



Validation of alternative analysis methods

NF102 – Application to the food industry

Certificate

Certificate No.: **BIO 12/43-04/20**

Validation decision dated: **02-04-2020**

Expiry date: **02-04-2024**

The Company:

bioMérieux

Chemin de l'Orme

69280 –Marcy l'Etoile - 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):

TEMPO® CAM

Validated for the enumeration of thermotolerant *Campylobacter* species
C. jejuni, *C. coli* et *C. lari*

Technical sheet
reference's

Ref. 421509 21985 version **B**

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

This NF VALIDATION certificate, included 2 pages, is valid until **April 2nd, 2024**. 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 21/10/2020

Page 1/2



Validation of alternative analysis methods

NF102 – Application to the food industry

Certificate

Certificate No.: **BIO 12/43-04/20**

Validation decision dated: **02-04-2020**

Expiry date: **02-04-2024**

The alternative analysis method:

TEMPO® CAM

Validated for the enumeration of thermotolerant *Campylobacter* species
C. jejuni, *C. coli* et *C. lari*

Manufactured by:

bioMérieux
3, Route du Port Michaud
38390 La Balme les Grottes - 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 10272-2 (July 2017): Microbiology of the food chain - Horizontal method for detection and enumeration of <i>Campylobacter</i> spp. - Part 2: colony-count technique.
Scope	Raw poultry and ready-to-cook poultry products.
Restriction(s)	None.
Warning	None.
Other informations	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>.