



Validation of alternative analysis methods

NF102 – Application to the food industry

Certificate

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

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

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

The Company:

SOLABIA SAS
Liberty Tower
17, place des reflets
92097 PARIS La Défense Cedex
FRANCE

Is authorized to affix the NF VALIDATION mark on the alternative analysis method cited below, in accordance with the NF VALIDATION general rules and the certification rules NF102 - Validation of alternative analysis methods (Application to the food industry):

RHAPSODY AGAR®

Validated for the enumeration of *Pseudomonas* spp.

Technical sheet
reference's

RHAPSODY_V8_fr

This decision attests that the alternative analysis method has been assessed by AFNOR Certification and found to conform to the standards cited in page 2/2 and complementary requirements, as specified in the certification reference document. The **principal certified characteristics** are the “analytical performances” as defined in the associated validation study summarized report (linearity, relative accuracy...), available on the certification dedicated website <http://nf-validation.org/en>.

This certificate supersedes all previous certificates (last version dated 23-05-2025). This NF VALIDATION certificate, included 2 pages, is valid until **May 22nd, 2027**. It is subject to the results obtained upon regular controls carried out by AFNOR Certification. Appropriate decision is made by AFNOR Certification in accordance with the NF VALIDATION general rules and certification rules NF102 - Validation of alternative analysis methods (Application to the food industry).



Managing Director
Julien NIZRI

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The alternative analysis method:

RHAPSODY AGAR®

Validated for the enumeration of *Pseudomonas* spp.

Manufactured by:

SOLABIA SAS

ZI n°2 Le Ther, 2 rue de l'industrie
BP 50686
60006 Beauvais Cedex
FRANCE

SOLABIA SAS pour la marque BLOKAR DIAGNOSTICS

Rue des Quarante Mines - ZAC de THER
Allonne BP 10245
60002 Beauvais Cedex
FRANCE

Has been certified according to the reference documents and the application scope specified here after:

Validation protocol	NF EN ISO 16140-2 (September 2016): Microbiology of the food chain. Method validation - Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method.
Reference method(s)	NF EN ISO 13720 (November 2010): Meat and meat products - Enumeration of presumptive <i>Pseudomonas</i> spp.
Scope	Meat products (raw meat products, fresh and frozen, seasoned; raw poultry, fresh and frozen, seasoned; dried meat products).
Restriction(s)	None.
Warning	Refer to the technical sheet of the manufacturer.
Other informations	The scope includes the surface inoculation protocol by direct streaking or spiral plating.

Please send any queries concerning the performances of the certified alternative method to AFNOR Certification.

You may download the validation study **summarized report** on <http://nf-validation.afnor.org/en>.