



Validation of alternative analysis methods

NF102 – Application to the food industry

# Certificate

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

Renewal decision dated: **05-04-2023**

Expiry date: **22-05-2027**

The Company:

**SOLABIA**  
41, Rue Délizy  
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\_V8\_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 (last version dated 20-10-2021). This NF VALIDATION certificate, included 2 pages, is valid until **22<sup>th</sup> May 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 27/04/2023

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The alternative analysis method:

## RHAPSODY AGAR®

Validated for the enumeration of presumptive *Pseudomonas* spp.

Manufactured by:

**SOLABIA sous marque commerciale BLOKAR DIAGNOSTICS**

ZAC de Ther –Allonne  
Rue des 40 mines – BP 10245  
6002 Beauvais Cedex  
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>XP ISO/TS 11059</b> (October 2009): Milk and milk products - Method for the enumeration of <i>Pseudomonas</i> spp.
Scope	Dairy products (heat-processed dairy products, raw dairy products and milk-based desserts).
Restriction(s)	None.
Warning	Refer to the technical sheet of the manufacturer.
Other informations	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>.