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NF VALIDATION
Validation of alternative analysis methods
Application to the food industry

Summary report
according to the standard EN ISO 16140-2:2016

Qualitative method

Simple Method for *Salmonella* – SMS method (certificate # AES 10/04-05/04) for the detection of *Salmonella* spp in human food products, feed products and in environmental samples

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This report contains 93 pages, including 66 pages of appendices.

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Preamble

- **Protocols of validation:**

- **EN ISO 16140-1 and EN ISO 16140-2 (September 2016): Microbiology of the food chain — Method validation**
  Part 1: Vocabulary.
  Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method.

- **Requirements regarding comparison and interlaboratory studies for implementation of the standard EN ISO 16140-2 (version 7).**

- **Reference method:**

- **EN ISO 6579-1 (April 2017):** Microbiology of the food chain – Horizontal method for the detection, enumeration and serotyping of *Salmonella*- Part 1: Detection of *Salmonella* spp.
- **EN ISO 6579-1/A1 (March 2020):** Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of *Salmonella* - Part 1: detection of *Salmonella* spp. – Amendment 1: Broader range of incubation temperatures, amendment to the status of Annex D, and correction of the composition of MSRV and SC.

- **Application scope:**

- **All human food products** by a validation testing of a broad range of foods, including:
  - meat products,
  - dairy products,
  - seafood products,
  - egg products,
  - ready-to-eat and ready-to-reheat products,
- **Feed products,**
- **Environmental samples.**

- **Certification body:**

- **AFNOR Certification** (https://nf-validation.afnor.org/).

Definitions

- **Method comparison study**

The method comparison study is the part of the validation process that is performed in the organizing laboratory. It consists of three parts namely the following:
- A comparative study of the results of the reference method to the results of the alternative method in (naturally and/or artificially) contaminated samples (so-called sensitivity study);
- A comparative study to determine the relative level of detection (RLOD) in artificially contaminated samples (so-called RLOD study);
- An inclusivity/exclusivity study of the alternative method.

- **Sensitivity study**

The sensitivity study aims to determine the difference in sensitivity between the reference and the alternative method.
The sensitivity is the ability of the reference method or alternative method to detect the analyte.

- **Relative level of detection study**

A comparative study is conducted to evaluate the level of detection (LOD) of the alternative method against the reference method. The evaluation is based on the calculation of the relative level of detection (RLOD).
The level of detection at 50% (LOD_{50}) is the measured analyte concentration, obtained by a given measurement procedure, for which the probability of detection is 50%.
The relative level of detection level of detection at P = 0,50 (LOD_{50}) of the alternative method divided by the level of detection at P = 0,50 (LOD_{50}) of the reference method.

- **Inclusivity and exclusivity study**

The inclusivity study is a study involving pure target strains to be detected or enumerated by the alternative method.
The exclusivity study is a study involving pure non-target strains, which can be potentially cross-reactive, but are not expected to be detected or enumerated by the alternative method.

- **Interlaboratory study**

The interlaboratory study is a study performed by multiple laboratories testing identical samples at the same time, the results of which are used to estimate alternative-method performance parameters.
The aim of the interlaboratory study is to determine the difference in sensitivity between the reference and the alternative method when tested by different collaborators using identical samples (reproducibility conditions).

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Appendix B: Protocol of the reference method
Appendix C: Artificial contaminations
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Appendix F: Inclusivity and exclusivity study – Raw results
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1. Introduction

The Simple Method for *Salmonella* method (SMS) is validated by AFNOR Certification under the mark NF VALIDATION with the certification number AES 10/04-05/04 according to the standard EN ISO 16140/A1:2011. The method is intended for all human food products, feed products and environmental samples (except primary production samples) since its initial validation.

Table 1 summarizes the different steps of the validation that occurred since the initial validation.

Table 1: Steps of the validation AFNOR certification

Study	Date	Standard	Expert Laboratory	Observation
Initial validation	May 2004	ISO 16140:2003 ISO 6579:2002	Institut Scientifique d'Hygiène et d'Analyse	/
Extension	July 2007	ISO 16140:2003 ISO 6579:2002	Institut Scientifique d'Hygiène et d'Analyse	Addition of a confirmation test
First renewal	March 2008	ISO 16140:2003 ISO 6579:2002	Institut Scientifique d'Hygiène et d'Analyse	No additional tests
Second renewal	March 2012	ISO 16140/A1:2011 ISO 6579:2002	Institut Scientifique d'Hygiène et d'Analyse	No additional tests
Third renewal	May 2016	ISO 16140/A1:2011 ISO 6579:2002	Institut Scientifique d'Hygiène et d'Analyse	Removal of samples contaminated at a level >30 CFU/25 g Additional tests to replace these samples. Determination of the RLOD of the feed category
Fourth renewal study	November 2019	ISO 16140-2: 2016 ISO 6579-1:2017	Microsept	Additional tests to fulfill the requirements of the revised standard
Fifth renewal study	April 2024	ISO 16140-2:2016 ISO 6579-1:2017 ISO 6579-1/A1:2020	Microsept	No additional tests

The document is a summary report presenting all the validation studies results for the NF VALIDATION certification of the SMS method.
A part of the results set out in this report were produced during validation tests carried out by Institut Scientifique d'Hygiène et d'Analyse as part of NF Validation, in accordance with prevailing requirements.
The remaining part of the results is constituted by the analyses performed by the Laboratory Microsept as part of the requirements of the updated validation standard.

2. Protocols of the methods

2.1. Alternative method

2.1.1. Principle of the method

SMS principle lies on the motility of *Salmonella* and on their ability to decarboxylate L-Lysine. On SMS, *Salmonella* produce a red and opaque halo of migration around the original point of inoculation. The medium selective agents and an incubation at 41°C give to SMS a strong selectivity. The gelling base of the medium was especially optimized to authorize easy transport and handling of ready poured medium while ensuring an optimal migration of the motile *Salmonella* (deposited patent).

2.1.2. Protocol of the method

The protocol is as follows:

- enrichment in buffered peptone water, incubated for 16 to 20 hours at 37°C ± 1°C,
- inoculation of 3 spots of 0.1 ml at 5 mm of the edge of the Petri dish on a SMS medium,
- wait for 15 minutes (1 hour maximum) before transferring the plates into incubator,
- incubated for 24±1 hours at 41°C ± 1°C. The plates can be read before the end of the incubation, from 14 hours of incubation.

The workflow of the method is set out in Appendix A.

2.1.3. Restrictions

Non motile *Salmonella* cannot be detected with SMS method.

2.2. Reference method

The standard EN ISO 6579:2002 was used for the initial validation study and for the following renewal studies.

This standard was revised in 2017 and its amendment A1 in 2020 introduced were considered minor. It's consequently the EN ISO 6579-1 (April 2017) standard: *Horizontal method for the detection, enumeration and serotyping of Salmonella - Part 1: Detection of Salmonella spp* that was used as a reference method during the tests performed for the present renewal study.

The workflow of the reference method is presented in Appendix B.

2.3. Study design

As there is a shared enrichment step for both the alternative and the reference methods, the same test portion is used for both methods. The study will thus provide paired data and the expression “paired study” is used to describe the study design.

3. Methods comparison study

3.1. Sensitivity study

The purpose of this study is to compare the two methods – the reference method EN ISO 6579-1 and the SMS method – on samples contaminated or not contaminated with S*almonella.*

3.1.1. Protocols applied during the validation study

- **Incubation times:**

The minimum incubation times were tested, namely 16 hours for the enrichment in Buffered Peptone Water and 14 hours and 23 hours for the SMS plates.

- **Confirmations:**

Presumptive positive results were confirmed by the realization of two protocols: a five hours protocol using a tube of BHI and a latex test and a 24 hours protocol using the SALSA medium and a latex test.

3.1.2. Number and nature of the samples

The sensitivity study for all categories concerned 526 samples:

- 315 samples analyzed during the initial validation study,
- 211 samples analyzed during this fourth renewal study.

Samples analyzed by category and type are presented in table 2.

Table 2: Distribution of the samples per category and type (: by any method)*

Category		Type	Positive results*	Negative results	Total
Meat products ①	a	Raw meats	16	17	33
	b	Raw poultry	11	9	20
	c	Delicatessen, RTE	10	12	22
		Total	**37**	**38**	**75**
Dairy products ②	a	Cow's milk cheese	10	27	37
	b	Goat and ewe milk cheese	10	10	20
	c	Other dairy products	10	10	20
		Total	**30**	**47**	**77**
Seafood products ③	a	Fish	9	24	33
	b	Molluscs/Shelfishs	11	10	21
	c	Other seafood products	10	10	20
		Total	**30**	**44**	**74**
Egg products ④	a	Liquid eggs	11	9	20
	b	Egg powders	10	10	20
	c	Egg products	10	24	34
		Total	**31**	**43**	**74**
Ready-to-eat and ready-to-reheat products ⑤	a	Ready-to-eat products	10	11	21
	b	Ready-to-reheat products	10	11	21
	c	Smoked, marinated products	10	12	22
		Total	**30**	**34**	**64**
Feed products ⑥	a	Wet pet foods	10	12	22
	b	Dry pet foods	10	16	26
	c	Cattle feed	10	12	22
		Total	**30**	**40**	**70**
Environmental samples ⑦	a	Process waters	11	10	21
	b	Surfaces	16	31	47
	c	Wastes	14	10	24
		Total	**41**	**51**	**92**
All categories		**Total**	**229**	**297**	**526**

3.1.3. Artificial contamination

Artificial contamination was carried out using stressed strains in accordance with the requirements of the validation standard and the AFNOR Validation Technical Board (see Appendix C).
Table 3 gives the distribution of the positive samples per level of contamination.

Table 3: distribution of the positive samples per level (cl: contamination level)

Positive samples	Naturally contaminated samples	Artificially contaminated samples						Total
		Spiking			Seeding			
		cl ≤ 5	5 < cl ≤ 10	10 < cl ≤ 30	cl ≤ 3	3 < cl ≤ 10	cl > 10	
229	51	44	2	13	118	1	0	229
%	22,3%	19,2%	0,9%	5,7%	51,5%	0,4%	0%	100%

229 samples gave a positive result by at least one of the methods and 22,3% of them were naturally contaminated.

For information, one hundred and three results obtained during the initial validation with samples contaminated at levels greater than 10 CFU per test portion and 13 results, also obtained during the initial validation study, with unknown contamination were deleted during the fourth renewal.

3.1.4. Results

Raw data are shown in appendix D.
Table 4 shows the results of the sensitivity study for all categories.

Table 4: results of the sensitivity study for both methods (R+/-: reference method positive or negative, A+/-: alternative method positive or negative, PA: positive agreement, NA: negative agreement, ND: negative deviation, PD: positive deviation, PP: presumptive positive before confirmation)

Category	Response	R+	R-
Meat products ❶	A+	PA = 36	PD = 0
	A-	ND = 1 incl. 0 PPND	NA = 38 incl. 0 PPNA
Dairy products ❷	A+	PA = 25	PD = 3
	A-	ND = 2 incl. 0 PPND	NA = 47 incl. 0 PPNA
Seafood products ❸	A+	PA = 29	PD = 1
	A-	ND = 0 incl. 0 PPND	NA = 44 incl. 0 PPNA
Egg products ❹	A+	PA = 31	PD = 0
	A-	ND = 0 incl. 0 PPND	NA = 43 incl. 0 PPNA
Ready-to-eat and ready-to-reheat products ❺	A+	PA = 30	PD = 0
	A-	ND = 0 incl. 0 PPND	NA = 34 incl. 0 PPNA
Feed products ❻	A+	PA = 30	PD = 0
	A-	ND = 0 incl. 0 PPND	NA = 40 incl. 0 PPNA
Environmental samples ❼	A+	PA = 40	PD = 1
	A-	ND = 0 incl. 0 PPND	NA = 51 incl. 0 PPNA
All categories	**A+**	**PA = 221**	**PD = 5**
	A-	**ND = 3 incl. 0 PPND**	**NA = 297 incl. 0 PPNA**

3.1.5. Calculation of relative trueness (RT), sensitivity (SE) and false positive ratio (PFR)

The set of results obtained were used to calculate the relative trueness, the sensitivity and the false positive ratio for each of the categories and for all the categories, according to the formulas set out in the EN ISO 16140-2:2016 standard (table 5).

Table 5: values in % of sensitivity for the two methods, relative trueness and false positive ratio for the alternative method (SE_{alt}: sensitivity for the alternative method, SE_{ref}: sensitivity for the reference method, RT: relative trueness, FPR: false positive ratio for the alternative method)

Categories	Type	PA	NA	ND	PD	N	PPND	PPNA	SEalt	SEref	RT	FPR
Meats products ①	a	16	17	0	0	33	0	0	100,0%	100,0%	100,0%	0,0%
	b	11	9	0	0	20	0	0	100,0%	100,0%	100,0%	0,0%
	c	9	12	1	0	22	0	0	90,0%	100,0%	95,5%	0,0%
	Total	36	38	1	0	75	0	0	97,3%	100,0%	98,7%	0,0%
Dairy products ②	a	10	27	0	0	37	0	0	100,0%	100,0%	100,0%	0,0%
	b	9	10	0	1	20	0	0	100,0%	90,0%	95,0%	0,0%
	c	6	10	2	2	20	0	0	80,0%	80,0%	80,0%	0,0%
	Total	25	47	2	3	77	0	0	93,3%	90,0%	93,5%	0,0%
Seafood products ③	a	9	24	0	0	33	0	0	100,0%	100,0%	100,0%	0,0%
	b	10	10	0	1	21	0	0	100,0%	90,9%	95,2%	0,0%
	c	10	10	0	0	20	0	0	100,0%	100,0%	100,0%	0,0%
	Total	29	44	0	1	74	0	0	100,0%	96,7%	98,6%	0,0%
Egg products ④	a	11	9	0	0	20	0	0	100,0%	100,0%	100,0%	0,0%
	b	10	10	0	0	20	0	0	100,0%	100,0%	100,0%	0,0%
	c	10	24	0	0	34	0	0	100,0%	100,0%	100,0%	0,0%
	Total	31	43	0	0	74	0	0	100,0%	100,0%	100,0%	0,0%
Ready-to-eat and reheat products ⑤	a	10	11	0	0	21	0	0	100,0%	100,0%	100,0%	0,0%
	b	10	11	0	0	21	0	0	100,0%	100,0%	100,0%	0,0%
	c	10	12	0	0	22	0	0	100,0%	100,0%	100,0%	0,0%
	Total	30	34	0	0	64	0	0	100,0%	100,0%	100,0%	0,0%
Feed products ⑥	a	10	12	0	0	22	0	0	100,0%	100,0%	100,0%	0,0%
	b	10	16	0	0	26	0	0	100,0%	100,0%	100,0%	0,0%
	c	10	12	0	0	22	0	0	100,0%	100,0%	100,0%	0,0%
	Total	30	40	0	0	70	0	0	100,0%	100,0%	100,0%	0,0%
Environmental samples ⑦	a	11	10	0	0	21	0	0	100,0%	100,0%	100,0%	0,0%
	b	16	31	0	0	47	0	0	100,0%	100,0%	100,0%	0,0%
	c	13	10	0	1	24	0	0	100,0%	92,9%	95,8%	0,0%
	Total	40	51	0	1	92	0	0	100,0%	97,6%	98,9%	0,0%
All categories	**Total**	**221**	**297**	**3**	**5**	**526**	**0**	**0**	98,7%	97,8%	98,5%	0,0%

The results for all categories are summarized in the table 6 below.

Table 6: summary of the results for all categories

Parameter	Formula EN ISO 16140-2 :2016	Results for all categories
Sensitivity of the alternative method (SE_{alt})	$SE_{alt} = \frac{(PA + PD)}{(PA + ND + PD)} \times 100\ \%$	98,7 %
Sensitivity of the reference method (SE_{ref})	$SE_{ref} = \frac{(PA + ND)}{(PA + ND + PD)} \times 100\ \%$	97,8 %
Relative trueness (RT)	$RT = \frac{(PA + NA)}{N} \times 100\ \%$	98,5 %
False positive ratio (FPR)	$FPR = \frac{FP}{NA} \times 100\ \%$	0 %

3.1.6. Analysis of discordant results

Discordant results are examined according to the standard ISO 16140-2: 2016.

- **Positive deviations**:

Five samples gave positive deviations:

Three samples gave a positive deviation in the category “Dairy products”: 2 samples of raw milk (L16 and L18), naturally contaminated and a raw goat milk cheese (1758419), artificially contaminated. The level of *Salmonella* for sample number 1758419 is equal to 1,6 CFU per test portion. With the SMS method the confirmation of *Salmonella* was only possible after 24 hours of incubation. After 14 hours of incubation the migration area was too weak.

One sample gave a positive deviation in the category “Seafood”: a mussel sample (M2), naturally contaminated.

One sample gave a positive deviation in the category “Environment”: an egg product residue (1778803), artificially contaminated. With the reference method, a high proportion of annex flora was found on XLD and ASAP media.

- **Negative deviations:**

Three samples gave negative deviations: a sample of raw ravioli (C26), naturally contaminated, a sample of fermented milk (SMS 23), artificially contaminated and a sample of raw cow’s milk (SMS 42), artificially contaminated.

For fermented milk, the inoculation of *Salmonella* is low at a level of 0,4 CFU. Three plates of SMS media were inoculated and were all found negative. With the reference method, no colony was found on XLD and ASAP media from the RVS broth and only four colonies were detected on XLD and ASAP media from MKTTn broth.

For raw cow’s milk, the inoculation level is equal to 1. Five plates of SMS media were inoculated and were all found negative.

3.1.7. Calculation and interpretation of data

Table 7 shows the difference between negative deviations and positive deviations and the acceptability limits.

Table 7: acceptability limits (AL)

Category	Type	ND	PD	(ND-PD)	(AL)	(ND+PD)	(AL)	Observation
Meat products ❶	a	0	0	/	/	/	/	(ND-PD) ≤ AL:
	b	0	0					
	c	1	0					
	Total	1	0	1	3	1	6	
Dairy products ❷	a	0	0	/	/	/	/	
	b	0	1					
	c	2	2					
	Total	2	3	-1	3	5	6	
Seafood products ❸	a	0	0	/	/	/	/	
	b	0	1					
	c	0	0					
	Total	0	1	-1	3	1	6	
Egg products ❹	a	0	0	/	/	/	/	
	b	0	0					
	c	0	0					
	Total	0	0	0	3	0	6	
Ready-to-eat and ready-to-reheat products ❺	a	0	0	/	/	/	/	
	b	0	0					
	c	0	0					
	Total	0	0	0	3	0	6	
Feed products ❻	a	0	0	/	/	/	/	
	b	0	0					
	c	0	0					
	Total	0	0	0	3	0	6	
Environmental samples ❼	a	0	0	/	/	/	/	
	b	0	0					
	c	0	1					
	Total	0	1	-1	3	1	6	
All categories	***Total***	**3**	**5**	**-2**	**6**	**9**	**18**	

The observed values (ND – PD) and (ND + PD) are below the acceptability limit for each category and for all categories. The alternative method produces results comparable to the reference method.

3.1.8. Confirmation

All the SMS plates with a positive profile were confirmed by the two confirmation protocols: the five hours protocol using a culture in BHI followed by a latex test and the 24 hours protocol using the SALSA medium and latex test.

3.1.9. Conclusion of the sensitivity study

The statistical tests of the EN ISO 16140-2:2016 standard conclude that the alternative method produces comparable results to the reference method.

3.2. Relative detection level study

3.2.1. Matrices used

Various "food matrix-strain" pairs were studied in parallel using the reference method and the alternative method, for the studied categories (cf. table 8).

Table 8: matrix-strain pairs for each category

Category	Couple matrix strain	Origin of the strain	Step of the validation
❶	Minced meat / *Salmonella* Typhimurium	Meat product	Initial validation study according to ISO 16140:2003 standard
❷	Raw milk / *Salmonella* Dublin	Dairy product	
❸	Saithe fillet / *Salmonella* Virchow	Seafood product	
❹	Egg / *Salmonella* Enteritidis	Egg product	
❺	Mixed vegetables / *Salmonella* Infantis DGR133	Fresh leaves salad	4th renewal study acc. to ISO 16140-2:2016 standard
❻	Dog food / *Salmonella* Senftenberg	Soymeal	3rd renewal study acc.ISO 16140¬2:2016 standard
❼	Water process / *Salmonella* Typhimurium	Environmental sample	Initial validation study according to ISO 16140:2003 standard

The total flora of the matrix was determined and is set out in the results tables in appendix E.

3.2.2. Contamination protocol

3.2.2.1. Initial validation study

Four levels of contamination were tested including the negative control.

Six replicates for each level of contamination were inoculated and analyzed by the reference method and the alternative method.
As the two methods have a common step, 6 test portions of 25 g were prepared for each level of contamination and individually inoculated with a calibrated bacterial suspension.

Bacterial suspensions of about 1 cell per mL were prepared. From these initial suspensions, volumes of 0.9 mL, 0.3 mL and 0.1 mL were used to spike 25 g of sample respectively for the 3 first levels. For all the levels of contamination, homogeneity of the inoculums was checked by enumeration on 30 TSA Petri dishes. A level “0” without contamination was also realized.

3.2.2.1. Third and fourth renewal studies

Three levels of contamination were tested including the negative control.

The negative control level shall not produce positive results. Five replicates are tested for this level.

The low level shall be the theoretical detection level, it has been contaminated at 0.7 - 1 CFU per test portion to obtain fractional recovery results. Twenty replicates are tested for this level.

The higher level shall be just above the theoretical detection level, it has been contaminated at 2 - 3 CFU per test portion. Five replicates are tested for this level.

The matrix was contaminated using the seeding protocol. Bulk contaminations were performed on the matrix for the different levels of contamination, then the matrix was stored at 5±3°C for two days before analysis.

3.2.3. Results

The detailed results tables are set out in Appendix E.
The RLOD is defined as the ratio of the LODs of the alternative method and the reference method: RLOD= LOD_{alt} / LOD_{ref}.

The RLODs calculations were performed according to the standard ISO 16140-2: 2016 using the Excel spreadsheet available for download at http://standards.iso.org/iso/16140, with unknown concentrations. Values of the RLODs are set out in table 9.

Table 9: RLODs values for all categories (RLOD: the estimated relative level of detection value, RLODU: the upper limit of the 95% ,584confidence interval for RLOD, RLODL: the lower limit of the 95% confidence interval for RLOD, b=ln(RLOD): logarithm of the RLOD value, sd(b): standard deviation of b, z-Test statistic: absolute value of the test statistic of the z-Test with the null hypothesis H0: b=0, p-value: p-value of the z-Test)

Category	RLOD	RLODL	RLODU	b=ln(RLOD)	sd(b)	z-Test statistic	p-value	Accep-tability limit
❶	1,000	0,311	3,217	0,000	0,584	0,000	1,000	1,5
❷	1,000	0,287	3,489	0,000	0,625	0,000	1,000	
❸	1,000	0,311	3,217	0,000	0,584	0,000	1,000	
❹	1,000	0,311	3,217	0,000	0,584	0,000	1,000	
❺	1,000	0,466	2,145	0,000	0,382	0,000	1,000	
❻	1,000	0,403	2,480	0,000	0,454	0,000	1,000	
❼	1,000	0,311	3,217	0,000	0,584	0,000	1,000	
Combined	**1,000**	**0,706**	**1,417**	**0,000**	**0,174**	**0,000**	**1,000**	

The LOD_{50} calculations according to Wilrich & Wilrich POD-LOD calculation program - version 11, are given in table 10.

Table 10: LOD50% for the alternative and reference method

Matrix	Strain	LOD50% (CFU/25g) alternative method	LOD50% (CFU/25g) Reference method
Minced meat	*Salmonella* Typhimurium	0,394	0,394
Raw milk	*Salmonella* Dublin	0,451	0,451
Saithe fillet	*Salmonella* Virchow	0,238	0,238
Egg	*Salmonella* Enteritidis	0,315	0,315
Mixed vegetables	*Salmonella* Infantis	0,497	0,497
Dog food	*Salmonella* Senftenberg	0,943	0,943
Water process	*Salmonella* Typhimurium	0,394	0,394
Combined results		**0,475**	**0,475**

3.2.4. Interpretation and conclusion

The RLODs values are below the acceptability limit set at 1,5 meaning that, as stated in ISO 16140-2:2016, the maximum increase in LOD of the alternative versus the reference method is not considered as relevant in consideration of the fitness for purpose of the method.

In conclusion, alternative and reference methods show similar LODs values for the detection of *Salmonella* spp in the categories tested.

3.3. Inclusivity and exclusivity study

The inclusivity and exclusivity of the method are defined by analyzing, respectively, 105 positive strains and 36 negative strains.

The inclusivity and exclusivity were tested in three steps:

- Initial validation study (2004): 54 target strains and 30 non-target strains,
- Second renewal study (2012): 23 target strains and 6 non-target strains,
- Fourth renewal study (2019): 28 target strains.

3.3.1. Test protocols

- **Protocol for inclusivity**

For each of the *Salmonella* strains tested, a culture in brain hearth infusion broth was performed for 24 hours at 37°C.
The buffered peptone water was inoculated between 10 and 100 cells per 225 ml, then the complete protocol of the method was applied.

- **Protocol for exclusivity**

The non-target strains were cultured in brain hearth infusion broth for 24 hours at 37°C, inoculated in 225 ml of buffered peptone water in order to obtain levels of around 10^5 cells per ml, then the complete protocol of the method was applied.

3.3.2. Results

The results are set out in Appendix F.

- **Inclusivity**

Among the 105 target strains,

- an arc of migration and a red coloration of the medium was observed for 95 strains,
- an arc of migration associated with a low red coloration or an absence of coloration was observed for the 5 strains of *S.* Paratyphi A (weak or absence of lysine decarboxylation activity),
- 2 strains of *S.* Gallinarum and the non-motile variant of *Salmonella* Typhimurium (non-motile *Salmonella* strains) gave negative results as expected (absence of migration),
- 1 *S.* Infantis strain and 1 *S.* Paratyphi C strain gave negative results (however 3 other strains of *Salmonella* Infantis and another strain of Salmonella Paratyphi C gave positive results),
- 1 *S*. Abortusequi strain gave weak of lysine decarboxylation activity and a migration arc of less than 2 cm. With the addition of skimmed milk powder, the strain gave a positive result despite an low decolouration of the agar media,
- 1 *S*. Lille strain and 1 *S*. Meleagridis strain gave a migration arc of less than 2 cm. With the addition of skimmed milk powder, the strains gave positive results,
- *1 S. houtenae* strain and 1 *S. bongor*i strain were characteristic on SMS but the agglutination with the latex test was respectively extremely fine and irregular.

- **Exclusivity**

No cross-reactions were observed with the 36 non-targets strains.

3.3.3. Conclusion

The inclusivity and the exclusivity of the alternative method are satisfactory.

3.4. Extension study

An extension study was performed in 2007 (documents in Appendix H).

3.4.1. Object of the extension

This study aimed to add an option for additional confirmation.

Tests were performed using pure cultures inoculated on the SMS media and showing a characteristic profile: 150 strains of *Salmonella* serotypes from various origins were tested and 105 non-target strains (their choice being guided by the genetic similarity with *Salmonella* spp.)

3.4.2. Protocols

Two protocols were tested:

- **Protocol 5 hours**

By streaking from a presumptively positive SMS Petri dish in brain heart infusion broth (BHI) and incubated for 5±1 h at 37±1°C followed by an agglutination test (antigen-antibody) latex.

- **Protocol 24 hours**

By streaking from a presumptively positive SMS Petri dish on SALSA medium and incubated for 21±3 h at 37±1°C followed by an agglutination test (antigen-antibody) latex.

SALSA agar medium is composed of 2 specific and selective media (XLD and ASAP) for *Salmonella* spp.

The medium SALSA is arranged in dual Petri dish:

- ASAP (white): its mode of action is based on the detection of enzyme activity (C8-esterase) which specifically cleaves a chromogenic substrate and colors the colonies of *Salmonella* in pink.
- XLD (red): its mode of action is based on the decarboxylation of L-lysine and / or production of hydrogen sulfide (H_2S) giving red colonies with or without black centers.

Agglutination test (*Salmonella* latex test reference MGNF42) uses latex particles sensitized with rabbit antibodies which agglutinates to *Salmonella* spp antigens forming aggregates clearly visible.

3.4.3. Results

3.4.3.1. Results for target strains

The results obtained for 144 strains are consistent with those expected. Strains with a positive profile on SMS agar form characteristics colonies on ASAP medium and / or XLD medium and show a positive reaction in the agglutination assay.

Seven of 150 strains gave a result different than expected as reported in the table below

Strain	Ref.	Profile on SMS	Latex test		SALSA			
					XLD		ASAP	
			BHI 5h	BHI 24h	CC	Latex	CC	Latex
S. arizonae	P64	-	/	/	/	/	/	/
S. Braenderup	P58	-	/	/	/	/	/	/
S. Cerro	P24	+	-	-	yes	auto	yes	auto
S. diarizonae	P65	-	/	/	/	/	/	/
S. salamae	P59	+	+	+	yes	auto	yes	auto
S. Urbana	P24	+	+	+	yes	auto	yes	auto
S. Paratyphi C	R106	-	/	/	no	+	yes	+

- 3 strains [*S. arizonae* (P64), *S.* Braenderup (P58) and *S. diarizonae* (P65)] have a negative profile on the SMS medium. The results obtained from the TSA are consistent with those expected (typical colonies on XLD and ASAP and positive reaction in the agglutination assay). Two *S.* arizonae , 1 *S.* Braenderup and 2 *S. diarizonae* strains were positive on SMS and with the confirmation tests.
- -3 strains are self-agglutinating [*S.* Cerro (P24), *S. salamae* (P62) and *S. Urbana* (P54)]. The latex test, from colonies obtained on different agar media (ASAP, XLD, TSA), is unusable. The agglutination reaction is positive from the BHI broth (at 5 and 24 h of incubation) for P62 and P54 strains, while the result is negative for the strain P24. Additional testing (confirmatory tests according to standard NF EN ISO 6579) show that it is a strain of *Salmonella* spp.

- 1 strain of *Salmonella* Paratyphi C (R106) is negative on SMS medium. From the colonies obtained on the TSA, R106 does not form characteristic colonies on XLD and the agglutination reaction is positive for the strain regardless of the modality tested.

Remarks:

- 5 strains form typical colonies on the ASAP medium and atypical colonies on XLD medium [*S.* London (P17), *S.* Montevideo (P25), *S.* Regent (P53), *S.* Tennessee (P21) and *S.* Worthington (P18)].
- 1 strain gives characteristic colonies on XLD medium and atypical colonies on the ASAP medium [*S.* Dublin (S59)].
- 2 strains of *Salmonella* Paratyphi A (R105 and R107) are colorless on SMS medium, due to the absence of lysine decarboxylase activity in these strains.

At the request of the Technical Committee, additional tests were performed.

For 30 target strains (30 different serotypes), the SMS agar plates showing a positive profile were stored at 5±3°C for 48 hours. The analytical protocol (BHI, SALSA and agglutination test) was then applied.

The results obtained from an SMS agar positive after storage for 48 hours at 5±3°C were identical to results obtained with the general protocol.

3.4.3.2. Results for non-target strains

The results are consistent with those expected. All strains tested gave a negative profile on SMS agar. No strain gave a positive latex agglutination test, except for a strain of *Serratia marcescens* (W34).

For *Serratia marcescens* (W34), the reaction is obtained in the form of filamentous aggregates which can be confused with a normal agglutination reaction.

Remarks:

Some non-target strains formed characteristic colonies on XLD and ASAP media:

- 4 strains formed characteristic colonies on XLD medium [*Citrobacter freundii* (R35), *Citrobacter freundii* (W3), *Proteus mirabilis* (W29) and *Proteus mirabilis* (W30)],
- 2 strains formed characteristic colonies on the ASAP medium [*Enterobacter sakazakii* (I37) and *Pseudomonas fluorescens* (R4)].

However, the latex agglutination tests performed on typical colonies formed by these strains are negative.

3.5. Practicability

The practicability of the alternative method was informed according to the criteria defined by the Technical Committee.

1. Storage conditions, shelf-life and modalities of utilization after first use

SMS agar is available:

- In pre-poured plates: 20 x 90 mm plates,

- In pre-poured plates: 120 x 90 mm plates,
- In bottle ready to regenerate: 6 bottles of 200 ml.

The shelf-life of tests is indicated on the reagents.
Pre-poured plates and bottles should be stored between +2°C and +8°C.

2. Time-to-result

Negative results are obtained in two days.
Positive results are obtained in:

- Two days using the 5 hours protocol and three days using the 24h protocol,
- Four days using the tests of the reference method.

3. Common step with the reference method

The enrichment step is common between the alternative method and reference method.

3.6. Conclusion

The comparative study of the methods was performed according to the EN ISO 16140-2:2016 standard.

- **Sensitivity study**

The performance of the SMS method was compared to that of the EN ISO 6579-1:2017 reference method by analyzing 526 samples divided into seven product categories.
The observed values (ND – PD) and (ND + PD) were below or equal to the acceptability limit for each category and for all categories.
Statistically, the alternative method produces results comparable to that of the reference method.

- **Relative level of detection study**

The relative detection level of the SMS method and reference method was evaluated by artificially contaminating seven different products.
The relative level of detection of the alternative method is equal to 1 cell per test portion.
The SMS method and the reference method showed similar LODs values for the detection of *Salmonella* spp in the categories tested.

- **Inclusivity and exclusivity study**

The specificity of the method is satisfactory, all the tested serovars of Salmonella were detected by the alternative method at the incubation times specified in the protocol, except non-motile strains of *Salmonella*. No cross-reactions were observed among non-targeted tested strains that were unable to be confirmed (exclusivity).

4. Interlaboratory study

4.1. Study organization

- **Number of participating laboratories**: fourteen collaborators received samples.
- **Matrix used:** pasteurized milk was used as matrix for the interlaboratory study.
- **Strain used:** the strain used for contamination was a strain of *Salmonella* Enteritidis isolated from an egg product.
- **Number of samples per laboratory:** 24 samples per collaborator were prepared for the reference method and 24 samples for the alternative method, broken down into 3 levels, with 8 samples per level. One additional sample, not artificially contaminated, was provided to the collaborators for the enumeration of the microorganisms of the matrix.

4.2. Control of the experimental parameters

4.2.1. Contamination level

The contamination rates obtained in the matrix are set out in the table below:

Table 11: theoretical and actual contamination levels

Level	Samples	Theoretical target level (CFU / 25 ml)	Real level (CFU / 25 ml)
L_0: Level 0	2/9/14/17/21/22/23/24	0	0
L_1: Low level	3/4/10/11/12/13/19/20	3	3
L_2: High level	1/5/6/7/8/15/16/18	30	31

4.2.2. Stability of the samples

The strain stability in the pasteurized milk matrix was evaluated for 5 days at (4±2)°C. Two kinds of analyses were performed:

- Inoculation at 3 CFU/25 ml and detection by the alternative method and the reference method at D0, D1, D2 and D5
- Inoculation at $2{,}3.10^4$ CFU/ml in vials of 20 ml and enumeration on Hektoen agar media at D0, D1, D2 and D5

The results are summarized in table 12.

Table 12: stability of the samples

Day	Alternative method	Reference method	Enumeration (CFU/ml)
D0	Presence in 25 mL	Presence in 25 mL	900
D+1	Presence in 25 mL	Presence in 25 mL	560
D+2	Presence in 25 mL	Presence in 25 mL	1200
D+5	Presence in 25 mL	Presence in 25 mL	890

The results show that the *Salmonella* strain used is stable for 5 days at (4±2)°C in the pasteurized milk matrix.

4.2.3. Shipping conditions (temperature and state of the samples)

The temperatures of the samples at reception for all the collaborators are given in table 13.

Table 13: temperature and shipping conditions

Laboratory	Temperature (°C)	State of the samples
A	1,0	Correct
B	4,7	Correct
C	4,4	Correct
D	3,6	Correct
E	6,5	Correct
F	3,5	Correct
G	3,8	Correct
H	2,9	Correct
I	4,9	Correct
J	4,0	Correct
K	2,9	Correct
L	3,8	Correct
M	4,6	Correct
N	3,0	Correct

The analysis of the data from the temperature probes showed a variation between 0,5 °C and 5,2°C for all laboratories.

As a result of transport conditions, 13 laboratories carried out the tests.

4.3. Test results

The post-confirmation positive results obtained by the collaborators and by the expert laboratory are set out in the following tables. The results of the enumeration of the microorganisms of the matrix were all <10 CFU/ml.

4.3.1. Expert laboratory results

The results of the expert laboratory are summarized in table 14.

Table 14: positive results obtained by expert laboratory by both methods

Contamination level	Alternative method	Reference method
L_0	0/8	0/8
L_1	8/8	8/8
L_2	8/8	8/8

4.3.2. Collaborators results

Results of collaborators are shown in table 15 and in Appendix G.

Table 15: Positive results obtained with the reference and the alternative methods

Collaborators	Reference method			Alternative method		
	L_0	L_1	L_2	L_0	L_1	L_2
Collaborator A	0 / 8	8 / 8	8 / 8	0 / 8	8 / 8	8 / 8
Collaborator B	0 / 8	8 / 8	8 / 8	0 / 8	8 / 8	8 / 8
Collaborator C	0 / 8	8 / 8	8 / 8	0 / 8	8 / 8	8 / 8
Collaborator D	2 / 8	8 / 8	8 / 8	0 / 8	8 / 8	8 / 8
Collaborator E	0 / 8	7 / 8	8 / 8	0 / 8	7 / 8	8 / 8
Collaborator F	0 / 8	8 / 8	8 / 8	0 / 8	8 / 8	8 / 8
Collaborator G	0 / 8	8 / 8	8 / 8	0 / 8	8 / 8	8 / 8
Collaborator H	0 / 8	7 / 8	8 / 8	0 / 8	7 / 8	8 / 8
Collaborator I	0 / 8	8 / 8	8 / 8	0 / 8	8 / 8	8 / 8
Collaborator J	0 / 8	7 / 8	8 / 8	0 / 8	7 / 8	8 / 8
Collaborator K	0 / 8	8 / 8	8 / 8	0 / 8	8 / 8	8 / 8
Collaborator L	0 / 8	7 / 8	8 / 8	0 / 8	7 / 8	8 / 8
Collaborator M	0 / 8	7 / 8	8 / 8	0 / 8	7 / 8	8 / 8
Collaborator N	0 / 8	8 / 8	8 / 8	0 / 8	8 / 8	8 / 8
Total	**2 / 112**	**107 / 112**	**112 / 112**	**0 / 112**	**107 / 112**	**112 / 112**

Results are consistent with those expected for all laboratories, except for the laboratory D which found 2 samples of the reference method positive at level L_0 (samples 21 and 23). The collaborator mentioned a mistake during the sampling and performed the analyses again from the cold-stored enriched broths with both methods. The results were all negative.

According to this finding, the Expert laboratory proposed to exclude the results of laboratory D of the statistical analysis of the results. This proposition was accepted by the Technical Committee.
Final analysis was consequently conducted using data supplied by thirteen laboratories.

4.3.3. Results of the collaborators used for the statistical analysis

The results of the 13 collaborators retained for the statistical interpretation are shown in table 16.

Table 16: Positive results retained for the statistical analysis

Collaborators	Reference method			Alternative method		
	L_0	L_1	L_2	L_0	L_1	L_2
Collaborator A	0 / 8	8 / 8	8 / 8	0 / 8	8 / 8	8 / 8
Collaborator B	0 / 8	8 / 8	8 / 8	0 / 8	8 / 8	8 / 8
Collaborator C	0 / 8	8 / 8	8 / 8	0 / 8	8 / 8	8 / 8
Collaborator E	0 / 8	7 / 8	8 / 8	0 / 8	7 / 8	8 / 8
Collaborator F	0 / 8	8 / 8	8 / 8	0 / 8	8 / 8	8 / 8
Collaborator G	0 / 8	8 / 8	8 / 8	0 / 8	8 / 8	8 / 8
Collaborator H	0 / 8	7 / 8	8 / 8	0 / 8	7 / 8	8 / 8
Collaborator I	0 / 8	8 / 8	8 / 8	0 / 8	8 / 8	8 / 8
Collaborator J	0 / 8	7 / 8	8 / 8	0 / 8	7 / 8	8 / 8
Collaborator K	0 / 8	8 / 8	8 / 8	0 / 8	8 / 8	8 / 8
Collaborator L	0 / 8	7 / 8	8 / 8	0 / 8	7 / 8	8 / 8
Collaborator M	0 / 8	7 / 8	8 / 8	0 / 8	7 / 8	8 / 8
Collaborator N	0 / 8	8 / 8	8 / 8	0 / 8	8 / 8	8 / 8
Total	**0 / 104**	**99 / 104**	**104 / 104**	**0 / 104**	**99 / 104**	**104 / 104**

4.4. Calculations and interpretation

4.4.1. Calculation of the specificity

The percentage specificity (SP) of the reference method and the alternative method is calculated, using the data after confirmation, based on the results of level L_0 as follows:

- Specificity of the reference method: $SP_{ref} = \left[1 - \left(\frac{P_0}{N-}\right)\right] \times 100\%$
- Specificity of the alternative method: $SP_{alt} = \left[1 - \left(\frac{CP_0}{N-}\right)\right] \times 100\%$

where:

N- is the number of all L_0 tests,

P_0 is the total number of false-positive results obtained with the blank samples before confirmation,

CP_0 is the total number of false-positive results obtained with blank samples.

The results are the following:

- SP_{ref} = 100%
- SP_{alt} = 100%

4.4.2. Summary of the results

Table 17 details per method and per level the results obtained during the study.

*Table 17 : tests results for the two methods (PA: positive agreement, NA: negative agreement, ND: negative deviation, PD: positive deviation, PP: presumed positive before confirmation, *: for the collaborator F only with the DLIS response)*

Level	Alternative method	Reference method		
		Reference method positive (R+)	Reference method negative (R-)	Total
L0	**Alternative method positive (A+)**	PA = 0	PD = 0	0
	Alternative method negative (A-)	ND = 0 including 0 PPND	NA = 104 including 0 PPNA	104
	Total	0	104	104
L1	**Alternative method positive (A+)**	PA = 99	PD = 0	99
	Alternative method negative (A-)	ND = 0 including 0 PPND	NA = 5 including 0 PPNA	5
	Total	99	5	104
L2	**Alternative method positive (A+)**	PA = 104	PD = 0	104
	Alternative method negative (A-)	ND = 0 including 0 PPND	NA = 0 including 0 PPNA	0
	Total	104	0	104

4.4.3. Calculation of the sensitivity of the methods, relative trueness and false positive ratio

The sensitivity of the two methods, the relative trueness and the false positive ratio parameters are calculated with the data of the table 17, according to the formulas below:

- Sensitivity for the alternative method: $SE_{alt} = \frac{(PA+PD)}{(PA+ND+PD)} \times 100\%$
- Sensitivity for the reference method: $SE_{ref} = \frac{(PA+ND)}{(PA+ND+PD)} \times 100\%$
- Relative trueness: $RT = \frac{(PA+NA)}{N} \times 100\%$
- False positive ratio for the alternative method: $FP = \frac{FP}{NA} \times 100\%$

where N is the total number of samples (NA + PA + PD + ND) and FP is false positive results.

The results are the following:

- SE_{alt} = 100%
- SE_{ref} = 100%
- RT = 100%

No false positive result was observed during this study.

4.4.4. Determination of the acceptability limit and conclusion

For a paired study, the difference between (ND – PD) and the sum of (ND + PD) is calculated. The observed values shall not be higher than the acceptability limits (AL) defined by the ISO 16140 2:2016.

The AL is not met when the observed value is higher than the AL. When the AL is not met, investigations should be made (e.g. root cause analysis) in order to provide an explanation of the observed results.

Based on the AL and the additional information, it is decided whether the alternative method is regarded as not fit for purpose. The reasons for acceptance of the alternative method in case the AL is not met shall be stated in the study report.

The different values observed are detailed in the table 18.

Table 18: values obtained for the determination of the acceptability limit

Number of collaborators	(ND-PD)	(ND+PD)	Acceptability limits (AL)	
			(ND-PD)	(ND+PD)
13	0	0	4	5

The values (ND-PD) and (ND+PD) are inferior to the AL, so the requirements of the standard ISO 16140-2: 2016 are fulfilled. The performance of the alternative method and the reference method can be considered as equivalent.

4.4.1. Evaluation of the $LOD_{50\%}$, $LOD_{95\%}$ and RLOD

The RLOD, $LOD_{50\%}$ and $LOD_{95\%}$ are calculated using the Excel spreadsheet called RLOD_inter-lab_study_16140-2_AnnexF_ver1_28_28-06-2017 available at http://standards.iso.org/iso/16140.

The values for each method are presented in table 19.

Table 19: values of LOD50% and LOD95% for reference and alternative method and value of RLOD for the alternative method (CFU/25 g)

Method	$LOD_{50\%}$	$LOD_{95\%}$	RLOD
Reference	0,69 [0,51 ; 0,91]	2,96 [2,22 ; 3,95]	1,0 [0,72 ; 1,4]
Alternative	0,69 [0,51 ; 0,91]	2,96 [2,22 ; 3,95]	

4.5. Conclusion

The data and their interpretation meet the requirements of the standard EN ISO 16140-2:2016. The performance of the alternative method and the reference method can be considered as equivalent.

5. General conclusion

The data and the interpretation of the methods comparison study and of the interlaboratory study fulfill the requirements of the standard EN ISO 16140-2:2016. The SMS method is considered as equivalent to the standard EN ISO 6579-1:2007.

Le Lion d'Angers, April 15, 2024.

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Deputy technical manager

François Le Nestour
Head of the Microbiology Department

APPENDICES

APPENDIX A

SMS

Pre-enrichment
25 g sample in 225 mL buffered peptone water
(for environmental samples, for example: swab in 10 mL, sampling pad in 100 mL, cloth in 225 mL)* Incubation: 18±2 h at 37±1°C

↓

Streaking on SMS
Deposit of 3 X 0.1 mL of the enriched broth
on the edge of the SMS Petri dish
Incubation: 24±1 h at 41±1°C

↓

Reading of the test
The test is negative if there is non migration area or if this area is inferior to 2 cm
The test is positive if the diameter of the migration area is superior to 2 cm
For positive samples, a confirmation can be performed after a minimum of 14 h of incubation
Any plate showing a migration zone superior to 2 cm from at least one inoculated point and with or without a color change, must be considered as presumptively positive and confirmed

↓

Confirmation
By the tests described in the standardized methods
Or 5 hours protocol with SMS Confirmation test
Or 24 hours protocol with SMS Confirmation test

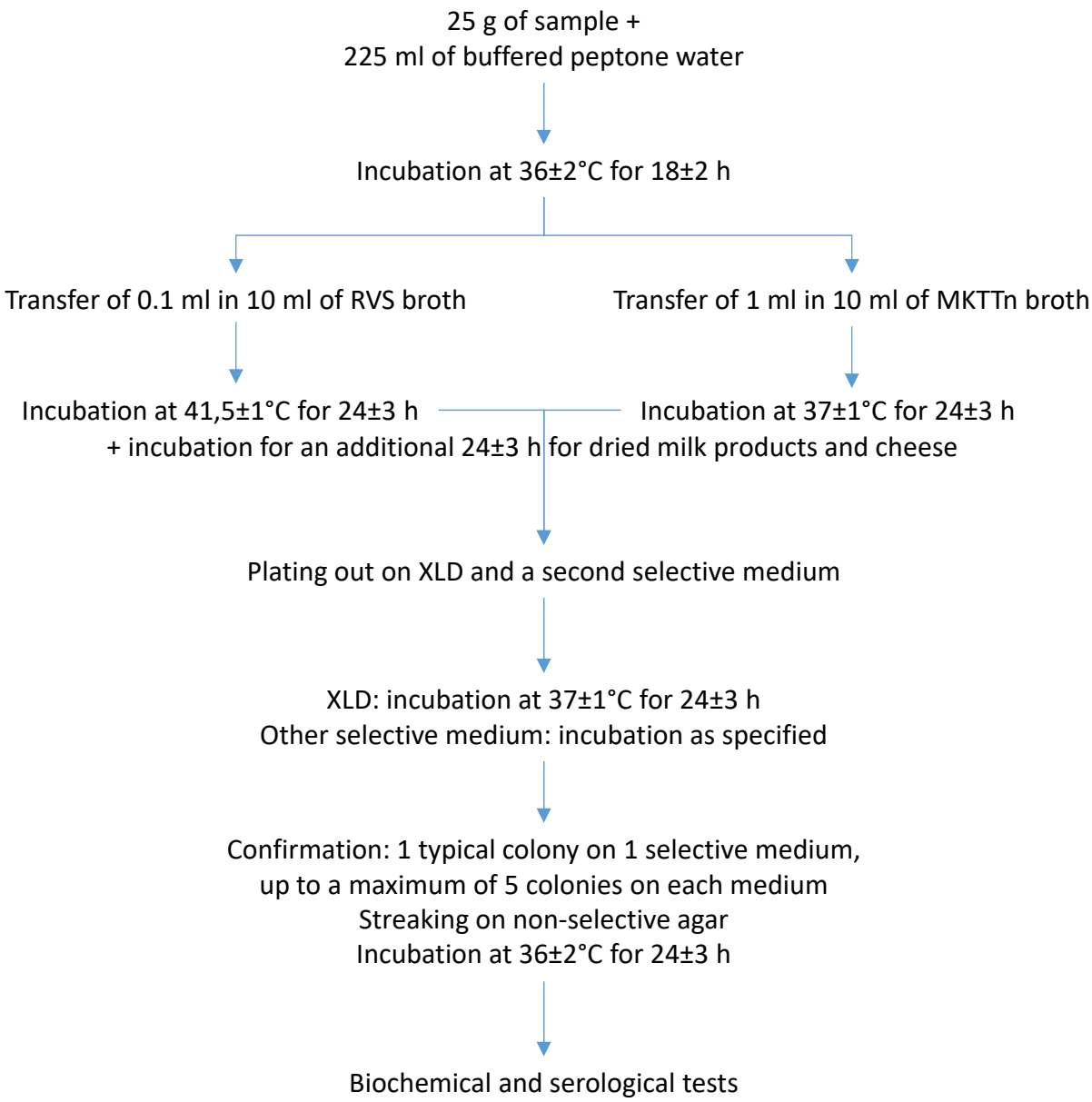
↓

Expression of the results

*During the fourth renewal study, the environmental samples were analyzed with 100 ml BPW

APPENDIX B
EN ISO 6579-1:2017

Diagram of the procedure as described in the standard



Samples		Strains							Result
N°	Product	Code	Strain	Origin	Type of stress	Applied stress	Delta log	Level (CFU per test portion)	
A	Carp food		*Salmonella* Virchow	Meat product	Spiking	50 °C for 15 minutes	1,20	5,0	+
B	Sheep feed		*Salmonella* Typhimurium	Meat product	Spiking	50 °C for 15 minutes	0,90	5,0	+
C	Food for dairy goat		*Salmonella* Dublin	Meat product	Spiking	50 °C for 15 minutes	1,40	5,0	+
C	Rabbit food		*Salmonella* Typhimurium	Meat product	Spiking	50 °C for 15 minutes	0,90	5,0	+
E	Cattle feed		*Salmonella* Dublin	Meat product	Spiking	50 °C for 15 minutes	1,40	5,0	+
E1	Pre-wash water after production in the cutting workshop		*Salmonella* Agona	Dairy industry	Spiking	-20 °C for 6 days	0,70	10,0	+
E2	Pre-wash water after production on trimming table		*Salmonella* Agona	Dairy industry	Spiking	-20 °C for 6 days	0,70	10,0	+
L22	Raw milk		*Salmonella* Agona	Dairy industry	Spiking	-20 °C for 6 days	0,70	23,0	+
SMS 29	Water process 4	SAL.1.53	Salmonella Enteritidis 2	Pastry environment	Seeding	72h at 5 ± 3 °C	/	0,2	-
SMS 30	Water process 5	SAL.1.53	Salmonella Enteritidis 2	Pastry environment	Seeding	72h at 5 ± 3 °C	/	0,2	-
SMS 31	Water process 6	SAL.1.53	Salmonella Enteritidis 2	Pastry environment	Seeding	72h at 5 ± 3 °C	/	0,2	-
SMS 32	Process water 7	SAL.1.53	Salmonella Enteritidis 2	Pastry environment	Seeding	72h at 5 ± 3 °C	/	1,0	+
SMS 33	Process water 8	SAL.1.53	Salmonella Enteritidis 2	Pastry environment	Seeding	72h at 5 ± 3 °C	/	1,0	+
SMS 34	Process water 9	SAL.1.53	Salmonella Enteritidis 2	Pastry environment	Seeding	72h at 5 ± 3 °C	/	1,0	+
SMS 35	Process water 10	SAL.1.53	Salmonella Enteritidis 2	Pastry environment	Seeding	72h at 5 ± 3 °C	/	1,0	+
SMS 26	Water process 1	SAL.1.52	Salmonella Enteritidis 2	Pastry environment	Seeding	72h at 5 ± 3 °C	/	0,2	-
SMS 27	Water process 2	SAL.1.52	Salmonella Enteritidis 2	Pastry environment	Seeding	72h at 5 ± 3 °C	/	0,2	-
SMS 28	Water process 3	SAL.1.52	Salmonella Enteritidis 2	Pastry environment	Seeding	72h at 5 ± 3 °C	/	0,2	-
SMS 36	Process water 11	SAL.1.52	Salmonella Enteritidis 2	Pastry environment	Seeding	72h at 5 ± 3 °C	/	1,2	+
SMS 37	Process water 12	SAL.1.52	Salmonella Enteritidis 2	Pastry environment	Seeding	72h at 5 ± 3 °C	/	1,2	+
SMS 47	Perch fillet	SAL1.51	*Salmonella* Enteritidis 4	Mussel	Seeding	72h at 5 ± 3 °C	/	0,6	+
SMS 11	Saithe filet	SAL1.51	*Salmonella* Enteritidis 4	Mussel	Seeding	72h at 5 ± 3 °C	/	0,2	-
SMS 6	Veal and vegetable terrine for dog	SAL1.69	*Salmonella* Infantis 1	Meat meal	Seeding	72h at 5 ± 3 °C	/	1,6	-
SMS 13	Raw cod filet	SAL.1.155	*Salmonella* Virchow	CIP 105.355	Seeding	72h at 5 ± 3 °C	/	0,2	-
O1	Egg powder		*Salmonella* Enteritidis *5*	Egg product	Spiking	50 °C for 15 minutes	0,60	22,0	+
O5	Egg powder		*Salmonella* Enteritidis *5*	Egg product	Spiking	50 °C for 15 minutes	0,60	22,0	+
M22	Mussels		*Salmonella* Heidelberg	Poultry meat	Spiking	-20 °C for 25 days	1,70	13,0	+
M23	Cuttlefish		*Salmonella* Heidelberg	Poultry meat	Spiking	-20 °C for 25 days	1,70	13,0	+
A26	Chicken dog treat		*Salmonella* Heidelberg	Poultry meat	Spiking	-20 °C for 25 days	1,70	13,0	+
O6	Mayonnaise		*Salmonella* Indiana	Beef filet	Spiking	50 °C for 30 minutes	0,80	28,0	+
SMS 17	Crottin de Chavignol with raw milk	SAL.1.163	*Salmonella* Infantis 2	Milk (human food)	Seeding	72h at 5 ± 3 °C	/	1,0	-
SMS 19	Brie De Meaux with raw milk	SAL.1.163	*Salmonella* Infantis 2	Milk (human food)	Seeding	72h at 5 ± 3 °C	/	1,0	+
SMS 20	Morbier with raw milk	SAL.1.163	*Salmonella* Infantis 2	Milk (human food)	Seeding	72h at 5 ± 3 °C	/	1,0	-
SMS 21	Pecarino (cheese olive)	SAL.1.163	*Salmonella* Infantis 2	Milk (human food)	Seeding	72h at 5 ± 3 °C	/	1,0	+
L23	Raw milk goat cheese		*Salmonella* Infantis 3	*ATCC 51741*	Spiking	-20 °C for 25 days	0,60	25,0	+
L24	Brie with raw milk		*Salmonella* Infantis 3	*ATCC 51741*	Spiking	-20 °C for 25 days	0,60	25,0	+
M25	Seafood cocktail		*Salmonella* Infantis 3	*ATCC 51741*	Spiking	-20 °C for 25 days	0,60	27,0	+
SMS 15	Egg yolk	SAL.1.189	*Salmonella* Livingstone	Liquid raw egg (AES sal 15.78)	Seeding	72h at 5 ± 3 °C	/	1,0	-
SMS 49	Organic egg yolk	SAL.1.189	*Salmonella* Livingstone	Liquid raw egg (AES sal 15.78)	Seeding	72h at 5 ± 3 °C	/	0,2	-
SMS 59	Egg	SAL.1.189	*Salmonella* Livingstone	Liquid raw egg (AES sal 15.78)	Seeding	72h at 5 ± 3 °C	/	2	+
SMS 22	Yogurt	SAL.1.201	*Salmonella* Montevideo 1	Dairy product	Seeding	72h at 5 ± 3 °C	/	0,4	+
SMS 23	Fermented milk	SAL.1.201	*Salmonella* Montevideo 1	Dairy product	Seeding	72h at 5 ± 3 °C	/	0,4	+
SMS 24	Pasteurized milk	SAL.1.201	*Salmonella* Montevideo 1	Dairy product	Seeding	72h at 5 ± 3 °C	/	0,4	-
SMS 43	Pasteurized milk	SAL.1.201	*Salmonella* Montevideo 2	Dairy product (AES sal 17.6)	Seeding	72h at 5 ± 3 °C	/	0,4	+
SMS 45	Morbier with raw milk	SAL.1.201	*Salmonella* Montevideo 2	Dairy product (AES sal 17.6)	Seeding	72h at 5 ± 3 °C	/	0,4	-

Samples		Strains							Result
N°	Product	Code	Strain	Origin	Type of stress	Applied stress	Delta log	Level (CFU per test portion)	
SMS 8	Tarama with cod egg	SAL.1.186	*Salmonella* Regent 1	Fish (fish bread)	Seeding	72h at 5 ± 3 °C	/	0,4	-
SMS 9	Surimi	SAL.1.186	*Salmonella* Regent 1	Fish (fish bread)	Seeding	72h at 5 ± 3 °C	/	0,4	+
SMS 10	Cooked peeled shrimps	SAL.1.188	*Salmonella* Regent 1	Fish (fish bread)	Seeding	72h at 5 ± 3 °C	/	0,6	+
SMS 12	Plaice fillet	SAL.1.186	*Salmonella* Regent 1	Fish (fish bread)	Seeding	72h at 5 ± 3 °C	/	0,4	+
SMS 14	Squid rings	SAL.1.188	*Salmonella* Regent 1	Fish (fish bread)	Seeding	72h at 5 ± 3 °C	/	0,6	+
SMS 48	Lumpfish egg	SAL.1.186	*Salmonella* Regent 1	Fish (fish bread)	Seeding	72h at 5 ± 3 °C	/	2,0	+
SMS 56	Saithe fillet	SAL.1.188	*Salmonella* Regent 2	Surimi	Seeding	72h at 5 ± 3 °C	/	5	+
SMS 16	Rocamadour with raw milk	SAL.1.121	*Salmonella* salamae	Raw milk	Seeding	72h at 5 ± 3 °C	/	0,2	+
SMS 18	Camembert with raw milk	SAL.1.121	*Salmonella* salamae	Raw milk	Seeding	72h at 5 ± 3 °C	/	0,2	+
SMS 25	Raw milk	SAL.1.121	*Salmonella* salamae	Raw milk	Seeding	72h at 5 ± 3 °C	/	0,2	-
SMS 42	Raw milk cheese	SAL.1.121	*Salmonella* salamae	Raw milk	Seeding	72h at 5 ± 3 °C	/	1,0	+
SMS 44	Raw milk goat cheese (Cabécou)	SAL.1.121	*Salmonella* salamae	Raw milk	Seeding	72h at 5 ± 3 °C	/	1,0	+
SMS 46	Raw milk cheese (Comté)	SAL.1.121	*Salmonella* salamae	Raw milk	Seeding	72h at 5 ± 3 °C	/	1,0	+
SMS 2	Beef terrine for cats	SAL.1.126	*Salmonella* Senftenberg	Soybean meal (Feed product)	Seeding	72h at 5 ± 3 °C	/	2,6	+
SMS 3	Lamb terrine for cats	SAL.1.126	*Salmonella* Senftenberg	Soybean meal (Feed product)	Seeding	72h at 5 ± 3 °C	/	2,6	+
SMS 4	Duck terrine for cats	SAL.1.126	*Salmonella* Senftenberg	Soybean meal (Feed product)	Seeding	72h at 5 ± 3 °C	/	2,6	-
SMS 7	Granules for rodents (pellets for chinchillas)	SAL.1.126	*Salmonella* Senftenberg	Soybean meal (Feed product)	Seeding	72h at 5 ± 3 °C	/	2,6	-
SMS 50	Beef dog pie	SAL.1.126	*Salmonella* Senftenberg	Soybean meal (Feed product)	Seeding	72h at 5 ± 3 °C	/	0,5	+
SMS 52	Rabbit and carrot dog food	SAL.1.126	*Salmonella* Senftenberg	Soybean meal (Feed product)	Seeding	72h at 5 ± 3 °C	/	0,8	+
SMS 53	beef dog food	SAL.1.126	*Salmonella* Senftenberg	Soybean meal (Feed product)	Seeding	72h at 5 ± 3 °C	/	0,8	+
E6	Mix wash water		*Salmonella* Typhimurium *1*	*CIP 104 . 115*	Spiking	4 °C for 46 days	0,60	23,0	+
E3	Pre-wash water after production in the cutting workshop		*Salmonella* Typhimurium *2*	Cut table	Spiking	-20 °C for 6 days	0,50	5,0	+
E4	Pre-wash water after production on trimming table		*Salmonella* Typhimurium *2*	Cut table	Spiking	-20 °C for 6 days	0,50	5,0	+
A20	Horse feed batch 25		*Salmonella* Typhimurium *2*	Cut table	Spiking	-20 °C for 6 days	0,50	13,0	+
A21	Cattle feed powder		*Salmonella* Typhimurium *2*	Cut table	Spiking	-20 °C for 6 days	0,50	13,0	+
SMS 1	Chicken terrine for dogs	SAL.1.154	*Salmonella* Veneziana	Composite food (Feed product)	Seeding	72h at 5 ± 3 °C	/	1,4	-
SMS 5	Lamb terrine for dogs	SAL.1.154	*Salmonella* Veneziana	Composite food (Feed product)	Seeding	72h at 5 ± 3 °C	/	1,4	+
SMS 51	Lamb and vegetable dog pie	SAL.1.154	*Salmonella* Veneziana	Composite food (Feed product)	Seeding	72h at 5 ± 3 °C	/	1,2	+
SMS 54	Pate for dog meat and carrots	SAL.1.154	*Salmonella* Veneziana	Composite food (Feed product)	Seeding	72h at 5 ± 3 °C	/	1,2	+
SMS 57	Granules for rodents	SAL.1.154	*Salmonella* Veneziana	Composite food (Feed product)	Seeding	72h at 5 ± 3 °C	/	2	+
1758433	Macedonia	CLM641	*Salmonella* Enteritidis	Cooked boulgour	Seeding	72h at 5 ± 3 °C	/	2,8	+
1758434	Fruit salad	CLM641	*Salmonella* Enteritidis	Cooked boulgour	Seeding	72h at 5 ± 3 °C	/	2,8	-
1758435	Lemon tart	CLM641	*Salmonella* Enteritidis	Cooked boulgour	Seeding	72h at 5 ± 3 °C	/	2,8	+
1758436	Quinoa and vegetables	CLM641	*Salmonella* Enteritidis	Cooked boulgour	Seeding	72h at 5 ± 3 °C	/	2,8	+
1758437	Cucumber with cream	CLM641	*Salmonella* Enteritidis	Cooked boulgour	Seeding	72h at 5 ± 3 °C	/	2,8	+
1758438	Coleslaw	CLM641	*Salmonella* Enteritidis	Cooked boulgour	Seeding	72h at 5 ± 3 °C	/	2,8	+
1758439	Passion and choclate cream	GKD786	*Salmonella* Enteritidis	Environment	Seeding	72h at 5 ± 3 °C	/	2,0	+
1758440	Rum baba	GKD786	*Salmonella* Enteritidis	Environment	Seeding	72h at 5 ± 3 °C	/	2,0	+
1758441	Chocolat muffins	GKD786	*Salmonella* Enteritidis	Environment	Seeding	72h at 5 ± 3 °C	/	2,0	+
1758442	Flan	GKD786	*Salmonella* Enteritidis	Environment	Seeding	72h at 5 ± 3 °C	/	2,0	+
1758443	Chocolate mousse	GKD786	*Salmonella* Enteritidis	Environment	Seeding	72h at 5 ± 3 °C	/	2,0	+
1758444	Potatoes and foie gras	LCU451	*Salmonella* Agama	Poultry meat	Seeding	72h at 5 ± 3 °C	/	1,4	+
1758445	Turkey in sauce	LCU451	*Salmonella* Agama	Poultry meat	Seeding	72h at 5 ± 3 °C	/	1,4	+
1758446	Puff pastry capon with morels	LCU451	*Salmonella* Agama	Poultry meat	Seeding	72h at 5 ± 3 °C	/	1,4	+
1758447	Duck Parmentier	LCU451	*Salmonella* Agama	Poultry meat	Seeding	72h at 5 ± 3 °C	/	1,4	-

Samples		Strains							Result
N°	Product	Code	Strain	Origin	Type of stress	Applied stress	Delta log	Level (CFU per test portion)	
1758448	Curry turkey	LCU451	*Salmonella* Agama	Poultry meat	Seeding	72h at 5 ± 3 °C	/	1,4	+
1758449	Vegetable lasagna	MDD911	*Salmonella* Enteritidis	Sliced cooked spinach salmon	Seeding	72h at 5 ± 3 °C	/	2,8	+
1758450	Bouchée à la reine	MDD911	*Salmonella* Enteritidis	Sliced cooked spinach salmon	Seeding	72h at 5 ± 3 °C	/	2,8	+
1758451	Monkfish cassolette	MDD911	*Salmonella* Enteritidis	Sliced cooked spinach salmon	Seeding	72h at 5 ± 3 °C	/	2,8	+
1758452	Tuna quiche	MDD911	*Salmonella* Enteritidis	Sliced cooked spinach salmon	Seeding	72h at 5 ± 3 °C	/	2,8	+
1758453	Tagliatelle with surimi	MDD911	*Salmonella* Enteritidis	Sliced cooked spinach salmon	Seeding	72h at 5 ± 3 °C	/	2,8	+
1758454	Zucchini flan	MDD911	*Salmonella* Enteritidis	Sliced cooked spinach salmon	Seeding	72h at 5 ± 3 °C	/	2,8	+
1758402	Garlic sausage	AAT115	*Salmonella* Derby	Pork chop	Seeding	72h at 5 ± 3 °C	/	2,4	+
1758403	Rabbit pie	AAT115	*Salmonella* Derby	Pork chop	Seeding	72h at 5 ± 3 °C	/	2,4	-
1758404	Pork snout	AAT115	*Salmonella* Derby	Pork chop	Seeding	72h at 5 ± 3 °C	/	2,4	+
1758405	Deer pâté	AAT115	*Salmonella* Derby	Pork chop	Seeding	72h at 5 ± 3 °C	/	2,4	+
1758406	Chicken sandwich	AAT115	*Salmonella* Derby	Pork chop	Seeding	72h at 5 ± 3 °C	/	2,4	+
1758407	Cervelas salad	AAT115	*Salmonella* Derby	Pork chop	Seeding	72h at 5 ± 3 °C	/	2,4	+
1758408	Piemontaise salad	AWU867	*Salmonella* Chester	Duck leg	Seeding	72h at 5 ± 3 °C	/	2,2	+
1758409	Cow tomme	ZDP683	*Salmonella* Dublin	Raw milk cheese	Seeding	72h at 5 ± 3 °C	/	1,2	+
1758410	Cow tomme	ZDP683	*Salmonella* Dublin	Raw milk cheese	Seeding	72h at 5 ± 3 °C	/	1,2	+
1758411	Brie	ZDP683	*Salmonella* Dublin	Raw milk cheese	Seeding	72h at 5 ± 3 °C	/	1,2	+
1758412	Laguiole with raw milk	ZDP683	*Salmonella* Dublin	Raw milk cheese	Seeding	72h at 5 ± 3 °C	/	1,2	+
1758413	Comté with raw milk	ZDP683	*Salmonella* Dublin	Raw milk cheese	Seeding	72h at 5 ± 3 °C	/	1,2	+
1758414	Cow tomme with raw milk	ZDP683	*Salmonella* Dublin	Raw milk cheese	Seeding	72h at 5 ± 3 °C	/	1,2	+
1758415	Roquefort	LDV630	*Salmonella* Napoli	Raw ewe milk cheese	Seeding	72h at 5 ± 3 °C	/	1,6	+
1758416	Rocamadour	LDV630	*Salmonella* Napoli	Raw ewe milk cheese	Seeding	72h at 5 ± 3 °C	/	1,6	+
1758417	Cream goat cheese	LDV630	*Salmonella* Napoli	Raw ewe milk cheese	Seeding	72h at 5 ± 3 °C	/	1,6	+
1758418	Cream goat cheese	LDV630	*Salmonella* Napoli	Raw ewe milk cheese	Seeding	72h at 5 ± 3 °C	/	1,6	+
1758419	Raw milk goat cheese	LDV630	*Salmonella* Napoli	Raw ewe milk cheese	Seeding	72h at 5 ± 3 °C	/	1,6	+
1758420	Goat gouda	LDV630	*Salmonella* Napoli	Raw ewe milk cheese	Seeding	72h at 5 ± 3 °C	/	1,6	+
1758421	Mackerel	CJF795	*Salmonella* Ibadan	Raw swordfish	Seeding	72h at 5 ± 3 °C	/	2,0	+
1758422	Hake fillet	CJF795	*Salmonella* Ibadan	Raw swordfish	Seeding	72h at 5 ± 3 °C	/	2,0	+
1758423	Gurnard fillet	CJF795	*Salmonella* Ibadan	Raw swordfish	Seeding	72h at 5 ± 3 °C	/	2,0	+
1758424	Salmon steak	CJF795	*Salmonella* Ibadan	Raw swordfish	Seeding	72h at 5 ± 3 °C	/	2,0	+
1758425	Haddock fillet	CJF795	*Salmonella* Ibadan	Raw swordfish	Seeding	72h at 5 ± 3 °C	/	2,0	+
1758426	Red mullet fillet	CJF795	*Salmonella* Ibadan	Raw swordfish	Seeding	72h at 5 ± 3 °C	/	2,0	+
1758427	Shrimp cassolette	FRR884	*Salmonella* Muenster	Skate wing	Seeding	72h at 5 ± 3 °C	/	2,2	+
1758428	Salmon puff pastry	FRR884	*Salmonella* Muenster	Skate wing	Seeding	72h at 5 ± 3 °C	/	2,2	+
1758429	Surimi shell	FRR884	*Salmonella* Muenster	Skate wing	Seeding	72h at 5 ± 3 °C	/	2,2	+
1758430	Roasted sardines	FRR884	*Salmonella* Muenster	Skate wing	Seeding	72h at 5 ± 3 °C	/	2,2	+
1758431	Salmon pancakes	FRR884	*Salmonella* Muenster	Skate wing	Seeding	72h at 5 ± 3 °C	/	2,2	+
1758432	Crab	FRR884	*Salmonella* Muenster	Skate wing	Seeding	72h at 5 ± 3 °C	/	2,2	+
1770850	Rabbit pâté for cats	ZEK839	*Salmonella* Cerro	Meat powder	Spiking	15 min at 56°C and cold water	1,31	2,6	+
1770851	Poultry pâté for dogs	ZEK839	*Salmonella* Cerro	Meat powder	Spiking	15 min at 56°C and cold water	1,31	2,6	+
1770856	Seeds for birds	ZEK839	*Salmonella* Cerro	Meat powder	Spiking	15 min at 56°C and cold water	1,31	2,6	+
1770857	Seeds for rabbit	ZEK839	*Salmonella* Cerro	Meat powder	Spiking	15 min at 56°C and cold water	1,31	2,6	+
1770858	Broken rice for dogs	ZEK839	*Salmonella* Cerro	Meat powder	Spiking	15 min at 56°C and cold water	1,31	2,6	+
1770859	Dog food	ZEK839	*Salmonella* Cerro	Meat powder	Spiking	15 min at 56°C and cold water	1,31	2,6	+
1770852	Dog treats	ZLQ024	*Salmonella* Orianenburg	Vegetables	Spiking	2 cycle of 20 min at -80°C and 20 min at 50°C	2,56	4,0	+
1770853	Cat treats	ZLQ024	*Salmonella* Orianenburg	Vegetables	Spiking	2 cycle of 20 min at -80°C and 20 min at 50°C	2,56	4,0	+

Samples		Strains							Result
N°	Product	Code	Strain	Origin	Type of stress	Applied stress	Delta log	Level (CFU per test portion)	
1770854	Cat food	ZLQ024	*Salmonella* Orianenburg	Vegetables	Spiking	2 cycle of 20 min at -80°C and 20 min at 50°C	2,56	4,0	+
1770855	Dog food	ZLQ024	*Salmonella* Orianenburg	Vegetables	Spiking	2 cycle of 20 min at -80°C and 20 min at 50°C	2,56	4,0	+
1770860	Soy	ZHL075	*Salmonella* Salamae	Cereals	Spiking	15 min at 56°C and cold water	1,58	1,4	+
1770861	Oat	ZHL075	*Salmonella* Salamae	Cereals	Spiking	15 min at 56°C and cold water	1,58	1,4	+
1770862	Rapessed flour	ZHL075	*Salmonella* Salamae	Cereals	Spiking	15 min at 56°C and cold water	1,58	1,4	-
1778848	Rapessed flour	ZHL075	*Salmonella* Salamae	Cereals	Spiking	15 min at 56°C and cold water	1,11	4,8	+
1758460	Smoked bacon	YQY898	*Salmonella enterica* 4,12:i:-	Pork chop	Seeding	72h at 5 ± 3 °C	/	1,6	+
1758461	Smoked duck-breast filet	YQY898	*Salmonella enterica* 4,12:i:-	Pork chop	Seeding	72h at 5 ± 3 °C	/	1,6	-
1758462	Smoked ham	YQY898	*Salmonella enterica* 4,12:i:-	Pork chop	Seeding	72h at 5 ± 3 °C	/	1,6	+
1758463	Smoked sausage	YQY898	*Salmonella enterica* 4,12:i:-	Pork chop	Seeding	72h at 5 ± 3 °C	/	1,6	+
1758464	Smoked cervelas	YQY898	*Salmonella enterica* 4,12:i:-	Pork chop	Seeding	72h at 5 ± 3 °C	/	1,6	+
1758465	Smoked sausage	YQY898	*Salmonella enterica* 4,12:i:-	Pork chop	Seeding	72h at 5 ± 3 °C	/	1,6	+
1758458	Pork rillettes	GTG344	*Salmonella* Kedougou	Tomato meat	Seeding	72h at 5 ± 3 °C	/	3,0	-
1758459	Dry sausage	GTG344	*Salmonella* Kedougou	Tomato meat	Seeding	72h at 5 ± 3 °C	/	3,0	+
1770880	Grey shrimp	ALB748	*Salmonella* Anatum	Raw frozen lobster tail	Seeding	72h at 5 ± 3 °C	/	1,2	+
1770881	Crab	ALB748	*Salmonella* Anatum	Raw frozen lobster tail	Seeding	72h at 5 ± 3 °C	/	1,2	+
1770882	Whelks	ALB748	*Salmonella* Anatum	Raw frozen lobster tail	Seeding	72h at 5 ± 3 °C	/	1,2	+
1770883	Squid	ALB748	*Salmonella* Anatum	Raw frozen lobster tail	Seeding	72h at 5 ± 3 °C	/	1,2	+
1778794	Dough residue	ZNE350	*Salmonella* Indica	Environment	Seeding	72h at 5 ± 3 °C	/	1,4	+
1778795	Dough residue	ZNE350	*Salmonella* Indica	Environment	Seeding	72h at 5 ± 3 °C	/	1,4	+
1778796	Chicken breast residue	ZNE350	*Salmonella* Indica	Environment	Seeding	72h at 5 ± 3 °C	/	1,4	+
1778797	Duck residue	ZNE350	*Salmonella* Indica	Environment	Seeding	72h at 5 ± 3 °C	/	1,4	+
1778798	Smoked salmon residue	ZNE350	*Salmonella* Indica	Environment	Seeding	72h at 5 ± 3 °C	/	1,4	+
1778799	Smoked mackerel residue	ZNE350	*Salmonella* Indica	Environment	Seeding	72h at 5 ± 3 °C	/	1,4	+
1778800	Chicken breast residue	ZTT014	*Salmonella* Cubana	Poultry environment	Seeding	72h at 5 ± 3 °C	/	2,2	+
1778801	Turkey breast residue	ZTT014	*Salmonella* Cubana	Poultry environment	Seeding	72h at 5 ± 3 °C	/	2,2	+
1778802	Egg product aspiration packaging residue	ZTT014	*Salmonella* Cubana	Poultry environment	Seeding	72h at 5 ± 3 °C	/	2,2	+
1778803	Egg product residues soil conditioning	ZTT014	*Salmonella* Cubana	Poultry environment	Seeding	72h at 5 ± 3 °C	/	2,2	+
1770891	Egg cream	KSS580	*Salmonella* Mbandaka	Egg product environment	Seeding	72h at 5 ± 3 °C	/	1,0	+
1770892	Floating island	KSS580	*Salmonella* Mbandaka	Egg product environment	Seeding	72h at 5 ± 3 °C	/	1,0	+
1770893	Creme brulee	KSS580	*Salmonella* Mbandaka	Egg product environment	Seeding	72h at 5 ± 3 °C	/	1,0	+
1770894	Mayonnaise	KSS580	*Salmonella* Mbandaka	Egg product environment	Seeding	72h at 5 ± 3 °C	/	1,0	+
1770895	Mimosa egg	KSS580	*Salmonella* Mbandaka	Egg product environment	Seeding	72h at 5 ± 3 °C	/	1,0	+
1770896	Milk egg	KSS580	*Salmonella* Mbandaka	Egg product environment	Seeding	72h at 5 ± 3 °C	/	1,0	+
1770897	Chocolate mousse	LHC697	*Salmonella* Enteritidis	Egg product environment	Seeding	72h at 5 ± 3 °C	/	1,2	+
1778792	Poached eggs	LHC697	*Salmonella* Enteritidis	Egg product environment	Seeding	72h at 5 ± 3 °C	/	1,2	+
1778793	Egg white foam	LHC697	*Salmonella* Enteritidis	Egg product environment	Seeding	72h at 5 ± 3 °C	/	1,2	+
1778816	Powdered pasteurized egg white	LJU886	*Salmonella* Ohio	Egg product environment	Spiking	2 cycle of 20 min at -80°C and 20 min at 50°C	0,73	1,8	+
1778817	Powdered pasteurized egg white	LJU886	*Salmonella* Ohio	Egg product environment	Spiking	2 cycle of 20 min at -80°C and 20 min at 50°C	0,73	1,8	+
1778844	Pink prawns	KPN016	*Salmonella* Weltewreden	Raw shrimps	Seeding	72h at 5 ± 3 °C	/	3,0	+
1778845	Mussels	KPN017	*Salmonella* Weltewreden	Raw shrimps	Seeding	72h at 5 ± 3 °C	/	3,0	+
1778850	Smoked herring	GDR375	*Salmonella* Postdam	Frozen grouper	Seeding	72h at 5 ± 3 °C	/	2,2	+
1778851	Smoked salmon	GDR375	*Salmonella* Postdam	Frozen grouper	Seeding	72h at 5 ± 3 °C	/	2,2	+
1778852	Smoked prawns	GDR375	*Salmonella* Postdam	Frozen grouper	Seeding	72h at 5 ± 3 °C	/	2,2	-
1778853	Smoked haddock	GDR375	*Salmonella* Postdam	Frozen grouper	Seeding	72h at 5 ± 3 °C	/	2,2	+
1778854	Smoked mackerel	GDR375	*Salmonella* Postdam	Frozen grouper	Seeding	72h at 5 ± 3 °C	/	2,2	+

Samples		Strains							Result
N°	Product	Code	Strain	Origin	Type of stress	Applied stress	Delta log	Level (CFU per test portion)	
1778855	Smoked sardines	GDR375	*Salmonella* Postdam	Frozen grouper	Seeding	72h at 5 ± 3 °C	/	2,2	+
1778867	Powdered pasteurized egg yolk	YZC738	*Salmonella* Blockley	Chicken farming environment	Spiking	15 min at 56°C and cold water	1,21	3,6	+
1778869	Powdered pasteurized egg yolk	LDM565	*Salmonella* Agama	Chicken brechet	Spiking	15 min at 56°C and cold water	0,79	4,6	+
1778870	Powdered pasteurized egg yolk	APN015	*Salmonella* Kottbus	Chicken	Spiking	15 min at 56°C and cold water	2,13	2,8	+
1778872	Powdered pasteurized whole egg	YZC738	*Salmonella* Blockley	Chicken farming environment	Spiking	15 min at 56°C and cold water	1,21	4,6	+
1778874	Powdered pasteurized whole egg	LDM565	*Salmonella* Agama	Chicken brechet	Spiking	15 min at 56°C and cold water	0,79	3,6	+
1778875	Powdered pasteurized whole egg	APN015	*Salmonella* Kottbus	Chicken	Spiking	15 min at 56°C and cold water	2,13	2,8	+
1813645	Egg product drying workshop	WFD187	*Salmonella* Isangi	Egg product environment	Spiking	6 days TS pH=4	0,82	2,4	+
1813646	Roof surface of egg products workshop	WFD187	*Salmonella* Isangi	Egg product environment	Spiking	6 days TS pH=4	0,82	2,4	+
1813647	Liquid product tank product egg workshop	WFD187	*Salmonella* Isangi	Egg product environment	Spiking	6 days TS pH=4	0,82	2,4	+
1813648	Cold room ventilation grille	WFD187	*Salmonella* Isangi	Egg product environment	Spiking	6 days TS pH=4	0,82	2,4	+
1813649	Shelf area for packaged products in a cold room	WFD187	*Salmonella* Isangi	Egg product environment	Spiking	6 days TS pH=4	0,82	2,4	+
1813650	Cheese weigh scale	WFD187	*Salmonella* Isangi	Egg product environment	Spiking	6 days TS pH=4	0,82	2,4	-
1813651	Palletization area for egg products workshop	ZVC471	*Salmonella* Muenchen	Environmental residues	Spiking	6 days TS 10% NaCl	0,59	2,6	+
1813652	Powder weighing room floor	ZVC471	*Salmonella* Muenchen	Environmental residues	Spiking	6 days TS 10% NaCl	0,59	2,6	+
1813653	Interior of finished product storage refrigerator	ZVC471	*Salmonella* Muenchen	Environmental residues	Spiking	6 days TS 10% NaCl	0,59	2,6	-
1813654	Fish knife blade	ZVC471	*Salmonella* Muenchen	Environmental residues	Spiking	6 days TS 10% NaCl	0,59	2,6	+
1813655	Butcher cold room shelf	ZVC471	*Salmonella* Muenchen	Environmental residues	Spiking	6 days TS 10% NaCl	0,59	2,6	+
1813656	Butcher cutting board	ZVC471	*Salmonella* Muenchen	Environmental residues	Spiking	6 days TS 10% NaCl	0,59	2,6	+
1813657	Pastry worktop	HJY013	*Salmonella* Muenster	Flour mill environment	Spiking	6 days TS pH=4	0,69	3,2	+
1813658	Interior of the cold meats display case	HJY013	*Salmonella* Muenster	Flour mill environment	Spiking	6 days TS pH=4	0,69	3,2	+
1813659	Storage shelf for dishes in laundromat	HJY013	*Salmonella* Muenster	Flour mill environment	Spiking	6 days TS pH=4	0,69	3,2	+
1813660	Cheese knife blade	HJY013	*Salmonella* Muenster	Flour mill environment	Spiking	6 days TS pH=4	0,69	3,2	+
1813661	Cold room cold room wall	HJY013	*Salmonella* Muenster	Flour mill environment	Spiking	6 days TS pH=4	0,69	3,2	+
1813662	Ham slicer	HJY013	*Salmonella* Muenster	Flour mill environment	Spiking	6 days TS pH=4	0,69	3,2	+

APPENDIX D - SENSITIVITY RAW RESULTS

Caption:

2004: initial validation study

-: negative result

+: positive result

2016: renewal study

H / M / L / Ø: level of annex flora, from high to low

4 / 3 / 2 /1 / 0: level of typical flora, from high to low

I: result after re-isolation

(XXX): number of typical colonies

2020: renewal study

Bacterial burden	*Distribution of flora*
Ø: no culture	A = pure culture of suspect colonies
L = low	B = mixture with a majority of suspect colonies
M = moderate	C = mixture with a minority of suspect colonies
H = high	D = mixture with rare suspect colonies
	E = absence of suspect colonies
	(x): x colonies characteristic of Salmonella if x ≤ 5

Meat products

Study	Sample number	Sample	Type	Inocu-lation level	Type of contami-nation	Reference method ISO 6579						SMS Method		Final result	Concor-dance
						RVS		MKTTn		Confir-mation	Result	SMS	Confir-mation ISO		
						XLD	ASAP	XLD	ASAP						
Initial study	NC6	Raw meat	a-	/	/	-	-	-	-	/	A	-	/	A	NA
	NC7	Veal nut	a-	/	/	-	-	-	-	/	A	-	/	A	NA
	NC12	Beef muscle	a-	/	/	-	-	-	-	/	A	-	/	A	NA
	NC13	Lean beef	a-	/	/	-	-	-	-	/	A	-	/	A	NA
	NC14	Beef capa	a-	/	/	-	-	-	-	/	A	-	/	A	NA
	NC15	Pork trim	a-	/	/	-	-	-	-	/	A	-	/	A	NA
	NC16	Raw ground beef	a-	/	/	-	-	-	-	/	A	-	/	A	NA
	NC17	Raw ground veal	a-	/	/	-	-	-	-	/	A	-	/	A	NA
	NC18	Miter set	a-	/	/	-	-	-	-	/	A	-	/	A	NA
	NC19	Rumpsteak	a-	/	/	-	-	-	-	/	A	-	/	A	NA
	NC20	Veal chop	a-	/	/	-	-	-	-	/	A	-	/	A	NA
	NC21	Lamb shoulder	a-	/	/	-	-	-	-	/	A	-	/	A	NA
	NC23	Pallet pig	a-	/	/	-	-	-	-	/	A	-	/	A	NA
	NC24	Sliced veal	a-	/	/	-	-	-	-	/	A	-	/	A	NA
	NC29	Pork spleen	a-	/	/	-	-	-	-	/	A	-	/	A	NA
	NC30	Meat beef	a-	/	/	-	-	-	-	/	A	-	/	A	NA
	NC31	Pork liver	a-	/	/	-	-	-	-	/	A	-	/	A	NA
	C4	Strainer	a+	/	nc	+	+	+	+	+	P	+	+	P	PA
	C14	Tongue	a+	/	nc	+	+	+	+	+	P	+	+	P	PA
	C16	Skinny head	a+	/	nc	+	+	+	+	+	P	+	+	P	PA
	C17	Skinny head	a+	/	nc	+	+	+	+	+	P	+	+	P	PA
	C18	Red meat	a+	/	nc	+	+	+	+	+	P	+	+	P	PA
	C21	Red meat	a+	/	nc	+	+	+	+	+	P	+	+	P	PA
	C22	Head	a+	/	nc	+	+	+	+	+	P	+	+	P	PA
	C23	Liver	a+	/	nc	+	+	+	+	+	P	+	+	P	PA
	C24	Tongue	a+	/	nc	+	+	+	+	+	P	+	+	P	PA
	C25	Grilled pork	a+	/	nc	+	+	+	+	+	P	+	+	P	PA
	C28	Lean pork	a+	/	nc	+	+	+	+	+	P	+	+	P	PA
	C29	Raw pork	a+	/	nc	+	+	+	+	+	P	+	+	P	PA
	C2	Pork liver	a+	/	nc	+	+	+	+	+	P	+	+	P	PA
	C1	Raw pork	a+	/	nc	+	+	+	+	+	P	+	+	P	PA
	C5	Pork liver	a+	/	nc	+	+	+	+	+	P	+	+	P	PA
	C6	Pork liver	a+	/	nc	+	+	+	+	+	P	+	+	P	PA
	NC4	Chicken breast	b-	/	/	-	-	-	-	/	A	-	/	A	NA
	NC8	Raw chicken	b-	/	/	-	-	-	-	/	A	-	/	A	NA
	NC10	Raw chicken	b-	/	/	-	-	-	-	/	A	-	/	A	NA
	NC11	Raw turkey leg	b-	/	/	-	-	-	-	/	A	-	/	A	NA
	NC22	Chicken breast	b-	/	/	-	-	-	-	/	A	-	/	A	NA
	NC25	Chicken leg	b-	/	/	-	-	-	-	/	A	-	/	A	NA
	NC26	Chicken leg	b-	/	/	-	-	-	-	/	A	-	/	A	NA
	NC27	Poultry breast	b-	/	/	-	-	-	-	/	A	-	/	A	NA
	C3	Poultry	b+	/	nc	+	+	+	+	+	P	+	+	P	PA
	C7	Raw poultry	b+	/	nc	+	+	+	+	+	P	+	+	P	PA
	C8	Raw poultry	b+	/	nc	+	+	+	+	+	P	+	+	P	PA
	C9	Raw poultry	b+	/	nc	+	+	+	+	+	P	+	+	P	PA
	C10	Raw poultry	b+	/	nc	+	+	+	+	+	P	+	+	P	PA
	C11	Raw poultry	b+	/	nc	+	+	+	+	+	P	+	+	P	PA
	C12	Raw poultry	b+	/	nc	+	+	+	+	+	P	+	+	P	PA
	C13	Chicken breast	b+	/	nc	+	+	+	+	+	P	+	+	P	PA
	C15	White meat	b+	/	nc	+	+	+	+	+	P	+	+	P	PA
	C20	Skinless fillet	b+	/	nc	+	+	+	+	+	P	+	+	P	PA
	C30	Raw chicken	b+	/	nc	+	+	+	+	+	P	+	+	P	PA
	NC1	Poultry sausage	c-	/	/	-	-	-	-	/	A	-	/	A	NA
	NC2	Raw veal	c-	/	/	-	-	-	-	/	A	-	/	A	NA
	NC3	Chicken with herbs	c-	/	/	-	-	-	-	/	A	-	/	A	NA
	NC5	Raw lamb	c-	/	/	-	-	-	-	/	A	-	/	A	NA
	NC9	Duck breast	c-	/	/	-	-	-	-	/	A	-	/	A	NA
	NC28	Raw ham	c-	/	/	-	-	-	-	/	A	-	/	A	NA
	NC32	Sausage	c-	/	/	-	-	-	-	/	A	-	/	A	NA
	C26	Raw ravioli	c+	/	nc	+	+	+	+	+	P	-	/	A	ND
	C19	Raw sausage	c+	/	nc	+	+	+	+	+	P	+	+	P	PA
	C27	White turkey stew	c+	/	nc	+	+	+	+	+	P	+	+	P	PA

Meat products

Study	Sample number	Sample	Type	Inoculation level	Type of contamination	Reference method ISO 6579 (2017)f						SMS Method												Concordance confirmation at 5h	Concordance confirmation at 24h
						RVS		MKTTn		Confirmation	Result	SMS at 14h	SMS at 24h	Confirmation with ISO tests	Result (conf ISO)	SMS confirmation at 5h			SMS confirmation at 24h						
						XLD	Rapid Salm	XLD	Rapid Salm							BHI	Latex	Result	SALSA ASAP	SALSA XLD	Latex test	Result			
Renewal study	1758402	Garlic sausage	c+	2,4	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758403	Rabbit pie	c-	2,4	Seeding	Ø	Ø	EM	EM	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1758404	Pork snout	c+	2,4	Seeding	BM	BM	BM	BM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	BM	BM	+	P	PA	PA
	1758405	Deer paté	c+	2,4	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	Ø migration, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758406	Chicken sandwich	c+	2,4	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758407	Cervelas salad	c+	2,4	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758408	Piemontaise salad	c+	2,2	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	BM	BM	+	P	PA	PA
	1770798	Chicken thigh	b-	/	/	EL	EL	EM	EM	/	A	3 arcs <2cm, faible virage	3 arcs <2cm, faible virage	+	A	+	-	A	EM	EM	-	A	NA	NA
	1770799	Rillauds	c-	/	/	EL	Ø	EL	Ø	/	A	Ø	3 arcs <2cm, faible virage	-	A	+	-	A	EM	EM	-	A	NA	NA
	1770800	Goose rillettes	c-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1770801	Twerp	c-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1758458	Pork rillettes	c-	3,0	Seeding	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1758459	Dry sausage	c+	3,0	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs <2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA

Dairy products

Study	Sample number		Type	Inoculation level	Stress	RM: ISO 6579							AM: SMS										Concordance MR / MA
						RVS		MKTTn		Confirmation	Agglutination	Result	SMS	Confirmation ISO	Result	Conf 1		Conf 2				Final result	
																5h incub BHI	Result	SALSA		Test latex	Result		
						XLD	ASAP	XLD	ASAP									XLD	ASAP				
Initial study and 2016 renewal study	NL1	Camembert	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NL2	Comté	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NL3	Saint Marcellin	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NL4	Camembert with raw milk	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NL5	Bleu d'Auvergne	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NL6	Saint Félicien	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NL7	Tomme de Rouergue	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NL10	Fourme d'Ambert	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NL11	Camembert with raw milk	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NL12	Camembert	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NL13	Saint Marcellin	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NL14	Cantal	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NL15	Beaufort	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NL16	Brie	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NL17	Fourme d'Ambert	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NL18	Morbier	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NL19	Gruyère	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NL22	Gouda	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NL23	Edam	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NL26	Comté with raw milk	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NL27	Cantal with raw milk	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NL28	Comté with raw milk	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NL29	Beaufort with raw milk	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NL30	Cantal with raw milk	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NL31	Gruyère with raw milk	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	SMS 45	Morbier with raw milk	a-	0,4	Seeding	1L	0L	2L	0M	-	-	A	doubtful	/	A	-	A	3H	0H	-	A	A	NA
	SMS 20	Morbier with raw milk	a-	1,0	Seeding	0H	0H	0H	0H	/	/	A	+	-	A	-	A	0H	0H	-	A	A	NA
	SMS 18	Camembert with raw milk	a+	0,2	Seeding	4M	2H	1H	1H	+	+	P	+	+	P	+	P	1H	1H	+	P	P	PA
	SMS 19	Brie de Meaux with raw milk	a+	1,0	Seeding	2M	3L	1H	1H	+	+	P	+	+	P	+	P	1H	1H	+	P	P	PA
	SMS 46	Comté with raw milk	a+	1,0	Seeding	1Ø	2Ø	3Ø	3Ø	+	+	P	+	+	P	+	P	4Ø	4Ø	+	P	P	PA
	L24	Brie with raw milk	a+	25	Spiking	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	NL8	Perail ewe cheese	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NL9	Roquefort	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NL20	Goat cheese	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	SMS 17	Crottin de Chavignol with raw milk	b-	1,0	Seeding	0H	0H	0H	0M	/	/	A	doubtful	/	A	-	A	0H	0H	-	A	A	NA
	SMS 16	Rocamadour with raw milk	b+	0,2	Seeding	4L	4Ø	4L	3L	+	+	P	+	+	P	+	P	4Ø	4Ø	+	P	P	PA
	SMS 21	Pecarino (cheese and olive)	b+	1,0	Seeding	2H	1H	1H	1H	+	+	P	+	+	P	+	P	1H	1H	+	P	P	PA
	SMS 44	Raw milk goat cheese	b+	1,0	Seeding	4Ø	4Ø	4H	4Ø	+	+	P	+	+	P	+	P	4Ø	4Ø	+	P	P	PA
	L23	Raw milk goat cheese	b+	25	Spiking	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	NL21	Milk powder	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NL24	Raw milk	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NL25	Raw milk	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	SMS 25	Raw milk	c-	0,2	Seeding	0H	0H	0H	0H	/	/	A	-	/	A	/	A	/	/	/	A	A	NA
	SMS 24	Pasteurized milk	c-	0,4	Seeding	0Ø	0Ø	0Ø	0Ø	/	/	A	-	/	A	/	A	/	/	/	A	A	NA
	SMS 23	Fermented milk	c+	0,4	Seeding	0Ø	0Ø	4Ø	4Ø	+	+	P	-/-/-	/	A	-	A	0H	0H	/	A	A	ND
	SMS 22	Yogurt	c+	0,4	Seeding	4Ø	4Ø	4Ø	4Ø	+	+	P	+	+	P	+	P	4Ø	4Ø	+	P	P	PA
	SMS 43	Pasteurized milk	c+	0,4	Seeding	4Ø	4Ø	4Ø	3Ø	+	+	P	+	+	P	+	P	4Ø	4Ø	+	P	P	PA
	SMS 42	Raw cow's milk	c+	1,0	Seeding	2M	2M	3Ø	2H	+	+	P	-/-/-/-/-	+	A (FN)	-	A	3H	1H	+	A (FN)	A	ND
	L14	Raw cream	c+	/	nc	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	L15	Raw milk 1	c+	/	nc	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	L17	Raw milk 3	c+	/	nc	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	L16	Raw milk 2	c+	/	nc	-	-	-	-	/	/	A	+	+	P	/	/	/	/	/	/	P	PD
	L18	Raw milk 4	c+	/	nc	-	-	-	-	/	/	A	+	+	P	/	/	/	/	/	/	P	PD
	L22	Raw milk	c+	23	Spiking	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA

Dairy products

Study	Sample number	Sample	Type	Inoculation level	Stress	Reference method ISO 6579 (2017)[c]						SMS Method											Concordance confirmation at 5h	Concordance confirmation at 24h
						RVS		MKTTn		Confirmation	Result	SMS at 14h	SMS at 24h	Confirmation with ISO tests	Result (conf ISO)	SMS confirmation at 5h			SMS confirmation at 24h					
						XLD	Rapid Salm	XLD	Rapid Salm							BHI	Latex	Result	SALSA		Latex test	Result		
																			ASAP	XLD				
Renewal study	1758409	Cow tomme	a+	1,2	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758410	Cow tomme	a+	1,2	Seeding	AM	AM	DM	BM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	BM	BM	+	P	PA	PA
	1758411	Brie	a+	1,2	Seeding	BM	BM	BM	BM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	BM	BM	+	P	PA	PA
	1758412	Laguiole with raw milk	a+	1,2	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758413	Comté with raw milk	a+	1,2	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758414	Cow tomme with raw milk	a+	1,2	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs <2cm, Ø virage	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758415	Roquefort	b+	1,6	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758416	Rocamadour	b+	1,6	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs <2cm, Ø virage	1 arc >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758417	Cream goat cheese	b+	1,6	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs <2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758418	Cream goat cheese	b+	1,6	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs <2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758419	Raw milk goat cheese	b+	1,6	Seeding	EM	Ø	EM	Ø	/	A	3 arcs <2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PD	PD
	1758420	Goat gouda	b+	1,6	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1770802	Cream goat cheese	b-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	-	A	/	/	A	/	/	/	A	NA	NA
	1770803	Goat tomme	b-	/	/	Ø	EL	Ø	EL	/	A	Ø	3 arcs <2cm, virage rouge	-	A	+	-	A	EM	EM	/	A	NA	NA
	1770804	Cream goat cheese	b-	/	/	EL	EL	EL	EL	/	A	Ø	3 arcs <2cm, virage rouge	-	A	+	-	A	EM	EM	/	A	NA	NA
	1770805	Ewe tomme	b-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	-	A	/	/	A	/	/	/	A	NA	NA
	1770806	Goat tomme	b-	/	/	EL	EL	EL	EL	/	A	Ø	3 arcs <2cm, virage rouge	-	A	+	-	A	EM	EM	/	A	NA	NA
	1770807	Cream goat cheese	b-	/	/	DL	EL	EL	EL	*Proteus mirabilis*	A	Ø	3 arcs <2cm, virage rouge	-	A	+	-	A	EM	EM	/	A	NA	NA
	1770808	Custard	c-	/	/	Ø	EL	Ø	EL	/	A	Ø	Ø	-	A	/	/	A	/	/	/	A	NA	NA
	1770809	Bechamel sauce and cheese	c-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	-	A	/	/	A	/	/	/	A	NA	NA
	1770810	Gratin dauphinois	c-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	-	A	/	/	A	/	/	/	A	NA	NA
	1770811	Raw cream	c-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	-	A	/	/	A	/	/	/	A	NA	NA
	1770812	Natural yogurt	c-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	-	A	/	/	A	/	/	/	A	NA	NA

Seafood products

Study	Sample number	Sample	Type	Inoculation level	Stress	RM: ISO 6579							AM: SMS										Concordance MR / MA
						RVS		MKTTn		Confirmation	Agglutination	Result	SMS	Confirmation ISO	Result	Conf 1		Conf 2				Final result	
																5h incub BHI	Result	SALSA		Test latex	Result		
						XLD	ASAP	XLD	ASAP									XLD	ASAP				
Initial study and 2016 renewal study	SMS 11	Saithe filet	a-	0,2	Seeding	0M	0L	0H	0H	/	/	A	-	/	A	-	A	0H	0L	-	A	A	NA
	SMS 1S3	Raw cod fillet	a-	0,2	Seeding	0H	0H	0H	0H	/	/	A	-	/	A	-	A	0H	0H	-	A	A	NA
	NM1	Saithe fillet	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NMS3	Diced salmon	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NM4	Cod	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NM5	Diced salmon	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NM7	Pout fillet	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NM8	Hake fillet	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NM9	Fillet oh sea bream	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NM10	Hoki fillet	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NM12	Monkish fillet	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NM14	Mackerel	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NM15	Whiting fillet	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NM16	Swordfish fillet	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NM17	Julienne fillet	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NM19	Perch fillet	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NM20	Fillet oh sea bream	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NM21	Perch fillet	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NM24	Salmon fillet	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NM25	Hoki fillet	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NM26	Ray	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NM27	Saithe fillet	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NM29	Perch fillet	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NMS30	Tuna	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	SMS 12	Palice fillet	a+	0,4	Seeding	0H	4Ø	0H	4Ø	+	+	P	+	+	P	+	P	4H	4Ø	+	P	P	PA
	SMS 47	Perch fillet	a+	0,6	Seeding	2Ø	2Ø	S3Ø	2Ø	+	+	P	+	+	P	+	P	4Ø	4Ø	+	P	P	PA
	SMS 56	Saithe filet	a+	5	Seeding	4Ø	4Ø	4Ø	4Ø	+	+	P	+	+	P	+	P	4Ø	4Ø	+	P	P	PA
	NM18	Shrimps	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NM22	Squid	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NM2S3	Squid	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NMS31	Crabmeat	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	SMS 10	Cooked peeled shrimps	b+	0,6	Seeding	0H	4Ø	0H	4Ø	+	+	P	+	+	P	+	P	0H	4Ø	+	P	P	PA
	SMS 14	Squid rings	b+	0,6	Seeding	0H	4Ø	0H	S3M	+	+	P	+	+	P	+	P	0H	4Ø	+	P	P	PA
	M22	Mussels	b+	13	Spiking	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	M23	Cuttlefish	b+	13	Spiking	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	M2	Mussels	b+	/	nc	-	-	-	-	/	/	A	+	+	P	/	/	/	/	/	/	P	PD
	SMS 8	Tarama with cod eggs	c-	0,4	Seeding	0M	0M	0H	0H	/	/	A	-	/	A	/	A	/	/	/	A	A	NA
	NM2	Salmon tartare	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NM6	Fish terrine	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NM11	Fish terrine	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NM1S3	Salmon paupiette	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NM28	Fish caviar	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	SMS 9	Surimi	c+	0,4	Seeding	0H	4Ø	0H	4Ø	+	+	P	+	+	P	+	P	4H	4H	+	P	P	PA
	SMS 48	Lumpfish egg	c+	2,0	Seeding	2Ø	2Ø	S3Ø	4Ø	+	+	P	+	+	P	+	P	S3H	4Ø	+	P	P	PA
	M25	Seafood cocktail	c+	27	Spiking	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	M1	Fish fritters	c+	/	nc	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA

Seafood products

Study	Sample number	Sample	Type	Inoculation level	Stress	Reference method ISO 6579 (2017)[c]						SMS Method												Concordance confirmation at 5h	Concordance confirmation at 24h
						RVS		MKTTn		Confirmation	Result	SMS at 14h	SMS at 24h	Confirmation with ISO tests	Result (conf ISO)	SMS confirmation at 5h			SMS confirmation at 24h						
						XLD	Rapid Salm	XLD	Rapid Salm							BHI	Latex	Result	SALSA		Latex test	Result			
																			ASAP	XLD					
Renewal study	1758421	Mackerel	a+	2,0	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758422	Hake fillet	a+	2,0	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758423	Gurnard fillet	a+	2,0	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758424	Salmon steak	a+	2,0	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758425	Haddock fillet	a+	2,0	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758426	Red mullet fillet	a+	2,0	Seeding	AM	AM	BM	BM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758427	Shrimp cassolette	c+	2,2	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758428	Salmon puff pastry	c+	2,2	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758429	Surimi shell	c+	2,2	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758430	Roasted sardines	c+	2,2	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758431	Salmon pancakes	c+	2,2	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758432	Crab	c+	2,2	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1770813	Tartare de St Jacques	c-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1770814	Pipper mackerel	c-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1770815	Fish gratin	c-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1770816	Cooked monkfish	c-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1770879	Pink prawns	b-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1770880	Grey shrimp	b+	1,2	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1770881	Crab	b+	1,2	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1770882	Whelks	b+	1,2	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1770883	Squid	b+	1,2	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1778844	Pink prawns	b+	3,0	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs <2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1778845	Mussels	b+	3,0	Seeding	AH	AH	AH	AH	*Salmonella spp*	P	3 arcs <2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	BM	+	P	PA	PA
	1770885	Pink prawns	b-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1770886	Grey shrimp	b-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1770887	Crab	b-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1770888	Whelks	b-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1770889	Squid	b-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA

Eggs

Study	Sample number	Sample	Type	Inoculation level	Stress	RM: ISO 6579							AM: SMS										Concordance MR / MA
						RVS		MKTTn		Confirmation	Agglutination	Result	SMS	Confirmation ISO	Result	Conf 1		Conf 2				Final result	
																5h incub BHI	Result	SALSA		Test latex	Result		
						XLD	ASAP	XLD	ASAP									XLD	ASAP				
Initial study and 2016 renewal study	SMS 15	Egg yolk	a-	1,0	Seeding	0Ø	0Ø	0Ø	0Ø	/	/	A	-	/	A	/	A	/	/	/	A	A	NA
	SMS 49	Organic egg yolk	a-	0,2	Seeding	0Ø	0Ø	0Ø	0Ø	/	/	A	-	/	A	/	A	/	/	/	A	A	NA
	NO10	Liquid whole egg	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NO27	Whole egg	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NO28	Whole egg	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NO29	egg white foam	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NO30	Egg yolk	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	SMS 59	Egg	a+	2	Seeding	4Ø	4Ø	4Ø	4Ø	+	+	P	+	+	P	+	P	4Ø	4Ø	+	P	P	PA
	O17	Liquid raw egg batch 1	a+	/	nc	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	O18	Liquid raw egg batch 2	a+	/	nc	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	O19	Liquid raw egg batch 3	a+	/	nc	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	O20	Liquid raw egg batch 4	a+	/	nc	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	O21	Liquid raw egg batch 5	a+	/	nc	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	O22	Liquid raw egg batch 6	a+	/	nc	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	O23	Liquid raw egg batch 7	a+	/	nc	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	O24	Liquid raw egg batch 8	a+	/	nc	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	O25	Liquid raw egg batch 9	a+	/	nc	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	O26	Liquid raw egg batch 10	a+	/	nc	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	NO18	Egg powder	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NO19	Egg powder	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	O1	Egg powder	b+	22	Spiking	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	O5	Egg powder	b+	22	Spiking	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	NO1	Custard	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NO2	Jelly egg	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NO3	Hard egg	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NO4	Omelette	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NO5	Creme brulee	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NO6	Egg mayonnaise	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NO7	Scrambled eggs	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NO8	Creme brulee	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NO9	Omelette	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NO11	Omelette	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NO12	Scrambled eggs	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NO13	Egg mayonnaise	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NO14	Omelette	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NO15	Provencal omelette	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NO16	Omelette	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NO17	Poached egg	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NO20	Florentine egg	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NO21	Custard	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NO22	Mayonnaise	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NO23	Mayonnaise	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NO24	Mayonnaise	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NO25	Mayonnaise	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NO26	Mayonnaise	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NO31	Custard	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	O6	Mayonnaise	c+	28	Spiking	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA

Eggs

Study	Sample number	Sample	Type	Inoculation level	Stress	Reference method ISO 6579 (2017)[c]						SMS Method												Concordance confirmation at 5h	Concordance confirmation at 24h
						RVS		MKTTn		Confirmation	Result	SMS at 14h	SMS at 24h	Confirmation with ISO tests	Result	SMS confirmation at 5h			SMS confirmation at 24h						
						XLD	Rapid Salm	XLD	Rapid Salm							BHI	Latex	Result	SALSA		Latex test	Result			
																			ASAP	XLD					
Renewal study	1770891	Egg cream	c+	1,0	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1770892	Floating island	c+	1,0	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1770893	Creme brulee	c+	1,0	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1770894	Mayonnaise	c+	1,0	Seeding	Ø	Ø	AM	AM	*Salmonella spp*	P	3 arcs <2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	DM	DM	+	P	PA	PA
	1770895	Mimosa egg	c+	1,0	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	DM	BM	+	P	PA	PA
	1770896	Milk egg	c+	1,0	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	DM	DM	+	P	PA	PA
	1770897	Chocolate mousse	c+	1,2	Seeding	AM	AL	AM	AL	*Salmonella spp*	P	Ø migration, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	DM	DM	+	P	PA	PA
	1778792	Poached eggs	c+	1,2	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1778793	Egg white foam	c+	1,2	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1778816	Powdered pasteurized egg white	b+	1,8	Spiking	BM	BM	BM	BM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	BM	BM	+	P	PA	PA
	1778817	Powdered pasteurized egg white	b+	1,8	Spiking	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	DM	+	P	PA	PA
	1778820	Pasteurized liquid whole egg	a-	/	/	Ø	Ø	Ø	Ø	/	A	Ø migration, virage rouge	Ø migration, virage rouge	/	A	/	/	A	EM	EM	/	A	NA	NA
	1778821	Liquid whole egg 9% salted and 10.9% sweet	a-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1778822	Powdered pasteurized egg yolk	b-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1778823	Powdered pasteurized egg yolk	b-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1778824	Powdered unpasteurized egg white	b-	/	/	EM	EM	EM	EM	/	A	Ø migration, virage rouge	Ø migration, virage rouge	/	A	/	/	A	EM	EM	/	A	NA	NA
	1778825	Powdered unpasteurized egg white	b-	/	/	EM	EM	EM	EM	/	A	Ø migration, virage rouge	Ø migration, virage rouge	/	A	/	/	A	EM	EM	/	A	NA	NA
	1778826	Powdered pasteurized egg white	b-	/	/	EM	EM	EM	EM	/	A	Ø	Ø migration, léger virage rouge	/	A	/	/	A	EM	EM	/	A	NA	NA
	1778827	Powdered pasteurized egg white	b-	/	/	EM	EM	EM	EM	/	A	Ø	Ø migration, léger virage rouge	/	A	/	/	A	EM	EM	/	A	NA	NA
	1778828	Powdered pasteurized whole egg	b-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1778829	Powdered pasteurized whole egg	b-	/	/	Ø	Ø	EM	EM	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1778867	Powdered pasteurized egg yolk	b+	3,6	Spiking	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1778869	Powdered pasteurized egg yolk	b+	4,6	Spiking	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1778870	Powdered pasteurized egg yolk	b+	2,8	Spiking	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1778872	Powdered pasteurized whole egg	b+	3,6	Spiking	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1778874	Powdered pasteurized whole egg	b+	4,6	Spiking	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1778875	Powdered pasteurized whole egg	b+	2,8	Spiking	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA

Environmental samples

Study	Sample number	Sample	Type	Inoculation level	Stress	RM: ISO 6579							AM: SMS										Concordance MR / MA
						RVS		MKTTn		Confirmation	Agglutination	Result	SMS	Confirmation ISO	Result	Conf 1		Conf 2				Final result	
																5h incub BHI	Result	SALSA		Test latex	Result		
						XLD	ASAP	XLD	ASAP									XLD	ASAP				
Initial study and 2016 renewal study	SMS 26	Water process 1	a-	0,2	Seeding	0H	0H	0H	0H	/	/	A	-	/	A	-	A	0H	0H	/	A	A	NA
	SMS 27	Water process 2	a-	0,2	Seeding	0H	0H	0H	0H	/	/	A	-	/	A	-	A	0H	0H	/	A	A	NA
	SMS 28	Water process 3	a-	0,2	Seeding	0H	0H	0H	0H	/	/	A	-	/	A	-	A	0H	0H	/	A	A	NA
	SMS 29	Water process 4	a-	0,2	Seeding	0M	0M	0H	0H	/	/	A	-	/	A	/	A	/	/	/	A	A	NA
	SMS 30	Water process 5	a-	0,2	Seeding	0L	0Ø	0H	0H	/	/	A	-	/	A	/	A	/	/	/	A	A	NA
	SMS 31	Water process 6	a-	0,2	Seeding	0Ø	0Ø	0H	0H	/	/	A	-	/	A	/	A	/	/	/	A	A	NA
	NE21	Rinsing water for tank in the diving room	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NE28	Water for washing the tank in the disinfection tunnel	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NE32	Disinfection water for cans	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NE33	Wash water from the large mixer	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	SMS 32	Water process 7	a+	1,0	Seeding	1Ø	2Ø	4Ø	4Ø	+	+	P	+ (at 24h)	+	P	+	P	4Ø	4Ø	+	P	P	PA
	SMS 33	Water process 8	a+	1,0	Seeding	4Ø	3Ø	4Ø	4Ø	+	+	P	+ (at 24h)	+	P	+	P	4Ø	4Ø	+	P	P	PA
	SMS 34	Water process 9	a+	1,0	Seeding	4Ø	4Ø	4Ø	4Ø	+	+	P	+ (at 24h)	+	P	+	P	4Ø	4Ø	+	P	P	PA
	SMS 35	er process 10	a+	1,0	Seeding	2Ø	1Ø	4Ø	3Ø	+	+	P	+ (at 24h)	+	P	+	P	4Ø	4Ø	+	P	P	PA
	SMS 36	Water process 11	a+	1,2	Seeding	4Ø	3Ø	4Ø	4Ø	+	+	P	+ (at 24h)	+	P	+	P	4Ø	4Ø	+	P	P	PA
	SMS 37	Water process 12	a+	1,2	Seeding	4Ø	4Ø	4Ø	3Ø	+	+	P	+ (at 24h)	+	P	+	P	4Ø	4Ø	+	P	P	PA
	E3	Pre-wash water after production in the cutting workshop	a+	5	Spiking	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	E4	Pre-wash water after production on trimming table	a+	5	Spiking	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	E1	Pre-wash water after production in the cutting workshop	a+	10	Spiking	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	E2	Pre-wash water after production on trimming table	a+	10	Spiking	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	E6	Mixer wash water	a+	23	Spiking	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	NE1	Line 4 belt in the middle of the chain after cleaning	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NE2	Carpet line 4 start of chain after cleaning	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NE3	Belt line 6 at 1/3 of the chain after cleaning	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NE4	Line 7 edges	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NE5	Cleats on the packaging machine li	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NE6	Line 7 chain end mat	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NE7	Exit sas balance	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NE8	Line 8 stainless steel mat	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NE9	Line 8 mat end shelf	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NE10	Edge of the conditioner line 8	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NE11	Grid at 1/4 of line 7	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA

Environmental samples

Study	Sample number	Sample	Type	Inoculation level	Stress	RM: ISO 6579							AM: SMS										Concordance MR / MA
						RVS		MKTTn		Confirmation	Agglutination	Result	SMS	Confirmation ISO	Result	Conf 1		Conf 2				Final result	
																5h incub BHI	Result	SALSA		Test latex	Result		
						XLD	ASAP	XLD	ASAP									XLD	ASAP				
	NE12	Bread trolley	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
Initial study and 2016 renewal study	NE13	Line 1 mayonnaise dispenser after cleaning	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NE14	Line 1 slicer blade	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NE15	Outer packaging at the exit of the disinfection tunnel	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NE16	Table in deconditioning room	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NE17	Raclette in deconditioning room	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NE18	Big slicer carpet	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NE19	Big Slicer's Claw	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NE20	Large green bin interior after cleaning	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NE22	Large bin cover in the storage room	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NE23	Lid for small bin in the storage room	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NE24	Small green bin interior in storage room	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NE25	Tomato bin interior in storage room	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NE26	Colander interior in storage room	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NE27	Blade of tomato cutter in storage ro	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NE29	Interior cutter after cleaning in the mixing room	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NE30	Cutter blade in the mixing room	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NE31	Wall of the wall in the canning room	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA

Environmental samples

Study	Sample number	Sample	Type	Inoculation level	Stress	Reference method ISO 6579 (2017)[c]						SMS Method												Concordance confirmation at 5h	Concordance confirmation at 24h
						RVS		MKTTn				SMS at 14h	SMS at 24h	Confirmation with ISO tests	Result	SMS confirmation at 5h				SMS confirmation at 24h					
																BHI	Latex	Result	SALSA		Latex test	Result		
						XLD	Rapid Salm	XLD	Rapid Salm	Confirmation	Result								ASAP	XLD				
Renewal study	1813645	Egg product drying workshop	b+	2,4	Spiking	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1813646	Roof surface of egg products workshop	b+	2,4	Spiking	AM	AM	BM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1813647	Liquid product tank product egg workshop	b+	2,4	Spiking	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1813648	Cold room ventilation grille	b+	2,4	Spiking	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1813649	Shelf area for packaged products in a cold room	b+	2,4	Spiking	AM	AL	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1813650	Cheese weigh scale	b-	2,4	Spiking	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1813651	Palletization area for egg products workshop	b+	2,2	Spiking	BM	AM	BM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1813652	Powder weighing room floor	b+	2,2	Spiking	BM	AM	BM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1813653	Interior of finished product storage refrigerator	b-	2,2	Spiking	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1813654	Fish knife blade	b+	2,2	Spiking	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1813655	Butcher cold room shelf	b+	2,2	Spiking	BM	AM	BM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1813656	Butcher cutting board	b+	2,2	Spiking	BM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1813657	Pastry worktop	b+	3,2	Spiking	AL	AL	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1813658	Interior of the cold meats display case	b+	3,2	Spiking	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1813659	Storage shelf for dishes in laundromat	b+	3,2	Spiking	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1813660	Cheese knife blade	b+	3,2	Spiking	AL	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1813661	Cold room cold room wall	b+	3,2	Spiking	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1813662	Ham slicer	b+	3,2	Spiking	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1778794	Dough residue	c+	1,4	Seeding	BM	AM	BM	BM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1778795	Dough residue	c+	1,4	Seeding	BM	AL	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1778796	Chicken breast residue	c+	1,4	Seeding	BH	BH	AM	AH	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1778797	Duck residue	c+	1,4	Seeding	CH	BH	BH	AH	*Salmonella spp*	P	3 arcs <2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1778798	Smoked salmon residue	c+	1,4	Seeding	BH	BM	BM	AH	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1778799	Smoked mackerel residue	c+	1,4	Seeding	BM	AM	BM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	BM	BM	+	P	PA	PA
	1778800	Chicken breast residue	c+	2,2	Seeding	BH	BH	AH	AH	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	BM	BM	+	P	PA	PA
	1778801	Turkey breast residue	c+	2,2	Seeding	BM	BM	BM	BM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	DM	DM	+	P	PA	PA
	1778802	Egg product aspiration packaging residue	c+	2,2	Seeding	EM	EM	EM	CM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	DM	DM	+	P	PA	PA
	1778803	Egg product residues soil conditioning	c+	2,2	Seeding	EM	EM	EM	EM	/	A	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	DM	EM	+	P	PD	PD
	1778830	Dough residue	c-	/	/	EM	EM	EM	EM	/	A	Ø migration, virage rouge	Ø migration, virage rouge	/	A	/	/	A	/	/	/	A	NA	NA
	1778831	Dough residue	c-	/	/	EL	EL	EM	EM	/	A	Ø	Ø migration, léger virage rouge	/	A	/	/	A	/	/	/	A	NA	NA
	1778832	Chicken breast residue	c+	/	nc	DM	BM	BM	BM	*Salmonella spp*	P	Ø migration, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	BM	+	P	PA	PA
	1778833	Duck residue	c+	/	nc	BM	AM	BM	BM	*Salmonella spp*	P	Ø migration, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	BM	BM	+	P	PA	PA
	1778834	Smoked salmon residue	c-	/	/	EM	EM	EM	EM	/	A	Ø migration, virage rouge	Ø migration, virage rouge	/	A	/	/	A	/	/	/	A	NA	NA
	1778835	Smoked mackerel residue	c+	/	nc	BM	BM	BM	BM	*Salmonella spp*	P	Ø migration, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	BM	DM	+	P	PA	PA
	1778836	Egg product residues soil conditioning	c-	/	/	EM	EM	EM	EM	/	A	Ø migration, virage rouge	Ø migration, virage rouge	/	A	/	/	A	/	/	/	A	NA	NA
	1778837	Turkey residue	c-	/	/	EM	EM	EM	EM	/	A	Ø migration, virage rouge	Ø migration, virage rouge	/	A	/	/	A	/	/	/	A	NA	NA
	1778838	Turkey residue	c+	/	nc	BM	BM	BM	BM	*Salmonella spp*	P	Ø migration, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	BM	AM	+	P	PA	PA
	1778839	Beef residue	c-	/	/	EM	EM	EM	EM	/	A	Ø migration, virage rouge	Ø migration, virage rouge	/	A	/	/	A	/	/	/	A	NA	NA
	1778856	Powder milk residue	c-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1778857	Powder milk residue	c-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1778858	Yolk egg powder residue	c-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1778859	Egg powder residue	c-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA

Feed products

Study	Sample number	Sample	Type	Inoculation level	Stress	RM: ISO 6579							AM: SMS										Concordance MR / MA
						RVS		MKTTn		Confirmation	Agglutination	Result	SMS	Confirmation ISO	Result	Conf 1		Conf 2				Final result	
																5h incub BHI	Result	SALSA		Test latex	Result		
						XLD	ASAP	XLD	ASAP									XLD	ASAP				
Initial study and 2016 renewal study	SMS 1	Chicken terrine for dogs	a-	1,4	Seeding	0Ø	0Ø	0Ø	0Ø	/	/	A	-	/	A	/	A	/	/	/	A	A	NA
	SMS 4	Duck terrine for cats	a-	2,6	Seeding	0Ø	0Ø	0Ø	0Ø	/	/	A	-	/	A	/	A	/	/	/	A	A	NA
	SMS 6	Veal & vegetable terrine for dogs	a-	1,6	Seeding	0Ø	0Ø	0Ø	0Ø	/	/	A	-	/	A	/	A	/	/	/	A	A	NA
	NA12	Rabbit terrine for dogs	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NA13	Chicken terrine for dogs	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NA14	Lamb terrine for cats	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NA15	Lamb terrine for dogs	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NA16	Meat-rich pâté for dogs	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NA25	Salmon terrine for cats	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NA26	Game terrine for cats	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NA29	Poultry pâté for dogs	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NA30	Beef pâté for dogs	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	SMS 50	Beef pâté for dogs	a+	0,5	Seeding	3Ø	3Ø	4Ø	4Ø	+	+	P	+	+	P	+	P	4Ø	4Ø	+	P	P	PA
	SMS 52	Rabbit and carrot dog food	a+	0,8	Seeding	4Ø	4Ø	4Ø	4Ø	+	+	P	+	+	P	+	P	4Ø	4Ø	+	P	P	PA
	SMS 53	Beef pâté for dogs	a+	0,8	Seeding	4Ø	4Ø	4Ø	4Ø	+	+	P	+	+	P	+	P	4Ø	4Ø	+	P	P	PA
	SMS 51	Lamb pâté and vegetables for dogs	a+	1,2	Seeding	3Ø	3Ø	4Ø	4Ø	+	+	P	+	+	P	+	P	3Ø	3Ø	+	P	P	PA
	SMS 54	Meat pate and carrots for dog	a+	1,2	Seeding	4Ø	4Ø	4Ø	4Ø	+	+	P	+	+	P	+	P	4Ø	4Ø	+	P	P	PA
	SMS 5	Lamb terrine for dogs	a+	1,4	Seeding	4Ø	4Ø	4Ø	4Ø	+	+	P	+	+	P	+	P	4Ø	4Ø	+	P	P	PA
	SMS 2	Beef terrine for cats	a+	2,6	Seeding	4Ø	4Ø	4Ø	4Ø	+	+	P	+	+	P	+	P	4Ø	4Ø	+	P	P	PA
	SMS 3	Lamb terrine for cats	a+	2,6	Seeding	4Ø	4Ø	4Ø	4Ø	+	+	P	+	+	P	+	P	4Ø	4Ø	+	P	P	PA
	SMS 7	Granules for rodents (Pellets for chinchillas)	b-	2,6	Seeding	0Ø	0Ø	0Ø	0Ø	/	/	A	-	/	A	/	A	/	/	/	A	A	NA
	NA1	Powder for rodents lot 215	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NA2	Powder for rodents lot 017	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NA3	Powder for rodents lot 036	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NA5	Powder for rodents lot 226	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NA6	Powder for rodents lot 019	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NA7	Powder for rodents lot 026	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NA8	Granules for cats lot 1123	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NA9	Granules for cats lot 1115	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NA10	Granules for cats lot 1117	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NA11	Granules for cats lot 1139	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NA17	Granules for rodents	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NA23	Granules for rodents	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NA24	Powder for rodents lot 316	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NA27	Beef dog treat	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NA28	Chicken dog treat	b-	/		-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	SMS 57	Granules for rodents	b+	2	Seeding	4Ø	4Ø	4Ø	4Ø	+	+	P	+	+	P	+	P	4Ø	4Ø	+	P	P	PA
	A26	Chicken dog treat	b+	13	Spiking	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	NA4	Horse pellets lot 15	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NA18	Horse pellets (racing)	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NA19	Horses pellets (leisure)	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NA20	Horse pellets (endurance)	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NA21	Granules for horses (competition)	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NA22	Horse pellets	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA

Feed products

Study	Sample number	Sample	Type	Inoculation level	Stress	RM: ISO 6579							AM: SMS											Concordance MR / MA
						RVS		MKTTn		Confirmation	Agglutination	Result	SMS	Confirmation ISO	Result	Conf 1		Conf 2				Final result		
																5h incub BHI	Result	SALSA		Test latex	Result			
						XLD	ASAP	XLD	ASAP									XLD	ASAP					
	F	Carp food	c-	/	/	-	-	-	-	/	/	A	Ø	/	A	/	A	/	/	/	/	A	NA
	G	Sheep feed	c-	/	/	-	-	-	-	/	/	A	Ø	/	A	/	A	/	/	/	/	A	NA
Initial study	H	Food for dairy goat	c-	/	/	-	-	-	-	/	/	A	Ø	/	A	/	A	/	/	/	/	A	NA
	I	Rabbit food	c-	/	/	-	-	-	-	/	/	A	Ø	/	A	/	A	/	/	/	/	A	NA
	J	Cattle feed	c-	/	/	-	-	-	-	/	/	A	Ø	/	A	/	A	/	/	/	/	A	NA
	A	Carp food	c+	5	Spiking	+	+	+	+	+	/	P	Migration: +++	/	P	/	P	/	/	/	/	P	PA
	B	Sheep feed	c+	5	Spiking	+	+	+	+	+	/	P	Migration: +++	/	P	/	P	/	/	/	/	P	PA
	C	Food for dairy goat	c+	5	Spiking	+	+	+	+	+	/	P	Migration: ++	/	P	/	P	/	/	/	/	P	PA
	D	Rabbit food	c+	5	Spiking	+	+	+	+	+	/	P	Migration: +++	/	P	/	P	/	/	/	/	P	PA
	E	Cattle feed	c+	5	Spiking	+	+	+	+	+	/	P	Migration: ++	/	P	/	P	/	/	/	/	P	PA
	A20	Horse pellets lot 25	c+	13	Spiking	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	A21	Powder for livestock feed	c+	13	Spiking	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA

Feed products

Study	Sample number	Sample	Type	Inoculation level	Stress	Reference method ISO 6579 (2017)[c]						SMS Method												Concordance confirmation at 5h
						RVS		MKTTn		Confirmation	Result	SMS at 14h	SMS at 24h	Confirmation with ISO tests	Result	SMS confirmation at 5h			SMS confirmation at 24h					
						XLD	Rapid Salm	XLD	Rapid Salm							BHI	Latex	Result	SALSA		Latex test	Result		
																			ASAP	XLD				
Renewal study	1770850	Rabbit pâté for cats	a+	2,6	Spiking	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs <2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA
	1770851	Poultry pâté for dogs	a+	2,6	Spiking	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs <2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA
	1770852	Seeds for birds	b+	4,0	Spiking	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs <2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	BM	AM	+	P	PA
	1770853	Seeds for rabbit	b+	4,0	Spiking	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA
	1770854	Broken rice for dogs	b+	4,0	Spiking	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA
	1770855	Dog food	b+	4,0	Spiking	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA
	1770856	Dog treats	b+	2,4	Spiking	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs <2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA
	1770857	Cat treats	b+	2,4	Spiking	AM	AM	AM	AM	*Salmonella spp*	P	Ø migration, virage rouge	3 arcs =2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA
	1770858	Cat food	b+	2,4	Spiking	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA
	1770859	Dog food	b+	2,4	Spiking	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA
	1770860	Soy	c+	1,4	Spiking	BM	BM	CM	CM	*Salmonella spp*	P	3 arcs <2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	DM	DM	+	P	PA
	1770861	Oat	c+	1,4	Spiking	AL	AL	AM	AM	*Salmonella spp*	P	3 arcs <2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA
	1770862	Rapessed flour	c-	1,4	Spiking	EM	AL	CM	EM	*Citrobacter koseri*	A	3 arcs <2cm, Ø virage rouge	3 arcs >2cm, Ø virage rouge	-	A	-	-	A	DM doubtful	EM	-	A	NA
	1778848	Rapessed flour	c+	4,8	Spiking	BM	AM	BM	AM	*Salmonella spp*	P	3 arcs <2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	BM	BM	+	P	PA

Ready-to-eat and reheat products

Study	Sample number	Sample	Type	Inoculation level	Type of contamination	Reference method ISO 6579 (2017)[c]						SMS Method											Concordance confirmation at 5h	Concordance confirmation at 24h
						RVS		MKTTn		Confirmation	Result	SMS at 14h	SMS at 24h	Confirmation with ISO tests	Result	SMS confirmation at 5h			SMS confirmation at 24h					
						XLD	Rapid Salm	XLD	Rapid Salm							BHI	Latex	Result	SALSA ASAP	SALSA XLD	Latex test	Result		
Renewal study	1770840	Pancake	a-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1770841	Gratted carrots in sauce	a-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1770842	Tuna rillettes	a-	/	/	EM	EM	EM	EM	/	A	Ø migration, virage rouge	Ø migration, virage rouge	/	A	/	/	A	EM	EM	/	A	NA	NA
	1770843	Pasta salad	a-	/	/	EM	EM	EM	EM	/	A	Ø migration, virage rouge	Ø migration, virage rouge	/	A	/	/	A	EM	EM	/	A	NA	NA
	1770844	Chili terrine	a-	/	/	EM	Ø	EM	Ø	/	A	Ø migration, virage rouge	Ø migration, virage rouge	/	A	/	/	A	EM	EM	/	A	NA	NA
	1770845	Religious chocolate	a-	/	/	EM	EM	EM	EM	/	A	Ø migration, virage rouge	Ø migration, virage rouge	/	A	/	/	A	EM	EM	/	A	NA	NA
	1770846	Mushrooms at the greek	a-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1770847	Corn salad, heart of palm	a-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1770848	Chocolate muffins	a-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1770849	Salmon cold shell	a-	/	/	Ø	Ø	EM	EM	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1758434	Fruit salad	a-	2,8	Seeding	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1758433	Macedonia	a+	2,8	Seeding	AL	AL	AL	AL	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758435	Lemon tart	a+	2,8	Seeding	AL	AL	AL	AL	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758436	Quinoa and vegetables	a+	2,8	Seeding	AL	AL	AL	AL	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758437	Cucumber with cream	a+	2,8	Seeding	AL	AL	AL	AL	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758438	Coleslaw	a+	2,8	Seeding	AL	AL	AL	AL	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758439	Passion and choclate cream	a+	2,0	Seeding	AL	AL	AL	AL	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758440	Rum baba	a+	2,0	Seeding	AL	AL	AL	AL	*Salmonella spp*	P	Ø	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758441	Chocolat muffins	a+	2,0	Seeding	AL	AL	AL	AL	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758442	Flan	a+	2,0	Seeding	AL	AL	AL	AL	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758443	Chocolate mousse	a+	2,0	Seeding	AL	AL	AL	AL	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	BM	+	P	PA	PA
	1770863	Quiche Lorraine	b-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1770864	Cheese souffle	b-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1770865	Snail casserole	b-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1770866	Leek goat cheese gratin	b-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1770867	3 cheese pizza	b-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1770868	Crispy goat apple	b-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1770869	Panini	b-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1770870	Beef with carrot	b-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1770871	Beef tongue in sauce	b-	/	/	EL	Ø	EL	EL	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1770872	3 cheese spread	b-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1758444	Potatoes and foie gras	b+	1,4	Seeding	BL	AL	BL	AL	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758445	Turkey in sauce	b+	1,4	Seeding	BL	AL	BL	AL	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758446	Puff pastry capon with morels	b+	1,4	Seeding	BL	AL	BL	AL	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758447	Duck Parmentier	b-	1,4	Seeding	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1758448	Curry turkey	b+	1,4	Seeding	BL	AL	BL	AL	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA

Ready-to-eat and reheat products

Study	Sample number	Sample	Type	Inoculation level	Type of contamination	Reference method ISO 6579 (2017)[c]						SMS Method												Concordance confirmation at 5h	Concordance confirmation at 24h
						RVS		MKTTn				SMS at 14h	SMS at 24h	Confirmation with ISO tests	Result	SMS confirmation at 5h			SMS confirmation at 24h						
						XLD	Rapid Salm	XLD	Rapid Salm	Confirmation	Result					BHI	Latex	Result	SALSA ASAP	SALSA XLD	Latex test	Result		
	1758449	Vegetable lasagna	b+	2,8	Seeding	BL	AL	BL	AL	*Salmonella spp*	P	Ø	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758450	Bouchée à la reine	b+	2,8	Seeding	AL	AL	AL	AL	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
Renewal study	1758451	Monkfish cassolette	b+	2,8	Seeding	AL	AL	AL	AL	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758452	Tuna quiche	b+	2,8	Seeding	AL	AL	AL	AL	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758453	Tagliatelle with surimi	b+	2,8	Seeding	BL	AL	BL	AL	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758454	Zucchini flan	b+	2,8	Seeding	AL	AL	AL	AL	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1770817	Smoked filet mignon	c-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1770818	Marinated prawns	c-	/	/	EL	EL	EL	EL	/	A	Ø	Faible virage, pas d'arcs	/	A	/	/	A	/	/	/	A	NA	NA
	1770819	Marinated prawns	c-	/	/	EM	EM	EM	EM	/	A	Ø	3 arcs <2cm, virage rouge	/	A	-	-	A	EM	EM	/	A	NA	NA
	1770820	Marinated vegetables	c-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1770821	Smoked mackerel	c-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1770822	Smoked salmon	c-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1770823	Prawns marinated in mandarin	c-	/	/	EL	EL	EL	Ø	/	A	Ø	3 arcs <2cm, virage rouge	/	A	-	-	A	EM	EM	/	A	NA	NA
	1770824	Marinated herring	c-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1770825	Smoked herring	c-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1770826	Smoked sausage	c-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1758460	Smoked bacon	c+	1,6	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs <2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758461	Smoked duck-breast filet	c-	1,6	Seeding	EM	EL	EM	EM	/	A	Ø migration, virage rouge	Ø migration, virage rouge	/	A	/	/	A	EM	EM	/	A	NA	NA
	1758462	Smoked ham	c+	1,6	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	Ø migration, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758463	Smoked sausage	c+	1,6	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	Ø migration, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758464	Smoked cervelas	c+	1,6	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	Ø migration, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758465	Smoked sausage	c+	1,6	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	Ø migration, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1778850	Smoked herring	c+	2,2	Seeding	AL	AM	AL	AL	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	BM	BM	+	P	PA	PA
	1778851	Smoked salmon	c+	2,2	Seeding	AL	AM	AM	AM	*Salmonella spp*	P	3 arcs =2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1778852	Smoked prawns	c-	2,2	Seeding	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1778853	Smoked haddock	c+	2,2	Seeding	AL	AL	AM	AL	*Salmonella spp*	P	3 arcs <2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	BL	BL	+	P	PA	PA
	1778854	Smoked mackerel	c+	2,2	Seeding	AM	AM	AH	AM	*Salmonella spp*	P	3 arcs <2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1778855	Smoked sardines	c+	2,2	Seeding	AM	AL	AM	AL	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA

Ready-to-eat and reheat products

Study	Sample number	Sample	Type	Inoculation level	Type of contamination	Reference method ISO 6579 (2017)[c]						SMS Method												Concordance confirmation at 5h	Concordance confirmation at 24h
						RVS		MKTTn				SMS at 14h	SMS at 24h	Confirmation with ISO tests	Result	SMS confirmation at 5h			SMS confirmation at 24h						
						XLD	Rapid Salm	XLD	Rapid Salm	Confirmation	Result					BHI	Latex	Result	SALSA ASAP	SALSA XLD	Latex test	Result		
	1758449	Vegetable lasagna	b+	2,8	Seeding	BL	AL	BL	AL	*Salmonella spp*	P	Ø	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758450	Bouchée à la reine	b+	2,8	Seeding	AL	AL	AL	AL	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
Renewal study	1758451	Monkfish cassolette	b+	2,8	Seeding	AL	AL	AL	AL	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758452	Tuna quiche	b+	2,8	Seeding	AL	AL	AL	AL	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758453	Tagliatelle with surimi	b+	2,8	Seeding	BL	AL	BL	AL	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758454	Zucchini flan	b+	2,8	Seeding	AL	AL	AL	AL	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1770817	Smoked filet mignon	c-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1770818	Marinated prawns	c-	/	/	EL	EL	EL	EL	/	A	Ø	Faible virage, pas d'arcs	/	A	/	/	A	/	/	/	A	NA	NA
	1770819	Marinated prawns	c-	/	/	EM	EM	EM	EM	/	A	Ø	3 arcs <2cm, virage rouge	/	A	-	-	A	EM	EM	/	A	NA	NA
	1770820	Marinated vegetables	c-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1770821	Smoked mackerel	c-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1770822	Smoked salmon	c-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1770823	Prawns marinated in mandarin	c-	/	/	EL	EL	EL	Ø	/	A	Ø	3 arcs <2cm, virage rouge	/	A	-	-	A	EM	EM	/	A	NA	NA
	1770824	Marinated herring	c-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1770825	Smoked herring	c-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1770826	Smoked sausage	c-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1758460	Smoked bacon	c+	1,6	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs <2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758461	Smoked duck-breast filet	c-	1,6	Seeding	EM	EL	EM	EM	/	A	Ø migration, virage rouge	Ø migration, virage rouge	/	A	/	/	A	EM	EM	/	A	NA	NA
	1758462	Smoked ham	c+	1,6	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	Ø migration, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758463	Smoked sausage	c+	1,6	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	Ø migration, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758464	Smoked cervelas	c+	1,6	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	Ø migration, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758465	Smoked sausage	c+	1,6	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	Ø migration, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1778850	Smoked herring	c+	2,2	Seeding	AL	AM	AL	AL	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	BM	BM	+	P	PA	PA
	1778851	Smoked salmon	c+	2,2	Seeding	AL	AM	AM	AM	*Salmonella spp*	P	3 arcs =2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1778852	Smoked prawns	c-	2,2	Seeding	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1778853	Smoked haddock	c+	2,2	Seeding	AL	AL	AM	AL	*Salmonella spp*	P	3 arcs <2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	BL	BL	+	P	PA	PA
	1778854	Smoked mackerel	c+	2,2	Seeding	AM	AM	AH	AM	*Salmonella spp*	P	3 arcs <2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1778855	Smoked sardines	c+	2,2	Seeding	AM	AL	AM	AL	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA

Egg products

S. Enteritidis – whole egg (initial suspension average level= 9.2 cells / mL and IC = [4, 16])

Level	Inoculate level [a]	I.C. [b]	Method	Negative (-)	Positive (+)	Total
0	0.0	/	M.R. (*)	6	0	6
			M.A.	6	0	6
			Total	**12**	**0**	**12**
1	0.2	[0 , 1]	M.R. (*)	6	0	6
			M.A.	6	0	6
			Total	**12**	**0**	**12**
2	0.4	[0 , 2]	M.R. (*)	2	4	6
			M.A.	2	4	6
			Total	**4**	**8**	**12**
3	0.9	[0 , 3]	M.R.(*)	0	6	6
			M.A.	0	6	6
			Total	**0**	**12**	**12**

a : cells / 25 g and b : Poisson's confidence interval
Enumeration of the microorganisms: 72 CFU/g

Seafood products

S. Virchow – Saithe fillet (initial suspension average level= 9.8 cells / mL and IC = [4 , 16])

Level	Inoculate level [a]	I.C. [b]	Method	Negative (-)	Positive (+)	Total
0	0.0	/	M.R. (*)	6	0	6
			M.A.	6	0	6
			Total	**12**	**0**	**12**
1	0.1	[0 , 1]	M.R. (*)	6	0	6
			M.A.	6	0	6
			Total	**12**	**0**	**12**
2	0.3	[0 , 2]	M.R. (*)	2	4	6
			M.A.	2	4	6
			Total	**4**	**8**	**12**
3	1.0	[0 , 3]	M.R.(*)	0	6	6
			M.A.	0	6	6
			Total	**0**	**12**	**12**

a : cells / 25 g and b : Poisson's confidence interval
Enumeration of the microorganisms: $4{,}3\ 10^7$ CFU/g

Meat products

S. Typhimurium – Raw ground beef (initial suspension average level= 11.3 cells / mL and IC = [5 , 18])

Level	Inoculate level [a]	I.C. [b]	Method	Negative (-)	Positive (+)	Total
0	0.0	/	M.R. (*)	6	0	6
			M.A.	6	0	6
			Total	**12**	**0**	**12**
1	0.2	[0 , 1]	M.R. (*)	6	0	6
			M.A.	6	0	6
			Total	**12**	**0**	**12**
2	0.6	[0 , 2]	M.R. (*)	2	4	6
			M.A.	2	4	6
			Total	**4**	**8**	**12**
3	1.1	[0 , 4]	M.R.(*)	0	6	6
			M.A.	0	6	6
			Total	**0**	**12**	**12**

a : cells / 25 g and b : Poisson's confidence interval

Enumeration of the microorganisms: 1,2 10^3 CFU/g

Dairy products

S. Dublin – Raw milk (initial suspension average level= 8.7 cells / mL and IC = [3 , 15])

Level	Inoculate level [a]	I.C. [b]	Method	Negative (-)	Positive (+)	Total
0	0.0	/	M.R. (*)	6	0	6
			M.A.	6	0	6
			Total	**12**	**0**	**12**
1	0.2	[0 , 1]	M.R. (*)	6	0	6
			M.A.	6	0	6
			Total	**12**	**0**	**12**
2	0.6	[0 , 2]	M.R. (*)	3	3	6
			M.A.	3	3	6
			Total	**6**	**6**	**12**
3	0.9	[0 , 3]	M.R.(*)	0	6	6
			M.A.	0	6	6
			Total	**0**	**12**	**12**

a : cells / 25 g and b : Poisson's confidence interval

Enumeration of the microorganisms: 1,2 10^6 CFU/g

Environment

S. Typhimurium – Water process (initial suspension average level= 10.1 cells / mL and IC = [4 , 17])

Level	Inoculate level [a]	I.C. [b]	Method	Negative (-)	Positive (+)	Total
0	0.0	/	M.R. (*)	6	0	6
			M.A.	6	0	6
			Total	**12**	**0**	**12**
1	0.2	[0 , 1]	M.R. (*)	6	0	6
			M.A.	6	0	6
			Total	**12**	**0**	**12**
2	0.6	[0 , 2]	M.R. (*)	2	4	6
			M.A.	2	4	6
			Total	**4**	**8**	**12**
3	1.1	[0 , 4]	M.R.(*)	0	6	6
			M.A.	0	6	6
			Total	**0**	**12**	**12**

a : cells / 25 g and b : Poisson's confidence interval

Enumeration of the microorganisms: 5,3 10^2 CFU/g

APPENDIX E - Relative level of detection feedstuffs

Matrix: dog food TVC: <10 CFU/g

Level of contamination (UFC / 25g)	Sample ID	RM: ISO 6579 (*)							AM: SMS												Number of positive results per method
		RVS		MKTTn		Confir-mation	Agglut-ination	Final result	SMS	Confirmation: SMS confirmation									Final result				
										Conf. 1	Conf. 2			Conf. 3					Con.1	Conf.2	Conf.3	Final result	
		XLD	ASAP	XLD	ASAP					5h incub BHI	SALSA		Test latex	Confirmation			Agglutination						
											XLD	ASAP		XLD	ASAP	gallery						
0	SMS - 0A	0Ø	0Ø	0Ø	0Ø	/	/	**A**	-	/	/	/	/	/	/	/	/	***A***	***A***	***A***	**A**	RM: 0/5 AM: 0/5
	SMS - 0B	0Ø	0Ø	0Ø	0Ø	/	/	**A**	-	/	/	/	/	/	/	/	/	***A***	***A***	***A***	**A**	
	SMS - 0C	0Ø	0Ø	0Ø	0Ø	/	/	**A**	-	/	/	/	/	/	/	/	/	***A***	***A***	***A***	**A**	
	SMS - 0D	0Ø	0Ø	0Ø	0Ø	/	/	**A**	-	/	/	/	/	/	/	/	/	***A***	***A***	***A***	**A**	
	SMS - 0E	0Ø	0Ø	0Ø	0Ø	/	/	**A**	-	/	/	/	/	/	/	/	/	***A***	***A***	***A***	**A**	
0,8	SMS - M1	0L	0L	0M	0M	/	/	**A**	-	/	/	/	/	/	/	/	/	***A***	***A***	***A***	**A**	RM: 8/20 AM: 8/20
	SMS - M2	2Ø	2Ø	3Ø	3Ø	+	+	**P**	+	+	2Ø	4Ø	+	4Ø	4Ø	+	+	***P***	***P***	***P***	**P**	
	SMS - M3	3Ø	3Ø	3Ø	3Ø	+	+	**P**	+	+	3Ø	3Ø	+	4Ø	4Ø	+	+	***P***	***P***	***P***	**P**	
	SMS - M4	3Ø	3Ø	3Ø	3Ø	+	+	**P**	+	+	3Ø	3Ø	+	4Ø	4Ø	+	+	***P***	***P***	***P***	**P**	
	SMS - M5	1Ø	2Ø	3Ø	3Ø	+	+	**P**	+	+	1Ø	3Ø	+	3Ø	4Ø	+	+	***P***	***P***	***P***	**P**	
	SMS - M6	2Ø	2Ø	4Ø	3Ø	+	+	**P**	+	+	4Ø	4Ø	+	4Ø	4Ø	+	+	***P***	***P***	***P***	**P**	
	SMS - M7	0Ø	0Ø	0Ø	0Ø	/	/	**A**	-	-	/	/	/	/	/	/	/	***A***	***A***	***A***	**A**	
	SMS - M8	0Ø	0Ø	0Ø	0Ø	/	/	**A**	-	-	/	/	/	/	/	/	/	***A***	***A***	***A***	**A**	
	SMS - M9	0Ø	0Ø	0Ø	0Ø	/	/	**A**	-	-	/	/	/	/	/	/	/	***A***	***A***	***A***	**A**	
	SMS - M10	4Ø	3Ø	4Ø	4Ø	+	+	**P**	+	+	4Ø	4Ø	+	4Ø	4Ø	+	+	***P***	***P***	***P***	**P**	
	SMS - M11	0Ø	0Ø	0Ø	0Ø	/	/	**A**	-	-	/	/	/	/	/	/	/	***A***	***A***	***A***	**A**	
	SMS - M12	3Ø	3Ø	4Ø	4Ø	+	+	**P**	+	+	3Ø	4Ø	+	4Ø	4Ø	+	+	***P***	***P***	***P***	**P**	
	SMS - M13	0Ø	0Ø	0Ø	0Ø	/	/	**A**	-	-	/	/	/	/	/	/	/	***A***	***A***	***A***	**A**	
	SMS - M14	0Ø	0Ø	0Ø	0Ø	/	/	**A**	-	-	/	/	/	/	/	/	/	***A***	***A***	***A***	**A**	
	SMS - M15	0Ø	0Ø	0Ø	0Ø	/	/	**A**	-	-	/	/	/	/	/	/	/	***A***	***A***	***A***	**A**	
	SMS - M16	0Ø	0Ø	0Ø	0Ø	/	/	**A**	-	-	/	/	/	/	/	/	/	***A***	***A***	***A***	**A**	
	SMS - M17	3Ø	3Ø	3Ø	3Ø	+	+	**P**	+	+	4Ø	4Ø	+	4Ø	4Ø	+	+	***P***	***P***	***P***	**P**	
	SMS - M18	0Ø	0Ø	0Ø	0Ø	/	/	**A**	-	-	/	/	/	/	/	/	/	***A***	***A***	***A***	**A**	
	SMS - M19	0Ø	0Ø	0Ø	0Ø	/	/	**A**	-	-	/	/	/	/	/	/	/	***A***	***A***	***A***	**A**	
	SMS - M20	0Ø	0Ø	0M	0L	/	/	**A**	-	-	/	/	/	/	/	/	/	***A***	***A***	***A***	**A**	
3,3	SMS - E1	3Ø	3Ø	3Ø	3Ø	+	+	**P**	+	+	4Ø	4Ø	+	4Ø	4Ø	+	+	***P***	***P***	***P***	**P**	RM: 5/5 AM: 5/5
	SMS - E2	2Ø	3Ø	3Ø	3Ø	+	+	**P**	+	+	3Ø	4Ø	+	4Ø	4Ø	+	+	***P***	***P***	***P***	**P**	
	SMS - E3	3Ø	3Ø	4Ø	4Ø	+	+	**P**	+	+	4Ø	4Ø	+	4Ø	4Ø	+	+	***P***	***P***	***P***	**P**	
	SMS - E4	3Ø	3Ø	4Ø	4Ø	+	+	**P**	+	+	4Ø	4Ø	+	4Ø	4Ø	+	+	***P***	***P***	***P***	**P**	
	SMS - E5	4Ø	3Ø	4Ø	4Ø	+	+	**P**	+	+	4Ø	4Ø	+	4Ø	4Ø	+	+	***P***	***P***	***P***	**P**	

APPENDIX E - Relative level of detection - Ready-to-eat products

Matrix: Mixed vegetables mayonnaise **Bacterial strain**: *Salmonella infantis* DGR133 **Enumeration of the microorganisms**: 210 CFU/g

Code	CFU/25g	Reference method: EN ISO 6579-1 (2017)						Alternative method: Simple Method for *Salmonella*								Number of positive results / method
		RVS		MKTTn			Final result	SMS 14 h	SMS 24 h	Confirmation with ISO test	Result	Confirmation by SMS confirmation			Final result	
		XLD	Rapid Salm	XLD	Rapid Salm	Identification						Conf protocol 5 h (BHI + Latex test +/-)	Conf protocol 24 h			
													SALSA (ASAP/XLD)	Latex test (+/-)		
1746487	0	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	/	A	RM : 0 / 5 AM : 0 / 5
1746488		Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	/	A	
1746489		Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	/	A	
1746490		Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	/	A	
1746491		Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	/	A	
1746492	0,8	AM	AM	AM	AM	*Salmonella spp.*	P	3 arcs >2cm Virage rouge	3 arcs >2cm Virage rouge	+	P	+	AM/AM	+	P	RM : 13 / 20 AM : 13 / 20
1746493		AM	AM	AM	AH	*Salmonella spp.*	P	3 arcs >2cm Virage rouge	3 arcs >2cm Virage rouge	+	P	+	AM/AM	+	P	
1746494		AM	AM	AM	AM	*Salmonella spp.*	P	3 arcs >2cm Virage rouge	3 arcs >2cm Virage rouge	+	P	+	AM/AM	+	P	
1746495		Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	/	A	
1746496		AM	AM	AM	AM	*Salmonella spp.*	P	3 arcs >2cm Virage rouge	3 arcs >2cm Virage rouge	+	P	+	AM/AM	+	P	
1746497		Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	/	A	
1746498		AM	AM	AM	AM	*Salmonella spp.*	P	3 arcs >2cm Virage rouge	3 arcs >2cm Virage rouge	+	P	+	AM/AM	+	P	
1746499		Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	/	A	
1746500		Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	/	A	
1746501		AM	AM	AM	AM	*Salmonella spp.*	P	3 arcs >2cm Virage rouge	3 arcs >2cm Virage rouge	+	P	+	AM/AM	+	P	
1746502		AM	AM	AM	AM	*Salmonella spp.*	P	3 arcs >2cm Virage rouge	3 arcs >2cm Virage rouge	+	P	+	AM/AM	+	P	
1746503		AM	AM	AM	AM	*Salmonella spp.*	P	3 arcs >2cm Virage rouge	3 arcs >2cm Virage rouge	+	P	+	AM/AM	+	P	
1746504		Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	/	A	
1746505		AM	AM	AM	AM	*Salmonella spp.*	P	3 arcs >2cm Virage rouge	3 arcs >2cm Virage rouge	+	P	+	AM/AM	+	P	
1746506		Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	/	A	
1746507		AM	AM	AM	AM	*Salmonella spp.*	P	3 arcs >2cm Virage rouge	3 arcs >2cm Virage rouge	+	P	+	AM/AM	+	P	
1746508		AM	AM	AM	AM	*Salmonella spp.*	P	3 arcs >2cm Virage rouge	3 arcs >2cm Virage rouge	+	P	+	AM/AM	+	P	
1746509		AM	AM	AM	AM	*Salmonella spp.*	P	3 arcs >2cm Virage rouge	3 arcs >2cm Virage rouge	+	P	+	AM/AM	+	P	
1746510		Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	/	A	
1746511		AM	AM	AM	AM	*Salmonella spp.*	P	3 arcs >2cm Virage rouge	3 arcs >2cm Virage rouge	+	P	+	AM/AM	+	P	
1746512	2,2	AH	AH	AH	AH	*Salmonella spp.*	P	3 arcs >2cm Virage rouge	3 arcs >2cm Virage rouge	+	P	+	AM/AM	+	P	RM : 5 / 5 AM : 5 / 5
1746513		AH	AH	AH	AH	*Salmonella spp.*	P	3 arcs >2cm Virage rouge	3 arcs >2cm Virage rouge	+	P	+	AM/AM	+	P	
1746514		AH	AH	AH	AH	*Salmonella spp.*	P	3 arcs >2cm Virage rouge	3 arcs >2cm Virage rouge	+	P	+	AM/AM	+	P	
1746515		AH	AH	AH	AH	*Salmonella spp.*	P	3 arcs >2cm Virage rouge	3 arcs >2cm Virage rouge	+	P	+	AM/AM	+	P	
1746516		AH	AH	AH	AH	*Salmonella spp.*	P	3 arcs >2cm Virage rouge	3 arcs >2cm Virage rouge	+	P	+	AM/AM	+	P	

APPENDIX F : Selectivity

Initial validation study: Target strains

Year	Microorganisms & Origin	Results			
		Alternative method		Reference method	
		Result expected	Result obtained	Result expected	Result obtained
2004	*S.* Anatum (salami)	+	+	/	/
2004	*S.* Agona (milk)	+	+	/	/
2004	*S. arizonae* (salami)	+	+	/	/
2004	*S.* Brandenburg (cooked meat)	+	+	/	/
2004	*S.* Brandenburg (smoked ham)	+	+	/	/
2004	*S.* Brandenburg (pork)	+	+	/	/
2004	*S.* Brandenburg (zucchini gratin)	+	+	/	/
2004	*S.* Bredeney (raw roast turkey)	+	+	/	/
2004	*S.* Derby (loin)	+	+	/	/
2004	*S.* Derby (pork)	+	+	/	/
2004	*S.* Derby (sausage)	+	+	/	/
2004	*S.* Enteritidis (chicken)	+	+	/	/
2004	*S.* Enteritidis (egg product)	+	+	/	/
2004	*S.* Enteritidis (egg product)	+	+	/	/
2004	*S.* Enteritidis (beef tenderloin)	+	+	/	/
2004	*S.* Gallinarum (CIP 57.53)	-	-	+	+
2004	*S.* Gallinarum (CIP A 255)	-	-	+	+
2004	*S.* Hadar (raw chicken)	+	+	/	/
2004	*S.* Hadar (chicken cutlet)	+	+	/	/
2004	*S.* Hadar (Merguez)	+	+	/	/
2004	*S.* Heidelberg (Poultry)	+	+	/	/
2004	*S.* Kottbus (mixed vegetables)	+	+	/	/
2004	*S.* Kottbus (raw fried turkey)	+	+	/	/
2004	*S.* Paratyphi *A* (CIP 55 39)	-	-	+	+
2004	*S.* Paratyphi *A* (CIP 55 40)	-	-	+	+
2004	*S.* Paratyphi *A* (CIP A220)	-	-	+	+
2004	*S.* Paratyphi *B* (CIP 54 100)	+	+	/	/
2004	*S.* Paratyphi *B* (SAL 19.1)	+	+	/	/
2004	*S.* Paratyphi *B* (SAL 19.2)	+	+	/	/
2004	*S.* Paratyphi *C* (CIP 55 108)	+	-	+	+
2004	*S.* Typhimurium (pork foot)	+	+	/	/
2004	*S.* Typhimurium Pigeon)	+	+	/	/
2004	*S.* Typhimurium (CIP 104 115)	+	+	/	/
2004	*S.* Typhimurium (CIP 60. 62)	+	+	/	/
2004	*S.* Typhimurium (raw beef)	+	+	/	/
2004	*S.* Typhimurium (cutting table)	+	+	/	/
2004	*S.* Typhi (CIP 54 136)	+	+	/	/
2004	*S.* Infantis (CIP 103 . 549)	+	-	+	+
2004	*S.* Infantis (ATCC 51741)	+	+	/	/
2004	*S.* Infantis (Neo. C1794)	+	+	/	/
2004	*S.* Infantis (Neo. C189.2983)	+	+	/	/
2004	*S.* Saintpaul (raw turkey fillet)	+	+	/	/
2004	*S.* Saintpaul (roast rabbit)	+	+	/	/
2004	*S.* Virchow *(CIP 105 . 355)*	+	+	/	/
2004	*S.* Virchow *(Afssa 11337)*	+	+	/	/
2004	*S.* Virchow *(Afssa 6838 lac+)*	+	+	/	/
2004	*S.* Virchow *(souche B afssa)*	+	+	/	/
2004	*S.* Montevideo *(SAL 17.1)*	+	+	/	/
2004	*S.* Montevideo *(SAL 17.3)*	+	+	/	/
2004	*S.* Montevideo *(SAL 17.4)*	+	+	/	/
2004	*S.* Montevideo *(SAL 17.5)*	+	+	/	/
2004	*S.* Montevideo *(SAL 17.7)*	+	+	/	/
2004	*S.* Schwarzengrund (pork)	+	+	/	/
2004	*S.* Senftenberg (CIP 105343)	+	+	/	/

Initial validation study: Non-target strains

Year	Microorganisms & Origin	Results			
		Alternative method		Reference method	
		Result expected	Result obtained	Result expected	Result obtained
2004	*Bacillus cereus* (CIP 549)	-	-	/	/
2004	*Bacillus cereus* (milk)	-	-	/	/
2004	*Bacillus circulans* (dairy industry)	-	-	/	/
2004	*Bacillus subtilis* (pudding)	-	-	/	/
2004	*Streptococcus faecalis* (CIP 58 55)	-	-	/	/
2004	*Staphylococcus epidermis* (environment)	-	-	/	/
2004	*Staphylococcus aureus* (ATCC 6538)	-	-	/	/
2004	*Escherichia coli* (grated carots)	-	-	/	/
2004	*Escherichia coli* (ATCC 8739)	-	-	/	/
2004	*Escherichia coli* (Dairy industry)	-	-	/	/
2004	*Escherichia hermanii* (CIP 103 176)	-	-	/	/
2004	*Enterobacter aerogenes* (Dairy industry)	-	-	/	/
2004	*Enterobacter aerogenes* (CIP 60 86 T)	-	-	/	/
2004	*Enterobacter cloacae* (CIP 60 85)	-	-	/	/
2004	*Enterobacter cloacae (-)*	-	-	/	/
2004	*Hafnia alvei* (Taboulé)	-	-	/	/
2004	*Klebsiella pneumoniae* (Pastry)	-	-	/	/
2004	*Klebsiella oxytoca (soybean salad)*	-	-	/	/
2004	*Klebsiella pneumoniae* (CIP 82 91)	-	-	/	/
2004	*Pseudomonas aeruginosa* (CIP 100 720)	-	-	/	/
2004	*Pseudomonas aeruginosa* (ATCC 194 29)	-	-	/	/
2004	*Pseudomonas fluorescens* (CIP 69 13 T)	-	-	/	/
2004	*Pseudomonas fluorescens* (CIP 102 127)	-	-	/	/
2004	*Citrobacter freundii* (ATCC 80 90)	-	-	/	/
2004	*Citrobacter koserii* (CIP 72 11)	-	-	/	/
2004	*Citrobacter freundii* (CIP 53 62)	-	-	/	/
2004	*Candida albicans* (ATCC 102 31)	-	-	/	/
2004	*Acinetobacter baumanii* (sandwick cheese turkey)	-	-	/	/
2004	*Shigella flexneri* (CIP 82 48 T)	-	-	/	/
2004	*Shigella sonnei* (ATCC 92 90)	-	-	/	/

2012 renewal study: target strains

val study: tar	Target strains	Origin	Strain code	Inoculation level (CFU/225 mL)	SMS Petri dishes aspect	Test result	Confirmation		Result
							SALSA (XLD/ASAP)	Latex	
2012	*Salmonella* Indiana	Beef filet	SAL.1.64	38	Complete discoloration in red	+	+ / +	+	+
	Salmonella Livingstone	Workshop environment	SAL.1.78	31	Complete discoloration in red	+	+ / +	+	+
	Salmonella Mbandaka	Guinea fowl	SAL.1.85	38	Complete discoloration in red	+	+ / +	+	+
	Salmonella Rissen	Workshop environment	SAL.1.116	51	Complete discoloration in red	+	+ / +	+	+
	Salmonella Manhattan	Bovine meat	SAL.1.84	30	Complete discoloration in red	+	+ / +	+	+
	Salmonella Blockley	Hen breeding environment	SAL.1.185	49	Complete discoloration in red	+	+ / +	+	+
	Salmonella Napoli	Duck	SAL.1.97	52	Complete discoloration in red	+	+ / +	+	+
	Salmonella Dublin	Milk	SAL.1.43	40	Complete discoloration in red	+	+ / +	+	+
	Salmonella London	Workshop environment	SAL.1.82	56	Complete discoloration in red	+	+ / +	+	+
	Salmonella Regent	Duck	SAL.1.115	35	Complete discoloration in red	+	+ / +	+	+
	Salmonella Kedougou	Bone meal	SAL.1.74	42	Complete discoloration in red	+	+ / +	+	+
	Salmonella Havana	Workshop environment	SAL.1.60	43	Complete discoloration in red	+	+ / +	+	+
	Salmonella Cerro	Bone meal (rabbit)	SAL.1.23	29	Complete discoloration in red	+	+ / +	+	+
	Salmonella S.III a	Sausage	SAL.1.6	23	Complete discoloration in red	+	+ / +	+	+
	Salmonella S.III a	Duck	SAL.1.7	35	Complete discoloration in red	+	+ / +	+	+
	Salmonella S.III b	Semolina	SAL.1.41	33	Complete discoloration in red	+	+ / +	+	+
	Salmonella S.III b	Treatmant plant mud	SAL.1.42	45	Complete discoloration in red	+	+ / +	+	+
	Salmonella Typhimurium variant immobile (S.I 1,4,[5],12:-:-)	Tiramisu	SAL.1.182	47	Red discoloration of the deposit spots, no migration	-	/	/	-
	Salmonella Typhimurium variant monophasique (S.I 1,4,[5],12:i:-)	Pork « à la tahitienne »	SAL.1.183	42	Complete discoloration in red	+	+ / +	+	+
	Salmonella Typhimurium variant monophasique (S.I 1,4,[5],12:-:1,2)	Hen breeding environment	SAL.1.184	32	Complete discoloration in red	+	+ / +	+	+
	Salmonella Paratyphi C	CIP 106175	SAL.1.205	25	No discoloration, 4 cm migration arc	+	+ / +	+	+
	Salmonella Paratyphi A	CIP 55.40	SAL.1.103	17	No discoloration, 2,9 cm migration arc	+	+ / +	+	+
	Salmonella Paratyphi A	CIP A 220	SAL.1.104	12	No discoloration, 2,8 cm migration arc	+	+ / +	+	+

2012 renewal study: non-target strains

Year	Non target strains	Origin	Strain code	Inoculation level (CFU/mL)	SMS Petri dishes aspect	Test result	Confirmation		Result
							SALSA	Latex	
2012	*Citrobacter diversus*	CIP 82.87 T	CIT.2.2	2,9E+05	0,6 cm red migration area	-	/	/	-
	Proteus mirabilis	water	PRO.1.2	3,2E+05	No discoloration, no migration	-	/	/	-
	Proteus vulgaris	CIP 103989	PRO.2.1	4,7E+05	No discoloration, no migration	-	/	/	-
	Cronobacter spp	Workshop environment	ENTB.3.11	4,6E+05	0,8 cm red migration area	-	/	/	-
	Pantoea agglomerans	CIP 57.51T	PAN.1.2	4,8E+05	No discoloration, no migration	-	/	/	-
	Serratia marcescens	River water (Thames)	SER.3.1	6,4E+05	No discoloration, no migration	-	/	/	-

2020 renewal study: target strains

val study: tar	Target strains	Origin	Strain code	Inoculation level (CFU/225 mL)	SMS Petri dishes aspect	Test result	Confirmation at 5H		Result	Confirmation at 24H		Result
							BHI	Latex		SALSA (XLD/ASAP)	Latex	
2020	*Salmonella* Chester	Duck leg	AWU867	24	Discoloration, >2cm migration arc	+	+	+	+	+ / +	+	+
	Salmonella Stanley	Chive	RBH447	26	Discoloration, >2cm migration arc	+	+	+	+	+ / +	+	+
	Salmonella Abortusequi	Strain ANSES	ZVL932	19	Low discoloration, =0,5cm migration arc	-	+	+ (low)	+	-/ +	+	+
				51+milk	Discoloration, >2cm migration arc	+	+	+ (low)	+	+/+	+	+
	Salmonella Abortusovis	Strain ANSES	ZVW681	24	Discoloration, >2cm migration arc	+	+	+	+	+ / +	+	+
	Salmonella Bareilly	Strain ANSES	ZWU933	24	Discoloration, >2cm migration arc	+	+	+	+	+ / +	+	+
	Salmonella Lille	Frozen ground beef	ZTZ341	18	Discoloration, =0,3cm migration arc	-	+	+	+	+ / +	+	+
				72+milk	Discoloration, >2cm migration arc	+	+	+	+	+ / +	+	+
	Salmonella Orianenburg	Vegetables	ZLQ024	22	Discoloration, >2cm migration arc	+	+	+	+	+ / +	+	+
	Salmonella Thompson	CIP	AVB849	16	Discoloration, >2cm migration arc	+	+	+	+	+ / +	+	+
	Salmonella Kentucky	Strain ANSES	ZRR437	29	Discoloration, >2cm migration arc	+	+	+	+	+ / +	+	+
	Salmonella Panama	CIP	ATB583	27	Discoloration, >2cm migration arc	+	+	+	+	+ / +	+	+
	Salmonella Give	Vanilla pod powder	JAW805	24	Discoloration, >2cm migration arc	+	+	+	+	+ / +	+	+
	Salmonella Weltevreden	Raw shrimps	KPN016	24	Discoloration, >2cm migration arc	+	+	+	+	+ / +	+ (low)	+
	Salmonella Meleagridis	Strain ANSES	ZYP361	64	Discoloration, =1cm migration arc	-	+	+	+	+ / +	+ (low)	+
				82+milk	Discoloration, >2cm migration arc	+	+	+	+	+ / +	+	+
	Salmonella Abaetetuba	Strain ANSES	ZSD934	90	Discoloration, >2cm migration arc	+	+	+	+	+ / +	+	+
	Salmonella Aberdeen	Strain ANSES	ZRL146	30	Discoloration, >2cm migration arc	+	+	+	+	+ / +	+	+
	Salmonella Cubana	Poultry environment	ZTT014	28	Discoloration, >2cm migration arc	+	+	+	+	+ / +	+	+
	Salmonella Mississpi	Budgie	ZUF049	31	Discoloration, >2cm migration arc	+	+	+	+	+ / +	+	+
	Salmonella Putten	Feed for chicken	ZUJ567	53	Discoloration, >2cm migration arc	+	+	+	+	+ / +	+	+
	Salmonella Caracas	Spice	ZTL125	29	Discoloration, >2cm migration arc	+	+	+	+	+ / +	+	+
	Salmonella Hvittingfoss	Strain ANSES	ZNK599	43	Discoloration, >2cm migration arc	+	+	+	+	+ / +	+	+
	Salmonella Gaminara	Strain ANSES	ZYE413	51	Discoloration, >2cm migration arc	+	+	+	+	+ / +	+	+
	Salmonella Michigan	Plant	ZMF746	39	Discoloration, >2cm migration arc	+	+	+	+	+ / +	+	+
	Salmonella Minnesota	Strain ANSES	ZRX356	36	Discoloration, >2cm migration arc	+	+	+	+	+ / +	+	+
	Salmonella Adelaïde	CIP	CVR822	22	Discoloration, >2cm migration arc	+	+	+	+	+ / +	+	+
	Salmonella Wandsworth	Strain ANSES	ZGD433	31	Discoloration, >2cm migration arc	+	+	+	+	+ / +	+	+
	Salmonella houtenae	Cooked cod chips	ZNU025	18	Discoloration, =2cm migration arc	+	+	+ (**)	+	+ / +	+ (**)	API 20E: *Salmonella* spp
	Salmonella indica	Environment	ZNE350	30	Discoloration, =2cm migration arc	+	+	+	+	+ / +	+	+
	Salmonella bongori	Turkey farming	ZQQ969	38	Discoloration, =2cm migration arc	+	+	+ (*)	+	+ / +	+ (*)	API 20E: *Salmonella* spp

∗ very weak agglutination
∗∗ irregular agglutination

APPENDIX G : interlaboratory study results

Laboratory code : A

Alternative method					Reference method				
Bottle code	SMS agar	MUCAP TEST	Presence of characteristic colonies on XLD with confirmations	**Result** *Salmonella* spp / 25 mL	Presence of characteristic colonies on selective media with confirmations				Result *Salmonella* spp / 25 mL
	(+/-)	(+/-)	(+/-)	Presence / absence	Mkttn		RVS		Presence / absence
					XLD (+/-)	(1) (+/-)	XLD (+/-)	(1) (+/-)	
2	-	-	-	Absence	-	-	-	-	Absence
9	-	-	-	Absence	-	-	-	-	Absence
14	-	-	-	Absence	-	-	-	-	Absence
17	-	-	-	Absence	-	-	-	-	Absence
21	-	-	-	Absence	-	-	-	-	Absence
22	-	-	-	Absence	-	-	-	-	Absence
23	-	-	-	Absence	-	-	-	-	Absence
24	-	-	-	Absence	-	-	-	-	Absence
3	+	+	+	Presence	+	+	+	+	Presence
4	+	+	+	Presence	+	+	+	+	Presence
10	+	+	+	Presence	+	+	+	+	Presence
11	+	+	+	Presence	+	+	+	+	Presence
12	+	+	+	Presence	+	+	+	+	Presence
13	+	+	+	Presence	+	+	+	+	Presence
19	+	+	+	Presence	+	+	+	+	Presence
20	+	+	+	Presence	+	+	+	+	Presence
1	+	+	+	Presence	+	+	+	+	Presence
5	+	+	+	Presence	+	+	+	+	Presence
6	+	+	+	Presence	+	+	+	+	Presence
7	+	+	+	Presence	+	+	+	+	Presence
8	+	+	+	Presence	+	+	+	+	Presence
15	+	+	+	Presence	+	+	+	+	Presence
16	+	+	+	Presence	+	+	+	+	Presence
18	+	+	+	Presence	+	+	+	+	Presence
Total flora of pasteurized milk(CFU/mL) : 10 CFU / mL									

(1) selective medium used : ASAP

Laboratory code : B

Alternative method					Reference method				
Bottle code	SMS agar	MUCAP TEST	Presence of characteristic colonies on XLD with confirmations	**Result** *Salmonella* spp / 25 mL	Presence of characteristic colonies on selective media with confirmations				Result *Salmonella* spp / 25 mL
	(+/-)	(+/-)	(+/-)	Presence / absence	Mkttn		RVS		Presence / absence
					XLD (+/-)	(1) (+/-)	XLD (+/-)	(1) (+/-)	
2	-	-	-	Absence	-	-	-	-	Absence
9	-	-	-	Absence	-	-	-	-	Absence
14	-	-	-	Absence	-	-	-	-	Absence
17	-	-	-	Absence	-	-	-	-	Absence
21	-	-	-	Absence	-	-	-	-	Absence
22	-	-	-	Absence	-	-	-	-	Absence
23	-	-	-	Absence	-	-	-	-	Absence
24	-	-	-	Absence	-	-	-	-	Absence
3	+	+	+	Presence	+	+	+	+	Presence
4	+	+	+	Presence	+	+	+	+	Presence
10	+	+	+	Presence	+	+	+	+	Presence
11	+	+	+	Presence	+	+	+	+	Presence
12	+	+	+	Presence	+	+	+	+	Presence
13	+	+	+	Presence	+	+	+	+	Presence
19	+	+	+	Presence	+	+	+	+	Presence
20	+	+	+	Presence	+	+	+	+	Presence
1	+	+	+	Presence	+	+	+	+	Presence
5	+	+	+	Presence	+	+	+	+	Presence
6	+	+	+	Presence	+	+	+	+	Presence
7	+	+	+	Presence	+	+	+	+	Presence
8	+	+	+	Presence	+	+	+	+	Presence
15	+	+	+	Presence	+	+	+	+	Presence
16	+	+	+	Presence	+	+	+	+	Presence
18	+	+	+	Presence	+	+	+	+	Presence
Total flora of pasteurized milk(CFU/mL) : 10 CFU / mL									

(1) selective medium used : ASAP

Laboratory code : C

Alternative method					Reference method				
Bottle code	SMS agar	MUCAP TEST	Presence of characteristic colonies on XLD with confirmations	**Result** *Salmonella* spp / 25 mL	Presence of characteristic colonies on selective media with confirmations				Result *Salmonella* spp / 25 mL
	(+/-)	(+/-)	(+/-)	Presence / absence	Mkttn		RVS		Presence / absence
					XLD (+/-)	(1) (+/-)	XLD (+/-)	(1) (+/-)	
2	-	-	-	Absence	-	-	-	-	Absence
9	-	-	-	Absence	-	-	-	-	Absence
14	-	-	-	Absence	-	-	-	-	Absence
17	-	-	-	Absence	-	-	-	-	Absence
21	-	-	-	Absence	-	-	-	-	Absence
22	-	-	-	Absence	-	-	-	-	Absence
23	-	-	-	Absence	-	-	-	-	Absence
24	-	-	-	Absence	-	-	-	-	Absence
3	+	+	+	Presence	+	+	+	+	Presence
4	+	+	+	Presence	+	+	+	+	Presence
10	+	+	+	Presence	+	+	+	+	Presence
11	+	+	+	Presence	+	+	+	+	Presence
12	+	+	+	Presence	+	+	+	+	Presence
13	+	+	+	Presence	+	+	+	+	Presence
19	+	+	+	Presence	+	+	+	+	Presence
20	+	+	+	Presence	+	+	+	+	Presence
1	+	+	+	Presence	+	+	+	+	Presence
5	+	+	+	Presence	+	+	+	+	Presence
6	+	+	+	Presence	+	+	+	+	Presence
7	+	+	+	Presence	+	+	+	+	Presence
8	+	+	+	Presence	+	+	+	+	Presence
15	+	+	+	Presence	+	+	+	+	Presence
16	+	+	+	Presence	+	+	+	+	Presence
18	+	+	+	Presence	+	+	+	+	Presence
Total flora of pasteurized milk(CFU/mL) : < 10 CFU / mL									

(1) selective medium used : ASAP

Laboratory code : D

Alternative method					Reference method				
Bottle code	SMS agar	MUCAP TEST	Presence of characteristic colonies on XLD with confirmations	**Result** *Salmonella* spp / 25 mL	Presence of characteristic colonies on selective media with confirmations				Result *Salmonella* spp / 25 mL
	(+/-)	(+/-)	(+/-)	Presence / absence	Mkttn		RVS		Presence / absence
					XLD (+/-)	(1) (+/-)	XLD (+/-)	(1) (+/-)	
2	-	-	-	Absence	-	-	-	-	Absence
9	-	-	-	Absence	-	-	-	-	Absence
14	-	-	-	Absence	-	-	-	-	Absence
17	-	-	-	Absence	-	-	-	-	Absence
21*	-	-	-	Absence	-	-	-	-	Absence
22	-	-	-	Absence	-	-	-	-	Absence
23*	-	-	-	Absence	-	-	-	-	Absence
24	-	-	-	Absence	-	-	-	-	Absence
3	+	+	+	Presence	+	+	+	+	Presence
4	+	+	+	Presence	+	+	+	+	Presence
10	+	+	+	Presence	+	+	+	+	Presence
11	+	+	+	Presence	+	+	+	+	Presence
12	+	+	+	Presence	+	+	+	+	Presence
13	+	+	+	Presence	+	+	+	+	Presence
19	+	+	+	Presence	+	+	+	+	Presence
20	+	+	+	Presence	+	+	+	+	Presence
1	+	+	+	Presence	+	+	+	+	Presence
5	+	+	+	Presence	+	+	+	+	Presence
6	+	+	+	Presence	+	+	+	+	Presence
7	+	+	+	Presence	+	+	+	+	Presence
8	+	+	+	Presence	+	+	+	+	Presence
15	+	+	+	Presence	+	+	+	+	Presence
16	+	+	+	Presence	+	+	+	+	Presence
18	+	+	+	Presence	+	+	+	+	Presence
Total flora of pasteurized milk(CFU/mL) : 2.9 10^5 CFU/ mL									

(1) selective medium used : ASAP

* : Results obtenus après contre analyse

Laboratory code : E

Alternative method					Reference method				
Bottle code	SMS agar	MUCAP TEST	Presence of characteristic colonies on XLD with confirmations	**Result** *Salmonella* spp / 25 mL	Presence of characteristic colonies on selective media with confirmations				Result *Salmonella* spp / 25 mL
	(+/-)	(+/-)	(+/-)	Presence / absence	Mkttn		RVS		Presence / absence
					XLD (+/-)	(1) (+/-)	XLD (+/-)	(1) (+/-)	
2	-	-	-	Absence	-	-	-	-	Absence
9	-	-	-	Absence	-	-	-	-	Absence
14	-	-	-	Absence	-	-	-	-	Absence
17	-	-	-	Absence	-	-	-	-	Absence
21	-	-	-	Absence	-	-	-	-	Absence
22	-	-	-	Absence	-	-	-	-	Absence
23	-	-	-	Absence	-	-	-	-	Absence
24	-	-	-	Absence	-	-	-	-	Absence
3	-	-	-	Absence	-	-	-	-	Absence
4	+	+	+	Presence	+	+	+	+	Presence
10	+	+	+	Presence	+	+	+	+	Presence
11	+	+	+	Presence	+	+	+	+	Presence
12	+	+	+	Presence	+	+	+	+	Presence
13	+	+	+	Presence	+	+	+	+	Presence
19	+	+	+	Presence	+	+	+	+	Presence
20	+	+	+	Presence	+	+	+	+	Presence
1	+	+	+	Presence	+	+	+	+	Presence
5	+	+	+	Presence	+	+	+	+	Presence
6	+	+	+	Presence	+	+	+	+	Presence
7	+	+	+	Presence	+	+	+	+	Presence
8	+	+	+	Presence	+	+	+	+	Presence
15	+	+	+	Presence	+	+	+	+	Presence
16	+	+	+	Presence	+	+	+	+	Presence
18	+	+	+	Presence	+	+	+	+	Presence

Total flora of pasteurized milk(CFU/mL) : < 10 CFU / mL

(1) selective medium used : HEKTOEN

Laboratory code : F

Alternative method					Reference method				
Bottle code	SMS agar	MUCAP TEST	Presence of characteristic colonies on XLD with confirmations	**Result** *Salmonella* spp / 25 mL	Presence of characteristic colonies on selective media with confirmations				Result *Salmonella* spp / 25 mL
	(+/-)	(+/-)	(+/-)	Presence / absence	Mkttn		RVS		Presence / absence
					XLD (+/-)	(1) (+/-)	XLD (+/-)	(1) (+/-)	
2	-	-	-	Absence	-	-	-	-	Absence
9	-	-	-	Absence	-	-	-	-	Absence
14	-	-	-	Absence	-	-	-	-	Absence
17	-	-	-	Absence	-	-	-	-	Absence
21	-	-	-	Absence	-	-	-	-	Absence
22	-	-	-	Absence	-	-	-	-	Absence
23	-	-	-	Absence	-	-	-	-	Absence
24	-	-	-	Absence	-	-	-	-	Absence
3	+	+	+	Presence	+	+	+	+	Presence
4	+	+	+	Presence	+	+	+	+	Presence
10	+	+	+	Presence	+	+	+	+	Presence
11	+	+	+	Presence	+	+	+	+	Presence
12	+	+	+	Presence	+	+	+	+	Presence
13	+	+	+	Presence	+	+	+	+	Presence
19	+	+	+	Presence	+	+	+	+	Presence
20	+	+	+	Presence	+	+	+	+	Presence
1	+	+	+	Presence	+	+	+	+	Presence
5	+	+	+	Presence	+	+	+	+	Presence
6	+	+	+	Presence	+	+	+	+	Presence
7	+	+	+	Presence	+	+	+	+	Presence
8	+	+	+	Presence	+	+	+	+	Presence
15	+	+	+	Presence	+	+	+	+	Presence
16	+	+	+	Presence	+	+	+	+	Presence
18	+	+	+	Presence	+	+	+	+	Presence
Total flora of pasteurized milk(CFU/mL) : 10 CFU / mL									

(1) selective medium used : RAMBACK

Laboratory code : G

Alternative method					Reference method				
Bottle code	SMS agar	MUCAP TEST	Presence of characteristic colonies on XLD with confirmations	**Result** *Salmonella* spp / 25 mL	Presence of characteristic colonies on selective media with confirmations				Result *Salmonella* spp / 25 mL
	(+/-)	(+/-)	(+/-)	Presence / absence	Mkttn		RVS		Presence / absence
					XLD (+/-)	(1) (+/-)	XLD (+/-)	(1) (+/-)	
2	-	-	-	Absence	-	-	-	-	Absence
9	-	-	-	Absence	-	-	-	-	Absence
14	-	-	-	Absence	-	-	-	-	Absence
17	-	-	-	Absence	-	-	-	-	Absence
21	-	-	-	Absence	-	-	-	-	Absence
22	-	-	-	Absence	-	-	-	-	Absence
23	-	-	-	Absence	-	-	-	-	Absence
24	-	-	-	Absence	-	-	-	-	Absence
3	+	+	+	Presence	+	+	+	+	Presence
4	+	+	+	Presence	+	+	+	+	Presence
10	+	+	+	Presence	+	+	+	+	Presence
11	+	+	+	Presence	+	+	+	+	Presence
12	+	+	+	Presence	+	+	+	+	Presence
13	+	+	+	Presence	+	+	+	+	Presence
19	+	+	+	Presence	+	+	+	+	Presence
20	+	+	+	Presence	+	+	+	+	Presence
1	+	+	+	Presence	+	+	+	+	Presence
5	+	+	+	Presence	+	+	+	+	Presence
6	+	+	+	Presence	+	+	+	+	Presence
7	+	+	+	Presence	+	+	+	+	Presence
8	+	+	+	Presence	+	+	+	+	Presence
15	+	+	+	Presence	+	+	+	+	Presence
16	+	+	+	Presence	+	+	+	+	Presence
18	+	+	+	Presence	+	+	+	+	Presence

Total flora of pasteurized milk(CFU/mL) : 10 CFU / mL

(1) selective medium used : HEKTOEN

Laboratory code : H

Alternative method					Reference method				
Bottle code	SMS agar	MUCAP TEST	Presence of characteristic colonies on XLD with confirmations	**Result** *Salmonella* spp / 25 mL	Presence of characteristic colonies on selective media with confirmations				Result *Salmonella* spp / 25 mL
	(+/-)	(+/-)	(+/-)	Presence / absence	Mkttn		RVS		Presence / absence
					XLD (+/-)	(1) (+/-)	XLD (+/-)	(1) (+/-)	
2	-	-	-	Absence	-	-	-	-	Absence
9	-	-	-	Absence	-	-	-	-	Absence
14	-	-	-	Absence	-	-	-	-	Absence
17	-	-	-	Absence	-	-	-	-	Absence
21	-	-	-	Absence	-	-	-	-	Absence
22	-	-	-	Absence	-	-	-	-	Absence
23	-	-	-	Absence	-	-	-	-	Absence
24	-	-	-	Absence	-	-	-	-	Absence
3	+	+	+	Presence	+	+	+	+	Presence
4	+	+	+	Presence	+	+	+	+	Presence
10	+	+	+	Presence	+	+	+	+	Presence
11	-	-	-	Absence	-	-	-	-	Absence
12	+	+	+	Presence	+	+	+	+	Presence
13	+	+	+	Presence	+	+	+	+	Presence
19	+	+	+	Presence	+	+	+	+	Presence
20	+	+	+	Presence	+	+	+	+	Presence
1	+	+	+	Presence	+	+	+	+	Presence
5	+	+	+	Presence	+	+	+	+	Presence
6	+	+	+	Presence	+	+	+	+	Presence
7	+	+	+	Presence	+	+	+	+	Presence
8	+	+	+	Presence	+	+	+	+	Presence
15	+	+	+	Presence	+	+	+	+	Presence
16	+	+	+	Presence	+	+	+	+	Presence
18	+	+	+	Presence	+	+	+	+	Presence
Total flora of pasteurized milk(CFU/mL) : < 1 CFU / mL									

(1) selective medium used : HEKTOEN

Laboratory code : I

Alternative method					Reference method				
Bottle code	SMS agar	MUCAP TEST	Presence of characteristic colonies on XLD with confirmations	**Result** *Salmonella* spp / 25 mL	Presence of characteristic colonies on selective media with confirmations				Result *Salmonella* spp / 25 mL
	(+/-)	(+/-)	(+/-)	Presence / absence	Mkttn		RVS		Presence / absence
					XLD (+/-)	(1) (+/-)	XLD (+/-)	(1) (+/-)	
2	-	-	-	Absence	-	-	-	-	Absence
9	-	-	-	Absence	-	-	-	-	Absence
14	-	-	-	Absence	-	-	-	-	Absence
17	-	-	-	Absence	-	-	-	-	Absence
21	-	-	-	Absence	-	-	-	-	Absence
22	-	-	-	Absence	-	-	-	-	Absence
23	-	-	-	Absence	-	-	-	-	Absence
24	-	-	-	Absence	-	-	-	-	Absence
3	+	+	+	Presence	+	+	+	+	Presence
4	+	+	+	Presence	+	+	+	+	Presence
10	+	+	+	Presence	+	+	+	+	Presence
11	+	+	+	Presence	+	+	+	+	Presence
12	+	+	+	Presence	+	+	+	+	Presence
13	+	+	+	Presence	+	+	+	+	Presence
19	+	+	+	Presence	+	+	+	+	Presence
20	+	+	+	Presence	+	+	+	+	Presence
1	+	+	+	Presence	+	+	+	+	Presence
5	+	+	+	Presence	+	+	+	+	Presence
6	+	+	+	Presence	+	+	+	+	Presence
7	+	+	+	Presence	+	+	+	+	Presence
8	+	+	+	Presence	+	+	+	+	Presence
15	+	+	+	Presence	+	+	+	+	Presence
16	+	+	+	Presence	+	+	+	+	Presence
18	+	+	+	Presence	+	+	+	+	Presence

Total flora of pasteurized milk(CFU/mL) : 1 CFU / mL

(1) selective medium used : BGA

Laboratory code : J

Alternative method					Reference method				
Bottle code	SMS agar	MUCAP TEST	Presence of characteristic colonies on XLD with confirmations	**Result** *Salmonella* spp / 25 mL	Presence of characteristic colonies on selective media with confirmations				Result *Salmonella* spp / 25 mL
	(+/-)	(+/-)	(+/-)	Presence / absence	Mkttn		RVS		Presence / absence
					XLD (+/-)	(1) (+/-)	XLD (+/-)	(1) (+/-)	
2	-	-	-	Absence	-	-	-	-	Absence
9	-	-	-	Absence	-	-	-	-	Absence
14	-	-	-	Absence	-	-	-	-	Absence
17	-	-	-	Absence	-	-	-	-	Absence
21	-	-	-	Absence	-	-	-	-	Absence
22	-	-	-	Absence	-	-	-	-	Absence
23	-	-	-	Absence	-	-	-	-	Absence
24	-	-	-	Absence	-	-	-	-	Absence
3	+	+	+	Presence	+	+	+	+	Presence
4	+	+	+	Presence	+	+	+	+	Presence
10	+	+	+	Presence	+	+	+	+	Presence
11	+	+	+	Presence	+	+	+	+	Presence
12	-	-	-	Absence	-	-	-	-	Absence
13	+	+	+	Presence	+	+	+	+	Presence
19	+	+	+	Presence	+	+	+	+	Presence
20	+	+	+	Presence	+	+	+	+	Presence
1	+	+	+	Presence	+	+	+	+	Presence
5	+	+	+	Presence	+	+	+	+	Presence
6	+	+	+	Presence	+	+	+	+	Presence
7	+	+	+	Presence	+	+	+	+	Presence
8	+	+	+	Presence	+	+	+	+	Presence
15	+	+	+	Presence	+	+	+	+	Presence
16	+	+	+	Presence	+	+	+	+	Presence
18	+	+	+	Presence	+	+	+	+	Presence

Total flora of pasteurized milk(CFU/mL) : < 10 CFU / mL

(1) selective medium used : ASAP

Laboratory code : K

Alternative method					Reference method				
Bottle code	SMS agar	MUCAP TEST	Presence of characteristic colonies on XLD with confirmations	**Result** *Salmonella* spp / 25 mL	Presence of characteristic colonies on selective media with confirmations				Result *Salmonella* spp / 25 mL
	(+/-)	(+/-)	(+/-)	Presence / absence	Mkttn		RVS		Presence / absence
					XLD (+/-)	(1) (+/-)	XLD (+/-)	(1) (+/-)	
2	-	-	-	Absence	-	-	-	-	Absence
9	-	-	-	Absence	-	-	-	-	Absence
14	-	-	-	Absence	-	-	-	-	Absence
17	-	-	-	Absence	-	-	-	-	Absence
21	-	-	-	Absence	-	-	-	-	Absence
22	-	-	-	Absence	-	-	-	-	Absence
23	-	-	-	Absence	-	-	-	-	Absence
24	-	-	-	Absence	-	-	-	-	Absence
3	+	+	+	Presence	+	+	+	+	Presence
4	+	+	+	Presence	+	+	+	+	Presence
10	+	+	+	Presence	+	+	+	+	Presence
11	+	+	+	Presence	+	+	+	+	Presence
12	+	+	+	Presence	+	+	+	+	Presence
13	+	+	+	Presence	+	+	+	+	Presence
19	+	+	+	Presence	+	+	+	+	Presence
20	+	+	+	Presence	+	+	+	+	Presence
1	+	+	+	Presence	+	+	+	+	Presence
5	+	+	+	Presence	+	+	+	+	Presence
6	+	+	+	Presence	+	+	+	+	Presence
7	+	+	+	Presence	+	+	+	+	Presence
8	+	+	+	Presence	+	+	+	+	Presence
15	+	+	+	Presence	+	+	+	+	Presence
16	+	+	+	Presence	+	+	+	+	Presence
18	+	+	+	Presence	+	+	+	+	Presence

Total flora of pasteurized milk(CFU/mL) : < 10 CFU / mL

(1) selective medium used : HEKTOEN

Laboratory code : L

Alternative method					Reference method				
Bottle code	SMS agar	MUCAP TEST	Presence of characteristic colonies on XLD with confirmations	**Result** *Salmonella* spp / 25 mL	Presence of characteristic colonies on selective media with confirmations				Result *Salmonella* spp / 25 mL
	(+/-)	(+/-)	(+/-)	Presence / absence	Mkttn		RVS		Presence / absence
					XLD (+/-)	(1) (+/-)	XLD (+/-)	(1) (+/-)	
2	-	-	-	Absence	-	-	-	-	Absence
9	-	-	-	Absence	-	-	-	-	Absence
14	-	-	-	Absence	-	-	-	-	Absence
17	-	-	-	Absence	-	-	-	-	Absence
21	-	-	-	Absence	-	-	-	-	Absence
22	-	-	-	Absence	-	-	-	-	Absence
23	-	-	-	Absence	-	-	-	-	Absence
24	-	-	-	Absence	-	-	-	-	Absence
3	+	+	+	Presence	+	+	+	+	Presence
4	+	+	+	Presence	+	+	+	+	Presence
10	+	+	+	Presence	+	+	+	+	Presence
11	+	+	+	Presence	+	+	+	+	Presence
12	+	+	+	Presence	+	+	+	+	Presence
13	+	+	+	Presence	+	+	+	+	Presence
19	-	-	-	Absence	-	-	-	-	Absence
20	+	+	+	Presence	+	+	+	+	Presence
1	+	+	+	Presence	+	+	+	+	Presence
5	+	+	+	Presence	+	+	+	+	Presence
6	+	+	+	Presence	+	+	+	+	Presence
7	+	+	+	Presence	+	+	+	+	Presence
8	+	+	+	Presence	+	+	+	+	Presence
15	+	+	+	Presence	+	+	+	+	Presence
16	+	+	+	Presence	+	+	+	+	Presence
18	+	+	+	Presence	+	+	+	+	Presence

Total flora of pasteurized milk(CFU/mL) : < 100 CFU / mL

(1) selective medium used : ASAP

Laboratory code : M

Alternative method					Reference method				
Bottle code	SMS agar	MUCAP TEST	Presence of characteristic colonies on XLD with confirmations	**Result** *Salmonella* spp / 25 mL	Presence of characteristic colonies on selective media with confirmations				Result *Salmonella* spp / 25 mL
	(+/-)	(+/-)	(+/-)	Presence / absence	Mkttn		RVS		Presence / absence
					XLD (+/-)	(1) (+/-)	XLD (+/-)	(1) (+/-)	
2	-	-	-	Absence	-	-	-	-	Absence
9	-	-	-	Absence	-	-	-	-	Absence
14	-	-	-	Absence	-	-	-	-	Absence
17	-	-	-	Absence	-	-	-	-	Absence
21	-	-	-	Absence	-	-	-	-	Absence
22	-	-	-	Absence	-	-	-	-	Absence
23	-	-	-	Absence	-	-	-	-	Absence
24	-	-	-	Absence	-	-	-	-	Absence
3	-	-	-	Absence	-	-	-	-	Absence
4	+	+	+	Presence	+	+	+	+	Presence
10	+	+	+	Presence	+	+	+	+	Presence
11	+	+	+	Presence	+	+	+	+	Presence
12	+	+	+	Presence	+	+	+	+	Presence
13	+	+	+	Presence	+	+	+	+	Presence
19	+	+	+	Presence	+	+	+	+	Presence
20	+	+	+	Presence	+	+	+	+	Presence
1	+	+	+	Presence	+	+	+	+	Presence
5	+	+	+	Presence	+	+	+	+	Presence
6	+	+	+	Presence	+	+	+	+	Presence
7	+	+	+	Presence	+	+	+	+	Presence
8	+	+	+	Presence	+	+	+	+	Presence
15	+	+	+	Presence	+	+	+	+	Presence
16	+	+	+	Presence	+	+	+	+	Presence
18	+	+	+	Presence	+	+	+	+	Presence

Total flora of pasteurized milk(CFU/mL) : < 10 CFU / mL

(1) selective medium used : ASAP

Laboratory code : N

Alternative method					Reference method				
Bottle code	SMS agar	MUCAP TEST	Presence of characteristic colonies on XLD with confirmations	**Result** *Salmonella* spp / 25 mL	Presence of characteristic colonies on selective media with confirmations				Result *Salmonella* spp / 25 mL
	(+/-)	(+/-)	(+/-)	Presence / absence	Mkttn		RVS		Presence / absence
					XLD (+/-)	(1) (+/-)	XLD (+/-)	(1) (+/-)	
2	-	-	-	Absence	-	-	-	-	Absence
9	-	-	-	Absence	-	-	-	-	Absence
14	-	-	-	Absence	-	-	-	-	Absence
17	-	-	-	Absence	-	-	-	-	Absence
21	-	-	-	Absence	-	-	-	-	Absence
22	-	-	-	Absence	-	-	-	-	Absence
23	-	-	-	Absence	-	-	-	-	Absence
24	-	-	-	Absence	-	-	-	-	Absence
3	+	+	+	Presence	+	+	+	+	Presence
4	+	+	+	Presence	+	+	+	+	Presence
10	+	+	+	Presence	+	+	+	+	Presence
11	+	+	+	Presence	+	+	+	+	Presence
12	+	+	+	Presence	+	+	+	+	Presence
13	+	+	+	Presence	+	+	+	+	Presence
19	+	+	+	Presence	+	+	+	+	Presence
20	+	+	+	Presence	+	+	+	+	Presence
1	+	+	+	Presence	+	+	+	+	Presence
5	+	+	+	Presence	+	+	+	+	Presence
6	+	+	+	Presence	+	+	+	+	Presence
7	+	+	+	Presence	+	+	+	+	Presence
8	+	+	+	Presence	+	+	+	+	Presence
15	+	+	+	Presence	+	+	+	+	Presence
16	+	+	+	Presence	+	+	+	+	Presence
18	+	+	+	Presence	+	+	+	+	Presence
Total flora of pasteurized milk(CFU/mL) : 1 CFU / mL									

(1) selective medium used : ASAP

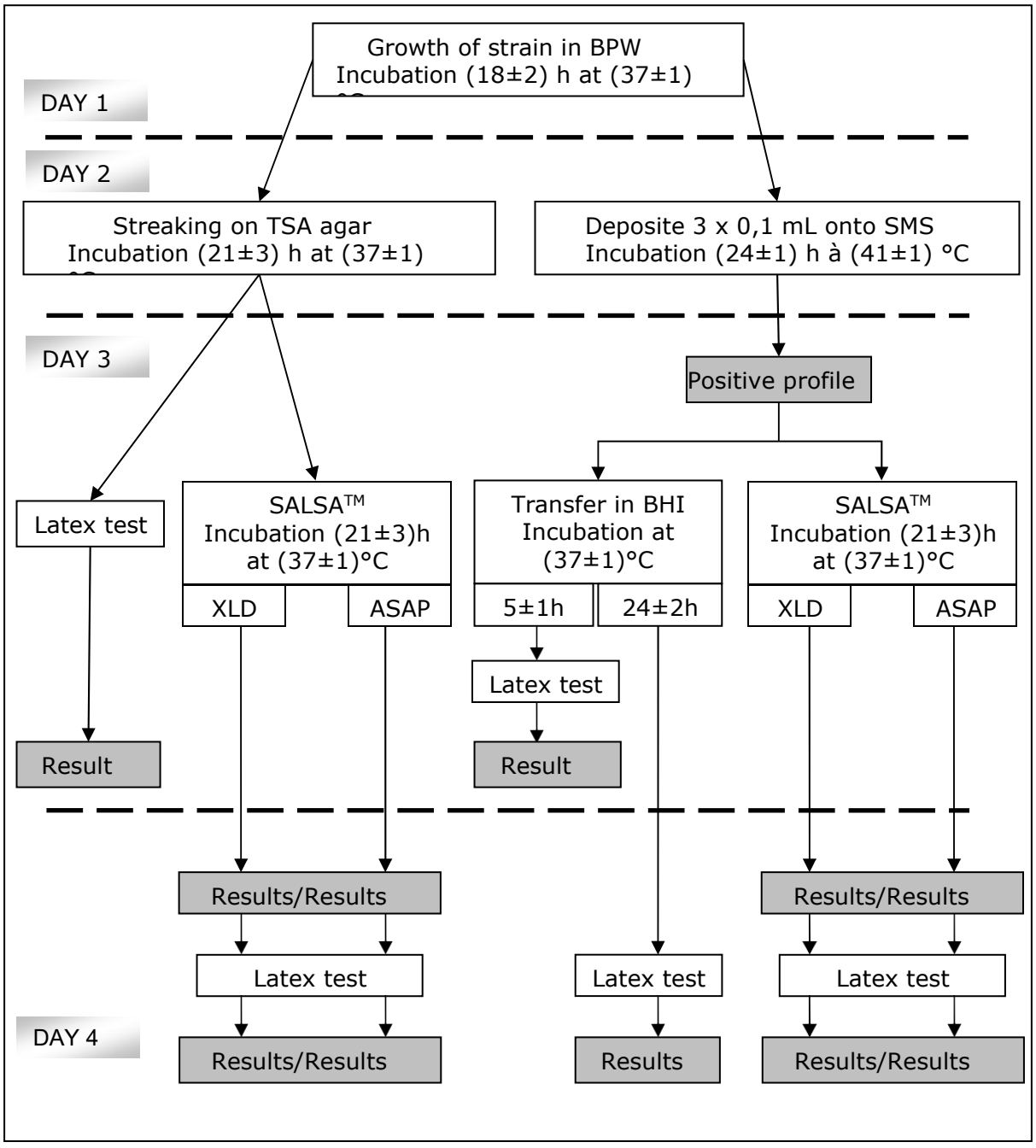
Laboratory code : laboratoire expert

Alternative method					Reference method				
Bottle code	SMS agar	MUCAP TEST	Presence of characteristic colonies on XLD with confirmations	**Result** *Salmonella* spp / 25 mL	Presence of characteristic colonies on selective media with confirmations				Result *Salmonella* spp / 25 mL
	(+/-)	(+/-)	(+/-)	Presence / absence	Mkttn		RVS		Presence / absence
					XLD (+/-)	(1) (+/-)	XLD (+/-)	(1) (+/-)	
2	-	-	-	Absence	-	-	-	-	Absence
9	-	-	-	Absence	-	-	-	-	Absence
14	-	-	-	Absence	-	-	-	-	Absence
17	-	-	-	Absence	-	-	-	-	Absence
21	-	-	-	Absence	-	-	-	-	Absence
22	-	-	-	Absence	-	-	-	-	Absence
23	-	-	-	Absence	-	-	-	-	Absence
24	-	-	-	Absence	-	-	-	-	Absence
3	+	+	+	Presence	+	+	+	+	Presence
4	+	+	+	Presence	+	+	+	+	Presence
10	+	+	+	Presence	+	+	+	+	Presence
11	+	+	+	Presence	+	+	+	+	Presence
12	+	+	+	Presence	+	+	+	+	Presence
13	+	+	+	Presence	+	+	+	+	Presence
19	+	+	+	Presence	+	+	+	+	Presence
20	+	+	+	Presence	+	+	+	+	Presence
1	+	+	+	Presence	+	+	+	+	Presence
5	+	+	+	Presence	+	+	+	+	Presence
6	+	+	+	Presence	+	+	+	+	Presence
7	+	+	+	Presence	+	+	+	+	Presence
8	+	+	+	Presence	+	+	+	+	Presence
15	+	+	+	Presence	+	+	+	+	Presence
16	+	+	+	Presence	+	+	+	+	Presence
18	+	+	+	Presence	+	+	+	+	Presence
Total flora of pasteurized milk(CFU/mL) : 1 CFU / mL									

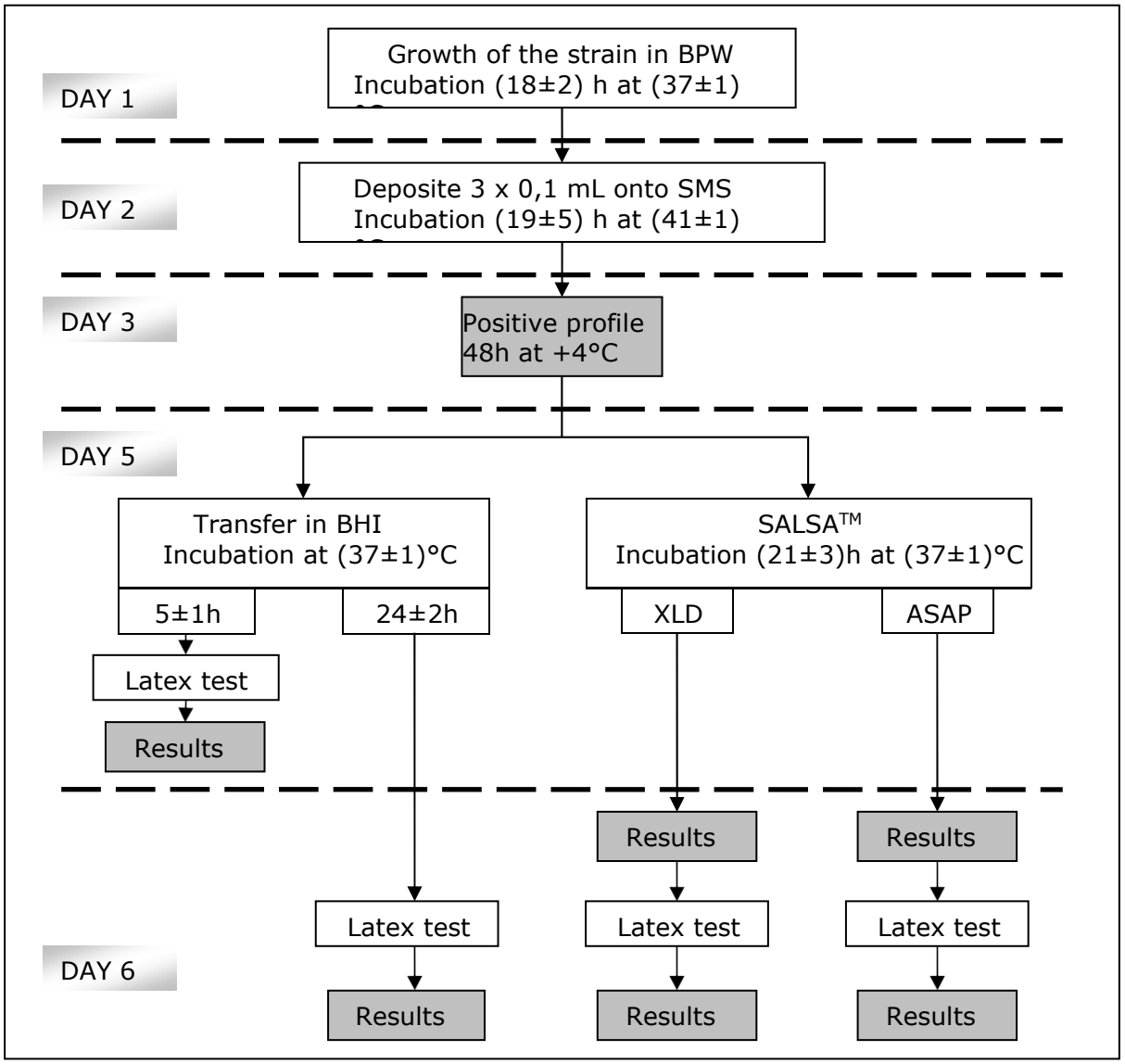
(1) selective medium used : HEKTOEN

APPENDIX H – Extension study

General protocol



Specific protocol



Target strains

Results of the general protocol

+ : positive test
- : negative test
/ : not realized test
auto : self-agglutinating strain

Strain Name	Code	Origin	SMS						TSA				
			Profile	Latex Test		SALSA				Latex Test	SALSA			
				BHI (5h)	BHI (24h)	XLD		ASAP			XLD		ASAP	
						C.C.	Test latex	C.C.	Test latex		C.C.	Test latex	C.C.	Test latex
S. Agona	126	Dairy industry	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Albany	P46	Approx. workshop (animal feed)	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Anatum	S23	Dry sausage	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Anatum	S78	Shelled sesame	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Arizonae	P63	Duck	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Arizonae	P64	Duck	Negative	/	/	/	/	/	/	-	yes	+	yes	+
S. Arizonae	S132	Veterinary origin	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Bazenheid	P41	Kebab	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Braenderup	P57	Approx. workshop (human food)	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Braenderup	P58	Approx. workshop (human food)	Negative	/	/	/	/	/	/	+	yes	+	yes	+
S. Brandenburg	S2	Zucchini gratin	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Brandenburg	S3	Cooked meat	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Brandenburg	S1	Pork chop	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Brandenburg	S5	Smoked ham	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Brandenburg	S62	Raw ravioli	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Brandenburg	S73	Duck	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Brandenburg	P1	Duck	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Bredeney	S10	Raw turkey roast	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Bredeney	S66	Raw chicken breast	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Bredeney	S10	Raw turkey roast	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Bredeney	P43	Turkey fin	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Cerro	P24	Rabbit flour	Positive	-	-	yes	car	yes	car	car	yes	car	yes	car
S. Choleraesuis	S136	ATCC 10708	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Colindale	S77	Basil	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Derby	S19	Pig	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Derby	S21	Pig	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Derby	S31	Pork	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Derby	S32	Sausage	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Derby	S9	Pork loin	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Derby	S68	Pork knuckle	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Derby	S79	Pork cheek nuts	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+

Strain Name	Code	Origin	SMS							TSA				
			Profile	Latex Test		SALSA				Latex Test	SALSA			
				BHI (5h)	BHI (24h)	XLD		ASAP			XLD		ASAP	
						C.C.	Test latex	C.C.	Test latex		C.C.	Test latex	C.C.	Test latex
S. Derby	S32	Sausage	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Derby	P6	Pork tongue	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Derby	P27	Pork throat	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Derby	P33	Salted cloth	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Derby	P34	Raw Herb Sausage	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Diarizonae	P10	Wheat semolina	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Diarizonae	P11	Wheat semolina	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Diarizonae	P65	Sludge and sewage treatment plant	Negative	/	/	/	/	/	/	+	yes	+	yes	+
S. Dublin	S59	Milk	Positive	+	+	yes	+	No	+	+	yes	+	No	+
S. Dublin	S133	German University	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Dugbe	S71	Plant-based products	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Enteritidis	S38	Egg product	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Enteritidis	S11	Chicken	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Enteritidis	S56	Red Meat	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Enteritidis	S63	Mussels	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Enteritidis	P37	Pastry Cloth	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Enteritidis	P38	Pastry Cloth	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Hadar	S7	Poultry cutlet	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Hadar	S12	Raw Chicken	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Hadar	S22	Merguez	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Havana	P51	Approx. workshop (human food)	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Heidelberg	S51	Poultry meat	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Heidelberg	S134	Veterinary origin	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Heidelberg	S135	Veterinary origin	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Idikan	P23	Production Floor Environment	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Indiana	S55	Beef tenderloin	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Infantis	R100	ATCC 51741	Positive	+	+	yes	+	yes	+	-	yes	+	yes	+
S. Infantis	R101	Dairy products	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Infantis	R102	Dairy products	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Infantis	S64	Meat meal	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Javiana	S65	Dried mushrooms	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+

Strain Name	Code	Origin	SMS						TSA				
			Profile	Latex Test		SALSA				Latex	SALSA			
				BHI	BHI	XLD		ASAP			XLD		ASAP	
				(5h)	(24h)	C.C.	Test latex	C.C.	Test latex	Test	C.C.	Test latex	C.C.	Test latex
S. Kaneshie	S72	Plant-based products	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Kedougou	P3	Meat-and-bone meal	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Kottbus	S13	Gardener	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Kottbus	S14	Raw turkey stir-fry	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Livingstone	P13	Production Floor Environment	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Livingstone	P14	Production Floor Environment	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. London	S70	Sea Snail	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. London	P17	Production Floor Environment	Positive	+	+	yes	+	yes	+	+	No	+	yes	+
S. London	P52	Poultry slaughterhouse (human feed)	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Manhattan	P59	Cattle	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Mbandaka	P56	Guinea fowl	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Mikawasima	S80	Fresh Fruit Salad	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Montevideo	S75	Pure Beef Tartare	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Montevideo	P7	Minced meat	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Montevideo	P25	Ground beef	Positive	+	+	No	+	yes	+	+	No	+	yes	+
S. Montevideo	P26	Duck sleeve	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Montevideo	P28	Raw chopped steak	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Muenchen	P20	Production Floor Environment	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Napoli	P60	Duck	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Newport	P55	Raw milk cheese	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Ohio	P19	Production Floor Environment	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Orion	S74	Duck	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Paratyphi B	S76	Raw Chicken Fillet	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Paratyphi B	R103	CIP 54 100	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Paratyphi B	S57	Unknown origin	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Paratyphi B	S58	Unknown origin	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Paratyphi B	P42	Cooked rabbit paupiette	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Plymouth	P22	Production Floor Environment	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Poona	P45	Approx. workshop (animal feed)	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Regent	P53	Duck sleeve	Positive	+	+	No	+	yes	+	+	No	+	yes	+
S. Rissen	P16	Production Floor Environment	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+

Strain Name	Code	Origin	SMS							TSA				
			Profile	Latex Test		SALSA				Latex Test	SALSA			
				BHI (5h)	BHI (24h)	XLD		ASAP			XLD		ASAP	
						C.C.	Test latex	C.C.	Test latex		C.C.	Test latex	C.C.	Test latex
S. Rubislaw	P8	Plant-based products	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
St. Paul's	S24	Rabbit Roast	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
St. Paul's	S6	Raw turkey fillet	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
St. Paul's Day	P15	Frozen meat	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Salamae	P62	Raw milk	Positive	+	+	yes	car	yes	car	car	yes	car	yes	car
S. Schwarzengrund	S8	Raw Pork Stir-Fry	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Schwarzengrund	S69	Meat meal	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Senftenberg	R36	CIP 105343	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Senftenberg	P47	Soybean meal (animal feed)	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. spp	F48	Montbéliard sausage	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. spp	F49	Morteau Sausage	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. spp	J52	Egg white	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. spp	D50	Yolk	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. spp	D47	Egg Flow	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. spp	D54	Yolk	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. spp	D57	Meat-and-bone meal	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. spp	D17	Shoulder	Positive	-	+	yes	+	yes	+	+	yes	+	yes	+
S. spp	D21	Semi-crust	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. spp	D53	Egg Flow	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. spp	D49	Yolk	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. spp	D55	Egg Flow	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. spp	Day 3	Meat-and-bone meal	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. spp	D1	Flour	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. spp	D14	Meat-and-bone meal	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Tennessee	P21	Production Floor Environment	Positive	+	+	No	+	yes	+	+	No	+	yes	+
S. Tennessee	P48	Approx. workshop (human food)	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Typhimurium	S15	Raw ground beef	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Typhimurium	S18	Jelly Feet	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Typhimurium	S20	Pigeon	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Typhimurium	S27	Pigeon	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Typhimurium	S28	Pork	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+

Strain Name	Code	Origin	SMS							TSA				
			Profile	Latex Test		SALSA				Latex Test	SALSA			
				BHI (5h)	BHI (24h)	XLD		ASAP			XLD		ASAP	
						C.C.	Test latex	C.C.	Test latex		C.C.	Test latex	C.C.	Test latex
S. Typhimurium	S34	Cutting table	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Typhimurium	R2S	CIP 104115	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Typhimurium	I91	Meat	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Typhimurium	S67	Tab	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Typhimurium	R69	CIP 60.62	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Typhimurium	P2	Montbéliard	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Typhimurium	P9	263 P FDB	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Typhimurium	P29	Meat raw material	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Typhimurium	P30	Meat raw material	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Typhimurium	P31	Meat raw material	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Typhimurium	P32	Meat raw material	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Typhimurium	P35	Pork throat	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Typhimurium	P36	Frozen Cordon Bleu	Positive	+	+	yes	+	yes	+	-	yes	+	yes	+
S. Typhimurium	P39	Pork throat	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Typhimurium	P40	Meat raw material	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Typhimurium	P4	Salmon/Cream Cheese Club	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Typhimurium	P5	Pork tongue	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Urbana	P54	Kangaroo stew	Positive	+	+	yes	car	yes	car	car	yes	car	yes	car
S. Veneziana	P61	Compound feed (animal feed)	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Virchow	S35	Unknown origin	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Virchow	S52	Unknown origin	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Virchow	R33	CIP 105355	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Virchow	S53	Food poisoning	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Westhampton	P44	Young turkey	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+
S. Worthington	P18	Production Floor Environment	Positive	+	+	No	+	yes	+	+	No	+	yes	+
S. Yoruba	P49	Approx. workshop (human food)	Positive	+	+	yes	+	yes	+	+	yes	+	yes	+

Target strains

Results of the specific analytical protocol

+ : Positive test
- : Negative test
* : test carried out after storage the SMS agar at (4±2)°C for 48 hours

Target Strains - Results of the Specific Analytical Protocol

Strain Name	Code	Origin	SMS						
			Profile	Latex Test*		SALSA*			
						XLD		ASAP	
				BHI (5h)	BHI (24h)	C.C.	Test latex	C.C.	Test latex
S. Agona	I26	Dairy industry	Positive	+	+	yes	+	yes	+
S. Anatum	S23	Dry sausage	Positive	+	+	yes	+	yes	+
S. Arizonae	S132	Veterinary origin	Positive	+	+	yes	+	yes	+
S. Brandenburg	S66	Duck	Positive	+	+	yes	+	yes	+
S. Bredeney	S10	Raw turkey roast	Positive	+	+	yes	+	yes	+
S. Choleraesuis	S136	ATCC 10708	Positive	+	+	yes	+	yes	+
S. Colindale	S77	Basil	Positive	+	+	yes	+	yes	+
S. Derby	S9	Pork loin	Positive	+	+	yes	+	yes	+
S. Dublin	S59	Milk	Positive	+	+	yes	+	No	+
S. Dugbe	S71	Plant-based products	Positive	+	+	yes	+	yes	+
S. Enteritidis	S38	Egg product	Positive	+	+	yes	+	yes	+
S. Hadar	S7	Poultry cutlet	Positive	+	+	yes	+	yes	+
S. Heidelberg	S134	Veterinary origin	Positive	+	+	yes	+	yes	+
S. Indiana	S55	Beef tenderloin	Positive	+	+	yes	+	yes	+
S. Infantis	R101	Dairy products	Positive	+	+	yes	+	yes	+
S. Javiana	S65	Dried mushrooms	Positive	+	+	yes	+	yes	+
S. Kaneshie	S72	Plant-based products	Positive	+	+	yes	+	yes	+
S. Kedougou	S68	Meat-and-bone meal	Positive	+	+	yes	+	yes	+
S. Kottbus	S13	Gardener	Positive	+	+	yes	+	yes	+
S. London	S70	Sea Snail	Positive	+	+	yes	+	yes	+
S. Mikawasima	S80	Fresh Fruit Salad	Positive	+	+	yes	+	yes	+
S. Montevideo	S75	Pure beef tartare	Positive	+	+	yes	+	yes	+
S. Orion	S74	Duck	Positive	+	+	yes	+	yes	+
S. Paratyphi B	S57	Unknown origin	Positive	+	+	yes	+	yes	+
S. Rubislaw	P8	Plant-based products	Positive	+	+	yes	+	yes	+
St. Paul's	S6	Raw turkey fillet	Positive	+	+	yes	+	yes	+
S. Schwarzengrund	S69	Meat meal	Positive	+	+	yes	+	yes	+
S. Senftenberg	R36	CIP 105343	Positive	+	+	yes	+	yes	+
S. Typhimurium	P2	Montbéliard	Positive	+	+	yes	+	yes	+
S. Virchow	S53	Food poisoning	Positive	+	+	yes	+	yes	+

Non-target strains

Results of the general analytical protocol

+ : Positive test
+[a] : filamentous appearance
- : Negative test
/ : test not realised

Strain Name	Code	Origin	SMS							TSA				
			Profile	Latex Test		SALSA				Test latex	SALSA			
				BHI (5h)	BHI (24h)	XLD		ASAP			XLD		ASAP	
						C.C.	Test latex	C.C.	Test latex		C.C.	Test latex	C.C.	Test latex
Aeromonas aerophila	I36	Smoked Salmon	Negative	/	/	/	/	/	/	-	No	/	No	/
Bacillus cereus	I80	UHT Milk	Negative	/	/	/	/	/	/	-	No	/	No	/
Bacillus cereus	I28	dairy industry	Negative	/	/	/	/	/	/	-	No	/	No	/
Bacillus cereus	R53	CIP 54.9	Negative	/	/	/	/	/	/	-	No	/	No	/
Bacillus cereus	R70	SIK 281 Sue	Negative	/	/	/	/	/	/	-	No	/	No	/
Bacillus circulans	I21	Dairy industry	Negative	/	/	/	/	/	/	-	No	/	No	/
Bacillus subtilis	I22	Dessert Cream	Negative	/	/	/	/	/	/	-	No	/	No	/
Brevibacterium casei	I35	Dairy product	Negative	/	/	/	/	/	/	-	No	/	No	/
Candida albicans	R75	ATCC 10231	Negative	/	/	/	/	/	/	-	No	/	No	/
Citrobacter freundii	R35	CIP 53.62	Negative	/	/	/	/	/	/	-	Yes	/	No	/
Citrobacter freundii	R40	ATCC 8090	Negative	/	/	/	/	/	/	-	No	/	No	/
Citrobacter freundii	W1	Meat product	Negative	/	/	/	/	/	/	-	No	/	No	/
Citrobacter freundii	W2	Dairy industry	Negative	/	/	/	/	/	/	-	No	/	No	/
Citrobacter freundii	W3	Dairy industry	Negative	/	/	/	/	/	/	-	Yes	-	No	/
Citrobacter freundii	W4	Dairy industry	Negative	/	/	/	/	/	/	-	No	/	No	/
Citrobacter diversus	W48	CIP 82.94	Negative	/	/	/	/	/	/	-	No	/	No	/
Citrobacter koseri	R2C	CIP 72.11	Negative	/	/	/	/	/	/	-	No	/	No	/
Enterobacter aerogenes	I25	Dairy industry	Negative	/	/	/	/	/	/	-	No	/	No	/
Enterobacter aerogenes	R 8	CIP 60.86 T	Negative	/	/	/	/	/	/	-	No	/	No	/
Enterobacter cloacae	R67	CIP 60 85	Negative	/	/	/	/	/	/	-	No	/	No	/
Enterobacter cloacae	I1	Plant-based products	Negative	/	/	/	/	/	/	-	No	/	No	/
Enterobacter sakazakii	I37	Milk powder	Negative	/	/	/	/	/	/	-	No	/	Yes	-
Enterobacter sakazakii	W5	Dairy products	Negative	/	/	/	/	/	/	-	No	/	No	/
Enterobacter sakazakii	W6	Dairy products	Negative	/	/	/	/	/	/	-	No	/	No	/
Enterobacter sakazakii	W7	Dairy products	Negative	/	/	/	/	/	/	-	No	/	No	/
Enterobacter sakazakii	W8	Dairy products	Negative	/	/	/	/	/	/	-	No	/	No	/
Enterobacter sakazakii	R115	CIP 57.33	Negative	/	/	/	/	/	/	-	No	/	No	/
Enterobacter sakazakii	R116	CIP 103581	Negative	/	/	/	/	/	/	-	No	/	No	/
Enterococcus faecalis	R7	ATCC 33186	Negative	/	/	/	/	/	/	-	No	/	No	/
Enterococcus faecalis	R84	CIP 103214	Negative	/	/	/	/	/	/	-	No	/	No	/
Enterococcus faecium	I29	dairy industry	Negative	/	/	/	/	/	/	-	No	/	No	/

Strain Name	Code	Origin	SMS							TSA				
			Profile	Latex Test		SALSA				Test latex	SALSA			
				BHI (5h)	BHI (24h)	XLD		ASAP			XLD		ASAP	
						C.C.	Test latex	C.C.	Test latex		C.C.	Test latex	C.C.	Test latex
Escherichia coli	I2	Grated carrots	Negative	/	/	/	/	/	/	-	No	/	No	/
Escherichia coli	I23	Dairy industry	Negative	/	/	/	/	/	/	-	No	/	No	/
Escherichia coli	R74	ATCC 8739	Negative	/	/	/	/	/	/	-	No	/	No	/
Escherichia coli	W9	Fruit juices	Negative	/	/	/	/	/	/	-	No	/	No	/
Escherichia coli	W10	Minced meat	Negative	/	/	/	/	/	/	-	No	/	No	/
Escherichia coli	W11	Salami	Negative	/	/	/	/	/	/	-	No	/	No	/
Escherichia coli	W12	Meat product	Negative	/	/	/	/	/	/	-	No	/	No	/
Escherichia coli	W13	Meat product	Negative	/	/	/	/	/	/	-	No	/	No	/
Escherichia coli	W14	Dairy product	Negative	/	/	/	/	/	/	-	No	/	No	/
Escherichia coli	W15	Dairy product	Negative	/	/	/	/	/	/	-	No	/	No	/
Escherichia coli O157. H7	W16	Minced meat	Negative	/	/	/	/	/	/	-	No	/	No	/
Escherichia coli O157. H7	W17	Minced meat	Negative	/	/	/	/	/	/	-	No	/	No	/
Escherichia coli O157. H7	W18	Minced meat	Negative	/	/	/	/	/	/	-	No	/	No	/
Escherichia hermanii	R82	CIP 103176	Negative	/	/	/	/	/	/	-	No	/	No	/
Escherichia vulneris	W19	Milk powder	Negative	/	/	/	/	/	/	-	No	/	No	/
Escherichia vulneris	W20	Milk powder	Negative	/	/	/	/	/	/	-	No	/	No	/
Escherichia vulneris	R119	CIP 103177T	Negative	/	/	/	/	/	/	-	No	/	No	/
Hafnia alvei	R14	Tabbouleh	Negative	/	/	/	/	/	/	-	No	/	No	/
Hafnia alvei	I3	CNRZ 713	Negative	/	/	/	/	/	/	-	No	/	No	/
Hafnia alvei	W21	Raw milk	Negative	/	/	/	/	/	/	-	No	/	No	/
Hafnia alvei	W22	Matrix	Negative	/	/	/	/	/	/	-	No	/	No	/
Hansenula anomala	I31	Dairy industry	Negative	/	/	/	/	/	/	-	No	/	No	/
Klebsiella oxytoca	I17	Soy salad	Negative	/	/	/	/	/	/	-	No	/	No	/
Klebsiella oxytoca	W23	Ready-to-eat meal	Negative	/	/	/	/	/	/	-	No	/	No	/
Klebsiella oxytoca	W24	Dairy product	Negative	/	/	/	/	/	/	-	No	/	No	/
Klebsiella ozanae	W25	Chicken Neck Skin	Negative	/	/	/	/	/	/	-	No	/	No	/
Klebsiella pneumoniae	I6	Pastry	Negative	/	/	/	/	/	/	-	No	/	No	/
Klebsiella pneumoniae	R60	CIP 82.91	Negative	/	/	/	/	/	/	-	No	/	No	/
Klebsiella pneumoniae	W26	Cheese	Negative	/	/	/	/	/	/	-	No	/	No	/
Klebsiella pneumoniae	W27	Unpasteurized cheese	Negative	/	/	/	/	/	/	-	No	/	No	/
Klebsiella terrigena	W28	Meat product	Negative	/	/	/	/	/	/	-	No	/	No	/

Strain Name	Code	Origin	SMS						TSA				
			Profile	Latex Test		SALSA				Test latex	SALSA			
				BHI (5h)	BHI (24h)	XLD		ASAP			XLD		ASAP	
						C.C.	Test latex	C.C.	Test latex		C.C.	Test latex	C.C.	Test latex
Lactobacillus johnsonii	R99	CIP 130 620	Negative	/	/	/	/	/	/	-	No	/	No	/
Lactobacillus leishmanii	R98	CIP 53.61	Negative	/	/	/	/	/	/	-	No	/	No	/
Micrococcus luteus	I30	Dairy industry	Negative	/	/	/	/	/	/	-	No	/	No	/
Micrococcus luteus	R18	ATCC 4698	Negative	/	/	/	/	/	/	-	No	/	No	/
Pantoea agglomerans	R121	A181	Negative	/	/	/	/	/	/	-	No	/	No	/
Pantoea agglomerans	R122	CIP 57.51T	Negative	/	/	/	/	/	/	-	No	/	No	/
Proteus mirabilis	W29	Plant-based products	Negative	/	/	/	/	/	/	-	Yes	-	No	/
Proteus mirabilis	W30	Poultry intestine	Negative	/	/	/	/	/	/	-	Yes	-	No	/
Proteus mirabilis	W31	Chicken Neck Skin	Negative	/	/	/	/	/	/	-	No	/	No	/
Proteus mirabilis	R95	CIP 103181	Negative	/	/	/	/	/	/	-	No	/	No	/
Pseudomonas aeruginosa	I16	Cheese and eggs	Negative	/	/	/	/	/	/	-	No	/	No	/
Pseudomonas aeruginosa	R58	CIP 100.720	Negative	/	/	/	/	/	/	-	No	/	No	/
Pseudomonas aeruginosa	R65	ATCC 19429	Negative	/	/	/	/	/	/	-	No	/	No	/
Pseudomonas fluorescens	R1	CIP 69.13T	Negative	/	/	/	/	/	/	-	No	/	No	/
Pseudomonas fluorescens	W32	Cheese	Negative	/	/	/	/	/	/	-	No	/	No	/
Pseudomonas fluorescens	W33	Cheese	Negative	/	/	/	/	/	/	-	No	/	No	/
Pseudomonas fluorescens	R4	CIP102127	Negative	/	/	/	/	/	/	-	No	/	Yes	-
Salmonella Paratyphi A	R105	CIP 55.39	Negative	/	/	/	/	/	/	+	Yes	+	Yes	+
Salmonella Paratyphi A	R107	CIP 55.40	Negative	/	/	/	/	/	/	+	No	+	Yes	+
Salmonella Paratyphi C	R106	CIP 55.108	Negative	/	/	/	/	/	/	+	No	+	Yes	+
Serratia ficaria	R117	CIP 79.23	Negative	/	/	/	/	/	/	-	No	/	No	/
Serratia fonticola	R118	CIP 103580	Negative	/	/	/	/	/	/	-	No	/	No	/
Serratia marcescens	W34	Dairy product	Negative	/	/	/	/	/	/	+[a]	No	/	No	/
Serratia marcescens	W35	Raw milk	Negative	/	/	/	/	/	/	-	No	/	No	/
Serratia marcescens	W36	Pastry	Negative	/	/	/	/	/	/	-	No	/	No	/
Shigella boydii	W37	Ready-to-eat meal	Negative	/	/	/	/	/	/	-	No	/	No	/
Shigella boydii	W38	Ready-to-eat meal	Negative	/	/	/	/	/	/	-	No	/	No	/
Shigella boydii	W39	Poultry	Negative	/	/	/	/	/	/	-	No	/	No	/
Shigella boydii	W40	Poultry	Negative	/	/	/	/	/	/	-	No	/	No	/
Shigella flexneri	W41	Meat product	Negative	/	/	/	/	/	/	-	No	/	No	/
Shigella flexneri	W42	Meat product	Negative	/	/	/	/	/	/	-	No	/	No	/

Strain Name	Code	Origin	SMS							TSA				
			Profile	Latex Test		SALSA				Test latex	SALSA			
				BHI (5h)	BHI (24h)	XLD		ASAP			XLD		ASAP	
						C.C.	Test latex	C.C.	Test latex		C.C.	Test latex	C.C.	Test latex
Shigella flexneri	W43	Grated carrots	Negative	/	/	/	/	/	/	-	No	/	No	/
Shigella flexneri	W44	Fruit	Negative	/	/	/	/	/	/	-	No	/	No	/
Shigella flexneri	R 81	CIP 82.48T	Negative	/	/	/	/	/	/	-	No	/	No	/
Shigella sonnei	R80	ATCC 9290	Negative	/	/	/	/	/	/	-	No	/	No	/
Shigella sonnei	W45	Hamburger	Negative	/	/	/	/	/	/	-	No	/	No	/
Shigella sonnei	W46	Minced meat	Negative	/	/	/	/	/	/	-	No	/	No	/
Staphylococcus aureus	R73	ATCC 6538	Negative	/	/	/	/	/	/	-	No	/	No	/
Staphylococcus aureus	R83	CIP 53.154	Negative	/	/	/	/	/	/	-	No	/	No	/
Staphylococcus epidermidis	I34	Dairy product	Negative	/	/	/	/	/	/	-	No	/	No	/
Staphylococcus epidermidis 2	I11	Slaughterhouse environment	Negative	/	/	/	/	/	/	-	No	/	No	/
Staphylococcus haemolyticus	I12	Dairy product	Negative	/	/	/	/	/	/	-	No	/	No	/
Yersinia enterocolitica	W47	Unreferenced	Negative	/	/	/	/	/	/	-	No	/	No	/