



Validation of alternative analysis methods

NF102 – Application to the food industry

Certificate

Certificat No.: **BKR 23/09-05/15 A**

Renewal decision dated: 16-05-2019

Expiry date: 22-05-2023

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):

RHAPSODY AGAR®

Validated for the enumeration of presumptive *Pseudomonas* spp.

Technical sheet
reference's

RHAPSODY_V7_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 (linearity, relative accuracy...), available on the certification dedicated website <http://nf-validation.org/en>.

This certificate supersedes all previous certificates. This NF VALIDATION certificate, included 2 pages, is valid until **22nd May 2023**. 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 20-10-2021

Page 1/2



Validation of alternative analysis methods

NF102 – Application to the food industry

Certificate

Certificat No.: **BKR 23/09-05/15 A**

Renewal decision dated: 16-05-2019

Expiry date: 22-05-2023

The alternative analysis method:

RHAPSODY AGAR®

Validated for the enumeration of presumptive *Pseudomonas* 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	NF EN ISO 16140-2 (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)	NF EN ISO 13720 (November 2010): Meat and meat products - Enumeration of presumptive <i>Pseudomonas</i> spp.
Scope	Meat products (raw meat products, fresh and frozen, seasoned; raw poultry, fresh and frozen, seasoned; dried meat products).
Restriction(s)	None.
Warning	Refer to the technical sheet of the manufacturer.
Other information	The scope includes the surface inoculation protocol by direct streaking or spiral plating.

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>.