages, with 6 appendixes.
Only copies including the totality of this document are authorized.

Version 0
May 29, 2015

ADRIA DEVELOPPEMENT
Creac'h Gwen - F. 29196 QUIMPER Cedex - Tél. (33) 02.98.10.18.18 - Fax (33) 02.98.10.18.08
E-mail : adria.developpement@adria.tm.fr - Site web : http://www.adria.tm.fr
ASSOCIATION LOI DE 1901 - N° SIRET 306 964 271 00036 - N° EXISTENCE 532900006329 - N°TVA FR4530696427100036

Before comment

The technical protocol and the result interpretation were realized, by Institut Pasteur de Lille, according to the EN ISO 16140 and the AFNOR technical rules.

✓ **Company:**	**BIOCONTROL SYSTEMS Inc.** 12822 SE 32nd Street BELLEVUE, WA 98005 USA
✓ **Expert Laboratory**:	**ADRIA Développement** ZA Creac'h Gwen F-29196 QUIMPER Cedex
✓ **Studied method**:	**TRANSIA® ADDITIVE *Salmonella* Gold 24 h (TAG 24) *Salmonella* method for the detection of *Salmonella spp***
✓ **Validation standard:**	ISO 16140 (October 2003): Food microbiology – Protocol for the validation of alternative methods
✓ **Reference method**:	EN ISO 6579 (2002): Microbiology of food and animal feeding stuffs. Horizontal method for the detection of *Salmonella* spp
✓ **Scope:**	**Human food and animal feeding stuffs**
✓ **Certification organism:**	AFNOR Certification

1 INTRODUCTION

1.1 Date of the initial validation and renewal studies

The **TRANSIA® ADDITIVE *Salmonella* Gold 24h (TAG 24)** was validated for human food and animal feeding stuffs in July 2007 (certificate number TRA 02/09 – 07/07).

The method was renewed:

- In July 2011 with complementary tests in the inclusivity part in order to fulfill the revised technical rules of AFNOR Certification;
- In May 2015 without modification.

1.2 Alternative method

Principle

TRANSIA® ADDITIVE *Salmonella* Gold 24h method is based on an ELISA (**E**nzyme **L**inked **I**mmuno**S**orbent **A**ssay) test using:

- a microtitre plate with divisible strips coated with antibodies specific for *Salmonella*,
- and ready-to-use reagents.

The assay reliably recovers and detects *Salmonella* serovars in a variety of foods and feeds, after the steps of enrichment and a heating shock which allows the release of *Salmonella* antigens possibly presents in the analyzed sample.

The reading of the microtitre plate is done with a spectrophotometer at an optical density of 450 nm.

A result is considered negative if:

$$\text{O.D.} < 0.9 \times \left[\frac{(NC1 + NC2)}{2} + 0.11 \right]$$

A result is considered positive if:

$$\text{O.D.} \geq \frac{(NC1 + NC2)}{2} + 0.11$$

The result is considered as doubtful if the optical density is lower than the positive threshold, but equal to or higher than the negative threshold.

- *Protocol*

Two different protocols are proposed:

- one specific protocol for meat and meat-based products
- one general protocol for all other products

General protocol

- Enrichment on buffered peptone water supplemented with TAG 24, at a concentration of 5 mL/L (meaning 1.125 mL for 225 mL) (BPW / TAG 24) incubated for 18-20 h at **37°C ± 1°C**,
- Inoculation of 1 mL of the pre-culture broth in 10 mL of BHI supplemented with 50 µL of TAG 24 (BHI / TAG 24), incubated 4 to 5 h at 41.5°C ± 1°C,
- TRANSIA® PLATE *Salmonella* Gold test after a heat treatment of 1 to 2 mL of the enrichment broth BHI/TAG24 in boiling water for 20 minutes.

Specific protocol for meat and meat-based products

- Enrichment on buffered peptone water supplemented with TAG 24, at a concentration of 5 mL/L (meaning 1.125 mL for 225 mL) (BPW / TAG 24) incubated for 18-20 h at **41.5°C ± 1°C**,
- Inoculation of 1 mL of the pre-culture broth in 10 mL of BHI supplemented with 50 µL of TAG 24 (BHI / TAG 24), incubated 4 to 5 h at 41.5°C ± 1°C,
- TRANSIA® PLATE *Salmonella* Gold test after a heat treatment of 1 to 2 mL of the enrichment broth BHI/TAG24 in boiling water for 20 minutes.

Positive or doubtful results with TRANSIA® PLATE *Salmonella* Gold, have to be confirmed by streaking the non-heated BHI/TAG24 broth on two different selective media (XLD and another selective agar).

The flow diagram of the alternative method is given in **Appendix 1**.

1.3 Reference method

The reference method corresponds to the ISO 6579 standard: Horizontal method for the detection of *Salmonella* spp (See **Appendix 2**).

2 INITIAL VALIDATION STUDY AND RENEWAL STUDY: RESULTS (studies realized by the Institut Pasteur de Lille in 2007 and 2011)

2.1 Method comparison study

2.1.1 Relative accuracy, relative specificity and relative sensitivity

The relative accuracy is the closeness of agreement between a test result and the accepted reference value.

The relative specificity is defined as the degree to which a method is affected (or not) by the other components present in a multi-component sample; that is, it is the ability of the method to measure exactly a given analyte, or its amount, within the sample without interference from non-target components such as matrix effect or background noise.

The *relative sensitivity is defined as the ability of the alternative method to detect two different amounts of analyte measured by the reference method within a given matrix over the whole measurement range; that is, it is the minimal quantity variation (increase of the analyte concentration x) which gives a significant variation of the measured signal (response y).*

- *Number and nature of samples*

334 samples were analyzed.

The distribution is given in Table 1.

Table 1 – Distribution per tested category and type

Category	Types	Positive*	Negative	Total
Meat products (specific protocol)	Raw meats	14	21	35
	Poultry	14	11	25
	Delicatessen	3	11	14
	Total	**31**	**43**	**74**
Dairy products	Raw milk cheeses	11	13	24
	Pasteurized milk cheeses and ice-creams	10	12	22
	Milks and milk powders	9	5	14
	Total	**30**	**30**	**60**
Seafood products and vegetables	Fish fillets and shellfish	14	9	23
	Raw vegetables and spices	8	11	19
	Ready-to eat vegetables	11	14	25
	Total	**33**	**34**	**67**
Miscellaneous	Eggs and egg-based products	12	14	26
	Pastries / Chocolate	8	11	19
	Ready-to-eat meals	11	10	21
	Total	**31**	**35**	**66**
Feed	Cattle cakes	12	9	21
	Meals and dry pet foods	9	9	18
	Wet pet foods and raw meat for animals	16	12	28
	Total	**37**	**30**	**67**
TOTAL		**162**	**172**	**334**

* *These are positive results by one of the compared methods*

Artificial contamination of samples

Artificial contaminations were done by using stressed contaminating suspensions. The injury efficiency was determined according to EN ISO 16140 and AFNOR validation rules.

119 samples were positive after artificial contamination.

Globally, 27 % of the positive samples were naturally contaminated.

Test results

The raw data per category are given in **Appendix 3**. The paired results for all the samples are given in table 2.

Table 2 – All samples

Response	Reference method positive (R+)	Reference method negative (R-)
Alternative method positive (A+)	Positive agreement (A+/R+) **PA = 143**	Positive deviation (R-/A+) **PD = 10**
Alternative method negative (A-)	Negative deviation (A-/R+) **ND = 9**	Negative agreement (A-/R-) **NA = 172***

A+ = confirmed positives

A- = negative

* *including one doubtful and two positive TAG24 results which were not confirmed as positive by recovery of the target analyte*

Calculation of relative accuracy (AC), relative sensitivity (SE) and relative specificity (SP)

Table 3 – Calculation of relative accuracy (AC), relative sensitivity (SE) and relative specificity (SP)

Category	PA	NA	ND	PD	N	Relative accuracy AC (%) [100x(PA+NA])/N]	N+ PA + ND	Relative sensitivity SE (%) [100xPA]/N+]	N- NA + PD	Relative specificity SP (%) [100xNA]/N-]
Meat products	25	43	1	5	74	91.9	26	96.2	48	89.6
Dairy products	26	30	2	2	60	93.3	28	92.9	32	93.8
Seafood & vegetables	32	34	1	0	67	98.5	33	97.0	34	100.0
Egg products and pastries	26	35	3	2	66	92.4	29	89.7	37	94.6
Feed	34	30	2	1	67	95.5	36	94.4	31	96.8
TOTAL	**143**	**172**	**9**	**10**	**334**	**94.3**	**152**	**94.1**	**182**	**94.5**

The alternative method percentage values are:

*Relative accuracy : **AC***	94.3 %
*Relative specificity : **SP***	94.5 %
*Relative sensitivity : **SE***	94.1 %

Sensitivity of both methods, when the positive deviations of the alternative method are considered, is presented below:

Alternative method	94.4 %
Reference method	98.3 %

- *Analysis of discordant samples*

19 discordances were observed between the reference method and the alternative method.

According to the EN ISO 16140 statistical test, the TRANSIA® ADDITIVE *Salmonella* Gold 24h method and the reference method EN ISO 6579 are considered as equivalent (Y = PD + ND = 10 + 9 = 19; m = 9; M = 4; m < M).

The results obtained after storage of RVS broth at 2 – 8°C were globally the same as those obtained directly after incubation for the positive samples. It is indeed possible to store the RVS before running the TAG 24 test.

2.1.2 Relative detection level

For the purpose of this Standard, the relative detection level is the smallest number of culturable microorganisms than can be detected with 50 % of chances in the sample by the alternative and reference methods.

The detection levels are presented in the Table 4, based on the ISO 16140 standard version (2003).

Table 4 – Relative detection level results

Strain / matrix pairs	Relative detection level (CFU / 25 g or 25 ml) according to Spearman-Kärber test[1]	
	Reference method	Alternative method
Poultry minced meat (specific protocol) / *Salmonella* Hadar	0.4 [0.2 – 0.7]	0.3 [0.2 – 0.6]
Raw milk / *Salmonella* Typhimurium	0.7 [0.4 – 1.2]	0.7 [0.4 – 1.5]
Raw egg / *Salmonella* Enteritidis	0.6 [0.4 – 1.0]	0.6 [0.4 – 0.8]
Fish filet / *Salmonella* Virchow	0.6 [0.3 – 1.0]	0.4 [0.3 – 0.8]
Dog pet food / *Salmonella* Senftenberg	0.5 [0.3 – 0.7]	0.5 [0.3 – 0.7]

The relative detection levels (RLOD) obtained for the TRANSIA® ADDITIVE *Salmonella* Gold 24h method are comprised between 0.2 and 1.5 cells per 25 g or 25 ml; they are equivalent to the RLOD of the reference method (between 0.2 and 1.2 cells per 25 g or 25 ml).

2.1.3 Inclusivity / Exclusivity

Inclusivity is the ability of the alternative method to detect the target analyte from a wide range of strains.

Exclusivity is the lack of interference from a relevant range of non-target strains of the alternative method.

67 *Salmonella* strains were tested with the complete protocol of the alternative method. Note that UHT milk was added in the enrichment broth.

All strains were detected with the TRANSIA® ADDITIVE *Salmonella* Gold 24h method.

34 non *Salmonella* strains were tested, after incubation in BPW and no cross-reaction was detected with the TRANSIA® ADDITIVE *Salmonella* Gold 24h method.

All the results are presented in **Appendix 4.**

[1] *"Hitchins A. Proposed Use of a 50 % Limit of Detection Value in Defining Uncertainty Limits in the Validation of Presence-Absence Microbial Detection Methods, Draft 10th December, 2003".*

2.2 Inter-laboratory study

13 laboratories realized the analyses on 48 milk samples (8 samples per contamination level) with the reference method and the alternative method, according to ISO 16140 standard. The results of 11 laboratories were considered due to encountered problems in the sample delivery.

The contamination levels and the confidence intervals were:

Level	Targeted theoretical rate (b/25 ml)	True level (b/25 ml sample)	Estimated lower contamination limit per 25 ml sample	Estimated upper contamination limit per 25 ml sample
Level 0 (L0)	0	0		
Low level (L1)	3	3.9	2.4	6.0
High level (L2)	30	44	38	50

The results of the reference method and the alternative method were in agreement for 6 laboratories.

Fractional recovery results were observed in the following cases:

- Three laboratories found one sample contaminated at the low rate level, negative by the alternative method and positive by the reference method.

- Three laboratories found one sample contaminated at the low level, positive by the alternative method and negative by the reference method.

- One laboratory reported a cross-contamination of a non contaminated sample.

The values of the relative accuracy, sensitivity and specificity obtained in the two parts of the validation study are given in the following table.

	Inter-laboratory study	Method comparison study
Relative accuracy (AC)	97.7 %	94.3 %
Sensitivity (SE)	98.3 %	94.1 %
Specificity (SP)	100.0 %	94.5 %

The accordance values for both methods are (See **Appendix 5**):

Table 5 – Accordance values

Level	Reference method (DA)	Alternative method (DA)
L0	98.0 %	100.0 %
L1	96.0 %	94.0 %
L2	100.0 %	100.0 %

Both methods concordance values are (See **Appendix 6**):

Table 6 – Concordance values

Level	Reference method	Alternative method
L0	97.7 %	100.0 %
L1	95.5 %	93.4 %
L2	100.0 %	100.0 %

Both method odds ratio values are:

Table 7 – Odds ratio values

Level	Reference method (COR)	Alternative method (COR)
L0	1.00	1.00
L1	1.13	1.11
L2	1.00	1.00

<u>Conclusion</u>: the variability of the alternative method (accordance, concordance, Odds ratio) was comparable with the variability of the reference method.

2.3 Practicability

Handling and flexibility of the method

Steps	Average time for a sample (min)		Average time for 30 samples (min)	
	Standard ISO 6579	TAG 24 method	Standard ISO 6579	TAG 24 method
Sampling	7	7	90	90
Transfer to selective broths - RVS and MKTTn - RVS	3	1	45	25
TRANSIA PLATE Salmonella Gold test (heat treatment and automated assay procedure)	/	1	/	25
Streaking on two selective media	10	/	150	/
Average total time (per sample)	20.0 minutes	9.0 minutes	9.5 minutes	4.7 minutes

These times correspond to negative samples for which no confirmation is necessary.

In the case of positive samples, the required time for streaking the BHI/TAG24 broth on selective media shall be considered (approximately 1 minute).

In addition, the time to confirm typical colonies by the reference method tests can be estimated to 5 minutes.

Time-to-result

Steps	Time required TAG 24 Salmonella method	Time required ISO 6579 reference method
Pre-enrichment	D0	D0
Transfer to selective broths (RVS, MKTTn)	D1	D1
TRANSIA PLATE Salmonella Gold procedure	D1	/
Test result **Negative result**	**D1**	**/**
Streaking of the selective broths on selective media	D1	D2
Reading of the plates. Confirmatory tests	D2 to D3	D3 to D4
Negative result (after streaking and negative confirmation)	**D2 to D5**	**D3 to D6**
Positive result Confirmation by the reference method tests (including purification)	**D4 to D5**	**D5 to D6**

The time to results of negative samples is considerably reduced when using the alternative method in comparison of the reference method.

2.4 Conclusion

The **method comparison study conclusions** are:

☒ The alternative method shows satisfying relative accuracy, specificity and sensitivity.

☒ The relative detection limits of the alternative method and the ISO standard are similar.

☒ The alternative method shows globally satisfying inclusivity and exclusivity results.

The **inter-laboratory study conclusions** are:

☒ The observed data and results confirmed that the alternative method and reference method show equivalent performances (accordance, concordance, odds ratio).

Appendix 1 – Flow diagram of the TRANSIA® ADDITIVE *Salmonella* Gold 24h (TAG 24) method

General protocol

Specific protocol (meat products)

25 g of sample
in 225 ml BPW supplemented
with TAG 24 (5 ml/l)

General protocol: 18 h – 20 h at 37°C ± 1°C

Specific protocol: 18 h – 20 h at 41.5°C ± 1°C

↓

Transfer 1 ml
in 10 ml BHI broth supplemented
with TAG 24 (50 µ)

↓

4 h – 5 h
at 41.5°C ± 1°C

↓

Heat 1 – 2 ml for 20 min at 100°C

↓

Perform the TAG 24
Salmonella test

↓

Positive test → No → Absence of *Salmonella*

↓ Yes

Confirmation *Salmonella:*
plate out BHI broth
on selective medium

Appendix 2 – NF EN ISO 6579: 2002: Microbiology of food and animal feeding stuffs – Horizontal method for the detection of *Salmonella* spp.

25g of sample + 225 ml BPW

↓

Incubation
18 h ± 2 h at 37°C ± 1°C

0.1 ml BPW 10 ml RVS Incubation 24 h ± 3 h at 41,5°C ± 1°C	1 ml BPW 10 ml MKTTn Incubation 24 h ± 3 h at 37°C ± 1°C

Streak on XLD and a second medium
Incubation 24 h ± 3 h at 37°C ± 1°C

↓

Streak 1 characteristic colony
onto Nutrient agar
(Take 4 other colonies if the first one is negative)

↓

Incubation 24 h ± 3 h at 37°C ± 1°C

↓

Biochemical and serological confirmation

Appendix 3 – Relative accuracy: raw data

Total bacteria growth
Ø : no growth
L = low
M = medium
H = high

Distribution of flora
A = pure culture of suspicious colonies
B = mix with a majority of suspicious colonies
C = mix with a minority of suspicious colonies
D = mix with rare suspicious colonies
E = absence of suspicious colonies
(x) : x characteristic colonies of *Salmonella* if x $\leq$ 5

a : re-incubation of BCC/TAG24 broth
b : subculture of BCC/TAG24 broth in RVS broth

Artif.: artificial contamination

Categories of samples :
PC : Meat Products
PL : Dairy Products
PP : Seafood products
PV : Vegetables
DIV: Miscellaneous
AN : Animal feed

MEAT PRODUCTS

Code	Sample	Cat.	Artif.	Reference method ISO 6579						Alternative method at 41.5°C (OD after incubation of BCC/TAG24 broth)							Comparison	Alternative method at 41.5°C (OD after 48hr storage of BCC/TAG24 at 3°C ± 2 °C)							Comparison
				RVS		MKTTn		Identification	Result	OD	Pos. Threshold	Test result	Confirmation		Identification	Result		OD	Pos. Threshold	Test result	Confirmation		Identification	Result	
				XLD	BGAM	XLD	BGAM						XLD	Rambach							XLD	Rambach			
Q1	Pork chops	PC1	*no*	-ME	-ME	-HE	-HE	/	-	0.092	0.188	-	/	/	/	-	=								
Q2	Sliced pork	PC1	*no*	-LE	-LE	-HE	-HE	/	-	0.087	0.188	-	/	/	/	-	=								
Q3	Horse meat	PC1	*no*	-ME	-ME	-HE	-HE	/	-	0.093	0.188	-	/	/	/	-	=								
Q4	Beef rump	PC1	*no*	-LE	-ME	-HE	-ME	/	-	0.097	0.188	-	/	/	/	-	=								
Q5	Pork tongue	PC1	*no*	-ME	Ø	-HE	Ø	/	-	0.1	0.188	-	/	/	/	-	=								
Q6	Sliced kidney	PC1	*no*	+MB	+LB	+MC	+MC	*Salmonella spp*	+	0.278	0.188	+	-HE +MB(a)	-HE +MB(a)	/ *Salmonella spp*	+	=	0.235	0.212	+	-HE +MB(a)	-HE +MB(a)	*Salmonella spp*	+	=
Q7	Pork kidney	PC1	*no*	-ME	-LE	-HE	-ME	/	-	0.106	0.188	-	/	/	/	-	=								
Q8	Beef kidney	PC1	*no*	-ME	Ø	-HE	+LD	*Citrobacter freundii*	-	0.051	0.188	-	/	/	/	-	=								
Q9	Mexican pork chops	PC1	*no*	-ME	-ME	-HE	-HE	/	-	0.101	0.188	-	/	/	/	-	=								
Q10	Horse meat	PC1	*no*	+MB	+MB	+HB	+HB	*Salmonella spp*	+	0.89	0.188	+	-HE -LE(b)	-HE +LC(b)	/ *Salmonella spp*	+	=	0.13	0.208	-	-HE	-HE	/	-	FN
R1	Beef	PC1	*no*	+HB	+HC	+HB	+HC	*Salmonella spp*	+	3.044	0.192	+	+HB	+HB	*Salmonella spp*	+	=	0.948	0.201	+	+HB	+HB	*Salmonella spp*	+	=
R2	Beef rump	PC1	*no*	-ME	Ø	-HE	Ø	/	-	0.084	0.192	-	/	/	/	-	=								
R3	Beef rump	PC1	*no*	-HE	Ø	-HE	Ø	/	-	0.086	0.192	-	/	/	/	-	=								
R9	Pork tongue	PC1	*no*	+HB	-HE	+HC	+HC	*Hafnia alvei*	-	0.108	0.192	-	/ -HE(b)	/ -HE(b)	/ /	-	=								
S1	Beef tenderloin	PC1	*no*	-ME	-ME	-HE	-HE	/	-	0.089	0.197	-	/	/	/	-	=								
S2	Ground beef	PC1	*no*	-ME	-ME	-HE	-HE	/	-	0.089	0.197	-	/	/	/	-	=								
S3	Chipolatas	PC1	*no*	-LE	-LE	-HE	-HE	/	-	0.092	0.197	-	/	/	/	-	=								
S4	Beef rump	PC1	*no*	-ME	-ME	-ME	-HE	/	-	0.093	0.197	-	/	/	/	-	=								
S5	Hind stew	PC1	*no*	-ME	-ME	-HE	-HE	/	-	0.229	0.197	+	-HE -HE(b)	-HE -HE(b)	*-LE (BGAM)*	-	= (FP)	0.15	0.224	-	-HE	-HE	/	-	=
S6	Sausage	PC1	*no*	-ME	-ME	-ME	-ME	/	-	0.212	0.197	+	-HE -HE(b)	-HE -HE(b)	*-LE (BGAM)* /	-	= (FP)	0.143	0.224	-	-HE	-HE	/	-	=
S9	Ground beef	PC1	*no*	+HB	+MC	+MB	+MB	*Salmonella spp*	+	3.006	0.197	+	+HB	+HB	*Salmonella spp*	+	=	2.951	0.224	+	+HB	+HB	*Salmonella spp*	+	=
S10	Pork tongue	PC1	*no*	-HE	-ME	-ME	-ME	/	-	0.116	0.197	-	/	/	/	-	=								
S12	Sliced pork	PC1	*no*	-ME	-ME	-HE	-HE	/	-	0.113	0.197	-	/	/	/	-	=								
V4	Pork kidney	PC1	*no*	+MB	+MB	+HB	+HB	*Salmonella spp*	+	2.686	0.181	+	+MB	+HB	*Salmonella spp*	+	=	2.838	0.186	+	+HB	+HB	*Salmonella spp*	+	=
V5	Pork kidney	PC1	*no*	+MB	+LB	+HB	+HB	*Salmonella spp*	+	3.043	0.181	+	+HB	+HB	*Salmonella spp*	+	=	2.98	0.186	+	+HB	+HB	*Salmonella spp*	+	=
V6	Pork tongue	PC1	*no*	-ME	-ME	-HE	-HE	/	-	0.102	0.181	-	-HE	-HE	/	-	=	0.096	0.186	-	-HE	-HE	/	-	=
W1	Pork kidney	PC1	*no*	+MB	+MB	+HB	+HC	*Salmonella spp*	+	2.814	0.179	+	+HB	+HB	*Salmonella spp*	+	=	2.818	0.202	+	+HB	+HB	*Salmonella spp*	+	=
W2	Pork kidney	PC1	*no*	+MB	+LB	+HB	+HB	*Salmonella spp*	+	3.024	0.179	+	+HB	+HB	*Salmonella spp*	+	=	3.098	0.202	+	+HB	+MB	*Salmonella spp*	+	=
X1	Ground beef	PC1	*no*	+MB	+MB	+HD	-HE	*Salmonella spp*	+	2.907	0.176	+	+HD	+HB	*Salmonella spp*	+	=	2.952	0.203	+	+HD	+HC	*Salmonella spp*	+	=
X2	Ground beef	PC1	*no*	+HB	+HC	-HE	+HD	*Salmonella spp*	+	2.448	0.176	+	-HE +HD(b)	+HD +HC(b)	*Salmonella spp* *Salmonella spp*	+	=	2.948	0.203	+	-HE +HD	-HE +HC	*Salmonella spp*	+	=
X3	Ground beef	PC1	*no*	+HB	+HC	-HE	+HD	*Salmonella spp*	+	2.951	0.176	+	-HE +HC(b)	+HC +HB(b)	*Salmonella spp* *Salmonella spp*	+	=	2.937	0.203	+	-HE +HC	+HD +HB	*Salmonella spp*	+	=
X4	Ground beef	PC1	*no*	+HB	+HC	-HE	+HC	*Salmonella spp*	+	2.394	0.176	+	-HE +HD(b)	+HB +HC(b)	*Salmonella spp* *Salmonella spp*	+	=	2.889	0.203	+	-HE +HD	+HB +HB	*Salmonella spp*	+	=
X5	Ground beef	PC1	*no*	-ME	-ME	-HE	-HE	/	-	0.059	0.176	-	/	/	/	-	=								
X6	Ground beef	PC1	*no*	+HB	+HD	-HE	-HE	*Salmonella spp*	+	2.714	0.176	+	-HE +HC(b)	+HB +HB(b)	*Salmonella spp* *Salmonella spp*	+	=	2.875	0.203	+	-HE +HC	+HB +HB	*Salmonella spp*	+	=
X7	Ground beef	PC1	*no*	+HB	+HC	+HD	+HD	*Salmonella spp*	+	2.941	0.176	+	-HE +HB(b)	-HE +HB(b)	*Salmonella spp*	+	=	2.928	0.203	+	-HE +HB	-HE +HB	*Salmonella spp*	+	=
R4	Barbecue chicken	PC2	*no*	-ME	Ø	-HE	Ø	/	-	0.091	0.192	-	/	/	/	-	=								
R5	Chicken leg	PC2	*no*	-ME	Ø	-HE	Ø	/	-	0.093	0.192	-	/	/	/	-	=								
R6	Chicken leg	PC2	*no*	-LE	Ø	-HE	Ø	/	-	0.095	0.192	-	/	/	/	-	=								

MEAT PRODUCTS																									
Code	Sample	Cat.	Artif.	Reference method ISO 6579						Alternative method at 41.5°C (OD after incubation of BCC/TAG24 broth)							Comparison	Alternative method at 41.5°C (OD after 48hr storage of BCC/TAG24 at 3°C ± 2 °C)							Comparison
				RVS		MKTTn		Identification	Result	OD	Pos. Threshold	Test result	Confirmation		Identification	Result		OD	Pos. Threshold	Test result	Confirmation		Identification	Result	
				XLD	BGAM	XLD	BGAM						XLD	Rambach							XLD	Rambach			
R7	Barbecue chicken	PC2	no	+MB	+HB	+HB	+HB	*Salmonella spp*	+	3.049	0.192	+	-HE -HE(b)	-HE -HE(b)	/ +LD(b) (BGAM)	+	=	2.031	0.201	+	-HE	-HE	+LD (BGAM)	+	=
R8	Barbecue chicken	PC2	no	+HB	-LE	+HB	+LB	*Hafnia alvei*	-	0.094	0.192	-	/ -HE(b)	/ -HE(b)	/ /	-	=	0.101	0.208	-	-HE	-HE	/	-	=
R12	Barbecue chicken	PC2	no	+MB	+MB	+HB	+HC	*Salmonella spp*	+	1.094	0.192	+	-HE +MC(b)	-HE +MC(b)	*Salmonella spp*	+	=	0.63	0.201	+	-HE +MC(b)	-HE +MC(b)	/ *Salmonella spp*	+	=
R13	Chicken leg	PC2	no	+MB	+LB	-HE	-HE	*Salmonella spp*	+	1.988	0.192	+	-HE -LE(b)	-HE -ME(b)	+LB (BGAM)	+	=	1.224	0.201	+	-HE -LE(b)	-HE -ME(b)	/ +LB (BGAM)	+	=
R14	Merguez	PC2	no	+MB	+MB	-HE	+HB	*Salmonella spp*	+	2.887	0.192	+	-HE +LD(b)	-HE -ME(b)	*Salmonella spp*	+	=	2.998	0.201	+	-HE +LD(b)	-HE -ME(b)	/ *Salmonella spp*	+	=
R15	Chicken	PC2	no	-HE	-HE	-HE	+HD	*Citrobacter youngae*	-	0.184 0.265	0.192 0.201	d +	-HE -HE -HE(b)	-HE -HE -HE(b)	/ / +MD(b) (BGAM)	+	PS	0.17	0.208	-	-HE	-HE	/	-	=
S11	Minced meat	PC2	no	+HB	+MB	+HB	+HB	*Salmonella spp*	+	2.991	0.197	+	+HB	+HB	*Salmonella spp*	+	=	3.014	0.224	+	+HB	+HB	*Salmonella spp*	+	=
S13	Chicken leg	PC2	no	-ME	-ME	-HE	-ME	/	-	0.105	0.197	-	/	/	/	-	=								
T1	Poultry	PC2	no	+MB	+LB	+HB	+HB	*Salmonella spp*	+	3.083	0.201	+	+HB	+MB	*Salmonelle spp*	+	=	3.043	0.194	+	+HC	+HB	*Salmonella spp*	+	=
T2	Poultry neck skin	PC2	no	+HB	+HB	+HB	+HC	*Salmonella spp*	+	2.516	0.201	+	+HC	+HB	*Salmonelle spp*	+	=	2.366	0.194	+	+HB	+HB	*Salmonella spp*	+	=
T3	Poultry neck skin	PC2	no	-HE	+LB	-HE	+HC	*Salmonella spp*	+	2.449	0.201	+	-HE +MB(b)	-HE +HB(b)	/ *Salmonelle spp*	+	=	2.136	0.194	+	-HE +MB(b)	-HE +HB(b)	*Salmonella spp*	+	=
T4	Turkey meat	PC2	no	-ME	-LE	-HE	-ME	/	-	0.097	0.201	-	-HE -ME(b)	-HE -ME(b)	/ /	- -	=	0.088	0.194	-	-HE	-HE	/	-	=
T5	Turkey escalope	PC2	no	-ME	-ME	-HE	-HE	/	-	2.877	0.201	+	+MB	+HB	*Salmonelle spp*	+	PS	2.506	0.194	+	+MB	+MB	*Salmonella spp*	+	PS
T6	Poultry neck skin	PC2	no	-HE	-ME	-HE	-HE	/	-	2.914	0.201	+	-HE +MB(b)	-HE +MB(b)	*Salmonelle spp*	+	PS	2.399	0.194	+	-HE	+HB	*Salmonella spp*	+	PS
T7	Poultry leg	PC2	no	-ME	-ME	-HE	-HE	/	-	0.106	0.201	-	-ME	-HE	/	-	=	0.092	0.194	-	/	/	/	-	=
U1	Turkey escalope	PC2	no	+HB	+HC	+HB	+HB	*Salmonella spp*	+	2.914	0.208	+	+HC	+HB	*Salmonella spp*	+	=	2.907	0.181	+	+HB	+HB	*Salmonella spp*	+	=
U2	Turkey escalope	PC2	no	+HB	+HC	+HB	+HB	*Salmonella spp*	+	2.818	0.208	+	+HB	+HB	*Salmonella spp*	+	=	2.99	0.181	+	+HB	+HB	*Salmonella spp*	+	=
U3	Chicken leg	PC2	no	+MC	+MD	+HC	+HD	*Salmonella spp*	+	2.865	0.208	+	-HE +LB(b)	-HE -ME(b)	/ *Salmonella spp*	+	=	3.047	0.181	+	-HE +LB(b)	-HE -ME(b)	*Salmonella spp*	+	=
U4	Chicken meat	PC2	no	-ME	-ME	-HE	-HE	/	-	0.109	0.208	-	/	/	/	-	=	0.117	0.181	-	-HE	-HE	/	-	=
X8	Chicken leg	PC2	no	-HE	-ME	-HE	-HE	/	-	0.07	0.176	-	/	/	/	-	=								
X9	Chicken leg	PC2	no	-HE	-LE	-HE	-HE	/	-	0.071	0.176	-	/	/	/	-	=								
X10	Chicken meat	PC2	no	-HE	-HE	-HE	-HE	/	-	0.061	0.176	-	/	/	/	-	=								
R10	Chipolatas	PC3	no	+HD	-HE	-HE	-HE	*Proteus mirabilis*	-	0.094	0.192	-	/	/	/	-	=								
R11	Merguez	PC3 PC3	no	+MC	-ME	-HE	-HE	*Proteus mirabilis*	-	0.093	0.192	-	/ -HE(b)	/ -HE(b)	/ /	- -	=								
S7	Sausage	PC3	no	-ME	-ME	-HE	-ME	/	-	0.138	0.197	-	/	/	/	-	=								
S8	Ham	PC3	no	-HE	-ME	-HE	-ME	/	-	0.13	0.197	-	/	/	/	-	=								
U5	Pâté de campagne	PC3	*yes*	+MB	+MB	+HB	+HC	*Salmonella spp*	+	0.1	0.208	-	-HE	-HE	/	-	FN	0.07	0.181	-	-ME	-ME	/	-	FN
U6	Chipolatas	PC3	*yes*	-HE	-ME	-HE	-HE	/	-	2.658	0.208	+	+HB	+HC	*Salmonella spp*	+	PS	3.125	0.181	+	+HB	+HB	*Salmonella spp*	+	PS
U7	Pâté	PC3	*yes*	-LE	Ø	-LE	Ø	/	-	2.395	0.208	+	+HC	+HB	*Salmonella spp*	+	PS	3.095	0.181	+	+HD	+HB	*Salmonella spp*	+	PS
U8	Bacon	PC3	no	-LE	-LE	-HE	-HE	/	-	0.109	0.208	-	-HE	-HE	/	-	=	0.075	0.181	-	-HE	-HE	/	-	=
U9	Bacon	PC3	no	-ME	-LE	-HE	-HE	/	-	0.108	0.208	-	/	/	/	-	=	0.078	0.181	-	/	/	/	-	=
V1	Bacon	PC3	no	-ME	-HE	-HE	-HE	/	-	0.072	0.181	-	/	/	/	-	=								
V2	Bacon	PC3	no	-HE	-HE	-HE	-HE	/	-	0.065	0.181	-	/	/	/	-	=								
V3	Bacon	PC3	no	-HE	-LE	-ME	-ME	/	-	0.066	0.181	-	/	/	/	-	=								
W3	Chipolatas	PC3	no	-ME	-ME	-ME	-ME	/	-	0.128	0.179	-	/	/	/	-	=								
W4	Meat pie	PC3	no	Ø	Ø	Ø	Ø	/	-	0.067	0.179	-	/	/	/	-	=								

DAIRY PRODUCTS																									
Code	Sample	Cat.	Artif.	Reference method ISO 6579						Alternative method at 37°C (OD after incubation of BCC/TAG24 broth)							Com-parison	Alternative method at 37°C (OD after 48hr storage of BCC/TAG24 at 3°C +/- 2 °C)							Com-parison
				RVS		MKTTn		Identification	Result	OD	Pos. Threshold	Test result	Confirmation		Identification	Result		OD	Pos. Threshold	Test result	Confirmation		Identification	Result	
				XLD	BGAM	XLD	BGAM						XLD	Rambach							XLD	Rambach			
A2	Goat raw milk cheese	PL1	*yes*	-HE	-ME	-HE	-HE	/	-	0.053	0.145	-	/	/	/	-	=	0.044	0.149	-	/	/	/	-	=
A3	"St Maure de Touraine" Goat raw milk cheese	PL1	*yes*	+HB	+HB	+HB	+HB	*Salmonella spp*	+	1.112	0.145	+	+MA	+HA	*Salmonella spp*	+	=	1.187	0.149	+	+HA	+HA	*Salmonella spp*	+	=
A4	"Fourme d'Ambert" Raw milk cheese	PL1	*yes*	+HA	+HA	+MA	+MA	*Salmonella spp*	+	1.002	0.145	+	+HA	+HA	*Salmonella spp*	+	=	1.154	0.149	+	+HA	+HA	*Salmonella spp*	+	=
A5	"Munster" Raw milk cheese	PL1	*yes*	-ME	-HE	-HE	-HE	/	-	0.648	0.145	+	+HB	+HB	*Salmonella spp*	+	PS	0.806	0.149	+	+HC	+HC	*Salmonella spp*	+	PS
A6	"St Nectaire" Raw milk cheese	PL1	*yes*	+MB	+HB	+MB	+MB	*Salmonella spp*	+	0.893	0.145	+	+HB	+HB	*Salmonella spp*	+	=	0.786	0.149	+	+HB	+HB	*Salmonella spp*	+	=
C1	"Neufchâtel" Raw milk cheese	PL1	*yes*	-ME	-LE	-HE	-HE	/	-	0.061	0.151	-	/	/	/	-	=	0.049	0.146	-	/	/	/	-	=
C2	"Crottin de Chavignol" Goat raw milk cheese	PL1	*yes*	-HE	-LE	-HE	-HE	/	-	0.059	0.151	-	/	/	/	-	=	0.042	0.146	-	/	/	/	-	=
C3	"Roquefort" Ewe raw milk cheese	PL1	*yes*	-HE	-LE	+HD	-HE	*Proteus mirabilis*	-	0.053	0.151	-	-HE	-HE	/	-	=	0.053	0.146	-	-HE	-HE	/	-	=
C4	Raw milk cheese	PL1	*yes*	-ME	-ME	-HE	-HE	/	-	0.059	0.151	-	/	/	/	-	=	0.057	0.146	-	/	/	/	-	=
C5	Raw milk cheese	PL1	*yes*	Ø	Ø	Ø	Ø	/	-	0.052	0.151	-	/	/	/	-	=	0.066	0.146	-	/	/	/	-	=
C6	"Emmental" Raw milk cheese	PL1	*yes*	Ø	Ø	Ø	Ø	/	-	0.058	0.151	-	/	/	/	-	=	0.036	0.146	-	/	/	/	-	=
C7	"Emmental" Raw milk cheese	PL1	*yes*	+MA	+MA	-HE	-HE	*Salmonella spp*	+	0.058	0.151	-	-HE	-HE	/	-	FN	0.052	0.146	-	-HE	-HE	/	-	FN
C8	Raw milk cheese	PL1	*yes*	-ME	-ME	-HE	-HE	/	-	0.061	0.151	-	/	/	/	-	=	0.055	0.146	-	/	/	/	-	=
C9	Raw milk cheese	PL1	*yes*	Ø	Ø	Ø	Ø	/	-	0.061	0.151	-	/	/	/	-	=	0.053	0.146	-	/	/	/	-	=
C10	Raw milk cheese	PL1	*yes*	Ø	-LE	-HE	-HE	/	-	0.056	0.151	-	/	/	/	-	=	0.052	0.146	-	/	/	/	-	=
C21	Raw milk cheese	PL1	*no*	-ME	-ME	-HE	-HE	/	-	0.058	0.151	-	/	/	/	-	=	0.06	0.146	-	/	/	/	-	=
C22	Raw milk cheese	PL1	*no*	Ø	Ø	Ø	Ø	/	-	0.061	0.151	-	/	/	/	-	=	0.059	0.146	-	/	/	/	-	=
G9	"Tomme de savoie" Raw milk cheese	PL1	*yes*	+HB	+HB	+MB	+HB	*Salmonella spp*	+	1.71	0.152	+	+HC	+HB	*Salmonella spp*	+	=	2.285	0.166	+	+HC	+HC	*Salmonella spp*	+	=
G10	"Reblochon" Raw milk cheese	PL1	*yes*	-HE	-HE	-HE	-HE	/	-	0.071	0.152	-	/	/	/	-	=	0.088	0.166	-	/	/	/	-	=
H13	"Morbier" Raw milk cheese	PL1	*yes*	+MB	+MB	+HB	+HB	*Salmonella spp*	+	0.713	0.179	+	+HB	+MB	*Salmonella spp*	+	=	0.894	0.175	+	+HB	+HB	*Salmonella spp*	+	=
H15	"Coulommier" Raw milk cheese	PL1	*yes*	+HA	+HA	+HA	+HA	*Salmonella spp*	+	2.182	0.179	+	+HA	+HA	*Salmonella spp*	+	=	1.737	0.175	+	+HA	+HA	*Salmonella spp*	+	=
H16	"Comté" Raw milk cheese	PL1	*yes*	+MA	+MA	+HA	+HA	*Salmonella spp*	+	2.174	0.179	+	+HA	+HA	*Salmonella spp*	+	=	1.696	0.175	+	+HA	+HA	*Salmonella spp*	+	=
H17	"Fougerus" Raw milk cheese	PL1	*yes*	+MB	+MB	+HB	+HB	*Salmonella spp*	+	2.133	0.179	+	+HB	+HB	*Salmonella spp*	+	=	1.77	0.175	+	+HB	+HB	*Salmonella spp*	+	=
H18	"Camembert" Raw milk cheese	PL1	*yes*	+HB	+HA	+HB	+HA	*Salmonella spp*	+	2.049	0.179	+	+HB	+HB	*Salmonella spp*	+	=	1.586	0.175	+	+HB	+HB	*Salmonella spp*	+	=
C11	Pasteurized milk cheese	PL2	*yes*	Ø	Ø	-HE	-ME	/	-	0.053	0.151	-	/	/	/	-	=	0.055	0.146	-	/	/	/	-	=
C12	Pasteurized milk cheese	PL2	*yes*	-LE	-LE	-HE	-HE	/	-	0.423	0.151	+	+HC	+HB	*Salmonella spp*	+	PS	0.975	0.146	+	+HB	+HB	*Salmonella spp*	+	PS
C13	Pasteurized milk cheese	PL2	*yes*	Ø	Ø	Ø	Ø	/	-	0.056	0.151	-	/	/	/	-	=	0.066	0.146	-	/	/	/	-	=
C14	"Munster" Pasteurized milk cheese	PL2	*yes*	-LE	-HE	-HE	-HE	/	-	0.051	0.151	-	/	/	/	-	=	0.01	0.146	-	/	/	/	-	=
C15	Goat pasteurized milk cheese	PL2	*yes*	Ø	Ø	Ø	Ø	/	-	0.053	0.151	-	/	/	/	-	=	0.048	0.146	-	/	/	/	-	=
C16	"Munster" Pasteurized milk cheese	PL2	*yes*	-LE	-HE	-ME	-HE	/	-	0.059	0.151	-	/	/	/	-	=	0.04	0.146	-	/	/	/	-	=
C17	Goat pasteurized milk cheese	PL2	*yes*	Ø	Ø	Ø	Ø	/	-	0.059	0.151	-	/	/	/	-	=	0.045	0.146	-	/	/	/	-	=
C18	Goat pasteurized milk cheese	PL2	*yes*	Ø	Ø	Ø	Ø	/	-	0.057	0.151	-	/	/	/	-	=	0.053	0.146	-	/	/	/	-	=
C19	Goat pasteurized milk cheese	PL2	*yes*	Ø	Ø	Ø	Ø	/	-	0.066	0.151	-	/	/	/	-	=	0.053	0.146	-	/	/	/	-	=
C20	"Petit Billy" Pasteurized milk cheese	PL2	*yes*	Ø	Ø	Ø	Ø	/	-	0.056	0.151	-	/	/	/	-	=	0.054	0.146	-	/	/	/	-	=
C23	Pasteurized milk cheese	PL2	*no*	Ø	Ø	Ø	Ø	/	-	0.061	0.151	-	/	/	/	-	=	0.059	0.146	-	/	/	/	-	=
C24	Pasteurized milk cheese	PL2	*no*	-HE	-LE	-HE	-HE	/	-	0.059	0.151	-	/	/	/	-	=	0.048	0.146	-	/	/	/	-	=
C25	"Munster" Pasteurized milk cheese	PL2	*no*	-ME	-ME	-HE	-HE	/	-	0.059	0.137	-	/	/	/	-	=	0.051	0.146	-	/	/	/	-	=
G11	"Emmental" Pasteurized milk cheese	PL2	*yes*	+HA	+HA	+HA	+HA	*Salmonella spp*	+	1.678	0.152	+	+HA	+HA	*Salmonella spp*	+	=	2.031	0.166	+	+HA	+HA	*Salmonella spp*	+	=
G12	"Brie" Pasteurized milk cheese	PL2	*yes*	+HA	+MA	+HA	+HA	*Salmonella spp*	+	1.839	0.152	+	+HA	+MA	*Salmonella spp*	+	=	2.179	0.166	+	+HA	+HA	*Salmonella spp*	+	=
G13	"Lou Perac" Ewe pasteurized milk cheese	PL2	*yes*	+MA	+HB	+HB	+HB	*Salmonella spp*	+	1.837	0.152	+	+HA	+HA	*Salmonella spp*	+	=	2.17	0.166	+	+HA	+HA	*Salmonella spp*	+	=
G14	"Emmental" Pasteurized milk cheese	PL2	*yes*	+HA	+HA	+HA	+HA	*Salmonella spp*	+	1.783	0.152	+	+HA	+HA	*Salmonella spp*	+	=	2.28	0.166	+	+HA	+HA	*Salmonella spp*	+	=
H9	"Tomme des Pyrénées" Pasteurized milk cheese	PL2	*yes*	+MA	+HA	+HA	+HA	*Salmonella spp*	+	1.372	0.179	+	+HA	+HA	*Salmonella spp*	+	=	1.661	0.175	+	+HA	+HA	*Salmonella spp*	+	=
H10	"Gouda" Pasteurized milk cheese	PL2	*yes*	+MA	+MA	+HA	+HA	*Salmonella spp*	+	1.959	0.179	+	+HA	+HA	*Salmonella spp*	+	=	1.645	0.175	+	+HA	+HA	*Salmonella spp*	+	=
H11	"Edam" Pasteurized milk cheese	PL2	*yes*	+MA	+MA	+HA	+HA	*Salmonella spp*	+	1.445	0.179	+	+HA	+HA	*Salmonella spp*	+	=	1.611	0.175	+	+HA	+HA	*Salmonella spp*	+	=
H12	"Mimolette" Pasteurized milk cheese	PL2	*yes*	+MB	+MB	+HB	+HB	*Salmonella spp*	+	1.972	0.179	+	+HB	+HB	*Salmonella spp*	+	=	1.614	0.175	+	+HB	+HC	*Salmonella spp*	+	=
H14	Pasteurized milk "light" cheese	PL2	*yes*	+HB	+HB	+HB	+HB	*Salmonella spp*	+	2.188	0.179	+	+HB	+HB	*Salmonella spp*	+	=	1.634	0.175	+	+HB	+HB	*Salmonella spp*	+	=
H30	Raw milk	PL3	*yes*	-ME	-ME	-HE	-HE	/	-	0.089	0.179	-	/	/	/	-	=	0.118	0.175	-	/	/	/	-	=

DAIRY PRODUCTS

Code	Sample	Cat.	Artif.	Reference method ISO 6579						Alternative method at 37°C (OD after incubation of BCC/TAG24 broth)							Com-parison	Alternative method at 37°C (OD after 48hr storage of BCC/TAG24 at 3°C +/- 2 °C)							Com-parison
				RVS		MKTTn		Identification	Result	OD	Pos. Threshold	Test result	Confirmation		Identification	Result		OD	Pos. Threshold	Test result	Confirmation		Identification	Result	
				XLD	BGAM	XLD	BGAM						XLD	Rambach							XLD	Rambach			
H31	Raw milk	PL3	*yes*	+HB	+HB	+HB	+HA	*Salmonella spp*	+	0.087	0.179	-	+HC	+HB	*Salmonella spp*	-	FN	0.331	0.175	+	+HC	+HB	*Salmonella spp*	+	=
I7	Milk powder	PL3	*no*	Ø	Ø	Ø	Ø	/	-	0.059	0.176	-	/	/	/	-	=	0.058	0.168	-	/	/	/	-	=
I8	Milk powder	PL3	*yes*	Ø	Ø	Ø	Ø	/	-	0.058	0.176	-	/	/	/	-	=	0.054	0.168	-	/	/	/	-	=
I9	Milk powder	PL3	*yes*	Ø	Ø	Ø	Ø	/	-	0.053	0.176	-	/	/	/	-	=	0.051	0.168	-	/	/	/	-	=
I16	Milk powder	PL3	*no*	Ø	Ø	Ø	Ø	/	-	0.063	0.176	-	/	/	/	-	=	0.051	0.168	-	/	/	/	-	=
M1	Raw milk	PL3	*yes*	+MB	+HA	+HB	+HB	*Salmonella spp*	+	2.336	0.145	+	+HB	+HB	*Salmonella spp*	+	=	2.743	0.183	+	+HB	+HB	*Salmonella spp*	+	=
M2	Raw milk	PL3	*yes*	+MB	+MA	+HB	+HA	*Salmonella spp*	+	1.647	0.145	+	+HB	+HC	*Salmonella spp*	+	=	2.091	0.183	+	+HB	+HC	*Salmonella spp*	+	=
M3	Raw milk	PL3	*yes*	+HA	+HA	+HA	+HA	*Salmonella spp*	+	1.347	0.145	+	+HB	+HB	*Salmonella spp*	+	=	1.692	0.183	+	+HB	+HB	*Salmonella spp*	+	=
M4	Milk powder	PL3	*yes*	+MA	+MA	+HA	+HA	*Salmonella spp*	+	1.002	0.145	+	+HA	+HA	*Salmonella spp*	+	=	1.072	0.183	+	+HA	+HA	*Salmonella spp*	+	=
M5	Milk powder	PL3	*yes*	+MA	+MA	+HA	+HA	*Salmonella spp*	+	1.061	0.145	+	+HA	+HA	*Salmonella spp*	+	=	1.252	0.183	+	+HA	+HA	*Salmonella spp*	+	=
M6	Milk powder	PL3	*yes*	+MA	+MA	+HA	+HA	*Salmonella spp*	+	0.98	0.145	+	+HA	+HA	*Salmonella spp*	+	=	1.174	0.183	+	+HA	+HA	*Salmonella spp*	+	=
M7	Milk powder	PL3	*yes*	+LA	+MA	+HA	+HA	*Salmonella spp*	+	2.505	0.145	+	+HA	+HA	*Salmonella spp*	+	=	2.901	0.183	+	+HA	+HA	*Salmonella spp*	+	=
M8	Milk powder	PL3	*yes*	+MA	+MA	+HA	+HA	*Salmonella spp*	+	2.058	0.145	+	+HA	+HA	*Salmonella spp*	+	=	2.766	0.183	+	+HA	+HA	*Salmonella spp*	+	=

SEAFOODS AND VEGETABLES																									
Code	Sample	Cat.	Artif.	Reference method ISO 6579						Alternative method at 37°C (OD after incubation of BCC/TAG24 broth)							Com-parison	Alternative method at 37°C (OD after 48hr storage of BCC/TAG24 at 3°C ± 2 °C)							Com-parison
				RVS		MKTTn		Identification	Result	OD	Pos. Threshold	Test result	Confirmation		Identification	Result		OD	Pos. Threshold	Test result	Confirmation		Identification	Result	
				XLD	BGAM	XLD	BGAM						XLD	Rambach							XLD	Rambach			
A11	Filleted plaice	PP1	*yes*	+LA	+LA	+HB	+HB	*Hafnia alvei*	-	0.056	0.145	-	-ME	-ME	/	-	=	0.052	0.149	-	-ME	-ME	/	-	=
A12	Filleted pouting	PP1	*yes*	Ø	Ø	+HA	+HA	*Salmonella spp*	+	1.931	0.145	+	+MA	+MA	*Salmonella spp*	+	=	2.192	0.149	+	+MA	+MA	*Salmonella spp*	+	=
F7	Filleted coalfish	PP1	*no*	-ME	-LE	-HE	-HE	/	-	0.034	0.137	-	/	/	/	-	=	0.05	0.146	-	/	/	/	-	=
F8	Filleted cod	PP1	*no*	-LE	-LE	-HE	-HE	/	-	0.035	0.137	-	/	/	/	-	=	0.047	0.146	-	/	/	/	-	=
F9	Filleted whiting	PP1	*no*	-LE	-LE	-HE	-HE	/	-	0.033	0.137	-	/	/	/	-	=	0.045	0.146	-	/	/	/	-	=
G2	Common whelk	PP1	*yes*	+MA	+MA	+HA	+HA	*Salmonella spp*	+	2.472	0.152	+	+MA	+MA	*Salmonella spp*	+	=	2.529	0.166	+	+HA	+HA	*Salmonella spp*	+	=
G3	Common whelk	PP1	*yes*	+MA	+MA	+HA	+HA	*Salmonella spp*	+	2.464	0.152	+	+HA	+HA	*Salmonella spp*	+	=	2.743	0.166	+	+HA	+HA	*Salmonella spp*	+	=
G4	Filleted perch	PP1	*yes*	+MB	+MB	+HB	+HB	*Salmonella spp*	+	2.427	0.152	+	+HD	+HB	*Salmonella spp*	+	=	2.814	0.166	+	+HC	+HB	*Salmonella spp*	+	=
G5	Filleted salmon	PP1	*yes*	+MA	+MA	+HB	+HB	*Salmonella spp*	+	2.474	0.152	+	+MB	+HC	*Salmonella spp*	+	=	2.672	0.166	+	+HC	+HC	*Salmonella spp*	+	=
G6	Filleted perch	PP1	*yes*	-ME	-LE	+HB	+HB	*Salmonella spp*	+	2.225	0.152	+	+HB	+HB	*Salmonella spp*	+	=	2.499	0.166	+	+HB	+HB	*Salmonella spp*	+	=
G7	Filleted cod	PP1	*yes*	+MA	+MB	+HB	+HB	*Salmonella spp*	+	2.316	0.152	+	+HB	+HB	*Salmonella spp*	+	=	2.691	0.166	+	+HB	+HB	*Salmonella spp*	+	=
G8	Filleted whiting	PP1	*yes*	+MA	+MA	+HB	+HB	*Salmonella spp*	+	2.366	0.152	+	+MA	+HB	*Salmonella spp*	+	=	2.709	0.166	+	+HB	+MB	*Salmonella spp*	+	=
H19	Filleted perch	PP1	*yes*	+MB	+MB	+HB	+HC	*Salmonella spp*	+	2.519	0.179	+	+HB	+HB	*Salmonella spp*	+	=	2.051	0.175	+	+HB	+HB	*Salmonella spp*	+	=
H20	Filleted sole	PP1	*yes*	+MB	+MB	+HB	+HB	*Salmonella spp*	+	2.495	0.179	+	+HB	+MB	*Salmonella spp*	+	=	2.096	0.175	+	+HB	+HB	*Salmonella spp*	+	=
H21	Filleted salmon	PP1	*yes*	+MB	+MB	+HB	+HB	*Salmonella spp*	+	2.301	0.179	+	+HB	+HB	*Salmonella spp*	+	=	2.222	0.175	+	+HB	+HC	*Salmonella spp*	+	=
H22	Filleted sardine	PP1	*yes*	+HA	+HA	+HB	+HB	*Salmonella spp*	+	2.817	0.179	+	+HA	+HA	*Salmonella spp*	+	=	2.122	0.175	+	+HA	+HA	*Salmonella spp*	+	=
H23	Filleted pouting	PP1	*yes*	+MA	+MA	+HB	+HB	*Salmonella spp*	+	2.521	0.179	+	+HA	+MA	*Salmonella spp*	+	=	2.078	0.175	+	+HA	+HA	*Salmonella spp*	+	=
H24	Shrimps	PP1	*yes*	+MA	+MA	+HB	+HB	*Salmonella spp*	+	2.435	0.179	+	+HA	+MA	*Salmonella spp*	+	=	2.218	0.175	+	+HA	+HA	*Salmonella spp*	+	=
J31	Filleted tilapia	PP1	*no*	-ME	-ME	-HE	-HE	/	-	0.067	0.135	-	/	/	/	-	=	0.071	0.183	-	/	/	/	-	=
J32	Filleted tilapia	PP1	*no*	-ME	-ME	-HE	-HE	/	-	0.07	0.135	-	/	/	/	-	=	0.072	0.183	-	/	/	/	-	=
M9	Filleted whiting	PP1	*no*	-ME	-LE	-HE	-HE	/	-	0.048	0.145	-	/	/	/	-	=	0.095	0.183	-	/	/	/	-	=
M10	Shrimps	PP1	*no*	-ME	-ME	-HE	-HE	/	-	0.055	0.145	-	/	/	/	-	=	0.074	0.183	-	/	/	/	-	=
M11	Filleted pikeperch	PP1	*no*	-ME	-ME	-HE	-HE	/	-	0.054	0.145	-	/	/	/	-	=	0.072	0.183	-	/	/	/	-	=
F12	Frozen fries	PV1	*no*	-HE	-ME	-LE	-ME	/	-	0.023	0.137	-	/	/	/	-	=	0.055	0.146	-	/	/	/	-	=
F13	Frozen fries	PV1	*no*	Ø	Ø	-LE	Ø	/	-	0.029	0.137	-	/	/	/	-	=	0.059	0.146	-	/	/	/	-	=
H1	Red cabbage	PV1	*yes*	+MB	+MB	+HB	+HB	*Salmonella spp*	+	2.21	0.179	+	+HA	+MA	*Salmonella spp*	+	=	2.072	0.175	+	+HA	+HA	*Salmonella spp*	+	=
H2	Cabbage / Carotts	PV1	*yes*	+MB	+MB	+HB	+HB	*Salmonella spp*	+	2.14	0.179	+	+MB	+HB	*Salmonella spp*	+	=	2.024	0.175	+	+MB	+MB	*Salmonella spp*	+	=
H3	Salad	PV1	*yes*	+MA	+MA	+HA	+HA	*Salmonella spp*	+	2.231	0.179	+	+LA	+MB	*Salmonella spp*	+	=	2.067	0.175	+	+HB	+HB	*Salmonella spp*	+	=
H4	Salad	PV1	*yes*	+LB	+MB	+HB	+HB	*Salmonella spp*	+	2.251	0.179	+	+MB	+MB	*Salmonella spp*	+	=	2.041	0.175	+	+HB	+HB	*Salmonella spp*	+	=
H5	Frozen peas	PV1	*yes*	+MB	+MB	+HB	+HB	*Salmonella spp*	+	2.089	0.179	+	+HB	+HB	*Salmonella spp*	+	=	2.04	0.175	+	+HB	+HC	*Salmonella spp*	+	=
H6	Frozen peas	PV1	*yes*	+MB	+MB	+HB	+HB	*Salmonella spp*	+	2.357	0.179	+	+HB	+HB	*Salmonella spp*	+	=	1.951	0.175	+	+HB	+HB	*Salmonella spp*	+	=
H7	Frozen peppers	PV1	*yes*	+MB	+MB	+HB	+HB	*Salmonella spp*	+	2.12	0.179	+	+HB	+HB	*Salmonella spp*	+	=	1.971	0.175	+	+HB	+HB	*Salmonella spp*	+	=
H8	Frozen peppers	PV1	*yes*	+MB	+MB	+HB	+HB	*Salmonella spp*	+	2.494	0.179	+	+MB	-ME	*Salmonella spp*	+	=	2.004	0.175	+	+HB	+HD	*Salmonella spp*	+	=
J30	Pistachios	PV1	*no*	-ME	-ME	-HE	-HE	/	-	0.127 0.065	0.135 0.208	dout. -	-HE	-HE	/ *En. cloacae ; Klebsiella pneumoniae*	-	=	0.09	0.183	-	/	/	/	-	=
M12	Mixed salad	PV1	*no*	-ME	-ME	-HE	-HE	/	-	0.042	0.145	-	/	/	/	-	=	0.067	0.183	-	/	/	/	-	=
M13	Mixed salad	PV1	*no*	-ME	-ME	-HE	-HE	/	-	0.032	0.145	-	/	/	/	-	=	0.07	0.183	-	/	/	/	-	=
M14	Raw zucchinis	PV1	*no*	-ME	-LE	-HE	-HE	/	-	0.039	0.145	-	/	/	/	-	=	0.07	0.183	-	/	/	/	-	=
M15	Raw zucchinis	PV1	*no*	-HE	-ME	-HE	-HE	/	-	0.04	0.145	-	/	/	/	-	=	0.07	0.183	-	/	/	/	-	=
M16	Raw zucchinis	PV1	*no*	-HE	-ME	-HE	-HE	/	-	0.044	0.145	-	/	/	/	-	=	0.079	0.183	-	/	/	/	-	=
M17	Raw broccoli	PV1	*no*	-ME	-ME	-HE	-HE	/	-	0.045	0.145	-	/	/	/	-	=	0.073	0.183	-	/	/	/	-	=
M18	Raw broccoli	PV1	*no*	-ME	-ME	-HE	-HE	/	-	0.052	0.145	-	/	/	/	-	=	0.072	0.183	-	/	/	/	-	=
M19	Raw broccoli	PV1	*no*	-ME	-ME	-HE	-HE	/	-	0.043	0.145	-	/	/	/	-	=	0.07	0.183	-	/	/	/	-	=
A1	Steamed potatoes	PV2	*yes*	Ø	Ø	Ø	Ø	/	-	0.057	0.145	-	/	/	/	-	=	0.045	0.149	-	/	/	/	-	=
A13	Cauliflower	PV2	*yes*	+HA	+HA	+HA	+HA	*Salmonella spp*	+	0.064	0.145	-	Ø	Ø	/	-	FN	0.06	0.149	-	Ø	Ø	/	-	FN
B16	Mixed vegetables	PV2	*yes*	+HA	+MA	+HA	+HA	*Salmonella spp*	+	1.238	0.155	+	+MA	+HA	*Salmonella spp*	+	=	1.208	0.149	+	+HA	+HA	*Salmonella spp*	+	=
B17	Pie	PV2	*yes*	+MA	+HA	+HA	+HA	*Salmonella spp*	+	1.258	0.155	+	+MA	+HA	*Salmonella spp*	+	=	1.112	0.149	+	+HA	+HA	*Salmonella spp*	+	=
B18	Potatoes	PV2	*yes*	+MA	+HA	+HA	+HA	*Salmonella spp*	+	1.134	0.155	+	+HA	+HA	*Salmonella spp*	+	=	1.049	0.149	+	+HA	+HA	*Salmonella spp*	+	=
B19	Cooked corn	PV2	*yes*	+MB	+HB	+HB	+HB	*Salmonella spp*	+	0.579	0.155	+	+MD	-HE	*Salmonella spp*	+	=	0.474	0.149	+	+MD	-HE	*Salmonella spp*	+	=
B20	"Nicoise" aubergine	PV2	*yes*	+HA	+HA	+HA	+HA	*Salmonella spp*	+	1.15	0.155	+	+HA	+MA	*Salmonella spp*	+	=	1.144	0.149	+	+HA	+MA	*Salmonella spp*	+	=
B21	Pasta	PV2	*yes*	+HA	+HA	+HA	+HA	*Salmonella spp*	+	1.008	0.155	+	+HA	+HA	*Salmonella spp*	+	=	1.045	0.149	+	+HA	+MA	*Salmonella spp*	+	=
B22	Endive soup	PV2	*yes*	+HA	+HA	+HA	+HA	*Salmonella spp*	+	1.228	0.155	+	+HA	+HA	*Salmonella spp*	+	=	1.305	0.149	+	+HA	+HA	*Salmonella spp*	+	=

SEAFOODS AND VEGETABLES																									
Code	Sample	Cat.	Artif.	**Reference method ISO 6579**						**Alternative method at 37°C (OD after incubation of BCC/TAG24 broth)**							Com-parison	**Alternative method at 37°C (OD after 48hr storage of BCC/TAG24 at 3°C ± 2 °C)**							Com-parison
				RVS		MKTTn		Identification	Result	OD	Pos. Threshold	Test result	Confirmation		Identification	Result		OD	Pos. Threshold	Test result	Confirmation		Identification	Result	
				XLD	BGAM	XLD	BGAM						XLD	Rambach							XLD	Rambach			
B23	Macedoine of vegetables	PV2	*yes*	+HB	+HB	+HA	+HB	*Salmonella spp*	+	1.083	0.155	+	+HA	+HA	*Salmonella spp*	+	=	1.064	0.149	+	+HA	+HA	*Salmonella spp*	+	=
B24	Green beans	PV2	*yes*	+HA	+HA	+HA	+HA	*Salmonella spp*	+	1.073	0.155	+	+HA	+HA	*Salmonella spp*	+	=	1.09	0.149	+	+HA	+HA	*Salmonella spp*	+	=
B25	Spinash	PV2	*yes*	+MA	+HA	+HA	+HA	*Salmonella spp*	+	1.069	0.155	+	+HA	+HA	*Salmonella spp*	+	=	1.024	0.149	+	+HA	+HA	*Salmonella spp*	+	=
E3	Mashed carrots	PV2	*no*	Ø	Ø	Ø	Ø	/	-	0.043	0.148	-	/	/	/	-	=	0.044	0.171	-	/	/	/	-	=
E8	Potatoes	PV2	*no*	Ø	Ø	Ø	Ø	/	-	0.049	0.148	-	/	/	/	-	=	0.06	0.171	-	/	/	/	-	=
E9	Lentils	PV2	*no*	Ø	Ø	Ø	Ø	/	-	0.048	0.148	-	/	/	/	-	=	0.05	0.171	-	/	/	/	-	=
E10	Mixed vegetables	PV2	*no*	-LE	-LE	-ME	-LE	/	-	0.047	0.148	-	/	/	/	-	=	0.048	0.171	-	/	/	/	-	=
E11	Vegetables soup	PV2	*no*	Ø	Ø	Ø	Ø	/	-	0.048	0.148	-	/	/	/	-	=	0.046	0.171	-	/	/	/	-	=
F14	Cabbage / Carotts	PV2	*no*	-ME	-ME	-HE	-ME	/	-	0.071	0.137	-	/	/	/	-	=	0.05	0.146	-	/	/	/	-	=
F15	Cucumbers / tomato	PV2	*no*	-ME	-ME	-HE	-HE	/	-	0.037	0.137	-	/	/	/	-	=	0.044	0.146	-	/	/	/	-	=
F16	Tomato / carott / corn	PV2	*no*	-ME	-ME	-HE	-HE	/	-	0.039	0.137	-	/	/	/	-	=	0.037	0.146	-	/	/	/	-	=
F17	Rice / beans	PV2	*no*	Ø	Ø	Ø	Ø	/	-	0.034	0.137	-	/	/	/	-	=	0.042	0.146	-	/	/	/	-	=
F18	Lentils	PV2	*no*	Ø	Ø	Ø	Ø	/	-	0.034	0.137	-	/	/	/	-	=	0.05	0.146	-	/	/	/	-	=
F19	Lentils	PV2	*no*	Ø	Ø	Ø	Ø	/	-	0.031	0.137	-	/	/	/	-	=	0.053	0.146	-	/	/	/	-	=
F20	Soup	PV2	*no*	Ø	Ø	Ø	Ø	/	-	0.042	0.137	-	/	/	/	-	=	0.055	0.146	-	/	/	/	-	=
F21	Leeks	PV2	*no*	Ø	Ø	-LE	-LE	/	-	0.036	0.137	-	/	/	/	-	=	0.06	0.146	-	/	/	/	-	=

MISCELLANEOUS

Code	Sample	Cat.	Artif.	Reference method ISO 6579						Alternative method at 37°C (OD after incubation of BCC/TAG24 broth)							Comparison	Alternative method at 37°C (OD after 48hr storage of BCC/TAG24 at 3°C ± 2 °C)							Comparison
				RVS		MKTTn		Identification	Result	OD	Pos. Threshold	Test result	Confirmation		Identification	Result		OD	Pos. Threshold	Test result	Confirmation		Identification	Result	
				XLD	BGAM	XLD	BGAM						XLD	Rambach							XLD	Rambach			
B26	Liquid eggs	DV1	*no*	+MB	+HB	+HB	+HB	*Salmonella spp*	+	0.06	0.155	-	-HE	-HE	/	-	FN	0.063	0.149	-	-HE	-HE	/	-	FN
B27	Liquid eggs	DV1	*no*	+HB	+HB	+HB	+HB	*Salmonella spp*	+	1.856	0.155	+	+HC	+HB	*Salmonella spp*	+	=	1.873	0.149	+	+HC	+HB	*Salmonella spp*	+	=
B28	Liquid eggs	DV1	*no*	+HB	+HB	+HB	+HB	*Salmonella spp*	+	0.854	0.155	+	+HB	+HB	*Salmonella spp*	+	=	1.048	0.149	+	+HB	+HB	*Salmonella spp*	+	=
B29	Liquid eggs	DV1	*no*	+MB	+HB	+HB	+HB	*Salmonella spp*	+	1.932	0.155	+	+HC	+HB	*Salmonella spp*	+	=	2.033	0.149	+	+HC	+HB	*Salmonella spp*	+	=
B30	Liquid eggs	DV1	*no*	+LB	+MB	+HB	+HB	*Salmonella spp*	+	1.518	0.155	+	-HE	+HB	*Salmonella spp*	+	=	0.83	0.149	+	+HD	+MB	*Salmonella spp*	+	=
B31	Liquid eggs	DV1	*no*	+MB	+MB	+HB	+HB	*Salmonella spp*	+	2.153	0.155	+	+MB	+MB	*Salmonella spp*	+	=	2.276	0.149	+	+HB	+MB	*Salmonella spp*	+	=
E4	Cheese omelette	DV1	*no*	Ø	Ø	Ø	Ø	/	-	0.049	0.148	-	/	/	/	-	=	0.053	0.171	-	/	/	/	-	=
F22	Eggs cream	DV1	*no*	Ø	Ø	Ø	Ø	/	-	0.037	0.137	-	/	/	/	-	=	0.01	0.146	-	/	/	/	-	=
F23	Liquid eggs	DV1	*no*	-LE	Ø	-HE	-ME	/	-	0.034	0.137	-	/	/	/	-	=	0.055	0.146	-	/	/	/	-	=
F24	Liquid eggs	DV1	*no*	-LE	-LE	-ME	-ME	/	-	0.037	0.137	-	/	/	/	-	=	0.047	0.146	-	/	/	/	-	=
K7	Poached eggs	DV1	*no*	Ø	Ø	Ø	Ø	/	-	0.068	0.174	-	/	/	/	-	=	0.064	0.147	-	/	/	/	-	=
K8	Poached eggs	DV1	*no*	-LE	Ø	Ø	Ø	/	-	0.072	0.174	-	/	/	/	-	=	0.058	0.147	-	/	/	/	-	=
L1	Liquid eggs	DV1	*no*	+MB	+HB	+HB	+HB	*Salmonella spp*	+	2.931	0.203	+	+HB	+HB	*Salmonella spp*	+	=	2.576	0.201	+	+HB	+HB	*Salmonella spp*	+	=
L2	Liquid eggs	DV1	*no*	+MB	+HB	+HB	+HB	*Salmonella spp*	+	3.014	0.203	+	+HC	+HD	*Salmonella spp*	+	=	2.707	0.201	+	+HB	+HB	*Salmonella spp*	+	=
L3	Liquid eggs	DV1	*no*	+MB	+HB	+HB	+HB	*Salmonella spp*	+	2.907	0.203	+	+HB	+HB	*Salmonella spp*	+	=	2.579	0.201	+	+HB	+HB	*Salmonella spp*	+	=
L4	Liquid eggs	DV1	*no*	+MB	+HB	+HB	+HB	*Salmonella spp*	+	3.056	0.203	+	+HB	+HC	*Salmonella spp*	+	=	2.737	0.201	+	+HB	+HB	*Salmonella spp*	+	=
L5	Liquid eggs	DV1	*no*	+MB	+HB	-HE	-HE	*Salmonella spp*	+	1.987	0.203	+	+HD	-HE	*Salmonella spp*	+	=	1.928	0.201	+	+HC	-HE	*Salmonella spp*	+	=
L6	Liquid eggs	DV1	*no*	+MB	+HB	+HB	+HB	*Salmonella spp*	+	3.075	0.203	+	+HB	+HB	*Salmonella spp*	+	=	3.101	0.201	+	+HB	+HB	*Salmonella spp*	+	=
N18	Liquid eggs	DV1	*no*	Ø	Ø	Ø	Ø	/	-	0.069	0.183	-	/	/	/	-	=	0.062	0.178	-	/	/	/	-	=
N19	Liquid eggs	DV1	*no*	Ø	Ø	Ø	Ø	/	-	0.068	0.183	-	/	/	/	-	=	0.057	0.178	-	/	/	/	-	=
N20	Liquid eggs	DV1	*no*	Ø	Ø	Ø	Ø	/	-	0.072	0.183	-	/	/	/	-	=	0.06	0.178	-	/	/	/	-	=
N21	Liquid eggs	DV1	*no*	Ø	Ø	Ø	Ø	/	-	0.075	0.183	-	/	/	/	-	=	0.059	0.178	-	/	/	/	-	=
Q11	Mayonnaise	DV1	*no*	Ø	Ø	Ø	Ø	/	-	0.069	0.188	-	/	/	/	-	=								
Q12	Mayonnaise	DV1	*no*	Ø	Ø	Ø	Ø	/	-	0.068	0.188	-	/	/	/	-	=								
Q13	Mayonnaise	DV1	*no*	-LE	-LE	-ME	-ME	/	-	0.072	0.188	-	/	/	/	-	=								
Q14	Mayonnaise	DV1	*no*	Ø	Ø	Ø	Ø	/	-	0.075	0.188	-	/	/	/	-	=								
A7	Chocolate pancakes	DV2	*yes*	Ø	Ø	Ø	Ø	/	-	0.051	0.145	-	/	/	/	-	=	0.048	0.149	-	/	/	/	-	=
A8	Apricot tart	DV2	*yes*	+HA	+HA	+HA	+HA	*Salmonella spp*	+	0.053	0.145	-	Ø	Ø		-	FN	0.041	0.149	-	Ø	Ø		-	FN
A9	Coconut and raspberry tart	DV2	*yes*	Ø	Ø	Ø	Ø	/	-	1.129	0.145	+	+HA	+HA	*Salmonella spp*	+	PS	1.239	0.149	+	+HA	+HA	*Salmonella spp*	+	PS
A10	Cream	DV2	*yes*	-LE	-LE	-HE	-HE	/	-	1.346	0.145	+	+HB	+HB	*Salmonella spp*	+	PS	1.212	0.149	+	+MB	+MB	*Salmonella spp*	+	PS
B1	Pastry	DV2	*yes*	+HA	+HA	+HA	+HA	*Salmonella spp*	+	1.903	0.155	+	+HB	+HB	*Salmonella spp*	+	=	1.732	0.149	+	+HB	+HB	*Salmonella spp*	+	=
B2	Chocolate pastry	DV2	*yes*	+HB	+HB	+HB	+HB	*Salmonella spp*	+	1.815	0.155	+	+HB	+HB	*Salmonella spp*	+	=	1.535	0.149	+	+HB	+HB	*Salmonella spp*	+	=
B3	Chocolate custard	DV2	*yes*	+HB	+HB	+HB	+HB	*Salmonella spp*	+	1.814	0.155	+	+HB	+HB	*Salmonella spp*	+	=	1.754	0.149	+	+HB	+HB	*Salmonella spp*	+	=
B4	Chocolate pastry	DV2	*yes*	+HB	+HB	+HB	+HB	*Salmonella spp*	+	1.225	0.155	+	+HC	-HE	*Salmonella spp*	+	=	1.394	0.149	+	+HC	-HE	*Salmonella spp*	+	=
B5	Coffee pastry	DV2	*yes*	+MA	+HA	+HA	+HA	*Salmonella spp*	+	1.809	0.155	+	+HA	+HA	*Salmonella spp*	+	=	1.85	0.149	+	+MA	+HA	*Salmonella spp*	+	=
F26	Apricot tart	DV2	*no*	Ø	-LE	Ø	Ø	/	-	0.05	0.137	-	/	/	/	-	=	0.055	0.146	-	/	/	/	-	=
F27	Apricot fritter	DV2	*no*	Ø	Ø	Ø	Ø	/	-	0.041	0.137	-	/	/	/	-	=	0.057	0.146	-	/	/	/	-	=
F28	Apricot fritter	DV2	*no*	Ø	Ø	Ø	Ø	/	-	0.03	0.137	-	/	/	/	-	=	0.056	0.146	-	/	/	/	-	=
F29	Pastry	DV2	*no*	-HE	-ME	-HE	-HE	/	-	0.039	0.137	-	/	/	/	-	=	0.068	0.146	-	/	/	/	-	=
F30	Pear tart	DV2	*no*	-ME	-LE	Ø	-LE	/	-	0.079	0.137	-	/	/	/	-	=	0.061	0.146	-	/	/	/	-	=
F31	Pear tart	DV2	*no*	Ø	Ø	Ø	Ø	/	-	0.051	0.137	-	/	/	/	-	=	0.061	0.146	-	/	/	/	-	=
F32	"Paris Brest" pastry	DV2	*no*	-HE	-ME	-HE	-HE	/	-	0.052	0.137	-	/	/	/	-	=	0.061	0.146	-	/	/	/	-	=
F33	Almond tart	DV2	*no*	Ø	Ø	Ø	Ø	/	-	0.055	0.137	-	/	/	/	-	=	0.052	0.146	-	/	/	/	-	=
J29	"Ballourieh" pastry	DV2	*no*	-ME	-ME	-HE	-HE	/	-	0.059	0.135	-	/	/	/	-	=	0.055	0.183	-	/	/	/	-	=
K12	"Ballourieh" pastry	DV2	*no*	-ME	-LE	-HE	-HE	/	-	0.051	0.174	-	/	/	/	-	=	0.043	0.147	-	/	/	/	-	=

MISCELLANEOUS																									
Code	Sample	Cat.	Artif.	Reference method ISO 6579						Alternative method at 37°C (OD after incubation of BCC/TAG24 broth)							Comparison	Alternative method at 37°C (OD after 48hr storage of BCC/TAG24 at 3°C ± 2 °C)							Comparison
				RVS		MKTTn		Identification	Result	OD	Pos. Threshold	Test result	Confirmation		Identification	Result		OD	Pos. Threshold	Test result	Confirmation		Identification	Result	
				XLD	BGAM	XLD	BGAM						XLD	Rambach							XLD	Rambach			
A14	Squids with provençale sauce	DV3	*yes*	+MA	+MA	+HA	+HA	*Salmonella spp*	+	0.057	0.145	-	Ø	Ø	/	-	FN	0.049	0.149	-	Ø	Ø	/	-	FN
A15	Leek soup	DV3	*yes*	Ø	Ø	Ø	Ø	/	-	0.066	0.145	-	/	/	/	-	=	0.054	0.149	-	/	/	/	-	=
B6	Pizza	DV3	*yes*	+MB	+MB	+HB	+HB	*Salmonella spp*	+	1.07	0.155	+	+HA	+HB	*Salmonella spp*	+	=	1.181	0.149	+	+HA	+HB	*Salmonella spp*	+	=
B7	Veal olives	DV3	*yes*	+MB	+HB	+HB	+HB	*Salmonella spp*	+	1.368	0.155	+	+HA	+HB	*Salmonella spp*	+	=	1.416	0.149	+	+HA	+HB	*Salmonella spp*	+	=
B8	Processed white fish	DV3	*yes*	+HB	+HB	+HB	+HB	*Salmonella spp*	+	1.287	0.155	+	+MB	+HB	*Salmonella spp*	+	=	1.243	0.149	+	+MA	+HB	*Salmonella spp*	+	=
B9	Cooked salmon	DV3	*yes*	+MA	+HA	+HA	+HA	*Salmonella spp*	+	1.201	0.155	+	+HB	+HB	*Salmonella spp*	+	=	1.115	0.149	+	+HB	+HB	*Salmonella spp*	+	=
B10	Moussaka	DV3	*yes*	+HA	+HA	+HA	+HA	*Salmonella spp*	+	1.104	0.155	+	+HA	+HA	*Salmonella spp*	+	=	1.18	0.149	+	+HA	+HA	*Salmonella spp*	+	=
B11	Cheese and ham toast	DV3	*yes*	+MB	+MA	+HB	+HB	*Salmonella spp*	+	1.14	0.155	+	+HB	+HB	*Salmonella spp*	+	=	1.276	0.149	+	+MB	+HB	*Salmonella spp*	+	=
B12	Great scallops	DV3	*yes*	+HB	+HA	+HB	+HA	*Salmonella spp*	+	0.88	0.155	+	+HB	+HB	*Salmonella spp*	+	=	0.8	0.149	+	+HA	+HA	*Salmonella spp*	+	=
B13	Couscous	DV3	*yes*	+HB	+HA	+HA	+HA	*Salmonella spp*	+	1.179	0.155	+	+HA	+HB	*Salmonella spp*	+	=	1.325	0.149	+	+HA	+HB	*Salmonella spp*	+	=
B14	Sauté of pork	DV3	*yes*	+MB	+HA	+HA	+HA	*Salmonella spp*	+	1.257	0.155	+	+HB	+HB	*Salmonella spp*	+	=	1.356	0.149	+	+HA	+HA	*Salmonella spp*	+	=
B15	Cheese and ham pancake	DV3	*yes*	+HB	+HA	+HA	+HA	*Salmonella spp*	+	0.97	0.155	+	+HA	+HB	*Salmonella spp*	+	=	1.195	0.149	+	+HA	+HA	*Salmonella spp*	+	=
E1	Lamb stew	DV3	*no*	Ø	Ø	Ø	Ø	/	-	0.046	0.148	-	/	/	/	-	=	0.052	0.171	-	/	/	/	-	=
E2	Mixed ham	DV3	*no*	Ø	Ø	Ø	Ø	/	-	0.043	0.148	-	/	/	/	-	=	0.054	0.171	-	/	/	/	-	=
E5	Turkey tajine	DV3	*no*	Ø	Ø	Ø	Ø	/	-	0.044	0.148	-	/	/	/	-	=	0.057	0.171	-	/	/	/	-	=
E7	Squids with American sauce	DV3	*no*	Ø	Ø	Ø	Ø	/	-	0.049	0.148	-	/	/	/	-	=	0.057	0.171	-	/	/	/	-	=
E12	Waterzoï	DV3	*no*	Ø	Ø	Ø	Ø	/	-	0.051	0.148	-	/	/	/	-	=	0.055	0.171	-	/	/	/	-	=
F25	Hamburger	DV3	*no*	Ø	Ø	Ø	Ø	/	-	0.043	0.137	-	/	/	/	-	=	0.05	0.146	-	/	/	/	-	=
N15	Lasagna Bolognese	DV3	*no*	-HE	-HE	-HE	-HE	/	-	0.069	0.183	-	/	/	/	-	=	0.067	0.178	-	/	/	/	-	=
N16	Lasagna Bolognese	DV3	*no*	Ø	Ø	Ø	Ø	/	-	0.066	0.183	-	/	/	/	-	=	0.067	0.178	-	/	/	/	-	=
N17	Lasagna Bolognese	DV3	*no*	-ME	-LE	-HE	-HE	/	-	0.069	0.183	-	/	/	/	-	=	0.065	0.178	-	/	/	/	-	=

ANIMAL FEED																									
Code	Sample	Cat.	Artif.	Reference method ISO 6579						Alternative method at 37°C (OD after incubation of BCC/TAG24 broth)							Comparison	Alternative method at 37°C (OD after 48hr storage of BCC/TAG24 at 3°C +/- 2 °C)							Comparison
				RVS		MKTTn		Identification	Result	OD	Pos. Threshold	Test result	Confirmation		Identification	Result		OD	Pos. Threshold	Test result	Confirmation		Identification	Result	
				XLD	BGAM	XLD	BGAM						XLD	Rambach							XLD	Rambach			
D35	Alfalfa	AN1	*yes*	+MA	+MA	+HA	+HA	*Salmonella spp*	+	1.19	0.137	+	+HA	+HA	*Salmonella spp*	+	=	1.383	0.156	+	+HA	+HA	*Salmonella spp*	+	=
D36	Cattle cake	AN1	*yes*	+MA	+MA	+HA	+HA	*Salmonella spp*	+	1.462	0.137	+	+HA	+HA	*Salmonella spp*	+	=	1.747	0.156	+	+HA	+HA	*Salmonella spp*	+	=
D37	Cattle cake	AN1	*yes*	+MA	+MA	+HA	+HA	*Salmonella spp*	+	1.562	0.137	+	+HA	+HA	*Salmonella spp*	+	=	1.681	0.171	+	+HA	+HA	*Salmonella spp*	+	=
F10	Cattle cake	AN1	*no*	Ø	Ø	Ø	Ø	/	-	0.029	0.137	-	/	/	/	-	=	0.046	0.146	-	/	/	/	-	=
I4	Cattle cake	AN1	*yes*	+MA	+MA	+HA	+HA	*Salmonella spp*	+	3.116	0.176	+	+HA	+HA	*Salmonella spp*	+	=	2.898	0.168	+	+HA	+HA	*Salmonella spp*	+	=
I5	Cattle cake	AN1	*yes*	Ø	Ø	Ø	Ø	/	-	0.045	0.176	-	/	/	/	-	=	0.067	0.168	-	/	/	/	-	=
I6	Cattle cake	AN1	*yes*	Ø	Ø	Ø	Ø	/	-	0.091	0.176	-	/	/	/	-	=	0.047	0.168	-	/	/	/	-	=
N1	Soy cattle cake	AN1	*yes*	+HB	+HB	+HB	+HB	*Salmonella spp*	+	2.535	0.183	+	+MD	+MD	*Salmonella spp*	+	=	2.098	0.178	+	+MB	+HC	*Salmonella spp*	+	=
N2	Soy cattle cake	AN1	*yes*	+HB	+HC	+HB	+HB	*Salmonella spp*	+	0.418	0.183	+	+MD	-ME	*Salmonella spp*	+	=	0.324	0.178	+	+HD	-ME	*Salmonella spp*	+	=
N3	Soy cattle cake	AN1	*yes*	-HE	-HE	-HE	-HE	/	-	0.067	0.183	-	-ME	-ME	/	-	=	0.056	0.178	-	-ME	-ME	/	-	=
N4	Soy cattle cake	AN1	*yes*	-HE	-HE	-HE	-HE	/	-	1.249	0.183	+	+MD	+HD	*Salmonella spp*	+	PS	1.06	0.178	+	+MD	-ME	*Salmonella spp*	+	PS
N5	Soy cattle cake	AN1	*yes*	+MB	+HC	+HB	+HB	*Salmonella spp*	+	0.116 0.778a	0.183 0.164	- +	+MD +MC	-HE +MC	*Salmonella spp* *Salmonella spp*	-	FN	0.095	0.178	-	-ME	-ME	/	-	FN
N6	Soy cattle cake	AN1	*yes*	+MB	+HB	+HC	+HC	*Salmonella spp*	+	1.333	0.183	+	+HC	-HE	*Salmonella spp*	+	=	1.03	0.178	+	+HC	-HE	*Salmonella spp*	+	=
N7	Soy cattle cake	AN1	*yes*	+HB	+HD	+HB	+HB	*Salmonella spp*	+	2.517	0.183	+	+MB	+MB	*Salmonella spp*	+	=	1.862	0.178	+	+HB	+HB	*Salmonella spp*	+	=
N8	Soy cattle cake	AN1	*yes*	+HB	+HB	+HB	+HB	*Salmonella spp*	+	0.063	0.183	-	-HE	-HE	/	-	FN	0.059	0.178	-	-ME	-ME	/	-	FN
N9	Soy cattle cake	AN1	*yes*	+HB	+HB	+HB	+HB	*Salmonella spp*	+	1.355	0.183	+	+HB	+HB	*Salmonella spp*	+	=	1.029	0.178	+	+HB	+HB	*Salmonella spp*	+	=
N10	Soy cattle cake	AN1	*no*	-HE	-HE	-HE	-HE	/	-	0.064	0.183	-	/	/	/	-	=	0.054	0.178	-	/	/	/	-	=
N11	Soy cattle cake	AN1	*no*	-HE	-HE	-HE	-LE	/	-	0.065	0.183	-	/	/	/	-	=	0.051	0.178	-	/	/	/	-	=
N12	Soy cattle cake	AN1	*no*	-HE	-HE	-HE	-HE	/	-	0.066	0.183	-	/	/	/	-	=	0.115	0.178	-	/	/	/	-	=
N13	Soy cattle cake	AN1	*no*	-HE	-HE	-HE	-HE	/	-	0.065	0.183	-	/	/	/	-	=	0.049	0.178	-	/	/	/	-	=
N14	Soy cattle cake	AN1	*no*	-ME	-HE	-HE	-ME	/	-	0.053	0.183	-	/	/	/	-	=	0.105	0.178	-	/	/	/	-	=
D26	Biscuits for cat	AN2	*no*	+MB	+MB	+HB	+HB	*Salmonella spp*	+	0.907	0.137	+	+HB	+HB	*Salmonella spp*	+	=	1.123	0.156	+	+HB	+HB	*Salmonella spp*	+	=
D27	Biscuits for cat	AN2	*no*	+HB	+HB	+HB	+HB	*Salmonella spp*	+	1.015	0.137	+	+HB	+HB	*Salmonella spp*	+	=	1.178	0.156	+	+HB	+HB	*Salmonella spp*	+	=
D28	Biscuits for cat	AN2	*no*	-ME	-ME	-HE	-HE	/	-	0.043	0.137	-	/	/	/	-	=	0.045	0.156	-	/	/	/	-	=
D29	Biscuits for cat	AN2	*yes*	+MB	+MB	+HB	+HB	*Salmonella spp*	+	1.411	0.137	+	+HB	+HB	*Salmonella spp*	+	=	1.624	0.156	+	+HC	+HC	*Salmonella spp*	+	=
D30	Biscuits for cat	AN2	*yes*	+MB	+MB	+HB	+HB	*Salmonella spp*	+	1.347	0.137	+	+HB	+HB	*Salmonella spp*	+	=	1.674	0.156	+	+HD	-HE	*Salmonella spp*	+	=
D31	Biscuits for cat	AN2	*no*	-ME	-ME	-HE	-HE	/	-	0.037	0.137	-	/	/	/	-	=	0.053	0.156	+	+HA	+HA	*Salmonella spp*	+	=
D32	Fish meal	AN2	*yes*	+HA	+MA	+HA	+HA	*Salmonella spp*	+	1.253	0.137	+	+HA	+HA	*Salmonella spp*	+	=	1.514	0.156	+	+HA	+HA	*Salmonella spp*	+	=
D33	Fish meal	AN2	*yes*	+HA	+HA	+HA	+HA	*Salmonella spp*	+	1.127	0.137	+	+HA	+HA	*Salmonella spp*	+	=	1.357	0.156	+	+HA	+HA	*Salmonella spp*	+	=
D34	Dry food	AN2	*yes*	+MA	+MA	+HA	+MA	*Salmonella spp*	+	1.298	0.137	+	+HA	+HA	*Salmonella spp*	+	=	1.525	0.156	+	+HA	+HA	*Salmonella spp*	+	=
F11	Fishmeal	AN2	*no*	-HE	-HE	-HE	-HE	/	-	0.04	0.137	-	/	/	/	-	=	0.051	0.146	-	/	/	/	-	=
I21	Biscuits for cat	AN2	*yes*	+HA	+HA	+HA	+HA	*Salmonella spp*	+	0.204	0.176	+	+HA	+HA	*Salmonella spp*	+	=	0.638	0.168	+	+HA	+HA	*Salmonella spp*	+	=
I22	Biscuits for cat	AN2	*yes*	+HA	+HA	+HA	+HA	*Salmonella spp*	+	0.305	0.176	+	+HA	+HA	*Salmonella spp*	+	=	0.663	0.168	+	+HA	+HA	*Salmonella spp*	+	=
I23	Biscuits for cat	AN2	*no*	Ø	Ø	-ME	-ME	/	-	0.055	0.176	-	/	/	/	-	=	0.052	0.168	-	/	/	/	-	=
I24	Biscuits for cat	AN2	*no*	Ø	Ø	Ø	-ME	/	-	0.055	0.176	-	/	/	/	-	=	0.048	0.168	-	/	/	/	-	=
I25	Biscuits for dog	AN2	*no*	Ø	Ø	Ø	Ø	/	-	0.049	0.176	-	/	/	/	-	=	0.05	0.168	-	/	/	/	-	=
I26	Biscuits for dog	AN2	*no*	-LE	-HE	-HE	-HE	/	-	0.055	0.176	-	/	/	/	-	=	0.058	0.168	-	/	/	/	-	=
I27	Biscuits for dog	AN2	*no*	-HE	-HE	-HE	-ME	/	-	0.055	0.176	+	Ø	Ø	/	-	=	0.061	0.168	-	Ø	Ø	/	-	=
I28	Biscuits for dog	AN2	*no*	Ø	Ø	Ø	Ø	/	-	0.049	0.176	-	/	/	/	-	=	0.062	0.168	-	/	/	/	-	=
D1	Meat for pets	AN3	*yes*	+MA	+MA	+HA	+HA	*Salmonella spp*	+	1.353	0.137	+	+MA	+MA	*Salmonella spp*	+	=	1.493	0.156	+	+MA	+HA	*Salmonella spp*	+	=
D2	Meat for pets	AN3	*yes*	+MB	+MA	+HB	+HA	*Salmonella spp*	+	1.192	0.137	+	+MB	+HB	*Salmonella spp*	+	=	1.373	0.156	+	+MB	+MB	*Salmonella spp*	+	=
D3	Meat for pets	AN3	*yes*	+MA	+LA	+HB	+HA	*Salmonella spp*	+	0.911	0.137	+	+MB	+HB	*Salmonella spp*	+	=	1.224	0.156	+	+MB	+MB	*Salmonella spp*	+	=
D4	Meat for pets	AN3	*no*	-ME	-LE	-HE	-HE	/	-	0.045	0.137	-	/	/	/	-	=	0.054	0.156	-	/	/	/	-	=
D5	Meat for pets	AN3	*no*	-LE	-LE	-HE	-HE	/	-	0.047	0.137	-	/	/	/	-	=	0.048	0.156	-	/	/	/	-	=
D6	Meat for pets	AN3	*yes*	+LA	+MA	+HB	+HB	*Salmonella spp*	+	1.436	0.137	+	+HA	+HB	*Salmonella spp*	+	=	1.633	0.156	+	+MA	+MA	*Salmonella spp*	+	=
D7	Meat for pets	AN3	*yes*	+MA	+MB	+HB	+HB	*Salmonella spp*	+	1.218	0.137	+	+HB	+MB	*Salmonella spp*	+	=	1.661	0.156	+	+HB	+MB	*Salmonella spp*	+	=

ANIMAL FEED																									
Code	Sample	Cat.	Artif.	Reference method ISO 6579						Alternative method at 37°C (OD after incubation of BCC/TAG24 broth)							Comparison	Alternative method at 37°C (OD after 48hr storage of BCC/TAG24 at 3°C +/- 2 °C)							Comparison
				RVS		MKTTn		Identification	Result	OD	Pos. Threshold	Test result	Confirmation		Identification	Result		OD	Pos. Threshold	Test result	Confirmation		Identification	Result	
				XLD	BGAM	XLD	BGAM						XLD	Rambach							XLD	Rambach			
D8	Meat for pets	AN3	*no*	-ME	-LE	-HE	-HE	/	-	0.043	0.137	-	/	/	/	-	=	0.058	0.156	-	/	/	/	-	=
D9	Meat for pets	AN3	*yes*	+MA	+MA	+HB	+HB	*Salmonella spp*	+	1.227	0.137	+	+HB	+HB	*Salmonella spp*	+	=	1.524	0.156	+	+MB	+HB	*Salmonella spp*	+	=
D10	Meat for pets	AN3	*yes*	+MA	+MB	+HB	+HB	*Salmonella spp*	+	1.098	0.137	+	+MB	+MB	*Salmonella spp*	+	=	1.472	0.156	+	+HB	+HB	*Salmonella spp*	+	=
D11	Meat for pets	AN3	*no*	-ME	-LE	-HE	-HE	/	-	0.04	0.137	-	/	/	/	-	=	0.043	0.156	-	/	/	/	-	=
D12	Meat for pets	AN3	*yes*	+MB	+MB	+HB	+HB	*Salmonella spp*	+	1.355	0.137	+	+HB	+HB	*Salmonella spp*	+	=	1.863	0.156	+	+HB	+HB	*Salmonella spp*	+	=
D13	Dog food	AN3	*yes*	+MA	+MA	+HA	+HA	*Salmonella spp*	+	1.627	0.137	+	+HA	+HA	*Salmonella spp*	+	=	1.766	0.156	+	+MA	+HA	*Salmonella spp*	+	=
D14	Dog food	AN3	*yes*	+MA	+MA	+HA	+HA	*Salmonella spp*	+	1.675	0.137	+	+MA	+HA	*Salmonella spp*	+	=	1.919	0.156	+	+HA	+HA	*Salmonella spp*	+	=
D15	Dog food	AN3	*no*	Ø	Ø	Ø	Ø	/	-	0.044	0.137	-	/	/	/	-	=	0.056	0.156	-	/	/	/	-	=
D16	Dog food	AN3	*no*	Ø	Ø	Ø	Ø	/	-	0.045	0.137	-	/	/	/	-	=	0.055	0.156	-	/	/	/	-	=
D17	Cat food	AN3	*yes*	+MA	+MA	+HA	+HA	*Salmonella spp*	+	1.14	0.137	+	+MA	+HA	*Salmonella spp*	+	=	1.085	0.156	+	+MA	+HA	*Salmonella spp*	+	=
D18	Cat food	AN3	*yes*	+MA	+MA	+HA	+HA	*Salmonella spp*	+	1.13	0.137	+	+HA	+HA	*Salmonella spp*	+	=	1.129	0.156	+	+MA	+HA	*Salmonella spp*	+	=
D19	Cat food	AN3	*yes*	+MA	+MA	+HA	+HA	*Salmonella spp*	+	1.204	0.137	+	+HA	+HA	*Salmonella spp*	+	=	1.183	0.156	+	+MA	+HB	*Salmonella spp*	+	=
D20	Cat food	AN3	*no*	Ø	Ø	-HE	-HE	/	-	0.046	0.137	-	/	/	/	-	=	0.053	0.156	-	/	/	/	-	=
D21	Dog food	AN3	*yes*	+MA	+MA	+HA	+HA	*Salmonella spp*	+	1.346	0.137	+	+HA	+HA	*Salmonella spp*	+	=	1.4	0.156	+	+MA	+HA	*Salmonella spp*	+	=
D22	Dog food	AN3	*yes*	+MA	+MA	+HA	+HA	*Salmonella spp*	+	1.319	0.137	+	+HA	+HA	*Salmonella spp*	+	=	1.393	0.156	+	+HA	+HA	*Salmonella spp*	+	=
D23	Dog food	AN3	*yes*	+MA	+HA	+HA	+HA	*Salmonella spp*	+	1.224	0.137	+	+HA	+HA	*Salmonella spp*	+	=	1.251	0.156	+	+HA	+HA	*Salmonella spp*	+	=
D24	Dog food	AN3	*no*	Ø	Ø	Ø	Ø	/	-	0.049	0.137	-	/	/	/	-	=	0.056	0.156	-	/	/	/	-	=
D25	Dog food	AN3	*no*	-LE	-LE	-ME	-HE	/	-	0.048	0.137	-	/	/	/	-	=	0.053	0.156	-	/	/	/	-	=
O10	Meat scraps	AN3	*no*	-ME	-HE	-HE	-HE	/	-	0.049	0.164	-	/	/	/	-	=	0.061	0.153	-	/	/	/	-	=
O11	Meat scraps	AN3	*no*	-ME	-HE	-HE	-HE	/	-	0.056	0.164	-	/	/	/	-	=	0.067	0.153	-	/	/	/	-	=
O12	Meat scraps	AN3	*no*	-ME	-ME	-HE	-ME	/	-	0.057	0.164	-	/	/	/	-	=	0.062	0.153	-	/	/	/	-	=

Appendix 4 – Inclusivity and exclusivity: raw data

Initial validation (2007)

INCLUSIVITY									
Strain		Origin	Inoculum + milk	TAG 24 method					
				DO	Positive threshold	Result	XLD	RAMB.
S1	*Salmonella* Anatum	Beef meat	14.4	2.683	0.183	+	+HA	+MA
S2	*Salmonella* Amsterdam	Vegetable	25.8	2.935	0.183	+	+MA	+MA
S3	*Salmonella* Brandenburg	Pâté	13.8	2.695	0.183	+	+MA	+HA
S8	*Salmonella* Bredeney	Pig offal	15	2.983	0.183	+	+HA	+HA
S15	*Salmonella* Hadar	Chicken meat	15.6	2.282	0.183	+	+MA	+MA
S5	*Salmonella* Brandenburg	Pork liver	20.8	2.006	0.167	+	+HA	+MA
S6	*Salmonella* Brandenburg	Kangaroo meat	28	2.065	0.167	+	+HA	+HA
S10	*Salmonella* Derby	Horse meat	23.2	2.295	0.167	+	+HA	+MA
S14	*Salmonella* Enteritidis	Pastry	28.8	2.451	0.167	+	+HA	+HA
S37	*Salmonella* Derby	Pork sausage	21.6	2.216	0.167	+	+HA	+HA
S45	*Salmonella* Indiana	Brie cheese	22.4	2.457	0.175	+	+MA	+MA
S21	*Salmonella* Mbandoka	Veal heart	26.4	2.746	0.175	+	+HA	+HA
S38	*Salmonella* Enteritidis	Egg product	28.0	2.225	0.175	+	+MA	+MA
S19	*Salmonella Infantis*	Chicken meat	24.8	2.505	0.175	+	+MA	+MA
S44	*Salmonella* Enteritidis	Egg product	23.2	2.704	0.175	+	+HA	+HA
S52	*Salmonella* Infantis	Water	25.6	2.322	0.175	+	+MA	+MA
S50	*Salmonella* Heidelberg	Poultry	28.0	2.927	0.175	+	+MA	+MA
S68	*Salmonella IIIb 38:r:z*	Turkey battery farming	20.0	0.563	0.156	+	+HA	+MA
S74	*Salmonella IIIb 61 :- :-*	Turkey	20.0	1.855	0.156	+	+HA	+HA
S75	*Salmonella IIIb 61 :i :z53*	Chicken leg	13.6	0.673	0.156	+	+HA	+HA
S70	*Salmonella IIIb 61 :k :1 ,5,7*	Lamb brain	23.2	0.846	0.156	+	+HA	+MA
S78	*Salmonella IIIb 61 :i:-*	Turkey Blanquette	28.8	0.392	0.156	+	+MA	+HA
S79	*Salmonella IIIb 61:z:1,5*	Lamb tongue	12.8	0.871	0.156	+	+HA	+MA
S87	*Salmonella* Blockley	Basil	16.8	0.801	0.156	+	+HA	+HA
S63	*Salmonella* Agona	Instant yeast	24.8	2.768	0.178	+	+HA	+HA
S22	*Salmonella* Michigan	Horse meat	35.2	1.003	0.164	+	+HA	+HA
S23	*Salmonella* Montevideo	Poultry meat	24.8	2.782	0.178	+	+HA	+HA
S25	*Salmonella* Newport	Poultry meat	14.4	1.666	0.178	+	+HA	+HA
S26	*Salmonella* Typhimurium	Pork liver	25.6	2.588	0.178	+	+HA	+HA
S13	*Salmonella* Saintpaul	Meat product	17.6	2.954	0.178	+	+HA	+HA
S59	*Salmonella* Sandiego	Dry herbs	22.4	2.603	0.178	+	+MA	+MA
S55	*Salmonella* Typhimurium	Milk	13.6	2.673	0.178	+	+MA	+HA
S103	*Salmonella* Cerro	Cream bun	24.8	2.716	0.166	+	+MA	+MA
S66	*Salmonella* Havana	Poultry battery farming	24.0	0.338	0.166	+	+HA	+HA
S80	*Salmonella* Kedougou	Tuna fish	28.8	2.927	0.166	+	+HA	+MA
S82	*Salmonella* Kedougou	Animal feed	19.2	0.469	0.166	+	+MA	+HA
S85	*Salmonella* Liverpool	Animal feed	33.6	2.886	0.166	+	+HA	+HA
S67	*Salmonella* Llandoff	Animal feed	32.0	2.928	0.166	+	+HA	+HA
S99	*Salmonella* Paratyphi A	Collection	24.8	0.221	0.174	+	+MA	+HA

INCLUSIVITY									
Strain		Origin	Inoculum + milk	TAG 24 method					
				DO	Positive threshold	Result	XLD	RAMB.
S100	*Salmonella* Paratyphi B	Collection	17.6	2.591	0.174	+	+MA	+MA
S101	*Salmonella* Paratyphi C	Collection	16.8	0.236	0.174	+	Ø	+LA
S136	*Salmonella Typhi typhi*	Collection	9.0	2.986	0.190	+	+MA	+MB
S90	*Salmonella* Orianenburg	Animal feed	21.6	2.567	0.174	+	+HA	+HA
S71	*Salmonella* Senftenberg	Fish	24.0	2.529	0.174	+	+HA	+HA
S84	*Salmonella* Senftenberg	Fishmeal	23.2	2.697	0.174	+	+HA	+HA
S97	*Salmonella* Typhimurium	Saint Nectaire cheese	29.6	2.422	0.174	+	+HA	+HA
S42	*Salmonella* Typhimurium	Egg product	34.4	2.573	0.174	+	+HA	+HA
S31	*Salmonella* Virchow	Cockle	14.4	2.851	0.174	+	+HA	+HA
S83	*Salmonella* Westhampton	Animal feed	32.8	2.657	0.174	+	+HA	+HA
S65	Non-motile *Salmonella*	Meat product	15.2	2.785	0.174	+	+HA	+HA

Renewal study (2011)

INCLUSIVITY											
Strain		Origin	Inoculation level (CFU/225 ml BPW)	TAG 24 method							Comment
				OD	Positive threshold	Test result	Confirmation		Final result		
							XLD	Rambach			
S158	*Salmonella enterica arizonae (III a)* 48 :z4, z23 : -	Duck	21.6	0.314	0.214	+	+MA	(+MA)	+		XLD agar turns to the yellow, blue colonies on Rambach (positive β-galactosidase strain)
S159	*Salmonella enterica arizonae (III a)* 51 :z4, z23 : -	Duck	22.4	2.762	0.214	+	+MA	(+MA)	+		XLD agar turns to the yellow, blue colonies on Rambach (positive β-galactosidase strain)
S160	*Salmonella enterica diarizonae (III b)* 38:l,v:z53	Semolina	16.0	3.081	0.214	+	+MA	+MA	+		
S148	*Salmonella enterica enterica (I)* Dublin	Raw milk	20.8	3.154	0.214	+	+MA	+MA	+		
S119	*Salmonella enterica enterica (I)* Gallinarum	Collection	17.6	1.570	0.214	+	(+LA)	(+LA)	+		Colorless colonies onto XLD and Rambach (negative glycol propylene strain)
S64	*Salmonella enterica enterica (I)* Kottbus	Residues of casein	22.4	1.933	0.214	+	+MA	+MA	+		
S156	*Salmonella enterica enterica (I)* Livingstone	Environment	23.2	2.631	0.214	+	+MA	+MA	+		
S153	*Salmonella enterica enterica (I)* London	Poultry processing (human food)	20.0	1.727	0.214	+	+HA	+HA	+		
S150	*Salmonella enterica enterica (I)* Manhattan	Dry sausage	14.4	1.740	0.214	+	+MA	+HA	+		
S152	*Salmonella enterica enterica (I)* Napoli	Duck	18.4	1.155	0.214	+	+HA	(+HA)	+		Very very pale colony on Rambach
S149	*Salmonella enterica enterica (I)* Regent	Can (viscera)	23.2	2.108	0.214	+	(+HA)	+HA	+		Yellow colony on XLD
S151	*Salmonella enterica enterica (I)* Rissen	Environment	12.8	2.527	0.214	+	+MA	+MA	+		
S177	*Salmonella enterica enterica (I)*Typhimurium (immobile) 1,4 [5], 12:-:-	Tiramisu	22.4	1.858	0.214	+	+MA	+MA	+		
S178	*Salmonella enterica enterica (I)*Typhimurium 1,4 [5], 12:i:-	Tahitian pork	15.2	2.993	0.214	+	+MA	+MA	+		
S179	*Salmonella enterica enterica (I)*Typhimurium 1,4 [5], 12:-:1,2	Breeding hens	21.6	1.954	0.214	+	+MA	+MA	+		
S181	*Salmonella* C1 6,7:-:-	Food for pets	19.2	2.921	0.214	+	+HA	+HA	+		
S182	*Salmonella* C2 6,8:-:-	Viscera of guinea	23.2	2.853	0.214	+	+HA	+HA	+		

Initial validation (2007)

EXCLUSIVITY				
Strain		Origin	Numeration of BPW (CFU/mL) before test performing	Result TRANSIA GOLD test
18	*Aeromonas hydrophila*	Collection	1.2E+07	-
BA1	*Bacillus cereus*	Egg product	1.0E+06	-
BA16	*Bacillus licheniformis*	Egg custard	7.0E+06	-
LE3	*Candida albicans*	Pastry	1.0E+05	-
CIT31	*Citrobacter diversus*	Animal feed	4.0E+06	-
CIT24	*Citrobacter freundii*	Meat product	8.3E+05	-
CIT23	*Citrobacter freundii*	Vegetable	1.2E+06	-
CIT26	*Citrobacter freundii*	Fish	1.2E+06	-
EN51	*Enterobacter cloacae*	Dairy product	2.2E+07	-
EN59	*Enterobacter sakazakii*	Pastry	1.5E+07	-
17	*Erwinia spp*	Meat product	1.5E+07	-
EC17	*Escherichia coli*	Pork kidney	7.9E+06	-
EC19	*Escherichia coli*	Red cabbage	5.5E+06	-
EC23	*Escherichia coli* O157	Collection	6.7E+05	-
HA34	*Hafnia alvei*	Pork kidney	2.0E+05	-
HA54	*Hafnia alvei*	Raw milk Reblochon cheese	3.3E+06	-
EN71	*Klebsiella oxytoca*	Milk	8.1E+05	-
KL77	*Klebsiella pneumoniae*	Milk powder	5.5E+06	-
EN44	*Proteus mirabilis*	Poultry liver	2.4E+06	-
PS30	*Pseudomonas aeruginosa*	Red mullet filet	1.7E+06	-
PS33	*Pseudomonas fluorescens*	Minced meat	2.0E+06	-
LE1	*Rhodotorula rubra*	Yoghurt	5.0E+06	-
LE5	*Saccharomyces cerevisiae*	Coffee extract	5.0E+05	-
EN49	*Serratia marcescens*	Raw milk	6.5E+06	-
EN72	*Shigella flexneri*	Collection	6.2E+05	-
EN73	*Shigella sonnei*	Meat product	1.1E+06	-
ST17	*Staphylococcus aureus*	Frozen yoghurt	5.1E+05	-
ST15	*Staphylococcus epidermidis*	Collection ATCC 12228	4.5E+04	-
ST12	*Staphylococcus hyicus*	Meat product	5.4E+06	-
YE7	*Yersinia enterocolitica*	Egg product	3.8E+06	-

Renewal study (2011)

EXCLUSIVITY											
Strain		Origin	Inoculationlevel (CFU/ml BPW before test performing)	TAG 24 method							
				OD	**Positive threshold**	**Negative threshold**	Test result	**Confirmation**		**Final result**
								XLD	Rambach	
CIT30	*Citrobacter koseri*	Feed	2.2 10^5	0.114	0.124	0.112	d	- ME	- HE	-
EN51	*Enterobacter agglomerans*	Pork	2.6 10^5	0.111	0.124	0.112	-	- ME	- ME	-
ESC15	*Enterobacter hemanii*	Collection	1.7 10^5	0.107	0.124	0.112	-	+ LE	- LE	-
57	*Proteus vulgaris*	Collection	2.1 10^5	0.122	0.124	0.112	d	+ LE	∅	-

Appendix 5 – Accordance (in French)

METHODE DE REFERENCE

Niveau L0

Laboratoire	Nb de négatifs attendus	Nb de négatifs obtenus	Probabilité de négatifs	Probabilité de paires de négatifs	Probabilité de positifs	Probabilité de paires de positifs	Probabilité de paires de résultats identiques
Laboratoire B	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire D	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire E	8	7	0,88	0,77	0,13	0,02	0,78
Laboratoire F	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire G	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire H	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire I	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire J	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire K	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire L	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire M	8	8	1,00	1,00	0,00	0,00	1,00
						Moyenne :	**0,98**
						Degré d'accord :	**98%**

Niveau L1

Laboratoire	Nb de positifs attendus	Nb de positifs obtenus	Probabilité de positifs	Probabilité de paires de positifs	Probabilité de négatifs	Probabilité de paires de négatifs	Probabilité de paires de résultats identiques
Laboratoire B	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire D	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire E	8	7	0,88	0,77	0,13	0,02	0,78
Laboratoire F	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire G	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire H	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire I	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire J	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire K	8	7	0,88	0,77	0,13	0,02	0,78
Laboratoire L	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire M	8	8	1,00	1,00	0,00	0,00	1,00
						Moyenne :	**0,96**
						Degré d'accord :	**96%**

Niveau L2

Laboratoire	Nb de positifs attendus	Nb de positifs obtenus	Probabilité de positifs	Probabilité de paires de positifs	Probabilité de négatifs	Probabilité de paires de négatifs	Probabilité de paires de résultats identiques
Laboratoire B	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire D	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire E	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire F	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire G	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire H	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire I	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire J	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire K	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire L	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire M	8	8	1,00	1,00	0,00	0,00	1,00
						Moyenne :	**1,00**
						Degré d'accord :	**100%**

METHODE ALTERNATIVE

Niveau L0

Laboratoire	Nb de négatifs attendus	Nb de négatifs obtenus	Probabilité de négatifs	Probabilité de paires de négatifs	Probabilité de positifs	Probabilité de paires de positifs	Probabilité de paires de résultats identiques
Laboratoire B	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire D	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire E	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire F	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire G	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire H	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire I	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire J	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire K	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire L	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire M	8	8	1,00	1,00	0,00	0,00	1,00
						Moyenne :	**1,00**
						Degré d'accord :	**100%**

Niveau L1

Laboratoire	Nb de positifs attendus	Nb de positifs obtenus	Probabilité de positifs	Probabilité de paires de positifs	Probabilité de négatifs	Probabilité de paires de négatifs	Probabilité de paires de résultats identiques
Laboratoire B	8	7	0,88	0,77	0,13	0,02	0,78
Laboratoire D	8	7	0,88	0,77	0,13	0,02	0,78
Laboratoire E	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire F	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire G	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire H	8	7	0,88	0,77	0,13	0,02	0,78
Laboratoire I	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire J	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire K	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire L	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire M	8	8	1,00	1,00	0,00	0,00	1,00
						Moyenne :	**0,94**
						Degré d'accord :	**94%**

Niveau L2

Laboratoire	Nb de positifs attendus	Nb de positifs obtenus	Probabilité de positifs	Probabilité de paires de positifs	Probabilité de négatifs	Probabilité de paires de négatifs	Probabilité de paires de résultats identiques
Laboratoire B	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire D	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire E	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire F	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire G	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire H	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire I	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire J	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire K	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire L	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire M	8	8	1,00	1,00	0,00	0,00	1,00
						Moyenne :	**1,00**
						Degré d'accord :	**100%**

Appendix 6 – Concordance (in French)

METHODE ALTERNATIVE

Nombre de laboratoires 11
Nombre de négatifs par laboratoire 8

Niveau L0

Laboratoire	Nb de négatifs attendus	Nb de négatifs obtenus	Paires interlaboratoires avec le même résultat	Nombre total de paires interlaboratoires
Laboratoire B	8	8	640	640
Laboratoire D	8	8	640	640
Laboratoire E	8	8	640	640
Laboratoire F	8	8	640	640
Laboratoire G	8	8	640	640
Laboratoire H	8	8	640	640
Laboratoire I	8	8	640	640
Laboratoire J	8	8	640	640
Laboratoire K	8	8	640	640
Laboratoire L	8	8	640	640
Laboratoire M	8	8	640	640
Total			**7040**	**7040**
Concordance	100,00%			

Nombre de laboratoires 11
Nombre de positifs par laboratoire 8

Niveau L1

Laboratoire	Nb de positifs attendus	Nb de positifs obtenus	Paires interlaboratoires avec le même résultat	Nombre total de paires interlaboratoires
Laboratoire B	8	7	548	640
Laboratoire D	8	7	548	640
Laboratoire E	8	8	616	640
Laboratoire F	8	8	616	640
Laboratoire G	8	8	616	640
Laboratoire H	8	7	548	640
Laboratoire I	8	8	616	640
Laboratoire J	8	8	616	640
Laboratoire K	8	8	616	640
Laboratoire L	8	8	616	640
Laboratoire M	8	8	616	640
Total			**6572**	**7040**
Concordance	93,35%			

Nombre de laboratoires 11
Nombre de positifs par laboratoire 8

Niveau L2

Laboratoire	Nb de positifs attendus	Nb de positifs obtenus	Paires interlaboratoires avec le même résultat	Nombre total de paires interlaboratoires
Laboratoire B	8	8	640	640
Laboratoire D	8	8	640	640
Laboratoire E	8	8	640	640
Laboratoire F	8	8	640	640
Laboratoire G	8	8	640	640
Laboratoire H	8	8	640	640
Laboratoire I	8	8	640	640
Laboratoire J	8	8	640	640
Laboratoire K	8	8	640	640
Laboratoire L	8	8	640	640
Laboratoire M	8	8	640	640
Total			**7040**	**7040**
Concordance	100,00%			

METHODE DE REFERENCE

Nombre de laboratoires 13
Nombre de négatifs par laboratoire 8
Niveau L0

Laboratoire	Nb de négatifs attendus	Nb de négatifs obtenus	Paires interlaboratoires avec le même résultat	Nombre total de paires interlaboratoires
Laboratoire B	8	8	632	640
Laboratoire D	8	8	632	640
Laboratoire E	8	7	560	640
Laboratoire F	8	8	632	640
Laboratoire G	8	8	632	640
Laboratoire H	8	8	632	640
Laboratoire I	8	8	632	640
Laboratoire J	8	8	632	640
Laboratoire K	8	8	632	640
Laboratoire L	8	8	632	640
Laboratoire M	8	8	632	640
Total			**6880**	**7040**
Concordance	97,73%			

Nombre de laboratoires 13
Nombre de positifs par laboratoire 8
Niveau L1

Laboratoire	Nb de positifs attendus	Nb de positifs obtenus	Paires interlaboratoires avec le même résultat	Nombre total de paires interlaboratoires
Laboratoire B	8	8	624	640
Laboratoire D	8	8	624	640
Laboratoire E	8	7	554	640
Laboratoire F	8	8	624	640
Laboratoire G	8	8	624	640
Laboratoire H	8	8	624	640
Laboratoire I	8	8	624	640
Laboratoire J	8	8	624	640
Laboratoire K	8	7	554	640
Laboratoire L	8	8	624	640
Laboratoire M	8	8	624	640
Total			**6724**	**7040**
Concordance	95,51%			

Nombre de laboratoires 13
Nombre de positifs par laboratoire 8
Niveau L2

Laboratoire	Nb de positifs attendus	Nb de positifs obtenus	Paires interlaboratoires avec le même résultat	Nombre total de paires interlaboratoires
Laboratoire B	8	8	640	640
Laboratoire D	8	8	640	640
Laboratoire E	8	8	640	640
Laboratoire F	8	8	640	640
Laboratoire G	8	8	640	640
Laboratoire H	8	8	640	640
Laboratoire I	8	8	640	640
Laboratoire J	8	8	640	640
Laboratoire K	8	8	640	640
Laboratoire L	8	8	640	640
Laboratoire M	8	8	640	640
Total			**7040**	**7040**
Concordance	100,00%			