

Validation of alternative analysis methods NF102 – Application to the food industry



Certificate No.: QUA 18/08-03/15 Renewal decision dated: 24-03-2023 Expiry date: 26-03-2027

The Company:

HYGIENA LLC 941 Avenida Acaso Camarillo, CA 93012 USA

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):

## BAX® System RT-PCR Assay for Salmonella spp.

Validated for the detection of Salmonella spp.

Technical sheet reference's

KIT2006 (D14306040) - INS2013 Rev 10

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 level of detection), available on the certification dedicated website <a href="http://nf-validation.org/en">http://nf-validation.org/en</a>.

This certificate supersedes all previous certificates (last version dated 16-01-2024). This NF VALIDATION certificate, included 2 pages, is valid until **26<sup>th</sup> March 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

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The alternative analysis method:

## **BAX® System RT-PCR Assay for Salmonella spp.**

Validated for the detection of Salmonella spp.

Manufactured by:

## HYGIENA LLC

930 Flynn Road Camarillo, CA 93012 USA

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 <b>its 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 industrial production environmental samples.
Restriction(s)	Excluding milk powders.
Warning	None.
Other information	The scope includes the use of the instrument BAX® System Q7 with BAX ® software version 5.0.

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.

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